

Service Manual

This manual is to be used by qualified appliance technicians only. Viking does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

Built-in Gas Cooktop



This Base Manual covers general and specific information including, but not limited to the following models:

DGVU2004B-30
DGVU260-36

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SAVE THESE INSTRUCTIONS

REVIEW ALL SERVICE INFORMATION IN THE APPROPRIATE SERVICE MANUAL AND TECHNICAL SHEETS BEFORE BEGINNING REPAIRS.

Pride and workmanship go into every product to provide our customers with quality appliances. It is possible, however, that during the lifetime of a product, service may be required. Products should be serviced only by a qualified authorized service technician who is familiar with the safety procedures required to perform the repair and is equipped with the proper tools, parts, testing instruments, and the appropriate service manual.




Safety Information

We have provided many important safety messages throughout this manual and on the appliance. **Always** read and obey all safety messages. This is a safety alert symbol.




This symbol alerts personnel to hazards that can kill or hurt you and others. All safety messages will be preceded by a safety alert symbol and the word "DANGER", "WARNING" or "CAUTION". These words mean:

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

 DANGER
Immediate hazards 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, product or property damage.

 WARNING
To avoid risk of serious injury or death, repairs should not be attempted by unauthorized personnel.

 CAUTION
VIKING will not be responsible for any injury or property damage from improper service procedures. If performing service on your own product, you must assume responsibility for any personal injury or property damage which may result.

To locate an authorized service agent, call:
Viking Customer Service
Phone No. 1-888-845-4641

Address your written correspondence to:
Viking Preferred Service
1803 HWY 82 West
Greenwood, MS 38930

Designer Series Cooktops Warranty

ONE YEAR FULL WARRANTY

Built-in gas cooktops and all of their component parts, **except as detailed below *†**, are warranted to be free from defective materials or workmanship in normal residential use for a period of one (1) year from the date of original retail purchase or closing date for new construction, whichever period is longer. 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.

***FULL NINETY (90) DAY COSMETIC WARRANTY:** Product is warranted to be free from cosmetic defects in materials or workmanship (such as scratches on stainless steel, paint/porcelain blemishes, etc.) for a period of ninety (90) days from the date of original retail purchase or closing date for new construction, whichever period is longer. Any defects must be reported to the selling dealer within ninety (90) days from date of original retail purchase. Viking Range Corporation uses high quality processes and materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors. Therefore, this warranty does not apply to color variation attributable to such factors.

†FULL NINETY (90) DAY WARRANTY IN "RESIDENTIAL PLUS" APPLICATIONS: This full warranty applies to applications where use of the product extends beyond normal residential use, but the warranty period for products used in such applications is ninety (90) days. Examples of applications covered by this warranty are bed and breakfasts, fire stations, private clubs, churches, yachts, etc. Under this "Residential Plus" warranty, the product, its components and accessories are warranted to be free from defective material or workmanship for a period of ninety (90) days from the date of original retail purchase. This warranty excludes use of the product in all commercial locations such as restaurants, food service locations and institutional food service locations.

FIVE YEAR LIMITED WARRANTY ON BURNERS

Any surface burner, griddle burner, grill burner, or oven burner which fails due to defective materials or workmanship (excluding cosmetic failures) in normal household use during the second through 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. This does not include ignition systems, burner bases, etc.

TERMS AND CONDITIONS

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty and applies to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. If the product or one of its component parts contains a defect or malfunction during the full warranty period after a reasonable number of attempts by the warrantor to remedy the defect or malfunction, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation, except as specified under the limited warranty. 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.

Owner shall be responsible for proper installation, providing reasonable and necessary maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

WHAT IS NOT COVERED BY THIS WARRANTY: This warranty shall not apply to damage resulting from abuse, failure to provide reasonable and necessary maintenance, accident, delivery, negligence, 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.

VIKING RANGE CORPORATION

111 Front Street, Greenwood, Mississippi (MS) 38930 USA
662-455-1200

For more product information, call 1-888-VIKING1 (845-4641), or visit our
web site at <http://www.vikingrange.com>

LIMITATION OF REMEDIES AND DURATION OF IMPLIED WARRANTY
OWNER'S SOLE AND EXCLUSIVE REMEDY FOR A CLAIM OF ANY KIND WITH RESPECT TO THIS PRODUCT SHALL BE THE REMEDIES SET FORTH ABOVE. VIKING IS NOT RESPONSIBLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGE, INCLUDING BUT NOT LIMITED TO FOOD OR MEDICINE LOSS, DUE TO PRODUCT FAILURE, 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 exclusions may not apply to you. ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE APPLICABLE TO THIS PRODUCT ARE LIMITED IN DURATION TO THE PERIOD OF COVERAGE OF THE APPLICABLE EXPRESS WRITTEN LIMITED WARRANTIES SET FORTH ABOVE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Service

To obtain warranty service, contact an authorized Viking Range Corporation service agent, or Viking Range Corporation, 111 Front Street, Greenwood, Mississippi 38930, (888) 845-4641. Provide model and serial number and date of original purchase or closing date for a new construction. For the name of your nearest authorized Viking Range Corporation service agency, call Viking Range Corporation.

IMPORTANT: Retain proof of original purchase to establish warranty period.

VIKING RANGE CORPORATION
111 Front Street • Greenwood, Mississippi 38930 USA
(662) 455-1200
www.vikingrange.com

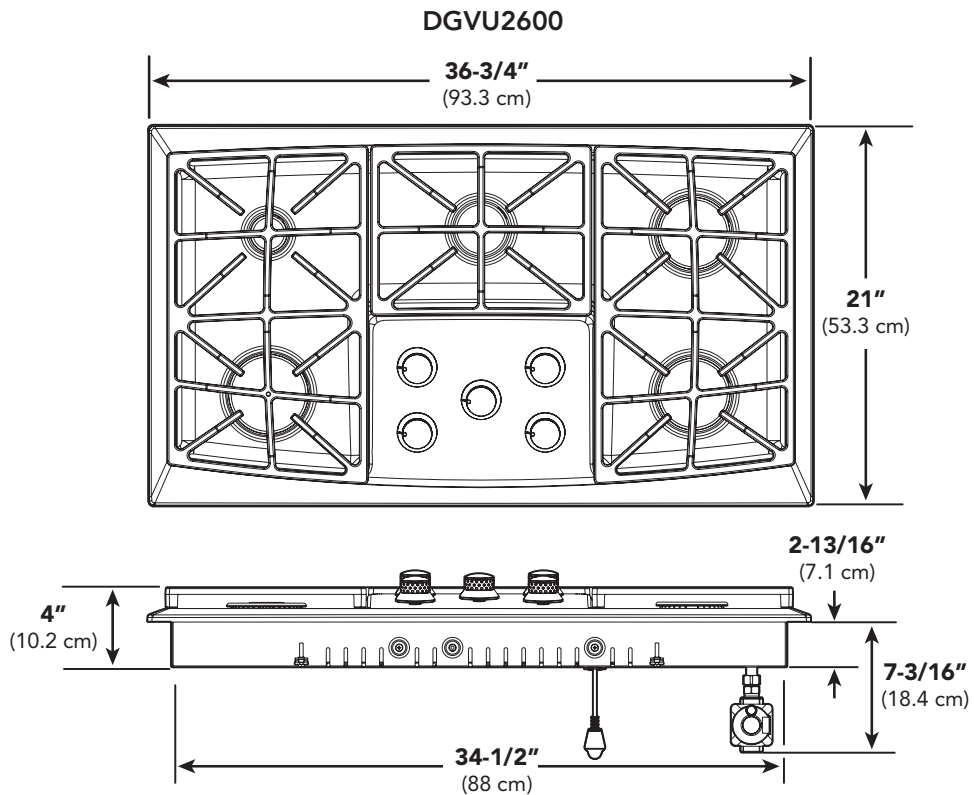
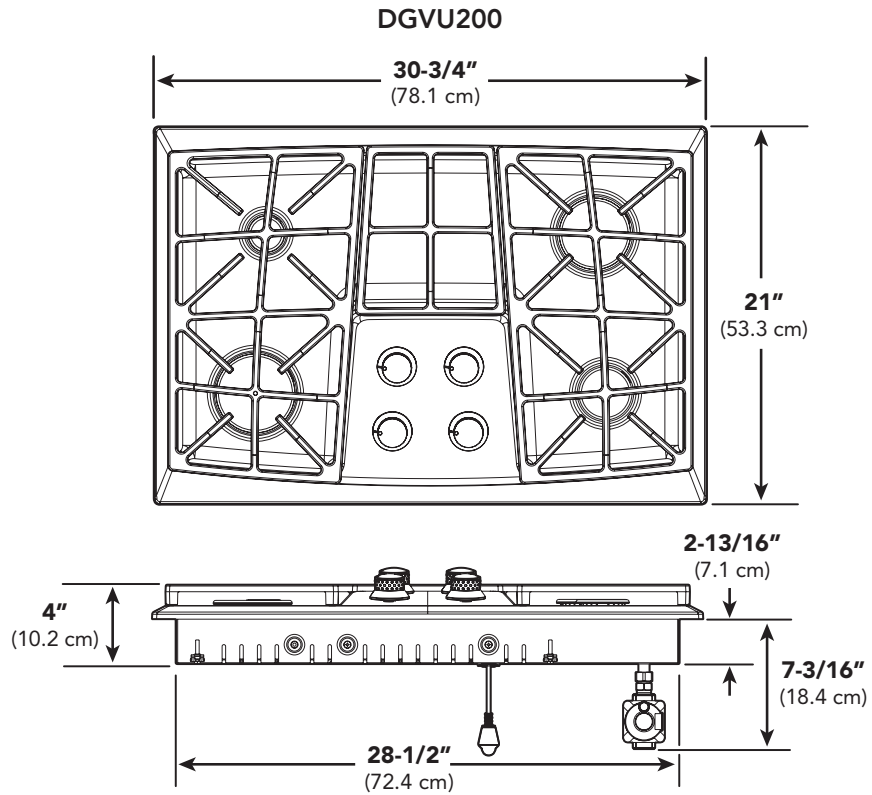
Specification subject to change without notice.

