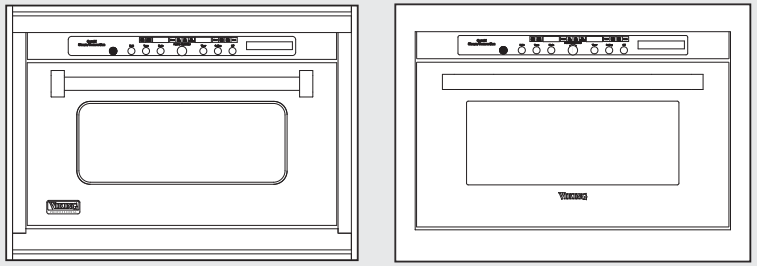
Viking Use & Care Manual



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or visit the Viking Web site at
vikingrange.com

Built-In Electric
Combi Steam/Convection Oven

F20427

(CC070307J)
J690.150

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 steam oven.

Your Viking oven is designed to offer years of reliable service. This Use and Care Guide will provide you with the information you need to become familiar with your steam oven'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-VIKING1.

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

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

Warnings

⚠ WARNING

Plug into a grounded 3-prong outlet. If a 2-prong wall receptacle is encountered, contact a qualified electrician. Do not remove ground prong. Unit must be grounded at all times. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

⚠ WARNING

Do not use oven cleaner or oven liner protective coating (such as aluminum foil) in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.

⚠ CAUTION

The oven door, especially the glass, can get hot. **Danger of burning: Do not touch the glass!**

⚠ CAUTION

Danger of explosion. Do not pour spirits (e.g., brandy, whisky, schnapps, etc.) over hot food.

⚠ CAUTION

The oven will remain hot for some time after it is turned off and will cool slowly. Please allow sufficient time for the oven to cool before cleaning.

⚠ CAUTION

Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

Warnings

⚠ 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. 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.

⚠ CAUTION

Accessories such as racks and trays, etc. get hot in the oven cavity. Always wear protective gloves or use dry pot holders.

⚠ CAUTION

Steam and water droplets may escape when the oven door is open. **Keep face and hands away from oven cavity if there is steam in it!**

⚠ CAUTION

While in ProBake cooking, at the start of the heating phase steam may escape from the steam vent.

⚠ CAUTION

If you notice smoke coming from the appliance or oven cavity, keep the door closed. Turn off the oven or disconnect from electrical supply.

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Important Safety Instructions

Read all instructions before using the steam oven.

- Use this oven only indoors and for its intended use as described in this manual. Never use your oven for warming or heating the room. This is based on safety considerations.
- Your unit should be installed by a qualified technician. The oven must be installed and electrically grounded according to local codes.
- The oven should only be installed and operated in a room with a temperature between 41°F (5°C) and 95°F (35°C). In the event of frost, there is a danger that residual water left in the pumps can freeze, causing damage.
- Before using the newly installed oven, follow the steps that should be taken before operating the oven for the first time.
- Do not attempt to repair or replace any part of this oven unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorized service agency.
- Children should not be left alone in the kitchen while the oven is in use.

⚠ CAUTION

Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

- Packaging material can be dangerous. Danger of suffocation! Dispose of packaging material according to local regulations.
- Use only dry pot holders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch surface areas. Do not use towel or bulky cloth.
- Keep area clean and free from combustible materials, gasoline, and other flammable liquids. Never use your oven as a storage space. Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. Do not pour spirits over hot foods. Do not leave oven unsupervised when drying herbs, breads, mushrooms, etc; fire hazard.
- Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.

Important Safety Instructions

- Do not use the oven if it is visibly damaged and/or there is visible smoke coming from the oven. Keep door closed and immediately disconnect from electrical supply.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening and touching oven door. Let hot air or steam escape before removing or replacing food. Do not touch glass window on door. Hot air or steam can cause burns to hands, face, and/or eyes. Do not sit or rest on the oven door.
- Keep oven vents unobstructed. The oven vent is located at the front of the oven and vents into the room. In ProBake cooking, steam may escape from the steam vent.
- Do not clean door gasket. It is essential for a good tight seal. Care should be taken not to rub, damage, or move the gasket.
- Allow sufficient time for the oven to cool before cleaning. Use a damp soft cloth to remove any residual water in the bottom of the oven cavity. Do not use steam cleaners or spray the inside or outside of the oven with water.
- No commercial oven cleaner or oven liner protective coating such as aluminum foil should be used in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.
- Keep this use and care manual for future reference. If you sell the oven or pass it on to a third party, make sure the use and care manual accompany the installation instructions.

SAVE THESE INSTRUCTIONS!

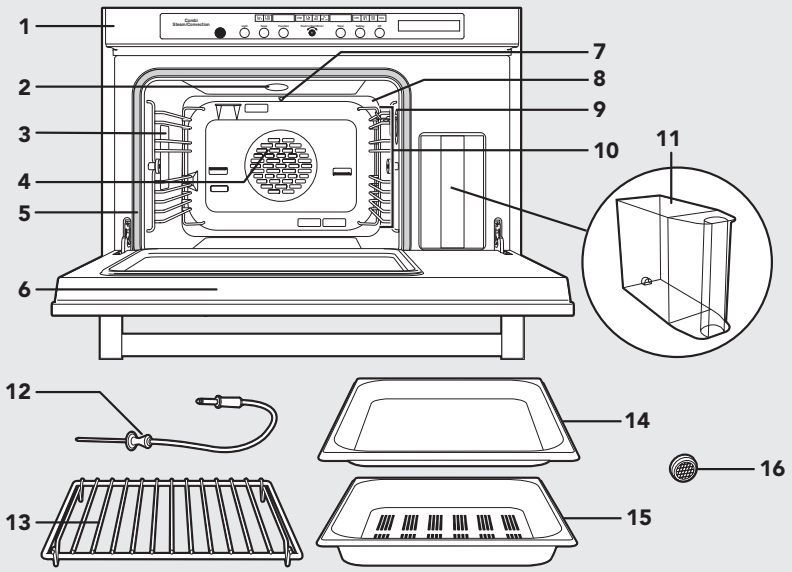
Getting Started

Before Using Oven

The following steps **MUST** be taken before any function can be used. When your oven is first connected to the power in your home, the time display will show <12:00>. Before you use the oven:

1. Turn knob to set desired time.
   - The display stops flashing after approximately 15 seconds and the time is set.
2. Clean the oven and the accessories. If needed, adjust the user settings to the water hardness (see page 11).
3. Fill the water tank up to the "MAX" line with cool, fresh drinking water and slide into position.
4. Press the "Function" button three times.
   - <ProBake> and <Oven temperature> appear in the text display.
   - Pro Bake indicator lights up.
   - Oven Temp indicator flashes.
   - The temperature display flashes 410°F (210 °C.)
5. Adjust the oven temperature to 360°F (180°C) by turning knob. Press the knob to confirm.
6. After 30 minutes press the "Off" button.
   - The oven turns off.
7. Remove any water on the bottom of the oven with a soft, dry cloth.

Features

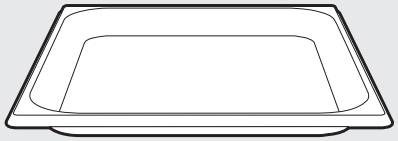


1. Electronic display
2. Oven vent
3. Light
4. Convection fan
5. Door seal
6. Oven door
7. Temperature sensor
8. Steam inlet
9. Socket for meat probe
10. Rack positions
11. Water tank
12. Meat probe
13. Oven racks (two included)
14. Multi-purpose cooking tray
15. Steamer tray
16. Water filter (three included)

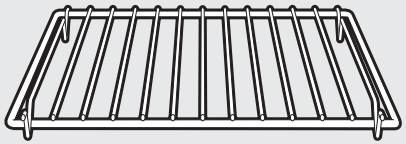
Standard/Optional Accessories

When cooking and baking foods, make sure to place the food on the proper accessory. Each oven is equipped with two wire racks, one steamer tray, and one multi-purpose cooking tray.*

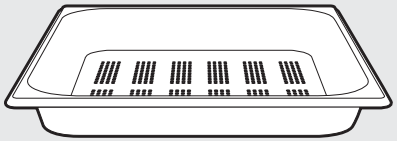
- The stainless steel and optional porcelain multi-purpose cooking trays serve as baking trays for breads, biscuits, etc., and as drip trays for use with the wire rack or steamer tray.



