

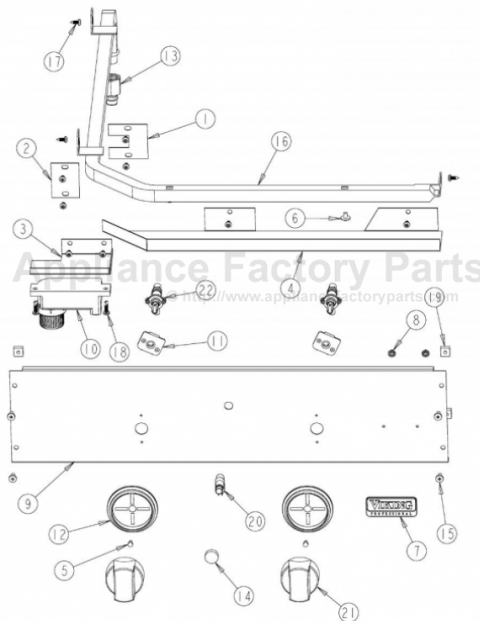
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VIKING VGIB242T Owner's Manual

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Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information,

call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com

IMPORTANT: PLEASE READ AND FOLLOW

- * Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty
- Please observe all local and national codes and ordinances.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code, ANSI Z223.1. **In Canada:** Installation must be in accordance with the current CAN/CGA-B149.1, Natural Gas and Propane Installation Code or CAN/CGA-B149.2, Propane Storage and Handling Code and/or local codes.

GENERAL INFORMATION

- ⚠ WARNING:** This outdoor gas side burner is not intended to be installed in or on recreational vehicles and/or boats.
- Keep area clear and free from combustible materials, gasoline, and other flammable vapors.
 - When the outdoor gas grill is not in use, the gas supply must be turned off at the LP gas supply cylinder.
 - The pressure regulator and hose assembly supplied with the unit must be used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.
 - Finding a leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the on position and this must be done by a qualified technician.
 - The LP supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, *Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods*.
 - Gas Manifold Pressure -
 - Natural gas - 4.0" W.C.P.
 - LP/Propane - 10.0" W.C.P.
 - If the following instructions are not followed exactly, a fire causing death or serious injury may occur:
 - Do not store a spare LP gas cylinder under or near this appliance.
 - Never fill the cylinder beyond 80 percent full.

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING

If not installed, operated and maintained in accordance with the **manufacturer's** instructions, this product could expose you to substances in fuel or fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.

For example, benzene is a chemical which is part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame minimize incomplete combustion.

SAFETY TIPS

- Keep outdoor cooking appliance area free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep ventilation openings at the rear of the cart and cylinder free and clear to allow proper air flow. Do not obstruct the flow of combustion and ventilation air.
- Spiders and insects can nest in the burners of the grill and block the gas and air flow to the burner ports. This may cause a fire from behind the manifold cover. Inspect and clean burners periodically.

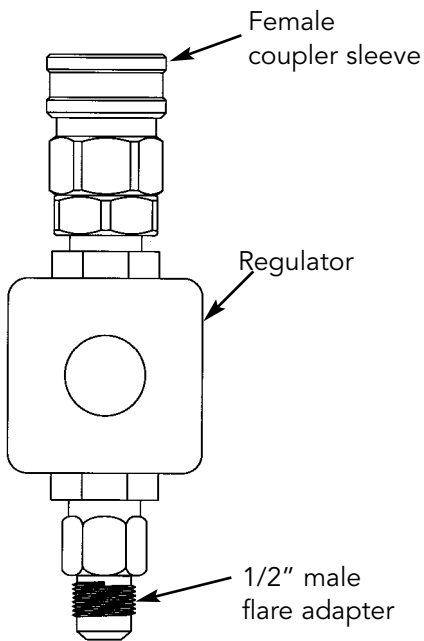
NATURAL FIXED PIPING CONNECTION

Connection: Standard Residential 1/2" ID gas service line - 1/2" NPT male with 1/2" flare adapter.
Operating Pressure: 4.0" W.C.P. Nat.
Supply Pressure: 6" to 14" W.C.P. Nat. If in excess of 14" W.C.P., a step-down regulator is required.

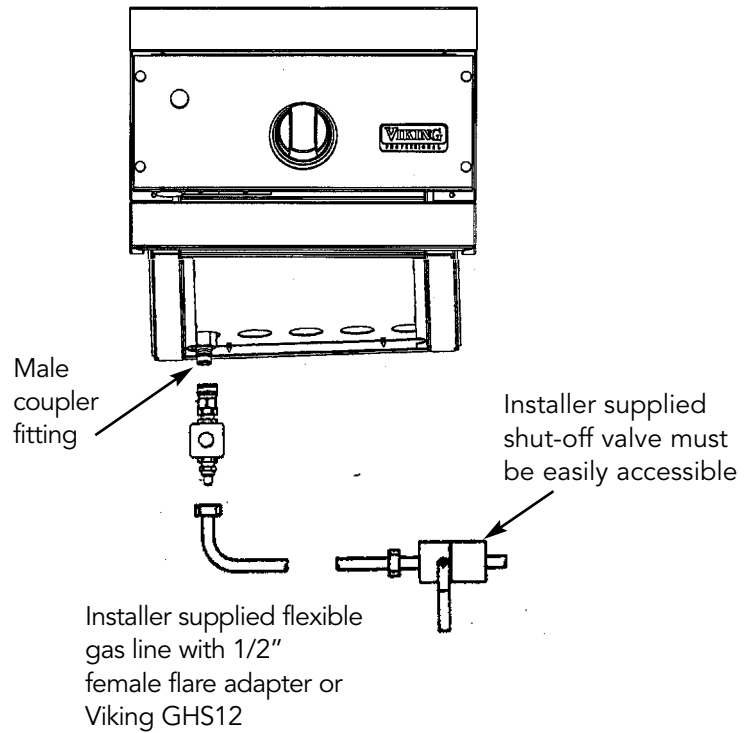
Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run and how deep to bury the lines. If the gas line is too small, the grill will not function properly.

To connect the supplied regulator assembly to the incoming flexible gas line, attach with a 1/2" (1.3 cm) female flare adapter to the 1/2" (1.3 cm) male flare adapter on the regulator assembly. Ensure that the regulator arrow points in the direction of the gas flow towards the unit and away from the supply. Attach the regulator assembly to the grill unit by pulling back the female coupler sleeve towards the regulator. Insert the coupler into the male coupler fitting on the grill until the sleeve snaps forward securing the connection. **DO NOT forget to place the installer supplied gas valve in an accessible location.**

NOTE: If using a Viking GSH12 flexible hose, remove the 3/8" flare adapter and attach hose to the 1/2" (1.3 cm) male flare on the regulator assembly.



Regulator Assembly



LP/PROPANE TANK CONNECTION

Outdoor grills orificed for use with LP/Propane gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP/Propane cylinder **equipped with a Type 1, QCC-1 connector**. Hose assembly must comply with *Elastomeric Composite Hose and Couplings for Conducting Propane and Natural Gas, CAN/CGA-8.1* standard or the *Thermoplastic Hose and Hose Couplings for Conducting Propane and Natural Gas CAN1-8.3* standard. (See LP/Propane tank requirements below). Each tank is supplied with a dust cap. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Built-in installations must be plumbed using a fixed/hard line if the unit is going to be operated at a distance exceeding 3 feet (0.91 meters) from the fuel supply per ANSI Z21.24. Also, in a built-in construction where an LP/Propane tank is going to be used, there **MUST** be some type of support (braces, cut-out, etc.) to prevent tank from moving within the installation. The support must also allow the LP/Propane tank to withstand a horizontal tipping force equal to the weight of the tank without tipping over. The tank can not tip over or deflect more than 1.00 inch when a 38 lb. horizontal force is applied to a 20 lb. LP/Propane tank.

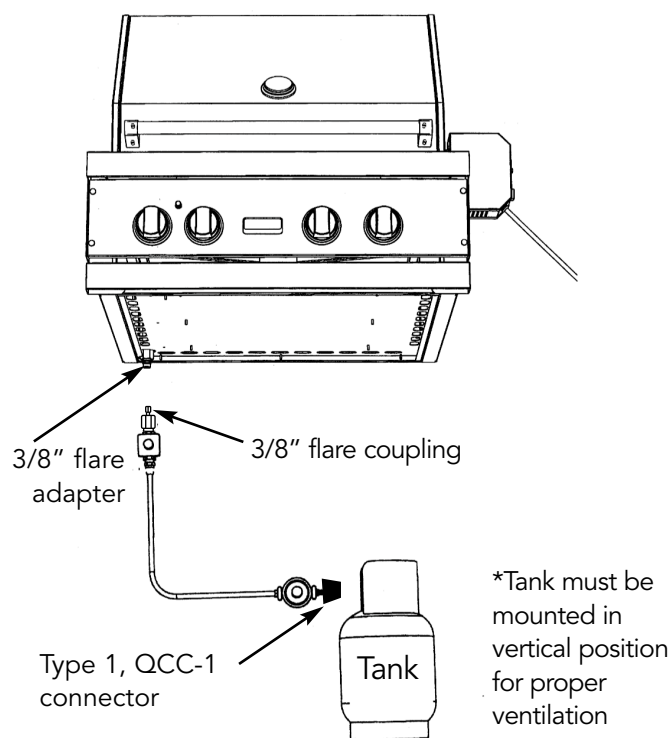
Connection: 1/2" (1.3 cm) NPT male with a 3/8" (.95) flare adapter
Operating Pressure: 10.0" W.C.P.

To connect to LP/Propane regulator/hose assembly:

Although the flow of gas is stopped when the quick disconnect system is disconnected as part of its safety feature, you should always turn the LP/Propane tank main valve "OFF" after each use and during transport of the tank or unit. First connect the regulator to the grill unit by screwing the 3/8" flare coupling to the 3/8" flare adapter. Connect to the tank valve by screwing the Type 1, QCC-1 connector to the LP/Propane tank. Open the tank valve and check the connection between the regulator and the Type 1, QCC-1 fitting for leaks with a soapy water solution. If bubbles appear, tighten the connection. Repeat until all leaks have been stopped. **ALWAYS CHECK FOR LEAKS AFTER EVERY LP/PROPANE TANK CHANGE. Any joint sealant used must be an approved type and be resistive to the actions of LP/Propane gas.**

LP/PROPANE TANK REQUIREMENTS

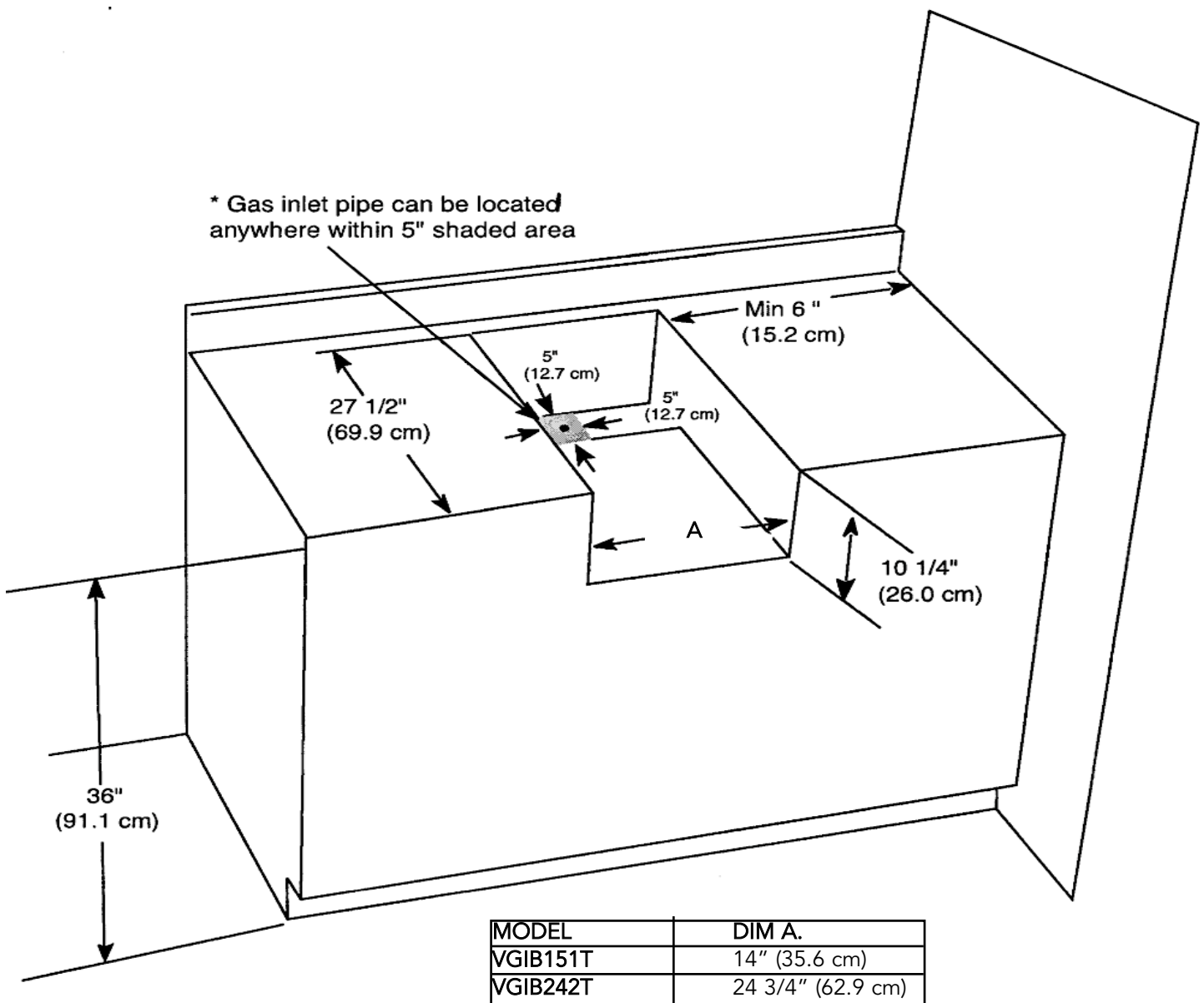
A dented or rusty LP/Propane tank may be hazardous and should be checked by your tank supplier. Never use a cylinder with a damaged valve. All tanks should be equipped with an OPD (overfilling protection device). This is a DOT requirement for all tanks purchased after October 1, 1998 and will ensure that the tank is not overfilled. The LP/Propane tank should be a standard 5-gal, 20 lb. gas cylinder tank approximately 12" in diameter and 18" high which must be constructed and marked in accordance with the *Specifications for LP/Propane Gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission*. The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance. All LP/Propane tanks must be mounted in a vertical position for proper ventilation. 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 overfilling prevention device. If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Each tank is supplied with a dust cap. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane. Cylinders must be stored outdoors in a well-vented area out of the reach of children.



