

# 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.

## Cookware

- Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cookware, including Viking cookware, is suitable for use on the cooktop and it is not necessary to replace your present cookware with commercial cookware. 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.

## Cookware Safety

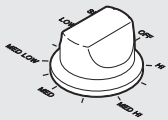
- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Pans with heavy handles (especially small pans) could be unstable and tip easily. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure cookware is large enough to properly contain food and avoid boil overs. Pan size is particularly important in deep fat frying. Pan should accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the cookware, **DO NOT** extend handles over adjacent burners. **ALWAYS** turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by children.
- NEVER** let a pan boil dry as this could damage the cookware and the appliance.
- This appliance has been tested for safe performance using conventional cookware. **DO NOT** use any devices or accessories that are not specifically recommended in this guide. **DO NOT** use eyelid covers for the surface units. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

## Heating Elements and Glass Ceramic Cooking Surfaces

- Surface areas on or adjacent to the unit may be hot enough to cause burns.
- NEVER** touch the glass surface areas directly on or adjacent to the heating elements when the cooktop is in use.
- Heating elements may be hot even though they are dark in color. Areas near elements and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, **DO NOT** touch or let clothing or other flammable material contact surface of cooktop or areas near heating elements until they have had sufficient time to cool.
- DO NOT COOK ON BROKEN COOKING SURFACE** – If cooking surface should break, cleaning solutions and spillovers may penetrate the broken cooking surface and create a risk of electric shock. Contact a qualified technician immediately.

## Burner Control Knobs

Push in and turn the control knob left to the desired setting. The element will adjust the power output to maintain the desired heat setting. When finished turn all controls to “OFF”.



## Operating Single Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the lowest setting. Continue turning clockwise through the Med to Med-Hi Settings. The final setting once you have turned the knob counter-clockwise to its max is the Hi setting.

**CAUTION**  
Using cast iron cookware on the glass cooktop is not recommended. Cast iron retains heat and may result in cooktop damage.

## Operating Double Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the highest setting for the center element. Continue turning clockwise through the Med-Hi, Med, and down to the Lo setting.

Continuing to turn counter-clockwise will bring you into the Lo setting with both elements now activated. From here, continue turning counter-clockwise to activate the Lo-Med, Med, and Med-Hi settings of both elements. The final setting once you have turned the knob counter-clockwise to its max is the Hi setting with both elements activated.

## Operating Triple Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the highest setting for the center single element.

Continue turning counter-clockwise through the Med-Hi, Med, and down to the Lo setting. Continuing to turn counter-clockwise will bring you into the Hi setting for the two inner elements combined. From here, continue turning counter-clockwise to go into the Med-Hi, Med, Lo-Med, and into the Lo settings of both elements.

Finally,continuing to turn counter-clockwise will bring you into the Hi setting for all three elements combined. Continue turning counterclockwise to turn the elements down into the Med-Hi, Med, Lo-Med and into the Lo setting.

## Surface Heat Settings

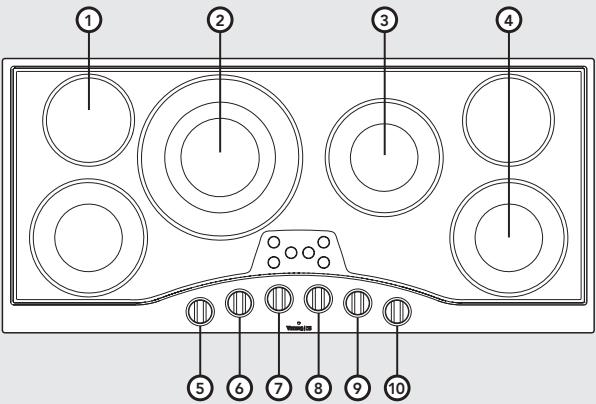
*Note: The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.*

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

## Surface Indicator Lights

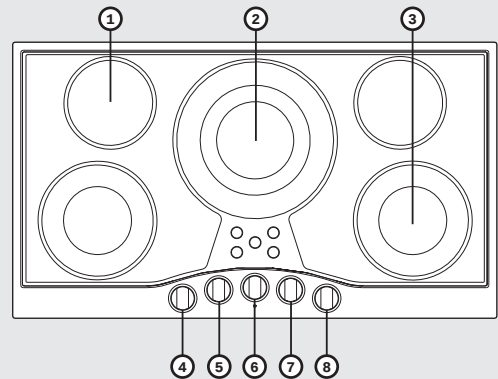
The surface indicator lights are located at the front of the glass cooktop. The hot surface indicator light will glow red when the corresponding element is heated. The light will remain on after turning off the control knob until the corresponding element has cooled to a safe temperature.

# Cooktop Features



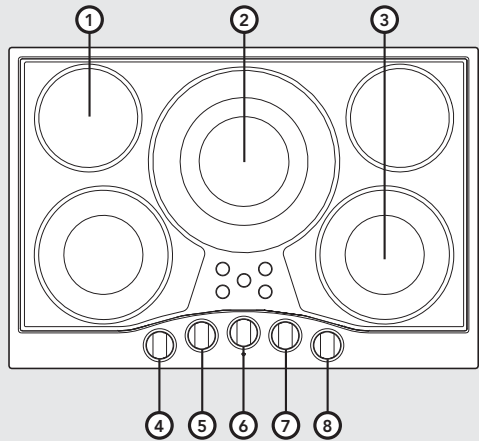
## 45”W. Cooktop

- 6-1/2” 1,200 watt element
- 12” 1,100/1,000/1,100 watt element
- 8-1/2”,2,000/1,000 watt element
- 8-1/2” 2,000 watt element
- Left front element control knob
- Left rear element control knob
- Center left element control knob
- Center right element control knob
- Right rear element control knob
- Right front element control knob



## 36”W. Cooktop

- 6-1/2” 1,200 watt element
- 12” 1,100/1,000/1,100 watt element
- 8-1/2” 2,000/1,000 watt element
- Left front element control knob
- Left rear element control knob
- Center element control knob
- Right rear element control knob
- Right front element control knob



## 30”W. Cooktop

- 6-1/2” 1,200 watt element
- 12” 1,100/1,000/1,100 watt element
- 8-1/2” 2,000/1,000 watt element
- Left rear element control knob
- Center element control knob
- Right rear element control knob
- Right front element control knob

# Warnings

Warning and Important Safety Instructions appearing in this guide 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.



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.

## Recognize Safety Symbols, Words, 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 guide. 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. 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.

## Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.



CAUTION



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

# Warnings (cont.)



CAUTION

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



WARNING



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



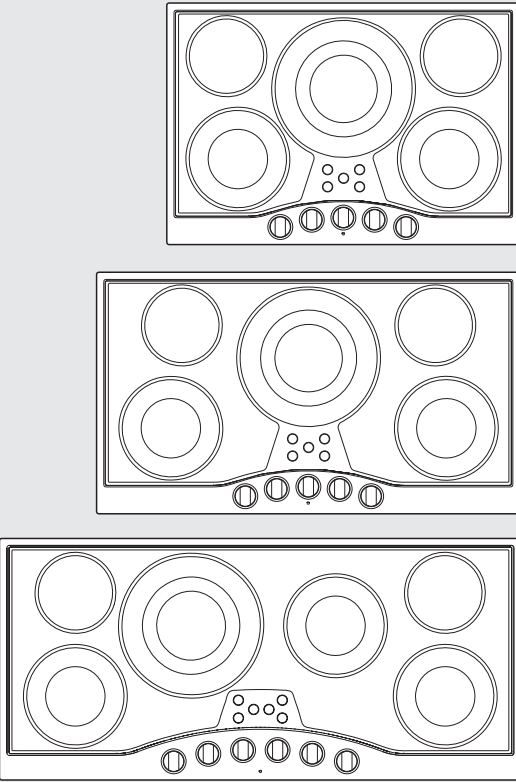
CAUTION

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.



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# QuickReference GUIDE



VIKING  
Built-In  
Electric Cooktops