



Viking Range Corporation

111 Front Street

Greenwood, Mississippi (MS) 38930 USA

(662) 455-1200

For product information

call 1-888-VIKING1 (845-4641)

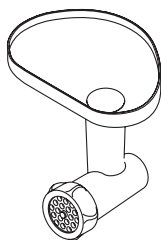
or visit the Viking web site at

www.vikingrange.com

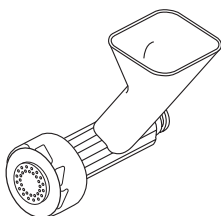
©2003 Viking Range Corporation

Specifications subject to change without notice

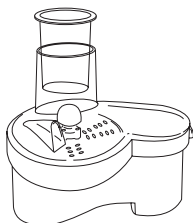
Viking Professional Stand Mixer Attachments



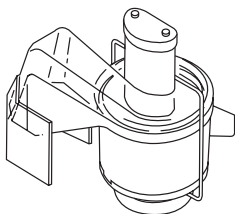
VSMFG
Food
Grinder/Stuffer
Page 1



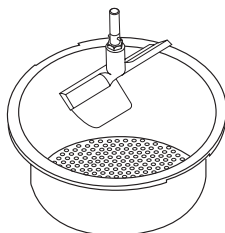
VSMPM
Pasta
Maker
Page 5



VSMDSS
High-Speed Disc
Slicer/Shredder
Page 9



VSMJE
High-Speed
Juice Extractor
Page 13

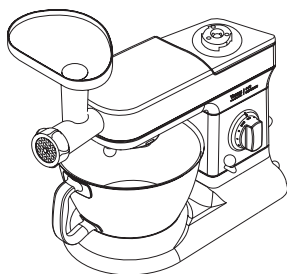
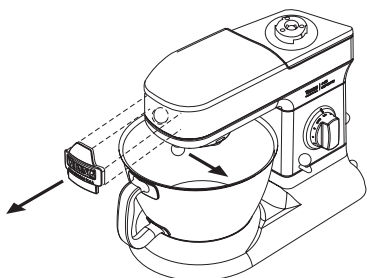
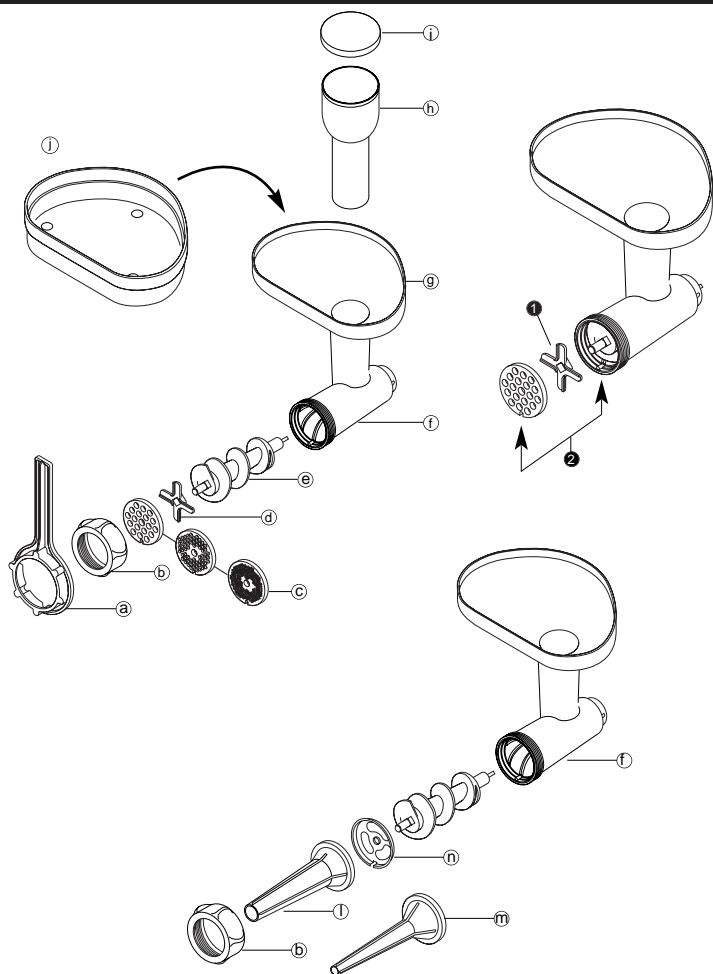


VBL5CS/VBL7CS
5 qt / 7 qt
Colander/Sieve
Page 17



VIKING RANGE CORPORATION®

VSMFG – Food Grinder



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
4. Do not use more than one attachment at a time.
5. Never leave your Viking Professional stand mixer unattended while it is operating
6. For household use only.
7. Avoid contacting moving parts. Keep fingers out of discharge opening,
8. Never feed food by hand. Always use food pusher.
9. Blades are sharp. Handle carefully.
10. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

Parts of the Food Grinder/Stuffer

- (a) Wrench
- (b) Ring nut
- (c) Food grinder plates: fine, medium, coarse
- (d) Knife
- (e) Worm
- (f) Grinder body
- (g) Tray
- (h) Pusher
- (i) Pusher lid
- (j) Dish/cover

Before using for the first time:

Wash all parts. See "cleaning"

To assemble your food grinder/stuffer:

1. Fit the worm (e) inside the grinder body (f).
2. Fit the knife – cutting side outward ①. Ensure that it's fitted properly or otherwise this may damage your food grinder/stuffer.
3. Fit a food grinder plate ②. Put the notch over the pin.
Use the fine plate for raw meat, fish, small nuts, or cooked meat for meat loaves. Use the medium and coarse plates for raw meat, fish, nuts, vegetables, hard cheese, or peeled or dried fruit for puddings and jams.
4. Loosely fit the ring nut.

To use the food grinder:

1. Pull the cover release to the right and remove the slow speed outlet cover.
2. Hold the cover release to the right and insert the grinder. Turn it both ways until it locks into place.
3. Tighten the ring nut manually.
4. Fit the tray (g) on to grinder body (f). Put the dish/cover under the grinder to catch the food.
5. Make sure you thaw frozen food **THOROUGHLY** before grinding. Cut meat into 1" wide strips.
6. Switch to speed 8. Using the pusher, gently push the food through, one piece at a time. Remember not to push hard—you can damage your grinder.

Parts of the Stuffer:

- (f) Grinder body
- (l) Large nozzle (for thicker sausages)
- (m) Small nozzle (for thinner sausages)

Ask your butcher for natural casings or buy synthetic casings at your local market or gourmet store.

- (n) Shaper
- (b) Ring nut

To use your stuffer:

*Note: Meat must be ground prior to putting into stuffer.

1. If you're using natural, skin casings, first soak in cold water for 30 minutes.
2. Pull the cover release, and remove the slow speed outlet cover.
3. Hold the lever back and insert the grinder body (f). Turn it both ways until it locks into place.
4. Fit the worm inside the grinder body (f).
5. Fit the grinder body (f) – putting the notch over the pin.
6. If you're using casings, open it up with a jet of water. Next put the nozzle you have chosen under a running tap and pull the casing onto the nozzle.
7. Hold the nozzle on the grinder and screw the ring nut on.
8. Fit the tray onto the grinder body (f).
9. Switch to speed 6 or 8. Using the pusher, push the food through. Remember not to push hard, you can damage your food grinder/stuffer. Ease the casing off the nozzle as it fills. Do NOT overfill.
10. Twist the casings to form sausage links.

To make smaller breakfast link sausages:

