Dimension Express Booklet

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<table>
<thead>
<tr>
<th>Model No</th>
<th>Type</th>
<th>Manufacturer</th>
<th>Doc Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>2075DWRER</td>
<td>REF</td>
<td>U-Line</td>
<td>Mfr Guide</td>
<td>2</td>
</tr>
<tr>
<td>VGIC3074B</td>
<td>RNG</td>
<td>Viking</td>
<td>Data Sheet</td>
<td>4</td>
</tr>
<tr>
<td>DD602I</td>
<td>DSH</td>
<td>Fisher &amp; Paykel</td>
<td>Data Sheet</td>
<td>7</td>
</tr>
<tr>
<td>KSSS42FKT</td>
<td>REF</td>
<td>Kitchen Aid</td>
<td>Mfr Guide</td>
<td>10</td>
</tr>
<tr>
<td>VBCV3038</td>
<td>HOD</td>
<td>Viking</td>
<td>Data Sheet</td>
<td>11</td>
</tr>
<tr>
<td>CT227NPRS</td>
<td>OVN</td>
<td>Thermador</td>
<td>Data Sheet</td>
<td>13</td>
</tr>
</tbody>
</table>

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- Thank you for using our NEW PDF Booklet Feature!! We hope this feature will save you time when working on your project.  
- Dimension Express is now offering FREE model listings for manufacturers. All information listed with Dimension Express MUST be approved by the manufacturer. Please check back regularly as we are adding manufacturers and industries.

To access over 14,000 appliance specification sheets, visit:  
http://www.dexpress.com
1. Easy to set, adjustable, LED temperature controller
   **BENEFIT:** Digital readout of temperature setting and actual drawer temperatures. Easy ability to see and adjust to desired temperature.

2. Black units come standard to accept a full overlay drawer panel
   **BENEFIT:** Provides a fully integrated appearance with surrounding cabinetry. Overlay panels are easily attached to drawers.

3. Full overlay capability allows the customer to choose the size of the gap between drawer panels (either 1/2 or 1/4 inch gap)
   **BENEFIT:** This provides the customer greater flexibility in matching surrounding cabinetry.

4. Stainless steel units have a seamless full wrap stainless steel cabinet and drawers with sculpted, contoured handles
   **BENEFIT:** The seamless full wrap stainless steel drawers with sculpted handles distinguish this unit from heavier, “commercial” looks.

5. Stainless steel drawer interiors
   **BENEFIT:** Corrosion resistant, sleek professional appearance.

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**SUPERIOR FEATURES OF ÉCHELON™**

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*POWER CORD ON BACK OF UNIT*
6. Multiple organizing features
   a. Adjustable Slide & Divide organizer comes standard in the top drawer and can be used in either drawer. Consumer can adjust the organizer from front to back, and side to side.
   b. Clear organizing bin for top drawer can accommodate wine bottles, two-liter bottles, or other items. The bin is designed to slide from the front to rear of the drawer allowing easy access to items in or beneath the bin.
   c. Bottom drawer crisper can be removed from either side of the drawer to easily bring fruit or vegetables to a sink, counter top, or bar.
   d. Glass crisper shelf allows customer to easily see contents of the crisper. Crisper shelf can easily be fully removed to accommodate storage of taller items.
   **BENEFIT:** Use of all organizing features allow consumers to customize their refrigeration space.

7. Heavy duty, full extension drawer slides
   **BENEFIT:** Allows easy accessibility to contents in the back of drawers.

8. Lighting in each drawer
   **BENEFIT:** Automatically illuminates when either drawer is opened.

9. Consumer friendly, self diagnosing controller
   **BENEFIT:** In the rare event of a problem, a flashing LED indicator light explains if there is a need to call for service.

10. Black units come with flush mounted black drawer panel and will accept a custom 1/4 inch thick panel
    **BENEFIT:** Allows customer to achieve a custom, built-in look by matching surrounding cabinetry. Drawers come standard from the factory equipped to be used with full overlay panels. For 1/4 inch custom panel applications, replacement drawer handles are required. Part number 11926-4-BLK.

11. Black units have black vinyl clad steel cabinet
    **BENEFIT:** A textured, rich look that is more resistant to scratching, peeling and flaking.

12. Adjustable leveling legs – durable, factory installed
    **BENEFIT:** More precise under the counter fit.

13. Automatic defrost
    **BENEFIT:** Maintenance free defrosting.

14. Anchoring device is included with the unit
    **BENEFIT:** This unit must be installed under a counter and must be anchored to prevent tipping if both drawers are opened when full.
This Data Sheet Includes Information On

Viking Range

Product Model Number(s):

Professional Ranges :
VGIC307-4B

Dimensions (Actual Size)

- Depth to end of side panel: 24 5/16"  
- Depth to end of control panel: 26 1/4"  
- Depth to end of knobs: 27 3/4"  
- Door swing: 18"  
- Control panel height: 6"  
- Unit width: 29 7/8"  
- Recommended opening width: 30"  
- Minimum height to top of grate support: 35 7/8"  
- Maximum height to top of grate support: 37 5/8"  
- Recommended countertop height: 36"  
- High-Shelf height: 23 1/2"  
- 6" Backguard height: 6"  
- Island trim height: 1 1/4"  
- Spider grate height: 1 1/8"  
- Distance from bottom of side panel (NOT from floor) to centerline of gas inlet: 27 1/2"

Additional Information

- WARNING: The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Do not obstruct the flow of combustion and ventilation air.
- Countertop edge must be finished unless you are using countertop side trim.
- Gas Service: Shipped natural gas standard; field convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" ID gas service line or larger.

See page 2-3 for additional information

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328
Additional Information:

- An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" above the floor and within 6" from the left side (facing product). To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible conduit or rigid pipe. Check all local code requirements.
- Natural requires 5.0"WC and LP gas requires 10.0"WC. Incoming line pressure upstream from the regulator must be 1"WC higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2PSI (14.0"WC). If the line pressure is in excess of that amount, a step-down regulator will be required.
- An installer supplied shut-off valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position where it can be reached quickly in the event of an emergency.
- Electrical requirements: 120V, 60Hz. 15 amp grounded circuit. 48" cord with grounded 3 prong plug is included.
- A properly-grounded, adequately-powered, horizontally-mounted electrical receptacle should be installed no higher than 3" above the floor and not less than 6" from the right side (facing product). Check all local code requirements.
- A backguard, high-shelf or island trim MUST be used for all installations.
- The unit may be installed directly adjacent to existing 36" high base cabinets. IMPORTANT - the top grate support MUST be 3/8" above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
- The unit CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" high. There must be a minimum of 6" side clearance from the range to such combustible surfaces above the 36" counter height.
- Within the 6" side clearance to combustible vertical surfaces above 36", the maximum wall cabinet depth must be 13" and wall cabinets within this 6" side clearance must be 18" above the 36" high countertop.
- Wall cabinets above the range must be a minimum of 36" above the range cooking surface for the full width of the range.
- Use of island trim against non-combustible wall: Normal installation for an island trim is in an island or where there is a minimum clearance of 6" to any type of wall at the rear of the unit. However, agency authorization has been received for "island trim" installations where a unit can be installed at zero clearance to the rear wall AS LONG AS THE WALL IS NON-COMBUSTIBLE.
- The responsibility for ensuring that the rear wall is non-combustible and heat resistant lies with the individual owner and/or end user. Only in those cases where the island trim is installed with six (6) inches of minimum clearance to a rear wall, or when a truly non-combustible material is used, will the warranty apply.
- In no case will Viking Range Corporation accept responsibility for any claims which may result from heat damage against rear wall, including cosmetic damage. It is the total responsibility of the owner and/or end user to ensure that the material utilized in such applications is not only non-combustible, but is also truly heat resistant.
- Units available in Stainless Steel (SS), Black (BK), White (WH), Almond (AL), Biscuit (BT), Stone Gray (SG), Graphite Gray (GG), Burgundy (BU), Lemonade (LE), Mint Julep (MJ), Forest Green (FG), Viking Blue (VB), Cobalt Blue (CB) and Eggplant (EP).
- All finishes can be ordered with Brass Trim Option (VGGC models only).
- VGIC307-4B and VGIC305-4B: 30" wide with 4 burners. Approximate shipping weight is 395 pounds.

Kits/Accessories:
- B30BG6: 6" high, stainless steel backguard, included with unit.
- RS30CBBF4: Curb base front in stainless steel or can be used as custom curb base.
- B30HS24: Stainless steel high-shelf.
- B30TTI: Stainless steel island trim.
- RE24CST: Stainless steel countertop side trim.
- RS30CBBF4-SS: Curb base front in stainless steel or can be used as custom curb base.
- UWRG: Stainless steel Wok Ring.
- SB-CCH: Hardwood cover that fits over standard surface grates, griddle or grill, and may also be used as a cutting board.

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36" Minimum from cooking surface to combustible surface above/ 30"-36" to bottom of rangehood.

30" Minimum (upper opening)

Cabinet depth CANNOT exceed 13" from back wall

18" Minimum

6" Minimum cooking surface to sidewall or tall cabinets (both sides)

0" Side clearance

3/8" Minimum From countertop to top of grate support

30" Minimum (lower opening)

4" from side of unit to center of leg (each side)

36" Recommended counter top height
### Dimensions (Actual Size)
- **Body width:** 23 7/16”
  - **Minimum height:** 32 3/16”
  - **Maximum height:** 34 9/16”
- **Body depth:** 22 7/8”
- **Distance from unit body and front of open drawer:** 20 1/2”
- **Minimum cabinet opening width:** 23 5/8”
- **Maximum cabinet opening width:** 24”
- **Minimum cabinet opening height:** 32 5/16”
- **Maximum cabinet opening height:** 34 11/16”
- **Minimum cabinet opening depth:** 22 7/8”
- **Total drawer panel height:** 29 29/32”
- **Toe kick depth:** 2”
- **Toe kick height (min.-max.):** 4” - 6”

### Additional Information
- Custom panels must be supplied for this unit.
- Custom kickstrips are optional for this unit.
- It is recommended that bare wood surrounding the DishDrawer is sealed with an oil based paint or polyurethane to prevent steam damage.
- Ensure the cavity sides are plumb (vertical) as this will assist with leveling the DishDrawer.
- Ensure the 1 1/2” dia. Services hole is located as close to the rear corner of the cabinet opening. The hole can be located on either side depending on the location of the services.
- Flexible extrusions are supplied for 24” wide cabinet opening installations.
- Electrical: 110-120VAC., 15 amp, 3 pin socket outlet positioned in the adjacent cabinet between 6” and 18” from the DishDrawer cabinet opening.
- Drain: The drain hose support must be at least 30” above the floor to prevent siphoning of the water during the wash cycle.

See page 2-3 for additional information
Additional Information:

- **Water Supply**: Hot or cold water supply. Water temperature must NOT be greater than 140°F. Water pressure is to be between 4.3 psi min. and 139 psi max. Pressure below 7 psi may need the electronics re-programmed by a Service Person at time of installation. Connect water supply using a 3/8" compression type water supply fitting.

