

## Setting the Clock

**Digital Display**  
The time-of-day must be set before any other program can be used. When your oven is first installed, 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
▲ minute	Time increases by 10 minutes
▼ 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

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

**Electronic Timing Center**  
The Electronic Timing Center is used to program and control all timing functions. **IMPORTANT**—The time-of-day program can be used to set before any other program can be used.

**Electronic Keypad Entry**  
Both ovens share the electronic keypad entry. The alphanumeric keys can be used to program and control all oven functions.

**Oven Selector Controls**  
The Oven Selector Controls are used to turn the upper or lower oven on and off.

**TruConvect™**  
Multi-rack baking for breads, cakes, cookies (up to cracks of cookies at once)

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

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

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

**Meat Probe\***  
Automatically turns the oven off when the internal temperature of the meat being roasted is reached

**Auto Roast\***  
Automatic searing the outside of roasts; simplifies roasting

**Bake**  
Conventional, single-rack baking (breads, cakes, casseroles, entrees, pizzas, entrees, vegetables)

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

**Defrost**  
Natural defrosting of the food using fan without heat

**Auto Roast\***  
Automatic searing the outside of roasts; simplifies roasting

**Oven Function Options**

**Broil**  
Three conventional broil settings for cuts of fat pieces of meat or meat 1/2 inches thick

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

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

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

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

**Oven Lock**  
Childproofing setting; the controls from being activated when the oven is not in use

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

*\*Note: Premium 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 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 select the one that best meets your cooking needs.

### Bake

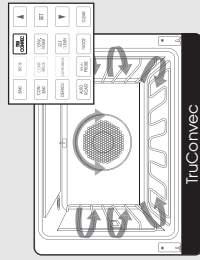
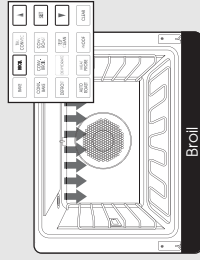
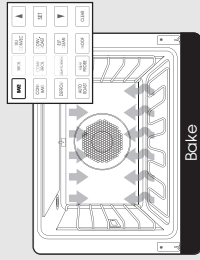
When using this function, full-power heat is radiated from the bake element at the bottom of the oven cavity. The heat from the broil element is radiated from the broil element. This function is recommended for single-rack baking. Use this setting for baking, roasting, and casseroles.

### 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 element is adjustable at broiling speed. This function is recommended for small, individualized cuts, such as steaks, chops, and patties.

### TruConvect™

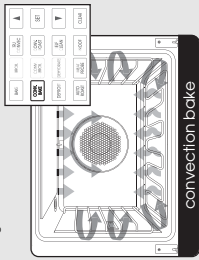
With TruConvect™, only the rear element operates at full power. There is no direct heat from the bottom or top elements, and the motorized fan in the rear of the oven circulates for even heating.



# Viking Quick Reference Guide

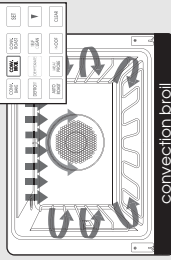
## Oven Settings

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 pastries with a golden brown top. This setting is also recommended when preparing large quantities of baked goods at one time.



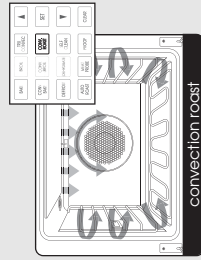
**Convection Bake**  
With this function, the oven circulates heated air, providing a more even heat throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.

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 beneficial for roasting meats and poultry. Use this setting for baking and roasting.



**Convection Broil**  
Using this function, the top element operates at full power and the top broil element operates at regular power. This setting 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 is directed from the top element. 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 inner broil element is set 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 functions. Use this setting for roasting 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 softness 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 evaporator elements. 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 scorched food baked onto the oven's interior. During this cycle, the oven uses high temperatures to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the self-clean cycle. 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 and cooking the outside of meats at this higher temperature. The oven then returns to the pre-set temperature in the standard convection roast mode.



### Meat Probe\*

The probe temperature function is used to automatically turn the oven off when the internal temperature of meat being cooked is reached.



### Proof

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



### Recipes\*

This setting accesses, programs, and saves cooking cycles from favorite recipes.



### 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.



### Oven Lock

This child protection function prevents the oven controls from being activated when the oven is not in use.



### 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, RECIPES and MEAT PROBE functions are disabled on the Sabbath mode.



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