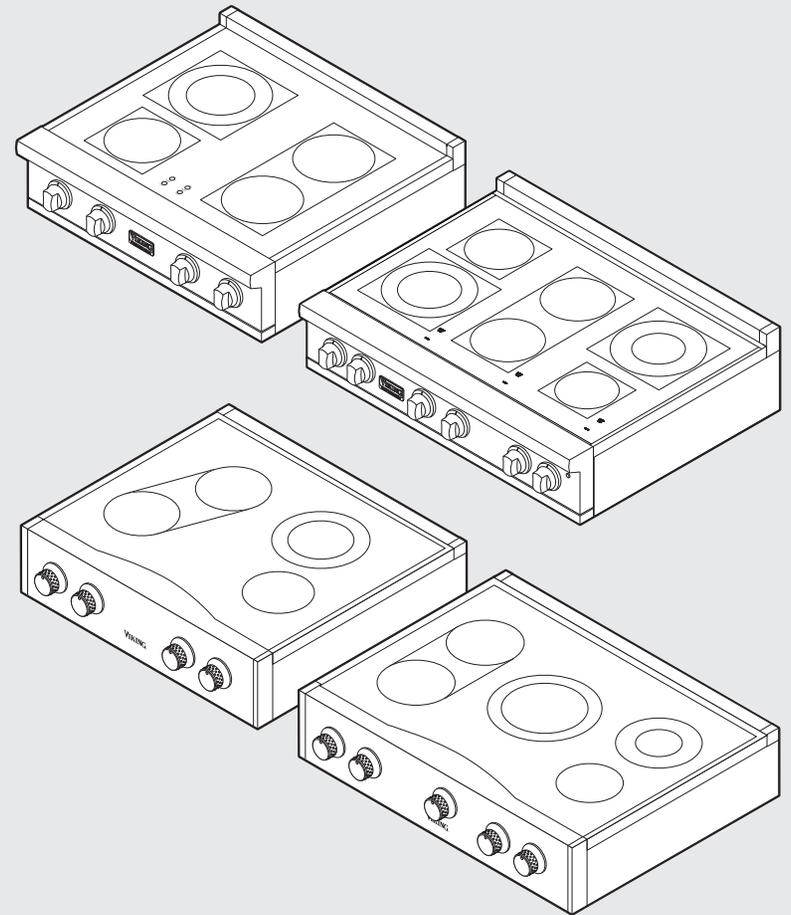


Viking Use & Care Manual



Viking Range Corporation
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For product information,
call 1-888-VIKING1 (845-4641)
or visit the Viking Web site at
vikingrange.com



Professional and Designer
Built-In Electric Rangetops

Congratulations

Congratulations and welcome to the elite world of Viking ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art rangetop.

Your Viking rangetop is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with your product's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-VIKING1 (845-4641).

We appreciate your choice of a Viking rangetop and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of Viking products, contact your dealer or visit us online at www.vikingrange.com.

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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 this 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 or severe personal injury
⚠ CAUTION
Hazards or unsafe practices which COULD result in minor personal injury or property damage.
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.

Warnings

⚠ 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.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- **NEVER** leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **DO NOT** leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a surface element.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. **DO NOT** pour spirits over hot foods.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

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

Warnings

Child Safety

- To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot.
- **NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.
- **DO NOT** store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Cooking Safety

- **ALWAYS** place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. When cooking is completed, turn element off before removing pan.
- **NEVER** leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **DO NOT** use high heat for extended cooking operations.
- **NEVER** heat an unopened container on the surface element. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dish towels or other substitutes should **NEVER** be used as potholders because they can trail across hot surface elements and ignite or get caught on appliance parts.
- **ALWAYS** let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- **DO NOT** let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, **TURN THE FAN OFF**.
- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Warnings

Cooking Safety (cont.)

- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- 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.

