

# Broil King®

Pellet Grill Series





# A NEW LEVEL OF SMOKING

## The Pellet Grill Series

With just a simple touch of a dial you can smoke brisket or ribs, bake a pizza, sear steak to perfection, rotisserie cook your favorite roast, and everything in between. Fueled by 100% natural wood pellets, your food gets infused with great smoky flavor. The easy-to-use digital control display will maintain the temperature from low-and-slow 180°F to a searing 600°F. Constructed with heavy-gage steel, these durable performance grills are built to last. Introducing our premium line of Broil King® Pellet grills: designed for ultimate cooking versatility and great flavor.



**EASY  
PRESET  
TEMPS**



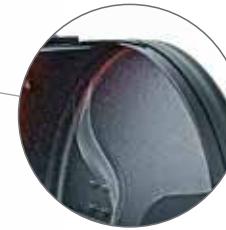
**HEAVY GRIDS  
FOR **SEAR**-IOUS  
RESULTS**

**PREMIUM  
ROTISSERIE  
COOKING**

**EXTRA  
HEAVY-DUTY  
CONSTRUCTION**

# REDEFINING PELLET GRILLING

Engineered for Exceptional Results



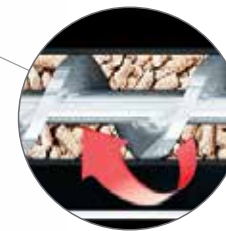
## Extra Heavy-Duty Construction

Thick gauge steel and double walled lid retain the heat for even and efficient cooking



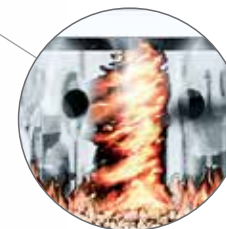
## Extra Thick Cast Iron Grids

Retains the heat for steakhouse sear marks



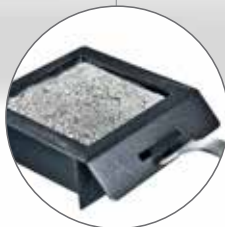
## Durable Auger with Powerful Motor

Automatically feeds pellets from the hopper to the fire chamber for precise heat control



## Extra Wide Stainless Burn Pot

Handles large amounts of pellets to create searing temperatures



## Removable Ash Tray

Conveniently lifts out for easy clean up



## Burn Pot Agitator

Quickly sifts ash into the ash tray





**TRANSFORM YOUR PATIO INTO YOUR NEW  
FAVORITE SMOKEHOUSE RESTAURANT.**



# PROFESSIONAL-GRADE

Reversible Cast Iron Cooking Grids



**Pointed Side**  
Steakhouse sear marks

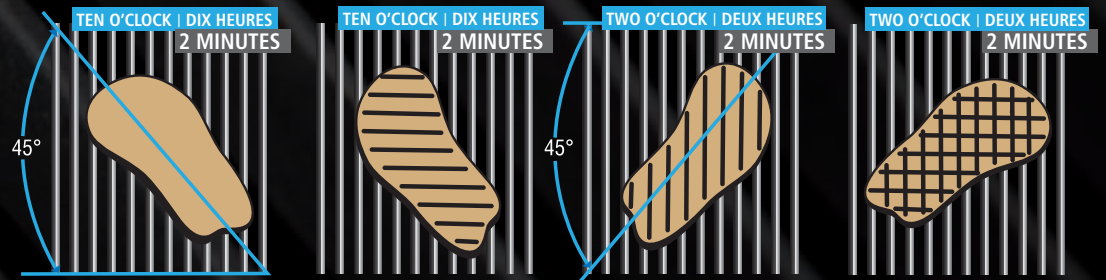


**Grooved Side**  
Bastes in flavor



**Locks in Heat**  
Amazing results

**THE PERFECT STEAK**  
1 INCH THICK | MEDIUM RARE







**THESE PELLETS GRILLS ARE DESIGNED TO  
SEAR AT 600 DEGREES. YOU'RE WELCOME.**

# YOU'RE IN CONTROL

## Pellet Digital Control Display



Smoke



Roast



Grill

### Three convenient quick-set buttons

Smoke = 225°F

Roast = 350°F

Grill = 600°F



### Timer and stopwatch

Program and set the timer for the perfect doneness



### Two deluxe meat probes

Monitor the internal temperature of your food



### Easy adjust temp control

Dial the exact temperature for amazing results



### Extra large steel hopper

Holds up to 22-lbs (9 kg) of pellets



### Handy Pellet App

Control what you're cooking from your smart phone







**GET READY TO TAKE ROTISSERIE  
COOKING TO THE NEXT LEVEL.**

## REGAL™ PELLET STANDARD FEATURES

CONSTRUCTION	2 mm / 14 gauge steel construction
COOKING GRIDS	Heavy-duty cast iron cooking grids
LID	Double-wall with oven-grade gasket
COOKING AREA	Durable steel cooking chamber
AUGER	Sturdy auger with heavy-duty motor
DRIP TRAY	Removable stainless steel drip tray
ASH COLLECTOR	Removable ash collector
GREASE MANAGEMENT	Removable hidden grease tray with disposable liners
AGITATOR	Burn pot agitator for easy clean out
CHIMNEY	Large diameter steel chimney with Roto-Draft™ damper
SIDE SHELF	Removable stainless steel side shelf
BOTTOM SHELF	Durable steel bottom shelf
HANDLE	Stylish and durable stainless steel handle
STAND	Four durable steel legs with two leg levelers
WHEELS	Two large 8-in / 20.3 cm crack-proof wheels
BOTTLE OPENER	Integrated bottle opener on side shelf
FINISH	Durable high-heat paint finish - 600°C / 1,000°F



## REGAL™ PELLET 500 FEATURES

TOTAL COOK SPACE	865 sq-in / 5,580 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	625 sq-in / 4,032 sq cm primary cooking space
ROTISSERIE	Stainless steel spit rod and forks with electric motor
PELLET HOPPER	Steel hopper holds up to 22 lbs of pellets
DIGITAL CONTROLLER	Dial-design for easy and precise temperature
SMART-TOUCH	Preset temperature buttons - Smoke   Roast   Grill
ELECTRONIC PROBES	Two electronic meat probes
WIFI / BLUETOOTH™	Broil King® Pellet Grilling App





#### REGAL™ PELLET 400 FEATURES

TOTAL COOK SPACE	690 sq-in / 4,451 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	500 sq-in / 3,226 sq cm primary cooking space
ROTISSERIE	Stainless steel spit rod and forks with electric motor
PELLET HOPPER	Steel hopper holds up to 22 lbs of pellets
DIGITAL CONTROLLER	Dial-design for easy and precise temperature
SMART-TOUCH	Preset temperature buttons – Smoke   Roast   Grill
ELECTRONIC PROBES	Two electronic meat probes
WIFI / BLUETOOTH™	Broil King® Pellet Grilling App

## PROTECT YOUR INVESTMENT

Premium Exact-Fit Covers



ITEM	MODELS
67069	REGAL™ PELLET 500
67065	REGAL™ PELLET 400
67066	BARON™ PELLET 500
67064	BARON™ PELLET 400

Crafted from water resistant PVC with a heavy woven 900D polyester backing. Premium covers feature mesh venting for enhanced air flow and moisture resistance as well as hook and loop closures for a superior fit. Blue accent stitching adds style to the extra reinforced seams. Molded rubber handles make the cover easy to remove.

## BARON™ PELLET STANDARD FEATURES

CONSTRUCTION	1.5 mm / 16 gauge steel construction
COOKING GRIDS	Cast iron cooking grids
COOKING AREA	Durable steel cooking chamber
AUGER	Sturdy auger with heavy-duty motor
DRIP TRAY	Removable stainless steel drip tray
ASH COLLECTOR	Removable ash collector
GREASE MANAGEMENT	Removable hidden grease tray with disposable liners
AGITATOR	Burn pot agitator for easy clean out
BOTTOM SHELF	Durable steel bottom shelf
HANDLE	Stylish and durable stainless steel handle
STAND	Four durable steel legs with two leg levelers
WHEELS	Two large 8-in / 20.3 cm crack-proof wheels
BOTTLE OPENER	Integrated bottle opener
FINISH	Durable high-heat paint finish - 600°C / 1,000°F

**ROTISSERIE COMPATIBLE** Compatible with Broil King® rotisserie kit (sold separately)



## BARON™ PELLET 500 FEATURES

TOTAL COOK SPACE	800 sq-in / 5,161 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	560 sq-in / 3,613 sq cm primary cooking space
PELLET HOPPER	Steel hopper holds up to 18 lbs of pellets
DIGITAL CONTROLLER	Push-button design for precise temperature
SMART-TOUCH	Preset temperature buttons - Smoke   Roast   Grill
ELECTRONIC PROBES	Two electronic meat probes
WIFI / BLUETOOTH™	Broil King® Pellet Grilling App





### BARON™ PELLET 400 FEATURES

TOTAL COOK SPACE	635 sq-in / 4,097 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	445 sq-in / 2,871 sq cm primary cooking space
PELLET HOPPER	Steel hopper holds up to 18 lbs of pellets
DIGITAL CONTROLLER	Push-button design for precise temperature
SMART-TOUCH	Preset temperature buttons – Smoke   Roast   Grill
ELECTRONIC PROBES	Two electronic meat probes
WIFI / BLUETOOTH™	Broil King® Pellet Grilling App



#### Two deluxe meat probes

Monitor the internal temperature of your food

#### Timer and stopwatch

Program and set the timer for the perfect doneness



#### Smart-Touch Control System

Easy-access button control with convenient preset temperatures smoking (225°F), roasting (350°F) and searing (600°F).



Smoke



Roast



Grill

## REGAL™ PELLET 500 | 865 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 240 SQ INCHES



CAST IRON COOKING GRIDS - 625 SQ INCHES



## REGAL™ PELLET 400 | 690 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 190 SQ INCHES



CAST IRON COOKING GRIDS - 500 SQ INCHES



## BARON™ PELLET 500 | 785 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 240 SQ INCHES



CAST IRON COOKING GRIDS - 560 SQ INCHES

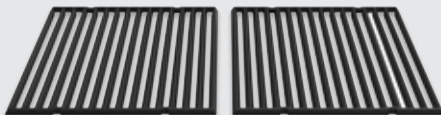


## BARON™ PELLET 400 | 625 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 190 SQ INCHES



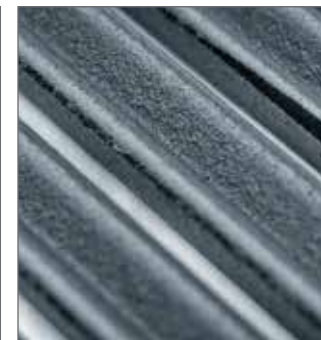
CAST IRON COOKING GRIDS - 445 SQ INCHES



## CAST IRON GRIDS



## LOCKS IN THE HEAT



## EXTRA HEAVY-DUTY CONSTRUCTION



## RETAINS THE HEAT



## LARGE CRACK-PROOF WHEELS



## LEVELING FEET





LARGE PELLET HOPPER



ELECTRONIC MEAT PROBES



REMOVABLE DRIP TRAY



REMOVABLE ASH COLLECTOR



HEAT INDUCTION FAN



BURN POT AGITATOR



STAINLESS STEEL ROTISSERIE KIT (REGAL MODELS)



STURDY AUGER WITH HEAVY-DUTY MOTOR



3-INCH STAINLESS STEEL BURN POT



# GRILL MORE

## THE ESSENTIALS

### 60975 | GRILLING APRON



### 64003 | BARON™ GRILL TOOLS

CONSTRUCTION	Durable resin handles and stainless blades
DESIGN	Integrated grime guard, silicone basting brush
FEATURES	Turner, locking tong, basting brush and grill brush



### 60974 | INSULATED MITT

MATERIAL	Heat resistant aramid exterior with silicone grip
DESIGN	Flexible, high heat resistant glove
DIMENSIONS	One size fits most, one mitt



### 61490 | STAINLESS BASTING SET

MATERIAL	Stainless steel, silicone, resin handles
DESIGN	Silicone brush head heat resistant to 500°F   260°C
DIMENSIONS	Brush: 10-in   25.5 cm Bowl: 250 ml Handle: 3.9-in   10 cm



### 60009 | SIDE SHELF MAT

MATERIAL	Silicone
DESIGN	Protects side shelves from grease and scratches
DIMENSIONS	13.9-in x 10.8-in   35 cm x 27.5 cm

Exact-fit for pellet grill hopper lid





## 63106 | ROASTING PAN



<b>MATERIAL</b>	Stainless steel
<b>DESIGN</b>	Roasting pan, drip pan, easy to clean
<b>DIMENSIONS</b>	13.25-in x 10-in x 1.5-in   33.7 cm x 25.4 cm x 3.8 cm



## 50440 | PELLET FOIL DRIP PAN LINER

<b>MATERIAL</b>	Aluminum foil
<b>DESIGN</b>	Exact fit drip pan liners with inter-locking design
<b>DIMENSIONS</b>	10.5-in x 12-in x 1-in   26.7 cm x 30.5 cm x 2.5 cm



## 50417 | REPLACEMENT DRIP PAN - SET OF 3

<b>MATERIAL</b>	Aluminum foil
<b>DESIGN</b>	Exact fit replacement drip pan
<b>DIMENSIONS</b>	6.75-in x 4.75-in x 2.75-in   17.1 cm x 12.1 cm x 7 cm



## 60936 | HANDLE MOUNT (SLIDE-ON) GRILL LIGHT

<b>MATERIAL</b>	Resin mount with detachable slide on grill light
<b>DESIGN</b>	Dual COB, fits on 32 mm round Broil King® handles
<b>DIMENSIONS</b>	5-in   12.7 cm



## 69822 | NARROW WOK



<b>MATERIAL</b>	Stainless steel
<b>DESIGN</b>	Square raised perforations, use with 60745 grid lifter
<b>DIMENSIONS</b>	14.6-in x 6.3-in x 3-in   37 cm x 16.1 cm x 8.2 cm



## 69722 | NARROW TOPPER



<b>MATERIAL</b>	Stainless steel
<b>DESIGN</b>	Square raised perforations, use with 60745 grid lifter
<b>DIMENSIONS</b>	14.6-in x 6.3-in x .7-in   37 cm x 16 cm x 1.8 cm



## 62602 | RIB RACK AND ROAST SUPPORT

<b>MATERIAL</b>	Stainless steel, 10 mm and 5 mm
<b>DESIGN</b>	Accommodates 7 racks of ribs, holds roasts too
<b>DIMENSIONS</b>	15.2-in x 8.6-in x 4-in   38.5 cm x 21.8 cm x 10.2 cm



## 69814 | OVERSIZED GRILLING STONE

<b>MATERIAL</b>	Extra thick 3/4-in (1.9 cm) ceramic stone
<b>DESIGN</b>	Amazing heat retention, ceramic compound
<b>DIMENSIONS</b>	15-in   28 cm diameter



# PRESERVE MORE

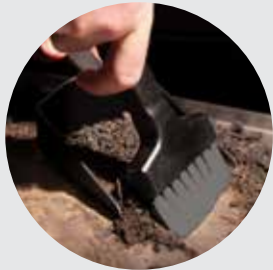
## TOOLS OF THE TRADE

## 65900 | PELLET GRILL CLEANING KIT

High density resin handles  
and scoop with embossed  
Broil King® logo ↑

Sturdy resin bristles ←

➤ Durable stainless steel scrapers



Quick and easy clean up with sweeping brush and dust pan



The wide scraper easily removes baked-on food residue



The narrow scraper gets into smaller areas for effective cleaning

## 65648 | EXTRA WIDE PALMYRA GRILL BRUSH

CONSTRUCTION	Durable palmyra leaf bristles, resin handle
DESIGN	Cleans deep into the corners of the grill and between grids
DIMENSIONS	18.8-in x 8-in   47.8 cm x 20.3 cm



## 65229 | HEAVY-DUTY GRILL BRUSH

CONSTRUCTION	Wooden shaft, rubber grime guard
DESIGN	Extra long, heavy stainless steel bristles
DIMENSIONS	20-in   50.8 cm



## 64075 | MEAT SHREDDER TOOL

MATERIAL	Stainless steel fork and shaft
DESIGN	Attaches to drill for easy shredding of meat
DIMENSIONS	13-in   33 cm shaft    5-in   38 cm forks



## 64070 | MEAT CLAWS

MATERIAL	Stainless steel, silicone holder	
DESIGN	Lift, hold, shred	
DIMENSIONS	8.3-in x 2.9-in	21.1 cm x 7.4 cm





# BETTER FUEL FOR BETTER FLAVOR

The perfect barbecue starts with the right kind of fuel. Broil King's Premium Grilling Pellets are specifically designed to work with the Broil King® Pellet series grills. Our pellets are 100% natural and contain only premium wood with no fillers, oil additives, or binding agents. Available in a variety of blends, these premium pellets offer optimal cooking performance and great flavor. Our source woods are mixed before pelletizing, ensuring that each pellet contains the intended blend. This method allows for more repeatable cooking performance with a consistent burn and smoke flavor.

63930 | SMOKE MASTER'S BLEND

63939 | GRILLER'S SELECT BLEND

63920 | HICKORY PELLETS

63921 | MESQUITE PELLETS **NEW**

63923 | APPLE PELLETS **NEW**



DESIGN	Varying smoke intensities in 5 popular blends
DIMENSIONS	20lb bag with zipper seal

63946 | PELLET SCOOP

MATERIAL	Stainless steel, resin handle
DESIGN	Slotted-hole design to sift out dust
DIMENSIONS	14-in x 4.8-in   35.5 cm x 12.2 cm



**SMOKE MASTER'S BLEND** Maple | Hickory | Cherry – A selection of pellets popular with competition BBQ champions. This blend offers hints of sweetness combined with a full bodied hickory smoke. Adds a well-balanced smoke taste to grilled foods. Try with beef, poultry and pork.

ITEM # 63930



**GRILLER'S SELECT BLEND** Maple | Oak | Cherry – This pellet blend offers a lighter and slightly sweet smoke, designed to not over-power natural flavors. A great choice as an everyday grilling pellet. Try with beef, poultry, pork, fish, vegetables and pizza.

ITEM # 63939



**HICKORY** The most iconic BBQ flavor. Hickory offers a strong smoke taste, often associated with bacon or smoked ham. This robust smoke works well with large cuts of meats. Try with beef, poultry, pork and hearty vegetables.

ITEM # 63920



**MESQUITE** Experience southern smokehouse aroma with spicy and tangy undertones. Mesquite pellets add exceptional flavor to whatever you are throwing on your grill. Try with beef, wild game, lamb and pork.

ITEM # 63921



**APPLE** This is a great choice for your all your smoking needs. The smoky flavor is mild and fruity with a subtle sweetness. Try with pork, poultry, hearty vegetables and pizza.

ITEM # 63923





**Broil King®**  
Great Barbecues Every Time