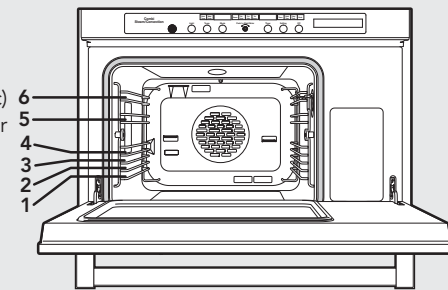


Cooking Functions

Reheating Tips

- It is recommended to reheat dishes or leftovers at 230°F (110°C) to 265°F (130°C). Put the desired amount of uncovered food in a dish (not plastic) and place on the wire rack at level 1, or for two portions, at levels 1 and 5.

A maximum of four plates can be reheated at the same time. Use positions 1, 3, 5, and 6.

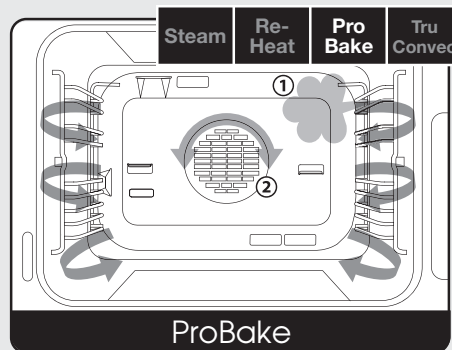


ProBake Cooking

This function uses steam and heat to cook food placed in a cold unheated oven. The food is steamed in phase 1 and then automatically heated in phase 2. The length of time depends on the quantity of food being heated. Use this setting for baking breads and pastries.

Recommended temperature: 410°F (210°C)
Range: 210°F (100°C) – 440°F (230°C)

- Press the “Function” button three times.
- <ProBake> and <Oven Temperature> appears in the text display.



ProBake Cooking Tips

- When baking loaves of bread, buns, or layer cakes, place the dough on the multi-purpose cooking tray. Allow the dough to proof briefly, approximately 10 minutes before cooking.
- When baking puff pastry (with or without a filling/fresh or deep frozen), place the puff pastry on the multi-purpose cooking tray. It is not necessary to brush the top of the puff pastry.
- The oven door should not be opened during the steaming phase. Cold air will extend the steaming phase and bread will be oversteamed and flat.
- The optimum baking temperature for buns and rolls is generally higher than a single loaf of bread.
- Set the temperature slightly lower for yeast dough.
- For large breads reduce the temperature by 50°F to 60°F.

To achieve best results, the oven must cool between two ProBake cooking sessions until <Residual Heat> no longer appears in the text display.

TruConvec™ Cooking

During TruConvec™ cooking the rear element heats the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. The food is warmed evenly on all sides making it possible to bake on one or two levels simultaneously. The cooking time can be reduced slightly by increasing the cooking temperature. Use this setting for baking muffins, yeast breads, quickbreads and cakes. This setting is also recommended when baking large quantities of baked goods at one time.

Recommended temperature: 360°F (180°C)
Range: 90°F (30°C) – 440°F (230°C)

- Press the “Function” button four times.
- <TruConvec> and <Oven Temperature> will appear in the text display.

