

QUICK START GUIDE



QUICK START GUIDE

WELCOME TO VIKING COMMERCIAL

Congratulations on your purchase!

Viking is synonymous with decades of innovation and craftsmanship. Our industry-leading appliances set the standards. Delivering professional performance and stunning design. Our products have become the standard for elite chefs around the world.

PRODUCT INFORMATION

Looking for additional information on your product? User Guides, Spec Sheets, and Product Warranty information are available online at vikingrange.com/commercial.

PROPERTY DAMAGE / INDUSTRY CONCERNS

In the unlikely event property damage or personal injury is suspected related to a Viking Commercial product, please take the following steps:

1. Customer Care must be contacted at +1.616.754.5601
2. Service or repairs performed on the unit without prior written approval is not permitted. If the units have been altered or repaired in the field without prior written approval, claims will not be eligible.

GENERAL INQUIRIES

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SERVICE & PARTS ASSISTANCE

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CONNECT WITH US



QUICK START GUIDE

This Quick Start Guide covers the basics of installation and general use of your product.

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For more details, see the complete User Guide & Service Manual on u-line.com/commercial.

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Safety and Warning

NOTICE

Please read all instructions before installing, operating, or servicing the appliance.

Use this appliance for its intended purpose only and follow these general precautions with those listed throughout this guide:

SAFETY ALERT DEFINITIONS

Throughout this guide are safety items labeled with a Danger, Warning, or Caution based on the risk type:



Danger means that failure to follow this safety statement will result in severe personal injury or death.



Warning means that failure to follow this safety statement could result in serious personal injury or death.



Caution means that failure to follow this safety statement may result in minor or moderate personal injury, property, or equipment damage.



Caution: risk of fire, flammable refrigerant and blowing gas used.

GENERAL PRECAUTIONS

Use this appliance for its intended purpose only and follow these general precautions with those listed throughout this guide.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with this appliance.



Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

Please accord to local regulations regarding disposal of the appliance for its flammable refrigerant and blowing gas. Before you scrap the appliance, please remove the doors to prevent child entrapment.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.



Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.



Do not damage the refrigerating circuit.



Do not use electrical appliances inside the food/ice storage compartments unless they are of the type recommended by the manufacturer.

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WARNING

DO NOT use medical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer. **DO NOT** use an ice pick or other sharp instrument to help speed up defrosting. These instruments can puncture the inner lining or damage the cooling unit. **DO NOT** use any type of heater to defrost. Using a heater to speed up defrosting can cause personal injury and damage to the inner lining.

NOTICE

Do not lift unit by door handle.

Never install or operate the unit behind closed doors. Be sure front grille is free of obstruction. Obstructing free airflow can cause the unit to malfunction and will void the warranty.

Failure to clean the condenser every six months can cause the unit to malfunction. This could void the warranty.

Allow unit temperature to stabilize for 24 hours before use.

Do not block any internal fans.

Use only genuine U-Line replacement parts. Imitation parts can damage the unit, affect its operation or performance and may void the warranty.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments.
- Farm houses and by clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.
- Catering and similar non-retail applications.

Electrical

WARNING

SHOCK HAZARD — Electrical Grounding Required. Never attempt to repair or perform maintenance on the unit until the electricity has been disconnected.

Never remove the round grounding prong from the plug and never use a two-prong grounding adapter.

Altering, cutting or removing power cord, removing power plug, or direct wiring can cause serious injury, fire, loss of property and/or life, and will void the warranty.

Never use an extension cord to connect power to the unit.

Always keep your working area dry.

NOTICE

Electrical installation must observe all state and local codes. This unit requires connection to a grounded (three-prong), polarized receptacle that has been placed by a qualified electrician.

The unit requires a grounded and polarized 115 VAC, 60 Hz, 15A power supply (normal household current). An individual, properly grounded branch circuit or circuit breaker is recommended. A GFCI (ground fault circuit interrupter) is usually not required for fixed location appliances and is not recommended for your unit because it could be prone to nuisance tripping. However, be sure to consult your local codes.

See CUTOUT & PRODUCT DIMENSIONS for recommended receptacle location. (User Guide)

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Environmental Requirements

This model is intended for indoor/interior applications only and is not to be used in installations that are open/exposed to natural elements.

This unit is designed to operate between 50°F (10°C) and 90°F (32°C). Higher ambient temperatures may reduce the unit's ability to reach low temperatures and/or reduce ice production on applicable models.

For best performance, keep the unit out of direct sunlight and away from heat generating equipment.

In climates where high humidity and dew points are present, condensation may appear on outside surfaces. This is considered normal. The condensation will evaporate when the humidity drops.



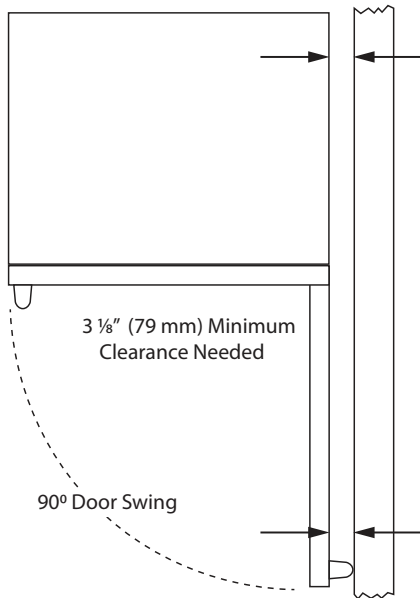
Damages caused by ambient temperatures of 40°F (4°C) or below are not covered by the warranty.

CLIMATE CLASSES

Test room climate class	Dry bulb temperature °C	Relative humidity %	Dew point °C	Water vapor mass in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	70	21.1	15.8
5	40	40	23.9	18.8
7	35	75	30.0	27.3
8	23.9	55	14.3	10.2
NOTE: The water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the cabinets.				

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Door Swing



Stainless steel models require 3 1/8" (79 mm) door clearance to accommodate the handle if installed next to a wall.

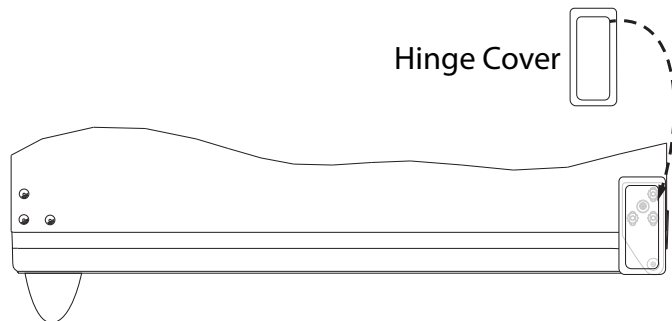
Door Adjustments

HINGE COVER

Hinge cover included with the literature bag is optional.

To install hinge cover:

1. Press hinge cover squarely over hinge.



DOOR ALIGNMENT AND ADJUSTMENT

Align and adjust the door if it is not level or is not sealing properly. If the door is not sealed, the unit may not cool properly, or excessive frost may form in the interior.

NOTICE

Properly aligned, the door's gasket should be firmly in contact with the cabinet all the way around the door (no gaps). Carefully examine the door's gasket to ensure that it is firmly in contact with the cabinet. Also make sure the door gasket is not pinched on the hinge side of the door.

To align and adjust the door:

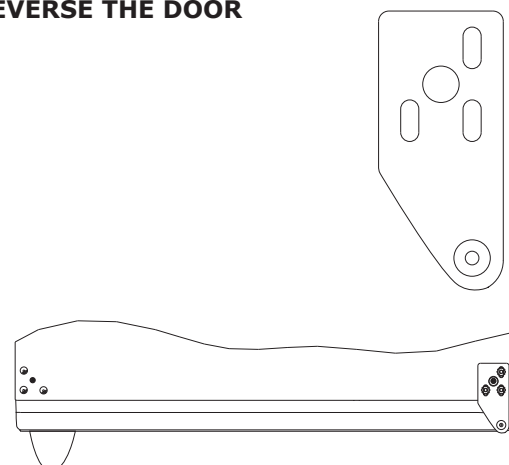
1. Gently pry off hinge cover from top of unit.
2. Loosen (do not remove) top and bottom hinge screws using a Philips screwdriver on the top and a 1/4" socket on the bottom.
3. Align door squarely with cabinet.
4. Make sure gasket is firmly in contact with cabinet all the way around the door (no gaps).
5. Tighten bottom hinge screws.
6. Tighten top hinge screws and replace hinge cover.

REVERSING THE DOOR

Location of the unit may make it desirable to mount the door on the opposite side of the cabinet.

The hinge hardware will be removed and reinstalled on the opposite side of the cabinet.

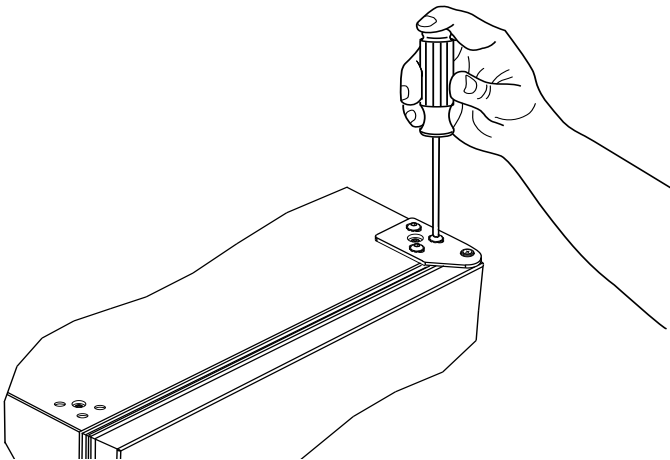
TO REVERSE THE DOOR



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Remove top hinge and door:

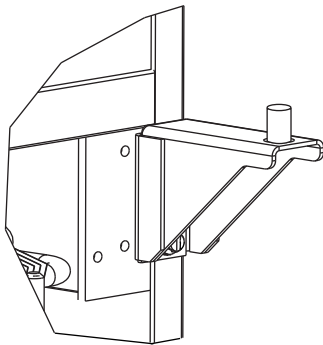
1. Remove grille.
1. Remove hinge cover from top of unit
2. Hold door to keep it from falling.
3. Remove top hinge from cabinet using a Philips screwdriver to remove three screws.



4. Remove door by tilting forward and lifting door off bottom hinge. Retain shoulder washers; they will be reused.
5. Use a Philips screwdriver to remove hinge pin and reinstall on the opposite surface of the hinge.
6. Remove three screws from hinge holes on the opposite side. Reinstall into holes where the hinge was removed. Take care not to scratch cabinet.

Remove bottom hinge:

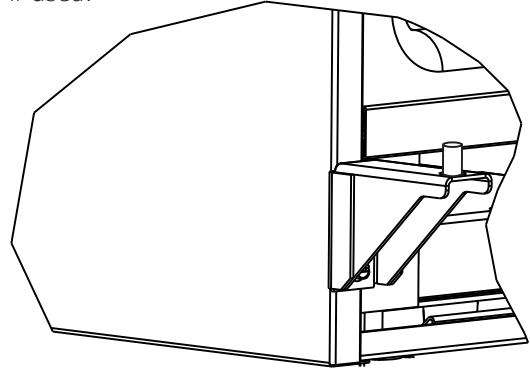
1. Remove bottom hinge from cabinet using a 1/4" socket.



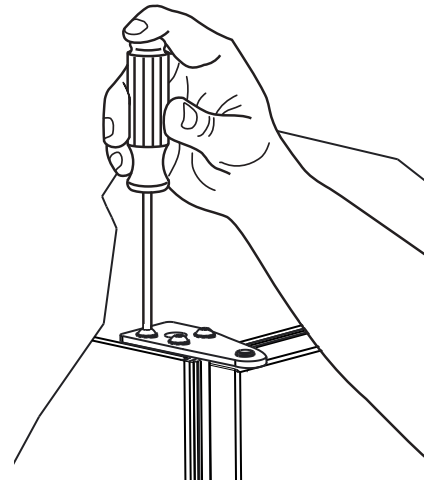
2. Remove corresponding screws on opposite side of cabinet. On some models there may be a nut behind one or both screws on either side.

Install bottom hinge:

Install two or three screws, depending on model. Replace nuts if used.



Install top hinge and door:



1. Rotate door 180° and lift the door on to the bottom hinge.
2. Install hinge that was used on the opposite side of the unit.
3. Align edge of the hinge with the outer edge of the unit while inserting hinge pin into top of door.
4. Tighten three screws and replace hinge cover.

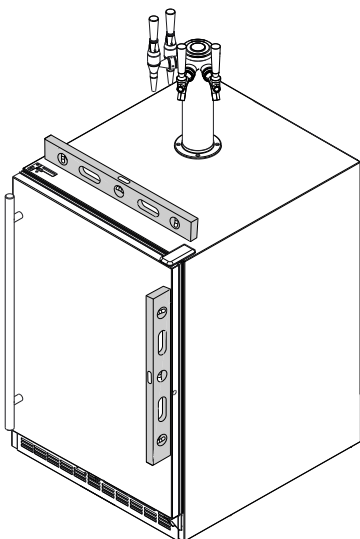
Install grille

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General Installation

LEVELING INFORMATION

1. Use a level to confirm the unit is level. Level should be placed along top edge and side edge as shown.
2. If the unit is not level, shim as needed.
3. Confirm the unit is level after each adjustment and repeat the previous steps until the unit is level.



To comply with applicable federal, state, and local codes, it may be necessary to caulk the refrigerator to the floor.

