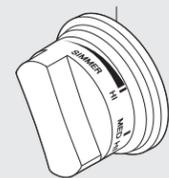


Surface Operation

Lighting the Burners

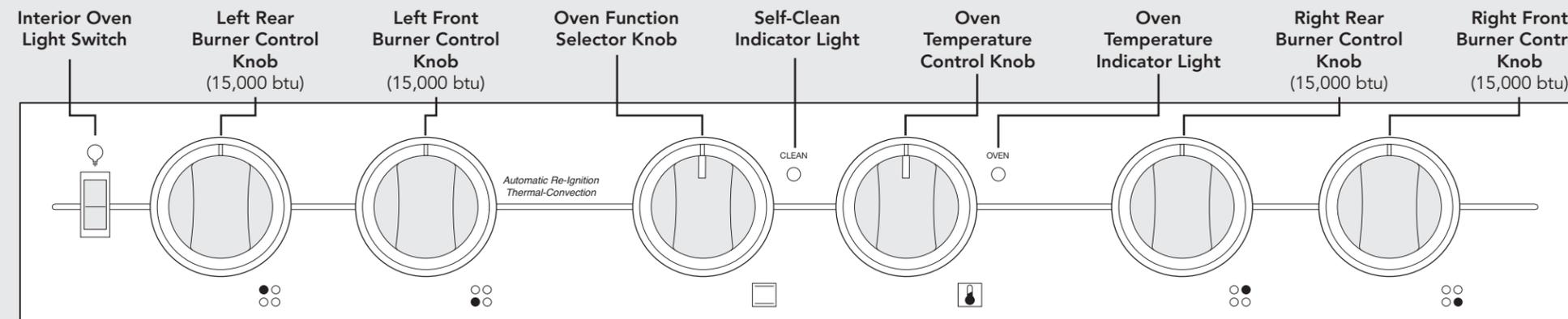
All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.



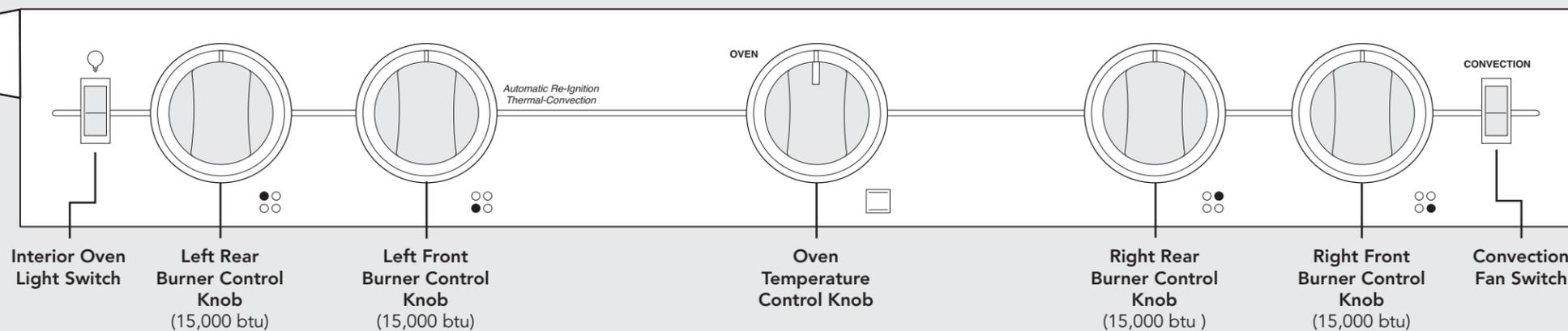
Vari-Simmer

Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentler treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant effect on how high or low a flame is needed for simmering. For this reason, Viking range and rangetop burners are engineered with a Vari-Simmer™ setting. The Vari-Simmer setting is not just one simmer setting, but provides a variable range of simmers settings. This variable range of simmers settings allows you to adjust the flame height to achieve the best simmer depending on the type and quantity of food being simmered. It is this ability that makes the Vari-Simmer setting the most accurate and trustworthy simmer on the market.

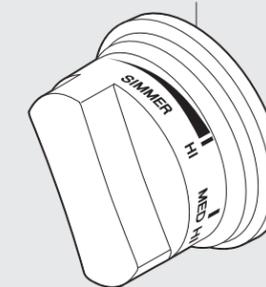
Range Controls (VGSC Self-Clean Models)



Range Controls (VGCC Non Self-Clean Models)



Surface Heat Settings



Vari-Simmer

Melting and simmering small quantities, steaming rice, and sauces

HI

Boiling water quickly, deep-fat frying in large utensil

MED HI

Maintaining fast boil on large quantities, high temperature frying, and pan broiling

MED

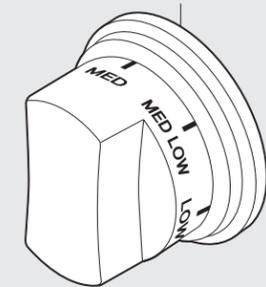
Maintaining slow boil on large quantities, sauteing, browning, braising and pan-frying

MED LOW

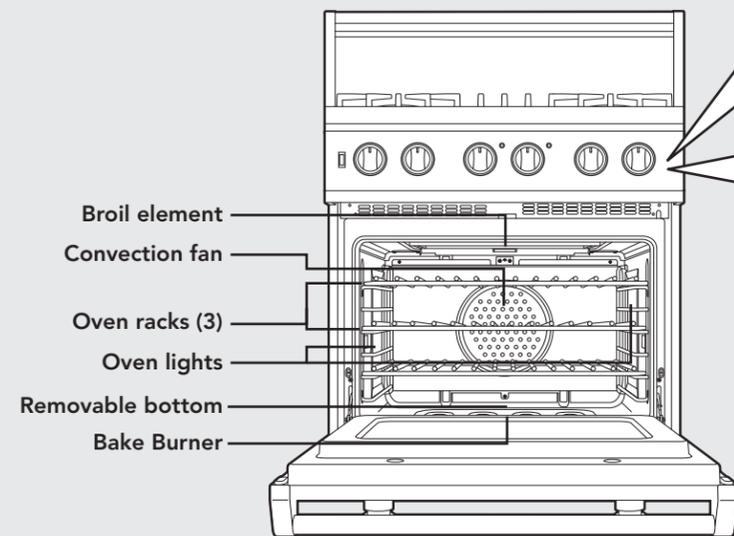
Simmering large quantities, low temperature frying (eggs, etc.), heating milk, cream sauces, gravies, and pudding

LOW

Melting large quantities



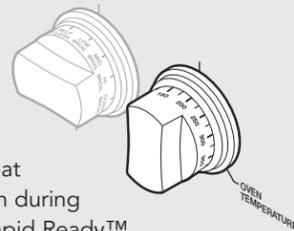
***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.



Oven Settings & Functions

Preheat

For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during the preheat mode is not recommended. The Viking Rapid Ready™ Preheat System is engineered so that the oven is brought to the desired set temperature in a manner which will provide the optimum cooking environment based on the selected cooking mode in the shortest possible time.



- **BAKE (Natural Airflow Bake)**

Use this setting for baking, roasting, and casseroles.

- **CONVECTION BAKE**

Use this setting to bake and roast foods at the same time with minimal taste transfer.

- **BROIL (Infrared Broil)**

Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.

- **CONVECTION BROIL (Infrared Convection Broil)**

Use this setting to broil thick cuts of meat.

- **Convection Dehydrate**

Use this function to dehydrate fruits and vegetables.

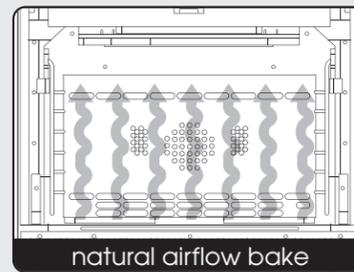
- **Convection Defrost**

Use this function to defrost foods.

BAKE

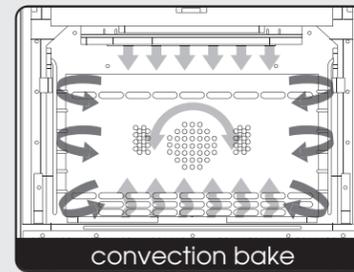
(Natural Airflow Bake)

Full power heat is radiated from the U-shaped bake burners in the bottom of the oven cavity and is circulated with natural airflow. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking is suitable for dishes that require a high temperature. Use this setting for baking and casseroles.



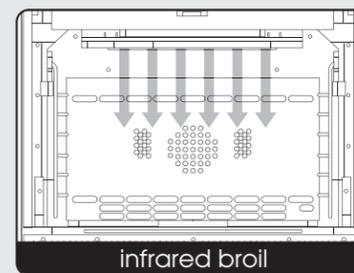
CONVECTION BAKE

Heat is radiated from the U-shaped bake burners in the bottom of the oven cavity. The heated air is circulated by one motorized fan in the rear of the oven providing a more even heat distribution. Multiple rack use is possible for the largest baking job. When roasting, cool air is quickly replaced—searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens.



BROIL (Infrared Broil)

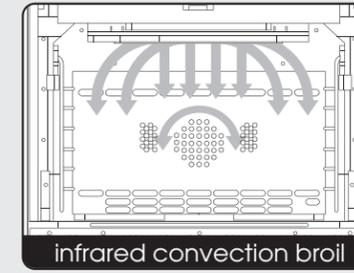
The broil burner at the top of the oven heats the metal screen until it glows. Heat radiates from the GourmetGlo™ infrared broiler located at the top of the oven cavity. The distance between the foods and the broil elements determines broiling speed. For "fast" broiling, food may be as close as 2 inches (5 cm) to the broil element or on the top rack. "Fast" broiling is best for meats where rare to medium doneness is desired. Use this setting for broiling small and average cuts of meat.



CONVECTION BROIL

(Infrared Convection Broil)

The top burner operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick cuts of meats.



Convection Dehydration

This oven is designed not only to cook, but also to dehydrate fruits and vegetables.

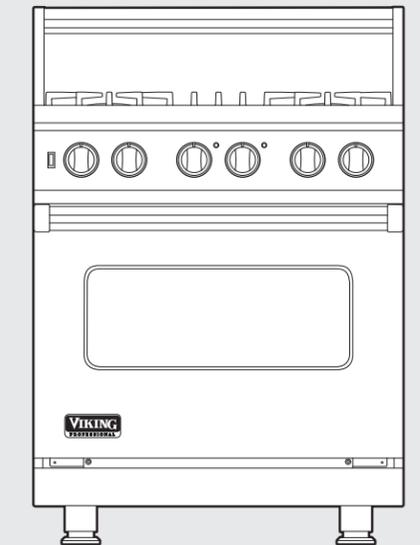
1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling speciality cooking utensils).
3. VGSC models—Set the temperature control to 200°F (93.3°C) and turn the selector to "CONVECTION BAKE".
VGCC models—Set the temperature control to 200°F (93.3°C) and turn on the convection fan switch.

Convection Defrost

1. Place the frozen food on a baking sheet.
2. Set the temperature control to "OFF".
3. VGSC models—Turn the selector to "CONVECTION BAKE" and set the temperature to "OFF".
VGCC models—Set the oven temperature control knob to "OFF" and turn on the convection fan switch.

Self-Clean Cycle (VGSC Models Only)

This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. See *Use and Care Manual* for self-clean cycle instructions.



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

Viking Quick Reference Guide

Professional Freestanding 30" Gas
and Gas Self-Clean Sealed Burner Range