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VIKING DGCU1655BSB Owner's Manual

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Viking Range Corporation
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For more product information
call 1-888-VIKING1 (845-4641),
or visit the Viking Web site
vikingrange.com

F20333A

(MS0705VR)

Bu

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 product, and hope that you will again select our products for your other major appliance needs.

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WARN

If the information in this manual explosion may result causing pro
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-Do not store or use gasoline or oth
the vicinity of this or any other appl

WHAT TO DO IF Y

- Do not try to light any appliance
- Do not touch any electrical switch; building.
- Immediately call your gas supplier if the gas supplier's instructions.
- If you cannot reach your gas supplier
- Installation and service must be per service agency, or the gas supplier.

WARN

1. Read all instructions before us
2. Install or locate the product or provided Installation Instructio

Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the unit, follow basic precautions, including the following:

1. Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to national or local codes. Have this technician show the location of the gas shut-off valve on the appliance so you know where and how to turn off the gas if necessary.
2. Do not attempt to repair or replace a part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. A qualified technician is required for any adjustments or conversions to Nat. or LP gas.
3. Do not operate the unit if it is not working properly, or if it has been damaged or dropped.
4. The "push-to-turn" knobs of this appliance are 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 unit. **CAUTION:** Children climbing to reach items could be seriously injured.
5. GREASE is flammable and should be handled carefully. 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. Do not use water on grease fires. Flaming grease outside of utensil can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher.
6. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
7. Never use your unit for warming or heating a room. Persons could be burned or injured, or a fire could start. This is based on safety considerations.
8. Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Never leave surface area unattended at high heat setting. Boilovers cause smoking and greasy spillovers which may ignite.
10. If you are "flaming" liquor or other spirits under an exhaust hood, **TURN THE FAN OFF.** The draft could cause the flames to spread out of control.

11. Use proper pan size. Select utensil large enough to cover the burner. Use lid to prevent flame to come up the side of the pan. Do not touch the utensil and making cleanup hot. Do not use covers or trivets over the burners.
12. The flame of the surface burner should not touch the bottom of the pan or pot. Excess heat can cause scorching of adjacent countertop and damage to the utensil. This is based on safety considerations.
13. Keep area clean and free from clutter. Do not use other flammable liquids.
14. Do not heat unopened food containers. This can cause the container to explode. Hot steam and container particles could cause injury.
15. To reduce the risk of burns, ignition, or spillage due to unintentional contact with the flame, the utensil should be positioned in the center of the appliance, and not over or near adjacent burners. This will help reduce the risk of flammable materials, and spills.
16. Surface areas near burners may become hot. During and after use, do not touch these areas until they have had sufficient time to cool.
17. Clean unit with care. Some cleaners can be applied to a hot surface. If a wet surface is on a hot cooking area, be careful.
18. Storage cabinet areas above the appliance should be 36" (91.4 cm) above the appliance and 13" (33.0 cm) outward from the rear edge to avoid hazards associated with retrieving items while appliance is in operation.
19. Once the unit is installed as outlined in this manual, it is important that the fresh air supply for the gas cooking appliance results in adequate ventilation in the room in which it is installed. The unit is ventilated. Keep natural venting device clear of any obstruction. Prolonged operation may call for additional (such as opening windows for ventilation (such as increasing the fresh air present)).
20. Disconnect electrical supply before servicing.

-SAVE THESE INSTRUCTIONS

Before Using Your Surface Unit

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 unit thoroughly with hot, soapy water.

Cooking Utensils

Each cook has their own preference for the particular cooking utensils that are most appropriate for the type cooking being done. Any and all unit safe cooking utensils are suitable for use on the appliance, making it unnecessary to replace your present domestic utensils with commercial cookware. This is a matter of personal choice. As with any cookware, yours should be in good condition and free from excessive dents on the bottom to provide maximum performance and convenience.

NOTE: When using big pots and/or high flames, it is recommended to use the front burners. There is more room in the front and potential cleanup of rear of appliance due to staining or discoloration will be minimized.

Using Your Surface Unit

To light the surface burners, push and turn the appropriate control knob counter-clockwise to any indicated position. This control is both a gas valve and electric switch. Burners will ignite at any "on" position with the automatic reignition system. If the flame goes out for any reason, the burners will automatically reignite if the gas is still flowing. When the gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a "clicking" sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

Within a few moments, enough gas will have traveled to the burner to be able to light. When the burner lights, turn the control to any position to adjust the flame. The control knobs do not have fixed positions between Hi and Simmer. They can be turned to any setting indicated or to any position in between as long as it is past the ignition position. The ignitor will turn off and the clicking will stop when the burner ignites. If the unit is not properly grounded, the ignitor will become grounded and click intermittently even after the burner has ignited. If this occurs, have a qualified technician check the wall receptacle and wiring.

IMPORTANT: The ignitors may click a number of times before the burner ignites. This is normal. All ignitors will spark regardless of which burner is being operated.

Surface Cooking Tips

- The simmer line on the control panel is the correct setting for a simmer setting and produces a high flame. Turn the control knob towards "OFF" and the flame will adjust to a low flame.
- Use low or medium flame heights when cooking with metal conductors of heat, such as glass, ceramic, or enameled cookware. Adjust flame height until it covers approximately 2/3 of the burner. This will ensure more even heating within the pot and prevent burning or scorching of food.
- Reduce the flame if it is extended beyond the burner. A flame that extends along the sides of the burner will heat the utensil handle and kitchen area, wasting energy.
- Reduce the flame height to the minimum for a gentle boil as it does at a rolling boil. A high flame necessary causes a loss in food flavor.

TEMPERATURE SETTING

<u>HEAT SETTING</u>	<u>USE</u>
Simmer	Melting small amounts
Low	Melting large amounts
Med - Low	Low temperature cooking Simmering large amounts Heating milk
Med	Sauteing and browning Maintaining a simmer
Hi - Med	High temperature cooking Pan broiling Maintaining a boil
Hi	Boiling liquids Deep fat frying

***Note: The above information is given as a guide. Vary the heat settings to suit your cooking needs.**

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is not exception. Your appliance must be kept clean and maintained properly.

Porcelain Parts

Wash with warm soapy water. **Do not use** steel wool, abrasive cleansers, ammonia, or acids which may damage the finish.

Glass Ceramic (If Applicable)

Cleaning of glass ceramic tops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your glass ceramic top, follow these basic steps:

For normal light soil:

Rub a few drops of a glass ceramic cream to the cool soiled area using a damp paper towel. Wipe until all soil and cream are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.

For heavy, burned soil:

1. Apply a few drops of glass ceramic cleaning cream to the cool soiled area.
2. Using a damp paper towel, rub cream into burned on area.
3. Carefully scrape remaining soil with a razor scraper. Hold the scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
5. Buff with a dry paper towel. As the cleaning cream cleans, it leaves a protective coating on the glass surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the glass ceramic top more susceptible to staining.

Cleaning Problems on Glass

Problem	Cause	To Fix
Brown streaks and specks	Cleaning with sponge or cloth containing soil-laden detergent water	Use cream with a paper towel
Blackened burned on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread	Wipe soon to not burn items cooking
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt sugar) can get caught on the bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic glass, or ceramic coated cookware.	Wipe cookware daily cream ceramic coated
Smearing or streaking	Use of too much cleaning cream or use of a soiled dishcloth	Use a cream through drying paper scrub
Metal markings silver/gray marks	Sliding or scraping metal utensils on glasstop	Do not use objects
Hard water spots	Condensation from cooking may cause minerals found in water and acids to drip on glasstop and cause gray deposits. The spots are often so thin they appear to be in or the glasstop.	Make of utensils before Daily cream top from water deposits discolor
Pitting or flaking	Boil over of sugar syrup on glasstop. This can cause pitting if not removed immediately	Watch syrup avoid

Surface Burner Grates

Make sure all surface burners are off and the surrounding parts are cool. Lift off the burner grates. Wash the grates with warm, soapy water. Use non-abrasive plastic scrubbing pad for heavily-soiled areas. Rinse and dry well. For best cleaning and to avoid possible rusting of unfinished surfaces, do not clean in a dishwasher. Replace the burner grates after cleaning.

Surface Burners / Porcelain Caps

The porcelain caps on the burners should be routinely removed and cleaned. Always clean after a spillover. Keeping the burner caps clean will prevent improper ignition and an uneven flame.

To clean, pull the burner straight up from the burner base. Wipe off surface burner caps with warm, soapy water and a soft cloth after each use. Use a plastic scrubbing pad for cooked on foods. For best cleaning and to avoid possible rusting of unfinished surfaces, do not clean in dishwasher. If ports are clogged, clean with a straight pin. **Do not enlarge or distort the ports.** Do not use a toothpick to clean the ports since they will have a tendency to break. When replacing burners, carefully align the tab underneath the cap with the slot in the burner base.

Aluminum Base

The aluminum base should be wiped regularly with hot soapy water at the end of each cooling period. **Do not use** steel wool, abrasive cloths, cleanser, or powders. To remove encrusted materials, soak the area with a hot towel to loosen the material, then use a wooden or nylon spatula. **Do not use** a metal knife, spatula, or any other material tool to scrape the aluminum base.

Stainless Steel Parts / Control knobs

All stainless steel parts should be wiped regularly with hot soapy water at the end of the cooling period and with a liquid cleaner designed for stainless steel. **Do not use** steel wool, abrasive cloths, abrasive cleanser or powders. If it is necessary to scrape stainless steel to remove encrusted material, soak the area with hot towels to loosen the material, then use a wooden or 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 stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Power Failure

Since electronic ignition is used, electrical power failure will affect the unit. The electric igniters will not work. The unit surface burners can still be used, but only when the burners are lit manually with a match.

Service Information

If your unit should fail to operate:

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

If service is required:

1. Call your dealer or authorized service agency. An authorized service agency can be obtained from the Yellow Pages in your area.
2. Have the following information ready:
 - a. Model Number
 - b. Serial Number
 - c. Date of Purchase
 - d. Name of dealer from whom purchased
3. Clearly describe the problem that you are experiencing.

If you are unable to obtain the name of an authorized service agency, you continue to have service problems, or you need a service call, write to:

**VIKING RANGE
PREFERRED SERVICE**
111 Front Street
Greenwood, Mississippi 39242

Record the following information indicating when service is ever required. The serial number and model number is located on the exterior bottom panel in the lower left corner.

Model Number _____

Date of Purchase _____

Dealer's Name _____

Address _____

If service requires installation of parts, use proper safety protection under the warranty.

PLEASE RETAIN THE MANUAL

Notes

Notes

BUILT-IN GAS SURFACE

ONE YEAR FULL WARRANTY

Built-in gas surface units and all of their component parts, except defective materials or workmanship in normal household use, are warranted for one year from the date of original retail purchase. Viking Range Corporation, warrantor, shall not be liable if the unit fails or is found to be defective during the warranty period.

*Painted, porcelain and decorative items are warranted to be free of defects for a period of ninety (90) days from the date of original retail purchase. Warrantor's liability for these items is limited to replacement of the item by the SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF PURCHASE.

Viking Range Corporation uses the most up-to-date processes and materials in its finishes. However, slight color variation may be noticed between batches of porcelain parts as well as differences in kitchen lighting, porcelain and decorative items.

FIVE YEAR LIMITED WARRANTY

Any surface burner which fails due to defective materials or workmanship within five year from the date of original retail purchase will be replaced by the warrantor with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty extends beyond normal residential use. Examples are, but not limited to, hotels, clubs, churches, etc. This warranty excludes all commercial and institutional food service locations.

This warranty shall apply to products purchased and located in the country where service is requested. Warrantor's liability is limited to replacement of the product by the Viking Range Corporation service agency or representative. Warrantor's liability does not extend to damage caused by accident, natural disaster, loss of electrical power to the product, improper installation, improper operation, or repair or service of the product by the Viking Range Corporation service agency or representative. This warranty does not cover consequential or incidental damage whether or not caused by the product or its component part or parts. Some jurisdictions do not allow the exclusion or limitation of consequential or incidental damage. This limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing proper ventilation, and making the appliance reasonably safe. If a component part contains a defect or malfunction during the warranty period, the warrantor shall, at its option, repair or replace the product or its component part or parts. Warrantor's liability for services covered hereunder, shall in no case exceed the price paid for the product to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service shall be performed by the Viking Range Corporation service agent or representative. Service performed at overtime or premium rates shall not be covered by this warranty. Dealer from whom the product was purchased, an authorized Viking Range Corporation service agency, or the Viking Range Corporation. Provide model and serial number and date of purchase to the authorized Viking Range Corporation service agency, call the Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase.

The return of the Owner Registration Card is not a condition of this warranty. Please return the Owner Registration Card so that Viking Range Corporation could contact you if needed.

Any implied warranties of merchantability and fitness applicable to this product are limited in duration to the period of coverage of the applicable express warranty. Some jurisdictions do not allow limitations on how long an implied warranty can last. This limitation may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary by jurisdiction.

Specifications subject to change without notice.