

SAFETY

Your new Broil King® Pellet Grill is a safe, convenient appliance when assembled and used properly. As with all pellet fuel-burning products, however, certain safeguards must be observed. Failure to follow these safeguards may result in serious injury or damage. If you have questions concerning assembly or operation, consult your dealer, or our direct customer service line at 1-800-265-2150. / info@omcbbq.com

- Please read this entire manual before installation and use of this pellet-burning appliance. Failure to follow these instructions could result in property damage, bodily injury, or even death.
- Contact local building or fire officials about restrictions and installation inspection requirements in your area.
- Save these instructions for future reference.

DANGER

- This grill is designed for **OUTDOOR USE ONLY**. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others.
- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids with this appliance to start or maintain a fire.
- Never store any combustible material close or under the appliance
- Do not leave children or pets unattended near a hot grill.
- Do not attempt to move a hot grill.
- Do not use unless grill is fully assembled and all parts are in place.
- Do not remove ashes until all pellet fuel is completely burned out and fully extinguished.
- Do not use grill in high winds.
- If a flare up occurs, do not use water to put out fire. Turn OFF. Unplug power cord and wait for grill to cool.

ELECTRICAL CAUTION

- This appliance uses an external electrical power source and must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply: (U.S.A) ANSI/NFPA No. 70-Latest Edition and (Canada) CSA C22.1 Canadian Electrical Code.
- Do not operate unit if the plug receptacle is damaged.
- Do not cut or remove the grounding prong from the plug.
- Keep the electrical supply cord away from any heated surfaces.

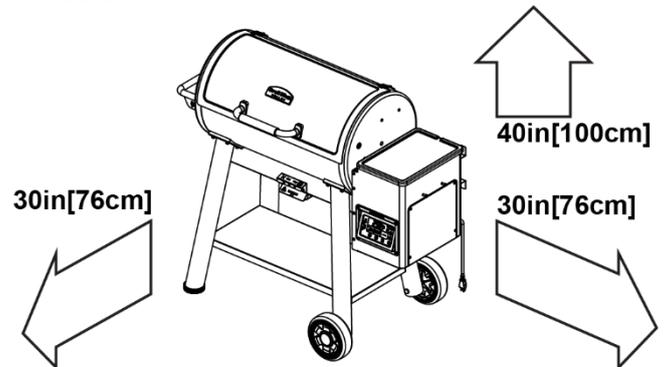
PROPOSITION 65 WARNING

Combustion (burning) of this product, produces carbon monoxide and other substances known by the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65warnings.ca.gov/product

INSTALLATION

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

- The appliance must be installed away from combustible surfaces by at least 30inch / 76cm from each side, and 30inch / 76cm from the rear. There must be 40inch / 100 cm of space between the top of the appliance and any over head construction.



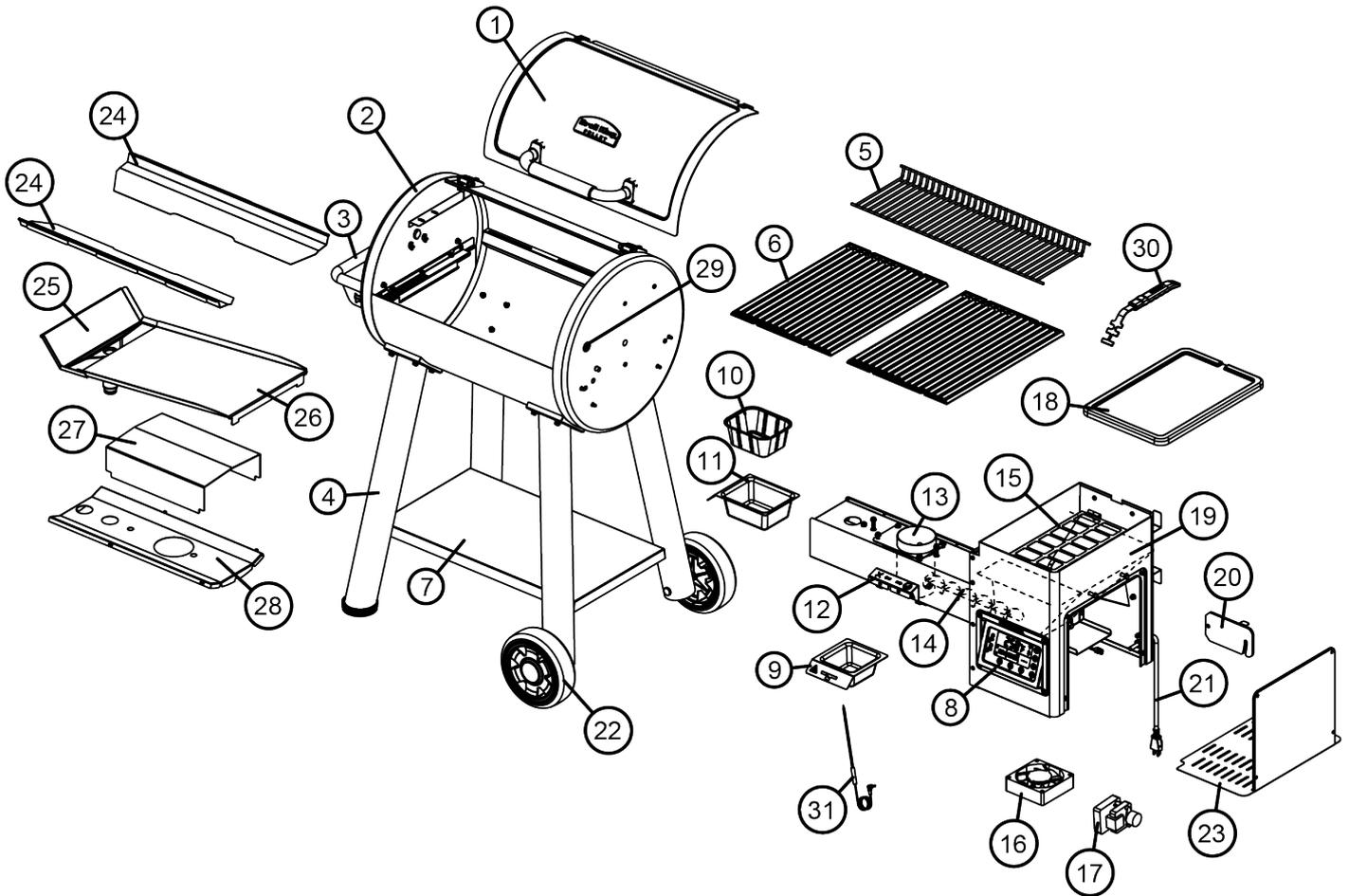
- Never install the appliance underneath plants, trees or foliage.
- **WARNING:** Always install the appliance on a non-combustible surface.
- **WARNING:** Always install the appliance on a level surface and keep the appliance level.
- This appliance is for **OUTDOOR USE ONLY**, do not operate in garage, shed, balcony or other such enclosed areas.
- **DO NOT** restrict the flow of air to the appliance.
- Keep the area surrounding the appliance free of combustible materials, pellets, gasoline, and all flammable liquids and vapors.
- This appliance is not intended to be installed in, or on, recreational vehicles and/or boats.
- Do not use or install accessories that change or modify the pellet hopper, auger, burn pot or exhaust systems.

