

# User / InstallGuide

3 Series Built-In Induction Cooktops

RVIC3304B

RVIC3306B

RVIC3366B

# Congratulations

Congratulations and welcome an elite world of ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art induction cooktop. Your cooktop is designed to offer years of reliable service. This Use/Install Manual will provide you with the information you need to become familiar with your product's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-845-4641.

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## Important – Please Read and Follow

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 this appliance.

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

### Recognize Safety Symbols, Words, Labels

#### **DANGER**

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

#### **WARNING**

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

#### **CAUTION**

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

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.

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. For proper and safe operation, this unit is not intended to be operated by an external timer or separate remote control system.

#### **WARNING**



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

#### **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.

#### **WARNING**

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. To avoid burns and scalds children should be kept away. Children less than 8 years of age shall be kept away unless continuously supervised.

#### **WARNING**

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

#### **WARNING**



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

#### **WARNING**



##### **BURN HAZARD**

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

#### **CAUTION**

**DO NOT** store items of interest to children over the unit. They could be seriously injured when climbing to reach these items. Children should be supervised to ensure that they do not play with the appliance.

### **READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.**

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
- Disconnect the electrical supply from the breaker box prior to servicing or cleaning.
- When removing the cooktop for service and/or cleaning, disconnect the electrical supply from the breaker box
- Electrical requirements are listed in the product specifications under the "Electrical Requirements" section.

## Important – Please Read and Follow

### Cooking Safety

- **ALWAYS** place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. When cooking is completed, turn element off before removing pan.
- **NEVER** leave a surface cooking operation unattended, especially when using a high heat setting or when deep fat frying. Boil overs cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **DO NOT** use high heat for extended cooking operations.
- **NEVER** heat an unopened container on the surface element. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dishtowels or other substitutes should **NEVER** be used as pot holders because they can trail across hot surface elements and ignite or get caught on appliance parts.
- **ALWAYS** let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- **DO NOT** let cooking grease or other flammable materials accumulate in or near the appliance, hood, or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan off.
- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch on cookware handles.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- If you are "flaming" liquor or other spirits under an exhaust, **TURN THE FAN OFF**. The draft could cause the flames to spread out of control.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance. Children should be supervised to ensure that they do not play with the appliance.
- 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.
- Use proper pan material. Refer to "Before Using Cooktop" section for recommended cookware. Proper relationship of cookware to surface unit will also improve efficiency.

## Important – Please Read and Follow

### To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it. Retain all packaging until unit has been installed and verified it is working properly. Remove all labels and self-adhesives from the ceramic glass
- 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. Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- 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.

### Heating Elements and Glass Ceramic Cooking Surfaces

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- Avoid dropping objects, even light objects, on the ceramic glass cooktop.
- Do not impact the edges of the glass with saucepans.
- **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 may be 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.
- **DO NOT** block the cooling fan exhaust or intake vents. The cooling fan automatically turns on to cool internal parts. It may continue to run even after the cooktop has been turned off.

### Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. **DO NOT** touch the surface elements or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- A steam cleaner is not to be used for cleaning this appliance.

### Induction Cooktops – Radio Interference

This unit generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the distance between the unit and receiver
- Connect the unit into an outlet on a circuit different from that to which the receiver is connected.

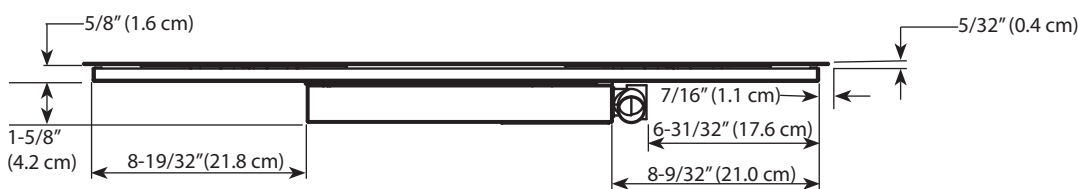
**KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

# Cooktop Specification

Induction Cooktop			
Description	30" W. (76 cm) Wide		36" W. (91 cm) Wide
Overall width	30" (76.2)		36" (91.4 cm)
Overall height from bottom	2-13/32" (6.1 cm)		
To top of cooking surface	2-1/4" (5.7 cm)		
To bottom edge of frame	1-5/8" (4.2 cm)		
Overall depth from rear	21" (53.3 cm)		
Cutout width	29-1/2" (74.9 cm)		33-3/8" (84.8 cm)
Cutout depth	18-29/32" (48.0 cm)		
Electrical requirements	208-240 VAC; 52/60Hz; factory-installed 4 ft. (121.9 cm) flexible steel conduit 3-wire conduit with a No. 10 ground wire; located on the right rear corner of unit		
Maximum amp usage			
240V	4-Burners 36.6 amps (8.8 kw)	6-Burners 40.0 amps (9.6 kw)	40.0 amps (9.6 kw)
208V	31.7 amps (6.6 kw)	34.6 amps (7.2 kw)	34.6 amps (7.2 kw)
Surface element rating			
Left Front	4-Burners 2100W	6-Burners 2100W	2100W
Left Rear	2100W	2100W	2100W
Center Front	N/A	2100W	2100W
Center Rear	N/A	2100W	2100W
Right Front	2100W	2100W	2100W
Right Rear	2100W	2100W	2100W
Approximate shipping weight	52 lb. (23.6 kg)		56 lb. (24.4 kg)