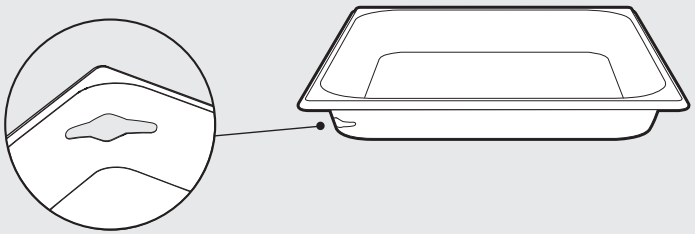
- The wire rack should be used for cake and baking pans, as well as meat, frozen pizza, etc.



- The stainless steel steamer tray is used for steaming fresh or frozen foods.



- The stainless steel multi-purpose tray with pouring slot is used when pouring extracted juices and drippings from fruits and berries.



***NOTE:** Using metal knives or cutting wheels on the multi-purpose cooking tray or steamer tray will damage the surface.*

Standard/Optional Accessories

Standard

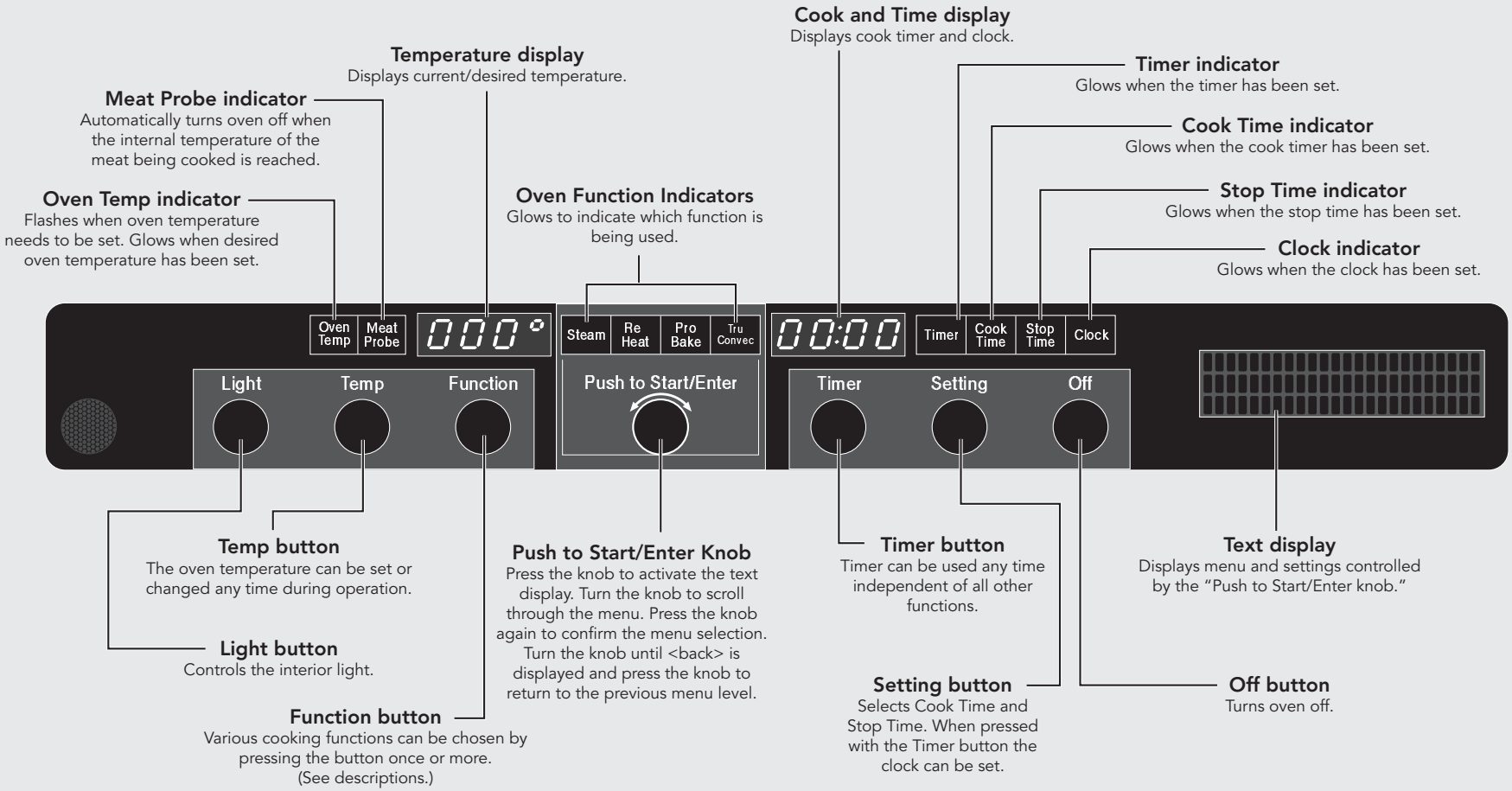
Description	Capacity	Model
Rack		VSSR
Multi-Purpose Cooking Tray	1 3/4 quart (1.7 liter)	VCSSM
Steamer Tray	3 1/2 quart (3.3 liter)	VCST
Combi Steam Descaling Cleanser	16.9 fluid ounces (500 ml)	VCSDC

Optional

Description	Capacity	Model
Deep Multi-Purpose Cooking Tray	3 1/2 quart (3.3 liter)	VCSDM
Deep Multi-Purpose Cooking Tray with Pouring Slot	3 1/2 quart (3.3 liter)	VCSP
Porcelain Multi-Purpose Cooking Tray	1 3/4 quart (1.7 liter)	VCSPM

Accessories

Electronic Display/Features



Meat Probe indicator
Automatically turns oven off when the internal temperature of the meat being cooked is reached.

Oven Temp indicator
Flashes when oven temperature needs to be set. Glows when desired oven temperature has been set.

Temperature display
Displays current/desired temperature.

Oven Function Indicators
Glows to indicate which function is being used.

Temp button
The oven temperature can be set or changed any time during operation.

Light button
Controls the interior light.

Function button
Various cooking functions can be chosen by pressing the button once or more. (See descriptions.)

Push to Start/Enter Knob
Press the knob to activate the text display. Turn the knob to scroll through the menu. Press the knob again to confirm the menu selection. Turn the knob until <back> is displayed and press the knob to return to the previous menu level.

Changing User Settings

You can change the oven settings to suit your own preferences. The procedure is the same for all user settings.

1. Press the knob to activate the text display.
2. Turn the knob until <User Settings> is displayed.
3. Press the knob to confirm.
4. Turn the knob to display options.
5. Press the knob to select desired user settings.
6. Press the "Off" button to exit.

Electronic Display/Features

Cook and Time display
Displays cook timer and clock.

Timer indicator
Glows when the timer has been set.

Cook Time indicator
Glows when the cook timer has been set.

Stop Time indicator
Glows when the stop time has been set.

Clock indicator
Glows when the clock has been set.

Timer button
Timer can be used any time independent of all other functions.

Setting button
Selects Cook Time and Stop Time. When pressed with the Timer button the clock can be set.

Text display
Displays menu and settings controlled by the "Push to Start/Enter knob."

Off button
Turns oven off.

