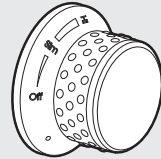


Surface Operation

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 reignite 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) on the larger burners. Pots or pans as small as 4" (10 cm) should be used on the smaller burners.

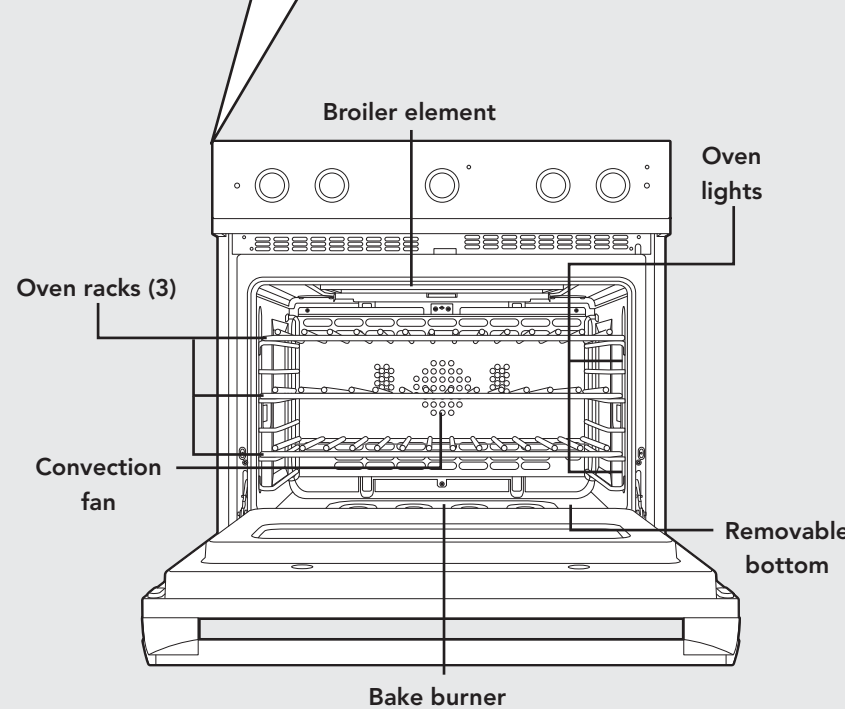
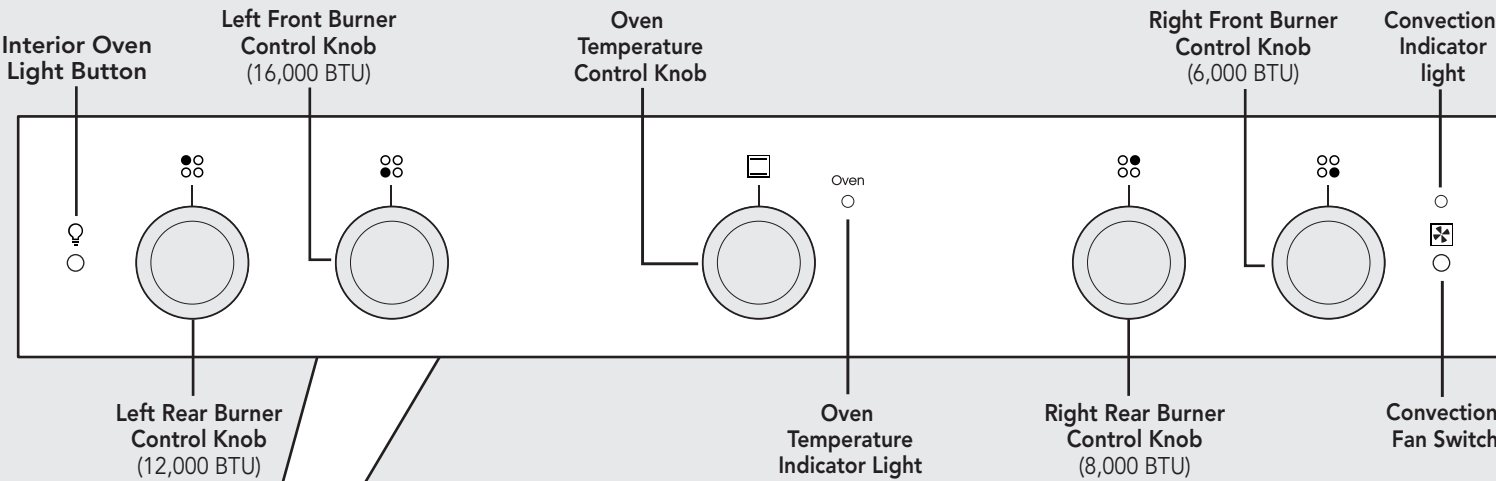
Oven Functions

Conventional and Convection Cooking

Because of variations in food density, surface texture and consistency, some foods may be prepared more successfully using the conventional bake setting. For this reason, conventional baking is recommended when preparing baked goods such as custard. The user may find other foods that are also prepared more consistently in conventional bake. It is recommended to use this function for single-rack baking.

