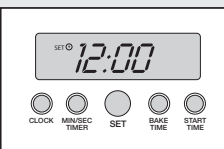


Clocks and Timers

Electronic Timing Center

The electronic timing center is used to program and control all timing functions. It has five display and programming modes that are activated by the four push buttons and the "SET" knob. Both BAKE TIME and MIN/SEC TIMER can be used to keep time cooking periods.



Setting the Clock

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 --:--.

To Program the Time-of-Day:

1. Press the "CLOCK" button once. 12:00 will be displayed with the word "SET" in the upper left corner.
2. Turn the "SET" knob until the correct time-of-day is displayed. AM and PM are not indicated.
3. Press the "CLOCK" button again. The word "SET" will disappear and the correct time is now set into the timer.

The time-of-day can be changed by following steps 1 through 3. It cannot be changed while there is a BAKE TIME or START TIME cycle programmed into the timer.

Setting the MIN/SEC TIMER

The MIN/SEC TIMER is designed for accurate timing and is ideal for baking delicate items such as biscuits, cookies, and popovers, and for precise broiling. The MIN/SEC TIMER can be used at the same time the BAKE TIME or START TIME functions are in use. It can be used for timing up to 11 hrs 59 min. When setting the timer, the time displayed will increase in 1 minute increments. When the timer counts down to 1 minute, the timer alarm will give one beep and the display changes from hours:minutes to seconds only.

To Program the MIN/SEC Timer:

1. Press the "MIN/SEC TIMER" button. The timer will display :00 and the word "TIMER" will be displayed in the lower left corner and "SET" in the top corner.
2. Turn the "SET" knob until the desired duration time is displayed.

Timer Alarm

At the end of a MIN/SEC TIMER program or BAKE TIME program, the alarm will consist of three beeps followed by two beeps every 10 seconds until the MIN/SEC TIMER button is pressed. When a valid function key is pressed or when a control function starts automatically, one beep will be sounded. When an invalid function key is pressed, two beeps will be sounded.

Setting The BAKE TIME Program

The BAKE TIME program is used for controlled timing of baked or roasted foods. At the end of the timed cycle, the oven automatically turns off. The time in the BAKE TIME mode is displayed in hours and minutes, with a setting from 1 minute to 11 hours 59 minutes, increasing in 1 minute increments.

To Set The BAKE TIME Program:

1. Set the Oven Function Selector to the "BAKE" or "CONVECTION BAKE" position, depending upon the type of baking being used.
2. Set the temperature control knob to the desired temperature and allow for preheating.
3. Press and release the "BAKE TIME" button. The timer will display :00 with the words "SET" and "COOK" in the upper left corner of the digital display.
4. Turn the "SET" knob until the desired baking time is displayed in hours and minutes. The word "COOK" will remain in the display indicating that the BAKE TIME program has been sent.

Setting the Automatic START TIME Bake Program

The BAKE TIME and START TIME modes of the timer can be used to automatically turn the oven on and off at a preselected time. The automatic START TIME program is ideal for foods with no danger of spoilage during the time the oven is left off.

To Set The Automatic START TIME Bake Program:

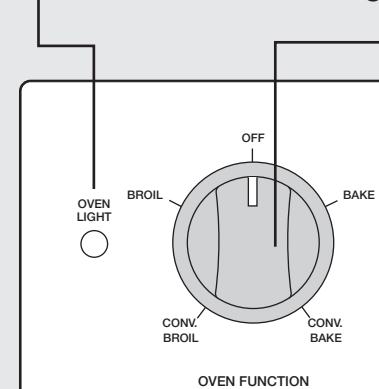
1. **Set the start time:**
Program the start time by pressing the "START TIME" button and turning the "SET" knob until the desired start time is displayed. This is the time of day you want the food to begin cooking.
2. **Set the desired baking time:**
Program the required baking time by pressing the "BAKE TIME" button. The words "SET" and "COOK" appear in the upper left corner of the digital display. Turn the "SET" knob until the desired baking time is displayed in hours and minutes. The word "SET" will disappear and the word "DELAY" will remain in the display indicating that the BAKE TIME program has been set.
3. Set the oven function selector to the desired function – BAKE, CONVECTION BAKE, BROIL, or CONVECTION BROIL.
4. Set the temperature control knob to the desired baking temperature.
5. The automatic time bake program is now set.
6. When the specified time is reached, the oven will automatically turn on. It will bake for the programmed amount of time at the selected temperature.

