

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 Built-In TruSear™ Infrared Griller

IMPORTANT:
PLEASE READ AND FOLLOW

- * Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty
 - Please observe all local and national codes and ordinances.
 - 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 and Propane Installation Code or CAN/CGA-B149.2, Propane Storage and Handling Code and/or local codes.

GENERAL INFORMATION

- ⚠ WARNING:** This outdoor gas side burner is not intended to be installed in or on recreational vehicles and/or boats.
- Keep area clear and free from combustible materials, gasoline, and other flammable vapors.
 - When the outdoor gas 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.

**DANGER**

If you smell gas:

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

**WARNING**

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.

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	VGIB151T	VGIB242T
Overall Width	15-5/16" (38.9 cm)	26 1/4" (66.7 cm)
Overall Depth	31-9/16" (80.2 cm) 32-5/8" (82.9 cm)	
To end of landing ledge		
To end of knobs		
Overall Height	10 1/2" (26.3 cm)	
Cutout Width	14" (35.6 cm)	24 3/4" (62.9 cm)
Cutout Depth	27-1/2" (69.9 cm)	
Cutout Height	10-1/4" (26.0 cm)	
Gas Requirements	Natural: LP/Propane:	standard residential 1/2" (1.3 cm) ID gas service line. equipped with high capacity hose/regulator assembly for connection to standard 5gal, 20 lb. LP/Propane gas cylinder with Type 1, QCC-1 connection or standard residential 1/2" (1.3 cm) ID gas service line.
Infrared Burner Rating	21,500 BTU Nat./20,000 BTU LP (6.3 kW Nat./5.9 kW LP)	
Approximate Shipping Weight	55 lbs. (24.8 kg)	160 lbs. (72.0 kg)

GAS CONNECTION

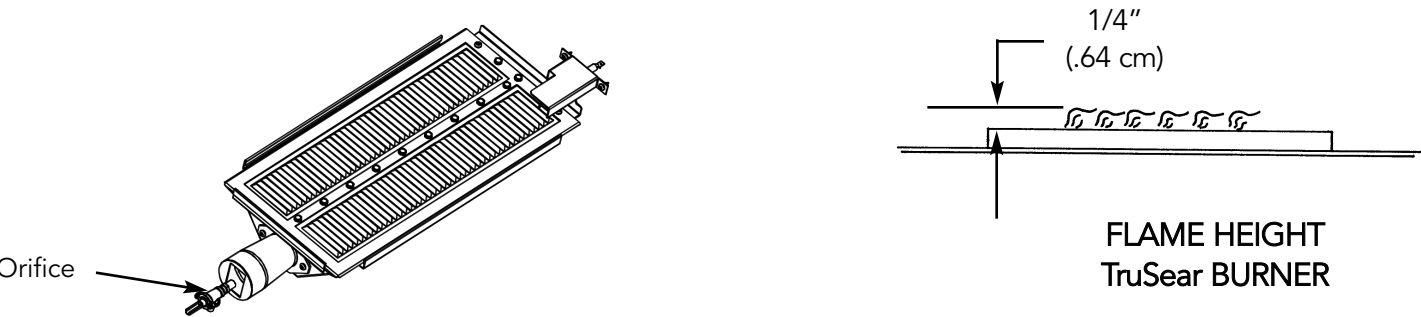
Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the rating plate agrees with that of the supply. Never connect an unregulated gas line to the appliance. An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer 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 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.

BURNER ADJUSTMENT

There is no burner adjustment for the infrared burner. Once heated, the flames should glow a bright red color.



