

MODEL / MODÈLE / MODELO: PB2180LK
PART / PIÈCE / PARTE: : 10500



PLATINUM

LOCKHART

WOOD PELLET & SMOKER COMBO

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.
MANUAL MUST BE READ BEFORE OPERATING!

COMBO DE GRANULÉS DE BOIS ET FUMOIR

IMPORTANT, PRENEZ CONNAISSANCE DE CE DOCUMENT ET CONSERVEZ-LE POUR
RÉFÉRENCE ULTÉRIEURE VOUS DEVEZ LIRE CE GUIDE AVANT D'UTILISER LE BARBECUE !

COMBINACIÓN DE PELLETS DE MADERA Y PARRILLA

IMPORTANTE, LEA DETENIDAMENTE, CONSERVE PARA REFERENCIA FUTURA.
¡DEBE LEER EL MANUAL ANTES DE LA OPERACIÓN!



INSTRUCTIONS AND RECIPES | INSTRUCTIONS ET RECETTES | INSTRUCCIONES Y RECETAS

WARNING: Please read the entire manual before installation and use of this electric, pellet fuel burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

AVERTISSEMENT: Veuillez lire l'intégralité du manuel avant l'installation et l'utilisation de cet appareil électrique, à granules. Ne pas suivre ces instructions peut entraîner des dégâts matériels ou des blessures corporelles graves pouvant aller jusqu'à la mort. Contactez les responsables locaux de la construction ou des incendies au sujet des restrictions et des exigences d'inspection de l'installation dans votre région.

ADVERTENCI: Lea el manual completo antes de instalar y utilizar este aparato eléctrico para quemar pellets de combustible. Incumplir estas instrucciones podría causar daños materiales, lesiones corporales, e incluso la muerte. Consulte a sus funcionarios locales de construcción y control de incendios para informarse sobre las restricciones y los requisitos de inspección de instalaciones en su región.

SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 914mm (36 inches) from combustible constructions to the sides of the grill, and 914mm (36 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.
3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. **If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper.** When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.
5. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

6. Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams. The pellet fuel mean heating value in 8000-8770 BTU/LB, ash content < 1%.

Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

At time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at www.pelletheat.org or the *Pellet Fuel Institute*.

Contact your local dealer on the quality of pellets in your area and for information on brand quality. As there is no control over the quality of pellets used, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

SAFETY LISTING

In accordance with the procedures and specifications listed in the UL 2728A-2019 "pellet fuel burning cooking appliances" and ULC/ORD C2728-19 "pellet fuel burning equipment." Pit Boss Grills pellet cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to UL and ULC standards.



FCC COMPLIANCE STATEMENT

This device complies with Part 15 of FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.



This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.



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Dansons

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Customer Service

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PARTS & SPECS

ENGLISH

Part#	Description
1	Smoker Stack Lid (x2)
2	Smoker Stack (x2)
3	Main Grill/Hopper Assembly (x1)
4	S Meat Hook (x6)
5	Smoker Cooking Grid (x4)
6	Grease Tray (x1)
7	Lid Handle Assembly (x1)
8	Hopper Lid Handle Assembly (x1)
9	Meat Probe (x2)
10	Ash Tray Bracket (x1)
11	Ash Tray (x1)
12	Cart Front Panel (x1)
13	Back Left Leg (x1)
14	Caster Wheel (x2)
15	Front Left Leg (x1)
16	Bottom Shelf (x1)
17	Locking Caster Wheel (x2)
18	Front Right Leg (x1)
19	Back Right Leg (x1)
20	Grease Bucket (x1)
21	Side Table (x1)
22	Flame Broiler Slider Pull Handle Connector (x1)
23	Flame Broiler Slider Pull Handle (x1)
24	Knob (x3)
25	Flame Broiler Slider Pull Handle Supporter (x1)
26	Flame Broiler Main Plate (x1)
27	Flame Broiler Slider (x1)
28	Porcelain-Coated Cast-Iron Cooking Grid (x2)
29	Porcelain-Coated Steel Warming Rack (x1)

Part#	Description
A	Screw (x38)
B	Screw (x5)
C	Screw (x17)
D	Screw (x1)

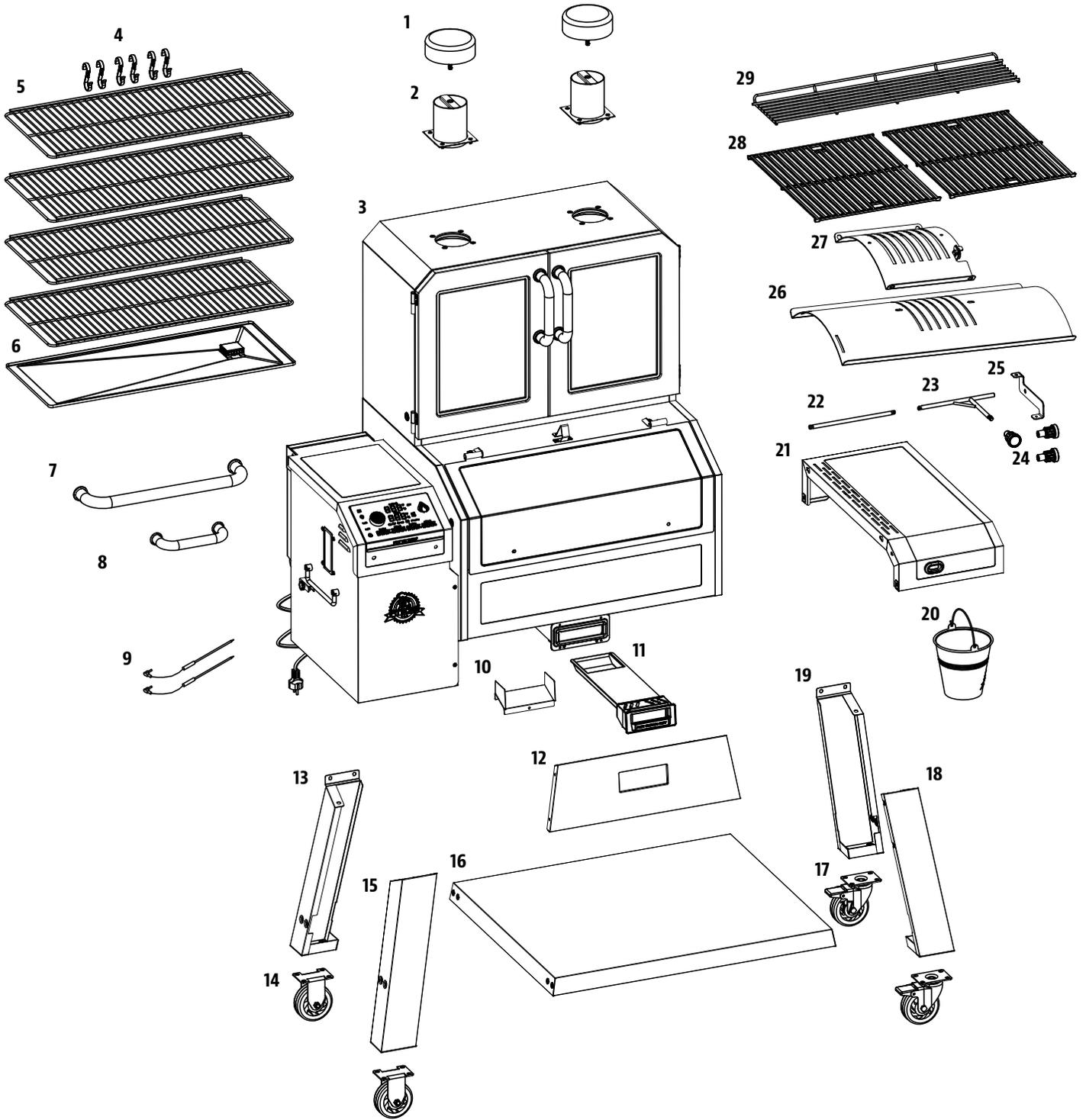
NOTE: Due to ongoing product development, parts are subject to change without notice. Contact Customer Service if parts are missing when assembling the unit.

PB – ELECTRIC REQUIREMENTS
120V, 60HZ, 300W, 3-PRONG GROUNDED PLUG

Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA		TEMP. RANGE	DIGITAL FEATURES
PB PB2180LK	1,400mm x 1,700mm x 780mm / 55" x 66.9" x 30.7"	121 kg / 266.7 lb	Main - 3,522.6 cm ² / 546 sq. in.	Upper Rack - 1,190.6 cm ² / 184 sq. in.	82-260°C / 180-500°F	Fourteen temperature presets, start-up cycle, electric igniter
			Cubic Cooking: 0.22 m ³ / 7.7 ft ³ TOTAL - 4,713.2 cm² / 730 sq. in.			
			TOTAL GRILL - 14,429 cm² / 2,236 sq. in.			

PARTS & SPECS



ENGLISH

ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by referencing the parts list. If any part is missing or damaged, do not attempt to assemble. Shipping damage is not covered under warranty. Contact your dealer or Pit Boss Customer Service for parts: Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

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IMPORTANT: To ease installation and avoid injury, use two people when assembling this appliance.

Tools required for assembly: screwdriver and level. *Tools not included.*



ASSEMBLY INSTRUCTIONS

IMPORTANT: It is advised to read each step entirely before starting assembly on instructions. Do not tighten screws completely until all screws for that step have been installed. Hardware combination involving a locking washer and washer should be installed with the locking washer closest to the head of the screw.

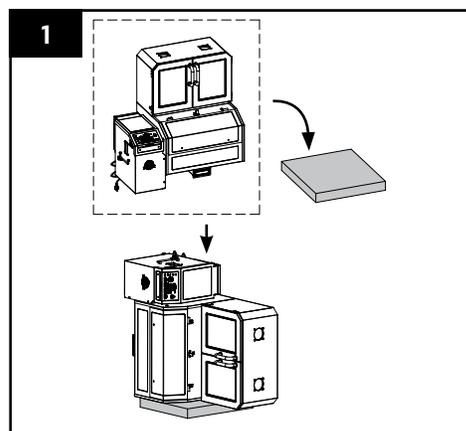
1. REMOVING COMPONENTS FROM THE BOX

Parts Required:

1 x Main Grill/Hopper Assembly (#3)

Installation:

- Open the color box.
- Remove all components from the smoker and firebox.
- Place a piece of foam board on the floor to prevent scratching the unit.
- Lay the Main Grill/Hopper Assembly on it's right side to the foam board.