## Cutout Dimensions

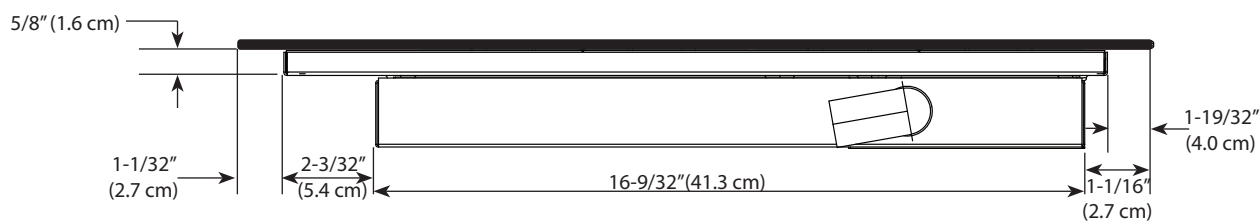
### Front View - RVIC3304B



### Front View - RVIC3306B

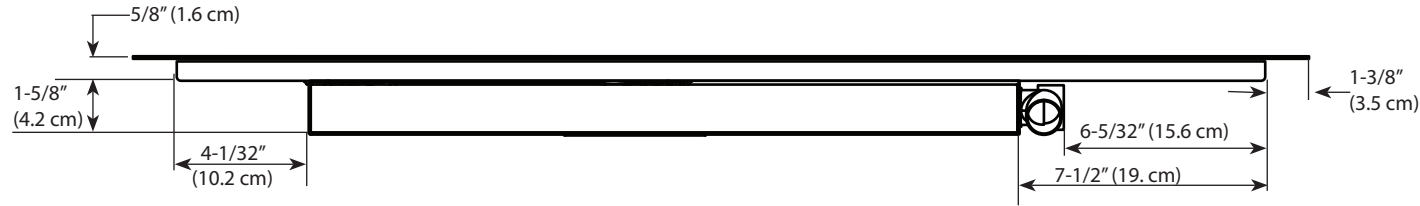


### Side View

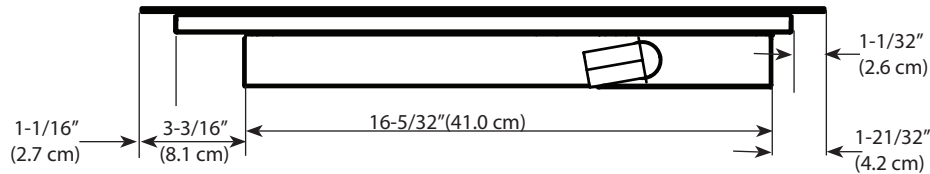


Cutout Dimensions

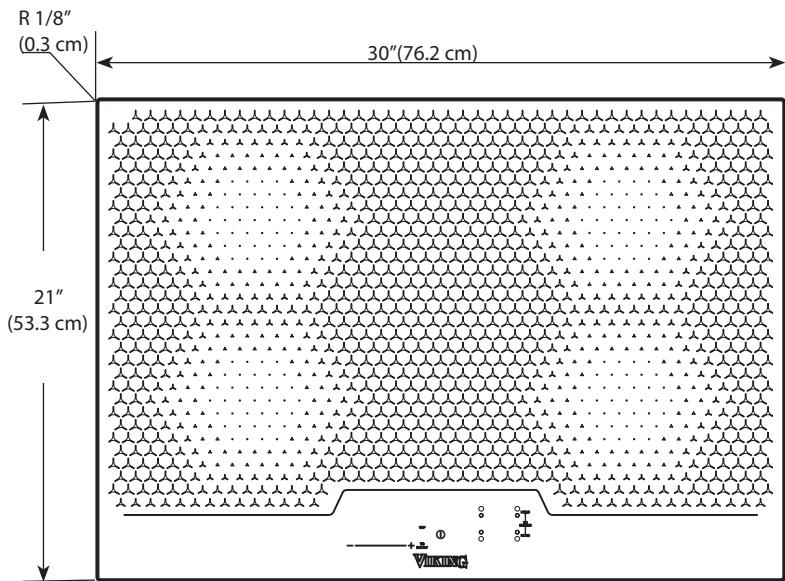
Front View - RVIC3366B



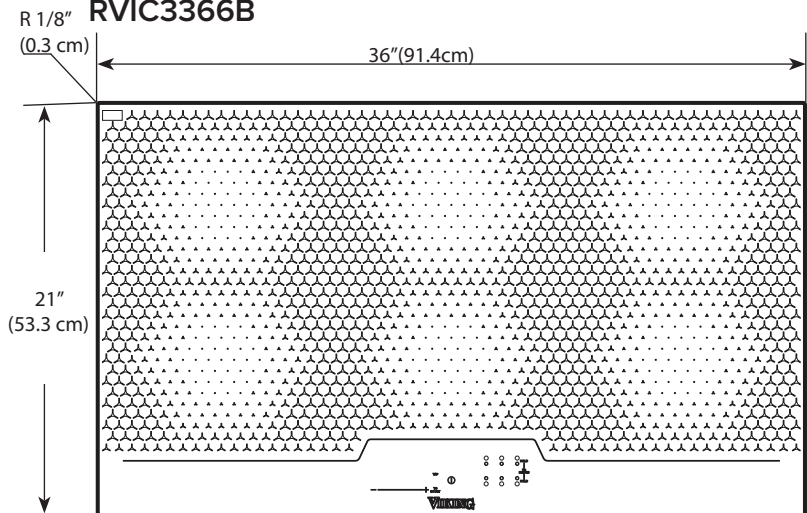
Side View



Top View - RVIC3304B / RVIC3306B

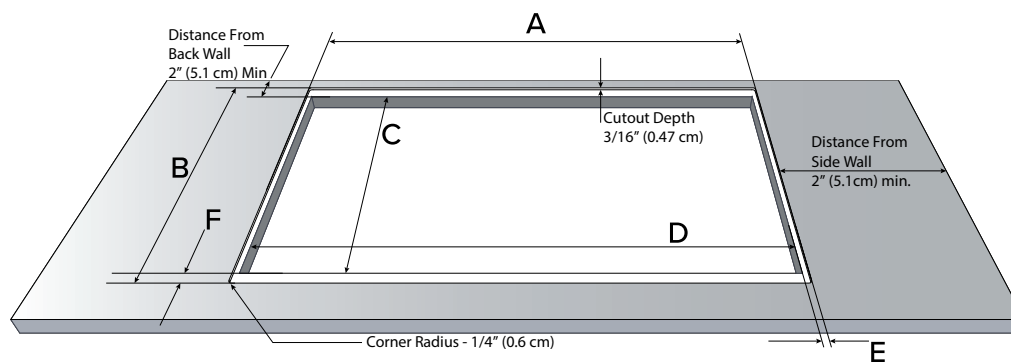


Top View -  
RVIC3366B



## Cooktop Specification - Flush Mount

Induction Cooktop			
Description	30" W. (76 cm) Wide		36" W. (91 cm) Wide
Overall width	30" (76.2)		36" (91.4 cm)
Overall height from bottom	2-13/32" (6.1 cm)		
To top of cooking surface	2-1/4" (5.7 cm)		
To bottom edge of frame	1-5/8" (4.2 cm)		
Overall depth from rear	21" (53.3 cm)		
Cutout width	30-1/4" (76.6 cm)		36-1/4" (91.4 cm)
Cutout depth	<b>21-1/4" (53.3 cm)</b>		
Electrical requirements	208-240 VAC; 52/60Hz; factory-installed 4 ft. (121.9 cm) flexible steel conduit 3-wire conduit with a No. 10 ground wire; located on the right rear corner of unit		
