

**PROFESSIONAL SERIES  
BUILT-IN GAS OVENS WARRANTY**

**ONE YEAR FULL WARRANTY**

Built-in gas ovens (VGSO Series) and all of their component parts, except as detailed below\*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

\*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

**FIVE YEAR LIMITED WARRANTY**

Any oven tubular burner which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

**TEN YEAR LIMITED WARRANTY**

Any porcelain oven or porcelain inner door panel which rusts through due to defective material or workmanship in normal household use during the second through tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

**NINETY (90) DAY RESIDENTIAL PLUS WARRANTY** This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations, and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

**WARRANTY SERVICE:** Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation.

**IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described oven tubular burner, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

VIKING RANGE CORPORATION  
111 Front Street • Greenwood, Mississippi (MS) 38930 USA • (662) 455-1200

Viking use & care manual

built-in gas 36" W.  
thermal-convection oven

Specifications subject to change without notice

For more product information, call 1-888-VIKING1 (846-4641), or visit the Viking web site at <http://www.vikingrange.com>

## Congratulations . . .

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product, and hope that you will again select our products for your other major appliance needs.

## Table of Contents

Warnings . . . . .	3
Important Safety Instructions . . . . .	4
Before Your Use Your New Range . . . . .	5
Built-In Gas Oven Features . . . . .	6
Control Panel Features . . . . .	7
Basic Functions of Your Oven . . . . .	11
Using Your Oven . . . . .	13
Cleaning and Maintenance . . . . .	26
Replacing Interior Oven Lights . . . . .	28
Power Failure . . . . .	28
Service Information . . . . .	29
Warranty . . . . .	Rear Cover

### WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

-Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified

### WARNING

1. Read all instructions before using the product.
2. Install or locate the product only in accordance with the provided Installation Instructions.

## Important Safety Instructions

### WARNING

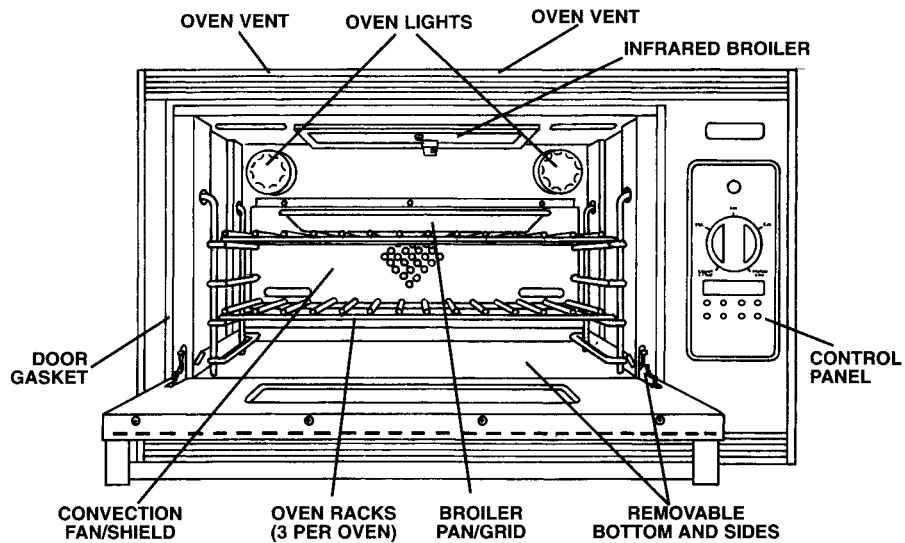
To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

1. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes. Have this technician show the the location of the gas shut-off valve on the range so you know where and how to turn off the gas if necessary.
2. Do not attempt to repair or replace a part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. A qualified technician is required for any adjustments or conversions to Nat. or LP gas.
3. The "push-to-turn" knob of this oven are designed to be child-safe. However, children should not be left alone in the kitchen while the range is in use. Do not store items of interest to children over the unit. **CAUTION:** Children climbing to reach items could be seriously injured.
4. GREASE is flammable and should be handled carefully. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering utensil completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
5. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
6. Never use your oven for warming or heating a room. This is based on safety considerations.
7. Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
8. The vent ducts must also remain clear and unobstructed
9. Do not line the oven with aluminum foil.
10. Do not drape towels or any materials on oven door handles. These items could ignite and you could get burned.
11. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
12. A risk of tip-over may result if the appliance is not installed in accordance with installation instructions including excessive loading of the oven door or from abnormal usage.
13. Keep area clean and free from combustible material, gasoline, and other flammable liquids.
14. Do not attempt to operate the appliance during power failure.
15. Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.
16. Never sit, step, stand, or lean on any part of the oven, or injury may result.
17. Storage cabinet area above the unit must be 36" (91.4 cm) and cannot project more than 13" (33.0 cm) outward from the rear wall. Beware of potential hazards associated with retrieving items from such cabinets when the unit is in operation.
18. Once the unit is installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).

