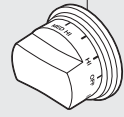


Surface Operation

Lighting Burners

All burners are ignited by electric ignition. There are no open-flame, “standing” pilots.



Surface Burners/Automatic Re-Ignition

To light the surface burners, push and turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any “ON” position with the automatic re-ignition system. If the flame goes out for any reason, the burners will automatically re-ignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a “clicking” sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

Within a few moments, enough gas will have traveled to the burner to light. When the burner lights, turn the burner control to any position to adjust the flame size. Setting the proper flame height for the desired cooking process and selecting the correct cooking vessel will result in superior cooking performance, while also saving time and energy.

Surface Cooking Tips

- Use low or medium flame heights when cooking in vessels that are poor conductors of heat, such as glass, ceramic, and cast-iron. Reduce the flame height until it covers approximately 1/3 of the cooking vessel diameter. This will ensure more even heating within the cooking vessel and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extending beyond the bottom of the cooking vessel. A flame that extends along the sides of the vessel is potentially dangerous, heats the utensil handle and kitchen instead of the food, and wastes energy.
- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Remember that food cooks just as quickly at a gentle boil as it does at a rolling boil. Maintaining a higher boil than is necessary wastes energy, cooks away moisture, and causes a loss in food flavor and nutrient level.
- The minimum pot or pan (vessel) diameter recommended is 6” (15 cm). Use of pots or pans as small as 4” (10 cm) is possible but not recommended.

Surface Heat Settings

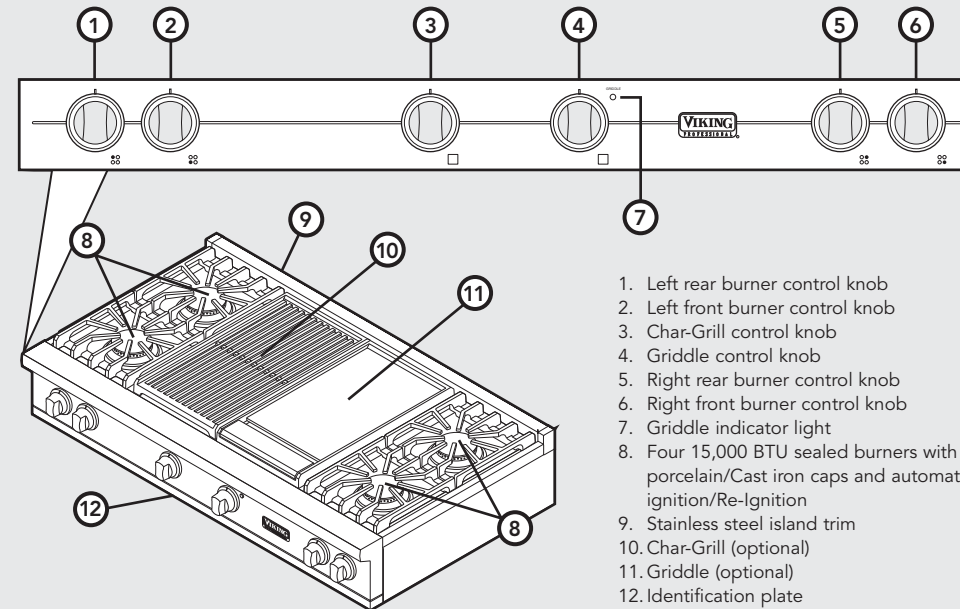
Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sauteing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large cookware

Note: The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

CAUTION

DO NOT heat empty cookware or let cookware boil dry. The cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

Rangetop Features



1. Left rear burner control knob
2. Left front burner control knob
3. Char-Grill control knob
4. Griddle control knob
5. Right rear burner control knob
6. Right front burner control knob
7. Griddle indicator light
8. Four 15,000 BTU sealed burners with porcelain/Cast iron caps and automatic ignition/Re-Ignition
9. Stainless steel island trim
10. Char-Grill (optional)
11. Griddle (optional)
12. Identification plate

48” four burner/Char-Grill/griddle model shown

VariSimmer™

Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentler treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant effect on how high or low a flame is needed for simmering. For this reason, Viking range and rangetop burners are engineered with a VariSimmer setting. The VariSimmer setting is not just one simmer setting, but provides a variable range of simmer settings. This variable range of simmer settings allows you to adjust the flame height to achieve the best simmer depending on the type and quantity of food being simmered. It is this ability that makes the VariSimmer setting the most accurate and trustworthy simmer on the market.

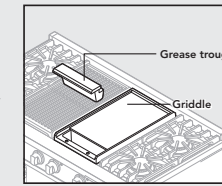
PowerPlus™ Burner (where applicable)

Certain model ranges are equipped with a PowerPlus 18,500 BTU burner in the front right burner position. This burner is designed to provide extra-high heat output, especially when using large pans, and should be used for boiling large quantities or if you need to bring something to a boil quickly. While the PowerPlus burner has the extra power needed to bring large quantities of liquid to a boil rapidly, it is also able to be turned down low enough to provide a very low and delicate simmer making this burner the most versatile on the market.

Griddle/Simmer Plate & Char-Grill

Griddle/Simmer Plate (on applicable models)

The optional 15,000 BTU griddle is constructed of machined steel with a blanchard finish and is uniquely designed to offer excellent cooking performance as well as easy cleanup. The griddle is equipped with an electronic thermostat to maintain an even temperature across the griddle once the desired temperature has been set. The griddle has a power “ON” indicator light which glows when the griddle thermostat has been turned on. This will cycle on and off as needed to indicate the thermostat is maintaining the selected temperature. Before the griddle is used it is important to season the griddle. This seasoning process will change the appearance of the griddle plate. However, it will also prevent food from sticking and protect the surface from moisture.



Seasoning the Griddle Before First Use:

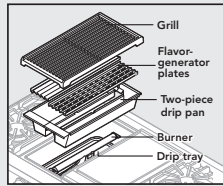
- Scrub the griddle plate with a mixture of one quart warm water and 1/4 cup white vinegar, using a blue Scotch-Brite™ pad. Dry thoroughly.
- Wash griddle with warm, soapy water. Rinse off and dry thoroughly.
- Season griddle by thinly coating the surface with approximately 1/2 to 1 teaspoon unsalted vegetable oil. Apply to entire griddle using a paper towel or clean cloth. Let oil sit on griddle for approximately 1 hour and then wipe with a clean cloth or paper towel to absorb any residual oil. The griddle is now ready to be used.

Griddle/Simmer Plate Operation

- Turn the griddle control knob counterclockwise to the desired temperature setting. The power “ON” indicator light will glow indicating the griddle thermostat is on.
- The double griddle has two thermostat control knobs which control separate burners located beneath the griddle.
- When the griddle has reached the desired temperature, the power “ON” indicator light will turn off, indicating the griddle is preheated to the selected temperature.
- Use liquid cooking oil or butter for eggs, pancakes, French toast, fish, and sandwiches to prevent sticking.
- Routinely scrape loose food particles with a metal spatula during cooking to make the cleanup easier and to avoid the particles mixing with the food.
- To turn the griddle off, turn the thermostat knob clockwise to the “OFF” position.
- **ALWAYS** turn to the “OFF” position when not in use.

Char-Grill (on applicable models)

The optional 18,000 BTU char-grill is equipped with a single piece, heavy-duty porcelainized cast-iron grill grate for easy movement of grilling items. Beneath the grill grate is a slotted porcelainized flavor-generator plate which is designed to catch drippings and circulate a smoke flavor back into the food. Beneath the flavor-generator plate is a two-piece drip pan which catches any drippings that might pass beyond the flavor-generator plate. This unique grilling system is designed to provide outdoor quality grilling indoors.



Char-Grill Operation

- Turn the overhead ventilation on prior to turning the grill on.
- Turn the grill knob counterclockwise to “HI”.
- Always preheat the grill for 5-10 minutes before placing food on the grill grate.
- Place food items on the grill, cook as desired.
- To turn the grill off, turn the grill knob clockwise to the “OFF” position.

Char-Grill Cooking Tips

- When grilling chicken, roasts, well-done steaks or chops, and thick pieces of meat, sear on “HI”. Then, reduce the heat setting to prevent excessive flare-up. This will allow the food to cook through without burning the outside.
- After steaks, chops, or hamburgers have been allowed to sear for approximately one minute, you may slide a spatula under the meat and turn it approximately 90 degrees to create a waffle pattern.
- Use a metal spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat allowing juices to escape.
- Turn the meat over only once. Juices are lost when steaks, chops or hamburgers are turned several times. The best time to turn the meat is after the juices have begun to bubble to the surface.
- To test for doneness, make a small slash in the center of the meat, not the edge. This will prevent loss of juices.
- Occasionally there may be flare-ups or flames above the grill due to drops of fat falling on the flavor-generator plates. Use a long handled spatula to move food to another area until the flames subside.
- For ease of cleaning, leave the char-grill on for 10 minutes when finished grilling. This will help make cleanup easier once the char-grill has cooled down and lower the heat between cooking.

Warnings

Warning and Important Safety Instructions appearing in this guide 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 guide.

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 guide. All other servicing should be referred to a qualified servicer.

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

 WARNING
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
WHAT TO DO IF YOU SMELL GAS: <ul style="list-style-type: none">• 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.


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 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.


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.
- Smother fire or flame in a pan with a lid or cookie sheet. **DO NOT** use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.
 - **NEVER** pick up or move a flaming pan.

Warnings (cont.)

 CAUTION
DO NOT heat empty cookware or let cookware boil dry. The cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

 WARNING
 BURN OR ELECTRICAL SHOCK HAZARD
To avoid risk of injury or death, make sure all controls are "OFF" and surface is COOL before cleaning. Failure to do so can result in burns or electrical shock.

 CAUTION
To avoid the risk of property damage, DO NOT USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS. All brass body parts should be wiped regularly with hot, soapy water and a soft, clean cloth. When hot, soapy water will not do the job, use everyday household cleaners that are not abrasive.

Before Using Rangetop

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 rangetop thoroughly with hot, soapy water. There may be some burn off and odors on first use of the appliance—this is normal.

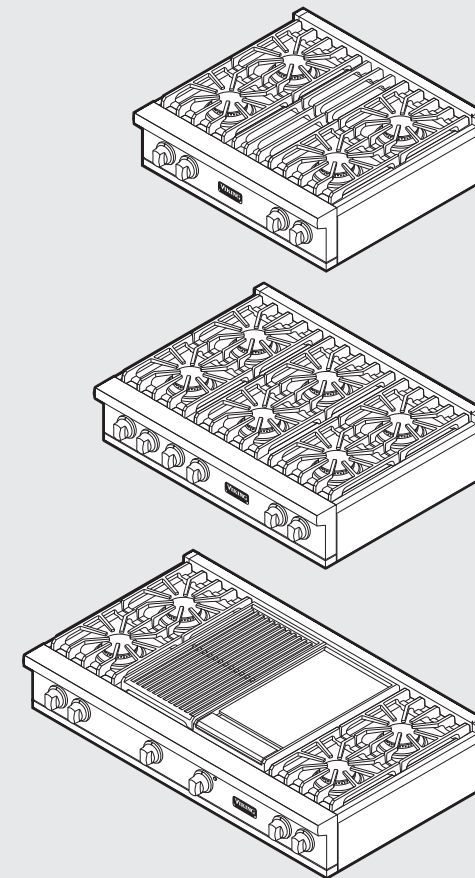
Cooking Vessels

Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cooking vessels are suitable for use in the 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.

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



Viking Quick Reference Guide



Professional Built-In Custom
Gas Rangetops