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PIT BOSS® SPORTSMAN



Wi-Fi® + Bluetooth®

PB850SPW2

110-120V

WI-FI

WWW.PITBOSS-GRILLS.COM

READ ALL INSTRUCTIONS BEFORE
INSTALLING AND USING THE APPLIANCE,
SAVE THESE INSTRUCTIONS.

LISEZ TOUTES LES INSTRUCTIONS AVANT
D'INSTALLER ET D'UTILISER L'APPAREIL,
CONSERVEZ CES INSTRUCTIONS.

LEA TODAS LAS INSTRUCCIONES ANTES
DE INSTALAR Y UTILIZAR EL APARATO,
GUARDE ESTAS INSTRUCCIONES.

IMPORTANT SAFEGUARDS

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

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 WITH THE FOLLOWING INSTRUCTIONS.

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. Save these instructions.

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.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, permissions, 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 hardwood 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 or liquids.

WARNING: Be aware of building combustible material, maintain the fire to avoid over-firing. Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord. 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. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similar qualified persons in order to avoid a hazard.
3. After a period of storage, or non-use, check the burn pot for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or chimney. 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, hardwood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.

WARNING: 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. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.
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 Care or an authorized dealer.

WARNING: 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 pot. 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.

HARDWOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural hardwood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Hardwood 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 18,569-20,362 KJ/KG (8,000-8,770 BTU/LB), ash content < 1%.

WARNING: Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

At the time of printing, there is no industry standard for barbecue hardwood pellets, although most pellet mills use the same standards to make hardwood 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, moisture affected pellets, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote - formation, and need for removal. When burning, it produces black smoke with a residue that is also black in color. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow-burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.

The grease duct should be inspected at least twice a year to determine when the grease and/or creosote buildup has occurred. When grease or creosote has accumulated, it should be removed to reduce the risk of fire.

CARBON MONOXIDE

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- 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.

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 complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

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.

Caution: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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PACKAGE CONTENTS

1 x	GRILL & PARTS
1 x	HARDWARE BLISTER PACK
1 x	MEAT PROBES
1 x	ASSEMBLY GUIDE
1 x	OWNERS MANUAL

SPECIFICATIONS

MODEL	PB850SPW2
POWER SUPPLY	AC 110-120V, 60Hz
RATED POWER	170W
FUEL TYPE	HARDWOOD PELLETS
FUEL CAPACITY	9.5 KG / 21 LBS
TEMPERATURE RANGE	82-260°C / 180-500°F
DIMENSIONS	1,477 X 821 X 1,330 MM / 58.2 X 32.3 X 52.3 IN
WEIGHT	71 KG / 156 LB

ENGLISH

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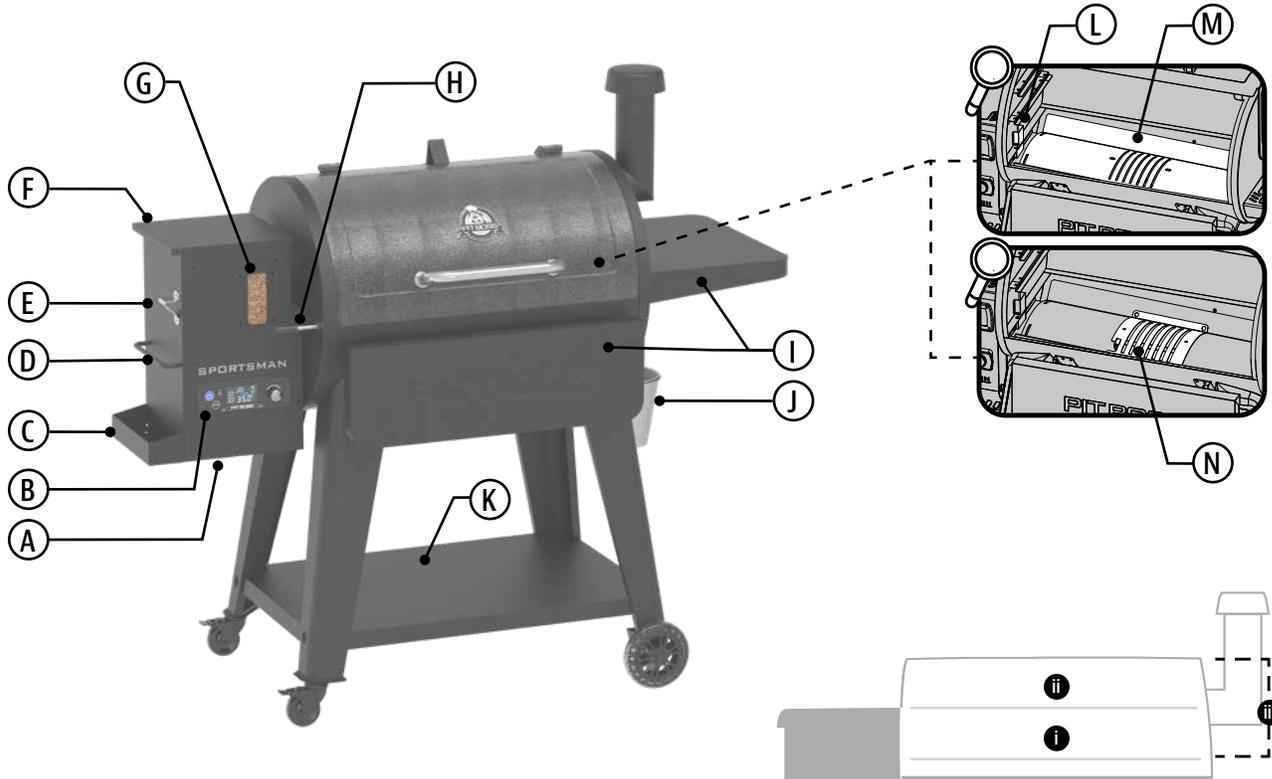


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STAY IN THE KNOW!

