

# Broil King®

## OWNER'S MANUAL

### FOR USE WITH

Broil King® Smoke™ Pellet Grill

For Models: 496055EU, 495055EU  
496055CH, 495055CH  
496055UK, 495055UK

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### PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER AND DATE OF PURCHASE HERE.

This information can be found on the black and silver OMC caution sticker on the back or side of your gas grill.

Model Number

Serial Number

Date of Purchase

dd

mm

yyyy

**NOTE TO INSTALLER THESE INSTRUCTIONS MUST BE LEFT WITH THE CUSTOMER**

**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.**

1-800-265-2150  
[info@omcbbq.com](mailto:info@omcbbq.com)

*Onward*  
**MANUFACTURING COMPANY**  
585 KUMPF DRIVE  
WATERLOO, ONTARIO, CANADA

SINCE 1906

40094-E50EU REV B 11/19

Your new Broil King® Smoke™ 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](mailto: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

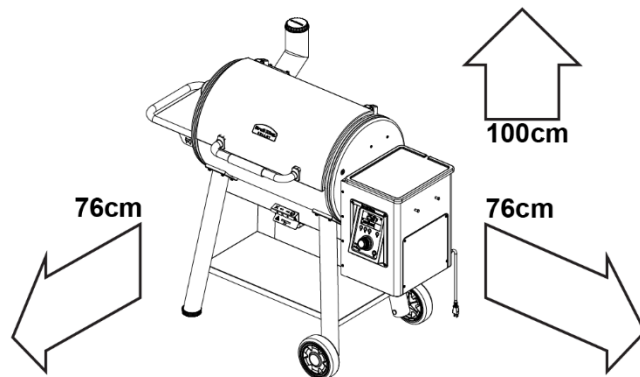
- This grill and its accessible parts become **HOT** during use. Take care **DO NOT** touch **HOT** surfaces without protective gloves.
- This grill is designed for **OUTDOOR USE ONLY**. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death. Follow these guidelines to 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

## ELECTRICAL CAUTION

- This appliance uses an external electrical power source and must be electrically grounded in accordance with local codes
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified professional in order to avoid a hazard.

**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 76cm from each side, and 76cm from the rear. There must be 100cm of space between the top of the appliance and any over head construction.



