

Electric Wall Oven

Model: EB-80ERCDD9-11BC85II



Vikio home User Instructions

Thank you for purchasing vikio home Single Wall Oven, please read the instruction carefully and obey all safety messages. If you have any questions, please do not hesitate to contact our service team: service02@vikiohome.com

Table of Contents

Important Safety Instructions.....	3
Instruction.....	5
Parts List.....	6
Wall Oven Installation.....	9
How To Use.....	17
Cleaning & Maintenance.....	24
Troubleshooting.....	25
Warranty.....	26

IMPORTANT SAFETY INSTRUCTIONS

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

- **Proper Installation** – Be sure the oven is properly installed and grounded by a qualified technician.
- **Never Use the Oven for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the oven.
- **User Servicing** – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in Oven** – Flammable materials should not be stored in an oven.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**
- **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ovens:

- **Do Not Clean Gasket** – The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean Only Parts Listed in Manual.**
- **Before Self-Cleaning the Oven** – Remove broiler pan and other utensils.

When you first turn on the oven, you may notice a strong, unpleasant odor. This is caused by the adhesive used on the insulation boards around the oven heating up for the first time, and it is a normal occurrence. If you experience this, it's important to be patient and wait until the smoke dissipates before placing any food in the oven. Additionally, never roast or bake anything directly on the oven base, as this could damage the appliance.

Good Habits of Safety Awareness

- This device is designed for non-professional home use, and its functions should not be changed at will.
- The electrical system of this equipment can only be used safely if it is properly connected to a standard grounding.
- The manufacturer is not responsible for any damage caused by incorrect installation or unreasonable use of the equipment.

The following items are potentially dangerous and appropriate measures must be taken to keep children and the disabled out of the reach:

- Controls and general appliances;
- Package, such as bags, polystyrene, nails, etc;
- Electrical appliances when they are no longer in use, especially potentially hazardous parts.



Warning: Accessible parts become hot during use. To avoid burns and scalds, keep children away. The product will become hot in use, attention should be taken to avoid touching the heating elements in the oven.

Avoid the Following Situations:

- ❖ The wet body comes into contact with the appliance.
- ❖ Using the appliance when barefoot.
- ❖ Pull the appliance or power cord to unplug it from the power outlet.
- ❖ Block ventilation or cooling slots.
- ❖ Allow power supply cords of small appliances to contact with the hot parts of the unit.
- ❖ Exposing the appliance to atmospheric agents , like rain or sun.
- ❖ Use the oven as storage.
- ❖ Use flammable liquids near the appliance.
- ❖ Using adapters, multiple sockets or extension cords;
- ❖ Attempt to install or repair equipment without the assistance of qualified personnel.



Important: Do not use harsh abrasive cleaners or sharp metal scrapers to clean glass door, as they will scratch the surface to shatter.

Electric Wall Oven

Model: EB-80ERCDD9-11BC85II



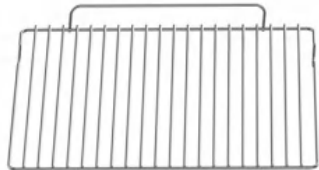
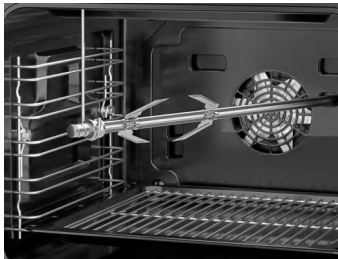
Introduction

Parameter Specifications

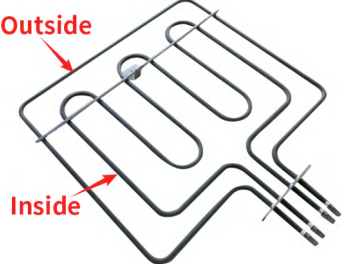
Dimensions	Cut Out	Voltage/ Frequency	Material	Capacity	Rated Power	Max	Timer
23.4’’L*23.4’’ W’’*21.5’’H	22.05’’L*23.19 W’’*21.65’’H	208-240V 60Hz	Stainless Steel finish+Tempered Glass door	2.8 cu. ft	2420- 3220W	480°F	24 Hrs

The oven runs on a single-phase alternating current with a voltage of 208-240V and a frequency of 60Hz. It is important to check the nameplate specifications affixed to the machine before installing the equipment to ensure it is compatible with your power supply.

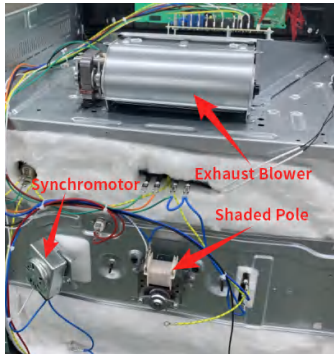
Parts List

Parts	Number	Picture
Tray	1pcs	
Large Grill	1pcs	
Small Grill	1pcs	
Rotisserie Fork	1pcs	
Pull Handle	1pcs	
Manual	1pcs	Electric Wall Oven Model: EB-80BCD9-11BC801  Vikio home User Instructions Thank you for purchasing Vikio home Single Wall Ovens, please read the instructions carefully and follow all safety warnings. If you have any questions, please do not hesitate to contact our service team: service@vikiohome.com

Power of the Heating Tube & Light

Lower Heating El.	1200W	
Circle Heating El.	2100W	
Total Upper Heating El.	1000W+1900W	
Upper Inside Heating El.	1900W	
Upper Outside Heating El.	1000W	
Oven Light	15W	/

Power of the Heating Motor

Synchronmotor	4W	
Shaded Pole	25W	
Exhaust Blower	15W	

A qualified electrician must be contacted in the following cases:

- ❖ Install according to the instructions;
- ❖ When you are unsure about operating the equipment;
- ❖ The power socket needs to be replaced when it is not compatible with the electrical plug.

