

Use & Care MANUAL



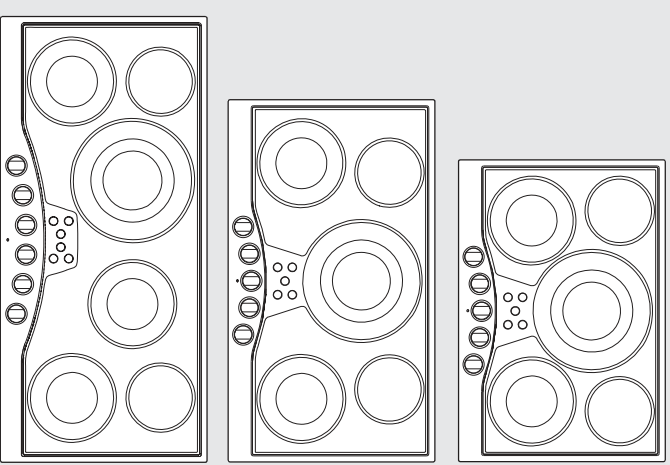
Viking Range, LLC

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Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information, call 1-888-845-4641
or visit the Viking Web site at vikingrange.com



VIKING

Built-In Electric Cooktops

Congratulations

Congratulations and welcome to the elite world of Viking ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art cooktop.

Your Viking cooktop is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with your cooktop's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-845-4641.

We appreciate your choice of a Viking cooktop and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of Viking products, contact your dealer or visit us online at vikingrange.com.

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IMPORTANT—Please Read and Follow

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 this 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 or severe personal injury |
| ⚠ CAUTION |
| Hazards or unsafe practices which COULD result in minor personal injury or property damage. 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 services.

IMPORTANT—Please Read and Follow

- Use this appliance only for its intended use as described in this manual. **NEVER** use your appliance for warming or heating the room.
- Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes.
- **DO NOT** attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorize service agency.
- The “push-to-turn” knobs of this appliance are designed to be childsafe. However, children should not be left alone in the kitchen while the cooktop is in use.

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

- Grease is flammable and should be handled carefully. **DO NOT** use water on grease fires. Never pick up a flaming pan. Smother 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. Let fat cool before attempting to handle it. Wipe up spillovers immediately.
- If you are “flaming” liquors or other spirits under an exhaust, **TURN THE FAN OFF**. The draft could cause the flames to spread out of control.
- **NEVER** leave the surface area unattended at high heat setting. Boilovers cause smoking and greasy spillovers, which may ignite.
- Loose-fitting or hanging garments should **NEVER** be worn while using the appliance.
- Use proper pan size. This appliance is equipped with one or more surface units of different size. Select utensil having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to surface unit will also improve efficiency.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. **DO NOT** let potholders touch hot surface areas. **DO NOT** use a towel or other bulky cloth.

IMPORTANT—Please Read and Follow

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Surface areas may become hot enough to cause burns. Surface elements may be hot even though they are dark in color. During and after use, do not touch or let flammable materials contact heating elements until they have had time to cool.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned toward the center of the range so that it does not extend over adjacent surface elements.
- Keep area clean and free from combustible material, gasoline, and other flammable liquids. Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns.
- **DO NOT** heat unopened food containers; build-up of pressure may cause the container to explode and result in injury.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
- **DO NOT** cook on a broken cooktop. Spillovers or cleaning solution may penetrate a broken glass top and create a risk of electrical shock. Contact a qualified technician immediately should your cooktop become broken.
- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for glass cooktop use without breaking due to the sudden change in temperature.

Before Using Cooktop

All products 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.

Glass Cooktop

Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended. It only takes a minute and puts a clean, shiny coating on the glass top before its initial use.

Cooking Utensils

Each cook has his or her own preference for the particular cooking utensils that are most appropriate for the type of cooking being done. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for glass cooktop use without breaking due to the sudden change in temperature. This is a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

Operating Single Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the lowest setting. Continue turning clockwise through the Med to Med-Hi Settings. The final setting once you have turned the knob counter-clockwise to its max is the Hi setting.

⚠ CAUTION

Using cast iron cookware on the glass cooktop is not recommended. Cast iron retains heat and may result in cooktop damage.

Operating Double Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the highest setting for the center element. Continue turning clockwise through the Med-Hi, Med, and down to the Lo setting.

Continuing to turn counter-clockwise will bring you into the Lo setting with both elements now activated. From here, continue turning counter-clockwise to activate the Lo-Med, Med, and Med-Hi settings of both elements. The final setting once you have turned the knob counter-clockwise to its max is the Hi setting with both elements activated.