Visit us online for assembly videos, free recipes, grilling tips, manual updates and more.

GETTING TO KNOW YOUR GRILL



ENGLISH

A Access Panel

Remove the access panel to gain access to the electrical components for repair and maintenance.

B Control Board

The control system that manages the feed rate of pellet fuel, fan, and adjustable environment settings.

C Spice Rack

D Hopper Handle

Use this inset handle on the hopper to tilt and move the grill from one area to another.

E Bottle Opener

F Hopper

A bigger hopper to last a full smoking session. The hopper safety screen breaks apart any clumps of fuel when added.

G Hopper Sight Glass

Easily observe the level of pellets in your hopper without constantly opening the hopper lid.

H Flame Broiler™ Adjustment Bar

Adjust the flame broiler slide plate safely and easily by moving the bar left or right.

I Front and Side Shelves

Convenient shelves add ample space for food prep and provides hooks for grilling tools.

J Easy Access Grease Bucket

Captures the cooking grease from the grill to keep a clean, cooking area. Easily remove from the under-carriage spout.

K Open Bottom Cart

The sturdy, open-cart design is perfect for keeping barbecue tools and seasonings off the ground.

L Grill Probe (Sensor)

This vertical piece of stainless steel measures the internal temperature of the unit. Set the temperature on the control board, then the grill probe will read the internal temperature the unit and adjust to the desired cook temperature.

M Flame Broiler™ Main Plate

Sear and flame broil to your liking with direct flame over the burn pot. Brand dark lines into meat like your favorite steakhouse.

N Flame Broiler™ Slide Plate

Indirect heat, or convection cooking, is possible when the slide plate covers the slits of the main plate. Infuse more flavor into large cuts of meat or delicate foods with indirect heat.



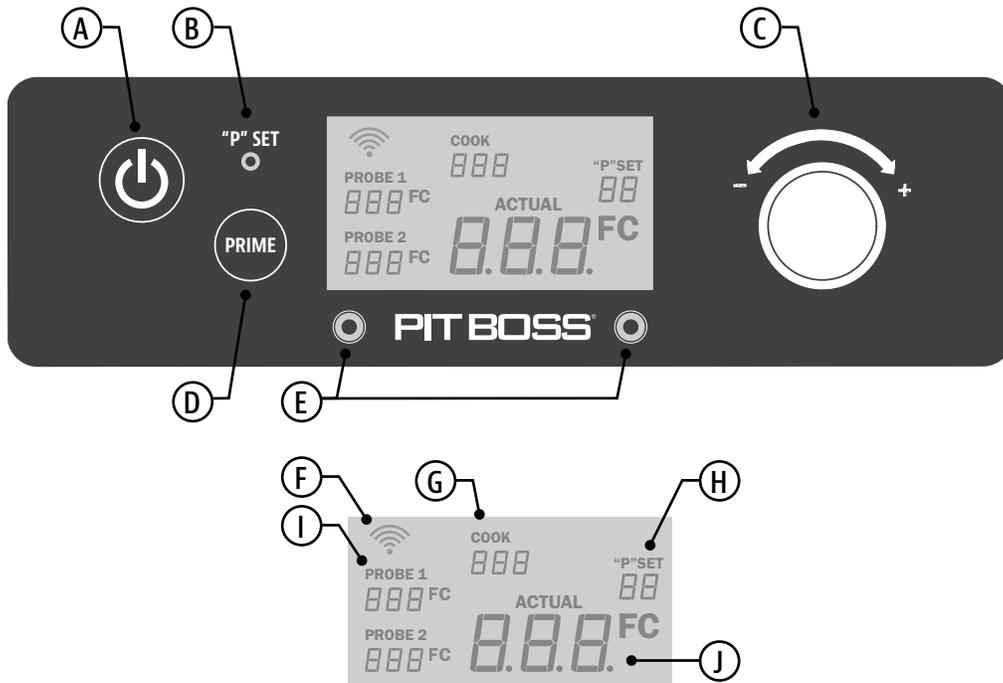
COOKING AREA

i 3,824 CM² / 592.8 IN²

ii 1,655 CM² / 256.6 IN²

iii 5,479 CM² / 849.4 IN²

CONTROL BOARD



A Power Button

Press once to turn on. Press and hold for three seconds to turn off. Button will glow blue if unit is connected to a power source.

B "P" Set Button

Use this button when the Controller Knob is set to the lowest temperature setting. The "P" Setting directly controls the cycle rate of the auger feeding pellets to the burn pot.