Service Center authorized by the manufacturer must be contacted in the following:

- ❖ If there is any doubt about the integrity of the device after it has been removed from the packaging;
- ❖ If the power cord is damaged or needs to be replaced;
- ❖ If the equipment occurs to malfunctions or operates abnormally, you need to ask for original spare parts.

Useful tips about using oven:

- ❖ Only use the appliance to cook food instead other;
- ❖ Check the condition of the appliance after it has been unpacked;
- ❖ Before cleaning or performing maintenance, if the device is not operating properly, unplug it from the power source;
- ❖ Turn off and unplug oven when it's not in use for a long time;
- ❖ Remove the cookware from the oven by cooking pull handle or gloves;
- ❖ Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- ❖ Make sure the control knob is at the "o" setting when the device is not in use;

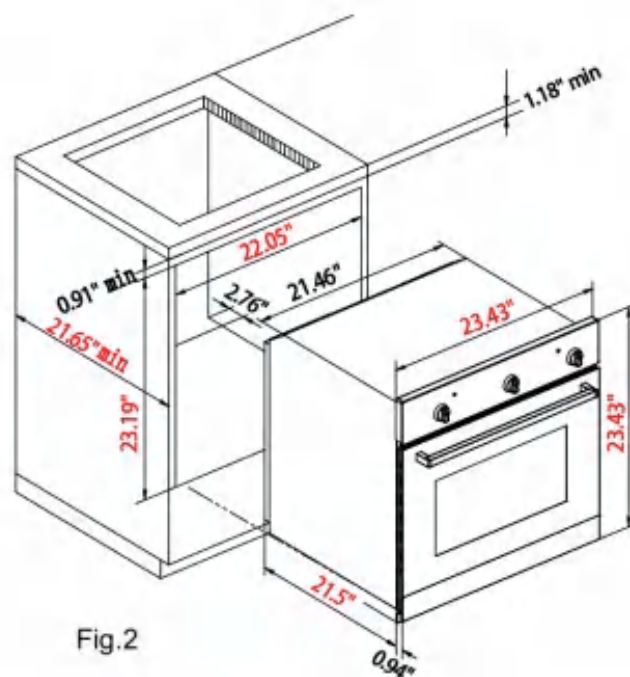
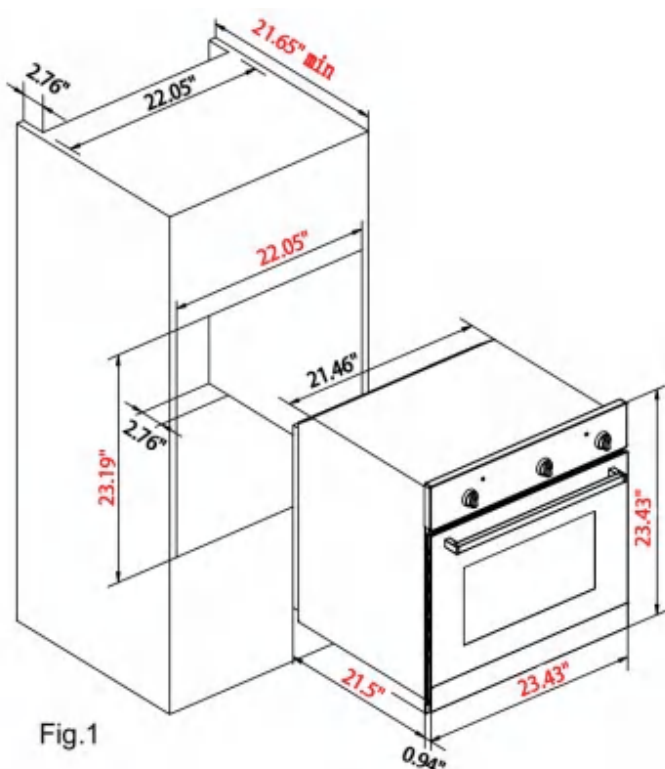
Electric Wall Oven Installation

IMPORTANT: Unplug your oven before performing installation or maintenance. Installation should be performed by a qualified professional according to the instructions. Please note that the manufacturer is not take responsible for any damage to persons, animals or objects resulting from incorrect installation.

Opening Dimensions (General tolerance)

Width: 22.05 +/- 0.05"

Height: 23.19 +0-0.09"



NOTE: When pairing the oven with a stovetop, it is important to carefully follow the instructions provided in the booklet accompanying the other appliance. Additionally, for efficient air circulation, the oven should be installed according to the recommended dimensions. (Fig. 1).

There are 2 holes in the door frame to mount the oven to other surroundings (under the bench or above other machines) by screwing and inserting the plastic cover (Fig. 3).

There should be at least 2.76'' (70 mm) of clearance behind the panel where the oven is installed (Fig.4-5).

