BROILMASTER®

PREMIUM GRILLS

GRILLS & ACCESSORIES

STAINLESS STEEL RETRACT-A-RACK
Serves as an added cooking level. Removes for additional cooking space.

HEAT INDICATOR
Precision probe heat indicator 150-700° F.

STAINLESS STEEL SIDE BURNER
Choose conventional or infrared for searing.

MULTI-POSITION STAINLESS STEEL LID STOP
Lifts hood a little or a lot to control heat and smoke.

ELECTRONIC IGNITER
For year-round instant lighting.

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.

WHAT'S UNDER THE HOOD?

BURNER STYLES

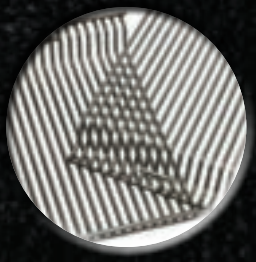
DELUXE SERIES GRILLS
H-Style Burner delivers great heat distribution. Separate left/right controls allow indirect cooking.

PREMIUM SERIES GRILLS
Broilmaster's patented stainless steel Bow Tie Burners deliver heat distribution and precise control at any setting. Separate left/right controls for indirect cooking.

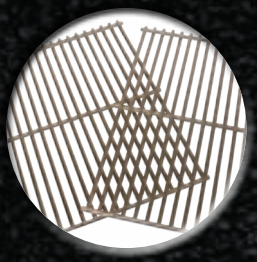
INFRARED (IR) SERIES GRILLS
Twin Ceramic Plaque Infrared burners turn 40,000 BTU of input into 1,600 degrees F of searing infrared energy. Separate left/right controls for indirect cooking.

INFRARED COMBO GRILLS
One ceramic plaque infrared burner and one blue flame burner deliver exceptional grilling versatility. Separate left/right controls.

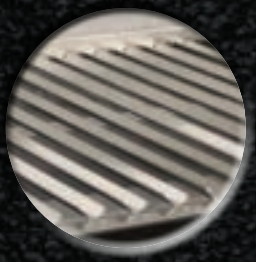
COOKING GRIDS AND GRIDDLE



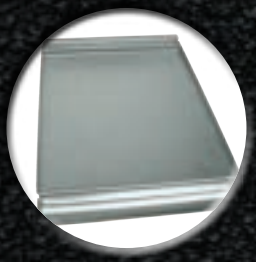
MULTI-LEVEL STAINLESS STEEL GRIDS Standard on all P3X, P4X, and R3 Series grills. Two-piece set with thick 5/16-inch bars to sear meats perfectly and maintain their heat. Adjusts to three levels on P3X and R3/R3B grills, two levels on P4X.



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



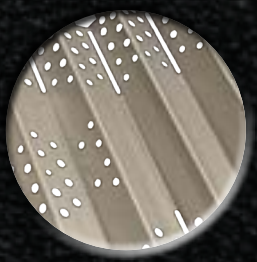
V-CHANNEL GRIDS
Standard on R Series Grills. V-Channel cooking grids over the IR burners capture the drippings from your food.



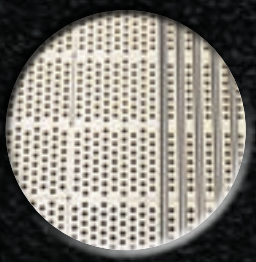
SINGLE-LEVEL STAINLESS STEEL GRIDDLE Standard on all P3SX; optional for P3X, H3X, and blue flame side of R3B Combo Grill. Drop in place of one Cooking Grid on P3X or H3X. Stainless steel construction formed and welded with large cooking surface and drip tray.

FLAVOR ENHANCERS

CHARMASTER BRIQUETS™
Proven technology and excellent quality for economy and durability.



FLAME TAMER
The Flame Tamers are designed to help redirect food drippings away from the burner. This added accessory will help reduce the amount of flare ups and evenly distribute the heat throughout the grilling surface.



FLARE BUSTERS™
Uniform dimensions and thickness for exceptional heat distribution and burner protection.

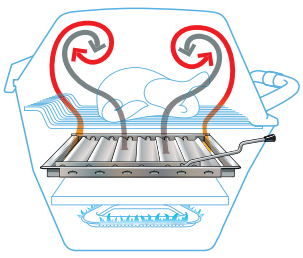
SMOKER SHUTTER SYSTEM
Fits P3X and P3XF, Standard on P3SX and H3X. Stainless Steel Blinds mounted between the fire and the food. Leave open for high-temp searing and grilling. Close for slow roasting and smoking.

SUPER PREMIUM SERIES

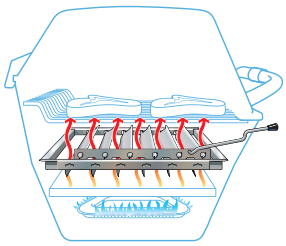
The P3SX grill arrives with every stainless steel option already checked – Multi-level grids, griddle, smoker shutter, folding Retract-A-Rack, and adjustable lid stop. The P3X Bow Tie Burner generates 40,000 BTU of corner-to-corner, meat-searing heat and maintains a perfectly uniform output at any temperature setting. The Flare Buster™ ceramic flavor enhancers keep unwanted flames under control while delivering unmatched heat distribution.

P3SX AND P3SXN

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 BTU
- Stainless Steel Bow Tie Burner
- Multi-Level Stainless Steel Cooking Grids
- Stainless Steel Smoker Shutter
- Stainless Steel Griddle
- Stainless Steel Control Panel
- Stainless Steel Folding Retract-A-Rack
- Flare Buster Ceramic Flavor Enhancers
- Fits all Broilmaster Mountings



Closed



Open

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.

PREMIUM SERIES

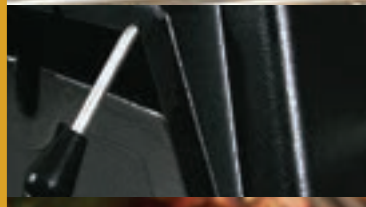
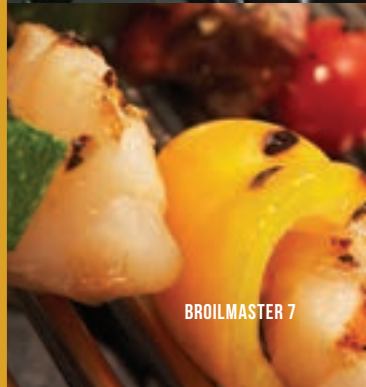
The P3X and P4X grills each feature the Bow Tie Burner for exceptional heat distribution at any temperature setting. Both grills come with CharMaster™ Briquets (P3X and P4X). Choose the size and features to suit your cooking style. Add the optional Smoker Shutter to any P3X grill to double its versatility.

P3X AND P3XN

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 BTU
- Stainless Steel Bow Tie Burner
- Multi-level Stainless Steel Cooking Grids
- Stainless Steel Control Panel
- Stainless Steel Folding Retract-A-Rack
- Charmaster Briquets
- Fits all Broilmaster Mountings

P4X AND P4XN

- 473 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 BTU
- Stainless Steel Bow Tie Burner
- Multi-level Stainless Steel Cooking Grids
- Stainless Steel Control Panel
- Stainless Steel Retract-A-Rack
- Charmaster Briquets

INFRARED SERIES

The R3 Infrared Grill provides a broader temperature range (Up to 1,600 degrees to as low as 350 degrees F). This cooking versatility lets you sear steaks, chicken or chops, indirect cook a roast or turkey, and even bake pizza or cookies. Special V-Channel cooking grids over the IR burners help capture the drippings from your food.

R3 AND R3N

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 40,000 BTU
- Two Infrared Burners
- Stainless Steel V-Channel Cooking Grids
- Stainless Steel Control Panel
- Stainless Steel Retract-A-Rack

R3B AND R3BN

- 695 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- One Infrared Burner (20,000 BTU
- One Blue Flame Burner (20,000 BTU/18,000 BTU on Propane)
- One Stainless Steel V-Channel Cooking Grid
- One Multi-Level Stainless Steel Cooking Grid
- Stainless Steel Control Panel
- Stainless Steel Retract-A-Rack

CHARCOAL SERIES

The C3 has a large grill head in cast aluminum, which heats quickly and evenly, and then helps you maintain a consistan cooking temperature. This tall grill head, whith its adjustable cooking grids, maximizes the available volume to give you the freedom to tackle any size meal.

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 chinks 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

- 442 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- Stainless Steel Charcoal Ash Doors
- Multi-Level Stainless Steel Cooking Grids
- Lump Charcoal or Briquets (lighter fluid not needed)
- Stainless Steel Charcoal Grates
- Optional Warming Rack
- Optional Stainless Steel Divider Plate
- Optional Ceramic Glass Infrared Panel (for searing)

SLOW COOKER SERIES

Achieving traditional barbecue flavor demands a low temperature, lots of moisture, and a long cooking time.Unlike cookers made with a stamped steel shell, the Q3 Grill's thick aluminum casting maintains a consistent cooking temperature all day.

The stainless steel drip pan eliminates flare-ups as 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.

Q3X

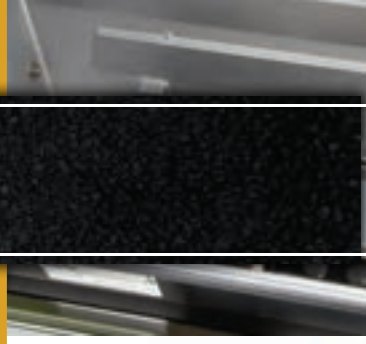
- 420 Sq. In. of Total Cooking Area
- Heavy-Duty Cast Aluminum Construction
- 26,500 BTU to 7,500 BTU
- Stainless Steel Oval Burner
- Multi-Level Stainless Steel Cooking Grids
- Stainless Steel Charcoal Grates
- Full-area, Stainless Steel Drip Pan with Drain Valve
- External Drip Bucket
- Built-in Smoker Tray for Wood Chips or Pellets

SLOW COOKING

SMOKING

STEAMING

GRILLING



BUILD YOUR GRILL

MOUNTING OPTIONS:

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

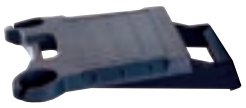
Stainless Steel Patio
Post

BL26-P

Painted Steel Patio Post
with Cast Iron Base

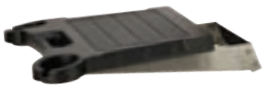
SIDE & FRONT SHELF OPTIONS:

SKFPB2



Black Solid Surface
Side Shelf
(Painted Support)

SKFB2



Black Solid Surface
Side Shelf
(Stainless Steel Sup-

SKSS2

Stainless Steel Side
Shelf
(Stationary)

DPA 153

Stainless Steel
Drop Down Shelf

FKBLACK

Black Composite Sur-
face
Front Shelf*

FKSS

Stainless Steel
Front Shelf*

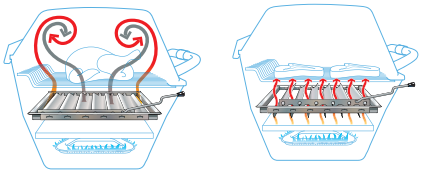
** Installing a front shelf with a PSCB-1 cart may limit access to cart interior.*

ACCESSORIZE

GRILL COVER

STAINLESS STEEL SIDE BURNER

STAINLESS STEEL INFRARED



SMOKER SHUTTER

STAINLESS STEEL GRIDDLE

BUILT-IN GRILLS

In addition to carts and posts, Broilmaster offers a stainless steel surround that lets you install any P3, Q3, R3 or C3 grill into an island of your own design. Complete your outdoor kitchen with stainless steel doors, drop-in side burner, tilt-out Propane caddy (or can hold a small waste container), and even matching stainless steel registers (required for Propane installations).

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, Bow Tie Burner, Side Burner (DPA150), Side 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 Side 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

BROILMASTER
PREMIUM GRILLS

GAS-FIRED
c UL us
LISTED

USA

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www.broilmaster.com

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