

PROUDLY MADE IN THE U.S.A.
50th



2016 GRILLS & ACCESSORIES



== THE MOST ==
DURABLE
==
GRILL KNOWN TO MAN

A man with grey hair, wearing a blue and white plaid shirt over a grey t-shirt and blue jeans with a black belt, stands with his arms crossed next to a black Broilmaster grill. The grill has a silver temperature gauge and a metal handle. The background is a lush green outdoor setting with trees and water.

THE MOST
DURABLE

GRILL KNOWN TO MAN

MORE THAN A TAGLINE.

After all the long days at the office and after all the years spent out-working the competition, you deserve a grill that delivers on its promises. Reward yourself with a Broilmaster Premium Grill – designed to perform and built to last.

The deep Broilmaster grill head surrounds foods with a greater volume of heat and smoke, while its thick cast aluminum construction ensures consistent cooking temperatures – no matter the weather.

Broilmaster offers conventional gas grills, Infrared gas grills, and grills that do both.

So whether you're searing Porterhouse steaks to celebrate your new 18-hole personal best, slow roasting a pork shoulder to serve to friends and family, or just grilling burgers for the kids – there's a Broilmaster grill that's right for you.

VERSATILITY

Broilmaster turns 50 in 2016 – which means “the most durable grill known to man” is also the most durable line of grills still made in America. In an era when most grills last just three to five years, many loyal Broilmaster owners are still cooking (and searing and smoking and baking) on their grills after 20 or 30 years. To commemorate this important milestone, every gas grill produced in 2016 will proudly feature the Broilmaster’s 50th Anniversary logo on its control panel.

Broilmaster offers more cooking configurations than your kitchen stove – including searing, grilling, broiling, smoking, slow roasting, indirect cooking, and even baking. Add a side burner and you can also count sauté, boil, deep fry, simmer and reduction among your culinary vocabulary.

Add the motorized rotisserie to the P3 models, and you can self-baste even the biggest game, turkey, and roasts as they slowly rotate over low heat.

With its twin burner controls, your Broilmaster offers the ultimate in temperature management. The P3X and P4X offer multi-level cooking grids to place your food at the perfect height and a 3-position lid prop to control heat and smoke. (Two levels on the P4X and three levels on the P3X.)

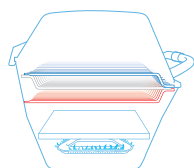
Broilmaster’s exclusive Smoker Shutter system – available for P3X and standard on P3SX – acts like a set of stainless steel blinds positioned between the burner and your food. Open the shutters for conventional grilling and searing over high heat. Close the shutters for indirect grilling, smoking, and baking. Drippings burn off the shutters to produce flavorful smoke.

Because all Broilmaster heads fit our posts, carts and shelves, you can create the grill that suits your needs.

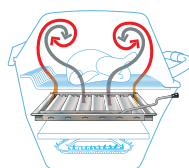
Complete your grill with front and side shelves – available in stainless steel or in reinforced resin (with cup holders). Substitute a conventional side burner or our infrared sear station – great for preparing steaks, chicken and fish.

Independently adjust to 3 levels (Low, Med, High) on P3 and R3 grills; and 2 levels on P4 (Med & High) for exceptional cooking temperature control. H3 and H4 grills feature single-level grids.

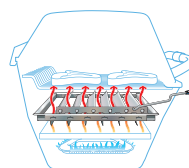
Cooking Grids



Smoker Shutter



Closed



Open

DURABILITY

Thanks to its history of durability (backed by a limited lifetime warranty on most critical components), Broilmaster owners remain Broilmaster owners for a long time; some even send fan mail with photos that we post in our online “Hall of Fame” at broilmaster.com.

I bought this Broilmaster back in 1980, and just rebuilt it for my daughter, who bought a house and needed a grill. It's nice to buy quality and still be able to buy parts for it after 29 years. Thanks for keeping a great product going!

Dave L. - North Bay, Ont., Canada

I received one of your grills as a gift from my father in 1992. Due to the quality of your product and the fact that you stand behind your grills, I plan to buy a new one tomorrow. In addition, I look forward to one day giving my son, now 7, a Broilmaster, as my father did for me. Thank you for providing such great products and service.

Chris - Atlanta, GA

Besides being an excellent grill for both fish and meats, the 15,000 BTU side burner performs so well, we've taken to preparing our meals outside on our new Broilmaster. Your entire team, from design to production, have created a product they can be proud of.

Steve G. - Portland, OR

Our Broilmaster by Warm Morning was purchased over 30 years ago and is still going strong today. This grill has seen us through countless backyard dinners and parties. Thanks for making the only grill we've ever needed!

Kostas Z. - Morton Grove, IL

WHAT'S UNDER THE HOOD?

Broilmaster grills feature exceptional quality in a wide array of configurations.

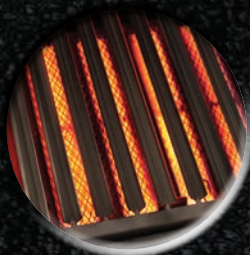
BURNER STYLES (For Stainless Steel Oval Burner, see Q3X Series on pages 14-15)



DELUXE SERIES GRILLS - H-Style Burner delivers great heat distribution. Separate Left/Right Controls allow indirect cooking. *40,000 Btu (Nat/LP)*



PREMIUM SERIES GRILLS - Broilmaster's patented stainless steel Bowtie Burners deliver unmatched heat distribution and precise control at any setting. Separate Left/Right Controls for indirect cooking. Limited Lifetime Warranty. *40,000 Btu P3X (LP and Nat)*
40,000 Btu P4X (LP and Nat)



INFRARED (IR) SERIES GRILLS - Twin Ceramic Plaque Infrared burners turn 40,000 Btu of input into 1,600 degrees F of meat-searing infrared energy. Ideal for steak and seafood lovers. Separate Left/Right Controls for indirect cooking. *40,000 Btu (LP and Nat)*



INFRARED COMBO GRILLS - One Ceramic Plaque Infrared Burner and one Blue Flame burner deliver exceptional grilling versatility. Separate Left/Right Controls. *40,000 total Btu (Nat)*
38,000 total Btu (LP)

FLAVOR ENHANCERS Flavor enhancers perform triple duty – maintaining a consistent temperature, protecting the burner from drippings, and generating smoke and steam from drippings.



CHARMASTER BRIQUETS™ - Proven Technology and Excellent Quality for economy and durability.

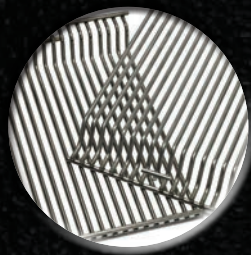


FLARE BUSTER CERAMICS - Uniform dimensions and thickness for Exceptional Heat Distribution and Burner Protection.

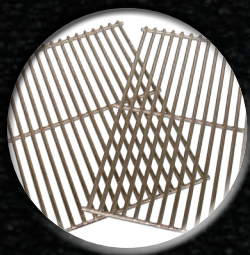


SMOKER SHUTTER SYSTEM - Stainless Steel Blinds mounted between the fire and the food. Leave open for high-temp searing and grilling. Close for slow roasting and smoking. Fits P3X and P3XF, Standard on P3SX and H3X.

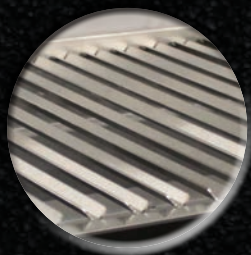
COOKING GRIDS AND GRIDDLE (For Diamond Pattern Grids, see Q3X Series on pages 14-15)



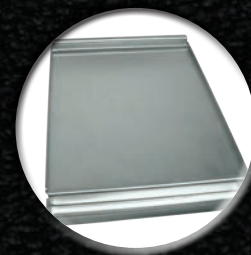
MULTI-LEVEL STAINLESS STEEL RODS - Standard on all P3X, P4X, and R3 Series grills. Two-piece set with thick 5/16-inch bars to sear meats perfectly and maintain their heat. Adjusts to three levels on P3X and R3/R3B grills, two levels on P4X. Limited Lifetime Warranty.



SINGLE-LEVEL STAINLESS STEEL RODS - Standard on all H3X and H4X Series grills. Two-piece set with 1/4-inch bars, cross-braced for added strength. Limited Lifetime Warranty.



V-CHANNEL GRIDS - Standard on R Series Grills. V-Channel cooking grids over the IR burners capture up to 65 percent of the drippings from your food. Limited Lifetime Warranty.



SINGLE-LEVEL STAINLESS STEEL GRIDDLE - Drop in place of one Cooking Grid on P3X or H3X. Massive 1/4-inch stainless steel construction formed and welded with large cooking surface and drip tray. Perfect for bacon, sausages, even cookies. Standard on all P3SX; optional for P3X, H3X, and blue flame side of R3B Combo Grill. Limited Lifetime Warranty.

**STAINLESS STEEL
RETRACT-A-RACK**

Serves as an Added Cooking Level. Removes in Seconds to Make Room for a Turkey or Large Roast.

HEAT INDICATOR

Precision Probe Heat Indicator 100-700° F

**STAINLESS STEEL
SIDE BURNER**

Choose Conventional or Infrared for Searing Steaks and Chops. Available for All Broilmaster Gas Grills. (DPA 150 Burner or DPA 151 Burner in DPA 153 Shelf)



**MULTI-POSITION
STAINLESS STEEL LID STOP**

Lifts Hood a Little or a Lot to Control Heat and Smoke

**THICK CAST ALUMINUM
GRILL HEAD**

Lasts a Lifetime, Deep Design, Heats Uniformly, Maintains its Temperature, and Transmits More Heat to Your Food.

DUAL CONTROLS

Separate Left/Right Control for Indirect Cooking, Grilling and Roasting, or All-Out Cooking.

ELECTRONIC IGNITER

For Year-Round Instant Lighting on One AA Battery.

SUPER PREMIUM SERIES

A Legend Among Grill Aficionados



The P3SX grill arrives with every stainless steel option already checked – two-piece three-level grids, griddle, control panel, smoker shutter, folding retract-a-rack, and adjustable lid stop. The P3X Bowtie Burner generates 40,000 Btu of corner-to-corner, meat-searing heat and maintains a perfectly uniform output at any temperature setting. The Flare Buster Ceramic Flavor Enhancers keep unwanted flames under control while delivering unmatched heat distribution.

Choose LP (P3SX) or Natural Gas (P3SXN). Conversion Kits optional.

P3SX AND P3SXN

- 695 Sq. In. of Total Cooking Area
- Taller Lid (1½ inches) for Smoking Turkey or Roast
- Heavy-Duty Cast Aluminum Construction
- 40,000 Btu Input
- Stainless Steel Bowtie Burner
- 2-Piece Stainless Steel Rod Cooking Grids (3-Levels)
- Stainless Steel Smoker Shutter
- Stainless Steel Griddle
- Stainless Steel Control Panel
- Stainless Steel Folding Retract-A-Rack
- Flare Buster Ceramic Flavor Enhancers (Thicker for 2015)
- Fits all Broilmaster Mountings



PREMIUM SERIES

Versatile Grilling Tailored to Your Cooking Style



The P3X and P4X grills each feature the legendary Bowtie Burner for exceptional heat distribution at any temperature setting. The P3X features 695 square inches of total cooking area – cooking grids and warming rack. The P4X has 473 square inches. Both grills are available with CharMaster™ Briquets (P3X and P4X) or Flare Buster Ceramic Flavor Enhancers (P3XF and P4XF). Choose the size and features to suit your cooking style. Add the optional Smoker Shutter to any P3X grill to double its versatility.

Available in Natural Gas or LP. Conversion Kits optional.

P3X AND P3XN

- 695 Sq. In. of Total Cooking Area
- Taller Lid (1 ½ inches) for Smoking Turkey or Roast
- Heavy-Duty Cast Aluminum Construction
- 40,000 Btu Input
- Stainless Steel Bowtie Burner
- 2-Piece Stainless Steel Rod Cooking Grids (3-Levels)
- Stainless Steel Control Panel
- Stainless Steel Folding Retract-A-Rack
- Flare Buster Ceramic Flavor Enhancers or Charmaster Briquets
- Fits all Broilmaster Mountings

P4X AND P4XN

- 473 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 Btu Input
- Stainless Steel Bowtie Burner
- 2-Piece Stainless Steel Rod Cooking Grids (2-Levels)
- Stainless Steel Control Panel
- Stainless Steel Warming Rack
- Flare Buster Ceramic Flavor Enhancers or Charmaster Briquets
- Fits most Broilmaster Mountings (except PSCB cart)



DELUXE SERIES

Exceptional Performance at a Great Price



H3X and H4X grills feature the legendary Broilmaster cast aluminum grill head outfitted with a two-piece set of single-level stainless steel cooking grids, stainless steel H-style burner with separate left/right controls, stainless steel control panel, chrome-plated steel warming rack, and electronic ignition.

Add a cart, in-ground post, or patio post with base – available in stainless steel or black – plus shelving or even a side burner. Or select a simple H3X or H4X grill package with one shelf and black mounting – cart, post, or patio post.

Available in Natural Gas or LP. Conversion Kits optional.

H3X AND H3XN

- 595 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 Btu Input
- Stainless Steel H-Style Burner
- 2-Piece Stainless Steel Rod Cooking Grids (Single-Level)
- Stainless Steel Control Panel
- Chrome Plated Steel Warming Rack
- Charmaster Briquets
- Fits all Broilmaster Mountings

H4X AND H4XN

- 473 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 36,000 Btu Input
- Stainless Steel H-Style Burner
- 2-Piece Stainless Steel Rod Cooking Grids (Single-Level)
- Stainless Steel Control Panel
- Chrome Plated Steel Warming Rack
- Charmaster Briquets
- Fits most Broilmaster Mountings (except PSCB cart)



MADE IN U.S.A. ③

INFRARED SERIES

The Best of Two Great Grilling Technologies



With its independent burner management and multi-position lid stop, the R3 Infrared Grill provides a broader temperature range (as low as 350 degrees) and control unmatched in other infrared grills. This cooking versatility lets you sear steaks, chicken or chops; indirect cook a roast or turkey; and even bake pizza and cookies. Special V-Channel cooking grids over the IR burners capture up to 65 percent of the drippings from your food. The R3's burners generate up to 1,600 degrees F at the surface to vaporize those drippings – adding flavor and moisture to your meals. A host of stainless steel components ensure a lifetime of service – cooking grids, Retract-A-Rack, adjustable lid stop, and control panel.

R3 AND R3N

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 Btu Input
- Two Infrared Burners
- Two Stainless Steel V-Channel Cooking Grids
- Stainless Steel Control Panel
- Stainless Steel Warming Rack
- Fits most Broilmaster Mountings (except PSCB cart)

R3B AND R3BN

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- One Infrared Burner & One Blue Flame Burner
20,000 Btu Infrared Burner
20,000 Btu Blue Flame Burner (18,000 Btu on LP)
- One Stainless Steel V-Channel Cooking Grid & One Stainless Steel Rod Cooking Grid (3-Levels)
- Stainless Steel Control Panel
- Stainless Steel Warming Rack
- Fits most Broilmaster Mountings (except PSCB cart)



SLOW COOKER SERIES

The Most Versatile and Durable Cooker Known to Man

Q R A V E
BY BROILMASTER

Achieving traditional barbecue flavor demands a low temperature, lots of moisture, and a long cooking time. Broilmaster's Qrave Grill delivers the goods – and more. Unlike cookers made with a stamped steel shell, the Qrave Grill's thick aluminum casting maintains a consistent cooking temperature all day – and all night. So when your grandfather's secret pork shoulder recipe calls for 200 to 220 degrees for 14 hours, that's precisely what you'll get.

The stainless steel drip pan eliminates flare-ups, so you spend more time entertaining and less time lifting the lid. Drippings fall onto the pan and vaporize to produce flavorful smoke. Excess fat and liquids flow down into the drain channel and out of the grill to the external drip bucket.

Available in Natural Gas or LP. Conversion Kits optional.

Q3X

- Stainless Steel Oval Burner adjusts from 26,500 Btu LP / 25,000 Nat to 7,500 Btu (cooks more than 50 hours on one tank on low)
- Deep Cast Aluminum Grill Head Maintains Consistent Temperature
- Two-Piece Stainless Steel Cooking Grids (2-Level) Maximize Space
- Full-Area, Stainless Steel Drip Pan with Drain Valve
- External Drip Bucket
- Built-in Smoker Tray for Wood Chips or Pellets
- Electronic Igniter Lights All Season on One AA Battery
- Made in USA



SLOW COOKING



SMOKING



STEAMING



GRILLING

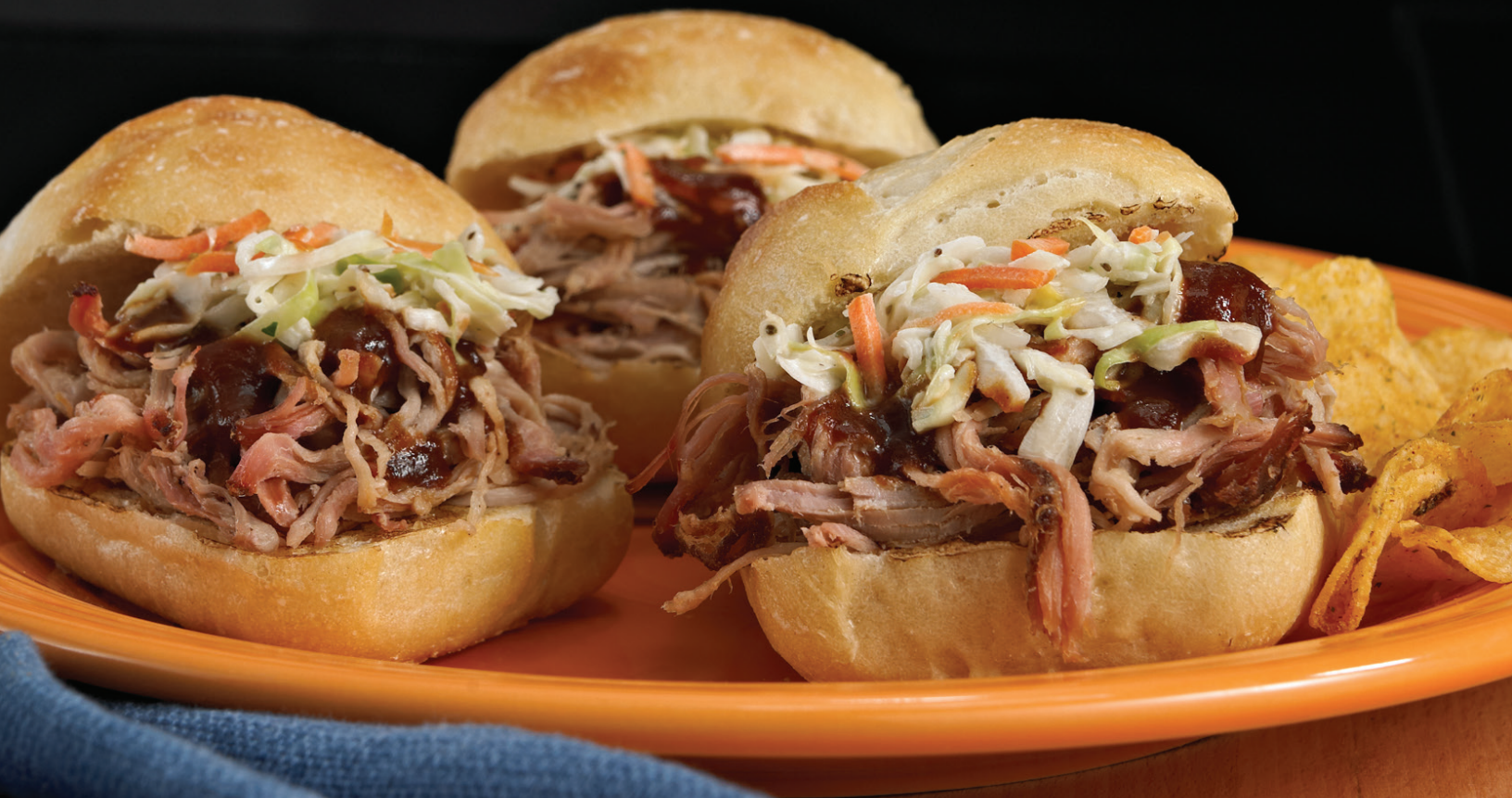


CHARCOAL SERIES

For Those Who Prefer Charcoal Grilling

INDEPENDENCE

CHARCOAL GRILL



The secrets to cooking with charcoal lie in how well you regulate the flow of air into the grill; and how well you control the heat and smoke as it surrounds your food. The INDEPENDENCE starts with a large grill head cast in ¼-inch thick aluminum, which heats quickly and evenly, and then helps you maintain a consistent cooking temperature – no matter the weather. This tall grill head, with its adjustable cooking grids, maximizes the available volume to give you the freedom to tackle any size meal – from burgers and brats to a 20-lb turkey with stuffing on the side.

Twin Air Intakes on the front panel and a rotary dual-function Top Vent adjust from wide open to fully closed – allowing precise control of temperature and smoke. The two front-loading doors let you add charcoal or wood chunks or redistribute hot coals via the upper door without removing a cooking grid. Ash falls into the pan which slides out through the lower door for easy disposal.

C3

- Cast Aluminum 26 ¾ W x 18 ¾ D x 20 ½ H
- Direct Grilling Area: 442 Sq. In.
- Charcoal & Ash Doors: 304 Stainless Steel (12-gauge)
- 2-Piece Stainless Steel Rod Cooking Grids – Adjust to Three Levels
- Lump Charcoal or Briquettes (DO NOT USE LIGHTER FLUID)
- Charcoal Grates: 2-Piece Stainless Steel (12-gauge)
- Optional Warming Rack: 253 Sq. In.
- Optional Divider Plate: Stainless Steel (12-gauge)
- Optional Ceramic Glass Infrared Panel (for Searing)
- Made in USA



BUILD YOUR GRILL

Customize your Broilmaster grill to suit your taste. Once you select your grill, choose a mounting style and shelves.

CHOOSE A MOUNTING:

PCB-1 CART



Stainless Steel Cart

DCB-1 CART



Black Painted Steel Cart

PSCB-1 CART



Stainless Steel Storage Cart
(P3X and H3X Only)

PACKAGE CART



Painted Steel Cart
(Packages Only)

SS48-G



Stainless Steel
In-ground Post

BL48-G



Painted Steel
In-ground Post

SS26-P



Stainless Steel Patio Post
with Cast Iron Base

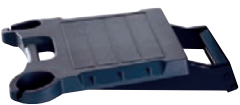
BL26-P



Painted Steel Patio Post
with Cast Iron Base

CHOOSE SIDE & FRONT SHELVES:

SKFPB2



Black Solid Surface Side Shelf
(Painted Support)

SKFB2



Black Solid Surface Side Shelf
(Stainless Steel Support)

SKSS2



Stainless Steel Side Shelf
(Stationary)

DPA 153



Stainless Steel
Drop Down Shelf

FKBLACK



Black Composite Surface
Front Shelf*

FKSS



Stainless Steel
Front Shelf*

* Installing a front shelf with a PSCB-1 cart may limit access to cart interior.



Protect your grill with a fade-resistant and weather-resistant PVC/polyester **GRILL COVER**. Black Only.



STAINLESS STEEL SIDE BURNER
Installs on any cart or post-mounted Broilmaster gas grill head. The electronic igniter and 15,000 Btu burner lets you heat sauces or side dishes while you grill.



STAINLESS STEEL INFRARED BURNER
Installs on any cart or post-mounted Broilmaster gas grill head. The electronic igniter and 10,000 Btu burner serves as a sear station for steaks and chops before moving them to the main grill.



Experience the extra flavor of real wood smoke and steam from our heavy duty, cast iron **SMOKER BOX** with a removable vented lid.

BROILMASTER BUILT-IN GRILLS

In addition to carts and posts, Broilmaster offers a stainless steel surround that lets you install any P3, H3, or R3 grill into an island of your own design. Complete your outdoor kitchen with stainless steel doors, drop-in side burner, tilt-out LP caddy (or can hold a small trash can), and even matching stainless steel registers (required for LP installations). The versatile doors may be used singly or in pairs.

BHA (for R3) or BHAX (for P3X, H3X)

Stainless Steel Built-In Kit
(Grill Head not included)
14 3/8 x 28 15/16 x 16

Built-In Sleeve Kit - DPA 152

for DPA 150 Blue Flame
or DPA 151 (N/P) Infrared
12 1/2 x 17

BBA

Stainless Steel Tip-Out
LP Tank Door
26 9/16 x 16 5/8

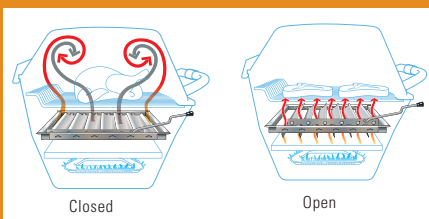
BDA

Stainless Steel Door Kit
(2 shown, use alone or in pairs)
Single Door - 21 9/16 x 16 9/16
Double Doors - 21 9/16 x 30 3/16

BRB (Not Shown)

Stainless Steel Vent Register
Kit (for island ventilation,
includes 2 registers)
3 x 16 9/16

* Outside frame dimensions in inches. Dimensions approximate.
Please refer to manual. Limited Lifetime Warranty on Built-in Components.



Broilmaster's exclusive stainless steel **SMOKER SHUTTER**. With one pull of the lever, you can convert your grill to an indirect cooking system – for smoking, roasting, slow cooking, baking and more! Fits P3X & H3X with Multi-level grids only.



Our sturdy stay-cool Broilmaster wood-handled tools will enhance your grilling experience.



STAINLESS STEEL GRIDDLE creates a large cooking surface for eggs, bacon, pancakes, or even baking. Built-in drip tray makes cleaning up a breeze. Fits P3X, H3X & R3B. See GR4 Cast Iron Griddle for P4X & H4X.

Model	Btu	Total Cooking Area (Sq. In.)	Burner	Cooking Grids	Control Panel	Stainless Steel Lid Stop	Stainless Steel Smoker Shutter	Flavor Enhancer	Warming Rack	Stainless Steel Griddle	Page Number
Super Premium Series											
P3-SX	40,000	695	SS Bowtie	SSR	SS	X	X	FBC	SSF	X	8
Infrared Series											
R3	40,000	695	IR	SSV	SS	X	NA	NA	SSF	NA	6
R3B	40,000 (Nat) 38,000 (LP)	695	IR/SS Tube	SSV & SSR	SS	X	NA	CMB(1/2)	SSF	Accy.*	7
Premium Series											
P3-XF	40,000	695	SS Bowtie	SSR	SS	X	Accy.	FBC	SSF	Accy.	10
P3-X	40,000	695	SS Bowtie	SSR	SS	X	Accy.	CMB	SSF	Accy.	10
P4-XF	40,000	473	SS Bowtie	SSR	SS	X	NA	FBC	SS	NA	10
P4-X	40,000	473	SS Bowtie	SSR	SS	X	NA	CMB	SS	NA	10
Deluxe Series											
H3-X	40,000	595	SS H Burner	SSR1	SS	Accy.	NA	CMB	CHM	Accy.	12
H4-X	36,000	473	SS H Burner	SSR1	SS	Accy.	NA	CMB	CHM	NA	12
Slow Cooker Series (Grave)											
Q3-X	26,500 (LP)	420	SS Oval Burner	SSD	SS	Accy.	NA	SSDT	Accy.	Accy.	14
Q3-XN	25,000 (Nat)	420	SS Oval Burner	SSD	SS	Accy.	NA	SSDT	Accy.	Accy.	14
Charcoal Series (Independence)											
C3	NA	442	NA	SS	NA	Accy.	NA	NA	Accy.	Accy.	16

* On R3B, Griddle may be used over Blue-Flame burner only.

SS Stainless Steel
 SSDT Stainless Steel Drip Tray
 SSF Stainless Steel Retract-A-Rack, Folding
 CMB Charmaster™ Briquets
 FBC Flare Buster™ Flavor Enhancers
 CHM Chrome-Plated Retract-A-Rack, Non-Folding
 IR Infrared Burner

GRIDS

SSD Stainless Steel Multi-Level, Diamond Grids
 SSR Stainless Steel Rod-Multi-Level, 5/16-inch Rods
 SSR1 Stainless Steel Rod Single-Level, 1/4-inch Rods
 SSV Stainless Steel V-Channel Grids

Grills shown with accessories installed. See your dealer for details on shelves, mountings, and accessories.

Broilmaster Warranty	
LIMITED LIFETIME Against Rust-through	Aluminum Grill Housing (except paint), Stainless Steel Cooking Grids and Stainless Steel Griddles, Select Stainless Steel Components – Cart, Mounting, Bowtie Burner, Side Burner (DPA150), Sear Burner (DPA151), Side Shelf (DPA153), and Warming Rack, Stainless Steel Built-In Components – Built-In Kits for 3-Series Grill Heads, Side Burner Surround (DPA152), Door Kit, Tilt-Out LP Tank Door, and Vent Register Kit
10 YEARS Against Rust-through	Stainless Steel Burners for H-Series and R3B
5 YEARS Against Rust-through	Infrared Burners on R3 and R3B, and Sear Burner (DPA151), Flare Buster™ Ceramic Flavor Enhancers, Painted Electro-Galvanized Steel Components, Stainless Steel Smoker Shutter
2 YEARS Against Rust-through	Porcelain Coated Steel Briquet Racks, Chrome-Plated Warming Rack, Stainless Steel Flavor Screen, Stainless Steel Heat Shield
1 YEAR Against Rust-through	Valves, knobs, ignitors, labels, hoses, fittings, grease cups, drip buckets, and all other parts and accessories – including those made from stainless steel – unless specified above, Paint on aluminum grill head

PROUDLY MADE IN THE U.S.A.
 50th

1966

BROILMASTER
 PREMIUM GRILLS

2016

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 918 Freeburg Avenue Belleville, Illinois 62220-2623

www.broilmaster.com



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