

# Viking Use/Installation Guide



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](http://vikingrange.com)

Brigade Range/Rangetop Accessories

# Rear Trim Accessories

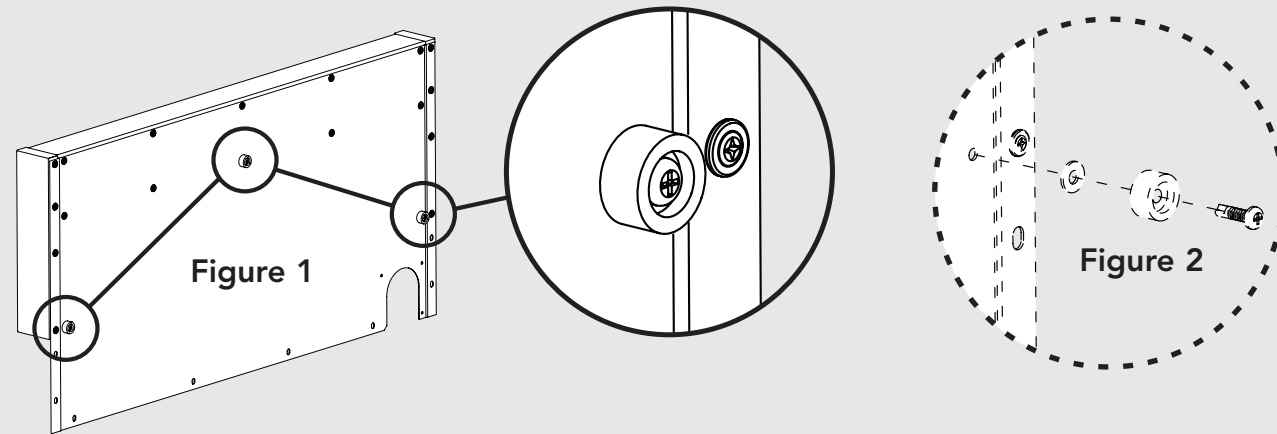
## ATTACHING BACKGUARD

Backguards come equipped with Nylon Spacers (See **Figure 1**), which are needed to space the range off a combustible wall at a prescribed safe distance.

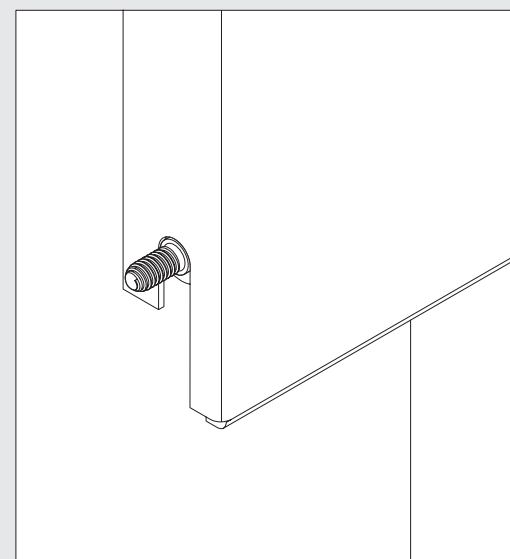
**Important:** If installing the range with a backguard against a combustible wall, then the spacers are mandatory and must remain in place on the backguard.

If installing the range with a backguard against a non-combustible wall, then the spacers can be removed (See **Figure 2**).

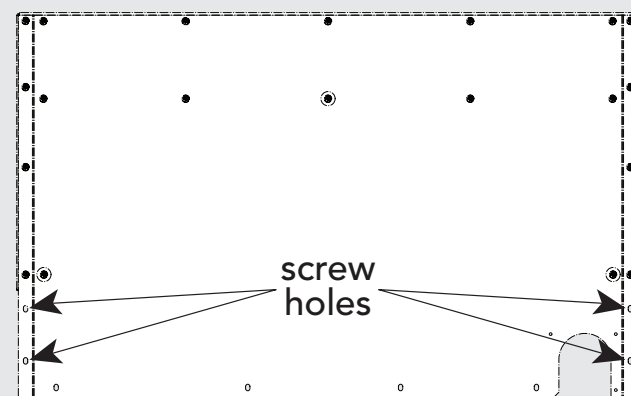
Once you determine whether or not your product needs the provided spacers, the backguard is ready to be attached.



