



PRO SERIES PB1150PS2 WOOD PELLET GRILL



COOKING AREA

Total cooking area: 1155 sq. inches

Main cooking area: 711 sq. inches

Secondary cooking area: 444 sq. inches

FEATURES

Control type: Digital PID control with Wi-Fi & Bluetooth

Pellet cooking temp range: 180°F to 500°F

Standard flame broiler: Slide-plate for direct or indirect flame grilling with control lever to open and close

Main grid construction: Porcelain coated hatch pattern cast iron

Upper rack construction: Porcelain coated steel

Meat probe: Four ports (1 programmable), two probes included

BURN TECHNOLOGY

Fuel type: 100% all natural hardwood pellets

Air flow: Convection cooking

Igniter: 200 watt auto igniter

Exhaust: Chimney

Start/stop cycle: Automatic start and cool down

Power source: 120 volt, 50/60 hz, 3.1 amp, 3 prong

CONSTRUCTION

Primary body: Heavy-duty steel construction

Finish: High temp powder coat finish

Hopper capacity: 32 lb, with hopper cleanout

Side shelf: Solid steel shelf with tool hooks

Front shelf: Folding solid steel front shelf

Bottom shelf: Solid bottom shelf

Handle style: Stainless steel

Grease management: Bucket

Wheels: Two in line style and two locking casters

WEIGHT

Assembled: 188.7 lb / 85.6 kg

Packaged: 215 lb / 97.5 kg

DIMENSIONS (LxWxH)

