



## **User Guide**

**5 Series Freestanding Electric & Induction Range**

VER5301(2)/CVER5301(2)

VIR5301(2) / CVIR5301(2)

VIR5362 / CVIR5362

# Congratulations

Congratulations and welcome 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 product's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or 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 products, visit us online at [www.vikingrange.com](http://www.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 this appliance.


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

## Recognize Safety Symbols, Words, Labels

<b>⚠ DANGER</b>
Hazards or unsafe practices which <b>WILL</b> result in death or severe personal injury
<b>⚠ WARNING</b>
Hazards or unsafe practices which <b>COULD</b> result in death or severe personal injury
<b>⚠ CAUTION</b>
Hazards or unsafe practices which <b>COULD</b> result in minor personal injury or property damage. 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.


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

<b>⚠ CAUTION</b>
<p>This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.</p>

<b>⚠ WARNING</b>
 <p style="text-align: center;"><b>TIPPING HAZARD.</b></p> <p>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.</p> <ul style="list-style-type: none"> <li>• This range can tip.</li> <li>• Injuries to persons can result.</li> <li>• Install anti-tip device packed with range.</li> <li>• See installation instructions.</li> </ul> <p>Re-engage anti-tip devices if range is moved.</p>

<b>⚠ CAUTION</b>
<p>Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.</p>

<b>⚠ CAUTION</b>
 <p style="text-align: center;"><b>BURN HAZARD</b></p> <p>To avoid risk of injury, <b>DO NOT</b> touch the glass top or the oven door during use or immediately after use. These surfaces can get hot.</p>

<b>⚠ CAUTION</b>
 <p style="text-align: center;"><b>FALLING HAZARD</b></p> <p><b>DO NOT</b> store items of interest to children over the unit. Children climbing to reach items could be seriously injured.</p>

# Warnings

## ⚠ WARNING



### ELECTRICAL SHOCK HAZARD

To avoid risk of injury or death, **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

To avoid risk of injury or death, 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

To avoid risk of injury, **DO NOT** touch the glass. The oven door, especially the glass, can get hot during usage.

## ⚠ WARNING

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.

**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.

## ⚠ WARNING



### BURN HAZARD

When self-cleaning, surfaces may get hotter than usual, therefore, children should be kept away.

## ⚠ WARNING

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. **DO NOT** use the oven as a storage area for food or cooking utensils.

## ⚠ 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

**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 risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damaging the rangetop.

## ⚠ 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

To avoid risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damaging the cooktop.

## Warnings

### 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 surface element.
- 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.

- Cooking Surface: 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.

### Child Safety

- To eliminate the hazard of reaching over hot surface elements, 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.
- 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.

### Cooking Safety

- ALWAYS place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. When cooking is completed, turn element off before removing pan.
- 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.
- NEVER heat an unopened container on the surface element or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dish towels or other substitutes should NEVER be used as potholders because they can trail across hot surface elements 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.
- 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.

## Warnings

### 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 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.

### Heating Elements and Glass Ceramic Cooking Surfaces

- Surface areas on or adjacent to the unit may be hot enough to cause burns.
- NEVER touch oven heating elements, areas near elements, or interior surfaces of oven.
- Heating elements may be hot even though they are dark in color. Areas near elements 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 material contact surface of unit or areas near unit, heating elements, or interior surfaces of oven until they have had sufficient time to cool.
- DO NOT COOK ON BROKEN COOKING SURFACE – If cooking surface should break, cleaning solutions and spillovers may penetrate the broken cooking surface and create a risk of electric shock. Contact a qualified technician immediately.

### Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the surface elements 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.

### 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.
- Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke, flare-ups or flaming.
- This range features a cooling fan which operates automatically during a clean cycle. If the fan does not turn on, cancel the clean operation and contact an authorized servicer.
- It is normal for the rangetop cooking surface of the range to become hot during a self-clean cycle. Therefore, touching the rangetop cooking surface during a clean cycle should be avoided.
- NEVER leave your residence when the self-clean function is operating.

### 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.

### Radio Interference

This unit generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the distance between the unit and receiver
- Connect the unit into an outlet on a circuit different from that to which the receiver is connected.

NOTE: It is the user's responsibility to correct any interference.

## About Your Appliance

- For proper oven performance and operation, DO NOT block or obstruct any of the vents located on the island trim (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.

**KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

## 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 with a damp soapy sponge being careful to not squeeze excess amounts water into openings around control panel or rear trim. There may be some burn off and odors on first use of the appliance—this is normal.

### Glass Rangetop

Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended.

### 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
- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Split baking and broiling elements—which reduces preheating time and provides greater control and more even heating
- A reversing 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 new low-broil mode for delicate broiling and top-browning
- A profiled, concealed bake element for easier cleaning


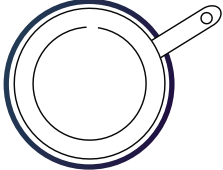


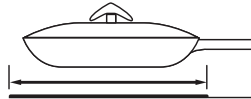
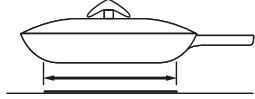




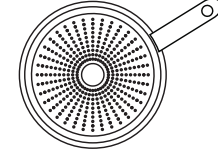
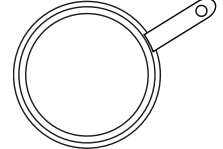
# Surface Operation

## 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. Most cooking vessels are suitable for use on the electric 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. For the induction range, cookware needs to be induction compatible and completely magnetic on the bottom. Partial magnetic bottoms will not perform properly.

