



Standard Features & Accessories

All models include

- Commercial styling and construction
 - Built from thick sheets of rugged, heavy-duty stainless steel
 - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
 - No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
 - All models can be built into any type of enclosure without the need of an insulated jacket – a Viking **exclusive**
 - Stainless steel landing ledge with solid, welded, seamless finish
 - No assembly required
- Canopy has been designed for seamless fit and finish
- Knobs are cast metal for durability and all bezels match indoor range line
- All outdoor control panel graphics are permanently laser-etched at the factory
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
- Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Rotisseries standard on all Ultra-Premium models; rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
 - Infrared burner is a reliable, electronically ignited one-piece design
 - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking **exclusive** feature
 - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
 - Hinged design allows easy operation when adding smoker chips
- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- Smoker box can be replaced with grilling grate for use of entire grill surface
- Numerical thermometer gives precise temperatures for grilling, smoking, and warming
- Easy maintenance and cleanup
 - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
 - Burners are equipped with stainless steel drip guards to combat burner clog and aid grease management by channeling liquids to the drip tray, assisting in flare-up control
 - Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - **Exclusive** "trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained
 - Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out

Model Options



VGBQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE1
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

FINISH DETAILS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ3002T1NSS). If ordering optional brass trim, specify code at end (VGBQ3002T1NSSBR).





Standard Features & Accessories

VGBQ300 model

- 30"W. w/two grill areas – 3.9 sq. ft. (563 sq. in.)

VGIQ300 model

- TruSear™ infrared burner
 - Located in far left grill burner position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low
 - Intense searing heat caramelizes the outside of food, locking in the food's natural juices and flavors
 - Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
 - Reduced cooking times due to short preheat time and intense infrared heat

T-Series only

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting
- 25,000 BTU stainless steel grill burners produce intense heat across entire grilling surface

E-Series only

- EasyLift™ Canopy
 - Built into canopy and hidden from view, provides weight counterbalance when opening and closing canopy for very smooth and easy operation
- Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting
- Control Panel Illumination

- Dedicated LED lighting above every control knob accentuates grill face and improves nighttime visibility
- Power Porcelain™ Cast Iron Grates
 - Provide improved heating characteristics – cast iron heats up faster and retains heat longer than any other metal
 - The **exclusive** new design discourages flare-ups and improves cleanability
- Industry High 29,000 BTU Stainless Steel U-Shaped Burner constructed from thick stainless with reconfigured burner ports for improved heat coverage
 - Automatic re-ignition system
- Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling

Model Options



VGBQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE1
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

FINISH DETAILS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ3002T1NSS). If ordering optional brass trim, specify code at end (VGBQ3002T1NSSBR).





OUTDOOR—COOKING

30"W. Ultra-Premium T-Series/E-Series Gas Grill



★ Please see Installation Notes and Accessories for important information, including fuel conversion kit, cart, and side burners.



VGBQ T-Series grills are Star-K certified for use on the Jewish Sabbath or Jewish holidays. (VGIQ grills are NOT Star-K certified.)

Dimensions & Specifications

PRODUCT DIMENSIONS



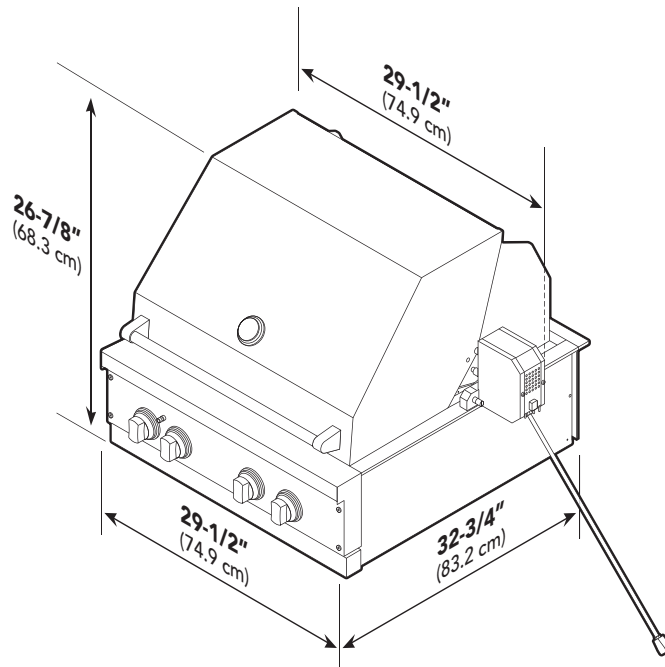
VGBQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE1
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill
w/TruSear



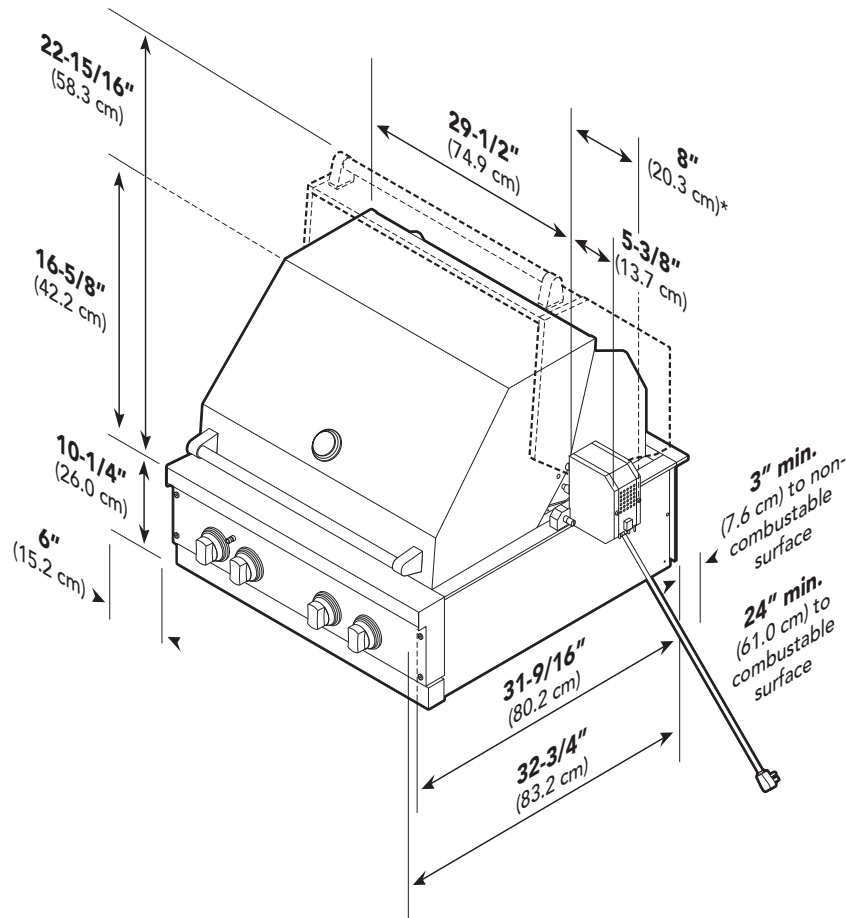
	VGBQ300-2RT/E1	VGIQ300-2RT1
Overall width	29-1/2" (74.9 cm)	
Overall height—hood closed	26-7/8" (68.3 cm)	
With hood fully open	33-3/16" (84.3 cm)	
Overall depth—from front of knobs	29-1/2" (74.9 cm)	32-3/4" (83.2 cm)
Approx. ship wt. lbs. (kg)	325 (147.5)	





Dimensions & Specifications

CLEARANCE DIMENSIONS & HOOD SWING



Minimum clearances from adjacent combustible construction

1. Maintain a min. of 6" (15.2 cm) from the sides, or a min. of 8" (20.3 cm) from the right side if there is a rotisserie motor, and a min. of 24" (61.0 cm) from the back above the cooking surface to adjacent vertical combustible construction. Do not place grill under unprotected combustible construction.
2. Maintain a min. of 3" (7.6 cm) clearance from the back of the grill with a canopy and a min. of 6" (15.2 cm) from the back of the grill without a canopy to non-combustible construction to allow the lid to open fully and for proper ventilation. (The grill exhausts combustion products and cooking greases to the back.)

Never place the grill where the exhaust is directed at a window, less than 2' (61.0 cm) to combustible material, or any surface that is difficult to clean. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space. If using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to combustible and/or non-combustible construction below the cooking surface.

3. When determining a suitable location for the grill, take into account exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill only in a well-ventilated area. Never place the

grill in a building, garage, breezeway, shed, or other fully enclosed areas. During heavy use, the grill will produce a lot of smoke; ensure you have adequate room for smoke to dissipate.

4. If using a rear wall, place the electrical service on the right-hand side for the rotisserie motor.

IMPORTANT: Gas fittings, regulator, and installer-supplied shut-off valve must be easily accessible.



OUTDOOR—COOKING

30"W. Ultra-Premium T-Series/E-Series Gas Grill



Installation Requirements

ACCESS REQUIREMENTS & SITE PREPARATION



VGBQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill

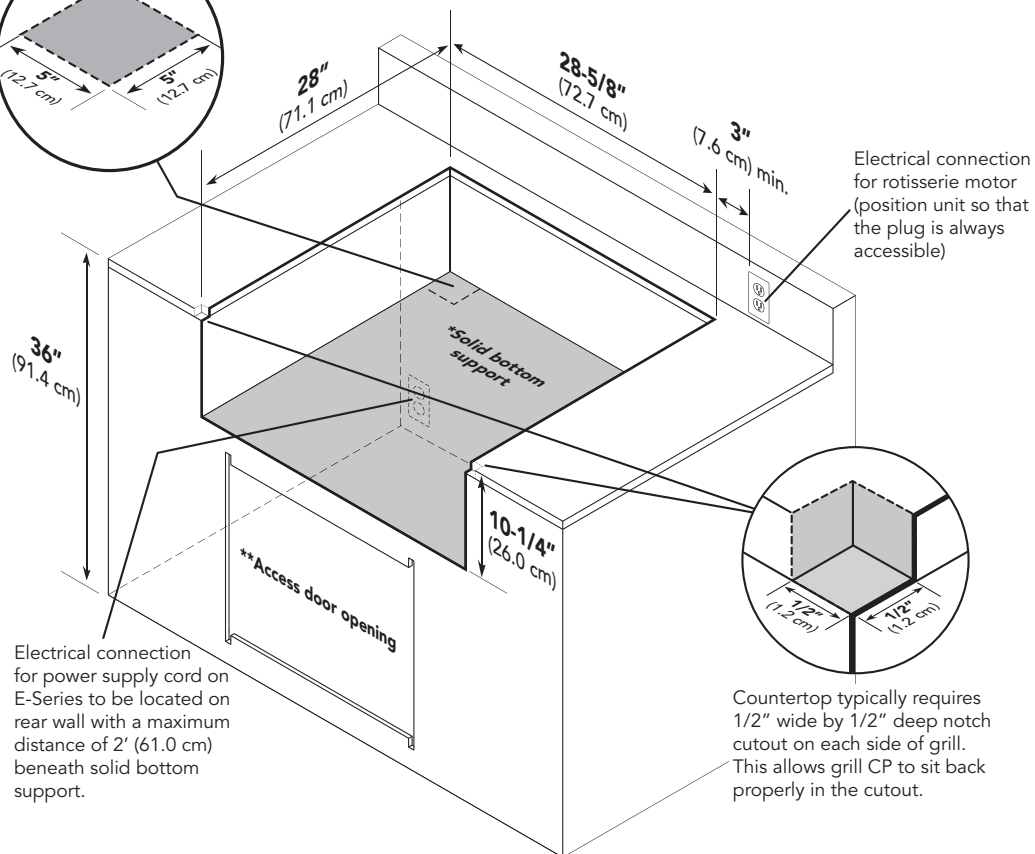
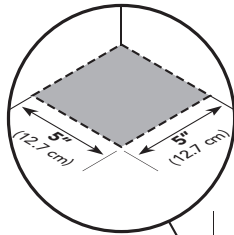


VGBQ300-2RE1
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

Gas inlet and power cord location area



Electrical connection for power supply cord on E-Series to be located on rear wall with a maximum distance of 2' (61.0 cm) beneath solid bottom support.

Countertop typically requires 1/2" wide by 1/2" deep notch cutout on each side of grill. This allows grill CP to sit back properly in the cutout.

*Cabinet Cutout must have a solid bottom to support the full weight of the unit.

**Access Doors sold separately

All models	
Cutout width	28-5/8" (72.7 cm)
Cutout height	10-1/4" (26.0 cm)
Cutout depth	28" (71.1 cm)





OUTDOOR—COOKING

30"W. Ultra-Premium T-Series/E-Series Gas Grill



Installation Requirements



VGBQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE1
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT1
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

UTILITY REQUIREMENTS



GAS

Fixed piping installations

- Check with local gas utility company or with local codes for instructions on installing gas supply lines. 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.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- 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 gas models

- Water column pressure
 - Operating pressure—4.0" WCP
 - Supply pressure of 6" – 10" WCP
 - If incoming pressure exceeds 10" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.

- If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - Operating pressure—10" WCP
 - Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - Operating pressure—10" WCP
- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - 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.
- The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- T-Series models
 - 9-volt DC battery for electronic ignition
 - Rotisserie motor max. amp usage—6.0
- E-Series models
 - 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill
 - 120 VAC/60 Hz
 - Grill max. amp usage
 - VGBQ300—2.1
 - 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
 - 120 VAC/60 Hz
 - Rotisserie motor max. amp usage—6.0



PLUMBING

Not applicable

VGBQ300-2RT/E1

VGIQ300-2RT1

Surface burner rating

Standard SS grill burners (each)

25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) LP (T-Series)

29,000 BTU (7.3 kW) Nat./28,000 BTU (6.5 kW) LP (E-Series)

Smoker burner (split standard)

12,500 BTU (3.7 kW) Nat./

10,500 BTU (3.1 kW) LP

Gourmet-Glo™ rotisserie burner

15,000 BTU (4.4 kW) Nat./

13,500 BTU (4.0 kW) LP

15,000 BTU (4.4 kW) Nat./

13,500 BTU (4.0 kW) LP

TruSear infrared burner

30,000 BTU (8.8 kW) Nat./LP





OUTDOOR—COOKING

30"W. Ultra-Premium T-Series/E-Series Gas Grill



✦ Installation Notes & Accessories

Portable Grill Carts

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
BQC030T3-SS	Premium portable cart (for 30"W. grill)	165 (74.8)
BQC300T3-SS	Ultra-Premium portable cart (for 30"W. grill)	165 (74.8)

Stainless Steel Cabinetry—Grill Bases

- Stainless Steel (SS)
- Must be installed with locally supplied countertop
- See individual product pages (storage section) for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VQBO3021	Grill base (for 30"W. grill)	186 (84.4)
VQWO3010	Grill base w/warming drawer access (for 30"W. grill & 30"W. warming drawer)	174 (77.6)

Gas Conversion Kits

- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-VGBQ	Conversion kit—LP/propane to natural	3 (1.2)
TNK-VGIQ	Conversion kit—LP/propane to natural (for TruSear grill)	3 (1.2)
TLPK-VGBQ	Conversion kit—natural to LP/propane	3 (1.2)
TLPK-VGIQ	Conversion kit—natural to LP/propane (for TruSear grill)	3 (1.2)

12' Natural Gas Supply Hose & Quick Disconnect Assembly

- For use with natural gas fuel supply
- For outdoor use only with portable appliances that may be moved for convenience of operation
- Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
- Kit includes quick disconnect socket with female pipe threads, plug/hose assembly, and adapter to mate with female fitting on the grill (remove for mating hose to male fittings)

Model	Description	Approx. ship wt. lbs. (kg)
GSH12	Supply hose/disconnect assembly	3 (1.4)

Vinyl Covers

- Sturdy, reinforced vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV30T-BI	Cover for 30"W. built-in grill	5 (2.3)
CV30T-C	Cover for 30"W. grill & cart	8 (3.6)





OUTDOOR—COOKING

30"W. Ultra-Premium T-Series/E-Series Gas Grill



✦ Installation Notes & Accessories

Grill Lights

- Light fits all Ultra-Premium grills
- Heavy-duty construction
- Anodized brushed aluminum handle and visor
- 12-volt, 20-watt lamp with 8' electrical cord
- 22" flexible gooseneck with heat-sealed vinyl protective cover
- Unique Viking design allows light to mount securely to rotisserie motor and to be removed quickly for storage

Model	Description	Approx. ship wt. lbs. (kg)
VQL	Grill light	5 (2.3)

SS Grill Grates

- Heavy-duty 3/8" - thick stainless steel

Model	Description	Approx. ship wt. lbs. (kg)
SS2TG	Grill grate set for 30"W. grill	21 (9.5)

Warming Rack

- All grills can accommodate up to three racks (one rack included with all grills)
- Chrome-plated
- Rack provides additional cooking/warming space
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
WR2TSS	Warming rack for 30"W. grill	5 (2.3)

Rotisserie Basket

- For use with Gourmet-Glo™ rotisserie units
- Heavy-duty stainless steel construction
- Adjustable meat clamps
- Basket allows you to cook different size/shape items without needing to wire, tie, or spear
- Limited lifetime warranty
- Single basket

Model	Description	Approx. ship wt. lbs. (kg)
BQRB306T	6"W. rotisserie basket (for 30"W. grill)	6 (2.7)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components, including burners and porcelain grill grates
- Five-year limited warranty—grill burner assemblies, infrared rotisserie burner (on Ultra-Premium model), and porcelain grill grates (under normal household use)
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial styling and construction
 - Built from thick sheets of rugged, heavy-duty stainless steel
 - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
 - No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
 - All models can be built into any type of enclosure without the need of an insulated jacket – a Viking **exclusive**
 - Stainless steel landing ledge with solid, welded, seamless finish
 - No assembly required
- Canopy has been designed for seamless fit and finish
- Knobs are cast metal for durability and all bezels match indoor range line
- All outdoor control panel graphics are permanently laser-etched at the factory
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
- Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Rotisseries standard on all Ultra-Premium models; rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
 - Infrared burner is a reliable, electronically ignited one-piece design
 - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking **exclusive** feature
 - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
 - Hinged design allows easy operation when adding smoker chips
- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- Smoker box can be replaced with grilling grate for use of entire grill surface
- Numerical thermometer gives precise temperatures for grilling, smoking, and warming
- Easy maintenance and cleanup
 - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
 - Burners are equipped with stainless steel drip guards to combat burner clog and aid grease management by channeling liquids to the drip tray, assisting in flare-up control
 - Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - **Exclusive** "trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained
 - Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out

Model Options



VG BQ 410-3RE1*
E-Series
Three-Burner All-Grill



VG BQ 412-2RE1*
E-Series
Two-Burner Grill
w/Side Burners



VG IQ 410-3RT/E1*
T-Series/E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VG IQ 412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VG IQ 411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids (and "V" grates on the 412 model's side burners), and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*T-Series & E-Series models look the same, with the exception of the canopy light switch in the upper right corner of the E-Series control panel. (See photo of 30"W. E-Series grill for example.)

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VG BQ 4103RT1NSS). If ordering optional brass trim, specify code at end (VG BQ 4103RT1NSSBR).





Standard Features & Accessories

VGBQ410 models

- 41" W. w/three grill areas – 5.8 sq. ft. (836 sq. in.)

VGBQ412 models

- 41" W. w/double side burners and two grill areas – 3.9 sq. ft. (563 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners
 - Entirely stainless construction provides excellent durability
 - Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
 - Removable stainless steel cover provides additional protection from the elements

VGIQ410 models

- 41" W. w/three grill areas – 5.8 sq. ft. (836 sq. in.)
- TruSear™ infrared burner
 - Located in far left grill burner position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low
 - Intense searing heat caramelizes the outside of food, locking in the food's natural juices and flavors
 - Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
 - Reduced cooking times due to short preheat time and intense infrared heat

VGIQ412/411 models

- 41" W. w/double side burners and two grill areas – 3.9 sq. ft. (563 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners
 - Entirely stainless construction provides excellent durability
 - Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
 - Removable stainless steel cover provides additional protection from the elements
- TruSear™ infrared burner
 - Located in far left grill burner or side burner (411 model) position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low

T-Series only

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting
- 25,000 BTU stainless steel grill burners produce intense searing heat across entire grilling surface
- Heavy-duty, porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots (VGIQ412 models only)

E-Series only

- EasyLift™ Canopy
 - Built into canopy and hidden from view, provides weight counterbalance when opening and closing canopy for very smooth and easy operation
- Control Panel Illumination
 - Dedicated LED lighting above every control knob accentuates grill face and improves nighttime visibility
- Updated Side Burner Grate Design
 - Spider grate design matches Viking indoor range line
- Power Porcelain™ Cast Iron Grates
 - Provide improved heating characteristics – cast iron heats up faster and retains heat longer than any other metal
- The **exclusive** new design discourages flare-ups and improves cleanability
- 29,000 BTU Stainless Steel U-Shaped Burner constructed from thick stainless with reconfigured burner ports for improved heat coverage
- Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting
 - Automatic re-ignition system
- Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling

Model Options



VGBQ410-3RE1*
E-Series
Three-Burner All-Grill



VGBQ412-2RE1*
E-Series
Two-Burner Grill
w/Side Burners



VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids (and "V" grates on the 412 model's side burners), and black knobs.

- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*T-Series & E-Series models look the same, with the exception of the canopy light switch in the upper right corner of the E-Series control panel. (See photo of 30" W. E-Series grill for example.)

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ4103RT1NSS).
If ordering optional brass trim, specify code at end (VGBQ4103RT1NSSBR).





OUTDOOR—COOKING

41"W. Ultra-Premium T-Series/E-Series Gas Grill



★ Please see Installation Notes & Accessories for important information, including fuel conversion kits, carts, and side burners.



VGBQ T-Series grills are Star-K certified for use on the Jewish Sabbath or Jewish holidays. (VGIQ grills are not Star-K certified.)

Dimensions & Specifications

PRODUCT DIMENSIONS



VGBQ410-3RE1*
E-Series
Three-Burner All-Grill



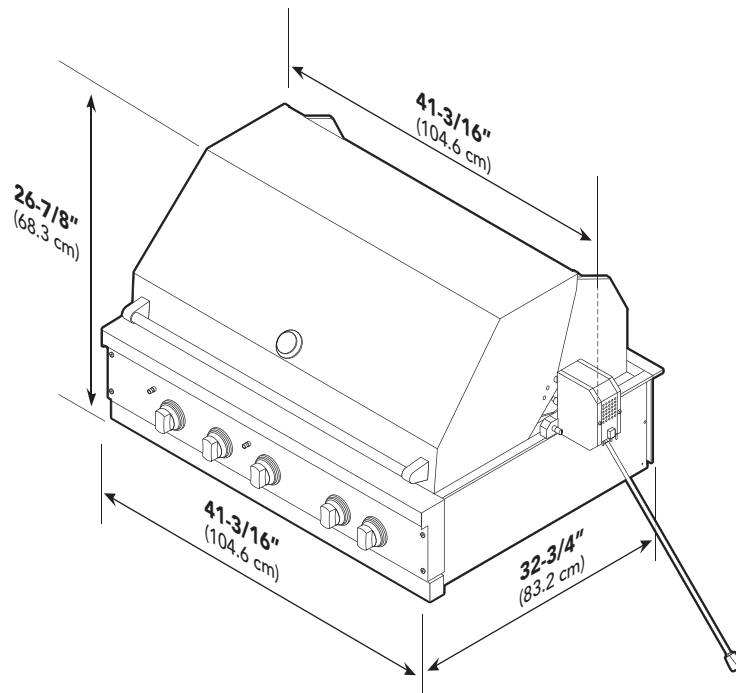
VGBQ412-2RE1*
E-Series
Two-Burner Grill
w/Side Burners



VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)



	VGBQ410-3RE1	VGBQ412-2RE1	VGIQ410-3RT/E1	VGIQ412-2RT1/411-2RE1
Overall width		41-3/16" (104.6 cm)		
Overall height—hood closed		26-7/8" (68.3 cm)		
Overall height—hood open		33-3/16" (84.3 cm)		
Overall depth—front of knobs		41-3/16" (104.6 cm)		
Overall depth—back of knobs		32-3/4" (83.2 cm)		
Approx. ship wt. lbs. (kg)	380 (172.5)	350 (158.9)	380 (172.5)	350 (158.9)





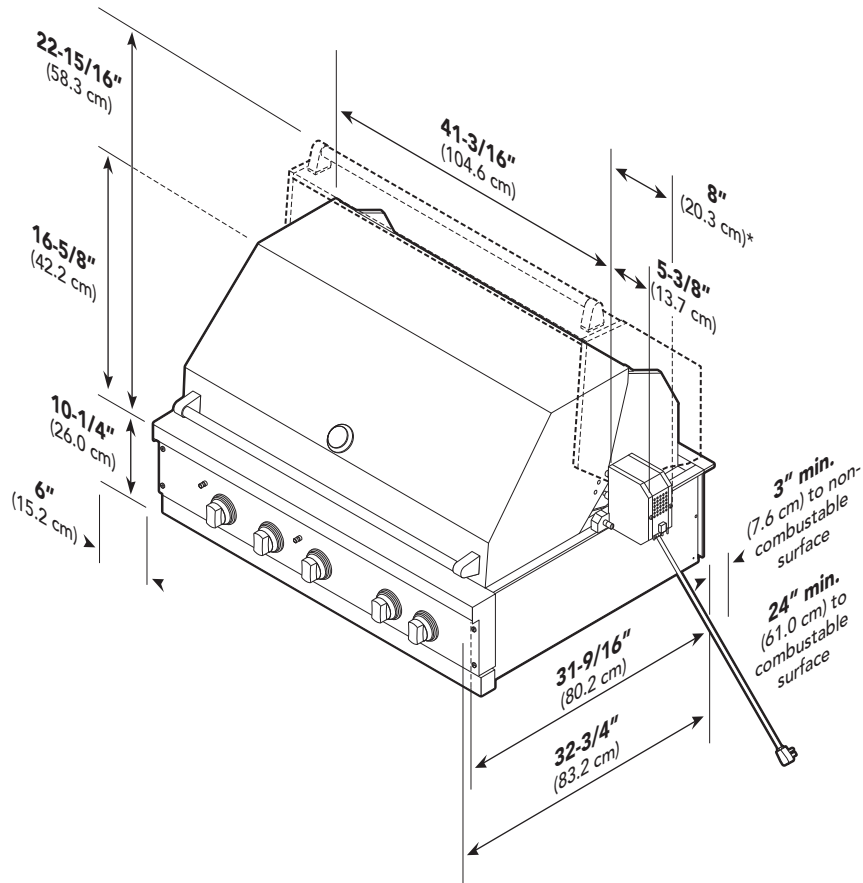
OUTDOOR—COOKING

41"W. Ultra-Premium T-Series/E-Series Gas Grill



Dimensions & Specifications

CLEARANCE DIMENSIONS & HOOD SWING



Minimum clearances

1. Maintain a min. of 6" (15.2 cm) from the sides, or a min. of 8" (20.3 cm) from the right side if there is a rotisserie motor, and a min. of 24" (61.0 cm) from the back above the cooking surface to adjacent vertical combustible construction. Do not place grill under unprotected combustible construction.
2. Maintain a min. of 3" (7.6 cm) clearance from the back of the grill with a canopy and a min. of 6" (15.2 cm) from the back of the grill without a canopy to non-combustible construction to allow the lid to open fully and for proper ventilation. (The grill exhausts combustion products and cooking greases to the back.) Never place the grill where the

exhaust is directed at a window, less than 24" (61.0 cm) to combustible material, or any surface that is difficult to clean. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space. If using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to combustible and/or non-combustible construction below the cooking surface.

3. When determining a suitable location for the grill, take into account exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill only in a well-ventilated area. Never place the grill in a building, garage, breezeway,

shed, or other fully enclosed areas. During heavy use, the grill will produce a lot of smoke; ensure you have adequate room for smoke to dissipate.

4. If using a rear wall, place the electrical service on the right-hand side for the rotisserie motor.

IMPORTANT: Gas fittings, regulator, and installer-supplied shut-off valve must be easily accessible.





OUTDOOR—COOKING

41"W. Ultra-Premium T-Series/E-Series Gas Grill



Installation Requirements

ACCESS REQUIREMENTS



VGBO410-3RE1*
T-Series/E-Series
Three-Burner All-Grill



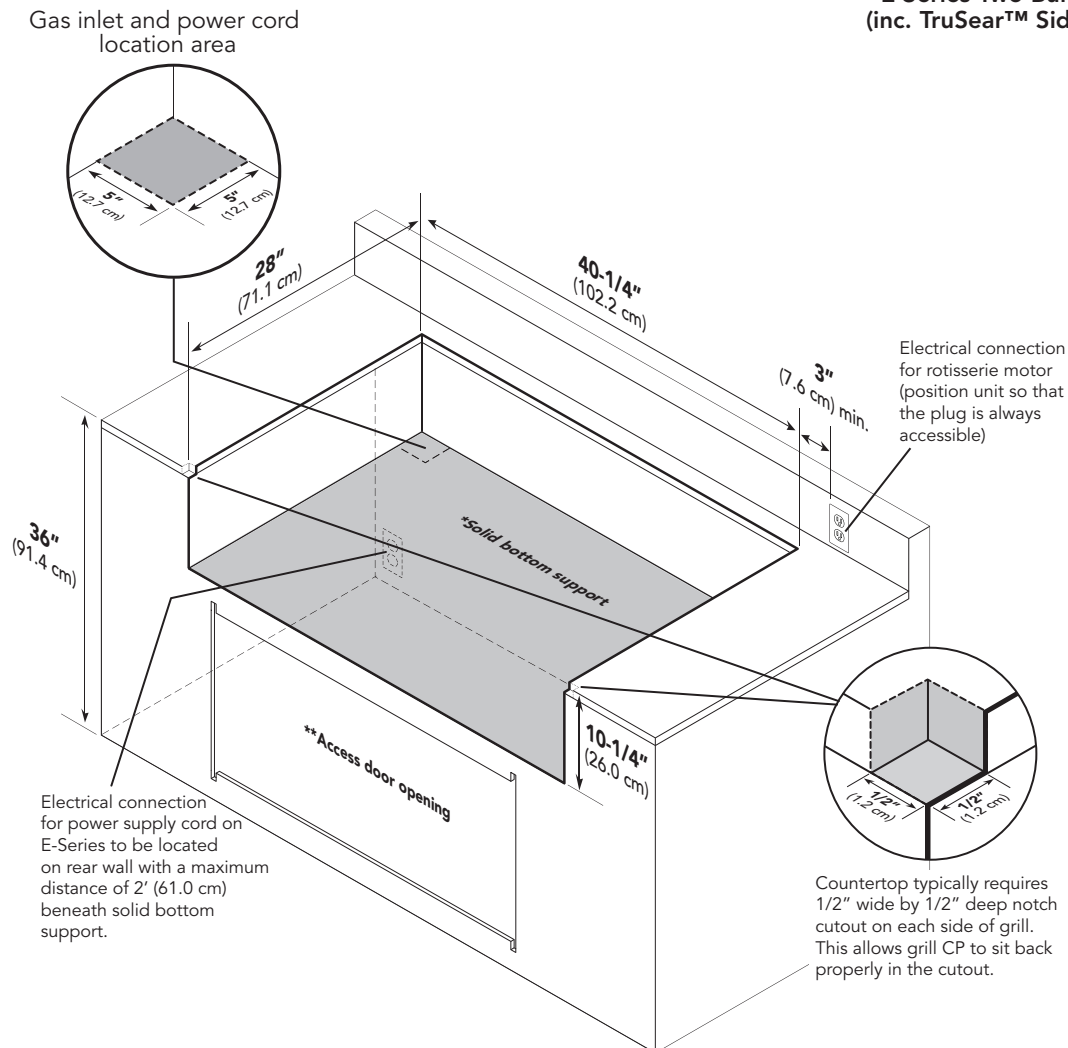
VGBO412-2RE1*
T-Series/E-Series
Two-Burner Grill
w/Side Burners



VGIO410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VGIO412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIO411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)



*Cabinet Cutout must have a solid bottom to support the full weight of the unit.

**Access Doors sold separately

All models	
Cutout width	40-1/4" (102.2 cm)
Cutout height	10-1/4" (26.0 cm)
Cutout depth	28" (71.1 cm)





OUTDOOR—COOKING

41" W. Ultra-Premium T-Series/E-Series Gas Grill



Installation Requirements



VGBQ410-3RE1*
T-Series/E-Series
Three-Burner All-Grill



VGBQ412-2RE1*
T-Series/E-Series
Two-Burner Grill
w/Side Burners



VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VGIO412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIO411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)

UTILITY REQUIREMENTS



GAS

Fixed piping installations

- Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- 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 gas models

- Water column pressure
 - o Operating pressure—4.0" WCP
 - o Supply pressure of 6" – 14" WCP
 - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.

- o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - o Operating pressure—10" WCP
 - o Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - o Operating pressure—10" WCP
- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - o The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance.
 - o The cylinder must be provided with a shut-off valve terminating in an LP/propane gas supply cylinder valve outlet specified.

- o The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- T-Series models
 - o 9-volt DC battery for electronic ignition
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0
- E-Series models
 - o 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill
 - 120 VAC/60 Hz
 - o Grill max. amp usage
 - VGBQ/VGIO410—2.2
 - VGBQ/VGIO412—2.3
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0



PLUMBING

Not applicable

VGBQ410-3RE1

VGBQ412-2RE1

VGIQ410-3RT/E1

VGIO412-2RT1

VGIO411-2RE1

Burner rating

Standard SS grill burners (each)

25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) LP (T-Series)

29,000 BTU (7.3 kW) Nat./28,000 BTU (6.5 kW) LP (E-Series)

Smoker burner (split standard)

GourmetGlo™ rotisserie burner

Side grill burners (each)

TruSear infrared burner 30,000 BTU (8.8 kW) Nat./LP

12,500 BTU (3.7 kW) Nat./10,500 BTU (3.1 kW) LP

15,000 BTU (4.4 kW) Nat./13,500 BTU (4.0 kW) LP

15,000 BTU (4.4 kW) Nat./13,500 BTU (4.0 kW) LP

30,000 BTU (8.8 kW) Nat./LP 30,000 BTU (8.8 kW) Nat./LP



PLANNING AND DESIGN GUIDE

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REVISED 8/18/09

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✦ Installation Notes & Accessories

Portable Grill Cart

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
BQC410T1-SS	Ultra-Premium portable cart (for 41"W. grill)	225 (115.8)

Stainless Steel Cabinetry—Grill Bases

- Stainless Steel (SS)
- Must be installed with locally supplied countertop
- See individual product pages (storage section) for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VQBO4121	Grill base (for 41"W. grill)	235 (106.6)
VQWO4120	Grill base w/warming drawer access (for 41"W. grill + 36"W. warming drawer)	226 (102.5)

Gas Conversion Kits

- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-VGBQ	Conversion kit—LP/propane to natural	3 (1.2)
TNK-VGIQ	Conversion kit—LP/propane to natural (for TruSear grill)	3 (1.2)
TLPK-VGBQ	Conversion kit—natural to LP/propane	3 (1.2)
TLPK-VGIQ	Conversion kit—natural to LP/propane (for TruSear grill)	3 (1.2)

12' Natural Gas Supply Hose & Quick Disconnect Assembly

- For use with natural gas fuel supply
- For outdoor use only with portable appliances that may be moved for convenience of operation
- Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
- Kit includes quick disconnect socket with female pipe threads, plug/hose assembly, and adapter to mate with female fitting on the grill (remove for mating hose to male fittings)

Model	Description	Approx. ship wt. lbs. (kg)
GSH12	Supply hose/disconnect assembly	3 (1.4)

Vinyl Covers

- Sturdy, reinforced vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV41T-BI	Cover for 41"W. built-in all grill	8 (3.6)
CV41T-BISB	Cover for 41"W. built-in grill w/side burners	8 (3.6)
CV41T-C	Cover for 41"W. all grill + cart	10 (4.5)
CV41T-CSB	Cover for 41"W. grill w/side burners + cart	10 (4.5)

Grill Lights

- Light fits all Ultra-Premium Grills
- Heavy-duty construction
- Anodized brushed aluminum handle and visor
- 12-volt, 20-watt lamp with 8' electrical cord
- 22" flexible gooseneck with heat-sealed vinyl protective cover
- Unique Viking design allows light to mount securely to rotisserie motor and to be removed quickly for storage
- Case of six lights

Model	Description	Approx. ship wt. lbs. (kg)
VQL	Grill lights	5 (2.3)





★ Installation Notes & Accessories

SS Grill Grates

- Heavy-duty 3/8" - thick stainless steel

Model	Description	Approx. ship wt. lbs. (kg)
SS2TG	Grill grate set for 41"W. grill w/side burners	21 (9.5)
SS3TG	Grill grate set for 41"W. all grill	30 (13.5)

Power Porcelain™ Grill Grates

- Heavy-duty porcelain coated cast iron
- Non-stick and easy to clean
- Fits all T and E-Series grill models - must order by grill size

Model	Description	Approx. ship wt. lbs. (kg)
E12G	Grill grate set for 41"W. grill w/side burners	20 (9.5)
E13G	Grill grate set for 41"W. all grill	30 (13.5)

Warming Racks

- Every grill can accommodate up to three racks (one rack included with every grill)
- Chrome-plated
- Rack provides additional cooking/warming space
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
WR2TSS	Warming rack for 41"W. grill w/side burners	5 (2.3)
WR3TSS	Warming rack for 41"W. all grill	7 (3.2)

Rotisserie Baskets

- For use with Gourmet-Glo™ rotisserie units
- Heavy-duty stainless steel construction
- Adjustable meat clamps
- Basket allows you to cook different size/shape items without needing to wire, tie, or spear
- Limited lifetime warranty
- Single basket

Model	Description	Approx. ship wt. lbs. (kg)
BQRB306T	6"W. rotisserie basket (for 41"W. grill w/side burners)	6 (2.7)
BQRB418T	8"W. rotisserie basket (for 41"W. all grill)	8 (3.6)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components, including burners and porcelain grill grates
- Five-year limited warranty—grill burner assemblies, infrared rotisserie burner (on Ultra-Premium model), and porcelain grill grates (under normal household use)
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial styling and construction
 - Built from thick sheets of rugged, heavy-duty stainless steel
 - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
 - No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
 - All models can be built into any type of enclosure without the need of an insulated jacket – a Viking **exclusive**
 - Stainless steel landing ledge with solid, welded, seamless finish
 - No assembly required
- Canopy has been designed for seamless fit and finish
- Knobs are cast metal for durability and all bezels match indoor range line
- All outdoor control panel graphics are permanently laser-etched at the factory
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
- Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Rotisseries standard on all Ultra-Premium models; rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
 - Infrared burner is a reliable, electronically ignited one-piece design
 - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking **exclusive** feature
 - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
 - Hinged design allows easy operation when adding smoker chips
- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- Smoker box can be replaced with grilling grate for use of entire grill surface
- Numerical thermometer gives precise temperatures for grilling, smoking, and warming
- Easy maintenance and cleanup
 - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
 - Burners are equipped with stainless steel drip guards to combat burner clog and aid grease management by channeling liquids to the drip tray, assisting in flare-up control
 - Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - **Exclusive** “trays within a tray” design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained
 - Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out

Model Options



VGBQ530-4RE1*
T-Series/E-Series
Four-Burner All-Grill



VGBQ532-3RE1*
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E1*
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E1*
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids (and “V” grates on the 412 model’s side burners), and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*T-Series & E-Series models look the same, with the exception of the canopy light switch in the upper right corner of the E-Series control panel. (See photo of 30"W. E-Series grill for example.)