TruConvec™ Cooking Tips

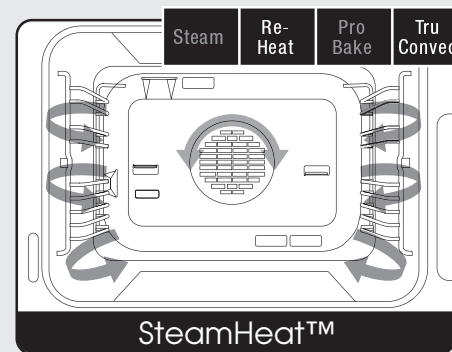
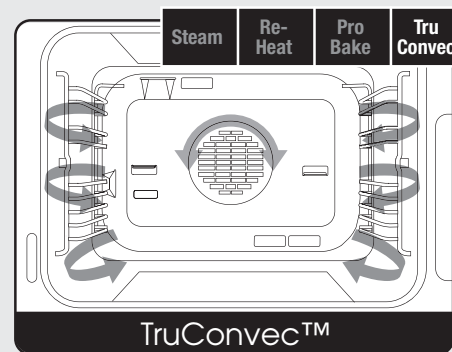
- When baking cakes or biscuits, put the mixture or dough in the baking form and place on the multi-purpose cooking tray to bake.
- During TruConvec™ cooking, if the temperature is above 210°F (100°C) and the door is opened, cooking will stop. To resume cooking, close the door.
- Dehydrate: If the oven temperature is below 210°F (100°C), it is possible to operate the TruConvec™ cooking with the door open to dry foods such as fruits and vegetables.
- When cooking with convection, reduce the temperature by 25° F (10°C). Some recipes may require adjustment and testing when converting from conventional to convection cooking. Compare temperatures in the chart to recipes. If you suspect the temperature is too high, select a lower temperature.
- If the food is nice and brown on the outside but still raw in the middle, the oven temperature is too high. Slightly reduce the temperature and lengthen the cooking time. Even browning is achieved at lower temperatures.

SteamHeat™ Cooking

This function uses the rear element to heat the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. The food retains moisture from the steam produced during baking, making it possible to bake on one or two levels simultaneously. Use this setting to bake pastries and soufflés.

Recommended cooking space temperature:
360°F (180°C)
Range: 90°F (30°C) to 440°F (230°C)

- Press the “Function” button five times.
- <SteamHeat> and <Oven Temperature> will appear in the text display.



SteamHeat™ Cooking Tips

- When baking soufflés and yeast-rising pastry, put mixture or dough in the baking form and place on multi-purpose cooking tray.

TruSteam™ Cooking

This function uses moist and dry heat to cook food. The rear element heats the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. Steam can be forced into the oven by pressing the knob and turned off by pressing the knob a second time. Use this setting for the roasting and preparing of meat and baking potatoes.

Recommended temperature: 360°F (180°C)
Range: 90°F (30°C) – 440°F (230°C)

- Press the “Function” button six times.
- <TruSteam> and <Oven Temperature> appears in the text display.

TruSteam™ Cooking Tips

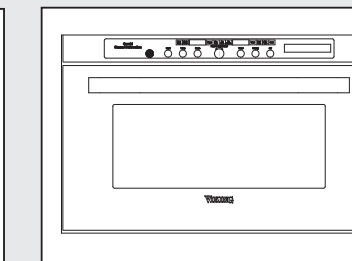
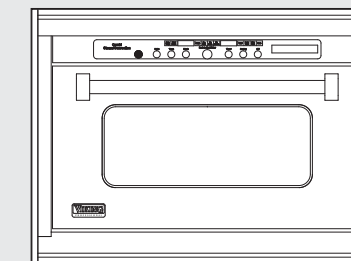
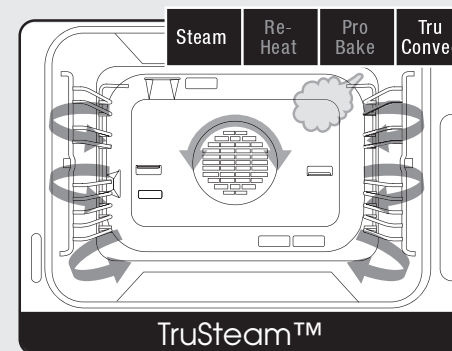
- When cooking meat, add steam during the first third of the cooking time.
- When cooking foods that splatter such as meat or poultry, the temperature should be reduced to prevent splattering on the oven walls. This will cause dark marks that cannot be removed.
- To achieve best results, only use levels 1 or 1 and 5.

Interior Oven Light

Press the “Light” button to switch the interior light on or off at any time. If the interior light is not switched off by pressing the “Light” button, it will automatically turn off 30 minutes after use. You can also select “automatic with door” or “manual with key”. With the automatic setting, the interior light automatically comes on when the appliance door is opened and switches off again when it is closed.

Setting Interior Oven Light

- Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.
- Turn knob until <Light> appears in the text display. Press knob to confirm
- Turn knob until <Automatic with door> or <Manual with key> is displayed. Press knob to confirm the desired setting.
- Press “Off” to exit.