C Controller Knob

Increase or decrease the temperature value. Push to activate a value change, rotate to select value, then push again to select/accept new value.

D Prime Button

Press and hold to activate an extra feed of pellets to the burn pot.

E Meat Probe Connection Ports

Plug-in the adapter end of a meat probe to a connection port. The readout will appear on the display screen for the corresponding meat probe selected.

G COOK Temperature

Displays the desired cook temperature. This is the temperature preset that is selected by turning the temperature control dial.

H "P" SET Cycle

Displays the "P" Set cycle rate chosen. The cycle rate is selected by lightly pushing the "P" Set button, cycling from P0 to P7.

J ACTUAL Temperature

Displays the Actual temperature from inside the main barrel. Readout is taken by the grill probe (sensor).

I Meat Probe Readouts

Displays the temperature reading of the meat probe (or probes) that are connected. The readout corresponds with the plug-in connection port selected.

F Connectivity Icon

Indicates a connectivity with Wi-Fi. When searching for connection, icon will blink. Once connection is made, the icon will stay solid.



HAVE A QUESTION?

Check out some common FAQs online or Live Chat with Customer Care.



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OPERATION

SETTING UP

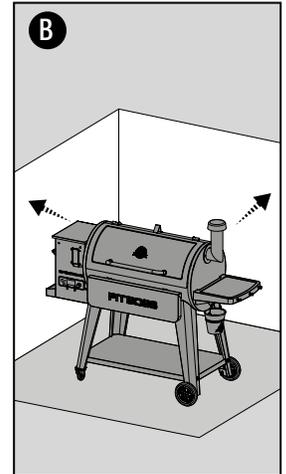
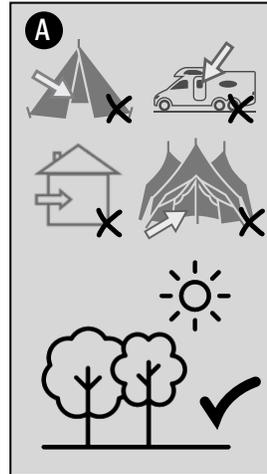
1. With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals. This appliance must not be placed under an overhead combustible ceiling or overhang **(A)**. Keep your grill in an area clear from combustible materials, gasoline, and other flammable vapors and liquids.

All Pit Boss® units should keep a minimum clearance of 914mm (36 inches) from combustible constructions and this clearance must be maintained while the grill is operational. (B)

2. 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 assembly guide.

If any part is missing or damaged, do not attempt to assemble. Contact your dealer or Pit Boss® Customer Care for parts.

3. Assemble the unit according to assembly guide instructions.



CONNECTING TO THE APP

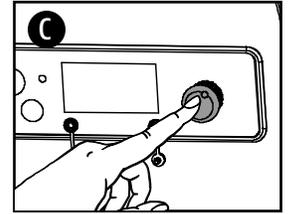
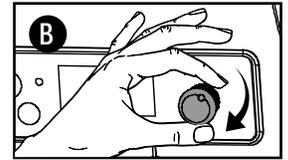
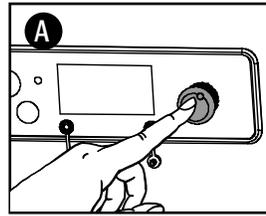
The app will allow you to control and monitor your smoker and meat probe temperatures from your mobile device. Enjoy the benefits that Pit Boss® mobile connectivity has to offer! Follow these instructions on how to connect your smoker to the Pit Boss® app with your Android™ or iOS® device:

1. Download the Pit Boss® app. Open the app and allow Wi-Fi 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® or Wi-Fi range (9 m / 30 ft), the Pit Boss® app will automatically detect your smoker. Select your smoker model. If you do not see your smoker on the screen, ensure your unit is connected to a power source and is turned on.
3. Name your smoker model (ie. My Smoker) in the app and select "Connect" at the bottom of the screen. This will save your smoker model in the devices menu.
4. From your grill menu, find your newly named smoker and select the grill controls at the bottom. This will show you the control screen for your unit.

SETTING THE TEMPERATURE

The Grill Probe measures the internal temperature of the smoker. When the Cook temperature is adjusted, the Grill Probe will read the Actual temperature inside the smoke cabinet and adjust to the desired Cook temperature. To adjust the desired Cook temperature of the grill, follow the steps below:

1. Press the Controller Knob. The Cook temperature will blink to show it is active. **(A)**
2. Turn the Controller Knob to change the Cook temperature value to your desired temperature. **(B)**
3. Once the desired Cook temperature is reached, lock it in by pressing the Controller Knob **(C)**.



USING THE MEAT PROBES

A meat probe measures the internal temperature of a cut of meat. Plug-in the meat probe adapter to the meat probe connection port and ensure it is inserted all the way into the plug. You will feel and hear it snap in place. Insert the stainless-steel meat probe into the thickest portion of the meat, and the internal temperature is shown on the display screen of the Control Board.

NOTE: 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. When not in use, disconnect and set aside to keep a meat probe protected and clean.

