

Viking Use/Installation Guide



Viking Range Corporation

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For product information,

call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com



Outdoor 15" Wide Double Side Burners

IMPORTANT: PLEASE READ AND FOLLOW


- 1. Before beginning, please read these instructions completely and carefully.
- 2. Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty
- 3. Please observe all local and national codes and ordinances.
- 4. The installer should leave these instructions with the consumer who should retain for local inspector’s use and for future reference

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code, ANSI Z223.1.
In Canada: Installation must be in accordance with the current CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes.


**FOR YOUR SAFETY**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

**FOR YOUR SAFETY**



1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING**

If not installed, operated and maintained in accordance with the **manufacturer's** instructions, this product could expose you to substances in fuel or fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.

For example, benzene is a chemical which is part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame minimize incomplete combustion.

GENERAL INFORMATION

-  **WARNING:** This outdoor gas side burner is not intended to be installed in or on recreational vehicles and/or boats.
-  **WARNING:** Keep electrical supply cord and the fuel supply hose away from heated surfaces.
- Keep area clear and free from combustible materials, gasoline, and other flammable vapors.
 - When the outdoor gas side burner or grill is not in use, the gas supply must be turned off at the LP gas supply cylinder.
 - The pressure regulator and hose assembly supplied with the unit must be used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.
 - Finding a leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the on position and this must be done by a qualified technician.
 - The LP supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods.
 - Gas Manifold Pressure -
Natural gas - 4.0” W.C.P.
LP/Propane - 10.0” W.C.P.
 - If the following instructions are not followed exactly, a fire causing death or serious injury may occur:
-Do not store a spare LP gas cylinder under or near this appliance.
-Never fill the cylinder beyond 80 percent full.

SAFETY TIPS

- Keep outdoor cooking appliance area free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep ventilation openings at the rear of the cart and cylinder free and clear to allow proper air flow. Do not obstruct the flow of combustion and ventilation air.
- Spiders and insects can nest in the burners of the grill and block the gas and air flow to the burner ports. This may cause a fire from behind the manifold cover. Inspect and clean burners periodically.

BASIC SPECIFICATIONS

Description	VGSB5152	
Overall Width	15-5/16” (38.9 cm)	
Overall Depth	To end of landing ledge	31-9/16” (80.2 cm)
	To end of knobs	32-5/8” (82.9 cm)
Overall Height	To cooking surface	10 1/2” (26.3 cm)
Cutout Width	14 ” (35.6 cm)	
Cutout Depth	27-1/2” (69.9 cm)	
Cutout Height	10-1/4” (26.0 cm)	
Gas Requirements	Natural:	standard residential 1/2” (1.3 cm) ID gas service line.
	LP/Propane:	equipped with high capacity hose/regulator assembly for connection to standard 5 gal, 20 lb. LP/Propane gas cylinder with Type 1, QCC-1 connection or standard residential 1/2” (1.3 cm) ID gas service line.
Side Burner Rating	(2) - 15,000 BTU Nat./13,500 BTU LP (4.4 kW Nat./4.0 kW LP)	
Approximate Shipping Wt.	80 lbs. (36.3 kg)	

GAS CONNECTION

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the rating plate agrees with that of the supply. Never connect an unregulated gas line to the appliance. An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National electrical Code, ANSI/NFPA 70 and the National Fuel Code, ANSI Z223.1. **In Canada:** Installation must be in accordance with the current CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. All gas connections should be made by a competent technician and in accordance with local codes and or ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.

The gas side burner and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa). The unit must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Built-in installations must be plumbed using a fixed/hard line if the unit is going to be operated at a distance exceeding 3 feet (0.91 meters) from the fuel supply per ANSI Z21.24.

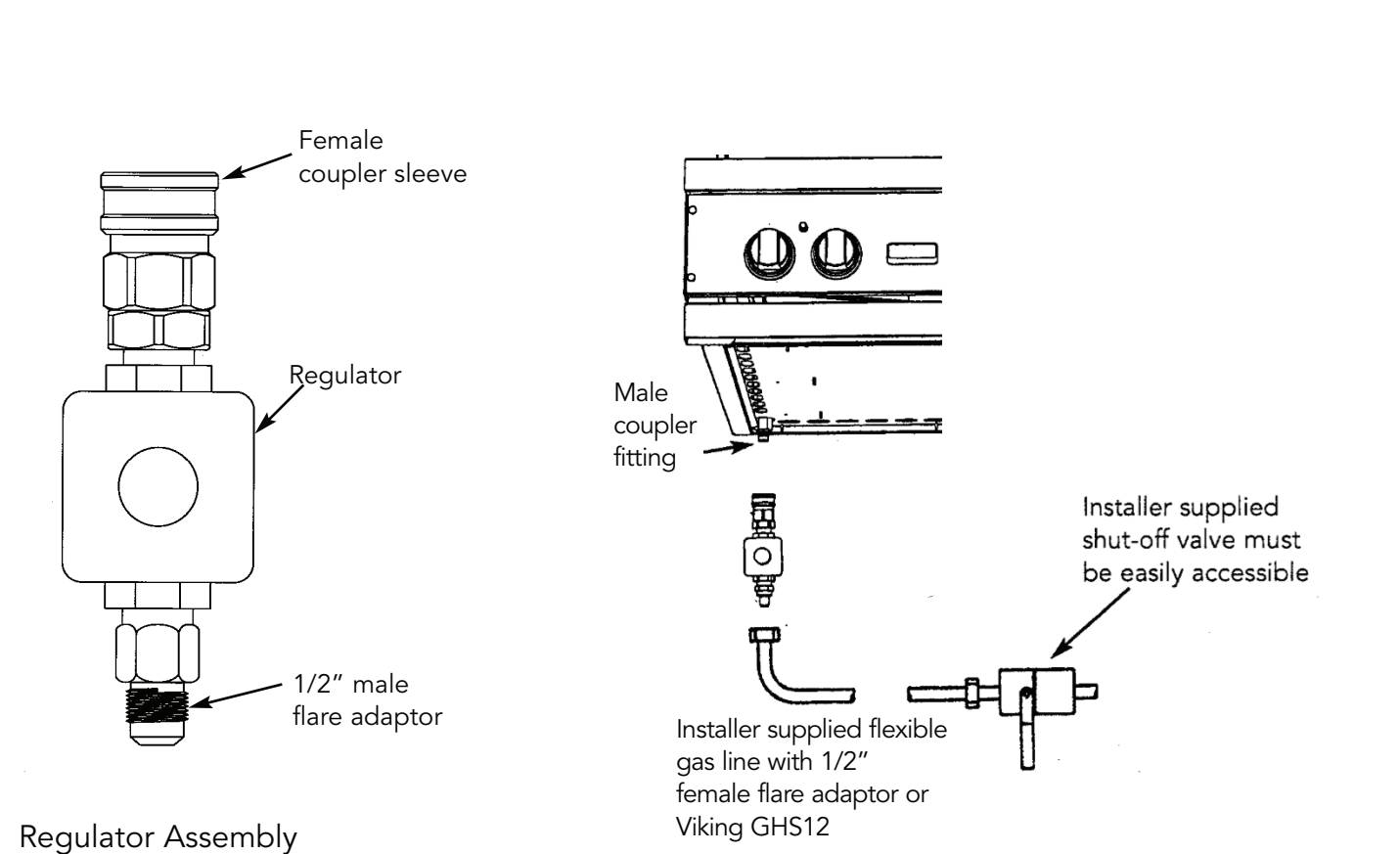
NATURAL FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 1/2" flare adaptor.
Operating Pressure: 4.0" W.C.P. Nat.
Supply Pressure: 6" to 14" W.C.P. Nat. If in excess of 14" W.C.P., a step-down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run and how deep to bury the lines. If the gas line is too small, the unit will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 1/2" (1.3 cm) female flare adaptor to the 1/2" (1.3 cm) male flare adaptor on the regulator assembly. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. Attach the regulator assembly to the unit by pulling back the female coupler sleeve towards the regulator. Insert the coupler into the male coupler fitting on the grill until the sleeve snaps forward securing the connection. **DO NOT forget to place the installer supplied gas valve in an accessible location.**