Viking Quick Reference Guide

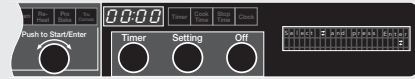
Built-in Electric
Combi Steam/Convection Oven



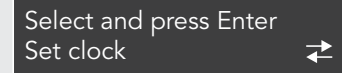
VIKING RANGE CORPORATION
111 Front Street • Greenwood, Mississippi 38930 USA • (662) 455-1200
www.vikingrange.com

Clock and Cooking Timer

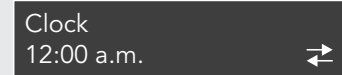
Setting the Clock (using text display)



1. Press and turn knob until <Set clock> appears in the text display. Press knob to confirm.



2. The time appears in the right display. Turn knob until the correct time-of-day is displayed. Press knob to confirm.



3. Press "Off" to exit.

Setting the Cooking Timer

Any cooking function can be timed to turn off automatically when the desired cooking time is complete. Select the function and desired temperature. If the desired cooking time is set for 1 hour and 15 minutes at 9:00 a.m., the oven will automatically turn off at 10:15 a.m.

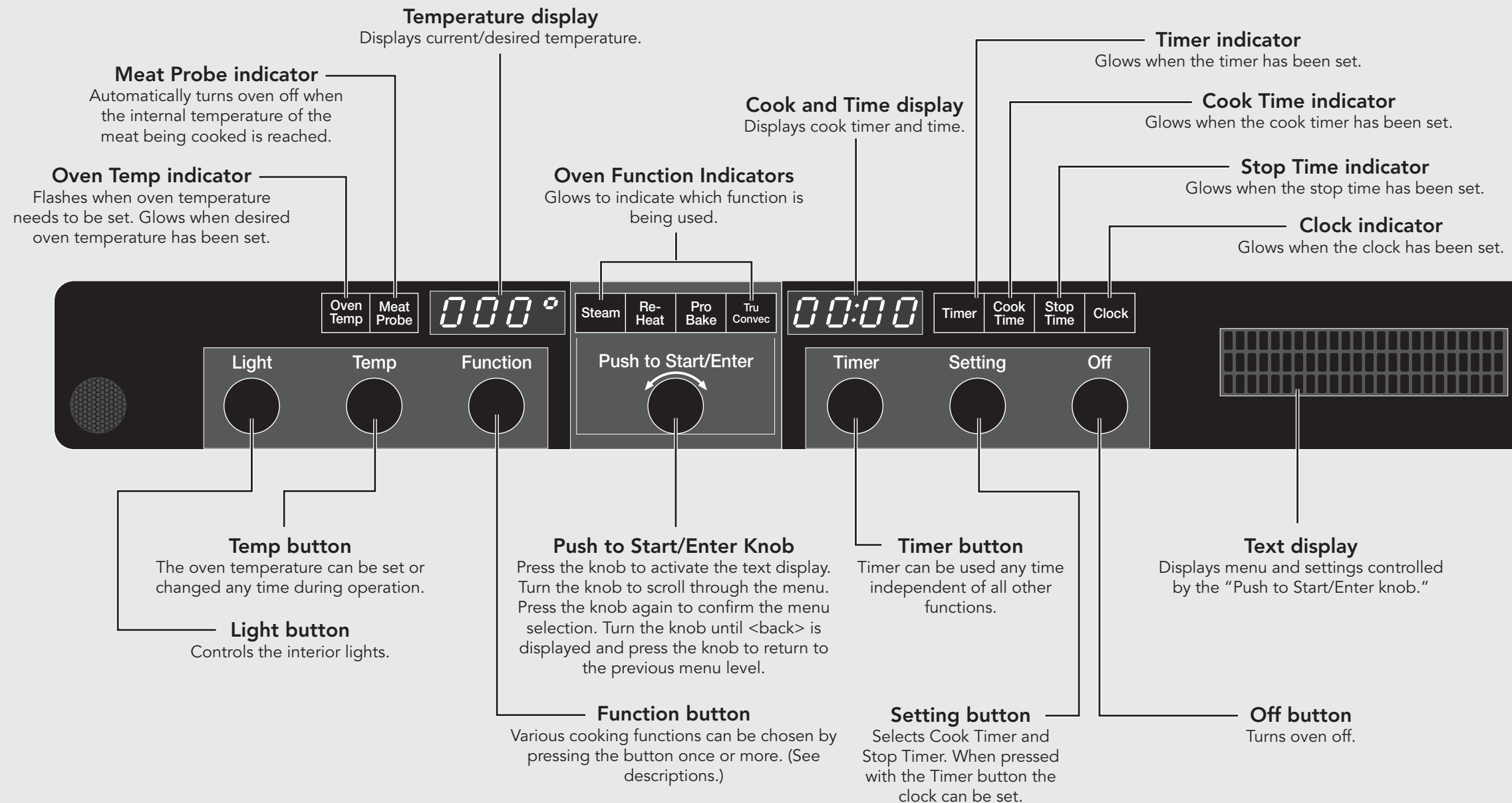


1. Place the food on a rack or tray inside the oven.
2. Press the "Function" button until desired function is selected.
3. Turn knob to set the desired temperature.
4. Press the "Setting" button. <Cooking Time> appears in the text display while the cook time indicator and the recommended cooking time for the selected function flashes in the time display.
5. Turn knob to set the desired cooking time.
6. Press knob to confirm.
7. The cook time is now set.

The program can be changed by pressing "Setting" and turning knob to the desired time. Press knob to confirm. Press "Off" to turn the program off before it is completed.

The selected function will automatically turn off when the specified cooking time is complete. The alarm beeps intermittently for 1 minute or until knob is pressed. The cook time indicator flashes while <Cooking time complete> appears in the text display and the oven temperature appears in the temperature display.

