



OUTDOOR—COOKING

Built-In 30"W. Electric Smoker Oven & 26"W. Gas Oven



Standard Features & Accessories

Both models include

- Commercial-type construction, design, and styling
 - Built from thick sheets of rugged, non-rusting stainless steel
- Agency-certified for outdoor use
- Three heavy-duty racks

VEOS model includes

- Standard capacity—3.2 cu. ft. (90.6 lit.)
 - 23"W. (58.4 cm) x 14-7/8"H. (37.8 cm) x 15-15/16"D. (40.5 cm)
 - Can accommodate up to 40 lbs. of meat
 - Large capacity water pan holds 1.5 gallons (5.7 liters) of water for smoking
 - Drip tray can accommodate 1.5 gallons (5.7 liters) of liquid
 - Smoker box is capable of holding large quantities of wood chips or chunks of wood for smoking
- **Exclusive**—state-of-the-art plenum system mixes heat, water vapor, and smoke for perfect cooking environment
- Baking temperatures from 175°F to 400°F (80°C to 205°C)
- Separate control for smoke element
- 120-volt, thermal convection oven

- Precision louvered oven side walls for balanced oven heat
- Six rack positions
- Cook with smoke, water vapor, and heat—meats are tenderized by slow cooking with heat and moisture, resulting in less shrinkage and perfect texture
 - Roasting—slow cook prime rib or any other roast to perfection using regular oven
 - Hot and cold smoking—imparts deep smoke flavor to meats, fish, cheeses, vegetables, and more
 - Moist vegetable cooking—gentle moist cooking to retain minerals and color in vegetables. No steaming under pressure or harsh boiling
 - Baking—thermal convection oven can be used for baking everything from side dishes to desserts

VGSO model includes

- Standard capacity—2.5 cu. ft. (70.8 lit.)—18-1/8"W. (46.0 cm) x 12-1/2"H. (31.8 cm) x 18-3/4"D. (47.6 cm)
- 20,000 BTU gas oven
- 200 – 550°F (93° – 260°C) thermostat
- Natural airflow bake function, perfect

- for baking side dishes and desserts to complement items cooked on the grill
- Electronic ignition powered by 9-volt battery
- Four rack positions
 - Must be factory ordered for use with LP/propane gas (L) or natural gas (N)
 - LP/propane gas model equipped with high-capacity hose/regulator assembly
 - To convert oven from natural to LP/propane, or LP/propane to gas, you must use a Viking conversion kit (see **Installation Notes & Accessories**)

Model Options



VEOS100T
30"W. Electric
Smoker Oven



VGSO260T
26"W. Gas Oven

FINISH DETAILS

- Stainless Steel (SS)
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezel(s). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

For gas oven, you must specify fuel type ("N" or "L") following model number (VGSO260TNSS). If ordering optional brass trim, specify code at end (VGSO260TNSSBR).





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★ Please see Installation Notes and Accessories for important installation information, including racks and gas connection kit.

