



BROILMASTER®
PREMIUM GAS GRILLS

SMOKER SHUTTER INSTALLATION INSTRUCTIONS

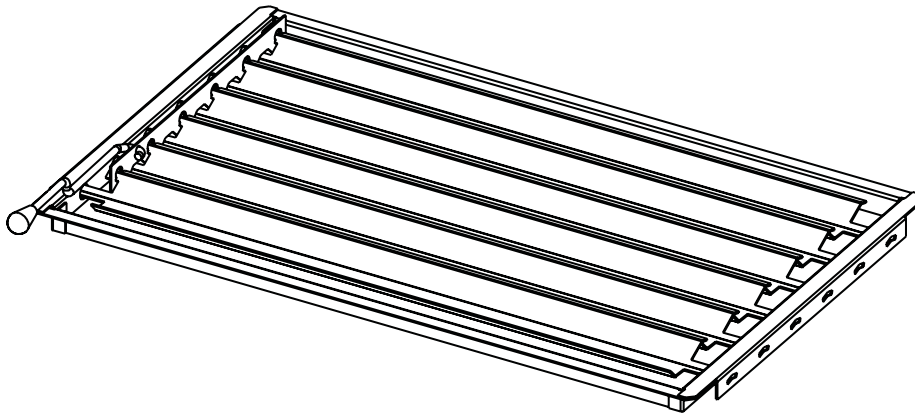
FOR USE WITH BROILMASTER®

PREMIUM GAS GRILLS

MODEL NUMBERS

T3, P3 AND D3

DPA100-1



When placing DPA100, Smoker Shutter into an installed BIKH, Grill Surround a hole or slot must be drilled into the stainless steel front panel on grill surround. Order B100550, Actuator Rod Kit to use with DPA100, Smoker Shutter.

**RETAIN OWNER'S MANUAL
FOR FUTURE REFERENCE.**

Attention: You must wear gloves while grasping frame on smoker shutter or handling smoker shutters.

If your Broilmaster is installed in the BIKH, grill surround, proceed to Step 1.

If your Broilmaster is not installed in a BIKH, grill surround, proceed to Step 4.

1. Remove front panel from grill surround
2. Place front panel face-up on a non-abrasive surface. When facing the front panel, drill either a 7/8" diameter hole or 5/16" slot into upper, left corner of front panel. Refer to Figure 1 for hole location or Figure 2 for slot location.
3. Insert bushing into 7/8" diameter hole in front panel.

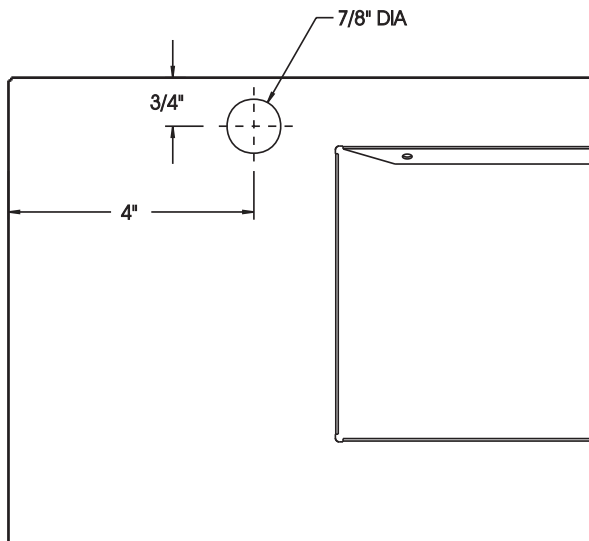


Figure 1

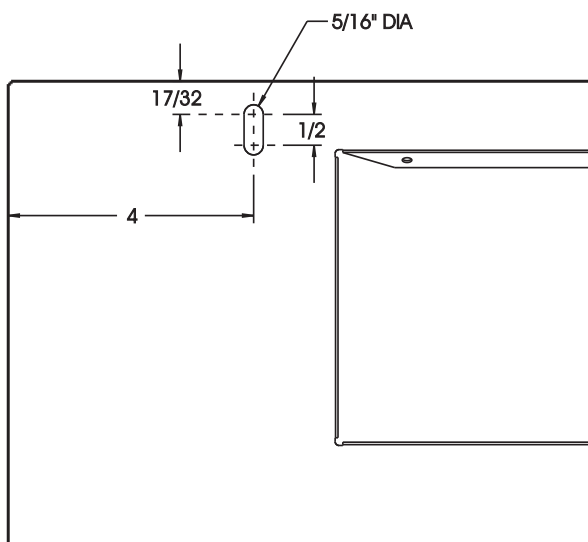


Figure 2

4. Remove retract-a-rack from grill body bottom.
5. If applicable, remove cooking grids from grill body bottom.
6. If applicable, push lid stop into notch on grill body bottom.
7. When facing grill body bottom, place hole template over left, front edge of grill body bottom. The hole template must be flush to the left side of grill body bottom.
8. Insert 1/8" drill bit into 1/8" hole in hole template. Drill 1/8" pilot hole through grill body bottom. Remove hole template. Enlarge 1/8" pilot hole with a 5/16" drill bit for final hole size.
9. If applicable, replace front panel onto grill surround.
10. Remove knob from 7 1/2" actuator rod provided with DPA100.

Attention: Use 7 1/2" actuator rod for standard smoker shutter installation. Use 9" actuator rod when smoker shutter is installed into a BIKH, Grill Surround.

11. Insert hook on either 7 1/2" or 9" actuator rod into 9/32" hole in shutter linkage on left side of smoker shutter. The hook is inserted from the outside to the inside on linkage bar of smoker shutter. Refer to Figure 3.

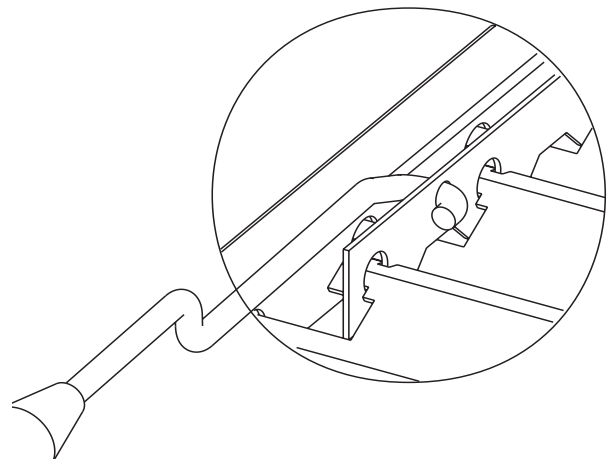


Figure 3

12. Grasp center of one shutter with your right hand, Grasp actuator rod with your left hand. Pivot smoker shutter assembly into grill body bottom as you insert actuator rod through 5/16" hole that you drilled. Refer to Figure 4. The 9" actuator rod will also be inserted through front panel on the grill surround.

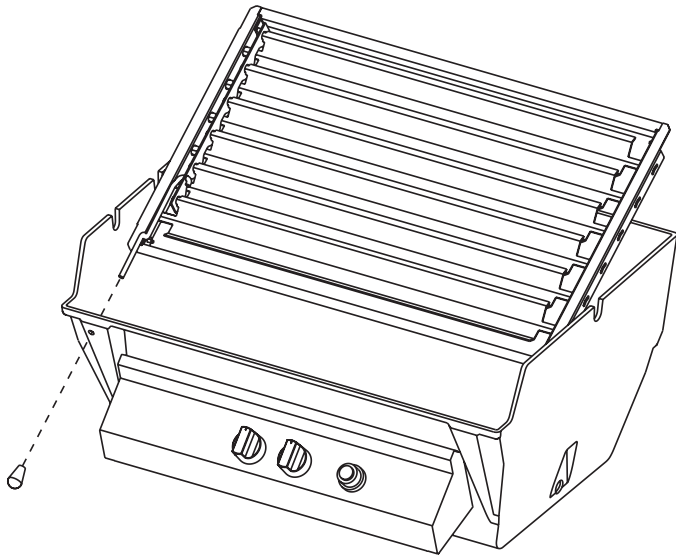


Figure 4

13. Place frame of smoker shutter onto rear, bottom lip of grill body bottom.
14. Thread knob onto either 7 1/2" or 9" actuator rod.
15. Installation of smoker shutter is completed. Refer to Figure 5.

Attention: Before grilling for the first time, turn grill on high for approximately 15 minutes to burn off any oil from the smoker shutter.

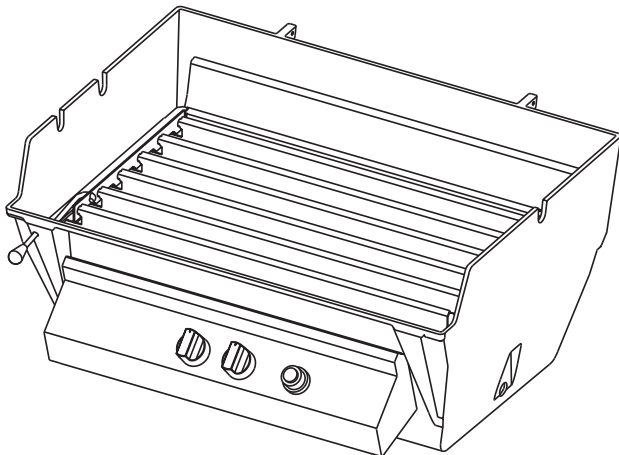


Figure 5

DPA100-1 Parts List

Part Name	Quantity	Part Number
Shutter	6	B100403
Shutter Frame (Assembly)	1	B100844
Shutter Linkage	1	B100406
Hole Template	1	B100407
Actuator Rod 7 1/2"	1	B100408
Knob	1	B100098

B200550 Parts List

Actuator Rod 9"	1	B100550
Bushing	1	R-1404

Using Your Smoker Shutter

The Smoker Shutter doubles the versatility of your Broilmaster Grill.

Leave it open to operate as you would a conventional grill-for searing steaks, chops, and other foods that cook best with direct heat.

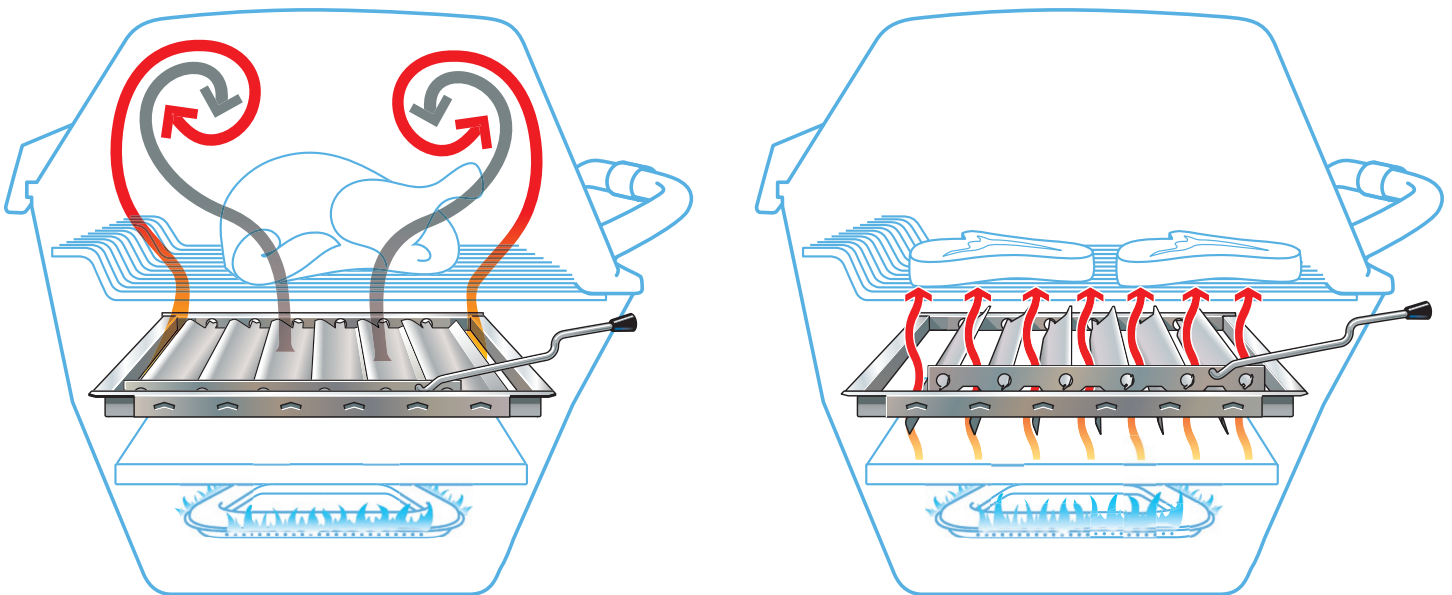
Closing the Smoker Shutter blocks the direct heat to turn your grill into an indirect cooker. This works best when slow-roasting chickens, whole roasts, and other meals where direct heat is not always desired.

Drippings from the meat land on the hot shutter and are quickly burned off to generate smoke. (Once you close the shutter, don't open it until most of the juices have dried, or you may dump drippings onto the flame and cause a flare-up.)

In effect, closing the Smoker Shutter provides the same cooking effect as a rotisserie.

Closing the Smoker Shutter also lets you bake pizzas and breads, covered dishes, and other meals that could be burned by the direct heat of the grill.

When Smoker Shutter is installed only the middle and high cooking levels can be used. To use lowest cooking level the Smoker Shutter needs to be removed.



Form B100400-5-0907

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