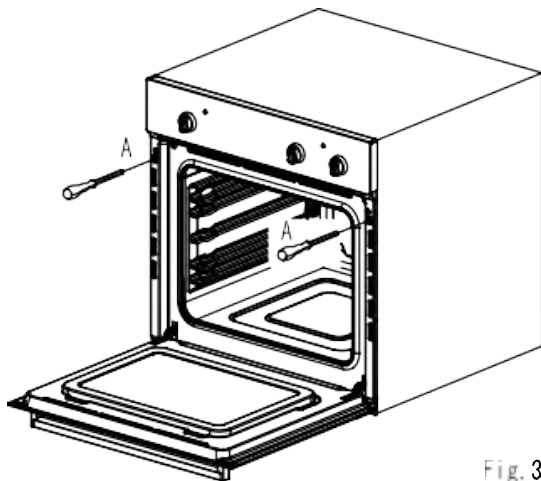


Fig. 3

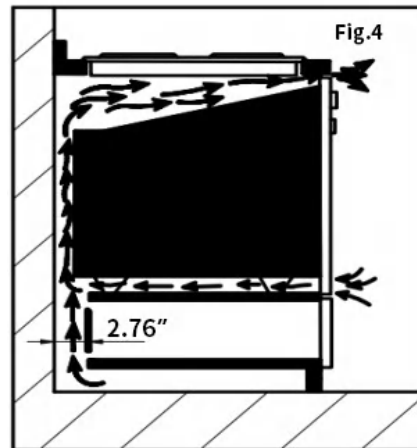


Fig.4

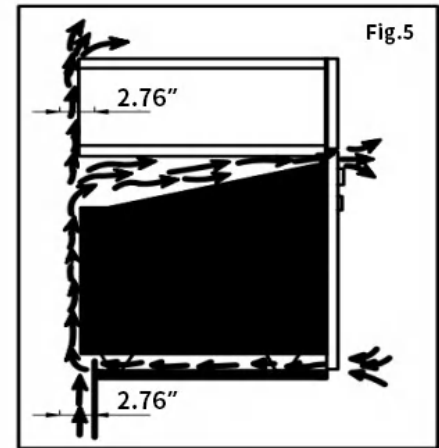


Fig.5

- ❖ To ensure proper functionality of a built-in oven, it's important to have the right type of cabinets in place. The adjacent furniture panels must be heat-resistant, particularly if they are made of wood veneers. The adhesive used should be able to withstand temperatures of at least 250°F (120°C) to prevent deformation or detachment. By taking these precautions, you can ensure your oven operates effectively and safely.
- ❖ For your safety, do not touch electrical components once the device is installed.
- ❖ All protective parts provided cannot be fixed in a non-removable way.
- ❖ Ensure the appliance is turned off before replacing the lamp to avoid the possibility of electric shock.

Electrical Connection(For some country)

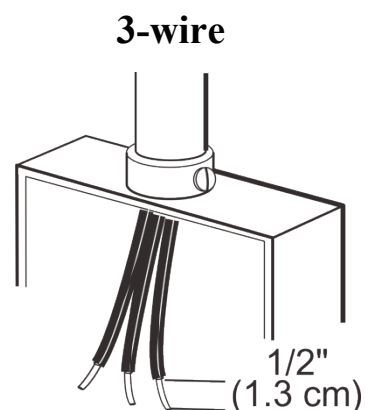
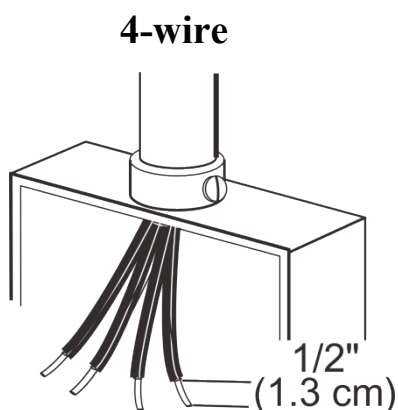


Electrical shock Hazard

IMPORTANT NOTE

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the junction box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Do not use a gas supply line for grounding the appliance.
- The oven must be hardwired (direct wired) to an approved junction box.
A plug and receptacle is NOT PERMITTED.
- DO NOT shorten the flexible conduit. Conduit must be securely connected directly to junction box with cable connector.
- You will need to purchase an appropriate conduit connector to complete the connection to the junction box.
- Wire connections should be made by electrician or qualified technician only following all local codes.

Circuit Condition

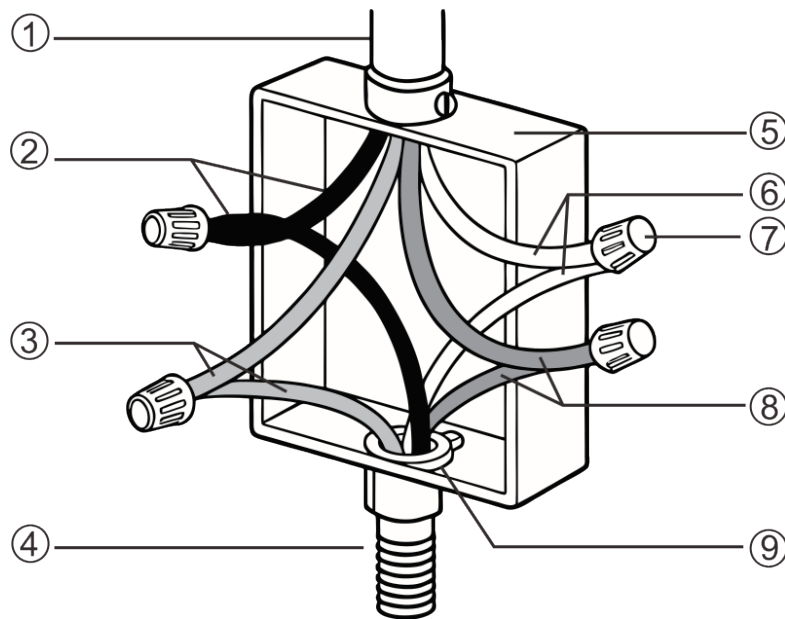


Note: Please make the wiring connection according to the actual local circuit conditions.

Connection Operation

4-wire circuit connection

IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, New Branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction and in Canada.