Cookware Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure cookware is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, **DO NOT** extend handles over adjacent burners. **ALWAYS** turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- **NEVER** let a pan boil dry as this could damage the utensil and the appliance.
- Only certain types of glass, glass/ceramic, ceramic or glazed cookware are suitable for the rangetop surface without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- This appliance has been tested for safe performance using conventional cookware. **DO NOT** use any devices or accessories that are not specifically recommended in this guide. **DO NOT** use eyelid covers for the surface units. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Warnings

⚠ CAUTION

To avoid risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damaging the rangetop.

Heating Elements and Glass Ceramic Cooking Surfaces

- Surface areas on or adjacent to the unit may be hot enough to cause burns.
- **NEVER** touch the glass surface areas directly on or adjacent to the heating elements when the rangetop is in use.
- Heating elements may be hot even though they are dark in color. Areas near elements may become hot enough to cause burns.
- During and after use, **DO NOT** touch or let clothing or other flammable material contact surface of rangetop or areas near heating elements until they have had sufficient time to cool.
- **DO NOT COOK ON BROKEN COOKING SURFACE** – If cooking surface should break, cleaning solutions and spillovers may penetrate the broken cooking surface and create a risk of electric shock. Contact a qualified technician immediately.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. **DO NOT** touch the surface elements or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

⚠ WARNING



BURN OR ELECTRICAL SHOCK HAZARD

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

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Before Using Rangetop

Glass Rangetop

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. **Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended.**

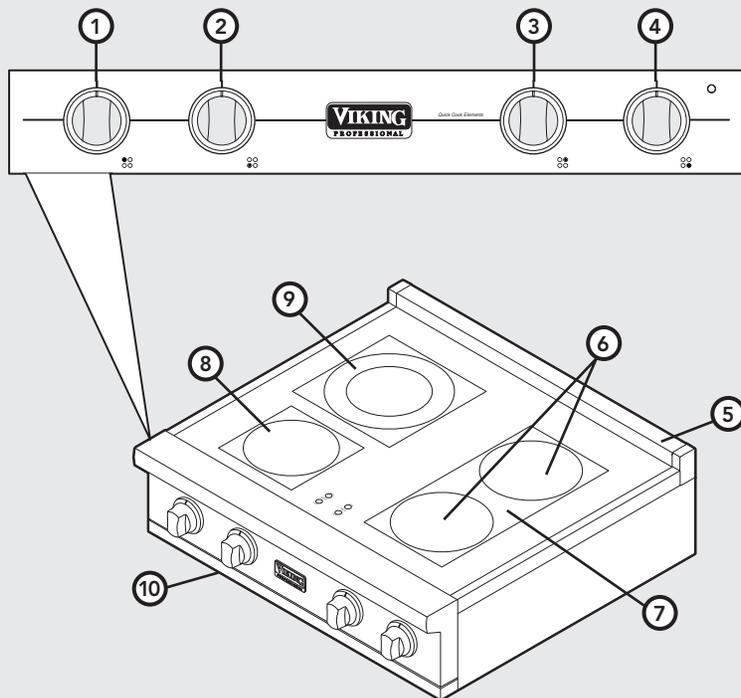
Cookware

Each cook has his or her own preference for the particular cookware that is most appropriate for the type of cooking being done. 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. When using big pots, it is recommended to use the front elements. There is more room in the front and potential cleanup of rear of appliance due to staining or discoloration will be minimized.

