Viking Use/Installation Guide



Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

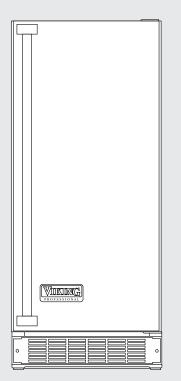
(662) 455-1200

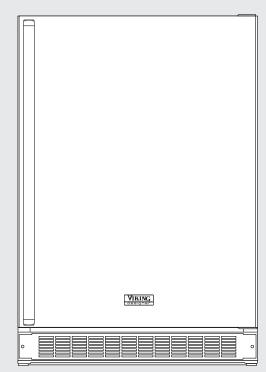
For product information

call 1-888-VIKNG1 (845-4641)

or visit the Viking Web Site at

vikingrange.com





Undercounter/Freestanding Refrigerated Beverage Centers



F20725A EN (071610

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

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

- 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 Corporation 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 reduce the risk of fire, electrical shock, or injury when using your refrigerated beverage center, follow basic precautions including the following:

•FOR YOUR SAFETY•

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

It is your responsibility to be sure your refrigerated beverage center is:

- •located so the front is not blocked to restrict incoming or discharge air flow.
- •properly leveled.
- •located in a well ventilated area.
- •connected to the proper kind of outlet, with the correct electric supply and grounding. A 115 volt, 60 Hz, 15 amp fused electrical supply is required. **NOTE:** Time delay fuse or circuit breaker is recommended.
- •not used by anyone unable to operate it properly.
- •used only for its intended purpose.
- •properly maintained.

•SAVE THESE INSTRUCTIONS•

PROPER DISPOSAL OF YOUR OLD REFRIGERATION PRODUCT

▲ DANGER

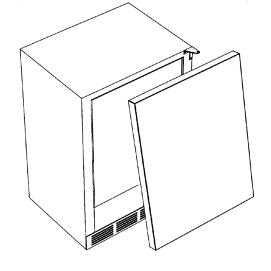
SUFFOCATION HAZARD

Remove doors from your old refrigeration unit Failure to do so can result in child entrapment, which can cause death or brain damage.

IMPORTANT: Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerated beverage centers are still dangerous, even if they will sit for "just a few days." If you are getting rid of your refrigerated beverage center, please follow the instructions below to help prevent accidents.

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATION PRODUCT:

- •Take off the doors.
- •Leave the shelves in place so that children may not easily climb inside.



GENERAL INFORMATION

Unpack

- 1. Remove banding from bottom of carton. Lift carton up and off of the unit.
- 2. Remove all tape and packaging material from the outside and inside of the cabinet.
- 3. Keep all carton packaging until your refrigerated beverage center has been thoroughly inspected and found to be in good condition.

AREA REQUIREMENTS

Units Certified for Indoor Use - (Black outer cabinet)

MUST BE INSTALLED IN AN AREA PROTECTED FROM THE ELEMENTS, SUCH AS WIND, RAIN, WATER (SPRAY OR DRIP).

- 1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
- 2. Unit should be in a well ventilated area with temperature above 55°F (13°C) and below 110°F (43°C). Best results are obtained at temperatures between 65°F (18°C) and 80°F (27°C) for built-in products and 65°F (18°C) and 90°F (32°C) for freestanding products.
- 3. Provisions for electricity should be determined before placing unit in proper place.

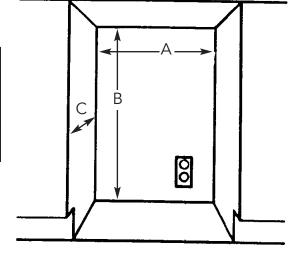
Units Certified for Outdoor Use - (Outdoor models contain a T after the base model number (ex. VUAR153T/VUAR143T) and have a stainless steel outer cabinet.)

- 1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
- 2. Unit should be in a well ventilated area with temperature above 40°F (4.4°C) and below 110°F (43°C). Best results are obtained at temperatures between 60°F (16°C) and 100°F (38°C).
- 3. Provisions for electricity should be determined before placing unit in proper place.

UNDERCOUNTER CABINET CUTOUT

	15" W. Models	24" W. Models
А	15" (38.1 cm)*	24" (61.0 cm)*
В	Min. 34-1/4" (87.0 cm) Max. 35" (88.9 cm)	Min. 34-1/4" (87.0 cm) Max. 35" (88.9 cm)
С	24" (61.0 cm)	24" (61.0 cm)

^{*}Add 1/4" (.64 cm) to cutout width if door is recessed between cabinets.