Specifications*

Designer Gas Cooktops		
Description	DGVU200	DGVU260
Overall width	30-3/4" (78.1 cm)	36-3/4" (93.3 cm)
Overall height from bottom to top of grate	4" (10.2 cm)	
Overall depth from rear	21" (53.3 cm)	
Cutout width	28-1/2" (72.4 cm) min. to 29" (73.6 cm) max.	34-1/2" (87.6 cm) min. to 35" (88.9 cm) max.
Cutout height	2-13/16" (7.1 cm)	
Cutout depth	19" (48.3 cm) min. to 19-5/8" (49.8 cm)	
Gas requirements	Accepts standard residential 1/2" (1.3 cm) I. D. gas service line. Shipped natural; gas regulator and orifice spuds are supplied with the product. To field convert from natural or LP/Propane, the orifice spuds and regulator must be physically changed.	
Electrical requirements	120 VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product.	
Maximum amp usage	2.0 amps	
Surface element rating		
Left front	15,000 Nat./LP (BTU) (4.4 Nat./LP (kw))	15,000 Nat./LP (BTU) (4.4 Nat./LP (kw))
Left rear	4,000 Nat./LP (BTU) (1.0 Nat./LP (kw))	4,000 Nat./LP (BTU) (1.0 Nat./LP (kw))
Center front/rear	N/A	9,000 Nat./LP (BTU) (2.6 Nat./LP (kw))
Right front	9,000 Nat./LP (BTU) (2.6 Nat./LP (kw))	12,000 Nat./LP (BTU) (3.5 Nat./LP (kw))
Right rear	12,000 Nat./LP (BTU) (3.5 Nat./LP (kw))	12,000 Nat./LP (BTU) (3.5 Nat./LP (kw))
Approximate shipping weight	35 lb. (15.9 kg)	60 lb. (27.2 kg)

*Go to vikingrange.com for latest specifications

Specifications*



*Go to vikingrange.com for latest specifications

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Warnings

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury, or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas.

Power Failure

If power failure occurs, the electric igniters will not work. No attempt should be made to operate the appliance during a power failure.

Momentary power failure can occur unnoticed. The cooktop is affected only when the power is interrupted. When it comes back on, the cooktop will function properly without any adjustments.

WARNING

This appliance shall not be used for space heating. This information is based on safety considerations.

WARNING

To avoid risk of property damage, personal injury or death; follow information in this guide exactly to prevent a fire or explosion. **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

WARNING

BURN HAZARD

To avoid risk of injury, **DO NOT** touch the glass. The cooktop will get hot during usage.

WARNING

FOR YOUR SAFETY

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.

For example, benzene is a chemical which is part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame minimize incomplete combustion.

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

The cooktop must be electrically grounded in accordance with local codes or, in the absence of codes, with the ANSI/NFPA No. 70-latest edition. Installation should be made by a licensed electrician. This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from the plug.

For personal safety, this appliance must be properly grounded. DO NOT under any circumstances cut or remove the third (ground) prong from the power plug.

WARNING

BURN OR ELECTRICAL SHOCK HAZARD

To avoid risk of injury or death, make sure all controls are OFF and COOL before cleaning. Failure to do so can result in burns or electrical shock.

Warnings (continued)

! WARNING

For Your Safety
 If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance, immediately call your gas supplier or your fire department.

! CAUTION

Before placing the cooktop 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.**

Electrical Requirements

There is no connection necessary beyond plugging the unit into a polarized, grounded, 120 volt, 60 Hz, 15 amp circuit. A minimum of 120 VAC is required for proper operation of gas ignition systems. **DO NOT** use a GFI circuit. **This circuit, however, MUST be grounded and properly polarized.** The unit is equipped with 16-3 SPT2 power cord.

- A standard 120V/60 Hz, 15 amp circuit, 3-wire ground, 3-prong plug is equipped.
- A minimum of 120 VAC is required for proper operation of gas ignition systems. The circuit must be **MUST** be properly grounded and polarized.

IMPORTANT: It is recommended to have the electrical wiring and installation of your cooktop connected by a qualified electrician.

Note: *If electrical power is not supplied or is interrupted, the open top burners will have to be lit manually with a match.*

Gas Requirements

Gas Connection

- The DGVU cooktops are shipped natural gas, and manufactured for use with natural gas or LP/Propane gas. Check the rating plate located on the bottom of the burner box for type of gas needed.
- To convert from both natural to LP/Propane and LP/Propane to natural a conversion kit is available.
- To convert to natural gas or LP/Propane gas, contact a qualified service technician.
- The installer must use a flexible connector of at least 1/2" I.D. (1.3 cm) NPT and comply with ANSI Z21.41 and Z21.69 standards.

! CAUTION

Conversions should only be performed by an authorized service technician.

! WARNING

Conversion must be performed by a qualified installer, service agency, or the gas supplier in accordance with the manufacturer's instructions. Failure to follow instructions could result in serious injury or property damage.

IMPORTANT: The gas supply (service) line must be the same size or greater than the inlet line of the cooktop. All cooktops use a 1/2" (1.3 cm) NPT (Sch40) inlet.

- Sealant on all pipe joints must be resistive to LP/Propane gas.

Manual shut-off valve:

- The supply valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream. It should be positioned where it can be reached quickly in the event of an emergency.

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

Gas Requirements (continued)

Pressure regulator:

- The regulator supplied with the DGVU cooktops must be installed before any gas connections are made. It is preset for use with natural gas. This must be converted to use with LP/Propane gas.
- Manifold pressure should be checked with a manometer. Natural gas requires 5.0" WCP and LP/Propane requires 10.0" WCP. Incoming line pressure upstream for the regulator must be 1" WCP higher than the manifold pressure in order to check the regulator.
- The regulator used on this cooktop can withstand a maximum input pressure of 1/2 PSI (14.0" WCP). If the line pressure is in excess of that amount, a step-down regulator will be required.
- The manual shut off valve and pressure regulator on these cooktops must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSI (3.45kPa.)
- The cooktop must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45kPa).

IMPORTANT: NEVER reuse old connectors when installing this cooktop.

Rigid Connections:

- Incoming gas is brought from an intake pipe at the rear of the unit to the pressure regulator; then to the manifold pipe for distribution. The intake pipe and shut-off valve are not supplied. The intake pipe and the shut-off valve should be connected to the regulator to complete the connection.

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

- The alignment of the valves should be checked after connecting the cooktop to the gas supply to be sure the manifold pipe has not been moved. A misalignment may cause the valve knob stem to rub on the control panel, resulting in a gas leak at the valve.
- Installer-supplied intake pipes should be checked visually for any foreign matter before installing in a service line.

Proper Lighting and Shutdown Instructions

To ignite electric igniters on the surface burners:

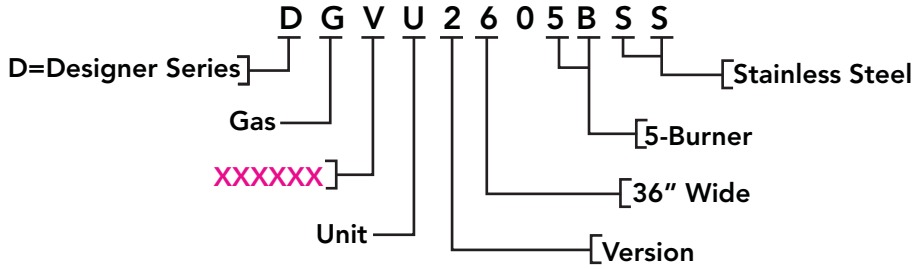
1. Turn the knob counterclockwise to any position.
2. Upon ignition of the surface burner, turn the knob to the desired position (HI, Med or Low).
3. To shutdown the burner, turn knob clockwise to the OFF position.

In case of failure, shut the gas OFF using the installer supplied manual shut-off valve.

