



**PIT BOSS**



**PB1230**

**WOOD PELLET  
& GAS COMBO**

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

MODEL : PB1230

PART : 10551

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.



## ASSEMBLY AND OPERATION 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.

**RECIPES INCLUDED  
IN BACK OF MANUAL**

# 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

<p><b>⚠ DANGER</b></p> <p>If you smell gas:</p> <ul style="list-style-type: none"><li>• Shut off gas to the appliance.</li><li>• Extinguish any open flame.</li><li>• Open lid.</li><li>• If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.</li></ul>	<p><b>⚠ WARNING</b></p> <ul style="list-style-type: none"><li>• Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.</li><li>• An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li></ul>	<p><b>GRILL INSTALLATION CODES</b></p> <ul style="list-style-type: none"><li>• The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA 54, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2.</li><li>• LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.</li></ul>
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**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 915mm (36 inches) from combustible constructions to the sides of the grill, and 915mm (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, in an enclosed or unventilated area, inside homes, vehicles, tents, garages. 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. 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 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, 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.
9. The liquefied petroleum (LP) cylinder must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
10. The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
11. The tank supply system must be arranged for vapor withdraw.
12. The LP gas tank used must have a collar to protect the tank valve
13. This outdoor grill is not intended for installation in/on recreation vehicles or boats.

**Never use this appliance in an enclosed space, such as a camper, tent, car, boat or home. This appliance is not intended for and should never be used as a heater.**

14. Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the burner tube and portholes clean and free from debris. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit.
15. Always check for gas leaks when you connect and disconnect the regulator to the gas cylinder, especially after a period of storage (for example, over winter). Check all connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
16. Clean and inspect the gas regulator before each use of the outdoor cooking gas appliance. Replace the gas regulator prior to being used if there is evidence of excessive abrasion or wear. Use only the gas regulator assembly that has been supplied with this gas grill. Do not use a regulator from another manufacturer.

**Do not use lava rock, wood chunks, charcoal, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3. Keep all such substances and liquids well away from appliance when in use.**

17. Operate this appliance using liquefied petroleum only, which is also specified on the rating label on the unit. Do not attempt to operate your grill on other gases. Do not attempt to convert this LP unit to natural gas. Failure to follow this warning could lead to fire, bodily harm, and will void your warranty.

## 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.

**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 the 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](http://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, 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, 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.

## PROPANE GAS WARNINGS

1. Ensure the gas cylinder is purchased by a reputable supplier. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP gas tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released since the temperature increase causes gas to expand. Gas released from the cylinder is flammable and can be explosive.
2. Do not use an LP gas cylinder if it has a damaged valve or shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked immediately by a liquid propane supplier.

**If you see, smell, or hear the hiss of gas escaping from the cylinder, do not attempt to light appliance. Extinguish any open flame. Disconnect from fuel supply.**

3. Do not connect or disconnect the gas cylinder while the unit is in use or is still hot. When grill is not in use, ensure regulator knob is turned to OFF and disconnect the gas cylinder. Never move or transport the unit while the gas cylinder is attached. Do not store a spare LP gas cylinder under or near the appliance.

## 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 SUBJECT 2728A-2019 "pellet fuel cooking appliances" and ULC/ORD C2728-13 and CANADIAN CSA C22.2 #3 "for electrical features of 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.

Conforms to ANSI Z21.58-2018 / CSA 1.6-2018 Outdoor Cooking Gas Appliances.



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### Customer Service

Monday through Sunday, 4am - 8pm PST (EN/FR/ES)  
**Toll-Free: 1-877-303-3134, Fax: 1-877-303-3135**

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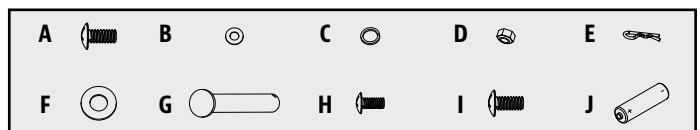
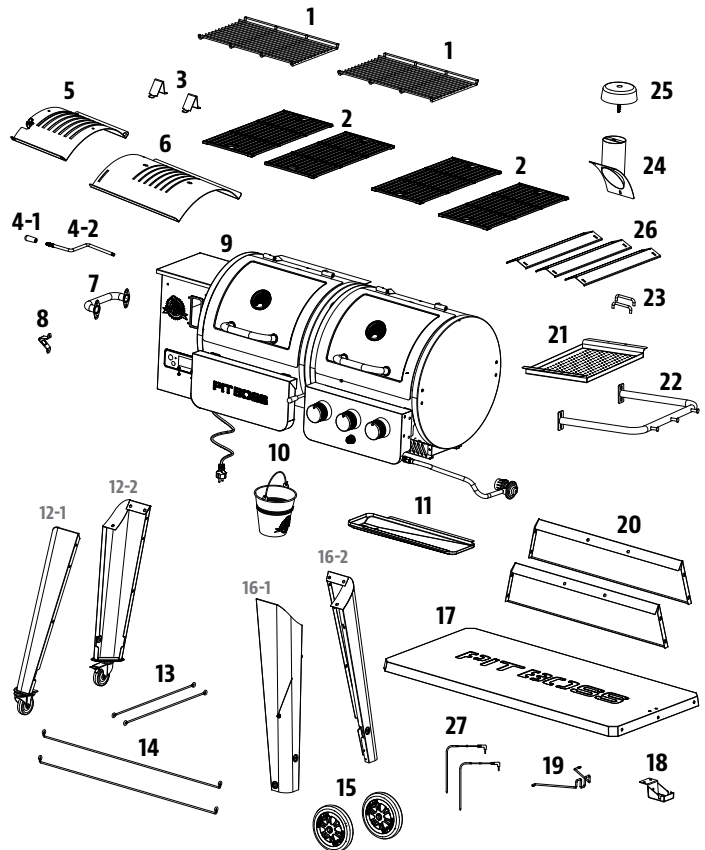
# PARTS & SPECS

Part#	Description
1	Porcelain-Coated Steel Upper Cooking Rack (x2)
2	Porcelain-Coated Cast-Iron Cooking Grid (x4)
3	Lid Stopper (x2)
4-1	Flame Broiler Adjusting Bar Handle (x1)
4-2	Flame Broiler Adjusting Bar (x1)
5	Flame Broiler Slider (x1)
6	Flame Broiler Main Plate (x1)
7	Hopper Handle (x1)
8	Bottle Opener (x1)
9	Main Barrel / Hopper Assembly (x1)
10	Grease Bucket (x1)
11	Grease Tray (x1)
12-1	Support Leg for Caster / Front (x1)
12-2	Support Leg for Caster / Back (x1)
13	Cart Bar A (x2)
14	Cart Bar B (x2)
15	Wheel (x2)
16-1	Support Leg / Front (x1)
16-2	Support Leg / Back (x1)
17	Cart Bottom Shelf (x1)
18	LP Gas Cylinder Support Bracket (x1)
19	LP Gas Cylinder Wire Retainer (x1)
20	Cart Front / Back Panel (x2)
21	Serving Tray (x1)
22	Side Shelf Handle (x1)
23	Serving Tray Handle (x2)
24	Chimney Stack (x1)
25	Chimney Cap (x1)
26	Heat Tent (x3)
27	Meat Probe (x2)
A	Screw (x34)
B	Washer (x38)
C	Locking Washer (x38)
D	Nut (x3)
E	Wheel Cotter Pin (x2)
F	Wheel Washer (x2)
G	Wheel Axle Pin (x2)

Part#	Description
H	Screw (x8)
I	Screw (x4)
J	Battery (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 110-120V, 60HZ, 250W, 3-PRONG GROUNDED PLUG



MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA		TEMP. RANGE	DIGITAL FEATURES
PB PB1230	1,757mm x 1,274mm x 805mm / 69.2" x 50.1" x 31.7"	92 kg / 202.8 lb	Main Pellet - 2,580.6 cm <sup>2</sup> / 400 sq. in.	Main Gas - 2,580.6 cm <sup>2</sup> / 400 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up cycle, electric igniter
			Upper Rack - 1,489 cm <sup>2</sup> / 230.8 sq. in.	Upper Rack - 1,489 cm <sup>2</sup> / 230.8 sq. in.		
			<b>TOTAL - 4,069.6 cm<sup>2</sup> / 630.8 sq. in.</b>			
			<b>TOTAL GRILL - 8,139.2 cm<sup>2</sup> / 1,261.6 sq. in.</b>			

# 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).

[service@pitboss-grills.com](mailto:service@pitboss-grills.com) | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

**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.

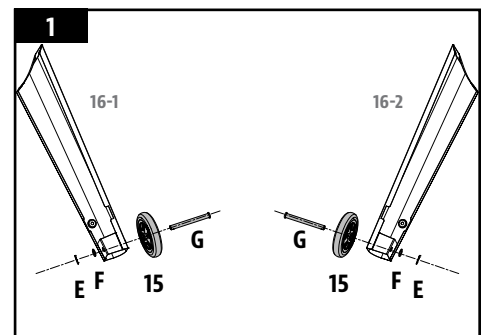
## 1. CONNECTING THE WHEEL TO THE SUPPORT LEG

### Parts Required:

- 1 x Support Leg /Front (#16-1)
- 1 x Support Leg /Back (#16-2)
- 2 x Wheel (#15)
- 2 x Wheel Axle Pin (#G)
- 2 x Wheel Washer (#F)
- 2 x Wheel Cotter Pin (#E)

### Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit. Attach the large Wheel to the Support Leg by inserting the Wheel Axle Pin through the wheel support leg hole, then secure using the Wheel Cotter Pin. Repeat installation for the other wheel on same side.



## 2. INSTALLING THE BOTTOM SHELF

### Parts Required:

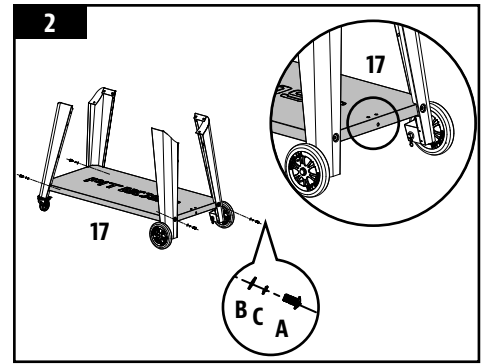
- 1 x Support Leg for Caster / Front (#12-1)
- 1 x Support Leg for Caster / Back (#12-2)
- 1 x Bottom Shelf (#17)
- 4 x Screw (#A)
- 4 x Locking Washer (#C)
- 4 x Washer (#B)

### Installation:

- Attach the Bottom Shelf to one Support Leg by carefully aligning it into the slotted corner of the support leg, then secure using one screw. Repeat installation for the other three Support Legs to the remaining three corners of the Bottom Shelf.

**NOTE: Ensure the flat surface of the Bottom Shelf is facing up. There are 3 holes in the bottom plate on one side of the big Wheel. Once the bottom is installed incorrectly, the gas tank cannot be placed.**

- Once the shelf is secure, lift the cart frame into an upright position.



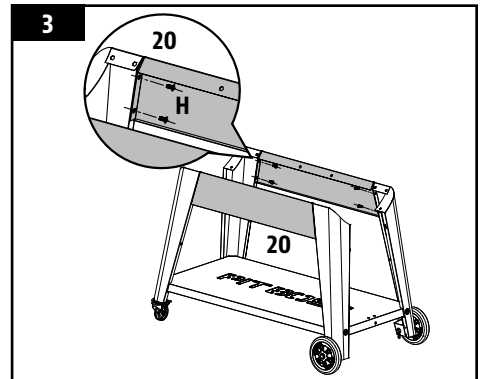
## 3. SECURING CART FRONT/BACK PANEL

### Parts Required:

- 2 x Cart Front / Back Panel (#20)
- 8 x Screw (#H)

### Installation:

- Install one Long Cart Plate to the front two Support Legs of the unit. Secure using two screws on each side. Ensure the flat side of the support plate is facing outwards. Repeat the same installation to mount the other long support plate to the other support legs.



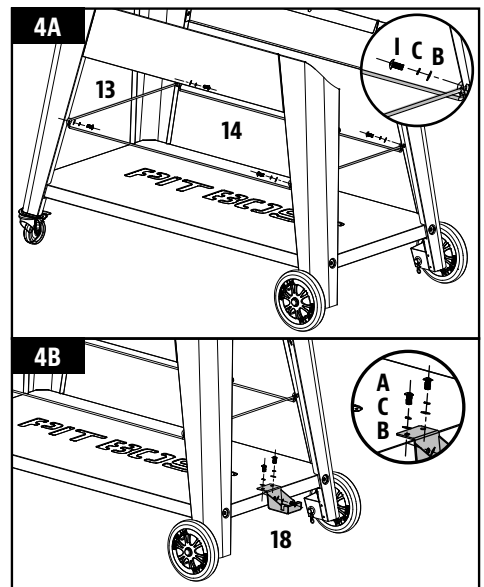
## 4. SECURING THE CART BAR / CYLINDER SUPPORT BRACKET

### Parts Required:

- 2 x Cart Bar A (#13)
- 2 x Cart Bar B (#14)
- 1 x LP Gas Cylinder Support Bracket (#18)
- 3 x Screw (#A)
- 7 x Locking Washer (#C)
- 7 x Washer (#B)
- 4 x Screw (#I)

### Installation:

- Secure the Cart Bar A and Cart Bar B to each Support Leg using a screw, locking washer, and washer. Note illustration 4A.
- Secure the LP Gas Cylinder Support Bracket to the cart Bottom Shelf using three screws, locking washers, and washers. Note illustration 4B.



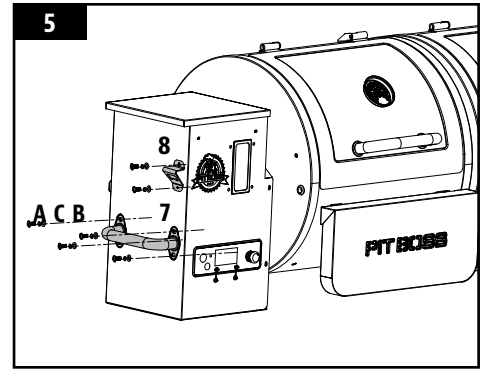
## 5. INSTALLING THE HOPPER HANDLE/ BOTTLE OPENER

### Parts Required:

- 1 x Hopper Handle (#7)
- 1 x Bottle Opener (#8)
- 4 x Screw (#A)
- 4 x Locking Washer (#C)
- 4 x Washer (#B)

### Installation:

- Secure the Hopper Handle to the hopper using four screws, locking washers, and washers.
- Remove the pre-installed screws for the Bottle Opener. Install the Bottle Opener.



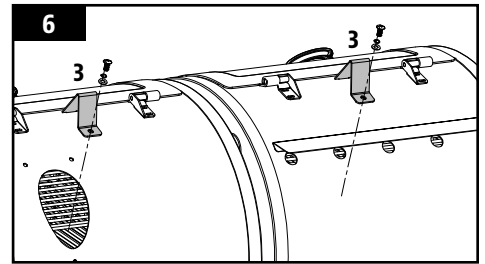
## 6. SECURING THE LID STOPPER

### Parts Required:

- 2 x Lid Stopper (#3)

### Installation:

- Secure the Lid Stopper onto the top of the Main Barrel using the pre-installed screw on the top of the Main Barrel.



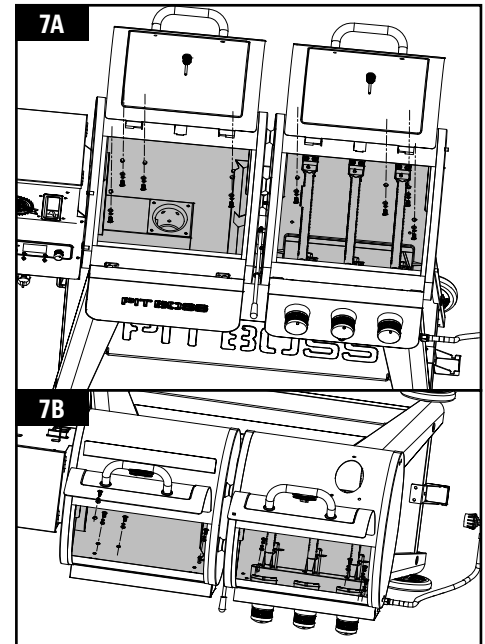
## 7. MOUNTING THE CART TO THE MAIN BARREL

### Parts Required:

- 16 x Screw (#A)
- 16 x Locking Washer (#C)
- 16 x Washer (#B)

### Installation:

- Prepare the Main Barrel to be mounted to the Cart. Position the Cart next to the Main Grill, with both facing the same direction. Lock the caster wheels on the cart. Using a second person, prepare to lift the Main Grill onto the Cart. With one person lifting from the hopper side, and the other person lifting from the opposite barrel end, carefully lift the Main Grill, and slowly lower onto cart. Note illustration 7A.
- Next, open the Main Grill lid. Adjust the rotation as needed to align the screw holes of the Main Barrel to the Cart. Once placed, secure each leg to the Main Grill Barrel using three screws, washers, and locking washers. Secure Cart Front/Back Panel to Barrel using two washers, locking washers. Note illustration 7B.



## 8. INSTALLING THE COOKING COMPONENTS

### Parts Required:

- 1 x Flame Broiler Main Plate (#6)
- 1 x Flame Broiler Slider (#5)
- 1 x Flame Broiler Adjusting Bar (#4-2)
- 1 x Flame Broiler Adjusting Bar Handle (#4-1)
- 3 x Heat Tent (#26)
- 4 x Porcelain-Coated Casted-Iron Cooking Grids (#2)

### Installation:

- 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. 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 fire pot. It will sit slightly at a downward angle. Note illustration 8A.

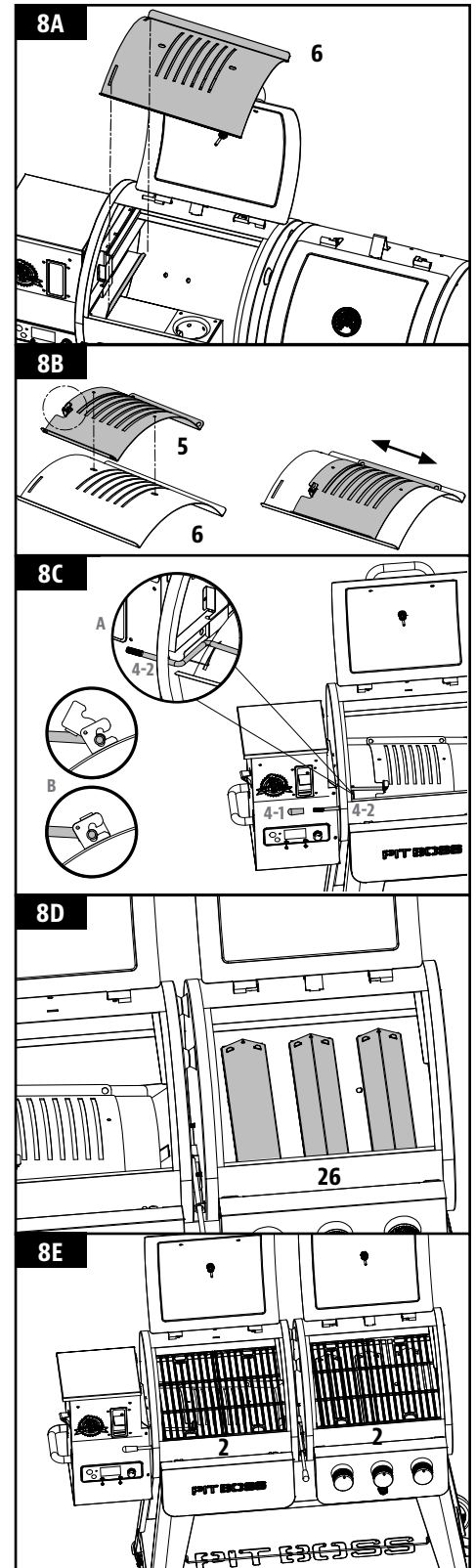
**IMPORTANT: If the main plate is resting on the base of the barrel, it is installed incorrectly. Poor installation may result in damage to your main grill barrel.**

- Place the Flame Broiler Slider on top of the Flame Broiler Main Plate covering the slotted openings. Ensure the raised tab is on the left and the two pins at the bottom of the Flame Broiler Slider place into the holes of the Flame Broiler Main Plate. To easily adjust for direct or indirect flame when cooking. Both flame broiler parts are lightly coated with oil to avoid rusting when shipping. Note illustration 8B.

**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.**

- First, remove the Flame Broiler Adjusting Bar Handle from the Flame Broiler Adjusting Bar.
- Insert the Flame Broiler Adjusting Bar through the opening on the left panel of the Main Barrel. Add the Flame Broiler Adjusting Bar Handle on the end outside the barrel. Slide the notched end of the adjusting bar into the locking tab on the Flame Broiler Slider, giving you adjustable access to the slider on the main plate. Note illustration 8C.
- Place the three Heat Tents on the top of the burner. Note illustration 8D.
- Place the Cooking Grids, side-by-side, on the grid ledge inside the main grill. Note illustration 8E.