WARNING

- Preheat grill with lid open for first 10 minutes or until white smoke turns clear.
- Never touch the pellet tray, ash clean out or cooking grate to see if they are hot.
- Use barbecue mitts or hot pads to protect hands while cooking or adjusting top damper.
- Use proper barbecuing tools with long, heat-resistant handles.
- Only use food grade wood pellets. Broil King® Premium Grilling Pellets are recommended
- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- To extinguish the pellets, turn off the pellet digital control and close the damper completely. Do not use water.

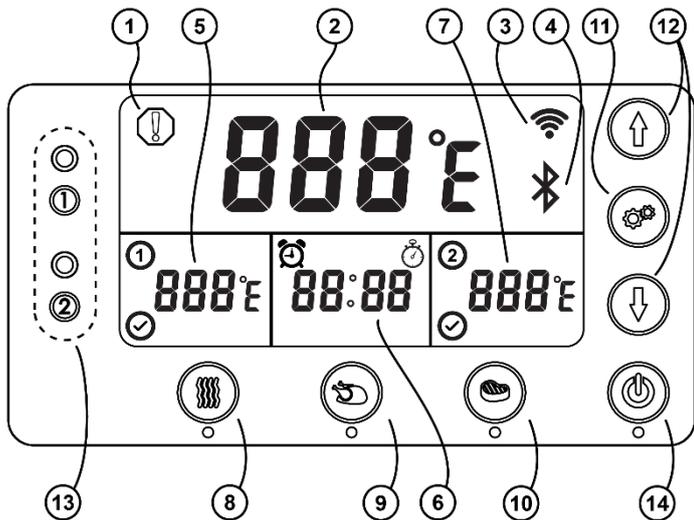
BROIL KING® PELLET GRILL PARTS

- | | |
|--------------------------------|--------------------------------------|
| 1. Lid | 17. Auger Motor |
| 2. Cook Box | 18. Hopper Lid |
| 3. Side Shelf | 19. Hopper |
| 4. Leg | 20. Hopper Cleanout |
| 5. Warming Rack | 21. Power Cord |
| 6. Cooking Grids | 22. Wheel |
| 7. Lower Shelf | 23. Access Door |
| 8. Control Panel | 24. Heat Reflector Front / Back |
| 9. Ash Tray | 25. Grease Management Channel - Side |
| 10. Grease Tray Aluminum Liner | 26. Grease Management Channel - Main |
| 11. Grease Tray | 27. Heat Deflector |
| 12. Agitator | 28. Heat Shield |
| 13. Burn Pot | 29. Thermometer Probe |
| 14. Auger | 30. Broil King® Grid Lifter |
| 15. Grate | 31. Thermometer Probe |
| 16. Auger Fan | |



DIGITAL CONTROL

Before using the grill, it is a good idea to familiarize yourself with the control system.



1. WARNING ICON

Indicates an extreme temperature variance which could indicate a fire, flame failure due to low fuel, auger disruption or mechanical failure (open circuit, motor or fan failure). **WHEN ILLUMINATED GO DIRECTLY TO THE APPLIANCE AND UNPLUG FROM POWER SOURCE IF NECESSARY.**

2. MAIN TEMPERATURE

Displays current and set temperature in °F / °C

3. WIFI CONNECTED

Illuminated when pellet grill is connected to a WiFi network (2.4ghz only).