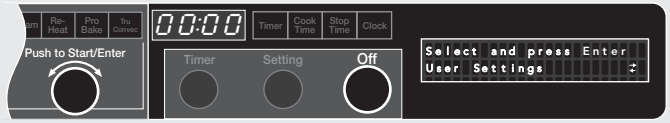
Using Buttons

The functions, oven temperature, meat probe temperature, cooking time, and various other functions can be selected by pressing the appropriate button once or more.

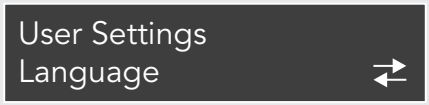
- The indicator for the function selected lights up or flashes.
- The display flashes with a recommended value.
- Turn the knob to change the recommended value.
- Press the knob to start the oven immediately.
- If the knob is not pressed, the oven will start automatically approximately 15 seconds after the settings were last changed.
- Additional settings or changes can be made at any time.

Product Controls

Setting Language



1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.
2. Turn knob until <Language> appears in the text display. Press knob to confirm.
3. Turn knob until desired language is displayed. Choose from the following languages.
   - English (usa)
   - Español (mex)
   - Français (can)
   - Deutsch
   - Nederlands
   - Italiano
   - Português

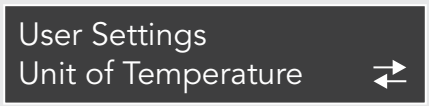


4. Press knob to confirm.
5. Press "Off" to exit.

Changing Unit of Temperature

The temperature can be displayed in degrees Fahrenheit or degrees Celsius.

1. Press and turn knob until <User settings> appears in the text display. Press knob to confirm.
2. Turn knob until <Unit of temperature> appears in the text display.
3. Press knob to confirm.

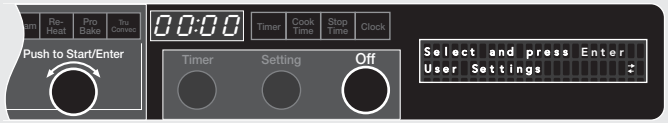


4. Turn knob until <°F> or <°C> is displayed. Press knob to confirm desired unit of temperature.
5. Press "Off" to exit.

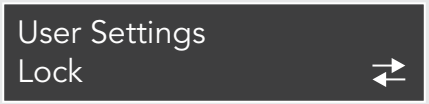
Child Safety Lock

The child safety lock prevents children from accidentally turning the oven on. If the "Temp" button, "Function" button, or knob is pressed when the child safety lock is activated, the oven will beep twice and <Locked> will appear in the text display.

Setting Lock



1. Press and turn knob until <User settings> appears in the text display. Press knob to confirm.
2. Turn knob until <Lock> appears in the text display. Press knob to confirm.



3. Turn knob until <on> or <off> is displayed. Press knob to confirm desired setting.
4. Press "Off" to exit.

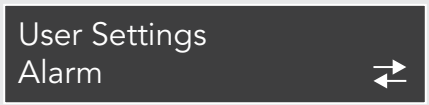
Deactivating Lock

To deactivate the lock, press and hold the "Off" button and press the "Temp" or "Function" buttons simultaneously. The lock is automatically reactivated 10 minutes after the oven has been turned off. The "Light," "Timer," and "Setting" buttons can be used in both the active and inactive modes. To turn lock off permanently, repeat steps 1 through 3. Select <off>. Press "Off" to exit.

Setting Alarm Volume

The alarm can be set to low or high volume.

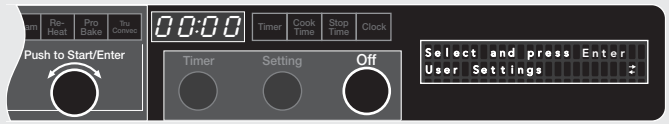
1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.



2. Turn knob until <Alarm> appears in the text display. Press knob to confirm.
3. Turn knob until <High volume> or <Low volume> is displayed. Press knob to confirm desired setting.
4. Press "Off" to exit.

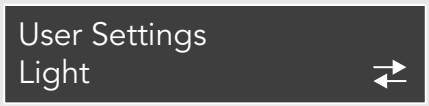
Interior Oven Light

Press the "Light" button to turn the interior light on or off at any time. If the interior light is not turned off by pressing the <Light> button, it will automatically turn off 30 minutes after use. You can also select between "Automatic with door" or <Manual with key> (press "Light"). With the automatic setting, the interior light automatically comes on when the oven door is opened and turns off again when it is closed.



Setting Interior Oven Light

1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.



2. Turn knob until <Light> appears in the text display. Press knob to confirm.
3. Turn knob until <Automatic with door> or <Manual with key> is displayed. Press knob to confirm the desired setting.
4. Press "Off" to exit.

Water Hardness

The oven features a system that automatically indicates when it is time to descale. The system can be optimized for households with very soft water and very hard water, by changing the user settings to the relevant range of water hardness. There are three settings for water hardness. The factory setting is set for hard water types.

Type	gr/ga	ppm	°dH	°fH	°eH
Soft	1 – 8	<20 – 150	1 – 8	1 – 15	1 – 11
Medium	9 – 20	160 – 350	9 – 20	16 – 35	12 – 25
Hard	21 – 28	360 – 700	21 – 28	36 – 70	26 – 35

To select water hardness:

1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.

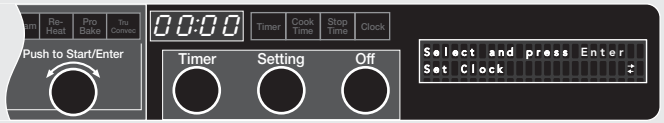
2. Turn knob until <Water Hardness> appears in the text display. Press knob to confirm
3. Turn knob until <Soft>, <Middle>, or <Hard> is displayed. Press knob to confirm the desired setting.
4. Press "Off" to exit.

Clock

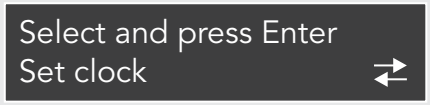
The following time features are used to program and control all timing functions.

The digital clock may be set or changed by using either the text display or a combination of buttons. The clock can not be changed if the Delayed Start feature has been activated. <Switch off Delayed Start> will appear in the text. Between the hours of 10:00 p.m. and 6:00 a.m., the displayed clock will reduce in brightness.

Setting the Clock (Using Text Display)



1. Press and turn knob until <Set clock> appears in the text. Press knob to confirm.



2. The time appears in the clock display. Turn knob until the correct time-of-day is displayed. Press knob to confirm.

3. Press "Off" to exit.

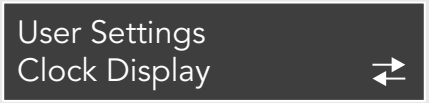
Setting the Clock (Using Buttons)

1. Press the "Timer" and "Setting" buttons simultaneously.
2. Turn knob until the correct time-of-day is displayed. Press knob to confirm.

Setting Clock Display

The clock can remain constantly on or only be on when oven is in use. To set the clock display:

1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.
2. Turn knob until <Clock Display> appears in the text display. Press knob to confirm.

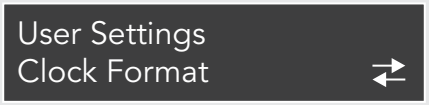


3. Turn knob until <on> or <off> is displayed. Press knob to confirm desired setting.
4. Press "Off" to exit.

Clock Format

The clock format can be set to either 12-hour (a.m./p.m.) or 24-hour (European) time formats.

1. Press and turn knob until <User Settings> appears in the text display. Press knob to confirm.
2. Turn knob until <Clock Format> appears in the text display. Press knob to confirm.



3. Turn knob until <12h> or <24h> is displayed. Press knob to confirm desired setting.
4. Press "Off" to exit.

Timer

The timer can be used at any time and independent of all other functions. It can be used for timing up to 9 hours 59 minutes.

