



MODEL / MODÈLE / MODELO /
MODELL / MODELLO : PBMEMU001

PART / PIÈCE / PARTE /
TEIL / PARTE : 10617



2531CT-0175
2531-21



MEMPHIS ULTIMATE 4-IN-1 COMBINATION GRILL

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

MEMPHIS ULTIMATE GRIL COMBINÉ 4 EN 1

IMPORTANT, À LIRE AVEC ATTENTION, À CONSERVER POUR S'Y RÉFÉRER ULTÉRIEUREMENT. LE MANUEL DOIT ÊTRE LU AVANT D'UTILISER L'APPAREIL !

MEMPHIS ULTIMATE 4-IN-1 COMBINATION GRILL

IMPORTANTE, LEER DETENIDAMENTE, CONSERVAR PARA REFERENCIA FUTURA. ¡EL MANUAL DEBE LEERSE ANTES DEL USO!

MEMPHIS ULTIMATE 4-IN-1 KOMBIGRILL

WICHTIG, BITTE SORGFÄLTIG LESEN UND ZUR SPÄTEREN VERWENDUNG AUFBEWAHREN. DIE ANLEITUNG MUSS VOR INBETRIEBNAHME GELESEN WERDEN!

MEMPHIS ULTIMATE 4-IN-1 COMBINATION GRILL

IMPORTANTE, LEGGERE ATTENTAMENTE, CONSERVARE PER RIFERIMENTO FUTURO. IL MANUALE DEVE ESSERE LETTO PRIMA DELL'USO.

ASSEMBLY AND OPERATION INSTRUCTIONS | INSTRUCTIONS D'ASSEMBLAGE ET D'UTILISATION
INSTRUCCIONES DE MONTAJE Y FUNCIONAMIENTO | MONTAGE- UND BETRIEBSANLEITUNG
ISTRUZIONI DI MONTAGGIO E FUNZIONAMENTO

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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.

Read the Instruction before using the appliance.

1. Part sealed by the manufacturer or agent shall not be manipulated by the user. Do not modify the appliance.
2. FOR OUTDOORS ONLY. Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor, homes, boats. Danger of carbon monoxide poisoning fatality.
3. Position your grill outdoors on a non-combustible level surface in a well ventilated location. Maintain a minimum clearance of 914mm (36 inches) between all sides of grill, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury.
4. Turn off the gas supply at the gas cylinder after use.

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.

5. This appliance must be kept away from flammable materials during use.

WARNING! Do not use spirit, petrol or comparable fluids for lighting or re-lighting. Complying to EN1860 Standard.

6. Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill.
7. DO NOT leave the grill unattended while ON or in use.
8. DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean the hose and regulator assembly and inspect for damage before use.

WARNING! Accessible parts may be very hot. Keep young children away.

9. DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible.
10. DO NOT block ventilation areas in sides, back or cart compartment of grill.
11. Never check for leaks using a match or open flame.
12. DO NOT store items in cart that can catch fire or damage your grill (such as swimming pool supplies/chemicals, table cloth, wood chips).

13. Longer, detachable power-supply cords or extension cords are available and may be used if care is exercised in their use, based on the following requirements:
 - The extension cord must be a grounding-type 3-wire cord.
 - Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."

WARNING! ELECTRICAL GROUNDING INSTRUCTIONS

This outdoor cooking gas appliance is equipped with a two-rounded pin (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded two-pin receptacle. Do not cut or remove the grounding prong from this plug.

14. Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other er surfaces that could burn.
15. DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
16. We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.
17. Use charcoal chimney starter or charcoal that has been pre-treated with lighter fluid when starting fire in charcoal section of your grill.
18. Do not exceed a temperature of 400°F (205°C). Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
19. Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.

DANGERS AND WARNINGS

1. Do not leave smoker unattended.
2. Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to the electric smoker.
3. Drip tray is only for the bottom of electric smoker. Do not put drip tray on cooking rack as this may damage the electric smoker.
4. The wood chip box is HOT when electric smoker is in use. Use caution when handling or adding wood.
5. To disconnect, turn control panel "OFF" then remove plug from outlet.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing grates, wood chip box or water pan.
7. Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
8. Do not store the electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.
9. Accessory attachments or parts not supplied by Dansons are not recommended and may cause injury.
10. Never use the electric smoker for anything other than its intended purpose. This unit is not for commercial use.
11. Always use the electric smoker in accordance with all applicable local, state and federal fire codes.

CAUTION! To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

12. Do not clean this product with a water sprayer or the like.
13. Do not use wood pellets or wood chunks.
14. Store products indoors when not in use out of reach of children.



IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed including the following:

1. Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
2. Do not lift unit by rear handle.
3. Do not plug in the electric smoker until fully assembled and ready for use.
4. Use only an approved grounded electrical outlet.
5. Do not use during an electrical storm.
6. Do not expose the electric smoker to rain or water at anytime.

CAUTION! To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Pit Boss® Customer Service.

7. Keep a fire extinguisher accessible at all times while operating the electric smoker.
8. Do not let cord touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Keep children and pets away from electric smoker at all times. Do not allow children to use electric smoker. Close supervision is necessary should children or pets be in area where the electric smoker is being used.
11. Fuel, such as charcoal briquettes or heat pellets, are not to be used in the electric smoker.
12. Never use the electric smoker as a heater (READ CARBON MONOXIDE).
13. Use the electric smoker only on a level, stable surface to prevent tipping.
14. The electric smoker is **HOT** while in use and will remain **HOT** for a period of time afterwards. Use caution.
15. Do not allow anyone to conduct activities around the electric smoker during or following its use until the unit has cooled.
16. The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the electric smoker.
17. Avoid bumping or impacting the electric smoker.
18. Do not move the appliance during use. Allow the smoker to cool completely before moving or storing. Be careful when removing food from the electric smoker. All surfaces are **HOT** and may cause burns.
19. Use protective gloves or long, sturdy cooking tools.
20. Avoid using the smoker on wooden or flammable surfaces.
21. Store products indoors when not in use - out of reach of children.
22. Do not operate any appliance with damaged parts or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
23. Do not let cord hang over edge of table or counter, or touch hot surfaces.
24. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
25. Do not use appliance for other than intended use.
26. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.



IMPORTANT SAFEGUARDS



WARNING! The appliance and its accessible parts become hot during use.

1. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
2. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
3. The instructions for ovens that have shelves shall include details indicating the correct installation of the shelves.
4. The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.
5. Unless the instructions state to the contrary, the instructions for cooking ranges and ovens shall state that the appliance must not be installed behind a decorative door in order to avoid overheating.
6. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
7. The instruction concerning persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge is not applicable.

CAUTION! Read the instructions before using the machine.

8. If symbols IEC 60417-5021 are used on the product or in the instructions, their meaning shall be explained.
9. The instructions shall also state the maximum weight of the empty appliance.

ATTENTION! The Equipotential terminal can be found on the bottom area of product.

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 498:2012 and EN 1860-1:2013+A1:2017 IEC 60335-2-36:2002 (FIFTH EDITION) + A1:2004 + A2:2008 in conjunction with IEC 60335-1:2010 (FIFTH EDITION) EN 55014-1:2017, EN 61000-3-2:2014, EN 61000-3-3:2013, EN 55014-2:2015".



APPLIANCE CODE:	PBMEMUU001					  2531CT-0175 2531-21
APPLIANCE NAME:	OUTDOOR GRILL					
TOTAL HEAT INPUT:	8.79KW (639G/H)					
GRILL BURNER HEAT INPUT:	2.93KW (213 G/H)					
TRADE NAME:	PIT BOSS®					
GAS CATEGORY:	I3+(28~30/37)	I3B/P(30)	I3B/P(37)	I3B/P(50)		
TYPES OF GAS:	BUTANCE (G30)	PROPANE (31)	BUTANE, PROPANE OR THEIR MIXTURES			
GAS PRESSURE:	28-30 MBAR	37 MBAR	(28-30) MBAR	37 MBAR	50 MBAR	
INJECTOR SIZE (MM):	0.86	0.86	0.81	0.75		
ELECTRICAL DATA:	220-240V, 50Hz, 1650W, 3-PRONG GROUNDED PLUG					
P.I.N. CODE:	2531CT-0175					
I3+(28~30/37):	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV					
I3B/P(30):	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV					
I3B/P(37):	PL					
I3B/P(50):	AT, DE, SK, CH, LU					
USE OUTDOORS ONLY.						
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.						
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.						
WARNING! DO NOT USE SPIRIT OR PETROL FOR LIGHTING OR RE-LIGHTING.						
WARNING! DO NOT USE SPIRIT, PETROL OR COMPARABLE FLUIDS FOR LIGHTING OR RE-LIGHTING.						
						



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CUSTOMER CARE
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PARTS & SPECS

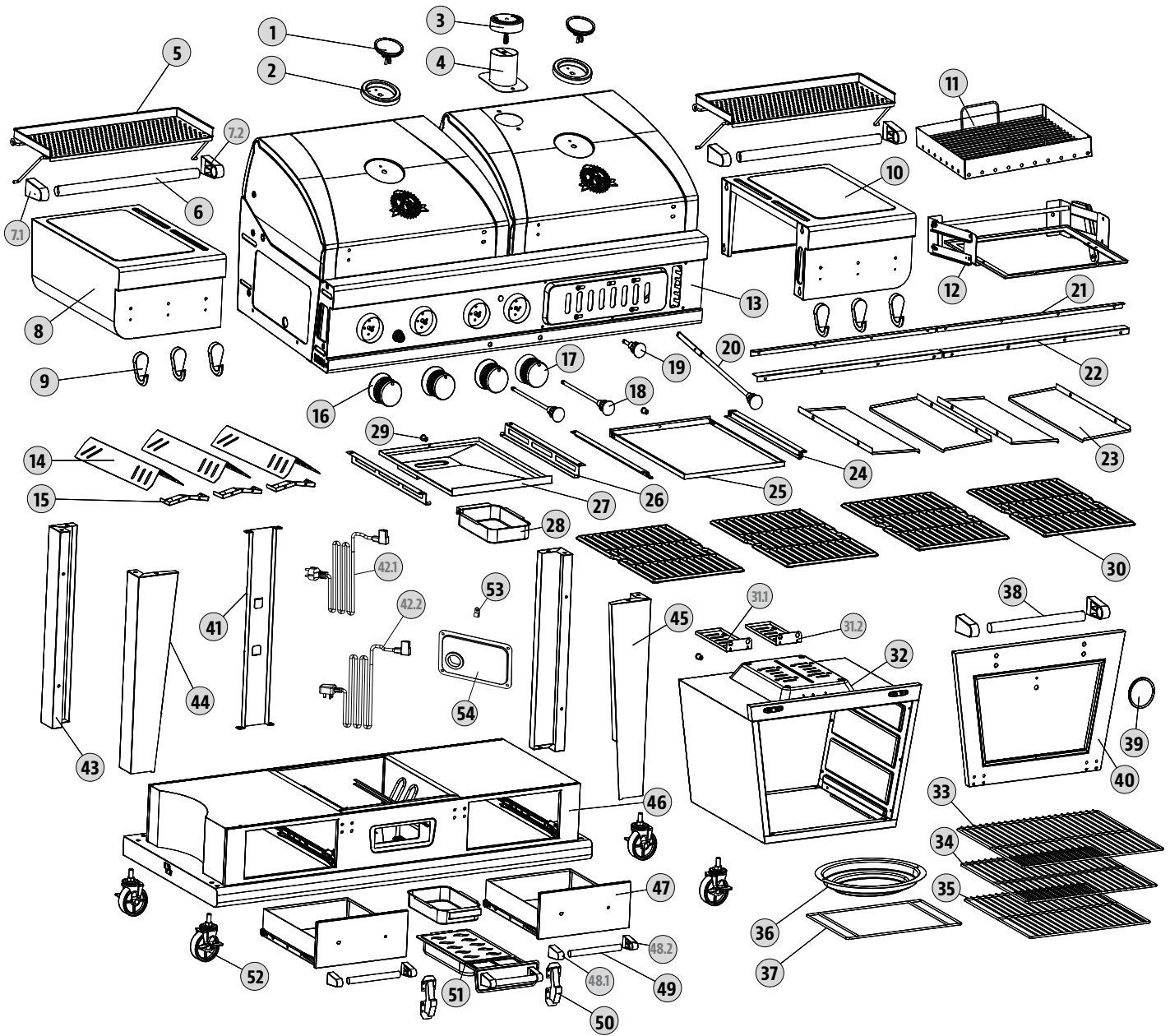
Item #	Description	Qty
1	Thermometer	2
2	Thermometer Bezels	2
3	Smoke Stack Lid	1
4	Smoke Stack	1
5	Warming Racks	2
6	Lid Handles	2
7.1	Lid Handle Standoff - Left	3
7.2	Lid Handle Standoff - Right	3
8	Left Side Table	1
9	Tool Hooks	6
10	Right Side Table	1
11	Charcoal Try	1
12	Charcoal Tray Lifting System	1
13	Gas and Charcoal Cabinet With Lids Assembly	1
14	Heat Tents	3
15	Heat Tents Supports	3
16	Gas Control Knobs (Black)	3
17	Smoker Control Knobs (Silver)	1
18	Smoker Air Damper Pull Handle Assembly	2
19	Charcoal Tray Air Damper Handle Assembly	1
20	Charcoal Tray Lift Handle Assembly	1
21	Cooking Grid Back Supports	2
22	Cooking Grid Front Supports	2
23	Grease Shields	4
24	Charcoal Ash Tray Guides	2
25	Ash Trays	1
26	Gas Drip Tray Guides	2
27	Gas Grease Tray	1
28	Grease Cups	2
29	Knobs (For Grease Tray, Ash Tray and Smoke Rear Damper)	3
30	Cooking Grids	4
31.1	Smoker Top Air Dampers - Left	1
31.2	Smoker Top Air Dampers - Right	1
32	Smoker Cabinet	1
33	Smoker Cooking Grid (Large)	1
34	Smoker Cooking Grid (Medium)	1

Item #	Description	Qty
35	Smoker Cooking Grid (Small)	1
36	Water Pan	1
37	Water Pan Support	1
38	Smoker Door Handle	1
39	Smoker Thermometer	1
40	Smoker Door	1
41	Electric Wire Back Cover	1
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43	Back Support Legs	2
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45	Right Support Leg	1
46	Lower Cabinet Assembly	1
47	Drawers	2
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48.2	Drawer Handle Standoff - Right	2
49	Drawer Handles	2
50	Smoker Door Hinges	2
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52	Locking Caster Wheels	4
53	Power Cord Clip	1
54	Cover Plates	1
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F	M4x10 mm Screws (Black Zn)	24
G	M4x8 mm (White Zn)	16
H	M5x10 mm Shoulder Bolts (White Zn)	8
I		
J	M6 Nuts	8
K	Hinges Pins	2
L	R Clips	3
M	M6x30 mm Screws (Black Zn)	4

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

Diagram Illustration on next page.

PARTS & SPECS



PB – ELECTRIC REQUIREMENTS

220-240V, 50Hz, 1650W, 3-PRONG GROUNDED PLUG

PB – LP GAS REQUIREMENTS

BTU: 10,000BTU / BURNER TOTAL: 30,000BTU (8.79KW/ 639G/H)

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE
PB PBMEMUU001	1,880mm x 1,200mm x 630mm / 74" x 47" x 24.75"	98 kg / 215 lb	Electric Smoker Cubic Cooking - 0.047 m ³ / 1.65 ft ³ TOTAL - 11,960 cm² / 1,853 sq. in.	38-204°C / 100-400°F

ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by referencing the parts list. If any part is missing or damaged, do not attempt to assemble. Shipping damage is not covered under warranty. Contact your dealer or Pit Boss® Customer Service for parts.

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IMPORTANT: To ease installation and avoid injury, use two people when assembling this appliance.

Tools required for assembly: screwdriver and wrench. *A wrench for the wheels is included.*



ASSEMBLY INSTRUCTIONS

IMPORTANT: It is advised to read each step entirely before starting assembly on instructions. Do not tighten screws completely until all screws for that step have been installed.

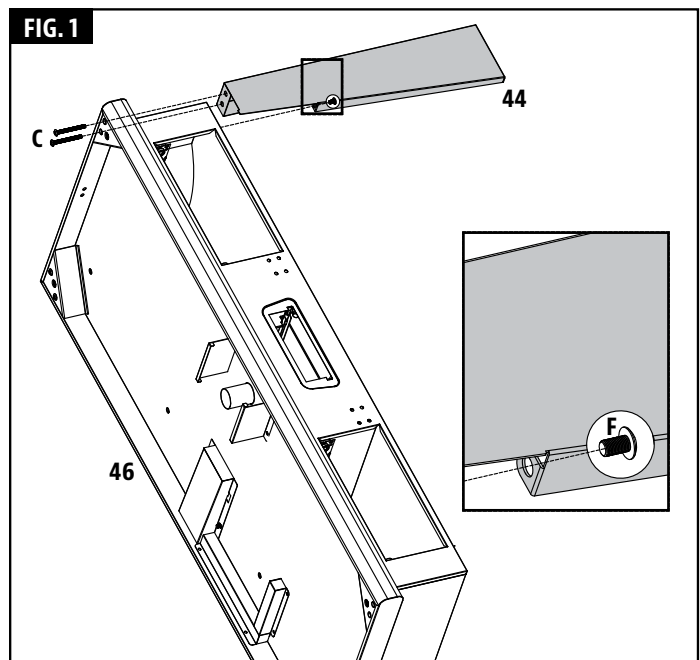
1. MOUNTING THE LEFT FRONT SUPPORT LEG

Parts Required :

- 1 x Lower Cabinet Assembly (#46)
- 1 x Left Front Support Leg (#44)
- 2 x M6x60 mm Screws (#C)
- 1 x M4x10 mm Screw (#F)

Installation :

- Place a piece of cardboard on the floor to prevent scratching the unit.
- Mount Left Front Support Leg to the Lower Cabinet Assembly.
Use: 2 x M6x60 mm Screws and 1 x M4x10 mm Screw
See Fig. 1.