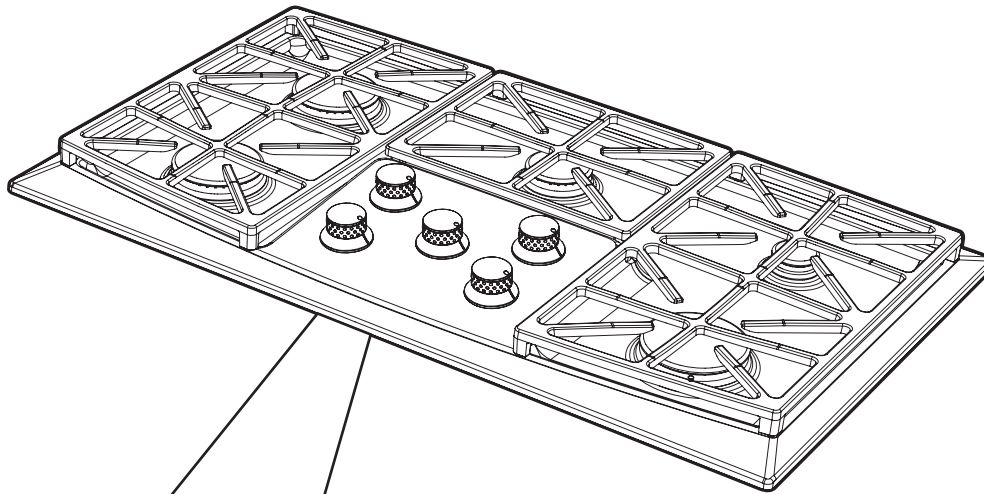
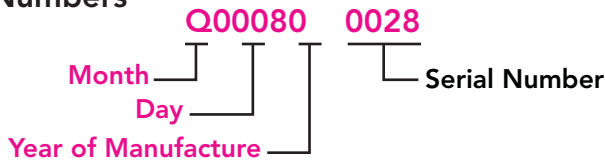
Model – Serial Number Matrix

The serial number and model number for your appliance can be found by looking under the cooktop.

Model Numbers



Serial Numbers



VIKING RANGE CORP.
 GREENWOOD, MISSISSIPPI 38930

MODEL NUMBER: **DGVU2605BSS**

SERIAL NUMBER: **Q00080 0028**

VOLTAGE	HZ	W	AMPS
120VAC	60	4	0,035

Before Using Cooktop

Getting Started

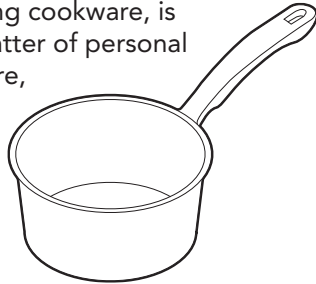
All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before cooking, clean the cooktop thoroughly with a hot, soapy damp cloth.

All models include:

- Automatic electric spark ignition/re-ignition burners, light at any position on the knob, and relight if extinguished.
- Removable knobs, grates, burner ports/caps.
- Permanently sealed burners—spills cannot enter burner box.

Cookware

Each cook has his or her own preference for the particular cooking vessels that are most appropriate for the type of cooking being done. Any and all cookware, including Viking cookware, is suitable for use. 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.



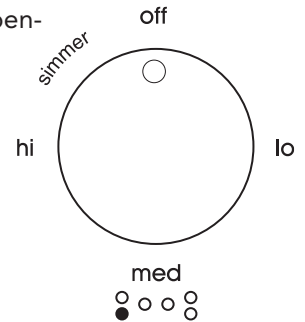
Note: When using big pots and/or high flames, it is recommended to use the front burners. There is more room in the front and potential cleanup at rear of appliance due to staining or discoloration will be minimized.

Lighting Burners

All burners are ignited by electric ignition. There are no open-flame, “standing” pilots.

Surface Burners-Automatic Re-ignition

To light the surface burners, push and turn the appropriate control knob counterclockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any “ON” position with the automatic re-ignition system. If the flame goes out for any reason, the burners will automatically reignite if the gas is still flowing. When 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.



Rear and Front Burners

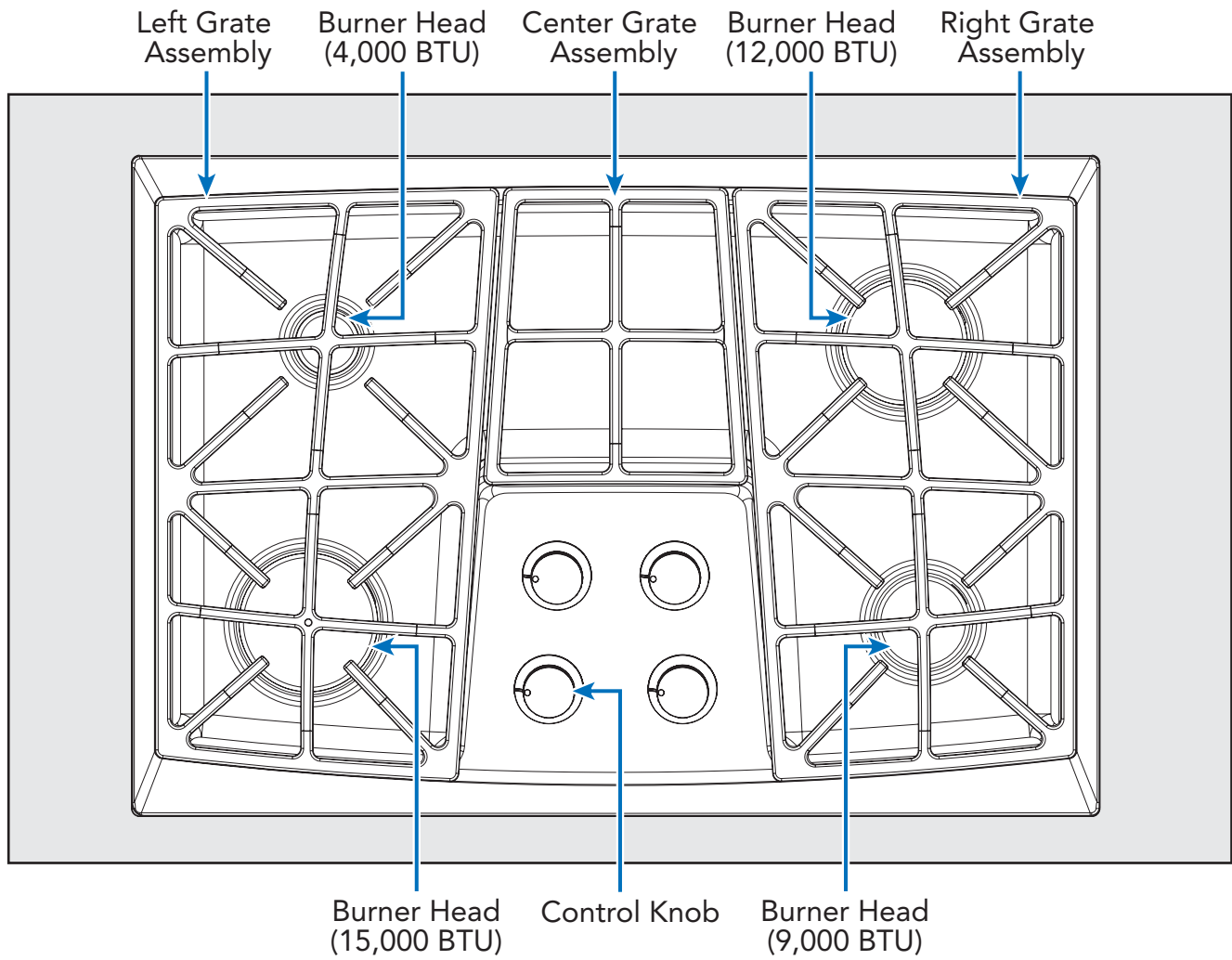
Push in and turn the control knob counter-clockwise to the desired setting. The control knobs can be turned to any desired setting as the knobs do not have fixed positions between “hi” and “simmer”.

Within a few moments, enough gas will have traveled to the burner to light. When the burner lights, turn the burner control to any position to adjust the flame size. Setting the proper flame height for the desired cooking process and selecting the correct cooking vessel will result in superior cooking performance, while also saving time and energy.

