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# VIKING VGIC485-6GSS Owner's Manual

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# VIKING

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(MS0206VR)

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## 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.

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**WARNING**

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

**WARN**

If the information in this manual or explosion may result causing injury or

-Do not store or use gasoline or other flammable liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU

- Do not try to light any appliance.
- Do not touch any electrical switch, gas control knob or any other appliance controls.
- Immediately call your gas supplier if you smell gas. 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.

**WARN**

1. Read all instructions before use.
2. Install or locate the product on a level surface as provided Installation Instructions.

**WAR**

NEVER use this appliance as a space heater in a bedroom. Doing so may result in carbon monoxide poisoning or overheating of the oven.

**WAR**

NEVER cover any slots, holes or panels on the back of the oven. Do not cover an entire rack with materials. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil is not allowed on the oven floor causing a fire hazard. This is based on the following information:

## 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 the location of the gas shut-off valve on the range so you know where and how to turn off the gas if necessary. **IN MASSACHUSETTS: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter.**
2. Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. A qualified technician is required for any adjustments or conversions to Nat. or LP gas.
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 range for warming or heating a room. 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. The flame of the open-top burners should not reach the bottom of the pan or pot. Excessive heat may cause scorching of adjacent countertop or damage to the utensil. This is based on safe practices.
11. Use dry pot holders. Moist or oily hands may result in burns from steam. Do not touch surface areas. Do not use a towel to dry hands on surface areas.
12. To reduce the risk of burns, ignition, or fire, spillage due to unintentional cooking, a utensil should be positioned in the center of the range, and so as not to block adjacent burners.
13. Surface areas near burners may become hot. Burns may occur during and after use, do not touch until they have had sufficient time to cool.
14. No oven liner protection coating should be used in or around any part of the range. This may result in a risk of electric shock or fire build-up.
15. Once the unit is installed as outlined in this manual, it is important that the fresh air intake is not blocked. It is important that the kitchen is well-ventilated. If the kitchen is not open or install a mechanical ventilation system. Intensive use of the appliance may require opening a window or more effective ventilation at the level of a mechanical ventilator.
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. Keep area clean and free from oil, grease, or other flammable liquids.
19. Do not heat unopened food containers. This may cause the container to explode.

20. 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.
21. No attempt should be made to operate the appliance during power outage.
22. 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.
23. Do not attempt to operate the appliance during power failure.
24. Never sit, step, stand, or lean on any part of the oven, or injury may result.
25. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

## 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 OR 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.

### Steel Griddle/Simmer Plate (If applicable)

The griddle is a heavy-weight, polished steel griddle that has a USDA authorized protective coating. Before using, remove protective coating using a Scotch Brite® soft scour pad. It is very important to season the griddle by coating lightly with cooking oil.

### Grill (If applicable)

The grates should be removed, rinsed and then replaced prior to use. The grates should be removed, dusted, and replaced making sure that no flammable materials have been accidentally placed on the grill.

### Wok Pan w/Lid (If applicable)

Remove all packaging materials from the wok. Clean thoroughly with hot soapy water. Apply a light coat of vegetable oil (corn oil) to the inside surface with a paper towel. Heat the wok until the cooking surface turns golden brown. Repeat several times. This seasoning seals the wok and prevents food from sticking, and prevents the wok from rusting before using or storing.

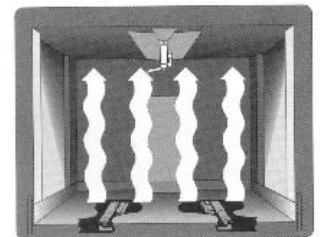
### Drip Tray/Pan

The drip tray should be pulled out from the range. Remove all packaging materials. Make sure to unwrap the drip tray and place in the proper place under the griddle or grill.

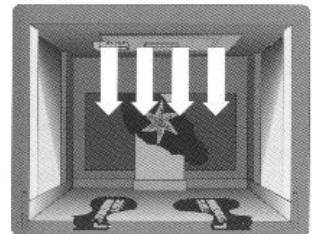
### Oven

Before first use, wipe interior walls and floor of the oven thoroughly.