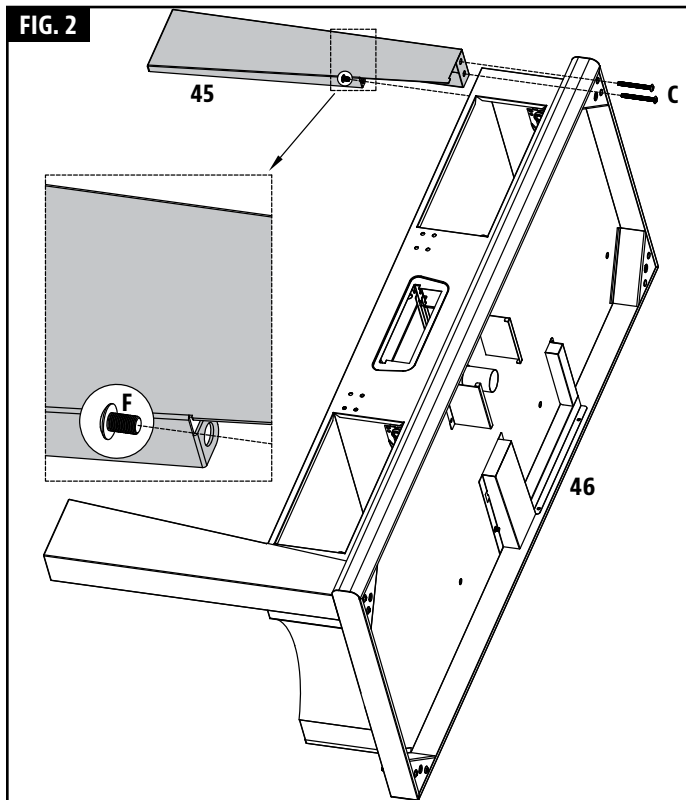
2. MOUNTING THE RIGHT FRONT SUPPORT LEG

Parts Required :

- 1 x Lower Cabinet Assembly (#46)
- 1 x Right Front Support Leg (#45)
- 2 x M6x60 mm Screws (#C)
- 1 x M4x10 mm Screws (#F)

Installation :

- Mount Right Front Support Leg to the Lower Cabinet Assembly.
Use: 2 x M6x60 mm Screws and 1 x M4x10mm Screw
See Fig. 2.



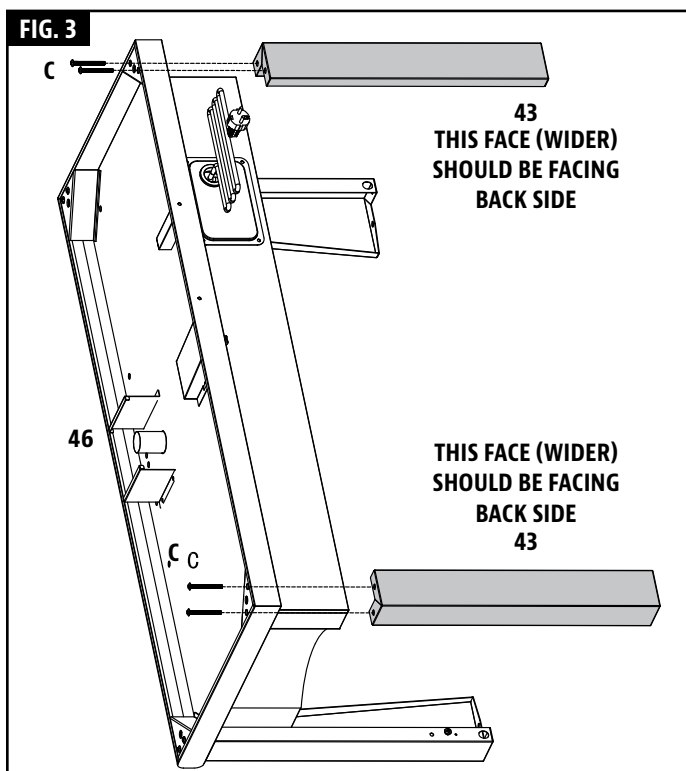
3. MOUNTING THE BACK SUPPORT LEGS

Parts Required :

- 1 x Lower Cabinet Assembly (#46)
- 1 x Right Rear Support Leg (#43)
- 1 x Left Rear Support Leg (#43)
- 4 x M6x60 mm Screws (#C)

Installation :

- Mount Right Rear Support Leg and Left Rear Support Leg to the Lower Cabinet Assembly.
Use: 4 x M6x60 mm Screws
See Fig. 3.



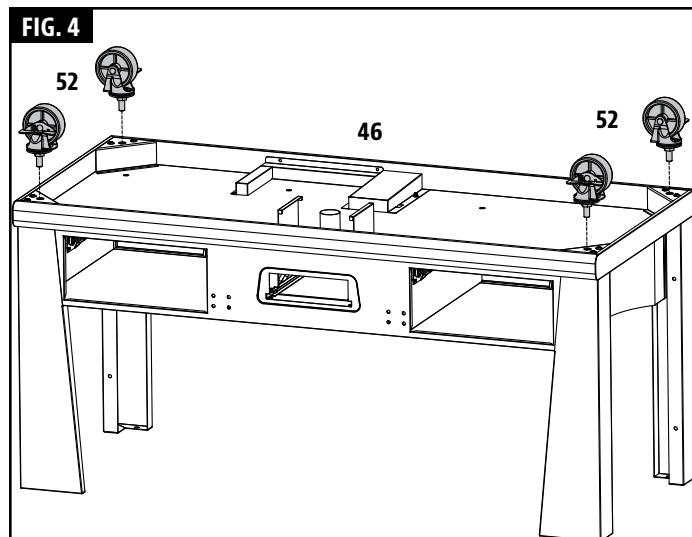
4. INSTALLING THE CASTER WHEELS

Parts Required :

- 4 x Caster with Lock (#52)
- 1 x Lower Cabinet Assembly (#46)

Installation :

- Turn Lower Cabinet Assembly upside down and mount four Caster with Lock to Lower Cabinet Assembly. See Fig. 4.
- Tighten casters into place using the included wheel wrench. Return to Upright position.



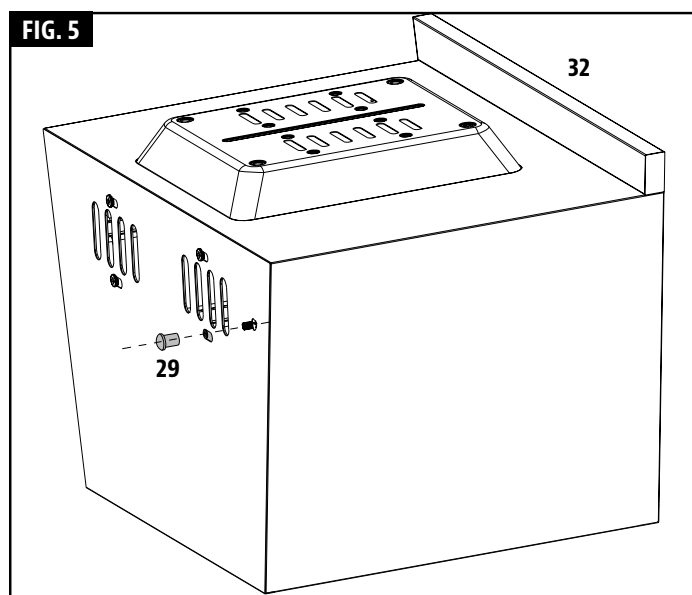
5. SECURING THE AIR DAMPER KNOB

Parts Required :

- 1 x Smoker Cabinet Assembly (#32)
- 1 x Knob (#29)
- 1 x M5x10 mm Screw (#B)

Installation :

- Mount Knob to the Air Damper of Smoker Cabinet. Use: 1 x M5x10 mm Screw See Fig. 5.



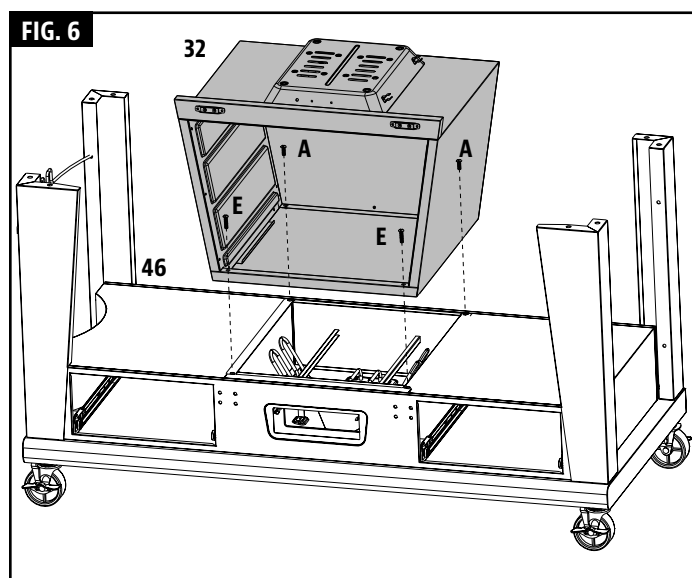
6. ATTACHING THE SMOKE CABINET TO LOWER CABINET

Parts Required :

- 1 x Smoker Cabinet Assembly (#32)
- 1 x Lower Cabinet Assembly (#46)
- 2 x M6x15 mm Screws (#A)
- 2 x M6x35 mm Screws (#E)

Installation :

- Attach Smoker Cabinet Assembly to the Lower Cabinet Assembly. Use: 2 x M6x15 mm Screws and 2 x M6x35 mm Screws See Fig. 6.



7. INSTALLING THE WOOD CHIPS BOX

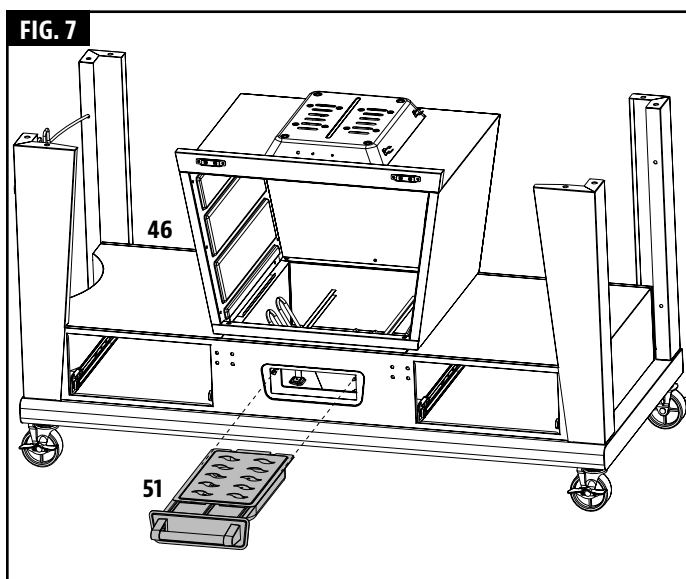
Parts Required :

- 1 x Wood Chip Box Assembly (#51)
- 1 x Lower Cabinet Assembly (#46)

Installation :

- Slide Wood Chip Box Assembly onto the Wood Chip Box support rails of Lower Cabinet Assembly. See Fig. 7.

Note: When removing the Wood Chip Box from the smoker, lift up on the handle and pull out the Wood Chip Box.



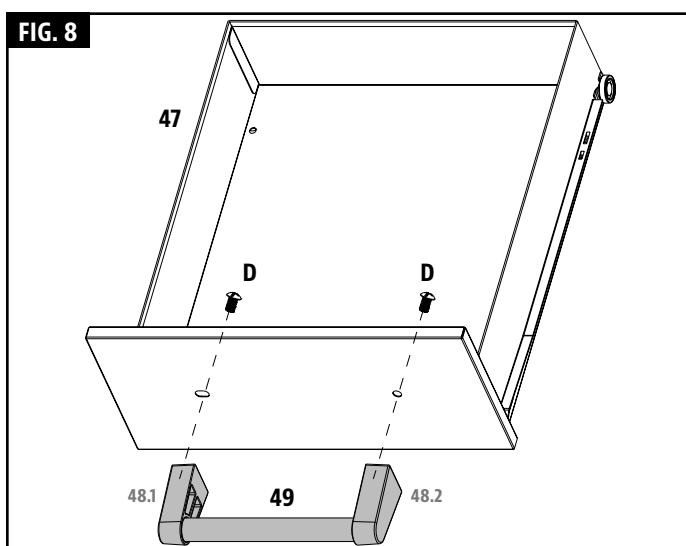
8. MOUNTING THE DRAWER HANDLES

Parts Required :

- 2 x Drawer Handles (#49)
- 4 x Drawer Handle Standoffs (#48)
- 2 x Drawers (#47)
- 4 x M6x10 mm Screws (#D)

Installation :

- Mount one Drawer Handle and two Drawer Handle Standoff to the Drawer. Use: 2 x M6x10 mm Screws See Fig. 8.
- Repeat the same step for other drawer.



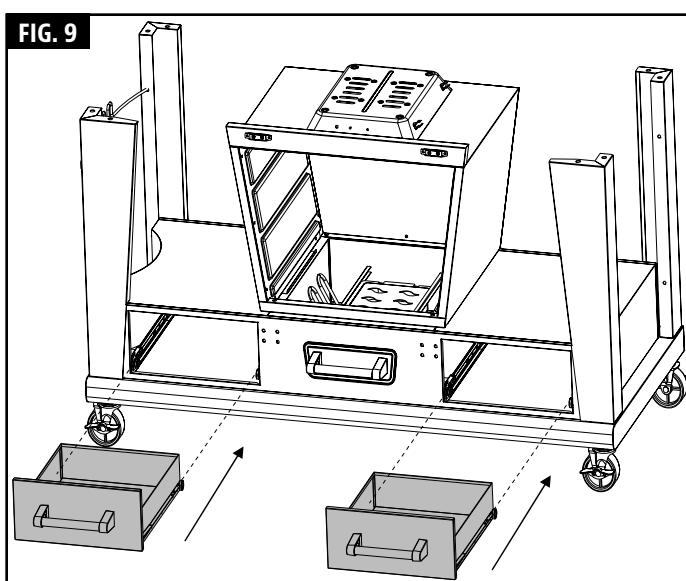
9. INSTALLING THE DRAWERS INTO THE CABINET ASSEMBLY

Parts Required :

- 2 x Drawer Assembly (#47, #48, & #49)
- 1 x Lower Cabinet Assembly (#46)

Installation :

- Slide Drawer Assembly into the Lower Cabinet Assembly. See Fig. 9.



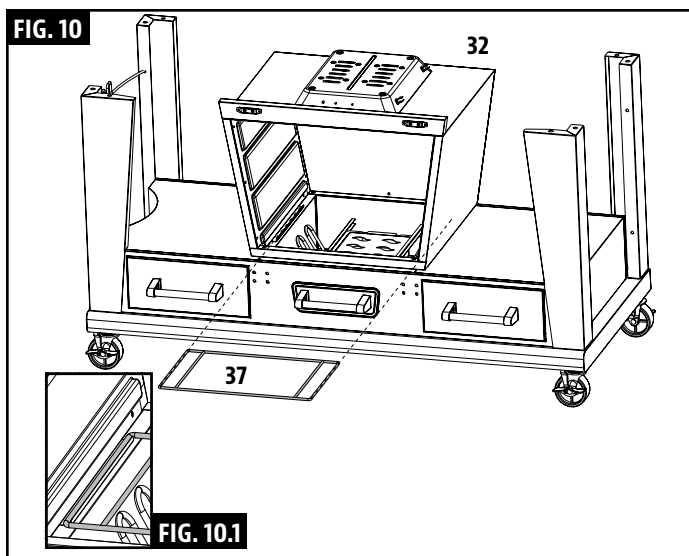
10. PLACING THE WATER PAN SUPPORT

Parts Required :

- 1 x Water Pan Support (#37)
- 1 x Smoker Cabinet Assembly (#32)

Installation :

- Slide Water Pan Support into the Smoker Cabinet Assembly.
See Fig. 10 and Fig. 10.1.



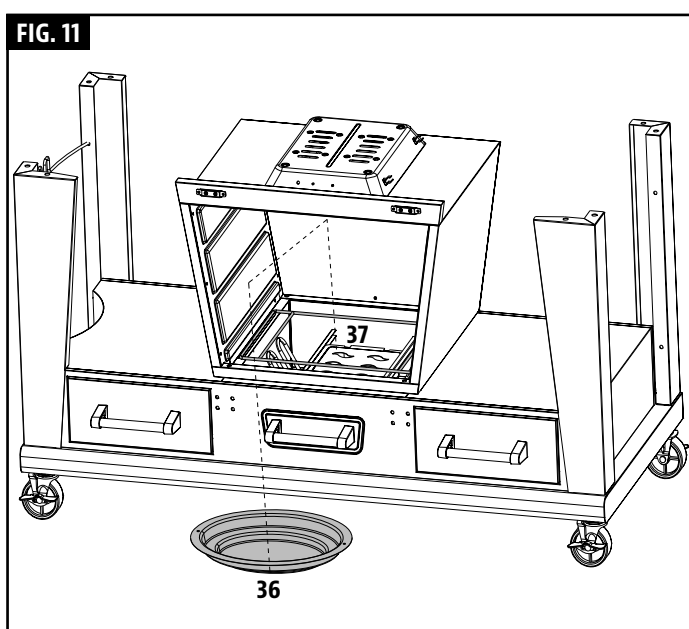
11. PLACING THE WATER PAN

Parts Required :

- 1 x Water Pan (#36)
- 1 x Water Pan Support (#37)

Installation :

- Place Water Pan onto the Water Pan Support.
See Fig. 11.



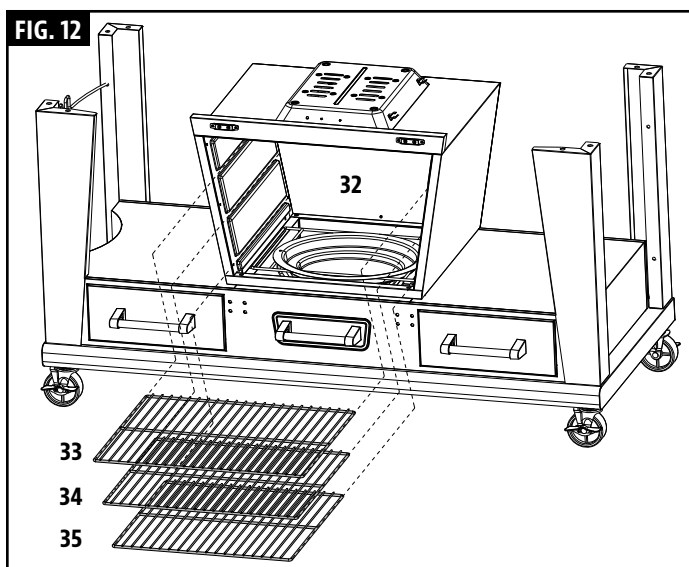
12. INSTALLING GRIDS TO LOWER CABINET

Parts Required :

- 1 x Smoker Cooking Grid (Large) (#33)
- 1 x Smoker Cooking Grid (Medium) (#34)
- 1 x Smoker Cooking Grid (Small) (#35)
- 1 x Smoker Cabinet Assembly (#32)

Installation :

- Slide Smoker Cooking Grid (Large), Smoker Cooking Grid (Medium), and Smoker Cooking Grid (Small) into the Smoker Cabinet Assembly.
See Fig. 12.