AUGER PRIMING

First time using your grill or whenever your grill runs out of pellets in the hopper, you will need to prime the auger. If not primed, the grill will timeout before the pellets are ignited, and no fire will start. Follow these steps to prime the auger:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system.
2. Remove all cooking components from the interior of the grill.
3. Plug the power cord into a power source.
4. Press the Power Button to turn the unit on. This will initiate the start-up cycle.
 - Check to make sure you hear the auger turning. Place your hand above the burn pot and feel for air movement. **DO NOT** place your hands or fingers inside the burn pot, this can cause injury.
 - After approximately thirty seconds, you should smell the igniter burning and begin to feel the air getting warmer above the burn pot. The igniter tip does glow red but will get extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, turn the grill off.
6. Fill the hopper with all natural hardwood barbecue pellets.
7. Press the Power Button to turn the unit on. This will initiate the start-up cycle.
8. Press and hold the Prime Button until you see pellets drop from the auger into the burn pot. Now you can release the Prime Button.
9. You now can turn your grill off. Please make sure you allow your grill to stay plugged in until it finishes the cool down cycle. Once the fan turns off, the grill has completed the shutdown cycle and it is safe to unplug your grill.
10. Re-install the cooking components into the main barrel.
11. Your grill is now primed and ready to use! If this is the first use of the grill, proceed with a grill burn-off.

FIRST USE (BURN OFF)

Once your auger has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off to burn-off the grill and rid it of any foreign matter.

1. Follow Regular Use instructions (below) to turn the unit on.
2. Turn the Controller Knob to any temperature over 176°C / 350°F (with the lid down) for 30 to 40 minutes.
3. Follow Shut-down instructions to turn the unit off, or proceed with grilling at your desired temperature.

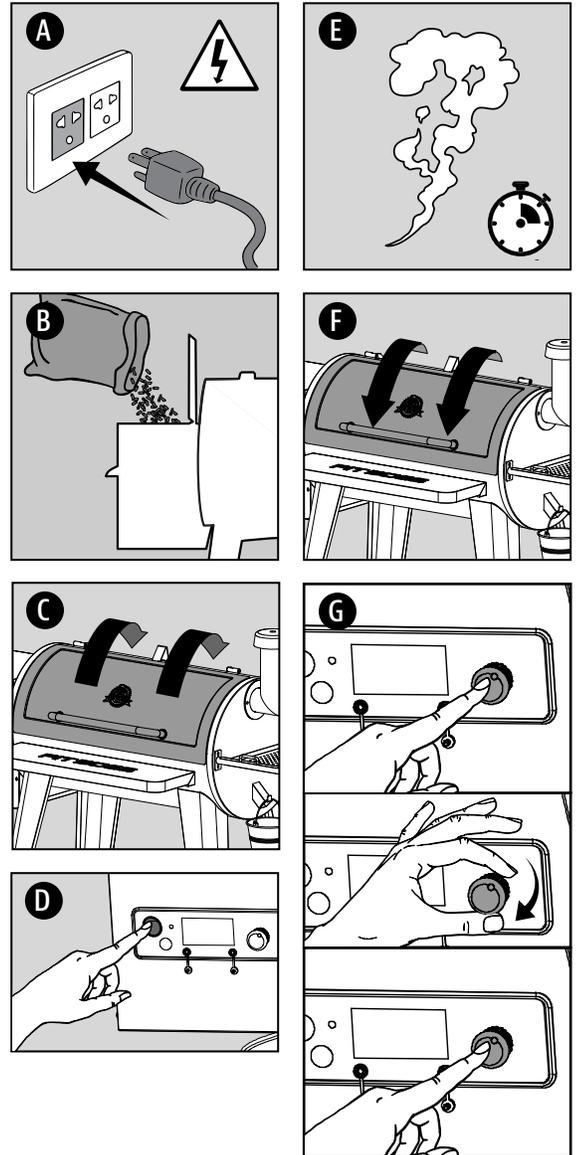
REGULAR USE

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. As you become familiar with your grill, it is wise to place an outdoor thermometer close to your cooking area. Practice makes perfect.

Temperature readouts on the control board may not exactly match the thermometer. The cooking temperature is 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.

Follow these steps for regular use of your grill:

1. Confirm the auger is primed. If not, prime the auger.
2. Plug the power cord into a grounded power source. **(A)**
3. Open the hopper lid to check your level of pellets. Refill with all natural barbecue hardwood pellets if needed. **(B)**
4. Open the grill lid. **(C)**
5. Press the Power Button to turn the unit on **(D)**. This will activate the start-up cycle:
 - The auger feed system will begin to turn, and the fan will supply air to the burn pot.
 - **The lid must remain open during the start-up cycle.**
 - The grill will begin to produce smoke while the start-up cycle is taking place **(E)**. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
6. Once the heavy, white smoke has dissipated, the start-up cycle is complete. Close the grill lid. **(F)**
7. Press the Controller Knob. Turn the Controller Knob to change the Cook temperature value to your desired temperature. Once the desired Cook temperature is reached, lock it in by pressing the Controller Knob again and start grilling! **(G)**



COOKING & HOT SMOKING

Smoking and grilling styles of cooking can give you different results based on time and temperature. The art of hot smoking refers to longer cooking times, but results in more natural hardwood flavor (and a sought-after smoke ring) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

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.