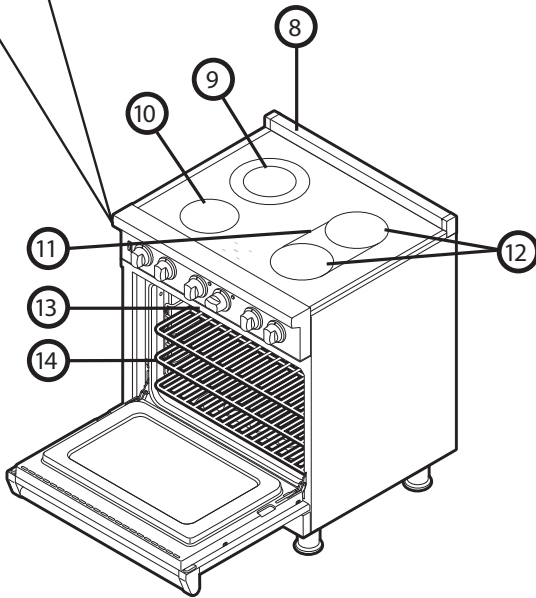
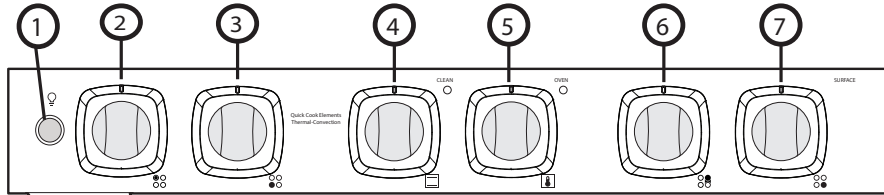
Note: When using big pots, it is recommended to use the front elements. There is more room in the front and potential cleanup of rear of appliance due to staining or discoloration will be minimized.

## Choosing the Correct Cookware

	INCORRECT	CORRECT
<p>Cookware must be centered and fully contact the surface of the cooking element.</p>		
<p>Use flat-bottomed pans</p>		
<p>Pans should meet or exceed the recommended minimum size for the cooking element used.</p>		
<p>Make sure pans sit completely on the cooktop surface and not on the cooktop trim.</p>		
<p>Cookware should be properly balanced. Pans with heavy handles will tilt.</p>		
<p>For induction ranges, cookware needs to be completely magnetic on the bottom. Partial magnetic bottoms will not perform properly.</p>		



## Electric Range Features



1. Interior oven light switch
2. Left rear element control knob
3. Left front element control knob
4. Oven function selector knob
5. Oven temperature control knob
6. Right rear element control knob
7. Right front element control knob
8. Island trim (Air grille)
9. Dual element 9" 3,000-watt/6" 1,400-watt element
10. One 6-1/2" 1,500-watt element
11. 800-watt "bridge" element between right front and right rear elements
12. Two 7" 1,800-watt elements
13. Identification plate
14. Three heavy duty tilt-proof racks/Six rack positions

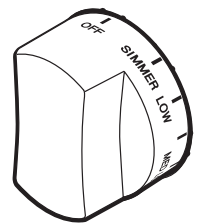
### Electric Ranges

#### Single Front or Rear Center Element

Push in and turn the control knob counterclockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to "OFF."

#### Double Rear Element

Dual elements are controlled by a dual rotary control which will activate just the inner element for smaller pots or both the inner and outer element for larger pots. Push in and turn the left rear control knob clockwise to the desired setting. Both the center and outer double element on left rear will cycle on and off to maintain the desired heat setting. When finished, turn all controls to "OFF."



#### Front and Bridge Element

On a bridging element, the dual rotary control will turn on just the element for use with a single pot or the element and the bridge for use with a large rectangular pot or griddle application. Push in and turn the either the right rear control knob counterclockwise to the desired setting to operate the single rear element. Push and turn the right rear element clockwise. The rear element and the bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls "OFF."

### ⚠ CAUTION

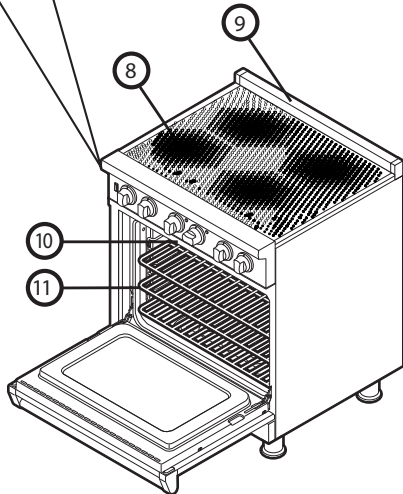
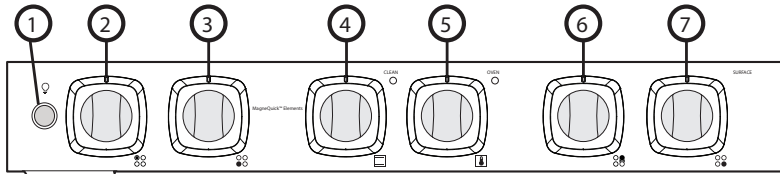
Metallic objects such as knives, forks, spoons, and lids should not be placed on the induction surface since they can get hot.

### ⚠ CAUTION

cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

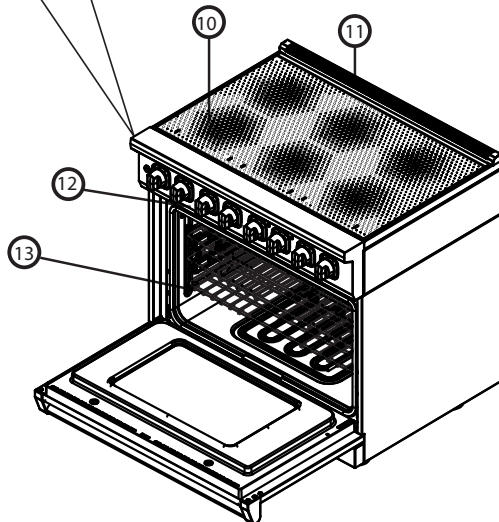
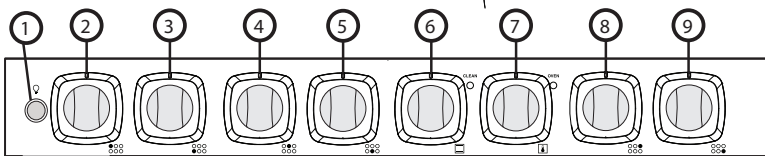
## Induction Range Features

### 30" W.



1. Interior oven light switch
2. Left rear element control knob
3. Left front element control knob
4. Oven function selector knob
5. Oven temperature control knob
6. Right rear element control knob
7. Right front element control knob
8. Four 9" MagneQuick Induction Elements 2300W / 3700W
9. Island trim (Air grille)
10. Identification plate
11. Three heavy duty tilt-proof racks/Six rack positions

### 36" W.



1. Interior oven light switch
2. Left rear element control knob
3. Left front element control knob
4. Center rear element control knob
5. Center front element control knob
6. Oven function selector knob
7. Oven temperature control knob
8. Right rear element control knob
9. Right front element control knob
10. Six 9" MagneQuick Induction Elements 2300W / 3700W
11. Island trim (Air grille)
12. Identification plate
13. Three heavy duty tilt-proof racks/Six rack positions

# Surface Operation

## Induction Ranges

### Induction Cookware

Induction cooking utilizes magnetic power which reacts with iron in the base of cookware, instantly transforming the pot or pan into the heat source. The heat stops when the cookware is removed. Your cookware should be induction compatible and **MUST** have a magnetic layer of steel for your induction cooktop to operate properly. The cookware should have a flat, heavy magnetic bottom and straight sides with a diameter of 5" (13 cm) to 12" (31 cm). The induction cookware should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.



All Viking cookware is induction friendly, as are most other high-end brands of stainless steel and enamel cookware. Most induction cookware will be suitable for your induction cooktop if a magnet adheres to the bottom surface. Cookware that is **NOT** suitable for your induction cooktop includes pottery, glass, aluminum, copper, bronze, and any type of cookware with a footed base.

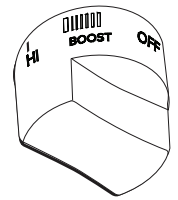
### Hot Surface Indicator Lights

The range has hot surface indicator lights. They are located to the bottom left of each burner. When the corresponding element is turned to **SIMMER**, **LOW**, **MED**, or **HI**, the indicator light will flash blue if there is no pot or will remain solid blue while cooking. When the corresponding element is turned to **BOOST**, the indicator light will flash white if there is no pot and will remain solid white while cooking.

After turning the element off, the indicator light will continue to flash alternating between blue and white until the surface has cooled.

### Operating Single Elements

All burners have variable controls. Push in and turn the knob clockwise one click to achieve the lowest setting. Continue turning clockwise to the desired **SIMMER**, **LOW**, **MED**, or **HI** Settings.



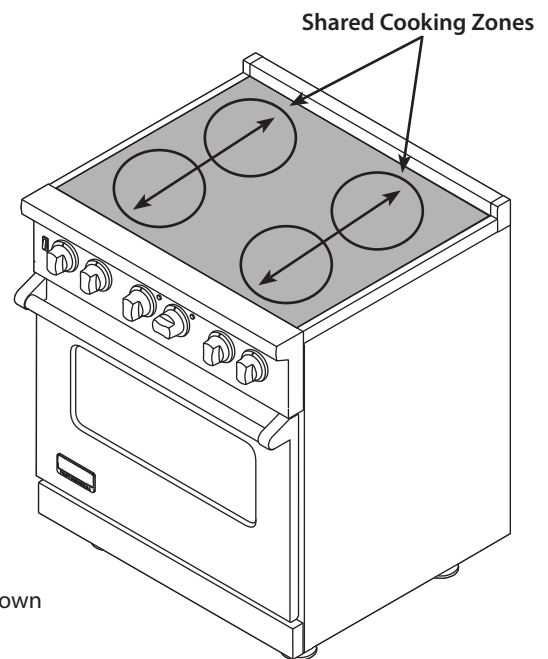
The final setting once you have turned the knob clockwise to its max is the **BOOST** setting. Boost mode can be activated by over-rotating the knob and holding until the indicator light turns white indicating that boost mode is active. Boost mode temporarily increases the power to the element allowing for faster heat up times. It is recommended to use this function for boiling water or other liquids. You can only boost one element per zone at the same time. (Refer to Power Sharing for zones.) Boost only operates for 10 minutes then automatically reduces to the high setting indicated by the indicator light turning blue.

If you boost an element while using an element within the same power zone, the element not in boost (indicated by blue indicator light) will have the power reduced automatically.

### Induction Cooking Power

The induction range has 2 or 3 cooking zones consisting of 2 elements each. If using more than one cooking element on high power in the same zone, the maximum cooking power may be reduced. For best performance results, start cooking on only one element per shared zone. Once it has reached cooking temperature, start cooking on the second cooking zone.