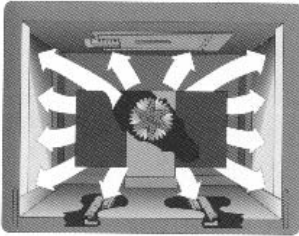
## Basic Functions of Your Oven



**NATURAL GAS**  
Heat is produced by the burner and is your primary heat source.

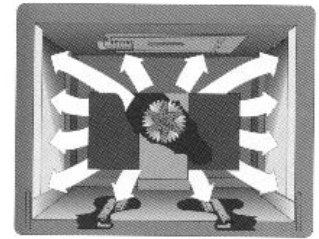


**INFRARED**  
The burner heats the food by glowing red heat, so the heat is more direct and searing.



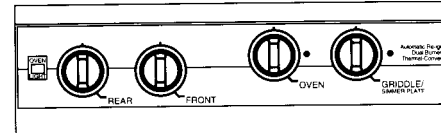
### CONVECTION BAKE

Heat is radiated from the bake burners in the bottom of the oven cavity and 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.



**CONVECTION**  
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## Using Your Range



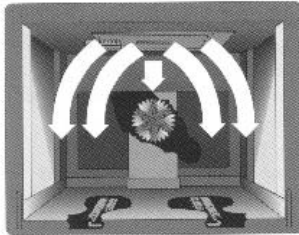
## Lighting the Burners

### Surface Burners-Automatic Reignition

To light the surface burners, turn the control knob counter clockwise to any position. Turn the knob to an electric switch. Burners will ignite with the automatic reignition system. If the flame goes out, the burners will automatically reignite if gas is permitted to flow to the burners, the flame will reignite. On all surface igniters you should hear a click. If not, turn off the control and check the fuse or circuit breaker is not blown.

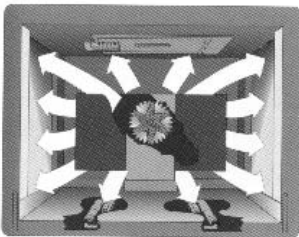
Within a few moments, enough gas will have traveled to the burner to burn. When the burner lights, turn the burner control to any position to adjust the flame size.

Setting the proper height for the dehydrator during the cooking process and selected utensils will result in superior cooking performance, also saving time and energy.



### INFRARED 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 infrared broil burner.



### CONVECTION DEHYDRATE

With the temperature control on 175°F, warm air is radiated from the bake burners 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.

### 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.

### TEMPERATURE SETTING GUIDELINES\*

HEAT SETTING	USE
Simmer	Melting small quantities. Steaming rice.
HI-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, Bake B...

Turning the thermostat counterclockwise activates a glow-bar igniter and opens the gas system to start the gas valve. The glow-bar igniter glows when the griddle thermostat is turned on and off with the burner. It is not intended to be used on the burner and the bake burners at the same time. The gas system will not permit this, both for safety and efficiency of use.

### Griddle/Simmer Plate Op...

- Turn the griddle control knob to desired temperature.
- Always turn off when not in use, or after heavy cooking loads.

### Cooking Tips

- Preheat griddle at the desired temperature for 5-10 minutes for indication that the desired temperature has been reached. The griddle is preheated.
- Use liquid cooking oil, cooking spray, or butter for French toast, fish and sandwiches. Meats usually have enough natural oils to cook.
- Remove food particles with a metal spatula to keep the cleanup easier and to avoid incrusting.
- Do not overheat the griddle. Turn off the burner between cooking loads.
- After using and cleaning the griddle, apply a thin layer of a light film of cooking oil to protect the surface.

