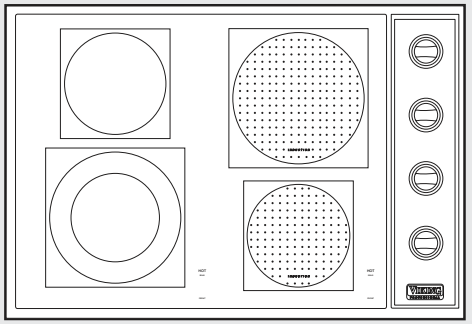
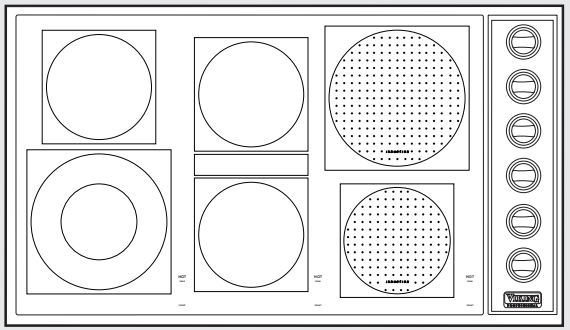
# Viking Use & Care Manual





## Built-In Electric Induction/Radiant Cooktop

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

For product information
call 1-888-VIKING1 (845-4641)
or visit the Viking Web site at
vikingrange.com

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(102908J)

# Congratulations

Congratulations and welcome to the elite world of Viking ownership. We hope you will enjoy and appreciate the care and attention we have put into every detail of your new cooktop.

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

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased it, or contact our Consumer Support Center at 1-888-VIKING1 (845-4641).

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

For more information about the complete and growing selection of Viking products, contact your dealer or visit us online at vikingrange.com.



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# IMPORTANT– Please Read and Follow

**Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating this appliance.**

**ALWAYS** contact the manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

**⚠ DANGER**

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

**⚠ WARNING**

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

**⚠ CAUTION**

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

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

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

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.



IMPORTANT– Please Read and Follow

Getting Started

**⚠ WARNING**

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

**⚠ WARNING**

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

## To Prevent Fire or Smoke Damage

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

## In Case of Fire

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

- Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **DO NOT** use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

# IMPORTANT– Please Read and Follow

## Cooking Safety

- **ALWAYS** place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. When cooking is completed, turn element off before removing pan.
- **NEVER** leave a surface cooking operation unattended, especially when using a high heat setting or when deep fat frying. Boil overs cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **DO NOT** use high heat for extended cooking operations.
- **NEVER** heat an unopened container on the surface element. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dishtowels or other substitutes should **NEVER** be used as pot holders because they can trail across hot surface elements and ignite or get caught on appliance parts.
- **ALWAYS** let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- **DO NOT** let cooking grease or other flammable materials accumulate in or near the appliance, hood, or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, **TURN THE FAN OFF**.
- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch on cookware handles.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- 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.

## Cookware Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Pans with heavy handles (especially small pans) could be unstable and tip easily. Pans that are heavy to move when filled with food may also be hazardous.



IMPORTANT– Please Read and Follow

Getting Started

- Be sure cookware is large enough to properly contain food and avoid boil overs. Pan size is particularly important in deep fat frying. Pan should accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the cookware, **DO NOT** extend handles over adjacent burners. **ALWAYS** turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by children.
- **NEVER** let a pan boil dry as this could damage the cookware and the appliance.
- This appliance has been tested for safe performance using conventional cookware. **DO NOT** use any devices or accessories that are not specifically recommended in this guide. **DO NOT** use eyelid covers for the surface units. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- Use proper pan material. Refer to "Before Using Cooktop" section for recommended cookware. Proper relationship of cookware to surface unit will also improve efficiency.

## Heating Elements and Glass Ceramic Cooking Surfaces

**⚠ CAUTION**

To avoid risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damage to the cooktop.

- **NEVER** touch the glass surface areas directly on or adjacent to the heating elements when the cooktop is in use.
- Heating elements may be hot even though they are dark in color. Areas near elements may be hot enough to cause burns.
- During and after use, **DO NOT** touch or let clothing or other flammable material contact surface of cooktop or areas near heating elements, until they have had sufficient time to cool.
- **DO NOT COOK ON BROKEN COOKING SURFACE.** If cooking surface should break, cleaning solutions and spillovers may penetrate the broken cooking surface and create a risk of electric shock. Contact a qualified technician immediately.

# IMPORTANT– Please Read and Follow

## Cleaning Safety

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

## Radio Interference

This unit generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the distance between the unit and receiver
- Connect the unit into an outlet on a circuit different from that to which the receiver is connected.

**⚠ WARNING**

**BURN OR ELECTRICAL SHOCK HAZARD**

To avoid risk of injury or death, make sure all controls are OFF and surface is COOL before cleaning. Failure to do so can result in burns or electrical shock.

**⚠ CAUTION**

**BURN HAZARD**

To avoid risk of injury, **DO NOT** touch the glass. The cooktop will get hot during usage.

**KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



# Before Using Cooktop

## Cookware

Each cook has his or her own preference for the particular cookware that is most appropriate for the type of cooking being done. This a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience. When using big pots, it is recommended to use the front elements. There is more room in the front and potential cleanup of rear of appliance due to staining or discoloration will be minimized.

## Ceramic Glass Cooktop

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. **Clean your glass top before the first time you use it.** A thorough cleaning with a glass top cleaner is recommended.

## Induction Cookware

Induction cooking utilizes magnetic power which reacts with iron in the base of cookware, instantly transforming the pot or pan into the heat source. The heat stops when the cookware is removed. Your cookware **MUST** have a magnetic layer of steel for your induction cooktop to operate properly. The cookware should have a flat, heavy magnetic bottom and straight sides with a diameter of 5" (13 cm) to 12" (31 cm) to accommodate the various sized elements. The induction cookware should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

All Viking cookware is induction friendly, as are most other high-end brands of stainless steel and enamel cookware. Most induction cookware will be suitable for your induction cooktop if a magnet adheres to the bottom surface.

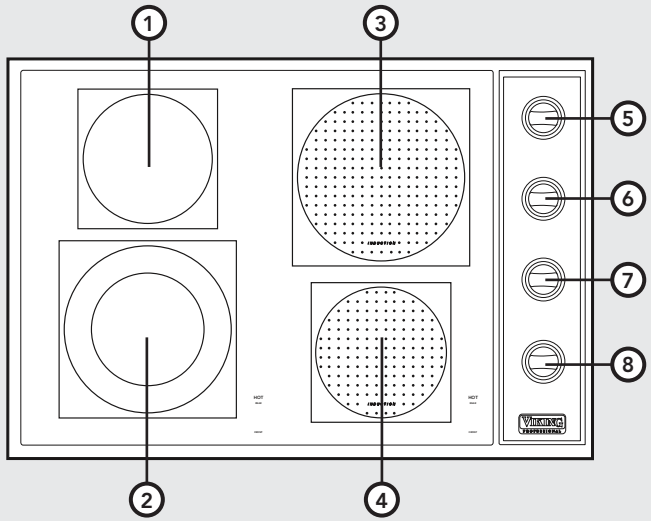
- Cookware that is **NOT** suitable for your induction cooktop includes pottery, glass, aluminum, copper, bronze, and any type of cookware with a footed base.

**⚠ CAUTION**

To avoid risk of property damage, **DO NOT** use cast iron cookware. Cast iron retains heat and may result in damage to the cooktop.

# Cooktop Features

## 30”W. Built-In Electric Induction/Radiant Cooktop



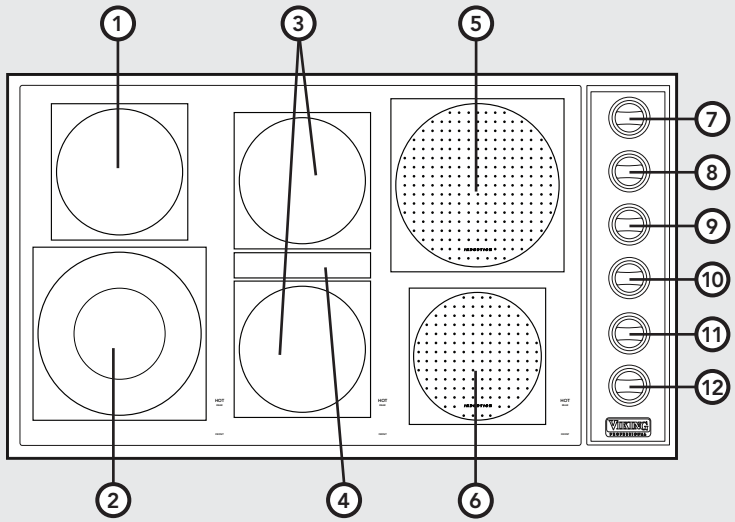

1. 7”, 1,500 watt radiant element
2. 9”, 2,500 watt/6”, 1,000 watt dual element
3. 9”, 3,300 watt induction element
4. 7”, 1,800 watt induction element
5. Right rear element control knob
6. Right front element control knob
7. Left rear element control knob
8. Left front element control knob





# Cooktop Features

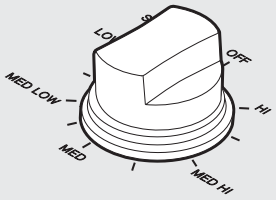
## 36”W. Built-In Electric Induction/Radiant Cooktop




1. 7”, 1,500 watt radiant element
2. 9” 2,500 watt/6”, 750 watt dual element
3. Two 7”, 1,800 watt elements
4. 800 watt bridge element
5. 9”, 3,300 watt element
6. 7”, 1,200 watt element
7. Right rear element control knob
8. Center rear element control knob
9. Left rear element control knob
10. Left front element control knob
11. Center front element control knob
12. Right front element control knob

### Single Front or Rear Elements

Push in and turn the control knob counterclockwise to the desired setting. The element will adjust the power output to maintain the desired heat setting. When finished boiling, turn the control knob to Med HI to maintain the boil or to a lower setting for steaming, warming, and simmering sauces.




### Rear and Bridge Element (36"W. Models Only)

Push in and turn the control knob counterclockwise to the desired setting. The element will adjust the power output to maintain the desired heat setting. When finished, turn all controls OFF.

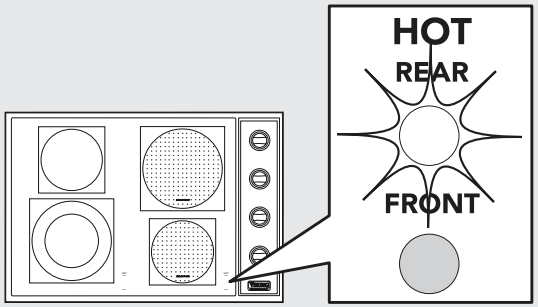
Remember that induction cooking is instantaneous and boiling time is decreased when using the proper induction cookware.

**⚠ CAUTION**

Do not heat empty cookware or let cookware boil dry. The cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

### Surface Indicator Lights

The surface indicator lights are located at the front of the glass cooktop. The indicator lights are used to indicate activation, hot surface, and warnings.






| Indicator Light | Reason |
|---|---|
| No display | Elements off with cool surface. |
| Solid | The element is ON and sensing the proper cookware. |
| Flashing | 1. Element is OFF - hot surface.<br>2. Element is ON - cookware is not present or cookware is not induction cookware. (See recommended cookware in "Before Using Cooktop" section.) |

***Note:*** *If flashing continues after making adjustments according to the flashing descriptions above, refer to the "Troubleshooting" section.*

### Surface Cooking Tips

- The minimum pot or pan diameter recommended is 5" (13 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.
- Remember to use the proper size cookware for the size element chosen. Smaller cookware should be used for smaller elements and larger cookware should be used for larger elements.
- If the induction elelments are left on for more than 60 seconds, without the proper induction cookware, the cooktop will turn OFF.

***Note:*** *If **ALL** elements are turned to HI for a long period of time, the internal temperature inside the cooktop may rise, causing the cooktop to turn off.*

## Surface Heat Settings

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

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







## Surface Cooking Guide - Suggested Heat Setting

| Food | Start at setting | Complete at setting |
|---|---|---|
| Rice | **Hi** - cover, bring water to a boil | **Lo** - cover, finish timing according to directions |
| Chocolate | **Lo** - until melted | |
| Candy | **Lo** - cook | Follow recipe |
| Pudding, pie filling | **Lo** - cook according to directions | |
| Eggs - in shell<br>fried<br>poached | **Hi** - cover, bring to boil<br>**Hi** - until pan is hot<br>**Hi** - bring water to boil | **OFF** - let set to desired doneness<br>**Lo - Med**, cook to desired doneness<br>**Lo** - finish cooking |
| Sauces | **Hi** - melt fat | **Lo-Med**, finish cooking |
| Soups, stews | **Hi** - heat up liquid | **Lo-Med**, finish cooking |
| Vegetables | **Hi** - preheat skillet | **Lo-Med**, finish cooking until desired tenderness is reached |
| Breads - french toast, pancakes | **Med-Hi**, preheat skillet | **Lo** - cook to desired browness |
| Cooked cereals, grits, oatmeal | **Hi** - cover, bring water to a boil | **Lo-Med**, add cereal and cook according to directions |
| Bacon, sausages | **Hi** - preheat skillet | **Med** - cook to desired doneness |
| Swiss steaks | **Hi** - melt fat,<br>**Med-Hi** - to brown meat | **Lo** - add liquid, cover, simmer until tender |
| Chicken, fried | **Hi** - melt fat<br>**Med-Hi** - to brown crust | **Lo** - cook until tender |
| Hamburgers, pork chops | **Hi** - preheat skillet | **Med** - to brown meat and cook to desired browness |
| Pasta | **Hi** - bring salted water to a boil, add pasta slowly | **Med** - maintain boil until tender |

# Cooking Substitutes Charts

In many cases, a recipe requires an ingredient which is not readily available or calls for a unit of measure that is not easily recognized. The following charts have been provided as useful guides in these situations.

### Ingredient Substitutes

| Recipe calls for: | Substitute with: |
|---|---|
| 1 tbsp. cornstarch | 2 tbsp. flour (thickening) |
| 1 whole egg | 2 egg yolks plus 1 tbsp. water |
| 1 c. whole milk | 1 c. skim milk plus 2 tbsp. margarine or 1/2 c. evaporated milk plus 1/2 c. water |
| 1 oz. unsweetened chocolate | 3 tbsp. cocoa powder plus 1 tbsp. margarine |
| 1 tbsp. baking powder | 1/2 tsp. cream of tartar plus 1/4 tsp. baking soda |
| 1/2 c. butter | 7 tbsp. margarine or shortening |
| 1 c. dairy sour cream | 1 tbsp. lemon juice plus 1 c. evaporated milk |

### Canned Food Sizes

| Can Size | Contents | Can Size | Contents |
|---|---|---|---|
| 8 oz. | 1 c. | No. 303 | 2 c. |
| Picnic | 1-3/4 c. | No. 2 | 2-1/2 c. |
| No. 300 | 1-3/4 c. | No. 3 | 4 c. |
| No. 1 tall | 2 c. | No. 10 | 12 c. |

### Kitchen Equivalent and Metrics

| Measure | Equivalent | Metric* |
|---|---|---|
| 1 tbsp. | 3 tsp | 15 mL |
| 2 tbsp. | 1 oz | 30 mL |
| 1 jig. | 1-1/2 oz | 45 mL |
| 1/4 c. | 4 tbsp. | 60 mL |
| 1/3 c. | 5 tbsp. plus 1 tsp. | 80 mL |
| 1/2 c. | 8 tbsp. | 125 mL |
| 1 c. | 16 tbsp. | 250 mL |
| 1 pt. | 2 c. | 30 g |
| 1 lb. | 16 oz | 454 g |
| 2.21 lb. | 35.3 oz | 1 kg |

***Note:*** *Rounded for easier measuring.*





# Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your cooktop must be kept clean. Make sure all controls are in the "OFF" position.

## Glass Ceramic Top

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic top, follow these basic steps:

For normal, light soil:

1. Rub a few drops of a glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Rub a few drops of glass ceramic cleaning cream to the cool soiled area using a damp paper towel.
2. Carefully scrape remaining soil with a single-edged razor blade. Hold the blade at a 30° angle against the ceramic surface.
3. If any soil remains, repeat the steps above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
4. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier.

***Note:*** *Dishwashing detergents remove this protective coating and therefore, make the glass ceramic top more susceptible to staining.*

## Cleaning Problems on Glass Ceramic Top

| Problem | Cause | To Prevent | To Remove |
|---|---|---|---|
| Brown streaks and specks | Cleaning with sponge or cloth containing soil-laden detergent water. | Use cleaning cream with clean damp paper towel. | Use a light application of cleaning cream with a clean damp paper towel. |
| Blackened burned on spots | Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag. | Wipe all spillovers as soon as it is safe and **DO NOT** put plastic items on a warm cooking area. | Clean area with cleaning cream and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop, and carefully scrape area with a single- edged razor blade held at a 30° angle. |
| Fine brown/gray lines, fine scratches, or abrasions which have collected soil | Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top.<br>Use of abrasive cleaning materials.<br>Scratches from rough ceramic glass, or ceramic coated cookware. | Wipe the bottom of cookware before cooking. Clean top daily with cleaning cream. **DO NOT** use ceramic or ceramic coated cookware. | Fine scratches are not removable but can be minimized by daily use of cleaning cream. |
| Smearing or streaking | Use of too much cleaning cream or use of a soiled dishcloth. | Use a small amount of cream. Rinse thoroughly before drying. Use only paper towels or nylon scrub pad or brush. | Dampen paper towel with a mixture of vinegar and water and wipe surface.<br>Wipe area with damp paper towel or lint free cloth. |





## Cleaning Problems on Glass Ceramic Top (cont.)

| Problem | Cause | To Prevent | To Remove |
|---|---|---|---|
| Metal markings (silver/gray marks) | Sliding or scraping metal cookware on glass top. | **DO NOT** slide metal objects across top. | Remove metal marks before the glass top is used again. Apply cleaning cream with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry. |
| Hard water spots | Condensation from cooking may cause minerals found in water and acids to drip on to glass top and cause gray deposits (the spots are often so thin they appear to be in the glass top). | Make sure the bottom of cookware is dry before cooking. Daily use of cleaning cream will help keep top free from hard water mineral deposits and food discoloration. | Mix cleaning cream with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning procedure for smearing and streaking. |
| Pitting or flaking | Boil over of sugar syrup on glass top. This can cause pitting if not removed immediately. | Watch sugar and syrups carefully to avoid boil overs. | Turn element to LO; use several paper towels to wipe the spill immediately. Let glass top cool and carefully scrape off remainder of burn-off with a single-edged razor blade held at a 30° angle. |




Product Care

# Cleaning and Maintenance

## Cooktop Surfaces

Several different finishes have been used in your cooktop. Cleaning instructions for each surface are given below. **NEVER** USE AMMONIA, STEEL WOOL PADS OR ANY ABRASIVE CLOTHS AND MATERIALS SUCH AS CLEANSERS, OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR COOKTOP.

## Control Panel

**DO NOT** use any cleaners containing ammonia, abrasives or stainless steel cleaners on any surface that contains graphics. These products could remove the graphics from the control panel. Apply hot, soapy water to a soft clean cloth. **DO NOT** spray liquids directly onto the control panel.

## Control Knobs

MAKE SURE ALL CONTROL KNOBS POINT TO THE "OFF" POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

## Stainless Steel Parts

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

**⚠ CAUTION**

To avoid the risk of property damage, **DO NOT** USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS. All brass body parts should be wiped regularly with hot, soapy water and a soft, clean cloth. When hot, soapy water will not do the job, use every day household cleaners that are not abrasive.

## Brass Parts

All special ordered brass parts are coated with an epoxy coating.



# Troubleshooting

| Number of Flashes | Possible Cause and/or Remedy |
|---|---|
| 1 with brief pause | Internal power device over temperature. Contact service. |
| 3 with brief pause | Internal power device malfunction. Contact service. |
| 5 with brief pause | Power device temperature sensor malfunction. Contact Service. |
| 6 with brief pause | Coil temperature sensor malfunction. |
| 8 with brief pause | Inside ambient temperature too high. |
| 9 with brief pause | Incompatible cookware for induction. |

**Material Compatibility Detector**

If the pan's material or it's dimensions are not suitable, the pan indicator will flash and the unit will not cycle on.

**Small Object Detector**

The induction cooktop will not recognize any object or utensil smaller than 2 inches in diameter. For best results, use pans that are between 5" (13 cm) and 12" (31 cm) in diameter.

# Service Information

If service is required, 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.

Have the following information readily available:

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

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at 1-888-VIKING1 (845-4641), or write to:

**VIKING RANGE CORPORATION**
**PREFERRED SERVICE**
**1803 Hwy 82W**
**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 unit can be found underneath the cooktop.

Model no. _____ Serial no. _____

Date of purchase _____

Date installed _____

Dealer's name _____

Address _____

_____

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

**Keep this manual for future reference.**



# Warranty

**BUILT-IN ELECTRIC INDUCTION/RADIANT COOKTOP WARRANTY**

**ONE YEAR FULL WARRANTY**

Built-in induction/radiant cooktops 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.

*Glass (including light bulbs), painted 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.

**FIVE YEAR LIMITED WARRANTY**

Any electric element 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.

**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, outdoor use, 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 of 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 halogen elements 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.**