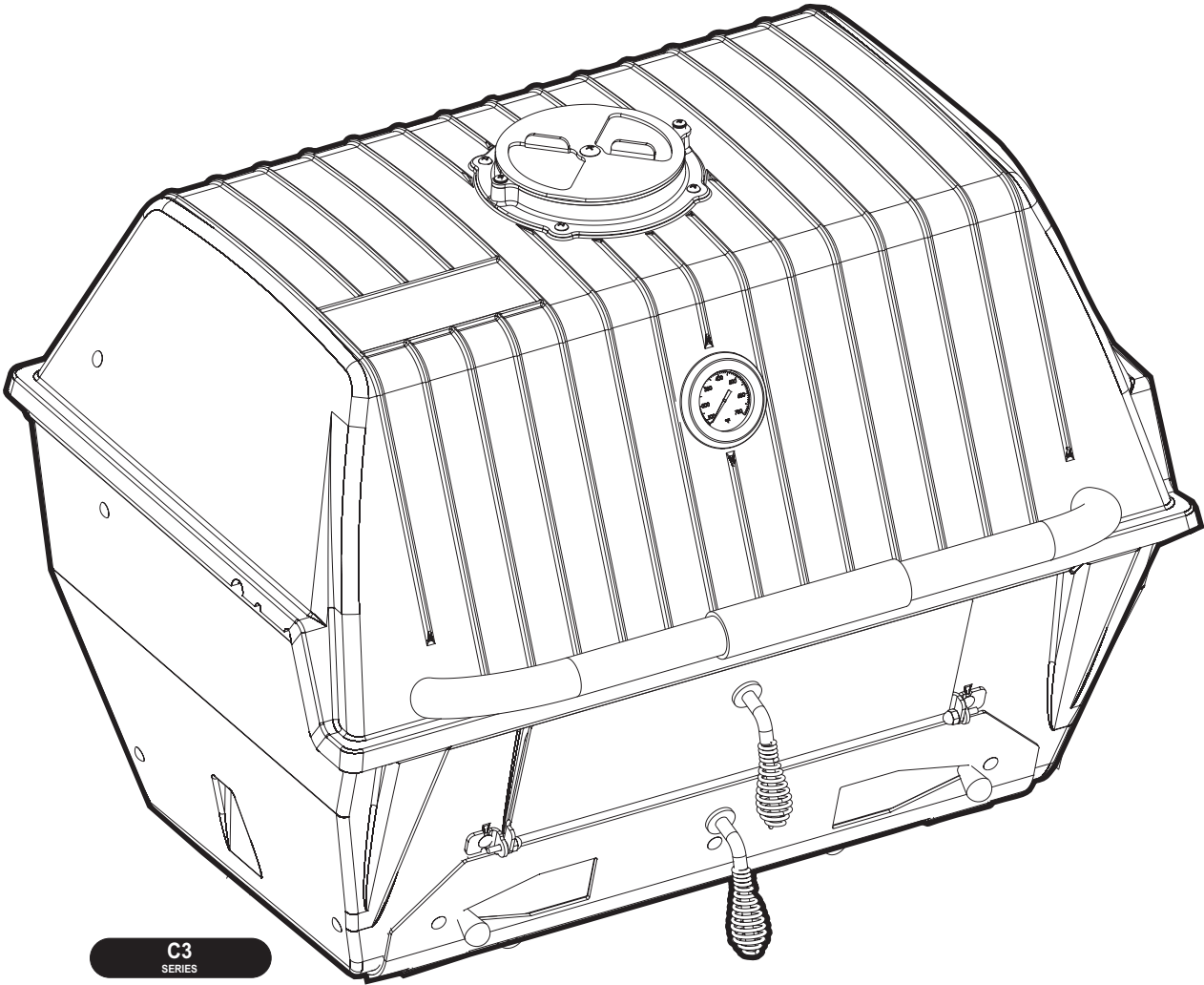


**BROILMASTER®**  
PREMIUM GRILLS

**INDEPENDENCE**

CHARCOAL GRILL



**C3-1**  
**C3 GRILL HEAD**

# IMPORTANT INFORMATION

## IMPORTANT

This manual should be read thoroughly by the installer and by anyone who will use or maintain the grill.

**Installer** - Write the model number, serial number, and date of installation in the manual. If available, attach a copy of the receipt. Leave this manual with the grill owner.

**Grill Owner** - Read and retain this manual. It contains instructions on using and maintaining your grill, plus information on ordering replacement parts. Attach a copy of your receipt to this manual. Your receipt established the proof of purchase required for warranty replacement parts.

## ⚠ WARNING

Follow the instruction in this manual for proper installation and maintenance of the grill. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. For assistance or additional information consult a qualified installer, service agency or the gas supplier.

## ⚠ WARNING: FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance.

## ⚠ CAUTION:

Parts may have sharp edges. Wear leather work gloves and handle parts carefully during unpacking, assembly and installation.

Thank you for purchasing a Independence Charcoal Grill.

Welcome to the beauty, durability, and prestige of an Independence Charcoal Grill by Broilmaster. With award-winning excellence built into every feature and durability that surpasses other Premium charcoal grills, Broilmaster has manufactured the ultimate grills for discriminating outdoor chefs for over 30 years.

At Broilmaster, we continually strive to enhance the performance and quality of our products for your grilling enjoyment. Every effort will be made to ensure that Broilmaster continues to be your choice as the Premium grill of the future.

Visit [www.broilmaster.com](http://www.broilmaster.com) and click on the Hall of Fame to see a sampling of our long-time customers. We hope you enjoy years of great meals prepared on your Broilmaster. And we hope to add your photo to the Hall of Fame one day.

# Thank You!

**BROILMASTER**  
is a registered trademark of

**Empire Comfort Systems, Inc.**  
Belleville, Illinois

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You have chosen the finest grill for your outdoor cooking pleasure.

Please take time to read this entire manual before assembling your Premium Broilmaster Grill.

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# ASSEMBLY INSTRUCTIONS

### Before You Begin

Compare the parts in the box to the parts list provided in this manual. If any are missing, contact your Broilmaster dealer before beginning assembly.

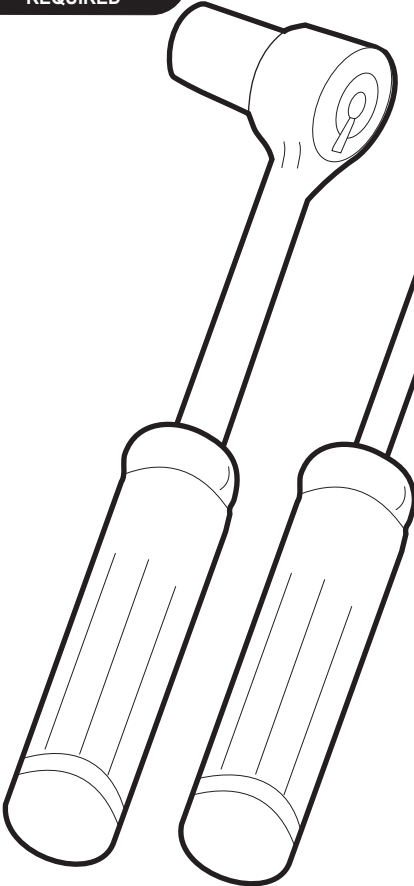
All Broilmaster grills require some assembly. For the best results, follow the step-by-step instructions.

If you purchased an accessory with your Broilmaster, follow the instructions provided.

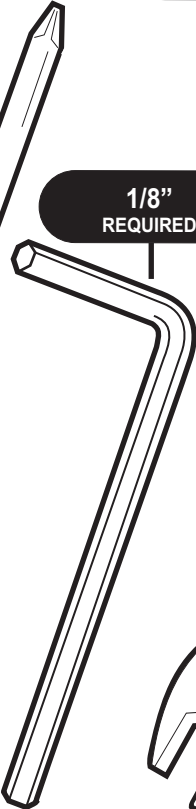


**CAUTION:**  
Parts may have sharp edges. For your safety wear leather work gloves and handle parts carefully during unpacking and assembly.

**3/8" and 7/16"  
REQUIRED**

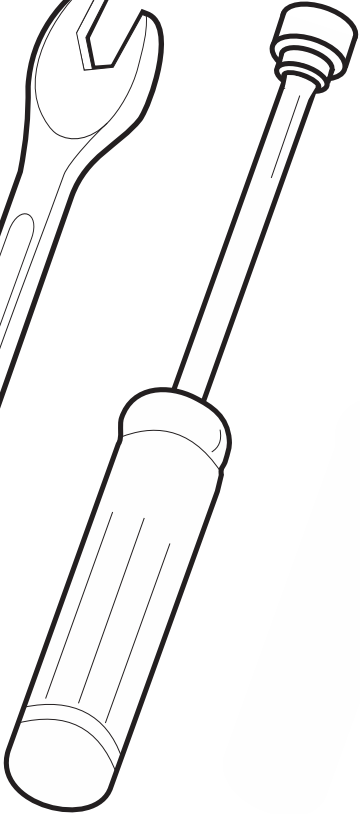
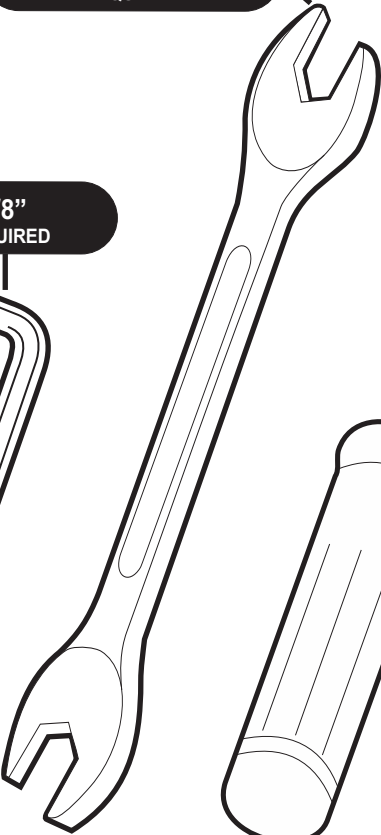


