



Flavor.

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 225°F to a searing 600°F. Constructed with heavy-gauge 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.



Get ready for
amazing flavor
with just a
simple touch
of a dial.



You're in Control.

Pellet™ Digital Control Display



Smoke



Bake



Grill

Three convenient quick-set buttons

Smoke = 225°F
Bake = 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



PELLET™ PRO 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
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 wheel
BOTTLE OPENER	Integrated bottle opener on side shelf
FINISH	Durable high-heat paint finish - 600°C / 1,000°F



PELLET™ XL PRO FEATURES

TOTAL COOK SPACE	825 sq-in / 5,323 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	625 sq-in / 4,032 sq cm primary cooking space
ROTISSERIE KIT	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



PELLET™ 500 PRO FEATURES

TOTAL COOK SPACE	630 sq-in / 4,065 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	500 sq-in / 3,226 sq cm primary cooking space
ROTISSERIE KIT	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



PELLET™ STANDARD FEATURES

CONSTRUCTION	1.5 mm / 16 gauge steel construction
COOKING GRIDS	Cast iron cooking grids
COOKING AREA	Durable steel cooking chamber
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 wheel
BOTTLE OPENER	Integrated bottle opener on shelf handle
FINISH	Durable high-heat paint finish - 600°C / 1,000°F



PELLET™ 550 FEATURES

TOTAL COOK SPACE	750 sq-in / 4,839 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	550 sq-in / 3,548 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





PELLET™ 440 FEATURES

TOTAL COOK SPACE	570 sq-in / 3,677 sq cm total cooking space including porcelain coated warming rack
PRIMARY COOK SPACE	440 sq-in / 2,839 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), baking (350°F) and searing (600°F).



Smoke



Bake



Grill

PELLET™ XL | 825 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 200 SQ INCHES



CAST IRON COOKING GRIDS - 625 SQ INCHES

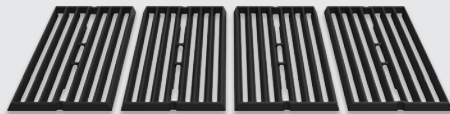


PELLET™ 500 | 630 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 130 SQ INCHES



CAST IRON COOKING GRIDS - 500 SQ INCHES



PELLET™ 550 | 750 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 200 SQ INCHES



CAST IRON COOKING GRIDS - 550 SQ INCHES



PELLET™ 440 | 570 SQ-IN TOTAL GRILLING AREA

PORCELAIN-COATED STEEL WARMING RACK - 130 SQ INCHES



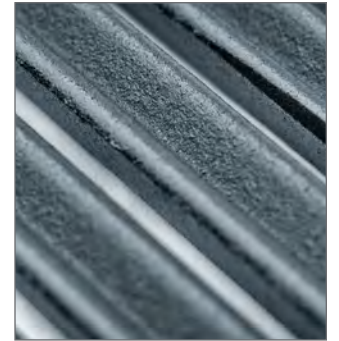
CAST IRON COOKING GRIDS - 440 SQ INCHES



CAST IRON GRIDS



LOCKS IN THE HEAT



HEAVY-DUTY CONSTRUCTION



RETAINS THE HEAT



LARGE CRACK-PROOF WHEELS



LEVELING FEET



LARGE PELLETT HOPPER



ELECTRONIC MEAT PROBES



REMOVABLE DRIP TRAY



REMOVABLE ASH COLLECTOR



HEAT INDUCTION FAN



BURN POT AGITATOR



STAINLESS STEEL ROTISSERIE KIT (XL & 500 MODELS)



SOLID-CORE AUGER WITH HEAVY-DUTY MOTOR



3-INCH STAINLESS STEEL BURN POT

