



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
- 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
 - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - All models can be built into any type of enclosure without the need of an

- insulated jacket – a Viking exclusive
- Easy maintenance and cleanup
 - New and improved Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking
 - 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

VGBO530 models

- 53" W. w/four grill areas – 7.8 sq. ft. (1,120 sq. in.)

VGBO532 models

- 53" W. w/double side burners and three grill areas – 5.8 sq. ft. (836 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners w/porcelain "V" grates and stainless steel cover

VGIO530 models

- 53" W. w/four grill areas – 7.8 sq. ft. (1,120 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

VGIO532 models

- 53" W. w/double side burners and three grill areas – 5.8 sq. ft. (836 sq. in.)
- Side burners – a double configuration 15,000 BTU side burners 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 (E-Series only)
 - Automatic re-ignition system (E-Series only)
 - Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling (E-Series only)
- E-Series numerical thermometer gives even more precise temperatures for grilling, smoking, and warming

Model Options



VGBO530-4RT/E*
T-Series/E-Series
Four-Burner All-Grill



VGBO532-3RT/E*
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIO530-4RT/E*
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIO532-3RT/E*
T-Series/E-Series
Three-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 (VGBO5304RTNSS). If ordering optional brass trim, specify code at end (VGBO5304RTNSSBR).





OUTDOOR—COOKING

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



★ Please see Installation Notes and Accessories for important information, including fuel conversion kits, carts, and side burners.



VGBQ 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



VGBQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill



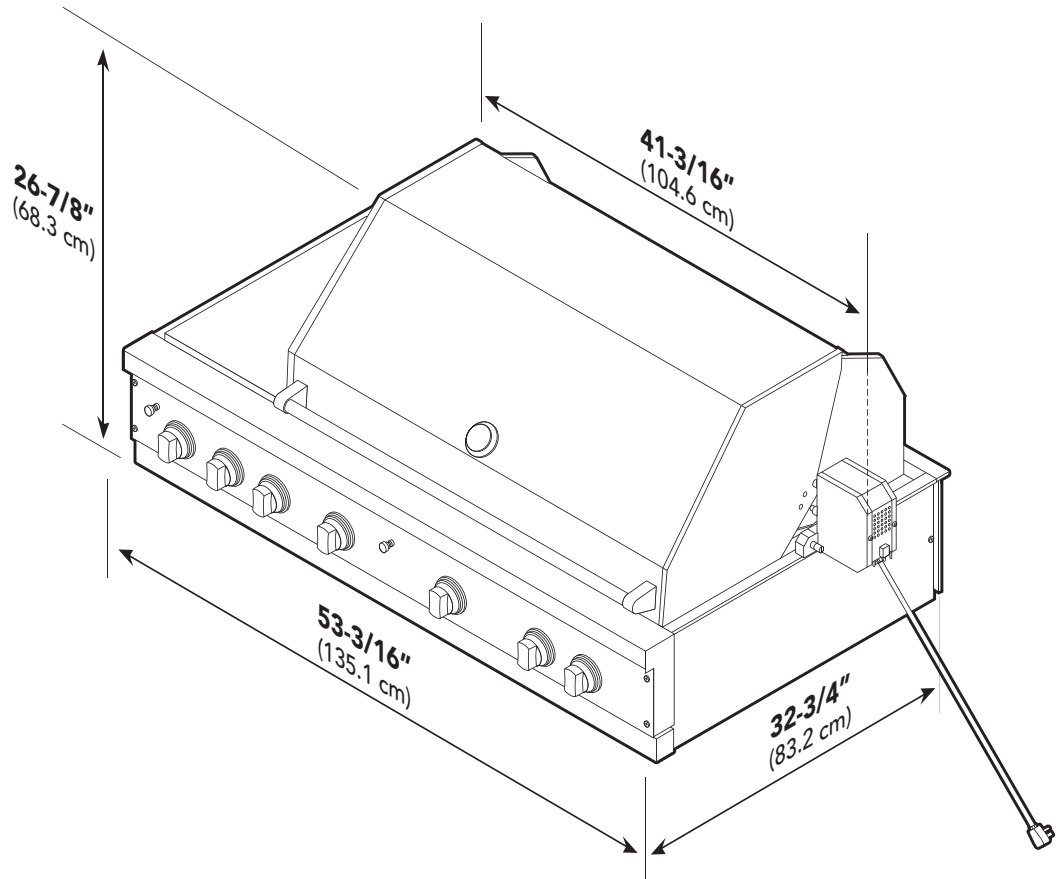
VGBQ532-3RT/E
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)



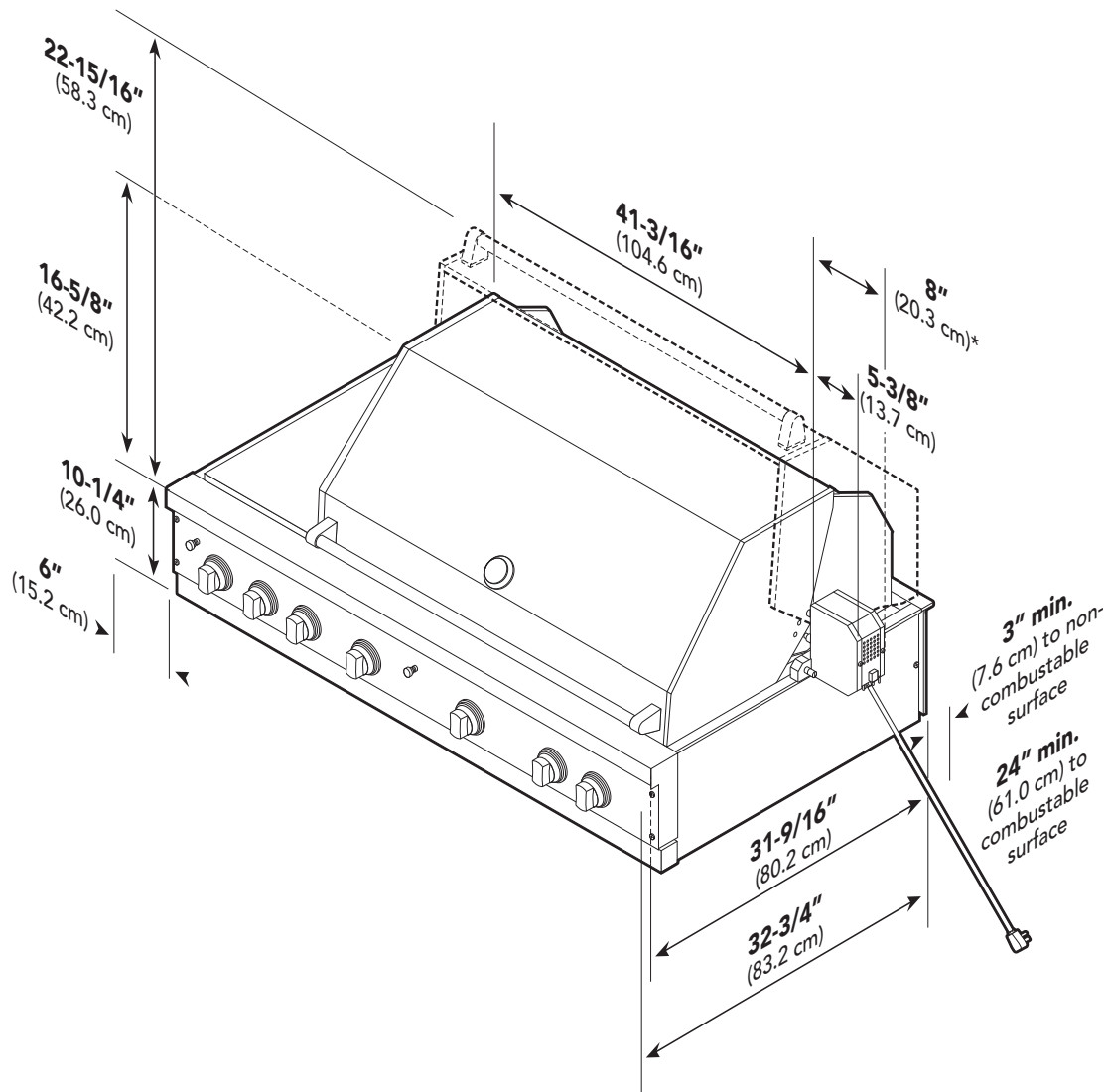
	VGBQ530-4RT/E	VGBQ532-3RT/E	VGIQ530-4RT/E	VGIQ532-3RT/E
Overall width		53-3/16" (132.7 cm)		
Overall height—hood closed		26-7/8" (68.3 cm)		
With hood fully open		33-3/16" (84.3 cm)		
Overall depth—from front of knobs		32-3/4" (83.2 cm)		
Approx. ship wt. lbs. (kg)	460 (208.8)	490 (222.5)	460 (208.8)	490 (222.5)





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.



Installation Requirements

ACCESS REQUIREMENTS



VGBQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill



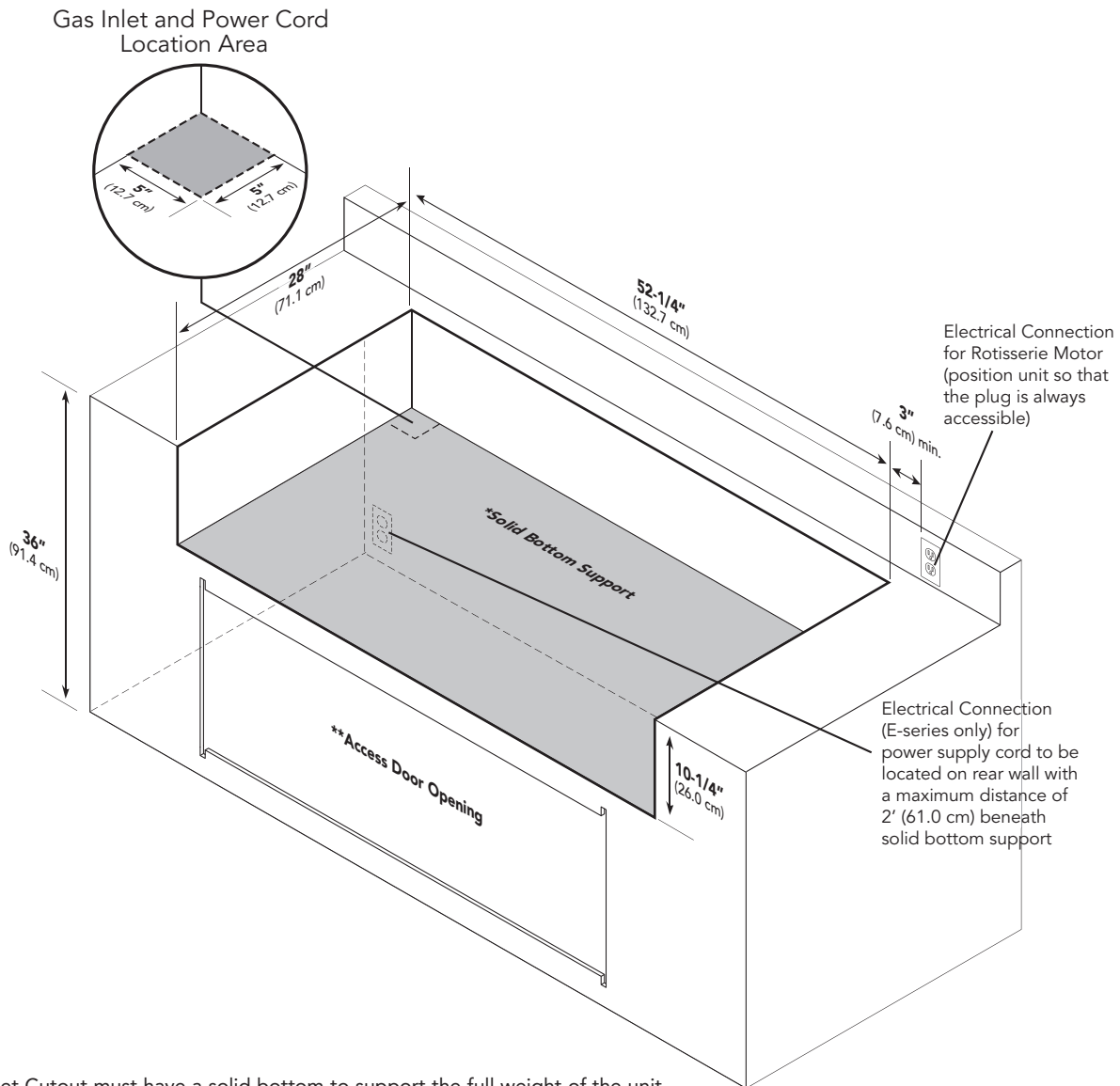
VGBQ532-3RT/E
T-Series/E-Series
Three-Burner Grill
w/Side Burners



VGIQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill
(inc. TruSear™ Burner)



VGIQ532-3RT/E
T-Series/E-Series
Three-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)



*Cabinet Cutout must have a solid bottom to support the full weight of the unit.

**Access Doors sold separately

All models	
Cutout width	52-1/4" (132.7 cm)
Cutout height	10-1/4" (26.0 cm)
Cutout depth	28" (71.1 cm)





Installation Requirements



VGBQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill



VGBQ532-3RT/E
T-Series/E-Series
Three-Burner Grill
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VGIQ530-4RT/E
T-Series/E-Series
Four-Burner All-Grill
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VGIQ532-3RT/E
T-Series/E-Series
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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 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 (not included?)
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie
 - 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 Grill max. amp usage—3.0
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0



PLUMBING

- Not applicable

VGBQ530-4RT/E

VGBQ532-3RT/E

VGIQ530-4RT/E

VGIQ532-3RT/E

Burner rating

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

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

15,000 BTU (4.4 kW) Nat./
13,500 BTU (4.0 kW) LP

TruSear infrared burner

30,000 BTU (8.8 kW) Nat./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)
BQC530T1-SS	Ultra-Premium portable cart (for 53"W. grill)	290 (131.7)
BQC053T1-N	53"W. portable cart & gas oven—natural gas	319 (143.5)
BQC053T1-L	53"W portable cart & gas oven—LP/propane	319 (143.5)

Outdoor Range™ cart/oven

- See individual product pages for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
BQC053T1-N	53"W. portable cart & gas oven—natural gas	319 (143.5)
BQC053T1-L	53"W. portable cart & gas oven—LP/propane	319 (143.5)

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)
VQBO5322	Grill base (for 53"W. grill)	279 (126.6)
VQWO5311	Grill base w/ warming drawer access (for 53"W. grill & 36"W. warming drawer)	265 (120.2)

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)
CV53T-BI	Cover for 53"W. built-in all grill	13 (5.9)
CV53T-BISB	Cover for 53"W. built-in grill w/side burners	13 (3.9)
CV53T-C	Cover for 53"W. all grill & cart	15 (6.8)
CV53T-CSB	Cover for 53"W. grill w/side burners & cart	15 (6.8)





OUTDOOR—COOKING

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



★ Installation Notes & Accessories

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

Model	Description	Approx. ship wt. lbs. (kg)
VQL	Grill lights	5 (2.3)

SS Grill Grates

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

Model	Description	Approx. ship wt. lbs. (kg)
SS3TG	Grill grate set for 53"W. grill w/side burners	30 (13.5)
SS4TG	Grill grate set for 53"W. all grill	40 (18.0)

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)
WR3TSS	Warming rack for 53"W. grill w/side burners	7 (3.2)
WR4TSS	Warming rack for 53"W. all grill	8 (3.6)

Rotisserie Baskets

- For use with Gourmet-Glo™ rotisserie
- 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)
BQRB418T	8"W. rotisserie basket (for 53"W. grill w/side burners)	8 (3.6)
BQRB538T	8"W. rotisserie basket (for 53"W. all grill)	10 (4.5)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Lifetime limited warranty—rust through on all stainless steel components, including burners and porcelain grates
- Five-year limited warranty—grill burner assemblies, infrared burners, and porcelain grill grates (under normal household use)
- Ninety-day limited warranty—cosmetic parts such as glass, painted, & 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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