⚠ CAUTION

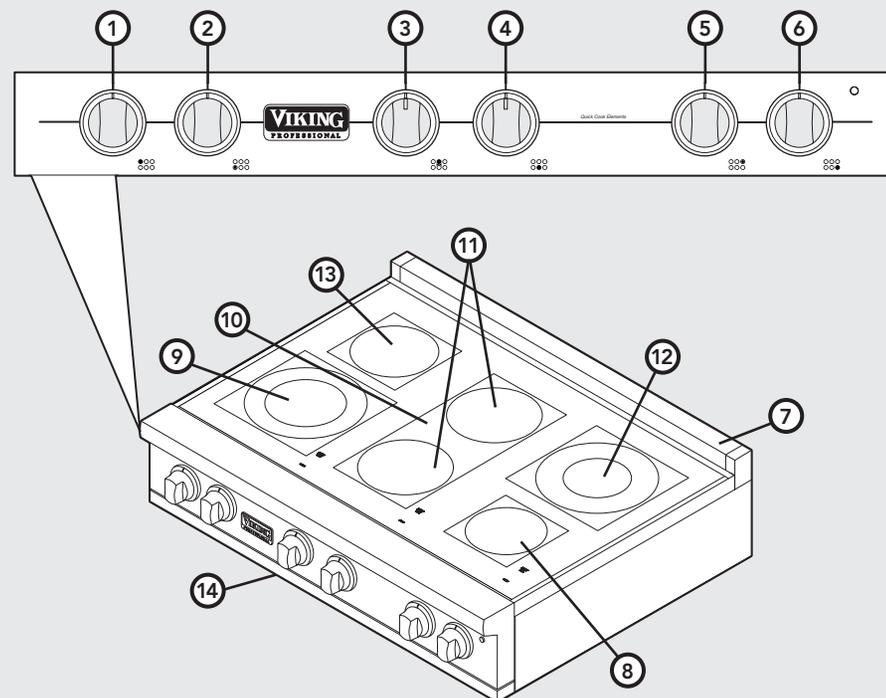
To avoid risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damage to the rangetop.

Rangetop Features (Professional 30"W.)



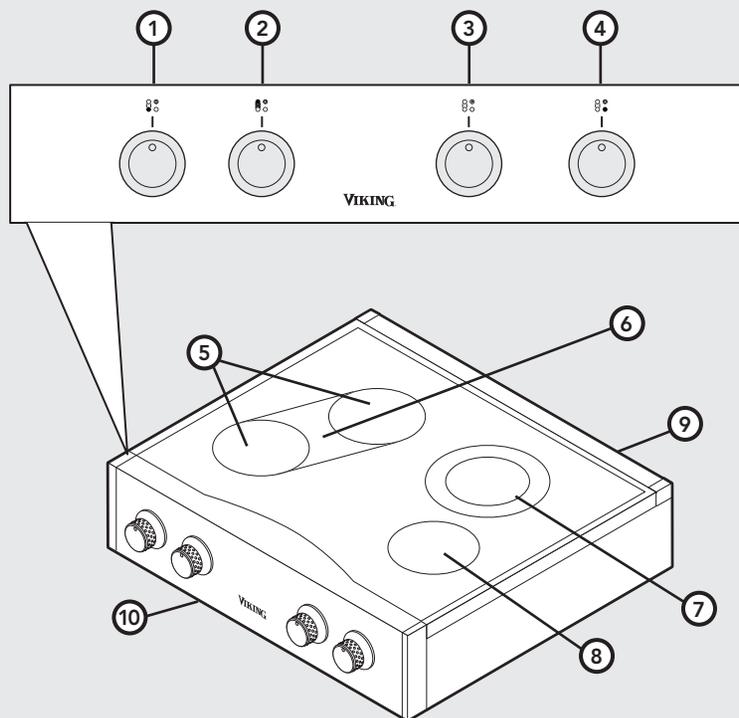
1. Left rear element control knob
2. Left front element control knob
3. Right rear element control knob
4. Right front element control knob
5. Stainless steel island trim
6. Two 7-1/2" 1,800-watt elements
7. 800-watt "bridge" element between right front and right rear elements
8. One 6-1/2" 1,500-watt element
9. Dual element 9-1/2" 2,500-watt/6" 1,000-watt element
10. Identification plate

Rangetop Features (Professional 36"W.)



