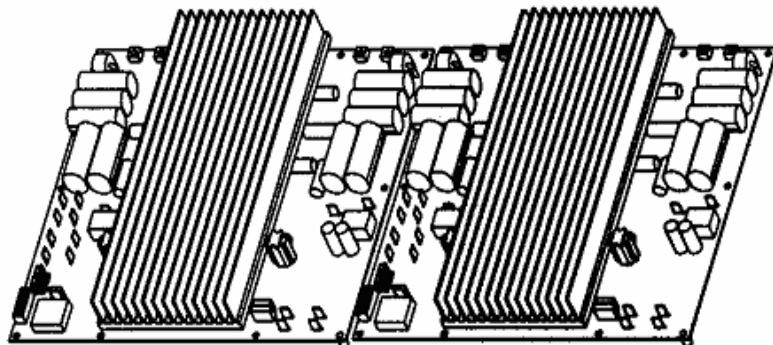


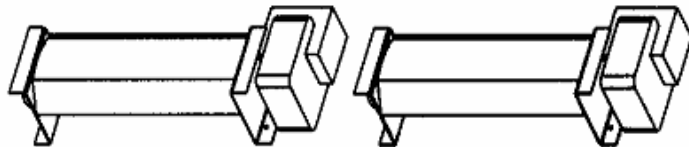


SERVICE NOTEBOOK

**VCCU105-4B / VCCU165-6B / VICU105-4B /
VICU165-6B**



ALL INDUCTION
POWER BOARD



COOLING FAN



ALL INDUCTION EMI
BOARD



SERVICE NOTEBOOK

**VCCU105-4B / VCCU165-6B / VICU105-4B /
VICU165-6B**

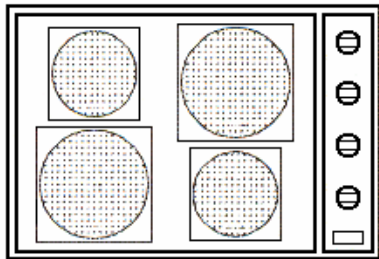


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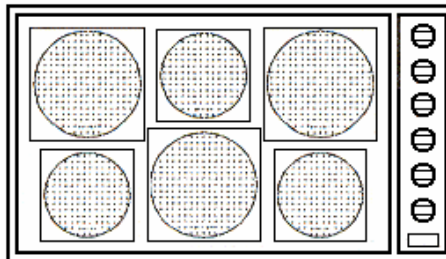
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Basic Specifications -- Induction Cooktops

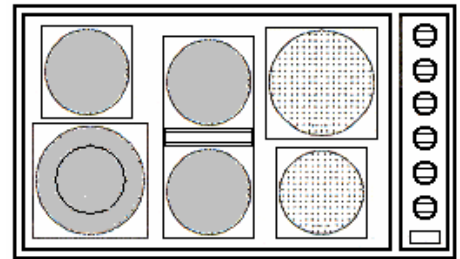
| Description | 30" WIDE COOKTOPS | | 36" WIDE COOKTOPS | |
|------------------------------------|--|--|---|------------------------------------|
| | VCCU105 Induction/Radiant | VICU105 All-Induction | VCCU165 Induction/Radiant | VICU165 All-Induction |
| Overall Width | 30 3/4" (78.1cm) | | 36 3/4" (93.3cm) | |
| Overall Height from Bottom | 6 3/4" (17.15cm) | 7 1/2" (19.05cm) | 6 3/4" (17.15cm) | 7 1/2" (19.05cm) |
| Overall Depth from Rear | 21" (53.3cm) | | | |
| Cutout Width | 28 7/16" (72.3cm) min. 29 5/8" (75.2cm) max. | 28 9/16" (72.55cm) min. 29 5/8" (75.2cm) max. | 34 9/16" (87.8cm) min. 35 1/2" (90.2cm) max. | |
| Cutout Depth | 19 1/8" (48.5cm) min. 19 7/8" (50.5cm) max. | | | |
| Electrical Requirements | 240 - 208/120VAC/60Hz -- 3-wire conduit with No. 10 ground wire. | | | |
| Maximum Amp Usage | 240V -- 38 amps 208V -- 33 amps | 240V -- 38 amps 208V -- 33 amps | 240V -- 55 amps 208V -- 48 amps | 240V -- 57 amps 208V -- 49 amps |
| Approximate Shipping Weight | 52 lb. (23.4 kg) | | 63 lb. (28.4 kg) | |



30" Wide All-Induction
VICU105-4B
LF - 9" / 2,700 Watts
LR - 7" / 1,800 Watts
RF - 7" / 1,200 Watts
RR - 9" / 3,300 Watts

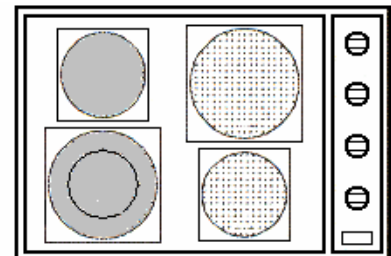


36" Wide All-Induction
VICU165-6B
LF - 7" / 1,800 Watts
LR - 9" / 2,700 Watts
CF - 9" / 2,700 Watts
CR - 7" / 1,800 Watts
RF - 7" / 1,200 Watts
RR - 9" / 3,300 Watts



36" Wide Induction / Radiant
VCCU165-6B
LF - 9" / 2,200 Watts - 6" / 750 Watts
LR - 7" / 1,500 Watts
CF - 7" / 1,800 Watts
CR - 7" / 1,800 Watts - 800 Watts Bridge
RF - 7" / 1,800 Watts
RR - 9" / 3,300 Watts

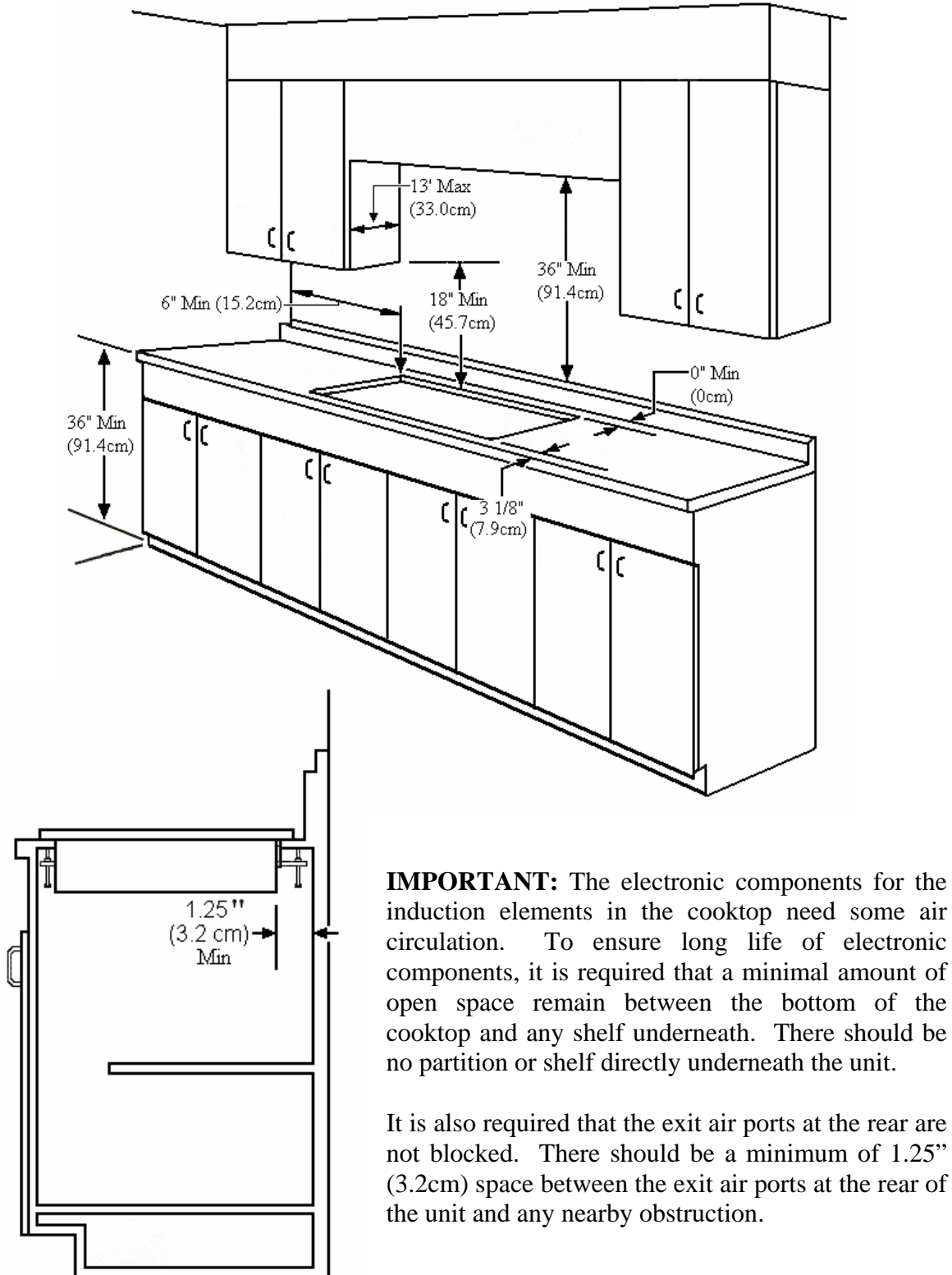
Viking induction cooktops are available as all-induction or induction / radiant models, which feature Quick-Cook™ electric surface elements in addition to induction power generators. And the standard 30" and 36" wide sizes fit easily into your existing counter space.



