

OWNER'S MANUAL | MANUEL DE L'UTILISATEUR
MANUAL DEL PROPIETARIO | HANDBUCH | MANUALE DELL'UTENTE



MODEL / MODÈLE / MODELO / MODELL / MODELLO : PBV4PS2
PART / PIÈCE / PARTE / TEIL / PARTE : 10803



PIT BOSS® PRO SERIES

WOOD PELLET VERTICAL SMOKER

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

FUMOIR VERTICAL À GRANULÉS DE BOIS

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

AHUMADOR VERTICAL DE PELLAS DE MADERA

IMPORTANTE, LEER DETENIDAMENTE, CONSERVAR PARA REFERENCIA FUTURA. LEA EL MANUAL ANTES DEL USO!

HOLZPELLET-VERTIKAL SMOKER

WICHTIG: AUFMERKSAM LESEN UND GUT AUFBEWAHREN BITTE UNBEDINGT VOR GEBRAUCH DIE BEDIENUNGSANLEITUNG SORGFÄLTIG DURCHLESEN!

AFFUMICATORE VERTICALE A PELLETTI DI LEGNO

IMPORTANTE: LEGGERE ATTENTAMENTE E CONSERVARE PER RIFERIMENTO FUTURO. LEGGERE IL MANUALE PRIMA DELL'USO.

WARNING: PLEASE READ THE ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS ELECTRIC, PELLET FUEL-BURNING APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA.

AVERTISSEMENT : VEUILLEZ LIRE L'INTÉGRALITÉ DU MANUEL AVANT L'INSTALLATION ET L'UTILISATION DE CET APPAREIL ÉLECTRIQUE À COMBUSTION DE GRANULÉS DE BOIS. LE NON-RESPECT DE CES INSTRUCTIONS PEUT ENTRAÎNER DES DOMMAGES MATÉRIELS, DES DOMMAGES CORPORELS OU MÊME LA MORT. CONTACTEZ LES AUTORITÉS LOCALES COMPÉTENTES CONCERNANT LES RESTRICTIONS ET LES EXIGENCES D'INSPECTION EN VIGUEUR DANS VOTRE RÉGION.

ADVERTENCIA: LEA TODO EL MANUAL ANTES DE INSTALAR Y USAR ESTA UNIDAD QUE FUNCIONA CON ELECTRICIDAD Y COMBUSTIÓN DE PELLAS. SI NO SE SIGUEN ESTAS INSTRUCCIONES, PUEDEN PRODUCIRSE DAÑOS MATERIALES, LESIONES CORPORALES O INCLUSO LA MUERTE. PARA CONSULTAR LAS RESTRICCIONES Y REQUISITOS DE INSPECCIÓN DE LAS INSTALACIONES DE SU ZONA, PONGASE EN CONTACTO CON LOS ENCARGADOS DE EDIFICIO O EL DEPARTAMENTO DE BOMBEROS.

ACHTUNG: BITTE LESEN SIE DIE GESAMTE ANLEITUNG SORGFÄLTIG DURCH, BEVOR SIE DIESES ELEKTRISCHE, PELLETTBEFEUERTES GERÄT INSTALLIEREN UND BENUTZEN. DIE NICHTBEACHTUNG DIESER ANWEISUNGEN KANN ZU SACHSCHÄDEN, KÖRPERVERLETZUNGEN ODER SOGAR ZUM TOD FÜHREN. WENDEN SIE SICH AN LOKALE BAU- ODER BRANDSCHUTZBEHÖRDEN, UM INFORMATIONEN ÜBER EINSCHRÄNKUNGEN UND ANFORDERUNGEN AN DIE INSTALLATIONSINSPEKTION IN IHRER NÄHE ZU ERHALTEN.

AVVERTENZA: LEGGERE L'INTERO MANUALE PRIMA DELL'INSTALLAZIONE E DELL'USO DI QUESTA APPARECCHIATURA ELETTRICA PER LA COMBUSTIONE DI PELLETTI. LA MANCATA OSSERVANZA DELLE ISTRUZIONI PUÒ CAUSARE DANNI ALLA PROPRIETÀ, LESIONI FISICHE O MORTE. CONTATTARE LE AUTORITÀ LOCALI COMPETENTI PER L'EDILIZIA O I VIGILI DEL FUOCO PER INFORMAZIONI SULLE RESTRICZIONI E SUI REQUISITI DI ISPEZIONE DEGLI IMPIANTI NELLA PROPRIA ZONA.



SMOKE iT®

For outdoor and household use only. Not for commercial use.
Réservé à l'usage extérieur et résidentiel uniquement. Non destiné à un usage commercial.
Solo para uso doméstico y en el exterior. No apto para uso comercial.
Bitte nur im Freien und privat nutzen. Nicht für die gewerbliche Anwendung geeignet.
Solo per uso domestico ed esterno. Non per uso commerciale.

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 WITH 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 smoker. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

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

1. A minimum clearance of 305mm (12 inches) from combustible constructions to the sides of the grill, and 305mm (12 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 smoker off and leave the cabinet door closed until the fire is out. Do not unplug the power cord. Do not throw water on this unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
3. After a period of storage, or non-use, check the feed system for obstructions, the hopper for foreign objects, and any air blockage around the fan intake. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. **If the smoker is stored outside during the rainy season or seasons of high humidity, care should be taken to ensure 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 smoker while in use or while the smoker is hot. Ensure the fire is completely out and that the smoker is completely cool to the touch before moving.

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the smoker. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable 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 Care or an authorized dealer.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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

DISPOSAL OF ASHES

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

WOOD PELLET FUEL

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

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

At 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 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 feed system is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

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

CARBON MONOXIDE ("THE SILENT KILLER")

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

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

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

SAFETY LISTING

Conforms to EN 60335-2-102:2016, EN 60335-1:2012 + A11:2014 + A13:2017 + A1: 2019 + A14: 2019 + A2: 2019, EN62233: 2008, EN 55014-1:2017, EN IEC 61000-3-2:2019, EN 61000-3-3:2013+A1:2019, EN 55014-2:2015.



FCC COMPLIANCE STATEMENT

This device complies with Part 15 of FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.



