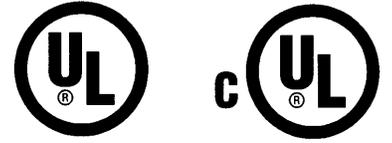


# USE/INSTALLATION INSTRUCTIONS

## 15" W. UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER Retain for Future Reference

VIKING RANGE CORPORATION  
111 FRONT STREET  
GREENWOOD, MISSISSIPPI 38930 USA  
(662) 455-1200



### 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.

### 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

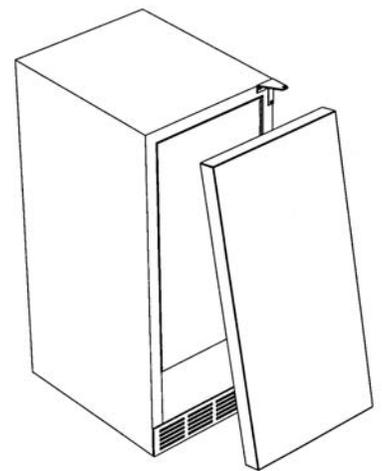
##### Suffocation Hazard

Remove doors from your old refrigerated beverage center. 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 REFRIGERATED BEVERAGE CENTER:

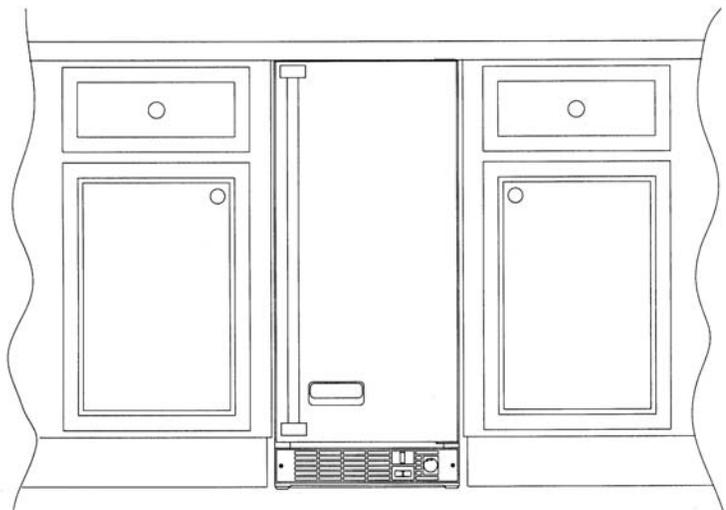
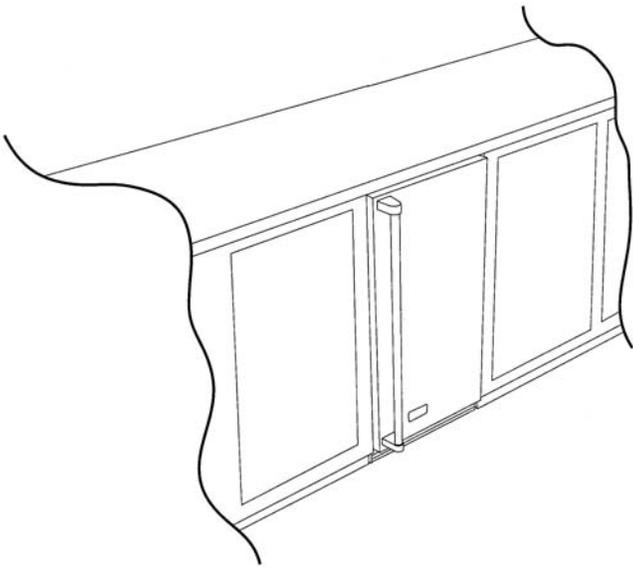
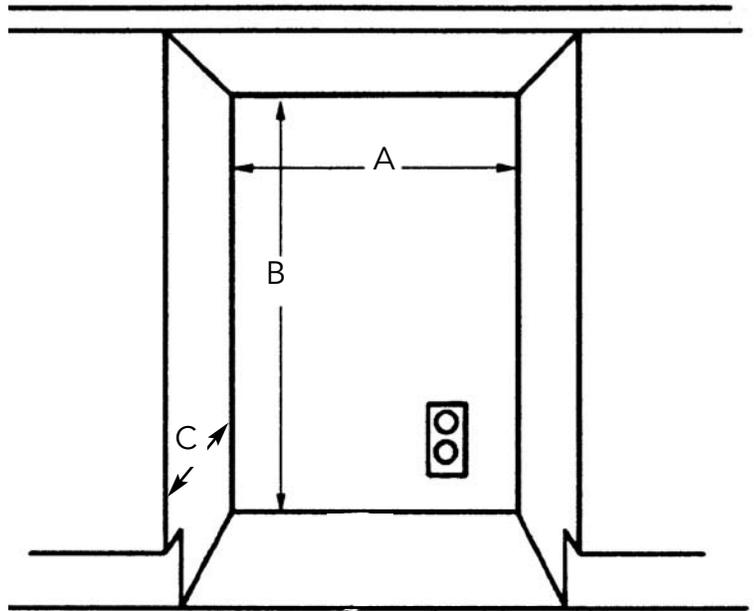
- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



## UNDERCOUNTER CABINET CUTOUT

A	15" (38.1 cm)*
B	Min. 34 1/2" (87.6 cm) Max. 35 1/8" (89.2 cm)
C	Min. 24" (61.0 cm)

\*15" (38.1 cm) width for cabinet only. If door is recessed between cabinets, cabinet cutout must be 15 1/4" (38.7 cm).

