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› Broil-Mate 24025BMT Liquid Propane Gas Grill User Manual

## **Broil-Mate 24025BMT**

# **Broil-Mate 24025BMT Liquid Propane Gas Grill User Manual**

Model: 24025BMT

## **INTRODUCTION**

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Welcome to the user manual for your new Broil-Mate 24025BMT Cast 2-Burner Liquid Propane Gas Grill. This grill is designed for efficient outdoor cooking, featuring a 25,000 BTU stainless steel burner system and a 390 sq. in. total cooking surface. This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your grill.



Figure 1: Front view of the Broil-Mate 24025BMT Gas Grill with lid closed.

## SETUP INSTRUCTIONS

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### 1. Unpacking and Inspection

Carefully remove all components from the packaging. Verify that all parts listed in the packing list are present and undamaged. If any parts are missing or damaged, do not attempt to assemble the grill. Contact customer support immediately.

### 2. Assembly

Assembly is required for this product. Follow the step-by-step instructions provided in the separate assembly guide. Ensure all fasteners are securely tightened before use. The grill features an EZ-Q-Cart design for ease of movement once assembled.



Figure 2: Dimensions of the Broil-Mate 24025BMT Gas Grill.

### 3. LP Tank Connection

Position the LP (Liquid Propane) tank securely in the designated area on the grill cart. Connect the regulator hose to the LP tank valve, ensuring a tight seal. Refer to the LP tank manufacturer's instructions for proper handling and connection procedures.

### 4. Leak Testing

Before first use and after any tank change, perform a leak test. Apply a soapy water solution to all gas connections. Bubbles indicate a leak. Tighten connections or replace parts as necessary. Never use an open flame to check for leaks.

## OPERATING INSTRUCTIONS

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### 1. Pre-heating

Open the grill lid. Turn all burner control knobs to the 'OFF' position. Slowly open the LP tank valve. Turn one burner control knob to 'HIGH'. Press and hold the electronic igniter button (Figure 3) until the burner ignites. Once lit, turn on other burners as needed.

Close the lid and allow the grill to pre-heat for 10-15 minutes on high heat.



Figure 3: Electronic ignition button for easy startup.

## 2. Lighting the Burners

The grill features Accu-Flow burner valves for precise control. After pre-heating, adjust the burner control knobs to achieve your desired cooking temperature. The integrated temperature gauge on the lid (Figure 4) provides an accurate reading of the internal grill temperature.



Figure 4: Grill with lid open, showcasing the porcelain-coated wire cooking grid and chrome-coated warming rack.

### 3. Cooking Surface

The grill offers a 240 sq. in. primary cooking surface and a 390 sq. in. total cooking surface, including a chrome-coated warming rack. The porcelain-coated wire cooking grid ensures even heat distribution and easy cleaning. Utilize the side shelves for convenient food preparation and tool storage (Figure 5).



Figure 5: Convenient side shelf with integrated tool hook.

## MAINTENANCE

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### 1. Cleaning the Cooking Grates

After each use, once the grill has cooled, brush the porcelain-coated cooking grates with a grill brush to remove food residue. For deeper cleaning, wash with warm, soapy water and rinse thoroughly.

### 2. Cleaning the Exterior

Wipe down the black powder-coated control panel and cart with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the finish. The die-cast aluminum oven can also be wiped clean.

### 3. Grease Management

Regularly check and clean the grease tray to prevent flare-ups and maintain hygiene. Ensure the tray is properly positioned before each use.

## 4. Storage

When not in use, especially during extended periods or harsh weather, cover the grill with a suitable grill cover to protect it from the elements. Store the LP tank outdoors in a well-ventilated area, away from direct sunlight and heat sources.

## TROUBLESHOOTING

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If you encounter issues with your Broil-Mate grill, refer to the following common troubleshooting tips. For detailed solutions, consult the full user manual PDF available online.

- **Burner Not Lighting:** Check if the LP tank valve is fully open. Ensure the igniter is sparking; if not, check the igniter battery or connections. Verify that gas is flowing to the burners.
- **Uneven Heating:** Clean the burner ports and heat tents to ensure even flame distribution.
- **Low Flame/Low Heat:** This may indicate a tripped overfill protection device on the LP tank. Turn off all burners and the tank valve, disconnect the regulator, wait 30 seconds, reconnect, and slowly open the tank valve before re-lighting.
- **Flame Goes Out When Lid is Lifted:** Ensure proper ventilation around the grill. Check for any obstructions in the gas flow.

If problems persist, contact customer support for assistance.

## SPECIFICATIONS

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<b>Brand</b>	Broil-Mate
<b>Model Name</b>	24025BMT, Cast 2-Burner, Liquid Propane Gas Grill
<b>Fuel Type</b>	Liquid Propane Gas
<b>Main Burner Count</b>	2
<b>Heating Power</b>	25,000 BTU (7325 Watts)
<b>Primary Cooking Surface</b>	240 sq. in.
<b>Total Cooking Surface</b>	390 sq. in. (including warming rack)
<b>Cooking Grid Material</b>	Porcelain Coated Wire
<b>Oven Material</b>	Die-cast Aluminum
<b>Product Dimensions</b>	24"D x 44"W x 49.5"H
<b>Item Weight</b>	41.5 pounds
<b>Assembly Required</b>	Yes

## WARRANTY & SUPPORT

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Your Broil-Mate 24025BMT Gas Grill comes with a **10-year warranty** on the die-cast aluminum oven, ensuring long-lasting durability and performance. For specific warranty details, please refer to the warranty card included with your product or visit the official Broil-Mate website.

If you require replacement parts, have questions regarding assembly, operation, or encounter any issues not covered in the troubleshooting section, please contact Broil-Mate customer support. Having your model number (24025BMT) and purchase receipt readily available will help expedite your service request.

