

BROILMASTER
PREMIUM GAS GRILLS

BROILMASTER®
PREMIUM GAS GRILLS

THE MOST
DURABLE
GRILL KNOWN TO MAN



Redesigned for 2011, Broilmaster Premium Gas Grills feature the **legendary** cast aluminum heads with a **restyled** look – perfectly matched to the six all-new carts and post mounts – each in **sleek** black or **elegant** stainless steel.

Broilmaster grill heads come in two sizes – plus multiple burner configurations, flavor enhancement systems, and cooking grid styles.

With more than **40 years** of experience, Broilmaster has built a reputation for making high-quality, durable gas grills packed with innovative features. Broilmaster grills are sold through the most **experienced** and **knowledgeable** dealer network, and backed by a factory that is committed to service after the sale.

When you purchase a Broilmaster grill, you become part of the **family** – sharing tips and recipes with other owners. Follow MrBroilmaster on **Twitter**: <http://twitter.com/MrBroilmaster>. And become a fan of Broilmaster grills on **Facebook**: <http://www.facebook.com/Broilmaster>.



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.

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.

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



Durability Discount for Loyal Broilmaster Owners

Even long-term Broilmaster owners eventually decide to trade up to newer models. That's why we offer a special program to people who have owned their Broilmaster for 20 years or more. Make your best deal on a new Broilmaster and then take advantage of our 10-percent mail-in rebate on your new grill, plus 50-percent off the parts you need to refurbish your old grill so you can pass it along to your family or friends.

Broilmaster is the only grill manufacturer to offer a Durability Discount because we have the only customers holding onto their grills for 20 years or more.

See your participating Broilmaster dealer for complete details.



Versatility

Your new Broilmaster offers more cooking configurations that 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 – available with conventional tines and with our exclusive Hug-a-Rack – and you can self-baste 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 3 on the P3X.)

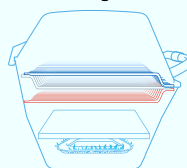
Broilmaster's exclusive Smoker Shutter system – available for P3X and standard

on P3SX – acts like a set of stainless steel blinds positioned between the burner and your food. Open the shutters for convention 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 the suits your needs – mounted on an in-ground or patio post (in black or stainless steel) or one of our two all-new carts in black or stainless with reinforced injection-molded resin base. Remove the casters to turn your cart into fixed base.

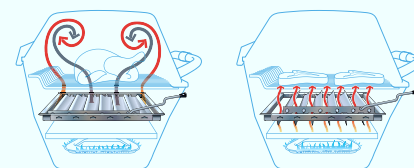
Complete your grill with fixed stainless steel side shelves, or one of our folding side shelves in reinforced resin with cup holders and painted or stainless brackets. The matching fold-down front shelf is available in stainless or injection molded.

Cooking Grids



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 grills feature single-level grids.

Smoker Shutter



Closed

Open

More than the sum of its parts, your new Broilmaster features exceptional quality in a wide array of configurations. Choose from:

BURNER STYLES

Deluxe Series Grills



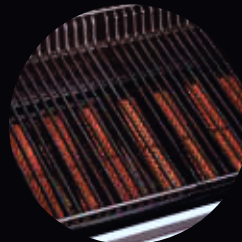
H-Style Burner delivers great heat distribution. Separate Left/Right Controls allow indirect cooking.
40,000 Btu (Nat/LP)

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.
45,000 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

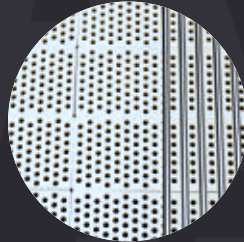
Flavor enhancers perform triple duty – maintaining a consistent temperature, protecting the burner from drippings, and generating smoke and steam from drippings.

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.

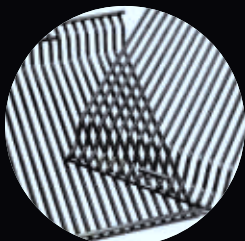
Smoker Shutter System



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.

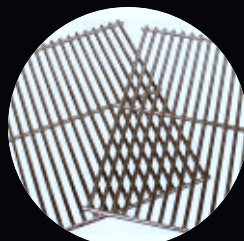
COOKING GRIDS & GRIDDLE

Multi-level Stainless Steel Rods



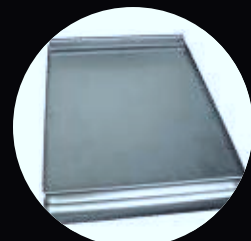
Standard on all P3X, P4X, and R3 Series grills. Two-piece set with thick 5/16-inch bars to sear meats perfectly and maintain their heat. Adjusts to three levels on P3X and R3/R3B grills, two levels on P4X. Limited Lifetime Warranty.

Single-level Stainless Steel Rods



Standard on all H3X Series grills. Two-piece set with 1/4-inch bars, cross-braced for added strength. 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 grip 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.

BROILMASTER CONTROLS

Precise control ensures exceptional results. These Broilmaster Features Deliver Consistent Cooking to Rival Restaurant-Quality Systems.

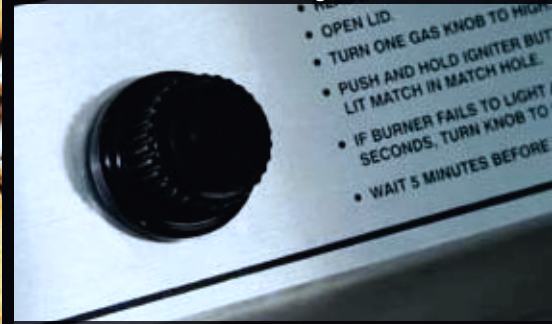
Dual Controls



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



Electronic Ignition



For Year-Round Instant Lighting on One AA Battery.

Heat Indicator



Degree-Calibrated Analog Gauge Reads from 100 to 1000 degrees Fahrenheit



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, Heats Uniformly, Maintains its Temperature, and Transmits More Heat to Your Food.



Stainless Steel Retract-A-Rack



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

Stainless Steel Side Burner



Great for Sauces and Side Dishes, Moves the Entire Cooking Process Outdoors. Available for all Broilmaster Grills.



Stainless Steel Built-In Burner



Same Great Features of the Standard Side Burner, Drop-In Cartridge Model for Island Installation.

INFRARED SERIES

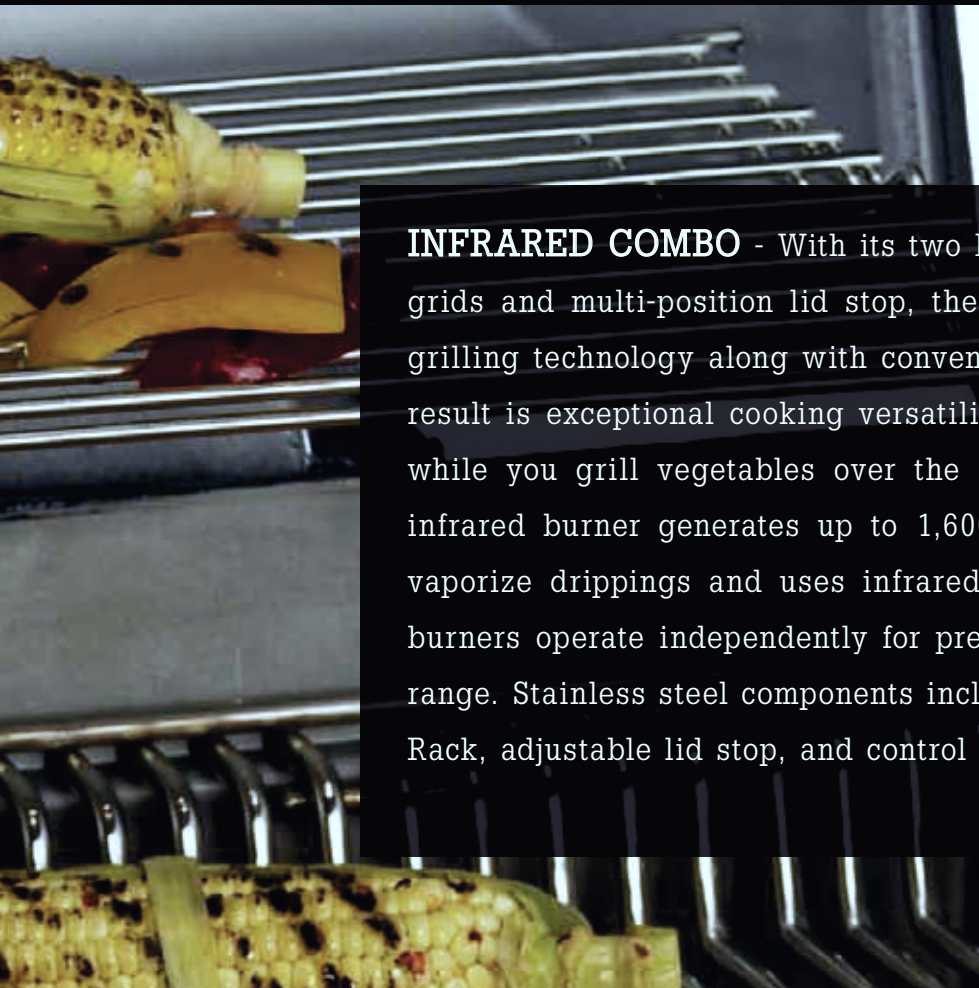
INFRARED - With its independent burner management, 3-level adjustable cooking grids and multi-position lid stop, the R3 Infrared Grill provides a broader temperature range (as low as 350 degrees) and control unmatched in other infrared grills. This cooking versatility lets you sear steaks, chicken or chops; indirect cook a roast or turkey; and even bake pizza and cookies. The two burners generate up to 1,600 degrees F at the surface to instantly vaporize drippings and, as in most high-end restaurants, use infrared energy to cook foods to perfection. A host of stainless steel components ensure a lifetime of service – multi-level cooking grids, Retract-A-Rack, adjustable lid stop, and control panel.



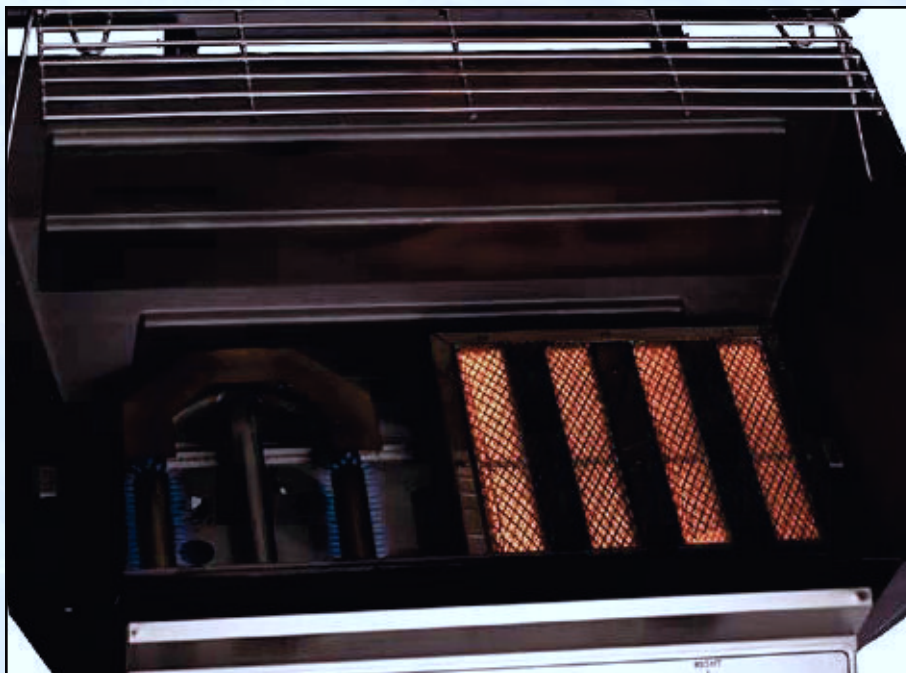
Infrared Series R3 & R3N

- * 695 Sq. In. of Total Cooking Area
- * Heavy-Duty Cast Aluminum Construction
- * 40,000 Btu Input
- * Two Infrared Burners
- * 2-Piece Stainless Steel Rod Cooking Grids (3-Levels)
- * Stainless Steel Control Panel
- * Stainless Steel Warming Rack
- * Fits all Broilmaster Mountings

 = Limited Lifetime Warranty




INFRARED COMBO - With its two burner styles, 3-level adjustable cooking grids and multi-position lid stop, the R3B Grill combines the latest infrared grilling technology along with conventional gas grilling under one hood. The result is exceptional cooking versatility. Sear steaks over the infrared burner while you grill vegetables over the stainless steel tube burner. The single infrared burner generates up to 1,600 degrees F at the surface to instantly vaporize drippings and uses infrared heat to cook foods to perfection. Both burners operate independently for precise control across a broad temperature range. Stainless steel components include multi-level cooking grids, Retract-A-Rack, adjustable lid stop, and control panel.



Infrared Series R3B & R3BN

- * 695 Sq. In. of Total Cooking Area
- * **Heavy-Duty Cast Aluminum Construction**
- * One Infrared Burner & One Blue Flame
20,000 Btu Infrared Burner
20,000 Btu Blue Flame Burner
(18,000 Btu on LP)
- * **2-Piece Stainless Steel Rod Cooking Grids
(3-Levels)**
- * Stainless Steel Control Panel
- * **Stainless Steel Warming Rack**
- * Fits all Broilmaster Mountings

 = Limited Lifetime Warranty

SUPER PREMIUM SERIES

Broilmaster Super Premium Grill –
A Legend Among Grill Aficionados

The restyled P3SX grill arrives with every stainless steel option already checked – two-piece three-level grids, griddle, control panel, folding retract-a-rack, and adjustable lid stop. The updated P3X Bowtie Burner generates 45,000 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 include the stainless steel griddle - perfect for making breakfast, searing scallops, and baking cookies

P3SX(LP) & P3SXN(Nat)

- * 695 Sq. In. of Total Cooking Area
- * Heavy-Duty Cast Aluminum Construction
- * 45,000 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 Retract-A-Rack
- * Flare Buster Briquets
- * Fits all Broilmaster Mountings

= Limited Lifetime Warranty



The P3X and P4X grills each feature the legendary Bowtie Burner for exceptional heat distribution at any temperature setting. The P3X cranks out an impressive 45,000 Btu over 695 square inches of total cooking area – cooking grids and warming rack. The P4X delivers 40,000 Btu over 473 square inches. Both grills are available with CharMaster™ Briquets or Flare Buster Ceramic Flavor Enhancers. You 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 P4X include Charmaster Briquets.

P3XF and P4XF include Flare Buster Ceramic Flavor Enhancers.



P3X(LP) & P3XN(Nat)

- * 695 Sq. In. of Total Cooking Area
- * Heavy-Duty Cast Aluminum Construction
- * 45,000 Btu Input
- * Stainless Steel Bowtie Burner
- * 2-Piece Stainless Steel Rod Cooking Grids (3-Levels)
- * Stainless Steel Control Panel
- * Stainless Steel Retract-A-Rack
- * Flare Buster or Charmaster Briquets
- * Fits all Broilmaster Mountings

P4X(LP) & P4XN(Nat)

- * 437 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 or Charmaster Briquets
- * Fits all Broilmaster Mountings

 = Limited Lifetime Warranty

BUILD YOUR GRILL WITH BROILMASTER

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

H3 Cart



Painted Steel H Series Cart (Package Only)

BHA & BHAX



Stainless Steel Built-In Kit for P3, H3 Grills (BHAX), and R Series (BHA)

SS48-G



Stainless Steel In-ground Post

BP48-G



Painted Steel In-ground Post

SS26-P



Stainless Steel Patio Post with Cast Iron Base

BI26-P



Painted Steel Patio Post with Cast Iron Base

Choose Side and Front Shelves:

SKFPB2



Black Solid Surface Side Shelf (painted bracket)

SKFB2



Black Solid Surface Side Shelf (Stainless Steel bracket)

SKSS2



Stainless Steel Side Shelf (Stationary)

FKBLACK



Black Composite Surface Front Shelf

FKSS



Stainless Steel Front Shelf

ACCESSORIES

Our extensive line of gourmet grilling accessories offers the perfect complement to your grilling experience.



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



Clamp food in a sturdy stainless steel basket with Broilmaster's unique **HUGGA-RACK® ROTISSERIE** to create self-basting, gourmet results with no monitoring. (Heavy-duty conventional rotisserie also available.)



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

BUILT-IN KIT

Broilmaster Built-In Grills –
The Makings of an Exeptional Outdoor Kitchen

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.



A **MODEL 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

B **MODEL 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

C **MODEL BSA**
Stainless Steel Side Burner Housing
(Requires DPASBC)
17 1/4 x 15

D **MODEL DPASBC**
Stainless Steel Side Burner (Requires BSA)

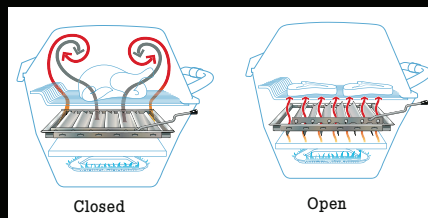
E **MODEL BBA**
Stainless Steel Tip-Out LP Tank Door
26 9/16 x 16 5/8

MODEL BRB
(Not Shown) Stainless Steel Vent Register Kit
(for island ventilation, includes 2 registers)
3 x 16 9/16

* Outside frame dimensions in inches. Limited
Lifetime Warranty on Built-in Components.



STAINLESS STEEL GRIDDLE creates a large cooking surface for eggs, bacon, pancakes, or even baking. Built-in drip tray makes cleaning up a breeze.



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! For use with Multi-level grids only.



STAINLESS STEEL SIDE BURNER
Installs on the right side of any cart or post-mounted Broilmaster head. The electronic ignition and 11,000 Btu burner lets you heat sauces or side dishes while you grill.

BROILMASTER

GRILL SELECTION GUIDE

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	45,000	695	SS Bowtie	SSR	SS	✓	✓	FBC	SSF	✓	8
Infrared Series											
R3	40,000	695	IR	SSR	SS	✓	NA	NA	SSF	NA	6
R3B	40,000 (Nat) 38,000 (LP)	695	IR/SS Tube	SSR	SS	✓	NA	CMB(1/2)	SSF	Accy.*	7
Premium Series											
P3-XF	45,000	695	SS Bowtie	SSR	SS	✓	Accy.	FBC	SSF	Accy.	10
P3-X	45,000	695	SS Bowtie	SSR	SS	✓	Accy.	CMB	SSF	Accy.	10
P4-XF	40,000	473	SS Bowtie	SSR	SS	✓	NA	FBC	SS	NA	10
P4-X	40,000	473	SS Bowtie	SSR	SS	✓	NA	CMB	SS	NA	10
Deluxe Series											
H3-X	40,000	653	SS H Burner	SSR1	SS	Accy.	NA	CMB	CHM	Accy.	12

SS	Stainless Steel	CMB	Charmaster™ Briquets
SSR	Stainless Steel Rod-Multi-Level, 5/16-inch Rods	FBC	Flare Buster™ Flavor Enhancers
SSF	Stainless Steel Retract-A-Rack, Folding	CHM	Chrome-Plated Retract-A-Rack, Non-Folding
SSR1	Stainless Steel Rod Single-Level, 1/4-inch Rods	IR	Infrared Burner

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

- "X" model grills fit the new carts and posts only.
- Grills manufactured before 2011 fit the previous generation carts and posts only.
- R3 and R3B grills include a control panel cover to allow them to fit new mountings and previous generation mountings.

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 Rod Cooking Grids, Stainless Steel Griddle, Cast Stainless Steel or Porcelain-Coated Cast Iron Cooking Grids (Special Order Only), Select Stainless Steel Components – Cart, Mounting, Bowtie Burner, Side Burner (DPSBSS), Side Burner Housing, and Warming Rack, Stainless Steel Built-in Components – Built-in Kit for P3/H3 Grill Head, Door Kit, Tilt-Out LP Tank Door, and Vent Register Kit
10 YEARS Against Rust-through	H-Series Stainless Steel Burner, Side Burner (DPASBC), Side Burner Housing (BSA)
5 YEARS Against Rust-through	Infrared Burners on R3 and R3B, 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 and all other parts and accessories – including those made from stainless steel and painted steel – unless specified above, Paint on aluminum grill head



THE MOST DURABLE GRILL
KNOWN TO MAN

A Registered Trademark of
Empire Comfort Systems Inc.
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