13. MOUNTING SMOKER DOOR HANDLES

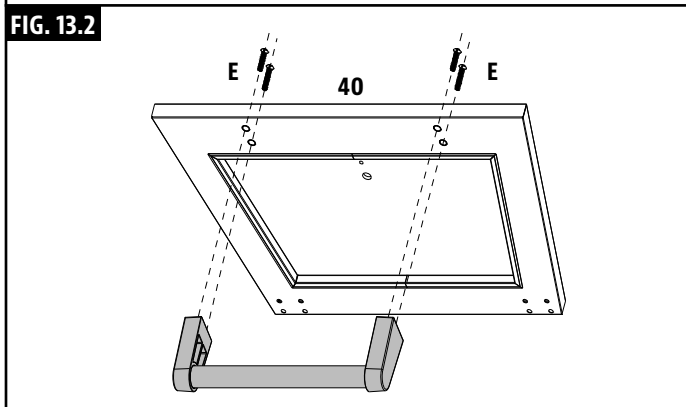
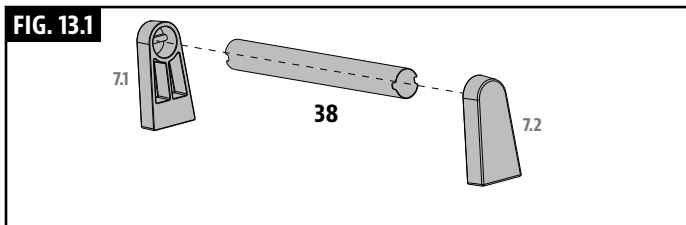
Parts Required :

- 1 x Smoker Door Handle (#38)
- 2 x Lid Handle Standoffs (#7)
- 1 x Smoker Door (#40)
- 4 x M6x35 mm Screws (#E)

Installation :

Mount one Smoker Door Handle and two Large Handle Standoffs to the Smoker Door.
Use: 4 x M6x35 mm Screws
See Fig. 13.1 and Fig. 13.2.

Note: Slots on both side of Smoker Door Handle must be inserted into the embossed area on inside area of Handle Stand-off as Fig. 13.1 shown.



14. INSTALLING THE DOOR THERMOMETER

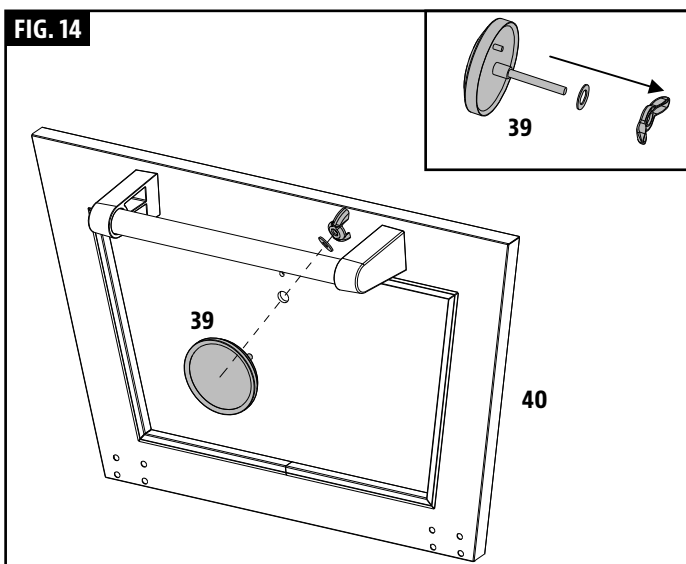
Parts Required :

- 1 x Smoker Thermometer (#39)
- 1 x Smoker door Assembly (#40)

Note: The Thermometer is supplied with one fiber washer and one wing nut.

Installation :

- Insert Smoker Thermometer probe through the mounting hole in the front of the Smoker Door Assembly. From the inside door, place fiber washer and wing nut onto the mounting thread pole and tighten by hand and do not over tighten.
See Fig. 14.



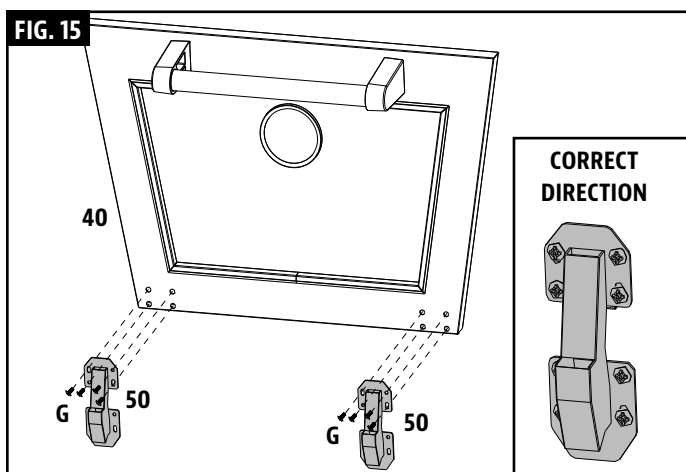
15. MOUNTING THE SMOKER DOOR HINGES

Parts Required :

- 2 x Smoker Door Hinges (#50)
- 1 x Smoker Door (#40)
- 8 x M4x8 mm White Zn Screws (#G)

Installation :

- Mount two Smoker Door Hinges to the Smoker Door.
Use: 8 x M4x8 mm Screws
See Fig. 15.



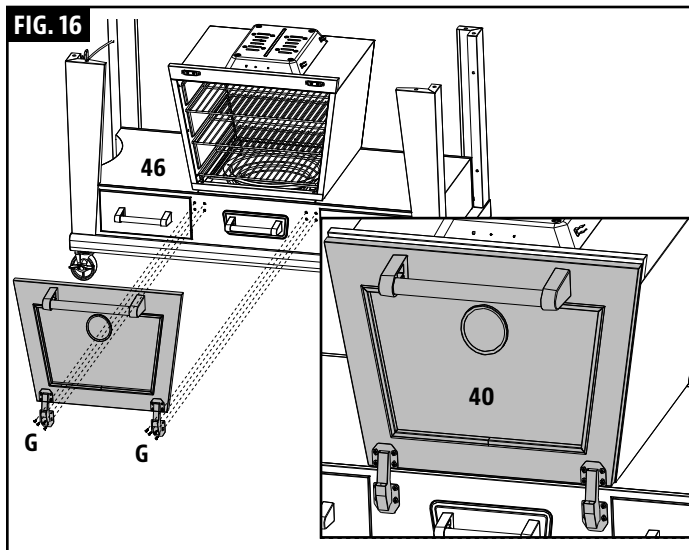
16. INSTALLING THE SMOKER DOOR

Parts Required :

- 1 x Smoker Door (#40)
- 1 x Lower Cabinet Assembly (#46)
- 8 x M4x8 mm White Zn Screws (#G)

Installation :

- Mount Smoker Door with Hinge assembly to Lower Cabinet Assembly.
Use: 8 x M4x8 mm Screws
See Fig. 16.



17. PREPARING THE GRILL ASSEMBLY FOR INSTALLATION

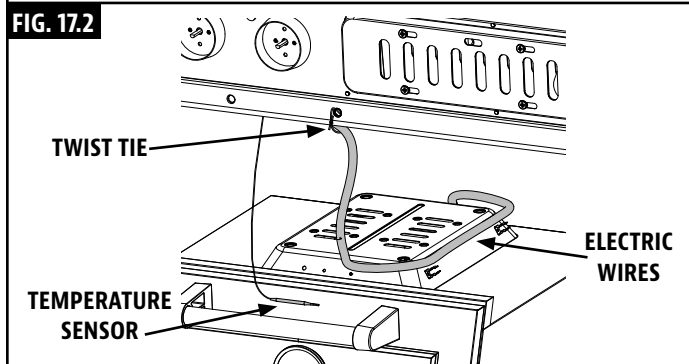
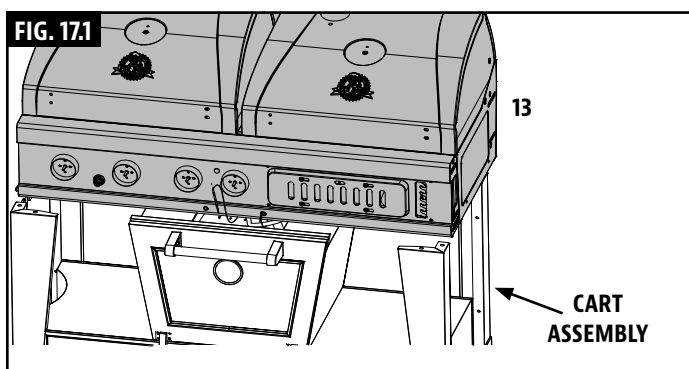
Parts Required :

- 1 x Gas and Charcoal Cabinet with Lids Assembly (#13)
- 1 x Cart Assembly

Installation :

- Carefully put the main chamber on the top of the smoker body and then remove the twist tie. Pull out the smoker electric wires and smoker temperature wire/sensor from the back side of Control panel first, then place the temperature wire and sensor toward front.
See Fig. 17.1. and Fig. 17.2.

ATTENTION: Do not pinch or sandwich the electric wires and/or temperature wire sensor during the assembly.



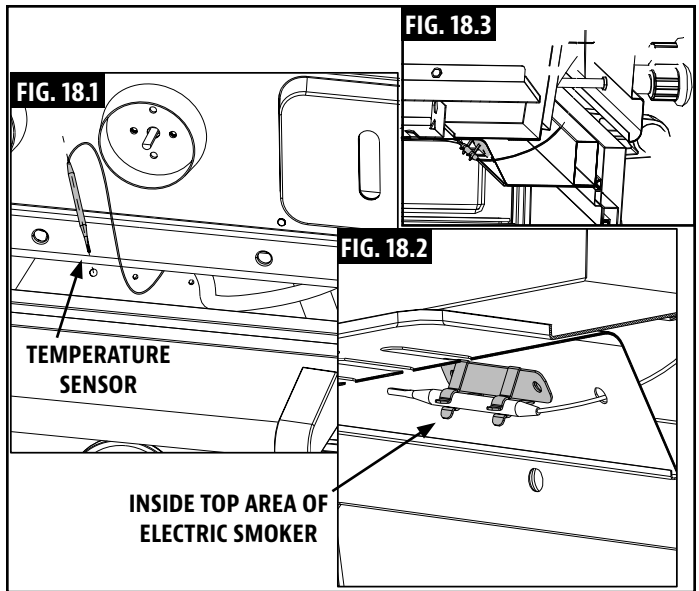
18. ATTACHING THE TEMPERATURE SENSOR

Parts Required :

- 1 x Temperature Sensor

Installation :

- Insert the Smoker Temperature Sensor through the hole on the top of the Smoker Cabinet.
- Next attach it into the clip which is located inside top area of the Smoker Cabinet.
See Fig. 18.1., Fig. 18.2, and Fig 18.3.



19. CONNECTING GAS COMPONENTS IN CART ASSEMBLY

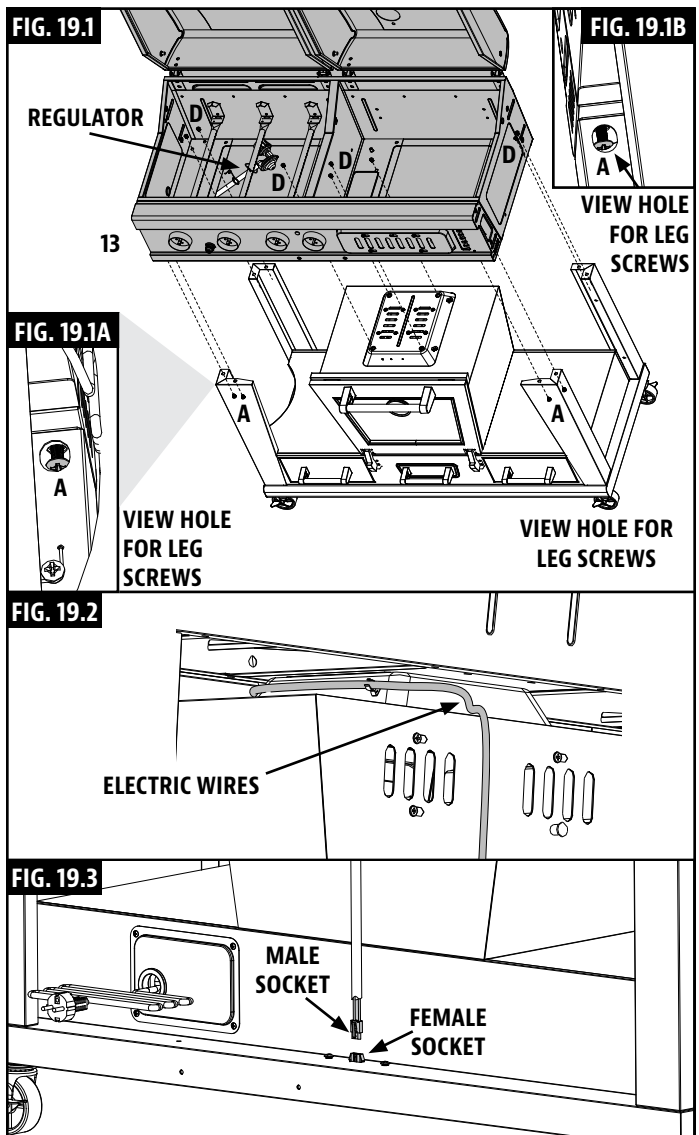
Parts Required :

- 1 x Electric Wires
- 1 x Electric Wires - Male Socket (*end of the Electric Wires*)
- 1 x Electric Wires - Female Socket
- 1 x Gas and Charcoal Cabinet with Lids Assembly (#13)
- 1 x Cart Assembly
- 8 x M6x15 mm Screws (#A)
- 4 x M6x10 mm Screws (#D)

Installation :

Note: The Main Chamber must be lined up to the Trolley.

- Carefully open the lids and attach Gas and Charcoal Cabinet Assembly to the Cart Assembly by first fixing the 4 pcs M6x10 mm Screws on inside first, then fix the other 8 pcs M6x15 mm Screws later. Regulator can be taken out at the stage for later assembly.
Use: 8 pcs M6x15 mm Screws and 4 x M6x10 mm Screws
See Fig. 19.1, Fig. 19.1A, and Fig. 19.1B.
- Attach the Electric Wires onto two clips near the Smoker Cabinet from the lower area of charcoal grill side and then attach the Electric Wires Male Socket (*end of the Electric Wires*) to the Female Socket which is located on the back of Bottom Table.
See Fig. 19.2 and Fig. 19.3.



20. INSTALLING ELECTRICAL BACK COVER

Parts Required :

- 1 x Electric Wires Back Cover (#41)
- 1 x Cart Assembly
- 2 x M6x15 mm Screws (#A)

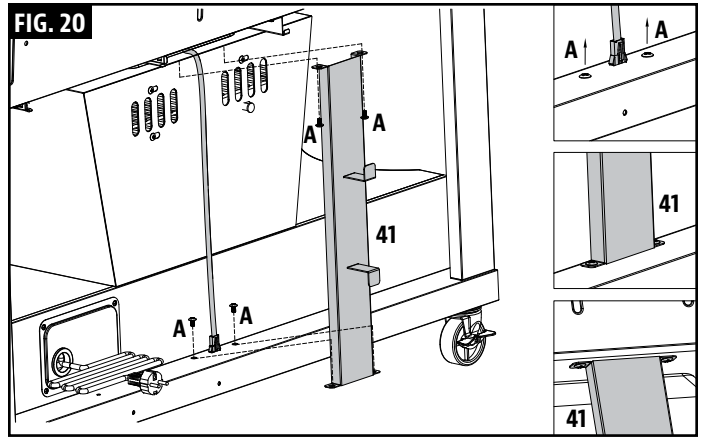
Installation :

- Unscrew two M6x15 mm Screws (*factory pre-assembled*) from Bottom Table. Attach Electrical Back Cover to the back side of the Smoker Cart Assembly, using the screws on top side first, and then assemble the bottom screws after.

Use: 2 pcs M6x15 mm Screws.

See Fig. 20.

Note: Assemble the screws on top side first and then assemble the bottom screw later.



21. MOUNTING SMOKER AIR DAMPERS

Parts Required :

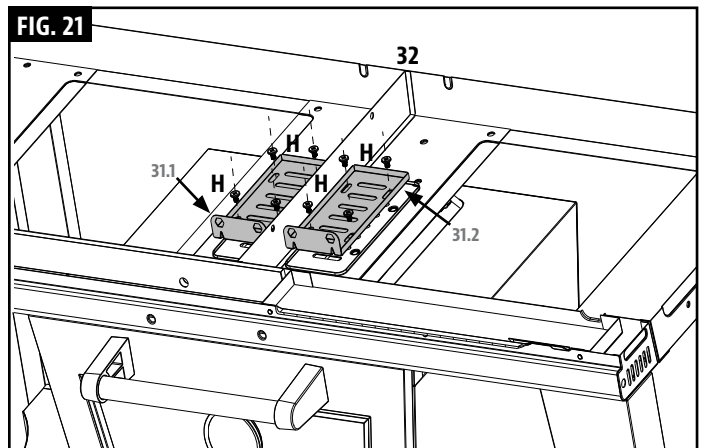
- 2 x Smoker Top Air Dampers (#31)
- 1 x Smoker Cabinet Assembly (#32)
- 8 x M5x10 mm Shoulder Bolts (#H)

Installation :

- Mount Smoker Top Air Damper to the Smoker Cabinet Assembly.

Use: 8 pcs M5x10 mm Shoulder bolts

See Fig. 21.



