Surface Operation

Lighting the Burners

Turn the knob to the "LITE" position. After the pilot ignites, turn the knob to the heat setting desired.

VariSimmer™

For best results, always preheat this burner to the desired temperature. This burner is designed to provide a very low temperature for simmering or cooking slow, delicate foods. Review the Time and Temperature Chart in the Use & Care Manual for the best simmering results.

Cornbread, Muffins, Cakes, Pies, Cookies, and other foods that require gentle cooking such as pastries, soufflés, yeast breads, pancakes, waffles, biscuits, and custards.

Melting and simmering small quantities, steaming rice, vegetables, soy sauce, sauces, puddings, and syrups.

Maintaining fast boiling on large quantities, deep-fat frying in large utensils.

Measuring and simmering large quantities, steaming rice, vegetables, soy sauce, sauces, puddings, and syrups.

Boiling water quickly, deep-fat frying in large utensils.

CONV BROIL (Convection Broil) The fan runs at a higher speed in conjunction with the convection element to reduce cooking times. This function is exactly the same as regular broiling speed. For fast broiling, food may be as close as 2 inches (5 cm) to the broiler element.

HIGH BROIL (Hi Broil) The fan runs at maximum speed in conjunction with the broil element. This setting is used for broiling meats where rare to medium doneness is desired. Use this setting for baking small and medium size cakes.

LOW BROIL (Low Broil) This burner is designed to provide a very low temperature for simmering or cooking slow, delicate foods. Review the Time and Temperature Chart in the Use & Care Manual for the best simmering results.

*bake element in the rear of the oven cavity, at full heat from the bottom and offto produce moderate heat from the top elements. The hot air system is especially economical when thawing frozen food. Use this setting for baking and roasting.

COV BROIL (Convection Broil) The fan runs at a higher speed in conjunction with the convection element to reduce cooking times. This function is exactly the same as regular broiling speed. For fast broiling, food may be as close as 2 inches (5 cm) to the broiler element.

CONV BAKE (Convection Bake) The top element remains on for constant heating. The fan runs at a lower speed in conjunction with the convection element to reduce cooking times. This function is especially useful in conjunction with the convection bake element for roasting large meats, which is also used to roast small whole chickens and hams. Use this setting for broiling thicker cuts of meats.

BAKE (Bake) The function produces moderate heat from the top and bottom elements. This setting is used for baking small and medium size cakes. Use this setting for cooking slow, delicate foods.


calculator for the best simmering results.

OVEN CLEAN

Convection-Self Clean

The oven is designed to require gentle cooking such as pastries, soufflés, yeast breads, pancakes, waffles, biscuits, and custards.

Melting large quantities, soy sauce, sauces, puddings, and syrups.


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Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of their exposure to such substances. Some of the substances that may cause cancer or reproductive harm, when used in the sealed oven, are:

- Benzene
- Formaldehyde
- 1,3-Butadiene
- Acrylonitrile
- Polycyclic Aromatic Hydrocarbons
- Nitrosamines

The kitchen venting system may be designed to exhaust these substances to the exterior atmosphere. When using this appliance, always open a window or exhaust the fumes to the outside atmosphere. Failure to do so can result in burns or death.

DO NOT
- Block or obstruct the oven vent opening, oven door, areas around the oven, areas facing the rangetop, oven vent, surfaces near the oven. These areas may get extremely hot to the touch.
- Be careless when using oven vent as a storage area for food or products
- Touch the exterior portions of the appliance while in use.
- Use any phone in your building.
- Use or store flammable or explosive materials in or near the oven.
- Touch any electrical switch.
- Use oven cleaners, including cream oven cleaners, or any type of oil or fat remover.
- Use commercial oven cleaners.
- Use any flammable sprays or cleaners near the oven.
- Block or obstruct the oven vent duct.
- Use any room deodorizer or freshener in or near the oven.
- Touch or move the glass!

About Your Appliance

Warning: keep all children over 3 years old and pets away from the oven when in use.

CAUTION

To avoid material damage to clothes and fabric, please do not use ironing techniques that will scorch or deform materials. Do not allow plastic or rubber materials to come in contact with the appliance surfaces. Do not use abrasive cleaners or any kind of plastic or rubber materials that may be left in the oven.

Warnings (cont.)

If the information in this manual is not followed exactly, a fire or explosion may occur resulting in property damage, personal injury or death.

DO NOT
- Use or allow to be used for the purpose of storing or heating flammable liquids, flammable solids, explosives, or chemicals.
- Use a cooking utensil that is larger than the burner.
- Be careless when using oven vent as a storage area for food or products. Never use oven vent as an air conditioner. Do not use oven vent to exhaust household air, fumes, or smoke when cooking.
- Use or fill plastic bags with any type of oven cleaner, other cleaners, or air fresheners.
- Block or obstruct the oven vent duct.
- Use any flammable sprays or cleaners near the oven.
- Touch or move the glass!

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VIKING RANGE CORP. 38930 USA • (662) 455-1200

Professional Freestanding Dual Ranges