- **Custom Panels**:
  - Custom panels must be supplied for the drawer fronts. Drawer front panel material and finish measurements are based on 3/4" material and cannot be less than 5/8" thick. The drawer front material must be suitable for damp conditions or adequately sealed to withstand moisture. Kickstrip should be 3/8" thick.
  - A minimum clearance of 3/32" must be maintained between the drawer front/Kickstrip and adjacent cabinetry.
  - A minimum clearance of 3/32" must be maintained between the upper drawer front and countertop or cabinetry above.
  - A minimum clearance of 1/4" must be maintained between the Upper drawer front and the Lower drawer front.
  - A minimum clearance of 3/32" must be maintained between the upper Kickstrip and lower Kickstrip.
  - A mounting zone MUST be maintained for mounting the handle and badge (control panel). Accuracy is essential when cutting the badge mounting hole, it is recommended that you have both the badge and the drawer front BEFORE you cut the hole. A control badge template (part no. 526253) is available on request from Fisher & Paykel. The badge is an ellipse 2 7/32" wide and 1 1/8" high.
  - All DishDrawer cavity areas are different. This is a rough guideline to follow.

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Front View
Custom Panels
(not to scale)

Surrounding Cabinet
Door/Drawer Front Dimension

Upper Panel Height: 15 3/4" Fixed

Bottom Panel Height =
Surrounding Cabinet
Door/Drawer
Front Dimension

Upper Panel Height

1/4"

3/32"

3/32"

Countertop

3/32"

Custom Panel

Panel Width (all panels):
23 7/16" Min. for 23 5/8" opening
23 13/16" Min for 24" opening

6" Max. Toe Kick

Upper Kickstrip 3/8" thick X 3" tall
X Same width as drawer panels

Upper Kickstrip attaches to lower drawer and
moves forward when lower drawer is opened

Lower Kickstrip 3/8" thick X 3" tall Max. - 1" tall Min.
X Same width as drawer panels

Lower Kickstrip is fixed to the unit
1. Center board 1/4 in. (6 mm) max. above refrigerator
2. Two, 2 in. x 4 in. x 32 in. (5 cm x 10 cm x 81 cm) boards
3. Attach to studs with 6 - #8 x 3 in. (7.6 cm) screws
4. Compressor cover

LOCATION MUST PERMIT DOORS TO OPEN TO 90° MIN. ALLOW 4-1/2 INCH MIN. SPACE BETWEEN REFRIGERATOR SIDE AND CORNER WALL.
**Viking Range**

**Product Model Number(s):**

- Custom Wall Ventilator: VBCV3038

**Dimensions (Actual Size):**

- Cutout width: 27 7/16”
- Cutout depth: 21 7/16”

See page 2 for additional dimensions

**Additional Information:**

- **IMPORTANT:** Do NOT obstruct motor cooling vent area.
- Always vent this product outside. **DO NOT** vent to an attic, wall, garage, room or crawl space.
- The external blowers must be vented and connected separately. Do not restrict ducting anywhere, including roof jacks or wall louvers.
- If possible, the vent pipe should be installed in a straight line from the rangehood through the roof, eliminating or reducing the number of elbow joints (elbows reduce the efficiency of the blower). If elbow joints are necessary, they should make gradual turns. Elbows of 90° should be avoided. Each 90° elbow is equivalent to increasing distance by 5-10 feet. Make gradual turns or use 45° elbows. In runs of longer than 20 feet, the duct size can be enlarged by at least 1” after the first 10 feet to improve performance.

See page 2 for additional information
Additional Information:

- Ventilators recommended for this unit are VIV300 (interior, 300 CFM), VIV600 (interior, 600CFM), VIV1200 (interior, 1200CFM), VEV900 (exterior, 900CFM) or VEV1200 (exterior, 1200CFM). Ventilators are ordered separately.
- Interior ventilators: 120VAC, 60Hz. Unit requires a minimum round duct size of 7" or equivalent, this should never be reduced. Never use flexible duct. Maximum equivalent duct length is 50 feet; for longer duct runs, increase duct size and contact a qualified and trained installer.

- Exterior ventilators: 120VAC, 60Hz. Unit requires a minimum round duct size of 10" or equivalent, this should never be reduced. Never use flexible duct. Maximum equivalent duct length is 50 feet; for longer duct runs, increase duct size and contact a qualified and trained installer.
Locate electrical connection in this area.

Distance from opening (top) to centerline of electrical:
- 4 1/2"
- 12 3/4"
- 24"

Distance from opening (right side) to centerline of electrical:
- 10"

Penetration into cabinet:
- 24"

Cutout height:
- 4 1/2"

Minimum cabinet width:
- 26 7/8"

Minimum cabinet depth:
- 24"

Recommended cutout location from floor:
- 10"

Distance from face of cabinet to outer edge of open door(s):
- 23 1/4"

Distance from face of cabinet to front of closed door handle:
- 4"

Overall unit width:
- 26 7/8"

Overall unit height:
- 48 3/8"

Overall Dimensions (not to scale)
- 48 3/8"
- 26 7/8"
- 25 1/2"
- 26 7/8"
- 24"
- 10"

Oven overlap distances when using cutout dimensions listed above:
- Top overlap: 3/8"
- Bottom overlap: 0"
- Right side overlap: 11/16"
- Left side overlap: 11/16"

Additional Information

- Power Supply: 120/240 volts, 3 wire, single phase, 60Hz., A.C. or 120/208 volts, 3 wire, single phase, 60Hz., A.C. Requires 40 Ampere circuit.
- IMPORTANT: Mandatory access to the top of the unit is required for both horizontal and vertical duct connections. Mandatory access to the back of the unit is required for horizontal ducting.
- The unit is installed at any height preferred by the user. Recommended height is 10" above the floor.
- Install a suitable conduit box (not furnished) flush in the back of the cabinet. For best results, locate the conduit box above the oven.
- 48" flexible metallic conduit is supplied and should be routed to permit temporary removal of oven.

See page 2 for more additional information.
• Install two 2" x 4" extending from front to back flush with the bottom and sides of the opening. These are for supporting the oven, they should be level and well blocked at the rear wall.
• The oven may be vented indoors or outdoors according to customer preference. The unit is shipped from the factory ready to vent indoors.
• When venting outdoors, you must use 4" diameter conductor pipe. This connector pipe can be connected to either the top (vertical discharge) or back (horizontal discharge) of the oven. The oven requires its own separate metal conductor pipe to the outdoors. Do NOT connect into any other exhaust system, wall, ceiling or other concealed space of a building.
• Collar and Slip Joint are furnished with unit to connect unit to 4" pipe.
• Maximum length of 4" diameter conductor pipe that can be used with this oven: 47' (not counting 90° elbows). This data is based on the installer using a wall or roof cap with not more than 0.07 inches static pressure. In general, a cap with an opening at least equal to the area of the 4" pipe (approximately 13 square inches) will meet this requirement. For each 90° elbow in the run, subtract 3' of pipe from the 47' maximum. Like all "rules of thumb," this one should be used with judgement (example: when using one 90° elbow the maximum length of 4" pipe is 44'). For unusual installations, a competent ventilating expert should calculate the static pressure from friction charts and verify the actual static pressure of the installation. The maximum static pressure is 0.27" of water column.
• The bottom edge of the oven opening must be a finished-Cut. It is exposed because the unit has zero overlap at the bottom.
• When installing unit in existing construction, the cutout opening width must be 25 1/2". The cutout opening height can be 48 3/8" minimum to 50" maximum. If the cutout opening height is greater than 48 3/8" the use of the included extension trim is necessary (the trim is added to the bottom of the unit). the trim adds 1 5/8", making the overall unit height 50 3/8". IMPORTANT: the oven supports must be located 48 3/8" down from the top edge of the opening. The top trim overlap will be 3/8".

Discharge locations

Centerline of unit and opening

Vertical

Horizontal

Centerline of unit and opening

7" diameter hole for 4" vertical discharge

7" diameter hole for 4" horizontal discharge

20 1/8" from face of cabinet

4 5/8" 4 5/8"

44 1/4"

Front view of opening (not to scale)