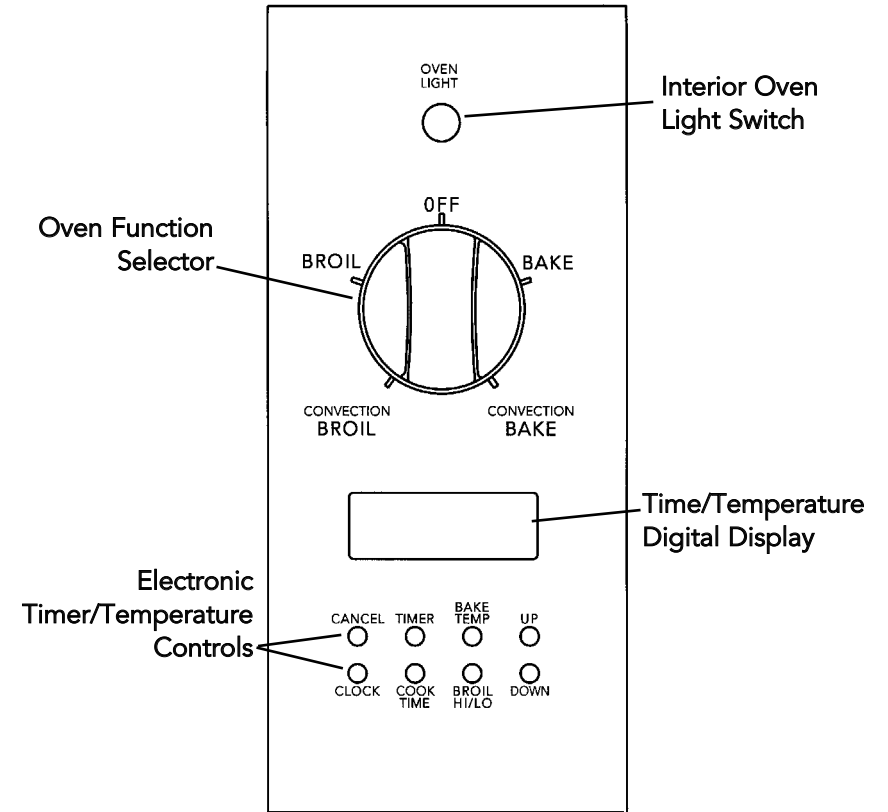
## Before You Use Your Oven

All gas ovens are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before starting to cook, clean the oven thoroughly with hot soapy water.

## Built-In Gas Oven Features



## Control Panel Features



### Oven Function Selector

The oven has an oven function selector with five settings:

- Bake
- Convection Bake
- Broil
- Convection Broil
- OFF

### Electronic Timer/Temperature Controls

The Electronic Timer/Temperature controls are used to program all timing and temperature functions. There are five modes of operation:

- Time-of-Day
- Minute/Hour Timer
- HI/LO Broil
- Immediate Cook
- Timed Cook

### Setting Time-of-Day

The time-of-day must be set before any other timing programs can be used. When your oven is first connected to the power in your home, the timer display will flash 12:00. The time-of-day can not be changed if any timed modes of operation are not operating. To set the time-of-day;

1. Press the clock key once to access the time of day mode. A single tone will sound and the colon will flash indicating the clock function has been accessed.
2. The up and down slew keys are used to set the time of day. The up arrow key increases time; the down arrow key decreases time. Tapping a slew key will increase or decrease the time in 1-minute increments. When the slew key is held down, time will increase or decrease in 5-minute increments until the next hour is reached, then will continue to increase or decrease in hour increments.
3. Release the slew key when the appropriate time has been reached.
4. The clock set mode will terminate if the time is not set within 30 seconds of accessing the clock set function. The colon will cease flashing indicating the clock set mode has been terminated. Pressing the cancel key once will also terminate the clock set mode.

### Setting the Minute/Hour Timer

The Minute/Hour timer is designed for accurate timing of foods. It is ideal for baking delicate items such as biscuits, cookies, and popovers and for precise broiling. To set the Minute/Hour timer:

1. Press the timer key once to access the time of day mode. A single tone will sound and 0:00 will appear on the L.E.D. display.
2. The up and down slew keys are used to set the timer. The up arrow key increases time; the down arrow key decreases time. Tapping a slew key will increase or decrease the time in 1-minute increments. When the slew key is held down, time will increase or decrease in 5-minute increments until the next hour is reached, then will continue to increase or decrease in hour increments.
3. Release the slew key when the appropriate time has been reached.
4. To cancel the timer, press and hold the timer key for three seconds.

The timer function mode will lockout changes and begin to count down if keys are not pressed for 5 seconds. Pressing the timer key once will allow the timer set time to be changed during the countdown process. The timer can be set from a minimum time of 1 minute to a maximum of 12 hours 0 minutes. When the timer counts down to 1-minute, a single tone will sound indicating the timer will time out in 1-minute. When the timer counts down to 0:00, three tones will sound every 12 seconds until the timer is canceled by pressing the timer for three seconds or until ten minutes has elapsed.