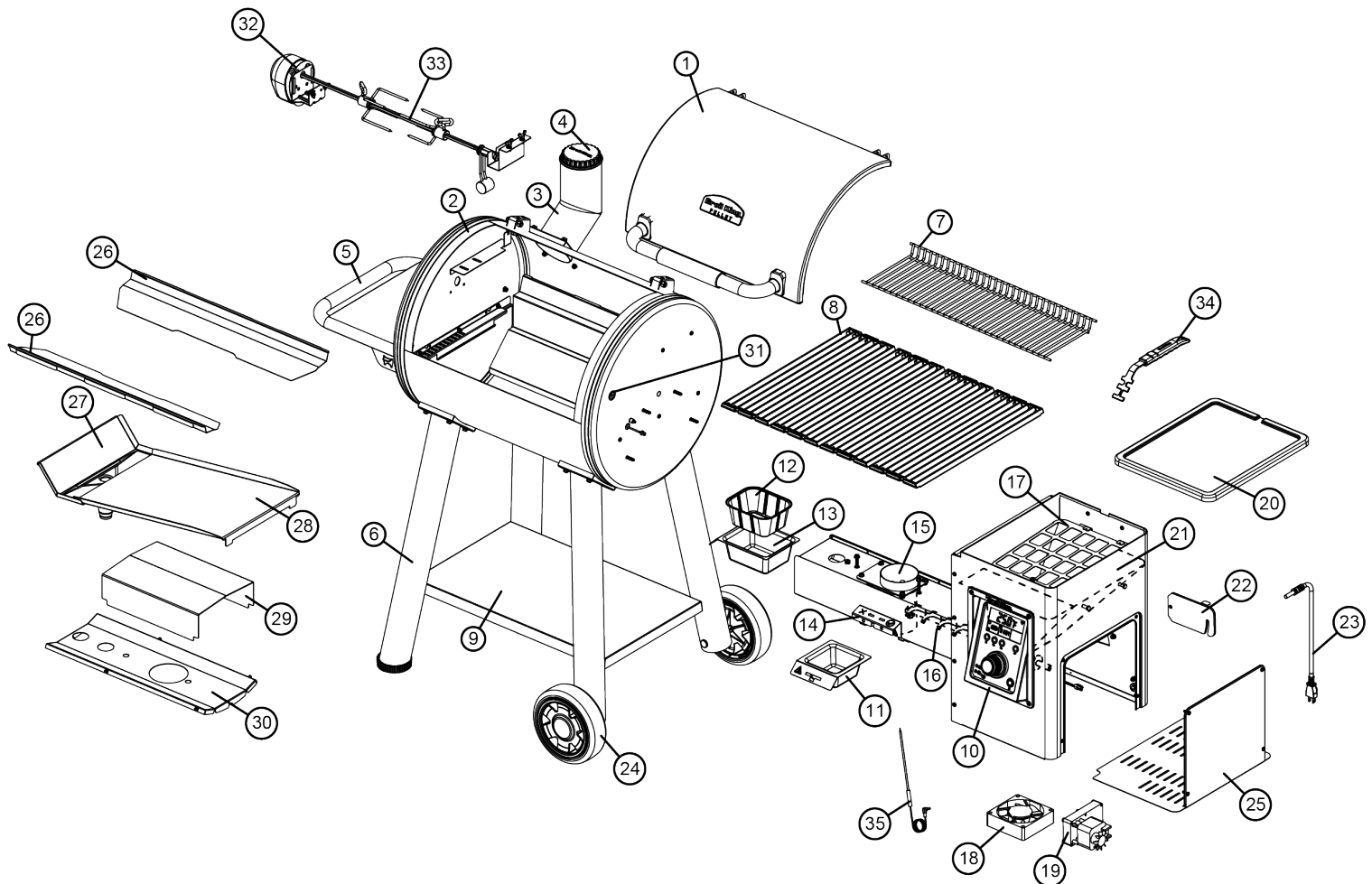
- Never install the appliance underneath plants, trees or foliage.
- **WARNING:** Always install the appliance on a non-combustible surface.
- **WARNING:** Always install the appliance on a level surface and keep the appliance level.
- This appliance is for **OUTDOOR USE ONLY**, do not operate in garage, 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.