Before Using Cooktop

Cooktop Features

30"W. Cooktop

Operating Triple Elements

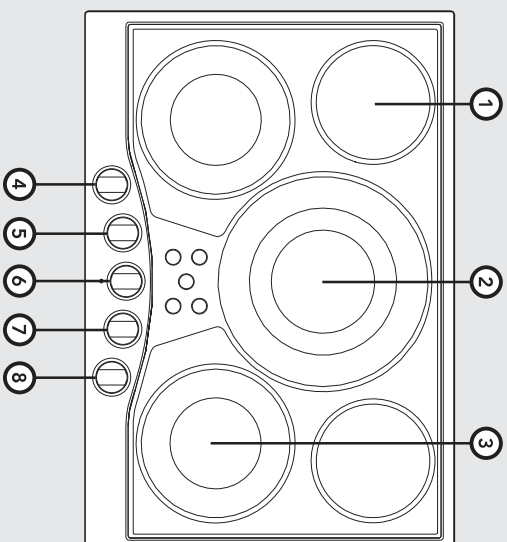
All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the highest setting for the center single element. Continue turning counter-clockwise through the Med-Hi, Med, and down to the Lo setting.

Continuing to turn counter-clockwise will bring you into the Hi setting for the two inner elements combined. From here, continue turning counter-clockwise to go into the Med-Hi, Med, Lo-Med, and into the Lo settings of both elements.

Finally, continuing to turn counter-clockwise will bring you into the Hi setting for all three elements combined. Continue turning counter-clockwise to turn the elements down into the Med-Hi, Med, Lo-Med and into the Lo setting.

Hot Surface Indicator Lights

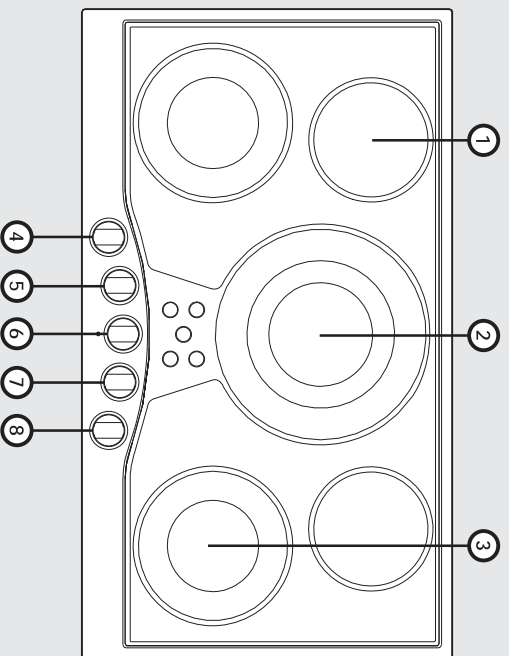
The cooktop has hot surface indicator lights. They are located on the front of the glass cooktop. The hot surface indicator light will glow red when the corresponding element is turned on. The light will remain on until the corresponding element has cooled to a safe temperature.



1. 6-1/2" 1,200 watt element
2. 12" 1,100/1,000/1,100 watt element
3. 8-1/2" 2,000/1,000 watt element
4. Left front element control knob
5. Left rear element control knob
6. Center element control knob
7. Right rear element control knob
8. Right front element control knob

Cooktop Features

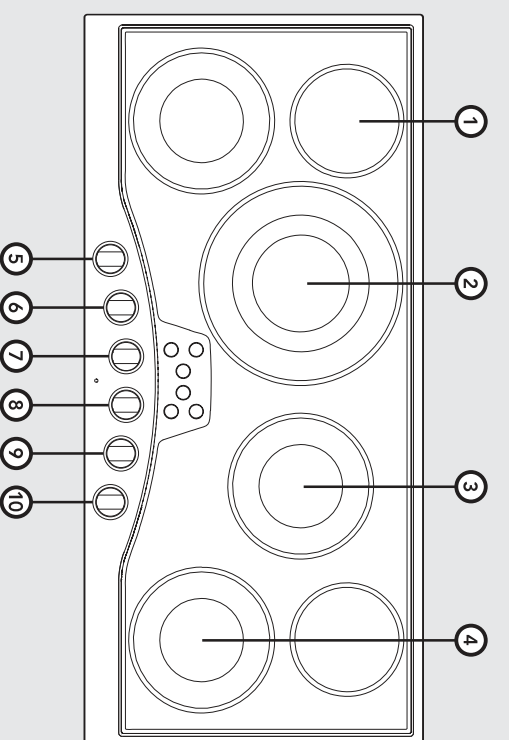
36"W. Cooktop



1. 6-1/2" 1,200 watt element
2. 12" 1,100/1,000/1,100 watt element
3. 8-1/2" 2,000/1,000 watt element
4. Left front element control knob
5. Left rear element control knob
6. Center element control knob
7. Right rear element control knob
8. Right front element control knob

