QUICK START GUIDE



Viking Commercial • Wine Column Refrigerator

30722 Rev_A

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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+1.616.754.5601
Website: vikingrange.com/commercial
commercial@vikingrange.com

SERVICE & PARTS ASSISTANCE

Monday – Friday 8:00 am to 4:30 pm CST
+1.616.754.5601
Service Email: commercialservice@vikingrange.com

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 vikingrange.com/comercial.

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

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

⚠ WARNING

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

⚠ CAUTION

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

⚠ DANGER

This unit contains R600a (Isobutane) which is a flammable hydrocarbon. It is safe for regular use. Do not use sharp objects to expedite defrosting. Do not service without consulting the "R600a specifications" section included in the User Guide. Do not damage the refrigerant circuit.

⚠ DANGER

Service must be done by factory authorized service personnel. Any parts shall be replaced with like components. Failure to comply could increase the risk of possible ignition due to incorrect parts or improper service.

⚠ WARNING

CALIFORNIA PROPOSITION 65

This product contains chemicals known to the state of California to cause cancer and birth defects or other reproductive harm.

www.P65warnings.CA.gov

⚠ CAUTION

This equipment is to be installed with adequate backflow protection to comply with applicable federal, state and local codes.

⚠ CAUTION

This equipment is intended for the storage and display of packaged products only.

If this refrigerator has a glass door, it is a display refrigerator. Please see caution statement below:

⚠ CAUTION

This display refrigerator is not for the display of potentially hazardous foods.

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 100°F (38°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.

⚠ CAUTION

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

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.

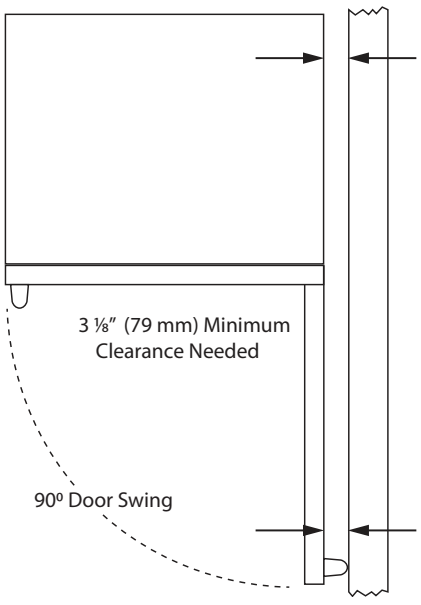
Always keep your working area dry.

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.

Door Swing



Stainless steel models require 3 ⅛" (79 mm) door clearance to accommodate the handle if installed next to a wall.

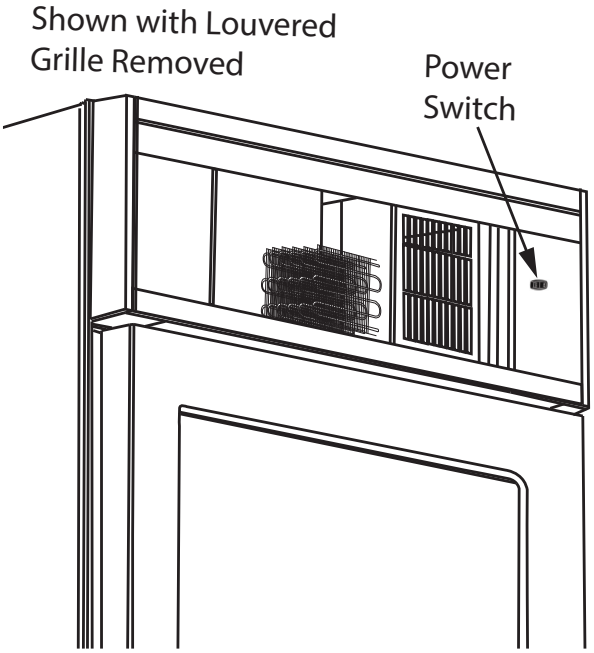
General Installation

INSTALLATION

1. Position unit in front of cutout and remove upper grille.
2. Verify operation by plugging power cord in receptacle.
3. Open door. Control panel should be lit. Verify the position of the power on/off and showroom switch if there is no power to the unit.
4. Replace upper grille.

NOTICE

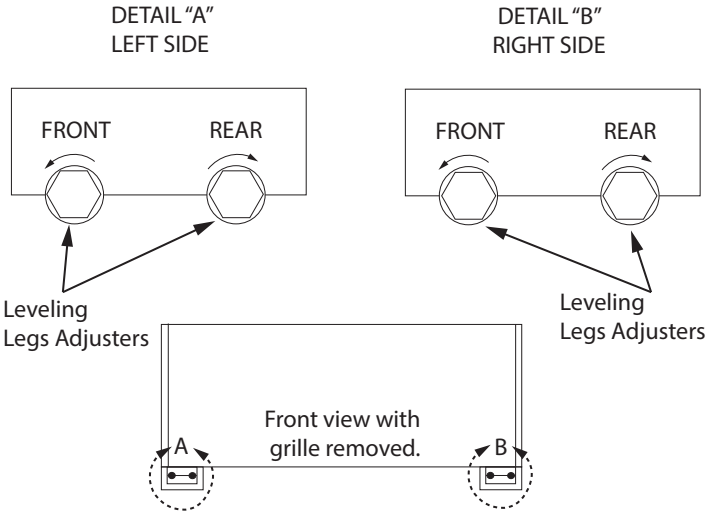
Power switch will be shipped in the "ON" position.



5. Roll unit into the cutout to within 3" (7.6 cm) of being flush with cabinets. To avoid kitchen cabinet damage, place cardboard between cabinets and unit. Push cardboard back with unit and remove cardboard when unit is in place.

LEVELING

1. Remove lower grille (See GRILLE INSTALLATION).
2. Lift the unit off its rollers, adjust to desired height and level unit by using a 5/16" hex head wrench.
   a) To raise/lower right side rear, rotate the right side rear hex rod.
   b) To raise/lower left side rear, rotate the left side rear hex rod.
   c) To raise/lower right side front, rotate the right side front hex rod.
   d) To raise/lower left side front, rotate the left side front hex rod.



3. Align unit with sides of cabinets by adjusting leveling legs. Rotate leveling legs until firmly in place against floor.
4. To secure unit, raise unit until compartment cover is firmly seated under the soffit or anti-tip boards.
5. Replace lower grille.

Anti-Tip Bracket

⚠ WARNING

Unit is top heavy and tips easily when not completely installed. Keep doors closed until appliance is completely installed and secured per installation instructions.

Use two or more people to move and install appliance. Failure to do so can result in death or serious injury.

OPTION 1

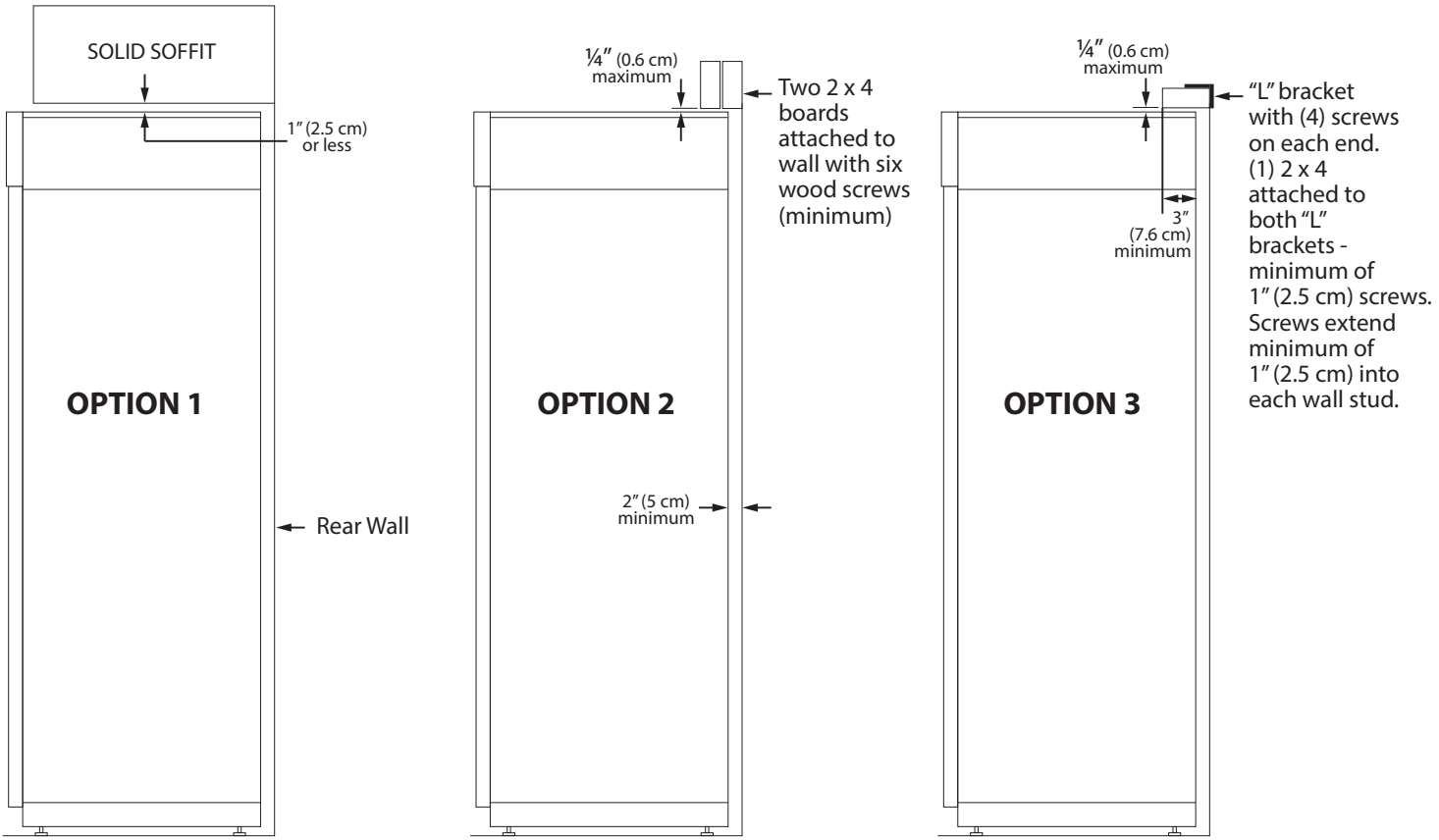
If a solid soffit is 1" (2.5cm) or less above the unit, anti-tip boards are not required. To secure the unit raise it until it is firmly seated under the soffit.

OPTION 2

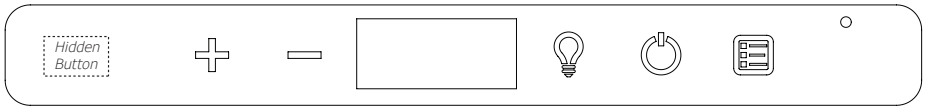
If a solid soffit is not available or soffit is more than 1" (2.5 cm) above the unit, center wood boards on rear wall 1/4" (0.6 cm) maximum above the unit. Attach wood boards to wall studs with six of the provided wood screws, making sure that screws are engaged in wall studs 1-1/2" (3.8 cm) minimum and that boards extend 2" (5.0 cm) minimum over the top rear of the unit's compressor cover. To secure the unit, raise it until compartment is firmly seated under the anti-tip board.

OPTION 3

Position the wood block over the unit and secure it to wall studs using eight of the provided wood screws and "L" brackets. Make sure screws extend a minimum of 1" (2.5 cm) into each of the two wall studs. The wood block must extend a minimum of 3" (7.6 cm) over the unit. To secure the unit, raise it until firmly seated under the anti-tip boards.



Control Operation



CONTROL FUNCTION GUIDE

FUNCTION	COMMAND	NOTES
Power on/off	Press ⏻ to turn unit on or off	Unit will immediately turn ON or OFF.
Adjust Temperature	Press + or − and release to adjust upper zone. Press ☰ to change to lower zone. Press + or − and release to adjust.	Interior lights indicates zone temperature being set: Blue = Upper 38º - 65º F (3.3º - 18.3º C) White = Lower 38º - 65º F (3.3º - 18.3º C) Note: the set temperature of the lower zone cannot be colder than the set temperature of the upper zone. Adjusting the set temperature of the upper zone may cause the lower zone to automatically adjust. The lower zone cannot be more than 20º above the set temperature of the upper zone.
Toggle between ºF/ºC	Hold + and − for 5 seconds.	The display will change units.
Leave interior light on	Press 💡 and release to leave interior light on for 12 hours; press again to deactivate.	After 12 hours, factory default is restored; light will turn on when door is open.
Hide display	Hold hidden button and press 💡.	Display will turn off when door is closed. Unit will continue to operate. Repeat command to turn on.
Adjust light color	While holding −, press and release 💡 to scroll through options.	Option / Open Door / Closed Door 00 — White — White 01 — Blue — Blue 02 — White — Blue Light will be set at full intensity when door is open, and 50% intensity when door is closed.
Enable Sabbath mode	Press 💡 and hold for 5 seconds and release.	Interior light and display will go dark and remain so until user resets mode - unit continues to operate.
Disable Sabbath mode	Press 💡 and hold for 5 seconds and release.	Display and interior light return to normal operation.
Showroom mode	Hold 💡 and ⏻ for 5 seconds.	The ºF/ºC symbol will flash. Display will be lit and interior light will function. UNIT WILL NOT COOL. Repeat command to return to normal operation.

Door Alert Notification

When door is left open for more than 30 minutes:

- A tone will sound for several seconds every minute
- dr will appear in display
- Close door to silence alert and reset

High/Low Temp Notifications

When the compartment temperature exceeds the control setting for an extended period of time:

- "HH" will appear in display (High Temp)
- "LL" will appear in display (Low Temp) Contact service department for further instructions.

First Use

INITIAL STARTUP

Initial startup requires no adjustments. When plugged in, the unit will begin operating under the factory default settings. If the unit was turned off during installation, simply press ⏻ and the unit will immediately switch on. To turn the unit off, press ⏻.

Note: Temperature displayed reflects actual temperature inside the 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 of the product loaded, door openings, etc. It is recommended that the unit is allowed to

Airflow and Product Loading

AIRFLOW

External

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

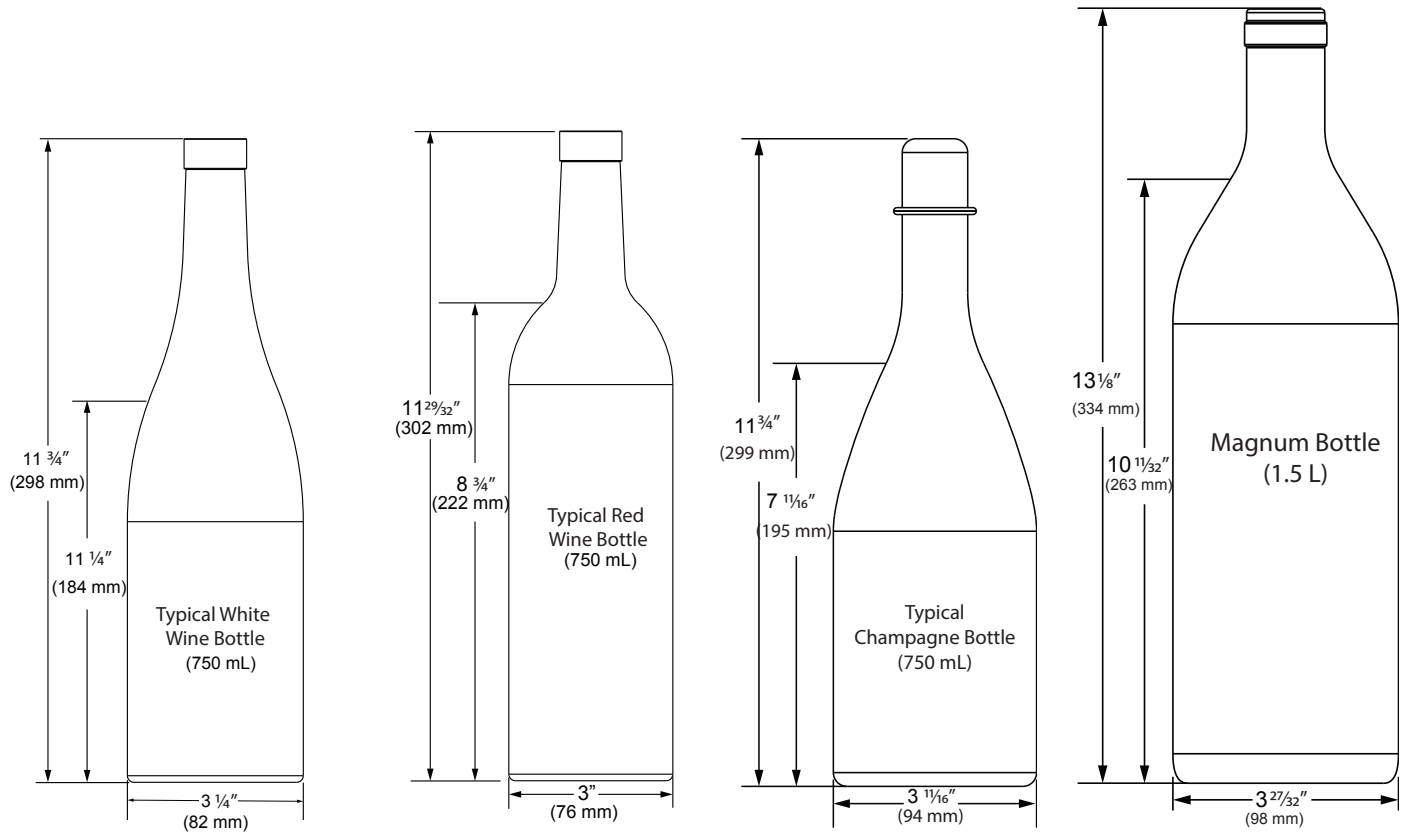
Internal

PRODUCT LOADING

Bottles come in many shapes and sizes. Not all bottles and will fit on every shelf and wine rack. Larger diameter champagne and Magnum bottles only fit on wine racks when noted on the product specifications. When determining capacities the typical 750 mL white wine and red wine bottle is used.

NOTICE

The unit requires proper airflow to perform at its highest efficiency. Do not block the front grille at any time, or the unit will not perform as expected. Do not install the unit behind a door.



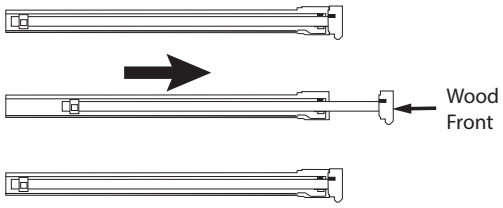
Interior Adjustments

SHELF REMOVAL

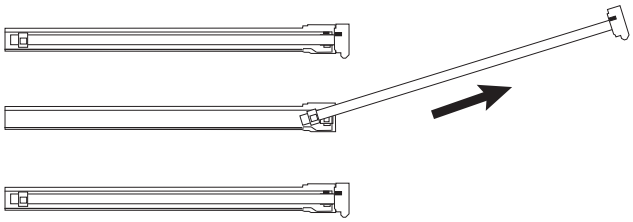
⚠ CAUTION

Remove wine before removing shelves. Failure to do so could result in bottle breakage.

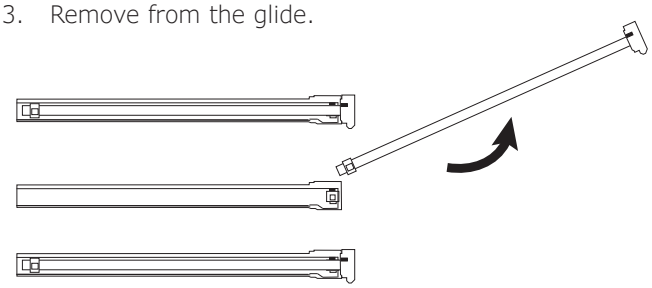
1. Pull the shelf forward until it is fully extended.



2. Lift up the front of the shelf.

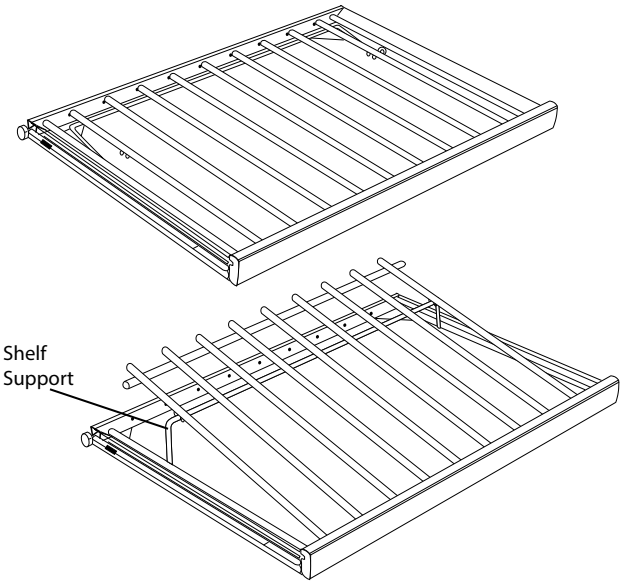


3. Remove from the glide.



Convertible Display Shelves

This unit comes equipped with two convertible display shelves - one in each zone. To use the display shelf, first remove any wine bottles stored on the shelf. Next, remove the wine shelf directly above (see Shelf Removal section.) Lift the shelf up, rotate the shelf support up and lock shelf into place with legs.



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. Submerse 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.

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.

⚠ CAUTION

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.

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

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