22. ATTACHING SMOKER AIR DAMPERS HANDLE

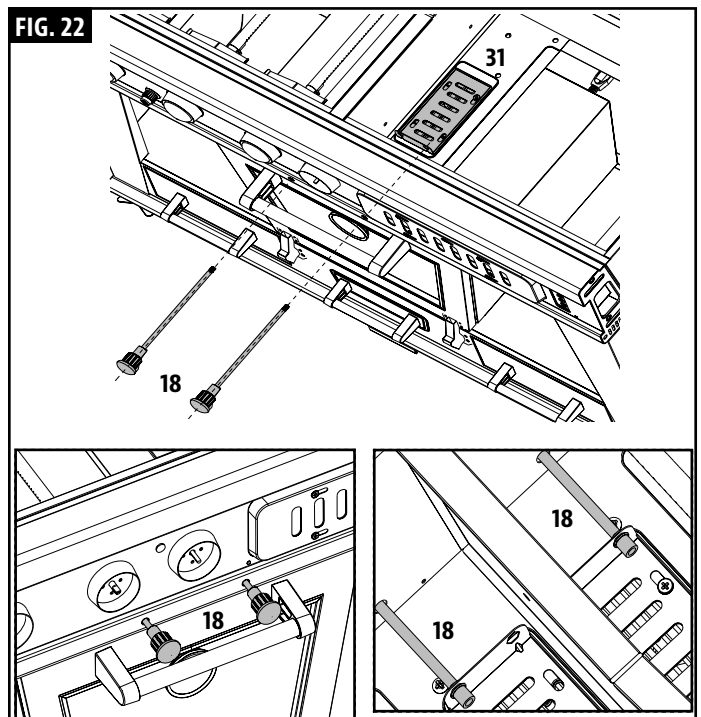
Parts Required :

- 2 x Smoker Air Damper Pull Handle Assembly (#18)
- 2 x Smoker Top Air Dampers (#31)

Installation :

- Attach two Smoker Air Damper Pull Handle Assembly to two Smoker Top Air Dampers.

See Fig. 22.



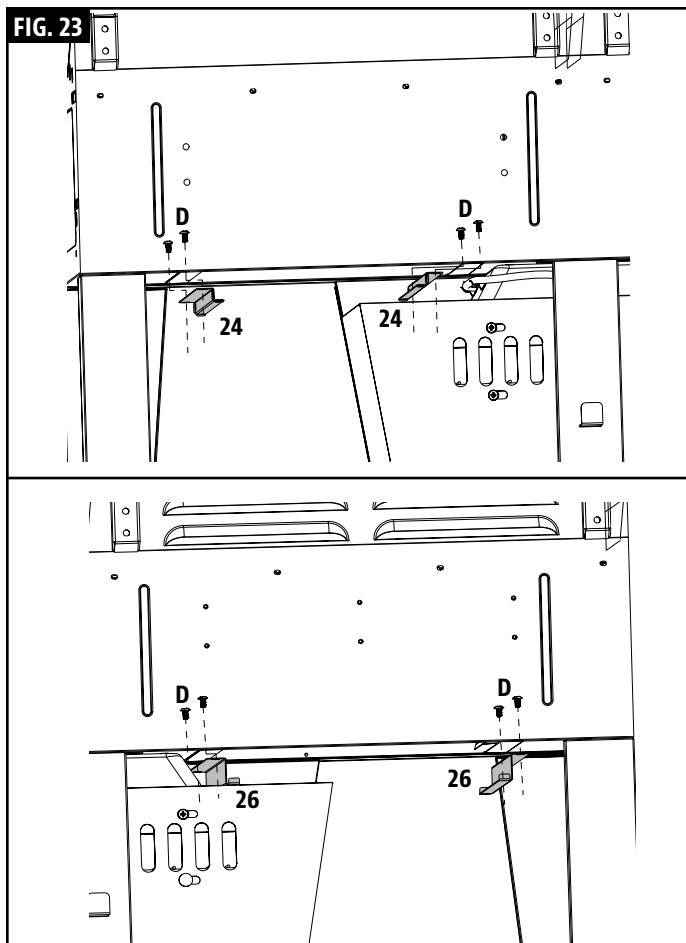
23. MOUNTING ASH TRAY GUIDES

Parts Required :

- 2 x Charcoal Ash Tray Guides (#24)
- 2 x Gas Drip Tray Guides (#26)
- 1 x Main Gas and Charcoal Chamber
- 8 x M6x10 mm Screws (#D)

Installation :

- Mount two Charcoal Ash Tray Guides to the bottom of the Charcoal Chamber and mount two Gas Drip Tray Guides.
Use: 8 x M6x10 mm Screws
See Fig. 23.



24. MOUNTING KNOBS TO ASH AND GREASE TRAYS

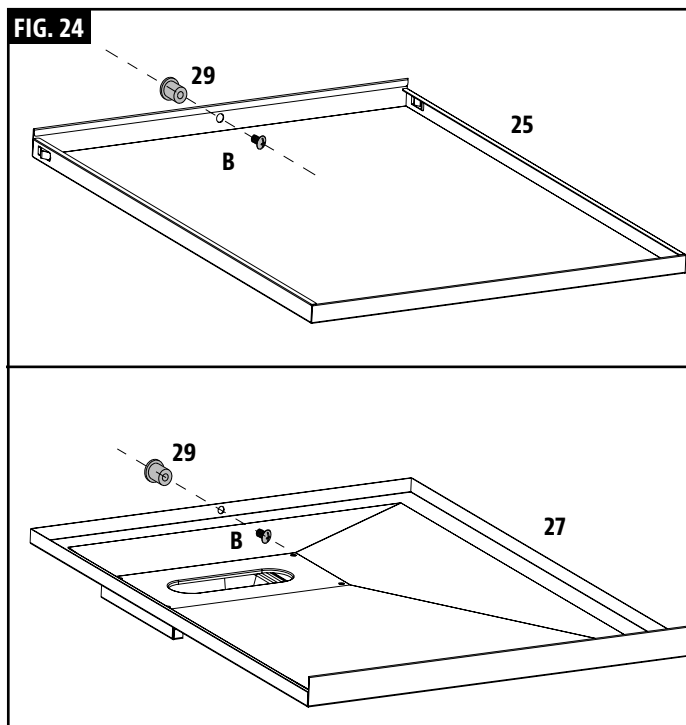
Parts Required :

- 2 x Knobs (#29)
- 1 x Ash Tray (#25)
- 1 x Gas Grease Tray (#27)
- 2 x M5x10 mm Screws (#B)

Installation :

- Mount the Knob to the Ash Tray and mount the Knob to the Gas Grease Tray.
Use: 2 x M5x10 mm Screws
See Fig. 24.

Note: Loosen the screws of Drip Tray Guides and Ash Tray Guides for alignment and tighten it again if needed.



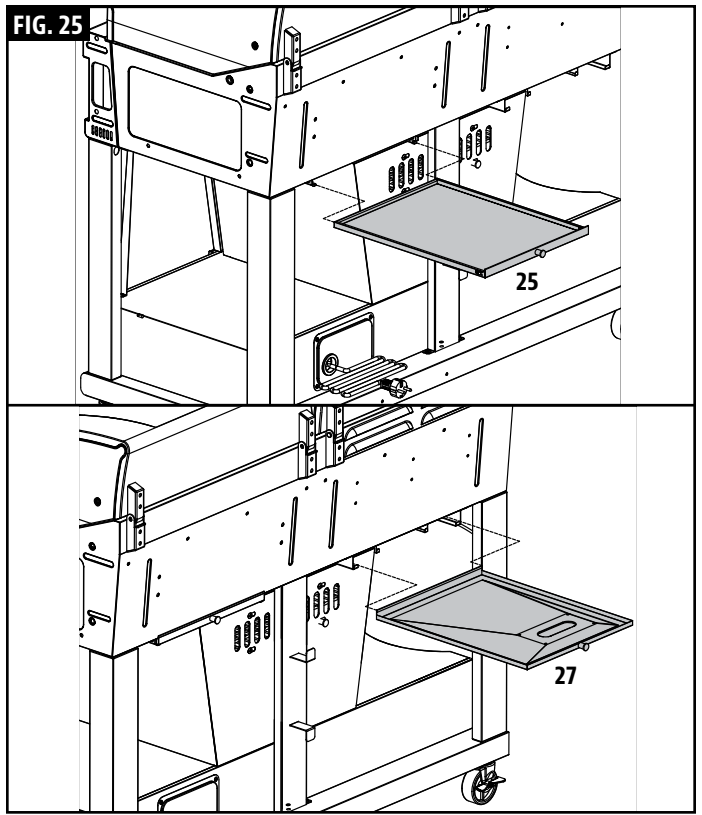
25. INSTALLING ASH AND GREASE TRAYS

Parts Required :

- 1 x Ash Tray (#25)
- 1 x Gas Grease Tray (#27)
- 1 x Main Gas and Charcoal Chamber

Installation :

- Slide the Ash Tray and Gas Grease Tray onto the Gas and Charcoal Chamber Guides.
See Fig. 25.



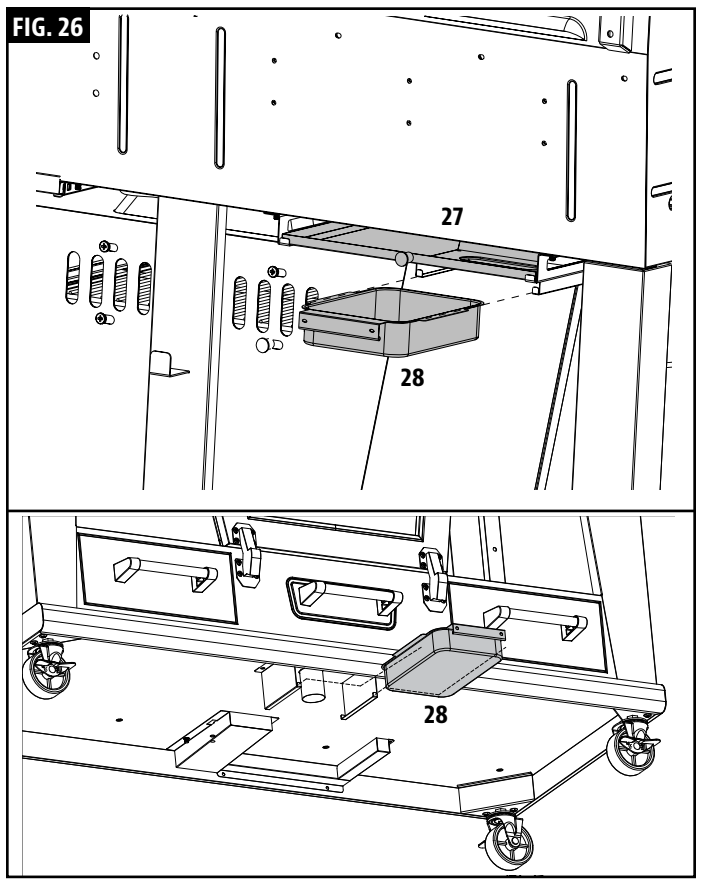
26. INSTALLING GREASE CUPS

Parts Required :

- 2 x Grease Cups (#28)
- 1 x Gas Grease Tray (#27)
- 1 x Smoker Cabinet Assembly (#32)

Installation :

- Slide the Grease Cup into the Gas Grease Tray and Smoker Cabinet Assembly.
See Fig. 26.



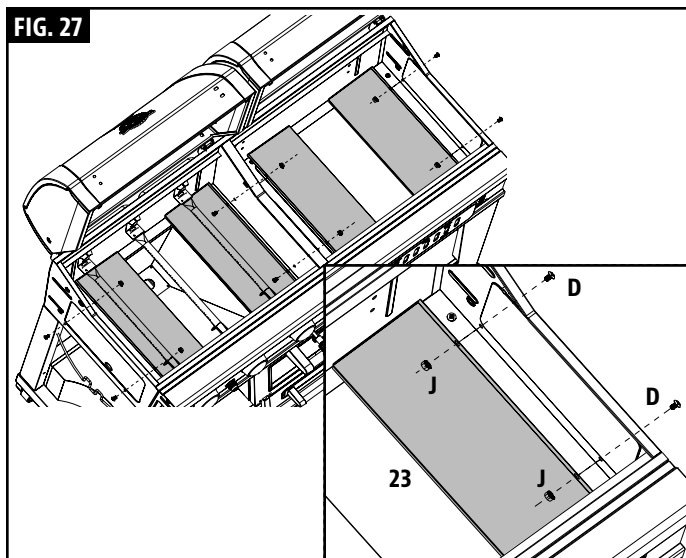
27. MOUNTING GREASE SHIELDS

Parts Required :

- 4 x Grease Shields (#23)
- 1 x Main Chamber
- 6 x M6x10 mm Screws (#D)
- 6 x M6 Nuts (#J)

Installation :

- Mount Grease Shield to the Main Chamber using 2 x M6x10 mm Screws and 2 x M6 Nuts.
- Repeat the same step for the other three Grease Shields and mount middle Grease Shields using the same screws and nuts.
See Fig. 27.



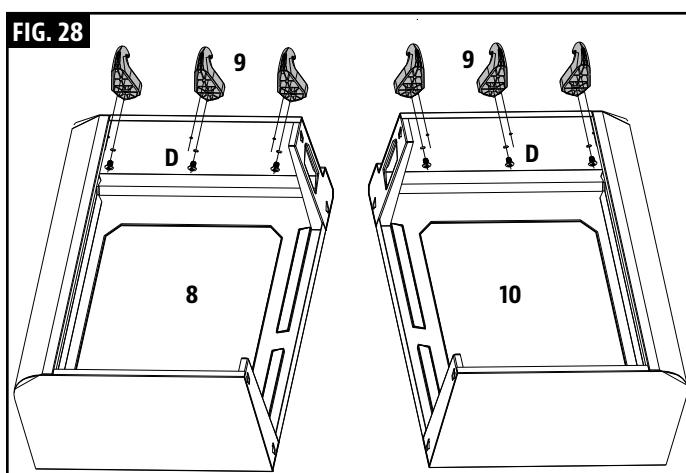
28. INSTALLING TOOL HOOKS

Parts Required :

- 6 x Tool Hooks (#9)
- 1 x Left Side Table (#8)
- 1 x Right Side Table (#10)
- 6 x M6x10 mm Screws (#D)

Installation :

- Attach three Tool Hooks to the Left Side Table.
Use: 3 x M6x10 mm Screws
See Fig. 28.
- Repeat the same step on Right Side Table.



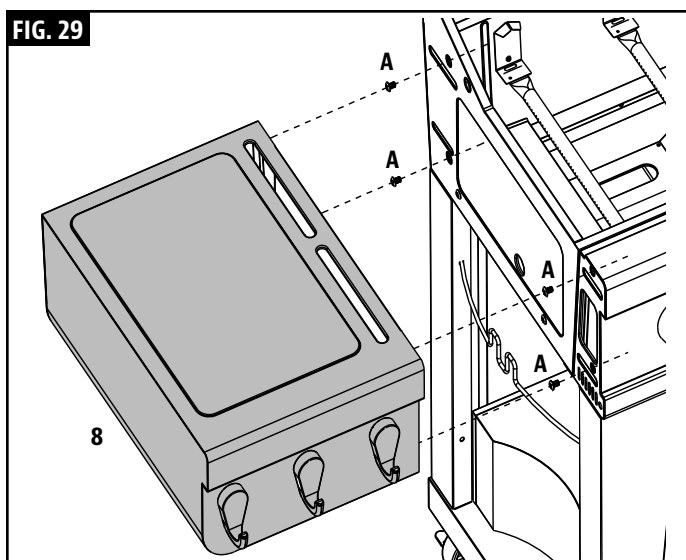
29. MOUNTING LEFT SIDE TABLE

Parts Required :

- 1 x Left Side Table (#8)
- 1 x Main Chamber
- 4 x M6x15 mm Screws (#A)

Installation :

- Attach 4 x M6x15 mm Screws onto left side of Main Chamber and leave about 1/4" out.
- Next hang the Left Side Table onto those four screws and then push down to seat on it, then tighten 4 x M6x15 mm Screws securely.
See Fig. 29.



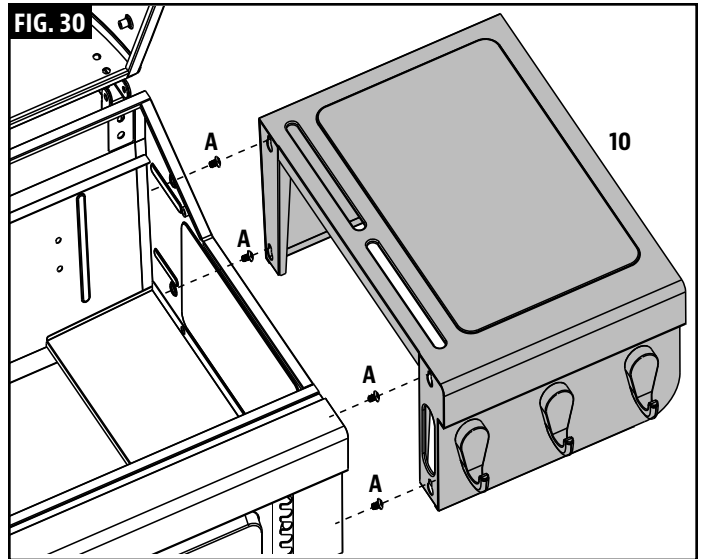
30. MOUNTING RIGHT SIDE TABLE

Parts Required :

- 1 x Right Side Table (#10)
- 1 x Main Chamber
- 4 x M6x15 mm Screws (#A)

Installation :

- Attach 4 x M6x15 mm Screws onto right side of Main Chamber and leave about 1/4" out.
 - Hang the Right Side Table onto those four screws and then push down to seat on it, then tighten 4 x M6x15 mm Screws securely.
- See Fig. 30.