SPECIFICATIONS/DIMENSIONS PROFESSIONAL - 15" W. Models

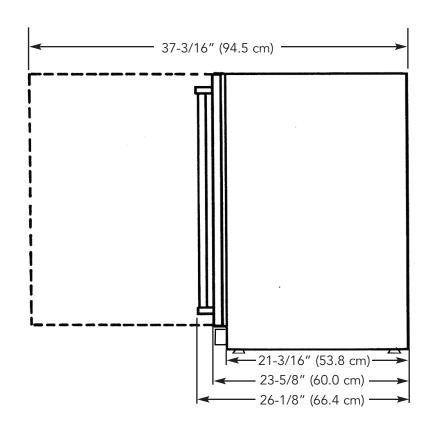
Basic Electric Data

- •115 VAC/60 Hz
- •Maximum amps 3.0
- •Approximate Shipping Weight 110 lbs. (49.5 kg)

Min. 34" (86.4 cm) to Max. 34-3/4" (88.3 cm) (with leveling legs fully extended.)

Front View

Side View

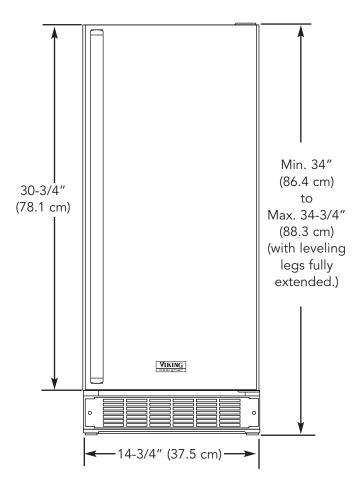


SPECIFICATIONS/DIMENSIONS DESIGNER - 15" W. Models

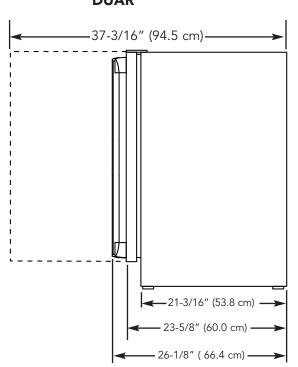
Basic Electric Data

- •115 VAC/60 Hz
- •Maximum amps 3.0
- •Approximate shipping weight 110 lbs (49.5 kg)

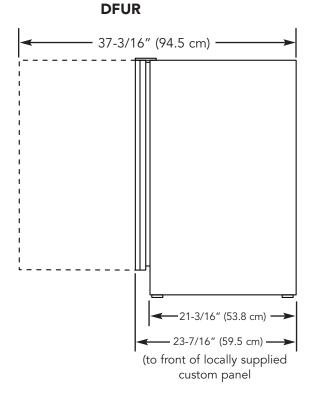
Front View



Side View DUAR



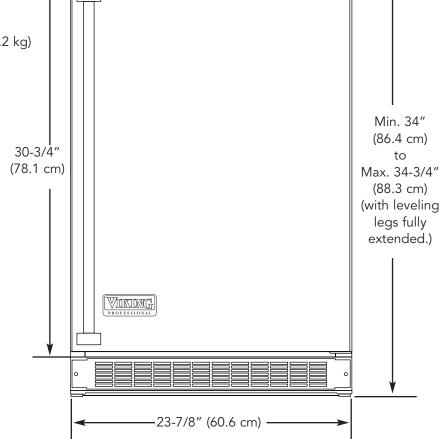
Side View



SPECIFICATIONS/DIMENSIONS PROFESSIONAL - 24" W. Models

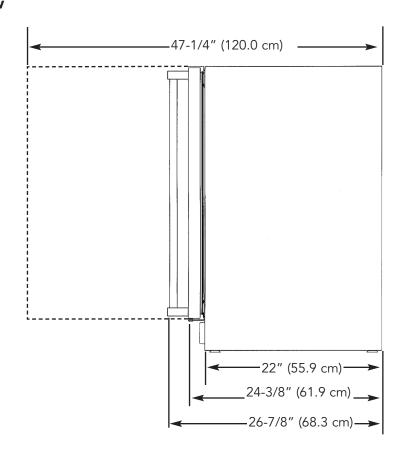
Basic Electric Data

- •115 VAC/60 Hz
- •Maximum amps 3.3
- •Approximate Shipping Weight 140 lbs. (63.2 kg)