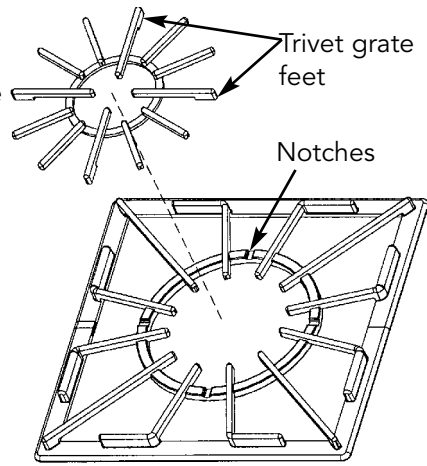
### Griddle Cooking Chart

Food	°F
Eggs	250-
Bacon	325-
Pancakes	375-
French Toast	400
Fish Fillets	300
Hamburger	350
Steaks	350

## Wok Operation (If applicable)

### Using the Trivet Grate (Center Wok Grate)

The trivet grate converts the large burner grate to a grate suitable for use with large stock pots. To use the trivet grate, place the small grate in the center of the large grate. Turn the trivet grate until the feet on the trivet grate rests inside the notches located on the center ring of the large grate.



## Grill Operation

- Turn on ventilator (separate product).
- Turn 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	TOT COO
<b>Beef</b> Hamburger	1/2-3/4" (1.3-1.9cm)	Med	8-1
<b>Steaks</b> Rib, Club, Porterhouse, T-Bone Sirloin Rare (140°F/60°C)	1"(2.5 cm) 1 1/2" (3.8 cm)	High High	8-1 11-
Medium (160°F/71°C)	1"(2.5 cm) 1 1/2" (3.8 cm)	Med to High	12- 16-
Well-done (170°F/77°C)	1"(2.5 cm) 1 1/2" (3.8 cm)	Med to High	20- 25-
Tenderloin	5 pounds (2.3 kg)	High	30-

## Grill Cooking Chart

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

## Cooking Substitute Charts

In many cases, a recipe requires an ingredient that is not available or calls for a unit of measurement that is not available. The following charts have been provided for these situations.

Ingredient Substitutes	
Recipe calls for:	Use:
1 Tbsp. Cornstarch	2 Tbsp. flour
1 whole egg	2 Tbsp. oil + 1 Tbsp. water
1 c. whole milk	1/2 c. water + 1/2 c. evaporated milk
1 oz unsweetened chocolate	3/4 oz cocoa powder + 1/4 oz oil
1 Tbsp. baking powder	1/2 tsp. baking soda + 1/4 tsp. cream of tartar
1/2 c. butter	7 Tbsp. margarine
1 c. dairy sour cream	1/2 c. buttermilk + 1/2 c. yogurt

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

### Kitchen Equivalents and Metrics

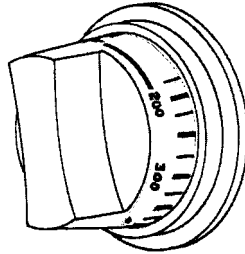
<u>Measure</u>	<u>Equivalent</u>	<u>Metric*</u>
1 tablespoon	3 teaspoons	15 mL
2 tablespoons	1 ounce	30 mL
1 jigger	1 1/2 ounces	45 mL
1/4 cup	4 tablespoons	60 mL
1/3 cup	5 tbsp. plus 1 tsp.	80 mL
1/2 cup	8 tablespoons	125 mL
1 cup	16 tablespoons	250 mL
1 pint	2 cups	30 grams
1 pound	16 ounces	454 grams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

\*Rounded for easier measuring

## Oven Operation

### Temperature Controls

Each oven has a temperature control dial. The control can be set at any temperature from 150°F to 550°F, or broil. Always be sure the controls are in the "Off" position when the oven is not in use.



## Natural Airflow Baking/ Convection Baking

### Preheating

Preheating the oven is not necessary when using temperatures below 250°F. 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. Preheating takes no longer than 10-15 minutes.