Simply slide the backguard down onto the rear of the unit until it settles on the shoulder screws located on the back of the range.



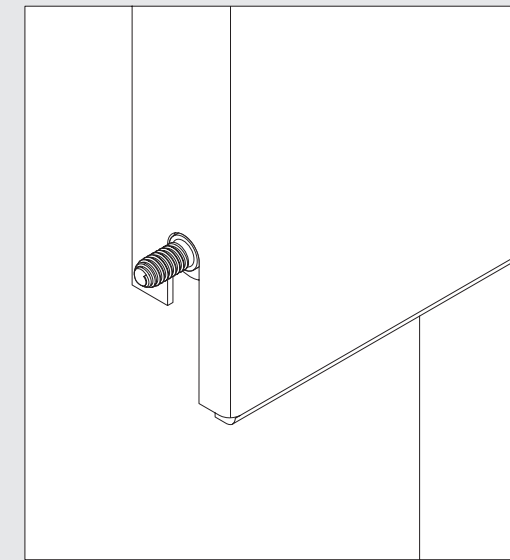
Once the backguard is in position, attach using the (4) screws provided.



# Rear Trim Accessories

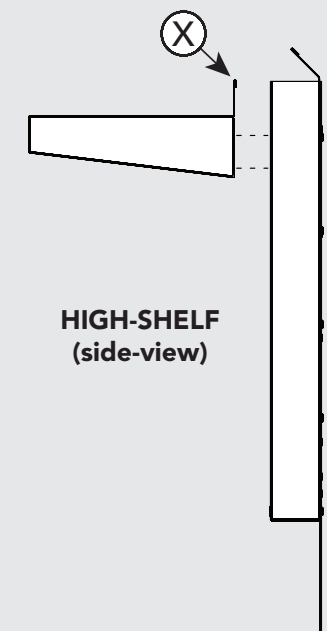
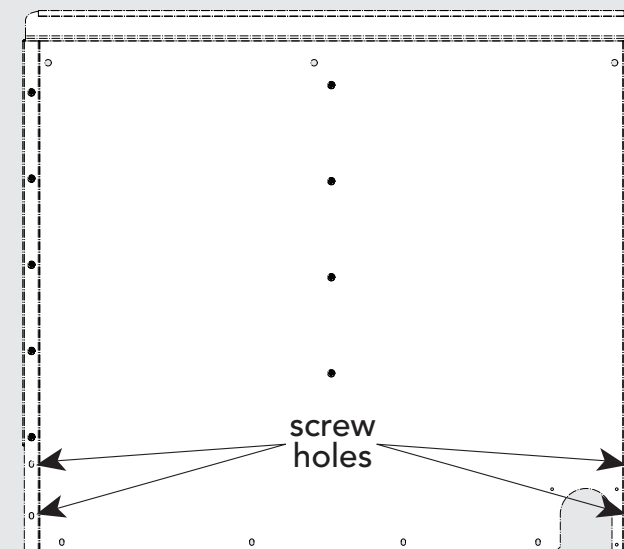
## ATTACHING HIGH-SHELF

Simply slide the high-shelf back down onto the rear of the unit until it settles on the shoulder screws located on the back of the range.



Once the high-shelf back is in position, attach using the (4) screws provided. Once secured to the range, place the top rolled edge (X) of the high shelf over the front lip of the high-shelf back.

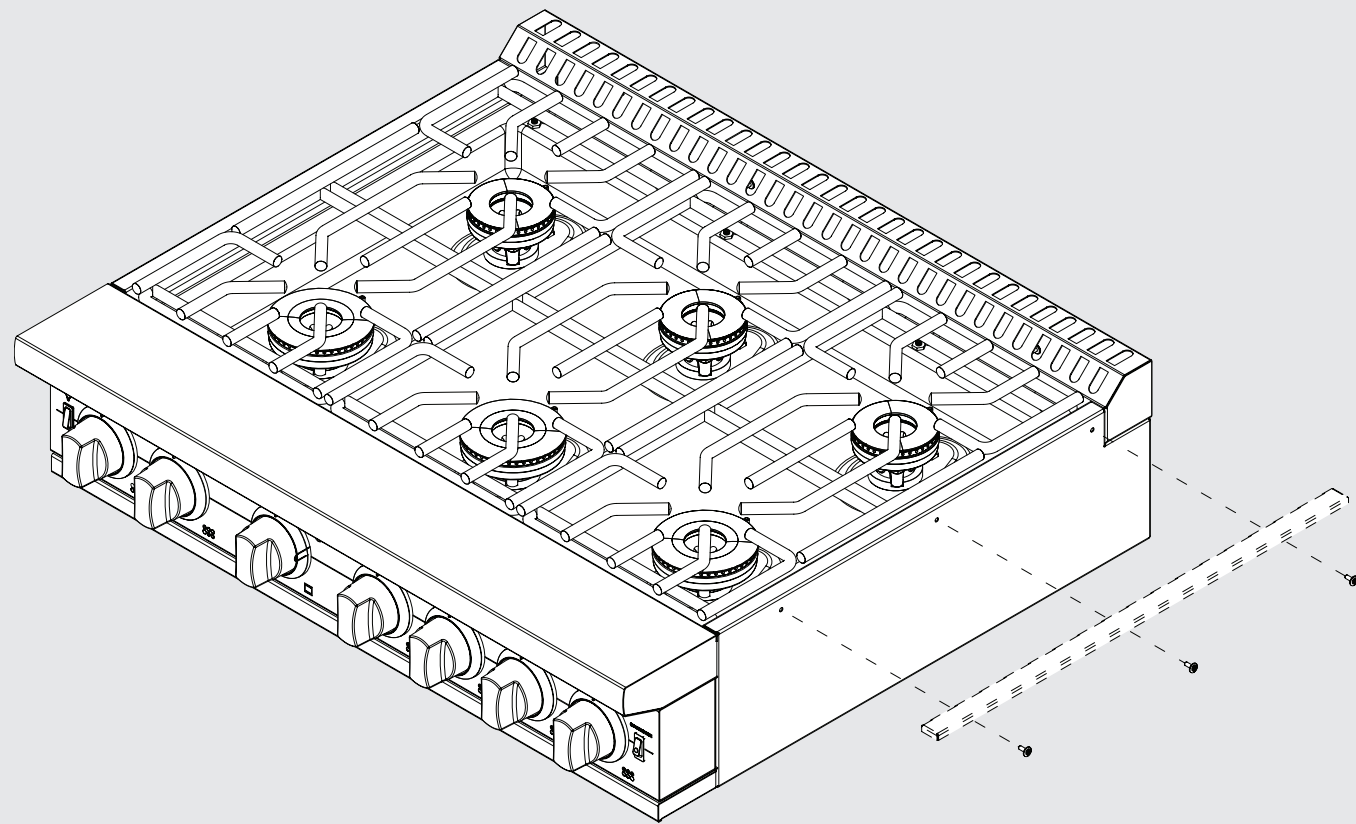
**HIGH-SHELF BACK (rear view)**



**HIGH-SHELF (side-view)**

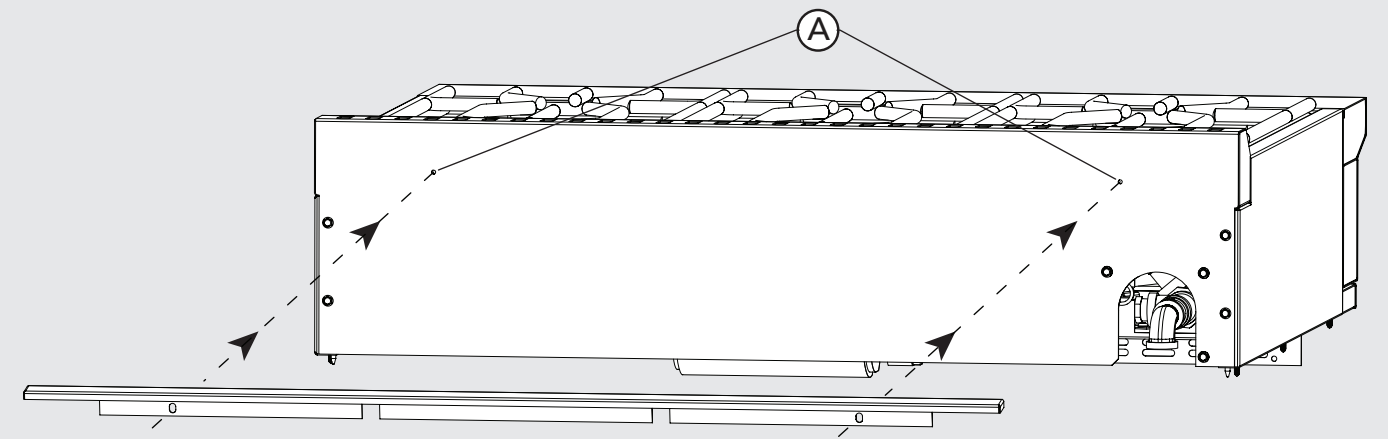
## Countertop Side Trim

Place the countertop side trim template against the side of the range or rangetop. The flange of the template should be wrapped around the back of the unit. The top of the template should be even with the top edge of the outer trim. Mark the holes and remove template. Using a 9/64" drill bit, drill the three designated holes into the side of the range or rangetop. Place the countertop side trim into place and secure with the (3) provided screws.



## Countertop Rear Trim

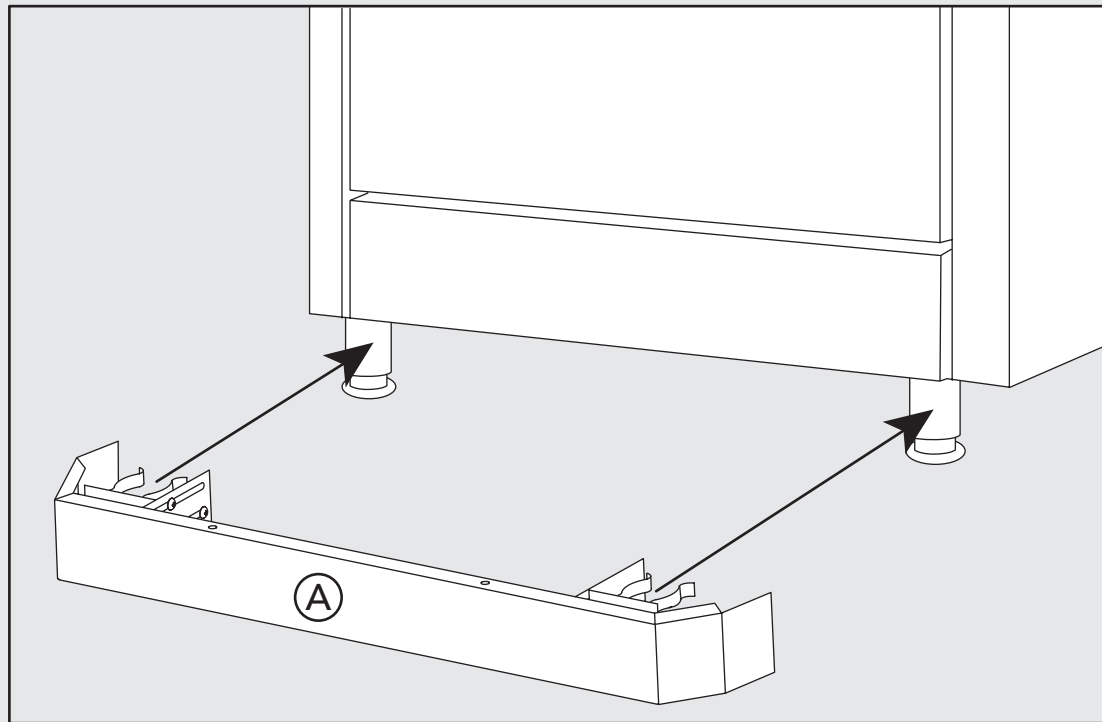
1. Locate screw hole openings (A) on back of island trim near the top.
2. Align screw hole openings on countertop rear trim with the ones on the back of the island trim.
3. Attach rear trim to island trim with enclosed screws.



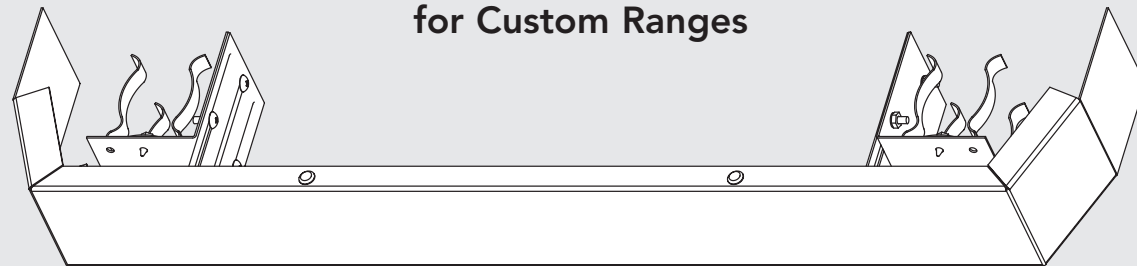
# Curb Bases

## STANDARD CURB BASE FRONT

1. The standard curb base front (A) is completely assembled.
2. Remove the assembly from the carton and simply clip onto the front range legs.
3. The assembly is adjustable about 2" (5.1 cm) front to back so that alignment with the cabinet toe front is possible. Loosen brackets on each side, **but allow snug fit**. Clip assembly onto range legs; determine front to back setting; remove, tighten bolts, and reattach.



## Alternate Curb Base View for Custom Ranges



**Important Note:** The range must be installed as specified in the range installation guide for proper airflow when using the standard curb base.

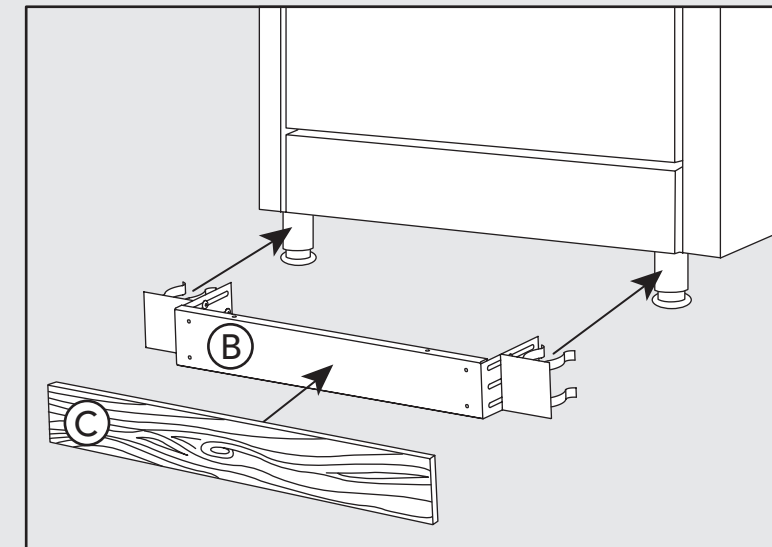
# Curb Bases

## CUSTOM CURB BASE FRONT

1. Remove the standard curb base front assembly from the carton.
2. Remove the front (A) from the mounting assembly (B).
3. Attach locally supplied front (C) to the mounting assembly (B) and simply clip onto the front range legs.

**Important Note:** The locally supplied front must not be any taller than 3-1/8" (7.9 cm) tall. Fronts taller than 3-1/8" (7.9 cm) could obstruct the airflow.

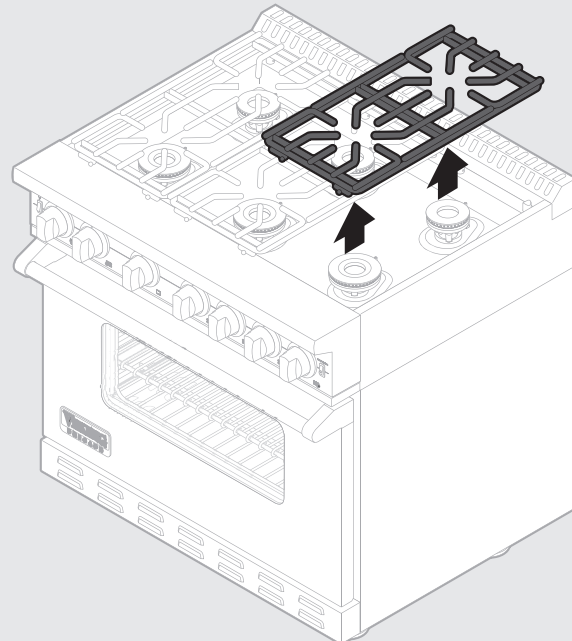
4. The assembly is adjustable about 2" (5.1 cm) front to back so that alignment with the cabinet toe front is possible. Loosen brackets on each side, **but allow snug fit**. Clip assembly onto range legs; determine front to back setting; remove, tighten bolts, and reattach.



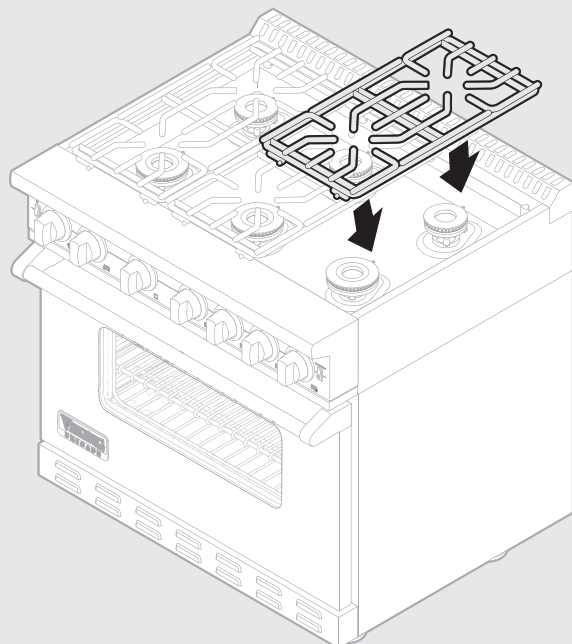
**Important Note:** The range must be installed as specified in the range installation guide for proper airflow when using the custom curb base.

# Stainless Steel Surface Grates

To install the accessory stainless steel surface grates, simply remove the cast iron grate which came standard with the range or rangetop.



Replace with the appropriate stainless grate.



# Stainless Steel Grate Care and Cleaning Tips

These stainless steel surface burner grates are the same as what is commonly used in commercial and restaurant style ranges. Over time they will naturally start to darken and discolor. This is the standard process of how stainless steel reacts when it is exposed to high heat temperatures. The discoloration of the grates will not affect the performance.

While the stainless steel surface burner grates will never return to the original color, there are some steps which can be taken to help minimize the discoloration of these components. To ensure that the stainless steel maintains adequate corrosion resistance, it should be cleaned regularly. Surface contaminants vary in terms of corrosiveness, effect on surface finish, and ease of removal. The mildest form of cleaning should always be used first.

### To clean a lightly soiled surface

- It is recommended to use warm water, a mild, non-abrasive detergent, and a soft cloth.

### For more highly soiled/discolored surfaces

- It is recommended to scrub the grates using a dry heavy duty green Scotch Brite pad. Note - scrubbing the grates with a Scotch Brite pad will help improve the look of the heat tarnished grate but will not completely restore it to its original look.

### Things to avoid when cleaning stainless steel

- Steel brushes or steel wool
- Abrasive cleaners
- Bleach or hydrochloric acid based cleaners
- Detergents containing chloride
- Avoid using cleaning cloths that have been used on ordinary steel
- Never rub against the grain with a cleaning agent or polish as it will alter the surface of the steel and reduce the corrosion resistance.
- 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

