

## Setting the Clock

### Digital Display

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



To program the time-of-day:

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

Alternate method:

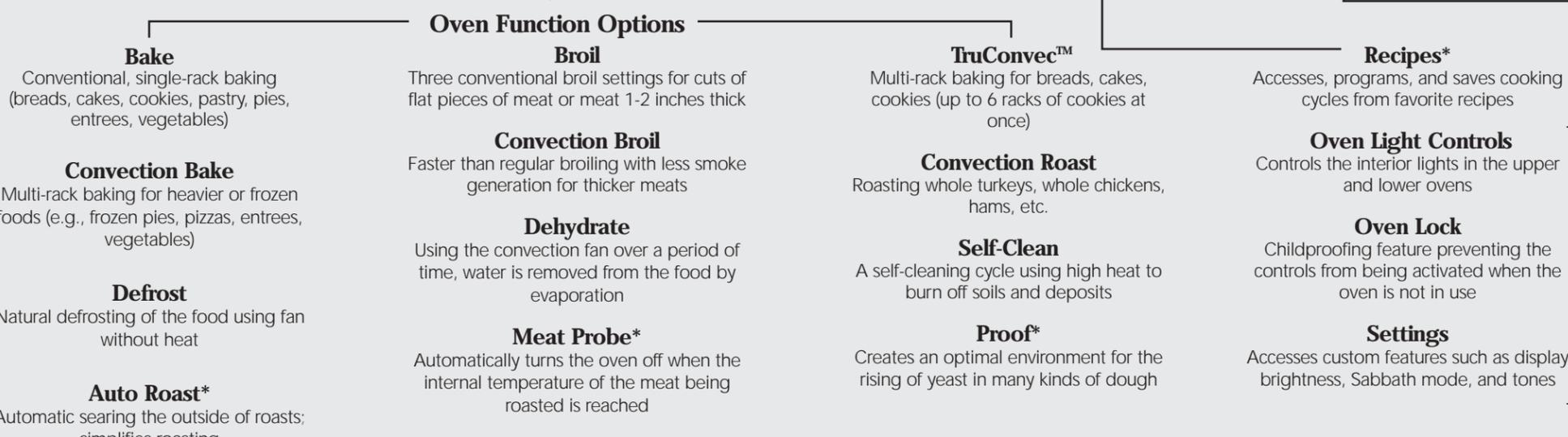
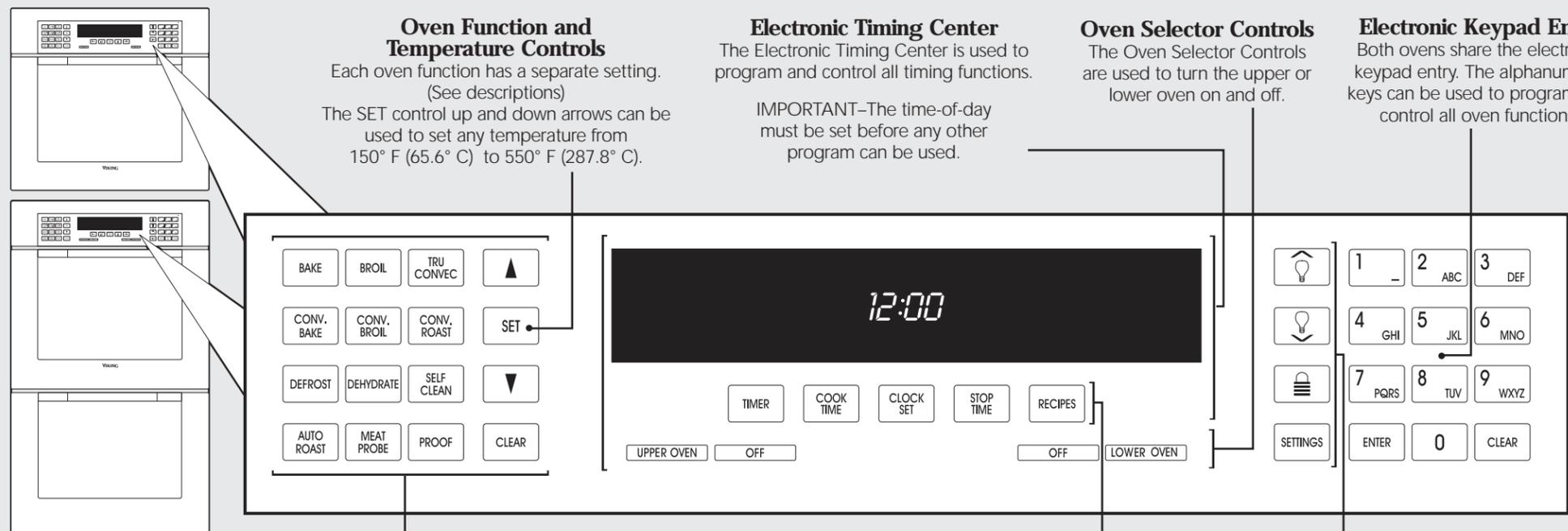
1. Press either the "UPPER OVEN" or "LOWER OVEN" button.
2. Press the "CLOCK SET" button. The clock will begin to flash. The word "CLOCK" will be lit on the display.
3. Use the up and down arrows to change the current time.