Power sharing tips: Remember to select the power setting last for the cooking element you want to maintain at a full setting heat. To maintain full setting for two items, place items in non-shared zones.



30" W. Model shown

# Surface Operation

## Surface Cooking Tips

- The minimum pot or pan (vessel) diameter recommended is 5" (13 cm).
- Remember to use the proper size cookware for the size element chosen. Smaller cookware should be used for smaller elements and larger cookware should be used for larger elements.

**Note:** If ALL elements are turned to HI for a long period of time, the internal temperature inside the cooktop may rise, causing the cooktop to turn off. Prior to shutting off, the indicator lights will flash faster and the power will be backed down on the element that is overheating.

## 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 qua
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large utensil

## Cooking Guide - Suggested Heat Setting

Food	Start at Setting	Complete at Setting
Rice	Hi - cover, bring water to a boil	Lo - cover, finish timing according to directions
Chocolate	Lo - until melted	
Candy	Lo - cook	
Pudding, pie filling	Lo - cook according to directions	
Eggs - in shell fried poached	Hi - cover, bring to boil Hi - until pan is hot Hi - bring water to boil	OFF - let set to desired doneness Lo - Med, cook to desired doneness Lo - finish cooking
Sauces	Hi - melt fat	Lo-Med, finish cooking
Soups, stews	Hi - heat up liquid	Lo-Med, finish cooking
Vegetables	Hi - preheat skillet	Lo-Med, finish cooking until desired tenderness is reached
Breads - french toast, pancakes	Med-Hi, preheat skillet	Lo - cook to desired brownness
Cooked cereals, grits, oatmeal	Hi - cover, bring water to a boil	Lo-Med, add cereal and cook according to directions
Bacon, sausages	Hi - preheat skillet	Med - cook to desired doneness
Swiss steaks	Hi - melt fat, Med-Hi - to brown meat	Lo - add liquid, cover, simmer until tender
Chicken, fried	Hi - melt fat Med-Hi - to brown crust	Lo - cook until tender
Hamburgers, pork chops	Hi - preheat skillet	Med - to brown meat and cook to desired brownness
Pasta	Hi - bring salted water to a boil, add pasta slowly	Med - maintain boil until tender

Remember that induction cooking is instantaneous and boiling time is decreased when using the proper induction cookware.

# 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 (TruConv™)** - Use this bake setting for multi-rack baking of breads, cakes, and cookies.  
(up to six 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 when 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.

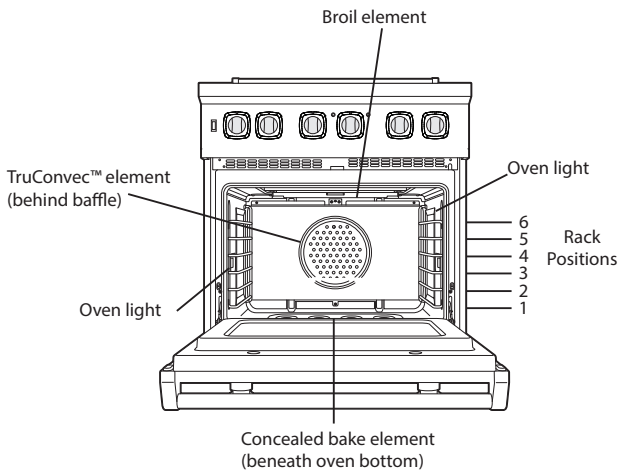
**SELF CLEAN** - Use this function to clean oven.

**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.

## Oven Features



### Rack Positions

Each oven is equipped with three 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.

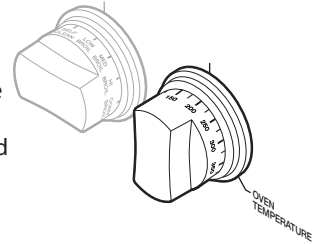
### ⚠ WARNING

**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. Do not cook directly on the oven bottom. Always use oven racks when cooking in the oven. Aluminum foil linings or cooking on the oven bottom may trap heat, causing damage to the oven bottom or a fire hazard.

# 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.

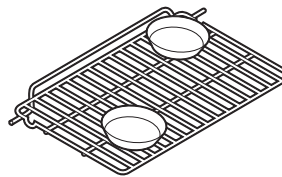


For instance, the preheat mode for TruConvec™ is designed to be brought up to the set point temperature in a different manner than the preheat mode for conventional bake. This is because TruConvec is designed for multi-rack baking. So it is extremely critical that all rack positions have reached the desired cooking temperature. As a result, it is normal for oven to take slightly longer for the oven to preheat to 350°F in TruConvec 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. Rapid Ready Preheat provides one of the fastest preheat times - so your oven is ready to begin cooking when you are.

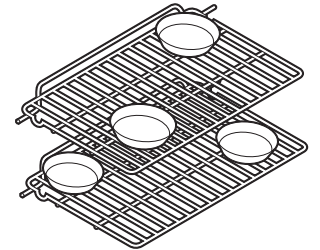
## Pan Placement Tips

- 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 one of the convection modes and the 2nd and 4th positions or the 3rd and 5th positions for more even baking. When baking on three racks, use any combination of positions 2, 3, 4, and 5 for more consistent results.
- 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

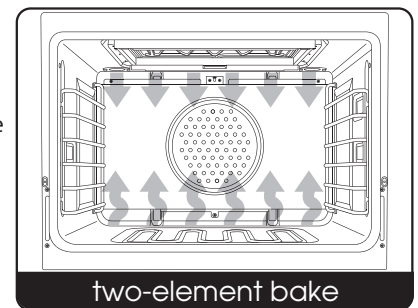


### Multiple Rack Pan Placement



## Two element Baking

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. 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. 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.



## 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. 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 item 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.
- If baking with a large sheet pan, it is important to note that the large width of the sheet pan has the tendency to restrict the airflow in the oven cavity. It is recommended to use Convection Bake to help better circulate the heat in the oven cavity when baking with a large sheet pan.

## To use BAKE function

1. Arrange the oven rack in the desired position before turning oven on.
2. Set the oven selector knob to the BAKE function and set the oven temperature control knob to the desired temperature.
3. Close the door. Allow oven to preheat.
4. Once preheated, carefully place prepared item(s) on rack.
5. Close the door. Bake to desired cooking time and/or doneness.

# Using the Oven

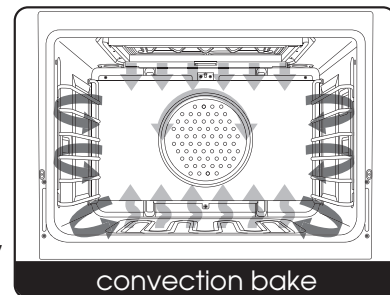
CONVENTIONAL BAKING CHART					
Food	Pan Size	Single Rack Position (Lg Oven)	Single Rack Position (Sm Oven)	Temperature	Time (min.)
<b>BREADS</b>					
Biscuits	Cookie sheet	3 or 4	2	400°F (204°C)	10 - 12
Yeast loaf	Loaf pan	3 or 4	2	375°F (191°C)	30 - 35
Yeast rolls	Cookie sheet	3 or 4	2	400°F (204°C)	12 - 15
Nut bread	Loaf pan	3 or 4	2	375°F (191°C)	30 - 35
Cornbread	8" x 8"	3 or 4	2	400°F (204°C)	25 - 30
Gingerbread	8" x 8"	3 or 4	2	350°F (177°C)	35 - 40
Muffins	Muffin tin	3 or 4	2	375°F (191°C)	15 - 20
Corn Muffin	Muffin tin	3 or 4	2	375°F (191°C)	15 - 20
<b>CAKES</b>					
Angel food	Tube pan	3 or 4	2	375°F (191°C)	35 - 45
Bundt	Tube pan	3 or 4	2	350°F (177°C)	45 - 55
Cupcakes	Muffin pan	3 or 4	2	350°F (177°C)	16 - 20
Layer, sheet	13" x 9"	3 or 4	2	350°F (177°C)	40 - 50
Layer, two	9" round	3 or 4	2	350°F (177°C)	30 - 35
Pound	Loaf pan	3 or 4	2	350°F (177°C)	60 - 65
<b>COOKIES</b>					
Brownies	13" x 9"	3 or 4	2	350°F (177°C)	25 - 30
Chocolate Chip	Cookie sheet	3 or 4	2	375°F (191°C)	12 - 15
Sugar	Cookie sheet	3 or 4	2	375°F (191°C)	10 - 12
<b>PASTRY</b>					
Cream puffs	Cookie sheet	3 or 4	2	400°F (204°C)	30 - 35
<b>PIES</b>					
Crust, unfilled	9" round	3 or 4	2	400°F (204°C)	10 - 12
Crust, filled	9" round	3 or 4	2	350°F (177°C)	55 - 60
Lemon meringue	9" round	3 or 4	2	350°F (177°C)	12 - 15
Pumpkin	9" round	3 or 4	2	350°F (177°C)	35 - 40
Custard	6-4 oz. cups	3 or 4	2	350°F (177°C)	35 - 40
<b>ENTREES</b>					
Egg rolls	Cookie sheet	3 or 4	2	400°F (204°C)	25 - 30
Fish sticks	Cookie sheet	3 or 4	2	425°F (218°C)	10 - 15
Lasagna, frozen	Cookie sheet	3 or 4	2	375°F (191°C)	55 - 60
Pot pie	Cookie sheet	3 or 4	2	400°F (204°C)	35 - 40
Green peppers, stuffed	13" x 9"	3 or 4	2	375°F (191°C)	60 - 70
Quiche	9" round	3 or 4	2	400°F (204°C)	25 - 30
Pizza, 12"	Cookie sheet	3 or 4	2	400°F (204°C)	15 - 20
Mac & cheese, frz	Cookie sheet	3 or 4	2	375°F (191°C)	35 - 40
<b>VEGETABLES</b>					
Baked potato	On rack	3 or 4	2	375°F (191°C)	60 - 65
Spinach souffle	1 quart	3 or 4	2	350°F (177°C)	45 - 50
Squash	casserole	3 or 4	2	375°F (191°C)	50 - 55
French fries	Cookie sheet	3 or 4	2	425°F (218°C)	20 - 25

## Using the Oven

### 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.

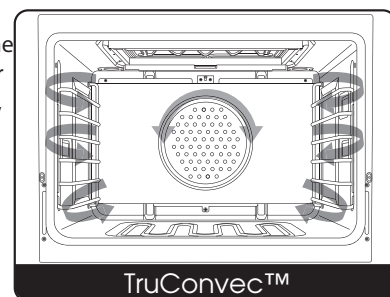
When roasting using this setting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes 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.



convection bake

### 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. 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.



TruConvec™

### Convection Cooking Tips

- 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 or three racks at the same time include: pizza, cakes, cookies, biscuits, muffins, rolls, and frozen convenience foods.
- Items cooked in a convection function can be easily over-baked. This being the case, it is usually a good idea to pull items out of the oven just before they seem to be done. Items will continue to cook right after they are set out of the oven.

### To use CONVECTION BAKE or TruConv function

1. Arrange the oven rack in the desired position before turning oven on.
2. Set the oven selector knob to the convection bake or TruConv function, and set the oven temperature control knob to desired temperature.
3. Close the door. Allow oven to preheat.
4. Once preheated, carefully place prepared item(s) on rack.
5. Close the door. Bake to desired cooking time and/or doneness.



## Using the Oven

CONVECTION BAKING CHART				
Food	Pan Size	Single Rack Position (Lg Oven)	Temperature	Time (min.)
<b>BREADS</b>				
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
<b>CAKES</b>				
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
<b>COOKIES</b>				
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
<b>PASTRY</b>				
Cream puffs	Cookie sheet	3 or 4	400°F (204°C)	30 - 35
<b>PIES</b>				
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		
<b>ENTREES</b>				
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
<b>VEGETABLES</b>				
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

# Using the Oven

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

# Using the Oven

## 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. You can also roast foods using bake settings. See the “Baking” section for additional information.

## Roasting Tips

ALWAYS use a broiler pan and grid. 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.

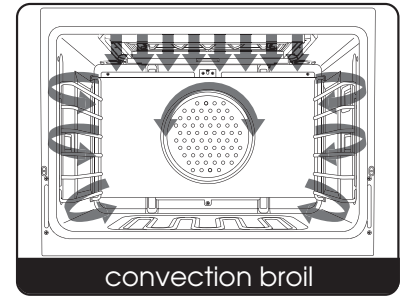
CONVECTION ROASTING CHART			
Food	Weithg	Time (min/lb)	Temperature
<b>BEEF</b>			
Rib Roast			
Rare	4-6 lbs	25	325° F (163° C)
Medium	4-6 lbs	24	325° F (163° C)
Well Done	4-6 lbs	30	325° F (163° C)
Rump Roast			
Medium	4-6 lbs	20	325° F (163° C)
Well Done	4-6 lbs	24	325° F (163° C)
Tip Roast			
Medium	3-4 lbs	30	325° F (163° C)
Well Done	3-4 lbs	35	325° F (163° C)
<b>LAMB</b>			
Lamb Leg	3-5 lbs	30	325° F (163° C)
<b>PORK</b>			
Pork Loin	3-5 lbs	30	325° F (163° C)
Pork Chops (1" thick)	1 lb	45-50 total time	325° F (163° C)
Ham (fully cooked)	5 lbs	15	325° F (163° C)
<b>POULTRY</b>			
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)

## Using the Oven

### CONV BROIL\* (Convection Broil)

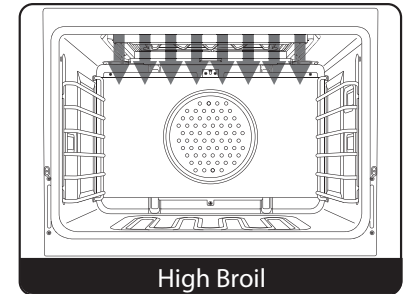
The top element operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick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

**\*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.



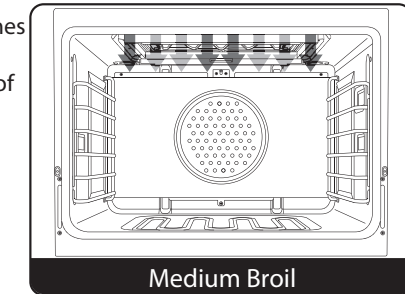
### HI BROIL

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.



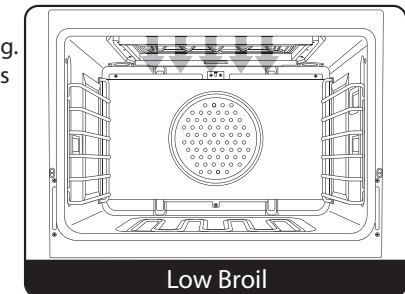
### MED BROIL

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 over-browning 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 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 (LOW, MED or HI BROIL) 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.

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 function selector to desired broiling function and the temperature control knob to "Broil".
4. Close the door. There is not a detent to hold the door in the open broil stop position. If open door broiling is used, the broil element does not cycle on and off. With closed door broiling the broil element 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 during closed door broiling.

# Using the Oven

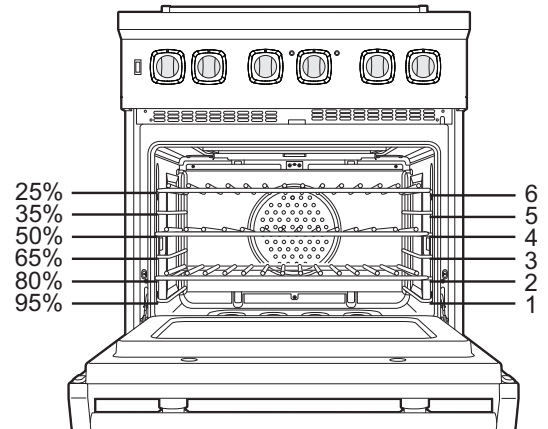
## Broiling Tips

- 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 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. 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 splattering, smoking, or the possibility of grease fire.

## 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 CHART				
Type and Cut of Meat	Weight	Setting	Rack	Time (min.)
<b>BEEF</b>				
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
<b>CHICKEN</b>				
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
<b>HAM</b>				
Ham slice, 1"	1 lb.	Broil	3	10
<b>LAMB</b>				
Rib chops	12 oz.	Convection Broil	2	8
<b>PORK</b>				
Loin chops, 3/4"	1 lb.	Convection Broil	2	10
Bacon		Broil	2	3
<b>FISH</b>				
Salmon steak	1 lb.	Broil	2	8
Fillet	1 lb.	Broil	2	8

## Using the Oven

### Convection Dehydrate

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

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 appropriate low temperature and turn the selector to "TruConv".

### Convection Defrost

1. Place the frozen food on a baking sheet.
2. Set the temperature control to "OFF".
3. Turn the selector to "TRU CONV".

### ⚠ CAUTION



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

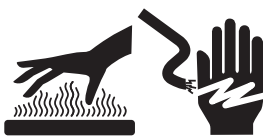
### ⚠ CAUTION

**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. 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.

### ⚠ 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

### Glass Ceramic Top

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic top, follow these basic steps:

For normal light soil:

Rub a few drops of a glass ceramic cream to the cool soiled area using a damp paper towel. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Apply a few drops of glass ceramic cleaning cream to the cool soiled area.
2. Using a damp paper towel, rub cream into burned on area.
3. Carefully scrape remaining soil with a razor scraper. Hold the scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
5. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the glass ceramic top more susceptible to staining.

# Cleaning and Maintenance

## Cleaning Problems on Glass Tops

Problem	Cause	To Prevent	To Remove
Brown streaks and specks	Cleaning with sponge or cloth containing soil laden detergent water.	Use cleaning cream with clean damp paper towel.	Use a light application of cleaning cream with a clean damp paper towel.
Blackened burned on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and DO NOT put plastic items on a warm cooking area.	Clean area with cleaning cream and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop, and carefully scrape area with a single-edged razor blade held at a 30° angle.
Fine brown/gray lines, fine scratches, or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top.  Use of abrasive cleaning materials.	Wipe the bottom of cookware before cooking. Clean top daily with cleaning cream. DO NOT use abrasive cleaning materials	Fine scratches are not removable but can be minimized by daily use of cleaning cream.
Smearing or streaking	Use of too much cleaning cream or use of a soiled dishcloth.	Use a small amount of cream. Rinse thoroughly before drying. Use only paper towels or nylon scrub pad or brush.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel or lint free cloth.
Hard water spots	Condensation from cooking may cause minerals found in water and acids to drip on glasstop and cause gray deposits. The spots are often so thin they appear to be in or the glasstop.	Make sure the bottom of utensils are dry before cooking. Daily use of cleaning cream will help keep top free from hard water mineral deposits and food discoloration.	Mix cleaning cream with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning procedure for smearing and streaking.

### 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 electric oven. Cleaning instructions for each surface are given below. The oven features a self-clean cycle for the oven interior. See the "Self-Clean Cycle" section for complete instructions. 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 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.

### 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.

### Oven Racks

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad. **DO NOT CLEAN THE OVEN RACKS USING THE SELF-CLEAN CYCLE.** They could sustain damage due to the extreme heat of the self-clean cycle.

# Cleaning and Maintenance

## Power Failure

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. If the range is in the self-clean cycle when the power failure occurs, wait until power is restored and allow door to unlock automatically. Turn all controls off and restart self-clean cycle again, according to instructions.

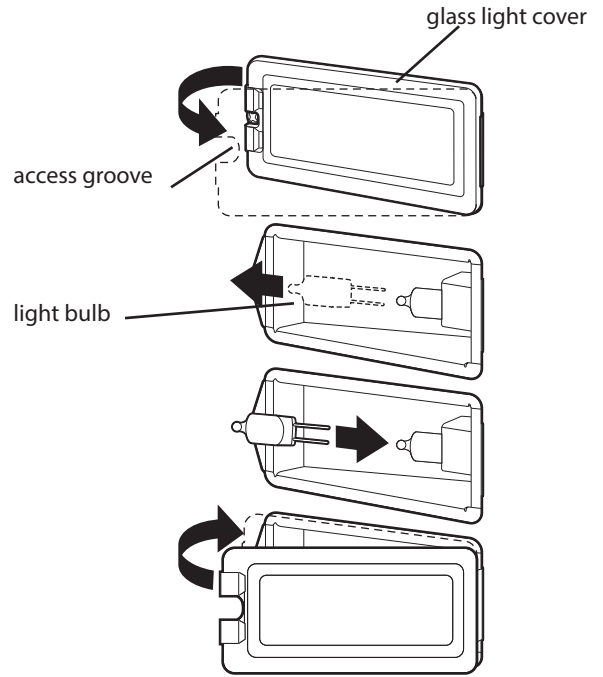
## Replacing the Oven Lights

**⚠ WARNING**

**ELECTRICAL SHOCK HAZARD**

Disconnect the electric power at the main fuse or circuit breaker before replacing the bulb. To avoid risk of personal injury, **DO NOT** touch the light 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 120V/25W halogen bulb.
4. Replace the light cover by snapping glass cover onto metal box.
5. Reconnect power at the main fuse or circuit breaker.



## Self-Clean Cycle

**⚠ WARNING**

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.

**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.**

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.



