

11009



# PIT BOSS®

CE  
UK  
CA



## PB500FB1

220-240V



780221027UMV

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WWW.PITBOSS-GRILLS.COM

## IMPORTANT SAFEGUARDS

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

**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.**

**WARNING: Please read the entire manual before installation and use of this 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. Save these instructions.**

### SAFETY LISTING

 Conforms to EN 60335-2-102:2016, EN 60335-1: 2012 + A11:2014 + A13: 2017 + A1: 2019 + A14: 2019 + A2: 2019 +A15: 2021, EN62233: 2008, EN 55014-1:2017, EN 61000-3-2:2014, EN 61000-3-3:2013, EN 55014-2:2015.

### DANGERS AND WARNINGS

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

1. A minimum clearance of 305mm (12 inches) from combustible constructions to the sides of the grill, and 305mm (12 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors, in an enclosed or unventilated area, inside homes, vehicles, tents, garages. This hardwood 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.

**WARNING: 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. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similar qualified persons in order to avoid a hazard.
3. After a period of storage, or non-use, check the burn pot 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, hardwood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

**IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.**

**WARNING: 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.

**WARNING: This appliance shouldn't be used, cleaned, or maintained by children, or persons with reduced physical, sensory or mental capabilities. Persons with a lack of experience or knowledge should be under the supervision or instruction concerning the use of the appliance in a safe way to understand the hazards involved.**

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.

### HARDWOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural hardwood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Hardwood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams. The pellet fuel mean heating value in 18,569-20,362 KJ/KG (8,000-8,770 BTU/LB), ash content < 1%.

**WARNING: Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.**

At the time of printing, there is no industry standard for barbecue hardwood pellets, although most pellet mills use the same standards to make hardwood pellets for domestic use. Further information, can be found at [www.pelletheat.org](http://www.pelletheat.org) or the Pellet Fuel Institute.

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

### CREOSOTE

Creosote - formation, and need for removal. When burning, it produces black smoke with a residue that is also black in color. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow-burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.

The grease duct should be inspected at least twice a year to determine when the grease and/or creosote buildup has occurred. When grease or creosote has accumulated, it should be removed to reduce the risk of fire.

## CARBON MONOXIDE

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- 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.

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## SPECIFICATIONS

<b>MODEL</b>	PB500FB1
<b>POWER SUPPLY</b>	AC 220-240V, 50Hz
<b>RATED POWER</b>	250W
<b>FUEL TYPE</b>	HARDWOOD PELLETS
<b>FUEL CAPACITY</b>	2.2 KG / 5 LBS
<b>TEMPERATURE RANGE</b>	82-260°C / 180-500°F
<b>DIMENSIONS</b>	1,020 X 616 X 1,148 MM / 40.1 X 24.2 X 45.2 IN
<b>WEIGHT</b>	40.5 KG / 89.2 LBS

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8877 N Gainey Center Dr,  
Scottsdale, AZ 85258  
480-923-9630

**CANADA**  
15110 Yellowhead Trail NW,  
Edmonton, AB T5V 1A1  
877-942-2246

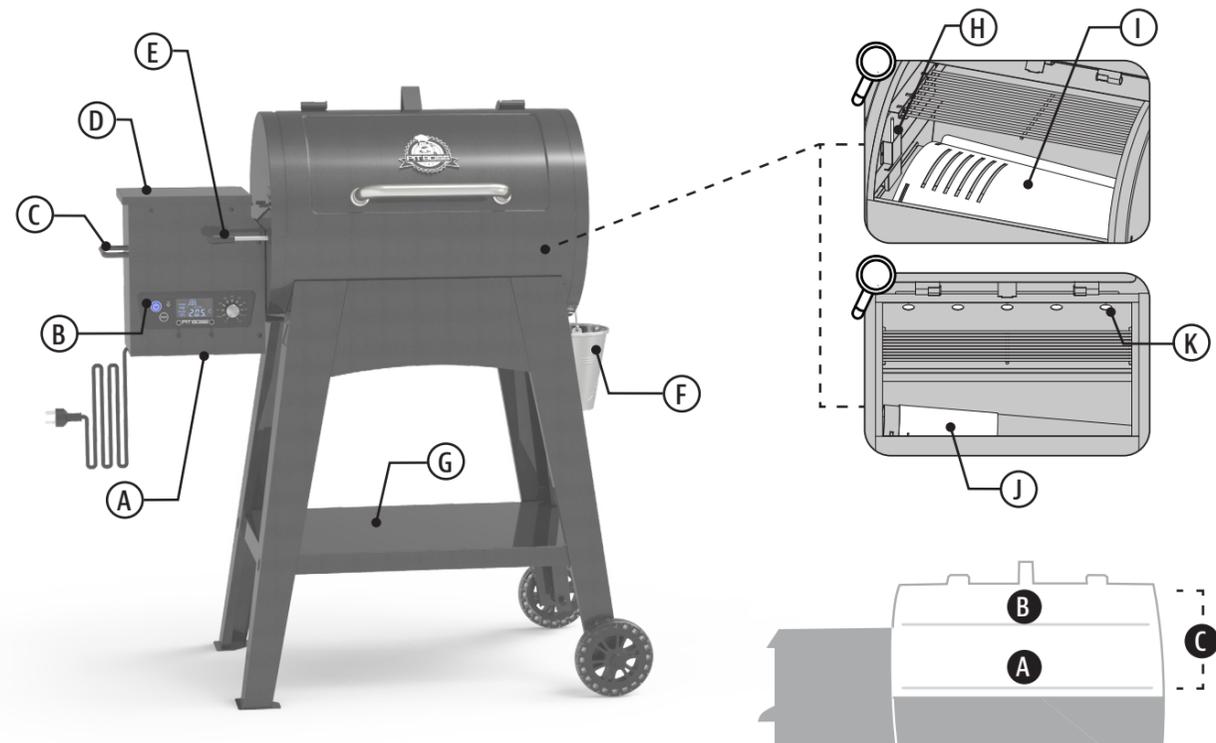
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## GETTING TO KNOW YOUR GRILL



