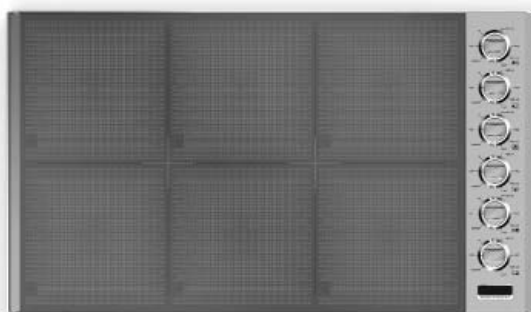
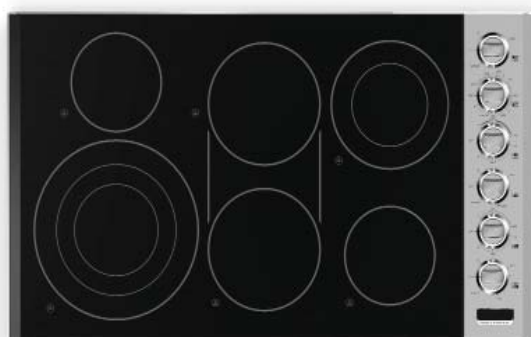


Use & Care MANUAL



5 SERIES

Built-In Electric Cooktops
Built-In Induction Cooktops

*VEC530(1) / VEC536(1)
VECU530(1) / VECU536(1)
VIC530(1) / VIC536(1)
VICU530(1) / VICU536(1)*

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, state-of-the-art cooktop.

Your cooktop is designed to offer years of reliable service. This Use and Care Manual will provide you with the information you need to become 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 1-888-845-4641.

We appreciate your choice of a our product 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 appliances, visit us online at vikingrange.com

Table of Contents

Getting Started

Warnings and Important Information _____	3
Before Using Cooktop _____	6

Product Controls

Cooktop Features _____	8
------------------------	----------

Operation

Surface Operation _____	9
-------------------------	----------

Product Care

Cleaning and Maintenance _____	11
Service Information _____	13
Warranty _____	14

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. For proper and safe operation, this unit is not intended to be operated by an external timer or separate remote control system.

 **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.

Important – Please Read and Follow

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.

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. Dish towels 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance. Children should be supervised to ensure that they do not play with the appliance.
- 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.
- 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.

⚠ WARNING

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. To avoid burns and scalds children should be kept away. Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ CAUTION

DO NOT store items of interest to children over the unit. They could be seriously injured when climbing to reach these items. Children should be supervised to ensure that they do not play with the appliance.

Heating Elements and Glass Ceramic Cooking Surfaces

- **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.

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.
- A steam cleaner is not to be used for cleaning this appliance.

Induction Cooktops – 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.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

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.

WARNING



BURN HAZARD

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

WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Before Using Cooktop

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.

Cooking Utensils

Each cook has his or her own preference for the particular cooking utensils that are most appropriate for the type of cooking being done. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for glass cooktop use without breaking due to the sudden change in temperature. This is 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.

Electric Cooktop Cooking Utensil Guidelines

Type	Responses to Temperature Changes	Recommended Usage
Aluminum	Heats and cools quickly.	Frying, braising, roasting. May leave metal markings on glass.
Cast Iron	Heats and cools slowly.	Not recommended. Retains excessive heat and may damage cooktop.
Copper, Tin lined	Heats and cools quickly.	Gourmet cooking, wine sauces, egg dishes.
Enamel Ware	Response depends on base metal.	Not recommended. Imperfections in enamel may scratch cooktop.
Glass Ceramic	Heats and cools slowly.	Not recommended. Heats too slowly. Imperfections in enamel may scratch cooktop.
Stainless Steel	Heats and cools at moderate rate.	Soups, sauces, vegetables, general cooking.

WARNING

Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Before Using Cooktop

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.

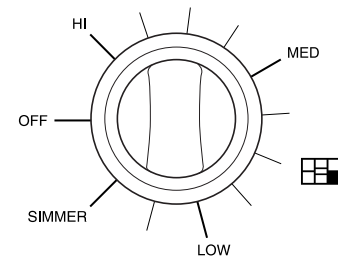
Hot Surface Indicator Lights

The cooktop has hot surface indicator lights. They are located to the bottom left of each burner. The hot surface indicator light will glow red when the corresponding element is turned on. The light will remain on until the corresponding element has cooled to a safe temperature.



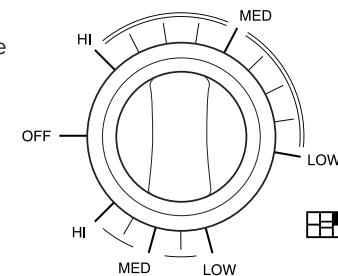
Operating Single Elements

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the lowest setting. Continue turning counter-clockwise to the LOW, MED, or HI Settings. The final setting once you have turned the knob counter-clockwise to its max is the HI setting.



