

VIKING

OUTDOOR PRODUCTS



Professional Performance for the Home™



The moveable feast has moved to the great outdoors.

So Viking offers a complete outdoor line - transforming your backyard into a free range kitchen.

Whether you intend to grill it, smoke it, wok it, or bake it, there's a Viking product to do the job right. The new gas grills deliver unrivaled power and style to your backyard. Their superior ceramic heat distribution systems and powerful burners ensure every single filet turns out perfectly.

Outdoor warming drawers keep your food fresh after it comes off the fire. Outdoor hoods keep the fresh air fresh. There's even a full line of refrigeration to store all your refreshments and ensure your nicely aged Chardonnay stays at the perfect temperature. And stainless steel cabinets keep all your tools and gadgets handy. It's everything you'd expect from a Viking kitchen. Except the walls.





At Madison
Your Appliance Authority™
800-570-3355

500 Series gas grills

Commercial-type cooking power and features

- 30", 42", and 54" widths
- Extremely large grilling surfaces
 - 30" wide grill – 563 sq. in. (1,430 sq. cm) – 3.9 sq. ft.
 - 42" wide grill – 836 sq. in. (2,123 sq. cm) – 5.8 sq. ft.
 - 54" wide grill – 1,120 sq. in. (2,844 sq. cm) – 7.8 sq. ft.
- **New!** Polished/brushed edge canopy design along with updated cosmetic features
 - Stainless steel knobs
 - Refined landing ledge
 - Refined handle and endcaps
 - New rotisserie housing
 - All exterior screws eliminated on face of unit



500 Series shown in 30" model with optional stainless steel cart.

- Power Porcelain™ Cast-Iron Grates
- **New!** Ceramic heat distribution system
 - **Exclusive** – Black Diamond briquettes with "flip-clean" self-clean design
- **New!** 18 SR™ standard stainless steel U-shaped burner
 - Provides superior corrosion resistance
 - **Exclusive** – 29,000 BTU – **Most powerful in the industry!**
- EasyLift™ Canopy Assist System
 - Built into canopy and hidden from view
- **New!** Control panel illumination
 - Dedicated Viking Blue LED lighting above every control knob
- Laser-etched graphics on control panels
 - All outdoor graphics are permanently laser-etched at the factory
- **Exclusive** – Deepest-in-industry sealed burner box keeps heat contained in burner area allowing easy temperature maintenance
- Smoker box
 - May be removed for use of entire grilling surface
- Rotisserie system
 - Gourmet-Glo™ 15,000 BTU one-piece infrared rotisserie burner
 - Fully enclosed 1/2" stainless steel rotisserie rod with stainless steel forks
 - Heavy-duty rotisserie motor



VGBQ53002RE
Gas 30" Wide Grill



VGBQ54203RE
Gas 42" Wide Grill



VGBQ55404RE
Gas 54" Wide Grill





VGIQ54203RE – Gas 42”
wide grill with optional cart

Brilliant blue LED lights above each knob illuminate the control panel for moonlit cookouts.



Grill till the sun comes up with halogen canopy lights and electric ignition system.





Transform your backyard into a fully functional kitchen.

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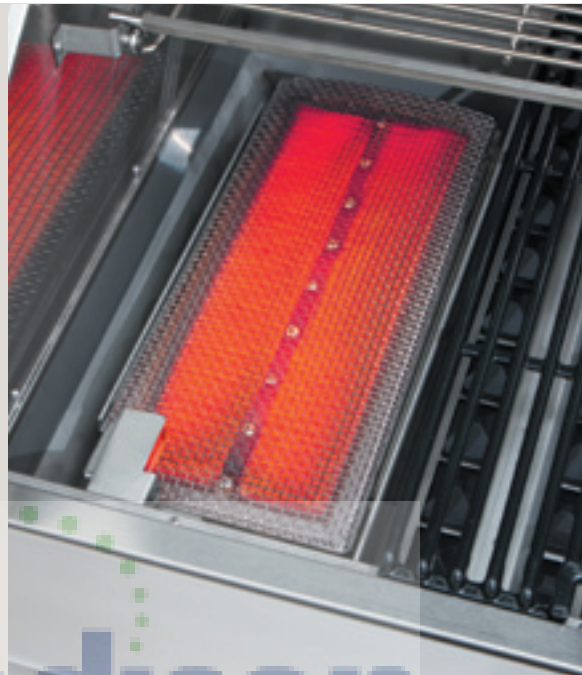
Power Porcelain Cast-Iron Grates improve heat transfer and cleanability.



Ceramic Heat Distribution System employs Black Diamond briquettes with "flip-clean" self-clean design.