Cooktop Features

45"W. Cooktop



1. 6-1/2" 1,200 watt element
2. 12" 1,100/1,000/1,100 watt element
3. 8-1/2" 2,000/1,000 watt element
4. 8-1/2" 2,000 watt element
5. Left front element control knob
6. Left rear element control knob
7. Center left element control knob
8. Center right element control knob
9. Right rear element control knob
10. Right front element control knob

Product Controls

Product Controls

Surface Operation

Cooking Utensil Guidelines

| Type | Responses to Temperature Changes | Recommended Usage |
|-------------------|-----------------------------------|---|
| Aluminum | Heats and cools quickly. | Frying, braising, roasting. May leave metal markings on glass. |
| Cast Iron | Heats and cools quickly. | Not recommended. Retains excessive heat and may damage cooktop. |
| Copper, Tin lined | Heats and cools quickly. | Gourmet cooking, wine sauces, egg dishes. |
| Enamel Ware | Response depends on base metal. | Not recommended. Imperfections in enamel may scratch cooktop. |
| Glass Ceramic | Heats and cools slowly. | Not recommended. Heats too slowly. Imperfections in enamel may scratch cooktop. |
| Stainless Steel | Heats and cools at moderate rate. | Soups, sauces, vegetables, general cooking. |

Operation

Surface Operation

Surface Cooking Guide - Suggested Heat Setting

| Food | Start at setting | Complete at setting |
|---------------------------------|--|--|
| Rice | Hi - cover, bring water to a boil | Lo - cover, finish timing according to directions |
| Chocolate | Lo - until melted | |
| Candy | Lo - cook | Follow recipe |
| Pudding, pie filling | Lo - cook according to directions | |
| Eggs - in shell fried poached | Hi - cover, bring to boil Hi - until pan is hot Hi - bring water to boil | OFF - let set to desired doneness Lo - Med, cook to desired doneness Lo - finish cooking |
| Sauces | Hi - melt fat | Lo-Med, finish cooking |
| Soups, stews | Hi - heat up liquid | Lo-Med, finish cooking |
| Vegetables | Hi - preheat skillet | Lo-Med, finish cooking until desired tenderness is reached |
| Breads - french toast, pancakes | Med-Hi, preheat skillet | Lo - cook to desired brownness |
| Cooked cereals, grits, oatmeal | Hi - cover, bring water to a boil | Lo-Med, add cereal and cook according to directions |
| Bacon, sausages | Hi - preheat skillet | Med - cook to desired doneness |
| Swiss steaks | Hi - melt fat, Med-Hi - to brown meat | Lo - add liquid, cover, simmer until tender |
| Chicken, fried | Hi - melt fat Med-Hi - to brown crust | Lo - cook until tender |
| Hamburgers, pork chops | Hi - preheat skillet | Med - to brown meat and cook to desired brownness |
| Pasta | Hi - bring salted water to a boil, add pasta slowly | Med - maintain boil until tender |

Operation

Cooking Substitutes Charts

In many cases, a recipe requires an ingredient which is not readily available or calls for a unit of measure that is not easily recognized. The following charts have been provided as useful guides in these situations.

Ingredient Substitutes

| Recipe calls for: | Substitute with: |
|-----------------------------|---|
| 1 tbsp. cornstarch | 2 tbsp. flour (thickening) |
| 1 whole egg | 2 egg yolks plus 1 tbsp. water |
| 1 c. whole milk | 1 c. skim milk plus 2 tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water |
| 1 oz. unsweetened chocolate | 3 tbsp. cocoa powder plus 1 tbsp. margarine |
| 1 tbsp. baking powder | 1/2 tsp. cream of tartar plus 1/4 tsp. baking soda |
| 1/2 c. butter | 7 tbsp. margarine or shortening |
| 1 c. dairy sour cream | 1 tbsp. lemon juice plus 1 c. evaporated milk |

Kitchen Equivalent and Metrics

| Measure | Equivalent: | Metric* |
|----------|---------------------|---------|
| 1 tbsp. | 3 tsp | 15 mL |
| 2 tbsp. | 1 oz | 30 mL |
| 1 jlg. | 1-1/2 oz | 45 mL |
| 1/4 c. | 4 tbsp. | 60 mL |
| 1/3 c. | 5 tbsp. plus 1 tsp. | 80 mL |
| 1/2 c. | 8 tbsp. | 125 mL |
| 1 c. | 16 tbsp. | 250 mL |
| 1 pt. | 2 c. | 30 g |
| 1 lb. | 16 oz | 454 g |
| 2.21 lb. | 35.3 oz | 1 kg |

Note: Rounded for easier measuring.

Operation

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your cooktop must be kept clean. Make sure all controls are in the "OFF" position.

Glass Ceramic Top

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic top, follow these basic steps:

For normal, light soil:

1. Rub a few drops of a glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Rub a few drops of glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Carefully scrape remaining soil with a single-edged razor blade. Hold the blade at a 30° angle against the ceramic surface.
3. If any soil remains, repeat the steps above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
4. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier.

Note: Dishwashing detergents remove this protective coating and therefore, make the glass ceramic top more susceptible to staining.

Product Care

Cleaning and Maintenance

Cleaning Problems on Glass Ceramic Top

| Problem | Cause | To Prevent | To Remove |
|---|---|--|--|
| Brown streaks and specks | Cleaning with sponge or cloth containing soil-laden detergent water. | Use cleaning cream with clean damp paper towel. | Use a light application of cleaning cream with a clean damp paper towel. |
| Blackened burned on spots | Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag. | Wipe all spillovers as soon as it is safe and DO NOT put plastic items on a warm cooking area. | Clean area with cleaning cream and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop, and carefully scrape area with a single-edged razor blade held at a 30° angle. |
| Fine brown/gray lines, fine scratches, or abrasions which have collected soil | Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Use of abrasive cleaning materials. Scratches from rough ceramic glass, or ceramic coated cookware. | Wipe the bottom of cookware before cooking. Clean top daily with cleaning cream. DO NOT use ceramic or ceramic coated cookware. | Fine scratches are not removable but can be minimized by daily use of cleaning cream. |
| Smearing or streaking | Use of too much cleaning cream or use of a soiled dishcloth. | Use a small amount of cream. Rinse thoroughly before drying. Use only paper towels or nylon scrub pad or brush. | Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel or lint free cloth. |

Cleaning and Maintenance

Cleaning Problems on Glass Ceramic Top (cont.)

| Problem | Cause | To Prevent | To Remove |
|------------------------------------|---|--|---|
| Metal markings (silver/gray marks) | Sliding or scraping metal cookware on glass top. | DO NOT slide metal objects across top. | Remove metal marks before the glass top is used again. Apply cleaning cream with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry. |
| Hard water spots | Condensation from cooking may cause minerals found in water and acids to drip on to glass top and cause gray deposits (the spots are often so thin they appear to be in the glass top). | Make sure the bottom of cookware is dry before cooking. Daily use of cleaning cream will help keep top free from hard water mineral deposits and food discoloration. | Mix cleaning cream with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning procedure for smearing and streaking. |
| Pitting or flaking | Boil over of sugar syrup on glass top. This can cause pitting if not removed immediately. | Watch sugar and syrups carefully to avoid boil overs. | Turn element to LO, use several paper towels to wipe the spill immediately. Let glass top cool and carefully scrape off remainder of burn-off with a single-edged razor blade held at a 30° angle. |

Cleaning and Maintenance

Service Information

Cooktop Surfaces

Several different finishes have been used in your cooktop. Cleaning instructions for each surface are given below. **NEVER USE AMMONIA, STEEL WOOL PADS OR ANY ABRASIVE CLOTHS AND MATERIALS SUCH AS CLEANSERS, OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR COOKTOP.**

Control Knobs

MAKE SURE ALL CONTROL KNOBS POINT TO THE "OFF" POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

Stainless Steel Parts

All stainless steel body parts should be wiped regularly with hot, soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. **DO NOT** use steel wool, abrasive cloths, cleansers, or powders. If necessary, scrape 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. **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.

If service is required, 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.

Have the following information readily available:

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

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 at 1-888-845-4641, or write to:

VIKING RANGE, LLC
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the information indicated below. You will need it if service is ever required. The model and serial number for your cooktop can be found by looking under the unit.

Model no. _____ Serial no. _____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

Keep this manual for future reference.

Warranty

Notes

BUILT-IN ELECTRIC COOKTOP WARRANTY

THREE YEAR FULL WARRANTY

Built-in electric cooktops and all of their component parts, **except as detailed below**[†], are warranted to be free from defective materials or workmanship in normal residential use for a period of three (3) year from the date of original retail purchase or closing date for new construction, whichever period is longer. Viking Range, LLC, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

***FULL NINETY (90) DAY COSMETIC WARRANTY:** Product is warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within ninety (90) days from date of original retail purchase. Viking Range, LLC uses high quality processes and 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. Therefore, this warranty does not apply to color variation attributable to such factors.

†FULL NINETY (90) DAY WARRANTY IN "RESIDENTIAL PLUS" APPLICATIONS: This full warranty applies to applications where use of the product extends beyond normal residential use, but the warranty period for products used in such applications is ninety (90) days. Examples of applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, yachts, etc. Under this "Residential Plus" warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations.

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, LLC 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, LLC 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, LLC 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, LLC service agent, or Viking Range, LLC. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range, LLC service agency, call the dealer from whom the product was purchased or Viking Range, LLC. **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, LLC 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 halogen elements 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.

Specifications subject to change without notice.

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