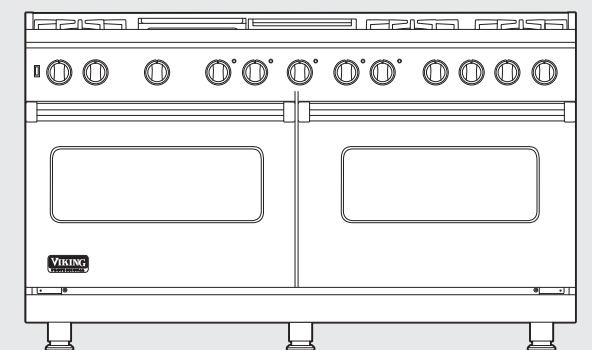
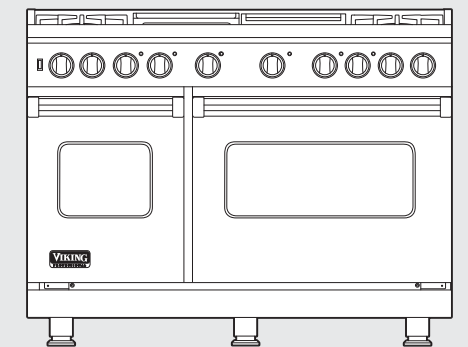
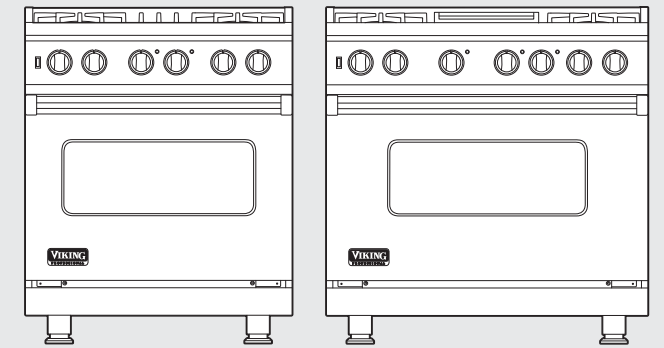


Viking Installation Guide



Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information,

call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com



Table of Contents

| | |
|---|----|
| Warnings & Important Safety Instructions | 3 |
| Dimensions | 6 |
| Specifications | 8 |
| Clearance Dimensions (Proximity to Cabinets) | 10 |
| Clearance Dimensions (Wood/Composite Overlay) | 11 |
| Electrical & Gas Requirements | 12 |
| General Information | 14 |
| Installation | 15 |
| Door Removal | 15 |
| Leg Installation | 16 |
| Electrical Connection (3 Wire) | 17 |
| Electrical Connection (4 Wire) | 19 |
| Leveling/Adjustments/Alignment | 21 |
| Anit-tip Device Installation | 22 |
| Connecting Gas & Electrical | 23 |
| Standoff Bracket Removal | 24 |
| Final Installation | 24 |
| Door Replacement and Adjustment | 25 |
| Final Preparation | 26 |
| Performance Checklist | 26 |
| Service & Registration | 27 |

IMPORTANT—Read and Follow!


- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1-latest edition.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.

In Canada: Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" type handle manual valve must be installed in the gas supply line to the appliance.

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

 This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER," "WARNING" or "CAUTION." These words mean:

DANGER

Hazards or unsafe practices which WILL result in severe personal injury or death.

WARNING

Hazards or unsafe practices which COULD result in severe personal injury or death.

CAUTION

Hazards or unsafe practices which COULD result in minor personal injury or property damage.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT—Read and Follow!

DANGER



Fire/explosion hazard.
IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A

FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - DO NOT** try to light any appliance.
 - DO NOT** touch any electrical switch; **DO NOT** use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone.
 - Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

DANGER



Electrical shock hazard.
To avoid risk of electrical shock, personal injury or death; verify your appliance has been

properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

DANGER



Chemical hazard.

To avoid risk of property damage and/or personal injury or death; this appliance is not too be used as a heating source.

- Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion.
- This appliance contains or produces chemicals which can cause serious injury or death and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained in accordance to the instructions in this document.

WARNING



Moving hazard.

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

WARNING



Tipping hazard.

To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.

- This range can tip.
- Injuries to persons can result.
- Install anti-tip device packed with range.
- See installation instructions.

DANGER



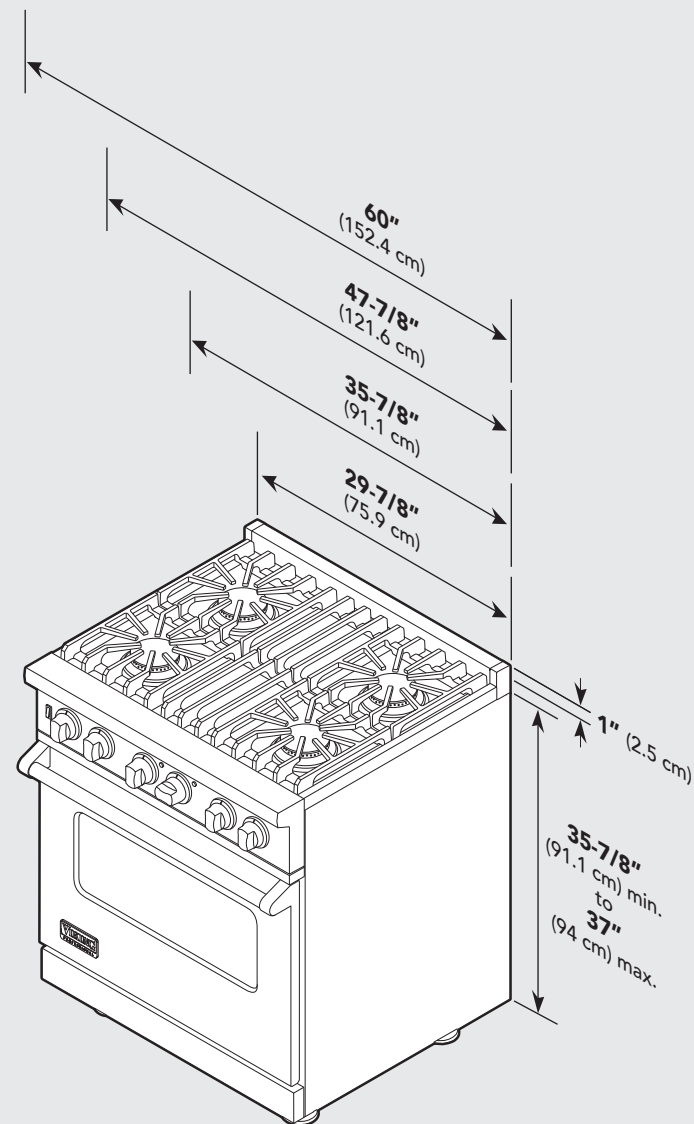
Gas leak hazard.

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

Dimensions

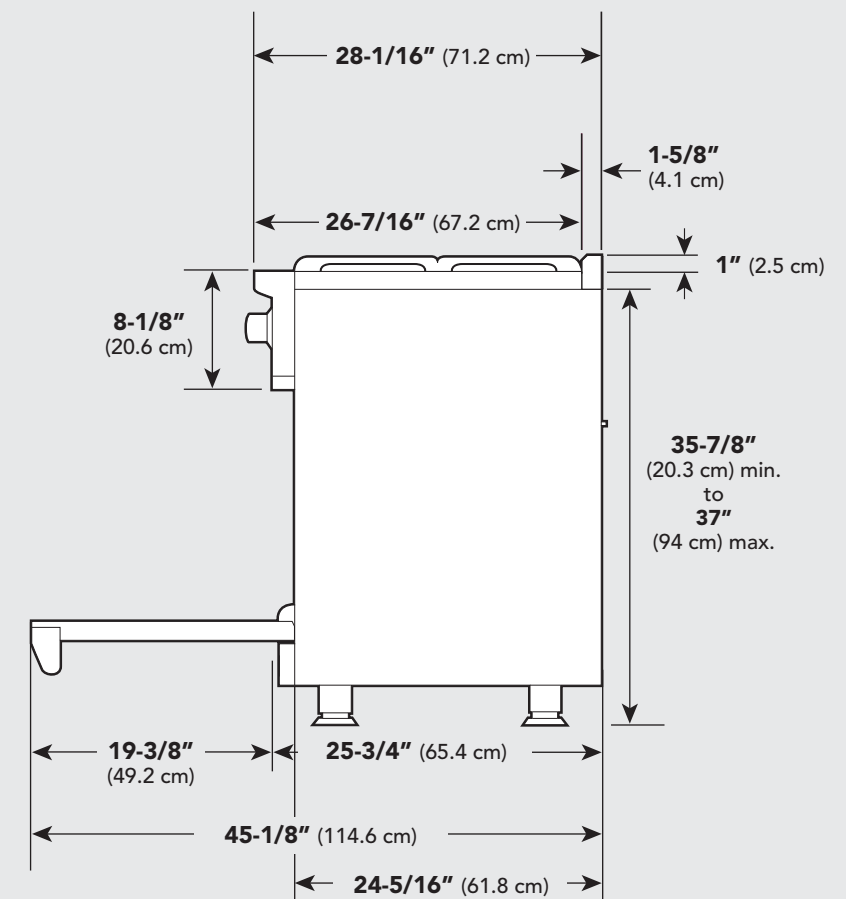
Dual Fuel 30", 36", 48" and 60" W. Ranges



