

## Viking 40051-9992GC

# Viking 12-Piece Hard Anodized Nonstick Cookware Set Instruction Manual

Model: 40051-9992GC

## INTRODUCTION

This manual provides essential information for the safe and effective use and maintenance of your Viking 12-Piece Hard Anodized Nonstick Cookware Set. Please read these instructions thoroughly before first use and retain for future reference.



Image: The complete Viking 12-Piece Hard Anodized Nonstick Cookware Set, showcasing all pots, pans, lids, and the steamer insert.

## PRODUCT COMPONENTS

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Your Viking 12-Piece Hard Anodized Nonstick Cookware Set includes the following items:

- 10-inch Fry Pan with Lid
- 12-inch Fry Pan with Lid
- 2-quart Sauce Pan with Lid
- 3-quart Sauce Pan with Lid
- 3-quart Sauté Pan with Lid
- 6-quart Dutch Oven with Lid
- Steamer Insert

# Hard Anodized Nonstick Cookware Set w/Glass Lids

This 12pc hard anodized cookware can be used on most cooktops, including induction, or in the oven.



Image: An overview of the 12-piece set, highlighting its hard anodized nonstick construction and glass lids.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and packaging materials from the box.
2. **Initial Cleaning:** Before first use, wash all pots, pans, and lids with warm, soapy water. Rinse thoroughly and dry completely.
3. **Seasoning (Optional):** While the nonstick coating does not require seasoning, a light wipe with cooking oil on the interior surface before first use can further enhance nonstick performance.

## OPERATING INSTRUCTIONS

### Heat Management

- **Low to Medium Heat:** The hard anodized aluminum construction provides excellent heat conductivity. Use low to medium heat settings for most cooking tasks. High heat is generally not required and can damage the nonstick surface over time.

- **Induction Compatibility:** This cookware set is compatible with all cooking surfaces, including gas, electric, ceramic, halogen, and induction cooktops.
- **Oven Safety:** The cookware is oven safe up to 500°F (204°C). Glass lids are oven safe up to 350°F (176°C).



# HARD ANODIZED NONSTICK COOKWARE



Image: Visual representation of the cookware's compatibility with various heat sources, including induction, gas, electric, halogen, ceramic, and oven use.

## Utensil Use

- **Recommended Utensils:** For optimal preservation of the nonstick coating, use wooden, silicone, or plastic utensils.
- **Metal Utensils:** While the coating is durable, metal utensils should be used with caution to avoid scratching.

## Lids and Handles

- **Glass Lids:** Tempered glass lids allow for monitoring food without lifting, helping to control evaporation and circulate heat.
- **Ergonomic Handles:** The riveted handles are designed for comfort and control. Be aware that metal handles can become hot during prolonged cooking, especially when used in the oven or on high heat. Use oven mitts or pot holders as needed.



Image: A 3-quart sauté pan and a 10-inch fry pan, both with glass lids, demonstrating the design of the cookware.

## MAINTENANCE AND CLEANING

- **Cool Before Cleaning:** Always allow cookware to cool completely before washing to prevent warping.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge or cloth is recommended.
- **Dishwasher Safe:** This cookware set is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick surface and exterior finish.
- **Storage:** Store cookware carefully to prevent scratching the nonstick surface. Placing a soft cloth or paper towel between stacked pans is advisable.



Image: Visual guide indicating that the cookware is both dishwasher safe and easy to hand wash.

## TROUBLESHOOTING

- **Food Sticking:** Ensure you are using appropriate heat settings (low to medium). Always use a small amount of cooking oil or butter, even with nonstick surfaces, for best results and flavor.
- **Hot Handles:** Metal handles can become hot during cooking. Always use oven mitts or pot holders when handling hot cookware.
- **Discoloration:** Minor discoloration on the exterior or interior may occur over time with regular use, especially if exposed to very high heat. This does not affect performance.

## SPECIFICATIONS

Feature	Detail
Model Number	40051-9992GC
Brand	Viking
Material	Hard Anodized Aluminum (Exterior), Triple-Layer Nonstick (Interior)
Lid Material	Tempered Glass
Handle Material	Aluminum
Color	Black
Number of Pieces	12
Cooktop Compatibility	Induction, Gas, Electric, Halogen, Ceramic

Feature	Detail
Oven Safe Temperature	Cookware up to 500°F (204°C), Glass Lids up to 350°F (176°C)
Dishwasher Safe	Yes
Material Type Free	PFOA Free, PFAS Free
Item Weight	30 pounds (13.65 kg)
Package Dimensions	26.5 x 15.7 x 11 inches
UPC	840595109807

## WARRANTY INFORMATION

The Viking 12-Piece Hard Anodized Nonstick Cookware Set is backed by a limited lifetime warranty. For specific terms and conditions, please refer to the warranty card included with your product or visit the official Viking website.

## CUSTOMER SUPPORT

For further assistance, product inquiries, or warranty claims, please contact Viking Customer Service. Contact details can typically be found on the product packaging or the official Viking website.

Online Support: [www.vikingculinary.com](http://www.vikingculinary.com)

## IMPORTANT SAFETY INFORMATION






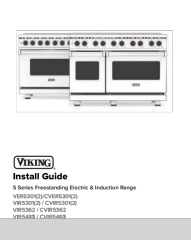
- Always use caution when cooking, especially with hot liquids and oils.
- Keep cookware out of reach of children.
- Do not leave cookware unattended on a hot stovetop.
- Ensure proper ventilation when cooking.

## OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were found to be relevant for inclusion in this instruction manual.



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	<p><a href="#">Viking 6 Series Built-In Induction Cooktop Installation Guide (MVIC630, MVIC636)</a></p> <p>Comprehensive installation guide for Viking 6 Series Built-In Induction Cooktops (models MVIC630 and MVIC636), covering safety, specifications, dimensions, electrical requirements, and installation steps.</p>
	<p><a href="#">Viking 6 Series Built-In Induction Cooktops Installation Guide</a></p> <p>Comprehensive installation guide for Viking 6 Series MVIC630 and MVIC636 built-in induction cooktops, covering safety, specifications, dimensions, electrical requirements, and installation procedures.</p>
	<p><a href="#">Viking RVIR330 3 Series Freestanding Induction Self-Clean Range User Guide</a></p> <p>Comprehensive user guide for the Viking RVIR330 3 Series Freestanding Induction Self-Clean Range, covering safety warnings, operating instructions for the induction cooktop and oven, cleaning and maintenance procedures, and troubleshooting tips.</p>
	<p><a href="#">Human Compatible: Artificial Intelligence and the Problem of Control</a></p> <p>Explore the past, present, and future of artificial intelligence with Stuart Russell's 'Human Compatible.' This book delves into the potential of AI, its challenges, and how to ensure it benefits humanity, making it a pivotal read for understanding the future of technology.</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 5 Series Freestanding Electric &amp; Induction Range Installation Guide</a></p> <p>This guide provides detailed instructions for the installation of Viking 5 Series Freestanding Electric &amp; Induction Ranges, including model numbers VER5301, CVER5301, VIR5301, CVIR5301, VIR5362, CVIR5362, VIR5483, and CVIR5483. It covers safety precautions, specifications, dimensions, electrical requirements, clearance dimensions, leveling, anti-tip device installation, and final installation steps.</p>