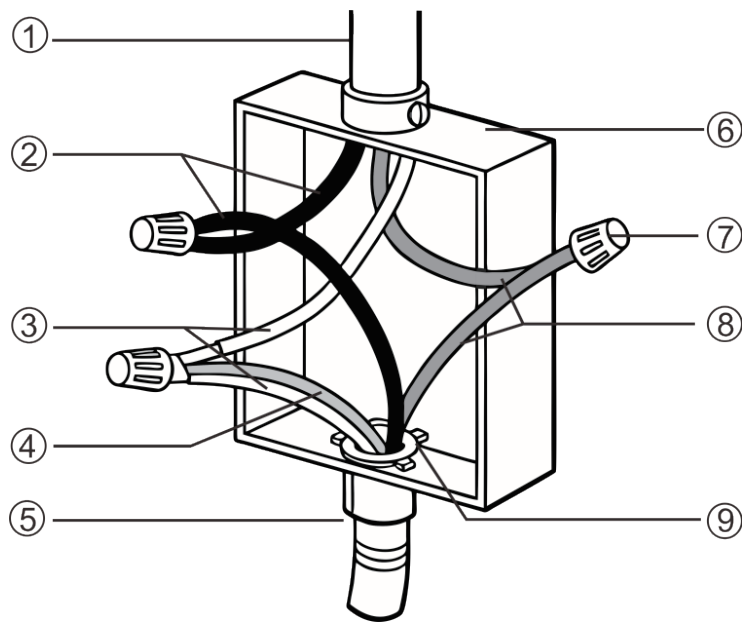
- | | |
|--------------------------------------|--|
| ①. Cable from home power supply | ⑥. White wires |
| ②. Black wires | ⑦. UL listed wire connectors |
| ③. Red wires | ⑧. Green (or bare) ground wires |
| ④. 4-wire flexible conduit from oven | ⑨. UL listed or CSA approved conduit connector |
| ⑤. Junction box | |

TO connect to a four wire circuit following below steps:

- Connect the 2 black wires (②) together using a UL listed wire connector.
- Connect the 2 red wires (③) together using a UL listed wire connector.
- Untwist white wire from green (or bare) ground wire coming from the oven.
- Connect the 2 white wires (⑥) together using a UL listed wire connector.
- Connect the green (or bare) ground wire (⑧) from the oven cable to the green (or bare) ground wire (in the junction box) using a UL listed wire connector.
- Install junction box cover.

3-wire circuit connection

IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.



- | | |
|---|--|
| ①. Cable from home power supply | ⑥. Junction box |
| ②. Black wires | ⑦. UL listed wire connectors Red wires |
| ③. White wires | ⑧. Red wires |
| ④. Green (or bare) ground wire(from oven) | ⑨. UL listed or CSA approved conduit connector |
| ⑤. 4-wire flexible conduit from oven | |

TO connect to a four wire circuit following below steps:

1. Connect the 2 black wires (②) together using a UL listed wire connector.
2. Connect the 2 white wires (③) and the green (or bare) ground wire (of the oven cable) using a UL listed wire connector.
3. Connect the 2 red wires (⑧) together using a UL listed wire connector.
4. Install junction box cover.

IMPORTANT

The power cord should be placed 120°F (50°C) below the ambient temperature. Safety can only be ensured if it is properly connected to a valid grounded power source in accordance with electrical safety regulations. The manufacturer is not responsible for any damage to persons or objects due to lack of a ground connection.

If a gas stove needs to be installed above the wall oven, the distance between them should be **> 1.58"**.

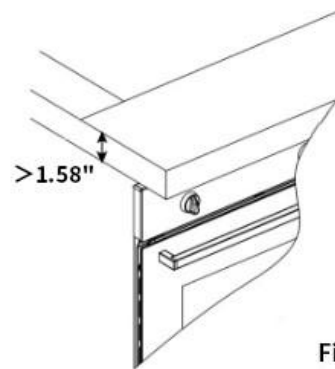


Fig.6

Removable Glass Door

The oven door consists of three layers of glass, with each layer having a flow-through top and bottom. During operation, air circulates through the door to prevent the outer pane from becoming hot. If condensation occurs between the glass panes, the door can be removed for cleaning purposes.

To remove the door, follow the instructions above and place it on a protective surface like a tablecloth to prevent scratches. Ensure that the door handle lines up with the table's edge and that the glass lies flat to prevent breakage during cleaning.

1. Press the buttons on the left and right sides of the door and remove the top rail (Fig.7).
2. Slowly remove the inner glass (Fig.8).
3. Loosen the clips (Fig.9).
4. Remove the middle glass (Fig.10).

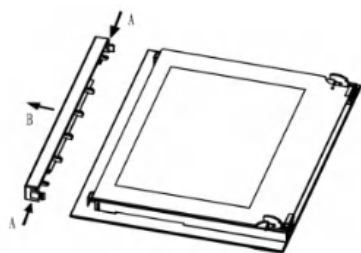


Fig.7

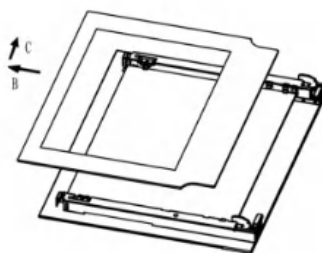


Fig.8



Fig.9

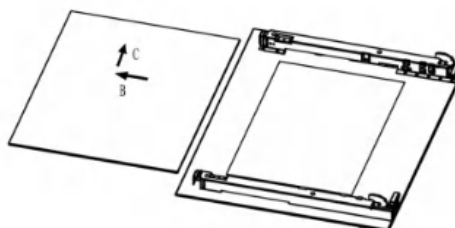


Fig.10

Clean the glass and other parts using a damp microfiber cloth, a clean sponge, or a hot water solution with a small amount of detergent. Dry everything with a soft cloth.