**IMPORTANT: To maintain optimal searing and grilling performance of your cooking grids, regular care and maintenance is required.**



## 9. SECURING THE CHIMNEY

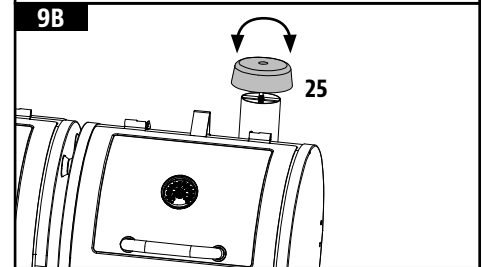
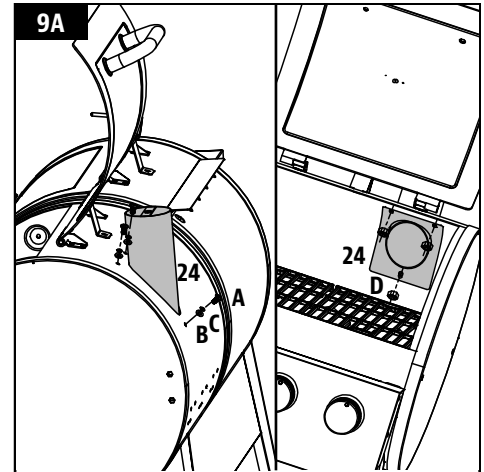
### Parts Required:

- 1 x Chimney Stack (#24)
- 1 x Chimney Cap (#25)
- 3 x Screw (#A)
- 3 x Locking Washer (#C)
- 3 x Washer (#B)
- 3 x Nut (#D)

### Installation:

- Locate the chimney opening on the backside of the gas barrel. From the inside of the gas barrel, insert the Chimney Stack through the opening. Insert a washer, locking washers, and screw into each hole from the outside of the gas barrel, but fasten only half-way. Once all three screws are partially installed, secure the screws completely. Note illustration 9A.
- Next, twist the Chimney Cap onto the top of the Chimney Stack. Note illustration 9B.

**NOTE: Adjust the Chimney Cap to affect the airflow inside the main grill. If cooking at low temperature, keep the cap more open. Ensure the Chimney Cap allows for air to escape.**



## 10. MOUNTING THE SIDE SHELF HANDLE, SERVING TRAY

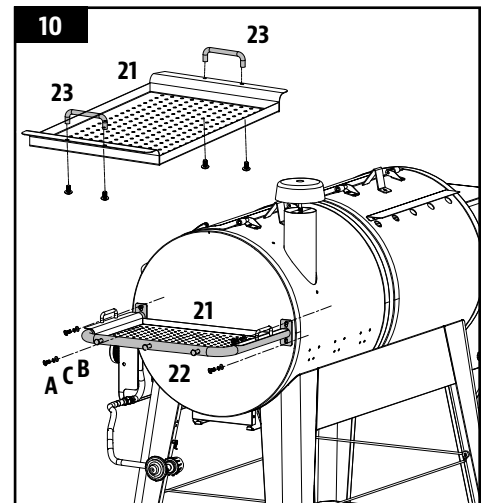
### Parts Required:

- 2 x Serving Tray Handle (#23)
- 1 x Serving Tray (#21)
- 1 x Side Shelf Handle (#22)
- 4 x Screw (#A)
- 4 x Locking Washer (#C)
- 4 x Washer (#B)

### Installation:

- Mount the Side Shelf Handle onto the Main Barrel using four screws, locking washers, and washers.
- Mount Serving Tray Handles to Serving Tray using the two pre-installed screws on each handle. Place the Serving Tray onto the Side Shelf Handle. It will rest directly on the frame of the Side Shelf Handle.

**IMPORTANT: Avoid using the side shelf handle to move or lift the grill. The weight of the unit will cause the side shelf handle to bend or break, which is not covered by warranty.**



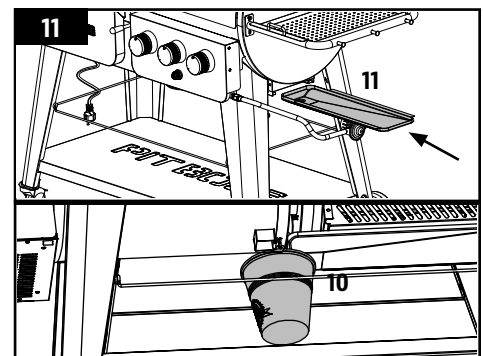
## 11. PLACING THE GREASE BUCKET/TRAY

### Parts Required:

- 1 x Grease Tray (#11)
- 1 x Grease Bucket (#10)

### Installation:

- Slide the Grease Tray into the bottom of the barrel.
- Place the Grease Bucket on the spout hook on the bottom of the Main Barrel. Ensure it is level to avoid grease spills.



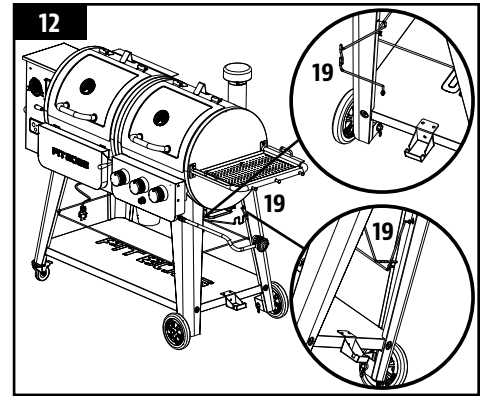
**12. ATTACHING CYLINDER WIRE RETAINER**

**Parts Required:**

- 1 x LP Gas Cylinder Wire Retainer (#19)

**Installation:**

- Insert one end of LP Gas Cylinder Wire Retainer (not flattened) into the hole for the Front Support Leg and the other end into the Back Support Leg.



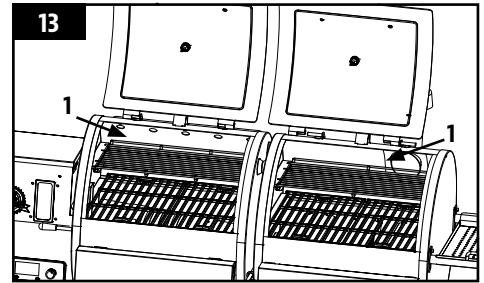
**13. INSTALLING THE UPPER COOKING RACK**

**Parts Required:**

- 2 x Porcelain-Coated Upper Cooking Rack (#1)

**Installation:**

- Place the Upper Cooking Rack on the upper ledge inside the Main Grill. The Cooking Rack will lock into place.



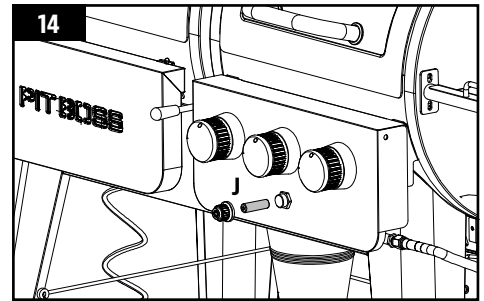
**14. INSTALLING THE BATTERY**

**Parts Required:**

- 1 x Battery (#J)

**Installation:**

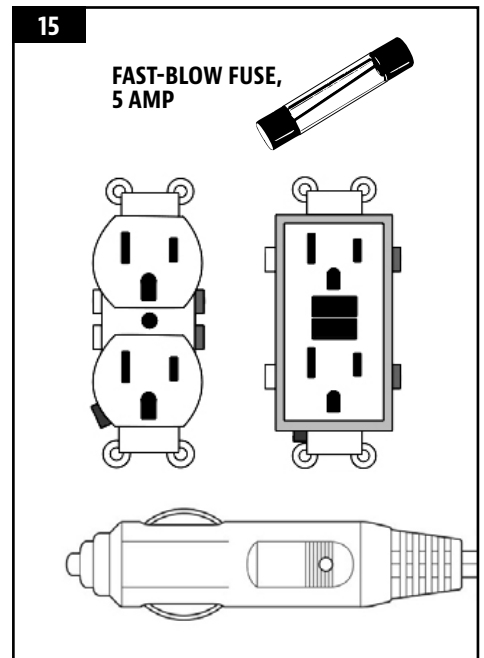
- Unscrew igniter cap from control panel. Insert Battery into battery slot with positive end (+) facing outward. Screw cap back onto panel.



**15. 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 110-120 volt, 60hz, 250W, 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, 110-120 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.**

# CONNECTING TO A GAS SUPPLY

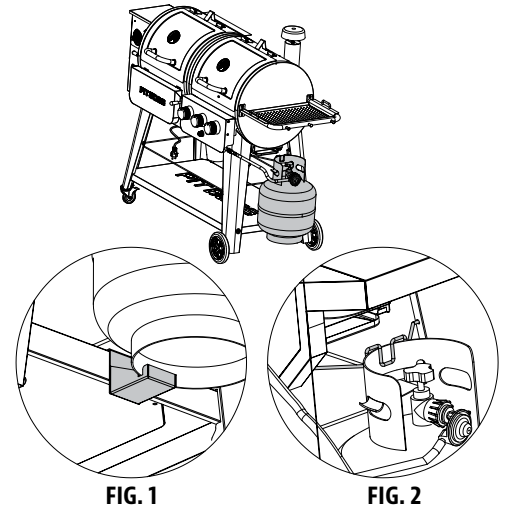
## GAS CYLINDER REQUIREMENTS

The grill is set and tested with liquid propane gas only. The regulator supplied is set for 27.94 cm (11 inch) water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 9 kg (20 lbs) LP gas tank. **Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

**CAUTION: It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used.**

## INSTALLING A GAS CYLINDER

1. From the side of the cart, place foot ring of 9 kg (20 lbs) tank onto the gas tank support bracket **Fig 1**. Make sure the tank valve is in OFF position. Put tank handle to LP Gas Cylinder Wire Retainer and secure tightly **Fig 2**. Ensure the tank is completely upright, as it is unsafe to operate the grill if the gas tank is not installed properly.
2. Ensure the regulator valve on the grill is completely closed by turning the knob clockwise to the OFF position.
3. Remove the protective caps from the regulator valve opening and the top of the gas cylinder. Save the caps.
4. Insert the gas cylinder valve into the threaded opening of the regulator valve. Turn the cylinder clockwise until firm. Hand-tighten only.
5. Gas cylinder is now installed.



## PREPARATION FOR USE – LEAK TESTING

A leak test is used to determine the integrity of a seal. Before using your gas grill, perform a leak test on the connection between the regulator and the gas cylinder to reduce the risk of serious bodily injury or death from fire or explosion. A leak test should be performed a minimum of once a season, as well as:

- Before lighting your grill for the first time,
- Every time the gas cylinder has been changed,
- After travel, especially over rough or bumpy roads,
- After a prolonged period of storage or non-use.

### HOW TO PERFORM A LEAK TEST

#### Supplies Required:

- 1 x Bowl (*empty, clean*)
- 1 x Paint Brush (*clean*)
- Dish Washing Liquid
- Water

#### Procedure:

1. Position the grill in a well-ventilated area. Ensure the grill is cool to the touch, and not in use. Verify that the regulator valve is turned to the OFF position and that the gas cylinder is tightened securely to the regulator.

**IMPORTANT: Ensure there is no open flame or smokers nearby.**

2. Mix a solution of one part of water with one part of dish washing liquid in a bowl. The solution will make bubble, as it will be concentrated.

3. Use a paint brush to apply the solution onto the seal between the regulator and the gas cylinder. Visually inspect for streams of bubbles coming from a defect or break in the seal.

**NOTE: If a leak appears, repeat gas cylinder installation procedure, but do not over-tighten. Hand-tighten only. Repeat leak test after re-installation to ensure seal is secure.**

**IMPORTANT: Do not use the gas grill if you detect a gas leak that cannot be corrected by using the leak test procedure. Contact your local Fire Department or Customer Service for alternative measures of testing to ensure proper precaution.**

## DISCONNECTING A GAS CYLINDER

1. Ensure the regulator valve on the grill is completely closed by turning the knob clockwise to the OFF position.
2. Turn the cylinder counter-clockwise (by hand) to disconnect from the regulator valve opening. Replace the protective caps on the regulator valve opening and the top of the gas cylinder for storage (if not empty).

**NOTE: If storing the grill indoors, leave the gas cylinder outdoors.**

**WARNING: Do not fold up or transport grill with gas cylinder attached. The cylinder may loosen off the valve and cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm. Disconnect gas cylinder first before travel or storage.**

**Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

Electrical equipment provided with the outdoor cooking gas appliance shall have the following in the instructions:

- A. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
- B. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
- C. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any matter. Contact the manufacturer to repair;
- D. Do not let the cord hang over the edge of a table or touch hot surfaces;
- E. Do not use an outdoor cooking gas appliance for purposed other than intended;
- F. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
- G. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
- H. Never remove the grounding plug or use with an adapter of 2 prongs;
- I. Use only extension cords with 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

The outdoor grill, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or Canadian Electrical Code, CSA C22.1.

1. Do not store a spare LP gas tank under or near this appliance.
2. Never fill the tank beyond 80 percent full
3. If the information in 1) and 2) is not followed exactly a fire causing death or serious injury may occur.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

# WOOD PELLET 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 915mm (36 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under 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.

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 (82-125°C / 180-257°F)*

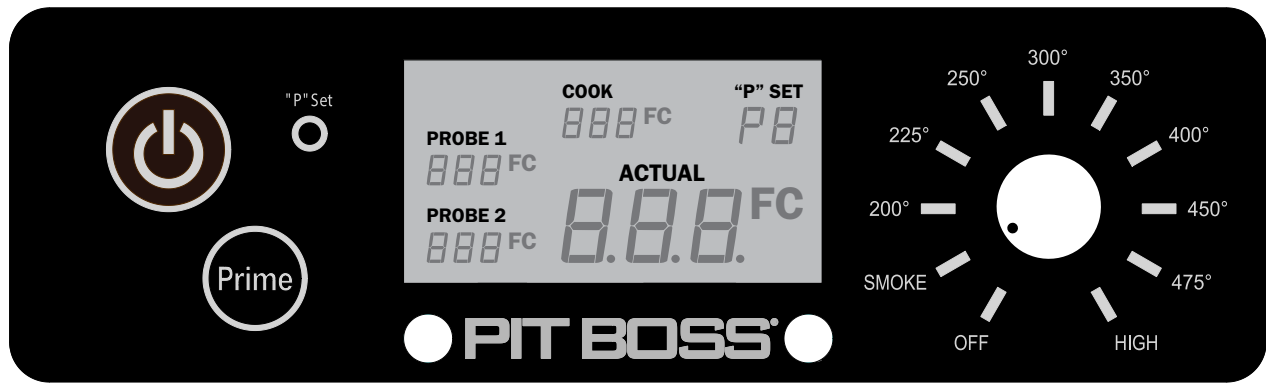
This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Highly recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday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

Smoking is a variation on true barbecuing and is truly the main advantage of grilling on a wood pellet grill. **Hot smoking**, another name for **low and slow** cooking, is generally done between 82-125°C / 180-257°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.









**TIP: To intensify that savory flavor, switch to SMOKE (low) temperature range immediately after putting your food on the grill. This allows the smoke to penetrate the meats.**

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



ENGLISH

CONTROL	DESCRIPTION
	Press the <b>Power Button</b> to power on the unit. The button will glow blue if connected to a power source. Press the button again to turn the unit off.
	The <b>Temperature Control Dial</b> allows you to set your desired smoking temperature. Once connected to a power source and the Power Button is pressed, turn the dial and select from any of the ten preset temperatures, between 82-260°C / 180-500°F. When the dial is turned to a temperature preset, the Digital LCD Screen will light up, displaying that it is ready to operate. When the dial is turned to off, the Digital LCD Screen will remain off.
	<p>The <b>"P" Set Button</b> is used to select one of the eight fine tunings when the Temperature Control Dial is set to the Smoke Setting. Press the button to change the "P" setting to accommodate to your cooking style and cooking environment, as preferred. With a <u>short push</u> of the button, the setting increases from P0 to P7, then repeats. Adjustments are only possible in the Smoke Setting. Factory default setting is "P4". If the "P" setting is adjusted, your preference will be locked-in (saved) until further adjustment is made.</p> <p>The <b>"P" Set Button</b> is also used as a <b>Temperature Switch Control</b> to change the temperature readout on the LCD Screen. Press <u>and hold</u> the button for two seconds to switch to Celsius (°C) or to Fahrenheit (°F), as preferred. Default is set to Fahrenheit.</p>
	The <b>LCD Screen</b> 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 (if connected). If only one Meat Probe is connected, only one reading will be displayed.
	Press and hold the <b>Prime Button</b> 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 barrel 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.
	The <b>Smoke Setting</b> on the Temperature Control Dial is the start-up mode for the unit. The grill operates at the lowest temperature, without the fire going out.
	The plug-in connection port(s) on the front of the Control Board are for a <b>Meat Probe(s)</b> . 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. <i>Includes one (1) meat probe. Compatible with Pit Boss branded meat probes only. Additional meat probe(s) sold separately.</i> 

## UNDERSTANDING THE PROBES

- *TEMPERATURE PROBE*

Located inside the main barrel, on the left side wall, is the temperature probe. It is a small, vertical piece of stainless steel. The temperature probe measures the internal temperature of the unit. When the temperature is adjusted on the Control Board, the temperature probe will read the actual temperature inside the unit and adjust to the desired temperature.

**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. **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.**

## UNDERSTANDING THE "P" SETTING

The main benefit to the "P" SET (setting) button is that it allows the cook to have fine tuned control of their grill in SMOKE mode, to compensate for ambient temperature, humidity, wind, environmental changes, pellet fuel type and quality.

When the "P" SET button is pushed, the "P" setting displayed on the LCD screen will change to the next value (upward). Once P7 is reached, it will restart at P0. There are eight "P" settings, ranging from P0 to P7.

### USING THE "P" SETTING IN SMOKE MODE

Anytime the temperature dial is set to the SMOKE setting, such as the start-up of the unit, the auger will run on a manual mode of cooking versus using one of the preset temperatures on the Temperature Control Dial.

- **MORE SMOKE FLAVOR, LESS HEAT**  
(↑ "P" SETTING / ↓ FUEL FEED)

When hot smoking – increasing the infusion of more natural wood flavor – increase the "P" setting to allow for longer cycles between auger feeds. This results in keeping a lower temperature output, which increases cook time (also known as **low and slow**), a deeper **smoke ring** and more smoke flavor. Care must be taken when using the higher "P" settings, such as P6 or P7, as this could result in the fire going out in the fire pot.

- **LESS SMOKE FLAVOR, MORE HEAT**  
(↓ "P" SETTING / ↑ FUEL FEED)

A lower "P" setting will result in a higher grill temperature output and higher pellet consumption due to more frequent cycles.

"P" SET	AUGER CYCLE (seconds)	
	ON	OFF
P0	18	55
P1	18	70
P2	18	85
P3	18	100
<b>*P4</b>	<b>18</b>	<b>115</b>
P5	18	130
P6	18	140
P7	18	150

**\* Factory default setting**

## 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 main barrel.
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 the **Power Button** 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 the **Power Button** to turn the unit off.
  8. 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.

## 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!

### • *PROPANE GAS GRILL*

1. Verify that the regulator knob is turned to the OFF position.
2. Note the triangular indicator mark on the silver regulator housing. Push in the regulator knob and turn 270 degrees (or 3/4) counter-clockwise to HIGH.
3. Push the igniter button in repetitively until it catches flame. Listen for a "*click*" sound to indicate a spark from the igniter, and look for flame to ensure the burner is lit.
4. After the burner has caught fire, you are ready to enjoy your grill at your desired temperature!

**If the burner goes out during operation, turn the regulator knob to the OFF position. Open the grill lid and wait five minutes before attempting to relight to allow any accumulated gas to dissipate.**

## 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. Ensure the **Temperature Control Dial** is in the SMOKE position. Open the barrel lid. Remove the cooking components from inside. Remove all unburnt pellets and ash from the fire pot. 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. 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**.

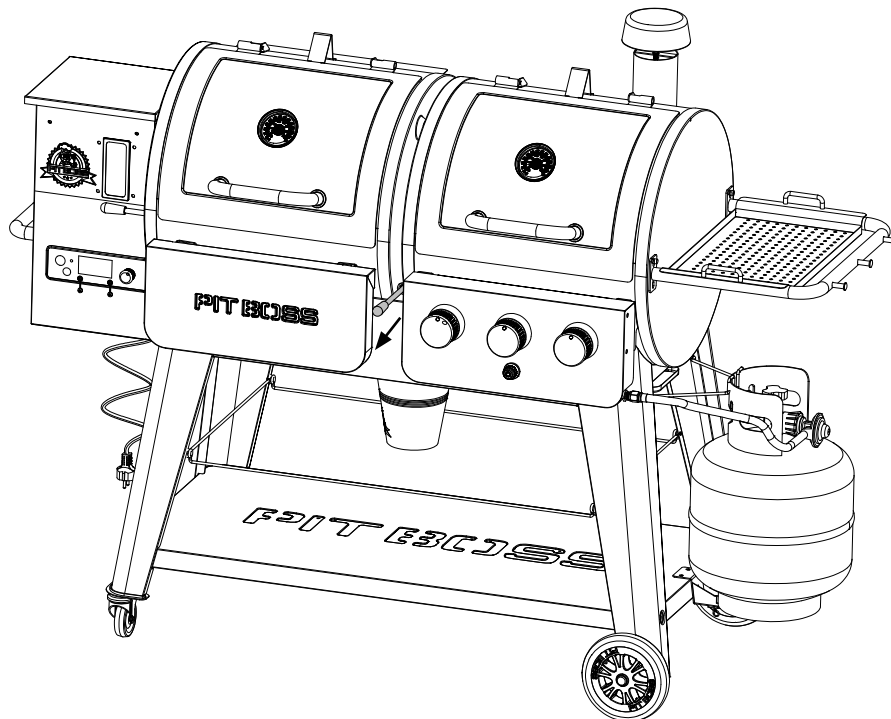
## SHUTTING OFF YOUR GRILL

1. When finished cooking, with the main barrel lid remaining closed, press the **Power Button** to turn the unit off and turn the **Temperature Control Dial** to OFF. 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.

# SMOKE OPERATING INSTRUCTIONS

## USING SMOKE ADJUSTING BAR

To control the amount of smoke, as well as the overall cooking temperature, PULL open Smoke Adjusting Bar, located between the Pellet and Gas unit.



# PROPANE GAS OPERATING INSTRUCTIONS

## 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 Grills units should keep a minimum clearance of 915mm (36 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, or 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 grilled foods will help cure your winter blues. Follow these suggestions on how to enjoy your grill throughout the cooler months:

- 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.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.

### 3. *HOT WEATHER COOKING*

As it becomes warmer outdoors, the cooking time will decrease. 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.
- 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.

## FIRST USE – GRILL BURN-OFF

Before using your grill for the first time with food, it is important to complete a burn-off. Start the grill and operate at a set temperature of at least (177°C / 350°F) for 30 minutes to burn-off the unit and rid it of any foreign matter.

## AUTOMATIC START-UP PROCEDURE

1. Verify that the regulator knob is turned to the OFF position.
2. Note the triangular indicator mark on the silver regulator housing. Push in the regulator knob and turn 270 degrees (or 3/4) counter-clockwise to HIGH.
3. Push the igniter button in repetitively until the catches flame. Listen for a “click” sound to indicate a spark from the igniter, and look for flame to ensure the burner is lit.
4. After the burner has caught fire, you are ready to enjoy your grill at your desired temperature!

**If the burner goes out during operation, turn the regulator knob to the OFF position. Open the grill lid and wait five minutes before attempting to relight to allow any accumulated gas to dissipate.**

## IGNITER FAILURE PROCEDURE

**If for any reason your igniter fails after three of four attempts, check the following steps, or start your grill using the manual method.**

1. Ensure the regulator knob is turned to the OFF position. Allow any accumulated gas to dissipate.

2. After five minutes, check the following:
  - Visually confirm that the igniter is working by pushing the igniter button and looking at the igniter tip for a spark. If no spark, adjust the distance between the igniter (electrode) tip and burner to 4.5 mm (3/16 in).
  - Visually confirm that the burner tube and portholes are not obstructed. If blocked, follow **Care & Maintenance** instructions.
3. If the above points do not work, follow **Troubleshooting** instructions.

## MANUAL START-UP PROCEDURE

1. Verify that the regulator knob is turned to the OFF position. Open the lid of the grill to release any trapped gas.
2. Note the triangular indicator mark on the silver regulator housing. Push in the regulator knob and turn 270 degrees (or 3/4) counter-clockwise to HIGH.
3. Quickly and carefully, using a long match or long-nosed lighter, place a lit flame near the burner and watch the burner catch flame. Do not attempt to light another area of the burner. This can cause injury.

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

4. Continue start-up by following steps four and five of **Automatic Start-Up Procedure**.

## FIRST USE – OPERATING BURNERS

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on HIGH with lid closed. This will "heat clean" the internal parts and dissipate odors.

## LIGHTING

**CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**

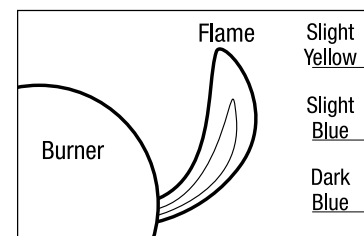
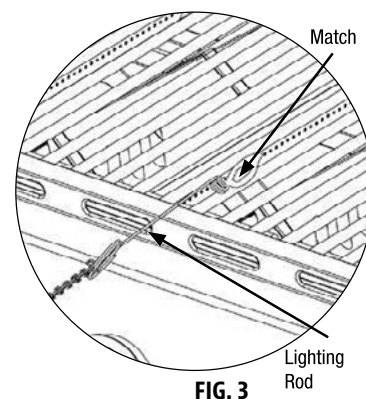
**CAUTION: Do NOT obstruct the flow of combustion and ventilation air.**

**CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.**

**CAUTION: Attempting to light the burner with lid closed may cause an explosion.**

1. Open Lid.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the OFF position.
4. Connect LP gas tank per "Installing LP Gas Tank" section.
5. Turn LP gas tank valve to OPEN.
6. Push and turn any control knob to HIGH. The burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod (included with the grill) to light burners. Access the burners through the cooking grid and heat plates. Position lit match near side of burner (Fig. 3).

**Important: Always use lighting rod (included) when lighting burners with a match.**



9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Fig. 4).

**NOTE: Each burner lights independently - repeat step 5-9 for other burners.**

**CAUTION: If burner flame goes out during operation, immediately turn the control knobs to the OFF position, LP gas tank valved CLOSED, and open lid to let the gas clear for 5 minutes before re-lighting,**

## SHUTTING OFF YOUR GRILL

1. LP: Turn LP gas tank valve to CLOSED.
2. Turn all control knobs clockwise to the OFF position.  
**NOTE: A "poof" sound is normal as the last of the LP gas is burned.**
3. Disconnect LP gas tank per *Disconnect LP Gas Tank* section.

**WARNING: Allow the grill to cool completely, and remove the gas cylinder, before moving, travel, or for storage.**

## CONTROLLING FLARE-UPS

**CAUTION: Putting out grease fires by only closing the lid is not possible.**

1. If a grease fire develops, turn control knobs to the OFF position, LP gas tank valve CLOSED. Do NOT use water on a grease fire. This can cause grease to splatter and could result in serious burns, bodily harm or other damage.
2. Do NOT leave grill unattended while preheating or burning off food residue on HIGH. If grill has not been cleaned, a grease fire can occur.

**WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.**

Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.

**Excessive flare-ups can over-cook your food and be dangerous.**

Important: Excessive flare-ups result from build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid AND turn control knob(s) to OFF until grease burns out. Be careful when opening the lid as a sudden flare-up may occur.

If excessive flare-ups occur, do NOT pour water onto the flames.

## MINIMIZE FLARE-UPS

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on LOW setting or indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface and the grease is allowed to drain into the grease receptacle.

# 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:

## CHECKING THE GAS LEVEL

To check the amount of fuel in the LP gas cylinder, the grill must be in operation. Place your hand at the top of the tank and slowly move down the side until the tank feels cool to the touch. This will indicate the approximate amount of gas in your tank; if  $\frac{3}{4}$  empty, replace with full tank.

**IMPORTANT: Do not use charcoal briquettes or any flammable material with your grill. Use of such material will void your warranty and may lead to a fire, explosion and bodily harm.**

### 1. BURNER COMPONENTS

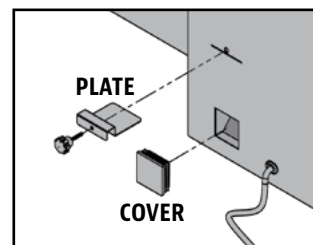
- Clean the burner whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) on the burner tube or in the burner portholes. After periods of storage, spiders or small insects can build nests, webs, and lay eggs in the burner tube, obstructing the flow of gas to the burner. If storing the grill or before an extended period of non-use, remove the burner and wrap with aluminum foil to reduce the risk of insects entering the burner holes.
- The burner has been preset for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and gas mixture. If flames are excessively yellow, orange or irregular, clean the oil and food deposits on the burner surface and the burner portholes to increase airflow.

### 2. 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.

**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.



### 3. PROBES

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

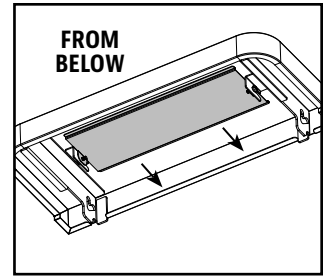
### 4. INSIDE SURFACES

- 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 (brass or soft metal), 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.**

## 5. OUTSIDE SURFACES

- The front shelf includes a removable panel underneath for ease of cleaning. From below, push the backing plate towards the main barrel to remove. Clean, then replace by sliding back into place.
- 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.



### CLEANING FREQUENCY TIME TABLE (NORMAL USE)


ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of grill	Every 2-3 grill sessions	Scoop out, shop-vac excess debris
Burner tube, portholes	Every 5-6 grill sessions	Dust, scrub pad & soapy water
Burners	Every 5-6 grill sessions	Scrub pad & soapy water
Stainless steel surfaces	Twice per year	Stainless steel cleaner
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, <b>Do Not Wash Clean</b>
Front Shelf	After Each Grill Session	Scrub Pad & Soapy Water
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**   
Rich, smoky bacon-like flavor. Considered the "Kings of the Woods"

**MESQUITE BLEND**   
Strong, tangy, spicy flavor. Think Tex-Mex cuisine.

**APPLE BLEND**   
Smoky, mild sweetness flavor. Highly recommended for baking.

**CHERRY BLEND**   
Slightly sweet, but also tart. Gives a rosy tint to light meals.

**WHISKEY BARREL BLEND**   
Strong, sweet smoke with aromatic tang. Perfect for red meats.

**COMPETITION BLEND**   
Perfect blend of sweet, savory, and tart. Used by many professional grillers.

**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

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

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

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

<b>SEAFOOD</b>	<b>Size</b>	<b>Rare - 54°C / 130°F</b>	<b>Medium - 60°C / 140°F</b>	<b>Well Done - 82°C / 180°F</b>
<b>Fish (whole)</b>	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
<b>Fish (filets)</b>	0.6-1.3 cm / ¼" - ½"			Grill 3 - 5 minutes, until flaky
<b>Lobster Tail</b>	0.15 kg / 5 oz. 0.3 kg / 10 oz.			Grill 5 - 6 minutes Grill 10 - 12 minutes

<b>WILD GAME</b>	<b>Size</b>	<b>Rare - 60°C / 140°F</b>	<b>Medium - 71°C / 160°F</b>	<b>Well Done - 77°C / 170°F</b>
<b>Roast (fresh)</b>	2.26 - 2.72 kg / 5 - 6 lbs.		1 - 1½ hours	1½ - 2 hours
<b>Large Cuts (fresh)</b>	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](http://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.**

## WOOD PELLET GRILL

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 <b>Electric Wire Diagram</b> for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see <b>Electric Wire Diagram</b> 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.	Remove hopper access panel (see <b>Electric Wire Diagram</b> 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.
Fire in Fire 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 fire pot. Follow <b>Hopper Priming Procedure</b> .
	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 fire pot. If not operating properly, call Customer Service for assistance or a replacement part.
	Igniter Failure	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 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 13mm / 0.5 inches in the fire pot. If not operating properly, follow <b>Manual Start-up Procedure</b> to continue use of grill; however, call Customer Service for assistance or a replacement part.
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 <b>Care and Maintenance</b> instructions. Check grill temperature probe and follow <b>Care and Maintenance</b> instructions if dirty. Check fire pot for ash build-up or obstructions, and follow <b>Care and Maintenance</b> instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow <b>Care and Maintenance</b> 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 the Power Button to turn the unit off, and allow grill to cool. Follow <b>Care and Maintenance</b> 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 Service.
"Err" Error Code	Temperature probe wire not making connection.	Remove hopper access panel (see <b>Electric Wire Diagram</b> for diagram), and check for any damage to the Temperature Probe wires. Ensure Temperature Probe molex connectors are firmly connected, and connected correctly, to the Control Board.
"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, and 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 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 Fire pot	Check fire pot for ash build-up or obstructions. Follow <b>Care and Maintenance</b> instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow <b>Care and Maintenance</b> 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 <b>Care and Maintenance</b> instructions.
	Temperature Probe	Check status of temperature probe. Follow <b>Care and Maintenance</b> instructions if dirty. Contact Customer Service for a replacement part if damaged.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow <b>Care and Maintenance</b> instructions.
	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow <b>Care and Maintenance</b> instructions to clean out. Replace with dry wood pellets.
	Fire pot Is Blocked	Clear fire pot for moist wood pellets. Follow <b>Hopper Priming Procedure</b> .
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow <b>Care and Maintenance</b> 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 <b>Care and Maintenance</b> instructions.

## PROPANE GAS GRILL

Problem	Cause	SOLUTION
Grill will not light	The ignition wire came off the electrical igniter/valve.	Reconnect the ignition wire to the electrical igniter/valve.
	The ignition wire is broken	Contact Customer Service for assistance or a replacement part.
	The battery has died	Install a new battery.
	New battery doesn't work	Check the battery polarity. The negative (-) side of the battery goes in first.
	The electrode tip does not produce sparks at the burner port	Adjust the electrode.
	No gas supplied	Check the regulator valve. Check connection for leak.
Excessive flare-up	Grilling fatty meats	Grill fatty meats when the grids are cold, and the knobs are on the "LOW" setting. Move the meats to the warming rack if flare-up continues.
	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.
	Water sprayed on gas flames	Do not spray water on gas flames.
Burner blows out	Gas tank is empty	Refill the gas tank.
	Burner is not aligned with the control valve	Install the burner correctly.
	Gas supply is not sufficient	Check the gas supply hose and make sure there are no leaks and no knots.
Low heat when on "HIGH"	Ports are blocked	Clear ports of any obstructions.
	Gas tank has run out	Refill the gas tank.

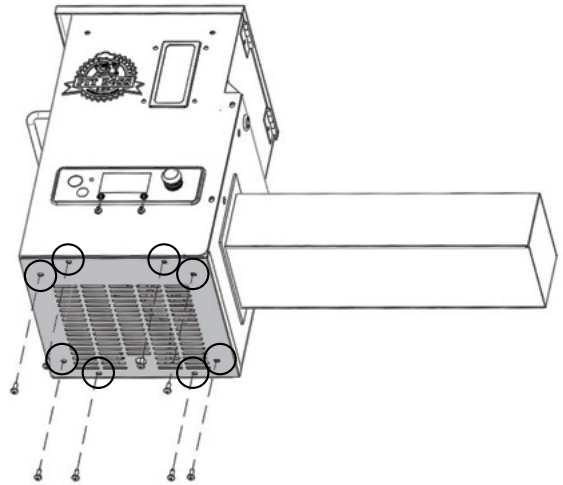
# ELECTRICAL WIRE DIAGRAM

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, 250W, 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.

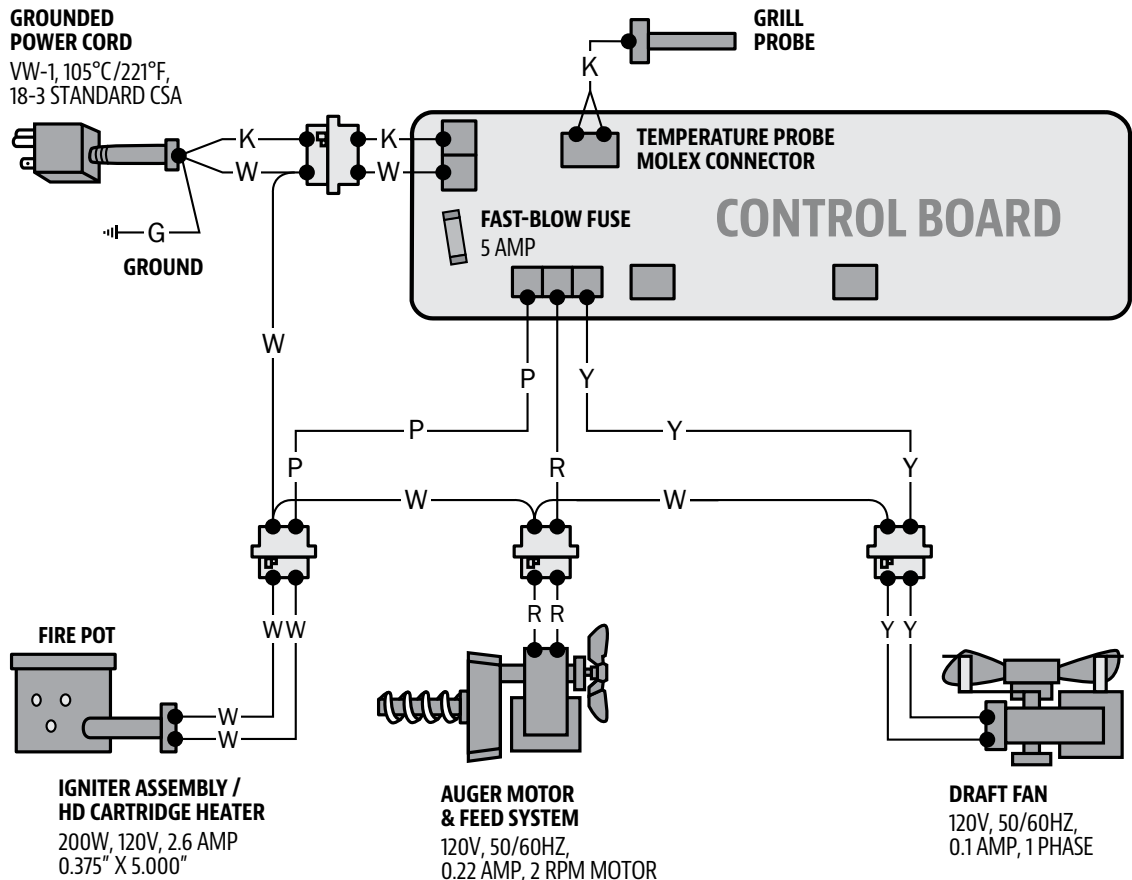
LOCATE AND REMOVE  
THE EIGHT SCREWS  
OF ACCESS PANEL ON  
UNDERSIDE OF UNIT



ENGLISH

**FUEL INPUT  
RATING:**  
2.0 KG/H  
(4.4 LB/H)

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

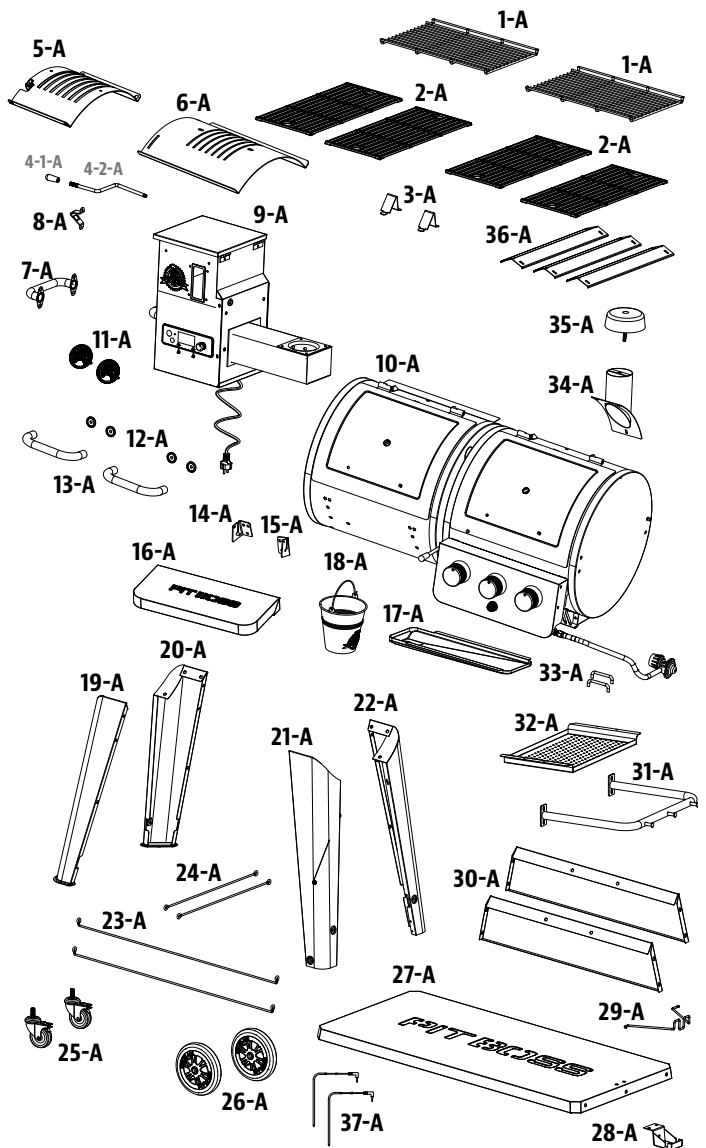


# GRILL REPLACEMENT PARTS

Part#	Description
1-A	Porcelain-Coated Steel Upper Cooking Rack (x2)
2-A	Porcelain-Coated Cast-Iron Cooking Grid (x4)
3-A	Lid Stopper (x2)
4-1-A	Flame Broiler Adjusting Bar Handle (x1)
4-2-A	Flame Broiler Adjusting Bar (x1)
5-A	Flame Broiler Slider (x1)
6-A	Flame Broiler Main Plate (x1)
7-A	Hopper Handle (x1)
8-A	Bottle Opener (x1)
9-A	Hopper Assembly (x1)
10-A	Main Barrel (x1)
11-A	Thermometer (x2)
12-A	Lid Handle Bezel (x4)
13-A	Lid Handle (x2)
14-A	Front Shelf Bracket Left (x1)
15-A	Front Shelf Bracket Right (x1)
16-A	Front Shelf (x1)
17-A	Grease Tray (x1)
18-A	Grease Bucket (x1)
19-A	Support Leg for Caster / Front (x1)
20-A	Support Leg for Caster / Back (x1)
21-A	Support Leg / Front (x1)
22-A	Support Leg / Back (x1)
23-A	Cart Bar A (x2)
24-A	Cart Bar B (x2)
25-A	Swivel Caster with Brake (x2)
26-A	Wheel (x2)
27-A	Cart Bottom Shelf (x1)
28-A	LP Gas Cylinder Support Bracket (x1)
29-A	LP Gas Cylinder Wire Retainer (x1)
30-A	Cart Front / Back Panel (x2)
31-A	Side Shelf Handle (x1)
32-A	Serving Tray (x1)
33-A	Serving Tray Handle (x2)
34-A	Chimney Stack (x1)
35-A	Chimney Cap (x1)
36-A	Heat Tent (x3)
37-A	Meat Probe (x2)

Part#	Description
38-A	Screw (x34)
39-A	Washer (x38)
40-A	Locking Washer (x38)
41-A	Nut (x3)
42-A	Wheel Cotter Pin (x2)
43-A	Wheel Washer (x2)
44-A	Wheel Axle Pin (x2)
45-A	Screw (x8)
46-A	Screw (x4)
47-A	Battery (x1)

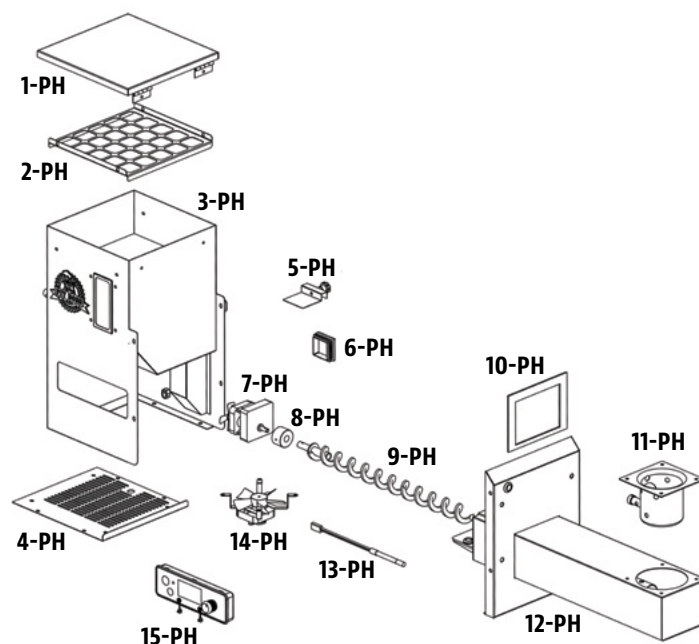
NOTE: Due to ongoing product development, parts are subject to change without notice.



38-A	39-A	40-A	41-A	42-A
43-A	44-A	45-A	46-A	47-A

# HOPPER REPLACEMENT PARTS

Part#	Description
1-PDH	Hopper Lid (x1)
2-PDH	Hopper Safety Screen (x1)
3-PDH	Hopper Box Housing (x1)
4-PDH	Hopper Access Panel (x1)
5-PDH	Drop Chute Plate (x1)
6-PDH	Drop Chute Cover (x1)
7-PDH	Auger Motor (x1)
8-PDH	Nylon Bushing (x1)
9-PDH	Auger Flighting Assembly (x1)
10-PDH	Hopper Housing Gasket (x1)
11-PDH	Fire Pot (x1)
12-PDH	Auger Box Housing (x1)
13-PDH	Igniter (x1)
14-PDH	Combustion Fan (x1)
15-PDH	Pit Boss H1 Control Board (x1)



# 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 Danson's 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 Danson's, 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 Danson's 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](http://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 inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

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MODEL

---

SERIAL NUMBER

---



DATE OF PURCHASE

---

AUTHORIZED DEALER

# ACCESSORIES SOLD SEPARATELY

Available for purchase separately. Accessories not available and supplied by all authorized Pit Boss dealers.

ITEM	DESCRIPTION
	<p><b>GRILL COVER</b></p> <p>Form-fitting, full length cover. Heavy-duty polyester with PVC backing for long-term use. Weatherproof. Includes draw-string lock for easy tightening.</p>
	<p><b>MEAT PROBE</b></p> <p>When connected, the temperature of food is displayed by the control board.</p>

ITEM	DESCRIPTION
	<p><b>GRILLING APRON</b></p> <p>Adjustable apron with double front pockets for grilling tools. One size. Machine washable.</p>

# RECIPES

## CLASSIC BRISKET

Makes 4 - 6 Servings

A whole beef brisket weighs 7.25-3.62 kg / 16-18 pounds and has three separate parts: the cap, the point, and the flat. Use the flat section, as it is lean, compact, and creates nice slices when carved.

### Ingredients:

1	Beef Brisket <small>2.2-3.6 kg / 5-8 lbs, Layer of fat is at least 0.6 cm / ¼" thick</small>
1 bottle	Prepared Yellow Mustard
75 ml / 5 tbsp	Seasoning
1 bottle	Chili Sauce
1 pack	Dry Onion Soup Mix
375 ml / 1½ c.	Beef Broth
40 ml / 8 tsp	Black Pepper

**Suggested Wood Pellet Flavor: Hickory / Competition**

### Instructions:

1. Lay out a large piece of plastic wrap on your working station. Large enough to encase the brisket. Using a sharp knife, cut a single cut on the underside of the brisket against the grain. This will aid in slicing the finished brisket, against the grain which results in a tender, melt-in-your-mouth cut. The underside is the non-fat cap side. Slather on a generous amount of prepared mustard. Rub lightly onto the entire area. Sprinkle a generous amount of seasoning onto the mustard, then again light rub into the meat. Flip the brisket over and repeat the process. Wrap the prepared brisket in the plastic wrap and refrigerate 2 to 4 hours, or overnight.
2. Prepare the basting mixture. Mix the chili sauce, dry onion soup mix, beef broth, and black pepper. Set aside.
3. **Preheat grill, then reduce to SMOKE or low temperature.**
4. Place the brisket, fat side up, in the center of the grill. Close the grill lid. Slow cook until tender, about 10 to 12 hours.
5. Baste the brisket with the basting mixture every half hour for the first 3 hours.
6. Continue the slow cooking process until the internal temperature reaches 60-66°C / 140-150°F. Remove from grill. **Turn grill up to 176°C / 350°F.**
7. Place the brisket into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of basting mixture over the brisket in the pouch. Close the pouch shut.
8. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
9. Open the pouch, and use a meat thermometer; internal temperature should reach 91°C / 195°F. The brisket should be firm but be able to pull the meat apart with your fingers.
10. Transfer the meat to a cutting board, and let it rest for 10 minutes. Thinly slice across the grain to serve.

## SAUSAGE WITH MANGO CHUTNEY

Makes 4 - 6 Servings

### Ingredients:

2	Mangoes (finely chopped)
0.9 kg / 2 lbs	Italian Sausage (hot or mild)
10 ml / 2 tsp	Fresh Parsley (minced)
15 ml / 1 tbsp	Red Pepper (diced)
10 ml / 2 tsp	Honey
½	Red Onion (diced)
½ bulb	Fennel (diced)
5 ml / 1 tsp	Lime Juice
Pinch	Salt

**Suggested Wood Pellet Flavor: Hickory / Competition**

### Instructions:

1. **Preheat grill, then reduce to LOW-MEDIUM (82-107°C / 180-225°F)**
2. Place sausages on grill, spaced evenly apart. Rotate every ten minutes so all sides are grilled.
3. Combine all remaining ingredients to make the chutney. Chill until ready to serve.
4. Slice grilled sausage diagonally, then serve with side of chutney.

## BLUE CHEESE STEAK

Makes 4 Servings

### Ingredients:

4	Steak, T-bone or Rib-Eye <small>2.54cm / 1" thick 0.28-0.62 kg / 10-12 ounces each</small>
113 g / 4 oz.	Blue Cheese (crumbled)
50 ml / ¼ c.	Green Onion (thinly sliced)

**Suggested Wood Pellet Flavor: Hickory / Competition / Whiskey**

### Instructions:

1. **Preheat grill, then leave or reduce slightly (204-260°C / 400-500°F)**
2. Trim excess fat from meat and discard.
3. Place steaks on grill. Sear each side, flipping every few minutes.
4. **Reduce heat to 135°C/275°F or 163°C/ 325°F.** Flip the steaks a final time. Combine blue cheese and onions. Sprinkle over steaks, close grill lid, and grill until desired doneness. Check doneness by cutting a slit in meat near the bone.

### Variation: REVERSE-SEAR METHOD

Turn grill to SMOKE, then place steaks on grill. Smoke at 82°C / 180°F for 5 to 15 minutes. Once smoked to desired doneness, turn grill up to HIGH and sear to your liking.

## BBQ RIBS

Makes 4 - 6 Servings

### Ingredients:

1.3-1.8 kg / 3-4 lbs	Ribs <small>Meaty pork spareribs / loin back ribs</small>
45 ml / 3 tbsp	Oil
5 ml / 1 tsp	Salt
5 ml / 1 tsp	Pepper
2 whole	Onions (chopped)
30 ml / 2 tbsp	Vinegar
30 ml / 2 tbsp	Worcestershire sauce
125 ml / ½ c.	Apple Juice or Soda
5 ml / 1 tsp	Paprika
5 ml / 1 tsp	Chili Powder

Suggested Wood Pellet Flavor: Hickory / Competition / Apple

### Instructions:

1. **Preheat grill, then reduce to SMOKE or low (82-107°C / 180-225°F).**
2. Prepare ribs by peeling off the tough layer of skin on the back side. Season the ribs with salt and pepper, to taste.
3. Place ribs on grill, spaced evenly apart. Smoke for 3 to 4 hours.
4. Mix remaining ingredients in a saucepan and bring to a boil. Let sauce boil for five minutes to thicken.
5. Remove from grill. **Turn grill up to 176°C / 350°F.**
6. Place each rack into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of sauce over the ribs in the pouch. Close the pouch shut.
7. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
8. Open the pouch. The meat will have exposed the rib ends and be very tender. **Turn grill up to HIGH (260°C / 500°F).** Place ribs back on the grill and baste with sauce on both sides of ribs.
9. Once the sauce is caramelized and the ribs are sticky, remove from grill and serve.

### Variation: MEMPHIS-DRY METHOD

Turn grill up to HIGH (260°C / 500°F). Place ribs back on the grill and season with a dry seasoning or rub. Sear the ribs, remove from grill and serve.

## MOM'S JUICY HAMBURGERS

Makes 4 - 6 Servings

### Ingredients:

900 g / 2 lbs	Ground Beef or Buffalo
15 ml / 3 tsp	Seasoning
2 whole	Eggs, room temperature
500 ml / 2 c.	Bread Crumbs (Dried, Fine)
6 - 8	Hamburger / Kaiser Buns
6 - 8 slices	Cheese (slices, thin)
30 ml / 2 tbsp	Butter

Suggested Wood Pellet Flavor: Hickory / Competition

### Instructions:

1. **Preheat grill, then leave or reduce slightly (204-260°C / 400-500°F)**
2. Combine meat, seasoning, eggs and bread crumbs in a mixing bowl and blend together. Divide the meat into portions, and gently shape into patties to fit the buns. Make patties about 1.9 cm / ¾ inches thick.
3. Place patties on grill. Grill six minutes per side, taking care not to press down on the meat. Test for doneness, using a meat thermometer; internal temperature should reach 71°C / 160°F. Meat may turn pink on the outside due to smoking.
4. In the last few minutes of grilling, brush buns with butter and lightly toast on the grill.
5. Remove buns, burgers when done. Top the burgers with cheese to melt, and serve.

**TIP:** A slightly fattier meat makes for a juicier burger. For a lean alternative, try ground buffalo.

## SIRLOIN STEAK WITH SWEET ONION & PEPPERS

Makes 4 Servings

### Ingredients:

2	Steak, Top Sirloin <small>1" thick, cut into 4 pieces. 0.45kg/1 lb</small>
10 ml / 2 tsp	Seasoning or rub
5 medium	Sweet Onions (coursed chopped)
2 whole	Bell Peppers (all kinds, chopped)
60 ml / 4 tbsp	Soy Sauce
60 ml / 4 tbsp	Olive Oil
Dash	Salt

Suggested Wood Pellet Flavor: Hickory / Mesquite / Whiskey

### Instructions:

1. **Preheat grill, then reduce slightly to 218°C / 425°F.**
2. Season both sides of the steak with the seasoning or rub. Cover and refrigerate at least 1 hour.
3. Place onions and bell peppers into a covered tray of aluminum foil. Mix soy sauce and olive oil together, then drizzle over tray. Sprinkle with salt. Seal the foil packet completely.
4. Place the foil on the grill for 10 - 15 minutes or until vegetables are soft and tender. Remove from grill, and keep covered.
5. Place steaks on grill. Sear each side, flipping every few minutes.
6. Grill until desired doneness, then remove from grill. Place on serving plates and top with warm vegetables.

## **CORNISH HENS WITH MANDARIN RICE**

**Makes 4 Servings**

### **Ingredients:**

4 whole Cornish Game Hens  
750 ml / 3 c. Mandarin Rice  
15 ml / 1 tbsp Olive Oil  
5 ml / 1 tsp Smoked Paprika  
250 ml / 1 c. Orange Marmalade

### **Mandarin Rice**

59 ml / ¼ c. Almonds (slivered)  
30 ml / 2 tbsp Celery (chopped)  
1 small Green Onion (sliced, thin)  
30 ml / 2 tbsp Butter  
1 can Mandarin Orange Segments (drained)  
0.4 kg / 11oz.  
30 ml / 2 tbsp Orange Juice (concentrate)  
500 ml / 2 c. Cooked Rice

**Suggested Wood Pellet Flavor: Hickory / Mesquite / Competition**

### **Instructions:**

1. Prepare mandarin rice by cooking almonds, celery, green onion, and butter in small skillet until almonds are lightly toasted. Combine mixture with orange segments, orange juice and cooked rice in a bowl, and set aside.
2. **Preheat grill, then reduce to MEDIUM (135-177°C / 275-350°F).**
3. Rinse Cornish hens and pat dry with paper towel. Stuff with rice mixture and tie legs with a string. Brush Cornish hens lightly with olive oil, and sprinkle with paprika.
4. Place Cornish hens on grill. Grill for 45 to 60 minutes, until the drumstick meat is tender when pressed.
5. Baste with orange marmalade during last 20 minutes of cooking time. Remove from grill and arrange on serving platter.

**TIP:** If you want to catch the drippings to make gravy, place the hens in a foil pan and add enough water or juice to cover the bottom about 0.6 cm / ¼ inch thick.

## **SHRIMP KABOBS WITH CURRY BUTTER**

**Makes 4 Servings**

### **Ingredients:**

900g / 2 lbs Shrimp (peeled, deveined)  
125ml / ½ c. Curry Butter  
15 ml / 1 tbsp Olive Oil  
1 Lime  
Fresh Dill

### **Curry Butter**

125 ml / ½ c. Butter  
30 ml / 2 tbsp Onion (chopped)  
15 ml / 1 tbsp Fresh Dill  
5 ml / 1 tsp Curry Powder  
Dash Garlic Powder

**Suggested Wood Pellet Flavor: Mesquite / Competition**

### **Instructions:**

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to 135-163°C / 275-325°F.**
3. Prepare curry butter by melting butter in small pan over medium-high heat. Stir in onion, dill, curry powder and garlic powder. Cook for five minutes, then remove from heat.
4. Thread shrimp on skewers, leaving space between pieces. Lightly brush with olive oil.
5. Place skewers on grill, and grill until shrimp are white and tender. Shrimp grill quickly; take care not to overcook. Turn skewers of shrimp once and brush with curry butter halfway through cooking time.
6. Arrange grilled shrimp on serving plate. Garnish with lime wedge and dill.

**TIP:** To skewer shrimp so that it is straight, hold it in a stretched-out position with one hand. Start at the tail end and insert a bamboo or wooden skewer into the shrimp so that it runs the full length. Keep unbending the shrimp with your fingers as you go.

## **BACON BASIL SHRIMP ON A STICK**

**Makes 4 - 6 Servings**

### **Ingredients:**

24 large Shrimp (peeled, deveined)  
24 whole Fresh Basil Leaves  
24 slices Bacon (sliced thin)

**Suggested Wood Pellet Flavor: Cherry / Apple**

### **Instructions:**

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to 135-163°C / 275-325°F.**
3. Wrap a piece of shrimp and basil leaf in a thin slice of bacon, then thread onto skewer, leaving space between pieces.
4. Place skewers on grill, and cook until shrimp are white and tender, and the bacon is nicely browned. Shrimp grill quickly; take care not to overcook. Turn skewers often to avoid burning.
5. Remove from heat and serve.

## **WHOLE SMOKED TURKEY**

**Feeds a small army - leftovers are great!**

### **Ingredients:**

1 whole Turkey (thawed)  
9-11.3 kg / 20-25 lbs  
60 ml / 4 tbsp Seasoning  
5 ml / 1 tsp Smoked Paprika  
45 ml / 3 tbsp Butter

**Suggested Wood Pellet Flavor: Hickory / Cherry / Competition**

### **Instructions:**

- 1. Preheat grill, then reduce to 135-177°C / 275-350°F.**
- Remove the turkey neck and giblets. Rinse turkey thoroughly and pat the exterior dry with paper towel.
- In a small bowl, mix butter, ¼ of the seasoning and paprika together to form a paste. Gently insert your hand between the outer skin and the breast meat. Rub paste into the meat.
- With the remaining seasoning, rub the outer surface of the turkey.
- Place turkey, breast side up, in center of grill, and cook until turkey is tender and golden brown; internal temperature should reach 82°C / 180°F in the thickest part of the thigh and 77°C / 170°F in the breast.
- Remove turkey, cover with foil and let rest for 10 minutes before carving.

**TIP:** If you want to catch the drippings to make gravy, place the turkey on a rack inside a large aluminum foil roast pan. Add 0.6 cm / ¼" of water or broth and some seasoning into the bottom of the pan. Monitor the juices, as you may need to add more during the roasting period.

## **BEER CAN CHICKEN**

**Makes 2 - 6 Servings**

### **Ingredients:**

1 whole Chicken  
1.8-2.7 kg / 4-6 lbs  
1 can Beer, any kind  
45 ml / 3 tbsp Seasoning

**Suggested Wood Pellet Flavor: Hickory / Apple / Competition**

### **Instructions:**

- 1. Preheat grill, then reduce to 135-177°C / 275-350°F.**
- Open can, and pour half of the beer into a glass to drink. Leave half in the can, and make a few more holes in the top of the can to increase ventilation. Add a ¼ of the seasoning to the can.
- Rinse chicken thoroughly and pat the exterior dry with paper towel. Add a ¼ of the rub inside the cavity of the chicken. With the remaining seasoning, rub the outer surface of the chicken.
- Insert the upright can into the cavity of the chicken, place on the grill, and close the grill lid. Cook until the chicken is golden

brown and crispy; internal temperature should reach 74°C/165°F.

- Using tongs, carefully remove the upright chicken and can from the grill. Let rest for five minutes, then carefully remove the can from the cavity of the chicken. Be cautious not to spill, as the liquid will be hot.
- Carve chicken and serve.

### **Variation: NON- ALCOHOLIC, BEER-CAN CHICKEN**

Using the same instructions as above, but substitute the can of beer with a can of your favorite non-diet cola, fruit juice, or water with additional seasoning.

## **EASY RANCH CHICKEN SATAY**

**Makes 2 - 6 Servings**

### **Ingredients:**

450g / 1 lb Chicken Breasts or Thighs (boneless, skinless)  
112 ml / ½ c. Prepared Ranch or Italian Salad Dressing  
Dash Salt  
Dash Pepper

**Suggested Wood Pellet Flavor: Apple / Cherry**

### **Instructions:**

- Cut chicken, lengthwise, into 0.63 cm / ¼" or slightly thicker pieces. Rinse chicken and pat dry with paper towel.
- Place chicken pieces into a plastic lock-top bag. Add salad dressing, salt and pepper. Seal the bag closed, and carefully shake, coating chicken evenly. Place in refrigerator for 1 - 2 hours, or overnight. Shake the bag once or twice so the chicken marinades evenly.
- Soak wooden skewers in water for 1 hour before use.
- 4. Preheat grill, then reduce slightly to 218°C / 425°F.**
- Remove chicken from plastic bag, and weave in-and-out onto the skewers, like a ribbon.
- Place skewers on grill, and cook until chicken is white and firm. Turn skewers often to avoid burning.
- Remove from heat and serve.


# IMPORTANT

## DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Dansons directly.  
Our Customer Service department is available:

**Monday through Sunday, 4am - 8pm PST (EN/FR/ES)**  
**TOLL FREE: 1-877-303-3134 | TOLL FREE FAX: 1-877-303-3135**  
**service@pitboss-grills.com**

MADE IN CHINA

 **WARNING:** this product can expose you to chemicals including wood dust and formaldehyde, which is known to the state of California to cause cancer. Combustion of this product can expose you to chemicals including carbon monoxide, which is known to the state of California to cause birth defects or other reproductive harm. For more information go to [WWW.P65WARNINGS.CA.GOV](http://WWW.P65WARNINGS.CA.GOV)

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