ORDERING INSTRUCTIONS

You must specify fuel type (“N” or “L”) following model number (VGBQ5304RT1NSS). If ordering optional brass trim, specify code at end (VGBQ5304RT1NSSBR).





Standard Features & Accessories

All models include

VGBQ530 models

- 53" W. w/four grill areas – 7.8 sq. ft. (1,120 sq. in.)

VGBQ532 models

- 53" W. w/double side burners and three grill areas – 5.8 sq. ft. (836 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners
 - Entirely stainless construction provides excellent durability
 - Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
 - Removable stainless steel cover provides additional protection from the elements

VGIQ530 models

- 53" W. w/four grill areas – 7.8 sq. ft. (1,120 sq. in.)
- TruSear™ infrared burner
 - Located in far left grill burner position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low

VGIQ532 models

- 53" W. w/double side burners and three grill areas – 5.8 sq. ft. (836 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners
 - Entirely stainless construction provides excellent durability

- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover provides additional protection from the elements
- Entirely stainless construction provides excellent durability
- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover provides additional protection from the elements
- TruSear™ infrared burner
 - Located in far left grill burner position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low

T-Series only

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting
- 25,000 BTU stainless steel grill burners produce intense searing heat across entire grilling surface
- Heavy-duty, porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots

E-Series only

- EasyLift™ Canopy
 - Built into canopy and hidden from view, provides weight counterbalance when opening and closing canopy for very smooth and easy operation
- Control Panel Illumination
 - Dedicated LED lighting above every control knob accentuates grill face and improves nighttime visibility
- Updated Side Burner Grate Design
 - Spider grate design matches Viking indoor range line
- Power Porcelain™ Cast Iron Grates
 - Provide improved heating characteristics – cast iron heats up faster and retains heat longer than any other metal
 - The **exclusive** new design discourages flare-ups and improves cleanability
- 29,000 BTU Stainless Steel U-Shaped Burner constructed from thick stainless with reconfigured burner ports for improved heat coverage
- Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting
 - Automatic re-ignition system
 - Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling

Model Options



VGBQ530-4RE1*
T-Series/E-Series
Four-Burner All-Grill



VGBQ532-3RE1*
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E1*
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E1*
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids (and "V" grates on the 412 model's side burners), and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*T-Series & E-Series models look the same, with the exception of the canopy light switch in the upper right corner of the E-Series control panel. (See photo of 30"W. E-Series grill for example.)

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ5304RT1NSS). If ordering optional brass trim, specify code at end (VGBQ5304RT1NSSBR).





OUTDOOR—COOKING

53"W. Ultra-Premium T-Series/E-Series Gas Grill



★ Please see Installation Notes and Accessories for important information, including fuel conversion kits, carts, and side burners.



VGBQ T-Series grills are Star-K certified for use on the Jewish Sabbath or Jewish holidays. (VGIQ grills are not Star-K certified.)

Dimensions & Specifications

PRODUCT DIMENSIONS



VGBQ530-4RE1
T-Series/E-Series
Four-Burner All-Grill



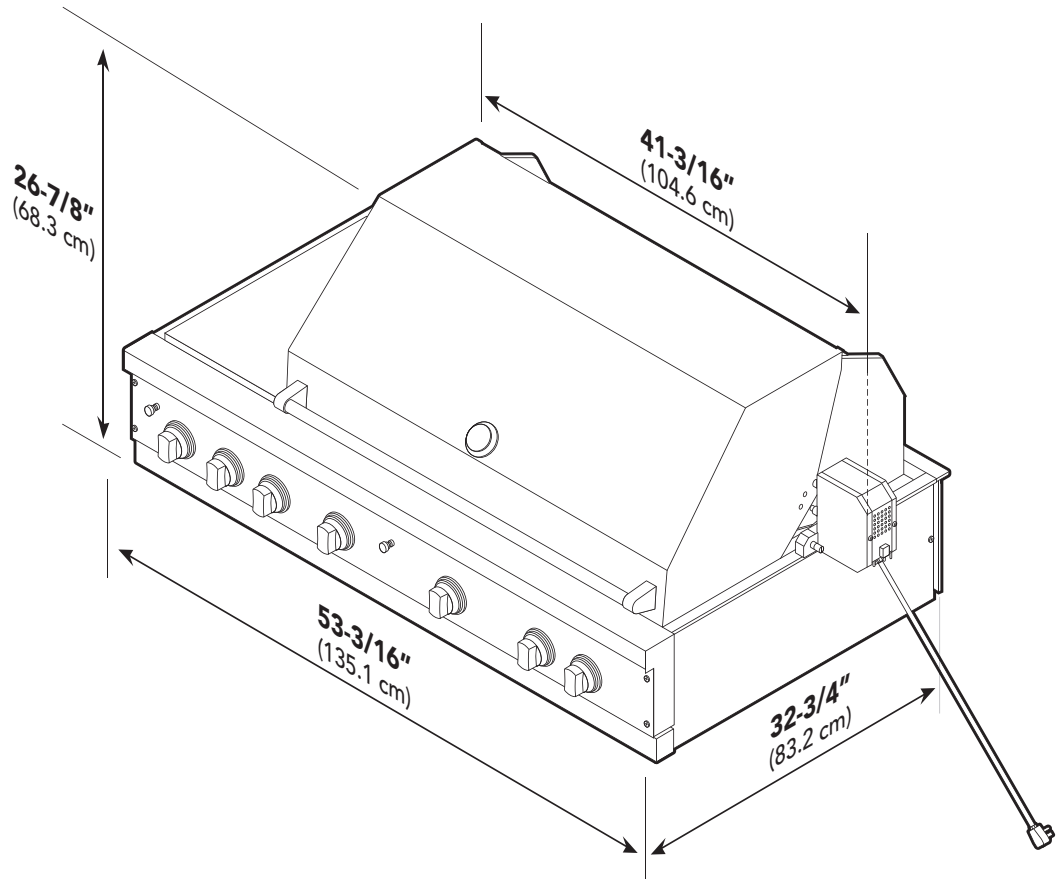
VGBQ532-3RE1
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E1
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E1
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)



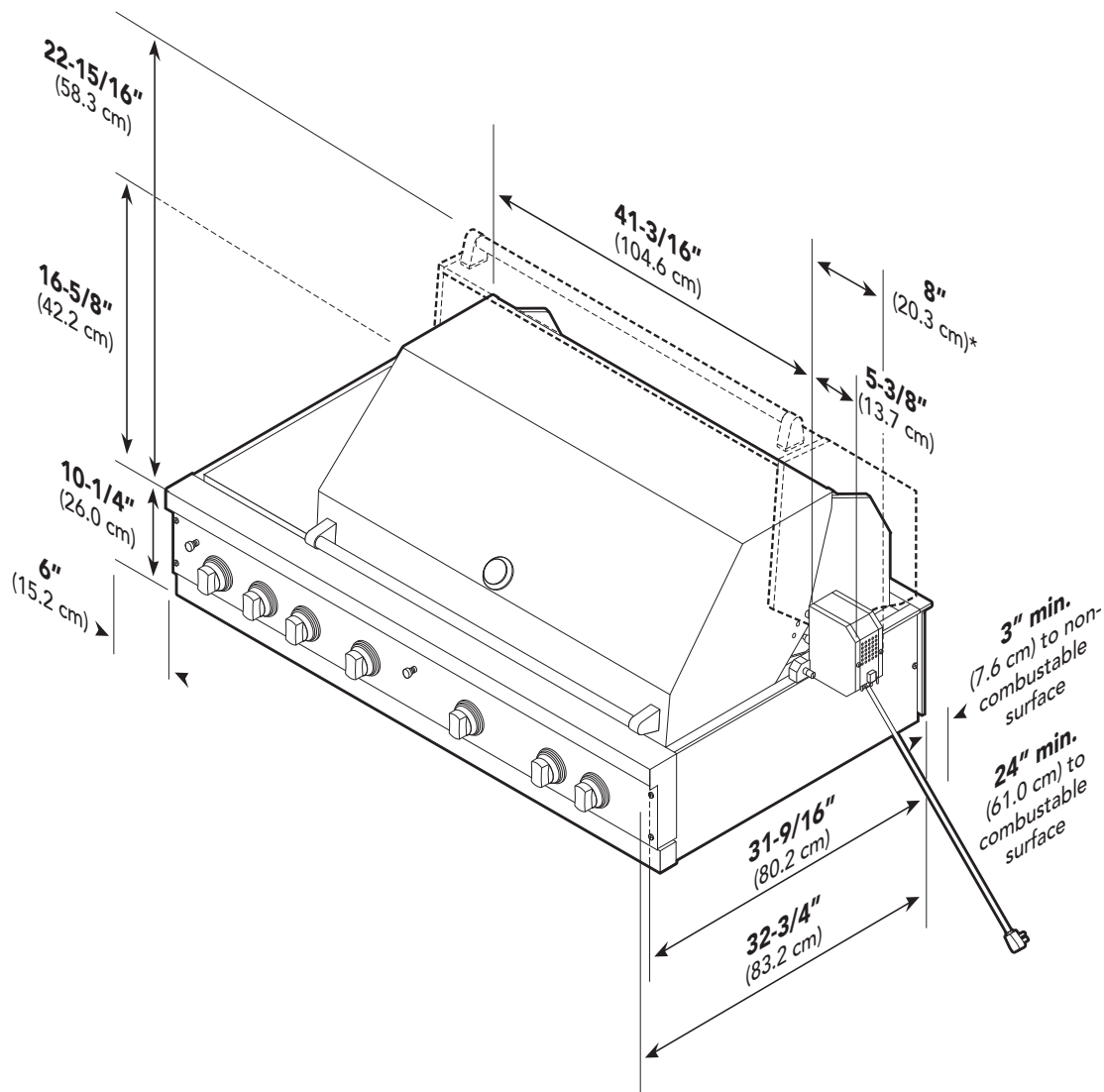
	VGBQ530-4RE1	VGBQ532-3RE1	VGIQ530-4RT/E1	VGIQ532-3RT/E1
Overall width		53-3/16" (132.7 cm)		
Overall height—hood closed	26-7/8" (68.3 cm)			
With hood fully open	33-3/16" (84.3 cm)			
Overall depth—from front of knobs	32-3/4" (83.2 cm)			
Approx. ship wt. lbs. (kg)	460 (208.8)	490 (222.5)	460 (208.8)	490 (222.5)





Dimensions & Specifications

CLEARANCE DIMENSIONS & HOOD SWING



Minimum clearances

1. Maintain a min. of 6" (15.2 cm) from the sides, or a min. of 8" (20.3 cm) from the right side if there is a rotisserie motor, and a min. of 24" (61.0 cm) from the back above the cooking surface to adjacent vertical combustible construction. Do not place grill under unprotected combustible construction.
2. Maintain a min. of 3" (7.6 cm) clearance from the back of the grill with a canopy and a min. of 6" (15.2 cm) from the back of the grill without a canopy to non-combustible construction to allow the lid to open fully and for proper ventilation. (The grill exhausts combustion products and cooking greases to the back.) Never place the grill where the

exhaust is directed at a window, less than 24" (61.0 cm) to combustible material, or any surface that is difficult to clean. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space. If using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to combustible and/or non-combustible construction below the cooking surface.

3. When determining a suitable location for the grill, take into account exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill only in a well-ventilated area. Never place the grill in a building, garage, breezeway,

shed, or other fully enclosed areas. During heavy use, the grill will produce a lot of smoke; ensure you have adequate room for smoke to dissipate.

4. If using a rear wall, place the electrical service on the right-hand side for the rotisserie motor.

IMPORTANT: Gas fittings, regulator, and installer-supplied shut-off valve must be easily accessible.



Installation Requirements

ACCESS REQUIREMENTS



VG BQ 530-4RE1
T-Series/E-Series
Four-Burner All-Grill



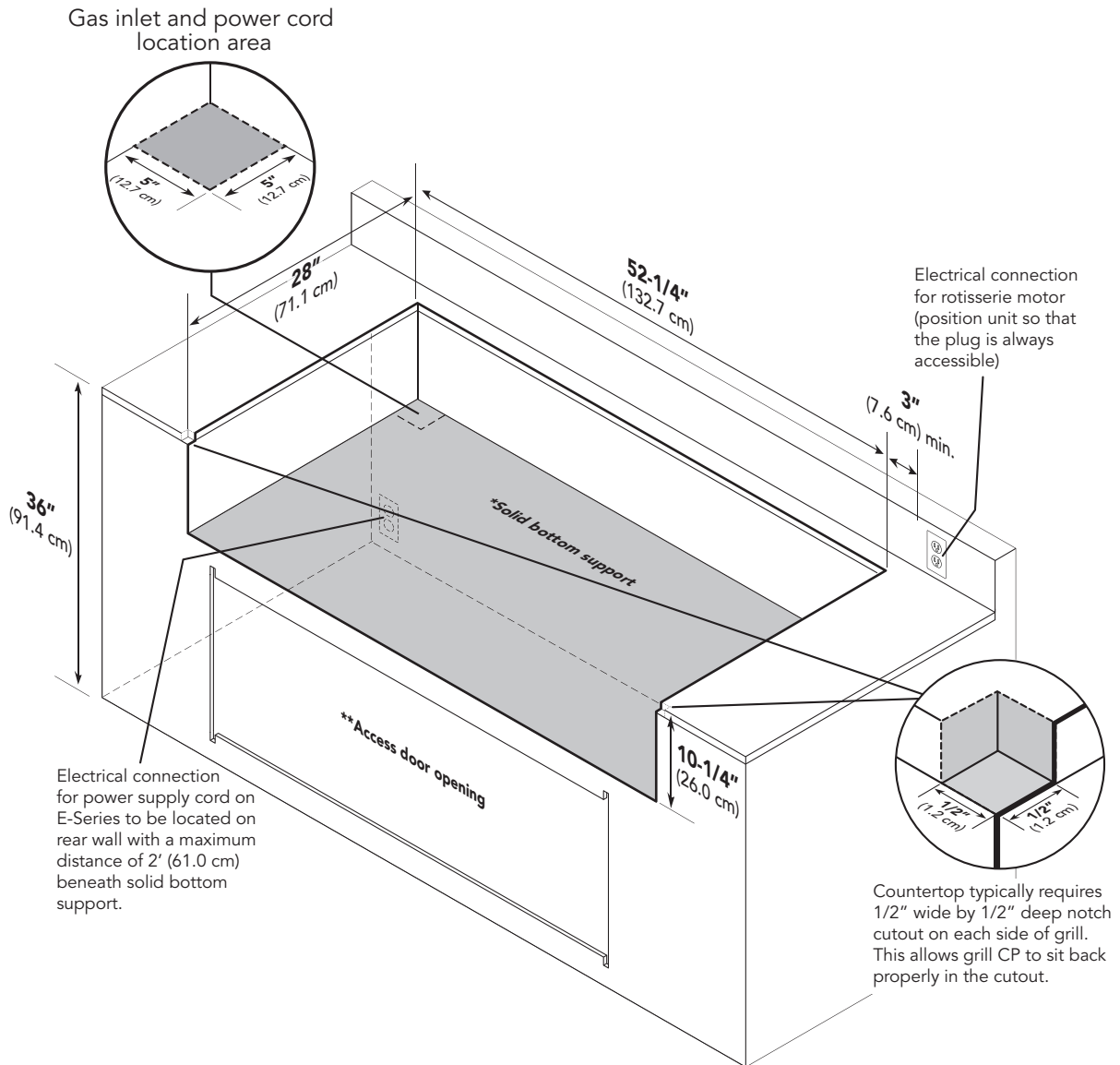
VG BQ 532-3RE1
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VG IQ 530-4RT/E1
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VG IQ 532-3RT/E1
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)



*Cabinet Cutout must have a solid bottom to support the full weight of the unit.

**Access Doors sold separately

All models	
Cutout width	52-1/4" (132.7 cm)
Cutout height	10-1/4" (26.0 cm)
Cutout depth	28" (71.1 cm)





OUTDOOR—COOKING

53"W. Ultra-Premium T-Series/E-Series Gas Grill



Installation Requirements



VGBQ530-4RE1
T-Series/E-Series
Four-Burner All-Grill



VGBQ532-3RE1
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E1
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E1
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)

UTILITY REQUIREMENTS



GAS

Fixed piping installations

- Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- 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 gas models

- Water column pressure
 - o Operating pressure—4.0" WCP
 - o Supply pressure of 6" – 14" WCP
 - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.

- o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - o Operating pressure—10" WCP
 - o Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - o Operating pressure—10" WCP
- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - o The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance.
 - o The cylinder must be provided with a shut-off valve terminating in an LP/propane

- gas supply cylinder valve outlet specified.
- o The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- T-Series models
 - o 9-volt DC battery for electronic ignition (not included?)
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0
- E-Series models
 - o 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill
 - 120 VAC/60 Hz
 - o Grill max. amp usage—3.0
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0



PLUMBING

- Not applicable

VGBQ530-4RE1

VGBQ532-3RE1

VGIQ530-4RT/E1

VGIQ532-3RT/E1

Burner rating

Standard SS grill burners (each)

Smoker burner (split standard)

GourmetGlo™ rotisserie burner

Side grill burners (each)

TruSear infrared burner

25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) LP (T-Series)
29,000 BTU (7.3 kW) Nat./28,000 BTU (6.5 kW) LP (E-Series)
12,500 BTU (3.7 kW) Nat./10,500 BTU (3.1 kW) LP
15,000 BTU (4.4 kW) Nat./13,500 BTU (4.0 kW) LP

15,000 BTU (4.4 kW) Nat./
13,500 BTU (4.0 kW) LP

30,000 BTU (8.8 kW) Nat./LP

15,000 BTU (4.4 kW) Nat./
13,500 BTU (4.0 kW) LP

30,000 BTU (8.8 kW) Nat./LP





★ Installation Notes & Accessories

Portable Grill Cart

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
BQC530T1-SS	Ultra-Premium portable cart (for 53"W. grill)	290 (131.7)
BQC053T1-N	53"W. portable cart & gas oven—natural gas	319 (143.5)
BQC053T1-L	53"W portable cart & gas oven—LP/propane	319 (143.5)

Outdoor Range™ cart/oven

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
BQC053T1-N	53"W. portable cart & gas oven—natural gas	319 (143.5)
BQC053T1-L	53"W. portable cart & gas oven—LP/propane	319 (143.5)

Stainless Steel Cabinetry—Grill Bases

- Stainless Steel (SS)
- Must be installed with locally supplied countertop
- See individual product pages (storage section) for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VQBO5322	Grill base (for 53"W. grill)	279 (126.6)
VQWO5311	Grill base w/ warming drawer access (for 53"W. grill & 36"W. warming drawer)	265 (120.2)

Gas Conversion Kits

- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-VGBQ	Conversion kit—LP/propane to natural	3 (1.2)
TNK-VGIQ	Conversion kit—LP/propane to natural (for TruSear grill)	3 (1.2)
TLPK-VGBQ	Conversion kit—natural to LP/propane	3 (1.2)
TLPK-VGIQ	Conversion kit—natural to LP/propane (for TruSear grill)	3 (1.2)

12' Natural Gas Supply Hose & Quick Disconnect Assembly

- For use with natural gas fuel supply
- For outdoor use only with portable appliances that may be moved for convenience of operation
- Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
- Kit includes quick disconnect socket with female pipe threads, plug/hose assembly, and adapter to mate with female fitting on the grill (remove for mating hose to male fittings)

Model	Description	Approx. ship wt. lbs. (kg)
GSH12	Supply hose/disconnect assembly	3 (1.4)

Vinyl Covers

- Sturdy, reinforced vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV53T-BI	Cover for 53"W. built-in all grill	13 (5.9)
CV53T-BISB	Cover for 53"W. built-in grill w/side burners	13 (3.9)
CV53T-C	Cover for 53"W. all grill & cart	15 (6.8)
CV53T-CSB	Cover for 53"W. grill w/side burners & cart	15 (6.8)





★ Installation Notes & Accessories

Grill Lights

- Light fits all Ultra-Premium Grills
- Heavy-duty construction
- Anodized brushed aluminum handle and visor
- 12-volt, 20-watt lamp with 8' electrical cord
- 22" flexible gooseneck with heat-sealed vinyl protective cover
- Unique Viking design allows light to mount securely to rotisserie motor and to be removed quickly for storage

Model	Description	Approx. ship wt. lbs. (kg)
VQL	Grill lights	5 (2.3)

SS Grill Grates

- Heavy-duty 3/8" - thick stainless steel

Model	Description	Approx. ship wt. lbs. (kg)
SS3TG	Grill grate set for 53"W. grill w/side burners	30 (13.5)
SS4TG	Grill grate set for 53"W. all grill	40 (18.0)

Warming Racks

- Every grill can accommodate up to three racks (one rack included with every grill)
- Chrome-plated
- Rack provides additional cooking/warming space
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
WR3TSS	Warming rack for 53"W. grill w/side burners	7 (3.2)
WR4TSS	Warming rack for 53"W. all grill	8 (3.6)

Rotisserie Baskets

- For use with Gourmet-Glo™ rotisserie
- Heavy-duty stainless steel construction
- Adjustable meat clamps
- Basket allows you to cook different size/shape items without needing to wire, tie, or spear
- Limited lifetime warranty
- Single basket

Model	Description	Approx. ship wt. lbs. (kg)
BQRB418T	8"W. rotisserie basket (for 53"W. grill w/side burners)	8 (3.6)
BQRB538T	8"W. rotisserie basket (for 53"W. all grill)	10 (4.5)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components, including burners and porcelain grates
- Five-year limited warranty—grill burner assemblies, infrared burners, and porcelain grill grates (under normal household use)
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & decorative items

* For complete warranty see Use & Care Guide. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—COOKING

53"W. Outdoor Range™ Ultra-Premium Grill Cart with Gas Oven



Standard Features & Accessories

All models include

- Compatibility with 53"W. grills (**sold separately**—see individual product pages)
- Commercial styling and construction
 - No assembly required
 - Built from thick sheets of rugged, heavy-duty, non-rusting stainless steel
- Large inboard 10" solid rubber rear wheels and locking caster front wheels provide maneuverability and stability, and allow unit to fit flush against wall.
- Two stainless steel 16"W. x 24"D. fold-down side shelves
- Two storage drawers (center of cart)
- Front pullout access for LP tank, with storage area
- VGSO gas oven **included**
 - Agency-certified for outdoor use
 - Capacity—2.5 cu. ft.
 - 18-1/8"W. x 12-7/16"H. x 18-3/4"D. oven cavity
 - Electronic ignition powered by 9-volt battery
 - 20,000 BTU gas burner
 - 200 – 550° F (93 – 288° C) thermostat
 - Natural airflow bake function
 - Three heavy-duty racks/four rack positions
- Must be factory ordered for use with LP/propane gas (L) or natural gas (N)
 - LP/propane gas models equipped with high-capacity hose/regulator assembly
 - To convert a grill from natural to LP/propane, or LP/propane to gas, you must use a Viking conversion kit (see **Installation Notes & Accessories**)

Model Options



BQC053T1*
Outdoor Range™
Ultra-Premium
Cart with Oven

FINISH DETAILS

- Stainless Steel (SS)
- Brass Trim Option (BR)—includes nameplate, drawer handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*Shown throughout with VGBQ530 grill, sold separately.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (BQC053T1NSS).
If ordering optional brass trim, specify code at end (BQC053T1NSSBR).





OUTDOOR—COOKING

53"W. Outdoor Range™ Ultra-Premium Grill Cart with Gas Oven



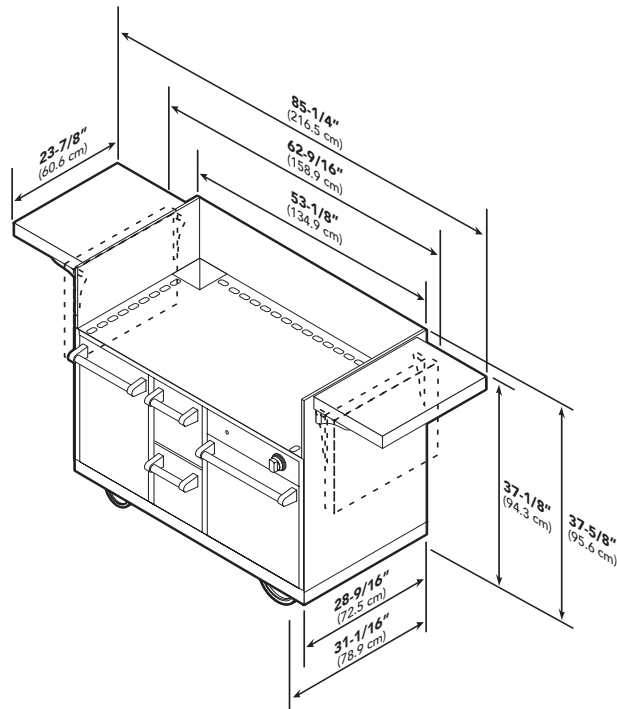
★ Please see Installation Notes and Accessories for important information, including grills, fuel conversion kits and protective covers.

Dimensions & Specifications

PRODUCT DIMENSIONS



BQC053T1
Outdoor Range™
Ultra-Premium
Cart with Oven



BQC053T1

Overall width	53-1/8" (134.9 cm)
With shelves folded down	62-9/16" (158.9 cm)
With shelves extended*	85-1/4" (216.5 cm)
Overall height (from bottom of wheels)	37-5/8" (95.6 cm)
Overall depth	
To edge of side	28-9/16" (72.5 cm)
To end of handle bracket	31-1/16" (78.9 cm)
With LP drawer open	51-7/8" (131.8 cm)
Oven interior	
Width	18-1/8" (46.1 cm)
Height	12-7/16" (31.6 cm)
Depth	18-3/4" (47.6 cm)
Approx. ship wt. lbs. (kg)	319 (143.5)

*Shelves can be removed, but you must take them off before installing grill. (See Installation Instructions for removal.)





OUTDOOR—COOKING

53"W. Outdoor Range™ Ultra-Premium Grill Cart with Gas Oven

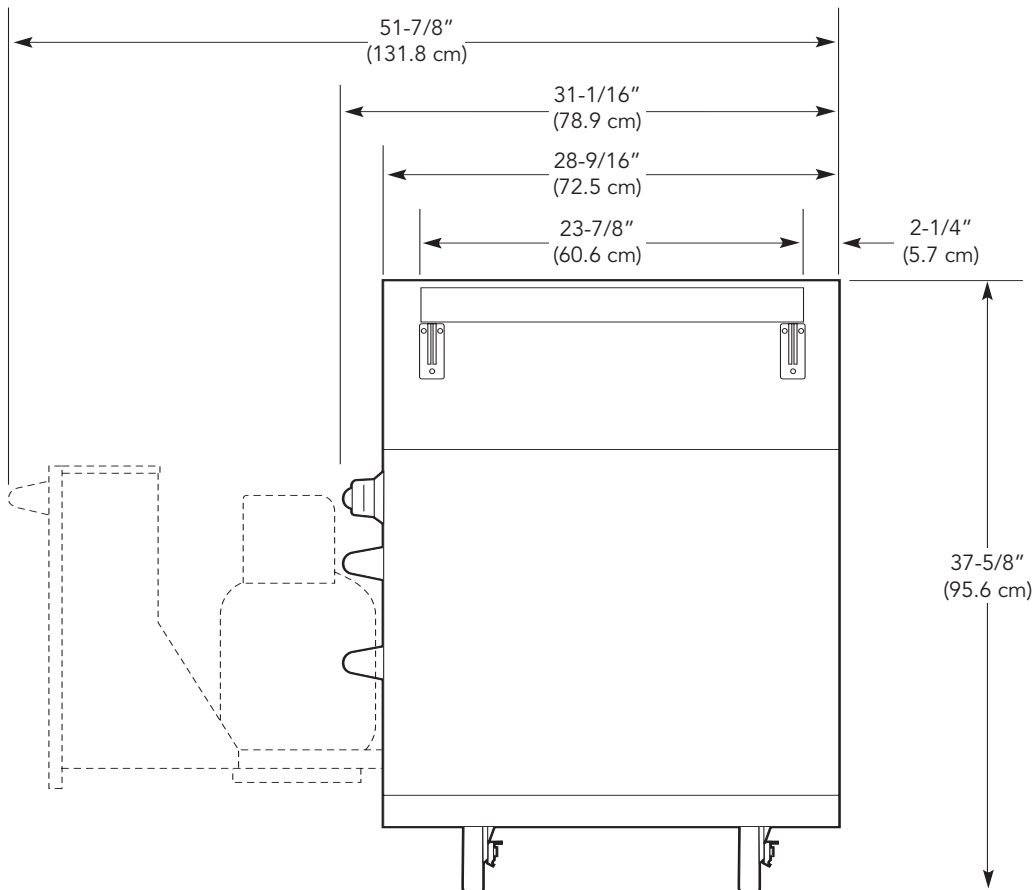


Dimensions & Specifications

DOOR SWING



BQC053T1
Outdoor Range™
Ultra-Premium
Cart with Oven





OUTDOOR—COOKING

53"W. Outdoor Range™ Ultra-Premium Grill Cart with Gas Oven



Installation Requirements



BQC053T1
Outdoor Range™
Ultra-Premium
Cart & Oven

UTILITY REQUIREMENTS



GAS

Burner rating

- One bake burner, @ 20,000 BTU (5.7 kW) Nat./LP

Fixed piping installations

- Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- 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 gas models

- Water column pressure
 - Operating pressure—4.0" WCP

- Supply pressure of 6" – 14" WCP
- If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
 - If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - Operating pressure—10" WCP
 - Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - Operating pressure—10" WCP

- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - 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.
 - The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- 9-volt DC battery for electronic ignition



PLUMBING

Not applicable





✦ Installation Notes & Accessories

Gas Grills

Note: Before installing a grill onto the cart, remove the grill's drip tray, grates, flavor grids, and warming racks.

- Stainless Steel (SS)
- 53"W. Ultra-Premium gas grills
- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VGBQ530	53"W. four-burner all grill	460 (208.8)
VGBQ532	53"W. three-burner grill w/side burner	490 (222.5)
VGIQ530	53"W. four-burner all grill w/TruSear	460 (208.8)
VGIQ532	53"W. three-burner grill w/side burners & TruSear	490 (222.5)

Gas Conversion Kits

- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-BQCO	Conversion kit—LP/propane to natural (for outdoor gas ovens)	3 (1.2)
TLPK-BQCO	Conversion kit—natural to LP/propane (for outdoor gas ovens)	3 (1.2)

12' Natural Gas Supply Hose & Quick Disconnect Assembly

- For use with natural gas fuel supply
- For outdoor use only with portable appliances that may be moved for convenience of operation
- Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
- Kit includes quick disconnect socket with female pipe threads, plug/hose assembly, and adapter to mate with female fitting on the grill (remove for mating hose to male fittings)

Model	Description	Approx. ship wt. lbs. (kg)
GSH12	Supply hose/disconnect assembly	3 (1.4)

Vinyl Covers

- Sturdy, reinforced vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV53T-C	Cover for 53"W. all grill & cart	15 (6.8)
CV53T-CSB	Cover for 53"W. grill w/side burners & cart	15 (6.8)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components
- Ten-year limited warranty—porcelain oven
- Five-year limited warranty—tube burners
- Two-year limited warranty—door hinges and drawer slides
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial styling and construction
 - No assembly required
 - Built from thick sheets of rugged, heavy-duty, non-rusting stainless steel
- Large inboard 10" solid rubber rear wheels and locking caster front wheels provide maneuverability and stability, and allow unit to fit flush against wall.
- 16"W. x 24"D. fold-down side shelf/shelves

BQC030T3 model includes

- Compatible with 30"W. grills*
 - Can use Premium cart for Ultra-Premium 30"W. grill, and vice versa.
- Two casters
- One shelf, which can be mounted on

the left or right

- Rear cutout for LP tank access or storage

BQC300T3 model includes

- Compatible with 30"W. grills*
 - Can use Ultra-Premium cart for Premium 30"W. grill, and vice versa
- Four casters
- Two shelves
- Front door for LP tank access or storage
 - Features stainless steel accessory rod

BQC410T1 model includes

- Compatible with 41"W. grills*
- Two shelves
- Two storage drawers

- Front door for LP tank access
- Opens to a slide-out LP tank shelf

BQC530T1 model includes

- Compatible with 53"W. grills*
- Two shelves
- Two storage drawers
- Front door for LP tank access
 - Opens to a slide-out LP tank shelf
- Front storage access door
 - Opens to a stainless steel storage shelf

*Grills **sold separately** (see **Installation Notes & Accessories**).

Model Options



BQC030T3*
Premium Cart
 (for 30"W. grills)



BQC300T3*
Ultra-Premium Cart
 (for 30"W. grills)



BQC410T1*
Ultra-Premium Cart
 (for 41"W. grills)



BQC530T1*
Ultra-Premium Cart
 (for 53"W. grills)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate and handles/brackets. Brass components have a durable protective coating for maintenance-free normal use.

*Shown throughout with grill, sold separately.

ORDERING INSTRUCTIONS

If ordering optional brass trim, specify code at end (BQC030T3SSBR).





★ Please see Installation Notes and Accessories for important information, including grills and protective covers.

