

Viking Use & Care Manual



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For product information
call 1-888-VIKING1 (845-4641),
or visit the Viking Web site at
vikingrange.com

Outdoor Electric Smoker Oven

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 the few minutes necessary to learn the proper and efficient use and care of this quality product.

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

Table of Contents

Important Safety Instructions	3
Basic Features of Your Smoker	5
Using Your Smoker	6
Cleaning Your Smoker	12
Service Information	13
Warranty	14

WARNING

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

IMPORTANT SAFETY INSTRUCTIONS

Read all safety instructions before operating your oven. When using electrical appliances, basic safety precautions should always be followed including the following:

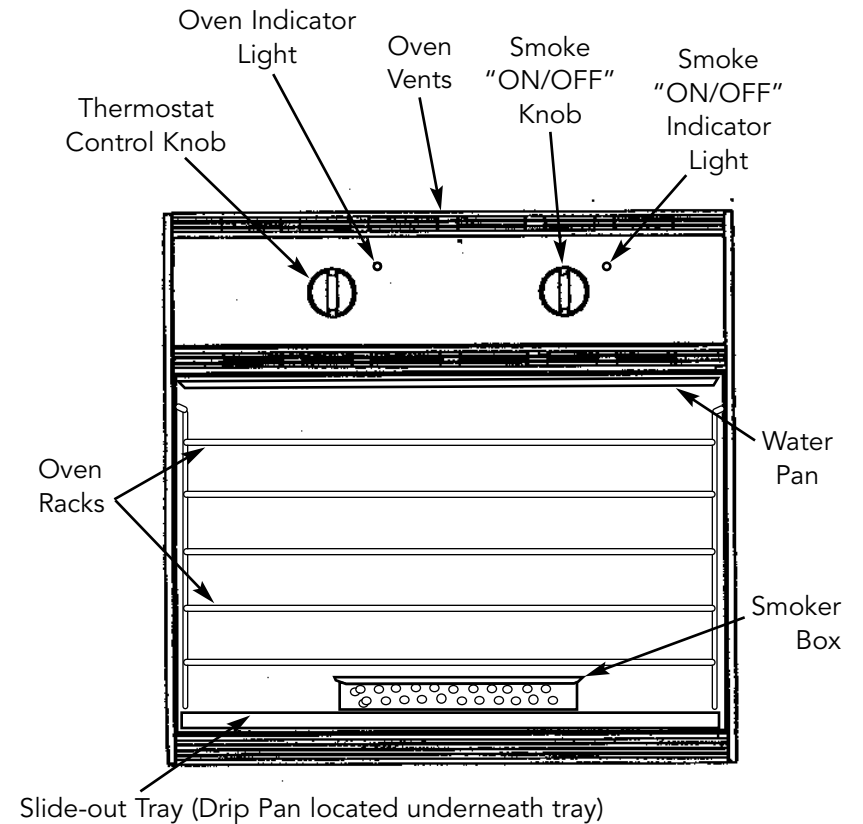
1. Use this appliance only for its intended use as described in this manual.
2. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes.
3. Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorized service agency.
4. Do not operate any unit with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner. Return the unit to the nearest authorized service facility for repair or adjustment.
5. Children should not be left alone 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.
6. **GREASE** - Grease is flammable and should be handled carefully. Do not use water on grease fires. Flaming grease outside of the 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. Do not allow grease to collect around the smoker or in vents. Wipe up spills immediately.
7. Loose-fitting or hanging garments should never be worn while using the appliance. Do not drape towels or materials on oven door handles. These items could ignite and cause burns.
8. Use only dry potholders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot surface areas. Do not use a towel or other bulky cloth.

9. Keep area clean and free from combustible material, 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.
10. Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.
11. Always position oven racks in desired location while oven is cool.
12. Do not touch hot surfaces. Use handle when opening the oven. Let hot air or steam escape before removing or replacing food. Hot air or steam can cause burns to hands, face and/or eyes.
13. Keep the front oven vents unobstructed.
14. Unplug from outlet when not in use and before cleaning.
15. To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
16. 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.
17. Do not clean this product with a water spray or the like.
18. No 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.
19. Use care when disposing of ash residue in the smoker chip box. Douse with water to be completely safe.
20. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF 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.

-SAVE THESE INSTRUCTIONS-

21. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
22. **CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

Basic Features of Your Smoker Oven



Convected Air

Heat is produced by an electric element that is controlled by a thermostat. The dialed heat temperature is then driven by a blower system through the side louvers in the oven. These louvers are strategically located to produce an even temperature on each of the cooking racks.

Smoke

The other major component in the system is smoke. The smoker box located in the bottom of the smoker will hold enough wood chips for three hours. This is a sufficient amount of smoke for the complete cooking process. To help prevent burn hazards, do not attempt to refill the chips while cooking. Apple or hickory wood chips are good for smoking but do not provide a good dense smoke like mesquite chips. For a deeper smoked flavor use mesquite wood chips. Smoke flavoring is like any other condiment added to a recipe. Smoke can be incorporated with wet cooking or dry cooking. NOTE: Wet smoking will reduce the amount of smoke flavor but will increase the tenderness of the meat.

Water Vapor

The water pan located in the top of the smoker is designed to hold sufficient water to moisturize for ten hours of convected cooking time. The water in the pan is heated at the same time that the oven is heated. To help prevent burn hazards, do not attempt to refill the water pan while cooking. The water vapor is mixed with the hot air and distributed evenly to each rack. This moist hot air will cook foods to a more tender texture and will reduce the shrinkage normally associated with dry hot air cooking. Water vapor will improve the tenderness of meats such as pork and beef and is excellent for cooking vegetables without sacrificing flavor usually associated with harsh pressure steamers.

Cold Smoking

Cold smoking is a method used to add sufficient smoke flavor to a food without cooking the food. Once smoked, the food can be cooked by any method desired. Sauteing cold smoked soft-shelled crabs, or roasting a cold smoked prime roast of beef will add a new dimension to the dish.

Rubs

Rubs are a mixture of specific spices that will enhance the flavor of cooked products and deliver the distinct taste associated with real barbecue. Pulled pork, beef brisket, or chicken rubbed with a blend of spices and slow cooked with smoke is what authentic smoking is all about.

Sample of a Rub mixture:

- 8 Tablespoons paprika
- 3 Tablespoons cayenne
- 5 Tablespoons ground black pepper
- 6 Tablespoons garlic powder
- 3 Tablespoons onion powder
- 6 Tablespoons salt
- 2-1/2 Tablespoons dried oregano
- 2-1/2 Tablespoons dried thyme

Combine all ingredients in a mixing bowl. Blend well. Can be stored in an airtight container in spice cabinet for up to 3 months. Yield: 2 cups

Using Your Smoker

Cooking with Smoke and Water

The racks are designed to slide easily in or out to load or unload foods. For most food products, removal of racks are not required to load foods. Larger food items at times may require the removal of a rack.

The system has a water reservoir slide out pan located in the top of the oven cavity. To fill the water pan slide it forward about four inches to allow easy filling. Fill the reservoir with tap water. This water is transformed into a water vapor that is convected with the hot air to cook and moisturize the food into a perfect texture. Not all cooking calls for water vapor. Most foods can be placed directly on the racks. Avoid placing meat directly over smoker box. This is where the electrical element is located and will cause the meat placed directly above to burn and/or char. Spraying the racks with a cooking spray will help prevent the food from sticking to the racks. In some cases, sheet pans must be used to hold smaller items. The convected air is delivered to each rack so random loading should not be a problem and even cooking will occur.

The smoker box is located in the lower part of the oven. It is recommended to use hickory or mesquite wood chips for most smoking. The smoker box is large enough to hold enough soaked chips for approximately 3 hours. This is a sufficient amount of smoke for complete cooking. Do not try to refill chips while cooking. Cold smoking is a wonderful way to compliment and maximize smoke flavor to ordinary foods before regular smoking. Cooked products can be held in the oven by opening the oven door to allow cooling down then setting the temperature control at 150°F to keep warm temperature.

The drip pan, which is located underneath the slide-out tray in the bottom of the unit, must be emptied and cleaned after each cooking.

Smoking Procedures

Pulled Pork

Use 5 to 6 pound pieces of pork butt for best quality pulled pork. Completely cover the pieces with your favorite rub. Arrange the pork butts evenly fat side up on the oven racks.

- Fill water pan with water (approximately 1-1/2 gals.).
- Fill smoker box with soaked wood chips.
- Set temperature control to 225°F and turn the smoke switch to "ON".
- Cook for approximately 10 hours or until the internal temperature of the pork is 180°F.
- Remove cooked butts. Prepare pulled pork recipe or place in warming cabinet.

Pork Spare Ribs

Use loin back or spare rib sides. Completely cover with favorite rub.

- Fill water pan with water for tender ribs. For a smokier flavor, ribs may be cooked without water.
- Fill smoker box with soaked wood chips.
- Set temperature control to 275°F and turn the smoke switch to "ON".
- Allow the oven to preheat for 30 minutes before placing ribs in oven.
- Cook for approximately 2 hours.
- Ribs can be brushed with barbecue sauce before serving.

Beef Brisket

Use 8 to 10 pound pieces of boneless beef brisket. Completely cover the pieces with your favorite rub. Evenly space with the fat side up on the oven racks.

- Fill water pan with water (approximately 1-1/2 gals.).
- Fill smoker box with soaked wood chips.
- Set temperature control to 225°F and turn the smoke switch to "ON".
- Cook for approximately 12 hours or until the internal temperature of the beef is 175°F.
- Remove cooked briskets.

Beef Ribs

Use rib slabs with 5 to 6 bones. Completely cover with favorite rub.

- Fill water pan with water for tender ribs. For a smokier flavor, ribs may be cooked without water.
- Fill smoker box with soaked wood chips.
- Set temperature control to 230°F and turn the smoke switch to "ON".
- Allow the oven to preheat for 30 minutes before placing ribs in oven.
- Cook for approximately 3-1/2 hours.
- Ribs can be brushed with barbecue sauce before serving.

Chicken

Use 3-pound chickens that are either whole, halved, or quartered. Completely cover with your favorite rub.

- Fill water pan with water for tender chicken. For a smokier flavor, chicken may be cooked without water.
- Fill smoker box with soaked wood chips.
- Set temperature control to 275°F and turn the smoke switch to "ON".
- Allow the oven to preheat for 30 minutes before placing chicken in oven.
- Cook for approximately 2-1/2 hours.
- Remove chicken pieces. Brush with barbecue sauce.

Cold Smoking Procedures

Cold smoking is a method used to add smoke flavor to food without cooking the food. Once smoked, the food can be cooked by any method desired.

Seasonings and marinades can be added before cold smoking most foods. Use your regular recipe instructions for seasoning then use the following procedure for cold smoking.

- Fill smoker box with soaked wood chips.
- Fill two kitchen pans with ice.
- Sprinkle one cup of rock salt over the ice in each pan.
- Place food to be smoked directly on oven rack or on a sheet pan.
- Put one ice pan on oven rack above food to be smoked. Place the second pan on oven rack below the food to be smoked.
- Do not turn on the temperature control knob. Turn the smoke switch to "ON".
- Use the following cold smoking table to determine smoking times.
- Halfway through smoking time, turn the food over to insure smoke flavor on all sides when sheet pan is used.
- When smoking is completed, remove foods from oven and cook immediately or plastic wrap and refrigerate.

NOTE: Vegetables should be blanched for five minutes in boiling water, chilled then air dried before cold smoking.

Cold Smoking Table

Allow 15 minutes preheat time for smoker element to start smoking process in oven.

Food Type	Cold Smoking Time
Beef	90 minutes
Pork	60 minutes
Chicken	40 minutes
Duck	40 minutes
Game (Deer)	40 minutes
Salmon / Tuna Fillets	40 minutes
Shellfish (shrimp, scallops, oysters, etc.)	60 minutes
Vegetables	30 minutes
Cheeses	30 minutes

Oven Roasting Procedures (Without Smoke)

This smoker oven is an efficient convection oven that will provide precise roasting temperatures for any roasting operation. The louvered oven sides distribute **dry** heat evenly throughout the oven cavity for even roasting. Do not put water in the water pan when oven roasting and do not turn on the smoker switch. Many foods, such as roasted smoked peppers, smoked prime rib roast of beef, turkey or game, are particularly interesting when first cold smoked then roasted. Keep in mind that the preheat time will be extremely long.

Slow Cooked Prime Rib

- Season with favorite seasonings or marinades.
- Place rib roast evenly on oven racks.
- Set temperature control to 250°F.
- Cook until internal center temperature is approximately 5 degrees less than desired temperature.
 - Rare - 140°F
 - Medium Rare - 150°F
 - Medium - 160°F
 - Well - 170°F

- Remove cooked rib roasts and hold at desired temperature.

For a deep smoked prime rib roast, cold smoke first and then follow oven roasting procedures.

Roast Chicken

Up to 3-pound chickens either whole, quartered or halved will give the best results.

- Season with favorite seasonings or marinades.
- Place chicken evenly on oven racks.
- Set temperature control to 330°F.
- Cook for approximately 90 minutes or until internal temperature reaches 175°F.

For a deep smoked roast chicken, cold smoke first and then follow oven roasting procedures.

Roast Duck

It is recommended to cold smoke the duck first to enhance the flavor

- Season with favorite seasonings or marinades.
- Place evenly on oven racks.
- Set temperature control to 330°F.
- Cook for approximately 90 minutes or until internal temperature reaches 175°F.

Roast Lamb

Use whole leg or butterflied leg of lamb, shoulder, rack, or shanks. Can be cold smoked before dry roasting.

- Season with favorite seasonings or marinades.
- Place evenly on oven racks.
- Set temperature control to 250°F.

•Cook until an internal temperature of 170°F is reached.

For a different smoke flavor when cold smoking lamb, add some sage leaves on top of the wood chips in the smoker box.

Cleaning the Smoker

The unit should be cool to touch before cleaning. Regular cleaning will insure safe operation. Before starting to clean, make sure power is off at the electrical panel.

- Clean the exterior stainless steel surface and oven door with a stainless steel cleaner. Do not use steel wool, abrasive cleaners, powders or pads as they will scratch the stainless steel surface. If encrusted materials are difficult to remove, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. Do not permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.
- Clean the control panel with hot soapy water.
- To clean the oven interior, first remove oven racks, louvered side panels, bottom tray, and drip pan. Soak in a solution of degreaser and dishwashing detergent.
- The oven interior can be easily cleaned with hot soapy water for most deposits. However, an oven cleaner may be required to remove more stubborn stains that may adhere to some areas. Be sure to thoroughly clean with warm soapy water after using oven cleaner. **Oven cleaners can be dangerous. Follow directions on can to avoid injury.**

Service Information

If your oven 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 Range Corporation 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.

PROFESSIONAL SERIES OUTDOOR ELECTRIC SMOKER OVEN WARRANTY

ONE YEAR FULL WARRANTY

Outdoor electric smokers 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.

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.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE 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.

LIFETIME LIMITED WARRANTY

Any stainless steel part which rusts through due to defective materials or workmanship in normal household use during the second through the useful lifetime of the smoker 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.

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, 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 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 with notice.