### A Access Panel

Remove the access panel to gain access to the electrical components for repair and maintenance.

### B Control Board

The control system that manages the feed rate of pellet fuel, the variable speed fan, and adjustable environment settings.

### C Hopper Handle

Use this handle on the hopper to tilt and move the grill from one area to another.

### D Hopper

A fair size hopper to last a full smoking session. The hopper safety screen breaks apart any clumps of fuel when added.

### E Flame Broiler™ Adjustment Bar

Adjust the flame broiler slide plate safely and easily by moving the bar left or right.

### F Easy Access Grease Bucket

Captures the cooking grease from the grill to keep a clean, cooking area. Easily remove from the undercarriage spout.

### G Open Bottom Cart

The sturdy, open-cart design is perfect for keeping barbecue tools and seasonings off the ground.

### H Grill Probe (Sensor)

This vertical piece of stainless steel measures the internal temperature of the unit. Set the temperature on the control board, then the grill probe will read the internal temperature the unit and adjust to the desired temperature.

### I Flame Broiler™ Main Plate

Sear and flame broil to your liking with direct flame over the burn pot. Brand dark lines into meat like your favorite steakhouse.

### J Flame Broiler™ Slide Plate

Indirect heat, or convection cooking, is possible when the slide plate covers the slits of the main plate. Infuse more flavor into large cuts of meat or delicate foods with indirect heat.

### K Exhaust Holes

These holes allow for airflow throughout the barrel. Placed along the back of the barrel for even heat distribution. Keep clean.



