



PIT BOSS®

NAVIGATOR

10613
10614
10615
10616



PB550G

PB700G

PB850G

PB1150G

220-240V



IMPORTANT, READ
CAREFULLY, RETAIN FOR
FUTURE REFERENCE. MAN-
UAL 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, LEER DETENI-
DAMENTE, CONSERVAR
PARA REFERENCIA FUTURA.
LEA EL MANUAL ANTES DEL
USO!

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

IMPORTANTE: LEGGERE
ATTENTAMENTE E CONSER-
VARE PER RIFERIMENTO
FUTURO. LEGGERE IL MAN-
UALE PRIMA DELL'USO.

BELANGRIJK: LEES DEZE HANDLEID-
ING ZORGVULDIG DOOR EN BEWAAR
HAAR VOOR TOEKOMSTIG GEBRUIK.
LEES DE HANDLEIDING VOOR
GEBRUIK!

SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

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

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

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.
3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or chimney. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. **If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper.** When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

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

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.
5. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Care or an authorized dealer.

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

6. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use.

7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

DISPOSAL OF ASHES

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

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives.

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

At the time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information, can be found at www.pelletheat.org or the **Pellet Fuel Institute**.

Contact your local dealer on the quality of pellets in your area, and for information on brand quality. As there is no control over the quality of pellets used, moisture affected pellets, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

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

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: 2024 + A14: 2024 + A2: 2024, EN62233: 2008, EN 55014-1:2017, EN 61000-3-2:2014, EN 61000-3-3:2013, EN 55014-2:2015.



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OPERATING INSTRUCTIONS

EN

ENGLISH

With today's lifestyle of striving to eat healthy and nutritious foods, one factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fat in your diet is to use a low fat method of cooking, such as grilling. As a pellet grill uses natural wood pellets, the savory wood flavor is cooked into the meats, reducing the need for high sugar content sauces. Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or MEDIUM temperature settings.

GRILL ENVIRONMENT

1. WHERE TO SET-UP THE GRILL

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals.

All Pit Boss® units should keep a minimum clearance of 914mm (36 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

2. COLD WEATHER COOKING

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues.

Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. HOT WEATHER COOKING

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

Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

GRILL TEMPERATURE RANGES

Temperature readouts on the control board may not exactly match the thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food being cooked.

- *HIGH TEMPERATURE (205-260°C / 401-500°F)*

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler (slide plate) for indirect or direct flame cooking. With the **flame broiler open**, direct flame is used to create those “blue” steaks, as well as flame-kissed vegetables, garlic toast or s’mores! When the **flame broiler is closed**, the air circulates around the barrel, resulting in convection heat. High temperature is also used to preheat your grill, burn-off the cooking grids, and to achieve high heat in extreme cold weather conditions.

- *MEDIUM TEMPERATURE (126-204°C / 258-400°F)*

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

- *LOW TEMPERATURE (82-125°C / 180-257°F)*

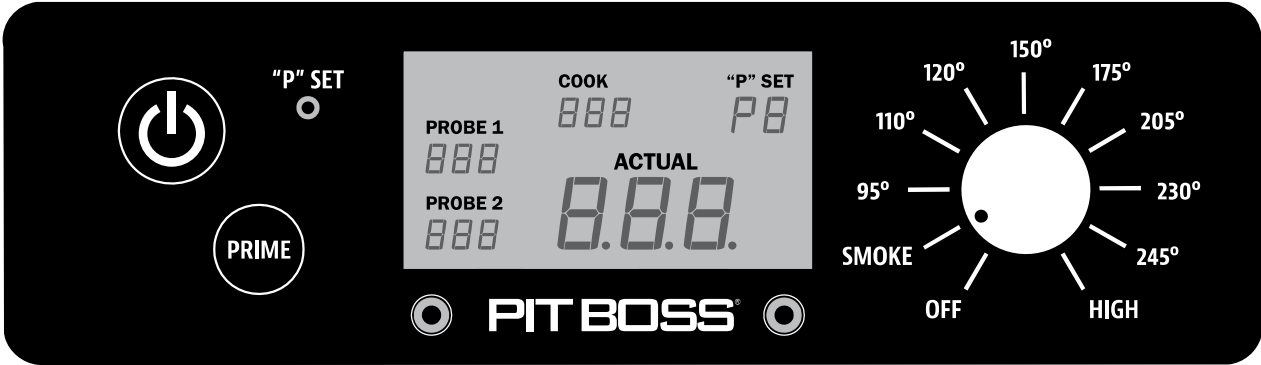
This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Highly recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday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

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

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

The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cook, allowing the food to keep warm until ready to serve. Practice makes perfect!

UNDERSTANDING THE CONTROL BOARD



CONTROL	DESCRIPTION
	Press the Power Button to power on the unit. The button will glow blue if connected to a power source. Press the button again to turn the unit off.
	The Temperature Control Dial allows you to set your desired smoking temperature. Once connected to a power source and the Power Button is pressed, turn the dial and select from any of the ten preset temperatures, between 82-260°C / 180-500°F. When the dial is turned to a temperature preset, the Digital LCD Screen with light up, displaying that it is ready to operate. When the dial is turned to off, the Digital LCD Screen will remain off.
	The "P" Set Button is used to select one of the eight fine tunings when the Temperature Control Dial is set to the Smoke Setting . Press the button to change the "P" setting to accommodate to your cooking style and cooking environment, as preferred. With a short push of the button, the setting increases from P0 to P7, then repeats. Adjustments are only possible in the Smoke Setting. Factory default setting is "P4". If the "P" setting is adjusted, your preference will be locked-in (saved) until further adjustment is made. The "P" Set Button is also used as a Temperature Switch Control to change the temperature readout on the LCD Screen. Press <u>and hold</u> the button for two seconds to switch to Celsius (°C) or to Fahrenheit (°F), as preferred. Default is set to Celsius.
	The LCD Screen is used as the information center for your unit. The LCD screen will display your Desired Cook Temperature, Actual Cook Temperature, and Meat Probe Temperatures (if connected). If only one Meat Probe is connected, only one reading will be displayed.
	Press and hold the Prime Button to activate an extra feed of pellets to the Burn Pot. This can be used to add more fuel to the fire before opening the barrel lid, resulting in a quick heat recovery time. It can also be used while smoking, to increase the intensity of clean smoke flavor. Requested from competition cooks.
	The Smoke Setting on the Temperature Control Dial is the start-up mode for the unit. The grill operates at the lowest temperature, without the fire going out.
	The plug-in connection port(s) on the front of the Control Board are for a Meat Probe(s) . When a meat probe is connected, the temperature is displayed on the LCD Screen. When not in use, disconnect the meat probe from the connection port. <i>Compatible with Pit Boss® branded meat probes only. Additional meat probe(s) sold separately.</i> 

UNDERSTANDING THE PROBES

• GRILL PROBE

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

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

• MEAT PROBE

The meat probe measures the internal temperature of your meat in the grill, similar to your indoor oven. Plug-in the meat probe adapter to the meat probe connection port on the Control Board and insert the stainless steel meat probe into the thickest portion of your meat and the temperature will be displayed on the control board. **To ensure the meat probe is connected properly to the connection port, feel and hear it snap into place.**

NOTE: When placing the meat probe into your meat, ensure the meat probe and meat probe wires avoid direct contact with flame or excess heat. This can result in damage to your meat probe. Run the excess wire out the hole located on the left side of the main grill or the top of the main grill (near the grill lid hinge). When not in use, disconnect from the meat probe connection port and place aside to keep protected and clean.

