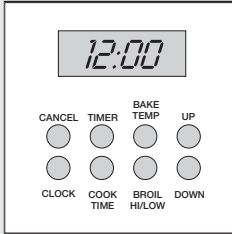


# Clocks and Timers

## Electronic Timing/ Temperature Center (Digital Display)

The Electronic Timing/ Temperature Center controls are used to program timing and temperature functions. It has eight display buttons and five programming modes. Both the COOK TIME mode and TIMER mode can be used to time cooking periods.



## Setting the Clock

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 timer display will show 12:00.

### To Program the Time-of-Day:

1. Press the "CLOCK" button. A single tone will sound and the colon will flash indicating the clock function has been accessed.
2. "UP" and "DOWN" are used to set the time of day. "UP" increases time; "DOWN" decreases time. "UP/DOWN" will increase or decrease the time in 1 minute increments. When the button is held down, time will increase or decrease in 5 minute increments until the next hour is reached, then will continue to increase or decrease in hour increments.
3. Release the button when the appropriate time has been reached.
4. The clock mode will terminate if the time is not set within 30 seconds of accessing the clock function. The colon will cease flashing indicating the clock mode has been terminated. Pressing "CANCEL" once will also terminate the clock mode.

The time-of-day can be changed by following steps 1 through 4. It cannot be changed while there is a TIMER or COOK TIME cycle programmed into the timer.

## Setting the Min/Hour Timer

The MIN/HOUR TIMER is designed for accurate timing of foods. It is ideal for baking delicate items such as biscuits, cookies, and popovers, and for precise broiling.

### To Program the Min/Hour Timer:

1. Press the "TIMER" button. The timer will display :00.
2. Press the "UP" or "DOWN" buttons to increase or decrease time. The time will change in 1 minute increments. When the button is held down, time will change in 5 minute increments until the next hour is reached.

## Setting COOK TIME Program

COOK TIME automatically ends a cooking function. This feature does not automatically start a cooking function. This program is used for controlled timing of baked or roasted foods.

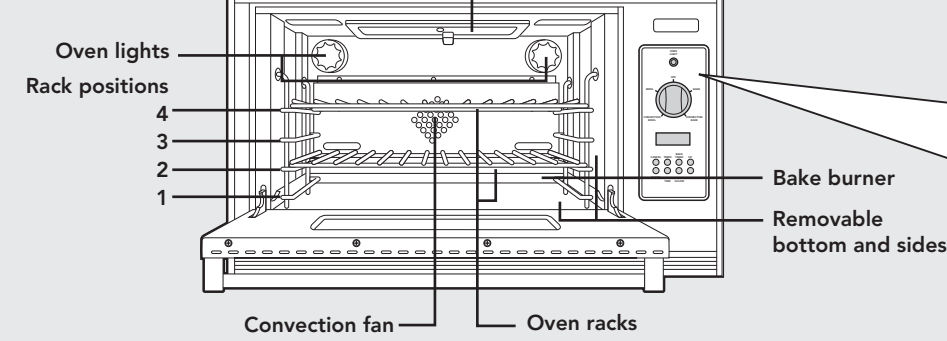
1. Press the "COOK TIME" button once to access the timed cook mode. A single tone will sound and 0:00 will appear on the display.
2. The UP and DOWN buttons are used to set the timer. "UP" increases time; "DOWN" decreases time. Tapping "UP" and "DOWN" will increase or decrease the time in 1 minute increments. When the "UP" or "DOWN" is held down, time will increase or decrease in 5 minute increments until the next hour is reached, then will continue to increase or decrease in hour increments.
3. Release the button when the appropriate time has been reached.

## To Set The Bake Temperature

1. Press "BAKE TEMP" once. A single tone will sound, the bake indicator light in the upper left corner and the bar segments "----" of the display will light prompting the setting of the bake temperature using the "UP" or "DOWN" buttons.
2. The temperature will default to 350°F when either "UP" or "DOWN" button is pressed. Tapping the "UP" or "DOWN" buttons will increase or decrease the temperature in 5-degree increments. The temperature will increase or decrease in 25° increments when the "UP" or "DOWN" buttons are pressed and held down. The temperature can be set from a low of 170°F to a high of 550°F. When the desired temperature has been reached, a tone will sound indicating the oven has preheated.
3. Set the Oven Function selector to the desired function – BAKE, CONVECTION BAKE, BROIL OR CONVECTION BROIL.
4. BAKE TEMP setting may be terminated by pressing the "CANCEL" button.

# Oven Controls

## Gourmet Glo™ Infrared burner



## Rack Positions

The convection oven is equipped with three tilt-proof racks and four rack positions. Position 4 is the farthest from the oven bottom. Position 1 is the closest to the oven bottom. The racks can be easily removed and arranged at various levels. For best results with conventional baking, **DO NOT** use more than one rack at a time. It is recommended when using two racks to do the following:

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 function.
3. Set the temperature control to the desired temperature.
4. Place the food in the oven after preheating. Preheating is complete when the tone sounds.

## BAKE (Natural Airflow Bake)

Use this setting for baking, roasting, and preparing casserole dishes.

## Convection Bake

Use this setting to bake and roast foods at the same time with minimal taste transfer.

## BROIL (Infrared Broil)

Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.

## CONVECTION BROIL (Infrared Convection Broil)

Use this setting to broil thick cuts of meat.

## Convection Dehydrate (CONVECTION BAKE)

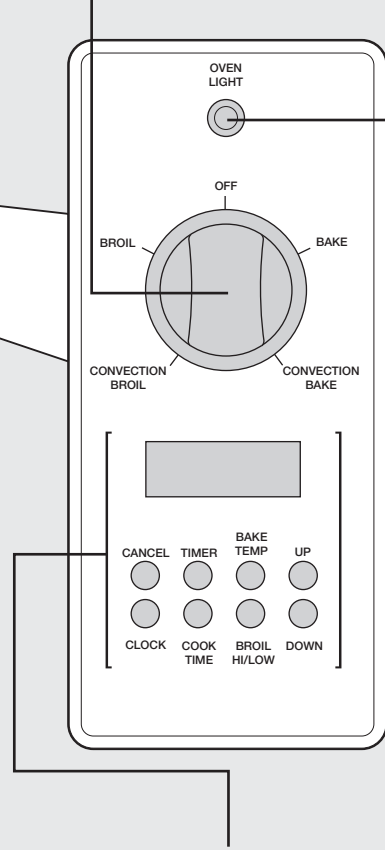
Use this function to dehydrate fruits and vegetables.

## Convection Defrost (CONVECTION BAKE)

Use this function to defrost foods.

**Note:** For more information on oven functions see "Oven Settings" section.

## Oven Function Selector



## Interior Oven Light Control

The oven has interior oven lights that are controlled by one switch on the control panel. Push the switch to turn the interior oven lights on and off.

## Electronic Timing/Temperature Center

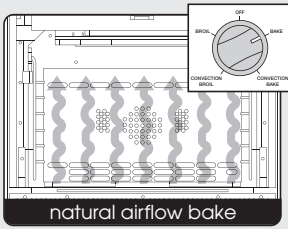
The electronic timing/temperature center is used to program and control all timing and temperature functions. Each oven has a separate temperature control and a separate oven function selector. The button control can be set at any temperature from 170°F (76.6°C) to 550°F (287.8°C) by pressing "UP" or "DOWN". There are separate settings for broiling and HI/LO BROIL. **ALWAYS** be sure the controls are in the OFF position when the oven is not in use.

**IMPORTANT—The time-of-day must be set before any other program can be used.**

# Oven Settings

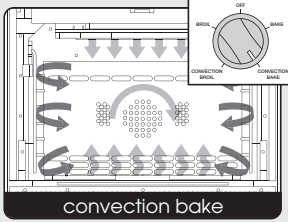
## BAKE (Natural Airflow Bake)

Full power heat is radiated from the two bake burners in the bottom of the oven cavity and is circulated with natural airflow. This function is recommended for single rack bakings. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking is suitable for dishes that require a high temperature. Use this setting for baking and casseroles.



## CONVECTION BAKE

Heat is radiated from the bake burners in the bottom of the oven cavity. 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 equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in convection ovens. 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. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.



## Convection Dehydrate

This oven is designed not only to cook, but also to dehydrate fruits and vegetables. With the oven function selector set to Convection Bake and the temperature control on 170° F (76.6° 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.

1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling speciality cooking utensils).
3. Set the appropriate low temperature and turn the selector to "CONVECTION BAKE".

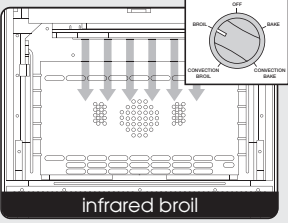
## Convection Defrost

With the selector set to "CONVECTION BAKE" 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 heat. To avoid sickness and food waste, **DO NOT** allow defrosted food to remain in the oven for more than two hours.

1. Place the frozen food on a baking sheet.
2. Set the temperature control to "OFF".
3. Turn the selector to "CONVECTION BAKE".

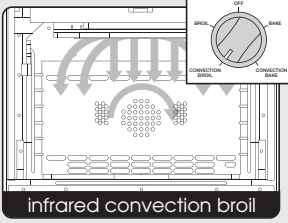
## BROIL (Infrared Broil)

Heat radiates from the Gourmet Glo™ infrared broiler located at the top of the oven cavity. The distance between the foods and the broil elements determines broiling speed. For "fast" broiling, food may be as close as 2" (5 cm) to the broil element or 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.



## CONVECTION BROIL (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. Smoke is reduced since the airflow reduces peak temperatures on the food. Use this setting for thick cuts of meat.



# Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

**ALWAYS** contact the manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

**⚠ DANGER**  
Hazards or unsafe practices which **WILL** result in severe personal injury or death

**⚠ WARNING**  
Hazards or unsafe practices which **COULD** result in death severe personal injury or death

**⚠ CAUTION**  
Hazards or unsafe practices which **COULD** result in minor personal injury.  
All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

## About Your Appliance

**⚠ CAUTION**  
**NEVER** use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, **DO NOT** use the oven as a storage area for food or cooking utensils.

- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, **DO NOT** touch the oven vent or surrounding areas until they have had sufficient time to cool.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
- The appliance must be installed and electrically grounded according to local codes. Have the installer identify the location and shut-off valve on the oven so you know where and how to turn off gas if necessary.

**⚠ 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 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.

# Warnings (cont.)

**⚠ WARNING**  
**DO NOT** use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

**⚠ 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.

**⚠ WARNING**  
To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

**⚠ WARNING**  
**ELECTRICAL SHOCK HAZARD**  
**DO NOT** touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

**⚠ WARNING**  
**ELECTRICAL SHOCK HAZARD**  
Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

**⚠ WARNING**  
**BURN OR ELECTRICAL SHOCK HAZARD**  
Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

**⚠ WARNING**  
To avoid sickness and food waste when using automatic time baking:

- **DO NOT** use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- **DO NOT** use foods containing baking powder or yeast when automatic time baking. They will not rise properly.
- **DO NOT** allow food to remain in the oven for more than two hours after the end of the cooking cycle.
- To avoid sickness and food waste, **DO NOT** allow defrosted food to remain in the oven for more than two hours.

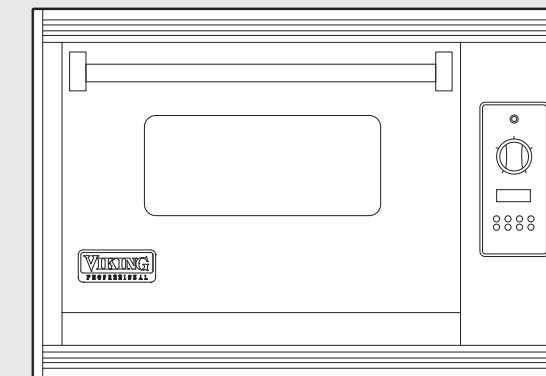
**⚠ CAUTION**  
You must carefully check the food during the dehydration process to ensure that it does not catch fire.

**⚠ NOTICE**  
**DO NOT** turn the Temperature Control on during defrosting. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

**⚠ CAUTION**  
**BURN HAZARD**  
The oven door, especially the glass, can get hot. **Danger of burning: DO NOT touch the glass!**

**⚠ CAUTION**  
**DO NOT** store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

# Viking Quick Reference Guide



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