CASTERS

1. Remove grille and back panel to access nuts.
2. Remove each nut and unscrew each leg.
3. Install each caster and secure with nut. Tighten with included wrench.
4. Replace grille and back panel.

When ready to use, see FIRST USE section in this manual.

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General Installation Install Tower on Refrigerator

NOTICE

It is necessary to make sure that all connections are made in the tower before proceeding. Tubing must be inserted into refrigerator prior to making the rest of the connections. Some kits may come with tubing already installed in the tower.

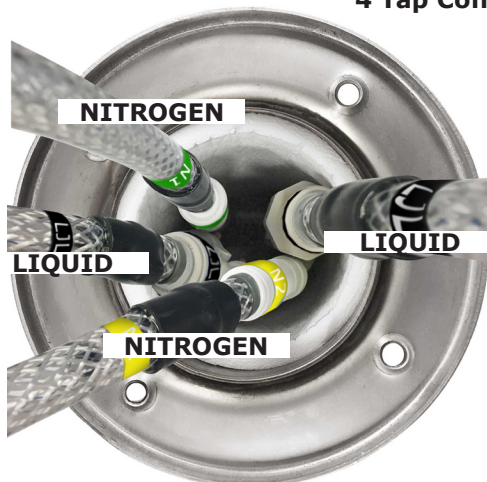
1. Remove top plate and insulation by taking out 4 screws. Set aside.



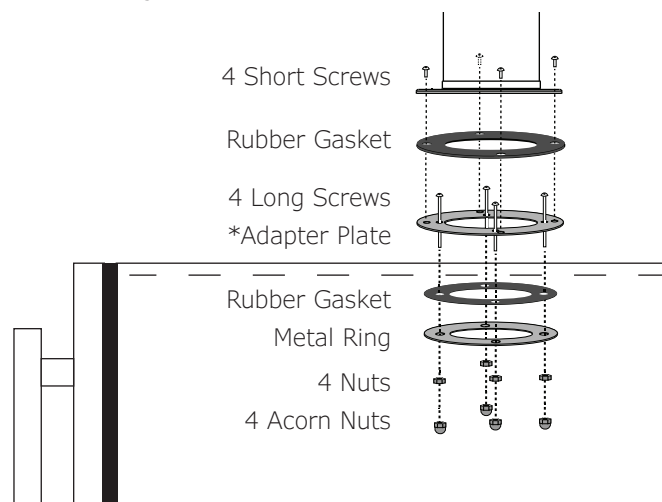
For 2-tap tower installation proceed to Step 3. 3 or 4-tap towers, continue to Step 2.

2. Install adapter plate (if needed) using 4 short screws.
3. Place rubber gasket down, lining up the holes.
4. From the inside of refrigerator feed tubing up through opening.
5. Connect Nitrogen and Liquid jumper line(s) to tower, using the N1/N2 and LJL labels as guide. There could be as many as 2 nitrogen and two liquid lines, depending on the number of taps on the tower. (See example below)

4 Tap Coffee



6. Stand tower up on top of refrigerator (it may be helpful to have another person hold tower until secured.)
7. Insert all 4 screws through tower base.
8. Inside the refrigerator, install gasket and metal ring using 4 nuts and 4 acorn nuts. Pull down insulation from tower until it just comes through the hole. (See Diagram B)



*Adapter plate is included with 3 & 4-tap towers

Install Tower on Counter Top

NOTICE

If you wish, use one of the templates located on Pages . There are separate templates for 15" and 24" units.

CAUTION

TO AVOID IRREPARABLE DAMAGE TO YOUR COUNTER TOP, VERIFY THE TEMPLATE HAS PRINTED TRUE TO SCALE - USE THE 1-INCH BAR ON THE TEMPLATE AND ALSO LINE UP TEMPLATE TO HOLES ON TOWER.

NOTICE

These instructions are designed for a standard 36" countertop application.

NOTICE

For a customized fit, it may be necessary to acquire screws that are sized to the thickness of your countertop.

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1. Position refrigerator under countertop to determine the desired depth.
2. Use the dimensions from Figure A or B to determine the center point of the tower mounting hole.
3. Remove refrigerator from under countertop.
4. Use template to drill 4 mounting holes and drill 2-3/4" diameter hole through countertop.
5. **SEE CAUTION STATEMENT ABOVE AND ON TEMPLATE**
6. Line up mounting plate with 4 mounting holes.
7. Place gasket on mounting plate.
8. Remove top cap from refrigerator and carefully slide refrigerator under countertop.
9. From the inside of refrigerator feed tubing up through opening.
10. Connect Nitrogen and Liquid jumper line(s) to tower, using the N1/N2 and LJL labels as guide. There could be as many as 2 nitrogen and two liquid lines, depending on the number of taps on the tower.
11. Install adequate insulation between counter top and refrigerator - see Figure C and note below.
12. Secure tower to countertop.
13. Continue with internal connections.

Figure A - 15" Models

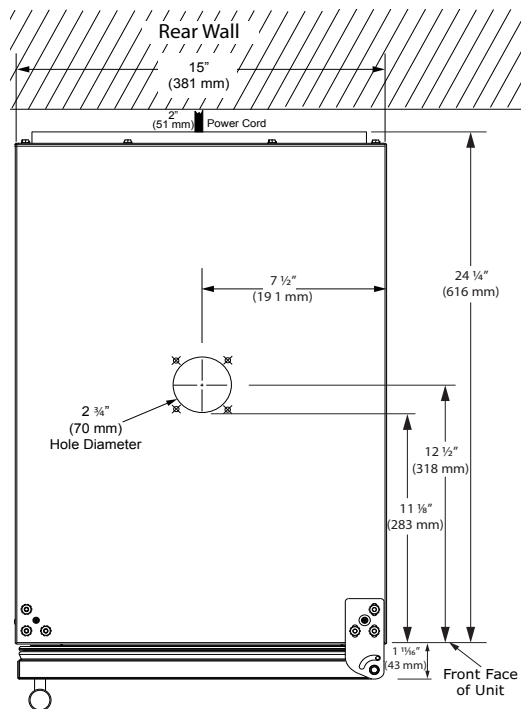


Figure B - 24" Models

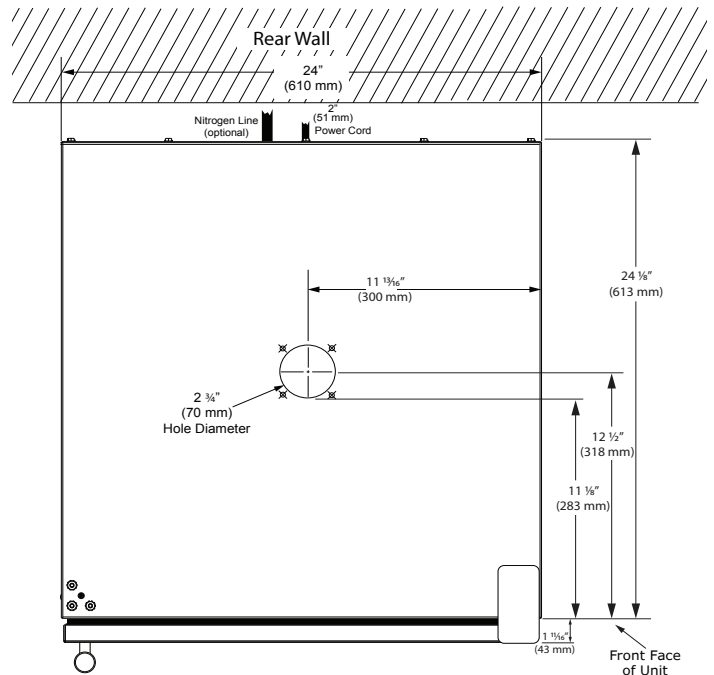
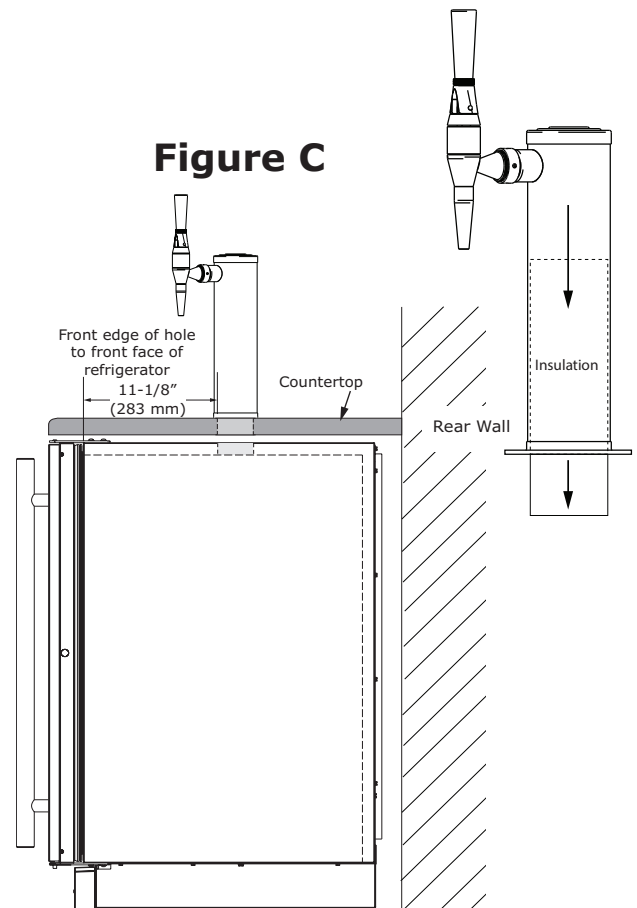


Figure C



QUICK START GUIDE

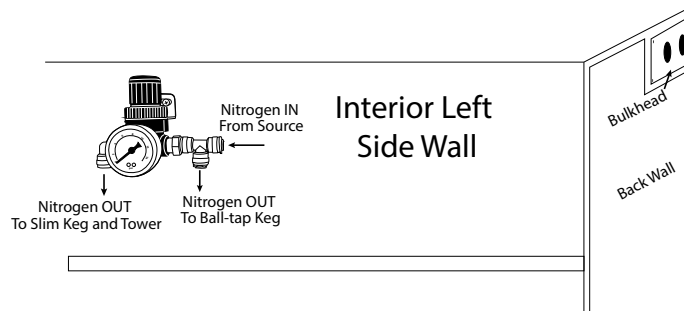
Connecting to External Nitrogen Source

NOTICE

Connection to an external Nitrogen source requires drilling through the pre-installed bulkhead located near the top of the back wall.

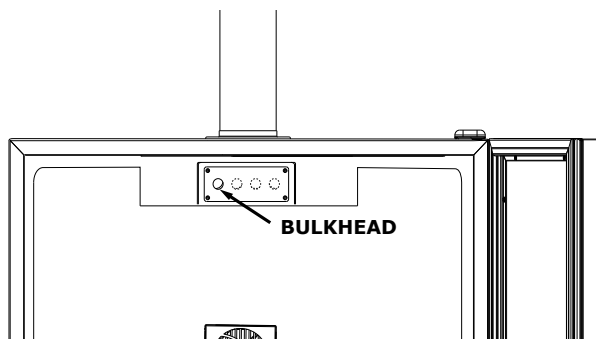
Install Infuser Regulator(s)

1. Align infuser regulator(s) with pre-drilled holes in upper section of either side wall. Use 2 screws to attach regulator(s).

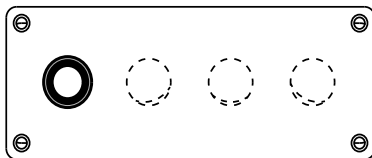


Prepare bulkhead and back panel

1. Inside the cabinet, drill out 1 of the $\frac{9}{16}$ " holes in the bulkhead.

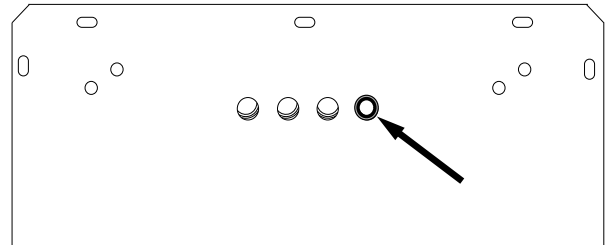


2. Insert gasket ring into drilled-out hole and apply food-grade lubricant to the inside of the gasket.

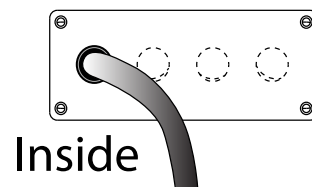


3. In the back of the unit, remove back panel.

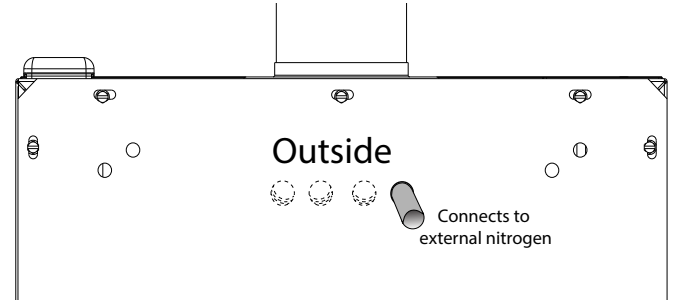
4. Insert gasket ring into hole that corresponds to the drilled-out hole in bulkhead and apply food-grade lubricant to inside of gasket ring.



5. Inside cabinet push nitrogen hose through drilled-out hole.



6. At the back of the unit, apply food-grade lubricant to inside of gasket ring and push nitrogen hose through.
7. Re-install back panel.



