

# Broil King®

iQue™ BUILT-IN GAS GRILL - IMPERIAL™ / REGAL™

## OWNER'S MANUAL

FOR USE WITH BUTANE OR PROPANE GAS

CATEGORY I<sub>3P</sub>(37)      CATEGORY I<sub>3B/P</sub>(30)

CATEGORY I<sub>3B/P</sub>(37)      CATEGORY I<sub>3P</sub>(50)

FOR USE WITH NATURAL GAS

CATEGORY I<sub>2E</sub>(20)      CATEGORY I<sub>2H</sub>(20)

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READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GAS GRILL.  
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

# SAFETY

- This appliance is designed in accordance with CE Standards.
- Use outdoors only.
- Read the instructions before using the appliance.
- **Warning:** accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Use caution when handling or transporting this product. Metal edges can present a hazard. Use appropriate gloves when lifting or handling. Before lifting, remove side shelves and grids and grates.
- Turn off the gas supply at the cylinder after use.
- Use protective gloves when handling hot components.
- The aeration adjustments on the main burners, rear burner and side burner have been adjusted, set and sealed at the factory and should not be adjusted /manipulated.
- Any modification of the appliance may be dangerous.
- In the event of a gas leak, shut off gas supply.
- Keep electrical supply cord away from hot surfaces and water.

## IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN LID.
4. IF ODOR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER.

## SPECIFICATIONS

MODEL	TOTAL HEAT INPUT						JET SIZE		
	G30 (BUTANE)		G31 (PROPANE)		G20 (NATURAL GAS)		MAIN BURNER	SIDE BURNER	REAR BURNER
	(kW)	(g/h)	(kW)	(g/h)	(kW)	(g/h)	(mm)	(mm)	(mm)
6957-82, 6957-83, 6957-83PL	23.1	1680	21.1	1507	---	---	0.99	0.91	1.09
6957-86	---	---	---	---	15.8	---	1.35	1.32	1.60
6967-82, 6967-83, 6967-83PL	23.3	1694	21.3	1521	---	---	0.91	0.91	1.09
6967-86	---	---	---	---	18.0	---	1.32	1.32	1.60

# SAFETY

## ELECTRICAL PRECAUTIONS

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

- Input voltage 230-240Vac / 50Hz
- Output voltage 12Vac / 7500mA
- **Danger!** Immersing cords or plugs in water or other liquids could cause electrical shock!
- Unplug from power outlet when not in use and before cleaning or performing maintenance. Allow to cool before adding or removing components.
- Do not operate appliance if the cord, plug or any component is damaged or has malfunctioned in any manner. Contact the dealer for repair.
- If the supply cord is damaged it must be replaced before continuing to use the appliance.
- Do not allow the cord to hang over the edge of a table or come into contact with hot surfaces.
- Do not use an outdoor gas appliance for any purpose other than intended.
- Connect the plug to the appliance before connecting to the power outlet.
- Only RCD (Residual Current Device) protected circuits should be used with this outdoor cooking appliance.
- Do not remove the grounding plug or use with a two-prong adapter.
- Only use a CE rated extension cord.
- Do not use an extension cord over 15m.
- Use the shortest possible extension cord to reach your grill.
- Only use extension cords with a three prong grounding plug, the correct power rating and approved for outdoor use with a W-A marking.

# INSTALLATION

## CONFIGURATION OPTIONS

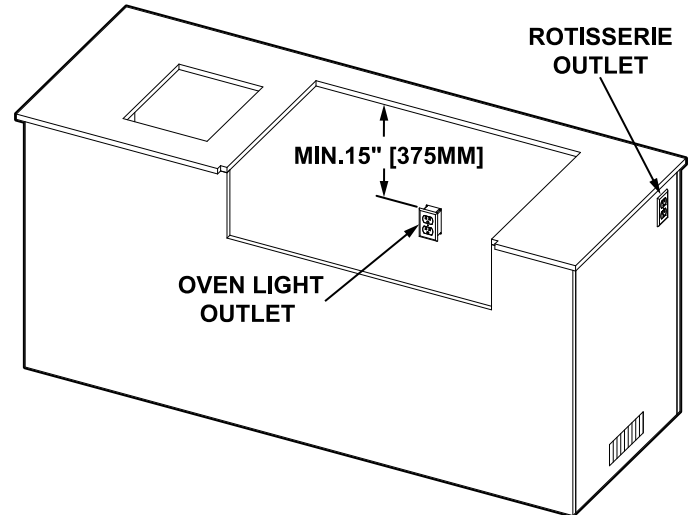
The built-in grill and all other accessory units should be on site before construction begins.

There are many options for designing your Outdoor Kitchen. If the grill includes a Side Burner, remember to position the Side Burner to the left of the grill.

## ELECTRICAL OUTLETS

If a Rotisserie will be used, an electrical outlet for the Rotisserie should be positioned on the rear right side of the grill.

If internal lights are provided, a Residual Current Device (RCD) electrical outlet for the lights should be positioned inside the enclosure on the rear wall 380mm below the countertop.



# INSTALLATION

The installation should be done by a qualified professional.

## POSITIONING YOUR GAS 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:

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

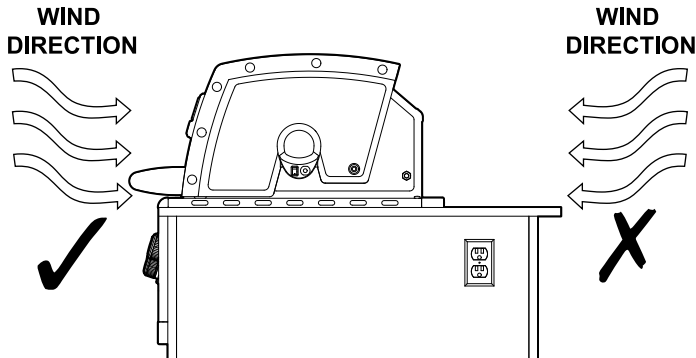
### NEVER LOCATE THE GRILL:

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

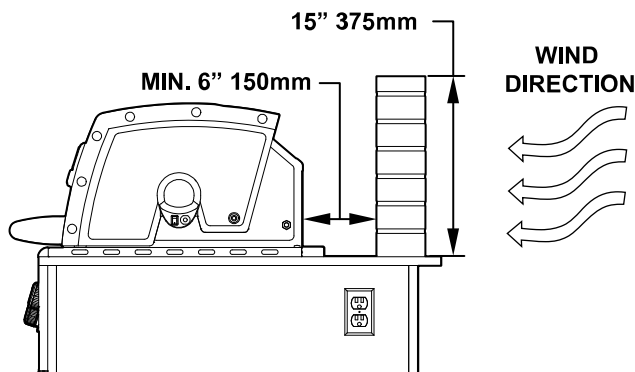
The grill is designed to take air in through the control panel area and send the exhaust products out through the exhaust gap at the rear of the hood.

If locating the grill in a windy area, locate the grill so the prevailing wind will blow air at the front of the grill. A light wind blowing at the front of the grill will:

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



If the grill is located where the prevailing wind is blowing at the rear of the grill, a windbreak will need to be installed. The windbreak should be constructed to prevent wind from entering the exhaust vent in the rear of the grill and comply with the clearances specified for combustible or non-combustible construction as outlined in these instructions.



**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.

## CONSTRUCTION MATERIALS

Materials appropriate for outdoor construction should be chosen to build any enclosure and cabinetry for your built-in gas grill. All construction materials can be divided into two groups: combustible and non-combustible. You must follow the clearance specifications (pg. 5-7) for distances from the grill to either combustible or non-combustible materials.

## DEFINITION OF COMBUSTIBLE MATERIAL

Any building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

## DEFINITION OF NON-COMBUSTIBLE MATERIAL

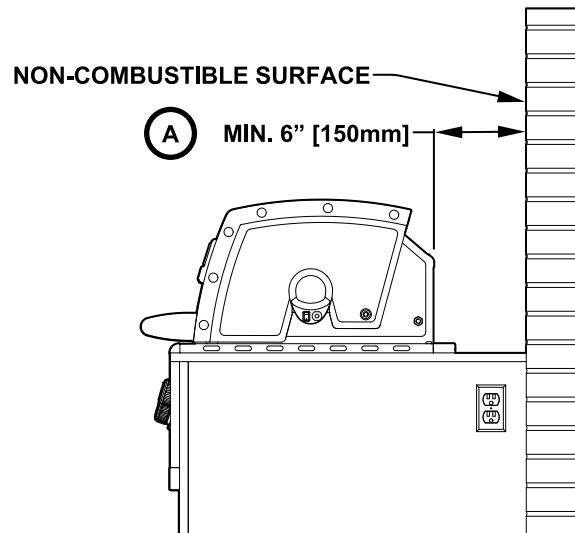
Material which is not capable of being ignited and burned, such as materials consisting entirely of, or a combination of, steel, iron, brick tile, concrete, slate, and plaster.

## COUNTERTOP

All installations require a non-combustible countertop surface. The countertop surface must be constructed from solid materials and must be level and smooth. For information on dimensions for openings in the countertop see (pg 10).

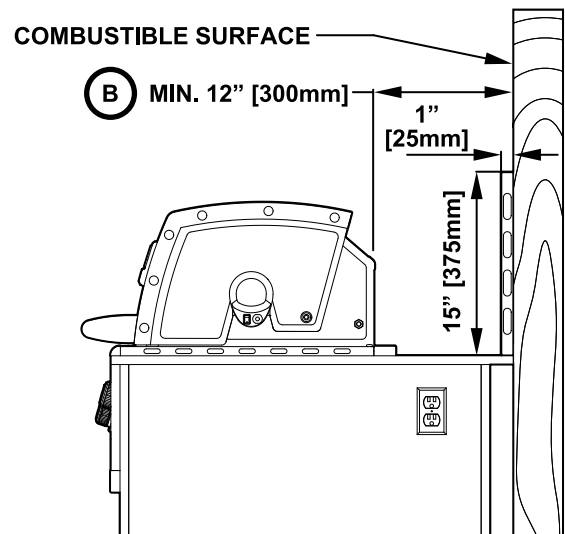
# INSTALLATION - CLEARANCES

- A) Minimum clearance between the grill and non-combustible wall above the countertop surface is 6" [150mm] to the left, right and rear.

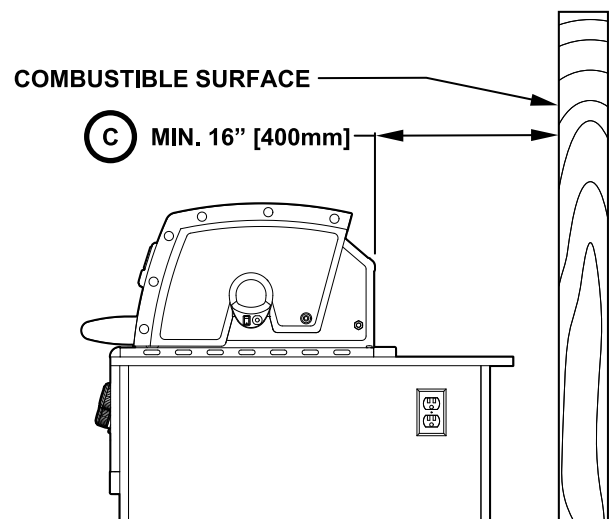


- B) Minimum clearance between the grill and a protected combustible wall above the countertop surface is 12" [300mm] to the left, right and rear.

A protected combustible wall has a 1" (25mm) ventilated space between a non-combustible surface and the combustible surface extending 15" (375mm) above the countertop surface.

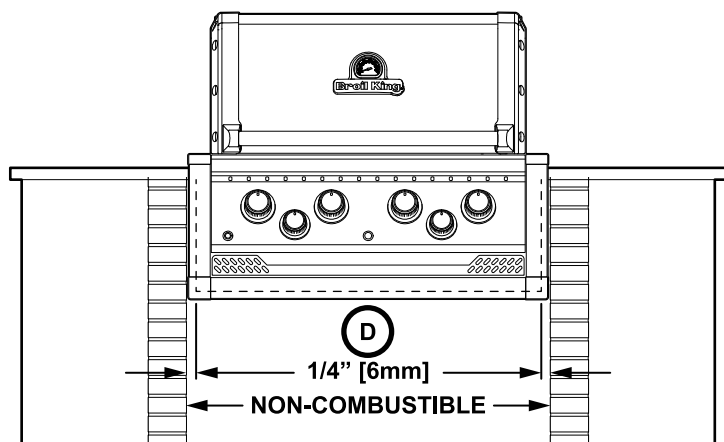


- C) Minimum clearance between the grill and a combustible wall above the countertop surface is 16" (400mm) to the left, right and rear.

