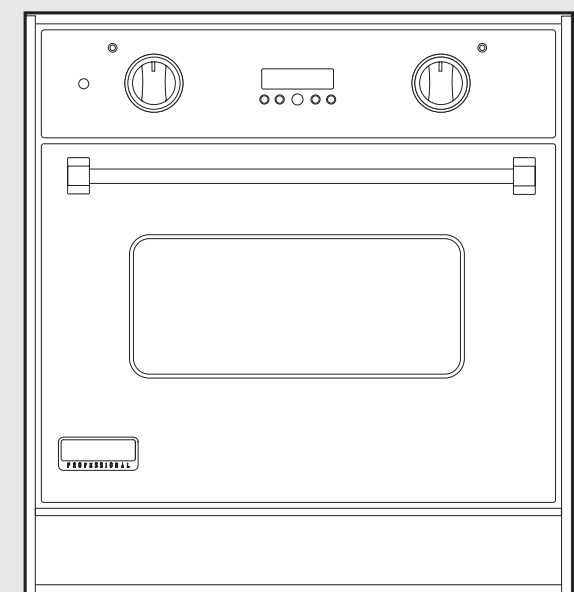


# Installation Guide



Viking Range Corporation  
111 Front Street  
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For product information,  
call 1-888-845-4641  
or visit our web site at  
[www.brigade.ca](http://www.brigade.ca)



Professional Built-In Gas  
Thermal-Convection Ovens



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# IMPORTANT—Please Read and Follow

- Before beginning, please read these instructions completely and carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1 NFPA54-latest edition.
- The installer must leave these instructions with the consumer who should retain for local inspector’s use and for future reference.

**In Canada:** Installation must be in accordance with the current CAN/CGA B149.1 & 2 Gas Installation codes and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

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

**Your safety and the safety of others is very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

**DANGER**

**Hazards or unsafe practices which WILL result in severe personal injury or death**

**WARNING**

**Hazards or unsafe practices which COULD result in severe personal injury or death**

**CAUTION**

**Hazards or unsafe practices which COULD result in minor personal injury or property damage**

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# IMPORTANT—Please Read and Follow

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

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range Corporation will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

**If the use of a GFI is required**, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

## ⚠ WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

## ⚠ DANGER



### Electrical shock hazard.

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

## ⚠ WARNING

No attempt should be made to operate the appliance during power failure.

## ⚠ DANGER



**Fire/explosion hazard.**  
**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 electrical switch.
  - DO NOT** use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone.
  - Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

## ⚠ DANGER



### Chemical hazard.

To avoid risk of property damage and/or personal injury or death; this appliance is not to be used as a heating source.

- Benzene is a chemical which is part of the gas supply to this cooking product, which is consumed in the flames during combustion. Exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion.
- This appliance contains or produces chemicals which can cause serious injury or death and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained in accordance to the instructions in this document.