30" Wide Induction / Radiant
VCCU105-4B
LF - 9" / 2,500 Watts - 6" / 1,000 Watts
LR - 7" / 1,500 Watts
RF - 7" / 1,800 Watts
RR - 9" / 3,300 Watts

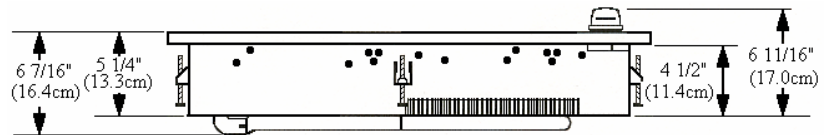
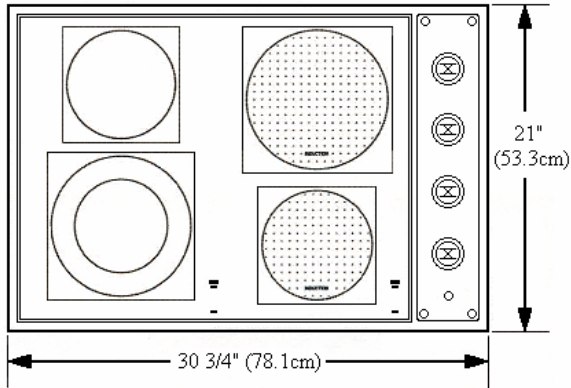
INSTALLATION

PROXIMITY TO SIDE CABINET

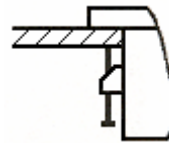
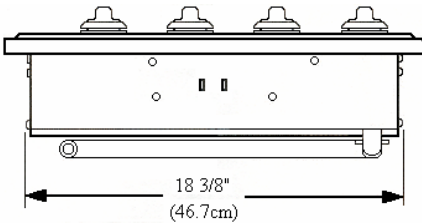


INSTALLATION (continued)

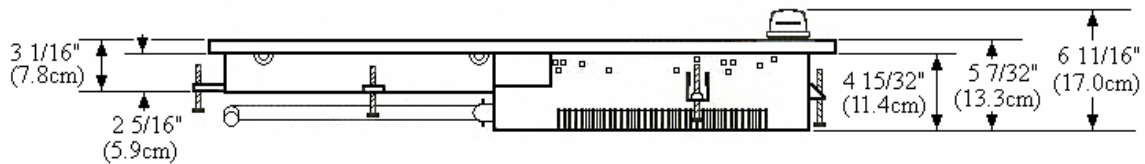
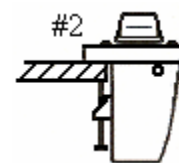
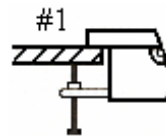
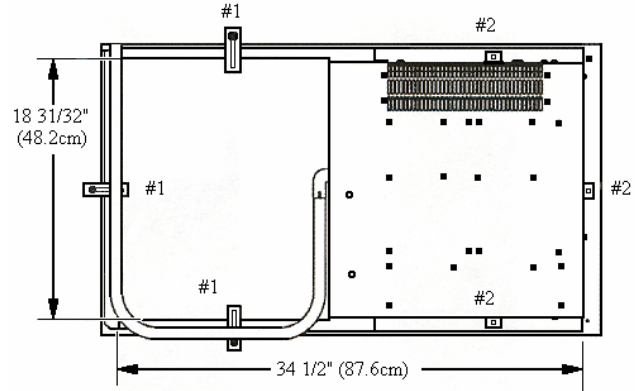
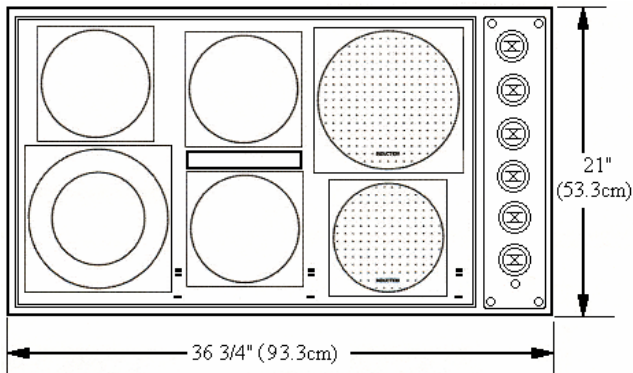
Dimensions – Induction / Radiant Cooktop – 30"



After installation of cooktop, locate the four hold down brackets on each side of the burner box. Screw the sheet metal screw into bracket and tighten firmly against bottom of countertop.

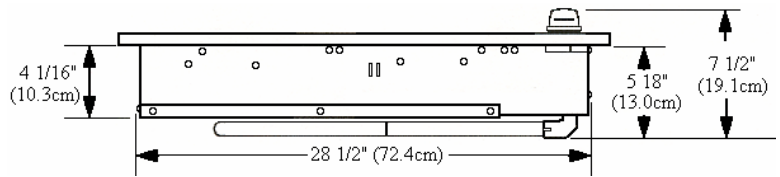
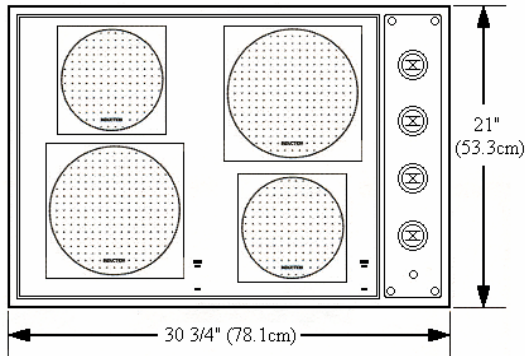


Dimensions – Induction / Radiant Cooktop – 36"

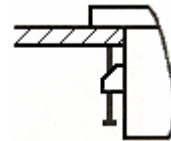
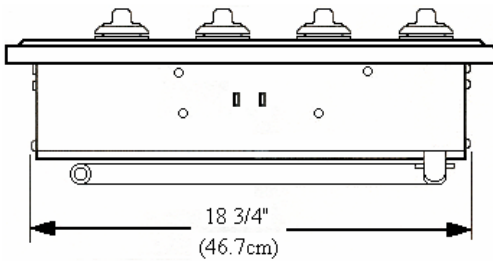


INSTALLATION (continued)

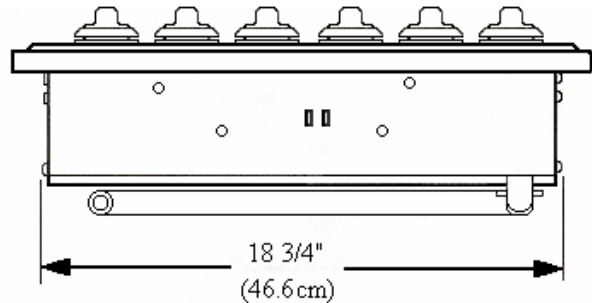
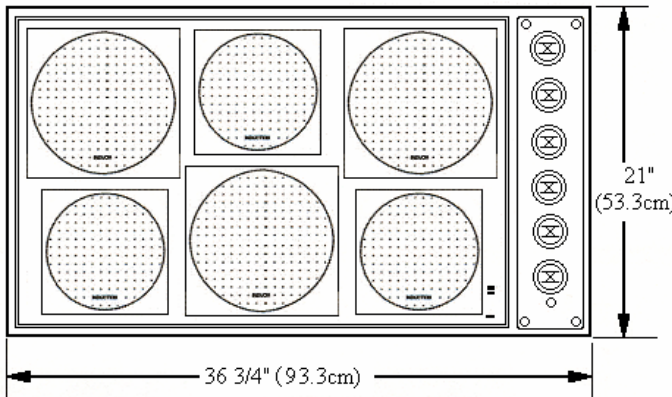
Dimensions – All Induction Cooktop 30"



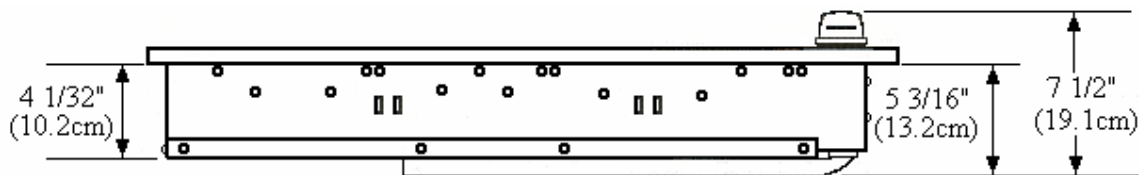
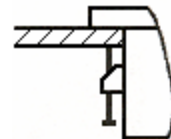
After installation of cooktop, locate the four hold down brackets on each side of the burner box. Screw the sheet metal screw into bracket and tighten firmly against bottom of countertop.



Dimensions – All Induction cooktop 36"



After installation of cooktop, locate the four hold down brackets on each side of the burner box. Screw the sheet metal screw into bracket and tighten firmly against bottom of countertop.



Cooking Utensils for Radiant Elements

Each cook has his or her own preference for the particular cooking utensils that are most appropriate for the type of cooking being done. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for glass cooktop use without breaking due to the sudden change in temperature. 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.

CAUTION

Using cast iron cookware on the glass cooktop with radiant elements is not recommended. Cast iron retains heat when used on radiant elements and may result in cooktop damage. This caution does **NOT** apply when using cast iron over the induction elements.

Suitable and Unsuitable Pots and Pans for Induction Elements.

Suitable Pots and Pans (Induction Elements)

- All pots and pans must have a magnetic bottom.
- All pots and pans must have a flat bottom.
- All pots and pans should have a diameter between 5” (for small burners) and 12” (for larger burners).
- Stainless steel with magnetic bottom.
- Porcelain coated steel.
- Cast iron

Note: Check cookware with magnet. If magnet adheres to the bottom of the surface, it is suitable for induction cooking.

Induction LED Display

The LED display for each induction element is used for both on/off and hot surface warning.

| LED Display | Description |
|--------------------|---|
| No Display | Unit off with cool surface |
| Continuous Display | Unit on and cooking |
| Flashing | <ol style="list-style-type: none"> 1. Unit off with hot surface. 2. Unit on without cookware on surface – Use proper cookware. 3. Unit on with cookware too small for cooking surface – Use larger cookware or move to smaller element. 4. Unit on with correct size cookware for element – Incompatible cookware for Induction – refer to Suitable cookware above. |

Surface Cooking

Operating the Single Front or Rear Element

Push in and turn the corresponding control knob counterclockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls OFF.

Operating the Rear and Bridge Element

Push in and turn the corresponding control knob clockwise to desired setting. The rear element and bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to OFF.

Hot Surface Indicator Lights for Radiant Elements

The cooktop has hot surface indicator lights. They are located on the front of the glass cooktop. The hot surface indicator light will glow red when the corresponding element is turned on. The light will remain on until the corresponding element has cooled to a safe temperature.

Induction LED Display

The LED display for each induction element is used for both on/off and hot surface warning.


Internal Error Codes

| LED Indicators | Description |
|--|---|
| 1 Flash with brief interval between | Internal power device over temperature |
| 3 Consecutive flashes with brief interval between. | Internal power device malfunction |
| 5 Consecutive flashes with brief interval between | Power device temperature sensor malfunction |
| 6 Consecutive flashes with brief interval between | Coil temperature sensor malfunction |
| 8 Consecutive flashes with brief interval between | Inside ambient temperature too high |
| 9 Consecutive flashes with brief interval between | Incompatible cookware for induction |

Cleaning Problems on Glass Ceramic Top

| Problem | Cause | To Prevent | To Remove |
|--|--|--|---|
| Brown streaks and specks | Cleaning with sponge or cloth containing soil-laden detergent water. | Use cleaning cream with clean damp paper towel. | Use light application of cream with clean damp towel. |
| Blackened burned-on spots | Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag. | Wipe up all spillovers as soon as it is safe and do not put plastic items on cooking area. | Clean area with cream and damp towel, or non-abrasive pad. Carefully scrape with razor held at 30° angle. |
| 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. Scratches from rough cookware. | Wipe the bottom of cookware before cooking. Clean top daily with cream. Inspect surface of ceramic cookware for rough spots. | Fine scratches are not removable but can be minimized by daily use of cleaning cream. |
| Smearing or Streaking | Use of too much cleaning cream or use of a soiled towel. | Use small amount of cream. Rinse thoroughly before drying. | Dampen towel with vinegar and water and wipe surface. Dry with clean paper towel. |
| Metal markings or silver/gray marks | Sliding or scraping metal utensils across glass top. | Do not slide metal objects across glass top. | Remove metal marks with cleaning cream. |
| Hard water spots | Condensation from cooking may cause minerals found in water and acids in foods to drip onto glass and cause grey deposits. | Make sure the bottom of the cookware is dry before cooking. Use cleaning cream daily to remove mineral deposits. | Mix cleaning cream with water to form paste. Scrub vigorously. Also try using vinegar and water mixture. |
| Pitting or flaking | Boilover of sugar syrup on a hot glass top. This can cause pitting if not removed immediately. | Watch sugar and syrup carefully to avoid boilovers. | Turn element to Lo; using several paper towels, wipe spill up immediately. Use scraper if needed. |

DISASSEMBLE FOR SERVICE

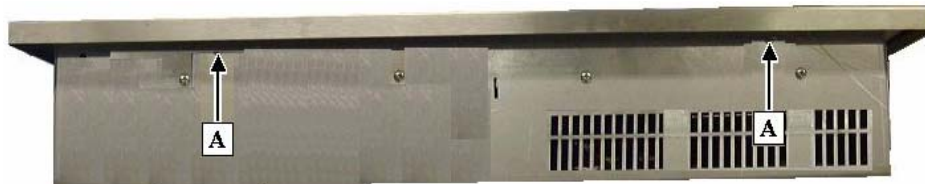
 **WARNING** TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO COOKTOP BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

WARNING

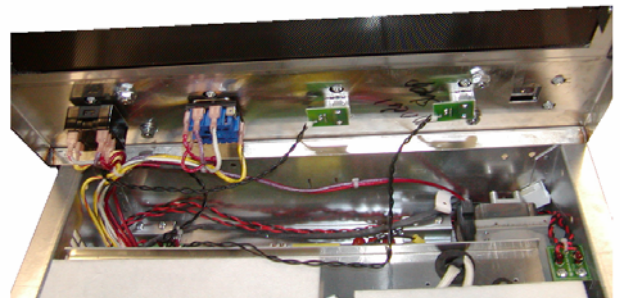
HIGH VOLTAGE

**Disconnect the Power before
Servicing Cooktop**

VCC105-4B

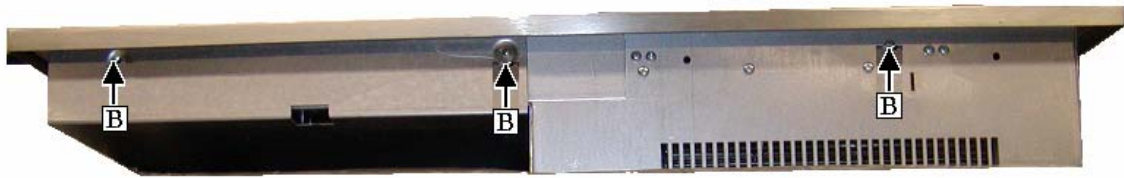


To gain access to service or replace the components remove the glass top. There are two screws (A) on each side of the cooktop.

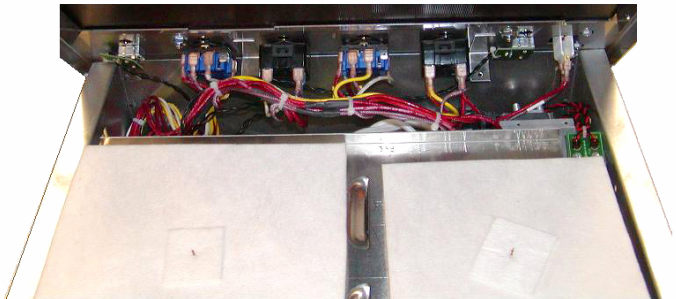


To prevent disconnecting the component wiring lift up the glass top at the end away from the control panel.

VCCU165-6B

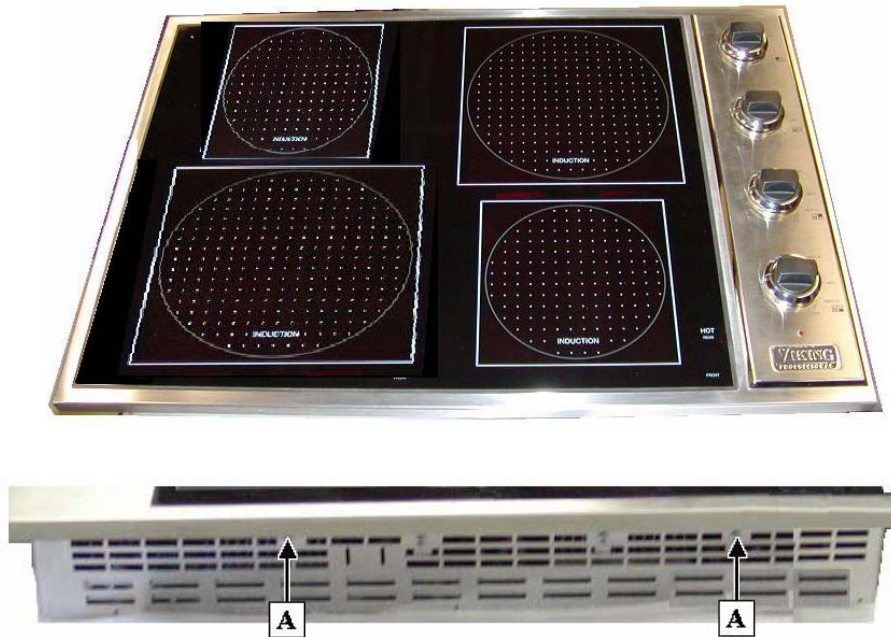


To gain access to service or replace the components remove the glass top. There are three screws (B) on each side of the cooktop.



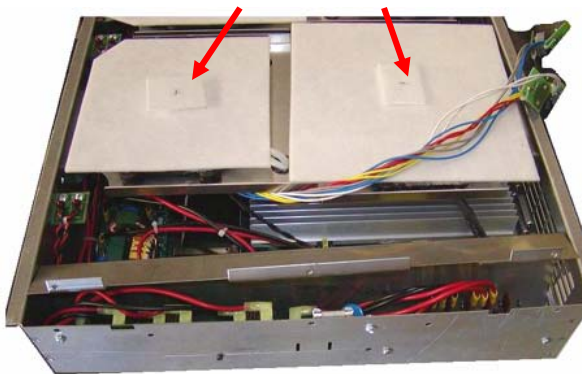
To prevent disconnecting the component wiring, lift up the glass top at the end away from the control panel.

VICU105-4B



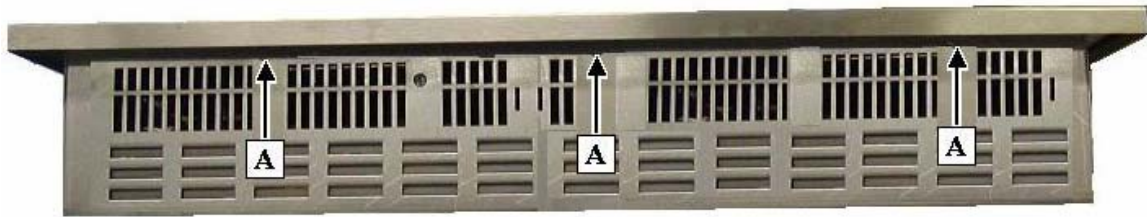
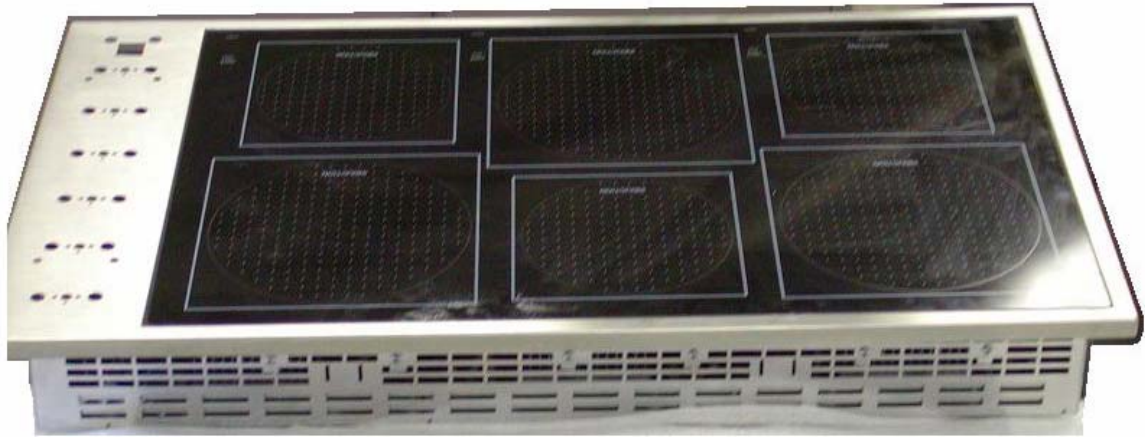
To gain access to service or replace the components remove the glass top. There are two screws (A) on each side of the cooktop.

