

Surface Operation

Lighting the Burners
All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.

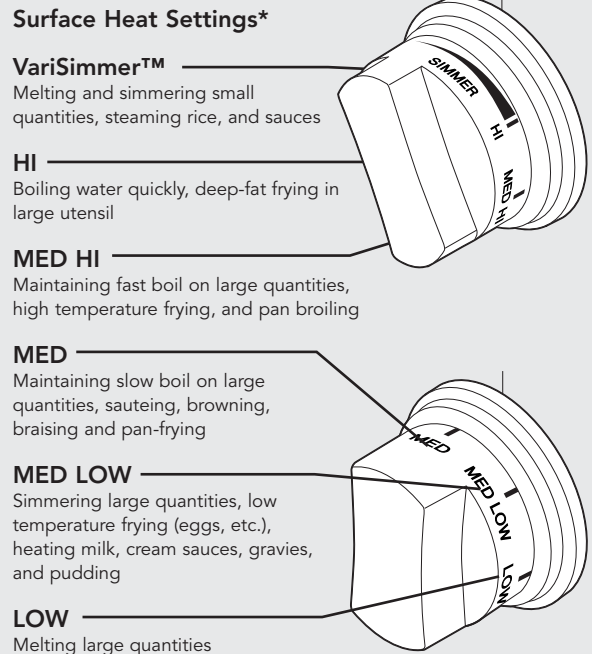
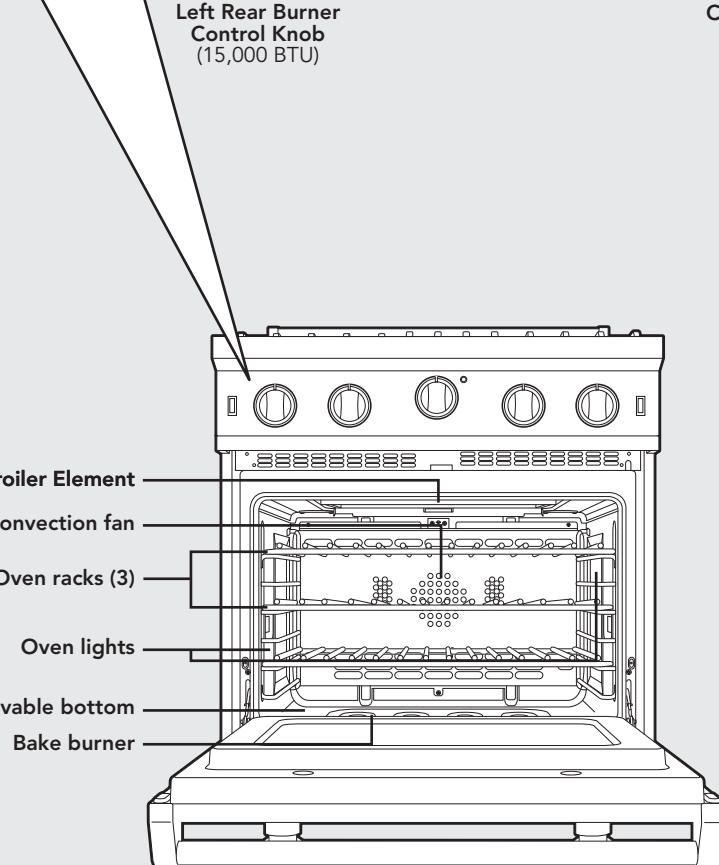
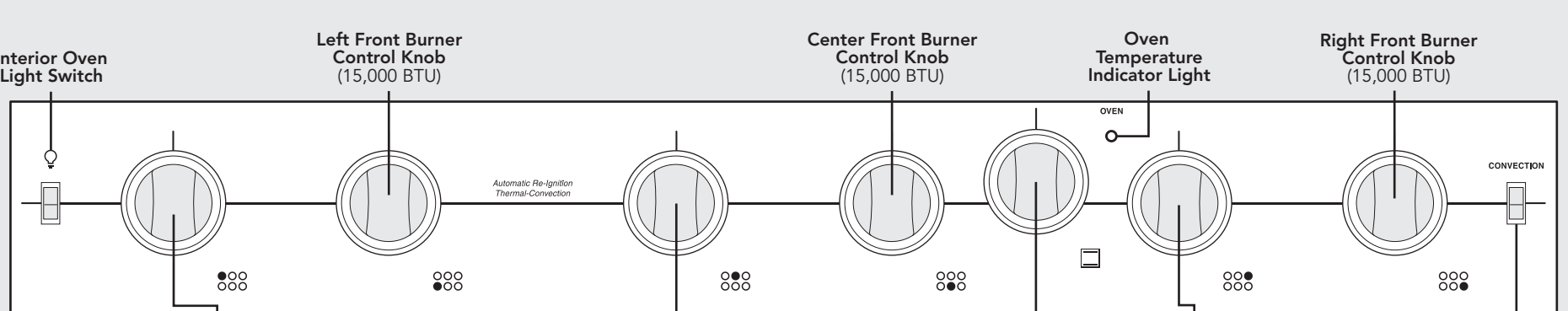
VariSimmer™
Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentler treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant 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.

Oven Functions

Preheat
For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during the preheat mode is not recommended.

- **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*

- VariSimmer™**
Melting and simmering small quantities, steaming rice, and sauces
- HI**
Boiling water quickly, deep-fat frying in large utensil
- 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

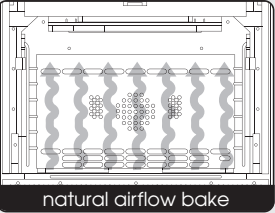
**Note: The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.*

Note: 36" 4-Burner model shown

Oven Settings

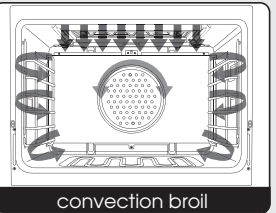
BAKE (Natural Airflow Bake)

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.



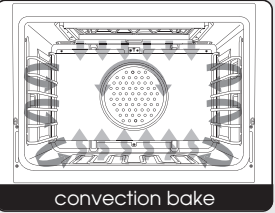
CONVECTION BROIL (Infrared Convection Broil)

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.



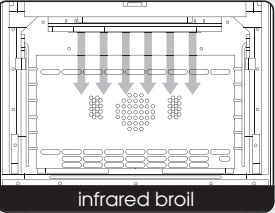
CONVECTION BAKE

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 Dehydration

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

Convection Defrost

1. Place the frozen food on a baking sheet.
2. Set the temperature control to "OFF".
3. Set the oven temperature control knob to "OFF" and turn on the convection fan switch.

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 notice regarding pet birds:
NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

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 range top, areas facing the range top, 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.

⚠ 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.

Warnings (cont.)

⚠ 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:

- 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.

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠ 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.

Warnings (cont.)

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

⚠ 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.

⚠ 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 should be operating when the unit is in operation. If you notice the cooling fan is not operating or 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.

Viking Quick Reference Guide