Oven Controls

Interior Oven Light Control

The oven has interior oven lights that are controlled by one switch on the control panel. Push the switch to turn the interior oven lights on and off.

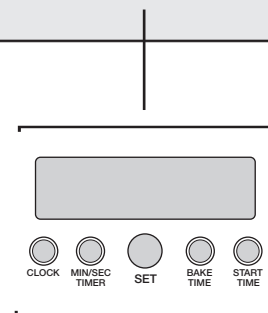
Oven Function Selector



Electronic Timing Center

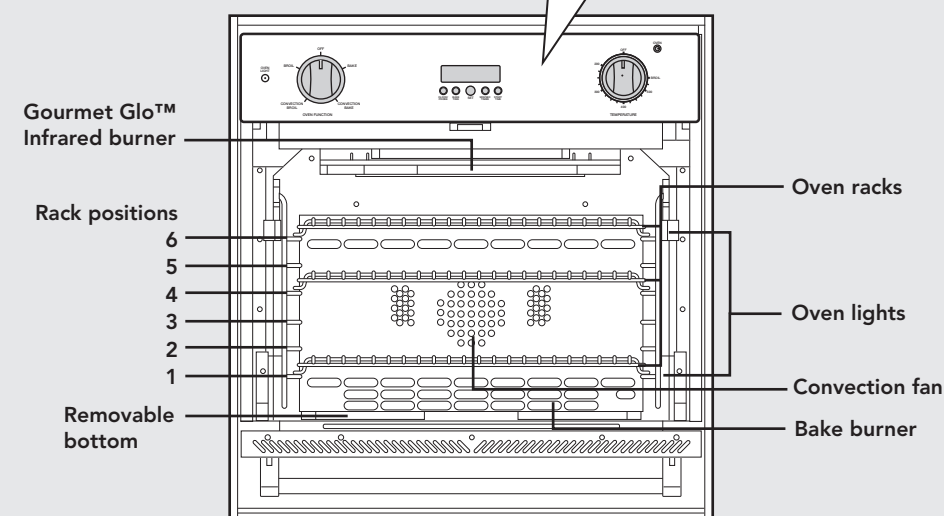
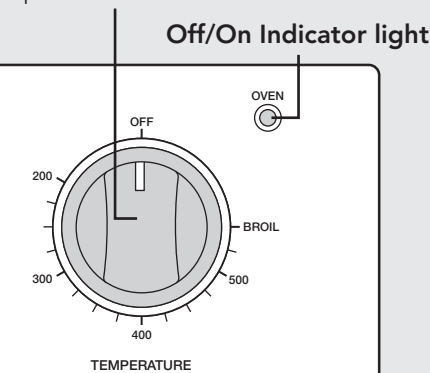
The electronic timing center is used to program and control all timing functions.

IMPORTANT—The time-of-day must be set before any other program can be used.



Temperature Control

Each oven has a separate temperature control dial. The controls can be set at any temperature from 200°F (93°C) to 550°F (288°C). **ALWAYS** be sure the controls are in the "OFF" position when the ovens are not in use.



Rack Positions

The convection oven is equipped with three tilt-proof racks and 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 recommended when using two racks to do the following:

1. Arrange the oven racks in the desired position BEFORE heating the oven. If cooking on two racks at the same time, use rack positions 3 and 5.
2. Turn the function selector to the desired function.
3. Set the temperature control to the desired temperature.
4. Place the food in the oven after preheating. Preheating is complete when the oven indicator light goes out.

BAKE (Natural Airflow Bake)

Use this setting for baking, roasting, and preparing casserole dishes.

Convection Bake

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

BROIL (Infrared Broil)

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

CONVECTION BROIL (Infrared Convection Broil)

Use this setting to broil thick cuts of meat.

Convection Dehydrate (CONVECTION BAKE)

Use this function to dehydrate fruits and vegetables.

Convection Defrost (CONVECTION BAKE)

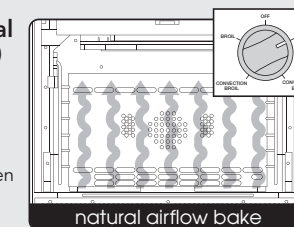
Use this function to defrost foods.

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

Oven Settings

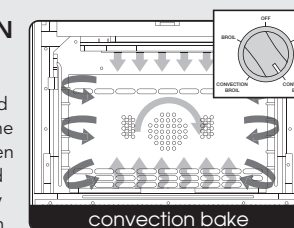
BAKE (Natural Airflow Bake)

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



CONVECTION BAKE

Heat is radiated from the U-shaped bake burners in the bottom of the oven cavity. The heated air is circulated by one motorized fan in the rear of the oven providing a more even heat distribution. Multiple rack use is possible for the largest baking job. When roasting, cool air is quickly replaced—searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.



Convection Dehydrate

This oven is designed not only to cook, but also to dehydrate fruits and vegetables. With the selector set to "CONVECTION BAKE" and the temperature control on 200°F (93.3°C), warm air is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve the quality, so only fresh, top-quality foods should be used.

1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling speciality cooking utensils).
3. Set the appropriate low temperature and turn the selector to "CONVECTION BAKE".

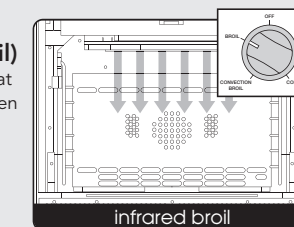
Convection Defrost

With the selector set to "CONVECTION BAKE" and the temperature control off, air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without heat. To avoid sickness and food waste, **DO NOT** allow defrosted food to remain in the oven for more than two hours.

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

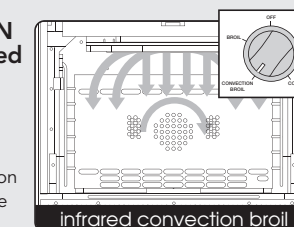
BROIL (Infrared Broil)

The broil burner at the top of the oven heats the metal screen until it glows. Heat radiates from the GourmetGlo™ infrared broiler located at the top of the oven cavity. 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 or on the top rack. "Fast" broiling is best for meats where rare to medium doneness is desired. Use this setting for broiling small and average cuts of meat.



CONVECTION BROIL (Infrared 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.



Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

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

Recognize Safety Symbols, Words, Labels

DANGER

Hazards or unsafe practices which WILL result in severe personal injury or death

WARNING

Hazards or unsafe practices which COULD result in death severe personal injury or death

CAUTION

Hazards or unsafe practices which COULD result in minor personal injury.
All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

About Your Appliance

CAUTION

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, **DO NOT** use the oven as a storage area for food or cooking utensils.

- 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.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
- The appliance must be installed and electrically grounded according to local codes. Have the installer identify the location and shut-off valve on the oven so you know where and how to turn off gas if necessary.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

WHAT TO DO IF YOU SMELL GAS:

- **DO NOT** try to light any appliance.
- **DO NOT** touch any electrical switch.
- **DO NOT** use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Warnings (cont.)


WARNING

DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.


WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.


WARNING

 To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.


WARNING

 **ELECTRICAL SHOCK HAZARD**
DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

WARNING

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

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.

WARNING

To avoid sickness and food waste when using automatic time baking:

- **DO NOT** use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- **DO NOT** use foods containing baking powder or yeast when automatic time baking. They will not rise properly.
- **DO NOT** allow food to remain in the oven for more than two hours after the end of the cooking cycle.
- 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.

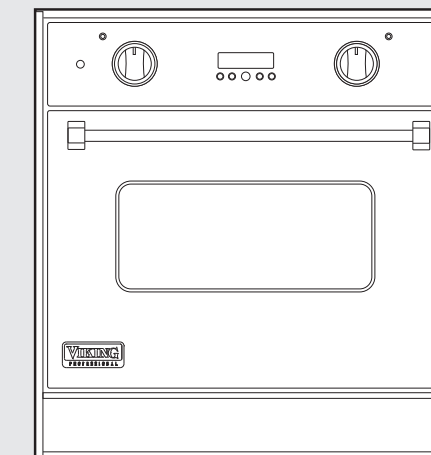
CAUTION

 **BURN HAZARD**
The oven door, especially the glass, can get hot. **Danger of burning: DO NOT touch the glass!**

CAUTION

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

Viking Quick Reference Guide



VIKING

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

(000000)

F20552

Professional Built-In Gas
Thermal-Convection 30" W. Oven