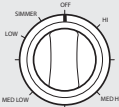


Surface Operation

Lighting the Burners

Burners light at any position on the knob and re-light if extinguished, even at the lowest setting.



Rear and Front Burners

Push in and turn the control knob counter-clockwise to the desired setting. The control knobs can be turned to any desired setting as the knobs do not have fixed positions between “Hi” and “Simmer”.



Note: The igniters may click a number of times before the burner ignites. This is normal. All igniters will spark regardless of which burner is being operated.

Surface Cooking Tips

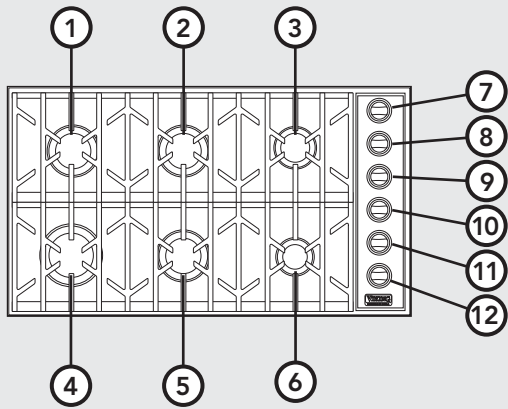
- The simmer line on the control panel is the beginning of the variable simmer setting and produces a high simmer setting. Turn the knob slowly towards “OFF” and the flame will adjust to a lower simmer setting.
- Use low or medium flame heights when cooking in cookware that are poor conductors of heat, such as glass, ceramic, and cast iron. Reduce the flame height until it covers approximately 1/3 of the cookware diameter. This will ensure more even heating within the cookware and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extended beyond the bottom of the cookware. A flame that extends along the sides of the cookware is potentially dangerous, heats the cookware 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 causes a loss in food flavor and nutrients.

Surface Heat Settings

Heat Setting	Use
Simmer	Melting small quantities Steaming rice
Low	Melting large quantities Simmering sauces
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Saut�eing 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

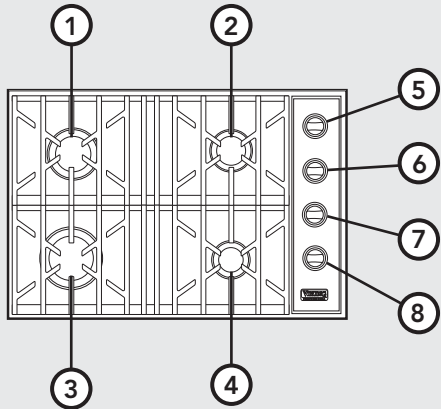
Note: The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Cooktop Features (Professional)



Professional 36”W. Six Burner

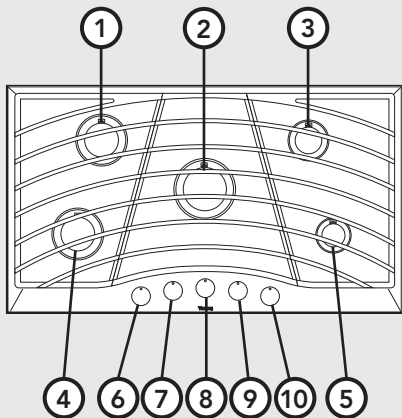
1. 12,000 Nat./11,500 LP (BTU) burner
2. 12,000 Nat./11,500 LP (BTU) burner
3. 8,000 Nat./7,500 LP (BTU) burner
4. 16,000 Nat./15,500 LP (BTU) burner
5. 12,000 Nat./11,500 LP (BTU) burner
6. 6,000 Nat./5,500 LP (BTU) burner
7. Right rear burner control knob
8. Right front burner control knob
9. Center rear burner control knob
10. Center front burner control knob
11. Left rear burner control knob
12. Left front burner control knob



Professional 30”W. Four Burner

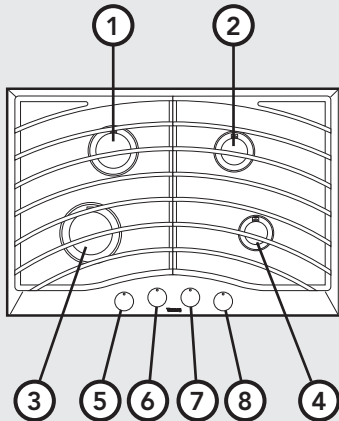
1. 12,000 Nat./11,500 LP (BTU) burner
2. 8,000 Nat./7,500 LP (BTU) burner
3. 16,000 Nat./15,500 LP (BTU) burner
4. 6,000 Nat./950 LP (BTU) burner
5. Left rear burner control knob
6. Left front burner control knob
7. Right rear burner control knob
8. Right front burner control knob

Cooktop Features (Designer)



Designer 36”W. Five Burner

1. 10,000 Nat./9,500 LP (BTU) burner
2. 16,000 Nat./12,500 LP (BTU) burner
3. 8,000 Nat./7,500 LP (BTU) burner
4. 12,000 Nat./11,500 LP (BTU) burner
5. 6,000 Nat./5,500 LP (BTU) burner
6. Left front burner control knob
7. Left rear burner control knob
8. Center burner control knob
9. Right rear burner control knob
10. Right front burner control knob



Designer 30”W. Four Burner

1. 12,000 Nat./11,500 LP (BTU) burner
2. 8,000 Nat./7,500 LP (BTU) burner
3. 16,000 Nat./12,500 LP (BTU) burner
4. 6,000 Nat./5,500 LP (BTU) burner
5. Left front burner control knob
6. Left rear burner control knob
7. Right rear burner control knob
8. Right front burner control knob

Warnings

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words,

 **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.

Labels

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

 **WARNING**

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

Warnings (cont.)

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

 **WARNING**

 **BURN OR ELECTRICAL SHOCK HAZARD**

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

 **CAUTION**

 **BURN HAZARD**

To avoid risk of injury, **DO NOT** touch the glass. The cooktop will get hot during usage.

 **WARNING**

 **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

Before Using Cooktop

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 the surface of your cooktop before the first time you use it.** A thorough cleaning with hot soapy water is recommended. A thorough cleaning with a glass cleaner is recommended for the glass gas cooktop.

Cookware

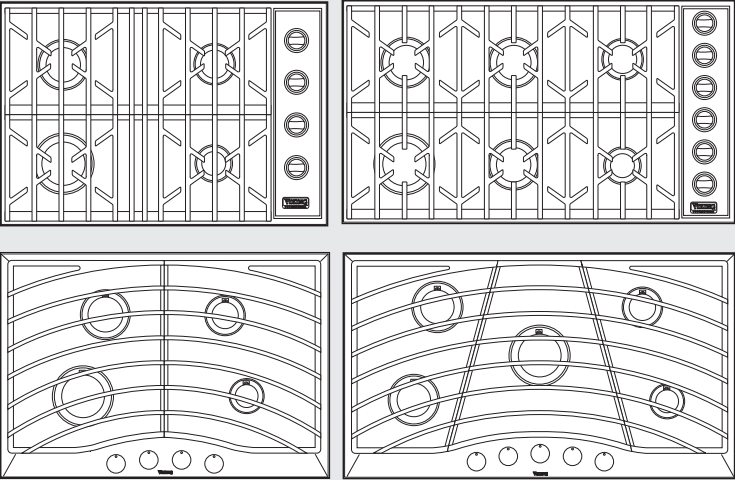
Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cookware, including Viking cookware, is suitable for use. This is a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

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

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. Pans with heavy handles (especially small pans) could be unstable and tip easily. 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 boil overs. Pan size is particularly important in deep fat frying. Pan should 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 cookware, **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 children.
- NEVER** let a pan boil dry as this could damage the cookware and the appliance.
- 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.

Viking Quick Reference Guide



Built-In Gas Cooktops