**3/8", and 7/16"  
REQUIRED**



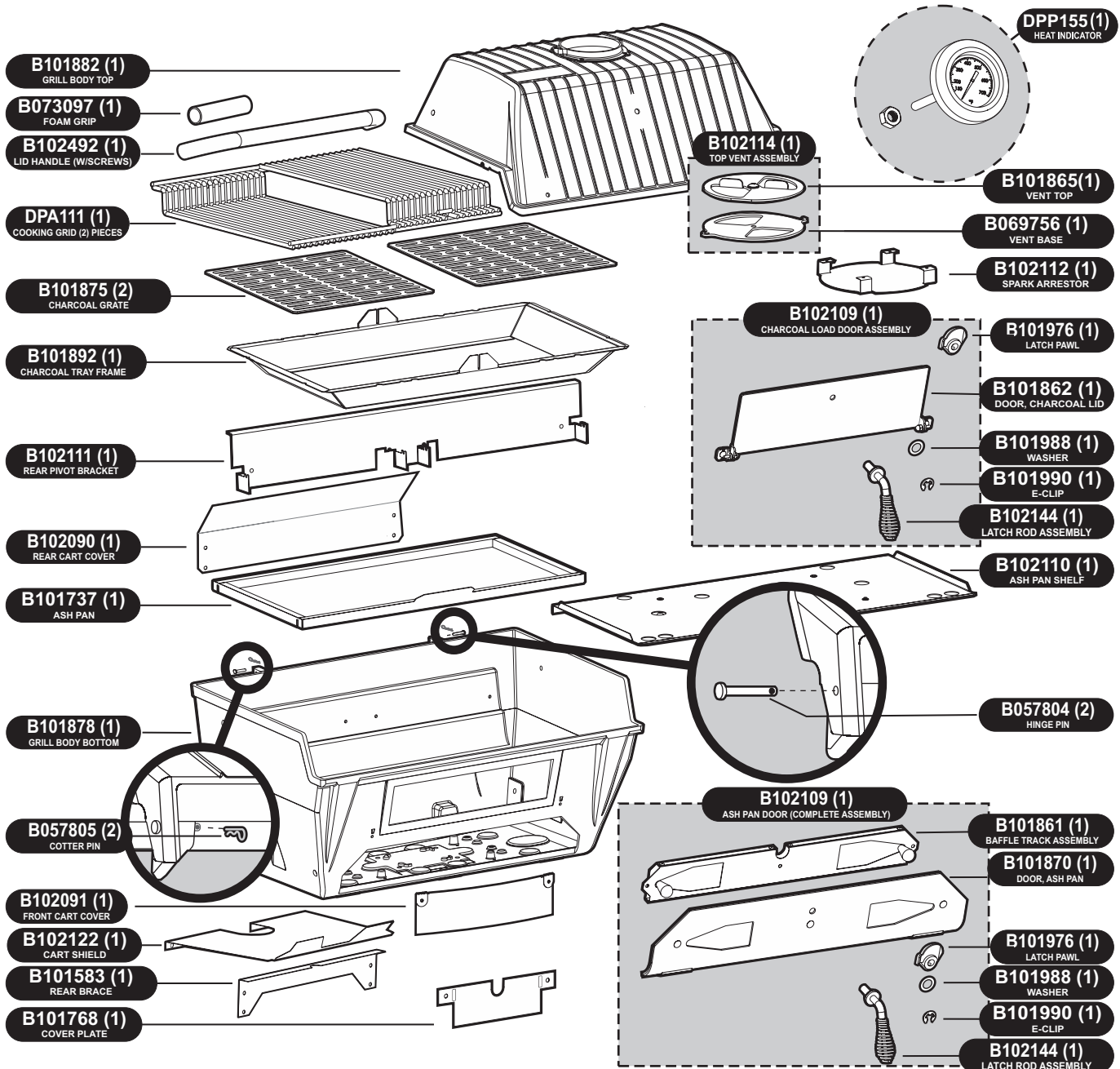
**1/8"  
REQUIRED**

**5/16"  
REQUIRED**

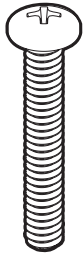
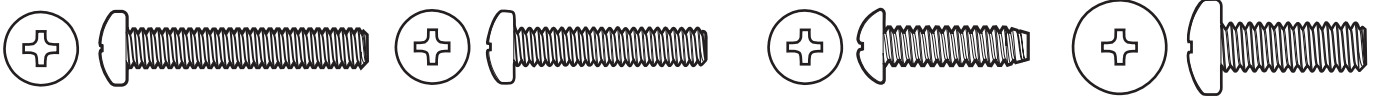


**TOOLS  
REQUIRED**

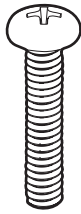
# C3 SERIES PARTS DIAGRAM



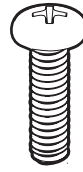
# GRILL HEAD HARDWARE PACK - B102165



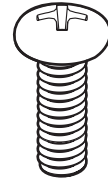
PHILLIPS PAN HEAD SCREW,  
SS, 10-24 X 1-1/4  
B102117  
(2)



PHILLIPS PAN HEAD SCREW,  
SS, 10-24 X 1  
B073978  
(2)



PHILLIPS PAN HEAD SCREW,  
SS, 10-16 X 3/4  
B100563  
(4)



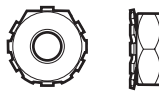
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B072217  
(1)



HEX NUT,  
SS, 1/4-20  
B076331  
(2)



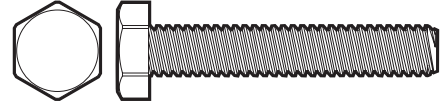
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SS, 10-24  
R4021  
(2)



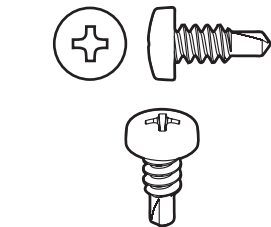
KEPS NUT,  
SS, 10-24  
B073967  
(6)



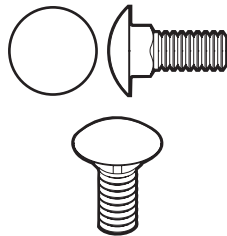
SPACER  
B662325  
(1)



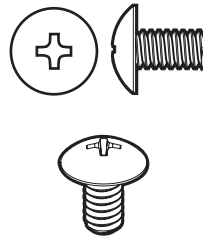
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SS, 1/4-20 X 1-1/2  
B102098  
(4)



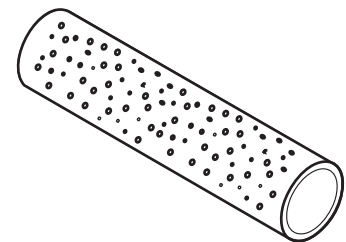
SELF-DRILLING  
PHILLIPS PAN HEAD SCREW,  
SS, 10-16 X 1/2  
R4059  
(2)



CARRIAGE BOLT  
SS, 10-24 X 1/2  
B101770  
(2)



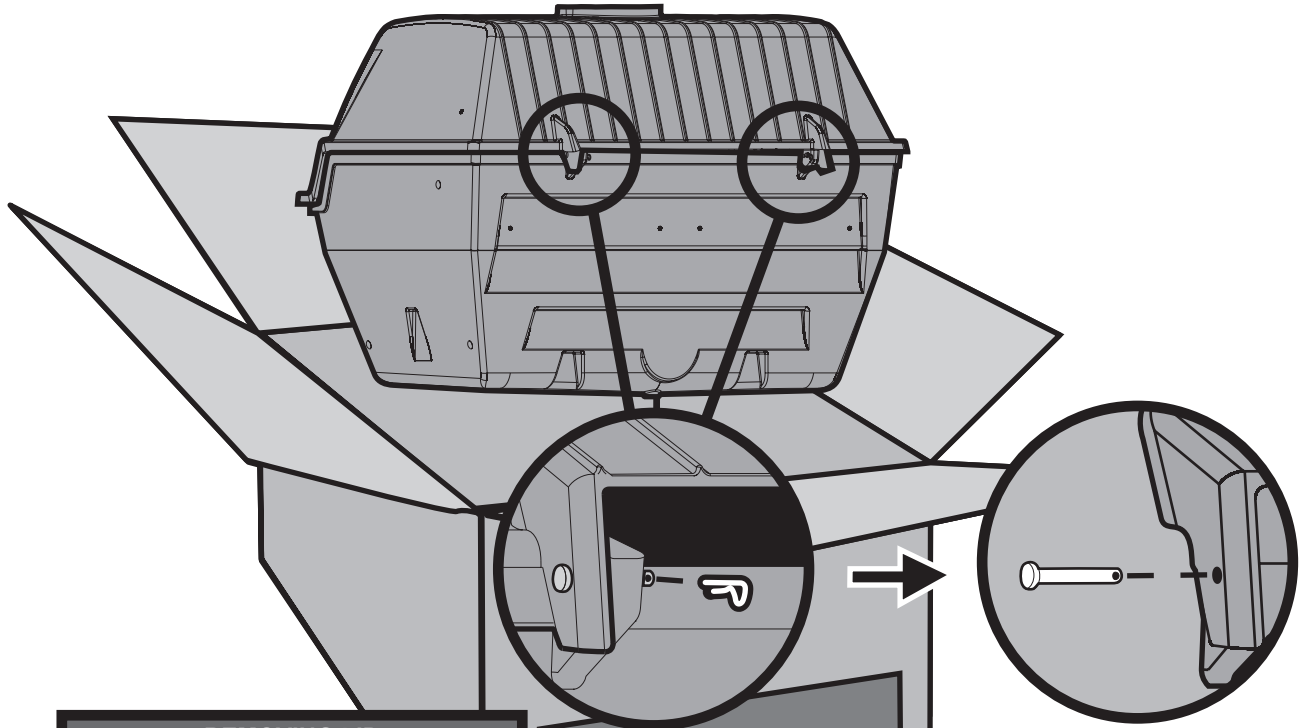
TRUSS-HEAD SCREW  
SS, 10-24 X 3/8  
B100130  
(4)



FOAM GRIP  
B073097  
(1)

Standard hardware items such as bolts, screws, washers, and nuts can be purchased at your local hardware store. Do not order individual pieces of standard hardware. A replacement hardware pack may be ordered using the hardware pack part number at the top of the page.

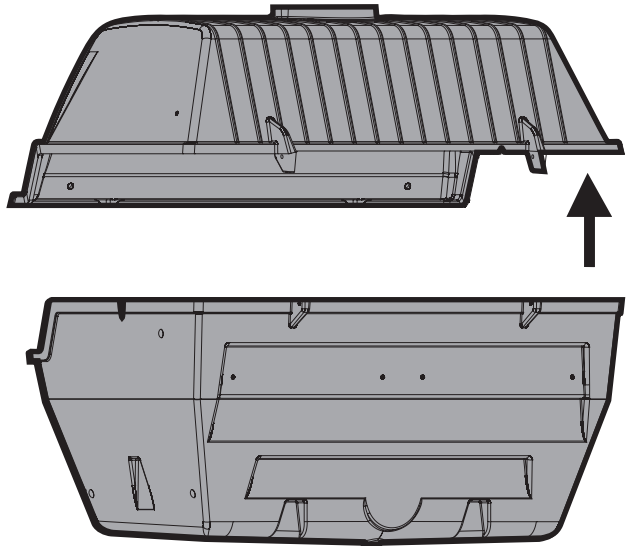
# UNPACK AND REMOVE LID



**REMOVING LID**  
To ease assembly, remove Grill Lid. Remove the two Pins and Clips at the rear of the Grill Lid and set aside. After Pins and Lid have been removed, remove the contents from inside the Grill.

**BROILMASTER  
PREMIUM GRILLS**

Prior to assembling Grill Head assemble Cart or Post mounting first. Follow Mounting instructions provided with your Broilmaster Cart or Post.