4. BLUETOOTH CONNECTED

Illuminated when pellet grill is connected to smart device and or home network.

5. 1ST MEAT PROBE TEMPERATURE*

6. TIMER / STOP WATCH

7. 2ND MEAT PROBE TEMPERATURE*

8. SMOKE BUTTON

For low and slow cooking this program will set the temperature to 225°F / 107°C**

9. ROAST BUTTON

For roasting and baking this program will set the temperature to 350°F / 176°C**

10. GRILL BUTTON

For direct grilling this program will set the temperature to 600°F / 315°C**

11. SETTING BUTTON

Push **SETTING** button according to the number indicated below to set the following features.

Meat Temperature Probe(s)

- Press **SETTING** button one time (1) for probe 1, two times (2) for probe 2.
- Once probe is connected the temperature will appear on screen.
- To set internal temperature doneness use control arrows to set temperature then push **SETTINGS** once to set.
- Appliance will beep and check mark icon will appear on screen when internal set temperature is reached.

*Note: When internal set temperature is reached, pellet grill temperature will reduce and hold a 225°F(107°C)

Timer

- Press **SETTING** button three times (3).
- Use control arrows ▲/▼ to set timer then push **SETTING** once to set.

Stop Watch

- Press **SETTING** button four times (4).
- Push control arrow UP arrow ▲ once to start.
- Push control arrow DOWN arrow ▼ once to stop.
- Hold both UP and DOWN arrows ▲/▼ to reset.

Display Brightness

- Press **SETTING** button five times (5).
- Use the control arrows ▲/▼ to set display brightness, then push **SETTING** once to set.

Change Temperature Units °F / °C

- Press and hold **SETTING** button for 5 seconds to set pellet grill to Fahrenheit (°F) or Celsius (°C).

12. CONTROL ARROWS ▲/▼

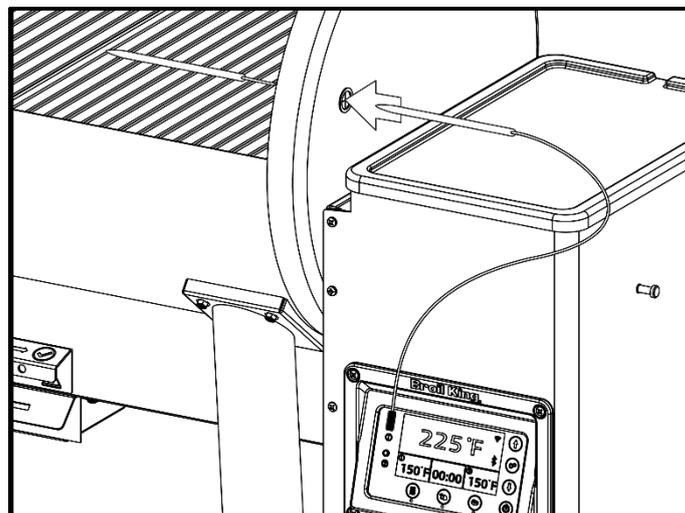
Adjust temperature in 5 degree increments using the control arrows ▲/▼ then push **SETTING** once to set. Hold down the control arrows ▲/▼ to quickly adjust the temperature as a rapid scroll. Note: Display will return to current temperature in °F / °C.

13. THERMOMETER PORTS 1 AND 2

14. POWER BUTTON

*Note: Illuminated check mark indicates target internal temperature achieved.

**Note: Expect temperature variance to occur when reaching and holding desired setting.



Thermometer probe passing through the side of the smoker

GETTING STARTED

Remove the cooking grids and grease tray: wash thoroughly in warm, soapy water. Rinse completely and dry with a soft towel, do not air dry, and do not put in dishwasher.

SEASONING CAST IRON COOKING GRIDS:

Coat your cast iron cooking grids with high smoke point cooking oil. Use a paper towel or cloth to evenly coat all surfaces of the cooking grids with oil.

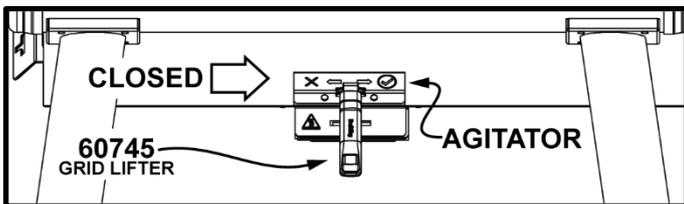
PRIMING THE GREASE SYSTEM

The grease tray on your Broil King® Smoke™ Pellet Grill helps to redirect the cold smoke up towards the heat shield and chimney. To prime the grease tray, add a ½cup [125ml] of water to the empty grease trap. Note: As you use your grill the water will be replaced by grease.

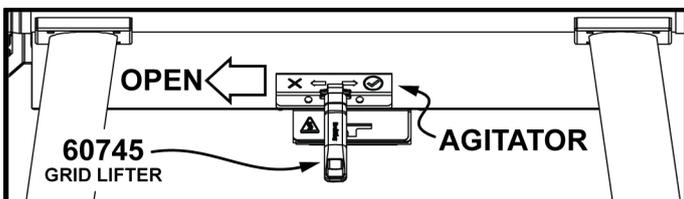
INITIAL 'BURN-IN'

Before you start to cook on your Broil King® Smoke™ Pellet Grill you must burn off the protective residues from manufacturing.

1. Plug the power cord into an appropriate grounded electrical outlet.
2. Inspect pellet hopper and auger prior to adding pellets to ensure there are no foreign objects that could hinder startup. Ensure the agitator is in the closed position.

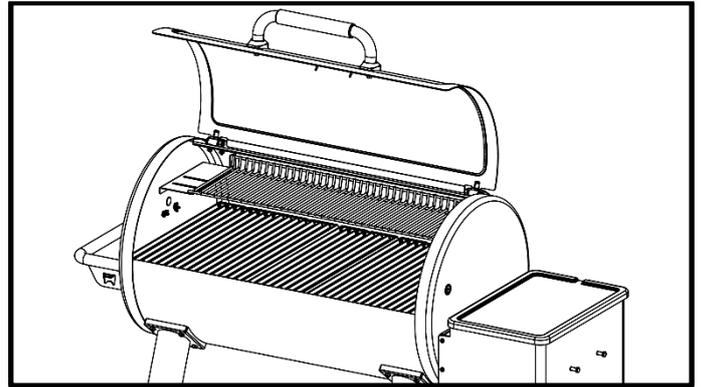


3. Add pellets using Broil King® brand hardwood pellets for best results. Never use heating fuel pellets.
4. Open the lid during preheat for 10 min or until white smoke turns clear.
5. Power on the grill to activate the controller. After a few seconds, the grill will go into startup mode.
6. Set temperature to 500°F (260°C). Note: on initial burn in the grill will take longer to heat up as the auger will need to be primed with fuel prior to ignition. When target temperature is reached – burn for an additional 15-20 minutes. This will burn off any of the protective coating from manufacturing and begin the process of smoke curing the internal components of the grill. The more you use your pellet grill, the better the seasoning will be.
7. When the grill is cool, thoroughly season cooking grids by spraying or wiping a high smoke point cooking oil on them. Ensure that the entire surface is generously coated including the corners. For cast iron cooking grids, light seasoning should be done before every use.
8. When cooking is complete, use the trap door located on the back of the pellet hopper to remove any excess fuel and store fuel in a warm dry place so it is ready for your next cookout.
9. Clean the grease tray frequently to reduce the possibility of a grease fire. Please see "Maintenance" for more details.
10. Clean the burn pot using the agitator and remove the ashes from the ash tray frequently to ensure best performance. When you are finished cleaning out the burn pot you must ensure the agitator is in the closed position.
11. Note: your grill will always start with an ignition and preheat cycle and end with a 15-minute shut-down.

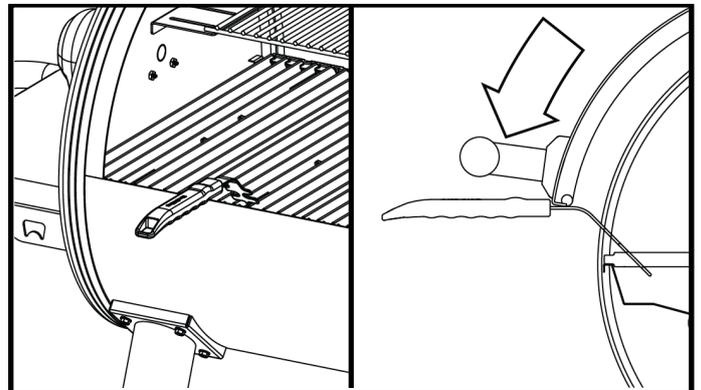


LIGHTING / START-UP

Open the lid of the smoker. Plug the power cord into an appropriate grounded electrical outlet. Press the illuminated power button on the grill to activate the controller. After a few seconds, the grill will automatically go into ignition and preheat cycle.



Preheat to desired cooking temperature by using the control arrows (▲/▼). Press the setting button once to set. The main temperature display will flash for three seconds then return to the actual temperature. If you prefer to use a preset temperature, press the SMOKE, ROAST or GRILL button. The lid must be open during the preheat for the first 10 minutes or until white smoke turns clear. You can use the Broil King® grid lifter (60745) to hold the lid open at a lower position in case of windy or rainy conditions.



COOKING

Once preheat cycle is complete and the desired temperature is reached, load food into the grill and close the lid.

While cooking you may add pellets directly into the pellet hopper as needed.

SHUT-DOWN

Press the illuminated power button on the grill to deactivate the controller. After a few seconds, the grill will automatically go into shutdown cycle (15 minutes). Once grill is completely cool, unplug and remove ash from burn pot using the agitator. Clean the grease tray. Empty pellet hopper using hopper cleanout. For best cooking results store pellets in a cool dry place between cookouts.

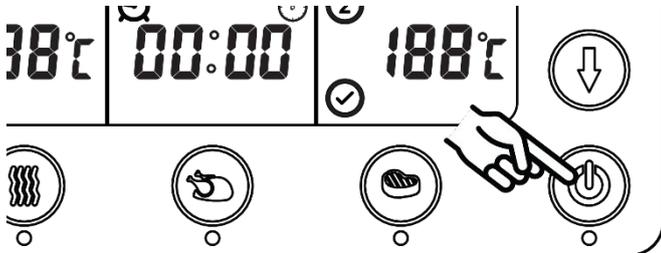
PELLET APP

Your Broil King® Pellet Grill can be controlled from your smart device. Connect your smart device to the Pellet Grill with either Bluetooth or home WIFI network.