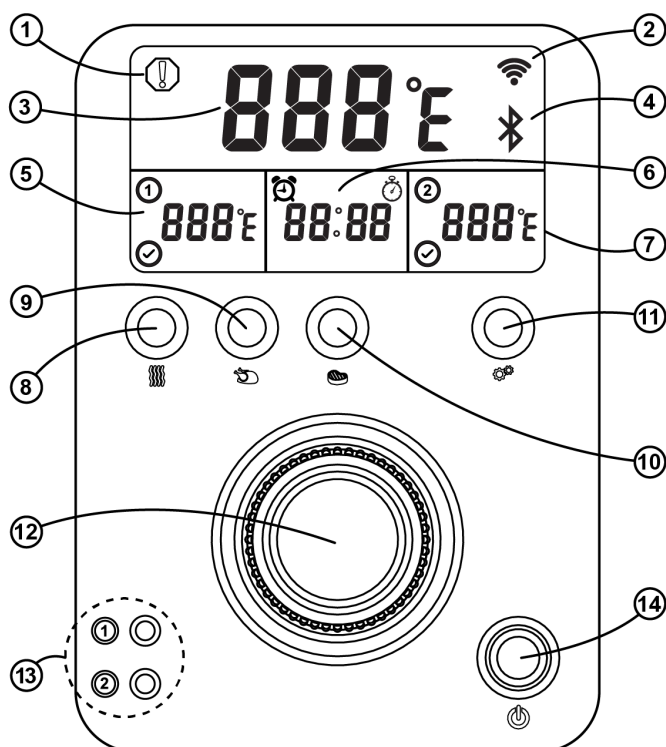
# BROIL KING® SMOKE™ PELLET GRILL PARTS

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 1. Lid                         | 19. Auger Motor                      |
| 2. Cook Box                    | 20. Hopper Lid                       |
| 3. Chimney                     | 21. Hopper                           |
| 4. Roto-draft™ Exhaust Damper  | 22. Hopper Cleanout                  |
| 5. Side Shelf                  | 23. Power Cord                       |
| 6. Leg                         | 24. Wheel                            |
| 7. Warming Rack                | 25. Access Door                      |
| 8. Cooking Grids               | 26. Heat Reflector Front / Back      |
| 9. Lower Shelf                 | 27. Grease Management Channel - Side |
| 10. Control Panel              | 28. Grease Management Channel - Main |
| 11. Ash Tray                   | 29. Heat Deflector                   |
| 12. Grease Tray Aluminum Liner | 30. Heat Shield                      |
| 13. Grease Tray                | 31. Thermometer Probe Pass-through   |
| 14. Agitator                   | 32. Rotisserie Motor                 |
| 15. Burn Pot                   | 33. Rotisserie Rod                   |
| 16. Auger                      | 34. Broil King® Grid Lifter          |
| 17. Grate                      | 35. Thermometer Probe                |
| 18. 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. WIFI CONNECTED

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

## 3. MAIN TEMPERATURE

Displays current and set temperature in °F / °C

## 4. BLUETOOTH CONNECTED

Illuminated when pellet grill is connected to smart device.

## 5. 1<sup>ST</sup> MEAT PROBE TEMPERATURE\*

## 6. TIMER / STOP WATCH

## 7. 2<sup>ND</sup> 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 dial to set temperature then push dial 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 dial to set timer then push dial once to set.

### Stop Watch

- Press SETTING button four times (4).
- Push control dial once to start.
- Turn control dial "clockwise" to stop.
- Turn control dial "counter-clockwise" to reset.

### Display Brightness

- Press SETTING button five times (5).
- Use control dial to set display brightness, then push dial once to set.

### Change Temperature Units °F / °C

- Press and hold SETTING Button for 5 seconds to set pellet grill to Fahrenheit or Celsius.

## 12. CONTROL DIAL

Adjust temperature in 10 degree increments using control dial by rotating knob clockwise/ counterclockwise. Push control dial once to set.

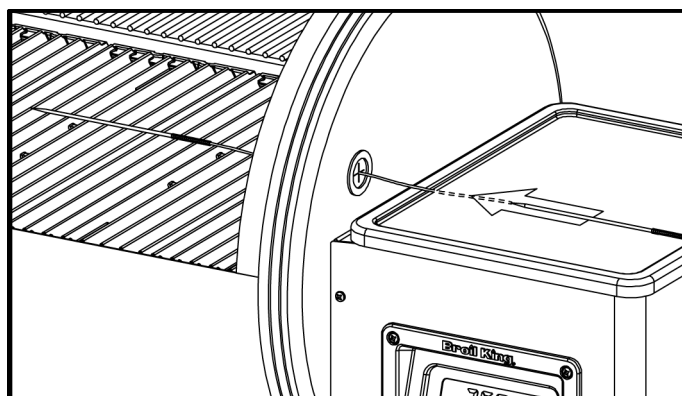
Adjust temperature in 1 degree increments using the control dial by pushing knob down while rotating clockwise/counterclockwise. Push control dial once to set. Note: Display will return to current temperature in °F/°C.

