



User Guide

5 Series Built-In Electric Rangetops / Built-In Induction Rangetops

VERT530, VERT536

VIRT530, VIRT536

Congratulations

Congratulations and welcome an elite world of 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 self-cleaning range.

Your range 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 product'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 our range 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 products, visit us online at www.vikingrange.com

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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 death or severe personal injury
⚠ 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.

Warnings

⚠ WARNING



To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion, **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

⚠ CAUTION



BURN HAZARD

To avoid risk of injury, **DO NOT** touch the glass top during use or immediately after use. These surfaces can get hot.

⚠ 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

This appliance is not to be used 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 the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

⚠ CAUTION

Persons with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

⚠ CAUTION

FALLING HAZARD



DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

⚠ CAUTION

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

Warnings

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 rangetop. 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 rangetop 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. DO NOT leave oven unsupervised when drying herbs, breads, mushrooms, etc; fire hazard.

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.
- Cooking Surface: 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.

Child Safety

- To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.
- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy and should not be allowed to play with controls or other parts of the appliance.

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 potholders 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 utensil handles.
- 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.

Utensil 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. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will 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 utensil, 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 small children.
- NEVER let a pan boil dry as this could damage the utensil and the appliance.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for rangetop surface usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- 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, or stovetop grills. 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.

Warnings

Heating Elements and Glass Ceramic Cooking Surfaces

- Surface areas on or adjacent to the unit may be hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable material contact surface of unit or areas near unit, or 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.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

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.

NOTE: It is the user's responsibility to correct any interference.

About Your Appliance

- DO NOT touch the glass top during use or immediately after use. These surfaces can get hot.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Before Using Your Rangetop

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before starting to cook, clean the range with a damp soapy sponge being careful to not squeeze excess amounts water into openings around control panel or rear trim. There may be some burn off and odors on first use of the appliance—this is normal.

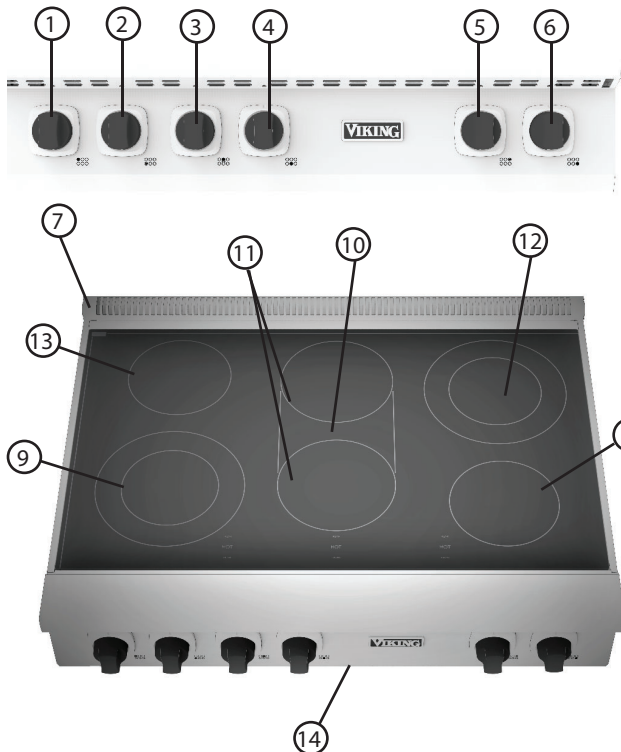
Glass Rangetop

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

Electric Rangetop Features



1. Left rear element control knob
2. Left front element control knob
3. Right rear element control knob
4. Right front element control knob
5. Stainless steel island trim
6. Two 7-1/2" 1,800-watt elements
7. 800-watt "bridge" element between right front and right rear elements
8. One 6-1/2" 1,500-watt element
9. Dual element 9-1/2" 3,000-watt/6" 1,400-watt element
10. Identification plate



1. Left rear element control knob
2. Left front element control knob
3. Center rear element control knob
4. Center front element control knob
5. Right rear element control knob
6. Right front element control knob
7. Stainless steel island trim
8. One 6-1/2" 1,500-watt element
9. Dual element 9-1/2" 3,000-watt/6" 1,400-watt element
10. 800-watt "bridge" element between center front and center rear elements
11. Two 7-1/2" 1,800-watt elements
12. Dual element 9-1/2" 3,000-watt/6" 1,400-watt element
13. One 6-1/2" 1,500-watt element
14. Identification plate