SETTING UP THE APP

TURN ON PELLETT GRILL

- Plug the power cord into an appropriate grounded electrical outlet.
- Press the illuminated power button on the grill to activate the controller.



DOWNLOAD AND INSTALL

- On smart device, download the Broil King Pellet Controller APP.



SETUP AND ACCOUNT

- When you launch the app for the first time you will be asked to create an account
- The account provides security for your app and Broil King® Smoke™ Pellet Grill.
- You can also register using your Facebook or Google+ account.
- You will receive an email once your registration process is complete.

ADD ZONE

- After creating an account, your next step is to create a zone. A zone is an area where your grill is located based on your device GPS. Check the address shown on the screen for accuracy. Edit if necessary.
- For example, if you have a grill located at your house, you could name your zone "Home".
- Enter your zone name and then select "Save Zone".

PRIVACY POLICY

- Please read Privacy Policy and select Agree or Disagree.
- To continue using the app you will need to agree to the privacy policy.
- If you select Disagree, you will be re-directed back to the Zone screen.

CONNECTING TO THE GRILL BLUETOOTH

- Once app is set up, it is time to connect to your grill.
- Ensure your smart device Bluetooth feature is turned on.
- Select the zone by touching the zone name.
- After selecting the zone press the (+) icon in the top right corner to add the grill.
- The app will then scan for your grill.
- Each Broil King® Pellet Grill will have a unique serial number located inside the lid of the pellet hopper.
- Enter a name for your grill.
- Enter the serial number.
- Enter the name of the company name where you purchased your grill (optional).



CONNECTING TO THE GRILL WIFI

- Have your WiFi router name and password ready.
- Select the WiFi settings wheel at the bottom right hand corner in the app.



- Select on your WiFi hub number in the list. It will highlight.
- Enter your WiFi password.
- You can select "Show" to see if the password is correct.
- Select "Connect" to establish the Wifi connection.

Notes:

- Only one user can be connected to the Broil King® Smoke™ Pellet Grill at one time.
- If your smart device goes out of the Bluetooth range of the grill, it will switch to Wifi setting and continue to operate.
- Manually adjusting the grill will always override app command functions.

*Software Requirements: IOS® 7 (or above) or Android™ 4.3 (or above)



Broil King Premium Grilling Pellets

The perfect barbecue starts with the right kind of fuel. Broil King® Premium Grilling Pellets are specifically designed to work with the Broil King Pellet Grills. Our pellets are 100% natural and contain only premium wood – no fillers, no oil additives, no binding agents – period. These pellets burn hotter and more efficiently to provide optimal cooking performance and flavour.

CAUTION

Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.

63920 - 100% Hickory Pellets

The most iconic BBQ flavour.

Hickory offers a strong smoke taste, often associated with bacon or smoked ham.

This robust smoke works well with large cuts of meats.

Try with: Beef, Poultry, Pork, Hearty Vegetables.

Premium Blends

Our source woods are mixed before pelletizing, ensuring that each pellet contains the intended blend. This method allows for more repeatable cooking performance with a consistent burn and smoke flavor, compared to a random mix of single species pellets which can offer inconsistent flavors and cooking performance. Our premium pellets are a key ingredient to your next cook out. Check out these pellet varieties:

63930 - Smoke Master's Pellet Blend

Maple / Hickory / Cherry

A selection of pellets popular with competition BBQ champions.

This blend offers hints of sweetness combined with a full-bodied hickory smoke.

Adds a well-balanced smoke taste to grilled foods.

Try with: Beef, Poultry, Pork.

63939 - Griller's Select Pellet Blend

Maple / Oak / Cherry

This pellet blend offers a lighter and slightly sweet smoke, designed to not over-power natural flavors.

A great choice as an everyday grilling pellet.

Try with: Beef, Poultry, Pork, Fish, Vegetables, Pizza.

Note: While using non Broil King® branded food grade wood grilling pellets will not void your warranty, the Broil King® Pellet Grill is specifically calibrated to use Broil King® Premium Grilling Pellets. Using other brands of grill pellets can affect temperature and timing.

Smoking: Less than 275°F (135°C)

This classic form of barbecue involves cooking larger cuts of meat at low temperatures (less than 275°F 135°C) for a relatively long time (often 4+ hours). Broil King® premium grilling pellets will infuse slow cooked meats and other items with smoky barbecue flavor and yields incredibly tender results.

Roasting: 350°F to 400°F (176°C to 205°C)

Also known as indirect grilling, this is similar setup to smoking; smoke roasting is an accelerated version of the same principles. It works well for more conventional roasts, chickens and items that are frequently oven roasted. The combination of smoke and cooking time creates great flavor in a shorter time than true smoking. Rotisserie convection cooking in conjunction with roasting temperatures creates incredible results (see page 08).

Direct Grilling: 400°F (205°C) or more

This method is the traditional backyard cook-out or barbecue. Ideal for smaller items – steaks, chops, burgers, vegetables. The high heat sears the exterior while cooking the interior.

For more information, visit www.broilkingbbq.com

| MEAT TEMPERATURE GUIDE | | | |
|------------------------|-------------|-------------|-------------|
| | RARE | MED | WELL |
| BEEF / LAMB / VEAL | 130°F(55°C) | 146°F(63°C) | 160°F(70°C) |
| PORK | | 150°F(65°C) | 170°F(77°C) |
| POULTRY | | | 170°F(77°C) |
| HAMBURGER | | | 160°F(70°C) |

FOR BEST RESULTS, USE A MEAT THERMOMETER

THE PERFECT STEAK GRILLING GUIDE

PLACE STEAK ON ANGLE ON HOT GRIDS.

FLIP THE STEAK AS SHOWN BELOW.

TURN AND FLIP THE STEAK AGAIN.

FINALLY, FLIP THE STEAK AGAIN.

| Meat Thickness | | Heat Setting | Time Per Side | | | | Total Time |
|----------------|-------------|--------------|---------------|----|----|----|------------|
| 1½" | 1" | | A | B | C | D | |
| | Rare | High | 1¼ | 1¼ | 1¼ | 1¼ | 7 minutes |
| | Medium/Rare | Med/High | 2 | 2 | 2 | 2 | 8 minutes |
| | Medium | Med/High | 2¼ | 2¼ | 2¼ | 2¼ | 9 minutes |
| | Well | Med | 2½ | 2½ | 2½ | 2½ | 10 minutes |
| | | Med | 3 | 3 | 3 | 3 | 12 minutes |

COOKING TIMES AND TEMPERATURES

| | DESCRIPTION | SETTING | COOK TEMP | COOK TIME | FINAL TEMP |
|---|---|---------------|---------------|---|-------------------------------|
|  | Short Ribs | Smoke | 225°F (107°C) | 5 hours | 190°F(88°C) |
| | Tenderloin 3 to 4 lbs. (1.36 to 1.81 kg) | | | 2.5 to 3 hours | 130°F(54°C) for Medium Rare |
| | Brisket (Pulled) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 205°F(96°C) |
| | Brisket (Thick Sliced) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 195°F(90°C) |
| | Brisket (Thin Sliced) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 185°F(85°C) |
| | Prime Rib Roast | Roast | 350°F (176°C) | 15 min per lb (33 min per kg) | 130°F(54°C) for Medium Rare |
| | Sirloin Tip Roasts | | | 8 Hours | 130°F(54°C) for Medium Rare |
| | Steak* | Grill | 600°F (315°C) | | 130°F(54°C) for Medium Rare |
| Hamburgers* | | | | 160°F(71°C) | |
|  | Chicken (Quarters) | Roast | 350°F (176°C) | 1 to 2 hours | 170°F(77°C) |
| | Chicken (Thighs) | | | 1.5 hours | 170°F(77°C) |
| | Chicken (Whole) 2.5 to 3.5 lbs. (1.13 to 1.58 kg) | | | 2 to 2.5 hours | 170°F(77°C) |
| | Chicken (Whole) 3.5 to 4.5 lbs. (1.59 to 2.04 kg) | | | 2 to 3 hours | 170°F(77°C) |
| | Chicken (Wings) | | | 1.25 hours | 170°F(77°C) |
| | Chicken Breast 5 to 8 oz. (0.14 to 0.23 kg) | | | 1 to 2 hours | 170°F(77°C) |
| | Turkey (Legs) | | | 2 to 3 hours | 170°F(77°C) |
| | Turkey (Whole) 10 to 12 lbs. (4.54 to 5.44 kg) | | | 2.5 to 3 hours | 170°F(77°C) |
| |  | | | Fish (Whole) 4 to 6 lbs. (1.81 to 2.72 kg) | Smoke |
| Lobster (Steamed) | | 15 minutes/lb | To Taste | | |
| Shrimp (Steamed) | | 15 minutes/lb | To Taste | | |
|  | Ribs (Baby Back) 1.5 to 2.5 lbs. (2.72 to 1.13 kg) | Smoke | 225°F (107°C) | 5 hours | 160°F(71°C) |
| | Ribs (Spare Ribs) 2.5 to 3.5 lbs. (1.13 to 1.63 kg) | | | 5 to 7 hours | 160°F(71°C) |
| | Pork Butt (Pulled) 6 to 8 lbs. (2.72 to 3.63 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 205°F(96°C) |
| | Pork Butt (Sliced) 6 to 8 lbs. (2.72 to 3.63 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 170°F(77°C) |
| | Pork Chops | | | 1.5 hrs per lb (3.3 hrs per kg) | 160°F(71°C) |
| | Pork Crown Roast 8 to 10 lbs. (3.63 to 4.54 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 155°F to 165°F (68°C to 74°C) |
| | Pork Loin 8 to 10 lbs. (3.63 to 4.54 kg) | | | 4 to 6 hours | 160°F(71°C) |
| | Pork Sausage 1.5 to 2.5 inch (3.8 to 6.4 cm) Dia. | | | 1 to 3 hours | 165°F(74°C) |
| | Pork Shoulder (Pulled) 6 to 10 lbs. (2.72 to 4.54 kg) | | | 8 to 12 hours | 205°F(96°C) |
| | Pork Shoulder (Sliced) 6 to 10 lbs. (2.72 to 4.54 kg) | | | 5 to 8 hours | 175°F(79°C) |
| | Pork Tenderloin 1.5 to 2.5 lbs. (2.72 to 1.13 kg) | | | 2.5 to 3 hours | 160°F(71°C) |
| | Ham (Bone In) | | | 1.5 hrs per lb (3.3 hrs per kg) | 160°F(71°C) |

RECIPES

BBQ RUB*

- 2 tablespoons brown sugar
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon cumin
- 2 teaspoons dry mustard
- 2 teaspoons paprika
- 2 tablespoons chili powder
- 1 teaspoon onion salt
- 1 teaspoon celery salt
- 1 teaspoon garlic powder
- 1 tablespoon oregano

*Try the Broil King® The Perfect BBQ Spice Rub™ (#50975) or The Perfect KC BBQ Rub™ (#50978) for fantastic results.

SMOKED CHICKEN

- Preheat pellet grill using the “Smoke” setting (225°F/107°C).
- 1 whole chicken, separated, or chicken pieces, thighs, wings, drumsticks.
- Rub chicken pieces with BBQ rub, let stand 30 minutes
- Arrange chicken on cooking grids.
- Cook 1 hours.
- Increase heat in pellet grill using the ROAST setting (350°F/176°C).
- Cook 1-2hrs until internal temperature reaches (165°F/74°C).
- Cover, let stand 10 minutes.
- Serve and enjoy.

RIBS

- Preheat pellet grill using the SMOKE setting (225°F/107°C).
- 4 racks pork ribs.
- Peel membrane from ribs.
- Season liberally with barbecue rub.
- Add water pan with apple juice to smoker (if desired)
- Arrange ribs on cooking grids.
- Cook 4 hours or until desired doneness is achieved.
- If desired, remove ribs from grill, wrap in foil and rest for 30 minutes. Increase heat in pellet grill to (350°F/ 176°C).
- Place ribs back on the grill and apply barbecue sauce at this time and finish 10 minutes.
- Remove from grill, cover and let stand 10 minutes
- Serve and enjoy.

PULLED PORK

- Preheat pellet grill using the “Smoke” setting (225°F/107°C)
- 4 – 5 lb. Pork Shoulder (Smaller cuts will often be labelled Boston Butt or picnic shoulder)
- Season liberally with BBQ rub.
- Place pork shoulder on cooking grids
- Cook 1 hour per pound to an internal temperature of at least (185°F/ 85°C).
- Remove from grill, wrap with foil, let stand 30 minutes
- Pull apart using Broil King® Meat Claws (#64070).
- Apply sauce as desired.



The Perfect Steak Grilling Guide Ingredients*

- 4 steaks (preferably New York Strip), 1” thick
- 2 cloves garlic minced or pressed
- 2 tablespoons of Worcestershire sauce
- 2 tablespoons balsamic vinegar
- 2 teaspoons Dijon mustard
- 2 tablespoons soy sauce
- 2 tablespoons olive oil

*Try the Broil King® The Perfect Steak™ marinade or The Perfect BBQ™ (#50990) sauce for fantastic results.

PREPARING THE STEAKS

Trim excess fat from the steaks. In a heavy, resealable plastic bag combine the remaining ingredients. Marinate the steaks for 1 hour at room temperature or up to 24 hours in the refrigerator. If refrigerating, bring steaks close to room temperature 1 hour before grilling for more even cooking.

PERFECT GRILLING TIPS

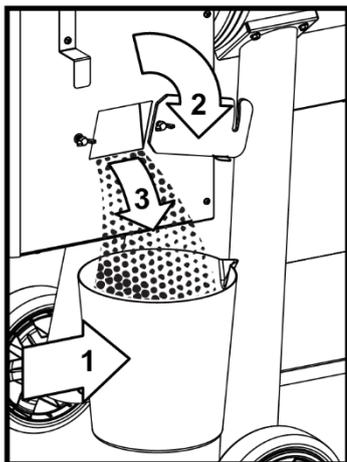
- Brush grids with a high smoke point oil and preheat the pellet grill using the GRILL setting (600°F/315°C). Place food on the barbecue at a 45° angle and cook according to the timing on the cooking charts found on page 7.
- Turn the steak over grilling on the same 45° angle.
- Turn the steak over and grill on the opposite 45° angle.
- Finally, turn the steak over and grill on the same 45° angle. (see the perfect steak grilling guide on page 7)



MAINTENANCE

PELLET HOPPER CLEAN OUT

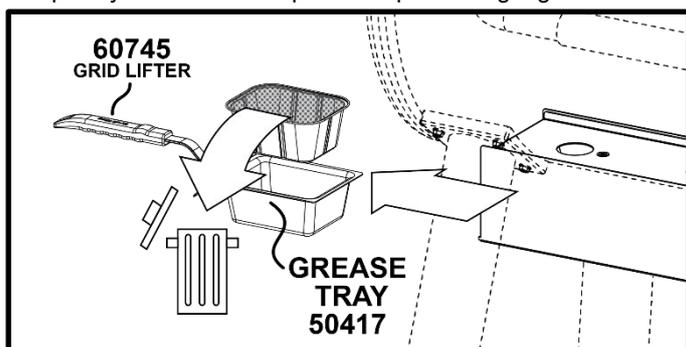
Your Broil King® Pellet Grill has a hopper clean out system designed for easy removal of excess fuel to quickly change pellet flavors or clean out remaining pellets after use.



1. Place bucket under the trap door.
2. Open trap door.
3. Collect pellets.
4. Secure trap door in closed position.

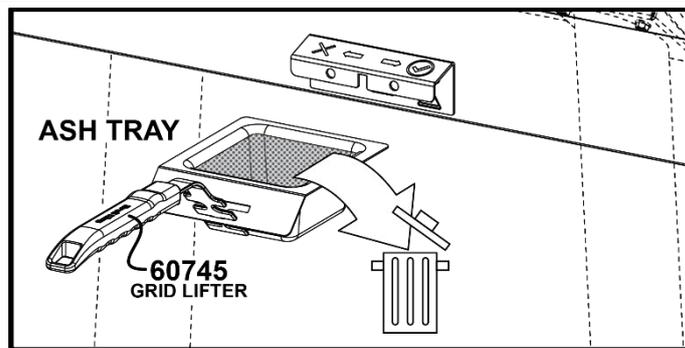
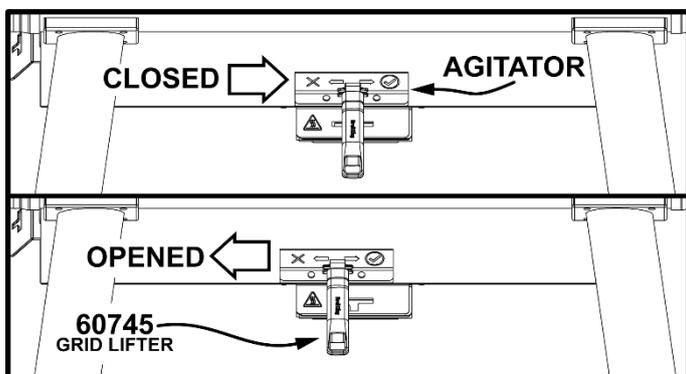
GREASE CLEAN OUT

Grease fires are caused by not properly maintaining the grill and failing to clean the grease management system on a consistent basis. In the unlikely event of a grease fire while cooking, turn off / unplug the appliance and keep the lid closed until the fire is completely out. Never keep the lid open during a grease fire.



ASH CLEAN OUT

After each cook out wait for the grill to completely cool before removing and emptying the Ash Tray. First step is to open the agitator to the unlock position indicated on the cover. You can slide the Agitator between lock and unlock to help ash fall into the tray. Only dispose ashes which are completely cool and extinguished.



Return the Agitator to the closed position before using the grill again.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled."

CARE AND MAINTENANCE

The Broil King® Pellet Grill will give you many years of great service with minimal care. The seasoning process will help preserve the internal steel components. Use a stainless steel brush to clean cooking grids and components that are soiled.

It may be necessary to clean and re-season your cooking grids. Brush them thoroughly with a Broil King® (#64014) stainless steel grill brush to remove any debris and apply a thin layer of a high smoke point oil. Then, place the cooking grids into your grill, and cook at 400°F (205°C) for 1 hour. Repeat as desired. This coating of oil will protect your cooking grids and provide years of trouble free use.

Clean the exterior using warm, soapy water.

To clean the interior, use a Broil King® (#65641) wire-bristle grill brush to remove any debris from the cook box. The layer of oils that accumulates inside the smoker – the seasoning – is protective and does not need to be scrubbed clean with any frequency.

Always keep your Broil King® Pellet Grill covered when not in use - use Broil King® grill cover #67066 for the Crown Pellet 500 (Model #494051) or grill cover #67064 for the Crown Pellet 400 (Model #493051)



WARRANTY

WARRANTY & CUSTOMER SERVICE

The Onward Manufacturing Company Ltd. (OMC) Warranty is effective from date of purchase and is limited to the repair or replacement of parts at no charge which prove to be defective under normal domestic use.

In Canada and the United States replacement is FOB Factory.

In all other countries replacement is FOB OMC Distributor. (Consult your dealer for name of OMC Distributor.)

All other costs are the responsibility of the owner.

This warranty is extended only to the original purchaser as indicated on the warranty registration and applies only to products sold at retail and only when used in country where purchased.

WHAT IS COVERED:

| | |
|--|----------------|
| High Heat Coated Cook Box | 5 years |
| Stainless Steel Grids | 5 years |
| Cast Iron Grids | 3 years |
| Digital Controller and components | 3 years |
| Remaining parts & paint | 3 years |

WHAT IS NOT COVERED:

- Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance as set out in the owner's manual.
- Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.
- Shipping or transportation costs.
- Removal or re-installation costs.
- Labor costs for installation and repair.
- Cost of service calls.
- Liability for indirect or consequential damages.

REPLACEMENT PARTS:

"Genuine OMC Replacement Parts" must always be used for replacement. Use of any other parts will automatically nullify the above warranty.

WARRANTY CLAIMS:

All warranty is handled directly by OMC. Parts must be returned to OMC Warranty Department, shipping charges prepaid, accompanied by model #, Serial #, and if your grill is not registered, proof of purchase (copy of sales slip or invoice). If inspection confirms the defect, OMC will repair or replace such part in accordance with the terms of the warranty. On receipt of letter or fax (not by phone) OMC may, at its option, not require part or parts to be returned.

CONTACT NORTH AMERICA:

1-800-265-2150

www.broilkingbbq.com

info@omcbbq.com

585 Kumpf Dr.

Waterloo, Ontario, Canada

N2V 1K3

OUTSIDE NORTH AMERICA:

The above warranty is administered by the OMC distributor in your country. Contact your dealer for the name of your OMC distributor.