### Natural Airflow Baking

This conventional baking/roasting is which require a high temperature. M be cooked in the conventional mann recommended for single-rack baking

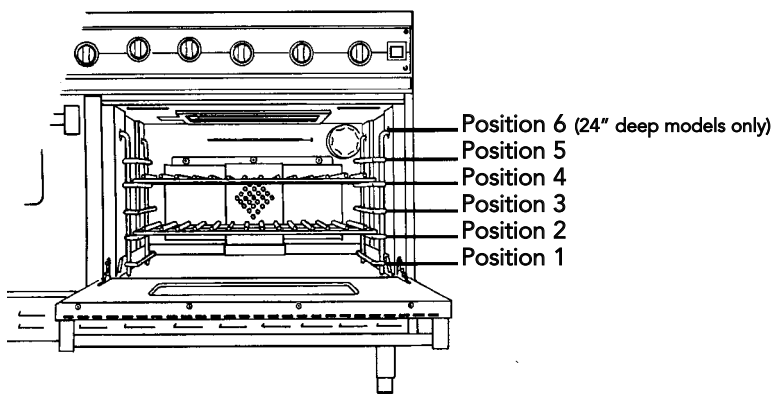
### Convection Baking

For all convection functions, the con of the control panel must be turned

Convection baking is the process of air circulating throughout the oven o air equalizes the temperature throug eliminates the hot and cold spots fo feature can make a significant differ A major benefit of convection baking quantity. The uniform air circulation not possible in a standard oven. Wi distributed evenly throughout the ov therefore reaches the food to be bak this heating method, foods can be b with minimal taste transfer, even whe such as cakes, fish, or meat. The ho economical when thawing frozen foo

### Rack Positions

Each convection oven is equipped w convectional oven is equipped with have five rack positions and the 24" 6th rack position. Position 5 or 6 (de farthest from the oven bottom. Posi bottom. The racks can be easily rem levels. For best results with convent one rack at a time. It is also recomm bake with the racks on position 4 an

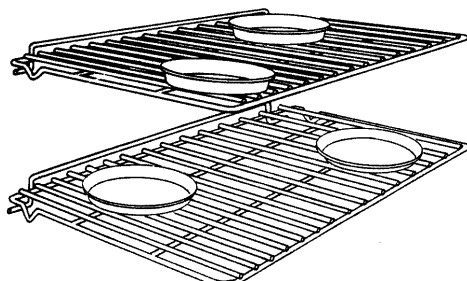


**To Bake:**

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 2 and 4.
2. Set the Temperature Control to the desired temperature.
3. Place the food in the oven after the Oven Indicator light goes out.

**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 2nd and 4th position for more consistent even baking.



**Baking Tips**

- As a general rule, to convert convection recipes, reduce the temperature by approximately 10 to 15%.
- Some recipes, especially those that require adjustment and testing when converted to convection modes. If unsure how to convert a recipe in conventional bake. After testing the convection guidelines listed for the recipe, if the product is not prepared to your satisfaction, adjust only one recipe variable at a time (either time or temperature) and repeat the convection test. Adjust only one recipe variable at a time until satisfied.
- Make sure the oven racks are in the desired position before the oven is turned on.
- For best results, always preheat the oven before baking.
- Do not open the oven door frequently. If you must open the door, the best time is during the last 10 to 15 minutes of the cooking time.
- Bake to shortest time suggested and avoid adding more time. For baked goods, the center of the product should cook through.
- Use good quality baking pans and avoid warped, dented, or burned pans.
- Shiny metal pans are preferred for baking cookies, and muffins because they reflect heat being reflected by the metal.
- Glass pans may also be used for convection baking. Increase the temperature by 25 degrees when using glass for the same amount of time called for in the recipe.
- Pies are best baked in pans which are made of enamel, dull-finished metal, and produce a golden brown crust.

## Conventional Baking Chart

	Recommended Pan	Conventional Temperature		Conventional Time
		(°F)	(°C)	(min.)
<b>BREADS</b>				
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
<b>CAKES/COOKIES</b>				
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
<b>PIES/PASTRY</b>				
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
<b>MISCELLANEOUS</b>				
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

## Convection Baking Chart

	Recommended Pan
<b>BREADS</b>	
Yeast Loaf	Loaf Pan
Yeast Rolls	Cookie Sheet
Biscuits	Cookie Sheet
Nut Breads	Loaf Pan
Cornbread	8"x8" (20x20 cm)
Corn Muffins	Muffin Tin
Fruit Muffins	Muffin Tin
<b>CAKES/COOKIES</b>	
Angelfood	Tube Pan
Bundt	Tube Pan
Cupcakes	Muffin tin
Layer, Sheet	13"x9" (23x33 cm)
Layer, Two	9" (23 cm) round
Pound	Loaf Pan
Brownies	13"x9" (23x33 cm)
Choc. Chip	Cookie Sheet
Sugar Cookies	Cookie Sheet
<b>PIES/PASTRY</b>	
Pie Crust	9" (23 cm) round
Two Crust, Fruit	9" (23 cm) round
Pumpkin Pie	9" (23 cm) round
Custard	6 - 4 oz cups
Cream Puffs	Cookie Sheet
<b>MISCELLANEOUS</b>	
Baked Potatoes	(4) 8 oz (227 gm)
Lasagna	9"x5" (23x13 cm)
Cheese Souffle	1 qt. (.95 L)
Stuffed Peppers	13"x9" (23x33 cm)
Quiche	9" (23 cm) round

## 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, it is necessary for you to 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 (-3.8 °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 bottom	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 (-3.8 °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

Always use the broiler pan and grid. Air must be allowed to circulate around what is being roasted. Convection is best for a moist, tender product. Poultry meats will be browned, not dry or brittle. Remove meats directly from the refrigerator. There should be 15 minutes to stand at room temperature.

- Always roast meats fat side up. No side is up. Do not add water to the pan. Roasting is a dry-heat process.
- Poultry should be placed breast side up. Brush poultry with melted butter, m. roasting.
- For convection roasting, do not use foil to interfere with the circulation of heat.
- If using a cooking bag, foil tent, or cover, use baking rather than convection.
- When using a meat thermometer, insert in the center of the thickest portion of the meat (thermometer probe between the bone and the center of the inner thigh.) The tip of the probe should be in the fat or gristle to ensure an accurate reading. Insert thermometer 2/3 of the way through the meat. After reading the thermometer once, remove the meat, then take a second reading. If the second reading is 5°F below the first, continue cooking the meat.
- Roasting times always vary according to the type of meats and poultry. Less tender cuts require a conventional bake setting and may require a 5°F to 10°F (-15°C to -12°C) lower temperature. Meat will continue to cook after removed from the oven. Allow to stand 15 to 20 minutes after roasting for easier carving.

### Conventional Roasting Chart

Type and Cut of Meat	Weight (lbs)	Conventional Temperature (°F) (°C)		Conventional Time (min./lb.)	Internal Temperature (°F) (°C)	
<b>BEEF</b>						
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
<b>LAMB</b>						
Leg of Lamb	3 - 5	325	163	30	180	82
<b>PORK</b>						
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 (Bone-in)	5 - 8	325	163	30 - 35	180	82
Ham, (fully cooked)	5	325	163	18	140	60
<b>POULTRY</b>						
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) (°C)	
<b>BEEF</b>			
Rib Roast	4 - 6	300	149
•Rare			
•Medium			
•Well Done			
Rump Roast	4 - 6	300	149
•Medium			
•Well Done			
Tip Roast	3 - 4	300	149
•Medium			
•Well Done			
<b>LAMB</b>			
Leg of Lamb	3 - 5	300	149
<b>PORK</b>			
Pork Loin	3 - 5	300	149
Pork Chops			
1" (2.5 cm) thick	1 - 1.5	325	163
Shoulder (Bone-in)	5 - 8	300	149
Ham, (fully cooked)	5	325	163
<b>POULTRY</b>			
Chicken, whole	3 - 4	350	177
Chicken, quarters	4	325	163
Turkey, unstuffed	12 - 16	300	149
Turkey, stuffed	12 - 16	300	149
Turkey Breasts	4 - 6	325	163
Cornish Hens	1 - 2	325	163

## Infrared Conventional Broiling

The broiler is an in-the-oven infrared broiler design-certified for residential use. The method preferred by professional cooks to sear in the nutrition, flavors, and juices of meat, poultry, and fish is now possible in the home. The infrared broiler cooks up to 50% faster than other methods. Its intense, penetrating heat produces a more attractive, professional finish. The broil burner heats the metal screen located at the top of the oven until it glows. The glowing screen produces the infrared heat, searing the outside of broiled food and sealing in the juices.

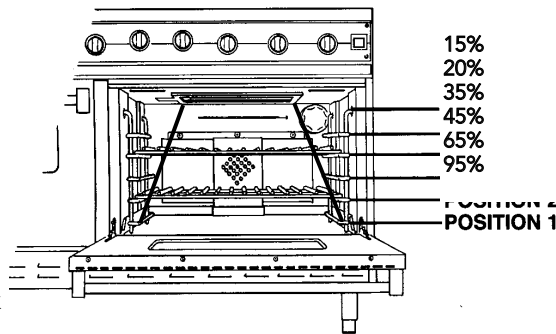
Broiling is a dry-heat cooking method using direct or indirect radiant heat. It is used for small individualized cuts such as steaks, chops, and patties. Broiling is most successful for cuts 1-2 inches (2.54-5.1 cm) thick. Conventional broiling is also more suitable for flat pieces of meat.

## Infrared 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 infrared 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 Infrared Broiler:

1. Arrange the oven racks in the desired position.
2. Center food on cold broiler pan and broiler rack. Place broiler pan in oven and close oven door.
3. Set the Temperature Control dial to the desired temperature.

### Broiling Tips

- Always use a broiler pan and grid for broiling to provide drainage of excess liquid and a flat cooking surface to help prevent spatter, smoke, and flare-ups.
- Place broiler pan with food in recorder rack.
- To keep meat from curling, slit fatty areas.
- Brush chicken and fish with butter or oil to help prevent drying out. To prevent sticking, brush with oil.
- Broil on first side for slightly more than half the cooking time, season and turn. Season second side just before broiling.
- Always pull rack out to stop position before broiling.
- Use tongs or a spatula to turn meat as this allows the juices to escape.
- Remove the broiler pan from the oven after broiling. Drippings will bake onto the pan if left in the oven. While pan is hot, place dish with liquid dishwashing detergent and warm water to make cleaning of the pan easier, or use aluminum foil to make cleaning easier. Do not cover side of the pan. Although it is not recommended, the pan should not be covered with foil. Be sure to slit openings in the grid so melted fat can drain. Do not spatter, smoking or possibility of fire.

## Conventional/Convection Broiling Chart

Type and Cut of Meat	Weight	Rack	Conventional Time (Min.)	Convection Time (Min.)
<b>BEEF</b>				
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
<b>CHICKEN</b>				
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
<b>HAM</b>				
Ham slice, 1" (2.54 cm)	1lb.	4	22	18
<b>LAMB</b>				
Rib Chops	12 oz.	5	9	7
Shoulder	1lb.	5	7	6
<b>PORK</b>				
Loin Chops, 3/4" (1.9 cm)	1lb.	4	14	12
Bacon	1 lb.	4	8	6
<b>FISH</b>				
Salmon Steak	1 lb.	5	9	7
Filletts	1 lb.	5	8	6

## Convection Dehydration

This oven is designed not only to cook vegetables.

- Prepare the food as recommended
- Arrange the food on drying racks. (local store handling specialty cooking)
- Set the appropriate "low" temperature switch "ON".

## Convection Defrosting

- Place the frozen food on a baking sheet
- Set Temperature Control "OFF".\*
- Turn the convection fan switch "ON".

### \*IMPORTANT:

Do not turn the Temperature Control on will accelerate the natural defrosting.

### \*WARNING:

To avoid sickness and food waste, do not remain in the oven for more than two hours.

## Cleaning and Maintenance

Any piece of equipment works better properly and kept clean. Cooking equipment range must be kept clean and maintained.

### Open Surface Burners (If applicable)

Wipe up spill-overs as soon as possible they get a chance to burn in and cook over, follow these steps:

1. Allow the burner and grate to cool.
2. Lift off the open burner grates.
3. If the spill is contained in the bowl, the bowl and clean in warm soapy water.
4. Lift the grate support off.
5. Wash these parts in hot, soapy water.
6. If the spill has gone lower than the drip pan and wash with hot, soapy water.

If ports on the burners are clogged, clean with a straight pin. Do not enlarge or distort the ports. Do not use a toothpick to clean the ports. When replacing burner caps, carefully align the tabs underneath the cap with the outside edge of burner. Make sure burner cap is level. Occasionally check the burner for proper size and shape. If flames lift off ports, are yellow, or are noisy when turned on, you may need to clean the burners or call a qualified technician for adjustment.

### Sealed Surface Burners (If applicable)

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 grates.
3. Remove the burner cap and clean per instructions below.
4. Wipe up any spills which remains on the sealed top surface.
5. Wash the grates and burner caps in hot, soapy water and rinse clean.
6. Replace burner cap and grate after drying thoroughly.

If ports on the burners are clogged, clean with a straight pin. Do not enlarge or distort the ports. Do not use a toothpick to clean the ports. Make sure burner cap is level. Occasionally check the burner for proper size and shape. If flames lift off ports, are yellow, or are noisy when turned on, you may need to clean the burners or call a qualified technician for adjustments.

### 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. When replacing burner caps, carefully align the tabs underneath the cap with the outside edge of burner. Make sure burner cap is level.

### 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.

### Control Panel

DO NOT USE any cleaners containing ammonia or abrasives. They could remove the graphics from the panel. Clean with warm water and a soft clean cloth.

### Sealed Burner Aluminum Base (If applicable)

The aluminum base should be wiped clean at the end of each cooling period. DO NOT use any abrasive cleanser, or powders. To remove any residue, use a soft cloth with hot water to loosen the material. Use a soft spatula. Do not use a metal knife, scraper, or wire brush to scrape the aluminum base. NOTE: Do not use any abrasive cleanser such as Bon Ami™ or Scotch Brite™ pad.

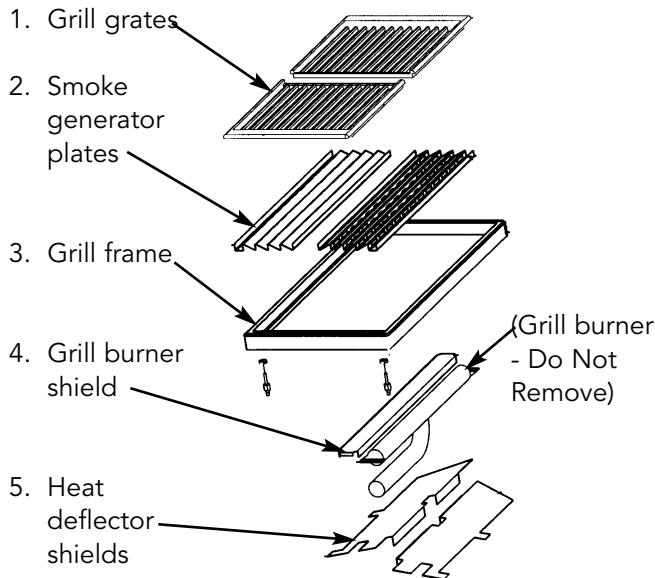
### Griddle/Simmer Plate

1. After using the griddle, always remove the drip pan by pulling the drip pan toward you. The griddle should be cleaned after each use of the griddle. Remove the drip pan from the griddle through the drain hole. Wash in hot soapy water or use a soft brush. The drip pan needs to be cleaned after each use. If oil or grease to accumulate, fire hazard could occur. Do not clean directly above the pan.
2. Rub the surface of a hot griddle with a soft cloth. Use vegetable oil or spray it with a non-abrasive cleanser. Wipe it with a burlap or another non-abrasive material. Remove particles and other residue.
3. Stubborn spots may be removed with a fine-grained rough grained nylon scrubbing pad. Use a soft brush to flush the surface of a warm griddle. Wipe the surface with a soft cloth. Wipe over entire surface with a paper towel to remove cooking oil.
4. Special griddle cleaners are commonly used to remove heavy soil build-up. Use these cleaners in the directions exactly. Rinse the griddle with water and soda after using these cleaners. Do not use cooking oil. Use griddle stones only when cleaning. Use with extreme caution. Wipe away any residue. Remove particles and coat lightly with cooking oil.
5. Using hot soapy water to clean the griddle. The griddle in seasoning and will require re-seasoning after each cooking oil.
6. Never flood a hot griddle with water. This causes warping and can cause the griddle to warp. Allow a cooling period of time.

## 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. They could damage the porcelain finish.

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



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.

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.

## Brass Parts

**CAUTION:** All brass special ordered coating. **DO NOT USE BRASS OR A BRASS OPTION PARTS.** All brass parts should be cleaned in hot soapy water.

## Stainless Steel Parts

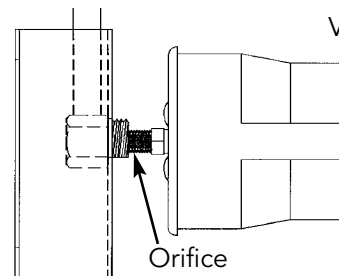
All stainless steel parts should be wiped at the end of each cooling period and when soapy water will not do the job. Use cloths, abrasive cleaners, or powders on stainless steel to remove encrusted materials, then use a wood block to loosen the material, then use a wood block. **Do not use a metal knife, spatula, or scraper on stainless steel.** For occasional heavy stains, Liquid Zud can be used according to the instructions. Citric acid will permanently discolor stainless steel immediately.

## Glass Surface

Clean with detergent and warm water. Do not use glass cleaners. Do not run down on exterior doors.

## Wok Cast Iron Burner (If applicable)

For proper lighting and performance, clean the electric igniter and burner ports carefully when the flame does not burn blue or yellow. When there is a severe spillover, use a wire brush to scrape off burned on food soil. Use a wire brush or needle to clean the ports. **Do not use a wire brush in the port. Be sure the venturi tube**



### Broiler

There is no special care required for the infrared broiler. It is designed as self-contained unit, and no adjustments or cleaning are possible. Do not attempt to clean it. Its own operation burns off any impurities which may condense on it. Clean the broiler pan and grid after each use with detergent and hot water. For stubborn spots, use a soap-filled steel wool pad. The broiler pan and grid is also dishwasher safe.

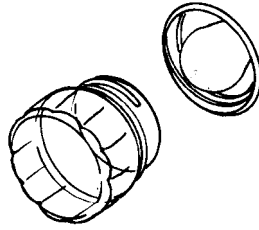
### Oven Racks

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad.

## 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 igniters 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, under no 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.

## Service Information

If service is required after checking the following:

1. Call your dealer or authorized service agency. An authorized service agency can be found in the Yellow Pages under "Appliance Distributor" in your area.
2. Have the following information ready:
  - Model Number
  - Serial Number
  - Date of Purchase
  - Name of dealer from whom purchased
3. Clearly describe the problem that is causing the trouble.

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

**VIKING RANGE CORPORATION**  
**PREFERRED SERVICE CENTER**  
111 Front Street  
Greenwood, Mississippi 39241

Record the following information in case service is ever required. The serial number and model range is located on the identification label on the side of the burner box. To access the label, remove the burner grates and grate supports.

Model Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

If service requires installation of parts, please ensure protection under the warranty.

**Please retain the manual.**

