

Viking Use & Care Manual



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Freestanding Dual Fuel
Self-Cleaning Ranges

Congratulations

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product, and hope that you will again select our products for your other major appliance needs.

Table of Contents

Warnings	3
Important Safety Instructions	4
Cooking Utensils	6
Before Your Use Your New Range	6
Using Your Range	9
Basic Functions of Your Oven	14
Cleaning and Maintenance	29
Self-Clean Cycle	34
Troubleshooting Guide	37
Service Information	38
Model number and Serial Number	38
Warranty	39



WARNING

- THIS RANGE CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICE PAGED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

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 other 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.

WARNING

1. Read all instructions before using the product.
2. Install or locate the product only in accordance with the provided Installation Instructions.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. This warning is based on safety considerations

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. This warning is based on safety considerations.

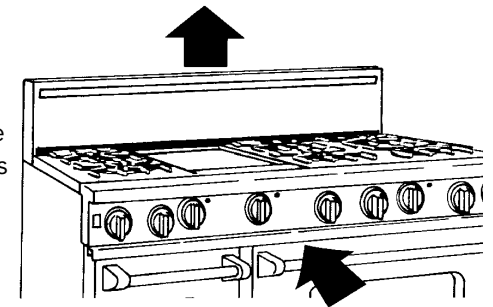
Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

1. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes. Have this technician show the location of the gas shut-off valve on the range so you know where and how to turn off the gas if necessary.
2. Do not attempt to repair or replace a part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorized service agency.
3. The "push-to-turn" knobs of this range are designed to be child-safe. However, children should not be left alone in the kitchen while the range is in use. Do not store items of interest to children over the unit. **CAUTION:** Children climbing to reach items could be seriously injured.
4. GREASE is flammable and should be handled carefully. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering utensil completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
5. Never leave the surface area unattended at high heat setting. Boil-overs cause smoking and greasy spill-overs which may ignite.
6. If you are "flaming" liquor or other spirits under an exhaust, **TURN THE FAN OFF.** The draft could cause the flames to spread out of control.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
8. Never use your oven for storage. This is based on safety considerations.
9. Use proper pan size. Select utensils having flat bottoms large enough to cover the burner. Using undersized utensils allows the flame to come up the side of the utensil, scorching the outside of the utensil and making cleanup harder.
10. Keep area clean and free from combustible material, gasoline, and other flammable liquids.

11. The flame of the open-top burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent countertop surfaces, as well as the outside of the utensil. This is based on safety considerations.
12. Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let potholder touch hot surface areas. Do not use a towel or other bulky cloth.
13. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward toward the center of the range, and so that it does not extend over adjacent burners.
14. Surface areas near burners may become hot enough to cause burns. During and after use, do not touch areas near burners until they have had sufficient time to cool.
15. Once the unit is installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).
16. The flueway must also remain clear.
17. Storage cabinet area above the unit must be 36" (91.4 cm) and cannot project more than 13" (33.0 cm) outward from the rear wall. Beware of potential hazards associated with retrieving items from such cabinets when the unit is in operation.
18. Do not attempt to operate the appliance during power failure.
19. Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.
20. Never sit, step, stand, or lean on any part of the oven, or injury may result.
21. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.



22. This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations giving particular attention to the relevant requirements regarding ventilation.
23. A risk of tip-over may result if the appliance is not installed in accordance with installation instructions including excessive loading of the oven door or from abnormal usage.
24. Do not clean door gasket. It is essential for a good, tight seal. Care should be taken not to rub, damage, or move the gasket.
25. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
26. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, rack supports, and other utensils. Do not use your oven to clean other parts. A fan noise should be heard sometime during the cleaning cycle; if not, call service before self-cleaning again.
27. **WARNING:** When self-cleaning, surfaces may get hotter than usual, therefore, children should be kept away.

Cooking Utensils

Each cook has his or her own preference for the particular cooking utensils that are most appropriate for the type cooking being done. Any and all cooking utensils are suitable for use in the range and it is not necessary to replace your present domestic utensils with commercial cookware. This 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 OF REAR OF APPLIANCE DUE TO STAINING OR DISCOLORATION WILL BE MINIMIZED.**

Before You Use Your New Range

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 range thoroughly with hot, soapy water.

Oven

Before first use, wipe interior with soapy water and dry thoroughly.

Steel Griddle/Simmer Plate (if applicable)

The griddle is a heavy-weight, blanchard finished steel griddle that has a USDA authorized protective coating. Before using, remove protective coating with vinegar and water and rinse well. No additional seasoning is needed for efficient use.

Grill (If applicable)

The grates should be removed and washed in hot soapy water, rinsed and then replaced prior to use. Other grill parts should be removed, dusted, and replaced, making sure that no flammable materials have been accidentally placed in the grill.

Drip Tray/Pan (If applicable - Griddle or Grill Models only)

The drip tray should be pulled out and checked for flammable materials. Make sure to unwrap the drip pan and replace it in its proper place under the griddle or grill.

Using Your Range

Lighting the 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, 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 reignition 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 be able to light. When the burner lights, turn the burner control to any position to adjust the flame size.

Setting the proper height for the desired cooking process and selected utensil will result in superior cooking performance, while also saving time and energy.

Surface Cooking Tips

- Use low or medium flame heights when cooking in utensils 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 utensil diameter. This will ensure more even heating within the utensil and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extending beyond the bottom of the utensil. A flame that extends along the sides of the utensil 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 utensil diameter recommended is 6"(15 cm). Utensils as small as 4"(10 cm) is possible but not recommended.

TEMPERATURE SETTING GUIDELINES*

HEAT SETTING	USE
Simmer	Melting small quantities. Steaming rice.
Simmer	Simmering small quantities, sauces.
Low	Melting large quantities
Low - Med	Low-temperature frying. (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, puddings.
Med	Sauteing and browning Braising, pan-frying Maintaining slow boil on large quantities.
Med-HI	High-temperature frying. Pan broiling Maintaining fast boil on large quantities
HI	Boiling water quickly. Deep-fat frying in large utensil

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

Griddle/Simmer Plate

Turning the thermostat counter clockwise to any "on" position activates a glo-bar igniter and opens an electromechanical valve in the system to start the gas valve. The griddle has a power "ON" light which glows when the griddle thermostat is turned on. The light cycles on and off with the burner.

Griddle/Simmer Plate Operation

- Turn the griddle control knob to desired temperature setting. Wait until light cycles off for indication that the desired temperature has been reached.
- Always turn off when not in use, or lower the heat between cooking loads.