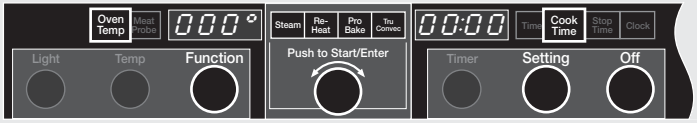
1. Press "Timer." The timer indicator will flash as <Timer> appears in the text display. <0 '00> appears in the clock display.
2. Turn knob until the desired duration time is displayed. The time will increase in 10 second increments until 9 minutes 50 seconds (9 '50) is reached. Then at 10 minutes (0h10), the time will increase in 1 minute increments until 9 hours and 59 minutes (9h59) is reached. Press knob to confirm desired time. The timer indicator flashes and the remaining time is displayed.

The program can be cancelled or changed at any time by pressing "Timer," and turning knob to 0 '00 or until the desired duration time is displayed. Press knob to confirm.

Timer Alarm

At the end of the timer program, the alarm will consist of five short beeps repeated for 1 minute. The timer indicator flashes and <Timer complete> appears in the display. Press knob to cancel the alarm.

Cooking Time



Any cooking function can be timed to turn off automatically when the desired cooking time is complete. Select the function and desired temperature. If the desired cooking time is set for 1 hour and 15 minutes at 9:00 a.m., the oven will automatically turn off at 10:15 a.m.

1. Place the food on a rack or tray inside the oven.
2. Press the "Function" button until desired function is selected.
3. Turn knob to set the desired temperature.
4. Press the "Setting" button. <Cooking time> appears in the text display while the cook time indicator and the recommended cooking time for the selected function flashes in the time display.
5. Turn knob to set the desired cooking time.
6. Press knob to confirm.
7. The cook time is now set.

The program can be changed by pressing "Setting" and turning knob to the desired time. Press knob to confirm. Press "Off" to turn the program off before it is completed.

The selected function will automatically turn off when the specified cooking time is complete. The alarm beeps intermittently for 1 minute or until knob is pressed. The cook time indicator flashes while <Cooking time complete> appears in the text display and the oven temperature appears in the temperature display.

Automatic Cook Time

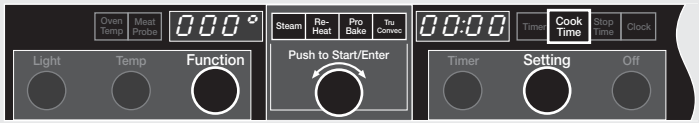
The cook time and stop time functions can be used to automatically turn the oven on and off at selected times. The automatic cook and delayed start cook times are ideal for foods with no danger of spoilage during the time the oven is left off. Select the function and desired temperature. For example, if the desired cooking time is set for 1 hour and 15 minutes at 8:00 a.m. and the stop time is set for 11:30 a.m., the oven will automatically turn on at 10:15 a.m. and turn off at 11:30 a.m.

⚠ WARNING

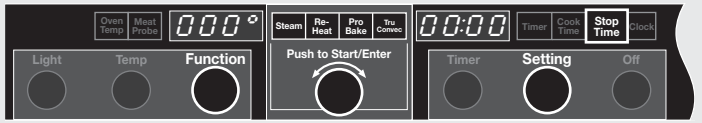
To avoid sickness and food waste when using automatic time baking:

- 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.

Setting Automatic Cook Time



1. Place the food on a rack or tray inside the oven.
2. Press the "Function" button until desired function is selected.
3. Turn knob to set desired temperature.
4. Press the "Setting" button. <Cooking time> appears in the text display while the cook time indicator and the recommended cooking time for the selected function flashes in the time display.
5. Turn knob to set the desired cooking time.



6. Press "Setting" again. <Switch-off Delayed Start> appears in the text display while the stop time indicator and the clock flash.
7. Turn knob to set desired stop time. The delayed start cook time can be set up to 11 hours 59 minutes. Press knob to confirm. The cook time and stop time indicators will light up and <Delayed Start> appears in the text display.
8. The automatic cook time is now set.

The stop time can be changed by pressing "Setting" twice and turning the knob to the desired time. Press the knob to confirm. Press "Off" to turn the program off before it is completed.

The selected function will automatically turn off when the specified cooking time is complete. The alarm beeps for one minute intermittently or until the knob is pressed. The cook time indicator flashes while <Cooking time complete> appears in the text display and the oven temperature appears in the right display.

NOTE: *When using the meat probe, the cooking time will need to be estimated. The oven will turn on at the desired start time and off when the programmed meat probe temperature has been reached.*

Display Mode

Only the clock, temperature and text display can be shown when "Display Mode" is activated.

To activate:
1) Press simultaneously, **Light - Enter - Off** for 10 seconds.
2) Turn knob to set <Demo-Modus - On>.
3) Press knob to confirm.

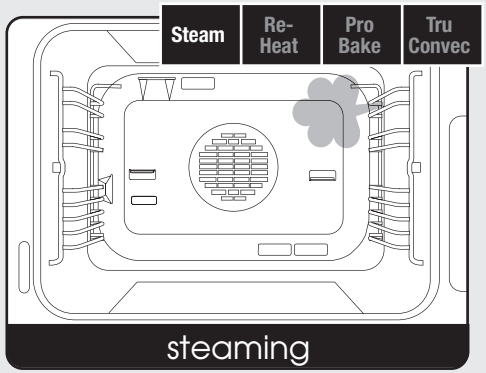
To deactivate:
1) Press simultaneously, **Light - Enter - Off** for 10 seconds.
2) Turn knob to set <Demo-Modus - Off>.
3) Press knob to confirm.

Cooking Functions

The operating functions available are described below. The recommended baking and roasting temperatures given in older recipe books are likely to be too high and the recommended rack positions in the cooking space not ideal. Note that the temperatures and times given in the following tables are based on typical methods of preparing food, and should only be used as a guide.

Steaming

This function uses steam which flows from the boiler into the oven, heating and steaming the food. Use this setting for foods that require gentle cooking such as vegetables, rice, seafood, and yogurts.



Recommended cooking temperature: 210°F (100°C) (corresponding to maximum boiling temperature)
Range: 90°F (30°C) – 210°F (100°C)

1. Place food in the unheated oven.
2. Press the "Function" button once.
   - <Steaming> and <Oven Temperature> appear in the text display.

Steaming Tips

Because of variations in food density, surface texture, and consistency, some foods may be prepared more successfully using steam.

- When using the steamer tray, placing the multi-purpose cooking tray underneath reduces condensation and avoids spills on the bottom of the oven.
- Use steamer tray to steam vegetables. Add salt and seasoning to vegetables after cooking.
- When steaming meat or fish, use the steamer tray, lightly coated with butter or non stick spray.
- When extracting juice from fruit or berries, place the multi-purpose cooking tray under the steamer tray.
- Place custards, creme desserts, or yogurt in a dish and place on the steamer tray.
- Place rice, pasta, or dried legumes with water in a glass or porcelain dish and place on wire rack.
- Rice or pastas can be cooked along with vegetables with similar cooking times to save energy.
- If the door is opened while steaming, cooking will stop. To resume cooking, close the door and press the knob.

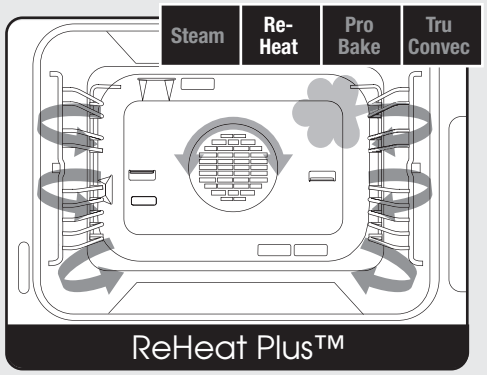
Cooking Functions

Food	Temp °F (°C)	Time (mins.)	Cooking utensil
Vegetables			
Green beans	210 (100)	30 – 45	Steamer tray
Broccoli		13 – 17	
Whole cauliflower		30 – 45	
Diced cauliflower		20 – 25	
Baby carrots		10 – 20	
Diced potatoes,boiled		20 – 25	
Tomatoes		4 – 10	
Sweet corn		30 – 45	
Sweet peppers		8 – 13	
Brussels sprouts		25 – 30	
Green asparagus		13 – 17	
White asparagus		20 – 25	
Spinach		7 – 10	
Celery		25 – 30	
Meat			
Ham	210 (100)	60-90	Steamer tray w/ multi-purpose tray
Pork loin		60-90	
Sausages		30-45	
Chicken breast		10-25	
Seafood			
Fish filet	175 (80)	10-20	Steamer tray w/ multi-purpose tray
Salmon or tuna steaks	210 (100)	20-30	
Whole fish	175 (80)	20-30	
Calamari	210 (100)	10-20	
Pasta/dried vegetables			
Rice w/water	210 (100)	20 – 40	Glass dish on rack
Pasta w/water		45 – 60	
Dried legumes w/water		20 – 60	
Fruit preserves			
Cherries	175 (80)	30	Steamer tray
Pears	195 (90)		
Peaches			
Plums			
Extracting juice			
Fruit (cherries, grapes)	210 (100)	90 max.	Steamer tray w/multi-purpose tray w/pouring slot
Berries			
Desserts			
Creme caramel	195 (90)	25 – 30	Steamer tray w/rack
Custards		20 – 30	
Yogurt	105 (40)	5 – 6 hours	

Operation

ReHeat Plus™

This function heats the air inside the oven using steam and fan-forced air. This allows food to be reheated quickly and evenly without drying it out. Use this setting to reheat dishes, leftovers, and frozen meals.

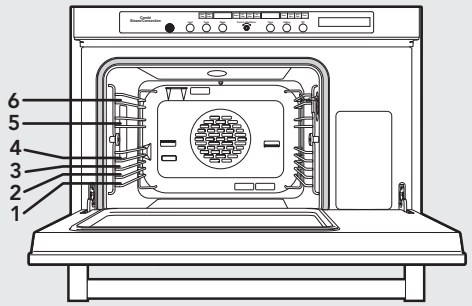


Recommended cooking temperature: 250°F (120°C)
Range: 210°F (100°C) – 300°F (150°C)

- Press the "Function" button twice.
- <ReHeat Plus> and <Oven Temperature> appears in the text display.

Reheating Tips

- It is recommended to reheat dishes or leftovers at 230°F (110°C) to 265°F (130°C). Put the desired amount of uncovered food in a dish (not plastic) and place on the wire rack at level **1,** or for two portions, at levels **1** and **5**.

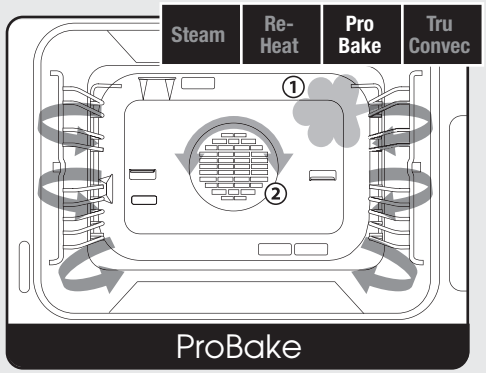


A maximum of four plates can be reheated at the same time. Use positions **1**, **3**, **5**, and **6**.

Food Reheating	Temp °F (°C)	Time (mins.)	Cooking utensil
1 – 2 portions	250 (120)	6 – 8	Multi-purpose cooking tray or rack
3 – 4 portions		8 – 10	
Frozen meals		Follow manufacturer's instructions	

ProBake Cooking

This function uses steam and heat to cook food that is placed in a cold, unheated oven. The food is steamed in phase 1 and then automatically heated in phase 2. The length of time depends on the quantity of food being heated. Use this setting for baking breads and pastries.



Recommended temperature: 410°F (210°C)

Range: 210°F (100°C) – 440°F (230°C)

- Press the "Function" button three times.
- <ProBake> and <Oven Temperature> appears in the text display.

ProBake Cooking Tips

- When baking loaves of bread, buns, or layer cakes, place the dough on the multi-purpose cooking tray. Allow the dough to proof briefly, approximately 10 minutes before cooking.
- When baking puff pastry (with or without a filling/fresh or deep frozen), place the puff pastry on the multi-purpose cooking tray. It is not necessary to brush the top of the puff pastry. Set the temperature slightly lower for yeast dough.
- The oven door should not be opened during the steaming phase. Cold air will extend the steaming phase and bread will be oversteamed and flat.
- The optimum baking temperature for buns and rolls is generally higher than a single loaf of bread. For large breads reduce the temperature by 50°F to 60°F.

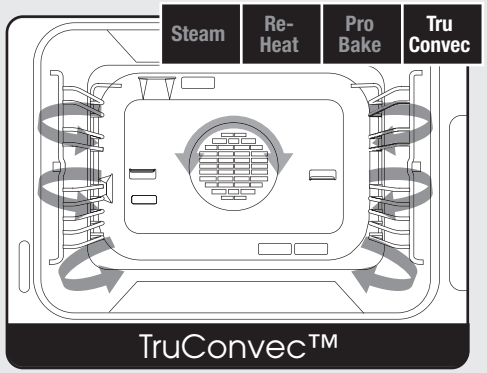
To achieve best results, the oven must cool between two ProBake cooking sessions until <Residual Heat> no longer appears in the text display.

Food	Temp °F (°C)	Level	Time (mins.)	Cooking utensil
Filo pastry	395 (200)	1 1 & 5	20 – 35	Multi-purpose cooking tray or porcelain cooking tray*
Bread	375 (190)	1	35 – 40	
Buns/rolls	400 (205)	1 1 & 5	20 – 25	

* Porcelain multi-purpose cooking tray sold seperately.

Operation

TruConvec™ Cooking



During TruConvec™ cooking, the rear element heats the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. The food is warmed evenly on all sides making it possible to bake on one or two levels simultaneously. The cooking time can be reduced slightly by increasing the cooking temperature. Use this setting for baking muffins, yeast breads, quickbreads and cakes. This setting is also recommended when baking large quantities of baked goods at one time.

Recommended temperature: 360°F (180°C)
Range: 90°F (30°C) – 440°F (230°C)

- Press the "Function" button four times.
- <TruConvec> and <Oven Temperature> appears in the text display.

TruConvec™ Cooking Tips

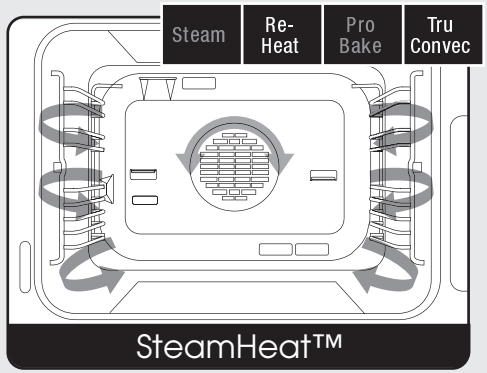
- When baking cakes or biscuits, put the mixture or dough in the baking form and place on the multi-purpose cooking tray to bake.
- During TruConvec™ cooking, if the temperature is above 210°F (100°C) and the door is opened, cooking will stop. To resume cooking, close the door.
- Dehydrate: If the oven temperature is below 210°F (100°C), it is possible to operate TruConvec™ cooking with the door open to dry foods such as fruits and vegetables.
- When cooking with convection, reduce the temperature by 25˚F (10˚C). Some recipes may require adjustment and testing when converting from conventional to convection cooking. Compare temperatures in the chart to recipes. If you suspect the temperature is too high, select a lower temperature.
- If the food is nice and brown on the outside but still raw in the middle, the oven temperature is too high. Slightly reduce the temperature and lengthen the cooking time.
  Even browning is achieved at lower temperatures.

TruConvec™ Cooking Tips (cont.)