Disassemble/Assemble the Oven Door

To make it easier to clean the oven, the oven door can be removed as below steps:

- ❖ Open the door completely and lift the 2 levers “B” (Fig.11);
- ❖ Shut the door slightly, you can lift it out by pulling out the hooks “A” to reassemble the door. (Fig.12)
- ❖ When door is in a vertical position, insert the two hooks “A” into the slots;
- ❖ Ensure that seat “D” is hooked perfectly onto the edge of the slot (Move the oven door backwards and forward slightly)
- ❖ Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

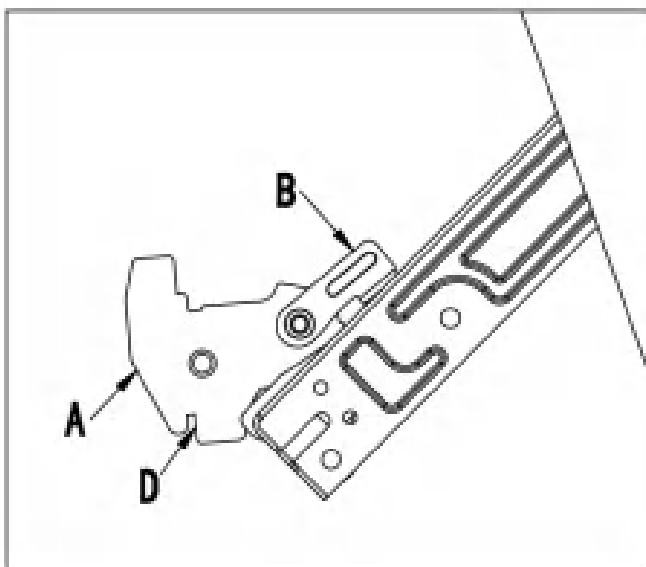


Fig.11

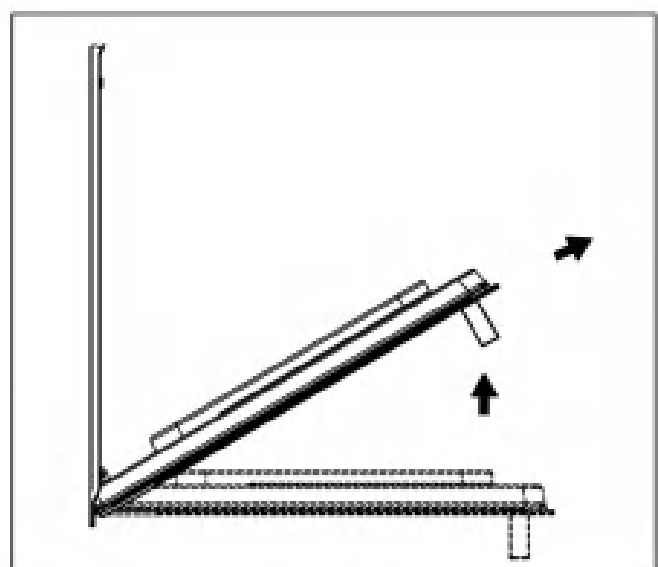


Fig.12

Use the Rotisserie

In the icon "  " of the function panel, the rotisserie can be used in combination with the rack. After fitting the food on to the spit "S", block it with the two forks "F". then proceed as follows:

The common oven installation method is as shown below, but this product is suitable for Fig.13; And Fig.14 is just for extra reference.

- ❖ Fit the end of the spit into the motor "M" at the back of the oven (Fig. 13).
- ❖ Fit the support into the circular groove in the spit.
- ❖ Unscrew and remove handle "A".
- ❖ Number "2" hooks the oven, "1" in the circle, as shown in the middle picture.
- ❖ Place the oven tray with a little water on the lowest shelf of the oven.
- ❖ Turn the knob to position to rotisserie icon .
- ❖ Partially close the oven door.

When the cooking time is up, screw the handle on the spit and remove everything from the oven. If necessary, use an oven glove to avoid any burn.

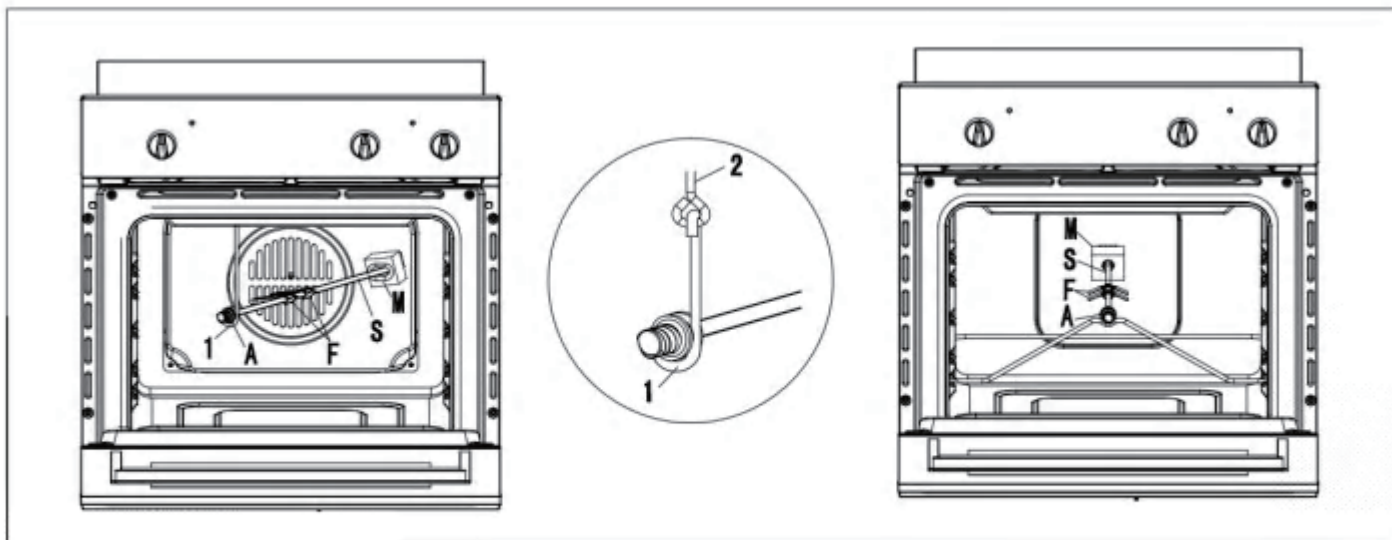


Fig.13

Fig.14

How to use

● Features

24 hours clock with automatic programme and minutes counter

● Functions

Cooking time, cooking end time, manual position, clock, minutes counter, time to be setup to 23 hours 59 minutes.