Cooking Tips

- Wait until light cycles off for indication that the desired temperature has been reached.
- Use liquid cooking oil, cooking sprays, or butter for eggs, pancakes, French toast, fish and sandwiches. This will help reduce sticking. Meats usually have enough natural oils.
- Remove food particles with a metal spatula during cooking to make the cleanup easier and to avoid including those particles in the food.
- Do not overheat the griddle. Turn it off when not in use, or lower heat between cooking loads.
- After using and cleaning the griddle, the surface should be wiped with a light film of cooking oil to protect the finish from rust and corrosion.

Griddle Cooking Chart

Food	°F	°C
Eggs	250-300	121-149
Bacon	325-350	163-177
Pancakes	375-400	191-205
French Toast	400	205
Fish Fillets	300	149
Hamburger	350	177
Steaks	350	177

Grill Operation

- Turn on kitchen ventilation product.
- Turn grill control knob to HI.
- Preheat on HI for 5 to 10 minutes.
- Place food on grill, cook as desired.

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 1 minute, you may slide a spatula under the meat and turn it approximately 90° so that a waffle pattern will be seared onto the food.
- 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 onto the flame spreader. It is normal to have some flare-up during grilling. Use a long handled spatula to move food to another area until the flames subside.

Grill Cooking Chart

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	TOTAL SUGGESTED COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
Beef Hamburger	1/2-3/4" (1.3-1.9cm)	Med	8-15 minutes	Grill, turning once when juices rise to the surface. We recommend that ground chuck be used for hamburgers, as it will give you a juicer hamburger than ground round. Do not leave hamburgers unattended since a flare-up could occur quickly.
Steaks Rib, Club, Porterhouse, T-Bone Sirloin				
Rare (140°F/60°C)	1" (2.5 cm)	High	8-12 minutes	Remove excess fat from edge. Slash remaining fat at 2" (5.1 cm) intervals to keep edges from curling. Grill, turning once.
	1 1/2" (3.8 cm)	High	11-16 minutes	
Medium (160°F/71°C)	1" (2.5 cm)	Med	12-20 minutes	
	1 1/2" (3.8 cm)	to High	16-25 minutes	
Well-done (170°F/77°C)	1" (2.5 cm)	Med	20-30 minutes	
	1 1/2" (3.8 cm)	to High	25-35 minutes	
Tenderloin	5 pounds (2.3 kg)	High	30-40 minutes	Remove surface fat and connective tissue. Fold over thin end to form uniformly thick piece. Bind with string. Grill turning to brown evenly. Brush often with melted butter, margarine or oil. Cook until rare.

Grill Cooking Chart

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	TOTAL SUGGESTED COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
MEATS Pork Chops Ribs Ham Steaks (fully cooked) Hot Dogs	1/2"(1.3 cm)	Med	20-40 minutes	Remove excess fat from edge. Slash remaining fat at two-inch intervals to keep edges from curling. Grill, turning once, and moving if necessary. Cook well done.
	1"(2.5cm)	Med	35-60 minutes	
		Med	45-60 minutes	Grill, turning occasionally. During the last few minutes, brush with barbeque sauce, turning several times.
	1/2" (1.3 cm)	High	12-15 minutes	Remove excess fat from edge. Slash remaining fat at two-inch intervals. Grill, turning once.
		Med	5-10 minutes	Slit skin before cooking. Grill, turning once.
POULTRY Chicken Broiler/Fryer Halves or Quarters	2-3 pounds (.9-1.4 kg)	Low or Med	1-1 1/2 hours 40-60 minutes	Place skin side up. Grill, turn, and brush frequently with melted butter, margarine, oil, or marinade.
FISH AND SEAFOOD Steaks Halibut Salmon Swordfish	3/4"-1" (1.9-2.5 cm)	Med to High	8-15 minutes	Grill, turning once; brush with melted butter, margarine, or oil to keep fish moist.
Whole Catfish Trout	4-8 ounces (113-227g)	Med to High	12-20 minutes	(Same as for steaks)

Cooking Substitute Charts

In many cases, a recipe requires an ingredient which is not readily available or calls for a unit of measure that is not easily recognized. The following charts have been provided as useful guides in these situations.

Ingredient Substitutes	
Recipe calls for:	Use:
1 Tbsp. Cornstarch	2 Tbsp. flour (thickening)
1 whole egg	2 egg yolks plus 1 Tbsp. water
1 c. whole milk	1 c. skim milk plus 2 Tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water
1 oz unsweetened chocolate	3 Tbsp. cocoa powder plus 1 Tbsp. margarine
1 Tbsp. baking powder	1/2 tsp. cream of tartar plus 1/4 tsp. baking soda
1/2 c. butter	7 Tbsp. margarine or shortening
1 c. dairy sour cream	1 Tbsp. lemon juice plus 1 c. evaporated milk

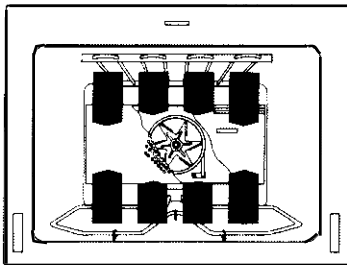
Canned Food Sizes			
<u>Sizes</u>	<u>Contents</u>	<u>Sizes</u>	<u>Contents</u>
8 oz	1 cup	No. 303	2 cups
Picnic	1 3/4 cups	No. 2	2 1/2 cups
No. 300	1 3/4 cups	No. 3	4 cups
No. 1 tall	2 cups	No. 10	12 cups

Kitchen Equivalents and Metrics

<u>Measure</u>	<u>Equivalent</u>	<u>Metric*</u>
1 tablespoon	3 teaspoons	15 mL
2 tablespoons	1 ounce	30 mL
1 jigger	1 1/2 ounces	45 mL
1/4 cup	4 tablespoons	60 mL
1/3 cup	5 tbsp. plus 1 tsp.	80 mL
1/2 cup	8 tablespoons	125 mL
1 cup	16 tablespoons	250 mL
1 pint	2 cups	30 grams
1 pound	16 ounces	454 grams
2.21 pounds	35.3 ounces	1 kilogram

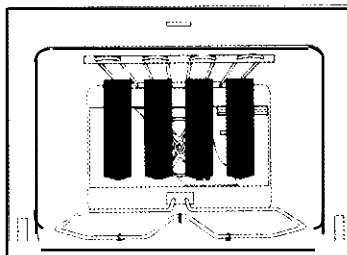
*Rounded for easier measuring

Basic Functions of Your Oven



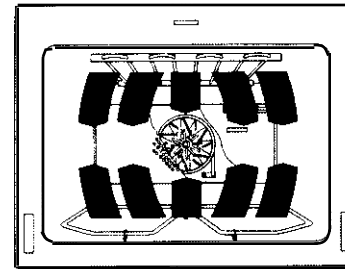
TWO-ELEMENT BAKE

Full power heat is radiated from the bake element in the bottom of the oven cavity and partial power is radiated from the broil element in the top. Air is circulated with natural airflow. This is the traditional bake setting.