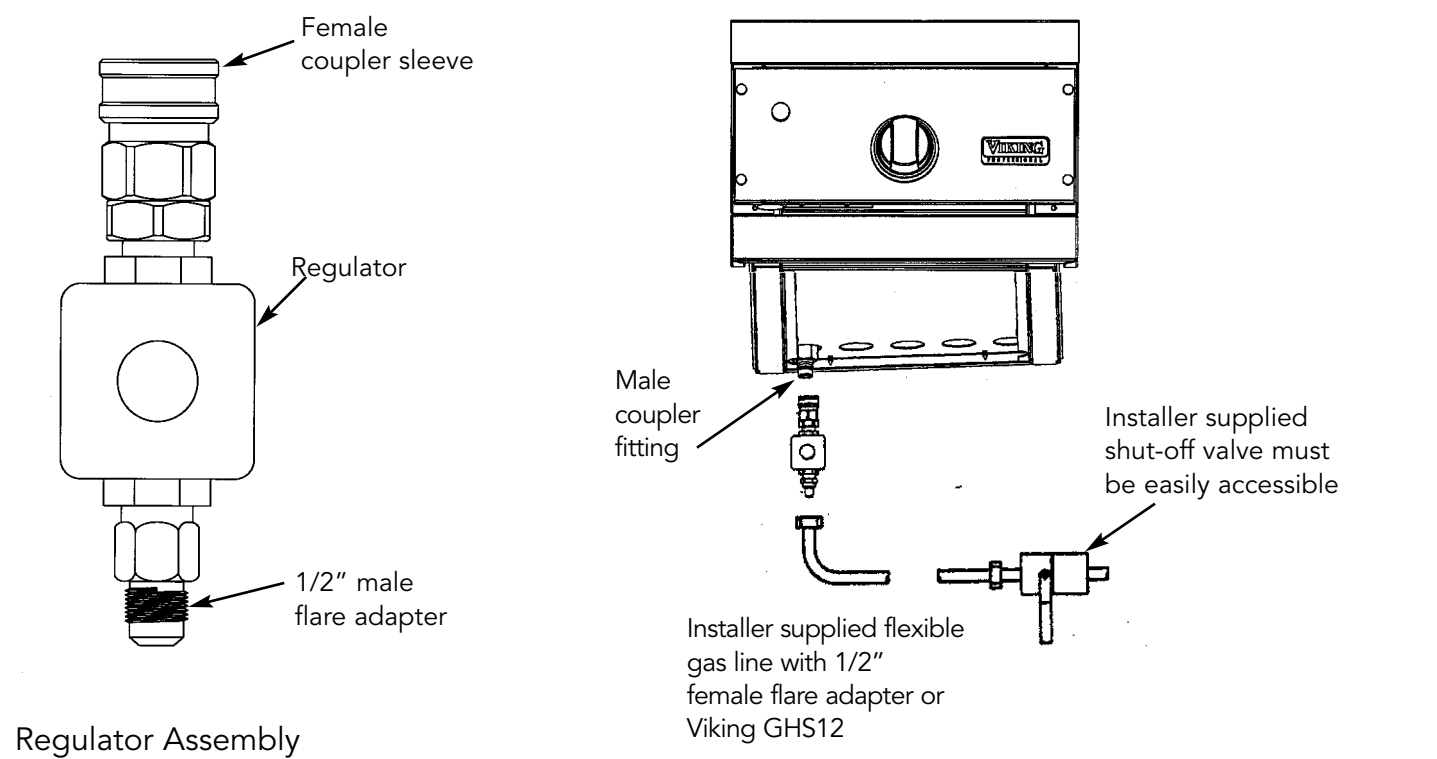
NATURAL FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 1/2" flare adapter.
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 grill 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 adapter to the 1/2" (1.3 cm) male flare adapter 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 grill 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 adapter and attach hose to the 1/2" (1.3 cm) male flare on the regulator assembly.