Maximum amp usage			
240V	<u>4-Burners</u> 36.6 amps (8.8 kw)	<u>6-Burners</u> 40.0 amps (9.6 kw)	40.0 amps (9.6 kw)
208V	31.7 amps (6.6 kw)	34.6 amps (7.2 kw)	34.6 amps (7.2 kw)
Surface element rating			
Left Front	<u>4-Burners</u> 2100W	<u>6-Burners</u> 2100W	2100W
Left Rear	2100W	2100W	2100W
Center Front	N/A	2100W	2100W
Center Rear	N/A	2100W	2100W
Right Front	2100W	2100W	2100W
Right Rear	2100W	2100W	2100W
Approximate shipping weight	52 lb. (23.6 kg)		56 lb. (24.4 kg)

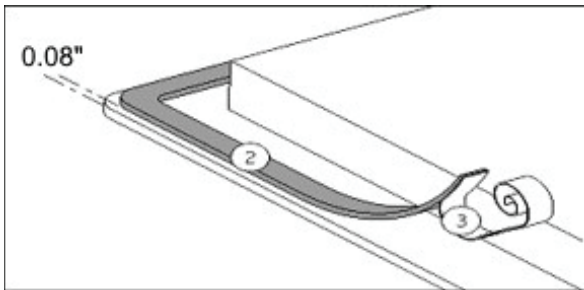


	30" Models	36" Models
A	30-1/4" (76.6 cm)	36-1/4" (91.4 cm)
B	21-1/4" (53.3 cm)	21-1/4" (53.3 cm)
C	19-1/4" (48.9 cm)	19-1/4" (48.9 cm)
D	29-3/8" (74.6 cm)	33-5/8" (85.4 cm)
E	3/8" (0.95 cm)	3/8" (0.95 cm)
F	1" (2.5 cm)	1" (2.5 cm)

# Installation

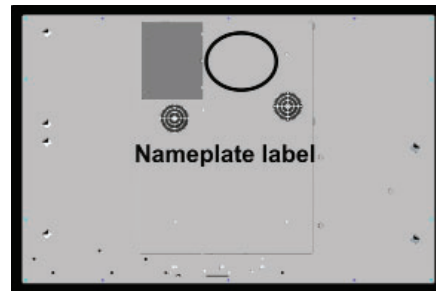
## Installing the gasket


The gasket supplied with the cooktop prevents the intrusion of liquids into the cabinet below. Installation has to be done carefully, and in conformity with the following drawing.