Thermistors

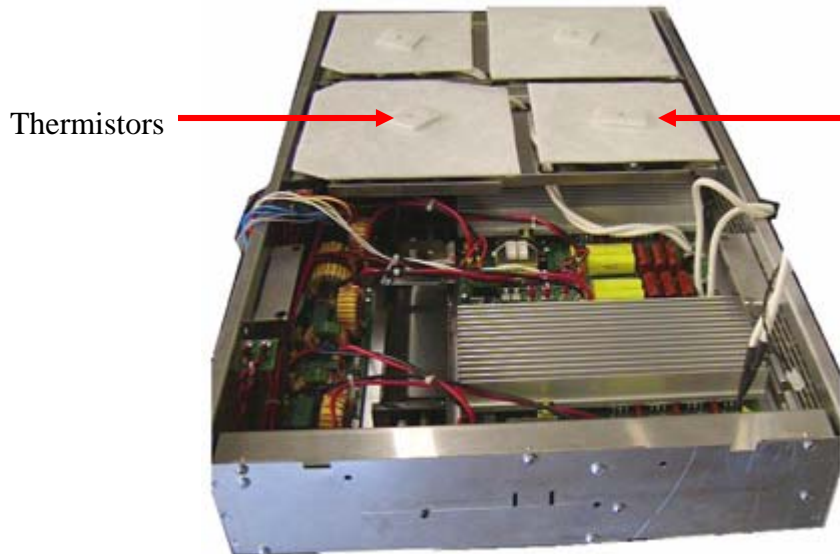


To prevent disconnecting the component wiring, lift up the glass top at the end away from the control panel.

VICU165-6B

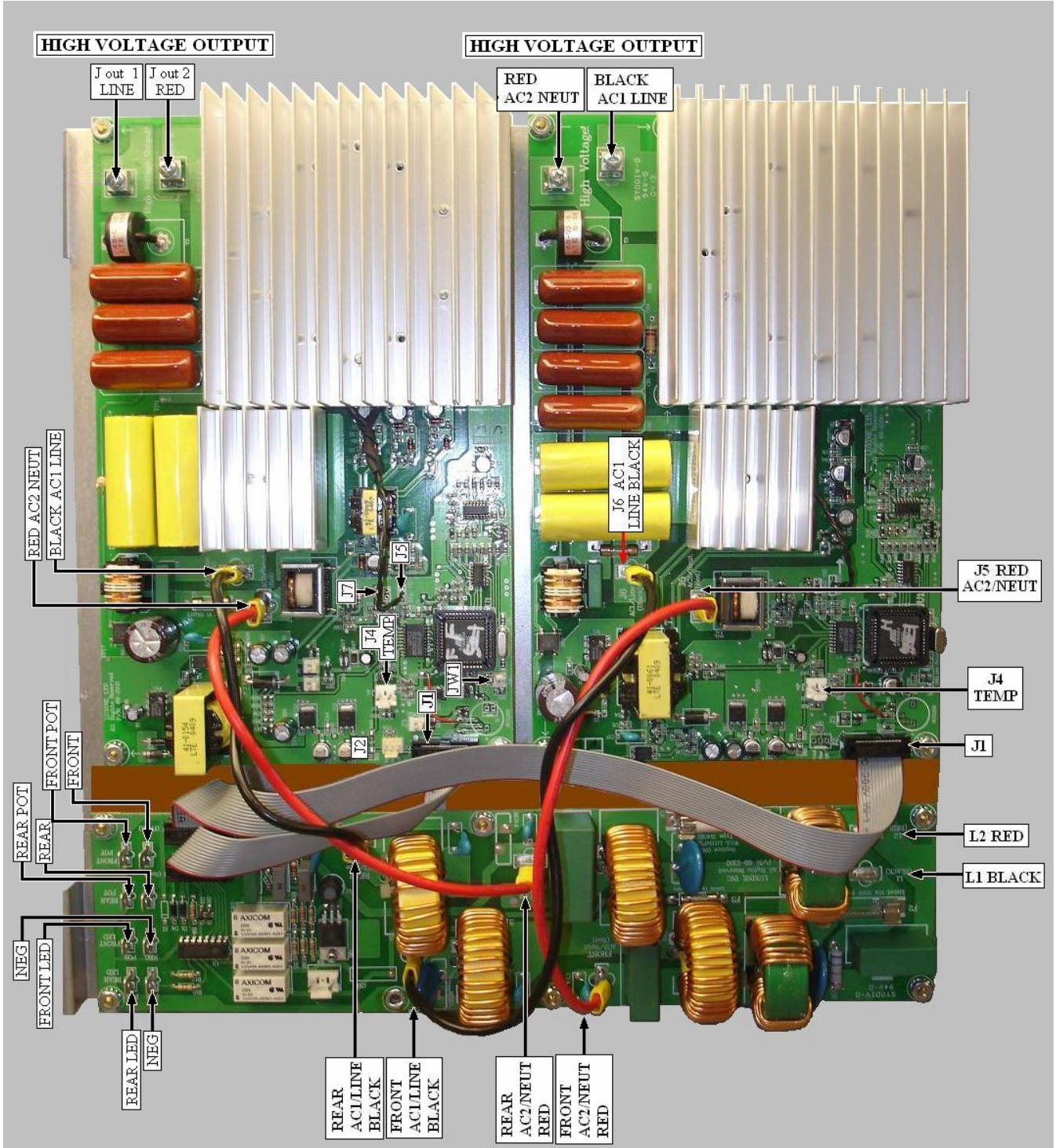


To gain access to service or replace the components remove the glass top.
There are three screws (A) on each side of the cooktop.

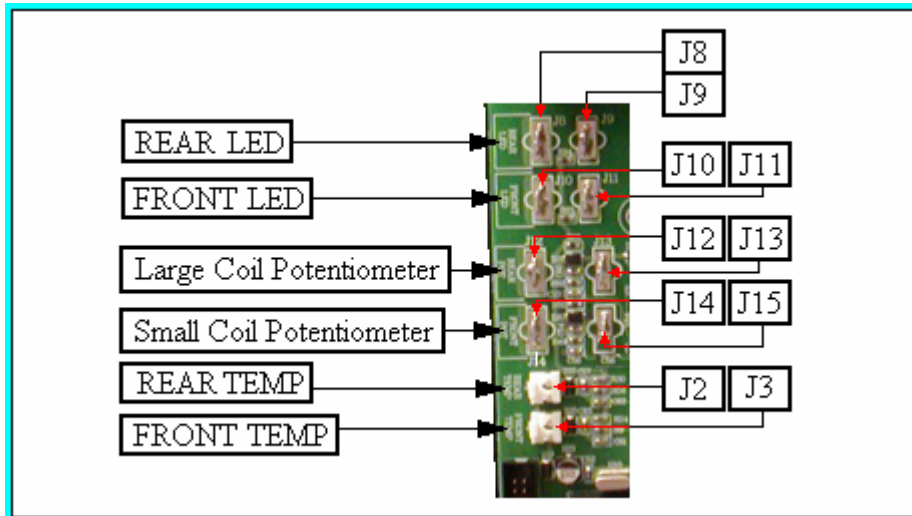
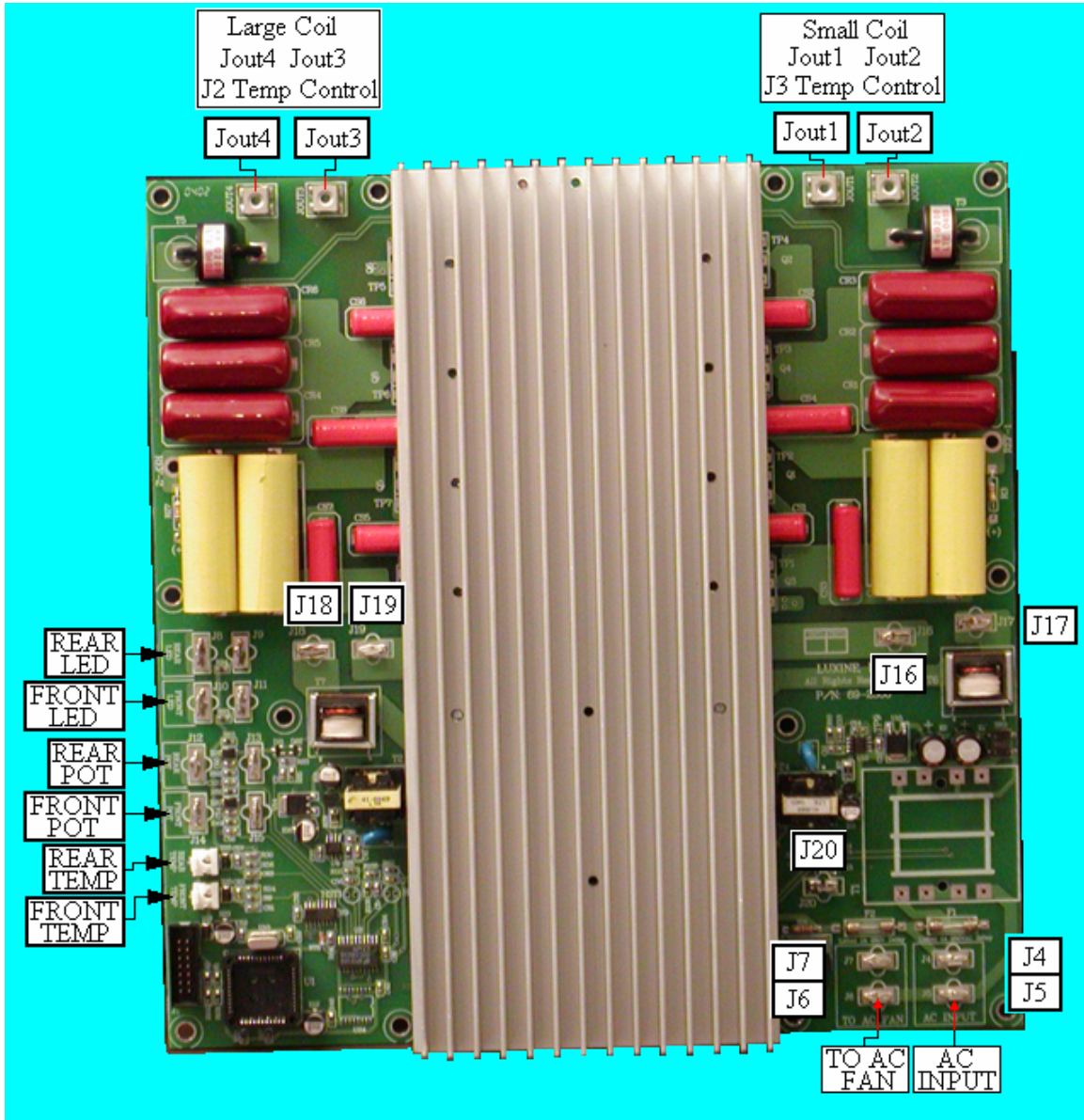


To prevent disconnecting the component wiring, lift up the glass top at the end opposite the control panel.