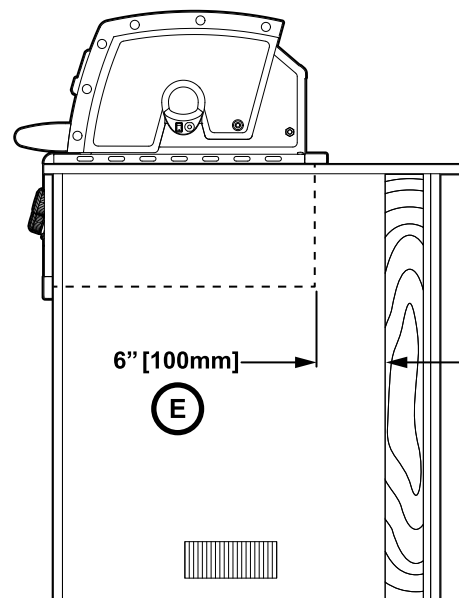
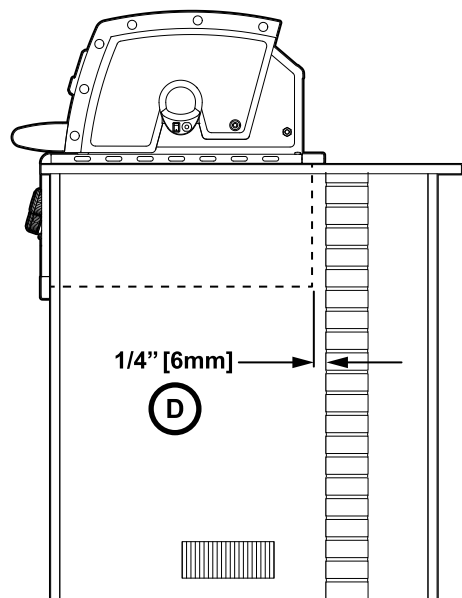
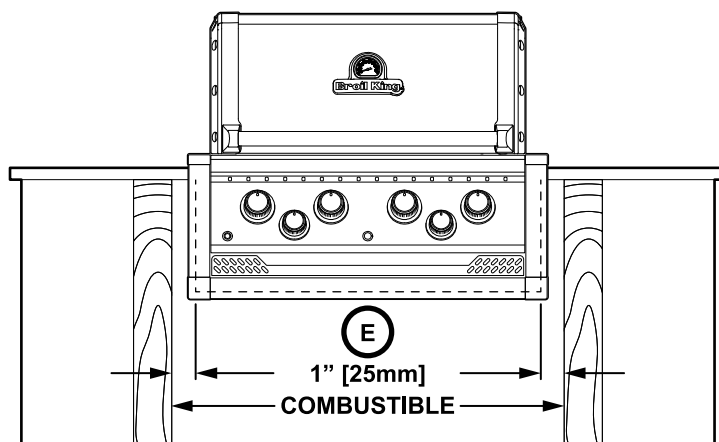


# INSTALLATION - CLEARANCES

- D) Minimum clearance between the grill and any non-combustible wall below the countertop surface is 1/4" (6mm) to the left, right and rear.

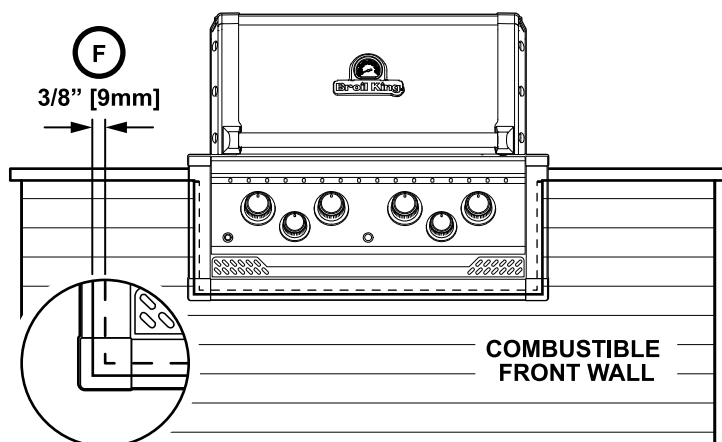


- E) Minimum clearance between the grill and any combustible wall below the countertop surface is: 1" (25mm) to the left, right 6" (100mm) to the rear



# INSTALLATION - CLEARANCES

- F) Minimum clearance between the grill and any combustible front wall is 3/8" [9mm] to the left, right and bottom.



## OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

A minimum 60" [1500mm] clearance is required between the grilling surface and the overhead construction.

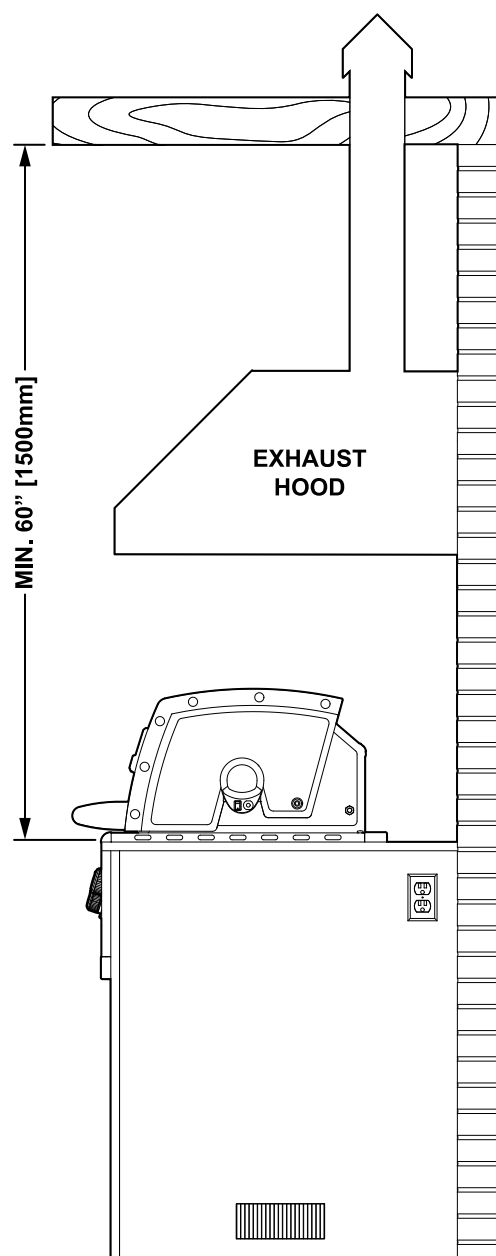
When installed under combustible overhead construction, the area above the cooking surface of the grill must be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended.

## EXHAUST HOOD

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 cubic feet per minute [34 cubic meter per minute] for proper outdoor application.

**WARNING:** Do not install or use the grill under unprotected combustible construction without a fire safe ventilation system.



# INSTALLATION - ENCLOSURES

## GAS CYLINDER ENCLOSURE

Liquefied Petroleum (LP) Propane / Butane gas cylinder enclosures must meet the requirements for venting and separation of the gas cylinder from a heat source as outlined in BS EN 498:2012.

### FOR LP GAS CYLINDER ENCLOSURES HAVING FOUR SIDES, A TOP AND A BOTTOM:

- Gas supply shut off valves must be readily accessible for hand operation.
- A door may be installed on the cylinder storage structure provided it is unlocked and can be opened without the use of tools.
- A minimum clearance of 50mm is required between the floor of an gas cylinder enclosure and the ground.
- The remote gas cylinder enclosure must isolate the gas cylinder from the grill compartment, so that it provides shielding from radiation, be a flame barrier and provide protection from foreign material such as hot drippings.
- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 125mm of the top of the enclosure.
- Ventilation totaling a minimum free area of 1/100 of the base area of the compartment is required at the top on the exposed exterior wall of the enclosure. (As per BS EN 498:2012)
- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 25mm of the bottom of the enclosure. The upper edge shall be no more than 125mm above the bottom of the enclosure.
- Ventilation totaling a minimum free area of 1/50 of the base area of the enclosure is required at the bottom on the exposed exterior wall of the enclosure. (As per BS EN 498:2012)

**WARNING: Do not store a spare cylinder in an enclosure.**

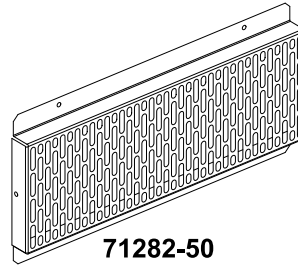
## VENTS FOR GAS CYLINDER ENCLOSURE

**WARNING: Vents are required in the gas cylinder enclosure to provide ventilation in the event of a gas leak.**

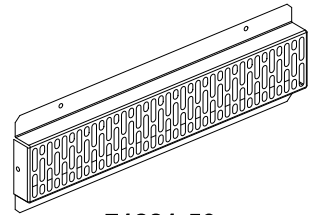
Ventilation reduces moisture and provides cooling in the enclosures.

Note: The drawings are for reference only.

- Each vent shall have minimum openings to allow the entrance of a 1/8 inches (3.2mm) diameter rod.
- Make sure the vents are not blocked by interior supports.
- Keep vents clean and clear of obstructions.
- Vent(s) can be located in low visibility areas and should be protected by screens to prevent rodents and insects from entering the enclosure.
- Vents that meet these requirements are available from your dealer.
  - 130 square cm Item # 71282-50
  - 65 square cm item # 71281-50



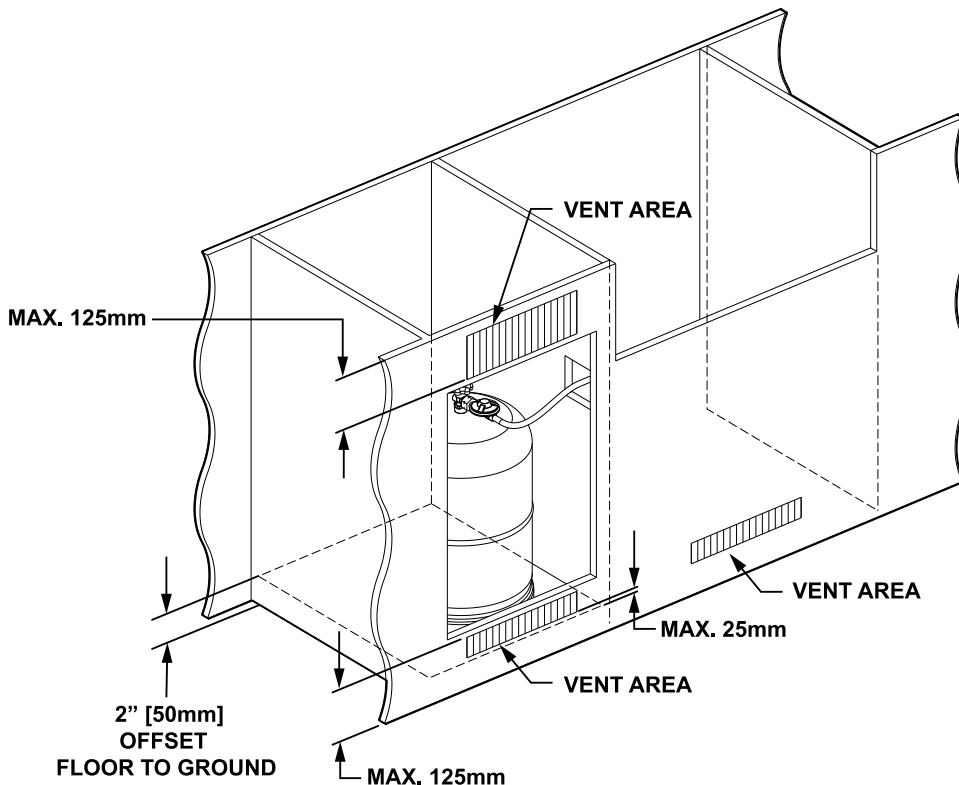
71282-50



71281-50

**WARNING: Ventilation openings should only communicate with the outside of the enclosure, so that the gas can dissipate outside of the enclosure.**

- If a gas leak should occur or the gas cylinder should vent out of the gas cylinder enclosure, the gas should not be allowed to



# INSTALLATION - ENCLOSURES

## GRILL ENCLOSURE WITH A GAS CYLINDER

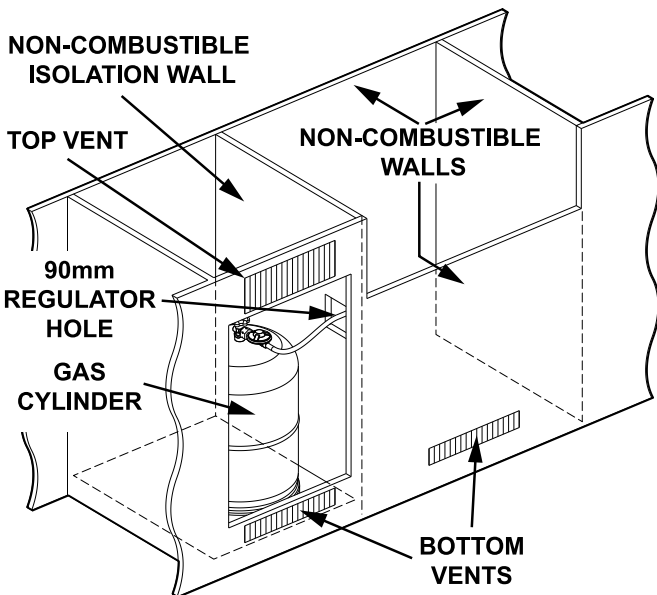
- A remote gas cylinder enclosure is required for installations that use a gas cylinder as outlined on the previous page.
- Construct enclosure with four sides, a top and a bottom with minimum inside dimensions of:
  - Height 60cm
  - Width 40cm
  - Depth 35cm
- Enclosure must not allow space for a spare tank to be stored inside the enclosure.
- A non-combustible isolation wall is required between the gas cylinder enclosure and the grill enclosure.
- The remote gas cylinder enclosure must isolate the gas cylinder from the burner compartment, so that it provides shielding from radiation, be a flame barrier and provide protection from foreign material such as hot drippings.

Gas cylinder enclosure:

- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 inches (125mm) of the top of the enclosure.
- Ventilation totaling a minimum free area of 1/100 of the base area of the compartment is required at the top on the exposed exterior wall of the enclosure. (As per BS EN 498:2012)
- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 1 inch (25mm) of the bottom of the enclosure. The upper edge shall be no more than 5 inches (125mm) above the bottom of the enclosure.
- Ventilation totaling a minimum free area of 1/50 of the base area of the enclosure is required at the bottom on the exposed exterior wall of the enclosure. (As per BS EN 498:2012).
- Do not obstruct these vents.

Grill enclosure:

- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 1 inch (25mm) of the bottom of the enclosure. The upper edge shall be no more than 5 inches (125mm) above the bottom of the enclosure.
- Ventilation totaling a minimum free area of 1/50 of the base area of the enclosure is required at the bottom on the exposed exterior wall of the enclosure. (As per BS EN 498:2012).
- Do not obstruct the vent.

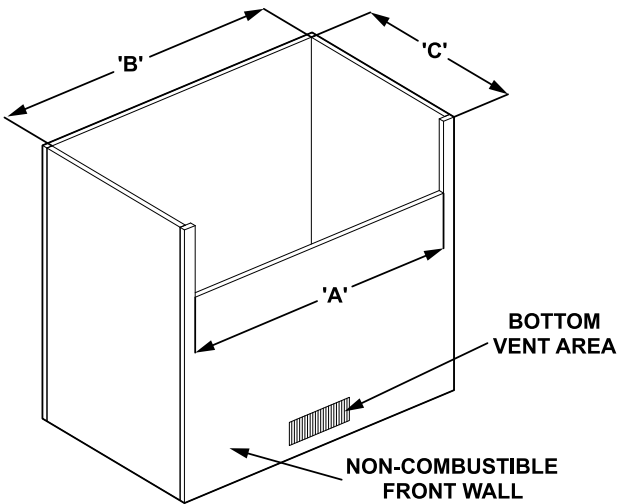


## DANGER

Failure to build a remote LP gas cylinder enclosure for a single 15 kg. LP gas cylinder only, following the requirements for ventilation and separation of the LP gas cylinder from a heat source, listed in BS EN 498:2012, could be dangerous, and result in a fire or an explosion causing serious bodily injury or death and damage to property.

## GRILL ENCLOSURE WITHOUT A GAS CYLINDER

- At least one unobstructed ventilation opening shall be provided on the exposed exterior side of the enclosure located within 1 inch (25mm) of the bottom of the enclosure. The upper edge shall be no more than 5 inches (125mm) above the bottom of the enclosure.
- Ventilation totaling a minimum free area of 1/50 of the base area of the enclosure is required at the bottom on the exposed exterior wall of the enclosure. (As per BS EN 498:2012).
- Do not obstruct the vent.

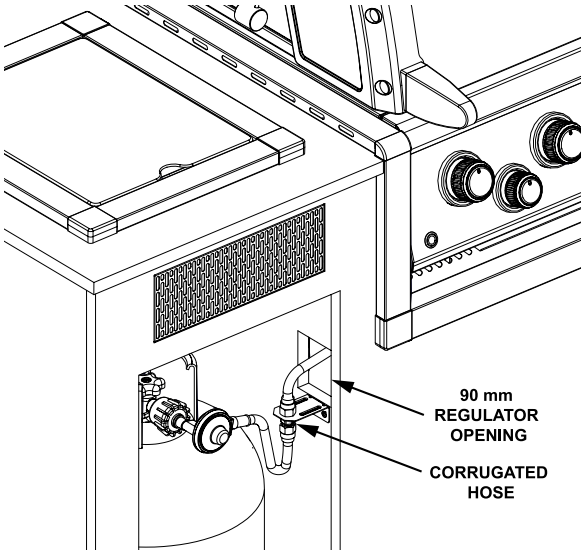


GRILL ENCLOSURE DIMENSIONS			
	490 / 470 / 420	590 / 570 / 520	690 / 670
A	29 3/4" [760mm]	36 1/8" [920mm]	43 5/8" [1110mm]
B	31 3/8" [780mm]	37 3/4" [960mm]	45 1/4" [1150mm]
C	27" [690mm] with surface mount GFCI receptacle		

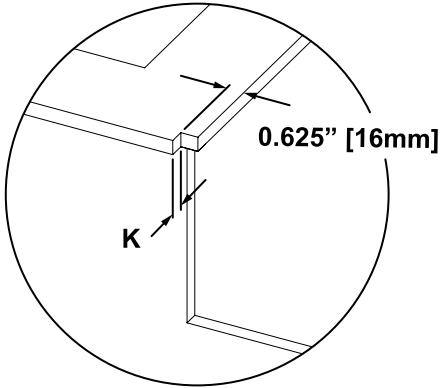
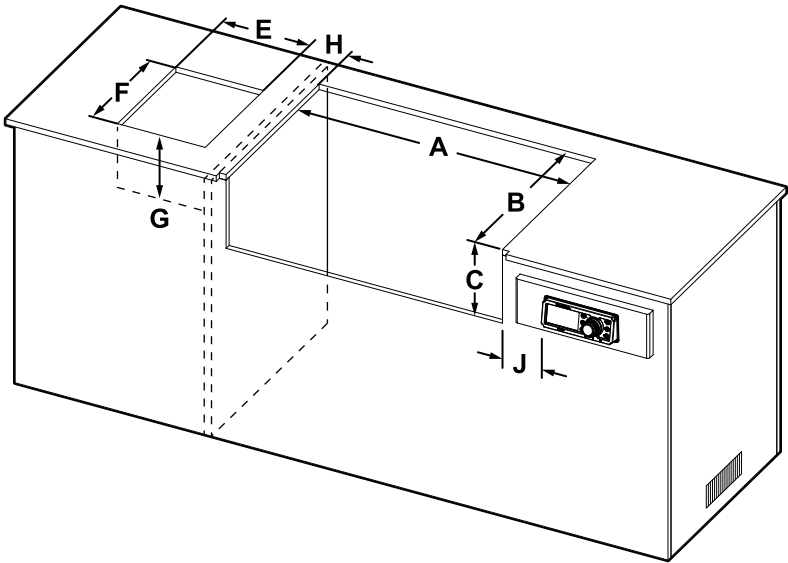
# INSTALLATION – CUT OUT DIMENSIONS

## SPECIFICATION FOR CONNECTING TO A 11 kg GAS CYLINDER

- A 14" (350 mm) corrugated hose with a 3/8" SAE 45 degree fitting is connected to the manifold of the grill.
- Do not use pipe sealant on the 3/8" SAE 45 degree fitting.
- The 3/8" SAE 45 degree fitting must be attached to rigid permanent construction.
- If you choose to use a corrugated gas hose other than the one supplied, the connector must comply with EN ISO 228-1 or EN 10226-1 and EN 10226-2.



## COUNTERTOP CUT OUT DIMENSIONS



COUNTERTOP CUT OUT DIMENSIONS IMPERIAL™ / REGAL™			
	490 / 470 / 420	590 / 570 / 520	690 / 670
A	29 3/4" [760mm]	36 1/8" [920mm]	43 5/8" [1110mm]
B	23 1/8" [590mm]		
C	11" [290mm]		
E	11 5/8" [295mm]		
F	14 3/4" [375mm]		
G	4 1/2" [115mm]		
H	MINIMUM 4" [100mm] – MAXIMUM 7" [180mm]		
J	8" [200mm]		
K	COUNTERTOP OFFSET		

# CYLINDER

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

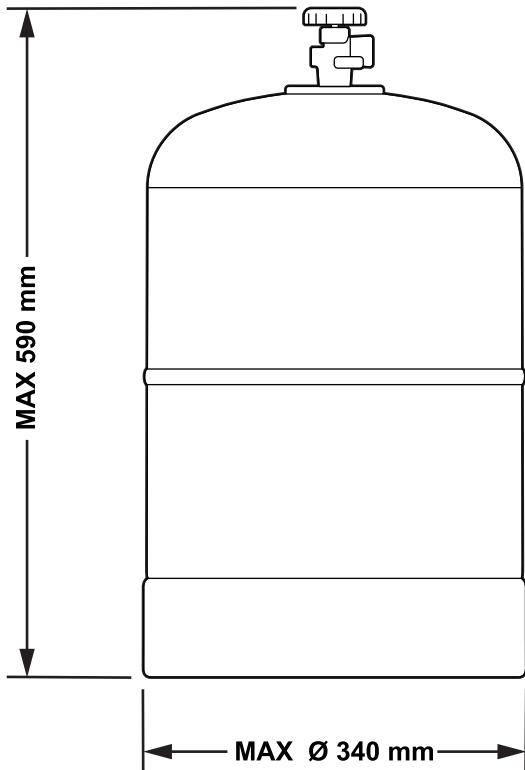
Always treat a cylinder with care. Never store it on its side because the valve could become damaged, resulting in a leak which could be serious. Always use the cylinder upright. Horizontally, liquid fuel could get into the supply pipes with damaging results.

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.

# HOSE & REGULATOR

## REGULATOR

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

<b>CATEGORY I<sub>3P</sub>(37)</b>	Propane 37 mbar.
<b>CATEGORY I<sub>3B/P</sub>(30)</b>	Propane/Butane 30 mbar.
<b>CATEGORY I<sub>3B/P</sub>(37)</b>	Propane/Butane 37 mbar.
<b>CATEGORY I<sub>3P</sub>(50)</b>	Propane 50 mbar.

NEVER use an unregulated gas supply.

## LP GAS HOSE

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

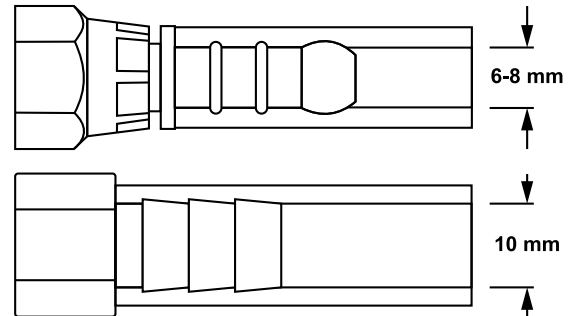
The LP Gas hose connecting the appliance to the gas container should be 600mm long.

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.



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

CATEGORY	SUPPLY PRESSURE NATURAL GAS	FOR USE IN
I <sub>2E</sub> (20)	20 mbar	AT, CH, CZ, DK, ES, FI, GB, GR, IE, IT, NO, PT, SE
I <sub>2H</sub> (20)	20 mbar	DE, PL

IN FR:  
THE REGULATOR MUST COMPLY WITH NF M 88765 OR NF M 88776  
THE GAS HOSE MUST COMPLY WITH NF D 36107

IN GB:  
THE REGULATOR MUST COMPLY WITH BS3016  
THE GAS HOSE MUST COMPLY WITH BS3212/2/8

IN NL:  
THE GAS HOSE MUST COMPLY WITH NEN 5654

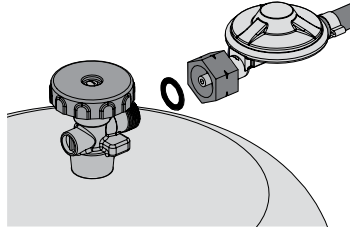
# CHANGING A GAS CYLINDER

**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.

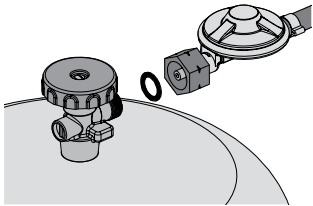
## SCREW-ON CONNECTION

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.

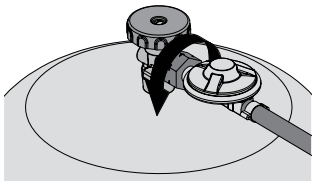


### CONNECTING

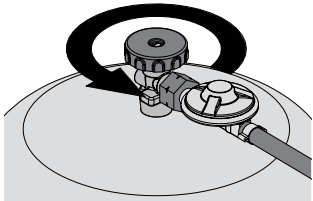
1. Check that the cylinder valve is OFF by turning clockwise.
2. Remove protective cap and keep for later use.
3. Inspect the black washer for damage before connecting.



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.

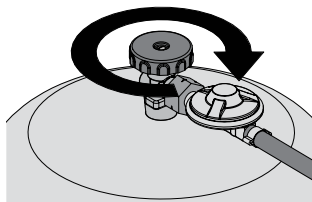


5. When gas is required turn the cylinder valve anti-clockwise.



### DISCONNECTING

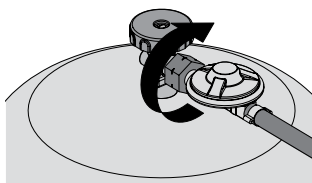
1. Turn the cylinder valve OFF (Clockwise rotation).



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).



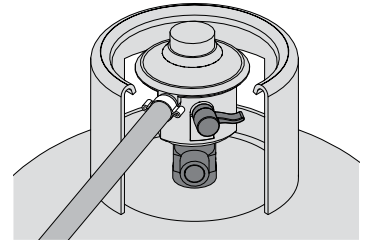
5. REPLACE the plug or cap onto the empty cylinder or part full cylinder if not in use.



**Leak test all connections before operating the grill**

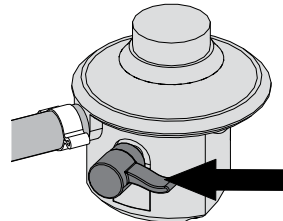
## SWITCH-ON CONNECTION

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.

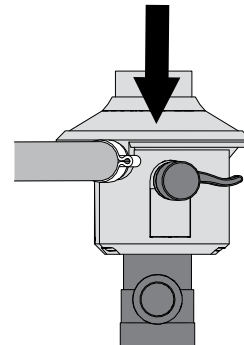


### CONNECTING

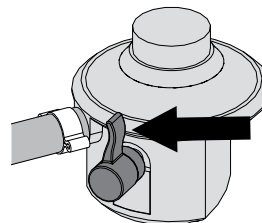
1. Remove the orange safety cap by pulling the lanyard out, then up. Do not use tools, leave the cap hanging.
2. Make sure that all taps on the gas appliance are closed and the switch is in the off position.



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.

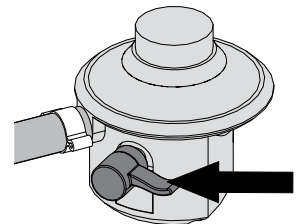


4. When gas is required turn the switch upward to the ON (12 o'clock) position.



### DISCONNECTING

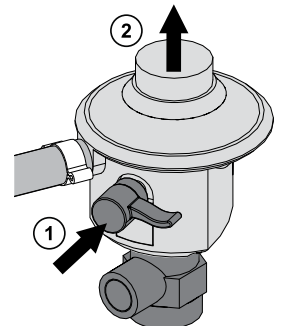
1. Turn the switch to the OFF (3 o'clock) position.



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.

**Leak test all connections before operating the grill**

# FIXED PIPE PROPANE, BUTANE OR NATURAL GAS LINE

## GAS LINE LOCATION

Propane, Butane and Natural Gas supply lines should be installed by a qualified professional.

**Note:** Provide access in the enclosure for gas supply and regulator service.

**Note:** Area should be kept clear of sharp or abrasive surfaces to avoid damage to gas supply lines. Exercise caution when pulling gas lines through the built-in enclosure.

## SPECIFICATIONS FOR PIPING

- Installation must use rigid pipe, semi-rigid tubing, or a connector suitable for outside installation.
- The gas connections must be firmly attached to rigid, permanent construction.
- A 3/8 inch SAE 45 degree flare connection has been provided. Do not use pipe sealant on this connection.
- A manual shut-off valve must be installed outdoors, and be accessible from outside of the built in enclosure.
- For bulk propane, butane and natural gas, an additional indoor manual shut-off valve should be installed in the branch fuel line in an accessible location near the supply line.

## CONNECTION TO A REMOTE SELF CONTAINED PROPANE OR BUTANE GAS SUPPLY

- Propane gas grills are designed to operate at a regulated pressure of 30-37 or 50 mbar. Check the rating plate.
- Butane gas grills are designed to operate at a regulated pressure of 28-30 or 37 mbar.
- **An in-line pressure regulator suitable for bulk propane or butane installations is required to maintain the correct pressure. (not supplied).**
- The gas supply connection from the grill manifold to the gas supply bulkhead must not exceed 180cm.
- When the grill is not in use, turn off the gas supply at the shut off valve.

## CONNECTION TO NATURAL GAS SUPPLY

- If grill is designed for use with natural gas, do not use with liquid propane or butane (bottled gas). The valves, orifices, and hoses are for natural gas only.
- Natural gas grills are designed to operate at a regulated pressure of 20 mbar.
- The gas supply hose from the grill manifold to the gas supply bulkhead must not exceed 300cm.
- When the grill is not in use, turn off the natural gas supply at the shut off valve.

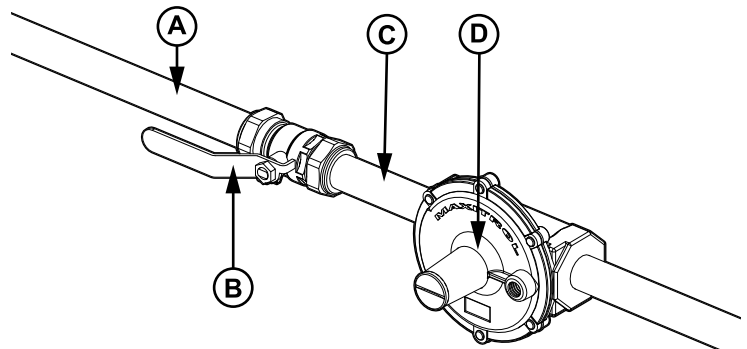
## GAS SUPPLY TESTING

- 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 3.5kpa.
- 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 3.5kpa.

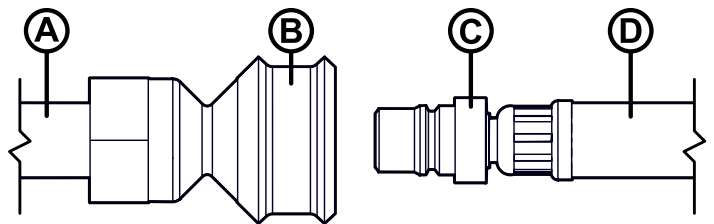
## GAS SUPPLY HOSE

- On models supplied with an extension hose, the hose assembly is specifically designed for your model. No modifications or additions should be attempted. Hose and hose couplings comply with CGA standard can 1.83.
- On models equipped with the "quick disconnect" coupling, close "shut off valve" before disconnecting coupling.
- "quick disconnect" coupling must be kept clean and free of dirt and debris.
- Protect the hose from dripping grease and do not allow the hose to touch any hot surface, including the base casting of the barbecue.
- Inspect the hose at least once per year. If the hose is cracked, cut, abraded or damaged, the appliance must not be used.
- For replacement of hose assembly, contact your dealer or approved service center.

## SHUT-OFF VALVE OPEN POSITION



- A. GAS SUPPLY
- B. SHUT OFF VALVE
- C. LINE TO GRILL
- D. IN-LINE REGULATOR FOR PROPANE & BUTANE GAS



- E. GAS SUPPLY PIPING
- F. QUICK DISCONNECT COUPLING
- G. ADAPTER FITTING
- H. EXTENSION HOSE ASSEMBLY

# 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:

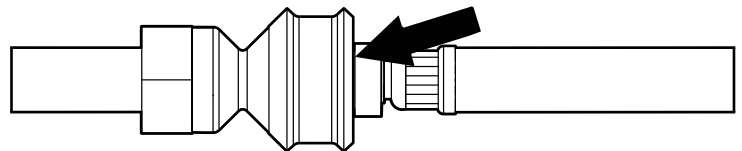
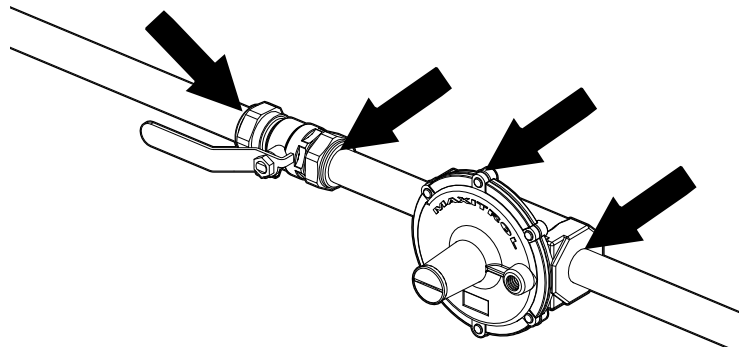
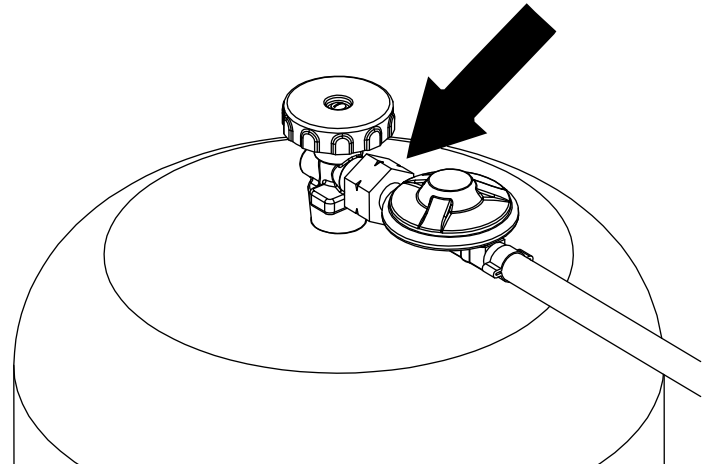
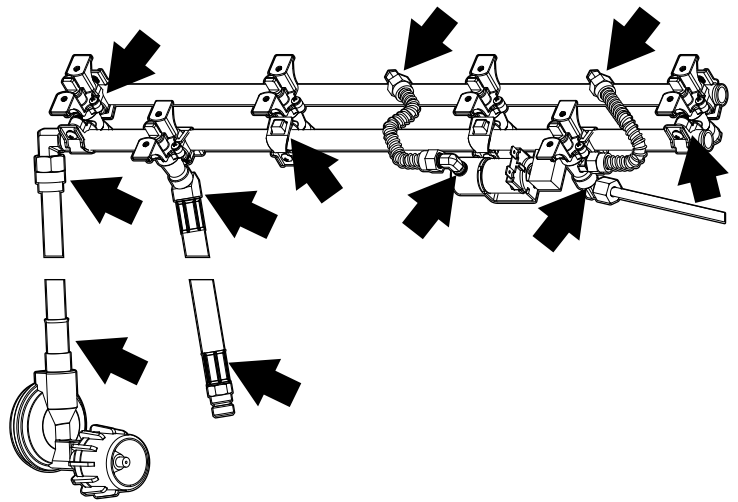
- Test all fittings for leaks before using your gas grill.
- Test for leaks every time you disconnect and reconnect a gas fitting, at least once per year or after any period of non-use.
- Do not smoke while testing.
- Never test for leaks with a lit match or open flame.
- Test for leaks outdoors.

## 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 gas grill valves are "OFF."
4. Make sure that cylinder valve is "OFF."
5. With a full gas cylinder, 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 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. Turn "SIDE"/"REAR" control to "OFF".
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 appliance if a leak is present.

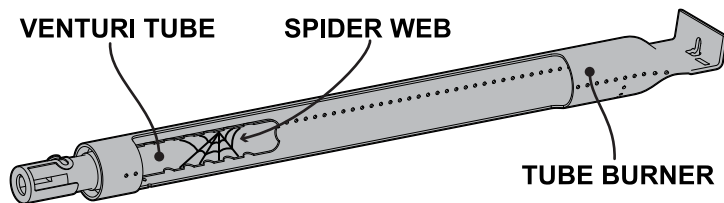


# VENTURI TUBES

- 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.

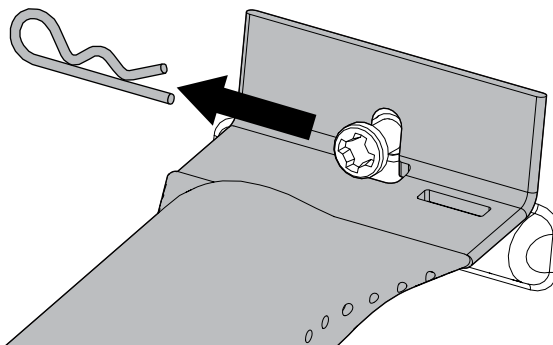


**If a flashback fire occurs, turn off gas at the source immediately. Inspect and clean the venturi tubes (main burner, side burner, rear burner) if any of the following symptoms occur:**

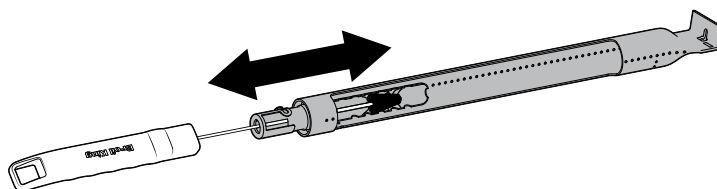
1. You smell gas.
2. Your gas grill does not reach temperature.
3. Your gas grill heats unevenly.
4. The burners make popping noises.

## INSPECTING & CLEANING VENTURI TUBES

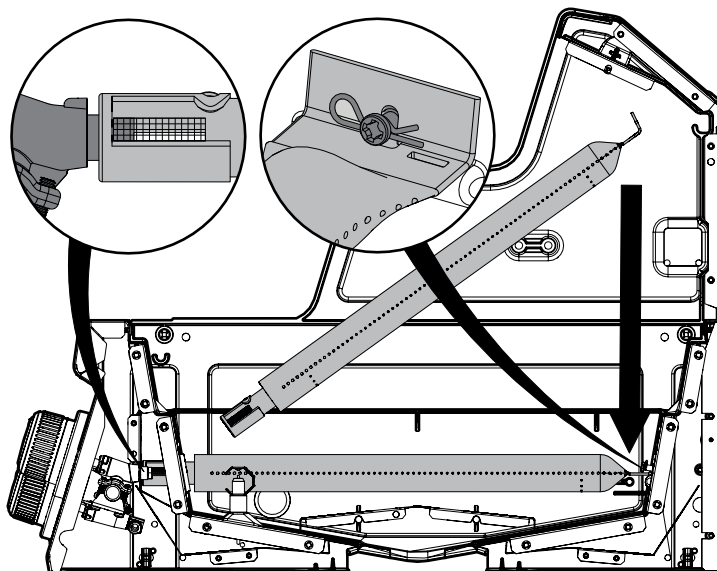
1. Be sure the cylinder valve is "OFF".
2. Once the grill is cool. Remove the burner fasteners. Proceed to lift the burners from the gas grill housing.



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



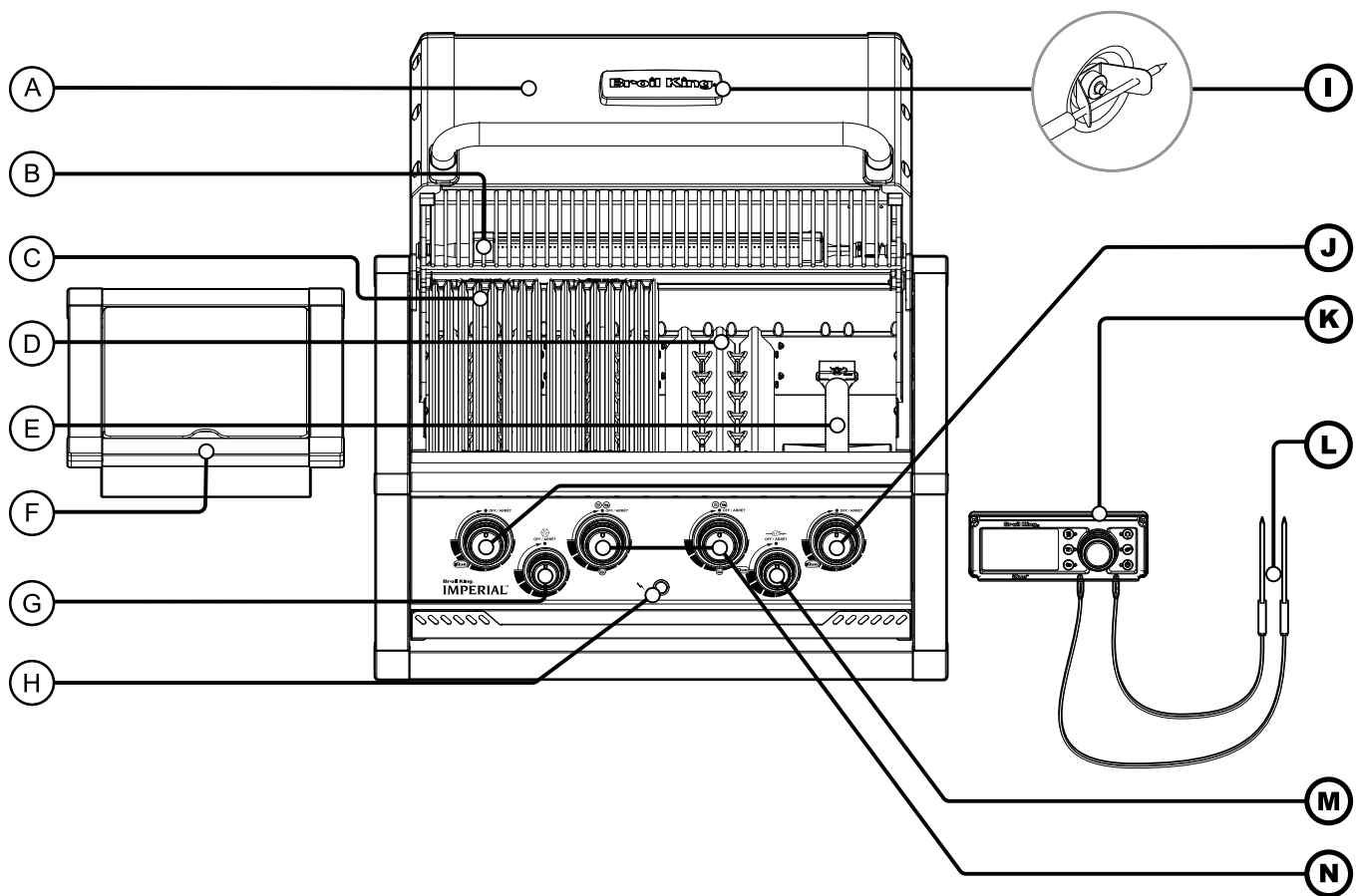
4. Lower the burner into position in the gas grill housing, making sure that the venturi tubes are correctly aligned and fitted on the orifices.



5. Secure burners with burner fasteners.

# GETTING TO KNOW iQue™

BROIL KING® iQue™ monitors the internal grill temperature and adjusts gas flow to maintain target temperature inside the grill.

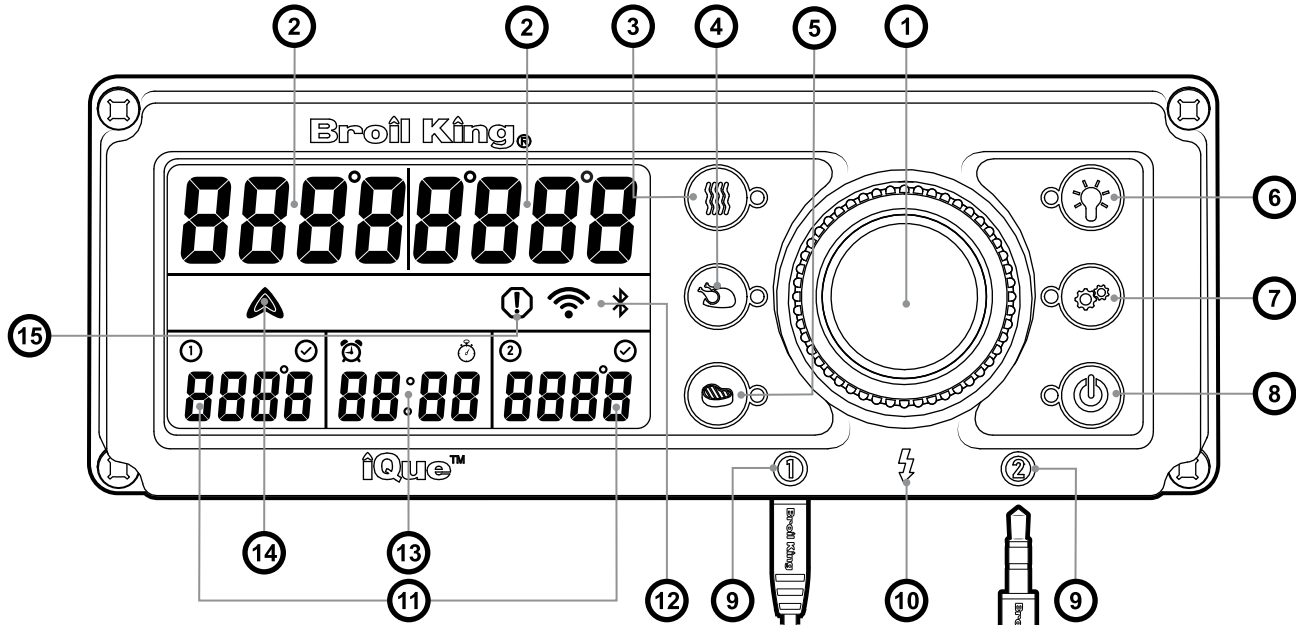


- A. Lid Handle
- B. Rotisserie Burner
- C. Grids
- D. Flav-r-wave
- E. Main Burner
- F. Side Burner
- G. Side Burner Knob
- H. Ignitor

- I. Oven Probe
- J. Main Burner Outer Knobs
- K. iQue™ Control Module
- L. Meat Probes
- M. Rear Rotisserie Burner Knob
- N. Main Burner Inner Knobs

# GETTING TO KNOW iQue™ - CONTROL MODULE

The BROIL KING® iQue™ control module displays the most important grilling information: cook box temperature, meat temperature, timer, stopwatch and controls the LED knob and cook box lights. Propane models are equipped with an iQue™ connected Smart Scale, to monitor your gas supply.



## 1. CONTROL KNOB

Adjustable in 5-degree increments. Turn the control knob clockwise or counter clockwise to select temperature. Push knob to set.  
Note: Display will return to current temperature in °F or °C.  
Models with a second cook-box will display two temperatures. To switch between the cook-boxes press and hold the control knob for 5 seconds. When the temperature display begins to flash you can program a set temperature.

## 2. MAIN TEMPERATURE

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

## 3. SMOKE PRE-SET

Press to set the cook box temperature to 225°F / 107°C\*\* for low and slow cooking.

## 4. ROAST PRE-SET

Press to set the cook box temperature to 350°F / 176°C\*\* for roasting and baking.

## 5. GRILL PRE-SET

Press to set the cook box temperature to 600°F / 315°C\*\* for direct grilling.

## 6. LIGHT BUTTON

Press one (1) time to turn on knob lights.  
Press two (2) times to turn on cook box lights.  
Press three (3) times to turn off knob and cook box lights.

## 7. SETTINGS BUTTON (FEATURES)

### MEAT TEMPERATURE PROBE(S)

When 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 "counter clockwise" 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 °F / °C

Press and hold SETTING Button for 5 seconds to change the display to Fahrenheit or Celsius.

## 8. POWER BUTTON

## 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

## 14. SOLENOID ON/OFF

 High fire increased gas flow to iQue™ burners.

 Low fire restricted gas flow to iQue™ burners.

## 15. WARNING

Icon is displayed when there is an extraordinary event.  
See (pg.19) for trouble shooting details.

# GETTING TO KNOW iQue™ - STARTING

## TURNING ON iQue™

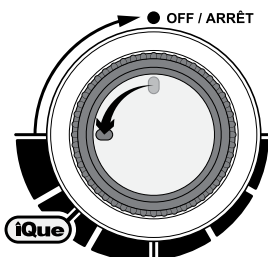
### STEP 1

Plug grill into a GFCI (Ground Fault Circuit Interrupter) enabled power supply.



### STEP 2

Ignite grill following the lighting instructions (pg.24) with the main burners set to high.



### STEP 3

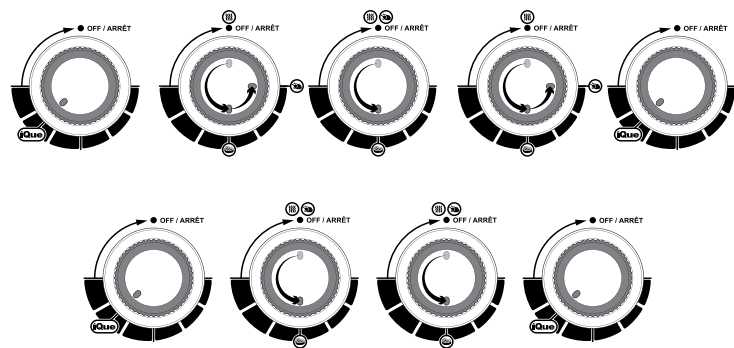
After burners have ignited, set the outer iQue™ burners to align with the iQue™ symbol.



### STEP 4

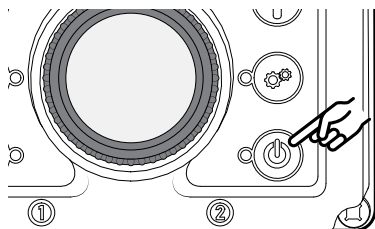
Set the inner burners to the matching symbol for the desired temperature range.

See (pg.19) to set the burners for each iQue™ temperature range.



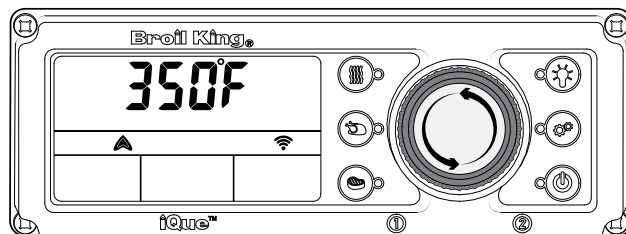
### STEP 5

Press the power button to turn on the iQue™ control module.



### STEP 6

Set the grill temperature by pressing one of the 3 temperature presets (SMOKE, ROAST, GRILL) or turn the control knob to the desired temperature and push the knob to set.



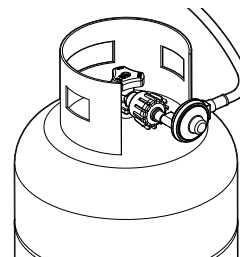
## COOKING

See (pg.20-22) for techniques to achieve the best results when cooking with iQue™.

## TURNING OFF iQue™

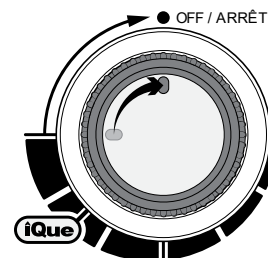
### STEP 1

Turn "OFF" gas supply at the cylinder valve or gas supply-line valve.



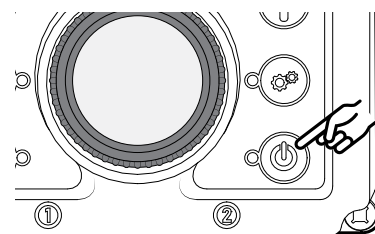
### STEP 2

Turn ALL control knobs to "OFF".



### STEP 3

Press the power button on the iQue™ controller to power off the iQue™ control module.



## NOTE:

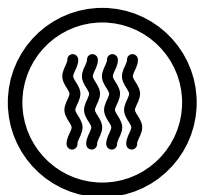
The grill will continue to operate manually when the iQue™ module is not engaged.

Turn on the iQue module to display the cook box temperature. Turning off the iQue module will not turn off the grill.

# GETTING TO KNOW iQue™ - SETTING TEMPERATURES

## iQue™ TEMPERATURE PRE-SETS

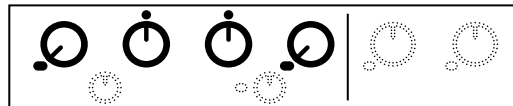
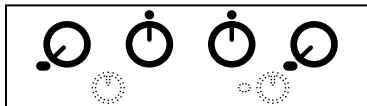
iQue™ is designed for precision and convenience. The iQue™ control module features 3 pre-set temperature buttons: SMOKE, ROAST, GRILL. Simply press one of the PRE-SET buttons to set the ROAST, SMOKE or GRILL temperature or turn and push the control knob to select and set the precise cooking temperature.



### SMOKE TEMPERATURE CONTROL RANGE 225 - 350°F (105 - 175°C)

To use iQue™ to control the temperature with the SMOKE pre-set:

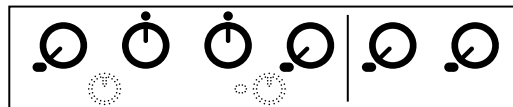
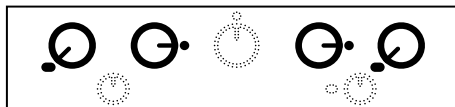
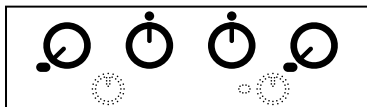
1. Ignite all main burners.
2. Set the outer burners to the iQue™ icon (med/high).
3. Set the inner burners to the SMOKE icon (off).
4. Press the SMOKE pre-set button to set 225°F (105°C) target temperature.
5. Turn and push the control knob to select and set any target temperature between 225 - 350°F (105 - 175°C).



### ROAST TEMPERATURE CONTROL RANGE 350 - 450°F (175 - 230°C)

To use iQue™ to control the temperature with the ROAST pre-set:

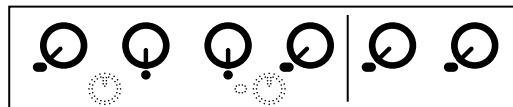
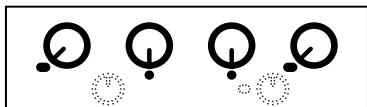
1. Ignite all main burners.
2. Set the outer burners to the iQue™ icon (med/high).
3. **4 Burner** - Set the inner burners to the ROAST icon (off) when ambient temp is above 10°C/50°F, (low) when ambient temp is below 10°C/50°F.  
**5 Burner** - Set the inner left & right burners to the ROAST icon (low) and the center burner to (off).
4. Press the ROAST pre-set button to set 350°F (175°C) target temperature.
5. Turn and push the control knob to select and set any target temperature between 350 - 450°F (175 - 230°C).



### GRILL TEMPERATURE CONTROL RANGE 450 - 600°F (230 - 315°C)

To use iQue™ to control the temperature with the GRILL pre-set:

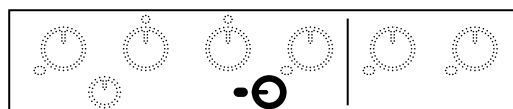
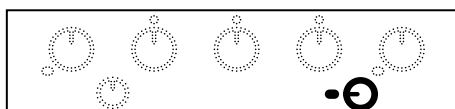
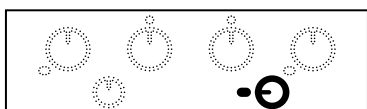
1. Ignite all main burners.
2. Set the outer burners to the iQue™ icon (med/high).
3. Set the inner burners to the GRILL icon (med).
4. Press the GRILL pre-set button to set 600°F (315°C) target temperature.
5. Turn and push the control knob to select and set any target temperature between 450 - 600°F (230 - 315°C).



### ROTISSERIE TEMPERATURE CONTROL RANGE 225 - 350°F (105 - 175°C)

To use iQue™ to control the rear rotisserie burner:

1. Ignite the rotisserie burner.
2. Set the rotisserie burner to the iQue™ icon (high).
3. Press the ROAST pre-set button to set 350°F (175°C) target temperature.
4. Turn and push the control knob to select and set any target temperature between 225 - 350°F (105 - 175°C).



# GETTING TO KNOW iQue™ - TECHNIQUES

## SMOKING & ROASTING

Achieving great results smoking or roasting on your BROIL KING® 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.

### SMOKING:

- To add the rich flavor of wood smoke, prepare either soaked wood chips or wood pellets in a smoker box and add at the start of a long cook.
- BROIL KING® stainless steel smoker box (#60181) is a great accessory to hold wood chips or pellets for smoking.

### BEFORE LIGHTING THE GRILL:

- If SMOKING, place the smoker box on top of the Flav-r-wave™ over either of the outside iQue™ burners.
- For SMOKING or ROASTING, place a drip pan on top of the Flav-r-wave over the inside burners.
- BROIL KING® stainless steel roasting pan (#63106) paired with the aluminum foil liner (#50420) for easier cleanup is an excellent option to catch meat drippings.
- Put 0.5-1.0in (1.2-2.5cm) of liquid in the drip pan. Fruit juice, wine or marinade are good choices to enhance the flavor.
- Do not let the drip pan run dry.

### IGNITE THE GRILL:

- Set the burners and the iQue™ controller to the SMOKING or ROASTING temperature range.
- SMOKING or ROASTING with the inner burners off will prevent juices in the drip pan from burning.
- When SMOKING the outer iQue™ controlled burners will heat the wood chips or pellets inside the smoker box.
- 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 or ROAST with the lid closed. Opening the lid causes temperature fluctuations.
- Use the meat thermometer probes included with iQue™ to monitor the meat temperature and avoid the temptation to open the lid.
- Periodically check the drip tray to maintain a minimum of 0.5in (1.2cm) 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:

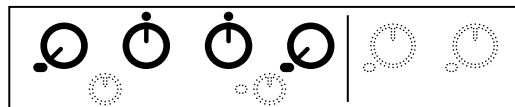
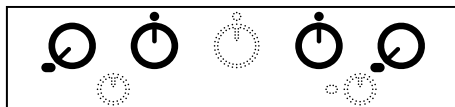
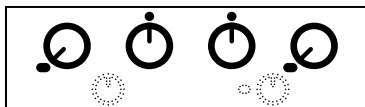
- Turn gas grill off and allow it to cool before removing drip pan.
- The fat drippings are highly flammable and must be handled carefully to avoid injury.

## SETTING iQue™ FOR SMOKING

225-350°F (105-175°C)

Follow the chart below to position the burners when operating iQue™ in the smoking temperature range.

Note: the inner knobs are set to OFF.

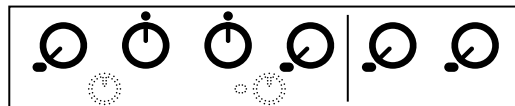
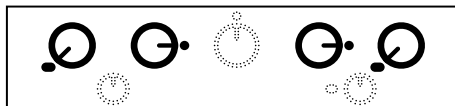
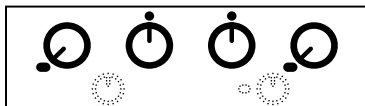


## SETTING iQue™ FOR ROASTING

350-450°F (175-230°C)

Follow the chart below to position the burners when operating iQue™ in the roasting temperature range.

Note: the inner burners of the 4-valve are set to OFF and two of inner burners of the 5-valve are set to LOW.



## TIMING AND TEMPERATURES – SMOKING

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 165°F / 75°C and then continuing to cook the meat to a temperature to 205°F / 98°C.

## TIMING AND TEMPERATURES – ROASTING

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.

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

CHECK FOR DONENESS USING THE iQue™ MEAT THERMOMETER.

# GETTING TO KNOW iQue™ - TECHNIQUES

## DIRECT GRILLING

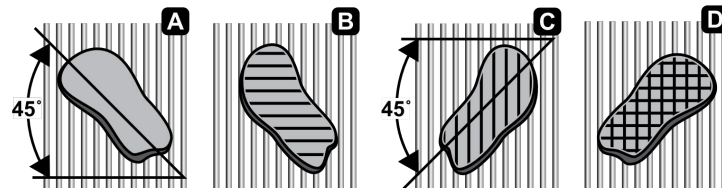
The direct grilling method involves cooking the food on grids directly over a lit burner. Direct grilling is a popular method for single serving items such as steaks, chops, fish, burgers, kebabs, and vegetables.

- 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 gas grill to include forks, tongs, oven mitts, sauces, and seasonings to allow you to stay in the vicinity of the gas 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 "MEDIUM/HIGH" (450-600°F / 230-315°C) 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 "MEDIUM/HIGH" to sear the meat and seal juices in. 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 "MEDIUM/HIGH" (450-600°F / 230-315°C).

- 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.

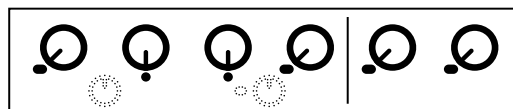
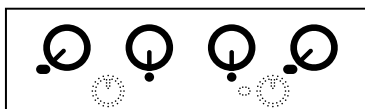


MEAT THICKNESS		HEAT SETTING	TIME PER SIDE (MINUTES)				TOTAL TIME
1.5 in (3.8cm)	1.0 in (2.5cm)		A	B	C	D	
	Rare	High	1¼	1¼	1¼	1¼	7
Rare	Medium Rare	Med/High	2	2	2	2	8
Medium Rare	Medium	Med/High	2¼	2¼	2¼	2¼	9
Medium	Well	Med	2½	2½	2½	2½	10
Well		Med	3	3	3	3	12

## SETTING iQue™ FOR DIRECT GRILLING

450-600°F (230-315°C)

Follow the chart below to position the burners when operating iQue™ in the direct grilling temperature range.



Note: In colder outdoor conditions (50°F/10°C or below) it may be necessary to adjust the inner burner positions to MEDIUM/HIGH to reach/maintain 600°F/315°C.

## TIMING AND TEMPERATURES

Follow this guide to estimate the amount of time required for grilling meats. Check for doneness using the iQue meat thermometer to confirm the meat is finished cooking.

GUIDE FOR DIRECT GRILLING					
MEAT	DONENESS	HEAT SETTING	TIME PER SIDE	TOTAL MINUTES	MEAT TEMPERATURE GUIDE
CHICKEN	MED / WELL	MED / LOW	4 / 4 / 4 / 4	16	170°F / 77°C
CHICKEN WINGS			5 / 5 / 5 / 5	20	
HAMBURGER	MEDIUM	MED / LOW	3 / 3 / 3 / 3	12	160°F / 70°C
HAMBURGERS 3/4" FROZEN			3 / 3 / 3 / 3	12	
FISH FILLET	MEDIUM	MEDIUM	2 / 2 / 2 / 2	8	145°F / 63°C
LOBSTER TAILS SPLIT			4 / 4 / 4 / 4	16	
CHECK FOR DONENESS USING THE iQue™ MEAT THERMOMETER.					

# GETTING TO KNOW iQue™ - TECHNIQUES

## REAR BURNER ROTISSERIE

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.24).

## ROTISSERIE COOKING

Follow the steps for smoking and roasting to prepare your grill for rotisserie cooking. (pg 20).

The rotisserie can accommodate up to 15lb (7 kg) 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.

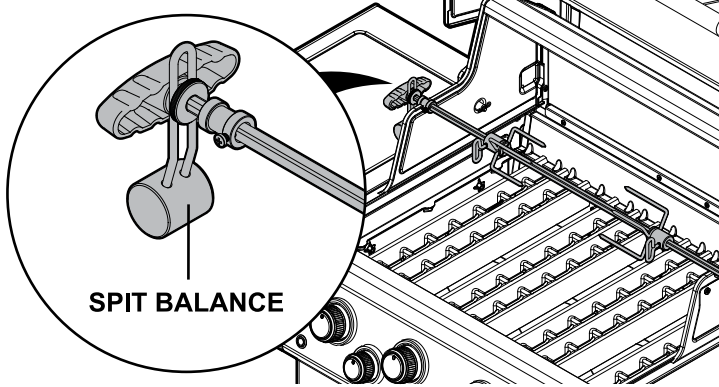
The rotisserie can be used with the cooking grids in place if space allows.

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

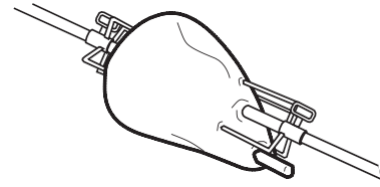
## SPIT BALANCE

1. Loosen the rod handle to allow the balance to turn freely.
2. Set the rotisserie rod in the slots of the gas 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 mitt when adjusting spit balance.

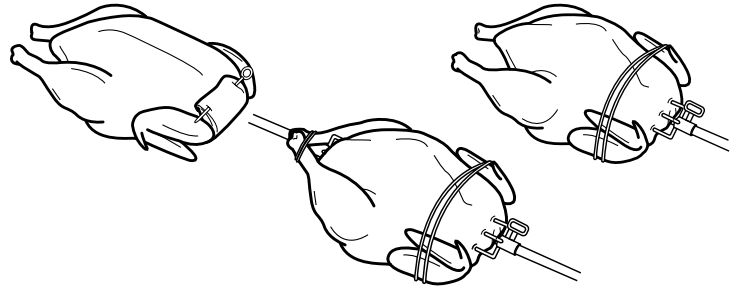


## USING A SPIT – LEG OF LAMB



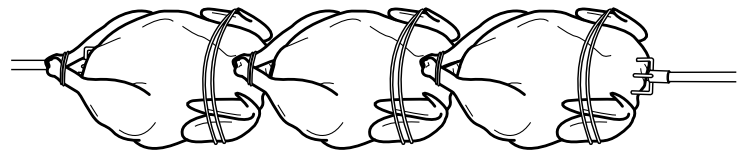
1. Have 3" of bone sawed from small end of leg.
2. Leave meat around bone intact to form a flap.
3. Put a spit fork on rod.
4. Fold flap up and run rod through flap and leg.
5. Put second fork on rod and insert forks in each end of leg. Test for balance. Tighten screws.

## 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 second fork on 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

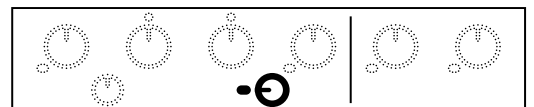
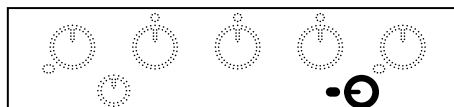
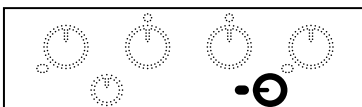


1. Tie or skewer wings to body.
2. Put a spit fork on rod. Place chickens on rod as demonstrated in the above diagram.
3. Loop twine around tails and legs; tie to rod.
4. Put second fork on rod and insert forks in chicken. Tighten screws.

## SETTING iQue™ FOR ROTISSERIE

225-350°F (105-175°C)

Follow the chart below to position the controls when operating iQue™ for the rotisserie. Note: all the main burner knobs are set to OFF.



Note: see guide for roasting and rotisserie cooking (pg 20)

# GETTING TO KNOW 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®, Google™ or Facebook™ account. 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.
- Set your smart device to a 2.4GHz Network.
- 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.
- Once connected 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.

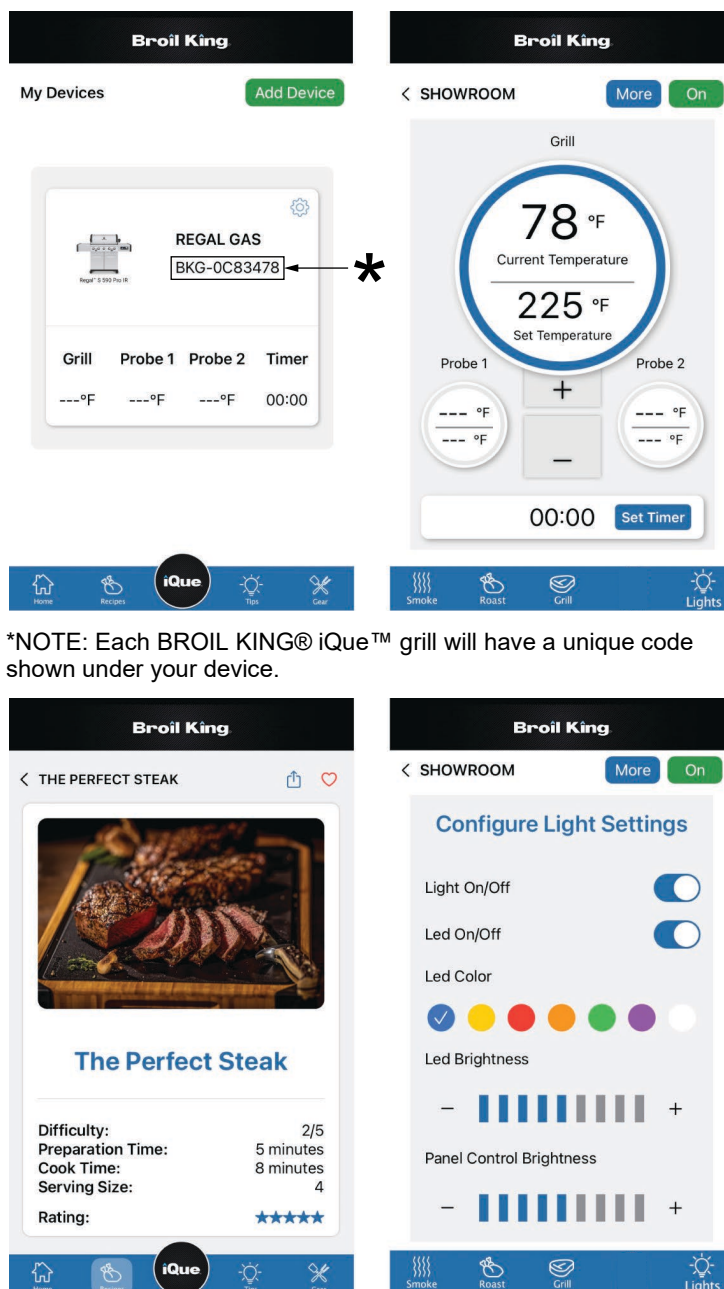
If you change your home Wi-Fi network password, the APP to iQue™ connection must be reinstalled.

## REQUIREMENTS:

Smart device with Wi-Fi and Bluetooth features.

Operating system:

- iOS® 14 (or above)
  - or
  - Android™ 7.0 (or above)
- 2.4GHz Wi-Fi network



\*NOTE: Each BROIL KING® iQue™ grill will have a unique code shown under your device.

# LIGHTING

## LIGHTING INSTRUCTIONS

- The grill must be assembled and installed as per the assembly and installation instructions.
- Ensure the gas supply is properly connected (pg. 12-13).
- Ensure there are no gas leaks in the gas supply system. See: "Leak Testing" (pg. 14).
- Ensure that the venturi tubes are properly located over the gas valve orifices. See Venturi diagram, (pg. 15).
- 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 main 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.

### iQue™ operation:

8. Set control knobs according to the chart below, power-on the iQue™ controller and set desired cooking temperature.

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 15 lbs. (7 kg) 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.

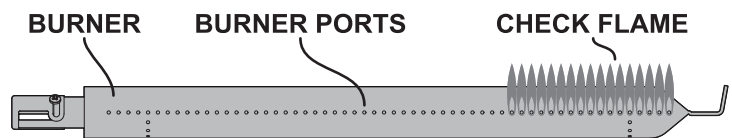
#### To light burner with a match:

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.

#### iQue™ operation:

7. Set control knobs according to the chart below, power-on the iQue™ controller and set desired cooking temperature.

**CAUTION: Check your gas grill after lighting.** All burner ports should show a 1 inch (2.5cm) 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 15).

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

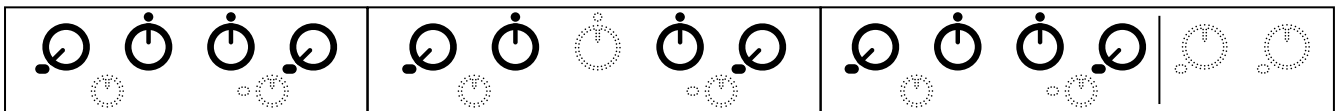
## IF BURNER DOES NOT IGNITE:

- 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 27). 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.

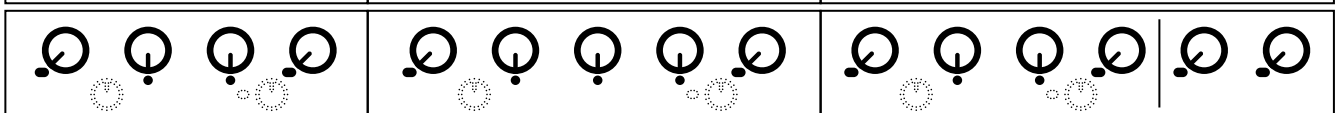
225-350 °F  
105-175 °C



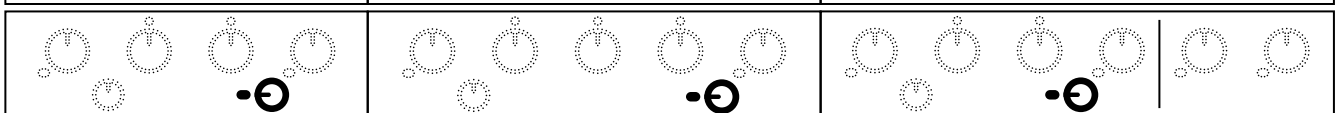
350-450 °F  
175-230 °C



450-600 °F  
230-315 °C



225-350 °F  
105-175 °C



# OPERATION

## WARNING

**NEVER** cover slots, holes, or passages in the front or bottom of the grill or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the grill and may cause overheating or carbon monoxide poisoning.

## FIRST TIME USE

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

- Remove and clean the cooking grids and Flav-R-Wave™ with mild soap and water.
- With cooking grids and Flav-R-Wave™ removed, light the gas grill following lighting instructions (pg 24) and operate the gas grill on “**Medium**” for **30 minutes**. Next, turn gas source off then turn all control knobs to the “OFF” position.
- Let grill cool, then replace the Flav-R-Wave™.
- Season the cooking grids by coating grids with organic cold processed 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	500°F (260°C)
Rice Bran Oil	smoke point	490°F (254°C)
Canola Oil	smoke point	400°F (204°C)

You are ready to grill. Proceed to “Preheating”.

## PREHEATING

- **Preheat the gas grill on MEDIUM** with the lid closed for 15 minutes.
- 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.
- Coat the grids with a high smoke point cooking oil.
- Adjust heat as appropriate for what you are grilling.

## LID POSITION

The position of the lid during cooking is a matter of personal preference, but the gas grill cooks faster, uses less fuel, and controls the temperature best with the lid closed.

A closed lid also imparts a more intense smoke flavor to meat cooked directly on the grid and is essential for smoking and convection cooking.

## VAPORIZATION SYSTEMS

Your gas grill is designed for use with the included Flav-R-Wave™ vaporization system. Do not use lava rock, ceramic briquettes or any other vaporization system other than the one that came with the gas grill.

## COOKING TEMPERATURES

BROIL KING® gas grills are:

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

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

### High Setting

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

Use high setting only:

- 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).

### Medium/High

Produces temperatures at the cooking grid of approximately 600°F (320°C) 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 450°F (230°C) 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 400°F (200°C) 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 310- 350°F (155-175°C) with the lid down.

Use low setting to:

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

**Temperatures are approximate only and vary with the outside temperature and the amount of wind.**

# MAINTENANCE

## REGULAR MAINTENANCE

To ensure optimal performance and safety, the following components should be inspected and cleaned as required before use of your gas grill.

## COOKING GRIDS - CAST IRON, CAST STAINLESS & HEAVY ROD STAINLESS

BROIL KING® Deep V cast iron and cast stainless cooking grids provide unsurpassed heat retention and grilling performance.

BROIL KING® Heavy Rod stainless grids provide maximum durability and good heat retention and good grilling performance.

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 improves performance and longevity of the grids.

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

Before and after each use:

- Brush grids with a good quality stainless steel bristle brush (Item #'s 65225, 64014, 64034) and lightly coat with a high smoke point cooking oil to continue the seasoning process.

### Use medium heat settings to preheat and grill to avoid burning off the protective seasoned coating.

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.

## GREASE TRAY

The grease tray and grease pan should be inspected and cleaned regularly.

## FLAV-R-WAVE™

The Flav-R-Wave™ is designed to generate smoke and vapor from the food drippings in order to provide that authentic barbecue flavor while protecting the burner.

If residue accumulates on the Flav-R-Wave™, remove the cooking grids and scrape the residue off the Flav-R-Wave™ with the grid lifter. (Part # 60745)

## GENERAL CLEANING

Perform a Burn-Off (see below).

- When gas grill is cool, remove grids, scrape the Flav-R-Wave™ clean with grid lifter then remove the Flav-R-Wave™.
- Clean the interior of the gas grill by scraping the sides and bottom of the cook box with the grid lifter and vacuum residue.

Rust is a natural oxidation process and may appear on internal stainless-steel parts. Rust will not affect the performance of your grill.

## BURN-OFF

- Ignite the burners as per "Lighting" (pg 24).
- Operate gas grill on HIGH with lid closed for 10 minutes maximum.
- Turn the gas source off then turn control knobs to OFF.

## ANNUAL MAINTENANCE

The following components should be inspected and cleaned at least once a year or after any period of storage over 30 days to ensure optimal performance, safety and efficiency.

## 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 15)
- 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 and replace if necessary. "regulator & gas hose" (pg 12).

## 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 (600°F / 315°C) spray paint for touch-up.

## STAINLESS STEEL & PORCELAIN COMPONENTS

- Wash with soap and water.
- Use stainless steel cleaner or "Bar Keepers Friend" or Broil King stainless steel cleaner and polish to remove stains or rust marks if they occur.

Weathering and extreme heat can cause a stainless-steel lid to discolor. Discoloration is not considered a manufacturing defect.

## RESIN COMPONENTS AND SIDE SHELVES

- Wash with soap and water.

## 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.






## LEAK TEST

When reconnecting a gas supply, be sure to check for leaks. See "Leak Testing" (pg 14).

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
<b>SMELL OF GAS</b>	<b>SHUT OFF GAS SUPPLY AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.</b>	
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 14) 2. See authorized service center.
Flames beneath control panel (flashback fire)	1.Venturi blocked.	1.Remove burner and clean venturi. See "Venturi Tubes" (pg 15)
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 24)
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 24). 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 15) 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 24)
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 15) 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 15) 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 cookbox 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 15) 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 26) for help
Control panel or oven lights not working	1.Unit not connected to power.  2.Faulty transformer. 3.Loose or corroded connections.  4.Bulb blown	1.Connect GFI power cord to appliance. Plug to working power outlet. 2.Check transformer output is 12Vac. Replace if required. 3.Clean connections and ensure all connectors are pushed together firmly. 4.Replace bulbs.
<b>If troubleshooting fails to solve any of these or any other issues, please visit <a href="http://www.omcbbq.com">www.omcbbq.com</a> for more information including troubleshooting videos, and tips or call customer service at 1-800-265-2150</b>		

# TROUBLESHOOTING iQue™

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
ISSUES RELATED TO THE iQue™ CONTROLLER		
iQue™ Controller not working.	<ol style="list-style-type: none"> <li>Unit not connected to power.</li> <li>Loose or corroded connections</li> <li>Faulty electrical extension cord.</li> </ol>	<ol style="list-style-type: none"> <li>Connect GFCI power cord to appliance. Plug to working power outlet.</li> <li>Clean connections and ensure all connectors are pushed together firmly.</li> <li>Inspect and switch the electrical extension cord.</li> </ol>
Temperature probe failure Error code #1  (DISPLAY ON CONTROLLER)	<ol style="list-style-type: none"> <li>Probe cable is not plugged in correctly.</li> <li>Temperature probe is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>Check connection.</li> <li>Replace temperature probe.</li> </ol>
Internal grill temperature does not exceed 150F(66C) for 15min Error code #2  (DISPLAY ON CONTROLLER)	<ol style="list-style-type: none"> <li>Running low on gas or running out of LP gas.</li> <li>Excess flow safety device has been activated in connection between cylinder and barbecue.</li> <li>Temperature probe is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>Refill LP gas cylinder, check connections to supply.</li> <li>Turn LP cylinder valve off then turn all burners to OFF. Wait two minutes. Open the cylinder valve slowly. Wait one minute. Light grill as per "Lighting" (pg 24).</li> <li>Replace temperature probe.</li> </ol>
Internal grill temperature does not reach set target temperature within 40 min. Error code #3.  (DISPLAY ON CONTROLLER)	<ol style="list-style-type: none"> <li>Running low on gas or running out of LP gas.</li> <li>Excess flow safety device has been activated in connection between cylinder and barbecue.</li> <li>Temperature probe is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>Refill LP gas cylinder, check connections to supply.</li> <li>Turn LP cylinder valve off then turn all burners to OFF position. Wait two minutes. Open the cylinder valve slowly. Wait one minute. Light grill as per "Lighting" (pg 24).</li> <li>Replace temperature probe.</li> </ol>
Rapid deviation of internal grill temperature of 100F(34C). Error code #4  (DISPLAY ON CONTROLLER)	<ol style="list-style-type: none"> <li>Running low on gas or running out of LP gas.</li> <li>Excess flow safety device has been activated in connection between cylinder and barbecue.</li> <li>Grease fire.</li> <li>Temperature probe is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>Refill LP gas cylinder, check connections to supply.</li> <li>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 24).</li> <li>Turn off gas supply. Turn off grill. Allow grill to cool down. Clean any excess grease in cook box and grease tray. Thoroughly scrape-off Flav-R-Wave and inside of cook box. Collect and/ or vacuum out any remaining debris. Follow the iQue™ instructions in this manual for operation (pg 17-23).</li> <li>Replace temperature probe.</li> </ol>
Memory / data saving error. Error code #5  (DISPLAY ON CONTROLLER)	<ol style="list-style-type: none"> <li>There was an error saving temperature or timer settings.</li> <li>Controller is faulty.</li> </ol>	<ol style="list-style-type: none"> <li>Turn-off the iQue™ controller and unplug the grill from the power source. Wait 30 seconds, plug in grill and turn on the controller.</li> <li>Replace the controller.</li> </ol>
ISSUES RELATED TO THE iQue™ SMART DEVICE APP		
Forgot your password	<ol style="list-style-type: none"> <li>If you have forgotten your iQue™ account password.</li> </ol>	<ol style="list-style-type: none"> <li>Press "Forgot Password?" button. Enter the accounts email address and check your inbox for a confirmation code from: <a href="mailto:broilkingapp@omcbbq.com">broilkingapp@omcbbq.com</a></li> </ol>
Trouble connecting to the iQue™ during initial setup	<ol style="list-style-type: none"> <li>Unit not connected to power.</li> <li>Smart device is out of range from the grill.</li> <li>Cannot find the Wi-Fi network.</li> </ol>	<ol style="list-style-type: none"> <li>Connect GFCI power cord to appliance. Plug in to working power outlet.</li> <li>During the initial connection you must be within Bluetooth range 30'(10m)</li> <li>The iQue™ can only see 2.4GHz Wi-Fi networks. Make sure the router is broadcasting this type of network.</li> </ol>
If troubleshooting fails to solve any of these or any other issues, please visit <a href="http://www.omcbbq.com">www.omcbbq.com</a> for more information including troubleshooting videos, and tips or call customer service at 1-800-265-2150		

# WARRANTY

The BROIL KING® 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 United States and Canada replacement is FOB Factory.

In all other countries replacement is FOB BROIL KING® Distributor

(Consult your Dealer for name of BROIL KING® 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 exclusively by the purchaser in country where purchased. (Different types of gas used in different countries require appropriate valves, orifices and regulators.)

## WHAT IS COVERED

	IMPERIAL™ REGAL™
<b>Stainless Steel / Porcelain Steel Lid ComponentS</b>	25 Years
<b>Cast Aluminum Cook box / Components</b>	25 Years
<b>Stainless Steel Cook box</b>	25 Years
<b>Cast Stainless / Stainless Steel Grids</b>	15 Years
<b>Dual-Tube™ Burners</b>	15 Years
<b>Side Burner</b>	15 Years
<b>Rear Burner</b>	15 Years
<b>Stainless Steel Flav-R-Wave™</b>	15 Years
<b>Stainless Steel Components</b>	15 Years
<b>Remaining Parts &amp; Paint</b>	15 Years
<b>iQue Control</b>	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, including but not limited to damage caused by insects within the burner tubes, 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.

Gas grills deemed to be used as a communal amenity or gas grills not directly used and maintained by the purchaser.

## REPLACEMENT PARTS

"Genuine BROIL KING® Gas 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. See "Maintenance" (pg 26) for proper burner maintenance instructions.

## 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 26) for proper cooking grid care and cleaning instructions.

## VAPORIZATION SYSTEMS

BROIL KING® Gas Grills are designed for use with Flav-R-Wave™ vaporization systems. Use of any other product will nullify the warranty.

## FLAV-R-WAVE™

The Flav-R-Wave™ is warranted against defects in materials or rust through for a period of 3 years from date of purchase. Surface rust will not affect the performance of the Flav-R-Wave™ and is not covered by the warranty. See "Maintenance" (pg 26) for proper Flav-R-Wave care instructions.

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

## 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 letter or fax (not by phone) BROIL KING® may at its option not require part or parts to be returned.

## NON AMERICAN/CANADIAN RESIDENTS

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