

# Viking Use & Care Manual



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[vikingrange.com](http://vikingrange.com)

## Built-In Gas Outdoor Wok "T" Series

## Congratulations . . .

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product and hope that you will again select our products for your other major appliance needs.

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## WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

-Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electric switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



## WARNING

1. Read all instructions before using the product.
2. Install or locate the product only in accordance with the provided instructions.

## Important Safety Instructions

1. **These units are for outdoor use only!** Do not operate in enclosed areas. This could result in carbon monoxide build-up which could result in injury or death.
2. Your appliance should be installed by a qualified technician. The appliance must be installed according to local codes. Have the technician show you the location of the gas shutoff valve on the appliance so you know where and how to turn off the gas if necessary.
3. Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorized service agency.
4. The "push-to-turn" knob of this appliance is designed to be child safe. However, children should not be left alone in the kitchen while the appliance is in use. Do not store items of interest to children over the appliance. Children climbing to reach items could be seriously injured.
5. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering utensil completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
6. Never leave surface area unattended at high heat setting. Boilovers cause smoking and greasy spillovers which may ignite.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
8. Never use your appliance for warming or heating a room. This is based on safety considerations.
9. Use proper pan size. Select utensils having flat bottoms large enough to cover the burner. Using undersized utensils allows the flame to come up the side of the utensil, scorching the outside of the utensil and making clean-up more difficult.
10. The flame of the burner should be adjusted to cover the bottom of the pan. Excessive burner setting may cause scorching of adjacent countertop surfaces, as well as the outside of the utensil. This is based on safety considerations.
11. Use only dry pot holders. Damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot surface areas. Do not use a towel or other bulky cloth.

12. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of provided utensil should be positioned so that it is turned to side of the unit, away from the front.
13. Surface areas near burners may become hot enough to cause burns. During and after use, do not touch areas near burners until they have had sufficient time to cool.
14. Once the unit is installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed.
15. Storage cabinet areas above the appliance must be a minimum of 36 inches above the appliance and cannot project more than 13 inches outward from rear wall. Beware of potential hazards associated with retrieving items from such cabinets when the appliance is in operation.
17. Keep the ventilation openings of the gas cylinder enclosure free and clear from debris.
18. Spiders and insects can nest in the burners of the unit and block the gas and air flow to the burner ports. This may cause a fire behind the manifold cover. Inspect and clean the burners periodically.
19. If the outdoor cooking appliance is not in use, the gas must be turned off at the supply cylinder.
20. Gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or other enclosed areas.
21. Before lighting the burners, inspect the gas supply hose. If there is evidence of cuts, wear, or abrasions, it must be replaced prior to use.
22. If the following instructions are not followed exactly, a fire causing death or serious injury may occur:
  - Do not store a spare LP gas cylinder under or near this appliance.
  - Never fill the cylinder beyond 80 percent full.

**SAVE THESE INSTRUCTIONS**

## Before You Use Your Wok

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil and grease which may have remained from the manufacturing process. Before starting to cook, clean the wok thoroughly with hot, soapy water.

### Wok Pan w/Lid

Remove all packaging materials and temporary labels from the wok. Clean thoroughly with hot soapy water and dry thoroughly. Apply a light coat of vegetable oil (do not use corn oil) to the entire inside surface with a paper towel. Heat the wok on a medium setting until the cooking surface turns golden brown. Repeat this procedure several times. This seasoning seals the pores of the metal, keeps food from sticking, and prevents the wok from rusting. Wipe off excess oil before using or storing.

For LP units, check the connection with a soap and water solution after attaching the hose. Make sure there is gas in the tank and tank is upright. **Keep a spray bottle of soapy water near the gas supply valve and check the connections for gas leaks before each use.**

## Using Your Wok

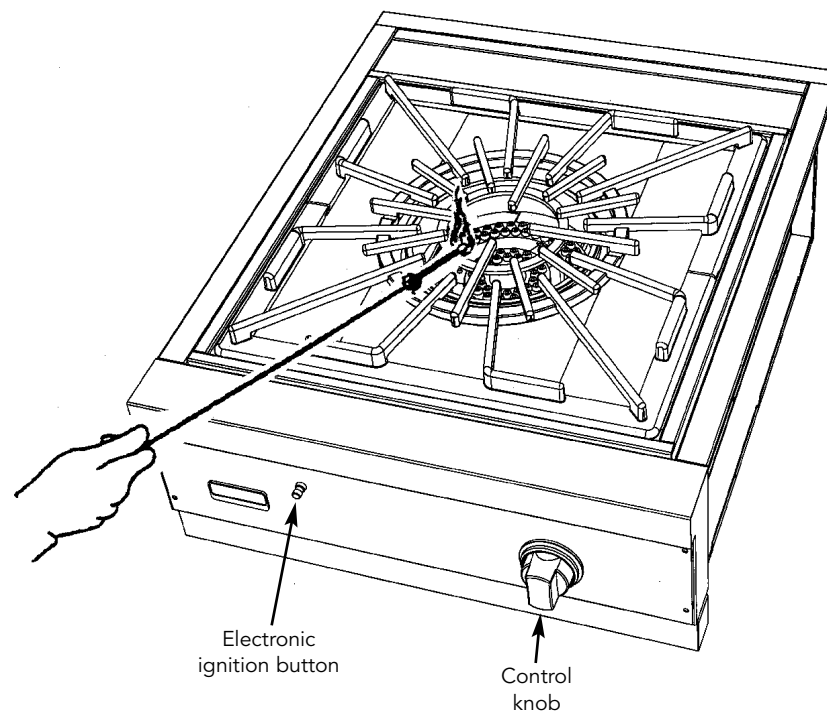
### Lighting the Burner

**CAUTION: Before lighting the burners, remove the outdoor cover!**

Push and turn the control knob until the "OFF" position on the knob aligns with the "LIGHT" position on the control panel. **Immediately press the electronic ignition button.** You will hear a clicking sound. At the same time a spark will be provided at the grill burner. **If the burner does not light in 4 seconds, turn the knob to "off" and wait 5 minutes before trying again.** This will allow accumulated gas to dissipate. After several failed attempts the burner can be lit with a paper book match and the lighting rod located in the drip tray.

### To light with a Match

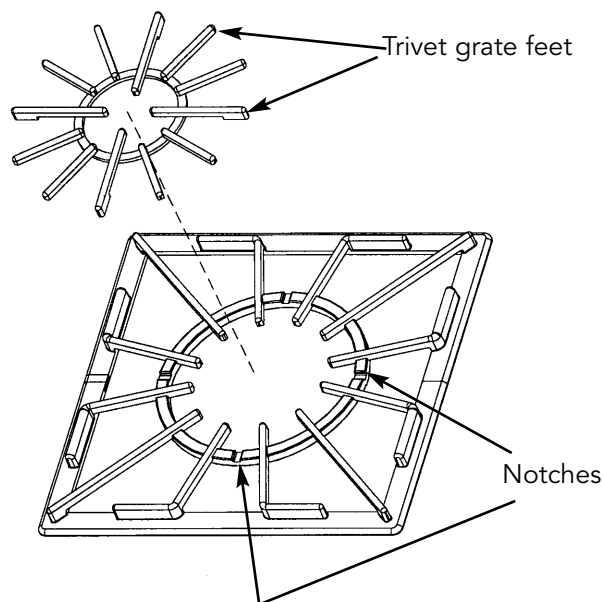
If you have just attempted to light the burner with the ignitor, allow 5 minutes for any accumulated gas to dissipate. Keep your face as far away from the burner as possible. Place the lit match and the lighting rod (supplied in the drip tray) next to the burner. Push and turn the control knob. **If the burner does not light in 4 seconds, turn the knob "off", wait 5 minutes and try again.**



For proper lighting and efficient performance of the burner, it is necessary to keep the igniter and burner ports clean. If the flame is uneven, flutters, makes excessive noise or lifts, check to see if the burner ports are clogged. If the ports are clogged, use a wire, straightened paper clip, or needle to clear the ports. **Do not use a toothpick; it could break off in the port.** If the condition persists, contact an authorized service agency for adjustments.

### Using the Trivet Grate (Center Grate)

The trivet grate converts the large burner grate to a grate suitable for use with large stock pots. To use the trivet grate, place the small grate in the center of the large grate. Turn the trivet grate until the feet on the trivet grate sits inside the notches located on the center ring of the large grate.



## Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your appliance must be kept clean and maintained properly.

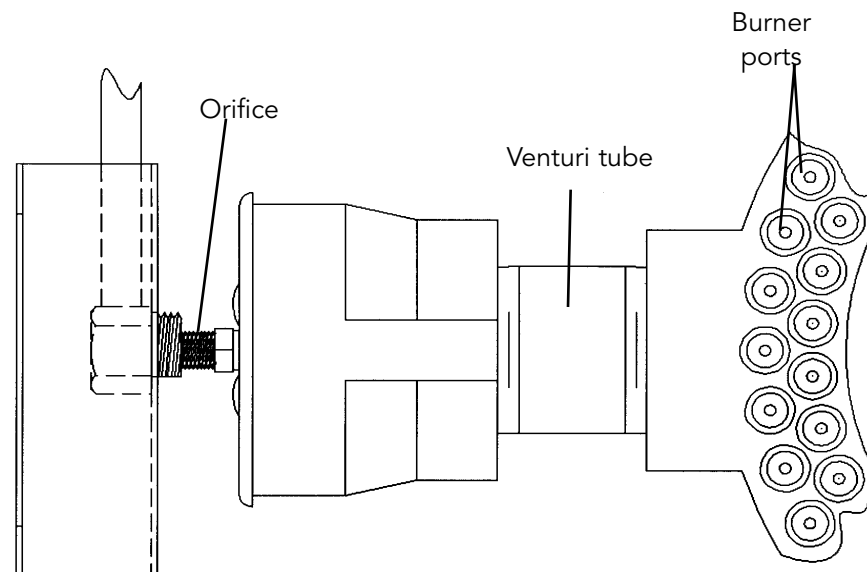
### Porcelain Parts (Grate)

Allow the grate and grate support to cool to a safe temperature level. Wipe up spillovers as soon as possible after they occur and before they get a chance to burn in and cook solid. The grate and grate support are coated with a porcelain enamel finish for durability. Wash in hot, soapy water and rinse clean. For stubborn stains, use a mild abrasive cleanser or non-abrasive soap-filled pad. Abrasive cleansers used vigorously or too often can eventually scratch and harm the enamel.

### Cast Iron Burner

For proper lighting and performance of the burner, keep the electric igniter and burner ports clean. It is necessary to clean these only when the flame does not burn blue completely around all rings of the burner, when there is a severe spillover or when the burner does not light, even though the electric spark igniter sparks.

Clean the burner by scraping off burned on food soil. Use a wire, a straightened paper clip, or needle to clean the ports. **Do not use a toothpick; it could break off in the port. Be sure the venturi tube remains dry.**



### Wok Pan w/Lid

Wash the wok after each use in hot, soapy water. Do not use harsh abrasives or scouring pad as they can harm the protective seasoning. Dry thoroughly. Apply a light coat of cooking oil to the inside surface with a paper towel. Place over medium heat for 15 - 30 seconds. Remove from heat and allow to cool. Wipe off excess oil before storing in an inside cabinet. **Do not store the wok pan and lid outdoors.**

### Stainless Steel Parts

All stainless steel body parts should be wiped with hot, soapy water at the end of each cooling period or with a liquid cleaner designed for stainless steel when soapy water will not do the job. **DO NOT USE** steel wool, abrasive cleansers, cloths, or powders. If it is necessary to scrape the stainless to remove encrusted materials, soak the area with hot towels to loosen the material, then use a nylon spatula or scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Do not permit citrus or tomato juice to remain on the stainless steel surface, as citric acid will permanently discolor stainless steel.

### Brass Parts

All brass special ordered parts are coated with an epoxy coating. **Do Not Use Brass or Abrasive Cleaners on the Brass Option Parts.** They 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.

### Spider and Insect Warning!!

Spiders and insects can nest in the burners of this or any other unit located outdoors and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

### When to look for spiders:

You should inspect the burners at least once a year or immediately if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow.
2. The gas wok does not reach the proper temperatures.
3. The gas wok heats unevenly.
4. The burner makes a popping noise.

### Service Information

If your appliance should fail to operate:

1. Is the electrical cord securely inserted into the electrical outlet?
2. Is the circuit breaker open, or is fuse blown?
3. Is there gas supply to the appliance?

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:
  - a. Model number
  - b. Serial number
  - c. Date purchased
  - d. Name of dealer from whom purchased.
3. Clearly describe the problem that you are having.

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 (662) 451-4133 or write to:

**VIKING RANGE CORPORATION  
PREFERRED SERVICE**

111 Front Street  
Greenwood, Mississippi (MS) 38930 USA

**Record the information indicated below. You will need it if service is ever required.** The serial number for your built-in wok is located on the left hand side under the grate support.

Model number: \_\_\_\_\_ Serial number: \_\_\_\_\_

Date of purchase: \_\_\_\_\_ Date installed: \_\_\_\_\_

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

Address: \_\_\_\_\_

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

**THIS MANUAL SHOULD REMAIN WITH THE APPLIANCE FOR  
FUTURE REFERENCE.**

## PROFESSIONAL SERIES BUILT-IN GAS OUTDOOR WOK/COOKER

### ONE YEAR WARRANTY

Built-in gas woks (VGWT Series) and all of their component parts, except as detailed below\*, are warranted to be free from defects in material or workmanship under normal household use for a period of twelve (12) months 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.

\*Porcelain 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 PURCHASE.

### FIVE YEAR WARRANTY

Any burner which fails due to defective materials or workmanship in normal household use during the second through the fifth 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.

### LIFETIME LIMITED WARRANTY

Any stainless steel part which rusts through due to defective material or workmanship in normal use during the second year through the useful lifetime of the unit from 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.

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

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where the 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, outdoor use, improper installation, improper operation or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. 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. 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 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 the 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 burner are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. 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. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

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