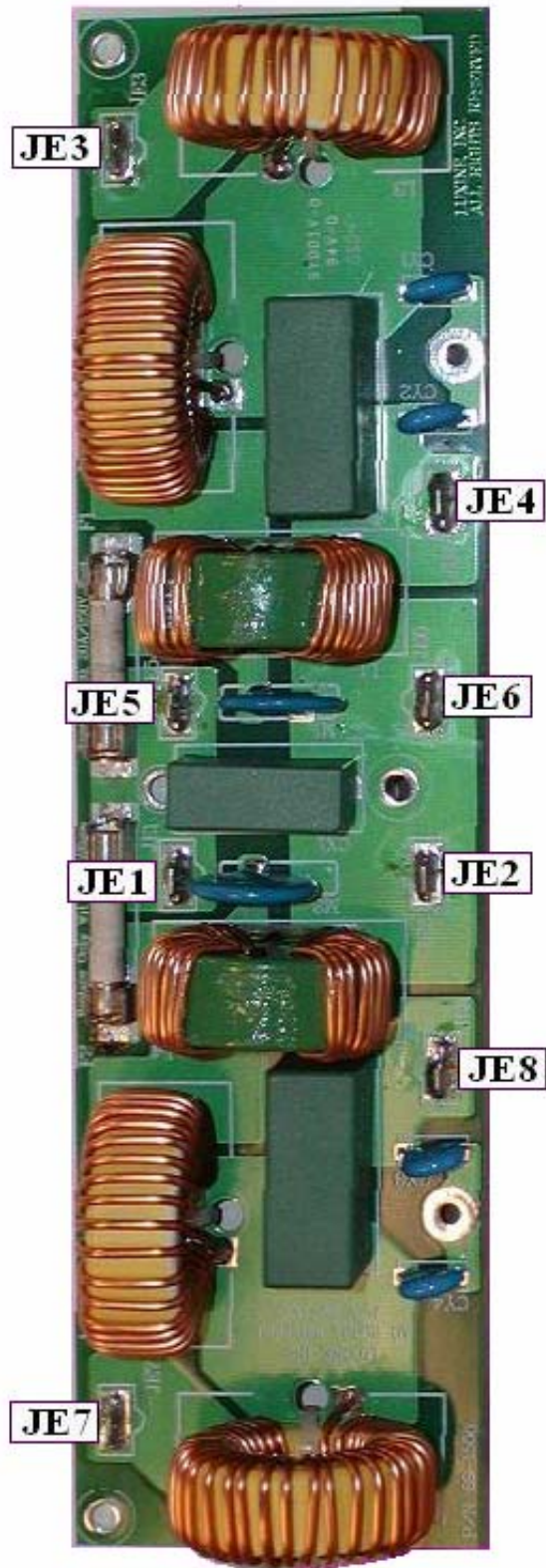
INDUCTION / RADIANT COOKTOP POWER & EMI BOARD



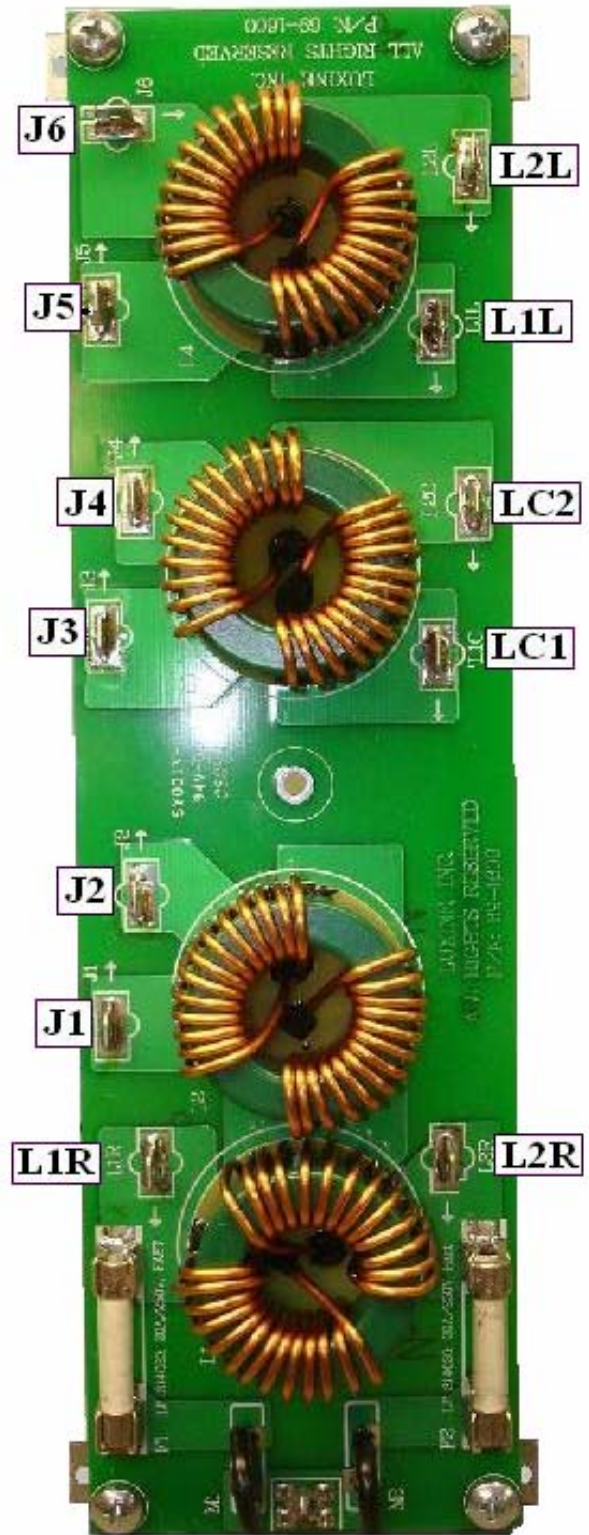
ALL INDUCTION POWER BOARD



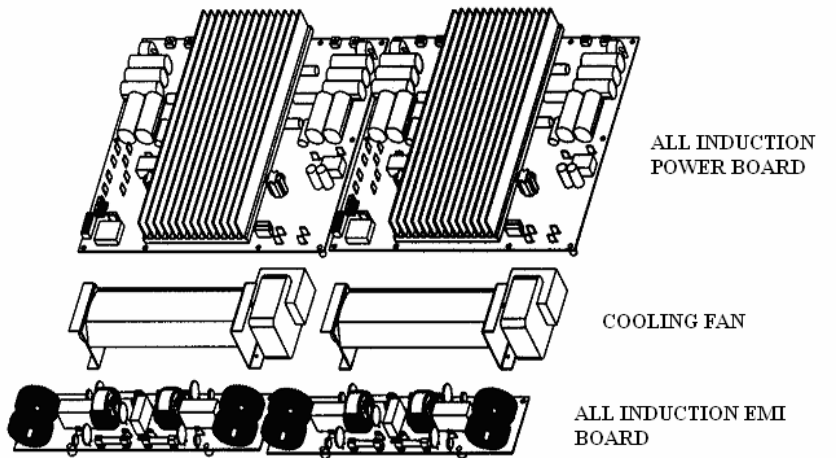
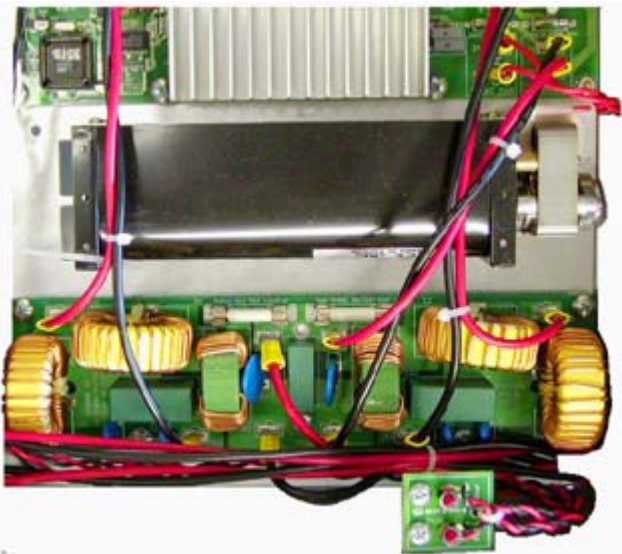
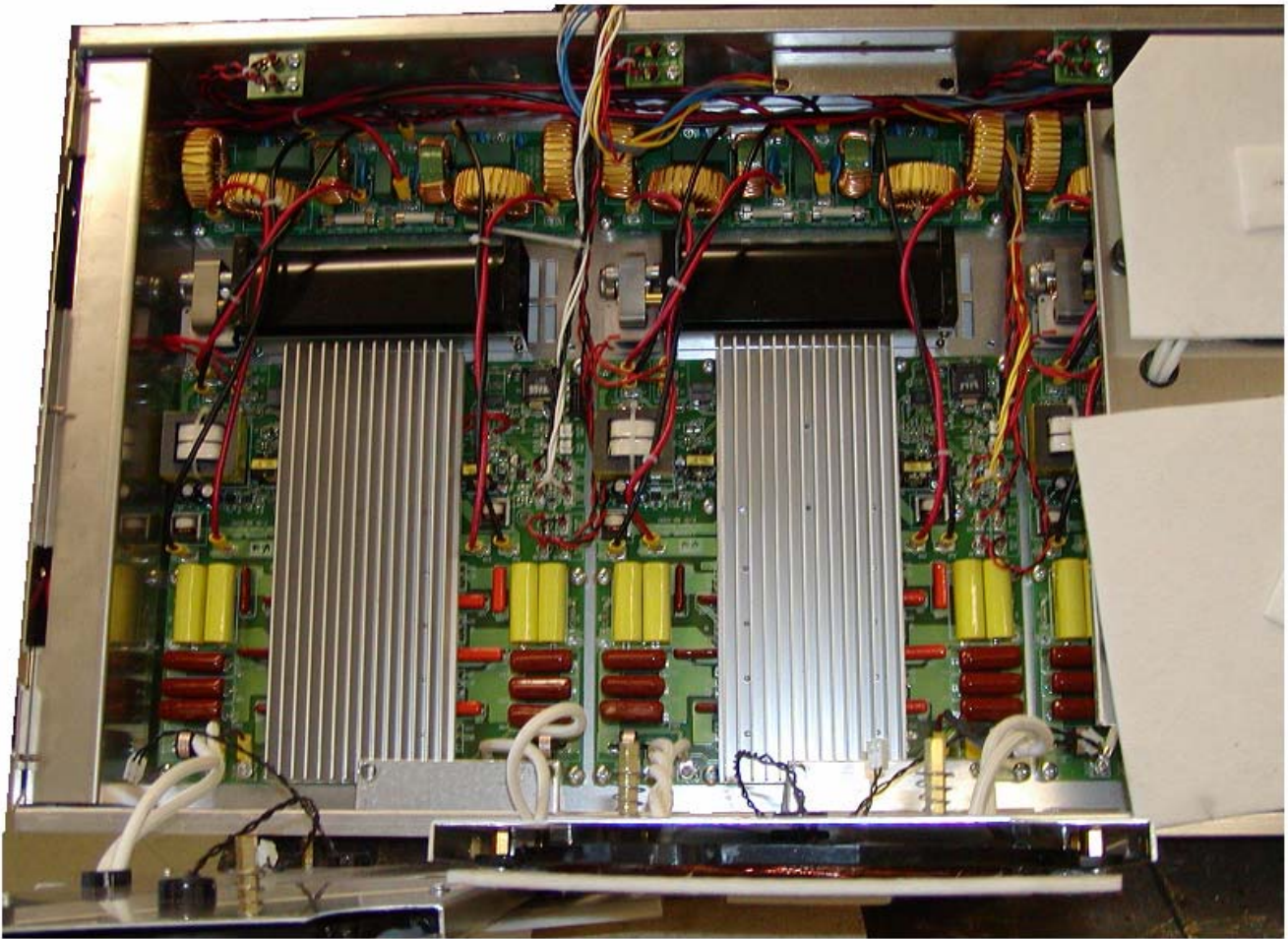
EMI BOARD



