



## Installation Guide



### 7 Series Professional Freestanding Ranges



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# IMPORTANT– Read and Follow!

- Before beginning, please read these instructions completely and carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1 NFPA54.
- The installer must leave these instructions with the consumer who should retain for local inspector’s use and for future reference.

**In Canada:** Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

**In Massachusetts:** All gas products must be installed by a “Massachusetts” licensed plumber or gasfitter. A “T” type handle manual valve must be installed in the gas supply line to the appliance.

An air curtain or other overhead range hood which operates by blowing a downward airflow onto the range, shall not be used with a gas range

**Your safety and the safety of others is very important.**

We have provided many important safety messages in this manual and on your appliance. **ALWAYS** read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

**DANGER**

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

**WARNING**

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

**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.

# IMPORTANT– Read and Follow!

A GFI shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range, LLC will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

If the use of a GFI is required, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

**WARNING**


To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.


**DANGER**

**FIRE/EXPLOSION HAZARD**  
IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.


- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
  - DO NOT** try to light any appliance.
  - DO NOT** touch any electrical switch;
  - DO NOT** use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone.
  - Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.


# IMPORTANT– Read and Follow!


**DANGER**

**CHEMICAL HAZARD**  
To avoid risk of property damage and/or personal injury or death; this appliance is not too be used as a heating source.

- Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion.
- This appliance contains or produces chemicals which can cause serious injury or death and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained in accordance to the instructions in this document.

**DANGER**

**ELECTRICAL SHOCK HAZARD**  
To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC) ANSI/NFPA-70 – latest edition.


**WARNING**


**MOVING HAZARD**  
To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

**WARNING**

**TIPPING HAZARD**  
To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

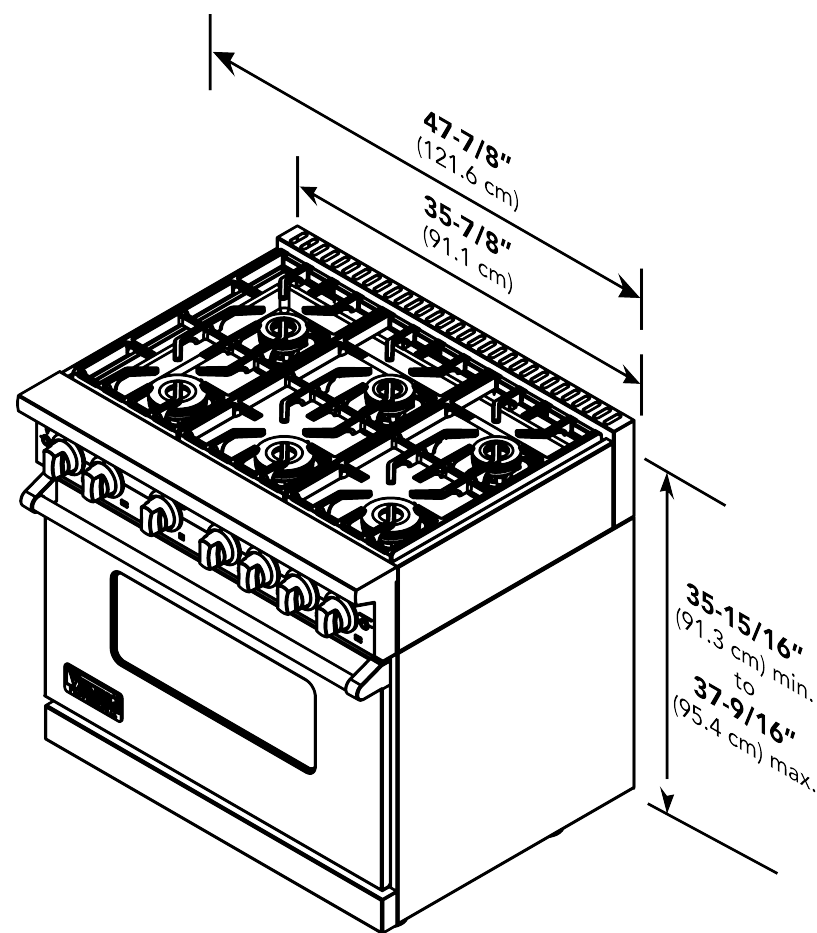
**DANGER**

**GAS LEAK HAZARD**  
To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

# Dimensions

36" and 48" W. Ranges

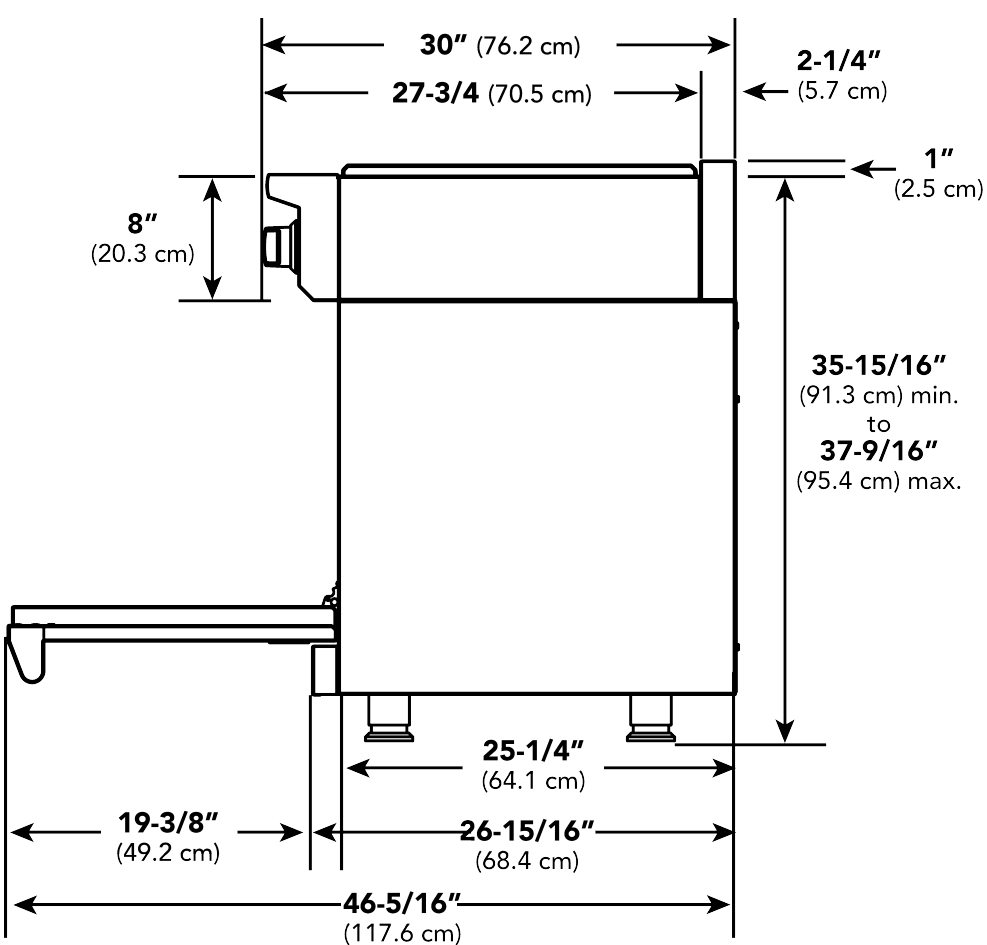


**Note:** Unit shown with standard island trim.

**Note:** All ranges installed with a backguard against a combustable wall require a standoff with the backguard which will add 3/4" (1.9 cm) to the overall range depth.

