

**PROFESSIONAL SERIES
OUTDOOR GAS OVEN WARRANTY**

ONE YEAR FULL WARRANTY

Outdoor gas ovens and all of their component parts, except as detailed below*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE YEAR LIMITED WARRANTY

Any oven tubular burner which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

TEN YEAR LIMITED WARRANTY

Any porcelain oven or porcelain inner door panel which rusts through due to defective material or workmanship in normal household use during the second through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described oven tubular burner, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

VIKING RANGE CORPORATION
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Specifications subject to change without notice
<http://www.vikingrange.com>

Viking
use & care manual

outdoor gas oven

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

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

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

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. 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.

WARNING

1. Read all instructions before using the product.
2. Install or locate the product only in accordance with the provided Installation Instructions.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

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. 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.
2. Do not attempt to repair or replace an 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" knob of this oven is designed to be child-safe. However, children should not be left alone while the oven 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. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
6. Never use your oven for warming or heating a room. This is based on safety considerations.
7. Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
8. The vent ducts must also remain clear and unobstructed
9. Do not line the oven with aluminum foil.
10. Do not drape towels or any materials on oven door handles. These items could ignite and you could get burned.
11. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

12. 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.
13. Keep area clean and free from combustible material, gasoline, and other flammable liquids.
14. Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.
15. Never sit, step, stand, or lean on any part of the oven, or injury may result.
16. Beware of potential hazards associated with retrieving items from cabinets when the oven is in operation.
17. Once the unit is installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed.

Before You Use Your Oven

All gas ovens 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 oven thoroughly with hot soapy water.

Using Your Oven

Preheating

Preheating the oven is not necessary when using temperatures below 250°F. When baking items which require temperatures above 250°F, it is extremely important that you preheat the oven. For approximate preheat times, see chart below.

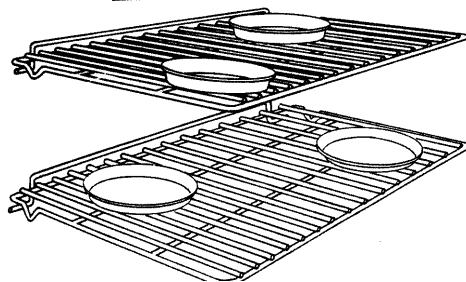
Approximate Preheat Time	Temperature
4 1/2 mins.	250°F
6 mins.	300°F
7 1/2 mins.	350°F
9 mins.	400°F

Natural Airflow Baking

This conventional baking/roasting is particularly suitable for dishes which require a high temperature. Many cookbooks contain recipes to be cooked in the conventional manner.

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.



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Kitchen Equivalents and Metrics

Measure	Equivalent	Metric*
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 tbsps. 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

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. Turn the function selector to the desired temperature.
3. Press ignitor until a difference in tone is noted.
3. Place the food in the oven when preheated.

Baking Tips

- Make sure the oven racks are in the desired positions before you turn the oven on.
- For best results, always preheat the oven.
- Do not open the oven door frequently during baking. If you must open the door, the best time is during the last quarter of the baking time.
- Bake to shortest time suggested and check for doneness before adding more time. For baked goods, a stainless steel knife placed in the center of the product should come clean when done.
- Use good quality baking pans and sizes recommended in the recipe; warped, dented, or burned pans should not be used.
- Shiny metal pans are preferred for baking items such as cakes, cookies, and muffins because they produce light, golden crusts due to heat being reflected by the metal.
- Glass pans may also be used for cake baking. Reduce the oven temperature by 25 degrees when using a glass pan, but bake for the same amount of time called for in the recipe.
- Pies are best baked in pans which absorb and hold heat. Glass, enamel, dull-finished metal, and porcelain enamel finish give pies a golden brown crust.

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Baking Chart

	Recommended Pan	Conventional Temperature (°F)	Conventional Temperature (°C)	Conventional Time (min.)
BREADS				
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	475	191	15-20
CAKES/COOKIES				
Angel food	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
PIES/PASTRY				
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
MISCELLANEOUS				
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

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 desired temperature is reached. 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.

Roasting Tips

Always use the broiler pan and grid supplied with each oven. The hot air must be allowed to circulate around the item being roasted. Do not cover what is being roasted. Poultry will have a light, crispy skin, and meats will be browned, not dry or burned. Cook meats and poultry directly from the refrigerator. There is no need for meat or poultry to stand at room temperature.

- Always roast meats fat side up. No basting is required when the fat side is up. Do not add water to the pan, as this will cause a steamed effect. Roasting is a dry-heat process.
- Poultry should be placed breast side up on the grid in the broiler pan. Brush poultry with melted butter, margarine, or oil before and during roasting.
- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. (For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh.) The tip of the probe should not touch bone, fat, or gristle to ensure an accurate reading. Check the meat thermometer 2/3 of the way through the recommended roasting time. After reading the thermometer once, insert it 1/2" (1.3 cm) further into the meat, then take a second reading. If the second reading registers below the first, continue cooking the meat.
- Roasting times always vary according to the size, shape, and quality of meats and poultry. Less tender cuts of meat are best prepared in the conventional bake setting and may require moist cooking techniques. Remove roasted meats from the oven when the thermometer registers 5°F to 10°F (-15°C to -12°C) lower than the desired doneness. The meat will continue to cook after removal from the oven. Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.

Roasting Chart

Type and Cut of Meat	Weight (lbs)	Conventional Temperature (°F) (°C)		Conventional Time (min./lb.)	Internal Temperature (°F) (°C)	
BEEF						
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
LAMB						
Leg of Lamb	3 - 5	325	163	30	180	82
PORK						
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) Ham, (fully cooked)	5 - 8 5	325 325	163 163	30 - 35 18	180 140	82 60
POULTRY						
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

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your oven must be kept clean and maintained properly.

Control Knob

MAKE SURE THE CONTROL KNOB POINTS TO THE OFF POSITION BEFORE REMOVING. Pull the knob straight off. Wash in detergent and warm water. Do not soak the knob. 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.

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid stainless steel cleaner when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, abrasive cleaners, or powders. If necessary to scrap stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. **Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel.** For occasional heavy cleaning use, a cleaner such as Liquid Zud can be used according to package directions. Do not permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Brass Parts

CAUTION: All brass special ordered parts are coated with an epoxy coating. **DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS OPTION PARTS.** All brass parts should be wiped regularly with hot soapy water.

Oven Racks

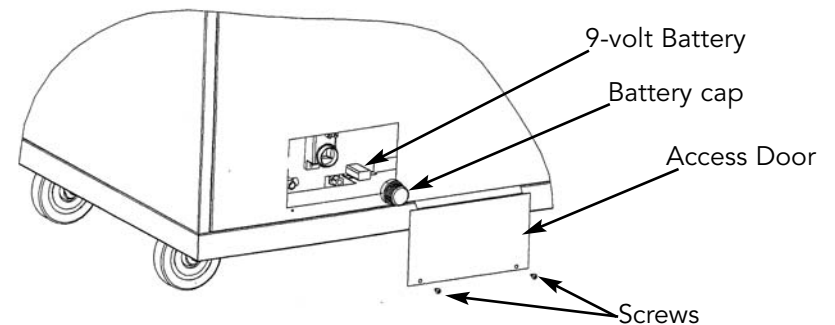
Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad.

Replacing the battery (cart models)

Each cart model is equipped with a battery for the electronic ignition.

To replace the battery:

1. Locate the access door on the back left rear side of the cart.
2. Remove the two screws located at the bottom of the access door.
3. Locate the round black cap behind the access panel.
4. Unscrew cap. Battery is snapped in the cap.
5. Snap cap on battery and screw back into slot inside cart.

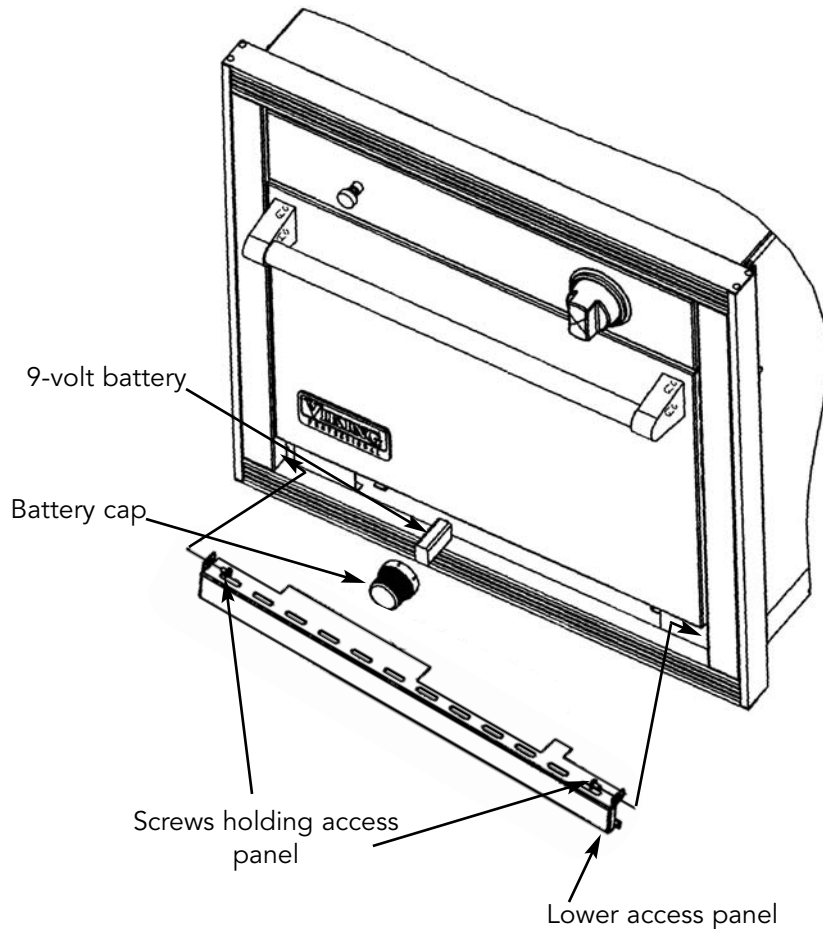


Replacing the battery (built-in models)

Each built-in oven is equipped with a battery for the electronic ignition.

To replace the battery:

1. Locate the lower access panel on the front of the oven.
2. Remove the two screws located at the top of the access panel.
3. Locate the round black cap behind the access panel.
4. Unscrew cap. Battery is snapped in the cap.
6. Snap cap on battery and screw back into slot inside the oven.



Service Information

If unit fails to operate:

1. Replace battery
2. Call for Service

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
 - Model Number
 - Serial Number
 - Date of Purchase
 - Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

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

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your oven is located behind the lower access panel.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

Please retain the manual for future reference

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