

Use & Care MANUAL



3 SERIES

Freestanding 30" Dual Fuel
Self-Clean Sealed Burner Range

RVDR3302 / CRVDR3302

Congratulations

Congratulations and welcome to an elite world of ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art self-cleaning range.

Your range is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with your range's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact our Consumer Support Center at 1-888-845-4641.

We appreciate your choice of our range and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of our products, visit us online at vikingrange.com

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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 death or severe personal injury.
⚠ WARNING
Hazards or unsafe practices which COULD result in death or severe personal injury.
⚠ 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 as described in this manual.

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. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
<p>WHAT TO DO IF YOU SMELL GAS:</p> <ul style="list-style-type: none"> • 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. <p>Installation and service must be performed by a qualified installer, service agency or the gas supplier.</p>


⚠ WARNING
 <p>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.</p>

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

⚠ 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 use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the rangetop or oven as a storage area for food or cooking utensils.


⚠ WARNING
 <p>TIPPING HAZARD To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.</p> <ul style="list-style-type: none"> • THIS RANGE CAN TIP • INJURIES TO PERSONS CAN RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION INSTRUCTIONS

⚠ WARNING
 <p>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</p>

Warnings

⚠ 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 electric power to the appliance at the main fuse or circuit breaker before removing bulb to avoid electrical shock.

⚠ 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


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.

⚠ WARNING

BURN HAZARD

 When self-cleaning, surfaces may get hotter than usual. Therefore, children should be kept away. The oven door, especially the glass, can get hot. Danger of burning: DO NOT touch the glass and children should be kept away.

⚠ 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.

⚠ 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.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- NEVER leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. DO NOT leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a lighted surface burner.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. DO NOT pour spirits over hot foods. DO NOT leave oven unsupervised when drying herbs, breads, mushrooms, etc; fire hazard.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Cooktop: Smother fire or flame in a pan with a lid or cookie sheet.
- NEVER pick up or move a flaming pan.
- Oven: Smother fire or flame by closing the oven door. DO NOT use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.
- GREASE–Grease is flammable and should be handled carefully. DO NOT use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. DO NOT allow grease to collect around the oven or in vents. Wipe up spillovers immediately.

Child Safety

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Warnings

Cooking Safety

- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- ALWAYS place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- ALWAYS adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. DO NOT use high heat for extended cooking operations.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dishtowels or other substitutes should NEVER be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.
- ALWAYS let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- DO NOT let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan off.
- NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles. DO NOT drape towels or materials on oven door handles. These items could ignite and cause burns.
- ALWAYS place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. ALWAYS avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder.
- ALWAYS turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.
- PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- If you are "flaming" liquor or other spirits under an exhaust, TURN THE FAN OFF. The draft could cause the flames to spread out of control.
- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. 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).

Utensil Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, DO NOT extend handles over adjacent surface burners. ALWAYS turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- NEVER let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer's directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- This appliance has been tested for safe performance using conventional cookware. DO NOT use any devices or accessories that are not specifically recommended in this guide. DO NOT use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- The flame of the burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent counter-top surfaces, as well as the outside of the utensil. This is based on safety considerations.

Warnings

Heating Elements

- NEVER touch oven bake and broil burner areas or interior surfaces of oven.
- Bake and broil burners may be hot even though they are dark in color. Areas near burners and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT clean door gasket. It is essential for a good tight seal. Care should be taken not to rub, damage, or move the gasket.
- No commercial oven cleaner or oven liner protective coating such as aluminum foil should be used in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.

Self-Clean Oven

- Clean only parts listed in this guide. DO NOT clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. DO NOT use oven cleaners of any kind in or around any part of the self-clean oven.

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 due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be harmful.

About Your Appliance

- or 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 rangetop, areas facing the rangetop, 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.

Power Failure

If power failure occurs, the electric igniters will not work. No attempt should be made to operate the appliance during a power failure. Make sure the oven control is in the "OFF" position.

Momentary power failure can occur unnoticed. The range is affected only when the power is interrupted. When it comes back on, the range will function properly without any adjustments. A "brown-out" may or may not affect range operation, depending on how severe the power loss is.

Before Using Your Range

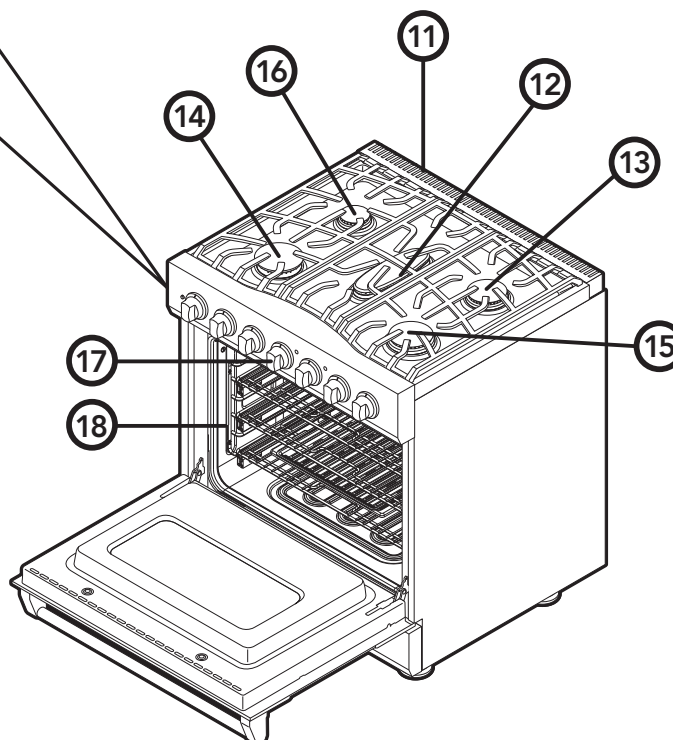
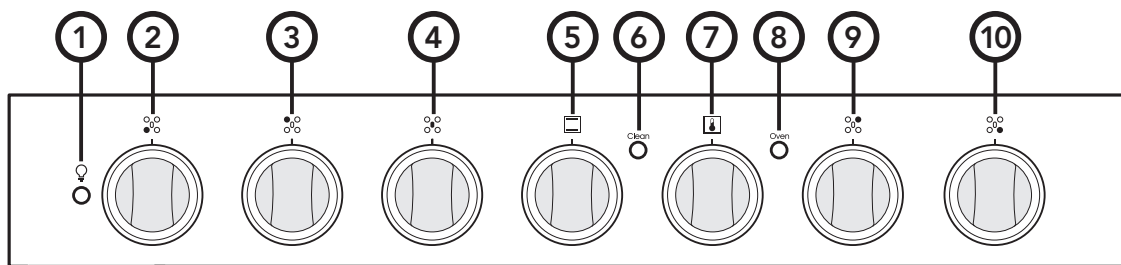
All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before starting to cook, clean the range thoroughly with hot, soapy water. There may be some burn off and odors on first use of the appliance—this is normal.

Oven

Important! Before first use, wipe interior with soapy water and dry thoroughly. Then set the oven selector to bake, the thermostat to 450°F, and operate for an hour.

All models include:

- A broad range of baking and broiling modes—up to eight cooking modes in all—to make even your most challenging baking projects a success.
- Exclusive one-piece tooled and porcelainized cooking surface contains spills for easy cleaning.
- Split baking and broiling elements—which reduces preheating time and provides greater control and more even heating.
- A reversing convection fan which is two times larger than most on the market—this allows you to cook foods more thoroughly and evenly—even when baking large quantities.
- Four convection modes offering greater air circulation to shorten cooking times and cook foods more evenly.
- Three broiling modes including a low-broil mode for delicate broiling and top-browning.
- A profiled, concealed bake element for easier cleaning.
- This appliance is certified by Star-K to meet strict regulations in conjunction with specific instructions found on www.stark.org.



1. Interior oven light switch
2. Left front burner control knob
3. Left rear burner control knob
4. Center burner control knob
5. Oven function selector knob
6. Self-Clean indicator light
7. Oven temperature control knob
8. Oven temperature indicator light
9. Right rear burner control knob
10. Right front burner control knob
11. Island Trim
12. One 9,100 Nat / 8,000 LP BTU burner
13. One 12,000 Nat / 11,000 LP BTU burner
14. One 18,000 Nat / 16,000 LP BTU burner
15. One 17,000 Nat / 15,000 LP BTU burner
16. One 9,100 Nat / 6,500 LP BTU burner
17. Identification plate
18. Three oven racks/Six rack positions

Oven Functions and Settings

BAKE (Two-Element Bake)

Use this setting for baking, roasting, and casseroles.

CONV BAKE (Convection Bake)

Use this setting to bake and roast foods at the same time with minimal taste transfer.

TRU CONV (TruConvec™)

Use this bake setting for multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once).

CONV ROAST (Convection Roast)

Use this setting for roasting whole turkeys, whole chickens, hams, etc.

CONV BROIL (Convection Broil)

Use this setting to broil thick cuts of meat.

HI BROIL

Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.

MED BROIL

Use this setting for broiling white meats such as chicken or meats greater than 1" thick that would be over-browned in high broil.

LOW BROIL

Use this setting for delicate broiling such as meringue.

SELF CLEAN

Use this function to clean oven.

Convection Dehydration (TRU CONV)

Use this function to dehydrate fruits and vegetables.

Convection Defrost (TRU CONV)

Use this function to defrost foods.

Note: For more information on oven functions see "Operation" section.

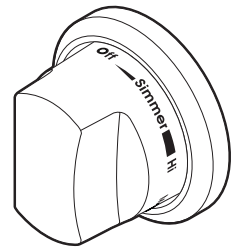
Surface Operation

Lighting Burners

All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.

Surface Burners-Automatic Reignition

To light the surface burners, push and turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any "ON" position with the automatic re-ignition system. If the flame goes out for any reason, the burners will automatically reignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a "clicking" sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.



Within a few moments, enough gas will have traveled to the burner to light. When the burner lights, turn the burner control to any position to adjust the flame size. Setting the proper flame height for the desired cooking process and selecting the correct cooking vessel will result in superior cooking performance, while also saving time and energy.

Your range is equipped with a variety of different sized surface burners. Below is a guide for which burners work best for certain cooking applications:

Burner	Use
Front left / Front right 18,000 BTU / 17,000 BTU	Best for bringing large quantities of liquid to temperature and when preparing large quantities of food
Rear left 9,100 BTU	Best for simmering delicate sauces, etc.
Center 9,100 BTU burner	Best for use with the reversible griddle/grill accessory
Rear Right 12,000 BTU burner	Best used for most standard surface cooking needs

Surface Operation

Surface Cooking Tips

- Use low or medium flame heights when cooking in vessels that are poor conductors of heat, such as glass, ceramic, and cast-iron. Reduce the flame height until it covers approximately 1/3 of the cooking vessel diameter. This will ensure more even heating within the cooking vessel and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extending beyond the bottom of the cooking vessel. A flame that extends along the sides of the vessel is potentially dangerous, heats the utensil handle and kitchen instead of the food, and wastes energy.
- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Remember that food cooks just as quickly at a gentle boil as it does at a rolling boil. Maintaining a higher boil than is necessary wastes energy, cooks away moisture, and causes a loss in food flavor and nutrient level.
- The minimum pot or pan (vessel) diameter recommended is 6" (15 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.

Surface Heat Settings*

Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sauteing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large utensil

***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Cooking Vessels

Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cooking vessels are suitable for use in the range and it is not necessary to replace your present domestic vessels with commercial cookware. This is a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

Note: When using big pots and/or high flames, it is recommended to use the front burners. There is more room in the front and potential cleanup at rear of appliance due to staining or discoloration will be minimized.

Oven Features

Rack Positions

Each oven is equipped with three tilt-proof racks. All ovens have six rack positions. Position 6 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.

Using the Oven

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.

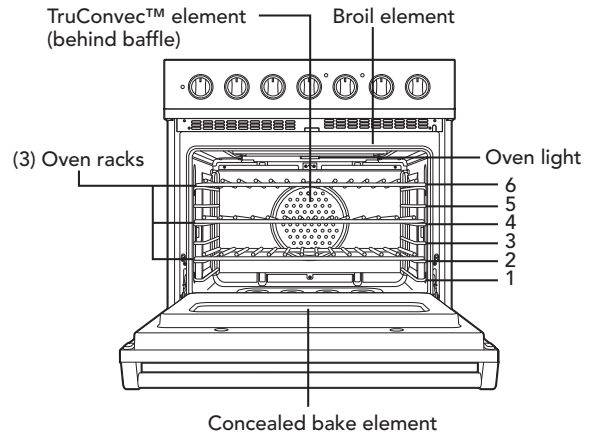
For instance, the preheat mode for TruConvect™ is designed to be brought up to the set point temperature in a different manner than the preheat mode for conventional bake. This is because TruConvect is designed for multi-rack baking. So it is extremely critical that all rack positions have reached the desired cooking temperature. As a result, it is normal for oven to take slightly longer for the oven to preheat to 350°F in TruConvect mode when compared to the amount of time it takes to preheat the oven cavity to 350°F in conventional bake mode.

Also, preheat time can vary based on some external factors such as room temperature and power supply. A significantly colder room temperature or a power supply less than 240 VAC can lengthen the time it takes for the oven to reach the desired set temperature.

Conventional and Convection Cooking

Because of variations in food density, surface texture and consistency, some foods may be prepared more successfully using the conventional bake setting. For this reason, conventional baking is recommended when preparing baked goods such as custard. The user may find other foods that are also prepared more consistently in conventional bake. It is recommended to use this function for single-rack baking. Convection cooking is a cooking technique which utilizes fan-forced air to circulate throughout the entire oven cavity creating the optimum cooking environment. Cooking with convection is intended when performing multi-rack baking and for heavier foods. Below are some tips which will allow you to get the best results out of your oven when cooking with convection.

- As a general rule, to convert conventional recipes to convection recipes, reduce the temperature by 25°F (10°C) when using a convection cooking function.
- Cooking times for standard baking and convection baking will be the same. However, if using convection to cook a single item or smaller load, then it is possible to have 10-15% reduction in cooking time. (Remember convection cooking is designed for multi-rack baking or cooking large loads.)
- If cooking items which require longer than 45 minutes, then it is possible to see a 10-15% reduction in cooking time.
- A major benefit of convection cooking is the ability to prepare foods in quantity. The uniform air circulation makes this possible. Foods that can be prepared on two of three racks at the same time include: pizza, cakes, cookies, biscuits, muffins, rolls, and frozen convenience foods.
- For three-rack baking, use any combination of rack positions 2, 3, 4, and 5. For two-rack baking, use rack positions 2 and 4 or positions 3 and 5. Remember that the racks are numbered from bottom to top.



Baking

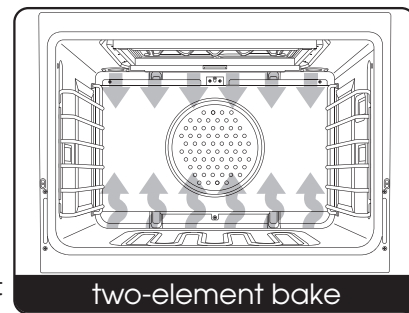
BAKE

(Natural Airflow Bake)

Full power heat is radiated from the U-shaped bake burners in the bottom of the oven cavity and is circulated with natural airflow. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking is suitable for dishes that require a high temperature. Use this setting for baking and casseroles.

To Use BAKE Function

1. Arrange the oven rack in the desired position before turning oven on.
2. Set the oven temperature control knob to desired temperature and Oven Selector knob to BAKE.
3. Close the door.

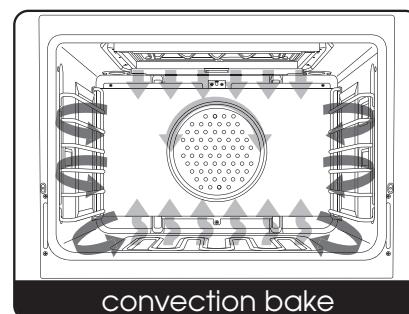


Convection Bake

Heat is radiated from the U-shaped bake burners in the bottom of the oven cavity. The heated air is circulated by one motorized fan in the rear of the oven providing a more even heat distribution. 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. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.

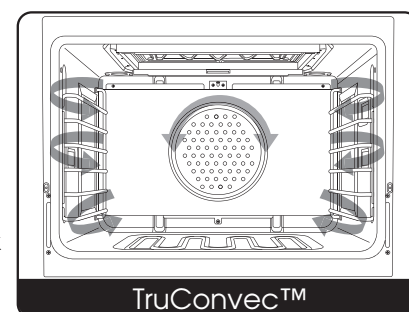
To Use CONVECTION BAKE Function

1. Arrange the oven rack in the desired position before turning oven on.
2. Set the oven temperature control knob to desired temperature and Oven Selector knob to CONVECTION BAKE.
3. Close the door.



TRU CONV (TruConv™)

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. 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.



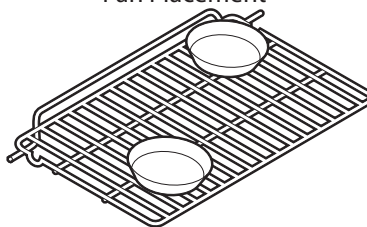
Baking Tips

- Make sure the oven racks are in the desired position before you turn on the oven.
- DO NOT open the door frequently during baking. Look through the door window to check doneness whenever possible. If you must open the door, the best time is during the last quarter of the baking time.
- Bake to the 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 out clean when done.
- Use the pan size and type recommended by the recipe to ensure best results. Cakes, quick breads, muffins, and cookies should be baked in shiny, reflective pans for light, golden crusts. Avoid the use of old, darkened pans. Warped, dented, stainless steel and tin-coated pans heat unevenly and will not give uniform baking results.

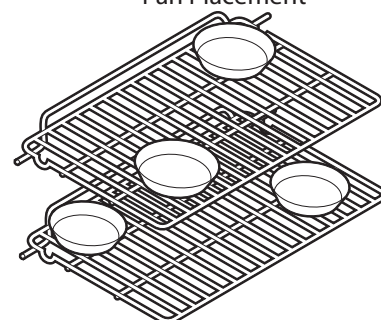
Pan Placement Tips

- When using large (15" x 13") flat pans or trays that cover most of the rack, rack positions 2 or 3 produce the best results.
- When baking on more than one rack, it is recommended to use the 3rd and 5th position for more consistent even baking.
- Stagger pans in opposite directions when two racks and several pans are used in conventional bake. If possible, no pan should be directly above another.
- Allow 1 to 2 inches of air space around all sides of each pan for even air circulation.

Single Rack
Pan Placement



Multiple Rack
Pan Placement



Baking

CONVENTIONAL BAKING CHART				
Food	Pan Size	Single Rack Position	Temperature	Time (min.)
BREADS				
Biscuits	Cookie sheet	3 or 4	400°F (204°C)	10 - 12
Yeast loaf	Loaf pan	3 or 4	375°F (191°C)	30 - 35
Yeast rolls	Cookie sheet	3 or 4	400°F (204°C)	12 - 15
Nut bread	Loaf pan	3 or 4	375°F (191°C)	30 - 35
Cornbread	8" x 8"	3 or 4	400°F (204°C)	25 - 30
Gingerbread	8" x 8"	3 or 4	350°F (177°C)	35 - 40
Muffins	Muffin tin	3 or 4	375°F (191°C)	15 - 20
Corn Muffin	Muffin tin	3 or 4	375°F (191°C)	15 - 20
CAKES				
Angel food	Tube pan	3 or 4	375°F (191°C)	35 - 45
Bundt	Tube pan	3 or 4	350°F (177°C)	45 - 55
Cupcakes	Muffin pan	3 or 4	350°F (177°C)	16 - 20
Layer, sheet	13" x 9"	3 or 4	350°F (177°C)	40 - 50
Layer, two	9" round	3 or 4	350°F (177°C)	30 - 35
Pound	Loaf pan	3 or 4	350°F (177°C)	60 - 65
COOKIES				
Brownies	13" x 9"	3 or 4	350°F (177°C)	25 - 30
Chocolate Chip	Cookie sheet	3 or 4	375°F (191°C)	12 - 15
Sugar	Cookie sheet	3 or 4	375°F (191°C)	10 - 12
PASTRY				
Cream puffs	Cookie sheet	3 or 4	400°F (204°C)	30 - 35
PIES				
Crust, unfilled	9" round	3 or 4	400°F (204°C)	10 - 12
Crust, filled	9" round	3 or 4	350°F (177°C)	55 - 60
Lemon meringue	9" round	3 or 4	350°F (177°C)	12 - 15
Pumpkin	9" round	3 or 4	350°F (177°C)	35 - 40
Custard	6-4 oz. cups	3 or 4	350°F (177°C)	35 - 40
ENTREES				
Egg rolls	Cookie sheet	3 or 4	400°F (204°C)	25 - 30
Fish sticks	Cookie sheet	3 or 4	425°F (218°C)	10 - 15
Lasagna, frozen	Cookie sheet	3 or 4	375°F (191°C)	55 - 60
Pot pie	Cookie sheet	3 or 4	400°F (204°C)	35 - 40
Green peppers, stuffed	13" x 9"	3 or 4	375°F (191°C)	60 - 70
Quiche	9" round	3 or 4	400°F (204°C)	25 - 30
Pizza, 12"	Cookie sheet	3 or 4	400°F (204°C)	15 - 20
Mac & cheese, frz	Cookie sheet	3 or 4	375°F (191°C)	35 - 40
VEGETABLES				
Baked potato	On rack	3 or 4	375°F (191°C)	60 - 65
Spinach souffle	1 quart	3 or 4	350°F (177°C)	45 - 50
Squash	casserole	3 or 4	375°F (191°C)	50 - 55
French fries	Cookie sheet	3 or 4	425°F (218°C)	20 - 25

**Note: The above information is given as a guide only.*

Baking

CONVECTION BAKING CHART				
Food	Pan Size	Single Rack Position	Temperature	Time (min.)
BREADS				
Biscuits	Cookie sheet	3 or 4	375°F (191°C)	7 - 9
Yeast loaf	Loaf pan	3 or 4	375°F (191°C)	25 - 30
Yeast rolls	Cookie sheet	3 or 4	375°F (191°C)	11 - 13
Nut bread	Loaf pan	3 or 4	350°F (177°C)	25 - 30
Cornbread	8" x 8"	3 or 4	375°F (191°C)	20 - 25
Gingerbread	8" x 8"	3 or 4	325°F (163°C)	30 - 35
Muffins	Muffin tin	3 or 4	350°F (177°C)	12 - 15
Corn Muffin	Muffin tin	3 or 4	350°F (177°C)	10 - 12
CAKES				
Angel food	Tube pan	3 or 4	350°F (177°C)	35 - 45
Bundt	Tube pan	3 or 4	325°F (163°C)	45 - 55
Cupcakes	Muffin pan	3 or 4	325°F (163°C)	16 - 20
Layer, sheet	13" x 9"	3 or 4	325°F (163°C)	40 - 50
Layer, two	9" round	3 or 4	325°F (163°C)	30 - 35
Pound	Loaf pan	3 or 4	325°F (163°C)	60 - 65
COOKIES				
Brownies	13" x 9"	3 or 4	325°F (163°C)	20 - 25
Chocolate Chip	Cookie sheet	3 or 4	350°F (177°C)	7 - 10
Sugar	Cookie sheet	3 or 4	350°F (177°C)	7 - 10
PASTRY				
Cream puffs	Cookie sheet	3 or 4	400°F (204°C)	30 - 35
PIES				
Crust, unfilled	9" round	3 or 4	375°F (191°C)	7 - 9
Crust, filled	9" round	3 or 4	325°F (163°C)	50 - 55
Lemon meringue	9" round	3 or 4	325°F (163°C)	10 - 12
Pumpkin	9" round	3 or 4	325°F (163°C)	45 - 55
Custard	6-4 oz. cups	3 or 4		
ENTREES				
Egg rolls	Cookie sheet	3 or 4	375°F (191°C)	15 - 20
Fish sticks	Cookie sheet	3 or 4	400°F (204°C)	8 - 10
Lasagna, frozen	Cookie sheet	3 or 4	350°F (177°C)	45 - 50
Pot pie	Cookie sheet	3 or 4	350°F (177°C)	35 - 40
Green peppers, stuffed	13" x 9"	3 or 4	350°F (177°C)	45 - 50
Quiche	Not recommended			
Pizza, 12"	Cookie sheet	3 or 4	375°F (191°C)	15 - 20
Mac & cheese, frz	Cookie sheet	3 or 4	350°F (177°C)	25 - 35
VEGETABLES				
Baked potato	On rack	3 or 4	350°F (177°C)	50 - 55
Spinach souffle	1 quart casserole	3 or 4	325°F (163°C)	35 - 40
Squash	Cookie sheet	3 or 4	350°F (177°C)	40 - 45
French fries	Cookie sheet	3 or 4	400°F (204°C)	15 - 20

**Note: The above information is given as a guide only.*

Baking

Solving Baking Problems

Baking problems can occur for many reasons. Check the chart below 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.

COMMON BAKING PROBLEMS/REMEDIES		
Problems	Cause	Remedy
Cakes burned on the sides or not done in center	<ol style="list-style-type: none"> 1. Oven was too hot 2. Wrong size pan 3. Too many pans 	<ol style="list-style-type: none"> 1. Reduce temperature 2. Use recommended pan size 3. Reduce number of pans
Cakes crack on top	<ol style="list-style-type: none"> 1. Batter too thick 2. Oven too hot 3. Wrong pan size 	<ol style="list-style-type: none"> 1. Follow recipe, add liquid 2. Reduce temperature 3. Use recommended pan size
Cakes are not level	<ol style="list-style-type: none"> 1. Batter uneven 2. Oven or rack not level 3. Pan was warped 	<ol style="list-style-type: none"> 1. Distribute batter evenly 2. Level oven or rack 3. Use proper pan
Food too brown on bottom	<ol style="list-style-type: none"> 1. Oven door opened too often 2. Dark pans being used 3. Incorrect rack positions 4. Wrong bake setting 5. Pan too large 	<ol style="list-style-type: none"> 1. Use door window to check food 2. Use shiny pans 3. Use recommended rack position 4. Adjust to conventional or convection setting as needed. 5. Use proper pan
Food too brown on top	<ol style="list-style-type: none"> 1. Rack position too high 2. Oven not preheated 3. Sides of pan too high 	<ol style="list-style-type: none"> 1. Use recommended rack position 2. Allow oven to preheat 3. Use proper pans
Cookies too flat	<ol style="list-style-type: none"> 1. Hot cookie sheet 	<ol style="list-style-type: none"> 1. Allow sheet to cool between batches
Pies burned around edges	<ol style="list-style-type: none"> 1. Oven too hot 2. Too many pans used 3. Oven not preheated 	<ol style="list-style-type: none"> 1. Reduce temperature 2. Reduce number of pans 3. Allow oven to preheat
Pies too light on top	<ol style="list-style-type: none"> 1. Oven not hot enough 2. Too many pans used 3. Oven not preheated 	<ol style="list-style-type: none"> 1. Increase temperature 2. Reduce number of pans 3. Allow oven to preheat

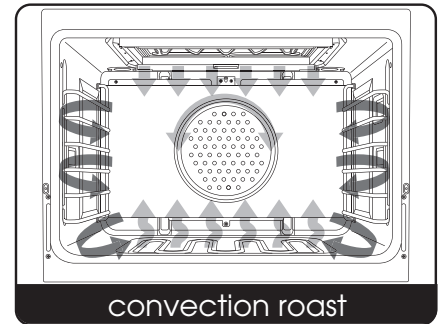
Roasting

CONV ROAST* (Convection Roast)

The convection element runs in conjunction with the inner and outer broil elements. The reversible convection fan runs at a higher speed in each direction. 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.

*Note: This function uses a high-speed convection fan for optimum cooking performance. Some noise may be noticed from this high fan speed. This is normal.

Note: You can also roast foods using bake settings. See the "Baking" section for additional information.



Roasting Tips

ALWAYS use a broiler pan and grid (not included). 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.

- As a general rule, to convert conventional recipes to convection recipes, reduce the temperature by 25°F (-3.9°C) and the cooking time by approximately 10 to 15%.
- **ALWAYS** roast meats fat side up in a shallow pan using a roasting rack. 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 a rack in a shallow 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 the conventional bake setting rather than either convection setting.
- 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 temperature halfway through the recommended roasting time. After reading the thermometer once, insert it 1/2 inch (1.3 cm) further into the meat, then take a second reading. If the second temperature 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 (-15°C) to 10°F (-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.

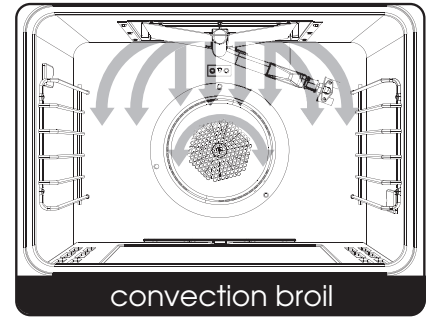
Roasting

CONVECTION ROASTING CHART			
Food	Weithg	Time (min/lb)	Temperature
BEEF			
Rib Roast			
Rare	4-6 lbs	25	325° F (163° C)
Medium	4-6 lbs	24	325° F (163° C)
Well Done	4-6 lbs	30	325° F (163° C)
Rump Roast			
Medium	4-6 lbs	20	325° F (163° C)
Well Done	4-6 lbs	24	325° F (163° C)
Tip Roast			
Medium	3-4 lbs	30	325° F (163° C)
Well Done	3-4 lbs	35	325° F (163° C)
LAMB			
Lamb Leg	3-5 lbs	30	325° F (163° C)
PORK			
Pork Loin	3-5 lbs	30	325° F (163° C)
Pork Chops (1" thick)	1 lb	45-50 total	325° F (163° C)
Ham (fully cooked)	5 lbs	time	325° F (163° C)
		15	
POULTRY			
Chicken, whole	3-4 lbs	25	350° F (177° C)
Turkey, unstuffed	12-16 lbs	11	325° F (163° C)
Turkey	20-24 lbs	11	325° F (163° C)
Turkey, stuffed	12-16 lbs	9-10	325° F (163° C)
Turkey, stuffed	20-24 lbs	9-10	325° F (163° C)
Turkey breast	4-6 lbs	20	325° F (163° C)

Broiling

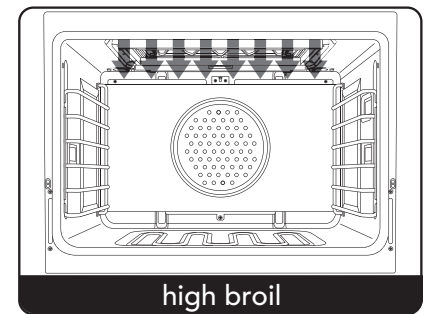
CONVECTION BROIL (Infrared Convection Broil)

The top burner 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.



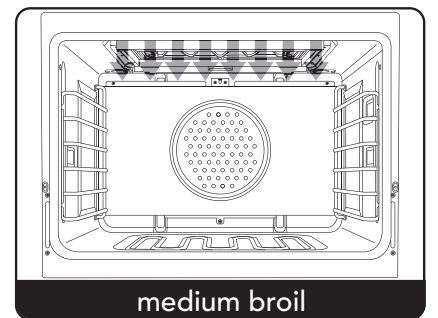
HI BROIL

Heat radiates from both broil elements, located in the top of the oven cavity, at full power. The distance between the foods and the broil elements determines broiling speed. For fast broiling, food may be as close as 2 inches (5 cm) to the broil element. Fast broiling is best for meats where rare to medium doneness is desired. Use this setting for broiling small and average cuts of meat.



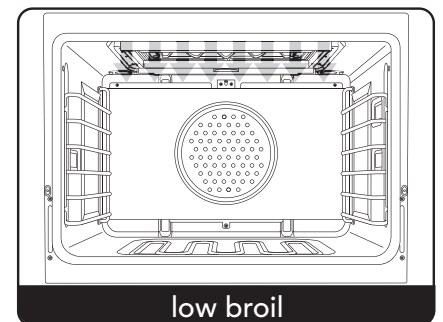
MED BROIL

Inner and outer broil elements pulse on and off to produce less heat for slow broiling. Allow about 4 inches (10 cm) between the top surface of the food and the broil element. Slow broiling is best for chicken and ham in order to broil food without overbrowning it. Use this setting for broiling small and average cuts of meat.



LOW BROIL

This mode uses only a fraction of the available power to the inner broil element for delicate top-browning. The inner broil element is on for only part of the time. Use this setting to gently brown meringue on racks 3 or 4 in 3-4 minutes.



Broiling

Broiling Instructions

Broiling is a dry-heat cooking method using direct or radiant heat.

It is used for small, individualized cuts such as steaks, chops, and patties. Broiling speed is determined by the distance between the food and the broil element. Choose the rack position based on desired results.

Conventional broiling is most successful for cuts of meat 1-2 inches thick and is also more suitable for flat pieces of meat. Convection broiling has the advantage of broiling food slightly quicker than conventional. Convection broiling of meats produces better results, especially for thick cuts. The meat sears on the outside and retains more juices and natural flavor inside with less shrinkage.

To Use Broil or Convection Broil

1. Arrange the oven rack in the desired position before turning broiler on.
2. Center the food on cold broiler pan and grid. Place broiler pan in oven.
3. Set the oven temperature control knob to Broil and the Oven Selector knob to either "HI, MED, or LOW Broil".
4. Close the door. There is not a detent to hold the door in the open broil stop position. With open door broiling the broil element does not cycle on and off. With closed door broiling the broil burner might cycle on and off if an extended broiling time is required. A built-in smoke "eliminator" in the top of the oven helps reduce smoke and odors.

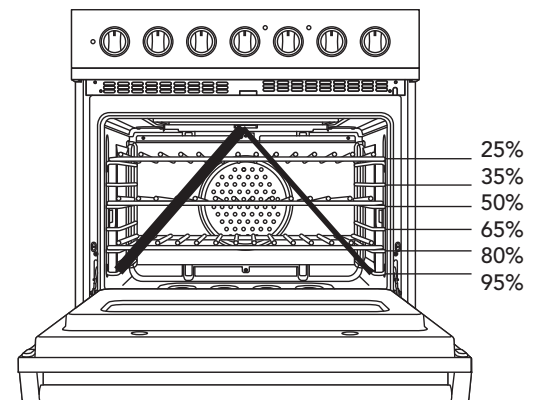
Broiling Tips

- ALWAYS use a broiler pan and grid for broiling (not included). They are designed to provide drainage of excess liquid and fat away from the cooking surface to help prevent splatter, smoke, and fire.
- 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 tray.
- 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.

Rack Positions for Broiling

The broiler uses heat rays to help cook the food. Because these rays travel only in straight lines, the effective cooking area of the broiler is reduced when using the higher rack position. 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. The effective cooking areas on the broiler grid for each rack position is shown

Note: Position 6 is the closest to the broiler and position 1 is the closest to the oven bottom.



Broiling

BROILING CHART				
Type and Cut of Meat	Weight	Setting	Rack	Time (min.)
BEEF				
Sirloin, 1"				
Rare	12 oz.	Broil	3	4
Medium	12 oz.	Broil	3	5
Well done	12 oz.	Broil	3	6
T-Bone, 3/4"				
Rare	10 oz.	Broil	3	4
Medium	10 oz.	Broil	3	6
Well done	10 oz.	Broil	3	8
Hamburger, 1/2"				
Medium	1/4 lb.	Broil	3	6
Well done	1/4 lb.	Broil	3	8
CHICKEN				
Boneless breast, 1"	1/2 lb.	Broil	3	15
Boneless breast, 1"	1/2 lb.	Convection Broil	3	15
Bone-in breast	2 - 3 lbs. total	Broil	1	22
Bone-in breast	2 - 3 lbs. total	Convection Broil	1	20
Chicken pieces	2 - 3 lbs. total	Broil	3	22
Chicken pieces	2 - 3 lbs. total	Convection Broil	3	20
HAM				
Ham slice, 1"	1 lb.	Broil	3	10
LAMB				
Rib chops	12 oz.	Convection Broil	2	8
PORK				
Loin chops, 3/4"	1 lb.	Convection Broil	2	10
Bacon		Broil	2	3
FISH				
Salmon steak	1 lb.	Broil	2	8
Fillet	1 lb.	Broil	2	8

Convection Dehydrate

Convection Dehydrate

This oven is designed not only to cook, but also to dehydrate fruits and vegetables. Warm air is circulated by a motorized fan in the rear of the oven and over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve the quality, so only fresh, top-quality foods should be used.

1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling speciality cooking utensils).
3. Set the temperature control to 200°F (93.3°C) and turn on the Oven Selector to CONVECTION BAKE.

CAUTION

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

Convection Defrost

Convection Defrost

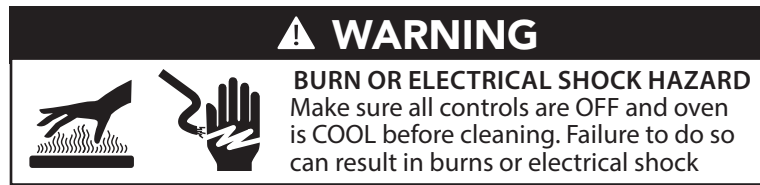
Air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without heat. To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than two hours.

1. Place the frozen food on a baking sheet.
2. Set the oven temperature control knob to "OFF" and turn the Oven Selector knob to CONVECTION BAKE.

CAUTION

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 range must be kept clean and maintained properly. Before cleaning, make sure all controls are in the "OFF" position. Disconnect power if you are going to clean thoroughly with water.

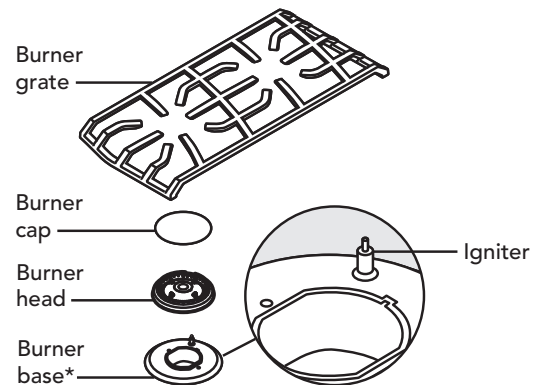
Surface Burner

Wipe up spill-overs as soon as possible after they occur and before they get a chance to burn in and cook solid. In the event of a spill-over, follow these steps:

- Allow the burner and grate to cool to a safe temperature level.
- Lift off the burner grate. Wash in warm soapy water.
- Remove the burner cap and burner head and clean.

Burner Caps

The surface burner caps should be routinely removed and cleaned. ALWAYS clean the burner caps after a spill-over. Keeping the burner caps clean will prevent improper ignition and uneven flames. To clean, pull burner cap straight up from the burner base. Wipe off surface burner caps with warm, soapy water and a soft cloth after each use. Use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad for cooked-on foods. Dry thoroughly after cleaning. For best cleaning and to avoid possible rusting, DO NOT clean in dishwasher or self-cleaning oven.



Burner Head

If ports on burner head are clogged, clean with a straight pin. DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports. When replacing burner head, carefully align the 2 tabs underneath the burner head with the outside edge of burner base. Make sure the tabs are not aligned with the igniter and the burner cap is level.

Note: For stubborn stains, use a non abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad.

Cleaning Tip: For difficult to clean burner caps and heads, place parts in a zip seal bag with ammonia.

Control Panel

DO NOT use any cleaners containing ammonia or abrasives. They could remove the graphics from the control panel. Use hot, soapy water and a soft clean cloth.

Oven Surfaces

Several different finishes have been used in your oven. NEVER USE AMMONIA, STEEL WOOL PADS OR ABRASIVE CLOTHS, CLEANSERS, OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR OVEN.

Control Knobs

MAKE SURE ALL THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. 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.

Self-Clean

Your oven features a self-clean cycle for the oven interior. See the "Self-Clean Cycle" section for complete instructions.

Glass Surfaces

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.

Oven Racks

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

Cleaning and Maintenance

Stainless Steel Parts

All stainless steel body parts should be wiped regularly with hot soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. DO NOT use steel wool, abrasive cloths, cleansers, or powders. If necessary, scrape 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. 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.

Self-Clean Cycle

WARNING

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.

This oven features an automatic pyrolytic self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn-off soil and deposits. An integral smoke eliminator helps reduce odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. The door latch is automatically activated after selecting the self-clean setting. The latch ensures that the door cannot be opened while the oven interior is at clean temperatures.

Before starting the Self-Clean cycle:

1. Remove the oven racks, and any other items/utensils from the oven. The high heat generated during the cleaning cycle can discolor, warp, and damage these items. DO NOT use foil or liners in the oven. During the self-clean cycle, foil can burn or melt and damage the oven surface.
2. Wipe off any large spills from the oven bottom and sides. NEVER use oven cleaners inside a self-cleaning oven or on raised portions of the door.
3. Some areas of the oven must be cleaned by hand before the cycle begins. Soils in these areas will be baked on and very difficult to clean if not removed first. Clean the door up to the gasket, the door frame, and up to 2 inches inside the frame with detergent and hot water. Rinse thoroughly and dry.

To start the Self-Clean cycle:

1. Close the door completely. Turn the Oven Selector knob to SELF CLEAN
2. Turn the temperature control knob to the clean setting stop. At this time, the clean indicator light will come on. Within 30 seconds the automatic door latch engages and the oven indicator light comes on. The oven indicator light will remain on until the oven reaches the self-clean temperature and will then cycle on and off during the self-clean cycle.
3. The clean indicator light will remain on until the self-clean is completed or interrupted and the oven temperature drops to a safe temperature. A complete cycle is approximately 2-1/2 hours with an additional 30 minutes needed for the oven to cool down enough for the door latch to disengage.

Note: A fan noise will be heard during the self-clean cycle and will continue to run for the 2-1/2 hour duration of the self-clean cycle.

4. When the cycle is completed, turn the oven selector and temperature control knob to the “OFF” position. When the oven has completely cooled, open door and remove any ash from the oven surfaces with a damp cloth.

To stop the Self-Clean cycle:


To cancel or interrupt the self-cleaning cycle, turn both the oven selector and temperature control knob to “OFF”. When the oven temperature drops to a safe temperature, the automatic door latch will release and the oven door can be opened. When the oven has completely cooled, remove any ash from the oven surfaces with a damp sponge or cloth.

Cleaning and Maintenance

Replacing Oven Lights

⚠ WARNING

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

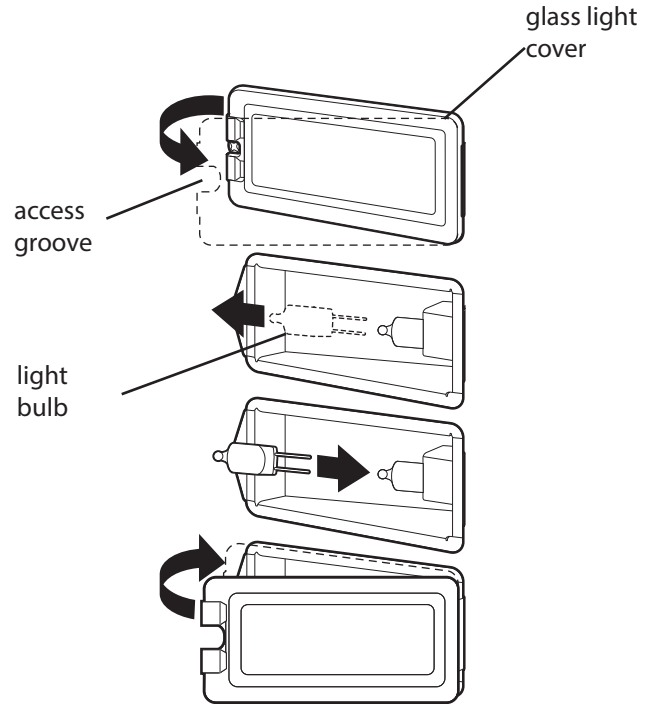


⚠ WARNING

DO NOT touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

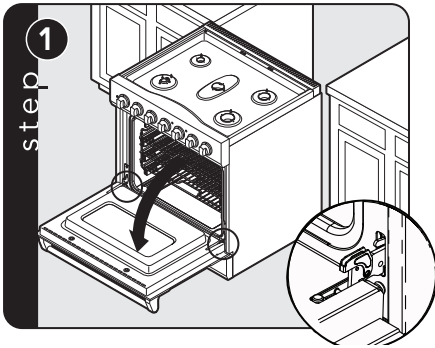
DO NOT touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

1. Unsnap glass light cover using a screwdriver in the access groove.
2. Firmly grasp light bulb and pull out.
3. Replace with halogen bulb using volt and wattage requirements listed on glass cover.
4. Replace the light cover by snapping glass cover onto metal box.
5. Reconnect power at the main fuse or circuit breaker.

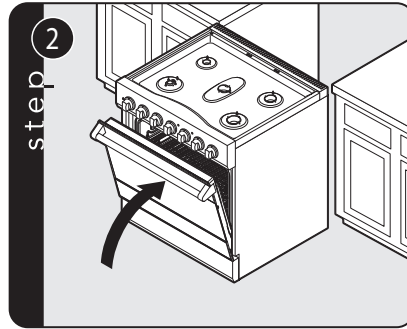


Cleaning and Maintenance

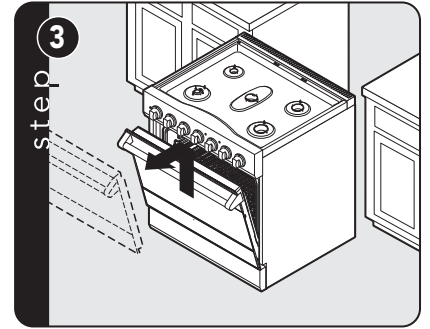
Door Removal



Open door completely.
Fold latches back until locked in place

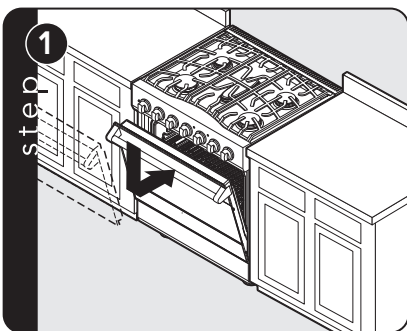


Gently close until latches stop door.

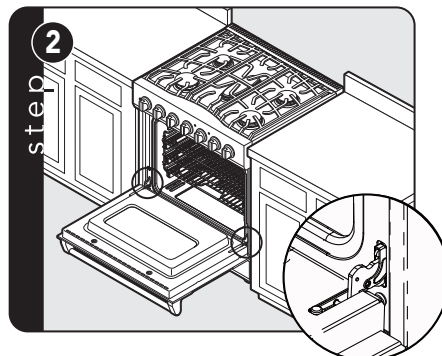


Lift door up and out.

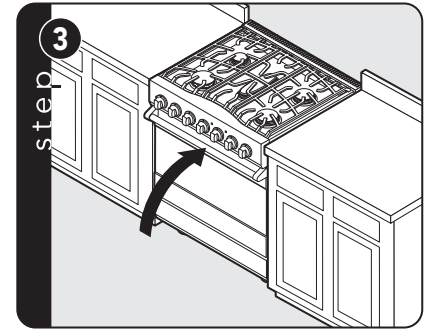
Door Replacement



Carefully realign door on hinges.
Slide in and down



Open door completely.
Fold latches forward until locked in place.



Close door

Troubleshooting

Problem	Possible Cause and/or Remedy
Range will not function.	Range is not connected to electrical power: Have electrician check power circuit breaker, wiring, and fuses.
Broil does not work.	Temperature control knob is rotated too far past broil position.
Oven light will not work.	Light bulb is burned out. Range is not connected to power.
Igniters will not work.	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniters sparking but no flame ignition.	Gas supply valve is in "OFF" position. Gas supply is interrupted.
Igniters sparking continuously after flame ignition.	Power supply is not grounded. Power supply polarity is reversed. Igniters are wet or dirty.
Burner ignites but flame is large, distorted, or yellow.	Burner ports are clogged. Unit is being operated on wrong type of gas. Air shutters not properly adjusted.
Strong odor and/or smoke is noticed first few times oven is used.	This is normal burn off of insulation and protective oils in oven. This will go away after using oven a few times.
Oven indicator light on; oven will not heat.	Oven is operating properly. Unit will resume heating function once it has cooled.

Service Information

If service is required, call your authorized service agency.

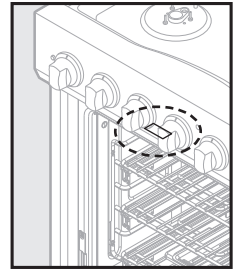
Have the following information readily available:

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

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 1-888-845-4641, or write to:

VIKING RANGE, LLC
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930

The model and serial number for your range can be found by opening door and looking under the control panel.



Record the following information indicated below. You will need it if service is ever required.

Model no. _____

Serial no. _____

Date of purchase _____

Date installed _____

Dealer's name _____

Address _____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

KEEP THIS MANUAL FOR FUTURE REFERENCE.

Warranty

FREESTANDING DUAL FUEL RANGE WARRANTY TWO YEAR FULL WARRANTY

Freestanding dual fuel ranges and all of their component parts, except as detailed below*†, are warranted to be free from defective materials or workmanship in normal residential use for a period of two (2) years from the date of original retail purchase. Viking Range, LLC, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

***90 DAY COSMETIC WARRANTY:** Product is warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within ninety (90) days from date of original retail purchase. Viking Range, LLC uses high quality processes and 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. Therefore, this warranty does not apply to color variation attributable to such factors.

***90 Day Residential Plus:** Viking products are designed and certified for residential use only. They are not intended for use in commercial applications. Viking products should only be used in accordance to national and local codes. Viking is not responsible for property damage or injury resulting from use in a commercial application. To support the manufacturing quality of its appliances Viking will provide a full 90 day warranty for products used in "Residential Plus" applications. This "Residential Plus" warranty applies to applications where use of the product extends beyond residential use but is in compliance with national and local code. In some jurisdictions these applications are zoned as residential. Examples of, but not limited to, such applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, condominium/apartment common areas etc. Under this "Residential Plus" warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. Viking Range, LLC, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period. This warranty covers parts and labor. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations

FIVE YEAR LIMITED WARRANTY ON BURNERS

Any surface burner or oven element which fails due to defective materials or workmanship in normal residential use during the third thru the 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, shipping, handling and labor. Aesthetic conditions such as corrosion, scratching, discoloration, carbon/food build up or similar blemishes due to normal wear and tear or improper use or lack of maintenance is excluded from this warranty.

WARRANTY TERMS

This warranty extends to the original retail purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the original purchaser's warranty. The warranty is transferable by the original retail purchaser via home sale only. If a transferee owner is unable to provide proof of purchase from the original purchaser and the product has not been previously registered, the production date of the product, located in the serial number on the product, will serve as the effective warranty start date.

The activation date of the warranty begins from the date of original retail purchase. In the case of new product purchase via building development sales, activation begins from the earlier date of either certificate of occupancy or 24 months from date of manufacture. Note date of manufacture is identified by serial tag on product.

This warranty does not cover units purchased as b-stock, liquidation, salvage, seconds, refurbished, as-is, used products. This warranty shall apply to products purchased in the United States and Canada. Products must be purchased in the country where service is requested. Warranty service must be performed by a Viking Range LLC authorized 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, improper installation, improper operation, or repair service of the product by anyone other than a Viking Range LLC authorized 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 limitations do 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 product 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, at the warrantor's discretion 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 Viking Range LLC authorized service agent or representative. Service will be provided during normal business hours. Labor performed at overtime or premium rates shall not be covered by the warranty. To obtain warranty service contact Viking Range LLC Customer Care at 1-888-845-4641. Please have model number, serial number, and date of original purchase available when calling. **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 Viking Range LLC 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 burner assemblies, infrared rotisserie burners, grill grates, and stainless steel parts 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 limitations 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.

Specifications subject to change without notice

Viking Range, LLC
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information,
call 1-888-845-4641 or visit our web site at vikingrange.com