Food	Temp °F (°C)	Level	Pre-heat	Time (mins.)	Cooking utensil
Layer cake	325 (165)	1	yes	25 – 30	Multi-purpose cooking tray or porcelain cooking tray*
Short – crust pastry w/fruit	350 (175)	1	yes	55 – 65	
Creme puff	350 (175)	1 1 & 5	no	25 – 30	
Pizza	375 (190)	1 1 & 5	yes	15 – 20	
Homemade Muffins	375 (190)	1	yes	17 – 22	

* Porcelain multi-purpose cooking tray sold seperately.

SteamHeat™ Cooking



This function uses the rear element to heat the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. The food retains moisture from the steam produced during baking, making it possible to bake on one or two levels simultaneously. Use this setting to bake pastries and soufflés.

Recommended cooking space temperature: 360°F (180°C)
Range: 90°F (30°C) to 440°F (230°C)

- Press the "Function" button five times.
- <SteamHeat> and <Oven Temperature> appears in the text display.

SteamHeat™ Cooking Tips

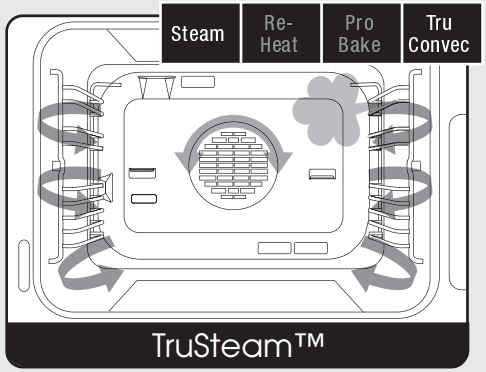
- When baking soufflés and yeast rising pastry, put mixture or dough in the baking form and place on multi-purpose cooking tray.

Food	Temp °F (°C)	Level	Pre-heat	Time (mins.)	Cooking utensil
Soufflés	325 (165)	1 1 & 5	no	30 – 35	Multi-purpose cooking tray
Pastry	350 (175)	1	no	40 – 50	

Cooking Functions

TruSteam™ Cooking

This function uses moist and dry heat to cook food. The rear element heats the air inside the oven. A motorized fan circulates the air in the oven cavity for even heating. Steam can be forced into the oven by pressing the knob and turned off by pressing the knob a second time. Use this setting for preparing and cooking meats and baking potatoes.



Recommended temperature: 360°F (180°C)
Range: 90°F (30°C) – 440°F (230°C)

- Press the "Function" button six times.
- <TruSteam> and <Oven Temperature> appears in the text display.

TruSteam™ Cooking Tips

- When cooking meat, add steam during the first third of the cooking time.
- When cooking foods that splatter, such as meat or poultry, the temperature should be reduced to prevent splattering on the oven walls. This will cause dark marks that cannot be removed.
- To achieve the best results, only use levels 1 or 1 and 5.
- For reheating three dishes, use levels 1, 3 and 5.

Food	Weight	Temp °F (°C)	Time (mins.)	Cooking utensil
Baked Potatoes		400 (205)	45 – 60	Steamer tray & multi-purpose cooking tray
Beef Filet	3 - 6 lbs.	350 (175)	25 – 30	
Chicken Strips	3 - 6 lbs.	375 (190)	20 – 25	
Pork Filet	3 - 6 lbs.	350 (175)	25 – 30	

Using Oven

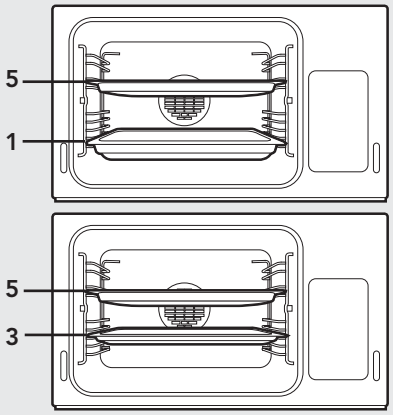
Saving Energy

- Avoid opening the oven door frequently. This can lengthen the cooking time significantly, especially when steaming.
- Only turn the light on when needed.
- To save energy when baking for longer cooking times, turn the oven off approximately 10 to 15 minutes before the cooking time is completed and use the heat that is retained in the oven to finish cooking the foods. Do not use this method when cooking soufflés, sponge cakes, or puff pastries.

Rack Levels

Each oven is equipped with two wire racks, one steamer tray, and one multi-purpose cooking tray. The oven has six rack levels with level 6 being the farthest from the oven bottom and level 1 the closest to the bottom. The racks and trays can be easily removed and arranged at various levels. For best results and optimum circulation with TruConvec™, SteamHeat™, TruSteam™, and ProBake cooking, place a suitable baking dish on the wire rack and push the rack to the back of the oven.

Arrange the wire oven racks at the desired levels before heating the oven. If cooking on two racks, it is recommended to use levels **1** and **5** or **3** and **5**. Place the multi-purpose cooking tray at level **1** and the wire racks at level **3** and **5.** Select the desired function. Cooking starts immediately and stops when "Off" is pressed. Set the oven to desired temperature. Place the food in the oven.



Preheating

Do not preheat the oven unless recommended in the recipe or in the cooking tip charts. Only preheat using the TruConvec™ cooking function.

Filling Water Tank

All functions, with the exception of TruConvec™, require the tank to be filled to the 2.5 pt (1.25L) mark with fresh, cool drinking water. A full tank will normally last for one cooking session. If there is a need to refill the tank while cooking, only fill the water up to the 1 pt. (0.5 L) mark to ensure the water does not overflow when it is pumped back.

⚠ CAUTION

Use only fresh drinking water to fill the water tank—DO NOT use bouillon, wine, bottled water, distilled water, etc.

Selecting the Cooking Function

⚠ CAUTION

Burn hazard due to heat produced during cooking and baking. Please read **Important Safety Instructions** first.

1. Press the "Function" button to select the desired cooking function. For example: ProBake Cooking:
   - Pro bake indicator lights up.
   - Oven temp indicator flashes.
   - <ProBake> and <Oven Temperature> appear in the text display.
   - The cooking temperature flashes in the temperature display.

NOTE: *The recommended temperature corresponds to that reached during the heating phase. The temperature during the steaming phase is pre-programmed.*

2. Turn the knob to set the desired temperature. If the oven temp indicator and temperature display are still flashing, the temperature can be changed. Press "Temp" to change the temperature if the display is not flashing. The oven will automatically start if the temperature is not changed within 15 seconds.

3. Press knob to start the oven immediately.
   - <ProBake> and <Steaming> appear in the text display.
   - As long as the oven temperature is under 90°F (30°C), <– – –°> appears in the temperature display.

NOTE: *The temperature display can be used to observe the rise in the oven temperature. A single alarm will sound when the desired oven temperature setting is reached only in TruConvec™, SteamHeat™, and TruSteam™ cooking functions.*

Changing Cooking Function

⚠ CAUTION

Hot steam or air may escape when the oven door is opened

The cooking function cannot be changed during operation.

1. Press "Off" to end the current cooking function.
2. Press the "Function" button to select a new cooking function.

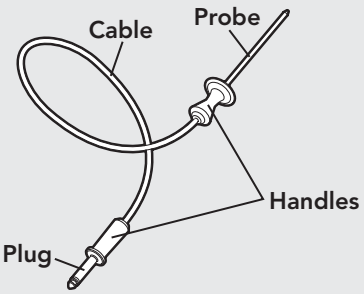
Changing Oven Temperature

The oven temperature can be viewed and/or changed any time during operation.

1. Press the "Temp" button.
   - Oven temp indicator flashes for approximately 15 seconds.
   - <ProBake> and <Oven Temperature> appear in the text display.
   - The set temperature flashes in the temperature display .
2. To change the temperature, turn knob.

Meat Probe

The meat probe takes the guesswork out of roasting by cooking foods to the ideal internal temperature. The probe temperature setting is used to automatically turn the oven off when the roasted meat's desired internal temperature is reached. Use of probes other than the one provided with this product may result in damage to the probe and oven. Use the handles of the probe and plug when inserting and removing them from the meat and outlet.



Operation

Meat Probe (cont.)

- To avoid damaging your probe, do not use tongs to pull on the cable when removing and do not clean in the dishwasher.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Do not store the probe in the oven.

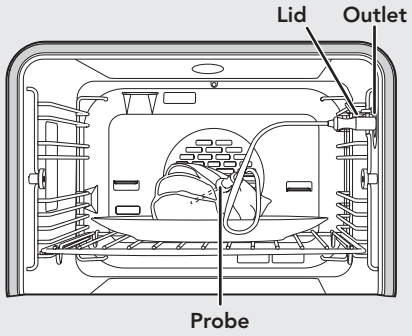
⚠ CAUTION

Only use the meat probe supplied. Do not place meat probe in the dishwasher for cleaning.

Positioning the Meat Probe

After preparing the meat and placing on the rack or cooking tray, follow these steps for proper probe placement.

1. Lay the probe on the outside of the meat, along the top or side, and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest, meatiest portion of the meat.
2. Insert the probe completely into the meat. It should not touch the bone, fat, or gristle. For roasts with no bone, insert the probe into the meatiest part of the roast.
3. Flip up the lid of the outlet, located on the upper right side of the oven cavity. Insert the probe into the outlet and close the oven door. The probe temperature will display <– – –°> in the text window and the meat probe indicator will flash.



4. Set the probe temperature to the desired internal temperature. We recommend setting the temperature about 10°F (4°C) lower than desired internal temperature. The meat will continue to cook when removed from the oven and will reach the desired doneness while standing.

Food	Recommended internal temperatures °F (°C)
Beef	
Rare	140 (60)
Medium	155 (65)
Well-done	170 (75)
Chicken	180 (85)
Pork	180 (85)

Setting Meat Probe Temperature

The meat probe must be plugged into the outlet in order to set the meat probe temperature.

1. Press the "Temp" button twice. The meat probe indicator flashes.
   - <Probe Temperature> appears in the text display.
2. Turn knob to set the desired meat probe temperature. The meat probe temperature depends on what you are cooking and how well-cooked you want it. To change the temperature, press "Temp" twice. The meat probe indicator will flash for 15 seconds. Turn knob to change the temperature.
3. Select the cooking function and set desired temperature.
4. Press knob to start cooking. The meat probe temperature is shown during cooking. When the meat probe temperature is below 90°F (30°C), <– – –°> appears in the temperature display.

The oven turns off automatically when the meat probe temperature has been reached. The alarm will beep in 1 minute increments for 1 minute or until knob is pressed. The meat probe indicator flashes and the current meat probe temperature appears in the temperature display.

- <Probe Temperature> and <complete> appear in the text display.

Canning

Canning involves preserving food in glass jars. The recommended cooking function for canning is **Steam**.

- Use only the best quality, ripe produce—ripe with no rotten or damaged spots. Avoid produce which has been heavily fertilized.
- Boil syrup before use and allow to cool.
- Place a maximum of six glass jars in the steamer tray.
- Leave space between the jars.
- After the bottling process is complete, remove the jars carefully out of the oven and put them in a dry area where they can cool.
- Seal the jars once they have cooled.

Food	Temp °F (°C)	Time (mins.)	Cooking utensil
Carrots	210 (100)	90 – 120	Steamer tray
Cauliflower/broccoli	210 (100)	90	
French beans	210 (100)	120	
Mushrooms	210 (100)	70 – 90	
Apples/pears	195 (90)	30	
Peaches	195 (90)	30	
Plums	195 (90)	30	
Cherries	175 (80)	30	

Dehydrating

The recommended cooking function for dehydrating is TruConvec™ cooking.

- Use only ripe, healthy fruit, fresh mushrooms, and herbs.
- Place the washed and chopped fruit, mushrooms, or herbs on baking parchment on the wire rack and place it at desired level in the oven.
- Allows the maximum use of two wire racks simultaneously.
- Turn the food at regular intervals to help it dry evenly.
- Keep door open approximately 1" (2.5 cm).

Food	Preparation	Temp °F (°C)	Time (hours)
Apples	Cut into rings 1/2" (1.3 cm) thick	160 (70)	13
Mushrooms	Cut into slices 1" (2.5 cm) thick	140 (60)	4 – 5
Beans	Cut off the ends	140 (60)	15

⚠ CAUTION

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

Turning Unit Off

1. Press the "Off" button to cancel the cooking function. Steam is gradually released from the oven in approximately 1 minute. <Residual heat> appears in the text display while the fan continues to cool the oven.
2. After the cooking process has finished, allow the oven to cool, open the door and use a soft cloth to wipe up any water inside the oven.

⚠ CAUTION

The water in the tank may be hot.

Emptying Water Tank

When the oven is turned off, the remaining water is pumped into the water tank.

• <Hot water> and <pumped out> appears in the text display.

1. When finished, remove and empty the water tank. For safety reasons, the remaining water is only pumped into the water tank when the water temperature is below 176°F (80°C).
2. Dry the water tank and slide into position. To allow the oven cavity to cool, leave the door open.

Defrosting

The recommended cooking function for defrosting is the Steam or ReHeat Plus™ function.

1. Prepare food as recommended.
2. Arrange on any of the accessories provided.
3. Set the appropriate low temperature and press function to steam or reheat.

Food	Function	Temp °F (°C)	Time (mins.)	Cooking utensil
Bread	ReHeat	285 (140)	15 – 20	Multi-purpose cooking tray, rack or steamer tray
Poultry	Steam	120 (50)	60 – 90	
Meat & fish	Steam	120 (50)	10 – 15	
Vegetables	Steam	210 (100)	10 – 20	

NOTE: *The more food to be defrosted, the lower the temperature will need to be.*

Operation

Cleaning Exterior

- Avoid cleaning the surface of the oven with abrasive or caustic cleaning agents, such as scouring pads, wire wool, etc., which can damage the surface.
- Remove dirt or excess cleaning solution as quickly as possible. Using a cloth dampened with water, clean the surface (for metallic surfaces rub in the direction of the original polish lines) and polish with a soft cloth.

Cleaning Interior

- Avoid using abrasive cleaners such as scouring pads, steel wool, etc. as they can damage the surface.
- Wipe the oven interior clean while still warm, using a cloth only dampened with water. Polish with a soft cloth.
- To remove dried foods or dirt, turn the oven on for approximately 30 minutes, setting it to a cooking function and a temperature of 175°F (80°C). This should soften the food.

Over time the cooking space will turn a golden color. This discoloration is a normal property of stainless steel and affects none of the cooking or baking functions or operation of the oven.

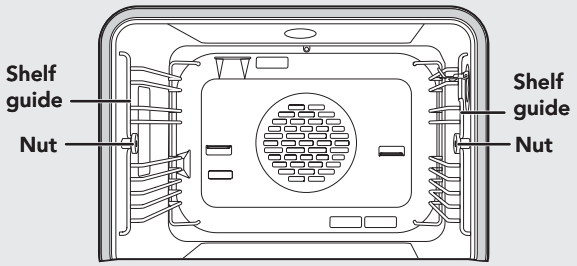
Blue tarnish spots and lime scale stains can be removed using a caustic cleaning agent or lemon juice.

Replacing Light Bulb

⚠ CAUTION

For safety reasons, in the case of a defective light bulb, please contact a qualified technician or electrician.

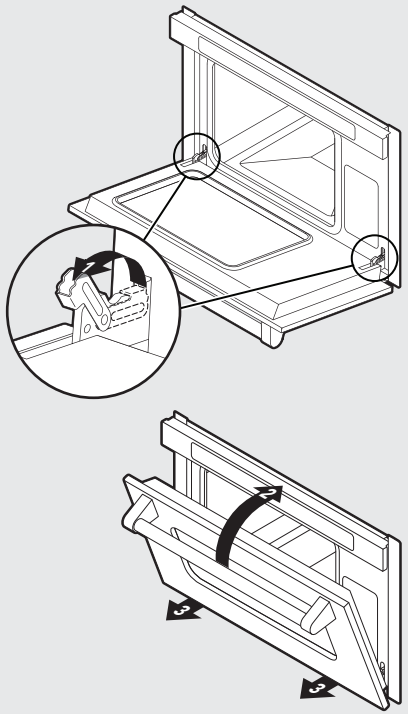
Removing Shelf Guides



1. Unscrew the nuts in the front of the shelf guides in a counter clockwise direction.
2. Pull the shelf guides to the side of the nuts and remove from the front.
3. To replace, insert the shelf guides into the holes in the back wall of the oven and position on screw. Screw the nuts in a clockwise direction until tight.

Removing Oven Door

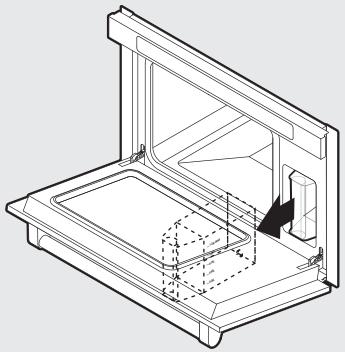
1. Open the oven door as far as it will go.
2. Fold the clamps on the door hinges forward.
3. Close the oven door just enough so that it can be lifted out.
4. To replace, push the hinges into the holes from the front.
5. Open the oven door as far as it will go and fold back the clamps on the door hinges.



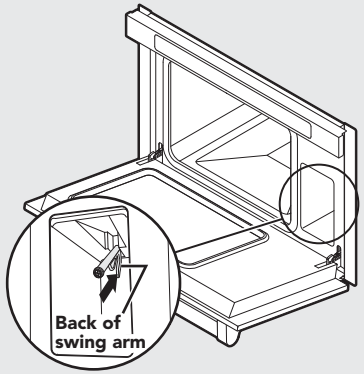
Changing the Water Filter

Over time the water filter can get clogged with fine particles of dirt and lime scale, which are found naturally in water. If the water filter is blocked, not enough water is being pumped into the boiler. In this case, <Refill water> and <and press Enter> appears in the text display even though the water tank is full.

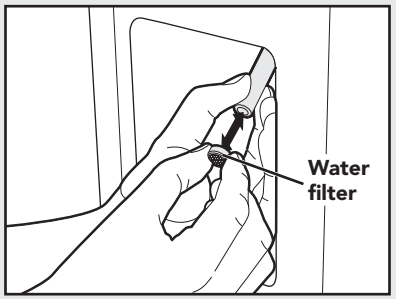
1. Remove the water tank. The swing arm rises.



2. Press the swing arm at the back. The swing arm comes down again.



3. Hold the swing arm in one hand. Remove the water filter with the other hand. Carefully press the new water filter onto the swing arm.



Descaling

⚠ CAUTION

For safety reasons, the descaling process cannot be interrupted.

Whenever steam is produced, irrespective of the hardness of the local water supply (the lime scale content of the water), lime scale is deposited in the boiler. The oven automatically recognizes when descaling is necessary.

- <Descale now> appears in the text display.

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming four times per week at 30 minutes each time, the oven must be descaled—depending on water hardness—roughly as follows.

Water hardness	Descale approximately
Soft	18 months
Medium	9 months
Hard	6 months

We recommend you descale the oven whenever the warning appears in the text display. Failure to descale the oven will likely impair the functioning of or cause damage to the oven.

The oven can be descaled with the oven door open or closed. The oven must be turned off.

NOTE: *When descaling,* ***only*** *use the descaler especially developed for this oven. You may order this from Viking Range Corporation. With this special descaler, you can achieve gentle and professional descaling for your oven. Standard descaling solutions are not suitable as they may contain foam additives or be ineffective.*

Cleaning and Maintenance

Descaling (cont.)

1. Press and turn knob until <Descaling> appears in the text display.
2. Press knob to confirm. <Descale start> appears in the text display.

3. Press knob to confirm. <Fill 1pt. descaler> appears in the text display.
4. Remove and empty the water tank. Pour the entire contents of the special descaler into the water tank.
5. Slide the water tank into slot.
6. Press knob to confirm. The descaling phase starts. <Descaling> appears in the text display. The descaling process takes approximately 30 minutes to complete. When the process is complete <Pour out descaler> and <Fill with 2.5pt. water> appear in the text display.
7. Remove the water tank, pour out the descaler, and fill the tank with five cups 2.5pt. (1.2L) cold water.
8. Slide the water tank into slot. The rinsing phase starts automatically (even if the oven door is open). <Descaling> and <First Rinse> appear in the text display. Depending on the strength of the calcinations, the rinsing phase requires different rinsing times. In this case, <Repeat First Rinse> appears in the text display.
9. When <Pour out water> and <Fill with 2.5pt. water> appear in the text display, remove the water tank, pour out the water and fill the tank with cold water again.
10. Slide the water tank into slot. The rinsing phase starts automatically (even if the oven door is open). <Descaling> and <Second Rinsing> appear in the text display. Depending on the strength of the calcinations the rinsing phase requires different rinsing times. In this case <Repeat Second Rinsing> appear in the text display.
11. When second rinse is complete, <Pour out water> and <Descaling complete> appears in the text display.
12. Remove and dry the water tank.

NOTE: *For safety reasons, the descaling process cannot be interrupted.*

Troubleshooting

PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
Oven will not function	Oven is not connected to electrical power: Have electrician check power circuit breaker, wiring, and fuses.
<Refill water> and <press Enter> appears in display	The water tank is empty: Refill the water tank and slide into position. The water filter is blocked: Change filter.
After completing cooking, <Hot water> and <pumped out> appears in display	For safety reasons, the water in the boiler is not pumped out until the temperature of the water drops below 175°F (80°C): If there is enough cold water in the water tank, it will automatically pump into the boiler to cool.
<DESCALE NOW> appears in display	The boiler is scaled: Descale The water filter may be partially blocked: If it hasn't been recently descaled, change the water filter and descale.
<SEE MANUAL> appears in display	Various situations can lead to <SEE MANUAL>: • Cancel error message by pressing "Off". • Unplug the power cord for approximately 1 minute. Replug. • If the message appears again, write down the error number and turn the power supply off. • Call your dealer or authorized service agency. The meat probe has not been inserted into the food: Gently pull the meat probe out of the socket using protective gloves or pot holder. The meat probe has been inserted into the food and plugged into the socket: The meat probe is defective and must be replaced.

Troubleshooting

After a Power Failure

After a power failure the cook and time display flashes <12:00>.

- Turn knob to set time and press to confirm.
  The settings remain unchanged.

In the event of a power failure during descaling:

- Press knob. Descaling continues automatically. The phase that was interrupted will be repeated.

Service Information

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.

2. Have the following information readily available:
   a. Model number
   b. Serial number
   c. Date of purchase
   d. Name of dealer from whom purchased

3. Clearly describe the problem that you are having.

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

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your oven is located on the identification plate mounted on the bottom left side of the oven door opening.

Model number _____ Serial number_____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

_____

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

This manual should remain with the oven for future reference.

Warranty

BUILT-IN ELECTRIC COMBI STEAM/CONVECTION OVEN WARRANTY
ONE (1) YEAR FULL WARRANTY

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

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

FIVE (5) YEAR LIMITED WARRANTY

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

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY

This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes 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 Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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

WARRANTY SERVICE

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

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

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

VIKING RANGE CORPORATION
111 Front Street • Greenwood, Mississippi 38930 USA • (662) 455-1200
www.vikingrange.com

Notes