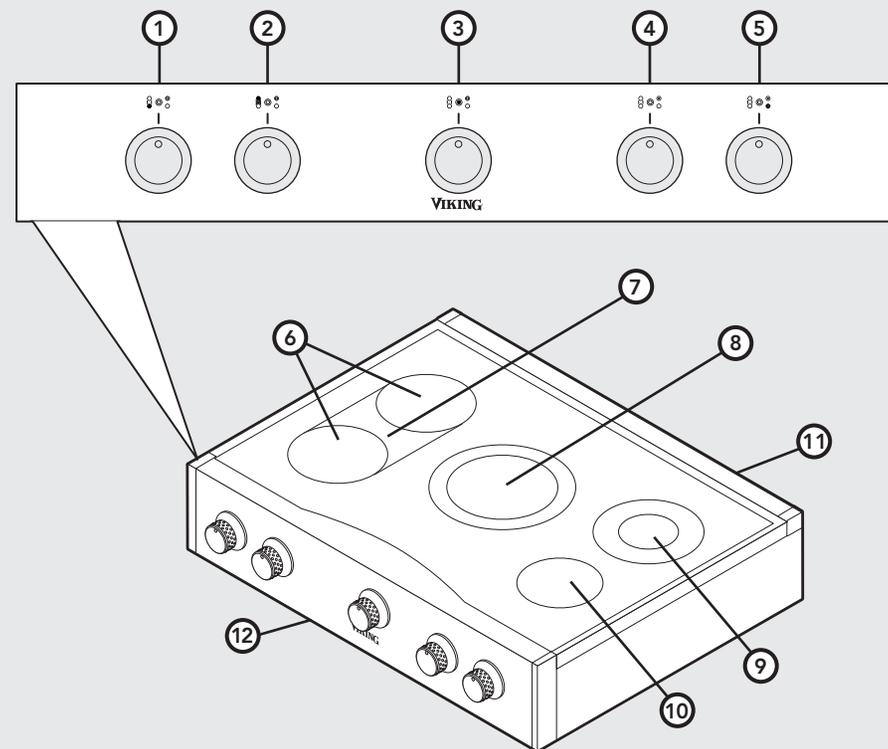
1. Left rear element control knob
2. Left front element control knob
3. Center rear element control knob
4. Center front element control knob
5. Right rear element control knob
6. Right front element control knob
7. Stainless steel island trim
8. One 6-1/2" 1,500-watt element
9. Dual element 9-1/2" 2,500-watt/6" 1,000-watt element
10. 800-watt "bridge" element between center front and center rear elements
11. Two 7-1/2" 1,800-watt elements
12. Dual element 9" 2,200-watt/5" 750-watt element
13. One 6-1/2" 1,200-watt element
14. Identification plate

Rangetop Features (Designer 30"W.)



1. Left rear element control knob
2. Left front element control knob
3. Right rear element control knob
4. Right front element control knob
5. Two 7" 1,800-watt elements
6. 800-watt "bridge" element between left front and left rear elements
7. Dual element 9" 2,500-watt/6" 1000-watt element
8. One 6-1/2" 1,500-watt element
9. Stainless steel island trim
10. Identification plate

Rangetop Features (Designer 36"W.)

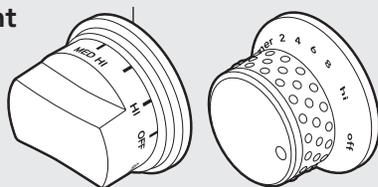


1. Left rear element control knob
2. Left front element control knob
3. Center element control knob
4. Right rear element control knob
5. Right front element control knob
6. Two 7" 1,800-watt elements
7. 800-watt "bridge" element between left front and left rear elements
8. Dual element 12" 2,700-watt/8-1/2" 1,700-watt element
9. Dual element 8-1/4" 2,200-watt/4-3/4" 750-watt element
10. One 6-1/2" 1,500-watt element
11. Stainless steel island trim
12. Identification plate

Surface Operation

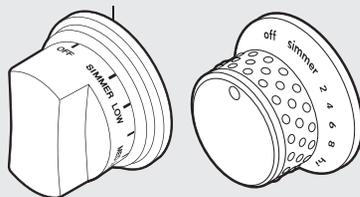
Single Front or Rear Element

Push in and turn the control knob counterclockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to "OFF."



