

Viking Installation Guide



Viking Range Corporation

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For product information,

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or visit the Viking Web site at

vikingrange.com



Outdoor Built-In Gas Oven

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.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1-latest edition. IN CANADA: Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes.

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

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

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. **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.
3. Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or from fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects, or other reproductive harm.

For example, benzene is a chemical which is part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame will minimize incomplete combustion.

General Information

1. **WARNING:** 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 oven hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.
2. **WARNING:** This appliance shall not be used for space heating. This information is based on safety considerations.
3. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
4. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
5. Do not obstruct the flow of combustion and ventilation air.
6. When removing oven for cleaning and/or service;
 - A. Shut off gas at main supply
 - B. Disconnect gas line to the inlet pipe.
 - C. Carefully remove the oven by pulling outward. **CAUTION:** Oven is heavy; use care in handling.
8. Gas Manifold Pressure
 - Natural gas - 4.0" W.C.P.
 - LP/Propane - 10.0" W.C.P.
9. Flexible Connection
 - If the unit is to be installed with flexible coupling and/or quick disconnect fittings, the installer must use a flexible connector of at least 1/2" ID (1.3 cm) with suitable strain reliefs and comply with national and local codes.
10. The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

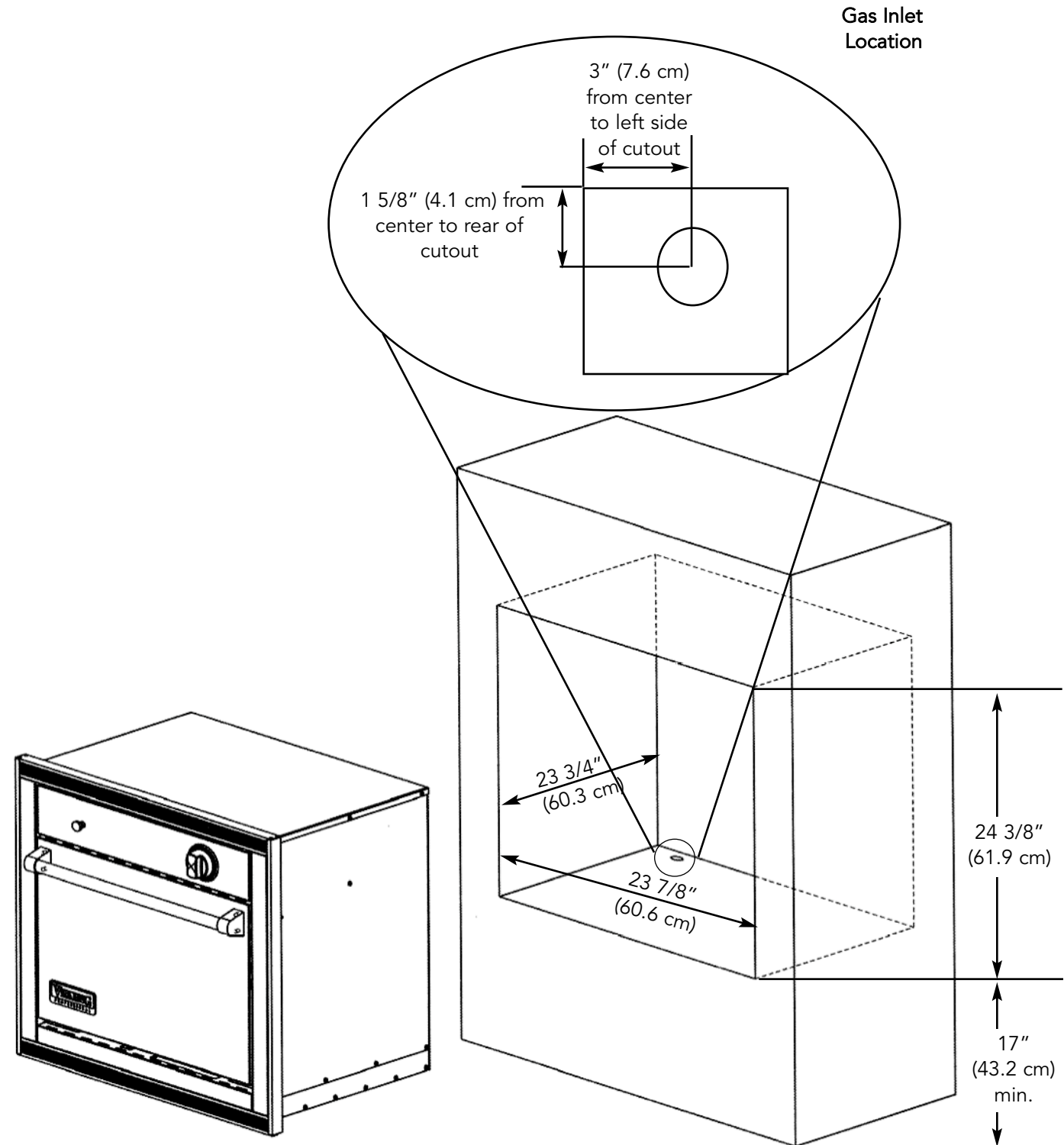
CAUTION

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will withstand temperature up to 190°F (88°C), and that are moisture resistant. When cabinets are covered with laminates, an appropriate heat-resistant adhesive must be used. Consult your cabinet manufacturer for proper specifications.

Specifications

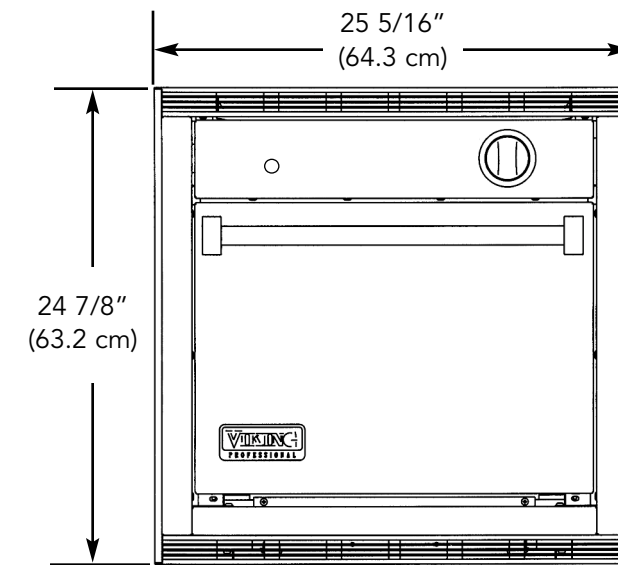
Description	VGSO260T
Cutout width	23 7/8" (60.7 cm) min. 24" (61.0 cm) max.
Cutout height	24 3/8" (61.9 cm) min. 24 3/4" (62.9 cm) max.
Cutout depth	23 3/4" (60.3 cm)
Cutout height from floor	17" (43.2 cm) min.
Overall width	25 5/16" (64.3 cm)
Overall height	24 7/8" (63.2 cm)
Overall depth	To front of control panel - 25 1/4" (64.1 cm) To front of door handle - 27 3/4" (70.5 cm) With door open - 38 3/4" (98.4 cm)
Gas requirements	Shipped either natural or LP/Propane gas; Field Convertible with proper conversion kit; accepts standard 1/2" (1.3 cm) ID gas service line
Electrical requirements	9-volt battery for ignition
Bake burner rating	20,000 BTU ea. Nat./LP (5.9 kW ea. Nat./LP)
Oven interior Dimensions	Width - 18 1/8" (46.0 cm) Height - 12 1/2" (31.8 cm) Depth - 18 3/4" (47.6 cm) Overall - 2.5 cu. ft
Approximate shipping wt.	196 lbs. (88.2 kg)

Cutout Dimensions

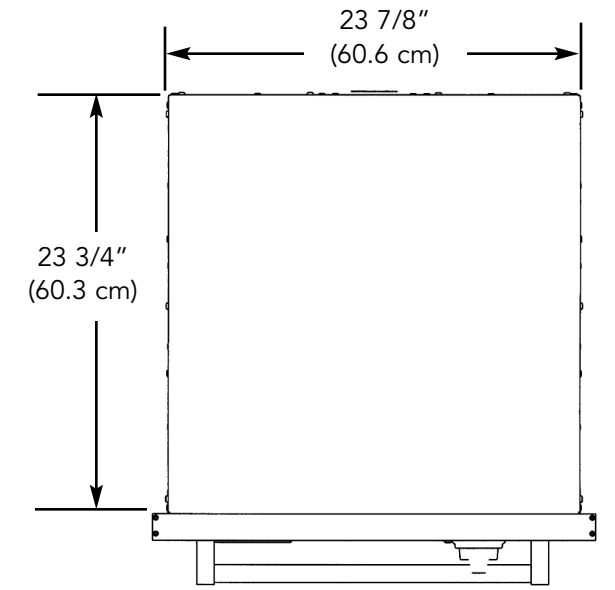


Dimensions

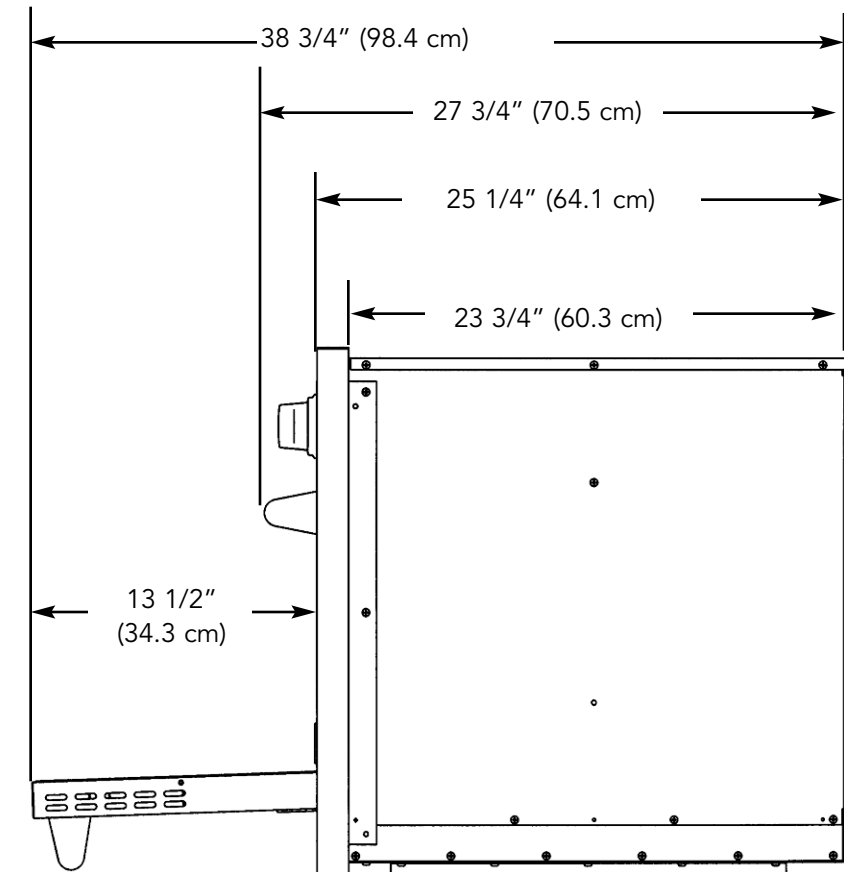
FRONT



TOP



SIDE



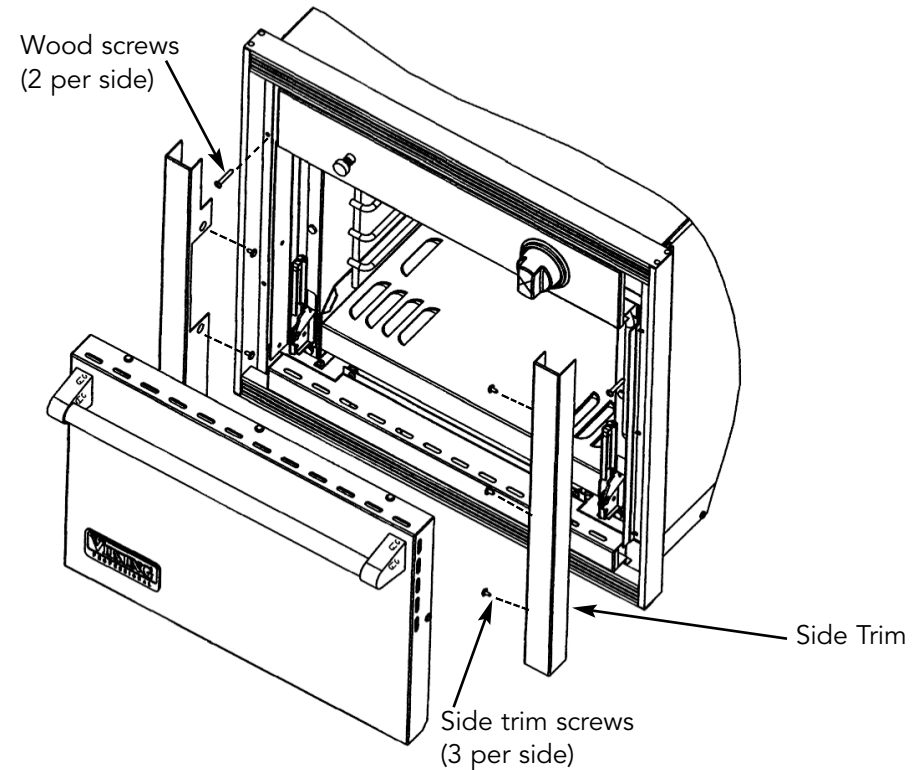
INSERTION OF UNIT

Prepare the cabinet according to the cut-out information. Slide the uncartoned unit to the installation location on its shipping base. Remove the base and lift and slide the unit into the cabinet.

Mounting Instructions

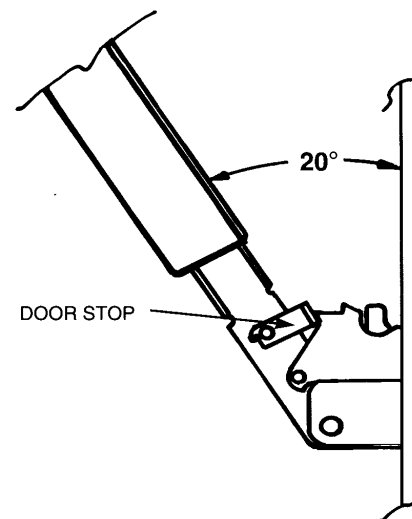
After sliding unit into cabinet:

1. Remove the oven door. (See "Door Removal" section below).
2. Remove the six (6) screws holding the side trim.
3. Remove the side trim.
4. Mount oven to cabinet with the four (4) supplied wood screws.
5. Replace the side trim, side trim screws, and oven door.



Door Removal

1. Open the door approximately 20° then slowly pull upward until the door stop pops out of the door socket. Push door stops on both sides with thumbs and hold while pulling door off of hinges. Slide the door completely from the hinge arms.
2. To replace the door, place the hinge arms into the door sockets. Slowly slide the door down completely allowing the hinge stops to retract into the door socket.



Gas Connection

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This oven uses a 1/2" (1.3 cm) ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

1. Manual shut-off valve:

This installer-supplied valve must be installed in the gas service line ahead of the appliance in the gas stream and in a position where it can be reached quickly in the event of an emergency. **In Massachusetts:** All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter.

2. Pressure Regulator:

- a) 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 oven since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.
- b) Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins. (Gas conversions are the responsibility of the dealer or end user).
- c) This oven can be used with Natural or LP/Propane gas.
- d) Manifold pressure should be checked with a manometer, natural gas requires 4.0" 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 oven can withstand a maximum input pressure of 1/2" PS (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.
- e) The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.45 kPa)
- f) The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa)

3. Rigid Connections:

- a) Incoming gas is brought from an intake pipe (not supplied) at the upper left corner of the unit to the pressure regulator. The only connection necessary is from the service supply, through the shut-off valve (not supplied) to this intake pipe (not supplied) to the regulator.
- b) Double-check any installer-supplied intake pipes visually and/or blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing in service line. Those particles will clog orifices when gas pressure is applied.

4. Flexible Connections:

If the unit is to be installed with flexible coupling and/or quick-disconnect fittings, the installer must use a heavy-duty agency 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. **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.

CAUTION: Before placing the oven into operation, always check for gas leaks with a soapy water solution or other acceptable method. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!**

LP Conversion

To convert the oven from natural to LP/Propane or LP/Propane to natural, you **MUST** use the designated conversion kit supplied by the manufacturer.

For the outdoor oven:

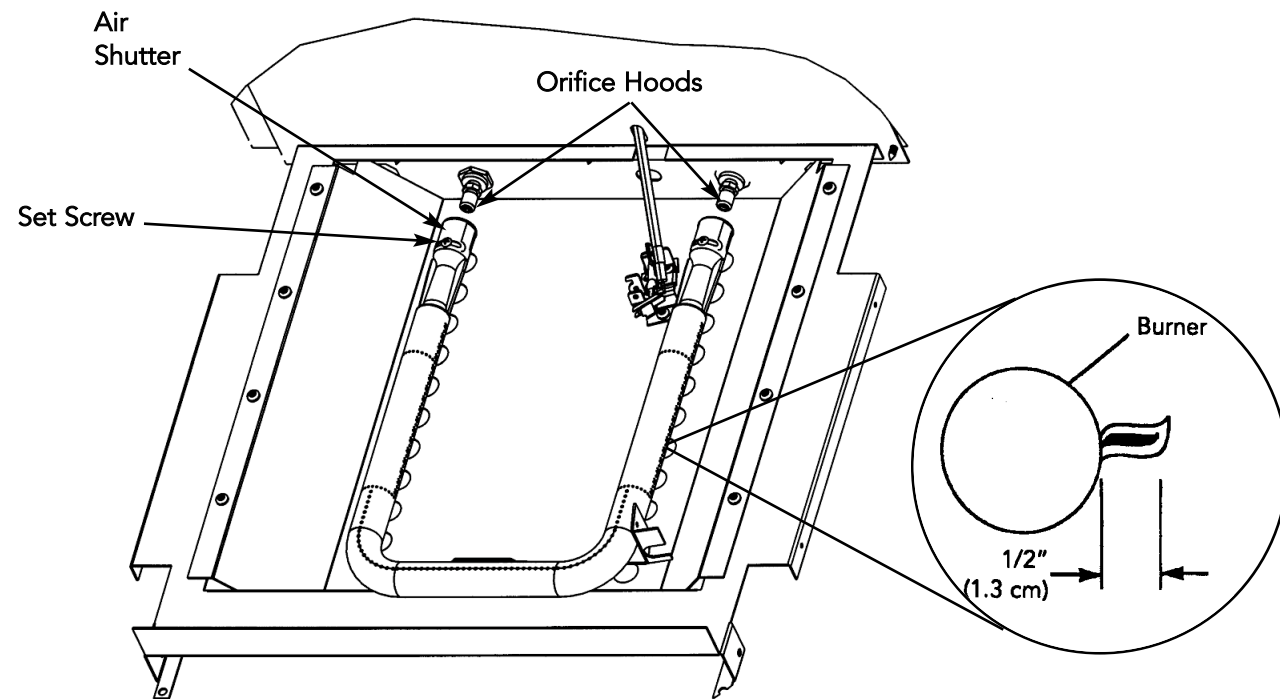
-Use conversion kit TLPK-BQCO to convert the unit from natural to LP.

-Use conversion kit TNK-BQCO to convert the unit from LP to natural.

Gas Bake Burner Adjustments for the Outdoor Oven

A properly adjusted burner should be stable and quiet. The flame should have sharp, well defined blue inner cone with no yellow tipping. The flame should also be stable and uniform with no flames lifting off the burner ports.

1. Locate the air shutter and loosen the set screw that holds the air shutter in place.
2. Adjust the air shutter to obtain a blue flame with no yellow tipping that contacts the burner at the burner ports.
 - a. Open the air shutter gap to eliminate yellow tipping.
 - b. Close the air shutter gap to prevent a noisy flame that lifts off the burner.
3. Light the burners by rotating the thermostat to a baking temperature and pushing the ignitor button to light the pilot. If the flame is not stable with a blue inner cone and no yellow tipping. Turn the burner off and repeat step 2.
4. Once a stable flame is achieved, tighten the air shutter set screws. The burner flame cone should be 1/2" long when the air shutter is correctly adjusted. **NOTE:** Both air shutters should be set to the same opening.
5. Replace the bottom pan and racks.



IMPORTANT! Conditions that cause odors:

1. Floating flames are lazy looking and do not have well defined cones. They are long, ill-defined, quiet flames that sometimes lift completely off the ports and cause a strong and pungent odor.
2. Lifting flames are well defined, hard and noisy that lift completely off the ports.
3. An orifice that is out of line with the burner venturi.

Performance Checklist

The installer should carry out the following performance checks. Refer to instructions below.

1. Check oven ignition and bake burners.
2. Check air shutter adjustment; sharp blue flame, no yellow tipping, no sooting, no flame lifting.
3. Visually check tubular burner reignition to be sure both sides are relighting each time.
4. Check for gas leaks (odor) at all gas connections.

Final Preparation

1. Some stainless steel parts may have a plastic protective wrap which must be removed. The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and any installation dust or debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.
2. 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, 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.

Replacement Parts

Only authorized replacement parts may be used in performing service on the oven. Replacement parts are available from factory authorized parts distributors. Contact Viking Range Corporation, (888) 845-4641, for the nearest parts distributor in your area.

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