

Viking Use/Installation Guide



Viking Range, LLC

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information,

call 1-888-(845-4641)

or visit the Viking website at

vikingrange.com

Built-In Gas Outdoor Wok/Cooker



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. Please ensure that this product is properly grounded.
5. **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-latest edition.

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 cover.**
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. **An 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.

IMPORTANT SAFETY INSTRUCTIONS

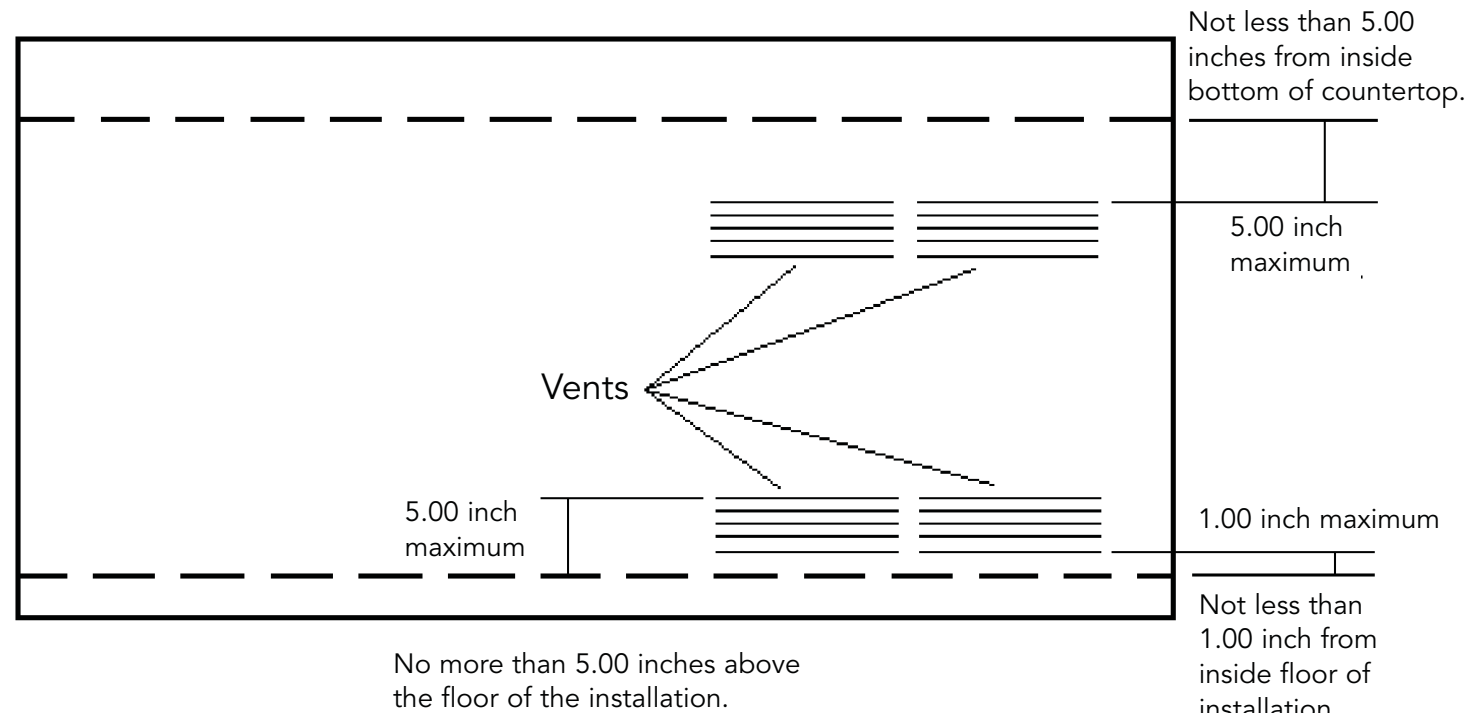
1. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes. Have this technician show the location of the gas shut-off valve on the wok so you know where and how to turn off the gas if necessary.
2. Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. A qualified technician is required for any adjustments or conversions to Nat. or LP gas.
3. The "push-to-turn" knobs of this wok/cooker are designed to be childsafe. However, children should not be left alone in the kitchen while the wok is in use. Do not store items of interest to children over the unit. **CAUTION:** Children climbing to reach items could be seriously injured.
4. GREASE is flammable and should be handled carefully. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering utensil completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
5. Never leave the surface area unattended at high heat setting. Boilovers cause smoking and greasy spill-overs which may ignite.
6. 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.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
8. Never use your wok/cooker for warming or heating a room. This is based on safety considerations.
9. Use proper pan size. Select utensils having flat bottoms large enough to cover the burner. Using undersized utensils allows the flame to come up the side of the utensil, scorching the outside of the utensil and making cleanup harder.
10. The flame of the surface burner should be adjusted to just cover the bottom of the pan or pot. Excessive burner setting may cause scorching of adjacent countertop surfaces, as well as the outside of the utensil. This is based on safety considerations.
11. Use dry pot holders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot surface areas. Do not use a towel or other bulky cloth.
12. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward toward the center of the unit, and so that it does not extend over adjacent burners.
13. Surface areas near burners may become hot enough to cause burns. During and after use, do not touch areas near burners until they have had sufficient time to cool.

GENERAL INFORMATION

1. **WARNING:** This wok/cooker is not intended to be installed in or on recreational vehicles and/or boats.
2. **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
3. Keep the wok/cooker area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
4. When the wok/cooker is not in use, the gas supply must be turned off at the LP gas supply cylinder.
5. The pressure regulator and hose assembly supplied with the wok/cooker must be used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.
6. 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.
7. 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.
8. Gas Manifold Pressure:
 - Natural gas - 4.0" W.C.P.
 - LP/Propane - 10.0" W.C.P.



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.

GAS CONNECTION

Verify the type of gas supply to be used, either natural or LP/Propane and make sure the marking on the wok/cooker 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 National Fuel Gas Code, ANSI Z223.1-latest edition. Installation in Canada 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 gases. 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 local codes, the installation must comply with the National Fuel Gas Code ANSIZ223.1-latest edition.

The wok/cooker 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 wok/cooker 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 PSIG (3.5 kPa).

NATURAL OR LP/PROPANE FIXED PIPING CONNECTION

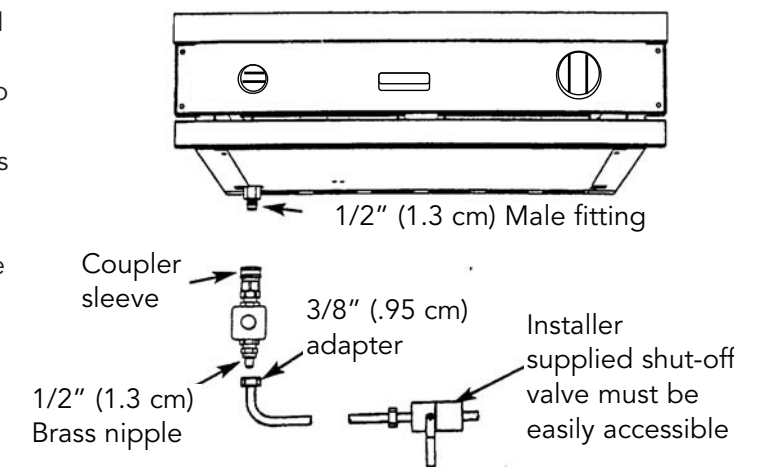
Connection: Standard Residential 1/2" (1.3 cm) gas service line -1/2" (1.3 cm) NPT male with 3/8" (.95 cm) flare adapter. Operating Pressure: 4.0 W.C.P. Natural or 10.0" W.C.P. LP/Propane

Supply Pressure: 6" to 14" W.C.P. 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 line. If the gas line is too small, the unit will not function properly. Any joint sealant must be an approved type and be resistive to the actions of natural or LP/Propane gas.

TO CONNECT WOK/COOKER DIRECTLY TO GAS LINE IN A CABINET INSTALLATION

First screw the brass 1/2" (1.3 cm) fitting of the regulator in to the 3/8" (.95 cm) brass flare adapter. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. **DO NOT** use threading compound on the male end of the 1/2" (1.3 cm) NPT to 3/8" (.95 cm) flare adapter. Connect the regulator assembly to the grill unit by pulling back the coupler sleeve towards the regulator. Insert the fitting on the grill unit into the coupler. Release the sleeve and continue pushing the fitting into the coupler until the sleeve snaps forward securing the connection.

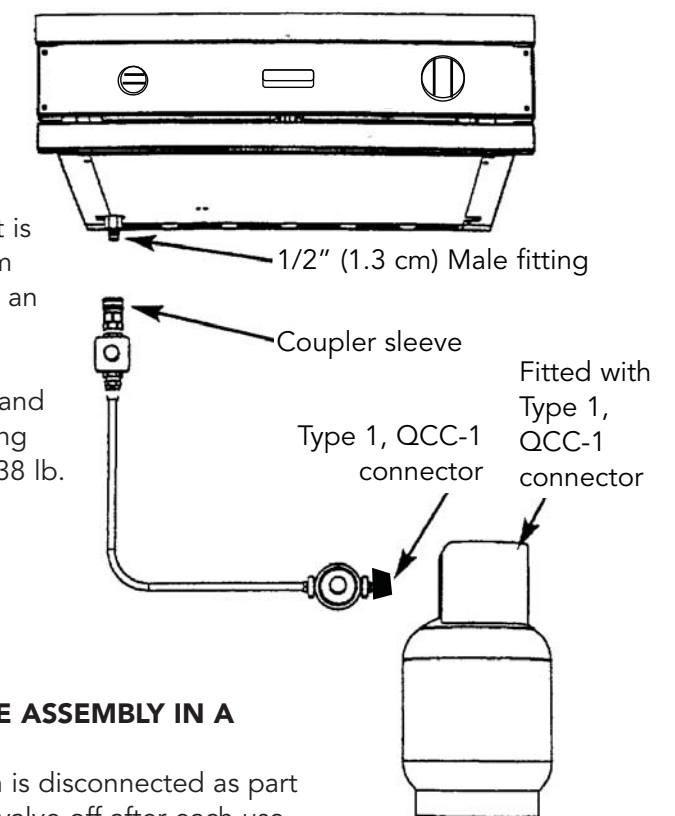


LP/PROPANE GAS CYLINDER CONNECTION

Outdoor wok/cookers orificed for use with LP/Propane cylinder 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)

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 cm) flare adapter
Operating Pressure: 10.0" W.C.P.



TO CONNECT DIRECTLY TO THE LP/PROPANE REGULATOR/HOSE ASSEMBLY IN A CABINET INSTALLATION

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 grill unit by pulling back the coupler sleeve towards the regulator and inserting the 1/2" (1.3 cm) fitting into the coupler. Release the sleeve and continue pushing the inlet into the coupler until the sleeve snaps forward securing the connection. Then connect the hose assembly to the LP/Propane tank. by screwing the Type 1, QCC-1 connector to the LP/Propane tank connector. Turn the main tank valve on and turn the burner control valve on the unit to any position for about 20 seconds to allow the air in the system to purge before attempting to light the burner.

NOTE: INSPECT THE HOSE BEFORE EACH USE. IF IT IS EVIDENT THERE IS EXCESSIVE ABRASION, WEAR OR THE HOSE IS CUT, IT MUST BE REPLACED PRIOR TO USE.

BEFORE PLACING THE UNIT INTO OPERATION, ALWAYS CHECK FOR GAS LEAKS WITH A SOAPY WATER SOLUTION OR OTHER ACCEPTABLE METHOD. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!!! LEAK TESTING OF THE APPLIANCE SHALL BE CONDUCTED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.

LP/PROPANE TANK REQUIREMENTS

A dented or rusty LP/Propane tank may be hazardous and should be checked by your LP/Propane 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" (3.1 cm) in diameter and 18" (45.7 cm) high which must be constructed and marked in accordance with the specifications for LP/Propane gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1, QCC-1 system only. The cylinder must be provided with a shut-off valve terminating in an LP/Propane gas supply cylinder valve outlet specified, as applicable, for a Type 1, QCC-1 connection. The cylinder used must include a collar to protect the cylinder valve. 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. Cylinders must be stored outdoors in a well-vented area out of the reach of children.

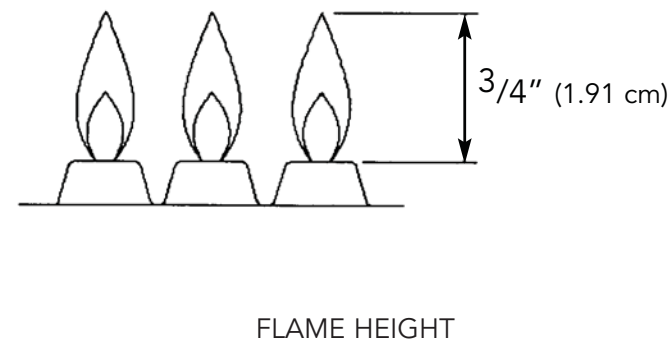
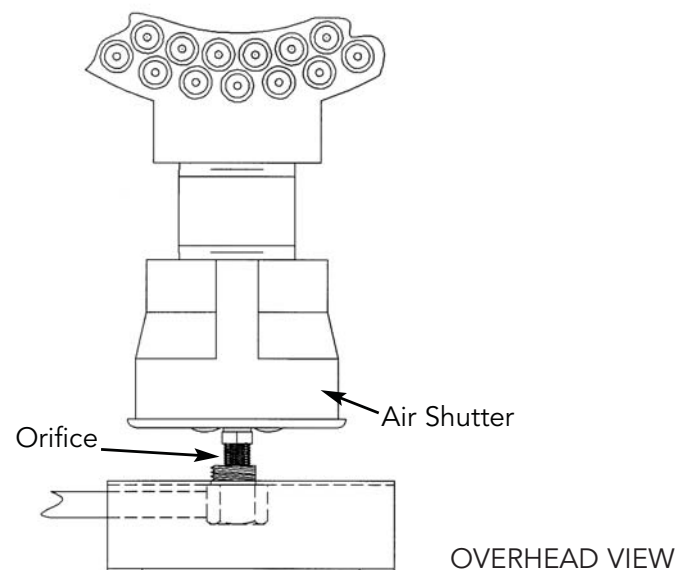
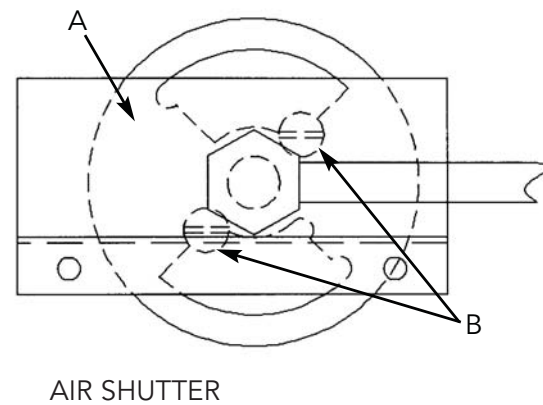
INITIAL IGNITION OF BURNERS

All appliances are tested before leaving the factory. Field adjustments may be necessary for proper mixture of gas and air for proper operation. When the unit is connected to gas and electrical service, it should be adjusted by a qualified technician. If it is not, contact your dealer for the name of their authorized service agency. If none are available, contact Viking Range Corporation for the nearest authorized service agency in your area.

BURNER ADJUSTMENTS

To gain access to the burner for adjustments:

1. Remove the grate and grate support.
2. Locate the air shutter "A" and loosen the two screws "B" that holds the air shutter in place.
3. Light the burner and turn the burner knob to the high position.
4. With a proper, high flame height, adjust the air shutter to obtain a blue flame with no yellow tipping that sits on the burner at the burner ports.
 - (a) open the air shutter gap to add more air and to eliminate yellow tipping.
 - (b) close the air shutter gap to reduce the air and to prevent a noisy flame that lifts off the burner.
5. Turn the surface burners off.
6. Tighten the air shutter screws.
7. Replace the grate support and grate.



BEFORE YOU USE YOUR NEW WOK/COOKER

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 wok thoroughly with hot, soapy water.

Wok Pan w/Lid

Remove all packaging materials and temporary labels from the wok. Clean thoroughly with hot soapy water and dry thoroughly. Apply a light coat of vegetable oil (do not use corn oil) to the entire inside surface with a paper towel. Heat the wok on medium setting until the cooking surface turns golden brown. Repeat this procedure several times. This seasoning seals the pores of the metal, keeps food from sticking, and prevents the wok from rusting. Wipe off excess oil before using or storing.

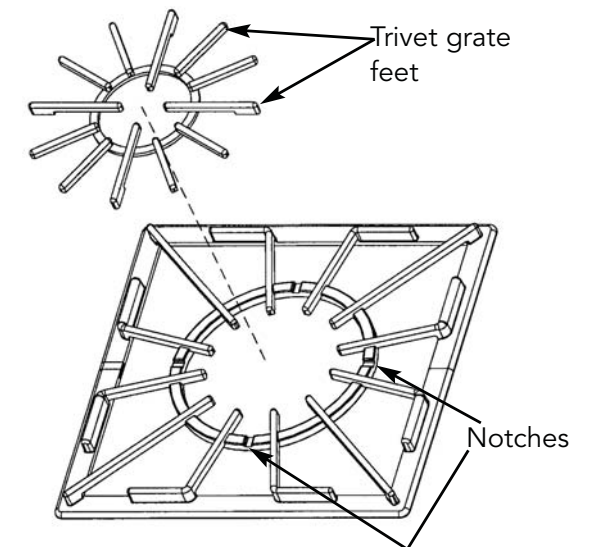
USING YOUR WOK/COOKER

Lighting the Burners

To light the burners, turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any "on" position with the automatic reignition system. If the flame goes out for any reason, the burners will automatically reignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a "clicking" sound. If you do 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 be able to light. When the burner lights, turn the burner control to any position to adjust the flame size. Setting the proper height for the desired cooking process and selected utensil will result in superior cooking performance, while also saving time and energy.

Wok Operation

Using the Trivet Grate (Center Wok Grate) The trivet grate converts the large burner grate to a grate suitable for use with large stock pots. To use the trivet grate, place the small grate in the center of the large grate. Turn the trivet grate until the feet on the trivet grate rests inside the notches located on the center ring of the large grate.

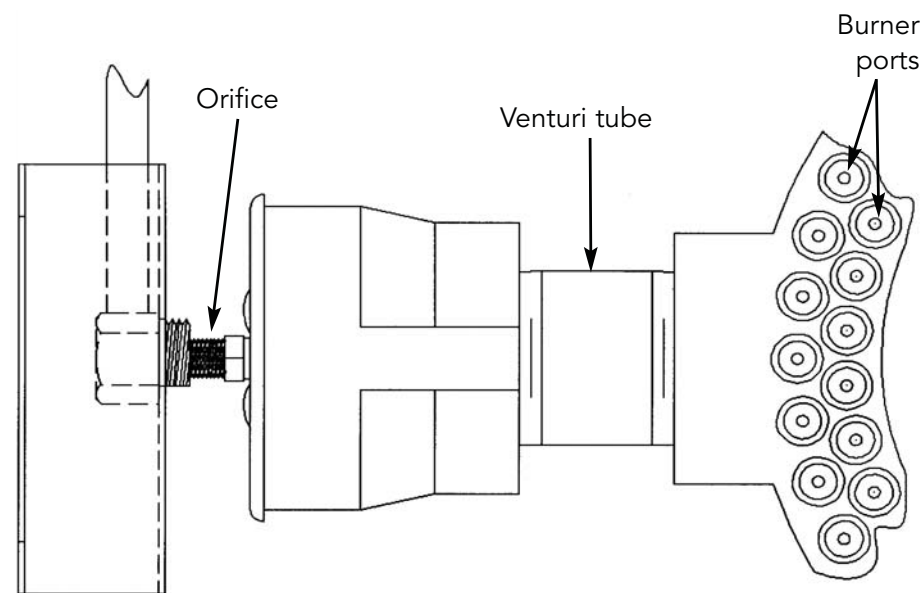


CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your wok/cooker must be kept clean and maintained properly. Make sure all burners are "off" before cleaning. Disconnect power if you are going to clean thoroughly with water.

Wok Cast Iron Burner

For proper lighting and performance of the burner, keep the electric igniter and burner ports clean. It is necessary to clean these only when the flame does not burn blue completely around all rings of the burner, when there is a severe spillover or when the burner does not light, even though the electric spark igniter sparks. Clean the burner by scraping off burned on food soil. Use a wire, a straightened paper clip, or needle to clean the ports. Do not use a toothpick; it could break off in the port. Be sure the venturi tube remains dry.



Wok Pan w/Lid

Wash the wok after each use in hot, soapy water. Do not use harsh abrasives or scouring pad as they can harm the protective seasoning. Dry thoroughly. Apply a light coat of cooking oil to the inside surface with a paper towel. Place over medium heat for 15 - 30 seconds. Remove from heat and allow to cool. Wipe off excess oil before storing in an inside cabinet. Do not store the wok pan and lid outdoors.

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 THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Do not soak knobs. Dry completely and replace by pushing firmly onto stem.

CLEANING AND MAINTENANCE (cont.)

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot, soapy water at the end of each cooling period and with liquid stainless steel cleaner when soapy water will not do the job. Do not use steel wool, abrasive cloths, abrasive cleaners, or powders. If necessary to scrap 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. For occasional heavy cleaning use, a cleaner such as Liquid Zud can be used according to package directions. 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.

Porcelain Parts (Grate)

Allow the grate to cool to a safe temperature level. Wipe up spillovers as soon as possible after they occur and before they get a chance to burn in and cook solid. The grate is coated with a porcelain enamel finish for durability. Wash in hot, soapy water and rinse clean. For stubborn stains, use a mild abrasive cleanser or non-abrasive soap-filled pad. Abrasive cleaners used vigorously or too often can eventually scratch and harm the enamel.

POWER FAILURE

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the burner, the grill should, under no circumstances, be used during a power failure. The grill burner control should always remain in the "OFF" position during a power failure. Momentary power failure can occur unnoticed. The wok/cooker is affected only when the power is interrupted. When it comes back on, the wok/cooker will function properly without any adjustments. A "brown-out" may or may not affect wok operation, depending on how severe the power loss is.



SERVICE INFORMATION

If service is required after checking the troubleshooting guide:

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:
 - Model Number
 - Serial Number
 - Date of Purchase
 - 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 Range, LLC at (888) 845-4641 or write to:

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

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your wok/cooker is located on the left rear side of the burner box.

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.

Warranty

PROFESSIONAL SERIES OUTDOOR GAS WOK/COOKER WARRANTY TWO YEAR FULL WARRANTY

Outdoor gas wok/cooker 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:** Decorative items are warranted to be free from defective materials or workmanship (such as scratches on stainless steel, porcelain blemishes, etc.) 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, LLC uses the most up-to-date processes and best materials available to produce all finishes. However, slight color variation may be noticed because of the inherent differences in porcelain parts as well as differences in lighting, product locations, and other factors. Therefore, this warranty does not apply to variations 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

Any burner assemblies 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. Corrosion, scratching, and discoloration due to improper use and care of the outdoor product is excluded from this warranty.

LIFETIME LIMITED WARRANTY

During the life of the product, any stainless steel parts found to be defective in material or workmanship will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. This warranty excludes surface corrosion or rust, scratches, discoloration, water or atmospheric conditions, or cleaning practices which are part of normal residential use.

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.

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 and Canada. 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.