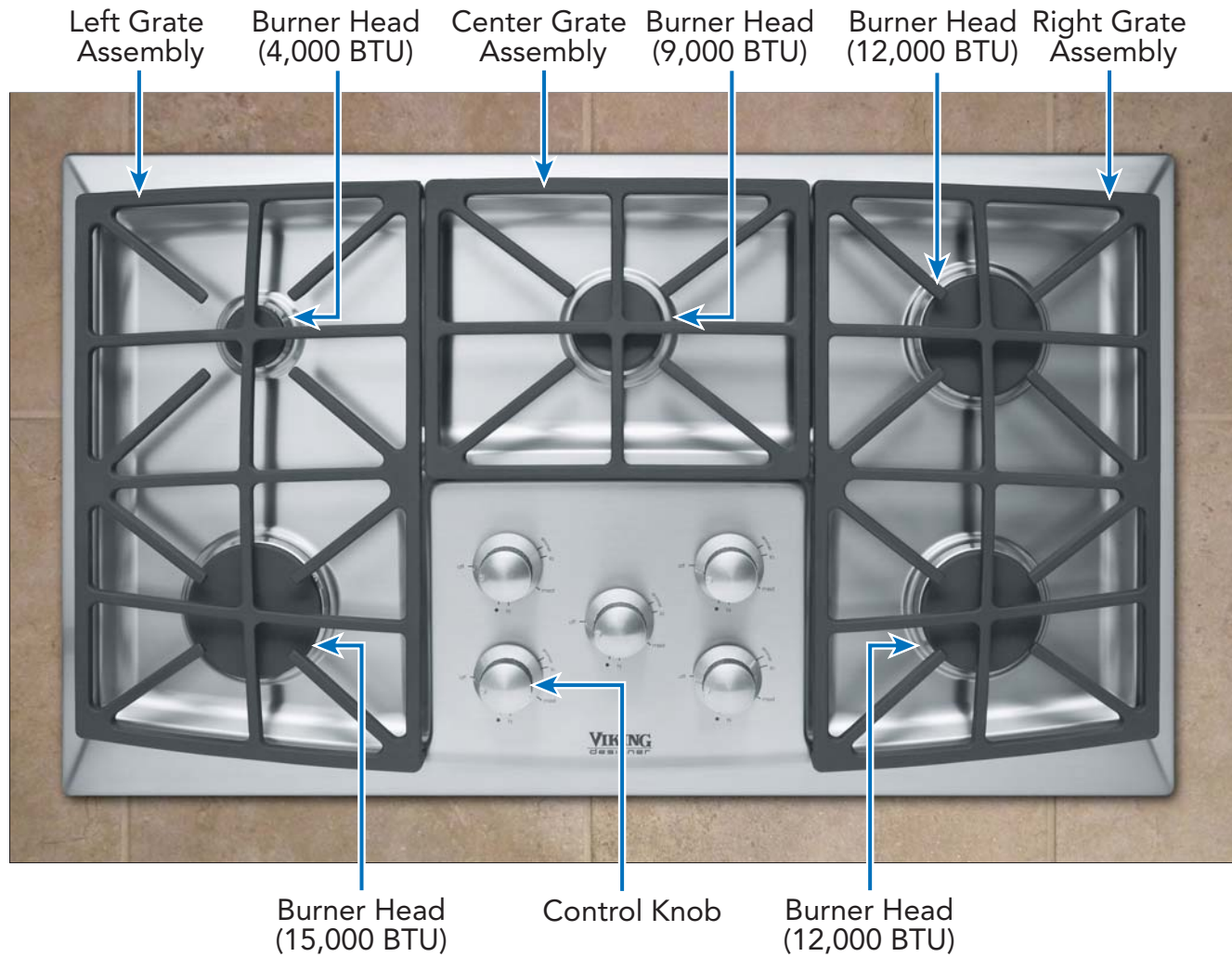
Note: The igniters may click a number of times before the burner ignites. This is normal. All igniters will spark regardless of which burner is being operated.

Surface Operation

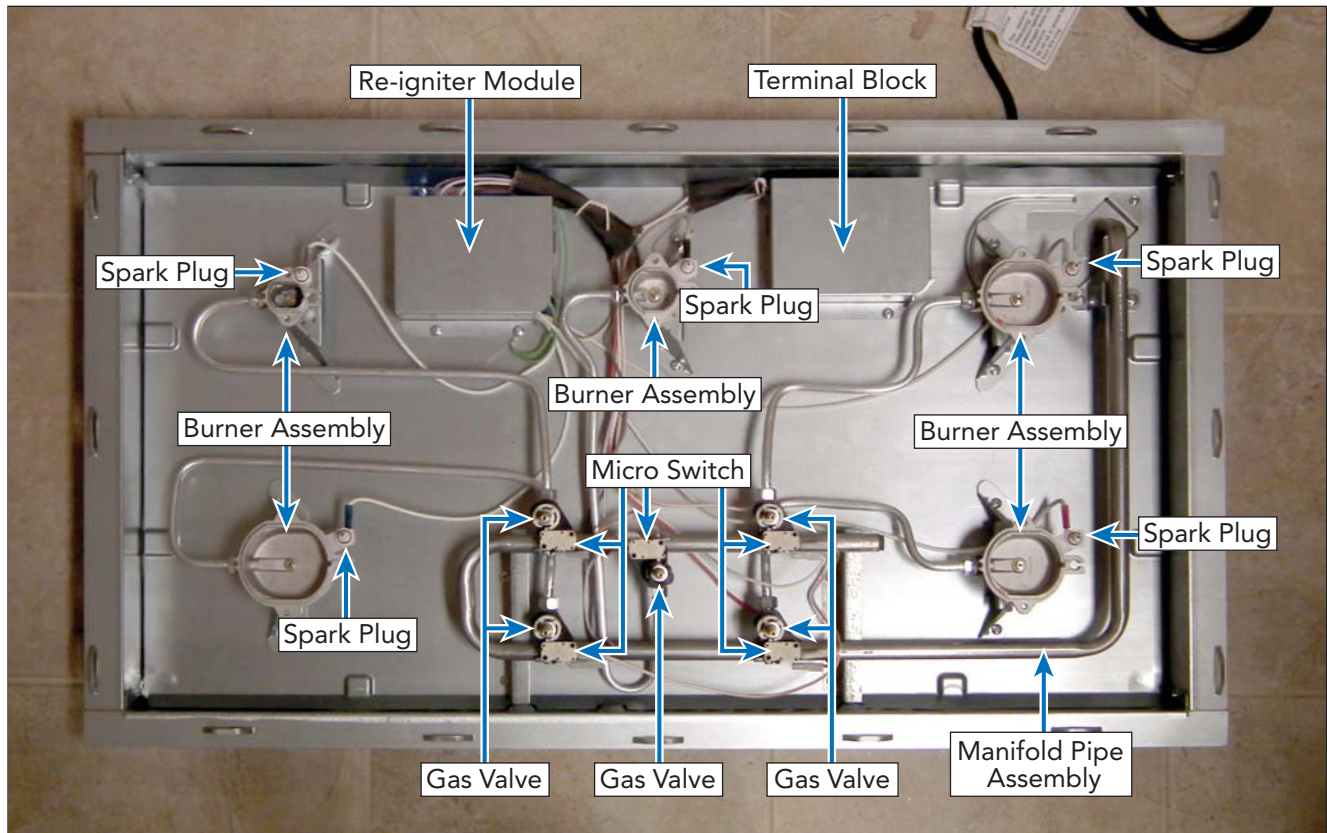
DGVU200-4B Parts Location-Exterior



DGVU260-5B Parts Location-Exterior



Parts Location–Interior



Note: DVGU260-5B shown.

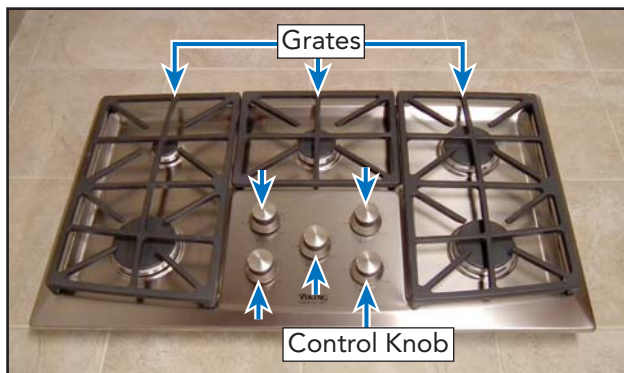
⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect gas supply and electrical power to unit before servicing. After servicing, reconnect electrical power and gas supply. Before placing appliance into operation, always check for gas leaks with soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

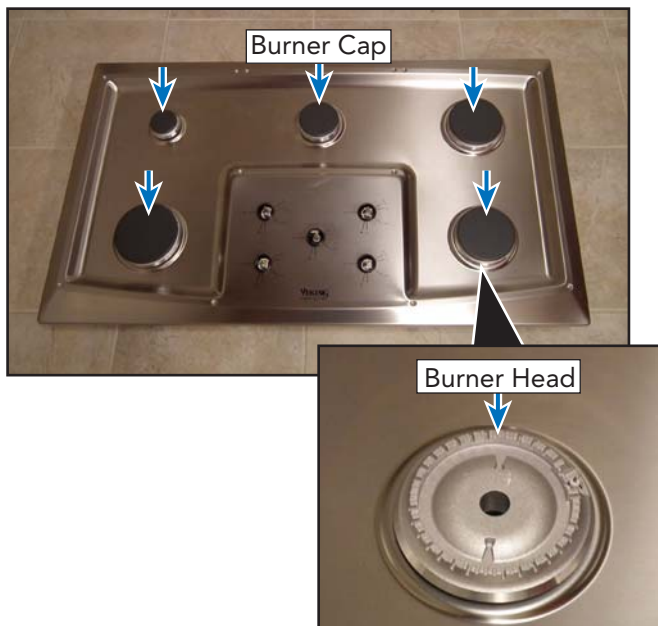
Main Top Access

To gain access to the following components, Gas Tap Assembly, Spark Plug, Micro Switch, Burner Assembly, Manifold Pipe Assembly, Electronic Re-Igniter Module, Terminal Block with Clamp:

1. Remove burner grates and control knobs.



2. Remove burner caps and burner heads.



3. Remove securing screws under each burner head. Remove main top.



4. Reverse procedure to reinstall.

Note: DVGU260-5B shown.