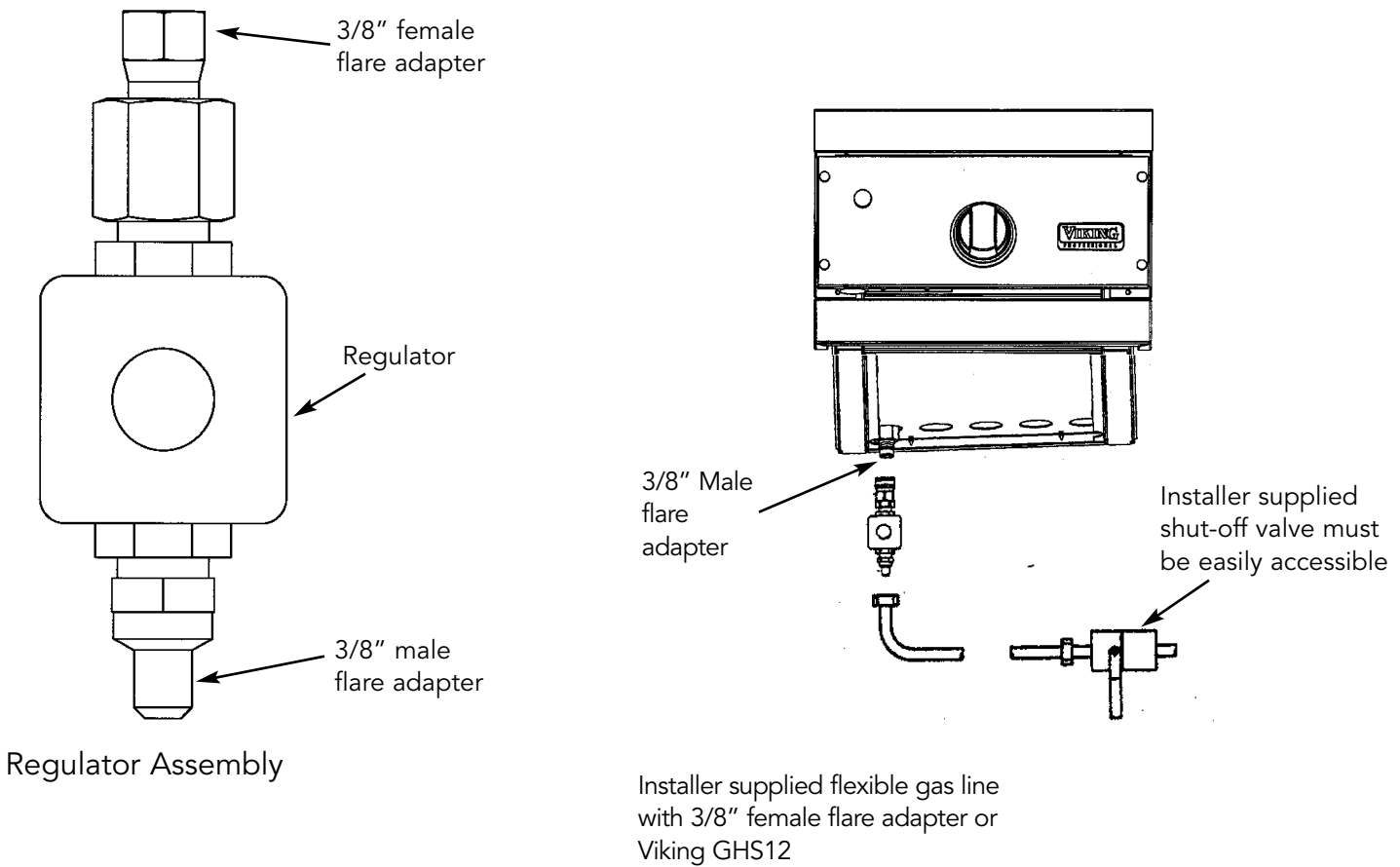


LP/PROPANE FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 3/8" flare adapter.
Operating Pressure: 10.0" W.C.P. LP/Propane
Supply Pressure: 11" to 14" W.C.P. LP/Propane 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 grill will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 3/8" female flare adapter to the 3/8" male flare adapter 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 grill unit with the 3/8" female flare adapter on the regulator assembly to the 3/8" male flare adapter on the grill. **DO NOT forget to place the installer supplied gas valve in an accessible location.**



LP/PROPANE TANK CONNECTION

Outdoor grills 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**. Hose assembly must comply with *Elastomeric Composite Hose and Couplings for Conducting Propane and Natural Gas*, CAN/CGA-8.1 standard or the *Theromplastic 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.

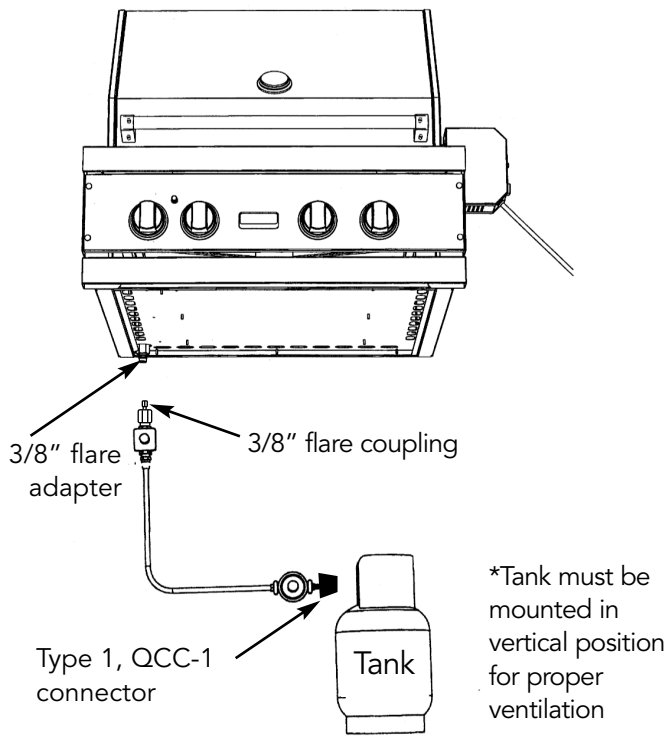
Built-in installations must be plumbed using a fixed/hard line if the unit is going to be operated at a distance exceeding 3 feet (0.91 meters) from the fuel supply per ANSI Z21.24. Also, in a built-in construction where an LP/Propane tank is going to be used, there **MUST** be some type of support (braces, 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 adapter
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 grill unit by screwing the 3/8" flare coupling to the 3/8" flare adapter. 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.

