

Viking Outdoor Ultra-Premium 500 Series Gas Grills

Commercial-Type Cooking Power and Features

- Built-in models available in 30", 42", and 54"W.
- Extremely large grilling surfaces
 - 30"W. grill – 563 sq. in. (1430 sq. cm) – 3.91 sq. ft.
 - 42"W. all grill – 836 sq. in. (2,123 sq. cm) – 5.8 cu. ft.
 - 54"W. all grill – 1,120 sq. in. (2,844 sq. cm) – 7.8 cu. ft.
- Polished/brushed edge canopy design along with updated cosmetic features
 - Stainless steel knobs
 - Refined Landing ledge
 - Refined handle and endcaps
 - New rotisserie housing
 - All exterior screws eliminated on face of unit
- Power Porcelain™ cast iron grates
- Ceramic heat distribution system – Black Diamond™ (Exclusive!) briquettes with "flip-clean" self-clean design
- 304 Stainless steel U-shaped burner
- Push and turn 120V electric ignition system provides a positive, consistent, and continuous spark for easy ignition
 - Automatic reignition system ensures burners remain ignited
- **Exclusive** – 29,000 BTU Nat/28,000 BTU LP – **Most Powerful in the Industry!**
- EasyLift™ Canopy System
 - Built into canopy and hidden from view
- Control Panel Illumination
 - Dedicated Viking Blue LED lighting above every control knob
- Laser-Etched Graphics on control panels
 - All outdoor graphics are permanently laser-etched at the factory
- Deepest-in-industry sealed burner box keeps heat contained in burner area allowing easy temperature maintenance
- Smoker box
 - May be removed for use of entire grilling surface
- Rotisserie system features – Gourmet-Glo™ 15,000 BTU one-piece infrared rotisserie burner, fully enclosed 1/2" stainless steel rotisserie rod with stainless steel forks, and heavy-duty rotisserie motor
- Halogen lighting mounted on the inside of canopy
 - Provides ample lighting for nighttime grilling
- Stainless steel warming rack can be adjusted to three different positions
- Hermetically sealed, numerical thermometer gives approximate temperatures for grilling, smoking, and warming and will not fog

Solid Viking Construction

- Same cutout dimensions as previous E-Series grill line
- **Exclusive** – "Zero" clearance installation; NO insulated jacket required

Easy Maintenance and Cleanup

- Full-width, pull-out drip tray
 - **Exclusive** "trays within a tray" – individual grease management trays under each burner area
 - Stainless steel ball bearing roller glides allow drip tray to pull out easily and remain level when fully extended

Tru-Sear™ Infrared Burner (optional)



VGIQ55404

- 30,000 BTU natural/LP – **Exclusive** – **Highest in Industry!**
- Creates an intense, searing heat (1200°F+) which caramelizes the outside of food items locking in the food's natural juices and flavors
- Available on 42" and 54" models

Optional Accessories

- Ultra-premium stainless steel carts and cabinetry (30", 42" and 54" wide), single and double stainless steel access doors, storage drawers, rotisserie forks, warming racks, stainless steel grill grates, vinyl covers and barbeque tool sets.

Finish Details

- Available in Stainless Steel (SS)

Models

- VGBQ53002RE
- VGBQ54203RE
- VGBQ54203RE (I/R model)
- VGBQ55404RE
- VGBQ55404RE (I/R model)

Warranty Highlights

- Two year full covers all in-home repairs
- Five year limited – grill burner assemblies, infrared burners and porcelain grill grates
- Lifetime limited – porcelain grill grates and rust through on all stainless steel components including stainless steel grill burners

Basic Specifications

Description	OUTDOOR GAS 30", 42" AND 54" WIDE ULTRA-PREMIUM 500 SERIES GRILLS				
	VGBQ5300E		VGBQ5420E/VGIQ5420E		VGBQ5540E/VGIQ5540E
Cutout Width	28 5/8" (72.7 cm)		40 1/4" (102.2 cm)		52 1/4" (132.7 cm)
Cutout Depth	28" (71.1 cm)				
Cutout Height	10 1/4" (26.0 cm)				
Overall Width	29 1/2" (74.9 cm)		41 3/16" (104.6 cm)		53 3/16" (135.1 cm)
Overall Depth	32 3/4" (83.2 cm)				
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line. LP/Propane: Equipped with high-capacity hose/regulator assembly for connection to standard 5 gal., 20 lb. LP/Propane gas cylinder with a Type 1, QCC-1 connector or standard residential 1/2" (1.3 cm) ID gas service line				
Electrical Requirements	120VAC/60Hz – 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill 120VAC/60Hz – 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor				
Maximum Amp Usage	2.1 amps		2.2 amps		3.0 amps
Grill Burner Rating	29,000 BTU NAT./28,000 BTU LP (8.5 kW NAT./8.2 kW LP)				
TruSear™ Burner Rating	N/A		N/A	30,000 BTU Nat./LP 8.3 kW Nat./LP	N/A 30,000 BTU Nat./LP 8.8 kW Nat./LP
Rotisserie Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)				
Approximate Shipping Weight	325 lbs. (147 kg)		380 lbs. (172 kg)		490 lbs. (222 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.



All models with standard equipment are design-certified for residential installation.



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To receive the most current specification sheets, visit Dimension Express at www.dexpress.com or call from your fax machine at (925)284-3558. Enter code #8051 for Viking Products. This will send you information on how to use the system and the corresponding model code numbers. Dimension Express customer support can be reached by email at: support@dexpress.com.

For product information, call 1-888-VIKING1 (845-4641), or visit the Viking Web site at vikingrange.com