

Viking Combi Steam/Convect™ Oven

Function	Fan	Heating Element Located behind fan	Air Valve Located in top of cavity	Temp. Range	Food
Steaming	ON • Evenly distributes steam into oven cavity • Continually stays ON during entire steaming program	ON • Assists steam to reach the selected temperature then turns OFF	CLOSED • Moisture is locked in oven cavity to cook food with steam Steam is released when oven door is opened OR when valve opens after program has finished at end of time selected	90°F to 210°F	Vegetables Meat Seafood Pasta Fruit preserves Desserts
ReHeat Plus™	ON • Evenly distributes steam into oven cavity • Continually stays ON during entire reheating program	ON • Assists temperature to rise to selected range • Cycles on and off to maintain selected temperature range	CLOSED • Moisture is locked in oven cavity to cook food with steam Steam and heat are released when oven door is opened OR when valve opens after program has finished at end of time selected	200°F to 310°F	Frozen meals Leftovers Reheat dishes
ProBake 1st Phase Steaming Phase	ON • Evenly distributes steam into oven cavity • Assists steam to reach selected temperature	OFF	CLOSED • Moisture is locked in oven cavity to cook food with steam	210°F to 440°F	Breads Pastries Buns/Rolls
ProBake 2nd Phase Heating Phase	ON • Continually circulates steam and heat to seal moisture into food After steaming food approximately 10 minutes	ON • Circulates steam and heat to seal moisture into food After steaming food approximately 10 minutes • Assists temperature to rise to selected range • Cycles on and off Steam is OFF, ONLY the heating element is on in this phase	OPEN • Lets dry air escape during heating phase • Air is continually replaced with dry heat to seal in moisture producing the dry layer on top of food	210°F to 440°F	Breads Pastries Buns/Rolls
TruConvec™	ON • Evenly distributes heat into oven cavity	ON • Heats oven and assists temperature to rise to selected range • Cycles on and off to maintain selected temperature range	OPEN • Lets dry air escape during heating phase • Air is continually recycled with dry heat to cook food	90°F to 440°F	Cake Cookies Biscuits Casseroles Best for multi-batch cooking
SteamHeat™	ON • Evenly distributes heat and steam into oven cavity	ON • Heats oven and assists temperature to rise to selected range • Cycles on and off to maintain selected temperature range	CLOSED • Heat and moisture are locked in the oven cavity to cook food with steam Heat and moisture are released when oven door is opened OR when valve opens after program has finished at end of time selected	90°F to 440°F	Souffles Pastries Very gentle cooking
TruSteam™	ON • Evenly distributes heat and steam into oven cavity Steam can be added at any time by pressing 'Enter'	ON • Heats oven and assists temperature to rise to selected range • Cycles on and off to maintain selected temperature range	CLOSED • Moisture is locked in oven cavity when 'Enter' is pressed to cook food with steam OPEN • Heat is released when 'Enter' is pressed to stop steam from entering oven cavity	90°F to 440°F	Pork Beef Chicken Potatoes