● Display

4-figures, 7 segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

Automatic function = AUTO

Minutes counter = bell symbol

The symbols light up when the corresponding function is selected

● Setting

To set. Press and release the desired function, and set the time with + and - buttons within 5 seconds.

● Key + and -

The + and - buttons increase or decrease the time at a speed depending on how long the button is pressed

● Setting the time

Press any two buttons (cooking time, end time, minutes counter) at the same time, and + or - button to set the desired time. This deletes any previously set programme.

The contacts are switched off and the AUTO symbol flashes.

● Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and saucepan symbol lights up. Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

● Automatic use

Press the cooking time or end time button to automatically form the manual to the automatic function.

● Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -, the AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. The sound signal rings and the AUTO symbol flashes.

● Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

● Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or - button. The AUTO and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with + button. The relay and the cooking time symbol switch off. The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

● Minutes counter

Press the minutes counter button and set the cooking time with + or - button.

The bell symbol lights up when the minutes counter is operating, when the set time is up, the sound rings and the bell symbol switches off.

● Sound signal

The sound signal starts at the end of a programme or of the minutes counter function and it lasts for 15 minutes.

To stop it, push any functions button.

● Start programme and check

The programme will start in 4 seconds after it has been set. The programme can be checked at any time by pressing the corresponding button.

● Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times. To correct the setting error, change the cooking time or cooking end time the relays switch off when a setting error is made.

● Cancelling a setting

To cancel a setting, press the cooking time button and then press the button until 00:00 appears on the display. A set programme will be automatically cancelled on completion.

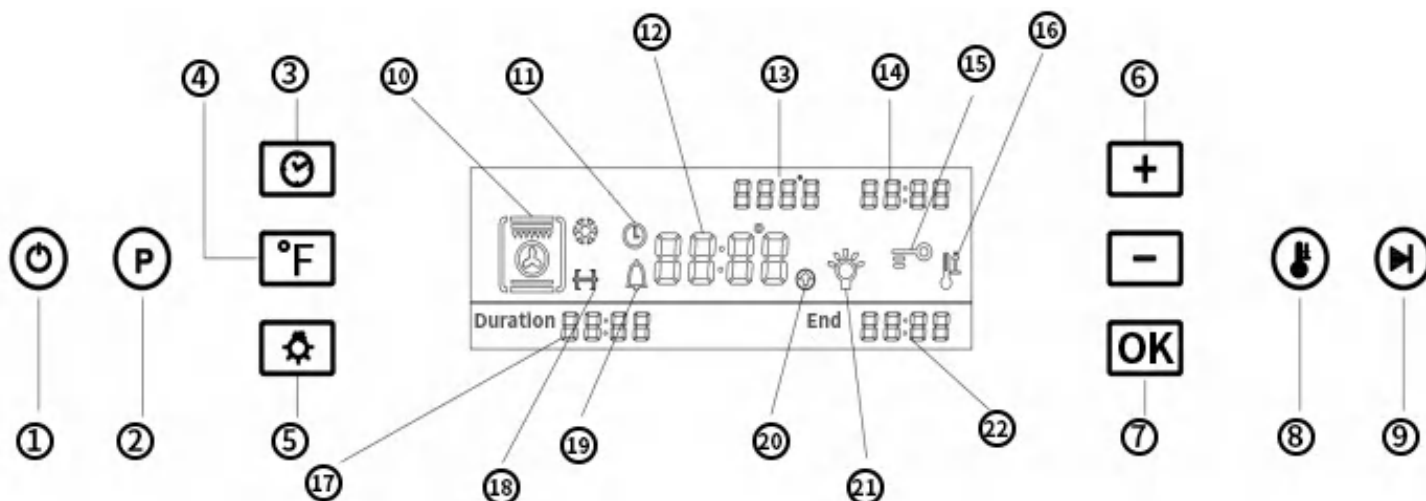
Operation

1.Power Switch

To turn on/off the display panel. Show current time when turn on the display.

2.Function Switch

Press it to choose different function. When you switch to a new function, the current function will stop and the cooking time must be reset.