NOTE: If using a Viking GSH12 flexible hose, remove the 3/8" flare adaptor and attach hose to the the 1/2" (1.3 cm) male flare on the regulator assembly.

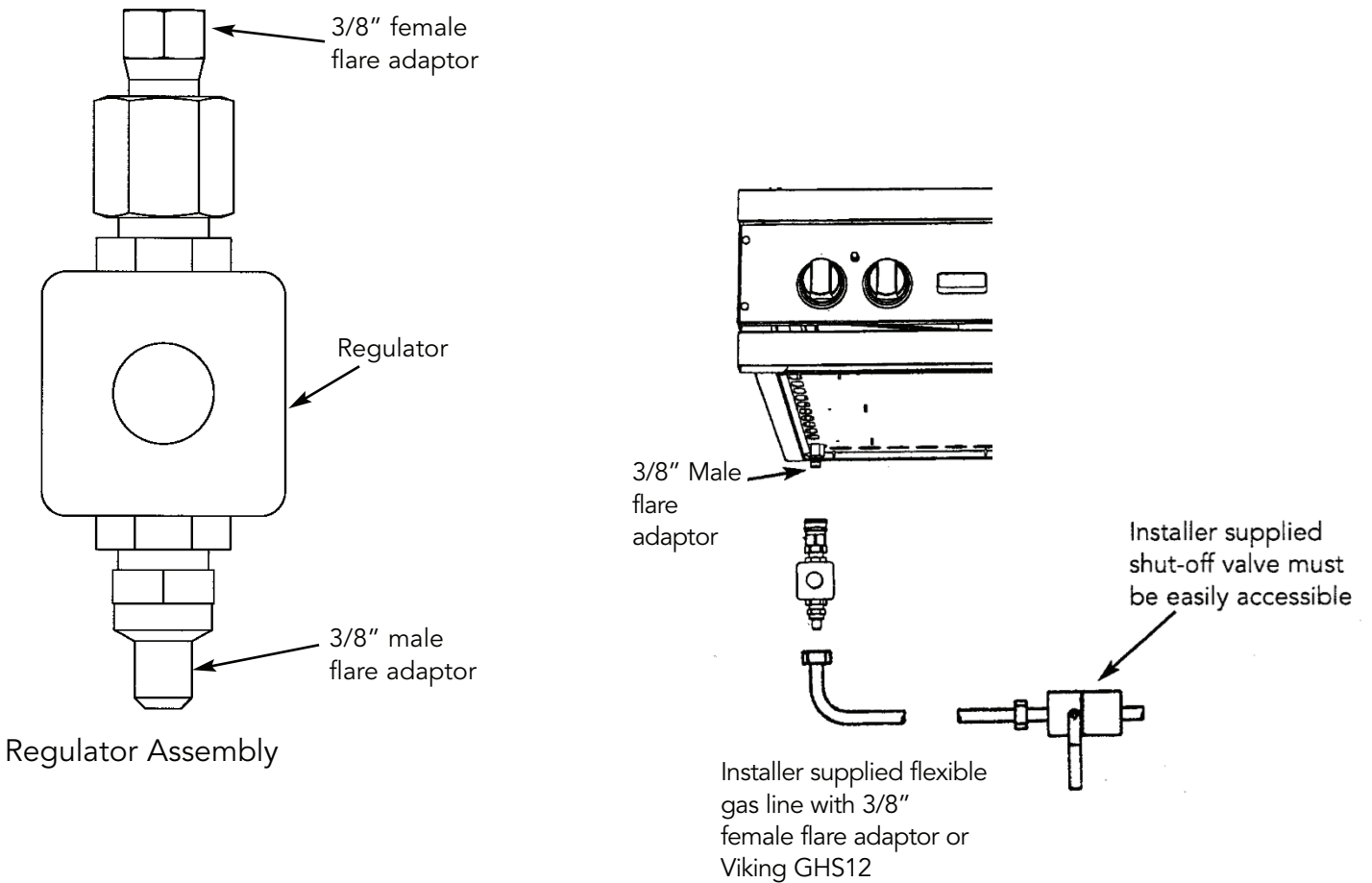


LP/PROPANE FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 3/8" flare adaptor.
Operating Pressure: 10.0" W.C.P. Nat.
Supply Pressure: 11" to 14" W.C.P. Nat. If in excess of 14" W.C.P., a step-down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run and how deep to bury the lines. If the gas line is too small, the unit will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 3/8" female flare adaptor to the 3/8" male flare adaptor to the regulator assembly. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. Attach the regulator assembly to the unit with the 3/8" female flare adaptor on the regulator assembly to the 3/8" male flare adaptor on the unit. **DO NOT forget to place the installer supplied gas valve in an accessible location.**



LP/Propane Tank Connection

Outdoor side burners orificed for use with LP/Propane gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP/Propane cylinder **equipped with a Type 1, QCC-1 connector**. (See LP/Propane tank requirements on page 6). Hose assembly must comply with Elastomeric Composite Hose and Couplings for Conducting Propane and Natural Gas, CAN/CGA-8.1 standard or the Thermoplastic Hose and Hose Couplings for Conducting Propane and Natural Gas CAN1-8.3 standard. (See LP/Propane tank requirements below). Each tank is supplied with a dust cap. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

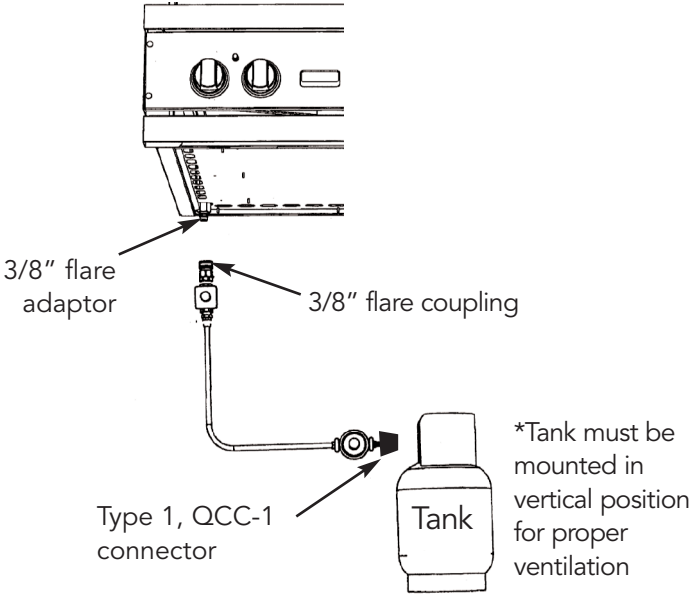
Built-in installations must be plumbed using a fixed/hard line if the unit is going to be operated at a distance exceeding 3 feet (0.91 meters) from the fuel supply per ANSI Z21.24. Also, in a built-in construction where an LP/Propane tank is going to be used, there **MUST** be some type of support (braces, cut-out, etc.) to prevent tank from moving within the installation. The support must also allow the LP/Propane tank to withstand a horizontal tipping force equal to the weight of the tank without tipping over. The tank can not tip over or deflect more than 1.00 inch when a 38 lb. horizontal force is applied to a 20 lb. LP/Propane tank.