Note: Unit shown with standard island trim.

Dimensions

Dual Fuel 30", 36", 48" and 60" W. Ranges



Note: Unit shown with standard island trim.

*A 3/4" (1.9 cm) standoff is included on each 48" and 60"W. VDSC model range and is required for installation against a combustable wall. These standoffs can easily be removed if installing against a non-combustible wall. (See instructions on page 24.)

Specifications

| Dual Fuel 30" and 36" W. Ranges | | |
|----------------------------------|---|--|
| Description | 30" W. Models | 36" W. Models |
| Overall width | 29-7/8" (75.9 cm) | 35-7/8" (91.1 cm) |
| Overall height | To top of side trim - 35-7/8" (91.1 cm) min 37" (94.0 cm) max Legs adjust - 1-1/8" (2.9 cm) | |
| Overall depth from rear | To end of side panel - 24-5/16" (61.8 cm) To front of door - 25-3/4" (65.4 cm) To end of landing ledge - 28-1/16" (71.2 cm) To end of door handle - 28-11/16" (72.9 cm) | |
| Additions to Base Height | To top of island trim - add 1" (2.5 cm) To top of backguard - add 8" (20.3 cm) To top of high shelf - add 23-1/2" (59.7 cm) | |
| Gas Requirements | Shipped Natural or LP/Propane, field convert with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line | |
| Gas Manifold Pressure | Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P. | |
| Electrical Requirements | 240-208 VAC 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp (50 amp for 48" and 60" models) 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges. | |
| Max Amp Usage | 240V - 25.4 amps 208V - 22.9 amps | 240V - 28.5 amps 208V - 24.7 amps |
| Surface Burner Rating Natural/LP | 18,500 BTU (5.4 kW)/16,600 BTU (4.9 kW) 15,000 BTU (4.4 kW)/12,500 BTU (3.7 kW) | |
| Griddle Burner Rating | NA | 15,000 BTU Nat./12,500 BTU LP/Propane (4.4 kW Nat/ 3.7 kW LP) |
| Grill Burner Rating | NA | 18,000 BTU Nat./16,000 BTU LP/Propane (5.3 kW Nat/ 4.7 kW LP) |
| Oven(s) Interior Width | 25-5/16" (64.6 cm) | 30-5/16" (76.9 cm) |
| Oven(s) Interior Height | 16-1/2" (41.9 cm) | |
| Oven(s) Interior Depth | Overall - 19-1/2" (49.5 cm) AHAM 16-13/16" (42.7 cm) | |
| Oven(s) Volume Overall AHAM | 4.7 cu. ft. 4.1 cu. ft. | 5.6 cu. ft. 4.9 cu. ft. |
| Approximate shipping weight | 410 lbs. (184.5 kg) | 500 lbs. (225 kg) |

Minimum clearances from adjacent combustible construction:

Below cooking surface (36" [91.4 cm] and below)

- Sides - 0"
- Top grate support - 36" (91.4 cm)

Above cooking surface (above 36" [91.4 cm])

- Sides - 6" (15.2 cm)
- Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Wall cabinets directly above product must be a minimum of 42" (106.7 cm) above cooking surface
- Rear - 0" with 8" backguard or high shelf; 0" with island trim and non-combustible rear wall;
- 6" (15.2 cm) with island trim and combustible rear wall

Specifications

| Dual Fuel 48" and 60" W. Ranges | | |
|----------------------------------|---|--|
| Description | 48" W. Models | 60" W. Models |
| Overall width | 47-7/8" (121.6 cm) | 60" (152.4 cm) |
| Overall height | To top of side trim - 35-7/8" (91.1 cm) min 37" (94.0 cm) max Legs adjust - 1-1/8" (2.9 cm) | |
| Overall depth from rear* | To end of side panel - 24-5/16" (61.8 cm) To front of door - 25-3/4" (65.4 cm) To end of landing ledge - 28-1/16" (71.2 cm) To end of door handle - 28-11/16" (72.9 cm) *Add 3/4" (1.9 cm) to overall depth for 48" and 60"W. VDSC models installed against a combustible wall. | |
| Additions to Base Height | To top of island trim - add 1" (2.5 cm) To top of backguard - add 8" (20.3 cm) To top of high shelf - add 23-1/2" (59.7 cm) | |
| Gas Requirements | Shipped Natural or LP/Propane, field convert with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line | |
| Gas Manifold Pressure | Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P. | |
| Electrical Requirements | 240-208 VAC 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp (50 amp for 48" and 60" models) 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges. | |
| Max Amp Usage | 240V - 37 amps 208V - 32 amps | 240V - 40 amps 208V - 34.7 amps |
| Surface Burner Rating Natural/LP | 18,500 BTU (5.4 kW)/16,600 BTU (4.9 kW) 15,000 BTU (4.4 kW)/12,500 BTU (3.7 kW) | |
| Griddle Burner Rating | 15,000 BTU Nat./12,500 BTU LP/Propane (4.4 kW Nat/ 3.7 kW LP) | |
| Grill Burner Rating | 18,000 BTU Nat./16,000 BTU LP/Propane (5.3 kW Nat/ 4.7 kW LP) | |
| Oven(s) Interior Width | Right - 25-5/16" (64.6 cm) Left - 13-3/4" (34.9 cm) | 25-5/16" (64.6 cm) |
| Oven(s) Interior Height | 16-1/2" (41.9 cm) | |
| Oven(s) Interior Depth | Overall - 19-1/2" (49.5 cm) AHAM 16-13/16" (42.7 cm) | |
| Oven(s) Volume Overall AHAM | Right - 4.7 cu. ft. Left - 2.6 cu. ft. Right - 4.1 cu. ft. Left - 2.2 cu. ft. | Both Ovens 4.7 cu. ft. Both Ovens 4.1 cu. ft. |
| Approximate shipping weight | 575 lbs. (258.8 kg) | 750 lbs. (337.5 kg) |

Minimum clearances from adjacent combustible construction:

Below cooking surface (36" [91.4 cm] and below)

- Sides - 0"
- Top grate support - 36" (91.4 cm)

Above cooking surface (above 36" [91.4 cm])

- Sides - 6" (15.2 cm)
- Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Wall cabinets directly above product must be a minimum of 42" (106.7 cm) above cooking surface
- Rear - 0" with 8" backguard or high shelf; 0" with island trim and non-combustible rear wall;
- 6" (15.2 cm) with island trim and combustible rear wall

Electrical & Gas Requirements

Electrical Requirements

Check your national and local codes regarding this unit. This range requires 3 wire or 4 wire, 240-208 VAC/60 Hz. See "Electrical Connection" section for grounding instructions. Must be fused separately from any other circuit.

⚠ WARNING



Electrical shock hazard.

To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the range is installed and ready to operate, installation by an authorized installer only.

Gas Connection

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" (1.3 cm) ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

The range is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation verify that the model is compatible with the intended gas supply.

Manual shut-off valve:

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency.

In Massachusetts: A "T" handle type manual valve must be installed in the gas supply line to the appliance.