POWER LINE CONNECTOR



VICU165-6B
ALL INDUCTION POWER AND EMI BOARDS



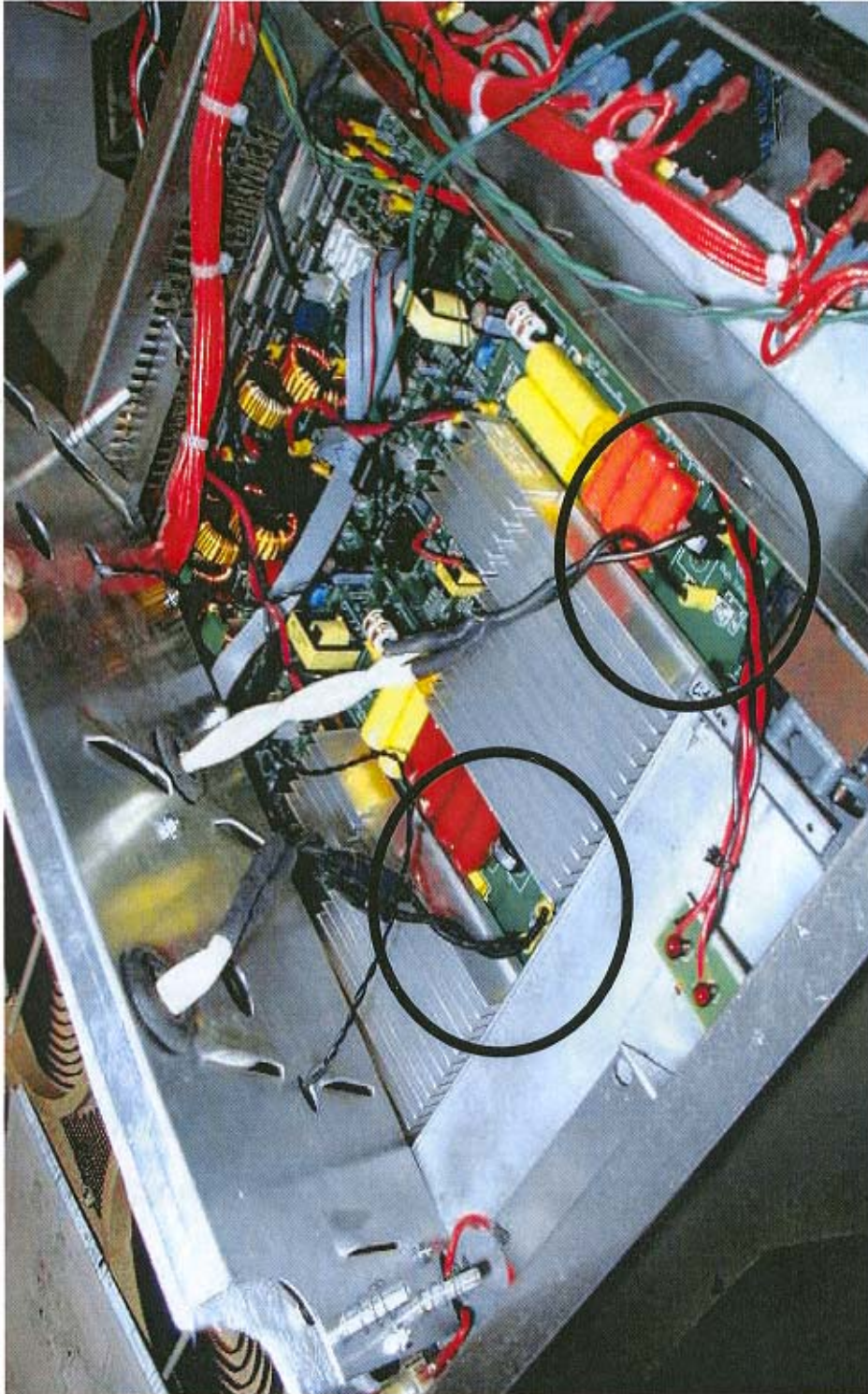
COIL TRAY REMOVAL STEP 1

Disconnect thermistor cables as shown in the figure below.



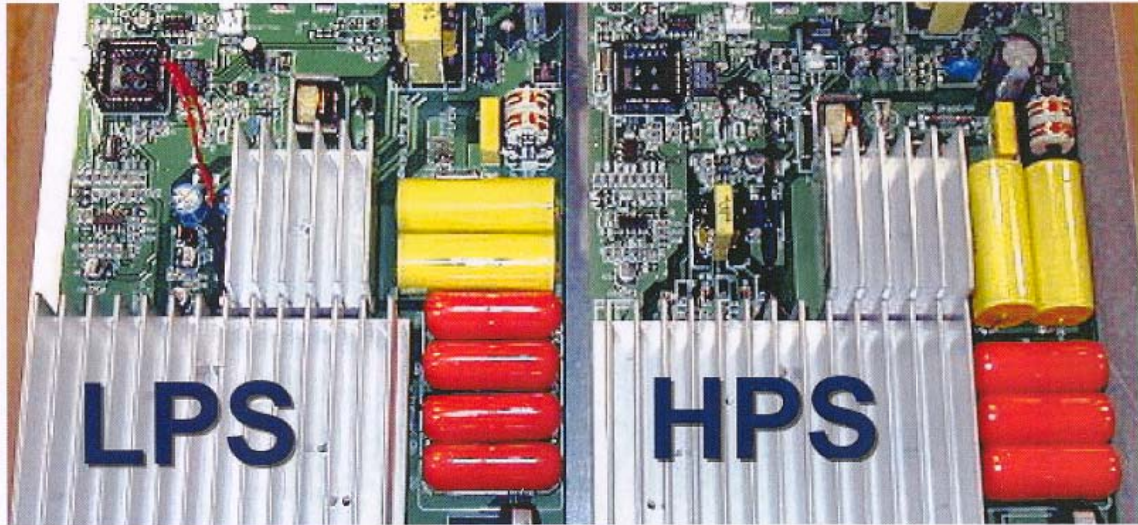
COIL TRAY REMOVAL STEP 2

Unscrew coil wires. **CAUTION: BE CAREFUL TO CAPTURE THE SCREW AND LOCKWASHER, DO NOT LET THEM FALL INTO THE UNIT, AS THEY COULD CAUSE A SHORT LATER.** The coil wire for the front coil connects to the TP4 (L) on the left. The long coil wire for the rear coil connects to the TP3 (R) on the right.



POWER BOARD RECOGNITION

The HPS (TP3) high voltage board is easily identified by the fact that the two capacitors run in a parallel direction to the small heat-sink device. Conversely, on the LPS (TP4) low voltage board the two capacitors run perpendicular to the small heat-sink device. Front coil is operated by the LPS (TP4) board. The rear coil is operated by the HPS (TP3) board.



POWER CONNECTOR DESIGNATIONS

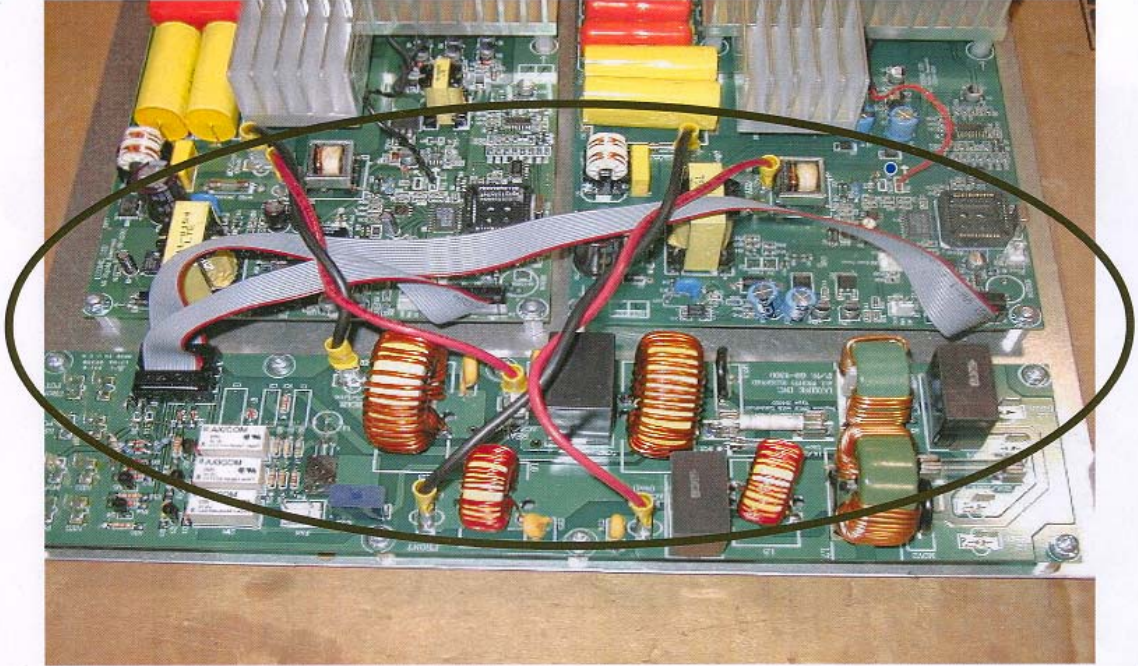
NOTE: Check the fuse on the EMI board. If it is open, replace board or fuse. Replace only with Littlefuse Type 314020-20A/250V for HPS and 10A for LPS.

AC wires connect to the HPS and the LPS on the EMI board. When removing a board, pull the wires from the quick-disconnect terminals.



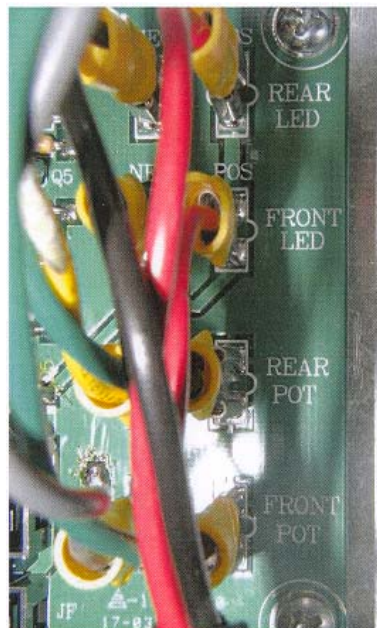
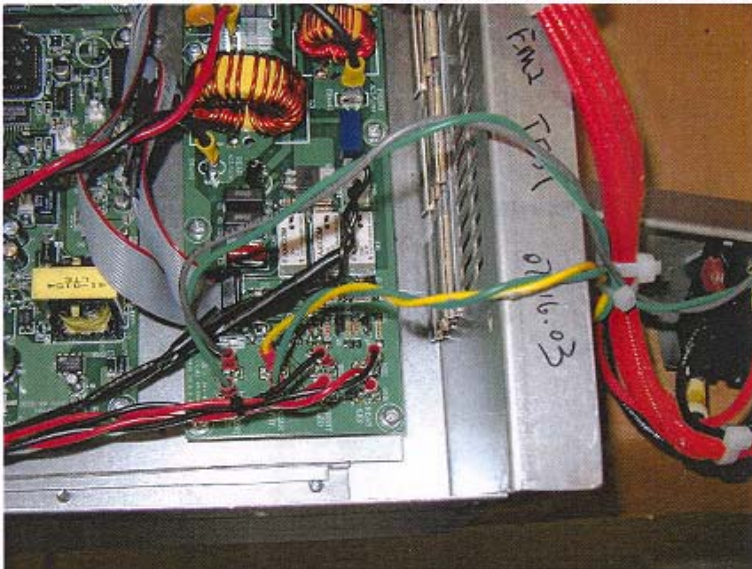
RIBBON CONNECTOR DESIGNATIONS

The longer of the two cables from the LPS plugs into the 14-pin connector with the designator JF. The shorter of the two cables from the HPS plugs into the 14-pin connector with the designator JR



POTENTIOMETER CABLE DESIGNATIONS

Potentiometer wires are plugged into the male quick-disconnects located on the EMI board and clearly marked as shown in the figure below left. The potentiometers have no polarity. The front potentiometer goes to the FRONT POT tab. The rear potentiometer goes to the REAR POT tab, as shown in the figure below right



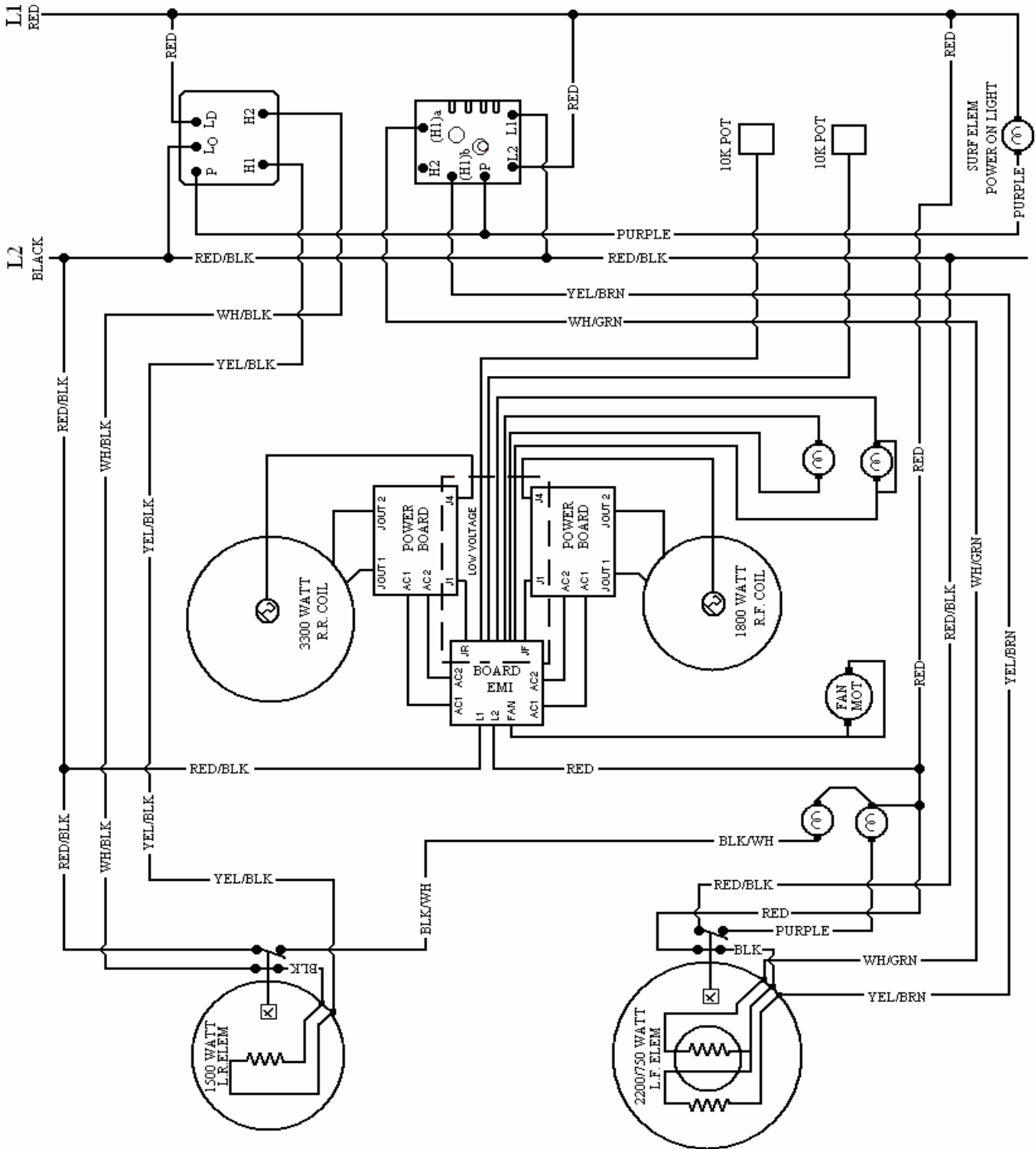
LED INDICATOR REPLACEMENT DESIGNATION

Detail showing wire soldered to the PCB that supports the two LEDs. PCB is tied to and L-bracket mounted to the front of the cooktop. The opposite wire ends connect to the male quick-disconnects located and clearly identified on the EMI board. Because LEDs have polarity, the RED and BLACK wire MUST be placed in their appropriate slots.

