

Viking 40011-1112NC

Viking 3-Ply Hybrid Plus 12-Inch Non-Stick Frying Pan User Manual

Model: 40011-1112NC

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and effective use of your Viking 3-Ply Hybrid Plus 12-Inch Non-Stick Frying Pan. Designed for versatility and durability, this frying pan features a unique 3-ply construction and a non-stick cooking surface, suitable for various culinary tasks.

The pan's construction includes a stainless steel interior, an aluminum alloy core for even heat distribution, and an induction-capable stainless steel exterior. The non-stick surface is enhanced with a raised stainless steel grid pattern, allowing for improved searing while maintaining non-stick properties. The ergonomic handle is designed for comfort and control, and the pan is oven safe up to 500°F (260°C).



Image 1.1: The Viking 12-Inch Hybrid Plus Non-Stick Frying Pan, showcasing its polished stainless steel exterior and unique non-stick cooking surface.

2. SETUP

2.1 Unpacking

Carefully remove the frying pan from its packaging. Inspect the pan for any signs of damage. If any damage is observed, contact customer support before use.

2.2 Initial Cleaning

Before first use, wash the frying pan thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.

2.3 Seasoning (Optional)

While the pan features a non-stick coating, a light seasoning can further enhance its performance. Apply a thin layer of cooking oil (e.g., vegetable oil, grapeseed oil) to the cooking surface. Heat the pan over low to medium heat for 2-3 minutes, then remove from heat and wipe off any excess oil with a paper towel. Repeat this process periodically as needed.

3. OPERATING INSTRUCTIONS

3.1 Heat Management

The Viking Hybrid Plus frying pan is designed for efficient heat distribution. Use low to medium heat settings for most cooking tasks. High heat should be avoided as it can damage the non-stick coating and lead to food sticking. The pan is compatible with all cooktops, including induction, gas, electric, halogen, and ceramic.



Image 3.1: The Viking Hybrid Plus Frying Pan is compatible with various cooktop types, including induction, gas, electric, halogen, ceramic, and is oven safe.

3.2 Cooking with the Pan

Always use a small amount of cooking oil, butter, or non-stick spray when cooking to ensure optimal food release and to protect the non-stick surface. The raised stainless steel grid pattern is designed to improve searing while allowing for easy food release.

The pan is oven safe up to 500°F (260°C), allowing for versatile cooking methods, including searing on the stovetop and finishing in the oven.

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Video 3.2: An official Viking video demonstrating the Hybrid Plus 2-in-1 Cookware, highlighting its multi-material cooking surface for searing proteins and sautéing vegetables, ergonomic handle, 3-layer construction, and metal utensil safe grid pattern. It also shows its compatibility with all stovetops, including induction, and its oven-safe feature.

3.3 Utensil Use

The raised grid pattern on the non-stick surface is designed to be safe for use with metal utensils. However, to prolong the life of the non-stick coating, it is recommended to use silicone, wooden, or plastic utensils when possible.

4. MAINTENANCE AND CARE

4.1 Cleaning

The Viking Hybrid Plus frying pan is dishwasher safe for convenience. For best results and to maintain the pan's appearance, hand washing with warm, soapy water and a non-abrasive sponge is recommended. Avoid using steel wool or harsh abrasive cleaners, as these can damage the non-stick surface and the exterior finish.



Image 4.1: The Viking Hybrid Plus Frying Pan is shown being cleaned, highlighting its dishwasher-safe feature and ease of hand washing.

4.2 Storage

When storing, place a soft cloth or pan protector between pans if stacking to prevent scratches to the non-stick surface or exterior finish.

5. TROUBLESHOOTING

5.1 Food Sticking

- Ensure you are using a small amount of oil or butter. Even with non-stick, a lubricant is necessary for optimal food release.
- Avoid excessively high heat. Overheating can degrade the non-stick properties over time.
- Ensure the pan is clean and free of food residues that might interfere with the non-stick surface.

5.2 Pan Discoloration

- The stainless steel exterior may show discoloration (e.g., blue or brown tints) when exposed to high heat. This is normal for stainless steel and does not affect performance. It can often be removed with a stainless steel cleaner.
- Ensure the pan is not left empty on a hot burner for extended periods.

5.3 Coating Peeling/Flaking

- While the non-stick coating is durable, extreme temperatures or abrasive cleaning can cause damage. Always follow recommended heat and cleaning guidelines.
- If significant peeling occurs within the warranty period, contact customer support.

6. SPECIFICATIONS

Feature	Detail
Brand	Viking
Model Number	40011-1112NC
Material	3-Ply Stainless Steel with Aluminum Core
Coating	Non-Stick with Raised Stainless Steel Grid
Diameter	12 Inches
Color	Silver
Capacity	3.5 Quarts
Compatible Devices	All Cooktops (Induction, Gas, Electric, Halogen, Ceramic)
Oven Safe Temperature	Up to 500°F (260°C)
Product Care	Dishwasher Safe, Hand Wash Recommended
Handle Material	Stainless Steel
Item Weight	3.33 Pounds

7. WARRANTY INFORMATION


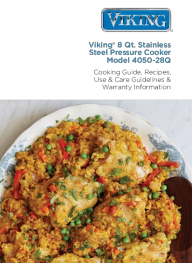




The Viking 3-Ply Hybrid Plus Frying Pan is backed by a limited lifetime warranty. This warranty covers defects in materials and workmanship under normal household use. For specific terms, conditions, and to make a warranty claim, please refer to the official Viking website or contact their customer service department.

8. SUPPORT

For further assistance, product registration, or to view additional Viking products, please visit the official Viking website. You may also contact Viking customer service for any questions or concerns regarding your frying pan.

- **Viking Website:** www.vikingculinary.com
- **Customer Service:** Refer to the website for contact details.

Related Documents - 40011-1112NC

 <p>Viking Install Guide 7 Series Refrigerator Door Skins VICDP18, VICDP24, VICDP30, VICDP36</p>	<p>Viking 7 Series Refrigerator Door Skins Installation Guide</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>Viking Viking® 8 Qt. Stainless Steel Pressure Cooker Model 4050-28Q Cooking Guide, Recipes, Use & Care Guidelines & Warranty Information</p>	<p>Viking 8 Qt. Stainless Steel Pressure Cooker: User Manual, Recipes & Care</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>Viking Install Guide 7 Series Refrigerator Door Skins VICDP18, VICDP24, VICDP30, VICDP36</p>	<p>Viking 7 Series Refrigerator Door Skins Installation Guide</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>Viking Use & Care MANUAL D3 301 Series Built-In Dishwasher</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 TECHNICAL Practice K-1500 Series Vandal Resistant, Stainless Steel, Panel Telephones Features, Applications, Specifications, Installation</p>	<p>Viking K-1500 Series Vandal Resistant Stainless Steel Panel Telephones</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>Viking Use & Care Manual 451 Series Built-In Dishwasher</p>	<p>Viking 451 Series Built-In Dishwasher: Use & Care Manual</p> <p>Comprehensive use and care manual for the Viking 451 Series Built-In Dishwasher. Includes safety instructions, features, operation guides, maintenance tips, and troubleshooting for optimal performance.</p>