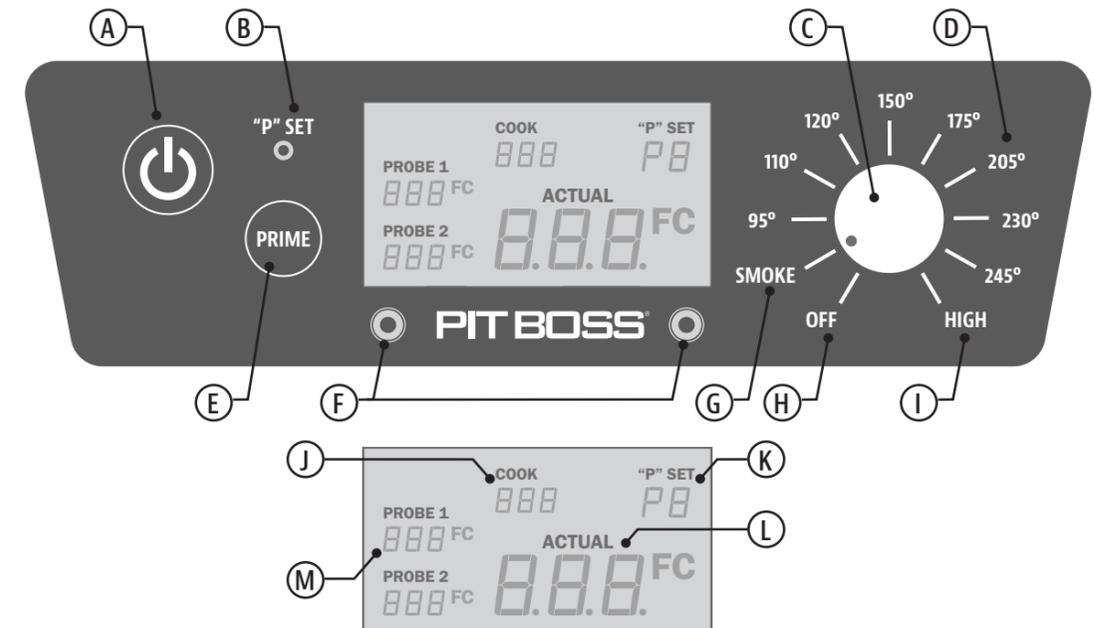
### COOKING AREA

**A** 2,403 CM<sup>2</sup> / 372.57 IN<sup>2</sup>

**B** 938 CM<sup>2</sup> / 145.48 IN<sup>2</sup>

**C** 3,341 CM<sup>2</sup> / 518.0 IN<sup>2</sup>

## CONTROL BOARD



### A Power Button

Press once to turn on, and press again to turn off. Button will glow blue if unit is connected to a power source.

### B "P" Set Button

Use this button when the temperature control dial is set to SMOKE to control the cycle rate of the auger feeding pellets to the burn pot.

### C Temperature Control Dial

Turn the temperature control dial (knob) and select the desired preset temperature.

### D Temperature Presets

Using a temperature preset is the easiest way to cook. Select the desired preset by turning the temperature control dial.

### E Prime Button

Press and hold to activate an extra feed of pellets to the burn pot.

### F Meat Probe Connection Ports

Plug-in the adapter end of a meat probe to a connection port. The readout will appear on the display screen for the corresponding meat probe selected.

### G SMOKE

This preset temperature operates the grill at the lowest temperature, without the fire going out.

### H OFF

When the temperature control dial is turned to off, the display screen will remain off.

### I HIGH

This preset temperature operates the grill at the highest temperature.

### J COOK Temperature

Displays the desired cook temperature. This is the temperature preset that is selected by turning the temperature control dial.

### K "P" SET Cycle

Displays the "P" Set cycle rate chosen. The cycle rate is selected by lightly pushing the "P" Set button, cycling from P0 to P7.

### L ACTUAL Temperature

Displays the actual temperature from inside the main barrel. Readout is taken by the grill probe (sensor).

### M Meat Probe Readouts

Displays the temperature reading of the meat probe (or probes) that are connected. The readout corresponds with the plug-in connection port selected.



### HAVE A QUESTION?

Check out some common FAQs online or email Customer Care.



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## OPERATION

### SETTING UP

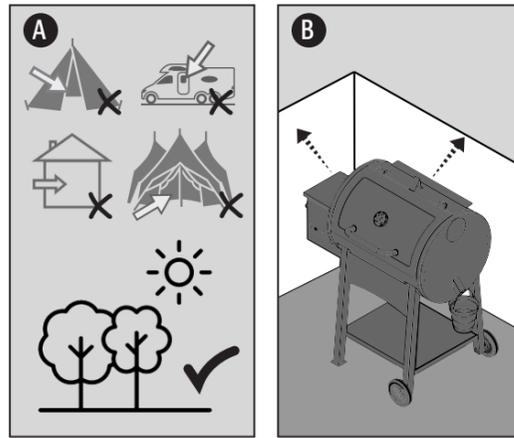
1. With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals. This appliance must not be placed under an overhead combustible ceiling or overhang (A). Keep your grill in an area clear from combustible materials, gasoline, and other flammable vapors and liquids.

**All Pit Boss® units should keep a minimum clearance of 305mm (12 inches) from combustible constructions and this clearance must be maintained while the grill is operational. (B)**

2. Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by assembly guide.

**If any part is missing or damaged, do not attempt to assemble. Contact your dealer or Pit Boss® Customer Care for parts.**

3. Assemble the unit according to assembly guide instructions.



### AUGER PRIMING

First time using your grill or whenever your grill runs out of pellets in the hopper, you will need to prime the auger. If not primed, the grill will timeout before the pellets are ignited, and no fire will start. Follow these steps to prime the auger:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system.
2. Remove all cooking components from the interior of the grill. Locate the burn pot in the bottom of the pellet grill.
3. Plug the power cord into a power source.
4. Press the Power Button to turn the unit on. This will initiate the start-up cycle. Turn the Temperature Control Dial to SMOKE. Check the following items:
  - Check to make sure you hear the auger turning. Place your hand above the burn pot and feel for air movement. DO NOT place your hands 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 above the burn pot. The igniter tip does not glow red but will get extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, turn the grill off.
6. Fill the hopper with all natural hardwood barbecue pellets.
7. Press the Power Button to turn the unit on. Keep the Temperature Control Dial at SMOKE. This will initiate the start-up cycle.
8. Press and hold the Prime Button until you see pellets drop from the auger into the burn pot. Now you can release the Prime Button.
9. You now can turn your grill off. Please make sure you allow your grill to stay plugged in until it finishes the cool down cycle. Once the fan turns off, the grill has completed the shutdown cycle and it is safe to unplug your grill.
10. Re-install the cooking components into the main barrel.
11. Your grill is now primed and ready to use! If this is the first use of the grill, proceed with a grill burn-off.

### FIRST USE (BURN OFF)

Once your auger has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off to burn-off the grill and rid it of any foreign matter.

1. Follow Regular Use instructions (below) to turn the unit on.
2. Turn the Temperature Control Dial to any temperature over 176°C / 350°F (with the lid down) for 30 to 40 minutes.
3. Follow Shut-down instructions to turn the unit off, or proceed with grilling at your desired temperature.

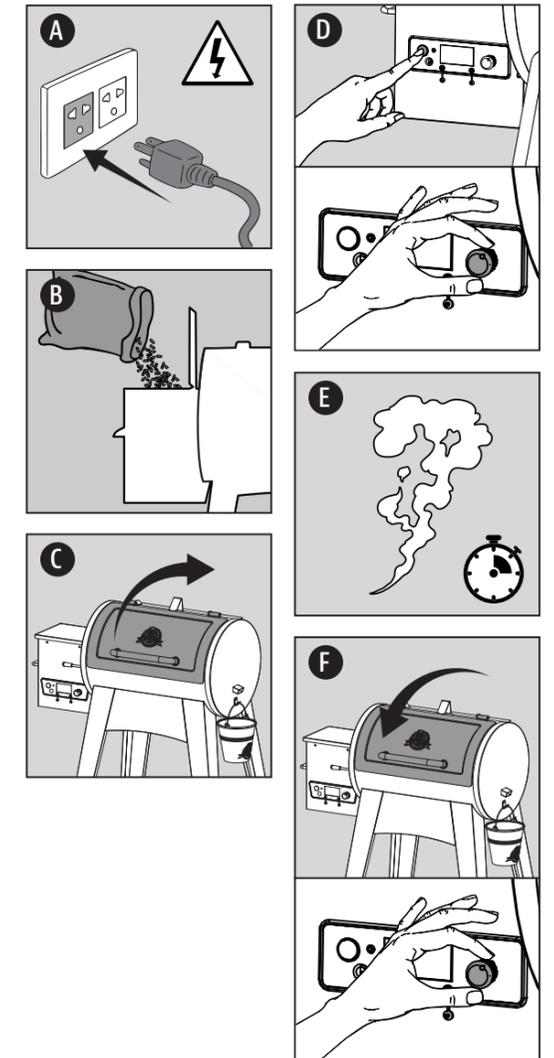
### REGULAR USE

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. As you become familiar with your grill, it is wise to place an outdoor thermometer close to your cooking area. Practice makes perfect.

**Temperature readouts on the control board may not exactly match the thermometer. The cooking temperature is 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.**

Follow these steps for regular use of your grill:

1. Confirm the hopper is primed. If not, prime the hopper.
2. Plug the power cord into a grounded power source. (A)
3. Open the hopper lid. Fill the hopper with dry, all natural barbecue hardwood pellets. (B)
4. Open the grill lid. (C)
5. Press the Power Button to turn the unit on. Turn the Temperature Control Dial to SMOKE (D). This will activate the start-up cycle:
  - The auger feed system will begin to turn, and the fan will supply air to the burn pot.**The lid must remain open during the start-up cycle.**
  - The grill will begin to produce smoke while the start-up cycle is taking place (E). To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
6. Once the heavy, white smoke has dissipated, the start-up cycle is complete. Close the grill lid. Turn the Temperature Control Dial to your desired temperature and start grilling! (F)



## PRESETS & HOT SMOKING

Smoking and grilling styles of cooking can give you different results based on time and temperature. The art of hot smoking refers to longer cooking times, but results in more natural hardwood flavor (and a sought-after smoke ring) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

**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.**

### TEMPERATURE PRESETS

	VERY LOW	LOW	MEDIUM	MED/HIGH	HIGH				
SMOKE	95°C 200°F	110°C 225°F	120°C 250°F	150°C 300°F	175°C 350°F	205°C 400°F	230°C 450°F	245°C 475°F	HIGH

MEAT TYPE	PRESET TEMP	ESTIMATED TIME	TARGET TEMP
<b>POULTRY</b>			
Turkey (whole)	110°C / 225°F	30-35 MIN/LB	74°C / 165°F
Chicken (whole)	190°C / 375°F	3-4 HR	74°C / 165°F
Drumsticks, Breasts	190°C / 375°F	1-2 HR	74°C / 165°F
Small Game Birds	190°C / 375°F	1-2 HR	74°C / 165°F
Duck	135°C / 275°F	2-3 HR	74°C / 165°F
<b>PORK</b>			
Ham (whole)	120°C / 250°F	15-20 MIN/LB	71°C / 160°F
Roast	190°C / 375°F	3-4 HR	74°C / 165°F
Spare Ribs	120°C / 250°F	4 HR	88°C / 190°F
Baby Back Ribs	95°C / 200°F	3-4 HR	88°C / 190°F
Tenderloin	110°C / 225°F	1.5 HR	82°C / 180°F
Butt (Shoulder)	110°C / 225°F	1.5 HR / LB	90-98°C / 195-210°F
<b>BEEF</b>			
Steak	120°C / 250°F	8-10 MIN	60°C / 140°F
Tenderloin	110°C / 225°F	2-3 HR	60°C / 140°F
Roast	110°C / 225°F	3-4 HR	63°C / 145°F
Spare Ribs	110°C / 225°F	3-4 HR	79°C / 175°F
Prime Rib	120°C / 250°F	15-20 MIN/LB	57°C / 135°F
Brisket	110°C / 225°F	1 HR / LB	90-98°C / 195-210°F
<b>WILD GAME</b>			
Tenderloin	110°C / 225°F	1-2 HR / LB	74°C / 165°F
Roast	120°C / 250°F	1-2 HR / LB	74°C / 165°F
<b>SEAFOOD</b>			
Fillet	110°C / 225°F	30-45 MIN	63°C / 145°F
Salmon (whole)	95°C / 200°F	2-3 HR	63°C / 145°F
Lobster	95°C / 200°F	2-3 HR	63°C / 145°F



## COOKING IN SMOKE MODE

Using the SMOKE preset (commonly referred to as Smoke Mode) allows the user to directly control the cycle rate of pellets that feed the burn pot. Selecting Smoke Mode allows the user to directly control the cycle rate of pellets that feed the burn pot. In Smoke Mode, the auger can run a manual cooking mode based on the P Setting value selected. The default P-setting value is P-4. On this setting, such as the start-up cycle, the grill will feed pellets for 18 seconds and pause for 115 seconds. In most instances, you will want to keep the P-setting on the default.

This cooking preset is also very useful when cooking at low temperatures when the unit is highly affected by the ambient outdoor weather. Since extreme weather conditions can affect the internal cooking temperature of the grill, learning to use the "P" setting value based on your geographical location is advantageous.

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

Follow the P-setting chart below:

### AUGER CYCLE RATE (SECONDS)

"P" SET VALUE	FEEDING ON	PAUSE TIME	OUTDOOR TEMPERATURE
P0	18	55	
P1	18	70	
P2	18	85	
P3	18	100	
P4	18	115	
P5	18	130	
P6	18	140	
P7	18	150	

Raising the P Setting to P-5, P-6, or P-7 increases the pause time between each feeding of pellets to the burn pot. A higher P Setting is useful in warmer or hot environments that want to hot smoke but the ambient outdoor temperature amplifies the cooking temperature inside the grill.

**Note: Monitor your burn pot closely, as raising the P-setting too high or too quickly may cause the fire to die out completely.**

Lowering the P Setting to P-3, P-2, P-1, or P-0 will decrease the pause time between each feeding of pellets to the burn pot. A lower P Setting is used to compensate for cooler temperatures where the ambient outdoor temperature reduces or weakens the intensity of heat produced inside the grill. Lowering the P Setting can also minimize temperature swings in varying outdoor weather conditions.

## MANUAL START-UP

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

Follow these steps to safely use your grill without a working igniter:

1. Confirm the hopper is primed. If not, prime the hopper.
2. Open the hopper lid. Fill the hopper with dry, all natural barbecue hardwood pellets.
3. Open the grill lid **(A)**. Remove the cooking components to expose the burn pot. Check the burn pot to ensure there is no obstruction. Place a generous handful of pellets into the burn pot **(B)**. 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.

**WARNING: 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 **(C)**. Allow the starter to burn for 3 to 5 minutes.

**WARNING: Do not attempt to add more fire starter into the burn pot. This can cause injury.**

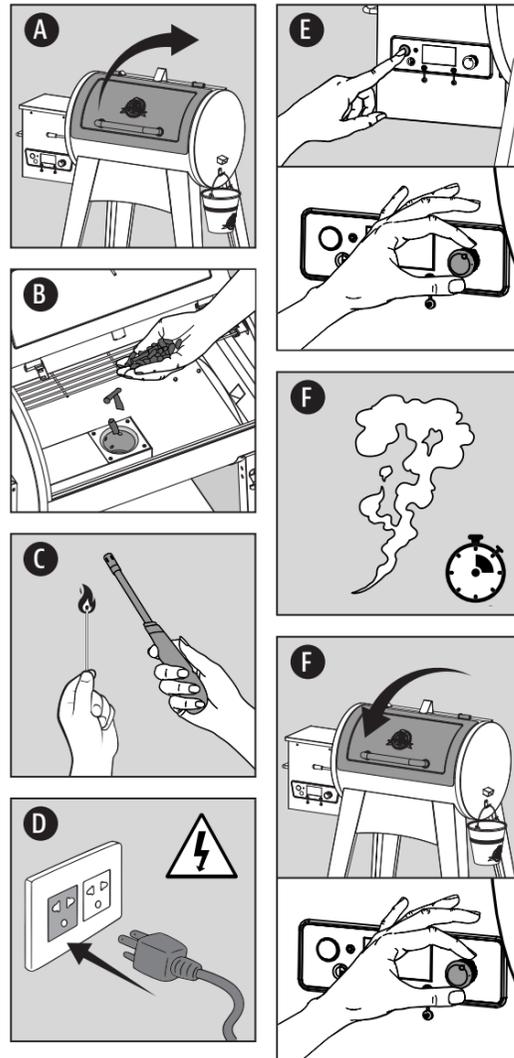
5. Quickly and carefully replace the cooking components to the inside of the grill body.
6. Plug the power cord into a grounded power source **(D)**.
7. Press the Power Button to turn the unit on. Turn the Temperature Control Dial to SMOKE **(E)**. This will activate the start-up cycle:

- The auger feed system will begin to turn and the fan will supply air to the burn pot.

**NOTE: The grill lid must remain open during the entirety of the start-up cycle.**

- The grill will begin to produce smoke while the start-up cycle is taking place **(F)**. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.

8. Once the heavy, white smoke has dissipated, the start-up cycle is complete. Close the grill lid. Turn the Temperature Control Dial to your desired temperature and start grilling! **(G)**

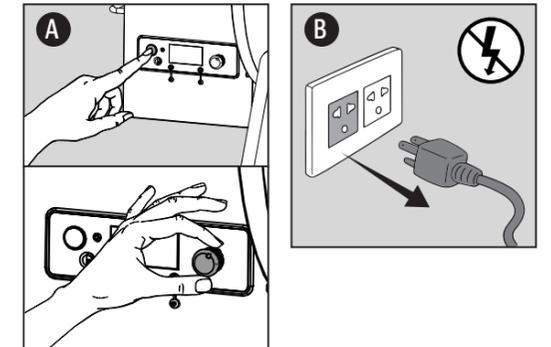


## SHUT-DOWN

Follow these steps to safely turn off your grill:

1. Press the Power Button to turn the unit off and turn the Temperature Control Dial to OFF. **(A)**
  - 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.
2. Once the shut-down cycle is complete (fan turns off), unplug the power cord. **(B)**

**IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.**



## MORE FUNCTIONS

### Switching Temperature Units

1. Press and hold the "P" set button for two seconds, and the temperature unit will change from Fahrenheit (°F) to Celsius (°C).
2. Repeat to switch back to Fahrenheit (°F).

### Meat Probe Tips

The meat probe measure the internal temperature of your meat in the grill, similar to your indoor oven. More meat probes mean more readouts!

- Place a meat probe into the thickest portion of your meat.
- When not in use, disconnect from the meat probe connection port and place aside to keep protected and clean.

### Overheat Protection

- If the grill overheats, it will automatically shut-down as a safety feature. This is often due to a grease fire or an overfeed of fuel.
- See troubleshooting for more details.

### Prime for Quick Recovery

Use 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.
- Use when low smoking, to increase the intensity of clean smoke flavor. A extra feed of pellets will add a burst of smoky goodness!

### Low Fire Warning

- If the fire in the burn pot is at risk of going out, the ACTUAL temperature readout will flash, as a warning feature.
- Add more fuel to the hopper, or see troubleshooting for more details.



### HAVE A QUESTION?

Check out some common FAQs online or email Customer Care.



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## GET TOOLS OF THE TRADE

Explore a variety of grilling accessories available from our online store for all cooking levels.



## CARE & MAINTENANCE

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

### Grill Interior

- Clean your burn pot out after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash. **(A)**
- Use a grill cleaning brush to remove any food or build-up from the cooking grates. Best practice is to do this while they are still warm from a previous cook. **(B)**
- Grease fires are caused by too much fallen debris on the cooking components of the grill. Use the flame broiler slide plate to scrape off the main plate, and vice-versa **(B)**. Remove the debris from inside your barrel with a wet/dry vacuum. For an extra deep clean, use Pit Boss® Cleaner & Degreaser for the grill interior and exterior.