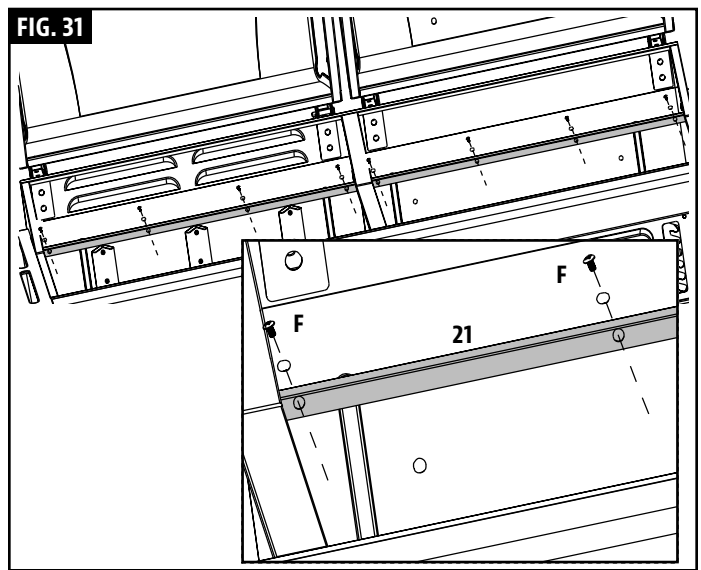
31. MOUNTING COOKING GRID BACK SUPPORTS

Parts Required :

- 2 x Cooking Grid Back Supports (#21)
- 1 x Main Chamber
- 8 x M4x10 mm Screws (#F)

Installation :

- Attach Cooking Grid Back Support to the back panel of Charcoal Main Chamber.
- Use: 4 x M4x10 mm Screws
- See Fig. 31.
- Repeat the same step on Gas Main Chamber.



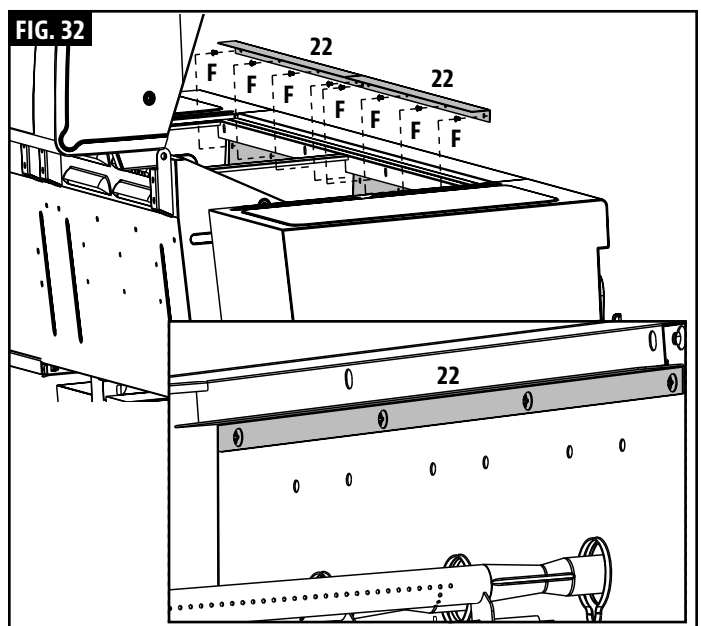
32. MOUNTING COOKING GRID FRONT SUPPORTS

Parts Required :

- 2 x Cooking Grid Front Supports (#22)
- 1 x Main Chamber
- 8 x M4x10 mm Screws (#F)

Installation :

- Attaching Cooking Grid Front Supports to the front side of Charcoal Main Chamber.
- Use: 4 x M4x10 mm Screws
- See Fig. 32.
- Repeat the same step on Gas Main Chamber.



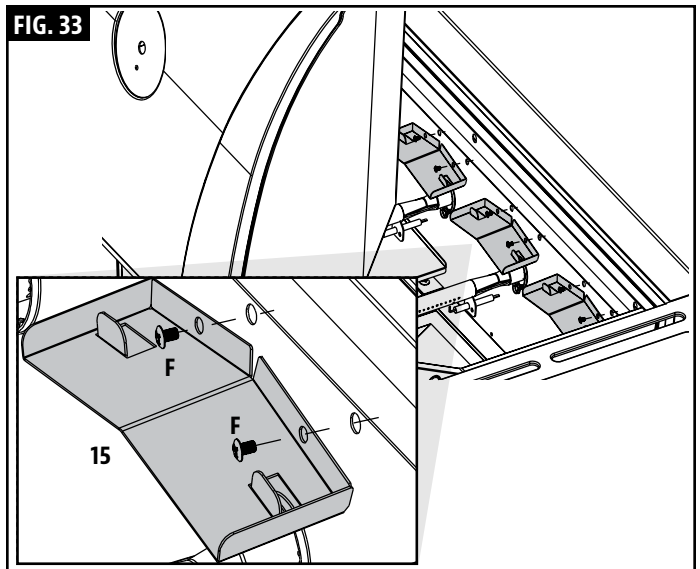
33. MOUNTING HEAT TENT SUPPORTS

Parts Required :

- 3 x Heat Tent Supports (#15)
- 1 x Gas Main Chamber
- 6 x M4x10 mm Screws (#F)

Installation :

- Attach three Heat Tent Supports to the front side of Gas Main Chamber.
Use: 6 x M4x10 mm Screws
See Fig. 33.



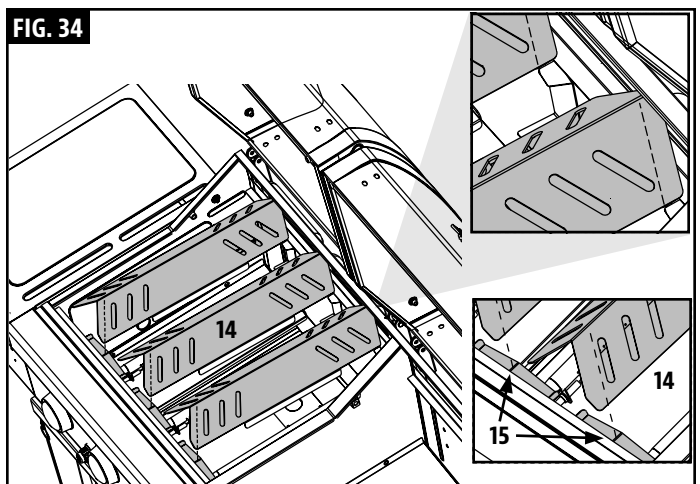
34. PLACING HEAT TENTS

Parts Required :

- 3 x Heat Tents (#14)
- 3 x Heat Tent Supports (#15)

Installation :

- Place three Heat Tents onto the Heat Tent Supports.
See Fig. 34.



35. MOUNTING CHARCOAL TRAY LIFT SYSTEM

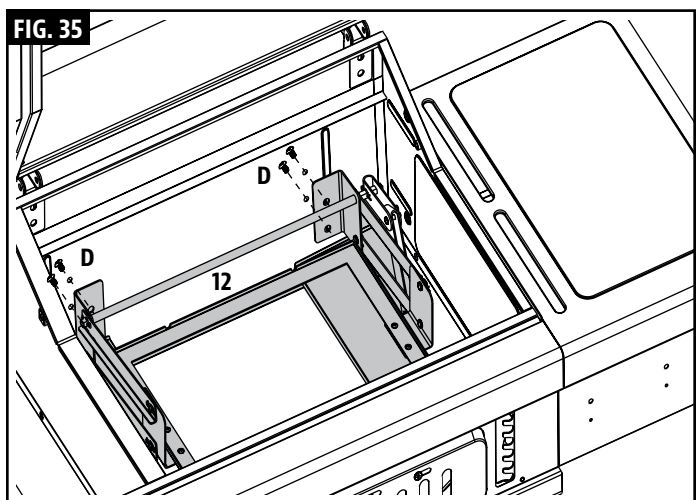
Parts Required :

- 1 x Charcoal Tray Lifting System (#12)
- 1 x Charcoal Main Chamber
- 4 x M6x10 mm Screws (#D)

Installation :

- Mount the Charcoal Tray Lifting System to the back side of Charcoal Main Chamber.
Use: 4 x M6x10 mm Screws
See Fig. 35.

Note: Gas Lid needs to be closed prior to assembly.



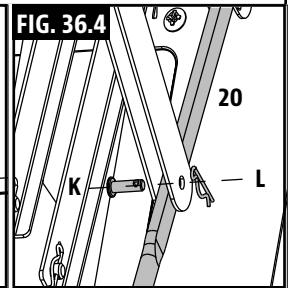
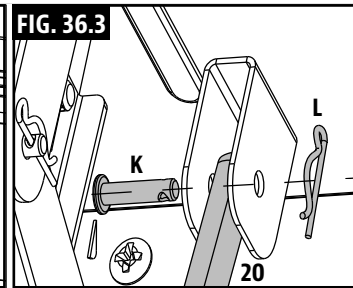
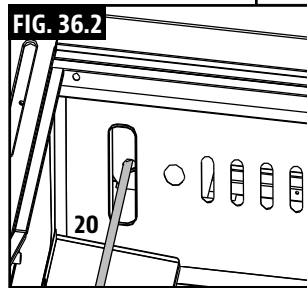
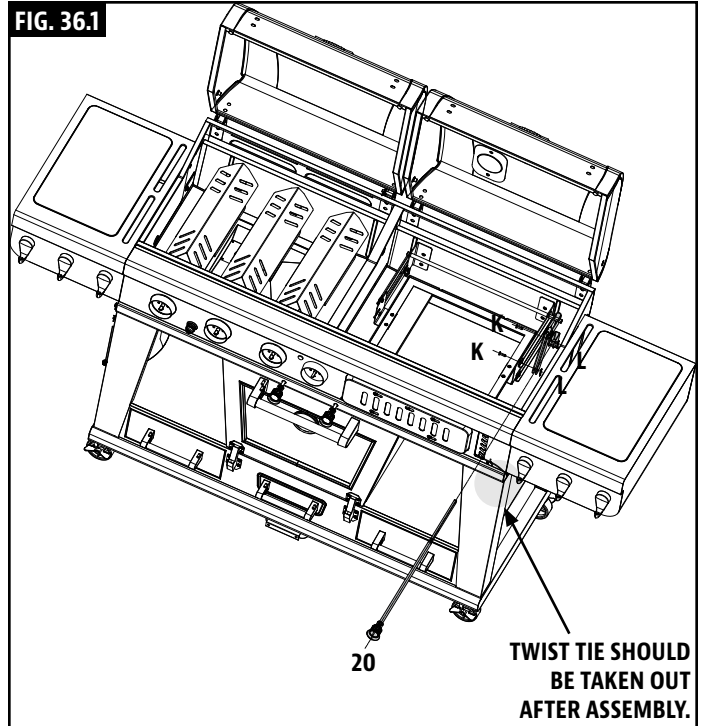
36. ATTACHING CHARCOAL TRAY LIFT SYSTEM

Parts Required :

- 1 x Charcoal Tray Lift Handle Assembly (#20)
- 1 x Charcoal Main Chamber
- 2 x Hinge Pin (#K)
- 2 x R Clips (#L)

Installation :

- Slide Charcoal Tray Lift Handle Assembly through the adjusting slot and through the hole of the inside plate. Align the hole in the end of the Lift Handle with the holes in the "U" shaped bracket located at the back of the Charcoal Main Chamber. See Fig. 36.1 and Fig. 36.2.
- Join the Lift Handle and the "U" shaped Bracket by inserting a Hinge pin. See Fig. 36.3.
- Next Insert an "R" Clip through the hole in Hinge Pin. Attach the Lift Handle to the Lift System by inserting a Hinge Pin through the "U" shaped Lift Arm and the hole in the center of that Lift Handle. See Fig. 36.4.
- Insert a "R" Clip through the hole in the Hinge Pin. Remove twist tie located in adjusting slot. See Fig. 36.1.
- Now, adjust the Charcoal Tray Lifting System to you desired height by moving the Lift Handle to the left and then raising or lowering it.



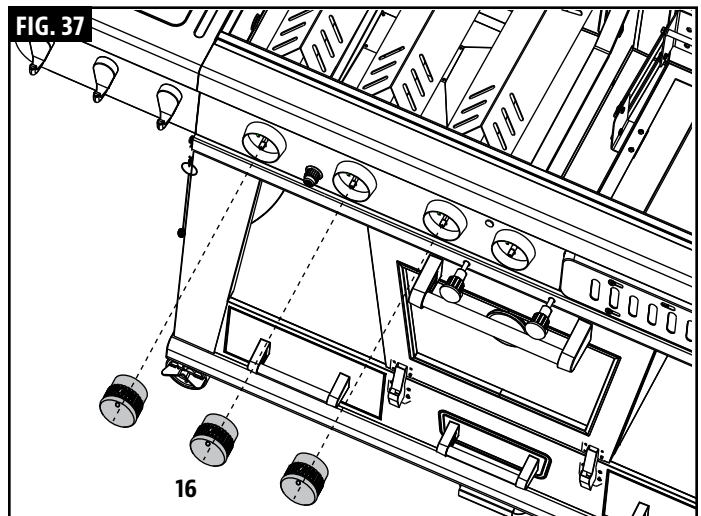
37. PLACING BLACK GAS CONTROL KNOBS

Parts Required :

- 3 x Black Gas Control Knobs (#16)

Installation :

- Place three black Gas Control Knobs over the valve stem, making certain to align the flat portion of the stem with the flat portion of the knob. Push the black Gas Control Knob onto the stem until it is firmly seated. See Fig. 37.



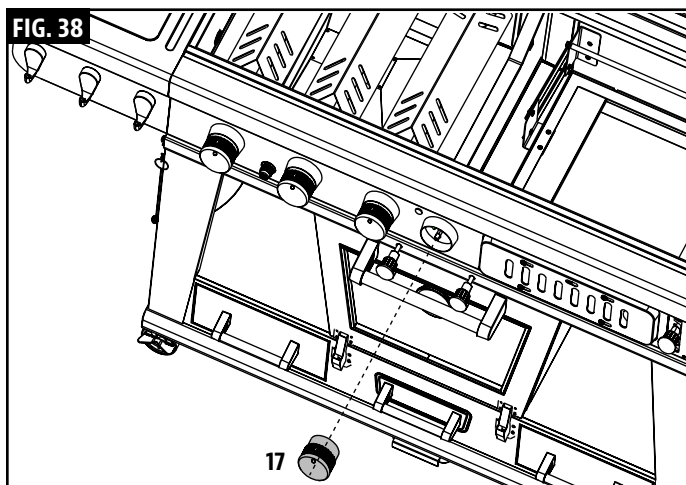
38. PLACING SILVER CONTROL KNOB

Parts Required :

- 1 x Silver Smoker Control Knob (#17)

Installation :

- Place the silver Smoker Control Knob over the stem, making certain to align the flat portion of the stem with the flat portion of the knob. Push the silver Smoker Control Knob onto the stem until it is firmly seated. See Fig. 38.



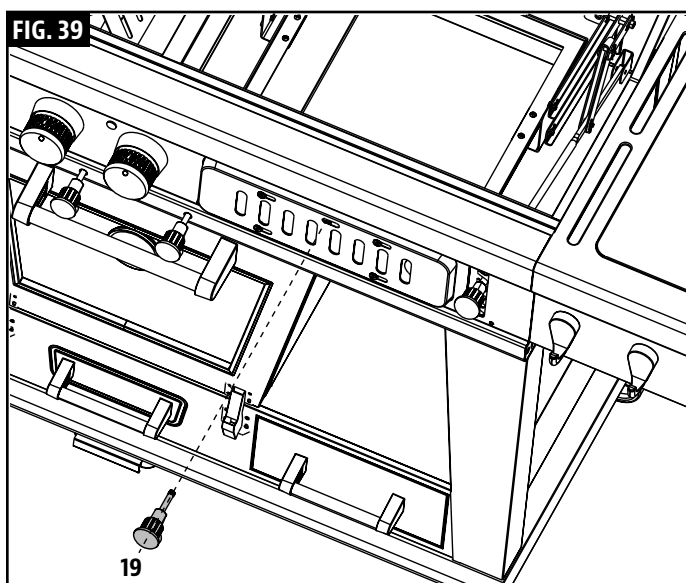
39. ATTACHING CHARCOAL TRAY DAMPER HANDLE

Parts Required :

- 1 x Charcoal Tray Air Damper Handle Assembly (#19)
- 1 x Charcoal Chamber Air Damper

Installation :

- Screw the Charcoal Tray Air Damper Handle Assembly onto the Charcoal Chamber Air Damper. See Fig. 39.



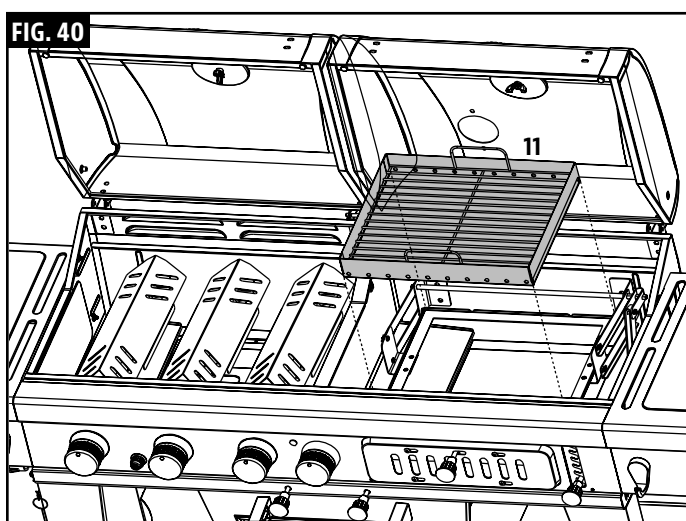
40. PLACING CHARCOAL TRAY

Parts Required :

- 1 x Charcoal Tray (#11)

Installation :

- Place the Charcoal Tray onto the Charcoal Tray Lifting System. See Fig. 40.



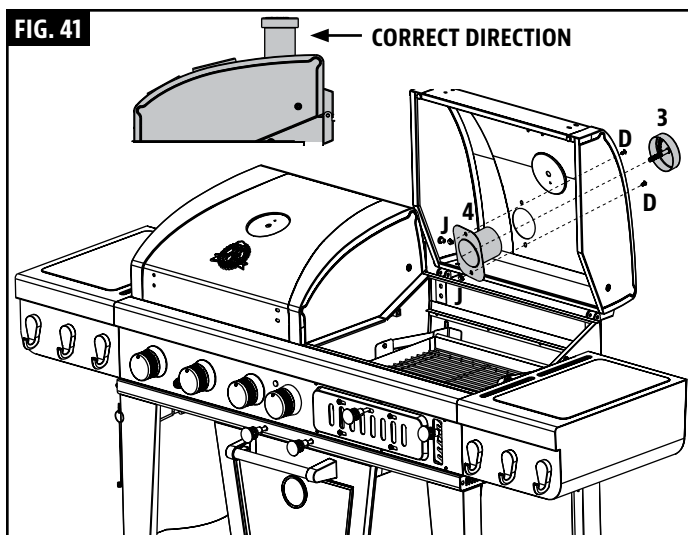
41. MOUNTING THE SMOKE STACK

Parts Required :

- 1 x Smoke Stack (#4)
- 1 x Smoke Stack Lid (#3)
- 1 x Charcoal Lid
- 2 x M6x10 mm Screws (#D)
- 2 x M6 Nuts (#J)

Installation :

- Remove Smoke Stack Lid from Smoke Stack. Insert Smoke Stack through the Charcoal Lid from the inside. Attach the Smoke Stack Assembly to the Lid using 2 x M6x10 mm Screws inserted through the Lid from the outside and fasten the Smoke Stake using 2 x M6 Nuts securely inside the Lid. Screw Smoke Stack Lid onto Smoke Stack. See Fig. 41.