## 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 coat cover all surfaces.

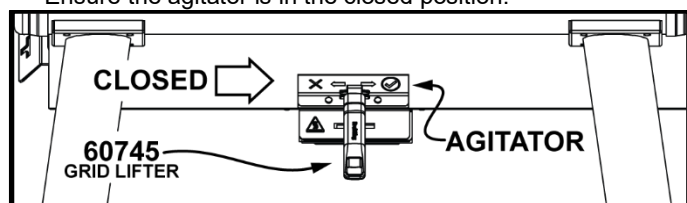
## PRIMING THE GREASE SYSTEM

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.

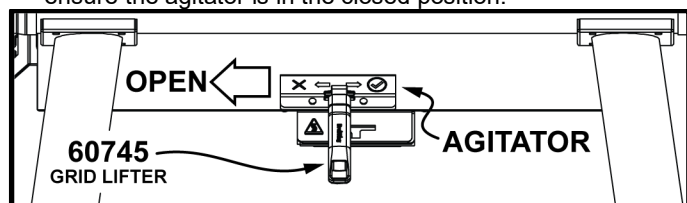
## INITIAL 'BURN-IN'

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.



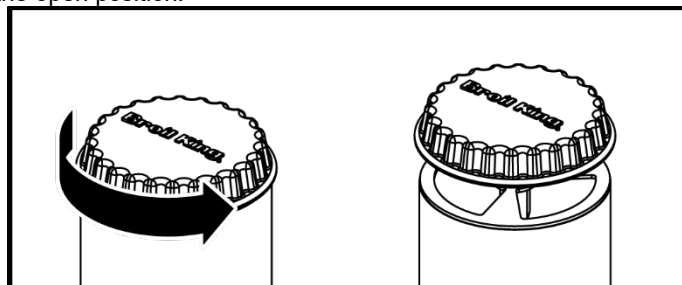
3. Add pellets using Broil King® brand hardwood pellets for best results. Never use heating fuel pellets.
4. Set the Roto-Draft™ exhaust damper to position 5 (wide open) to let the maximum amount of air in to fuel the fire.
5. Open the lid during preheat for 10 min or until white smoke turns clear.
6. Power on the grill to activate the controller. After a few seconds, the grill will go into startup mode.
7. 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.
8. 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.
9. 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 dry place so it is ready for your next cookout.
10. Clean the grease tray frequently to reduce the possibility of a grease fire. Please see “Maintenance” for more details.
11. 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.



12. Note: your grill will always start with an ignition and preheat cycle and end with a 15-minute shut-down.

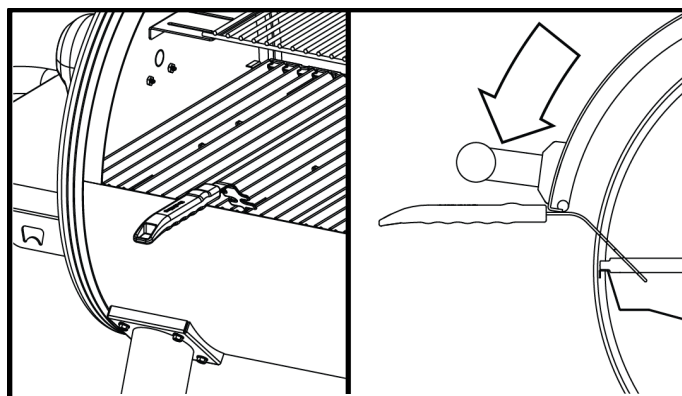
## LIGHTING / START-UP

Open the lid of the smoker and ensure the chimney damper is in the open position.



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 dial. Set the desired temperature by pushing in the dial. You will hear a beep and the set temperature 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 dry place between cookouts.



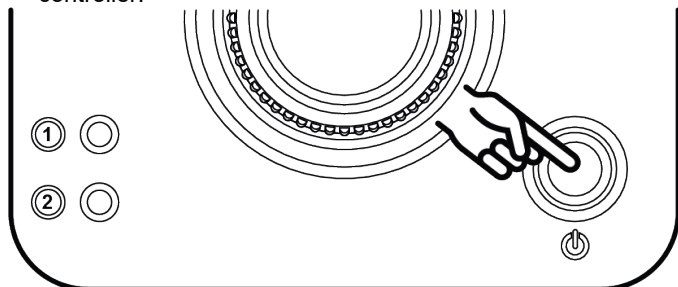
# PELLET APP

Your Broil King® Smoke™ 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 PELLET 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".