Place the gasket (2) two mm from the external edge of the glass after removing the protection tape (3)

The nameplate is located under the cooktop, as shown on the picture. Record the model and serial in manual before installing unit. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop





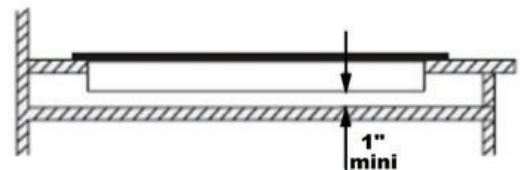
### ! WARNING

#### Burn hazard

The use of cabinets for storage above the appliance may result in potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns.

If a cabinet storage is to be provided the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.

- **IMPORTANT:** A copy of the serial number must be in the instruction manual. When ordering parts for or making inquiries about your cooktop, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your cooktop.
- Ensure that there is a distance of 2" between the cooktop and the wall or sides.
- Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. On the other side, however, no unit or divider must stand higher than the cooktop.
- The piece of furniture or the support in which the cooktop is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 212 °F.
- The mural rods of edge must be heat-resisting.
- Do not install the cooktop to the top of a not ventilated oven or a dishwasher.
- Do allow proper ventilation and a good air circulation of the electronic device, there must be a minimum air space of 1" (2.5 cm) below the unit.



- If a drawer is placed under the cooktop, avoid placing flammable objects in the drawer (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the cooktop to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- The safety gap between the cooktop and the hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 24".
- The power cord should have no mechanical constraint, such as an underneath drawer.

## Electrical Connection

**DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.

- Please observe all local and national codes and ordinances. Installation must conform with local codes and National Fuel Gas Code ANSI Z233.1/NFPA-54–latest edition.
- Please ensure that this product is properly grounded.
- Installation should only be completed by a qualified technician
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation must conform with local codes or, in the absence of codes, the National Electrical Code, ANSI/NFPA 70–latest edition.

**In Canada:** Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

### ⚠ WARNING



#### BURN HAZARD

The use of cabinets for storage above the appliance may result in potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.

### ⚠ WARNING



The electrical power to the breaker box to the junction box must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

### ⚠ WARNING



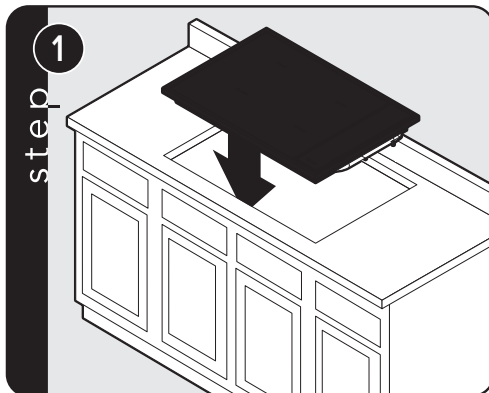
#### FIRE AND ELECTRICAL SHOCK HAZARD

**DO NOT** use an extension cord with this appliance. Such use may result in fire, electrical shock, or other personal injury.

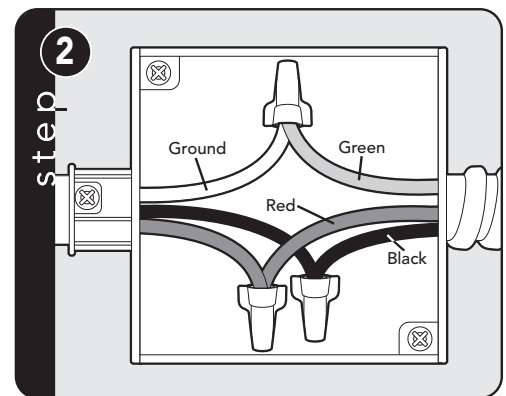
## Electrical Requirements

Check your local codes regarding this unit. This cooktop is supplied with a 3-wire, A.C. 208V/240V, 60 HZ electrical system. A white (neutral) is not needed for this unit. *See next section for grounding instructions.* It should be fused separately.

Refer to the specifications chart for kilowatt rating and recommended amperage. House wiring and fusing must comply with local codes. If no local codes are applicable, wire in accordance with the National Electrical Code, ANSI/NFPA 70–latest edition. When making the wire connections, use the entire length of the conduit provided (4 feet). The conduit must not be cut. Connect the red and black leads from the unit conduit to the corresponding leads in the junction box. The bare ground wire in the conduit is connected to the unit frame. When connecting to a 3-conductor branch circuit, connect the bare ground connector lead of the unit to the branch circuit ground (bare wire or green in color). Cap any unused wires, do not splice the Neutral and Earth from the supply. Do not connect the white wire (neutral) to ground, doing so will cause the induction units not to operate properly.

