

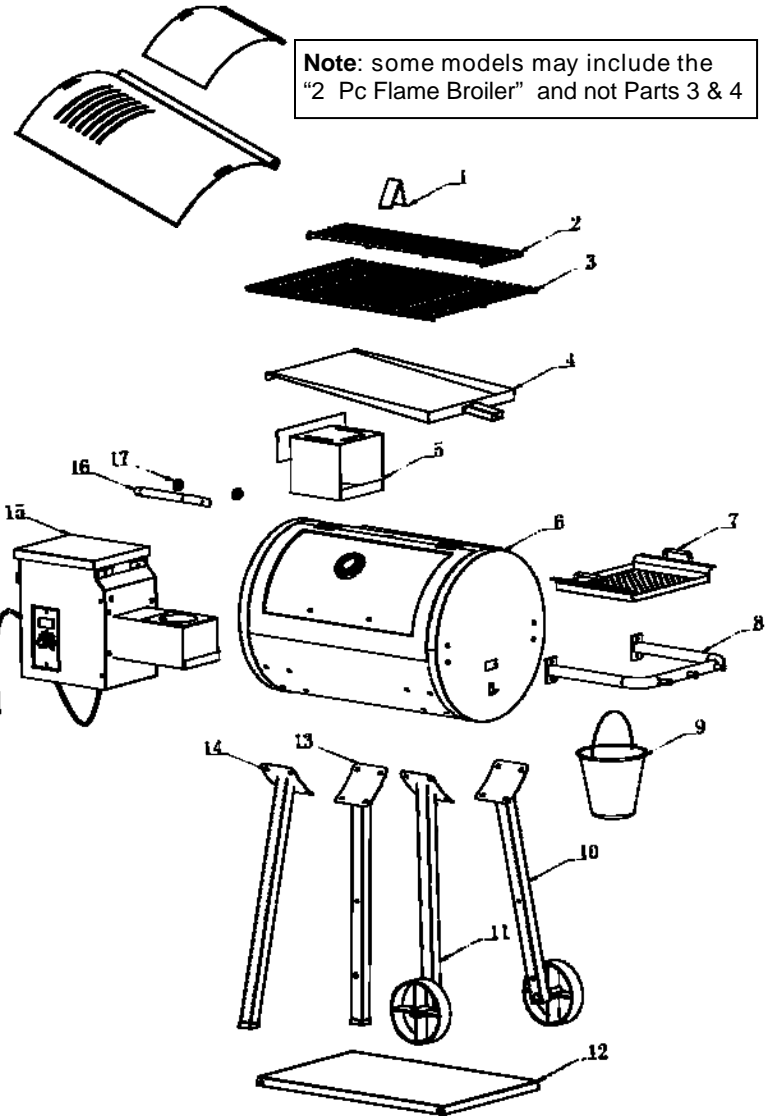
Section One: ASSEMBLY INSTRUCTIONS

When you open your smoker/grill, please ensure you have and can identify all the following parts:

NOTE: Numbers following part names throughout this manual refer to the component diagram below.

Parts List

Item	Part#	Description	QTY
1.	xxxx	Lid Stopper	1
2.		Upper Cooking Rack	1
3.		Cooking Grids	2
4.		Grease Tray / Spout	1
5.		Flame Diffuser	1
		2pc Flame Broiler (optional)	
6.		Main Barrel	1
7.		Serving Tray (440D only)	1
8.		Side Handle 340—black 440D—Stainless	1
9.	74400	Grease Bucket	1
10.		Rear Leg with Wheel	1
11.		Front Leg with Wheel w/ bottle opener (440D)	1
12.		Bottom Shelf 340—Open Grid 440D—Solid	1
13.		Rear Leg	1
14.		Front Leg	1
15.		Hopper Assembly 110 Volt	1
16.		Lid Handle	1
17.		Bezel (decorative washer)	2
		Dome Thermometer	1
		Owners Manual	1



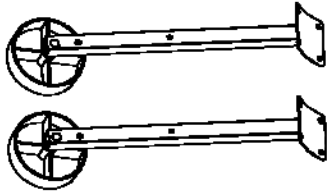
Hardware List —

Part No.	Description	Diagram	Qty
A	Screw 1/4" - 20* 1/2"		31
B	Washer 12.5 x 24		2
C	Lock Nut 7/16" - 20		2