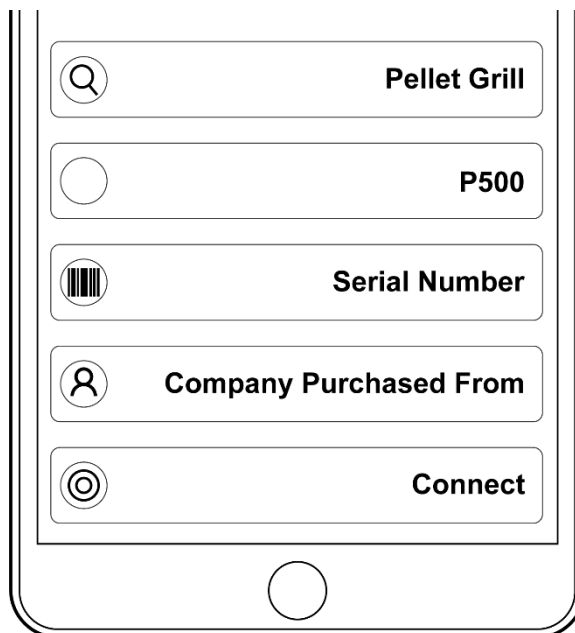
### PRIVACY POLICY

- 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 tap the (+) icon in the top right corner to add the grill.
- The app will then scan for your grill.
- Each Broil King® Smoke™ Pellet Grill will have a unique controller code only shown when connecting the grill in the app.
- Enter a name for your grill.
- Enter the serial number.

- Enter the name of the company where you purchased your grill (optional).
- Tap (Connect).
- The grill should beep and display the Bluetooth logo on the grill's controller screen.



## CONNECTING TO THE GRILL WIFI

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



- Enter your WiFi name.
- Enter your WiFi password.
- You can select "Show" to see if the password is correct.
- Tap "Connect" to establish the Wifi connection.
- Once you are connected the Wifi icon will appear on the grill's controller screen.

### Notes:

- Only a single user can be connected to the Broil King® Smoke™ Pellet Grill at one time.
- If your smart device moves out of the grill's Bluetooth range, the grill will continue to operate without the app connected. The connection will only switch into WiFi mode if the grill has previously been connected to a WiFi network.
- Manually adjusting the grill will always override app command functions.

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

# PELLET FUEL



## 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 Smoke Series 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® Smoke™ Pellet Grill is specifically calibrated to use Broil King® Premium Grilling Pellets. Using other brands of grill pellets can affect temperature and timing.

# COOKING TECHNIQUES

## 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](http://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
1 1/2"	1"		A	B	C	D	
	Rare	High	1 3/4	1 3/4	1 3/4	1 3/4	7 minutes
Rare	Medium/Rare	Med/High	2	2	2	2	8 minutes
Medium/Rare	Medium	Med/High	2 1/4	2 1/4	2 1/4	2 1/4	9 minutes
Medium	Well	Med	2 1/2	2 1/2	2 1/2	2 1/2	10 minutes
Well		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	225°F (107°C)	3.5 to 4 hours	Until Flaky
	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)

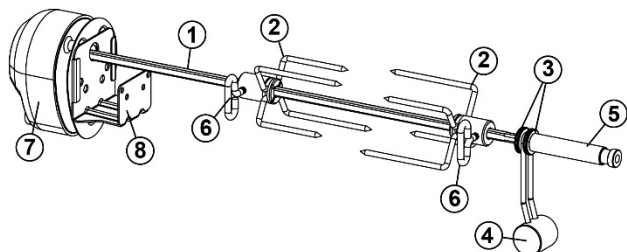


# COOKING TECHNIQUES

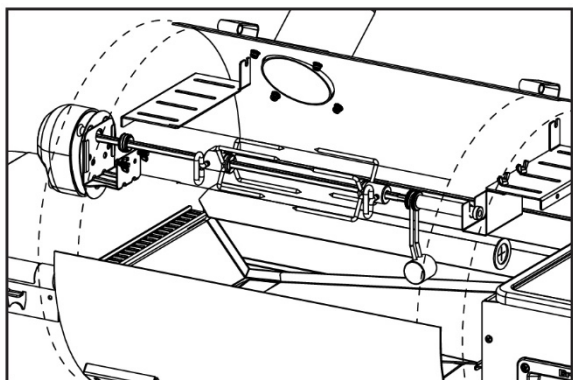
## ROTISSERIE CONVECTION COOKING

This method is ideal for cooking large cuts of meat such as roasts or poultry. The food is cooked by hot air circulating around the meat.

- The rotisserie can accommodate up to 15lb (7kg) of meat with the limiting factor of rotating clearance. For best results the meat should be centered on the center line of spit to eliminate an out-of-balance condition.
- Fasten the meat securely on the spit prior to placing it on the pellet grill. For poultry, tie the wings and legs in tightly.



- |                       |                       |
|-----------------------|-----------------------|
| 1. Rotisserie Rod     | 2. Rotisserie Fork    |
| 3. Rotisserie Washer  | 4. Rotisserie Balance |
| 5. Rotisserie Bushing | 6. Screw Clamp        |
| 7. Rotisserie Motor   | 8. Rotisserie Bracket |



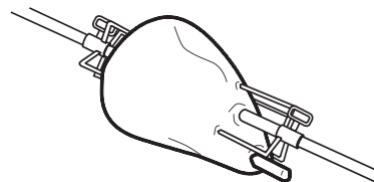
## ROTISSERIE BALANCE

- Loosen the rod bushing to allow the balance to turn freely.
- Set the rotisserie rod in the support slots. Let the heaviest side of the meat rotate to the bottom.
- Adjust the rotisserie balance to the top of the rod, opposite the heaviest side of the meat.
- Tighten the rod bushing. Periodically, check to see if the meat turns smoothly while cooking. Adjust the rotisserie balance as necessary.

## CAUTION:

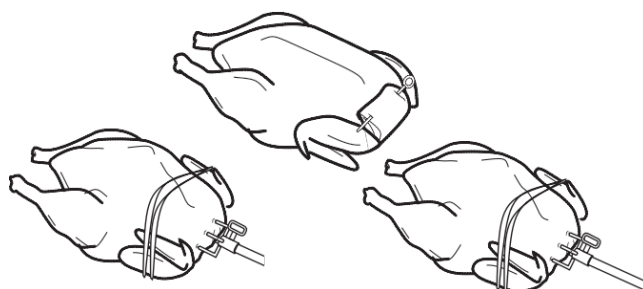
Use oven mitt when adjusting rotisserie balance.

## USING A SPIT – LEG OF LAMB



- Have 3" of bone sawed from small end of leg.
- Leave meat around bone intact to form a flap.
- Put a spit fork on rod.
- Fold flap up and run rod through flap and leg.
- Put second fork on rod and insert forks in each end of leg. Test for balance. Tighten screws.

## USING A SPIT – POULTRY



- With breast down, bring neck skin up over cavity.
- Turn under edges of skin; skewer to back skin.
- Loop twine around skewer and tie.
- Turn breast side up; tie or skewer wings to body.
- Put a spit fork on rod. Insert rod in neck skin parallel to backbone and exit just above tail.
- Put second fork on rod and insert forks in breast and tail. Test for balance. Tighten screws.
- Tie tail to rod with twine. Cross legs; tie to tail.