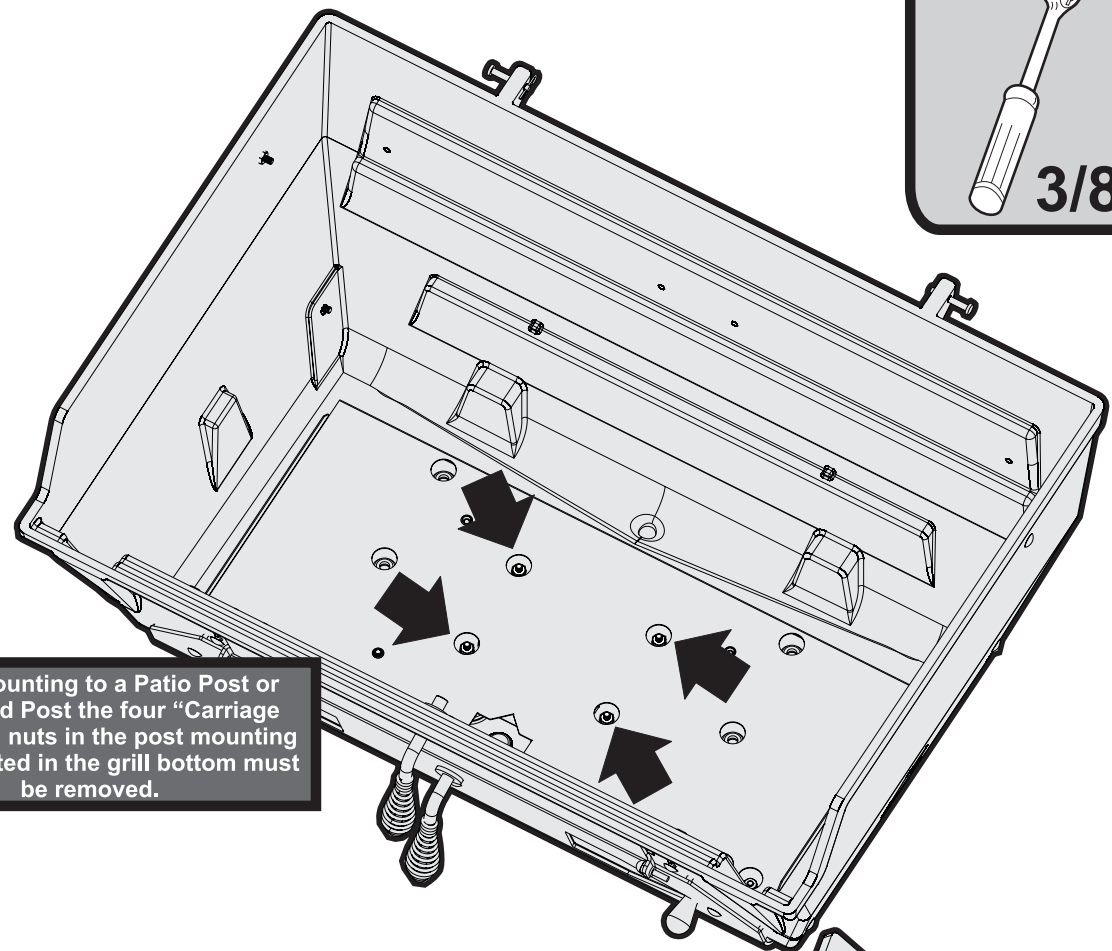




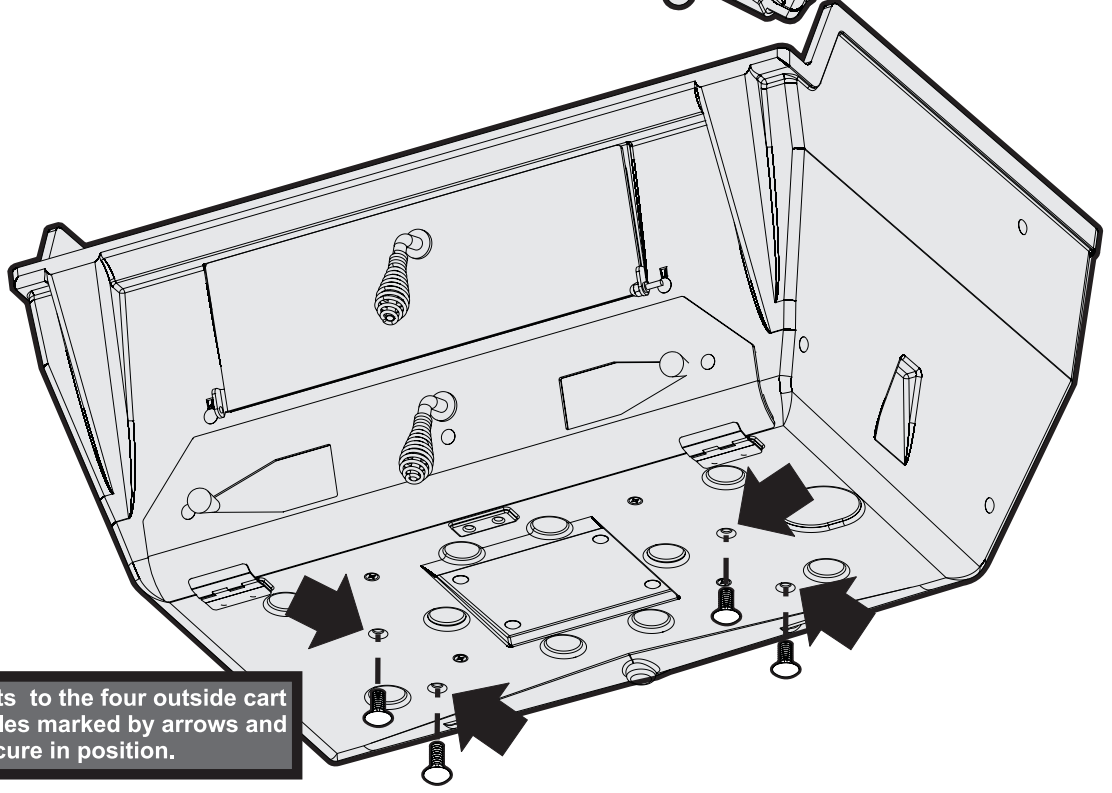
# RELOCATE CARRIAGE BOLTS (POST INSTALL ONLY)



When mounting to a Patio Post or In-Ground Post the four "Carriage Bolts" and nuts in the post mounting holes located in the grill bottom must be removed.

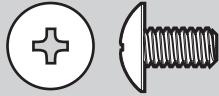


Relocate bolts to the four outside cart mounting holes marked by arrows and secure in position.

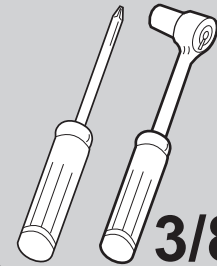
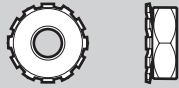


# REAR SUPPORT BRACKET PLACEMENT

PHILLIPS TRUSS HEAD SCREW,  
SS, 10-24 X 3/8  
B100130 (4)

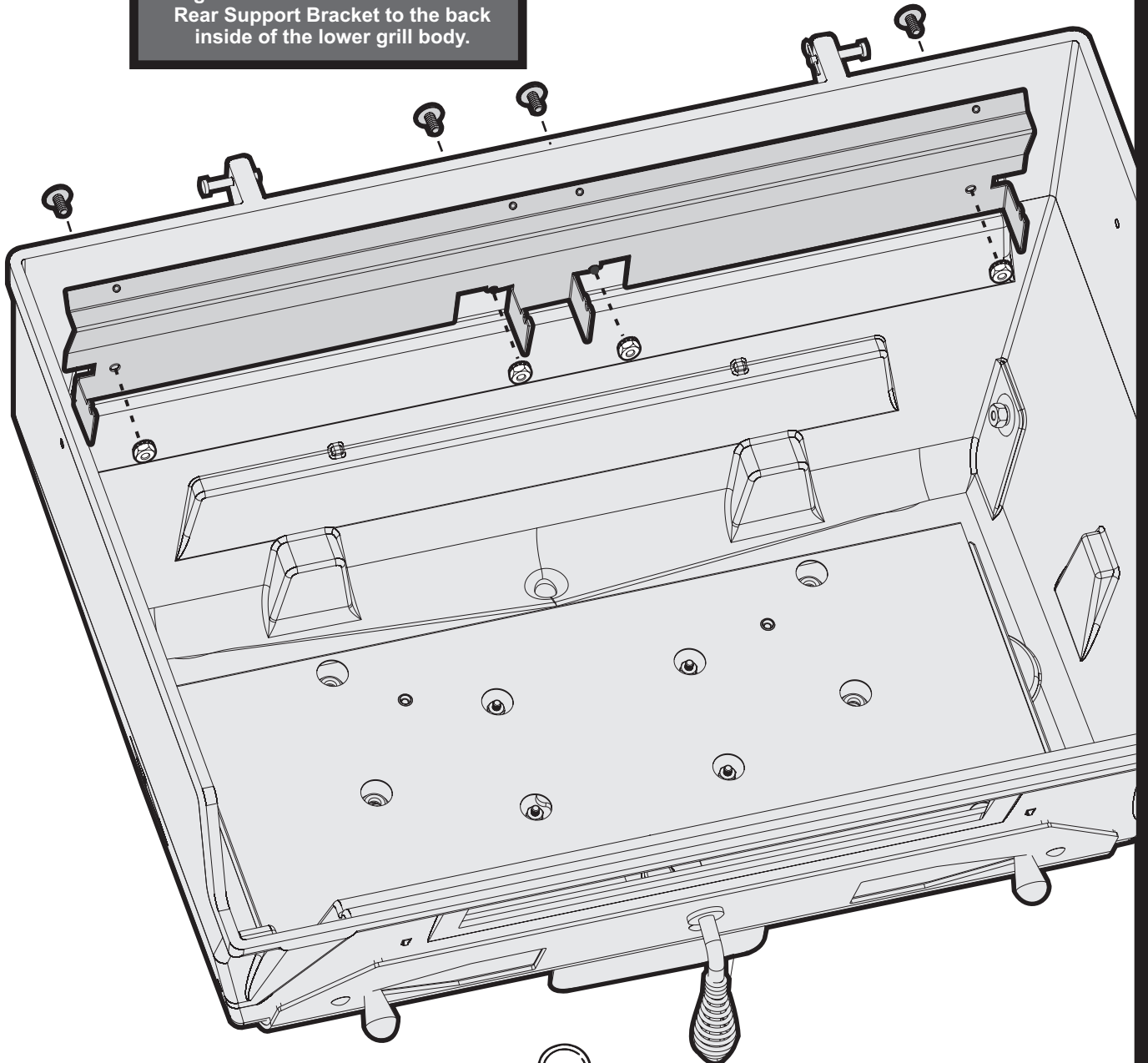


KEPS NUT,  
SS, 10-24  
B073967(4)



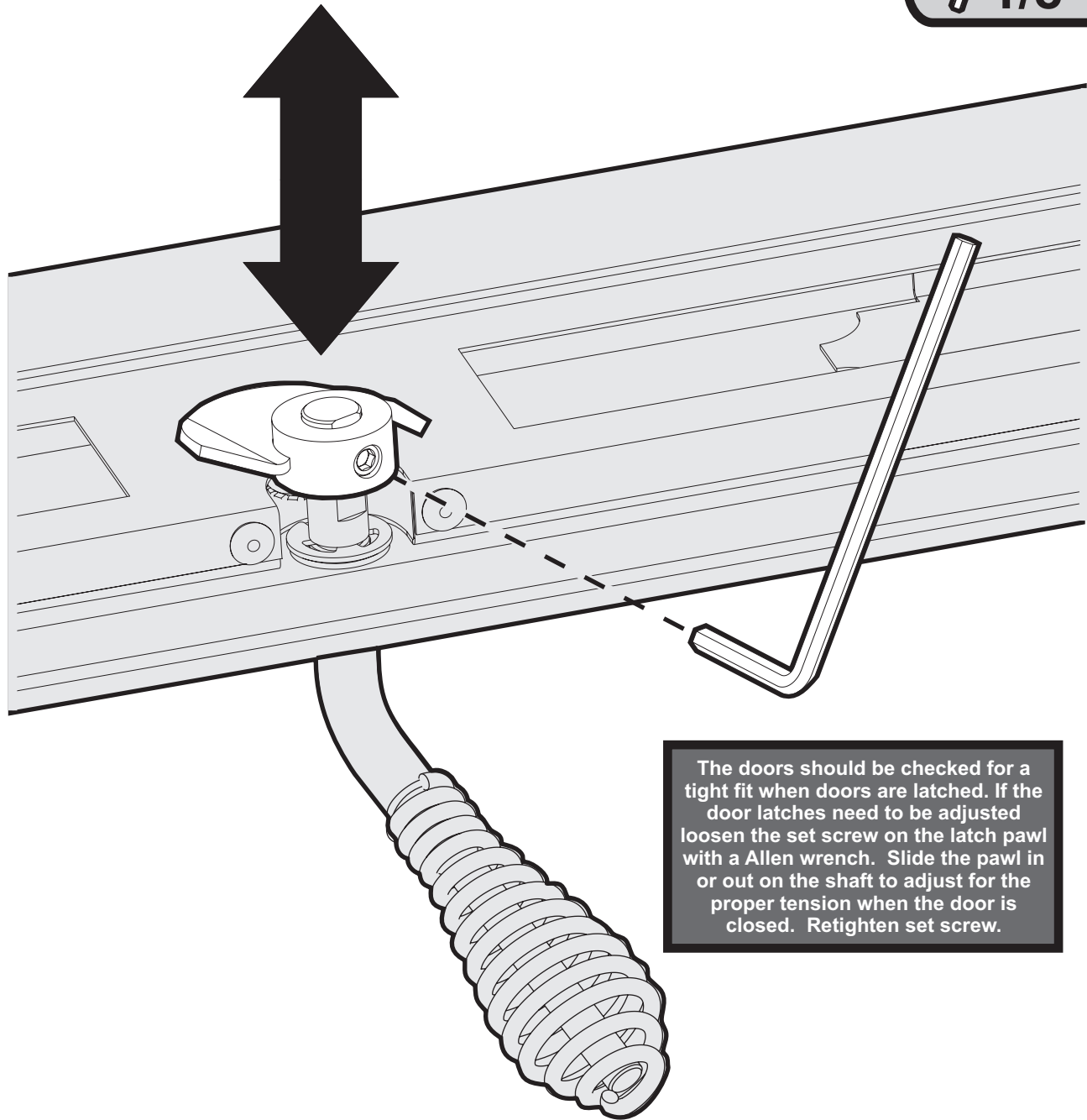
3/8"

Align the four holes and attach the  
Rear Support Bracket to the back  
inside of the lower grill body.