Connection: 1/2" (1.3 cm) NPT male with a 3/8" (.95) flare adaptor
Operating Pressure: 10.0" W.C.P.

To connect to LP/Propane regulator/hose assembly:
Although the flow of gas is stopped when the quick disconnect system is disconnected as part of its safety feature, you should always turn the LP/Propane tank main valve "OFF" after each use and during transport of the tank or unit. First connect the regulator to the unit by screwing the 3/8" flare coupling to the 3/8" flare adaptor. Connect to the tank valve by screwing the Type 1, QCC-1 connector to the LP/Propane tank. Open the tank valve and check the connection between the regulator and the Type 1, QCC-1 fitting for leaks with a soapy water solution. If bubbles appear, tighten the connection. Repeat until all leaks have been stopped. **ALWAYS CHECK FOR LEAKS AFTER EVERY LP/PROPANE TANK CHANGE.** Any joint sealant used must be an approved type and be resistive to the actions of LP/Propane gas.

LP/Propane Tank Requirements

A dented or rusty LP/Propane tank may be hazardous and should be checked by your tank supplier. Never use a cylinder with a damaged valve. All tanks should be equipped with an OPD (overfilling protection device). This is a DOT requirement for all tanks purchased after October 1, 1998 and will ensure that the tank is not overfilled. The LP/Propane tank should be a standard 5-gal, 20 lb. gas cylinder tank approximately 12" in diameter and 18" high which must be constructed and marked in accordance with the Specifications for LP/Propane Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission. The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance. All LP/Propane tanks must be mounted in a vertical position for proper ventilation. The cylinder must be provided with a shut-off valve terminating in an LP/Propane gas supply cylinder valve outlet specified. The cylinder supply system must be arranged for vapor withdrawal and provided with a listed overfilling prevention device. If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Each tank is supplied with a dust cap. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane. Cylinders must be stored outdoors in a well-vented area out of the reach of children.



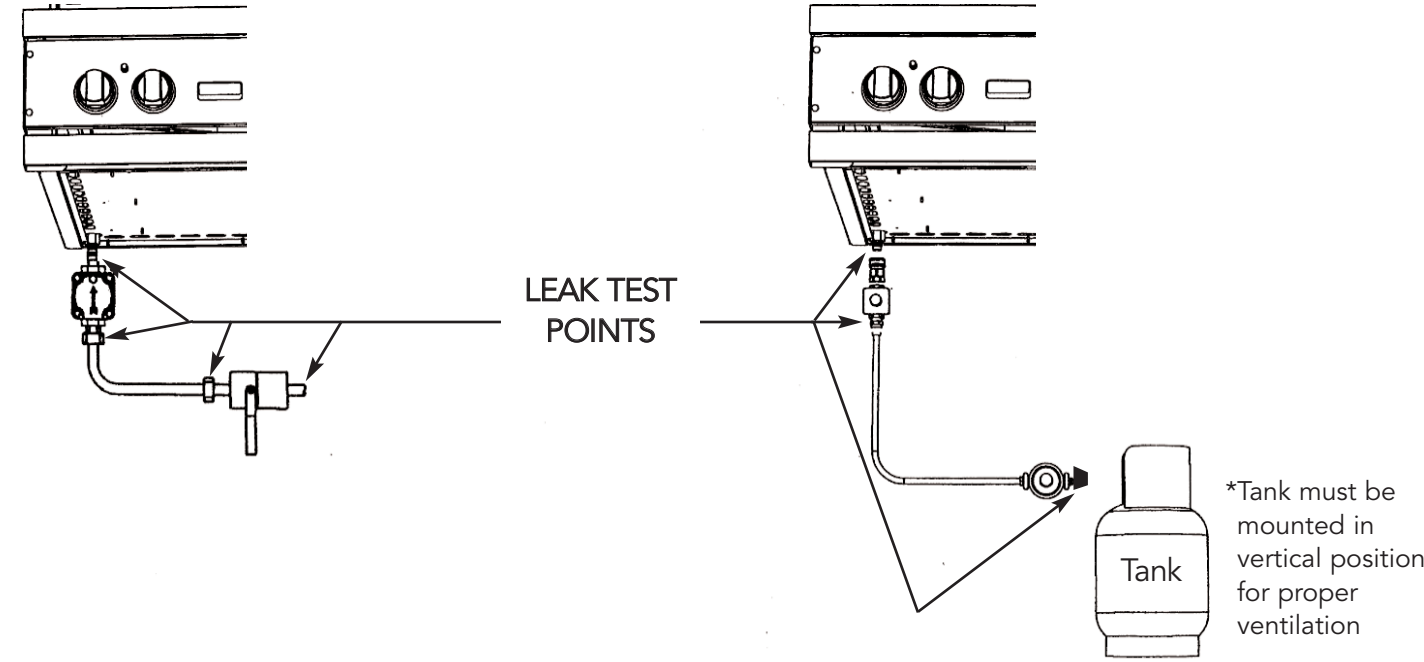
LEAK TESTING

Although all gas connections on the unit are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation due to possible mishandling in shipment or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

- 1. Do not smoke while leak testing. Extinguish all flames.
- 2. Never leak test with an open flame.
- 3. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush or towel to apply the solution to the fittings. For LP/Propane units, check with a full cylinder.
- 4. Check that all control knobs are in the "OFF" position.
- 5. Turn cylinder valve knob counter clockwise one turn to open.
- 6. Blowing bubbles in the soap solution indicates that a leak is present.
- 7. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
- 8. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the unit. Call an authorized gas appliance service technician or LP/Propane gas dealer. Do not use the unit until the leak is corrected.
- 9. After checking for leaks, push in and turn any control knob to release the pressure in the hose and manifold. Turn off the control knob.

CAUTION

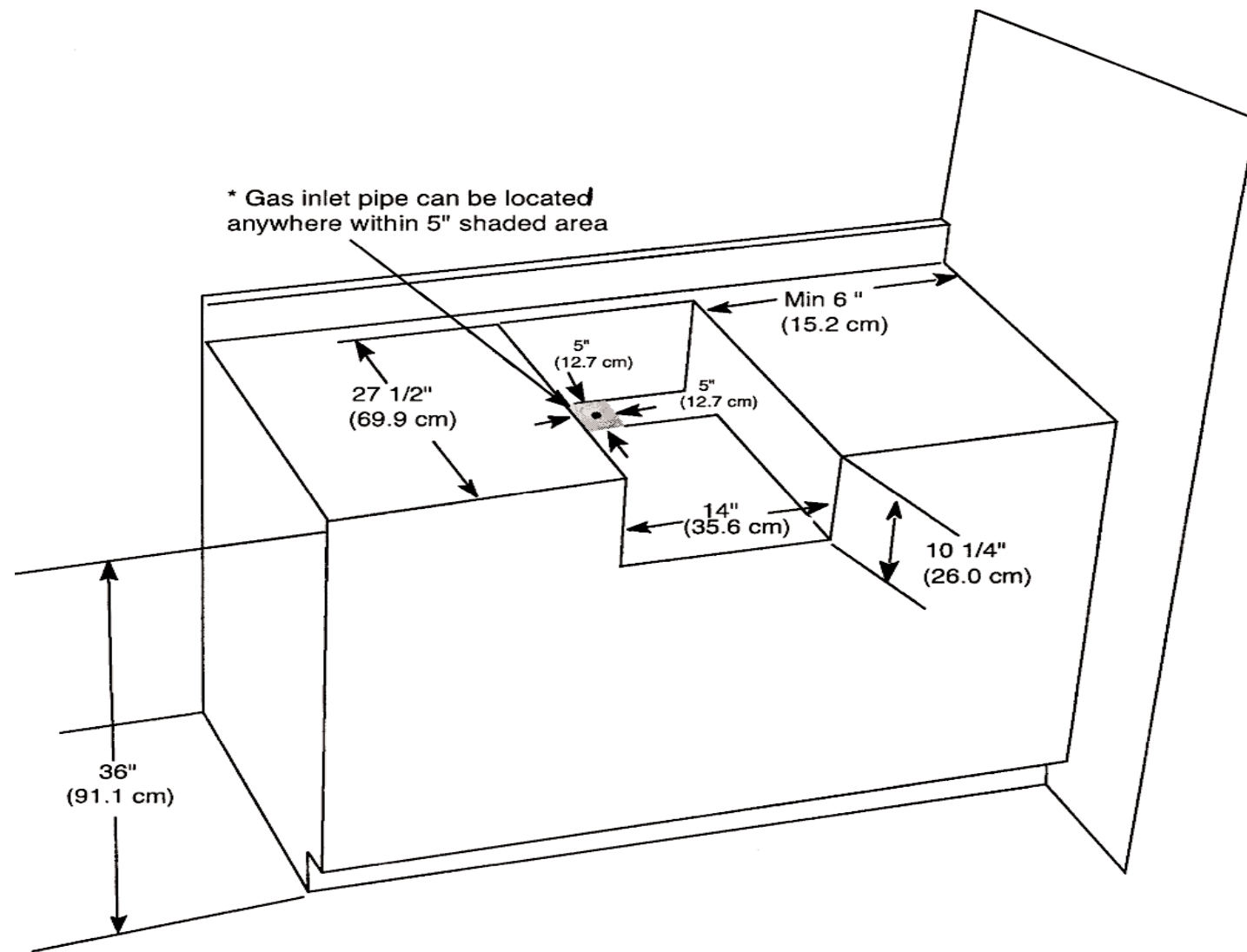
Before placing into operation, always check for gas leaks with a soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!**



INSTALLATION PROCEDURES FOR BUILT-IN INSTALLATION

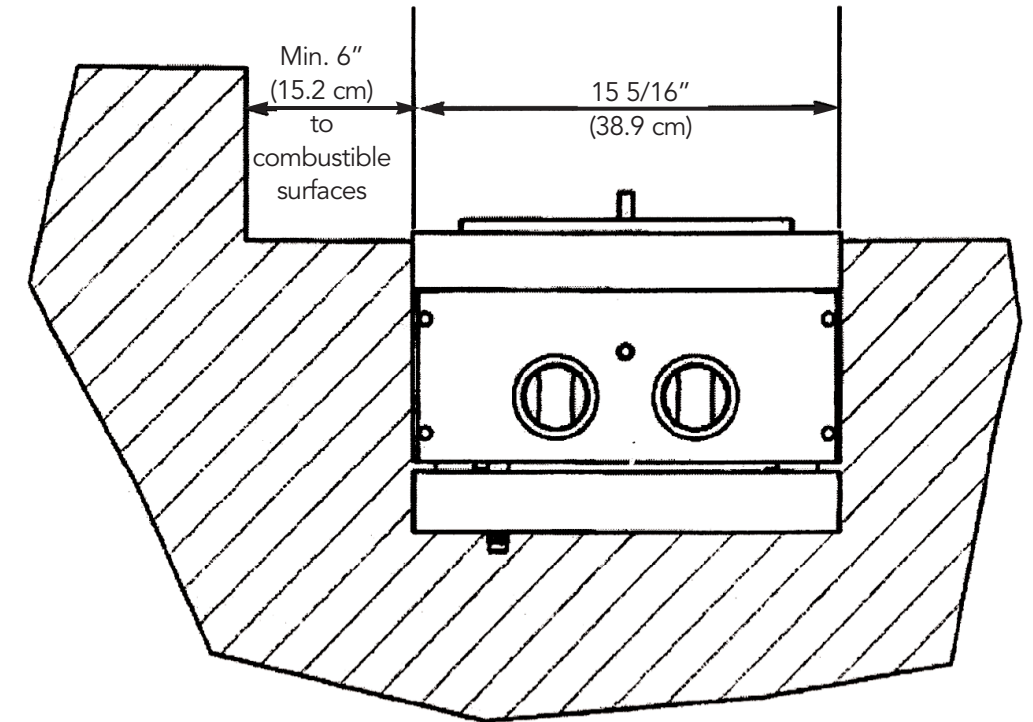
1. A minimum of 6" (15.2 cm) from the sides must be maintained from the side burners above the cooking surface to adjacent vertical combustible construction. The unit is not to be located under overhead unprotected combustible construction.
2. It is desirable to allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space.
3. When determining a suitable location for the unit, take into account concerns such as exposure to wind, proximity to traffic paths and keeping gas supply lines as short as possible. Locate only in a well-ventilated area. Never locate in a building, garage, breezeway, shed or other such enclosed areas.
4. In a built-in construction where an LP/Propane tank is going to be used, there MUST be some type of support (braces, cut-out, etc.) to prevent tank from moving within the installation. The support must also allow the LP/Propane tank to withstand a horizontal tipping force equal to the weight of the tank without tipping over. The tank can not tip over or deflect more than 1.00 inch when a 38 lb. horizontal force is applied to a 20 lb. LP/Propane tank.

IMPORTANT: Gas fittings, regulator, and installer supplied shut-off valve must be easily accessible.

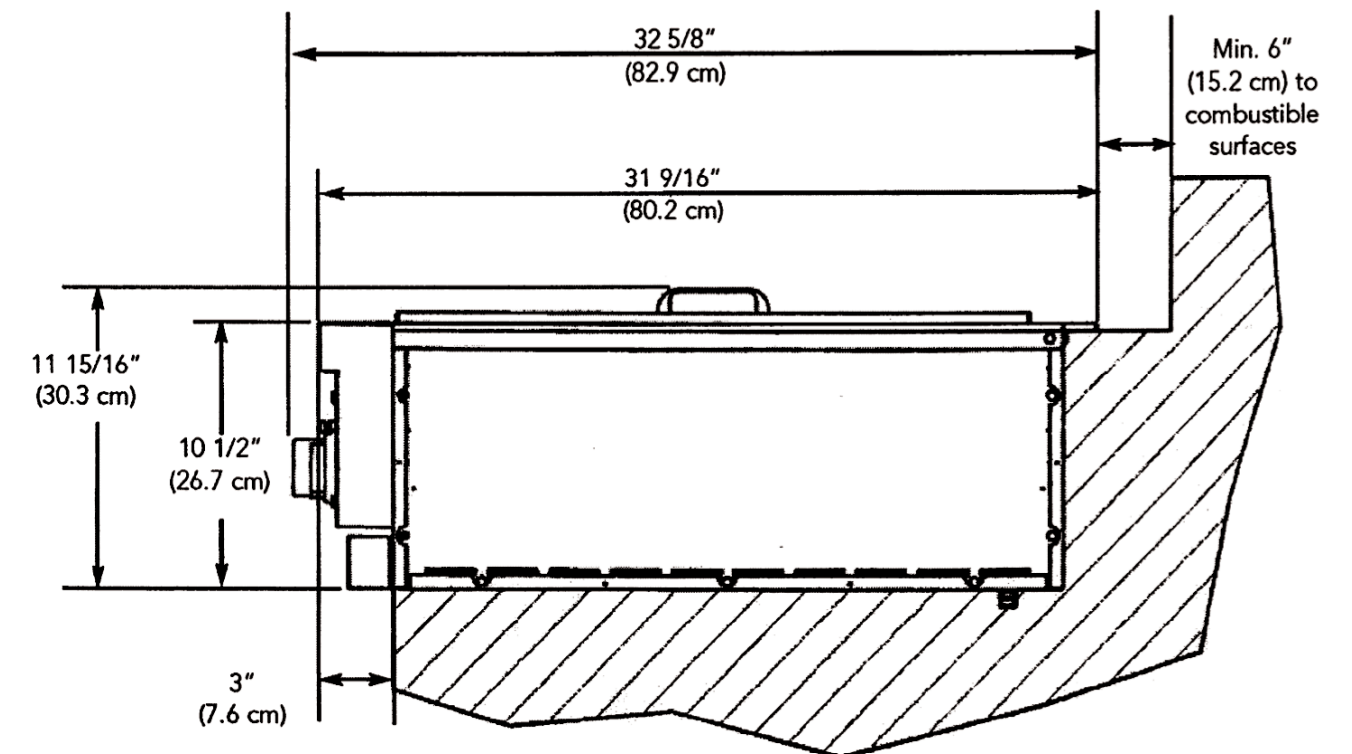


Built-In Clearance Dimensions – VGSB5152

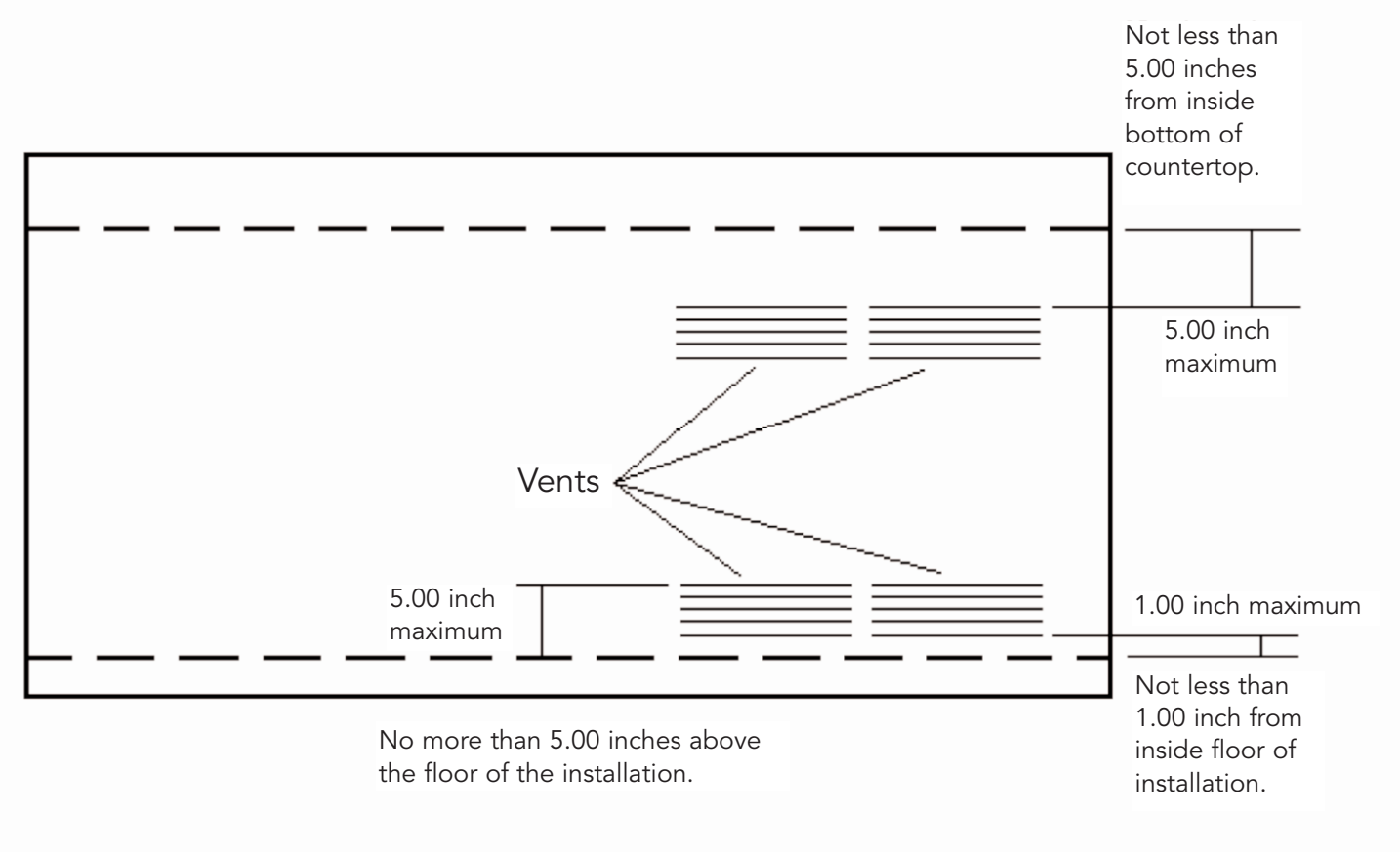
Front View



Side View



VENTILATION FOR BUILT-IN INSTALLATIONS



1. At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 inches (127 mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.
2. At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 inch (25.4 mm) or less from the floor level and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5 inches (127 mm) above the floor level.
3. Every opening shall have a minimum dimension so as to permit the entrance of a 1/8 inch (3.2 mm) rod.

BURNER ADJUSTMENT– VGSB5152

Each burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared with flame height illustration.

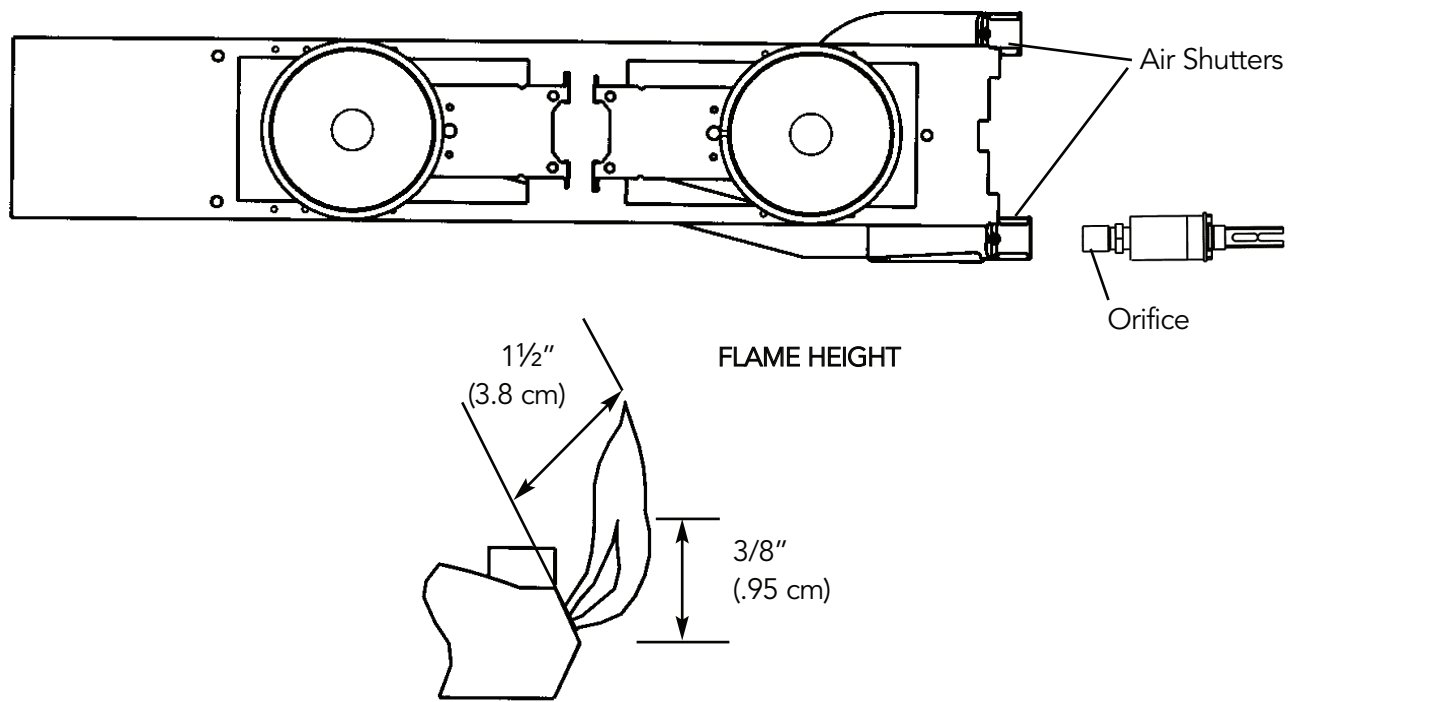
Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. With a proper flame height, adjust the air shutter to obtain a blue flame with no yellow tipping that sits on the burner at the burner ports. The air shutter is locked in place by a set screw which must be loosened prior to lighting the burner for adjustments.

To access the air shutter on the side burners, remove the grates, burner bowls, and grate support. With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions below.

1. If the flame is yellow, turn the air shutter counter clockwise to allow more air to the burner.
2. If the flame is noisy and lifting away from the burner, turn the air shutter clockwise to reduce the amount of air to the burner.

Once adjusted, turn the burner off, tighten the set screw on the air shutter, replace the valve panel for the side burners and the grate support, burner bowls, and grates for the side burners.

To ensure proper installation of the side burners, slide opening in air shutters over the orifice located in the front of the unit.



PERFORMANCE CHECKLIST

A qualified installer should carry out the following checks:

- 1. All internal packaging removed.
- 2. Specified clearances maintained to combustible materials.
- 3. Pressure regulator connected and set.
- 4. Manual shut-off valve installed and accessible.
- 5. Check air shutter adjustment - sharp blue flame, no yellow tipping.
- 6. Check for gas leaks (odors) at all gas connections.
- 7. Each burner lights satisfactory, individually or with adjacent burners lit.

Any adjustments necessary that are the result of the installer not following instructions will be responsibility of the installer, dealer or the end user of the product.

FINAL PREPARATION

- 1. 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.
- 2. 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.

LIGHTING SIDE BURNERS

First, remove the burner cover or any cooking utensil from the burner grate.

CAUTION

The side burner cover may be hot if the grill burners are in operation.

Push and turn the control knob until the “HIGH” position aligns with the indicator line on the control panel.

Immediately press the electronic ignition button corresponding to the burner(s) being lit until the burner is lit or until 4 seconds pass. If the burner does not light after several attempts, wait five minutes to allow any accumulated gas to dissipate. If the burner will not light after several attempts, then the burner can be lit by holding a lit match next to the burner ports. Push and turn the control knob until the “HIGH” position on the knob aligns with the indicator line on the control panel.

BEFORE LIGHTING GRILL

Prior to turning on the gas, inspect the gas supply tubing or hose. Look for evidence of abrasion, cuts, wear and tear, or other damage which could require replacement prior to use. Make sure all burner control knobs are off. Do not attempt to light the burners if the smell of gas is present.

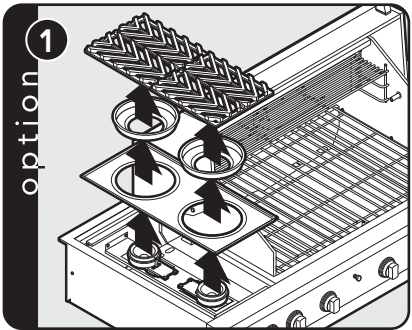
Check the connection with a soap and water solution after attaching the hose. Make sure there is gas in the tank and the tank is upright.

CAUTION

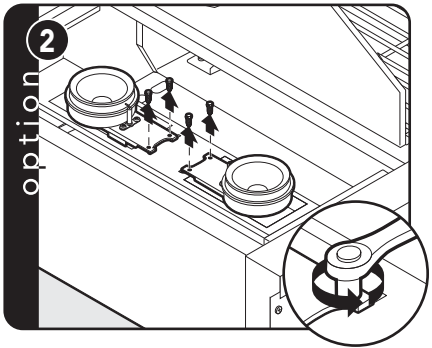
Wait at least five minutes before relighting a hot grill to allow any accumulated gas to dissipate. Keep a spray bottle of soapy water near the gas supply valve and check the connections for gas leaks before each use.

CLEANING AND MAINTENANCE

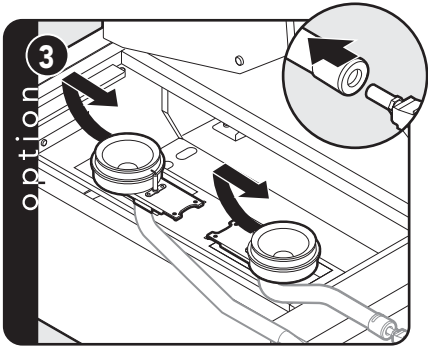
Removing Optional Side Burners for Cleaning



Remove the grates, burner bowls, and grate support.



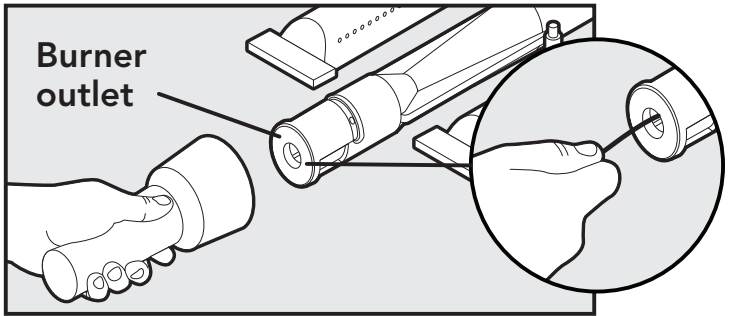
Remove bolts from side burners.



Lift side burners and separate air shutter from orifice.

WARNING

Do not use flammable cleaning materials. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out. Shake out any debris through the air shutter.



CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Grilling equipment is no exception. Your TruSear™ Infrared Burner must be kept clean and maintained properly.

TruSear Infrared Grill Burner

When finished cooking, turn the control knob to the “HI” setting and allow the burner to burn for Five Minutes. This helps to eliminate any drippings or debris that would otherwise remain on the burner, degrading the performance and reducing burner life. After the five minute burn-off time, turn the grill OFF and allow to cool completely before attempting to clean or move. Wipe excess grease and food from grill surfaces.

NOTE: When the TruSear infrared griller is not use, it must be covered with the provided stainless steel cover for protection from outside elements such as rain.

⚠ CAUTION

- Do not use a metal knife or any other metal tool to scrape stainless steel parts.
- Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.
- Do not use abrasive cleaners, steel wool pads, or abrasive cloths on stainless steel, painted parts or brass parts.
- Do not use brass cleaners on the brass option parts. They are coated with an epoxy coating.

Drip Tray

The drip tray pans should be removed and cleaned after each use. Allow the drippings in the drip tray pans to cool completely before removing. To remove the drip tray pans, simply remove the pans from the tray. Place the trays in hot, soapy water to clean. Wipe up any debris that may have collected in the drip tray with a hot, soapy towel. Dry and replace drip tray pans before next use.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the side burners. Do not repair or replace any part of the outdoor grill unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Stainless Steel* Parts

Some stainless steel parts may have a plastic protective wrap which must be peeled off. Do not expose protective plastic film on the stainless steel to heat or direct sunlight. It could melt onto the stainless steel parts and become difficult to remove. 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.

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.

*Under rare conditions, such as an extremely salty environment, small amounts of rust may accumulate on stainless steel parts. These small amounts of surface rust can easily be removed by applying Soft Scrub® Gel to a damp sponge and wiping with the stainless steel grain. It is important to make sure you wipe with the grain for the most efficient removal of surface rust.

SERVICE INFORMATION

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
 - a. Model number
 - b. Serial number
 - c. Date purchased
 - d. Name of dealer from whom purchased
3. 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 at (888) 845-4641 or write to:

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

The model and serial number for your grill is located on an identification plate located under the drip tray in the rear left corner next to the inlet pipe.

Record the 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 _____

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

Please retain the manual for future reference.

PROFESSIONAL SERIES
OUTDOOR BUILT-IN DOUBLE SIDE BURNER WARRANTY

ONE YEAR FULL WARRANTY

Built-in outdoor double side burner and TruSear Infrared Grillers and all of their component parts, except as detailed below*, 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 part which fails or is found to be defective during the warranty period.

*Painted, porcelain, 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 THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best 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.

FIVE YEAR LIMITED WARRANTY

Any double side burner or TruSear infrared burner which fails due to defective materials or workmanship in normal household use during the second 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.

LIFETIME LIMITED WARRANTY

Any stainless steel part (see 90-day porcelain provision above*), which **rusts** through due to defective materials or workmanship in normal household use during the second through the useful lifetime of the unit 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.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

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.

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, improper installation, 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.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation 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. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

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.

Any implied warranties of merchantability and fitness applicable to the above described TruSear infrared burner and stainless steel parts are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

