

Setting the Clock

Digital Display

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 either the "UPPER OVEN" or "LOWER OVEN" button.
 2. Press the "CLOCK SET" button. The clock will begin to flash. The word "CLOCK" will be lit on the display.
 3. Type in the correct time on the electronic number keypad.
 4. Press the "CLOCK SET" button again. The clock is now set.

Alternate method:

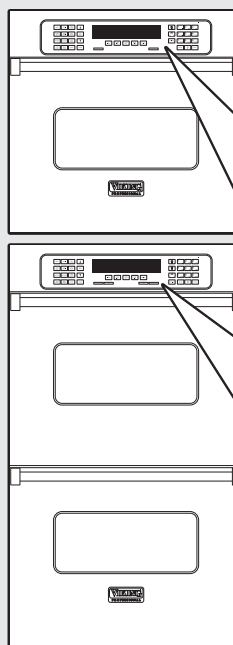
1. Press either the "UPPER OVEN" or "LOWER OVEN" button.
2. Press the "CLOCK SET" button. The clock will begin to flash. The word "CLOCK" will be lit on the display.
3. Use the up and down arrows to change the current time.

	Press and Release	Press and Hold
s	Time increases by one minute	Time increases by 10 minutes
t	Time decreases by one minute	Time decreases by 10 minutes

4. Press the "SET" button on the temperature control or the "CLOCK SET" button on the electronic timing center. The clock is now set.

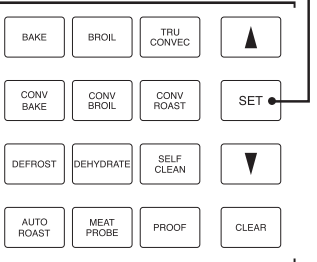
Note: The time-of-day cannot be changed while there is a Bake Hours or Start Time cycle programmed into the timer.

Oven Control Panel



Oven Function and Temperature Controls

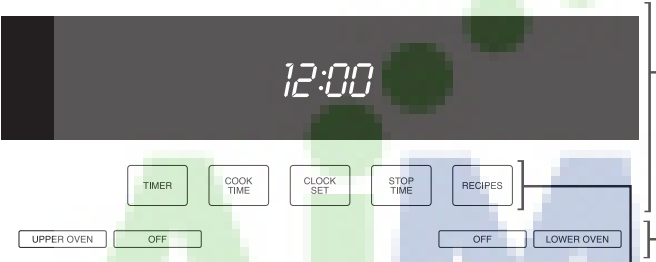
Each oven function has a separate setting. (See descriptions)
The SET control up and down arrows can be used to set any temperature from 150°F (65.6°C) to 550°F (287.8°C).



Electronic Timing Center

The Electronic Timing Center is used to program and control all timing functions.

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

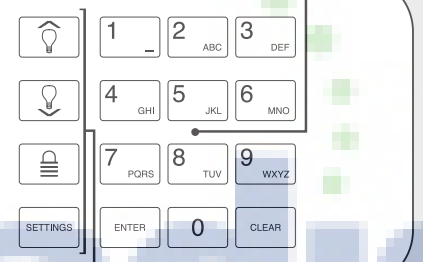


Oven Selector Controls

The Oven Selector Controls are used to turn the upper or lower oven on and off.

Electronic Keypad Entry

Both ovens share the electronic keypad entry. The alphanumeric keys can be used to program and control all oven functions.



Oven Function Options

<p>Bake Conventional, single-rack baking (breads, cakes, cookies, pastry, pies, entrees, vegetables)</p> <p>Convection Bake Multi-rack baking for heavier or frozen foods (e.g., frozen pies, pizzas, entrees, vegetables)</p> <p>Defrost Natural defrosting of the food using fan without heat</p> <p>Auto Roast* Automatic searing the outside of roasts; simplifies roasting</p>	<p>Broil Three conventional broil settings for cuts of flat pieces of meat or meat 1-2 inches thick</p> <p>Convection Broil Faster than regular broiling with less smoke generation for thicker meats</p> <p>Dehydrate Using the convection fan over a period of time, water is removed from the food by evaporation</p> <p>Meat Probe* Automatically turns the oven off when the internal temperature of the meat being roasted is reached</p>	<p>TruConvec™ Multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once)</p> <p>Convection Roast Roasting whole turkeys, whole chickens, hams, etc.</p> <p>Self-Clean A self-cleaning cycle using high heat to burn off soils and deposits</p> <p>Proof* Creates an optimal environment for the rising of yeast in many kinds of dough</p>	<p>Recipes* Accesses, programs, and saves cooking cycles from favorite recipes</p> <p>Oven Light Controls Controls the interior lights in the upper and lower ovens</p> <p>Oven Lock Childproofing feature preventing the controls from being activated when the oven is not in use</p> <p>Settings Accesses custom features such as display brightness, Sabbath mode, and tones</p>
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***Note:** Professional Series Premiere model features and control panel are shown.

Oven Settings and Functions

Temperature Control

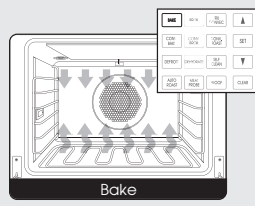
Both ovens share the temperature control. To use this feature, select the upper or lower oven, and then set the desired temperature. The controls can be set at any temperature from 150°F (65.6°C) to 550°F (287.8°C).

Oven Function Selector Control

Both ovens offer 11 separate cooking modes from which you can choose the one that best meets your cooking needs.

