



INDEPENDENCE

CHARCOAL GRILL

BROILMASTER
PREMIUM GRILLS

INDEPENDENCE

CHARCOAL GRILL



== THE MOST ==
DURABLE
== GRILL KNOWN TO MAN ==

Specifications

Housing:

Cast Aluminum 26 ¾ W x 18 ¾ D x 20 ½ H
304 Stainless Steel (12-gauge) – Charcoal & Ash Doors

Cooking Grids:

2-Piece Stainless Steel Rod –
Adjusts to Three Levels

Direct Grilling Area:

442 Sq. In.

Optional Warming Rack:

253 Sq. In.

Fuel:

Lump Charcoal or Briquettes –
DO NOT USE LIGHTER FLUID

Charcoal Grates:

2-Piece Stainless Steel – 12-gauge

Optional Divider Plate:

Stainless Steel – 12-gauge

Made in U.S.A.



INDEPENDENCE GRILLING

The secrets to cooking with charcoal lie in how well you regulate the flow of air into the grill; and how well you control the heat and smoke as it surrounds your food.

The INDEPENDENCE starts with a large grill head cast in ¼-inch thick aluminum, which heats quickly and evenly, and then helps you maintain a consistent cooking temperature – no matter the weather.

This tall grill head, with its adjustable cooking grids, maximizes the available volume to give you the freedom to tackle any size meal – from burgers and brats to a 20-lb turkey with stuffing on the side.

INDEPENDENCE CONTROL

Twin Air Intakes on the front panel and a rotary dual-function Top Vent adjust from wide open to fully closed – allowing precise control of temperature and smoke. The air intakes operate independently, giving you left/right temperature control – for grilling, indirect cooking, or maintaining slightly different heat levels on the left and right sides (requires the available divider).

The Top Vent swings away to maximize draft on startup, but maintains its setting as you open and close the grill.

Spark arrester screens in the air intakes and a baffle in the top vent keep errant charcoal embers where they belong.



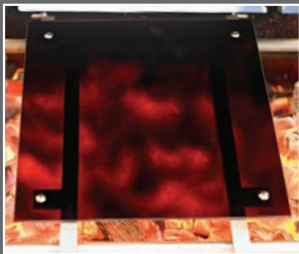


All of the temperature control components are laser cut from restaurant-grade 304 stainless steel (12-gauge) for long life and precise control.

The Precision Probe Heat Indicator is accurate from 100 to 700 degrees Fahrenheit and can even be recalibrated to help ensure consistent results.

And when you finish grilling, simply close the gasket-sealed lid and shut the Air Intakes and Top Vent to quickly smother the fire – saving any remaining charcoal for your next cookout.

OPTIONS



Ceramic Glass Infrared Panel [DPA 301]

Installs beneath a cooking grid to turn high heat from your charcoal into infrared energy to sear steak, fish, chicken, and chops. At lower temperatures, the panel deflects the direct heat, while vaporizing drippings and sending moisture and flavor deep into foods. Install or remove in seconds. Tilts up for loading charcoal. Use alone or in pairs. Made from dishwasher-safe stainless steel and ceramic glass. Patent pending.



Grill Divider Plate [DPA 304]

Divides the charcoal area in half so you can cook on just one side, indirect cook, or use the independent Air Intake system to create a temperature differential inside your grill. Made from 12-gauge stainless steel for long life.



Stainless Steel Griddle [DPA 115]

From bacon, eggs, and pancakes to sandwiches to cookies, this super-duty griddle adds versatility to your INDEPENDENCE grill. Made from thick stainless steel, the griddle includes leveling screws for precise adjustment.



Stainless Steel Retractable Warming Rack [Bo72695]

The folding warming rack attaches in minutes to add 253 square inches of cooking area to your INDEPENDENCE charcoal grill. The unique design automatically retracts when you lift the grill lid, giving you easy access to the main cooking grids.



Ash Tool [DPA 306]

The 24-inch premium Ash Tool lets you safely reach into the far corners of your Broilmaster INDEPENDENCE Grill to add or reposition charcoal and wood chunks or to remove ashes. Stainless Steel construction with Coil Handle. (Always wear heat-resistant gloves when operating a hot grill)



Broilmaster Premium Hardwood Lump Charcoal [DPA 305]

From grilling steaks and fish to smoking a pork shoulder or turkey, our natural hardwood charcoal lets you sear, grill, and slow-roast. Natural hardwood charcoal adds outdoor flavor to everything you cook. Contains no additives. Lights easily. 20 lb. bag.

INDEPENDENCE VERSATILITY

Whether you prefer lump charcoal or briquettes, the INDEPENDENCE grill helps you get the most out of your fuel. The two front-loading doors let you add charcoal or wood chunks or redistribute hot coals via the upper door without removing a cooking grid. Ash falls into the pan which slides out through the lower door for easy disposal. Both doors are gasket sealed and are made from stainless steel and feature classic stove-style insulated handles operating a progressive latch to seal tightly.



Optional
Ash Tool



Model	Heat Indicator	Total Cooking Area (Sq. In.)	Cooking Grids	Cooking Griddle	Warming Rack	Ceramic Glass IR Panel	Firebox Divider Plate	Retractable Warming Rack
C3 Series								
C3	100-700° F	442	SSD	SS	Accy.	SSDT	Accy.	Accy.
C3PK1	100-700° F	442	SSD	SS	Accy.	SSDT	Accy.	Accy.

Broilmaster Warranty	
LIMITED LIFETIME Against Rust-through	Aluminum Grill Housing (except paint), Stainless Steel Cooking Grids and Stainless Steel Griddles, Select Stainless Steel Components – Cart, Mounting
5 YEARS Against Rust-through	Charcoal Grates
1 YEAR Against Rust-through	Valves, knobs, ignitors, labels, hoses, fittings, grease cups, drip buckets, divider and all other parts and accessories – including those made from stainless steel – unless specified above, Paint on aluminum grill head Note: Using lighter fluid will void the warranty. Always light charcoal with a chimney, lighter cubes, or an electric starter.

INDEPENDENCE

CHARCOAL GRILL

Authorized Dealer

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PREMIUM GRILLS



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