**Setting the Clock**

- **Digital Display**
  The time-of-day must be set before any other program can be used. When your oven is first connected to the power in your home, the power on indicator will be displayed.
- **Setting the Clock**
  1. Press the “CLOCK/FROG™” button. 12:00 will be displayed with the word “SET” in the upper right corner.
  2. Turn the “SET” knobs until the correct time of day is displayed. AM and PM are not indicated.
  3. Press the “CLOCK/FROG™” button again. The word “SET” will disappear and the correct time is now set into the timer.

**Oven Control Panel**

- **Oven Function Selector**
  - **Bake**
    Conventional, single rack baking Breads, cakes, cookies, pastry pies, entrées, vegetables.
  - **Convection Bake**
    Multi-rack baking for heavier or frozen foods (e.g., casseroles, entrées, vegetables).
  - **TruConvect™**
    Multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once).

- **Convection Broil**
  Thicker meats, faster than regular broil & with less smoke generation.

- **Convection Roast**
  Whole turkeys, whole chickens, hams, etc. at full power. There is no direct heat from the bottom or top elements. The motorized fan in the oven cavity is used to circulate air in or out of the oven cavity for even heating.

- **Self-Clean**
  A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits.

**TruConvect™**

- **The rear element only operates at full power. There is no direct heat from the bottom or top elements. The motorized fan in the rear of the oven circulates air in or out of the oven cavity for even heating. Use this setting for foods that require gentle cooking such as pastries, soufflés, yeast breads, quick breads and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.**

**Oven Settings and Functions**

- **Temperature Control**
  Each oven has a separate temperature control dial and a separate oven function selector. The controls can be set at any temperature from 200° F (93.3° C) to 550° F (287.8° C). There are separate settings for broiling and self-cleaning. Always be sure the controls are in the OFF position when the oven is not in use.

- **Interior Oven Light Control**
  The upper and lower ovens have interior lights that are controlled by one switch on the control panel. Push the switch to turn the interior oven lights on and off.

- **Two-Element Bake**
  Full power heat is radiated from the bake element in the bottom of the oven cavity and supplemental heat is radiated from the broil element. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking/roasting is particularly suitable for dishes that require a high temperature. Use this setting for baking, roasting, and casseroles.

- **TruConvect™**
  Use this setting for foods that require gentle cooking such as pastries, soufflés, yeast breads, quick breads and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.
Oven Settings

Convection Bake
The bottom element operates at full power, and the top broil element operates at supplemental power. The heated air is circulated by the motorized fan in the rear of the oven providing more even heat distribution. This even circulation of air equates the temperatures throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. A major benefit of convection baking is the ability to prepare food in quantity using multiple racks – a feature not possible in a standard oven. 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. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different racks are inserted, such as cakes, fish, or meat. The hot air system is especially excellent when thawing frozen food. Use this setting for baking and roasting.

Convection Broil*
The top broil element operates at full power. This function is exactly the same as broiling, with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the air in the oven cavity, at full power. Use this setting for broiling thick cuts of meat.

Convection Roast*
The heated air is circulated by the motorized fan in the rear of the oven cavity, at full power. Use this setting for roasting large roasts. A time savings is gained over existing, single ovens. A major benefit of convection roasting is the ability to prepare food in quantity using multiple racks – a feature not possible in a standard oven. 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. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different racks are inserted, such as cakes, fish, or meat. The hot air system is especially excellent when thawing frozen food. Use this setting for baking and roasting.

Convection Roast*
The convection element runs in conjunction with the inner reversible convection fan runs and outer broil elements. The fan speed. This is normal. Use this setting for broiling small and average cuts of meat.

High-Broil
Heat radiates from both broil elements, located in the top of the oven cavity, at full power. The distance between the foods and the broil elements determines broiling speed. For "fast" broiling, food may be as close as 2 inches to the broil element 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.

Medium-Broil
Inner and outer broil elements pulse on and off to produce less heat for "slow" broiling. Allow about 4 inches between the top surface of the food and the broil element. "Slow" broiling is best for chicken and fish in order to broil food without over-browning it. Use this setting for broiling small and average cuts of meat.

Low-Broil
This mode uses only a fraction of the available power to the inner broil element for delicate top-browning. The inner broil element is on for only part of the time. Use this setting to gently brown margarine on racks 3 or 4 in 3-4 minutes.

Self-Clean
The pyrolytic self-cleaning cycle is designed to eliminate the need for scrubbing and scouring food baked into the oven interior. During this cycle, the oven reaches elevated temperatures in order to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the soil burn. A powdered ash residue is left in the bottom of the oven after completion of the self-clean cycle. When the oven has cooled, remove any ash from oven surfaces with a damp sponge or cloth.

Convection Dehydrate
With the selector set to convection and the temperature control on 150° F (65.6° C), warm air is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve the quality, so only fresh, top-quality foods should be used.

Convection Defrost
With the selector set to convection and the temperature control off, air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without cut heat. To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

Viking Quick Reference Guide

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Professional Series
Built-In Electric Single and Double Ovens