- Push-and-turn 120V electric ignition system provides a positive, consistent, and continuous spark for easy ignition
 - **Exclusive** – Automatic re-ignition system
- Halogen lighting mounted on the inside of canopy
 - Provides ample lighting for nighttime grilling
- Stainless steel warming rack can be adjusted to three different positions
- Hermetically sealed, numerical thermometer gives approximate temperatures for grilling, smoking, and warming, and will not fog
- **Exclusive** – “Zero” clearance installation; no insulated jacket required



The TruSear Infrared Burner sears in the juices of even the thickest cuts of meat.

Easy maintenance and cleanup

- Full-width, pull-out drip tray
 - **Exclusive** “trays within a tray” – individual grease management trays under each burner area
 - Stainless steel ball-bearing roller glides allow drip tray to pull out easily and remain level when fully extended

TruSear™ Infrared Burner (optional)

- **Exclusive** – 30,000 BTU – **Highest in industry!**
- Creates an intense, searing heat (1,200+ degrees F) (648.9 degrees C), which caramelizes the outside of food items locking in natural juices and flavors
- Available on 42" and 54" VGIQ models

Optional accessories

- Stainless steel carts and cabinetry



29,000 BTU burners are the most powerful in the industry.



300 and 100 Series gas grills

Professional features

- 30" and 36" widths
- Large grilling surfaces
 - 30" wide grill – 480 sq. in. (1,219 sq. cm) – 3.3 sq. ft.
 - 36" wide grill – 620 sq. in. (1,575 sq. cm) – 4.3 sq. ft.
- **New!** 24.5" cutout depth
- Classic Viking cosmetic features
 - Insulated canopy maintains heat inside grill
 - Cast metal, black knobs
 - Refined landing ledge design
 - Refined handle and endcaps
- 304 stainless steel burners – 25,000 BTU

- **New!** Ceramic heat distribution system
 - White briquettes with "flip-clean" self-clean design
 - Provides even heat distribution
 - Discourages flare-ups
- Hermetically sealed numerical thermometer will not fog

300 Series dedicated features

- Push-and-turn 120V electric ignition system provides a positive, consistent, and continuous spark for easy ignition
 - **Exclusive** – Automatic re-ignition system
- Halogen lighting
- Stainless steel grill grates
- Rotisserie system
 - Gourmet-Glo 15,000 BTU one-piece infrared rotisserie burner
 - Fully enclosed stainless steel rod with stainless forks
 - Heavy-duty rotisserie motor

100 Series dedicated features

- 9V battery ignition system
- Porcelain-coated steel grill grates

Easy maintenance and cleanup

- Full-width, pull-out drip tray

Optional accessories

- Stainless steel carts
- Insulated jackets (required for combustible installations)

100 Series shown in 30" model with optional stainless steel cart.



VGBQ33002RE
Gas 30" Wide Grill
(300 Series)



VGBQ33603RE
Gas 36" Wide Grill
(300 Series)



VGBQ13002
Gas 30" Wide Grill
(100 Series)



VGBQ13603
Gas 36" Wide Grill
(100 Series)





VGBQ33603RE – Gas 36" wide 300 Series grill with optional cart



100 Series grill with porcelain-coated steel grill grates.



300 Series grill with Gourmet-Glo infrared rotisserie burner.



Double side burners

Professional features

- Two 15,000 BTU burners – may be installed separately from outdoor gas grills
- **New!** Updated cosmetic features
 - Stainless steel knobs
 - Refined landing ledge
- Heavy-duty, fully porcelain-coated, removable "V" grates provide continuous front-to-rear surface for easy movement of large pots
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy lighting

Easy maintenance and cleanup

- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover adds protection from the elements
- Removable stainless steel drip tray with roller-bearing glides, full-length handle, solid welded/finished end caps, and removable grease pan

Optional accessory

- 12" wide portable griddle with non-stick finish

VGSB5152 – 15"
wide double
side burners





VGSB5152
15" Wide Double Side Burners



Gas wok/cooker



VGWTO5240 – Gas 24"
wide gas wok/cooker



The 20" wide wok included with the
wok/cooker makes stir-fry a breeze.



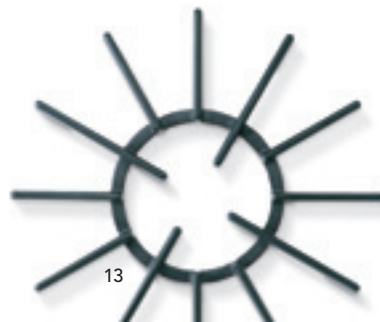
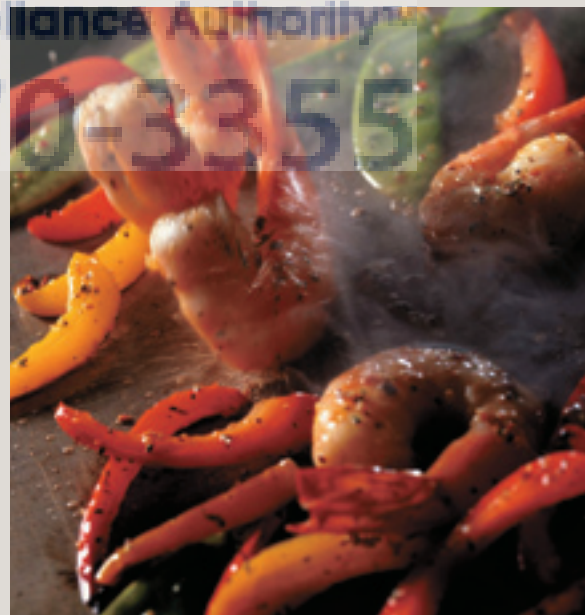
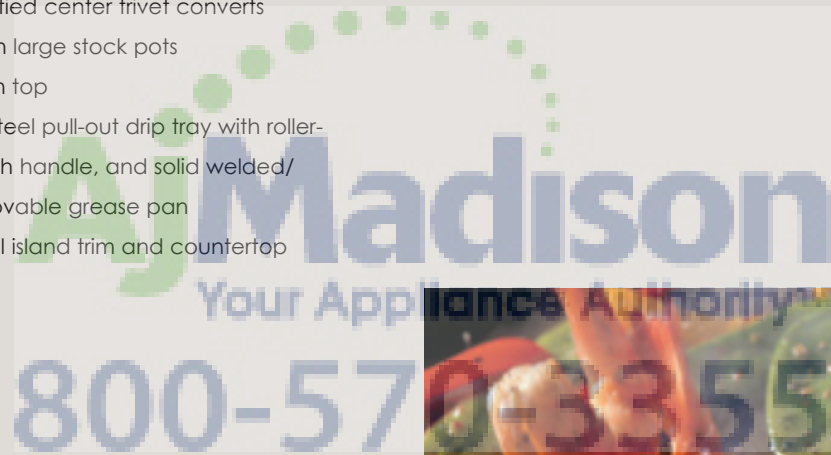
VGWTO5240
24" Wide Gas Wok/Cooker

Professional features

- 27,500 BTU burner for high-heat/fast cooking
- **New!** Updated cosmetic features
 - Stainless steel knob
 - Refined landing ledge
- Push-button electronic ignitor allows quick and simple ignition
- Two-piece heavy-duty, porcelainized, cast-iron, removable burner grate
- Exclusive agency-certified center trivet converts burner grate for use with large stock pots
- 20" wide steel wok with top
- Removable, stainless steel pull-out drip tray with roller-bearing glides, full-length handle, and solid welded/finished end caps; removable grease pan
- Standard stainless steel island trim and countertop side trim

Commercial-style construction

- Large, easy-to-read knob with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Stainless steel burner cover with handle shields burner area from the elements when wok is not in use



The center trivet allows the wok/cooker to be used as a high-powered burner. Perfect for your next crab boil.

Gravity Feed™ charcoal smokers

Commercial-style construction

- Professional construction, design, and styling
- Blends seamlessly with all Viking Outdoor products

Professional features

- May use natural lump charcoal or regular charcoal briquettes
- Spacious capacity
 - 6.7 cubic ft. (30" wide model)
 - 9.7 cubic ft. (36" wide model)
- Versatile – precise temperature control allows the Gravity Feed charcoal smoker to prepare a wide variety of foods including:
 - Barbeque ribs
 - Boston butts
 - Beef brisket

- Variety of chicken
- Tenderloin
- Smoked turkeys
- 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 and maximize capacity
- Thermometer located in the center of the door gives precise readings from 50 to 550 degrees F (10 to 288 degrees C), allowing food to be cooked at required temperature
- Damper located on firebox maintains and regulates airflow throughout the cooker
 - Open valve to increase temperature for high-temp grilling
 - Close valve to lower temperature for "low and slow" items
- Ash box/wood box located inside firebox serves dual function for easy ash removal and easy wood chunk or chip loading

The versatile Elliptical Airflow™ system creates precise temperature control to handle anything from chickens, turkeys, and ribs to baked beans and pizzas.



Optional accessories

Available separately and do not come standard with Gravity Feed charcoal smoker

- Covers (CV30GF – 30" wide, CV36GF – 36" wide) – heavy-duty, marine-grade vinyl custom-made for all Gravity Feed charcoal smoker models; felt-lined to protect smoker on inside



VCPS303/VCPS364
30" and 36" Wide
Portable Smokers



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VCPS303 – 30" wide portable Gravity Feed charcoal smoker

The unique Gravity Feed system automatically ignites new coals as old ones burn out. So you can cook all night without losing a wink of sleep.



Warming drawers

Professional features

- Temperature settings from 90 to 250 degrees F (32 to 121 degrees C) accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Largest drawer available
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.6 cu. ft.)
 - 36" wide model: 25" wide by 6" high by 22 3/4" deep (2.0 cu. ft.)
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer
 - Adjust without opening drawer and affecting interior temperature and humidity – open vent to keep food crisp; close vent to keep food moist
- Shipped complete with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads, or remove one section for only half coverage
 - Moisture cup holds water to increase interior humidity
- Powerful 450-watt element on 30" wide model; 550-watt element on 36" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial-style construction

- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob with bezel

Optional accessory

- Pan/lid set (PAN-VEWD) – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan

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





VEWDO536 – Electric 36"
wide warming drawer



VEWDO530 30" Wide
Warming Drawer



VEWDO536 36" Wide
Warming Drawer

Outdoor ventilation hoods



VWHO3678 – 36" wide outdoor hood (shown with optional duct cover)

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VWHO3678
36" Wide Hood



VWHO4878
48" Wide Hood



VWHO6078
60" Wide Hood

Professional features

- Heavy-duty construction; professional-type size and styling
- Designed and constructed for damp environment certification
- Virtually seamless design with no visible screws
- Halogen lights for better visibility and efficiency
 - Dimmer on lights allows custom lighting – separate on/off switch allows user to leave dimmer at favorite position
- Heat sensor turns ventilator on full power when cooking temperatures reach uncomfortable levels

Interior-, exterior-, or in-line-power ventilators

- Interior- or exterior-power ventilators available
 - 1,200 CFM (VINV1200) interior-power ventilator kit
 - 1,200 CFM (DEV1200) or 1,500 CFM (DEV1500) exterior-power ventilator kits
 - 1,200 CFM (DIL1200) in-line-power ventilator kit
- Variable speed controls allow for custom venting – separate on/off switch allows user to leave ventilator at favorite setting
- One ventilator, one duct run for any size hood/ventilator
- Must use Viking ventilator kits with Viking hoods; use of non-Viking kits voids product warranty

Easy maintenance and cleanup

- Commercial-type baffle filter system efficiently removes grease and heated vapors from air; especially designed for use with commercial-type products
- Dishwasher-safe filters are easily removed for quick cleaning
- Removable trough catches liquefied grease, making cleanup quick and easy
- Design of low-profile filter system means less interior hood space to be cleaned
- Interior of hood canopy has stainless steel liner for increased rigidity, seamless appearance, and easy cleaning

Optional accessories

- Duct covers
 - 12" deep; extends height of hood by 12 inches
 - Constructed of 18-gauge stainless steel
- Backsplashes
 - Available in Stainless Steel (SS) only

Heavy-duty outdoor hoods are designed to handle whatever your grill dishes out.



Undercounter refrigerator

Professional features

- Electronic controls with digital temperature readout
 - Temperature can be adjusted from 33 to 39 degrees F (0.6 to 3.9 degrees C); factory set at 34 degrees F (1.1 degrees C)
 - Can be displayed in either Fahrenheit or Celsius
- 5.3 cubic feet of storage
- Two full-extension adjustable wire shelves
 - 75 lb. capacity
 - Each shelf accommodates 54 12-oz. cans
 - Removable and adjustable
- Dual pane and argon filled Low-E energy-efficient glass doors (indoor model only)
- LED display lighting
- Energy Star qualified

Commercial-style construction

- Undercounter or freestanding installation
- Forced air cooling system
- Powerful 700 BTU compressor
- Stainless steel interior
- Stainless steel exterior cabinet
- Tru-Flush™ design allows refrigerator to fit flush into 24" deep installation cutout
- Self-closing door
- Door lock
- Super quiet 32 to 39 db sound rating
- Stainless steel kickplate
- Adjustable leveling legs

Optional accessory

- Professional handle kit for custom front models



VRCO1240D 24" Wide Undercounter Refrigerator





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VRCO1240D – 24" wide
undercounter refrigerator



Refrigerated drawers



VRDO1240D – 24" wide refrigerated drawers



VRDO1240D 24" Wide Refrigerated Drawers



Professional features

- Electronic controls with digital temperature readout
 - Temperature can be adjusted from 33 to 39 degrees F (0.6 to 3.9 degrees C); factory set at 34 degrees F (1.1 degrees C)
- Can be displayed in either Fahrenheit or Celsius
- 5.3 cubic feet of storage
- 200-lb. capacity full extension drawers
- LED lighting
- Energy Star qualified

Optional accessory

- Professional handle kit for custom front model

Commercial-style construction

- Undercounter or freestanding installation
- Forced air cooling system
- Powerful 700 BTU compressor
- Stainless steel interior
- Stainless steel exterior cabinet
- Tru-Flush™ design allows refrigerator to fit flush into 24" deep installation cutout
- Door lock
- Super quiet 32-39 db sound rating
- Stainless steel kickplate
- Adjustable leveling legs



Ice machine

Professional features

- Produces up to 65 lb. of clear ice in 24 hours
- 26 lb. capacity ice bin
- 1" x 1 1/8" x 1 1/4" cube size
- LED light in ice bin
- LED control panel
 - Power on/off
 - Check water alert
 - Time to clean alert
- Water quality sensor detects water conditions
- Normal operating range 50 to 100 degrees F (10 to 37.8 degrees C)
- Low energy and water usage

Commercial-style construction

- Stainless steel exterior cabinet
- Tru-Flush Design allows ice machine to fit flush into 24" deep installation cutout
- Self-closing door
- 90-degree door stop option
- Black kickplate with stainless steel cover
- Adjustable leveling legs

Optional accessories

- Professional door panel
- Drain pump



FGIM515
15" Wide Ice Machine
with Gravity Drain



FPIM515
15" Wide Ice Machine
with Drain Pump



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FCIM515 – 15" wide
ice machine



Draining process melts old ice, ensuring a constant supply of fresh ice.



Stainless steel cabinets



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VBBO1601
 16" w. x 30" d.
 Side Burner Base



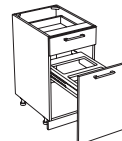
VBBO2602
 26" w. x 30" d. Wok/
 Cooker Base



VBO1811
 18" w. x 30" d.
 Base Cabinet
 (1 Drawer and 1 Door)



VBO1830
 18" w. x 30" d.
 Base Cabinet
 (3 Drawers)



VTPO1810
 18" w. x 30" d.
 Trash Pullout



VSO2402
 24" w. x 30" d. Sink Base

Professional features

- Complete stainless steel construction
 - Professional-style handles match the look of Viking outdoor appliances
- All cabinets are 30" deep (grill base cabinets for 500 Series grills only)
- Drawers equipped with full extension slides
- Fully concealed door hinges
 - Doors may be adjusted to mount left- or right-hinge
- Heavy-duty, adjustable legs (same as used on ranges)
- Optional clip-on toe kicks ship standard with cabinets and accessories

Optional accessories

- Filler strips
 - VCF90 – inner corner filler strip for use in 90° turns
 - VCF135 – inner corner filler strip for use in 135° turns
 - VFLR4 – general filler strip for use between cabinets
 - VOCF90 – outer corner filler strip used to connect two back panels at a 90° angle and add countertop support; shipped with two unattached side panels
 - VOCF135 – outer corner filler strip used to connect two back panels at a 135° angle and add countertop support; shipped with two unattached side panels
- Side panels
 - VSP30 – Base side panel for all non-tower cabinets
 - VTHP30 – Half oven tower side panel
 - VTSP30 – Full oven tower side panel

■ Back panels

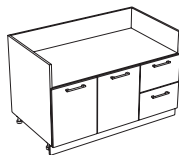
- VBP16 – 16" wide back panel for use with VBBO1601
- VBP18 – 18" wide back panel for use with VBO1811/VBO1830/VTPO1810
- VBP24 – 24" wide back panel for use with VSBO2402
- VBP26 – 26" wide back panel for use with VBBO2602
- VBP30 – 30" wide back panel for use with VQBO3021
- VBP32 – 32" wide back panel for use with VURO3200
- VBP41 – 41" wide back panel for use with VQBO4121/VQWO4120
- VBP53 – 53" wide back panel for use with VQBO5322/VQWO5311
- VTBP32 – 32" wide /68" high back panel for use with electric smoker and gas oven towers
- VBPFRL4 – 4" wide back panel filler for use with VFLR4



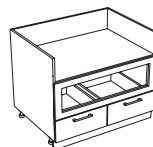
VQBO3021
30" w. x 30" d.
Grill Base



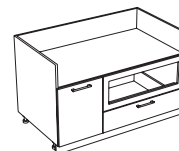
VQBO4121
41" w. x 30" d.
Grill Base



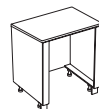
VQBO5322
53" w. x 30" d.
Grill Base



VQWO4120
41" w. x 30" d. Grill Base
with 36" w. Warming
Drawer Opening



VQWO5311
53" w. x 30" d. Grill Base
with 36" w. Warming
Drawer Opening



VURO3200
32" w. x 30" d. Undercounter
Refrigeration Base

Design integrity

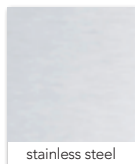
Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity™.

Viking is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings – Professional Indoor, D3 Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

Finish options

- All outdoor products are available in Stainless Steel (SS) only



Warranty highlights

- One-year full covers all outdoor products – all in-home repairs
- Ninety-day full covers all outdoor products – cosmetic parts such as glass, painted items, and decorative items

Grills and side burners

- Five-year limited – infrared rotisserie burner(s), TruSear infrared burner, and porcelain grill grates
- Lifetime limited – rust-through on all stainless steel components and porcelain grill grates

Gravity Feed charcoal smokers

- One-year full – all in-home repairs
- Limited lifetime – rust-through on all stainless steel components

Wok/cooker

- Five-year limited – surface burner
- Lifetime limited – rust-through on all stainless steel components

Warming drawers

- Five-year limited – heating element

Outdoor hoods

- Five-year limited – all ventilator motors
- Lifetime limited – rust-through on all stainless steel components

Refrigerated drawers

- Six-year full – sealed refrigeration system
- Lifetime limited – stainless steel exterior

Undercounter refrigerator and ice machine

- Five-year limited – sealed refrigeration system

Stainless steel cabinets

- Two-year limited – door hinges and drawer slides
- Lifetime limited – rust-through on all stainless steel components



Surface configurations

VGBQ53002RE
VGBQ33002RE
VGBQ13002



30" wide with two grill areas
500 Series – 3.9 sq. ft. (563 sq. in.)
300 & 100 Series – 3.3 sq. ft. (480 sq. in.)

VGBQ33603RE
VGBQ13603



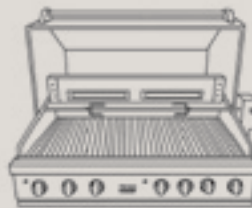
36" wide with three grill areas
– 4.3 sq. ft. (620 sq. in.)

VGBQ54203RE
VGIQ54203RE



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

VGBQ55404RE
VGIQ55404RE



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

Basic specifications - Gas grills

Description	GAS 30", 42", AND 54" WIDE ULTRA-PREMIUM 500 SERIES GRILLS		
	VGBQ53002RE	VGBQ54203RE/VGIO54203RE	VGBQ55404RE/VGIO55404RE
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 Type 1, QCC-1 connector or standard residential 1/2" (1.3 cm) ID gas service line.		
Electrical Requirements	120VAC/60Hz – 3' (91.4 cm) power supply cord with 3-prong grounded plug attached to grill 120VAC/60Hz – 2' (61.0 cm) power supply cord with 3-prong grounded plug attached to rotisserie motor		
Maximum Amp Usage	2.1 amps	2.2 amps	3.0 amps
Grill Burner Rating	29,000 BTU NAT./28,000 BTU LP (8.5 kW NAT./8.2 kW LP)		
Rotisserie Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)		
TruSeal™ Burner Rating	–	–	30,000 BTU NAT./LP (8.3 kW NAT./LP)
Approximate Shipping Weight	325 lb. (147.5 kg)	380 lb. (172 kg)	490 lb. (222 kg)

Description	GAS 30" AND 36" WIDE 100 AND 300 SERIES GRILLS	
	VGBQ13002/VGBQ33002RE	VGBQ13603/VGBQ33603RE
Overall Width	30" (76.2 cm)	35 7/8" (91.1 cm)
Overall Depth	29" (73.6 cm)	
Cutout Width	29 1/4" (74.2 cm)	35 1/4" (89.5 cm)
Cutout Depth	24 3/8" (67.9 cm)	
Cutout Height	10 1/8" (25.7 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 Type 1, QCC-1 connector or standard residential 1/2" (1.3 cm) ID gas service line.	
Electrical Requirements	100 Series: 9-volt DC battery for electronic ignition 300 Series: 120VAC/60Hz – 3' (91.4 cm) power supply cord with 3-prong grounded plug attached to grill; 2' (61.0 cm) power supply cord with 3-prong grounded plug attached to rotisserie models.	
Maximum Amp Usage	2.1 amps	2.2 amps
Grill Burner Rating	25,000 BTU NAT./22,500 BTU LP (7.3 kW NAT./6.5 kW LP)	
Rotisserie Burner Rating	300 Series: 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	
Approximate Shipping Weight	325 lb. (147.5 kg)	340 lb. (154 kg)

Double side burners

Description	GAS 15" WIDE DOUBLE SIDE BURNERS	
	VGSB5152	
Overall Width	15 5/16" (38.9 cm)	
Overall Height	10 1/4" (26.0 cm) to cooking surface	
Overall Depth	32 5/8" (82.9 cm) to end of knobs	
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 Type 1, QCC-1 connector.	
Electrical Requirements	9-volt battery for ignition	
Burner Rating	15,000 BTU NAT./13,500 LP/Propane (4.4 kW NAT./4.0 kW LP/Propane)	
Approximate Shipping Weight	80 lb. (36.3 kg)	

Wok/cooker

Description	GAS 24" WIDE WOK/COOKER	
	VGWTO5240	
Overall Width	26 1/4" (66.7 cm)	
Overall Height From Bottom	11 3/4" (29.8 cm) to cooking surface	
Overall Depth From Rear	32 3/4" (83.2 cm) to end of knobs	
Cutout Width	24 3/4" (62.9 cm)	
Cutout Height	10 1/4" (26.0 cm)	
Cutout Depth	27 3/8" (69.5 cm) minimum 27 7/8" (70.8 cm) maximum	
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 Type 1, QCC-1 connector. Unit must be ordered Natural or LP/Propane – unit is not field-convertible.	
Maximum Amp Usage	.08 amps	
Burner Rating	27,500 BTU NAT./27,500 BTU LP/Propane	
Approximate Shipping Weight	160 lb. (72.0 kg)	

Basic specifications - Gravity Feed charcoal smokers

Description	GRAVITY FEED 30" AND 36" WIDE CHARCOAL SMOKERS	
	VCPS303	VCPS364
Overall Width	30" (76.2 cm)	35 3/4" (90.8 cm)
Overall Height	46" (116.8 cm)	58" (147.3 cm)
Overall Depth	26 1/2" (67.3 cm)	28" (71.1 cm)
Interior Width	21" (53.5 cm)	24 3/4" (62.9 cm)
Interior Height	25" (63.5 cm)	29" (73.7 cm)
Interior Depth	21 3/4" (55.2 cm)	23" (58.4 cm)
Approximate Shipping Weight	375 lb. (170.1 kg)	400 lb. (181.4 kg)

Warming drawers

Description	ELECTRIC 30" AND 36" WIDE WARMING DRAWERS	
	VEWDO530	VEWDO536
Overall Width	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	10" (25.4 cm)	
Overall Depth from Rear	24 5/8" (62.5 cm) to front edge of trim, 26 3/4" (67.9 cm) to end of handle bracket, 50 3/8" (128.0 cm) with door open	
Cutout Width	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) minimum	
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit (VEWD only)	
Maximum Amp Usage	3.8 amps/450 watts (VEWD only)	4.6 amps/550 watts (VEWD only)
Interior Dimensions	Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm)	Width – 25" (63.5 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm)
Approximate Shipping Weight	90 lb. (40.5 kg)	110 lb. (49.5 kg)

Access doors

Description	DOUBLE AND SINGLE ACCESS DOORS	
	AD52820	AD51620
Overall Width (including notches)	28 1/4" (71.8 cm) minimum 30 1/4" (76.8 cm) maximum	16 1/4" (41.3 cm) minimum 18 1/4" (46.4 cm) maximum
Overall Height (opening only)	20 1/4" (51.4 cm) minimum 20 1/2" (52.1 cm) maximum	

Outdoor hoods

An interior- or exterior-power ventilator kit must be purchased for installation with all hoods.

Models	36", 48", AND 60" WIDE WALL HOODS							
	Number of Lights	Number of Filters	Recommended Ventilator Kits		Recommended Duct Size		Maximum Amps	
			Interior-Power	Exterior-Power	Interior	Exterior	Interior	Exterior
18" HIGH WALL HOOD CANOPY – 27" DEEP								
VWHO3678 - 36"W	2	2	VINV1200	DEV1200/DIL1200/DEV1500	10"	10"/10"	8.7	6.1/6.8
VWHO4878 - 48"W	3	3	VINV1200	DEV1200/DIL1200/DEV1500	10"	10"	11.5	8.8/9.5
VWHO6078 - 60"W	4	4	VINV1200	DEV1200/DIL1200/DEV1500	10"	10"	11.5	8.8/9.5

Ventilator kits

Description	VENTILATOR KITS			
	Interior Ventilators	Exterior Ventilators		In-Line Ventilator Kits
	VINV1200	DEV1200	DEV1500	DIL1200
Approximate CFM¹	1,200	1,200	1,500	1,200
Recommended Duct Size	SEE HOOD SPECIFICATIONS			
Maximum Duct Run²	50 ft. (15.2 m)	50 ft. (15.2 m)	75 ft. (22.8 m)	50 ft. (15.2 m)
Maximum Amps	SEE HOOD SPECIFICATIONS			

Please note: Maximum amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired with 2-wire ground. All ventilator kits use 120VAC/60Hz.

Proper installation is extremely important to ensure maximum performance from any ventilation product.

- All CFMs stated based on tests with .1 static pressure; without applying static pressure (some brands consciously do not), CFM could be greatly overstated.
- Duct run length is for general reference only; for longer duct runs, increase duct size and contact a qualified and trained installer.
 - Straight runs and gradual turns are best; for example, each 90-degree elbow is equal to 5-10 feet (1.52-3.05 m) of straight run.
 - Never use flexible duct; it creates back pressure/air turbulence and greatly reduces performance.
 - Proper performance is dependent upon proper ducting; make sure that a qualified and trained installer is used.
 - Check with a qualified and trained installer or local codes for makeup air requirements, if any.

Basic specifications - Undercounter refrigerator

Description	24" WIDE UNDERCOUNTER REFRIGERATOR
	VRCO1240D
Overall Width	23 7/8" (60.6 cm)
Overall Height	34 1/4" (87.0 cm) minimum; 35" (89.0 cm) maximum
Overall Depth from Rear	Without door panel: 23 5/16" (59.2 cm) To front of door panel: 24 1/16" (61.1 cm) To front of handle: 26 9/16" (67.5 cm)
Cutout Width	24" (61.0 cm)
Cutout Height	34 1/2" (87.6 cm) minimum; 35 1/2" (90.2 cm) maximum
Cutout Depth	24" (61.0 cm)
Electrical Requirements	115VAC/60Hz; 15-amp dedicated circuit; 5' power cord attached to product
Maximum Amp Usage	3.0 amps
Maximum Storage Capacity	5.3 cu. ft.
Approximate Shipping Weight	215 lb. (98 kg)

Refrigerated drawers

Description	24" WIDE REFRIGERATED DRAWERS
	VRDO1240D
Overall Width	23 7/8" (60.6 cm)
Overall Height	34 1/4" (87.0 cm) minimum; 35" (89.0 cm) maximum
Overall Depth from Rear	Without door panel: 23 5/16" (59.2 cm) To front of door panel: 24 1/16" (61.1 cm) To front of handle: 26 9/16" (67.5 cm)
Cutout Width	24" (61.0 cm)
Cutout Height	34 1/2" (87.6 cm) minimum; 35 1/2" (90.2 cm) maximum
Cutout Depth	24" (61.0 cm)
Electrical Requirements	115VAC/60Hz; 15-amp dedicated circuit; 5' power cord attached to product
Maximum Amp Usage	3.0 amps
Maximum Storage Capacity	5.3 cu. ft.
Approximate Shipping Weight	215 lb. (98 kg)

Ice machine

Description	15" WIDE ICE MACHINE	
	FGIM515	FPIM515
Overall Width	14 7/8" (37.8 cm)	
Overall Height	33 7/8" (86.0 cm) minimum; 34 7/8" (88.6 cm) maximum	
Overall Depth from Rear	Without door panel: 22" (55.9 cm) To front of door panel: 22 3/4" (57.8 cm) To front of handle: 25 1/4" (64.1 cm)	
Cutout Width	15" (38.1 cm)	
Cutout Height	34 1/4" (86.4 cm) minimum; 35 1/4" (89.5 cm) maximum	
Cutout Depth	24" (61.0 cm)	
Electrical Requirements	115VAC/60Hz; 15-amp dedicated circuit; 6' 3-wire power cord attached to product	
Maximum Amp Usage	5.0 amps	
Inlet Water Requirements	1/4" copper tubing inlet waterline; 20 psi minimum to 80 psi maximum 40° F (5° C) minimum to 100° F (38° C) maximum	
Drain Requirements	5/8" ID x 7/8" OD plastic tubing required	3/8" ID x 10' plastic tubing supplied
Temperature Requirements	50° F (10° C) minimum; 100° F (38° C) maximum	
Maximum Storage Capacity	26 lb.	
Approximate Shipping Weight	113 lb. (51.25 kg)	118 lb. (53.5 kg)


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Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

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All gas cooking products



All gas cooking products



All electric cooking products



All electric cooking products



All refrigeration products



All refrigeration products

All models with standard equipment are design-certified for residential installation.



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