



41 & 53 Ultra Premium Gas Grills

Ultra-Premium Gas Grills 41", and 53" Widths



30" Ultra-Premium Grill 41" Ultra-Premium Grill 53" Ultra-Premium Grill

Commercial-Type Cooking Power

- 25,000 BTU stainless steel grill burners produce intense searing heat across entire grilling surface
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- **Gourmet-Glo™ Infrared Rotisserie Burner** are standard on all models; the rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, a heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rod, and two rotisserie forks
 - The infrared burner is a reliable, electronically ignited one-piece design
 - The rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action, and the rod is fully enclosed within the grill, a Viking exclusive feature
 - The rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker tray accommodates wood chips or large wood chunks
 - Hinged smoker tray design allows easy operation when adding smoker chips



The (VG1Q model) TruSear infrared burner creates intense heat caramelizing the outside of food locking in the natural juices and flavors.



Thermometer on outside of grill hood indicates when temperature is ideal for warming, smoking, and grilling.

- 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- The smoker tray can be replaced with grilling grate for use of entire grill surface
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
 - Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to the desired level
- Chrome plated warming rack - reinforced by stainless steel rack supports - can easily be adjusted to three different positions, allowing use of additional accessory racks
- Thermometer located on canopy indicates the best zones for warming, smoking, and grilling

Solid Viking Construction

- Built from thick sheets of rugged, heavy-duty stainless steel
- Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of the grill and provides a sleek style that is synonymous with Viking name
- No exposed rotisserie slot to take away from strength of sidewall or allow the escape of precious heat
- All models can be built into any type of enclosure without the need of an insulated jacket - a Viking exclusive
- Portable Carts are available for all models (sold separately)
- Stainless steel landing ledge with solid, welded, seamless finish
- No assembly required