MEAT TYPE	COOKING TEMP	ESTIMATED TIME	TARGET TEMP
POULTRY			
Turkey (whole)	110°C / 225°F	30-35 MIN/LB	74°C / 165°F
Chicken (whole)	190°C / 375°F	3-4 HR	74°C / 165°F
Drumsticks, Breasts	190°C / 375°F	1-2 HR	74°C / 165°F
Small Game Birds	190°C / 375°F	1-2 HR	74°C / 165°F
Duck	135°C / 275°F	2-3 HR	74°C / 165°F
PORK			
Ham (whole)	120°C / 250°F	15-20 MIN/LB	71°C / 160°F
Roast	190°C / 375°F	3-4 HR	74°C / 165°F
Spare Ribs	120°C / 250°F	4 HR	88°C / 190°F
Baby Back Ribs	95°C / 200°F	3-4 HR	88°C / 190°F
Tenderloin	110°C / 225°F	1.5 HR	82°C / 180°F
Butt (Shoulder)	110°C / 225°F	1.5 HR / LB	90-98°C / 195-210°F
BEEF			
Steak	120°C / 250°F	8-10 MIN	60°C / 140°F
Tenderloin	110°C / 225°F	2-3 HR	60°C / 140°F
Roast	110°C / 225°F	3-4 HR	63°C / 145°F
Spare Ribs	110°C / 225°F	3-4 HR	79°C / 175°F
Prime Rib	120°C / 250°F	15-20 MIN/LB	57°C / 135°F
Brisket	110°C / 225°F	1 HR / LB	90-98°C / 195-210°F
WILD GAME			
Tenderloin	110°C / 225°F	1-2 HR / LB	74°C / 165°F
Roast	120°C / 250°F	1-2 HR / LB	74°C / 165°F
SEAFOOD			
Filletts	110°C / 225°F	30-45 MIN	63°C / 145°F
Salmon (whole)	95°C / 200°F	2-3 HR	63°C / 145°F
Lobster	95°C / 200°F	2-3 HR	63°C / 145°F



Snapshot this chart for reference. You can thank us later!

SMOKING AT LOW TEMPERATURES

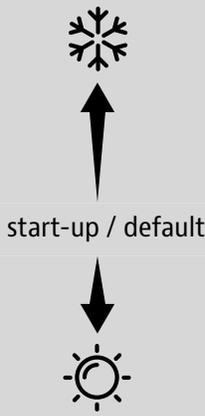
Turning the Controller Knob to the lowest temperature setting (82°C / 180°F) and using the "P" set value allows the user to directly control the cycle rate of pellets that feed the burn pot. By controlling the "P" set value, the user can infuse more smoke flavor into their foods at a low cooking temperature. It is also useful when cooking at low temperatures when the unit is highly affected by the ambient outdoor weather. Since environmental conditions can affect the internal cooking temperature of the grill, there can be higher peaks and valley's in temperature readings, but learning to use the "P" setting value based on your geographical location is highly advantageous.

IMPORTANT: Do not push the "P" SET button too hard, as this may cause damage. Only a light push is needed.

The default P-setting value is P-4. On this setting, such as the start-up cycle, the grill will feed pellets for 18 seconds and pause for 115 seconds. In most instances, you will want to keep the P-setting on the default.

Follow the P-setting chart below:

AUGER CYCLE RATE (SECONDS)

"P" SET VALUE	FEEDING ON	PAUSE TIME	OUTDOOR TEMPERATURE
P0	18	55	
P1	18	70	
P2	18	85	
P3	18	100	
P4	18	115	
P5	18	130	
P6	18	140	
P7	18	150	

Raising the P-setting to P-5, P-6, or P-7 increases the pause time between each feeding of pellets to the burn pot. A higher P-setting is used in warmer or hot environments that want to hot smoke but the ambient outdoor temperature would amplify the cooking temperature inside the grill.

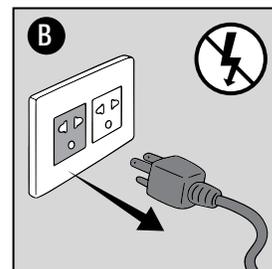
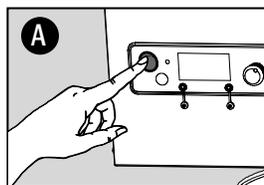
Note: Monitor your burn pot closely, as raising the P-setting too high or too quickly may cause the fire to die out completely.

Lowering the P-setting to P-3, P-2, P-1, or P-0 will decrease the pause time between each feeding of pellets to the burn pot. A lower P-setting is used to compensate for cooler temperatures where the ambient outdoor temperature will reduce or weaken the intensity of heat produced inside the grill. Lowering the P-setting can also minimize temperature swings in varying outdoor weather conditions.

SHUT-DOWN

When finished cooking, with the main barrel lid remaining closed, press and hold the **Power Button** for three seconds to turn the unit off. **(A)** The grill will begin its automatic cool-down cycle. The auger system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is complete.

IMPORTANT! Once the shut-down cycle is complete, unplug the power cord. **(B)**



MORE FUNCTIONS

Switching Temperature Units

1. Press and hold the "P" set button for three seconds, and the temperature unit will change from Fahrenheit (°F) to Celsius (°C).
2. Repeat to switch back to Fahrenheit (°F).

Meat Probe Tips

The meat probe measure the internal temperature of your meat in the grill, similar to your indoor oven. More meat probes means more readouts!

- Place a meat probe into the thickest portion of your meat.
- When not in use, disconnect from the meat probe connection port and place aside to keep protected and clean.

Prime for Quick Recovery

Use the Prime Button to activate an extra feed of pellets to the burn pot.

- This can be used to add more fuel to the fire before opening the barrel lid, resulting in a quick heat recovery time.
- Use when low smoking, to increase the intensity of clean smoke flavor. A extra feed of pellets will add a burst of smoky goodness!



HAVE A QUESTION?

Check out some common FAQs online or Live Chat with Customer Care.



#12001

GET TOOLS OF THE TRADE

Explore a variety of grilling accessories available from our online store for all cooking levels.

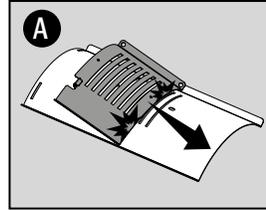


CARE & MAINTENANCE

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

Grill Interior

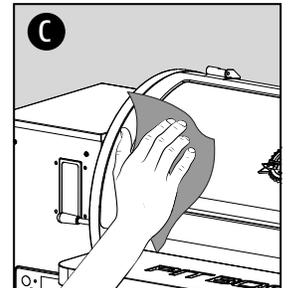
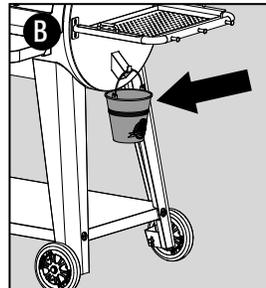
- It is recommended to clean your burn pot after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grates. Best practice is to do this while they are still 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.
- Grease fires are caused by too much fallen debris on the cooking components of the grill. Use the flame broiler slide plate to scrape off the main plate, and vice-versa **(A)**. Remove the debris from inside your barrel with a wet/dry vacuum. For an extra deep clean, use Pit Boss® Cleaner & Degreaser for the grill interior and exterior.



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

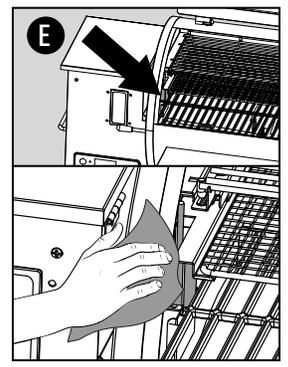
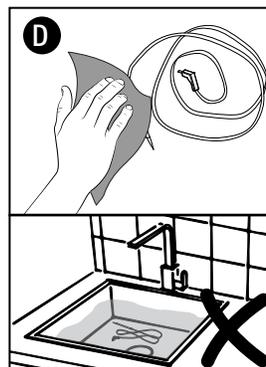
Grill Exterior

- Check your grease bucket often, and clean out as necessary. Keep in mind the type of cooking you do. **(B)**
- Wipe your grill down after each use **(C)**. 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 are rather part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using a high heat BBQ paint.
- A grill 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.



Probes

- Wipe your meat probe after each use. A meat probe not in use should be rolled up in a large, loose coil. Kinks or folds in the probe wires may cause damage. Do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a meat probe to short-out, causing false readings. **(D)**
- Check and clean off any grease or debris from the grill probe (sensor) and shield, found inside the main grill body, on the left-side wall. **(E)**
- If a probe is damaged, it should be replaced.

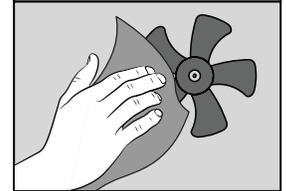
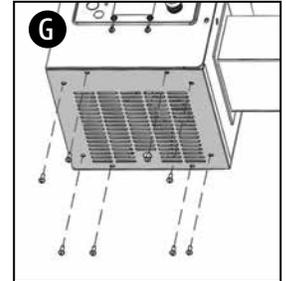
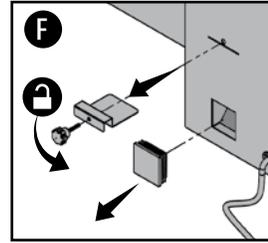


Hopper Assembly

- 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 back 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. **(F)**

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.

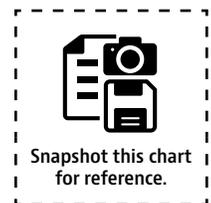
- Running all pellets out of your auger system is recommended if your grill will be unused for an extended period of time. This can be done by simply running your grill, on an empty hopper, until all pellets have emptied from the auger tube.
- Check and clean off any debris from the fan air intake vent,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



ENGLISH

GRILL CARE CHEAT SHEET

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Wet/Dry Vacuum Out Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Wet/Dry Vacuum Out Excess Debris
Cooking Grates	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
Front Shelf	After Each Grill Session	Cloth & Soapy Water
Grease Bucket / Tray	After Each Grill Session	Cloth & 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, Cloth & Soapy Water
Meat Probe	After Each Grill Session	Scrub Pad & Soapy Water
Grill Probe	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water



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.

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

ENGLISH

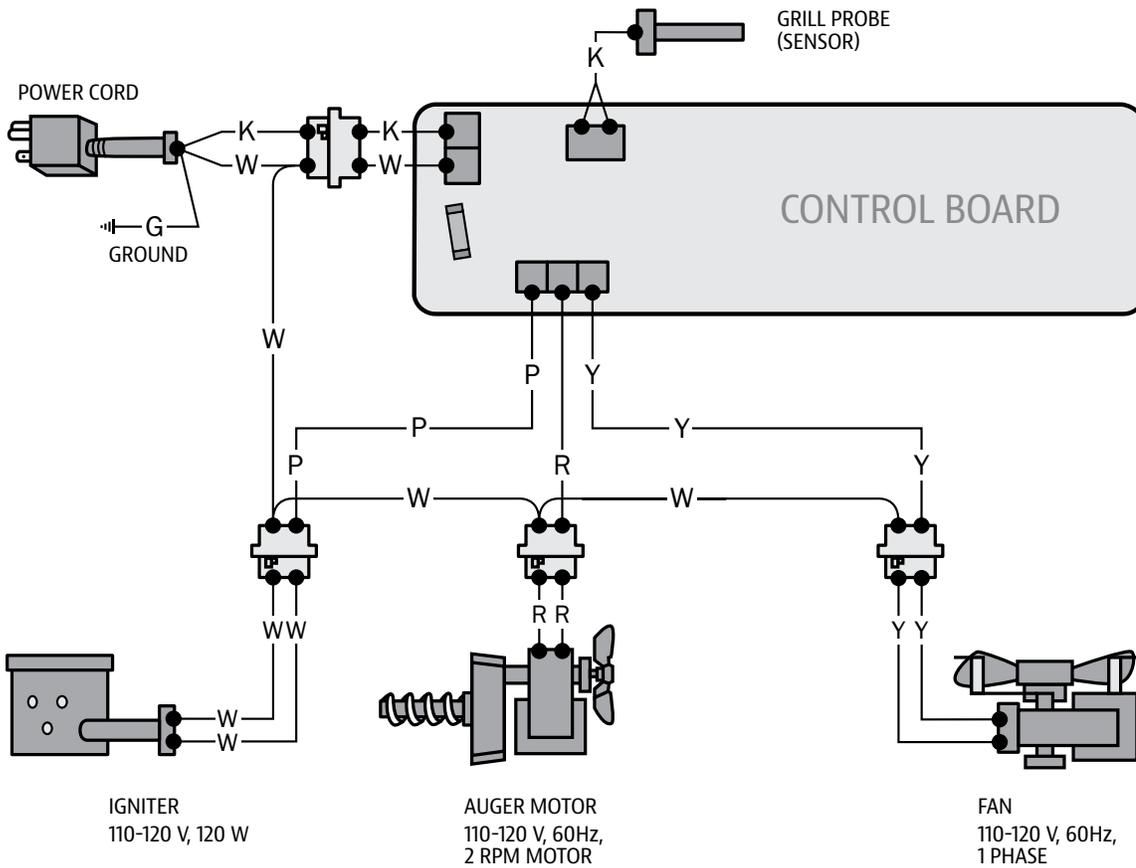
PROBLEM	CAUSE	SOLUTION
No power lights on the control board	Not connected to power source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see <i>Electric Wire Diagram</i> for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse blown on the control board	Remove access panel (see <i>Electric Wire Diagram</i> for diagram), press in plastic tabs holding the control board in place and carefully pull controller inside the hopper to release controller. 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.	Ensure GFCI is a minimum 10 Amp service.
	Faulty control board	Control board needs to be replaced. Contact Customer Care for a replacement part.
Fire in burn pot will not light	Auger not primed	Before the unit is used for the first time <u>or</u> 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 burn pot. Follow <i>Auger Priming Procedure</i> .
	Auger motor is jammed	Remove cooking components from the grill body. Press the power button to turn the unit on, the temperature control dial is in SMOKE mode by default, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. If not operating properly, call Customer Care for assistance.
	Igniter failure	Remove cooking components from the grill body. Press the power button to turn the unit on, ensure temperature control dial to SMOKE, and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the burn pot and feeling for heat. Visually confirm that the igniter is aligned with the hole in the burn pot. If not operating properly, follow <i>Manual Start-up Procedure</i> to continue use of grill; however, call Customer Care for assistance or a replacement part.
	Insufficient air flow through burn pot	Check burn 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 <i>Care and Maintenance</i> instructions if dirty.
Flashing dots on LCD screen	The igniter is on	This is not an error that effects the grill. Used to show that the unit has power and is in start-up mode (igniter is on). The igniter will turn off after five minutes. Once the flashing dots disappear, the grill will begin to adjust to the desired temperature selected.
Flashing temperature on LCD screen	Grill temperature is below 65°C /150°F	This is not an error that effects the unit; however, it is used to show that there is some risk that the fire could go out. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow <i>Care and Maintenance</i> instructions. Check grill probe and follow <i>Care and Maintenance</i> instructions if dirty. Check burn pot for ash build-up or obstructions, and follow <i>Care and Maintenance</i> instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow <i>Care and Maintenance</i> instructions if dirty. Check auger motor to confirm operation (rotation), and ensure there is no blockage in the auger tube.
"ErH" error code	The unit has overheated, possibly due to grease fire or excess fuel.	Press and hold the power button for three seconds to turn the unit off, and allow grill to cool. Follow <i>Care and Maintenance</i> instructions. After maintenance, remove pellets, 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 Care.