Assembled: 62.5" x 32" x 52.5" / 1588 mm x 814 mm x 1334 mm

Packaged: 52.6" x 22.2" x 24.8" / 1335 mm x 565 mm x 630 mm



WOOD PELLET GRILL & SMOKER

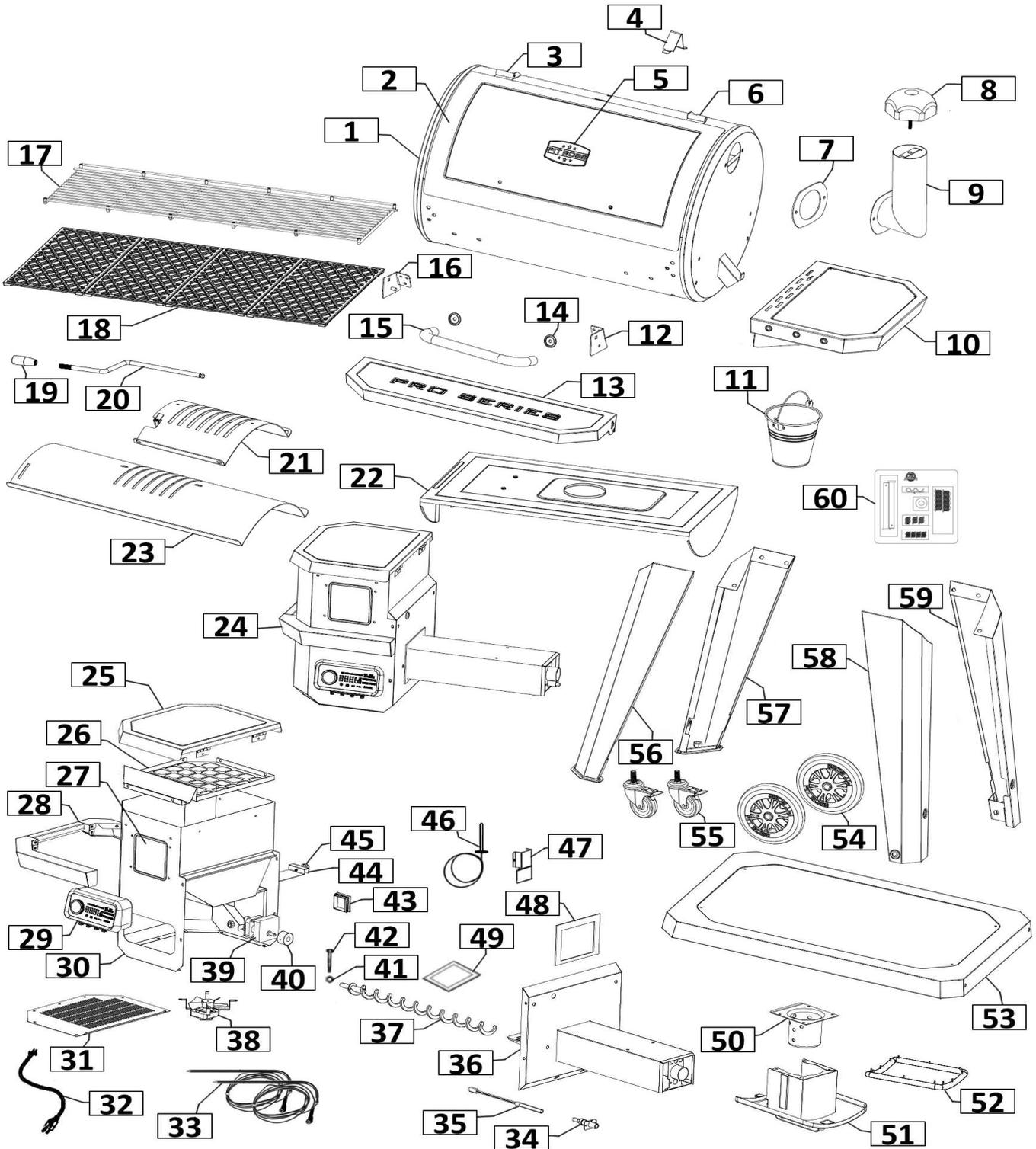
**MODEL: PB1150PS2
10576**

Diagram #	Item #	Description
51	20386	Ash Box
52	31878	Ash Box Gasket
36	20385	Auger box Housing
48	74250	Auger Box Housing/Barrel Gasket
40	74076	Auger bushing
37	60545	Auger Flighting (shaft) (22.7" long)
39	70102	Auger motor
42	74072	Auger motor shaft bolt
41	74073	Auger motor shaft lock nut
1	20383	Barrel
2	31873	Barrel Lid - Magnetic Gray
3	74050	Barrel Lid Hinge - Left
6	74051	Barrel Lid Hinge - Right
4	31826	Barrel Lid Stopper - Magnetic Gray
14	74228	Bezel/decorative washer 1" (2 per grill)
53	31879	Bottom shelf
55	74064	Caster w/lock - 1pc (2 per grill)
29	80145	Control board
29	80154	Control board - Canada (French included)
18	31875	Cooking Grid - 1pc (4 per grill)
17	PB1000XL-018-R00	Cooking Grid (upper) - 8.5" x 33"
22	31408	Diffuser Plate
38	70133	Fan
50	31877	Firepot
20	31410	Flame broiler adjusting bar
19	31292	Flame broiler Adjusting Bar Handle
23	60547	Flame broiler bottom - 32"
21	31141	Flame broiler slide cover
13	31874	Front shelf
16	60548	Front shelf bracket (left)
12	60549	Front shelf bracket (right)
11	74400	Grease Bucket
46	90014	Grill Probe
15	PB1000XL-030-R00	Handle - 17.75" - barrel lid
31	31832	Hopper access panel
24	20384	Hopper and feed assembly - with all electrical components
30	31831	Hopper Box - Shell Only
45	74091	Hopper cleanout bolt
43	74093	Hopper cleanout plug
44	31517	Hopper cleanout slide (59mm x 140mm)
27	31301	Hopper glass kit (includes: glass, frame and rubber gasket)
28	31830	Hopper Handle
25	20347	Hopper Lid - Magnetic Gray
26	31829	Hopper Screen
49	74251	Hopper/Auger Box gasket
35	70112	Igniter - 200 watt
34	31876	Igniter bracket
57	20349	Leg (left back)
56	20348	Leg (left front)
59	20351	Leg (right back)
58	20350	Leg (right front)
5	31827	Logo Badge
33	50152	Meat Probe - 2 per grill
32	70110	Power cord
47	70128	Probe bracket/shield
60	20387	Screw package
10	20520	Side shelf
9	20344	Smoke stack
8	20343	Smoke stack cap - Magnetic Gray
7	31828	Smoke Stack Gasket
54	PB820PS1-003	Wheel - 7" - 2 per grill



WOOD PELLET GRILL & SMOKER

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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 914mm (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 a 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

This P.I.D. (proportional-integral-derivative) digital Control Board is very much the same as the controls on your kitchen oven. The main advantages are the ability to automatically compensate for the different ambient conditions and fuel types.