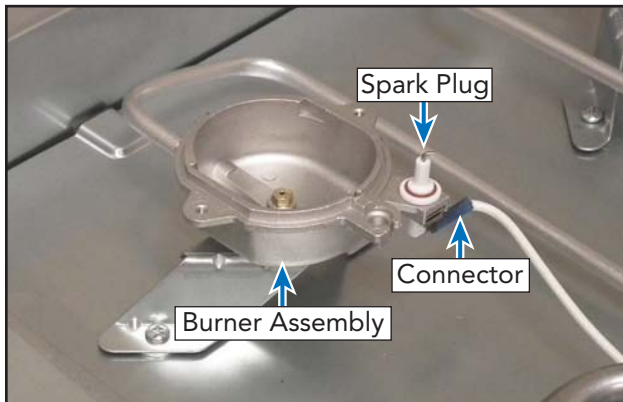
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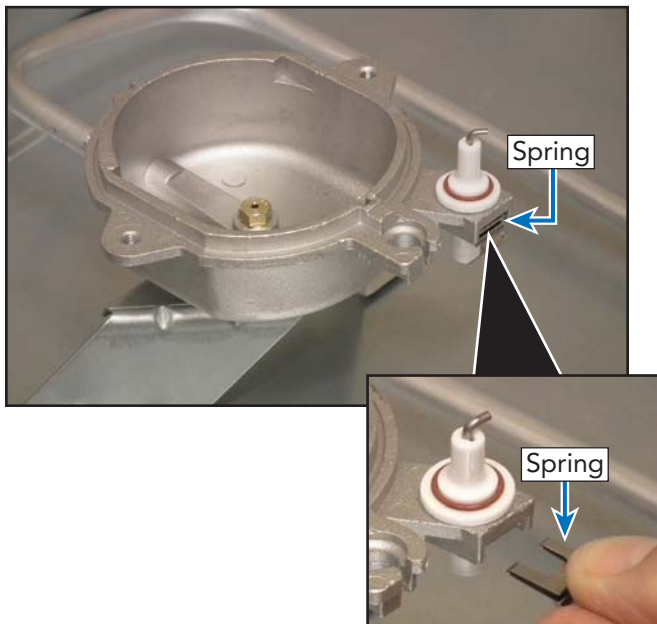
Spark Plug

To access spark plug:

1. Remove main top (see *Main Top Access* section, page 16).
2. Remove wiring connector from spark plug.



3. Squeeze spark plug spring and pull to remove.



4. Side spark plug out of burner assembly.



5. Repair/replace spark plug as necessary.
6. Reverse procedure to reinstall.

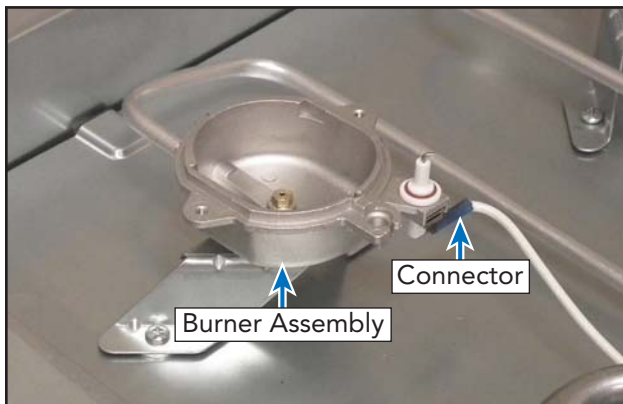
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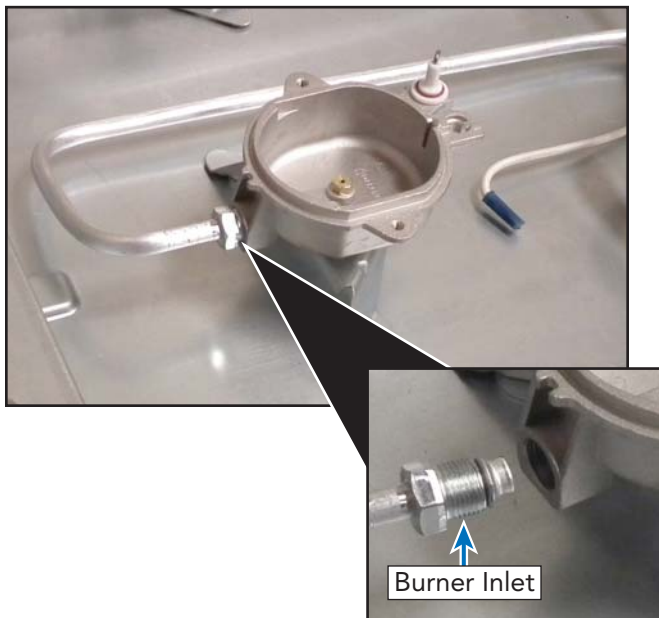
Burner Assembly

To access Burner Assembly:

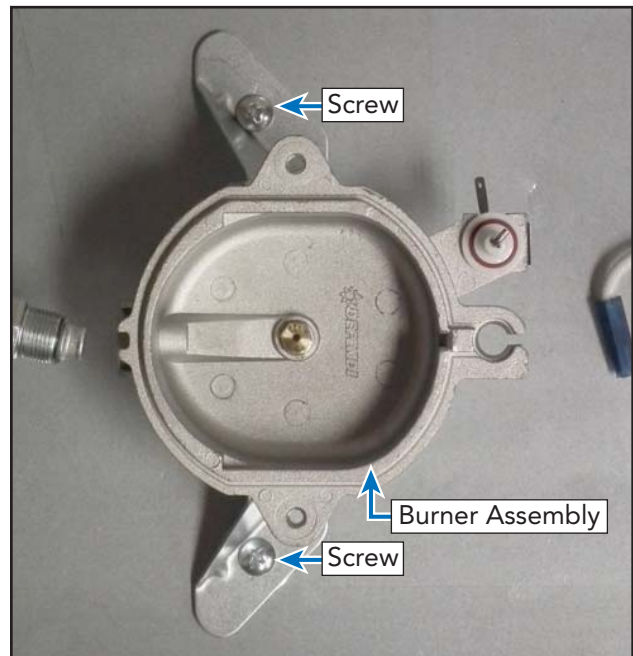
1. Remove main top (see *Main Top Access* section, page 16).
2. Remove wiring connector from spark plug.



3. Disconnect burner inlet pipe.



4. Remove securing screws and burner assembly.



5. Repair/replace burner assembly as necessary.
6. Reverse procedure to reinstall.

Note: Make sure correct burner assembly size is reinstalled (see *Parts Location Exterior*, pages 13-14 for correct burner sizes).

Note: DVGU260-5B shown.

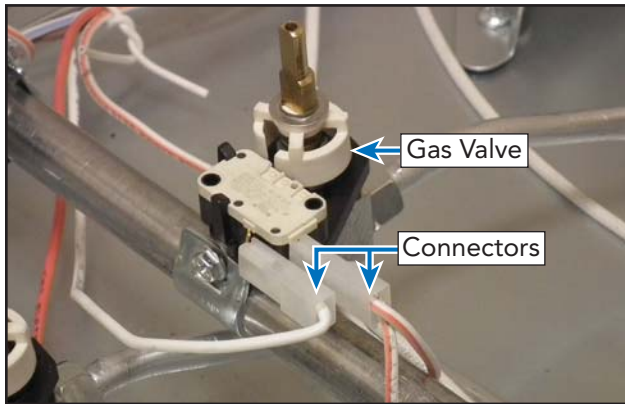
! WARNING

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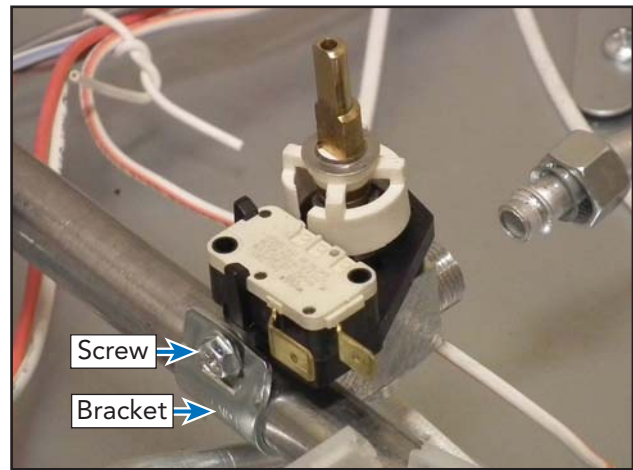
Gas Valve Replacement

To access Gas Valve:

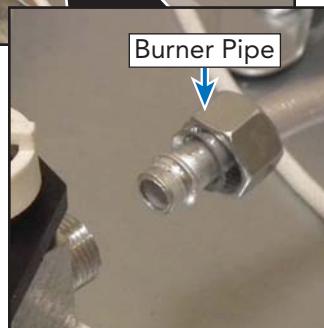
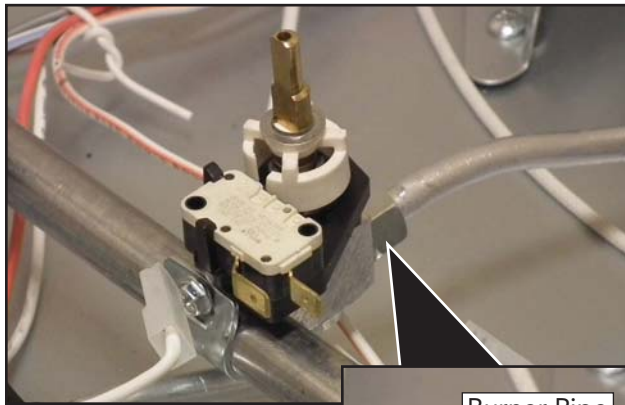
1. Remove main top (see *Main Top Access* section, page 16).
2. Remove wiring connectors.