"Err" error code	Grill probe wire not making connection.	Remove access panel (see <i>Electric Wire Diagram</i> for diagram), and check for any damage to the grill probe wires. Ensure grill probe molex connectors are firmly connected, and connected correctly, to the control board.
"ErL" error code	Grill fails to perform start-up cycle Grill will not stay lit	Check proper positioning of cooking components. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow <i>Care and Maintenance</i> instructions. Check grill probe. Confirm if actual temperature is correct and accurate. Follow <i>Care and Maintenance</i> instructions if dirty. Check igniter positioning and that it is heating up properly. In extreme cold, the grill may require a second start. Turn grill off, wait, then turn on again. Check fan. Ensure it is working properly. Follow <i>Care and Maintenance</i> instructions if dirty.
"noP" error code	Bad connection at connection port Meat probe damaged Faulty control board	Disconnect meat probe from connection port on the control board, and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If still failed, call Customer Care for replacement part. Check for signs of damage to the wires of the meat probe. If damaged, call Customer Care for replacement part. Control board needs to be replaced. Contact Customer Care for a replacement part.
Grill temperature on SMOKE is too high	"P" setting is too LOW	Push the "P" SET button, and increase the "P" setting.
Grill will not achieve or maintain stable temperature	Insufficient air flow through burn pot Lack of fuel, poor fuel quality, obstruction in feed system Grill probe	Check burn pot for ash build-up or obstructions. Follow <i>Care and Maintenance</i> instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow <i>Care and Maintenance</i> 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. Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of hardwood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow <i>Care and Maintenance</i> instructions. Check status of grill probe. Follow <i>Care and Maintenance</i> instructions if dirty. Contact Customer Care for a replacement part if damaged.
Grill produces excess or discolored smoke	Grease build-Up Hardwood pellet quality Burn pot is blocked Insufficient air intake for fan	Follow <i>Care and Maintenance</i> instructions. Remove moist hardwood pellets from hopper. Follow <i>Care and Maintenance</i> instructions to clean out. Replace with dry hardwood pellets. Clear burn pot for ash and other debris. Follow <i>Auger Priming Procedure</i> . Check fan. Ensure it is working properly and air intake is not blocked. Follow <i>Care and Maintenance</i> instructions if dirty.
Frequent flare-ups	Cooking temperature Grease build-up on cooking components	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. Follow <i>Care and Maintenance</i> instructions.

WIRE DIAGRAM

POWER SUPPLY	AC 110-120V, 60Hz
RATED POWER	170W
FUEL INPUT RATING	1.12 KG/H / 2.48 LB/H

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



INDEX

W white
Y yellow
P purple
R red
K black
G green



NEED HELP?

Live chat with Customer Care for technical and service related queries.



#12021



REPLACEMENT PARTS

Contact your local retailer or visit us online for a complete catalog of parts.

WARRANTY

TERMS & CONDITIONS

Pit Boss® Grills ("Pit Boss®"), manufactured by Dansons, carries a 5 year warranty against defects and workmanship on all parts and a 5 year warranty on electrical components of this product. Dansons warrants that all parts to be free of defects in material and workmanship, under normal use and conditions, for the length of use and ownership by the original purchaser.

There is no other or additional warranty applicable to this product.

This warranty does not apply:

- if unable to provide proof of the purchase or after the warranty has expired.
- to damages or defects from wear and tear, such as scratches, dents, dings, chips, or minor cosmetic cracks. These aesthetic changes of the product do not affect its performance.
- if your product has not been installed, operated, cleaned, and maintained in strict accordance with the accompanied product manual. The warranty does not cover damage or breakage due to misuse, improper handling, or custom modifications.
- to rust or oxidization, unless there is loss of structural integrity on the grill component. Even by utilizing materials that resist rust, the protective coatings can be compromised by various substances and conditions beyond control of the manufacturer. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, and salt are some of the substances that can affect metal coatings.
- to damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- to damages or defects exceeding the cost of the product.
- to damages or defects caused by service or repair of the product by an unauthorized dealer of Pit Boss®.

During the term of the warranty, the Dansons obliges to furnishing a replacement for defective and/or failed components and will not charge for repair or replacement for parts returned, freight prepaid, should the part(s) are found to be defective upon examination.

Dansons does not accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product, during or after the warranty period. 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.

REGISTER YOUR GRILL

Register your product in less than a minute and gain quick and easy access to an impressive collection of cooking knowledge.

Your registration (proof of purchase) will ensure you receive the best warranty service with your product. In the unlikely event there are safety concerns, it is our fast-track way of notifying you.

MODEL	PB850SPW2
SERIAL NUMBER	<input type="text"/>
DATE OF PURCHASE	<input type="text" value="YYYYMMDD"/>
PURCHASED FROM (AUTHORIZED DEALER)	<input type="text"/>



CUSTOMER CARE

If you have any questions or concerns about your product, our helpful Customer Care team are eager to assist you. Please have your registration information ready before contacting Customer Care.



PHONE



LIVE CHAT



APP