## ⚠ WARNING



### Moving hazard.

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

## ⚠ WARNING

**DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit.

## ⚠ WARNING

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

## ⚠ DANGER



### Gas leak hazard.

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

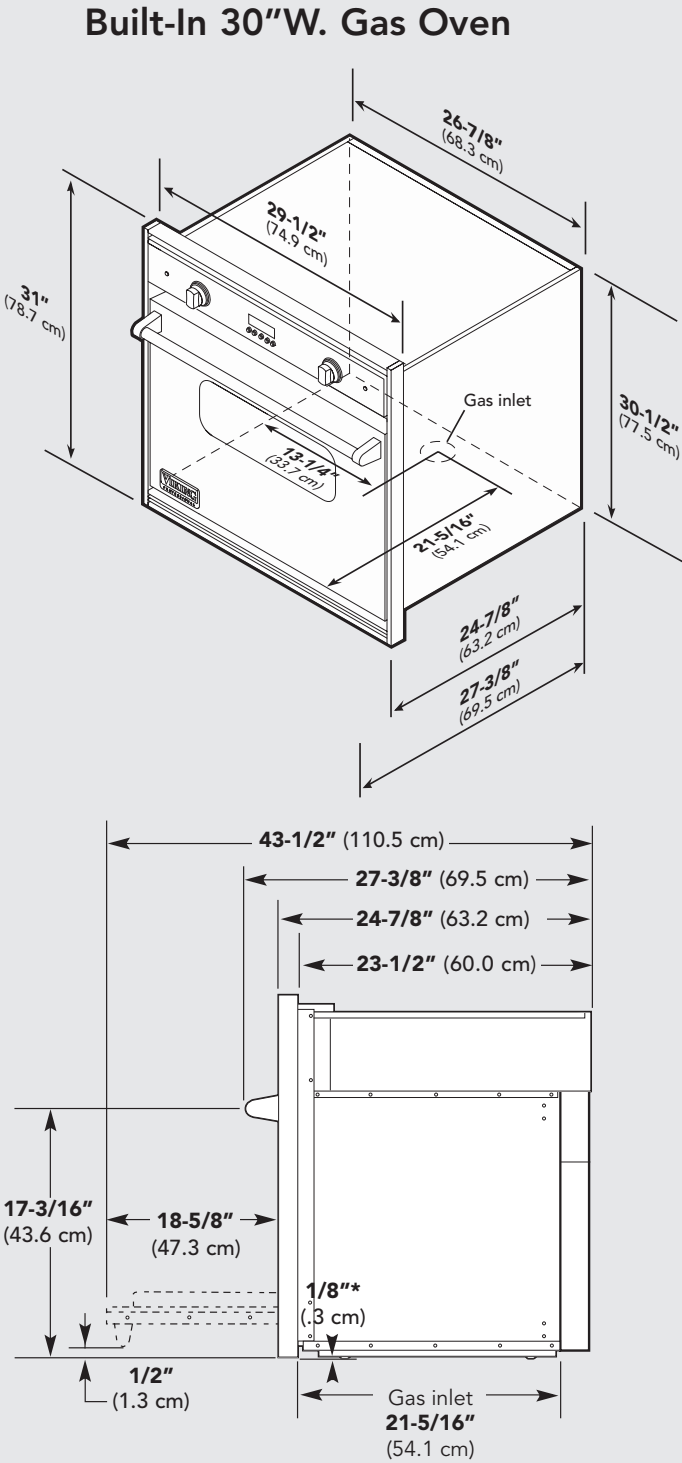
## ⚠ WARNING

The use of cabinets for storage above the oven may result in potential fire or burn hazard.

## ⚠ WARNING

The misuse of the oven door(s) (e.g. stepping, sitting, or leaning on them) can result in hazards or injuries and damage to the product.

# Dimensions



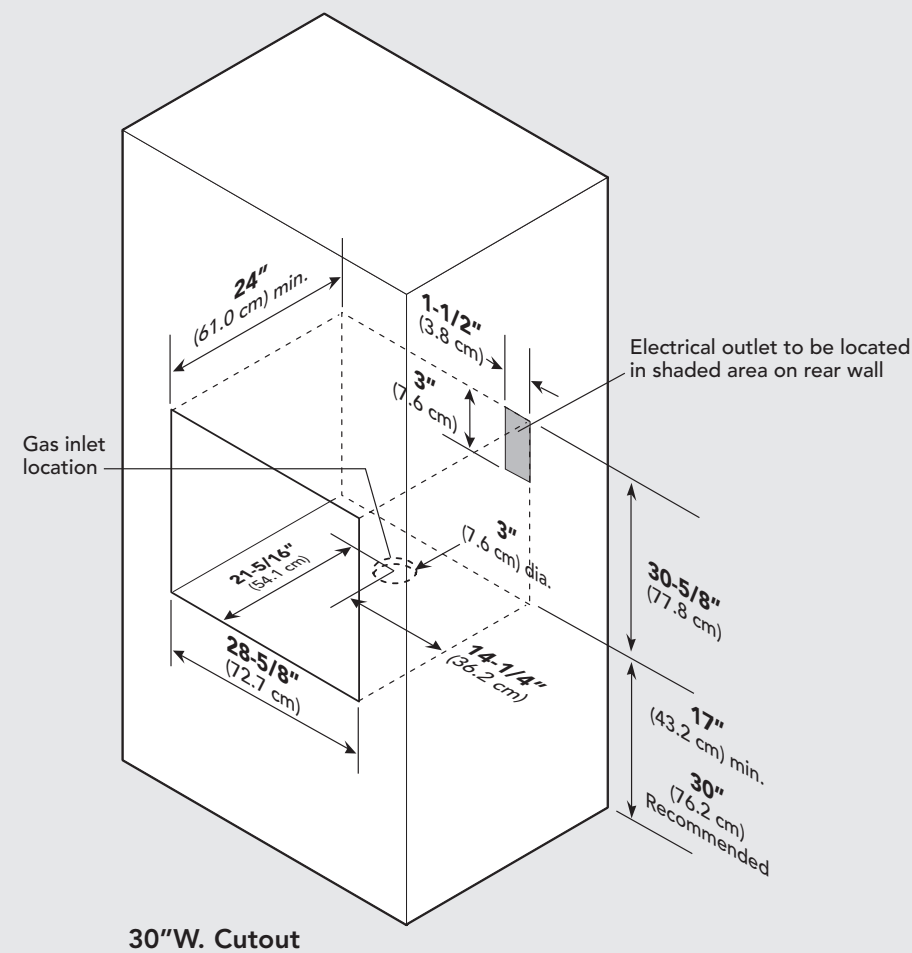
\*Note: Bottom of cutout to bottom of trim—used for installing warming drawer below oven.