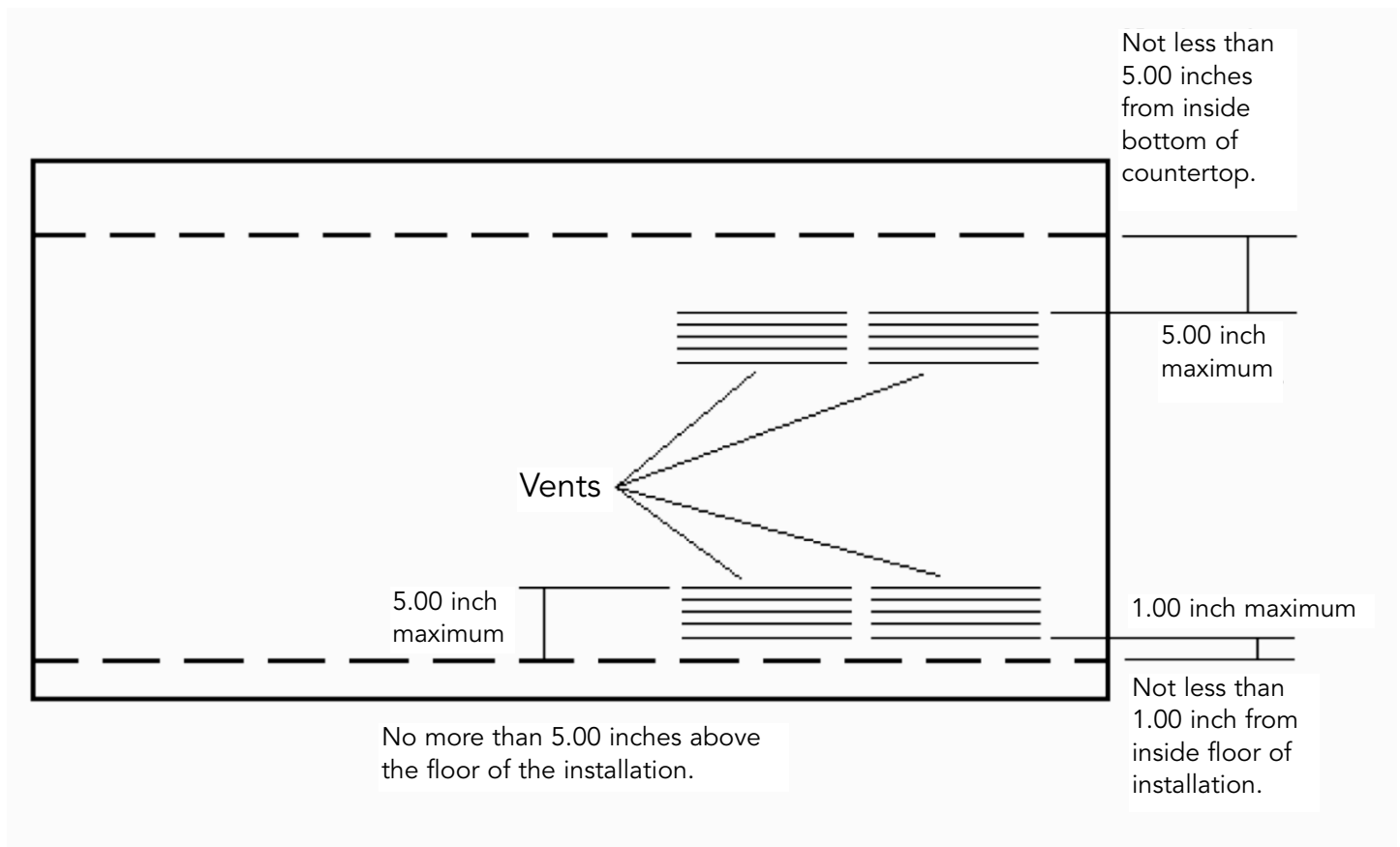
INSTALLATION PROCEDURES FOR BUILT-IN INSTALLATION

1. A minimum of 6" (15.2 cm) from the sides must be maintained from the side of the burner above the cooking surface to adjacent vertical combustible surfaces. The unit is not to be located under overhead unprotected combustible surfaces.
2. It is desirable to allow at least 6" side clearance to non-combustible surfaces above the cooking surface for counter space.
3. When determining a suitable location for the unit, take into account concerns such as exposure to wind, proximity to traffic paths and keeping gas supply lines as short as possible. Locate only in a well-ventilated area. Never locate in a building, garage, breezeway, shed or other such enclosed areas.
4. In a built-in construction where an LP/Propane tank is going to be used, there MUST be some type of support (braces, cut-out, etc.) to prevent tank from moving within the installation. The support must also allow the LP/Propane tank to withstand a horizontal tipping force equal to the weight of the tank without tipping over. The tank can not tip over or deflect more than 1.00 inch when a 38 lb. horizontal force is applied to a 20 lb. LP/Propane tank.

IMPORTANT: Gas fittings, regulator, and installer supplied shut-off valve must be easily accessible.



VENTILATION FOR BUILT-IN INSTALLATIONS



1. At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 inches (127 mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.
2. At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 inch (25.4 mm) or less from the floor level and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5 inches (127 mm) above the floor level.
3. Every opening shall have a minimum dimension so as to permit the entrance of a 1/8 inch (3.2 mm) rod.

TruSear Infrared Grilling tips

Infrared grilling produces intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. As a general rule, foods will cook in about 1/2 the time they would take on an ordinary grill.

- Preheat the grill.
- Ensure that meat is fully thawed and that all excess fat is trimmed away prior to grilling.
- Leave the burner set on "HI" when placing food on the grill to sear.
- For thicker cuts of meats, adjust burner to a lower setting and continue cooking until desired doneness is reached.

NOTE: When the TruSear infrared griller is not in use, it must be covered with the provided stainless steel cover for protection from outside elements such as rain.

TruSear Infrared Cooking Chart*

FOOD	WEIGHT OR THICKNESS	CONTROL SETTING	SUGGESTED COOKING TIME
Chicken Breast, Bnls		HI	2 - 3 mins each side.
		Reduce to medium setting halfway between HI and LO	Cook 8 - 10 mins. total. Turn occasionally to prevent burning outside.
Hamburger	1/2 - 3/4" thick	HI	2 mins each side to sear. Cook 6 - 8 mins. total. Turn occasionally to prevent burning.
Steaks, Ribeye	1 1/2 " thick	HI	3 mins each side for Rare. 4 mins each side for medium.
Steaks, Filet	1" thick	HI	3 mins each side for rare to med. rare 3 1/2 mins each side for medium
Pork Chops	3/4" thick	HI	4 mins each side

***NOTE:** These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.

SERVICE INFORMATION

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
 - a. Model number
 - b. Serial number
 - c. Date purchased
 - d. Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking at (888) 845-4641 or write to:

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the information indicated below. You will need it if service is ever required. The model and serial number for your grill is located on an identification plate located under the drip tray in the rear left corner next to the inlet pipe.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

KEEP THIS MANUAL FOR FUTURE REFERENCE.