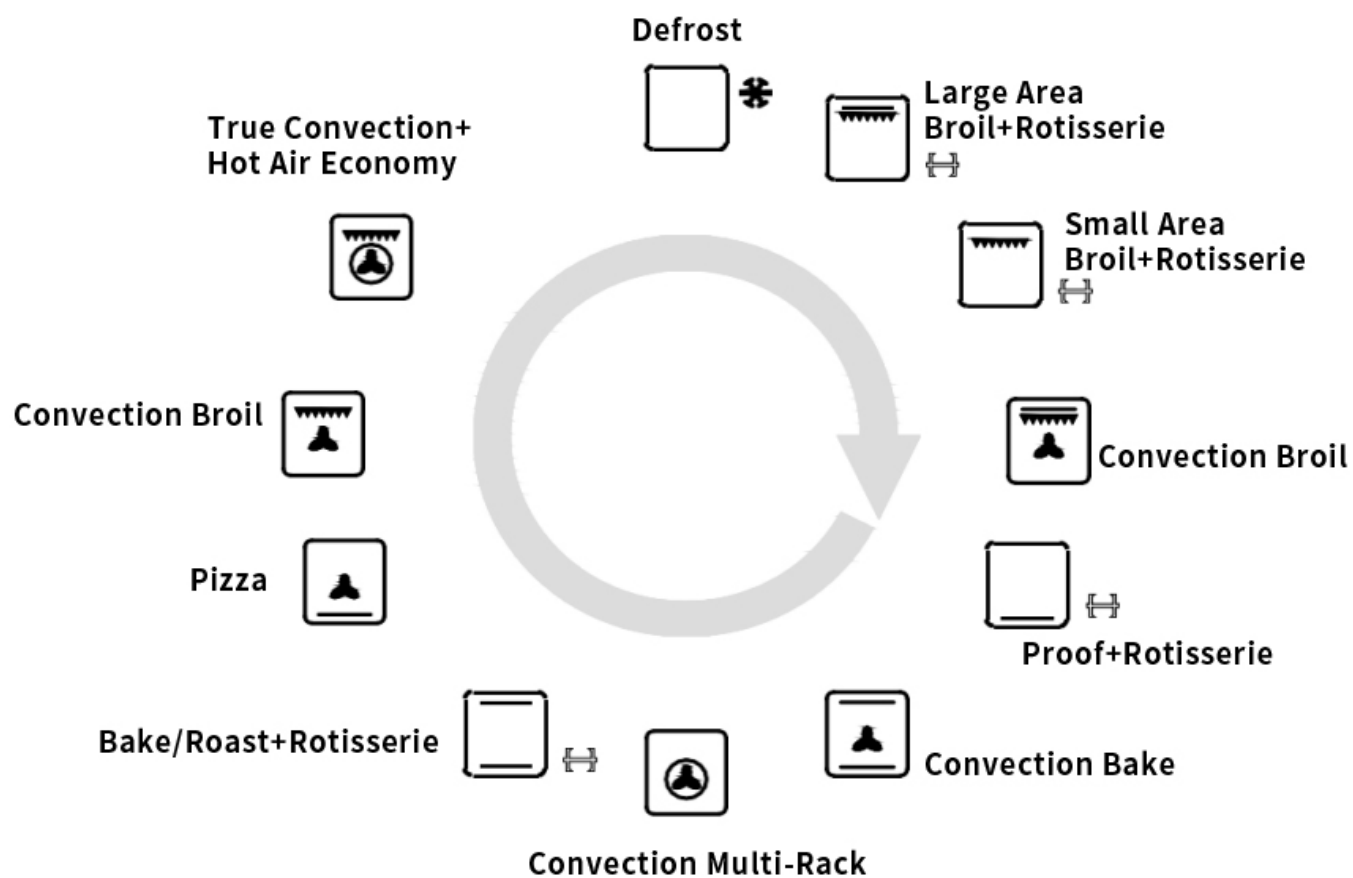
Touch Button Description

- ① Power
- ② Function
- ③ Timer
- ④ Temperature
- ⑤ Light
- ⑥ Plus/Minus
- ⑦ OK
- ⑧ Rapid Heat-up
- ⑨ Start / Pause

Display Description

- ⑩ Function
- ⑪ Time
- ⑫ Actual Temperature/Time
- ⑬ Set Temperature
- ⑭ Current Time
- ⑮ Safety Lock
- ⑯ Rapid Heat-up
- ⑰ Cooking Duration Time
- ⑱ Rotisserie
- ⑲ Alarm
- ⑳ Heating Indicator
- ㉑ Light
- ㉒ Cooking End Time

Cook Food with 11 Options



About the Icon

Note: the inverted triangle represents the inside heating tube on the top



Circle Heating El.



Fan



Rotisserie



Defrost



Upper Inside Heating El



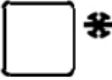
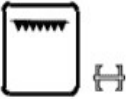
Upper Outside Heating El.



Lower Heating El.



Upper Inside & Outside Heating El.

	Defrost The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.
	Broil+Rotisserie (All Upper heating element  or Rotisserie ). You can rotisserie the food in the broil function. Always broil with the door closed. In this mode, all upper heating element are working
	Broil+Rotisserie (Upper inside heating element  or Rotisserie ). You can rotisserie the food in the broil function. Always broil with the door closed. In this mode, only the upper inside heating tube is working.
	Convection Broil Convection broil is similar to broil. It combines intense heat from the upper element with heat circulated by a convection fan. This mode is well suited for cooking thick, tender cuts of meat, poultry and fish. It is not recommended for browning breads, casseroles and other foods. Always use convection broil with the door closed. Compare with standard broiling, convection broiling is faster.
	Proof+Rotisserie Maintains a low temperature for proofing bread or other yeast dough.
	Convection Bake Similar to Bake, but air is circulated by a fan at the back of the oven. Best for baked food such as cake, cornbread, pie, quick bread, tart, and yeast bread.
	Convection Multi-Rack Circulates heat uniformly using a fan and heating element in the back. This mode is well suited for cooking individual serving-sized foods such as cookies, biscuits, cream puffs, cupcakes, dinner rolls, and muffins, also good for cooking on multiple racks (2 or 3) at the same time.
	Bake/Roast+Rotisserie Bake: Cooks with dry, heated air; Perfect for cakes, cookies, pastries, quick bread, quiche and casseroles. Roast: Use more intense heat from the upper element and more browning of the exterior; Suit for meats, poultry, less tender cuts of meats and roasting vegetables

	Pizza Function Similar to Bake, but the air is circulated from a fan at the back of the oven that cycles on and off. All types of pizza- fresh, frozen, prebaked crust and ready-to-bake.
	Convection Broil Ideal for dishes that require top heat, such as rice pudding or cauliflower cheese because the heat is not as fierce as a grill.
	True Convection+Hot Air Economy This feature allows you to use the whole grill or just part of them for economical grilling in small quantities.

3.Start/Pause Switch

When you switch to a new function, press it to start cooking.

In the activated state, the display shows the current oven temperature as below,



During pause status, the display shows current time.



4. Time Switch



- Press switch for 3S to set current time. Adjust time number by pressing . Press to confirm setting.
- **Alarm setting:** Press switch until keep flashing. Display will show "0:00". Adjust time number by pressing , then press to confirm setting. **Set time back to "0:00" to cancel alarm.**
- Set the cooking time: Press switch until display show “ **Duration**” and “ **END** ”. Adjust time number by pressing , then press to confirm setting.

Start working time = End time – Duration time

5. Safety Children Lock : Press for 5S to enter or cancel safety lock.

6. Temperature Setting: After selected function, press to set temperature.

Adjust temperature number by pressing , then press to confirm setting.

7. Rapid Heat-up

It is mainly used to preheat the oven. When the set temperature is above 212°F(100°C), the selected mode allows quick heating functions, including convection bake, 3D true convection

and bake+Rotisserie. Display will show

8. Light : It will be off if no operation in 3 minutes.

Replace the Light (Fig.15)

- ❖ Unplug your oven;
- ❖ Unscrew the glass cover attached to the lamp holder;
- ❖ Unscrew the lamp and replace it with high-temperature one, around 572°F (300°C).
- ❖ Remount the glass cover and reconnect the appliance to the power supply.

WARNING: Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate the device with a damaged power cord or plug, return the unit to the nearest authorized service center for inspection and repair.

Lamp Specification:

- Voltage: AC 220V-240V
- Wattage:25W
- Socket:G9

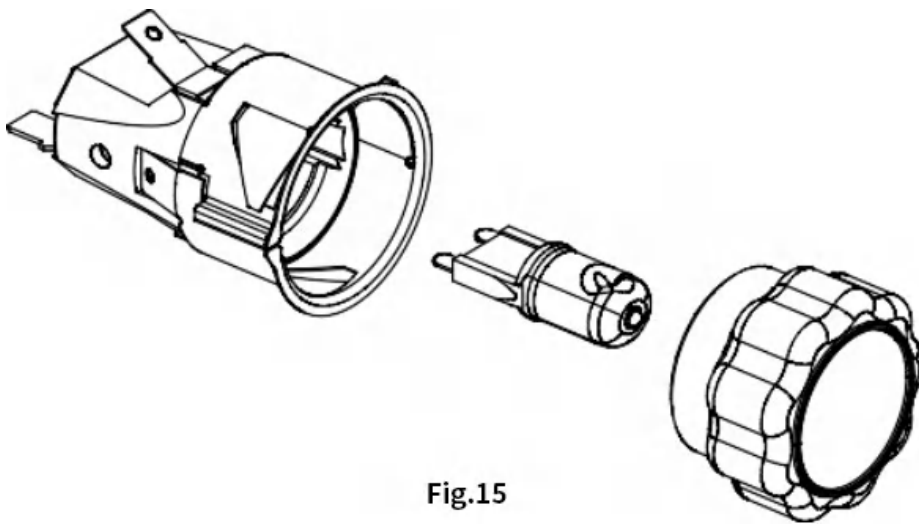


Fig.15

Cleaning & Maintenance



IMPORTANT: This appliance is only for household use, don't use it outdoors!

Important: Unplug your oven before cleaning or maintenance.

To extend the life of your oven, it must be cleaned regularly as follows:

- Do not use steam equipment to clean the appliance.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in liquid or sprinkle water to clean the appliance.
- Don't clean the appliance when it is still hot. The inside and external surface of the oven should preferably be cleaned with damp cloth when it is cooled down.
- If you use your oven for an extended period of time, condensation may form. Dry it by using a soft cloth.
- There are rubber seals around the oven opening to ensure it works perfectly. The condition of this seal needs to be checked regularly. Avoid using abrasive products for cleaning. If damaged, please contact the nearest after-sales service center. We recommend you avoid using the oven until it has been repaired.
- Never put aluminum foil on the bottom of the oven, as heat buildup can interfere with cooking and even damage the enamel.
- Clear the glass door with a damp cloth and dry it with a soft cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they may scratch the surface and shatter them.

Troubleshooting

Before calling service team for support, please check the following troubleshooting tips:

Cause	Reason	Solution
The upper crust is dark but the lower part too pale	Not enough heat from the bottom.	✓ Use the natural convection position; ✓ Use deeper cake tins; ✓ Lower the temp; ✓ Put the cake on a lower rack.
The lower part is dark but the upper crust too pale	Excessive heat from the bottom..	✓ Use the natural convection position; ✓ Use lower side tins; ✓ Lower the temp; ✓ Put the cake on a higher rack.
Too cooked on the outside but not enough on the inside.	Temperature is too high.	Lower the temp and increase the cooking time.
The outside is too dry in the right color.	Temperature is too low.	Increase the temp and lower the cooking time.

Warranty

This warranty applies to products sold by Vikio home in the U.S. It expressly applies to a single product only.

Vikio home products come with a one-year warranty from the date of purchase against defects in material and workmanship. Please keep your receipt, as proof of purchase will be necessary to make a warranty claim. Within this warranty period, we may offer repairs, refunds, or replacements at our discretion.

The warranty provided with the product is only valid for the original consumer purchaser who buys it from an authorized retailer. It is not transferable by resale, including through unauthorized third-party retailers. If you purchase a new home, the warranty period will begin on the date you take ownership.

This warranty does not cover and excludes damage or defects caused by:

- Consumer misuse
- Abuse
- Neglect includes not cleaning and regular maintenance as described in manual
- Commercial use
- Subject the product to any voltage outside the specified range
- Loss of parts
- The affixing of any attachments not provided with the product
- Accident
- Use in a manner not intended and outlined in the manual.

Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the above exclusions will be denied. All liability is limited to the purchase price and does not include any:

- Retail offered extended warranties
- Tax
- Other charges (including postage to send required materials)
- Incidental and/or consequential damages associated with the product in question.

Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damages, so the above limitations may not apply to you.

If you have a claim under this warranty, please contact : **service02@vikiohome.com**
For faster service, please provide the model number, serial number, and receipt ready for the operator to assist you.