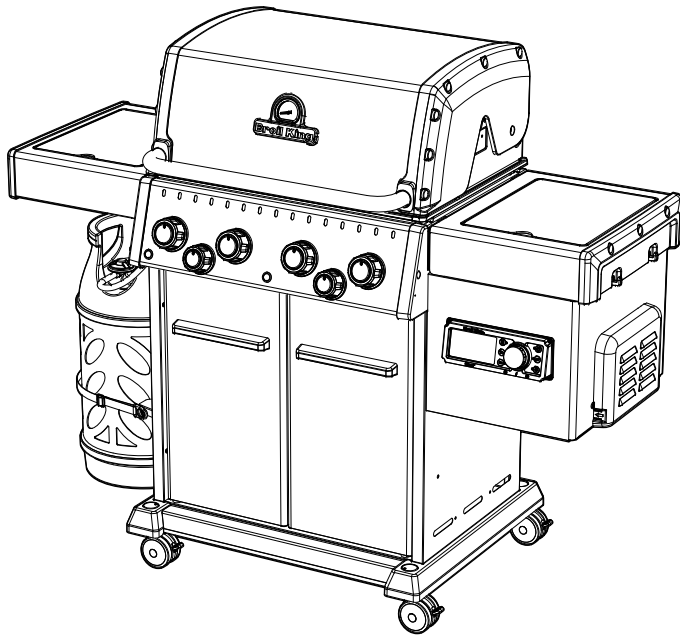


Broil King®

PELLET iQue™ MODULE

OWNER'S MANUAL



FOR USE WITH MODELS:
675005EU, 674005EU, 675005CH, 674005CH
675005GB, 674005GB

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DANGER

IF YOU SMELL GAS

1. SHUT OFF GAS TO THE GRILL.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN THE LID.
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.



WARNING

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS APPLIANCE.
2. AN LPG CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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

THIS INFORMATION CAN BE FOUND ON THE BLACK AND SILVER LABEL UNDER THE HOPPER LID.

MODEL NUMBER							
SERIAL NUMBER							
DATE OF PURCHASE				/			

NOTE TO INSTALLER: THESE INSTRUCTIONS MUST BE LEFT WITH THE CONSUMER.

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

FOR ASSEMBLY INSTRUCTION, PLEASE SEE YOUR ASSEMBLY MANUAL
OR VISIT www.broilkingbbq.com TO VIEW OUR ASSEMBLY VIDEO

Onward
MANUFACTURING COMPANY

585 KUMPF DRIVE
WATERLOO, ONTARIO, CANADA
N2V 1K3

SINCE 1906
LIMITED

EN
60094-40EU REV C 03/26

SAFETY

Your new Broil King Pellet iQue™ module is a safe, convenient appliance when assembled and used properly. As with all gas and pellet 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, gas appliance specialist, gas company.

- This appliance is designed in accordance with CE standards.
- Please read this entire manual before installation and use of this gas and pellet fuel-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.
- This manual replaces all previous owners' manuals.

iQue™ CONTROL SYSTEM.

A Broil King grill equipped with an iQue™ allows you to precisely maintain the target cooking temperature and gives you the ability to monitor the grill and cooking information from your smart device.

iQue™ does not remove the necessity to monitor your grill.

Broil King Pellet iQue™ module controls only the wood pellet burner. Gas burners are controlled manually.

WARNING! THE PELLET SYSTEM IS TO BE USED SEPARATELY FROM THE GAS SYSTEM.

DANGER – OPERATION

- **FOR OUTDOOR USE ONLY.**
- If stored indoors, detach and leave cylinder outdoors.
- This appliance must not be operated unattended.
- Do not leave children or pets unattended near a hot grill.
- Do not move a hot grill.
- Do not use unless grill is fully assembled, and all parts are in place.
- Do not remove pellet ashes until the grill is completely cool.
- Do not use grill in high winds.
- Use caution when handling or transporting this product. Metal edges can be hazardous. Use appropriate gloves when lifting or handling. Before lifting, remove side shelves, grids and grates.

DANGER – PELLET OPERATION

- Preheat grill with lid open for first 10 minutes or until white smoke turns clear.
- Never attempt to over-fire your grill by adding excess pellets or other combustible materials to the burner or to the hopper.
- If a flare up occurs, do not use water to put out fire. Turn OFF. Unplug power cord and wait for grill to cool.

DANGER - FIRE

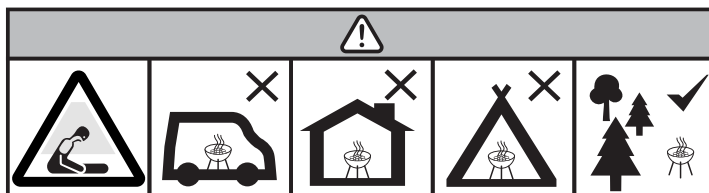
- Keep the area surrounding the appliance free of combustible materials, pellets, charcoal, gasoline, and all flammable liquids and vapours.
- Never store any combustible material close or under the appliance.
- Never use flammable liquids or vapours to light or sustain a fire in this grill.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3!
- If a grease fire occurs in the cook box, do not use water to put out. If safe to do so, close the lid, press the power button on the controller to start the 15 min shut-down cycle and wait for grill to cool. Keep the grill plugged in.

DANGER - HOT SURFACES

- This grill and its accessible parts become **HOT** during use. **DO NOT** touch **HOT** surfaces without protective gloves.
- Use barbecue mitts or protective gloves while cooking or adjusting top damper.
- Never touch the Roto-Draft™ chimney damper, ash pan, cooking grates or warming rack to see if they are hot.
- Use proper barbecuing tools with long, heat-resistant handles.

DANGER - CARBON MONOXIDE

- 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 colourless, 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.



MODEL SPECIFICATIONS

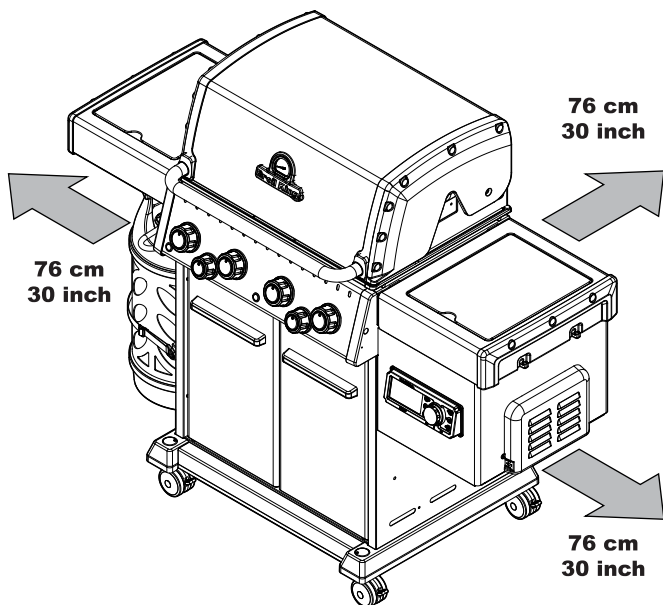
MODEL	TOTAL HEAT INPUT (kW)	TOTAL HEAT INPUT (g/h)	JET SIZE MAIN BURNER (mm)	JET SIZE SIDE BURNER (mm)	JET SIZE REAR BURNER (mm)
6781-43, 6781-83, 6783-83	20.7	1505	0.84	0.81	1.04
6753-83, 6751-83	20.3	1476	0.84	0.79	1.04
6771-43, 6771-83, 6773-83	18.9	1374	0.84	0.81	1.04
6743-83, 6741-83	18.5	1345	0.84	0.79	1.04

SAFETY

WARNING – 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.

- This appliance is for OUTDOOR USE ONLY, do not operate in garage, shed, balcony or other such enclosed areas.
- The installation must only be undertaken by a competent person.
- The grill must be installed away from combustible surfaces by at least 76 cm (30 in) from each side and from the rear.
- DO NOT restrict the flow of air to the appliance or place anything in the 76 cm (30 in) clearance area around the grill.
- Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapors.
- DO NOT install under any overhead combustible construction or foliage.
- Always install the grill on a non-combustible surface.
- Always install the grill on a level surface and keep the appliance level.
- When determining the position of the grill give thought to exposure to wind, proximity to traffic and keeping electrical connections as short as possible and away from heat sources.
- Locate the grill in an area with a minimal prevailing wind. Provide enough room to safely evacuate the area in the event of a fire.
- Lock castors while in use.
- Do not use or install accessories that change or modify the pellet hopper, auger, burn pot or exhaust systems.
- This appliance is not intended to be installed in, or on, recreational vehicles and/or boats.



LP GAS CYLINDER INSTALLATION

LP gas cylinders must be installed according to assembly instructions using the retainer provided. Do not store a spare cylinder under or near this appliance. All cylinders used must be compatible with supplied means of cylinder retention.

POSITIONING YOUR GRILL

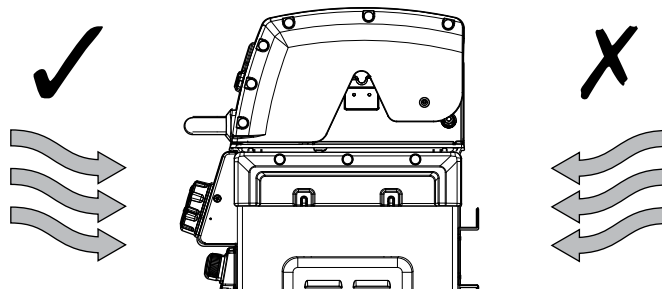
Ensure there is adequate ventilation for heat and smoke to dissipate.

WHEN DETERMINING THE POSITION OF THE GRILL, GIVE THOUGHT TO:

- Exposure to wind.
- Proximity to traffic.
- Keeping gas lines and electrical connections as short as possible and away from heat sources.

LOCATE THE GRILL:

- In a location with minimal wind.
- To provide enough room to safely evacuate the area in the event of a fire.
- In a well-ventilated area.



NEVER LOCATE THE GRILL:

- In a garage, breezeway or shed, or any other enclosed area.
- Under overhead unprotected combustible construction or foliage.

The grill is designed to intake air in through the control panel area and send the exhaust products out through the exhaust gap at the rear of the hood. Air intake at the front of the grill will:

- Assist the grill in venting hot air through the back of the grill.
- Assist in keeping smoke from blowing at someone who is cooking on the grill.

WARNING

- Wind blowing in the back of the grill or along the exhaust vent can disrupt the proper flow of air through the grill, leading to reduced performance, or in certain cases, cause excess heat buildup in the control panel area. This can lead to a burn hazard if the control panel surface and knobs become too hot to touch.
- During high wind conditions, it is best not to use the grill.
- Damage to the grill resulting from use in windy conditions, such as melted knobs or igniter wires or valve panel discoloration from heat build-up, are excluded from warranty coverage.

DANGER - ELECTRICAL

WARNING! Failure to follow these instructions could lead to property damage, injury or death!

- Hazardous voltage that can shock burn or kill is present within the grill. Always unplug the grill from the power source before any maintenance service or cleaning.
- This grill uses an external electrical power source and must be electrically grounded in accordance with local codes.
- Plug the grill into a properly grounded GFCI (Ground Fault Circuit Interrupter) outdoor rated outlet.
- Danger! Immersing cords or plugs in water or other liquids could cause electrical shock!
- DO NOT use plug adapters.
- 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.
- Inspect the power supply cord regularly and replace if it is damaged.
- If an extension cord is needed only use an outdoor rated 10-gauge or 12-gauge cable with a grounded plug. The maximum length for this cord is 12 feet (4 meters). Use the shortest possible extension cord.
- Observe all local laws and regulations when using this appliance.

GAS CYLINDER

Cylinders up to and including the 15 kg size may be used. Do not use cylinders larger than 15 kg.

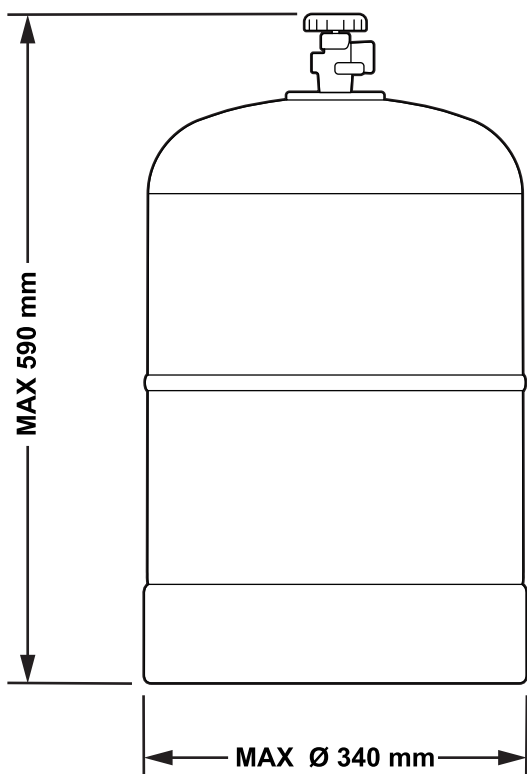
Always treat a cylinder with care. Never store it on its side because the valve could become damaged, resulting in a leak which could be serious. Always use the cylinder upright. Horizontally, liquid fuel could get into the supply pipes with damaging results.