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

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

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

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CUSTOMER CARE

www.pitboss-grills.com

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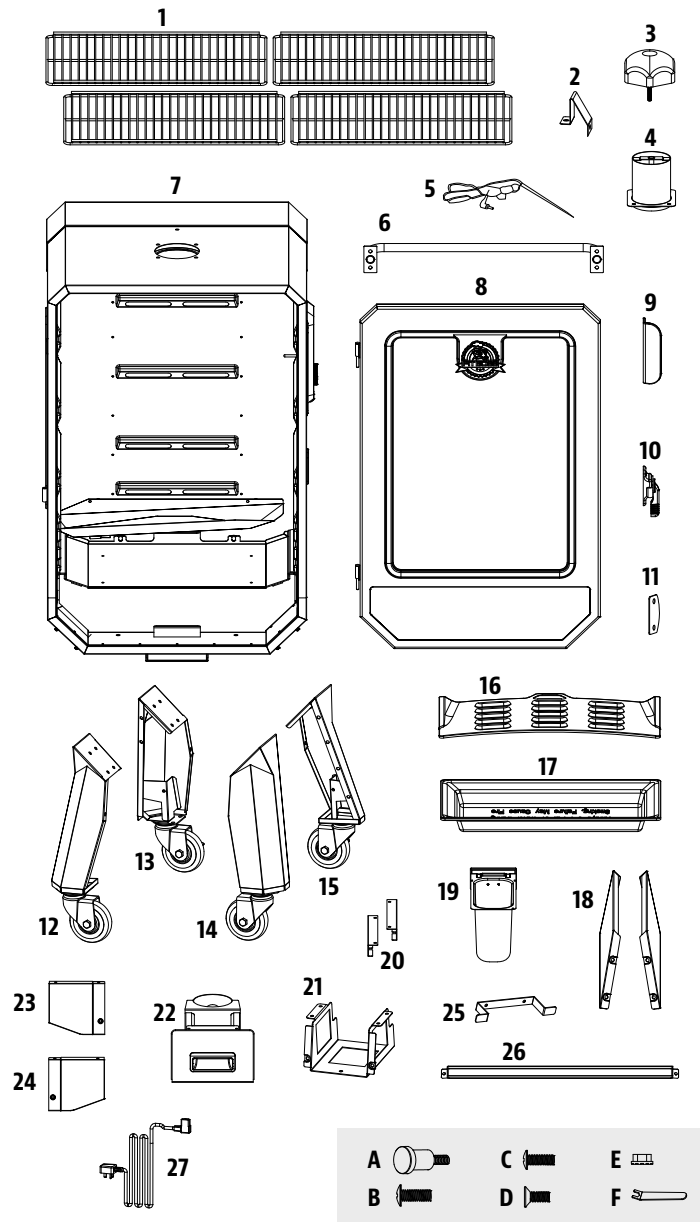
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PARTS & SPECS

Part#	Description
1	Cooking Grids (x4)
2	Lid Stopper (x1)
3	Chimney Cap (x1)
4	Chimney Stack (x1)
5	Meat Probe (x1)
6	Hopper Handle (x1)
7	Main Cabinet (x1)
8	Cabinet Door (x1)
9	Cabinet Door Handle (x1)
10	Cabinet Door Latch (x1)
11	Cabinet Door Heat Filter (x1)
12	Left Support Leg - Front (x1)
13	Left Support Leg - Back (x1)
14	Right Support Leg - Front (x1)
15	Right Support Leg - Back (x1)
16	Heat Deflector Plate (x1)
17	Water Pan (x1)
18	Support Panel (x2)
19	Grease Tray (x1)
20	Grease Tray Bracket (x2)
21	Ash Clean-out Housing (x1)
22	Ash Clean-out Tray (x1)
23	Left Front Panel (x1)
24	Right Front Panel (x1)
25	Power Cord Bracket (x1)
26	Support Bar (x1)
27	Supplementary Power Cord - G Plug (x1)
A	Door Knob (x1)
B	Screw (x4)
C	Screw (x34)
D	Screw (x4)
E	Nut (x16)
F	Wrench (x1)



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

PB – ELECTRIC REQUIREMENTS

220-24 0V, 50 Hz, 250 W, 3-PRONG GROUNDED PLUG

MODEL	ASSEMBLED (WxDxH)	WEIGHT	COOKING AREA	HOPPER SIZE	TEMPERATURE
PB PBV4PS2	679 MM X 682 MM X 1,394 MM / 26.7 IN. X 26.8 IN. X 54.9 IN.	70 KG / 154.32 LB	CUBIC COOKING: 0.09 M ³ / 3.5 FT ³ TOTAL - 6,948 CM ² / 1,077.08 IN ²	29.4 KG / 65 LB	65-215°C / 150-420°F

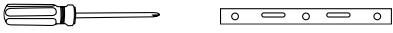
ASSEMBLY PREPARATION

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 Care for parts.

www.pitboss-grills.com

IMPORTANT: To ease installation, using two people is helpful (but not necessary) when assembling this unit.

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, or unless otherwise mentioned.

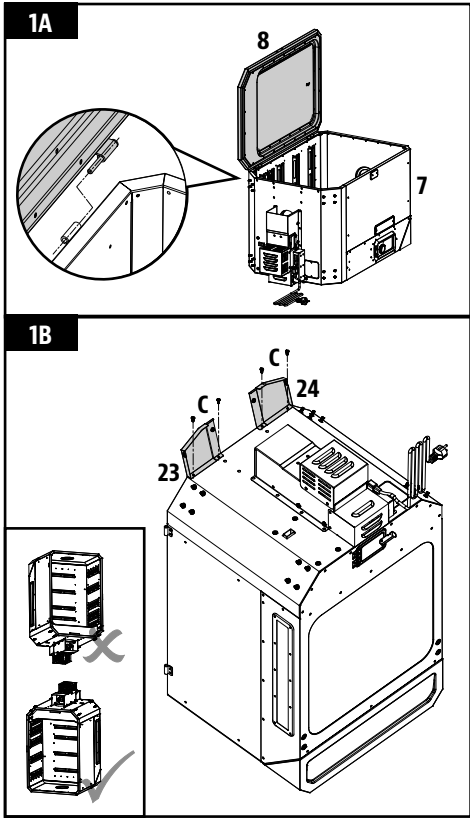
1. MOUNTING THE FRONT PANELS

Parts Required:

- 1 x Main Cabinet (#7)
- 1 x Cabinet Door (#8)
- 1 x Left Front Panel (#23)
- 1 x Right Front Panel (#24)
- 4 x Screw (#C)

Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit and parts during assembly. First, lift the Cabinet Door off the hinges, and place aside. Note illustration 1A.
- Next, flip the Main Cabinet, bottom side pointed upward, on the cardboard. Install the Left and Right Front Panels to the bottom of the Main Cabinet using two screws in each panel. Note illustration 1B.



2. MOUNTING THE SUPPORT LEGS TO MAIN CABINET

Parts Required:

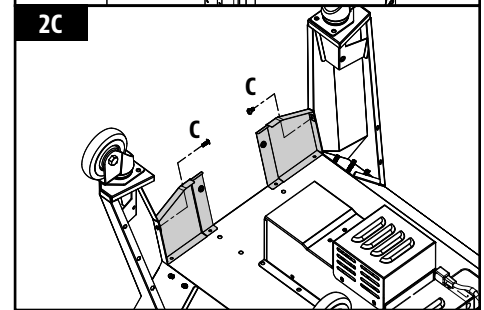
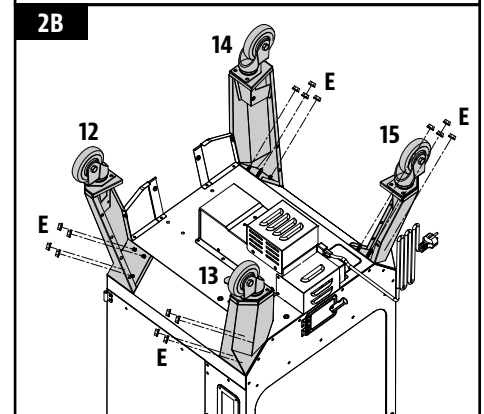
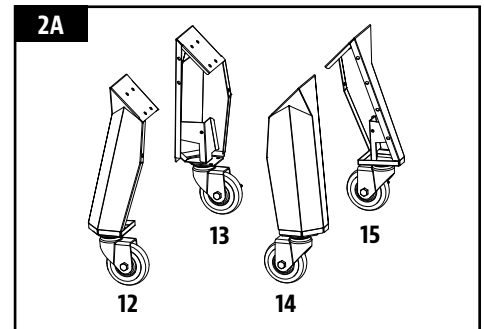
- 1 x Left Support Leg - Front (#12)
- 1 x Left Support Leg - Back (#13)
- 1 x Right Support Leg - Front (#14)
- 1 x Right Support Leg - Back (#15)
- 2 x Screw (#C)
- 16 x Nut (#E)
- 1 x Wrench (#F)

Installation:

- Prepare the four support legs for installation, arranging the labeled legs as shown in illustration 2A.
- Mount a Support Leg by aligning onto the protruding screws of the Main Cabinet bottom side, then secure with four nuts using wrench. Repeat installation for the other three Support Legs. Note 2B.

IMPORTANT: The four support legs must be arranged correctly to be able to properly install the support panels and support bar in a later assembly step.

- Fasten the Front Panels to each Front Support Leg using one screw in each panel. Note 2C.



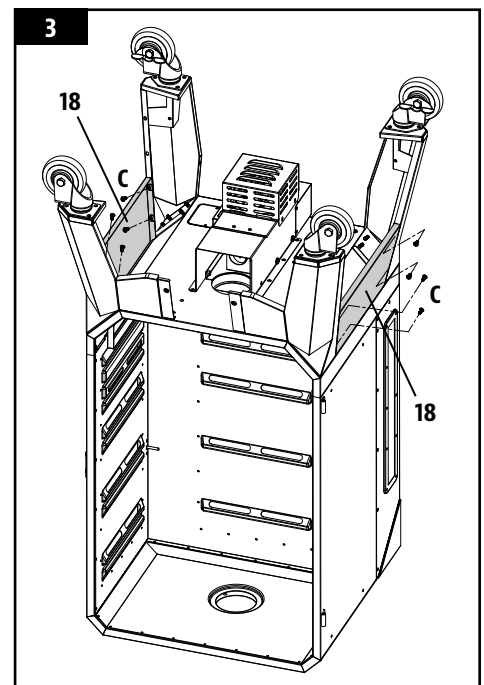
3. MOUNTING THE SUPPORT PANELS

Parts Required:

- 2 x Support Panel (#18)
- 8 x Screw (#C)

Installation:

- Install one Support Panel to the side of the unit between a Front and Back Support Leg. Secure using two screws on each side. Ensure the flat side of the Support Panel is facing outwards. Repeat the same installation to mount the other Support Panel. Note illustration for support panel arrangement.



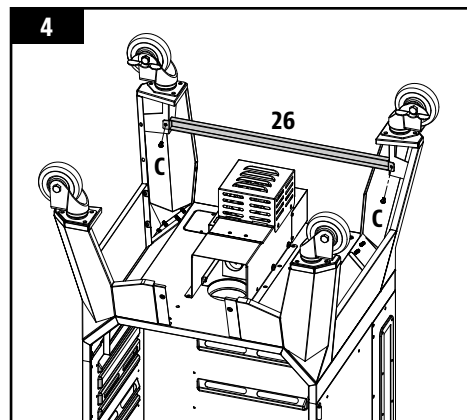
4. SECURING THE SUPPORT BAR

Parts Required:

- 1 x Support Bar (#26)
- 2 x Screw (#C)

Installation:

- Install the Support Bar to the rear of the unit between the two rear Support Legs. Secure using one screws on each side. Ensure the support bar is placed on the underside of the Main Cabinet, facing outwards. Note illustration for support bar arrangement.



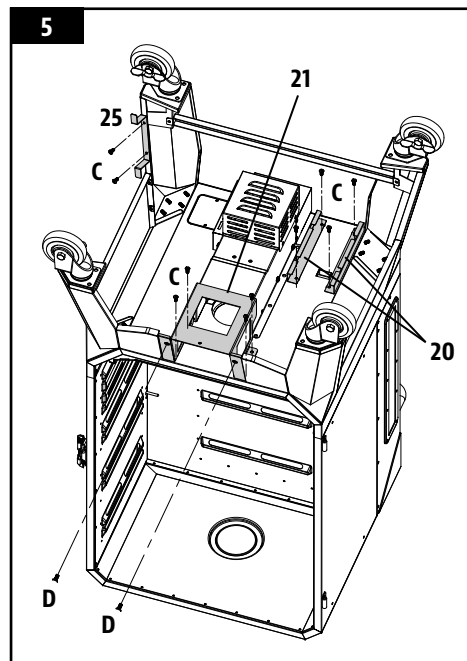
5. MOUNTING THE CART BRACKETS

Parts Required:

- 2 x Grease Tray Brackets (#20)
- 1 x Ash Clean-out Housing (#21)
- 1 x Power Cord Bracket (#25)
- 10 x Screw (#C)
- 2 x Screw (#D)

Installation:

- Locate the two holes on the Back-Right Support Leg. Mount the Power Cord Bracket to the Back-Right Support Leg using two screws (C).
- Mount the Ash Clean-out Bracket to the bottom of the Main Cabinet with 4 screws (C). Fasten it with the Left and Right Front Panels using one screw (D) on each panel.
- Mount the Grease Tray Brackets to the bottom of the Main Cabinet using four screws (C).
- Fully-tighten all screws on the cart base. Next, carefully turn the unit into an upright position, with the wheels on the bottom.



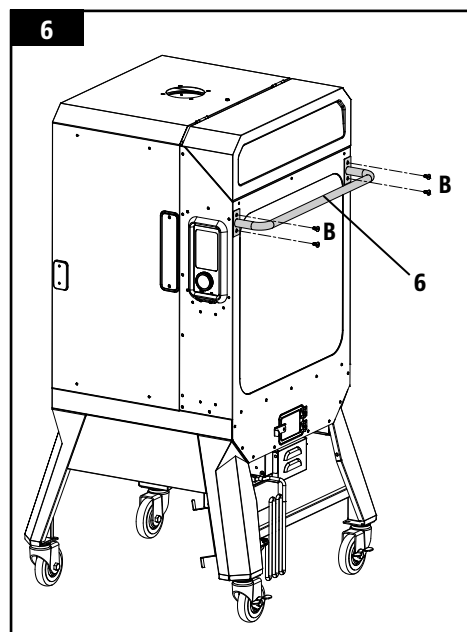
6. MOUNTING THE BACK HANDLE

Parts Required:

- 1 x Hopper Handle (#6)
- 4 x Screw (#B)

Installation:

- Mount the Hopper Handle onto the back side of the hopper using four screws.



7. SECURING THE CHIMNEY

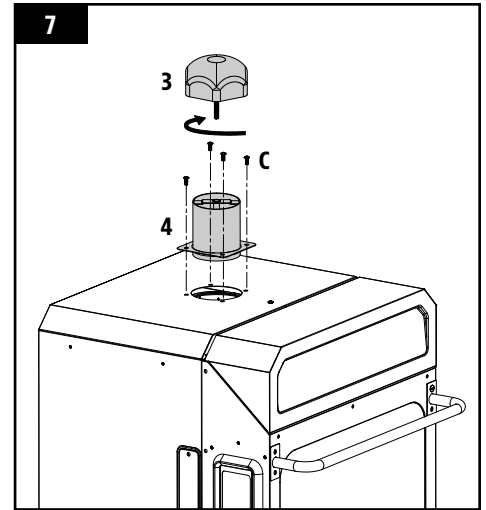
Parts Required:

- 1 x Chimney Cap (#3)
- 1 x Chimney Stack (#4)
- 4 x Screw (#C)

Installation:

- Locate the Chimney Opening on the top of the Main Cabinet. From the outside, secure the Chimney Stack to the top panel using four screws. The screw will fasten to the self-clinching nut on the inside of the cabinet. Next, twist the Chimney Cap onto the top of the Chimney Stack.

NOTE: Adjust the Chimney Cap to affect the airflow inside the main grill. If cooking at low temperature, keep the Chimney Cap more open.



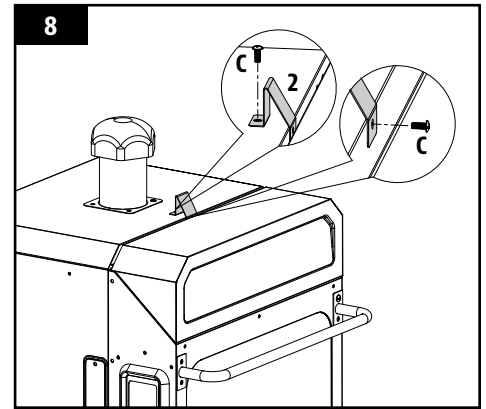
8. INSTALLING THE LID STOPPER

Parts Required:

- 1 x Lid Stopper (#2)
- 2 x Screw (#C)

Installation:

- Install the Lid Stopper onto the top of the Main Cabinet near the hopper lid, using one screw on the top side and one screw on the inside edge between the hopper lid hinges.



9. ATTACHING THE HOPPER CLEAN-OUT DOOR KNOB

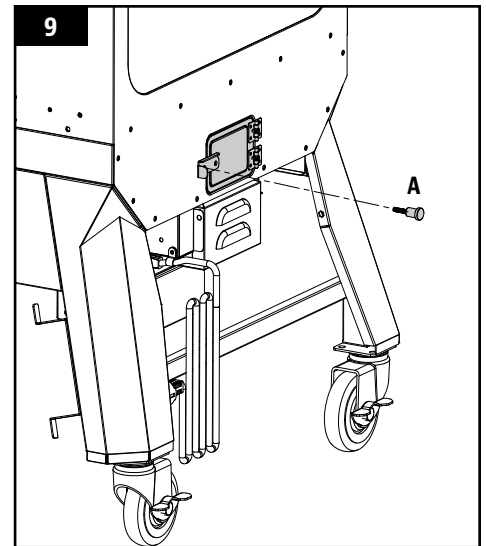
Parts Required:

- 1 x Door Knob (#A)

Installation:

- Attach the Door Knob to the hopper clean-out door by rotating the part into the hole on the door. Rotate until completely fastened and clean-out door latch is secured.

NOTE: To use the hopper clean-out feature, simply loosen the Door Knob, raise the clean-out door latch and open the door.



10. MOUNTING THE CABINET DOOR HANDLE, DOOR LATCH

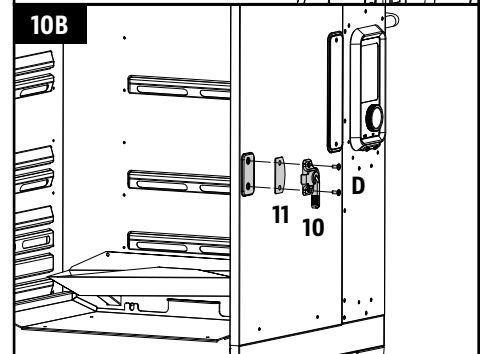
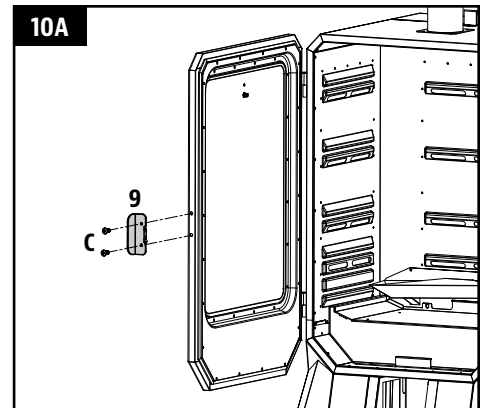
Parts Required:

- 1 x Cabinet Door Handle (#9)
- 1 x Cabinet Door Latch (#10)
- 1 x Cabinet Door Heat Filter (#11)
- 2 x Screw (#C)
- 2 x Screw (#D)

Installation:

- First, remount the Cabinet Door to the Main Cabinet by aligning and securing both hinges. Ensure the door is mounted correctly by testing that it opens freely.
- Next, mount the Cabinet Door Handle onto the front side of the Cabinet Door using two screws (C). Note correct direction in 10A.
- Install the Cabinet Door Latch and Door Latch Heat Filter onto the exterior side of the Main Cabinet using two screws (D). Note 10B.

IMPORTANT: Fine tune and test the Cabinet Door Latch and Hooks to ensure they align properly and there is a proper seal while the Cabinet Door is closed. Poor alignment may result in heat loss and leaks during use.



11. INSERTING THE ASH CLEAN-OUT TRAY

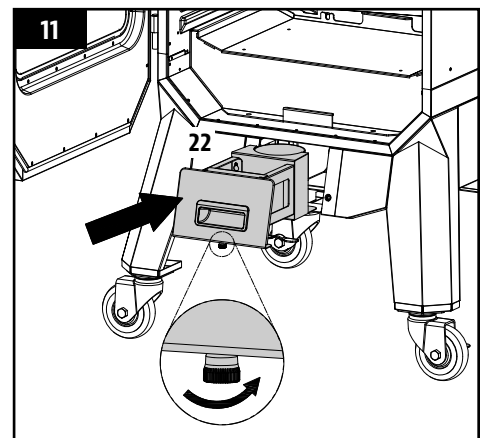
Parts Required:

- 1 x Ash Clean-out Tray (#22)

Installation:

- Open the Cabinet Door. Next, insert the Ash Clean-out Tray into the Ash Clean-out Housing on the front panel of the unit, below the Front Shelf. Tighten the bottom screw counterclockwise to lock into place.

IMPORTANT: Ensure the Ash Clean-out Tray is inserted completely to properly collect ash from the Main Cabinet.



12. PLACING THE GREASE TRAY

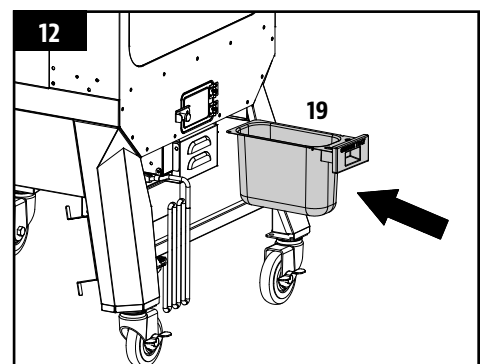
Parts Required:

- 1 x Grease Tray (#19)

Installation:

- Slide the Grease Tray into the Grease Tray Brackets on the back underside of the Main Cabinet.

NOTE: The Grease Tray is completely inserted once the front of the tray is flush with the back of the Main Cabinet.



13. INSTALLING THE COOKING COMPONENTS

Parts Required:

- 4 x Cooking Grids (#1)
- 1 x Heat Deflector Plate (#16)
- 1 x Water Pan (#17)

Installation:

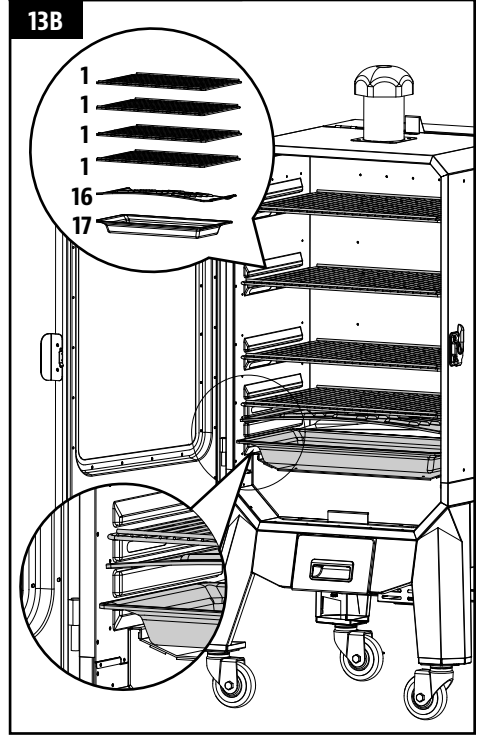
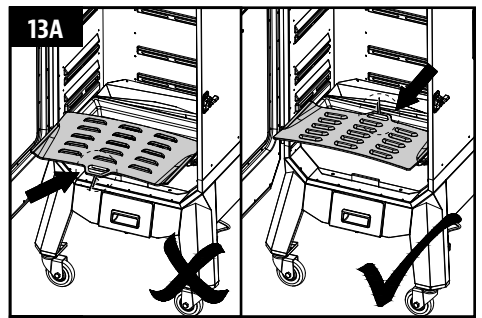
- Insert the Water Pan into the lowest embossed grid supports of the interior cabinet. Fill your water pan about ¾ full of water.

IMPORTANT: Keep water in the Water Pan at all times while cooking. If smoking for an extended period of time, move water pan up higher to allow water to last longer.

- Next, insert the Heat Deflector Plate into the next set of embossed grid supports above the Water Pan. Note 13A & 13B for proper placement.

NOTE: Improper placement of the heat deflector plate will prevent grease from flowing into the Grease Tray. Ensure this part is always installed below your Cooking Grids. The Heat Deflector Plate will catch grease and drippings from your cooks and allow for easier clean up.

- Lastly, place the four Cooking Grids in the remaining embossed grid supports in the Main Cabinet.
- The unit is now completely assembled.



14. REPLACING THE POWER CORD (OPTIONAL)

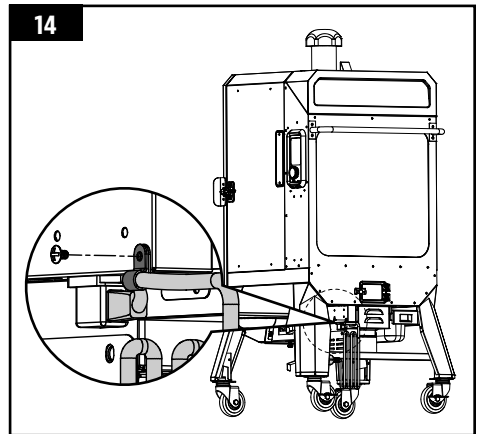
If the pre-installed power cord does not match the plug you require, replace the power cord with the other power cord supplied.

Parts Required:

- 1 x Supplementary Power Cord (#27)

Installation:

- First, remove the one screw from the Power Cable Clip that secures the existing power cord to the unit. Once the screw is removed, unplug the existing power cable from the power socket.
- Remove the Power Cable Clip from the existing power cord, then place onto the new power cord. Note that the Power Cable Clip should be placed in the same location, close to the power cord plug.
- Insert the new power cord plug into the power socket, firmly. Mount the Power Cable Clip back into position on the unit using the one screw. The power cord replacement is complete.

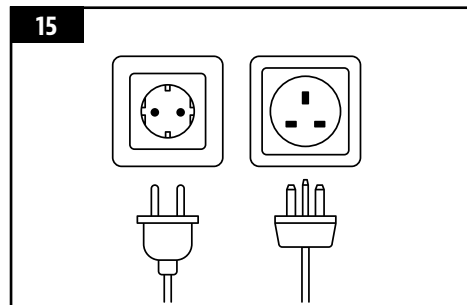


15. CONNECTING TO A POWER SOURCE

- *STANDARD OUTLET*

This appliance requires 220-240 Volt, 50 Hz, 250W. It must be a grounded plug. Ensure grounded end is not broken off before use. The control uses a 220-240 volt, fast-blow fuse to protect the board from the ignitor.

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



OPERATING INSTRUCTIONS

With today's lifestyle of striving to eat healthy and nutritious foods, a 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 smoking. As a pellet smoker uses natural wood pellets, the savory wood flavor is cooked into the meats, reducing the need for high sugar-based sauces.

SMOKER ENVIRONMENT

1. *WHERE TO SET-UP THE SMOKER*

With all outdoor appliances, outside weather conditions play a big part in the performance of your smoker and the cooking time needed to perfect your meals. The Pit Boss®, because of its double wall construction, should be considered as a 3 season smoker, depending on where you live. All Pit Boss® units should keep a minimum clearance of 305mm (12 inches) from combustible constructions, and this clearance must be maintained while the smoker is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your smoker 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 smoker 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 smoker to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your smoker 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 opening the smoke cabinet door any more than necessary. Cold gusts of wind can completely cool your internal temperature. Be flexible with your serving time; add extra cooking time each time you open the door.
- 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 smoker 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, keep the smoke cabinet door closed at all times.
- 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.

SMOKER 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 cabinet door being opened, and the quantity of food being cooked.

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

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

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

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

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

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

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

- **Hot smoking**, another name for **low and slow** cooking, is generally done at 65-122°C / 150-250°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.
- **Cold smoking** is when the food is located so far away from the fire that it smokes without cooking, and at temperatures of 15-32°C / 60-90°F.




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

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 and hold this button for three seconds 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 Celsius.
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 cabinet door, 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>Set Act 888°F °C</p>	<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 Cabinet. The Actual temperature readout is taken by the grill probe (sensor) from the inside of the Main Cabinet.</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>
<p>Recipe</p>	<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>STEP 88</p>	<p>Displays the current Recipe Step.</p>
<p>TIME 88:88</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>MP 888°F °C</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>MP 888°F °C</p>	<p>Displays the Actual temperature of the Meat Probe. This Meat Probe readout corresponds with the plug-in connection port (MP). 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><i>Shutting Down</i></p>	<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>
<p>FAN</p>	<p>The FAN icon is visible when the fan is in operation. When the FAN icon is blinking, the Fan is not working. See the section on troubleshooting for assistance.</p>
<p>AUGER</p>	<p>The AUGER icon is visible when the auger is turning. When the AUGER icon is blinking, the auger is not working. See the section on troubleshooting for assistance.</p>
<p>IGNITOR</p>	<p>The IGNITOR icon is visible when the ignitor is in use. When the IGNITOR icon is blinking, the ignitor is not working. See the section on troubleshooting for assistance.</p>
<p>PELLET</p>	<p>When 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 Cabinet. When the Set temperature is adjusted, the Grill Probe will read the Actual temperature inside the Main Cabinet 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 Cabinet Door. 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 smoker is ignited, and each time the smoker 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 feed system. **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. 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 near vent and feel for air movement.
 - After approximately a minute, you should smell the ignitor burning and begin to feel the air getting warmer. The ignitor tip does not glow red, but gets extremely hot and will burn. Do not touch the ignitor.
2. Once verified that all electric components are working correctly, press the Power Button to turn the unit off.
3. 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. Monitor the pellet level using the sight-glass along the side.
4. Press the Power Button to turn the unit on again. The smoker 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 hear pellets fall into the inside of the smoker from the auger tube. Once pellets begin to drop into the burn pot, release the Prime Button.
5. Press the Power Button to turn the unit off.
6. Re-install the cooking components into the Main Cabinet. The smoker is now ready to use.

FIRST USE – SMOKER BURN-OFF

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

AUTOMATIC START-UP PROCEDURE

1. Plug the power cord into a grounded power source. Open the Cabinet Door. 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 igniter will begin to glow and the fan will supply air to the burn pot. The smoker will begin to produce smoke while the start-up cycle is taking place. The Cabinet Door 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. Begin to preheat your smoker with the cabinet door closed. The smoker start-up cycle has a preset temperature of 176°C / 350°F, so it will begin to heat up. Allow the unit to preheat for approximately 15 to 20 minutes.
4. After preheating is complete, you are ready to enjoy your smoker at your desired temperature!

SHUTTING OFF YOUR SMOKER

1. When finished cooking, with the Cabinet Door 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. When the cycle is complete, the fan will turn off.

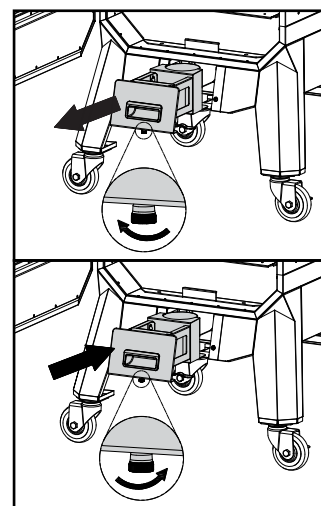
CARE AND MAINTENANCE

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

1. ASH CLEAN-OUT

- On the Front Panel is an Ash Clean-out feature, giving you easy access to cleaning the ashes from the feed system.
 - To empty, loosen the bottom screw clockwise, open the Cabinet Door, then pull out the Ash Clean-out Tray by sliding it out of the unit.
 - Once emptied, replace the Ash Clean-out Tray. Open the Cabinet Door, slide the tray back into the opening on the Panel, then tighten the bottom screw counter-clockwise. Ensure it is inserted completely.

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



2. HOPPER ASSEMBLY

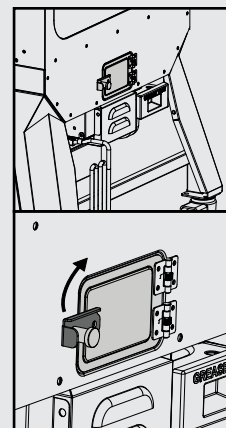
- Running all pellets out of your feed system is recommended if your grill will be unused for an extended period of time. This can be done by simply running your grill, on an empty hopper, until all pellets have emptied from the auger tube.
- Check and clean off any debris from the fan air intake vent, found on the bottom of the hopper. Once the hopper framework 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.

HOPPER CLEAN-OUT FEATURE

The hopper includes a clean-out feature to allow for easy cleaning and the ability to change out wood pellet fuel flavors. To empty, follow these steps:

- Locate the clean-out door on the back side of the hopper.
- Place a clean, empty pail under the clean-out door. Loosen the Door Knob slightly to release the door latch. Rotate the door latch upwards to open the door, allowing the pellets from the hopper to empty.
- Once empty, rotate the door latch back onto the Door Knob. Tighten the Door Knob to secure.

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.



3. PROBES

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

4. *INSIDE SURFACES*

- It is recommended to clean your feed system after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush (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 the previous cook. **Grease fires are caused by too much fallen debris on the cooking components of the smoker.** Clean the inside of your smoker on a consistent basis. In the event you experience a grease fire, keep the Main Cabinet doors closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the smoker off, and shut the cabinet doors until the fire is completely out. Another way to extinguish a fire is to wrap aluminum foil around the smoke stack, closing off air to the interior. Lightly sprinkle baking soda, if available.
- Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do. Ensure the grease exhaust tube is clear of any blockages.

IMPORTANT: The water pan may accumulate grease. Line the water pan with aluminum foil for easier clean up after cooks. Refill and replace the water in the water pan often.

- The glass of the cabinet door is tempered and will not break with high heat; however, excessive build-up may cause the door to not close if not cleaned regularly. Smoke and debris can be removed with frequent cleaning of the glass.

5. *OUTSIDE SURFACES*

- Wipe your smoker 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 smoker 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 cover to protect your smoker 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
Cabinet Door	Every 2-3 Smoke Sessions	Mix Baking Soda & Vinegar, Scrub with Steel Wool (Fine)
Bottom of Main Cabinet	Every 5-6 Smoke Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	After Each Smoke Session	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Smoke Session	Burn Off Excess, Brass Wire Brush
Water Pan	After Each Smoke Session	Scrub Pad & Soapy Water
Grease Tray	After Each Smoke Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Smoke Sessions	Dust, Scrub Pad & Soapy Water
Meat Probe	After Each Smoke Session	Scrub Pad & Soapy Water
Grill Probe	Every 2-3 Smoke Sessions	Scrub Pad & Soapy Water

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 smoker:

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 smoker. 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 smoker.
- 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. *SMOKING 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.
- 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 cabinet for proper heat flow. Food on a crowded smoker will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Pit Boss® grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful. For FAQ, please visit www.pitboss-grills.com. You may also contact your local Pit Boss® authorized dealer or contact Customer Care 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 the hopper safety screen and control board cover from the hopper (see Electric Wire Diagram for diagram), press in plastic tabs holding the control board in place and carefully pull controller outside 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.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care 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 cabinet. Press the Power Button to turn the unit on and inspect the auger feed system. Call Customer Care for assistance or a replacement part.
	Ignitor Failure	Remove ash clean-out tray. Press the Power Button to turn the unit on and inspect the ignitor. Confirm that the igniter is working by placing your hand above the feed system and feeling for heat. If not operating properly, call Customer Care 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 Care.
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 Care 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.

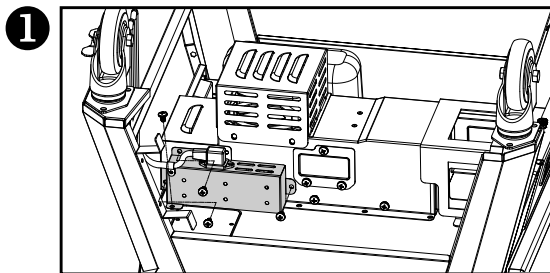
Frequent Flare-Ups	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.
ErP Error Code	Unit Not Turned Off 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 Care.
	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 Care.
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	
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.
IGNITOR Error Code Blinking	Ignitor is not working properly, not making a connection	Remove ash clean-out tray. Press the Power Button to turn the unit on and inspect the igniter. Confirm that the igniter is working by placing your hand above the feed system and feeling for heat. If not operating properly, call Customer Care for assistance or a replacement part.
	Ignitor failure	Igniter needs to be replaced. Contact Customer Care for replacement part.
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 feed system. If not primed, the igniter will timeout before the pellets ignite. Follow Hopper Priming Procedure .
	Auger motor is jammed, not making connection	Remove ash clean-out tray. Press the Power Button to turn the unit on and inspect the auger feed system. If not operating properly, call Customer Care for assistance or a replacement part.
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 fan cover (see Electric Wire Diagram), and check for any damage to the fan wires. Follow Care and Maintenance instructions if fan blades are dirty.

ELECTRICAL WIRE DIAGRAM

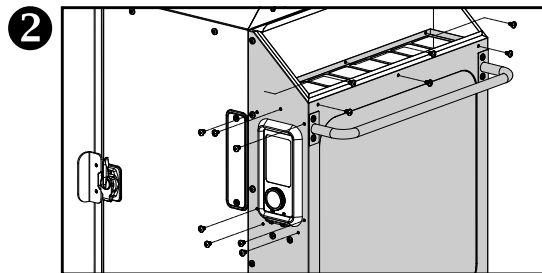
The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

PB – ELECTRIC REQUIREMENTS 220-240 V, 50 Hz, 250 W, 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.



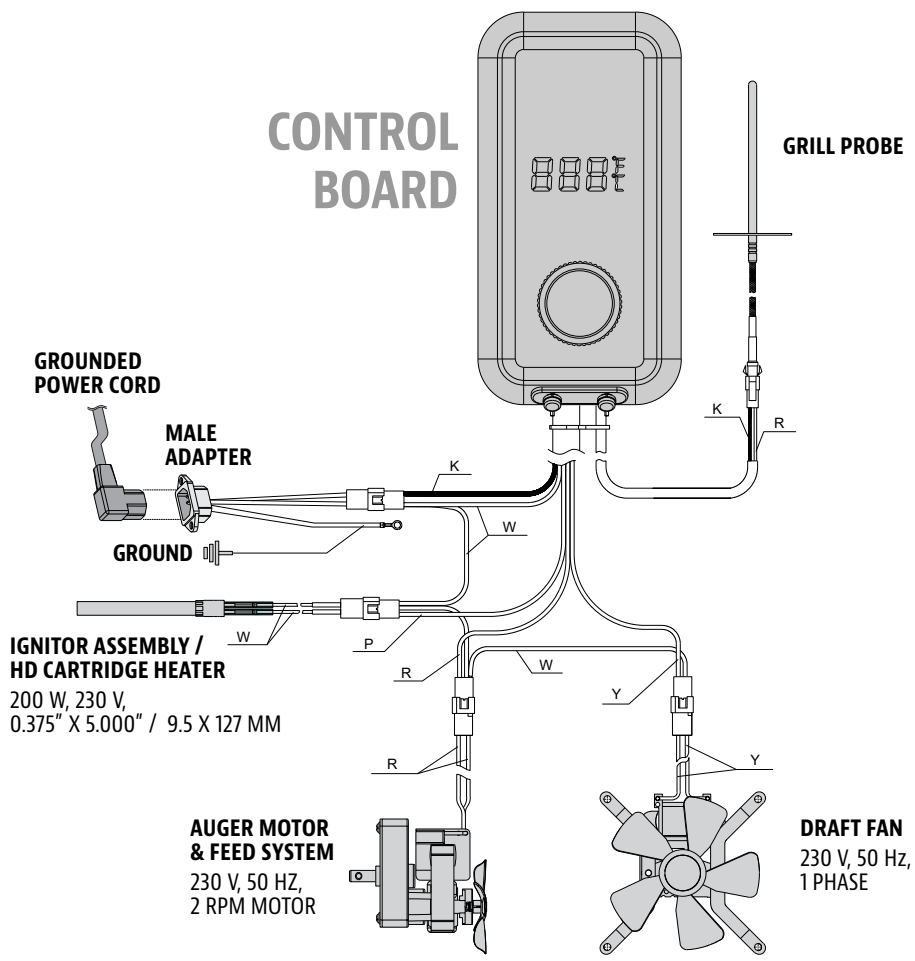
1 Locate and remove the four screws of the electric wire shield on underside of unit.



2 Locate and remove the thirteen screws that secure the hopper.

FUEL INPUT RATING:
1.5 KG/H (3.3 LB/H)

CONTROL BOARD

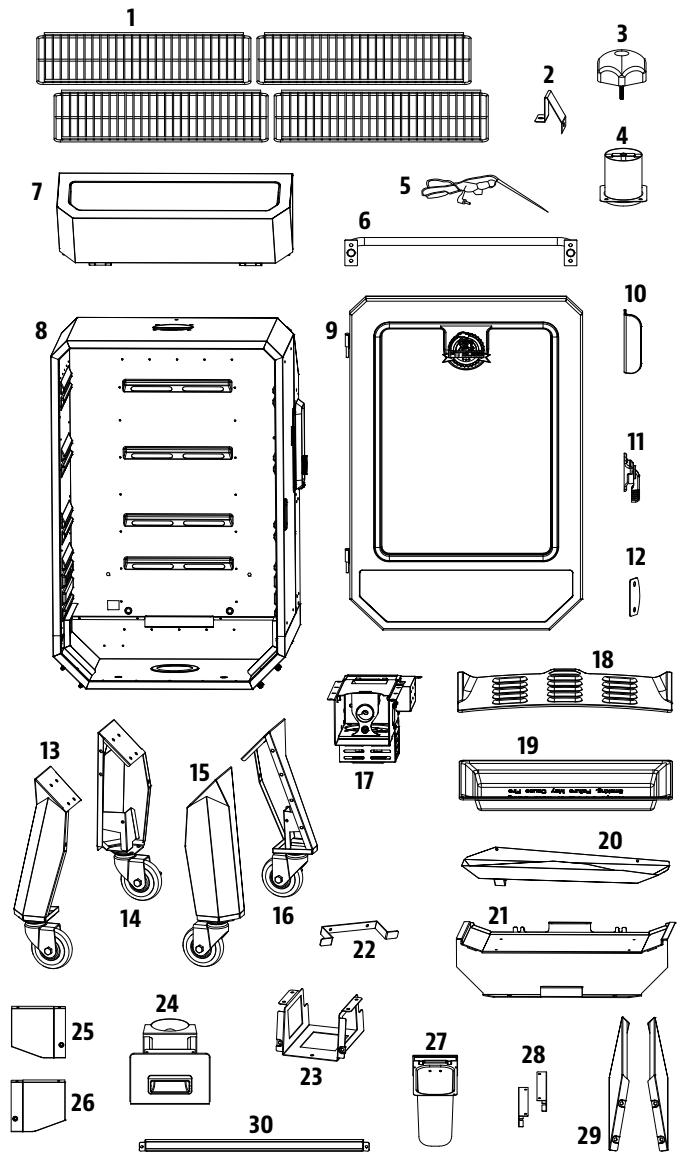


INDEX

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

REPLACEMENT PARTS

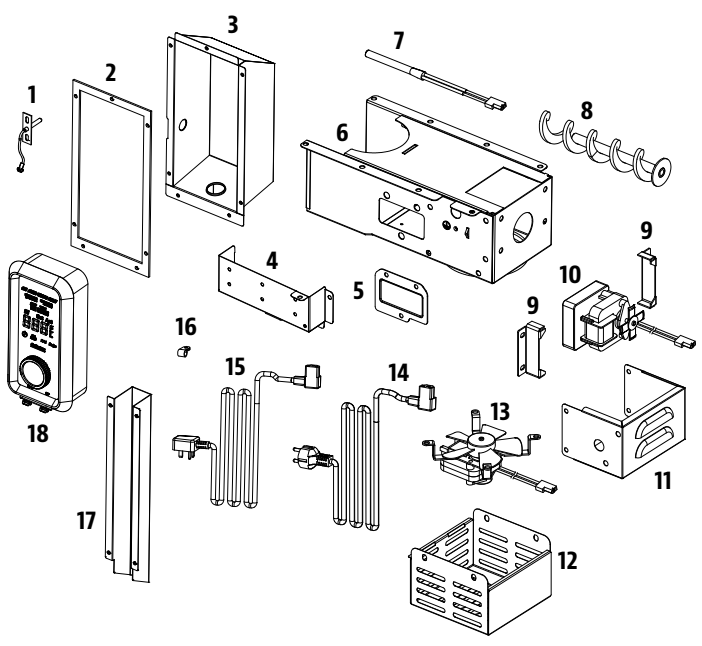
Part#	Description
1	Cooking Grids (x4)
2	Lid Stopper (x1)
3	Chimney Cap (x1)
4	Chimney Stack (x1)
5	Meat Probe (x1)
6	Hopper Handle (x1)
7	Hopper Lid (x1)
8	Main Cabinet (x1)
9	Cabinet Door (x1)
10	Cabinet Door Handle (x1)
11	Cabinet Door Latch (x1)
12	Cabinet Door Heat Filter (x1)
13	Left Support Leg - Front (x1)
14	Left Support Leg - Back (x1)
15	Right Support Leg - Front (x1)
16	Right Support Leg - Back (x1)
17	Feed System (x1)
18	Heat Deflector Plate (x1)
19	Water Pan (x1)
20	Grease Plate (x1)
21	Flame Tamer (x1)
22	Power Cord Bracket (x1)
23	Ash Clean-out Housing (x1)
24	Ash Clean-out Tray (x1)
25	Left Front Panel (x1)
26	Right Front Panel (x1)
27	Grease Tray (x1)
28	Grease Tray Bracket (x2)
29	Support Panel (x2)
30	Support Bar (x1)
A	Door Knob (x1)
B	Screw (x4)
C	Screw (x34)
D	Screw (x4)
E	Nut (x16)
F	Wrench (x1)



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

ELECTRICAL REPLACEMENT PARTS

Part#	Description
1	Grill Probe (x1)
2	Control Board Waterproof Cushion (x1)
3	Control Board Protection Cover (x1)
4	Electric Wire Shield (x1)
5	Auger Box Cover Board (x1)
6	Auger Box Housing (x1)
7	Ignitor (x1)
8	Auger Flighting Assembly (x1)
9	Auger Motor Bracket (x2)
10	Auger Motor (x1)
11	Auger Motor Housing (x1)
12	Combustion Fan Housing (x1)
13	Combustion Fan (x1)
14	Power Cord - F Plug (x1)
15	Power Cord - G Plug (x1)
16	Power Cable Clip (x1)
17	Electric Wire Cover (x1)
18	Control Board (x1)



WARRANTY

CONDITIONS

All wood pellet smokers 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 smoker 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 smoker is not in use. This warranty is based on normal domestic use and service of the smoker and neither limited warranty coverage's apply for a smoker which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss® units, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications. Neither Dansons, or authorized Pit Boss® dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

ORDERING REPLACEMENT PARTS

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

CONTACT CUSTOMER CARE

If you have any questions or problems, contact Customer Care.

www.pitboss-grills.com

WARRANTY SERVICE

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

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER

IMPORTANT

DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Dansons directly:
www.pitboss-grills.com

IMPORTANT

NE RETOURNEZ PAS LE PRODUIT AU MAGASIN

Pour toute questions, commentaires ou demandes de renseignements,
veuillez communiquer avec Dansons directement : www.pitboss-grills.com

¡IMPORTANTE!

NO DEVUELVA EL PRODUCTO A LA TIENDA

Para el preguntas, comentarios o consultas, por favor contactar Dansons
directamente : www.pitboss-grills.com

WICHTIG

PRODUKT NICHT INS LAGER ZURÜCKSCHICKEN

Bei Fragen, Kommentaren oder Anfragen wenden Sie sich bitte direkt an
Dansons : www.pitboss-grills.com

IMPORTANTE

NON RESTITUIRE QUESTO PRODOTTO AL NEGOZIO

Per ogni domanda, commento o richiesta, rivolgersi direttamente a Dansons :
www.pitboss-grills.com

PITBOSS-GRILLS.COM

MADE IN CHINA | FABRIQUÉ EN CHINE | HECHO EN CHINA
IN CHINA HERGESTELLT | FABBRICATO IN CINA



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