

Viking Use & Care Manual



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vikingrange.com

Built-In Electric Induction Rangetop

Congratulations

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take a few minutes necessary to learn the proper and efficient use and care of this quality product.

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

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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

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the rangetop, follow basic precautions, including the following safety instructions.

Important Safety Instructions

Read before operating your rangetop

1. Use this appliance only for its intended use as described in this manual. Never use your appliance for warming or heating the room.
2. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes.
3. Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorize service agency.
4. The "push-to-turn" knobs of this appliance are designed to be childsafe. However, children should not be left alone in the kitchen while the rangetop is in use. **CAUTION:** Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
5. Use proper pan size. This appliance is equipped with one or more surface units of different size. Refer to the suitable and unsuitable pots and pans section. Proper relationship of utensil to surface unit will also improve efficiency.
6. Do not touch the hot surface of the ceramic glass. The induction unit itself does not produce any heat during cooking, however, the heat from the pan will leave the surface of the ceramic glass hot!
7. Do not cook empty pots or pans.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot surface areas. Do not use a towel or other bulky cloth.
9. GREASE - Grease is flammable and should be handled carefully. Do not use water on grease fires. Never pick up a flaming pan. Smother with sheet or flat tray. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. Wipe up spillovers immediately.
10. If you are "flaming" liquors or other spirits under an exhaust, **TURN THE FAN OFF**. The draft could cause the flames to spread out of control.

11. Never leave the surface area unattended at high heat setting. Boilovers cause smoking and greasy spillovers, which may ignite.
12. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned toward the center of the range so that it does not extend over adjacent surface elements.
13. Keep area clean and free from combustible material, gasoline, and other flammable liquids. Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns.
14. Do not heat unopened food containers; build-up of pressure may cause the container to explode and result in injury.
15. Clean the rangetop with caution. After the rangetop has cooled down, wipe with damp cloth or use a mild, non-abrasive cleaning solution. Some cleansers can produce noxious fumes if applied to a hot surface.
16. Do not cook on a rangetop with broken glass. Spillovers or cleaning solution may penetrate a broken glass top and create a risk of electrical shock. Contact a qualified technician immediately should your rangetop glass become broken.

-SAVE THESE INSTRUCTIONS-

Cooking Utensils For Radiant Elements

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

CAUTION

Using cast iron cookware on the glass rangetop with radiant elements is not recommended. Cast iron retains heat when used on radiant elements and may result in rangetop damage.

Suitable and Unsuitable Pots and Pans For Induction Elements

Suitable Pots and Pans (Induction Elements)

- All pots and pans must have a magnetic bottom.
- All pots and pans must have a flat bottom.
- All pots and pans should have a diameter between 5" (for small burners) and 12" (for larger burners).
- Stainless steel with magnetic bottom
- Porcelain coated steel
- Cast Iron

NOTE: Check cookware with magnet. If magnet adheres to the bottom of the surface, it is suitable for induction cooking

Unsuitable Pots and Pans (Induction Elements)

- Stainless steel pans with aluminum bottom
- Pottery
- Glass pans
- Aluminum pans
- Bronze pans
- Copper pots
- Pans with feet

Before You Use Your New Rangetop

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process.

Glass Cooktop

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

Surface Cooking

Operating the Single Front or Rear Element

Push in and turn the corresponding control knob **counterclockwise** to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls OFF.

Operating the Rear and Bridge Element

Push in and turn the corresponding control knob **clockwise** to desired setting. The rear element and bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to OFF.

Hot Surface Indicator Lights for Radiant Elements

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

Induction LED Display

The LED display for each induction element is used for both on/off and hot surface warning.

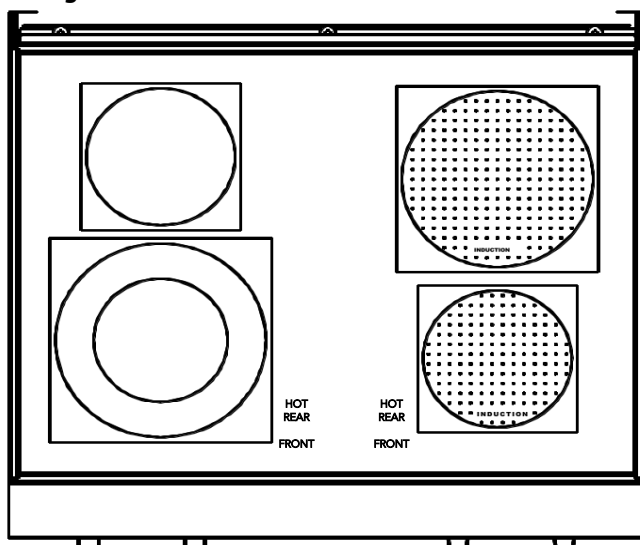
LED Display	Description
No Display	Unit off with cool surface
Continuous Display	Unit on and cooking
Flashing	1. Unit off with hot surface 2. Unit on without cookware on surface- Use proper cookware 3. Unit on with cookware too small for cooking surface- Use larger cookware or move to smaller element 4. Unit on with correct size cookware for element- Incompatible cookware for induction - refer to page 5 for suitable cookware.

NOTE: If flashing continues after making adjustments according to the flashing descriptions above, call a service technician and refer to the internal error codes on next page.

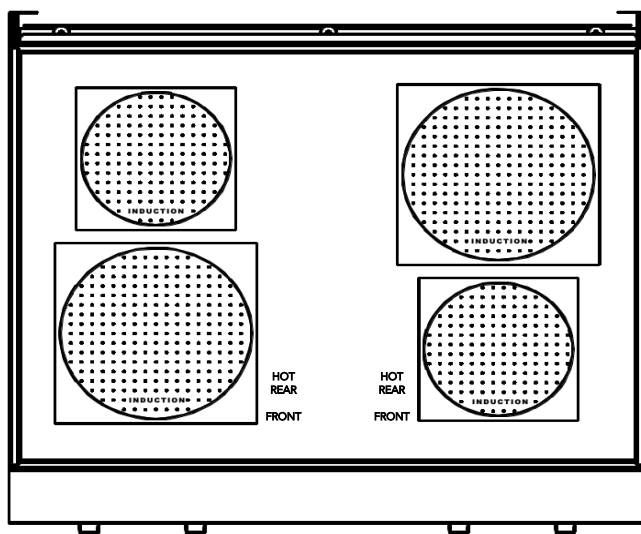
Internal Error Codes

LED Indicators	Description
(1) Flash with brief interval between	Internal power device over temp.
(3) Consecutive flashes with brief interval between	Internal power device malfunction
(5) Consecutive flashes with brief interval between	Power device temperature sensor malfunction
(6) Consecutive flashes with brief interval between	Coil temperature sensor malfunction
(8) Consecutive flashes with brief interval between	Inside ambient temperature too high
(9) Consecutive Flashes with brief interval between	Incompatible cookware for induction

Surface Layout



30" W. Radiant / Induction Rangetop



30" W. All Induction Rangetop*

NOTE: The induction elements are represented by dots on the glass.

Surface Cooking Guide - Suggested Heat Setting

Food	Start at Setting	Complete at Setting
Rice	Hi - cover, bring water to a boil	Lo - cover, finish timing according to directions
Chocolate	Lo - until melted	
Candy	Lo - cook	Follow recipe
Pudding, pie filling	Lo - cook according to directions	
Eggs - in shell Fried Poached	Hi - cover, bring to boil Hi - until pan is hot Hi - bring water to boil	OFF - let set to desired doneness Lo - Med, cook to desired doneness Lo - finish cooking
Sauces	Hi - melt fat	Lo - Med, finish cooking
Soup, stews	Hi - heat up liquid	Lo - Med, finish cooking
Vegetables fresh, frozen	Hi - cover, bring salted water to a boil	Lo - Med, finish cooking until desired tenderness is reached
Vegetables	Hi - preheat skillet	Lo - Med, finish cooking until desired tenderness is reached
Breads - french toast, pancakes	Med-Hi, preheat skillet	Lo - cook to desired brownness
Cooked Cereals grits, oatmeal	Hi - cover, bring water to boil	Lo - Med, add cereal and cook according to directions
Bacon, sausage	Hi - preheat skillet	Med, cook to desired doneness
Swiss Steak	Hi - melt fat, Med-Hi, to brown meat	Lo - add liquid, cover, simmer until tender
Chicken, fried	Hi - melt fat Med-Hi to brown crust	Lo - cook until tender
Hamburgers Pork chops	Hi - preheat skillet	Med, to brown meat and cook to desired doneness
Pastas	Hi - bring salted water to a boil; add pasta slowly	Med, maintain boil until tender

Cooking Substitute Charts

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

Ingredient Substitutes	
Recipe Calls for:	Use:
1 Tbsp. cornstarch	2 Tbsp. flour (thickening)
1 whole egg	2 egg yolks plus 1 Tbsp. water
1 c. whole milk	1 c. skim milk plus 2 Tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water
1 oz. unsweet chocolate	3 Tbsp. cocoa powder plus 1 Tbsp. margarine
1 Tbsp. baking powder	1/2 tsp. cream of tartar plus 1/4 tsp. baking soda
1/2 c. butter	7 Tbsp. shortening or margarine
1 c. dairy sour cream	1 Tbsp. lemon juice plus 1 c. evaporated milk

Kitchen Equivalents and Metrics		
Measure	Equivalent	Metric*
1 tablespoon	3 teaspoons	15 ml
2 tablespoon	1 ounce	30 ml
1 jigger	1 1/2 ounces	45 ml
1/4 cup	4 tablespoons	60 ml
1/3 cup	5 Tbsp. plus 1 tsp.	80 ml
1/2 cup	8 tablespoons	125 ml
1 cup	16 tablespoons	250 ml
1 pint	2 cups	30 grams
1 pound	16 ounces	454 grams
2.21 pounds	35.3 ounces	1 kilogram
*Rounded for easier measuring		

Safety Devices

Automatic Safety Shut-off

If the induction rangetop is left on for more than 60 seconds without a pan or with an unsuitable pan, the unit will automatically shut-off.

Material Compatibility Detector

If the pan's material or it's dimensions are not suitable, the pan indicator will flash and the unit will not cycle on.

Small Object Detector

The induction rangetop will not recognize any object or utensil smaller than 2 inches in diameter. For best results, use pans that are between 5 and 12 inches in diameter.

This unit has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the distance between the unit and receiver
- Connect the unit into an outlet on a circuit different from that to which the receiver is connected.

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your rangetop must be kept clean and maintained properly.

Glass Ceramic Top

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

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

For heavy burned soil:

1. Apply a few drops of glass ceramic cleaning cream to the cool soiled area.
2. Using a damp paper towel, rub cream into burned on area.
3. Carefully scrape remaining soil with a razor scraper. Hold the scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
5. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the glass ceramic top more susceptible to staining.

Control Knobs

Make sure all the control knobs point to the OFF position before removing. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

Cleaning Problems on Glass Ceramic Top

Problem	Cause	To Prevent	To Remove
Brown streaks and specks	Cleaning with sponge or cloth containing soil-laden detergent water.	Use cleaning cream with clean damp paper towel.	Use light application of cream with clean damp towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe up all spillovers as soon as it is safe and do not put plastic items on cooking area.	Clean area with cream and damp towel, or non-abrasive pad. Carefully scrape with razor held at 30° angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Scratches from rough cookware.	Wipe the bottom of cookware before cooking. Clean top daily with cream. Inspect surface of ceramic cookware for rough spots.	Fine scratches are not removable but can be minimized by daily use of cleaning cream.
Smearing or Streaking	Use of too much cleaning cream or use of a soiled towel.	Use small amount of cream. Rinse thoroughly before drying.	Dampen towel with vinegar and water and wipe surface. Dry with clean paper towel.
Metal markings or silver/gray marks	Sliding or scraping metal utensils across glass top.	Do not slide metal objects across glass top.	Remove metal marks with cleaning cream.
Hard water spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto glass and cause grey deposits.	Make sure the bottom of the cookware is dry before cooking. Use cleaning cream daily to remove mineral deposits.	Mix cleaning cream with water to form paste. Scrub vigorously. Also try using vinegar and water mixture.
Pitting or flaking	Boilover of sugar syrup on a hot glass top. This can cause pitting if not removed immediately.	Watch sugar and syrup carefully to avoid boilovers.	Turn element to Lo; using several paper towels, wipe spill up immediately. Use scraper if needed.

Service Information

If your rangetop should fail to operate:

- Is the circuit breaker open or is fuse blown?

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. You will need it if service is ever required. The serial number and model of your rangetop is located on the identification plated mounted on the bottom of the burner box.

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 rangetop for future reference.

PROFESSIONAL SERIES BUILT-IN ELECTRIC INDUCTION RANGETOP WARRANTY

ONE YEAR FULL WARRANTY

Built-in electric induction rangetops and all of their component parts, 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.

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 YEAR LIMITED WARRANTY

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

Specifications subject to change without notice.