



# OUTDOOR—COOKING

## Gravity Feed™ Charcoal Smokers



### 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



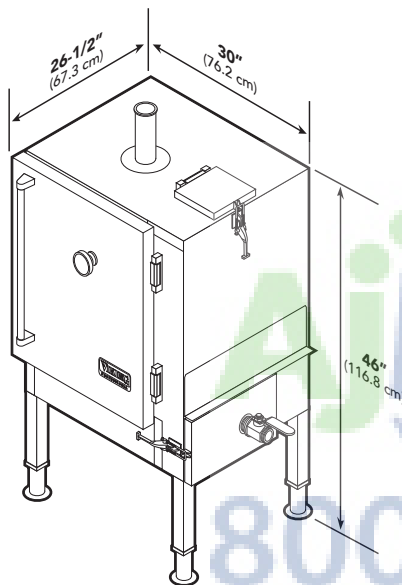
**VCFS303SS**  
30"W. Freestanding Gravity  
Feed™ Charcoal Smoker



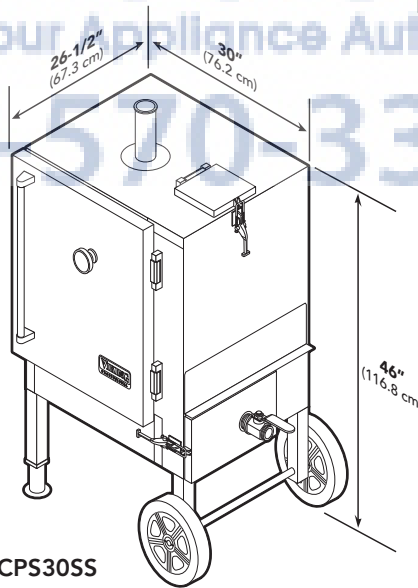
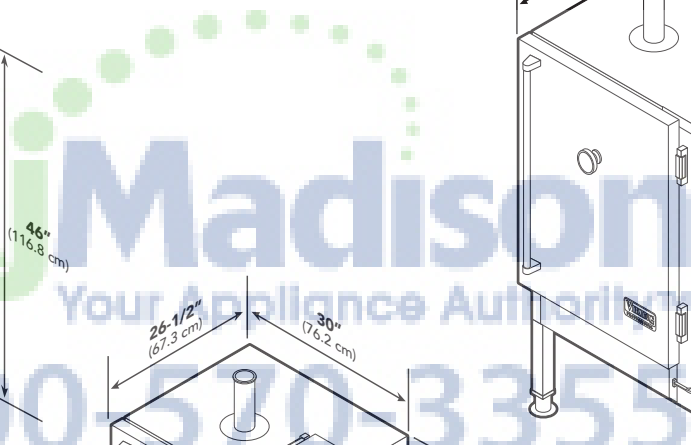
**VCPS303SS**  
30"W. Portable Gravity  
Feed™ Charcoal Smoker



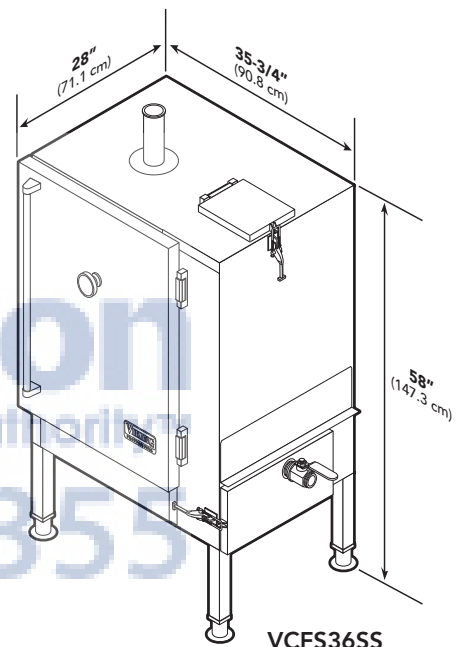
**VCFS364SS**  
36"W. Freestanding Gravity  
Feed™ Charcoal Smoker



**VCFS303SS**



**VCPS303SS**



**VCFS364SS**

	<b>VCFS303SS</b>	<b>VCPS303SS</b>	<b>VCFS364SS</b>
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)





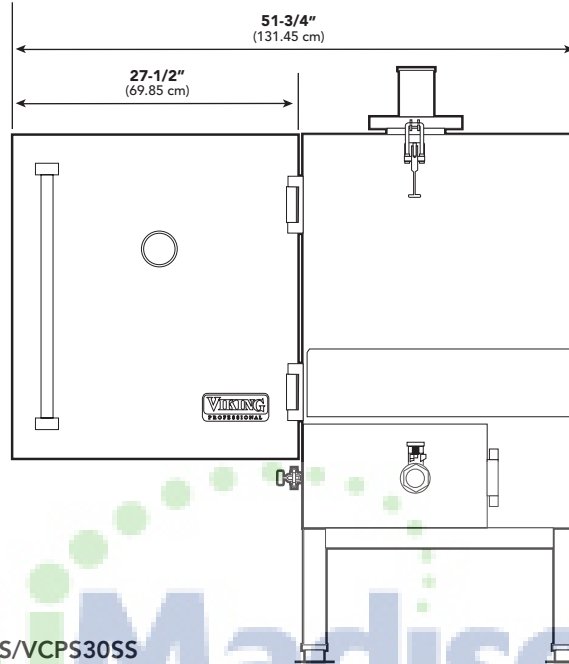
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## Gravity Feed™ Charcoal Smokers

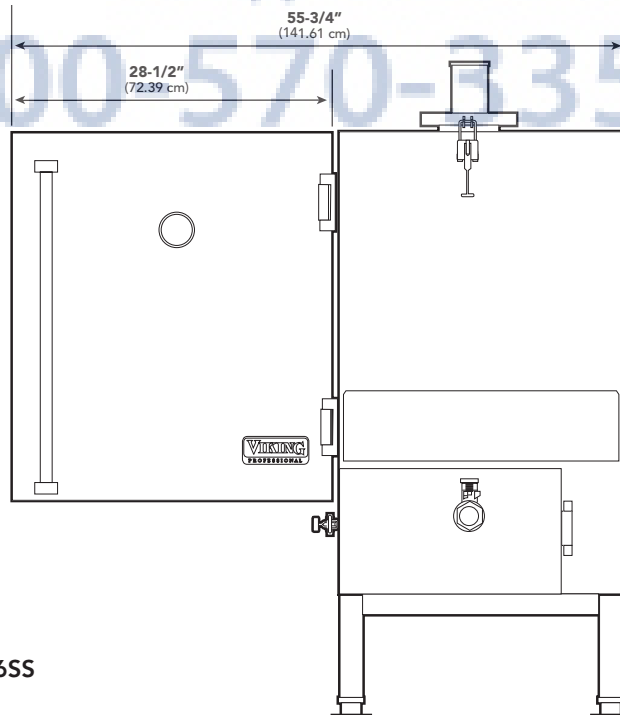


### Dimensions & Specifications

#### DOOR SWING



VCFS30SS/VCPS30SS



VCFS36SS





**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.

