

Viking B005N8S998

Viking Professional 7 qt. Stand Mixer User Manual

Model: B005N8S998

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1. INTRODUCTION

Thank you for choosing the Viking Professional 7 qt. Stand Mixer. This manual provides important information for the safe and efficient use of your new appliance. Please read it thoroughly before first use and keep it for future reference.

The Viking Professional 7 qt. Stand Mixer is designed for heavy-duty mixing tasks, featuring a powerful 1000-watt motor and durable stainless-steel accessories. Its planetary mixing action ensures thorough incorporation of ingredients, making it ideal for a variety of recipes from light batters to dense doughs.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the mixer.
- To protect against risk of electrical shock, do not immerse the mixer base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always ensure the mixer head is locked down before operating.
- Do not use the appliance for other than intended use.

3. PRODUCT OVERVIEW

3.1 Components

The Viking Professional 7 qt. Stand Mixer comes with several key components and accessories:

- **Mixer Base:** Contains the motor and controls.
- **Tilt-Back Head:** Allows for easy access to the bowl and attachments.
- **7-Quart Stainless Steel Bowl:** Large capacity bowl designed to prevent splattering.
- **V Beater (Flat Beater):** For normal to heavy mixtures such as cakes, cookies, and pastries.
- **Wire Whip:** For incorporating air into ingredients, such as eggs, cream, and light batters.
- **Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta.
- **Bowl Shield:** Attachable shield to minimize splattering during mixing.
- **Speed Control Knob:** For adjusting mixing speed.
- **Multi-Function Power Outlets:** Three outlets for various attachments (attachments sold separately).
- **Easy-Glide Rear Wheels:** For easy maneuverability on countertops.

3.2 Features

- Powerful 1000-watt motor with metal gear transmission.
- Planetary mixing action for thorough ingredient incorporation.
- Tilt-back head locks in both up and down positions for safety and convenience.
- Dishwasher-safe stainless steel accessories (V beater, whip, dough hook, and bowl).
- Ergonomic stainless steel bowl for optimum comfort.



Image: A generic placeholder image indicating no specific product image is available. This represents the Viking Professional 7 qt. Stand Mixer, which is a robust kitchen appliance designed for mixing, kneading, and whipping ingredients.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the stainless steel bowl, V beater, wire whip, and dough hook in warm, soapy water. Rinse thoroughly and dry completely. The mixer base should be wiped clean with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is adequate space around the mixer for operation and ventilation.
4. **Attach Bowl:** Place the 7-quart stainless steel bowl onto the base, twisting it clockwise until it locks securely into place.
5. **Attach Accessory:**
 - Ensure the mixer is unplugged and the speed control is set to "OFF".
 - Press the head release lever and tilt the mixer head back.
 - Slide the desired accessory (V beater, wire whip, or dough hook) onto the accessory shaft, aligning the pin on the shaft with the groove in the accessory.
 - Push the accessory up and turn it counter-clockwise until it locks into place.
6. **Lower Head:** Gently push the mixer head down until it clicks and locks into the operating position.
7. **Plug In:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 General Mixing

1. Ensure the mixer is properly set up with the desired accessory and bowl.
2. Add ingredients to the mixing bowl.
3. Ensure the mixer head is locked down.
4. Turn the speed control knob to the desired setting. Start at a low speed to prevent splattering, then gradually increase as needed.

- 5. When finished mixing, turn the speed control knob to "OFF" and unplug the mixer.
- 6. Press the head release lever and tilt the mixer head back to remove the accessory and bowl.

5.2 Recommended Speeds

Accessory	Recommended Use	Speed Setting
V Beater	Cakes, cookies, frostings, mashed potatoes, quick breads	Low to Medium (1-6)
Wire Whip	Eggs, egg whites, cream, light batters, mayonnaise	Medium to High (4-10)
Dough Hook	Yeast doughs (bread, pizza, pasta)	Low (1-3)

Note: Always start at a lower speed and gradually increase to avoid splashing and ensure proper mixing.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Viking Professional Stand Mixer.

- **Always unplug the mixer before cleaning.**
- **Mixer Base:** Wipe the mixer base with a damp cloth. Do not immerse the base in water or any other liquid.
- **Accessories and Bowl:** The stainless steel bowl, V beater, wire whip, and dough hook are dishwasher safe. For best results, wash them immediately after use.
- **Bowl Shield:** Wash the bowl shield with warm, soapy water. It is not recommended for dishwasher use.
- **Storage:** Store the mixer in a clean, dry place. Ensure all accessories are clean and dry before storing.

7. TROUBLESHOOTING

If you encounter issues with your mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; mixer head not locked down.	Ensure plug is securely in outlet; test outlet with another appliance; ensure mixer head is fully locked in the down position.
Accessory hits the bottom of the bowl.	Accessory not properly attached; bowl not properly seated.	Re-attach accessory, ensuring it is locked into place; re-seat bowl, twisting until it locks.
Mixer makes unusual noise or smells.	Overload; internal issue.	Turn off and unplug immediately. Reduce load if mixing heavy dough. If problem persists, contact customer support.
Ingredients not mixing thoroughly.	Incorrect accessory for task; too much or too little ingredient.	Refer to recommended accessory guide. Adjust ingredient quantities as per recipe.

If the problem persists after attempting these solutions, please contact Viking customer support.

8. SPECIFICATIONS

- **Model:** B005N8S998
- **Brand:** Viking
- **Capacity:** 7 Quarts
- **Power:** 1000 Watts
- **Material:** Metal housing, Stainless Steel bowl and accessories
- **Color:** Black

- **Manufacturer:** Viking Range Corporation
- **First Available:** March 19, 2008

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Viking website. Keep your purchase receipt as proof of purchase for warranty claims.

If you require technical assistance, have questions about your product, or need to order replacement parts, please contact Viking Customer Support:

- **Website:** www.vikingrange.com (Note: This is a placeholder URL, please refer to your product documentation for the official website.)
- **Phone:** Refer to your product documentation for regional contact numbers.

When contacting support, please have your product model number (B005N8S998) and serial number ready.



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Related Documents - B005N8S998

	<p>Viking Professional Built-In Electric Oven: Controls, Functions, and Safety Guide</p> <p>Comprehensive guide to Viking Professional Series built-in electric ovens, detailing clock setting, oven functions (Bake, Convection, Broil, Self-Clean), temperature controls, and essential safety warnings for optimal use and maintenance.</p>
	<p>Viking D3 301 Series Built-In Dishwasher Use & Care Manual</p> <p>Comprehensive Use & Care manual for the Viking D3 301 Series Built-In Dishwasher, covering installation, operation, maintenance, and troubleshooting. Includes safety instructions, features, cycle details, and warranty information.</p>
	<p>Viking Professional Built-In Custom Gas Rangetops Installation Guide</p> <p>This installation guide provides essential safety information, detailed dimensions, specifications, electrical and gas requirements, and installation procedures for Viking Professional Built-In Custom Gas Rangetops.</p>
	<p>VIKING D15 Solar Outdoor LED Light User Manual</p> <p>Comprehensive user manual for the VIKING D15 Solar Outdoor LED Light, covering installation, operation, safety, and warranty information.</p>
	<p>Viking 5 Series Built-In Gas Rangetop Use & Care Manual</p> <p>Comprehensive Use & Care Manual for Viking 5 Series Built-In Gas Rangetops (Models VRT530, VRT536, VRT548). Learn about operation, safety, cleaning, and maintenance for your Viking rangetop.</p>



Installation • User Guide
RVL 30" Convection Speed Oven
MVMSP6301BG | MVMSP6301SS

[Viking RVL 30" Convection Speed Oven Installation and User Guide](#)

Comprehensive installation and user guide for the Viking RVL 30" Convection Speed Oven (MVMSP6301BG, MVMSP6301SS), covering safety, installation, operation, care, and troubleshooting.