Front View

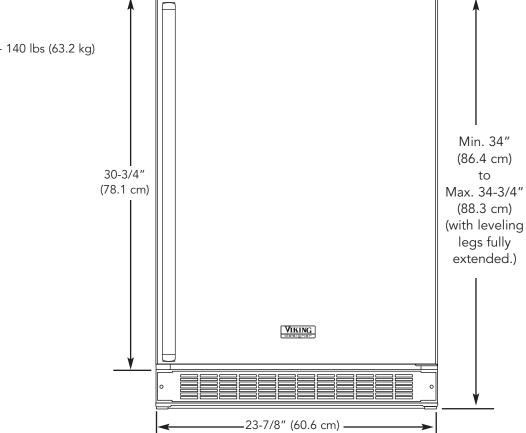
Side View



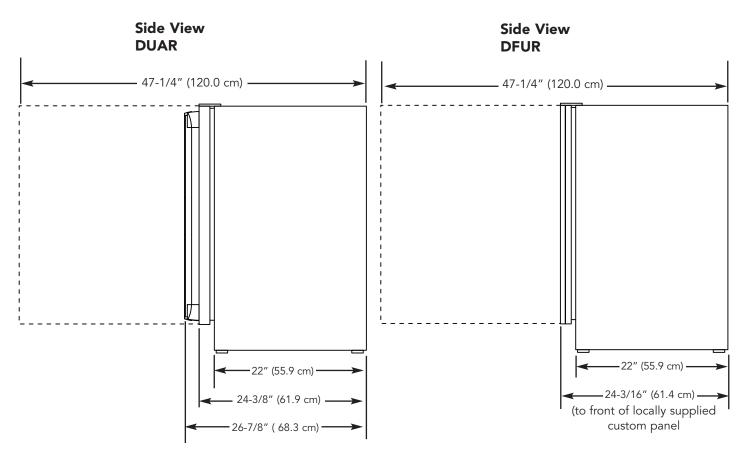
SPECIFICATIONS/DIMENSIONS DESIGNER - 24" W. Models

Basic Electric Data

- •115 VAC/60 Hz
- •Maximum amps 3.3
- •Approximate shipping weight 140 lbs (63.2 kg)



Front View

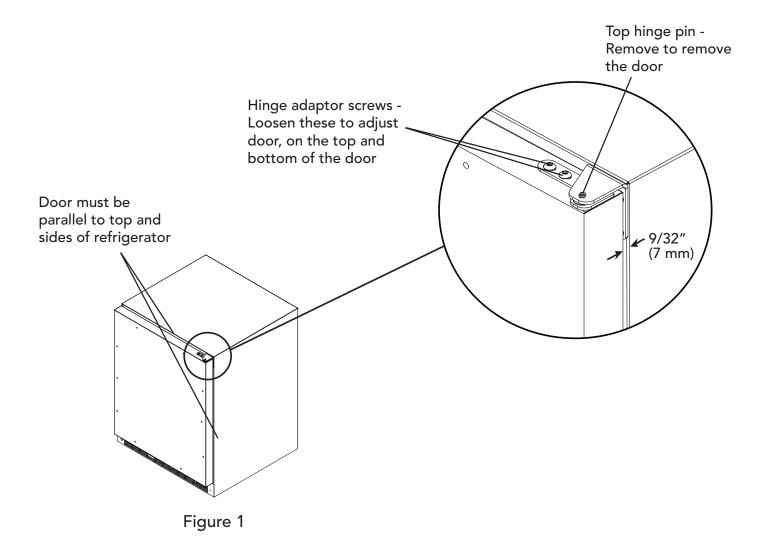


Custom Wood Frame Installation Instructions (DFUR Model)

Note: Weight of wood panel must not exceed 20 lbs.

Step 1: Verify door alignment

The door should be parallel to the sides and top of the refrigerator. If alignment is necessary the door may be adjusted by loosening the 2 screws which secure the hinge adapter brackets to the door and adjusting the door side to side. Use a 5/32" allen wrench for this procedure. (See Figure 1 below).



Step 2: Remove door

Remove the top hinge pin from the hinge with an 1/8" allen wrench. Remove the door by angling the top of the door outward and lifting the door off the bottom hinge. (See detail in Figure 1).

Step 3: Remove gasket

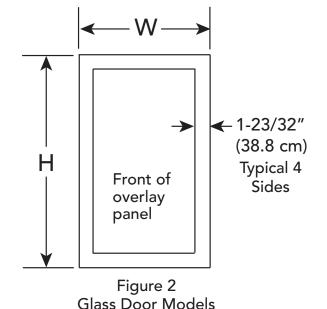
Lay the door on its front being careful not to scratch it. Remove the door gasket by peeling up and out of the channel.

Step 4: Cut overlay panel

Depending on the refrigerator model cut the overlay panel to the dimensions shown. Use Figure 2 and Table A.