8. Connect nitrogen hose to external nitrogen source.
9. Continue with inside connections

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Single and Double Tap Beer

Tap kits can be installed directly on top of the keg refrigerator in a free-standing application or through a countertop in a built-in application.

NOTICE

MAXIMUM CAPACITIES: (tanks and kegs not included)

CDE215 -

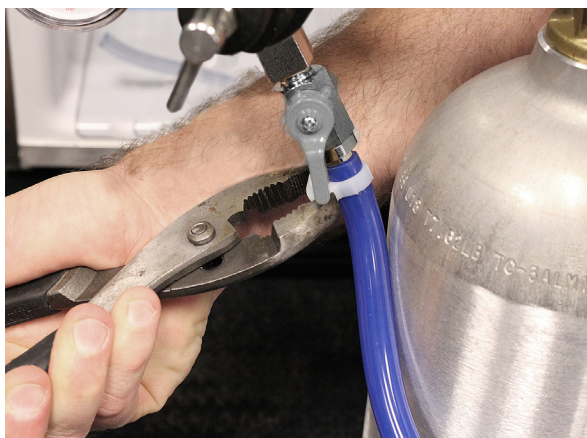
- One 1/6 barrel.

CDE224

- UP to three 1/6 slim kegs - 2 connected, 1 stored and one 5-pound/22 cubic feet CO₂ tank.
 - Up to two 1/4 slim kegs and one 5-pound/22 cubic feet CO₂ tank.
 - One 1/2 barrel and one 5-pound/22 cubic feet CO₂ tank.
1. Attach 5/16" CO₂ tubing to regulator nipple and clamp into place. If necessary, make the tubing more pliable by heating the end in boiling water.



2. Attach and clamp CO₂ tubing to tap coupler.



Beverage Connection

NOTE: Before connecting, insert tubing through top of refrigerator. See Page Installing Tower to Refrigerator or Counter Top

1. Attach and clamp beverage tubing from tower to tap coupler.



2. Attach tap coupler to keg. Locate notch and rotate clockwise 1/4 turn.



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3. Open valve on CO₂ tank and adjust regulator to desired pressure by turning the handle clockwise.



Setting CO₂ Pressure



CO₂ can be dangerous. Handle with care.

Never exceed 60 PSI.

Most draft beers are dispensed between 8-14 PSI and most stouts are dispensed at 30-14 PSI. Pressures above 50 PSI will release the built-in pressure relief.

Always connect CO₂ tank to regulator. Never connect the tank directly to a keg.

Ventilate area after CO₂ leak:

If it becomes difficult to breathe and your head starts to ache, high levels of CO₂ may be present.

LEAVE THE ROOM IMMEDIATELY.

Keep CO₂ tank in an upright position. The regulator may break if the tank falls.

Secure the CO₂ tank.

To minimize foam for most beverages the pressure should be set between 8-12 PSI.

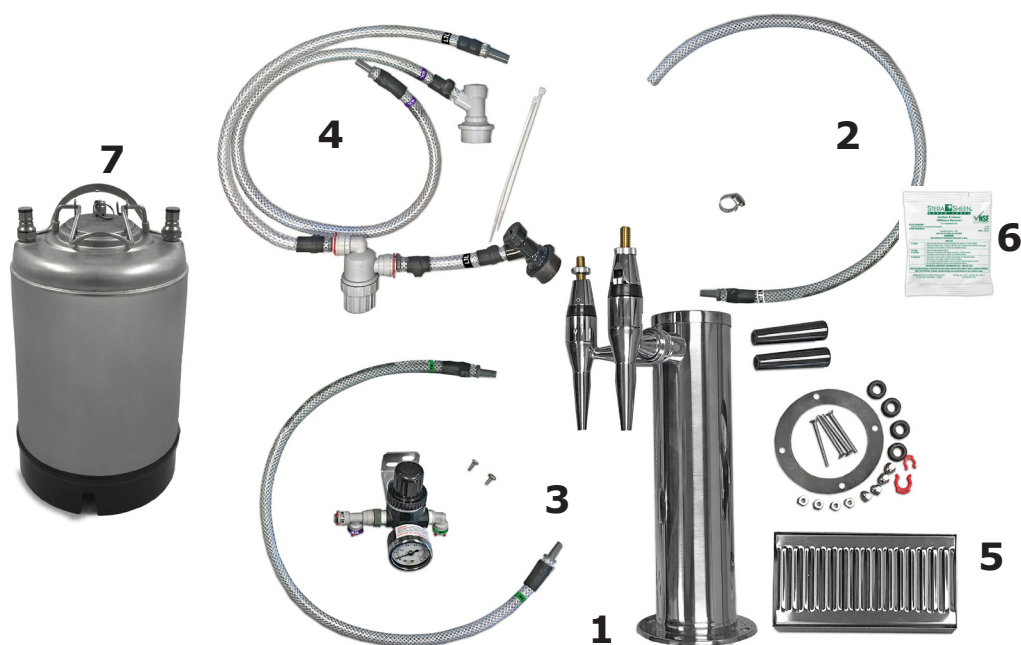
- Set the pressure by turning the handle on the front of the regulator counterclockwise until it is all the way out. This will turn the regulator off.
- Turn the valve on the bottom of the regulator to the side to ensure no CO₂ will pass through the regulator.
- Pull the pin on the side of the coupler to release built up pressure from the keg. Open the faucet. Nothing should come out initially as there is no pressure to the keg.

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2-TAP COFFEE

Installation Kit Includes:

1. Double Tower (faucets, handles, gaskets, & hardware)
2. Nitrogen hose (1 hose clamp)
3. Infuser regulator (hoses & hardware)
4. Liquid jumper line (with in-line filter) and gas jumper line
5. Drip tray
6. Cleaning solution (2-ounce packet)
(Additional cleaner, ULACOFFEECLEAN, is available at u-line.com)
7. 2 ½ gallon Ball tap keg



Required (not included):

1. Food grade nitrogen - available at your local gas supplier. 22 cubic feet aluminum empty tank (ULANITROTANK) and nitrogen regulator (ULANITROREG) are available at vikingrange.com/commercial.
2. Ball-tap keg - up to 5 gallon
3. Your favorite cold coffee or tea.



Safety and Warning



**Keep nitrogen tank in an upright position and handle with care.
Never exceed 60 PSI.
Ventilate area after nitrogen leak.**

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Connect to Internal Nitrogen

NOTICE

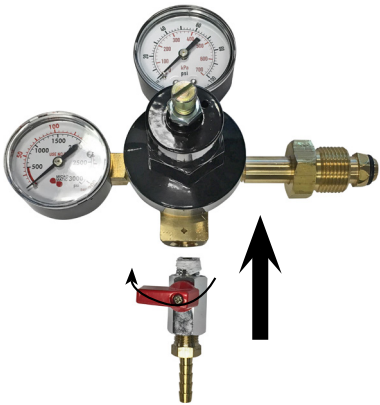
To ensure accurate assembly, all connections are labled.

NOTICE

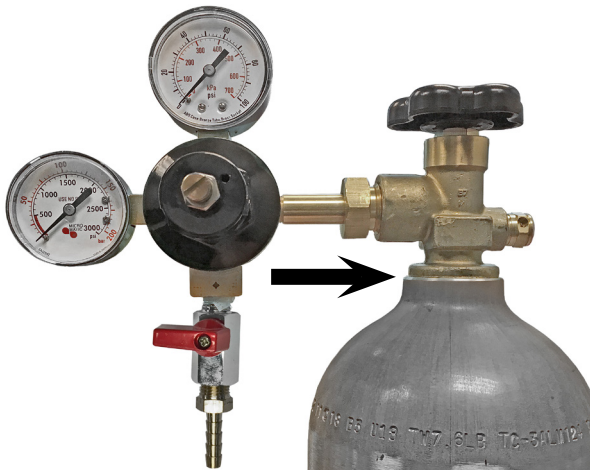
Nitrogen tank and regulator are not included with kit. If connecting to another source, disregard steps 1 and 2. (See CONNECTING TO EXTERNAL NITROGEN SOURCE)

Assemble and connect tank regulator to tank

1. Attach ball valve to tank regulator (not included). Tighten with an adjustable wrench. Make sure valve is in the off position - turned clockwise as far as it can go.



2. Attach regulator to nitrogen tank. Hand tighten the coupling nut and then use an adjustable wrench for an additional quarter turn. DO NOT OVER TIGHTEN.



3. Attach open-ended nitrogen hose (NIT IN) to regulator. Make sure valve is in the off position - turned clockwise as far as it can go. Tighten hose clamp

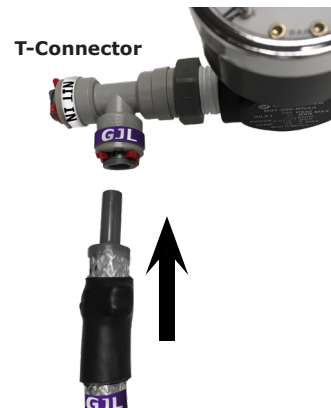


4. Attach nitrogen hose (NIT IN) to infuser regulator (NIT IN) - line up and press in firmly.



Connect nitrogen to keg

1. Attach gas jumper line (GJL) to T connector on infuser regulator (GJL) - line up and press in firmly.



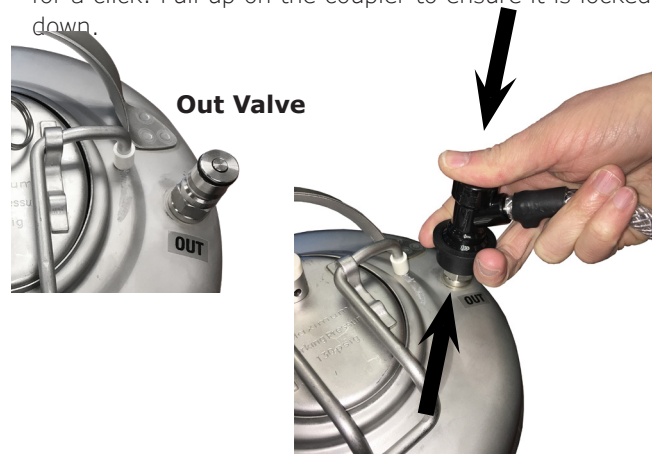
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1. Attach gray coupler of the gas jumper line (GJL) to keg. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "in" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.

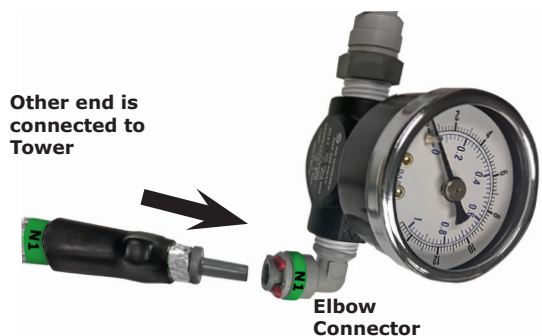


Connect keg to tower

1. Attach black nitrogen coupler of the liquid jumper line (LJL) to keg. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "out" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.



2. Attach infuser hose (N1) to elbow connector (N1) on infuser regulator.



3. Attach other end of infuser hose (N1) to the single connection (N1) within the beverage tower. (The tower may come with this already connected.)



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When complete, the connections should look like this:

Tank Regulator and Tank (optional
equipment - sold seperately)

Infuser
Regulator



Keg

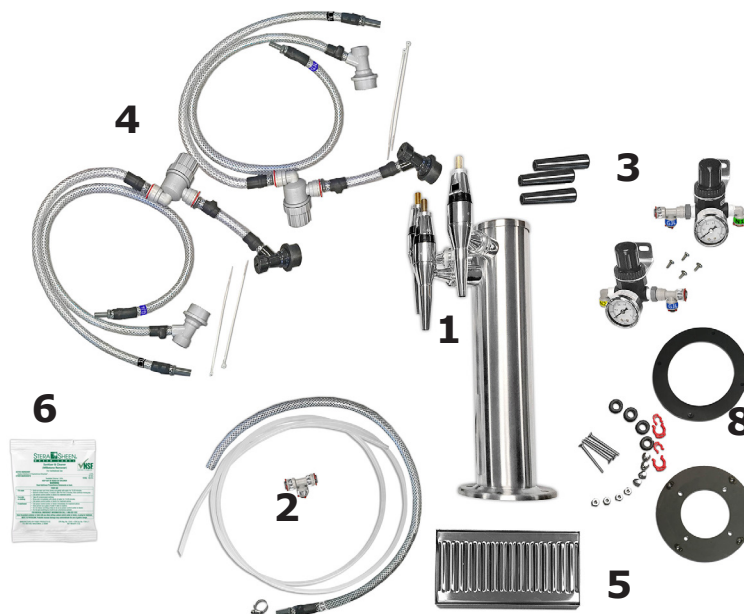
Filter
Assembly

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3-TAP COFFEE

The following components are shipped inside the unit:

1. Three-Tap Tower (faucets, handles, & hardware)
2. Nitrogen hose (connecting hardware)
3. Two Infuser regulators (mounting hardware)
4. Liquid jumper lines (with in-line filters) and gas jumper lines
5. Drip tray
6. Cleaning solution (2-ounce packet)
(Additional cleaner, ULACOFFEECLEAN, is available at u-line.com)
7. Two 2.5 Gallon ball lock kegs
8. Adapter plate and gasket



Required (not included):

1. Food grade nitrogen - available at your local gas supplier. 22 cubic feet aluminum empty tank (ULANITROTANK) and nitrogen regulator (ULANITROREG) are available at vikingrange.com/commercial.

Note: If using an external nitrogen source, see CONNECTING EXTERNAL NITROGEN SOURCE section.



