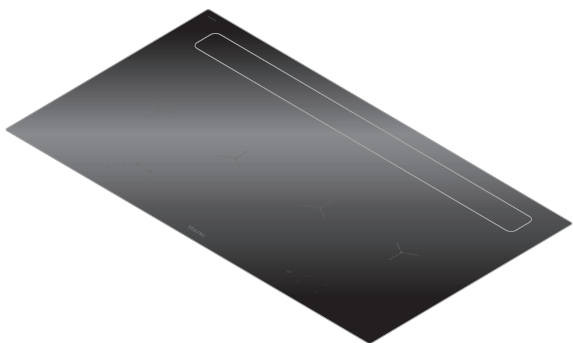


V I K I N G

RVL



User Guide

RVL - 36" or 48" Panorama Cooktop &
Downdraft Black Glass

MVIDC6364BBG | MVIDC6485BBG

CONTENTS

General information	4
Safety	5
Description of the Appliance	7
Principle of Induction	7
Technical Specifications of the Induction Cooktop	8
Noises Caused by Induction	9
Parts Overview	9
Induction cooktop	10
Controlling the Induction Cooktop	10
Control Keys and Slide Operation	10
Controlling the Cooktop	11
Switch On and Off	11
Pan Detection	11
Indicator of Residual Heat	12
Power Function	12
Management of Maximum Power	12
Timer Function	14
Automatic Off at the End of Cooking Timer	15
Programming Auto Heat Up	15
Stop & Go Function	15
Recall Function	16
Keep Warm Function	16
Flexzone	16
Grill Function	17
Locking the Controller	17
Controlling the extraction tower	18
Downdraft Tower control panel	18
Operation via Mobile App	18
Set up	18
User Modes	19
Exhaust Mode	19
Recirculation Mode	19
Controlling the Downdraft Tower	20
Increase/Decrease Power Level	21
Auto-Stop	21
Locking the Downdraft Tower	21

Cleaning Indicators	22
Cleaning Indicator for Grease Filter	22
Replace Recirculation Filter Indicator (only with Recirculation)	22
Cooking Advice.	23
Quality of the Pots and Pans	23
Dimensions of Cooking Pans	23
Cleaning and maintenance	25
Maintenance of the cooktop	25
Maintenance of the Downdraft Tower	26
Cleaning after Use	26
Cleaning the Grease Filters	27
Cleaning Spillage into the Appliance	28
Troubleshooting minor faults	29
Messages on the Cooktop	29
Messages on the Downdraft	30
Service Information	31

GENERAL INFORMATION

- Carefully read the user manual and the mounting instructions before installing this appliance and putting it into operation. These contain important information for the mounting and use of the appliance.
- This appliance is only suitable for household use.
- Check the status of the appliance and the mounting materials as soon as you have unpacked them. Carefully remove the appliance from the packaging. Do not use sharp knives to open the packaging. Do not install the appliance when damaged; should it be damaged, contact Viking.
- Store this manual carefully and pass it on to the next person to use the appliance after you.
- Store the stickers with the serial number of the appliance carefully. You will need this serial number when reporting a problem with the appliance.

Recycling the packaging material and the old appliance:

The materials used are not hazardous to the environment and suitable for recycling. Choose an environment-friendly way to dispose of the packaging. The appliance also contains many recyclable materials.

Therefore separate used appliances from other waste. In this way, the recycling of the appliances organized by the manufacturer is carried out under the best conditions in accordance with the European directive 2002/96/EG concerning electrical and electronic waste. Ask your municipality or dealer for the nearest collection place for your old appliances.



This manual makes use of a number of symbols. The meanings of these symbols are given below.

Symbol	Meaning	Action
	Indicator	Explanation of an indicator on the appliance.
	Information / Warning	This symbol indicates an important tip or a dangerous situation.

Follow these instructions to avoid injury and material damage.

SAFETY

Precautions for Use of the Appliance

- Remove all labels and stickers from the glass.
- Do not modify or change the unit.
- The cooking plate must not be used as a base or work surface.
- Safety can only be guaranteed if the unit is connected to an earth wire in accordance with the required regulations.
- Do not use an extension cord for connecting to the electricity grid.

Using the Appliance

- Before the first use, clean the glass plate with a damp cloth and dry it off. Do not use detergent; this can result in a blue-ish haze appearing.
- Metal objects such as knives, forks, spoons and covers must not be placed on the glass cooking surface because it can become hot.
- Ensure electrical cables from fixed or mobile devices do not come into contact with the hot cooking surface or a hot cooking pan.
- Use only suitable cooking pots/pans. Other materials may melt or catch fire.
- Never cover the appliance with a cloth or a protective sheet. This could cause it to overheat or catch fire.
- Turn off the heat source after use.
- Always take care with recipes that contain oils and fats because these can catch fire quickly.
- Magnetically-sensitive items (credit card, smartphone, etc.) must not be in the immediate vicinity of the working appliance.
- Beware of burns both during and after the use of the appliance.
- Children under the age of 8 years, people with limited psychological and/or mental abilities, as well as people with insufficient knowledge, can only use this appliance under supervision or if they have been trained in the safe use of this appliance.
- The appliance is not intended for use by people with diminished physical, sensory or mental capacities, or people who lack experience and knowledge, unless they are under supervision or have been given instructions about the safe use of the appliance from someone responsible for their safety.
- Children must be accompanied to be sure they do not play with the appliance.

Precautions Against Damage

- Damaged cooking pans or cooking pans with rough bases (cast iron without enameling) can cause damage to the glass.
- Sand or other abrasive materials may cause damage to the glass.
- Do not allow items (even small ones) to fall on the glass.
- Avoid the impact of cooking pans against the edge of the glass.
- Ensure the downdraft is installed in accordance with the instructions of the manufacturer.
- Do not place or leave empty cooking pans on the cooktop.