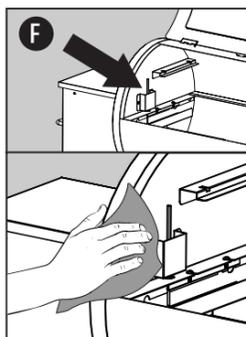
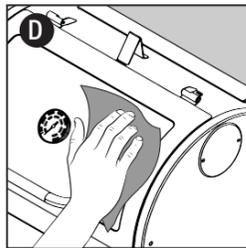
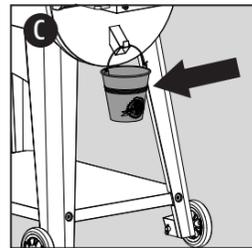
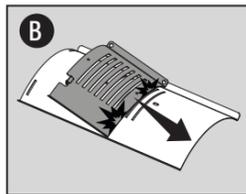
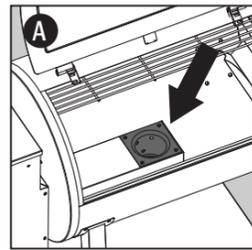
**IMPORTANT: Due to high heat, do not cover the flame broiler components with aluminum foil.**

### Grill Exterior

- Check your grease bucket often, and clean out as necessary. Keep in mind the type of cooking you do. **(C)**
- Wipe your grill down after each use **(D)**. 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 are rather part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using a high heat BBQ paint.
- A grill 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.

### Probes

- Wipe your meat probe after each use. A meat probe not in use should be rolled up in a large, loose coil. Kinks or folds in the probe wires may cause damage. Do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a meat probe to short-out, causing false readings. **(E)**
- Check and clean off any grease or debris from the grill probe, found inside the main grill body, on the left-side wall. If the control board readout is far different from the grill thermometer reading, a dirty grill probe is often the issue. **(F)**
- If a probe is damaged, it should be replaced.

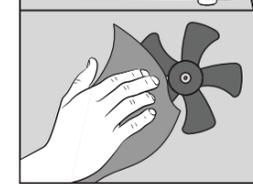
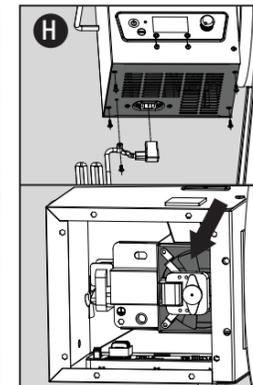
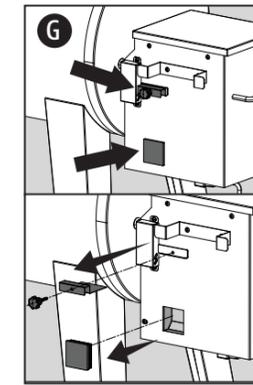


### Hopper Assembly

- 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. **(G)**

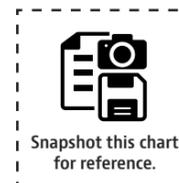
**NOTE: Use a long handled brush or shop-vac to remove excess pellets, sawdust, and debris for a complete clean-out through the hopper screen.**

- 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 has been removed, carefully wipe off any grease build-up directly on the fan blades. This ensures airflow is clean and sufficient to the feed system. **(H)**



### GRILL CARE CHEAT SHEET

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Wet/Dry Vacuum Out Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Wet/Dry Vacuum Out Excess Debris
Cooking Grates	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
Shelf	After Each Grill Session	Cloth & Soapy Water
Grease Bucket	After Each Grill Session	Cloth & 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, Cloth & Soapy Water
Grill Probe (Sensor) and Shield	Every 2-3 Grill Sessions	Cloth & Soapy Water



Snapshot this chart for reference.

## 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.

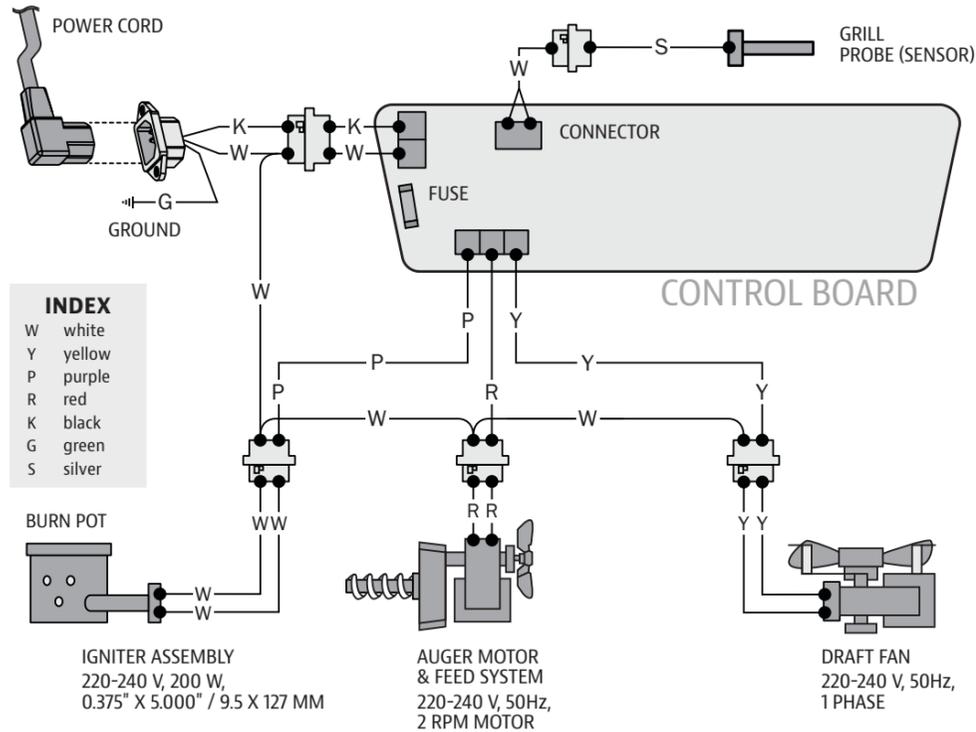
**WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, maintenance, cleaning, or service work. Ensure the grill is completely cooled to avoid injury.**

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 a minimum 10 amp service. Ensure all wire connections are firmly connected and dry.
	Fuse blown on the control board	Remove the access panel. 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.
	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 Auger 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 to continue use of grill. Call Customer Care for assistance or a replacement part.
Flashing dots on display 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 its start-up cycle (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 display 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 Probe (Sensor) 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 the access panel and check for any damage to the Grill Probe wires. Disconnect and reconnect the Grill Probe connectors to the Control Board.
"ErL" error code	Grill fails to perform start-up cycle.	Check proper positioning of cooking components. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check Grill Probe (Sensor) to confirm if actual temperature is correct and accurate. Follow Care and Maintenance instructions if dirty. Check igniter positioning and that it is heating up properly. In extreme cold, the grill may require a second start. Turn grill off, wait, then turn on again. Check fan. Ensure it is working properly. Follow Care and Maintenance instructions if dirty.
	Grill will not stay lit.	
"NoP" error code	Bad connection at connection port	Disconnect the meat probe from the 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 is 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 hardwood 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 (sensor)	Check status of Grill Probe (Sensor). Follow Care and Maintenance instructions if dirty. Contact Customer Care for a replacement part if damaged.
Grill produces excess or discolored smoke, food is discolored from smoke	Grease build-up	Follow Care and Maintenance instructions.
	Hardwood pellet quality	Remove moist hardwood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry hardwood pellets.
	Burn pot is blocked	Clear burn pot for moist hardwood pellets. Follow Auger Priming Procedure.
	Insufficient air intake for fan	Check fan. Ensure it is clean, 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.

WIRE DIAGRAM	
POWER SUPPLY	AC 220-240V, 50Hz
RATED POWER	250W
FUEL INPUT RATING	0.78 KG/H / 1.73 LB/H

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



### NEED HELP?

Email Customer Care for technical and service related queries.



#12001

## WARRANTY

### TERMS & CONDITIONS

Pit Boss® Grills ("Pit Boss®"), manufactured by Dansons, carries a 5 year warranty against defects and workmanship on all parts and a 5 year warranty on electrical components of this product. Dansons warrants that all parts to be free of defects in material and workmanship, under normal use and conditions, for the length of use and ownership by the original purchaser.

**There is no other or additional warranty applicable to this product.**

**This warranty does not apply:**

- if unable to provide proof of the purchase or after the warranty has expired.
- to damages or defects from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the product do not affect its performance.
- if your product has not been installed, operated, cleaned and maintained in strict accordance with the accompanied product manual. The warranty does not cover damage or breakage due to misuse, improper handling or custom modifications.
- to rust or oxidization, unless there is loss of structural integrity on the grill component. Even by utilizing materials that resist rust, the protective coatings can be compromised by various substances and conditions beyond control of the manufacturer. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings.
- to damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- to damages or defects exceeding the cost of the product.
- to damages or defects caused by service or repair of the product by an unauthorized dealer of Pit Boss®.

During the term of the warranty, the Dansons obliges to furnishing a replacement for defective and/or failed components and will not charge for repair or replacement for parts returned, freight prepaid, should the part(s) are found to be defective upon examination.

Dansons does not accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product, during or after the warranty period. 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.

## CUSTOMER CARE

If you have any questions or concerns about your product, our helpful Customer Care team are eager to assist you. Please have your registration information ready before contacting Customer Care.



PHONE



EMAIL



APP