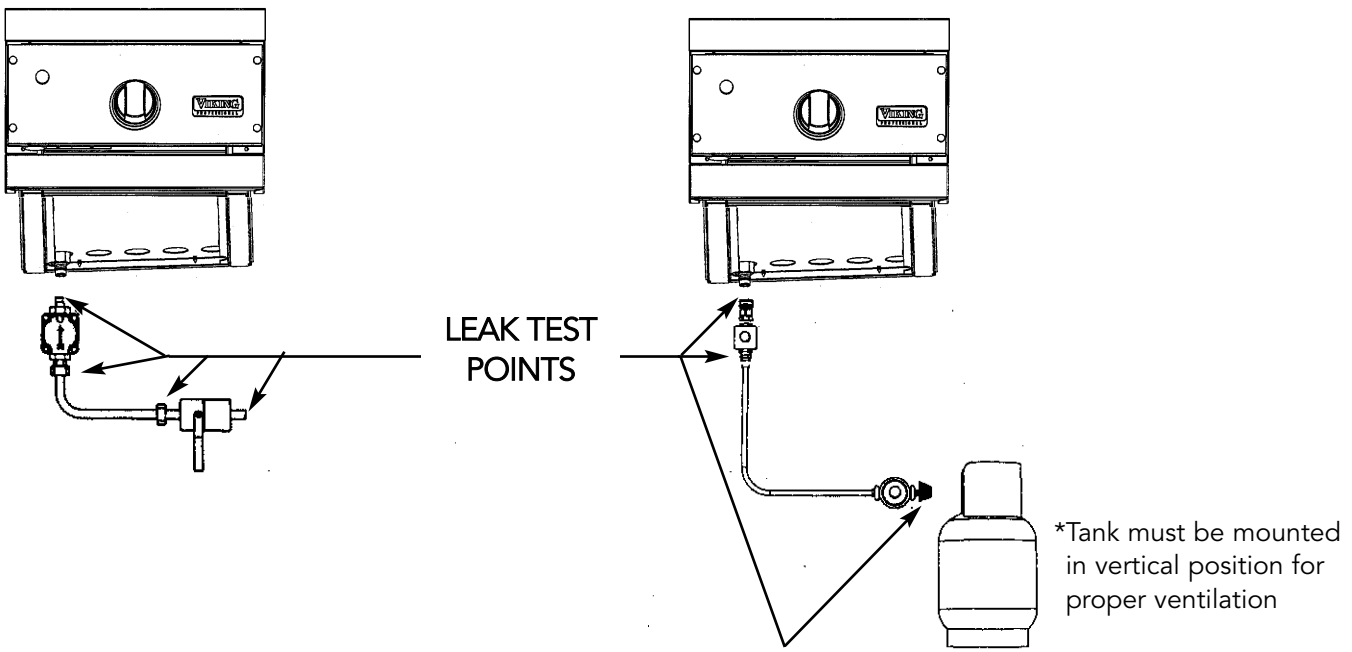


LEAK TESTING

Although all gas connections on the grill 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 grill. Call an authorized gas appliance service technician or LP/Propane gas dealer. Do not use the grill 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.

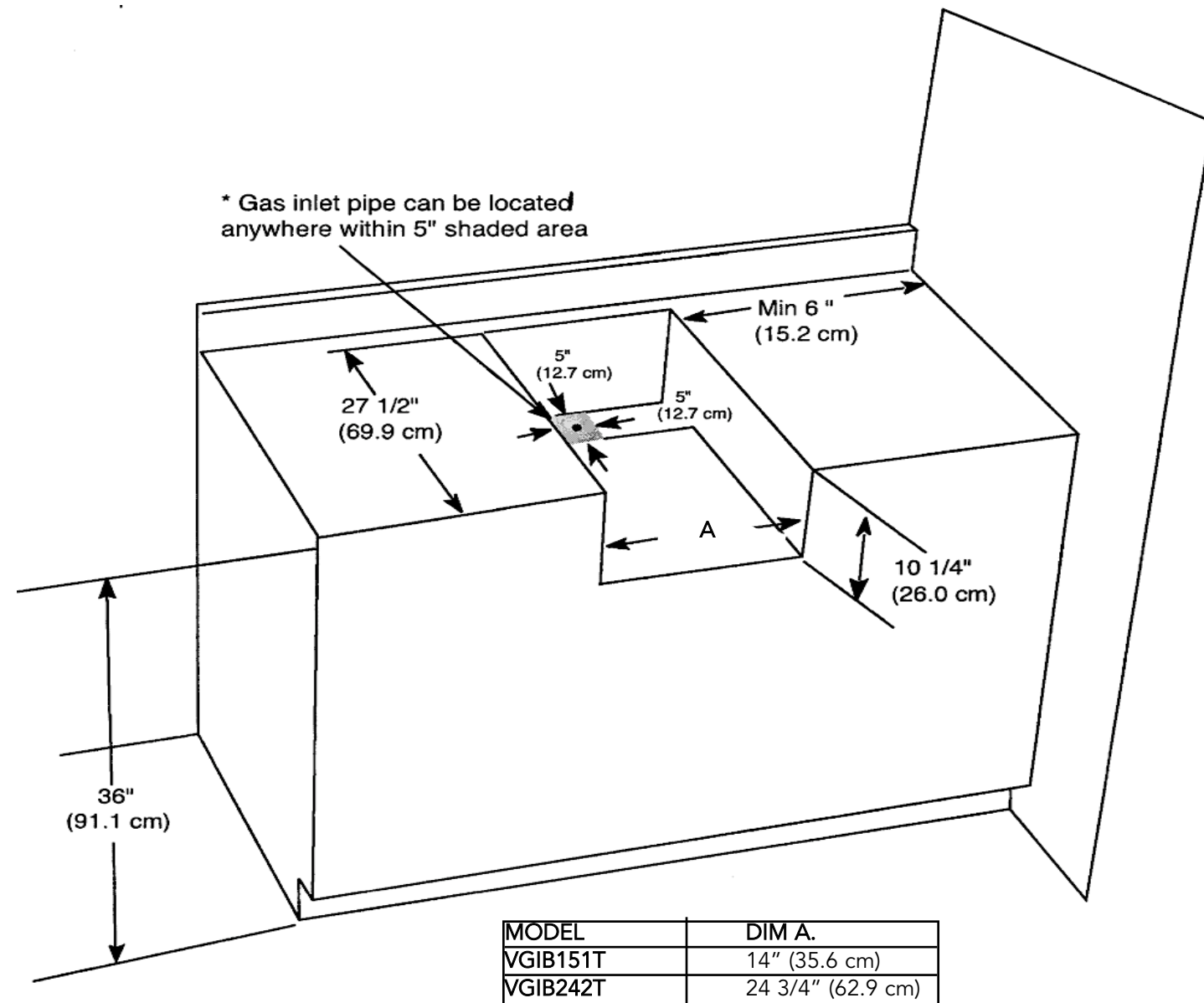
**CAUTION**
Before placing into operation, always check for gas leaks with a soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!**



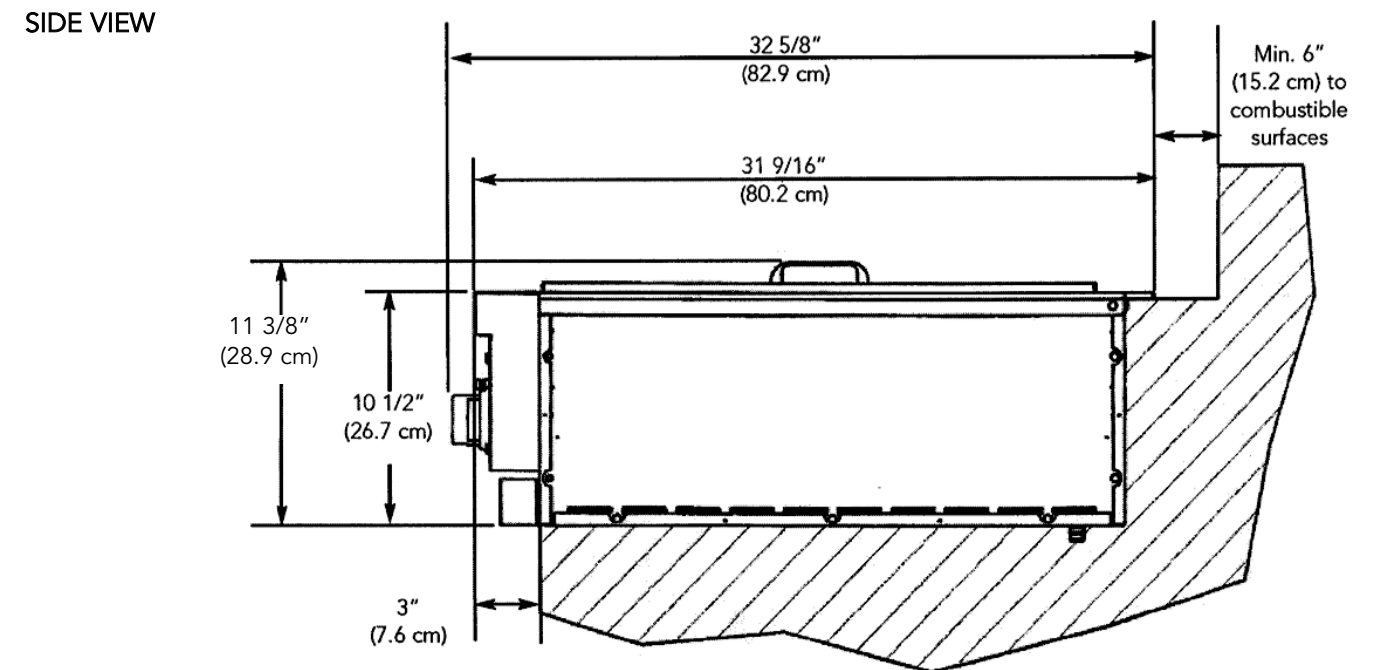
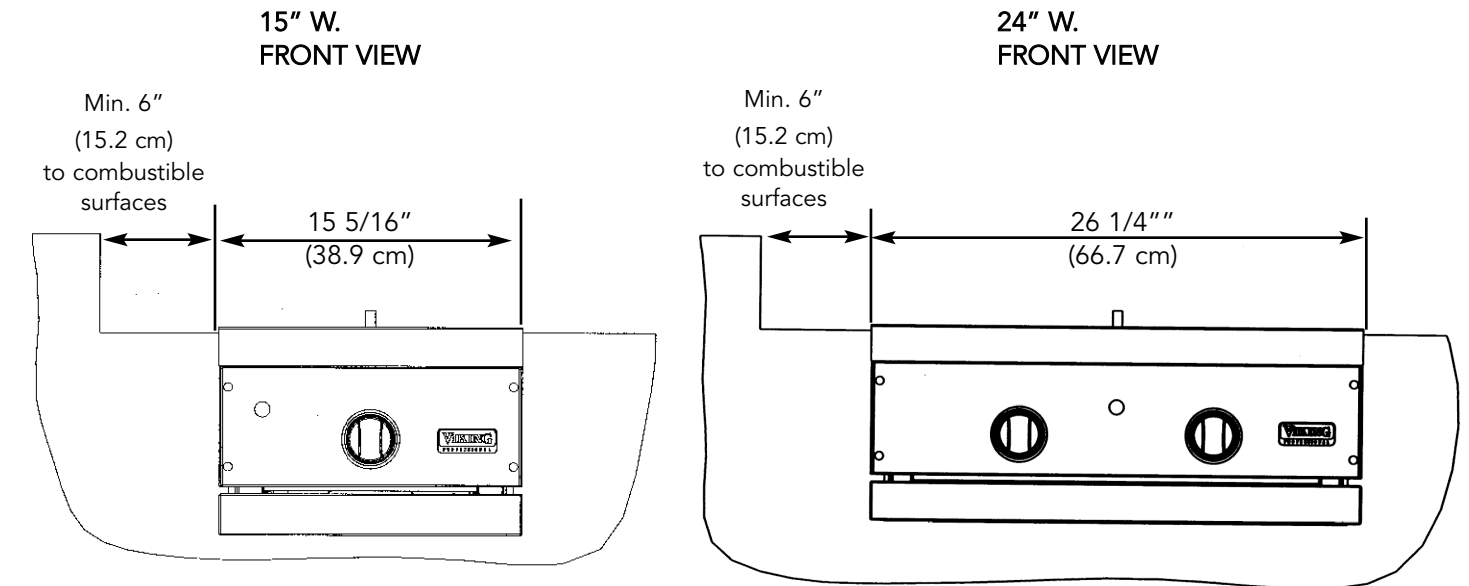
INSTALLATION PROCEDURES FOR BUILT-IN INSTALLATION

1. A minimum of 6" (15.2 cm) from the sides must be maintained from the side of the burner above the cooking surface to adjacent vertical combustible surfaces. The unit is not to be located under overhead unprotected combustible surfaces.
2. It is desirable to allow at least 6" side clearance to non-combustible surfaces 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



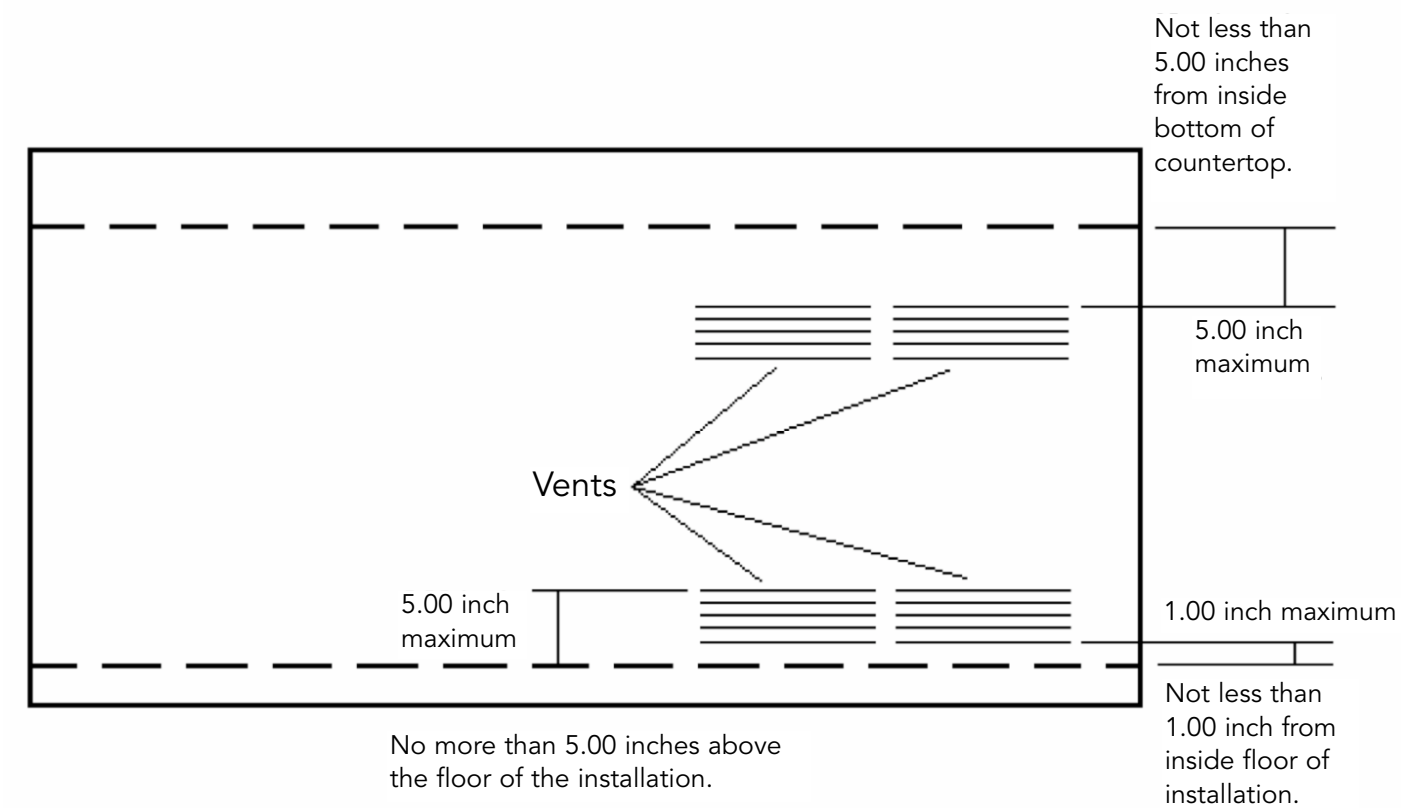
PERFORMANCE CHECKLIST

A qualified installer should carry out the following checks:

- All internal packaging removed.
- Specified clearances maintained to combustible materials.
- Pressure regulator connected and set.
- Manual shut-off valve installed and accessible.
- Check air shutter adjustment - sharp blue flame, no yellow tipping.
- Check for gas leaks (odors) at all gas connections.
- 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.

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.

BEFORE LIGHTING YOUR TRUSEAR™ INFRARED GRILLER

Prior to turning the gas on, 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 burner 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.



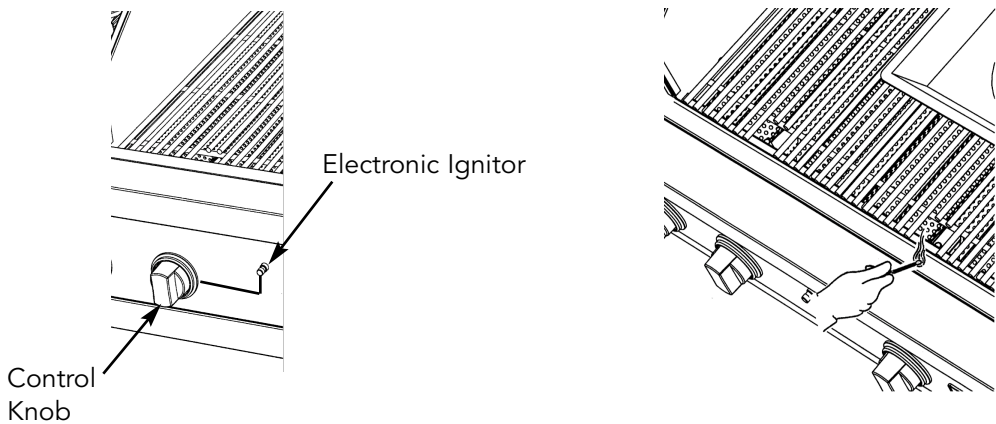
CAUTION

Wait at least 5 minutes before relighting a hot burner 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.

To light TruSear infrared griller:

Before lighting the burner, remove the stainless steel cover. Push in, turn the TruSear infrared control knob until the High position on the knob aligns with the indicator line on the control panel and continue to hold the knob in. Press the electronic ignition button which corresponds to the control knob. You will hear a clicking sound. After the burner lights, hold the control knob in for about 5 seconds longer or until the burner remains lit. Once lit, turn the control knob to the desired setting. If the burner does not light within 4 seconds, release and turn the control knob to "off". **Wait 5 minutes for any accumulated gas to dissipate.**

After several failed attempts the burner can be lit by holding a lit match to the burner with the control knob turned to the light position.



TruSear Infrared Grilling tips

Infrared grilling produces intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. As a general rule, foods will cook in about 1/2 the time they would take on an ordinary grill.

- Preheat the grill.
- Ensure that meat is fully thawed and that all excess fat is trimmed away prior to grilling.
- Leave the burner set on “HI” when placing food on the grill to sear.
- For thicker cuts of meats, adjust burner to a lower setting and continue cooking until desired doneness is reached.

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

TruSear Infrared Cooking Chart*

FOOD	WEIGHT OR THICKNESS	CONTROL SETTING	SUGGESTED COOKING TIME
Chicken Breast, Bnls		HI	2 - 3 mins each side.
		Reduce to medium setting halfway between HI and LO	Cook 8 - 10 mins. total. Turn occasionally to prevent burning outside.
Hamburger	1/2 - 3/4" thick	HI	2 mins each side to sear. Cook 6 - 8 mins. total. Turn occasionally to prevent burning.
Steaks, Ribeye	1 1/2 " thick	HI	3 mins each side for Rare. 4 mins each side for medium.
Steaks, Filet	1" thick	HI	3 mins each side for rare to med. rare 3 1/2 mins each side for medium
Pork Chops	3/4" thick	HI	4 mins each side

***NOTE:** These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.

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 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 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 grill is located on an identification plate located under the drip tray in the rear left corner next to the inlet pipe.

Model Number_____ Serial Number_____

Date of Purchase_____ Date Installed_____

Dealer’s Name_____

Address_____

KEEP THIS MANUAL FOR FUTURE REFERENCE.

PROFESSIONAL SERIES
OUTDOOR BUILT-IN TruSear™ INFRARED GRILLER WARRANTY

ONE YEAR FULL WARRANTY

Built-in outdoor 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 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.