UNDERSTANDING THE "P" SETTING

When the recessed "P" SET button is pushed, the "P" setting displayed on the LCD screen will change to the next value (upward). Once P7 is reached, it will restart at P0. There are eight "P" settings, ranging from P0 to P7. The recessed "P" SET button can be pushed using a thin-tipped object.

IMPORTANT: Do not push the "P" SET button too hard, as this may cause damage. Only a light push is needed.

• USING THE "P" SETTING IN SMOKE MODE

Anytime the temperature dial is set to SMOKE, such as the start-up cycle, the auger will run on more of a manual mode of cooking versus using one of the preset dial temperatures. First, the auger will continuously turn and feed pellets for four minutes. After four minutes, the auger begins to run a feed cycle based on the "P" setting selected on the Digital Control Board. The default setting is P4.

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

** Factory default setting*

HOPPER PRIMING PROCEDURE

These instructions should be followed the first time the grill is ignited, and each time the grill runs out of pellets in the hopper. The auger must be primed to allow pellets to travel through the length of the auger, and fill the Burn Pot. **If not primed, the igniter will timeout before the pellets are ignited, and no fire will start.** Follow these steps to prime the hopper:

- Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system at the bottom.
- Remove all cooking components from the interior of the grill. Locate the Burn Pot in the bottom of the main barrel.
- Plug the power cord into a power source. Press the **Power Button** to turn the unit on, and turn the **Temperature Control Dial** to the SMOKE position. Check the following items:
 - That you can hear the auger turning. Place your hand above the Burn Pot and feel for air movement. Do not place your hand or fingers inside the Burn Pot. This can cause injury.
 - After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer in the Burn Pot. The igniter tip does not glow red, but gets extremely hot and will burn. Do not touch the igniter.
- Once verified that all electric components are working correctly, press the **Power Button** to turn the unit off.
- Fill the hopper with all natural barbecue wood pellets.
- Press the **Power Button** to turn the unit on. Keep the **Temperature Control Dial** in the SMOKE position. Press and hold

the **Prime Button** until you see pellets on the inside of the grill from the auger tube. Once pellets begin to drop into the Burn Pot, release the **Prime Button**.

7. Press the **Power Button** to turn the unit off.
8. Re-install the cooking components into the main barrel. The grill is now ready to use.

FIRST USE – GRILL BURN-OFF

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

AUTOMATIC START-UP PROCEDURE

1. Plug the power cord into a grounded power source. Open the main barrel lid. Check the Burn Pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets.
2. Ensure the **Temperature Control Dial** is in the SMOKE position. Press the **Power Button** to turn the unit on. This will activate the start-up cycle. The auger feed system will begin to turn, the igniter will begin to glow and the fan will supply air to the Burn Pot. The grill will begin to produce smoke while the start-up cycle is taking place. The barrel lid must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature!

IGNITER FAILURE PROCEDURE

If for any reason your electric igniter fails or your grill's flame dies out during a cook, check the following steps, or start your grill using the manual method.

1. Ensure the **Temperature Control Dial** is in the SMOKE position. Open the barrel lid. Remove the cooking components from inside. Remove all unburnt pellets and ash from the Burn Pot. Avoid touching the igniter to avoid injury, as it may be extremely hot.
2. Once all cooking components are removed and cleaned, press the **Power Button** to turn the unit on. Check the following:
 - Visually confirm that the igniter is working by placing your hand above the Burn Pot and feeling for heat.
 - Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the Burn Pot.
 - Visually confirm that the auger is dropping pellets into the Burn Pot.
 - Confirm that the combustion fan is working by listening for a torchy roar.
3. If any of the above points are not working, follow **Troubleshooting** instructions.

MANUAL START-UP PROCEDURE

1. Ensure the **Temperature Control Dial** is in the **SMOKE** position. Plug the power cord into a grounded power source.
2. Check Burn Pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill hopper with dry, all natural hardwood barbecue pellets.
3. Open the barrel lid. Remove the cooking components to expose the Burn Pot. Place a generous handful of pellets into the Burn Pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as one composed of sawdust and wax, or wood shavings, is also appropriate. Add another small amount of pellets in the Burn Pot.

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

4. Light the contents of the Burn Pot using a long match or long-nosed lighter. Allow the starter to burn for 3 to 5 minutes. Do not attempt to add more starter into the Burn Pot. This can cause injury.
5. Quickly and carefully replace the cooking components to the inside of the main barrel. Continue start-up at step two of **Automatic Start-Up Procedure**.

SHUTTING OFF YOUR GRILL

When finished cooking, with the main barrel lid remaining closed, press the **Power Button** to turn the unit off and turn the **Temperature Control Dial** to OFF. The grill will begin its automatic cool-down cycle. The auger system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is complete.

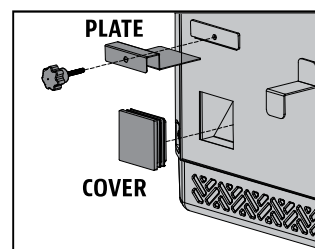
CARE AND MAINTENANCE

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. HOPPER ASSEMBLY

- The hopper includes a clean-out feature to allow for ease of cleaning and change out of pellet fuel flavors. To empty, locate the plate and the cover of the drop chute on the back side of the hopper. Place a clean, empty pail under the drop chute cover, then remove the cover piece. Unscrew the plate, slide outwards, and pellets will empty.

NOTE: Use a long handled brush or shop-vac to remove excess pellets, sawdust, and debris for a complete clean-out through the hopper screen.



- Running all pellets out of your auger system is recommended if your grill will be unused for an extended period of time. This can be done by simply running your grill, on an empty hopper, until all pellets have emptied from the auger tube.
- Check and clean off any debris from the fan air intake vent, found on the bottom of the hopper. Once the hopper access panel is removed (see **Electric Wire Diagram** for diagram), carefully wipe off any grease build-up directly on the fan blades. This ensures airflow is sufficient to the feed system.

2. PROBES

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

3. INSIDE SURFACES

- It is recommended to clean your Burn Pot 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 a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease bucket often, and clean out as necessary. Keep in mind the type of cooking you do.

IMPORTANT: Due to high heat, do not cover the flame broiler or probes with aluminum foil.

4. 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
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Brass Wire Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Front Shelf	After Each Grill Session	Scrub Pad & Soapy Water
Grease Bucket	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Grill Probe	Every 2-3 Grill 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 grill:

1. *FOOD SAFETY*

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

2. *COOKING PREPARATION*

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

3. *GRILLING TIPS AND TECHNIQUES*

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

Accessories are available for purchase separately. Contact your local authorized Pit Boss® dealer or visit www.pitboss-grills.com.

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	Temperature Control Dial is still off.	Press the Power Button, and ensure the button glows blue to show there is a power connection. Turn the Temperature Control Dial to a temperature setting.
	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see Electric Wire Diagram for diagram), press in plastic tabs holding the control board in place and carefully pull controller inside the hopper to release controller. Check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The GFCI outlet has been tripped.	Remove hopper access panel (see Electric Wire Diagram for diagram), and ensure all wire connections are firmly connected and dry. Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Fire in Burn 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 igniter will timeout before the pellets reach the Burn Pot. Follow Hopper Priming Procedure .
	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the Burn Pot. If not operating properly, call Customer Care for assistance or a replacement part.
	Igniter Failure	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the Burn Pot and feeling for heat. Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the Burn Pot. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Care for assistance or a replacement part.
Flashing Dots On LCD Screen	The Igniter Is On	This is not an error that effects the grill. Used to show that the unit has power and is in Start-Up mode (igniter is on). The igniter will turn off after five minutes. Once the flashing dots disappear, the grill will begin to adjust to the desired temperature selected.
Flashing Temperature On LCD Screen	Grill Temperature Is Below 65°C /150°F	This is not an error that effects the unit; however, it is used to show that there is some risk that the fire could go out. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check grill Grill Probe and follow Care and Maintenance instructions if dirty. Check Burn Pot for ash build-up or obstructions, and 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 (rotation), and ensure there is no blockage in the auger tube.

"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease Fire Or Excess Fuel.	Press the Power Button to turn the unit off, and allow grill to cool. Follow 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.
"Err" Error Code	Grill Probe wire not making connection.	Remove hopper access panel (see Electric Wire Diagram for diagram), and check for any damage to the Grill Probe wires. Ensure Grill Probe molex connectors are firmly connected, and connected correctly, to the Control Board.
"noP" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Control Board, and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If still failed, call Customer Care for replacement part.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Care for replacement part.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Grill Temperature on SMOKE is too high	"P" Setting is too LOW	Push the "P" SET button, and increase the "P" setting.
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Burn Pot	Check Burn 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.
	Burn Pot Is Blocked	Clear Burn 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.

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.

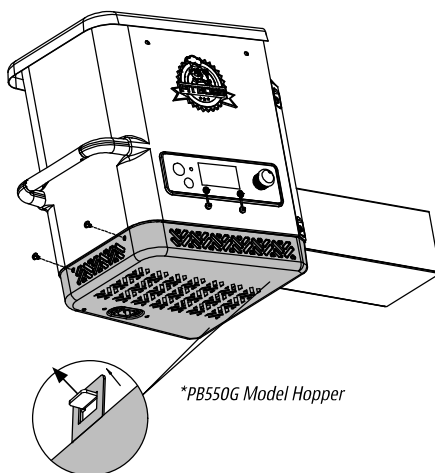
PB – ELECTRIC REQUIREMENTS

220-240 V, 50 Hz, 250 W, GROUNDED PLUG

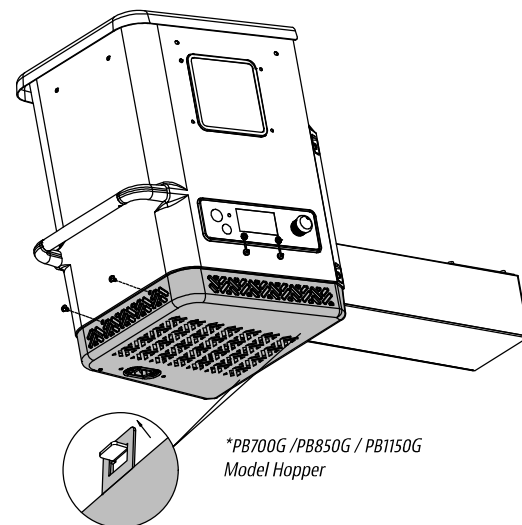
NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of ± 5 -10 percent.

LOCATE AND REMOVE
THE TWO SCREWS
OF ACCESS PANEL ON
THE SIDE OF HOPPER.

RELEASE BOTTOM
HOPPER PANEL DOWN
AND SLIDE BACK TO
UNSEAT FROM TAB.



*PB550G Model Hopper

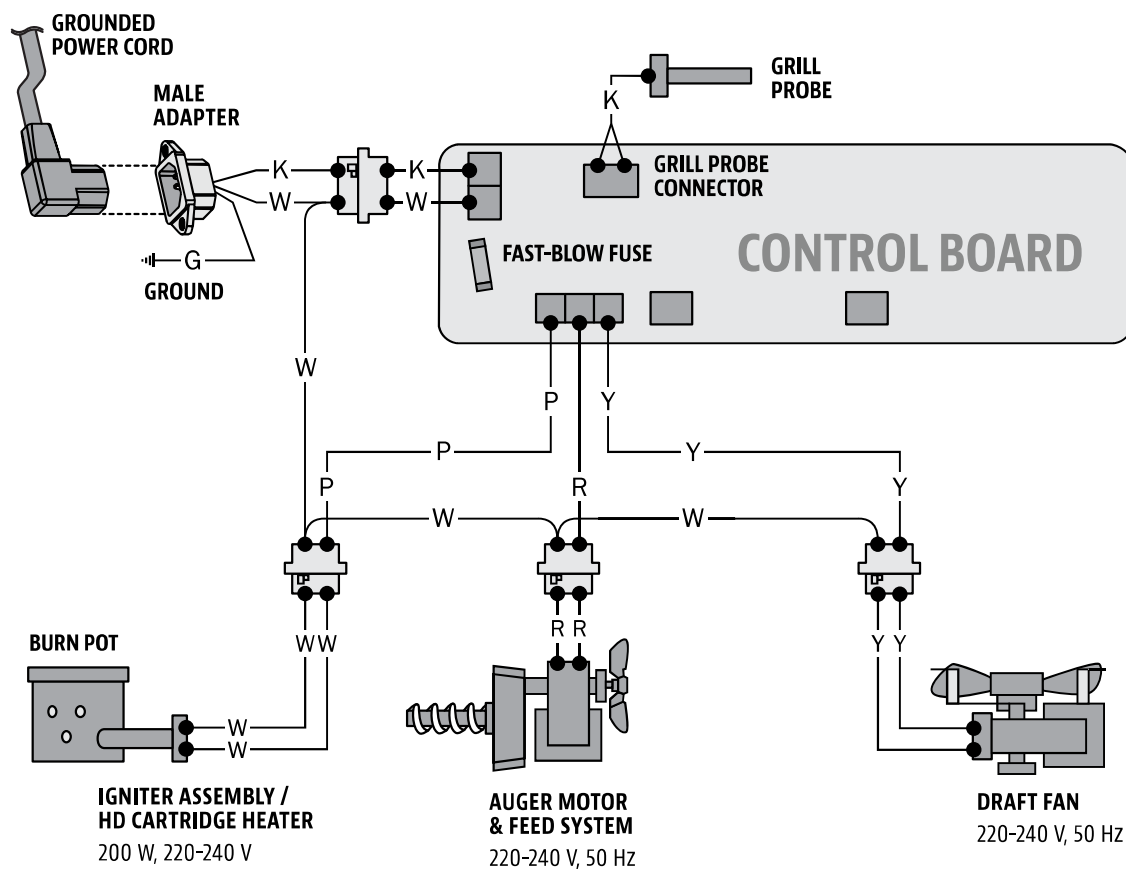


*PB700G / PB850G / PB1150G
Model Hopper

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

INDEX

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



PB550G GRILL REPLACEMENT PARTS

Part#	Description
1-A	Lid Stopper (x1)
2-A	Lid Handle (x1)
3-A	Lid Handle Bezel (x2)
4-A	Main Barrel (x1)
5-A	Hopper Assembly (x1)
6-A	Flame Broiler Adjusting Bar (x1)
7-A	Flame Broiler Adjusting Bar Handle (x1)
8-A	Flame Broiler Slider (x1)
9-A	Flame Broiler Main Plate (x1)
10-A	Left Front Leg (x1)
11-A	Left Back Leg (x1)
12-A	Right Front Leg (x1)
13-A	Right Back Leg (x1)
14-A	Left Front Leg Trim Piece (x1)
15-A	Left Back Leg Trim Piece (x1)
16-A	Wheel (x2)
17-A	Right Bottom Support Plate (x1)
18-A	Left Bottom Support Plate (x1)
19-A	Short Support Plate (x2)

Part#	Description
20-A	Front / Back Long Support Plate (x2)
21-A	Front Shelf (x1)
22-A	Front Shelf Bracket Right (x1)
23-A	Front Shelf Bracket Left (x1)
24-A	Grease Bucket (x1)
25-A	Right Side Table (x1)
26-A	Cooking Grid (x2)
27-A	Warming Rack (x1)
28-A	Meat Probe (x1)
29-A	Power Cord Clip (x1)
30-A	Power Cord - F Plug (x1)
31-A	Power Cord - G Plug (x1)
A	Screw (x18)
B	Washer (x18)
C	Locking Washer (x18)
D	Screw (x30)
E	Wheel Axle Pin (x2)
F	Wheel Cotter Pin (x2)
G	Wheel Washer (x2)

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

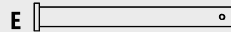
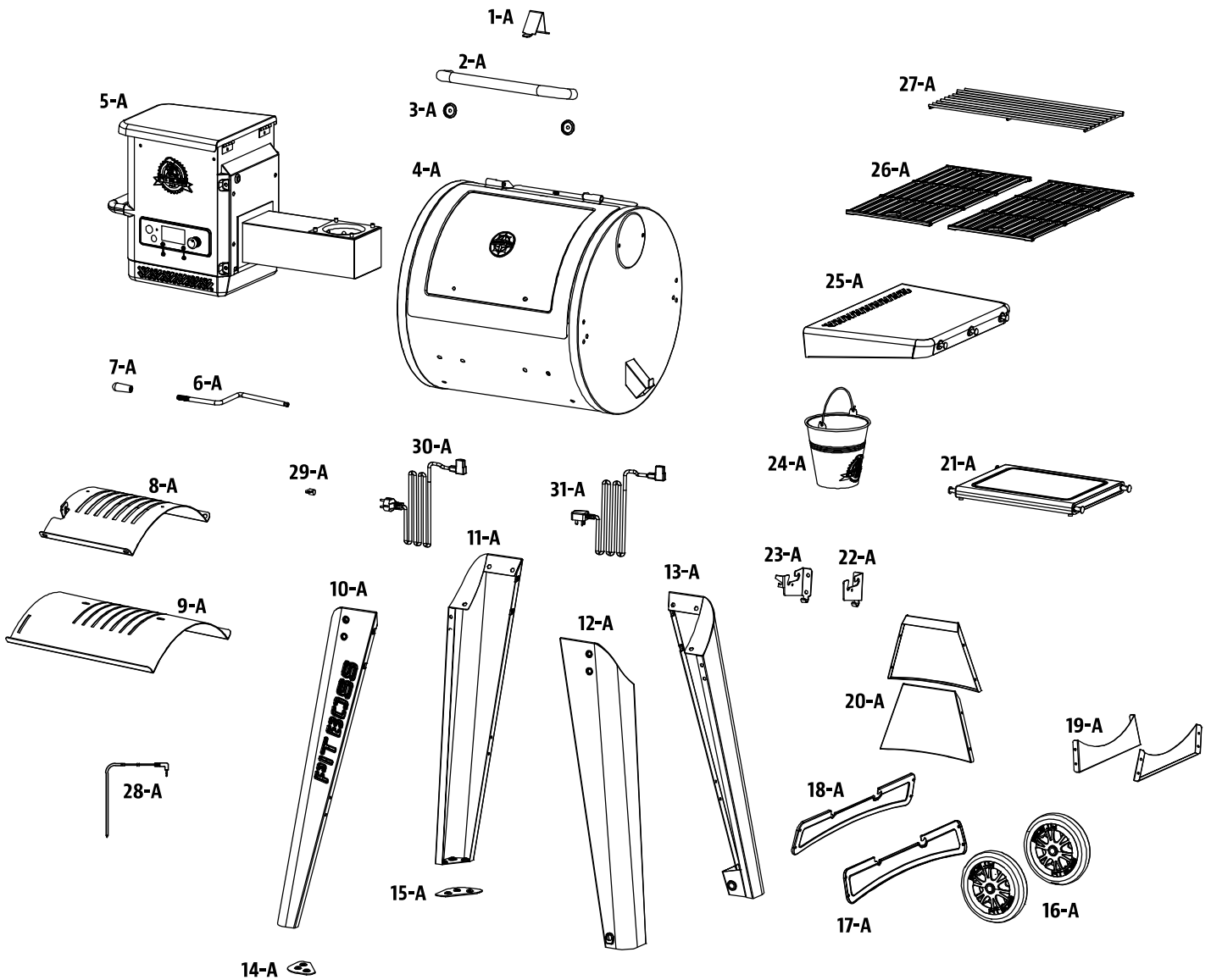
Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PB PB550G	1,227mm x 1,195mm x 868mm / 48.3" x 47" x 34.17"	55.7 kg / 122.8 lb	Main - 2580.6 cm ² / 400 sq. in. Upper Rack - 920 cm ² / 142.6 sq. in. TOTAL - 3500.6 cm² / 542.6 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter

PB550G GRILL REPLACEMENT PARTS

EN

ENGLISH



PB700G GRILL REPLACEMENT PARTS

Part#	Description
1-A	Lid Stopper (x1)
2-A	Lid Handle (x1)
3-A	Lid Handle Bezel (x2)
4-A	Main Barrel (x1)
5-A	Hopper Assembly (x1)
6-A	Flame Broiler Adjusting Bar (x1)
7-A	Flame Broiler Adjusting Bar Handle (x1)
8-A	Flame Broiler Slider (x1)
9-A	Flame Broiler Main Plate (x1)
10-A	Left Front Leg (x1)
11-A	Left Back Leg (x1)
12-A	Right Front Leg (x1)
13-A	Right Back Leg (x1)
14-A	Left Front Leg Trim Piece (x1)
15-A	Left Back Leg Trim Piece (x1)
16-A	Wheel (x2)
17-A	Right Bottom Support Plate (x1)
18-A	Left Bottom Support Plate (x1)
19-A	Short Support Plate (x2)
20-A	Front Long Support Plate (x1)

Part#	Description
21-A	Back Long Support Plate (x1)
22-A	Front Shelf (x1)
23-A	Front Shelf Bracket Right (x1)
24-A	Front Shelf Bracket Left (x1)
25-A	Grease Bucket (x1)
26-A	Right Side Table (x1)
27-A	Cooking Grids (x2)
28-A	Warming Rack (x1)
29-A	Meat Probe (x1)
30-A	Power Cord Clip (x1)
31-A	Power Cord - F Plug (x1)
32-A	Power Cord - G Plug (x1)
A	Screw (x18)
B	Washer (x18)
C	Locking Washer (x18)
D	Screw (x30)
E	Wheel Axle Pin (x2)
F	Wheel Cotter Pin (x2)
G	Wheel Washer (x2)

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

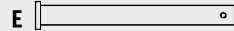
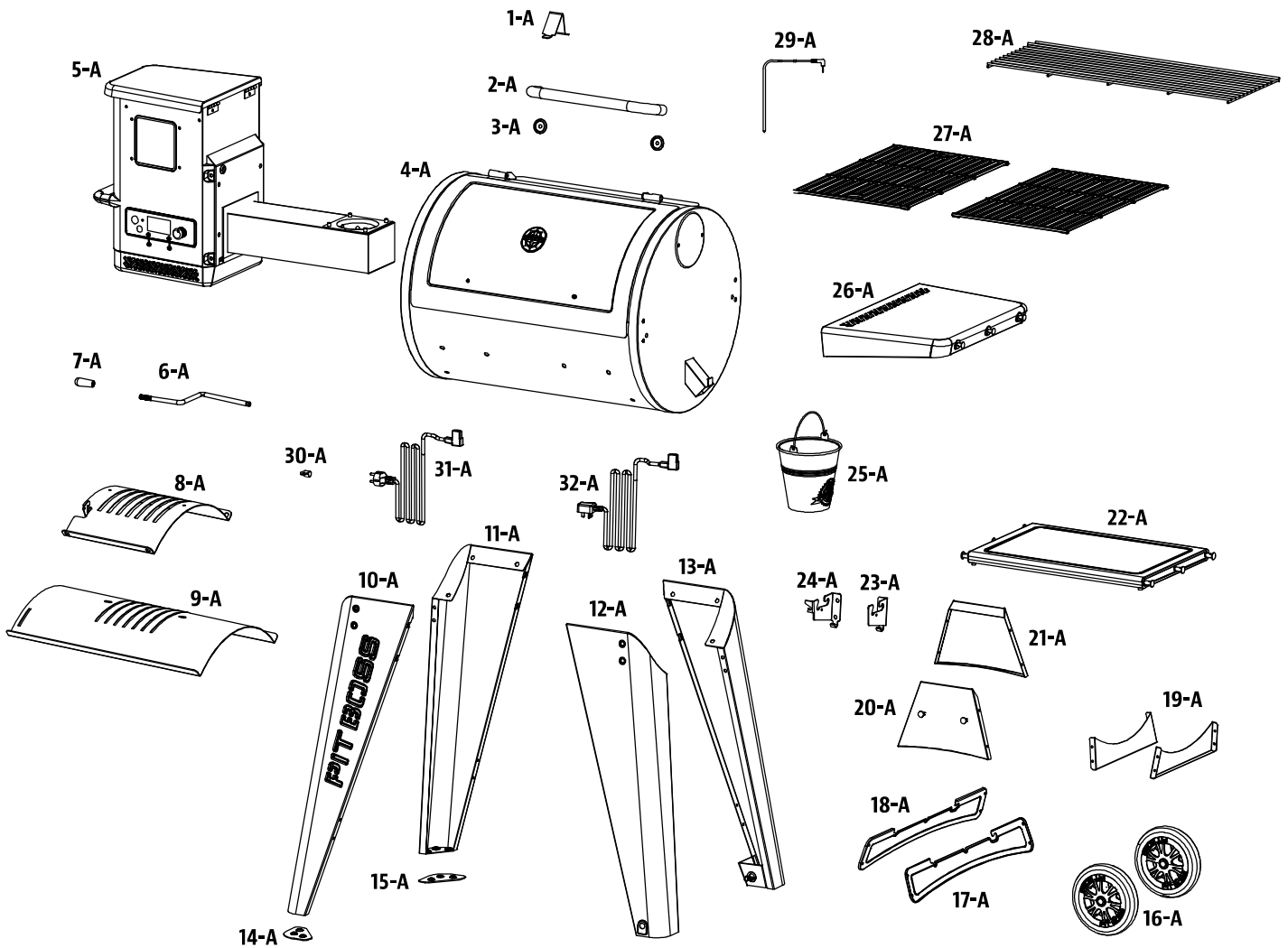
Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PB PB700G	1,388mm x 1,195mm x 940mm / 54.6" x 47" x 37"	66.5 kg / 146.61 lb	Main - 3,109 cm ² / 482 sq. in. Upper Rack - 1,341 cm ² / 208 sq. in. TOTAL - 4,450 cm² / 690 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter

PB700G GRILL REPLACEMENT PARTS

EN

ENGLISH



PB850G GRILL REPLACEMENT PARTS

Part#	Description
1-A	Lid Stopper (x1)
2-A	Lid Handle (x1)
3-A	Lid Handle Bezel (x2)
4-A	Main Barrel (x1)
5-A	Hopper Assembly (x1)
6-A	Flame Broiler Adjusting Bar (x1)
7-A	Flame Broiler Adjusting Bar Handle (x1)
8-A	Flame Broiler Slider (x1)
9-A	Flame Broiler Main Plate (x1)
10-A	Left Front Leg (x1)
11-A	Left Back Leg (x1)
12-A	Right Front Leg (x1)
13-A	Right Back Leg (x1)
14-A	Left Front Leg Trim Piece (x1)
15-A	Left Back Leg Trim Piece (x1)
16-A	Swivel Caster with Brake (x2)
17-A	Wheel (x2)
18-A	Right Bottom Support Plate (x1)
19-A	Left Bottom Support Plate (x1)
20-A	Short Support Plate (x2)
21-A	Front Long Support Plate (x1)

