

# INSTALLATION INSTRUCTIONS

VIKING RANGE CORPORATION  
111 Front Street  
Greenwood, Mississippi 38930 USA  
(662) 455-1200

## C4™ OUTDOOR COOKER CART ASSEMBLY

Retain for Future Reference

### IMPORTANT: PLEASE READ AND FOLLOW

1. Before beginning, please read these instructions completely and carefully.
2. Do not remove permanently affixed labels, warnings, or plates from product.



### To mount the cooker to the cart:

**Always wear gloves when installing the cooker.** Although the cooker and cart is deburred prior to shipment, some edges may still be sharp enough to cause injury during handling.

1. Remove the stainless steel side burner cover, side burner grates, burner bowls and grate support. (41" W. models only)
2. Remove the top from the cart. (See Figure 1)

### CAUTION: Keep hands and fingers away fro spring area.

3. Install two (2) shipping screws, (one set on each side). (See Figure 2) Remove teh two (2) top nuts and washers on each side of the hinge mount.
4. Remove all inside parts.

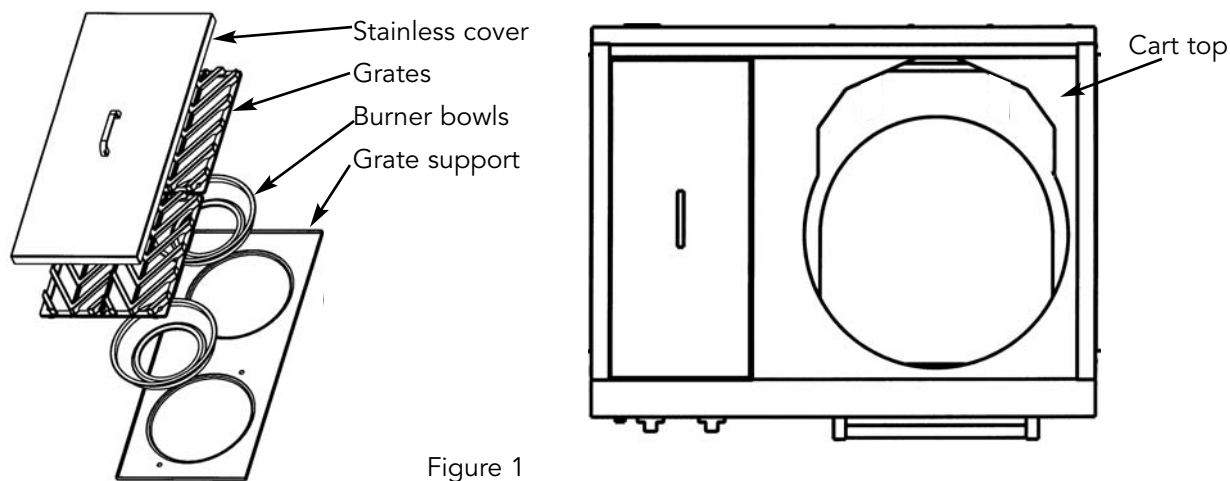


Figure 1

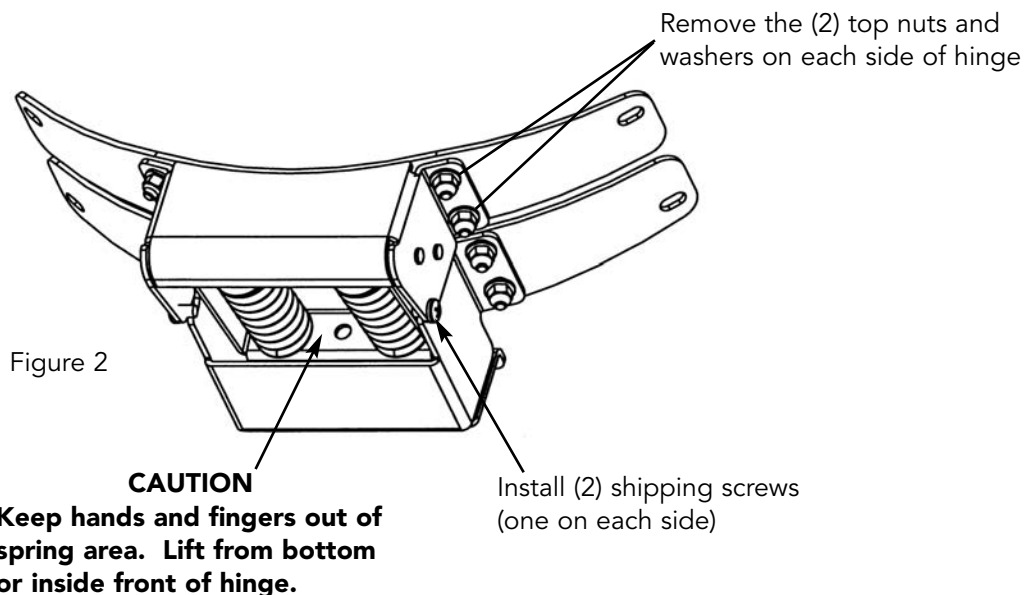


Figure 2

- With a minimum of two people, place the cooker on the cooker shelf located in the cart. Also, make sure the cooker is placed on the mounting bracket located on the cart directly under the hinge. The hinge and the inside damper vent should be used for hand holds. (See Figure 3).
- Re-install dome, hinge nuts and washers. Remove shipping screws from each side of hinge. Replace inside parts