Note: For the door closer to work properly, it is necessary to maintain a minimum space of 9/32" (7mm) between the door and cabinet flange as shown. This space can be adjusted by adjusting the top and bottom hinge adapters.

Custom Wood Frame Installation Instructions (DFUR Model) (cont.)



	Model	W	Н
	15"	14-5/16" (36.4 cm)	30-5/16" (76.9 cm)
	24"	23-7/16" (59.5 cm)	30-5/16" (76.9 cm)

Table A Glass Door Models

Step 5: Clamp panel to door

Set the overlay panel on the door front, align the edges, and clamp together. Clamp the panel firmly but be careful not to crush the foam in the door or scratch the door.

Step 6: Drill holes in overlay panel

Remove the hinge adapter bushings from the top and bottom door hinge adapters. (See Figure 4). Using the holes in the hinge adapters drill 5/16" (8 mm) diameter clearance holes into the overlay panels 3/4" (20 mm) deep. These will be clearance holes for the top and bottom hinge pins.

Also, at this time, drill the screw pilot holes for attaching the overlay panel to the door. Select the size of the hole from Table B. Be careful not to drill the pilot holes through the overlay panel but only 1/2" (12.7 mm) deep.

Material Type	#8 Wood Screw	
Hardwood	3/32" (2.4 mm) Diameter. Pilot Hole	
Softwood	5/64" (2.0 mm) Diameter. Pilot Hole	

Table B

Custom Wood Frame Installation Instructions (DFUR Model) (cont.)

Step 7: Secure overlay panel to the door

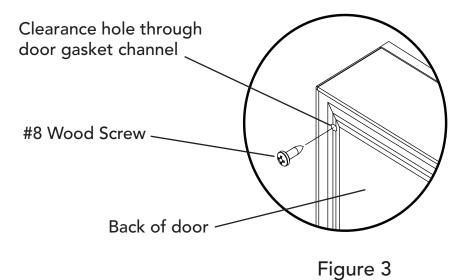
With the #8 wood screws provided, fasten the overlay panel to the door. (See Figure 3).

Step 8: Install door gasket

Press the door gasket into the door channel. Make certain the gasket corners are fully inserted. If applicable insert the key into the lock and make certain the lock operates properly.

Step 9: Install the door

Install the top and bottom hinge adapter bushings back into the hinge adapters that were removed in Step 6. Install the door by reversing the procedure from Step 2. Install the top hinge pin so the screw head is flush with the top surface of the hinge. If applicable insert key into lock and verify the lock cam works properly with the catch bracket on the front of the refrigerator cabinet.



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Custom Wood Frame Installation Instructions (DFUR Model) (cont.)

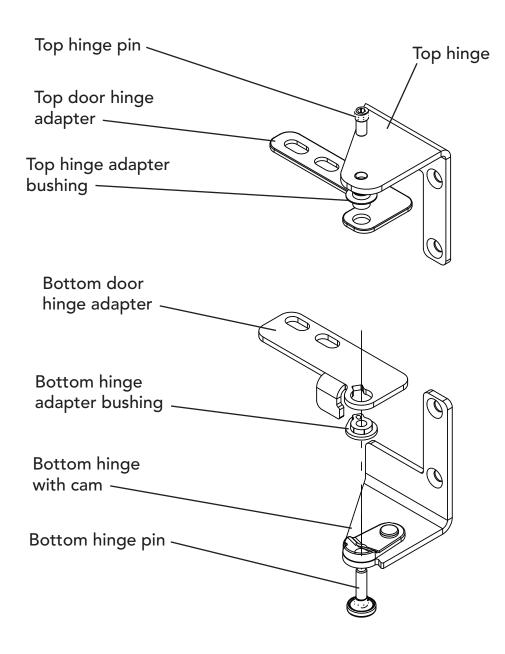


Figure 4 Right Hand hinges shown

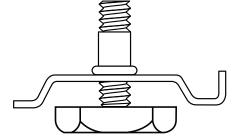
LEG LEVELER INSTALLATION

Read Before Installing Leg Levelers

A WARNING

Do not lay unit on top, side, back, or front. If unit is accidentally laid in any position other than right side up, then the unit must remain in the upright position for at least 24 hours before plugging the unit in.

- 1. Four leveling legs are pre-installed in the base of the unit at the factory.
- 2. The unit should be leveled from front to back and side to side. If floor conditions do not allow the unit to sit level, adjust the leg levelers by turning the required leg leveler counter-clockwise to increase the height and clockwise to reduce the height.



ELECTRICAL CONNECTION

AWARNING

ELECTRICAL SHOCK HAZARD

Failure to follow these instructions could result in fire or electrical shock.

Electrical Requirements

A 115 volt, 60 Hz, AC only 15 amp fused electrical supply is required. (A time delay fuse or circuit breaker is recommended.) It is recommended that a separate circuit, serving only this appliance, be provided.

- •ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.
- •DO NOT UNDER ANY CIRCUMSTANCES REMOVE THE POWER SUPPLY CORD GROUND PLUG.
- **•DO NOT USE AN EXTENSION CORD**

Power Supply with 3-prong grounding plug Grounding type wall receptacle

Recommended Grounding Methods

For your personal safety, this refrigerated beverage center must be grounded. This appliance is equipped with a 7' (2.1 m) power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle grounded in accordance with the National Electrical Code and local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground plug SHOULD NOT, under any circumstances, be cut or removed. All UL listed refrigerated beverage centers are equipped with this type of plug.

FINAL PREPARATION

- 1. Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior of the refrigerated beverage center should be washed thoroughly with hot, soapy water, rinsed and wiped dry to remove film residue and any installation dust or debris before being used. Solutions stronger than soap and water are rarely needed.
- 2. All stainless steel parts should be wiped with hot soapy water. If buildup occurs, do not use steel wool, abrasive cloths, cleaners, 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 wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel; scratches are almost impossible to remove.

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LIGHT ASSEMBLY REPLACEMENT - 15" W. Models

AWARNING

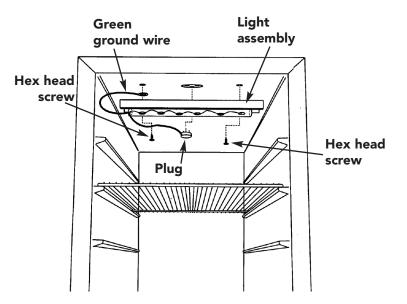
ELECTRICAL SHOCK HAZARD

Failure to follow these instructions could result in fire or electrical shock.

NOTE: Please contact your Viking Range Corporation parts distributor or dealer to order new light assembly.

To replace the light, first disconnect the refrigerated beverage center's power cord. Next, remove both the green ground wire screw located on the left of the light assembly and the other screw located on the right of the light assembly with a 5-16" hex head screwdriver. (See drawing). Unplug the light unit and remove complete light assembly.

To install the new light assembly, screw in the green ground wire screw and the screw located on the right with a 5/16" hex head screwdriver and plug the light unit in.



LIGHT BULB REPLACEMENT - 24" W. Models

AWARNING

ELECTRICAL SHOCK HAZARD

Failure to follow these instructions could result in fire or electrical shock.

This unit uses a 15-watt incandescent bulb located behind the display housing.

To replace the light bulb:

- 1. Unscrew the old light bulb located behind the display housing.
- 2. Discard the old light bulb.
- 3. Screw new light bulb into location behind the display housing.

ENERGY SAVING TIPS

The following suggestions will minimize the cost of operating your refrigeration appliance.

- 1. Do not install your appliance next to a hot appliance, (cooker, dishwasher, etc.), heating air duct or other heat sources.
- 2. Install product out of direct sunlight.
- 3. Assure the toe grille vents at front of unit beneath door are not obstructed. Keep toe grille vents clean to allow ventilation for the refrigeration system to expel heat.
- 4. Plug your appliance into a dedicated power circuit. (Not shared with other appliances.)
- 5. When initially loading your new product, or whenever large quantities of warm contents are placed within refrigerated storage compartment, minimize door openings for the next 12 hours to allow contents to pull down to compartment set-point temperature.
- 6. Maintaining a relatively full storage compartment will require less appliance run-time than an empty compartment.
- 7. Assure door closing is not obstructed by contents stored in your appliance.
- 8. Allow hot items to reach room temperature before placing in product.
- 9. Minimize door openings and duration of door openings.
- 10. Use the warmest temperature control set-point that meets your personal preference and provides the proper storage for your stored contents.
- 11. Minimize use of display lighting option on glass door products, (light stays on with door closed).
- 12. When on vacation or away from home for extended periods, set the appliance to warmest acceptable temperature for the stored contents.
- 13. Set the control to the "OFF" position if cleaning the unit requires the door to be open for an extended period of time.
- 14. Annually clean condenser heat exchange coil located in machine compartment underneath unit, (see Cleaning and Maintenance section).

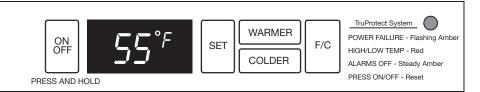
SETTING THE CONTROLS

The temperature of the refrigerated beverage center ranges from 40°F to 65°F (4°C to 18°C).

TruProtect[™] "Basic" Function "Quick" Reference

Solid Door Models:



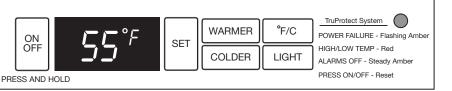


Function	Function Access
Turn Unit On & Off	Pressing and holding the keypad of 5-seconds will turn the unit "ON" or "OFF".
Adjust Temperature Set-Point	To adjust temperature set-point, touch set keypad and current set-point will be displayed.
	Use the WARMER or COLDER keypads to adjust set-point temperature.
Display "Actual" Temperature	Display represents "real-time" monitoring of the compartments stored wine and/or
	contents. Some temperature fluctuation around your desired set-point is normal.
Select °F or °C Display	Pressing the keypad will toggle the display between Fahrenheit and Centigrade
	temperature display.
Black-Out Mode	Display automatically shuts off when door is closed.
Display Lighting	Display Lighting can be enabled with the door closed by pressing the keypad.
Sabbath Mode	Press and hold the set keypad while pressing the keypad four (4) times.
TruProtect™ System	System monitoring is automatically enabled unless system has been disabled. (See below.)
Door Ajar Alarm	For Door Ajar Alarm, TruProtect must be Enabled, (See "Disable/Enable TruProtect", described below.)
High/Low Temp Alarm	Note: Alarm may occur when changing set-points in excess of 10°F, and/or high usage, this is normal. TruProtect must be Enabled, (See "Disable/Enable TruProtect", described below.)
Power Failure Alarm	Note: Alarm will occur upon initial installation, since unit was run at factory to verify quality, this is normal. TruProtect must be Enabled, (See "Disable/Enable TruProtect", described below.)
Reset Alarms	Close door to reset Door Ajar alarm. Press keypad to reset all other alarms.
Disable/Enable TruProtect™	Press and hold the set keypad for 5-seconds to "disable" or "enable" TruProtect™ System.

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Glass Door Models:





Control Confirmation/Comment
Display will be blank when refrigeration sytem is off. Lights will still function, but will time-out 15 minutes after
each activation, if door is left open or display lighting is on, to prevent overheating.
"Set" will appear in display 55° when in set-point mode. "SET" mode will automatically time-out in 10 seconds if no
keypad activity occurs, or you may exit "SET" mode by pressing the set lateral keypad a second time.
Temperature variation in "compartment air", above and below set-point, is a normal effect of refrigeration system cycling on and off. Stored items will not experience the full temperature swing of the compartment air due to the dampening effect of their thermal mass.
$55^{\circ r} = 13^{\circ c}$
In addition, the control panel is hidden when door is closed.
Option available on Glass Door Models only.
Display will flash four (4) times, then unit will enter Sabbath Mode. The display, audible alarms, LED and lights will be disabled. Sabbath Mode will automatically time-out in 36 hours, or can be exited by repeating the enable keypad routine.
LED displays steady green
Audible alarm will sound 3-times every 30-seconds, LED will flash green. 🔆
Alarm will sound 6-times every minute and LED will flash red 🗱 if product temperature excursions occur for a duration outside acceptable limits.
LED will flash amber 💥 whenever power is interrupted to unit. No audible signal.
Note that although pressing the keypad will reset the alarms, the alarm will resume if the "alarm condition" still exists.
LED displays steady green when alarms enabled. LED displays steady amber when disabled.

SETTING THE CONTROLS (cont'd)

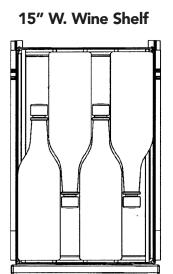
FOR OUTDOOR UNITS - it is recommended that in temperatures above 110°F (43.3°C) and below 40°F (4.4°C) the unit be shut off. The normal operating range for the unit is between 60°F (15.6°C) and 100°F (37.8°C).

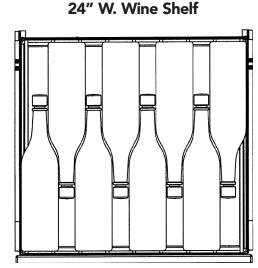
General Tips and Suggestions

- •After making a temperture adjustment, allow 24 hours for your refrigerated beverage center to reach a new temperature setting.
- •The motor will start and stop often. It must do this to maintain the temperature setting.
- •Unplug the refrigerated beverage center before working on anything with the electrical system.
- •Exercise caution when sweeping, vacuuming, or mopping near the front of the unit. Damage to the grill and/or the light fixture switch can occur.

WINE SHELVES

To load wine bottles on wine shelves, alternate the necks of the bottles, front to back (see illustrations below). The wine shelf should be located in the lowest position in the cabinet followed by the glass shelf directly above. The glass shelf will act as a zone separator to create a warmer zone (5° to 7° warmer than set-point) for wine storage. Removal or relocation of this glass shelf may adversely affect compartment temperature control.





NOTE: The bottom wine shelf on a 24" W. model holds 4 bottles. Bottles do not alternate front to back.

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean.

Condense

The condenser underneath the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over this heat exchanger. It is recommended to annually clean the condenser by vacuuming and brushing. To access the condenser, the unit must be pulled out from the installation and the lower machine compartment access cover removed.

A WARNING

Disconnect the power cord before removing the access cover.

Be sure that nothing obstructs the required air flow openings in front of the cabinet. At least once or twice a year, brush or vacuum lint and dirt from the front grille area.

Cabinet

The cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.

Interior

Wash interior compartment with mild soap and water. Do not use abrasive powder, solvent, polish cleaner or undiluted detergent.

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot soapy water. Use a liquid cleaner designed for stainless steel when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, cleansers, or powders. Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel.

Brass Parts

CAUTION: All brass parts are coated with an epoxy coating. DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS PARTS. All brass parts should be wiped regularly with hot soapy water. When hot soapy water will not do the job, use every day non-abrasive household cleaners.

Glass Door (Indoor Units only)

Use a glass cleaner or mild soap and water with a soft cloth to clean the glass door. Do not use any abrasive powders. On full overlay models, use caution when cleaning near logo area.

Door Gasket

The vinyl gasket may be cleaned with mild soap and water, a baking soda and water solution, or a mild scouring powder.

Painted Surfaces

Wash with warm soapy water. **DO NOT USE** steel wool, abrasive cleansers, ammonia, acids or commercial oven cleaners which may damage the finish.

TROUBLESHOOTING CHART

Problem	Possible Cause	Solution	
Odor in cabinet	Unit interior needs cleaning	Clean inside of unit	
Noisy operation	Unit not level	Adjust leveling legs	
Unit vibrates	Unit not level	Adjust leveling legs	
	Weak floor	Rebuild floor or move to a different location	
Interior lighting not working	LED light burned out	Replace LED light	
	No power at outlet	Test outlet with lamp	
Appliance will not run	Control panel tuned "OFF"	Turn unit on with on/off pad on control panel	
	Power cord not plugged into power source	Plug unit into power source	
	House fuse blown	Reset house fuse	
Appliance runs too long	Prolonged door openings	Reduce number and/or duration of openings	
	Control panel set too cold	Raise temperature of unit via control panel	
	Condenser needs cleaning	Clean condenser	
Moisture collects inside	Too many door openings	Reduce number of door openings	
of unit	Prolonged door openings	Reduce number of door openings	
	Hot, humid weather increases condensation	Move unit to cooler location As humidity decreases, moisture will disappear	
Moisture collects on outside	Hot, humid weather increases	Move unit to cooler location	
surface of unit	Control improperly set	Reset to slightly warmer temperature	
Interior too hot/too cold	Control improperly set	Reset control to desired temperature	
	Faulty thermometer	Recheck with second thermometer	

SERVICE DIAGNOSTICS

TruProtect[™] "Advanced" Function "Quick" Reference

Solid Door Models:





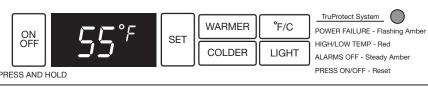


HIGH/LOW TEMP - Red ALARMS OFF - Steady Amber PRESS ON/OFF - Reset

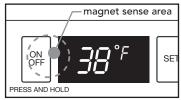
Function	Function Access
Show Room Mode	Enable the Show Room Mode by pressing and holding the performing a "Power On Reset", (POR), i.e disconnect and reconnect the power supply to unit. Exit Show Room Mode by initiating a POR only.
	"Enter" and "Exit" Service Diagnostics mode by pressing and holding the warmen keypad while pressing the coller keypad 4-times within 5-seconds. Service Diagnostics mode also will automatically exit after 5-minutes of no keypad entry.
	Display Error Code Reference: The microprocessor in the control continually monitors critical refrigeration system components for proper operation. If component parameters exceed normal operating specifications, the display will automatically flash the respective error code as follows:
	E1 Compressor fault, (high/low amps).
Service Diagnostics	E2 Condenser fan motor fault, (high/low amps).
	E3 Evaporator thermistor "sensor B" fault, (out-of-range).
	E4 Display thermistor "sensor A" fault, (out-of-range).
	Power line fluctuations may cause an error code to be displayed with no product fault.
	Therefore, the first time an error code appears, please clear the code by holding and
	pressing 🚉 4 times. If the product is at fault, the error code will appear again, and you
	should contact your Dealer or Viking Customer Service to schedule service by a
	qualified technician.

Glass Door Models:





	Control Co	onfirmation/Co	mment	
Show Room M	ode will disable the refrigerator system	and fans while allow	ring the internal lights	, display and user interfac
panel to funct	ion. Lights will time out after 15-minu	utes of continuous o	on-time while in Show	v Room Mode as a safet
eature. The 15	-minute light-on time can be reactivate	ed by closing and op	ening the door or by p	oressing the keypad.
Service Diagno	ostics Mode enables service technician	ns to identify the firm	ware and software ve	ersions, test status of
'model specifi	c" system components and sensors ar	nd change state of c	omponents where ap	plicable, (i.e compresso
on/off, etc). \	While in Service Diagnostics Mode, te	sts are incremented	by pressing the 🖭 k	eypad and specific
component sta	ite can be changed to "on" and "off"	by pressing the WARM	and COLDER keypads	respectively. The
ollowing comp	ponent tests are available:			,
Test #	Component Description	<u>OK</u>	Off/Open	On/Shorted
0	Temp Sensor A	0 -	00	01
1	Temp Sensor B	1 -	10	11
•	Temp Sensor B	1 -		
2	Compressor	n/a	20	21
	· · · · · · · · · · · · · · · · · · ·			31
2	Compressor	n/a	20	
2	Compressor Interior/Ice Maker Fan	n/a n/a	20 30	31
2 3 4	Compressor Interior/Ice Maker Fan Reverse Gas Solenoid	n/a n/a n/a	20 30 40	31 41
2 3 4 5	Compressor Interior/Ice Maker Fan Reverse Gas Solenoid Condenser Fan	n/a n/a n/a n/a	20 30 40 50	31 41 51
2 3 4 5 6	Compressor Interior/Ice Maker Fan Reverse Gas Solenoid Condenser Fan Mullion Heater	n/a n/a n/a n/a n/a	20 30 40 50 60	31 41 51 61
2 3 4 5 6 7	Compressor Interior/Ice Maker Fan Reverse Gas Solenoid Condenser Fan Mullion Heater Door A Sense	n/a n/a n/a n/a n/a n/a	20 30 40 50 60 70	31 41 51 61 71
2 3 4 5 6 7 8 9	Compressor Interior/Ice Maker Fan Reverse Gas Solenoid Condenser Fan Mullion Heater Door A Sense Door B Sense	n/a	20 30 40 50 60 70 80	31 41 51 61 71 81



SERVICE INFORMATION

It is assumed that your refrigerated beverage center has been properly installed in accordance with all specifications and local codes and the appliance has been properly grounded. If your refrigerated beverage center should fail to operate, review the troubleshooting chart before calling for service.

If service is required:

- 1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
- 2. Have the following information readily available:
 - Model number
 - •Serial number
 - •Date of purchase
 - •Name of dealer from whom purchased

If you are unable to obtain the name of an authorized service agency, or continue to have service problems, call Viking Range Corporation, 1-888-VIKING1 (845-4641), or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your refrigerated beverage center is located on the front of the unit at the base of the door frame.

Model Number	Serial Number
Date of Purchase	Date Installed
Dealer's Name	
Address	

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

This manual should remain with the refrigerated beverage center for future reference.

UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER WARRANTY (Units certified for Outdoor Use)

ONE YEAR FULL WARRANTY

Built-in/freestanding undercounter refrigerated beverage centers and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of one (1) year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase.

ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

FIVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the second through the fifth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components: Compressor, Evaporator, Condenser, Connecting Tubing, Dryer/Strainer

It is recommended that in temperatures above 100°F (37.8°C) and below 40°F (4.4°C) the unit be shut off. The normal operating range for the unit is between 60°F (15.6°F) and 100°F (37.8°C).

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested.

Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. 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 limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. 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 there of which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. IMPORTANT: Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter refrigerated beverage center are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER WARRANTY (Units certified for Indoor Use)

TWO YEAR FULL WARRANTY

Built-in/freestanding undercounter refrigerated beverage centers and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of two (2) years from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

SIX YEAR FULL WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the third through the sixth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components: Compressor, Evaporator, Condenser, Connecting Tubing, Dryer/Strainer

TWELVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed above, which fails due to defective materials or workmanship in normal household use during the seventh through the twelfth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. 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 limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. 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 there of which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter refrigerated beverage center are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.