IMPORTANT: The temperature inside of any grill will vary greatly from location to location. Even instruments calibrated together may not agree with each other.



CONTROL	DESCRIPTION
	Press this button once to Power On the unit. This will begin the automatic start-up cycle. Press and hold this button for three seconds to Power-down the unit, activating the automatic cool-down cycle. The button will light up solid white when connected to a power source and when the unit is on.
	The Smoke iT® icon indicates a connectivity with Wi-Fi. When searching for a connection by Wi-Fi or via Bluetooth®, the Smoke iT® icon will blink. Once a Wi-Fi connection has been established, the Smoke iT® icon will stay solid. When connected, get live updates about the actual and set temperatures of the grill, cooking time, and meat probe temperatures. It also allows you to adjust the settings of your Control Board.
F / C	Quick push of this button to activate the Temperature Units Switch, changing the temperature readout. Change between Celsius (°C) and Fahrenheit (°F), as preferred. Default is set to Fahrenheit.
MPC Prime	This button has two functions: Meat Probe Control (MPC) and Prime Button. <ol style="list-style-type: none"> 1. The quick push of this button activates the Programmable Meat Probe - which is the first Meat Probe plug-in port (MPC). Use the Controller Knob to set the Programmable Meat Probe temperature. Press the Controller Knob again to confirm and exit the Programmable Meat Probe settings. 2. Press and hold this button for three seconds to activate a manual continuous feeding of pellets to the fire pot. Releasing the button will stop the manual feeding of pellets. This can be used to add more fuel to the fire before opening the barrel lid, resulting in a quick heat recovery. It can also be used while smoking, to increase the intensity of clean smoke flavor. This feature was requested from competition cookers.
	The Controller Knob is used to increase, decrease, and select a setting value. Rotate the Controller Knob to select the time, temperature, or step in an active settings menu. Push the Controller Knob to confirm the chosen value.

	<p>The central readout displays both the Actual and Set temperatures. The Actual temperature is constantly displayed unless the Set temperature is being adjusted. The Actual temperature is the temperature from inside the Main Barrel. The Actual temperature readout is taken by the grill probe (sensor) from the inside of the grill barrel.</p> <p>To show the Set temperature, press the Controller Knob. The Set temperature is active when the readout is blinking. To adjust the Set temperature, rotate the Controller Knob, as needed. Once the desired Set temperature is reached, press the Controller Knob to confirm the Set temperature, then the readout will return back to the Actual Temperature.</p>
Recipe	<p>Press the button once to activate the Recipe Steps. There are nine Recipe Steps available to set. Adjust the settings of each Recipe Step by using the Controller Knob.</p>
	<p>Displays the current Recipe Step.</p>
	<p>Displays the Time set during the Recipe Step. Press the Recipe Button to activate the Recipe settings. Use the Controller Knob to switch through the Recipe Steps, one being the Time.</p>
	<p>Displays the Actual and Set temperature of the Programmable Meat Probe - which is the first Meat Probe plug-in port (MPC). The Actual temperature is constantly displayed unless the Set temperature is being adjusted. When the MPC Button is pressed, the selected Meat Probe readout will blink and the Set temperature can be adjusted. When not in use, disconnect the Meat Probe from the connection port and code "noP" will be displayed. Compatible with Pit Boss® Grills branded meat probes only.</p>
	<p>Displays the Actual temperature of a Meat Probe. These three Meat Probe readouts correspond with the plug-in connection port selected. When not in use, disconnect the Meat Probe from the connection port and code "noP" will be displayed. Compatible with Pit Boss® Grills branded meat probes only.</p>
<u>Shutting Down</u>	<p>This readout is displayed after Power-down has been selected. It indicates that the automatic cool-down cycle has started. Once the cool-down cycle is completed, the readout will no longer be visible.</p>
FAN	<p>The FAN icon is visible when the fan is in operation. When the central readout has an error code (Err) and the FAN icon is blinking, the Fan is not working. See the section on troubleshooting for assistance.</p>
AUGER	<p>The AUGER icon is visible when the auger is turning. When the central readout has an error code (Err) and the AUGER icon is blinking, the auger is not working. See the section on troubleshooting for assistance.</p>
IGNITOR	<p>The IGNITOR icon is visible when the ignitor is in use. When the central readout has an error code (Err) and the IGNITOR icon is blinking, the ignitor is not working. See the section on troubleshooting for assistance.</p>
PELLET	<p>When the central readout has an error code (Err) and the PELLET icon is visible, the fire in the fire pot has gone out or the hopper may be empty. See the section on troubleshooting for assistance.</p>