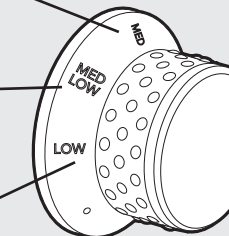
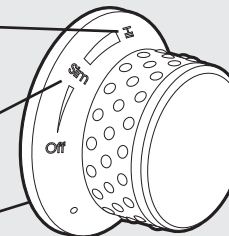
- **BAKE (Natural Airflow Bake)**
Use this setting for baking, roasting, and casseroles.
- **CONVECTION BAKE**
Use this setting to bake and roast foods at the same time with minimal taste transfer.
- **BROIL (Infrared Broil)**
Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.
- **CONVECTION BROIL (Infrared Convection Broil)**
Use this setting to broil thick cuts of meat.
- **Convection Dehydrate**
Use this function to dehydrate fruits and vegetables.
- **Convection Defrost**
Use this function to defrost foods.

Range Controls



Surface Heat Settings*

- HI** — Boiling water quickly, deep-fat frying in large utensil
- Sim** — Melting and simmering small quantities, steaming rice, and sauces
- MED HI** — Maintaining fast boil on large quantities, high temperature frying, and pan broiling
- MED** — Maintaining slow boil on large quantities, sauteing, browning, braising and pan-frying
- MED LOW** — Simmering large quantities, low temperature frying (eggs, etc.), heating milk, cream sauces, gravies, and pudding
- LOW** — Melting large quantities



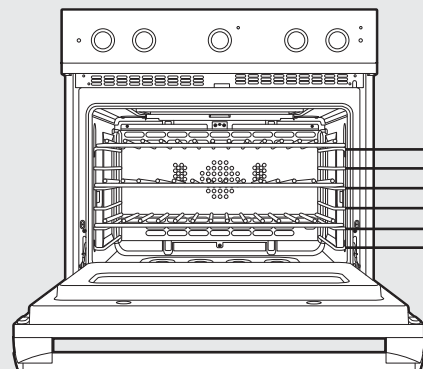
Cooking Vessels

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.

Rack Positions

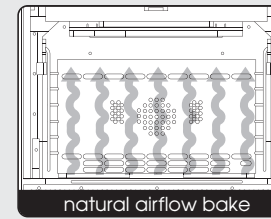
Each oven is equipped with three tilt-proof racks. All ovens have six rack positions. Position 6 is the farthest from the oven bottom. Position 1 is the closest to the oven bottom. The racks can be easily removed and arranged at various levels. For best results with conventional baking, DO NOT use more than one rack at a time. It is also recommended, when using two racks, to bake with the racks in positions 2 and 4 or positions 3 and 5.



Oven Settings

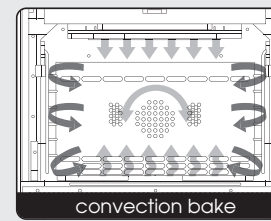
BAKE (Natural Airflow Bake)

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 casseroles.



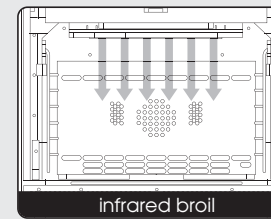
CONVECTION BAKE

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.



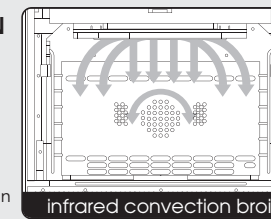
BROIL (Infrared Broil)

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 burner 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.



Convection Dehydration

This oven is designed not only to cook, but also to dehydrate fruits and vegetables. Warm air is circulated by a motorized fan in the rear of the oven and 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 temperature control to 200°F (93.3°C) and turn on the convection fan.

Convection Defrost

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 oven temperature control knob to "OFF" and turn on the convection fan.

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

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.

 CAUTION
To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

Important Safety Notice and Warning



The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.



About Your Appliance



 WARNING
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 rangetop or oven as a storage area for food or cooking utensils.

- For proper oven performance and operation, **DO NOT** block or obstruct the oven vent duct located on the right side of the air grille.
- 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.
- Other potentially hot surfaces include rangetop, areas facing the rangetop, oven vent, surfaces near the vent opening, oven door, areas around the oven door, and oven window.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

Warnings (cont.)


 WARNING
 To avoid risk of property damage, personal injury or death; follow information in this manual 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
 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
 BURN HAZARD The oven door, especially the glass, can get hot. Danger of burning: DO NOT touch the glass!


 CAUTION
To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than two hours.


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

 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.



Warnings (cont.)

 CAUTION
You must carefully check the food during the dehydration process to ensure that it does not catch fire.

 NOTICE
Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

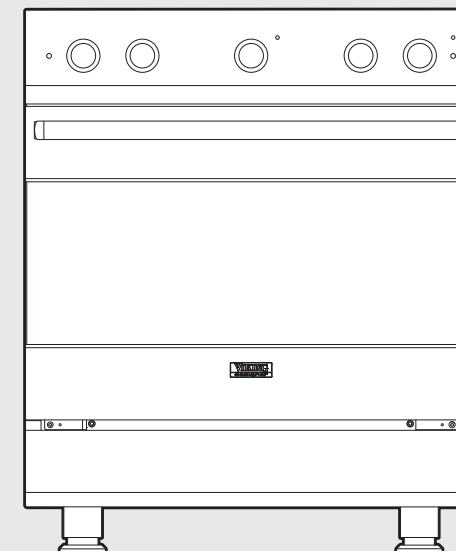
 NOTICE
The Cooling Fan will turn on when the oven gets hot. If you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

 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.

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

 WARNING
  TIPPING HAZARD To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range. <ul style="list-style-type: none">• THIS RANGE CAN TIP• INJURIES TO PERSONS CAN RESULT• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE• SEE INSTALLATION INSTRUCTIONS



Viking Quick Reference Guide

