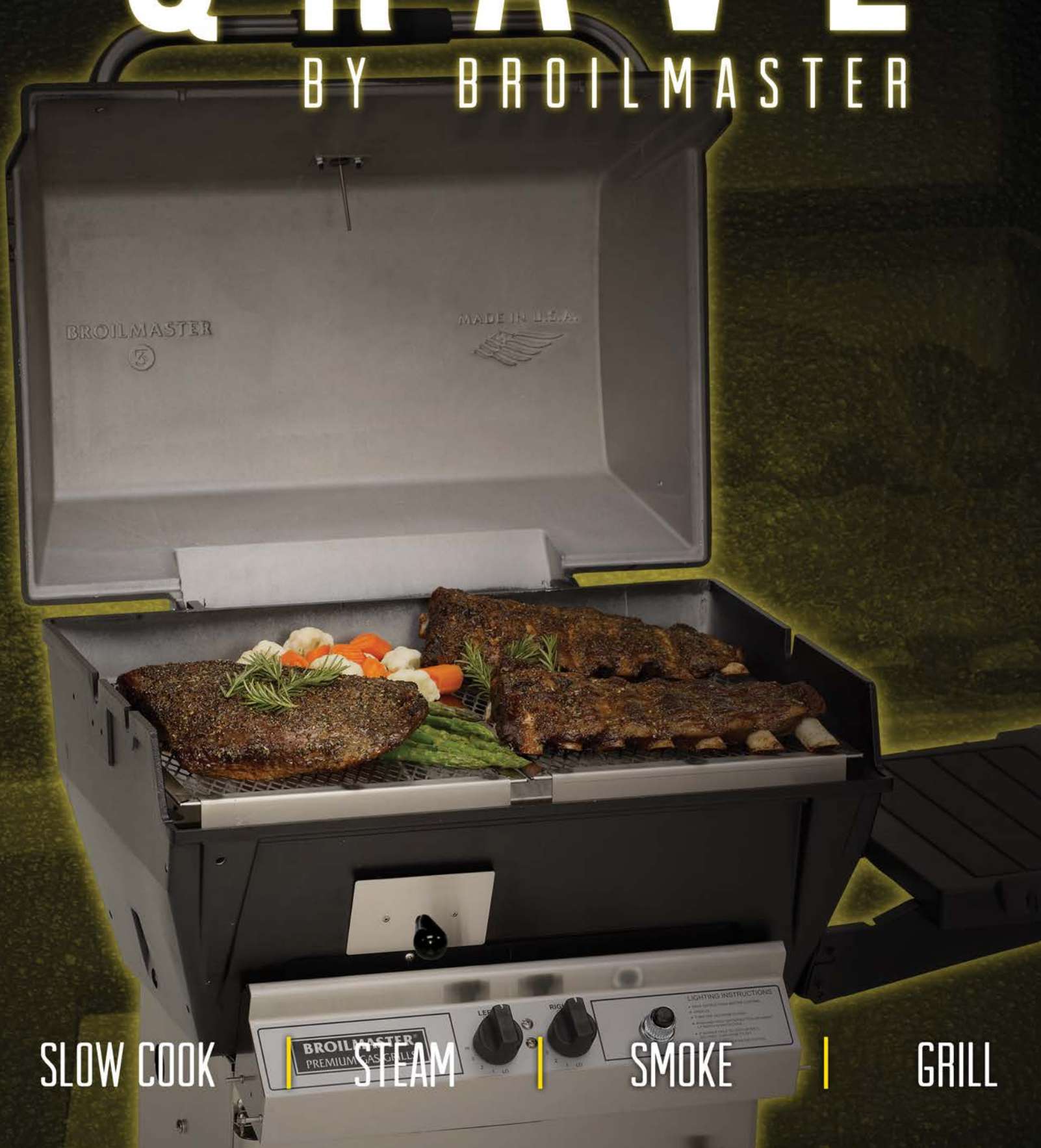


Q R A V E

BY BROILMASTER



SLOW COOK

STEAM

SMOKE

GRILL

THE MOST VERSATILE AND DURABLE COOKER KNOWN TO MAN

- Stainless Steel Oval Burner adjusts from 26,500 Btu LP / 25,000 Nat to 7,500 Btu (cooks more than 50 hours on one tank on low)
- Deep Cast Aluminum Grill Head Maintains Consistent Temperature
- Two-Piece Stainless Steel Cooking Grids (2-Level) Maximize Space
- Full-Area, Stainless Steel Drip Pan with Drain Valve
- External Drip Bucket
- Built-in Smoker Tray for Wood Chips or Pellets
- Electronic Igniter Lights All Season on One AA Battery
- Made in USA

Achieving traditional barbecue flavor demands a low temperature, lots of moisture, and a long cooking time. Broilmaster's new Qrave Grill delivers the goods – and more.

Unlike cookers made with a stamped steel shell, the Qrave Grill's thick aluminum casting maintains a consistent cooking temperature all day – and all night. So when your grandfather's secret pork shoulder recipe calls for 200 to 220 degrees for 14 hours, that's precisely what you'll get.

**QRAVE
DELIVERS
THE GOODS**

The stainless steel drip pan eliminates flare-ups, so you spend more time entertaining and less time lifting the lid. Drippings fall onto the pan and vaporize to produce flavorful smoke. Excess fat and liquids flow down into the drain channel and out of the grill to the external drip bucket.



SLOW COOKING

For slow roasting, the stainless steel drip pan serves as a barrier between your food and the fire below. Heat from the dual-control gas burner swirls up around the sides of the pan, creating a convection effect that helps cook foods uniformly. The drippings, which would normally fall onto the burner and flare up, instead land in the stainless steel pan and evaporate into flavorful steam and smoke.

A center channel in the pan conveys excess fats and marinades to a drain valve. You control the amount of drippings in the pan by opening or closing the valve. Pour in a couple of beers, soft drinks, or fruit juice to add flavor to roasts, game, and fowl.



STEAMING

Close the drain valve, fill the drip pan with water and set the burner to HIGH to steam vegetables, crab legs, and other foods. The drip pan will hold more than a gallon of water or other liquid. Once heated, the extra mass of this liquid helps maintain the desired temperature, while adding moisture to the cooking process.

Add seasonings to the water to prepare perfect steamed fish, corn, or other veggies.



SMOKING

To help maintain that constant cooking temperature, a slide-out tray lets you monitor or add your favorite wood chips or pellets without opening the cooker's lid. The chip tray is positioned just above one end of the burner to ensure consistent heat and smoke. Separate left/right burner controls let you vary the overall cooking temperature and maintain optimum heat under the chip tray.

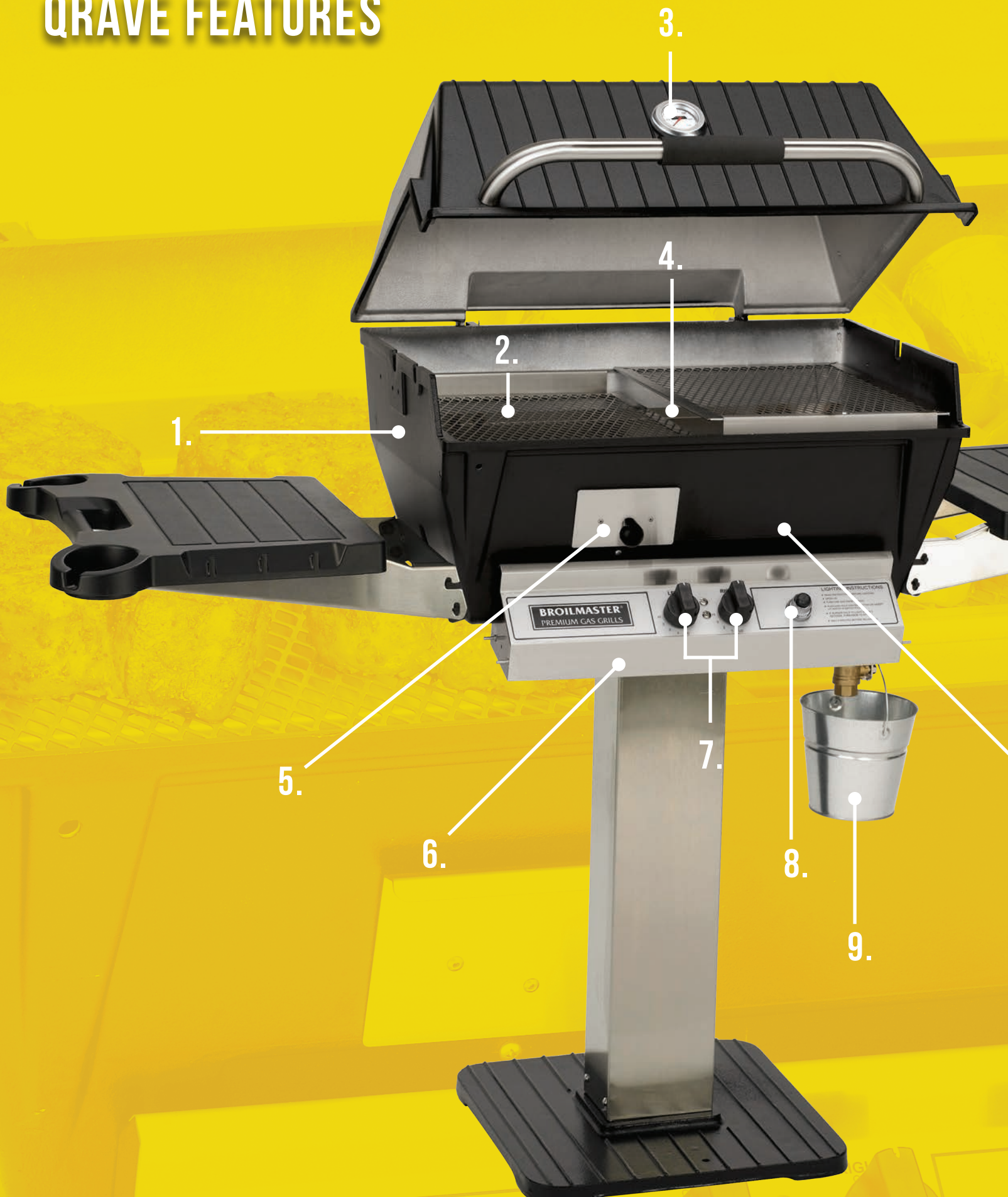


GRILLING

Unlike most slow cookers, your Grave grill can still deliver the heat for making juicy burgers, steaks, chicken breasts and more – thanks to the dual burners and the thick cast aluminum head.



QRAVE FEATURES





THICK CAST ALUMINUM HEAD



**TWO-PIECE STAINLESS STEEL
DIAMOND PATTERN GRIDS (2-LEVEL)**



**PRECISION PROBE
HEAT INDICATOR**



STAINLESS STEEL DRIP PAN



**FRONT-LOAD SMOKING
CHIP DRAWER**



**STAINLESS STEEL
CONTROL PANEL**



DUAL BURNER CONTROLS



ELECTRONIC IGNITER



COLLECTION BUCKET



**STAINLESS STEEL
OVAL BURNER**

QRAVE PACKAGE

Everything you need to start cooking - all in one carton.



Q3PK1 PACKAGE

Q3X Grill Head (Propane)
Painted Steel Package Cart
Drop-Down Side Shelf

ACCESSORIES



◀ ADJUSTABLE LID STOP

Helps maintain precise temperature control

FOLD-OUT WARMING RACK ▶

Adds 30-percent more cooking area and keeps finished foods warm



CUSTOMIZE YOUR QRAVE

Order à la carte - choose a post or cart, shelves, even a side burner.

PCB-1 CART



Stainless Steel Cart

DCB-1 CART



Black Painted Steel Cart

PSCB-1 CART



Stainless Steel Storage Cart



SS48-G



Stainless Steel In-ground Post

BL48-G



Painted Steel In-ground Post

SS26-P



Stainless Steel Patio Post with Cast Iron Base

BL26-P



Painted Steel Patio Post with Cast Iron Base

SKFPB2



Black Solid Surface Side Shelf (painted bracket)

SKFB2



Black Solid Surface Side Shelf (Stainless Steel bracket)

DPA153



Stainless Steel Drop Down Shelf

SKSS2



Stainless Steel Side Shelf (Stationary)

STAINLESS STEEL SIDE SHELF & BURNERS



Stainless Steel Shelf – DPA 153
Blue Flame Side Burner – DPA 150
Infrared Sear Station – DPA 151(N/P)

FKBLACK



Black Composite Surface Front Shelf

FKSS



Stainless Steel Front Shelf

[MOUNTING OPTIONS]
[SHELF OPTIONS]



◀ SCRAPER TOOL

Removes cooking residue from grids and drip tray

FLEXIBLE BRISTLE BRUSH ▶

Removes build-up from drain



Model	Btu	Total Cooking Area (Sq. In.)	Burner	Cooking Grids	Control Panel	Stainless Steel Lid Stop	Flavor Enhancer	Warming Rack	Stainless Steel Griddle
Grave Series									
Q3X	26,500 (LP)	420	SS Oval Burner	SSD	SS	Accy.	SSDT	Accy.	Accy.
Q3XN	25,000 (Nat)	420	SS Oval Burner	SSD	SS	Accy.	SSDT	Accy.	Accy.

SS Stainless Steel
 SSD Stainless Steel Multi-Level, Diamond Grids
 SSDT Stainless Steel Drip Tray

Grills shown with accessories installed. See your dealer for details on shelves, mountings, and accessories.

Q3X 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, Side Burner (DPA150), Side Burner Surround, Sear Burner (DPA 151), Side Shelf (DPA153), and Warming Rack
10 YEARS Against Rust-through	Stainless Steel Burners for Q-Series, Drip Pan for Q-Series
5 YEARS Against Rust-through	Painted Electro-Galvanized Steel Components
2 YEARS Against Rust-through	Stainless Steel Heat Shield
1 YEAR Against Rust-through	Valves, knobs, ignitors, labels, hoses, fittings, grease cups, drip buckets, and all other parts and accessories – including those made from stainless steel – unless specified above, Paint on aluminum grill head

AUTHORIZED DEALER

BROILMASTER®
PREMIUM GRILLS

A Registered Trademark of Empire Comfort Systems Inc.
 918 Freeburg Avenue Belleville, Illinois 62220-2623
www.broilmaster.com



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