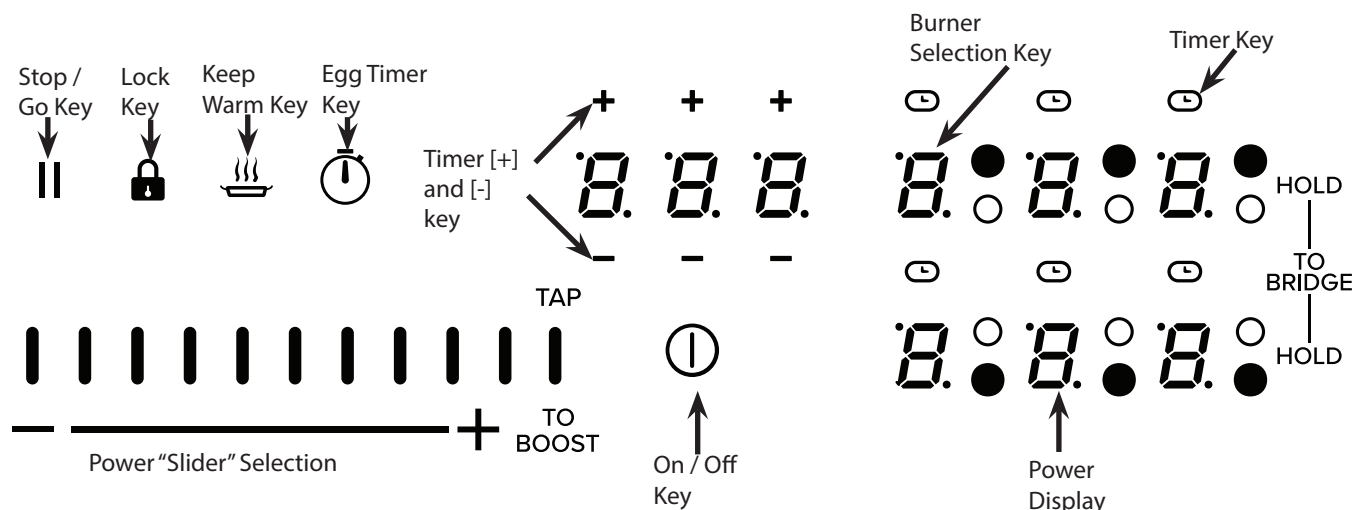


Lower cooktop into cutout.



Connect the red and black leads from the unit conduit to the corresponding leads in the junction box.

## Control Panel (36" model shown)



Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>  </u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Power Booster	The Power Booster is activated.
..	Double Power Booster	The Double Power Booster is activated.
U	Keep warm	Maintain automatically of 158 °F.
	Stop&Go	The cooktop is in pause.
7	Bridge	2 cooking zones are combined.

## Before Using Your Cooktop

Clean your cooktop with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted color on the glass surface.

### Induction Principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

It is necessary to use suitable cookware for induction:

- Ferromagnetic cookware such as cast iron, steel, and magnetic stainless steel (the stainless steel must contain some iron). to check it a pot or pan is magnetic, a magnet will stick to it.
- Non-suitable materials are: non-magnetic stainless steel, aluminum, glass, wood, ceramic, clay and stoneware.

The induction heating zone adapts automatically to the diameter of the pan - if the pan is too small the cooking will not initiate. The diameter must be as close as possible as the diameter of the heating zone.

If the pan is not adapted to the induction cooktop the display will show [  ].

### Sensitive touch

Your ceramic cooktop is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound. For general use, press only one key at a time.

# Choosing the Correct Cookware


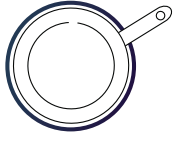

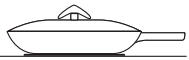
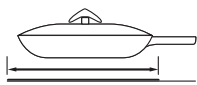
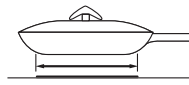

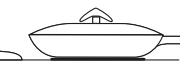


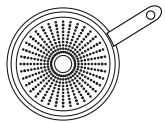
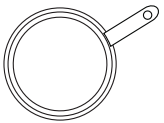
## Induction Cookware

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. All Viking Range, LLC 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.

To check if pans are compatible:

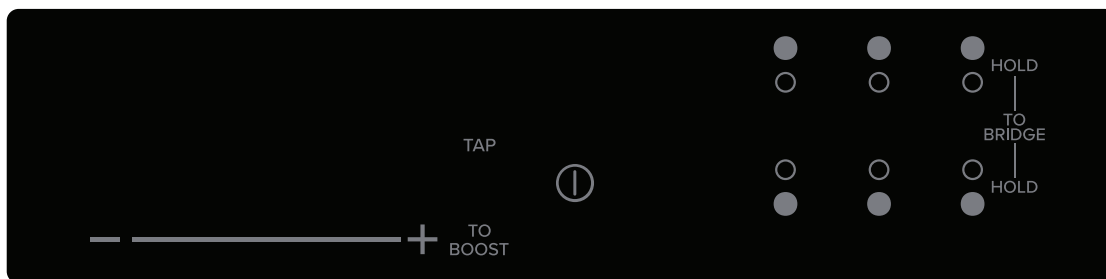
- Put a small quantity of water in a pan placed on an induction heating zone set at level [ 9 ]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.
- Cookware that is **NOT** suitable for your induction cooktop includes pottery, glass, aluminum, copper, bronze, and any type of cookware with a footed base.

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.

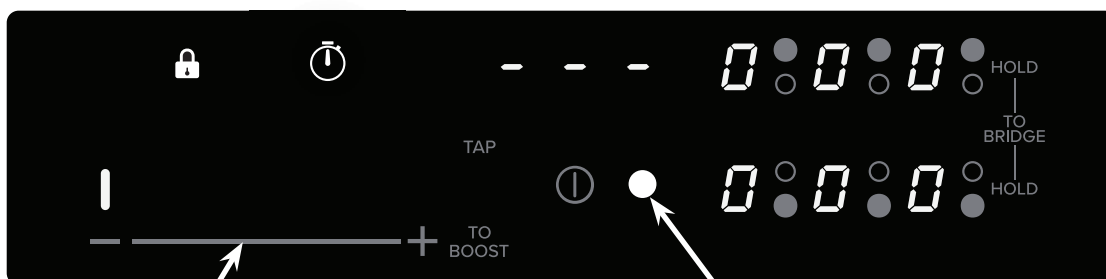
	INCORRECT	CORRECT
Cookware must be centered and fully contact the surface of the cooking element.		
Use flat-bottomed pans		
Pans should meet or exceed the recommended minimum size for the cooking element used.		
Make sure pans sit completely on the cooktop surface and not on the cooktop trim.		
Cookware should be properly balanced. Pans with heavy handles will tilt.		
For Induction cooktops, cookware needs to be completely magnetic on the bottom. Partial magnetic bottoms will not perform properly.		