IMPORTANT: Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

Pressure Regulator:

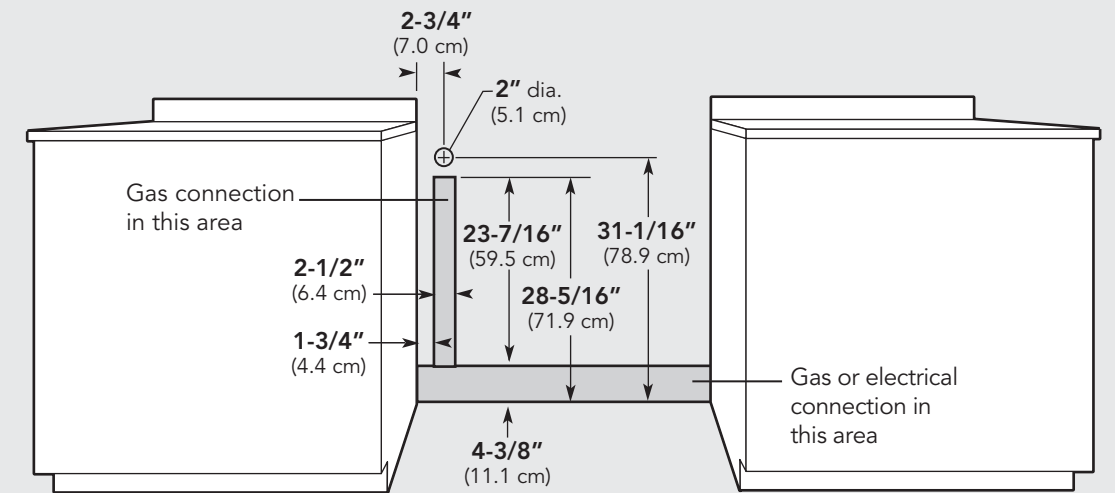
- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this range since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.
- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.
- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.

In Canada: CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.

In Massachusetts: This appliance must be installed with a 36" (3-foot) long flexible gas connector.



General Information

READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.

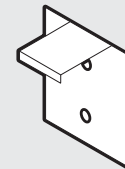
- All openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- Do not obstruct the flow of combustion and ventilation air.

Moving, Handling, and Unpacking

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the range.

Remove the burner grates and styrofoam off the top cooking surface. Be sure to remove the burner caps packaged in styrofoam below the burner grates.

Do not discard the anti-tip metal bracket supplied with the range. This is the anti-tip device and must be installed with the unit. Refer to "Anti-tip Device Installation" section.



Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

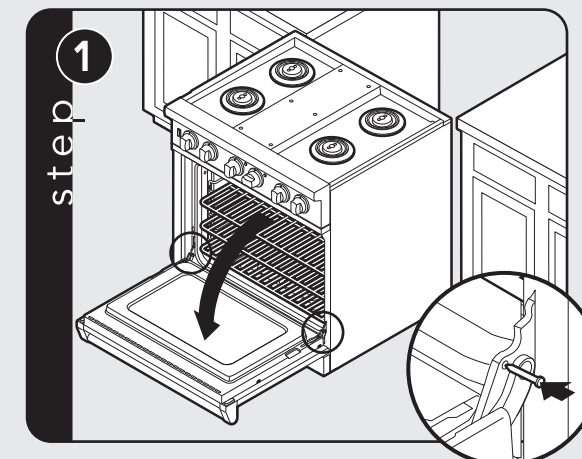
Installation

⚠ NOTICE

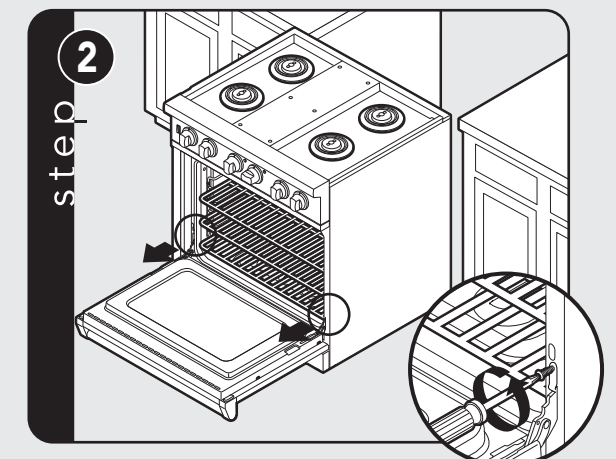
DO NOT use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **DO NOT** lift or carry the door by the handle.

Removing the door must be done by your dealer, a qualified licensed plumber, or certified gas installer.

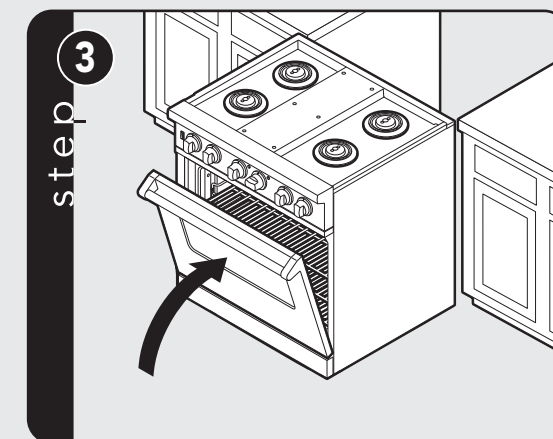
Door Removal



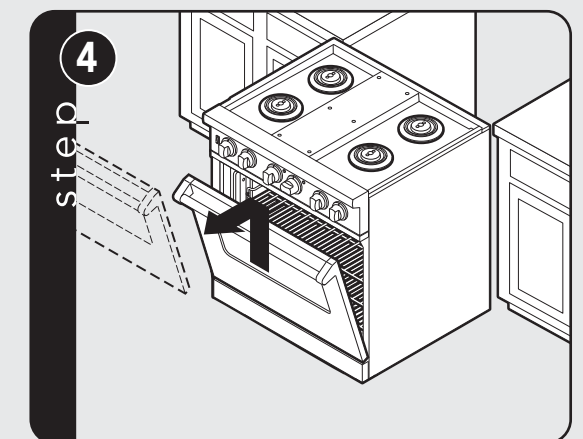
Open door completely. Place pins, supplied with unit, in pin hole. For personal safety, ONLY use pins supplied with the unit.



Remove hinge trim screws. Take off hinge trim. Identify right and left hinge for future re-installation.

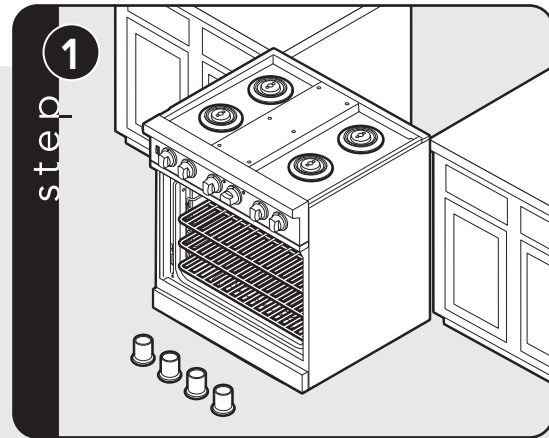


Close until pins stop door.

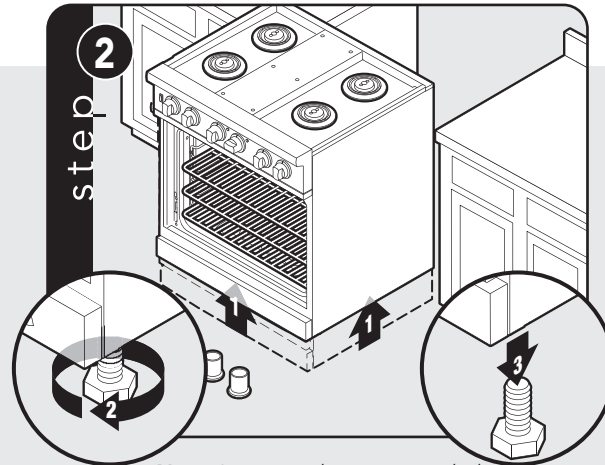


Lift door up and out.

