



OUTDOOR 5 SERIES GRILLS

Going Out for Dinner has Never Been Easier.



Viking offers a complete line of outdoor products – transforming your backyard into a free range kitchen. Viking Professional 5 Series Outdoor Grills elevate the art of barbecue to new heights, delivering unrivaled power and style to your backyard. A superior ceramic heat distribution system and powerful burners ensure every single filet turns out perfectly.



30" W. Outdoor Gas Grill



36" W. Outdoor Gas Grill



42" W. Outdoor Gas Grill
TruSear Infrared Burner Model Available



54" W. Outdoor Gas Grill
TruSear Infrared Burner Model Available

Shown on accessory grill carts



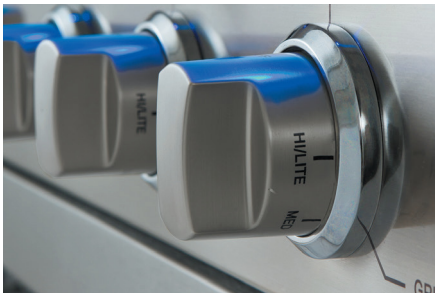
OUTDOOR 5 SERIES GRILL FEATURES

NEW 24" DEPTH



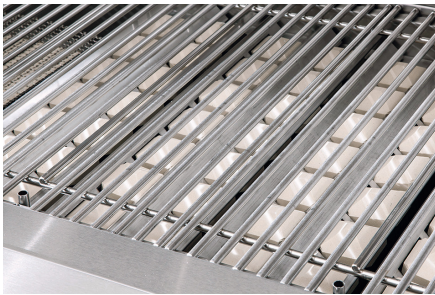
Stainless Steel Burners and Flavor Generator System

- **EXCLUSIVE** 25,000 stainless steel burners provide superior corrosion resistance
- Ceramic briquettes provide even heat distribution while minimizing flare-ups and self-clean with just a flip
- 120 volt electric ignition for ease of lighting
- **EXCLUSIVE** Automatic Re-Ignition System



Bright Lights and Easy Lifting

- Viking Blue LED lights above each knob illuminates control panel
- Two halogen canopy lights illuminate the full grilling surface
- EasyLift™ Canopy Assist System makes for easy opening and closing of canopy



Heavy-Duty Stainless Steel Grill Grates

- Stainless steel is an excellent conductor of heat to cook food evenly
- Creates restaurant-style grill marks on food



Heavy-Duty Rotisserie System

- Gourmet-Glo™ 15,000 BTU one-piece infrared rotisserie burner locks in flavor and juices for perfectly roasted meat every time
- Fully enclosed 1/2" stainless steel rotisserie rod with stainless steel forks
- Heavy-duty rotisserie motor – 55 lb. capacity



TruSear™ Infrared Burner (optional)

- 25,000 BTU burner creates an intense, searing heat (1,200°+ F) (649° C), which caramelizes the outside of food items locking in natural juices and flavors
- Available on 42"W. and 54"W. VGIQ models



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NEW 24" DEPTH



Easy Maintenance and Cleanup

- Full-width, pull-out drip 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
- Laser-etched graphics withstand the rigors of cleaning
- Hermetically sealed thermometer provides accurate readings



Smoker Box

- Large capacity accommodates chips or chunks of wood
- Hinged for easy access
- Allows wet or dry smoking
- Extra cooking grid included to replace smoker system



Installation

- All Viking Professional Outdoor grills can be built in or installed on an accessory Viking Stainless Steel cart for easy movement.



Warranty Highlights

- Viking Professional Outdoor products are proudly made in Greenwood, Mississippi, using high-grade, heavy-duty materials, then backed by our NEW two-year warranty
- **2-year** full covers complete unit*
- **Lifetime** limited – rust through on all stainless steel components
- **5-year** limited – burner assemblies, TruSear™ infrared burner, infrared rotisserie burner(s), and porcelain grill grates
- **90-day No Quibble** – We will repair or replace your product within the first 90 days of purchase in the unlikely event of a manufacturing defect



SPECIFICATIONS

Gas 30" and 36" Wide Ultra-Premium 5 Series Grills

Description	VGBQ53024	VGBQ53624
Overall width	30-1/16" (76.4 cm)	35-7/8" (91.1 cm)
Overall Depth	29" (73.6 cm)	
Cutout Width	29-1/4" (74.3 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	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
Grill Burner Rating	25,000 BTU NAT./22,500 BTU LP (7.3 kW NAT./6.5 kW LP)	
Rotisserie Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	
Approximate Shipping Weight	240 lb (109 kg)	255 lbs (116 kg)

Gas 42" and 54" Wide Ultra-Premium 5 Series Grills

Description	VGBQ54224/VGIQ54224		VGBQ55424/VGIQ55424	
Overall width	42" (106.7 cm)		54" (137.2 cm)	
Overall Depth	29" (73.6 cm)			
Cutout Width	41-1/4" (104.8 cm)		53-1/4" (135.3 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	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	2.2 amps		3.0 amps	
Grill Burner Rating	25,000 BTU NAT./22,500 BTU LP (7.3 kW NAT./6.5 kW LP)			
Rotisserie Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)			
TruSear™ Burner Rating	–	25,000 NAT./22,500 LP	–	25,000 NAT./22,500 LP
Approximate Shipping Weight	255 lb (116 kg)		330 lbs (149.7 kg)	



For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com

Always refer to installation instructions included with product or visit vikingrange.com/specs for the most accurate cutouts and installation requirements.

Viking Range, LLC products are sold under the Brigade brand exclusively in Canada.