2. Food-grade lubricant if connecting to external nitrogen source

3. Your favorite cold coffee or tea.

Safety and Warning



**Keep nitrogen tank in an upright position and handle with care.
Never exceed 60 PSI.
Ventilate area after nitrogen leak.**

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Connect to Nitrogen Source

NOTICE

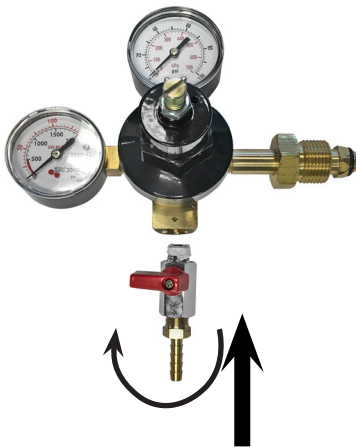
To ensure accurate assembly, all connections are labeled.

NOTICE

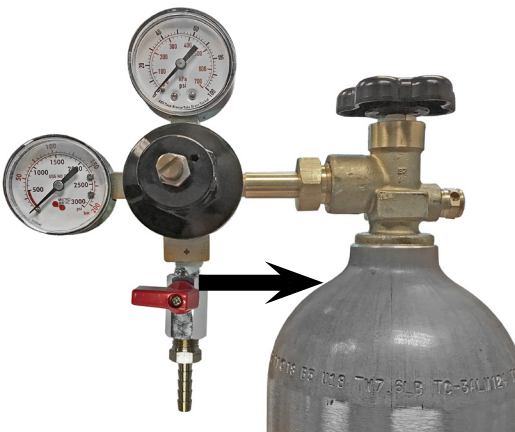
Nitrogen tank and regulator are not included with kit. If connecting to another source, disregard steps 1-3. (See CONNECTING TO EXTERNAL NITROGEN SOURCE)

Assemble and connect tank regulator to tank.

1. Attach ball valve to tank regulator (not included). Tighten with an adjustable wrench. Make sure valve is in the off position - turned clockwise as far as it can go.



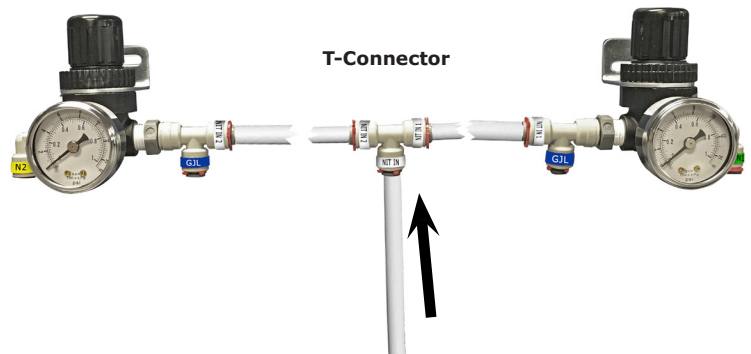
2. Attach regulators to nitrogen tank. Hand tighten the coupling nut and then use an adjustable wrench for an additional quarter turn. DO NOT OVER TIGHTEN.



3. Attach nitrogen hose to ball valve on tank regulator. Make sure valve is in the off position - turned clockwise as far as it can go.



4. Attach other end of nitrogen hose to T-connector (NIT IN) on gas line that goes to each infuser regulator.



Connect Hoses to Tower

NOTICE

All hose connections to the tower must be completed prior to installing on refrigerator or counter top.

1. Attach nitrogen lines - line up according to labeling (N1 & N2) - and press in firmly.



QUICK START GUIDE

1. Attach 2 liquid jumper lines - line up according to labeling (LJL) - and press in firmly.



Connect nitrogen to keg

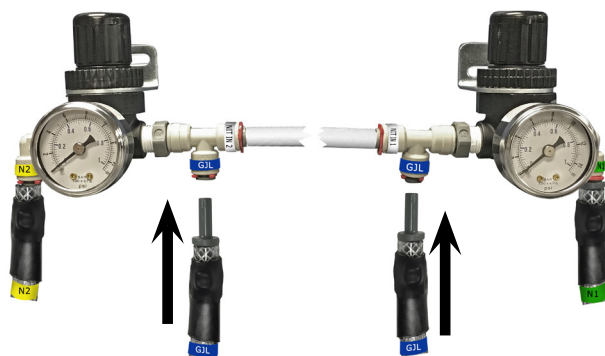
1. Attach Nitrogen lines (N1 & N2) to elbow connectors (N1 & N2) on infuser regulators - line up and press in firmly.



2. Attach gray coupler of the 2 gas jumper (GJL) lines to kegs. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "in" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.

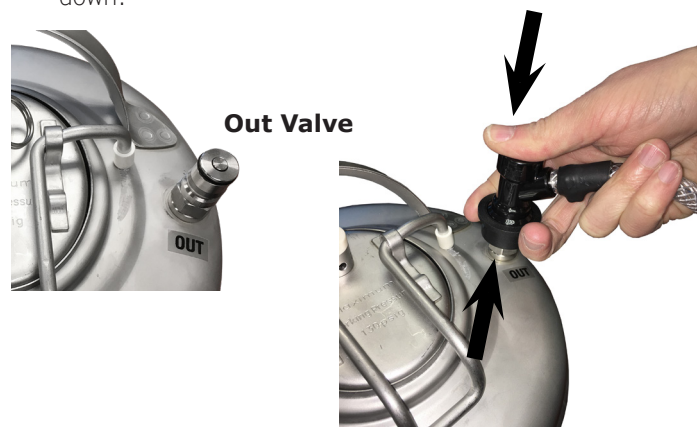


3. Attach 2 gas jumper lines (GJL) to T-connectors (GJL) on infuser regulators.



Connect keg to tower

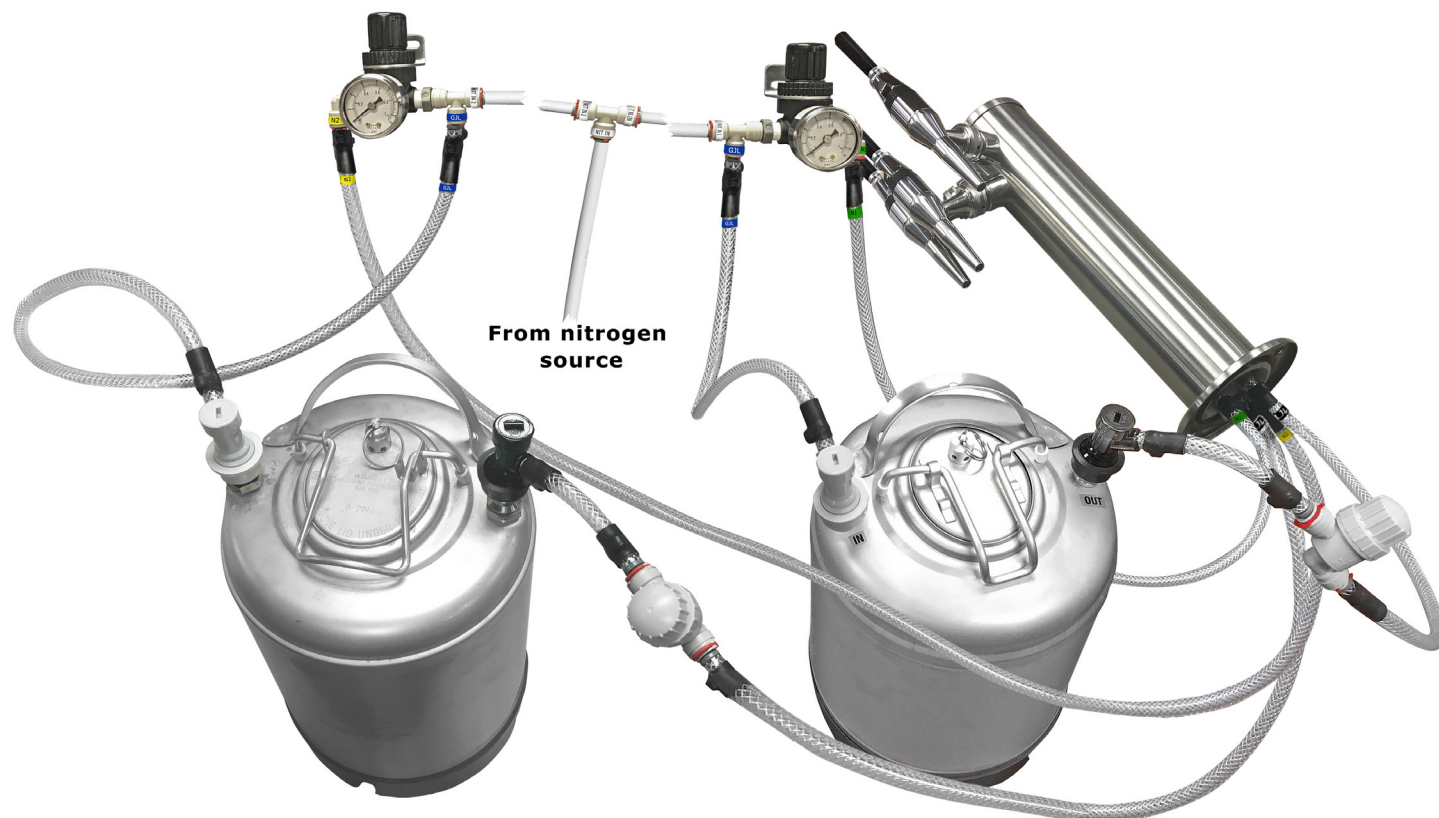
1. Attach black couplers of the liquid jumper lines (LJL) to keg. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "out" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.



QUICK START GUIDE

Connections

When complete, the connections should look like this:



QUICK START GUIDE

4-TAP COFFEE

The following components are shipped inside the unit:

1. Four-Tap tower (faucets, handles, & hardware)
2. Nitrogen hoses (connecting hardware)
3. Infuser regulators (mounting hardware)
4. Liquid jumper hoses (with in-line filters) and gas jumper hoses
5. Drip tray
6. Cleaning solution (2-ounce packet)
(Additional cleaner, ULACOFFEECLEAN, is available at u-line.com)
7. Two 2.5 Gallon ball lock kegs
8. Adapter plate and foam rubber gasket



ULABACKBARCOFFEE3

Required (not included):

1. Food grade nitrogen - available at your local gas supplier. 22 cubic feet aluminum empty tank (ULANITROTANK) and nitrogen regulator (ULANITROREG) are available at vikingrange.com/commercial.

Note: If using an external nitrogen source, see CONNECTING EXTERNAL NITROGEN SOURCE section.

2. Food-grade lubricant if connecting to external nitrogen source.

3. Your favorite cold coffee or tea.



Safety and Warning



**Keep nitrogen tank in an upright position and handle with care.
Never exceed 60 PSI.
Ventilate area after nitrogen leak.**

QUICK START GUIDE

Connect to Nitrogen Source

NOTICE

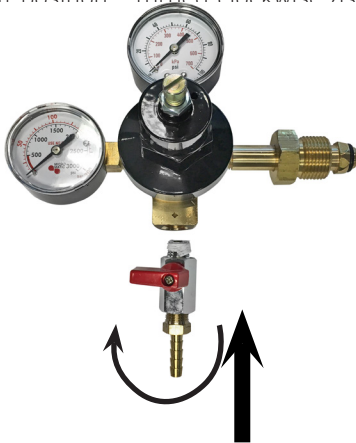
To ensure accurate assembly, all connections are labeled.

NOTICE

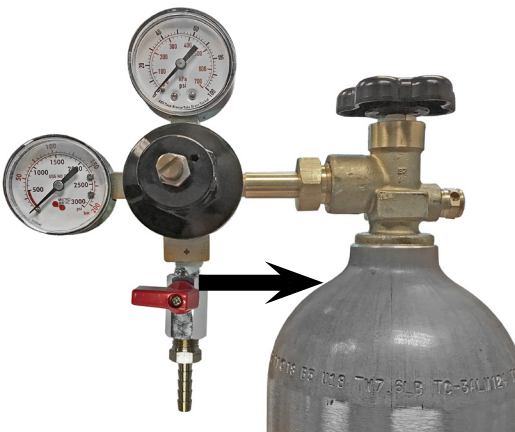
Nitrogen tank and regulator are not included with kit. If connecting to another source, disregard steps 1-3. (See **CONNECTING TO EXTERNAL NITROGEN SOURCE**)

Assemble and connect tank regulator to tank

1. Attach ball valve to tank regulator (not included). Tighten with an adjustable wrench. Make sure valve is in the off position - turned clockwise as far as it can go.



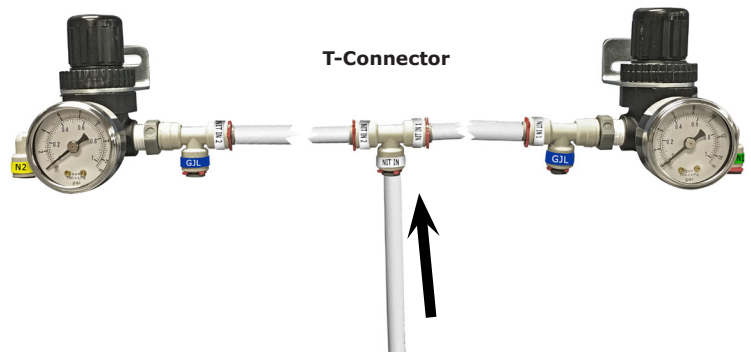
2. Attach regulators to nitrogen tank. Hand tighten the coupling nut and then use an adjustable wrench for an additional quarter turn. DO NOT OVER TIGHTEN.



3. Attach nitrogen hose to ball valve on tank regulator. Make sure valve is in the off position - turned clockwise as far as it can go.



4. Attach other end of nitrogen hose to T-connector (NIT IN) on gas line that goes to each infuser regulator.

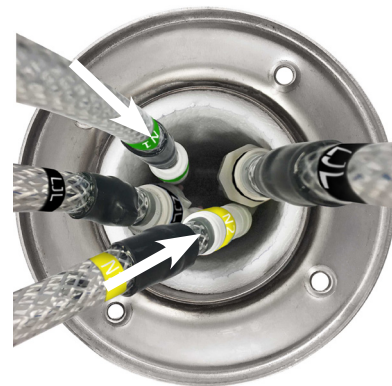


Connect Hoses to Tower

NOTICE

All hose connections to the tower must be completed prior to installing on refrigerator or counter top.

1. Attach nitrogen lines - line up according to labeling (N1 & N2) - and press in firmly.



QUICK START GUIDE

1. Attach 2 liquid jumper lines - line up according to labeling (LJL) - and press in firmly.



Connect nitrogen to keg

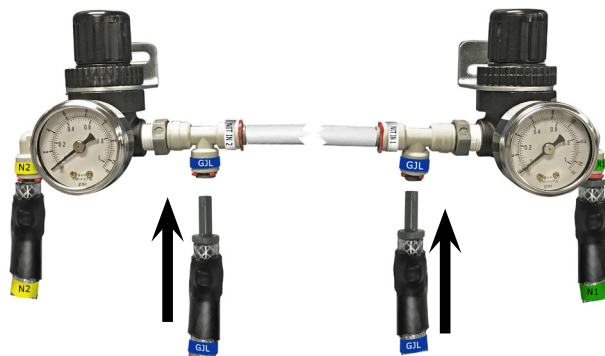
1. Attach Nitrogen lines (N1 & N2) to elbow connectors (N1 & N2) on infuser regulators - line up and press in firmly.



2. Attach gray coupler of the 2 gas jumper (GJL) lines to kegs. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "in" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.

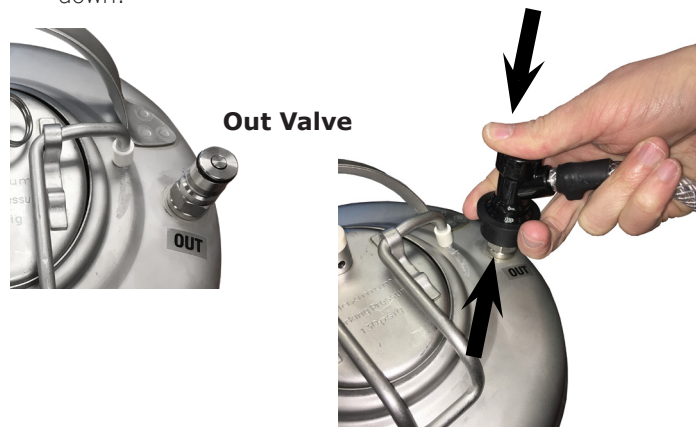


3. Attach 2 gas jumper lines (GJL) to T-connectors (GJL) on infuser regulators.



Connect keg to tower

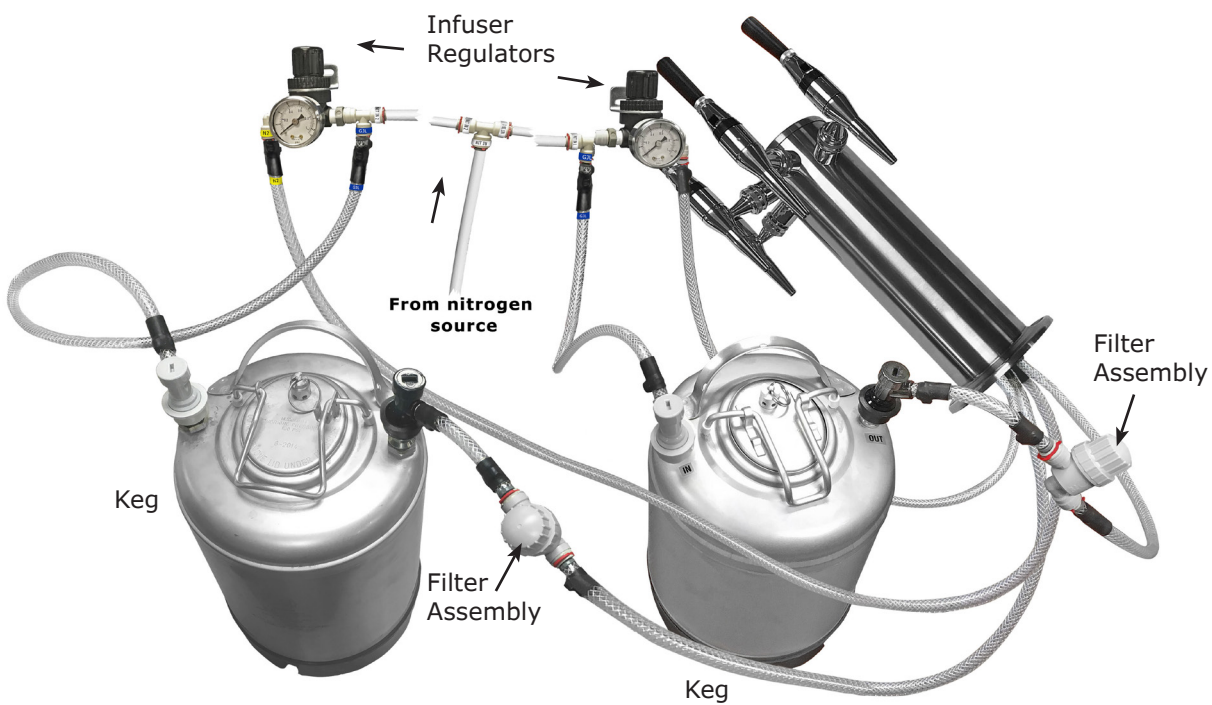
1. Attach black couplers of the liquid jumper lines (LJL) to keg. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "out" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.



QUICK START GUIDE

Connections

When complete, the connections should look like this:

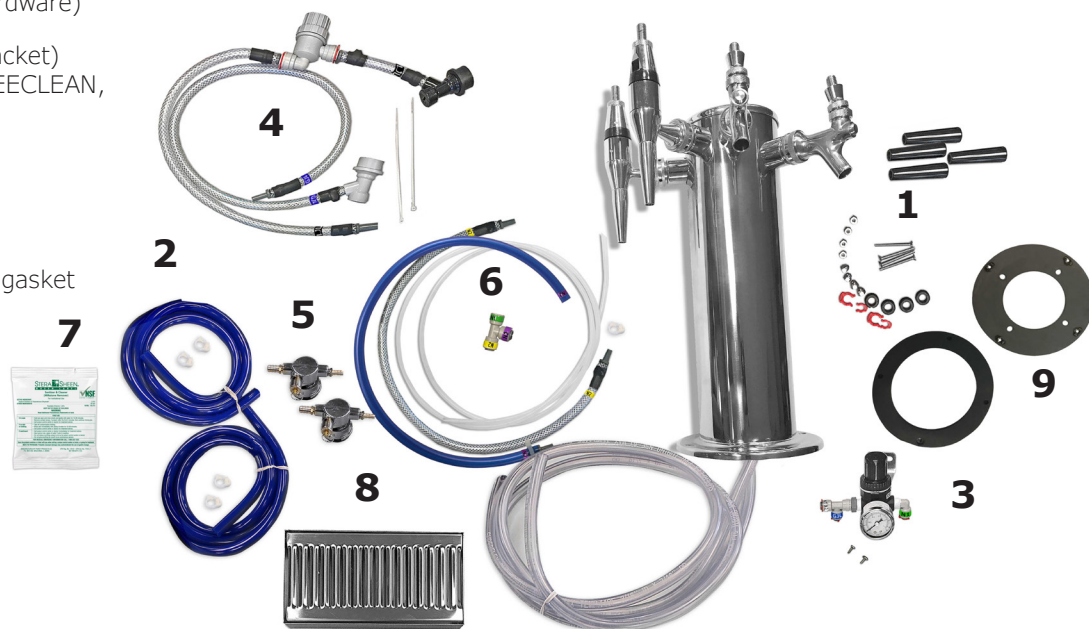


QUICK START GUIDE

4-TAP MIXED BEVERAGE

The following components are shipped inside the unit:

1. Tap tower (handles, & hardware)
2. Gas hoses (connecting hardware)
3. Infuser regulator (mounting hardware)
4. Liquid jumper hose (with in-line filter) and gas jumper hose
5. Lo-boy keg couplers
6. Nitrogen lines (connecting hardware)
7. Cleaning solution (2-ounce packet)
(Additional cleaner, ULACOFFEECLEAN, is available at:
vikingrange.com/commercial)
8. Drip tray
9. Adapter plate & Foam rubber gasket



Required (not included):

1. Food grade 5 lb. nitrogen and 5 lb. CO₂ tank - available at your local gas supplier. 22 cubic feet aluminum empty tanks (ULANITROTANK) and nitrogen regulator (ULANITROREG) are available at u-line.com.



Note: If using an external nitrogen source, see CONNECTING EXTERNAL NITROGEN SOURCE section.

2. Food-grade lubricant if connecting to external nitrogen source.

3. 1 ball-tap keg - up to 5 gallons
4. 1 ¼ slim keg
5. 1 ⅙ keg
6. Your favorite cold coffee or tea and favorite beer, wine, or other beverage.

**STANDARD
BALL-TAP KEG**



Safety and Warning



**Keep nitrogen tank in an upright position and handle with care.
Never exceed 60 PSI.
Ventilate area after nitrogen leak.**

QUICK START GUIDE

Connect to Nitrogen Source

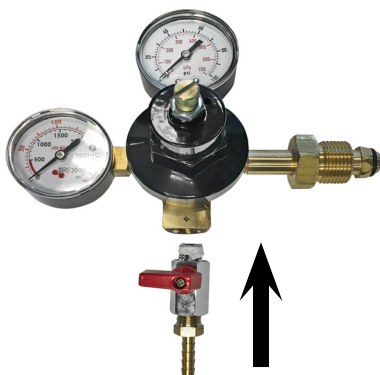
NOTICE

To ensure accurate assembly, all connections are labeled.

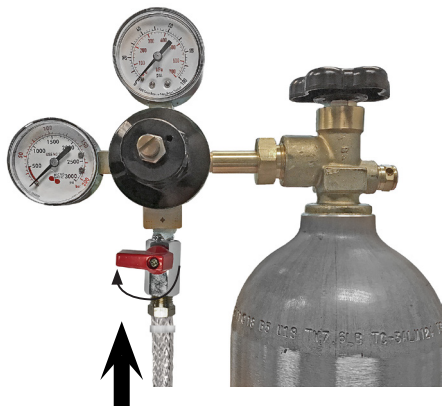
NOTICE

Nitrogen tank and regulator are not included with kit. If connecting to another source, disregard steps 1-3. (See CONNECTING TO EXTERNAL NITROGEN SOURCE)

1. Attach ball valve (not included) to tank regulator (not included). Tighten with an adjustable wrench.

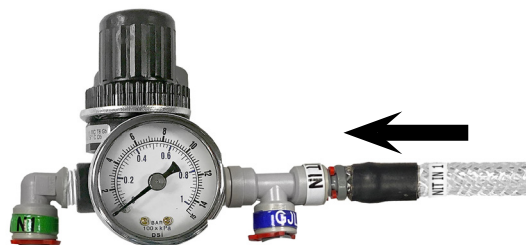


2. Attach regulator to nitrogen tank. Hand tighten the coupling nut and then use an adjustable wrench for an additional quarter turn. DO NOT OVER TIGHTEN.



3. Attach braided hose to ball valve on tank regulator using white snap ring. Attach other end of braided hose to T- connector on infuser regulator. (NIT IN)

NOTE: Make sure valve on regulator is in the off position - turned clockwise as far as it can go.



NOTICE

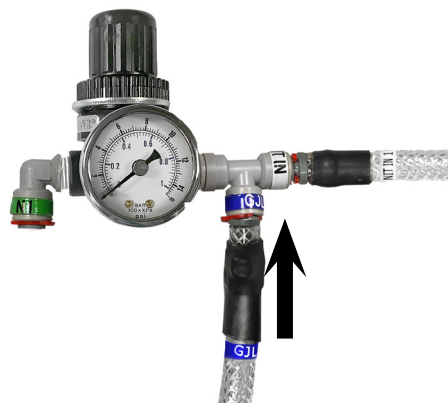
Depending on the choice of beverages, follow one of the nitrogen connection variations below: (there are other possible configurations such as all nitrogen)

- Double CO₂ line and Two Nitrogen hoses
Example: 1 beer keg, 1 wine keg, 1 coffee
- Single CO₂ line and One Nitrogen hose
Example: 1 coffee, 2 beer

DOUBLE CO₂ LINE

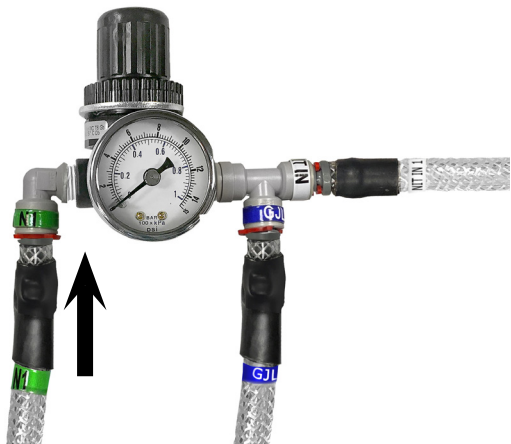
Two beverages utilizing CO₂ to push contents, one beverage utilizing Nitrogen.

1. Attach gas jumper line (GJL) to T-connector on infuser regulator - line up and press in firmly. The other end will connect into the tank.



2. Attach Nitrogen Line (N1) to elbow (N1) of infuser regulator. The other end of the nitrogen line will connect to the tower.

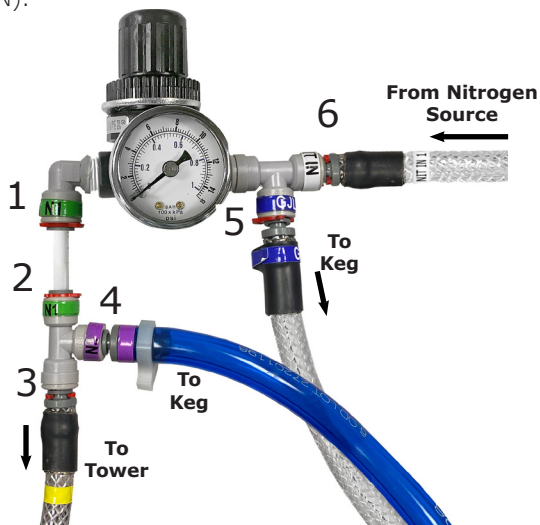
QUICK START GUIDE



SINGLE CO₂ LINE

One beverage utilizing CO₂ to push contents, two beverages utilizing Nitrogen.

1. Cut a section of hose from supplied 1/4" white nitrogen hose and insert one end into elbow (N1) on infuser regulator.
2. Attach T-connector to other end of hose (N1).
3. Connect gas jumper line (N2) from the tower to end of T-connector (N2).
4. Connect blue nitrogen line (N3) to center of T-connector (N3).
5. Attach gas jumper line (GJL) to t-connector (GJL).
6. Attach main nitrogen line (NIT IN) to regulator (NIT IN).



CONNECT KEGS

1. Attach gray coupler of the gas jumper line (GJL) to keg. With your thumb press down on the top of the coupler while pulling up on collar. Press coupler down firmly onto "in" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.



2. Attach and clamp blue hose (N3) to lo-boy coupling.



QUICK START GUIDE

Install Regulator

NOTE: Make sure gas valve on tank and two gas valves on regulator are turned all the way clockwise to the off position.

1. Attach regulator to CO₂ tank. Hand tighten the coupling nut and then use an adjustable wrench for an additional quarter turn. **DO NOT OVER TIGHTEN**
2. Attach 1/16" CO₂ hose (blue) to each regulator nipple and clamp into place. If necessary, make the hose more pliable by heating the end in boiling water.



3. Attach and clamp CO₂ hose to lo-boy couplings.

1. Connect and clamp clear beverage tubing from tower to lo-boy couplers.



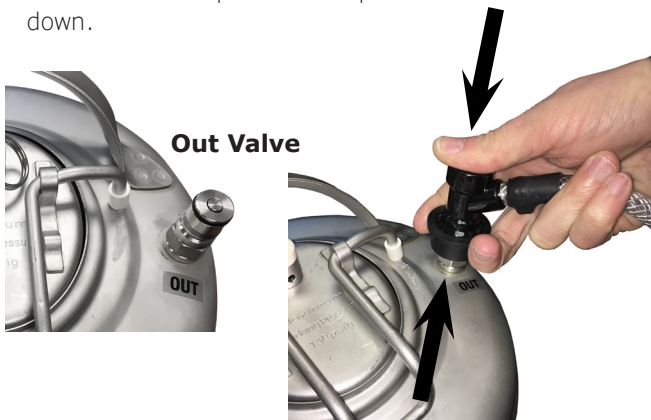
2. Connect couplers to keg. Locate notch and rotate clockwise 1/4 turn.



3. Press down and rotate clockwise an additional 1/4 turn.

Connecting Kegs to Tower

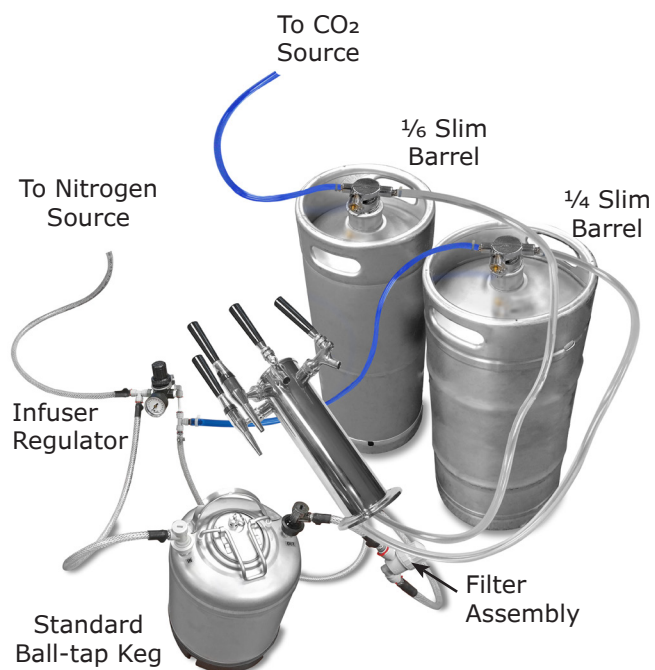
1. Attach black coupler of the liquid jumper hose to ball-tap keg. With your thumb press down on the top of the coupler while pulling up on the collar. Press coupler down firmly onto "out" valve. Release collar - listen for a click. Pull up on the coupler to ensure it is locked down.



QUICK START GUIDE

Connections

When complete, the connections should look like this:



Standard infuser regulator setup
One CO₂ hose and Two Nitrogen hoses



Alternate infuser regulator setup
Two CO₂ hoses and One Nitrogen hose

QUICK START GUIDE

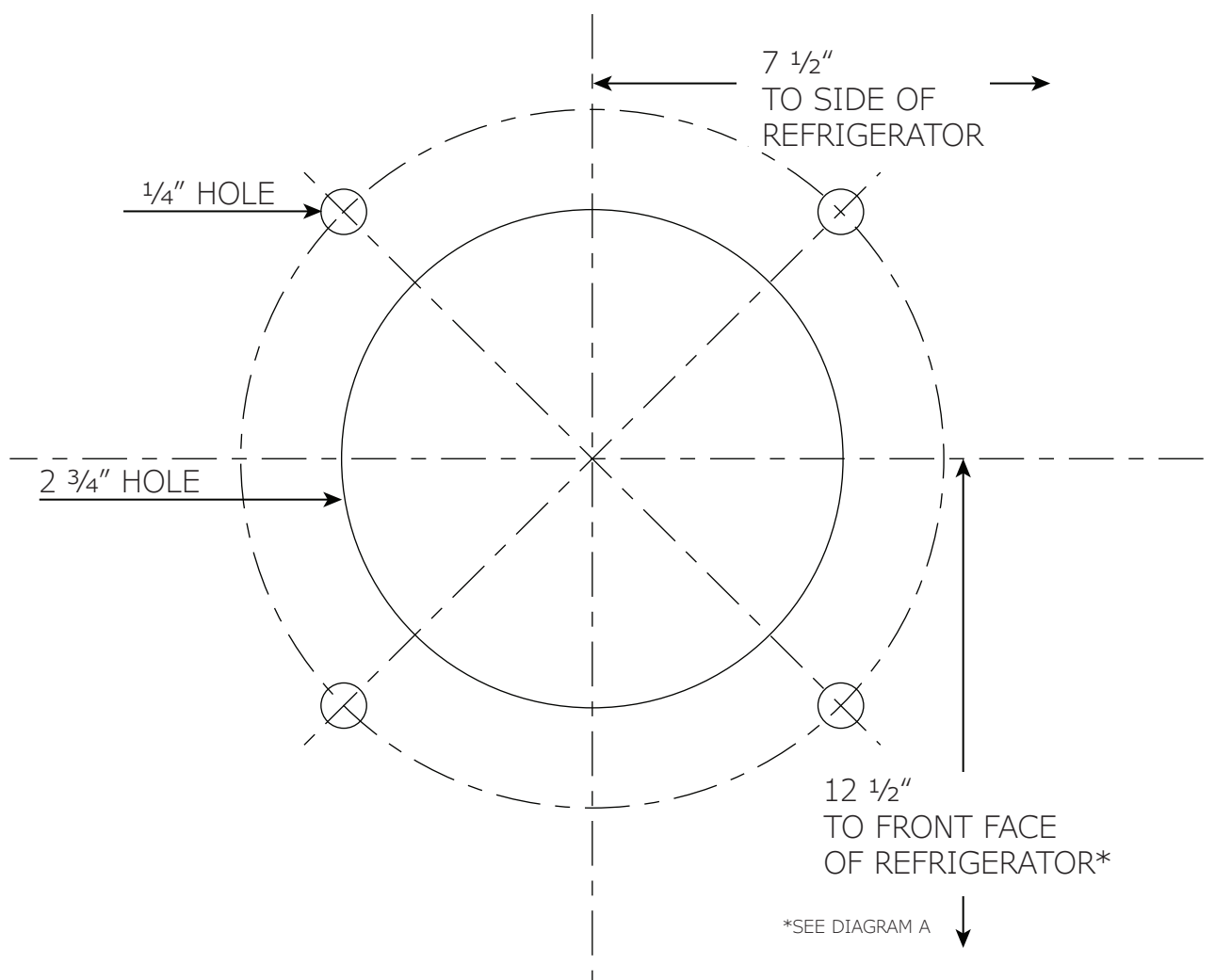
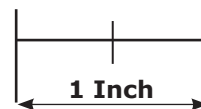
Template for Countertop Installation

Note: Verify template has printed true to scale - double check hole dimensions and placement.

WARNING: TO PREVENT IRREPARABLE DAMAGE TO YOUR COUNTERTOP,
YOU MUST FIRST VERIFY THIS TEMPLATE HAS PRINTED TRUE TO SCALE.

DO THE FOLLOWING:

1. Measure the inch scale
2. Line up the tower and/or gasket to template
3. If this template cannot be verified, DO NOT USE. Use measurements only.



WARNING: TO PREVENT IRREPARABLE DAMAGE TO YOUR COUNTERTOP,
YOU MUST FIRST VERIFY THIS TEMPLATE HAS PRINTED TRUE TO SCALE.

QUICK START GUIDE

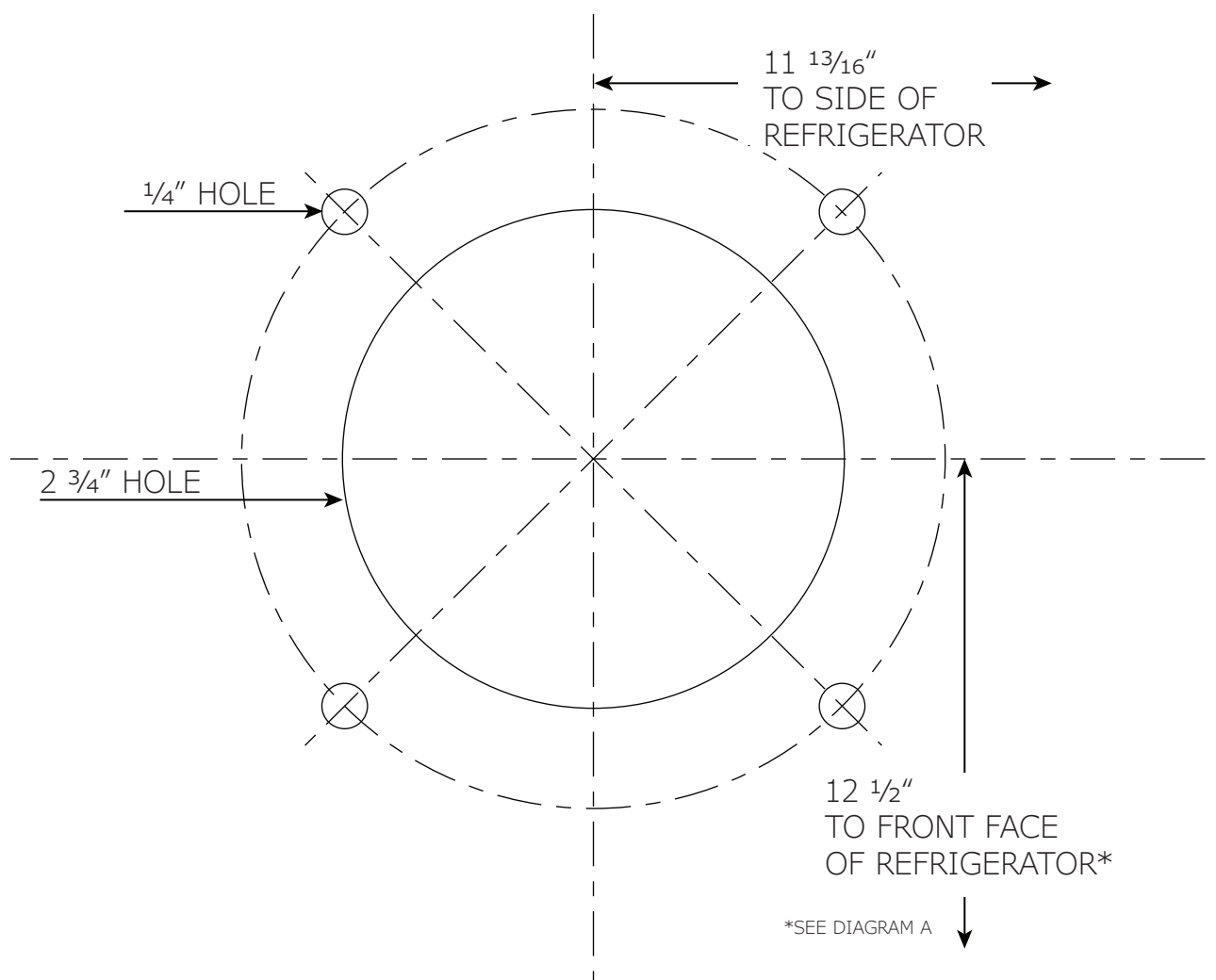
Template for Countertop Installation

Note: Verify template has printed true to scale - double check hole dimensions and placement.

WARNING: TO PREVENT IRREPARABLE DAMAGE TO YOUR COUNTERTOP,
YOU MUST FIRST VERIFY THIS TEMPLATE HAS PRINTED TRUE TO SCALE.

DO THE FOLLOWING:

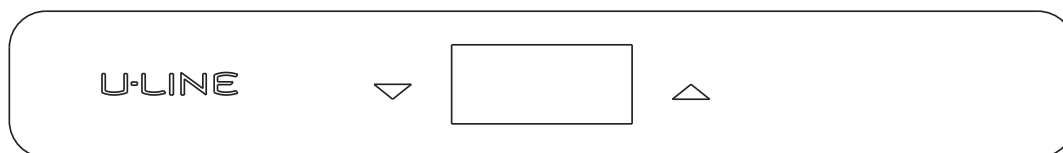
1. Measure the inch scale
2. Line up the tower and/or gasket to template
3. If this template cannot be verified, DO NOT USE. Use measurements only.



WARNING: TO PREVENT IRREPARABLE DAMAGE TO YOUR COUNTERTOP,
YOU MUST FIRST VERIFY THIS TEMPLATE HAS PRINTED TRUE TO SCALE.

QUICK START GUIDE

Control Operation

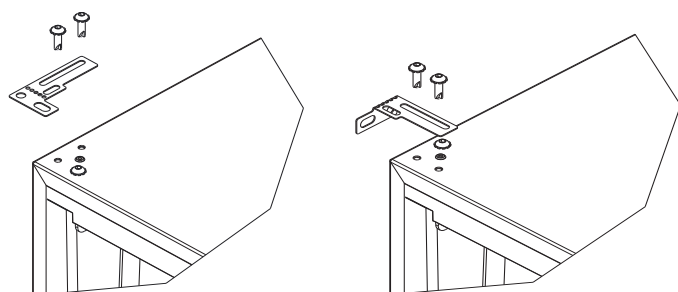


CONTROL FUNCTION GUIDE

FUNCTION	COMMAND	NOTES
ON/OFF	Press ▼ and hold for 5 seconds	Unit will turn On or OFF
Adjust Temperature	Press ▲ or ▼ and release	When the display is flashing, press ▲ or ▼ to adjust the set point temperature.
Toggle between °F / °C	Hold ▲ and ▼ for 5 seconds	The display will change units

Anti-Tip Bracket

1. Slide unit out so screws on top of unit are easily accessible.
2. Remove the two screws from the opposite side of the hinge assembly using a T-25 Torx driver (see below).



3. Place bracket over holes and attach to unit with two screws removed in step 2 using a T-25 Torx driver. Tighten screws fully.
4. Gently push unit into position. Be careful not to entangle the electrical cord or water line, if applicable.
5. Check to be sure the unit is level from front to back and side to side. Make any necessary adjustments. The unit's top surface should be approximately $\frac{1}{8}$ " (3 mm) below the countertop.
6. Secure bracket into adjoining surface.

Airflow and Product Loading

AIRFLOW

External

- Do not block the front grille - no additional clearance around sides, top or rear of unit is needed for ventilation
- Do not install behind a closed door

Internal

NOTICE

- When loading, leave space between internal fans, vents, and side walls to allow air to circulate freely

Restricting airflow may result in poor product performance, product failure, and uneven internal temperatures and may freeze contents.

QUICK START GUIDE

First Use

Initial startup requires no adjustments. If the unit was turned off, press and hold ▽ for 5 seconds to turn unit on. See “Control Operation” section for more details.

NOTICE

Temperature displayed reflects actual temperature inside unit.

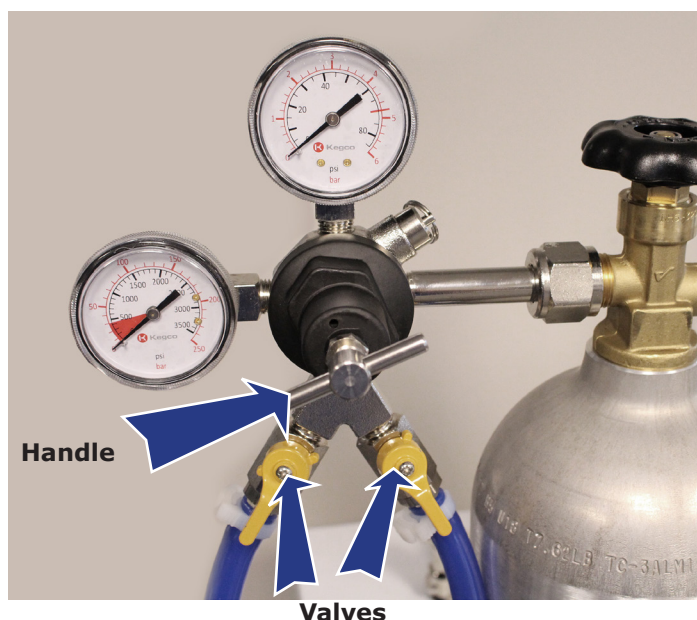
If the temperature displayed is different than selected, the unit is progressing towards the selected temperature. Time to reach set point varies based upon ambient temperature, temperature of product loaded, door openings, etc. U-Line recommends allowing the unit to reach set points before loading.

Setting CO₂ Pressure

To minimize foam for most beverages the pressure should be set between 8-12 PSI.

- Set the pressure by turning the handle on the front of the regulator counterclockwise until it is all the way out. This will turn the regulator off.
- Turn the valves on the bottom of the regulator to the side to ensure no CO₂ will pass through the regulator.
- Pull the pin on the sides of the couplers to release built up pressure from the kegs. Open the faucets. Nothing should come out initially as there is no pressure to the keg.
- Place a container under the faucets and open the valves on the bottom of the regulator.
- Turn the handle clockwise with the faucets open and your beverage will start to pour. Stop turning when you get the best flow rate. This method should prevent your regulator from creeping.

If you are dispensing at altitude, you will need to increase your output pressure by one pound for every 2,000 feet of elevation above sea level.



QUICK START GUIDE

WILD BEER

Description:

Beer, when drawn, is all foam, or too much foam and not enough liquid beer.

Causes:

- Beer drawn improperly
- Creeping Regulator
- Applied pressure is set too high
- Hot spots in the line
- Use of non-insulated beer line
- Beer runs are too long for proper cooling
- Tapped into a warm keg (Should be 34° - 38°)
- Cooler malfunctioning
- Kinks, dents, twists or other obstructions in line
- Faucets in bad, dirty, or worn condition

FLAT BEER

Description:

Foamy head disappears quickly; beer lacks usual zestful brewery-fresh flavor

Causes:

- Dirty glasses
- Sluggish regulator
- Applied pressure is set too low
- CO₂ is turned off at night
- Contaminated air source (associated with compressed air)
- Moisture in air system
- Beer is too cold
- Loose tap or vent connections

CLOUDY BEER

Description:

When beer in glass appears hazy, not clear

Causes:

- Frozen or nearly frozen beer
- Old beer
- Beer that has been unrefrigerated for long periods of time
- Dirty glass
- Dirty faucet
- Unrefrigerated foods placed on top of cold keg
- Contaminated air source

FALSE HEAD

Description:

Large soap-like bubbles, head dissolves very quickly

Causes:

- Applied pressure required does not correspond to beer temperature
- Small beer line into a large faucet shank
- Beer lines warmer than beer in keg
- Dry glasses
- Improper pour

UNPALATABLE BEER


Description:

Off-Taste

- Contaminated air source, or unfiltered
- Unsanitary bar conditions

QUICK START GUIDE

First Use

Initial startup requires no adjustments. If the unit was turned off, press and hold  for 5 seconds to turn unit on. See "Control Operation" section for more details.

NOTICE

Temperature displayed reflects actual temperature inside unit.

If the temperature displayed is different than selected, the unit is progressing towards the selected temperature. Time to reach set point varies based upon ambient temperature, temperature of product loaded, door openings, etc. U-Line recommends allowing the unit to reach set points before loading.

To dispense cold coffee, make sure the components are assembled according to the instructions in GENERAL INSTALLATION.

4. Remove keg from refrigerator.
5. Lift handle and remove lid.



6. Fill keg with cold brew.
7. Replace and lock down lid.
8. Reattach hoses.

Fill the Keg

DE-PRESSURIZE SYSTEM

NOTICE

Before attempting to fill the keg it is necessary to confirm system is not pressurized.

1. Shut off nitrogen tank by turning handle clockwise until it stops.



2. Lift up on pressure release valve ring. Allow pressure to release.

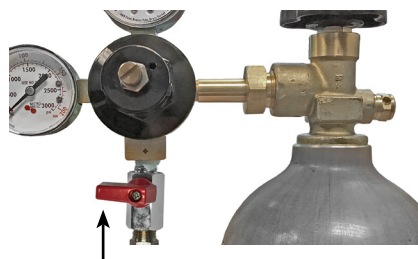


3. Detach hoses from keg. (See General Installation section of this guide.)

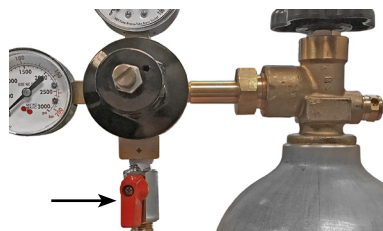
Set Nitrogen Pressure

The pressure should be set around 20 - 30 PSI. Start at 25 PSI on regulated gauge; 7 PSI at infuser regulator.

1. Make sure red regulator valve is in the OFF position.

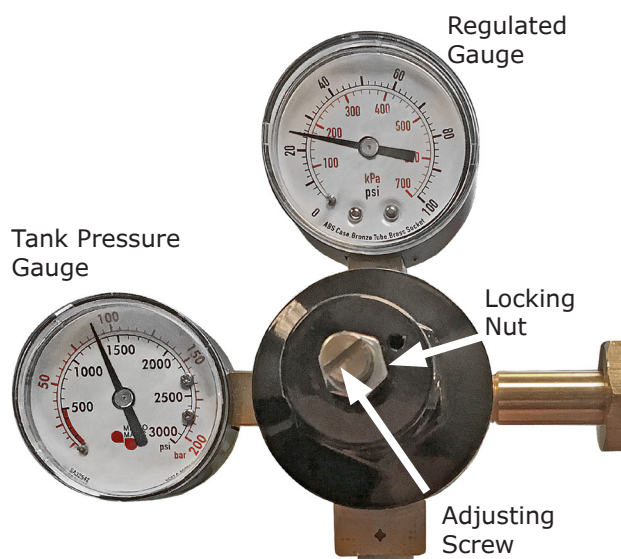


2. On top of Nitrogen tank, turn black handle counterclockwise until it stops.
3. Rotate the red regulator valve to ON Position; turn counterclockwise 1/4 turn until it stops



QUICK START GUIDE

4. To adjust pressure, loosen locking nut, turn adjusting screw until desired pressure is reached, and retighten locking nut.



5. On infuser regulator, pull out middle knob to unlock then turn knob until needle points at 7 - turn right to increase; left to decrease.



6. Once set, lock in place by pressing middle knob in until it clicks.

QUICK START GUIDE

Dispensing Coffee

The left tap delivers still cold brew which is refreshing and less acidic than hot coffee. The right tap delivers nitrogen-infused coffee which is the ultimate cold brew experience. Thousands of micro-nitrogen bubbles are infused as the coffee is dispensed. This creates a naturally slightly sweet taste and thicker and smoother texture.

Troubleshooting

ISSUE	CAUSE	SOLUTION
No/reduced liquid flow through faucet(s).	The strainer inside of the filter bowl assembly is clogged or beginning to clog.	See cleaning section
	Nitrogen source is empty or turned off.	If applicable, assure that the nitrogen tank is not empty and that the nitrogen shutoff switch is in the on position (in-line with the tube). Also assure that the knob on top of the tank is turned all the way counterclockwise. If the tank is empty, replace it with a full one.
	Liquid and/or nitrogen ball lock disconnects are not fully connected to product tank.	Attach the liquid/nitrogen ball lock disconnects to the product tank. If they already appear to be connected, disconnect/reconnect them.
	The nose cone of the faucet is clogged.	Detach the nose cone assembly from the stout faucet by turning it counterclockwise. Remove the stainless steel restrictor disc and inspect the small holes to assure that none of them are clogged.
	The system is dirty and requires a thorough line cleaning/sanitizing procedure.	Follow the line cleaning procedure above to remove buildup and restore full flow.
Too much or not enough nitrogen being infused into the product (head is too big or too small).	The secondary regulator is set to a pressure that is either too high or low.	If there is less/more nitro effect than desired, use the black knob on the secondary regulator assembly to make a change. To adjust the secondary regulator, pull the black knob out until you feel a slight click. This is the adjustment mode. To increase the level of nitro, turn this knob clockwise. To decrease the level of nitro, turn the knob counterclockwise. Continue adjusting and pouring until the level of nitro meets your requirements. Once you have found your desired level of nitrogenation, push the black knob back in to lock it in place.
	The strainer inside of the filter bowl assembly is beginning to clog.	See cleaning section
	The system is dirty and needs cleaned.	See cleaning section
Liquid leak.	Loose connection, broken fitting/tube, or loose faucet, nose cone or filter bowl assembly.	Immediately turn the nitrogen off to the system, disconnect the quick disconnects from the product tank and call customer support for consultation to assess the system.
Nitrogen leak (system is using nitrogen even when faucets are closed).	Product tank lid is not sealed completely.	Remove the lid and reattach making sure that the lid is centered and sealed.
	Fitting is loose, disconnected, or broken.	Immediately turn the nitrogen off to the system, disconnect the quick disconnects from the product tank and call customer support for consultation to assess the system.
The product is pouring too warm/cold or is freezing in the lines.	Hot/Warm - The refrigeration is not plugged in or turned on.	Plug in the refrigerator and assure it is powered on.
	Frozen - The thermostat on the refrigeration needs adjusted.	See control section
	The condenser coil on the refrigeration is dirty and needs cleaned.	See condenser cleaning

QUICK START GUIDE

Cleaning

CLEANING VS. SANITIZING

This guide will address both the cleaning and the sanitizing of the unit.

Clean the unit to remove dried food and spills, to prevent build-up of grime, and to maintain the natural luster stainless steel surfaces.

Sanitize the unit when exposed to raw meat juice or human germs such as from a sneeze or being touched by someone who is ill. Sanitizing the unit can also be part of regular cleaning routine.

Stainless Surfaces

Stainless door panels, handles and frames can discolor when exposed to chlorine gas, pool chemicals, saltwater or cleaners with bleach.

Keep your stainless unit looking new by cleaning with a good quality all-in-one stainless steel cleaner and polish monthly. For best results use Claire® Stainless Steel Polish and Cleaner. Comparable products are acceptable. Frequent cleaning will remove surface contamination that could lead to rust. Some installations may require cleaning weekly.

Do not clean with steel wool pads.

Do not use stainless steel cleaners or polishes on any glass surfaces.

Clean any glass surfaces with a non-chlorine glass cleaner.

Do not use cleaners not specifically intended for stainless steel on stainless steel surfaces (this includes glass, tile, and counter cleaners).

If any surface discoloring or rusting appears, clean it quickly with Bon-Ami® or Barkeepers Friend Cleanser® and a nonabrasive cloth. Always clean with the grain. Always finish with Claire® Stainless Steel Polish and Cleaner or comparable product to prevent further problems.

Using abrasive pads such as ScotchBrite™ will cause the graining in the stainless steel to become blurred.

Rust not cleaned up promptly can penetrate the surface of the stainless steel and complete removal of the rust may not be possible.

CLEAN INTERIOR COMPONENTS

Use warm or hot water with dish soap to clean all removed components and interior surfaces. You may use a vinegar and water solution in place of soap. Proceed to sanitizing.

Note: Cleaning soaps and vinegar solutions are not sanitizers.

SANITIZE INTERIOR COMPONENTS AND SURFACES

Choose a Commercial Sanitizer Safe for Stainless Steel

- Read the directions for proper use to ensure that the surface will actually be sanitized
- Many products require rinsing with water after use, especially when food will be touching the surface
- Some products require a wait time before rinsing
- Verify the sanitizer you are using is safe for stainless steel.

Mix Your Own Sanitizer

Isopropyl Alcohol (rubbing alcohol)

1. Fill a clean, empty spray bottle with isopropyl alcohol
2. Spray surface
3. Wait 20 minutes
4. Dampen a non-abrasive cloth with isopropyl alcohol and wipe down surface
5. Dry surface with a clean dry non-abrasive cloth

Unscented Bleach and Water

1. Create a solution of 1 tablespoon of unscented bleach with one gallon of water.
2. Submerge small parts for no more than 3 minutes - rinse immediately and allow to air dry or dry with a disposable paper towel.
3. Fill a clean, empty spray bottle with bleach solution.
4. Spray surface.
5. After 2-3 minutes, use clean potable water to thoroughly rinse off surface. Allow to air dry or dry with a disposable paper towel.
6. Sanitize the door and all holes where the hinges attach to the unit and the brackets attach to the door as well as all the screws.

CLEAN EXTERIOR SURFACES

Use Bon-Ami® or Barkeepers Friend Cleanser® and a nonabrasive cloth. Always clean with the grain. Always finish with Claire® Stainless Steel Polish and Cleaner or comparable product to prevent further problems.

QUICK START GUIDE

INTERIOR CLEANING & SANITIZING

NOTICE

Do not use any solvent-based or abrasive cleaners. These types of cleaners may transfer taste and/or odor to the interior products and damage or discolor the interior.

DEFROSTING

Under normal conditions this unit does not require manual defrosting. Minor frost on the rear wall or visible through the evaporator plate vents is normal and will melt during each cycle.

If there is excessive build-up of 1/4" (6 mm) or more, manually defrost the unit.

Ensure the door is closing and sealing properly.

High ambient temperature and excessive humidity can also produce frost.



DO NOT use an ice pick or other sharp instrument to help speed up defrosting. These instruments can puncture the inner lining or damage the cooling unit. DO NOT use any type of heater to defrost. Using a heater to speed up defrosting can cause personal injury and damage to the inner lining.

NOTICE

The drain pan was not designed to capture the water created when manually defrosting. To prevent water from overflowing the drain pan and possibly damaging water sensitive flooring, the unit must be removed from cabinetry.

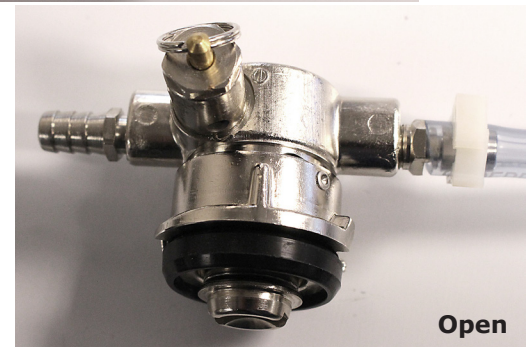
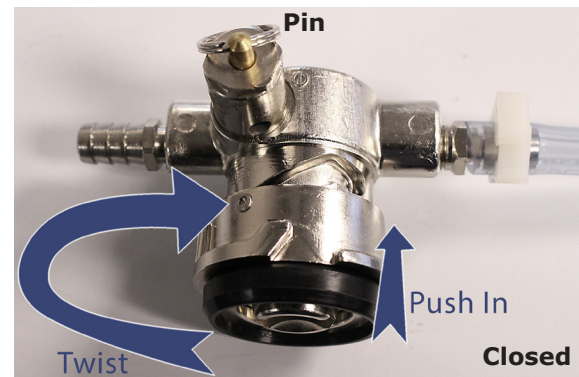
To defrost:

1. Disconnect power to the unit.
2. Remove all products from the interior
3. Prop the door in an open position (2 in. [50 mm] minimum).
4. Allow the frost to melt naturally.
5. After the frost melts completely, clean the interior and all removed components. (See INTERIOR CLEANING).
6. When the interior is dry, reconnect power and turn unit on.

Beer* Line and Faucet Cleaning

*For cleaning coffee taps, see CLEANING THE SYSTEM

1. Close CO₂ tank.
2. Pull pin on coupler to release pressure from keg.
3. Remove tap coupler from keg.
4. Remove CO₂ line from tap coupler.
5. Open tap coupler to allow cleaning solution to flow through it.
 - Push base of coupler inward and rotate clockwise.



6. Open cleaning pump, empty one packet of cleaner into plastic jar, and fill with cool potable water.
7. Reassemble pump.

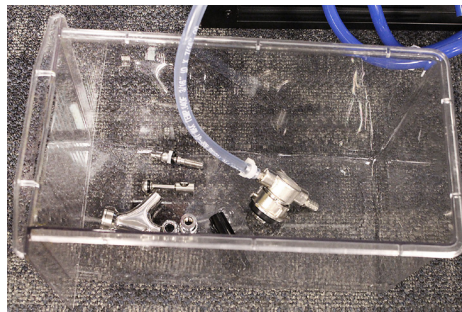


8. Remove faucet from tower with supplied faucet wrench. Disassemble, and place all the parts in drainage bucket.

QUICK START GUIDE



Disassembled Faucet



9. Add washer and attach cleaning pump connector to tower. Tighten with faucet wrench.



10. Pump all the solution through the beverage line.
11. Allow tap coupler and faucet to soak in drainage bucket and then use faucet brush to clean faucet.



12. Rinse out and refill plastic jar with clean water. Pump all the water through the beverage line to rinse.
13. Rinse all disassembled parts with clean water.
14. Reassemble faucet and reconnect CO₂ and beverage lines.

QUICK START GUIDE

Cleaning the System

The system should be cleaned each time you change your coffee tank and before extended periods of non use using a solution of water and ULACOFFEECLEAN. One packet of ULACOFFEECLEAN (Stera-Sheen®) was included with your product and more can be purchased at: vikingrange.com/commercial.

Notice

Confirm system is not pressurized by turning off nitrogen – turn handle clockwise. Release pressure in system by pulling up on the release



Cleaning Solution Preparation

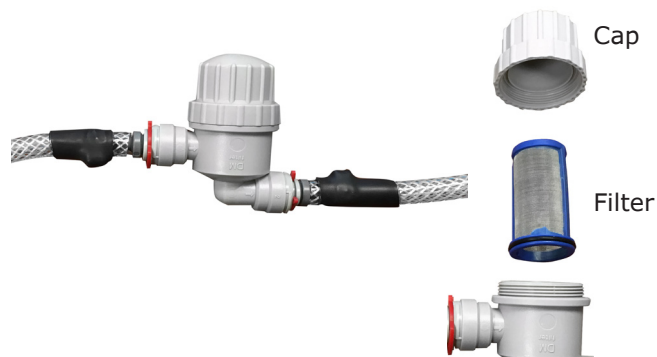
Follow safety instructions on packet. Mix ULACOFFEECLEAN with 2 gallons of (100°F/38°C) potable water.



warm

Infuser Filter

Disassemble by unscrewing the cap. Rinse cap and filter with warm potable water and reassemble.



Line and System Cleaning

1. Remove the contents, clean the keg with water warm soapy water, and rinse.
2. Pour the cleaning solution into keg, attach hoses and open the nitrogen valve to pressurize the system.
3. Place a bucket under the taps. Pull and hold the left tap open until approximately ½ gallon of cleaning solution is dispensed. Close the left faucet. Pull and hold the right faucet handle until ½ gallon of solution is dispensed. Discard solution.
4. Allow the cleaning solution to remain in the system for a minimum of five minutes.
5. Dispense approximately ¼ gallon of the solution through the left tap. Dispense the remaining solution from the right tap. No rinsing is required.
6. Unless refilling, remove lid from keg to allow keg to air dry.

Tap Heads

Clean the faucet with warm soapy water. Remove nose cone and soak in the cleaning solution for at least five minutes. Rinse with clean potable water, dry and reattach.



Nose Cone

Viking Commercial Limited Warranty

One Year Limited Warranty

For one year from the date of original purchase, this warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. Service provided by Viking under the above warranty must be performed by a Viking factory authorized servicer, unless otherwise specified by Viking. Service provided during normal business hours.

Five Year Sealed System Limited Warranty

For five years from the date of original purchase, Viking will repair or replace the following parts, labor not included, that prove to be defective in materials or workmanship: compressor, condenser, evaporator, drier, and all connecting tubing. All service provided by Viking under the above warranty must be performed by a Viking factory authorized servicer, unless otherwise specified by Viking. Service provided during normal business hours.

Terms

These warranties apply only to products installed in any one of the fifty states of the United States, the District of Columbia, or the ten provinces of Canada. The warranties do not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service, repair, acts of God, fire, flood or other natural disasters. The product must be installed, operated, and maintained in accordance with your product's User Guide.

The remedies described above for each warranty are the only ones that Viking will provide, either under these warranties or under any warranty arising by operation of law. Viking will not be responsible for any consequential or incidental damages arising from the breach of these warranties or any other warranty, whether express, implied, or statutory. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

Any warranty that may be implied in connection with your purchase or use of the product, including any warranty of *merchantability* or any warranty *fit for a particular purpose* is limited to the duration of these warranties, and only extends to five years in duration for the parts described in the section related to the one year limited warranty above. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

- Service must be dispatched by the factory to be eligible for warranty coverage.
- The warranties only apply to the original purchaser and are non-transferable.
- Replacement water filters, light bulbs, and other consumable parts are not covered by these warranties.
- The start of Viking's obligation begins on the shipment date from the factory.
- Food, beverage, and medicine loss are not covered by these warranties.
- If the product is located in an area where Viking factory authorized service is not available, you may be responsible for a trip charge or you may be required to bring the product to a Viking factory authorized service location at your own cost and expense.
- Any product purchased as a floor display is covered by a 90-day warranty only.
- Signal issues related to Wi-Fi connectivity are not covered by these warranties.

For parts and service assistance, or to find Viking factory authorized service near you, contact Viking: 1260 E. Van Deinse Street, Greenville, MI 48838 • commercialservice@vikingrange.com • +1.616.754.5601