CONTROL BOARD FUNCTIONS

• *SETTING THE GRILL TEMPERATURE*

The Grill Probe measures the internal temperature of the Main Barrel. When the Set temperature is adjusted, the Grill Probe will read the Actual temperature inside the Main Barrel and adjust to the desired Set temperature.

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

SETTING/ADJUSTING THE SET TEMPERATURE

To adjust the desired Set temperature of the grill, follow the steps below:

1. Press the Controller Knob. This will make the Set temperature readout blink, to show it is active.
2. Use the Controller Knob again to adjust to your desired temperature.
3. Once the desired Set temperature is reached, press the Controller Knob to confirm the Set temperature, then the readout will return back to the Actual Temperature.

• *USING THE PROGRAMMABLE MEAT PROBE*

The meat probe measures the internal temperature of the meat on the grill, similar to your indoor oven. Insert the stainless-steel meat probe into the thickest portion of the meat. The internal temperature of the meat is shown on the Control Board readout. Plug-in the Meat Probe adapter to the meat probe connection port and ensure it is inserted all the way into the plug. You will feel and hear it snap in place. Not only will it cook the meat to your desired temperature, but it will automatically reduce your grill temperature to low (82°C / 180°F) to keep food warm until ready to serve. Just set it, then relax while the Meat Probe does the rest!

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 rear exhaust holes of the Main Barrel, the top of the Main Barrel (near the grill lid hinge), or through the front hole near the hopper. When not in use, disconnect from the meat probe connection port, and place in the holes on the hopper handle to keep protected and clean.

SETTING/ADJUSTING THE PROGRAMMABLE MEAT PROBE

To program the desired Set temperature of the Programmable Meat Probe, follow the steps below:

1. Quick press the MPC button to activate the Programmable Meat Probe. When active, the temperature readout of the Meat Probe will blink.
2. Use the Controller Knob to adjust to the desired Set temperature.
3. Once the desired Set temperature of your selected Meat Probe is reached, press the Controller Knob again to confirm and exit the Programmable Meat Probe settings.

• *SETTING UP A RECIPE*

The Recipe function allows the user to program cooking instructions, known as Recipe Steps, for the Control Board to follow and automatically run. These cooking instructions are a combination between Cooking temperature and Time. Starting from the first Recipe Steps (01), the Control Board will cycle through each Recipe Steps to cook the meal. When all the Recipe Steps are complete, the Control Board will automatically switch to a low temperature of 82°C / 180°F so that the meal stays warm until ready to serve. There are a total of nine Recipe Steps available to be programmed.

HOW TO PROGRAM A RECIPE STEP

To set one or more of the Recipe Steps, follow the steps below:

1. Press and hold the Recipe Button. This will make the Recipe Button blink to show the Recipe settings are active. This will also activate the Recipe Steps and the letter 'S' will be on to show it is active.
 - Use the Controller Knob to select the Recipe Step. Start with the first Recipe Step (01).
 - When desired Recipe Step is reached, press the Controller Knob to go to next setting.
 2. Set the Time hours. The hours of the Time readout will blink, to show it is selected.
 - Use the Controller Knob to select the hours desired.
 - When desired hours are reached, press the Controller Knob to go to next setting.
 3. Set the Time minutes. The minutes of the Time readout will blink, to show it is selected.
 - Use the Controller Knob to select the minutes desired.
 - When desired minutes are reached, press the Controller Knob to go to next setting.
 4. Set the Temperature. The central temperature readout will blink, to show it is selected.
 - Use the Controller Knob to select the desired temperature.
 - When desired temperature is reached, press and hold the Recipe Button to lock in all Recipe settings for that Recipe Step.
 - To set another Recipe Step, quick press the Recipe Button to select another Recipe Step, programming a multiple Recipe Step cook. Repeat steps above, as desired.
- Or,
- Press and hold the Recipe Button a second time to exit the Recipe settings and run the Recipe. The Recipe Button will stop blinking.

NOTE: The Recipe Steps will reset when the unit is shut-down / turned off.

CONNECTING TO THE SMOKE IT® APP

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

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

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

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 ignitor will timeout before the pellets are ignited, and no fire will start.** Follow these steps to prime the hopper:

1. Open the Main Barrel lid. Remove all cooking components from the interior of the grill. Locate the fire pot in the bottom of the main barrel. Check the fire pot to ensure there is no obstruction for proper ignition.
2. Plug the power cord into a power source. Press the Power button to Power On the unit. 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 ignitor burning and begin to feel the air getting warmer in the fire pot. The ignitor tip does not glow red, but gets extremely hot and will burn. Do not touch the ignitor.
3. Once verified that all electric components are working correctly, press the Power Button to turn the unit off.
4. 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.
5. Press the Power Button to turn the unit on again. The grill start-up cycle has a preset temperature of 176°C / 350°F, so it will begin to heat up. 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.
6. Press the Power Button to turn the unit off.
7. 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. 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 ignitor 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!

SHUTTING OFF YOUR GRILL

1. When finished cooking, with the main barrel lid remaining closed, press and hold the the Power Button for three seconds to Power-down the unit. 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.

CARE AND MAINTENANCE

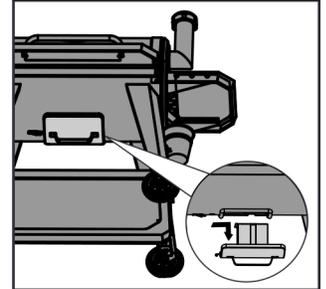
WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning, maintenance or service work. Ensure the grill is completely cooled to avoid injury.

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

1. ASH CLEAN-OUT

- At the bottom of the grill barrel is an ash cleanout feature, giving you easy access to the inside of your fire box to easily clean it as often as needed. To empty, release the buckle latch on the ash box hook. While holding the handle, slide the ash box away from the buckle, then pull down to remove. Once emptied, replace the ash box by lifting it back into the bottom of the grill barrel, sliding the ash box towards the buckle, then fastening the ash box hook with the buckle latch.

WARNING: This feature can only be operated when the grill is cooled down.

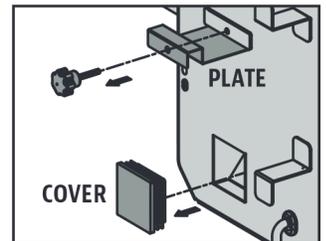


2. HOPPER ASSEMBLY

- The hopper includes a clean-out feature to allow for ease of cleaning and a quick 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. MEAT PROBES

- Kinks or folds in the Meat Probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil.
- Although Meat 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 damaged, it should be replaced.

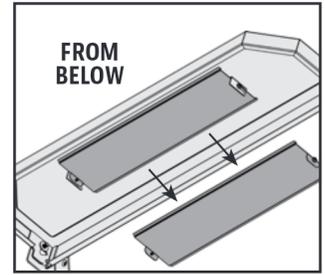
4. INSIDE SURFACES

- 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, 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 Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Fire pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Brass Wire Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Shelves	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
Grill 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**
-  **CHERRY BLEND**
-  **MESQUITE BLEND**
-  **COMPETITION BLEND**
-  **APPLE BLEND**

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

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Pit Boss® grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful. For FAQ, please visit www.pitboss-grills.com. You may also contact your local Pit Boss® authorized dealer or contact Customer Service for assistance.

