

Control Operation

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.

Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or MEDIUM temperature settings. With the benefit of convection cooking, and the use of the "Flame Broiler", your "Pit Boss" Grill will enable you to avoid flare-ups and maximize the nutritional value of the foods that you cook.

Following is a list of the important tips that will contribute to the cooking perfection that you can expect when using your Grill:

Environment

As with all barbecues, the outside weather conditions will play a big part in the performance of your Pit Boss and the cooking times needed to perfect your culinary delights. Your "Pit Boss", because of its single wall construction, should be considered as a 2 to 3 season grill, depending on what part of the country you live in.

Grill Placement

Your "Pit Boss" Pellet Grill should always be a minimum of 12 inches away from any wall or structure around the entire grill. Your grill does come with wheels, so the smoker and chimney stack can be turned away from the wind resulting in better temperature output. If you are able to shelter your grill from the wind, this will also aid in temperature output, heat retention, and heat recovery time when opening the lid.

Operating the Grill

Initial Burn Off

Before cooking on your grill for the first time, we recommend that you "burn off" the grill to rid it of any foreign matter. Light and operate the grill on HIGH with the lid down for 30 – 40 minutes.

Lighting your Grill

It is recommended practice to always clean your burn grate after every 1 to 3 uses.

This will ensure proper ignition and many happy grilling experiences. Light as per instructions found in detail later in this manual.

Should your auto igniter refuse to ignite the wood pellets, it is easy to light your grill manually with a match and lighting agent. (refer to manual lighting instructions found elsewhere in this manual)

Pre-Heating

It is extremely important to ALWAYS allow your grill to preheat before cooking. This allows the grill and cooking grids to heat up quicker and the grill is able to maintain its cooking temperature once your food is placed in the cooking area. If you do not allow the grill to preheat, you will find that it takes a longer period of time to bring both the grill and the food to cooking temperatures.

Always pre-heat your "Pit Boss" Grill with the lid closed. ONLY after your Grill has ignited, close the lid and set your temperature control knob to HIGH for 10-15 minutes depending on weather. This gives you enough time to prepare your food for the grill; as well it is the final step in cleaning your cooking grids.

Lid Position

Always cook with the lid closed. Not only does this keep the temperature even, the food will cook faster, using less fuel. A closed lid also helps to create a smokier flavour. You can slow down your cooking by propping up the lid.

IMPORTANT NOTE: You must OPEN the lid during both the "Start-Up" and "Shut Down" cycles.

Caution: Grease fires are caused by not properly maintaining your grill, or failing to clean the bottom of the barrel on a consistent basis. In the unlikely event you experience a grease fire while cooking, keep the lid closed. If it does not go out in a very short time, open the lid and lightly sprinkle baking soda on the fire. Be careful not to burn yourself. If this does not work, then carefully remove the food, push the power button to OFF and shut the lid until the fire is completely out.

OVERVIEW

ACTUAL TEMP.

READOUT

"P" SETTING

READOUT

SET TEMP.

READOUT

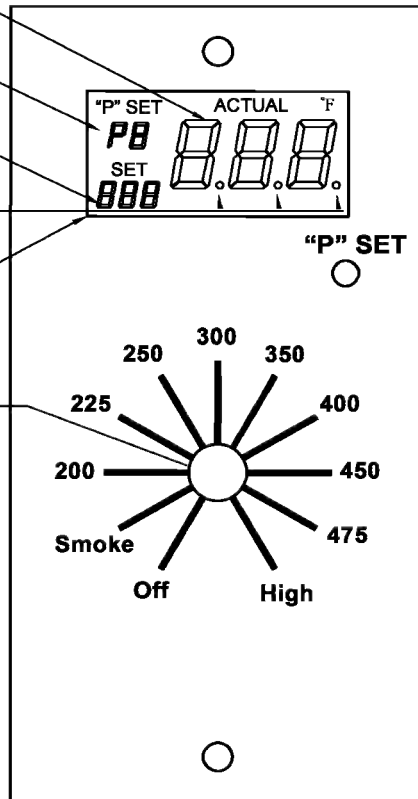
DOTS

READOUT

LCD SCREEN

TEMPERATURE

CONTROL



LCD SCREEN

Displays Grill Temperature, Smoke Settings (P Setting), igniter and temperature status, and error

TEMPERATURE DIAL

Select the following: Smoke (low), High, or one of 8 temperatures.

"P" SET (recessed push button)

Select one of 7 temperature fine tunings. Allows for Larger temperature control to fit your cooking style

HIGH - HIGH TEMPERATURE MODE

Grill operates at the Highest heat level. When Lid is "OPEN" the grill will run at this speed

SMOKE - LOW TEMPERATURE MODE

Grill operates at the Lowest Temperature. This level can be adjusted as well, using the "P" Set button.

NOTE: This setting does not produce high volumes of visible smoke.

OFF

Starts the "Cool Down Cycle". Turning off the Feed System, while letting the fan operate to efficiently cool down the grill for 2 minutes.

LCD SCREEN READOUTS

888

Displays momentarily when the grill is connected to AC power.

ACTUAL TEMPERATURE

Grill temp. is displayed in 5 degree (°F) increments.

FLASHING ACTUAL TEMPERATURE

When grill temperature is below 150°F.

FLASHING DOTS

Indicates when the Igniter is "ON".

"P" SETTINGS P0 - P7

When the Temperature Dial is in the Smoke mode, "P 4" is the factory set default.

"ErH" FLASHING ERROR

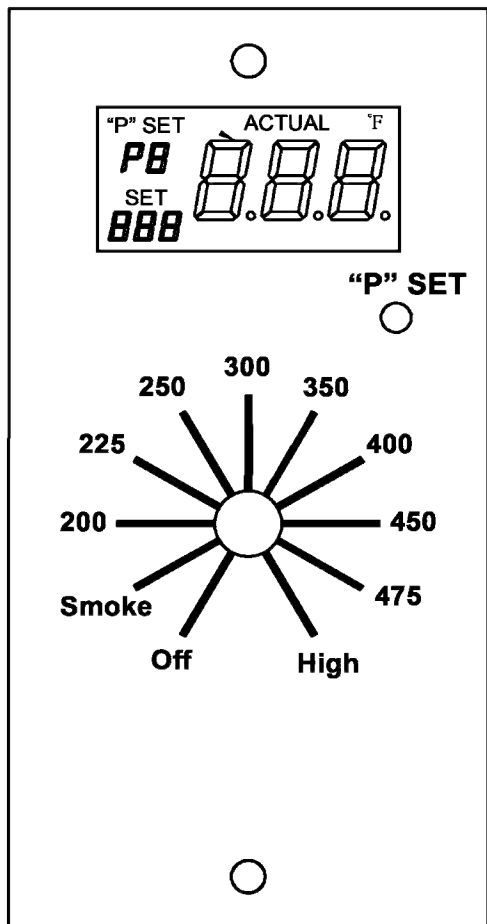
Grill temperature has exceeded 615°F. .

"ErP" FLASHING ERROR

Temperature Dial was not in the OFF position when the grill was connected to AC power. Also indicated a Power Outage occurred while the grill was operating.

"ErR" FLASHING ERROR

Grill Probe malfunction or disconnected from board.



1. **Temperature Dial must be in the OFF position.**
2. Plug the power cord into a 110 V grounded electrical outlet.
3. If "ErP" is displayed, the Temperature Dial was not set to OFF. This causes an inadvertent start error, which halts the Ignition sequence. To clear the error, turn the Temperature Dial to OFF, wait 2 seconds, then set the desired cooking temperature.
NOTE: This safety feature keeps unintentional starts from occurring.
4. If there are flashing dots on the LCD screen, the igniter is on. The Start-Up sequence is in progress.

START-UP SEQUENCE

1. **Temperature Dial must be in the OFF position**
2. Plug unit into grounded electrical outlet.
3. OPEN the main lid
4. Select SMOKE setting on the Temperature Dial:
The Draft Fan and Igniter, come on.
The Metal Auger Feed System begins to deliver fuel continuously for 4 minutes, then turns off for 2 mins.
5. The Igniter will turn off after 5 minutes. At this point the Flashing Dots turn off and the grill begins to operate in its selected mode.

SMOKE— LOW / WARM MODE - 170° F—225 ° F

Temperature Dial in the SMOKE position

1. LCD screen will display the current "ACTUAL" grill temperature.
2. Once the Start Up Sequence is complete, the Auger delivers fuel at a constant rate determined by the Smoke Control (P0-P7). Default Setting is P 4. (See Understanding Smoke Control for further information).
3. If Grill Temperature begins flashing, this indicates the temperature is less the 110°F, and that the fire is in risk of going out.

NOTE: Selecting SMOKE does not produce any more smoke then hot smoking at 200°F to 250°F.

HOT SMOKE— COOK MODE - 200 ° F - 500°F

Temperature Dial in any of the 8 Temperatures or HIGH position

1. LCD screen will display the current "ACTUAL" grill temperature.
2. Once the Start Up Sequence is complete, the Auger delivers fuel at a variable rate.
3. If Grill Temperature begins flashing, this indicates the temperature is less then 110°F, and that the fire is in risk of going out.
4. If the Grill Temperature is greater than 615°F, a flashing "ErH" is displayed indicating a high limit error and the grill will shut down.

IMPORTANT NOTE: If temperature dial is set on SMOKE and the grill is unable to reach your desired temperature, due to ambient temperature, humidity, wind conditions, fuel type and quality, and/or thermal characteristics of the grill, adjusting the following:

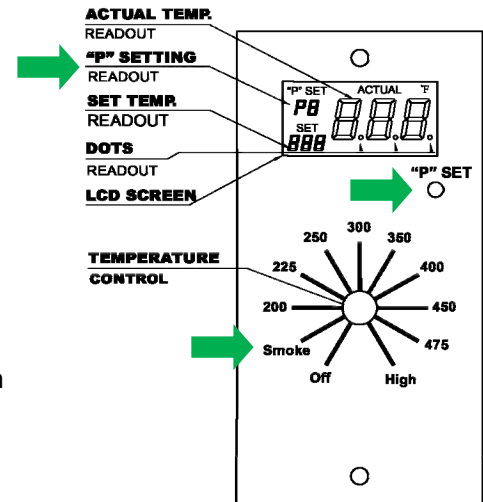
1. The chimney cap height. UPWARD to lower temperature. DOWNWARD to raise or hold temperature in the grill. DO NOT close off the chimney cap.
2. The "P" SETTING. (see Understanding "P" SET)

UNDERSTANDING THE “P” SETTING

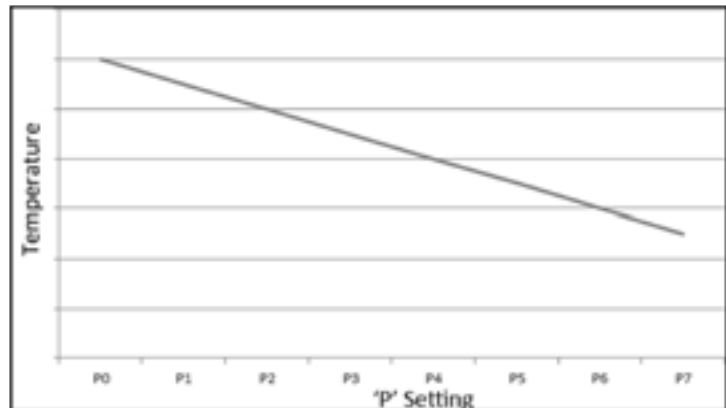
The main benefit to the P SET Push Button is that it allows you, the Pit Master, to fine tune your Pit Boss Pellet Grill to compensate for ambient temperatures, humidity, wind, environmental changes, pellet fuel type and quality. This ensures a World Championship Result, every time.

Anytime the Temperature Dial is first turned to **SMOKE** the Auger will turn continuously for 4 minutes, then shuts off for 2 minutes, to allow the fire get established. The auger then starts to cycle, delivers fuel for 18 seconds, then turns off. The Off-Time is set by or adjusted by the recessed **“P” SET Push Button**, which displays a “P” setting. When the **“P” SET Push Button** is pushed, the corresponding “P” setting is displayed on the LCD screen momentarily. There are 8 “P” settings, ranging from P0 to P7.

This aids in fine tuning your Pit Boss Pellet Grill, to your desired needs. If you like to Hot Smoke and like more natural wood flavor, then you can adjust the “P” setting, while in the SMOKE MODE, upward to give you a longer time between auger feeds. This results in a lower temperature output, which increases your cooking time, which results in a deeper “Smoke Ring” and more flavor.



‘P’ Setting	Auger On	Auger Off
P0	18 seconds	55 seconds
P1	18	70
P2	18	85
P3	18	100
P4	18	115
P5	18	130
P6	18	140
P7	18	150



NOTE: Factory Default Setting is “P 4”

INCREASING the “P” setting **DECREASES** the Fuel Feed Rate, (heat output). This will result in LOWER grill output temperatures, lower pellet consumptions thus resulting in more smoke flavor. Care must be taken not to increase the “P” setting to high, which could result in the fire going out.

DECREASING the “P” setting **INCREASES** the Fuel Feed Rate, (heat output). This will result in HIGHER grill temperature output, higher pellet consumption thus higher grilling temperature. Care must be taken not to decrease the “P” setting to low, which will result in overfeeding the pellets and the production of Creosote or incomplete combustion.

IMPORTANT: To Change the “P” setting, use a small nylon or plastic screwdriver, or small, blunt tool to carefully depress the push button. DO NOT use any metal instrument, as this could cause the board to short out.



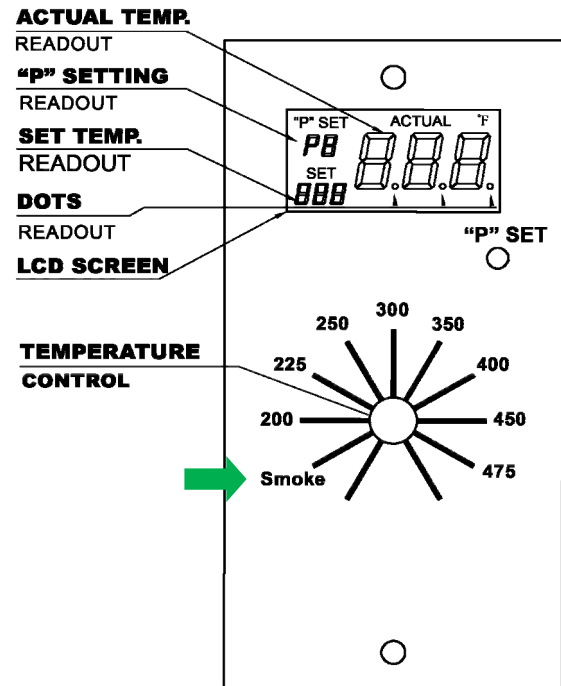
STANDARD LIGHTING PROCEDURE

NOTE:

Always clean or check your burn pot before each use. This will ensure proper ignition, heat output and many continuous happy grilling experiences.

Automatic Start Up

1. Ensure the POWER switch is in the "OFF" position.
2. Plug the POWER CORD into a 110V grounded outlet. DO NOT break the ground end off the cord or use a non-grounded outlet or extension cord.
NOTE: When plugged into a GFI, ensure it is at least 15 amps. Lower quality GFI's may trip, try plugging appliance into a surge protected power bar first.
3. Open the HOPPER LID. Ensure there are NO foreign objects in the hopper or AUGER feed system. Fill hopper with dry all natural hardwood bbq wood pellets.
4. Open the COOKING LID. **This lid MUST be open during the START-UP and COOL DOWN cycles.**
5. Turn the Temperature Dial to SMOKE.
This activates the start up cycle. The feed system will start to turn, the igniter will begin to glow and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the start up cycle is taking place. The pellets have ignited once the smoke has cleared. To confirm, with your cooking lid still open, you will hear a torchy roar and begin to feel some heat being produced.
6. Close the lid. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.



CAUTION: If excessive flame is visible, i.e the flame broiler is glowing red, turn the feed control down.

7. After the pre-heating is complete, you are now ready to enjoy the pellet grill advantage. Remember that lower temperatures produce more flavor and less chance of flare-ups.

NOTE: Different wood pellets will produce different temperatures; as well the outside temperature and weather conditions will also affect your cooking temperatures.
The settings and read outs on the control and thermometers are APPROXIMATE.

IF GRILL FAILS TO IGNITE:

1. Turn the Temperature Dial to OFF. Open the lid, remove the Cooking Grids and Flame Broiler.
2. Remove all unburned pellets and ash from the Fire Pot.
DO NOT touch the Igniter. This item gets extremely HOT and will cause burns.
3. When all cleaned, turn Temperature Dial to SMOKE. Check the following:
 - A. Visually confirm the Igniter is working, by placing your hand above the burn pot.
 - B. Visually confirm the Igniter is protruding approx. 1/2" into the burn pot.
 - C. Visually confirm Pellets are dropping in the Fire Pot from Auger.
 - D. Confirm the Combustion Fan is working.

MANUAL LIGHTING PROCEDURE

IF FOR ANY REASON YOUR ELECTRIC IGNITER FAILS, YOU CAN START YOUR GRILL USING THIS MANUAL METHOD.

NOTE:

Always clean or check your burn pot before each use. This will ensure proper ignition, heat output and many continuous happy grilling experiences.

Manual Start Up

1. Ensure the Temperature Dial is in the "OFF" position.
2. Plug the POWER CORD into a 110V grounded outlet. DO NOT break the ground end off the cord or use a non-grounded outlet or extension cord.
NOTE: When plugged into a GFI, ensure it is at least 15 amps.
Lower quality GFI's may trip, try plugging appliance into a surge protected power bar first.
3. OPEN the HOPPER LID. Ensure there are NO foreign objects in the hopper or Auger feed system. Fill hopper with dry all natural flavored wood pellets.
4. Remove the COOKING GRIDS, FLAME BROILER to expose the BURN POT.
5. Place a generous handful of pellets into the BURN POT.
6. Squirt gelled fire starter, or other approved pellet starter, over the top of the pellets or add a small amount of solid fuel fire starter, such as those made from sawdust and wax or use wood shavings. Add a small amount of pellets over the fire starter.
7. Light the starter using a long fireplace match or long lighter.
WARNING: NEVER ATTEMPT TO ADD MORE STARTER INTO A FIRE THAT IS ALREADY BURNING OR INTO A HOT BURNGRATE. YOU COULD EXPERIENCE A BURN BACK AND YOU COULD GET SERIOUSLY BURNT.
8. Allow the starter to burn for 3 to 5 minutes.
9. Quickly and carefully replace the FLAME BROILER and COOKING GRIDS.
10. Turn the Temperature Dial to SMOKE.
This activates the start up cycle. The feed system will start to turn, and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the start up cycle is taking place.
11. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.

CAUTION: DO NOT USE ANY FLAMMABLE LIQUIDS SUCH AS GASOLINE, GASOLINE-TYPE LAMP FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN-UP THE FIRE! KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE GRILL WHILE IT IS IN USE.

SHUTTING OFF YOUR GRILL

Your “Pit Boss” Pellet Grill will give you many years of flavorful service with minimum cleaning. An important step is allowing the grill and cooking grids to “Self Clean” by running the grill on HIGH temperature for 5—10 minutes after each use.

When finished cooking on your grill, turn the Temperature Dial to HIGH. Let your grill run for 5 to 10 minutes to go through its normal cleaning method. If you have been preparing meats that are extra greasy, it is a good practice to allow the grill to burn for an extra 10 to 20 minutes. This will reduce the chances of “Flare-Up” while preparing your next savory meal.

When complete, simply turn the Temperature Dial down to 200 °F position for approximately 5 minutes to allow any excess pellets to burn off. OPEN the lid of your grill and turn control to “OFF”. Your grill will begin its automatic “Shut Down” procedure. The Auger system will stop feeding fuel, the flame will burn itself out, and the combustion / cooling fan will continue to run for a 2 minute period. When this procedure is complete, the FAN will turn off.

GRILL MAINTENANCE—After Cooking

There are two extremes when it comes to keeping the grill clean. Those that must spit and shine the entire grill, inside and out, after every use, and those whom are convinced that cleaning only takes away from that barbeque flavor. One simple rule: **Everything In Moderation**

1. Grease

- Always be sure the grease catch area is clean and free of debris.
- Check your Grease Bucket. Clean it out as necessary. Keep in mind the type of cooking you do.
- Periodically clean the grease out of the grease catch areas, the grease drain tube and the interior surfaces of the grill.
- Remove any grease or debris build-up on the Flame Broiler, as this can reduce the grease run-off and eventually lead to a unwanted flare-up.

NOTE: It is easier to clean of accumulated grease when the grill is warm.
BE CAREFUL NOT TO BURN YOURSELF.

2. Outside surfaces.

Paint and maintaining painted surfaces are not covered under warranty. This is part of the general maintenance and upkeep.

- DO NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. Use warm soapy water to cut the grease.
- Wipe your grill down with a warm, soapy damp cloth after each use.
- Using a cover to protect your grill is highly recommended!

3. Inside surfaces

- Using a long handle grill cleaning brush, brass or soft metal, remove any food or build-up from the cooking grids, while they are still warm.
- Two or three times a year, remove the cooking grids and flame broiler and clean in and around the burn pot area. A shop-vac is handy for this chore. Make sure the grill is COMPLETELY COLD.