Cleaning Tips Ranges/Rangetops/Ovens

Grates/Burner Caps
(open and sealed burners)

After cooking, always wipe down grates and burner caps with a damp sponge and dry thoroughly. Normal cleaning can be done with hot, soapy water and/or Soft Scrub cleanser (without bleach) with a blue Scotch-Brite pad. If stubborn spots still occur, then use Easy-Off Fume Free Max Oven Cleaner (see first bullet below).

Procedure for oven cleaner use: Take grates and burner caps off unit – move outside and place on newspaper. Spray with Easy-Off, let cleaner sit on spotted areas for 1 – 2 hours. Clean off with hot, soapy water.

When cleaning grates and burner caps, make sure to thoroughly dry them, especially underneath. If the bottom portion does not totally dry before setting them back on the cooking surface, they may rust. You can also set the grates and burner caps on top of the burner and turn the burner on high for ten to fifteen seconds for extra drying. To prevent rusting and discoloration, do not submerge grates in water to soak for any length of time or run them through the dishwasher. If rust does occur, Bar Keeper's Friend and a blue Scotch-Brite pad will remove it. To condition grates and burner caps, apply a light coating of mineral oil or vegetable oil. Allow oil to soak in 15 minutes before returning grates or burner caps to cooking surface.

The aluminum base below the sealed burner cap gets extremely hot during cooking, therefore splatters will stain quickly. After unit has cooled to a safe temperature, follow the instructions accordingly:

- Remove burner cap.
- Use Barkeeper's Friend or Liquid Zud with warm water and a soft terry cloth.
- Clean the burner base using medium pressure.
- Rinse with warm water and a sponge.
- Dry thoroughly.

Burner Bowls/Grate Supports

After cooking, always wipe down burner bowls and grate supports with hot, soapy water and a soft cloth. If spots still occur, use Soft Scrub cleanser (without bleach) with a blue Scotch-Brite pad. Careful, Scotch-Brite can cause scratches on the porcelain surface if scrubbed too abrasively.

Knobs

Remove from unit and clean with hot, soapy water and a soft cloth. Scrub gently; do not soak. Use of abrasive cleaners or ammonia-based products could possibly remove the graphics. The white knobs are tougher to clean – 409 Professional Strength works well. Dry thoroughly before replacing.

Control Panel

Only use hot, soapy water and a soft cloth. Use of abrasive cleaners or ammonia-based products on the control panel could possibly remove the graphics.

Stainless Steel Surfaces

For everyday use, start with hot, soapy water and a soft cloth. Wipe dry. Finish with a damp micro-fiber cloth. Make sure to rub in the direction of the grain/brushed finish. If anything acidic lands on it (lemon, tomato sauce, etc.) clean up immediately because it will stain.

For optimum appearance use a stainless steel cleaner to remove smudges and fingerprints and follow up with a polish such as Thor (www.thorproducts.com) to make unit shine. Cleaner and polish should not be used daily. Once every couple of weeks should be adequate.

Brass Trim

Using a soft cloth, wash with warm, soapy water only. All brass parts are coated with an epoxy coating. Do not use brass cleaners or any all-purpose cleaner.

Oven Interior

All ovens should be cleaned frequently with hot, soapy water.

Non self-cleaning ovens

- Oven door: For non self-cleaning ovens, use Easy-Off Fume Free Max Oven Cleaner. Apply oven cleaner with a damp sponge.
- Oven racks and rack supports: Clean with hot, soapy water or Soft Scrub cleanser. Remove before self-cleaning.
- Oven interior surfaces: Use Easy-Off Fume Free Max Oven Cleaner. Follow manufacturer's directions. For self-cleaning ovens, remove oven racks and rack supports and follow self-clean instructions in the Use and Care Manual.
- Never line the oven cavity with aluminum foil. It will melt on and permanently damage the surface.

Self-cleaning ovens

- Oven interior surfaces: Remove oven racks and rack supports and follow self-cleaning instructions in the Use and Care Manual.
- The infrared broiler should never be cleaned. Any cleaner can damage the special mesh screen and/or the igniter.
- Never line the oven cavity with aluminum foil. It will melt on and permanently damage the surface.

Char-Grill

This cleans most efficiently while still hot.

Grill grate: May be cleaned immediately after cooking is complete and before turning off the flame. Use a soft bristle brush to scrub the grill grate. Dip the brush frequently into a bowl of water. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening the food particles. For thorough cleaning of the grill grate, use grill cleaner according to manufacturer's directions and then soak 15 to 20 minutes in a hot water and mild detergent solution. After soaking, scrub with a blue Scotch-Brite pad. Do not use a steel wool pad or abrasive cleaners, for risk of damaging the porcelain finish. Dry thoroughly.

Flavor-generator plates: Scrape off all burned on debris. Soak 15-20 minutes in a hot water and mild detergent solution. After soaking, scrub with a blue Scotch-Brite pad. Flavor-generator plates are also dishwasher safe.

Griddle/Simmer Plate

Constructed of machined steel with blanchard finish.

First time use: Scrub griddle with mixture of one quart warm water and ¼ cup white vinegar, using blue Scotch-Brite pad. Dry thoroughly. Wash griddle with warm, soapy water. Rinse off and dry thoroughly. Season griddle by thinly coating the surface with approximately ½ to 1 teaspoon unsalted vegetable oil. Apply to entire griddle using a paper towel or clean cloth. Let oil sit on griddle for about one hour and then wipe down with a clean cloth to soak up any residual oil. The griddle is now ready to be used.

- It is not necessary to wash your griddle after every use. When light cooking is performed, simply wipe down the surface with a clean cloth or paper towel. The oils in the food in which was cooked on the surface will naturally season the griddle.
- After heavy cooking is done and the griddle is still warm, you can pour some room temperature club soda directly on the griddle. Using a metal spatula, pull oils and excess food towards the grease trap. Wipe entire surface with a paper towel. Follow up with the seasoning process.
- Keeping your griddle well seasoned will prevent your griddle from surface rust. If your griddle is not used for a period of time, it must be re-seasoned. Every time your griddle is washed, it must be re-seasoned.
- **It is normal for the griddle to darken over time, possibly unevenly.**
- Non-stick cooking sprays are not recommended, considering their high water content they have a tendency to burn on.
- Corn oil is not recommended due to their high sugar level. It will caramelize and burn on the surface making it very difficult to remove.
- After using the griddle, always remove the drip pan located below it. The drip pan needs to be cleaned after each use. Cooked off grease will drain from the griddle through the drain tube and accumulate in the drip pan. Wash the pan in hot, soapy water. If grease is permitted to accumulate, a fire hazard could occur, since the griddle burners are located directly above the pan.

IMPORTANT: Never flood a hot griddle with cold water. This promotes griddle warping and can cause the griddle to crack if continued over a period of time.

For heavy duty cleaning, Viking offers a Griddle Cleaning Kit (GCK). This fast and easy commercial grade cleaning system will clean your griddle in a matter of minutes. To order, contact your local Viking dealer or order on the Viking Web Site at vikingrange.com – Accessories – Cooking Accessories – Gas and Dual Fuel Accessories.

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