Always place the cylinder in an accessible location to facilitate changing and emergency shut off. Always disconnect the gas cylinder before moving the appliance.

Never subject a cylinder to heat. The pressure inside the cylinder could build up and exceed the designed safety limit.

Never store cylinders in cellars, adjacent to open drains and basement areas or below ground level. Propane is heavier than air. If there is a leak, the gas will collect at low level and become dangerous in the presence of a spark or flame.

Never store butane or propane cylinders indoors.



TRANSPORT

Before moving the barbecue make sure to take out the cylinder. If the appliance is moved a lot we recommend checking the hose and hose connection regularly. Due to movement and vibration connections can become loose.

STORAGE

When storing the appliance for long periods of time, remove the cylinder and cover the barbecue. Store the cylinder outdoors in a well ventilated place.

SERVICING

This gas appliance should not be altered or interfered with. Any adjustment or servicing should be carried out by a qualified engineer. Regular maintenance is recommended. See maintenance instructions.

REGULATOR & HOSE

REGULATOR

This appliance must be fitted with a regulator complying with the local/national standards and/or norms with a nominal outlet pressure of

CATEGORY I3P(37)	Propane 37 mbar.
CATEGORY I3B/P(30)	Propane/Butane 30 mbar.
CATEGORY I3B/P(37)	Propane/Butane 37 mbar.
CATEGORY I3P(50)	Propane 50 mbar.

NEVER use an unregulated gas supply.

GAS SPECIFICATIONS

CATEGORY	FOR USE IN	SUPPLY PRESSURE BUTANE	SUPPLY PRESSURE PROPANE
I3P(37)	AE, BE, CH, EC, ES, FR ¹ , GB ² , HR, IE, IL, IS, IT, JP, PT, SG, SK, RU, UA, UY		37 mbar
I3B/P(30)	CZ, CY, DK, FI, GR, HU, IS, LT, LU, LV, NL ³ , NO, NZ, RO, SE, SI	30 mbar	30 mbar
I3B/P(37)	PL	37 mbar	37 mbar
I3P(50)	AT, DE	50mbar	50mbar

NOTES:

1. Regulator must comply with NF M 88765 OR NF M 88776 & LP gas hose must comply with NF D 36107
2. Regulator must comply with BS3016 & LP gas hose must comply with BS3212/2/8
3. LP gas hose must comply with NEN 5654

GAS HOSE

This appliance must be fitted with an LP Gas hose complying with local/national standards and/or norms.

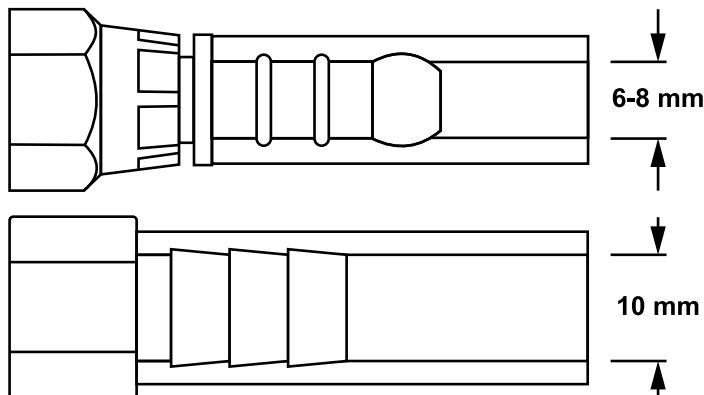
The LP Gas hose connecting the appliance to the gas container should be 600mm long.

Position the LP Gas hose away from any hot surface, including the bottom of the grill.

Be sure the LP Gas hose is not subjected to twisting.

Inspect the LP Gas hose when replacing the gas cylinder or once per year whichever is more frequent. If the LP Gas hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated.

The LP Gas hose must be replaced if damaged and when national conditions require it. Contact your dealer for replacement.



CHANGING A GAS CYLINDER

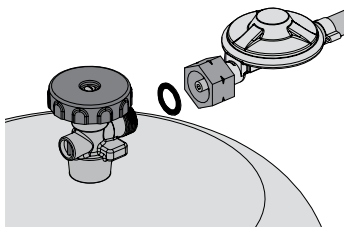
NEVER use an unregulated gas supply or a regulator with an operating pressure different then specified on the rating label.

WARNING Changing a cylinder must be carried out in a flame free environment.

SCREW-ON CONNECTION

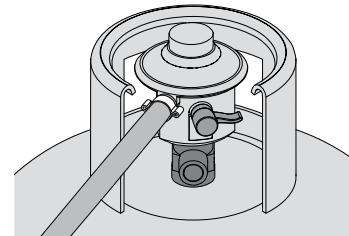
Some screw on connections have a hand wheel to tighten and some require a spanner to tighten. Tighten firmly (left hand thread). When using a spanner, do not over tighten as this can damage the washer.

If the connection has a black sealing washer. Always check that it is present and not damaged when changing cylinders.



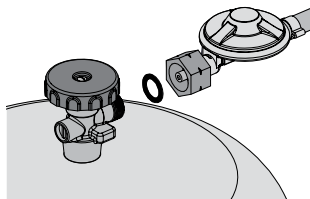
SWITCH-ON CONNECTION

No tools are required for this type. On/Off control of the gas supply is provided by a switch on the Regulator or on a special adapter. If you use an adapter with an old type threaded regulator, please ensure that the union nut is tightened firmly to the adapter with a spanner.

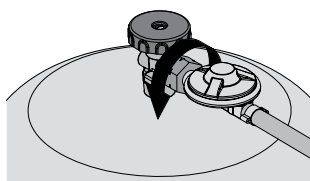


CONNECTING

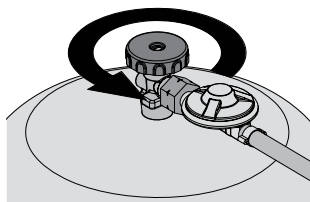
1. Check that the cylinder valve is OFF by turning clockwise.
2. Remove protective cap and keep for later use.
3. Inspect the black washer for damage before connecting.



4. Fit the connecting nut to the cylinder, using the correct spanner or connecting hand wheel (Left hand thread). Do not over tighten Butane cylinder connectors.

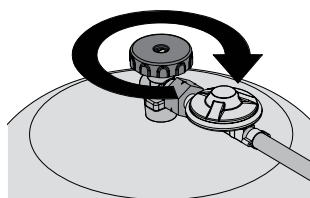


5. When gas is required turn the cylinder valve anti-clockwise.

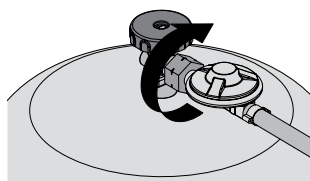


DISCONNECTING

1. Turn the cylinder valve OFF (Clockwise rotation).



2. Turn off the gas taps on the appliance. WAIT until the burner has gone out. IF THE FLAME DOES NOT GO OUT-TURN THE VALVE OR SWITCH BACK TO ON. LEAVE THE APPLIANCE ALIGHT AND CALL YOUR GAS SUPPLIER.
3. NEVER REMOVE the regulator (or connecting nut) with the cylinder valve open.
4. REMOVE the regulator (or connecting nut) with the spanner or connecting hand wheel. (Left hand thread).

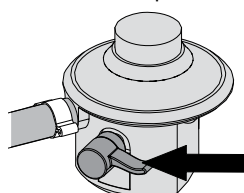


5. REPLACE the plug or cap onto the empty cylinder or part full cylinder if not in use.

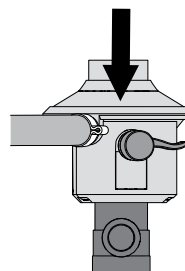
Leak test all connections before operating the grill

CONNECTING

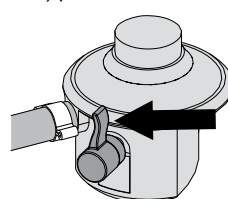
1. Remove the orange safety cap by pulling the lanyard out, then up. Do not use tools, leave the cap hanging.
2. Make sure that all taps on the gas appliance are closed and the switch is in the off position.



3. Place the "Quick On" regulator on to the valve and push down firmly. A "click" sound should be heard to ensure the switch is securely latched.



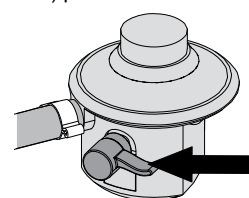
4. When gas is required turn the switch upward to the ON (12 o'clock) position.



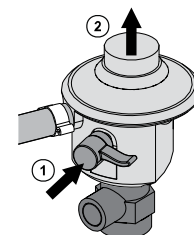
Leak test all connections before operating the grill

DISCONNECTING

1. Turn the switch to the OFF (3 o'clock) position.



2. Turn off the gas taps on the appliance. WAIT until the burner has gone out. IF THE FLAME DOES NOT GO OUT-TURN THE VALVE OR SWITCH BACK TO ON. LEAVE THE APPLIANCE ALIGHT AND CALL YOUR GAS SUPPLIER.
3. Remove the "Quick On" regulator by pressing horizontally on the switch (1) and pulling upwards (2) at the same time.



4. REPLACE the seal cap onto the empty cylinder or part full cylinder if not in use.

NATURAL GAS

GRILLS DESIGNED TO USE: NATURAL GAS (NG)

DO NOT USE with liquid propane (bottled gas). The valves, orifices, and hoses are designed and configured for natural gas only.

A shut off valve must be used on the gas supply piping system.

When the grill is not in use, turn off the gas supply at the shut off valve.

The grill is designed to operate at a regulated pressure of 7 inches of water column (W.C.).

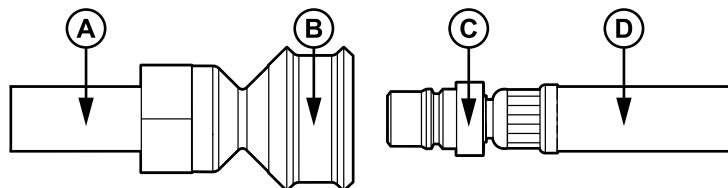
STORAGE

1. The gas must be turned off at the natural gas supply when the grill is not in use.
2. When the grill is stored indoors, the gas supply must be disconnected.

GAS SUPPLY TESTING

1. The outdoor gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5kPa).
2. The outdoor gas grill must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa).

1. On models supplied with a natural gas extension hose (NG Hose), the hose assembly is specifically designed for your model. No modifications or additions should be attempted.
2. On models equipped with the "Quick-disconnect" coupling, close the "shut off valve" before disconnecting the NG Hose from the gas supply piping.
3. "Quick-disconnect" coupling must be kept clean and free of dirt and debris.
4. Protect the NG Hose from dripping grease and do not allow the extension hose to touch any hot surface, including the base casting of the barbecue.
5. Inspect the NG Hose at least once per year. If the hose is cracked, cut, abraded or damaged, the grill must not be used.
6. For replacement of hose assembly, contact your dealer or approved service center.



A. GAS SUPPLY PIPING

B. QUICK DISCONNECT COUPLING

C. ADAPTER FITTING

D. EXTENSION HOSE ASSEMBLY

CONNECTION

1. Turn "OFF" control knobs on the grill. Close the gas supply at the shut-off valve.
2. Pull back the "Quick-disconnect" sleeve.
3. Insert the NG hose.
4. Release the "Quick-disconnect" sleeve and make sure the NG hose is secure.
5. Open the gas supply at the shut off valve.
6. Leak test connections. See "Leak Testing" (pg. 8).

DISCONNECTION

1. Close the gas supply at the shut-off valve.
2. Pull back the "Quick-disconnect" sleeve.
3. Remove the NG hose.
4. Cover "Quick-disconnect" fittings.

LEAK TESTING

All factory-made connections have been carefully tested for gas leaks. However, shipping and handling may have loosened a gas fitting.

AS A SAFETY PRECAUTION:

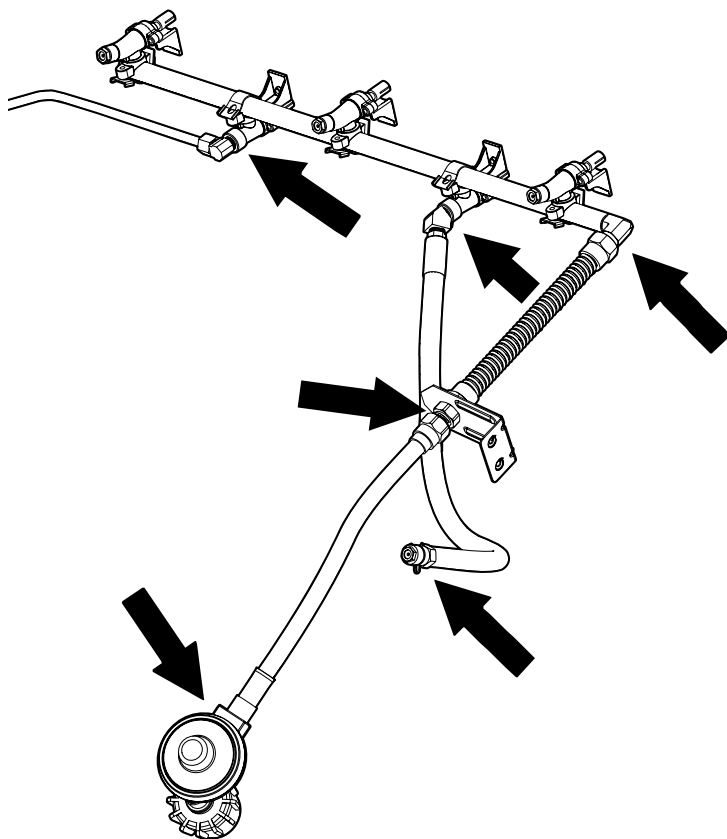
- Test all fittings for leaks before using your gas grill.
- Test for leaks every time you disconnect and reconnect a gas fitting, at least once per year or after any period of non-use.
- Do not smoke while testing.
- Never test for leaks with a lit match or open flame.
- Test for leaks outdoors.