## Cleaning and Maintenance

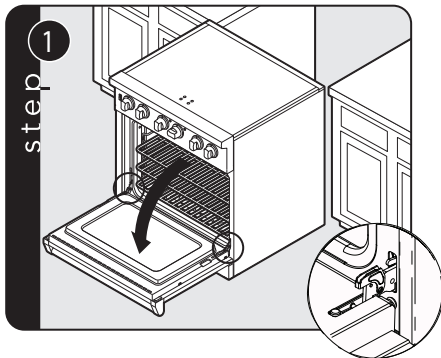
### To start the Self-Clean cycle:

1. Close the door completely.
2. Turn the oven selector knob clockwise to the "SELF CLEAN" mode.
3. Turn the temperature control knob past the clean setting until the knob stops. 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. When the oven reaches the elevated temperature needed for self-clean, the door lock indicator light comes on.
4. The oven 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 3-1/2 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 3-1/2 hour duration of the self-clean cycle.
5. When the cycle is completed, turn both 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.

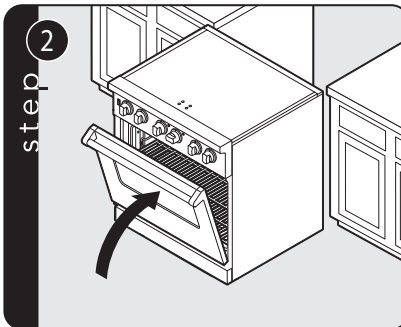
### To stop the Self-Clean cycle:

To cancel or interrupt the self-cleaning cycle, turn both the temperature control knob and the oven function selector 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.

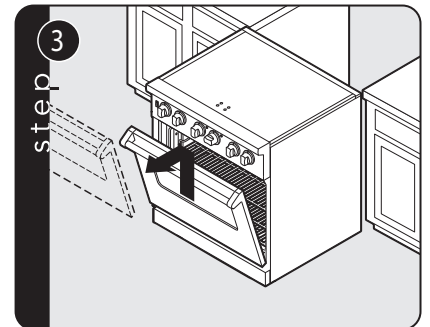
## Door Removal



Open oven door completely.  
Fold latches backward until locked in place

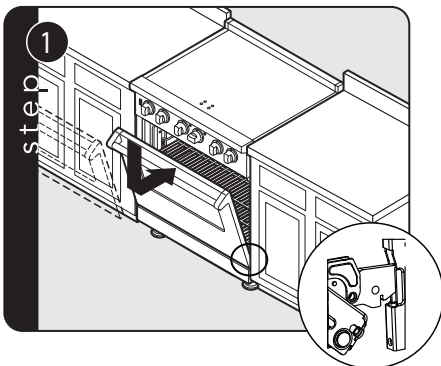


Slowly close until latches stop door

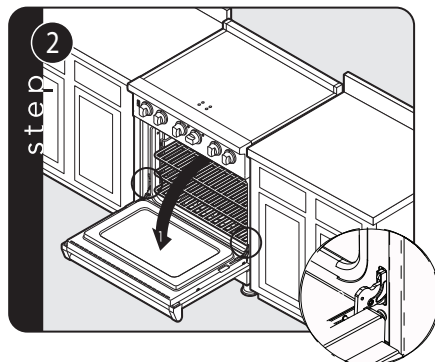


Lift door up and out.

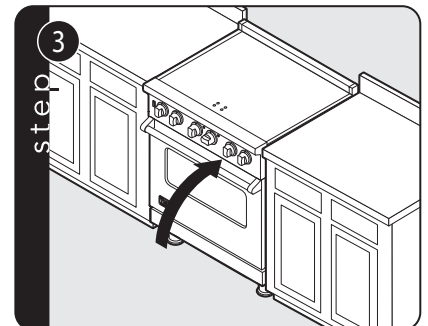
## Door Replacement



Carefully realign door on hinges.  
Slide in and down.



Open oven 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.
Oven is not clean after self-clean cycle	Temperature control knob not rotated all the way past clean until it stops.
Door will not open after self-clean cycle	Oven is still in self-clean mode. If oven is hot, door latch will release when safe temperature is reached.
Oven does not operate in self-clean	Door is not shut tight enough for automatic door latch to lock.

## Material Compatibility Detector - Induction Ranges

If the pan's material or its dimensions are not suitable, the pan indicator will flash and the unit will not cycle on.

## Small Object Detector - Induction ranges

The induction range will not recognize any object or utensil smaller than 2 inches in diameter. For best results, use pans that are between 5" (13 cm) and 12" (31 cm) in diameter.

# Service Information

If service is required, call your authorized service agency.

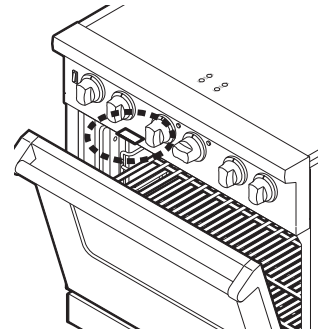
Have the following information readily available:

- 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

Record the information indicated below. You will need it if service is ever required. 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 ELECTRIC SELF-CLEAN RANGES WARRANTY TWO YEAR FULL WARRANTY

Freestanding electric 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. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

**\*90 Day Cosmetic Warranty:** Products are warranted to be free from cosmetic defects in material or workmanship for a period of 90 days from the date of original retail purchase. This warranty covers manufacturing based defects only and does not cover issues resulting from handling or installation. Inspection of the product should be made at time of delivery. Any defects must be reported to the selling dealer within the 90 day period. Viking Range LLC uses the most up to date processes and the 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 product location and natural or artificial lighting. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

**\*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 appliance's 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 element or oven element which fails due to defective materials or workmanship (excluding cosmetic failures) in normal household use during the third 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. This does not include ignition systems, burner bases, etc.

### 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 more product information , call 1-888-845-4641,  
or visit our web site [www.vikingrange.com](http://www.vikingrange.com)