Oven Control Panel



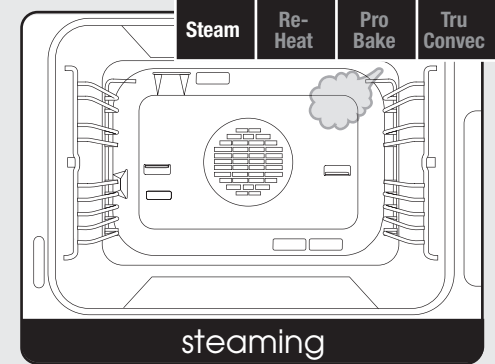
Cooking Functions

Steaming

This function uses steam which flows from the boiler into the oven, heating and steaming the food. Use this setting for foods that require gentle cooking such as vegetables, rice, seafood, and yogurts.

Recommended cooking temperature: 210°F (100°C) (corresponding to maximum boiling temperature)
Range: 90°F (30°C) – 210°F (100°C)

1. Place food in the unheated oven.
2. Press the "Function" button once.
 - <Steaming> and <Oven Temperature> appears in the text display.



Steaming Tips

Because of variations in food density, surface texture, and consistency, some foods may be prepared more successfully using steam.

- When using the steamer tray, placing the multi-purpose cooking tray underneath reduces condensation and avoids spills on the bottom of the oven.
- Use steamer tray to steam vegetables. Add salt and seasoning to vegetables after cooking.
- When steaming meat or fish, use the steamer tray, lightly coated with butter or non stick spray.
- When extracting juice from fruit or berries, place the multi-purpose cooking tray under the steamer tray.
- Place custards, creme desserts, or yogurt in a dish and place on the steamer tray.
- Place rice, pasta, or dried legumes with water in a glass or porcelain dish and place on wire rack.
- Rice or pastas can be cooked along with vegetables with similar cooking times to save energy.

ReHeat Plus™ Function

This function heats the air inside the oven using steam and fanforced air. This allows food to be reheated quickly and evenly without drying it out. Use this setting to reheat dishes, leftovers, and frozen meals.

Recommended cooking temperature: 250°F (120°C)
Range: 210°F (100°C) – 300°F (150°C)

- Press the "Function" button twice.
- <ReHeat Plus> and <Oven Temperature> appears in the text display.

