

Use & Care MANUAL



7 SERIES

Professional Built-in Gas Rangetops

VGRT736, CVGRT736,
VGRT748, CVGRT748

Congratulations

We hope you will enjoy and appreciate the care and attention we have put into every detail of your new, state-of-the-art rangetop.

Your professional rangetop is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become familiar with your rangetop's care and operation.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact our Consumer Support Center at 1-888-845-4641.

We appreciate your choice of our product and hope that you will again select our products for your other major appliance needs.

For more information about the complete and growing selection of appliances, visit us online at vikingrange.com in the US and brigade.ca in Canada.

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Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance. ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

⚠ DANGER
Hazards or unsafe practices which WILL result in severe personal injury or death
⚠ WARNING
Hazards or unsafe practices which COULD result in death or severe personal injury
⚠ CAUTION
Hazards or unsafe practices which COULD result in minor personal injury. 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.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

For proper and safe operation, this unit is not intended to be operated by an external timer or separate remote control system.

Warnings

IMPORTANT: If the power cord is damaged, it must be replaced by a qualified technician or a Viking Range, LLC representative in order to avoid a hazard.

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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.

⚠ WARNING



To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

⚠ WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance. Children should be supervised to ensure that they do not play with the appliance.

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

⚠ WARNING

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, **DO NOT** use the rangetop as a storage area for food or cooking utensils.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- **NEVER** leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **DO NOT** leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a lighted surface burner.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. **DO NOT** pour spirits over hot foods.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **GREASE**—Grease is flammable and should be handled carefully. **DO NOT** use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. **DO NOT** allow grease to collect around the oven or in vents. Wipe up spillovers immediately.

Child Safety

- **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot.
- **NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.
- **DO NOT** store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Warnings

Cooking Safety

- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- **ALWAYS** place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- **ALWAYS** adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance. This is based on safety considerations.
- **NEVER** leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **DO NOT** use high heat for extended cooking operations.
- **DO NOT** heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- Use dry, sturdy pot-holders. Damp pot-holders may cause burns from steam. Dish towels or other substitutes should **NEVER** be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.
- **ALWAYS** let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- **DO NOT** let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan off.
- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.
- If you are "flaming" liquor or other spirits under an exhaust, **TURN THE FAN OFF**. The draft could cause the flames to spread out of control.
- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).

Utensil Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, **DO NOT** extend handles over adjacent surface burners. **ALWAYS** turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- **NEVER** let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer's directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- This appliance has been tested for safe performance using conventional cookware. **DO NOT** use any devices or accessories that are not specifically recommended in this guide. **DO NOT** use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- The flame of the burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent counter-top surfaces, as well as the outside of the utensil. This is based on safety considerations.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. **DO NOT** touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Warnings

Important Safety Notice and Warning (State of California Proposition 65)

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Power Failure

If power failure occurs, the electric igniters will not work. No attempt should be made to operate the appliance during a power failure.

Momentary power failure can occur unnoticed. The appliance is affected only when the power is interrupted. When it comes back on, the unit will function properly without any adjustments. A "brown-out" may or may not affect operation, depending on how severe the power loss is.

Before Using Your Rangetop

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before starting to cook, clean the rangetop thoroughly with hot, soapy water. There may be some burn off and odors on first use of the appliance—this is normal.



Rangetop Features

- **Exclusive** Elevation Burners™ for commercial-type performance.
 - Front burners rated at 23,000 BTUs
 - Rear burners rated at 15,000 BTUs / one at 8,000 BTUs
- **Exclusive** VariSimmer™ Setting for all burners provides gentle, even simmering.
- **Exclusive** SureSpark™ Ignition System with automatic re-ignition for consistent and reliable ignition on all burners.

Surface Operation

Our rangetops are equipped with an exclusive restaurant style sealed burner system. This unique burner system is equipped with 23,000 BTU front burners, 15,000 BTU rear burners and one 8,000 BTU rear burner.

The 23,000 BTU burners are designed to provide extra high heat output, especially when using large pans, and should be used for boiling large quantities or to bring something to a boil quickly. While the high output 23,000 BTU burners have the extra power needed to bring large quantities of liquid to a boil rapidly, they are also able to be turned down low enough to provide a very low and delicate simmer, making this the most versatile burner system on the market.

Lighting Burners

All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.

Surface Burners-Automatic Re-ignition

To light the surface burners, push and turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Each burner will ignite at any "ON" position with the automatic re-ignition system. If the flame goes out for any reason, the burner will automatically re-ignite if the gas is still flowing. When gas is permitted to flow to the burner, the electric igniters start sparking, creating a "clicking" sound. If not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

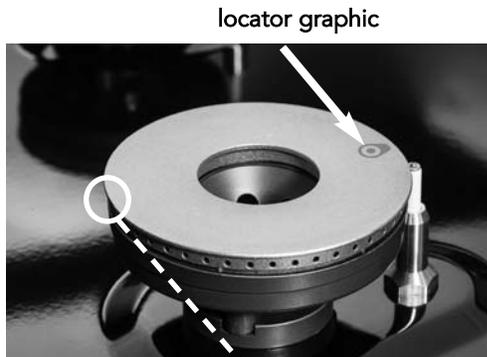
Within a few moments, enough gas will have traveled to the burner to ignite. When the burner ignites, turn the burner control to any position to adjust the flame size. Setting the proper flame height for the desired cooking process and selecting the correct cooking vessel will result in superior cooking performance, while also saving time and energy.



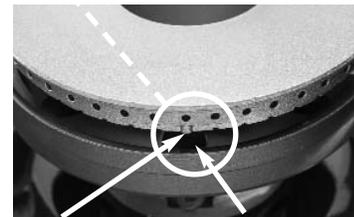
Operation

Proper alignment of Burner Head

When placing the burner head on the burner base, carefully align the locator pin in the outer edge below the burner ports with the small notch in the top front edge of the burner base. This will align the burner port with the ignitor. When properly installed, the locator graphic will be aligned with the ignitor and opposite the locator pin.



locator graphic



locator pin

burner base notch

Surface Operation

Vari Simmer™ Setting

Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentler treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant effect on how high or low a flame is needed for simmering. For this reason, our Professional range and rangetop burners are engineered with a Vari Simmer setting. The Vari Simmer setting is not just one simmer setting, but provides a variable range of simmer settings. This variable range of simmer settings allows adjustment of the flame height to achieve the best simmer depending on the type and quantity of food being simmered. It is this ability that makes the Vari Simmer setting the most accurate and trustworthy simmer on the market.

Surface Cooking Tips

- Use low or medium flame heights when cooking in vessels that are poor conductors of heat, such as glass, ceramic, and cast-iron. Reduce the flame height until it covers approximately 1/3 of the cooking vessel diameter. This will ensure more even heating within the cooking vessel and reduce the likelihood of burning or scorching the food.
- Reduce the flame if it is extending beyond the bottom of the cooking vessel. A flame that extends along the sides of the vessel is potentially dangerous, heats the utensil handle and kitchen instead of the food, and wastes energy.
- Reduce the flame height to the minimum level necessary to perform the desired cooking process. Remember that food cooks just as quickly at a gentle boil as it does at a rolling boil. Maintaining a higher boil than is necessary wastes energy, cooks away moisture, and causes a loss in food flavor and nutrient level.
- The minimum pot or pan (vessel) diameter recommended is 6" (15 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.

Surface Heat Settings*

Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sauteing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large utensil

***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Cooking Vessels

Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cooking vessels are suitable for use with the range and it is not necessary to replace your present domestic vessels with commercial cookware. This is a matter of personal choice. As with any cookware, it should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

Note: When using big pots and/or high flames, it is recommended to use the front burners. There is more room in the front and potential cleanup at rear of appliance due to staining or discoloration will be minimized.



Griddle/Simmer Plate

(on applicable models)

The optional 15,000 BTU griddle is constructed of machined steel with a chrome finish and is uniquely designed to offer excellent cooking performance as well as easy clean up. The griddle is equipped with an electronic thermostat to maintain an even temperature across the griddle once the desired temperature has been set. The griddle has a power "ON" indicator light which glows when the griddle thermostat has been turned on. This will cycle on and off as needed to indicate the thermostat is maintaining the selected temperature.

Cleaning the Griddle Before the First Use

- Remove plastic film.
- Wash griddle with warm, soapy water. Rinse off and dry thoroughly. The griddle is now ready to be used.



Griddle Cooking Chart

Food	Temp (°F)	Temp (°C)
Eggs	200	93
Bacon	300-325	149-163
Pancakes	375-400	191-205
French Toast	400	205
Fish Fillets	350	121
Hamburger	350	177
Steaks	350	177

***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Griddle/Simmer Plate Operation

- Turn the griddle control knob counterclockwise to the desired temperature setting. The power "ON" indicator light will glow indicating the griddle thermostat is on.
- When the griddle has reached the desired temperature, the power "ON" indicator light will turn off indicating the griddle is preheated to the selected temperature.
- Use liquid cooking oil or butter for eggs, pancakes, French toast, fish and sandwiches to prevent sticking.
- Routinely scrape loose food particles with a heat resistant plastic or wooden spatula during cooking to make the cleanup easier and to avoid the particles mixing with the food.
- To turn the griddle off, turn the thermostat knob clockwise to the "OFF" position.
- ALWAYS turn to the "OFF" position when not in use and lower the heat between cooking loads.

Griddle/Simmer Plate Clean Up & Care

- **AFTER** the griddle has cooled, simply wipe down the surface with a clean cloth or paper towel. The chrome griddle plate can then be removed and taken to the sink for easy cleanup.
- After heavy cooking is completed and the griddle is still warm enough to create steam, pour a small amount of club soda at room temperature directly on the griddle. Using a heat resistant or wooden spatula, pull oils and food particles toward the trough in front. Wipe entire surface with a paper towel.
- Non-stick cooking spray is not recommended as it contains a high water content that has a tendency to burn quickly.
- Corn oil is not recommended as it has a high sugar level. It will caramelize and burn on the surface making it very difficult to remove.
- After using the griddle, always remove the grease trough located in the front. Simply pull the trough towards you and lift out. The trough or tray trap needs to be cleaned after each use. A fire hazard may occur if grease is accumulated in the trough.
- Important: Never flood a hot griddle with cold water. This thermal shock promotes griddle warping and can cause the griddle to crack if continued over a period of time. **CAUTION:** Chrome griddle plate is **Not** Dishwasher Safe. Optional Nonstick griddle/grill accessory plate is available for purchase.

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. The range must be kept clean and maintained properly. Before cleaning, make sure all controls are in the "OFF" position. Disconnect power if cleaning thoroughly with water.

Surface Burners

Wipe up spill-overs as soon as possible after they occur and before they get a chance to burn in and cook solid. In the event of a spill-over, follow these steps:

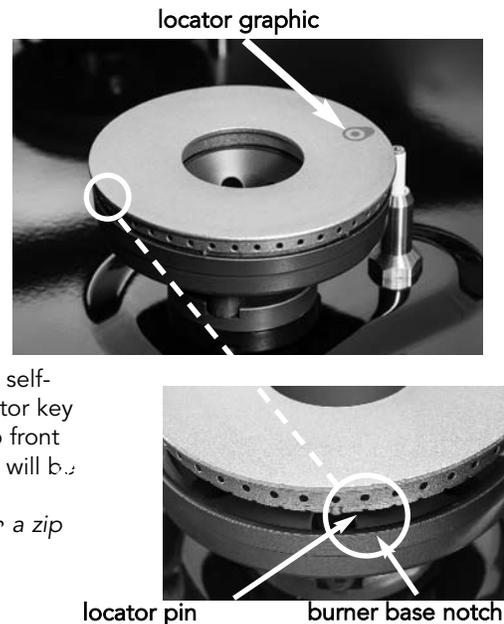
- Allow the burner and grate to cool to a safe temperature level.
- Lift off the burner grate. Wash in warm soapy water.
- Remove the burner head and burner base and clean.

Burner Heads

The surface burner heads should be routinely removed and cleaned.

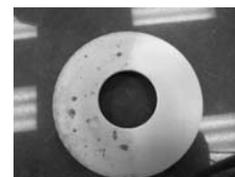
ALWAYS clean the burner heads after a spill-over. Keeping the burner heads clean will prevent improper ignition and uneven flames. To clean, pull burner head straight up from the burner base. Wipe off with warm, soapy water and a soft cloth after each use. Use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad for cooked-on foods. If ports on burner head are clogged, clean with a straight pin. **DO NOT** enlarge or distort the ports. **DO NOT** use a toothpick to clean the ports. Dry thoroughly after cleaning. For best cleaning and to avoid possible rusting, **DO NOT** clean in dishwasher or self-cleaning oven. When replacing the burner head, carefully align the locator key in the outer edge below the burner ports with the small notch in the top front edge of the burner head. When properly installed, the locator graphic will be aligned with the ignitor and opposite the locator pin.

Cleaning Tip: For difficult to clean burner caps and heads, place parts in a zip seal bag with ammonia.



For Tough Stains on Burner Heads:

- Mix Bar Keepers Friend® and water to make a paste. Coat area to be cleaned and leave for about 30 minutes.
- Scrub burner head with a green 3M® pad. It's best to put the burner head on a hard surface with a towel under it, so it doesn't scratch the surface. Apply pressure when scrubbing. Rinse well with warm water. Make sure paste does not clog burner holes on sides.
- Right side was cleaned using this method. NOTE: Not guaranteed to remove all stains. Stain strength varies depending on type of spill, temperature of burner head when spill occurred, length of time spill remained on burner, etc.



Burner Base

To clean, pull burner base straight up from the burner flange. Wipe off with warm, soapy water and a soft cloth after each use. Use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad for cooked-on foods. When replacing burner base, carefully align the three ribs underneath the burner base with the three grooves in the burner flange. Make sure the burner base is level.

Note: For stubborn stains, use a non-abrasive cleanser such as Bon Ami™ and a soft brush or soft Scotch Brite™ pad.

Cleaning Tip: For difficult to clean burner caps and heads, place parts in a zip seal bag with ammonia.

Cleaning and Maintenance

Burner Flange

After the burner flange has cooled, it should be wiped with hot soapy water but do not allow water to run or drip in the large center opening. **DO NOT** use steel wool, abrasive cloths, cleanser, or powders. To remove encrusted materials, soak the area with a hot towel to loosen the material, then use a wooden or nylon spatula. **DO NOT** use a metal knife, spatula, or any other metal tool to scrape the burner flange.

- Wipe up any spills which remain on the sealed top surface.
- Replace burner base, burner head, and grates after drying thoroughly.



Control Panel

DO NOT use any cleaners containing ammonia or abrasives. They could remove the graphics from the control panel. Use hot, soapy water and a soft clean cloth.

Control Knobs

MAKE SURE ALL THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem. **DO NOT** use any cleaners containing ammonia or abrasives. They could remove the graphics from the knob.



Stainless Steel Parts

All stainless steel body parts should be wiped regularly with hot soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. **DO NOT** use steel wool, abrasive cloths, cleansers, or powders. If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. **DO NOT** use a metal knife, spatula, or any other metal tool to scrape stainless steel. **DO NOT** permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Troubleshooting

Problem	Possible Cause and/or Remedy
Rangetop will not function.	Rangetop is not connected to electrical power: Have electrician check power circuit breaker, wiring, and fuses.
Igniters will not work.	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniters sparking but no flame ignition.	Gas supply valve is in "OFF" position. Gas supply is interrupted.
Igniters sparking continuously after flame ignition.	Power supply is not grounded. Power supply polarity is reversed. Igniters are wet or dirty.
Burner ignites but flame is large, distorted, or yellow.	Burner ports are clogged. Unit is being operated on wrong type of gas. Air shutters not properly adjusted.

Service Information

If service is required, call your authorized service agency.

Have the following information readily available.

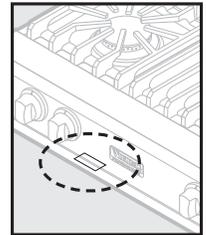
- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range, LLC at 1-888-845-4641, or write to:

**VIKING RANGE, LLC
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA**

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

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



Model no. _____ Serial no. _____

Date of purchase _____ Date installed _____

Dealer's name _____

Address _____

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

Keep this manual for future reference.

Warranty

PROFESSIONAL SERIES BUILT-IN GAS RANGETOP WARRANTY

TWO YEAR FULL WARRANTY

Built-in gas rangetops and all of their component parts, **except as detailed below*†**, are warranted to be free from defective materials or workmanship in normal residential use for a period of two (2) years from the date of original retail purchase or closing date for new construction, whichever period is longer. Viking Range, LLC, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

***FULL NINETY (90) DAY COSMETIC WARRANTY:** Product is warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within ninety (90) days from date of original retail purchase. Viking Range, LLC uses high quality processes and materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors. Therefore, this warranty does not apply to color variation attributable to such factors.

†FULL NINETY (90) DAY WARRANTY IN "RESIDENTIAL PLUS" APPLICATIONS: This full warranty applies to applications where use of the product extends beyond normal residential use, but the warranty period for products used in such applications is ninety (90) days. Examples of applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, yachts, etc. Under this "Residential Plus" warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations.

FIVE YEAR LIMITED WARRANTY ON BURNERS

Any surface burner which fails due to defective materials or workmanship (excluding cosmetic failures) in normal household use during the third through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. This does not include ignition systems, burner bases, etc.

TEN YEAR LIMITED WARRANTY ON PORCELAIN

Any porcelain oven or porcelain inner door panel which rusts through due to defective materials or workmanship in normal household use during the fourth through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

TERMS AND CONDITIONS

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty and applies to products purchased and located in the United States, Canada, Mexico, and the Caribbean (excluding Cuba, Dominican Republic, and Haiti). Products must be purchased in the country where service is requested. If the product or one of its component parts contains a defect or malfunction during the full warranty period after a reasonable number of attempts by the warrantor to remedy the defect or malfunction, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation, except as specified under the limited warranty. Under the terms of this warranty, service must be performed by a factory authorized Viking Range, LLC service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. Owner shall be responsible for proper installation, providing reasonable and necessary maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. 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, LLC can contact you should any question of safety arise which could affect you.

This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

WHAT IS NOT COVERED BY THIS WARRANTY: This warranty shall not apply to damage resulting from abuse, failure to provide reasonable and necessary maintenance, accident, delivery, negligence, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range, LLC service agency or representative. This warranty does not apply to commercial usage.

LIMITATION OF REMEDIES AND DURATION OF IMPLIED WARRANTY

OWNER'S SOLE AND EXCLUSIVE REMEDY FOR A CLAIM OF ANY KIND WITH RESPECT TO THIS PRODUCT SHALL BE THE REMEDIES SET FORTH ABOVE. VIKING RANGE, LLC IS NOT RESPONSIBLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGE, INCLUDING BUT NOT LIMITED TO FOOD OR MEDICINE LOSS, DUE TO PRODUCT FAILURE, 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 exclusions may not apply to you. **ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE APPLICABLE TO THIS PRODUCT ARE LIMITED IN DURATION TO THE PERIOD OF COVERAGE OF THE APPLICABLE EXPRESS WRITTEN LIMITED WARRANTIES SET FORTH ABOVE.** Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

WARRANTY SERVICE

To obtain warranty service, contact an authorized Viking Range, LLC service agent, or Viking Range, LLC, 111 Front Street, Greenwood, Mississippi 38930, (888) 845-4641. Provide model and serial number and date of original purchase or closing date for a new construction. For the name of your nearest authorized Viking Range, LLC service agency, call Viking Range, LLC.

IMPORTANT: Retain proof of original purchase to establish warranty period.

Specifications subject to change without notice.

Viking Range, LLC
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information,
call 1-888-845-4641
or visit the our web site at vikingrange.com in the US or
brigade.ca in Canada