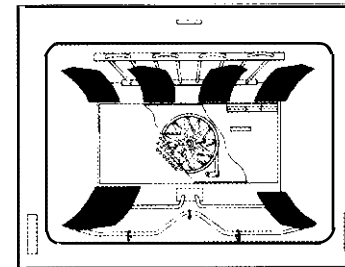
BROIL

In Maxi-Broil, heat is radiated from both broil elements, located at the top of the oven cavity at full power. Broiling speed is determined by the distance between the foods and the broil elements. The Mini-Broil setting is designed for "slow" broiling. Only the center broil element operates for partial power.



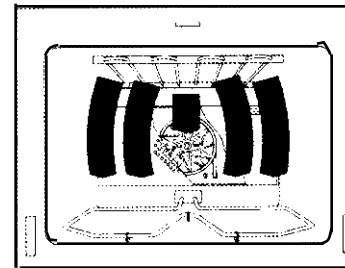
CONVECTION BAKE

Full power heat is radiated from the bake element in the bottom of the oven cavity and partial power is radiated from the broil element. Air is circulated by the motorized fan in the rear of the oven. It provides more even heat distribution throughout the oven cavity for all uses. 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.



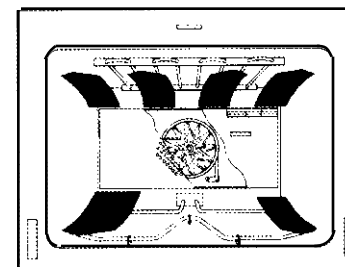
TruConvec™

The rear element only operates at full power. Air is circulated by the fan for even heating. Use this setting for foods which require gentle cooking such as pastries and souffles.



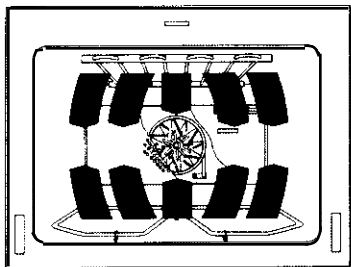
CONVECTION BROIL

Exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. The cool air is quickly replaced-improving the already high performance of the broil element.



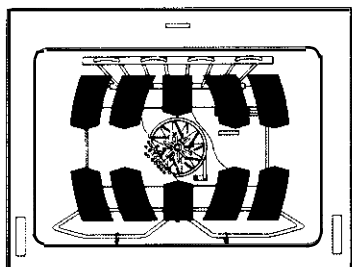
CONVECTION DEHYDRATE

With the temperature control on 175°F (79.4 °C), warm air is radiated from the bake element in the bottom of the oven cavity and 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.



CONVECTION DEFROST

With 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.



SELF-CLEAN

This range features an automatic pyrolytic self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. When oven has cooled, remove ash with a damp sponge or cloth.

Temperature Controls

Each oven has a temperature control dial. The control can be used to set at any temperature from 175°F (79.4°C) to 550°F (288°C), broil, or self-clean. Always be sure the controls are in the "Off" position when the oven is not in use.

Preheating

Preheating the oven is not necessary when using temperatures below 250°F (121°C). **For best results, it is extremely important that you preheat the oven when baking cakes and other items that have critical baking temperatures.** After the temperature control has been set, the Oven Indicator light goes out when the oven reaches that temperature.

Two-Element Baking

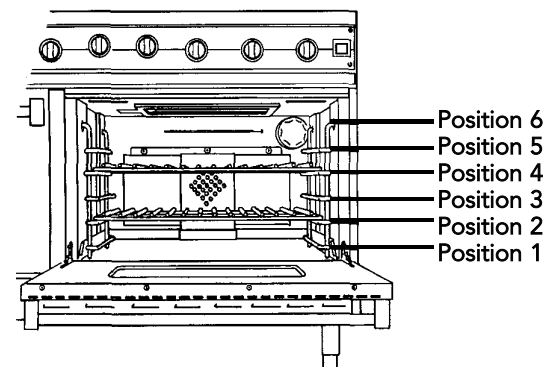
This conventional baking/roasting is particularly suitable for dishes which require a high temperature. Many cookbooks contain recipes to be cooked in the conventional manner. This bake setting is only recommended for single-rack baking.

Proofing

This setting is designed for allowing yeast dough to rise at a temperature between 85°F (29°C) and 100°F (38°C). Yeast doughs rise or "proof" best when the temperature is between 85°F (29°C) and 100°F (38°C). To make sure the dough is warm enough, cover the bowl loosely with plastic wrap and/or cloth towel. Turn the oven function selector to "PROOF". Turn Temperature control until the oven light comes on (typically around 200 degrees on the knob setting). Place the bowl on the center rack of the oven and close the door. When you think the dough has doubled in size, lightly poke 2 fingers about 1/2" (1.3cm) into the dough. If the indentation remains, the dough has risen enough.

Rack Positions

Each convection oven is equipped with three tilt-proof racks, and each convectional oven is equipped with two-tilt proof racks. All ranges 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 on position 3 and 5.



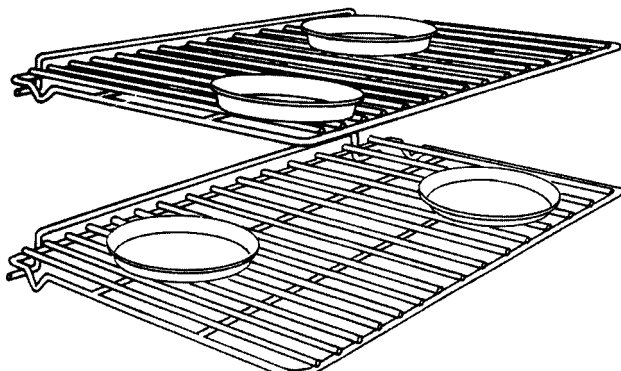
Convection Baking

Convection baking is the process of cooking food with a flow of heated air circulating throughout the oven cavity. The even circulating of this air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. This feature can make a significant difference in foods prepared in the oven.

A major benefit of convection baking is the ability to prepare food in quantity. The uniform air circulation makes this possible . . . a feature not possible in a standard oven. With this heating system, the air is distributed evenly throughout the oven by the hot air fan. The heat therefore reaches the food to be baked or roasted more quickly. 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 economical when thawing frozen food.

Pan Placement Tips

- When using large (15" x 13" [38 cm x 33 cm]) flat pans or trays that cover most of the rack, rack positions 2 or 3 produce the best results.
- Stagger pans in opposite directions when two racks and several pans are used. No pan should be directly above another.
- Allow 1 1/2" to 2" (3.8 cm to 5.1 cm) of air space around all sides of each pan for even air circulation.
- When baking on more than one rack, it is recommended to use the 3rd and 5th position for more consistent even baking.



To Bake:

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 Oven Function selector to desired function. Set the Temperature Control to the desired temperature. Cooking starts immediately. Cooking stops when the Oven Function selector is turned to OFF.
4. Place the food in the oven after the Oven Indicator light goes out.

Baking Tips

- As a general rule, to convert conventional recipes to convection recipes, reduce the temperature by 25°F (14°C) and the cooking time by approximately 10 to 15%.
- Some recipes, especially those that are homemade, may require adjustment and testing when converting from standard to convection modes. If unsure how to convert a recipe, begin by preparing the recipe in conventional bake. After achieving acceptable results, follow the convection guidelines listed for the similar food type. If the food is not prepared to your satisfaction during the first convection trial, adjust only one recipe variable at a time (cooking time, rack position, or temperature) and repeat the convection test. Continue adjusting one recipe variable at a time until satisfactory results are achieved.
- Make sure the oven racks are in the desired positions before you turn the oven on and for best results, always preheat the oven.
- Do not open the oven door frequently during baking. If you must open the door, the best time is during the last quarter of the baking time.
- Bake to shortest time suggested and check for doneness before adding more time. For baked goods, a stainless steel knife placed in the center of the product should come clean when done.
- Use good quality baking pans and sizes recommended in the recipe; warped, dented, or burned pans should not be used.
- Shiny metal pans are preferred for baking items such as cakes, cookies, and muffins because they produce light, golden crusts due to heat being reflected by the metal.
- Glass pans may also be used for cake baking. Reduce the oven temperature by 25°F (14°C) when using a glass pan, but bake for the same amount of time called for in the recipe.
- Pies are best baked in pans which absorb and hold heat. Glass, enamel, dull-finished metal, and porcelain enamel finish give pies a golden brown crust.

Conventional Baking Chart

	Recommended Pan	Conventional Temperature (°F) (°C)		Conventional Time (min.)
BREADS				
Yeast Loaf	Loaf Pan	375	191	30-35
Yeast Rolls	Cookie Sheet	400	204	12-15
Biscuits	Cookie Sheet	400	204	8-10
Nut Breads	Loaf Pan	375	191	30-35
Cornbread	8"x8" (20x20 cm)	400	204	25-30
Corn Muffins	Muffin Tin	375	191	15-20
Fruit Muffins	Muffin Tin	375	191	15-20
CAKES/COOKIES				
Angelfood	Tube Pan	375	191	35-45
Bundt	Tube Pan	350	177	45-50
Cupcakes	Muffin tin	350	177	16-20
Layer, Sheet	13"x9" (23x33 cm)	350	177	40-50
Layer, Two	9" (23 cm) round	350	177	30-35
Pound	Loaf Pan	350	177	60-65
Brownies	13"x9" (23x33 cm)	350	177	25-30
Choc. Chip	Cookie Sheet	375	191	12-15
Sugar Cookies	Cookie Sheet	350	177	10-12
PIES/PASTRY				
Pie Crust	9" (23 cm) round	425	218	10-12
Two Crust, Fruit	9" (23 cm) round	375	191	55-60
Pumpkin Pie	9" (23 cm) round	375	191	40-45
Custard	6 - 4 oz cups	350	177	35-40
Cream Puffs	Cookie Sheet	400	204	30-35
MISCELLANEOUS				
Baked Potatoes	(4) 8 oz (227 gm)	375	191	60-75
Lasagna	9"x5" (23x13 cm)	375	191	55-60
Cheese Souffle	1 qt. (.95 L)	350	177	45-50
Stuffed Peppers	13"x9" (23x33 cm)	375	191	60-70
Quiche	9" (23 cm) round	400	204	25-30

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

Convection Baking Chart

	Recommended Pan	Convection Temperature (°F) (°C)		Convection Time (min.)
BREADS				
Yeast Loaf	Loaf Pan	350	177	25-35
Yeast Rolls	Cookie Sheet	375	191	11-13
Biscuits	Cookie Sheet	375	191	7-9
Nut Breads	Loaf Pan	350	177	20-25
Cornbread	8"x8" (20x20 cm)	375	191	15-20
Corn Muffins	Muffin Tin	350	177	10-12
Fruit Muffins	Muffin Tin	350	177	12-15
CAKES/COOKIES				
Angelfood	Tube Pan	325	163	30-35
Bundt	Tube Pan	325	163	35-40
Cupcakes	Muffin tin	350	177	15-17
Layer, Sheet	13"x9" (23x33 cm)	325	163	30-35
Layer, Two	9" (23 cm) round	325	163	25-30
Pound	Loaf Pan	325	163	45-50
Brownies	13"x9" (23x33 cm)	325	163	20-25
Choc. Chip	Cookie Sheet	350	177	9-10
Sugar Cookies	Cookie Sheet	325	163	7-10
PIES/PASTRY				
Pie Crust	9" (23 cm) round	400	204	7-9
Two Crust, Fruit	9" (23 cm) round	350	177	50-55
Pumpkin Pie	9" (23 cm) round	350	177	35-40
Custard	6 - 4 oz cups	Not Recommended		
Cream Puffs	Cookie Sheet	375	191	25-27
MISCELLANEOUS				
Baked Potatoes	(4) 8 oz (227 gm)	350	177	50-55
Lasagna	9"x5" (23x13 cm)	350	177	45-50
Cheese Souffle	1 qt. (.95 L)	325	163	35-40
Stuffed Peppers	13"x9" (23x33 cm)	350	177	45-50
Quiche	9" (23 cm) round	Not Recommended		

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

Solving Baking Problems

Baking problems can occur for many reasons. Check the chart for the causes and remedies for the most common problems. It is important to remember that the temperature setting and cooking times you are accustomed to using with your previous oven may vary slightly from those required with this oven. If you find this to be true, adjust your recipes and cooking times accordingly.

BAKING PROBLEM REMEDIES		
PROBLEM	CAUSE	REMEDY
Food browns unevenly	Improper heating Aluminum foil on rack or oven bottom Baking utensils too large for the recipe or oven. Several utensils crowded together	Preheat until oven indicator light goes out. Remove foil. Use correct size utensil. Leave at least 1 1/2" (3.8 cm) or more space between all utensils and oven walls.
Food too brown on bottom	Baking utensil too large Baking utensil dark or glass	Use correct utensil. Lower oven temperature. 25°F (14°C) for this type of utensil.
Food dries before browning	Oven temperature too high Oven door opened too frequently	Lower oven temperature. Check food at minimum time.
Cookies too brown on	Pans too deep Dark cookie sheet Oven temperature too high	Use a cookie sheet (not a baking pan). Use light, shiny cookie sheet. Lower oven temperature
Cookies too flat	Hot cookie sheet	Allow cookie sheet to cool between batches.
Cake too brown on bottom or crust forms on bottom	Oven temperature too high	Lower temperature; if using glass pan, lower 25°F (14°C)
Cakes burns on sides or not done in center than	Oven too hot Wrong pan size	Reduce temperature. Use recommended pan size; fill pan no more 2/3 full.

Conventional/Convection Roasting Tips

Always use the broiler pan and grid supplied with each oven. The hot air must be allowed to circulate around the item being roasted. Do not cover what is being roasted. Convection roasting seals in juices quickly for a moist, tender product. Poultry will have a light, crispy skin, and meats will be browned, not dry or burned. Cook meats and poultry directly from the refrigerator. There is no need for meat or poultry to stand at room temperature.

- Always roast meats fat side up. No basting is required when the fat side is up. Do not add water to the pan, as this will cause a steamed effect. Roasting is a dry-heat process.
- Poultry should be placed breast side up on the grid in the broiler pan. Brush poultry with melted butter, margarine, or oil before and during roasting.
- For convection roasting, do not use pans with tall sides, as this will interfere with the circulation of heated air over the food.
- If using a cooking bag, foil tent, or other cover, use conventional baking rather than convection.
- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. (For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh.) The tip of the probe should not touch bone, fat, or gristle to ensure an accurate reading. Check the meat thermometer 2/3 of the way through the recommended roasting time. After reading the thermometer once, insert it 1/2" (1.3 cm) further into the meat, then take a second reading. If the second reading registers below the first, continue cooking the meat.
- Roasting times always vary according to the size, shape, and quality of meats and poultry. Less tender cuts of meat are best prepared in the conventional bake setting and may require moist cooking techniques. Remove roasted meats from the oven when the thermometer registers 5°F to 10°F (2.8°C to 5.5°C) lower than the desired doneness. The meat will continue to cook after removal from the oven. Allow roasts to stand 15 to 20 minutes after roasting to make carving easier.

Conventional Roasting Chart

Type and Cut of Meat	Weight (lbs)	Conventional Temperature (°F)	Conventional Temperature (°C)	Conventional Time (min./lb.)	Internal Temperature (°F)	Internal Temperature (°C)
BEEF						
Rib Roast	4 -6	325	163			
•Rare				25	140	60
•Medium				30	155	68
•Well Done				40	170	77
Rump Roast	4 - 6	325	163			
•Medium				25	155	68
•Well Done				30	170	77
Tip Roast	3 - 4	325	163			
•Medium				35	155	68
•Well Done				40	170	77
LAMB						
Leg of Lamb	3 - 5	325	163	30	180	82
PORK						
Pork Loin	3 - 5	325	163	35	180	82
Pork Chops						
1" (2.5 cm) thick	1 - 1.5	350	177	55-60 (total time)	180	82
Shoulder	5 - 8	325	163	30 - 35	180	82
(Bone-in)						
Ham, (fully cooked)	5	325	163	18	140	60
POULTRY						
Chicken, whole	3 - 4	375	191	30	180	82
Chicken, quarters	4	350	177	20 - 25	180	82
Turkey, unstuffed	12 - 16	325	163	16 - 20	180	82
Turkey, stuffed	12 - 16	325	163	18 - 24	180	82
Turkey Breasts	4 - 6	350	177	25	180	82
Cornish Hens	1 - 2	350	177	55-60 (total time)	180	82

Convection Roasting Chart

Type and Cut of Meat	Weight (lbs)	Convection Temperature (°F)	Convection Temperature (°C)	Convection Time (min./lb.)	Internal Temperature (°F)	Internal Temperature (°C)
BEEF						
Rib Roast	4 -6	300	149			
•Rare				20	140	48
•Medium				24	155	68
•Well Done				30	170	77
Rump Roast	4 - 6	300	149			
•Medium				20	155	68
•Well Done				24	170	77
Tip Roast	3 - 4	300	149			
•Medium				30	155	68
•Well Done				35	170	77
LAMB						
Leg of Lamb	3 - 5	300	149	30	180	82
PORK						
Pork Loin	3 - 5	300	149	30	180	82
Pork Chops						
1" (2.5 cm) thick	1 - 1.5	325	163	45-50 (total time)	180	82
Shoulder	5 - 8	300	149	25 - 28	180	82
(Bone-in)						
Ham, (fully cooked)	5	325	163	15	140	60
POULTRY						
Chicken, whole	3 - 4	350	177	25	180	82
Chicken, quarters	4	325	163	15 - 20	180	82
Turkey, unstuffed	12 - 16	300	149	11 - 14	180	82
Turkey, stuffed	12 - 16	300	149	10 - 16	180	82
Turkey Breasts	4 - 6	325	163	20	180	82
Cornish Hens	1 - 2	325	163	45-50 (total time)	180	82

Conventional Broiling

Broiling is a dry-heat cooking method using direct or indirect radiant heat. It is used for small individualized cuts such as steaks, chops, and patties. Broiling is most successful for cuts 1-2 inches (2.54-5.1 cm) thick. Conventional broiling is more suitable for flat pieces of meat. Your oven contains a top broil element to provide additional flexibility for broiling foods such as stuffed lobster and for top-browning casseroles, meringue, etc. Broiling speed is determined by the distance between the food and the broil element. On maxi-broil, heat is radiated from both broil elements at full power. For "fast" broiling, food may be as close as two inches to the broil element. "Fast" broiling is best for meats where "rare to medium" doneness is desired. The mini-broil setting is designed for broiling smaller amounts of food. For "slow" broiling, allow about four inches between the top surface of the food and the broil element. "Slow" broiling is best for chicken and ham, in order to broil food without overbrowning it.

Convection Broiling

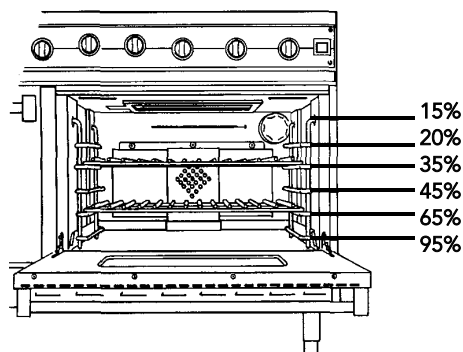
Convection broiling has the advantage of broiling food slightly quicker than conventional. Convection broiling of meats produces better results especially for extra thick cuts. The meat sears on the outside and retains more juices and natural flavor inside with less shrinkage.

Rack Positions:

The broiler uses heat rays to help cook the food. Because these rays can travel only in straight lines, the effective cooking area of the broiler is reduced when using the higher rack positions. At high rack positions, the rays cannot reach all corners of the broiler grid, so larger pieces of meat might not broil sufficiently at the outer edges.

Position 6 is the closest to the broiler and position 1 is the closest to the oven bottom.

The effective cooking areas on the broiler grid for each rack position are as follows:



To use the Maxi-Broil or Mini-Broil:

1. Arrange the oven racks in the desired position.
2. Center food on cold broiler pan and grid supplied with your oven. Place broiler pan in oven and close the door.
3. Set the Oven Function selector to either MAXI-BROIL, MINI-BROIL, or CONV BROIL.
4. Set the Temperature Control dial to BROIL.
5. Either open the door to an open position approximately seven to eight inches or close the door. With open-door broiling, the broil element does not cycle on and off. With closed-door broiling, the broil element might cycle on and off if an extended broiling time is required. A built-in smoke "eliminator" in the top of the oven helps reduce smoke and odors.

Broiling Tips

- Always use a broiler pan and grid for broiling. They are designed to provide drainage of excess liquid and fat away from the cooking surface to help prevent spatter, smoke and fire.
- Place broiler pan with food in recommended rack position.
- To keep meat from curling, slit fatty edge.
- Brush chicken and fish with butter several times as they broil to prevent drying out. To prevent sticking, lightly grease broiler grid.
- Broil on first side for slightly more than half the recommended time, season and turn. Season second side just before removing.
- Always pull rack out to stop position before turning or removing food.
- Use tongs or a spatula to turn meats. Never pierce meat with a fork as this allows the juices to escape.
- Remove the broiler pan from the oven when you remove the food. Drippings will bake onto the pan if it is left in the heated oven after broiling. While pan is hot, place damp paper towel over grid. Drizzle with liquid dishwashing detergent and pour water over grid. This will make cleaning of the pan easier, or the broiler pan can be lined with aluminum foil to make cleaning easier. Be sure the foil extends up the side of the pan. Although it is not recommended, the grid can also be covered with foil. Be sure to slit openings to conform with the openings in the grid so melted fat can drain through to prevent spattering, smoking or possibility of grease fire.

Conventional/Convection Broiling Chart

Type and Cut of Meat	Weight	Rack	Conventional Time (Min.)	Convection Time (Min.)
BEEF				
Sirloin, 1" (2.54 cm)	12 oz	5		
•Rare			9	7
•Medium			11	9
•Well-done			14	11
T-Bone, 3/4" (1.9 cm)	10 oz	5		
•Rare			7	5
•Medium			9	7
•Well-done			11	9
Hamburger, 1/2" (1.3 cm)	4 oz.	5		
•Rare			7	4
•Medium			9	7
•Well-done			11	9
CHICKEN				
Bnls Breast	1lb	4	18	15
Bone-in Breast	2 - 2 1/2 lb.	4	20	18
Quarters	2 - 2 1/2	4	18	15
HAM				
Ham slice, 1" (2.54 cm)	1lb.	4	22	18
LAMB				
Rib Chops	12 oz.	5	9	7
Shoulder	1lb.	5	7	6
PORK				
Loin Chops, 3/4" (1.9 cm)	1lb.	4	14	12
Bacon	1 lb.	4	8	6
FISH				
Salmon Steak	1 lb.	5	9	7
Fillet	1 lb.	5	8	6

Proofing (48" W. Ranges only)

This setting is designed for allowing yeast dough to rise at a temperature between 85°F (29°C) and 100°F (38°C). Yeast doughs rise or "proof" best when the temperature is between 85°F (29°C) and 100°F (38°C). To make sure the dough is warm enough, cover the bowl loosely with plastic wrap and/or cloth towel. Turn the oven function selector to "PROOF". Turn temperature control until the oven light comes on (typically around 200 degrees on the knob setting). Place the bowl on the center rack of the oven and close the door. When you think the dough has doubled in size, lightly poke 2 fingers about 1/2" (1.3cm) into the dough. If the indentation remains, the dough has risen enough.

Convection Dehydration

This oven is designed not only to cook, but also to dehydrate fruits and vegetables.

- Prepare the food as recommended.
- Arrange the food on drying racks. (Not included with oven; contact a local store handling specialty cooking utensils.)
- Set the appropriate "low" temperature and turn the Oven Function selector to CONV BAKE.

Convection Defrosting

- Place the frozen food on a baking sheet.
- Set Temperature Control "OFF".*
- Turn Oven Function selector to CONV BAKE.

***IMPORTANT:** Do not turn the Temperature Control on. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

***WARNING:** To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

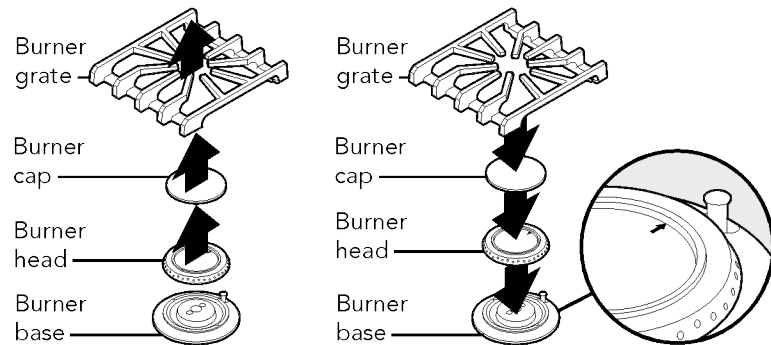
Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your range must be kept clean and maintained properly. Make sure all controls are in the "off" position. Disconnect power if you are going to clean thoroughly with water.

Surface Burners

Wipe up spill-overs as soon as possible after they occur and before they get a chance to burn in and cook solid. In the event of a spill-over, follow these steps:

1. Allow the burner and grate to cool to a safe temperature level.
2. Lift off the burner grate. Wash in warm soapy water.
3. Remove the burner cap and burner head and clean per instructions below.
4. Wipe up any spills which remains on the sealed top surface.
5. Replace burner cap, burner head, and grates, after drying thoroughly.



Note: When replacing burner head, arrow must be pointing towards back of range.

Burner Caps

The surface burner caps should be routinely removed and cleaned. Always clean the burner caps after a spill over. Keeping the burner caps clean will prevent improper ignition and uneven flames. To clean, pull burner cap straight up from the burner base. Wipe off surface burner caps with warm, soapy water and a soft cloth after each use. Use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad for cooked-on foods. Dry thoroughly after cleaning. For best cleaning and to avoid possible rusting, do not clean in dishwasher or self-cleaning oven.

Aluminum Base

The aluminum base should be wiped regularly with hot soapy water at the end of each cooling period. **Do not use** steel wool, abrasive cloths, cleanser, or powders. To remove encrusted materials, soak the area with a hot towel to loosen the material, then use a wooden or nylon spatula. **Do not use** a metal knife, spatula, or any other material tool to scrape the aluminum base.

NOTE: For stubborn stains, use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad on grates and burner caps.

Griddle/Simmer Plate

1. After using the griddle, always remove the drip pan located below it by pulling the drip pan toward you. The drip pan needs to be cleaned after each use of the griddle. Cooked-off grease will drain from the griddle through the drain tube and accumulate in the drip pan. Wash in hot soapy water or with an antibacterial cleaner. The drip pan needs to be cleaned after each use. If grease is permitted to accumulate, fire hazard could occur, since the griddle burners are directly above the pan.
2. Rub the surface of a hot griddle with unsalted solid shortening, vegetable oil or spray it with a non-stick cooking spray. Thoroughly wipe it with a burlap or another rough cloth to remove food particles and other residue.
3. Stubborn spots may be removed by rubbing the surface with a rough grained nylon scrubbing pad with cooking oil. If necessary, flush the surface of a warm griddle (200°F/93°C) with club soda and wipe over entire surface with a paper towel. Coat lightly with cooking oil.
4. Special griddle cleaners are commercially available which may be used to remove heavy soil build-up. Follow manufacturer's directions exactly. Rinse the griddle with a vinegar and water solution after using these cleaners, rinse with clear water, dry and coat lightly with cooking oil. Use griddle stones only when absolutely necessary and then with extreme caution. Wipe away any griddle-stone dust and food particles and coat lightly with cooking oil.
5. Using hot soapy water to clean the griddle will remove the cooked-in seasoning and will require re-seasoning by coating lightly with cooking oil.
6. **Never flood a hot griddle with cold water!** This promotes griddle warping and can cause the griddle plate to crack if continued over a period of time.

NOTE: For cleaning, a Griddle Cleaning Kit can be purchased using a consumer order form (supplied in the same envelope that contained this use and care manual), or by calling Viking Range Corporation at (662) 451-4161, or via our website vikingrange.com. The Griddle Cleaning Kit is a fast and easy commercial grade cleaning system. The kit contains 25 or more cleanings.

Grill

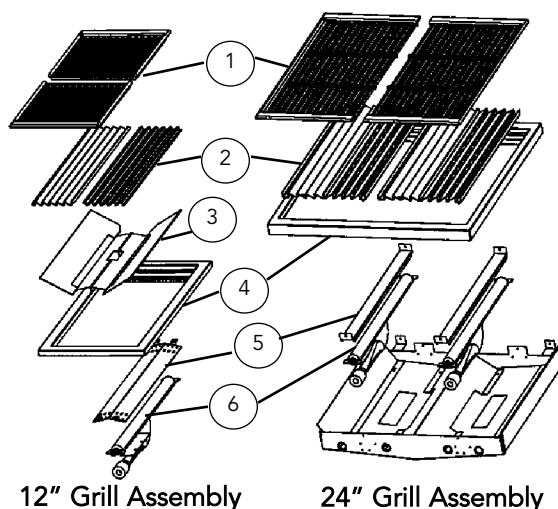
The grill grate may be cleaned immediately after cooking is complete and before turning off the flame. Wearing a barbecue mitt to protect your hand from heat, use a soft bristle barbecue brush to scrub the grill grate. Dip the brush frequently in a bowl of water. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening the food particles. For thorough cleaning of the grill grate, soak 15 to 30 minutes in a hot water and detergent solution. After soaking, scrub with a soft scotch brite pad. **DO NOT USE** a steel wool pad or abrasive cleaners as they could damage the porcelain finish.

After using the grill, always remove the drip pan located below it by pulling the drip pan toward you. The drip pan needs to be cleaned after each use of the griddle. Cooked-off grease will drain from the griddle through the drain tube and accumulate in the drip pan. Wash in hot soapy water or with an antibacterial cleaner. The drip pan needs to be cleaned after each use. If grease is permitted to accumulate, fire hazard could occur, since the grill burners are directly above the pan.

Clean greasy parts with a household grease solvent such as household ammonia and water. If necessary, a soap-filled steel wool pad can be used on the grill frame shield, grill burner, and grill heat deflector.

To disassemble for thorough cleaning, remove parts after they have cooled in the following order:

1. Grill Grates
2. Flavor Generator plates
3. Heat Deflector
4. Grill Frame
5. Grill Burner Shield
(Do not remove from burner)
6. Burner
(Do not remove)



Control Panel

DO NOT USE any cleaners containing ammonia or abrasives. They could remove the graphics from the control panel. Use hot, soapy water and a soft clean cloth.

Oven Surfaces

Several different finishes have been used in your self-clean oven. Cleaning instructions for each exterior surface are given below. Your oven features a self-clean cycle for the oven interior. See the self-clean section for complete instructions. **NEVER USE AMMONIA, STEEL WOOL PADS, ABRASIVE CLOTHS, ABRASIVE CLEANERS, CAUSTIC OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR OVEN.**

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid stainless steel cleaner when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, abrasive cleaners, or powders. If necessary to scrape stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. **Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel.** For occasional heavy cleaning use, a cleaner such as Liquid Zud™ can be used according to package directions. Do not permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Glass Surface

Clean with detergent and warm water. Glass cleaner can be used to remove fingerprints. If using glass cleaner ammonia, make sure that it does not run down on exterior door surface.

Brass Parts

CAUTION: All brass special ordered parts are coated with an epoxy coating. **DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS OPTION PARTS.** All brass parts should be wiped regularly with hot soapy water.

Oven Racks

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad. **DO NOT CLEAN THE OVEN RACKS OR RACK SUPPORTS USING THE SELF-CLEAN CYCLE.** They could sustain damage due to the extreme heat of the Self-Clean cycle.

Control Knobs

MAKE SURE THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Do not soak knobs. Dry completely and replace by pushing firmly onto stem. DO NOT USE any cleaners containing ammonia or abrasives. They could remove the graphics from the knob.

Self-Clean Cycle

CAUTION:

Do not touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch!

During the first few times the self-cleaning feature is used, there may be some odor and smoking from the "curing" of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures.

KEEP THE KITCHEN WELL-VENTED DURING THE SELF-CLEAN CYCLE.

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.

IMPORTANT

Do not clean, move, wet, or bend door gasket. Poor cleaning and baking may result.

This range features an automatic pyrolytic self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. An integral smoke eliminator helps reduce odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. The door latch is automatically activated after selecting the self-clean setting. The latch ensures that the door cannot be opened while the oven interior is at clean temperatures.

WARNING: Do not use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes. Do not line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.

Before starting the Self-Clean cycle:

1. Remove the oven racks, rack supports, and any other items/utensils from the oven. The high heat generated during the cleaning cycle can discolor, warp, and damage these items. Do not use foil or liners in the oven. During the Self-Clean cycle, foil can burn or melt and damage the oven surface.
2. Wipe off any large spills from the oven bottom and sides. Never use oven cleaners inside a self-cleaning oven or on raised portions of the door.
3. Some areas of the oven must be cleaned by hand before the cycle begins. Soil in these areas will be baked on and very difficult to clean if not removed first. Clean the door up to the gasket, the door frame, and up to two inches inside the frame with detergent and hot water. Rinse thoroughly and dry.

To start the Self-Clean cycle:

1. Close the oven door completely.
2. Turn the Oven Function selector knob clockwise to the self-clean mode. At this time the clean indicator light will come on.
3. Turn the Temperature Control knob past the clean setting until the knob stops. At this time, the temperature indicator light will come on and within 30 seconds, the automatic door latch engages. The temperature indicator light will remain on until the oven reaches the self-clean temperature and will then cycle on and off during the cycle.
4. The cleaning cycle will last approximately 3 1/2 hours with an additional 30 minutes needed for the oven to cool down enough for the door latch to disengage.
5. When the cycle is completed, turn both the Oven Function selector and the Temperature Control knob to "OFF". At this time the clean indicator light will go off.
6. When the oven has completely cooled, open door and remove any ash from the oven surfaces with a damp cloth.

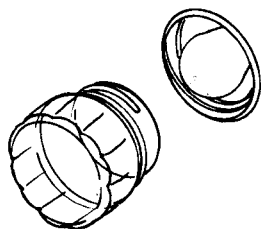
To stop the Self-clean cycle:

To cancel or interrupt the self-cleaning cycle, turn both the Temperature Control knob and Oven Function selector to "OFF". When the oven temperature drops to a safe temperature, the automatic door latch will release and the oven door can be opened.

Replacing Interior Oven Lights

CAUTION: DISCONNECT THE ELECTRIC POWER AT THE MAIN FUSE OR CIRCUIT BREAKER BEFORE REPLACING BULB.

1. Unscrew glass light cover.
2. Use an oven mitt during bulb removal to protect your hand in case the bulb breaks.
3. Replace the bulb with a 120 volt, 40-watt appliance bulb.
4. Replace the light cover
5. Reconnect power at the main fuse or circuit breaker.



Power Failure

If power failure occurs, the electric ignitors will not work. The range surface burners can still be used, but only when the burners are lit manually with a match. The griddle cannot be used at all. Do not attempt to operate the oven. Make sure the oven control is in the "OFF" position.

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the burner, the grill should, not under any circumstances, be used during a power failure. The grill burner control should always remain in the "OFF" position during a power failure.

Momentary power failure can occur unnoticed. The range is affected only when the power is interrupted. When it comes back on, the range will function properly without any adjustments. A "brown-out" may or may not affect range operation, depending on how severe the power loss is.

If the range is in the self-clean cycle when the power failure occurs, wait until power is restored and allow door to unlock automatically. Turn all controls off and restart self-clean cycle again, according to instructions.

Troubleshooting Guide

Problem	Possible Cause and/or Remedy
Range will not function.	Range is not connected to electrical power. Have electrician check power circuit breaker, wiring and fuses.
Oven does not operate in self-clean.	Door is not shut tight enough for automatic door latch to lock.
Oven is not clean after self-clean cycle.	Temperature control knob not rotated all the way past clean until it stops.
Broil does not work.	Temperature control knob is rotated too far past broil position.
Door will not open.	Oven is still in self-clean mode. If oven is hot, door latch will release when safe temperature is reached.
Oven light will not work.	Light bulb is burned out. Range is not connected to power.
Ignitors will not work.	Circuit is tripped. Fuse is blown. Range is not connected to power.
Ignitors sparking but no flame ignition.	Gas supply valve is in "off" position. Gas supply is interrupted.
Ignitors spark continuously after flame ignition.	Power supply is not grounded. Power supply polarity is reversed. Ignitors are wet or dirty.
Burner ignites but flame is large, distorted, or yellow.	Burner ports are clogged. Unit is being operated on wrong type of gas. Air shutters not properly adjusted.

Service Information

If service is required after checking the troubleshooting guide:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
Model Number
Serial Number
Date of Purchase
Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at (888) 845-4641 or write to:

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Model Number and Serial Number

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your range is located on the rear left side of the burner box.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

If service requires installation of parts, use only authorized parts.

Please retain this manual for future reference.

PROFESSIONAL SERIES FREESTANDING DUAL FUEL RANGES WARRANTY

ONE YEAR FULL WARRANTY

Freestanding dual fuel ranges and all of their component parts and accessories, except as detailed below*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Glass (including light bulbs), painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

FIVE YEAR LIMITED WARRANTY

Any surface burner, griddle burner, grill burner, bake element, broil element, or convection cook element which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

TEN YEAR LIMITED WARRANTY

Any porcelain oven or porcelain inner door panel which rusts through due to defective materials or workmanship in normal household use during the second through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described surface burner, griddle burner, grill burner, bake element, broil element, convection cook element, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.