	Press and Release	Press and Hold
s	Time increases by one minute	Time increases by 10 minutes
t	Time decreases by one minute	Time decreases by 10 minutes

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

**Note:** The time-of-day cannot be changed while there is a Bake Hours or Start Time cycle programmed into the timer.

## Oven Control Panel



\*Note: Premiere model features and control panel are shown.

## Oven Settings

### Temperature Control

Both ovens share the temperature control. To use this feature, select the upper or lower oven, and then set the desired temperature. The controls can be set at any temperature from 150° F (65.6° C) to 550° F (287.8° C).

### Oven Function Selector Control

Both ovens offer 11 separate cooking modes from which you can choose the one that best meets your cooking needs.

### Bake

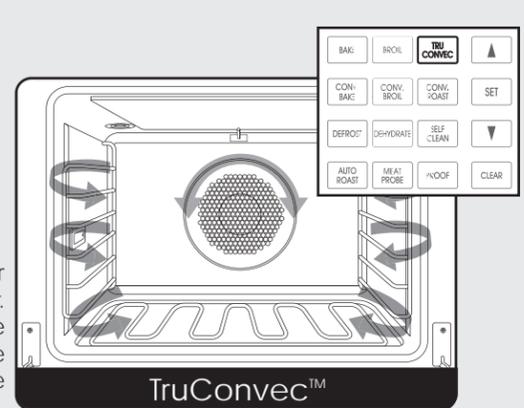
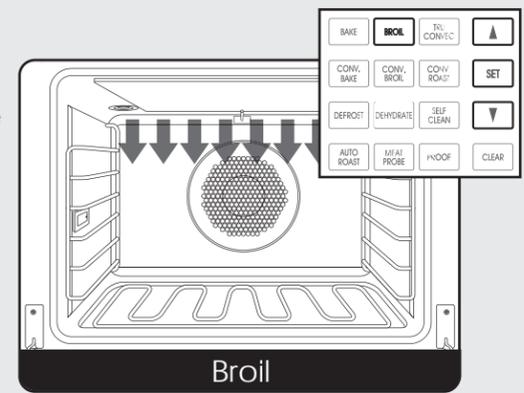
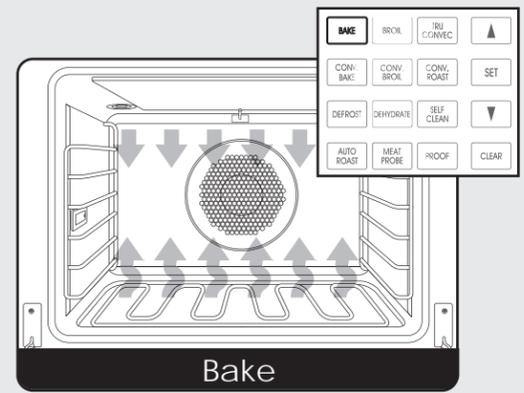
When using this function, full-power heat is radiated from the bake element in the bottom of the oven cavity, while supplemental heat is radiated from the broil element. This function is recommended for single-rack baking, roasting, and casseroles.

### Broil

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

### TruConvec™

With this function, only the rear element operates at full power. There is no direct heat from the bottom or top elements, and the motorized fan in the rear of the oven circulates for even heating.

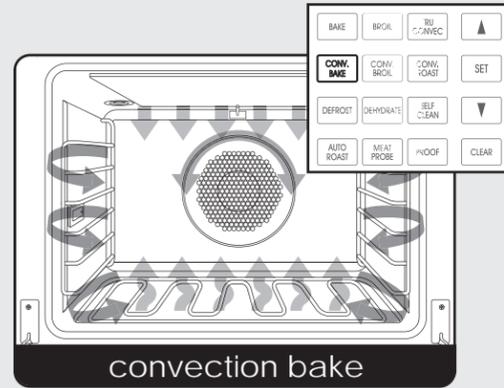


# Oven Settings

Use this setting for foods that require gentle cooking, such as pastries, soufflés, yeast breads, quick breads, and cakes. This setting produces breads, cookies, and other baked goods with an even texture and 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 preparing large quantities of baked goods at one time.

## Convection Bake

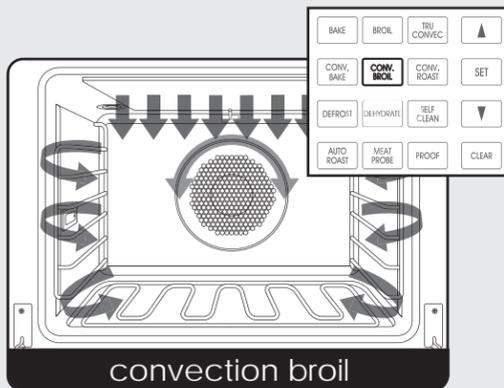
With this function, the bottom element operates at full power, and the top broil element operates at supplemental power. The motorized fan in the rear of the oven circulates heated air, providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven 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 larger quantities using multiple racks. 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.

