

## VIKING PROFESSIONAL OUTDOOR GRILL BRINGS AMERICAN BBQ MUSCLE TO BLIGHTY

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High end American cooking brand Viking has introduced a new premium outdoor grill. The brand is targeting the new solid stainless steel cooker at members-only golf, tennis and health clubs as an outdoor-cuisine-event investment, to reinforce the its ultra-premium position. But they could be just the thing for high net worth clients.

The new VGBQ2300 RE Viking grill is available in a choice of three sizes; 30-inches (pictured above with grill cart), 36-, 42- or 54-inches. The design is as much about high-tech theatre as it is about cooking.

The spec features two 29,000 BTU stainless steel grill burners, a generous 1430 sq. cm. of grilling area, four 15,000 BTU infrared rear burners and Tru-Sear Inconel stainless steel infrared grill burner (High 30,000 BTU and Low 17,500 BTU). It comes with a 9 Volt battery ignition, Power Porcelain cast iron grates, Easy Lift canopy system and Black Diamond ceramic briquette flavour system with Flip Clean design. The smoker box is removable and there's an adjustable three-position stainless steel warming rack.

The Viking Grill and Grill Cart combo retails for £7,800. Distribution is via [www.middlebyuk.co.uk](http://www.middlebyuk.co.uk). To get cooking, call them on 01925 821280.

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