Part#	Description
22-A	Back Long Support Plate (x1)
23-A	Front Shelf (x1)
24-A	Front Shelf Bracket Right (x1)
25-A	Front Shelf Bracket Left (x1)
26-A	Grease Bucket (x1)
27-A	Right Side Table (x1)
28-A	Cooking Grid A (x1)
29-A	Cooking Grid B (x2)
30-A	Warming Rack (x1)
31-A	Meat Probe (x1)
32-A	Power Cord Clip (x1)
33-A	Power Cord - F Plug (x1)
34-A	Power Cord - G Plug (x1)
A	Screw (x18)
B	Washer (x18)
C	Locking Washer (x18)
D	Screw (x30)
E	Screw (x4)
F	Wheel Axle Pin (x2)
G	Wheel Cotter Pin (x2)
H	Wheel Washer (x2)

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

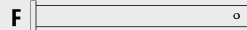
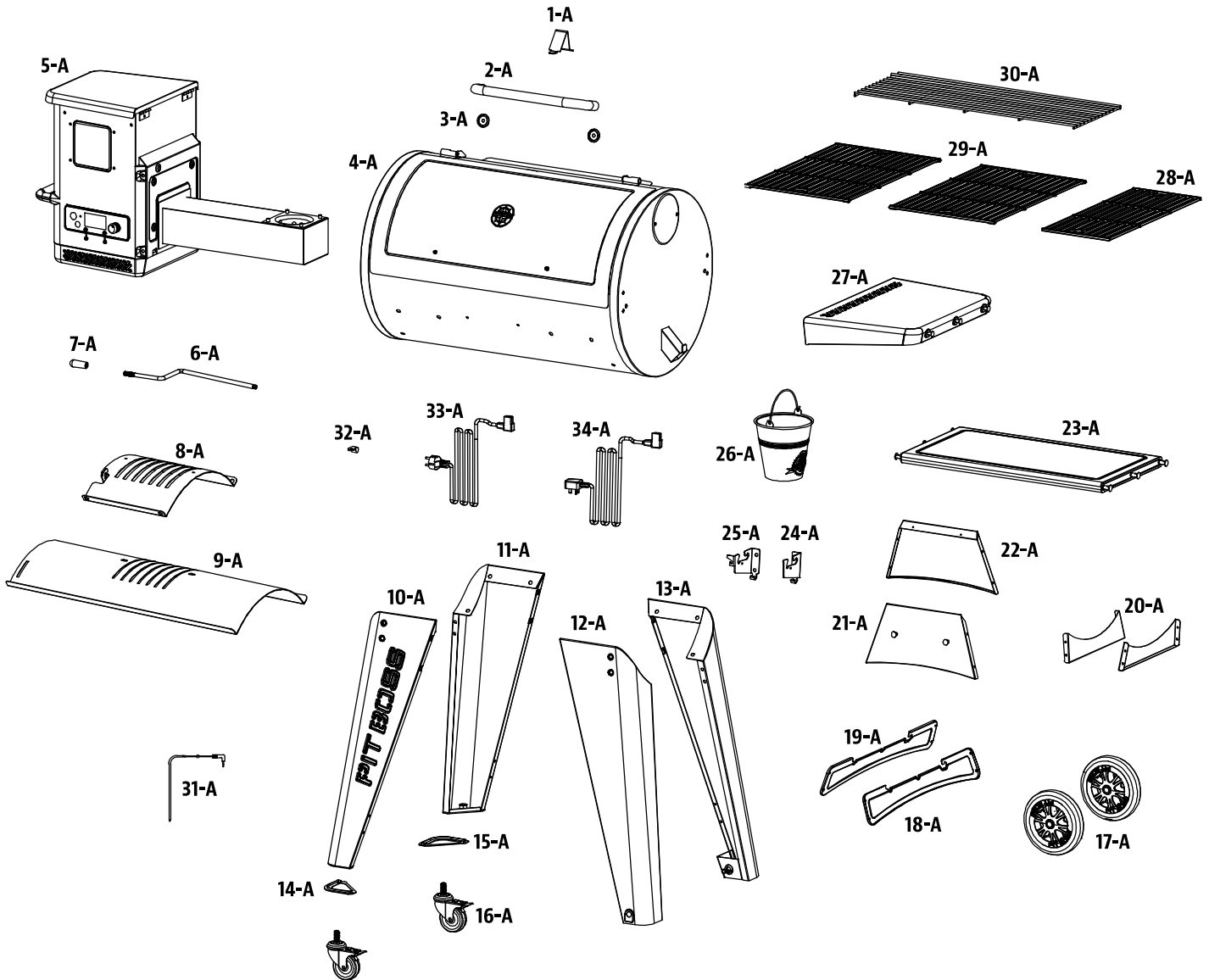
Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PB PB850G	1,472mm x 1,195mm x 940mm / 57.9" x 47" x 37"	74.5kg / 164.24 lb	Main - 3,825.8 cm ² / 593 sq. in. Upper Rack - 1,845.2 cm ² / 286 sq. in. TOTAL - 5,671 cm² / 879 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter

PB850G GRILL REPLACEMENT PARTS

EN

ENGLISH



PB1150G GRILL REPLACEMENT PARTS

Part#	Description
1-A	Lid Stopper (x1)
2-A	Lid Handle (x1)
3-A	Lid Handle Bezel (x2)
4-A	Main Barrel (x1)
5-A	Hopper Assembly (x1)
6-A	Flame Broiler Adjusting Bar (x1)
7-A	Flame Broiler Adjusting Bar Handle (x1)
8-A	Flame Broiler Slider (x1)
9-A	Flame Broiler Main Plate (x1)
10-A	Left Front Leg (x1)
11-A	Left Back Leg (x1)
12-A	Right Front Leg (x1)
13-A	Right Back Leg (x1)
14-A	Left Front Leg Trim Piece (x1)
15-A	Left Back Leg Trim Piece (x1)
16-A	Swivel Caster with Brake (x2)
17-A	Wheel (x2)
18-A	Right Bottom Support Plate (x1)
19-A	Left Bottom Support Plate (x1)
20-A	Short Support Plate (x2)
21-A	Front Long Support Plate (x1)
22-A	Back Long Support Plate (x1)

Part#	Description
23-A	Front Shelf (x1)
24-A	Diffuser Plate (x1)
25-A	Front Shelf Bracket Right (x1)
26-A	Front Shelf Bracket Left (x1)
27-A	Grease Bucket (x1)
28-A	Right Side Table (x1)
29-A	Cooking Grid A (x1)
30-A	Cooking Grid B (x2)
31-A	Warming Rack (x1)
32-A	Meat Probe (x2)
33-A	Power Cord Clip (x1)
34-A	Power Cord - F Plug (x1)
35-A	Power Cord - G Plug (x1)
A	Screw (x18)
B	Washer (x18)
C	Locking Washer (x18)
D	Screw (x30)
E	Screw (x6)
F	Wheel Axle Pin (x2)
G	Wheel Cotter Pin (x2)
H	Wheel Washer (x2)

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

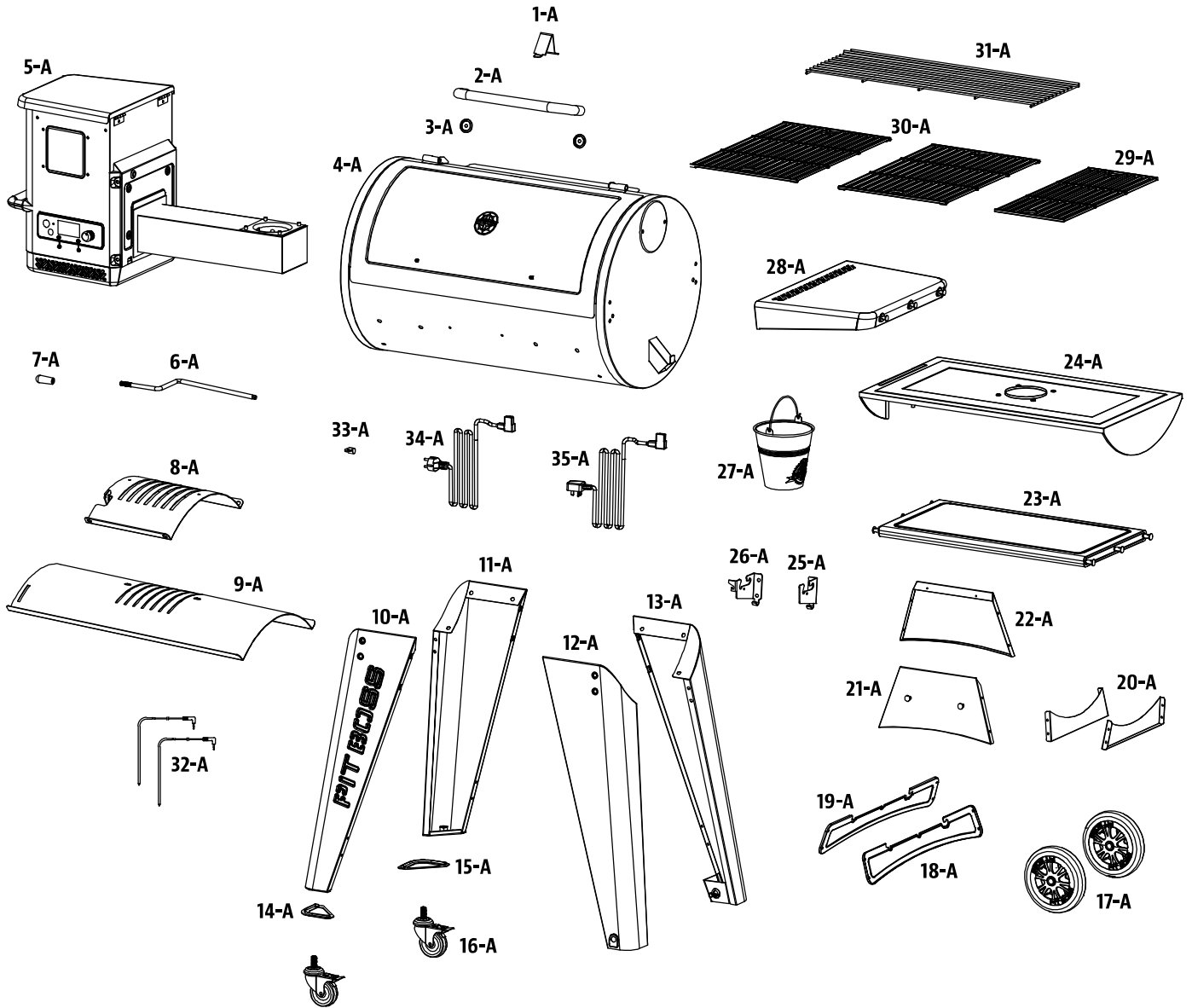
Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PB PB1150G	1,622mm x 1,195mm x 940mm / 63.86" x 47" x 37"	84 kg / 185.19 lb	Main - 4,587.1 cm ² / 711 sq. in. Upper Rack - 2,883.9 cm ² / 447 sq. in. TOTAL - 7,471 cm² / 1,158 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter

PB1150G GRILL REPLACEMENT PARTS

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ENGLISH

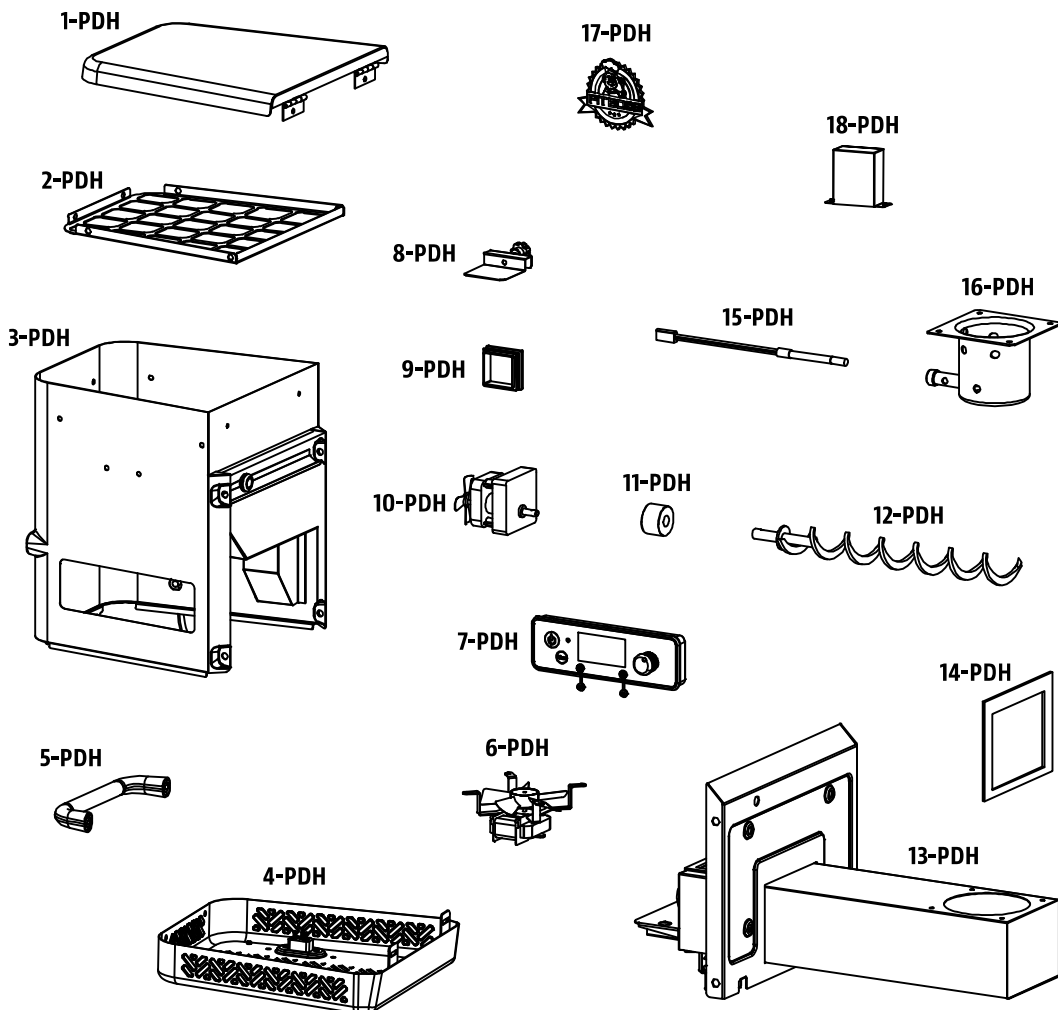


PB550G HOPPER REPLACEMENT PARTS

Part#	Description
1-PDH	Hopper Lid (x1)
2-PDH	Hopper Safety Screen (x1)
3-PDH	Hopper Box Housing (x1)
4-PDH	Hopper Access Panel (x1)
5-PDH	Hopper Handle (x1)
6-PDH	Combustion Fan (x1)
7-PDH	Pit Boss® Control Board (x1)
8-PDH	Drop Chute Plate (x1)
9-PDH	Drop Chute Cover (x1)

Part#	Description
10-PDH	Auger Motor (x1)
11-PDH	Nylon Bushing (x1)
12-PDH	Auger Flighting Assembly (x1)
13-PDH	Auger Box Housing (x1)
14-PDH	Hopper Housing Gasket (x1)
15-PDH	Igniter (x1)
16-PDH	Burn Pot (x1)
17-PDH	Name Plate (x1)
18-PDH	Power Cord Waterproof Cover (x1)

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



PB700G / PB850G / PB1150G HOPPER REPLACEMENT PARTS

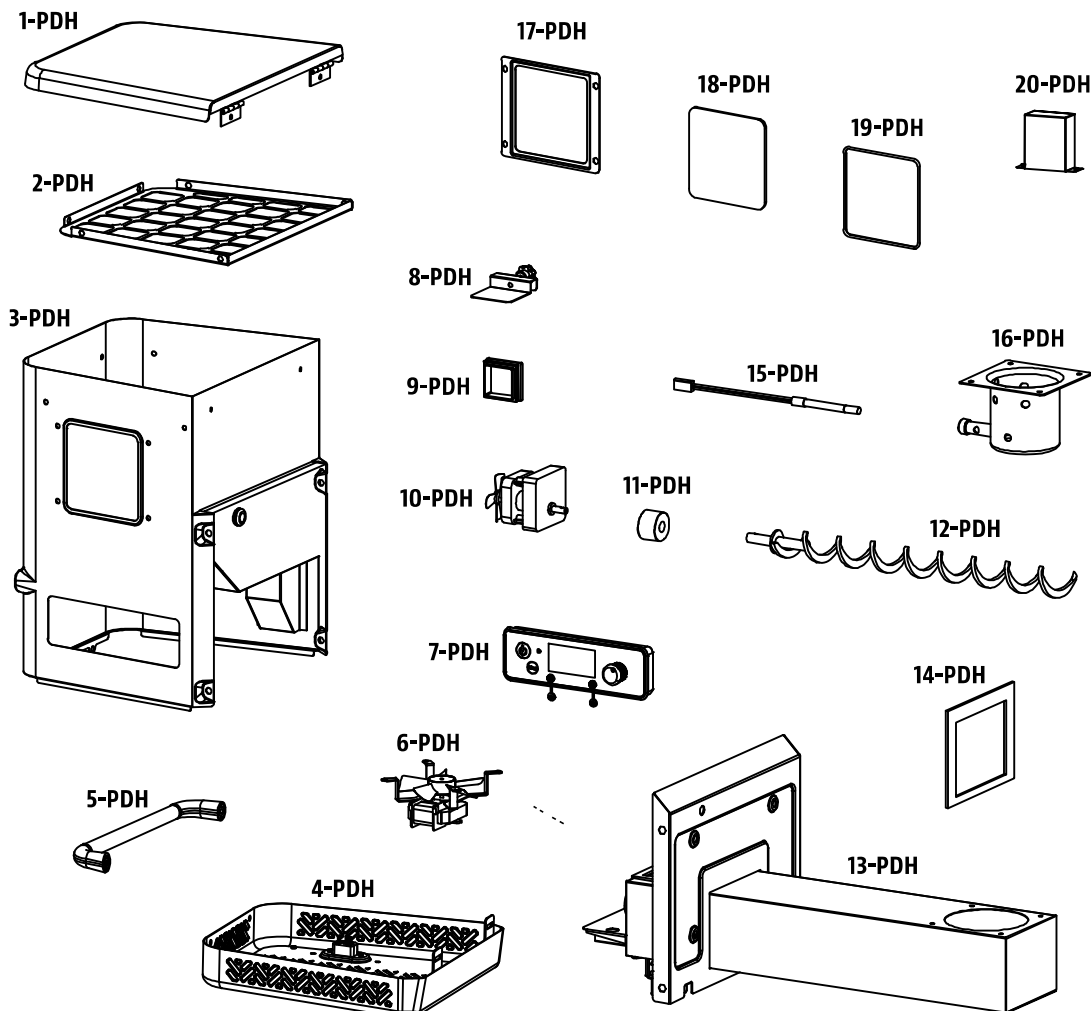
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ENGLISH

Part#	Description
1-PDH	Hopper Lid (x1)
2-PDH	Hopper Safety Screen (x1)
3-PDH	Hopper Box Housing (x1)
4-PDH	Hopper Access Panel (x1)
5-PDH	Hopper Handle (x1)
6-PDH	Combustion Fan (x1)
7-PDH	Pit Boss® Control Board (x1)
8-PDH	Drop Chute Plate (x1)
9-PDH	Drop Chute Cover (x1)
10-PDH	Auger Motor (x1)

Part#	Description
11-PDH	Nylon Bushing (x1)
12-PDH	Auger Flighting Assembly (x1)
13-PDH	Auger Box Housing (x1)
14-PDH	Hopper Housing Gasket (x1)
15-PDH	Igniter (x1)
16-PDH	Burn Pot (x1)
17-PDH	Glass Plate (x1)
18-PDH	Glass (x1)
19-PDH	Rubber Seal (x1)
20-PDH	Power Cord Waterproof Cover (x1)

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



WARRANTY

CONDITIONS

All wood pellet grills by Pit Boss®, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

Dansons carries a five (5) year warranty against defects and workmanship on all parts, and five (5) years on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the five (5) years from date of purchase.

During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivate liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that retard rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidization, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use.

This warranty is based on normal domestic use and service of the grill and neither limited warranty coverage's apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss® grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will 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 at: service-eu@dansons.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 inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER