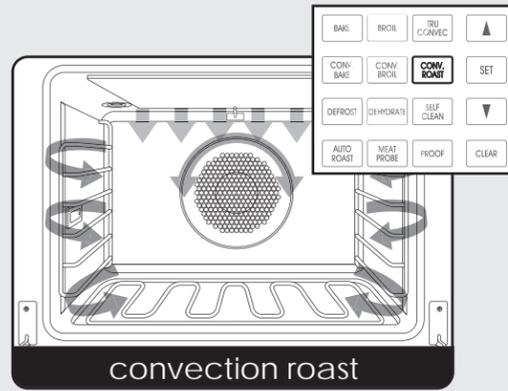
## Convection Broil

Using this function, 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 the peak temperatures on the food. Use this setting for broiling thick cuts of meat.



## Convection Roast

With this function, 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, allowing the moisture to be sealed inside large cuts of meat, such as roasts. This saves time when compared with single fan convection roast modes. Use this setting for whole turkeys, whole chickens, and roasts.



**NOTE: Because this function uses a high-speed convection fan for optimum cooking performance, some noise may be noticed from the high fan speed. This is normal.**

## Defrost

With the temperature control off, a motorized fan in the rear of the oven circulates air. This fan accelerates natural defrosting of the food without heat.

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

## Dehydrate

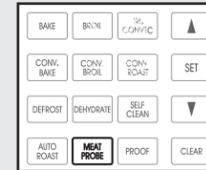
With this function, a motorized fan in the rear of the oven circulates warm air. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve quality; only fresh, top-quality foods should be dehydrated in your oven.

## Self-Clean

The self-cleaning cycle is designed to eliminate the need for scrubbing and scouring food baked onto the oven interior. During this cycle, the oven uses high temperatures to burn off soils and deposits. An integral smoke eliminator reduces 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. When the oven has cooled, remove any ash from oven surfaces with a damp sponge or cloth.

## Auto Roast\*

This function further simplifies roasting by automatically searing the outside of meats, raising the pre-set temperature by 100° F for a short time to sear the outside of the meat. The temperature then returns to the pre-set temperature in the standard convection roast mode.



## Proof\*

This function uses a low temperature to create an optimal environment for the yeast to rise in many types of dough.



## Interior Oven Light Controls

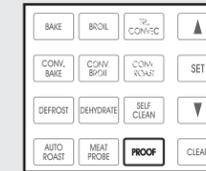
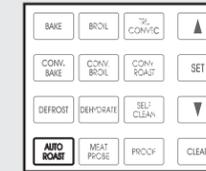
The upper and lower ovens have interior oven lights controlled by the right touch pad. Push the light button to turn the interior oven lights on and off.



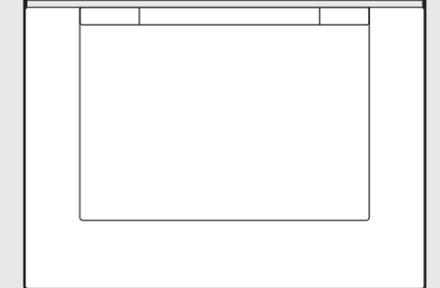
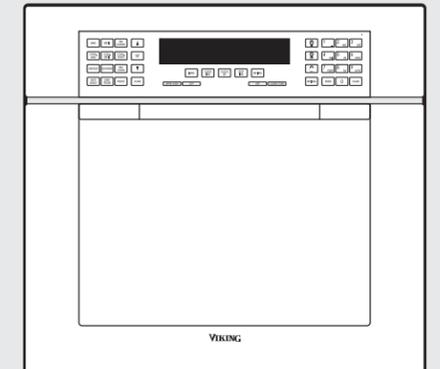
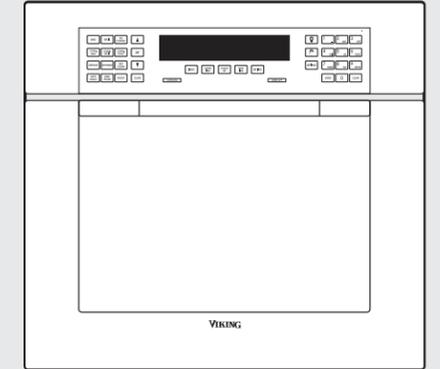
## Settings

Use this function to access, program, and customize special features of your oven. Special features include beeps, timeouts, display brightness, and the Sabbath mode.

\*Note: The AUTO-ROAST, PROOF, RECIPE and PROBE functions are included on the Premiere models.



# Viking Quick Reference Guide



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