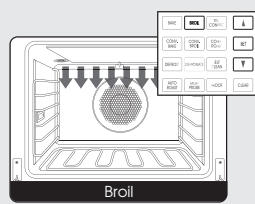
Bake

When using this function, full-power heat is radiated from the bake element in the bottom of the oven cavity, while supplemental heat is radiated from the broil element. This function is recommended for single-rack baking. Use this setting for baking, roasting, and casseroles.



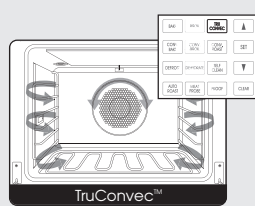
Broil

This function is a dry-heat cooking method, using direct or radiant heat on three different settings: low, medium and high. The distance between the foods and the broil elements determines broiling speed. This function is recommended for small, individualized cuts, such as steaks, chops, and patties.



TruConvec™

With this function, only the rear element operates at full power. There is no direct heat from the bottom or top elements, and the motorized fan in the rear of the oven circulates for even heating. Use this setting for foods that require gentle cooking, such as pastries, soufflés, yeast breads, quick breads, and cakes. This setting produces breads, cookies, and other baked goods with an even texture and golden crusts. No special bakeware is required. Use this function for single-rack baking, multiple-rack baking, roasting, and

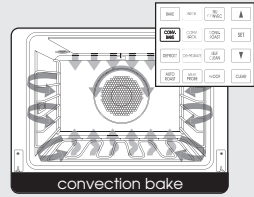


TruConvec™ (cont.)

preparation of complete meals. This setting is also recommended when preparing large quantities of baked goods at one time.

Convection Bake

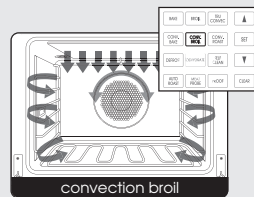
With this function, the bottom element operates at full power, and the top broil element operates at supplemental power. The motorized fan in the rear of the oven circulates heated air, providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.



A major benefit of convection baking is the ability to prepare food in larger quantities using multiple racks. When roasting using this setting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside, with less shrinkage. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes are involved, such as cakes, fish, or meat. The hot air system is especially economical when thawing frozen food. Use this setting for baking and roasting.

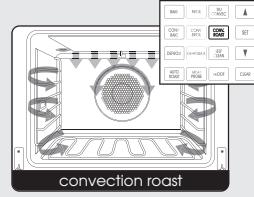
Convection Broil

Using this function, the top element operates at full power. This function is 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 also reduces the peak temperatures on the food. Use this setting for broiling thick cuts of meat.



Convection Roast

With this function, the convection element runs in conjunction with the inner and outer broil elements. The reversible convection fan runs at a higher



Convection Roast (cont.)

speed in each direction, allowing the moisture to be sealed inside large cuts of meat, such as roasts. This saves time when compared with single fan convection roast modes. Use this setting for whole turkeys, whole chickens, and roasts.

Note: Because this function uses a high-speed convection fan for optimum cooking performance, some noise may be noticed from the high fan speed. This is normal.

Defrost

With the temperature control off, a motorized fan in the rear of the oven circulates air. This fan accelerates natural defrosting of the food without heat.

Note: To avoid sickness and food waste, **DO NOT** allow defrosted food to remain in the oven for more than two hours.

Dehydrate

With this function, a motorized fan in the rear of the oven circulates warm air. 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 quality; only fresh, top-quality foods should be dehydrated in your oven.

Self-Clean

The self-cleaning cycle is designed to eliminate the need for scrubbing and scouring food baked onto the oven interior. During this cycle, the oven uses high temperatures to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the soil burn off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. When the oven has cooled, remove any ash from oven surfaces with a damp sponge or cloth.

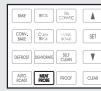
Auto Roast*

This function further simplifies roasting by automatically searing the outside of meats, raising the pre-set temperature by 100°F for a short time to sear the outside of the meat. The temperature then returns to the pre-set temperature in the standard convection roast mode.

Oven Settings (cont.)

Meat Probe*

The probe temperature function is used to automatically turn the oven off when the internal temperature of meat being cooked is reached.



Proof*

This function uses a low temperature to create an optimal environment for the yeast to rise in many types of dough.



Recipes*

This setting accesses, programs, and saves cooking cycles from favorite recipes.



Interior Oven Light Controls

The upper and lower ovens have interior oven lights controlled by the right touch pad. Push the light button to turn the interior oven lights on and off.



Oven Lock

This child protection function prevents the oven controls from being activated when the oven is not in use.



Settings

Use this function to access, program, and customize timeouts, display brightness, and the Sabbath mode.



***Note:** The AUTO-ROAST, PROOF, RECIPE and PROBE functions are included on the Premiere models.

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.

CAUTION

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194° F (90° C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

Warnings (cont.)

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.

- For proper oven performance and operation, **DO NOT** block or obstruct the oven vent duct located on the right side of the air grille.
- 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.
- Other potentially hot surfaces include rangetop, areas facing the rangetop, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

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

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

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.

Warnings (cont.)

CAUTION

All special ordered brass parts are coated with an epoxy coating. **DO NOT USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS.** All brass body parts should be wiped regularly with hot, soapy water. When hot, soapy water will not do the job, use everyday household cleaners that are not abrasive.

CAUTION

BURN HAZARD
DO NOT touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch! During the first few times the self-cleaning feature is used, there may be some odor and smoking from the curing of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures. Keep the kitchen well-vented during the self-cleaning cycle.

NOTICE

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

NOTICE

The Cooling Fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

