

# Viking Range Corporation

## cleaning tips

ranges, rangetops, and ovens

### Burner caps and grates



Clean with hot soapy water using a soft bristle brush or pad. If spots still remain, use a ScotchBrite® (blue) soft scour pad.

When cleaning the grates, be sure to dry thoroughly to prevent rusting. When the burner caps and grates are completely dry; a very light coating of mineral oil should be applied to the underside.

Products that can be used on burner caps and grates are Easy Off® Fume Free Max™ or Bon Ami®.

### Porcelain Surfaces

For burner bowls/grate supports (if applicable), and sealed burner surfaces (if applicable), start with hot soapy water using a soft cloth. For remaining spots use a non-abrasive Scotch Brite® (blue) soft scour pad.

### Stainless Steel Control Panel

Use hot soapy water and a soft cloth. For occasional heavy cleaning use Liquid Zud® following the package directions.

### Stainless Steel Exterior Parts

Start with hot soapy water using a soft cloth or sponge. For heavily soiled areas use any kitchen cleaner that suggests cleaning of stainless steel. Follow up with a polish like Sheila Shine®, Thor™ Stainless Steel Cleaner or other.



### Brass Trim

Using a soft cloth, wash with warm soapy water ONLY! DO NOT USE BRASS CLEANERS or any all purpose cleaner on brass trim.

### Control knobs



Remove knob from unit and clean with hot soapy water. Scrub gently; do not soak. Dry thoroughly before replacing controls.

### Oven Interior

1. Oven door: Oven cleaners should be used for ovens that are not self-cleaning. Cool before cleaning. Frequent wiping with mild soapy water prolongs time between self-cleanings. Be sure to rinse well.
2. Oven racks and rack supports: For heavy soil, clean by hand and rinse thoroughly. Remove before self cleaning.
3. Oven interior surfaces: For non self-cleaning, use Easy-Off® Heavy Duty Oven Cleaner. For self cleaning, remove the oven racks and follow self-clean instructions in the Use and Care manual.

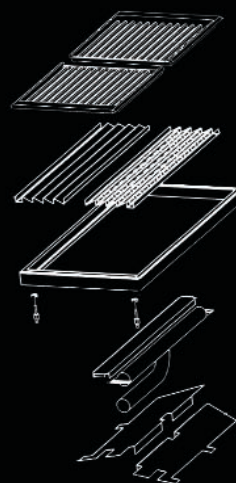
## The Grill

The grill grates 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 grates, soak 15 to 30 minutes in a hot water and mild detergent solution. After soaking, scrub with a Scotch Brite® (blue) soft scour pad. **DO NOT USE** a steel wool pad or abrasive cleaners, for risk of damaging the porcelain finish.

To disassemble for thorough cleaning, remove parts after they have cooled in the following order:

1. Grill grates
2. Flavor generator plate(s)
3. Grill grate support
4. Grill burner shield
5. Heat deflector shield

Clean greasy parts with a household grease solvent such as household ammonia and water. If necessary, a soap filled steel wool pad can be used on the grill grate support.



## Griddle/Simmer Plate (Identify type of griddle before cleaning)

### • Machine steel griddle with blanchard finish

1. For first time use, scrub the surface of the griddle with room temperature club soda using a Scotch Brite® (blue) soft scour pad.
2. After using the griddle, always remove the drip pan located below it by pulling the drip pan toward you. 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 or with any kitchen cleaner. If grease is permitted to accumulate, a fire hazard could occur, since the griddle burners are directly above the pan.

3. Using a spatula, scrape food particles down into drain tube. Flush the surface of a warm griddle (200°F/93°C) with room temperature club soda and wipe entire surface with a paper towel. Coat lightly with cooking oil.

4. Using hot soapy water to clean the griddle will remove the cooked-in seasoning and will require re-seasoning by coating lightly with cooking oil.

**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 Range Corporation offers a Griddle Cleaning Kit. 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 Viking Range Corporation at the number given below.

### • Cast aluminum griddle with non-stick coating

**NOTE:** DO NOT use metal utensils on this surface as they will remove the non-stick coating

1. Wash with warm soapy water using a soft cloth or sponge; dry thoroughly.