Dimensions & Specifications

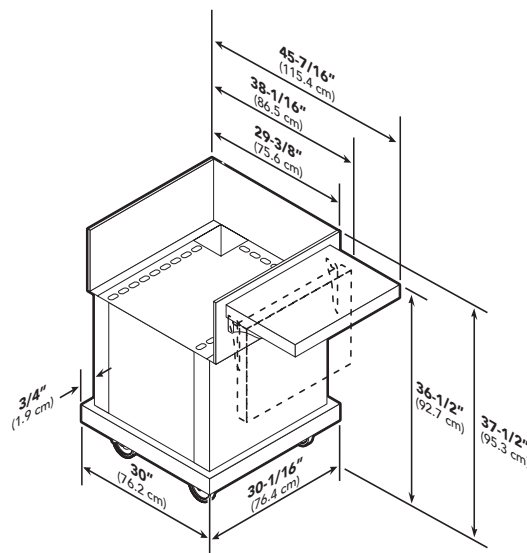
PRODUCT DIMENSIONS



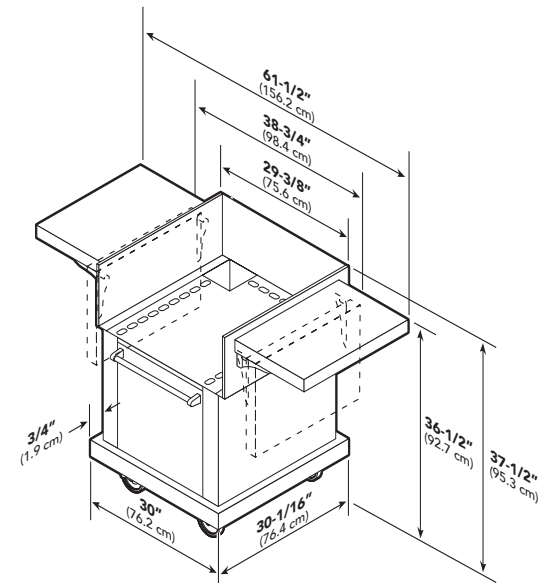
BQC030T3
Premium Cart
(for 30"W. grills)



BQC300T3
Ultra-Premium Cart
(for 30"W. grills)



BQC030T3



BQC300T3

	BQC030T3	BQC300T3
Overall width		
Across top edge	29-3/8" (75.6 cm)	29-3/8" (75.6 cm)
Across bottom ledge	30" (76.2 cm)	30" (76.2 cm)
With shelf folded down	N/A	38-1/16" (86.5 cm)
With shelf extended	N/A	45-7/16" (115.4 cm)
With shelves folded down	N/A	38-3/4" (98.4 cm)
With shelves extended*	N/A	61-1/2" (156.2 cm)
Overall height (from bottom of wheels)		
To top of cart	37-1/2" (95.3 cm)	
To top of shelf	36-1/2" (92.7 cm)	
Overall depth (from rear)		
To end of handle brackets	N/A	31-1/16" (78.9 cm)
Base ledge	30-1/16" (76.4 cm)	
With door open	N/A	53-1/16" (134.8 cm)
Approx. ship wt. lbs. (kg)	165 (74.8)	165 (74.8)

*Shelves can be removed, but you must take them off before installing grill. (See Installation Instructions for removal.)



★ Please see Installation Notes and Accessories for important information, including grills and protective covers.

Dimensions & Specifications

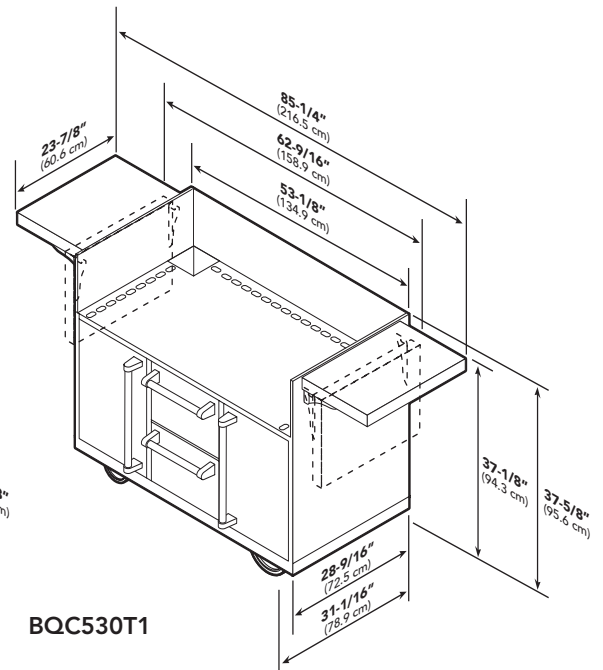
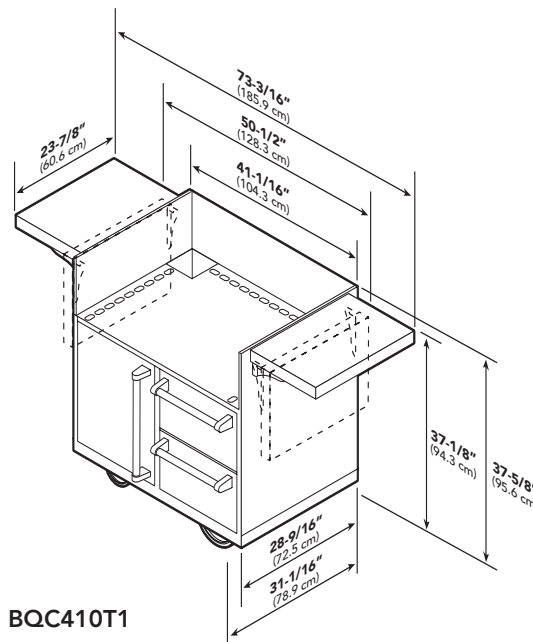
PRODUCT DIMENSIONS



BQC410T1
Ultra-Premium Cart
(for 41"W. grills)



BQC530T1
Ultra-Premium Cart
(for 53"W. grills)



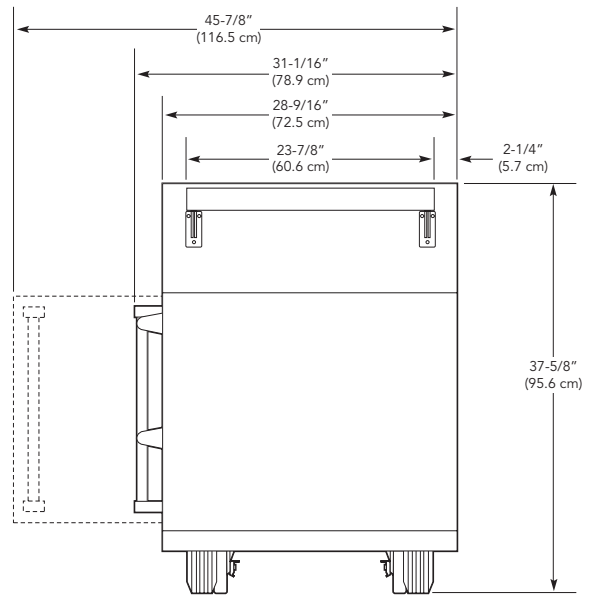
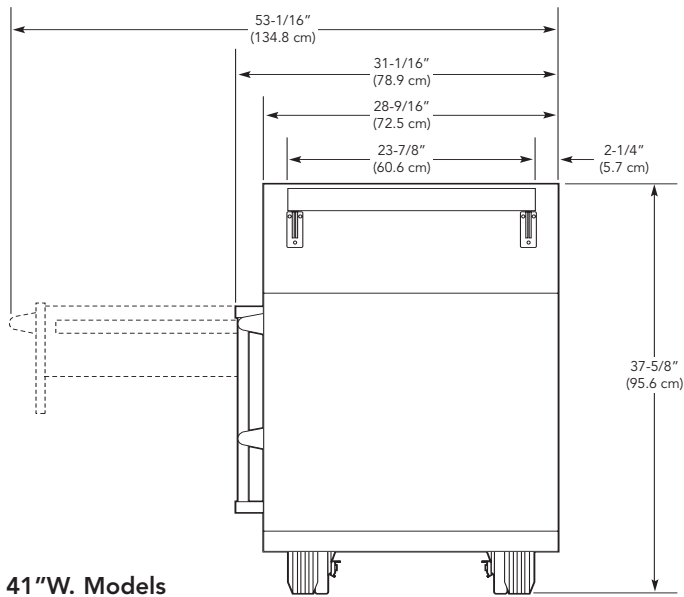
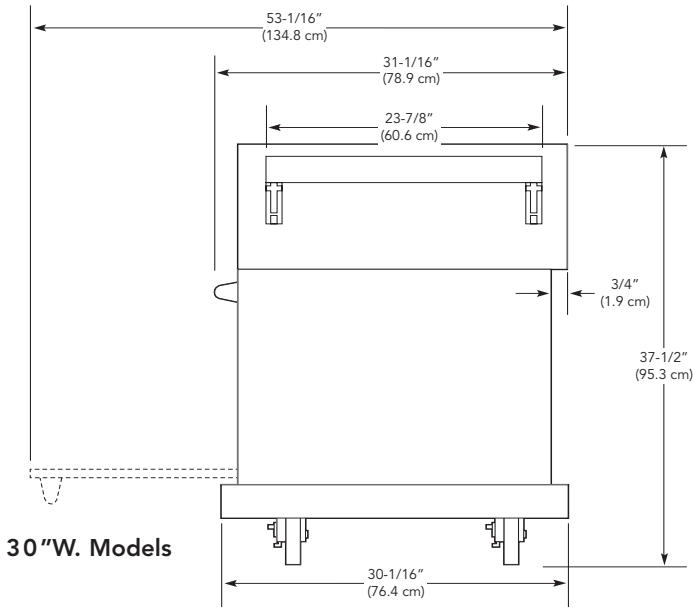
	BQC410T1	BQC530T1
Overall width		
Across top edge	41-1/16" (104.3 cm)	53-1/8" (134.9 cm)
With shelves folded down	50-1/2" (128.3 cm)	62-9/16" (158.9 cm)
With shelves extended*	73-3/16" (185.9 cm)	85-1/4" (216.5 cm)
Overall height (from bottom of wheels)		
To top of cart	37-5/8" (95.6 cm)	
To top of shelf	37-1/8" (94.3 cm)	
Overall depth (from rear)		
To end of handle brackets	31-1/16" (78.9 cm)	
With door open	45-7/8" (116.5 cm)	43-1/16" (109.4 cm)
With drawer open	53-1/16" (134.8 cm)	
Approx. ship wt. lbs. (kg)	225 (115.8)	290 (131.7)

*Shelves can be removed, but you must take them off before installing grill. (See Installation Instructions for removal.)



Dimensions & Specifications

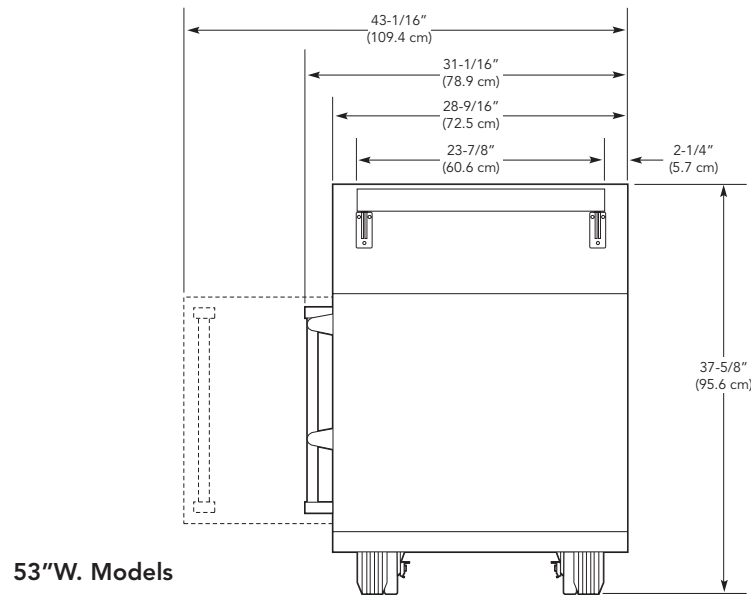
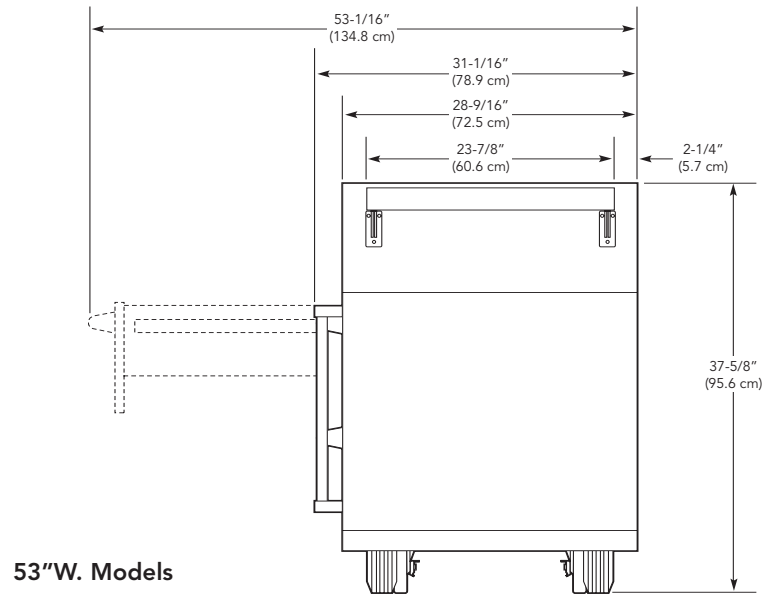
DRAWER & DOOR SWING





Dimensions & Specifications

DRAWER & DOOR SWING





✦ Installation Notes & Accessories

Gas Grills

Note: Before installing a grill onto the cart, remove the grill's drip tray, grates, flavor grids, and warming racks.

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VGBQ030-2T	Premium T-Series 30"W. two-burner all grill	325 (147.5)
VGBQ300-2RT	Ultra-Premium T-Series 30"W. two-burner all grill	325 (147.5)
VGBQ300-2RE	Ultra-Premium E-Series 30"W. two-burner all grill	325 (147.5)
VGIQ300-2RT	Ultra-Premium T-Series 30"W. two-burner all grill w/TruSear	325 (147.5)
VGBQ410-3RT	Ultra-Premium T-Series 41"W. three-burner all grill	380 (172.5)
VGBQ410-3RE	Ultra-Premium E-Series 41"W. three-burner all grill	380 (172.5)
VGBQ412-2RT	Ultra-Premium T-Series 41"W. two-burner grill w/side burners	350 (158.9)
VGBQ412-2RE	Ultra-Premium E-Series 41"W. two-burner grill w/side burners	350 (158.9)
VGIQ410-3RT	Ultra-Premium T-Series 41"W. three-burner all grill w/TruSear	380 (172.5)
VGIQ410-3RE	Ultra-Premium E-Series 41"W. three-burner all grill w/TruSear	380 (172.5)
VGBQ530-4RT	Ultra-Premium T-Series 53"W. four-burner all grill	460 (208.8)
VGBQ530-4RE	Ultra-Premium E-Series 53"W. four-burner all grill	460 (208.8)
VGBQ532-3RT	Ultra-Premium T-Series 53"W. three-burner grill w/side burners	490 (222.5)
VGBQ532-3RE	Ultra-Premium E-Series 53"W. three-burner grill w/side burners	490 (222.5)
VGIQ530-4RT	Ultra-Premium T-Series 53"W. four-burner all grill w/TruSear	460 (208.8)
VGIQ530-4RE	Ultra-Premium E-Series 53"W. four-burner all grill w/TruSear	460 (208.8)
VGIQ532-3RT	Ultra-Premium T-Series 53"W. three-burner grill w/side burners & TruSear	490 (222.5)
VGIQ532-3RE	Ultra-Premium E-Series 53"W. three-burner grill w/side burners & TruSear	490 (222.5)

Vinyl Covers

- Sturdy, reinforced vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV30T-C	Cover for 30"W. cart & grill	8 (3.6)
CV41T-C	Cover for 41"W. cart & all grill	10 (4.5)
CV41T-CSB	Cover for 41"W. cart & grill w/side burners	10 (4.5)
CV53T-C	Cover for 53"W. cart & all grill	15 (6.8)
CV53T-CSB	Cover for 53"W. cart & grill w/side burners	15 (6.8)

WARRANTY SUMMARY*

- One-year full warranty—complete product (w/in-home repairs)
- Lifetime limited warranty—rust through on all stainless steel components
- Two-year limited warranty—door hinges and drawer slides
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



Standard Features & Accessories

VCQS001 model includes

- Cooking surface is 315 sq. inches (800.1 cm), which provides plenty of grilling surface for large food items
- Commercial-type construction, design, and styling
 - Constructed from durable, 18-gauge spun stainless steel
 - Thick ceramic interior provides rigidity and sturdiness to canopy
 - Canopy is equipped with spring hinge assembly for easy opening and closing
- Precise temperature control combined with Elliptical™ airflow, which circulates heat, locks in natural flavors, and allows great cooking versatility:
 - Grill hamburgers
 - Smoke turkeys
 - Barbeque ribs
 - Sear steaks and chops
 - Bake side dishes and desserts
- Dampers at the bottom and top of grill regulate airflow
 - Open dampers to increase temperature for grilling
 - Close dampers to lower temperature for slow smoking
- Provides a natural and true flavor to foods
- Advanced ceramic interior provides maximum heat retention for faster cooking times
 - Heat reflects off ceramic interior, cooking foods from all angles while locking in flavor and juices
- Heavy-duty, porcelain-coated cooking grids
 - Virtually non-stick, easy-to-clean surface
- Canopy thermometer gives approximate readings from 150° – 750°F (65° – 399°C)
- Natural lump charcoal recommended—burns hotter and longer than regular charcoal briquettes
- Ash removal tool comes standard
- Must be installed in a cart (**sold separately**—see **Installation Notes & Accessories**)

All cart models include

- Heavy-duty, stainless steel construction
- Four large black locking casters provide maneuverability and stability, and allow unit to fit flush against wall
- C⁴™ Cooker must be installed with one of these three carts

QSC200 model includes

- Minimalist design, to take up the least amount of space

QSC300/412 models include

- Two stainless steel 16"W. x 24"D. fold-down side shelves
- Towel/utensil rod
- Large capacity storage drawer for shielding items from the elements

QSC412 model includes

- Two 15,000 BTU side burners
 - Electronic ignition powered by a 9-volt battery
 - Equipped with porcelain-coated "V" grates
- Protective stainless steel cover
- Large capacity storage door/shelf

Model Options



VCQS001
C⁴™ Cooker
w/QSC200
20"W. C⁴ Cooker Cart



VCQS001
C⁴™ Cooker
w/QSC300
30"W. C⁴ Cooker Cart



VCQS001
C⁴™ Cooker
w/QSC412
41"W. C⁴ Cooker Cart
w/Side Burners

FINISH DETAILS

- Stainless Steel (SS)





OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



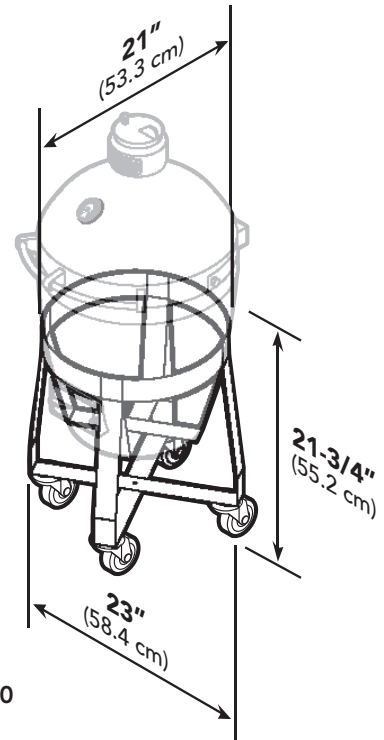
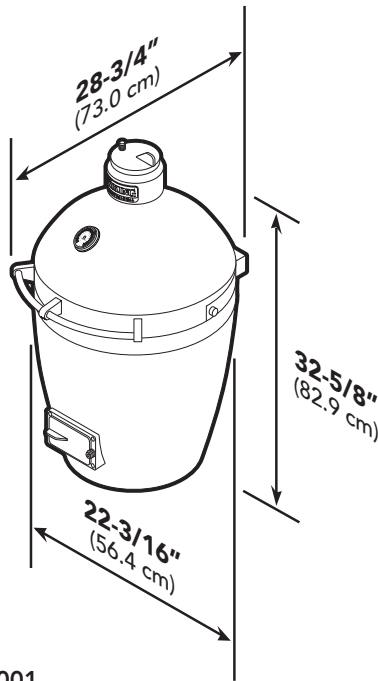
★ Please see Installation Notes and Accessories for important information, including protective covers and water pan/rack.

Dimensions & Specifications

PRODUCT DIMENSIONS



VCQS001
C⁴™ Cooker
w/QSC200
20" W. C⁴ Cooker Cart



	VCQS001	QSC200
Overall width	22-3/16" (56.4 cm)	23" (58.4 cm)
Overall height		
With dome fully open	43" (109.2 cm)	N/A
With dome closed	32-5/8" (82.9 cm)	N/A
To top of cart (from bottom of wheels)	N/A	21-3/4" (55.2)
Overall depth	28-3/4" (73.0 cm)	21" (53.3)
Approx. ship wt. lbs. (kg)	190 (85.5)	50 (22.5)





OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



★ Please see Installation Notes and Accessories for important information, including cooker and protective covers.

Dimensions & Specifications

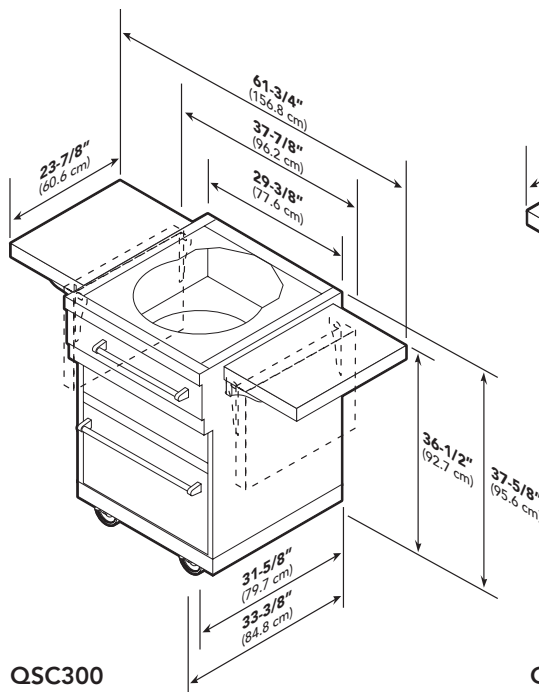
PRODUCT DIMENSIONS



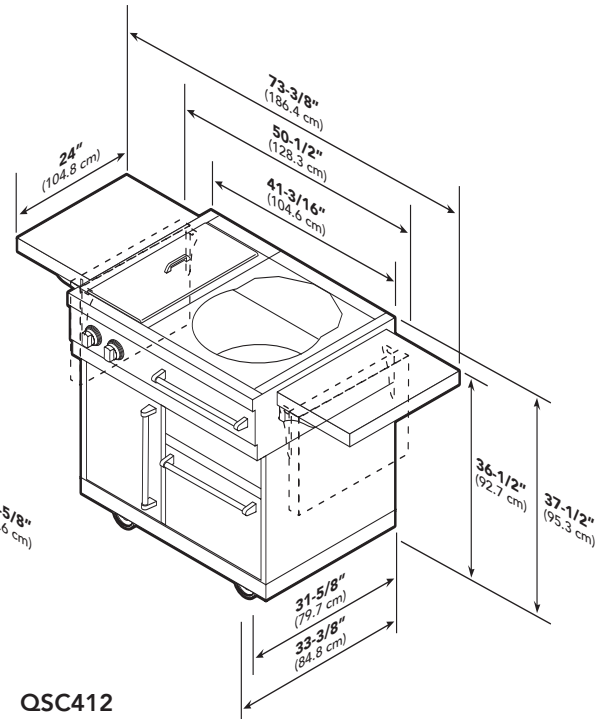
VCQS001
C⁴™ Cooker
w/QSC300
30"W. C⁴ Cooker Cart



VCQS001
C⁴™ Cooker
w/QSC412
41"W. C⁴ Cooker Cart
w/Side Burners



QSC300



QSC412

	QSC300	QSC412
Overall width		
Across top edge	29-3/8" (77.6 cm)	41-3/16" (104.6)
With shelves folded down	37-7/8" (96.2 cm)	50-1/2" (128.3 cm)
With both shelves extended*	61-3/4" (156.8 cm)	73-3/8" (186.4 cm)
Overall height (from bottom of wheels)		
To top of cart	37-5/8" (95.6 cm)	37-1/2" (95.3 cm)
To top of shelf	36-1/2" (92.7 cm)	36-1/2" (92.7 cm)
Overall depth (from rear)		
To end of landing ledge	31-5/8" (79.7 cm)	31-5/8" (79.7 cm)
To end of handles	33-3/8" (84.8 cm)	33-3/8" (84.8 cm)
With door open	N/A	44-5/8" (113.5 cm)
With drawer open	53-1/8" (134.9 cm)	53-1/8" (134.9 cm)
Approx. ship wt. lbs. (kg)	170 (76.5)	275 (123.8)

*Shelves can be removed, but you must take them off before installing cooker. (See Installation Instructions for removal.)





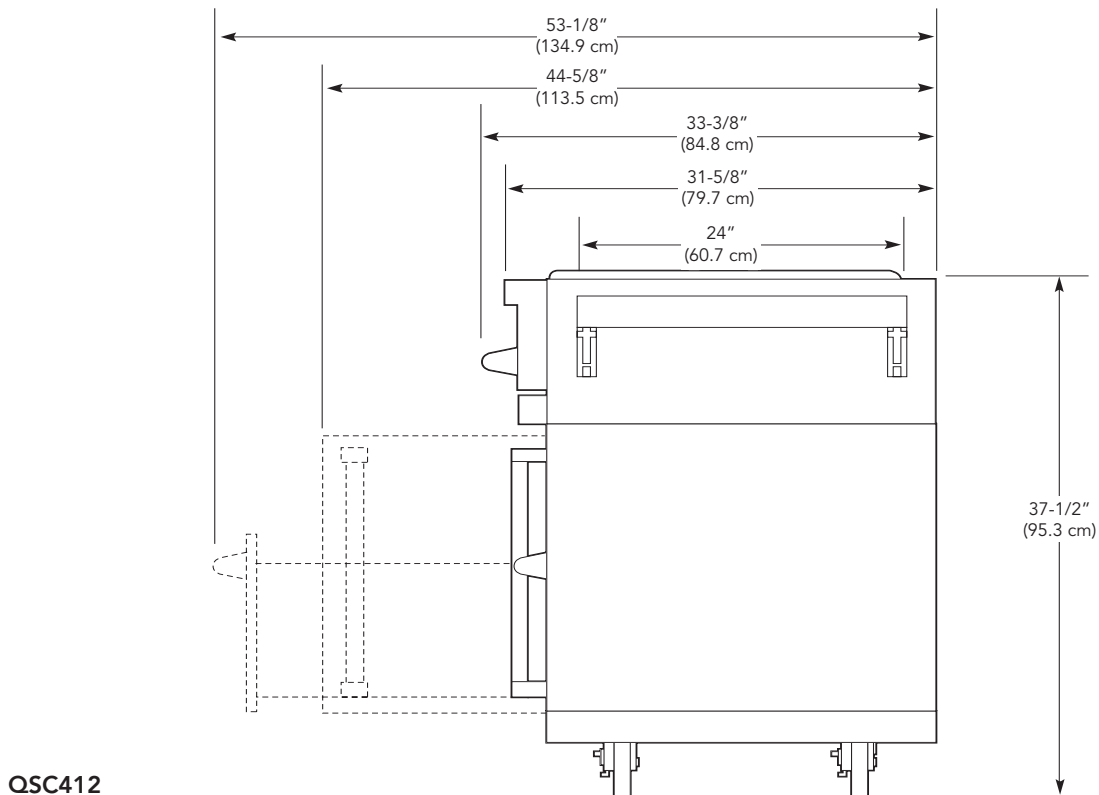
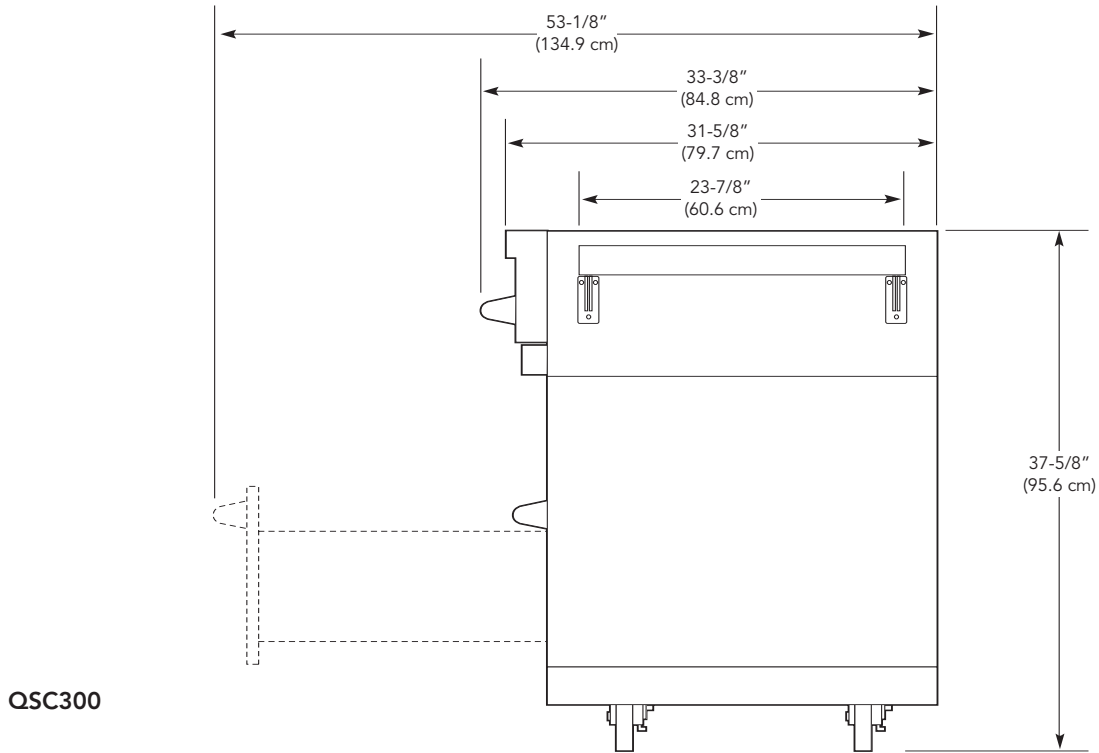
OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



Dimensions & Specifications

DRAWER EXTENSION & DOOR SWING





OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



Installation Requirements



VCQS001
C⁴™ Cooker
w/QSC200
20" W. C⁴ Cooker Cart



VCQS001
C⁴™ Cooker
w/QSC300
30" W. C⁴ Cooker Cart



VCQS001
C⁴™ Cooker
w/QSC412
41" W. C⁴ Cooker Cart
w/Side Burners

UTILITY REQUIREMENTS



GAS (41" W. QSC412 models only)

- Not applicable for QSC200/300 models
- Surface burner rating**
 - Two grated grill burners, each @ 15,000 BTU (4.4 kW) Nat./13,500 BTU LP (4.0 kW)
- Fixed piping installations***
 - Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
 - An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
 - 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 gas models

- Water column pressure
 - Operating pressure—4.0" WCP

- Supply pressure of 6" – 14" WCP
- If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
 - If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - Operating pressure—10" WCP
 - Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - Operating pressure—10" WCP
 - Includes high-capacity hose/regulator assembly for

- connection to a standard 5-gal./20-lb. (approx. 12" diameter/18" V.H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - 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.
- The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- Not applicable for QSC200/300 models
- 9-volt DC battery for electronic ignition (QSC412 model (side burners))



PLUMBING

Not applicable

* For fixed pipe fuel installations, remember to place the installer-supplied gas valve in an accessible location.

Cabinet proximity

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





OUTDOOR—COOKING

C⁴™ Charcoal Ceramic Cooking Capsule™ & C⁴™ Cooker Cart



✦ Installation Notes & Accessories

Vinyl Covers

- Sturdy, reinforced vinyl exterior
- felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV20C4-C	Cover for 20"W. C ⁴ ™ cart	5 (2.3)
CV30C4-C	Cover for 30"W. C ⁴ ™ cart	8 (3.6)
CV41C4-CSB	Cover for 41"W. C ⁴ ™ cart & side burners	10 (4.5)

Water Pan/Rack

- Constructed of stainless steel to resist rust
- Large capacity pan holds one gallon of water—enough for approximately 6 hours of cooking
- Rigid stainless steel rack holds pan securely

Model	Description	Approx. ship wt. lbs. (kg)
CWP	Water pan/rack set	3 (1.4)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components
- Two-year limited warranty—door hinges and drawer slides
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features

All models include

- Commercial Styling and Construction
 - Professional construction, design, and styling
 - Blends seamlessly with all Viking Outdoor products
 - Adjustable leveling legs for uneven surfaces
- May use natural lump charcoal or regular charcoal briquettes
- Versatile - precise temperature control allows the gravity feed smoker to perform a wide variety of foods including:
 - Barbeque ribs
 - Boston butts
 - Beef brisket
 - Variety of chicken
 - Tenderloin
 - Smoked turkeys
 - Seared steaks and chops
 - Pizzas
 - Baked side dishes and even desserts
- Unique design provides maximum heat retention
 - Unit is fully insulated
 - Heat reflects off interior in a convection fashion, cooking foods from all angles while locking in flavor and juices
- Removable, heavy-duty cooking racks create an optimal cooking area with maximum capacity
- A thermometer located in the center of door gives precise readings from 50° to 550°F, (10° - 288°C) allowing all foods to be cooked at required temperatures
- Damper located on firebox maintains airflow control throughout the smoker and regulates temperature
 - Open valve to increase temperature for high-temp grilling
 - Close valve to lower temperature for "low and slow" items
- Ash/wood box located inside firebox serves dual function for easy ash removal and easy wood chunk or chip loading
- All models include heavy-duty, durable locks, latches, and door hinges
- Units ship pre-coated for easy seasoning (see Use and Care Manual)
- Removable drip tray under unit captures grease for easy cleanup
- Removable rain cap for stack ships standard (must be removed during operation)

VCFS303SS

- 6.7 cubic ft. of cooking capacity
- Three heavy-duty oven racks with u-channel rails
- Four adjustable leveling legs

VCPS303SS

- 6.7 cubic ft. of cooking capacity
- Three heavy-duty oven racks with u-channel rails
- Two molden-rubber wheels with Professional handle on side of unit provides mobility
- Two adjustable leveling legs

VCFS364SS

- 9.7 cubic ft. of cooking capacity
- Four heavy-duty oven racks with u-channel rails
- Four adjustable leveling legs

Model Options



VCFS303SS
30"W. Freestanding Gravity Feed™ Charcoal Smoker



VCPS303SS
30"W. Portable Gravity Feed™ Charcoal Smoker



VCFS364SS
36"W. Freestanding Gravity Feed™ Charcoal Smoker

FINISH DETAILS

- Stainless Steel (SS)



OUTDOOR—COOKING Gravity Feed™ Charcoal Smokers



Dimensions & Specifications

PRODUCT DIMENSIONS



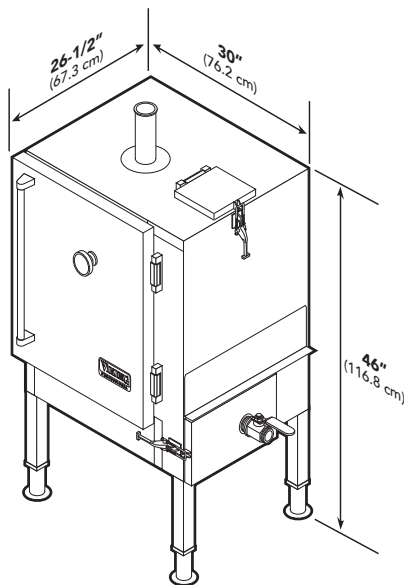
VCFS303SS
30"W. Freestanding Gravity
Feed™ Charcoal Smoker



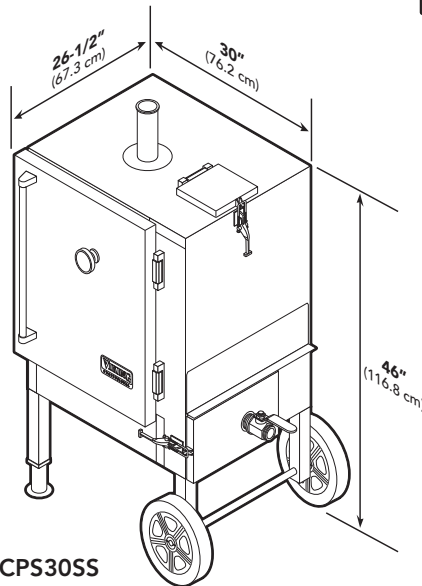
VCPS303SS
30"W. Portable Gravity
Feed™ Charcoal Smoker



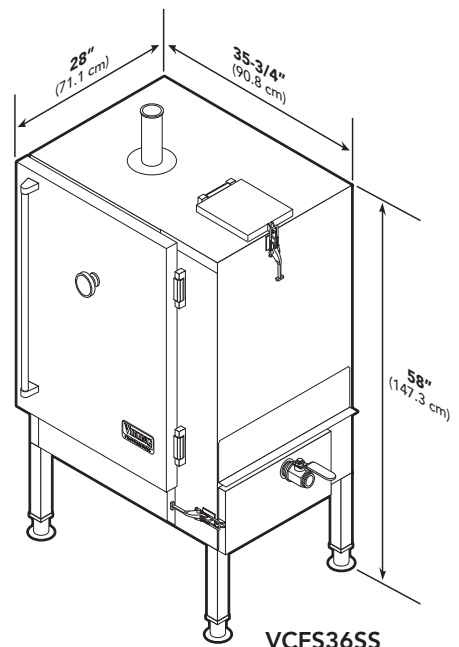
VCFS364SS
36"W. Freestanding Gravity
Feed™ Charcoal Smoker



VCFS303SS



VCPS303SS



VCFS364SS

	VCFS303SS	VCPS303SS	VCFS364SS
Overall Width	30" (76.2 cm)	30" (76.2 cm)	35-3/4" (90.8 cm)
Overall Height	46" (116.8 cm)	46" (116.8 cm)	58" (147.3 cm)
Overall Depth	26-1/2" (67.3 cm)	26-1/2" (67.3 cm)	28" (71.1 cm)
Interior Width	21" (53.5 cm)	21" (53.5 cm)	24-3/4" (62.9 cm)
Interior Height	25" (63.5 cm)	25" (63.5 cm)	29" (73.7 cm)
Interior Depth	21-3/4" (55.2 cm)	21-3/4" (55.2 cm)	23" (58.4 cm)
Approx. ship wt. lbs. (kg)	375 lb. (170.1 kg)	375 lb. (170.1 kg)	400 (181.4 kg)





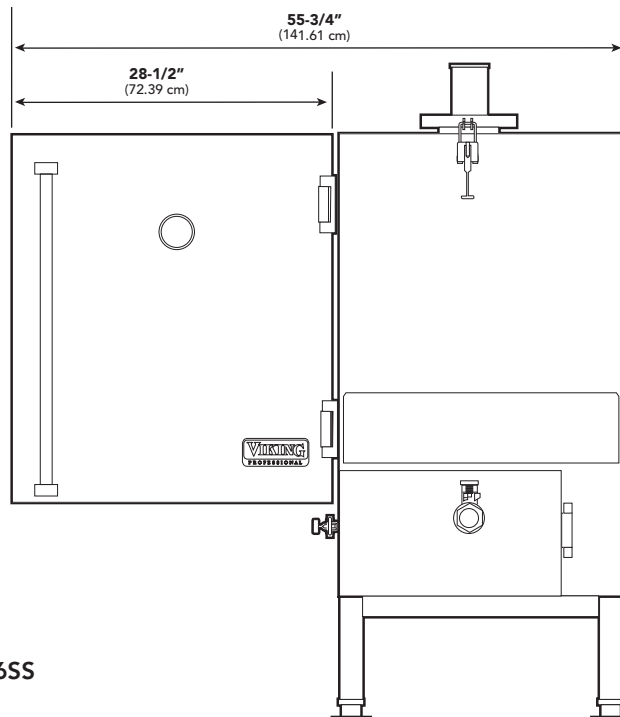
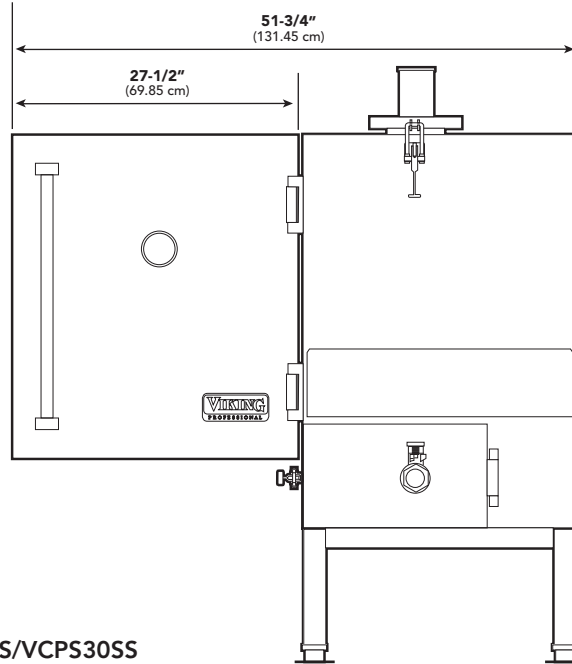
OUTDOOR—COOKING

Gravity Feed™ Charcoal Smokers



Dimensions & Specifications

DOOR SWING





OUTDOOR—COOKING

Gravity Feed™ Charcoal Smokers



Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—covers all in-home repairs
- Lifetime limited warranty—grill grates and rust-through on all stainless steel components

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



Standard Features & Accessories

Both models include

- Commercial-type construction, design, and styling
 - Built from thick sheets of rugged, non-rusting stainless steel
- Agency-certified for outdoor use
- Three heavy-duty racks

VEOS model includes

- Standard capacity—3.2 cu. ft. (90.6 lit.)
 - 23"W. (58.4 cm) x 14-7/8"H. (37.8 cm) x 15-15/16"D. (40.5 cm)
 - Can accommodate up to 40 lbs. of meat
 - Large capacity water pan holds 1.5 gallons (5.7 liters) of water for smoking
 - Drip tray can accommodate 1.5 gallons (5.7 liters) of liquid
 - Smoker box is capable of holding large quantities of wood chips or chunks of wood for smoking
- **Exclusive**—state-of-the-art plenum system mixes heat, water vapor, and smoke for perfect cooking environment
- Baking temperatures from 175°F to 400°F (80°C to 205°C)
- Separate control for smoke element
- 120-volt, thermal convection oven

- Precision louvered oven side walls for balanced oven heat
- Six rack positions
- Cook with smoke, water vapor, and heat—meats are tenderized by slow cooking with heat and moisture, resulting in less shrinkage and perfect texture
 - Roasting—slow cook prime rib or any other roast to perfection using regular oven
 - Hot and cold smoking—imparts deep smoke flavor to meats, fish, cheeses, vegetables, and more
 - Moist vegetable cooking—gentle moist cooking to retain minerals and color in vegetables. No steaming under pressure or harsh boiling
 - Baking—thermal convection oven can be used for baking everything from side dishes to desserts

VGSO model includes

- Standard capacity—2.5 cu. ft. (70.8 lit.)—18-1/8"W. (46.0 cm) x 12-1/2"H. (31.8 cm) x 18-3/4"D. (47.6 cm)
- 20,000 BTU gas oven
- 200 – 550°F (93° – 260°C) thermostat
- Natural airflow bake function, perfect

- for baking side dishes and desserts to complement items cooked on the grill
- Electronic ignition powered by 9-volt battery
- Four rack positions
 - Must be factory ordered for use with LP/propane gas (L) or natural gas (N)
 - LP/propane gas model equipped with high-capacity hose/regulator assembly
 - To convert oven from natural to LP/propane, or LP/propane to gas, you must use a Viking conversion kit (see **Installation Notes & Accessories**)

Model Options



VEOS100T
30"W. Electric
Smoker Oven



VGSO260T
26"W. Gas Oven

FINISH DETAILS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezel(s). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

For gas oven, you must specify fuel type ("N" or "L") following model number (VGSO260TNSS). If ordering optional brass trim, specify code at end (VGSO260TNSSBR).





OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



★ Please see Installation Notes and Accessories for important installation information, including racks and gas connection kit.

Dimensions & Specifications

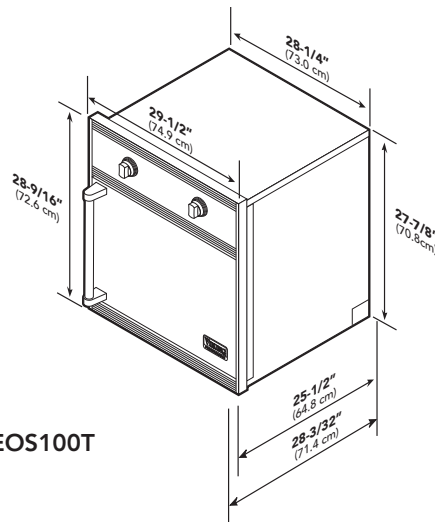
PRODUCT DIMENSIONS & DOOR SWING



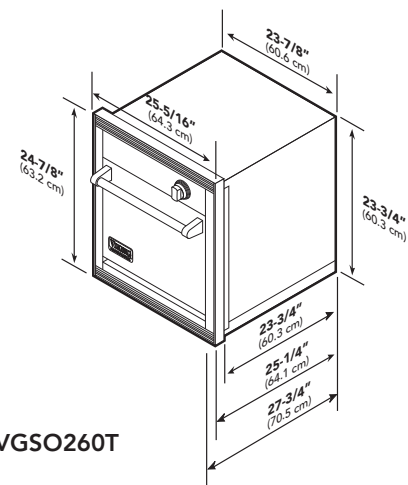
VEOS100T
30"W. Electric Smoker Oven



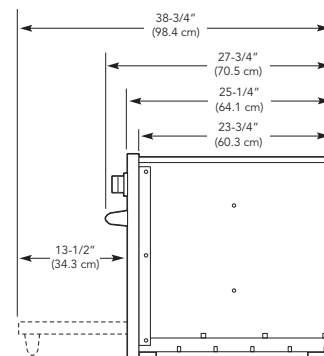
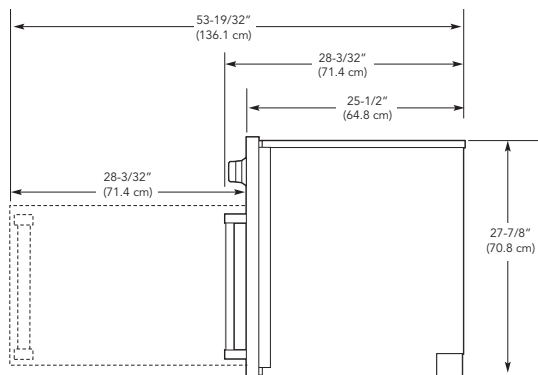
VGSO260T
26"W. Gas Oven



VEOS100T



VGSO260T



	VEOS100T	VGSO260T
Overall width	29-1/2" (74.9 cm)	25-5/16" (64.3 cm)
Overall height	28-9/16" (72.6 cm)	24-7/8" (63.2 cm)
Overall depth (from rear)		
To edge of door	25-1/2" (64.8 cm)	25-1/4" (64.1 cm)
To front of handle	28-3/32" (71.4 cm)	27-3/4" (70.5 cm)
With door open	53-19/32" (136.1 cm)	38-3/4" (98.4 cm)
Interior (each oven)		
Width	23" (58.4 cm)	18-1/8" (46.0 cm)
Height	14-7/8" (37.8 cm)	12-1/2" (31.8 cm)
Depth	15-15/16" (40.5 cm)	18-3/4" (47.6 cm)
Approx. ship weight	260 lbs. (117.0 kg)	196 lbs. (88.2 kg)





OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



Installation Requirements

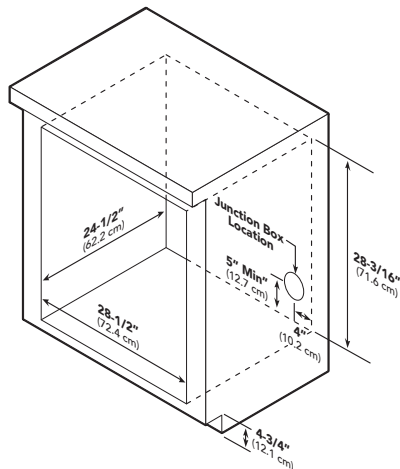
ACCESS REQUIREMENTS



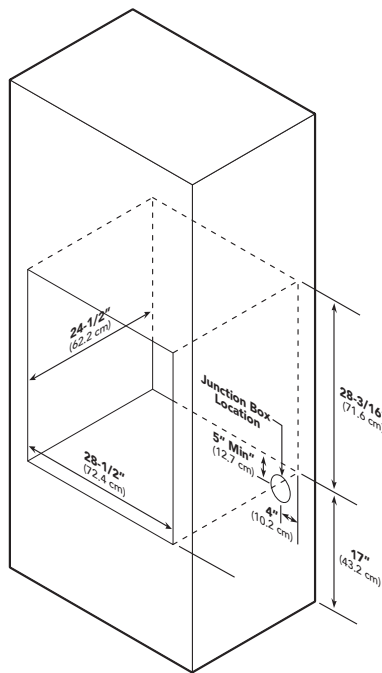
VEOS100T
30"W. Electric
Smoker Oven



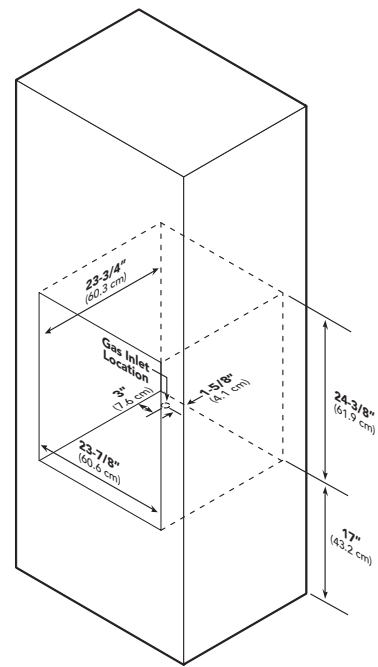
VGSO260T
26"W. Gas Oven



VEOS100T Undercounter



VEOS100T Built-In



VGSO260T Built-In

Note: The use of cabinets for storage above the oven may result in a potential burn hazard. Combustible items may ignite, and metallic items may become hot and cause burns. If cabinet storage is to be provided, the risk can be reduced by installing a hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets. Do not obstruct the flow of combustion and ventilation air.

	VEOS100T	VGSO260T
Cutout width	28-1/2" (72.4 cm)	23-7/8" (60.6 cm) min. to 24-1/4" (61.6 cm) max.
Cutout height	28-3/16" (71.6 cm)	24-3/8" (61.9 cm) min. to 24-3/4" (62.9 cm) max.
From floor	4-3/4" (12.1 cm) min.*	17" (43.2 cm)
	17" (43.2 cm) min.**	
Cutout depth	24-1/2" (62.2 cm)	23-3/4" (60.3 cm)

*Undercounter installation for VEOS only

**Recommended, for wall installation





OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



Installation Requirements



VEOS100T
30"W. Electric
Smoker Oven



VGSO260T
26"W. Gas Oven

UTILITY REQUIREMENTS



GAS (VGSO)

Bake burner rating

- Two burners, each 20,000 BTU (5.9 kW) Nat./LP
- Can field convert to LP/propane (see **Installation Notes & Accessories** for kit)

Fixed piping installations

- o Check with local gas utility company or with local codes for instructions on installing gas supply lines. 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.
- o An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- o 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 gas models

- Water column pressure
 - o Operating pressure—4.0" WCP
 - o Supply pressure of 6" – 14" WCP

- o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
- o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
 - o Operating pressure—10" WCP
 - o Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
 - o Operating pressure—10" WCP
- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector

- o The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor
- o The cylinder must be provided with a shut-off valve terminating in an LP/propane gas supply cylinder valve outlet specified.
- o The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

Smoker element rating

- One element 300 watts (2.7 amps)

Cook element rating

- Two (elements, each 750 watts (6.8 amps))
- VEOS
 - o 120V/60 Hz, 30-amp
 - o 4' (121.9 cm) 3-wire cord with grounded 3-prong plug
 - o Max. amp usage—17.7 (1,950 watts)
- VGSO
 - o 9-volt battery for ignition



PLUMBING

Not applicable





OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



✦ Installation Notes & Accessories

Stainless Steel Cabinetry-Oven Towers

- Stainless Steel (SS)
- See individual product pages (storage section) for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VEUO3202	32"W. tower (for smoker oven & storage access)	295 (133.8)
VERO3200	32"W. tower (for smoker oven & 24"W. beverage center)	271 (122.9)
VGUO3202	32"W. tower (for gas oven & storage access)	295 (133.8)
VGRO3200	32"W. tower (for gas oven & 24"W. beverage center)	271 (122.9)

Gas Conversion Kits

- For VGSO260T
- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-BQCO	Conversion kit—LP/propane to natural	3 (1.2)
TLPK-BQCO	Conversion kit—natural to LP/propane	3 (1.2)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Five-year limited warranty—tube burners (VGSO model), heating element (VEOS model)
- Ten-year limited warranty—porcelain oven (VGSO model)
- Lifetime limited warranty—rust through on all stainless steel components
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



Standard Features & Accessories

All models include

- Push-button electronic ignition (battery-powered) provides a positive, consistent, and continuous spark for easy lighting
- Large, easy-to-read knob(s) with childproof, push-to-turn safety feature
- For built-in installation only (can be installed adjacent to or separately from grills)
- Heavy-duty commercial-type size, construction (stainless steel), design, and styling
 - Heavy-duty porcelain-coated grates or grids (removable) prevent food sticking and make cleanup easy
- Full-width, pull-out, removable drip tray with full-length handle, and removable grease pan
 - Stainless steel ball-bearing roller glides allow drip tray to pull out

easily and remain level when fully extended

- Stainless steel landing ledge with solid, welded, seamless finish
- Standard stainless steel island trim and countertop side trim
- Includes protective stainless steel cover with handle provides protection from the elements
- Must specify fuel type—natural gas or LP/propane

VGSB152T (Side Burner) model includes

- Two 15,000 BTU burners
- Removable stainless steel grate support with separately removable stainless steel burner bowls for easy cleanup
- "V" grates provide continuous front-to-rear surface for easy movement of large stock pots

VGRT244T (Rangetop) model includes

- Four 15,000 BTU burners
- Removable stainless steel grate support with separately removable stainless steel burner bowls for easy cleanup
- "V" grates provide continuous front-to-rear surface for easy movement of large stock pots

VGWT241T (24"W. Wok/Cooker) model includes

- Agency-certified for outdoor use
- 27,500 BTU burner for high-heat/fast cooking
- Two-piece grate
- **Exclusive**—agency-approved center trivet converts burner grate for use with large stock pots
- 20" steel wok with lid included

Model Options



VGSB152T
Double Side Burner



VGRT244T
24"W. Rangetop



VGWT241T
24"W. Wok/Cooker

FINISH DETAILS FOR VGSB, VGRT, & VGWT MODELS

- Stainless Steel (SS)
 - Black porcelain grate(s) and knob(s).
- Brass Trim Option (BR)—nameplate, drip tray/pull, and knob bezel(s). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGSB152TNSS). If ordering optional brass trim, specify code at end (VGSB152TNSSBR).





OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



Standard Features & Accessories

All models include

- Push-button electronic ignition (battery-powered) provides a positive, consistent, and continuous spark for easy lighting
- Large, easy-to-read knob(s) with childproof, push-to-turn safety feature
- For built-in installation only (can be installed adjacent to or separately from grills)
- Heavy-duty commercial-type size, construction (stainless steel), design, and styling
 - o Heavy-duty porcelain-coated grates or grids (removable) prevent food sticking and make cleanup easy
- Full-width, pull-out, removable drip tray with full-length handle, and removable grease pan

- o Stainless steel ball-bearing roller glides allow drip tray to pull out easily and remain level when fully extended
- Stainless steel landing ledge with solid, welded, seamless finish
- Standard stainless steel island trim and countertop side trim
- Includes protective stainless steel cover with handle provides protection from the elements
- Must specify fuel type—natural gas or LP/propane

VGIB151T/242T (TruSear™ Infrared Griller) models include

- Constructed of heavy-duty inconel stainless steel—a nickel/chromium alloy with an impressive high-

temperature corrosion resistance

- o Porcelain cooking grids
- o Intense searing heat caramelizes the outside of food, locking in natural juices and flavors
 - VGIB151T (15"W.)—21,500 BTU high; 14,500 BTU low
 - VGIB242T (24"W.)—43,000 BTU high; 14,500 BTU low
- o Drippings are vaporized from intense heat, generating flavor and preventing flare-ups
- o Reduced cooking times due to short preheat time and intense heat
- o Versatile—cooks everything from thick steaks and chops to seafood and vegetables

Model Options



VGIB151T
15"W. TruSear
Infrared Griller



VGIB242T
24"W. TruSear
Infrared Griller

FINISH DETAILS FOR VGIB MODELS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate and knob bezel(s). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGIB151TNSS). If ordering optional brass trim, specify code at end (VGIB151TNSSBR).





OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



★ Please see Installation Notes & Accessories for important information, including fuel conversion kits and bases.

Dimensions & Specifications

PRODUCT DIMENSIONS



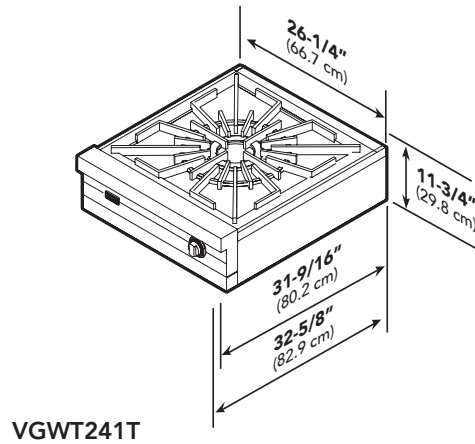
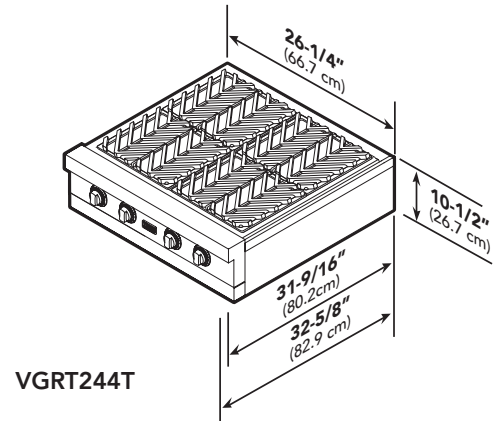
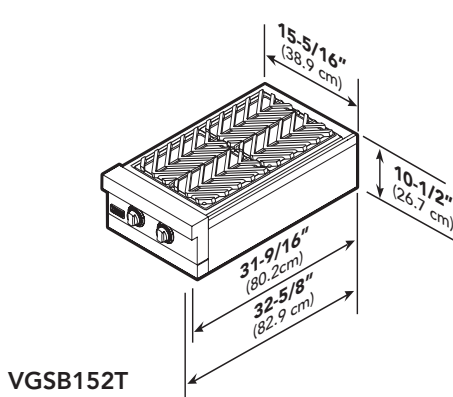
VGSB152T
Double Side Burner



VGRT244T
24"W. Rangetop



VGWT241T
24"W. Wok/Cooker



	VGSB152T	VGRT244T	VGWT241T
Overall width	15-5/16" (38.9 cm)	26-1/4" (66.7 cm)	26-1/4" (66.7 cm)
Overall height			
To cooking surface	10-1/2" (26.7 cm)	10-1/2" (26.7 cm)	11-3/4" (29.8 cm)
Overall depth			
To end of landing ledge		31-9/16" (80.2 cm)	
To end of knobs		32-5/8" (82.9 cm)	
Approx. ship wt. lbs. (kg)	80 (36.3)	160 (72.0)	145 (66.0)





OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



★ Please see Installation Notes & Accessories for important information, including fuel conversion kits and bases.

Dimensions & Specifications

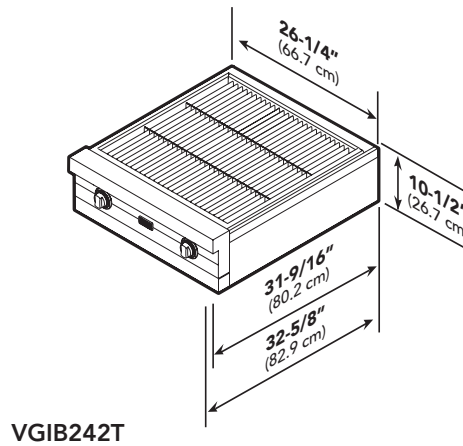
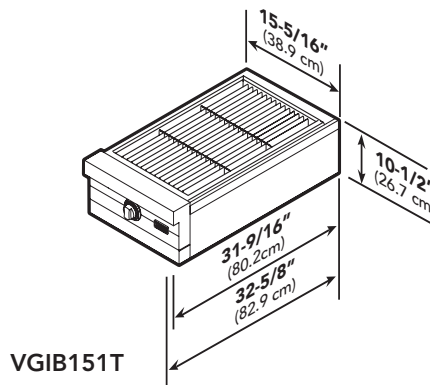
PRODUCT DIMENSIONS



VGIB151T
15"W. TruSear
Infrared Griller



VGIB242T
24"W. TruSear
Infrared Griller



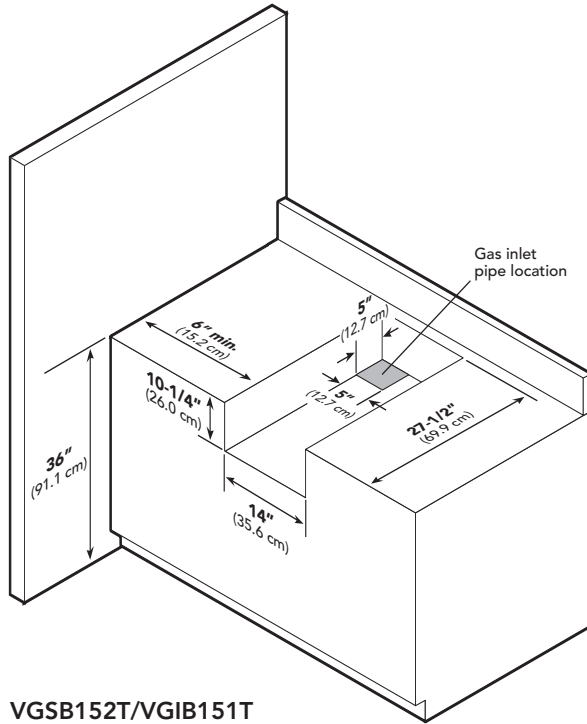
	VGIB151T	VGIB242T
Overall width	15-5/16" (38.9 cm)	26-1/4" (66.7 cm)
Overall height		10-1/2" (26.7 cm)
To cooking surface		
Overall depth		31-9/16" (80.2 cm)
To end of landing ledge		32-5/8" (82.9 cm)
To end of knobs		
Approx. ship wt. lbs. (kg)	80 (36.3)	160 (72.0)



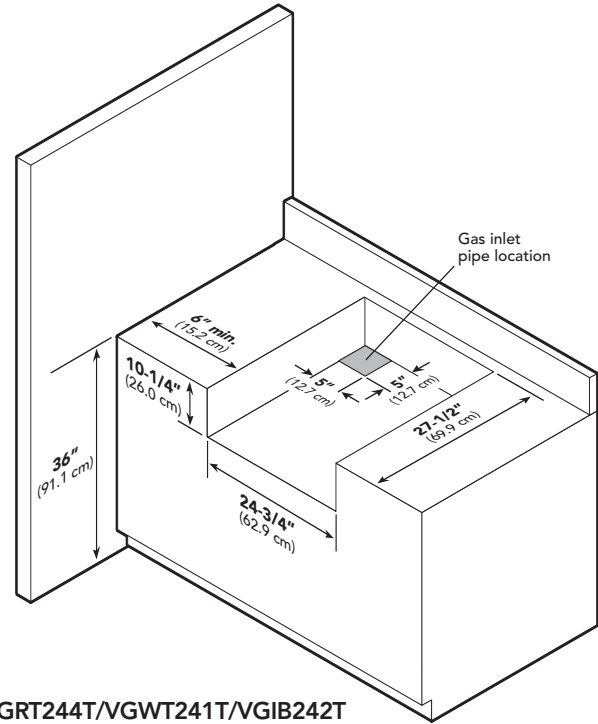


Dimensions & Specifications

CUTOUT DIMENSIONS



VGSB152T/VGIB151T



VGRT244T/VGWT241T/VGIB242T

15"W. SIDEBURNERS & GRILLERS

1. Maintain a minimum of 6" (15.2 cm) from the sides of the side burners (above the cooking surface) to adjacent vertical combustible construction. Do not install under overhead, unprotected combustible construction.
2. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space.
3. When choosing a suitable location, consider factors such as wind exposure, proximity to traffic paths, keeping gas supply lines as short as possible. Install only in a well-ventilated area. Never install in a building, garage, breezeway, shed, or other such fully enclosed areas.

24"W. RANGETOP/WOK/GRILLER

PROXIMITY TO CABINET INSTALLATION

The unit may be installed directly adjacent to the existing base cabinets. The side trim must be 3/8" (0.95 cm) above the adjacent base cabinet countertop. There is a 0" side and rear clearance to non-combustible surfaces. The unit cannot be installed directly adjacent to combustible sidewalls. There must be a minimum of 6" (15.2 cm) side and rear clearance from the unit to such combustible surfaces. This unit cannot be placed under an overhead which is unprotected and combustible.

	VGSB152T	VGRT244T	VGWT241T	VGIB151T	VGIB242T
Cutout width	14" (35.6 cm)	24-3/4" (62.9 cm)	24-3/4" (62.9 cm)	14" (35.6 cm)	24-3/4" (62.9 cm)
Cutout height	10-1/4" (26.0 cm)				
Cutout depth	27-1/2" (69.9 cm)	27-1/2" (69.9 cm)	27-3/8" (69.5 cm) min. to 27-7/8" (70.8 cm) max.	27-1/2" (69.9 cm)	27-1/2" (69.9 cm)



OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



Installation Requirements



VGSB152T
Double Side Burner



VGRT244T
24"W. Rangetop



VGWT241T
24"W. Wok/Cooker



VGIB151T
15"W. TruSear
Infrared Grill



VGIB242T
24"W. TruSear
Infrared Grill

UTILITY REQUIREMENTS



GAS

Burner rating

- VGSB152T—Two grated burners @ 15,000 BTU (4.4 kW) Nat./13,500 BTU LP (4.0 kW)
- VGRT244T—Four grated burners @ 15,000 BTU (4.4 kW) Nat./13,500 BTU LP (4.0 kW)
- VGWT241T—One grated burner @ 27,500 BTU (8.1 kW) Nat./LP
- VGIB151T—One infrared grill burner @ 21,500 BTU (6.3 kW) Nat./20,000 BTU (5.9 kW) LP
- VGIB242T—Two infrared grill burners, each @ 21,500 BTU (6.3 kW) Nat./20,000 BTU (5.9 kW) LP

Fixed piping installations

- o Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
- o An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- o 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 gas models (and LP/propane, for VGWT only)

- o Water column pressure
 - Operating pressure—4.0" WCP
 - Supply pressure of 6" – 14" WCP
 - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- o Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
- o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- o Water column pressure
 - Operating pressure—10" WCP
 - Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- o Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- o Water column pressure
 - Operating pressure—10" WCP
- o Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
 - 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.
 - The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

- 9-volt DC battery for electronic ignition (not included?)
- Max. amp usage
 - o VGWT—0.08



PLUMBING

Not applicable





OUTDOOR—COOKING

Built-In Gas Side Burner, 24"W. Rangetop, Wok/Cooker, & TruSear™ Infrared Grillers



✦ Installation Notes & Accessories

Gas Conversion Kits

- For field conversions
- Conversions should be performed only by an authorized technician
- Kit includes all hardware necessary for conversion

Model	Description	Approx. ship wt. lbs. (kg)
TNK-VGBO	Conversion kit—LP/propane to natural (for side burner and rangetop)	3 (1.2)
TLPK-VGBO	Conversion kit—natural to LP/propane (for side burner and rangetop)	3 (1.2)
TNK-VGIQ	Conversion kit—LP/propane to natural (for grillers)	3 (1.2)
TLPK-VGIQ	Conversion kit—natural to LP/propane (for grillers)	3 (1.2)

12' Natural Gas Supply Hose & Quick Disconnect Assembly

- For use with natural gas fuel supply
- For outdoor use only with portable appliances that may be moved for convenience of operation
- Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
- Kit includes quick disconnect socket with female pipe threads, plug/hose assembly, and adapter to mate with female fitting on the grill (remove for mating hose to male fittings)

Model	Description	Approx. ship wt. lbs. (kg)
GSH12	Supply hose/disconnect assembly	3 (1.4)

Stainless Steel Cabinetry-Bases

- Stainless Steel (SS)
- Must be installed with locally supplied countertop
- See individual product pages (storage section) for more information and additional specifications on these multi-use bases

Model	Description	Approx. ship wt. lbs. (kg)
VBBO1601	Base (for 15"W. side burners or 15"W. TruSear griller)	104 (47.2)
VBBO2602	Base (for wok/cooker, 24"W. TruSear griller, or 24"W. rangetop)	160 (72.6)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components
- Five-year limited warranty—grill burners (VGSB & VGWT models) or infrared burner (VGIB models)
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—COOKING

Built-In Electric 27"/30"/36" Warming Drawer



Standard Features & Accessories

All models include

- Agency-certified for outdoor use
- Commercial-type size and styling
 - Heavy-duty drawer handle and perimeter trim
 - Stainless steel roller-bearing glides for smooth drawer operation
 - Large, easy-to-read knob with bezel
- **Exclusive**—largest drawer pan available
 - 27"W. models—1.4 cu. ft.
 - 30"W. models—1.6 cu. ft.
 - 36"W. models—2.0 cu. ft.
 - **Exclusive**—Only 36"W. warming drawer available
- Temperature settings from 90°F – 250°F
- Low setting is ideal for warming

- plates or proofing bread
- High setting keeps soups and sauces piping hot
- Powerful heating element
 - VEWD173T—425 watts
 - VEWD103T—450 watts
 - VEWD163T—550 watts
- Power "on" indicator light cycles on and off with heating element
- Versatile moisture-selector control regulates the amount of moisture released from the drawer
 - Adjustments can be made without opening the drawer and affecting the interior temperature and humidity

- Open vent to keep foods crisp
- Close vent to keep foods moist
- **Exclusive**—two stainless steel half-sized low racks and moisture cup (both removable)
 - Racks have slots for heat distribution
 - Racks cover entire bottom of pan for the largest loads or can be used for only half coverage by removing one section
 - **Exclusive**—moisture cup holds water to increase interior humidity
- Entire drawer removes for easy cleaning
- Power on indicator light cycles on and off with heating element

Model Options



VEWD173T
27"W. Warming Drawer



VEWD103T
30"W. Warming Drawer



VEWD163T
36"W. Warming Drawer

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - Black knob.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezel. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

If ordering optional brass trim, specify code at end (VEWD173TSSBR).





OUTDOOR—COOKING

Built-In Electric 27"/30"/36" Warming Drawer



★ Please see Installation Notes & Accessories for important information, including pans/lids.

Dimensions & Specifications

PRODUCT DIMENSIONS & DRAWER EXTENSION



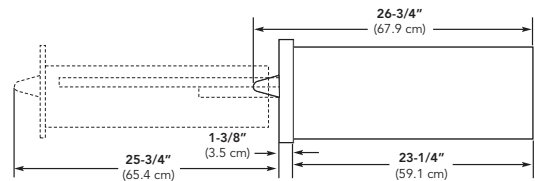
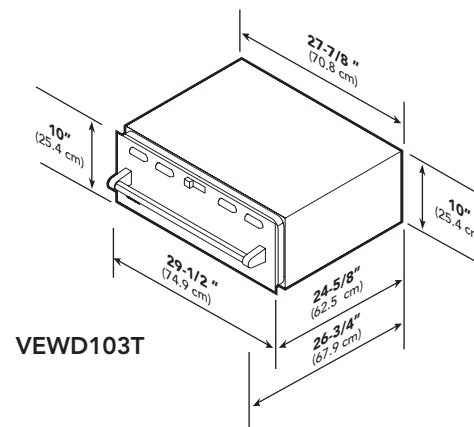
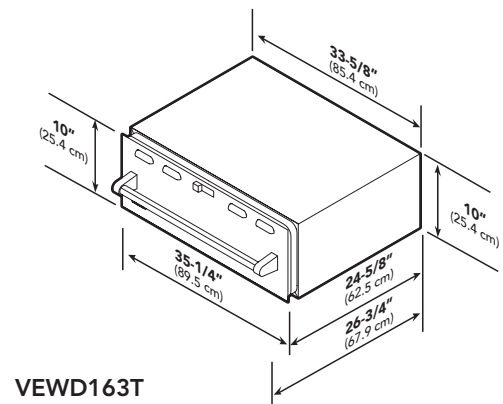
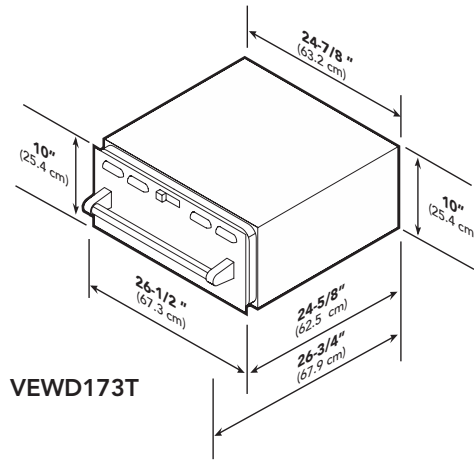
VEWD173T
27"W. Warming Drawer



VEWD103T
30"W. Warming Drawer



VEWD163T
36"W. Warming Drawer



	VEWD173T	VEWD103T	VEWD163T
Overall width	26-1/2" (67.3 cm)	29-1/2" (74.9 cm)	35-1/4" (89.5 cm)
Overall height (from bottom)	10" (25.4 cm)		
Overall depth (from rear)			
To front edge of trim		24-5/8" (62.5 cm)	
To end of handle		26-3/4" (67.9 cm)	
With drawer fully extended		50-3/8" (128.0 cm)	
Interior dimensions			
Interior width	17-1/4" (43.8 cm)	20-1/2" (52.1 cm)	25" (63.5 cm)
Interior height		6" (15.2 cm)	
Interior depth		22-3/4" (27.8 cm)	
Approx. ship weight	95 lbs. (42.8 kg)	108 lbs. (48.6 kg)	124 lbs. (55.8 kg)





OUTDOOR—COOKING

Built-In Electric 27"/30"/36" Warming Drawer



UTILITY REQUIREMENTS



GAS
Not applicable



- ELECTRICAL**
- Hardwire direct with separate 15-amp minimum 2-wire with ground circuit
 - 120 VAC/50 – 60 Hz
 - Max. amp usage
 - o VEWD173T— 3.6 (425 watts)
 - o VEWD103T — 3.8 (450 watts)
 - o VEWD163T— 4.6 (550 watts)



PLUMBING
Not applicable

Installation Requirements

ACCESS REQUIREMENTS



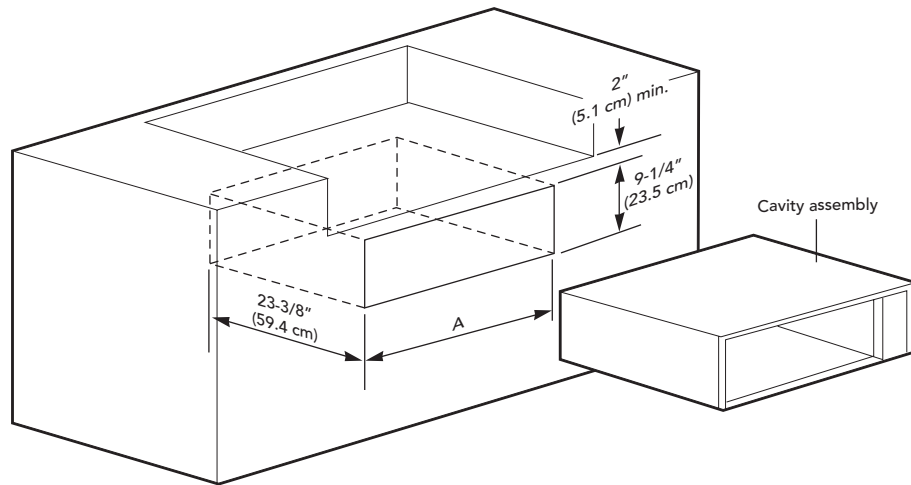
VEWD173T
27"W. Warming Drawer



VEWD103T
30"W. Warming Drawer



VEWD163T
36"W. Warming Drawer



Note: Do NOT install this unit below cabinets. Do NOT mount this unit in a wall. When installing this unit directly below other units, only install underneath Viking built-in products.

	VEWD173T	VEWD103T	VEWD163T
Cutout width (A)	25-1/4" (64.1 cm)	28-1/4" (71.8 cm)	34" (86.4 cm)
Cutout height	9-1/4" (23.5 cm)		
Cutout depth	23-3/8" (59.4 cm)		





OUTDOOR—COOKING

Built-In Electric 27"/30"/36" Warming Drawer



✦ Installation Notes & Accessories

Stainless Steel Cabinetry-Grill Bases w/Warming Drawer Access

- Stainless Steel (SS)

Model	Description	Approx. ship wt. lbs. (kg)
VQWO3010	Base for 30" grill and 30" warming drawer	177 (77.6)
VQWO4120	Base for 41" grill and 36" warming drawer	226 (102.5)
VQWO5311	Base for 53" grill and 36" warming drawer	265 (120.2)

Pans/Lids

- Five heavy-gauge stainless steel commercial pans with lids
 - Two 2-1/2"D. x 12"L. x 7"W. pans
 - Two 4"D. x 12"L. x 7"W. pans
 - One 4"D. x 12"L. x 10-1/2"W. pan

Model	Description	Approx. ship wt. lbs. (kg)
PAN-VEWD	Pans/lid set	10 (4.5)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Five-year limited warranty—heating elements
- Lifetime limited warranty—rust through on all stainless steel components
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—VENTILATION

Built-In 18"H. Wall Hood



Standard Features & Accessories

All models include

- 27"D.
- Agency-certified for outdoor use
 - Keeps outdoor air fresh
 - Designed and constructed for damp environments
- Canopy only—must also purchase interior or exterior ventilator kit, **sold separately** (see **Installation Notes & Accessories** for recommended Viking ventilators)
- Heavy-duty construction; professional-type size, design, and styling
 - Virtually seamless stainless steel design with no visible screws
- Heat sensor turns the ventilator on full power when cooking temperatures reach uncomfortable levels
- Variable speed ventilator controls
 - Separate controls for on/off and speed control
- Easy cleanup
 - Commercial-type baffle filter system efficiently removes grease and heated vapors from the air; especially designed for use with commercial-type products
 - Design of low-profile filter system means less interior hood space to be cleaned
 - Canopy interior is completely lined in stainless steel for increased rigidity, seamless appearance, and easy cleaning
 - Separate removable trough catches liquefied grease
- 50-watt halogen lights with dimmer control
 - Power switch and dimmer control are separate, allowing you to leave dimmer at favorite position

Model Options



VWH3678T
36"W. Hood (for 30"W. grills)



VWH4878T
48"W. Hood (for 41"W. grills)



VWH6078T
60"W. Hood (for 53"W. grills)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
- Accessory Rail Option—Front of hood (Must be ordered factory-installed)
 - Stainless Steel/Chrome (CR)—Stainless steel rail with chrome supports/brackets and hooks (included).
 - Brass Trim Option (BR)—Brass nameplate, rail, supports/brackets, and hooks (included). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

If ordering optional decorative rail, specify code at end (VWH3678T-**CR**).





OUTDOOR—VENTILATION

Built-In 18"H. Wall Hood



★ Please see Installation Notes and Accessories for important information, including ventilator kits, duct covers, and back splashes.

Dimensions & Specifications

PRODUCT DIMENSIONS



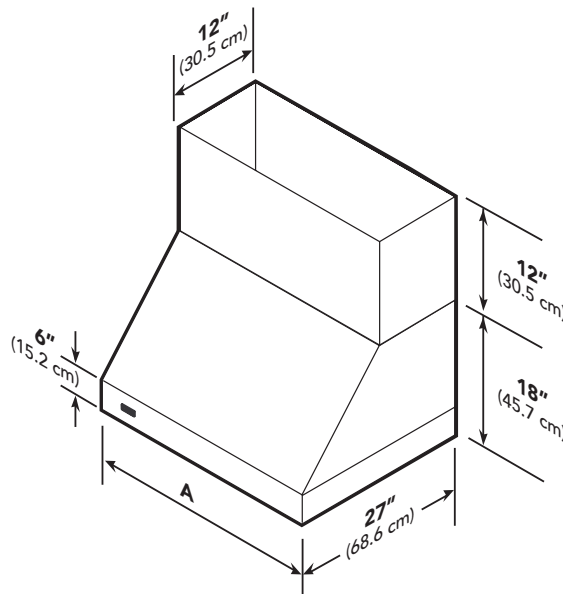
VWH3678T
36"W. Hood
(for 30"W. grills)



VWH4878T
48"W. Hood
(for 41"W. grills)



VWH6078T
60"W. Hood
(for 53"W. grills)



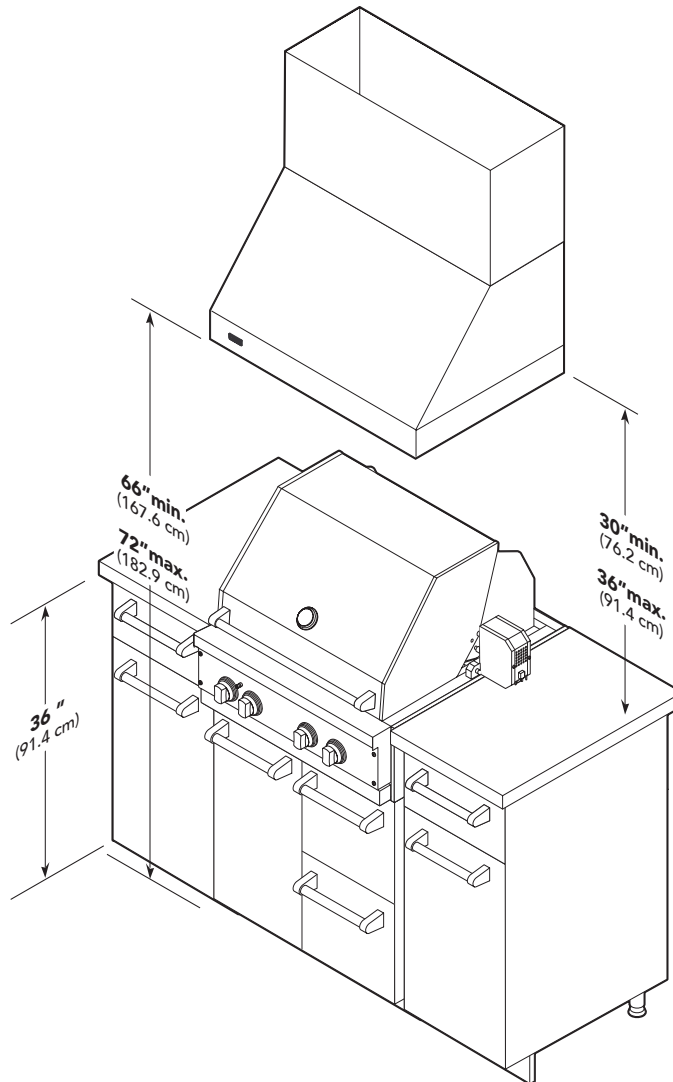
Model	Hood		Duct Cover		Height	Lights	Filters	Heat Lamps	Approx. Ship. wt.
	Width (A)	Depth (B)	Width	Depth					
VWH3678T	35-7/8" (91.1 cm)	27" (68.6 cm)	35-7/8" (91.1 cm)	12" (30.5 cm)	12" (30.5 cm)	2	2	1	74 lbs. (33.3 kg)
VWH4878T	47-7/8" (121.6 cm)	27" (68.6 cm)	47-7/8" (121.6 cm)	12" (30.5 cm)	12" (30.5 cm)	3	3	2	94 lbs. (42.3 kg)
VWH6078T	59-7/8" (152.1 cm)	27" (68.6 cm)	59-7/8" (152.1 cm)	12" (30.5 cm)	12" (30.5 cm)	4	4	2	114 lbs. (51.3 kg)





Dimensions & Specifications

CLEARANCE DIMENSIONS



Note: Viking Outdoor hoods must be installed in a covered, **non-enclosed** area, and should be protected from the elements as much as possible.

The bottom of the hood should be 30" (76.2 cm) to 36" (91.4 cm) above the grill surface. The hood should be installed 4-1/2" (11.4 cm) plus the distance between the back trim and surface from the back wall. (Note: There is a 3" minimum clearance from the back trim to non-combustible surfaces, and a 24" minimum to combustible surfaces.) This will require building the hood out from the wall. Any combustible material used for this purpose must be covered with locally-supplied stainless steel. Viking also recommends using a backsplash.



OUTDOOR—VENTILATION

Built-In 18"H. Wall Hood



Installation Requirements



VWH3678T
36"W. Hood (for 30"W. grills)



VWH4878T
48"W. Hood (for 41"W. grills)



VWH6078T
60"W. Hood (for 53"W. grills)

UTILITY REQUIREMENTS

Proper installation/ ducting is extremely important to ensure maximum performance. Use a qualified and trained installer.



DUCTING

- Check with a qualified and trained installer or local codes for makeup air requirements, if any.
- Max. duct run
 - o For 1,200 CFM—50' (15.2 m)
 - o For 1,500 CFM—75' (22.9 m)
- o Duct run length is for general reference only; for longer duct runs, increase duct size and contact a qualified and trained installer.
- o The 1,500 CFM ventilator should be used with longer duct runs.
- o Straight runs and gradual turns are best; for example, each 90° elbow is equivalent to 5 – 10 feet (1.52 – 3.05 cm) of straight run.

- 10" duct run for 900 – 1500 CFM
 - o Never use flexible duct; it creates back pressure/air turbulence and greatly reduces performance.



ELECTRICAL

- Hardwire direct with two-wire with ground
- 120 VAC/60 Hz



PLUMBING

Not applicable



GAS

Not applicable

Model	Ventilator Kits		Duct Size		Max. Amps*	
	Interior	Exterior	Interior	Exterior	Interior	Exterior
VWH3678T	VIV1200	VEV1200/1500	10" (25.4 cm)	10" (25.4 cm)	8.7	6.1/6.8
VWH4878T	VIV1200	VEV1200/1500	10" (25.4 cm)	10" (25.4 cm)	11.5	8.8/9.5
VWH6078T	VIV1200	VEV1200/1500	10" (25.4 cm)	10" (25.4 cm)	11.5	8.8/9.5

*Maximum amp rating for hoods includes recommended ventilator kit rating.





OUTDOOR—VENTILATION

Built-In 18”H. Wall Hood



✦ Installation Notes & Accessories

Recommended Ventilator Kits

- Must use Viking ventilator kits with Viking hoods; use of non-Viking kits voids product warranty
- See ventilation product pages (**indoor**) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VIV1200	1,200 CFM interior-power	43 (19.4)
VEV1200	1,200 CFM exterior-power	53 (23.9)
VEV1500	1,500 CFM exterior-power	47 (21.3)

Duct Covers

- Stainless Steel (SS)
- Constructed of 18-gauge stainless steel
- 12”D.
- Extends height of hood by 12”—conceals duct

Model	Description	Approx. ship wt. lbs. (kg)
DCW36T	Outdoor 36”W. duct cover	11 (5.0)
DCW48T	Outdoor 48”W. duct cover	14 (6.3)
DCW60T	Outdoor 60”W. duct cover	24 (10.8)

Backsplashes

- Stainless Steel (SS)
- 30”H.
- Backsplashes protect the wall space below hood
- Create a continuous finish between cooking surface and hood
- Low maintenance, easy to clean
- Hemmed edges with screw holes
- Kit includes backsplash and fastening screws

Model	Description	Approx. ship wt. lbs. (kg)
BKS36	36”W. backsplash	9 (4.1)
BKS48	48”W. backsplash	14 (6.3)
BKS60	60”W. backsplash	20 (9.0)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Five-year limited warranty—ventilator motor
- Lifetime limited warranty—rust through on all stainless-steel components
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

*Must use Viking ventilator kits with Viking hoods; use of non-Viking kits voids product warranty. For complete warranty see *Use & Care Guide*.
Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include:

- Agency-certified for outdoor use
 - A stainless steel exterior cabinet surrounds the unit and forms a water-resistant seal
 - Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range between 110°F (43.4°C) and 40°F (4.4°C) (Viking recommends that units be shut off in temperatures outside these limits)
- Hidden touchpad electronic controls with digital temperature readout
 - Inside temperature can be adjusted from 40 – 65°F
 - TruProtect™ system signals if door is left open or if temperature is out of set range
- Sabbath mode disables audible tones, LED display and lights
- Temperature can be displayed in either Fahrenheit or Celsius
- Capacity—54 bottles
- Six wire shelves cradle bottles horizontally to keep corks moist
 - Shelves are coated to reduce vibration and hold bottles snugly in place
 - Roller rack shelves glide in and out for easy access to stored bottles
 - Locks on shelf glides prevents shelves from being removed in inadvertently
 - Shelves can be removed to store magnum or larger bottles
- Ultraviolet-resistant tempered glass and black interior protects wine from harmful light
- Maple wood facings provide additional ultraviolet protection
- Low-intensity lighting displays wine with minimal heat and light output
- Keyed door lock provides protection for stored wines
- Low-E argon-filled glass doors
- Install as undercounter or freestanding unit
- Must be ordered right or left hinge. (As you face unit, RIGHT has hinge on right side and handle on left side; LEFT has hinge on left side and handle on right side.)

Model Options



VUWC144T
24" W. Wine Cellar

FINISH DETAILS FOR VUWC MODEL

- Stainless Steel (SS)

ORDERING INSTRUCTIONS

First specify model number, followed by hinge preference ("R" for right or "L" for left), and then color code (VUWC144T**RSS**).



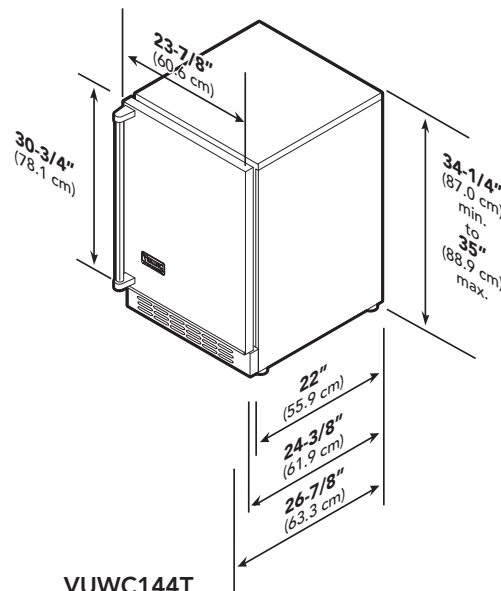
★ Please see **Installation Notes & Accessories** for important information, including handle kits.

Dimensions & Specifications

PRODUCT DIMENSIONS



VUWC144T
24" W. Wine Cellar



VUWC144T

VUWC144T	
Overall width	23-7/8" (60.6 cm)
Overall height (from bottom)	34-1/4" min. (87.0 cm) to 35" (88.9 cm) max.
Overall depth (from rear)	
To front of handle	26-7/8" (63.3 cm)
With door open	47-1/4" (120.0 cm)
Approx. ship. weight	140 lbs. (63.0 kg)

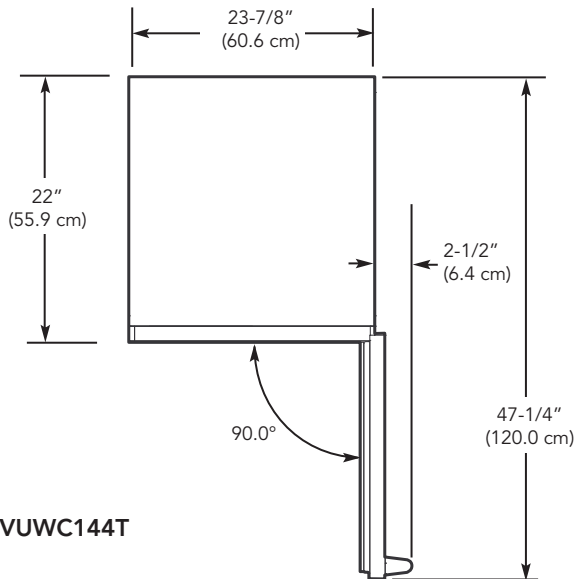


Dimensions & Specifications

DOOR SWING



VUWC144T
24" W. Wine Cellar





UTILITY REQUIREMENTS



GAS
Not applicable



ELECTRICAL

- Three-wire cord with grounded three-prong plug attached to product
- 115 VAC/60 Hz; 15 amp dedicated circuit
- Maximum amp usage—3.3



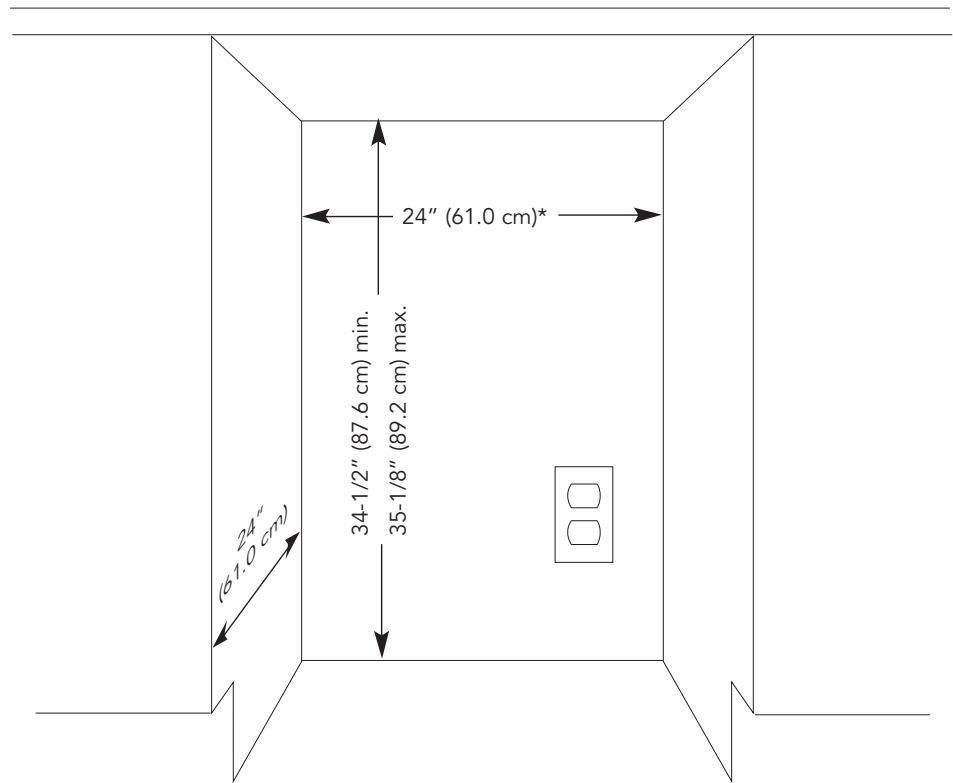
PLUMBING
Not applicable

Installation Requirements

ACCESS REQUIREMENTS



VUWC144T
24" W. Wine Cellar



*24" (61.0 cm) width for cabinet only. If door is recessed between cabinets, cabinet cutout must be 24-1/4" (61.6 cm).

VUWC144T	
Cutout width	24" (61.0 cm)*
Cutout height	34-1/2" (87.6 cm) min. to 35-1/8" (89.2 cm) max.
Cutout depth	24" (61.0 cm)



OUTDOOR—REFRIGERATION

Undercounter/Freestanding 24"W. Wine Cellar



★ Installation Notes & Accessories

Stainless Steel Cabinetry-Bases

- Stainless Steel (SS)
- For use with 24"W. Viking outdoor refrigeration products
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VURO3200	Base for 24"W. outdoor refrigerator	125 (56.7)

Stainless Steel Cabinetry-Oven Towers

- Stainless Steel (SS)
- For installation of 24"W. wine cellar with oven
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VERO3200	32"W. tower (for 24"W. wine cellar + smoker oven)	271 (122.9)
VGRO3200	32"W. tower (for 24"W. wine cellar + gas oven)	271 (122.9)

Brass Handle Kits

- For use with 24"W. wine cellar

Model	Description	Approx. ship wt. lb. (kg)
PURHK30-BR	Professional brass handle kit and logo for VUWC	6 (2.7)

Compliance Information



WARRANTY SUMMARY*

- Two-year full warranty—complete unit
- Six-year full warranty—sealed refrigeration system (includes compressor, condenser, dryer/strainer, evaporator, and connecting tubing)
- Twelve-year limited warranty—sealed refrigeration system
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

*For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—REFRIGERATION



Undercounter/Freestanding 15"W./24"W. Ref. Beverage Center & 24"W. Ref. Beverage Center/Icemaker Combo

Standard Features & Accessories

All models include

- Agency-certified for outdoor use
 - A stainless steel exterior cabinet surrounds the unit and forms a water-resistant seal
 - Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range between 110°F (43.4°C) and 40°F (4.4°C) (Viking recommends that units be shut off in temperatures outside these limits)
- Heavy-duty commercial-type construction, design, and styling
- Automatic cycle defrost
- Adjustable leveling legs
- Interior light turns on when door is opened, or by switch
- Undercounter or freestanding installation
 - Can be installed as a single unit, double stacked, or side-by-side in standard-depth residential cabinets

VUAR153T model includes

- 3.0 cubic feet of storage
- Hidden touchpad electronic controls with digital temperature readout
- Inside temperature can be adjusted from 40 – 65°F
- Two full-depth adjustable wire shelves pull out for easy access
- One full-depth, tempered-glass shelf creates a distinct temperature zone for wine storage
- Wine rack in bottom cradles four bottles horizontally and pulls out for easy access

VUAR143T model includes

- 6.1 cubic feet of storage
- Combined, shelves hold 128 12-oz. cans
 - Shelves can be removed to store larger bottles
- Hidden touchpad electronic controls with digital temperature readout
- Inside temperature can be adjusted from 40 – 65°F

- Top wire shelf has 6-1/2" split flip-up section to chill or store open wine bottles or large containers
- Two full-depth, tempered-glass shelves create distinct temperature zone for wine storage
- Two wine shelves in bottom cradle 12 bottles horizontally, and pull out for easy access

VURI140T model includes

- 6.1 cubic feet of storage
- Ice bin stores up to 5 lbs. of ice
- Inside temperature can be adjusted from 33 – 45°F (0.6 – 7.2°C) in beverage section, and 5 – 15°F (-15.0 to -9.4°C) in icemaker section
- Icemaker produces up to 2 lbs. of ice per day
- One full-depth removable wire shelf
- Three door shelves

Model Options



VUAR153T
15"W. Refrigerated Beverage Center



VUAR143T
24"W. Refrigerated Beverage Center



VURI140T
24"W. Refrigerated Beverage Center/Icemaker

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

* Black interior not available on outdoor model

ORDERING INSTRUCTIONS

First specify model number, followed by hinge preference ("R" for right or "L" for left)—(VUAR153TRSS).





OUTDOOR—REFRIGERATION



Undercounter/Freestanding 15"W./24"W. Ref. Beverage Center & 24"W. Ref. Beverage Center/Icemaker Combo

★ Please see Installation Notes & Accessories for important information.

Dimensions & Specifications

PRODUCT DIMENSIONS



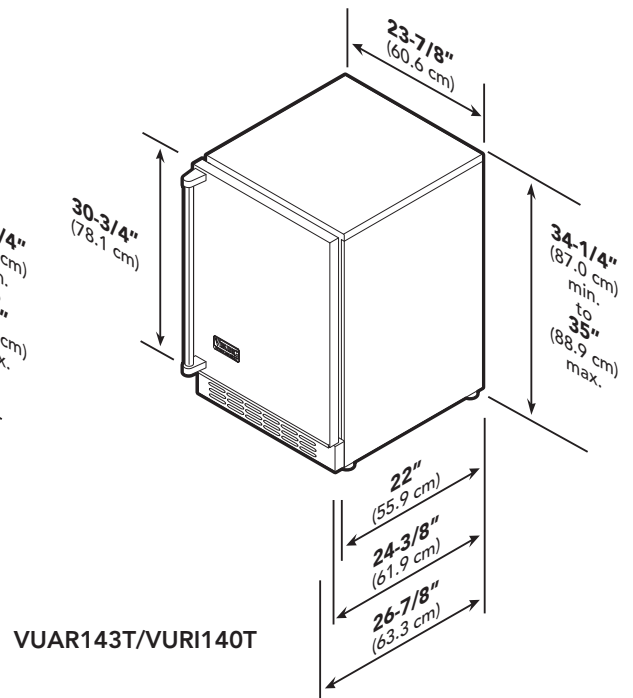
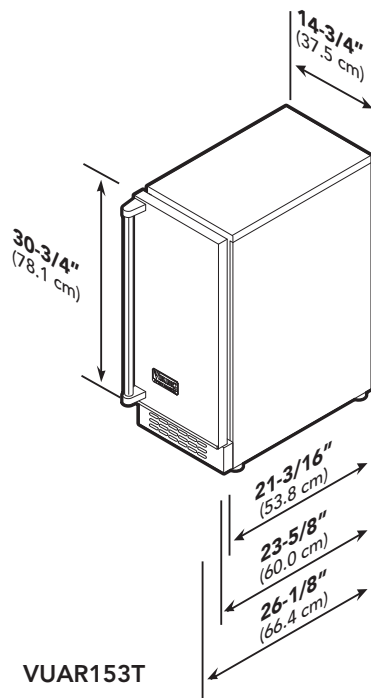
VUAR153T
15"W. Beverage Center



VUAR143T
24"W. Beverage Center



VURI140T
24"W. Beverage Center/Icemaker



	VUAR153T	VUAR143T	VURI140T
Overall width	14-3/4" (37.5 cm)	23-7/8" (60.6 cm)	23-7/8" (60.6 cm)
Overall height (from bottom) (w/leveling legs fully extended)	34-1/4" (87.0 cm) min. to 35" (88.9 cm) max.		
Overall depth (from rear)			
To front of handle	26-1/8" (66.4 cm)	26-7/8" (68.3 cm)	26-7/8" (68.3 cm)
With door fully open	37-3/16" (94.5 cm)	47-1/4" (120.0 cm)	47-1/4" (120.0 cm)
Approx. ship weight	110 lbs. (49.5 kg)	140 lbs. (63.0 kg)	140 lbs. (63.0 kg)





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W./24"W. Ref. Beverage Center & 24"W. Ref. Beverage Center/Icemaker Combo



Dimensions & Specifications

DOOR SWING



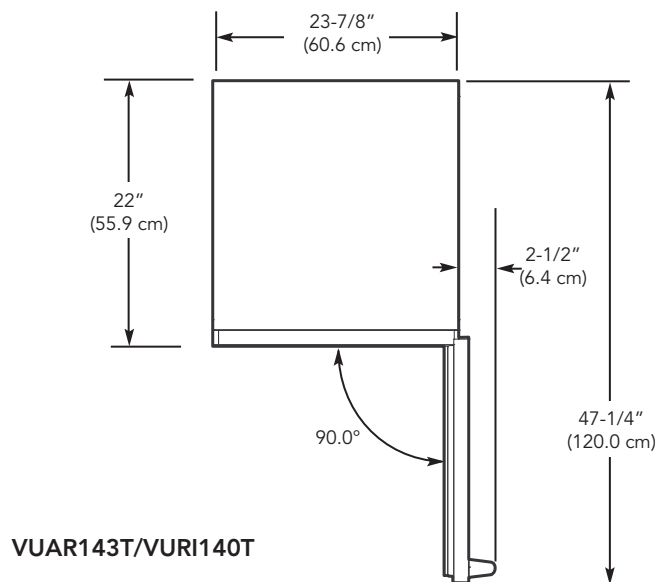
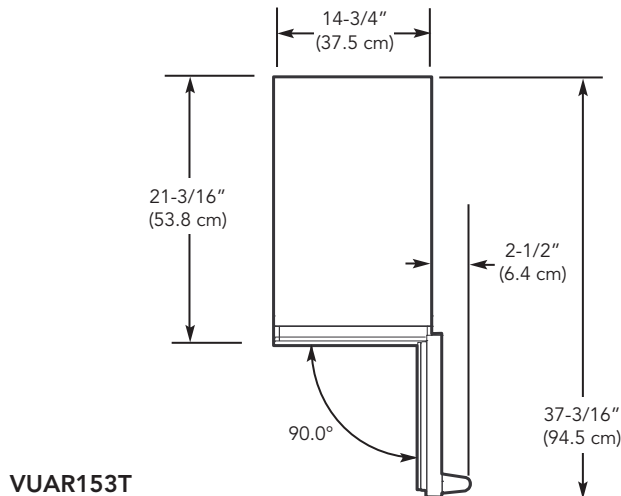
VUAR153T
15"W. Beverage Center



VUAR143T
24"W. Beverage Center



VURI140T
24"W. Beverage Center/Icemaker





OUTDOOR—REFRIGERATION



Undercounter/Freestanding 15"W./24"W. Ref. Beverage Center & 24"W. Ref. Beverage Center/Icemaker Combo

UTILITY REQUIREMENTS



GAS
Not applicable



- ELECTRICAL**
- 2-wire cord with grounded, 3-prong plug attached to product
 - VUAR models—6-1/2' cord
 - VUIM model—7' (2.1 m) cord
 - 115 VAC/60 Hz; 15-amp dedicated circuit
 - Max. amp usage
 - VUAR150T—3.0
 - VUAR/VURI140T—3.3



- PLUMBING**
- Not applicable to VUAR models
 - VURI model
 - Inlet waterline requirements—1/8" (0.6 cm) copper tubing
 - 20 psi min.; 100 psi max.

Installation Requirements

ACCESS REQUIREMENTS



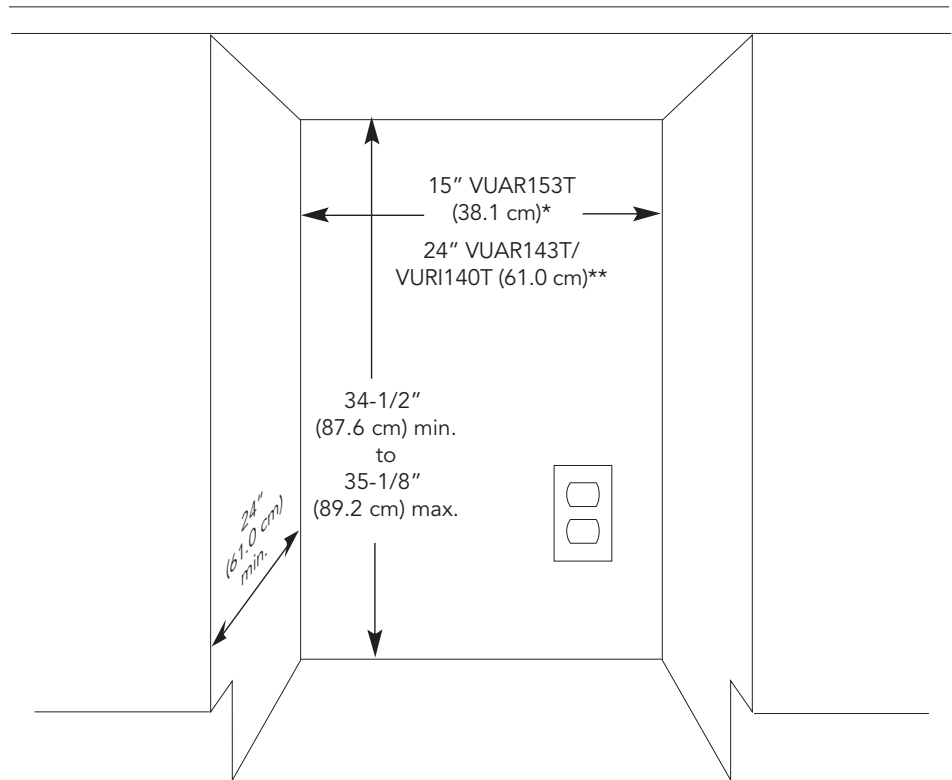
VUAR153T
15"W. Beverage Center



VUAR143T
24"W. Beverage Center



VURI140T
24"W. Beverage Center/Icemaker



*15" (38.1 cm) width for cabinet only; If door is recessed between cabinets, cutout must be 15-1/4" (38.7 cm).
 **24" (61.0 cm) width for cabinet only; If door is recessed between cabinets, cutout must be 24-1/4" (61.6 cm).

	VUAR153T	VUAR143T	VURI140T
Cutout width	15" (38.1 cm)*	24" (61.0 cm)**	24" (61.0 cm)**
Cutout height	34-1/2" (87.6 cm) min. to 35-1/8" (89.2 cm) max.		
Cutout depth	24" (61.0 cm) min.		





OUTDOOR—REFRIGERATION



Undercounter/Freestanding 15"W./24"W. Ref. Beverage Center & 24"W. Ref. Beverage Center/Icemaker Combo

★ Installation Notes & Accessories

Stainless Steel Cabinetry-Bases

- Stainless Steel (SS)
- For use with 15"W. & 24"W. Viking outdoor refrigeration products
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VURO2400	Base for 15"W outdoor refrigerator	115 (52.2)
VURO3200	Base for 24"W outdoor refrigerator	125 (56.7)

Stainless Steel Cabinetry-Oven Towers

- Stainless Steel (SS)
- For installation of 24" beverage center with oven
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VERO3200	32"W. tower (for 24"W. beverage center+ smoker oven)	271 (122.9)
VGRO3200	32"W. tower (for 24"W. beverage center+ gas oven)	271 (122.9)

Brass Handle Kits

- For use with Professional 15"W. & 24"W. Viking outdoor refrigeration products

Model	Description	Approx. ship wt. lb. (kg)
PURHK30-BR	Professional brass handle kit and logo for VUAR	6 (2.7)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete unit
- Five-year limited warranty—sealed refrigeration system (includes compressor, condenser, dryer/strainer, evaporator, and connecting tubing)
- Ninety-day limited warranty—cosmetic parts such as glass, painted items, and decorative items

*For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





VIKING
DESIGNER

OUTDOOR—REFRIGERATION

Undercounter/Freestanding 24"W. Refrigerated Drawer



Standard Features & Accessories

All models include

- Agency-certified for outdoor use
 - A stainless steel exterior cabinet surrounds the unit and forms a water-resistant seal
 - Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range between 110°F (43.4°C) and 40°F (4.4°C) (Viking recommends that units be shut off in temperatures outside these limits)
- Capacity—5.8 cu. ft. (164.1 L)
- Temperature adjusts from 32 – 45°F
- Full-extension drawer glides
- Vertical storage of wine bottles or two-liter drink bottles in bottom drawer
- Hidden touchpad control with LED digital temperature readout
- Automatic cycle defrost
- Interior LED lighting
- Install as undercounter or freestanding unit

Model Options



VURD144T
Professional

FINISH DETAILS FOR VURD MODEL

- Solid door—Stainless Steel (SS)





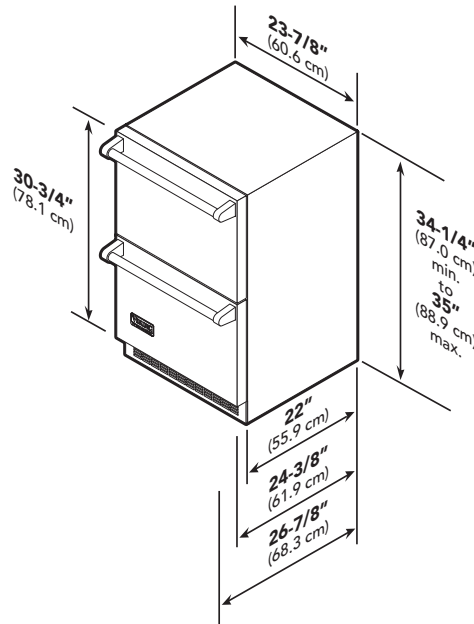
★ Please see
Installation Notes &
Accessories
for important
information,
including pan sets
and dividers.

Dimensions & Specifications

PRODUCT DIMENSIONS



**VURD144T
Professional**



PROFESSIONAL

VURD144T	
Overall width	23-7/8" (60.6 cm)
Overall height	34-1/4" (87.0 cm) min. to 35" (88.9 cm) max.
Overall depth (from rear)	
To front edge of lower vent	22" (55.9 cm)
To front edge of door	24-3/8" (61.9 cm)
To front edge of handle	26-7/8" (68.3 cm)
With drawer fully extended	47-1/4" (120.0 cm)
Approx. ship wt.	180 lbs. (81.8 kg)



VIKING
DESIGNER

OUTDOOR—REFRIGERATION

Undercounter/Freestanding
24"W. Refrigerated Drawer

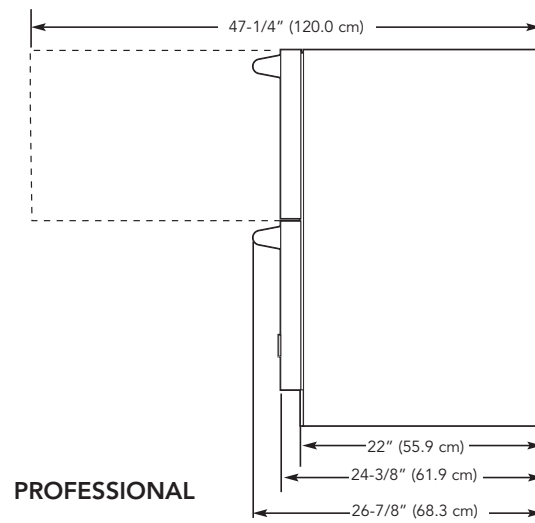


Dimensions & Specifications

DRAWER EXTENSION



VURD144T
Professional





**UTILITY
REQUIREMENTS**



GAS
Not applicable



- ELECTRICAL**
- Three-wire cord with grounded three-prong plug attached to product
 - 115 VAC/60 Hz; 15 amp dedicated circuit
 - Maximum amp usage—3.3



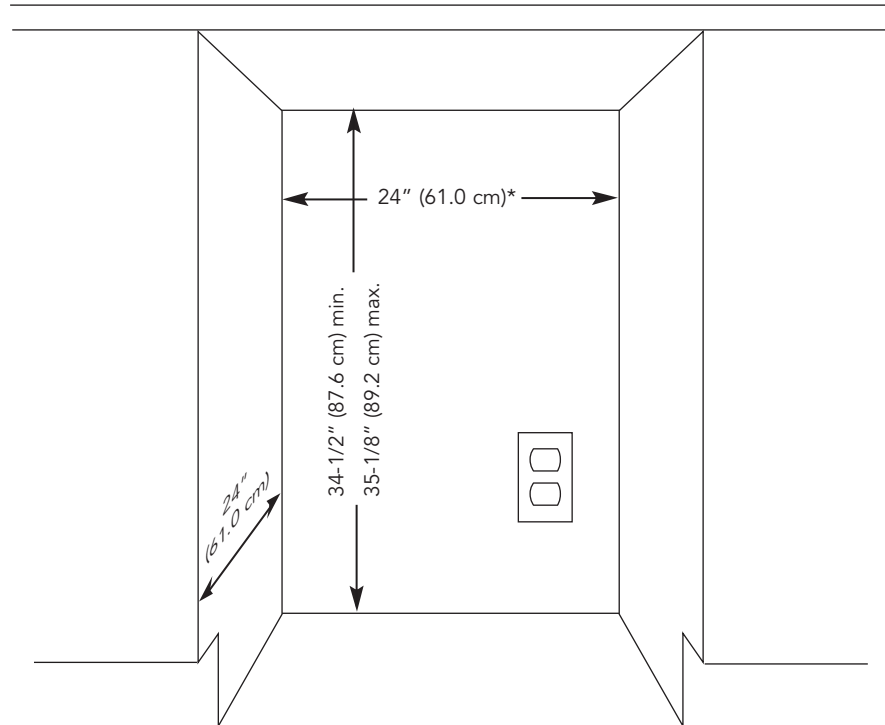
PLUMBING
Not applicable

Installation Requirements

ACCESS REQUIREMENTS



**VURD144T
Professional**



*Optional: Cutout for electrical outlet can be placed in adjacent cabinetry.

VURD144T	
Cutout width	24" (61.0 cm)*
Cutout height	34-1/2" (87.6 cm) min. to 35-1/8" (89.2 cm) max.
Cutout depth	24" (61.0 cm)



OUTDOOR—REFRIGERATION

Undercounter/Freestanding 24"W. Refrigerated Drawer



★ Installation Notes & Accessories

Pan Set

- Stainless Steel (SS)
- Four commercial restaurant-style pans with clear lids
 - Two 6"D. x 6-15/16"L. x 6-3/8"W.—2.3 qt. (2.2 lit.) capacity
 - One 6"D. x 12-13/16"L. x 6-15/16"W.—5.8 qt. (5.5 lit.) capacity
 - One 8"D. x 12-13/16"L. x 10-7/16"W.—11.6 qt. (11.0 lit.) capacity
- Stainless Steel (SS) pan support rail

Model	Description	Approx. ship wt. lbs. (kg)
RDPS	Pan set	12 (5.4)

Dividers

- Adjustable dividers allow customized placement of items within drawer

Model	Description	Approx. ship wt. lbs. (kg)
RDUD	Upper dividers	4 (1.8)
RDL D	Lower dividers	4 (1.8)

Brass Handle Kits

- For use with 24"W. refrigerated drawer

Model	Description	Approx. ship wt. lb. (kg)
PURHK30-BR	Professional brass handle kit and logo for VURD	6 (2.7)

Compliance Information



WARRANTY SUMMARY*

- Two-year full warranty—complete unit
- Six-year full warranty—sealed refrigeration system
- Twelve-year limited warranty—sealed refrigeration system
- Ninety-day limited—cosmetic parts such as glass, painted, and decorative items

*For complete warranty, see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



Standard Features & Accessories

Model includes

- Bin capacity—35 lbs.
- Agency-certified for outdoor use
 - Insulated electrical terminals, sealed electrical contacts, and water-resistant thermostat
 - Permanently lubricated sealed compressor and pump ensure long life and professional performance
- Heavy-duty commercial-type construction, design, and styling
 - Stainless steel exterior cabinet surrounds unit and forms a water-resistant seal
 - Stainless steel kickplate
 - Stainless steel-covered ice bin front
- 3/4" cube thickness
- Produces up to 35 lbs. of ice per day
- Operating range between 45°F (7.2°C) and 110°F (43°C)
- Heavy-duty ice scoop included
- Stainless steel ice cutter
- Draining process automatically removes old ice to ensure a constant supply of fresh ice
- Equipped with cleaning mode
- Adjustable leveling legs
- Install as undercounter or freestanding unit
- Can be installed in existing cutouts with little or no cabinetry alterations
- Must be ordered right or left hinge (As you face unit, RIGHT has hinge on right side and handle on left side; LEFT has hinge on left side and handle on right side)

Model Options



VUIM150T
Outdoor Ice Machine

FINISH DETAILS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate and handle/brackets. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

First specify model number, followed by hinge preference ("R" for right or "L" for left)—(VUIM150TRSS). If ordering optional brass trim, specify code at end (VUIM150TRSSBR).





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



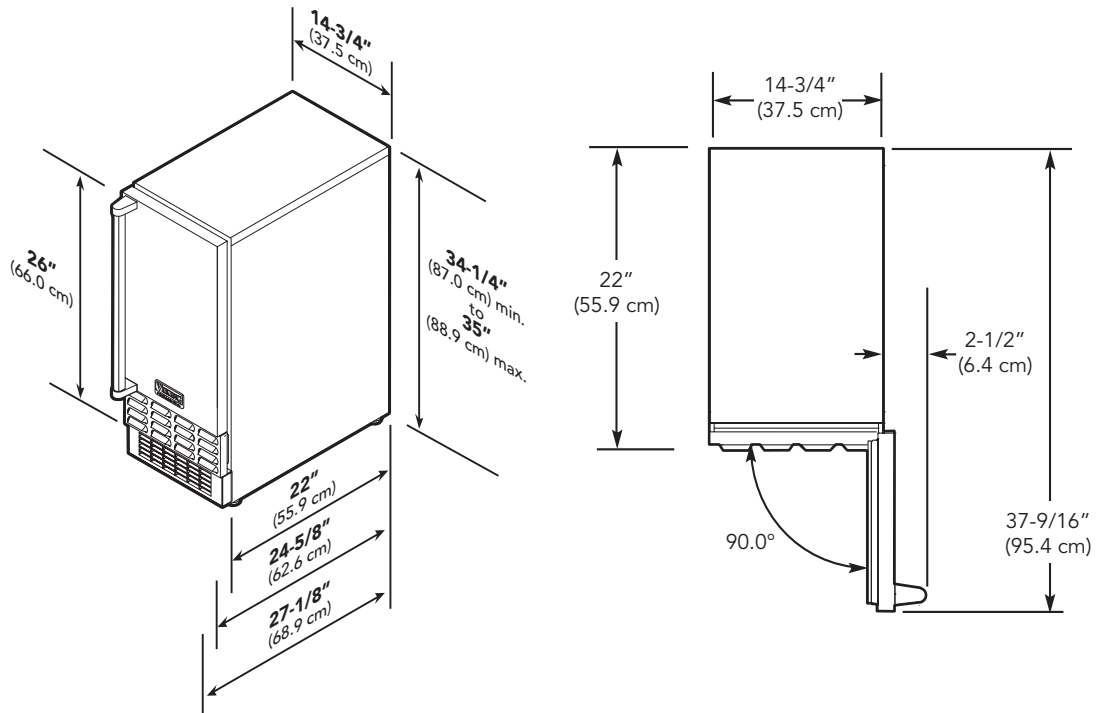
★ Please see Installation Notes & Accessories for important information, including drain pump.

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



VUIM150T



VUIM150T

Overall width	14-3/4" (37.5 cm)
Overall height (from bottom)	34-1/4" (87.0 cm) min. to
(leveling legs fully extended)	35" (88.9 cm) max.
Overall depth (from rear)	
To front of handle	27-1/8" (68.9 cm)
With door fully open	37-9/16" (95.4 cm)
Approx. ship weight	110 lbs. (49.5 kg)





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



UTILITY REQUIREMENTS



GAS
Not applicable



- ELECTRICAL**
- 7' (2.1 m), 3-wire cord with grounded, 3-prong plug attached to product
 - 115 VAC/60 Hz; 15-amp dedicated circuit
 - Max. amp usage—3.0



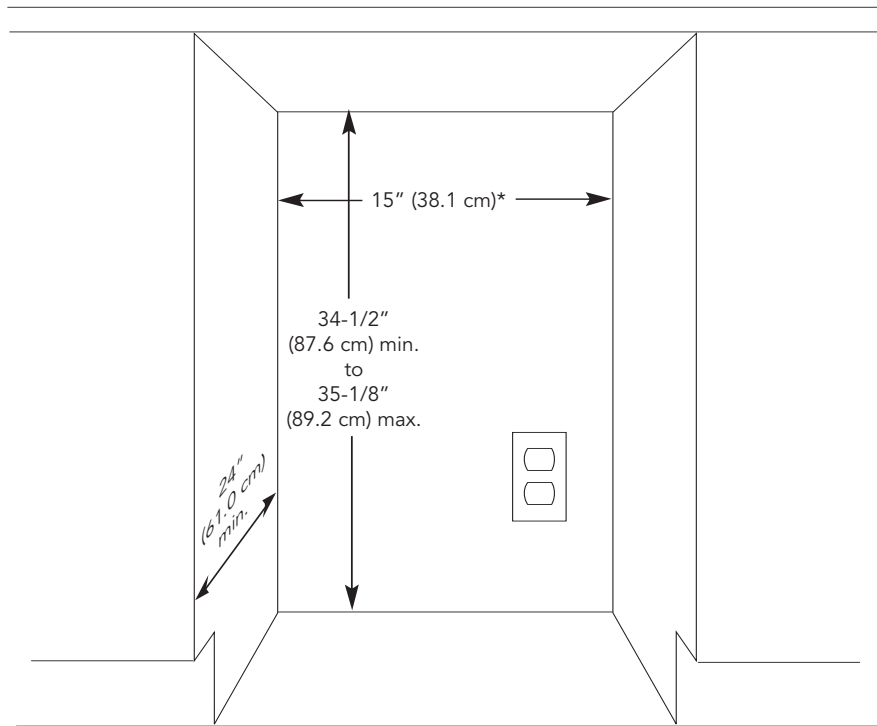
- PLUMBING**
- Inlet waterline requirements—1/4" (0.64 cm) copper tubing
 - 20 psi min.; 120 psi max.

Installation Requirements

ACCESS REQUIREMENTS



VUIM150T



*15" (38.1 cm) width for cabinet only; If door is recessed between cabinets, cutout must be 15-1/4" (38.7 cm).

VUIM150T

Cutout width	15" (38.1 cm)*
Cutout height	34-1/2" (87.6 cm) min. to 35-1/8" (89.2 cm) max.
Cutout depth	24" (61.0 cm)





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



✦ Installation Notes & Accessories

Sealed Reservoir Drain Pump Kit

- Exclusively for ice machines
- For use when floor drain is not available
- Completely sealed reservoir
- Unit shuts off power to ice machine in the event of a pump failure
- Special design makes the possibility of foreign material clogging pump very remote
- Check valve in discharge tube prevents discharge water from flowing back into the pump
- Supplied with 2-wire with ground/3-prong plug for connection to 115VAC/60Hz and incorporates a power receptacle into which the the ice machine is plugged
- Kit includes one pump and other parts/hardware

Model	Description	Approx. ship wt. lbs. (kg)
DP-VUIM	Sealed reservoir drain pump	2 (0.9)

Stainless Steel Cabinetry-Bases

- Stainless Steel (SS)
- For use with 15"W. & 24"W. Viking outdoor refrigeration products
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VURO2400	Base for 15"W outdoor refrigerator	115 (52.2)

Compliance Information



WARRANTY SUMMARY*

- Two-year full warranty—complete unit (w/in-home repairs)
- Six-year full warranty—sealed refrigeration system (includes compressor, condenser, dryer/strainer, evaporator, and connecting tubing)
- Twelve-year limited warranty—sealed refrigeration system
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

*For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



Standard Features & Accessories

Model includes

- Bin capacity—35 lbs.
- Agency-certified for outdoor use
 - Insulated electrical terminals, sealed electrical contacts, and water-resistant thermostat
 - Permanently lubricated sealed compressor and pump ensure long life and professional performance
- Heavy-duty commercial-type construction, design, and styling
 - Stainless steel exterior cabinet surrounds unit and forms a water-resistant seal
 - Stainless steel kickplate
 - Stainless steel-covered ice bin front
- 3/4" square, clear ice
- Produces up to 35 lbs. of ice per day
- Operating range between 45° and 110° F (7.2° and 43° C)
- Heavy-duty ice scoop included
- Stainless steel ice cutter
- Draining process automatically removes old ice to ensure a constant supply of fresh ice
- Equipped with cleaning mode
- Adjustable leveling legs
- Install as undercounter or freestanding unit
- Can be installed in existing cutouts with little or no cabinetry alterations
- Must be ordered right or left hinge (As you face unit, RIGHT has hinge on right side and handle on left side; LEFT has hinge on left side and handle on right side)

Model Options



VUIM153T
Outdoor Ice Machine

FINISH DETAILS

- Stainless Steel (SS)

ORDERING INSTRUCTIONS

First specify model number, followed by hinge preference ("R" for right or "L" for left)—(VUIM153TRSS).





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



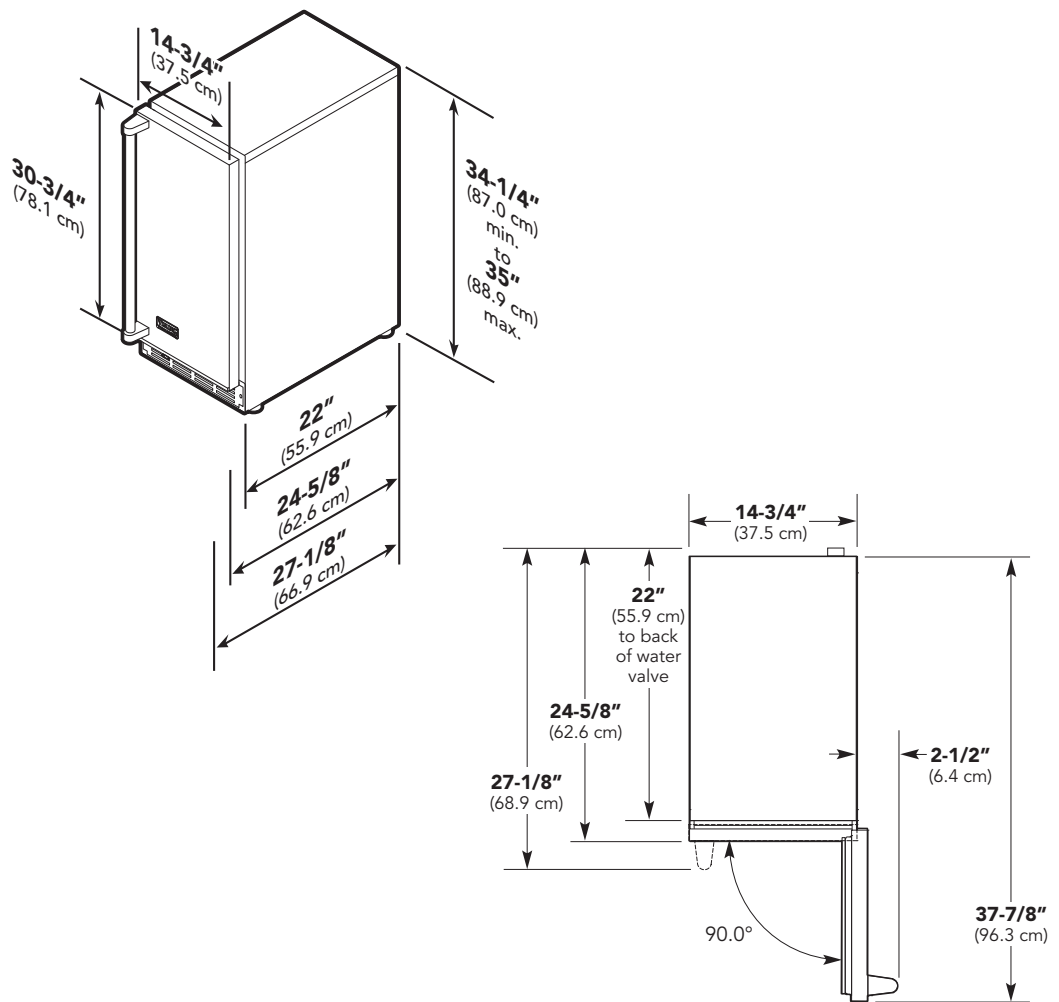
★ Please see **Installation Notes & Accessories** for important information, including drain pump.

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



VUIM153T



VUIM153T

Overall width	14-3/4" (37.5 cm)
Overall height (from bottom) (leveling legs fully extended)	34-1/4" (87.0 cm) min. to 35" (88.9 cm) max.
Overall depth (from rear)	
To front of handle	27-1/8" (68.9 cm)
With door fully open	37-7/8" (96.3 cm)
Approx. ship weight	110 lbs. (49.5 kg)





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



UTILITY REQUIREMENTS



GAS
Not applicable



- ELECTRICAL**
- 7' (2.1 m), 3-wire cord with grounded, 3-prong plug attached to product
 - 115 VAC/60 Hz; 15-amp dedicated circuit
 - Max. amp usage—3.0



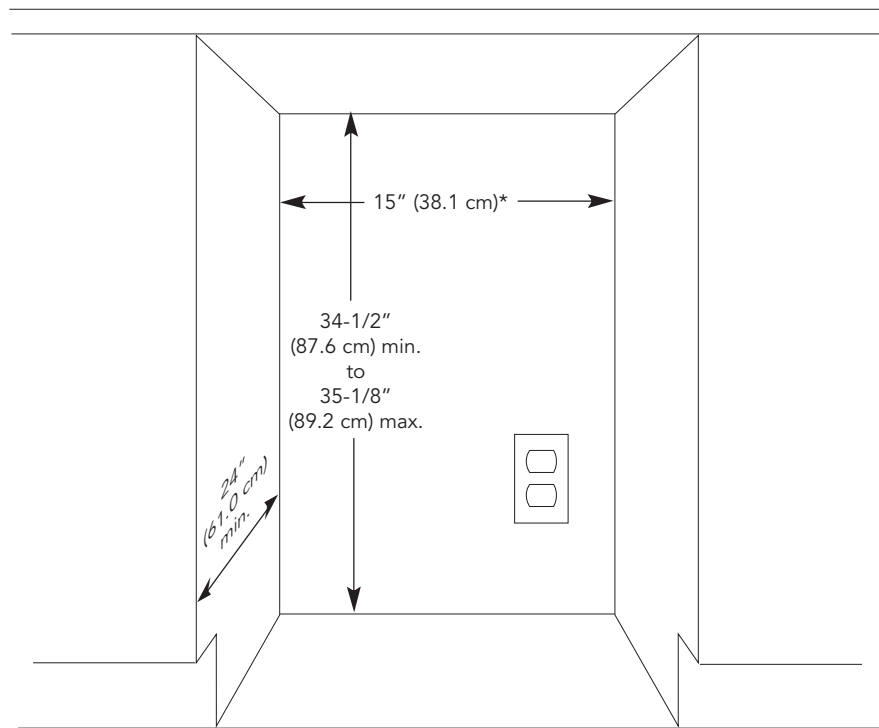
- PLUMBING**
- Inlet waterline requirements—1/4" (0.64 cm) copper tubing
 - 20 psi min.; 120 psi max.

Installation Requirements

ACCESS REQUIREMENTS



VUIM153T



*15" (38.1 cm) width for cabinet only; If door is recessed between cabinets, cutout must be 15-1/4" (38.7 cm).

VUIM153T

Cutout width	15" (38.1 cm)*
Cutout height	34-1/2" (87.6 cm) min. to 35-1/8" (89.2 cm) max.
Cutout depth	24" (61.0 cm)





OUTDOOR—REFRIGERATION

Undercounter/Freestanding 15"W. Ice Machine



✦ Installation Notes & Accessories

Sealed Reservoir Drain Pump Kit

- Exclusively for ice machines
- For use when floor drain is not available
- Completely sealed reservoir
- Unit shuts off power to ice machine in the event of a pump failure
- Special design makes the possibility of foreign material clogging pump very remote
- Check valve in discharge tube prevents discharge water from flowing back into the pump
- Supplied with 2-wire with ground/3-prong plug for connection to 115VAC/60Hz and incorporates a power receptacle into which the the ice machine is plugged
- Kit includes one pump and other parts/hardware

Model	Description	Approx. ship wt. lbs. (kg)
DP-VUIM	Sealed reservoir drain pump	2 (0.9)

Stainless Steel Cabinetry-Bases

- Stainless Steel (SS)
- For use with 15"W. & 24"W. Viking outdoor refrigeration products
- See individual product pages (storage section) for more information and additional specifications

Model	Description	Approx. ship wt. lbs. (kg)
VURO2400	Base for 15"W outdoor refrigerator	115 (52.2)

Compliance Information



WARRANTY SUMMARY*

- Two-year full warranty—complete unit (w/in-home repairs)
- Six-year full warranty—sealed refrigeration system (includes compressor, condenser, dryer/strainer, evaporator, and connecting tubing)
- Twelve-year limited warranty—sealed refrigeration system
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

*For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—REFRIGERATION

Portable (Freestanding)/Undercounter 24"W. Beverage Dispenser



Standard Features & Accessories

Both models include

- Available built-in or as portable model
- Spacious interior is capable of holding up to 1/2 barrel—15.5 gal. (58.7 lit.)
- Includes easy-to-clean-and-use stainless steel dispensing tower
- Tower tap handle is threaded so custom handles can be installed
- VRBD portable model is easily moved by four heavy-duty casters; two are capable of being locked
- Packaged with unit – filled 5 lb. (2.3 kg) CO2 cylinder, keg coupler, air line with clamps, and single-gauge regulator
- Agency-certified for outdoor use
 - Stainless steel exterior cabinet surrounds unit and forms a water-resistant seal
 - Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range is between 45° and 100° F (7.2° and 37.7° C)
- Factory-set for the ideal beverage storage temperature – 38° F (3.3° C)
- Temperature-adjustable from 35° – 54° F (2° – 12° C)

Model Options



VRBD143T
24"W. Portable Beverage Dispenser



VUBD140T
24"W. Undercounter Beverage Dispenser

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

ORDERING INSTRUCTIONS

First specify model number, followed by hinge preference ("R" for right or "L" for left)—(VRBD143TRSS).





OUTDOOR—REFRIGERATION

Portable (Freestanding)/Undercounter 24"W. Beverage Dispenser



★ Please see
Installation Notes &
Accessories
for important
information,
including lock and
cleaning supplies.

Dimensions & Specifications

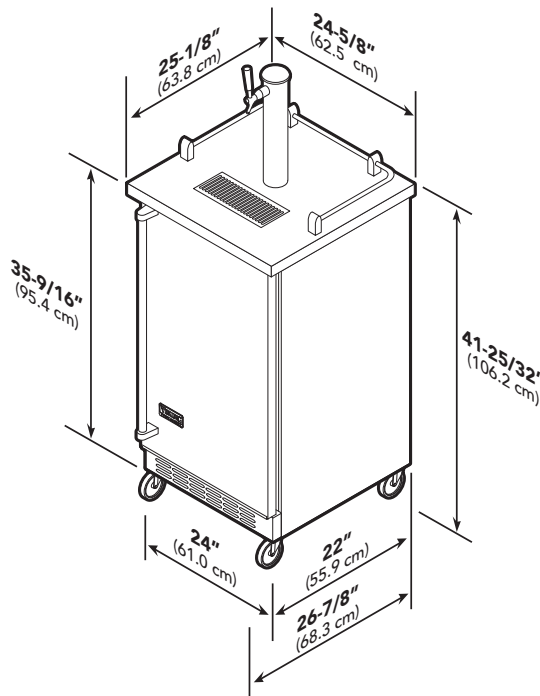
PRODUCT DIMENSIONS



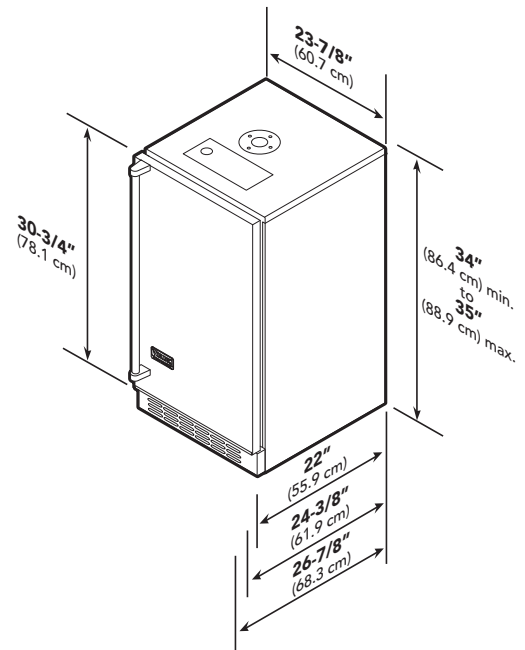
VRBD143T



VUBD140T



VRBD143T



VUBD140T

	VRBD143T	VUBD140T
Overall width (cabinet)	24" (61.0 cm)	23-7/8" (60.7 cm)
Across top lip	24-5/8" (62.5 cm)	N/A
Overall height		
From bottom of wheels to		
Top of rail	41-25/32" (106.2 cm)	N/A
Top of tower	53-11/16" (136.4 cm)	N/A
Leveling legs fully extended	N/A	35" (88.9 cm) max.
Overall depth (from rear)		
To front of handle	26-7/8" (68.3 cm)	
With door fully open	47-1/4" (120.0 cm)	
Approx. ship weight	177 lbs. (80.3 kg)	140 lbs. (63.5 kg)





OUTDOOR—REFRIGERATION

Portable (Freestanding)/Undercounter 24"W. Beverage Dispenser



UTILITY REQUIREMENTS



GAS
Not applicable



ELECTRICAL

- 8', 2-wire cord with grounded, 3-prong plug attached to product
- 115 VAC/60 Hz; 15-amp dedicated circuit
- Max. amp usage—3.3



PLUMBING

- Not applicable

Installation Requirements

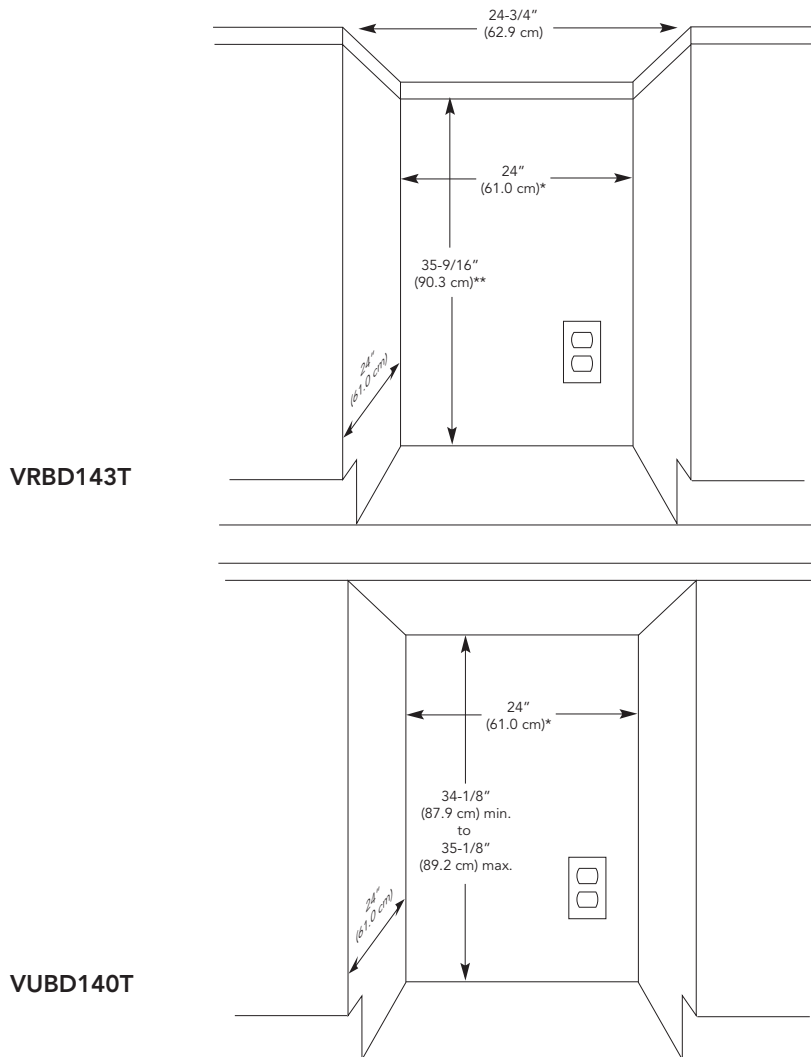
ACCESS REQUIREMENTS



VRBD143T



VUBD140T



*24" (61.0 cm) width for cabinet only; if door is recessed between cabinets, cutout must be 24-1/4" (61.6 cm) (for cabinet and door width clearance).

**35-9/16" (90.3 cm) is without casters mounted to unit; 39-3/4" (101.0 cm) is needed for height clearance with casters.

	VRBD143T	VUBD140T
Cutout width (lower)	24" (61.0 cm)*	
Upper	24 3/4" (62.9 cm)	N/A
Cutout height	35-9/16" (90.3 cm)**	34-1/8" (87.9 cm) min. to 35-1/8" (89.2 cm) max.
Cutout depth	24" (61.0 cm) min.	





OUTDOOR—REFRIGERATION

Portable (Freestanding)/Undercounter 24"W. Beverage Dispenser



★ Installation Notes & Accessories

Leg Leveler Kit

- Replaces casters on portable beverage dispenser
- Kit includes four leveling legs to attach casters to unit

Model	Description	Approx. ship wt. lbs. (kg)
PW200038	Leg levelers	0.5 (0.3)

Cleaning Kit

- For cleaning faucet and beverage lines
- Kit includes
 - 1 qt. (0.95 lit.) cleaning solution
 - Tap/line cleaner
 - Faucet wrench
 - Faucet brush

Model	Description	Approx. ship wt. lbs. (kg)
BDCK	Beverage dispenser cleaning kit	1 (0.5)

Cleaning Solution Refill

- Refills cleaning kit dispenser
- 4 oz. bottle

Model	Description	Approx. ship wt. lbs. (kg)
BD4OZ	Beverage dispenser cleaning solution	.31 (0.1)

Faucet Lock

- Keyed entry

Model	Description	Approx. ship wt. lbs. (kg)
BDFLK	Beverage dispenser faucet lock	0.5 (0.3)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete unit (w/in-home repairs)
- Five-year limited warranty—sealed refrigeration system (includes compressor, condenser, dryer/strainer, evaporator, and connecting tubing)
- Ninety-day limited warranty—cosmetic parts such as glass, painted items, and decorative items

*For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—REFRESHMENT

24"W. Built-In & 41"W. Built-In/Portable Refreshment Center



Standard Features & Accessories

All models include

- Agency-certified for outdoor use
- High shelf ideal for storing various shapes of serving glasses and stemware.
 - o Guardrail keeps glass from falling off backside.
- Commercial-style appearance/design
- Coldwater sink
 - o Professional-style faucet
 - o Sink can be plugged and used for bottle bath
- Condiment trays—four shallow stainless steel 6"W. x 4"D. bins are dishwasher-safe
- Cutting board and wire grate slide within each other to give you access to the sink/bottle bath at any time

- Insulated bottle bath located under countertop holds large amounts of ice, keeping drinks cold
 - Speed rail holds five standard-sized wine or liquor bottles
 - Bottle opener with cap catch
- VBRC/VPRC410 models include**
- Bottle bath holds 2 cases of drinks
 - Additional large bin behind sink can hold or "ice" your juice mix, wine bottles, creams, etc. (capacity for 2-liter and 1-gallon containers)
 - Insulated bin (removable) for fresh ice supply slides toward back of unit for access to bottle bath
 - Large-capacity storage drawer protects items against the elements

- o Bin can be removed for easy cleanup, and has the same dimensions as the fresh ice bin
- VPRC410 model includes**
- Pullout trash container (removable)
 - One 16" x 24" fold-down side shelf (on left, as you face unit)
 - One 41"W. x 9"D. fold-down shelf in back provides additional surface area
 - Four heavy duty casters provide maneuverability as well as stability
 - Wastewater collection container

Model Options



VBRC241
24"W. Built-In Refreshment Center



VBRC410
41"W. Built-In Refreshment Center



VPRC410
41"W. Portable Refreshment Center

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - o Finish designates front of cabinets and handles/pulls (with chrome-plated brackets).





OUTDOOR—REFRESHMENT

24"W. Built-In & 41"W. Built-In/Portable Refreshment Center



★ Please see Installation Notes & Accessories for important information, including covers.

Dimensions & Specifications

PRODUCT DIMENSIONS



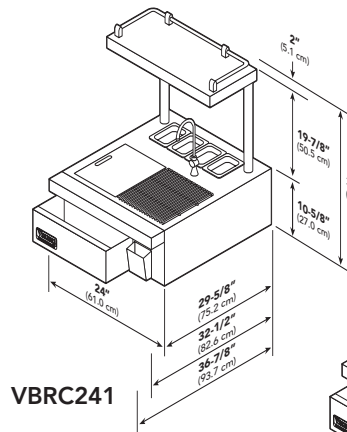
VBRC241
24"W. Built-In Refreshment Center



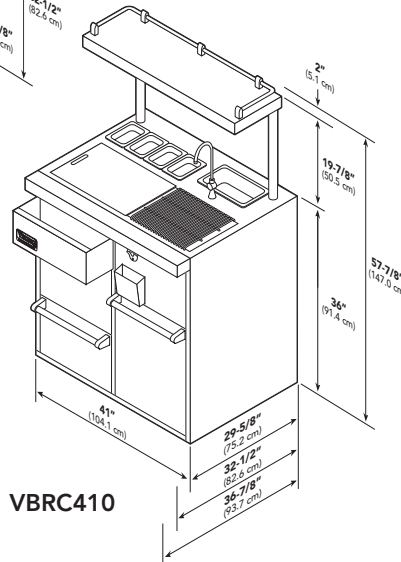
VBRC410
41"W. Built-In Refreshment Center



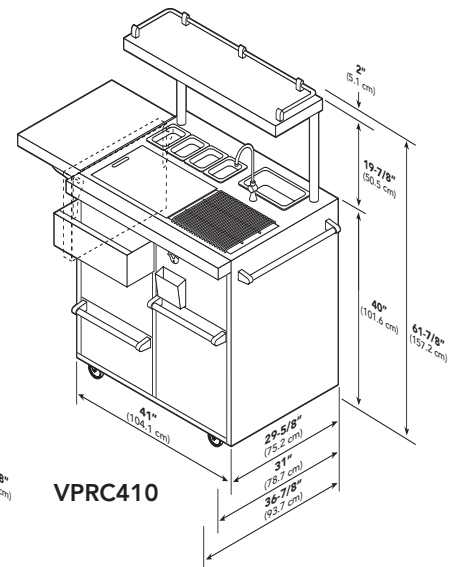
VPRC410
41"W. Portable Refreshment Center



VBRC241



VBRC410



VPRC410

	VBRC241	VBRC410	VPRC410
Overall width	24" (61.0 cm)	41" (104.1 cm)	41" (104.1 cm)
With side shelf extended	N/A	N/A	57" (144.8 cm)
Overall height			
To top of landing ledge	10-5/8" (27.0 cm)	36" (91.4 cm)	40" (101.6 cm)
To top of high shelf	30-1/2" (77.5 cm)	55-7/8" (141.9 cm)	59-7/8" (152.1 cm)
Overall depth			
To end of landing ledge	32-1/2" (82.6 cm)	32-1/2" (82.6 cm)	31" (78.7 cm)
With back shelf extended	N/A	N/A	40" (101.6 cm)
Approx. ship wt. lbs. (kg)	82 (36.9)	305 (137.6)	317 (142.0)





OUTDOOR—REFRESHMENT

24"W. Built-In & 41"W. Built-In/Portable Refreshment Center



Dimensions & Specifications

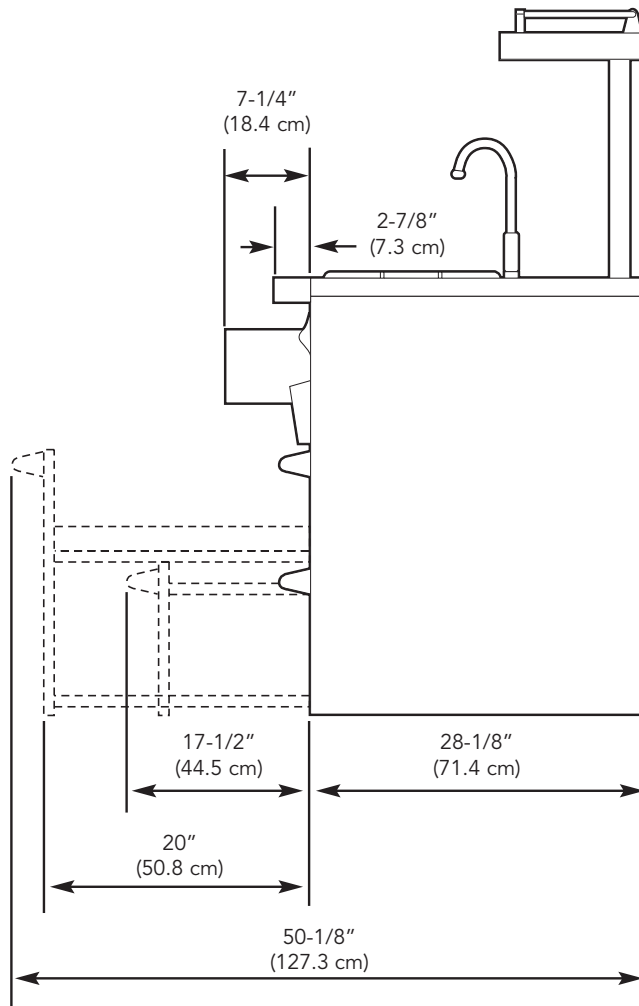
DOOR SWING



VBRC410
41"W. Built-In
Refreshment Center



VPRC410
41"W. Portable
Refreshment Center





UTILITY REQUIREMENTS



GAS
Not applicable



ELECTRICAL
Not applicable



PLUMBING

- Install plumbing according to local codes
- Viking recommends using a hose made of USFDA material for food (for sale at any marine or camper supply store)

Installation Requirements

ACCESS REQUIREMENTS



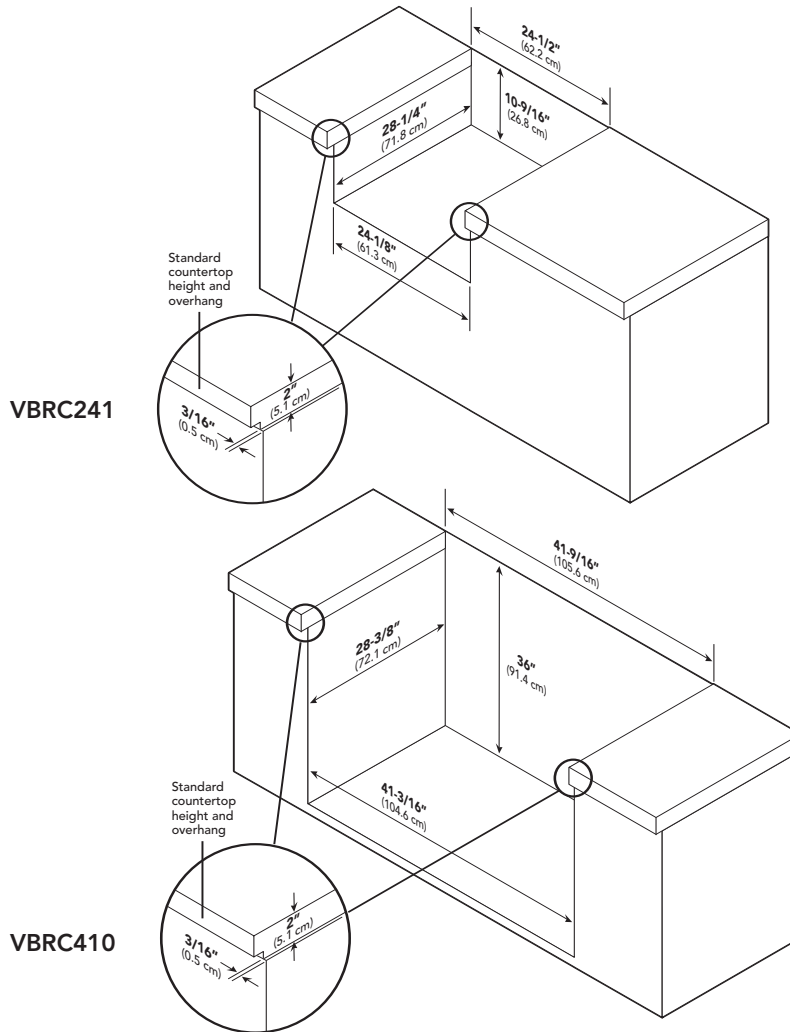
VBRC241
24"W. Built-In Refreshment Center



VBRC410
41"W. Built-In Refreshment Center



VPRC410
41"W. Portable Refreshment Center



	VBRC241	VBRC410	VPRC410
Cutout width			
Upper	24-1/2" (62.2 cm)	41-9/16" (105.6 cm)	N/A
Lower	24-1/8" (61.3 cm)	41-3/16" (104.6 cm)	N/A
Cutout height	10-9/16" (26.8 cm)	36" (91.4 cm)	N/A
Cutout depth	28-1/4" (71.8 cm)	28-3/8" (72.1 cm)	N/A



OUTDOOR—REFRESHMENT

24"W. Built-In & 41"W. Built-In/Portable Refreshment Center



✪ Installation Notes & Accessories

Stainless Steel Cabinetry-Base

- Stainless Steel (SS)

Model	Description	Approx. ship wt. lbs. (kg)
VBBO2602	Base for portable refreshment center	160 (72.6)

Vinyl Cover

- For VPRC Refreshment Center
- Heavy-duty, reinforced, marine-grade vinyl exterior; felt-lined interior for protection

Model	Description	Approx. ship wt. lbs. (kg)
CV41RC-P	Cover for portable refreshment center	1 (0.5)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial-type construction, design, and styling
 - Built from thick sheets of rugged, heavy-duty, non-rusting stainless steel
 - Professional-style handles match Viking outdoor appliances
- Must be installed with locally supplied countertop
- 30"D. cabinets
 - Doors can be adjusted to mount left or right hinge
 - Fully concealed door hinges
- Drawers equipped with full extension slides
- Heavy-duty, adjustable legs (same as on indoor ranges)
- Optional clip-on toe kick included

VQBO3021

- For use with built-in 30"W. grill
 - 30-1/4"W. x 29-7/8"D. x 34-1/2"H.

VQWO3010

- For use with built-in 30"W. grill & 30"W. warming drawer
 - 30-1/4"W. x 29-7/8"D. x 34-1/2"H.

VQBO4121

- For use with built-in 41"W. grill
 - 41-7/8"W. x 29-7/8"D. x 34-1/2"H.

Model Options



VQBO3021
Grill Base*



VQWO3010
**Grill Base w/ 30"W. Warming
 Drawer Opening****



VQBO4121
Grill Base*

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

*Shown throughout with grill, sold separately (see **Installation Notes & Accessories**).

Shown throughout with grill & warming drawer, sold separately (see **Installation Notes & Accessories).



Standard Features & Accessories

All models include

- Commercial-type construction, design, and styling
 - Built from thick sheets of rugged, heavy-duty, non-rusting stainless steel
 - Professional-style handles match Viking outdoor appliances
- Must be installed with locally supplied countertop
- 30"D. cabinets
 - Doors can be adjusted to mount left or right hinge
 - Fully concealed door hinges
- Drawers equipped with full extension slides
- Heavy-duty, adjustable legs (same as on indoor ranges)
- Optional clip-on toe kick included

VQWO4120

- For use with built-in 41"W. grill & 36"W. warming drawer
 - 41-7/8"W. x 29-7/8"D. x 34-1/2"H.

VQBO5322

- For use with built-in 53"W. grill
 - 53-7/8"W. x 29-7/8"D. x 34-1/2"H.

VQWO5311

- For use with built-in 53"W. grill & 36"W. warming drawer
 - 53-7/8"W. x 29-7/8"D. x 34-1/2"H.

Model Options



VQWO4120
Grill Base w/36"W. Warming
Drawer Opening**



VQBO5322
Grill Base*



VQWO5311
Grill Base w/36"W. Warming
Drawer Opening**

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

*Shown throughout with grill, sold separately (see Installation Notes & Accessories).

**Shown throughout with grill & warming drawer, sold separately (see Installation Notes & Accessories).



★ Please see Installation Notes and Accessories for important information, including grills, warming drawers, side panels, back panels, and filler strips.

Dimensions & Specifications

PRODUCT DIMENSIONS



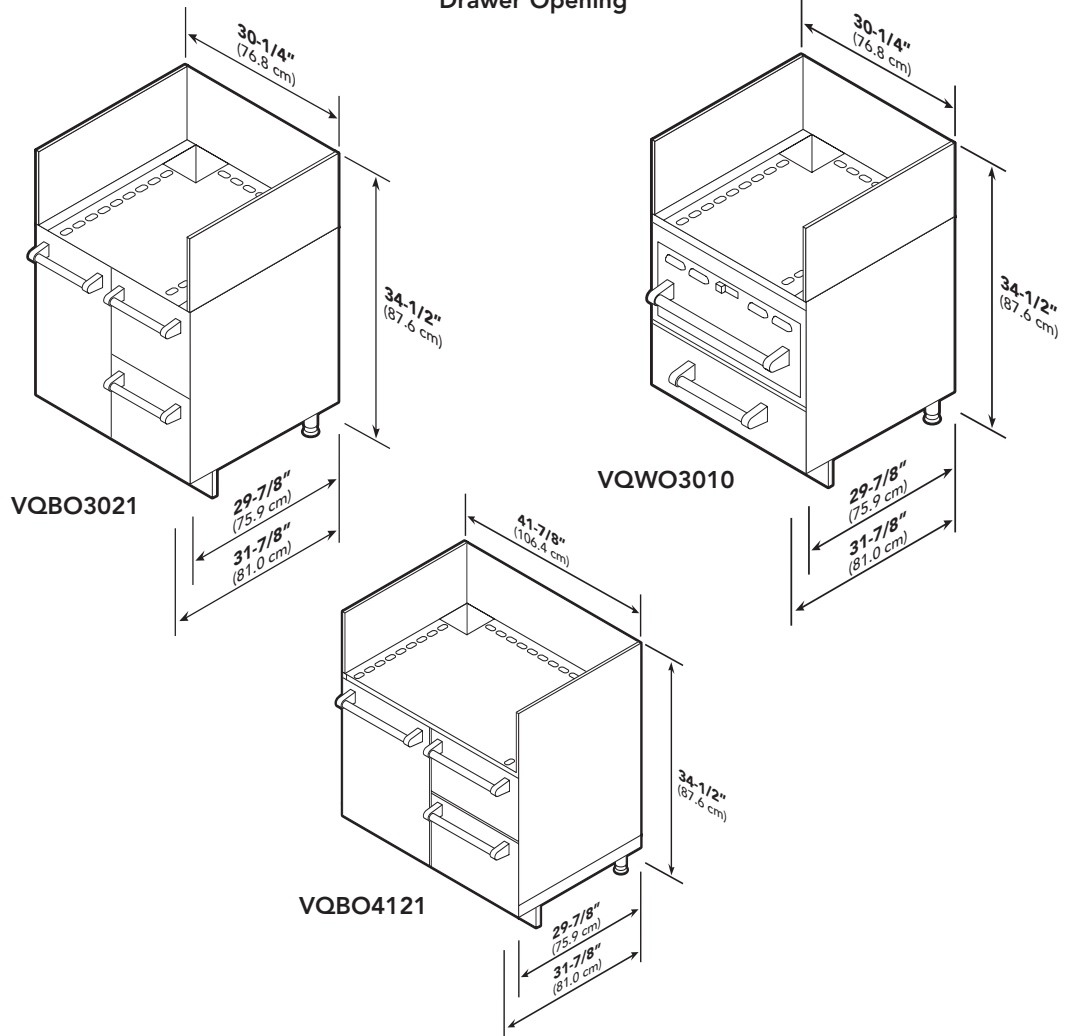
VQBO3021
Grill Base



VQWO3010
Grill Base w/ 30"W. Warming
Drawer Opening



VQBO4121
Grill Base



	VQBO3021	VQWO3010	VQBO4121
Overall width	30-1/4" (76.8 cm)	30-1/4" (76.8 cm)	41-7/8" (106.4 cm)
Overall height (from bottom)		34-1/2" (87.6 cm)	
Overall depth (from rear)		29-7/8" (75.9 cm)	
To end of handle brackets		31-7/8" (81.0 cm)	
With drawer open		53-7/8" (136.8 cm)	
Approx. ship wt. lbs. (kg)	186 (84.4)	171 (77.6)	235 (106.6)



★ Please see Installation Notes and Accessories for important information, including grills, warming drawers, side panels, and filler strips.

Dimensions & Specifications

PRODUCT DIMENSIONS



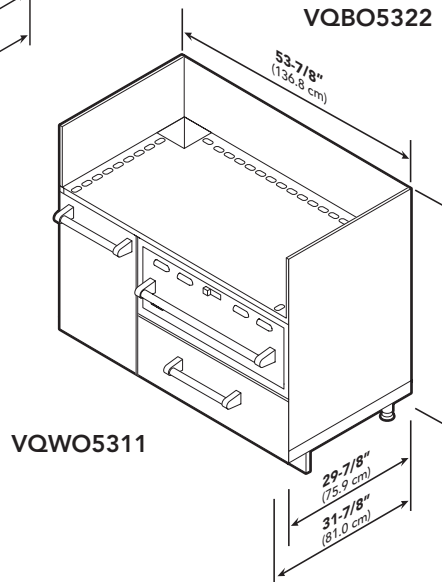
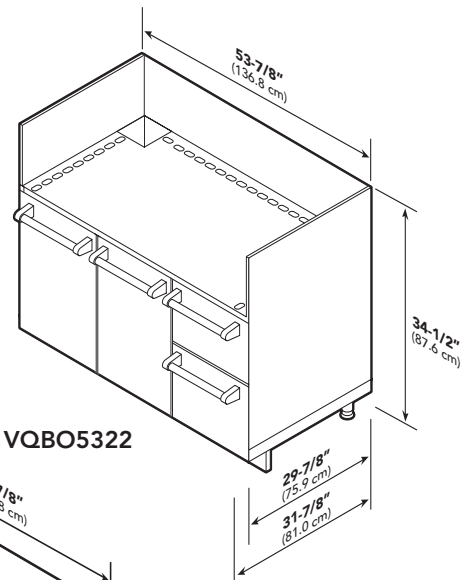
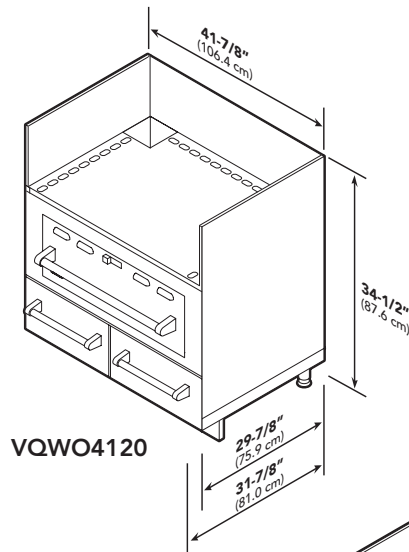
VQWO4120
Grill Base w/36"W. Warming
Drawer Opening



VQBO5322
Grill Base



VQWO5311
Grill Base w/36"W. Warming
Drawer Opening

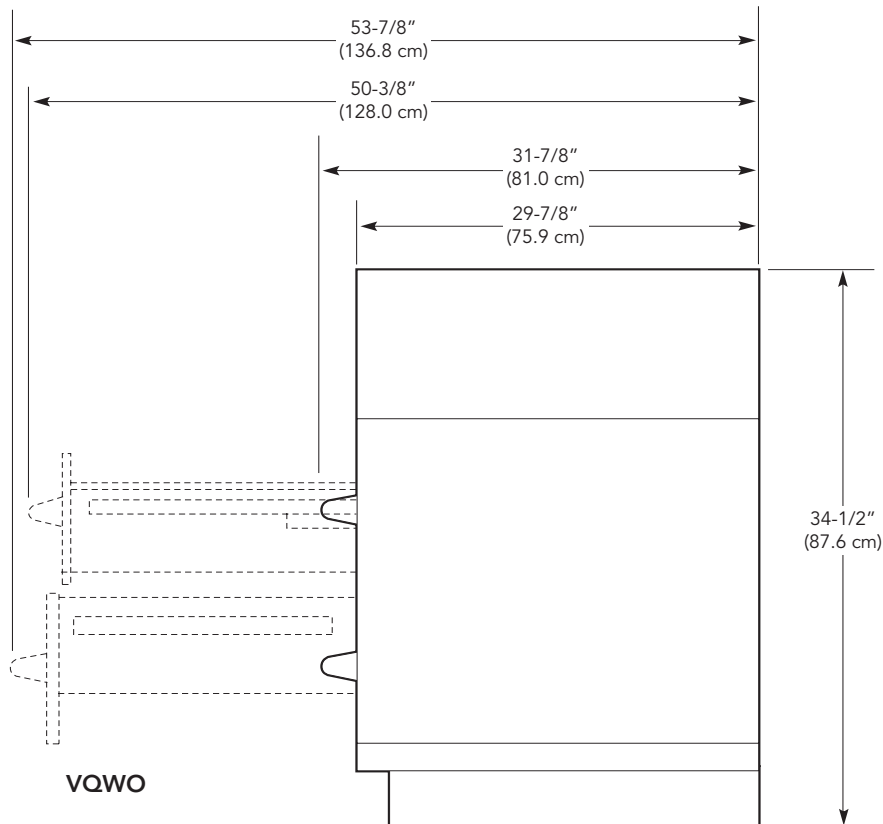
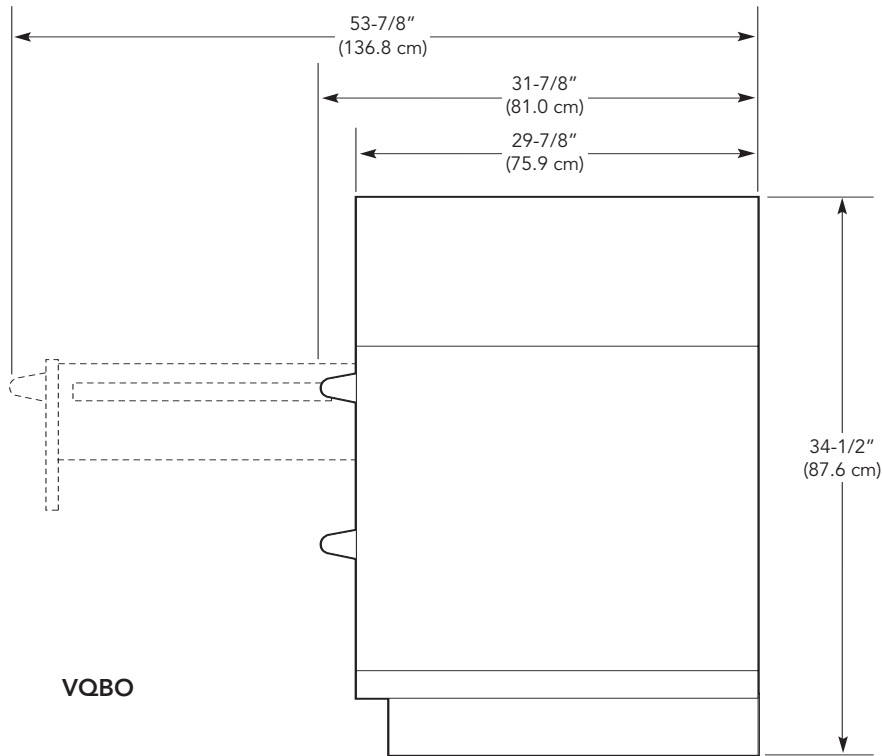


	VQWO4120	VQBO5322	VQWO5311
Overall width	41-7/8" (106.4 cm)	53-7/8" (136.8 cm)	53-7/8" (136.8 cm)
Overall height (from bottom)		34-1/2" (87.6 cm)	
Overall depth (from rear)		29-7/8" (75.9 cm)	
To end of handle brackets		31-7/8" (81.0 cm)	
With drawer open		53-7/8" (136.8 cm)	
Approx. ship wt. lbs. (kg)	226 (102.5)	279 (126.6)	265 (120.2)



Installation Requirements

DRAWER EXTENSIONS





★ Installation Notes & Accessories

Gas Grills

Note: Before installing grill onto base, remove the grill's drip tray, grates, flavor grids, and warming racks.

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VGBQ030-2T	Premium T-Series 30"W. two-burner all grill	325 (147.5)
VGBQ300-2RT	Ultra-Premium T-Series 30"W. two-burner all grill	325 (147.5)
VGBQ300-2RE	Ultra-Premium E-Series 30"W. two-burner all grill	325 (147.5)
VGIQ300-2RT	Ultra-Premium T-Series 30"W. two-burner all grill w/TruSear	325 (147.5)
VGBQ410-3RT	Ultra-Premium T-Series 41"W. three-burner all grill	380 (172.5)
VGBQ410-3RE	Ultra-Premium E-Series 41"W. three-burner all grill	380 (172.5)
VGBQ412-2RT	Ultra-Premium T-Series 41"W. two-burner grill w/side burners	350 (158.9)
VGBQ412-2RE	Ultra-Premium E-Series 41"W. two-burner grill w/ side burners	350 (158.9)
VGIQ410-3RT	Ultra-Premium T-Series 41"W. three-burner all grill w/TruSear	380 (172.5)
VGIQ410-3RE	Ultra-Premium E-Series 41"W. three-burner all grill w/TruSear	380 (172.5)
VGBQ530-4RT	Ultra-Premium T-Series 53"W. four-burner all grill	460 (208.8)
VGBQ530-4RE	Ultra-Premium E-Series 53"W. four-burner all grill	460 (208.8)
VGBQ532-3RT	Ultra-Premium T-Series 53"W. three-burner grill w/side burners	490 (222.5)
VGBQ532-3RE	Ultra-Premium E-Series 53"W. three-burner grill w/side burners	490 (222.5)
VGIQ530-4RT	Ultra-Premium T-Series 53"W. four-burner all grill w/TruSear	460 (208.8)
VGIQ530-4RE	Ultra-Premium E-Series 53"W. four-burner all grill w/TruSear	460 (208.8)
VGIQ532-3RT	Ultra-Premium T-Series 53"W. three-burner grill w/side burners & TruSear	490 (222.5)
VGIQ532-3RE	Ultra-Premium E-Series 53"W. three-burner grill w/side burners & TruSear	490 (222.5)

Warming Drawers

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VEWD173T	27"W. Outdoor warming drawer	95 (42.8)
VEWD103T	30"W. Outdoor warming drawer	108 (48.6)
VEWD163T	36"W. Outdoor warming drawer	124 (55.8)

Side Panels

- Heavy-duty stainless steel
- Panels finish sides of base cabinets at the end of a run
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VSP30	29-7/8"W. x 34-1/2"H. side panel	16 (7.3)

Back Panels

- Heavy-duty stainless steel
- For use in custom island installations
- Individual panels for each cabinet
- 3/4"-thick (adds to cabinet depth)
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VBP30	30"W. back panel (for VQBO3021/VQWO3010)	20 (9.1)
VBP41	41"W. back panel (for VQBO4121/VQWO4120)	25 (11.3)
VBP53	53"W. back panel (for VQBO5322/VQWO5311)	32 (14.5)





✪ Installation Notes & Accessories

Filler Strips, Pieces, & Outer Corner Panel Kits

- Strips separate cabinets and create turns
- Mount sides flush with doors, NOT cabinet face
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VCF90	Corner filler piece (each side is 4"W.)—for 90° bends	5 (2.3)
VCF135	Corner filler piece (each side is 4"W.)—for 135° bends	5 (2.3)
VFLR4	General filler strip (4"W.)—for separating appliance-based cabinets	5 (2.3)
VBPFLR4	4"W. back panel (for use w/VFLR4)	5 (2.3)
VOCF90	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 90° angle and adding countertop support	40 (18.1)
VOCF135	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 135° angle and adding countertop support	40 (18.1)

WARRANTY SUMMARY*

- One-year full warranty—complete product
- Two-year limited warranty—door hinges and drawer slides
- Lifetime limited warranty—rust through on all stainless steel components
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial-type construction, design, and styling
 - All cabinets are constructed completely of heavy-duty stainless steel
 - Professional-style handle(s) match the look of Viking outdoor appliances
- 30"D.
- Heavy-duty, adjustable legs (same as used on ranges)
- Cabinets must be installed with locally-supplied countertop
- Optional clip-on toe kick included

VBBO1601 model includes

- Accommodates Viking 15"W. outdoor side burner and TruSear griller
- Drawer (one) equipped with full extension slides

VBBO2602 model includes

- Accommodates Viking outdoor 24"W. wok/cooker, refreshment center, 24"W. rangetop, and TruSear griller
- Drawers (two) equipped with full extension slides

VURO2400 model includes

- Accommodates Viking outdoor 15"W. beverage center and ice machine.
- Door may be adjusted to mount left or right hinge
- Fully-concealed hinges

VURO3200 model includes

- Accommodates Viking outdoor 24"W. beverage center, beverage center/icemaker combo, and beverage dispenser
- Door may be adjusted to mount left or right hinge
- Fully-concealed hinges

Model Options



VBBO1601*
Base for Side Burner or 15"W. TruSear™ Griller



VBBO2602**
Base for Wok Top/Cooker, 24"W. Refreshment Center, 24"W. Rangetop, or 24"W. TruSear™ Griller



VURO2400***
Base for 15"W. refrigeration products



VURO3200****
Base for 24"W. refrigeration products

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

*Shown throughout with VGSB152T (15"W. side burners), sold separately

**Shown throughout with VGWT241T (24"W. wok top), sold separately

***Shown throughout with VUAR150T (15"W. beverage center), sold separately

****Shown throughout with VUAR140T (24"W. beverage center), sold separately

For compatible cooking and refrigeration products see **Installation Notes & Accessories**.





★ Please see Installation Notes and Accessories for important information, including cooking products, side panels, and filler strips.

Dimensions & Specifications

PRODUCT DIMENSIONS



VBBO1601
Base for Side Burner or 15"W. TruSear™ Griller



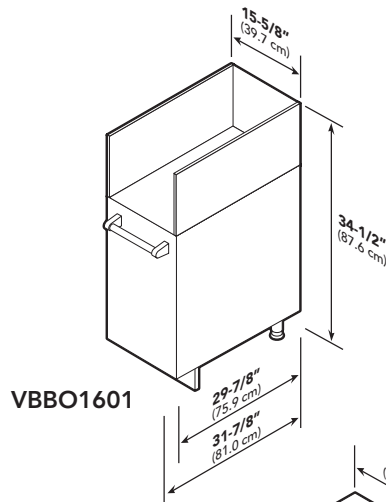
VBBO2602
Base for Wok Top/Cooker, 24"W. Refreshment Center, 24"W. Rangetop, or 24"W. TruSear™ Griller



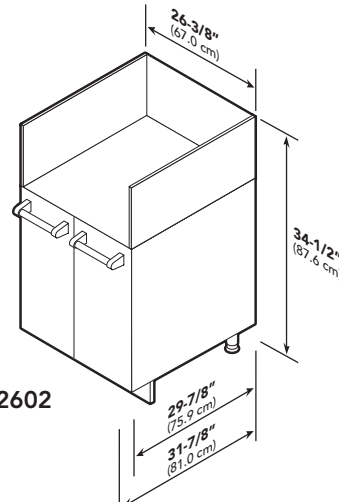
VURO2400
Base for 15"W. refrigeration products



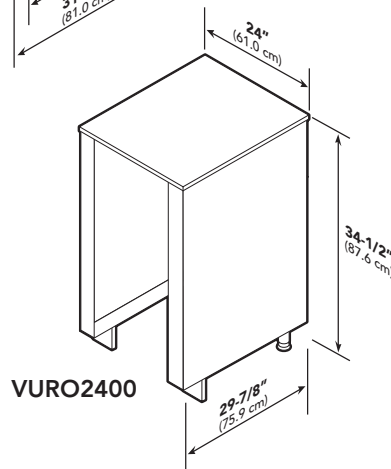
VURO3200
Base for 24"W. refrigeration products



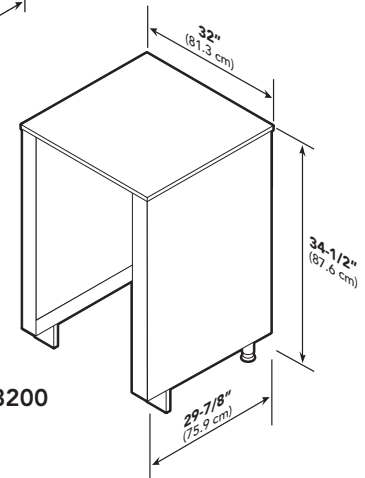
VBBO1601



VBBO2602



VURO2400



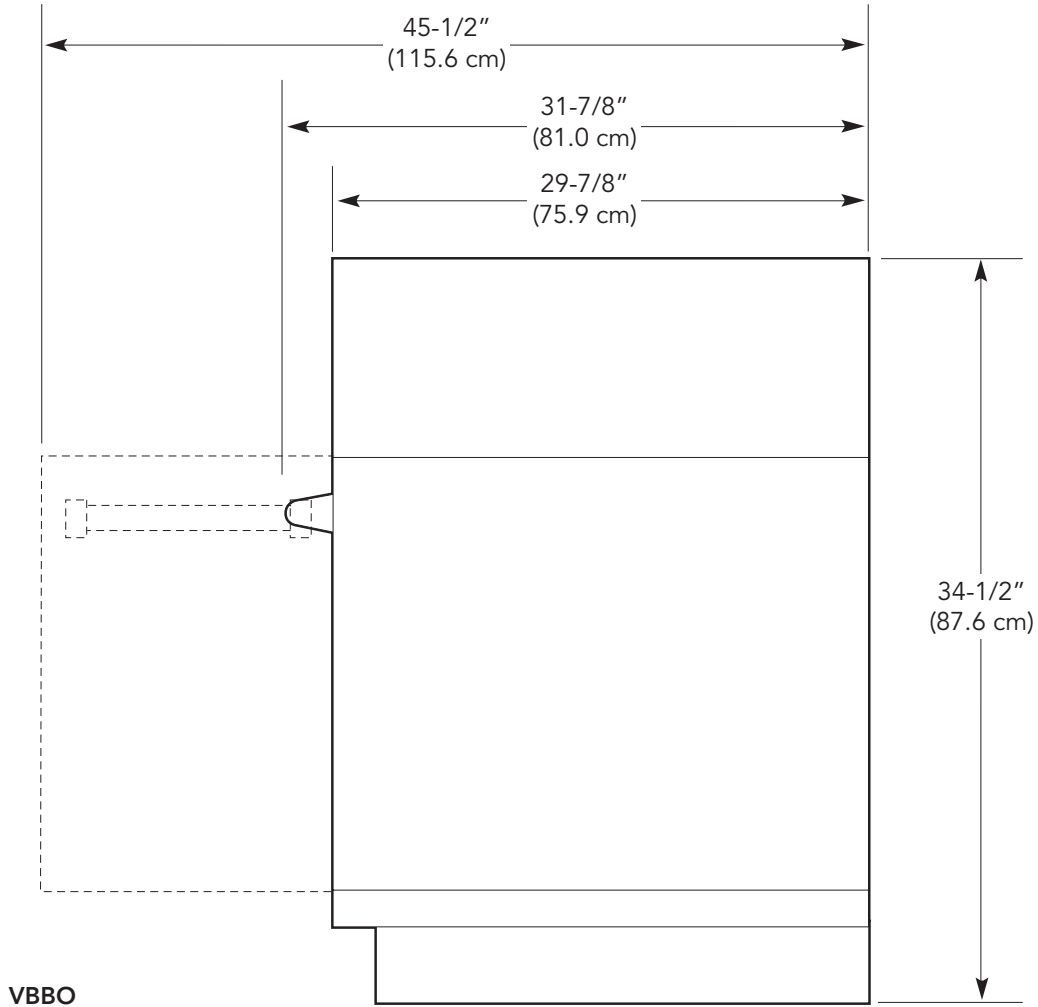
VURO3200

	VBBO1601	VBBO2602	VURO2400	VURO3200
Overall width	15-5/8" (39.7 cm)	26-3/8" (67.0 cm)	24" (61.0 cm)	32" (81.3 cm)
Overall height (from bottom)	34-1/2" (87.6 cm)			
Overall depth (from rear)	29-7/8" (75.9 cm)			
To end of handle brackets	31-7/8" (81.0 cm)	31-7/8" (81.0 cm)	N/A	N/A
Approx. ship wt. lbs. (kg)	104 (47.2)	160 (72.6)	115 (52.2)	125 (56.7)



Dimensions & Specifications

DOOR SWING





✦ Installation Notes & Accessories

Cooking Products

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VGSB152T	15"W. side burners (compatible with VBBO1601)	80 (36.3)
VGRT244T	24"W. rangetop (compatible with VBBO2602)	160 (72.0)
VGWT241T	24"W. wok/cooker (compatible with VBBO2602)	80 (36.3)
VGIB151T	15"W. TruSear griller (compatible with VBBO1601)	80 (36.3)
VGIB242T	24"W. TruSear griller (compatible with VBBO2602)	160 (72.0)

Refrigeration Products

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VBRC241	24"W. refreshment center (compatible with VBBO2602)	82 (36.9)
VUAR150T	15"W. beverage center (compatible with VURO2400)	110 (49.5)
VUAR140T	24"W. beverage center (compatible with VURO3200)	140 (63.0)
VURI140T	24"W. beverage center/icemaker (compatible with VURO3200)	140 (63.0)
VUIM150T	15"W. ice machine (compatible with VURO2400)	110 (49.5)

Side Panels

- Heavy-duty stainless steel
- Panels finish sides of base cabinets at the end of a run
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VSP30	29-7/8"W. x 34-1/2"H. side panel	16 (7.3)

Back Panels

- Heavy-duty stainless steel
- For use in custom island installations
- Individual panels for each cabinet
- 3/4"-thick (adds to cabinet depth)
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VBP16	16"W. back panel (for VBBO1601)	10 (3.7)
VBP24	24"W. back panel (for VURO2400)	15 (6.8)
VBP26	26"W. back panel (for VBBO2602)	17 (7.7)
VBP32	32"W. back panel (for VURO3200)	21 (9.5)





✦ Installation Notes & Accessories

Filler Strips, Pieces, & Other Corner Panel Kits

- Strips separate cabinets and create turns
 - Mount sides flush with doors, NOT cabinet face
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VCF90	Corner filler piece (each side is 4"W.)—for 90° bends	5 (2.3)
VCF135	Corner filler piece (each side is 4"W.)—for 135° bends	5 (2.3)
VFLR4	General filler strip (4"W.)—for separating appliance-based cabinets	5 (2.3)
VBPFLR4	4"W. back panel (for use w/VFLR4)	5 (2.3)
VOCF90	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 90° angle and adding countertop support	40 (18.1)
VOCF135	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 135° angle and adding countertop support	40 (18.1)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through all stainless steel components
- Two-year limited warranty—door hinges and drawer slides
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—STORAGE

Electric Smoker & Gas Oven Towers



Standard Features & Accessories

All models include

- Commercial-type construction, design, and styling
 - All cabinets are constructed completely of heavy-duty stainless steel
 - Professional-style handle(s) match the look of Viking outdoor appliances
- 30"D.
- Heavy-duty, adjustable legs (same as used on ranges)
- Cabinets must be installed with locally-supplied countertop
- Optional clip-on toe kick included

VEUO3202 model includes

- Accommodates Viking outdoor smoker oven
- Doors (two) may be adjusted to mount left or right hinge
 - Fully-concealed hinges

VERO3200 model includes

- Accommodates Viking outdoor smoker oven & 24"W. beverage center or beverage center/icemaker combo (sold separately)

VGUO3202 model includes

- Accommodates Viking outdoor gas oven

- Doors (two) may be adjusted to mount left or right hinge
 - Fully-concealed hinges

VGRO3200 model includes

- Accommodates Viking outdoor gas oven & 24"W. beverage center or beverage center/icemaker combo (sold separately)

Model Options



VEUO3202*
Tower for smoker oven
(w/storage access)



VERO3200**
Tower for smoker oven
(w/24"W. refrigeration access)



VGUO3202***
Tower for gas oven
(w/storage access)



VGRO3200****
Tower for gas oven
(w/24"W. refrigeration access)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

*Shown throughout with VEOS100T (smoker oven), sold separately.

**Shown throughout with VEOS100T (smoker oven) and VUAR140T (24"W. beverage center), both sold separately.

***Shown throughout with VGSO260T (gas oven), sold separately.

****Shown throughout with VGSO260T (gas oven) and VUAR140T (24"W. beverage center), both sold separately.

For compatible cooking and refrigeration products see **Installation Notes & Accessories**.





★ Please see Installation Notes and Accessories for important information, including ovens, side panels, and filler strips.

Dimensions & Specifications

PRODUCT DIMENSIONS



VEUO320
Tower for
smoker oven
(w/storage access)



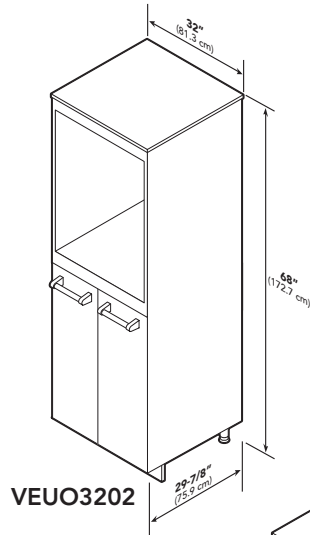
VERO3200
Tower for
smoker oven
(w/24"W.
refrigeration access)



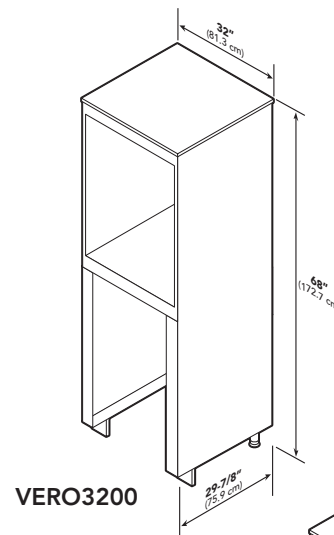
VGUO3202
Tower for
gas oven
(w/storage access)



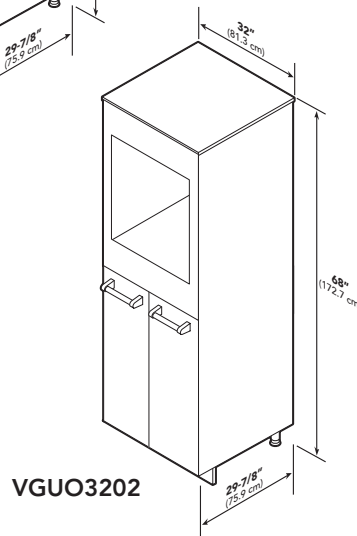
VGRO3200
Tower for
gas oven
(w/24"W.
refrigeration access)



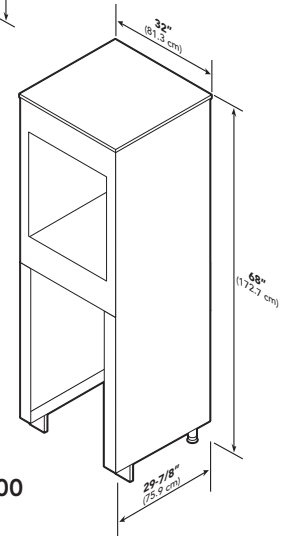
VEUO3202



VERO3200



VGUO3202



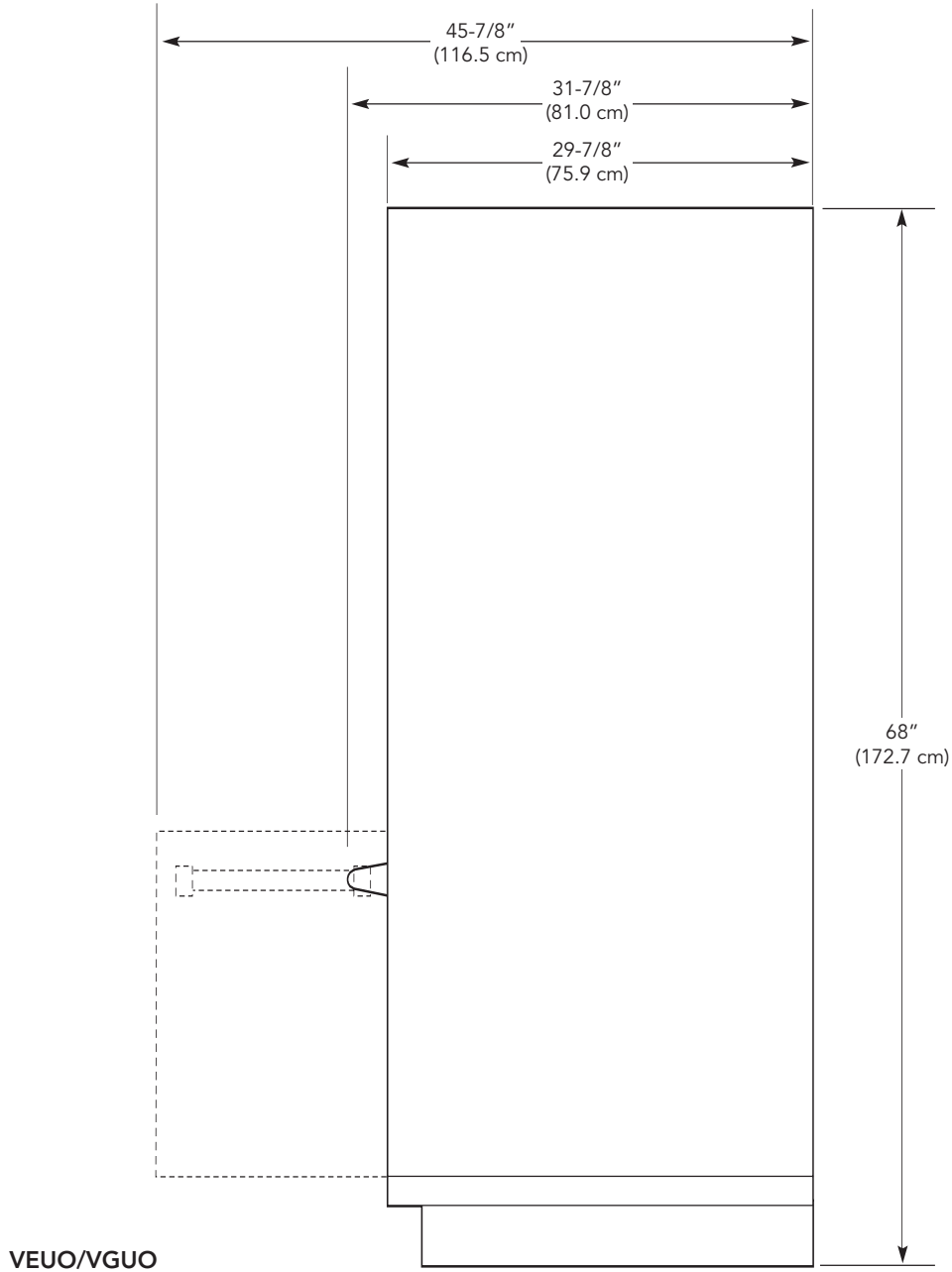
VGRO3200

	VEUO3202	VERO3200	VGUO3202	VGRO3200
Overall width	32" (81.3 cm)			
Overall height (from bottom)	68" (172.7 cm)			
Overall depth (from rear)	29-7/8" (75.9 cm)			
To end of handle brackets	31-7/8" (81.0 cm)	N/A	31-7/8" (81.0 cm)	N/A
With door open	N/A	45-7/8" (116.5 cm)	N/A	45-7/8" (116.5 cm)
Approx. ship wt. lbs. (kg)	295 (133.8)	271 (122.9)	295 (133.8)	271 (122.9)



Dimensions & Specifications

DOOR SWING





✦ Installation Notes & Accessories

Ovens

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VEOS100T	smoker oven (compatible with VEUE03202 & VERO3200)	260 (117.0)
VGSO260T	outdoor gas oven (compatible with VGUE03202 & VGRO3200)	196 (88.2)

Beverage Centers

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VUAR140T	24"W. beverage center (compatible with VERO/VGRO3200)	140 (63.0)
VURI140T	24"W. beverage center/icemaker (compatible with VERO/VGRO3200)	140 (63.0)

Side Panels

- Heavy-duty stainless steel
- Panels finish sides of base cabinets at the end of a run
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VTHP30	29-7/8"W. x 34"H. half side panel (for use when countertop runs into tower)	15 (6.8)
VTSP30	29-7/8"W. x 68"H. full side panel (for use at end of run)	33 (14.9)

Back Panels

- Heavy-duty stainless steel
- For use in custom island installations
- Individual panels for each cabinet
- 3/4"-thick (adds to cabinet depth)
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VTBP32	32"W. x 68"H. back panel (for oven towers)	34 (15.4)

Filler Strips, Pieces, & Other Corner Panel Kits

- Strips separate cabinets and create turns
 - Mount sides flush with doors, NOT cabinet face
- VOCF90 & VOCF135 shipped with two unattached side panels
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VCF90	Corner filler piece (each side is 4"W.)—for 90° bends	5 (2.3)
VCF135	Corner filler piece (each side is 4"W.)—for 135° bends	5 (2.3)
VFLR4	General filler strip (4"W.)—for separating appliance-based cabinets	5 (2.3)
VBPFLR4	4"W. back panel (for use w/VFLR4)	5 (2.3)
VOCF90	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 90° angle and adding countertop support	40 (18.1)
VOCF135	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 135° angle and adding countertop support	40 (18.1)

WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components
- Two-year limited warranty—door hinges & drawer slides
- Ninety-day limited warranty—cosmetic parts (glass, painted, & decorative items)

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





Standard Features & Accessories

All models include

- Commercial-type construction, design, and styling
 - All cabinets are constructed completely of heavy-duty stainless steel
 - Professional-style handle(s) match the look of Viking outdoor appliances
- 30"D.
- Provides essential counter and storage space
- Heavy-duty, adjustable legs (same as used on ranges)
- Cabinets must be installed with locally-supplied countertop
- Optional clip-on toe kick included

VBO1811 model

- For use in general cabinet runs
- One drawer equipped with full extension slides
- One door

VBO1830 model

- For use in general cabinet runs
- Three drawers equipped with full extension slides

VSBO2402/3602 models

- For general use in cabinet runs
- Accommodates multiple sink sizes (sold separately)
- Two doors may be adjusted to mount left or right hinge
 - Fully-concealed hinges

VTPO1810 model

- For general use in cabinet runs
- Accommodates two trash bins (included)
- Drawer (one) equipped with full extension slides

Model Options



VBO1811
18"W. base cabinet
(one-drawer, one-door)



VBO1830
18"W. base cabinet
(three-drawer)



VSBO2402/3602*
24"W./36"W.
sink cabinets



VTPO1810
18"W. trash
pullout cabinet

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)

*Shown throughout with sink, sold separately.



★ Please see Installation Notes and Accessories for important information, including side panels and filler strips.

Dimensions & Specifications

PRODUCT DIMENSIONS



VBO1811
18"W. base cabinet
(one-drawer, one-door)



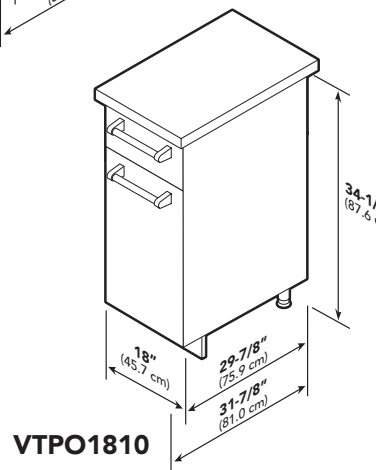
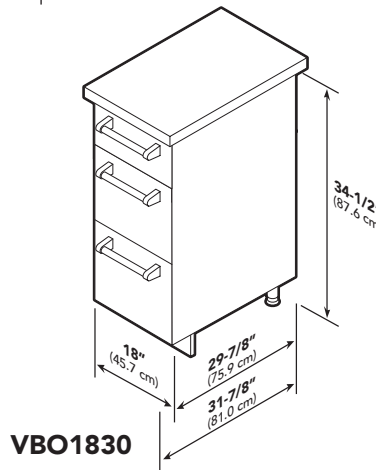
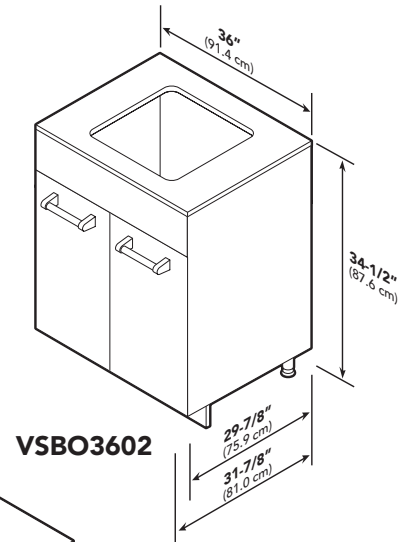
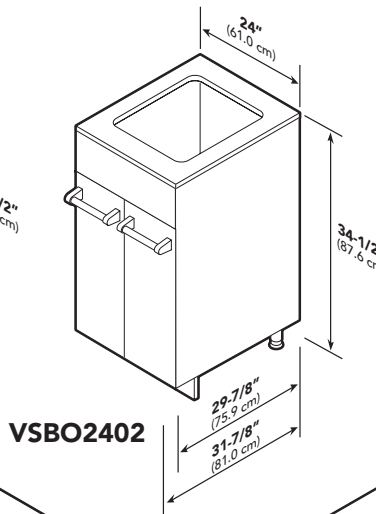
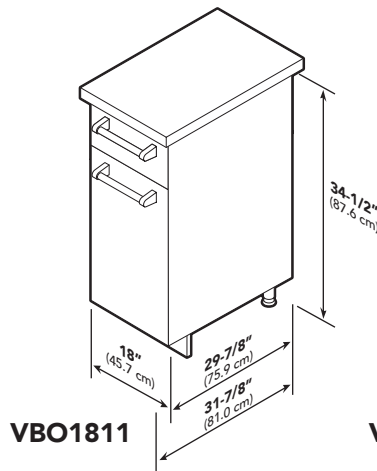
VBO1830
18"W. base cabinet
(three-drawer)



VSBO2402/3602
24"W./36"W.
sink cabinets



VTPO1810
18"W. trash
pullout cabinet

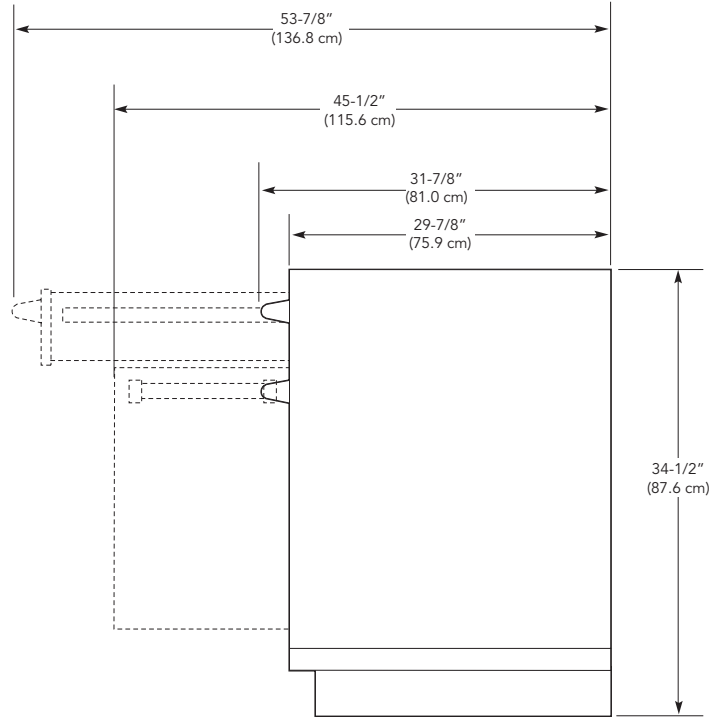


	VBO1811	VBO1830	VSBO2402	VSBO3602	VTPO1810
Overall width (including doors)	18" (45.7 cm)	18" (45.7 cm)	24" (61.0 cm)	36" (91.4 cm)	18" (45.7 cm)
Overall height (from bottom)	34-1/2" (87.6 cm)				
Overall depth (from rear)	29-7/8" (75.9 cm)				
To end of handle brackets	31-7/8" (81.0 cm)				
With drawer open	53-7/8" (136.8 cm)				
Approx. ship wt. lbs. (kg)	141 (63.7)	156 (70.8)	165 (74.8)	180 (81.7)	145 (65.8)

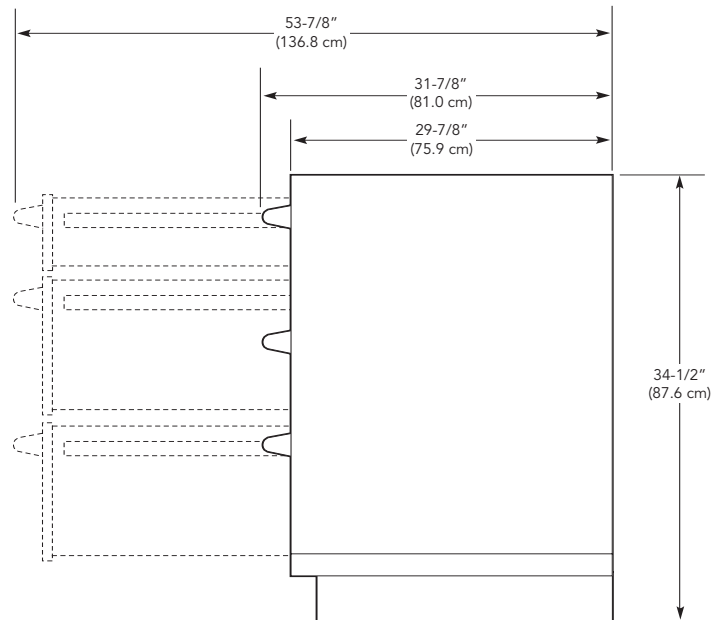


Dimensions & Specifications

DRAWER EXTENSION & DOOR SWING



VBO1811

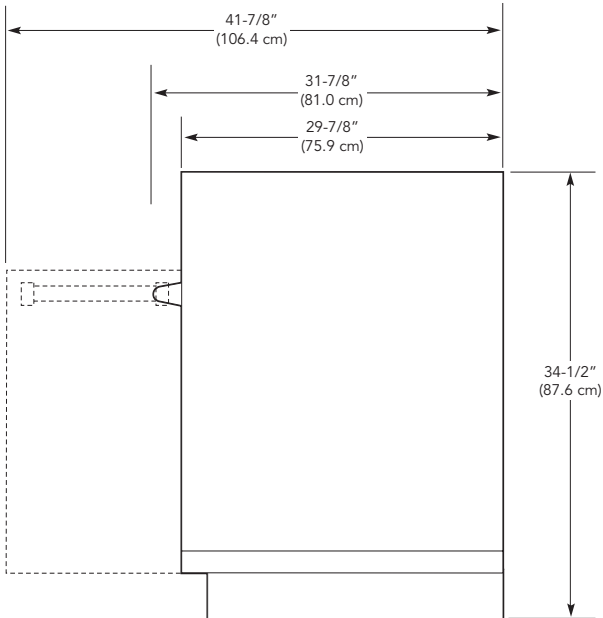


VBO1830

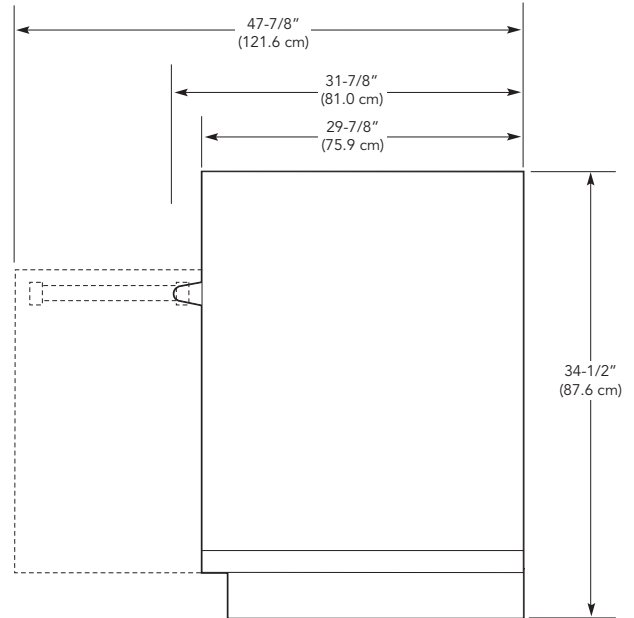


Dimensions & Specifications

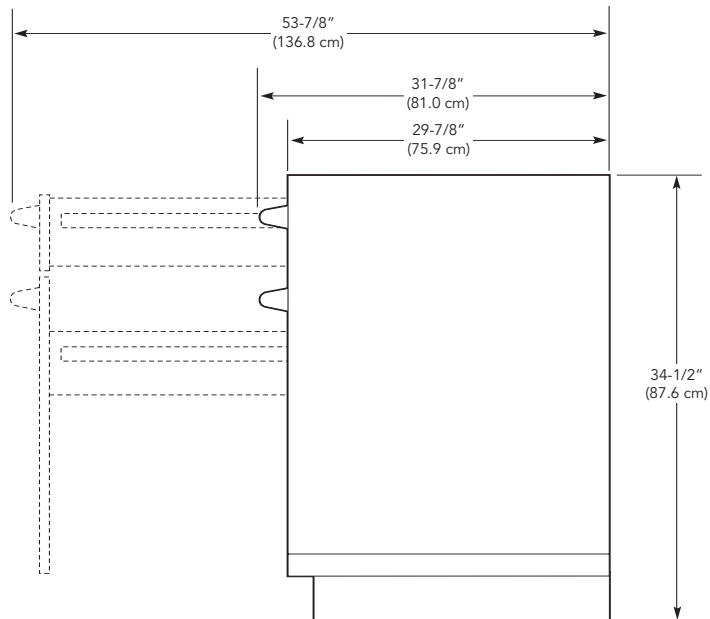
DRAWER EXTENSION & DOOR SWING



VSBO2402



VSBO3602



VTPO1810



✦ Installation Notes & Accessories

Side Panels

- Heavy-duty stainless steel
- Panels finish sides of base cabinets at the end of a run
- Fit flush into recessed sides of cabinets
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VSP30	30"W. x 29-3/4"H. side panel	16 (7.3)

Back Panels

- Heavy-duty stainless steel
- For use in custom island installations
- Individual panels for each cabinet
- 3/4"-thick (adds to cabinet depth)
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VBP18	18"W. back panel (for VBO1811/1830 & VTPO1810)	12 (5.4)
VBP24	24"W. back panel (for VSBO2402)	15 (6.8)
VBP36	36"W. back panel (for VSBO3602)	23 (10.4)

Filler Strips, Pieces, & Other Corner Panel Kits

- Strips separate cabinets and create turns
 - Mount sides flush with doors, NOT cabinet face
- Fit flush into recessed sides of cabinets
- VOCF90 & VOCF135 shipped with two unattached back panels
- Optional clip-on toe-kick included

Model	Description	Approx. ship wt. lbs. (kg)
VCF90	Corner filler piece (each side is 4"W.)—for 90° bends	5 (2.3)
VCF135	Corner filler piece (each side is 4"W.)—for 135° bends	5 (2.3)
VFLR4	General filler strip (4"W.)—for separating appliance-based cabinets	5 (2.3)
VBPFLR4	4"W. back panel (for use w/VFLR4)	5 (2.3)
VOCF90	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 90° angle and adding countertop support	40 (18.1)
VOCF135	Outer corner filler panel kit (each side is 4"W.)— for connecting 2 back panels at 135° angle and adding countertop support	40 (18.1)

WARRANTY SUMMARY*

- One-year full warranty—complete product (w/in-home repairs)
- Lifetime limited warranty—all stainless steel components (includes rust-through)
- Two-year limited warranty—door hinges/drawer slides
- Ninety-day limited warranty—cosmetic parts (glass, painted, & decorative items)

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.





OUTDOOR—STORAGE

Built-In Storage Drawer & Access Doors



Standard Features & Accessories

Storage Drawers include

- Available widths match the outdoor warming drawers and provide a consistent look
- Extra-large storage capacity—perfect for storing barbeque tools, seasonings, and other grilling accessories
 - SD170T—2.2 cu. ft.
1.7 cu. ft.
 - SD100T—2.4 cu. ft.
1.9 cu. ft.
 - SD160T—3.0 cu. ft.
2.4 cu. ft.
- Can be installed indoors also
- Entire drawer removes for easy cleaning

- Constructed of durable 18-gauge, stainless steel for commercial-style construction, design, and styling
- Sealed to protect contents from the elements
- Equipped with a latch to keep drawers securely closed
- Stainless steel roller-bearing glides for smooth drawer operation

Access Doors include

- For installation with Viking Outdoor products
- Door(s) coordinate with other Viking outdoor products
- Rugged, stainless steel construction
- Tubular handle(s)

- Each door measures approx. 16"W. x 20"H.
- Hidden pivot point hinges
 - On AD1620T model, the door can be mounted with left or right door swing

Model Options



Storage Drawer



AD1620T
Single Access Door



AD2820T
Double Access Doors

FINISH DETAILS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate and handle/brackets. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

If ordering optional brass trim, specify code at end (SD170T-BR).





★ Please see Installation Notes and Accessories for important information, including grills.

Dimensions & Specifications

PRODUCT DIMENSIONS



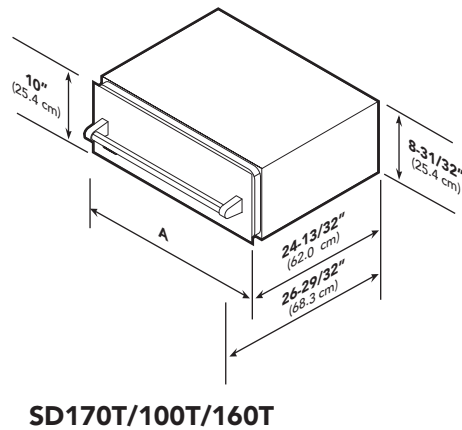
Storage Drawer



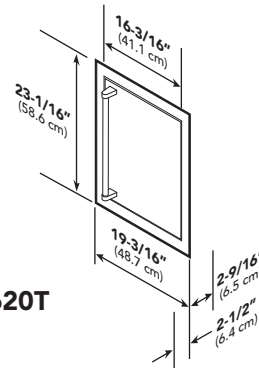
AD1620T
Single Access Door



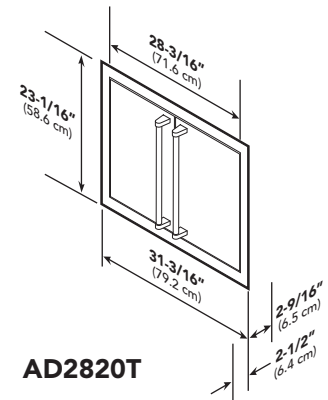
AD2820T
Double Access Doors



SD170T/100T/160T



AD1620T



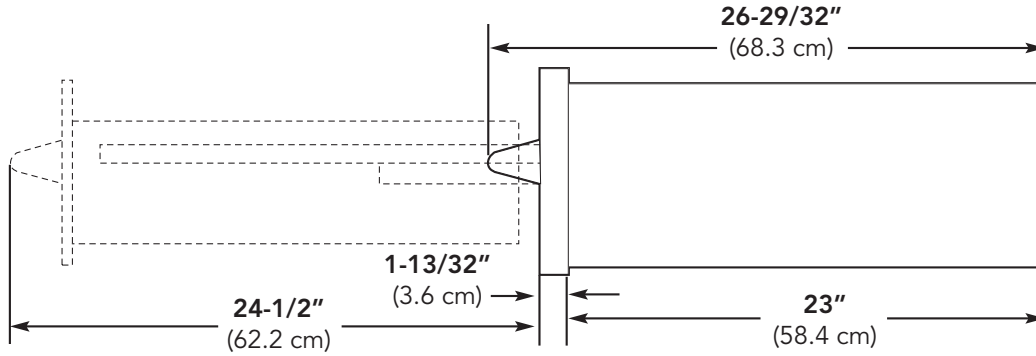
AD2820T

	SD170T	SD100T	SD160T
Overall width (A)	26-1/2" (67.3 cm)	29-1/2" (74.9 cm)	35-1/4" (89.5 cm)
Overall height (from bottom)	10" (25.4 cm)		
Overall depth (from rear)			
To front edge of trim	24-13/32" (62.0 cm)		
To end of handle	26-29/32" (68.3 cm)		
With drawer fully extended	49-3/32" (124.7 cm)		
Interior dimensions			
Interior width	21-3/8" (54.3cm)	24-1/2" (62.2cm)	30-1/8" (76.5cm)
Interior height	5-7/8" (5.9cm)		
Interior depth	23" (58.4cm)		
Approx. ship weight lbs. (kg)	86 (38.7)	97 (43.5)	112 (50.4)
	AD1620T	AD2820T	
Overall width (including trim)	19-3/16" (48.7 cm)	31-3/16" (79.2 cm)	
Door(s) only	16-3/16" (41.1 cm)	28-3/16" (71.6 cm)	
Overall height (including trim)	23-1/16" (58.6 cm)		
Door(s) only	20-3/16" (50.9 cm)		
Overall depth (recessed)	2-9/16" (6.5 cm)		
From cabinet front to end of handle	2-1/2" (6.4 cm)		
With door fully open	15-7/16" (39.2 cm)	13-3/8" (34.0 cm)	
Approx. ship weight lbs. (kg)	50 (22.5)	75 (32.8)	

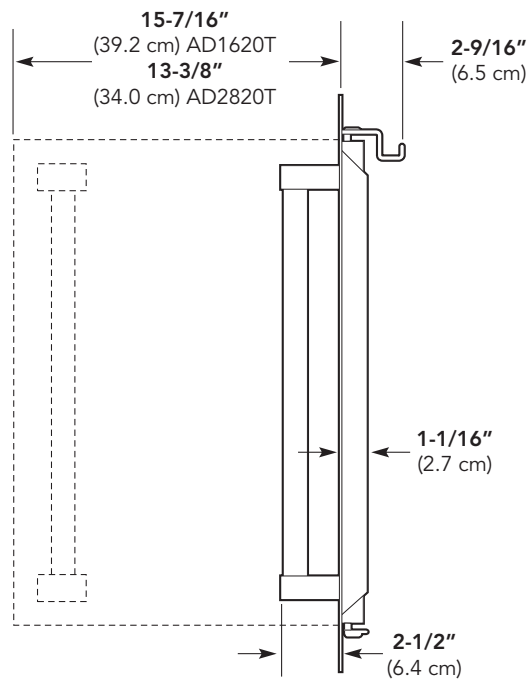


Dimensions & Specifications

DRAWER EXTENSION & DOOR SWING



SD170T/100T/160T



AD1620T/2820T



UTILITY REQUIREMENTS



GAS
• Not applicable



ELECTRICAL
• Not applicable



PLUMBING
• Not applicable

Installation Requirements

ACCESS REQUIREMENTS



Storage Drawer

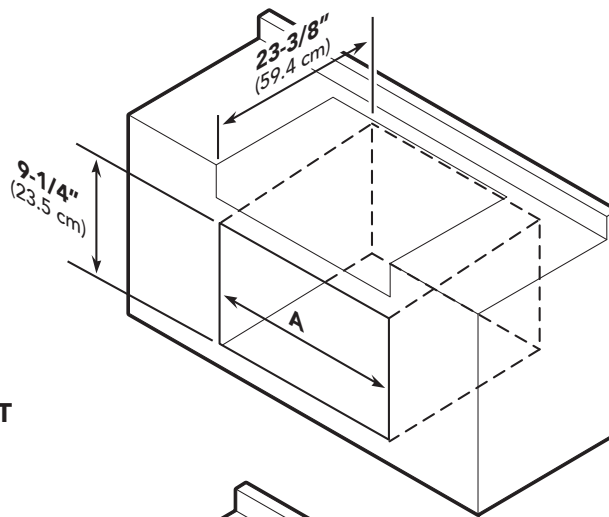


AD1620T
Single Access Door

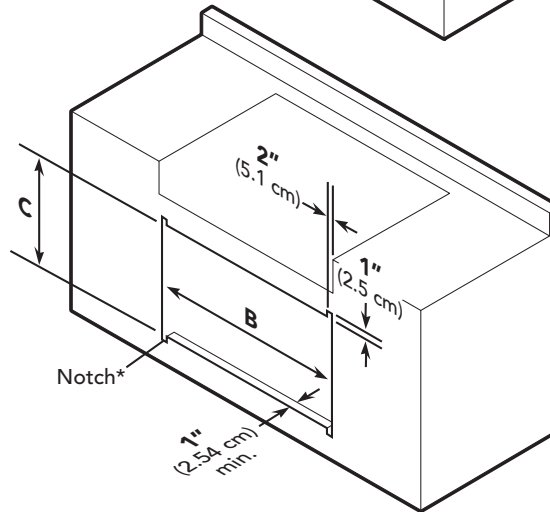


AD2820T
Double Access
Doors

SD170T/100T/160T



AD1620T/2820T



	SD170T	SD100T	SD160T
Cutout width (A)	25" (63.5)	28" (71.1 cm)	33-3/4" (85.7 cm)
Cutout height	9-1/4" (23.5 cm)		
Cutout depth	23-3/8" (59.4 cm)		
	AD1620T	AD2820T	
Cutout width (including notches*) (B)	16-1/4" (41.3 cm) min. to 18-1/4" (46.4 cm) max.	28-1/4" (71.8 cm) min. to 30-1/4" (76.8 cm) max.	
Cutout height (opening only) (C)	20-1/4" (51.4 cm) min. to 20-1/2" (52.1 cm) max.		
Cutout depth	1" (2.54 cm)		



OUTDOOR—STORAGE

Built-In Storage Drawer & Access Doors



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