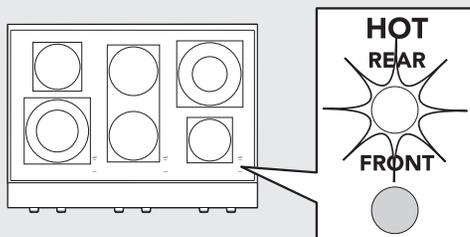
Rear and Bridge Element

Push in and turn the control knob with the bridge clockwise to the desired setting. The element and the bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls "OFF."



Hot Surface Indicator Lights

The rangetop has hot surface indicator lights. They are located in the front of the glass rangetop. The hot surface indicator light will glow red when the corresponding element is heated. The light will remain on after turning off the control knob until the corresponding element has cooled to a safe temperature.



Surface Operation

Surface Cooking Tips

- The minimum pot or pan (cookware) diameter recommended is 5" (13 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.
- Remember to use the proper size cookware for the size element chosen. Smaller cookware should be used for smaller elements and larger cookware should be used for larger elements.

Surface Heat Settings

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

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

⚠ CAUTION

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

Surface Operation

Surface Cooking Guide - Suggested Heat Setting

Food	Start at setting	Complete at setting
Rice	Hi - cover, bring water to a boil	Lo - cover, finish timing according to directions
Chocolate	Lo - until melted	
Candy	Lo - cook	Follow recipe
Pudding, pie filling	Lo - cook according to directions	
Eggs - in shell fried poached	Hi - cover, bring to boil Hi - until pan is hot Hi - bring water to boil	OFF - let set to desired doneness Lo - Med, cook to desired doneness Lo - finish cooking
Sauces	Hi - melt fat	Lo-Med, finish cooking
Soups, stews	Hi - heat up liquid	Lo-Med, finish cooking
Vegetables	Hi - preheat skillet	Lo-Med, finish cooking until desired tenderness is reached
Breads - french toast, pancakes	Med-Hi, preheat skillet	Lo - cook to desired brownness
Cooked cereals, grits, oatmeal	Hi - cover, bring water to a boil	Lo-Med, add cereal and cook according to directions
Bacon, sausages	Hi - preheat skillet	Med - cook to desired doneness
Swiss steaks	Hi - melt fat, Med-Hi - to brown meat	Lo - add liquid, cover, simmer until tender
Chicken, fried	Hi - melt fat Med-Hi - to brown crust	Lo - cook until tender
Hamburgers, pork chops	Hi - preheat skillet	Med - to brown meat and cook to desired brownness
Pasta	Hi - bring salted water to a boil, add pasta slowly	Med - maintain boil until tender

Cooking Substitutes 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:	Substitute with:
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

Can Size	Contents	Can Size	Contents
8 oz.	1 c.	No. 303	2 c.
Picnic	1-3/4 c.	No. 2	2-1/2 c.
No. 300	1-3/4 c.	No. 3	4 c.
No. 1 tall	2 c.	No. 10	12 c.

Kitchen Equivalent and Metrics

Measure	Equivalent	Metric*
1 tbsp.	3 tsp	15 mL
2 tbsp.	1 oz	30 mL
1 jig.	1-1/2 oz	45 mL
1/4 c.	4 tbsp.	60 mL
1/3 c.	5 tbsp. plus 1 tsp.	80 mL
1/2 c.	8 tbsp.	125 mL
1 c.	16 tbsp.	250 mL
1 pt.	2 c.	30 g
1 lb.	16 oz	454 g
2.21 lb.	35.3 oz	1 kg

Note: Rounded for easier measuring.