Note: If Side Shelf Accessory was  
purchased install at this time.  
Follow Side Shelf instructions.

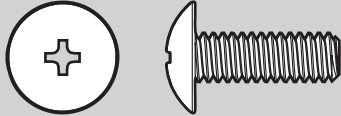
## ADJUSTING DOOR LATCHES



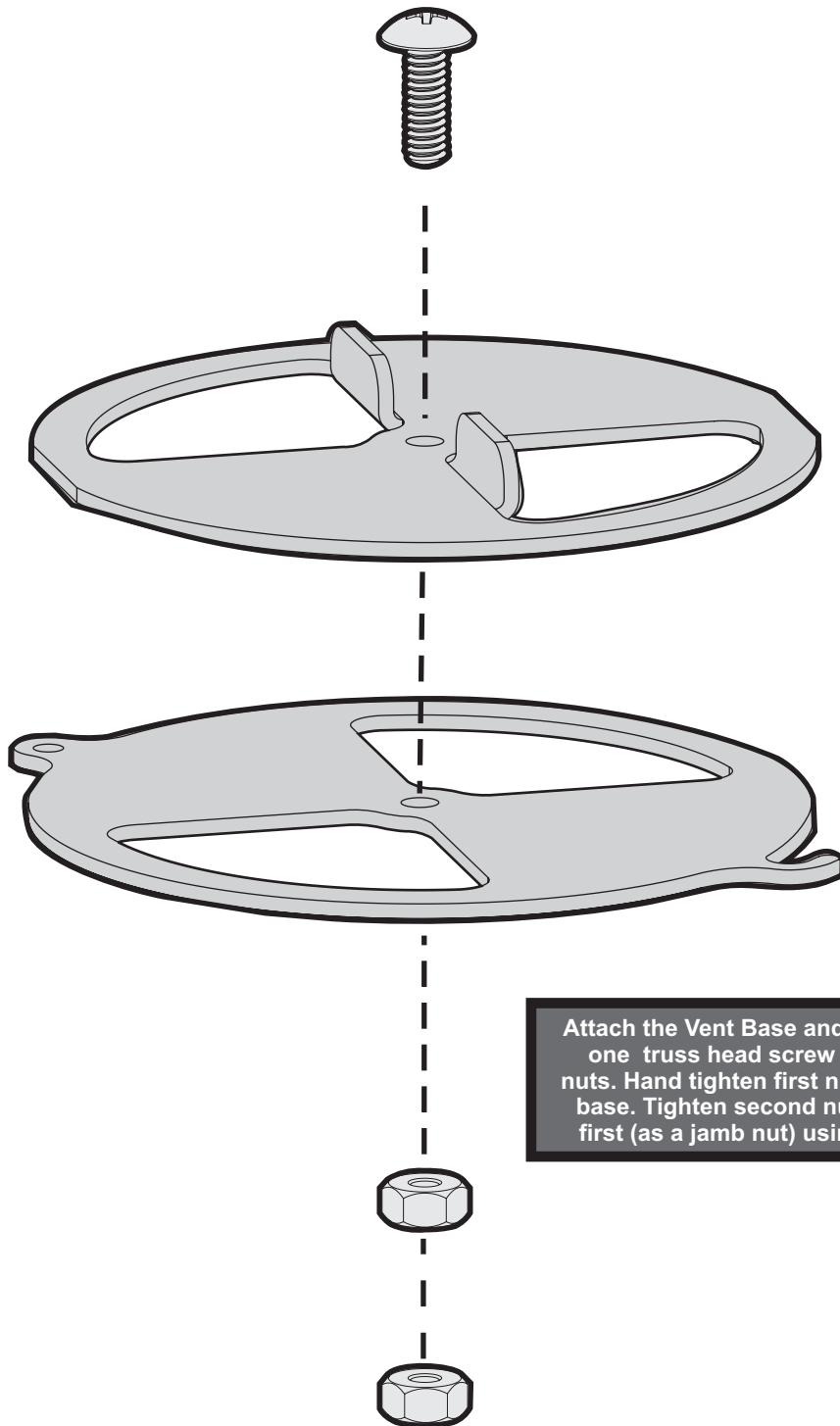
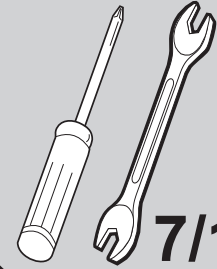
The doors should be checked for a tight fit when doors are latched. If the door latches need to be adjusted loosen the set screw on the latch pawl with a Allen wrench. Slide the pawl in or out on the shaft to adjust for the proper tension when the door is closed. Retighten set screw.

# ATTACH TOP SMOKE VENT ASSEMBLY

PHILLIPS PAN HEAD SCREW,  
SS, 1/4-20 X 3/4  
B072217(1)



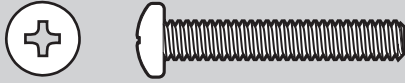
HEX NUT,  
SS, 1/4-20  
B076331 (2)



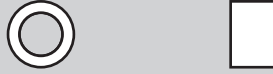
Attach the Vent Base and Vent Top with one truss head screw and two hex nuts. Hand tighten first nut against vent base. Tighten second nut against the first (as a jamb nut) using a wrench.

# ATTACH TOP SMOKE VENT ASSEMBLY

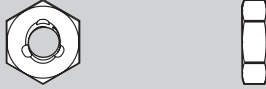
PHILLIPS PAN HEAD SCREW,  
SS,10-24 X 1-1/4  
B102117(2)



SPACER  
B662325(1)

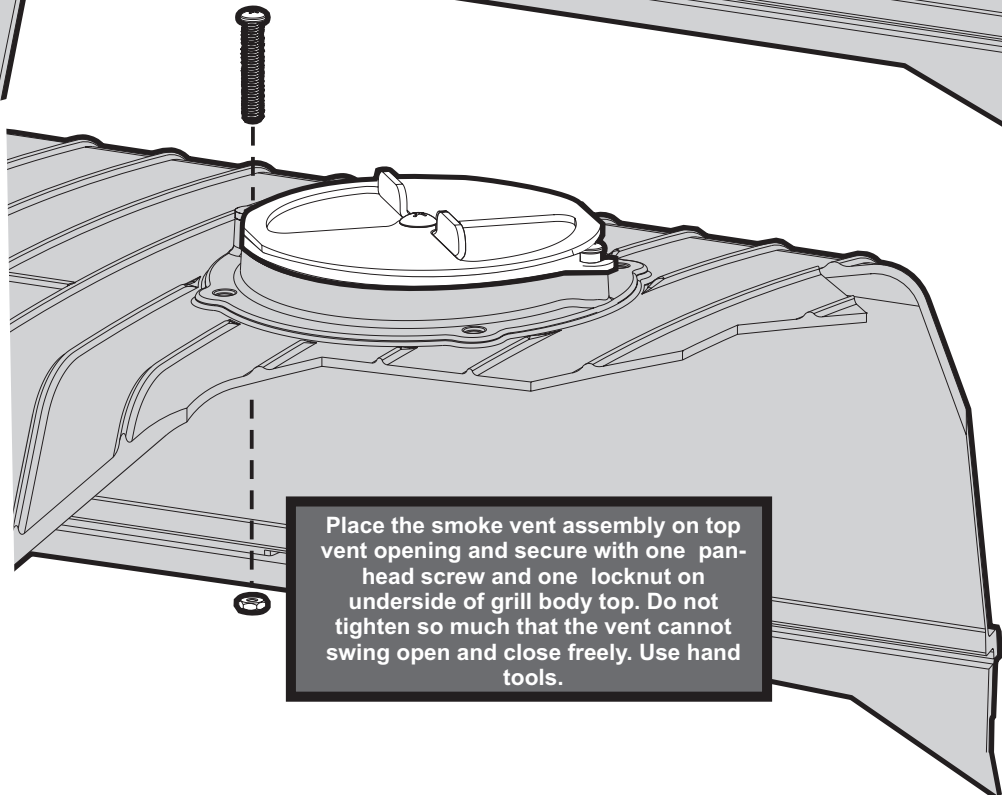
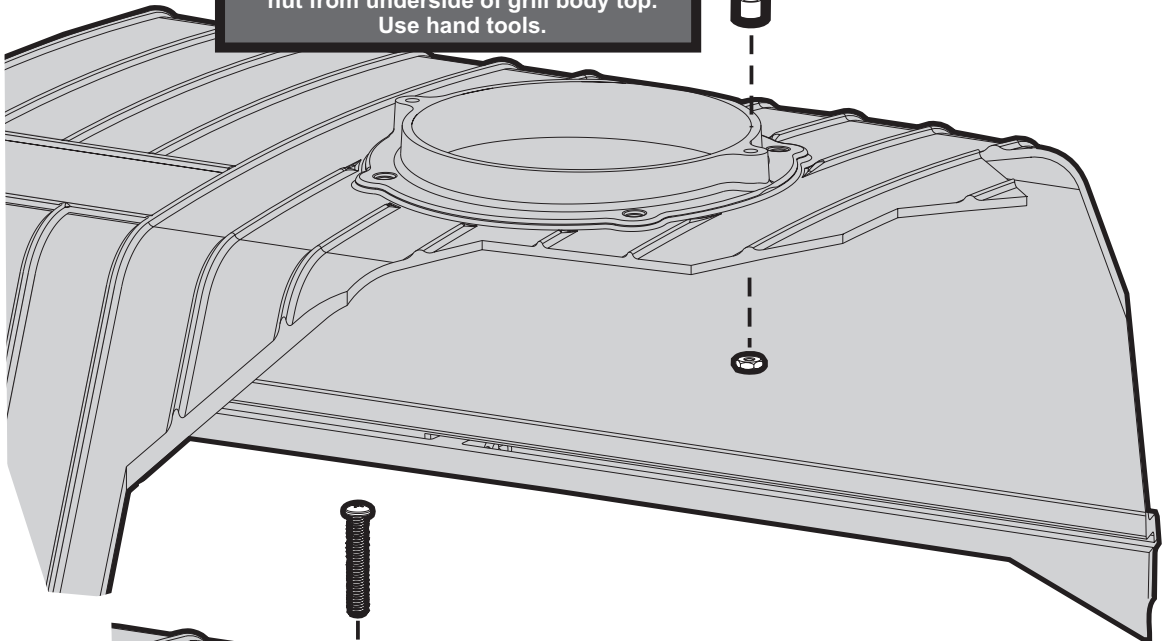


HEX LOCKNUT,  
SS,10-24  
R4021(2)



3/8"

