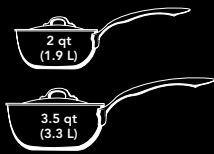
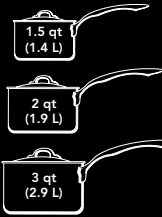


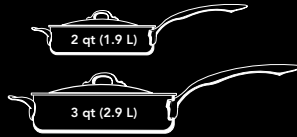
Reduction
Sauce Pan



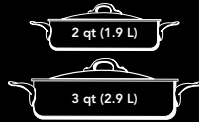
Sauce
Pan



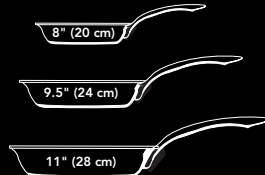
Saute
Pan



Saute
Casserole



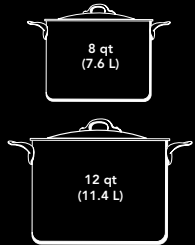
Fry
Pan



Sauce
Pot



Stock
Pot



Pasta Insert
for use with 8 qt. stock pot



Steamer Insert
for use with 5.5 qt. sauce pot
and 8 qt. stock pot



Viking Range Corporation

Multi-Layer, Stainless Steel Cookware
Use & Care Manual

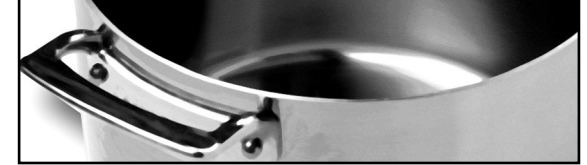
From original date of purchase, Viking Range Corporation, warrantor, agrees to repair or replace, at its opinion, any item found defective in material, construction or workmanship as long as these use and care instructions are followed. This cookware is warranted to be free from defective materials or workmanship in normal household cooking use. It is not intended for commercial use.

To obtain warranty service, contact Viking Range Corporation during normal business hours, 8 am – 5 p.m. CST, Monday through Friday. Provide model number, description, and date of original purchase.



Viking Range Corporation • 111 Front Street
Greenwood, MS 38930 USA • (662) 455-1200

Specifications subject to change without notice.
For more product information, call 1.888.845.4641,
or visit the Viking website at www.vikingrange.com



Multi-Layer Cookware

- 7 ply construction (stock pots are 5 ply)
- 18/10 stainless steel interior and exterior
- Aluminum core for even heat distribution
- Ergonomically designed, stainless steel, stay-cool handles
- Can be used on any cooking surface, including induction
- Oven safe to 600°F
- Lifetime warranty
- Designed in USA
Made in Belgium

Cooking

- Before using, wash in hot soapy water; rinse and dry thoroughly.
- We recommend seasoning the pan. Heat your cookware with two tablespoons of cooking oil for 1 to 2 minutes at medium heat. Do NOT allow the oil to overheat, change color or begin to smoke. Empty the pan and repeat the washing process with hot, soapy water. Rinse and dry thoroughly.
- When frying, sauteing or searing, preheat on low heat for 1 to 2 minutes and then add food. This will also help minimize sticking.
- When using oil, butter, or margarine add to a cold pot before pre-heating.
- For optimal cooking performance, low to medium heat settings are recommended. A high heat setting would be used for boiling.
- For best results, cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan.
- It is best to add salt after food has started cooking. This will help prevent small white dots or pits from forming on your cookware surface, as is the case for any stainless steel cookware
- Do not leave an empty pan on a hot burner or allow a pan to boil dry.

Cleaning

- Wash in hot, soapy water. Rinse and dry immediately to prevent water spots. (You may wash in the dishwasher, but hand washing is recommended.)
- Do NOT use steel wool. Nylon scrubbing pads are safe to use.
- Do NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach.
- Overheating can cause brown or blue stains. Food films not removed will cause discoloration on the pot when reheated. To remove discoloration from your cookware, use one part vinegar to one part water. Set aside for about 5 minutes and rinse accordingly
- Large amounts of iron content in water may cause pot to appear rusty.

Safety

- Do not allow handles to extend over a hot burner. Make sure they do not extend past the edge of the cooking surface.
- Although the long handles are designed to stay cool to the touch, using a pot holder is a safe idea. ALWAYS use pot holders when removing lids, holding side handles, and removing pans from a hot oven.