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your rangetop must be kept clean and maintained properly. Make sure all controls are in the "OFF" position.

Glass Ceramic Top

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic top, follow these basic steps:

For normal light soil:

1. Rub a few drops of a glass ceramic cream to the cool, soiled area using a damp paper towel.
2. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Rub a few drops of glass ceramic cleaning cream to the cool, soiled area using a damp paper towel.
2. Carefully scrape remaining soil with a single-edged razor blade. Hold the blade at a 30° angle against the ceramic surface.
3. If any soil remains, repeat the steps above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
4. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier.

Note: Dishwashing detergents remove this protective coating and therefore, make the glass ceramic top more susceptible to staining.

Cleaning and Maintenance

Cleaning Problems on Glass Ceramic Top

Problem	Cause	To Prevent	To Remove
Brown streaks and specks	Cleaning with sponge or cloth containing soil-laden detergent water.	Use cleaning cream with clean damp paper towel.	Use a light application of cleaning cream with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread.	Wipe all spillovers as soon as it is safe and DO NOT put plastic items on a warm cooking area.	Clean area with cleaning cream and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop, and carefully scrape area with a single edged razor blade held at a 30° angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic glass, or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with cleaning cream. DO NOT use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of cleaning cream.
Smearing or streaking	Use of too much cleaning cream or use of a soiled dishcloth.	Use a small amount of cream. Rinse thoroughly before drying. Use only paper towels or nylon scrub pad or brush.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel or lint free cloth.

Cleaning and Maintenance

Cleaning Problems on Glass Ceramic Top (cont.)

Problem	Cause	To Prevent	To Remove
Metal markings silver/gray marks	Sliding or scraping metal cookware on glasstop.	DO NOT slide metal objects across top.	Remove metal marks before the glasstop is used again. Apply cleaning cream with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry.
Hard water spots	Condensation from cooking may cause minerals found in water and acids to drip on glasstop and cause gray deposits. (The spots are often so thin they appear to be in the glasstop.)	Make sure the bottom of cookware is dry before cooking. Daily use of cleaning cream will help keep top free from hard water mineral deposits and food discoloration.	Mix cleaning cream with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning procedure for smearing and streaking.
Pitting or flaking	Boil over of sugar syrup on glasstop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boil overs.	Turn element to LO; using several paper towels to wipe the spill immediately. Let glasstop cool and carefully scrape off remainder of burn-off with a single edged razor held at a 30° angle.

Cleaning and Maintenance

Rangetop Surfaces

Several different finishes have been used on your rangetop. Cleaning instructions for each surface are given below. **NEVER USE AMMONIA, STEEL WOOL PADS OR ANY ABRASIVE CLOTHS AND MATERIALS SUCH AS CLEANSERS, OVEN CLEANERS OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR RANGETOP.**

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. **DO NOT** spray liquids directly onto the control panel.

Control Knobs

MAKE SURE ALL CONTROL KNOBS POINT TO THE "OFF" POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

Stainless Steel Parts

All stainless steel body parts should be wiped regularly with hot soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. **DO NOT** use steel wool, abrasive cloths, cleansers, or powders. If necessary, 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. **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.

CAUTION

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

Brass Parts

All special ordered brass parts are coated with an epoxy coating.

Troubleshooting

Problem	Possible Cause and/or Remedy
Rangetop will not function.	Rangetop is not connected to electrical power: Have electrician check power circuit breaker, wiring, and fuses.

Service Information

If service is required, 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.

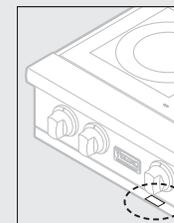
Have the following information readily available.

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

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 1-888-VIKING1 (845-4641), or write to:

**VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA**

Record the information indicated below. You will need it if service is ever required. The model and serial number for your rangetop can be found by looking under the control panel.



Model no. _____ Serial no. _____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

Keep this manual for future reference.