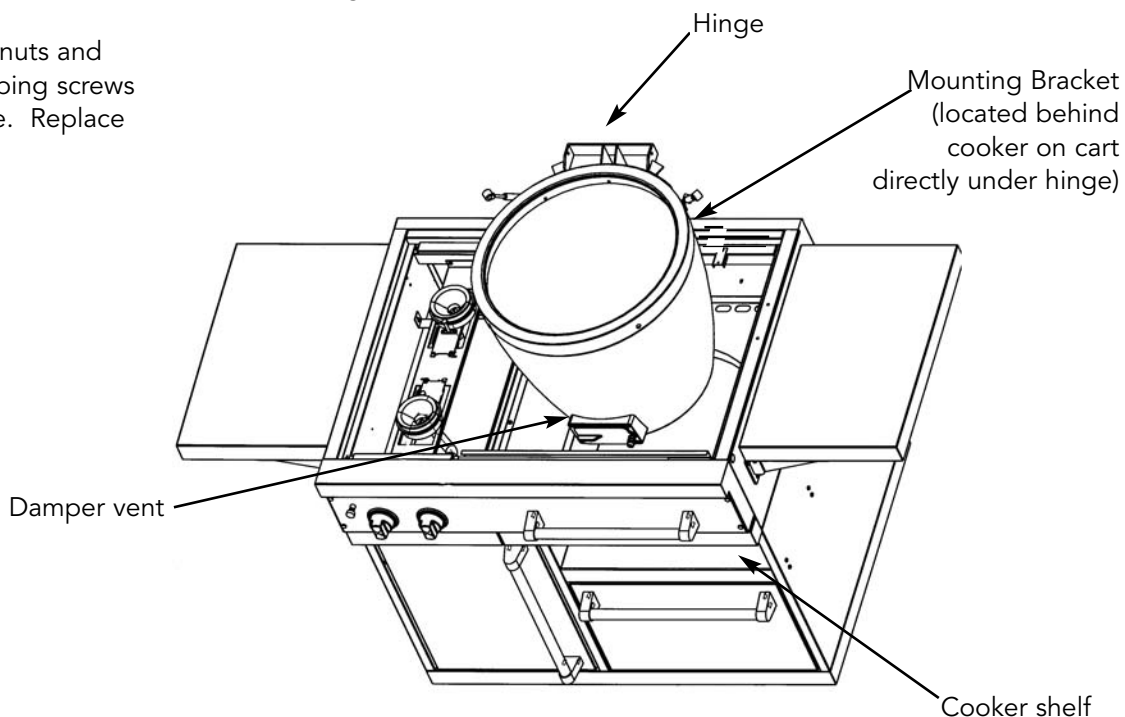


Figure 3

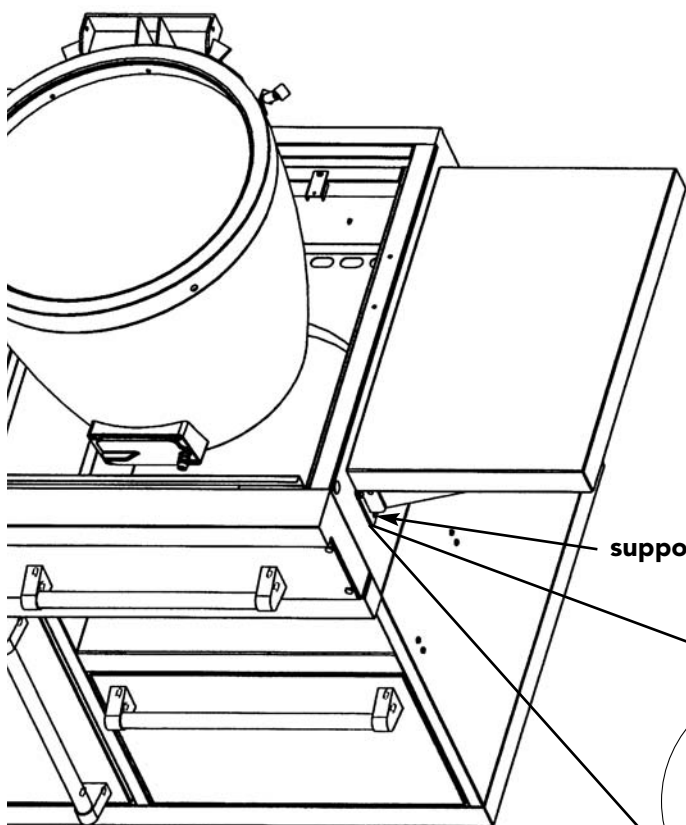
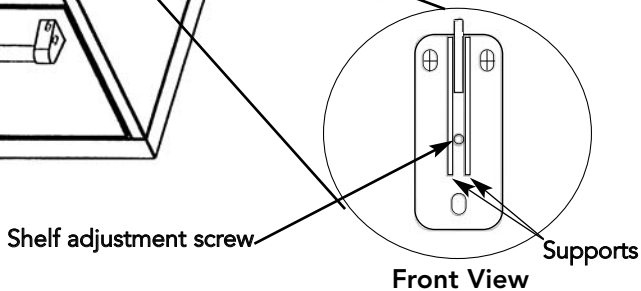


Figure 4

### Leveling the Side Shelves

To level the side shelves, lift the shelf so that the shelf adjustment screw is visible between the two supports on the shelf brackets. Turn the screw with the included 3/32" (.2 cm) allen wrench counter clockwise to raise the shelf and clockwise to lower the shelf. (See Figure 4)



### Cart Door Adjustment (41" W. Model only)

The cart door comes adjusted from the factory. Depending on how level the surface the cart is being placed on, the door may need to be adjusted after the grill is assembled on the cart.

There are two adjustment screws on the hinge receiver. (See Figure 5)

- 1) The front screw is used to center the door in the opening. Turning the front screws in or out will center the door in the frame.
- 2) The back screw is used to align the front of the door with the cart frame and secure the door to the cart. Slightly loosen the screw and slide the door in or out. Retighten the screw to secure the door.

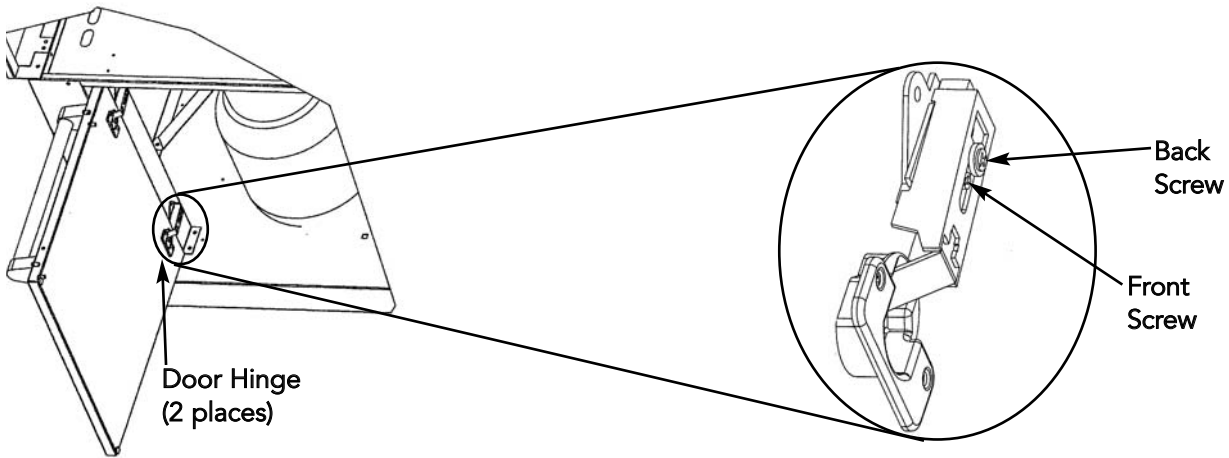



Figure 5

## INSTALLATION OF SIDE BURNERS


 **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, immediately call your gas supplier or your fire department.

 **FOR YOUR SAFETY**


1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

 **WARNING**

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.

## GENERAL INFORMATION

1.  **WARNING:** This side burner cart is not intended to be installed in or on recreational vehicles and/or boats.
2. Keep grill area clear and free from combustible materials, gasoline, and other flammable vapors.
3. When the side burners are not in use, the gas supply must be turned off at the LP gas supply cylinder.
4. The pressure regulator and hose assembly supplied with the outdoor grill must be used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.
5. Finding a leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the on position and this must be done by a qualified technician.
6. The LP supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, *Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods*.
7. Gas Manifold Pressure - Natural gas - 4.0" W.C.P. LP/Propane - 10.0" W.C.P.
8. If the following instructions are not followed exactly, a fire causing death or serious injury may occur:
  - Do not store a spare LP gas cylinder under or near this appliance.
  - Never fill the cylinder beyond 80 percent full.

## PROXIMITY TO CABINETS

The cart can be installed directly adjacent to side cabinets. There is 0" side clearance to non-combustible and combustible surfaces. A minimum of 6" (15.2 cm) from the back of the unit is required for the purpose of allowing the cooker dome to open fully.

## GAS CONVERSION

To convert the side burners from natural to LP/Propane or LP/Propane to natural, you **MUST** use the conversion kit supplied by the manufacturer.

 **WARNING:** Conversions should only be done by an authorized service technician.

## GAS CONNECTION

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the rating plate agrees with that of the supply. Never connect an unregulated gas line to the appliance. An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National electrical Code, ANSI/NFPA 70 and the National Fuel Code, ANSI Z223.1. **In Canada:** Installation must be in accordance with the current CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. All gas connections should be made by a competent technician and in accordance with local codes and or ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.

The side burners and the individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa). The unit must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi (3.5 kPa).

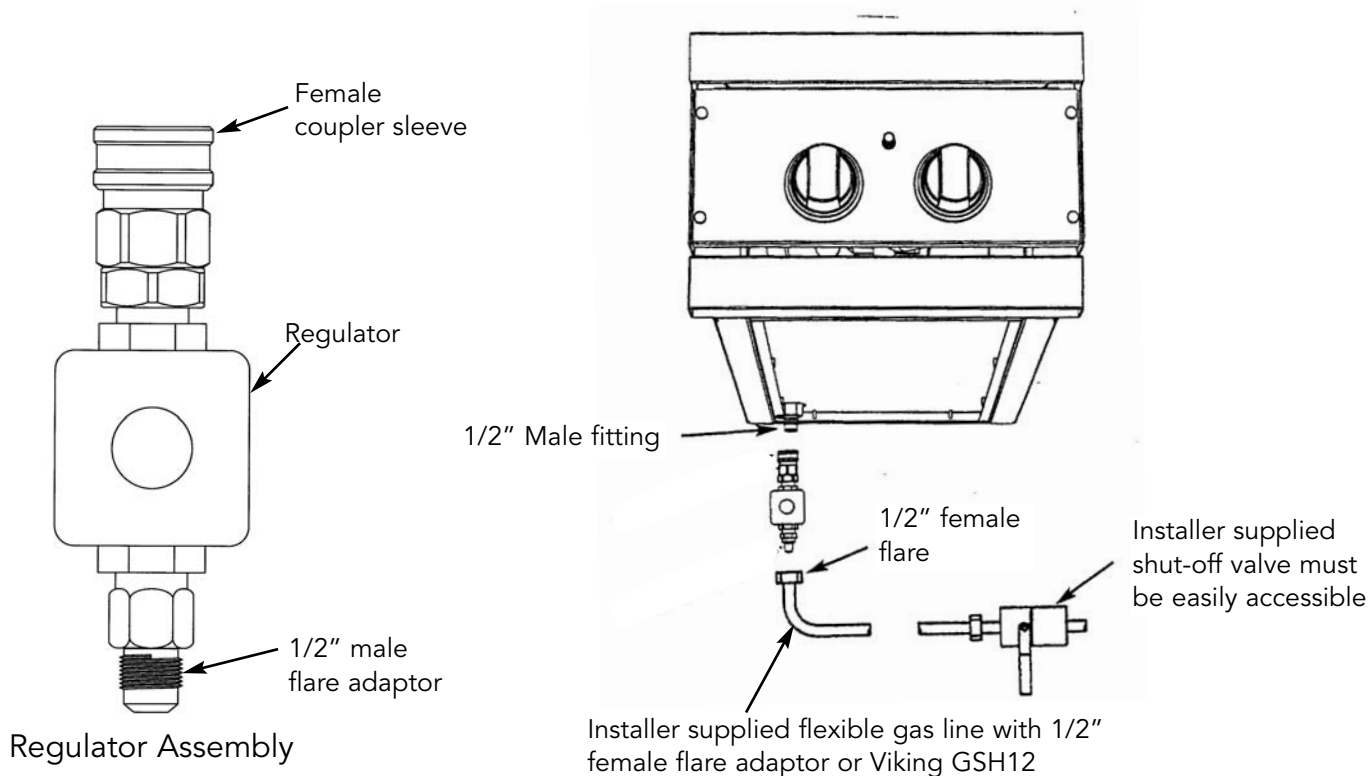
## NATURAL FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 1/2" flare adaptor.  
Operating Pressure: 4.0" W.C.P. Nat.  
Supply Pressure: 6" to 14" W.C.P. Nat. If in excess of 14" W.C.P., a step-down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run and how deep to bury the lines. If the gas line is too small, the grill will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 1/2" (1.3 cm) female flare adaptor to the 1/2" (1.3 cm) male flare adaptor on the regulator assembly. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. Attach the regulator assembly to the grill unit by pulling back the female coupler sleeve towards the regulator. Insert the coupler into the male coupler fitting on the grill until the sleeve snaps forward securing the connection. **DO NOT forget to place the installer supplied gas valve in an accessible location.**

**NOTE:** If using a Viking GSH12 flexible hose, remove the 3/8" flare adaptor and attach hose to the the 1/2" (1.3 cm) male flare on the regulator assembly.



