

Viking outdoor products



Professional Performance for the Home™



Outdoor gas grills



VGBQ 76 CM, 104 CM, AND 135 CM WIDTHS

Commercial-type cooking power

- 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
- Rotisseries are standard on all models; the rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, a heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
- The infrared burner is a reliable, electronically ignited one-piece design
- The rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action, and the rod is fully enclosed within the grill, a Viking exclusive feature
- The 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

New and improved smoker tray features its own adjustable burner underneath.



- Removable smoker tray accommodates wood chips or large wood chunks
- Hinged smoker tray design allows easy operation when adding smoker chips
- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- The smoker tray can be replaced with grilling grate for use of entire grill surface




Ball-bearing support on rotisserie allows for smooth, fluid movement.

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting
- 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 the desired level



T-series grills

The new T-series is the latest in the ultra-premium outdoor cooking line. 53" wide model (VGB05304RT) shown in stainless steel finish with optional cart.



A stainless steel warming rack comes standard with all grills. Additional warming racks may be ordered separately.

The heavy-duty rotisserie system includes a 1/2" rod and two sturdy rotisserie forks.

Porcelainized cooking grids provide quick heatup and prevent food from sticking.

The flavor-generator plates catch drippings, generate smoke, and minimize flare-ups – eliminating the need for ceramic briquettes or lava rocks.

New electronic ignition system provides easy grill lighting at the push of a button.

ELECTRONIC IGNITION

- Stainless steel warming rack – reinforced by stainless steel rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Thermometer located on canopy indicates the best zones for warming, smoking, and grilling

Solid Viking 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 the 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 the escape of precious heat
- 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



From 3.9 sq. ft. to 7.8 sq. ft. (1,430 sq. cm to 2,845 sq. cm), the large porcelainized grilling areas can easily handle a net full of eight-count shrimp. Then, after the feast, cleanup is a snap with the stainless steel drip tray.



Grease management system channels liquids to the removable pan(s) in the pullout drip tray.

Easy maintenance and cleanup

- New and improved grease management system consists of full-width removable stainless steel drip tray with individual removable trays within the main tray
 - The exclusive “trays within a tray” design channels liquids to the precise drip tray location, providing easy cleanup because the liquids are contained
 - Stainless steel ball-bearing rollers provide smooth opening of the drip tray, while roller stops prevent tray from falling out
- Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking to them; the 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 to aid grease management by channeling the liquids to the drip tray, which assists in flare-up control





Custom-made grill covers are available for all grills – both built-in and cart models.



Access doors provide attractive storage space underneath built-in units.



Optional rotisserie basket may be used to cook food with no sparring or wiring.

The VGBQ also includes the following feature on select models

- Side burners – a double configuration 15,000 BTU side burner is available on 41" and 53" wide models
- Heavy-duty fully porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots
- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover adds further grill protection from the elements

Thermometer on outside of grill hood indicates when temperature is ideal for warming, smoking, and grilling.



Five-piece barbecue tool set includes knife, brush, turner, fork, and tong.

Optional accessories

The following accessories are available separately and do not come standard with VGBQ gas grills

- Stainless steel carts
- Available for all models (BQC300T1SS, BQC410T1SS, BQC530T1SS); all sizes roll easily on inboard locking casters and 10" rubber wheels, allowing unit to fit flush against wall
- Stainless steel handles and endcaps coordinate with other Viking outdoor products
- 30" wide models have two 16" wide by 24" deep fold-down side shelves and feature the Viking stainless steel accessory rod
- 41" and 53" wide models have two 16" wide by 24" deep fold-down side shelves, and two storage drawers
- The 41" and 53" wide models have one front access door which opens to a front slide-out LP tank shelf
- The 53" wide model has an additional access door which opens to a stainless steel storage shelf
- Stainless steel access doors available in double and single versions (AD2820TSS, AD1620TSS) – Viking stainless steel handles and endcaps coordinate with other Viking outdoor products

T-series grills

30" wide T-series grill (VGBQ3002RT) comes standard with rotisserie, electronic ignition, and thermometer. Shown with optional cart.



T-series grills

T-series grills with double side burners allow for grilling and cooking your favorite side dish simultaneously. 41" wide model (VGBQ4122RT) shown with optional cart.





Viking outdoor products offer everything you'd find inside the kitchen – except the walls.



The warming drawer protects four plates of food from the elements and warms them for up to two hours.

Basic specifications – outdoor gas grills

Description	OUTDOOR GAS GRILLS		
	VGBQ300T 30" wide	VGBQ410T/VGBQ412T 41" wide	VGBQ530T/VGBQ532T 53" wide
Overall Width	29 1/2" (74.9 cm)	41 3/16" (104.6 cm)	53 3/16" (135.1 cm)
Overall Depth	32 3/4" (83.2 cm)		
Cutout Width	28 5/8" (72.7 cm)	40 1/4" (102.2 cm)	52 1/4" (132.7 cm)
Cutout Depth	28" (71.1 cm)		
Cutout Height	10 1/4" (26.0 cm)		
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line LP/Propane: Equipped with high-capacity hose/regulator assembly for connection to standard 5 gal., 20 lb. LP/Propane gas cylinder with a 5 LP-A coupler sleeve or standard residential 1/2" (1.3 cm) ID gas service line		
Electrical Requirements	9-volt DC battery for electronic ignition 120VAC/60Hz; 24" (61.0 cm) 3-wire with grounded 3-prong plug attached to rotisserie motor		
Grill Burner Rating	25,000 BTU NAT./22,500 BTU LP (7.3 kW NAT./6.5 kW LP)		
Smoker Burner Rating	12,500 BTU NAT./10,500 BTU LP (3.7 kW NAT./3.1 kW LP)		
Infrared Burner Ratings	VGBQ300T 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	VGBQ410T 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP) VGBQ412T 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	VGBQ530T Two 15,000 BTU NAT./13,500 BTU LP (Two 4.4 kW NAT./4.0 kW LP) VGBQ532T 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)
Side Burner Rating (if applicable)	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)		
Approximate Shipping Weight	325 lb. (146.3 kg)	VGBQ410T 380 lb. (171.0 kg) VGBQ412T 350 lb. (157.5 kg)	VGBQ530T 490 lb. (220.5 kg) VGBQ532T 460 lb. (207.0 kg)

Basic specifications – double side burners

Description	DOUBLE SIDE BURNERS	
	VGSB152T	
Overall Width	15 5/16" (38.9 cm)	
Overall Height	To cooking surface – 10 1/2" (26.7 cm)	
Overall Depth	To end of landing ledge – 31 9/16" (80.2 cm) To end of knobs – 32 5/8" (82.9 cm)	
Cutout Width	14" (35.6 cm)	
Cutout Height	10 1/4" (26.0 cm)	
Cutout Depth	27 1/2" (69.9 cm)	
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line LP/Propane: standard residential 1/2" (1.3 cm) ID gas service line or Equipped with high-capacity hose/regulator for connection to standard 20 lb. LP/Propane cylinder with a 5 LP-A coupler sleeve.	
Surface Burner Rating	15,000 BTU NAT./13,500 LP/Propane (4.4 kW NAT./4.0 kW LP/Propane)	
Approximate Shipping Weight	55 lb. (24.8 kg)	

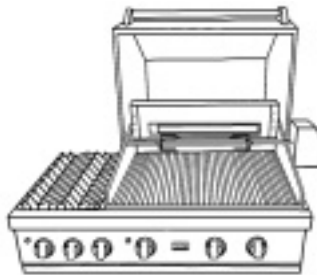
Surface configurations

VGBO300-2RT



30" wide with two grill areas
3.9 sq. ft. (563 sq. in.)

VGBO412-2RT



41" wide with double side burners and
two grill areas – 3.9 sq. ft. (563 sq. in.)

VGBO410-3RT



41" wide with three grill areas
5.8 sq. ft. (836 sq. in.)

VGBO532-3RT



53" wide with double side burners and
three grill areas – 5.8 sq. ft. (836 sq. in.)

VGBO530-4RT



53" wide with four grill areas
7.8 sq. ft. (1,120 sq. in.)

Must specify Natural (N) or LP/Propane (L) gas when ordering unit; add N or L to end of model number.