Dimensions & Specifications

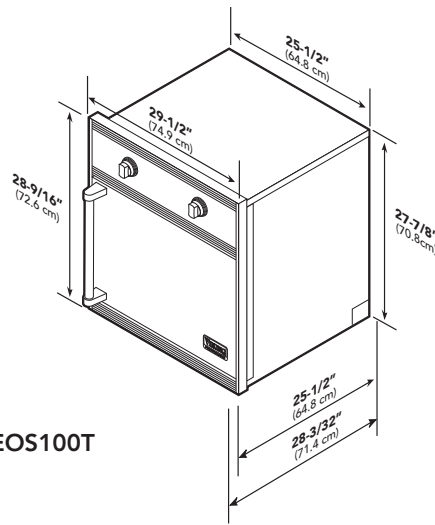
PRODUCT DIMENSIONS & DOOR SWING



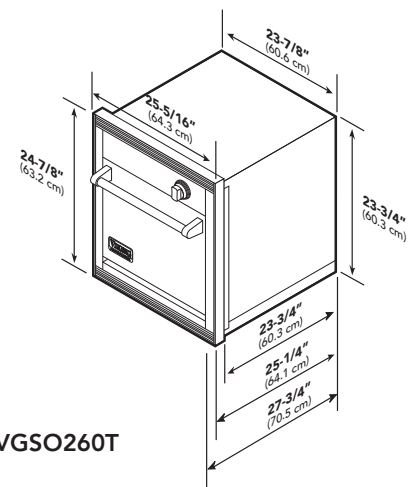
VEOS100T
30"W. Electric Smoker Oven



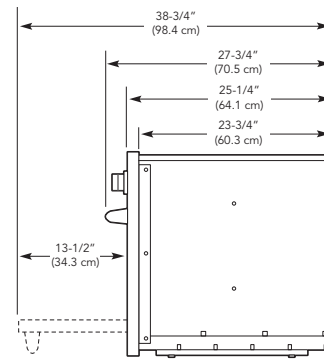
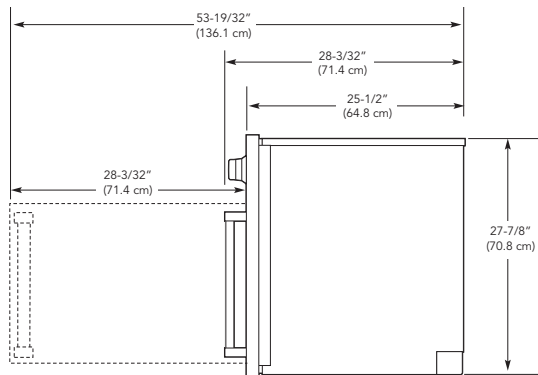
VGSO260T
26"W. Gas Oven



VEOS100T



VGSO260T



	VEOS100T	VGSO260T
Overall width	29-1/2" (74.9 cm)	25-5/16" (64.3 cm)
Overall height	28-9/16" (72.6 cm)	24-7/8" (63.2 cm)
Overall depth (from rear)		
To edge of door	25-1/2" (64.8 cm)	25-1/4" (64.1 cm)
To front of handle	28-3/32" (71.4 cm)	27-3/4" (70.5 cm)
With door open	53-19/32" (136.1 cm)	38-3/4" (98.4 cm)
Interior (each oven)		
Width	23" (58.4 cm)	18-1/8" (46.0 cm)
Height	14-7/8" (37.8 cm)	12-1/2" (31.8 cm)
Depth	15-15/16" (40.5 cm)	18-3/4" (47.6 cm)
Approx. ship weight	260 lbs. (117.0 kg)	196 lbs. (88.2 kg)





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Installation Requirements

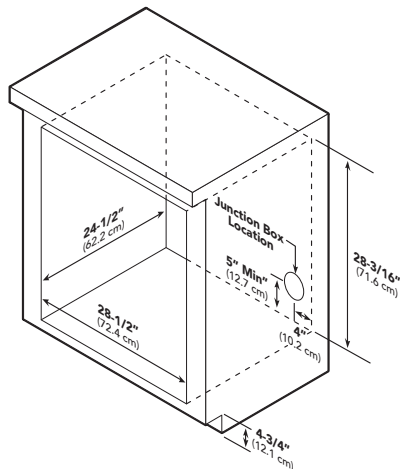
ACCESS REQUIREMENTS



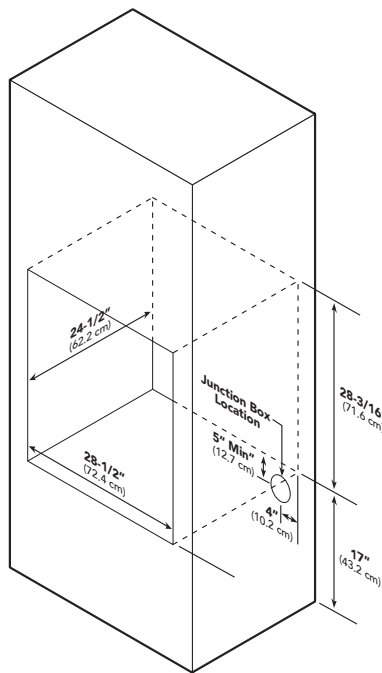
VEOS100T
30"W. Electric
Smoker Oven



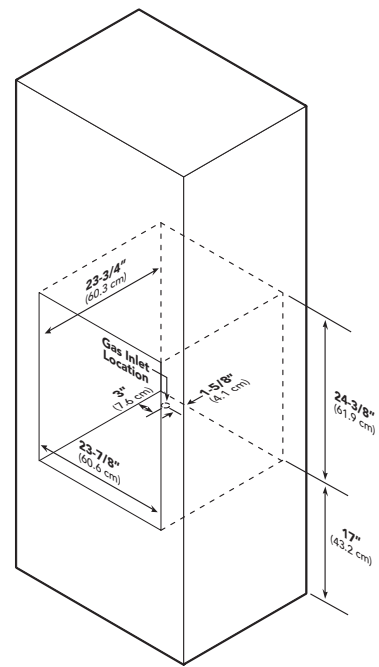
VGSO260T
26"W. Gas Oven



VEOS100T Undercounter



VEOS100T Built-In



VGSO260T Built-In

Note: The use of cabinets for storage above the oven may result in a potential burn hazard. Combustible items may ignite, and metallic items may become hot and cause burns. If cabinet storage is to be provided, the risk can be reduced by installing a hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets. Do not obstruct the flow of combustion and ventilation air.

	VEOS100T	VGSO260T
Cutout width	28-1/2" (72.4 cm)	23-7/8" (60.6 cm) min. to 24-1/4" (61.6 cm) max.
Cutout height	28-3/16" (71.6 cm)	24-3/8" (61.9 cm) min. to 24-3/4" (62.9 cm) max.
From floor	4-3/4" (12.1 cm) min.* 17" (43.2 cm) min.**	17" (43.2 cm)
Cutout depth	24-1/2" (62.2 cm)	23-3/4" (60.3 cm)

*Undercounter installation for VEOS only

**Recommended, for wall installation





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Installation Requirements



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UTILITY REQUIREMENTS



GAS (VGSO)

Bake burner rating

- Two burners, each 20,000 BTU (5.9 kW) Nat./LP
- Can field convert to LP/propane (see **Installation Notes & Accessories** for kit)
- **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 or 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
 - Operating pressure—4.0" WCP
 - Supply pressure of 6" – 14" WCP

- 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.
- 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
 - Operating pressure—10" WCP
 - Supply pressure of 11" – 14" WCP (for fixed piping installations)
 - 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
 - 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

- The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor
- The cylinder must be provided with a shut-off valve terminating in an LP/propane gas supply cylinder valve outlet specified.
- The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).



ELECTRICAL

Smoker element rating

- One element 300 watts (2.7 amps)

Cook element rating

- Two (elements, each 750 watts (6.8 amps))
- VEOS
 - 120V/60 Hz, 30-amp
 - 4' (121.9 cm) 3-wire cord with grounded 3-prong plug
 - Max. amp usage—17.7 (1,950 watts)
- VGSO
 - 9-volt battery for ignition



PLUMBING

Not applicable





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✦ Installation Notes & Accessories

Stainless Steel Cabinetry-Oven Towers

- Stainless Steel (SS)
- See individual product pages (storage section) for more information and additional specifications.

Model	Description	Approx. ship wt. lbs. (kg)
VEUO3202	32"W. tower (for smoker oven & storage access)	295 (133.8)
VERO3200	32"W. tower (for smoker oven & 24"W. beverage center)	271 (122.9)
VGUO3202	32"W. tower (for gas oven & storage access)	295 (133.8)
VGRO3200	32"W. tower (for gas oven & 24"W. beverage center)	271 (122.9)

Gas Conversion Kits

- For VGSO260T
- 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-BQCO	Conversion kit—LP/propane to natural	3 (1.2)
TLPK-BQCO	Conversion kit—natural to LP/propane	3 (1.2)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete product
- Five-year limited warranty—tube burners (VGSO model), heating element (VEOS model)
- Ten-year limited warranty—porcelain oven (VGSO model)
- Lifetime limited warranty—rust through on all stainless steel components
- 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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