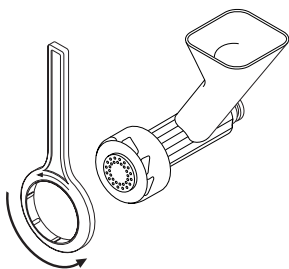
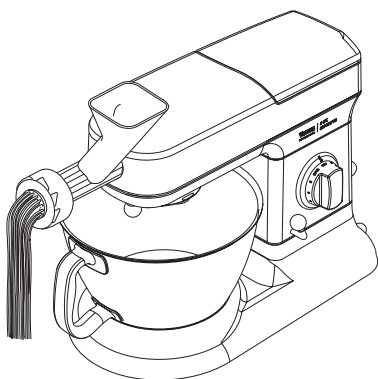
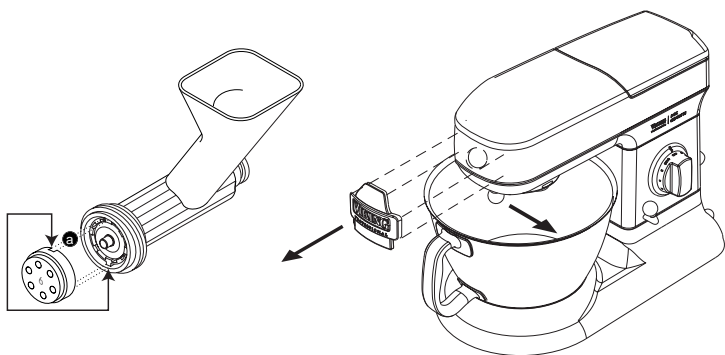
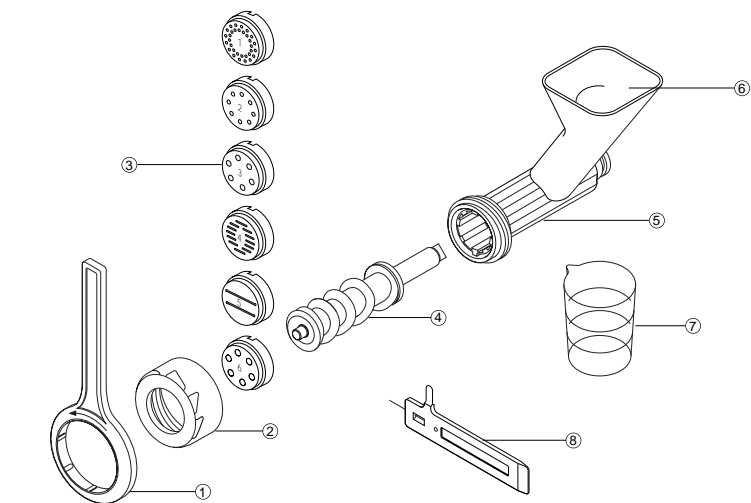
*Note Meat must be ground prior to putting into stuffer.

1. Pull the cover release, and remove the slow speed outlet cover.
2. Hold the lever back and insert the grinder body (f). Turn it both ways until it locks into place.
3. Fit the worm (e) inside the grinder body (f).
4. Fit the shaper (n) – putting the notch over the pin.
5. Fit the cone (m).
6. Hold the nozzle on the grinder and screw the ring nut on.
7. Fit the tray onto the grinder body (f).
8. Switch to speed 6. Using the pusher, gently push the food through. Remember not to push hard, you can damage your food grinder/stuffer. Ease the casing off the nozzle as it fills. Do NOT overfill.
9. Cut into links.

Care and Cleaning:

1. Loosen the ring nut manually or with the wrench (a) and disassemble. Wash all the parts in hot, soapy water, then dry. Dry thoroughly to prevent rusting and discoloration. Do not wash any parts in the dishwasher. Never use a baking soda solution.
2. Reassemble.
3. Wipe the plates with vegetable or olive oil, then wrap in paper to prevent discolouring or rusting.
4. If you keep the food grinder/stuffer on the machine, put the dish/cover on the tray as a dust cover.
5. You can pull the lid off the pusher and store the stuffer attachments inside.

VSMPPM – Pasta Maker



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
4. Do not use more than one attachment at a time.
5. Never leave your Viking stand mixer unattended while it is operating
6. For household use only.
7. Avoid contacting moving parts. Never feed dough by hand. Always use food pusher.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

Use the pasta maker to prepare homemade pasta. Easily make macaroni, spaghetti and lasagna noodles.

- ① Wrench
- ② Ring nut
- ③ Inserts
- ④ Worm
- ⑤ Body
- ⑥ Feed tube
- ⑦ Measuring cup
- ⑧ Cleaning tool

Before using for the first time:

Wash all parts. See "cleaning"

Safety:

- Dough fed through too quickly or that is made too dry can break your pasta maker. Follow the pasta dough recipes supplied in the use and care manual for your Viking Professional stand mixer.
- Only use the wrench (1) handle to push dough down the feed tube (6), and don't push too hard.

To assemble your pasta maker:

1. Optional: for easier pasta making, warm the parts in hot water, then dry thoroughly.
2. Fit the worm inside the body (5).
3. Fit an insert putting notches over the pins (see (a)). The inserts are numbered:

| | |
|----------------|---|
| Spaghetti | 1 |
| Macaroni | 2 |
| Rigatoni | 3 |
| Tagliatelle | 4 |
| Lasagne | 5 |
| Large macaroni | 6 |

4. Loosely fit the ring nut.

To Use the pasta maker:

1. Make your pasta dough. Remember to use a dough recipe from the recipes provided in your use and care. **A too dry mixture can break your pasta maker.**
2. Remove the slow speed outlet cover: push the cover release to the right (if you are facing the machine, then pull out the slow-speed attachment cover.
3. Push the cover release back and hold, then insert the pasta maker with the feed tube (6) towards you. Turn it both ways until it locks into place.
4. Tighten the ring nut.
5. Switch speed to "6".

6. Drop small pieces of the mixture at a time into the feed tube ⑥; allow the worm to clear before continuing. You can push them down gently using the wrench ① handle. **Remember not to use anything else or push too hard because this might break your pasta maker.** Note: The first batch will come out curly; the second will be straighter. You can reprocess the first batch.
7. When the pasta is long enough, cut to the desired length.
8. To remove inserts, remove the ring nut ② and switch briefly to speed 2 to eject the insert.
9. Cook macaroni and rigatoni within 4 hours, otherwise they become brittle and snap.

To cook your pasta:

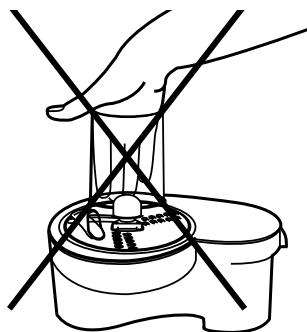
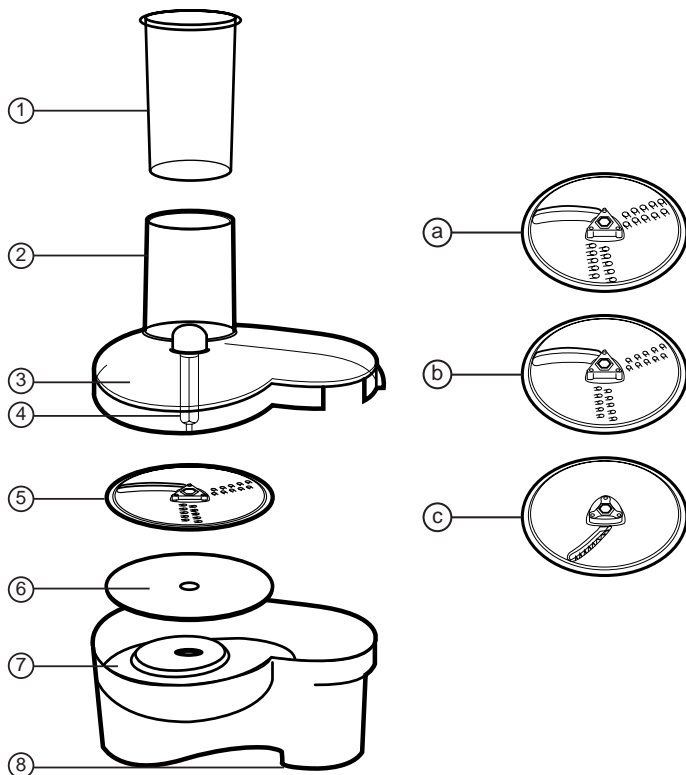
1. Bring a pan or pot of water, $\frac{3}{4}$ full of water, to a boil. Add salt to taste.
2. Add pasta and gently boil for 3 –8 minutes, stirring occasionally.

Note: For lasagne and tagliatelle, cook the recipe in two batches for best results.

Cleaning:

1. Loosen the ring nut ② manually or with the wrench ① and disassemble.
2. Use the cleaning tool ⑧ to remove all dough. Allow the dough to dry in the inserts before using the cleaning tool.
3. Wash in hot, soapy water or on the top rack of the dishwasher.

VSMDSS – High Speed Disc Slicer/Shredder



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
4. Do not use more than one attachment at a time.
5. Never leave your Viking Professional stand mixer unattended while it is operating
6. For household use only.
7. Avoid contacting moving parts. Keep fingers out of discharge opening,
8. Never feed food by hand. Always use food pusher.
9. Blades are sharp. Handle carefully.
10. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
11. Never use with a Viking Professional Blender; only with the Viking Professional Stand Mixer

SAVE THESE INSTRUCTIONS

Parts of the High Speed Disc Slicer/Shredder

- ① Pusher
- ② Feed Tube
- ③ Lid
- ④ Shaft
- ⑤ Cutting Discs (① thick slicer shredder, ② thin slicer shredder
③ julienne slicer
- ⑥ Base Plate
- ⑦ Base
- ⑧ Food outlet

Before using for the first time:

Wash all parts. See "cleaning"

Safety:

- Never put your fingers in the feed tube ②.
Always use the pusher to push food down the feed tube.
- Never remove the lid until the cutting plate has completely stopped.
- Handle cutting plates with care because they are very sharp.
- Keep children away from the machine.
- Always use on a low speed.

Cutting Discs

Ⓐ **Thick slicer/shredder** (this disc is reversible)

Ⓑ **Thin slicer/shredder** (this disc is reversible)

Disc a and b: One side slices cheese, potato, carrot, cabbage, onion, and fruits (e.g. apples); the other side shreds cheese, carrot, potato, and foods of a similar texture.

Ⓒ **Julienne slicer:** Cuts potatoes for super-thin French fries and ingredients for salad garnishes.

To assemble your slicer/shredder:

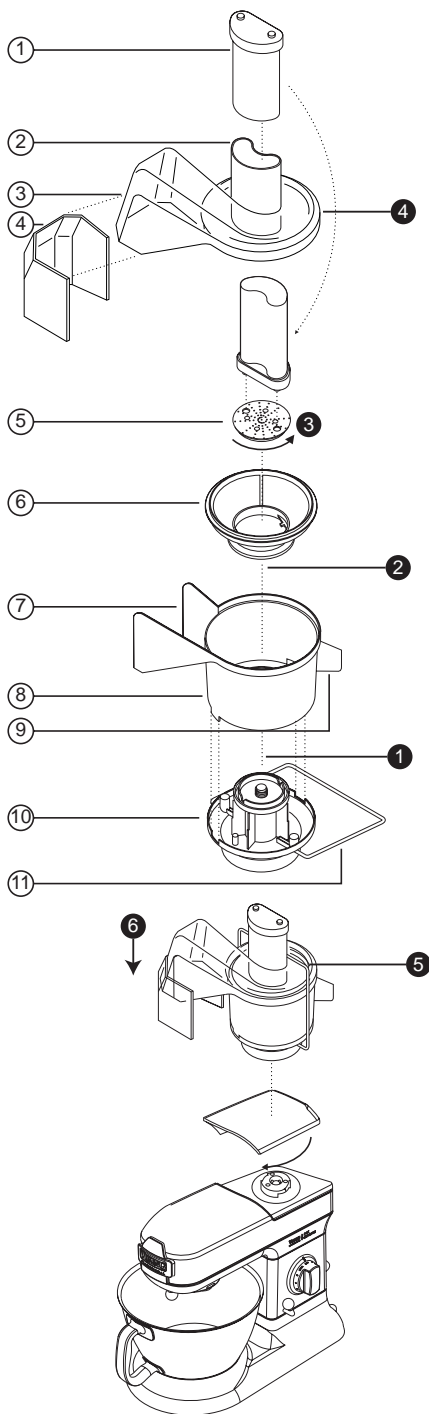
1. Put the base plate ⑦ onto the base ⑧.
2. Push your cutting disc ⑥ onto the shaft ⑤. The cutting side must be facing upward. Remember some discs are reversible; one side slices and the other side shreds.
3. Fit the lid ④ onto the base ⑧. If it isn't on snug, take it off, turn the base plate ⑦ slightly, then try again.
4. Turn the lid ④ clockwise until it clicks into place.
5. Remove the high-speed outlet cover and fit the unit to the high-speed outlet.
6. Plug in and put a bowl under the food outlet ⑨.

7. Put the food into the feed tube ②. Remember don't cut food up too small. Pack the feed tube solidly. This will prevent food from slipping sideways during processing.
8. Switch on the minimum speed (or speed 4 for cheese). Then push your food down with the pusher ①.

Cleaning:

1. Unplug the machine.
2. Remove your high-speed disc slicer/shredder, then disassemble it.
3. To clean the lid ④, pusher ①, cutting discs ⑥, and base plate ⑦: wash them and dry thoroughly. Remember to handle cutting discs with care, as they are very sharp.
4. To clean the base ⑧: Wipe the inside, but do not let the central hole or the underneath get wet. Then dry thoroughly.
5. Some foods, such as carrots, may discolor the plastic. To remove this, rub with a cloth dipped in vegetable oil; for best results.

VSMJE – High Speed Juice Extractor



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
4. Do not use more than one attachment at a time.
5. Never leave your Viking Professional Stand Mixer unattended while it is operating
6. For household use only.
7. Avoid contacting moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Always make sure High Speed Juice Extractor cover is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
10. Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.
11. Do not put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible turn the motor off and disassemble juicer to remove the remaining food.

SAVE THESE INSTRUCTIONS

1. Pusher
2. Feed Tube
3. Lid
4. Pulp Shield
5. Grater Plate
6. Filter
7. Pulp Spout
8. Bowl
9. Juice Spout
10. Base
11. Clip

IMPORTANT INFORMATION

- Do not process more than 10 pounds (4.5 kg) at one time. Switch off for ten (10) minutes between batches.
- If pulp stops coming out, switch off and unclog the bowl.
- Citrus fruits might produce bitter juice because their pits are processed as well.

BEFORE USING FOR THE FIRST TIME

Disassemble and clean:

1. Undo the clip.
2. Remove the lid.
3. Using the top of the pusher, unscrew the grater, turning clockwise.
4. Remove the filter.
5. Remove the bowl.
6. Wash the parts (see "Cleaning" section)

To assemble and use your Viking Professional High Speed Juice Extractor: (see illustrations)

- ① Slot the bowl ⑧ onto the base ⑩ . Align the tabs with the cut outs in the base.
- ② Insert the filter ⑥ and align the tabs.
- ③ Using the top of the pusher ① , screw the grater ⑤ on counter-clockwise.
- ④ Fit the lid ③ securely.
- ⑤ Swing the clip up and click shut.
- ⑥ Slide the pulp shield ④ on to lid ③ .
- ⑦ Remove the high-speed outlet cover.
- ⑧ Attach the juicer onto the high-speed outlet and turn until locked on.
- ⑨ Place containers under the spouts.

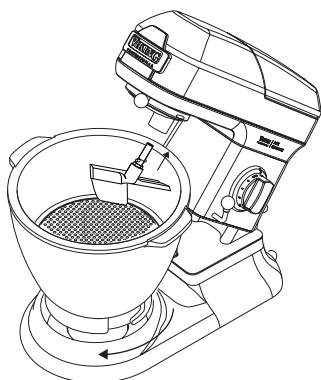
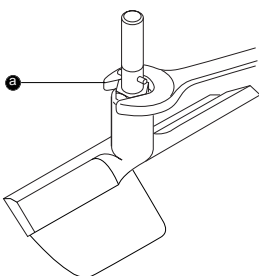
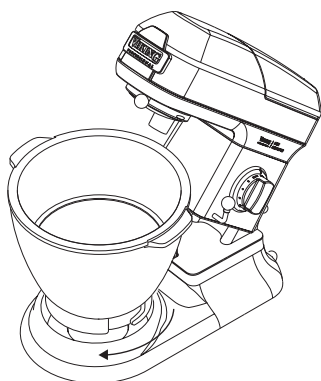
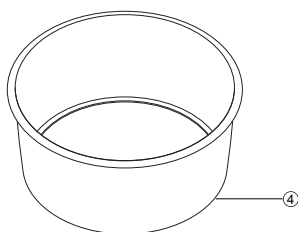
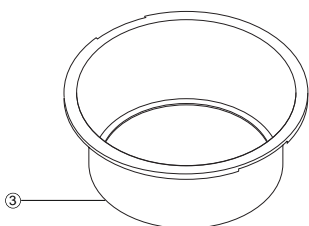
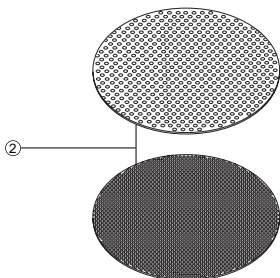
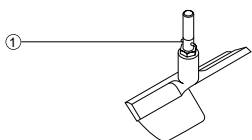
Preparing food:

- Remove pits (e.g. plums, peaches, cherries).
- Remove tough skins (e.g. melons, pineapples, cucumbers, potatoes).
- Soft-skinned and other foods just needs washing.
- Cut the food to fit into the feed tube ②.
- Switch to speed 4 and push the food down with the pusher ①

Cleaning:

- Disassemble before cleaning.
- Do not wash any parts in the dishwasher.
- Some foods (e.g. carrots) might discolor the plastic. Rubbing with a cloth dipped in vegetable oil helps remove discoloring.
- Never immerse base ⑩ in water. Wipe with a damp cloth, and then dry.
- Other parts should be washed by hand, and then dried.
- Please note the bottom of the feed tube ② has been individually trimmed to fit perfectly. Because of this, it is slightly rough, this is normal.

VSMCS – Colander/Sieve (5 and 7 Qt. Models)



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use before putting on or taking off parts and before cleaning.
4. Do not use more than one attachment at a time.
5. Never leave your Viking Professional stand mixer unattended while it is operating
6. For household use only.
7. Avoid contacting moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

Use the colander and sieve for making baby food, vegetable purees, and apple sauce.

- ① Paddle
- ② Sieves (fine and coarse)
- ③ Colander bowl (5 qt)
- ④ Colander bowl (7 qt)

BEFORE USING FOR THE FIRST TIME

Wash all parts. See "cleaning"

To use your colander and sieve:

1. Raise the stand mixer head.
2. Insert your Viking stainless steel bowl into the base of stand mixer.
3. Insert your colander bowl into the stainless steel bowl.
4. Insert a sieve ②.
5. Insert the paddle ① into the mixer. (Turn counter clockwise until it stops and push in)
6. Lower the mixer head. Please note: the paddle blades should slightly touch the sieve. If you need to adjust height, see "Adjusting the paddle height".
7. Allow cooked food to cool.
8. Switch to "Stir". You can add 1 (one) pound of food at a time. Clear the sieve ② between batches.
9. Increase speed slowly up to "4" but reduce speed if it starts to splatter.

Coarse sieve:

- Rough side up for removing roughage from cooked fruit and vegetables (e.g. spinach). Pureeing fruit and vegetables and cooked potatoes.
- Smooth side up for deseeding cooked fruits, such as plums.

Fine Sieve:

- Rough side up for pureeing cooked fruit and vegetables like tomatoes and potatoes.
- Smooth side up for flour and soft fruit like blackberries and raspberries.

Adjusting the paddle height:

1. Unplug the stand mixer.
2. Raise the stand mixer head and insert the paddle.
3. Hold the paddle, then loosen the nut **a**.
4. Lower the stand mixer head.
5. Adjust the height by turning the paddle. The paddle ① blades should bend slightly against the sieve.
6. Raise the stand mixer head, hold the paddle ① and tighten the nut.

Cleaning:

- Turn unit off before removing the paddle ①.
- Wash by hand. Do not wash any parts in the dishwasher.

VIKING PROFESSIONAL STAND MIXER ONE-YEAR FULL WARRANTY

Viking Professional Stand Mixers/attachments/accessories are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any stand mixer/attachment/accessory which fails or is found to be defective during the warranty period.

Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. Any defects must be reported to Viking Range Corporation (1-800-216-5775) within ninety (90) days from date of original purchase. Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation between units may be noticed because of differences in kitchen lighting, product locations and other factors.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper operation or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

To arrange for (warranty) service, simply contact Viking Range Corporation by calling 1-800-216-5775, 8:00 A.M. to 5:00 P.M. (Central Standard Time) Monday through Friday. If you prefer, you may write: Viking Range Corporation, P.O. Box 956, Greenwood, Mississippi (MS) 38930. The following information will be required: Date of original purchase (a copy of sale receipt), model and serial numbers (located on bottom of the unit), and a brief description of what has occurred with the product.