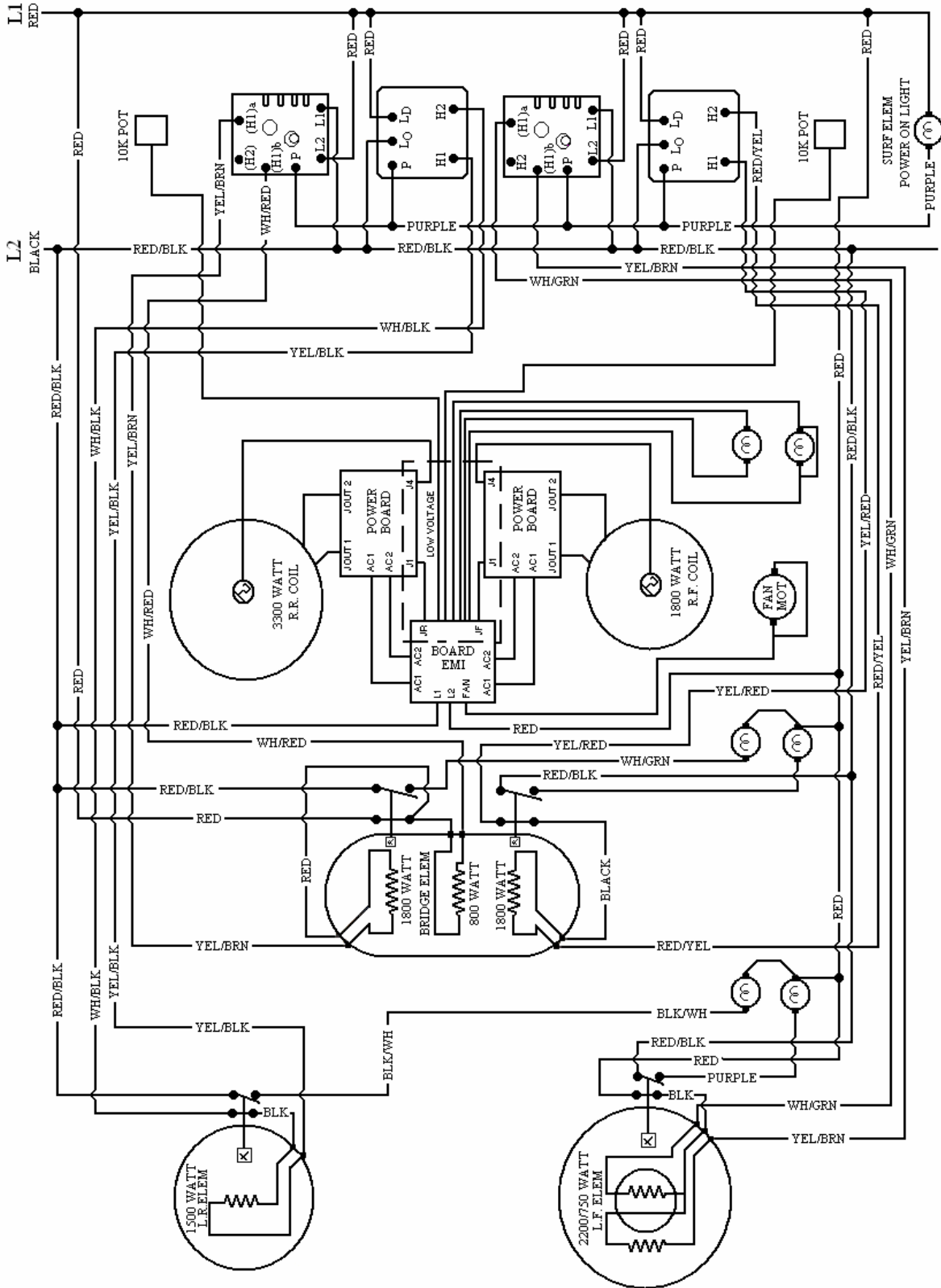
The front cable is tagged (A) front. The rear cable is tagged (B) rear.



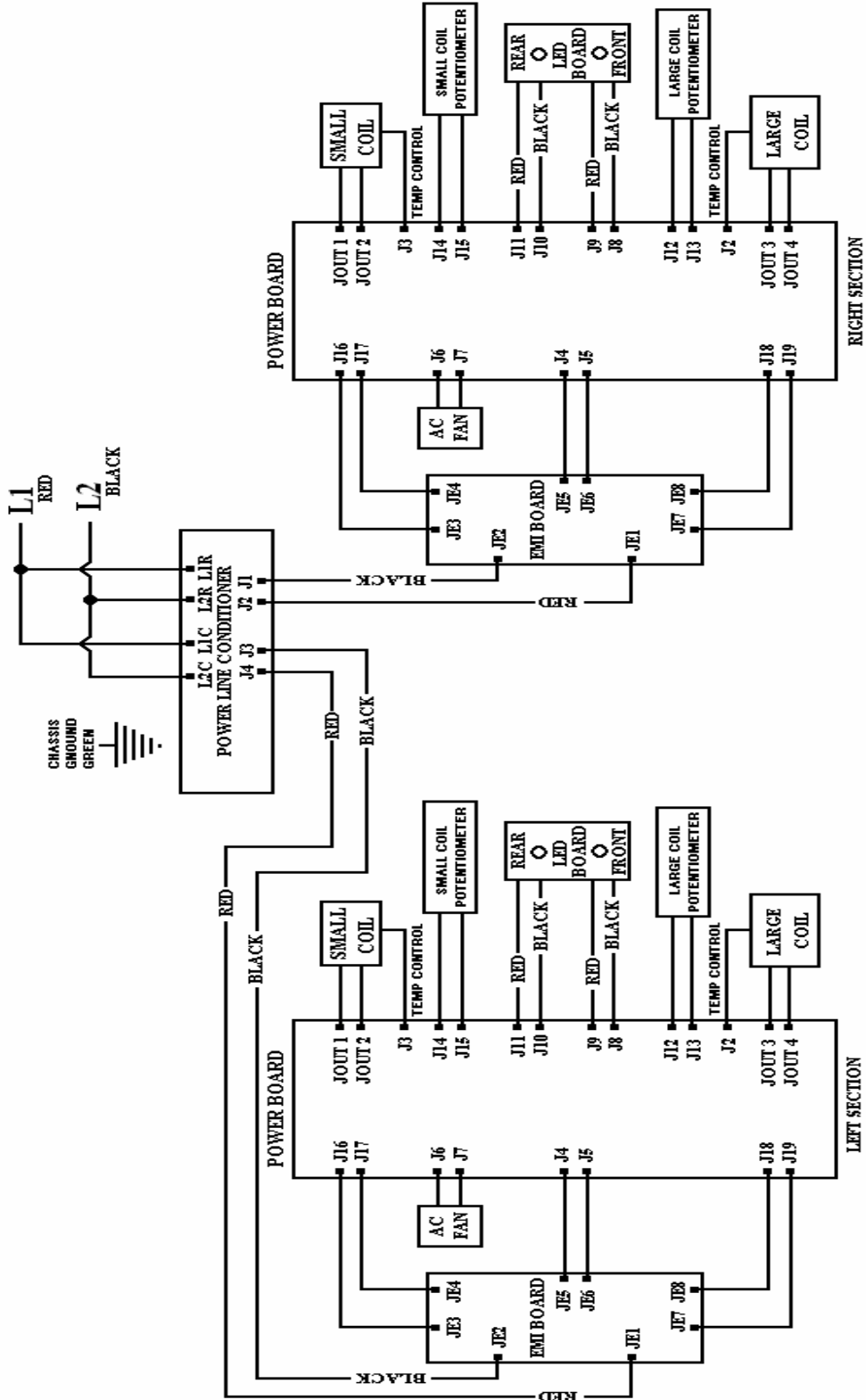
WIRING DIAGRAM 30" W. INDUCTION/RADIANT COOKTOP



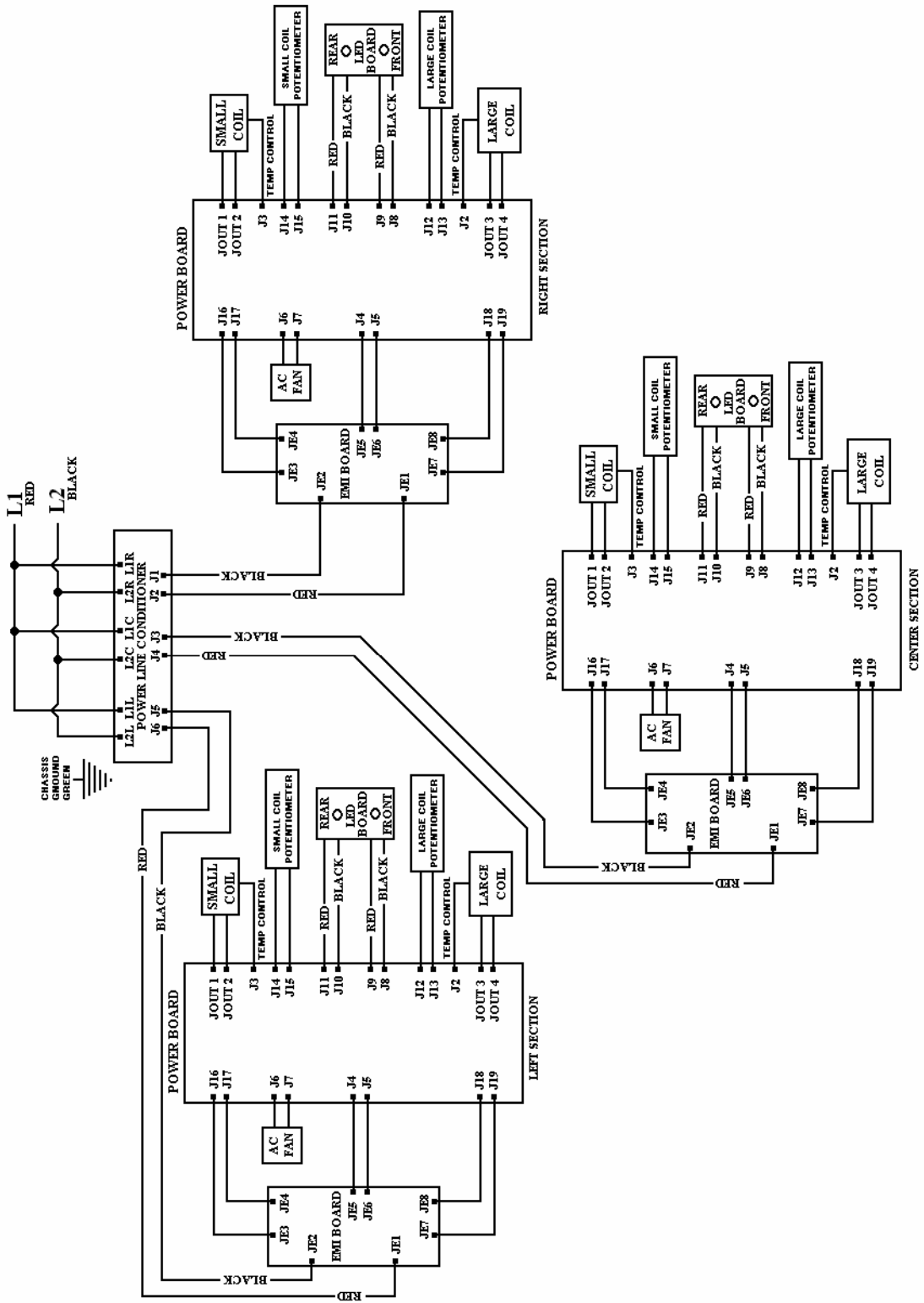
WIRING DIAGRAM 36" W. INDUCTION/RADIANT COOKTOP



WIRING DIAGRAM 30" W. ALL INDUCTION COOKTOP



WIRING DIAGRAM 36" W. ALL INDUCTION COOKTOP



Wiring Diagram Of Induction Elements for Viking 30"/36" Mixed Fuel Cook-Top