- Avoid contact of sugar, synthetic substances or aluminum foil with the hot zones. These substances can crack or affect the vitro ceramic surface while it cools down: switch off the appliance and remove them immediately from the hot zones (beware: risk of burns).
- Risk of burns! Do not place items on the cooktop.
- Never place a hot pan on the control zone.
- If there is a drawer under the built-in appliance, ensure there is adequate distance (13/16" or 2 cm) between the contents of the drawer and the bottom of the appliance to provide good ventilation.
- Do not put flammable objects (for example, sprays) in the drawer under the cooktop. If the drawer contains a cutlery holder, this must be made from heat-resistant material.

Precautions to be Taken in the Event of a Fault with the Appliance

- Upon discovering a fault, turn off the appliance and turn off the electrical supply.
- Immediately switch off the electrical power to the appliance if a crack or split is discovered in the vitro-ceramic glass, then notify the after-sales service.
- Repairs must only be carried out by specialized personnel. Never open the appliance yourself.



WARNING: If the glass cooking surface is broken, turn off the appliance to prevent possible electric shock.

Additional Precautions

- Ensure the cooking pan remains in the middle of the cooking zone at all times. The bottom of the cooking pan must cover as much of the cooking zone as possible.
- A magnetic field can affect electronic equipment. People with a pacemaker must first consult the distributor or a doctor.
- Do not use synthetic or aluminum cooking pans: these can melt on the cooking zones while they are still hot.
- Never use water to put out a fire. Turn off the cooking zone. Gently cover flames with a cover, fire blanket, or something similar.



The use of unsuitable pots and pans, or the use of removable pan warming accessories that are unsuitable for use with induction cooktops, is not covered by the guarantee conditions. The manufacturer cannot be held responsible for any damage caused to the cooktop and its surroundings that result from this.

DESCRIPTION OF THE APPLIANCE

The appliance is an induction cooktop with an integrated countertop downdraft extractor tower. The induction cooktop has 4 or 5 cooking zones with an integrated downdraft tower located at the back of the cooktop for the removal of cooking fumes.

The cooktop and downdraft tower can be operated separately. You will find an explanation of the operation of the appliance further in this manual.

Principle of Induction

There is an induction coil under each cooking zone. When this is on, it produces a variable electromagnetic field that produces an induction current in the bottom of the cooking pan. This results in the warming up of the cooking pan on the cooking zone.

Suitable cooking pans are required for this:

- Recommended cooking pans include those with a magnetic base (you can check this using a magnet): a cast iron kettle, black iron pan, enameled metal cooking pans, stainless steel pans with magnetic base, etc.
- Unsuitable cooking pans include copper, stainless steel, aluminum, glass, wood, ceramics, pottery, stainless steel without magnetic base, etc.

The induction cooking zone immediately takes the size of the cooking pan into account. If the diameter is too small, the cooking pan will not work. The diameter varies as a function of the diameter of the cooking zone. Should the cooking pan not be adjusted to the cooktop, the  symbol will continue to flash.

Technical Specifications of the Induction Cooktop

Type	42110	42120	
Total power	7400	10400	W
Energy consumption of the ECcooktop cooking plate**	170,1	176,0	Wh/kg
Cooking zone left	Ø 280	240x200	mm
Detection cooking pan	Ø 130	Ø 110	mm
Normal*	2300	2100	W
With Power*	3000	2500	W
Super Power*	=	3000	W
Cooking utensils**	Đ	C	
Energy consumption ECcw**	162,5	166,9	Wh/kg
Cooking zone middle left	Ø 230	240x200	mm
Detection cooking pan	Ø 110	Ø 110	mm
Normal*	2100	2100	W
With Power*	3000	2500	W
Super Power*	=	3000	W
Cooking utensils**	€	B	
Energy consumption ECcw**	165,4	180,2	Wh/kg
Cooking zone middle		Ø 280	mm
Detection cooking pan		Ø 130	mm
Normal*		2300	W
With Power*		3000	W
Super Power*			W
Cooking utensils**		D	
Energy consumption ECcw**		187,0	Wh/kg
Cooking zone middle right	240x200	240x200	mm
Detection cooking pan	Ø 110	Ø 110	mm
Normal*	2100	2100	W
With Power*	2500	2500	W
Super Power*	3000	3000	W
Cooking utensils**	€	C	
Energy consumption ECcw**	166,2	166,9	Wh/kg
Cooking zone right	240x200	240x200	mm
Detection cooking pan	Ø 110	Ø 110	mm
Normal*	2100	2100	W
With Power*	2500	2500	W
Super Power*	3000	3000	W
Cooking utensils**	B	A	
Energy consumption ECcw**	186,0	178,9	Wh/kg

* The power transfer may vary, dependent on the sizes and the materials of the cooking pans

** Calculated following the methods for measuring the performance (EN 60350-2)

Noises Caused by Induction

When using an induction cooktop, all kinds of noises may occur. These noises are dependent on the construction and the materials of the bottom of the cooking utensils.

Humming

This occurs when cooking at a higher power and this is caused by the amount of energy that is transferred from the cooktop to the cooking utensils. The noise disappears or becomes weaker when you set the cooktop to a lower position.

Sputtering

This noise occurs when the utensils consist of layers of different materials. The noise is caused by vibrations in the areas where the different material layers touch each other.

Whistling

Such noises generally arise when cooking with utensils consisting of layers of different materials and when two adjacent cooking zones are used simultaneously at maximum power. The whistling noise disappears or becomes weaker when you set the cooktop to a lower position.

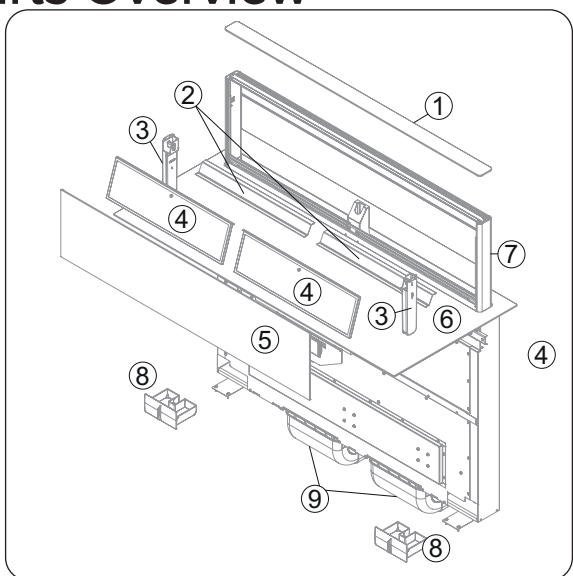
Clicking

At lower power positions clicking noises may occur at electronic switches.

Buzzing

A buzzing sound may occur when the fan is switched on. This fan cools the electronics at intensive use of the cooktop. When the temperature is too high, the fan will keep running after the cooktop has been switched off.

Parts Overview



1	Upper glass extraction tower	6	Induction cooking
2	Collection safety	7	Extraction tower
3	Upper collection container	8	Lower collection container
4	Grease filter	9	Connection elbow
5	Front glass extraction tower		

INDUCTION COOKTOP

Controlling the Induction Cooktop



Cooktop control	
Indicator of the timer time	+ + + 8 8 8 - - -
Switch cooktop on/off	ⓘ
Stop & Go control key	
Zone selection key	8
Flexzone indicator	∩
Power level indicator Timer indicator	⌚
Keep warm function key	≡
Grill function	GRILL
Slider control indicator	
Lock key	—

Control Keys and Slide Operation

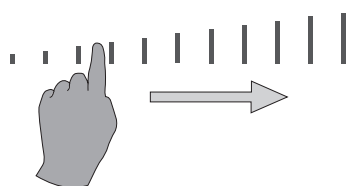
The appliance is equipped with touch control keys with which you can set the various functions. Touching the control key operates the function. Activating a function will cause a light, reading and/or sound signal to be displayed.



WARNING: Do not push multiple control keys simultaneously during normal use.

In order to select power, simply glide your finger over the slider, **on** the LED indicator.

You can also access a certain level directly by using your finger to select the desired level.



Zone for slider control

Controlling the Cooktop

Switch On and Off

Switching the cooktop on and off:	
Switch on	
Press  and continue to hold for 2 sec	
The display will light up	
Switch off	
Press 	
Display goes out	

Switching a cooking zone on and off:	
Set up	Display
Slide from left to right on the slider (slider operation for power)	
Switch off	
Slide from right to left on the SLIDER until the display shows  or  = "Hot".	

If there is no control input within 20 seconds, the electronics will return to the wait position.

Pan Detection

This cooktop is equipped with an interactive control system that makes use of the cooktop even easier.

When you place a pan on the cooktop, it is automatically detected. You will also see a  to show you which slider to use for the zone in question. The pan detection ensures optimum safety.

The induction cooktop does not work:

- If there is no pan on the cooking zone or if the pan is unsuitable for induction. In this case, it is impossible to put the power on and the  symbol will appear on the display.
- The operation is suspended when the pan is removed from the cooking zone during cooking. The  symbol will appear on the display. The  symbol will disappear when the pan is placed back onto the cooking surface. The cooking will then continue at the same power level as selected previously.

Switch off the cooking zone after use. The pan detection  will no longer be active.

Indicator of Residual Heat

After the cooking zone or cooktop has been switched off completely, the cooktop glass will still be warm, which can be seen by *H*. The *H* symbol disappears when the cooking zone glass can be handled without danger.



WARNING: As long as the residual heat indicator remains active, the cooking zone(s) must not be touched and no heat-sensitive items should be placed on the cooking zone. Risk of fire and burns.

Power Function

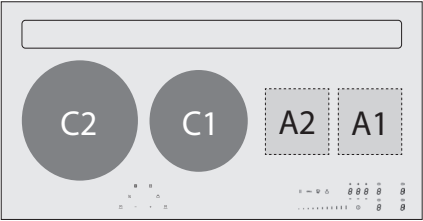
The Power function *P* increases the power rating of the selected cooking zone. If this function is activated, these cooking zones will be subjected to considerably higher power for 10 minutes.

The Power function is designed to quickly heat large quantities of water, for pasta for example.

Switching Power on and off:	
Switch on power	Display
At the end of the slider push [<i>P</i>]	<i>P</i>
Switch off Power	
Glide your finger over the slider	9-0

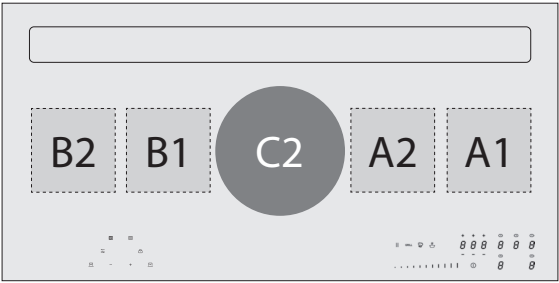
Management of Maximum Power:

The cooktop is divided into 2 or 3 separate heating groups depending on the cooktop model.



What about 36" Panorama?

Novy Panorama Pro 120 with 4 cooking zones



Viking 48" Panorama with 5 cooking zones.

If this power limit is exceeded when switching to a high selected cooking heat or switching the power function on, the power management module reduces the cooking position of the relevant cooking zone. This cooking zone will first flash, and it is then automatically reduced to the maximum possible cooking heat

The maximum individual power for each zone is 3000 W.

If simultaneous cooking is taking place on zones A1 and A2 or B1 and B2, the power of 3700 W is divided between these 2 zones A1 and A2 or B1 and B2 or C1 and C2.

Cooking zone	in cm	Power (W)
A1	24 x 20	Normal: 2100 Power: 2500 Super Power: 3000
A2	24 x 20	
B1	24 x 20	
B2	24 x 20	
C1	Ø 23	Normal: 2100 Power: 3000
C2	Ø 28	Normal: 2300 Power: 3000

Power limit	Display
Selected cooking zone with Power function	<i>P</i>
Power limit activated	<i>8</i>
[9] reduced to [8] and flashes	

To use the maximum possible power for 2 zones (42110 or 42120) or 3 zones (42120) at the same time, a combination of zones from the 2 separate heating groups is needed:

4 zones (42110):	• Zone A1 or A2 and C1 or C2
5 zones (42120):	• Zone A1 or A2 or C2 and B1 or B2 (in case of a 2-phase connection)* • Zone A1 or A2 and B1 or B2 and C2 (in case of a 3-phase connection)*.

* If you have any questions about your connection, contact your installer.

Timer Function

The timer function allows all cooking zones to be used simultaneously for different periods of time (0 to 1 hour 59 minutes) for each zone.

Timer function	
Setting or changing the cooking time	Display
Select the power by gliding your finger over the slider	1-P
Select the timer	
Press the timer icon above the zone selection key for the required cooking zone	
Reduce the time	00 1-
Press [-] on the timer. (H MM)	1 5 9...
Increase the time	06 0-
Press [+] on the timer. (H MM)	0 5 9...

After a few seconds the LED no longer flashes. The time has been selected and the countdown has begun.

Switch off the timer function	
Select the timer	Display
Press the timer icon above the zone selection key for the required cooking zone	
Stop the timer	000
Keep pressing [-] on the timer until the timer displays 000.	

If different timers are to be activated on multiple zones, this operation must be repeated several times. The activated timer indicator no longer lights up above the relative cooking zone.

The timer can also be used as an independent cooking alarm without selecting a cooking zone. If the cooktop is to be switched off, the independent cooking timer will continue until the end of the set time.

Using the timer without cooking	
Timer without cooking	Display
Switch on the cooktop. Press for 2 seconds.	
Select the timer	- - -
Press [- - -] on the timer	
Reduce the time	06 0-
Press [-] on the timer	0 5 9...
Increase the time	00 1-
Press [+] on the timer	00 2...

After a few seconds the timer display stops flashing. The time is selected and counting down starts.

Automatic Off at the End of Cooking Timer:

As soon as the selected cooking time is up, the display will flash **000**, a beep will be heard. To stop the audible signal and the flashing, press [0.00] on the timer.

Programming Auto Heat Up

All cooking zones are equipped with an auto heat up function. The cooking zone will initially operate at full power for a certain amount of time before automatically reducing to the selected power level.

Programming auto heat up	
Activating auto heat up	Display
Glide your finger over the slider to (for example) 7 and hold for 3 seconds	7 A
Switching auto heat up off	Display
Glide your finger over the slider 0 to 9	0-9

Auto heat up table	
Set value for cooking time	Auto heat up function Time (min:sec)
1	0:40
2	01:12
3	02:00
4	02:56
5	04:16
6	07:12
7	02:00
8	03:12
9	--:--

Stop & Go Function

This function temporarily interrupts the activity of the cooktop and allows a restart with the same settings.

Turning Stop & Go on and off	
Switching on	Display
Press for 2 seconds.	
Switching off	0-9
Press for 2 seconds. Then press the animated slider	

Recall Function

After turning the cooktop off ①, it is possible to recall the last selected settings (this up to a maximum of 10 seconds):

- State of all cooking zones (power)
- Minutes and seconds of the programmed cooking zones by the timers
- “Automatic cooking” function
- Keep warm function

The recall procedure is as follows:

- Push the control key ① for 2 seconds.
- Push || before the flashing stops.

The previous settings are now active again.

Keep Warm Function

This function makes it possible to automatically reach and maintain a temperature of 158°F (70°C).

This prevents pans overflowing or your food sticking to the bottom of the pans.

Switching the keep warm function on and off	
Switching on	Display
Press	
Switching off	0
Press	

The maximum duration of the keep warm function is 2 hours.

Flexzone

This function allows you to join the 2 left and 2 right zones so they operate as 2 large flex zones. This function can be activated manually, or automatically when a large pot/pan be placed on the cooking surface.

Flexzone	
Manual activation	Display
Simultaneously press the 2 zone selection keys of the 2 flex zones A1, A2 or B1, B2 to be shared.	0 0
Automatic activation	0
Place a pot on the zones A1, A2 or B1, B2.	
Increase the power	0-9
Slide your finger over the left slider until you reach the desired power level, both flex zones display the chosen power.	
Switch bridge function off	0
Simultaneously press the 2 zone selection keys of the 2 combined zones.	

Grill Function

This special cooking function optimizes heating and warming in a cast iron pot/grill plate. This will ensure improved results of the food you are cooking. Flex zones A1 and A2 or B1 and B2 will be automatically shared using the bridge function.

Grill function:	
Activate	Display
Select a cooking zone using the zone selection key. Press GRILL	
Increase the power	
Glide your finger over the left slider until you reach the desired power; both zones display the chosen power.	
Switch grill off	
Select a cooking zone using the zone selection key. Press GRILL	

Locking the Controller

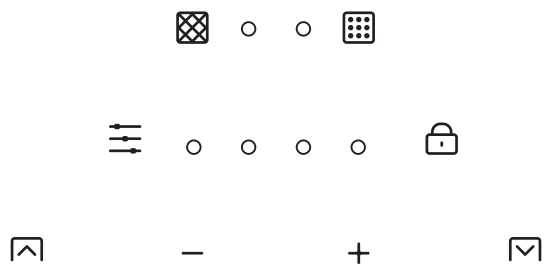
To avoid a cooktop selection being changed, during cleaning for example, the controller must be locked (except the on/off button).

This function can only be activated 10 seconds after switching the cooktop on.

Locking	
Lock	Display
Press the  for 2 seconds. The symbol now lights up brightly.	
Unlock	
Press the  for 2 seconds. The symbol now lights up normally.	

CONTROLLING THE EXTRACTION TOWER

Downdraft Tower control panel



Extraction control	
Switch on/lift extraction tower position	
Decrease extraction speed	
Increase extraction speed	
Switch off/lower extraction tower position	
Extraction speed indicator	
Cleaning indicator for grease filter	
Cleaning indicator for recirculation filter (optional)	
Preset extraction function	
Extractor hood lock button	

Operation via Mobile App

This downdraft tower can also be remotely controlled via a mobile device. Installing the Novy Connect app on your mobile device will enable you to connect to the downdraft tower. When the downdraft tower is not connected to the mobile device itself, the downdraft tower can be operated using the remote control for the downdraft tower itself.

Set up

To use the Novy Connect application for your downdraft tower and appliance installation you will need the following:

- The downdraft tower must be connected to the house power supply and to be turned on.
- A smartphone or tablet with a current version of iOS or Android operating system.
- Download the Novy Connect application through your favorite app store. Your downdraft tower and mobile device should be within range of each other.

The application will guide you through the entire procedure. Follow the directions in the application.

User Modes

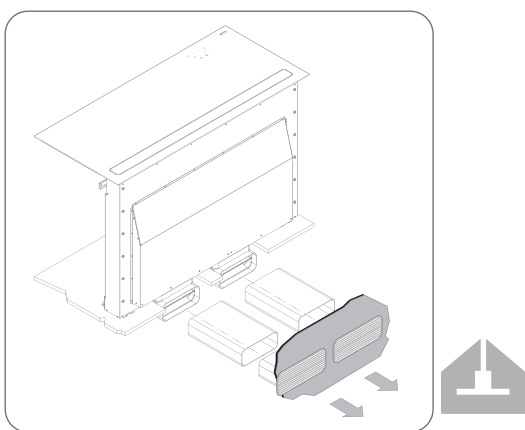
This appliance can be used in the exhaust or recirculation mode (standard setting upon delivery)

Exhaust Mode

The air sucked in is first cleaned by the grease filters before being removed to the outside. This can be achieved by making use of a series of ducts connected between the appliance and a wall exhaust cover.

To set the appliance in exhaust mode, press and hold the key combination **+** and **-** and  for 3 seconds when the extraction tower is closed.

The LED next to the Cleaning indicator for recirculation filter will blink 3x.

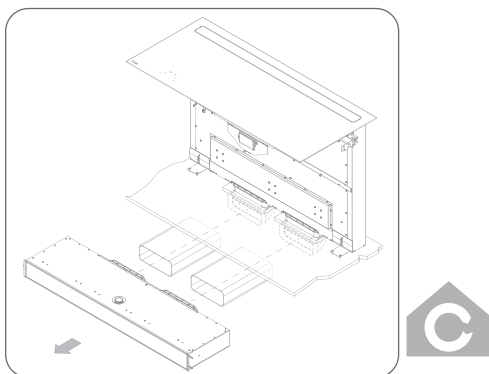


Recirculation Mode

The air sucked in is first cleaned by the grease filters. The scents are then removed in the recirculation filter before re-entering the kitchen.

To set the appliance in recirculation mode (default setting), press and hold the key combination **+** and **-** and  for 3 seconds when the extraction tower is closed.

The LED next to the Cleaning indicator for recirculation filter will be on for 3 seconds.



INFO: Provide adequate ventilation in the kitchen for optimal efficiency of the recirculation system.

Controlling the Downdraft Tower



WARNING: When the extraction is activated, the extraction tower automatically rises to the desired height at the rear of the induction cooktop. Therefore, ensure nothing can hinder its movement.

Extraction tower:	
Switch on 3-15/16" (10 cm)	Display
Briefly press	LED lights up
Switch on 11-13/16" (30 cm)	LED lights up
Press and hold for 2 seconds	
Switch AUTO on 7-7/8" (20 cm)	LED lights up
Press	
Switch on run-out function	LED blinks
Press and hold for 2 seconds	
Switch off	LED off
Briefly press	

Other positions of the extraction tower: The extraction tower can be set in 3 different standard positions: 10, 20 and 30 cm via the and buttons.

If you wish to choose an intermediate height yourself, you can stop the suction tower at any position while the extraction tower is moving.

Press the button if the extraction tower moves upwards, or if it moves downwards.

AUTO function: Preset function where the extraction tower immediately comes into position at the most common cooking height of 20 cm. The extraction mode 5 (3rd LED) is automatically set. **This can be adjusted in the Novy Connect app.**

Run-out function: This function starts at the end of cooking. For a fixed time, the remaining cooking vapors will be extracted from the kitchen by the extraction tower at low extraction mode and at a height of 10 cm. When recirculation is selected, the recirculation filters are also dried.

The run-out time is set to 30 minutes by default in the recirculation mode and 10 minutes in exhaust mode. It is recommended that this function be allowed to carry out its function completely. At the end of the run-out time, the motor and the extraction tower will automatically switch off and the tower will close.

Increase/Decrease Power Level

The extraction tower can be set to 8 power levels, with 3 intense levels (6, 7 and 8).

Activate the intense levels when cooking food with a strong smell or vapor. In these intense levels (levels 6, 7 and 8) the extraction tower functions on higher flow rates. After 6 minutes, the extraction tower switches back to level 5. After this time, the extraction tower switches back to position 5.

Adjusting the power level:	
Increase the power	Display
Press [➕]	Brighter LED(s)
Decrease the power	LED(s) dim
Press [➖]	

Auto-Stop

In order to ensure the extraction does not keep running, the motor switches off and the extraction tower closes automatically after 3 hours (if the controller has not been changed during these 3 hours).

Locking the Downdraft Tower

In order to prevent the extractor hood from being inadvertently switched on, e.g. when cleaning the glass, the controls are locked.

Locking the extraction tower	
Locking	Display
Hold finger on  for 3 seconds of the extraction tower.	LED lights up
Unlocking	LED off
Hold finger on  for 3 seconds of the extraction tower.	

CLEANING INDICATORS

Cleaning Indicator for Grease Filter



Indicator: LED next to  lights

After 20 cooking hours, the LED next to the  symbol will light up.



Follow the cleaning instructions as described in the chapter, Cleaning.

After having cleaned and replaced the grease filters, reset the cleaning indicator.

Reset: press the  control key for 3 seconds when the extraction tower is completely downwards.

Replace Recirculation Filter Indicator (only with Recirculation)



Indicator: LED next to  lights.

After a fixed time, the LED on the hood touch will light up. This indicates that the recirculation filter needs to be replaced.



Follow the cleaning instructions described in the recirculation box / filter manual.

A new recirculation filter can be obtained from a specialist dealer or from the Viking Range website. After replacing the recirculation filter, reset the cleaning indicator.

Reset: press the  control key for 3 seconds when the extraction tower is completely downwards.

I/O module connection

The appliance can be optional equipped with the Input/Output module **n° 990036**.

When the input of the module is used in “closed” input situation the extraction tower will move to the desired height only the extraction will not start.

The 2 LEDs between the cleaning indicator  and  will blink.

The extraction only starts when the input situation is “open”.

The input can be used for example in combination with a (**sinwow**) switch in duct out mode.

When the output of the module is used the relay will close when the extraction is active.

The output remains closed also 5 minutes after closing the extraction tower.

COOKING ADVICE

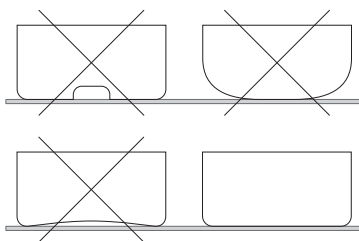
Quality of the Pots and Pans

Suitable cookware, pots and pans include: steel, enameled steel, cast iron, stainless steel with magnetic base, aluminum with magnetic base ($\pm 3-15/16"$ / $\pm 100\text{mm}$ min). Unsuitable pans include: aluminum and stainless steel without magnetic base, copper, brass, ceramics, porcelain. The manufacturers will state whether their products are suitable for induction.

In order to ensure your pans are suitable:

- Pour a little water in a pan and place it on an induction cooking zone set to **9**. The water should be hot within a few seconds.
- Hold a magnet to the base of the pan. The magnet should stick.

Some cooking pots hum when they are placed on an induction cooking zone. This does not mean the appliance is faulty, and it will not affect operation. This noise decreases when you adjust the power.



Lift the pans up when you want to move them to avoid stains and scratches.

As often as possible, prepare meals with the pan lid on.

Dimensions of Cooking Pans

The cooking zones can (to a certain extent) automatically adapt to the diameter of the pan. The base of the pan must have a minimum diameter ($\pm 3-9/16"$ (9cm)) for working with the selected cooking zone. Place the pan in the middle of the cooking zone in order to optimize the energy transfer. If the diameter of the pan is much larger than the zone, this will not result in an optimal cooking result.

Only the surface of the pan above the induction coil will then generate the heat. The rest of the surface that is not above the induction coil will receive heat via conduction through the pan surface.

Therefore, if the pan is much larger than the cooking zone, it is advised to set the cooking zone to a slightly lower level to allow the heat to be divided up more evenly.

Examples of Power Control

(The values indicated below are only indicative)

	Application	Display
Melting Warming up	- Sauces, butter, chocolate, gelatin - Pre-prepared meals	<i>1-2</i>
Rising Defrosting	- Rice pudding and pre-prepared meals - Vegetables, fish, frozen products	<i>2-3</i>
Steaming	Vegetables, fish, meat	<i>3-4</i>
Water	- Boiled potatoes, soups, pasta - Fresh vegetables	<i>4-5</i>
Simmering	- Meat, liver, eggs, grilled sausages - Goulash, rolled meat, black/white pudding	<i>6-7</i>
Cooking Roasting	Potatoes, fritters, flat biscuits	<i>7-8</i>
Roasting Bringing to cooking temperature	- Steaks, omelettes - Water	<i>9</i>
Cooking	Bringing large quantities of water to the boil	<i>P</i>

CLEANING AND MAINTENANCE



Follow all instructions described in the **Safety** chapter



Before cleaning, check the cooking plate has been fully switched off and the glass above the cooking zones has cooled down.



Follow the cleaning instructions below for a long life and optimum functioning of the appliance.

Maintenance of the cooktop



First let the appliance cool down, otherwise there is a risk of burns.



Never use “steam” or “pressure” equipment.



Never use objects that could damage the vitro-ceramic glass such as an abrasive sponge, abrasive cleaning liquid or aggressive cleaning agents.

Clean the glass of the cooking plate

Wipe the surface clean with some washing-up liquid on a damp cloth or sponge (it is best to do this after every use), then dry the cooktop by rubbing with a dry cloth or with kitchen paper. Always make sure that all cloths used are clean in order to avoid scratching the surface.

In case of stubborn stains

Heavy contamination and stains (limescale stains, pearl-like shiny spots) are best removed while the cooktop is still warm. For this apply common cleaning agents and cleaning methods. If this does not work well enough, you can use a specific cleaning product for cleaning vitro-ceramic glass (for example, **Vitroclen**).

Boiled-over food should first be soaked with a wet cloth; the contamination residues should then be removed with a glass scraper that is specially designed for ceramic cooktops. After this, clean the cooktop as described under “Cleaning glass cooktop”.

Burnt-on sugar and melted plastics are best removed immediately – while still hot – with a glass scraper. After this, clean the cooktop as described under “Cleaning glass cooktop”. Grains of dirt/sand may fall on the cooking plate while peeling potatoes or washing vegetables and may cause scratches when moving the pans. Therefore, ensure there are no grains left on the surface.

Discoloration of the cooktop does not have any influence on the operation or strength of the vitro-ceramic. It is not a form of damage to the cooktop, but it is a result of residues that have not been removed and have therefore burnt-in.

Shiny spots occur as a result of wear caused by the base of the pans, in particular when using cooking pans with an aluminum bottom or when using the wrong cleaning agents. These can only be removed with great difficulty using common cleaning agents. If necessary, repeat the cleaning several times.

Due to the use of aggressive cleaning agents and scratching caused by the pan bases, the glass surface is rubbed off over the course of time, leaving dark stains.

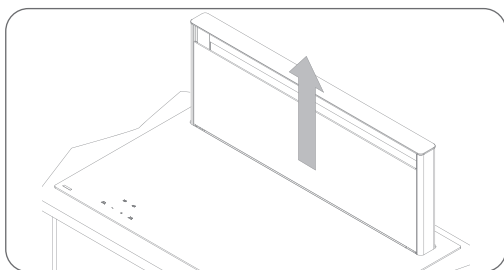
Do not use the cooking plate as a table top or for putting utensils on.

Always lift up the pans/pots and do not slide them along the glass plate.

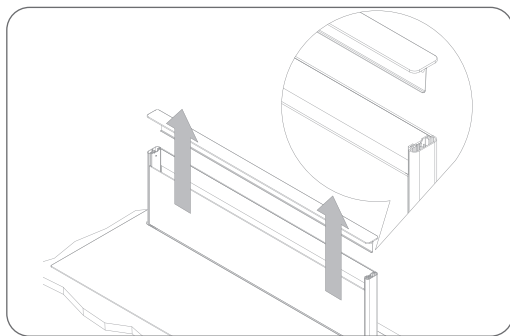
Maintenance of the Downdraft Tower

Cleaning after Use

Raise the extraction tower to its highest position, press (several times) on .



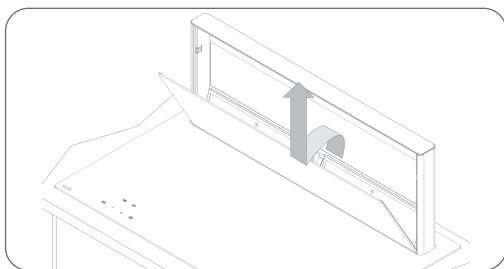
Raise the uppermost glass from the extraction tower.



INFO: Do not place the top glass on a switched on cooktop to avoid heating.

Clean with a damp cloth or sponge, use of a pH-neutral detergent is possible. Wipe dry with a dry cloth/ kitchen paper.

Tilt the front piece of glass using both hands and lift it out of the extraction tower.



Clean the front and back of the glass with a damp cloth or sponge, use of a pH-neutral detergent is possible. Wipe dry with a dry cloth/ kitchen paper.

Press the  button after all parts are reinstalled.



Make sure that the suction opening is clear when replacing the top glass.



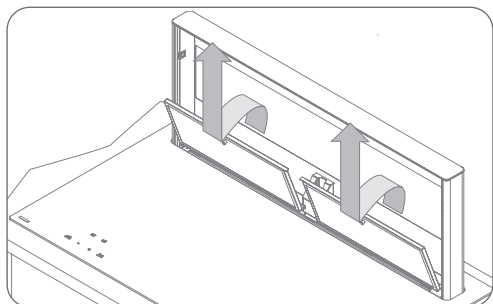
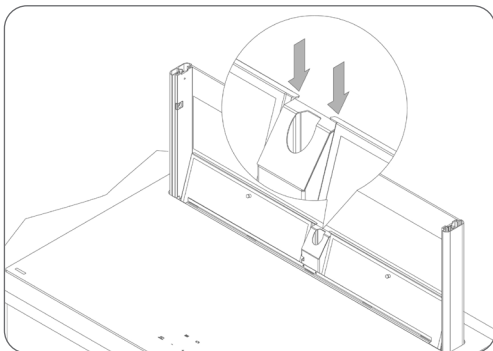
Never use objects that could damage the glass such as an abrasive sponge, abrasive cleaning liquid or aggressive cleaning agents.

Cleaning the Grease Filters

When the grease filters must be cleaned, this is indicated by the grease filter cleaning indicator.

Follow the steps previously described in [Cleaning After Use](#)

Take the grease filters out of the extraction tower (keep the position of the grease filter in mind; there is a left and a right grease filter)



Clean in dishwasher or immerse in hot water containing degreasing detergent.



WARNING: If the instructions described above are not followed, residue in the filter may cause a fire.



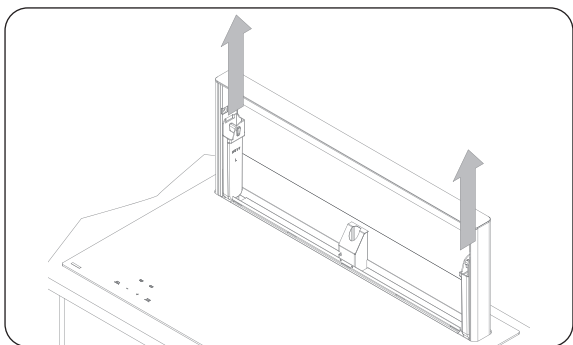
The uppermost extraction tower glass must NOT be placed in the dishwasher. This may cause scratches in the glass; it may also damage the coating on the base.

After cleaning:

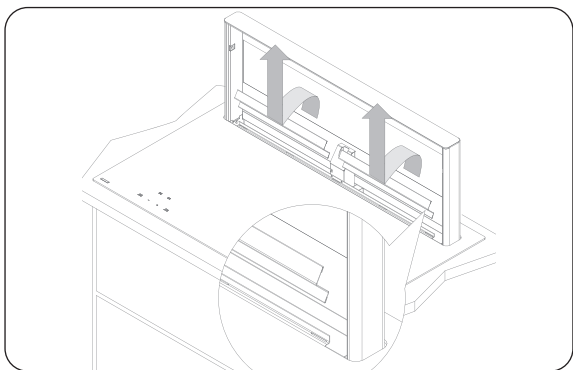
- Return the filters and the glass into the extraction tower.
- Press the  button after all parts are reinstalled.
- Press the  control key for 3 seconds when the extraction tower is completely downwards.

Cleaning Spillage into the Appliance

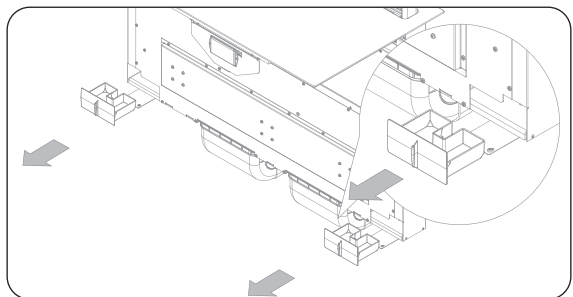
- Follow the steps Previously described in **Cleaning After Use and Cleaning the Grease Filters**.
- Remove the upper collection containers from the tower and clean if necessary.



- Remove the collection safety and clean if necessary.



- In the case of spillage of large quantities of fluid, slide the lower collection containers from the underside of the extraction hood and clean if necessary.



- Follow the steps in the reverse order to make the appliance ready for cooking again.
- Press the  button after all parts are reinstalled.

TROUBLESHOOTING

MINOR FAULTS

Messages on the Cooktop

Code	
 -	• There is no cooking pan on the cooking zone. • The cooking pan is not suitable for induction. • The diameter of the bottom of the cooking pan is too small when compared to the cooking zone.
	See Keep Warm Function.
	• The electronic system is disrupted. • Disconnect and reconnect the cooktop. • Call the after-sales service.
	See Stop & Go Function.
 (Er03)	The controller keys are covered by liquid or an item. The symbol will disappear as soon as the keys are released or cleaned.
	The cooktop has overheated, leave to cool, then switch back on.
	The fan air supply is blocked. Unblock it.
	The cooktop has not been properly connected to the network. Check the connection.
(Er47)	Problem in the appliance's internal bus system.

If one of these error messages remains visible, you can contact the after-sales service.

The cooktop or the cooking zone does not work:

- The cooktop has been poorly connected to the electrical power supply.
- The safety fuse has blown.
- Check the locking key has been enabled.
- The touch control keys have been splashed with water or fat.
- There is an object on the touch control keys.

A single zone or all zones are not working:

- The safety appliance has been operated.
- This shall engage when a cooking zone has been left on unintentionally.
- The safety shall also engage when one or more touch control keys are covered.
- A pan is empty and the base has overheated.
- The cooktop also has an automatic power reducer and automatic shut-down in the event of overheating.

The fan continues to operate after the cooktop has switched off:

- This is not a defect, the fan is protecting the electronic equipment.
- The fan will stop automatically.

The automatic cooking controller does not seem to be working:

- The cooking zone is still warm [**H**]
- The maximum cooking level has been selected [**9**]
- The cooking level was selected using the control key [**-**].

Messages on the Downdraft

Code	
1st LED flashes	• Run-out function activated.
2 LEDs flash	• The tower was not detected at the requested position. • Check nothing can prevent the movement of the extraction tower. • Press . • Contact Viking.
3 LEDs flash	• Safety switch in extraction tower constantly activated. • Press . • Contact Viking. • Use a screwdriver to turn the slot on the drive shaft of the downdraft tower.
4 LEDs flash	• Front extraction tower glass is missing. • Front extraction tower glass has not been put in place correctly. • Press . • Extraction tower detection switch faulty.

The downdraft tower does not extract well. What can be the cause of this problem?

- Check that the top glass of the extraction tower is correctly positioned. The suction opening must be clear.
- Check the grease filter. Follow the cleaning indicator. On average, the filter must be cleaned every two weeks to ensure the extraction works correctly.
- Check the air supply in the house. As soon as the downdraft tower is switched on, make sure that air is supplied by opening the grates in the windows or by opening a window.
- Check the duct for blockages or constrictions which prevent proper extraction of the air.

SERVICE INFORMATION

Only authorized replacement parts may be used in performing service on the appliance.

DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Contact Viking Range, LLC, 1-888-(845-4641), for the nearest service parts distributor in your area or write to:

**Viking Range, LLC
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA**

Make a note of the information below. You'll need it if service is ever required.

This information can be found on the serial plate on the inner frame of the downdraft 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.

Viking Range, LLC
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information, call 1-888-845-4641 or visit our website at vikingrange.com

031025