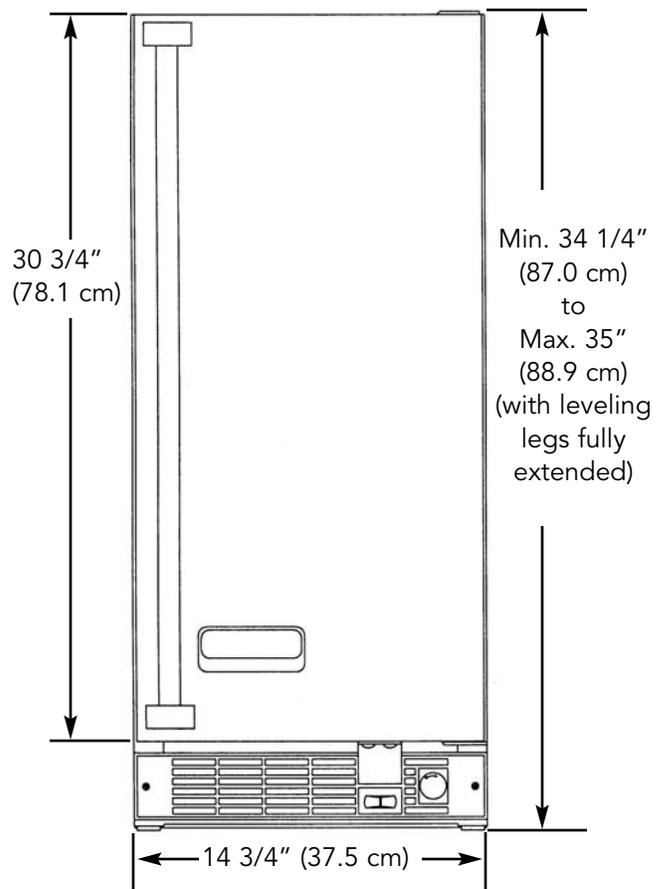


# SPECIFICATIONS/DIMENSIONS PROFESSIONAL SERIES

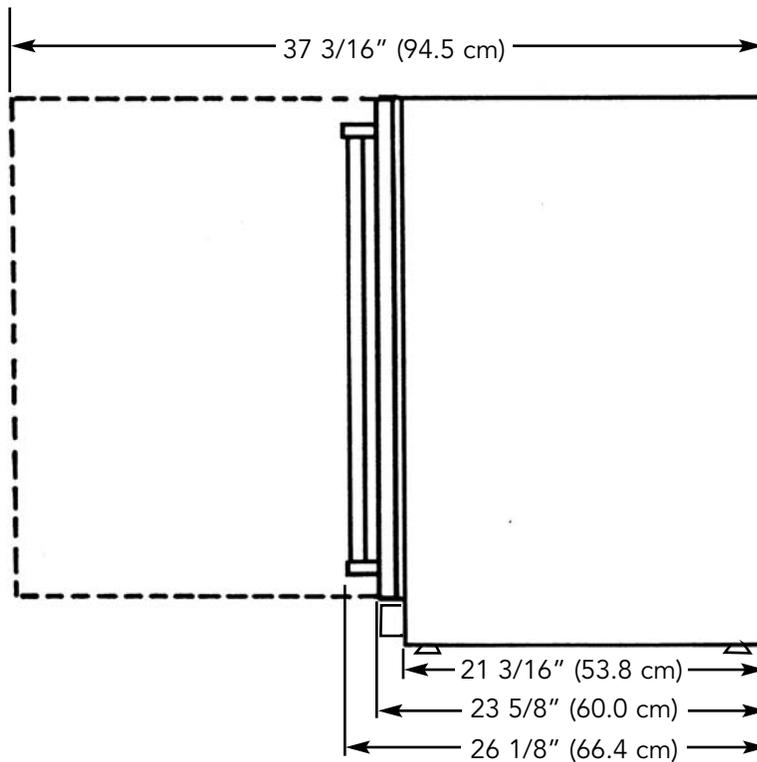
## Basic Electric Data

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

Front View



Side View



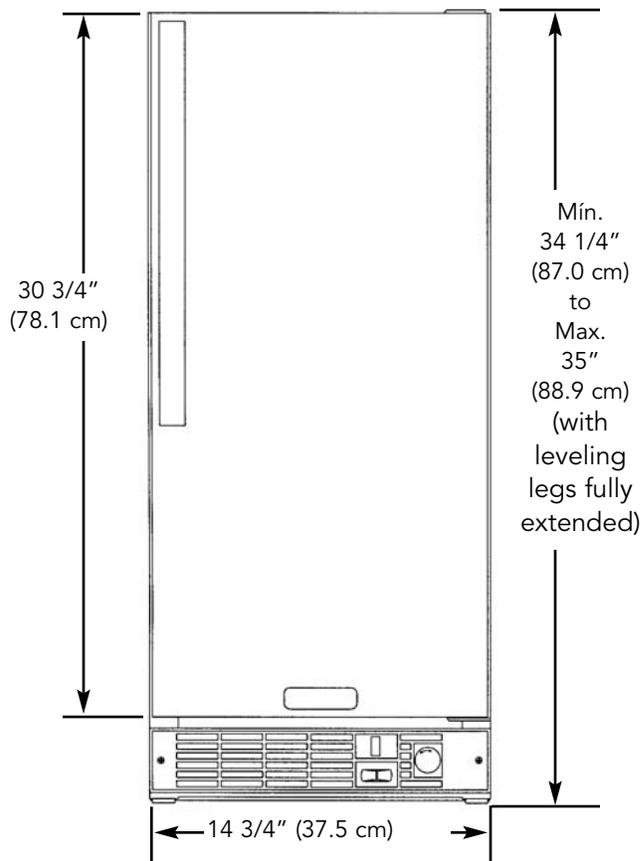
# SPECIFICATIONS/DIMENSIONS

## DESIGNER SERIES

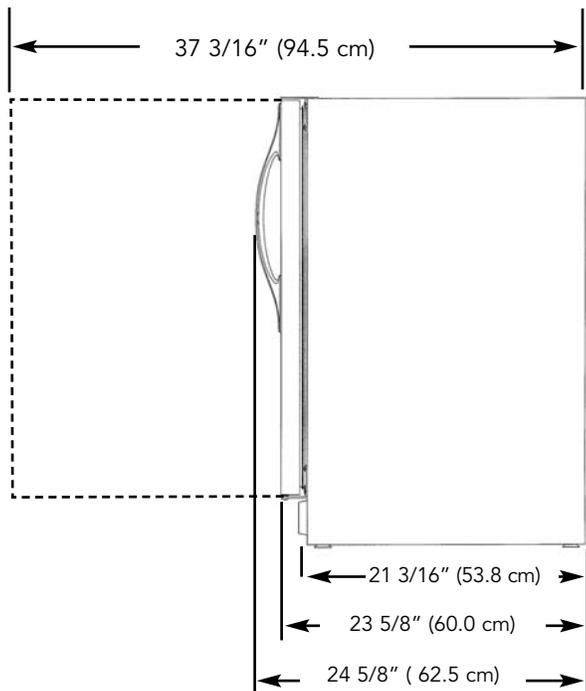
### Basic Electric Data

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

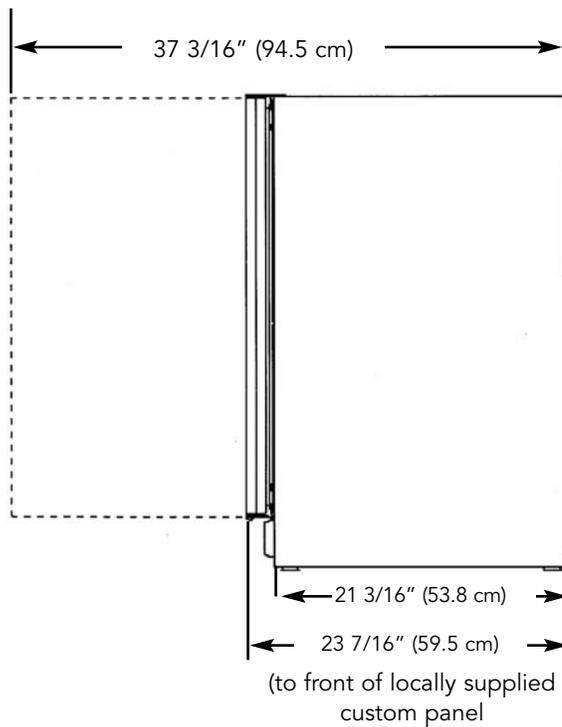
**Front View**



**Side View DUAR**



**Side View DFUR**



## GENERAL INFORMATION

### Unpack

1. Remove banding from bottom of carton. Lift carton up and off of the refrigerated beverage center
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)

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 models and between 65°F (18°C) and 90°F (32°C) for freestanding models.
3. Provisions for electricity should be determined before placing unit in proper place.

#### Units Certified for Outdoor Use - (stainless steel outer cabinet)

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

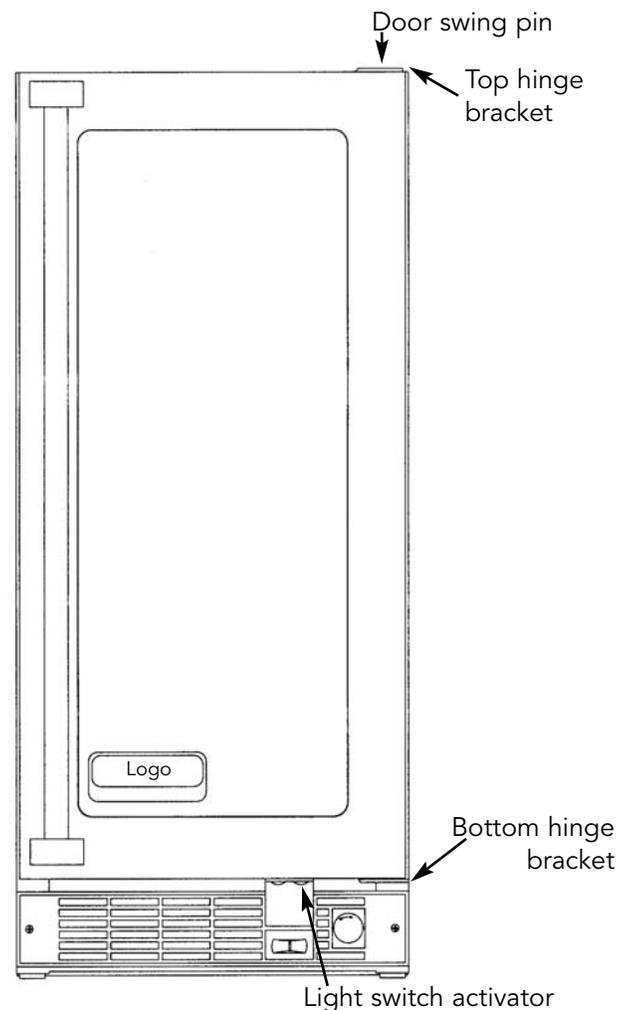
1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
2. Unit should be in a well ventilated area with temperature above 40°F (4°C) and below 110°F (43°C).
3. Provisions for electricity should be determined before placing unit in proper place.

## REVERSIBLE DOOR (Glass Door Units Only) PROFESSIONAL SERIES

You can change the door swing from right to left hinge very easily.

1. Simply unscrew the top hinge door swing pin with an 1/8" allen drive unit and lift door off of the bottom hinge bracket. Flip the door, remove the light switch activator and replace the light switch activator on the other end of the door.
2. Remove the door swing pin from bottom right hinge. Move the bottom, right hinge bracket to the upper, left side of the cabinet and fasten it in place with its original mounting screws.
3. Install the hinge door swing pin into the top right hinge bracket and move the bracket to the lower left side of the cabinet. Fasten it in place with its original screws.
4. Place the plastic washer over the bottom door swing pin on the top surface of the bottom, left hinge.
5. Position the door on the bottom, left hinge pin and push the door under the top, left hinge.
6. Line-up the top left hinge hole with the door bushing hole and insert swing pin. Screw down the door swing pin with the 1/8" allen drive unit until its head is flush with the top surface of the top, left hinge.
7. Reposition the logo. Your installation is now complete.

**Note:** Hinge bracket location shown is for right-hinge swing.



# CUSTOM WOOD FRAME INSTALLATION INSTRUCTIONS

## (DFUR Model)

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

### Wood Screws

1. A #8 pan head wood screw should be used to properly secure the wood frame. A total of 8 screws will be needed for a 3 1/2" (8.9 cm) kickplate or 7 screws for a 4" (10.2 cm) kickplate.
2. Only use pan head screws.
3. DO NOT select a screw that is longer than the wood thickness at the screw locations.
4. Use recommended pilot holes for the frame material. (See chart)

Working Material	Wood Screw Size #8
Hardwood	3/32 (0.24 cm)
Softwood	5/64 (0.20 cm)

### Assembling Door Hinge Brackets

(Disregard if hinge brackets are already attached)

1. Attach the top and bottom door hinge brackets to the door with the #10-32 machine screws and a 1/8" allen head driver as shown in Figure 1 below.
2. Press in the shoulder bushings to the top and bottom door hinge brackets. Make certain that the shoulder is to the outside of the door as shown in Figure 1 below.
3. Test fit the door to the unit to make certain door will hang correctly. The door is hung correctly when the top of the door is parallel to the top of the unit. (See Figure 2) Adjustments can be made by loosening the door hinge machine screws and moving the door hinge brackets on the door.
4. Tighten all four (4) machine screws after adjustments have been made.
5. Remove the door from the unit by removing the units top hinge set screw and angling the door off of the bottom hinge pin.