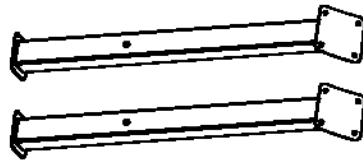
Section One: ASSEMBLY INSTRUCTIONS

ASSEMBLING & MOUNTING THE LEGS & SHELF

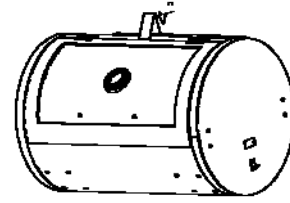
Parts Needed:



2 Legs w/ wheels
#10, #11



2 Legs
#13, #14



1 Barrel # 6



1 Bottom Shelf
340—Open Grid #12
440D—Solid

Hardware Required:

Screw 1/4"- 20* 1/2" x 20 (A)

Tools Required:

1— Phillips Screwdriver



Installation Steps

Step 1 Attach legs to barrel:

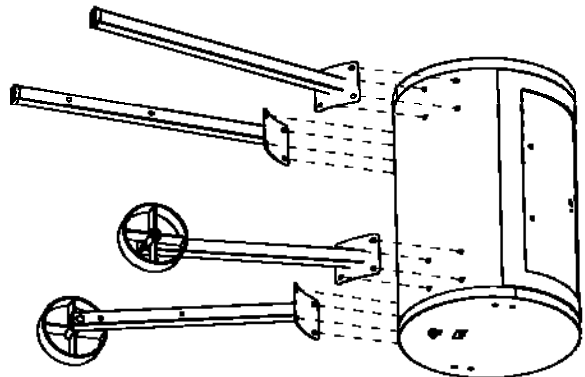
- To ease installation, gently lay the barrel on its end, **not the hopper end**. A piece of cardboard or blanket should be placed under the grill to prevent scratching the finish.
- Using the proper tool, install the 2 legs **WITHOUT** the wheel to the top of the barrel. (hopper end)
Part # 13 & 14

Fasten all four 1/4" - #20 x 1/2" screws (A) through the four pre-drilled screw holes both on the leg and on the bottom of the barrel. Hand start, then use tool. **FASTEN ONLY, DO NOT TIGHTEN AT THIS POINT. THIS ALLOWS FOR EASIER INSTALLATION OF BOTTOM SHELF.**

- Install the 2 legs **WITH** the wheels to the bottom of the barrel. Part # 10 & 11

Reminder: Leg with Bottle Opener faces out toward the front of the grill. (model 440D only)

Fasten all four 1/4" - #20 x 1/2" screws (A) through the four pre-drilled screw holes both on the leg and on the bottom of the barrel. Hand start then use tool. **FASTEN ONLY, DO NOT TIGHTEN AT THIS POINT.**



Section One: ASSEMBLY INSTRUCTIONS

ASSEMBLING & MOUNTING THE CART ... CONT

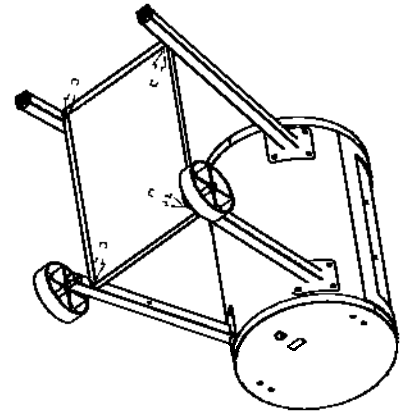
Step 2 Install Bottom Shelf Assembly:

Models 340—Open Shelf Model 440D—Solid Shelf

- Install the Bottom Shelf (#12) to all four legs. Using 4 of the 1/4" x #20 x 1/2" screws (A) and your Screw driver, hand start then secure the screws firmly to the leg frame.

Note: Ensure the shelf is installed so the flat surface is facing up

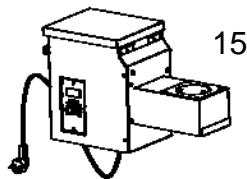
- NOW, securely tighten ALL 16 leg screws (A)



ASSEMBLING—HOPPER TO BARREL

Part Needed:

1. Hopper Assembly
110 Volt



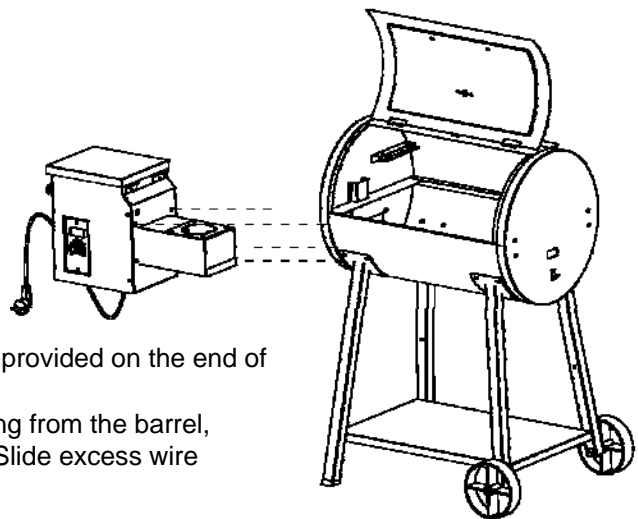
Hardware Required:

Screw 1/4"- 20* 1/2" x 4 (A)

Installation Steps

Step 1

- Begin by slipping the burn put end (15) into the slot provided on the end of the barrel. Do not slide in all the way.
- Connect the Grill Probe Temperature wires, extruding from the barrel, to the wire connections coming from the hopper. Slide excess wire back into the hopper assembly.
- Slide the hopper into the barrel completely.
- Using a screw driver, secure the hopper to the barrel, from the inside of the barrel, using 4 (four) 1/4" - #20 x 1/2" (A) screws. Take care not to over-tighten or strip the screws.



ASSEMBLING—LID STOPPER

Part Needed:



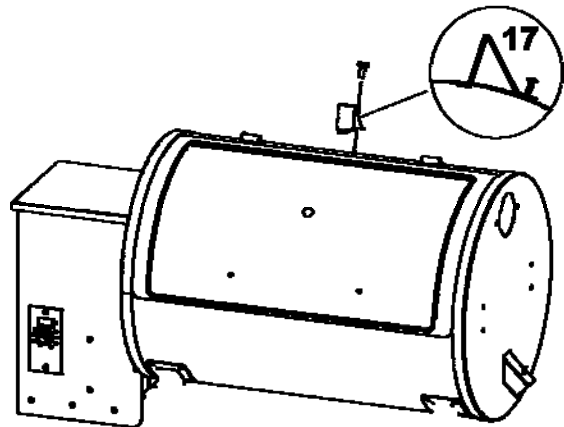
Hardware Required:

Screw 1/4"- 20* 1/2" x 1 (A)

Installation Steps

Step 1 Attach Lid Stopper

- Slip the Lid Stopper (17) front lip into the slot provided. Located at the top of the barrel in the middle.
- Using the screw driver, secure the Lid Stopper to the barrel with one 1/4" - #20 x 1/2" (A) screw. Take care not to over-tighten.



Section One: ASSEMBLY INSTRUCTIONS

ASSEMBLING THE LID HANDLE

Parts Needed:



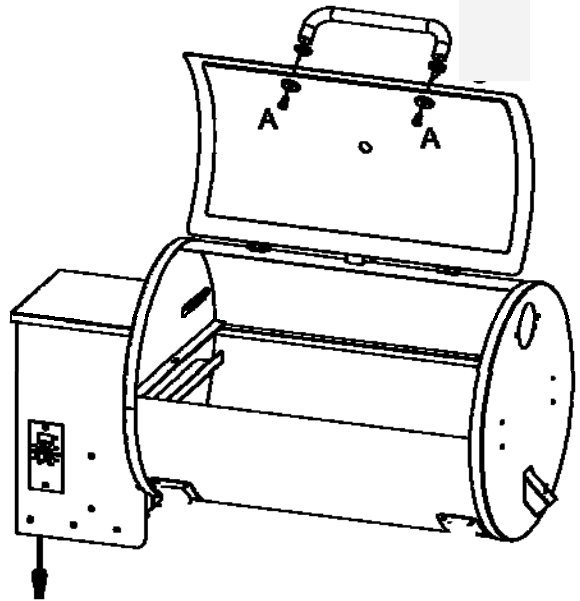
- 16 1 x Stainless Handle
- 17 2 x Decorative Bezel
- 4 x Insulation Washers

Hardware Required:

- ⚒ Screw 1/4"- 20* 1/2" x 2 (A)

Installation Steps

- Insert one screw (A) from inside the lid, through the hole provided in the lid.
- Place one insulation washer, then a Bezel (6) and finally another washer over the screw, then line-up the handle (5) with the threaded end of the screw.
- Hand start the screw into the handle,
- Repeat procedure for other end of handle.
- Using your wrench securely tighten ALL screws (A)



ASSEMBLING THE DOME THERMOMETER

Part Needed:

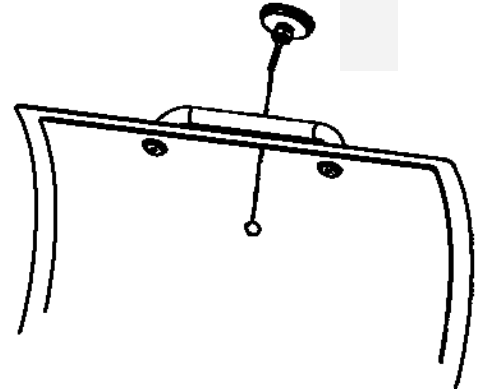
Dome Thermometer



Installation Steps

- The thermometer comes complete with its own threaded nut already installed on the thermometer.
- Simply spin off the threaded nut, and insert the thermometer through the hole provided in the top of the hood, Then firmly hand tighten the nut back onto the thermometer.

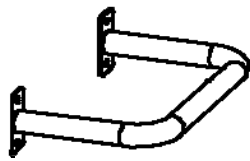
Note: Take care not to turn the face of the thermometer. This will result in incorrect readings.



Section One: ASSEMBLY INSTRUCTIONS

ATTACHING THE SIDE SHELF HANDLE

Part Needed:



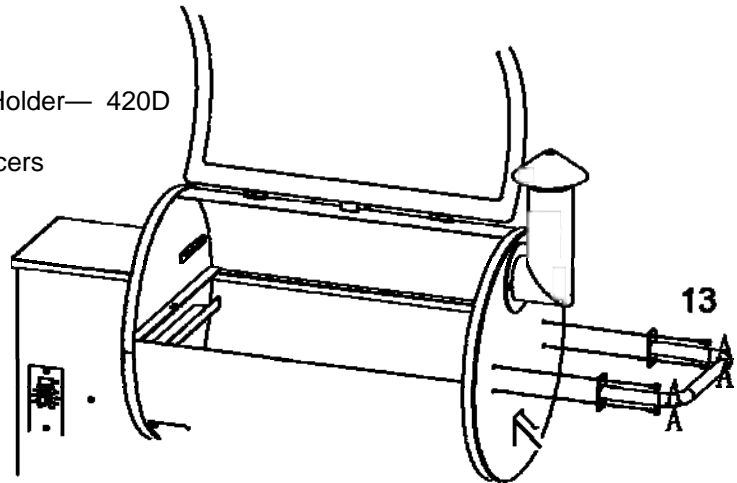
- # 7 Side Handle—340
Or Stainless Tray Holder— 420D
- 2 Insulated Felt Spacers

Hardware Required:

- ☞ Screw 1/4"- 20* 1/2" x 4 (A)

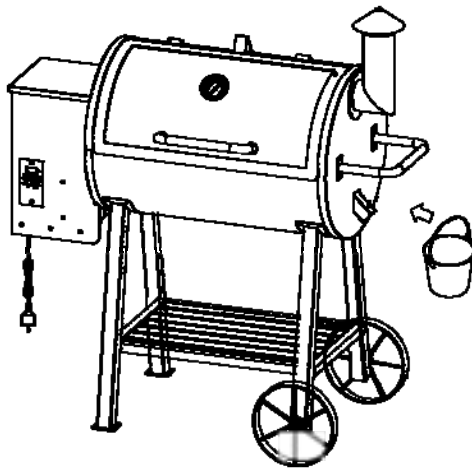
Installation Steps

- Using your wrench secure all four screws (A) through the handle (7) and insulated felt spacers, onto the barrel.
- Ensure a tight fit, without over tightening.

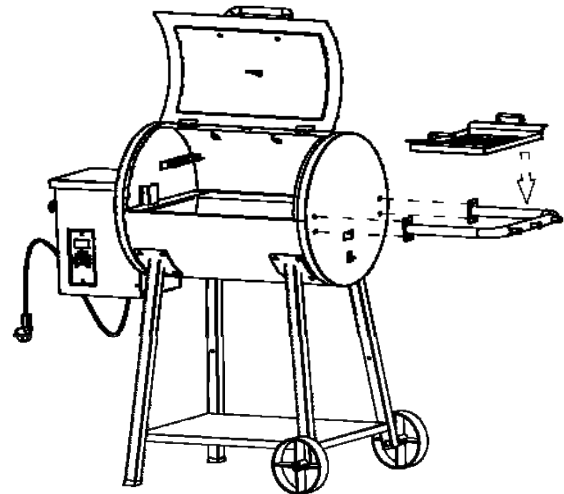


IMPORTANT: DO NOT use the Chrome Side Shelf Handle to move or lift the unit. Because of the size, it will break. This is not a warranty item.

ATTACHING THE GREASE BUCKET



ATTACHING THE SERVING TRAY



PLACING THE COOKING COMPONENTS

COOKING GRIDS (2)



Your Pit Boss Deluxe grill comes with Cast Iron cooking grids. Cast Iron is an excellent heat absorber and is still the best way to produce those “steak house’ sear markings.

- NOTE: To maintain the searing and grilling performance of your cooking grids, as well as their longevity, some special care and maintenance is required as with any cast iron cooking tools.

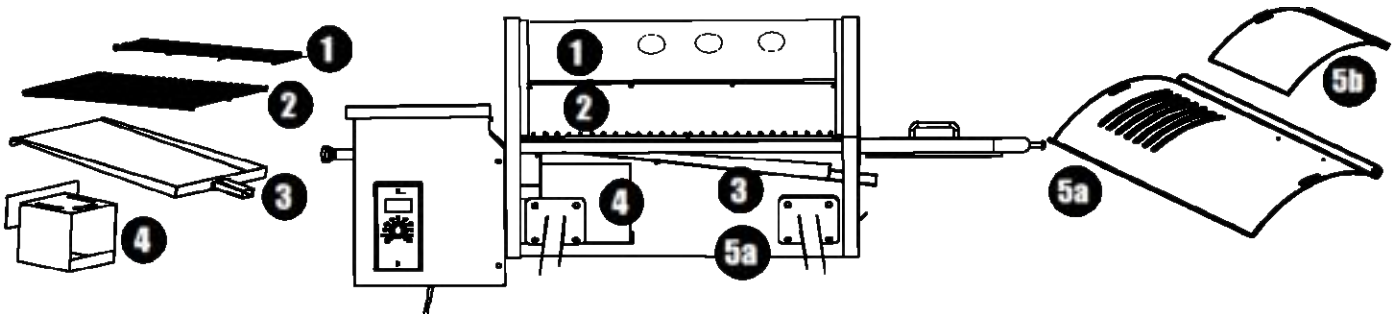
UPPER COOKING RACK (1)



Place this Porcelain Coated steel grid on to the two brackets found on either end of the barrel

Section One: ASSEMBLY INSTRUCTIONS

PLACING THE COOKING COMPONENTS



Parts Included:

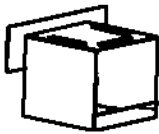
Model 330

Upper Cooking Rack
Cooking Grids
Flavor / Grease Tray
Flame / Heat Deflector

Model 440D

Upper Cooking Rack
Cooking Grids
2 pc Flame Broiler

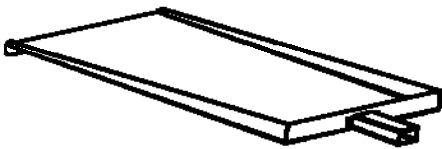
FLAME DIFFUSER (4)



The Flame Diffuser is used to direct flame and heat evenly to the ends of the barrel.

- Placement is directly over the burn pot and grate area.
- Ensure both notches fit over the tabs found inside the bottom of the barrel

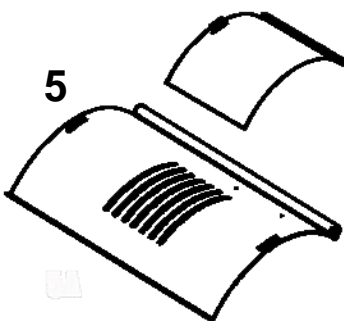
GREASE TRAY / FLAVOR ENHANCER (3)



Used to channel the extra grease toward the grease bucket. When hot the excess grease and juice evaporates to add more natural flavor back into whatever you are cooking.

- Place the shorter of the two angles ends into the holder on the hopper end, just below the cooking grid standoffs.
- Place the larger angle into the grease catch tray.

FLAME BROILER / SLIDER (5A & 5B)



Replaces parts 4 & 3.

Flamer Broiler allows you to choose from either indirect or direct cooking, as well as to channel the extra grease toward the grease bucket.

When hot the excess grease and juice evaporate to add more natural flavor back into whatever you are cooking.

- Hook the longer arched and slotted steel broiler, on to the holder located at the hopper end, just below the cooking grid standoffs. The other end will sit in the notches found on the grease catch tray.
- The smaller plate is used to slide over the openings of the larger plate, to open or close the access to the flame.

NOTE: When using the direct cooking method, **DO NOT** leave grill unattended.

Section One: ASSEMBLY INSTRUCTIONS

HOOKING UP TO POWER

NOTE: Before plugging your Pit Boss into any electrical outlet ensure the Temperature Dial is in the “OFF” position.



AT HOME

- This appliance requires 110 Volt, 60Hz, 5 amp service.
- It must use a 3 prong grounded plug.
- The control uses a 5 amp 120Volt Fast-Blow fuse to protect the board from the igniter.

GFI Outlets

- This appliance will work on most GFI Outlets. Recommended size 15 amp.
- If your GFI outlet is highly sensitive to power surges, it will very likely trip during the ignition phase of operation. During the ignition phase, the igniter is drawing 300—700 watts of electricity which can be too much power for a GFI outlet to handle. The quality of the GFI does not matter, rather the sensitivity matters. Each time a GFI trips it does increase in sensitivity.



- Solution:**
1. Install a brand new GFI .
 2. Plug the appliance into a non-GFI outlet.

ON THE ROAD

- By disconnecting the Igniter, from the main wiring harness, your Pit Boss can be run using a 12 volt , 100 watt inverter plugged into your automobile outlet. Then light your smoker using the manual method. (found in lighting instructions)
- If you do want to continue to use the automatic igniter, it is recommended to use a minimum of a 1000 watt inverter.



GRILL PREPERATION

INITIAL FIRING INSTRUCTIONS

These instructions should be followed the first time the grill is ignited and each time the grill runs out of pellets.

STEP 1

Remove Cooking Grids, Grease Tray and Flame Diffuser from the interior of the grill.

STEP 2

Open the Pellet Hopper Lid. Make sure there are no foreign objects in the Auger or Hopper.

STEP 3

With the Temperature Dial in the OFF position, plug the power cord into a grounded outlet.

STEP 4

Turn the Temperature Dial to the SMOKE position.

Check the following items:

A. That the Auger is turning.

DO NOT place fingers or objects in the Auger Tube. This can cause injury.

B. Place your hand OVER the Fire Pot and feel for air movement.

DO NOT place your hand in the Fire Pot. This can cause serious injury.

C. Wait approximately 1 minute you should smell the igniter burn off and start to feel the Air getting warmer. The igniter tip does not glow red hot.

DO NOT touch the Igniter. This item gets extremely HOT and will burn.

STEP 5

Turn the Temperature Dial to OFF.

STEP 6

Fill the Pellet Hopper with all natural BBQ pellets.

STEP 7

Turn the Temperature Dial to HIGH. The Auger will take some time to deliver the pellets to the burn pot. Once you see pellets in the pot, turn the Temperature Dial to OFF.

STEP 8

Turn the Temperature Dial to SMOKE. Allow the pellets to come to full flame. Once flames are coming out of the Fire Pot, turn the Dial to OFF, and let the grill cool down.

Step 9

After grill has cooled, re-install the Flame Diffuser, Grease Tray, and Cooking Grids into grill.