4. Remove securing screw, mounting bracket, and gas valve.

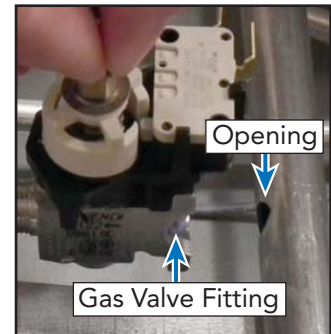


3. Disconnect burner pipe.



5. Repair/replace gas valve as necessary.
6. Reverse procedure to reinstall.

Note: When reinstalling gas valve to manifold pipe assembly, make sure that gas valve fitting and manifold pipe assembly opening align correctly.



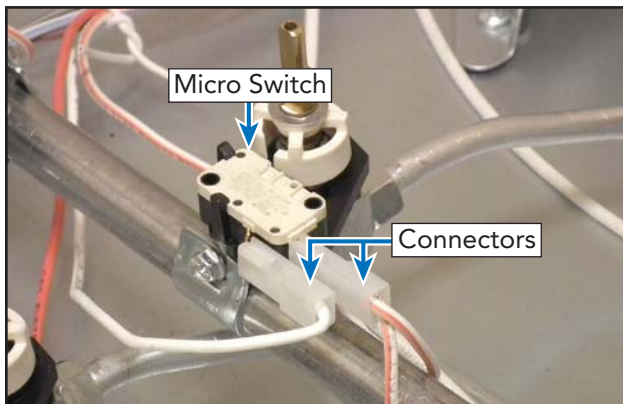
⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect gas supply and electrical power to unit before servicing. After servicing, reconnect electrical power and gas supply. Before placing appliance into operation, always check for gas leaks with soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

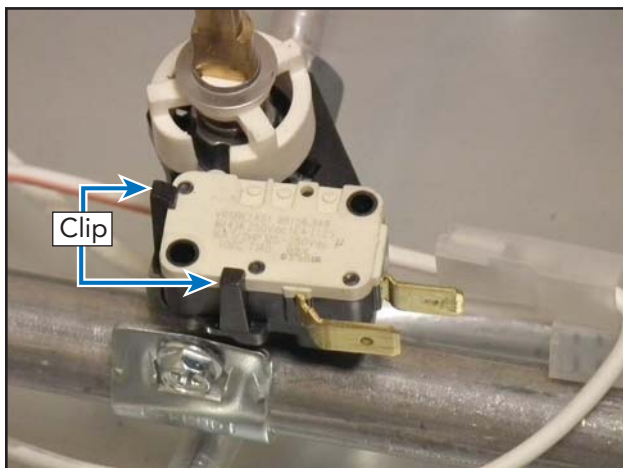
Micro Switch

To access Micro Switch:

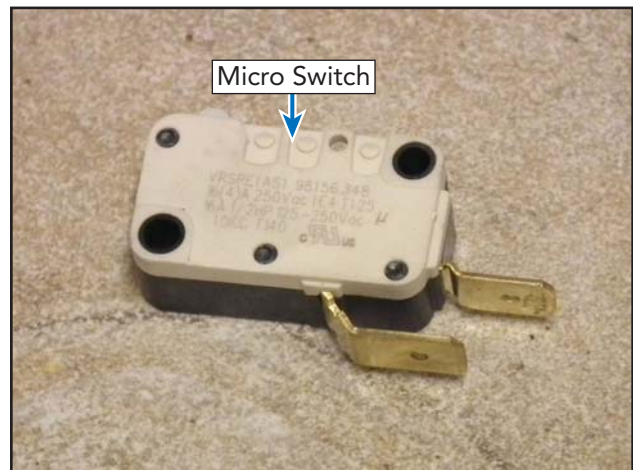
1. Remove main top (see *Main Top Access* section, page 16).
2. Remove wiring connectors from micro switch.



3. Push clips outward to disengage micro switch.



3. Remove micro switch from gas tap assembly.



4. Repair/replace micro switch as necessary.
5. Reverse procedure to reinstall

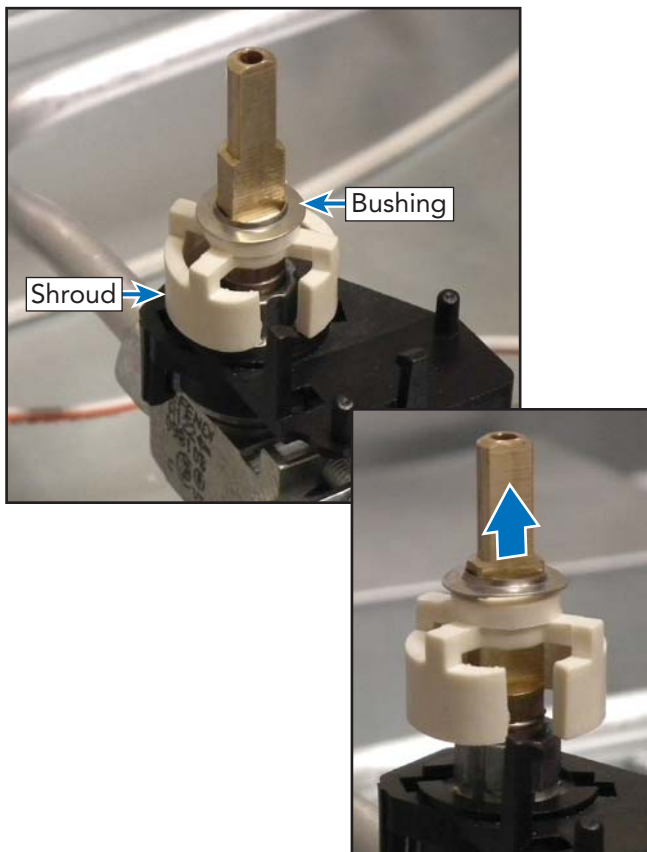
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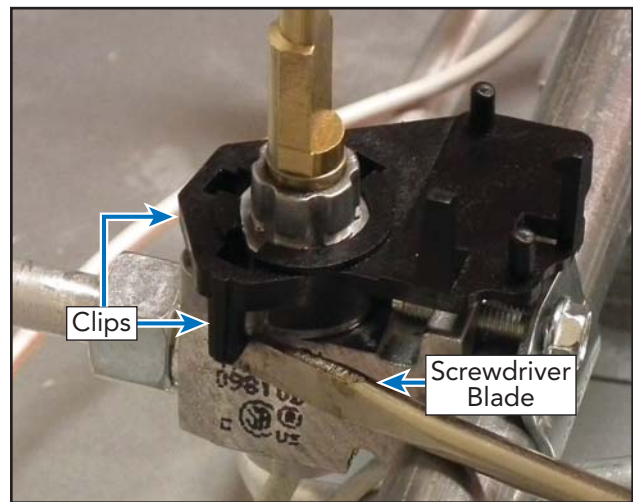
Re-grease Gas Valve/Minimum Screw Replacement

To access Gas Valve:

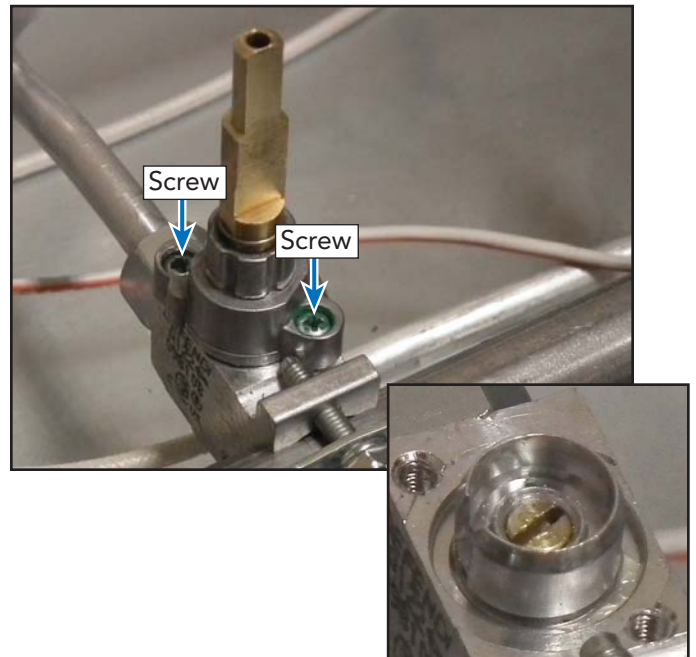
1. Remove main top (see *Main Top Access* section, page 16).
2. Remove micro switch (see *Micro Switch* section, page 20).
3. Remove gas valve bushing and upper plastic shroud.