TO TEST FOR LEAKS:

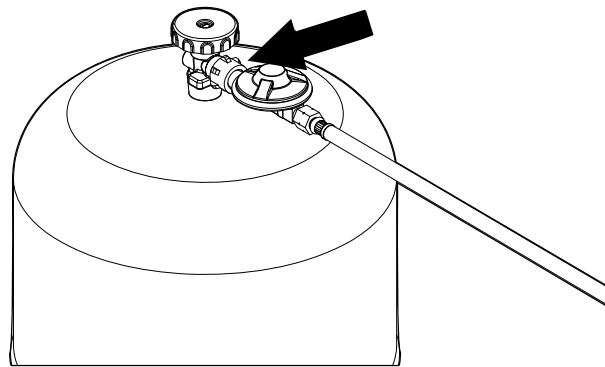
1. Prepare a soap solution of one part water, one part liquid detergent.
2. Extinguish any open flame or cigarettes in the area.
3. Make sure that the control knobs are "OFF."
4. Make sure that the gas supply is "OFF."
5. Open the gas supply. For LP grills use a full gas cylinder and open the cylinder valve slowly.
6. Brush the soap solution on each connection.
7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder valve or the gas supply valve, tighten the connection and retest.
9. If the leak persists, contact your gas grill dealer for assistance. Do not attempt to operate the appliance if a leak is present.

IF YOUR GAS GRILL IS EQUIPPED WITH A SIDE BURNER OR REAR BURNER:

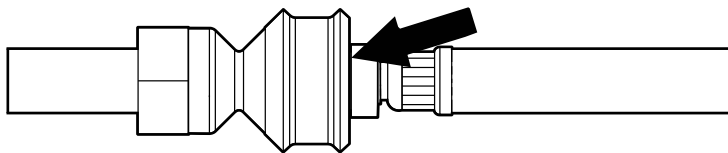
1. Follow steps 1 - 5 above.
2. Place fingertip over the opening in the orifice at the end of hose.
3. Turn "SIDE / REAR" control to "HIGH".
4. Brush soap solution on each connection between orifice and control valve.
5. A leak is identified by a flow of bubbles from the area of the leak.
6. If a leak is detected, close the gas cylinder valve or the gas supply valve, tighten the connection and retest.
7. If the leak persists, contact your gas grill dealer for assistance. Do not attempt to operate the appliance if a leak is present.



VALVE ASSEMBLY



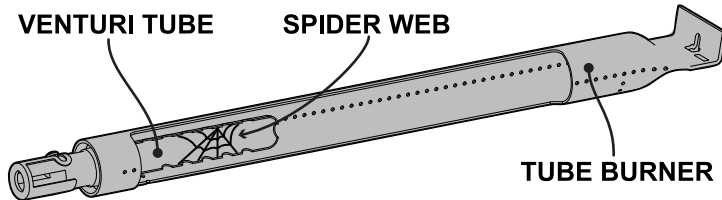
LP TANK



NATURAL GAS CONNECTION

VENTURI TUBES

- Always keep venturi tubes clean.
- Blockages in the venturi tubes caused by spiders, insects and nests can cause a flashback fire.
- Although the gas grill may still light, the backed-up gas can ignite and cause a fire around the venturi tubes at the control panel or the side burner.

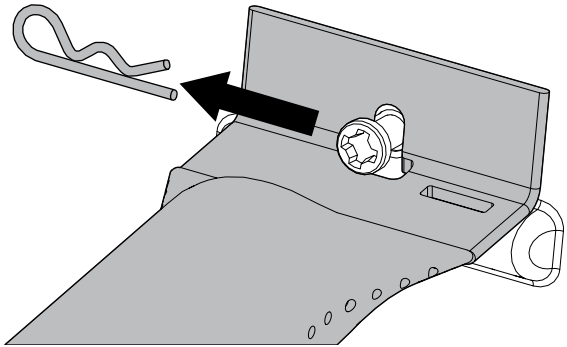


If a flashback fire occurs, turn off gas at the source immediately. Inspect and clean the venturi tubes (main burner, side burner, rear burner) if any of the following symptoms occur:

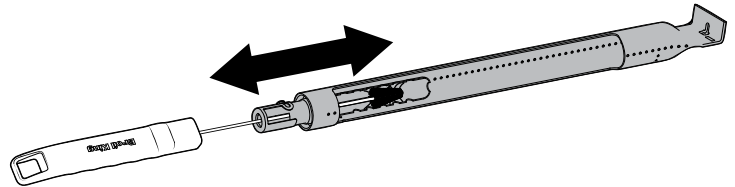
1. You smell gas.
2. Your gas grill does not reach temperature.
3. Your gas grill heats unevenly.
4. The burners make popping noises.

INSPECTING & CLEANING VENTURI TUBES

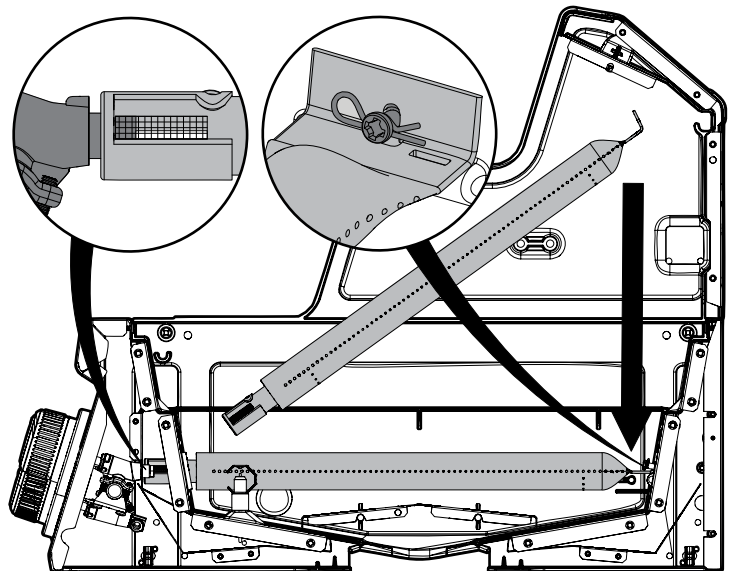
1. Be sure the cylinder valve is "OFF".
2. Once the grill is cool. Remove the burner fasteners. Proceed to lift the burners from the gas grill housing.



3. Clean the venturi tubes with a pipe cleaner or venturi cleaning tool (Accessory #64310).

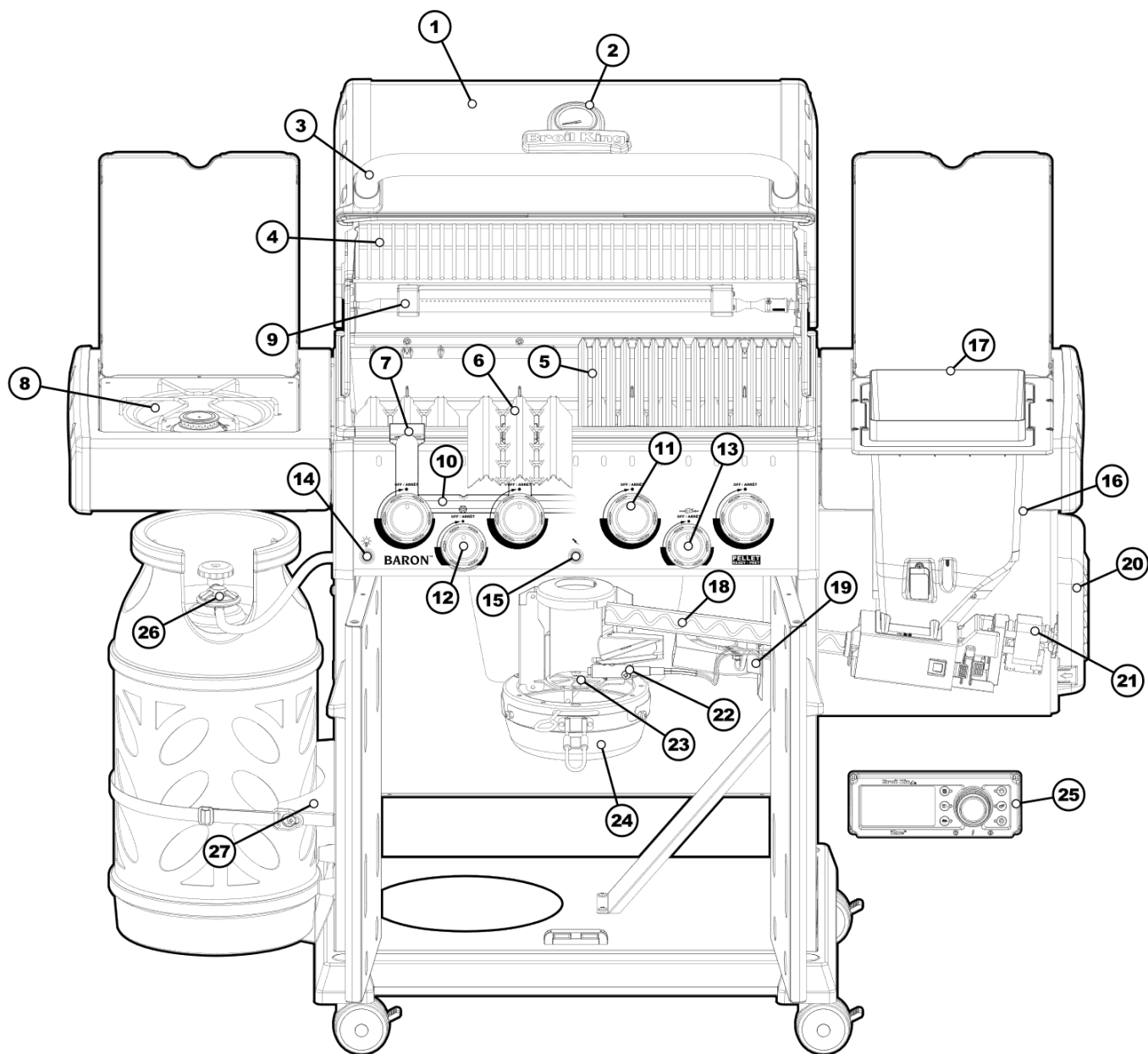


4. Lower the burner into position in the gas grill housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.



5. Secure burners with burner fasteners.

PELLET iQue™ MODULE PARTS

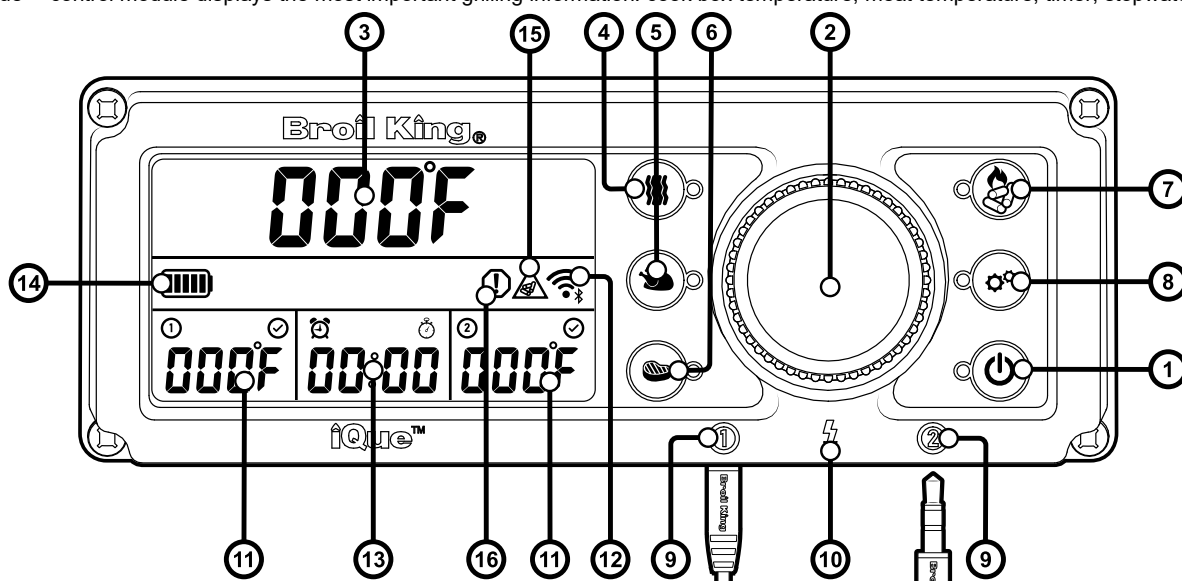


1. LID
2. TEMPERATURE GAUGE
3. LID HANDLE
4. WARMING RACK
5. COOKING GRID
6. FLAV-R-WAVE
7. MAIN BURNER
8. SIDE BURNER
9. REAR BURNER
10. COLLECTOR BOX
11. CONTROL KNOB MAIN BURNER
12. CONTROL KNOB SIDE BURNER
13. CONTROL KNOB REAR BURNER
14. LED LIGHT
15. SPARK IGNITOR

16. PELLET RELEASE
17. PELLET HOPPER
18. PELLET AUGER TUBE
19. PELLET FAN
20. ACCESS DOOR
21. MOTOR ASSEMBLY
22. HOT ROD IGNITOR
23. BURN POT
24. ASH PAN
25. IQue CONTROLLER
26. LP REGULATOR
27. TANK RETENTION.

iQue™ - CONTROL

The Broil King iQue™ control module displays the most important grilling information: cook box temperature, meat temperature, timer, stopwatch.



1. POWER BUTTON

POWER ON Press power button once to turn on the controller.
FACTORY RESET press and hold power button for 10 seconds.

2. CONTROL KNOB

Adjustable in 5-degree increments. Turn the control knob clockwise or counterclockwise to select temperature. Push knob to set.
Note: Display will return to current temperature in °C or °F.

3. MAIN TEMPERATURE

Displays current and set temperature in °C or °F.

4. SMOKE PRE-SET

Press to set the cook box temperature to 107 °C (225 °F) for: low and slow cooking.
Press and hold three (3) seconds to disengage iQue™ temperature setting.

5. ROAST PRE-SET

Press to set the cook box temperature to 176 °C (350 °F) for roasting and baking.

6. GRILL PRE-SET

Press to set the cook box temperature to 315 °C (600 °F) for: direct grilling.

7. PELLET MODE / IGNITION BUTTON

Press once to Start Pellet Mode.

8. SETTINGS BUTTON (FEATURES)

*NOTE: The number of times needed to press the settings button to select a feature can change depending on how many meat probes are connected to the controller.

MEAT TEMPERATURE PROBE(S)

When a meat probe is connected, the temperature will appear on the corresponding screen.

To select and set an internal target temperature for either meat probe, press the SETTING button one (1) time for probe 1, two (2) times for probe 2.

To set internal target temperature turn the control knob to the target temperature. Push the control knob once to set the target temperature. When the target temperature is reached the control module will beep and the check mark icon will appear on screen.

TIMER

Press SETTING button three (3) times or until the timer icon flashes. Turn the control knob to select time, push knob to set.

STOPWATCH

Press SETTING button four (4) times or until the stopwatch icon flashes. Push control knob to start.
Turn knob "clockwise" to stop.
Turn knob "counterclockwise" to reset.

DISPLAY BRIGHTNESS

Press SETTING button five (5) times or until the display flashes "BL 9" or.
Turn the control knob to select display brightness, push knob to set.

CONTROL KNOB LED COLOUR

Press and hold LIGHT button for 5 seconds to change colour of the knob lights.
Turn knob to select the colour, push knob to set.
Turn knob to select brightness, push knob to set.

CHANGE TEMPERATURE UNITS °C / °F

Press and hold SETTING Button for 3 seconds to change the display to Fahrenheit or Celsius.

9. MEAT PROBE PORT #1 & 2

10. USB-C PORT

USB charging port (2.0A)

11. MEAT PROBE TEMPERATURE DISPLAY #1 & 2

12. WIFI and BLUETOOTH

Illuminated when grill is connected to a Wi-Fi network. (2.4ghz only).

13. TIMER / STOPWATCH DISPLAY

14. BATTERY ICON

(IF APPLICABLE)

15. PELLET LOW FUEL INDICATOR

When illuminated there will be approximately 1 kg (2.25 lbs) of pellets remaining. How long the pellet fuels lasts will depend on the target temperature setting.

16. WARNING ICON

Icon is displayed when there is an extraordinary event see (pg. 21) for troubleshooting.

PELLETS



Broil King PREMIUM GRILLING PELLETS

Broil King Premium Grilling Pellets are specifically designed and manufactured to work with Broil King Pellet iQue™. 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

- Only use food grade wood pellets. Broil King Premium Grilling Pellets are recommended. Broil King Premium Grilling pellets burn clean generating approximately 8200 BTU's per pound with less than 1% primary ash.
- DO NOT use pellet fuel labeled as having additives or for indoor heating application.
- To extinguish pellets, turn off the pellet digital control and close the damper completely. DO NOT use water.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids with this appliance to start or maintain a fire.
- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- Never store pellets under the grill.
- Never use pellets that are or were wet. The compressed wood absorbs moisture changing the shape and structure.
- Avoid adding the pellet dust from the bottom of a bag. Pellet dust can clog the auger tube. The pellet scoop (item #63946) has a sifting feature to remove pellet dust before adding pellets into the hopper.
- If pellets inside of the hopper become wet remove them by following the pellet hopper cleaning procedure, maintenance (pg. 20).
- If the grill is outside during periods of non-use, rain, or high humidity the wood pellets should be inspected to confirm the pellets are not soft or wet. Pellets that have absorbed water can cause an auger jam.

PREMIUM PELLET 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 flavour, compared to a random mix of single species pellets which can offer inconsistent flavours and cooking performance. Our premium pellets are a key ingredient to your next cook out.

63939 - GRILLER'S SELECT BLEND

Wood mix: Maple / Oak / Cherry

This pellet blend offers a lighter and slightly sweet smoke, designed to not over-power natural flavours. A great choice as an everyday grilling pellet.

63930 - SMOKE MASTER'S BLEND

Wood mix: 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.

63923 - APPLE BLEND

Wood mix: Apple / Oak

A finely crafted blend of apple and oak that creates a subtle and fruity, sweet smoke.

63920 - HICKORY BLEND

Wood mix: Hickory / Oak

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

63921 - MESQUITE BLEND

Wood mix: Mesquite / Oak

This blend of mesquite and oak creates a traditional, southwestern smoke flavour. Mesquite, the boldest of our wood pellet fuels, naturally enhances the flavour of a variety of foods and is perfect for game and red meat.

Note: Broil King Pellet iQue™ module is specifically calibrated to use Broil King premium grilling pellets. Broil King pellets are manufactured with 100% hardwoods without fillers, binding agents, and additives. Using other brands of grilling pellets will not affect your warranty but they can affect temperatures and cooking time.

PREMIUM PELLET BLENDS	WOOD MIX	SMOKE INTENSITY	PORK	BEEF	LAMB	GROUND MEAT	POULTRY	DUCK	SEAFOOD	WILD GAME
63939 - GRILLER'S SELECT BLEND	Maple Oak Cherry	1	✓	✓	✓	✓	✓	✓	✓	
63930 - SMOKE MASTER'S BLEND	Maple Hickory Cherry	2	✓	✓	✓	✓	✓	✓		✓
63923 - APPLE BLEND	Apple Oak	2	✓			✓	✓		✓	
63920 - HICKORY BLEND	Hickory Oak	3	✓	✓		✓	✓	✓		
63921 - MESQUITE BLEND	Mesquite Oak	4	✓	✓	✓	✓		✓		✓

LIGHTING - GAS

WARNING! THE PELLET SYSTEM IS TO BE USED SEPARATELY FROM THE GAS SYSTEM.

LIGHTING INSTRUCTIONS

- The grill must be assembled and installed as per the assembly and installation instructions.
 - Ensure the gas supply is properly connected (pg. 4-6).
 - Ensure there are no gas leaks in the gas supply system. See: "Leak Testing" (pg. 7).
 - Ensure that the venturi tubes are properly located over the gas valve orifices. See Venturi diagram, (pg. 8).
 - Ensure that Main Burner, Side Burner and Rear Burner ignition wires are connected.
 - Check that the battery has been installed in the electronic ignition.
 - Carefully review all instructions on the information plate attached to the gas grill.
1. **Open lid before lighting.**
 2. **Do not lean over gas grill while lighting.**
 3. **Set control knobs to "OFF" and turn on the gas supply.**

LIGHTING THE MAIN BURNER:

To light burner with the ignitor:

4. Push and turn one **ALL** burner control knob to "HIGH."
5. Push and hold down the ignitor.
6. Burner should ignite within 5 seconds; turn off gas source immediately if ignition does not occur in this timeframe.

To light burner with a match:

4. Use the match holder and apply lit match to burner port.
5. Push and turn right main burner control knob to "HIGH".
6. Burner should ignite within 5 seconds; turn off gas source immediately if ignition does not occur in this timeframe.
7. After the first burner is lit, push and turn the adjacent main burner control knob to "HIGH" then repeat for other burners; these burners should light automatically without the ignitor.

Note: In windy conditions, ignite each burner individually.

LIGHTING THE SIDE BURNER:

To light burner with the ignitor:

4. Push and turn side burner control knob to "HIGH".
5. Push and hold the ignitor button.
6. Burner should ignite within 5 seconds.

To light burner with a match:

4. Apply lit match to burner ports.
5. Push in the side burner control knob and turn to "HIGH."
6. Burner should ignite within 5 seconds.

Note: Pots on the side burner must not exceed 9 inch (23 cm) in diameter or 7 kg (15 lbs.) in weight.

LIGHTING THE REAR ROTISSERIE BURNER:

Warning: do not operate the main burner simultaneously with the rear burner.

• REMOVE THE WARMING RACK

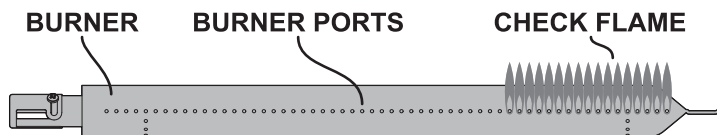
To light burner with the ignitor:

4. Push and turn rear burner control knob to "HIGH."
5. Push and hold the ignitor button.
6. Burner should ignite within 5 seconds.

To light burner with a match:

4. Apply lit match to burner ports.
5. Push in the rear burner control knob and turn to "HIGH."
6. Burner should ignite within 5 seconds.

CAUTION: Check your gas grill after lighting. All burner ports should show a 2.5 cm (1 inch) flame on "HIGH".



If any of the following symptoms occur there is probably a blockage in the venturi tubes. Shut off gas at once and clean the venturi tubes. See "Venturi Tubes" (pg. 8).

- You smell gas.
- A flashback fire occurs.
- Your gas grill heats unevenly.
- The burners make popping noises.

IF BURNER DOES NOT IGNITE:

- Push and turn control knob to "OFF". Wait 5 minutes then try again with control knob set at "MEDIUM".
- If any burner will not light, see "Troubleshooting" (pg. 21). If the problem persists, do not attempt to operate the appliance; contact OMC, your dealer or an approved service center.

SHUTDOWN:

1. Turn gas cylinder valve or gas supply valve off.
2. Turn control knobs to "OFF".
3. Press the power button on the iQue™ controller to power off.

LIGHTING - PELLETS

WARNING! THE PELLET SYSTEM IS TO BE USED SEPARATELY FROM THE GAS SYSTEM.

STEP 1

Open the lid.

STEP 2

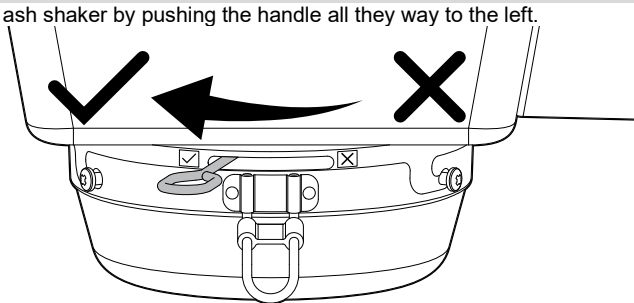
Load Broil King premium grilling pellets into the hopper.
Operation (pg. 14)

STEP 3

Plug in the grill to a GFI outlet.

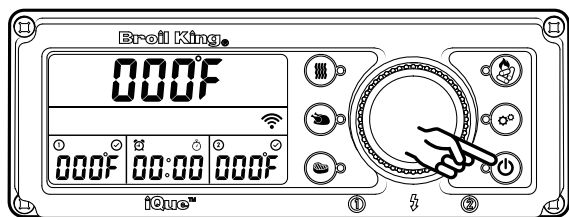
STEP 4

Close the ash shaker by pushing the handle all the way to the left.



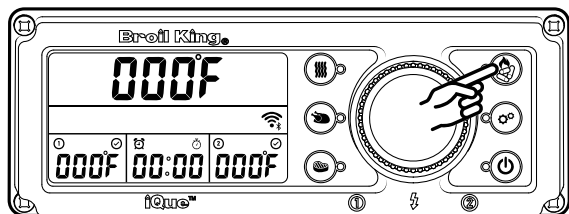
STEP 5

Press the power button to turn on the controller.