Operating Double Elements (Electric models only)

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the Highest setting for the center element. Continue turning clockwise through the MED and down to the LOW setting.



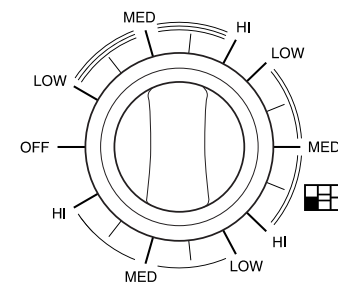
Continuing to turn counter-clockwise will bring you into the LOW setting with both elements now activated. From here, continue turning counter-clockwise to activate the MED, and HI settings of both elements. The final setting once you have turned the knob counter-clockwise to its max is the HI setting with both elements activated.

Operating Triple Elements (Electric models only)

All burners have variable controls. Turn the knob counter-clockwise one click left to achieve the highest setting for the center single element. Continue turning counter-clockwise through the MED and down to the LOW setting.

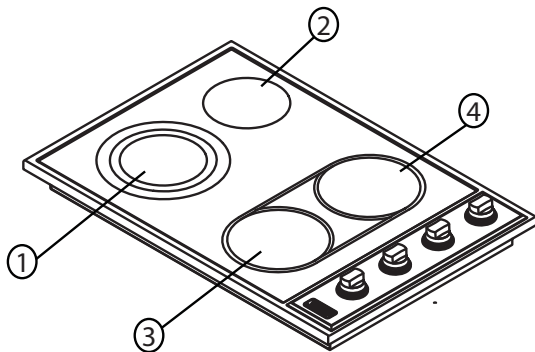
Continuing to turn counter-clockwise will bring you into the HI setting for the two inner elements combined. From here, continue turning counter-clockwise to go into the MED, and LOW settings of both elements.

Finally, continuing to turn counter-clockwise will bring you into the HI setting for all three elements combined. Continue turning counter-clockwise to turn the elements to the MED and LOW setting.



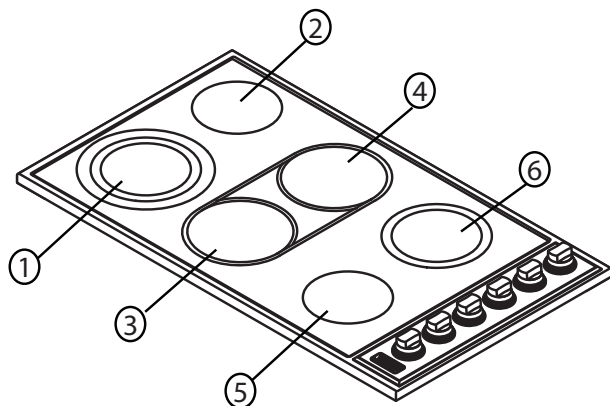
Cooktop Features

30"W. Electric Cooktop



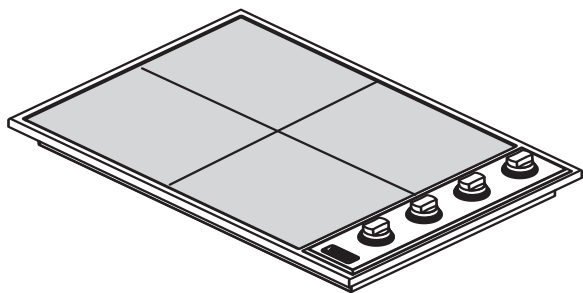
- 1. LF - 12" triple element - 1100 W / 1000 W / 1100 W
- 2. LR - 6" element - 1200 W
- 3. RF - 8-1/2" element - 1800 W
- 4. RR - 8-1/2" dual element - 1000 W / 1000 W
Bridge element - 800 W

36"W. Electric Cooktop



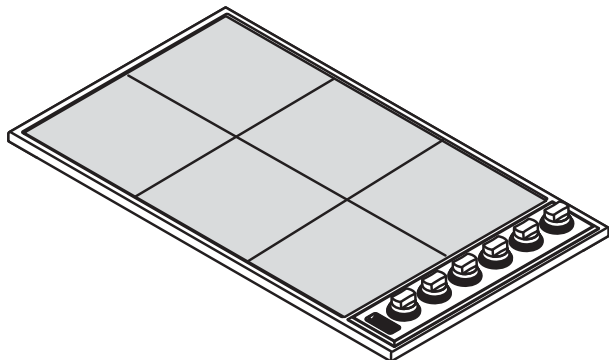
- 1. LF - 12" triple element - 1100 W / 1000 W / 1100 W
- 2. LR - 6" element - 1200 W
- 3. CF - 8-1/2" element - 1800 W
- 4. CR - 8-1/2" element - 1800 W
Bridge element - 800 W
- 5. RF - 6" element - 1200 W
- 6. RR - 8-1/2" dual element - 1000 W / 1000 W

30"W. Induction Cooktop



- (4) 9" MagneQuick Induction elements 2300 W / 3700 W

36"W. Induction Cooktop



- (6) 9" MagneQuick Induction elements 2300 W / 3700 W

Surface Operation

⚠ CAUTION

Metallic objects such as knives, forks, spoons, and lids should not be placed on the hob surface since they can get hot.

⚠ WARNING

Unattended cooking with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ 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.

⚠ CAUTION

After use, switch off the element by its control and do not rely on the pan detector.

Surface Cooking Tips

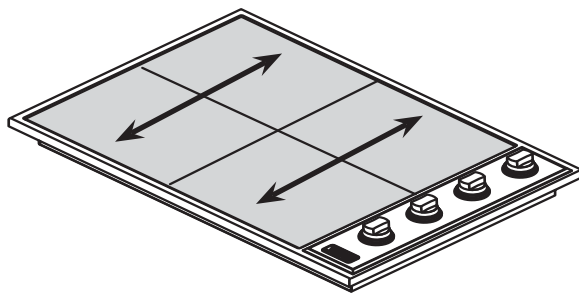
- The minimum pot or pan diameter recommended is 5" (13 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.
- Remember to use the proper size cookware for the size element chosen. Smaller cookware should be used for smaller elements and larger cookware should be used for larger elements.

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.

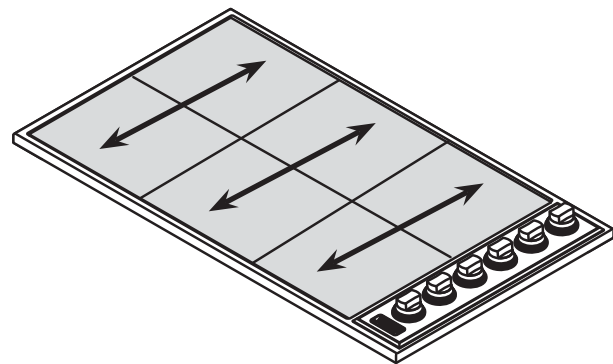
Induction Cooking Power

The Induction cooktop has 2 or 3 generators and 4 or 6 cooking zones based on the model. Each generator powers 2 cooking zones. If using more than one cooking zone on high power on the same generator, the maximum cooking power may be reduced. For best performance results, start cooking on only one zone per shared generator. Once it has reached cooking temperature, start cooking on the second cooking zone.

Shared Generators



30" W. MODELS
2 GENERATORS / 4 COOKING ZONES



36" W. MODELS
3 GENERATORS / 6 COOKING ZONES

Surface Operation

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	
Pudding, pie filling	Lo - cook according to directions	
Eggs - in shell fried poached	Hi - cover, bring to boil Hi - until pan is hot Hi - bring water to boil	OFF - let set to desired doneness Lo - Med, cook to desired doneness 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 brownness
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, Med-Hi - to brown meat	Lo - add liquid, cover, simmer until tender
Chicken, fried	Hi - melt fat Med-Hi - to brown crust	Lo - cook until tender
Hamburgers, pork chops	Hi - preheat skillet	Med - to brown meat and cook to desired brownness
Pasta	Hi - bring salted water to a boil, add pasta slowly	Med - maintain boil until tender

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

Cleaning & 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. Use of abrasive cleaning materials. 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. Wipe area with damp paper towel or lint free cloth.

Cleaning & Maintenance

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.
Metal markings (silver/gray marks)	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 Off; 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.

WARNING

A steam cleaner is not to be used for cleaning appliance.

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.

Service Information

If service is required, call your authorized service agency.

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 at (888) 845-4641 or write to:

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

The serial number and model number for your oven is located on the identification plate mounted on the top left side of the oven door opening under the control panel.

Record the information indicated below. You will need it if service is ever required. The model and serial number for your cooktop can be found by looking under the unit.

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 COOKTOP WARRANTY

TWO YEAR FULL WARRANTY

Built-in electric cooktops 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) year 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:** Product is warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within ninety (90) days from date of original retail purchase. Viking Range, LLC uses high quality processes and 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. Therefore, this warranty does not apply to color variation 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, 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.

LIMITED LIFETIME 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.

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, Canada, Mexico, and the Caribbean (excluding Cuba, Dominican Republic, and Haiti). 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.

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 Web site at vikingrange.com