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## Viking 4013-2018

# Viking 3-Ply Stainless Steel 8-Inch Fry Pan User Manual

Model: 4013-2018

## INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Viking 3-Ply Stainless Steel 8-Inch Fry Pan. Designed for professional searing and browning, this pan features a 3-ply construction for even heat distribution and an ergonomic handle for comfortable use. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Viking 3-Ply Stainless Steel 8-Inch Fry Pan, showcasing its polished stainless steel finish and ergonomic handle.

## SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the pan, as the handle can become hot during cooking.
- Do not leave the pan unattended on a heat source.
- Ensure the pan is placed securely on the stovetop burner to prevent tipping.
- The pan is oven safe up to 600°F (315°C). Do not exceed this temperature.
- Avoid sudden temperature changes, such as plunging a hot pan into cold water, as this can cause warping.
- Keep out of reach of children when hot.

## SETUP: BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the fry pan.

- 2. **Wash:** Wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry immediately to prevent water spots.
- 3. **Initial Seasoning (Optional but Recommended):** While not strictly required for stainless steel, a light seasoning can help reduce sticking. Heat the clean, dry pan over medium heat for 2-3 minutes. Add a thin layer of high smoke point oil (e.g., grapeseed, canola) to coat the bottom. Heat until the oil just begins to smoke, then remove from heat and let cool. Wipe out excess oil with a paper towel.

## OPERATING INSTRUCTIONS

### General Cooking Guidelines

- **Preheating:** Always preheat your stainless steel pan before adding food. Place the pan on a burner over medium to medium-low heat for 2-3 minutes. A good test is to sprinkle a few drops of water into the pan; if they bead up and dance across the surface, the pan is ready. If they evaporate immediately, the pan is too hot. If they just sit there, it's not hot enough.
- **Adding Oil:** Once preheated, add a small amount of cooking oil or fat. Allow the oil to heat for about 30 seconds before adding food.
- **Food Placement:** Place food gently into the pan. Avoid overcrowding, which can lower the pan's temperature and lead to steaming instead of searing.
- **Natural Release:** For foods that tend to stick (like proteins), allow them to cook undisturbed until they naturally release from the pan. Attempting to move them too soon will cause tearing and sticking.
- **Temperature Control:** Stainless steel conducts heat efficiently. Often, you will need lower heat settings than you might use with other types of cookware. Adjust heat as necessary to maintain a consistent sizzle without burning.



Image: A Viking fry pan containing pasta, shrimp, and vegetables, demonstrating its use for sautéing and general cooking.

# INNOVATION MEETS PASSION

Like many great innovations,  
Viking kitchenware was created  
from necessity.

Viking Culinary continues the  
tradition that started over 25 years  
ago by combining the elegance and  
quality of cookware and kitchenware  
with the performance expected from  
the modern home chef.



Image: Two salmon fillets cooking in a Viking fry pan, surrounded by sliced onions and cherry tomatoes, illustrating searing capabilities.

## MAINTENANCE AND CLEANING

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause

warping.

- **Hand Washing (Recommended):** For best results and to preserve the pan's finish, hand wash with warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots and potential pitting.
- **Dishwasher Use:** While the pan is dishwasher safe, frequent dishwasher use may lead to surface pitting or discoloration over time due to harsh detergents and high temperatures. If using a dishwasher, ensure a high-quality detergent is used.
- **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-30 minutes. For more stubborn stains or discoloration, a stainless steel cleaner like Bar Keeper's Friend can be used. Apply with a soft cloth or sponge and rub gently in the direction of the grain, then rinse thoroughly.
- **Avoid Abrasives:** Do not use steel wool, abrasive scouring pads, or harsh chemical cleaners, as these can scratch the surface.

TROUBLESHOOTING

Food Sticking to the Pan:

This is a common issue with stainless steel if not used correctly. Ensure the pan is properly preheated before adding oil, and that the oil is heated before adding food. Allow proteins to cook undisturbed until they naturally release. Using a small amount of fat is also crucial. Refer to the 'Operating Instructions' section for proper preheating and cooking techniques.

Discoloration or Rainbow Stains:

High heat can sometimes cause a rainbow-like discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner like Bar Keeper's Friend or a solution of vinegar and water.

Pitting on the Surface:

Small pits can sometimes form on the surface, often due to salt being added to cold water in the pan, or from harsh dishwasher detergents. To prevent this, always add salt after liquids have come to a boil, and consider hand washing for longevity.

SPECIFICATIONS

Feature	Detail
Brand	Viking
Model Name	Viking (Model Number: 4013-2018)
Material	3-Ply Stainless Steel (18/8 interior)
Size	8 Inch
Color	Silver
Capacity	3 Liters
Compatible Devices	Smooth Surface Induction, Gas Stovetop
Maximum Temperature	600 Degrees Fahrenheit (315°C)
Dishwasher Safe	Yes (Hand washing recommended)
Oven Safe	Yes
Product Dimensions	14.8 x 8.5 x 3.7 inches
Item Weight	1.74 pounds
UPC	840595100347


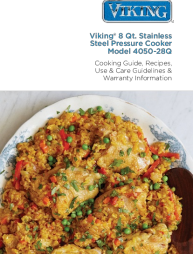

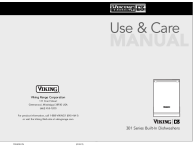
# WARRANTY AND SUPPORT



The Viking 3-Ply Stainless Steel Fry Pan comes with a limited lifetime warranty, covering defects in materials and workmanship under normal household use. For warranty claims or product support, please refer to the official Viking website or contact their customer service department. Keep your proof of purchase for warranty validation.

For further assistance, please visit the [Viking Store on Amazon](#) or the official Viking website.

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## Related Documents - 4013-2018

	<p><a href="#">Viking 7 Series Refrigerator Door Skins Installation Guide</a></p> <p>Step-by-step installation guide for Viking 7 Series Refrigerator Door Skins, including model numbers VIBDP36, VICDP18, VICDP24, VICDP30, and VICDP36. Covers tool requirements, parts lists, and installation procedures for bottom mount and column panels.</p>
	<p><a href="#">Viking 8 Qt. Stainless Steel Pressure Cooker: User Manual, Recipes &amp; Care</a></p> <p>Official user manual for the Viking 8 Qt. Stainless Steel Pressure Cooker (Model 4050-28Q). Includes safety, operation, cleaning, troubleshooting, cooking guidelines, recipes, and warranty information.</p>
	<p><a href="#">Viking 7 Series Refrigerator Door Skins Installation Guide</a></p> <p>Comprehensive installation guide for Viking 7 Series Refrigerator Door Skins, covering models VIBDP36, VICDP18, VICDP24, VICDP30, and VICDP36. This guide provides detailed instructions, parts lists, and visual aids for installing stainless steel and painted door panels on bottom freezer and column refrigerators.</p>
	<p><a href="#">Viking D3 301 Series Built-In Dishwasher Use &amp; Care Manual</a></p> <p>Comprehensive Use &amp; 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><a href="#">Viking K-1500 Series Vandal Resistant Stainless Steel Panel Telephones</a></p> <p>Technical specifications and features for the Viking K-1500 Series vandal resistant stainless steel panel telephones. Includes installation details, applications, and contact information.</p>
	<p><a href="#">VIKING D15 Solar Outdoor LED Light User Manual</a></p> <p>Comprehensive user manual for the VIKING D15 Solar Outdoor LED Light, covering installation, operation, safety, and warranty information.</p>

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