## Using Your Cooktop

To power on the unit, press the  graphic on the cooktop glass.



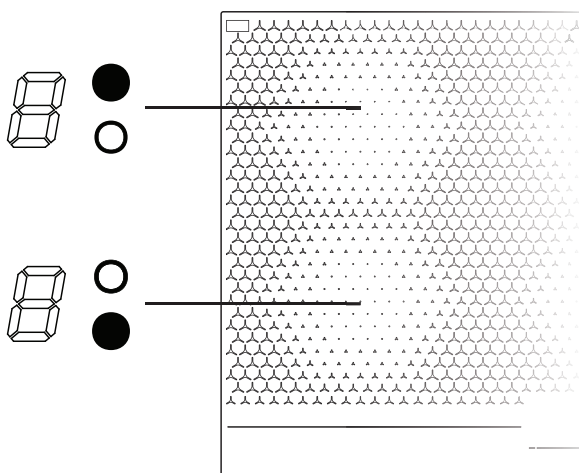
Once pressed, the indicator light will illuminate.



Power Slide indicator line will illuminate blue based on level chosen

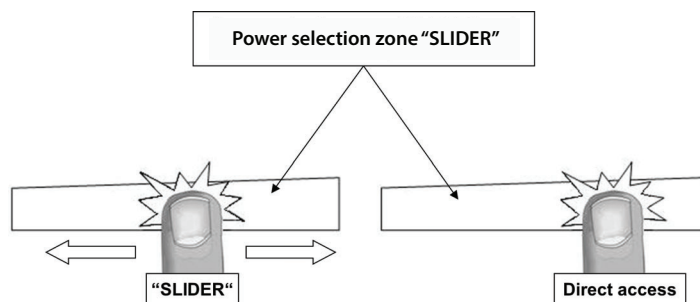
Indicator Light

Filled dot pattern on glass denotes burner location.



### Power selection zone "SLIDER"

To select the power with the slider, slide your finger on the "SLIDER" zone. You can have direct access if you put your finger directly on the chosen level.



## Using Your Cooktop

## Ventilation

The cooling system is fully automatic. Cooling fans will start up to regulate the temperature of the electronics. Once temperatures reach a certain level, the cooling fan will switch on at the initial speed. If temperatures increase (during extensive use), the cooling fan will increase its speed for more airflow. Once the unit's electronics have cooled to an acceptable level, the fan will shut off automatically.

### Residual heat indication

After switching off of a heating zone or the complete stop of the cooktop, the heating zones are still hot and indicates [ H ] on the display. The symbol [ H ] disappears when the heating zones may be touched without danger.

As long as the residual heat indicators are lit, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire hazard.**

## Starting-up

- Start up / switch off the cooktop:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [0] for 2 sec.	[ 0 ]
To stop	press key [0] for 2 sec.	nothing or [ H ]

- Start up / switch off a heating zone:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	Slide on the "SLIDER" to the right or to the left	[ 1 ] to [ P ]

To stop                      slide to [ 0 ] on "SLIDER"                      [ 0 ] or [ H ]

If no action is made within 20 seconds the electronics returns in waiting position.

## Pan detection

The pan detection ensures a perfect safety. The induction doesn't work if:

- There is no pan on the heating zone or if this pan is not suitable for induction. In this case it is impossible to increase the power and the display shows [ U ]. This symbol disappears when a pan is put on the heating zone.
- The pan is removed from the heating zone the operation is stopped. The display shows [ U ]. The symbol [ U ] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't leave the pan detection [ U ] active.

## Power Booster and Double Power Booster function

Power Booster [ P ] and Double Power Booster [,, !!] grant a boost of Power to the selected heating zone. If this function is activated the heating zones work during 5 minutes with an ultra-high Power. This is meant to aid in rapidly heating up large quantities of water or for searing/roasting.

- Start up / Stop the Power Booster:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Power Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]

Stop the Power Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

- Start up / Stop Double Power Booster

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Power Booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]
Start up Double Power Booster	Re-press key [ P ]	[ , // and P ]
Stop the Double Power Booster	Slide on the "SLIDER"	[ P ] to [ 0 ]
Stop Power Booster	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

# Using Your Cooktop

## Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 1H59 minutes) for each heating zone.

- Setting and modification of the cooking time:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone	Press a zone	[ 0 ]
Select the power level	slide on the "SLIDER"	[ 1 ] to [ P ]
Select the Timer	Press key [⏸]	Timer display on
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase
After a few seconds, the [⏸] display stops with blinking. The time is confirmed and the timer starts.		

- To stop the cooking time:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	Press key [⏸]	Timer display on
Stop the time	Press key [ - ] from the timer	[ 000 ]
If several timers are activated, repeat the process.		

As soon as the selected cooking time is finished the timer displays blinking [ 000 ] and a sound rings. To stop the sound and the blinking, press the key [ - ] and [ + ].

## Egg timer function:

Egg timer is an independent function. It stops as soon as a heating zone starts up.

If the egg timer is on and the cooktop is switched off, the timer continues until time runs out.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	Press key [⏸] for 2 sec.	[ 0 ] and [⏸] dimmed
Select the Timer	Press [⏸]	[ 000 ]
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase
After a few seconds, the time is confirmed, the timer starts and [⏸] is on.		

## Automatic cooking

All the cooking zones are equipped with an automatic cooking function. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- Start-up:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection (for example « 7 »)	Slide on the "SLIDER" to [ 7 ] and stay 3s	[ 7 ] is blinking with [ A ]

- Switching off the automatic cooking:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection	Slide on the "SLIDER"	[ 0 ] to [ 9 ]

Selected Power	Automatic Cooking time (Min:Sec)
1	0:40
2	1:12
3	2:00
4	2:56
5	4:16
6	7:12
7	2:00
8	3:12
9	

# Using Your Cooktop

## Stop&Go function

This function stops all the cooking activity temporarily and allows restarting with the same settings.

- Start up/stop the pause function:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press [ II ] 2s	[ II ] and control light on
Stop the pause	press [ II ] 2s and press on one other key	previous settings

## Recall Function

After switching off the cooktop (⏻), it is possible to recall the last settings.

- Cooking stages of all cooking zones (Power)
- Minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:



- Press the key [⏻] for 2 sec.
- Then press [ II ] before the light stops blinking.

The previous settings are again active.

## “Keep Warm” Function

This function allows the user to maintain a temperature of 158 °F. This will avoid liquids overflowing and fast burning at the bottom of the pan.



- To engage, to start the function « Keep warm »:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the Keep warm	Press on key [  ]	[ U ]
To stop	Press on key [  ]	[ 0 ]

The maximum duration of keeping warm is 2 hours.



## Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	Press key [⏻] for 2 sec.	[ 0 ]
Activate the bridge	Place a pan on one of the two zones that will be bridged and press simultaneously the corresponding selection keys or Automatically: put a large pan on the 2 zones	[ 0 ] and [  ] [ 0 ] and [  ]
Increase bridge	Press on [ 0 ] display then slide on the “SLIDER”	[ 1 ] to [ 9 ]
Stop the bridge	Press simultaneously of the 2 cooking zones	[ 0 ]

## Control panel locking

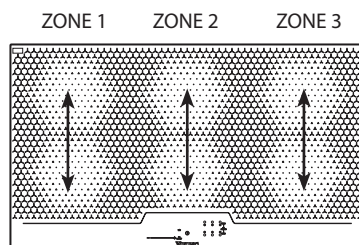
To avoid modification of the setting of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [⏻]).

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	Press key [⏻] for 2 sec.	[ 0 ]
Locking the cooktop	Hold for 3s the key [  ]	[ L ]
Unlock the cooktop	Hold for 3s the key [  ]	[ 0 ] or [ H ]

# Using Your Cooktop

## Shared Power Zones

The cooktop has 2 or 3 cooking zones consisting of 2 elements each based on the model. If using more than one cooking element on high power in the same zone, the maximum cooking power may be reduced. For best performance results, start cooking on only one element per shared zone. Once it has reached cooking temperature, start cooking on the second cooking zone.



If the selected heating levels for both elements exceed the maximum available amount of power, the power management function will automatically reduce the power level. The display of the element begins blinking followed by the the level being automatically reduced to the highest available position.

### Heating zone selected

[ P ] is displayed

### Element heating power: (example: power level 9)


[ 9 ] begins blinking and goes to [ 8 ]

## Operating time limitation

Each cooking zone is equipped with an operating time limit to avoid overheating of the electronics: the cooking zone is automatically switched off after a certain time without any change of settings. This time is varying according to the selected power level as described in the table below.

Power Level	Operating time (Min:Sec)
1	8:36
2	6:42
3	5:18
4	4:18
5	3:30
6	2:18
7	2:18
8	1:48
9	1:30

## Surface Cooking Guide - Suggested Heat Setting

Setting	Recommended Usage	Types of Food
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatin Dishes prepared ahead of time
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, eggs, sausages Goulash, rolade, tripe
7 to 8	Cooking	Potatoes, fritters
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes
P and 	Frying, roasting Boiling water	Scallops, steaks

## Maintenance and Cleaning

### WARNING

A steam cleaner is not to be used for cleaning appliance.

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your cooktop must be kept clean. Make sure all controls are in the "OFF" position.

Several different finishes have been used in your cooktop. NEVER USE AMMONIA, STEEL WOOL PADS OR ANY ABRASIVE CLOTHS AND MATERIALS SUCH AS CLEANSERS, OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR COOKTOP.

### Glass Ceramic Top

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic top, follow these basic steps:

For normal, light soil:

1. Rub a few drops of a glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Rub a few drops of glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Carefully scrape remaining soil with a single-edged razor blade. Hold the blade at a 30° angle against the ceramic surface.
3. If any soil remains, repeat the steps above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
4. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. **Note:** Dishwashing detergents remove this protective coating and therefore, make the glass ceramic top more susceptible to staining.

