



Standard Features & Accessories

All models include

- 25,000 BTU stainless steel grill burners produce intense searing heat across entire grilling surface
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Rotisserie 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
- Removable smoker box accommodates wood chips or large wood chunks
- Smoker box can be replaced with grilling grate for use of entire grill surface
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - o Perforated design allows heat to spread quickly and evenly across entire surface
- Chrome-plated warming rack – reinforced by heavy-duty rack supports
- Thermometer located on canopy indicates the best zones for warming, smoking, and grilling
- Commercial styling and construction
 - o Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - o Hood is slightly slanted to prevent water from accumulating on top of grill
 - o All models can be built into any type of enclosure without the need of an insulated jacket – a Viking exclusive
 - o No assembly required
- Easy maintenance and cleanup
 - o New and improved Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - o Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking
- o 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

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
 - o Heavy-duty, porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots
 - o Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
 - o Removable stainless steel cover provides additional protection from the elements

Model Options



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



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



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



VGIQ412-2RT*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
 - o 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 (VGBQ4103RTNSS). If ordering optional brass trim, specify code at end (VGBQ4103RTNSSBR).





Standard Features & Accessories

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 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 (41" and 53" wide models) w/porcelain "V" grates and stainless steel cover
- 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 (T-Series only)

E-Series only

- 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
- E-Series numerical thermometer gives even more precise temperatures for grilling, smoking, and warming

Model Options



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



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



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



VGIQ412-2RT*
T-Series Two-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 (VGBQ4103RTNSS).
If ordering optional brass trim, specify code at end (VGBQ4103RTNSSBR).





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.



VGBO 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



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



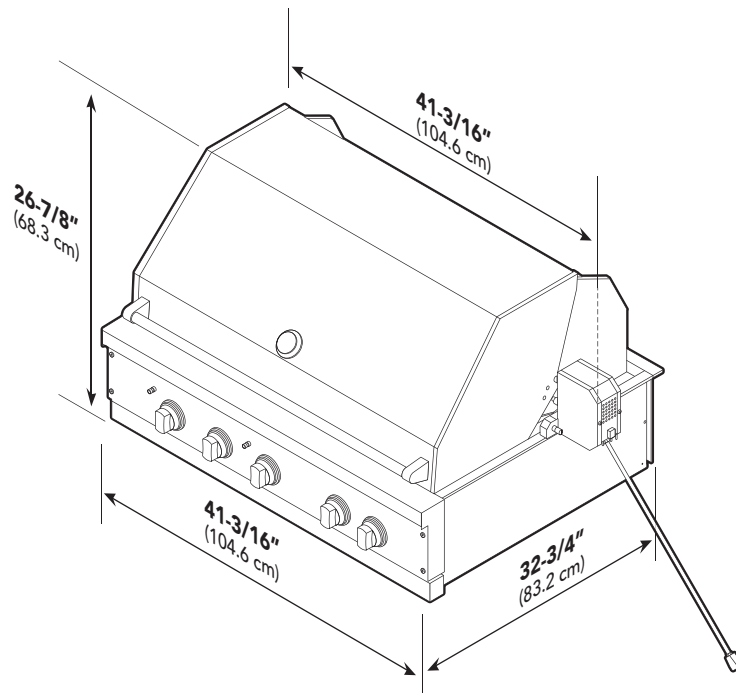
VGBO412-2RT/E*
T-Series/E-Series
Two-Burner Grill
w/Side Burners



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



VGIQ412-2RT*
T-Series
Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)



	VGBO410-3RT	VGBO412-2RT/E	VGIQ410-3RT/E	VGIQ412-2RT
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			32-3/4" (83.2 cm)	
Approx. ship wt. lbs. (kg)	380 (172.5)	350 (158.9)	380 (172.5)	350 (158.9)





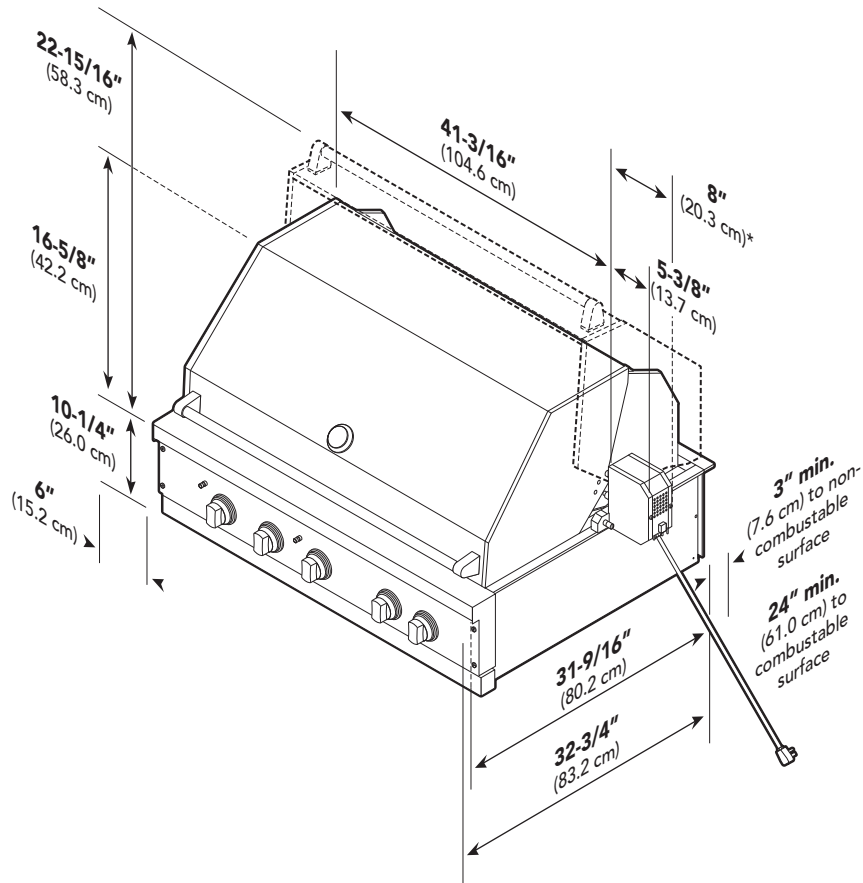
OUTDOOR—COOKING

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



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



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

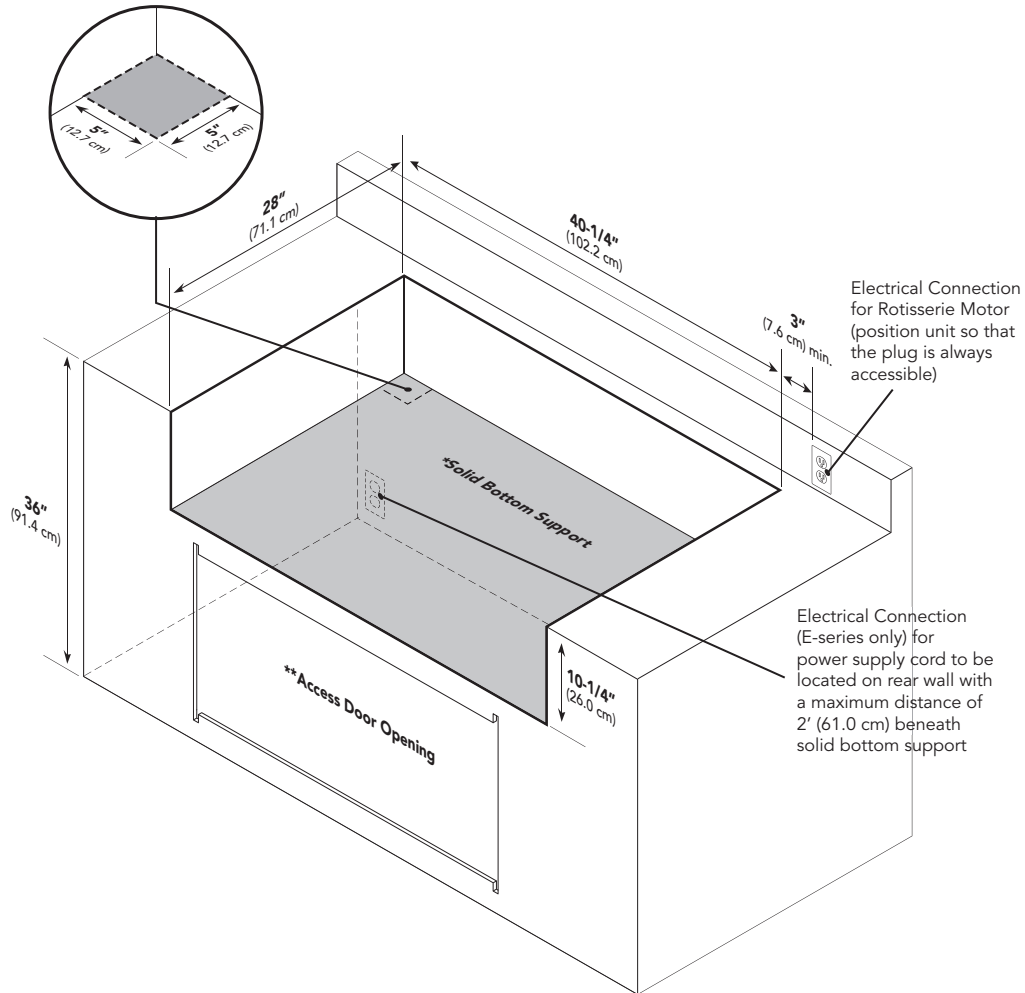


VGIO410-3RT/E*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)



VGIO412-2RT*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)

Gas Inlet and Power Cord
Location Area



*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



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



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



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



VGIO412-2RT*
T-Series Two-Burner Grill
w/Side Burners
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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
 - 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 120 VAC/60 Hz
 - Grill max. amp usage
 - VGBO/VGIO410—2.2
 - VGBO/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

VGBO410-3RT

VGBO412-2RT/E

VGIO410-3RT/E

VGIO412-2RT

Burner rating

Standard SS grill burners (each)
Smoker burner (split standard)
GourmetGlo™ rotisserie burner
Side grill burners (each)
TruSear infrared burner

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

25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) 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





★ 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)





OUTDOOR—COOKING

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



✪ Installation Notes & Accessories

SS Grill Grates

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

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



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