



OUTDOOR—COOKING

Gravity Feed™ Charcoal Smokers



Standard Features

All models include

- Commercial Styling and Construction
 - Professional construction, design, and styling
 - Blends seamlessly with all Viking Outdoor products
 - Adjustable leveling legs for uneven surfaces
- May use natural lump charcoal or regular charcoal briquettes
- Versatile - precise temperature control allows the gravity feed smoker to perform a wide variety of foods including:
 - Barbeque ribs
 - Boston butts
 - Beef brisket
 - Variety of chicken
 - Tenderloin
 - Smoked turkeys
 - Seared steaks and chops
 - Pizzas
 - Baked side dishes and even desserts
- Unique design provides maximum heat retention
 - Unit is fully insulated
 - Heat reflects off interior in a convection fashion, cooking foods from all angles while locking in flavor and juices
- Removable, heavy-duty cooking racks create an optimal cooking area with maximum capacity
- A thermometer located in the center of door gives precise readings from 50° to 550°F, (10° - 288°C) allowing all foods to be cooked at required temperatures
- Damper located on firebox maintains airflow control throughout the smoker and regulates temperature
 - Open valve to increase temperature for high-temp grilling
 - Close valve to lower temperature for "low and slow" items
- Ash/wood box located inside firebox serves dual function for easy ash removal and easy wood chunk or chip loading
- All models include heavy-duty, durable locks, latches, and door hinges
- Units ship pre-coated for easy seasoning (see Use and Care Manual)
- Removable drip tray under unit captures grease for easy cleanup
- Removable rain cap for stack ships standard (must be removed during operation)

VCFS303SS

- 6.7 cubic ft. of cooking capacity
- Three heavy-duty oven racks with u-channel rails
- Four adjustable leveling legs

VCPS303SS

- 6.7 cubic ft. of cooking capacity
- Three heavy-duty oven racks with u-channel rails
- Two molden-rubber wheels with Professional handle on side of unit provides mobility
- Two adjustable leveling legs

VCFS364SS

- 9.7 cubic ft. of cooking capacity
- Four heavy-duty oven racks with u-channel rails
- Four adjustable leveling legs

Model Options



VCFS303SS
30"W. Freestanding Gravity Feed™ Charcoal Smoker



VCPS303SS
30"W. Portable Gravity Feed™ Charcoal Smoker



VCFS364SS
36"W. Freestanding Gravity Feed™ Charcoal Smoker

FINISH DETAILS

- Stainless Steel (SS)





OUTDOOR—COOKING Gravity Feed™ Charcoal Smokers



Dimensions & Specifications

PRODUCT DIMENSIONS



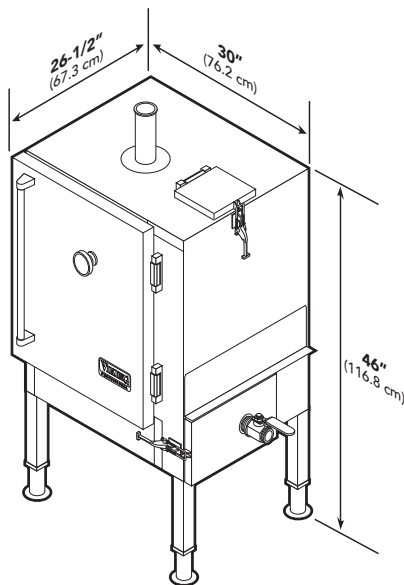
VCFS303SS
30"W. Freestanding Gravity
Feed™ Charcoal Smoker



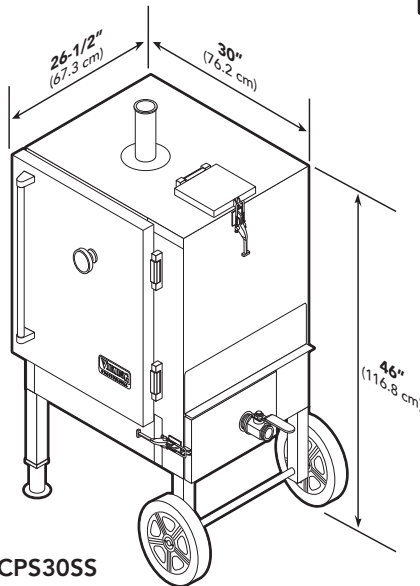
VCPS303SS
30"W. Portable Gravity
Feed™ Charcoal Smoker