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

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see Electric Wire Diagram 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 Electric Wire Diagram for diagram), and ensure all wire connections are firmly connected and dry. Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Fire in Fire Pot Will Not Light	Auger Not Primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the ignitor will timeout before the pellets reach the fire pot. Follow Hopper Priming Procedure .
	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on 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.
	Ignitor Failure	Remove cooking components from the main barrel. Press the Power Button to turn the unit on and inspect the ignitor. Visually confirm that the ignitor is working by placing your hand above the fire pot and feeling for heat. Visually confirm that the ignitor is protruding approximately 13mm / 0.5 inches in the fire pot. If not operating properly, call Customer Service for assistance or a replacement part.
Readout of actual temperature will not adjust	Grill probe dirty	Follow care and maintenance instructions.
	Grill probe is broken	Grill probe needs to be replaced. Contact customer service.
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Fire pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation, and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to SMOKE and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Grill Probe	Check status of grill probe. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow Care and Maintenance instructions.
	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets.
	Fire pot Is Blocked	Clear fire pot for moist wood pellets. Follow Hopper Priming Procedure .
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.

Frequent Flare-Ups	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.
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 to desired temperature. If error code still displayed, contact Customer Service.
	Power Outage While Unit In Operation	
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 Care and Maintenance 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.
ErL Error Code	Grill fails to perform start-up cycle	Check proper positioning of cooking components. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check grill probe. Confirm if actual temperature is correct and accurate. Follow Care and Maintenance instructions if dirty. Check ignitor positioning and that it is heating up properly. In extreme cold, the grill may require a second start. Turn grill off, wait, then turn on again. Check fan. Ensure it is working properly. Follow Care and Maintenance instructions if dirty.
	Grill will not stay lit	
Err Error Code with PELLET Error Code Blinking	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System, Jammed Auger	Check hopper to check that fuel level is sufficient and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
Err Error Code with IGNITOR Error Code Blinking	Ignitor is not working properly, not making a connection	Remove cooking components from the main barrel. Press the Power Button to turn the unit on and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the burn grate and feeling for heat. Visually confirm that the igniter is aligned with the hole in the burn grate, and open to light the pellets. If not operating properly, call Customer Service for assistance or a replacement part.
	Ignitor failure	Igniter needs to be replaced. Contact Customer Service for replacement part.
Err Error Code with AUGER Error Code Blinking	Auger not primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the burn pot. If not primed, the igniter will timeout before the pellets ignite. Follow Hopper Priming Procedure .
	Auger motor is jammed, not making connection	Remove cooking components from the main barrel. Press the Power Button to turn the unit on and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. If not operating properly, call Customer Service for assistance or a replacement part.
Err Error Code with FAN Error Code Blinking	Fan is not working properly, not making a connection	Check fan. Ensure it is working properly and air intake is not blocked. Remove hopper access panel (see Electric Wire Diagram for diagram), and check for any damage to the fan wires. Follow Care and Maintenance instructions if fan blades are dirty.

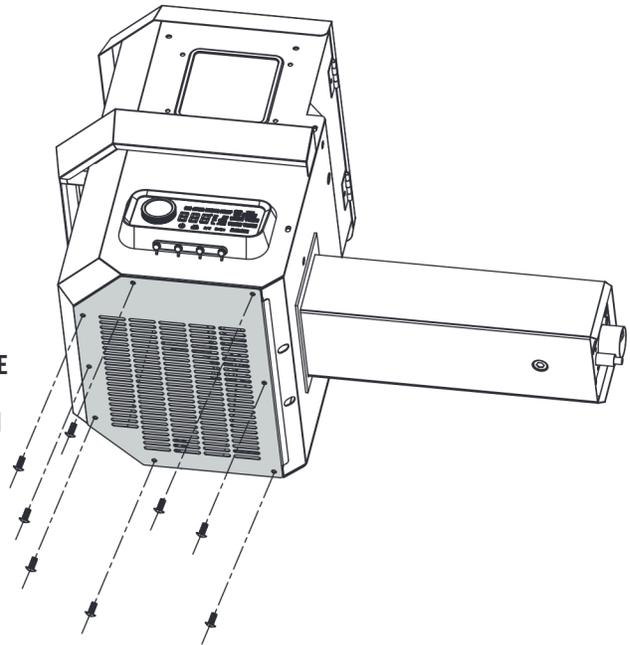
ELECTRICAL WIRE DIAGRAM

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

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