Figure 1

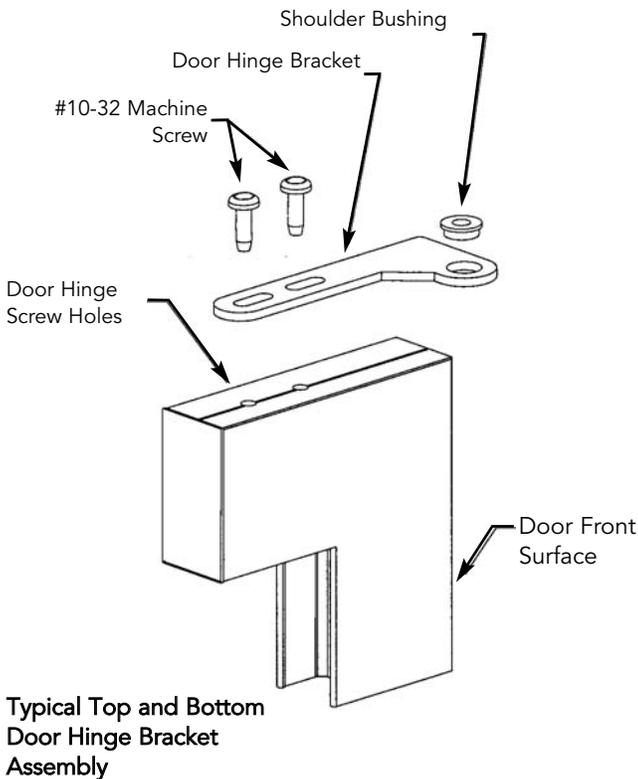
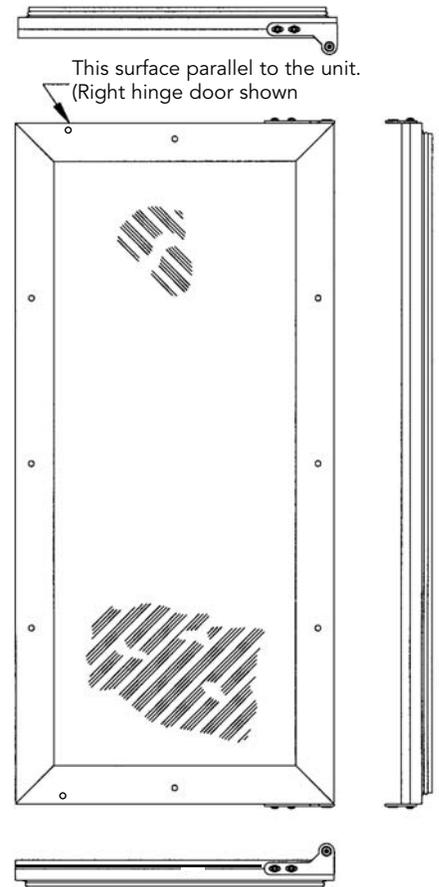
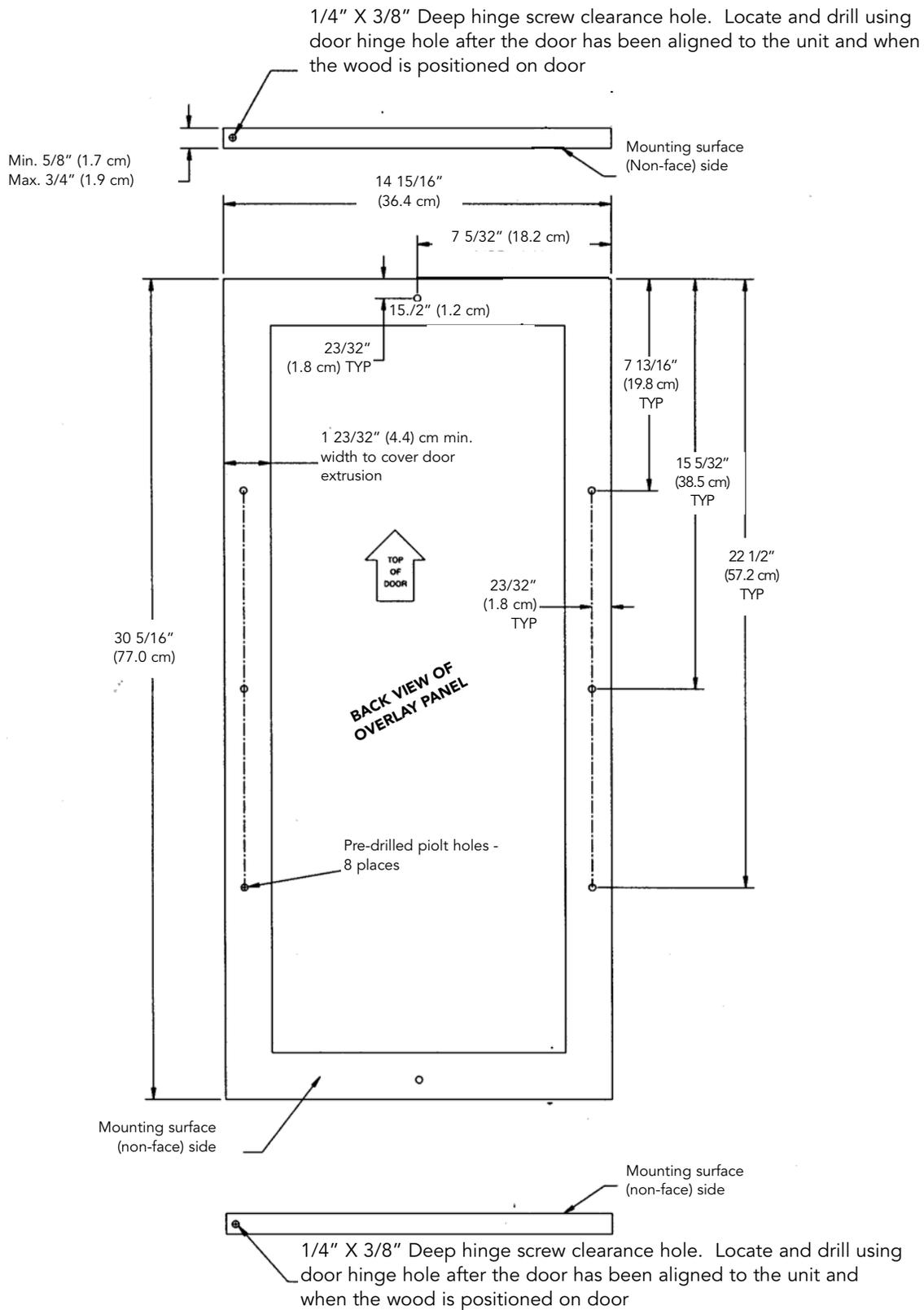


Figure 2

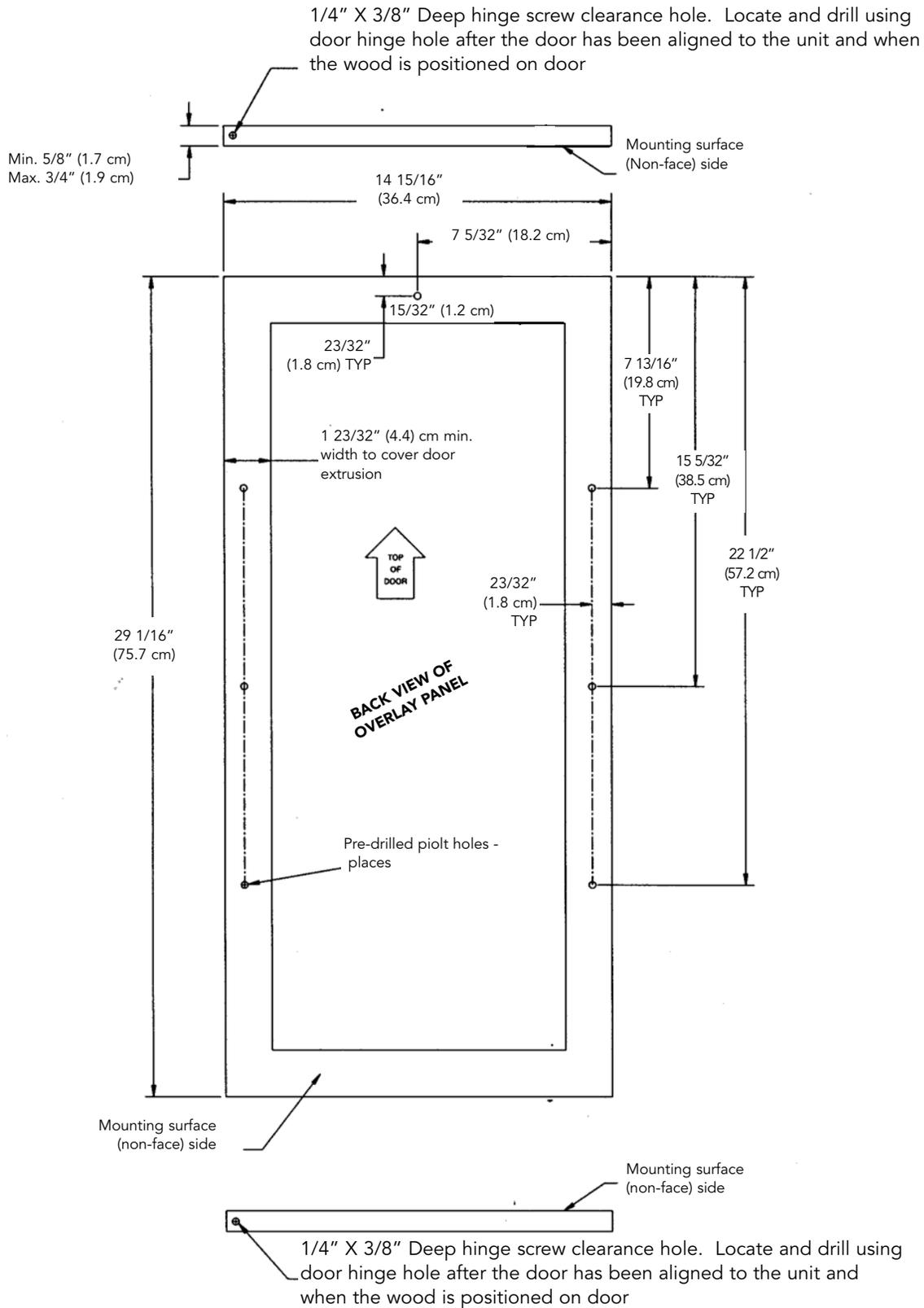


## Selecting and Preparing the Wood Frame - DFUR Model

### FOR A 3-1/2" TOE KICK (COVERS THE ENTIRE DOOR EXTRUSION)



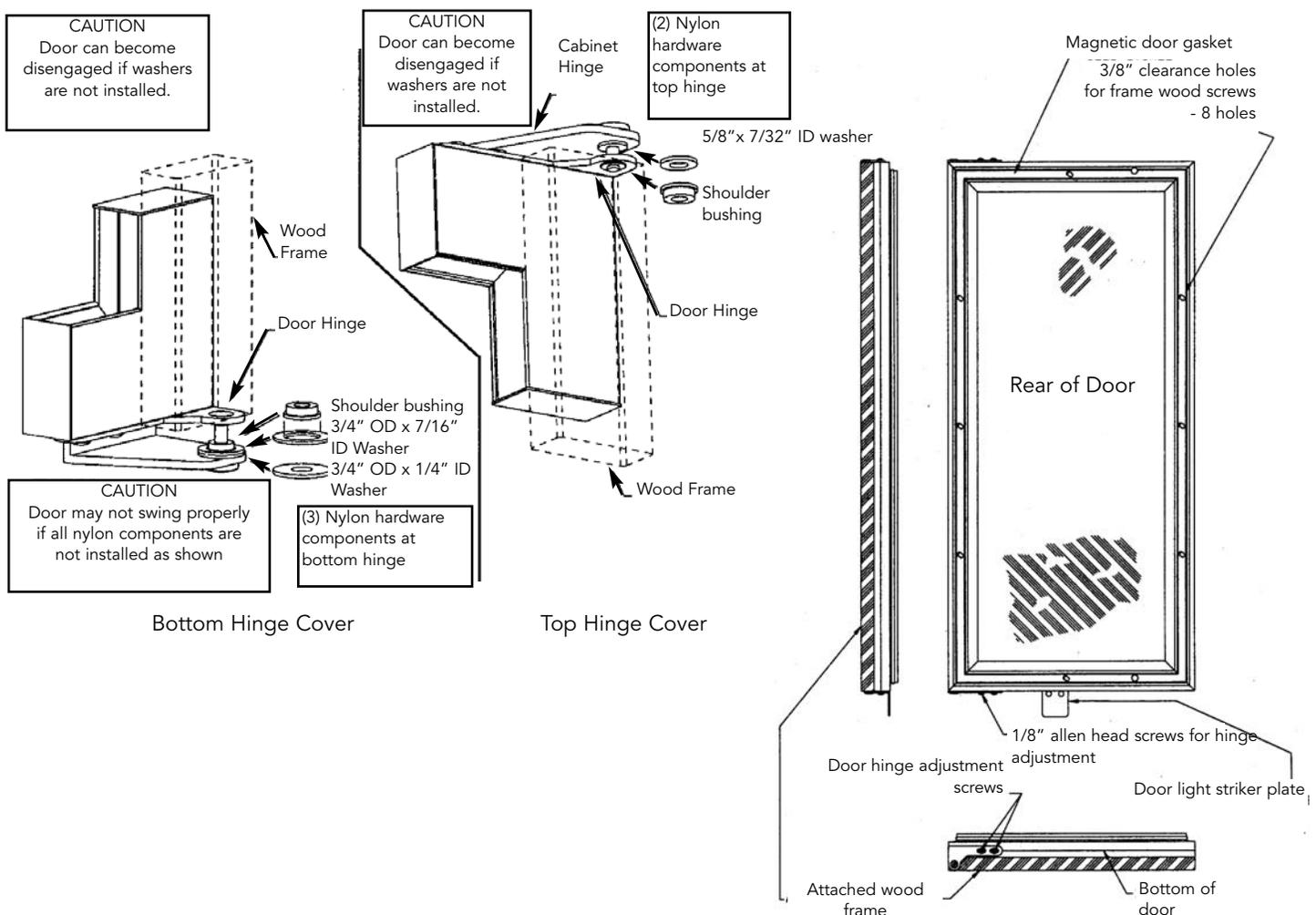
## OPTIONAL FOR 4" TOE KICK TO MATCH EXISTING CABINETRY TOE KICK HEIGHT



## Attaching the Wood Frame to the Door - DFUR Models

1. If the door is attached to the unit, remove by unscrewing the top allen head set screw at the top hinge. Remove the door by angling the door off of the bottom hinge pin.
2. Peel back the door gasket to expose the screw holes.
3. Set the wood frame flush to the front of the door in the desired location. Clamp the wood frame to the door if necessary.
4. Insert the wood screws through the back of the door into the pilot holes in the wood frame and tighten.
5. Reinstall the door gasket by pressing into the door channel.
6. Install the door to the unit. Use the supplied plastic washer as shown in the figure below.
7. Realigning the door may be necessary. Any final door adjustments can be made using a 1/8" allen head driver to adjust the door's hinges. (See figure below)
8. Attach the door light striker plate as shown using the 5/16" hex or phillips head screws provided. Make certain the light is able to turn on and off when the door is opened and closed.
9. Attach the door to the unit by reversing step number 1 above.

### Hinge Hardware Installation Details



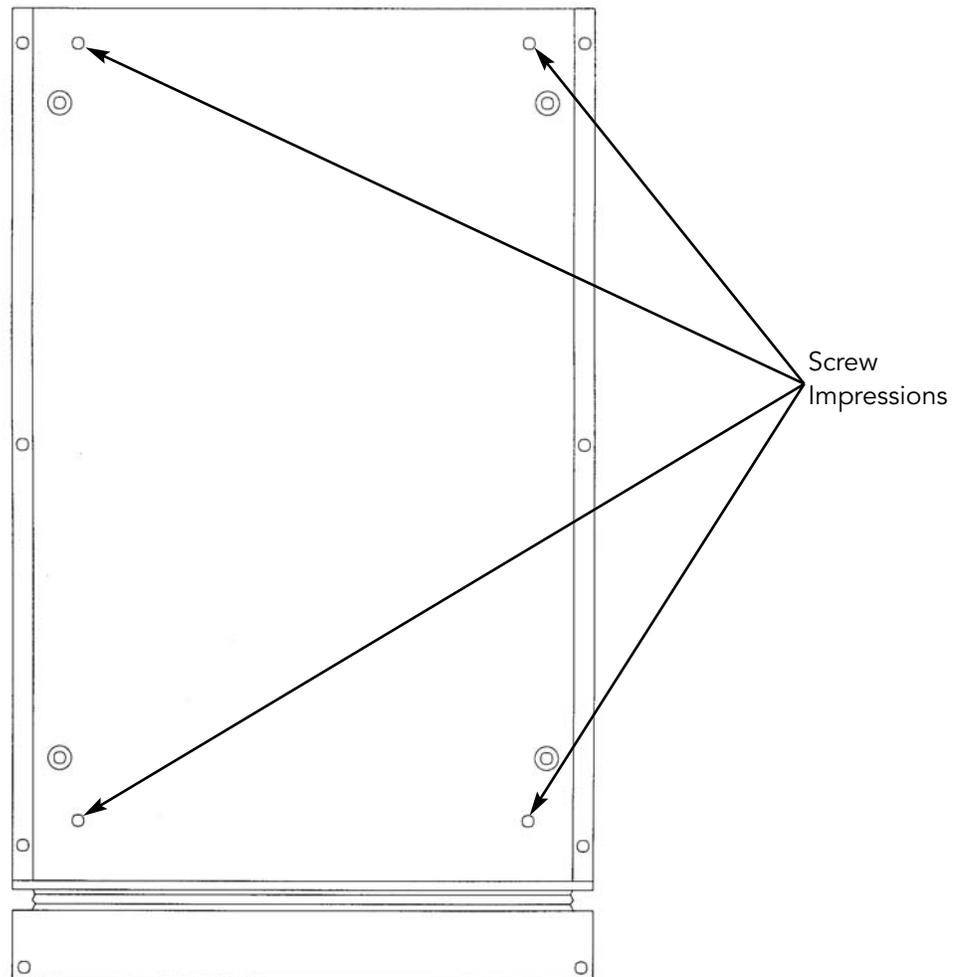
# LEG LEVELER INSTALLATION

## READ BEFORE INSTALLING LEG LEVELERS

### 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 right side up position for at least 24 hours before plugging the unit in.

1. Tip unit backwards so there is (1) foot of clearance on front of the unit. Have someone to assist you in tilting the unit, to prevent it from falling on you while installing the leg levelers.
2. Screw front two leg levelers into the screw impressions. Leg levelers should be screwed in until snug.
3. Repeat steps 1 & 2, with the exception of tipping the unit forwards now, to screw in the back two leg levelers.
4. Your leg levelers are now installed.
5. The unit should be level from front to back and side to side. If floor conditions do not allow the unit to sit level, adjust leg leveler(s) by turning the required leg leveler(s) counter-clockwise to increase their height and clockwise to reduce their height.



# ELECTRICAL CONNECTION



## WARNING

### Electrical Shock Hazard

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

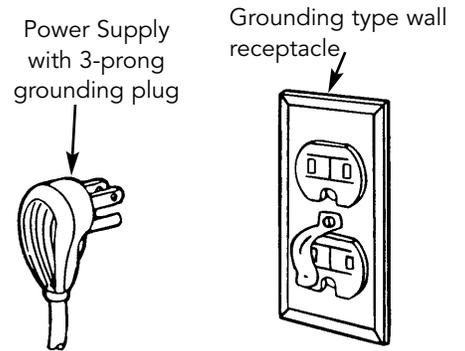
### Electrical Requirements

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

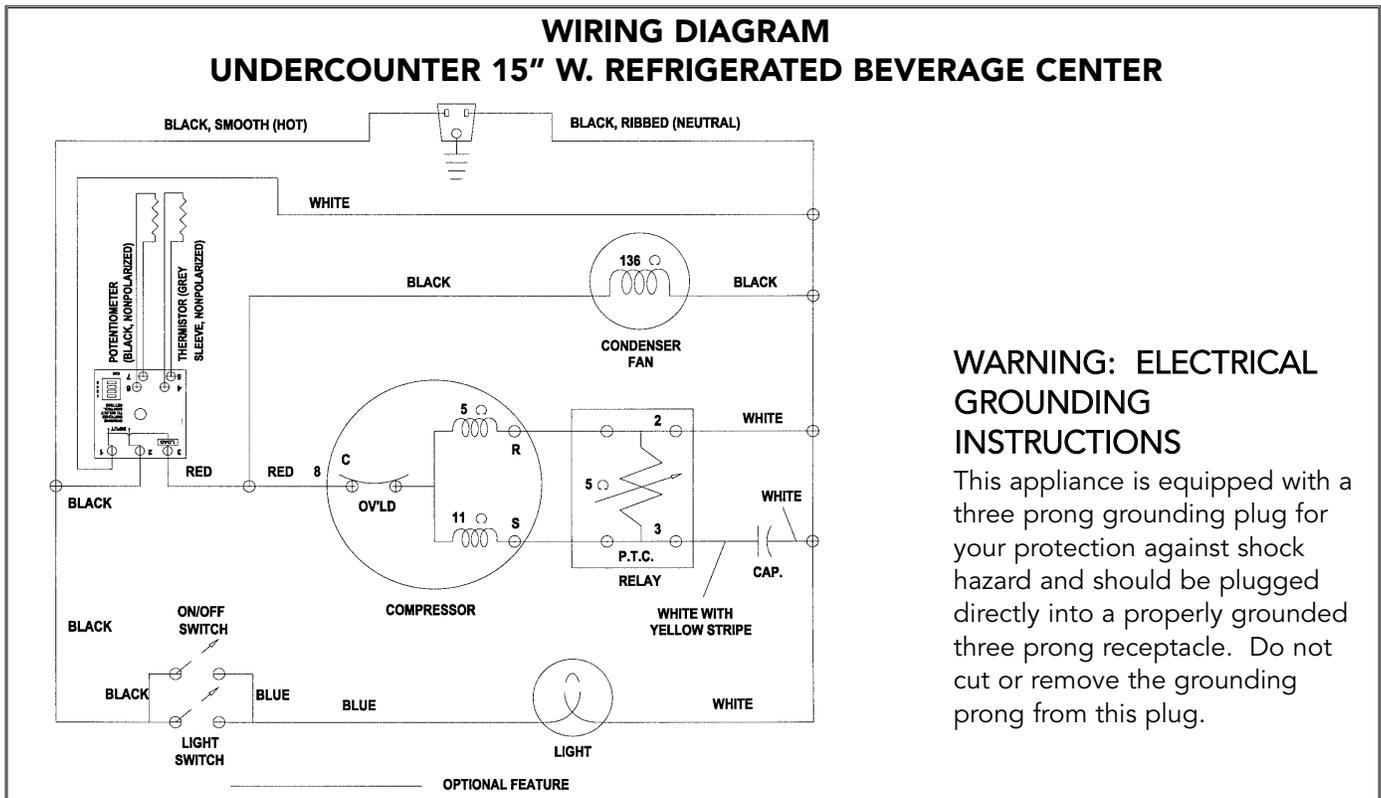
### Recommended Grounding Methods

For your personal safety, this refrigerated beverage center must be grounded. This appliance is equipped with a 7' (2.1m) 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 products 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.



### WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

## OPERATING INSTRUCTIONS

### Setting the Controls

The total available temperature range of the indoor unit is from 39 - 42°F (4.0 - 5.6°C) to 54 - 56°F (12 - 13°C). The total available temperature range of the outdoor unit is from 33 - 35°F (0.5 - 1.1°C) to 54 - 56°F (12 - 13°C). The higher the number selected, the cooler the temperature within the unit. As with any refrigerated beverage center, there is a slight temperature variance at different locations within the cabinet. For example, the coolest area will be in the rear of the shelf above the glass shelf. The area on the top shelf will be 3 - 7°F warmer. The area in the front will be 1 - 5°F warmer than the area in the rear of the shelves. The wine section area of the refrigerated beverage center will be warmer than any other section.

To start your refrigerated beverage center, use a screwdriver to turn the control clockwise to the middle thermostat setting. Once the refrigerated beverage center is loaded allow at least 48 hours for the unit to stabilize before making any adjustments to the initial setting.

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 temperature 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.

## INTERIOR LIGHT

The interior light allows you to view your refrigerated beverage center contents. When the switch is in the "OFF" position, the light will come on only when the door is opened. In the "ON" position, the light remains on continuously. **NOTE:** Outdoor units do not have a light switch.

## LIGHT ASSEMBLY REPLACEMENT



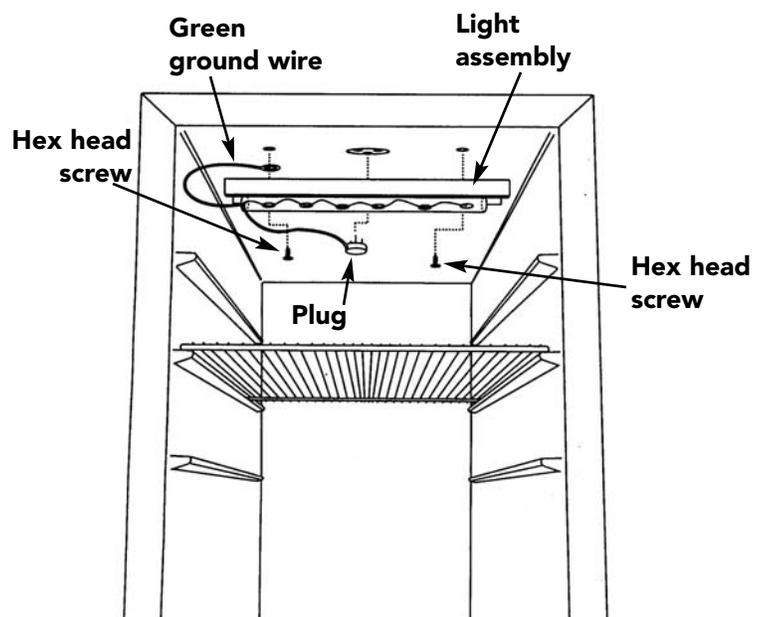
### WARNING

Failure to disconnect the power cord when changing the light assembly may result in electrical shock.

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

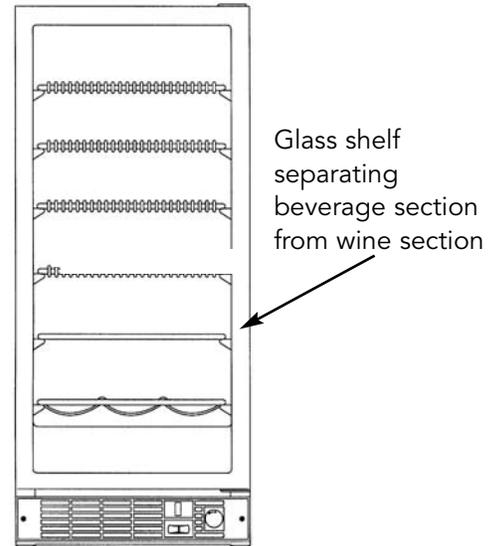
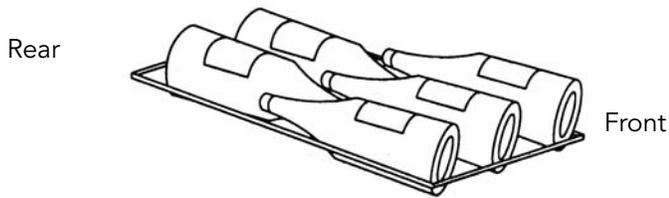
To replace the light, first disconnect the refrigerated beverage center's power cord. Next, remove both the green ground wire screw located on the left of the light assembly and the other screw located on the right of the light assembly with a 5-16" hex head screwdriver. (See drawing). Unplug the light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



## WIRE SHELVES

The adjustable wire shelves can be removed by lifting up on the shelf slightly and sliding it out. To reinsert shelves, position the shelf over the track and slide into place. The shelves are tapered at the back to allow easy installation. The wine rack will hold 5 bottles of wine. The necks of the bottles alternate front (rear facing) to back (front facing). The rack holds three bottles facing to the rear and two bottles facing to the front.



**NOTE:** The glass shelf separates temperature zone. Do not remove when storing wines.

## CLEANING AND MAINTENANCE

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

### Condenser

The condenser tubing inside the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over the coils. Be sure that nothing obstructs the required air flow openings in front of the cabinet. Spiders and insects can nest in and around the refrigerated beverage center causing damage to the unit. Frequently brush or vacuum lint and dirt from the condenser coils for efficient performance by unscrewing the grill on the bottom front of cabinet.

### 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 have 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 household cleaners that are not abrasive.

### Glass Door (Indoor Units only)

Use a glass cleaner or mild soap and water with 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.

## ENERGY SAVING TIPS

- Reduce door openings.
- Close the door as soon as you can.
- Keep the condenser coils on bottom of the unit clean. (See "Cleaning and Maintenance".)
- Adjust the temperature control to a warmer setting when practical.
- Do not put hot foods in the refrigerated beverage center.
- Install unit away from the stove or other heat sources.

## TROUBLESHOOTING CHART

Problem	Possible Cause/Solution
Odor in cabinet	Interior needs cleaning.
Noisy operation/cabinet vibrates	Cabinet not level; weak floor.
Cabinet light not working	Bulb burned out; no power at outlet.
Appliance will not run	Temperature control to "OFF"; line cord not plugged in; no power at electrical outlet; house fuse blown.
Appliance runs too long	Prolonged door openings; control set too cold; condenser needs cleaning
Moisture collects inside	Too many door openings; prolonged door openings; (hot, humid weather increases condensation)
Moisture collects to outside surface	Control improperly set; (Hot, humid weather increases condensation)
Interior too hot/too cold	Control improperly set; faulty thermometer; (relocate thermometer to center of cabinet and recheck)

## 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 if you continue to have service problems, contact Viking Range Corporation at (888) 845-4641 or write to:

**VIKING PREFERRED SERVICE**  
**111 Front Street**  
**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 refrigerator 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 refrigerator 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) 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.

### 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 (37.7°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.

## **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 thereof 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 refrigerator 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.

Viking Range Corporation  
111 Front Street • Greenwood, Mississippi USA • 38930 (662) 455-1200  
[www.vikingrange.com](http://www.vikingrange.com)

Specifications subject to change without notice