# 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



## MARINADE 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).

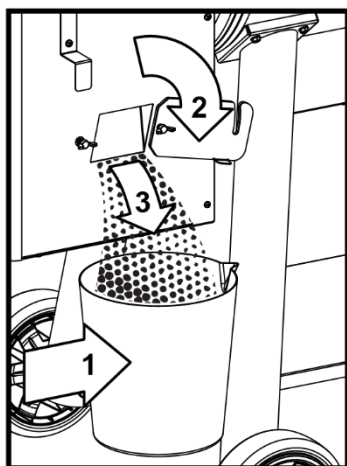
- Place food on the barbecue at a 45° angle and cook according to the timing on the cooking charts found on (pg 7)
- Turn the steak over grilling on the same 45° angle.
- Turn the steak over and grill on the opposite 45° angle.
- Finally, turn the steak over and grill on the same 45° angle. (see the perfect steak grilling guide on page 6)



# MAINTENANCE

## PELLET HOPPER CLEAN OUT

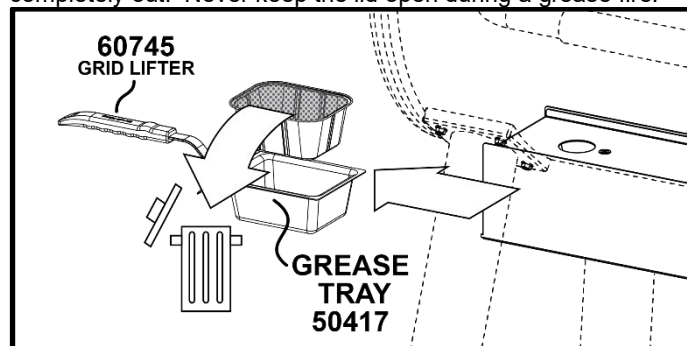
Your Broil King® Smoke™ Pellet Grill has a hopper clean out system designed for easy removal of excess fuel to quickly change pellet flavors or clean out remaining pellets after use.



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

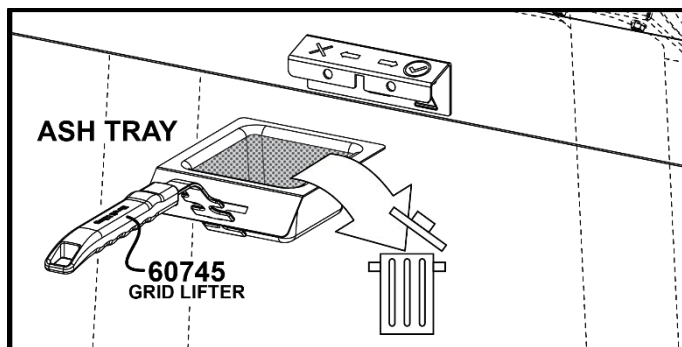
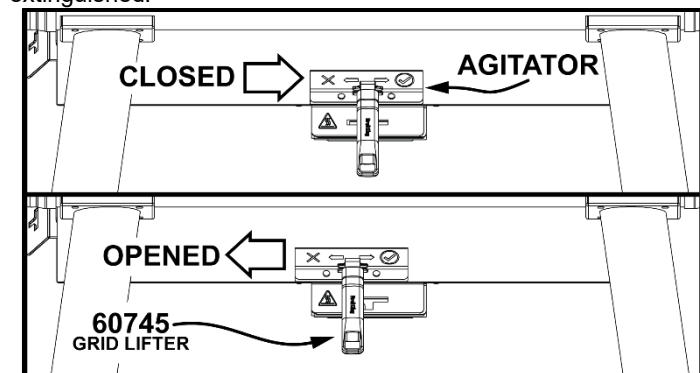
## GREASE CLEAN OUT

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® Smoke™ 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® Smoke™ Pellet Grill covered when not in use - use Broil King® grill cover #67069 for the Regal Pellet 500 (Model #496051) or grill cover #67065 for the Regal Pellet 400 (Model #495051)



# WARRANTY

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## 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
Remaining parts & paint	2 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.

## 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.

## CONTACT NORTH AMERICA:

1-800-265-2150

[www.broilkingbbq.com](http://www.broilkingbbq.com)

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