STEP 6

Press the pellet button to start the pellet ignition and preheat program. This will take approximately 10 to 15 minutes. The grill will start heating to a preprogrammed 107 °C (225 °F).



- The lid must be open during the preheat for the first 10 to 15 minutes or until white smoke turns clear. Smoke will start opaque and white and gradually turn clear as the pellets fully ignite. The first burst of smoke is not ideal for flavour, you should wait for the grill to preheat before loading any food onto the grill.

ONCE THE PELLETS ARE LIT

STEP 7

Close the lid.

STEP 8

Select a preset temperature, press the SMOKE, ROAST or GRILL buttons.

SMOKE 107 °C (225 °F)

ROAST 176 °C (350 °F)

GRILL 315 °C (600 °F)

You can adjust a preset temperature by turning the control knob. Press the control knob to lock in the temperature, you will hear a beep and the main temperature display will flash for three seconds then return to the current temperature reading from inside the grill.

- The main temperature display on the control module will adjust at increments of 1 °C (5 °F).
- A preset temperature can be selected during the pellet ignition and preheat program.

COOKING

STEP 9

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

- Keep the lid closed as much as possible to maintain a stable cooking temperature. The Broil King iQue™ main temperature probe is located halfway up the rear of the lid. When the lid is open cooler outside air can circulate around the main temperature probe. This will produce lower temperature readings and iQue™ will burn more fuel in attempt to compensate. Therefore, to hold a consistent temperature and save on fuel keep the lid closed.
- While cooking you may add pellets directly into the pellet hopper as needed. Operation (pg. 14).

SHUTDOWN

STEP 10

Press the illuminated power button on the controller to deactivate the controller. After a few seconds, the grill will automatically go into shutdown cycle:

- Pellet shutdown cycle is 15 minutes. The fan will continue to run during this time to ensure the complete combustion of the pellets remaining in the burner.

Once the grill is completely cool unplug and remove ash from burn pot using the agitator. Clean the ash tray. For best cooking results store pellets in a cool dry place between cookouts.

OPERATION

WARNING! Read and follow all warnings and cautions found in safety (pg. 2)

WARNING! THE PELLET SYSTEM IS TO BE USED SEPARATELY FROM THE GAS SYSTEM.

FIRST TIME USE

Before cooking on your grill for the first time, clean the components and preheat to rid the grill of any odors or foreign matter in the following manner:

1. Remove and clean the cooking grids and Flav-r-waves™ with mild soap and water. Rinse and immediately dry with a paper towel.
2. With cooking grids removed, light the gas burners following lighting instructions (pg. 12-13) and operate the grill on MEDIUM 230 °C (450 °F) for **30 minutes**.
3. Shut down the gas burners by turning off the gas at the source and then turning all the control knobs to the "OFF" position.
4. Let the grill cool, then replace the grids and Flav-r-waves™.
5. Season the cooking grids by coating grids with an organic cold processed cooking oil with a high smoke point, light the grill and operate on 176 °C (350 °F) for 30 minutes.

Recommended high smoke point cooking oils:

Avocado Oil	smoke point 260 °C (500 °F)
Rice Bran Oil	smoke point 254 °C (490 °F)
Canola Oil	smoke point 204 °C (400 °F)

PREHEATING

Using the gas burners can quickly preheat the grill. You can preheat with pellets it will just take longer to reach Medium, Medium-Low temperatures. Pellet system alone will not reach Medium-High and High temperatures. Use gas for high temperature grilling.

1. Preheat with the lid closed for 15 minutes.
2. Clean cold grids with a nylon grill brush (item # 65643) or hot grids with a stainless-steel wire grill brush (item #'s 65225, 64014, 64034) and carefully inspect to ensure there are no broken bristles left on the grid.
3. Coat the grids with a recommended high smoke point cooking oil.
4. Adjust heat as appropriate for what you are grilling.

COOKING TEMPERATURES

Broil King grills are:

- High-performance appliances capable of high searing temperatures.
- Designed with controlled airflow to retain heat and minimize fuel consumption.

High and Medium-High temperature settings are most efficiently reached with the use of the gas burners.

Medium, Medium-low and low temperature settings can be reached by either gas burners or pellet burner.

Settings and temperatures are approximate only and vary with the outside temperature and the amount of wind.

HIGH

Produces temperatures at the cooking grid of approximately: 370 – 400 °C (700 – 750 °F) with the lid down.

Use high setting only:

- For fast warm-up.
- In cold or windy conditions when grilling with the lid up.
- To quickly sear steaks before reducing the temperature.
- To burn-off food residue from the cooking grids and Flav-R-Wave™ before cleaning (maximum 10 minutes).

Rarely, if ever, will you require the HIGH setting for extended cooking or preheating

MEDIUM-HIGH

Produces temperatures at the cooking grid of approximately 320 °C (600 °F) with the lid down.

Use medium/high setting to:

- Preheat grill for steaks.
- Grill steaks rare & medium rare.

MEDIUM

Produces temperatures at the cooking grid of approximately 230 °C (450 °F) with the lid down.

Use medium setting to:

- Grill steaks medium and medium well.
- Grill chops, burgers and vegetables.

MEDIUM-LOW

Produces temperatures at the cooking grid of approximately 200 °C (400 °F) with the lid down.

Use medium/low setting to:

- Grill chicken pieces, sausage, fish.
- Roast, bake.
- Grill dough and pastry such as quesadillas.

LOW

Produces temperatures at the cooking grid of approximately 155-175 °C (310- 350 °F) with the lid down.

Use low setting to:

- Slow roast and smoke large cuts of meat, delicate fish and for dough and pastry.

TEMPERATURE CONTROL - GAS

The control knobs of the gas burners are manually controlled.

Follow the lighting instructions for gas burners (pg. 12).

Once lit turn control knobs to a lower position before the desired temperature is reached.

To reach and maintain Medium to low settings set up the grill for indirect cooking by lighting only the outer burners see cooking techniques (pg. 17) for roasting and smoking.

TEMPERATURE CONTROL - PELLET

The iQue™ Controller has three preset buttons. SMOKE, ROAST & GRILL.

Pressing one of these buttons will set the programed target temperature inside of the grill.

SMOKE 107 °C (225 °F)

ROAST 176 °C (350 °F)

GRILL 315 °C (600 °F)

You can select a precise cook box target temperature by turning the knob on the iQue™ controller. The main temperature display on the control module will adjust at increments of 1 °C (5 °F).

Turn the knob and the screen will display the target temperature. Press the knob once to lock-in the new target temperature.

You may also adjust the target cook box temperature with the iQue™ APP.

VAPORIZATION SYSTEM

Your Broil King is designed for use with the Flav-r-wave vaporization system. Do not add lava rock, briquettes, or any other vaporization system other than the one that came with the grill.

LOADING PELLETS

The pellet hopper on the right-hand side of the grill can hold 7.25 kg (16 lbs) of Broil King Premium Grilling Pellets.

1. Raise the hopper lid of the hopper.
2. Pour pellets into the hopper over top of the mesh screen.
3. Lower the hopper lid when you are finished.

You may need to periodically add pellets while cooking. This can be done while the grill is running. The pellet sensor will (beep) and send a notification to the iQue™ APP whenever the amount of pellets in the hopper drops below 1 kg (2.25 lbs).

EMPTYING THE PELLET HOPPER.

If you want to change the flavour of your grilling pellets you can empty the pellets from the hopper. See Maintenance (pg. 19).

iQue™ APP

Broil King iQue™ grills can be controlled from your smart device. with the Broil King iQue™ APP over a 2.4GHz Wi-Fi network.

SETTING UP THE APP

1. DOWNLOAD AND INSTALL

- On smart device, download the Broil King iQue™ APP.



2. ACCOUNT SETUP

- When you launch the APP for the first time you will be asked to set up an account and sign in.
- Setup an account with a unique username and password.
- or
- Login using an existing Apple or Google™ account that is linked to your smart device.

3. TURN ON iQue™

- Plug the power cord into an appropriate GFCI (ground fault circuit interrupter) enabled electrical outlet.
- Press the power button on the iQue™ control module to activate the controller.

4. CONNECTING TO THE GRILL

- The grill can only connect to a 2.4GHz Wi-Fi network. Check router settings to ensure 2.4GHz Network is broadcasting.
- Have your Wi-Fi router name and password ready.
- Turn on your smart device's Bluetooth feature. Bluetooth will be used to discover your iQue™ grill.
- Open the iQue™ APP.
- The APP will prompt you to add your grill.
- Follow the onscreen setup instructions to connect the APP to your grill.
- The controller will power-off once the Wi-Fi setup is complete.
- Turn-on your controller. The Wi-Fi icon will appear on the iQue™ control module screen.

NOTES:

The grill can be adjusted manually with the iQue™ control module or with the APP on your smart device.

If your smart device disconnects from the iQue™ control module, iQue™ will continue to operate the grill based on the last command provided.

The APP to iQue™ connection will only operate in Wi-Fi mode after the iQue™ controller has been connected to a Wi-Fi network.

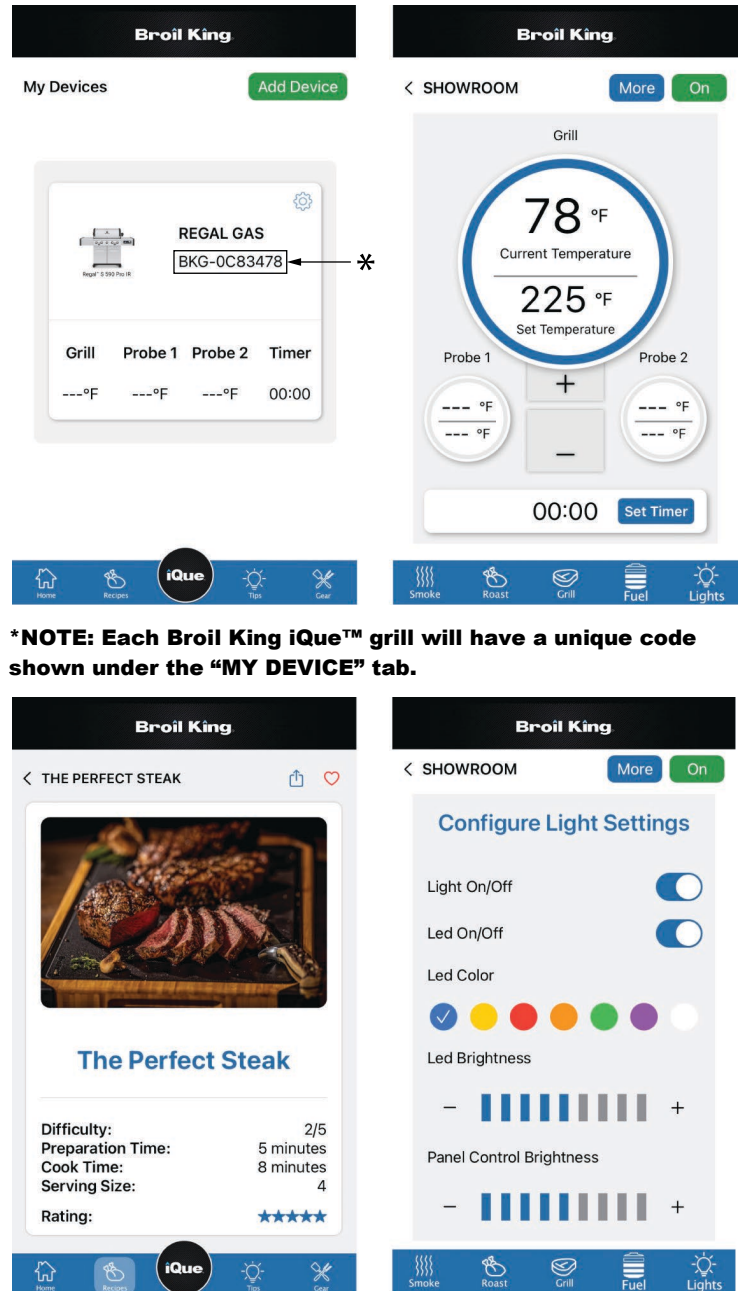
If you change your home Wi-Fi network password, the APP to iQue™ connection must be reinstalled.

REQUIREMENTS:

Smart device with Wi-Fi and Bluetooth features.

Operating system:

- iOS 14 (or above)
- or
- Android™ 7.0 (or above)



COOKING TECHNIQUES

SMOKING AND ROASTING

Achieving great results smoking or roasting on your Broil King grill is simple with iQue™. Smoking, roasting and rotisserie rely on the indirect convection cooking technique which is ideal for cooking large cuts of meat such as roasts or poultry. A drip pan is used under the meat to divert heat around the meat, collect the drippings and keep the grill moist.

BEFORE LIGHTING THE GRILL:

- Place a drip pan on top of the Flav-r-waves. Broil King stainless steel roasting pan (Broil King item 63106) paired with the aluminum foil liner (Broil King item 50420) for easier cleanup is an excellent option to catch meat drippings.
- Put 1.2-2.5 cm (0.5-1.0 in) of liquid in the drip pan. Fruit juice, wine or marinade are good choices to enhance the flavour.
- DO NOT let the pan run dry.