4. Using a screwdriver blade, release clips and remove lower plastic gas valve cover.



5. Remove screws and gas valve top.

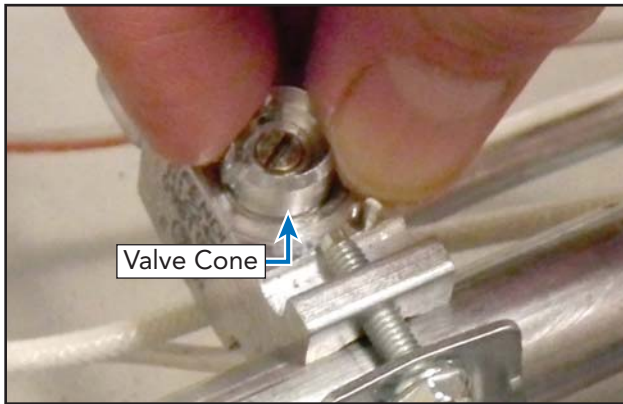


⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect gas supply and electrical power to unit before servicing. After servicing, reconnect electrical power and gas supply. Before placing appliance into operation, always check for gas leaks with soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

Re-grease Gas Valve/Minimum Screw Replacement (continued)

6. Gently lift out the valve cone.

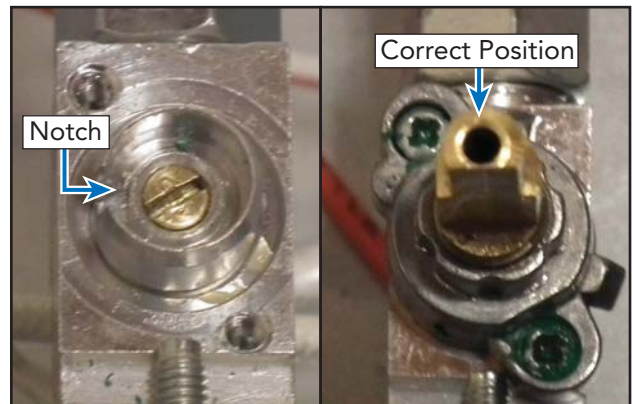


7. Clean valve cone with solvent and re-grease with high temperature grease.

Note: Remove excess grease and check that holes in the core or body are not blocked. Open and close gas valve.

8. Reverse procedure to reinstall.

Note: Replace in right position at top of valve.



6b. Turn the minimum screw counterclockwise to remove. Replace minimum screw.



Note: Check for leaks after reinstallation.

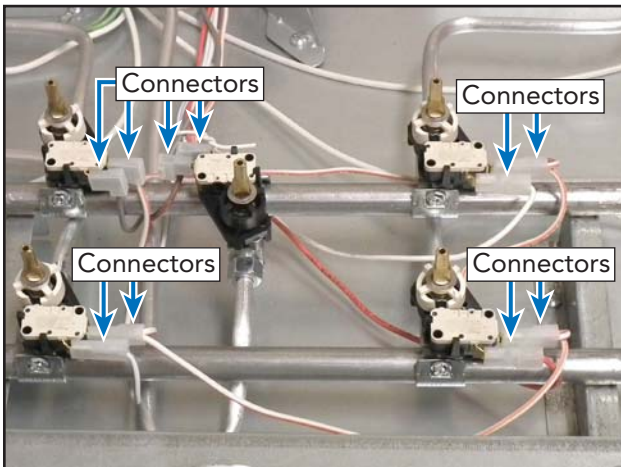
⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect gas supply and electrical power to unit before servicing. After servicing, reconnect electrical power and gas supply. Before placing appliance into operation, always check for gas leaks with soapy water solution. **DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.**

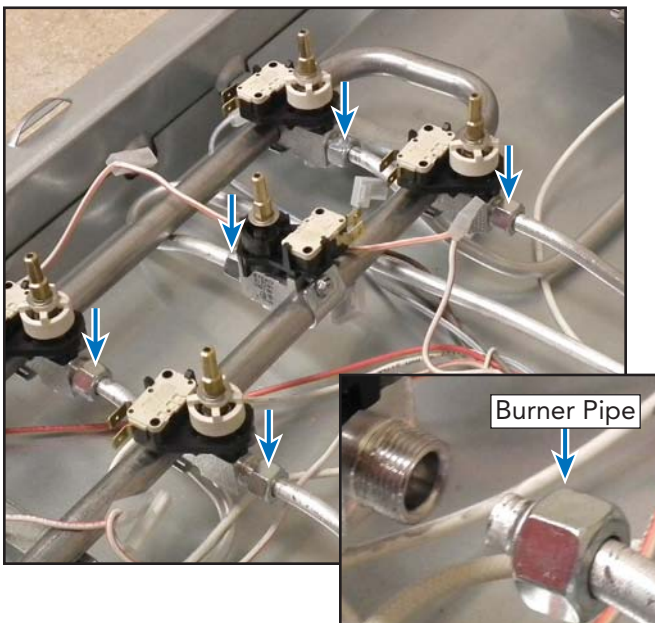
Manifold Pipe Assembly

To access Manifold Pipe Assembly:

1. Remove main top (see *Main Top Access* section, page 16).
2. Remove wiring connectors from micro switches.



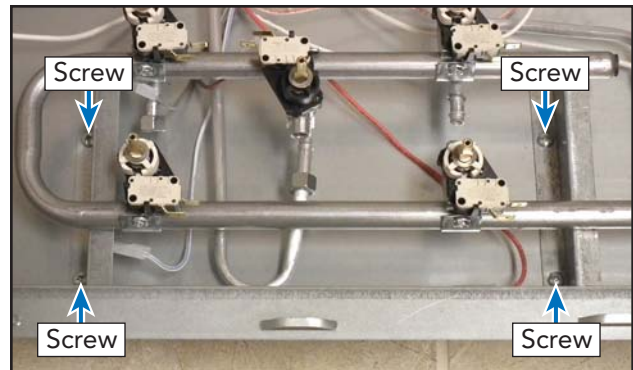
3. Disconnect burner pipes from valves.



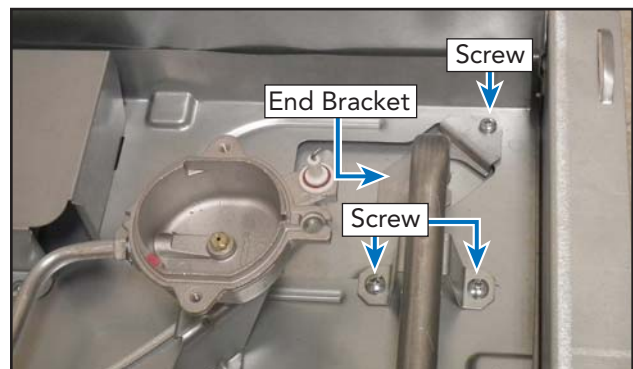
4. Remove front securing screws.



5. Remove manifold assembly bracket securing screws.



6. Remove securing screws and manifold end bracket.

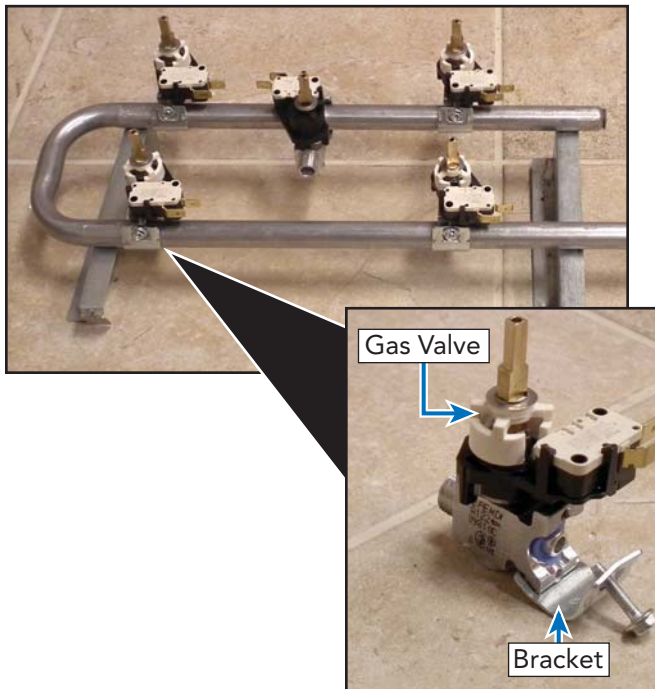


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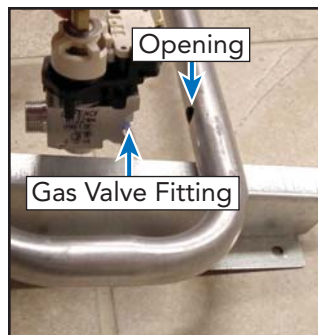
Manifold Pipe Assembly (continued)

7. Remove manifold pipe assembly.
8. Remove gas valves from manifold pipe assembly (see *Gas Valve Replacement*, page 19).



8. Repair/replace manifold assembly as necessary.
9. Reverse procedure to reinstall.

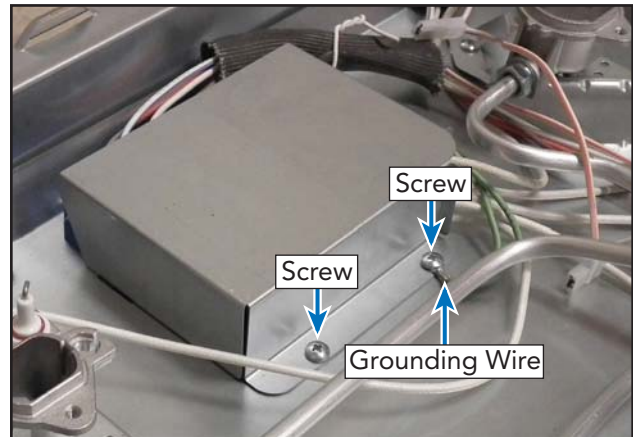
Note: When installing gas valves to manifold pipe assembly, make sure that gas valve fitting and manifold pipe assembly opening align correctly.



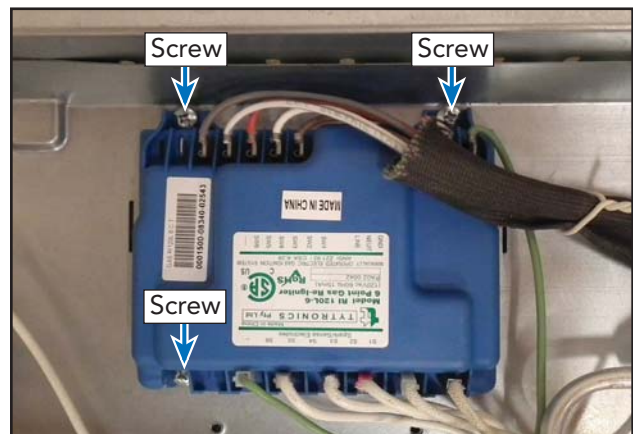
Re-igniter Module

To access Re-igniter Module:

1. Remove main top (see *Main Top Access* section, page 16).
2. Remove securing screws and ground wiring. Slide cover forward to remove.



3. Disconnect and label wiring. Remove re-igniter module securing screws.



4. Repair/replace re-igniter module as necessary.
5. Reverse procedure to reinstall.

Note: VGU260-5B shown.

⚠ WARNING

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Terminal Block with Clamp

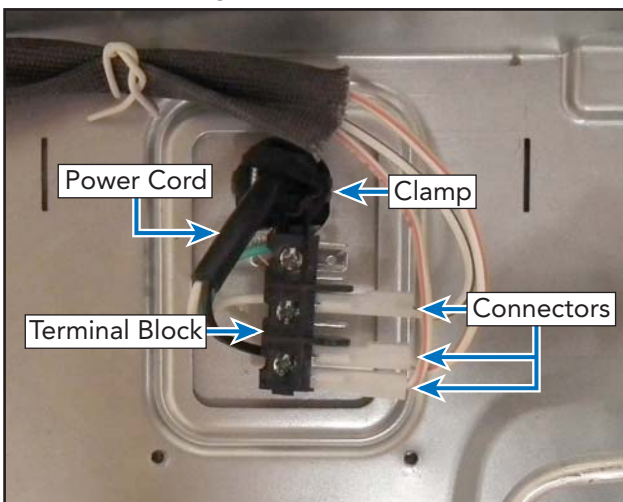
To access Block with Clamp:

1. Remove main top (see *Main Top Access* section, page 16).

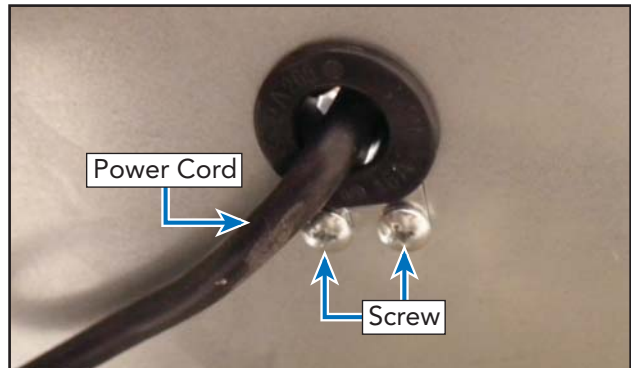
2. Remove securing screws. Slide cover forward to remove.



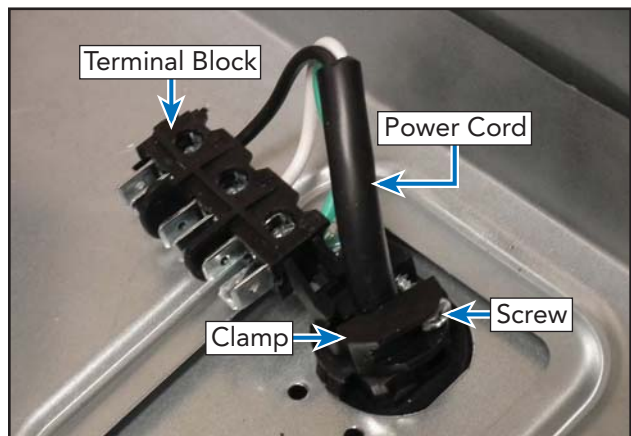
3. Remove wiring connectors from terminal block.



4. Remove terminal block securing screws from the outside of cooktop.



5. Rotate terminal block to gain access and loosen clamp screw.



6. Remove and repair/replace terminal block as necessary.

Note: Loosen power cord screws if removing power cord from terminal block.

7. Reverse procedure to reinstall.

WARNING

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Pressure Regulator

To access Pressure Regulator:

1. Turn off gas and electric supplies and remove unit from service.
2. From under unit, disconnect gas line to pressure regulator.
3. Disconnect pressure regulator from cooktop.



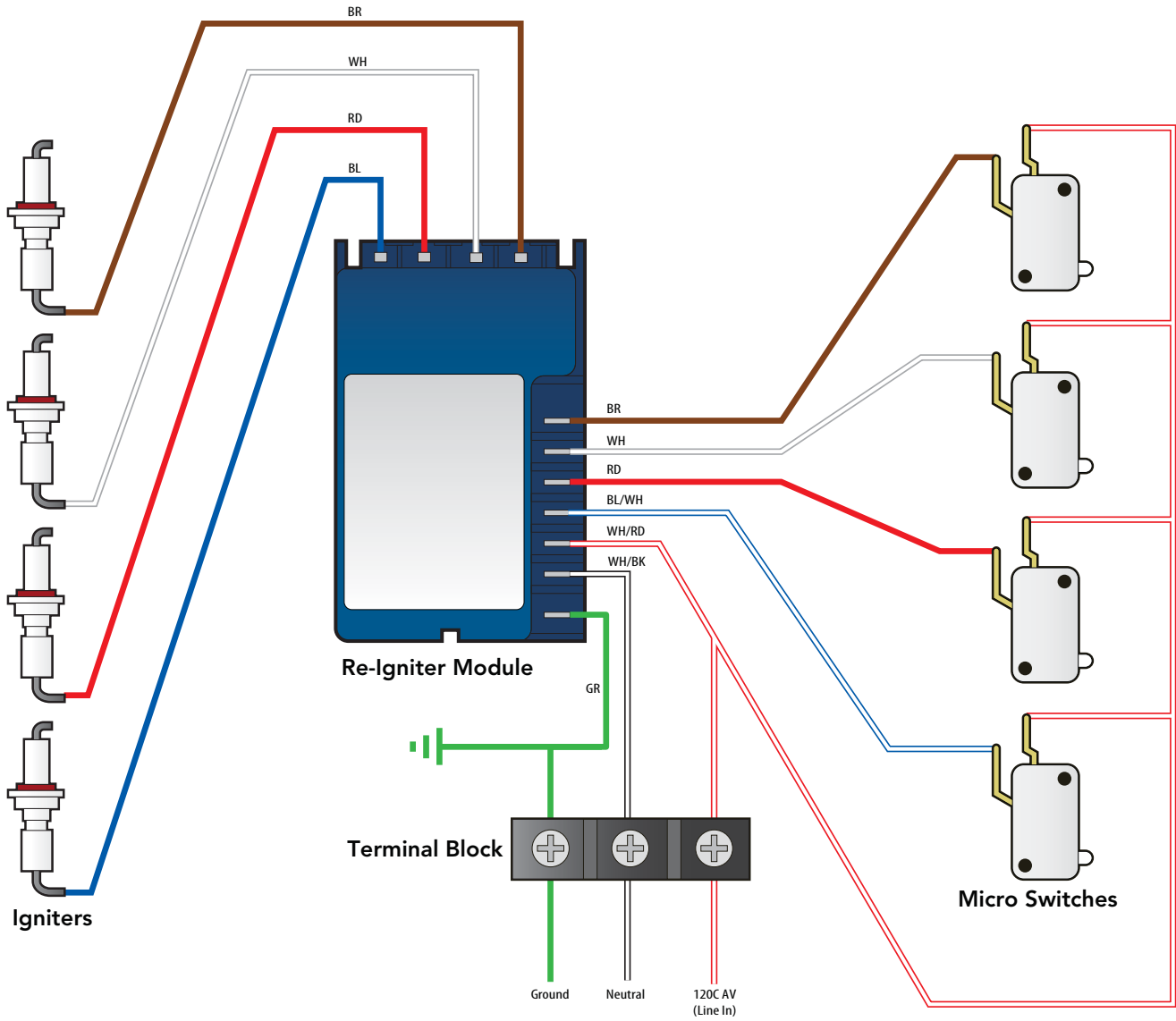
4. Repair/replace pressure regulator as necessary.
5. Reverse procedure to reinstall.

Troubleshooting Guide

Below are some general guides should a problem be detected. Please refer to the test procedures in this manual to determine the defective component.

Problem	Probable Cause	Correction
Nothing operates	Wiring Breaker	Repair or replace wiring as needed Reset breaker
Surface burner igniter inoperable—no sparking	Debris/soil on igniter Igniter wire Single point spark module	Clean igniter and remove debris Repair/replace wire Test module
Igniters spark, but no flame	Gas supply valve Gas supply interrupted	Verify gas supply/valve is on Check pressure regulator
Igniters spark continuously after ignition	Power supply is not grounded Reversed polarity Wet/dirty igniters	Verify ground Verify proper polarity Dry/clean igniters
Burner ignites but flame is large, distorted, yellow	Debris/soil on igniter Conversion problem Wrong type gas	Clean burner head Verify conversion is complete Verify gas type is proper for range setting (LP or Natural)

DGVU200—4B Wiring Diagram



DGVU260—5B Wiring Diagram