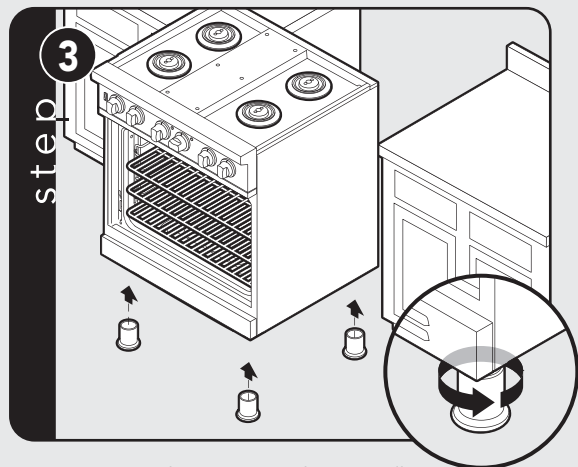
Leg Installation



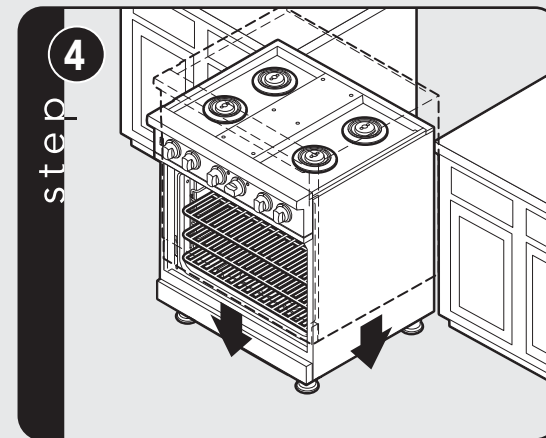
Legs are packed in styrofoam top pack.
Note: Legs should be installed near to where appliance is to be used, as they are not secure for long transit.



Note: It is strongly recommended that a pallet or lift jack be used rather than tilting. Raise unit about a foot. Unscrew temporary legs from couplings on all four corners.



Screw legs into couplings on all four corners.



Lower range gently to keep any undue strain from legs and internal mounting hardware.

Electrical Connection (3-wire)

Note: If you have a 4-wire connection, see following section for 4-wire connection instructions.

⚠ WARNING



Electrical shock hazard.

To avoid risk or electrical shock, personal injury or death; grounding product to the frame of the unit may or may not be permitted through your local codes. If ground to the frame is not permitted then a 4 conductor power cord must be used.

⚠ WARNING



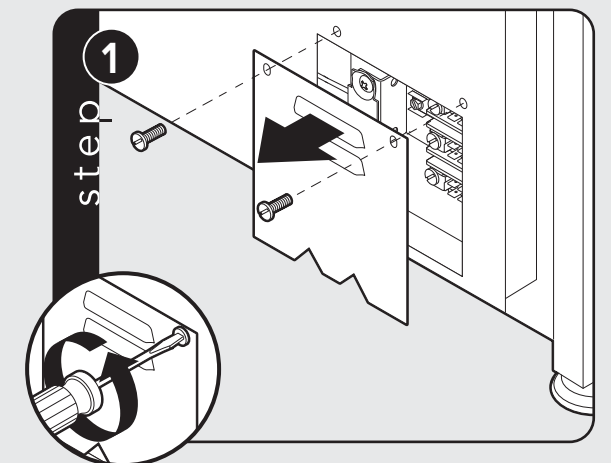
Electrical shock hazard.

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

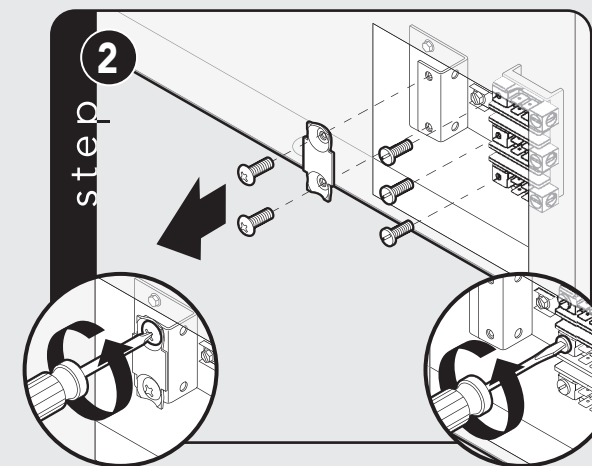
Use a 3-wire power supply cord kit rated for 40 amps – 125/250 volts with closed loop terminals and marked for use with ranges.

Do not use a GFI circuit. Where local codes do not permit grounding through neutral, use a 4-wire power supply cord. The cord or conduit must be secured to the range with the strain relief bracket.

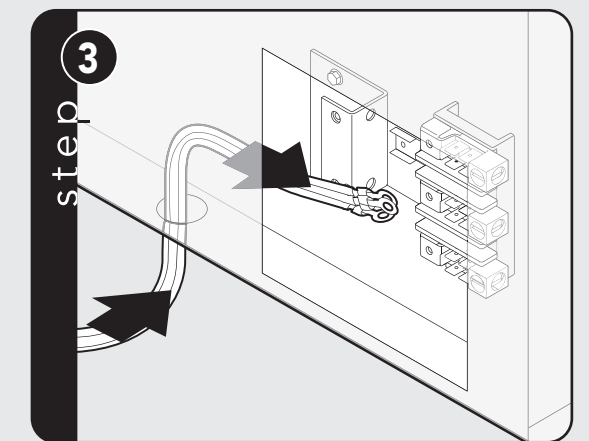
The electrical connection is made at the terminal block, which is located behind the access door on the back of the range.



Remove access door.

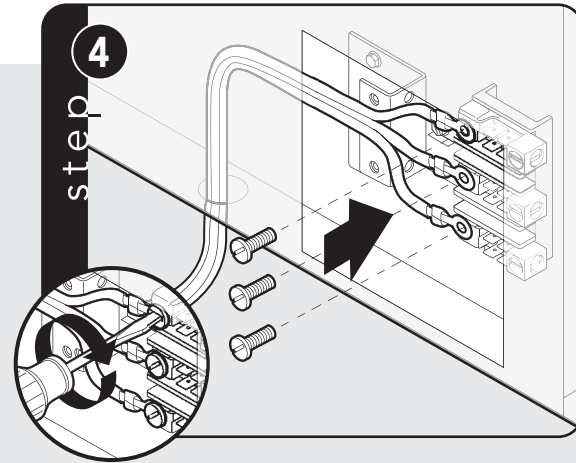


Remove supply cord strain relief bracket and three supply cord mounting screws on terminal block.

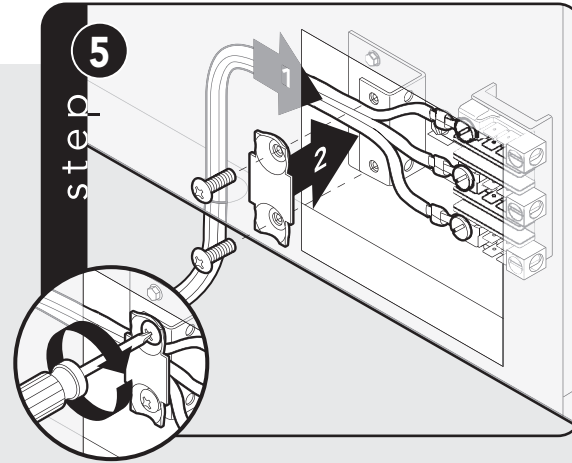


Feed supply cord up through hole in bottom of range back.

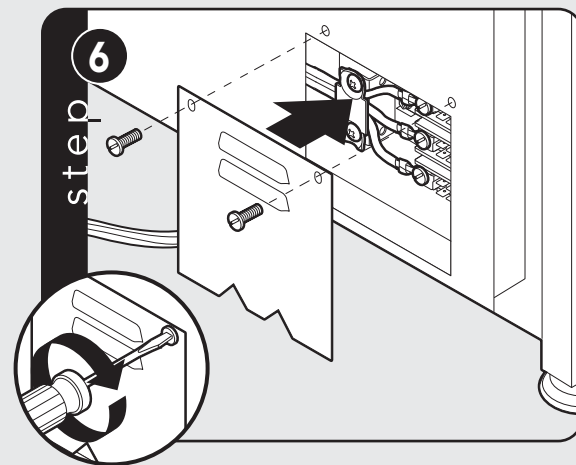
Electrical Connection (3-wire) (cont.)



