



EASY ACCESS. EASY CLEAN.

THE VIKING PROFESSIONAL FRENCH-DOOR OVEN



The Viking Professional French-Door Oven provides total access to the oven interior for easy cleaning*.

- No more reaching over oven doors to clean the oven interior.
- Perfect for light to medium cleaning.
- Use heavy-duty broiler pan (provided with oven) or any large oven safe pan and common household cleaning supplies.
 - With oven at room temperature, remove glide racks, leaving standard rack in the oven.
 - Pour 2 cups filtered or distilled water in the broiler pan. Place pan on the remaining oven rack and close the doors.
 - Set the Oven Function to BAKE and temperature to 225°F. Set COOK TIME to 20 minutes.
 - Do not open the oven doors during this time during the cleaning cycle.
 - When the timer beeps, turn both oven knobs to the OFF position.
 - Open the oven doors and carefully remove the pan.
 - Using a sponge or soft cloth, wipe the oven interior clean.
 - For more stubborn stains, use a nylon scrubber or plastic scraper. Non-scratch scouring pads may also be used.
 - Wipe oven interior with a soft, dry cloth or towel.
 - Replace all racks, and the oven is ready for use.
- Repeat once a week to keep the Viking Professional French-Door Oven clean.

*This same steam-clean process can also be used for:
VESO/VEDO Built-in Electric Ovens
VDSC/VDR Dual Fuel Ranges