Induction Rangetop Features



1. Left rear element control knob
2. Left front element control knob
3. Right rear element control knob
4. Right front element control knob
5. Stainless steel island trim
6. (4) Four 3700/2300 Watt elements
7. Identification Plate



1. Left rear element control knob
2. Left front element control knob
3. Center rear element control knob
4. Center front element control knob
5. Right rear element control knob
6. Right front element control knob
7. Stainless steel island trim
8. (6) Six 3700/2300 watt elements
9. Identification plate



Surface Operation

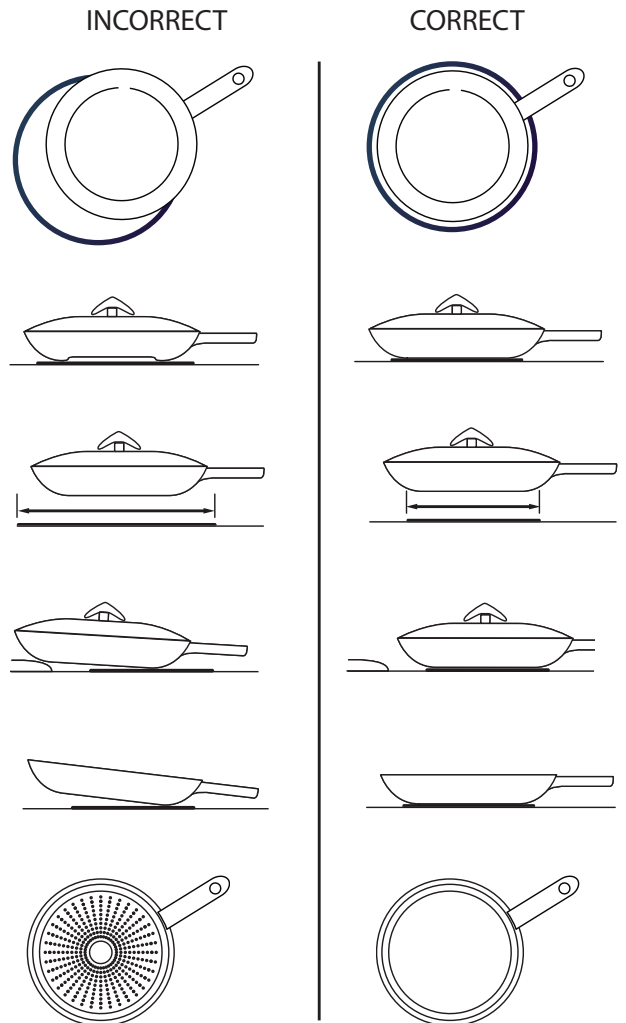
Cooking Vessels

Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Most cooking vessels are suitable for use on the electric range and it is not necessary to replace your present domestic vessels with commercial cookware. 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. For the induction range, cookware needs to be induction compatible and completely magnetic on the bottom. Partial magnetic bottoms will not perform properly.

Note: 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.

Choosing the Correct Cookware

Cookware must be centered and fully contact the surface of the cooking element.



Use flat-bottomed pans. Do not use cookware with a footed base.

Pans should meet or exceed the recommended minimum size for the cooking element used.

Make sure pans sit completely on the cooktop surface and not on the cooktop trim.

Cookware should be properly balanced. Pans with heavy handles will tilt.

For induction ranges, cookware needs to be completely magnetic on the bottom. Partial magnetic bottoms will not perform properly. Do not use cookware such as pottery, glass, aluminum, copper, bronze, or cast iron.

Surface Operation

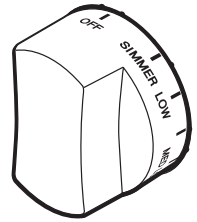
Electric Rangetop

Single Front or Rear Element

Push in and turn the control knob counterclockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to "OFF."

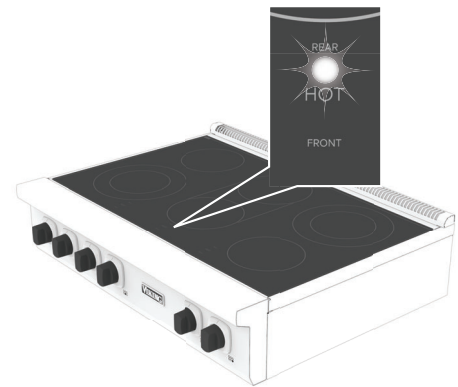
Front and Bridge Element

Push in and turn the right rear control knob clockwise to the desired setting. The rear element and the bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls "OFF."



Electric Hot Surface Indicator Lights

The rangetop has hot surface indicator lights located in the center of the glass rangetop. The hot surface indicator light will glow red when the corresponding element is heated. The light will remain on after turning off the control knob until the element has cooled to a safe temperature.



⚠ CAUTION

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

⚠ 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.

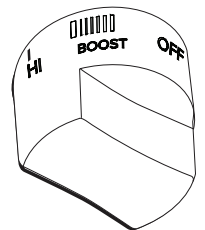
Induction Rangetop

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

Operating Single Elements

All burners have variable controls. Turn the knob clockwise one click left to achieve the lowest setting. Continue turning clockwise to the desired SIMMER, LOW, MED, or HI Settings. The final setting once you have turned the knob clockwise to its max is the BOOST setting. Boost mode can be activated by over-rotating the knob and holding until the indicator light turns white indicating that boost mode is active. Boost mode temporarily increases the power to the element allowing for faster heat up times. It is recommended to use this function for boiling water or other liquids. You can only boost 1 element per side at the same time. Boost only operates for 10 minutes then automatically reduces to the high setting indicated by the indicator light turning blue.



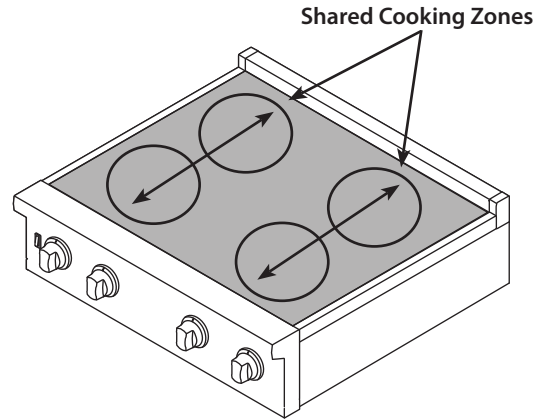
If you boost an element while using an element on the same side, the element not in boost (indicated by blue indicator light) will have the power reduced automatically. If you boost both elements at the same time (Both indicators are white) both elements will get the same power which is 1/2 of the normal boost. This is good for using a griddle or rectangular pan over both elements. It is recommended to only use Boost when boiling a pot of liquid, otherwise use the Low to High settings.

Surface Operation

Induction Cooking Power

The Induction cooktop has 2 generators and 4 cooking zones based on the model. Each generator powers 2 shared 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.

Power sharing tips: Remember to select the power setting last for the cooking element you want to maintain at a full setting heat. To maintain full setting for two items, place items in non-shared zones.



Surface Operation

Surface Cooking Tips

The minimum pot or pan (vessel) diameter recommended is 5" (13 cm). Use of pots or pans as small as 4" (10 cm) is possible but not recommended.

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 Steaming rice Simmering sauces
Low	Melting large quantities
Med Low	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med	Sauteing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large utensil

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

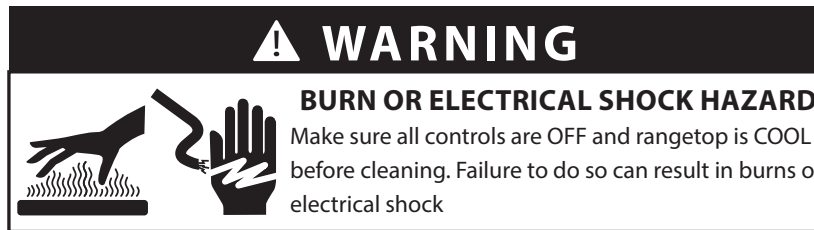
Cooking Guide - Suggested Heat Setting

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 and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your rangetop must be kept clean and maintained properly. Before cleaning, make sure all controls are in the "OFF" position. Disconnect power if you are going to clean thoroughly with water.



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:

Rub a few drops of a glass ceramic cream to the cool soiled area using a damp paper towel. 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. Apply a few drops of glass ceramic cleaning cream to the cool soiled area.
2. Using a damp paper towel, rub cream into burned on area.
3. Carefully scrape remaining soil with a razor scraper. Hold the scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
5. 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. Dishwashing detergents remove this protective coating and therefore make the glass ceramic top more susceptible to staining.

Cleaning Problems on Glass Tops

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.	Wipe the bottom of cookware before cooking. Clean top daily with cleaning cream. DO NOT use abrasive cleaning materials	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.
Hard water spots	Condensation from cooking may cause minerals found in water and acids to drip on glasstop and cause gray deposits. The spots are often so thin they appear to be in or the glasstop.	Make sure the bottom of utensils are 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.

Cleaning and Maintenance

Control Panel

DO NOT use any cleaners containing ammonia or abrasives. They could remove the graphics from the control panel. Use hot, soapy water and a soft clean cloth.

Control Knobs

MAKE SURE 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.

Power Failure

No attempt should be made to operate the appliance during a power failure. Make sure the controls are in the "OFF" position. Momentary power failure can occur unnoticed. The rangetop is affected only when the power is interrupted. When it comes back on, the rangetop will function properly without any adjustments. A "brown-out" may or may not affect operation, depending on how severe the power loss is.

Material Compatibility Detector - Induction Rangetops

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

Small Object Detector - Induction Rangetops

The induction range 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 authorized service agency.

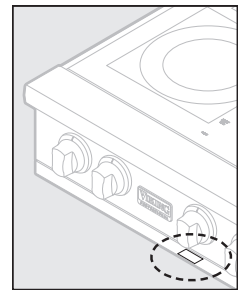
Have the following information readily available:

- 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 1-888-845-4641, or write to:

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

Record the information indicated below. You will need it if service is ever required. The model and serial number for your rangetop can be found under the control panel.



Record the following information indicated below. You will need it if service is ever required.

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

FREESTANDING ELECTRIC RANGETOP WARRANTY TWO YEAR FULL WARRANTY

Freestanding electric rangetops and all of their component parts, except as detailed below*†, are warranted to be free from defective materials or workmanship in normal residential use for a period of two (2) years from the date of original retail purchase. 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. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

***90 Day Cosmetic Warranty:** Products are warranted to be free from cosmetic defects in material or workmanship for a period of 90 days from the date of original retail purchase. This warranty covers manufacturing based defects only and does not cover issues resulting from handling or installation. Inspection of the product should be made at time of delivery. Any defects must be reported to the selling dealer within the 90 day period. Viking Range LLC uses the most up to date processes and the 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 product location and natural or artificial lighting. Warranty service must be performed by a Viking Range LLC authorized service agency or representative.

***90 Day Residential Plus:** Viking products are designed and certified for residential use only. They are not intended for use in commercial applications. Viking products should only be used in accordance to national and local codes. Viking is not responsible for property damage or injury resulting from use in a commercial application. To support the manufacturing quality of its appliance's Viking will provide a full 90 day warranty for products used in "Residential Plus" applications. This "Residential Plus" warranty applies to applications where use of the product extends beyond residential use but is in compliance with national and local code. In some jurisdictions these applications are zoned as residential. Examples of, but not limited to, such applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, condominium/apartment common areas 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. 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. This warranty covers parts and labor. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations.

FIVE YEAR LIMITED WARRANTY ON ELEMENTS

Any surface element which fails due to defective materials or workmanship (excluding cosmetic failures) in normal household use during the third 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.

WARRANTY TERMS

This warranty extends to the original retail purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the original purchaser's warranty. The warranty is transferable by the original retail purchaser via home sale only. If a transferee owner is unable to provide proof of purchase from the original purchaser and the product has not been previously registered, the production date of the product, located in the serial number on the product, will serve as the effective warranty start date.

The activation date of the warranty begins from the date of original retail purchase. In the case of new product purchase via building development sales, activation begins from the earlier date of either certificate of occupancy or 24 months from date of manufacture. Note date of manufacture is identified by serial tag on product.

This warranty does not cover units purchased as b-stock, liquidation, salvage, seconds, refurbished, as-is, used products.

This warranty shall apply to products purchased in the United States and Canada. Products must be purchased in the country where service is requested. Warranty service must be performed by a Viking Range LLC authorized 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 service of the product by anyone other than a Viking Range LLC authorized 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 limitations do 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 product 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, at the warrantor's discretion 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 Viking Range LLC authorized service agent or representative. Service will be provided during normal business hours. Labor performed at overtime or premium rates shall not be covered by the warranty. To obtain warranty service contact Viking Range LLC Customer Care at 1-888-845-4641. Please have model number, serial number, and date of original purchase available when calling. 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 Viking Range LLC 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 burner assemblies, infrared rotisserie burners, grill grates, 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 limitations 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.

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For more product information , call 1-888-845-4641,
or visit our web site www.vikingrange.com