Spillages of sugar, jam, jelly, etc. must be removed immediately. This prevents the surface from being damaged.

## Troubleshooting

### The cooktop or the cooking zone doesn't start-up:

- The cooktop is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

### The control panel displays [ U ]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

### The control panel displays [ E ]:

- Disconnect and replug the cooktop.
- Call the After-sales Service.

### One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The cooktop also has an automatic reduction of power level and breaking Automatic overheating

### Continuous ventilation after cutting off the cooktop:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

### The automatic cooking system doesn't start-up:

- The cooking zone is still hot [ H ].
- The highest power level is set [ 9 ].

### The control panel displays [ L ]:

- Refer to the chapter control panel locking page.

### The control panel displays [ U ]:

- Refer to the chapter "Keep warm".

### The control panel displays [ II ]:

- Refer to the chapter "Pause".

### The control panel displays [ E1 ] or [ Er03 ]:

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

### The control panel displays [ E2 ] or [ E H ]:

- The cooktop is overheated, let it cool and then turn it on again.

### The control panel displays [ E3 ]:

- The pan is not adapted, change the pan.

### The control panel displays [ E6 ]:

- Defective network. Control the frequency and voltage of the electrical network.

### The control panel displays [ E8 ]:

- The air inlet of the ventilator is obstructed, release it.

If one of the symbols above persists, call the After-Sales Service.

## Environment Preservation

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance in with household garbage.
- Get in touch with the waste collection center of your community that is equipped to recycle household appliances



## Service Information

If service is required, call your authorized service agency.

Have the following information readily available:

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

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 at (888) 845-4641 or write to:

**VIKING RANGE, LLC  
PREFERRED SERVICE  
111 Front Street  
Greenwood, Mississippi 38930 USA**

The serial number and model number for your appliance can be located by looking under the cooktop.

Record the information indicated below. You will need it if service is ever required. The model and serial number for your cooktop can be found by looking under the unit.

Model No. Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Date Installed \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

**Keep this manual for future reference.**

## BUILT-IN INDUCTION COOKTOP WARRANTY

### TWO YEAR FULL WARRANTY

Built-in cooktops and all of their component parts, except as detailed below\*, are warranted to be free from defective materials or workmanship in residential housed hold use for a period of two (2) years from the date of original retail purchase. Viking Range, warrantor, agrees to repair or replace at its option, any part which fails or is found to be defective during the warranty period. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

**\*90 Day Cosmetic Warranty:** Products are warranted to be free from cosmetic defects in material or workmanship for a period of 90 days from the date of original retail purchase. This warranty covers manufacturing based defects only and does not cover issues resulting from handling or installation. Inspection of the product should be made at time of delivery. Any defects must be reported to the selling dealer within the 90 day period. Viking Range LLC uses the most up to date processes and the 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 product location and natural or artificial lighting. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

**\*90 Day Residential Plus:** Viking products are designed and certified for residential use only. They are not intended for use in commercial applications. Viking products should only be used in accordance to national and local codes. Viking is not responsible for property damage or injury resulting from use in a commercial application.

To support the manufacturing quality of its appliance's Viking will provide a full 90 day warranty for products used in "Residential Plus" applications. This "Residential Plus" warranty applies to applications where use of the product extends beyond residential use but is in compliance with national and local code. In some jurisdictions these applications are zoned as residential. Examples of, but not limited to, such applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, condominium/ apartment common areas etc. Under this "Residential Plus" warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. Viking Range, LLC, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period. This warranty covers parts and labor. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations.

### FIVE YEAR LIMITED WARRANTY

Any element or induction coil which fails due to defective materials or workmanship in normal residential use during the third thru the 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, shipping, handling and labor. Aesthetic conditions such as corrosion, scratching, discoloration, carbon/food build up or similar blemishes due to normal wear and tear or improper use or lack of maintenance is excluded from this warranty.

### WARRANTY TERMS

This warranty extends to the original retail purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the original purchaser's warranty. The warranty is transferable by the original retail purchaser via home sale only. If a transferee owner is unable to provide proof of purchase from the original purchaser and the product has not been previously registered, the production date of the product, located in the serial number on the product, will serve as the effective warranty start date. The activation date of the warranty begins from the date of original retail purchase. In the case of new product purchase via building development sales, activation begins from the earlier date of either certificate of occupancy or 24 months from date of manufacture. Note date of manufacture is identified by serial tag on product.

This warranty does not cover units purchased as b-stock, liquidation, salvage, seconds, refurbished, as-is, used products.

This warranty shall apply to products purchased in the United States and Canada. Products must be purchased in the country where service is requested. Warranty service must be performed by a Viking Range LLC authorized 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 service of the product by anyone other than a Viking Range LLC authorized 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 limitations do 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 product 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, at the warrantor's discretion 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 Viking Range LLC authorized service agent or representative. Service will be provided during normal business hours Labor performed at overtime or premium rates shall not be covered by the warranty. To obtain warranty service contact Viking Range LLC Customer Care at 1-888-845-4641. Please have model number, serial number, and date of original purchase available when calling. 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 Viking Range LLC 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 burner assemblies, infrared rotisserie burners, grill grates, and stainless steel parts 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 limitations 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 without notice.**

Viking Range, LLC

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200