2. SECURING FRONT LEGS TO THE GRILL

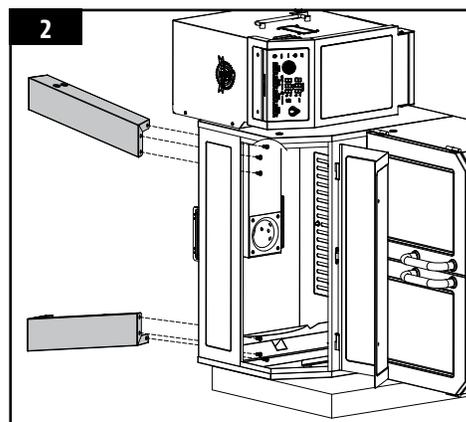
Parts Required:

1 x Front Left Leg (#15)
1 x Front Right Leg (#18)
1 x Main Grill/Hopper Assembly (#3)
6 x Screw (#A)

Installation:

- Open the lid of firebox.
- Mount Front Left Leg and Front Right Leg to the bottom of the Grill/Hopper Assembly.

NOTE: Fasten screws of the support legs only half-way to allow easier installation in next step.



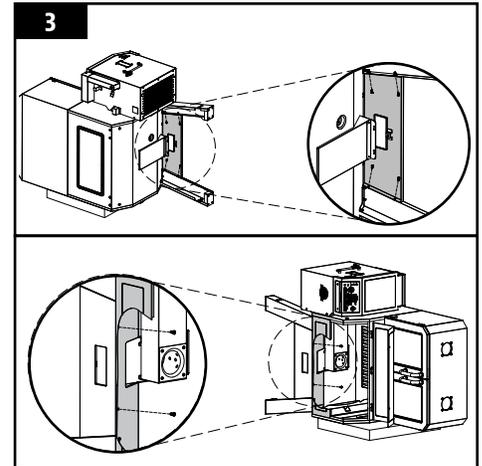
3. INSTALLING FRONT PANEL TO THE GRILL

Parts Required:

- 1 x Cart Front Panel (#12)
- 1 x Main Grill/Hopper Assembly (#3)
- 4 x Screw (#C)
- 2 x Screw (#A)

Installation:

- Mount Cart Front Panel to the bottom of Grill/Hopper Assembly.



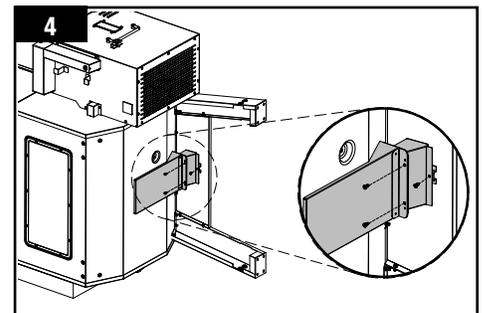
4. INSTALLING ASH TRAY BRACKET

Parts Required:

- 1 x Ash Tray Bracket (#10)
- 1 x Main Grill/Hopper Assembly (#3)
- 3 x Screw (#C)

Installation:

- Mount Ash Tray Bracket between the Grill/Hopper Assembly and the Cart Front Panel.



5. SECURING FRONT LEGS TO BOTTOM SHELF

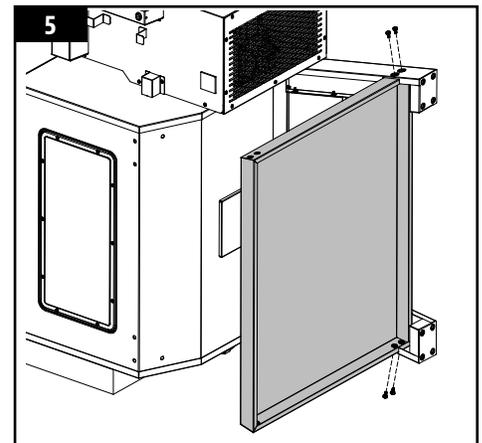
Parts Required:

- 1 x Bottom Shelf (#16)
- 4 x Screw (#A)

Installation:

- Mount Front Left Leg and Front Right Leg to the Bottom Shelf.

NOTE: Fasten screws of the support legs only half-way to allow easier installation in next step.



6. SECURING BACK LEGS TO THE GRILL

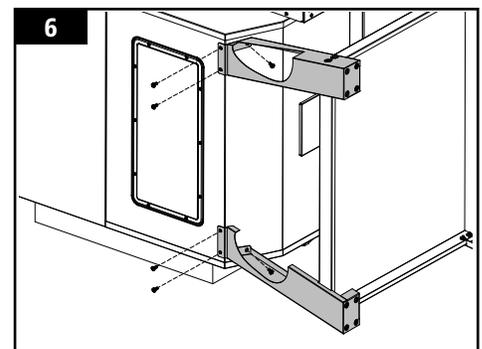
Parts Required:

- 1 x Back Left Leg (#13)
- 1 x Back Right Leg (#19)
- 1 x Main Grill/Hopper Assembly (#3)
- 6 x Screw (#A)

Installation:

- Mount Back Left Leg and Back Right Leg to the bottom of the Grill/Hopper Assembly.

NOTE: Fasten screws of the support legs only half-way to allow easier installation in next step.



7. SECURING BACK LEGS TO BOTTOM SHELF

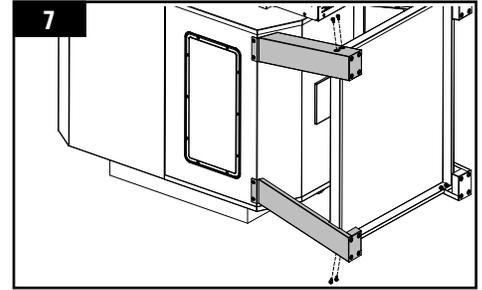
Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Bottom Shelf (#16)
- 4 x Screw (#A)

Installation:

- Mount Back Left Leg and Back Right Leg to the Bottom Shelf.

NOTE: Once all screws are installed, then tighten securely into the legs.



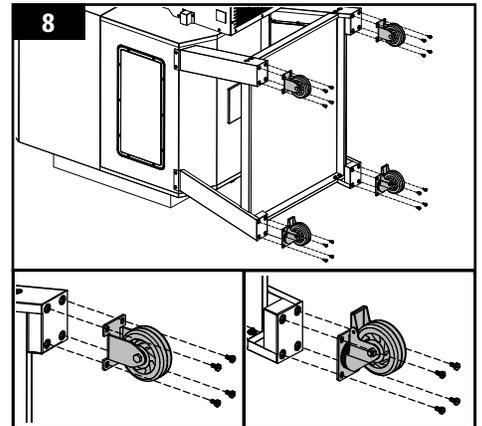
8. CONNECTING WHEELS TO THE CART

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 2 x Locking Caster wheels (#17)
- 2 x Caster Wheels (#14)
- 16 x Screw (#A)

Installation:

- Mount Caster Wheels to 2 left legs and Locking Caster Wheels to 2 right legs.



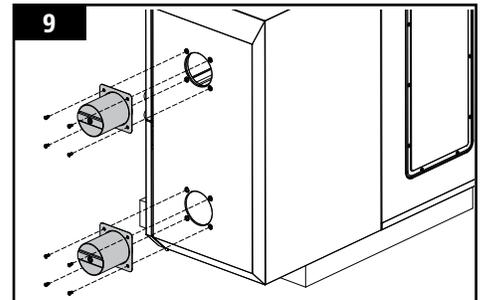
9. MOUNTING SMOKE STACK TO GRILL

Parts Required:

- 2 x Smoker Stack (#2)
- 1 x Main Grill/Hopper Assembly (#3)
- 8 x Screw (#C)

Installation:

- Mount Smoker Stack to the Grill/Hopper Assembly..



10. SECURING SMOKE STACK LID

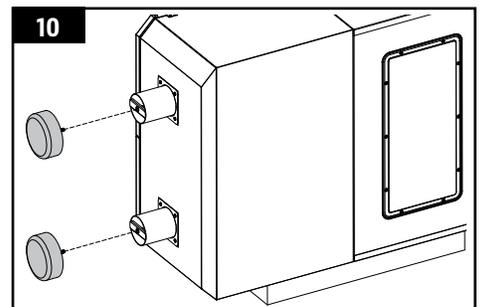
Parts Required:

- 2 x Smoker Stack Lid (#1)

Installation:

- Mount Smoker Stack Lid to the Smoker Stack.

NOTE: Adjust the chimney cap to affect the airflow inside the main grill.



11. STANDING THE GRILL UPRIGHT

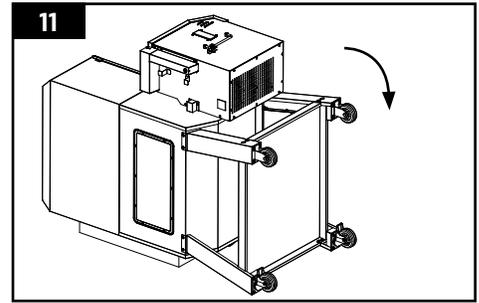
Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 2 x Locking Caster Wheels (#17)

Installation:

- Ensure all Locking Caster Wheels are locked.
- Stand the whole grill up.

IMPORTANT: Re-tighten the support leg screws to ensure they are completely secure after positioning the grill upright.



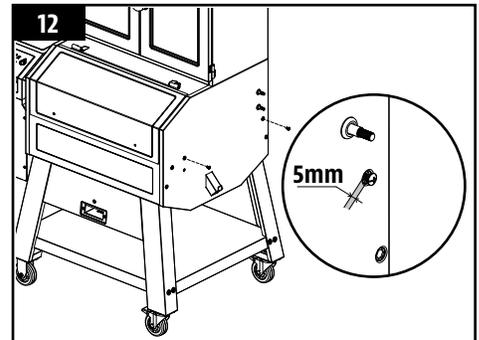
12. ATTACHING SCREWS TO SIDE MAIN CHAMBER

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 2 x Screw (#B)

Installation:

- Attach Screws on the right side of the main chamber and leave about 1/4" out.