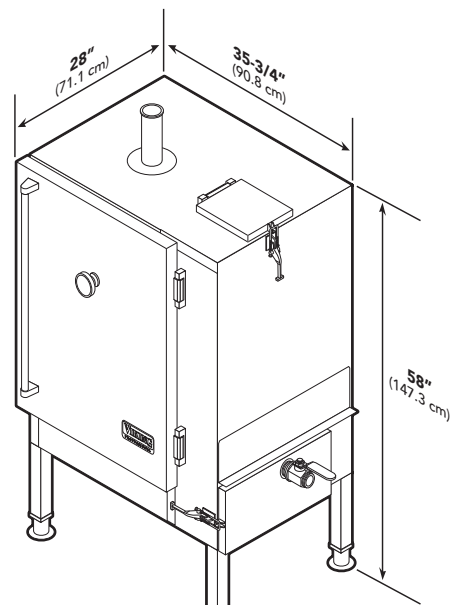
VCFS364SS
36"W. Freestanding Gravity
Feed™ Charcoal Smoker



VCFS303SS



VCPS303SS



VCFS364SS

	VCFS303SS	VCPS303SS	VCFS364SS
Overall Width	30" (76.2 cm)	30" (76.2 cm)	35-3/4" (90.8 cm)
Overall Height	46" (116.8 cm)	46" (116.8 cm)	58" (147.3 cm)
Overall Depth	26-1/2" (67.3 cm)	26-1/2" (67.3 cm)	28" (71.1 cm)
Interior Width	21" (53.5 cm)	21" (53.5 cm)	24-3/4" (62.9 cm)
Interior Height	25" (63.5 cm)	25" (63.5 cm)	29" (73.7 cm)
Interior Depth	21-3/4" (55.2 cm)	21-3/4" (55.2 cm)	23" (58.4 cm)
Approx. ship wt. lbs. (kg)	375 lb. (170.1 kg)	375 lb. (170.1 kg)	400 (181.4 kg)





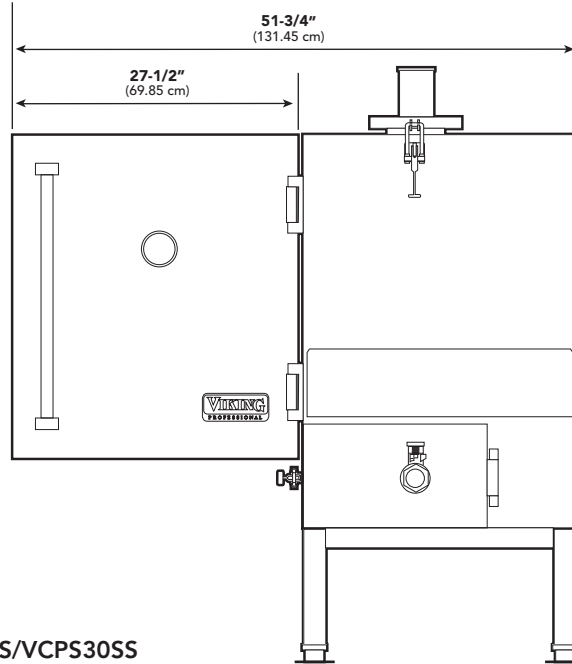
OUTDOOR—COOKING

Gravity Feed™ Charcoal Smokers

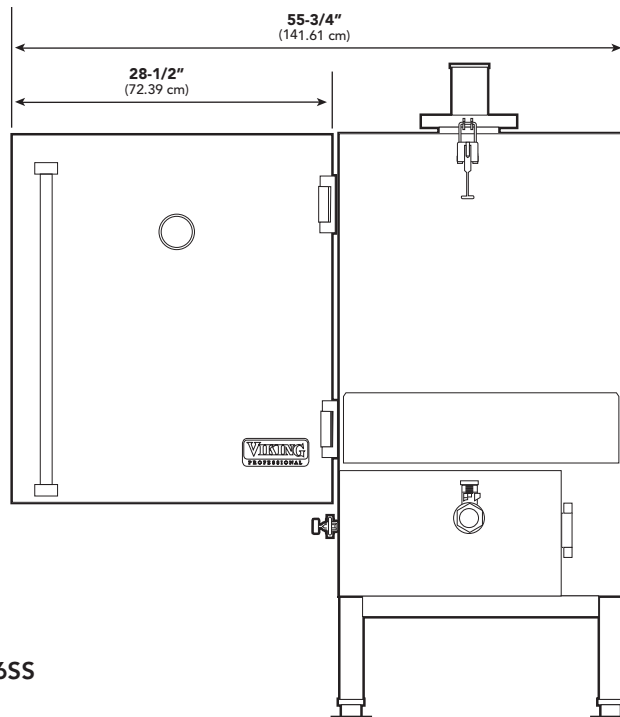


Dimensions & Specifications

DOOR SWING



VCF30SS/VCPS30SS



VCF36SS





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Gravity Feed™ Charcoal Smokers



Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—covers all in-home repairs
- Lifetime limited warranty—grill grates and rust-through on all stainless steel components

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