### For Immediate Cook

1. Press the bake key once to access the bake function. A single tone will sound, the bake L.E.D. indicator light in the upper left corner and the bar segments “---” of the display will light prompting the setting of the bake temperature using the slew keys.
2. The temperature will default to 350 degrees when either slew key is pressed. Tapping the slew key will increase or decrease the temperature in 5-degree increments. The temperature will increase or decrease in 25-degree increments when the slew key is pressed and held down. The temperature can be set from a low of 170 degrees to a high of 550 degrees. When the desired temperature has been reached, a tone will sound indicating the oven has preheated.
3. The oven set temperature will be displayed during the baking process. The oven function selector must be turned to either the bake or convection bake position.
4. The bake function may be terminated by pressing the cancel key once.

### Setting Timed Cook

The timed cook feature automatically **ends** a cooking function. This feature does not automatically start a cooking function.

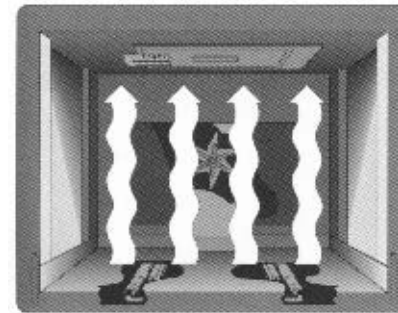
1. Press the cook time key once to access the timed cook mode. A single tone will sound and 0:00 will appear on the L.E.D. display.
2. The up and down slew keys are used to set the timer. The up arrow key increases time; the down arrow key decreases time. Tapping a slew key will increase or decrease the time in 1-minute increments. When the slew key is held down, time will increase or decrease in 5-minute increments until the next hour is reached, then will continue to increase or decrease in hour increments.
3. Release the slew key when the appropriate time has been reached.

When the cook time is set before the bake temperature, the bake L.E.D. indicator light in the upper left corner and the bar segments of the display will light after 5 seconds prompting the setting of the bake temperature using the slew keys. The temperature will default to 350 degrees when either slew key is pressed. Tapping the slew key will increase or decrease the temperature in 5-degree increments. The temperature will increase or decrease in 25-degree increments when the slew key is pressed and held down. The temperature can be set from a low of 170 degrees to a high of 550 degrees. The oven set temperature and bake indicator light will be displayed during the baking process. The bake function may be terminated by pressing the cancel key once. The cook time will be terminated and the time of day displayed if the temperature is not set within 30 seconds. When the cook time reaches 0:00 three tones will sound every 12 seconds until the timer is canceled by pressing the timer for three seconds, pressing cancel, or until ten minutes has elapsed.

#### HI/LO Broil

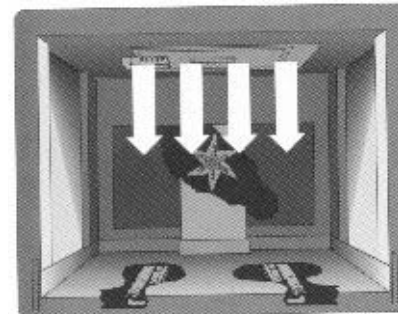
1. Press the broil key once to access the broil function. A single tone will sound, the broil indicator light will appear in the lower left corner and the bar segments "----" of the display will light indicating the broil function has been accessed.
2. Press the up slew key for high broil or the down slew key for low broil. HI will appear if the up key is pressed; LO will appear if the down key is pressed. The oven function selector must be turned to either the broil or convection broil position.
3. The broil function will terminate if the high or low broil is not selected within 30 seconds. The broil function can also be terminated by pressing the cancel key once.

## Basic Functions of Your Oven



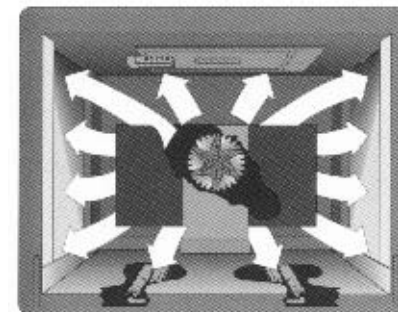
### NATURAL AIRFLOW BAKE

Heat is radiated from the two bake burners in the bottom of the oven cavity and is circulated with natural airflow. This is your traditional bake setting.



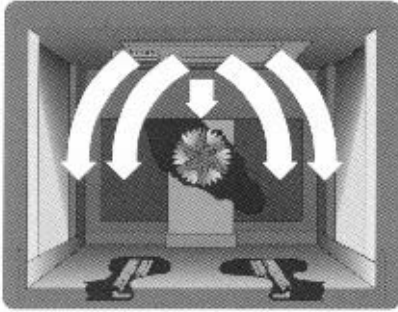
### 1500°F (815.5°C) INFRARED BROIL

The broil burner at the top of the oven heats the metal screen until it glows. The glowing screen produces the infrared heat, searing the outside of broiled foods and sealing in juices.



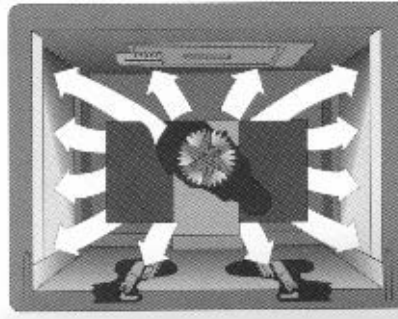
### CONVECTION BAKE

Heat is radiated from the bake burners in the bottom of the oven cavity and is circulated by the motorized fan in the rear of the oven. It provides more even heat distribution throughout the oven cavity for all uses. Multiple rack use is possible for the largest baking job. When roasting, cool air is quickly replaced - searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage.



### INFRARED CONVECTION BROIL

Exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. The cool air is quickly replaced-improving the already high performance of the infrared broil burner.



### CONVECTION DEFROST

With temperature control off, air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without heat. To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

### Kitchen Equivalents and Metrics

<u>Measure</u>	<u>Equivalent</u>	<u>Metric*</u>
1 tablespoon	3 teaspoons	15 mL
2 tablespoons	1 ounce	30 mL
1 jigger	1 1/2 ounces	45 mL
1/4 cup	4 tablespoons	60 mL
1/3 cup	5 tbsp. plus 1 tsp.	80 mL
1/2 cup	8 tablespoons	125 mL
1 cup	16 tablespoons	250 mL
1 pint	2 cups	30 grams
1 pound	16 ounces	454 grams
2.21 pounds	35.3 ounces	1 kilogram

\*Rounded for easier measuring

## Using Your Oven

### Natural Airflow Baking/ Convection Baking

#### Preheating

Preheating the oven is not necessary when using temperatures below 250°F. When baking items which require temperatures above 250°F, it is extremely important that you preheat the oven. When the desired temperature has been reached, a tone will sound indicating the oven has preheated.

### Natural Airflow Baking

This conventional baking/roasting is particularly suitable for dishes which require a high temperature. Many cookbooks contain recipes to be cooked in the conventional manner. This type of baking is only recommended for single-rack baking.

### Convection Baking

For convection baking, the oven function selector must be turned to "CONVECTION BAKE".

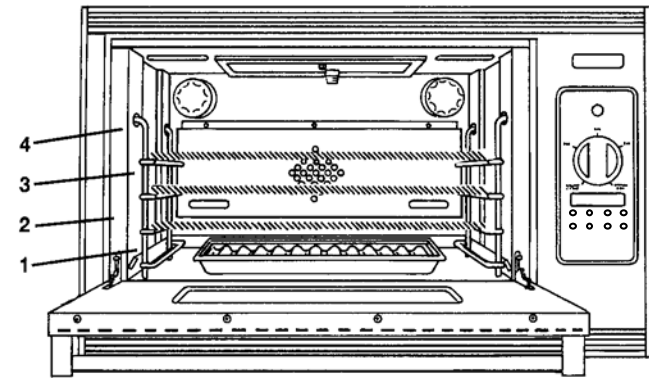
Convection baking is the process of cooking food with a flow of heated air circulating throughout the oven cavity. The even circulating of this air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. This feature can make a significant difference in foods prepared in the oven. A major benefit of convection baking is the ability to prepare food in quantity. The uniform air circulation makes this possible . . . a feature not possible in a standard oven. With this heating system, the air is distributed evenly throughout the oven by the hot air fan. The heat therefore reaches the food to be baked or roasted more quickly. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes are involved, such as cakes, fish, or meat. The hot air system is especially economical when thawing frozen food.

### Rack Positions

Each convection oven is equipped with three tilt-proof racks. This oven has four rack positions. Position 4 is the farthest from the oven bottom. Position 1 is the closest to the oven bottom. The racks can be easily removed and arranged at various levels. For best results with conventional baking, do not use more than one rack at a time. It is also recommended when using two racks, to bake with the racks on position 4 and 2.

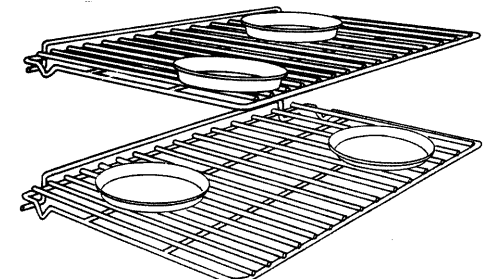
### To Bake:

1. Arrange the oven racks in the desired position BEFORE heating the oven. If cooking on two racks at the same time, use rack positions 2 and 4.
2. Turn the function selector to BAKE and set the desired temperature.
3. Place the food in the oven when a single tone sounds, indicating the desired temperature has been reached.



### Pan Placement Tips

- When using large (15" x 13" [38 cm x 33 cm]) flat pans or trays that cover most of the rack, rack positions 2 or 3 produce the best results.
- Stagger pans in opposite directions when two racks and several pans are used. No pan should be directly above another.
- Allow 1 1/2" to 2" (3.8 cm to 5.1 cm) of air space around all sides of each pan for even air circulation.
- When baking on more than one rack, it is recommended to use the 2nd and 4th position for more consistent even baking.





## Baking Tips

- As a general rule, to convert conventional recipes to convection recipes, reduce the temperature by 25°F and the cooking time by approximately 10 to 15%.
- Some recipes, especially those that are homemade, may require adjustment and testing when converting from standard to convection modes. If unsure how to convert a recipe, begin by preparing the recipe in conventional bake. After achieving acceptable results, follow the convection guidelines listed for the similar food type. If the food is not prepared to your satisfaction during the first convection trial, adjust only one recipe variable at a time (cooking time, rack position, or temperature) and repeat the convection test. Continue adjusting one recipe variable at a time until satisfactory results are achieved.
- Make sure the oven racks are in the desired positions before you turn the oven on.
- For best results, always preheat the oven.
- Do not open the oven door frequently during baking. If you must open the door, the best time is during the last quarter of the baking time.
- Bake to shortest time suggested and check for doneness before adding more time. For baked goods, a stainless steel knife placed in the center of the product should come clean when done.
- Use good quality baking pans and sizes recommended in the recipe; warped, dented, or burned pans should not be used.
- Shiny metal pans are preferred for baking items such as cakes, cookies, and muffins because they produce light, golden crusts due to heat being reflected by the metal.
- Glass pans may also be used for cake baking. Reduce the oven temperature by 25 degrees when using a glass pan, but bake for the same amount of time called for in the recipe.
- Pies are best baked in pans which absorb and hold heat. Glass, enamel, dull-finished metal, and porcelain enamel finish give pies a golden brown crust.

## Conventional Baking Chart

	Recommended Pan	Conventional Temperature (°F)	Conventional Temperature (°C)	Conventional Time (min.)
<b>BREADS</b>				
Yeast Loaf	Loaf Pan	375	191	30-35
Yeast Rolls	Cookie Sheet	400	204	12-15
Biscuits	Cookie Sheet	400	204	8-10
Nut Breads	Loaf Pan	375	191	30-35
Cornbread	8"x8" (20x20 cm)	400	204	25-30
Corn Muffins	Muffin Tin	375	191	15-20
Fruit Muffins	Muffin Tin	475	191	15-20
<b>CAKES/COOKIES</b>				
Angelfood	Tube Pan	375	191	35-45
Bundt	Tube Pan	350	177	45-50
Cupcakes	Muffin tin	350	177	16-20
Layer, Sheet	13"x9" (23x33 cm)	350	177	40-50
Layer, Two	9" (23 cm) round	350	177	30-35
Pound	Loaf Pan	350	177	60-65
Brownies	13"x9" (23x33 cm)	350	177	25-30
Choc. Chip	Cookie Sheet	375	191	12-15
Sugar Cookies	Cookie Sheet	350	177	10-12
<b>PIES/PASTRY</b>				
Pie Crust	9" (23 cm) round	425	218	10-12
Two Crust, Fruit	9" (23 cm) round	375	191	55-60
Pumpkin Pie	9" (23 cm) round	375	191	40-45
Custard	6 - 4 oz cups	350	177	35-40
Cream Puffs	Cookie Sheet	400	204	30-35
<b>MISCELLANEOUS</b>				
Baked Potatoes	(4) 8 oz (227 gm)	375	191	60-75
Lasagna	9"x5" (23x13 cm)	375	191	55-60
Cheese Souffle	1 qt. (.95 L)	350	177	45-50
Stuffed Peppers	13"x9" (23x33 cm)	375	191	60-70
Quiche	9" (23 cm) round	400	204	25-30

## Convection Baking Chart

	Recommended Pan	Convection		Convection Time (min.)
		Temperature (°F)	Temperature (°C)	
<b>BREADS</b>				
Yeast Loaf	Loaf Pan	350	177	25-35
Yeast Rolls	Cookie Sheet	375	191	11-13
Biscuits	Cookie Sheet	375	191	7-9
Nut Breads	Loaf Pan	350	177	20-25
Cornbread	8"x8" (20x20 cm)	375	191	15-20
Corn Muffins	Muffin Tin	350	177	10-12
Fruit Muffins	Muffin Tin	450	232	12-15
<b>CAKES/COOKIES</b>				
Angelfood	Tube Pan	325	163	30-35
Bundt	Tube Pan	325	163	35-40
Cupcakes	Muffin tin	325	177	15-17
Layer, Sheet	13"x9" (23x33 cm)	325	163	30-35
Layer, Two	9" (23 cm) round	325	163	25-30
Pound	Loaf Pan	325	163	45-50
Brownies	13"x9" (23x33 cm)	325	163	20-25
Choc. Chip	Cookie Sheet	350	177	9-10
Sugar Cookies	Cookie Sheet	325	163	7-10
<b>PIES/PASTRY</b>				
Pie Crust	9" (23 cm) round	400	204	7-9
Two Crust, Fruit	9" (23 cm) round	350	177	50-55
Pumpkin Pie	9" (23 cm) round	350	177	35-40
Custard	6 - 4 oz cups	Not Recommended		
Cream Puffs	Cookie Sheet	375	191	25-27
<b>MISCELLANEOUS</b>				
Baked Potatoes	(4) 8 oz (227 gm)	350	177	50-55
Lasagna	9"x5" (23x13 cm)	350	177	45-50
Cheese Souffle	1 qt. (.95 L)	325	163	35-40
Stuffed Peppers	13"x9" (23x33 cm)	350	177	45-50
Quiche	9" (23 cm) round	Not Recommended		

## Solving Baking Problems

Baking problems can occur for many reasons. Check the chart for the causes and remedies for the most common problems. It is important to remember that the temperature setting and cooking times you are accustomed to using with your previous oven may vary slightly from those required with this oven. If you find this to be true, it is necessary for you to adjust your recipes and cooking times accordingly.

BAKING PROBLEM REMEDIES		
PROBLEM	CAUSE	REMEDY
Food browns unevenly	Improper heating  Aluminum foil on rack or oven bottom Baking utensils too large for the recipe or oven. Several utensils crowded together	Preheat until desired temperature is reached. Remove foil.  Use correct size utensil.  Leave at least 1 1/2" (3.8 cm) or more space between all utensils and oven walls.
Food too brown on bottom	Baking utensil too large Baking utensil dark or glass	Use correct utensil Lower oven temperature 25°F (-3.8 °C) for this type of utensil.
Food dries before browning	Oven temperature too high Oven door opened too frequently	Lower oven temperature Check food at minimum time.
Cookies too brown on	Pans too deep  Dark cookie sheet  Oven temperature too high	Use a cookie sheet (not a baking pan). Use light, shiny cookie sheet. Lower oven temperature
Cookies too flat	Hot cookie sheet	Allow cookie sheet to cool between batches.
Cake too brown on bottom or crust forms on bottom	Oven temperature too high	Lower temperature; if using glass pan, lower 25°F (-3.8 °C)
Cakes burns on sides or not done in center than	Oven too hot Wrong pan size	Reduce temperature. Use recommended pan size; fill pan no more 2/3 full.

## Conventional/Convection Roasting Tips

Always use the broiler pan and grid supplied with each oven. The hot air must be allowed to circulate around the item being roasted. Do not cover what is being roasted. Convection roasting seals in juices quickly for a moist, tender product. Poultry will have a light, crispy skin, and meats will be browned, not dry or burned. Cook meats and poultry directly from the refrigerator. There is no need for meat or poultry to stand at room temperature.

- Always roast meats fat side up. No basting is required when the fat side is up. Do not add water to the pan, as this will cause a steamed effect. Roasting is a dry-heat process.
- Poultry should be placed breast side up on the grid in the broiler pan. Brush poultry with melted butter, margarine, or oil before and during roasting.
- For convection roasting, do not use pans with tall sides, as this will interfere with the circulation of heated air over the food.
- If using a cooking bag, foil tent, or other cover, use conventional baking rather than convection.
- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. (For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh.) The tip of the probe should not touch bone, fat, or gristle to ensure an accurate reading. Check the meat thermometer 2/3 of the way through the recommended roasting time. After reading the thermometer once, insert it 1/2" (1.3 cm) further into the meat, then take a second reading. If the second reading registers below the first, continue cooking the meat.
- Roasting times always vary according to the size, shape, and quality of meats and poultry. Less tender cuts of meat are best prepared in the conventional bake setting and may require moist cooking techniques. Remove roasted meats from the oven when the thermometer registers 5°F to 10°F (-15°C to -12°C) lower than the desired doneness. The meat will continue to cook after removal from the oven. Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.

## Conventional Roasting Chart

Type and Cut of Meat	Weight (lbs)	Conventional Temperature (°F) (°C)		Conventional Time (min./lb.)	Internal Temperature (°F) (°C)	
<b>BEEF</b>						
Rib Roast	4 - 6	325	163			
•Rare				25	140	60
•Medium				30	155	68
•Well Done				40	170	77
Rump Roast	4 - 6	325	163			
•Medium				25	155	68
•Well Done				30	170	77
Tip Roast	3 - 4	325	163			
•Medium				35	155	68
•Well Done				40	170	77
<b>LAMB</b>						
Leg of Lamb	3 - 5	325	163	30	180	82
<b>PORK</b>						
Pork Loin	3 - 5	325	163	35	180	82
Pork Chops						
1" (2.5 cm) thick	1 - 1.5	350	177	55-60 (total time)	180	82
Shoulder (Bone-in)	5 - 8	325	163	30 - 35	180	82
Ham, (fully cooked)	5	325	163	18	140	60
<b>POULTRY</b>						
Chicken, whole	3 - 4	375	191	30	180	82
Chicken, quarters	4	350	177	20 - 25	180	82
Turkey, unstuffed	12 - 16	325	163	16 - 20	180	82
Turkey, stuffed	12 - 16	325	163	18 - 24	180	82
Turkey Breasts	4 - 6	350	177	25	180	82
Cornish Hens	1 - 2	350	177	55-60 (total time)	180	82

## Convection Roasting Chart

Type and Cut of Meat	Weight (lbs)	Convection Temperature		Convection Time (min./lb.)	Internal Temperature	
		(°F)	(°C)		(°F)	(°C)
<b>BEEF</b>						
Rib Roast	4 - 6	300	149			
•Rare				20	140	48
•Medium				24	155	68
•Well Done				30	170	77
Rump Roast	4 - 6	300	149			
•Medium				20	155	68
•Well Done				24	170	77
Tip Roast	3 - 4	300	149			
•Medium				30	155	68
•Well Done				35	170	77
<b>LAMB</b>						
Leg of Lamb	3 - 5	300	149	30	180	82
<b>PORK</b>						
Pork Loin	3 - 5	300	149	30	180	82
Pork Chops 1" (2.5 cm) thick	1 - 1.5	325	163	45-50 (total time)	180	82
Shoulder (Bone-in) Ham, (fully cooked)	5 - 8 5	300 325	149 163	25 - 28 15	180 140	82 60
<b>POULTRY</b>						
Chicken, whole	3 - 4	350	177	25	180	82
Chicken, quarters	4	325	163	15 - 20	180	82
Turkey, unstuffed	12 - 16	300	149	11 - 14	180	82
Turkey, stuffed	12 - 16	300	149	10 - 16	180	82
Turkey Breasts	4 - 6	325	163	20	180	82
Cornish Hens	1 - 2	325	163	45-50 (total time)	180	82

## Infrared Conventional Broiling

The broiler is an in-the-oven infrared broiler design-certified for residential use. The method preferred by professional cooks to sear in the nutrition, flavors, and juices of meat, poultry, and fish is now possible in the home. The infrared broiler cooks up to 50% faster than other methods. Its intense, penetrating heat produces a more attractive, professional finish. The broil burner heats the metal screen located at the top of the oven until it glows. The glowing screen produces the infrared heat, searing the outside of broiled food and sealing in the juices.

Broiling is a dry-heat cooking method using direct or indirect radiant heat. It is used for small individualized cuts such as steaks, chops, and patties. Broiling is most successful for cuts 1-2 inches (2.54-5.1 cm) thick. Conventional broiling is also more suitable for flat pieces of meat.

This broiler features a HI and LO broil function. The LO broil function should be used for slow broiling since the unit will cycle on and off frequently. The HI broil function should be used for fast broiling as the unit will cycle less frequently.

## Infrared Convection Broiling

Convection broiling has the advantage of broiling food slightly quicker than conventional. Convection broiling of meats produces better results especially for extra thick cuts. The meat sears on the outside and retains more juices and natural flavor inside with less shrinkage.

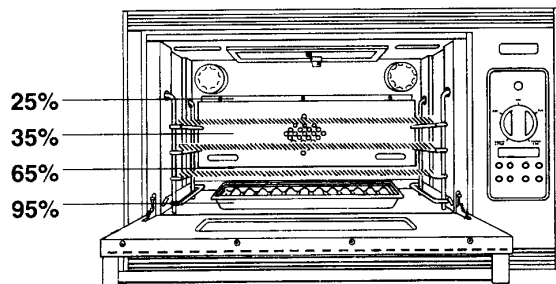
### To use the Infrared Broiler:

1. Arrange the oven racks in the desired position.
2. Center food on cold broiler pan and grid supplied with your oven. Place broiler pan in oven and close the door.
3. Set the oven function selector to either "BROIL" or "CONVECTION BROIL."
4. Press the broil key. Press the up slew key for high broil or the down slew key for low broil. HI or LO will appear depending on which slew key is pressed.

### Rack Positions:

The broiler uses infrared heat rays to help cook the food. Because these rays can travel only in straight lines, the effective cooking area of the broiler is reduced when using the higher rack positions. At high rack positions, the rays cannot reach all corners of the broiler grid, so larger pieces of meat might not broil sufficiently at the outer edges. Position 4 is the closest to the broiler and position 1 is the closest to the oven bottom.

The effective cooking areas on the broiler grid for each rack position are as follows:



### Broiling Tips

- Always use a broiler pan and grid for broiling. They are designed to provide drainage of excess liquid and fat away from the cooking surface to help prevent spatter, smoke and fire.
- Place broiler pan with food in recommended rack position.
- To keep meat from curling, slit fatty edge.
- Brush chicken and fish with butter several times as they broil to prevent drying out. To prevent sticking, lightly grease broiler grid.
- Broil on first side for slightly more than half the recommended time, season and turn. Season second side just before removing.
- Always pull rack out to stop position before turning or removing food.
- Use tongs or a spatula to turn meats. Never pierce meat with a fork as this allows the juices to escape.
- Remove the broiler pan from the oven when you remove the food. Drippings will bake onto the pan if it is left in the heated oven after broiling. While pan is hot, place damp paper towel over grid. Drizzle with liquid dishwashing detergent and pour water over grid. This will make cleaning of the pan easier, or the broiler pan can be lined with aluminum foil to make cleaning easier. Be sure the foil extends up the side of the pan. Although it is not recommended, the grid can also be covered with foil. Be sure to slit openings to conform with the openings in the grid so melted fat can drain through to prevent spattering, smoking or possibility of grease fire.

## Conventional/Convection Broiling Chart

Type and Cut of Meat	Weight	Rack	Conventional Time (Min.)	Convection Time (Min.)
<b>BEEF</b>				
Sirloin, 1" (2.54 cm)	12 oz	5		
•Rare			9	7
•Medium			11	9
•Well-done			14	11
T-Bone, 3/4" (1.9 cm)	10 oz	5		
•Rare			7	5
•Medium			9	7
•Well-done			11	9
Hamburger, 1/2" (1.3 cm)	4 oz.	5		
•Rare			7	4
•Medium			9	7
•Well-done			11	9
<b>CHICKEN</b>				
Bnls Breast	1lb	4	18	15
Bone-in Breast	2 - 2 1/2 lb.	4	20	18
Quarters	2 - 2 1/2	4	18	15
<b>HAM</b>				
Ham slice, 1" (2.54 cm)	1lb.	4	22	18
<b>LAMB</b>				
Rib Chops	12 oz.	4	9	7
Shoulder	1lb.	4	7	6
<b>PORK</b>				
Loin Chops, 3/4" (1.9 cm)	1lb.	4	14	12
Bacon	1 lb.	4	8	6
<b>FISH</b>				
Salmon Steak	1 lb.	4	9	7
Filletts	1 lb.	4	8	6

## Convection Defrosting

- Place the frozen food on a baking sheet.
- Turn the oven function selector to "CONVECTION BAKE".
- Do not set a bake temperature\*.

### \*IMPORTANT:

Do not set the bake temperature. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

### \*WARNING:

To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

## Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your oven must be kept clean and maintained properly.

### Control Knob

MAKE SURE THE CONTROL KNOB POINTS TO THE OFF POSITION BEFORE REMOVING. Pull the knob straight off. Wash in detergent and warm water. Do not soak the knob. Dry completely and replace by pushing firmly onto stem. DO NOT USE any cleaners containing ammonia or abrasives. They could remove the graphics from the knob.

### Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid stainless steel cleaner when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, abrasive cleaners, or powders. If necessary to scrap stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper.

**Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel.** For occasional heavy cleaning use, a cleaner such as Liquid Zud can be used according to package directions. Do not permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

### Glass Surface

Clean with detergent and warm water. Glass cleaner can be used to remove fingerprints. If using glass cleaner ammonia, make sure that it does not run down on exterior door surface.

### Brass Parts

**CAUTION:** All brass special ordered parts are coated with an epoxy coating. **DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS OPTION PARTS.** All brass parts should be wiped regularly with hot soapy water.

### Broiler

There is no special care required for the infrared broiler. It is designed as self-contained unit, and no adjustments or cleaning are possible. Do not attempt to clean it. Its own operation burns off any impurities which may condense on it.

Clean the broiler pan and grid after each use with detergent and hot water. For stubborn spots, use a soap-filled steel wool pad. The broiler pan and grid is also dishwasher safe.

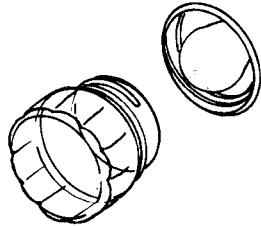
### Oven Racks

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad.

## Replacing Interior Oven Lights

**CAUTION: DISCONNECT THE ELECTRIC POWER AT THE MAIN FUSE OR CIRCUIT BREAKER BEFORE REPLACING BULB.**

1. Unscrew glass light cover.
2. Use an oven mitt during bulb removal to protect your hand in case the bulb breaks.
3. Replace the bulb with a 120 volt, 40-watt appliance bulb.
4. Replace the light cover
5. Reconnect power at the main fuse or circuit breaker.



## Power Failure

Since this oven uses electronic ignition, electrical power failure in the home will affect the oven. During a power failure, electric igniters will not work and the oven cannot be used. Momentary power failures can occur unnoticed. The oven is affected only when the power is interrupted. When power is restored, the oven will be fully useable. A "brown-out" may or may not affect the oven's operation, depending upon the severity of the power loss. **If power loss or brown-out is suspected, do not use the oven until electrical service is restored.**

## Service Information

If service is required after checking the troubleshooting guide:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
  - Model Number
  - Serial Number
  - Date of Purchase
  - Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at (888)845-4641 or write to:

**VIKING RANGE CORPORATION**  
**PREFERRED SERVICE**  
111 Front Street  
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your oven is located behind the lower access panel.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Date Installed \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

---

**Please retain the manual for future reference**