# Specifications

Built-In 30"W. Gas Oven	
Description	CVGSO100
Overall width	29-1/2" (74.9 cm)
Overall height	31" (78.7 cm)
Overall depth from rear	To edge of door—24-7/8" (63.2 cm) To end of handle bracket—27-3/8" (69.5 cm) With door open—43-1/2" (110.5 cm)
Cutout width	28-5/8" (72.7 cm)
Cutout height	30-5/8" (77.8 cm)
Cutout depth	24" (61.0 cm) min.; unit extends into cutout 23-7/8" (60.6 cm); cord protrudes 1/2" (1.3 cm) beyond 23" (58.4 cm)
Cutout height from floor	17" (43.2 cm) min.
Gas requirements	Shipped natural or LP/Propane gas; LP must be specified after color code; accepts standard residential 1/2" (1.3 cm) ID gas service line.
Gas manifold pressure	Natural 5.0" W.C.P. / Liquid propane L/P 10.0" W.C.P.
Electrical requirements	120 VAC/60 Hz 4 ft. (121.9 cm) 3-wire cord with grounded 3-prong plug attached to product. Flexible cord/connector must be 1/2" ID (1.3 cm). Cord must be agency approved for use with household gas ovens.
Maximum amp usage	1.2 amps
Infrared broil burner rating	18,000 BTU Nat. (5.3 kW)
Bake burner rating	One 30,000 BTU Nat./LP (8.8 kW)
Oven interior width	23" (58.4 cm)
Oven interior height	16-1/8" (40.9 cm)
Oven interior depth	15-3/8" (39.1 cm)
Oven volume	Total oven capacity—4.0 cu. ft. AHAM Standard 3.3 cu. ft.*
Approximate shipping weight	310 lbs. (139.5 kg)

\*Note: The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

# Cutout Dimensions



# Clearance Dimensions

**Note:** Door handle of oven should be 36" (91.4 cm) above the floor.

**Note:** The grounded electrical socket should be placed above or below cutout(s).

## CAUTION

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

## CAUTION



### Burn hazard.

To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns.

# Electrical & Gas Requirements

## Electrical Requirements

Check your national and local codes regarding this unit. These ovens require 3-wire, 120 VAC/60 Hz. See "Connecting Gas & Electrical" section for grounding instructions.

## WARNING



### Electrical shock hazard.

To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the oven is installed and ready to operate, installation by an authorized installer only.

These ovens are designed specifically for natural gas or liquid propane (LP) gas. It is shipped from the factory adjusted for use with natural or propane (LP) gas. Before beginning installation verify that the model is compatible with the intended gas supply.

### Manual shut-off valve:

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency.

**In Massachusetts:** A "T" handle type manual valve must be installed in the gas supply line to the appliance.

**IMPORTANT:** Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

## Gas Connection

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

# Electrical & Gas Requirements (cont.)

## Pressure Regulator:

- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this oven since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.
- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on these ovens can withstand a maximum input pressure of 1/2" PSI (14.0" W.C.P.). **If the line pressure is in excess of 1/2" PSI (14.0" W.C.P.), a step down regulator will be required.**
- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

## Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.

## Rigid Connections:

- Incoming gas from the service supply is brought from an intake pipe (not supplied) to the back center of the unit through the shut-off valve (not supplied) to the regulator. (See "Cutout Dimensions" section for gas inlet location.)

**In Canada:** CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.

**In Massachusetts:** This appliance must be installed with a 36" (3-foot) long flexible gas connector.

## ⚠ CAUTION

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

# General Information

## READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.

- All openings in the wall behind the appliance or in the floor under the appliance should be sealed.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
- Disconnect the electrical supply prior to servicing or cleaning.
- When removing the appliance for cleaning or service, disconnect AC power supply and carefully remove the appliance by pulling forward.
- Electrical requirements are listed in the product specifications under the "Electrical & Gas Requirements" section.
- Do not obstruct the flow of combustion and ventilation air.

## ⚠ CAUTION

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

## ⚠ CAUTION

The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact an authorized service center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

## Moving, Handling, and Unpacking

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the ovens.

Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

## Recommendations for Unpacking

- Products are shipped on pallets with foam footings and corrugated inner-packing and exterior hoods.
- Products are anchored to the pallet using metal straps that are screwed to the bottom of the product and the pallet.
- **DO NOT** remove protective packaging until you are ready to perform the installation.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cover.
- Remove the corrugated cover by lifting it off the product and remove the inner-packing.
- Detach the product from the metal anchor strip by removing the attachment screw.



# General Information (cont.)

## Recommendations for Moving

- The appliance is heavy – use extreme care when handling!

### ⚠ NOTICE

**DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **DO NOT** lift or carry the door by the handle.

Removing the door must be done by your dealer, a qualified licensed plumber, or certified gas installer.

- Only proper equipment should be used to move products.
- **ALWAYS** take steps to protect flooring at the installation location when moving products.

## Installation

### Site Preparation

**Note:** It is recommended that a thorough site inspection be conducted PRIOR to unpacking and moving this appliance.

- **WARNING: DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent personal injury to hands and/or fingers. **Do not lift or carry the door by the handle.**
- Confirm available access to adequate power – see electrical requirements.

**Note:** A minimum of 2" spacing above and below the oven to any adjacent items is required for ventilation purposes.

- It is recommended that 3/4" or larger material be utilized to create a support platform for this appliance.
- **BE SURE** that support for this appliance is perpendicular to the front facing of the wall or cabinet before you perform the installation.
- Use of a hydraulic lift is recommended for the installation of double oven units.
- All openings in the wall behind the appliance or in the floor under the appliance should be sealed.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
- **WARNING: DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE. SUCH USE MAY RESULT IN FIRE, ELECTRICAL SHOCK OR OTHER PERSONAL INJURY.**

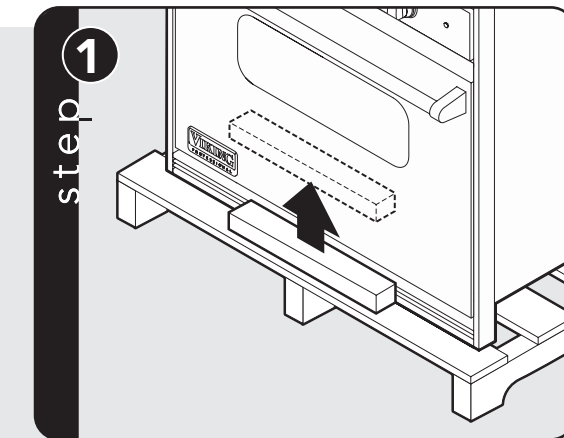
# Installation

### ⚠ NOTICE

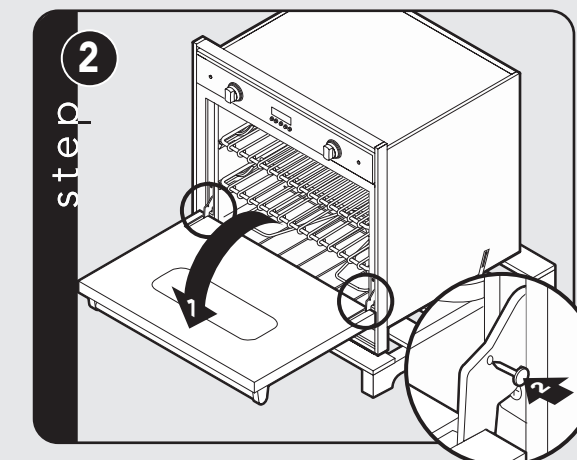
**DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **DO NOT** lift or carry the door by the handle.

Removing the door must be done by your dealer, a qualified licensed plumber, or certified gas installer.

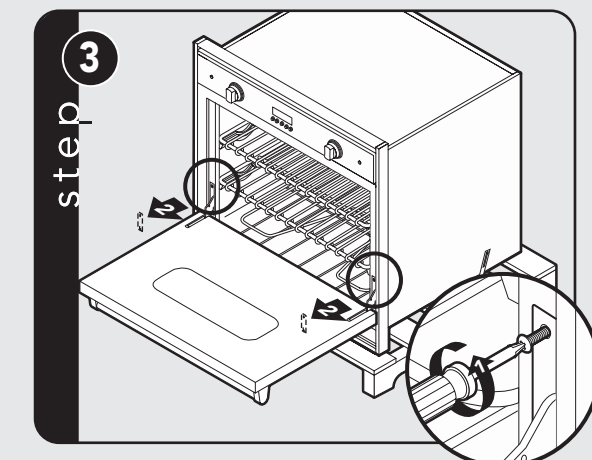
## Door Removal



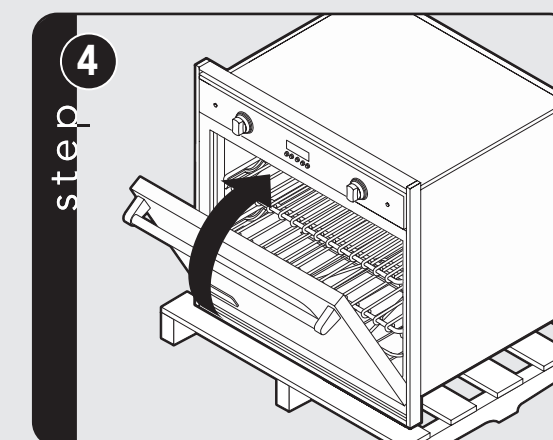
Remove wooden brace on front of pallet.



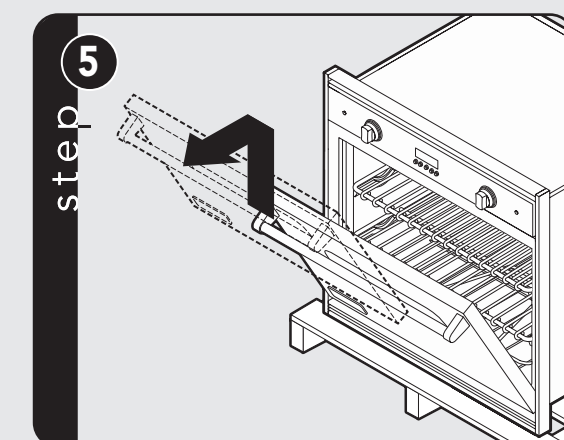
Open door completely. Place pin in pin hole.  
**Note:** Two pins included.



Remove hinge trim screws. Take off hinge trim.



Close until pins stop door.



Lift door up and out.  
**Note:** Do not lift door using handle.

## Connecting Gas & Electrical

### ⚠ DANGER



#### Gas leak hazard.

To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

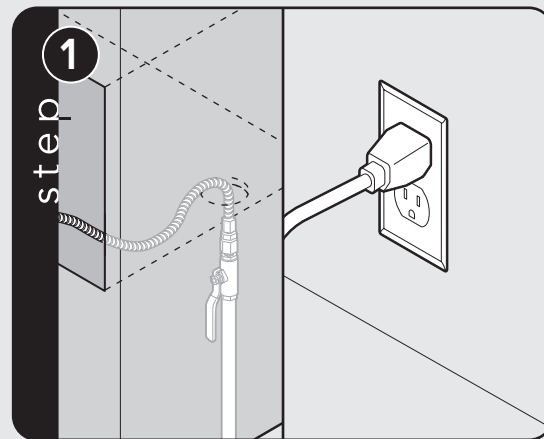
- **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

### ⚠ WARNING



#### Electrical shock hazard.

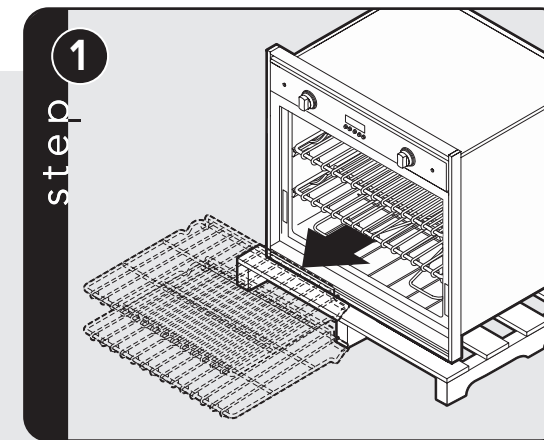
To avoid the risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.



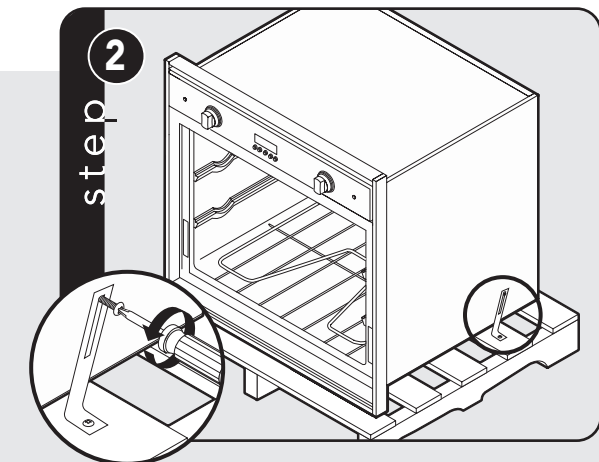
Connect gas and electrical. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.

**Note:** Refer to "Electrical & Gas Requirements" section for proper installation information.

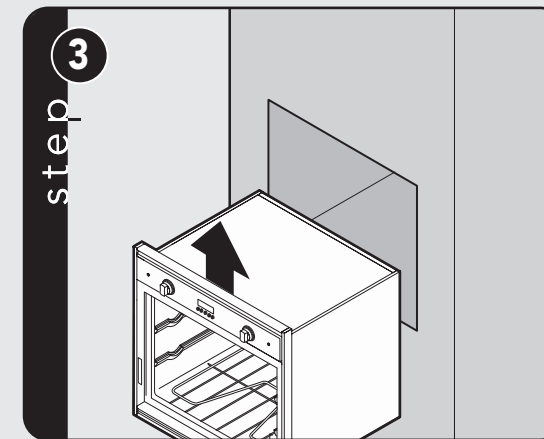
## Final Installation



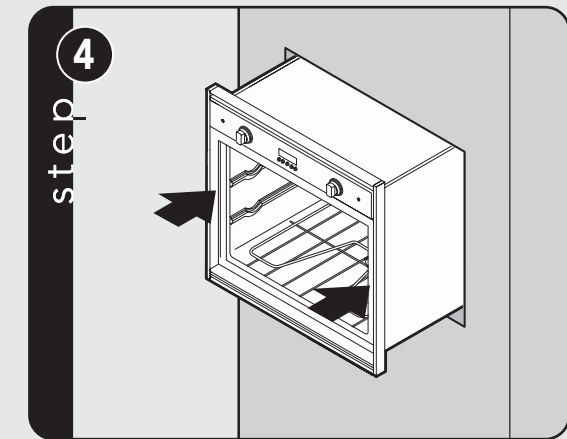
Remove racks.



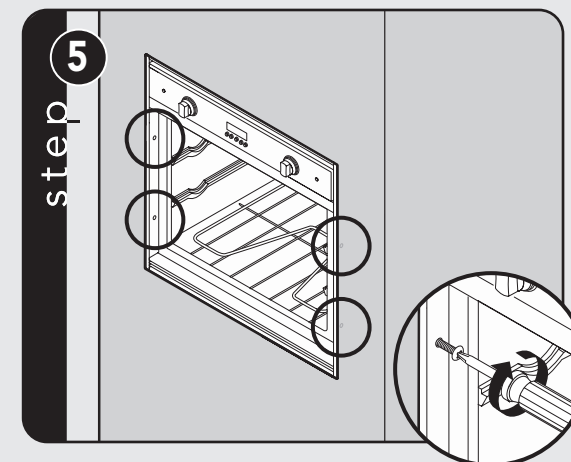
Unscrew pallet screws from side of oven.



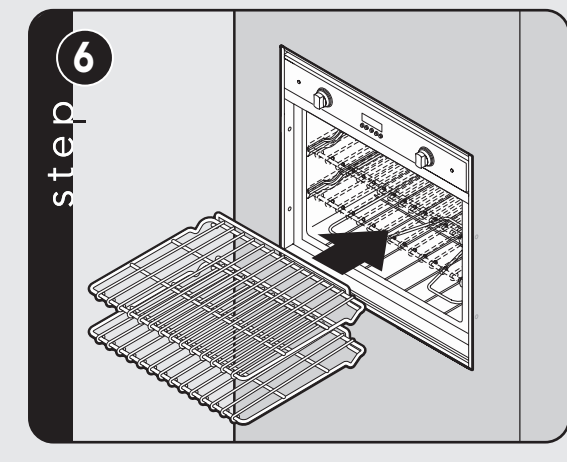
Lift oven into position.



Push oven straight into cabinet.



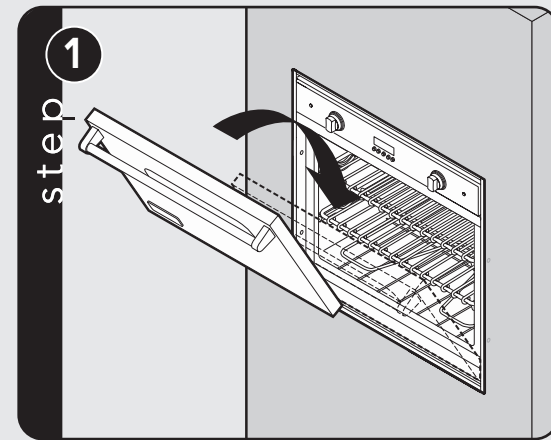
Attach screws to the side of the framing.  
**Note:** Four screws (two on each side).  
(Screws not included.)



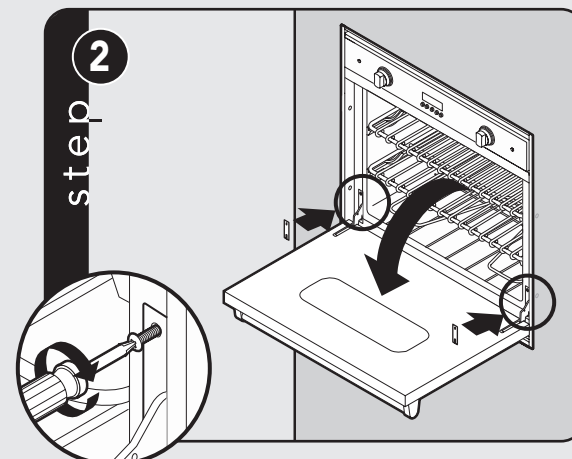
Replace racks.



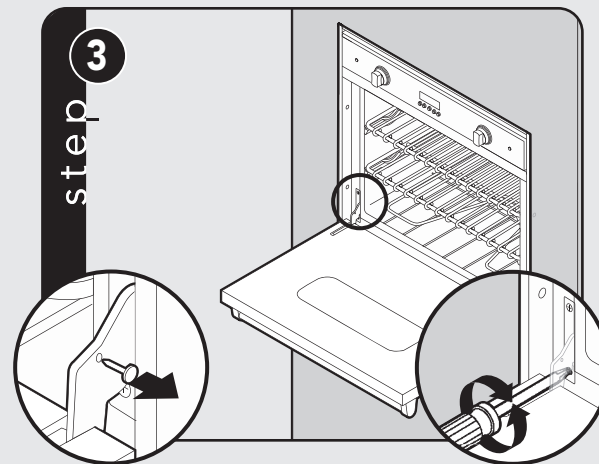
## Door Replacement & Adjustment



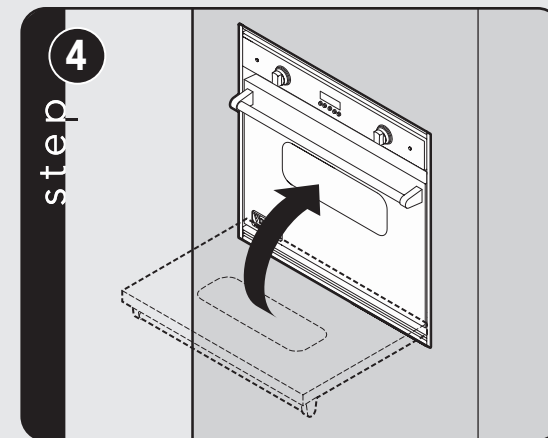
Replace door.



Open door completely. Reinstall hinge trim plates.  
**Note:** Screw holes may need to be re-aligned.



Take out pins.  
**Note:** To adjust door turn adjustment screw clockwise (up) or counterclockwise (down).



Close door.

## Final Preparation

1. Some stainless steel parts may have a plastic protective wrap, which must be peeled off. All stainless steel body parts should be wiped with hot soapy water and with liquid cleaner designed for this material. If build-up 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.
2. The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and installation debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soapy water are rarely needed.

# Performance Checklist

A qualified installer should carry out the following checks:

1. Check oven bake function—bake burner on full power. Tubular bake burner should reignite on both sides. Convection bake function—bake burners the same with the convection fan on.

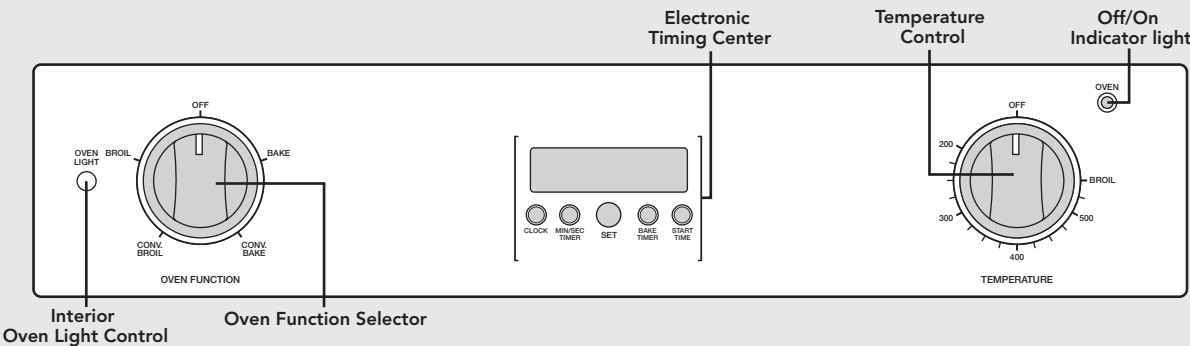
2. Check oven broil function—infrared broil screen should glow. Covection broil function is the same with convection fan on.

3. Check air shutter adjustment; sharp blue flame, no yellow tipping, no sooting, no flame lifting.
4. Check for gas leaks (odor) at all gas conversions.

5. Check convection fan switch and fan operation.

6. Check light switch and light operation.

7. Check for proper fit of door seals.



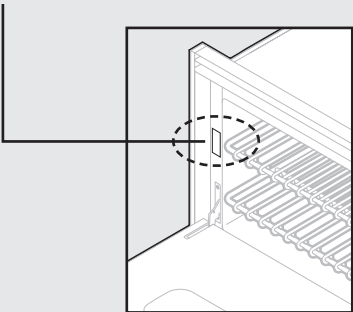
# Service & Registration

Only authorized replacement parts may be used in performing service on the appliance. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All servicing should be referred to a qualified technician.

Contact Viking Range Corporation, 1-888-845-4641, for the nearest service parts distributor in your area or write to:

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

The model and serial number for your oven can be found by opening the door and looking on the front frame to the left of the oven cavity.



Record the following information indicated below. You will need it if service is ever required.

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Date of purchase \_\_\_\_\_

Date installed \_\_\_\_\_

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

Address \_\_\_\_\_

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