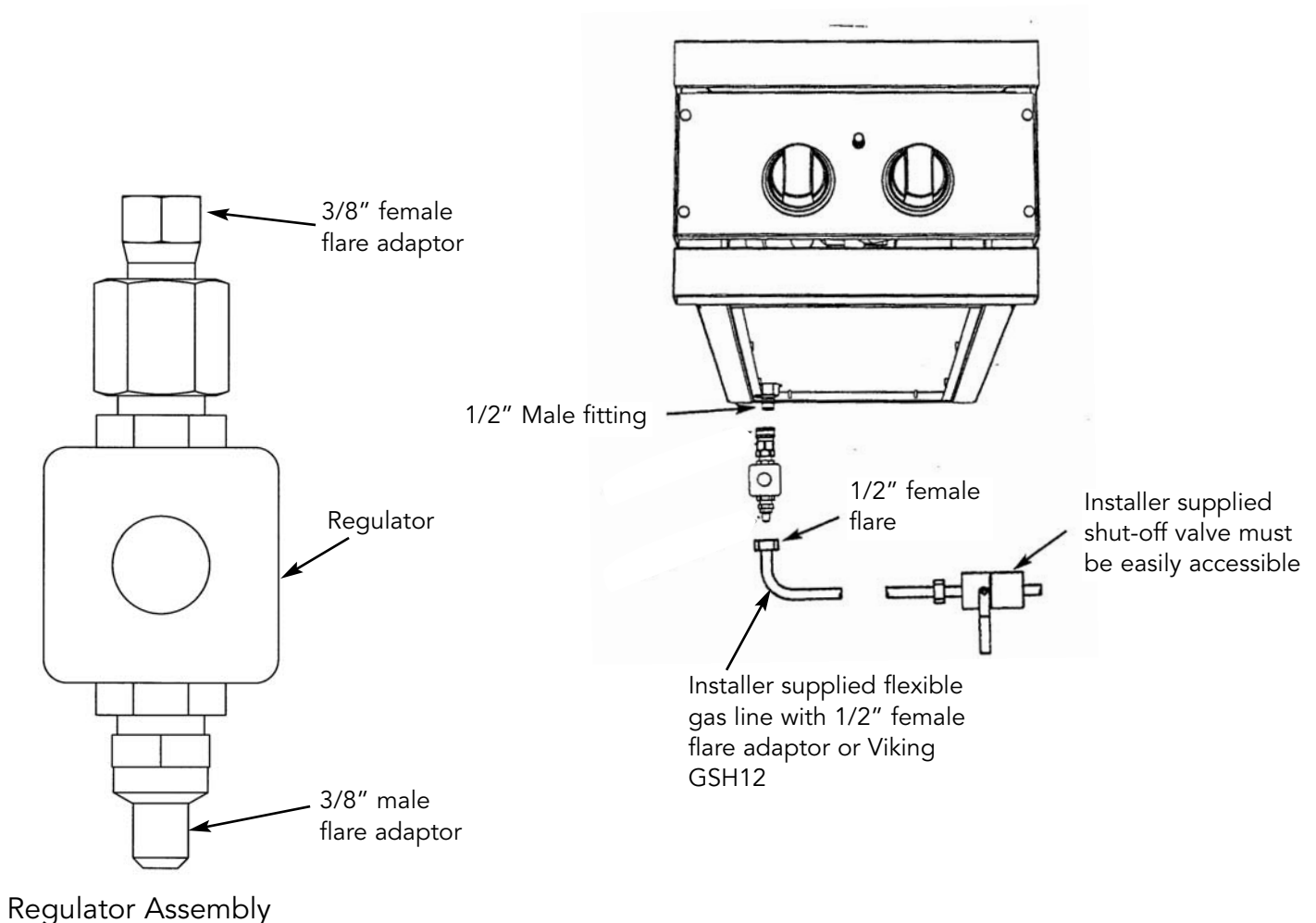
## LP/PROPANE FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 3/8" flare adaptor.  
Operating Pressure: 10.0" W.C.P. Nat.  
Supply Pressure: 11" to 14" W.C.P. Nat. If in excess of 14" W.C.P., a step-down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run and how deep to bury the lines. If the gas line is too small, the grill will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 3/8" female flare adaptor to the 3/8" male flare adaptor to the regulator assembly. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. Attach the regulator assembly to the grill unit with the 3/8" female flare adaptor on the regulator assembly to the 3/8" male flare adaptor on the grill.

**DO NOT forget to place the installer supplied gas valve in an accessible location.**



## LP/PROPANE TANK CONNECTION

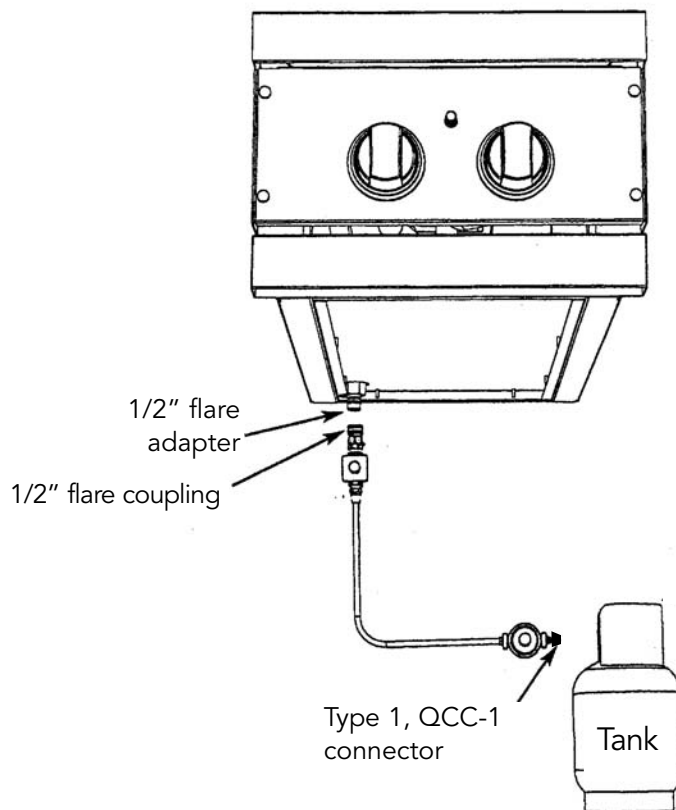
Side Burners orificed for use with LP/Propane gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP/Propane cylinder **equipped with a Type 1, QCC-1 connector**. (See LP/Propane tank requirements on page 6).

Connection: 1/2" (1.3 cm) NPT male with a 1/2" (1.3) flare adapter  
Operating Pressure: 10.0" W.C.P.

To connect to LP/Propane regulator/hose assembly:

Although the flow of gas is stopped when the quick disconnect system is disconnected as part of its safety feature, you should always turn the LP/Propane tank main valve "OFF" after each use and during transport of the tank or unit. First connect the regulator to the unit by screwing the 1/2" flare coupling onto the 1/2" flare adapter. Connect to the tank valve by screwing the Type 1, QCC-1 connector to the LP/Propane tank. Open the tank valve and check the connection between the regulator and the Type 1, QCC-1 fitting for leaks with a soapy water solution. If bubbles appear, tighten the connection. Repeat until all leaks have been stopped. **ALWAYS CHECK FOR LEAKS AFTER EVERY LP/PROPANE TANK CHANGE**

**Any joint sealant used must be an approved type and be resistive to the actions of LP/Propane gas**




## LP/PROPANE TANK REQUIREMENTS

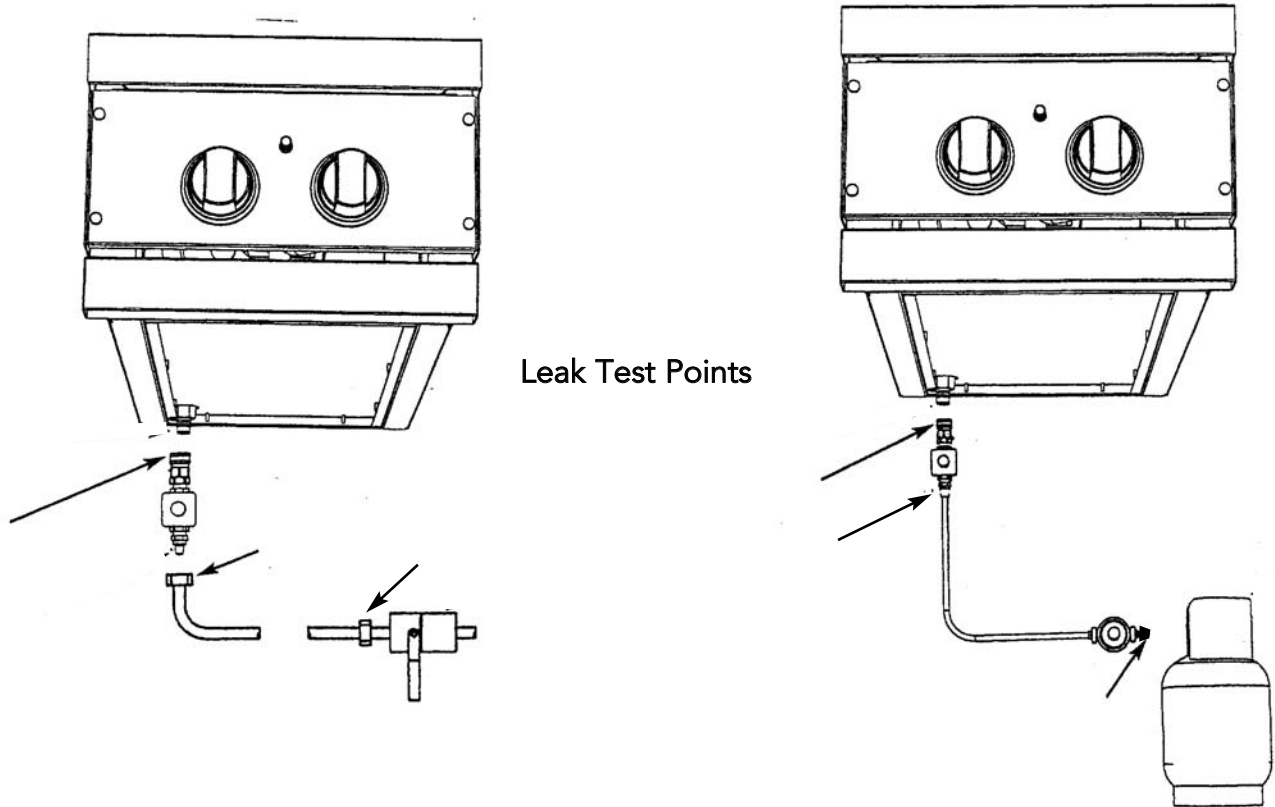
A dented or rusty LP/Propane tank may be hazardous and should be checked by your tank supplier. Never use a cylinder with a damaged valve. All tanks should be equipped with an OPD (overfilling protection device). This is a DOT requirement for all tanks purchased after October 1, 1998 and will ensure that the tank is not overfilled. The LP/Propane tank should be a standard 5-gal, 20 lb. gas cylinder tank approximately 12" in diameter and 18" high which must be constructed and marked in accordance with the *Specifications for LP/Propane Gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission*. The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance. The cylinder must be provided with a shut-off valve terminating in an LP/Propane gas supply cylinder valve outlet specified, as applicable, for a 5LP-A connection. The cylinder supply system must be arranged for vapor withdrawal and provided with a listed overfilling prevention device. If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-vented area out of the reach of children.

## LEAK TESTING

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation due to possible mishandling in shipment or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

1. Do not smoke while leak testing. Extinguish all flames.
2. Never leak test with an open flame.
3. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush or towel to apply the solution to the fittings. For LP/Propane units, check with a full cylinder.
4. Check that all control knobs are in the "OFF" position.
5. Turn cylinder valve knob counter clockwise one turn to open.
6. Blowing bubbles in the soap solution indicates that a leak is present.
7. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
8. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP/Propane gas dealer. Do not use the grill until the leak is corrected.
9. After checking for leaks, push in and turn any control knob to release the pressure in the hose and manifold. Turn off the control knob.

 <b>CAUTION</b>	Before placing into operation, always check for gas leaks with a soapy water solution. <b>DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!</b>
--	--





## BURNER ADJUSTMENT

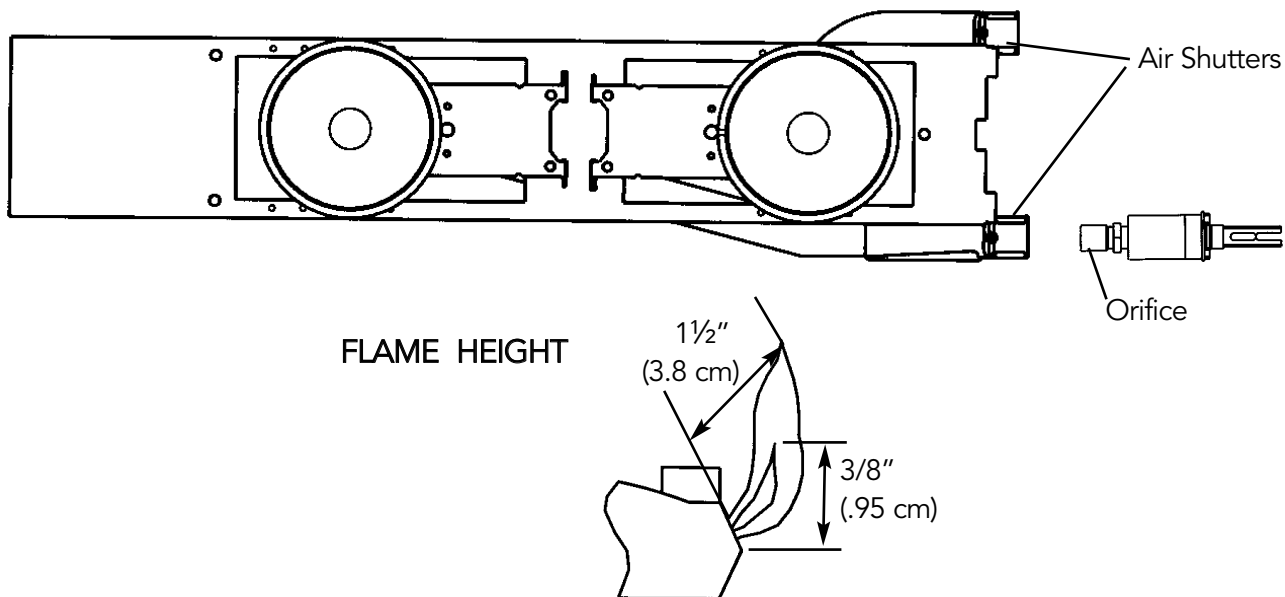
Each burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared with flame height drawing below.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. With a proper flame height, adjust the air shutter to obtain a blue flame with no yellow tipping that sits on the burner at the burner ports. The air shutter is locked in place by a set screw which must be loosened prior to lighting the burner for adjustments.

To access the air shutter on the side burners, remove the grates, burner bowls, and grate support. With a screw driver, loosen the lock-screw on the face of the air shutter. Light the burner and adjust according to the directions below.

1. If the flame is yellow, turn the air shutter counter clockwise to allow more air to the burner.
2. If the flame is noisy and lifting away from the burner, turn the air shutter clockwise to reduce the amount of air to the burner.

Once adjusted, turn the burner off, tighten the set screw on the air shutter, replace the grate support, burner bowls, and grates. To ensure proper installation of the side burners, slide opening in air shutters over the orifice located in the front of the unit.

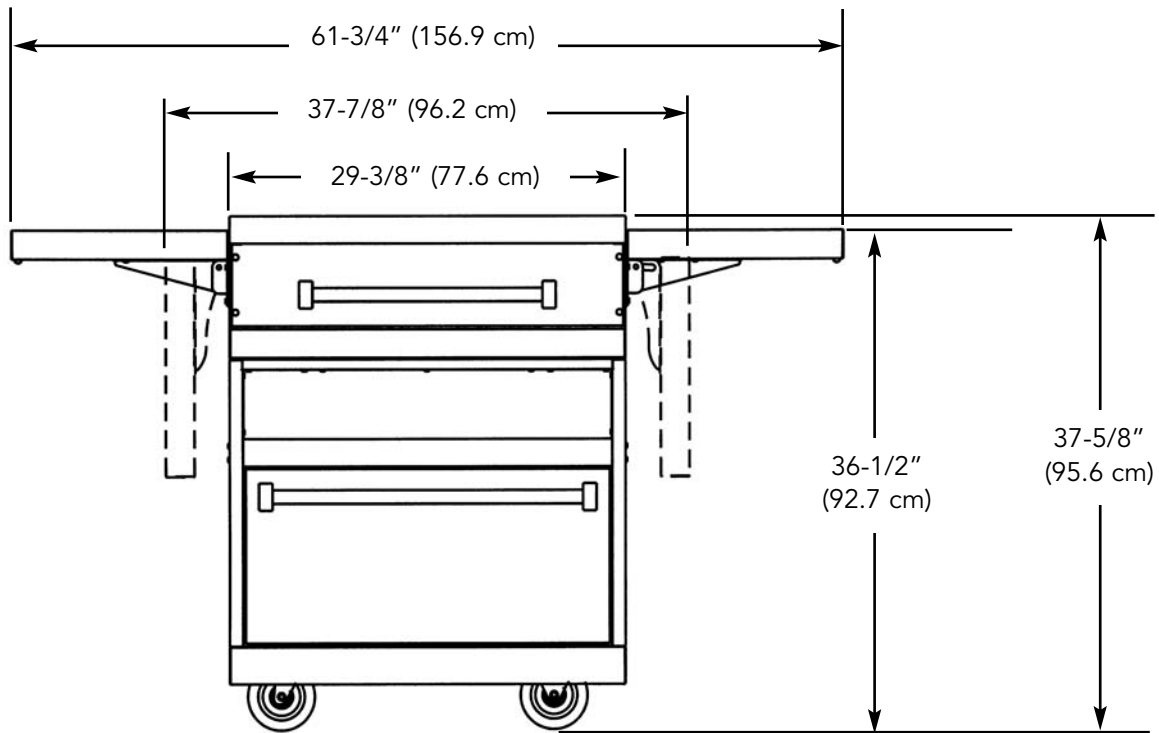


## BASIC SPECIFICATIONS

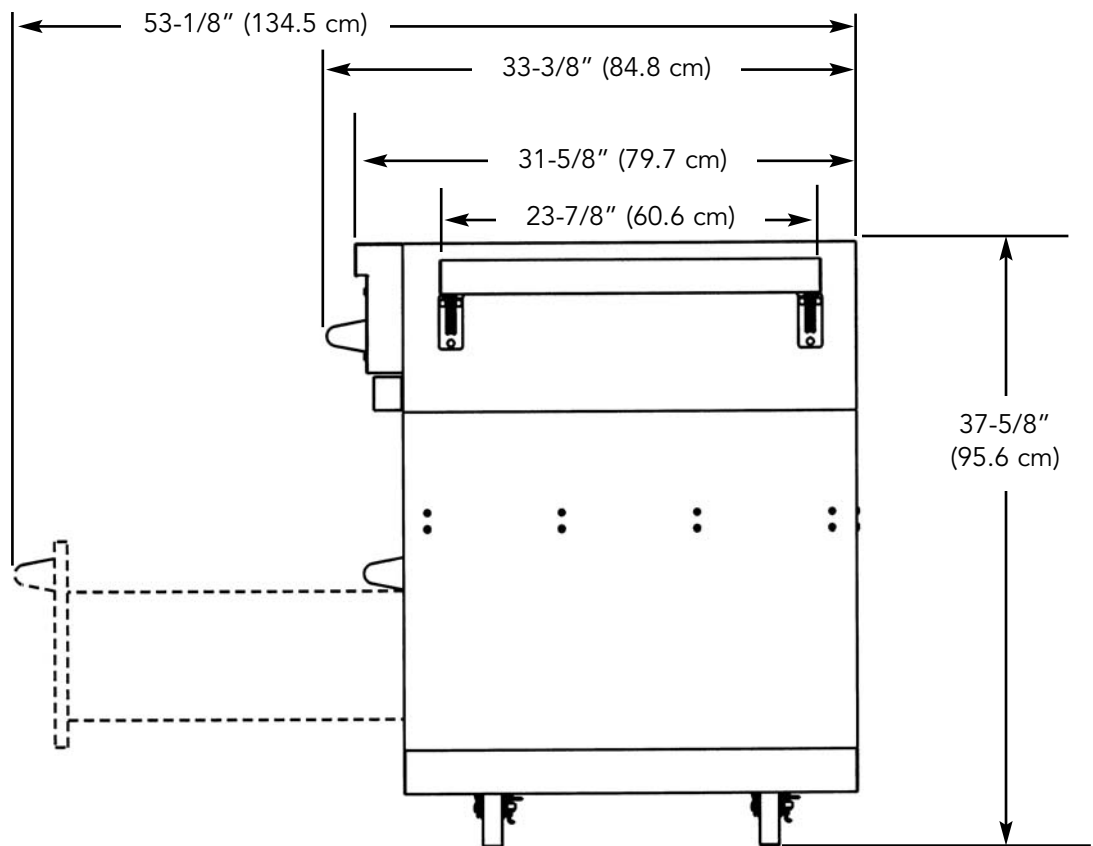
DESCRIPTION	QSC300	QSC412
Overall Width	61-3/4" (156.9 cm)	73-3/8" (186.4 cm)
Overall Height	37-5/8" (95.6 cm)	37-1/2" (95.3 cm)
Overall Depth	To end of landing ledge To end of knobs	31-5/8" (79.7 cm) 33-3/8" (84.8 cm)
Gas Requirements	N/A	Natural: Standard residential 1/2" (1.3 cm) ID gas service line LP/Propane: Equipped with high capacity hose/regulator assembly for connection to standard 5 gal, 20 lb. LP/Propane gas cylinder with Type 1, QCC-1 connection or standard residential 1/2" (1.3 cm) ID gas service line
Electrical Requirements	N/A	9 volt DC battery for electronic ignition
Surface Burner Rating	N/A	15,000 BTU Nat./13,500 LP/Propane (4.4 kW Nat./4.0 kW LP/Propane)
Approx. Shipping Weight	170 lbs. (76.5 kg.)	275 lbs. (123.8 kg)

# CART DIMENSIONS

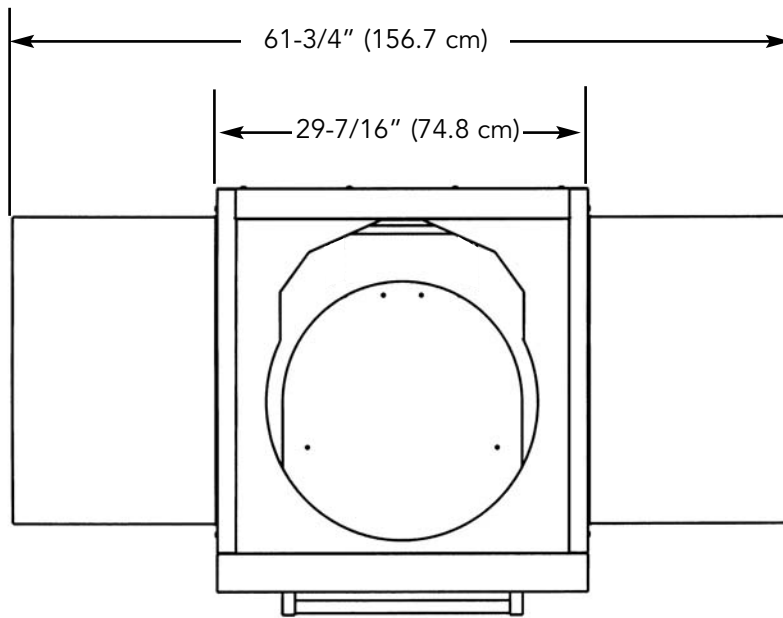
## 30" W. Cart - Front



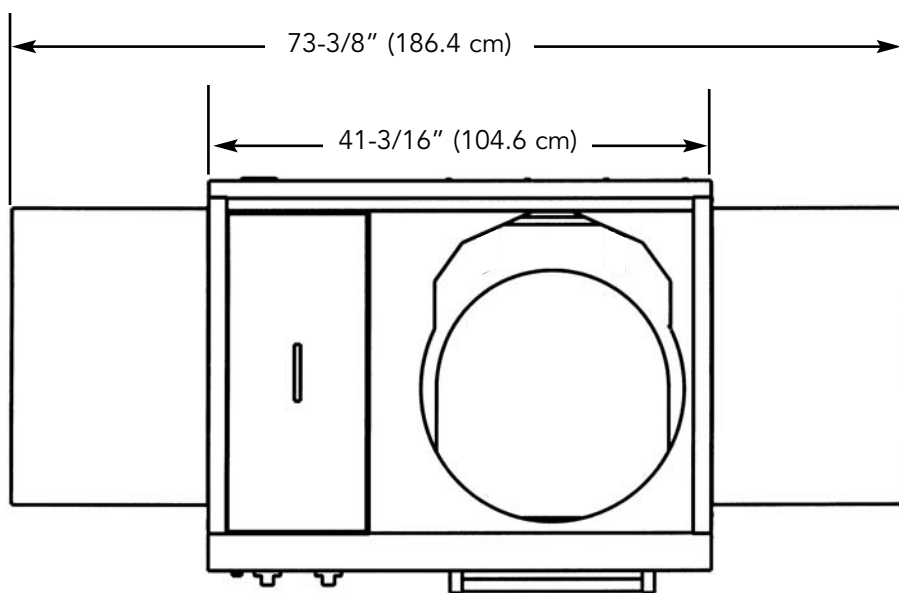
## 30" W. Cart - Side



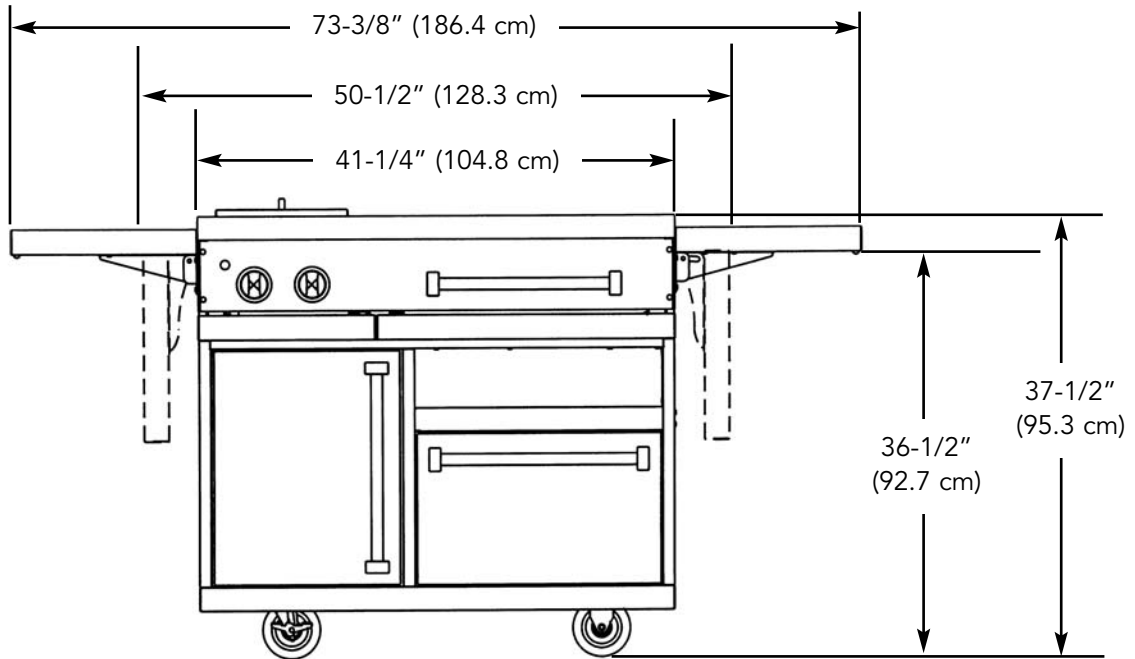
30" W. Cart - Top



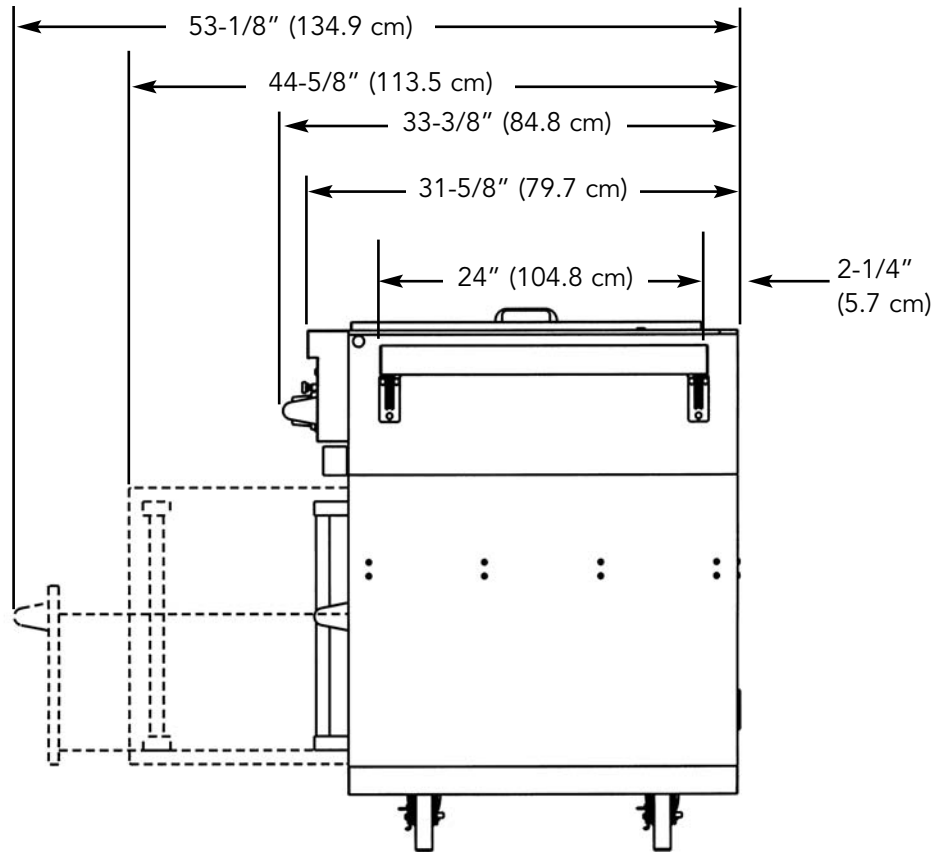
41" W. Cart - Top



### 41" W. Cart - Front



### 41" W. Cart - Side



Specifications subject to change  
<http://www.vikingrange.com>