

# New Viking E-Series Power Porcelain™ Grates. Enhance Appearance, Extend Life.



**Stainless Steel Grates**  
(after single use)



**Viking E-Series Porcelain Grates**  
(after several uses)

Cast Iron is superior metal for heat conduction

Heats up faster and retains heat longer

**Exclusive** new design discourages flare-ups

Stainless steel PERMANENTLY discolors after minimal use

Porcelain provides permanent finish and gloss characteristics

Porcelain is resistant to severe weather, retaining color and high gloss after constant exposure

Porcelain provides protection from salt and alkalis corrosion

The dense surface of porcelain guards against bacteria growth

Porcelain's smooth texture offers a low coefficient of friction providing a better non-stick grilling surface than stainless steel

Porcelain is easy to clean with mild detergent

Porcelain is an excellent conductor of heat

Porcelain adapts to the hardness of the steel on which it is applied, making the grates extremely wear-resistant

**VIKING PORCELAIN GRATES ARE SUPERIOR TO ANY STAINLESS STEEL GRATES.**



[VIKINGRANGE.COM](http://VIKINGRANGE.COM)

# Viking warranty on all porcelain grill grates.

Viking stands behind the performance of both T-Series and E-Series porcelain-coated grill grates.

Food does not adhere to porcelain coated grates the way it adheres to stainless steel grates – making these grates better for cooking and much easier to clean

Black porcelain coated grates will not discolor after first use; stainless steel grates are attractive on the showroom floor, but discolor after use.

The Viking warranty provides:

- One year full coverage
- Five year limited
- Lifetime on rust through



Viking T-Series  
Porcelain Grates

Please see any Viking grill use and care manual or talk to your local dealer for more details.



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