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› Broil King Regal S490 Pro Gas Grill Instruction Manual

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Model: Regal S490 Pro

1. PRODUCT OVERVIEW

The Broil King Regal S490 Pro is a high-performance 4-burner propane gas grill designed for outdoor cooking. It features advanced grilling technologies to ensure precise temperature control and consistent cooking results. Key components include a durable cook box, heavy-duty 9mm solid rod stainless steel cooking grids, a stainless steel Flav-R-Wave cooking system, and patented Dual-Tube burners. This grill is built for durability and efficient outdoor cooking.



Front view of the Broil King Regal S490 Pro Gas Grill with the lid closed, showcasing its stainless steel finish and control panel.

2. SAFETY INFORMATION

Before operating this gas grill, read and understand all instructions and safety warnings. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- This appliance is for outdoor use only. Do not operate indoors.
- Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Maintain a minimum clearance of 10 inches from the back and sides of the grill to any combustible construction.
- Always ensure proper ventilation.
- Do not store a spare propane cylinder under or near this appliance.
- Always check for gas leaks before each use.

- **Proposition 65 Warning:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

3. SETUP AND ASSEMBLY

Assembly of the Broil King Regal S490 Pro is required. Follow the detailed instructions provided in the separate assembly guide for proper construction. Ensure all connections are secure and leak-free before initial operation.

3.1 Leveling the Grill

The grill is equipped with adjustable leveling legs on all four corners. To level the grill:

1. Place the grill in its desired outdoor location.
2. Adjust each leveling leg by turning it clockwise or counter-clockwise until the grill is stable and level on the surface.



The grill cabinet provides storage for a propane tank, ensuring a tidy setup.

4. OPERATING INSTRUCTIONS

4.1 Main Burners

The Regal S490 Pro features four main burners, controlled by linear flow valves for precise temperature adjustment. The patented Dual-Tube burners provide even heat distribution across the cooking surface, ensuring consistent results.

- To ignite, open the grill lid, turn the desired burner knob to the HIGH position, and press the electronic igniter button.
- Adjust the flame intensity using the control knobs.

DUAL-TUBE™ BURNERS

- Patented Dual-Tube™ burners made from heavy-duty stainless steel
- Two rows of flames on side ported burners provide twice the flame and twice the performance
- Exceptional searing power

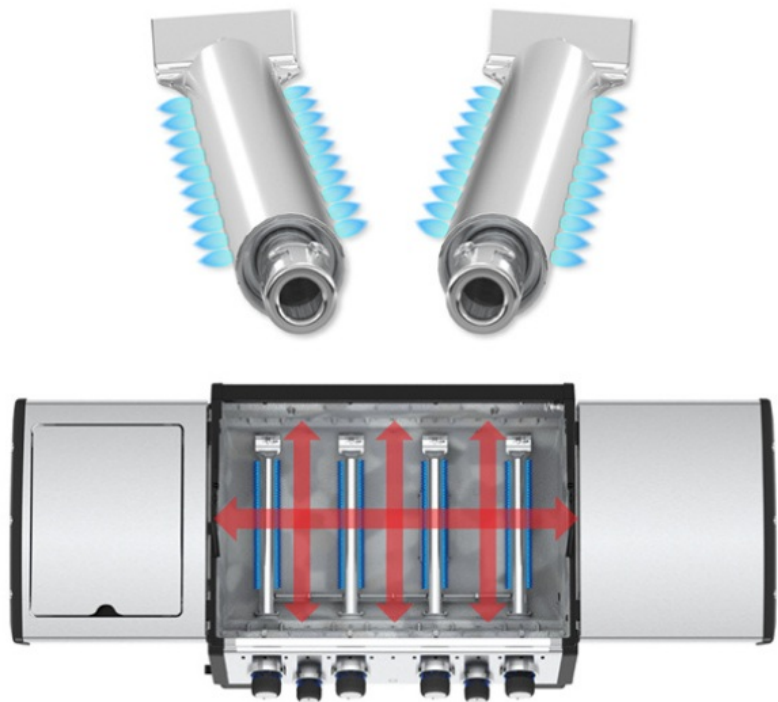


Illustration of the Dual-Tube burners, designed for even heat distribution across the grill surface.



View of the four main burners inside the grill, showing their robust construction.

4.2 Side Burner

A powerful side burner is integrated into the grill, ideal for preparing side dishes, sauces, or keeping food warm while grilling on the main surface.

- Lift the side burner cover.
- Turn the side burner knob to the HIGH position and press the electronic igniter button.



The side burner in operation, showing the flame for cooking sauces or side dishes.

4.3 Rotisserie Burner

The grill includes a rear rotisserie burner and a premium rotisserie kit, allowing for slow-roasted meats such as whole chickens or leg of lamb.

- Install the rotisserie rod and forks with the meat securely attached.
- Turn on the rotisserie burner and motor as per the rotisserie kit instructions.



Two whole chickens roasting on the rotisserie spit, demonstrating the rotisserie function.

4.4 Cooking Grids and Flav-R-Wave System

The solid rod 9mm stainless steel cooking grids provide excellent heat retention and produce distinct sear marks. The Stainless Steel Flav-R-Wave cooking system ensures superior heat distribution and vaporizes drippings to infuse flavor back into your food.

PREMIUM COOKING GRIDS

- Heavy-duty cast iron and extra-thick stainless steel cooking grids
- Traps, retains and distributes heat for exceptional results
- Juices contact the grids and create vapor
- The vapor infuses back into your food for an unmistakable barbecue taste

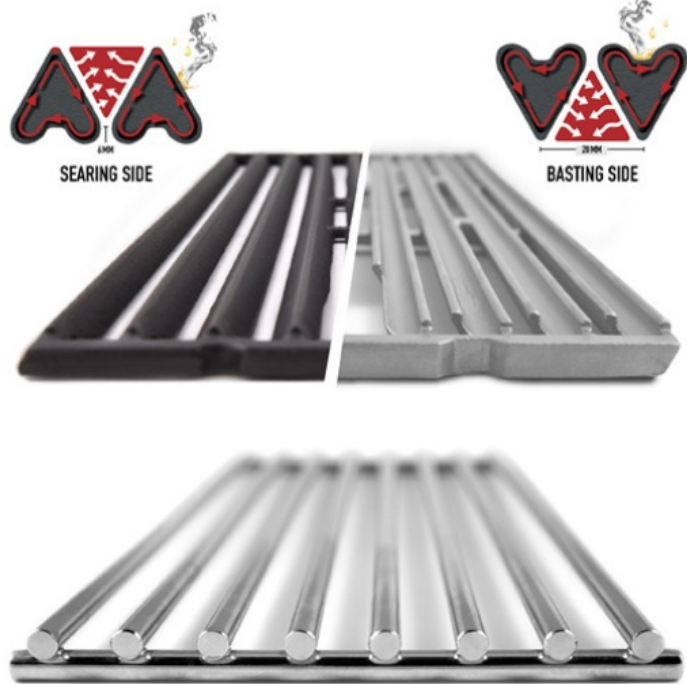


Diagram showing the heavy-duty cast iron and stainless steel cooking grids, highlighting their searing and basting sides.

STAINLESS STEEL FLAV-R-WAVES™

- Stainless steel Flav-R-Wave™ cooking system
- Superior heat distribution across the entire surface of the grill
- The slope of each wave is designed to maximize the vaporization of drippings

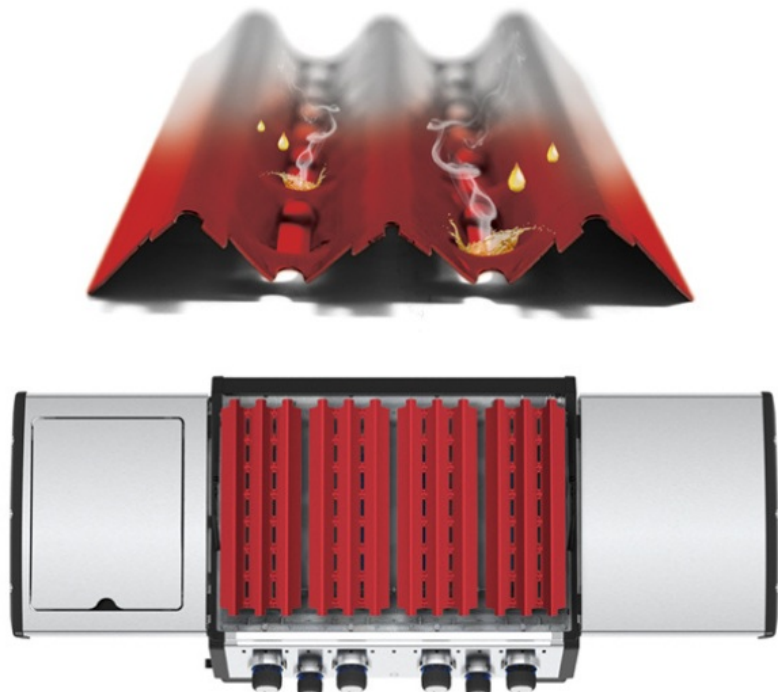


Illustration of the Stainless Steel Flav-R-Wave system, showing how it vaporizes drippings for enhanced flavor.

4.5 Control Knobs and Illumination

The control knobs are equipped with cool blue LED lighting, allowing for clear visibility of settings during evening use.



A hand activating the button for the LED-lit control knobs, which illuminate in blue.



A hand adjusting one of the grill's control knobs, demonstrating ease of use.

5. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Broil King Regal S490 Pro grill.

- **Cleaning Cooking Grids:** After each use, clean the cooking grids with a grill brush while they are still warm.
- **Burner Maintenance:** Periodically inspect burner ports for blockages and clean as necessary to ensure even flame.
- **Exterior Cleaning:** Wipe down stainless steel surfaces with a mild cleaner and soft cloth to maintain shine.
- **Grease Management:** Regularly empty and clean the grease tray to prevent flare-ups and maintain hygiene.



The grill features convenient side shelves with hooks for hanging utensils and storage for sauces, aiding in organized grilling.

6. TROUBLESHOOTING

This section provides general guidance for common issues. For specific problems, refer to the comprehensive troubleshooting guide in your full product manual or contact customer support.

- **Burner Not Igniting:** Check gas supply, ensure igniter is sparking, and clean burner ports if clogged.
- **Uneven Heat:** Inspect burners for blockages or damage. Ensure the Flav-R-Wave system is correctly positioned.
- **Low Flame:** Verify propane tank level and regulator connection.

7. SPECIFICATIONS

Feature	Detail
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Brand	Broil King
Model Name	Regal S490 Pro
Model Number	956344
Fuel Type	Gas (Propane)
Main Burner Count	4
Side Burner Count	1
Item Dimensions (L x W x H)	56.3 x 24.8 x 49.2 inches
Item Weight	194 Pounds
Material Type	Stainless Steel
Required Assembly	Yes

8. WARRANTY AND SUPPORT

The Broil King Regal S490 Pro comes with a comprehensive warranty:

- Limited Lifetime warranty on the cook box.
- 10-year warranty on burners, cooking grids, and Flav-R-Wave system.
- 2-year warranty on all remaining parts and paint.

For customer support or warranty claims, please refer to the contact information provided in your product packaging or visit the official Broil King website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question