Attach line #1 (red) and line #2 (black) leads to outside terminal. Attach neutral wire (white) to center terminal on the terminal block.



Push supply cord toward terminal block to relieve strain, reattach supply cord strain relief bracket over supply cord.



Reattach access door.

Electrical Connection (4-wire)

⚠ WARNING

Electrical shock hazard. To avoid risk of electrical shock, personal injury or death; grounding product to the frame of the unit may or may not be permitted through your local codes. If ground to the frame is not permitted then a 4 conductor power cord must be used.

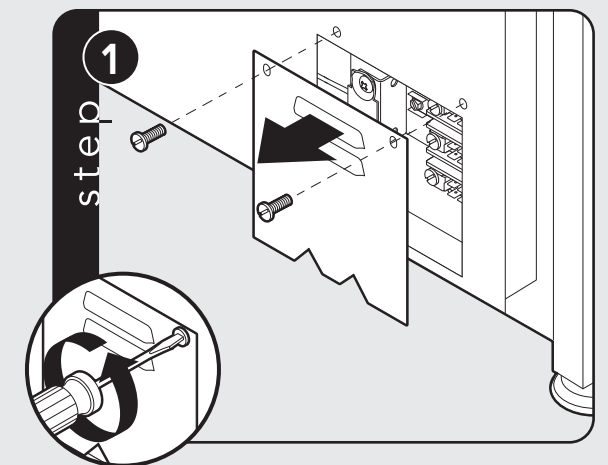
⚠ WARNING

Electrical shock hazard. To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

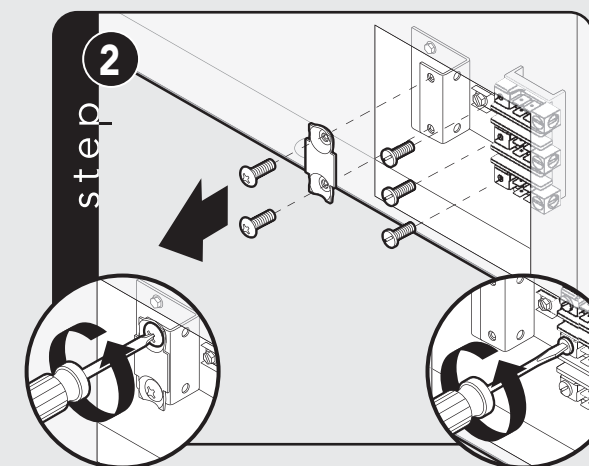
Use a 4-wire power supply cord kit rated for 40 amps – 125/250 volts with closed loop terminals and marked for use with ranges.

Do not use a GFI circuit. Where local codes do not permit grounding through neutral, use a 4-wire power supply cord. The cord or conduit must be secured to the range with the strain relief bracket.

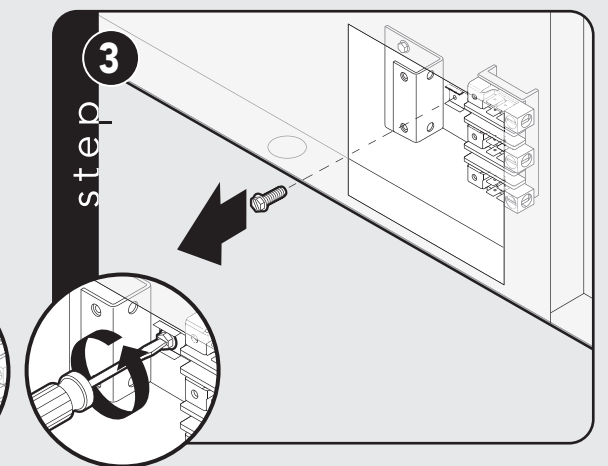
The electrical connection is made at the terminal block, which is located behind the access door on the back of the range.



Remove access door.

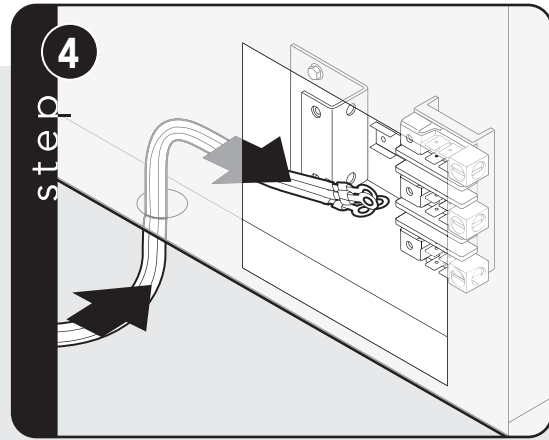


Remove supply cord strain relief bracket and three supply cord mounting screws on the terminal block.

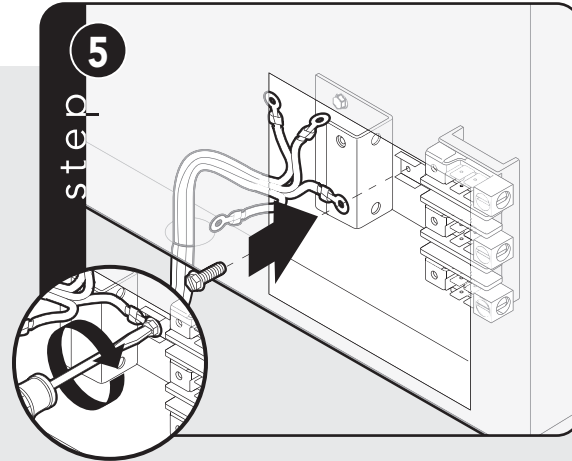


Remove grounding screw. Cut-off and discard ground strap.

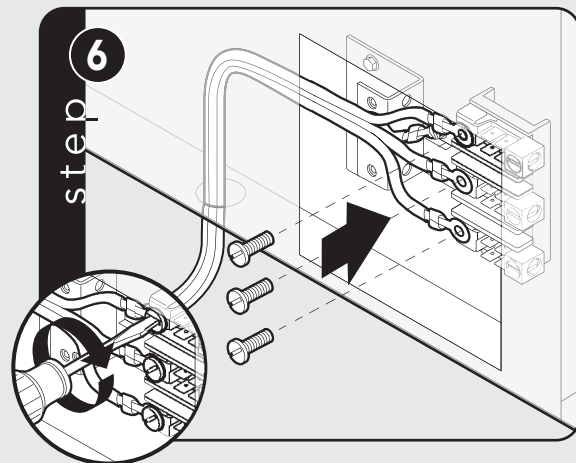
Electrical Connection (4-wire) (cont.)



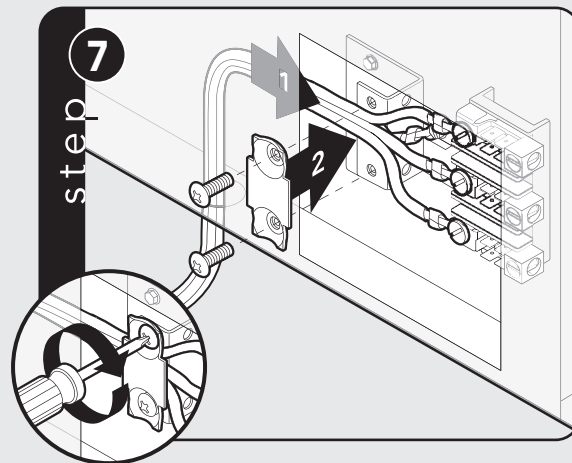
Feed supply cord up through hole in bottom of range back.



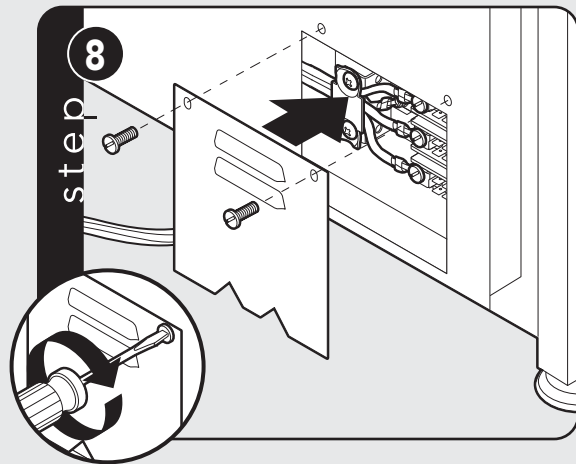
Attach ground lead (green) with ground screw that was removed.



Attach line #1 (red) and line #2 (black) leads to outside terminal. Attach neutral wire (white) to center terminal on terminal block.

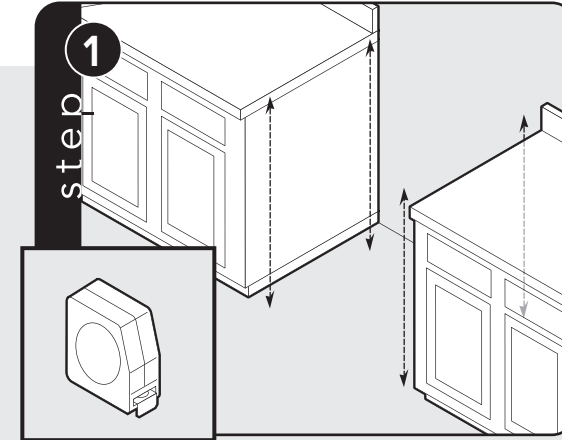


Push supply cord toward terminal block to relieve strain, reattach supply cord strain relief bracket over supply cord.

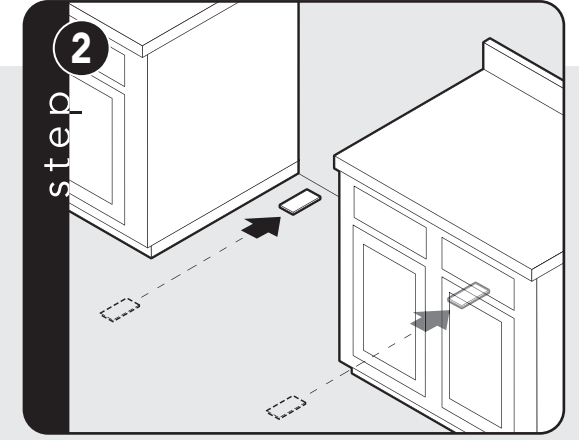


Reattach access door.

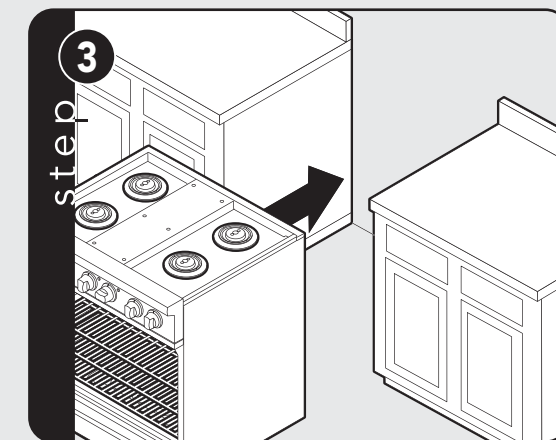
Leveling/Adjustments/Alignment



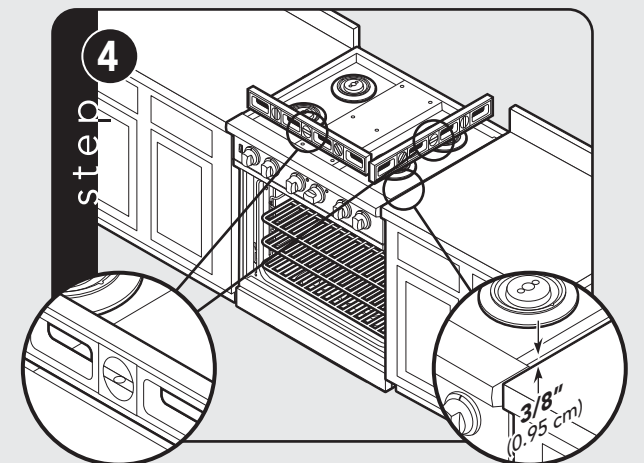
Measure the four corners in cutout area to verify if flooring is level.



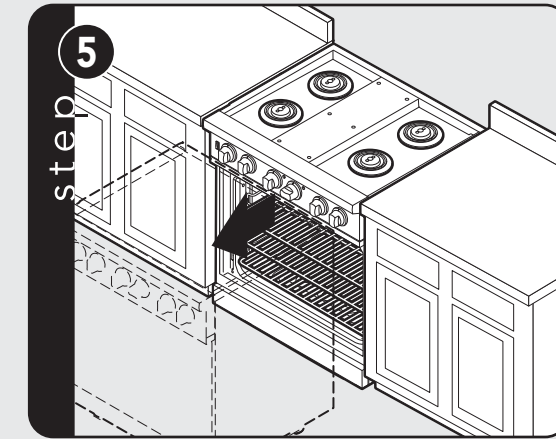
For uneven or sloped floors, level unit with metal shims only, as the adjustment required may exceed the thread available in the leg.



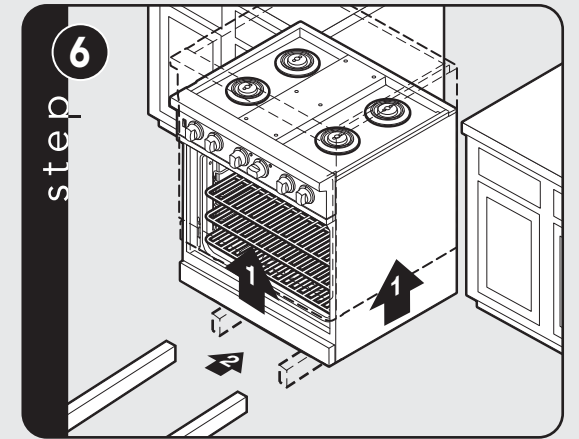
Move unit into opening.



Check that unit is level side to side and front to back. Side trim of the high corner must be 3/8" (0.95 cm) above countertop.

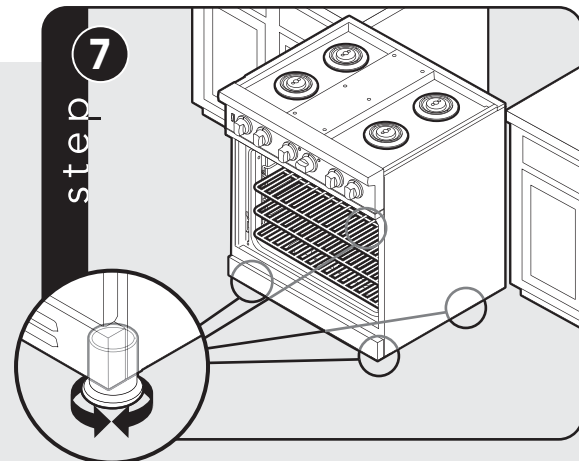


If leveling is required, move unit out of opening.



Lift unit and prop on wood blocks.

Leveling/Adjustments/Alignments (cont.)



Set the high corner of range so that the top of side trim is 3/8" (0.95 cm) above countertop. Level range to high corner.

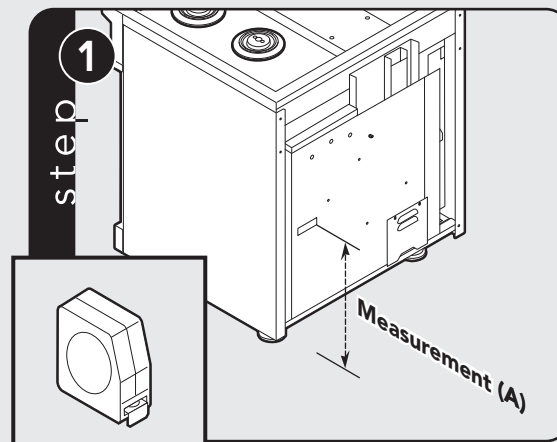
Anti-tip Device Installation

⚠️ WARNING

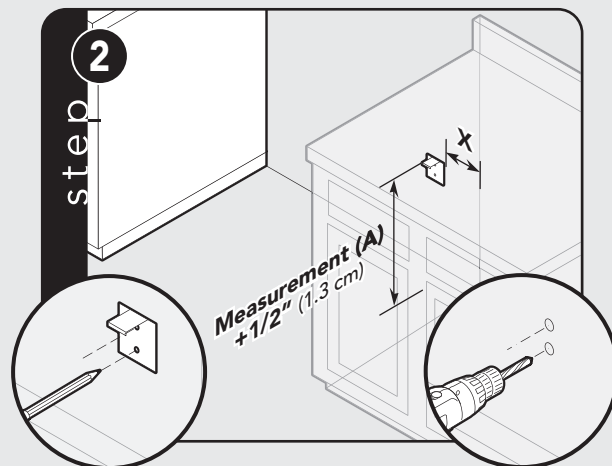


Tipping hazard.

To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.



Measure from floor to bottom of the anti-tip opening located on the back of range. This will be measurement (A).

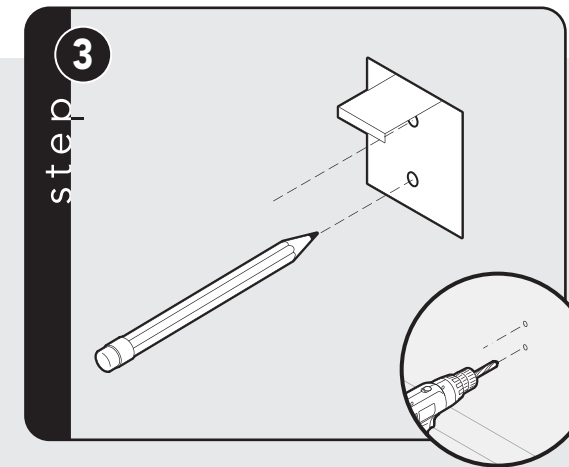


Locate anti-tip bracket on rear wall with the top left corner at measurement (A) plus 1/2" (1.3 cm) from the floor and 3-5/8" (9.2 cm) from where the right side of range (facing range) is to be located.

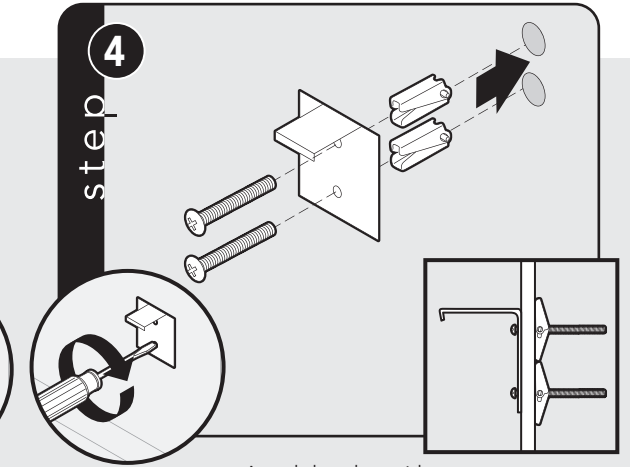
| Range Width | "X" Dimension |
|-------------|-----------------|
| 30" | 3-5/8" (9.2 cm) |
| 36" | 8" (20.3 cm) |
| 48" | 5" (12.7 cm) |
| 60" | 5" (12.7 cm) |

Anti-tip location for each range width.

Anti-tip Device Installation (cont.)



Mark and drill holes where bracket will be located.



Attach bracket with mounting hardware provided.

Connecting Gas & Electric

⚠️ DANGER

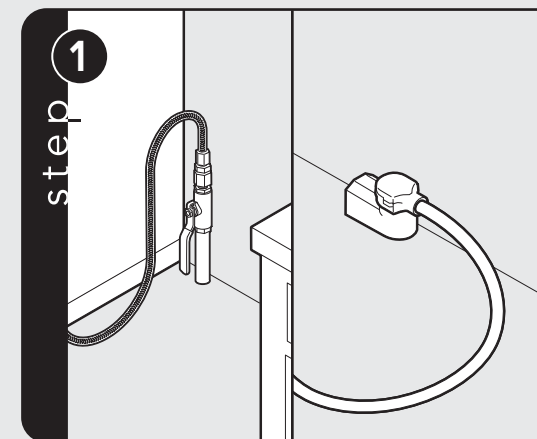


Gas leak hazard.

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

Note: Refer to electrical and gas requirements section for proper installation information.



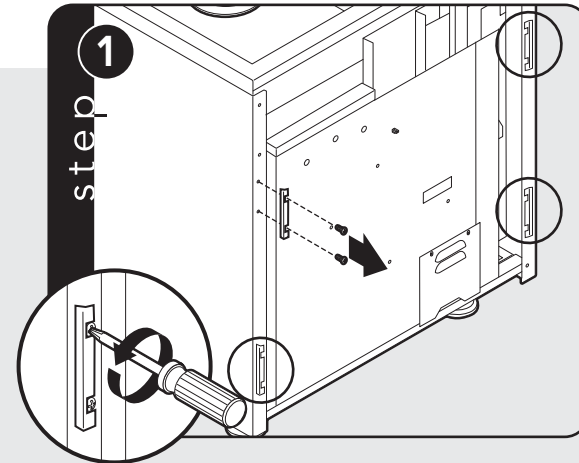
Connect gas and electrical. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.

Standoff Bracket Removal (48" and 60"W. VDSC Models Only)

Note: Standoff brackets can only be removed if range is installed against a **NON-COMBUSTIBLE** wall.

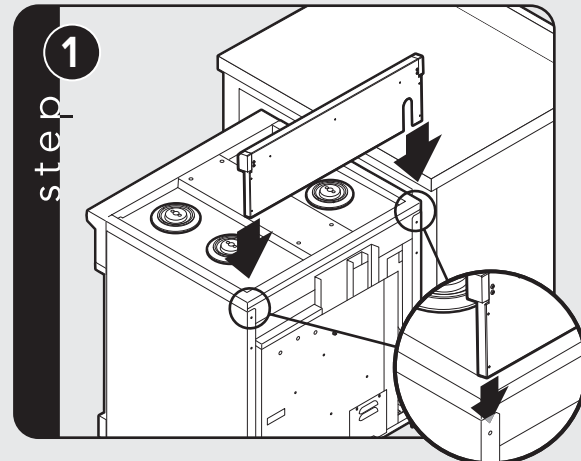
⚠ DANGER

FIRE HAZARD
Standoff brackets provide a 3/4" barrier between back of range and rear wall. These must be in place for adequate ventilation. The standoff brackets may only be removed if range is installed against a non-combustible wall.

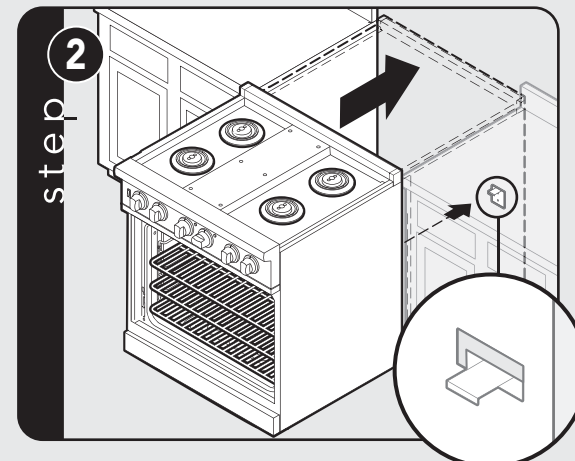


Unscrew four standoff brackets and remove.

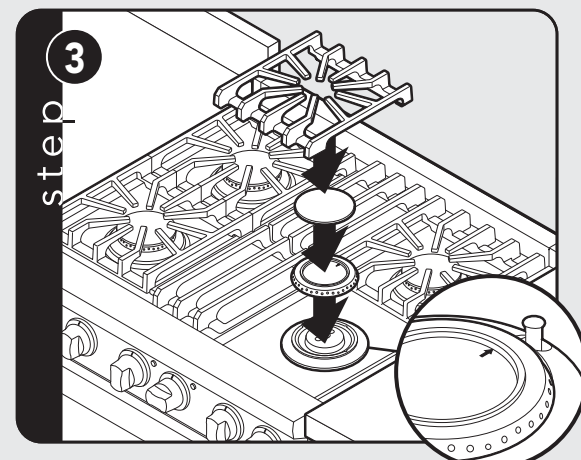
Final Installation



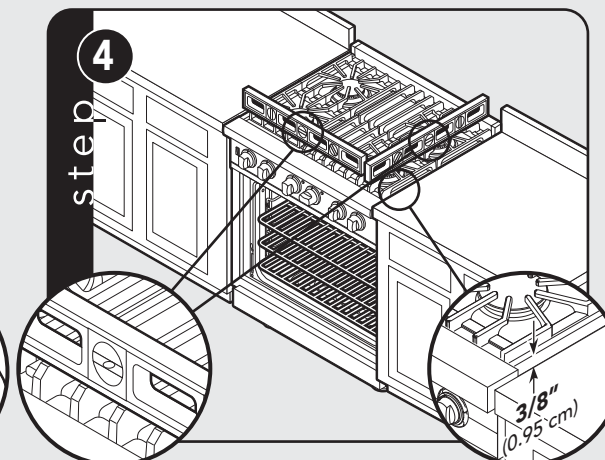
Install island trim. Attach with four screws provided.



Slide range into place. Be sure anti-tip bracket slides into the anti-tip opening.

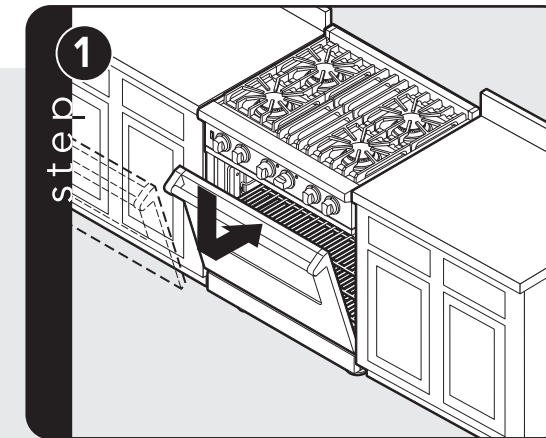


Burner caps are packed in styrofoam top pack with the grates. Place burner grate on top of burner cap and grate support.
Note: Arrow on burner cap must be pointing towards back of range.

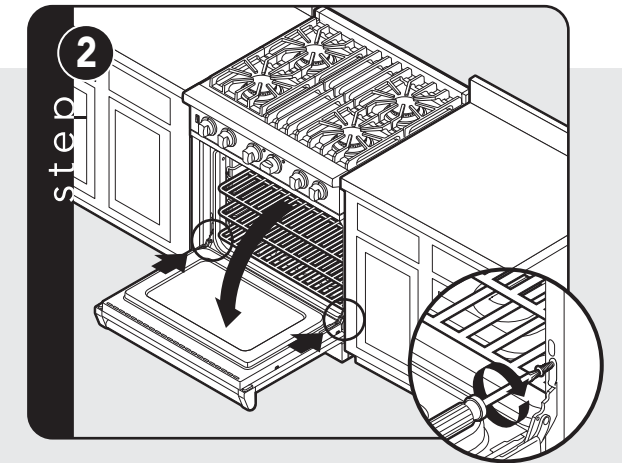


Check that unit is level side to side and front to back. The side trim must be 3/8" (0.95 cm) above countertop. If unit is not level repeat steps 5-7 of "Leveling/Adjustments/Alignment" section.

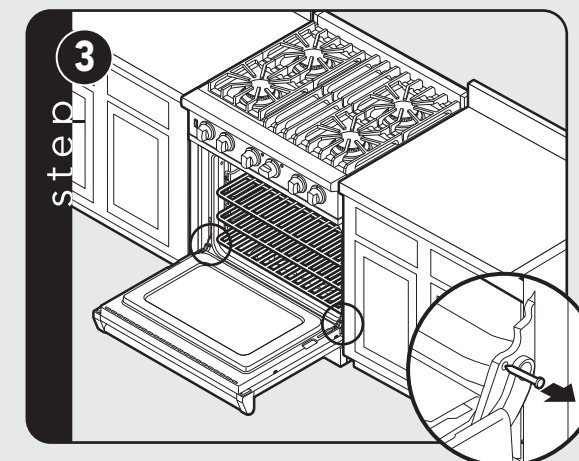
Door Replacement and Adjustment



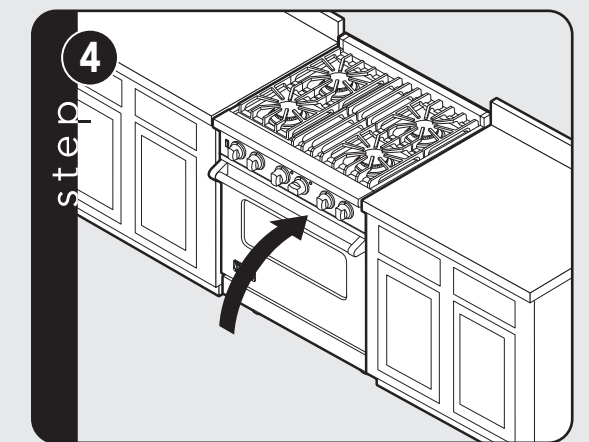
Reattach door to range.



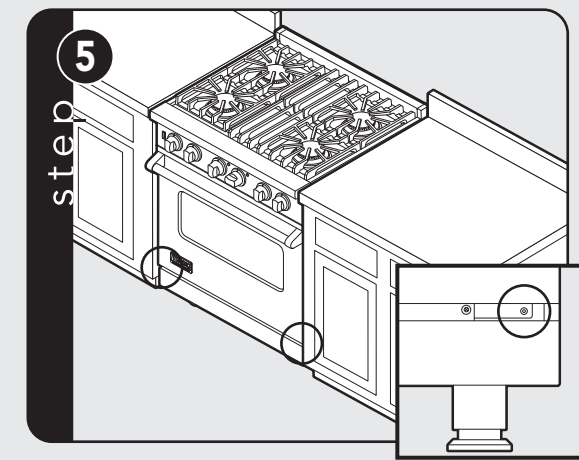
Open door completely. Reattach hinge trim.



Remove pins from hole in hinges.



Close door.



If the door needs to be adjusted, loosen hinge trim screws located in step 2. Adjust the screws located between the door and kickplate using a 5/32" hex head allen wrench. After adjustment, tighten hinge trim screws.

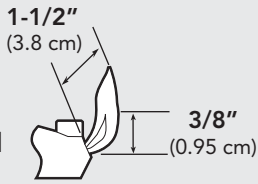
Final Preparation

- All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, **DO NOT** use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel

to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wool or nylon scraper. **DO NOT** use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

Performance Checklist

A qualified installer should carry out the following checks:

- Check top burner ignition. See drawing for proper flame height on HI. The low flame should light at every port. 
- Check oven bake function—bake element on full power, center and outside broil elements at partial power.
- Convection bake function—bake and broil elements the same with the convection fan on.
- Check TruConvec™ function—TruConvec element (behind convection fan cover) on and convection fan on.
- Check HI broil function—both broil elements at full power.
- Check LOW broil function—inner broil element only.
- Check convection broil function—both broil elements at full power with convection fan on.

- Check self-clean function—door will lock in approximately 30 seconds, the center and outside broil elements will turn on and the bake element will turn on at partial power. Check broil elements through window to make sure they are on, then abort self-clean cycle to unlock door.

⚠ NOTICE

When conducting performance test, **DO NOT** run self-clean cycle for more than 10 minutes with oven racks inside oven. This could cause them to discolor due to the high temperature required for self-cleaning.

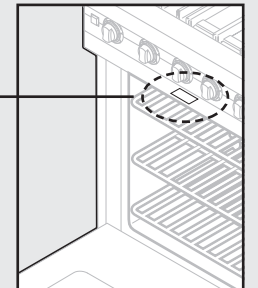
Service & Registration

Only authorized replacement parts may be used in performing service on the appliance. All servicing should be referred to a qualified technician.

Contact Viking Range Corporation, 1-888-VIKING1 (854-4641), for the nearest service parts distributor in your area or write to:

**VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA**

The serial number and model number for your appliance can be found by opening the door and looking under the control panel.



Record the following information indicated below. You will need it if service is ever required.

Model number _____

Serial number _____

Date of purchase _____

Date installed _____

Dealer's name _____

Address _____

These installation instructions should remain with the unit for future reference.

