

MODEL / MODÈLE / MODELO : PBMEMU2
PART / PIÈCE / PARTE : 10896



**4-IN-1
COMBINATION
GRILL**

**GRIL COMBINÉ
4 EN 1**

**PARRILLA
COMBINADA
4 EN 1**

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE. FUEL AND ACCESSORIES NOT INCLUDED.

RÉSERVÉ À L'USAGE EXTÉRIEUR ET RÉSIDENTIEL UNIQUEMENT. NON DESTINÉ À UN USAGE COMMERCIAL. CARBURANT ET ACCESSOIRES NON INCLUS.

SOLO PARA USO EN EXTERIORES Y EN EL HOGAR. NO ES PARA USO COMERCIAL. COMBUSTIBLE Y ACCESORIOS NO INCLUIDOS.

MEMPHIS ULTIMATE 2.0

**OWNER'S MANUAL
MANUEL DE L'UTILISATEUR | MANUAL DEL PROPIETARIO**

WARNING: PLEASE READ THE ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS ELECTRIC 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 ÉLECTRONIQUE. LE NON-RESPECT DE CES INSTRUCTIONS PEUT ENTRAÎNER DES DOMMAGES AUX BIENS, DES BLESSURES OU MÊME LA MORT. COMMUNIQUEZ AVEC LES AUTORITÉS LOCALES EN MATIÈRE D'INCENDIE ET DE BÂTIMENT CONCERNANT LES RESTRICTIONS ET LES EXIGENCES D'INSTALLATION DANS VOTRE RÉGION.

ADVERTENCIA: LEA EL MANUAL COMPLETO ANTES DE INSTALAR Y UTILIZAR ESTE APARATO ELÉCTRICO. INCUMPLIR ESTAS INSTRUCCIONES PODRÍA CAUSAR DAÑOS MATERIALES, LESIONES CORPORALES, E INCLUSO LA MUERTE. CONSULTE A SUS FUNCIONARIOS LOCALES DE CONSTRUCCIÓN Y CONTROL DE INCENDIOS PARA INFORMARSE SOBRE LAS RESTRICCIONES Y LOS REQUISITOS DE INSPECCIÓN DE INSTALACIONES EN SU REGIÓN.

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

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



IMPORTANTE, LEA DETENIDAMENTE, CONSERVE PARA REFERENCIA FUTURA. ¡DEBE LEER EL MANUAL ANTES DE LA OPERACIÓN!

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 combination grill. We also advise you retain this manual for future reference.

PROPANE GAS WARNINGS

<p> DANGER</p> <p>If you smell gas:</p> <ul style="list-style-type: none">• Shut off gas to the appliance.• Extinguish any open flame.• Open lid.• If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.	<p> WARNING</p> <ul style="list-style-type: none">• Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.• An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.	<p>INSTALLATION CODES</p> <ul style="list-style-type: none">• The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA 54, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2.• LP gas grill models are designed for use with a standard 20 lbs (9 kg) liquid propane gas cylinder, to the dimensions of 18-1/4" (46.35 cm) high, 12-1/4" (31 cm) diameter., not included with grill. Never connect your gas grill to an LP gas cylinder that exceeds this capacity.
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1. Ensure the gas cylinder is purchased by a reputable supplier. An incorrectly filled or an overfilled LP gas cylinder can be dangerous. The overfilled condition combined with the warming of the LP gas cylinder (a hot summer day, gas cylinder left in the sun, etc.) can cause LP gas to be released since the temperature increase causes gas to expand. Gas released from the cylinder is flammable and can be explosive.
2. The tank supply system must be arranged for vapor withdraw. The LP gas tank used must have a collar to protect the tank valve. Do not use an LP gas cylinder if it has a damaged valve or shows lighter signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked immediately by a liquid propane supplier.

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

3. Do not connect or disconnect the gas cylinder while the unit is in use or is still hot. When the grill is not in use, ensure regulator knob is turned to OFF and disconnect the gas cylinder. Never move or transport the unit while the gas cylinder is attached. Do not store a spare LP gas cylinder under or near the appliance.
4. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosure area.
5. Always check for gas leaks when you connect and disconnect the regulator to the gas cylinder, especially after a period of storage (for example, over winter). Check all connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
6. This outdoor grill is not intended for installation in/on recreation vehicles or boats.

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

7. Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the burner tube and portholes clean and free from debris. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit.
8. Clean and inspect the gas regulator before each use of the outdoor cooking gas appliance. Replace the gas regulator prior to being used if there is evidence of excessive abrasion or wear. Use only the gas regulator assembly that has been supplied with this gas grill. Do not use a regulator from another manufacturer.

Do not use lava rock, wood pellets, wood chunks, alcohol or other similar chemicals for lighting or relighting. Keep all such substances and liquids well away from appliance when in use.

9. Operate this appliance using liquefied petroleum only, which is also specified on the rating label on the unit. Do not attempt to operate your grill on other gases. Do not attempt to convert this LP unit to natural gas. Failure to follow this warning could lead to fire, bodily harm, and will void your warranty.
10. The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.
11. The liquefied petroleum (LP) cylinder must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
12. The LP gas tank must be provided with a listed overfilling prevention device and shutoff valve, terminating in a LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
13. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
14. Never use the grill without the grease cups or the charcoal ash tray installed. Without the grease cup, hot grease and debris could leak downward and produce a fire hazard.

CHARCOAL WARNINGS

Do not use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to en1860-3. Keep all such substances and liquids well away from appliance when in use.

1. Open the lid carefully when cooking to avoid burns from the hot air and steam trapped inside. When opening the lid at high temperatures it is essential to lift the lid only slightly, which allows air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury. May emit hot embers while in use.
2. It is highly recommended that you use lump charcoal in your grill. It burns for longer and produces less ash, which can restrict the airflow. Do not use coal in this product. Charcoal not included.
3. It is recommended that you do not stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.

FIRE HAZARD: May emit hot embers while in use.

DANGERS AND WARNINGS

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

1. A minimum clearance of 914 mm (36 inches) from combustible constructions to the sides of the grill, and 914 mm (36 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors or in an enclosed, unventilated area. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
3. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance. Never remove the grounding plug or use with an adapter of 2 prongs and use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
4. Do not let the cord hang over the edge of a table or touch hot surfaces. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair. Do not use an outdoor cooking gas appliances for purposes other than intended.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

5. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

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

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.

CARBON MONOXIDE ("THE SILENT KILLER")

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

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

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

SAFETY LISTING

In accordance with the procedures and specifications listed in the ANS Z21.58-2018 / CSA 1.6-2018 "Outdoor Cooking Gas Appliances." Pit Boss® Grills cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to CSA standards.





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ENGLISH

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OPERATING INSTRUCTIONS

GRILL ENVIRONMENT

1. *WHERE TO SET-UP THE GRILL*

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals. All Pit Boss® units should keep a minimum clearance of 914 mm (36 inches) from combustible constructions and this clearance must be maintained while the grill is operational. This appliance must not be placed under an 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! 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. Even in hot weather it is still better to cook with the lid of your grill down.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

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 fuel being used, the lid being opened, and the quantity of food being cooked.



HIGH TEMPERATURES

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 TEMPERATURES

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. Great range for cooking anything wrapped in bacon, or where you want versatility with control.



LOW TEMPERATURES

65-125°C / 150-257°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 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 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!

CONNECTING TO A GAS SUPPLY

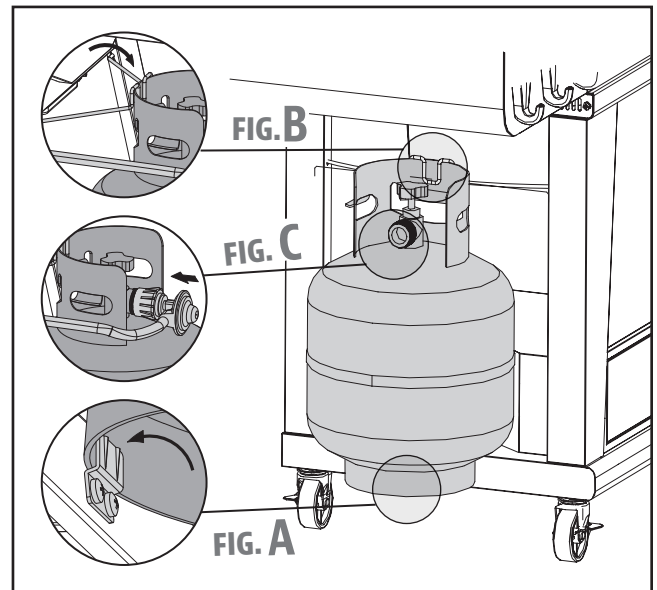
GAS CYLINDER REQUIREMENTS

The grill is set and tested with liquid propane gas only. The regulator supplied is set for 27.94 cm (11 inch) water column (WC) and is for use with liquid propane (LP) gas only. The factory-supplied regulator and hose must be used with a 9 kg (20 lbs) LP gas cylinder, to the dimensions of 18-1/4" (46.35 cm) high, 12-1/4" (31 cm) diameter. **Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

CAUTION: It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used. The replacement hose assembly shall be that specified by the manufacturer.

INSTALLING A GAS CYLINDER

1. Make sure the gas cylinder valve is in the CLOSED position.
 - From the side of the cart, place foot ring of gas cylinder onto the gas cylinder bracket. Note Fig. A.
 - Use the gas cylinder wire retainer to secure the gas cylinder in a fixed position. Note Fig. B.
2. It is important to ensure the gas cylinder is completely upright, as it is unsafe to operate the grill if the gas cylinder is not installed properly.
3. Ensure the regulator valve on the grill is completely closed by turning the knob clockwise to the "O" position.
4. Remove the protective caps from the regulator valve opening and the top of the gas cylinder. Save the caps. Check the gas cylinder to assure it has proper external male threads (type 1 connection per ANS Z21.81).
5. Insert the gas cylinder valve into the threaded opening of the regulator valve. Turn the quick coupling nut clockwise until firm. Hand-tighten only. Note Fig. C.
6. Gas cylinder is now installed.



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

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the gas cylinder beyond 80 percent full.
3. If the information in 1) and 2) is not followed exactly a fire causing death or serious injury may occur.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
5. The LP gas cylinder used must have a collar to protect the gas cylinder valve.
6. Always keep the LP cylinder at 90 degrees (upright) orientation to provide vapor withdrawal.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill.

PREPARATION FOR USE – LEAK TESTING

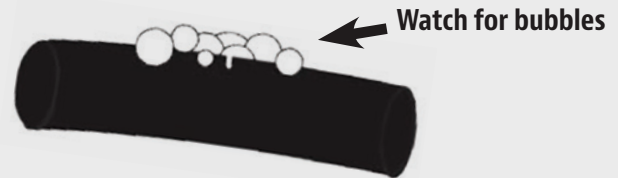
A leak test is used to determine the integrity of a seal. Before using your gas grill, perform a leak test on the connection between the regulator and the gas cylinder to reduce the risk of serious bodily injury or death from fire or explosion. A leak test should be performed a minimum of once a season,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

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

HOW TO PERFORM A LEAK TEST

Supplies Required:

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



Procedure:

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

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

2. Mix a solution of one part of water with one part of dish washing liquid in a bowl. The solution will make bubble, as it will be concentrated.
3. Use a paint brush to apply the solution onto the seal between the regulator and the gas cylinder. Visually inspect for streams of bubbles coming from a defect or break in the seal.

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

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

DISCONNECTING A GAS CYLINDER

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

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

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

GAS GRILLING

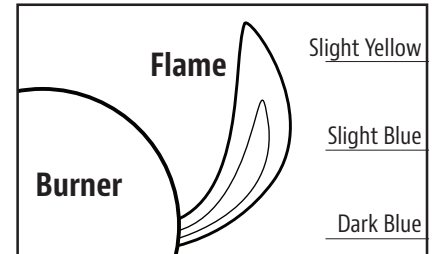
FIRST USE – GRILL BURN-OFF

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.

LIGHTING PROCEDURE

CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. Do NOT obstruct the flow of combustion and ventilation air. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire. Attempting to light the burner with lid closed may cause an explosion.

1. Open lid during lighting.
2. Set all control knobs to the "O" position.
3. Open the cylinder/gas valve according to the operating instructions on tank.
4. Push and turn the burn control knob counter-clockwise to "🔥 (light position)".
5. Push the igniter button in repetitively until the burner catches flame. Listen for a "click" sound to indicate a spark from the igniter, and look for flame to ensure the burner is lit.
6. If ignition does not occur within 5 seconds, turn valve to "O", wait 5 minutes, and repeat lighting instruction. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration shown.
7. If the above points do not work, follow **Manual Lighting Procedure**.



If the burner goes out during operation, turn the Control Knobs to the "O" position. Wait five minutes before attempting to relight to allow any accumulated gas to dissipate.

IGNITER FAILURE PROCEDURE

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

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

MANUAL LIGHTING PROCEDURE

1. Open lid during lighting.
2. Set all control knobs to the "O" position.
3. Open the cylinder/gas valve according to the operating instructions on tank.
4. Push and turn the burner control knob counter-clockwise to "🔥" (light position). Quickly and carefully, using a long match or long-nosed lighter, place a lit flame near the burner and watch the burner catch flame. Gain access to the burner from beneath the Cooking Grids and Heat Tents. Position lit match near the side of the burner.

CAUTION: Do not attempt to light another area of the burner. This can cause injury.

5. If the burner does not light within 5 seconds, turn burner Control Knob to "O", wait 5 minutes, and repeat lighting instruction. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration shown previously.

NOTE: Each burner lights independently - repeat same steps for other burner.

WARNING: Never lean over the cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 457 mm / 18 inches) from the cooking grid surface when lighting your grill by match.

6. If the above points do not work, see *Troubleshooting*.

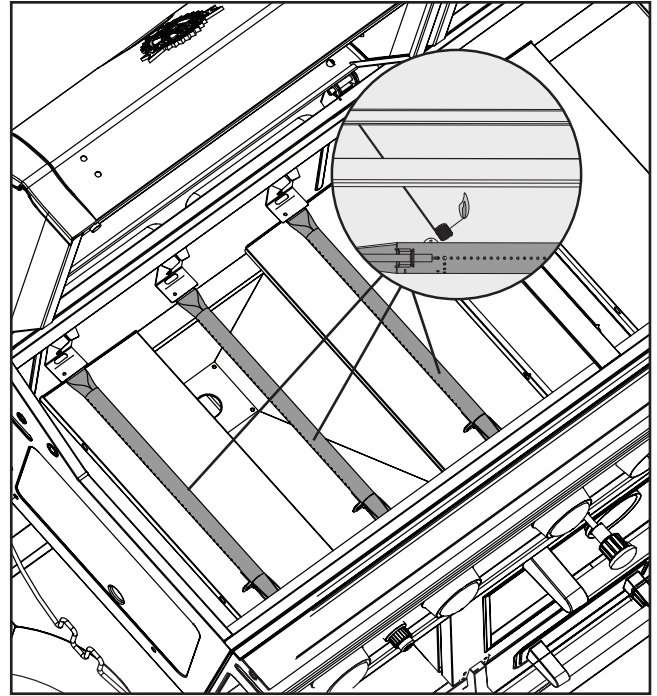
SHUTTING OFF YOUR GRILL

1. When finished cooking, turn gas cylinder valve to the CLOSED position, and allow the regulator knob to pop out. This safety feature locks the regulator knob to ensure that the gas is no longer flowing.
2. Turn Control Knobs to the "O" position.

NOTE: A "poof" sound is normal as the last of the LP gas is burned.

3. Disconnect gas supply by following the *Disconnecting A Gas Cylinder* instructions.

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



CONTROLLING FLARE-UPS

Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling. Excessive flare-ups can over-cook your food and be dangerous. If a grease fire occurs, close the lid and turn the burner knob(s) to "O" until grease burns out. Be careful when opening the lid as a sudden flare-up may occur. If excessive flare-ups occur, do not pour water onto the flames.

CAUTION: Putting out grease fires by only closing the lid is not possible. Excessive flare-ups result from build-up of grease in the bottom of your grill.

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

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

MINIMIZE FLARE-UPS

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

CHARCOAL GRILLING

Charcoal barbecues are extremely versatile. High temperatures are ideal for quickly cooking burgers and sausages, try adding some wood chips to the charcoal, or try combining different flavor wood chips to make your meats even more flavorful.

CHARCOAL TRAY LIFTING SYSTEM

The charcoal tray has six positions in which it can operate. Lock the charcoal tray in the uppermost position, as close to the cooking grids as possible, when starting the grill. This location is also used when you require the most heat, for that quick "sear" or intense heat. Lowering the Charcoal Tray from the food and adjusting the intake vents will reduce the temperature resulting in that famous "slow and low" flavor.

You can regulate the temperature also by moving the front Air Damper ventilation slide to the left or right. The Smoke Stack is also a variant to controlling your temperature, as you can rotate your Smoke Stack Lid to be more open or closed. Closing these vents either partially or completely will help cool down the coals. Do not completely close the air vents unless you are trying to cool down or extinguish a flame. When covering the grill for storage, open the air vents to allow air movement within the grill.

FIRST USE – GRILL BURN-OFF

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.

LIGHTING PROCEDURE

IMPORTANT: The outside ambient temperature, weather conditions, and quality of charcoal briquettes will all affect your cooking temperature. Observe the time it takes to reach your desired temperature, and adjust your cooking time as needed.

IMPORTANT: Ensure the Charcoal Ash Tray is correctly in place during lighting and anytime during use.

1. Open the charcoal grill lid and remove the cooking grids.
2. Place charcoal briquettes into the charcoal box, on top of the airflow plate. This creates space between the fan and the fuel for airflow. Add some lighter cubes, or solid firelighters, to assist with lighting the charcoal briquettes.
3. Light the lighter cubes using a long-nosed lighter or safety matches. Once it has caught, wait about 10 minutes to allow all charcoal briquettes to light. Fully open the Air Damper located on the front of the unit on to maximum.

NOTE: It is recommended that you do not stoke or turn the charcoal once they are alight. This allows the charcoals to burn more uniformly and efficiently.

4. After 10 minutes, replace the cooking grids, and close the charcoal grill lid. Monitor the temperature on the charcoal grill lid and allow the unit to preheat for approximately 15 to 20 minutes. Adjust the height of the Charcoal Tray to the highest level. Check the Air Damper on the front of the unit and the Smoke Stack Lid, and leave the airflow vents fully open. Charcoal requires oxygen to burn.
5. After preheating is complete, you are ready to enjoy your charcoal grill at your desired temperature! Adjust Air Damper on the front of the unit and the Smoke Stack Lid to promote more or less airflow through the Charcoal Grill Chamber.

REFUELLING THE CHARCOAL

If you require a longer cooking time (e.g. when roasting a whole cut or slow-smoking), it may be necessary to add more charcoal.

1. Open the Charcoal Grill Chamber lid carefully when cooking to avoid burns from the hot air and steam trapped inside. Using heat-resistant gloves or cooking mitts, remove the cooking grids to expose the Charcoal Tray.

IMPORTANT: The grill will become very hot, and serious injury may occur. Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times.

2. Carefully, using long-handled tongs, add new charcoal briquettes to the Charcoal Tray. Open the Air Dampers and the Smoke Stack Lid to maximum to promote more airflow through the Charcoal Grill Chamber to light the new charcoal briquettes.
3. Once the new charcoal briquettes have lit, replace the cooking grids, and continue use.

EXTINGUISHING THE FIRE

1. Stop adding fuel to the Charcoal Tray.
2. Completely close all Air Dampers and the Smoke Stack Lid to stop airflow through the Charcoal Grill Chamber and allow the fire to die out naturally.

IMPORTANT: Do not use water to extinguish the charcoal as this could damage the charcoal grill.

USING THE ELECTRIC SMOKER

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 the Electric Smoker uses natural wood chips, the savory wood flavor is cooked into the meats, reducing the need for high sugar-based sauces.

FIRST USE – CURING THE SMOKER

Before using the Electric Smoker for the first time, it is important to cure the smoker to minimize damage to the finishing and rid it of any foreign matter.

1. Remove the Water Pan and any fuel from the Wood Chip Tray.
2. Close the Air Dampers located on the backside of the Smoker Cabinet. Open the Smoker Door and clean the inside glass using a vinegar/water solution and paper towel.

IMPORTANT: Do not use an oven cleaner, glass cleaner, or abrasive material, as these products will leave a film on the glass, and when heated, it will make the glass dirty quicker and can will residue will bake on to the glass.

3. Plug the power cord into a grounded power source.
4. Start the Electric Smoker and operate at the highest temperature with the Smoker Door closed for 20 to 30 minutes to burn-off the unit.

START-UP PROCEDURE

1. Open the Smoker Door and carefully $\frac{3}{4}$ fill the Water Pan with water or marinade.

IMPORTANT: Do not fill completely or overfill the water pan, as this could damage your electrical element and/or parts while the smoker is in use.

2. Adjust the Cooking Grids to the desired height for the foods you intend to smoke. Once satisfied with the height of your grids, close the Smoker Door.
3. Remove the Wood Chip Tray from the front-bottom of the Cart. Open the Wood Chip Tray lid, add wood chips, then slide back into the front of the cart.

NOTE: We recommend using wood chips, not wood chunks, as wood chips are smaller and easier to fit inside the wood chip tray. Do not use wood pellets in the Wood Chip Tray.

4. Plug the power cord into a grounded power source.
5. With the Smoker Door closed, turn the Smoker Control Knob to turn on the electric element inside the Smoker. Open the Air Dampers located on the backside of the Smoker Cabinet.
6. Preheat your Smoker. The Smoker will begin to produce smoke while preheating.
7. After preheating is complete, you will notice that your wood chips will be smoking. You are ready to enjoy your Smoker at your desired time and temperature! Slide out and place food on the cooking grids, leaving room between each item to allow smoke and moisture to circulate evenly.

IMPORTANT: When selecting a low temperature setting after preheating, allow time for the Smoker temperature to decrease and stabilize at the new desired temperature.

ELECTRICAL ELEMENT FAILURE PROCEDURE

If for any reason your electric element fails to operate, follow *Troubleshooting* instructions.

REFILLING THE WATER PAN

Check the water level periodically during your cooking session and add water if needed.

1. Wearing heat-resistant barbecue mitts, open the Smoker Door.
2. Carefully refill the Water Pan with water or marinade until it is $\frac{3}{4}$ full. Close the Smoker Door.

IMPORTANT: Do not fill completely or overfill the water pan, as this could damage your electrical element and/or parts while the smoker is in use.

REFILLING THE WOOD CHIP TRAY

Check your wood chip tray periodically during your cooking session and add more wood chips if needed.

1. Wearing heat-resistant barbecue mitts, remove the Wood Chip Tray from the opening on the front panel of the unit.
2. Carefully open the lid, and refill the Wood Chip Tray with new wood chips. Close the Wood Chip Tray lid once full.
3. Replace the Wood Chip Tray into the front panel.

NOTE: Use hardwood wood chips that have been seasoned, such as pecan, hickory, oak, apple, cherry, alder, mesquite or a competition blend. It is not necessary to soak the wood chips prior to smoking, as hardwoods have natural moisture in the wood that will release as it heats up and combusts. Do not use resin woods like pine or cedar in your Smoker. Do not use wood pellets in the Wood Chip Tray.

SHUTTING OFF YOUR SMOKER

1. When finished, turn the Smoker Control Knob to off. The electric element will turn off, and the wood chips will stop smoking.

TIP: If you have been preparing foods that are extra greasy, allow the Smoker to burn-off for an extra 10 to 20 minutes to a high temperature with the Smoker Door closed.

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. CHECKING THE GAS LEVEL

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

2. BURNER COMPONENTS

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

3. CHARCOAL TRAY

- Clean out the charcoal tray when a build-up of ash is found, to ensure that there are no signs of blockage of the holes on the charcoal airflow plate. Check your charcoal tray often, and clean out as necessary. Obstruction to the charcoal tray may result in failure to reach a desired temperature.

4. INSIDE SURFACES

- 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 cups and grease trays often, and clean out as necessary. Keep in mind the type of cooking you do. **IMPORTANT: The water pan may accumulate grease. Refill and replace the water in the water pan often.**
- The glass of the Electric Smoker 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.
- Door seal and inside seam seal attaches to, should be cleaned with a clean damp cloth after each use to keep seal in proper working condition.

5. OUTSIDE SURFACES

- 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
Burner Tube, Portholes	Every 5-6 grill sessions	Dust, scrub pad & soapy water
Burners	Every 5-6 grill sessions	Scrub pad & soapy water
Bottom of Grill Chambers	Every 5-6 grill sessions	Scoop out, shop-vac excess debris
Bottom of Smoker Cabinet	Every 5-6 smoke sessions	Scoop out, shop-vac excess debris
Air Dampers	Every 5-6 grill sessions	Dust, scrub pad & soapy water
Smoker Cabinet Glass Door	Every 2-3 smoke sessions	Mix baking soda & vinegar, scrub with steel wool (fine)
Wood Chip Tray	Every 2-3 smoke sessions	Scoop out, shop-vac excess debris
Charcoal Tray	Every 2-3 smoke sessions	Scoop out, shop-vac excess ash
Temperature Sensor	Every 2-3 smoke sessions	Dust, wipe element with soapy water
Cooking Grids	After each grill session	Burn off excess, brass wire brush
Side Tables	After each grill session	Scrub pad & soapy water
Grease Cups	After each grill session	Scrub pad & soapy water
Water Pan	After each smoke session	Scrub pad & soapy water
Grease Tray	After each smoke session	Scrub pad & soapy water
Electric Element	Twice a year	Dust, wipe element with soapy water
Cart	As needed	Non-abrasive cloth & 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 grill:

1. *FOOD SAFETY*

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).
- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.
- Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours.
- Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

2. *COOKING PREPARATION*

- Be prepared, or ***Mise en Place***. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A BBQ floor mat is very useful. Due to food handling accidents and cooking spatter, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. *GRILLING TIPS AND TECHNIQUES*

- To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as ***low and slow***). Meat will close its fibers after it reaches an internal temperature of 49°C / 120°F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood wood chips will turn meats and poultry pink. The band of pink (after cooking) is referred to as a ***smoke ring*** and is highly prized by outdoor chefs.
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

COOKING GUIDELINES

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect. The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after **smoke ring**) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: For best results, allow time for meats to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

STYLE OF COOKING	HOT SMOKING (Very Low)	ROAST (Low)	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
Temperature Range	93-135°C / 199-275°F	135-162°C / 275-323°F	162-190°C / 323-374°F	190-232°C / 374-449°F	232-260°C / 449-500°F

POULTRY	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 77°C / 170°F
Turkey (<i>whole</i>)	4.5-5.0 kg / 10-11 lbs. 5.3-6.4 kg / 12-14 lbs. 6.8-7.7 kg / 15-17 lbs. 8.2-10.0 kg / 18-22 lbs. 10.4-11.3 kg / 23-25 lbs.			Grill 90 - 120 minutes Grill 110 - 140 minutes Grill 130 - 160 minutes Grill 140 - 170 minutes Grill 150 - 180 minutes
Chicken (<i>whole</i>)	1.36-2.26 kg / 3-5 lbs.			Grill 1 - 1.5 hours
Drumsticks, Breasts	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-60 minutes
Small Game Birds	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-45 minutes
Duck	1.36-2.26 kg / 3-5 lbs.			Roast or grill 2 - 2.5 hours

PORK	SIZE	Precooked to Reheat 60°C / 140°F	Medium 66°C / 150°F	Well Done 71°C / 160°F
Ham (<i>Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In</i>)	2.5 cm / 1" 1.36-1.81 kg / 3-4 lbs. 1.81-2.72 kg / 4-6 lbs. 2.26-3.62 kg / 5-8 lbs. 4.53-5.44 kg / 10-12 lbs.	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2½ hours 2 - 2¾ hours		
Loin Roast	1.36-1.81 kg / 3 - 4 lbs.		1 - 2 hours	2 - 3 hours
Rib Crown Roast	1.81-2.26 kg / 4 - 5 lbs.		1½ - 2 hours	2 - 3 hours
Chop (<i>loin, rib</i>)	1.9-2.5 cm / ¾" - 1" 3.1-3.9 cm / 1¼" - 1½"		10 - 12 minutes 14 - 18 minutes	
Tenderloin	1.9-2.5 cm / ¾" - 1"		20 - 30 minutes	30 - 45 minutes
Loin Roast (<i>boneless</i>)	1.36-2.26 kg / 3-5 lbs.		1¼ - 1¾ hours	1¾ - 2½ hours
Boston Butt (<i>Pork Shoulder</i>)	3.62-4.53 kg / 8-10 lbs.			93 - 98°C / 200 - 210°F Internal Temperature

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

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

SEAFOOD	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 82°C / 180°F
Fish (<i>whole</i>)	0.5 kg / 1 lb. 0.9 - 1.1 kg / 2 - 2½ lbs. 1.4 kg / 3 lbs.			Grill 10 - 20 minutes Grill 20 - 30 minutes Grill 30 - 45 minutes
Fish (<i>filets</i>)	0.6-1.3 cm / ¼" - ½"			Grill 3 - 5 minutes, until flaky
Lobster Tail	0.15 kg / 5 oz. 0.3 kg / 10 oz.			Grill 5 - 6 minutes Grill 10 - 12 minutes

WILD GAME	Size	Rare - 60°C / 140°F	Medium - 71°C / 160°F	Well Done - 77°C / 170°F
Roast (<i>fresh</i>)	2.26 - 2.72 kg / 5 - 6 lbs.		1 - 1½ hours	1½ - 2 hours
Large Cuts (<i>fresh</i>)	3.62-4.53 kg / 8-10 lbs.		1 hours	1½ hours

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.

ELECTRIC SMOKER

PROBLEM	CAUSE	SOLUTION
No power light / heating light not turning on	Not Connected To Power Source	Ensure smoker is plugged into a working power source. Reset breaker. Ensure GFCI is the correct power supply (see Electric Wire Diagram for access to electric components). Ensure all wire connections are firmly connected and dry.
	Appliance not powered on	Turn the smoker control knob to a higher setting to turn on the electric element. The power light will only turn on when the electric element is on
	Bad connection at the element	Remove the electrical back cover from the back of the smoker. Unplug the connector of the electrical wire and reconnect to the connection port. If no improvement, call for Customer Care for replacement parts.
	Power light is burnt out	Call for Customer Care for replacement and instructions on how to replace.
Smoker cabinet temperature is inaccurate	Temperature sensor is dirty	Check status of temperature sensor inside the smoker. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
	Bad connection at the element	Remove the electrical back cover from the back of the smoker. Unplug the connector of the electrical wire and reconnect to the connection port. If no improvement, call for Customer Care for replacement parts.
Unit Takes Too Long / Excessive Time To Achieve Desired Temperature	Cold Climate	Outdoor temperature is below 65°C / 18°F, so the unit may take extended heating time.
	Extension Cord Used	Using an extension cord may reduce the power supply to the unit. Plug the appliance directly into power source or ensure maximum length extension cord is 7.6 meters / 25 feet, minimum gauge 12/3.
	Smoker Is Too Packed	There is too much food in the cabinet. Place food on the cooking grids, leaving room between each item to allow smoke and moisture to circulate evenly.
	Water Pan Not Properly Located	Check the water pan to ensure it is sitting properly on the support brackets. See Assembly Instructions for further instruction.
	Door Not Closed	Close door and adjust the door latches so the door is aligned properly and seals completely around edges. Call for Customer Care for replacement parts if the door seal is damaged.
Control knob does not change the temperature	Temperature sensor is dirty	Check status of temperature sensor inside the smoker. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
	Bad connection at the element	Remove the electrical back cover from the back of the smoker. Unplug the connector of the electrical wire and reconnect to the connection port. If no improvement, call for Customer Care for replacement parts.
Door Not Closing Properly	Poor Door Alignment	Adjust door hinges to ensure that door is mounted correctly. See Assembly Instructions .
	Damaged Door Seal	Door needs to be replaced. Contact Customer Care for a replacement parts.
No smoke being produced	Lack of Fuel, Poor Fuel Quality	Check wood chip box to check that level of wood chips is sufficient, and replenish if low. Should the quality of wood chips be poor, or if the size of the fuel is too big, this may cause too long of a time to begin smoking. Remove poor fuel and follow Care and Maintenance instructions.
	Element Times Out	Open the air damper vents fully. Set the Control Knob to a higher temperature to turn on the electric element for longer.
	Damaged Wood Chip Tray	Wood chip tray needs to be replaced. Contact Customer Care for a replacement parts.

PROPANE GAS GRILL

PROBLEM	CAUSE	SOLUTION
Grill will not light	The ignition wire came off the electrical igniter/valve.	Reconnect the ignition wire to the electrical igniter/valve. Call for Customer Care for assistance.
	The ignition wire is broken	Contact Customer Care for assistance or a replacement part.
	The battery has died	Install a new battery.
	New battery doesn't work	Check the battery polarity. The negative (-) side of the battery goes in first.
	The electrode tip does not produce sparks at the burner	Adjust the electrode. Call for Customer Care for assistance.
	No gas supplied	Check the regulator valve. Check connection for leak.
Excessive flare-up	Grilling fatty meats	Grill fatty meats when the grids are cold, and the knobs are on the "LOW" setting. Move the meats to the warming rack if flare-up continues.
	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Water sprayed on gas flames	Do not spray water on gas flames.
Burner blows out	Gas cylinder is empty	Refill the gas cylinder or replace with a new gas cylinder.
	Burner is not aligned with the control valve	Install the burner correctly. Call for Customer Care for assistance.
	Gas supply is not sufficient	Check the gas supply hose and make sure there are no leaks and no knots. Perform a leak test to ensure the seal is good.
Low heat when on "HIGH"	Ports are blocked	Clear ports of any obstructions.
	Gas cylinder is empty	Refill the gas cylinder or replace with a new gas cylinder.
"Paint" appears to be peeling inside lid or hood.	Grease build up on the inside surfaces	This is not a defect. The peeling is caused by hardened grease, which dries into paint-like shards that will flake off. Regular cleaning will prevent this. Follow Care and Maintenance instructions.

CHARCOAL UNIT

PROBLEM	CAUSE	SOLUTION
Low heat / low flame	Improper preheating	After lighting, preheat the charcoal grill with the lid closed for 20-25 minutes.
	Not enough airflow	Open air dampers more to promote airflow through the cooking chamber, increasing the flame size. Check and clean vents or exhaust openings. Follow Care and Maintenance instructions if dirty.
	Lack of fuel, poor fuel quality	Check charcoal tray to check that level of charcoal is sufficient, and replenish if low. Should the quality of charcoal be poor this may take longer to catch fire. Remove fuel and follow Care and Maintenance instructions.
	Improper charcoal tray height	Raise the charcoal tray to a higher, or the highest, position.
Excessive flare-ups / uneven heat	Improper preheating	After lighting, preheat the charcoal grill with the lid closed for 20-25 minutes.
	Excessive grease and ash build up in the charcoal ash tray	Clean ash/drip pan regularly. Do not line pan with aluminum foil. Follow Care and Maintenance instructions if dirty.
	Improper charcoal tray height	Raise the charcoal tray to a lower, or the lowest, position.
"Paint" appears to be peeling inside lid or hood.	Grease build up on the inside surfaces	This is not a defect. The peeling is caused by hardened grease, which dries into paint-like shards that will flake off. Regular cleaning will prevent this. Follow Care and Maintenance instructions.

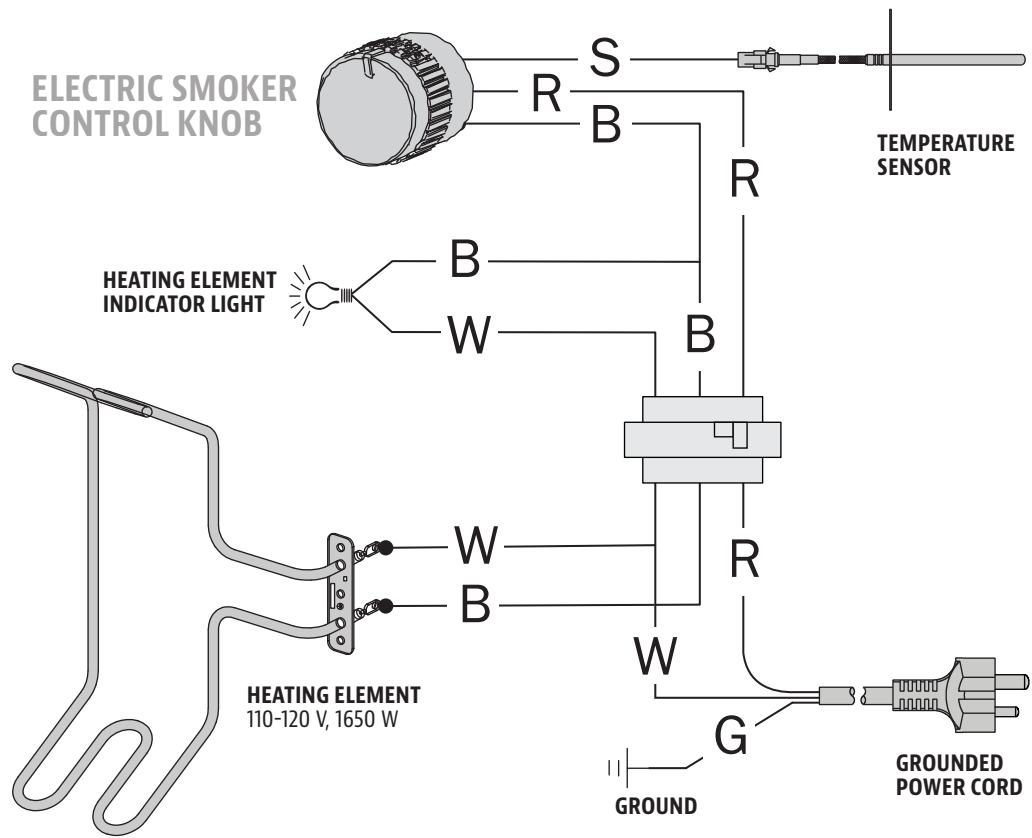
ELECTRICAL WIRE DIAGRAM

Consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

PB – ELECTRIC REQUIREMENTS
110-120 V, 60 Hz, 1650 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.

ENGLISH



INDEX

W : WHITE
 B : BLUE
 R : RED
 G : GREEN
 S : SILVER

REPLACEMENT PARTS

PACKAGED PARTS

Part	Description	Qty
1	Thermometer	2
2	Smoke Stack Lid	1
3	Smoke Stack	1
4	Lid Handles	2
5	Warming Racks	2
6	Heat Tents	3
7	Heat Tents Supports	3
8	Side Shelf Supports	2
9	Left Side Shelf Panel	1
10	Left Side Shelf	1
11	Tool Hooks	6
12	Back-Left Support Leg	1
13	Front-Left Support Leg	1
14	LP Gas Cylinder Wire Retainer	1
15	*Lower Cabinet Assembly	1
16	Caster Wheel	2
17	Smoker Grease Cup Supports	2
18	Smoker Grease Cup	1
19	Wood Chip Box Assembly	1
20	Locking Caster	2
21	Smoker Cabinet	1
22	Smoker Cooking Grid A	2
23	Smoker Cooking Grid B	1
24	Water Pan	1
25	Smoker Door Hinges	2
26	Smoker Door	1
27	Smoker Door Handle	1
28	Cooking Grids	4
29	*Lower Control Panel	1
30	Grease Shields	2
31	Cooking Grid Front Supports	2
32	Cooking Grid Back Supports	2

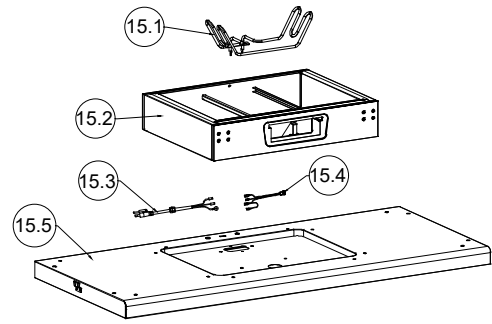
Part	Description	Qty
33	Right Side Shelf Panel	1
34	Right Side Shelf	1
35	*Grill Chambers Assembly	1
36	Charcoal Tray	1
37	Charcoal Tray Lifting System	1
38	Back Grease Shield	1
39	Gas Control Knobs	3
40	Smoker Control Knob	1
41	Charcoal Tray Air Damper Handle	1
42	Charcoal Tray Lift Handle	1
43	Tray Foil Liner	2
44	Tray Guide	4
45	Grease Tray	1
46	Ash Cleanout Tray	1
47	Electric Wires Back Cover	1
48	Back-Right Support Leg	1
49	Front-Right Support Leg	1
50	Electric Wires Lower Cover	1
51	Electric Wires Upper Cover	1
52	Smoker Cabinet Knob	1
A	M6x15 mm Combination Screw	16
B	M6x15 mm Screw	57
C	M5x12 mm Screw	11
D	M4x10 mm Screw	28
E	M6x35 mm Screw	8
F	M4x8 mm Screw	16
G	M6 Nut	4
H	R Clip	3
I	Hinges Pin	2
J	AA Battery	1
-	Wheel Wrench	1

* Extensive breakdown of this part is on following pages.

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

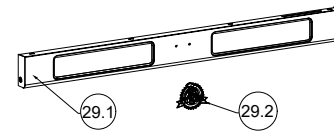
LOWER CABINET ASSEMBLY

Part	Description	Qty
15.1	Heating Element	1
15.2	Lower Cabinet	1
15.3	Power Cord	1
15.4	Female Connector	1
15.5	Bottom Table	1



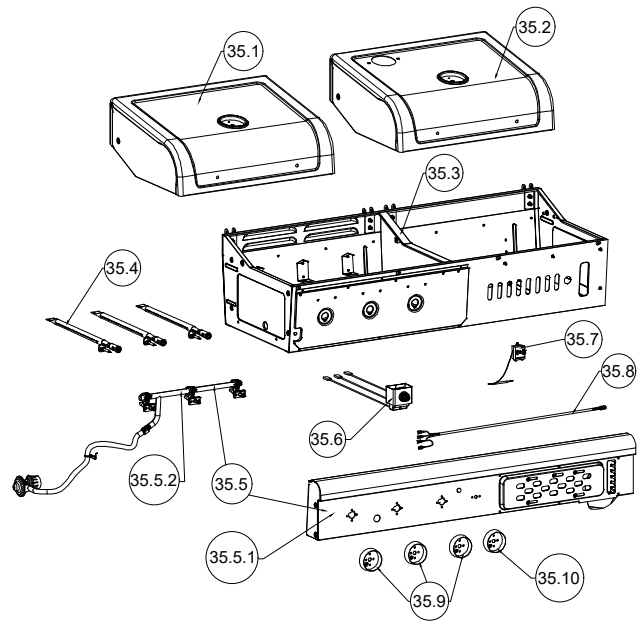
LOWER CONTROL PANEL

Part	Description	Qty
29.1	Lower Control Panel	1
29.2	Logo Plate	1



GRILL CHAMBERS ASSEMBLY

Part	Description	Qty
35.1	Gas Lid	1
35.2	Charcoal Lid	1
35.3	Main Chamber Assembly	1
35.4	Burner Assembly	3
35.5	Control Panel and HVR Assembly	1
35.5.1	Control Panel Assembly	1
35.5.2	HVR Assembly	1
35.6	Igniter with Electric Wires Assembly	1
35.7	Electric Analog Controller	1
35.8	Electric Wires	1
35.9	Gas Control Knob Bezel	3
35.10	Electric Control Knob Bezel	1



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

WARRANTY

CONDITIONS

All combination grills by Pit Boss®, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired. Dansons carries a five (5) year warranty against defects and workmanship on all parts, two (2) years on gas components, and five (5) years on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty from date of purchase. During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivate liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that retard rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidization, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use. This warranty is based on normal domestic use and service of the grill and neither limited warranty coverage's apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss® grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will 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.

USA: (480) 923-9630 | Canada (Toll Free): 1-877-942-2246

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 unit. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER

⚠️ WARNING: THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING WOOD DUST AND FORMALDEHYDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER. COMBUSTION OF THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV

⚠️ AVERTISSEMENT : CE PRODUIT PEUT VOUS EXPOSER À DES PRODUITS CHIMIQUES INCLUANT LA POUSSIÈRE DE BOIS ET LE FORMALDÉHYDE, CONNUE PAR L'ÉTAT DE CALIFORNIE POUR CAUSER LE CANCER. LA COMBUSTION DE CE PRODUIT PEUT VOUS EXPOSER À DES PRODUITS CHIMIQUES INCLUANT LE MONOXYDE DE CARBONE, CONNU PAR L'ÉTAT DE LA CALIFORNIE COMME CAUSANT DES ANOMALIES CONGÉNITALES OU AUTRES EFFETS NOCIFS SUR LA REPRODUCTION. POUR ACCÉDER À D'AUTRES INFORMATIONS, RENDEZ-VOUS À WWW.P65WARNINGS.CA.GOV

⚠️ ADVERTENCIA: ESTE PRODUCTO PUEDE EXPONERLO A PRODUCTOS QUÍMICOS INCLUYENDO POLVO DE MADERA Y EL FORMALDEHÍDO, QUE EL ESTADO DE CALIFORNIA SABE QUE PROVOCAN CÁNCER. LA COMBUSTIÓN DEL ESTE PRODUCTO PUEDE EXPONERLO A PRODUCTOS QUÍMICOS INCLUYENDO AL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA SABE QUE CAUSA DEFECTOS CONGÉNITOS Y OTROS DAÑOS REPRODUCTIVOS. PARA OBTENER MÁS INFORMACIÓN, VISITE WWW.P65WARNINGS.CA.GOV

IMPORTANT

DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Dansons directly.

USA: (480) 923-9630

CANADA (TOLL FREE): 1-877-942-2246

IMPORTANT

NE RETOURNEZ PAS LE PRODUIT AU MAGASIN

Pour toute questions, commentaires ou demandes de renseignements, veuillez communiquer avec Dansons directement.

ÉTATS-UNIS : (480) 923-9630

CANADA (SANS FRAIS) : 1-877-942-2246

¡IMPORTANTE!

NO DEVUELVA EL PRODUCTO A LA TIENDA

Para el preguntas, comentarios o consultas, por favor contactar Dansons directamente.

EE.UU : (480) 923-9630

CANADA (GRATUITA) : 1-877-942-2246

PITBOSS-GRILLS.COM

MADE IN CHINA | FABRIQUÉ EN CHINE | HECHO EN CHINA



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