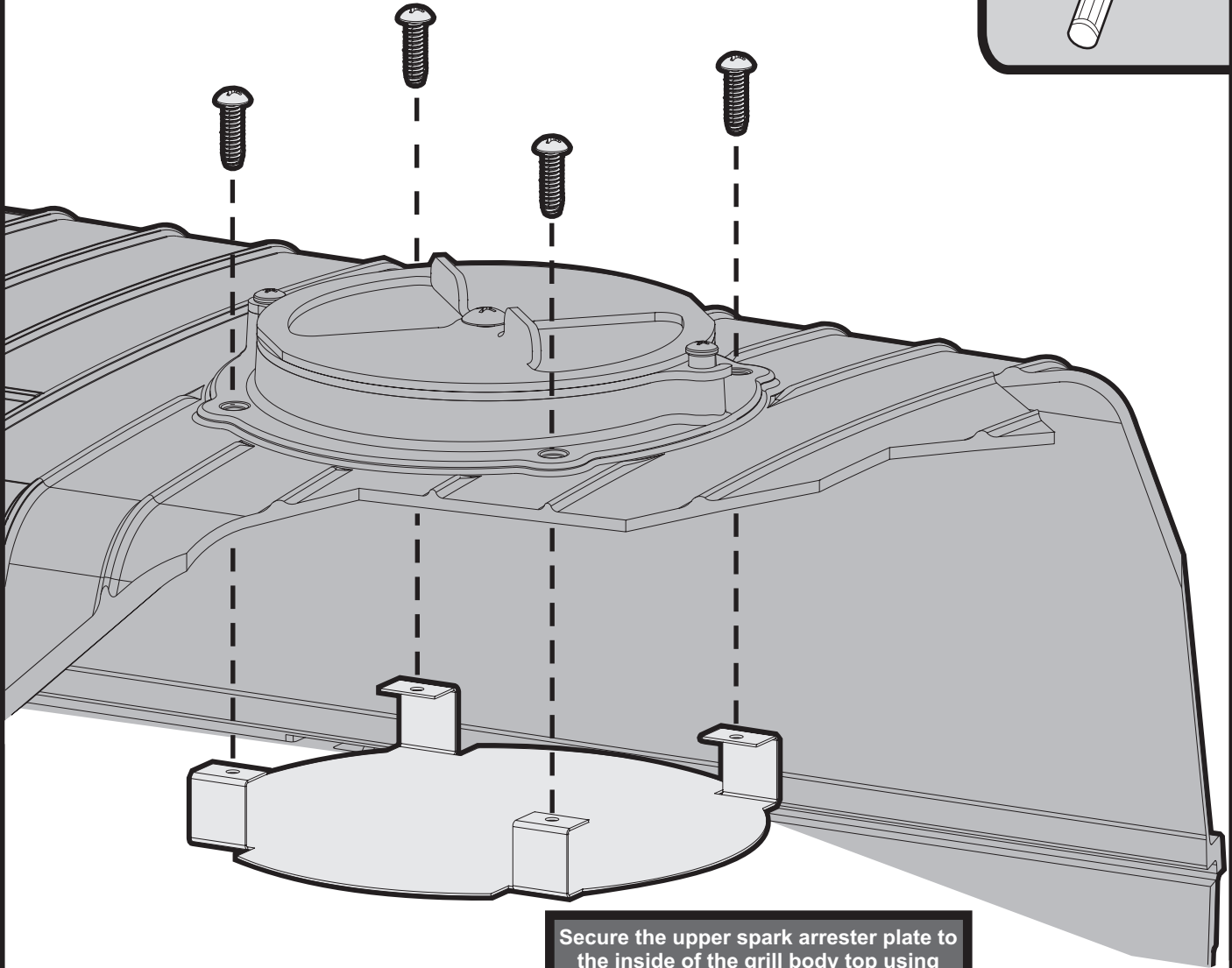
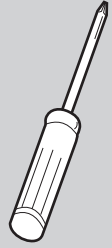
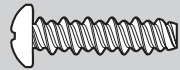
Attach vent stop using one pan-head screw and spacer on the right side of the top vent opening. Tighten with lock nut from underside of grill body top. Use hand tools.



Place the smoke vent assembly on top vent opening and secure with one pan-head screw and one locknut on underside of grill body top. Do not tighten so much that the vent cannot swing open and close freely. Use hand tools.

# ATTACH UPPER SPARK ARRESTER PLATE

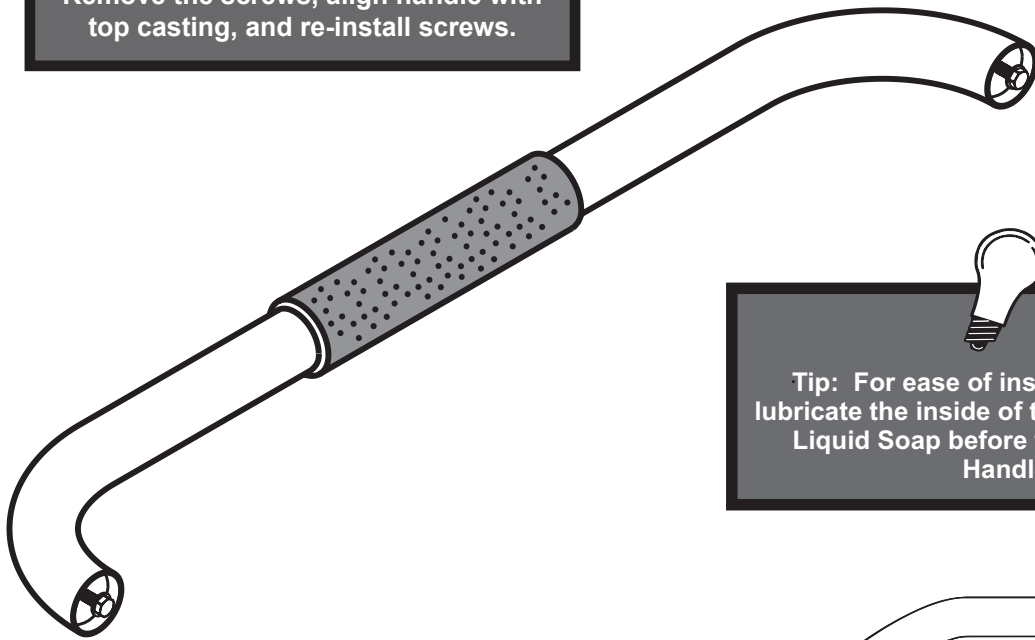
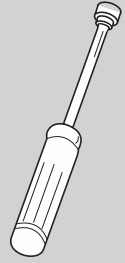
PHILLIPS PAN HEAD SCREW,  
SS, 10-16 X 3/4  
B100563(4)



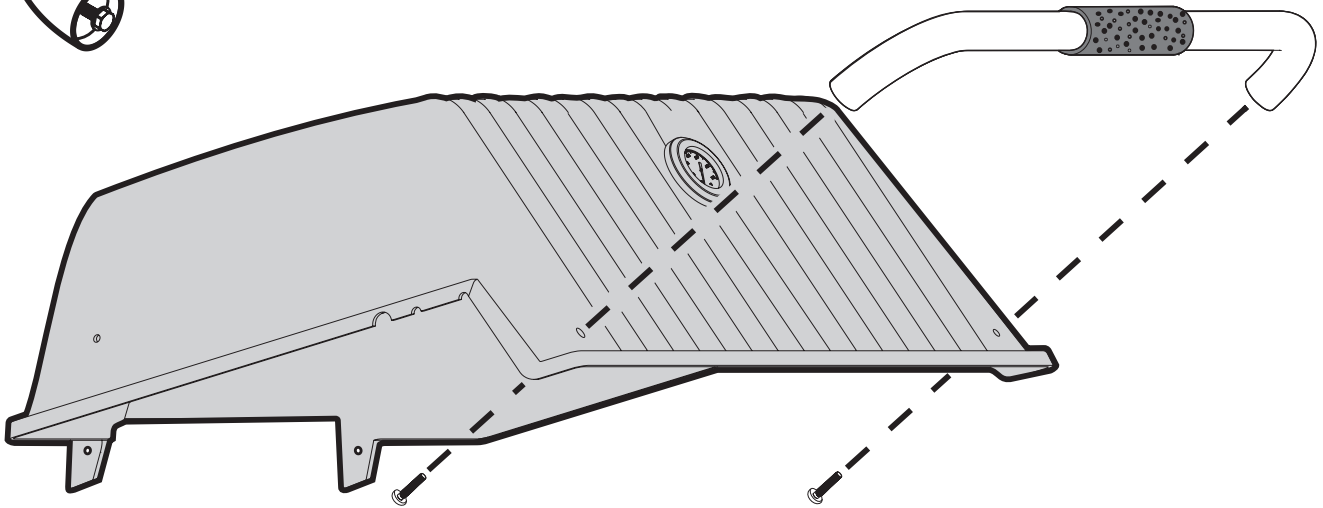
Secure the upper spark arrester plate to the inside of the grill body top using four screws.

# HANDLE INSTALLATION

Handle is shipped with screws installed. Remove the screws, align handle with top casting, and re-install screws.



**Tip:** For ease of installation, lightly lubricate the inside of the Foam Grip with Liquid Soap before twisting it on to Handle.

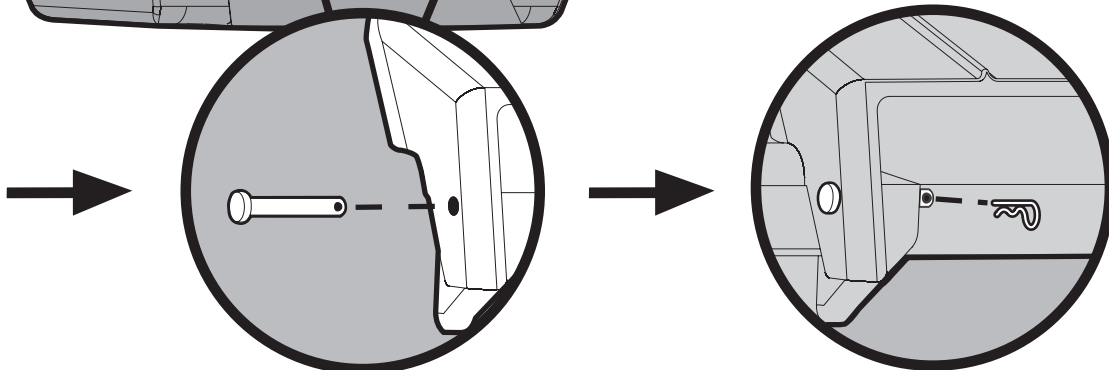
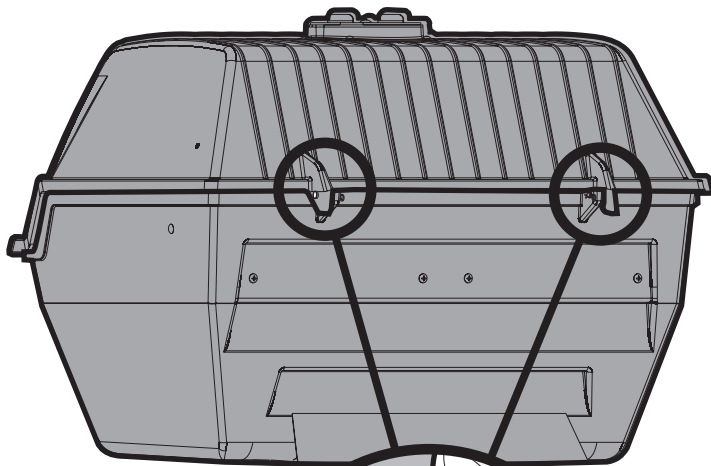
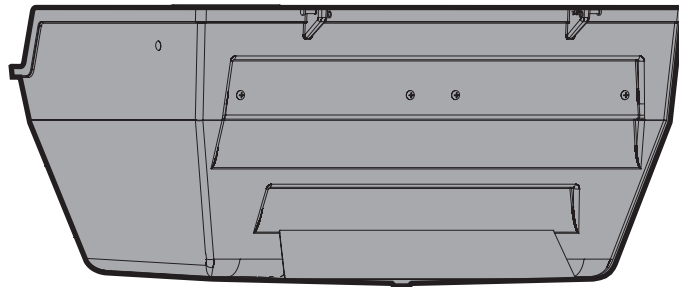
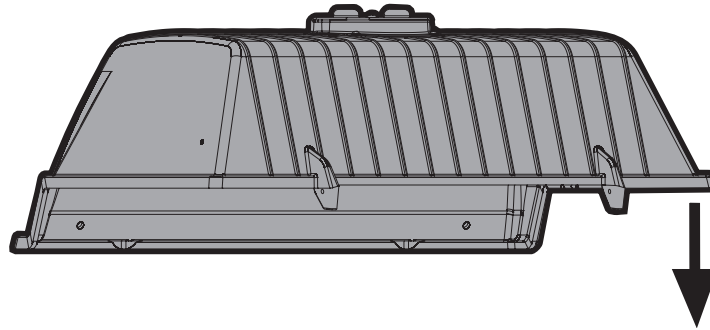


# REINSTALL LID

HINGE PIN,  
(FROM PREVIOUS STEPS)  
B057804 (2)

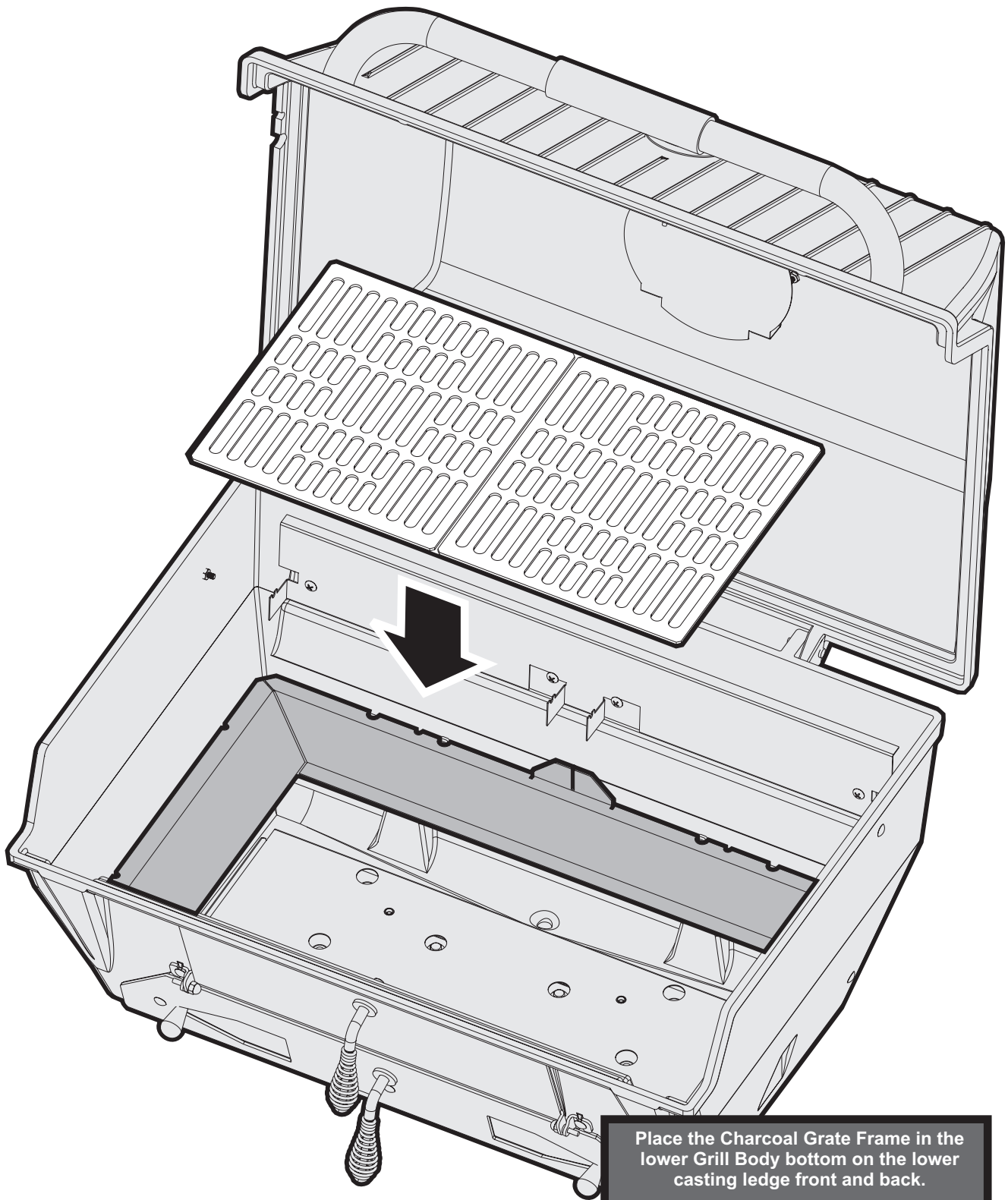


COTTER PIN,  
(FROM PREVIOUS STEPS)  
B057805 (2)





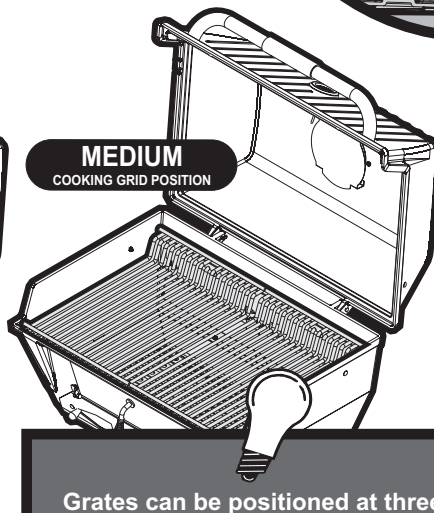
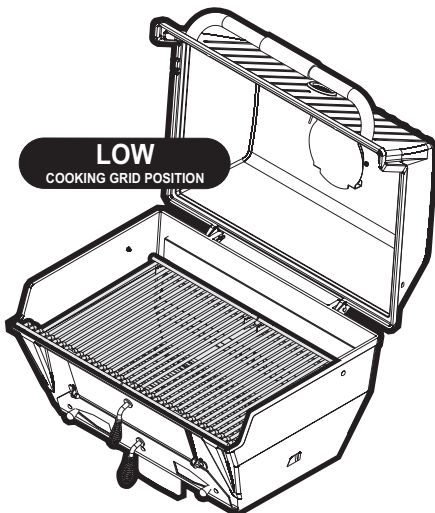
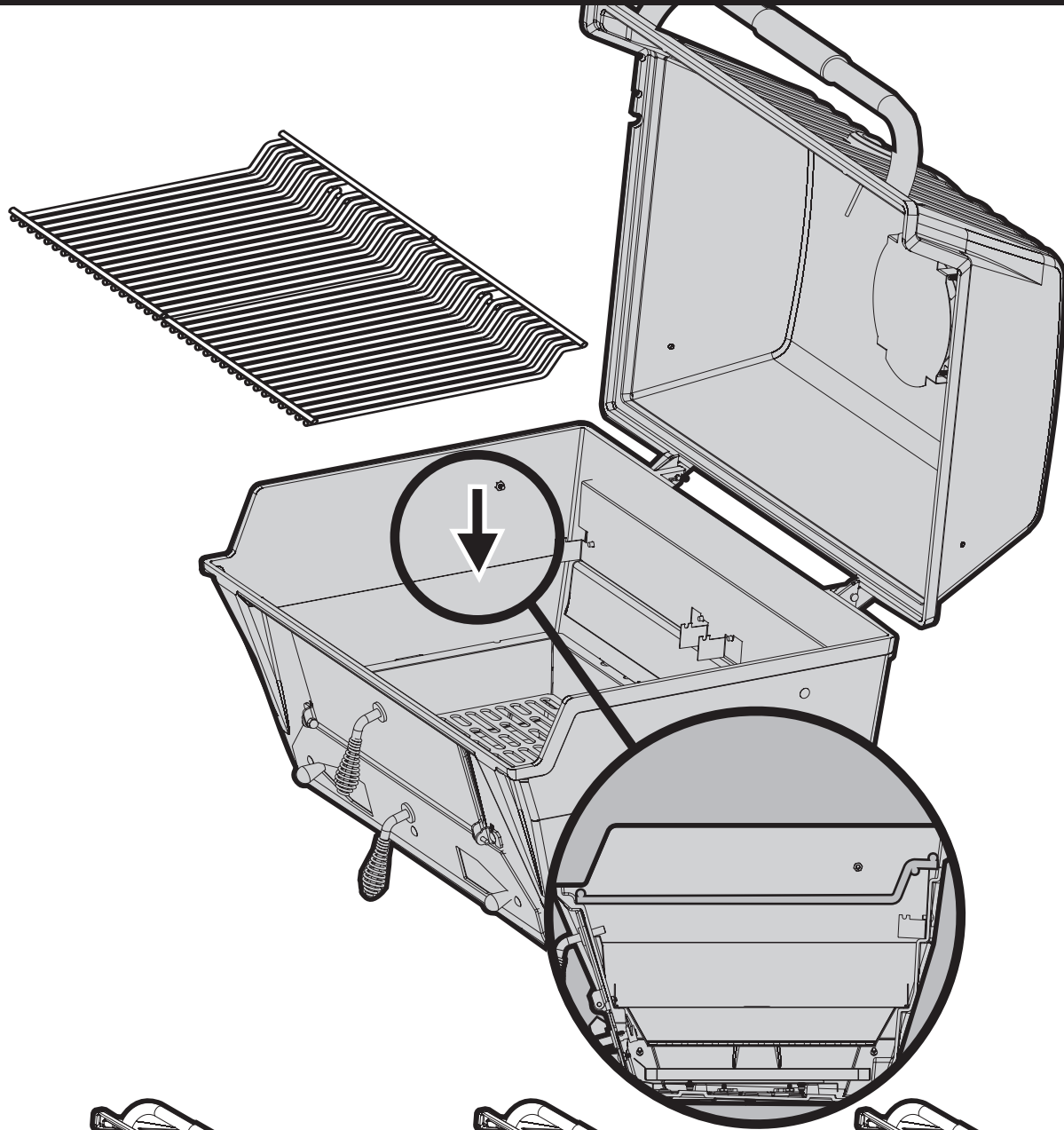
## INSTALL CHARCOAL GRATES



Place the Charcoal Grate Frame in the lower Grill Body bottom on the lower casting ledge front and back.

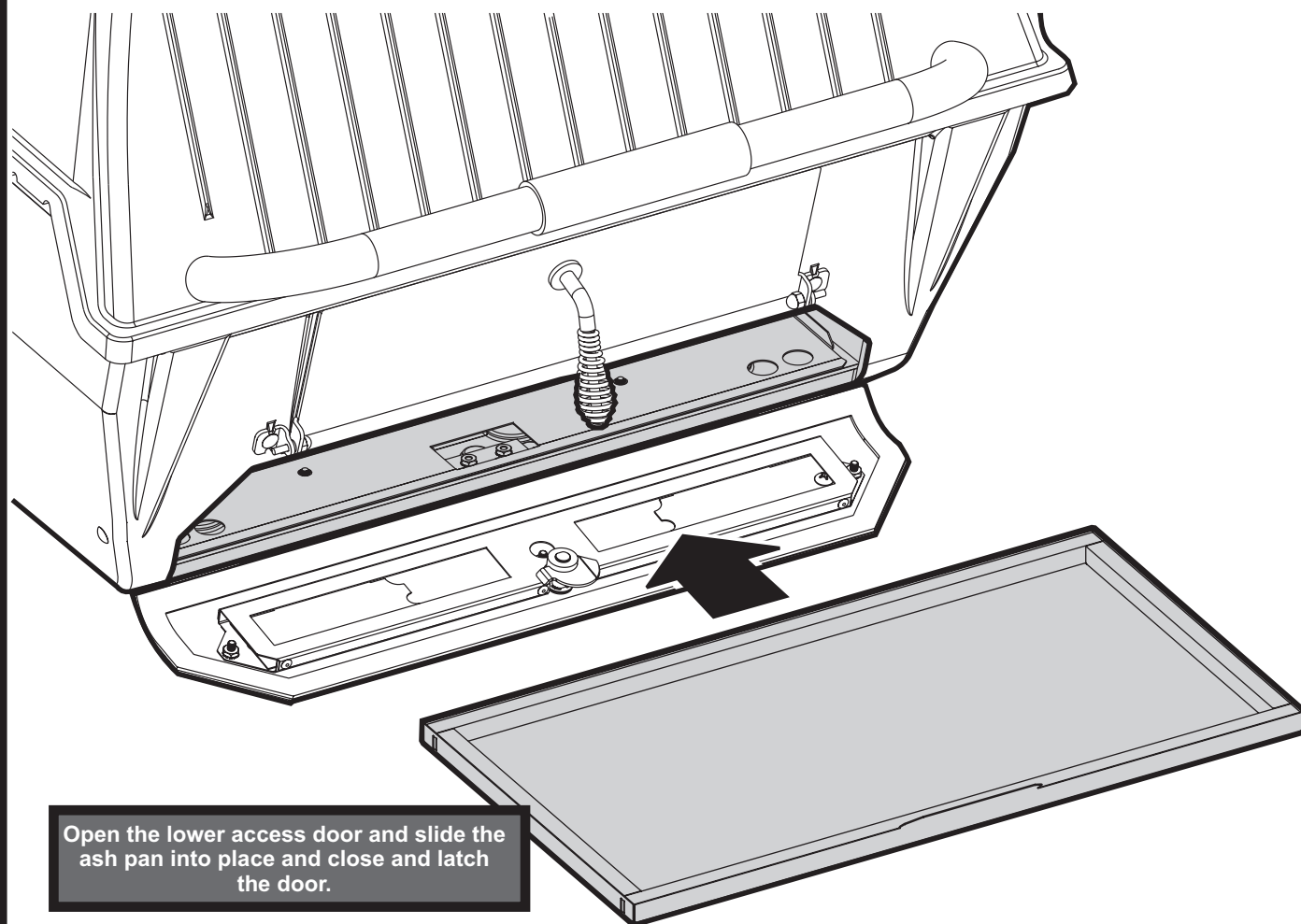
Set the Charcoal Grates into place in the bottom of the charcoal grate frame.