# Dimensions

36" and 48" W. Ranges



**Note:** Unit shown with standard island trim.



Specifications

Gas 36" and 48" W. Ranges		
Description	36" W. Models	48" W. Models
Overall width	35-7/8" (91.1 cm)	47-7/8" (121.6 cm)
Overall height	To top of side trim – 35-15/16" (91.3 cm) min. 37-9/16" (95.4 cm) max. Legs adjust – 1-5/8" (4.1 cm)	
Overall depth from rear*	To end of side panel – 25-1/4" (64.1 cm) To front of door – 26-15/16" (68.4 cm) To end of door handle – 30" (76.2 cm) *Add 3/4" (1.9 cm) to overall depth for models installed against a combustible wall.	
Additions to Overall Height	To top of island trim – add 1" (2.5 cm) To top of backguard – add 10" (25.4 cm) To top of high shelf – add 24-1/8" (61.3 cm)	
Gas requirements	Shipped Natural or LP/Propane, accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit	Shipped Natural or LP/Propane, accepts standard residential 3/4" (1.9 cm) ID gas service line. Unit is field convertible with proper conversion kit
Gas manifold pressure	Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P.	
Electrical requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum amp usage	1.5 amps	2.0 amps
Surface burner rating Natural gas/LP	Front: (3) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Griddle burner rating Nat gas/LP (if applicable)	15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)	
Oven interior width	29" (73.7 cm)	Right oven - 23" (58.4 cm) Left oven - 12-1/8" (30.8 cm)
Oven interior height	16-1/8" (40.9 cm)	
Oven interior depth Overall AHAM	18-3/4" (47.6 cm) 17" (43.2 cm)	
Oven volume Overall AHAM	5.1 cu. ft. 4.6 cu. ft.	Right - 4.0 cu. ft. / Left - 2.1 cu. ft. Right - 3.7 cu. ft. / Left - 2.0 cu. ft.
Approximate shipping weight	525 lbs. (236.6 kg)	641 lbs. (288.5 kg)

Minimum clearances from adjacent combustible construction:

Below cooking surface (36" [91.4 cm] and below)

- Sides - 0"
- Top grate support - 36" (91.4 cm)

Above cooking surface (above 36" [91.4 cm])

- Sides - 12" (30.5 cm)
- Within 12" (30.5 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Wall cabinets directly above product must be a minimum of 58" (147.3 cm) above cooking surface, unless a range hood is installed above the cooking surface.
- Rear - 3/4" (1.9 cm) with 10" backguard or high shelf; 0" with island trim and non-combustible rear wall
- 6" (15.2 cm) with island trim and combustible rear wall

**Note:** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

Specifications

Dual Fuel 36" and 48" W. Ranges		
Description	36" W. Models	48" W. Models
Overall width	35-7/8" (91.1 cm)	47-7/8" (121.6 cm)
Overall height	To top of side trim – 35-15/16" (91.3 cm) min. 37-9/16" (95.4 cm) max. Legs adjust – 1-5/8" (4.1 cm)	
Overall depth from rear*	To end of side panel – 25-1/4" (64.1 cm) To front of door – 26-15/16" (68.4 cm) To end of door handle – 30" (76.2 cm) *Add 3/8" (1 cm) to overall depth for models installed against a combustible wall.	
Additions to Overall Height	To top of island trim – add 1" (2.5 cm) To top of backguard – add 10" (25.4 cm) To top of high shelf – add 24-1/8" (61.3 cm)	
Gas requirements	Shipped Natural or LP/Propane, accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit.	
Gas manifold pressure	Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P.	
Electrical requirements	See Electrical Requirements information	
Maximum amp usage	240V - 28.5 amps / 208V - 24.7 amps	240V - 37.0 amps / 208V - 32.0 amps
Surface burner rating Natural gas/LP	Front: (3) 23,000 BTU (6.7 kW) / 21,500 BTU (6.3 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 21,500 BTU (6.3 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Griddle burner rating Nat gas/LP (if applicable)	15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)	
Oven interior width	30-5/16" (77.0 cm)	Right oven - 25-5/6" (65.6 cm) Left oven - 13-3/4" (34.9 cm)
Oven interior height	16-1/2" (41.9 cm)	
Oven interior depth Overall AHAM	19-1/2" (49.5 cm) 16-13/16" (42.7 cm)	
Oven volume Overall AHAM	5.6 cu. ft. 4.9 cu. ft.	Right - 4.7 cu. ft. / Left - 2.6 cu. ft. Right - 4.1 cu. ft. / Left - 2.2 cu. ft.
Approximate shipping weight	525 lbs. (236.6 kg)	641 lbs. (288.5 kg)

Minimum clearances from adjacent combustible construction:

Below cooking surface (36" [91.4 cm] and below)

- Sides - 0"
- Top grate support - 36" (91.4 cm)

Above cooking surface (above 36" [91.4 cm])

- Sides - 12" (30.5 cm)
- Within 12" (30.5 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Wall cabinets directly above product must be a minimum of 58" (147.3 cm) above cooking surface, unless a range hood is installed above the cooking surface.
- Rear - 3/4" (.9 cm) with 10" backguard or high shelf; 0" with island trim and non-combustible rear wall;
- 6" (15.2 cm) with island trim and combustible rear wall

**Note:** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

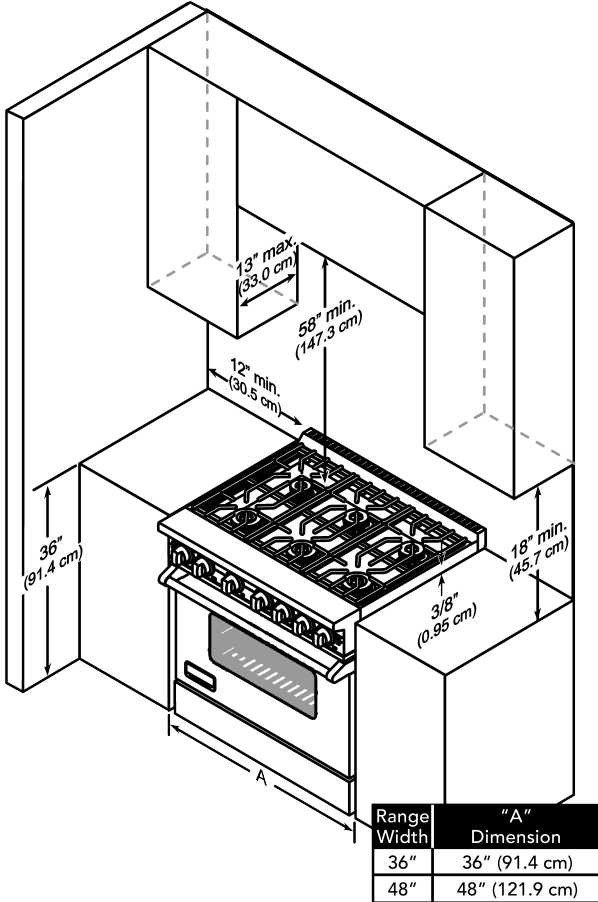
# Clearance Dimensions (Proximity to Cabinets)

- This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

**IMPORTANT:** The side panel MUST be 3/8" (.95 cm) above the adjacent base cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

- The range CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 12" (30.5 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
- Within the 12" (30.5 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 12" (30.5 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.

- Wall cabinets above the range must be a minimum of 58" (147.3 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a range hood is installed over the cooking surface.



**Note:** Minimum clearance for back wall is 3/4" (1.9 cm) with backguard or high-shelf.

**Note:** If a range hood is installed, wall cabinets above the range have a different minimum clearance height.

**Note:** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

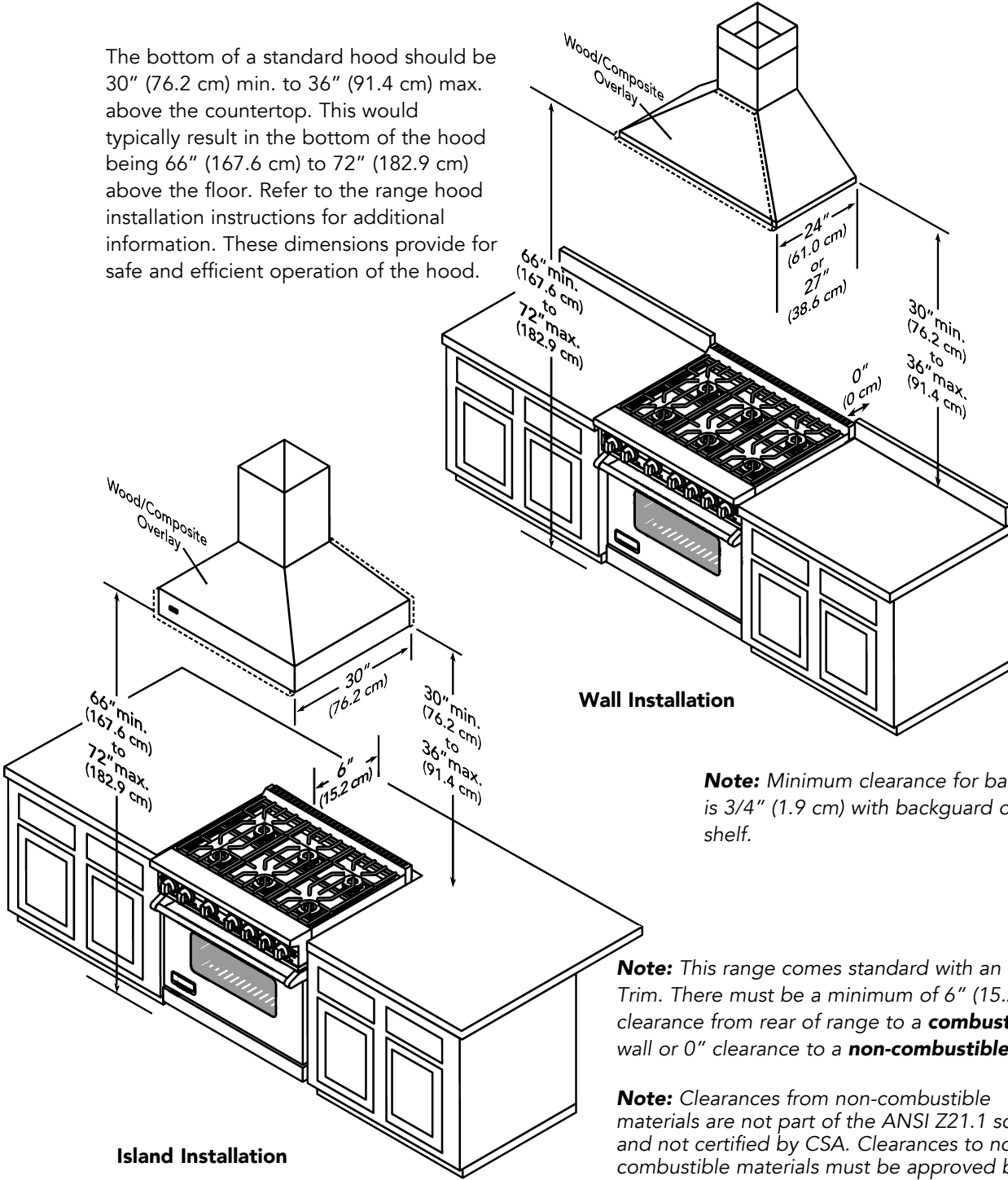
**CAUTION**

**BURN HAZARD**

To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum 5" (12.7 cm) beyond the bottom of cabinets.

# Clearance Dimensions (Wood/Composite Overlay)

The bottom of a standard hood should be 30" (76.2 cm) min. to 36" (91.4 cm) max. above the countertop. This would typically result in the bottom of the hood being 66" (167.6 cm) to 72" (182.9 cm) above the floor. Refer to the range hood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.



**Note:** Minimum clearance for back wall is 3/4" (1.9 cm) with backguard or high-shelf.

**Note:** This range comes standard with an Island Trim. There must be a minimum of 6" (15.2 cm) clearance from rear of range to a **combustible** wall or 0" clearance to a **non-combustible** wall.

**Note:** Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and not certified by CSA. Clearances to non-combustible materials must be approved by the authority having jurisdiction.

# Electrical & Gas Requirements

## Electrical Requirements - Gas Ranges

Check your national and local codes regarding this unit. This range requires 120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit. See “Electrical Connection” section for grounding instructions. Must be fused separately from any other circuit.

## Electrical Requirements - Dual Fuel Ranges

This product is manufactured with the neutral terminal connected to the cabinet. Use a 3-wire, agency approved, power supply kit with closed loop terminals rated per the National Electrical Code, ANSI/NFPA 70-latest edition (See Rating chart below). If local codes prohibit grounding through the neutral, use a 4-wire, agency approved, power supply kit with closed loop terminals rated per the National Electrical Code, ANSI/NFPA 70-latest edition (See Rating chart below).

## RATING\* Specified Rating of Power Supply Cord Kit and Circuit Protection

120/240 Volts	120/208 Volts	Amps
12.5 - 16.5 KW	9.2 - 12.5 KW	40 or 50
16.5 - 17.5 KW	12.5 - 13.5 KW	50



**⚠ WARNING**

**ELECTRICAL SHOCK HAZARD**

To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the range is installed and ready to operate, installation by an authorized installer only.

\*The National Electric Code calculation for Electrical Load is less than the Total Connected Electrical Load listed on the model/serial rating plate.

## Gas Connection

This range has a 3/4" (1.9 cm) ID NPT (Sch40) inlet connection. Models VGR7488B and VGR7486G require 3/4" GAS CONNECTOR KIT, part no. 048106-000 included. All other VGR and VDR models require 1/2" minimum gas supply (service) line. Sealant on all pipe joints must be resistive to LP gas.

**The range is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation verify that the model is compatible with the intended gas supply.**

## Manual shut-off valve:

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency. Any opening behind the range shall be sealed.

**In Massachusetts:** A "T" handle type manual valve must be installed in the gas supply line to the appliance.

## Pressure Regulator:

- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this range since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.

# Electrical & Gas Requirements

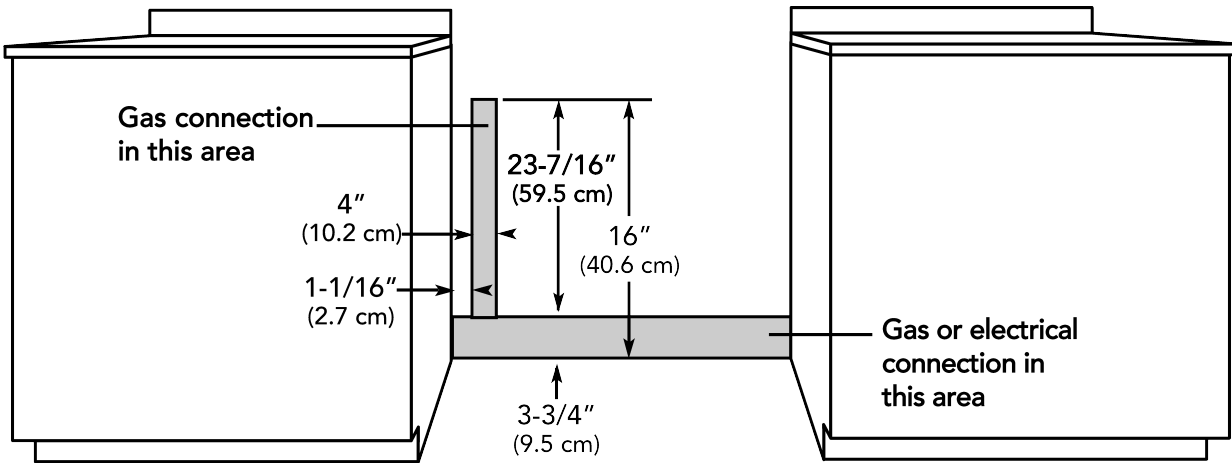
- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.
- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

## Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69. For the VGR 48" gas range the installer must use a flexible connector of at least 3/4" (.9 cm) ID NPT.

**In Canada:** CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.


**In Massachusetts:** This appliance must be installed with a 36" (3-foot) long flexible gas connector.




# General Information

## READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.

- All openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- **DO NOT** obstruct the flow of combustion and ventilation air.

**CAUTION**

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

**CAUTION**

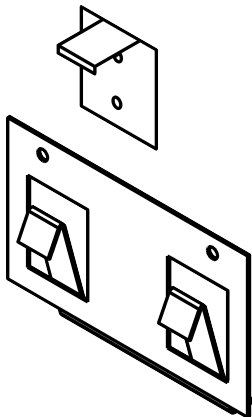
The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

## Moving, Handling, and Unpacking

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the range.


Remove the burner grates, burner heads, and bases from the cardboard top packaging.

**DO NOT** discard the metal brackets supplied with the range. These are the anti-tip devices and must be installed with the unit. Refer to “Anti-tip Device Installation” section.



Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

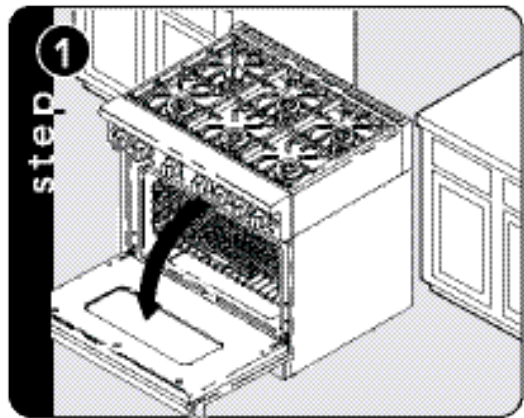
# Installation

**NOTICE**

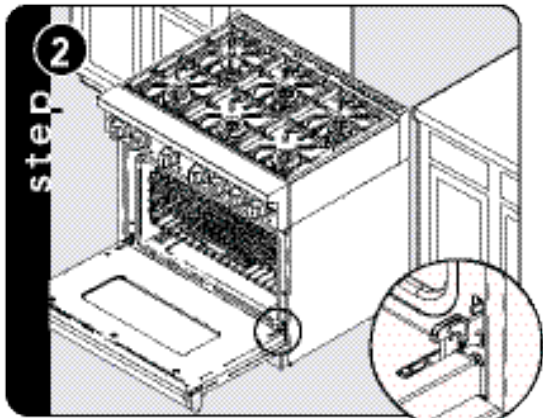
**DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **DO NOT** lift or carry the door by the handle.

Removing the door must be done by your dealer, a qualified licensed plumber, or certified gas installer.

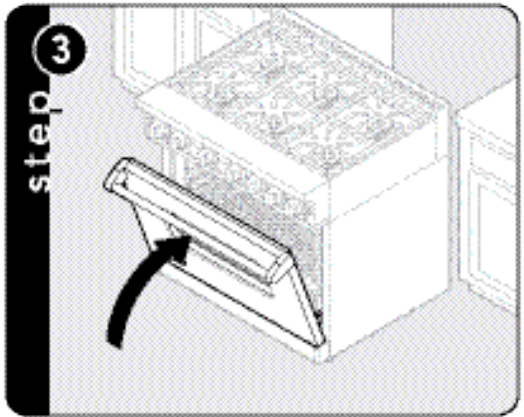
## Door Removal



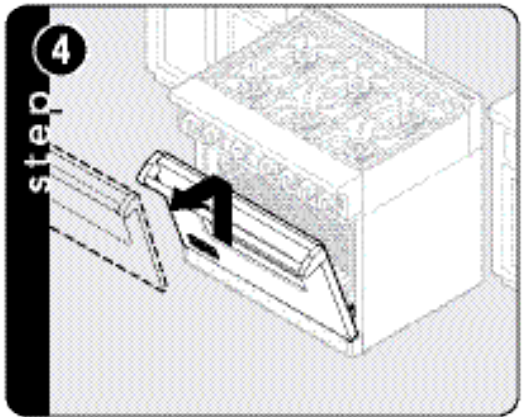
Open door completely.



Fold latches backward until locked in place



Slowly close until latches stop door.

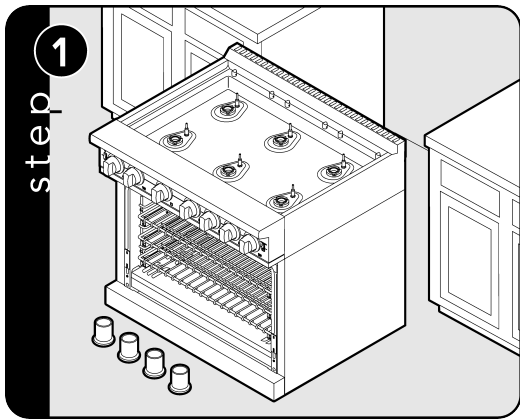


Lift door up and out.

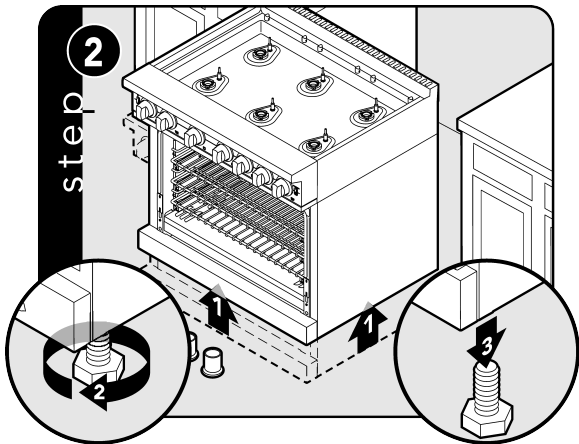


# Installation

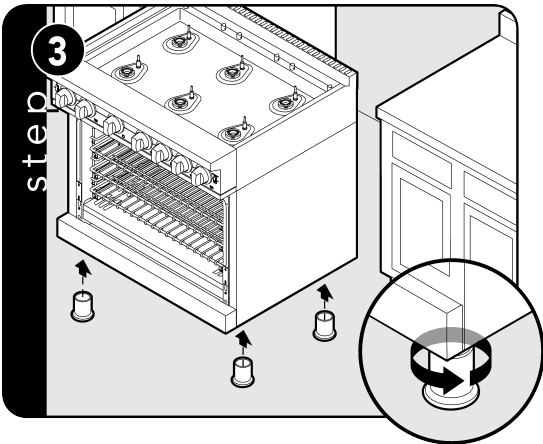
## Leg Installation



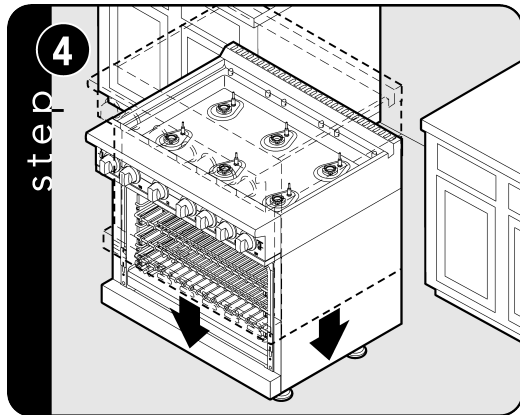
Legs are packed in cardboard top pack.  
**Note:** Legs should be installed near to where appliance is to be used, as they are not secure for long transit.



**Note:** It is strongly recommended that a pallet or lift jack be used rather than tilting. Raise unit about a foot. Unscrew shipping bolts from couplings on all four corners.



Screw legs into couplings on all four corners. The 48" W. ranges have two additional legs located in the center of the unit.



Lower range gently to keep any undue strain from legs and internal mounting hardware.


# Installation

## Electrical Connection (3-wire) - Dual Fuel Ranges

**Note:** If you have a 4-wire connection, see following section for 4-wire connection instructions.

**WARNING**

**Electrical shock hazard.** To avoid risk or electrical shock, personal injury or death; grounding product to the frame of the unit may or may not be permitted through your local codes. If ground to the frame is not permitted then a 4 conductor power cord must be used.

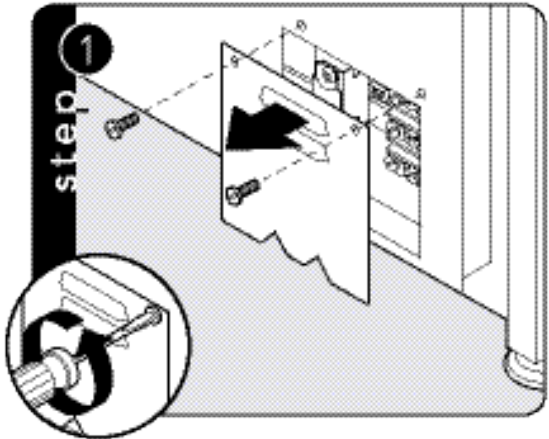
**WARNING**

**Electrical shock hazard.** To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

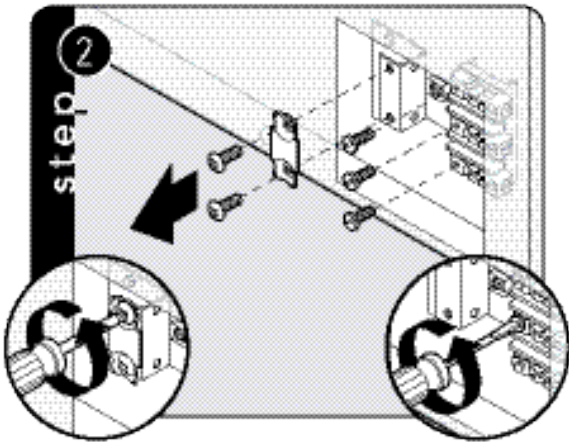
See Electrical Requirements information.

Where local codes do not permit grounding through neutral, use a 4-wire power supply cord. The cord or conduit must be secured to the range with the strain relief bracket.

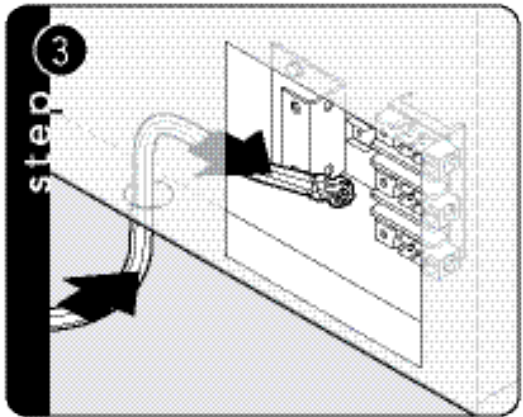
The electrical connection is made at the terminal block, which is located behind the access door on the back of the range.



Remove access door.



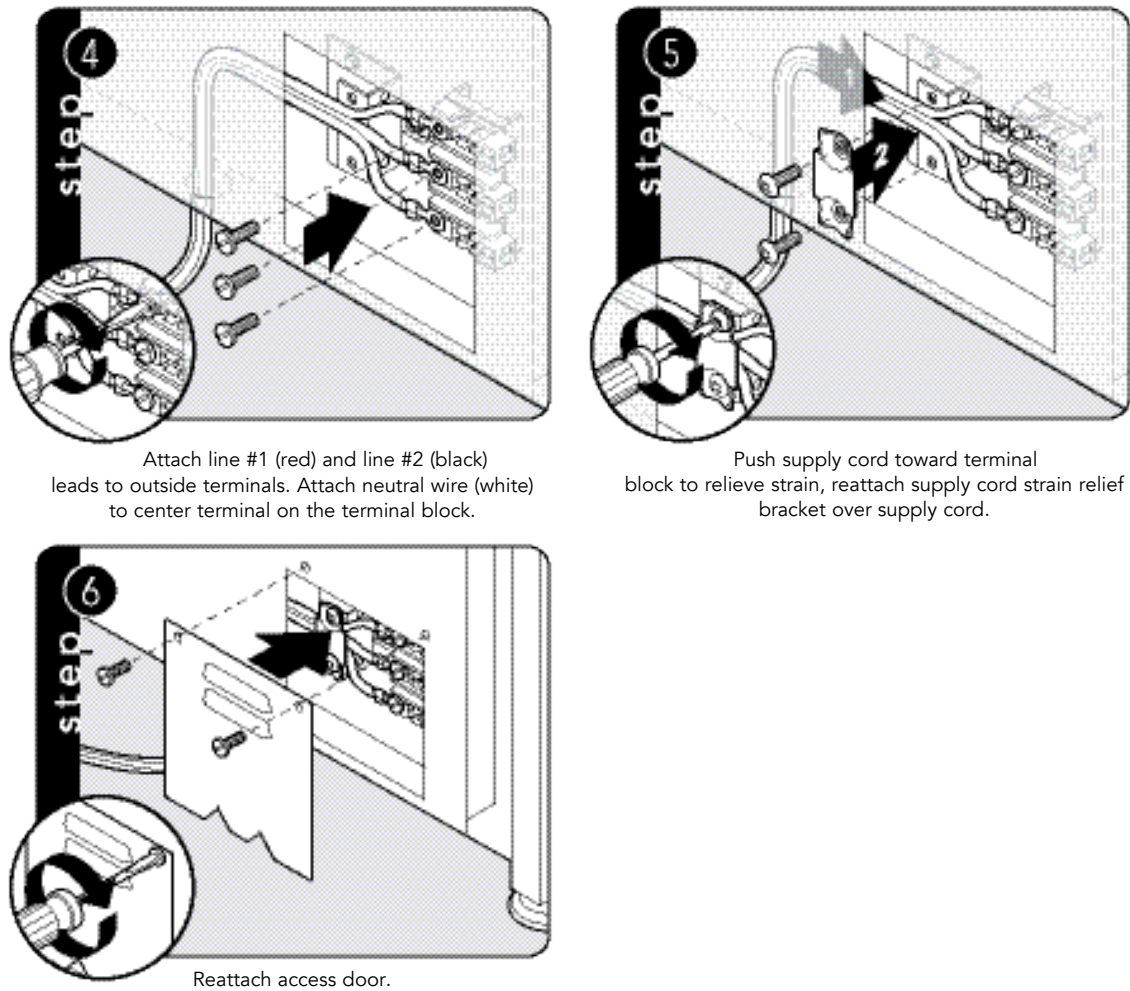
Remove supply cord strain relief bracket and three supply cord mounting screws on terminal block.



Feed supply cord up through hole in bottom of range back.

