


Surface Operation

Rear and Front Elements

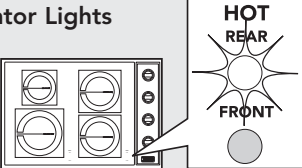
Push in and turn the control knob counterclockwise to the desired setting. The element will adjust the power output to maintain the desired heat setting. Some elements have a “Boost” feature. A boost of power is provided for 10 minutes and is used for quickly boiling water when the element is turned to “HI”. When finished boiling, turn the control knob to “MED HI” to maintain the boil or to a lower setting for steaming, warming, and simmering sauces. Remember that induction cooking is instantaneous and boiling time is decreased when using the proper induction cookware.

**CAUTION**

DO NOT heat empty cookware or let cookware boil dry. The cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

Surface Indicator Lights

The surface indicator lights are located at the front of the glass cooktop. The indicator lights are used to indicate activation, hot surface, and warnings.



HOT REAR
FRONT

Note: If all elements are turned to HI for a long period of time, the internal temperature inside of the cooktop may rise, causing the cooktop to turn off.

Note: Viking induction cooking uses high powered induction elements for faster cooking performance. Some noise may be noticed by the high powered induction elements. This is normal.

Surface Indicator Lights (cont.)

Indicator Light	Reason
Solid	The element is ON and sensing the proper cookware.
Slow continuous flash without a pause	1. Element is OFF - hot surface. 2. Element is ON - cookware is not present or cookware is not induction cookware. (See recommended cookware in “Before Using Cooktop” section.)
Fast continuous flash without a pause	The element is ON - surface temperature is very hot. The power level is regulated to a lower temperature setting as the internal temperature inside the cooktop has increased due to extended use.

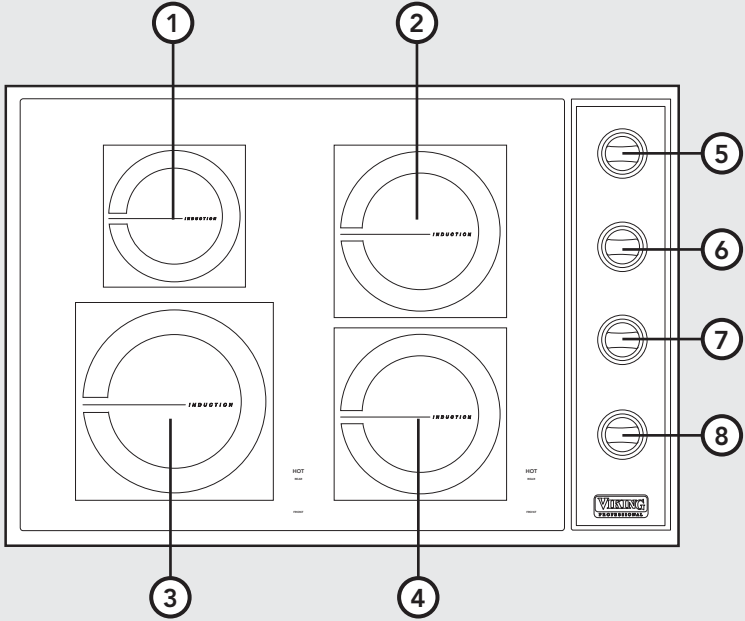
Note: If the indicator lights have a 2 to 3 second pause in between flashes, refer to the “Troubleshooting” section of the Use & Care Guide.

Surface Heat Settings

Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sautéing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large cookware

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

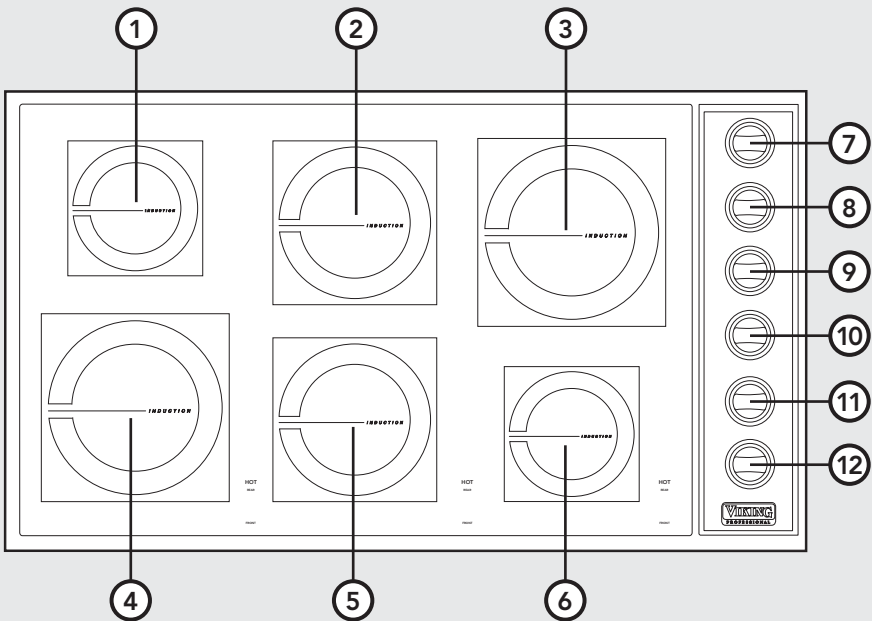
Cooktop Features (30”W.)



30”W. All Induction Cooktop

- 6” 1,400 watt element
- 7” 1,850 watt element
- 8” 3,700 watt boost/2300 watt element
- 7” 1,850 watt element
- Right rear element control knob
- Right front element control knob
- Left rear element control knob
- Left front element control knob

Cooktop Features (36”W.)



36”W. All Induction Cooktop

- 6” 1,400 watt element
- 7” 1,850 watt element
- 8” 3,300 watt boost/2300 watt element
- 8” 3,700 watt boost/2300 watt element
- 7” 1,850 watt element
- 6” 1,400 watt element
- Right rear element control knob
- Right front element control knob
- Center rear element control knob
- Center front element control knob
- Left rear element control knob
- Left front element control knob

Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words,

**DANGER**

Hazards or unsafe practices which WILL result in severe personal injury or death

**WARNING**

Hazards or unsafe practices which COULD result in death severe personal injury or death

**CAUTION**

Hazards or unsafe practices which COULD result in minor personal injury.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Labels

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

**WARNING**

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

**WARNING**

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.


- To Prevent Fire or Smoke Damage
- Be sure all packing materials are removed from the appliance before operating it.
 - Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
 - If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
 - NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
 - Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
 - Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. DO NOT leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a surface element.
 - Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. DO NOT pour spirits over hot foods.


- In Case of Fire
- Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame, then turn on hood to remove smoke and odor.
- Smother fire or flame in a pan with a lid or cookie sheet.
 - NEVER pick up or move a flaming pan.
 - DO NOT use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

Warnings (cont.)

**CAUTION**

BURN HAZARD
To avoid risk of injury, DO NOT touch the glass. The cooktop will get hot during usage.

**WARNING**

BURN OR ELECTRICAL SHOCK HAZARD
To avoid risk of injury or death, make sure all controls are OFF and surface is COOL before cleaning. Failure to do so can result in burns or electrical shock.

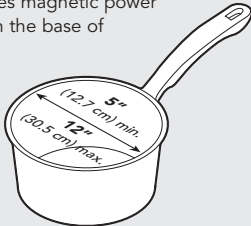
Before Using Cooktop

Ceramic Glass Cooktop

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. Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended.

Induction Cookware

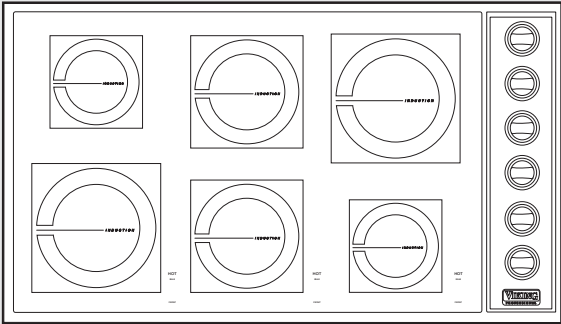
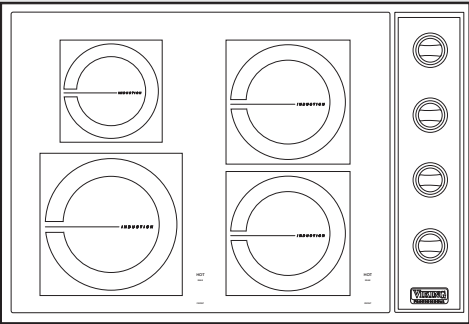
Induction cooking utilizes magnetic power which reacts with iron in the base of cookware, instantly transforming the pot or pan into the heat source. The heat stops when the cookware is removed. Your cookware MUST have a magnetic layer of steel for your induction cooktop to operate properly. The cookware should have a flat, heavy magnetic bottom and straight sides with a diameter of 5" (13 cm) to 12" (31 cm) to accommodate the various sized elements. The induction cookware should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.



All Viking cookware is induction friendly, as are most other high-end brands of stainless steel and enamel cookware. Most induction cookware will be suitable for your induction cooktop if a magnet adheres to the bottom surface.



Viking Quick Reference Guide



Professional Built-In Induction Cooktop