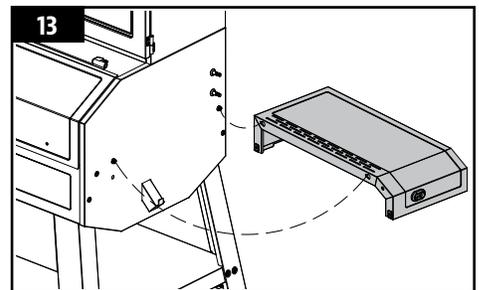
13. INSTALLING THE SIDE TABLE

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Side Table (#21)

Installation:

- Hang the right Side Table onto those two screws and then push left to seat on it.



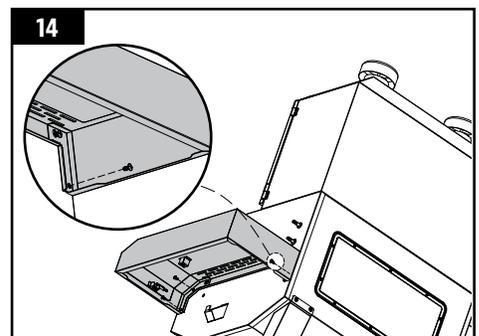
14. SECURING THE SIDE TABLE

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Side Table (#21)
- 3 x Screw (#B)

Installation:

- Tighten Screws securely.



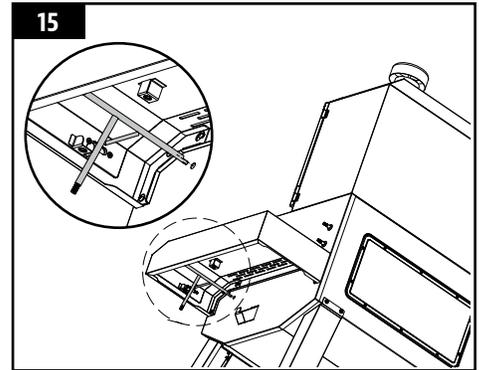
15. INSTALLING FLAME BROILER HANDLE (HOLE SIDE)

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Flame Broiler Side Pull Handle (#23)

Installation:

- Insert the Flame Broiler Side Pull Handle (With Hole Side) to the hole on the Right Side Panel of the Grill/Hopper Assembly..



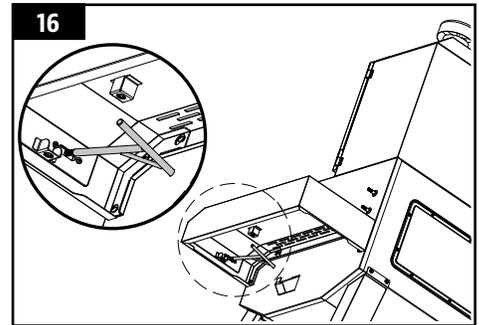
16. INSTALLING THE FLAME BROILER HANDLE (KNOB SIDE)

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Flame Broiler Side Pull Handle (#23)
- 1 x Side Table (#21)

Installation:

- Insert the Flame Broiler Side Pull Handle (With Knob Side) to the hole on the Side Table.



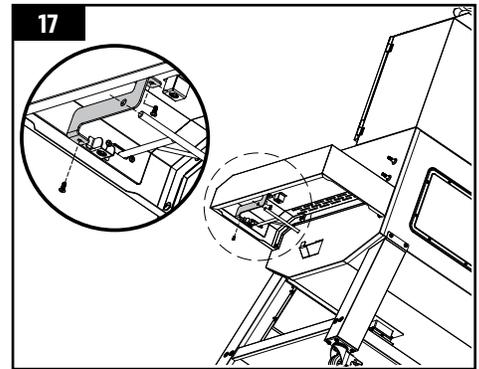
17. MOUNTING FLAME BROILER HANDLE SUPPORTER

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Flame Broiler Side Pull Handle Supporter (#25)
- 1 x Side Table (#21)
- 2 x Screw (#C)

Installation:

- Mount Flame Broiler Slider Pull Handle Supporter to the Side Table.



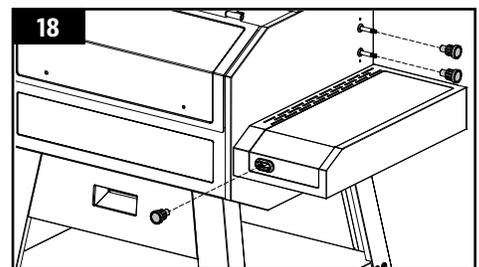
18. INSTALLING THE KNOBS

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 3 x Knobs (#24)

Installation:

- Mount three Knobs to the three pull handles.



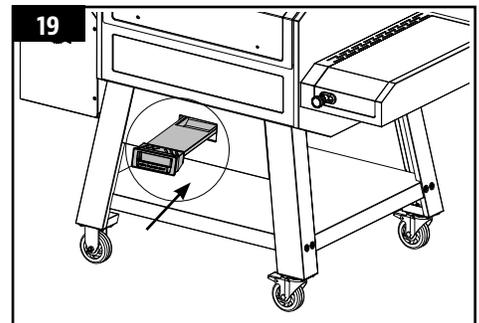
19. INSTALLING THE ASH TRAY ASSEMBLY

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Ash Tray (#11)

Installation:

- Push the Ash Tray into the Ash Tray Bracket.



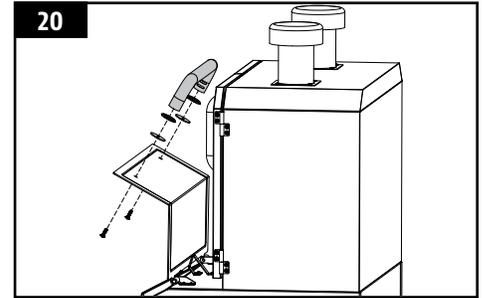
20. INSTALLING THE GRILL LID HANDLE

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Lid Handle Assembly (#7)

Installation:

- Remove the two pre-installed screws from Lid Handle Assembly, mount the Lid Handle Assembly onto the Lid of Grill/Hopper Assembly.



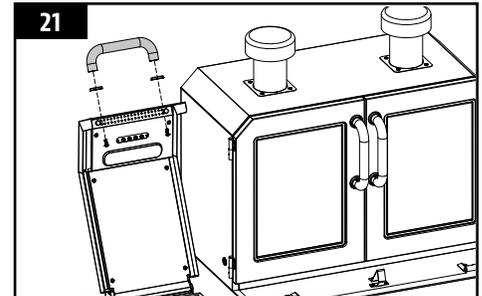
21. INSTALLING THE HOPPER LID HANDLE

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Hopper Lid Handle Assembly (#8)

Installation:

- Remove the two pre-installed screws from Hopper Lid Handle Assembly, mount the Hopper Lid Handle Assembly onto the Lid of Hopper.



22. INSTALLING THE FLAME BROILER COMPONENTS

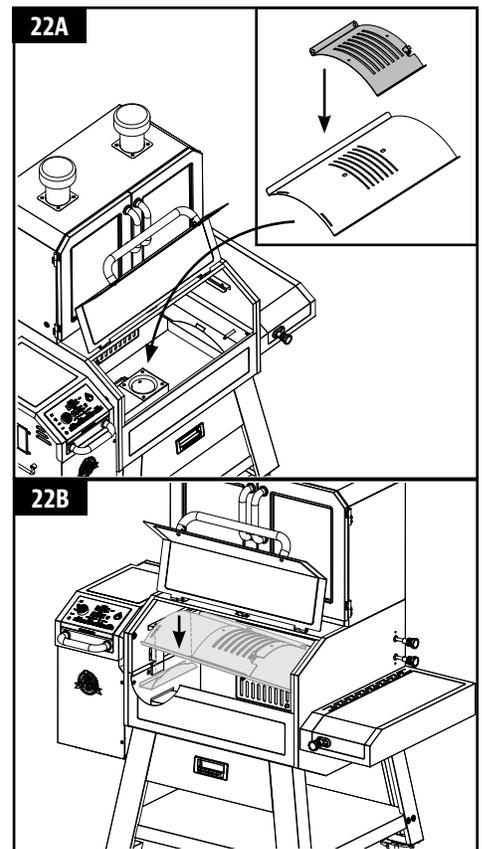
Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Flame Broiler Main Plate (#26)
- 1 x Flame Broiler Slider (#27)

Installation:

- Place the flame broiler slider on top of the flame broiler main plate, with the raised tab on the right side. Ensure the two tabs on the slider place into the slot holes of the main plate, covering the slotted openings. Note illustration 22A.
- Insert the flame broiler main plate into the main grill. Rest the flame broiler main plate on the built-in ledge (on the inside right) of the main grill that directs grease towards the grease bucket spout. Slide the entire piece to the left side, and the two slots on the flame broiler main plate will fit into the rounded ledge above the burn pot. It will sit slightly at a downward angle. Note illustration 22B.
- Both flame broiler parts are lightly coated with oil to avoid rusting when shipped.

IMPORTANT: If the main plate is resting on the base of the barrel, it is installed incorrectly. Poor installation may result in damage to your main grill barrel.



23. INSTALLING THE FLAME BROILER SLIDER HANDLE

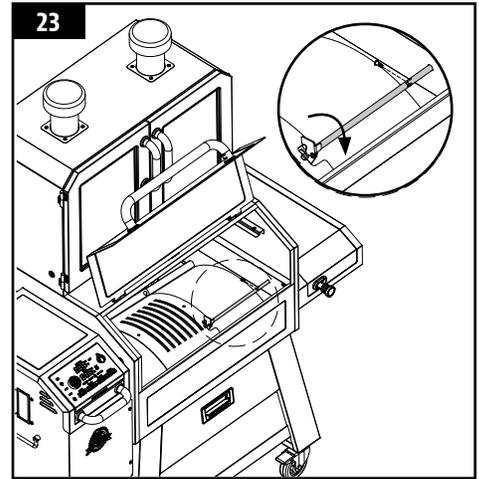
Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Flame Broiler Main Plate (#26)
- 1 x Flame Broiler Slider (#27)
- 1 x Flame Broiler Slider Pull Handle Connector (#22)
- 1 x Flame Broiler Slider Pull Handle (#23)
- 1 x Screw (#D)

Installation:

- Unlock the raised tab, Slide the notched end of the Flame Broiler Slider Pull Handle Connector into the raised tab on the flame broiler slider, and tighten the Flame Broiler Slider Pull Handle Connector with Flame Broiler Slide Pull Handle with one screw, giving you adjustable access to the slider on the main plate.

NOTE: When the flame broiler slider is open, and direct flame is used while cooking, do not leave the grill unattended for any period of time.



24. INSTALLING THE GRILL COOKING COMPONENTS

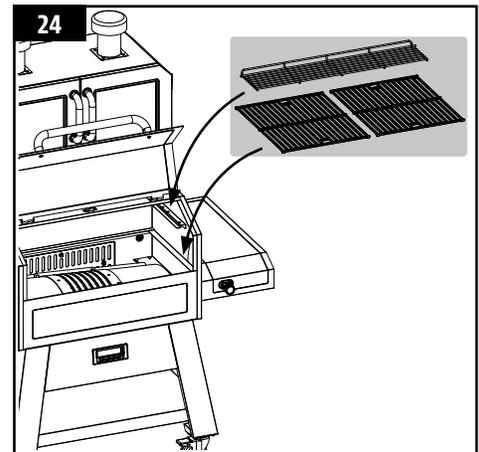
Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 2 x Porcelain-Coated Cast-Iron Cooking Grid (#28)
- 1 x Porcelain-Coated Steel Upper Warming Rack (#29)

Installation:

- Place the Cooking Grids, side by side, on the grid ledge inside the main grill
- Place the Upper Warming Rack on the upper ledge inside the main grill. The Warming Rack will lock into place.

NOTE: To maintain the searing and grilling performance of your cooking grids, regular care and maintenance is required.



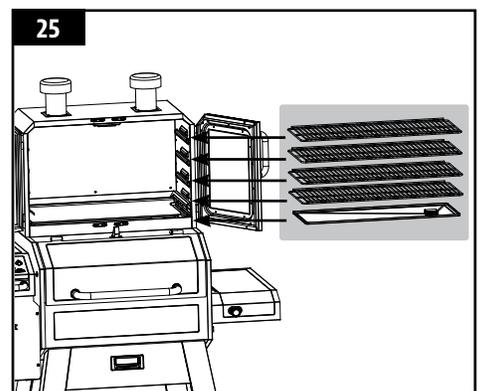
25. INSTALLING THE SMOKER COOKING COMPONENTS

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 4 x Smoker Cooking Grid (#5)
- 1 x Grease Tray (#6)

Installation:

- Close the lid of main chamber
- Open door of smoker.
- From down to top , put 1 pcs Grease Tray and 4 pcs Smoker Cooking Grid.



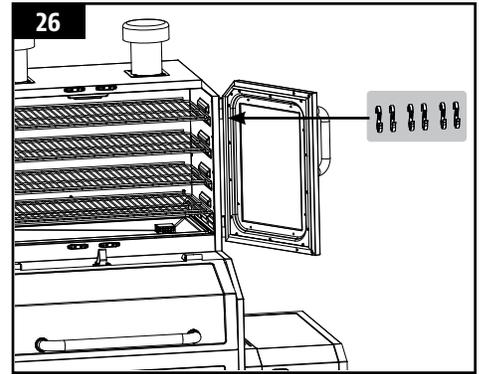
26. INSTALLING THE MEAT HOOKS

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 6 x S Meat Hook (#4)
- 4 x Smoker Cooking Grid (#5)

Installation:

- Hang the S Meat Hooks on the Smoker Cooking Grid on your purpose.



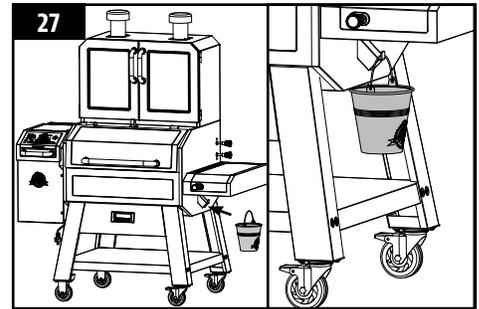
27. INSTALLING THE GREASE BUCKET

Parts Required:

- 1 x Main Grill/Hopper Assembly (#3)
- 1 x Grease Bucket (#20)

Installation:

- Hang the Grease Bucket under the right side table.
- The unit is now completely assembled.

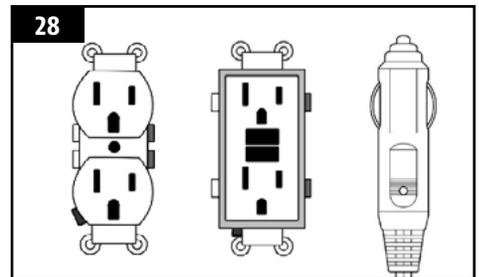


28. CONNECTING TO A POWER SOURCE

NOTE: Before plugging your Pit Boss into any electrical outlet, ensure the temperature dial is in the OFF position.

- **STANDARD OUTLET**
This appliance requires 110 volt, 60hz, 300w, 5 amp service. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 5 amp, 120 volt, fast-blow fuse to protect the board from the igniter.
- **GFCI OUTLETS**
This appliance will work on most GFCI outlets, with a recommended size of 15 amp service. If your GFCI outlet is highly sensitive to power surges, it will likely trip during the start-up phase of operation. During the start-up phase, the igniter draws 200-700 watts of electricity, which can be too much power for a GFCI outlet to handle. Each time it trips, it increases in sensitivity. If the GFCI keeps tripping, replace the outlet or change to a non-GFCI outlet.
- **ON THE ROAD**
Disconnect the igniter from the main wiring harness. Use the manual start-up procedure. A Pit Boss unit can operate using a 12 volt, 100 watt inverter plugged into your automobile outlet. To use the automatic igniter, it is recommended to use a minimum of a 1000 watt inverter.

IMPORTANT: Disconnect unit from power source when not in use.



OPERATING INSTRUCTIONS

With today's lifestyle of striving to eat healthy and nutritious foods, one factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fat in your diet is to use a low fat method of cooking, such as grilling. As a pellet grill uses natural wood pellets, the savory wood flavor is cooked into the meats, reducing the need for high sugar content sauces. Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or MEDIUM temperature settings.

GRILL ENVIRONMENT

1. WHERE TO SET-UP THE GRILL

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals. All Pit Boss units should keep a minimum clearance of 305mm (12 inches) from combustible constructions and this clearance must be maintained while the grill is operational. This appliance must not be placed under an overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

2. COLD WEATHER COOKING

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues.

Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. HOT WEATHER COOKING

As it becomes warmer outdoors, the cooking time will decrease. Proper dress is important when it gets really hot: shorts, shirt, shoes, hat, apron and a generous slab of suntan lotion is recommended.

Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

GRILL TEMPERATURE RANGES

Temperature readouts on the control board may not exactly match the thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food being cooked.

- **HIGH TEMPERATURE (205-260°C / 401-500°F)**

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler (slide plate) for indirect or direct flame cooking. With the **flame broiler open**, direct flame is used to create those “blue” steaks, as well as flame-kissed vegetables, garlic toast or s’mores! When the **flame broiler is closed**, the air circulates around the barrel, resulting in convection heat. High temperature is also used to preheat your grill, burn-off the cooking grids, and to achieve high heat in extreme cold weather conditions.

- **MEDIUM TEMPERATURE (135-180°C / 275-356°F)**

This range is best for baking, roasting, and finishing off that slow smoked creation. Cooking at these temperatures will greatly reduce the chances of a grease flare-up. Ensure that the flame broiler slider is in the closed position, covering the slotted openings. Great range for cooking anything wrapped in bacon, or where you want versatility with control.

- **LOW TEMPERATURE (80-125°C / 176-257°F)**

This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday feast.

Smoking is a variation on true barbecuing and is truly the main advantage of grilling on a wood pellet grill. **Hot smoking**, another name for **low and slow** cooking, is generally done between 80-125°C / 176-257°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

SMOKER TEMPERATURE RANGES

- **HIGH TEMPERATURE (190-215°C / 375-420°F)**

This range is used to grill at high heat, without any contact with flame. High temperature is also used as the burn-off temperature to clean off the cooking grids after use. Additionally, high heat can be used in extreme cold weather conditions to compensate for the contrast of temperatures between outside and inside the unit.

- **MEDIUM TEMPERATURE (135-177°C / 275-350°F)**

This range is best for baking, roasting, and finishing off that slow smoked creation. Cooking at these temperatures will greatly reduce the chances of a grease flare-up. Great range for cooking anything wrapped in bacon, or where you want versatility with control.

- **LOW TEMPERATURE (65-122°C / 150-250°F)**

This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Highly recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday feast.

Smoking is a variation on true barbecuing and is truly the main advantage of a smoker. There are two types of smoking: hot smoking and cold smoking.

- **Hot smoking**, another name for **low and slow** cooking, is generally done at 82-122°C / 180-250°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.
- **Cold smoking** is when the food is located so far away from the fire that it smokes without cooking, and at temperatures of 15-32°C / 60-90°F.

TIP: To intensify that savory flavor, switch to SMOKE (low) temperature range immediately after putting your food on the smoker. This allows the smoke to penetrate the meats, before the pores of the meat close at 49°C / 120°F.

The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cook, allowing the food to keep warm until ready to serve. Practice makes perfect!