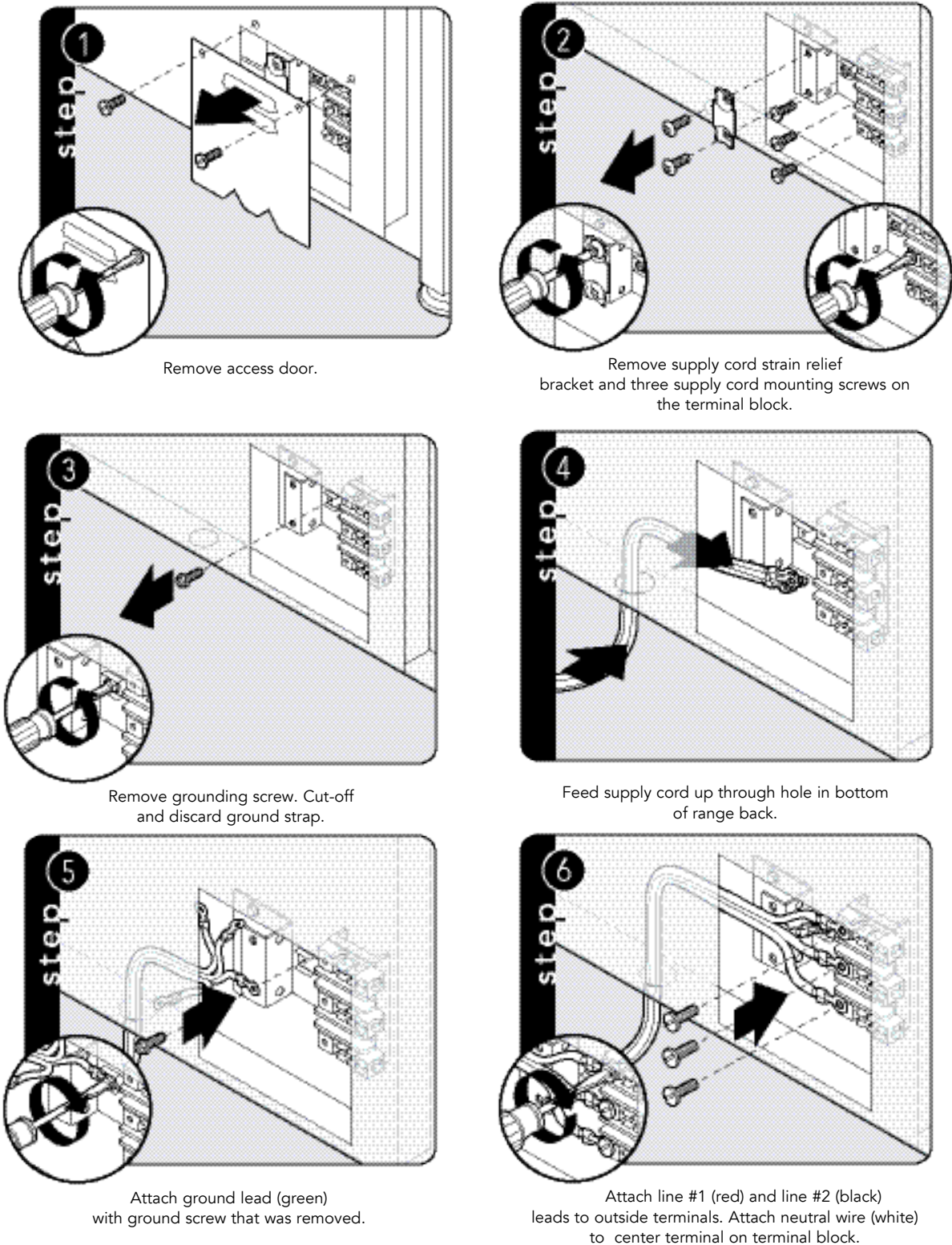
# Installation

## Electrical Connection (3-wire) Dual Fuel Ranges (cont.)



# Installation

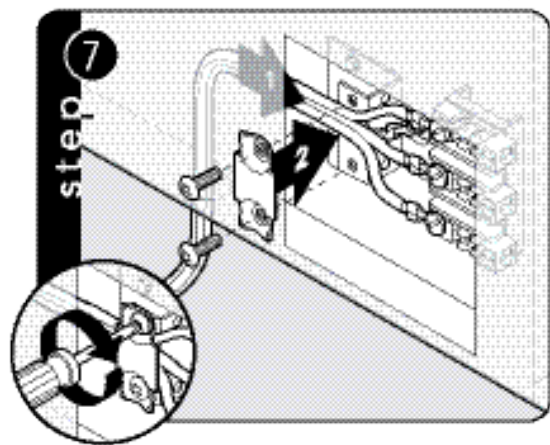
## Electrical Connection (4-wire) Dual Fuel Ranges



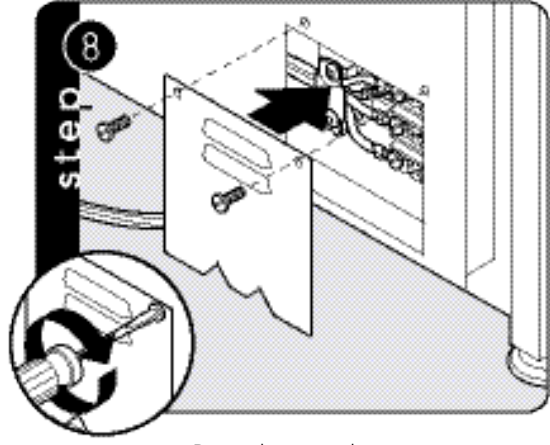


# Installation

## Electrical Connection (4-wire) (cont.)

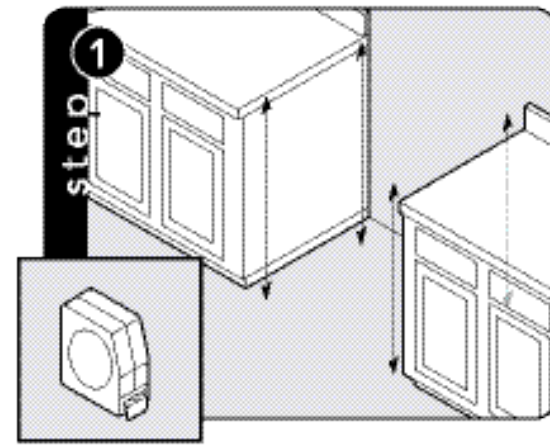


Push supply cord toward terminal block to relieve strain, reattach supply cord strain relief bracket over supply cord.

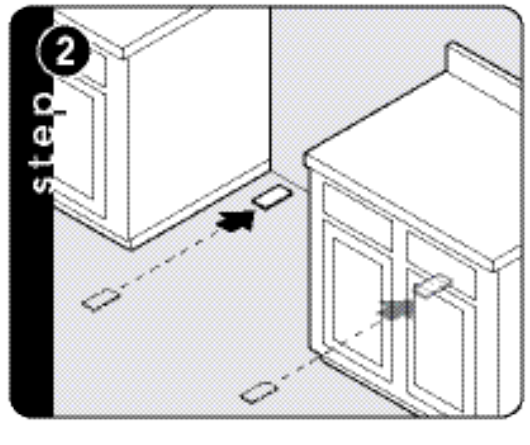


Reattach access door.

## Leveling/Adjustments/Alignment



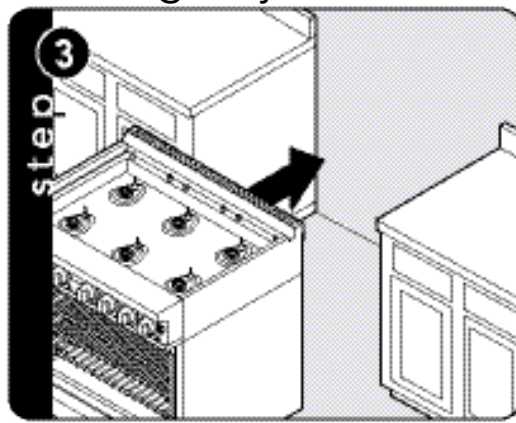
Measure the four corners in cutout area to verify if flooring is level.



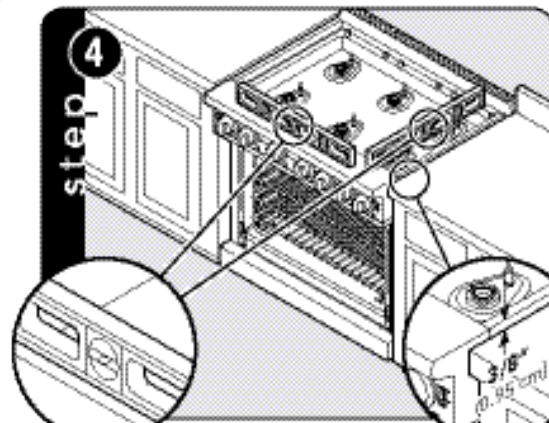
For uneven or sloped floors, level unit with metal shims only, as the adjustment required may exceed the thread available in the legs.

# Installation

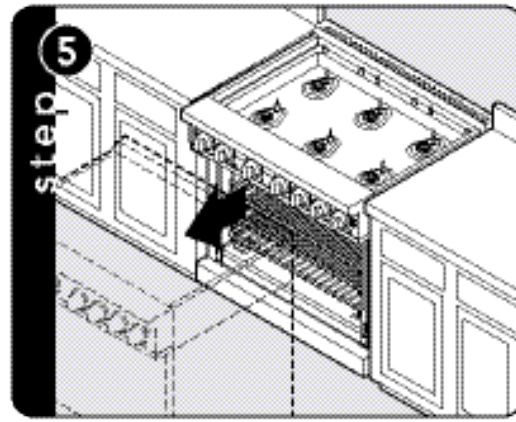
## Leveling/Adjustments/Alignment (con't)



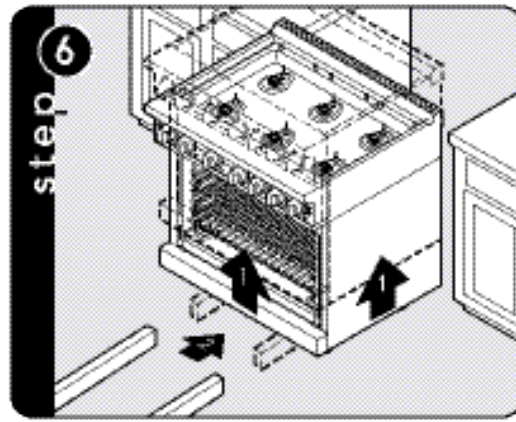
Move unit into opening.



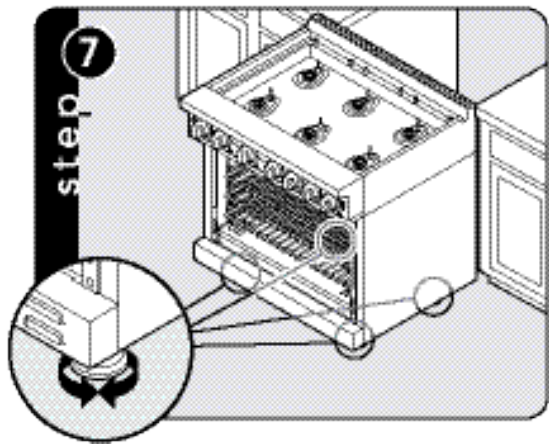
Check that unit is level side to side and front to back. Side trim of the lowest corner must be 3/8" (0.95 cm) above countertop.



If leveling is required, move unit out of opening.



Lift unit and prop on wood blocks.



Set the high corner of range so that the top of side trim is 3/8" (0.95 cm) above countertop. Level range to high corner.

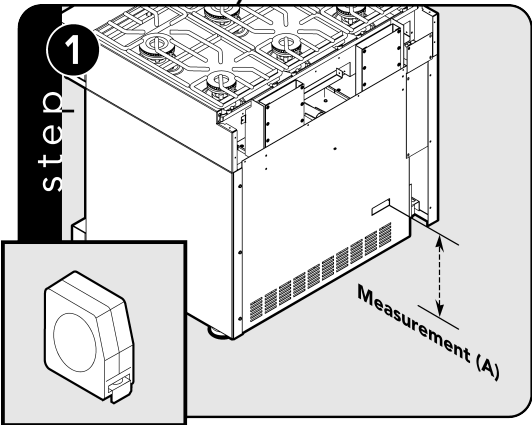
# Installation

## Anti-tip Device Installation (Wall Mount)

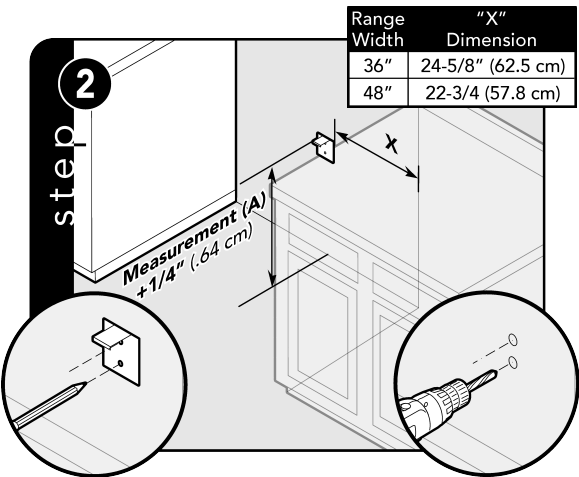


**⚠ WARNING**

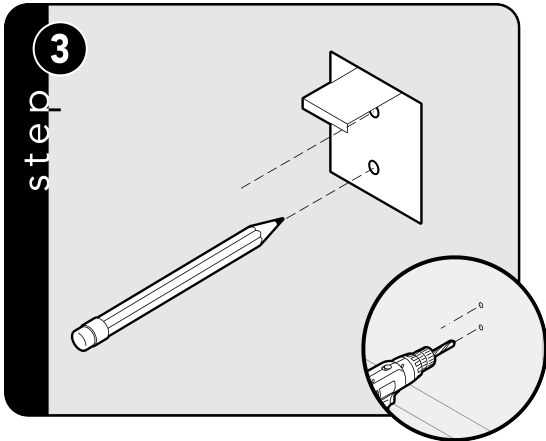
**TIPPING HAZARD**  
To reduce the risk of property damage or personal injury; install anti-tipping device provided in accordance with the installation instructions in this document. Device must be engaged properly to prevent product from tipping over.



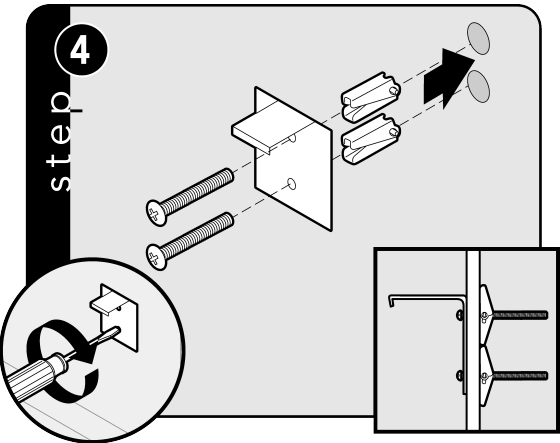
Measure from floor to bottom of the anti-tip opening located on the back of range. This will be measurement (A).



Locate anti-tip bracket on rear wall with the top left corner at measurement (A) plus 1/2" (1.3 cm) from the floor and "X" from where the right side of range (facing range) is to be located.



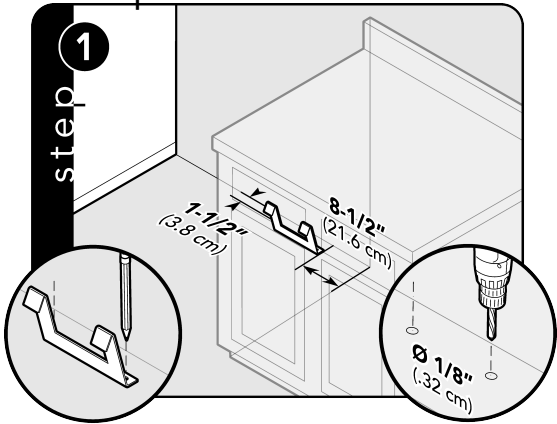
Mark and drill holes where bracket will be located.



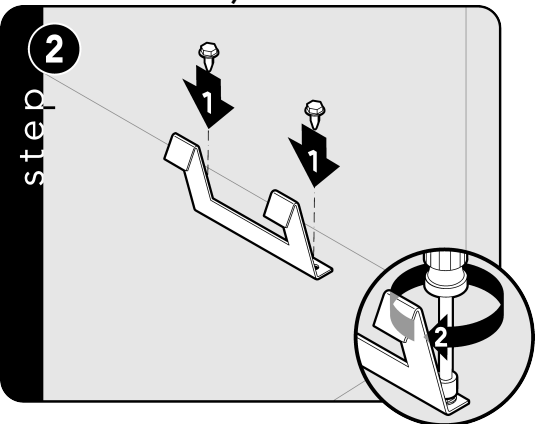
Attach bracket with mounting hardware provided.

# Installation

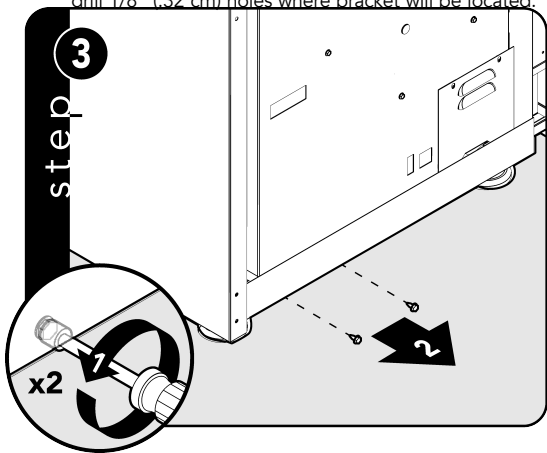
## Anti-tip Device Installation (Floor Mount)



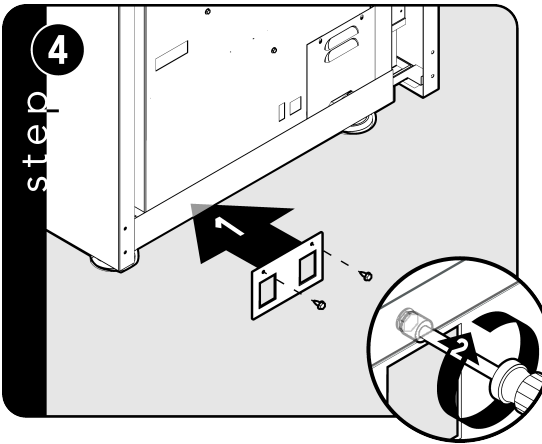
Locate anti-tip bracket hook on the floor 8-1/2" (21.6 cm) from side cabinet and 1-1/2" (3.8 cm) from rear wall. Mark and drill 1/8" (.32 cm) holes where bracket will be located.



Mount anti-tip bracket hook to floor using screws provided.




Remove two screws from back of range.



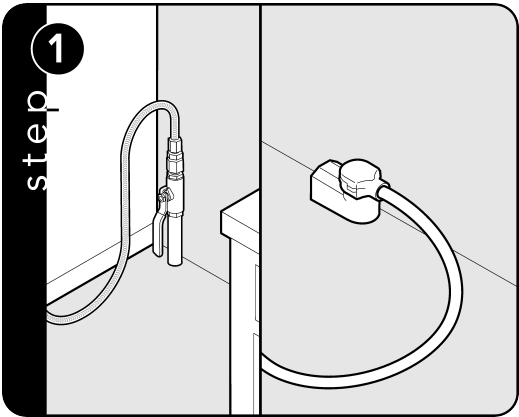
Attach bracket to back of range using two screws.

## Connecting Gas & Electric



**⚠ DANGER**

**GAS LEAK HAZARD**  
To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.  
• **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**



Connect gas and electrical. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.



# Installation

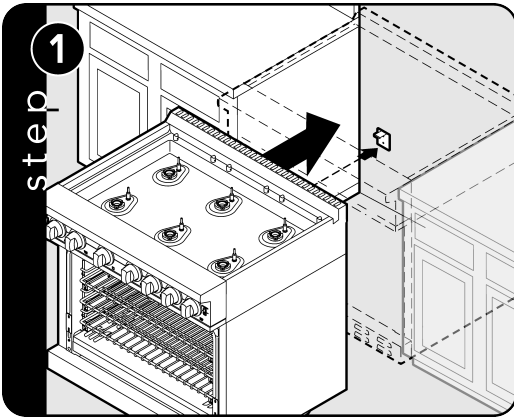
## Standoff Spacer Removal

**DANGER**

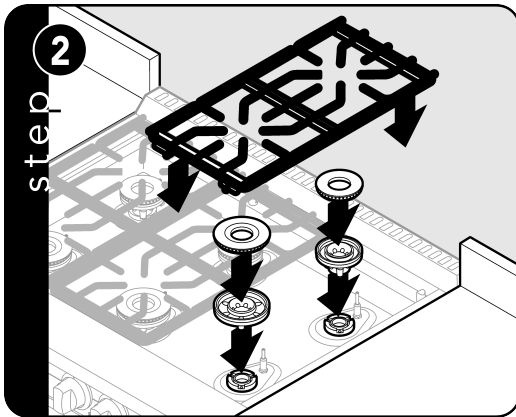
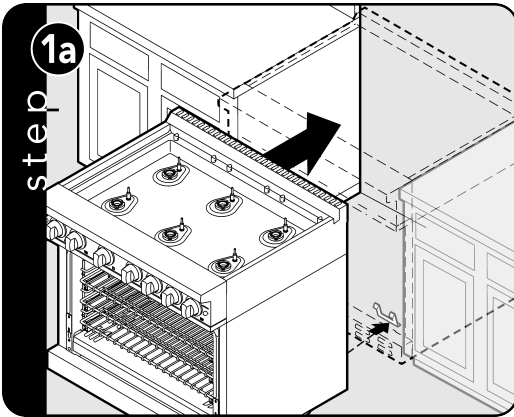
**FIRE HAZARD**

Backguards come standard with standoff spacers which provide a barrier between back of range and rear wall. These must be in place for adequate ventilation. Standoff spacers can only be removed if range is installed against a **Non-Combustible** wall.

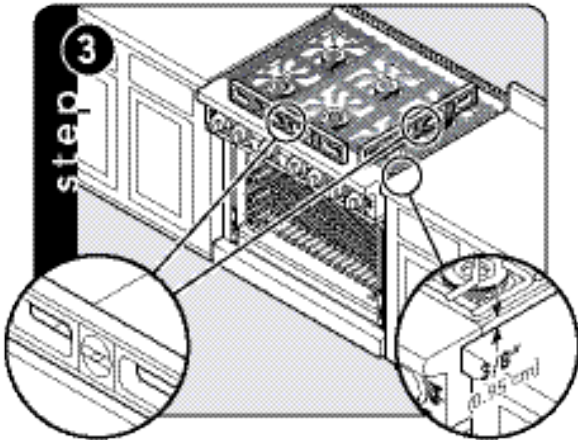
## Final Installation



Slide range into place. Be sure wall anti-tip bracket slides into the anti-tip opening and floor anti-tip hook and bracket are engaged.



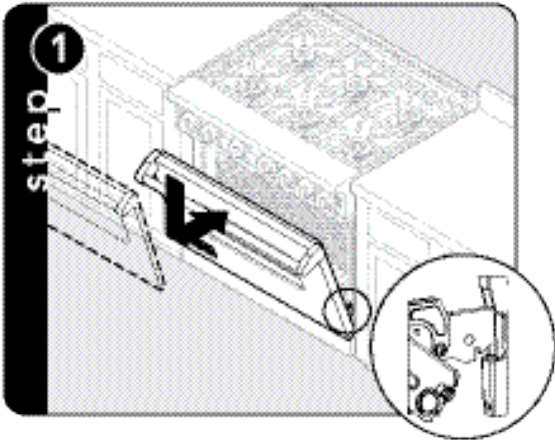
Burner heads and bases are packed in cardboard top pack with the grates. Place burner bases on top of the burner flanges and burner heads on top of the burner base. Place burner grate on top of grate support.



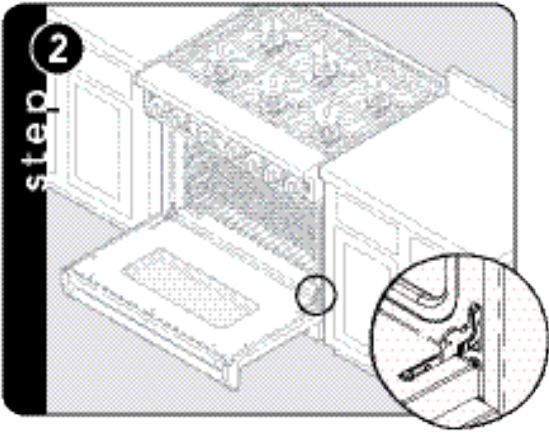
Check that unit is level side to side and front to back. The side trim must be 3/8" (0.95 cm) above countertop. If unit is not level repeat Steps 5-7 of "Leveling/Adjustments/Alignment" section.

# Installation

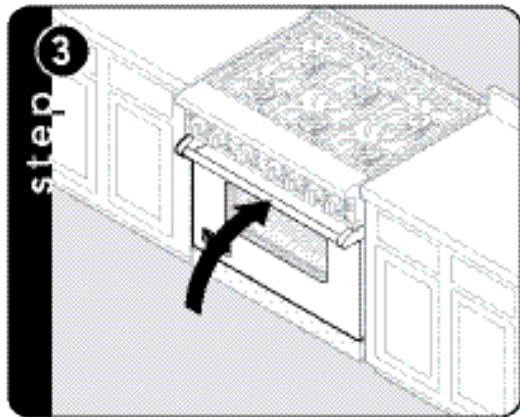
## Door Replacement



Reattach door to range.



Open door completely. Fold latches forward until locked in place.



Close door.

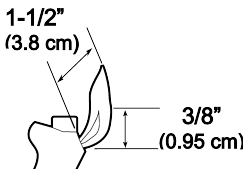
# Final Preparation

- All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, **DO NOT** use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wooden or nylon scraper. **DO NOT** use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

## Performance Checklist

A qualified installer should carry out the following checks:

- Check top burner ignition. See drawing for proper flame height on HI. The low flame should light at every port.
- Check oven bake function—bake burner on full power.
- Check convection bake function—bake burner at full power with the convection fan on.
- Check broil function—broil burner at full power.
- Check convection broil function—broil burner at full power with convection fan on.
- Check convection fan function—convection fan comes on when switch is turned on.



# Service & Registration

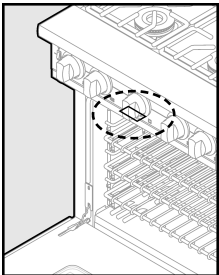
Only authorized replacement parts may be used in performing service on the appliance. All servicing should be referred to a qualified technician.

Contact Viking Range, LLC, 1-888-(845-4641), for the nearest service parts distributor in your area or write to:

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

The serial number and model number for your appliance can be found by opening the door and looking under the control panel. A duplicate label is located on the back side of the range.

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



Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Date of purchase \_\_\_\_\_

Date installed \_\_\_\_\_

Dealer's name \_\_\_\_\_

Address \_\_\_\_\_

**These installation instructions should remain with the unit for future reference.**