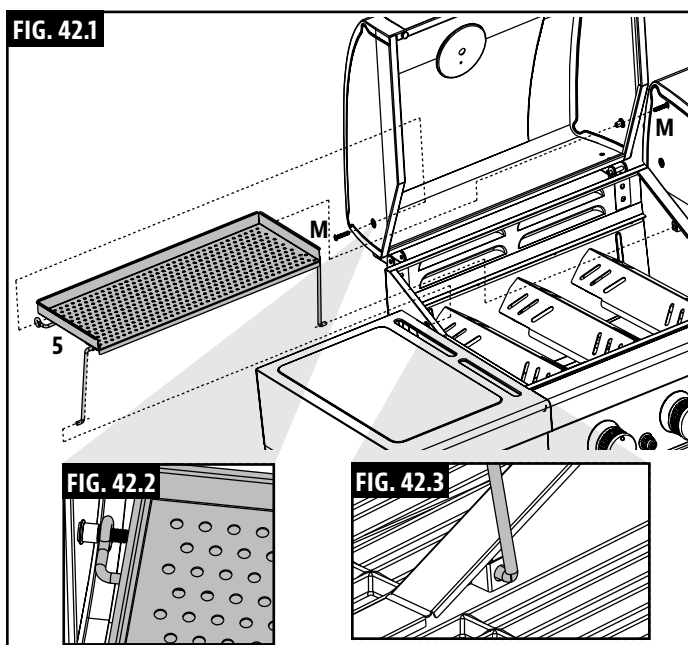
42. INSTALLING WARMING RACK (GAS GRILL)

Parts Required :

- 1 x Warming Rack (#5)
- 1 x Gas Lid
- 1 x Gas Main Chamber
- 2 x M6x30 mm Screws (#M)

Installation :

- Screw 1 x M6x30 mm Screw through the Gas Lid from the outside, position 1 pc Warming Rack to the gas grill so that the screw is going through the wire loop. See Fig. 42.1 and Fig. 42.2.
- Align the wire loop on the opposite end of the Warming Rack with the opposite Lid hole and insert 1 x M6x30 mm Screw. Insert the wire legs into the holes of the Gas Main Chamber. See Fig. 42.3.



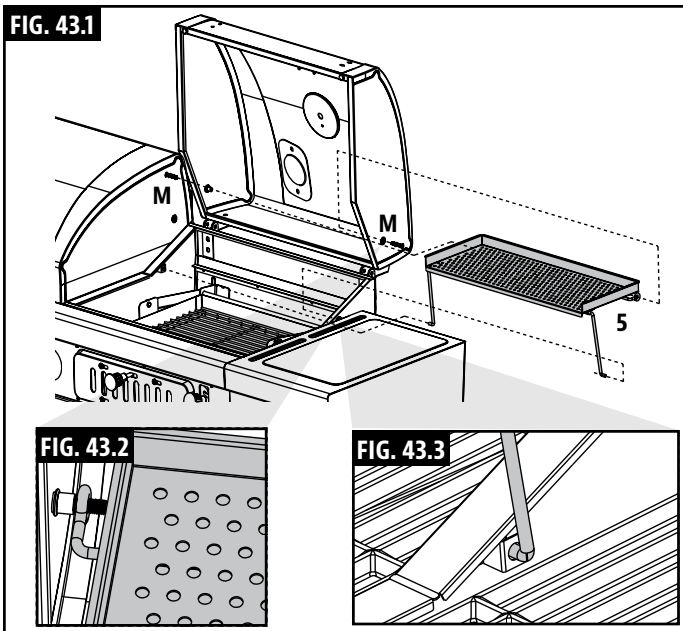
43. INSTALLING WARMING RACK (CHARCOAL GRILL)

Parts Required :

- 1 x Warming Rack (#5)
- 1 x Charcoal Lid
- 1 x Charcoal Main Chamber
- 2 x M6x30 mm Screws (#M)

Installation :

- Screw 1 x M6x30 mm Screw through the Charcoal Lid from the outside, position 1 pc Warming Rack to the charcoal grill so that the screw is going through the wire loop. See Fig. 43.1 and Fig. 43.2.
- Then align the wire loop on the opposite end of the Warming Rack with the opposite Lid hole and insert 1 x M6x30 mm Screw. Insert the wire legs into the holes of the Charcoal Main Chamber. See Fig. 43.3.



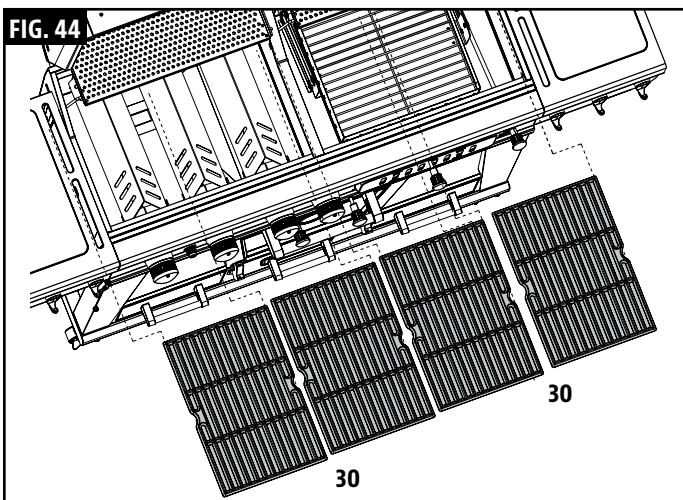
44. PLACING COOKING GRIDS

Part Required :

- 4 x Cooking Grids (#30)

Installation :

- Place four Cooking Grids into the Cooking Grid Support. See Fig. 44.



45. INSTALLING LID THERMOMETERS

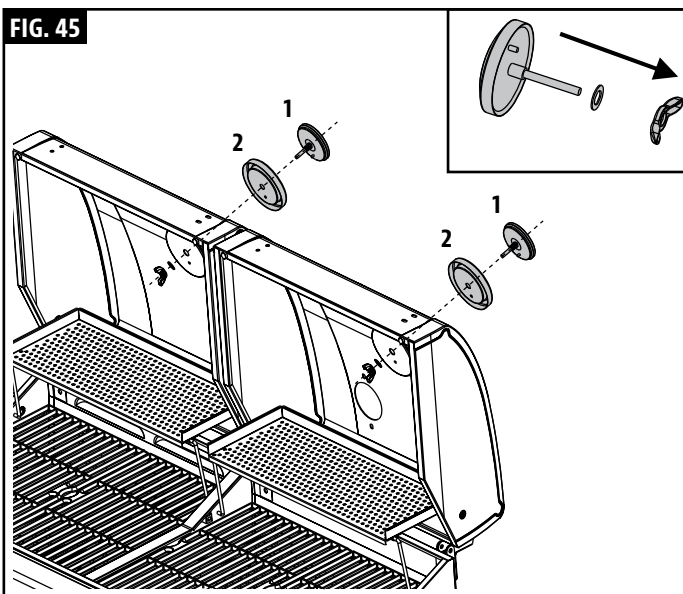
Parts Required :

- 2 x Thermometers (#1)
- 2 x Thermometer Bezels (#2)
- 1 x Gas Lid
- 1 x Charcoal Lid

Note: The Thermometer is supplied with one fiber washer and one wing nut.

Installation :

- Unscrew the wing nut and washers from the 2 pcs Thermometer first. Insert Thermometer probe through the Bezel and the mounting hole in the top of the Gas Lid Assembly. from the inside of the lid, place fiber washer and wing nut onto the mounting thread pole and tighten by hand. See Fig. 45.
- Repeat the same step for Charcoal Lid.



46. MOUNTING THE LID HANDLES

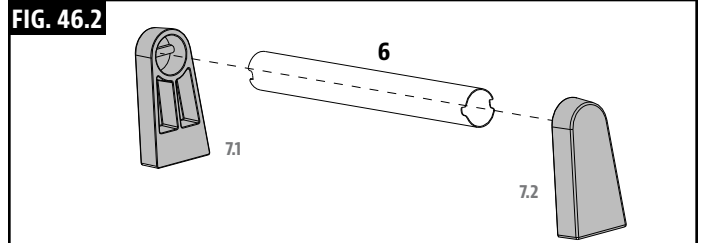
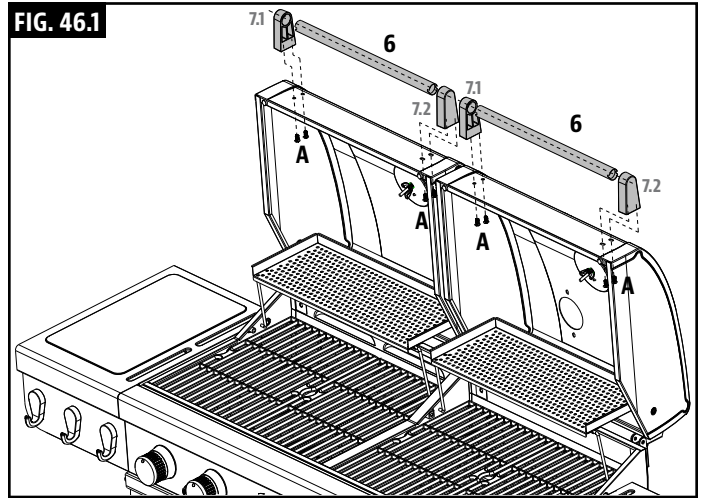
Part Required :

- 2 x Lid Handles (#6)
- 4 x Large Handle Standoffs (#7)
- 1 x Gas Lid
- 1 x Charcoal Lid
- 8 x M6x15 mm Screws (#A)

Installation :

- Attach 2 pcs Lid Handles and 4 pcs Large Handle Standoffs to the Gas Lid and Charcoal Lid using 8 x M6x15 mm Screws. See Fig. 46.1

Note: Slots on both side of Lid Handle must be inserted into the embossed area on inside area of Handle Standoffs. See Fig. 46.2.



47. MOUNTING THE WIRE HOSE RETAINER

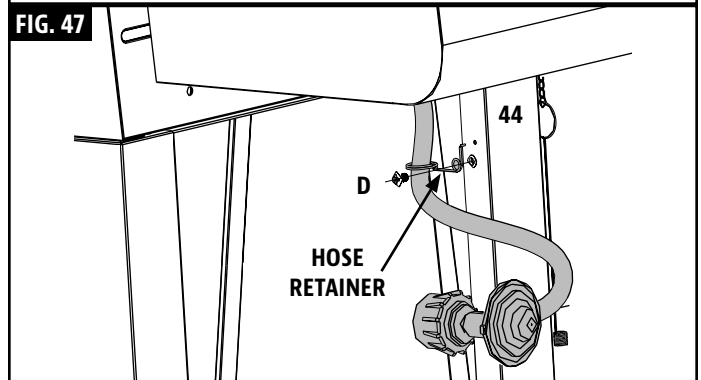
Part Required :

- 1 x Hose Wire Retainer (*pre-assembled on hose*)
- 1 x Left Support Leg (#44)
- 1 x M6x10 mm Screw (#D)

Note: If there is no regulator included, ignore this step.

Installation :

- Attach Hose Wire Retainer to the Left (*Front*) Support Leg. Use: 1 x M6x10 mm Screw. See Fig. 47.



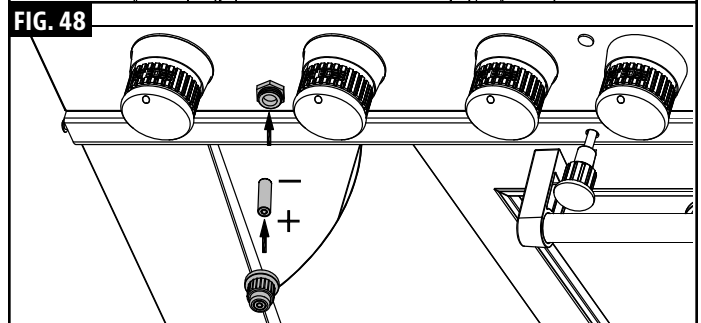
48. INSTALLING GAS SPARKER BATTERIES

Part Required :

- 1 x AA Battery

Installation :

- Unscrew (*counter clockwise*) Sparker Button from the panel. Insert AA battery with the "+" end facing out as per Fig. 48.



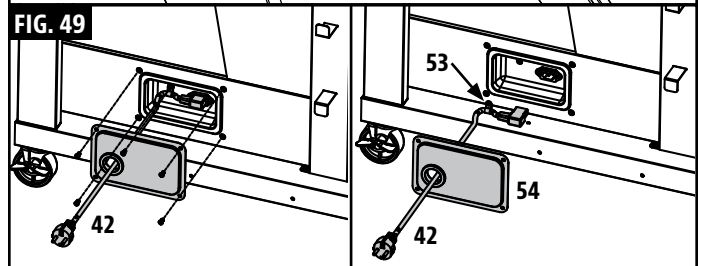
49. REPLACE THE POWER CORD

Part Required :

- 1 x Power Cord (#42)
- 1 x Power Cord Clip (#53)
- 1 x Cover Plate (#54)

Installation :

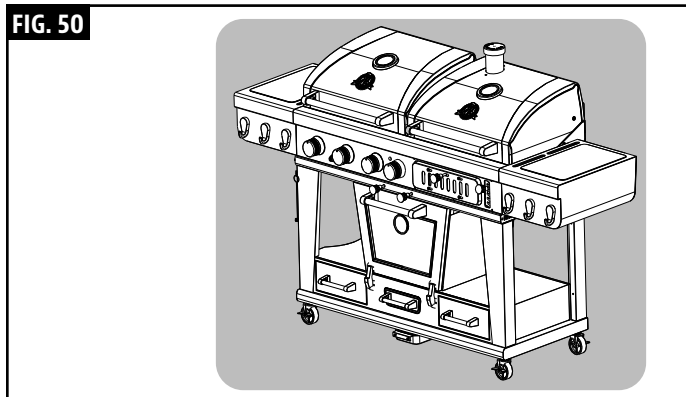
- Please replace with the correct power cord for your country, if you find the power cord does not match the plug you are using.
- Place the power cable clip on the correct power cord. Insert the power cord into the groove at the back of the bottom table. Secure the power cable clip to the back



of the bottom table with the previously installed screw to assemble the cover plate located on the back of the bottom table and complete the replacement.

50. FULL ASSEMBLY REVIEW

- It is highly recommended to wipe the exterior of your unit clean of debris, dirt, etc., using warm soapy water and a soft cloth.
- Remove all advertising and any glue residue.
- Use a vinegar and water solution to clean the glass on the smoker. Do not use a glass cleaner as this will leave a film on the glass, which could bake on.



CONNECTING TO A GAS SUPPLY

GAS AND REGULATOR

This barbecue can use either propane or butane or propane/ butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LP gas which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1, and the length should not exceed 1.5 meters.

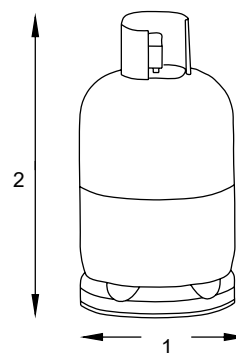
For optimal performance, we suggest to use a 5-15kg gas bottle.

SAFETY AND CARE ADVICE

The maximum dimension of the gas bottle is dia 31.5cm and height 58cm.

Never mount the gas bottle under the barbecue on the base shelf as this could result in serious injury to the user, other people and/or property. **Always place the gas bottle at the left or right hand side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose.**

This appliance is only suitable for use with low-pressure butane or propane gas and fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips/nut. This barbecue is set to operate a 28-30 mbar regulator with butane gas or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.



Key
1= maximum diameter
2= maximum height

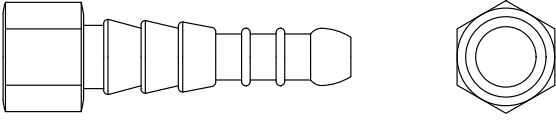
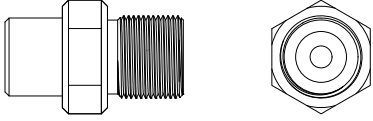
GAS CYLINDER REQUIREMENTS

The grill is set and tested with liquid propane gas only. The regulator supplied is set for 27.94 cm (11 inch) water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 9 kg (20 lbs) LP gas tank. **Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

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

CONNECTION FOR CONNECTOR

Note: The connector kit is not included if the regulator is pre-assembled.

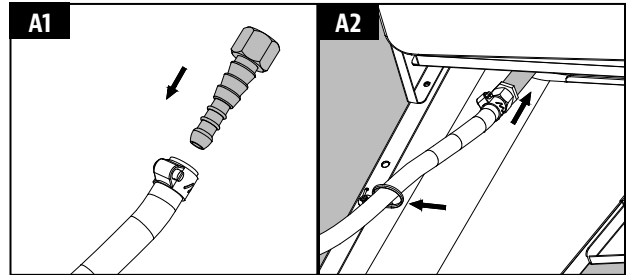
CONNECTOR A	CONNECTOR B
	
Connector A for Countries: BE, CZ, SK, SL, DK, IE, GB, IS, LU, CO, RO, MLT, CYP, LTU, EST, LVA, ISR, ES, PT, FI, NO, GR, IT, SE, BUL, HU	Connector B for Countries: FR

CONNECTION FOR CONNECTOR A

1. Insert connector tapered end into the regulator tube, then lock tight by using the hose clamp. See A1.
2. Loop in the connector into the metal ring, then into the manifold, tightening completely. See A2.

Note: if there's no metal ring included, ignore this step.

3. Connect the regulator to the gas cylinder, open the cylinder making sure the knob is in the OFF position. Spread soapsuds all over the joint between the connector and the regulator tube, and between the manifold and the connector. Check if there's any gas leakage. If leakage is found, tighten the connector or the manifold again until there is no leakage observed.

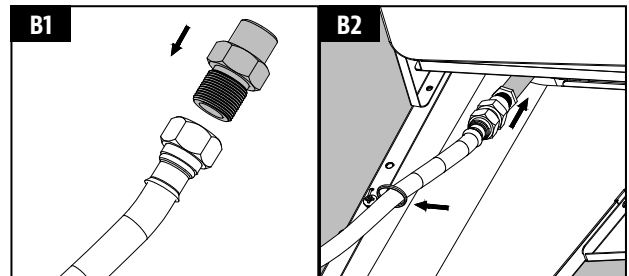


CONNECTION FOR CONNECTOR B

1. Screw in the male connector threaded end into the regulator tube threaded female end. Tightening completely. See B1.
2. Loop in the connector into the metal ring, then into the manifold, tightening completely. See B2.

Note: if there's no metal ring included, ignore this step.

3. Connect the regulator to the gas cylinder, open the cylinder making sure the knob is in the OFF position. Spread soapsuds all over the joint between the connector and the regulator tube, and between the manifold and the connector. Check if there's any gas leakage. If leakage is found, tighten the connector or the manifold again until there is no leakage observed.



INSTALLING A GAS CYLINDER

1. From the side of the cart, rest the 9 kg (20 lbs) tank onto the ground. Make sure the tank valve is in OFF position. Ensure the tank is completely upright, as it is unsafe to operate the grill if the gas tank is not installed properly.
2. Ensure the regulator valve on the grill is completely closed by turning the knob clockwise to the OFF position.
3. Remove the protective caps from the regulator valve opening and the top of the gas cylinder. Save the caps.
4. Insert the gas cylinder valve into the threaded opening of the regulator valve. Turn the cylinder clockwise until firm. Hand-tighten only. **Fig 1.**
5. Gas cylinder is now installed.

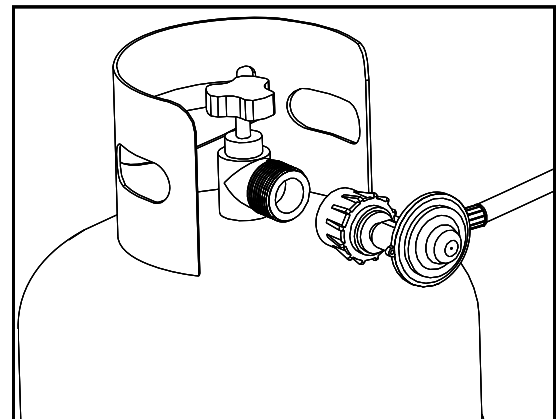


FIG. 1

PREPARATION FOR USE – LEAK TESTING:

WARNING: NEVER USE YOUR GRILL WITHOUT LEAK TESTING ALL GAS CONNECTIONS, HOSES AND PROPANE TANK.

DANGER: TO PREVENT FIRE OR EXPLOSION HAZARD:

- Do not smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use or while grill is still hot.

WHEN TO PERFORM A LEAK TEST:

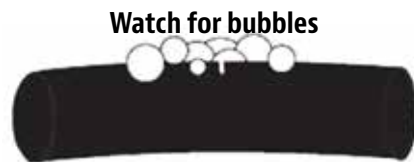
- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.

CHECK FOR LEAKS

CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that is quiet, out of wind, and has adequate lighting in order to see if bubbles are developing or so larger leaks can be detected by smell or sound.

1. Create a mixture 50% water and 50% liquid dish washing soap.
2. Open the lid.
3. Ensure all control knobs are set to the "OFF" position.
4. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to fully open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, re-inspect propane tank rubber seal.
5. Apply the soapy water mixture to the following:
 - Supply tank (cylinder) welds
 - Connection nut to tank valve
 - Back side of connection nut to brass nipple
 - Brass nipple connection into regulator
 - Tank valve to cylinder
 - Regulator connections to gas supply hose
 - The full length of gas supply hose
 - Hose connection to gas manifold
 - Side burner connection to hose if appropriate
 - Side burner valve stem cap if appropriate
 - Gas supply hose connection
6. Check each place listed for bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to "OFF" position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, re-inspect propane tank rubber seal.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at cylinder valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.



WARNING: DO NOT use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must not be stored in a building or enclosure, including garages and sheds.
- Cylinders must be kept out of reach of children. Do not move the appliance during use.

DISCONNECTING A GAS CYLINDER

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

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

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

Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

Electrical equipment provided with the outdoor cooking gas appliance shall have the following in the instructions:

- a. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
- b. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
- c. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any matter. Contact the manufacturer to repair;
- d. Do not let the cord hang over the edge of a table or touch hot surfaces;
- e. Do not use an outdoor cooking gas appliance for purposed other than intended;
- f. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
- g. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
- h. Never remove the grounding plug or use with an adaptoer of 2 prongs;
- i. Use only extension cords with 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

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

1. Do not store a spare LP gas tank under or near this appliance.
2. Never fill the tank beyond 80 percent full.
3. If the information in 1) and 2) is not followed exactly a fire causing death or serious injury may occur.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

UNDERSTANDING THE CONTROL KNOBS

GAS BURNER KNOB

LOW

LIGHT

OFF



ELECTRIC SMOKER KNOB



PROPANE GAS OPERATING INSTRUCTIONS

EN

ENGLISH

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® Grills 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, or other flammable vapors and liquids.

FIRST USE – GRILL BURN-OFF

Before using your grill for the first time with food, it is important to complete a burn-off. Start the grill and operate at a set temperature of at least (177°C / 350°F) for 30 minutes to burn-off the unit and rid it of any foreign matter.

AUTOMATIC START-UP PROCEDURE

1. Verify that the regulator knob is turned to the OFF position.
2. Note the triangular indicator mark on the silver regulator housing. Push in the regulator knob and turn 270 degrees (or 3/4) counter-clockwise to HIGH.
3. Push the igniter button in repetitively until it catches flame. Listen for a "click" sound to indicate a spark from the igniter, and look for flame to ensure the burner is lit.
4. After the burner has caught fire, you are ready to enjoy your grill at your desired temperature!

If the burner goes out during operation, turn the regulator knob to the OFF position. Open the grill lid and wait five minutes before attempting to relight to allow any accumulated gas to dissipate.

IGNITER FAILURE PROCEDURE

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

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

MANUAL START-UP PROCEDURE

1. Verify that the regulator knob is turned to the OFF position. Open the lid of the grill to release any trapped gas.
2. Note the triangular indicator mark on the silver regulator housing. Push in the regulator knob and turn 270 degrees (or 3/4) counter-clockwise to HIGH.
3. Quickly and carefully, using a long match or long-nosed lighter, place a lit flame near the burner and watch the burner catch flame. Do not attempt to light another area of the burner. This can cause injury.

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

4. Continue start-up by following steps four and five of **Automatic Start-Up Procedure**.

FIRST USE – OPERATING BURNERS

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on HIGH with lid closed. This will "heat clean" the internal parts and dissipate odors.

LIGHTING

CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

CAUTION: Do NOT obstruct the flow of combustion and ventilation air.

CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.

CAUTION: Attempting to light the burner with lid closed may cause an explosion.

1. Open Lid.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the OFF position.
4. Connect LP gas tank per "Installing LP Gas Tank" section.
5. Turn LP gas tank valve to OPEN.
6. Push and turn any control knob to HIGH. The burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod (included with the grill) to light burners. Access the burners through the cooking grid and heat plates. Position lit match near side of burner (Fig. 2).

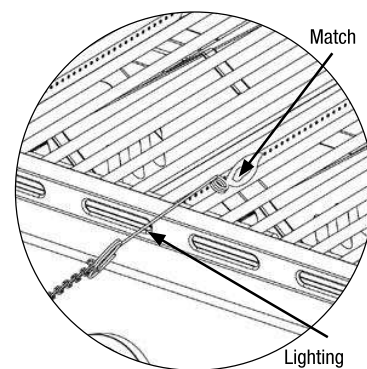


FIG. 2

Important: Always use lighting rod (included) when lighting burners with a match.

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Fig. 3).

NOTE: Each burner lights independently - repeat step 5-9 for other burners.

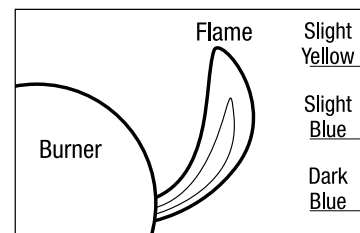


FIG. 3

CAUTION: If burner flame goes out during operation, immediately turn the control knobs to the OFF position, LP gas tank valved CLOSED, and open lid to let the gas clear for 5 minutes before re-lighting,

SHUTTING OFF YOUR GRILL

1. LP: Turn LP gas tank valve to CLOSED.
2. Turn all control knobs clockwise to the OFF position.
NOTE: A "poof" sound is normal as the last of the LP gas is burned.
3. Disconnect LP gas tank per *Disconnect LP Gas Tank* section.

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

CONTROLLING FLARE-UPS

CAUTION: Putting out grease fires by only closing the lid is not possible.

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

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

3. Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.
4. **Excessive flare-ups can over-cook your food and be dangerous.**
5. **Important: Excessive flare-ups result from build-up of grease in the bottom of your grill.**
6. If a grease fire occurs, close the lid AND turn control knob(s) to OFF until grease burns out. Be careful when opening the lid as a sudden flare-up may occur.
7. If excessive flare-ups occur, do NOT pour water onto the flames.

MINIMIZE FLARE-UPS

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

CHARCOAL OPERATING INSTRUCTIONS

INITIAL LIGHTING

When lit for the first time, the grill will emit a slight odor. This is a normal condition caused by the "Burn Off" of internal paints and oils used in the manufacturing process and does not occur again. Simply burn the grill on high for 30 minutes, or until the odor is no longer present, with the main lid closed and the front slide vents fully open.

MAIN CHAMBER USE

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

OPERATING THE VENTS

1. You can regulate the grill's temperature by moving the front vent slide to the right or left. And rotate your smoke stack cap to open and close. Closing the vents either partially or completely will help cool down the coals. Do not completely close the air vents unless you are trying to cool down or extinguish a flame.
2. When covering the grill, open the air vents to allow air movement within the grill.

ELECTRIC SMOKER OPERATING INSTRUCTIONS

Smoker is intended for outdoor use only and should be used on a hard, level, non-combustible surface away from roof overhangs and/or any combustible material. Do not use smoker on wooden surface or any other surface that could burn. Place the smoker in an outdoor area that is protected from the wind and keep the smoker away from open windows or doors to prevent smoke from entering your home.

CURING YOUR SMOKER:

Before first use, cure your smoker to minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared.

1. Open Glass door and using vinegar water and paper towel clean the glass surface. DO NOT use oven cleaner, glass cleaner, or abrasive material, these products will leave a film on the glass, and when heated, makes the glass dirty, quicker and can bake on.
2. Remove water pan from smoker and do not use flavoring wood while curing your smoker.
3. Plug the smoker into electric outlet.

WARNING: Always use a 3-wire grounded outlet wired for 230 volts which is GFCI protected at 15 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.

4. Turn the Control dial to the highest level, and your smoker to operate at approximately 300 degrees Fahrenheit for 45 -60 minutes.
5. Turn off the control, and allow the electric smoker to completely cool.

HOW TO START YOUR ELECTRIC SMOKER

WARNING: Always use a 3-wire grounded outlet wired for 230-volts that is GFCI protected at 15 amps. If you are not sure the outlet is suitable, contact a qualified electrician. Do not operate this smoker on the same circuit with any other appliance or electrical device.

1. Ensure the two adjustable top air dampers leading to the Gas Grill and the Charcoal Grill are in the closed position.
2. Open the air supply to the smoker. Located on the backside of the smoker.
3. Carefully lift up on the handle and slide the wood chip pan out. Open the lid of the wood chip pan and add wood chips. We recommend the use of wood chips, not wood chunks. Close the wood chip pan lid and slide back into smoker. Wood Chips do not need to wet.
4. Open door and carefully fill water pan with warm water or your choice or marinade to 3/4 full. Do not fill completely or water may overflow during use.

WARNING: Do not spill water, marinade or any liquid onto the electric element and controller.

5. Remove necessary cooking grids to allow for the height for the items you are smoking.

WARNING: Never cover cooking racks with metal foil. This will trap heat and cause severe damage

6. Place food on cooking grid(s) in a single layer and leave room between each piece to allow smoke and moisture to circulate evenly, approximately 1 inch. Slide cooking grid into the wire cooking grid support brackets. Repeat steps for each cooking grid that is used.
7. Close door and plug the smoker into electric outlet.
8. Adjust the electric controller to the high position and allow the smoker to heat up. The thermometer on the front of the unit will let you know when the smoker is near the desired temperature and you can adjust the controller accordingly.
9. Check the water level periodically and add water if needed. When adding water, wear an oven mitt and slide the water pan rack slightly toward the door opening, add water and slide the rack back into place.

10. Check the wood chip box periodically and add more if needed. Wearing an oven mitt, lift up on the handle of the box and slide the box out. Place the hot box on a non-combustible surface and carefully open the lid and add more wood chips, if needed. Slide the hot box back into place.

NOTE: Performance of the smoker is dependent on ambient temperature, wind conditions and the amount of food.

TIP: For additional flavor, consider adding fresh herbs; such as rosemary, thyme or bay leaves, or fruit; such as cut up lime or lemon, or even your favorite beverage to the water pan.

You can set your Rear Air Damper to any opening to achieve the optimal smoke and temperature. These are recommended settings to help your chips to last longer and have optimal smoke generated. (*Your settings may vary depending on the size of the wood chips used and the density of the wood chips in the wood chip box.*)

HOW TO TURN OFF YOUR ELECTRIC SMOKER

WARNING: Do not store electric smoker with HOT ashes inside the unit. Store only when all surfaces are cold. Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding them in a non-combustible container.

1. When finished using the electric smoker simply unplug the smoker from the electrical outlet.
2. Allow unit to burn out any wood chips that may be burning.
3. Only after the unit is cold to the touch, remove and dispose any cold ashes left in the wood chip box.
4. Clean after every use. This will extend the life of your smoker and prevent mold and mildew.

IMPORTANT FACTS

This is a smoker. There will be a lot of smoke produced when using wood chips. Some smoke will escape through seams and turn the inside of the smoker black, this is normal.

Check grease tray (cup) often during cooking, it may need to be emptied periodically during the cooking process. Empty grease tray before it gets full. Use oven mitts or protective clothing when dealing with hot grease.

SMOKING / COOKING METHODS

1. Cold Smoking: Temperature Range 50 to 90°F (10 - 32°C). Generally used to add smoke flavor to cheese, nuts, or fish. This method does not cook the protein.
2. Hot Smoking: Temperature Range 200 to 275°F (93 - 135°C). Generally used to add smoke while slow cooking.

PROPANE GAS CARE AND MAINTENANCE

WARNING: Do not do any cleaning or maintenance on any grill parts until all parts are cool! Be sure that the valve on the LP Gas Cylinder is closed and in the OFF position.

CLEANING INTERIOR OF GRILL:

- We recommend cleaning off food residue immediately after cooking by gently scrubbing grates with wire bristle brush and then turning burners to "HIGH" for approximately 5 minutes. The heat from the burners will burn off most food/grease residue from grates & heat tents and turn it to an ash like substance which will fall to the bottom of the firebox or grease tray. After the grill cools (*approximately 30 minutes*) remove grates and heat tents and brush the ash and any grease out of the firebox. Clean and replace grease cup. Inspect the heat tents for damage or deterioration before reinstalling in the grill.
- Use only mild dish washing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool
- Always rinse all surfaces thoroughly after cleaning
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.

NOTE: Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to prevent flare-ups and /or grease fires.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- For painted surfaces, wash with mild detergent and non-abrasive cleaner or warm soapy water.
- For plastic and rubber parts, wash with warm soapy water and wipe dry. Do not use Citrisol, abrasive cleaners, grill cleaner on plastic parts. Damage to and failure of parts can result.
- Exterior painted surfaces can be re-newed using High Heat BBQ Paint. ex. Rustoleum High Heat Semi-Gloss.

BURNER CLEANING AND MAINTENANCE:

1. Turn the gas OFF at the LP Gas Cylinder and the burner control knobs.
2. Lift off the cooking grids and the heat tents covering the burners.
3. Remove the screw attaching the burners at the back of the grill.
4. Gently and carefully, tilt the back of the Burner up and slide it backwards off the valve orifice, then lift out of the grill.
5. Wipe clean the orifice face.
6. Clean out any of the Burner holes which may have clogged. Use a toothpick or thin wire.
7. Remove and clean off any and all food residue or other coating on the Burner. Replace the Burners by following the above steps in reverse. CHECK to make sure that the Burners are installed with the valve orifice INSIDE the Burner.

NOTE:

- **Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.**
- **For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.**

REPLACING THE BATTERY IN THE IGNITER:

Unscrew the electrical ignition button and remove the old battery. Replace with new AA battery. Note: The negative (-) side of the battery goes in first. Please refer to the mark on the side of the cap.

CAUTION:

- Keep batteries away from small children. If battery is swallowed consult a physician immediately.
- Be sure to insert battery correctly. Improper installation may result in leaks and/or possible explosions.
- Do not dispose of batteries in fire.
- Do not mix old and new batteries.
- Do not mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc) batteries.

CHARCOAL CARE AND MAINTENANCE

WARNING:

- a. Do not do any cleaning or maintenance on any grill or its parts until all coals are completely extinguished and all parts are cool to the touch!
- b. Always wear protective gloves and safety glasses when cleaning your grill.
- c. Do not use pressure washer to clean any part of the grill.
- d. Clean grill in an area where cleaning solutions will not harm decks, lawns or patios.
- e. Barbecue sauces and salts can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

CLEANING GRIDS AND WARMING RACK:

- The cooking grids and warming racks are best cleaned with a brass wire brush during the pre-heating period. A fine Steel wool can be used on any stubborn stains.
- Do not place the grids or any part of this unit into a "self-cleaning" oven to clean.

CLEANING INTERIOR OF GRILL:

- Use only mild dish washing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse and dry all surfaces thoroughly after cleaning.
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.
- After removing the cooking grids, use a brass wire brush to clean any loose debris from sides and from inside the lid.
- Scrape the inside of the charcoal tray with a putty knife, scraper, or brush to sweep all debris into the removable ash/drip pan.

WARNING: Accumulated grease is a fire hazard. Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to pre-vent flare – ups and /or grease fires.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- For painted surfaces, wash with mild detergent and non-abrasive cleaner or warm soapy water.
- For plastic and rubber parts, wash with warm soapy water and wipe dry. Do not use Citrisol, abrasive cleaners, grill cleaner on plastic parts. Damage to and failure of parts can result.
- Exterior painted surfaces can be re-newed using High Heat BBQ Paint. ex. Rustoleum High Heat Semi-Gloss.

ELECTRIC SMOKER CARE AND MAINTENANCE

SAFETY WARNING FOR ELECTRIC SMOKER:

- Always allow the smoker and all components to completely cool before handling or cleaning.
- Before storing smoker or leaving unattended, remaining embers, hot coals, and ashes must be removed. Be careful to protect yourself and your property. Any remaining embers, hot ashes or hot coals should be placed in a non-combustible metal container and completely saturated with water. Leave ashes and water in the metal container for 24 hours before you dispose of them.
- Place extinguished embers, coals and ashes a safe distance from any combustible materials.
- Electric cord and controller should also be stored in a dry location that is out of the reach of children. Do not operate smoker with an electric controller that has a damaged cord, plug or metal probe. The electric controller is made specifically for this smoker, call us for a replacement controller.
- Never immerse electric controller or heating element in any liquid.

CARE AND MAINTENANCE FOR ELECTRIC SMOKER:

- Water pan, wood chip pan and cooking grids should be washed with hot, soapy water then rinsed and allowed to dry. Cooking grids can be lightly coated with vegetable oil or cooking spray to prevent food from sticking.
- After the electric element has completely cooled, clean with a damp cloth after each use.
- Door seal and inside seam seal attaches to, MUST be cleaned with a clean damp cloth after each use to keep seal in proper working condition.
- Glass door can be wiped clean, using a vinegar water solution and soft cloth. A fine triple 0 steel wool can use be used. Do not use oven clean, or household glass cleaners.
- If not using the smoker over a long extended period, a light coating of vegetable or cooking spray may also be applied to the inside of the smoker to prevent rusting.
- If rust appears on the exterior of the smoker, clean the affected area with steel wool and apply a high-temperature resistant paint.
- Do not apply additional paint to the interior surface of the smoker. If rust develops, use steel wool to remove and then coat with vegetable oil or cooking spray.
- When cool and not in use, store your smoker indoors in a dry location to protect against rust.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Pit Boss® grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.

For FAQ, please visit www.pitboss-grills.com. You may also contact your local Pit Boss® authorized dealer or contact Customer Service for assistance.

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

ELECTRIC SMOKER

SYMPTOM	CAUSE	SOLUTION
No Power to controller	Not plugged into outlet	Plug in to power source
	House breaker or GFI tripped	Reset breaker or GFI. Min. 15 amp
	Bad connection at controller	Unplug connection and reconnect.
	Faulty Controller	Call for replacement.
Power light/ Heating light not on	Appliance not powered on	Turn on the Controller
	Faulty controller	Call for replacement.
Element not on	Bad connection at the element	Unplug connection and reconnect.
	Faulty element	Call for replacement.
Cabinet Temp is inaccurate	Faulty Temp Sensor	Clean temperature probe using a soft cloth. Call for replacement.
	Faulty controller	Call for replacement.
Appliance takes excessive amount of time to heat	Climate	Temps below 65°F (18°C) may extend heating time
	Appliance plugged into an extension cord	Plug appliance directly into power source. Maximum Length extension cord 25 ft, min. gauge 12/3.
	Door not closed properly	Close door and adjust latch so door seals completely
	Faulty controller	Adjust door hinges
Gap between the door & smoker	Door alignment	Call for replacement door kit
	Damaged door seal	Close door and adjust latch so door seals, completely around appliance.
No smoke	No wood chips	Move appliance to level surface and adjust height
	Element not staying on long enough to heat chips due to TEMP set too low	Open vent fully. Re-set TEMP higher to turn on the element.
	Damaged wood chip box	Call for replacement.
Controller will not adjust temp	Faulty controller	Call for replacement.

PROPANE GAS UNIT

SYMPTOM	CAUSE	SOLUTION
Burner will not light or stay alight	No gas flow	Confirm LP Gas cylinder is full and valve is turned to "open".
	Obstruction of gas flow	Check for bent or kinked regulator
		Clean burner ports.
	Faulty Hose Valve Regulator	Call for replacement.
	Burner is off the valve	Re-engage burner onto the valve.
	Spider webs or obstruction in burner tube	Clean burner tube. Use a soft wire brush to clear plugged ports
	Burner ports blocked	Clean burner ports.
	Faulty Burner	Call for replacement.
Bad igniter spark		Check to see if electrode is producing spark. The spark should be visible and jumping from the igniter to the burner. If you cannot see any spark you may need to slightly adjust the position by bending the electrode a little closer or further away from the burner. Replace igniter or replace the igniter wire. Call Dansons for replacement.
		Check to make sure your battery in your igniter is good. Refer to owners manual for replacement. Check to see if burner will match light.
Irregular flame pattern. Flame does not run the full diameter of burner	Burner ports blocked	Clean burner ports. Use a soft wire brush to clear plugged ports
Flame is yellow or orange	Burner may be blocked	Clean burner ports.
	Spider webs or obstruction in burner tube	Clean burner tube.
	Food residue or grease on burner	Clean burner.
	Burner is off the valve	Re-engage burner onto the valve.
	Fuel/Air mixture incorrect	You may need to adjust the primary air shutter to allow more air into the burner
	Burner may have residue	Turn burner to high setting for 5 minutes and burn with the door open.

CHARCOAL UNIT

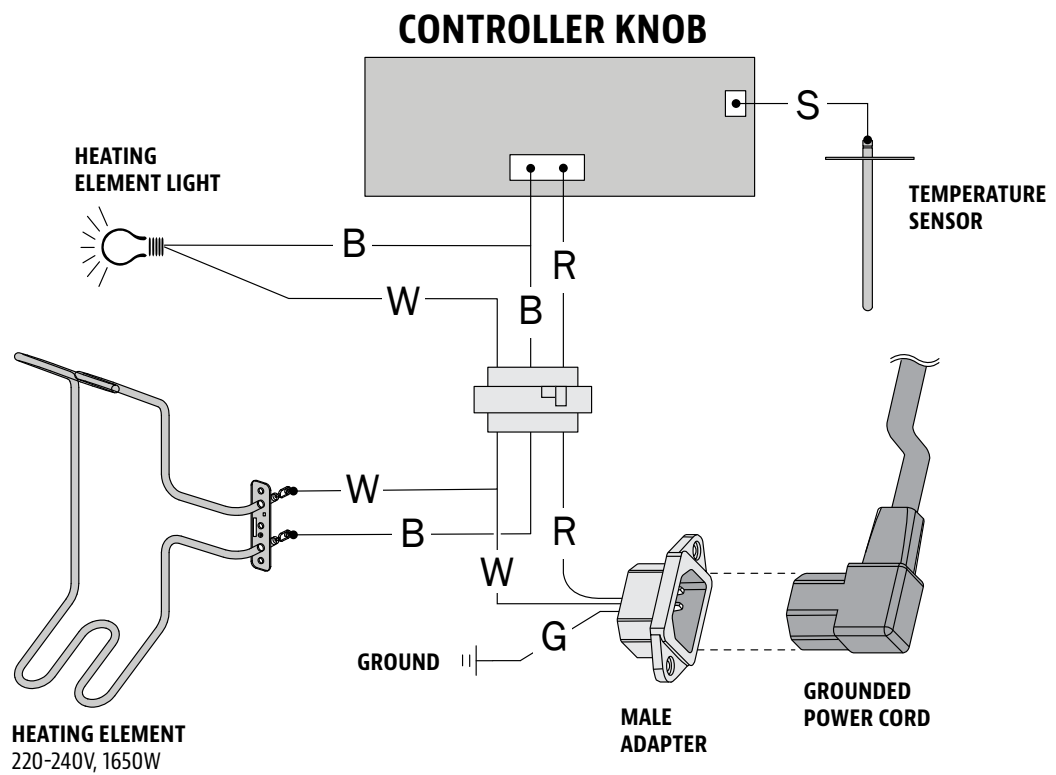
SYMPTOM	CAUSE	SOLUTION
Low heat / Low Flame	Improper pre-heating	Allow charcoal to burn until covered with a light gray ash (usually 20 - 25 min.)
	Not enough airflow	Open vents wide
		Check and clean vents or exhaust openings
	Low Charcoal	Add more charcoal to the charcoal tray. Stand back a safe distance and use long tongs.
	Improper Charcoal Tray Height	Raise charcoal tray to the highest position.
Excessive Flare-ups / Uneven Heat	Improper Pre-heating	After lighting, Preheat grill with main lid closed for 20-25 min.
	Excessive grease and ash build up in the ash/drip pan	Clean ash/drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
	Improper Charcoal Tray Height	Lower Charcoal tray to lowest position.
"Paint" appears to be peeling inside lid or hood.	Grease Build up on the inside surfaces	This is not a defect. The peeling is caused by hardened grease, which dries into paint-like shards that will flake off. Regular cleaning will prevent this. See cleaning instructions.

ELECTRICAL WIRE DIAGRAM

The electrical system is an intricate 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 220-240V, 50Hz, 1650W, 3-PRONG GROUNDED PLUG

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



INDEX

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

REPLACEMENT PARTS

Item #	Description	Qty
1-A	Thermometer	2
2-A	Thermometer Bezels	2
3-A	Smoke Stack Lid	1
4-A	Smoke Stack	1
5-A	Warming Racks	2
6-A	Lid Handles	2
7.1-A	Lid Handle Standoff - Left	3
7.2-A	Lid Handle Standoff - Right	3
8-A	Left Side Table	1
9-A	Tool Hooks	6
10-A	Right Side Table	1
11-A	Charcoal Try	1
12-A	Charcoal Tray Lifting System	1
13-A	Gas and Charcoal Cabinet With Lids Assembly	1
14-A	Heat Tents	3
15-A	Heat Tents Supports	3
16-A	Gas Control Knobs (Black)	3
17-A	Smoker Control Knobs (Silver)	1
18-A	Smoker Air Damper Pull Handle Assembly	2
19-A	Charcoal Tray Air Damper Handle Assembly	1
20-A	Charcoal Tray Lift Handle Assembly	1
21-A	Cooking Grid Back Supports	2
22-A	Cooking Grid Front Supports	2
23-A	Grease Shields	4
24-A	Charcoal Ash Tray Guides	2
25-A	Ash Trays	1
26-A	Gas Drip Tray Guides	2
27-A	Gas Grease Tray	1
28-A	Grease Cups	2
29-A	Knobs (For Grease Tray, Ash Tray and Smoke Rear Damper)	3
30-A	Cooking Grids	4
31.1-A	Smoker Top Air Dampers - Left	1
31.2-A	Smoker Top Air Dampers - Right	1
32-A	Smoker Cabinet	1
33-A	Smoker Cooking Grid (Large)	1
34-A	Smoker Cooking Grid (Medium)	1

Item #	Description	Qty
35-A	Smoker Cooking Grid (Small)	1
36-A	Water Pan	1
37-A	Water Pan Support	1
38-A	Smoker Door Handle	1
39-A	Smoker Thermometer	1
40-A	Smoker Door	1
41-A	Electric Wire Back Cover	1
42-A		
43-A	Back Support Legs	2
44-A	Left Support Leg	1
45-A	Right Support Leg	1
46-A	Lower Cabinet Assembly	1
47-A	Drawers	2
48-A	Drawer Handle Standoff's	4
49-A	Drawer Handles	2
50-A	Smoker Door Hinges	2
51-A	Wood Chips Box Assembly	1
52-A	Locking Caster Wheels	4
53-A	Match Lighter Chain	1
A-A	M6x15 mm Screws (Black Zn)	28
B-A	M5x10 mm Screws (Black Zn)	3
C-A	M6x60 mm Screws (Black Zn)	8
D-A	M6x10 mm Screws (Black Zn)	35
E-A	M6x35 mm Screws (Black Zn)	6
F-A	M4x10 mm Screws (Black Zn)	24
G-A	M4x8 mm (White Zn)	16
H-A	M5x10 mm Shoulder Bolts (White Zn)	8
I-A	M6x15 mm Shoulder Bolts (White Zn)	1
J-A	M6 Nuts	8
K-A	Hinges Pins	2
L-A	R Clips	3
M-A	M6x30 mm Screws (Black Zn)	4

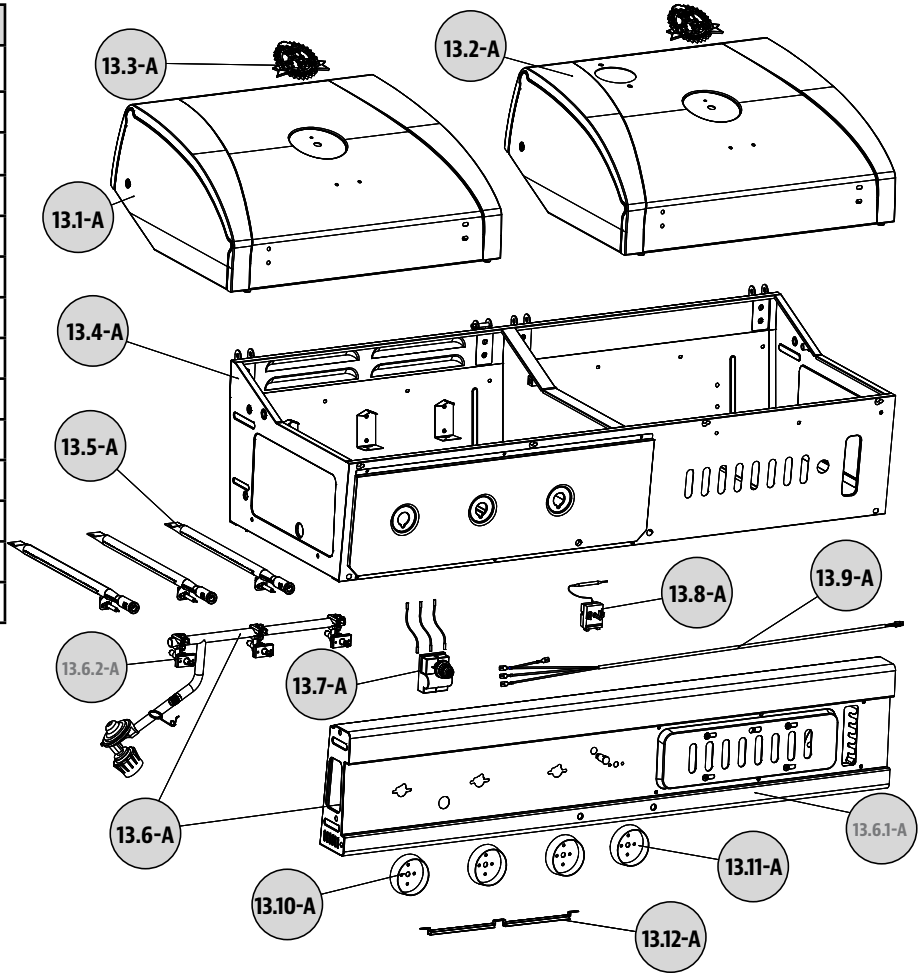
NOTE: Due to ongoing product development, parts are subject to change without notice.

REPLACEMENT PARTS

GAS AND CHARCOAL CABINET WITH LIDS ASSEMBLY

Item #	Description	Qty
13.1-A	Gas Lid	1
13.2-A	Charcoal Lid	1
13.3-A	Logo Plate	2
13.4-A	Main Chamber Assembly	1
13.5-A	Burner Assembly	3
13.6-A	Control Panel and HVR Assembly	1
13.6.1-A	Control Panel Assembly	1
13.6.2-A	HVR Assembly	1
13.7-A	Igniter with Electric Wires Assembly	1
13.8-A	Electric Analog Controller	1
13.9-A	Electric Wires	1
13.10-A	Gas Control Knob Bezel	3
13.11-A	Electric Control Knob Bezel	1
13.12-A	Fire-Cross Tube	2

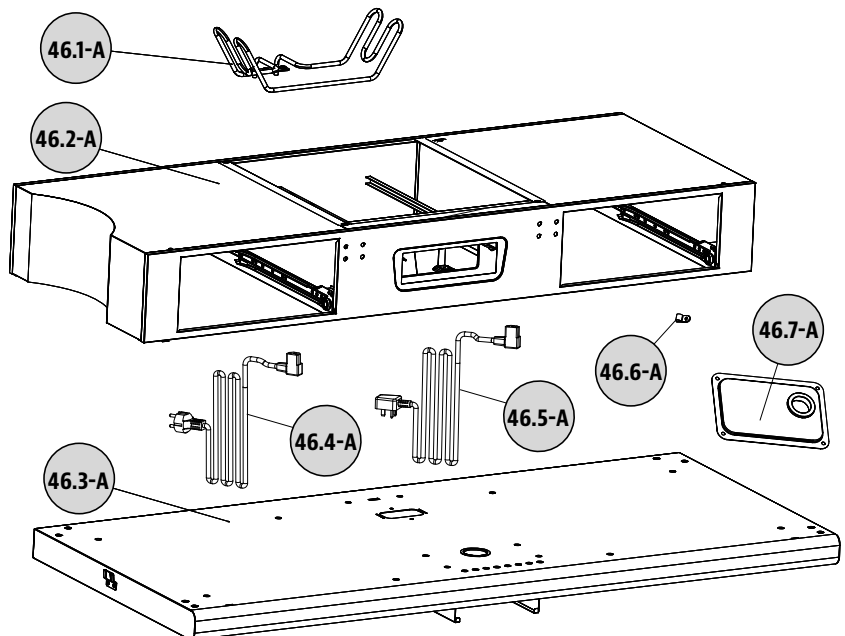
NOTE: Due to ongoing product development, parts are subject to change without notice.



LOWER CABINET ASSEMBLY

Item #	Description	Qty
46.1-A	Heating Element	1
46.2-A	Lower Cabinet	1
46.3-A	Bottom Table	1
46.4-A	Power Cord - F Plug	1
46.5-A	Power Cord - G Plug	1
46.6-A	Power Cord Clip	1
46.7-A	Cover Plate	1

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



WARRANTY

CONDITIONS

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

Dansons carries a five (5) year warranty against defects and workmanship on all parts, 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 SERVICE

If you have any questions or problems, contact Customer Service: 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 on the back of the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER