

A close-up photograph of a black Broil King pellet grill. The lid is in the foreground, featuring a silver handle and a small silver badge with the 'Broil King PELLET' logo. To the right, the control panel is visible, showing a digital display with '300°C' and various control buttons and a large rotary knob. The background is dark and out of focus.

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 85°C to a searing 315°C. 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**



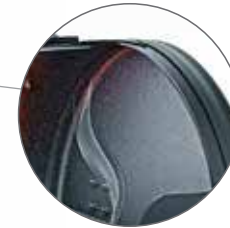
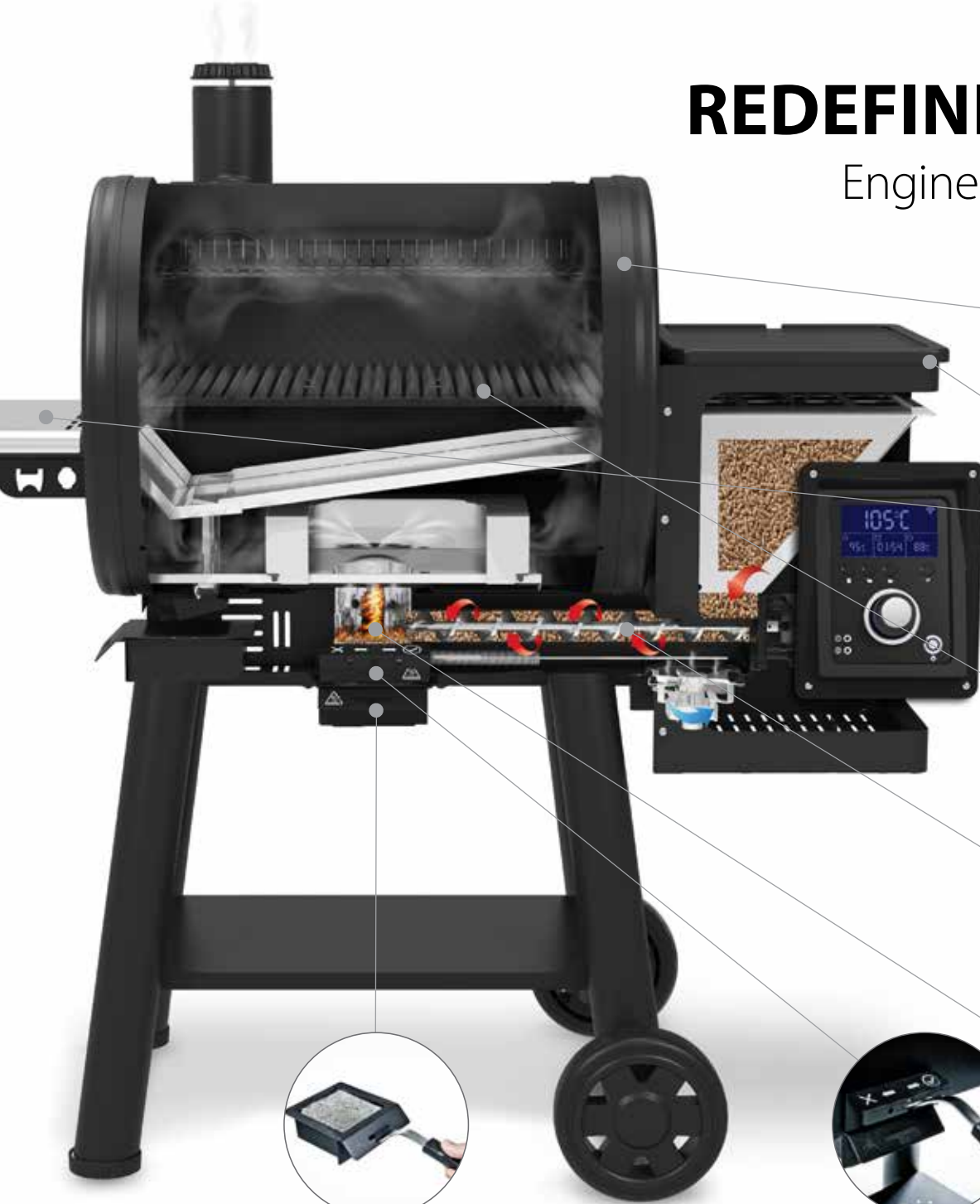
**HEAVY GRIDS
FOR **SEAR**-IOUS
RESULTS**

**PREMIUM
ROTISSERIE
COOKING**

**EXTRA
HEAVY-DUTY
CONSTRUCTION**

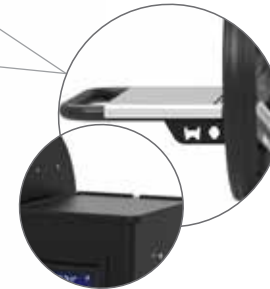
REDEFINING PELLET GRILLING

Engineered for Exceptional Results



Extra Heavy-Duty Construction

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



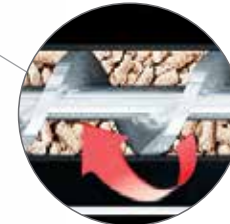
Extra Shelf Space

Stainless steel side shelf and hopper lid provide ample space for all your grilling tools.



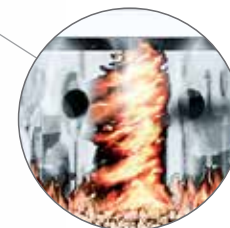
Extra Thick Cast Iron Grids

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
FAVOURITE SMOKEHOUSE RESTAURANT.**



PROFESSIONAL-GRADE

Reversible Cast Iron Cooking Grids



Pointed Side
Steakhouse sear marks

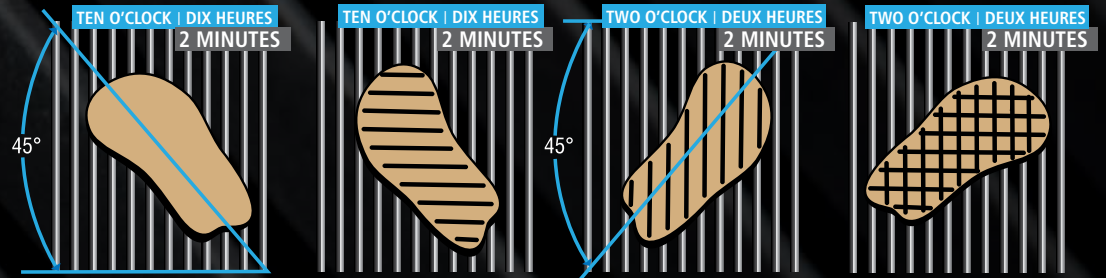


Grooved Side
Bastes in flavour



Locks in Heat
Amazing results

THE PERFECT STEAK
1 INCH THICK | MEDIUM RARE





**THESE PELLETS GRILLS ARE DESIGNED TO
SEAR AT 315 DEGREES. YOU'RE WELCOME.**

YOU'RE IN CONTROL

Pellet Digital Control Display



Smoke



Roast



Grill

Three convenient quick-set buttons

Smoke = 105°C

Roast = 175°C

Grill = 315°C



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 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 steel construction
COOKING GRIDS	Heavy-duty cast iron cooking grids
LID	Double-wall with oven-grade gasket
COOKING AREA	Durable steel cooking chamber
AUGER	Durable 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 20.3 cm wheels
BOTTLE OPENER	Integrated bottle opener on side shelf
FINISH	Durable high-heat paint finish - 600°C



REGAL™ PELLET 500 FEATURES

TOTAL COOK SPACE	5,580 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	4,030 sq cm primary cooking space
ROTISSERIE	Stainless steel spit rod and forks with electric motor
PELLET HOPPER	Steel hopper holds up to 9 kg 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



OPTIONAL FEATURES (SOLD SEPARATELY)

OPTIONAL SHELF	60685 Shelf Kit
OPTIONAL LEGS	60690 Caster Kit



REGAL™ PELLET 400 FEATURES

TOTAL COOK SPACE	4,451 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	3,226 sq cm primary cooking space
ROTISSERIE	Stainless steel spit rod and forks with electric motor
PELLET HOPPER	Steel hopper holds up to 9 kg 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

OPTIONAL FEATURES (SOLD SEPARATELY)

OPTIONAL SHELF	60684 Shelf Kit
OPTIONAL LEGS	60690 Caster Kit



PROTECT YOUR INVESTMENT

Premium Exact-Fit Covers



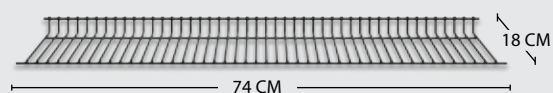
ITEM	MODELS
67069	REGAL™ PELLET 500
67065	REGAL™ PELLET 400

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 (scratch) closures for a superior fit. Blue accent stitching adds style to the extra reinforced seams. Molded rubber handles make the cover easy to remove.

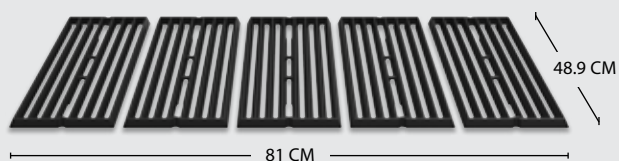


REGAL™ PELLET 500 | 5,292.9 SQ-CM TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 1,332 SQ-CM

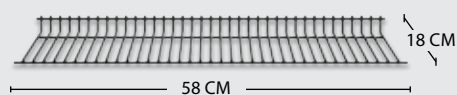


CAST IRON COOKING GRIDS - 3,960.90 SQ-CM

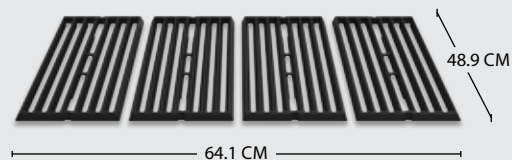


REGAL™ PELLET 400 | 4,178.5 SQ-CM TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 1,044 SQ-CM



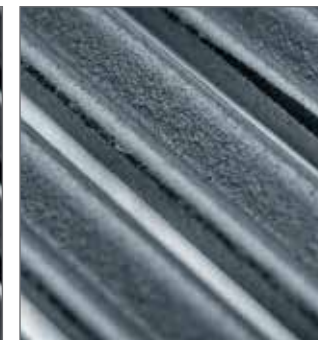
CAST IRON COOKING GRIDS - 3,134.5 SQ-CM



CAST IRON GRIDS



LOCKS IN THE HEAT



EXTRA HEAVY-DUTY CONSTRUCTION



RETAINS THE HEAT



LARGE WHEELS FOR EASY MOVEMENT



LEVELING FEET



LARGE 10KG PELLET HOPPER



TWO INTEGRATED MEAT PROBES



REMOVABLE DRIP TRAY



REMOVABLE ASH COLLECTOR



VARIABLE SPEED FAN



BURN POT AGITATOR



STAINLESS STEEL ROTISSERIE KIT



DURABLE AUGER WITH HEAVY-DUTY MOTOR



7.5 CM STAINLESS STEEL BURN POT



GRILL MORE

THE ESSENTIALS

11239 | EXACT FIT GRIDDLE



60685 | SHELF KIT - REGAL PELLET 500

60684 | SHELF KIT - REGAL PELLET 400

MATERIAL	Solid steel construction
DESIGN	Folds down for storage and features tool hooks
DIMENSIONS	60685 - 26.7cm x 76.2cm x 5.1cm 60684 - 26.7cm x 58.4cm x 5.1cm



60690 | CASTER KIT

MATERIAL	Solid steel construction
DESIGN	Caster Kit for Pellet and Smoke series grills
DIMENSIONS	66 cm x 17.78 cm x 12.7cm



65900 | BRUSH - SCRAPER KIT - PELLET

MATERIAL	Stainless steel
DESIGN	Resin handles with embossed Broil King® logo
FEATURES	Dust pan, sweeping brush and 2 durable stainless steel scrapers



61900 | THERMOMETER - REPLACEMENT PROBES

MATERIAL	Stainless probes
DESIGN	Set of two plug-in probes with coloured tips
DIMENSIONS	4 ft wire



BETTER FUEL FOR BETTER FLAVOUR

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 flavour. 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 flavour.

63930 | SMOKE MASTER'S BLEND

63939 | GRILLER'S SELECT BLEND

63920 | HICKORY PELLETS

63921 | MESQUITE PELLETS

63923 | APPLE PELLETS



DESIGN Varying smoke intensities in 5 popular blends

DIMENSIONS 9kg bag with zipper seal

63946 | PELLET SCOOP

MATERIAL Stainless steel, resin handle

DESIGN Slotted-hole design to sift out dust

DIMENSIONS 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 flavours. 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 American southern smokehouse aroma with spicy and tangy undertones. Mesquite pellets add exceptional flavour 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 flavour is mild and fruity with a subtle sweetness. Try with pork, poultry, hearty vegetables and pizza.

ITEM # 63923





Broil King®
Great Barbecues Every Time