

Broil King 496051

Broil King Regal 500 Pellet Grill User Manual

Model: 496051

INTRODUCTION

Welcome to the world of precision grilling with your new Broil King Regal 500 Pellet Grill. This manual provides essential information for the safe and efficient operation, maintenance, and care of your grill. Designed for total performance, the Regal 500 allows for low-and-slow smoking, roasting, and high-temperature searing, delivering exceptional flavor and results.

Please read this manual thoroughly before operating your grill for the first time. Keep it for future reference.

IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Do not operate indoors.

- Always ensure the grill is placed on a level, non-combustible surface.
- Maintain a safe distance from combustible materials.
- Keep children and pets away from the hot grill.
- Use heat-resistant gloves when handling hot surfaces or components.
- Never use gasoline, kerosene, or alcohol for lighting or relighting.
- Ensure proper ventilation during operation.
- Disconnect power before performing any maintenance or cleaning.
- 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.

SETUP

1. Assembly

The Broil King Regal 500 Pellet Grill requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your packaging. Ensure all components are securely fastened before proceeding.

2. Power Connection

Uncoil the power cord and plug it into a grounded electrical outlet. The grill is designed for outdoor use and requires a dedicated power source.



Image: Front view of the Broil King Regal 500 Pellet Grill, showcasing its overall design and digital control panel.

3. Loading Pellets

The large pellet hopper holds up to 22 lbs of wood pellets. Lift the hopper lid and carefully pour your desired hardwood pellets into the hopper. Ensure the pellet grate is in place to prevent foreign objects from entering the auger system.

4. Wi-Fi and Bluetooth Connectivity

The Regal 500 is Wi-Fi and Bluetooth enabled, allowing control from your smartphone. Download the official Broil King app from your device's app store. Follow the in-app instructions to pair your grill and access advanced features like remote temperature monitoring and control.

OPERATING INSTRUCTIONS

1. Digital Control Panel

The intuitive digital control and display allow you to easily set and monitor your cooking temperature. The large backlit LCD screen shows the target and current cookbox temperature, as well as temperatures from the two integrated meat probes.



Image: Detailed view of the digital control panel, showing temperature display and control knob.

2. Temperature Control

Use the temperature control knob to precisely adjust the temperature to the degree. Three quick-set

temperature keys are available for common cooking modes:

- **Smoke:** Set to 225°F for low-and-slow smoking.
- **Roast:** Set to 350°F for roasting.
- **Grill:** Set to 600°F for high-heat searing.



Image: A hand turning the illuminated control knob to adjust the grill's temperature.

3. Using Meat Probes

The grill includes two temperature probes to monitor the internal temperature of your food. Insert the probe into the thickest part of the meat, avoiding bone. Plug the probe into the designated port on the control panel. The display will show the internal temperature, allowing for precise cooking.



Image: A meat probe being inserted into a large cut of meat to monitor internal temperature.

4. Cast-Iron Cooking Grids

The heavy-duty cast-iron cooking grids retain heat effectively for great cooking results. These professional grids are reversible:

- One side is pointed to give you perfect grill marks.
- The other side is grooved to capture juices for continuous basting while you cook.



Image: The grill with its lid open, revealing the cast-iron cooking grids and internal components.

5. Premium Rotisserie Kit

Unlike most pellet grills, the Broil King Pellet Grill comes with a full premium rotisserie kit right out of the box. This allows you to cook succulent rotisserie chickens or other BBQ classics, self-basting them in their own juices for tender, flavorful results.



Image: Two whole chickens rotating on the rotisserie spit inside the grill, cooking evenly.

MAINTENANCE

1. Ash Management System

The Ash Management System allows you to easily clear pellet ash from the burn pot. Simply use the provided tool to slide open the ash clean-out chute and empty the ash into the hidden grease tray and ash collector, which are easily removed for cleaning.



Image: A hand using a tool to operate the ash clean-out mechanism located beneath the grill.

2. Heat Plates and Drip Cup

The five extra-thick, easy-to-clean heat plates are designed to provide even heat distribution and channel drippings towards the drip cup. Regularly remove and clean the drip cup to prevent grease buildup.

3. Stainless Steel Burn Pot

The ultra-thick stainless steel burn pot is built to withstand high temperatures. Periodically inspect and clean the burn pot to ensure optimal performance and prevent ash accumulation that could impede pellet flow.



Image: A close-up of the stainless steel burn pot, where pellets are combusted.

4. Pellet Release Hatch

At the base of the hopper, you'll find a pellet release hatch. Use it to change the pellet flavor in your grill or remove all pellets before long periods of storage to prevent moisture absorption and pellet degradation.

TROUBLESHOOTING

If you encounter issues with your Broil King Regal 500 Pellet Grill, please refer to the following common problems and solutions:

- **Grill Not Powering On:** Ensure the power cord is securely plugged into a functional, grounded outlet. Check your home's circuit breaker.
- **Temperature Inconsistencies:** Verify the pellet hopper has sufficient pellets. Clean the burn pot and heat plates to ensure proper airflow and heat distribution. Ensure the lid gasket is intact to prevent heat loss.
- **Pellet Flow Issues:** Check for blockages in the auger system. Ensure pellets are dry and not clumped

together. Use high-quality hardwood pellets.

- **App Connectivity Problems:** Ensure your grill is within range of your Wi-Fi network. Restart both your grill and your smart device. Check for app updates.

For persistent issues not covered here, please contact Broil King customer support.

SPECIFICATIONS

Feature	Detail
Brand	Broil King
Model Name	Regal Pellet 500
Item Model Number	496051
Fuel Type	Pellet
Color	Black
Material	Steel, Alloy Steel
Item Weight	230 pounds
Assembly Required	Yes
Special Feature	Programmable, Wi-Fi & Bluetooth Enabled
Included Components	Pellet Grill, Premium Rotisserie Kit
Number of Racks	5
Manufacturer	Onward Manufacturing

WARRANTY AND SUPPORT

Warranty Information

The Broil King Regal 500 Pellet Grill comes with a comprehensive warranty:

- **Grill Body:** 5-year warranty
- **Remaining Parts and Paint:** 2-year warranty

Please retain your proof of purchase for warranty claims. For full warranty terms and conditions, refer to the documentation included with your grill or visit the official Broil King website.

Customer Support

For technical assistance, replacement parts, or any questions regarding your Broil King Regal 500 Pellet Grill, please contact Broil King customer support. Contact information can typically be found on the manufacturer's

website or in your product packaging.

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