# INSTALL COOKING GRIDS



Grates can be positioned at three different cooking levels.

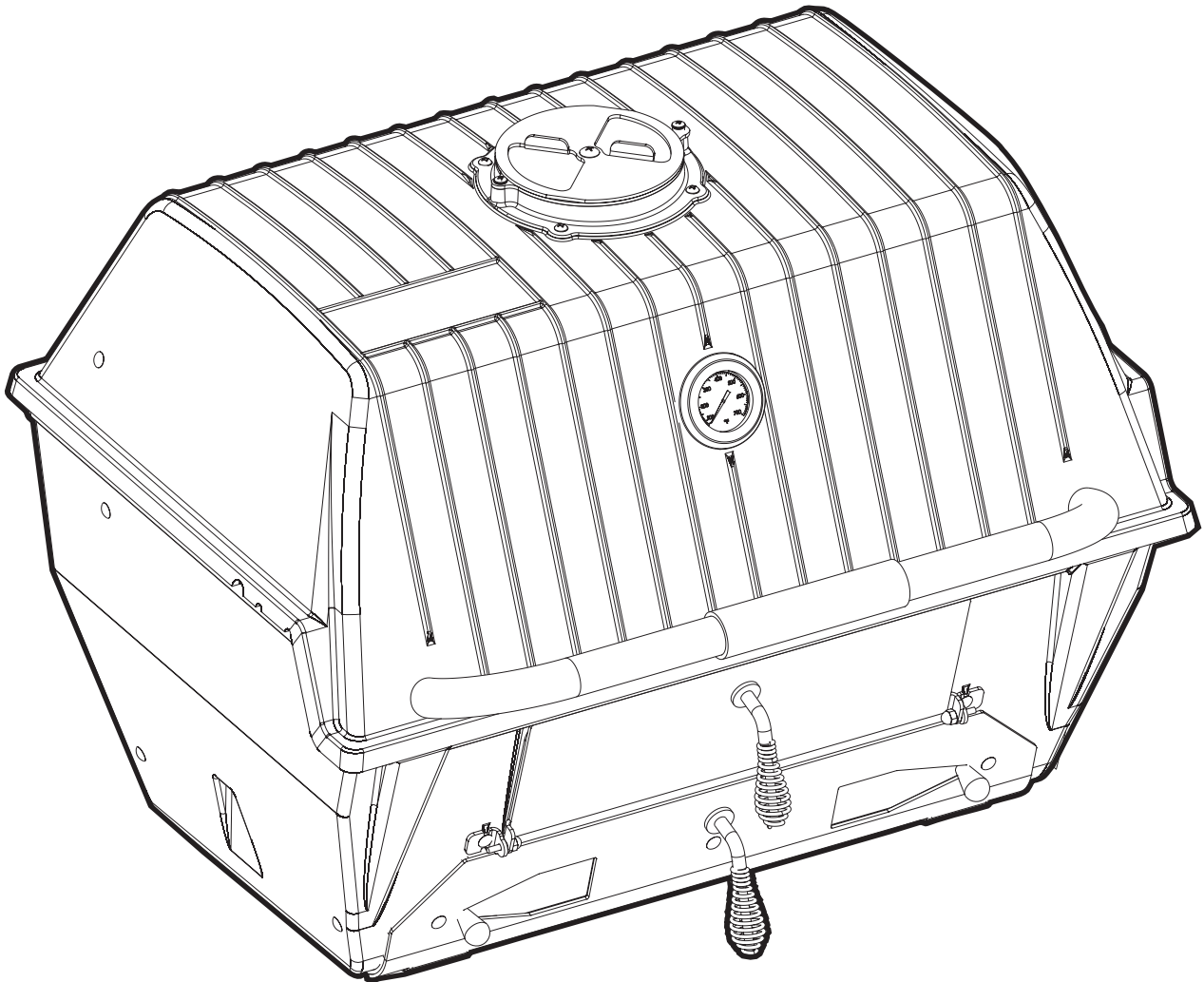
## INSTALL ASH PAN



Open the lower access door and slide the ash pan into place and close and latch the door.

## COMPLETED ASSEMBLY

Thank you for purchasing a Independence Charcoal Grill and we hope you enjoy years of great meals prepared on your Broilmaster. Please feel free to visit the Broilmaster Facebook page and share photos of your Broilmaster grill.



# Thank You!

# OPERATION - CHARCOAL GRILLS

## Grill Location

This grill is designed for outdoor use only.

Never operate your grill in any building, garage, or other enclosed area. Never operate your grill in a recreational vehicle or boat. Never operate your grill under any combustible materials, such as carports, covered porches, awnings, or overhangs.

Check local codes and ordinances that may require where to place an outdoor cooking appliance from a structure.

### CAUTION

**Keep the sides of the grill at least 48 inches from any combustible material. Placing a hot grill too close to a building or other combustible material may lead to fire, property damage, or personal injury. Combustible materials include fences, patio furniture, and your home.**

Keep the area around the grill clear to ensure proper ventilation.

Before lighting the grill, position it on a level surface away from direct wind.

Never move a hot grill.

### WARNING

**Do not install or operate this grill where gasoline or other flammable materials are used or stored. Failure to comply with this warning could result in explosion or fire causing property damage or personal injury.**

## Before Lighting

1. Place grill on a level non-combustible surface, away from combustibles such as buildings, vehicles, carports, awnings or overhangs.
2. Do not locate in windy settings. High wind can affect the cooking performance of the grill.
3. Clear the area around the grill of all combustibles such as dry leaves and bags – including the charcoal bag.
4. Empty the ash pan before each use to maintain proper air flow. The ash pan must be in place before lighting the grill.
5. Do not remove ashes from grill until charcoal is fully extinguished and grill has completely cooled – usually 24 hours.
6. Store any coals and ashes removed from the grill in an approved non-combustible metal container with an air-tight lid to prevent re-ignition.

# OPERATION - CHARCOAL GRILLS

## Lighting

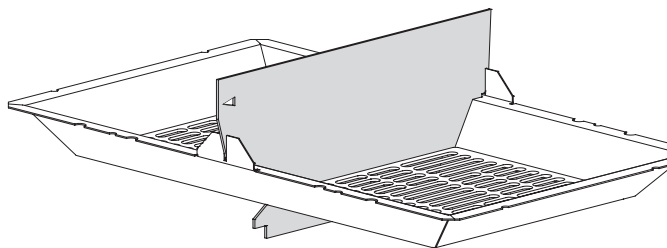
1. Follow the instructions below to build a fire. Use only high-quality charcoal – either hardwood lump or briquettes.  
Broilmaster Premium Natural Hardwood Lump Charcoal burns longer and hotter – with much better flavor.
2. Make sure the ash pan is clean to start. Open lower door and slide out ash pan. Dispose of ashes in an approved metal container as described in the safety section.  
**Do not remove hot coals.** Replace the ash pan, close and latch door.

### IMPORTANT

**Initial Use:** The first time you use your Broilmaster Charcoal Grill, keep the cooking temperature between 350 to 400 degrees maximum. This will season the paint and set gasket glues properly. Let burn for at least 60 minutes at 350 to 400 degrees to burn off any manufacturing oils and paints before placing food on the grill.

**Never use grill without ash pan in place.**

3. Filling Charcoal Tray
  - Full Firebox Tray: Pile the charcoal in a pyramid shape on the charcoal tray with enough charcoal so when spread out it is not higher than tray sides but covers the entire charcoal tray (about 5 to 7 pounds). **Never let charcoal burn against the casting sides of the grill, it could damage the grill casting.** Use this for larger amounts of food cooking over the entire area, hotter cooking temperatures, or longer cooking times.
  - Half Firebox Tray: Pile the charcoal on one side of the charcoal tray with enough charcoal so to cover half of the charcoal tray but not higher than tray sides when spread out (about 3 to 4 pounds). Use this for smaller amounts of food, when cooking at milder temperatures or indirect cooking. Use the Broilmaster firebox divider (sold separately) to cook on one small section of your grill.



(Divider Accessory Shown)

Place the divider between the grates and in the holding tabs on the frame. This will separate the firebox in half for better control. Divider must be removed to slide out ash tray.

4. Fully open both lower air intake vents.
5. With the lid open and the charcoal piled in tray, use natural charcoal starter cubes, a charcoal chimney start or an electric charcoal starter. Always follow the manufacturer's warnings and instructions. Do not lean over grill when lighting or cooking.

**Do not use lighter fluid (it will void the warranty).**

6. After coals have been lit for about seven to ten minutes, or when several coals are burning, close the lid and, with the dial open fully, swing open the smoke vent on top full for maximum air flow. Let burn with lid closed for about five minutes or until most coals are burning.
7. Carefully open the lid and spread coal as desired with metal rod or optional ash tool.

### ⚠ WARNING

**Wear heat resistant gloves when handling hot grill. Hot grill could cause severe burns.**

- Replace the cooking grids at the desired height and close the lid.
8. When the heat indicator reaches the desired temperature, reduce the air flow by adjusting the top smoke vent and the lower air intake vents. Adjust air vents during cooking to control and fine tune temperatures.

## Adding Charcoal or Wood Flavoring Chunks

1. Add charcoal to maintain or to increase cooking temperatures. Or add wood flavoring chunks for a special wood flavor.
2. With heat resistant gloves or oven mitts carefully open the reload door. Use caution since flames may flare up when air comes in contact with fire. Always slightly crack one or two inches a few times before fully opening to introduce fresh air slowly.
3. With a set of long-handled cooking tongs, add charcoal or wood chunks through the reload door opening. When finished, close and latch the reload door. **Always keep doors closed while in use. Open only when needing to reload.**

## Shutting the Grill Down

When finished cooking, close the lid and close both top and bottom vents completely. The fire will self extinguish. Never use water to extinguish the coals. It may take several hours for the grill to cool down due to the thick heavy casting holding in the heat.

## Restarting the Grill

1. When restarting the grill, most of the charcoal that was started with will still be in the charcoal tray if the vents were closed after previous use. The charcoal can be reused. With the ash tool, stir the charcoal so that any ash build-up falls through into the ash pan. Add more charcoal as necessary to fill the tray as described in the lighting instructions.
2. Empty the ash pan into an approved metal container and replace.

# MAINTENANCE

## Cleaning the Grill

### ⚠ WARNING

**Never clean a hot grill. Make sure that the grill is cool and all coals are completely extinguished prior to removing any parts. A hot grill could cause severe burns.**

### ⚠ WARNING

**Accumulated grease is a fire hazard. Empty ash tray before each use and clean any grease build-up as needed.**

## Grids

The grids are best cleaned with a long handled brass or stainless steel brush (NOT STEEL) during the preheating period.

## Inside the Grill

Remove cooking grids charcoal frame, grates and ash pan. Use a brass brush and or scraper to clean and loosen debris from the bottom sides and lid. Be careful not to damage gasket material. Use a wet dry vacuum to pick up loose debris. If desired you can wash the inside of the grill. Wash the inside with a mild detergent and warm water and scrub using a brass brush. Be careful not to damage gasket material. Rinse well and wipe dry.

## Ash Pan

Any grease build-up should be scraped out with a putty knife or scraper tool, and the debris brushed into a non-combustible container. Wash with a mild detergent and warm water. Rinse well and wipe dry.

## Grill Exterior

Clean regularly with a solution of mild detergent and warm water. Touch up paint is available from your dealer. Broilmaster protective covers are recommended. Stainless steel can be cleaned with a spray on stainless steel cleaner found in most hardware stores or home center. Never use aerosol sprays or flammable cleaners on or near a hot grill. Clean the grill exterior regularly with a solution of mild detergent and hot water.

To protect your grill from the elements, use a Broilmaster protective cover Clean stainless steel components with a stainless steel cleaner available in most hardware stores.

### IMPORTANT

**Do not use harsh or abrasive cleaners on the exterior of your grill or mounting. This could damage the paint or finish on the grill.**

## Heat Indicator Calibration

The heat indicator can be calibrated if needed. Remove the heat indicator from the grill and place the probe end in a pot of boiling water. It should read 212 degrees. Set the heat indicator by turning the screw in the end of the stem slightly until it reads 212 degrees, and recheck again. Clean any build-up from indicator probe once a season to prevent loss of accuracy.

## Gasket

The gasket material installed on the lid and doors is designed to last for years under normal use. If the gasket shows signs of deterioration or excessive wear, it should be replaced using the appropriate Broilmaster Replacement Gasket Kit:

**DPP307** Door Gasket Kit

**DPP308** Lid Gasket Kit

Gasket Replacement Instructions

### ⚠ WARNING

**Make sure that the grill is cool and all coals are completely extinguished prior to removing any parts or servicing. A hot grill could cause severe burns.**

1. Ensure the grill is cool before starting.
2. Remove the cooking grids.
3. With a flat edged scraping tool or putty knife, remove the old gasket material.
4. Remove any gasket or adhesive residue with household adhesive remover. Always follow the manufacturer's safety instructions when using these products.
5. Allow the grill to dry for 30 minutes.
6. Replace the gasket material by removing the backing tape from the new gasket. Take care to not touch the adhesive side. Starting in a rear corner, lay the gasket along the outer edge and press firmly. Do not pull or stretch the gasket when applying.
7. Trim any excess gasket material as needed.
8. Close the lid and/or doors and let dry for 24 hours.

### IMPORTANT

**Initial Use:** The first time the grill is used with the new gasket, operate the grill at temperatures of 350 to 400 degrees maximum. This will season and set the gasket adhesive properly. Let burn for at least 60 minutes.

Buy a good grill brush. Inexpensive grill brushes tend to lose their metal bristles, which can stick to your cooking grids and become embedded in foods.

A grill builds up a patina of smoke residue. The "seasoning" is normal and actually enhances the flavor of your foods. If the build-up grows too thick, it can flake off and fall onto your food. To remove excess build-up, let the grill cool completely and then brush thoroughly with a high-quality grill brush.

# COOKING TIPS

## Cook Food To Proper Temperatures

Cooking food safely requires that you raise the internal temperature of the meat high enough and for a long enough period of time to kill any food-borne bacteria that may cause illnesses.






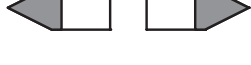

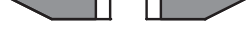
Color is not the best indicator that food is safe to eat. Use a high-quality probe thermometer to be sure your food is properly cooked. Place the tip of an instant-read thermometer into the center of the thickest part of the food but at least 1/2 inch deep.

Read the temperature after about 10 seconds. Follow the temperature guidelines for the type of food you're cooking.

The following guidelines are from the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition.

COOK TO INTERNAL TEMPERATURE			
Category	Food	Temperature (°F)	Rest Time
<b>Ground Meat &amp; Meat Mixtures</b>	Beef, Pork, Veal, Lamb	160	None
	Turkey, Chicken	165	None
<b>Fresh Beef, Veal, Lamb</b>	Steaks, roasts, chops	145	3 minutes
<b>Poultry</b>	Chicken & Turkey, whole	165	None
	Poultry breasts, roasts	165	None
	Poultry thighs, legs, wings	165	None
	Duck & Goose	165	None
	Stuffing (cooked alone or in bird)	165	None
<b>Pork and Ham</b>	Fresh pork	145	3 minutes
	Fresh ham (raw)	145	3 minutes
	Precooked ham (to reheat)	140	None
<b>Seafood</b>	Fin Fish	145 or cook until flesh is opaque and separates easily with a fork.	None
	Shrimp, lobster, and crabs	Cook until flesh is pearly and opaque.	None
	Clams, oysters, and mussels	Cook until shells open during cooking.	None
	Scallops	Cook until flesh is milky white or opaque and firm.	None

## QUICK TEMPERATURE REFERENCE

TEMP. RANGE	COOKING TYPE	TOP SMOKE VENT	LOWER AIR VENTS
220°-275°	SLOW COOKING / SMOKING *		
300°-375°	BAKING / ROASTING		
400°-475°	BAKING / ROASTING		
500°-600°	GRILLING / SEARING		

OPEN AREA IS SHADED

The above vent adjustments are a guide. The temperatures may vary due to wind, outside ambient temperatures and amount of charcoal used. You may have to set and adjust to suit your conditions.

\*Low temperatures are best achieved by using the divider accessory DPA304 and controlling the air on one side.



## IMPORTANT SAFETY INFORMATION

Be sure the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

Keep the area around the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. Keep the back of the cart free and clear from debris.

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountain top, etc.) a windbreak will be required.

Always adhere to the specified clearance.

Keep electrical cords always from the heated areas of the grill.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

### **Keep Children Away from the Grill at All Times**

Never leave children unattended near the grill. Teach them to stay away even when you are not cooking, as the grill can remain hot after it is turned off.

Never allow children to near the grill at any time. Do not store items of interest to children around or below the grill or in the cart.

Never allow children to crawl inside of a cart or island enclosure.

# IMPORTANT SAFETY INFORMATION

## **Practice Safe Grilling**

Do not wear loose fitting clothing or readily flammable clothing (such as synthetics) around the grill. Never let clothing, pot holders, or other flammable materials come in contact with or too close to any grate, burner or hot surface. Fabric may ignite and result in personal injury.

Use only dry pot holders. Using a damp pot holder on a hot surface may cause burns from steam. Do not use towels or bulky cloth in place of pot holders. Do not let pot holders touch hot cooking grids. Never use a sponge on a hot surface, as it may cause steam burns.

Protect your hand with an oven mitt or pot holder when opening the grill lid. Never lean over an open grill.

Use heat-proof cookware and tools specifically designed for grilling. Other types of material may shatter with sudden temperature changes or melt from extreme heat. Use tools with insulated handles and keep them away from the grill to avoid heat build-up.

Do not spray aerosol oil or butter or pour liquid oil into the grill. Doing so will cause a flash fire that can burn you.

Grease is flammable. Let grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean your grill often.

Do not heat unopened food containers - such as cans, jars, and sealed pans. Pressure build-up may cause the container to burst.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

# WARRANTY TERMS

***Empire Comfort Systems Inc. warranties this Broilmaster Premium Grill to be free from defects at the time of purchase and for the periods specified below. Broilmaster Premium Grills must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instructions in the owner's manual. This warranty applies to the original purchaser only and is not transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.***

## ***Limited Lifetime Parts Warranty – Against Rust-Through***

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option. The limited lifetime warranty provides one-time replacement of a covered component.

- Aluminum Grill Housing (except paint)
- Stainless Steel Rod Cooking Grids and Stainless Steel Griddles
- Select Stainless Steel Components – Cart, Mounting

## ***Limited Five-Year Parts Warranty – Against Rust-Through***

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Stainless Steel Charcoal Grates

## ***Limited One-Year Parts Warranty***

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Paint on Aluminum Grill Head
- All other components not specifically mentioned above

***Note: Using lighter fluid will void the warranty. Always light charcoal with a chimney, lighter cubes, or an electric starter.***

## ***Duties Of The Owner***

The appliance must be installed by a qualified installer and operated in accordance with the instructions furnished with the appliance. A bill of sale, cancelled check, or payment record should be kept to verify purchase date and establish warranty period. Ready access to the appliance for service.

## ***What Is Not Covered***

- Damages that might result from the use, misuse, or improper installation or storage of this appliance.
- Travel, diagnostic costs and freight charges on warranted parts to and from the factory.
- Claims that do not involve defective workmanship or materials.
- Unauthorized service or parts replacements.
- Removal and reinstallation cost.
- Inoperable due to improper or lack of maintenance.
- The costs of a service call to diagnose a problem and labor for replacement or repairs.

## ***How To Get Service***

To make a claim under this warranty, please have your receipt available and contact your installing dealer. Provide the dealer with the model number, serial number, and purchase verification. The installing dealer is responsible for providing service and will contact the factory to initiate any warranted parts replacements. Empire will make replacement parts available at the factory. Shipping expenses are not covered. If, after contacting your Empire dealer, service received has not been satisfactory,

**Contact: Consumer Relations Department  
Replacement, Empire Comfort Systems Inc.,  
PO Box 529, Belleville, Illinois 62222, or send an e-mail to  
info@empirecomfort.com with "Consumer Relations" in the subject line.  
Your Rights Under State Law**

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

**Broilmaster is a Division of Empire Comfort Systems, Inc.**







# MASTER PARTS DISTRIBUTOR LIST

To order parts under warranty, please contact your local Broilmaster dealer. See the dealer locator at [www.broilmaster.com](http://www.broilmaster.com).

To provide warranty service, your dealer will need your name and address, purchase date and serial number, and the nature of the problem. Please keep your receipt to establish ownership and date of purchase.

To order parts after the warranty period, please contact your dealer or one of the Master Parts Distributors listed below.

The Master Parts Distributor list changes from time to time. For the current list go to [www.broilmaster.com](http://www.broilmaster.com) and click on the Parts button.

**NOTE:** Master Parts Distributors are independent businesses that stock the most commonly ordered repair parts.

## Dey Distributing

1401 Willow Lake Boulevard  
Vadnais Heights, MN 55101

**Phone:** 651-490-9191

**Toll Free:** 800-397-1339

**Website:** [www.deydistributing.com](http://www.deydistributing.com)

**Parts:** Heater, Hearth and Grills

## F. W. Webb Company

200 Locust Street  
Hartford, CT 06114

**Phone:** 860-722-2433

**Toll Free:** 800-243-9360

**Fax:** 860-293-0479

**Toll Free Fax:** 800-274-2004

**Websites:** [www.fwwebb.com](http://www.fwwebb.com) & [www.victormfg.com](http://www.victormfg.com)

**Parts:** Heater, Hearth and Grills

## East Coast Energy Products

10 East Route 36  
West Long Branch, NJ 07764

**Phone:** 732-870-8809

**Toll Free:** 800-755-8809

**Fax:** 732-870-8811

**Website:** [www.eastcoastenergy.com](http://www.eastcoastenergy.com)

**Parts:** Heater, Hearth and Grills

## HOW TO ORDER REPAIR PARTS

### Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. See this page for the Master Parts Distributors list. For best results, the **service person or dealer** should order parts through the distributor. Parts can be shipped directly to the **service person/dealer**.

### Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by your Service Person or Dealer. Proof of purchase is **required** for warranty parts.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number (**not** the Index Number) and the Description of each part from the following illustration and part list. Be sure to give all this information . . .

Model Number / Dealer \_\_\_\_\_ Part Description \_\_\_\_\_

Serial Number / Dealer Phone Number \_\_\_\_\_ Part Number \_\_\_\_\_

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store.

Shipments contingent upon strikes, fires and all causes beyond our control.

Your Broilmaster Premium Gas Grill is identified by model number, serial number, and gas type. This information is provided on a product identification label located on the grill's control panel. For your convenience, complete this section for future reference when contacting your dealer.



**BROILMASTER**  
A Division of Empire Comfort Systems, Inc.  
Belleville, Illinois

VISIT OUR WEB SITE AT [www.broilmaster.com](http://www.broilmaster.com)

If you have a general question about our products, please e-mail us at [info@empirecomfort.com](mailto:info@empirecomfort.com).  
If you have a service or repair question, please contact your dealer.