UNDERSTANDING THE CONTROL BOARD



CONTROL	DESCRIPTION
	The button will light up (white) when connected to a power source. Press this button to Power on the unit. Press and hold this button for a minimum of 2 sec to power off / power down the unit.
 350°F ACT SET 350°C ACT SET	The Temperature Control Dial allows you to set your desired grill temperature. Once connected to a power source and the Power Button is pressed. Press and turn the dial (<i>When "SET" selected as shown in the picture 2</i>) in order to select from any of the thirteen preset temperatures, between 65-260°C / 150-500°F. Press the knob again to lock your preset temp and get back to Actual Grill Temperature (<i>As shown in picture 3</i>). Any time during the cooking process if you want to check your preset temp just press the knob.
°F / °C	The Temperature unit switch button to change the temperature readout on the LCD Screen. Press the button to switch between units of temperature Celsius (°C) or Fahrenheit (°F), as preferred. Default is set to Fahrenheit.
	The bulb button allows you to switch the light on and off inside the grill (<i>In the cooking area</i>).
	Smoke it® icon shows the connection between your grill and your phone via Bluetooth® as a result you can get live updates about the actual temperature of the grill and the meat probe temperatures. It also allows you to set temperature of your grill. <small>The Bluetooth® word mark and logo are registered trademarks owned by Bluetooth SIG, Inc. and any use of such marks by Espressif is under license. Other trademarks and trade names are those of their respective owners.</small>
 GRILL 350°F 350°C	The LCD Screen is used as the information center for your unit. The LCD screen will display your Desired Cook Temperature, Actual Cook Temperature, and Meat Probe Temperatures (<i>if connected</i>). If only one Meat Probe is connected, only one reading will be displayed. The visual display of your set temp in the form of flame icon. It also displays the unit of temperature, that is °F/°C.
PRIME	Press and hold the Prime Button to activate an extra feed of pellets to the fire pot. This can be used to add more fuel to the fire before opening the grill lid, resulting in a quick heat recovery time. It can also be used while smoking, to increase the intensity of clean smoke flavor. Requested from competition cookers.
ACT	" ACT " displays the actual temperature of your grill at that moment of time. Press the dial once to switch between "SET" and "ACT". By default, LCD screen displays "ACT".
SET	" SET " displays one of the 13 preset temperature values of the grill. Press the dial once to switch between "ACT" and "SET".

	The Flame icon visually displays the set temperature, the intensity of the flame icon changes as you change from 250°F, 350°F and 450°F indicating different temperature ranges.
	The Auger icon displays the switching on of your auger motor. Sometimes this symbol blinks and the LCD screen displays Err showing that the auger is not working.
	The Igniter icon displays ignition of your pellets. If this symbol is blinking and the LCD screen displays Err, then it means that your igniter is not working.
	The Fan icon displays the switching on of the fan. If this symbol is blinking and the LCD screen displays Err, then it means that your fan is not working.
NO PELLETS	This icon is activated when you are out of pellets.
	The plug-in connection port(s) behind the hopper lid are for Meat Probe(s) . When a meat probe is connected, the temperature is displayed on the LCD Screen. When not in use, disconnect the meat probe from the connection port. There are four (4) meat probe ports. <i>Compatible with Pit Boss® branded meat probes only. Additional meat probe(s) sold separately.</i>



CONNECTING TO THE SMOKE IT® APP

Follow these instructions on how to connect your grill to the Smoke iT® app with your Android™ or iOS® device. The app will allow you to control and monitor your grill and meat probe temperatures from your mobile device. Enjoy the benefits that Smoke IT® mobile connectivity has to offer!

1. Download the Smoke iT® app. Open the app and allow Bluetooth® to be enabled for setup. New users will need to create an account and follow the prompts to login.
2. If you are within Bluetooth® range (9 m / 30 ft), the Smoke iT® app will automatically detect your grill. Select your grill model. If you do not see your grill on the screen, ensure your unit is connected to a power source and is turned on.
3. Name your grill model (ie. My Smoker) in the app and select "Connect" at the bottom of the screen. This will save your grill model in the devices menu.
4. From the devices menu, click the grill model to connect. This will show you the control board screen.
5. Click the settings option (gear) in the top-right corner, enter your Wi-Fi credentials, then click the check mark at the bottom of the screen to connect. Now both Bluetooth and Wi-Fi (cloud) icons will show on the devices menu, showing that the grill is connected.

While using the app, the screen will shine bright when the grill is active and connected. If the app screen or grill goes dark on the devices menu, check your wireless connection or power source.

UNDERSTANDING THE PROBES

• TEMPERATURE PROBE

Located inside the pellet side of the grill, on the left side wall. It is a small, vertical piece of stainless steel. The temperature probe measures the internal temperature of the grill. The temperature that we get from this probe is displayed as ACT on the LCD screen.

IMPORTANT: The temperature of your unit is highly affected by ambient outdoor weather, quality of pellets used, flavor of pellets, and the quantity of food being cooked.

• MEAT PROBE

The meat probe measures the internal temperature of your meat in the grill, similar to your indoor oven. Plug-in the meat probe adapter to the meat probe connection port on the Control Board and insert the stainless-steel meat probe into the thickest portion of your meat and the temperature will be displayed on the control board. The temperatures that we received from this probe is displayed as Probe (#). **To ensure the meat probe is connected properly to the connection port, feel and hear it snap into place.**

NOTE: When placing the meat probe into your meat, ensure the meat probe and meat probe wires avoid direct contact with flame or excess heat. This can result in damage to your meat probe. Run the excess wire out the hole located on the left side of the main grill or the top of the main grill (near the grill lid hinge). When not in use, disconnect from the meat probe connection port and place aside to keep protected and clean.

HOPPER PRIMING PROCEDURE

These instructions should be followed the first time the grill is ignited, and each time the grill runs out of pellets in the hopper. The auger must be primed to allow pellets to travel through the length of the auger, and fill the fire pot. **If not primed, the igniter will timeout before the pellets are ignited, and no fire will start.** Follow these steps to prime the hopper:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system at the bottom.
2. Remove all cooking components from the interior of the grill. Locate the fire pot in the bottom of the pellet grill.
3. Plug the power cord into a power source. Press the **Power Button** to turn the unit on, and turn the **Temperature Control Dial** to the SMOKE position. Check the following items:
 - That you can hear the auger turning. Place your hand above the fire pot and feel for air movement. Do not place your hand or fingers inside the fire pot. This can cause injury.
 - After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer in the fire pot. The igniter tip does not glow red, but gets extremely hot and will burn. Do not touch the igniter.
4. Once verified that all electric components are working correctly, press and hold the **Power Button** for 2 seconds to turn the unit off.
5. Fill the hopper with all natural barbecue wood pellets.
6. Press the **Power Button** to turn the unit on. Keep the **Temperature Control Dial** in the SMOKE position. Press and hold the **Prime Button** until you see pellets on the inside of the grill from the auger tube. Once pellets begin to drop into the fire pot, release the **Prime Button**.
7. Press and hold the **Power Button** for 2 seconds to turn the unit off.

Re-install the cooking components into the main barrel. The grill is now ready to use.

FIRST USE – GRILL BURN-OFF

Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off. Start the grill and operate at any temperature over 176°C / 350°F (with the lid down) for 30 to 40 minutes to burn-off the grill and rid it of any foreign matter.

NOTE: During the Startup cycle, make sure the Flame Broiler Slider Knobs are pushed inward and the vents are closed. This will allow you to reach a higher temperature in the main barrel section.

AUTOMATIC START-UP PROCEDURE

1. Plug the power cord into a grounded power source. Open the main barrel lid. Check the fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets.
2. Ensure the **Temperature Control Dial** is in the SMOKE position. Press the **Power Button** to turn the unit on. This will activate the start-up cycle. The auger feed system will begin to turn, the igniter will begin to glow and the fan will supply air to the fire pot. The grill will begin to produce smoke while the start-up cycle is taking place. The barrel lid must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature!

IGNITER FAILURE PROCEDURE

If for any reason your electric igniter fails or your grill's flame dies out during a cook, check the following steps, or start your grill using the manual method.

1. Press and hold the power button for 3 secs and switch off the grill. Open the grill and let it cool down for few minutes. Remove the cooking components from inside and all unburnt pellets and ash from the fire pot. Be careful as the pellets may be too hot even when grill is cool down. Avoid touching the igniter to avoid injury, as it may be extremely hot.
2. Once all cooking components are removed and cleaned, press the **Power Button** to turn the unit on. Set the temperature knob to **Smoke**. Check the following:
 - Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat.
 - Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the fire pot.
 - Visually confirm that the auger is dropping pellets into the fire pot.
 - Confirm that the combustion fan is working by listening for a torchy roar.
3. If any of the above points are not working, follow **Troubleshooting** instructions.

MANUAL START-UP PROCEDURE

1. Ensure the **Temperature Control Dial** is in the **SMOKE** position. Plug the power cord into a grounded power source.
2. Check fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill hopper with dry, all natural hardwood barbecue pellets.
3. Open the barrel lid. Remove the cooking components to expose the fire pot. Place a generous handful of pellets into the fire pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as one composed of sawdust and wax, or wood shavings, is also appropriate. Add another small amount of pellets in the fire pot.

NOTE: Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.

4. Light the contents of the fire pot using a long match or long-nosed lighter. Allow the starter to burn for 3 to 5 minutes. Do not attempt to add more starter into the fire pot. This can cause injury.
5. Quickly and carefully replace the cooking components to the inside of the main barrel. Continue start-up at step two of **Automatic Start-Up Procedure**.

SHUTTING OFF YOUR GRILL

1. When finished cooking, with the main barrel lid remaining closed, press the **Power Button** to turn the unit OFF. This will activate the automatic **cool-down cycle**. The feed system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool down cycle is complete. When the cycle is complete, the fan will turn off.

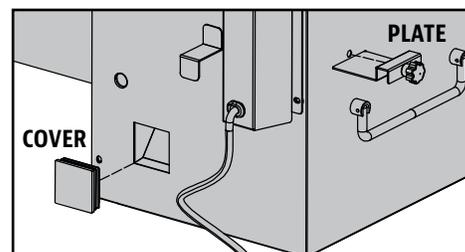
CARE AND MAINTENANCE

Any Pit Boss unit will give you many years of flavorful service with minimum cleaning. Follow these cleaning and maintenance tips to service your grill:

1. HOPPER ASSEMBLY

- The hopper includes a clean-out feature to allow for ease of cleaning and change out of pellet fuel flavors. To empty, locate the plate and the cover of the drop chute on the left side of the hopper. Place a clean, empty pail under the drop chute cover, then remove the cover piece. Unscrew the plate, slide outwards, and pellets will empty.

NOTE: Use a long handled brush or shop-vac to remove excess pellets, sawdust, and debris for a complete clean-out through the hopper screen.



- Running all pellets out of your auger system is recommended if your grill will be unused for an extended period of time. This can be done by simply running your grill, on an empty hopper, until all pellets have emptied from the auger tube.
- Check and clean off any debris from the fan air intake vent, found on the bottom of the hopper. Once the hopper access panel is removed (see *Electric Wire Diagram* for diagram), carefully wipe off any grease build-up directly on the fan blades. This ensures airflow is sufficient to the feed system.

2. PROBES

- Kinks or folds in the probe wires may cause damage. A meat probe not in use should be rolled up in a large, loose coil.
- Although both the temperature probe and the meat probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

3. INSIDE SURFACES

- It is recommended to clean your fire pot after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the fire pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease bucket often, and clean out as necessary. Keep in mind the type of cooking you do.

IMPORTANT: Due to high heat, do not cover the flame broiler or probes with aluminum foil.

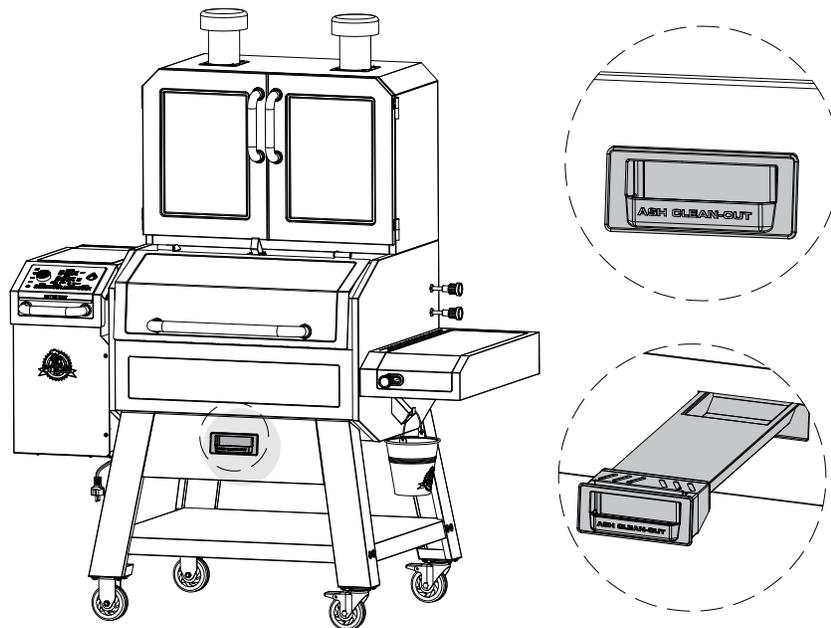
4. OUTSIDE SURFACES

- Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for longterm storage, keep the unit under a cover in a garage or shed.

5. HOW TO CLEAN PELLET BURNER ASHES

- Press down the Ash Tray Locker. Pull out the Ash Tray.
- After the ashes are cleared, push the ash tray into the slot until it cannot be pushed.

NOTE: This should be done after grill cools.



CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Fire pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Brass Wire Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Bucket	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Temperature Probe	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water

USING WOOD PELLET FUEL

Clean-burning barbecue wood pellets generate about 8200 BTU's per pound with very little ash, a low moisture content (5-7%), and are carbon neutral. Barbecue wood pellets are produced by pure raw material (sawdust) being pulverized with a hammer-mill, and the material is pushed through a die with pressure. As the pellet is forced through the die, it is cut, cooled, screened, vacuumed, and then bagged for consumer use. Check with your local dealer for flavors available in your area.



HICKORY BLEND



MESQUITE BLEND



APPLE BLEND



CHARCOAL BLEND



CLASSIC BLEND



FRUITWOOD BLEND



COMPETITION BLEND

NOTE: Always store wood pellets in a dry area. Any contact or exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Use a moisture proof, resealable tub or bucket for proper storage.

COOKING GUIDELINES

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect.

The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after *smoke ring*) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: For best results, allow time for meats to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

STYLE OF COOKING	HOT SMOKING (Very Low)	ROAST (Low)	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
Temp Range	93-135°C / 199-275°F	135-162°C / 275-323°F	162-190°C / 323-374°F	190-232°C / 374-449°F	232-260°C / 449-500°F

POULTRY	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 77°C / 170°F
Turkey (<i>whole</i>)	4.5-5.0 kg / 10-11 lbs. 5.3-6.4 kg / 12-14 lbs. 6.8-7.7 kg / 15-17 lbs. 8.2-10.0 kg / 18-22 lbs. 10.4-11.3 kg / 23-25 lbs.			Grill 90 - 120 minutes Grill 110 - 140 minutes Grill 130 - 160 minutes Grill 140 - 170 minutes Grill 150 - 180 minutes
Chicken (<i>whole</i>)	1.36-2.26 kg / 3-5 lbs.			Grill 1 - 1.5 hours
Drumsticks, Breasts	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-60 minutes
Small Game Birds	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-45 minutes
Duck	1.36-2.26 kg / 3-5 lbs.			Roast or grill 2 - 2.5 hours

PORK	SIZE	Precooked to Reheat 60°C / 140°F	Medium 66°C / 150°F	Well Done 71°C / 160°F
Ham (Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In)	2.5 cm / 1" 1.36-1.81 kg / 3-4 lbs. 1.81-2.72 kg / 4-6 lbs. 2.26-3.62 kg / 5-8 lbs. 4.53-5.44 kg / 10-12 lbs.	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2½ hours 2 - 2¾ hours		
Loin Roast	1.36-1.81 kg / 3 - 4 lbs.		1 - 2 hours	2 - 3 hours
Rib Crown Roast	1.81-2.26 kg / 4 - 5 lbs.		1½ - 2 hours	2 - 3 hours
Chop (loin, rib)	1.9-2.5 cm / ¾" - 1" 3.1-3.9 cm / 1¼" - 1½"		10 - 12 minutes 14 - 18 minutes	
Tenderloin	1.9-2.5 cm / ¾" - 1"		20 - 30 minutes	30 - 45 minutes
Loin Roast (<i>boneless</i>)	1.36-2.26 kg / 3-5 lbs.		1¼ - 1¾ hours	1¾ - 2½ hours
Boston Butt (Pork Shoulder)	3.62-4.53 kg / 8-10 lbs.			93 - 98°C / 200 - 210°F Internal Temperature

BEEF	SIZE	HEAT	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 65°C / 150°F
Steak (<i>New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin</i>)	1.9 cm / ¾" 2.5 cm / 1" 3.8 cm / 1½" 5 cm / 2"	High	Sear 8-10 minutes Sear 10-12 minutes Sear 10 minutes, grill 8-10 minutes Sear 10 minutes, grill 10-14 minutes		
Skirt Steak	0.6 - 12.7 cm / ¼" - ½"	High	Sear 5-7 minutes		
Flank Steak	0.45 - 0.86 kg / 1 - 1½ lbs., 1.9 cm / ¾"	Medium	Sear 4 minutes, grill 8-10 minutes		
Kabob	2.5 - 3.8 cm / 1-1½" cubes	Medium	Grill 10 - 12 minutes		
Tenderloin, whole	1.58 - 1.81 kg / 3½ - 4 lbs.	High/Medium	Sear 10 minutes, grill 15-20 minutes		
Ground Beef Patty	1.9 cm / ¾"	High/Medium	Sear 4 minutes, grill 4-6 minutes		
Rib-eye Roast (boneless)	2.26 - 2.72 kg / 5 - 6 lbs.	Medium	Grill 1½ - 2 hours		
Tri-tip Roast	0.9 - 1.13 kg / 2 - 2½ lbs.	High/Medium	Sear 10 minutes, grill 20-30 minutes		
Rib Roast	5.44 - 6.35 kg / 12 - 14 lbs.	Medium	2½ - 2¾ hours		
Veal Loin Chop	2.5cm / 1"	Medium	10 - 12 minutes direct		
Brisket	7.25 - 3.62 kg / 16 -18 lbs.	Hot Smoke	Cook until internal temperature reaches 91°C / 195°F		

LAMB	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 71°C / 160°F
Roast (fresh)	2.26 - 2.72 kg / 5 - 6 lbs.		1 - 2 hours	
Rib Crown Roast	1.36-2.26 kg / 3-5 lbs.		1 - 1½ hours	1½ hours

SEAFOOD	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 82°C / 180°F
Fish (whole)	0.5 kg / 1 lb. 0.9 - 1.1 kg / 2 - 2½ lbs. 1.4 kg / 3 lbs.			Grill 10 - 20 minutes Grill 20 - 30 minutes Grill 30 - 45 minutes
Fish (filets)	0.6-1.3 cm / ¼" - ½"			Grill 3 - 5 minutes, until flaky
Lobster Tail	0.15 kg / 5 oz. 0.3 kg / 10 oz.			Grill 5 - 6 minutes Grill 10 - 12 minutes

WILD GAME	Size	Rare - 60°C / 140°F	Medium - 71°C / 160°F	Well Done - 77°C / 170°F
Roast (fresh)	2.26 - 2.72 kg / 5 - 6 lbs.		1 - 1½ hours	1½ - 2 hours
Large Cuts (fresh)	3.62-4.53 kg / 8-10 lbs.		1 hours	1½ hours

TIPS & TECHNIQUES

Follow these helpful tips and techniques, passed on from Pit Boss owners, our staff, and customers just like you, to become more familiar with your grill:

1. *FOOD SAFETY*

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).
- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.
- Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours.
- Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

2. *COOKING PREPARATION*

- Be prepared, or ***Mise en Place***. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A BBQ floor mat is very useful. Due to food handling accidents and cooking spatter, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. *GRILLING TIPS AND TECHNIQUES*

- To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as ***low and slow***). Meat will close its fibers after it reaches an internal temperature of 49°C / 120°F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood pellets will turn meats and poultry pink. The band of pink (after cooking) is referred to as a ***smoke ring*** and is highly prized by outdoor chefs.
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Pit Boss grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.

For FAQ, please visit www.pitboss-grills.com. You may also contact your local Pit Boss authorized dealer or contact Customer Service for assistance.

WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning maintenance or service work. Ensure the grill is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Temperature Control Dial is still off.	Press the Power Button, and ensure the button glows blue to show there is a power connection. Turn the Temperature Control Dial to a temperature setting.
	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Disconnect the grill from power source and lift the hopper lid and remove the panel behind the lid. Carefully pull the wires of the controller towards yourself, so that you can have comfortable access to the board. Check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The GFCI outlet has been tripped.	Disconnect the grill from power source and remove hopper access panel (see Electric Wire Diagram for diagram) and ensure all wire connections are firmly connected and dry. Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Pellets in Fire pot Will Not Light	Auger Not Primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the fire pot. Follow Hopper Priming Procedure .
	Auger Motor Is Jammed	Turn the unit off by pressing and holding the power button for 2 sec. Remove cooking components from the pellet grill. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the fire pot. If not operating properly, call Customer Service for assistance or a replacement part.
	Igniter Failure	Turn the unit off by pressing and holding the power button for 2 sec. Remove cooking components from the pellet grill. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat. Visually confirm that the igniter is protruding approximately 8mm(max)/0.3 inches(max) in the fire pot. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Service for assistance or a replacement part.
"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease Fire Or Excess Fuel.	Press and hold the Power Button for 2 secs to turn the unit off and allow grill to cool. Follow Care and Maintenance instructions. After maintenance, remove the ashes and unburnt pellets from burn pot and bottom of the grill and confirm positioning of all component parts. Once cooled, press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Service.
"ErL" Error Code	The Unit Is Having Very Low Temperature	Press and hold the Power Button for 2 secs to turn the unit off. Follow Care and Maintenance instructions. After maintenance, remove the ashes and unburnt pellets from burn pot and bottom of the grill and confirm positioning of all component parts. Press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Service.
"Err" Error Code With  (AUGER) Icon Flashing	Auger Not Primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the burn pot. If not primed, the igniter will timeout before the pellets ignite. Follow Hopper Priming Procedure .

	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. If not operating properly, call Customer Service for assistance or a replacement part.
"Err" Error Code With  (IGNITER) Icon Flashing	Igniter Not Working Properly	Remove cooking components from the main barrel. Press the Power Button to turn the unit on and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the burn grate and feeling for heat. Visually confirm that the igniter is aligned with the hole in the burn grate, and open to light the pellets. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Service for assistance or a replacement part.
	Igniter Failure	Igniter needs to be replaced. Contact Customer Service for replacement part.
"Err" Error Code With  (FAN) Icon Flashing	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
	Fan Not Working Properly or Failure	Fan needs to be replaced. Contact Customer Service for replacement part.
"Err" Error Code With Showing "No Pellets" Icon	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System, Jammed Auger	Press and hold the Power button for 2 seconds to shut down then reconnect. Check hopper to check that fuel level is sufficient and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
"ErP" Error Code	Unit Not Turned Off Properly When Last Connected To Power.	Safety feature prevents an automatic restart. Press the Power Button to turn the unit off, wait two minutes, then press the Power Button to turn the unit on again. Turn Temperature Control Dial to SMOKE or desired temperature. If error code still displayed, contact Customer Service.
	Power Outage While Unit In Operation.	
"noP" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Control Board, press and hold the Power button for 2 seconds to shut down then reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If still failed, call Customer Service for replacement part.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Service for replacement part.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Fire Pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation, and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to SMOKE and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Temperature Probe	Check status of temperature probe. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow Care and Maintenance instructions.
	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets.
	Fire pot Is Blocked	Clear fire pot for moist wood pellets. Follow Hopper Priming Procedure .
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Frequent Flare-Ups	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.

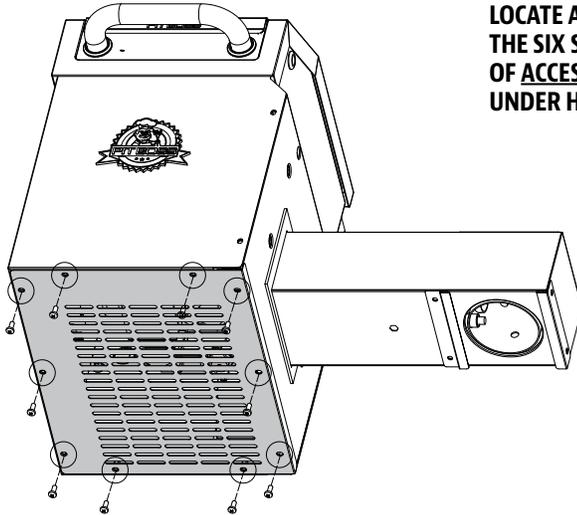
ELECTRICAL WIRE DIAGRAM

The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

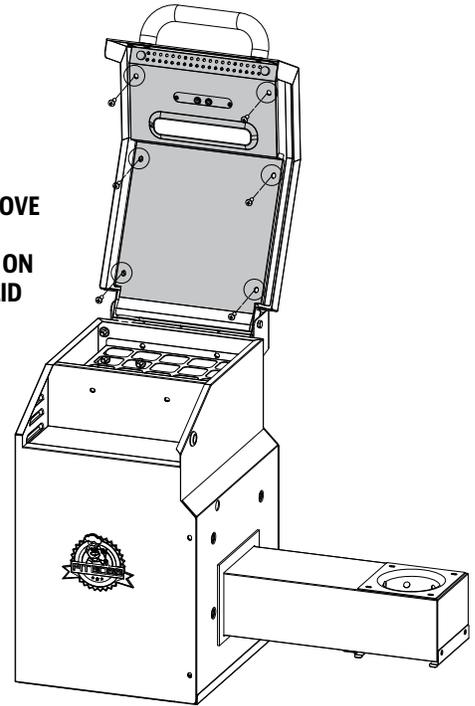
PB – ELECTRIC REQUIREMENTS 110-120V, 60HZ, 300W, 3-PRONG GROUNDED PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of $\pm 5-10$ percent.

LOCATE AND REMOVE THE TEN SCREWS OF ACCESS PANEL ON UNDERSIDE OF UNIT

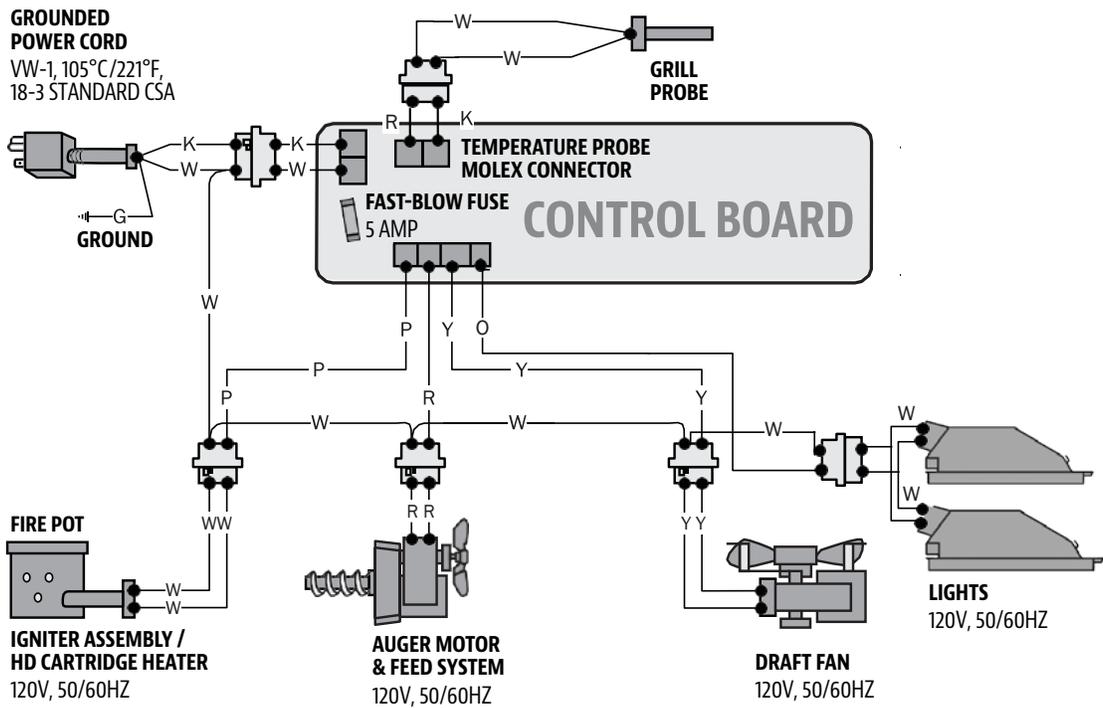


LOCATE AND REMOVE THE SIX SCREWS OF ACCESS PANEL ON UNDER HOPPER LID



ENGLISH

FUEL INPUT RATING:
2.13 KG/H
(4.69 LB/H)



INDEX
W : WHITE
Y : YELLOW
P : PURPLE
R : RED
K : BLACK
G : GREEN
O : ORANGE

REPLACEMENT PARTS

ENGLISH

Part#	Description
1-A	Smoker Stack Lid (x2)
2-A	Smoker Stack (x2)
3-A	Main Grill (x1)
4-A	S Meat Hook (x6)
5-A	Smoker Cooking Grid (x4)
6-A	Grease Tray (x1)
7.1-A	Lid Handle Spacer (x2)
7.2-A	Lid Handle Seat (x2)
7.3-A	Lid Handle Tube (x1)
8.1-A	Hopper Lid Handle Seat (x2)
8.2-A	Hopper Lid Handle Tube (x1)
9-A	Meat Probe (x2)
10-A	Ash Tray Bracket (x1)
11-A	Ash Tray (x1)
12-A	Cart Front Panel (x1)
13-A	Back Left Leg (x1)
14-A	Caster Wheel (x2)
15-A	Front Left Leg (x1)

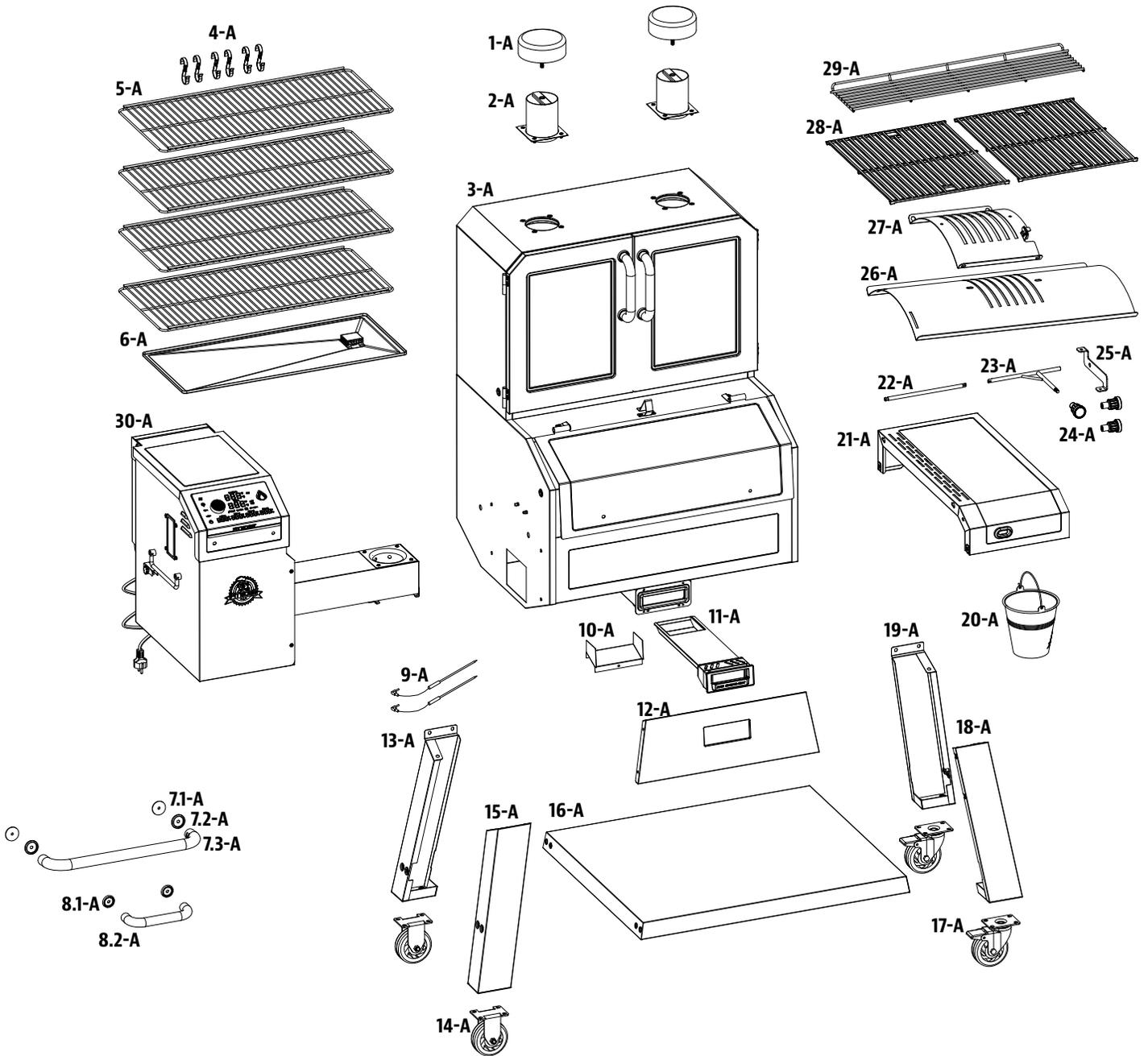
Part#	Description
16-A	Bottom Shelf (x1)
17-A	Locking Caster Wheel (x2)
18-A	Front Right Leg (x1)
19-A	Back Right Leg (x1)
20-A	Grease Bucket (x1)
21-A	Side Table (x1)
22-A	Flame Broiler Slider Pull Handle Connector (x1)
23-A	Flame Broiler Slider Pull Handle (x1)
24-A	Knob (x3)
25-A	Flame Broiler Slider Pull Handle Supporter (x1)
26-A	Flame Broiler Main Plate (x1)
27-A	Flame Broiler Slider (x1)
28-A	Porcelain-Coated Cast-Iron Cooking Grid (x2)
29-A	Porcelain-Coated Steel Warming Rack (x1)
30-A	Hopper Assembly (x1)
31-A	Screw (x38)
32-A	Screw (x5)
33-A	Screw (x17)
34-A	Screw (x1)

Diagram Illustration on next page.

NOTE: Due to ongoing product development, parts are subject to change without notice.

REPLACEMENT PARTS

ENGLISH

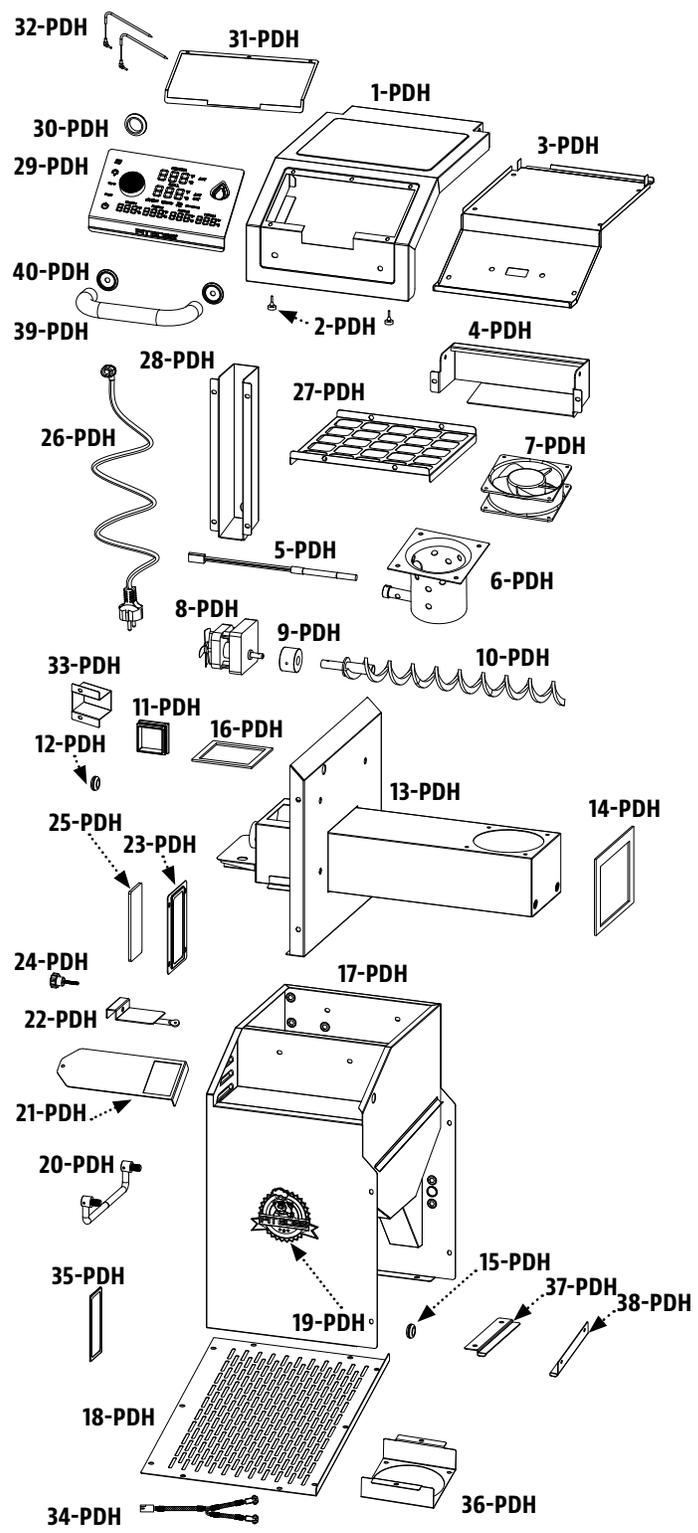


HOPPER REPLACEMENT PARTS

ENGLISH

Part#	Description
1-PDH	Hopper Lid (x1)
2-PDH	Lid Rubber Cushion (x2)
3-PDH	Hopper Lid Lining (x1)
4-PDH	Support Panel (x1)
5-PDH	Heating Rod (x1)
6-PDH	Burning Cup (x1)
7-PDH	Fan Motor (x1)
8-PDH	Feeding Motor (x1)
9-PDH	Nylon Rod (x1)
10-PDH	Feeding Rod (x1)
11-PDH	Nylon Cover (x1)
12-PDH	Rubber Ring-1 (x1)
13-PDH	Feeding System (x1)
14-PDH	Heating Resisting Sheet (x1)
15-PDH	Rubber Ring-3 (x2)
16-PDH	Seal Washer (x1)
17-PDH	Hopper (x1)
18-PDH	Hopper Bottom Panel (x1)
19-PDH	Logo Plate (x1)
20-PDH	Hopper Handle (x1)
21-PDH	Block Panel-2 (x1)
22-PDH	Block Panel (x1)
23-PDH	Glass Panel (x1)
24-PDH	Pull Handle (x1)
25-PDH	Glass (x1)
26-PDH	Electric Wire (x1)
27-PDH	Top Panel (x1)
28-PDH	Electric Wire Shield (x1)
29-PDH	Control Panel (x1)
30-PDH	Rubber Ring-2 (x1)
31-PDH	Control Panel Seal (x1)
32-PDH	Meat Probe (x2)
33-PDH	Lighter Wire Cover (x1)
34-PDH	"Y" Lighter Wire (x1)
35-PDH	Glass Seal (x1)
36-PDH	Fan Motor Shield (x1)
37-PDH	Ash Tray Right Support (x1)

Part#	Description
38-PDH	Ash Tray Left Support (x1)
39-PDH	Hopper Lid Handle (x1)
40-PDH	Hopper Lid Handle Seat (x2)



WARRANTY

CONDITIONS

All wood pellet grills by Pit Boss, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

Dansons carries a five (5) year warranty against defects and workmanship on all parts, and five (5) years on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the five (5) years from date of purchase.

During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivate liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that retard rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidization, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use.

This warranty is based on normal domestic use and service of the grill and neither limited warranty coverage's apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local Pit Boss dealer or visit our online store at: www.pitboss-grills.com

CONTACT CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

service@pitboss-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

WARRANTY SERVICE

Contact your nearest Pit Boss dealer for repair or replacement parts. Danson's requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss can be found on the back of the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER