

Before Using Oven Oven Settings

Preheat

For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during the preheat mode is not recommended. The Viking Rapid Ready™ Preheat System is engineered so that the oven is brought to the desired set temperature in a manner which will provide the optimum cooking environment based on the selected cooking mode in the shortest possible time.

Setting the Clock

The time-of-day must be set before any other program can be used. When your oven is first connected to the power in your home, the timer display will show 12:00.



To program the Time-Of-Day:

1. Press either the "UPPER OVEN" or "LOWER OVEN" button.
2. Press the "CLOCK SET" button. The clock will begin to flash. The word "CLOCK" will be lit on the display.
3. Type in the correct time on the electronic number keypad.
4. Press the "CLOCK SET" button again. The clock is now set.

Alternate method:

1. Press either the "UPPER OVEN" or "LOWER OVEN" button.
2. Press the "CLOCK SET" button. The clock will begin to flash. The word "CLOCK" will be lit on the display.
3. Use the up and down arrows to change the current time.

	Press and Release	Press and Hold
▲	Time increases by 1 minute	Time increases by 10 minutes
▼	Time decreases by 1 minute	Time decreases by 10 minutes

4. Press the "SET" button on the temperature control or the "CLOCK SET" button on the electronic timing center. The clock is now set.

Note: The time-of-day cannot be changed while there is a bake hours or start time cycle programmed into the timer.

BAKE (Two-Element Bake)

Full power heat is radiated from the bake element in the bottom of the oven cavity and supplemental heat is radiated from the broil element. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking/roasting is particularly suitable for dishes that require a high temperature. Use this setting for baking, roasting, and casseroles.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

CONV BAKE (Convection Bake)

The bottom element operates at full power, and the top broil element operates at supplemental power. The heated air is circulated by the motorized fan in the rear of the oven providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. A major benefit of convection baking is the ability to prepare food in quantity using multiple racks—a feature not possible in a standard oven.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

When roasting using this setting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. 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. Use this setting for baking and roasting.

TRU CONV (TruConvec™)

The rear element only operates at full power. There is no direct heat from the bottom or top elements. The motorized fan in the rear of the oven circulates air in the oven cavity for even heating. (continued on following panel)

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

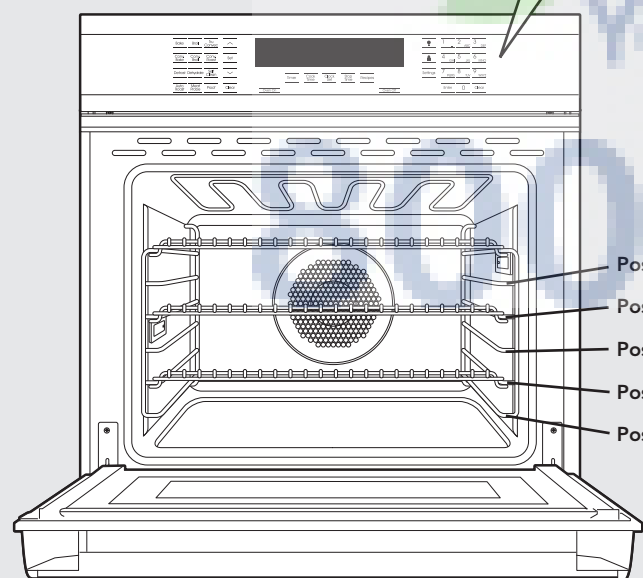
Oven Controls

Rack Positions

Each oven is equipped with two standard tilt-proof racks and one TruGlide™ rack. With the TruGlide™ rack, the bottom section remains in the oven and the top section smoothly glides outward when pulled. This reduces the chances of spills from items that contain a lot of juice or liquid. This rack can be used in any of the five rack positions.

All ovens have five rack positions. Position 5 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 in positions 2 and 4 or positions 3 and 5.

1. Arrange the oven racks in the desired positions BEFORE heating the oven. If cooking on two racks at the same time, use rack positions 2 and 4 or positions 3 and 5.
2. Turn the Oven Function selector to desired function. Cooking starts immediately and stops when the Oven Function selector is turned to "OFF".
3. Set the Temperature Control to the desired temperature.
4. Place the food in the oven after the oven indicator light goes out.



Oven Function and Temperature Controls

Each oven function has a separate setting. (See descriptions)
The SET control up and down arrows can be used to set any temperature from 150° F (65.6° C) to 550° F (287.8° C).

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

Bake
Conventional, single-rack baking (breads, cakes, cookies, pastry, pies, entrees, vegetables)

Convection Bake
Multi-rack baking for heavier or frozen foods (e.g., frozen pies, pizzas, entrees, vegetables)

Defrost
Natural defrosting of food using fan without heat

Auto Roast
Automatic searing of the outside of meats; simplifies roasting

Electronic Timing Center

The electronic timing center is used to program and control all timing functions.

IMPORTANT—The time-of-day must be set before any other program can be used.



Oven Selector Options

Broil
Three conventional broil settings for cuts of flat pieces of meat or meat 1-2 inches thick

Convection Broil
Faster than regular broiling with less smoke generation for thicker meats

Dehydrate
Using the convection fan over a period of time, water is removed from food by evaporation

Meat Probe
An audible alarm sounds when the internal temperature of the meat being roasted is reached

TruConvec™
Multi-rack baking for breads, cakes, cookies (up to 5 racks of cookies at once)

Convection Roast
Roasting whole turkeys, whole chickens, hams, etc.

Self-Clean
A self-cleaning cycle using high heat to burn off soils and deposits

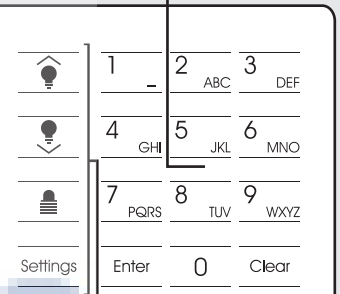
Proof
Creates an optimal environment for the rising of yeast in many kinds of dough

Oven Selector Controls

The oven selector controls are used to turn the upper or lower oven on and off.

Electronic Keypad Entry

The electronic keypad entry is used to program and control all oven functions.



Recipes
Accesses, programs, and saves cooking cycles from favorite recipes

Oven Light Controls
Controls the interior lights in the upper and lower ovens

Oven Lock
Childproofing feature preventing the controls from being activated when the oven is not in use

Settings
Accesses custom features such as display brightness, Sabbath mode, and tones

Oven Settings (cont.)

TRU CONV (cont.)

Use this setting for foods that require gentle cooking such as pastries, souffles, yeast breads, quick breads, and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

CONV ROAST (Convection Roast)

The convection element runs in conjunction with the inner and outer broil elements. This transfer of heat (mainly from the convection element) seals moisture inside of large roasts. A time savings is gained over existing, single fan convection roast modes. Use this setting for whole turkeys, whole chickens, hams, etc.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

CONV BROIL (Convection Broil)

The top element operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick cuts of meats.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

BROIL

This function is a dry-heat cooking method, using direct or radiant heat on three different settings: low, medium and high. The distance between the foods and the broil elements determines broiling speed. This function is recommended for small, individualized cuts, such as steaks, chops, and patties.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

Convection Dehydrate

This oven is designed not only to cook, but also to dehydrate fruits and vegetables.

1. Prepare the food as recommended.
2. Choose and press "UPPER OVEN" or "LOWER OVEN."
3. Arrange the food on drying racks (not included with the oven, but available from specialty cooking dealers).
4. Select "DEHYDRATE" from the oven function control panel.
5. Press "SET" or "ENTER." Dehydrate mode will begin immediately.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

Convection Defrost

1. Place the frozen food on a baking sheet.
2. Choose and press "UPPER OVEN" or "LOWER OVEN."
3. Select "DEFROST" from the oven function control panel.
4. Press "SET" or "ENTER" to begin defrosting. The defrost mode will begin and the defrost temperature will be displayed.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

Self-Clean Cycle

This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. See Use and Care Manual for self-clean cycle instructions.

Bake	Broil	Tru Convec	↑
Conv. Bake	Conv. Broil	Conv. Roast	Set
Defrost	Dehydrate	Self Clean	↓
Auto Roast	Meat Probe	Proof	Clear

Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

⚠ DANGER
Hazards or unsafe practices which WILL result in severe personal injury or death

⚠ WARNING
Hazards or unsafe practices which COULD result in death, severe personal injury or property damage

⚠ CAUTION
Hazards or unsafe practices which COULD result in minor personal injury. All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

⚠ WARNING
DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

⚠ WARNING
NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

⚠ WARNING
To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

Important Safety Notice and Warning
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.
Important notice regarding pet birds: NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Warnings (cont.)

⚠ WARNING
NEVER use appliance as a space heater or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the oven as a storage area for food or cooking utensils.

⚠ WARNING
To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

- For proper oven performance and operation, DO NOT block or obstruct the oven vent duct located on the right side of the air grille.
- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, DO NOT touch the oven vent or surrounding areas until they have had sufficient time to cool.
- Other potentially hot surfaces include oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

⚠ WARNING
ELECTRICAL SHOCK HAZARD
Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

⚠ WARNING
ELECTRICAL SHOCK HAZARD
DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

⚠ WARNING
BURN OR ELECTRICAL SHOCK HAZARD
Make sure all controls are "OFF" and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

⚠ WARNING
BURN HAZARD
The oven door, especially the glass, can get hot. **Danger of burning: DO NOT touch the glass!**

⚠ WARNING
To avoid sickness and food waste when using automatic time baking:
• DO NOT use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
• Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
• DO NOT use foods containing baking powder or yeast with automatic time baking. They will not rise properly.
• DO NOT allow food to remain in the oven for more than 2 hours after the end of the cooking cycle.
• To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than 2 hours.

Warnings (cont.)

⚠ WARNING
This appliance features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. **Note: DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes. DO NOT line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.**

⚠ CAUTION
DO NOT touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch!
During the first few times the self-cleaning feature is used, there may be some odor and smoking from the "curing" of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures.
KEEP THE KITCHEN WELL-VENTED DURING THE SELF-CLEAN CYCLE.

⚠ CAUTION
DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

⚠ CAUTION
BURN HAZARD
When self-cleaning, surfaces may get hotter than usual. Therefore, children should be kept away.

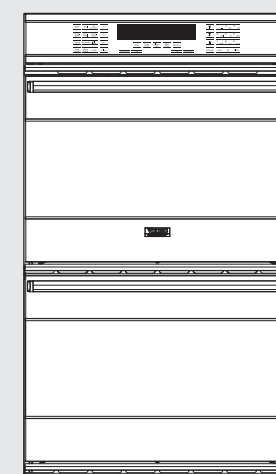
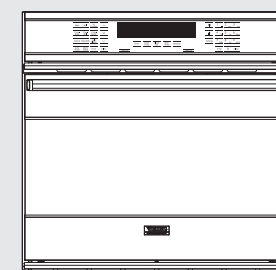
⚠ CAUTION
To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than two hours.

⚠ CAUTION
You must carefully check the food during the dehydration process to ensure that it does not catch fire.

⚠ NOTICE
The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

⚠ NOTICE
Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

⚠ NOTICE
DO NOT turn the Temperature Control on during defrosting. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.



Viking Quick Reference Guide

Designer Series Built-In Electric Touch Control Single and Double Ovens