IGNITE THE GRILL:

- Follow the lighting procedure.
- Prior to placing the meat on the grill, baste the meat with vegetable oil to enhance browning on the outside of the meat.
- Place the meat on the grids above the drip pan.
- SMOKE, ROAST and Rotisserie with the lid closed. Opening the lid causes temperature fluctuations. Avoid the temptation to open the lid.
- Use the meat thermometer probes included with iQue™ to monitor the meat temperature.
- Periodically check the drip tray to maintain a minimum of 1.2 cm (0.5 in) of liquid in the drip pan.
- When cooking without a drip pan, close attention must be paid to avoid the risk of a grease fire and is not recommended.

WHEN FINISHED:

- Turn the grill off and allow the cool down cycle to finish before removing the drip pan.
- The fat drippings are highly flammable and must be handled carefully to avoid injury.

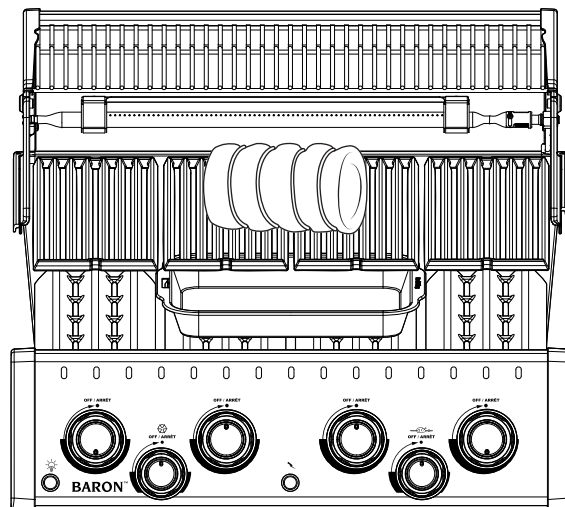
TIMING AND TEMPERATURES – SMOKING 107 °C (225 °F)

Time for SMOKING large cuts of meat is based on the SMOKE temperature selected and generally takes 8-12 hours. Check for doneness using the iQue meat thermometer. Best results for smoked meats such as pulled pork or brisket are achieved by wrapping the meat in aluminum foil or butcher paper when the temperature of the meat reaches the stall 75 °C (165 °F) and then continuing to cook the meat to a temperature to 98 °C (205 °F).

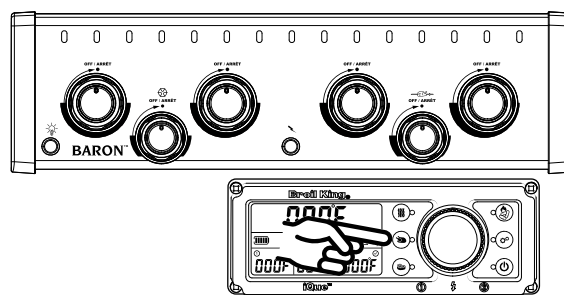
TIMING AND TEMPERATURES – ROASTING

176-205 °C (350-400 °F)

Follow the guide to estimate the amount of time you require for roasting large cuts of meat. Check for doneness using the iQue™ meat thermometer to confirm your meat is finished cooking.



ROASTING SETUP FOR GAS BURNERS



ROASTING SETUP FOR PELLET BURNERS

GUIDE FOR ROASTING AND ROTISSERIE COOKING

TIMING GUIDE				MEAT TEMPERATURE GUIDE		
SET TEMP	MEAT	WEIGHTS	TIME	RARE	MED	WELL
175 °C (350 °F)	BEEF ROAST	1-3 kg (2-6 lbs.)	2 - 4 hrs	55 °C (130 °F)	63 °C (146 °F)	70 °C (160 °F)
		3-5 kg (6-10 lbs.)	3 - 5 hrs			
	PORK ROAST	1-3 kg (2-6 lbs.)	2 - 4 hrs		65 °C (150 °F)	77 °C (170 °F)
		3-5 kg (6-10 lbs.)	3 - 5 hrs			
	TURKEY OR CHICKEN	1-3 kg (2-6 lbs.)	2 - 4 hrs			77 °C (170 °F)
		3-5 kg (6-10 lbs.)	3 - 5 hrs			

CHECK FOR DONENESS USING THE iQue™ MEAT THERMOMETER.

COOKING TECHNIQUES

DIRECT GRILLING

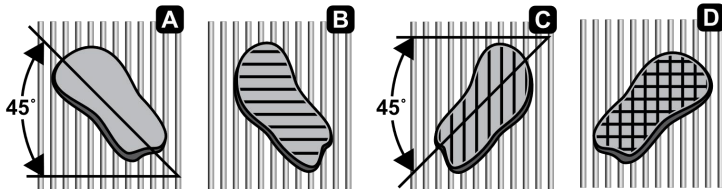
The direct grilling method involves cooking food on grids directly over top of a heat source. Direct grilling is a popular method for single serving items such as steaks, chops, fish, burgers, kebabs, and vegetables.

- Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid. If basting with sauces, they should be applied in the last 2-4 minutes of grilling to avoid burning.
- Organize the area around the grill to include forks, tongs, oven mitts, sauces, and seasonings to allow you to stay in the vicinity of the grill while cooking.
- Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the “flare-ups” that are caused by dripping grease.
- Pre-heat the grill to 230-315 °C (450-600 °F) with the lid closed.
- Coat the grids with a high smoke point cooking oil to prevent food from sticking to the grids.
- To prevent steaks from “drying out,” use tongs rather than a fork.
- Start on 230-315 °C (450-600 °F) to sear the meat. Reduce the heat and extend cooking times when grilling thicker cuts of meat.
- Learn to test when the meat is done by time and feel. Meat firms up as it cooks. When the meat is soft it is rare. When it is firm, it is well done.
- Follow the perfect steak grilling guide for most meat, fish, poultry, and vegetables.

THE PERFECT STEAK GRILLING GUIDE

Brush grids with a high smoke point cooking oil and preheat the grill to 230-315 °C (450-600 °F).

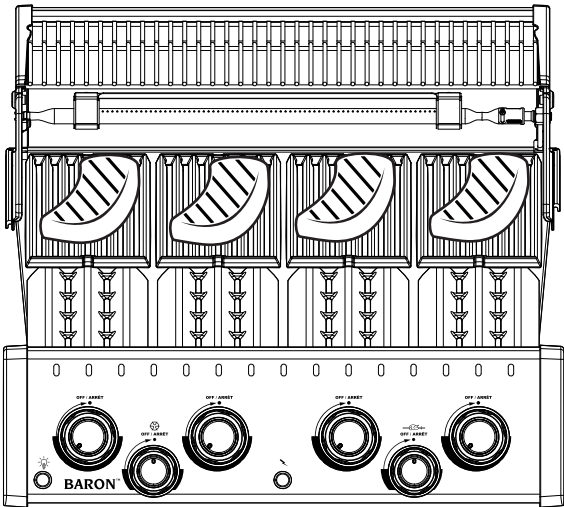
- Place steak on the barbecue at a 45° angle and cook according to the timing on the cooking chart below.
- Turn the steak over grilling on the same 45° angle.
- Turn the steak over and grill on the opposite 45° angle.
- Finally, turn the steak over and grill on the same 45° angle.



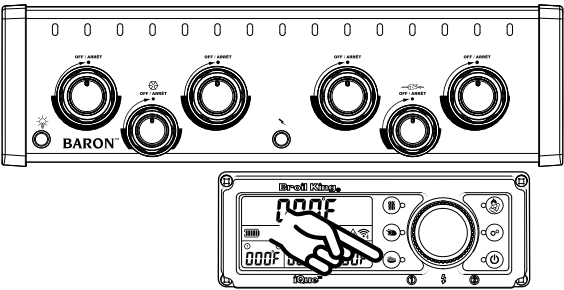
MEAT THICKNESS		HEAT SETTING	TIME PER SIDE (MINUTES)				TOTAL TIME
3.8 cm (1.5 in)	2.5 cm (1.0 in)		A	B	C	D	
	Rare	315 °C (600 °F)	1¼	1¼	1¼	1¼	7
Rare	Medium Rare	315 °C (600 °F)	2	2	2	2	8
Medium Rare	Medium	315 °C (600 °F)	2¼	2¼	2¼	2¼	9
Medium	Well	288 °C (550 °F)	2½	2½	2½	2½	10
Well		288 °C (550 °F)	3	3	3	3	12

GRIDDLE COOKING

Griddle cooking is a type of direct cooking with a solid surface between the food and the heat source. The flat side promotes even heat distribution, reducing hot spots and ensuring uniform cooking. This is useful to cook food that would fall between the tines like pancakes, eggs, bacon, stir-fry, or smash burgers. The reverse side offers ridges for searing items such as paninis, or small delicate vegetables.



GRILL SETUP FOR GAS BURNERS



GRILL SETUP FOR PELLET BURNER

COOKING TECHNIQUES

ROTISSERIE COOKING

Certain models feature a rear burner for rotisserie cooking.

The rear burner rotisserie method is the ultimate for cooking roasts and poultry. With the heat source located behind the food, there is no chance of a flare up caused by fat drippings. A dish or drip pan placed below the spit will collect the juices for basting or for preparing a sauce.

To operate your rear burner, see “Lighting the Rear Burner.” (pg.12).

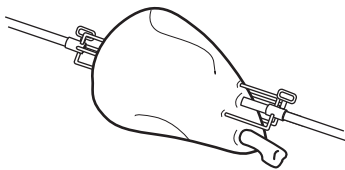
Follow the steps for smoking and roasting to prepare grill for rotisserie cooking (pg. 17).

The rotisserie can accommodate up to 7 kg (15 lb) of meat with the limiting factor of rotating clearance. For the best results the meat should be centered on the center line of spit to eliminate an out-of-balance condition.

The cooking grids must be removed.

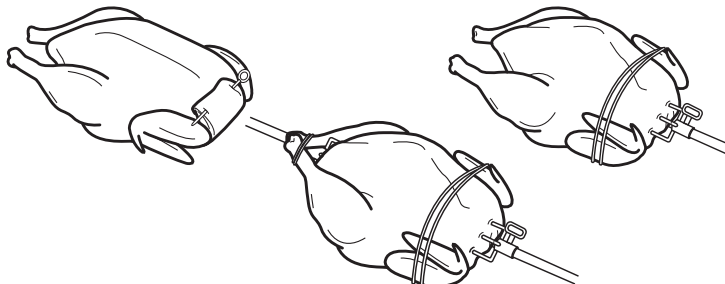
Fasten the meat securely on the spit prior to placing it on the grill. For poultry, tie in the wings and legs tightly.

USING A SPIT – LEG OF LAMB



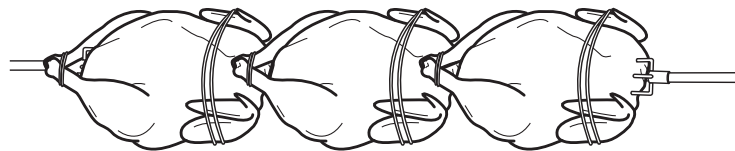
1. Have 3” of bone sawed from small end of leg.
2. Leave meat around bone intact to form a flap.
3. Put a spit fork on the rod.
4. Fold flap up and run rod through flap and leg.
5. Put second fork on rod and insert forks in each end of leg. Test for balance. Tighten screws.

USING A SPIT – POULTRY

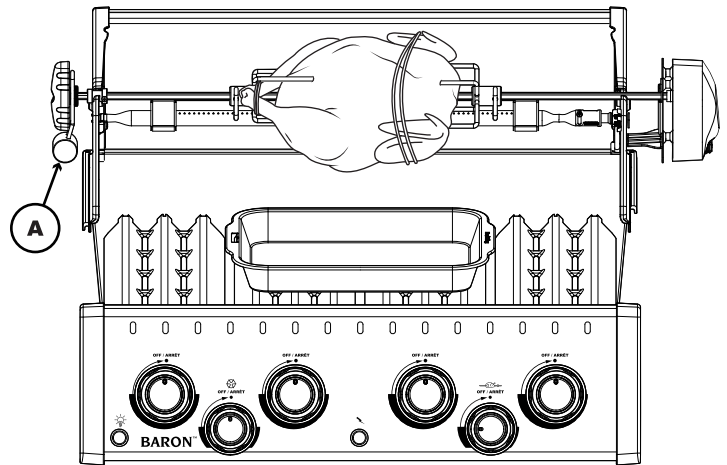


1. With breast down, bring neck skin up over cavity.
2. Turn under edges of skin, skewer to back skin.
3. Loop twine around skewer and tie.
4. Turn breast side up, tie or skewer wings to body.
5. Put a spit fork on rod. Insert rod in neck skin parallel to backbone and exit just above tail.
6. Put the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

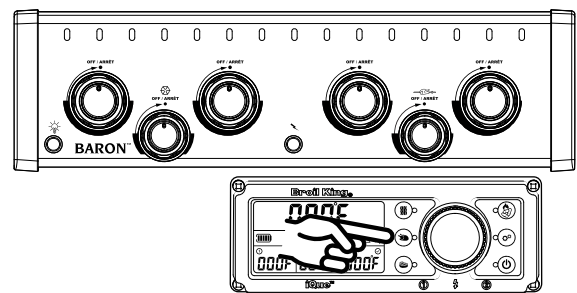
THREE CHICKENS ON A SPIT



1. Tie or skewer wings to body.
2. Put a spit fork on the rod. Place chickens on rod as demonstrated in the above diagram.
3. Loop twine around tails and legs; tie to rod.
4. Put the second fork on rod and insert forks in chicken. Tighten screws.



ROTISSERIE SETUP FOR GAS BURNER



ROTISSERIE SETUP FOR PELLET BURNER

SPIT BALANCE

See location of the spit balance above at (A)

1. Loosen the rod handle to allow the balance to turn freely.
2. Set the rotisserie rod in the slots of the grill casting. Let the heaviest side of the meat rotate to the bottom.
3. Adjust the balance to the top of the rod, opposite the heaviest side of the meat.
4. Tighten the rod handle. Periodically, check to see if the meat turns smoothly while cooking. Adjust the spit balance as necessary.

CAUTION: Use oven mitts when adjusting spit balance.

MAINTENANCE

WARNING! BEFORE PREFORMING ANY MAINTENANCE, YOU MUST TURN OFF AND UNPLUG THE GRILL.

REGULAR MAINTENANCE & CLEANING

Carbon build-up (Creosote) can form on the inside of the lid. When wood pellets are burned slowly, they can form a layer of organic vapours that combine with expelled moisture to form a carbon. The vapours condense on cooler surfaces. As a result, carbon residues accumulate on the inside of the lid. When ignited, this carbon can make an extremely hot fire.

- Inspect grill regularly and remove any carbon build-up. The more you use your grill the more often it should be inspected, maintained, and cleaned.
- Regularly clean the temperature probe.
- Regularly cleanout ash and debris.
- Regularly clean and season cooking grids and Flav-r-waves.

TEMPERATURE PROBE CLEANING

The probe that measures the temperature inside the grill needs to be regularly wiped to remove carbon build-up. Cleaning the carbon helps to keep the probe reading accurate temperatures.

- For a light carbon build-up use mild soap and water with a cloth.
- For heavier build up you can use a steel-wool or sandpaper with a coarseness of 2000 grit.

INTERIOR CLEANING

When the grill is cool you should regularly inspect and empty the ash pan and shake-out any ash from the burn pot with the ash shaker. You can brush debris from grids, and Flav-r-wave™. Use Broil King pellet cleaning kit (item #65900).

1. Turn the grill off and unplug. Wait for it to completely cool.
2. Remove the cooking grids and flavor waves.
3. Look down from above to confirm there is no trapped fly-ash that hasn't fallen into the ash pan. Brush any debris from the firebox into the center where it can fall into the ash pan.
4. Knock ashes out of the burn pot by moving the ash shaker handle back and forth. Push the handle to the closed position to the left.
5. Holding the ash pan handle lift and twist to the right and drop the ash pan away from the screws on the ring.

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 non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. Ashes should be retained in the closed container until all cinders have thoroughly cooled.

COOKING GRIDS & GRATES

Broil King cast iron grids are coated with a porcelain enamel finish to protect the grids and reduce the tendency of food sticking to grids. Regular use and care will improve the performance and longevity of the grids.

Broil King heavy rod stainless grids provide maximum durability and good heat retention and good grilling performance.

For optimum performance:

Before first use and after long periods of storage:

- Wash grids using a light detergent and water and then rinse and dry with paper towel.

Immediately after washing:

- Season cooking grids by coating grids with an organic cold pressed cooking oil with a high smoke point, light the grill and operate on Med/Low for 30 minutes.

Recommended cooking oils:

Avocado Oil	smoke point	260 °C (500 °F)
Rice Bran Oil	smoke point	254 °C (490 °F)
Canola Oil	smoke point	204 °C (400 °F)

Before and after each use:

- Brush grids with a good quality stainless steel bristle brush (item #s 65601, 65641, 65229) and lightly coat with a high smoke point cooking oil to continue the seasoning process.

Avoid applying sugar-based marinades or sauces to meat before grilling, apply sugar-based marinades or sauces at end of grilling.

Use oil-based marinades, avoid water-based marinades.

Lightly coat food with cooking oil of your choice before grilling.

Turn and rotate grids periodically.

Ensure the surface of the grid is always coated with a light layer of oil. This helps prevent rust and deterioration and improves the grids non-stick performance.

If rust does occur:

- Burn-Off the grid, brush with a stainless-steel bristle brush and re-season.

During long periods of inactivity, grids should be cleaned and coated with a high smoke point oil, then stored in a dry place. The grids may be wrapped in protective plastic food wrap.

After periods of storage:

- Burn-Off grids on medium heat, wash, dry with paper towel and re-season with high smoke point oil.

WARNING!

Inspect the grids carefully after brushing to ensure there are no broken bristles left on the grid.

BURN-OFF

The burn off procedure is a useful way to clean the interior of the grill. It cooks off residues from sauces marinades or grease making the grill easier to clean. Rarely, if ever, will you require the HIGH setting for extended cooking or preheating

Light the grill following instructions (pg. 12-13) and operate the grill at a temperature of 220 °C (425 °F) for 30 minutes.

HARSH ENVIRONMENTS

Harsh environments for example coastal areas or near hot tubs and swimming pools can expose the grill to salt water and chlorine.

To prevent surface corrosion the exterior components of the grill **MUST** be regularly wash with mild soap and water. Rinse with fresh water and dry immediately.

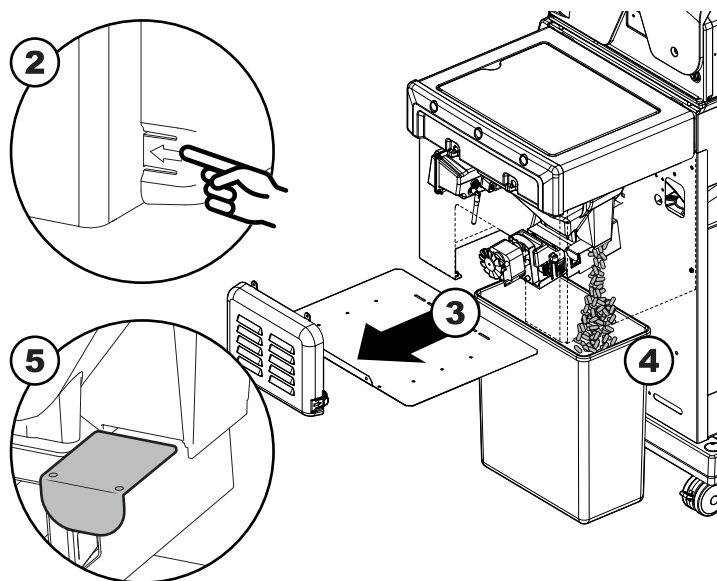
Apply Broil King stainless steel polish (item #62385) to steel and chrome components to buff-out any water spots and restore the luster of the metal.

PELLET HOPPER CLEANING

Pellets should always be stored in a cool dry location. If the grill will not be used for an extended period, you should empty the pellet hopper and store the pellets appropriately.

To quickly remove the pellets from the hopper:

1. Turn off and unplug the grill from the power source.
2. Remove the access door on the side of the pellet hopper by pressing the tabs on both sides to unclip and tilt the access door away.
3. Slid out the bottom plate of the pellet hopper.
4. Place a bin under the hopper to collect the pellets when fall. Accessory item (item #66900) fits under the hopper and can hold 20lb of BK pellets
5. Pull the cover-plate forward to drop pellets into the bin below.
6. Cover the bin and store pellets in a cool dry place.



MAINTENANCE

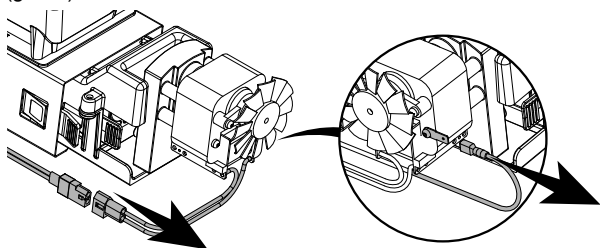
WARNING! BEFORE PREFORMING ANY MAINTENANCE, YOU MUST TURN OFF AND UNPLUG THE GRILL.

AUGER INSPECTION & CLEANING

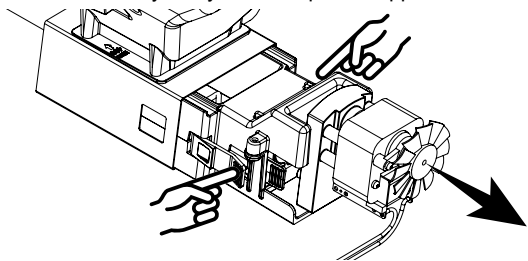
Remove the pellet auger to inspect the components, clean pellet dust that may build up in the auger tube overtime or to clear a pellet jam.

CAUTION: It is possible for pellet dust to build up in the auger tube. This can cause the pellets to fall into the burner at an inconsistent rate effecting the burner performance.

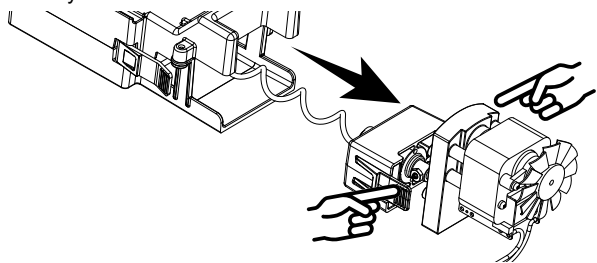
1. Turn off and unplug the grill from the power source.
2. Remove pellets from the hopper following the steps of pellet hopper cleanout.
3. Unplug auger motor wire harness (black and white) and ground wire (green).



4. Press the resin clip on both sides of the auger tube assembly and slide the auger tube assembly away from the pellet hopper.



5. To remove the auger motor assembly, press the tabs on the side. Pullout the auger motor assembly while gently shaking the assembly in & out, to dislodge any pellets stuck between the hopper and auger tube assembly.



6. Dispose of pellets that have caused an auger jam. They are likely wet and may cause another jam.

EXTERIOR ALUMINUM COMPONENTS

- If white oxidation spots appear, wash the outside of the aluminum cook box with a mild soap and water solution.
- Rinse the surfaces thoroughly then wipe them with a cloth dipped in cooking oil to restore the luster.
- For repair of paint scratches and scuffs, use a good quality HIGH temperature 540 °C (1000 °F) spray paint for touch-up.
- To restore the luster and protect apply a light coat of Broil King stainless steel polish (item # 62385) wipe with a clean dry cloth or microfiber.

STAINLESS STEEL & PORCELAIN COMPONENTS

- Wash with soap and water.
- For tough stains apply Broil King revitalizing cream (item #62390) to remove stains or rust marks.
- To restore the luster and protect apply a light coat of Broil King stainless steel polish (item # 62385) wipe with a clean dry cloth or microfiber.
- Weathering and extreme heat can cause stainless steel to discolour. Discolouration is not considered a manufacturing defect.

RESIN COMPONENTS AND SIDE SHELVES

- Wash with soap and water.

BURNER

- Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner or venturi brush to eliminate any blockages. See "Venturi Tubes." (pg. 8) While the burner is removed, remove the grease shields, clean the interior of cook box by scraping the sides and bottom of the cook box and vacuuming.

HOSE

- Inspect gas supply hoses for damage like cracks and wear and replace if necessary. For propane see "Hose and Regulator." (pg. 4)

LEAK TEST

- When reconnecting a gas cylinder on propane models, be sure to check for leaks. See "Leak Testing." (pg 7)

ANNUAL MAINTENANCE & CLEANING

It is recommended to do annual maintenance before long periods of non-use or winter storage.

- Pellet hopper cleaning.
- Interior cleaning.
- Auger inspection and cleaning.
- Exterior cleaning.
- Inspect the power cord and fan.
- Season cooking grids and store in a dry location.
- Lubricate the castors.

FAN

The air(pellet) fan is an efficient low volume fan. It is held in place with a spring plate Occasionally check the inlet to make sure it is clear of debris. You can brush the fan with a vacuum or use compressed air to remove accumulated dust.

CASTORS

Brush castors clean. Spray a light amount of outdoor silicone-based lubricant on the caster axel and the locking mechanism.

EXACT FIT GRILL COVER

Protect your investment with a premium Broil King grill cover. (item #68360)

REPLACEMENT PARTS

If a problem is found with the regulator, hose, burner, or control valves, do not attempt repair. See your dealer, approved service center, or contact the factory for repairs or replacement parts. To ensure optimum performance, use only original Broil King replacement parts.

TROUBLE SHOOTING

ISSUES RELATED TO GAS BURNER SYSTEM		
PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
SMELL OF GAS	SHUT OFF GAS SUPPLY AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.	
Leak detected at cylinder, regulator or other connection.	1. Regulator fitting loose. 2. Gas leak in hose/regulator or control valves.	1. Tighten fitting and "Leak Test." (pg. 7) 2. See authorized service center.
Flames beneath control panel (flashback fire)	1. Venturi blocked.	1. Remove burner and clean venturi. See "Venturi Tubes" (pg. 8)
Flickering burner flame or Low temperatures on high setting	1. Excess flow safety device has been activated in connection between cylinder and barbecue.	1. Turn LP cylinder valve off then turn all burners to OFF position. Disconnect the regulator from the cylinder. Wait two minutes. Re-attach regulator to the cylinder. Open the cylinder valve slowly. Wait one minute. Light grill as per "Lighting" (pg. 12)
Burner not lighting	1. Out of LP gas, gas supply not connected. 2. Ignitor issue. 3. Excess flow safety device has been activated. 4. Regulator is not fully connected to the cylinder valve. 5. A leak in the system causing the excess flow device to activate. 6. Venturi blocked or misaligned with valve orifice. 7. Orifice(s) blocked. 8. Hose is twisted.	1. Refill LP gas cylinder, check connections to supply. 2. Try manually lighting burner with a match. See "Lighting" (pg. 12). If burner lights successfully, it is an ignitor issue. See "Ignitor not Working" below. 3. Follow "Flickering Flame or Low Temperatures on HIGH setting" solution above. 4. Tighten the regulator hand wheel. 5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system. 6. Remove burner, clean venturi and realign with valve orifice. See "Venturi Tubes" (pg. 8) for assistance. 7. Remove burner, clean orifices with a pin or fine wire. Do not drill orifices. 8. Straighten hose. Keep away from bottom casting.
Ignitor not working	1. Ignitor battery is dead. 2. Ignitor wire(s) not connected. 3. Electrode misaligned on burner. 4. Ignitor malfunction	1. Replace battery. 2. Ensure main burner and side burner electrode wires are all connected. 3. Realign electrode and clear any surrounding debris from area. 4. Use "Match Lighting" procedure. (pg. 12)
Decreasing heat, "popping Sound"	1. Out of LP Gas. 2. Venturi blocked.	1. Refill LP Gas Cylinder. 2. Remove burner, clean venturi. See "Venturi Tubes" (pg. 8) for assistance.
Hot spots on cooking surface	1. Venturi blocked. 2. Debris buildup on Flav-R-Wave	1. Remove burner, clean venturi. See "Venturi Tubes" (pg. 8) for assistance. 2. Scrape off Flav-R-Wave and vacuum
"Flare-ups" or grease fires	1. Excessive grease buildup on vaporizer or in gas grill cook box. 2. Excessive heat.	1. Thoroughly scrape off Flav-R-Wave and inside of cook-box then vacuum out debris. 2. Turn burner controls to a lower setting
Regulator humming noise	1. Cylinder valve opened too quickly.	1. Open cylinder valve slowly.
Yellow flame	1. Some yellow flame is normal. If it is excessive, the venturi may be blocked. 2. Burner ports blocked.	1. Remove burner, clean venturi. See "Venturi Tubes" (pg. 8) for assistance. 2. Remove burner & clean with soft bristle brush (e.g. toothbrush).
Inside of lid appears to be peeling	1. This is a build-up of grease. The inside of lid is not painted and cannot peel.	1. Clean with stiff bristle brush or scraper.
Cooking grids rusting	1. Porcelain enamel has been chipped	1. See "Maintenance" (pg. 20) for help
If troubleshooting fails to solve any of these or any other issues, please visit www.broilkingbbq.com for more information including troubleshooting videos, and tips.		

TROUBLE SHOOTING

ISSUES RELATED TO PELLET BURNER SYSTEM

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Why isn't my pellet grill smoking very much?	1. Temperature determines the amount of smoke that is generated. The higher the cooking temperature the less smoke is generated.	1. Use the smoke setting on the controller. To set the target temperature to 107 °C (225 °F). Operation (pg. 14)
Why is smoke coming out of the pellet hopper or the ash tray?	1. At startup air and smoke can escape from around the hopper or ash pan. As the fire gets hotter a convection current forms and the air and smoke travels up through the Roto-Draft™ chimney damper. 2. Very low pellet level in the hopper. 3. Buildup of ash in the burner and cook box.	1. Follow lighting instructions (pg. 13) and wait for the smoke to burn clear. Open the roto-draft chimney damper 100% when the lid is closed. 2. Load pellets into the hopper. Operation (pg. 14) 3. Ash cleaning. Maintenance (pg. 20)
Why does my pellet grill mysteriously shut-off?	1. GFCI breaker is overloaded. 2. Extension cord not properly rated. 3. Cook box probe failure. 4. Safety features designed to protect the grill will automatically shut it off if: A. Temperature does not reach 82 °C (180 °F) after 30 minutes. B. Run out of pellet fuel and the temperature falls below 82 °C (180 °F) for 30 minutes or more. 5. The buildup of unburnt pellets and fly ash has accumulated in the burn pot. Causing the hot rod to ground and trip the GFCI circuit. 6. Pellet dust builds up in the auger tube causing pellets to feed incorrectly. 7. Hot Rod failure. The internal components of the Hot Rod wear over time. Causing the hot rod to ground and trip the GFCI circuit.	1. Ensure your grill is plugged into a dedicated circuit with no other major appliances on this circuit. 2. Make sure the extension cord is rated 12 AWG. 3. Clean the cook-box probe (pg. 20). Replace the probe if maintenance is unsuccessful. 4. Unplug the grill before performing any maintenance. A. Check that pellets in hopper are dry and inspect the auger tube for blockages. Maintenance (pg. 20) B. Clean out any pellet dust from the hopper and load pellets. Operation (pg. 14) Inspect the auger tube for blockages. Maintenance (pg. 20) 5. Ash cleaning. Maintenance (pg. 20) 6. Remove the auger tube and clear the dust. Maintenance (pg. 20). 7. Replace Hot Rod assembly.
Why is the fan not running?	1. Connectors loose. 2. Fan is blocked.	1. Turn off grill and unplug. Remove the access panel on the side of the pellet hopper and check wire connections. 2. Inspect the fan and clear any debris.
The main temperature display on the controller changes quickly with large swings in temperature.	1. Running very low on pellet fuel. 2. Buildup of carbon on the main temperature probe is causing interference with the sensor. 3. Pellet dust build up in the auger tube causing pellets to feed inconsistently.	1. Add pellets into the hopper. Operation (pg. 14) 2. Clean residue from the temperature probe Maintenance (pg. 20). 3. Remove the auger tube and clear the dust. Maintenance (pg. 20)
Low pellet sensor activated.	1. Running low on pellet fuel. The sensor will activate when 1.0 kg (2.25 lbs) of pellets are remaining.	1. Add pellets into the hopper. Operation (pg. 14)
Low pellet sensor does not activate when pellets drop below sensor.	1. The sensor may be covered with pellet dust or other debris.	1. Clean the sensor with a dry cloth or microfiber.
The main temperature probe is not working. Err 1 (DISPLAYED ON CONTROLLER)	1. The probe wire is loose or not plugged in to the 3.5mm jack on the back of the pellet hopper. 2. Buildup of carbon on the main temperature probe is causing interference with the sensor. 3. Probe failure.	1. Check that the probe wire is connected to the 3.5mm jack on the back of the pellet hopper. 2. Clean residue from the temperature probe maintenance (pg. 19). 3. Replace the main temperature probe.
30 minutes of warm-up and the temperature does not exceed 82 °C (180 °F). Err 2 (DISPLAYED ON CONTROLLER)	1. "COLD START" when temperatures are below 0 °C (32 °F) it could take longer than 30 minutes for the cook box temperature to rise above 82 °C (180 °F). 2. Low pellet level in the hopper. 3. Buildup of ash in the burner. 4. Pellet dust builds up in the auger tube causing pellets to feed inconsistently. 5. Hot Rod failure. The internal components of the Hot Rod become very hot and wear out over time.	1. Restart the grill by pressing the power button once to turn off and once to turn on. Press the PELLET MODE button to restart the preheat program. 2. Add pellets into the hopper. Operation (pg. 14) 3. Ash cleaning. Maintenance (pg. 20) 4. Remove the auger tube and clear the dust. Maintenance (pg. 20). 5. Replace Hot Rod assembly.

ISSUES RELATED TO THE iQue™ SMART DEVICE APP

Forgot your password	1. If you have forgotten your iQue™ account password.	1. Press "Forgot Password?" button. Enter the accounts email address and check your inbox for a confirmation code from: broilkingapp@omcbbq.com
Trouble connecting to the iQue™ during initial setup	1. Unit not connected to power. 2. Smart device out of range from the grill. 3. Cannot find the Wi-Fi network.	1. Connect GFCI power cord to appliance. Plug in to working power outlet. 2. During the initial connection you must be within Bluetooth range 30' (10 m). 3. The iQue™ can only see 2.4GHz Wi-Fi networks. Make sure the router is broadcasting this type of network.
Checking Firmware version	1. If you need to check the grill's firmware version.	1. Press GRILL and ROAST at the same time for 3 Seconds. The firmware version number will display on the main temperature display.

If troubleshooting fails to solve any of these or any other issues, please visit www.broilkingbbq.com for more information including troubleshooting videos, and tips.

WARRANTY

Broil King iQue™ grills are designed and built in North America using best-in-class materials, components, and processes to ensure a superior outdoor grilling experience.

WHAT IS COVERED	BARON	CROWN
STAINLESS STEEL LID & PORCELAIN STEEL LID COMPONENTS	Lifetime	Lifetime
CAST ALUMINUM COOK BOX & COMPONENTS	Lifetime	Lifetime
STAINLESS STEEL COOK BOX	Lifetime	Lifetime
STAINLESS STEEL COOKING GRIDS	15 Years	-
CAST IRON GRIDS COOKING GRIDS	-	2 Years
STAINLESS STEEL FLAV-R-WAVE™	15 Years	3 Years
DUAL-TUBE™ BURNERS	15 Years	10 Years
STAINLESS STEEL MAIN BURNERS	-	-
SIDE BURNER	15 Years	2 Years
REAR BURNER	15 Years	10 Years
INFRA-RED SIDE BURNER (EXCLUDING SCREEN)	15 Years	5 Years
STAINLESS STEEL COMPONENTS	15 Years	5 Years
REMAINING PARTS & PAINT	15 Years	2 Years
iQue™ CONTROLLER AND ELECTRONICS	2 Years	2 Years

Onward Manufacturing Company Limited (Onward) commits to the original purchaser of the Broil King iQue™, that it is free from defects in materials and workmanship for the period listed in the above warranty table from the date of purchase when assembled and operated in accordance with the accompanying Owner's Manual. Normal wear and tear excluded. Onward commits within the framework of this voluntary warranty to repair or replace the part that is defective subject to the limitations and exclusions listed below. This warranty is valid for product that has been installed in accordance with the installation instructions included with the product and all local and national building and fire codes. The product must be properly cleaned and maintained according to the accompanying Owner's Manual instructions and must not be used in a communal or commercial application for the warranty to apply.

WHAT IS NOT COVERED

This warranty does not cover: damage caused by over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of material finishes, discolouration caused by heat, abrasive or chemical cleaners or UV exposure, or damages caused by misuse, accident, hail, grease fires, vandalism, lack of cleaning and maintenance, harsh environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers. If you live in a coastal area, or have your product located near a pool or hot tub, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual, to prevent surface corrosion. Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. Parts replaced under this warranty are to be installed by customer and are warranted only for the balance of the above-mentioned original warranty.

The replacement component is the sole responsibility of Onward defined by the warranty; Onward will not be responsible for costs or expenses related to the re-installation of a warranted part, for any liability related to incidental, consequential or indirect damages and for any handling and transportation charges.

The use and/or installation of parts on your Broil King product that are not genuine Broil King parts will void this warranty, and any damages that result hereby are not covered by this warranty.

In the United States and Canada parts replacement is FOB Factory.

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 exclusively by the purchaser in the Country where purchased.

REPLACEMENT PARTS

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

BURNERS

The life of Broil King burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance. For proper burner maintenance instructions see (pg. 20).

PORCELAIN-COATED COOKING GRIDS

All Broil King cast iron cooking grids are coated with a durable porcelain enamel to assist in cleaning and reduce the tendency of food sticking to the grid. Porcelain is essentially a glass coating. Some chipping may occur if mishandled. This will not affect the use or performance of the grids. The grids are not warranted against chipping or rusting due to mishandling. See "Maintenance" (pg. 20) for proper cooking grid care and cleaning instructions.

VAPORIZATION SYSTEMS

Broil King iQue™ grills are designed for use with ceramic vaporization systems. Use of any other product will nullify the warranty.

FREIGHT

Courtesy shipping is provided for warranty orders during the six (6) months after the original date of purchase. After this period, a freight charge will be applied to all warranty orders.

REGISTER YOUR GRILL

You can register your grill's warranty online at www.broilkingbbq.com or by calling 1-800-265-2150.

WARRANTY CLAIMS

All warranty is handled directly by Broil King. Parts must be returned to Broil King Warranty Department, shipping charges prepaid, accompanied by Model Number, Serial Number, and if your grill is not registered, proof of purchase (copy of sales slip or invoice). If inspection confirms the defect, Broil King will repair or replace such part in accordance with the terms of the warranty.

On receipt of email, letter, or fax (not by phone) Broil King may at its option not require part or parts to be returned.

OUTSIDE OF CANADA AND THE UNITED STATES

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