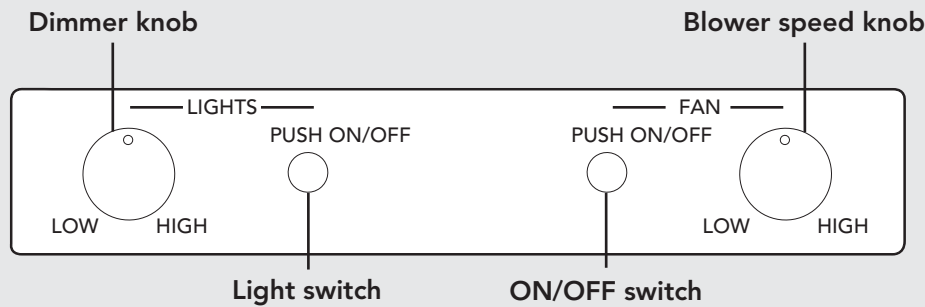


Settings and Functions



ALWAYS turn on your hood before you begin cooking to establish airflow in the kitchen. Also let the blower run for a few minutes to clear the air after you turn off your cooking appliance. This will help keep the kitchen air cleaner.

ON/OFF switch—Starts and stops the blower. When turned on, the blower will operate at the previous setting of the speed control.

Blower speed knob—Turn counterclockwise to decrease the blower speed and clockwise to increase the speed. The type of cooking you are doing will dictate the speed of the blower you use.

Light switch—Controls the 50-watt halogen lights located in the front of the hood.

Dimmer knob—Turn the knob clockwise to brighten the lights and counterclockwise to dim.

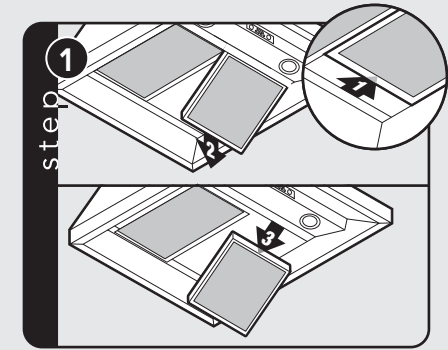
Cleaning and Maintenance

Cleaning Mesh Filters

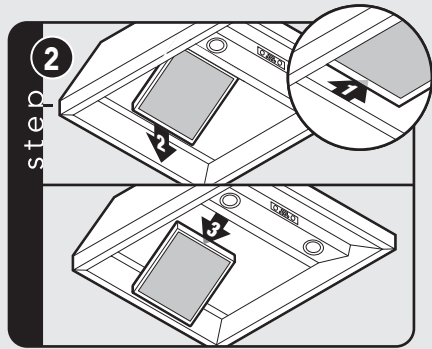
As air passes through the filter, grease particles collect on the stainless steel screen inside the filter. The filters should be examined periodically to assure that all surfaces and parts are clean. This unit is equipped with an alarm. Once the unit has been in operation for 48 hours, the letters “FILT” will appear on the display. The filters can then be washed in a dishwasher or in a sink with hot, soapy water. Simple periodic cleaning will ensure maximum effectiveness. **DO NOT** use caustic detergent to clean the filters. An abrasive or corrosive cleaner may damage the finish. **DO NOT** take the filters apart to clean them. It is not necessary and will void the filter warranty. Once the filters have been cleaned and placed back in the hood, the display is canceled by holding the scroll up (+) and the scroll down (-) buttons for 5 seconds.

CAUTION

For general ventilating use only. **DO NOT** use to exhaust hazardous or explosive materials and vapors.



Slide filter front over front lip. Push filter rear up, then slide back over rear lip.



Slide filter front over front lip. Push filter rear up, then slide back over rear lip.

Maintaining Charcoal Filter (Recirculating Hoods Only)

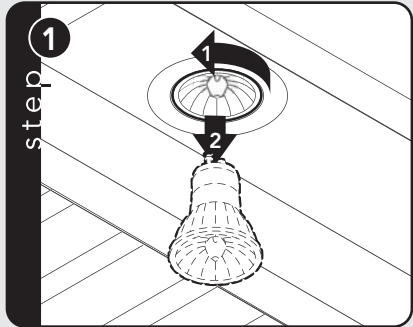
Replace the charcoal filters every 6 months to 1 year depending on the amount and type of cooking you do.

To replace, remove the mesh/charcoal filter assembly and slide the charcoal filter out of the channel and replace with a new one. **DO NOT** put the charcoal filters in the dishwasher.

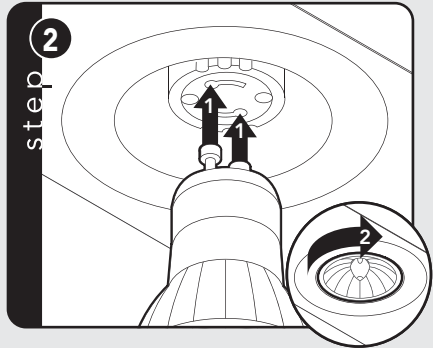
Replacement filters are available through your local Viking Range dealer, or you can call the Viking Online Store at 1-877-834-8222 or visit vikingrange.com

Replacing the Light Bulbs

When removing bulbs, use an oven mitt to protect your hand in case the bulb breaks.



Unscrew halogen bulb.



Replace the bulb with a 120 volt, 50-watt halogen bulb.

Cleaning Hood Canopy

Finishes in enamel or stainless steel are highly resistant to damage or discoloration due to grease, steam, and heat—provided that reasonable care is given to the equipment. The following suggestions will help keep your hood looking new.

1. **DO NOT** allow an excessive accumulation of grease. For best results, you should wipe your hood clean with a cloth dipped in warm, soapy water. **DO NOT USE ABRASIVE CLEANSERS,**

STEEL WOOL PADS, OR ABRASIVE CLOTHS. DO NOT use cleansers that contain chlorides; the chlorides in the cleaner could damage the stainless steel finish. If you need to scrape stainless steel to remove encrusted materials, first soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. **DO NOT** use a metal knife, spatula, or any other metal tool to scrape stainless steel.

2. Every 3 months give your hood a thorough cleaning. On painted surfaces, use a new coat of wax. A good wax cleaner—available at either a grocery or hardware store—will do both jobs at once. On stainless steel surfaces, use a good stainless steel cleaner and polish.

Renewing Enamel Finish

If discoloration occurs, you should thoroughly polish the finish on your hood to renew its gloss and luster and to remove any grease residue which may have a yellowing effect. Use any good enamel polish, refrigerator polish, or automotive polish.

CAUTION

DO NOT use a porcelain cleaner or rough abrasive cleaner.

Renewing Stainless Steel Finish

Regular cleaning is the best way to assure that your stainless steel finish stays bright and unscratched. Use lemon oil or stainless steel polish to coat and protect stainless steel.

CAUTION

All brass special ordered parts are coated with an epoxy coating. **DO NOT** use brass cleaners or abrasive cleansers on the brass option parts.

IMPORTANT— Please Read and Follow

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.

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

**DANGER**

Hazards or unsafe practices which **WILL** result in

**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.

**WARNING**

To reduce the risk of fire, electric shock, or injury to persons, observe the following:

- Use this unit only in the manner for which it is intended. If you have any questions, contact the manufacturer.
- Before servicing or cleaning unit, switch power off at service panel and lock service panel to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

**WARNING**

To reduce the risk of fire, use only metal ductwork.

**WARNING**

To reduce the risk of fire, electric shock, or injury when using your unit, observe the following:

- Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer’s guideline and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- Ducted fans must always be vented to the outdoors.

**WARNING**

To reduce the risk of a rangetop grease fire:

- **NEVER** leave surface units unattended at high settings. Boil-overs cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- **ALWAYS** turn hood ON when cooking at high heat or when cooking flaming foods.
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filters.
- Use proper pan size. **ALWAYS** use cookware appropriate for the size of the cooking area.

**WARNING**

To reduce the risk of fire, electric shock, or injury to persons, observe the following:

- Use this unit only in the manner for which it is intended. If you have any questions, contact the manufacturer.
- Before servicing or cleaning unit, switch power off at service panel and lock service panel to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

IMPORTANT— Please Read and Follow (cont.)

**WARNING**

To reduce the risk of injury to persons in the event of a rangetop grease fire, observe the following: (Based on “Kitchen Firesafety Tips,” published by NFPA.)

1. SMOTHER FLAMES with a close fitted lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
2. **NEVER** PICK UP A FLAMING PAN. You may be burned.
3. **DO NOT** USE WATER, including wet dishcloths or towels—a violent steam explosion will result.
4. Use an extinguisher **ONLY** if:
 - You know it is a Class ABC extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.

**WARNING**

TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY TO PERSONS, RANGEHOODS MUST BE INSTALLED WITH THE VENTILATORS THAT ARE SPECIFIED ON THEIR CARTON INDICATING SUITABILITY WITH THIS MODEL. OTHER VENTILATORS CANNOT BE SUBSTITUTED.

**CAUTION**

For general ventilating use only. **DO NOT** use to exhaust hazardous or explosive materials and vapors.

**CAUTION**

If the power to the hood is not disconnected during cleaning, the heat sensor thermostat can cause the blower to turn on.

**CAUTION**

Unplug power cords from control panel before cleaning or servicing hood.

**CAUTION**

DO NOT place flammable material on warming shelves when using heat lamps.

**CAUTION**

All brass special ordered parts are coated with an epoxy coating. **DO NOT** use brass cleaners or abrasive cleansers on the brass option parts.

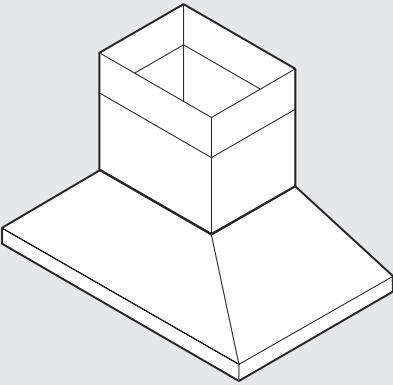
**CAUTION**

DO NOT use a porcelain cleaner or rough abrasive cleaner.

**CAUTION**

To reduce risk of fire and to properly exhaust air, be sure to duct air outside. **DO NOT** vent exhaust air into spaces within walls or ceilings, or into attics, crawl spaces, or garages.

QuickReference GUIDE



VIKING
Hoods

