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VIKING VGBQ030-2T Owner's Manual

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OUTDOOR—COOKING

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



Standard Features & Accessories

All models include

- 30" W. w/two grill areas – 3.9 sq. ft. (563 sq. in.)
- 25,000 BTU stainless steel grill burners produce intense heat across entire grilling surface
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
 - Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Thermometer located on canopy indicates the best zones for warming, smoking, and grilling
- Commercial styling and construction
 - Built from thick sheets of rugged, heavy-duty stainless steel
 - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
 - No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
 - All models can be built into any type of enclosure without the need of an insulated jacket – a Viking exclusive
 - Stainless steel landing ledge with solid, welded, seamless finish
 - No assembly required
- Easy maintenance and cleanup
 - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
 - 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
- Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low
 - Intense searing heat caramelizes the outside of food, locking in the food's natural juices and flavors
 - Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
 - Reduced cooking times due to short preheat time and intense infrared heat

T-Series only

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting

E-Series only

- Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting
 - Automatic re-ignition system
 - Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling
- E-Series numerical thermometer gives even more precise temperatures for grilling, smoking, and warming

VGIQ300 model

- TruSear™ infrared burner
 - Located in far left grill burner position

Model Options



VGBQ030-2T
Premium T-Series
Two-Burner Grill



VGBQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

FINISH DETAILS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids 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.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ0302TNSS). If ordering optional brass trim, specify code at end (VGBQ0302TNSSBR).





Standard Features & Accessories

Ultra-Premium models only

- Rotisseries 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
 - Infrared burner is a reliable, electronically ignited one-piece design
 - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking exclusive feature
 - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks

- Hinged design allows easy operation when adding smoker chips
- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- Smoker box can be replaced with grilling grate for use of entire grill surface
- 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
 - Exclusive "trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained
 - Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out

T-Series only

- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting

E-Series only

- Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting
 - Automatic re-ignition system
 - Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling
- E-Series numerical thermometer gives even more precise temperatures for grilling, smoking, and warming

Model Options



VGBQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

FINISH DETAILS

- Stainless Steel (SS)
 - Porcelain-coated cooking grids 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.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ0302TNSS). If ordering optional brass trim, specify code at end (VGBQ0302TNSSBR).





OUTDOOR—COOKING

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



★ Please see Installation Notes and Accessories for important information, including fuel conversion kit, cart, 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



VGBQ030-2T
Premium T-Series
Two-Burner Grill



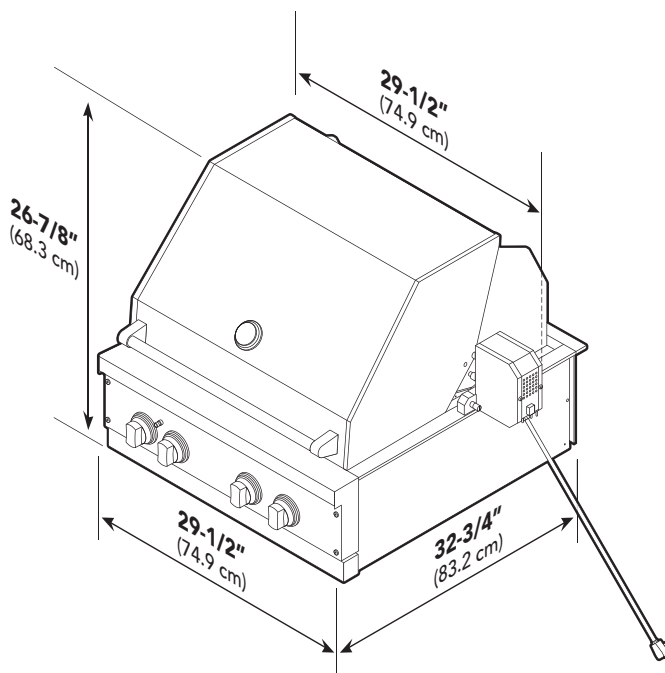
VGBQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill
w/TruSear



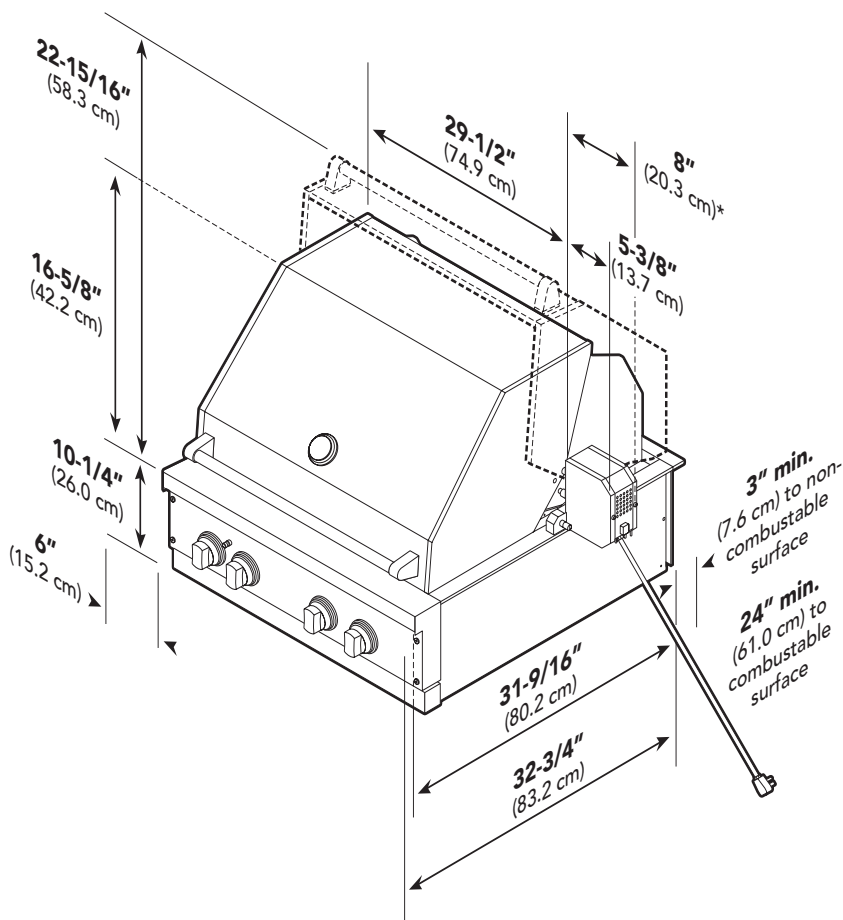
	VGBQ030-2T	VGBQ300-2RT/E	VGIQ300-2RT
Overall width		29-1/2" (74.9 cm)	
Overall height—hood closed		26-7/8" (68.3 cm)	
With hood fully open		33-3/16" (84.3 cm)	
Overall depth—from front of knobs		32-3/4" (83.2 cm)	
Approx. ship wt. lbs. (kg)		325 (147.5)	





Dimensions & Specifications

CLEARANCE DIMENSIONS & HOOD SWING



Minimum clearances from adjacent combustible construction

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 2' (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.





OUTDOOR—COOKING

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



Installation Requirements

ACCESS REQUIREMENTS & SITE PREPARATION



VG BQ030-2T
Premium T-Series
Two-Burner Grill



VG BQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill

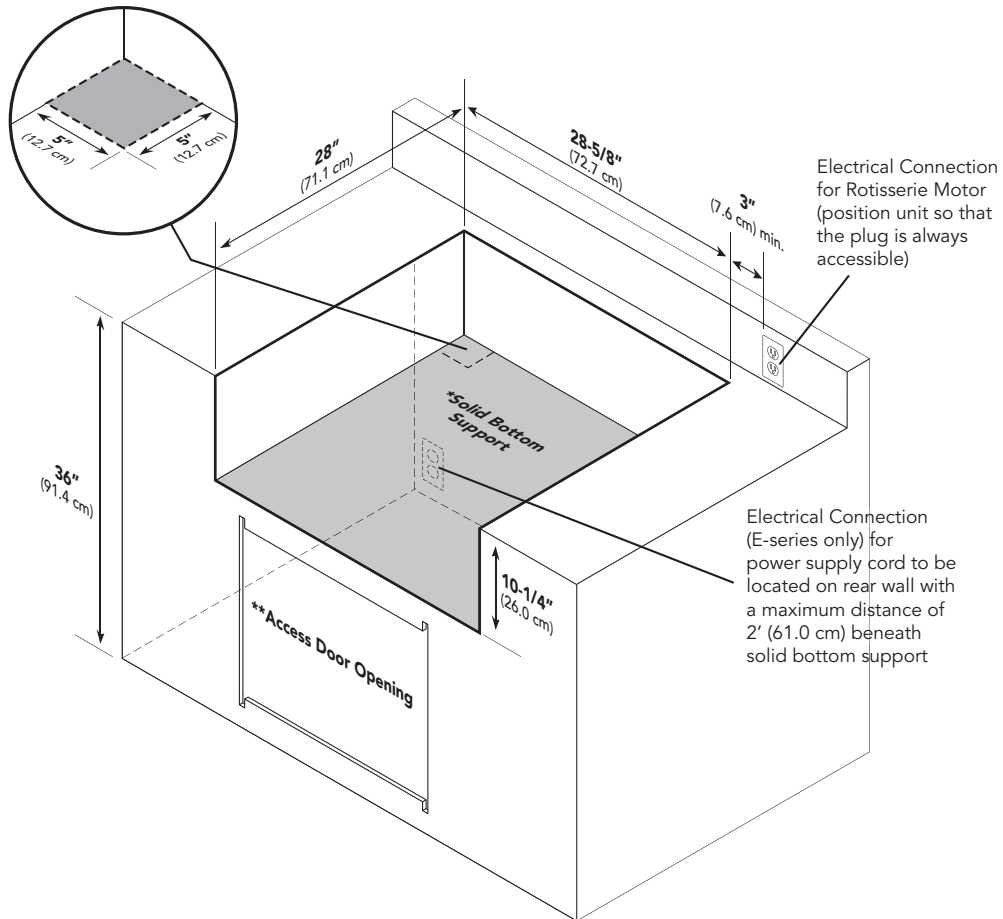


VG BQ300-2RE
Ultra-Premium E-Series
Two-Burner Grill



VG IQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

Gas Inlet and Power Cord
Location Area



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

**Access Doors sold separately

All models	
Cutout width	28-5/8" (72.7 cm)
Cutout height	10-1/4" (26.0 cm)
Cutout depth	28" (71.1 cm)



PLANNING AND DESIGN GUIDE

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OUTDOOR—COOKING

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



Installation Requirements



VGBQ030-2T
Premium T-Series
Two-Burner Grill



VGBQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill



VGBQ300-2RE
Ultra-Premium E-Series
Two-Burner Grill



VGIQ300-2RT
Ultra-Premium T-Series
Two-Burner Grill w/TruSear

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 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
 - o Operating pressure—4.0" WCP
 - o Supply pressure of 6" – 10" WCP
 - o If incoming pressure exceeds 10" 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
 - 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
 - VGBQ300—2.1
 - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
 - 120 VAC/60 Hz
 - o Rotisserie motor max. amp usage—6.0



PLUMBING

Not applicable

	VGBQ030-2T	VGBQ300-2RT/E	VGIQ300-2RT
Surface burner rating		25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) LP	
Standard SS grill burners (each)			
Smoker burner (split standard)	12,500 BTU (3.7 kW) Nat./ 10,500 BTU (3.1 kW) LP	12,500 BTU (3.7 kW) Nat./ 10,500 BTU (3.1 kW) LP	
Gourmet-Glo™ rotisserie burner		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



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✦ Installation Notes & Accessories

Portable Grill Carts

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

Model	Description	Approx. ship wt. lbs. (kg)
BQC030T3-SS	Premium portable cart (for 30"W. grill)	165 (74.8)
BQC300T3-SS	Ultra-Premium portable cart (for 30"W. grill)	165 (74.8)

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)
VQBO3021	Grill base (for 30"W. grill)	186 (84.4)
VQWO3010	Grill base w/warming drawer access (for 30"W. grill & 30"W. warming drawer)	174 (77.6)

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)
CV30T-BI	Cover for 30"W. built-in grill	5 (2.3)
CV30T-C	Cover for 30"W. grill & cart	8 (3.6)





OUTDOOR—COOKING

30"W. Premium T-Series & Ultra-Premium T-Series/E-Series Gas Grills



✦ 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 light	5 (2.3)

SS Grill Grates

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

Model	Description	Approx. ship wt. lbs. (kg)
SS2TG	Grill grate set for 30"W. grill	21 (9.5)

Warming Rack

- All grills can accommodate up to three racks (one rack included with all grills)
- Chrome-plated
- Rack provides additional cooking/warming space
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
WR2TSS	Warming rack for 30"W. grill	5 (2.3)

Rotisserie Basket

- For use with Gourmet-Glo™ rotisserie units
- 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)
BQRB306T	6"W. rotisserie basket (for 30"W. grill)	6 (2.7)

Compliance Information



WARRANTY SUMMARY*

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

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.

