



MODEL / MODELO: PBMEMU1
PART / PARTE: 75952



MEMPHIS ULTIMATE GAS AND CHARCOAL COMBO GRILL WITH ELECTRIC SMOKER

SAVE THESE INSTRUCTIONS! MANUAL
MUST BE READ BEFORE OPERATING!



Propane tank not included

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance!
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

INSTRUCTIONS AND RECIPES | INSTRUCTIONS ET RECETTES | INSTRUCCIONES Y RECETAS

WARNING: Please read the entire manual before installation and use of this electric appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

AVERTISSEMENT : Veuillez lire l'intégralité du manuel avant l'installation et l'utilisation de cet appareil électrique. Ne pas suivre ces instructions peut entraîner des dégâts matériels ou des blessures corporelles graves pouvant aller jusqu'à la mort. Contactez les responsables locaux de la construction ou des incendies au sujet des restrictions et des exigences d'inspection de l'installation dans votre région.

ADVERTENCI: Lea el manual completo antes de instalar y utilizar este aparato eléctrico. Incumplir estas instrucciones podría causar daños materiales, lesiones corporales, e incluso la muerte. Consulte a sus funcionarios locales de construcción y control de incendios para informarse sobre las restricciones y los requisitos de inspección de instalaciones en su región.



SAFETY INFORMATION



GRILL GENERAL WARNINGS



- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- Never use charcoal, lava rocks or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- 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.
- Position your grill outdoors on a non-combustible level surface in a well ventilated location. Maintain a minimum clearance of 36 inches (91 cm) 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.
- DO NOT use grill under overhead unprotected combustible construction.
- DO NOT leave the grill unattended while ON or in use.
- DO NOT use or install this grill in or on a recreational vehicle and/or boat.
- 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.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible.
- DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- Never check for leaks using a match or open flame.
- DO NOT store items in cart that can catch fire or damage your grill (such as swimming pool supplies/chemicals, table cloth, wood chips).
- The outdoor cooking gas appliance, 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 the Canadian Electrical Code, Part 1, CSA C22.1.
Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- 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.
- If a longer, detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- 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 three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



GRILL GENERAL WARNINGS



- 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 surfaces that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- Maintain a minimum clearance of 36 inches (91 cm) between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.
- Use charcoal chimney starter or charcoal that has been pre-treated with lighter fluid when starting fire in charcoal section of your grill.
- Do not store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- 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.
- 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.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

WARNING

CALIFORNIA PROPOSITION 65

WARNING: This product can expose you to carbon monoxide, which is a combustion byproduct known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

WARNING

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

CARBON MONOXIDE HAZARD

BURNING WOOD CHIPS GIVES OFF CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH. DO NOT BURN WOOD CHIPS INSIDE HOMES, VEHICLES, TENTS, GARAGES OR ANY ENCLOSED AREAS. USE ONLY OUTDOORS WHERE IT IS WELL VENTILATED.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

- Do not leave smoker unattended.
- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to the electric smoker.
- 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.
- The wood chip box is HOT when electric smoker is in use. Use caution when handling or adding wood.
- To disconnect, turn control panel "OFF" then remove plug from outlet.
- 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.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store the electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.
- Accessory attachments or parts not supplied by Dansons Inc. are not recommended and may cause injury.
- Never use the electric smoker for anything other than its intended purpose. This unit is not for commercial use.
- Always use the electric smoker in accordance with all applicable local, state and federal fire codes.
- 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.
- If a longer, detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- 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."
- CAUTION- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not clean this product with a water sprayer or the like.
- Do not use wood pellets or wood chunks.
- 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:

- For outdoor use only. Do not operate in an enclosed areas (example, porch or garage).
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces
- Do not lift unit by rear handle.
- Do not plug in the electric smoker until fully assembled and ready for use.
- Use only an approved grounded electrical outlet.
- Do not use during an electrical storm.
- 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 at **1-877-303-3134**.
- Keep a fire extinguisher accessible at all times while operating the electric smoker.
- Do not let cord touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 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.
- Fuel, such as charcoal briquettes or heat pellets, are not to be used in the electric smoker.
- Never use the electric smoker as a heater (**READ CARBON MONOXIDE HAZARD ON PAGE 2**).
- Use the electric smoker only on a level, stable surface to prevent tipping.
- The electric smoker is **HOT** while in use and will remain **HOT** for a period of time afterwards. Use caution.
- Do not touch **HOT** surfaces. Use handles or knobs.
- Do not allow anyone to conduct activities around the electric smoker during or following its use until the unit has cooled.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the electric smoker.
- Avoid bumping or impacting the electric smoker.
- Never move the electric smoker when in 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. Use protective gloves or long, sturdy cooking tools.
- Avoid using the smoker on wooden or flammable surfaces.
- Store products indoors when not in use - out of reach of children.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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. Do not use appliance for other than intended use

SAFETY TESTING

Conforms to ANS Z21.58-2015/ CSA 1.6-2015 Outdoor Cooking Gas Appliances and UL1026 (6th edition)/ CSA-22.2 No. 64-10 (R2014) Electric Household Cooking and Food Serving Appliances



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PARTS & SPECS

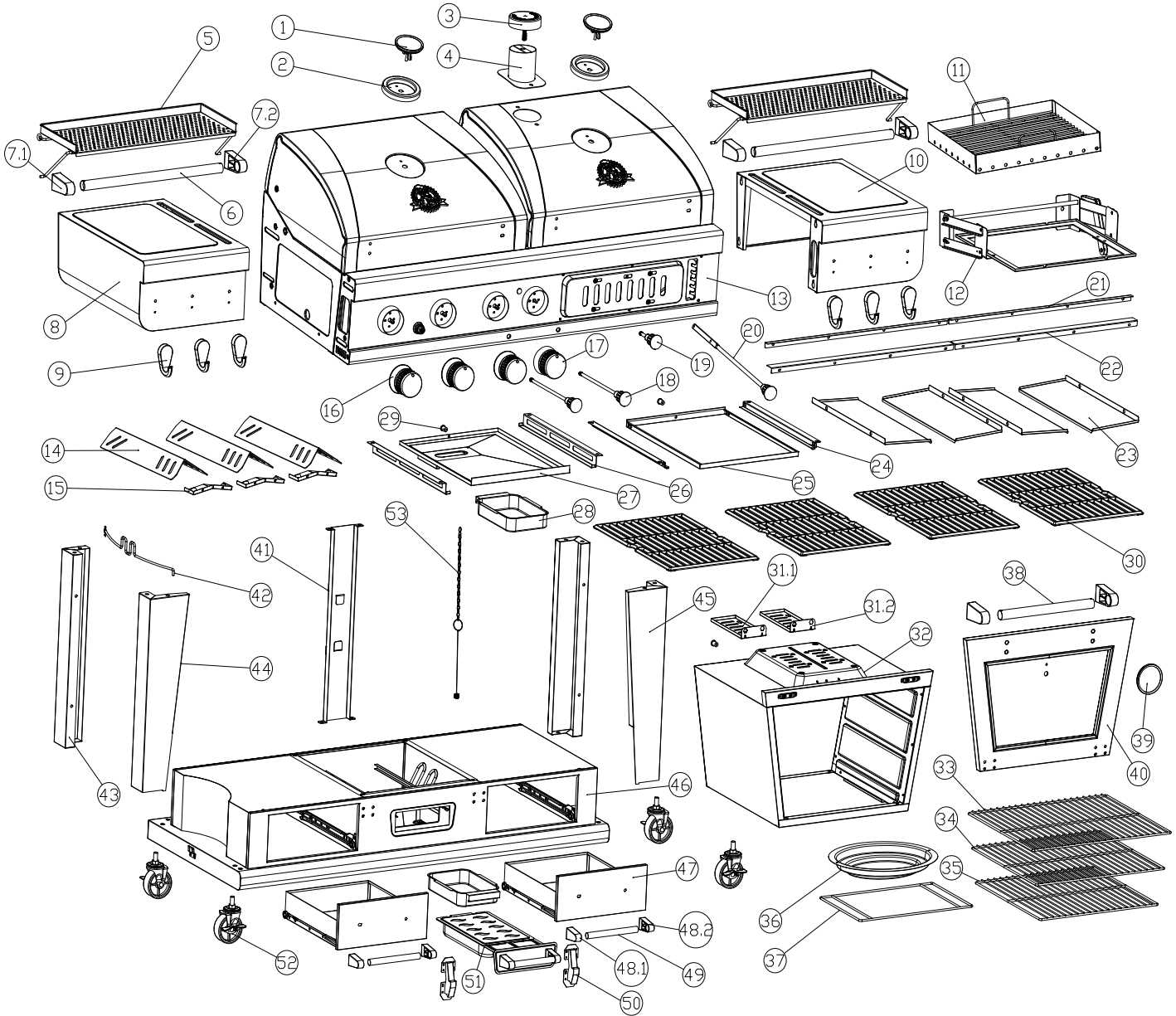
When you open your Memphis Ultimate Grill, please ensure you have and can identify all the following parts:

NOTE: Numbers preceding parts names throughout this manual refer to the component diagram below.

Item #	Part Description	Qty.	Item #	Part Description	Qty.
1	Thermometer	2	32	Smoker Cabinet	1
2	Thermometer Bezels	2	33	Smoker Cooking Grid (Large)	1
3	Smoke Stack Lid	1	34	Smoker Cooking Grid (Middle)	1
4	Smoke Stack	1	35	Smoker Cooking Grid (Small)	1
5	Warming Racks	2	36	Water Pan	1
6	Lid Handles	2	37	Water Pan Support	1
7	Lid Handle Standoffs		38	Smoker Door Handle	1
7.1	Lid Handle Standoffs - Left	3	39	Smoker Thermometer	1
7.2	Lid Handle Standoffs - Right	3	40	Smoker Door	1
8	Left Side Table	1	41	Electric Wire Back Cover	1
9	Tool Hooks	6	42	LP Gas Cylinder Wire Retainer	1
10	Right Side Table	1	43	Back Support Legs	2
11	Charcoal Tray	1	44	Left Support Leg	1
12	Charcoal Tray Lifting System	1	45	Right Support Leg	1
13	Gas And Charcoal Cabinet With Lids Assembly	1	46	Lower Cabinet Assembly	1
14	Heat Tents	3	47	Drawers	2
15	Heat Tent Supports	3	48	Drawer Handle Standoffs	4
16	Gas Control Knobs (Black)	3	49	Drawer Handles	2
17	Smoker Control Knobs (Silver)	1	50	Smoker Door Hinges	2
18	Smoker Air Damper Pull Handle Assy	2	51	Wood Chips Box Assembly	1
19	Charcoal Tray Air Damper Handle Assy	1	52	Locking Caster Wheels	4
20	Charcoal Tray Lift Handle Assy	1	53	Match Lighter and Chain	1
21	Cooking Grid Back Supports	2			
22	Cooking Grid Front Supports	2			
23	Grease Shields	4	A	M6x15 mm Screws (Black Zn)	28
24	Charcoal Ash Tray Guides	2	B	M5x10 mm Screws (Black Zn)	3
25	Ash Tray	1	C	M6x60 mm Screws (Black Zn)	8
26	Gas Drip Tray Guides	2	D	M6x10 mm Screws (Black Zn)	35
27	Gas Grease Tray	1	E	M6x35 mm Screws (Black Zn)	6
28	Grease Cups	2	F	M4x10 mm Screws (Black Zn)	24
29	Knobs (For Grease Tray, Ash Tray and Smoke Rear Damper)	3	G	M4x8 mm Screws (White Zn)	16
30	Cooking Grids	4	H	M5x10 Shoulder Bolts (White Zn)	8
31	Smoker Top Air Dampers		I	M6x15 Shoulder Bolt (White Zn)	1
31.1	Smoker Top Air Damper - Left	1	J	M6 Nuts	8
31.2	Smoker Top Air Damper - Right	1	K	Hinge Pins	2
			L	R Clips	3
			M	M6x30 mm Screws (Black Zn)	4

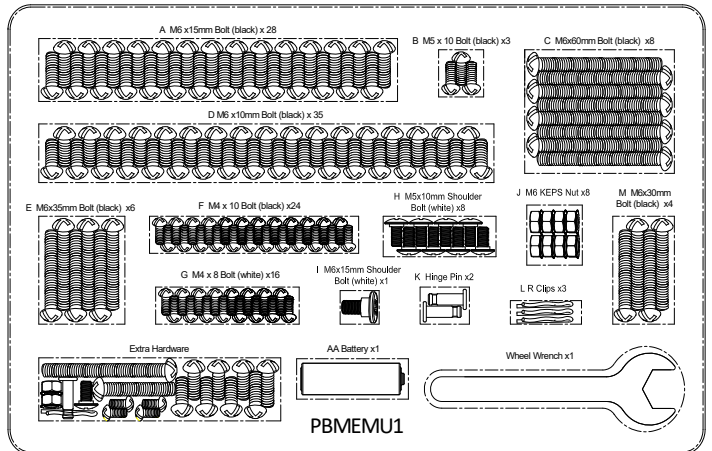
NOTE: Due to ongoing product development, parts are subject to change without notice. Contact Customer Service if parts are missing when assembling the unit.

PARTS & SPECS



PB - LP GAS BTU REQUIREMENTS
BTU: 10,000BTU/ BURNER TOTAL:
30,000BTU

PB - ELECTRIC REQUIREMENTS
120V, 13.75AMP, 60HZ, 1650W, 3-PRONG GROUNDED PLUG



MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE
PB PBMEMU1	1880mm x 1200mm x 630mm / 74" x 47" x 24 3/4"	98.kg / 215 lb	Cubic Cooking: 0.047 m³ / 1.65 ft³ (ELECTRIC SMOKER ONLY) TOTAL-11,960cm² / 1,853sq. in.	E-Smoker: 38-204°C / 100-400°F

ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including inside the COMB grill with electric smoker. Inspect the unit, parts, and hardware blister pack after removing from the protective shipping carton. Before assembly of product, review all parts and reference 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 at 1-877-303-3134 .

IMPORTANT: To ease installation, using two people is helpful when assembling this unit.

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, or unless otherwise mentioned.

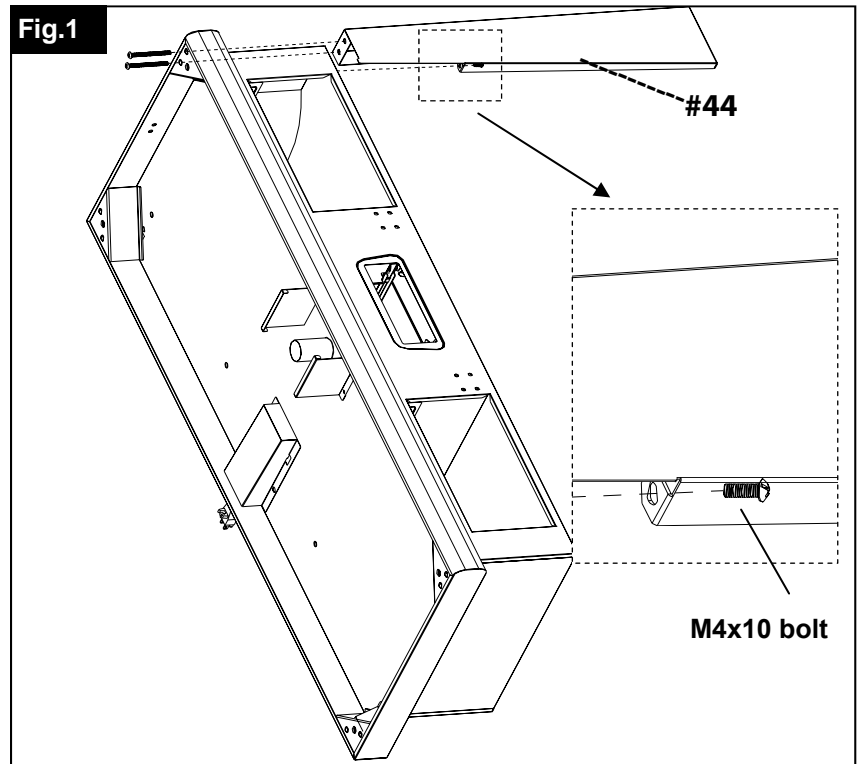
1. MOUNTING THE LEFT FRONT SUPPORT LEG TO LOWER CABINET ASSEMBLY

Parts Required:

- 1 x Lower Cabinet Assembly(#46)
- 1 x Left Front Support Leg (#44)
- 2 x M6x60mm Screw (#C)
- 1 x M4x10mm Screw (#F)

Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit.
- Mount Left Front Support Leg (#44) to the Lower Cabinet Assembly (#46)
Use: 2 x M6x60mm Screws (#C) & 1 x M4x10mm Screw (#F)
see Fig.1



2. MOUNTING THE RIGHT FRONT SUPPORT LEG TO LOWER CABINET

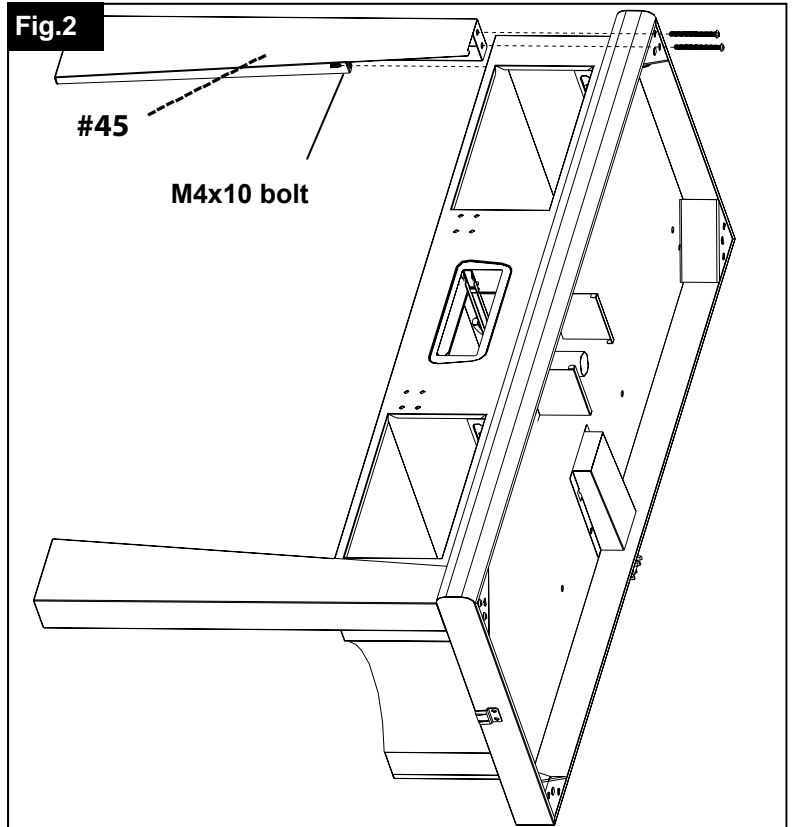
ASSEMBLY

Parts Required:

- 1 x Lower Cabinet Assembly (#46)
- 1 x Right Front Support Leg (#45)
- 2 x M6x60mm Screw (#C)
- 1 x M4x10mm Screw (#F)

Installation:

- Mount Right Front Support Leg(#45) to the Lower Cabinet Assembly (#46).
Use: 2 x M6x60mm Screws (#C) & 1 x M4x10mm Screw (#F)
see Fig.2



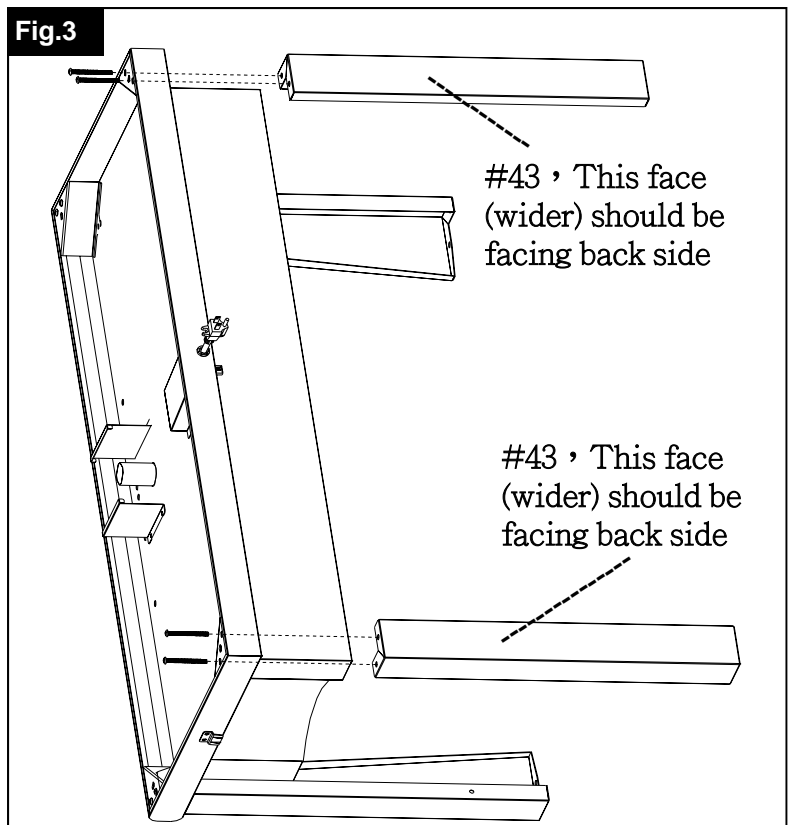
3. MOUNTING THE BACK SUPPORT LEGS TO LOWER CABINET ASSEMBLY

Parts Required:

- 1 x Lower Cabinet Assembly (#46)
- 1 x Right Rear Support Leg (#43)
- 1 x Left Rear Support Leg (#43)
- 4 x M6x60mm Screw (#C)

Installation:

- Mount Right Rear Support Leg(#43) and Left Rear Support Leg (#43) to the Lower Cabinet Assembly (#46).
Use: 4 x M6x60mm Screws (#C).
see Fig.3



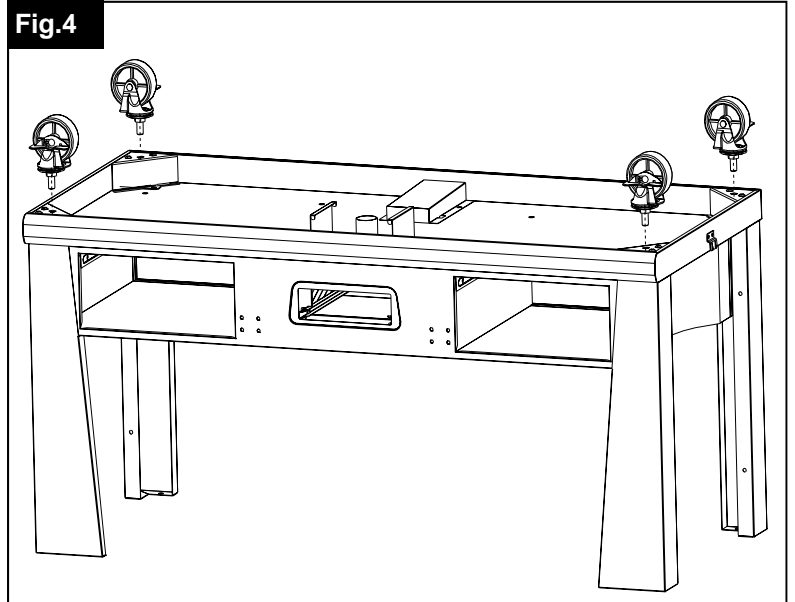
4. MOUNTING THE CASTERS TO BOTTOM TABLE ASSEMBLY

Parts Required:

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

Installation:

- Turn Lower Cabinet Assembly (#46) upside down and mount 4 Caster with Lock (#52) to Lower Cabinet Assembly (#46) see Fig.4



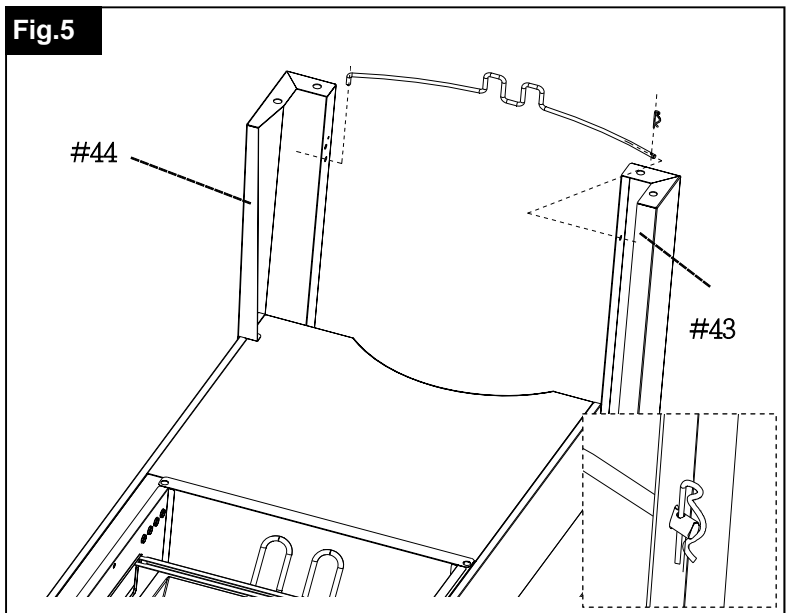
5. ATTACHING THE LP GAS CYLINDER WIRE RETAINER TO LEFT REAR SUPPORT LEG AND LEFT FRONT SUPPORT LEG

Parts Required:

- 1 x LP Gas Cylinder Wire Retainer (#42)
- 1 x Left Rear Support Leg (#43)
- 1 x Left Front Support Leg (#44)
- 1 x R Clip (#L)

Installation:

- Attach the LP Gas Cylinder Wire Retainer (#42) to the Left Rear Support Leg (#43) and Left Front Support Leg (#44)
- Use: R-Clip (#L)
- see Fig.5



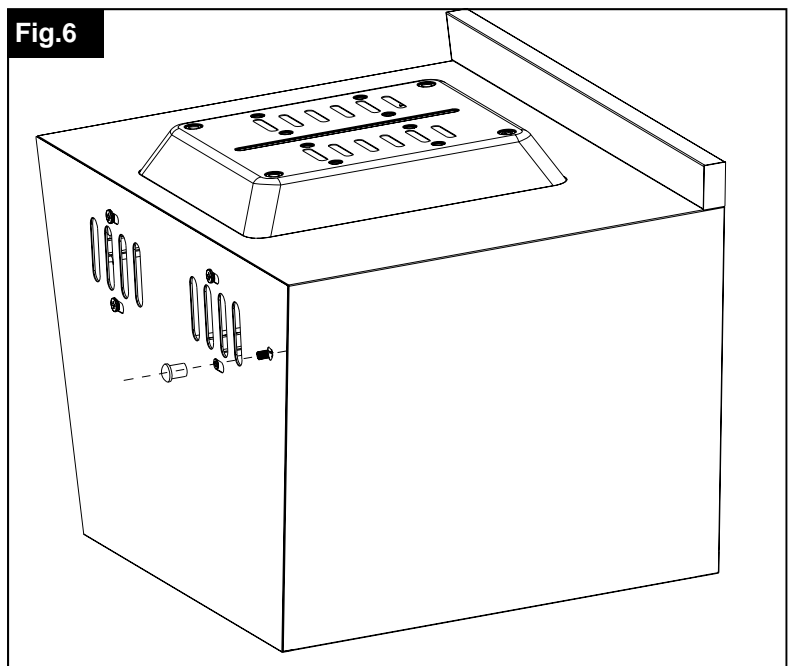
6. MOUNTING THE KNOB TO THE AIR DAMPER OF SMOKER CABINET ASSEMBLY

Parts Required:

- 1 x Smoker Cabinet Assembly (#32)
- 1 x Knob (#29)
- 1 x M5x10mm Screw (#B)

Installation:

- Mount Knob (#29) to the Air Damper of Smoker Cabinet (#32).
- Use: 1 x M5x10mm (#B)
- see Fig.6



7. ATTACHING THE SMOKER CABINET

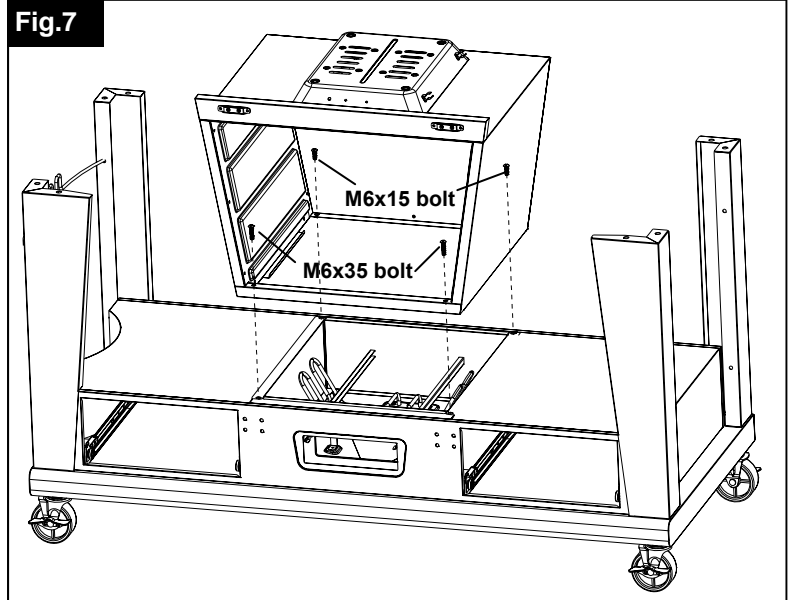
ASSEMBLY TO THE LOWER CABINET

Parts Required:

- 1 x Smoker Cabinet Assembly (#32)
- 1 x Lower Cabinet Assembly (#46)
- 2 x M6x15mm Screw (#A)
- 2 x M6x35mm Screw (#E)

Installation:

- Attach Smoker Cabinet Assembly (#32) to the Lower Cabinet Assembly (#46).
Use: 2 x M6x15mm (#A) and
2 x M6x35mm (#E)
see Fig.7



8. SLIDING THE WOOD CHIPS BOX ASSEMBLY INTO THE LOWER CABINET ASSEMBLY

Parts Required:

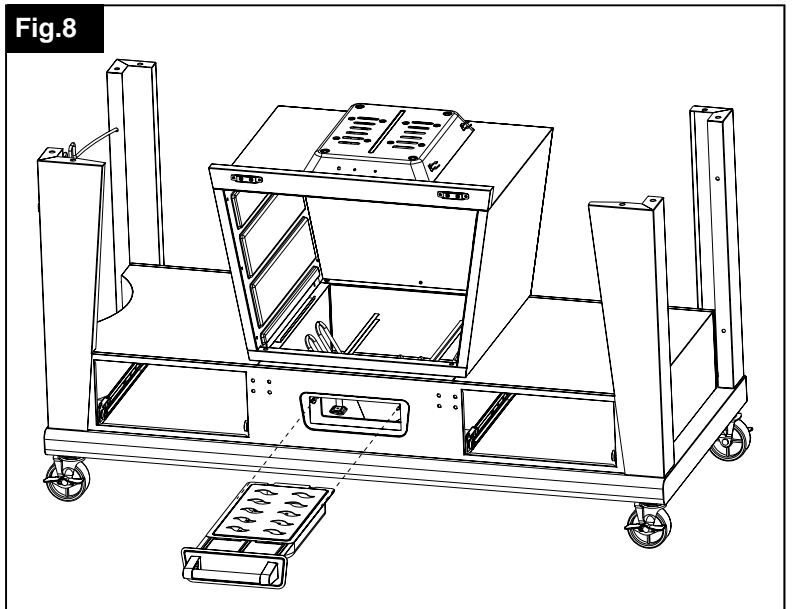
- 1 x Wood Chip Box Assembly (#51)
- 1 X Lower Cabinet Assembly (#46)

Installation:

- Slide Wood Chip Box Assembly (#51) onto the Wood Chip Box support rails of Lower Cabinet Assembly (#46)
see Fig.8

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



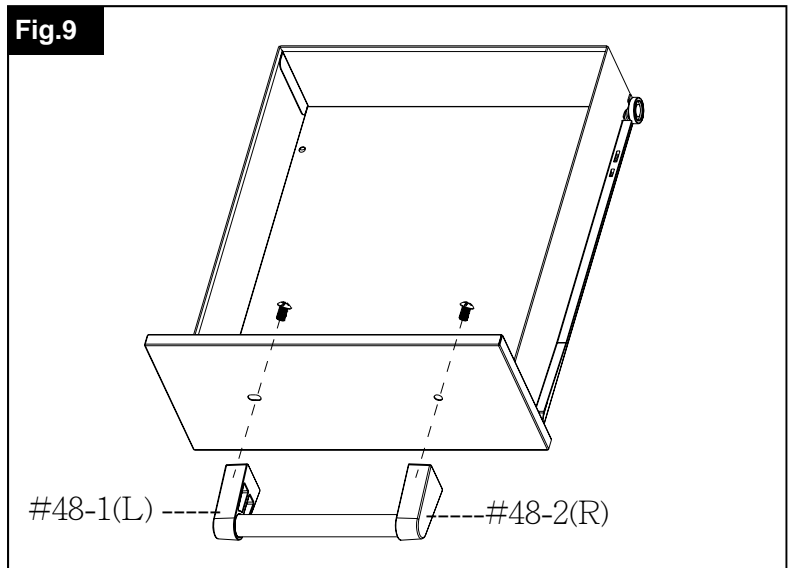
9. MOUNTING THE DRAWER HANDLE AND HANDLE STANDOFF TO THE DRAWER

Parts Required:

- 2 x Drawer Handles (#49)
- 4 x Drawer Handle Standoffs (#48)
- 2 x Drawers (#47)
- 4 x M6x10mm Screws (#D)

Installation:

- Mount one Drawer Handle (#49) and 2 Drawer Handle Standoff (#48) to the Drawer (#47)
Use: 2 x M6x10mm (#D)
see Fig.9



Repeat the same step for other drawer.

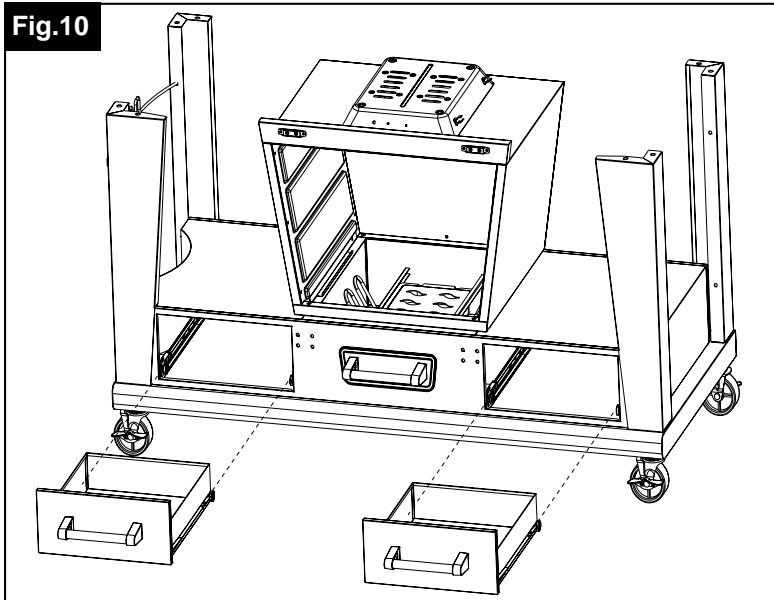
10. SLIDING THE DRAWER ASSEMBLY INTO THE LOWER CABINET ASSEMBLY

Parts Required:

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

Installation:

- Slide Drawer Assembly (#47, #48 & #49) into the Lower Cabinet Assembly (#46) see Fig.10



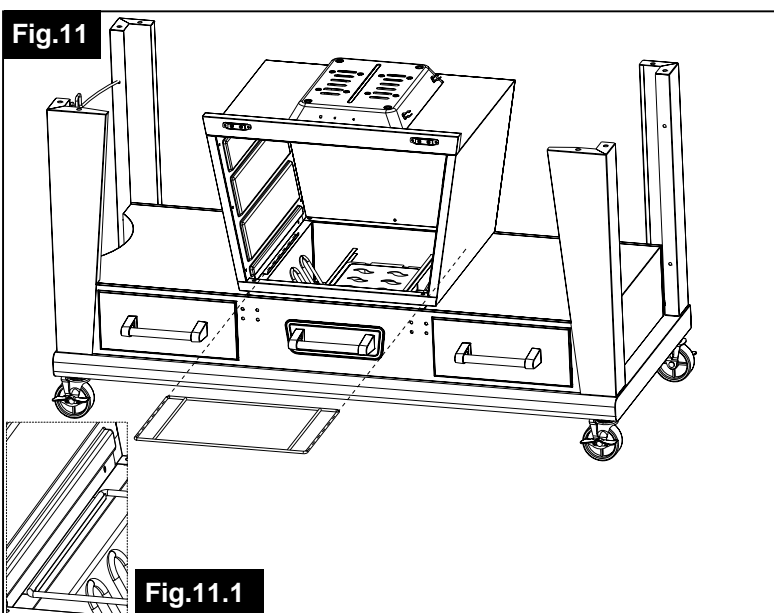
11. PLACING THE WATER PAN SUPPORT INTO THE SMOKER CABINET ASSEMBLY

Parts Required:

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

Installation:

- Slide Water Pan Support (#37) into the Smoker Cabinet Assembly (#32) see Fig.11 & Fig.11.1.



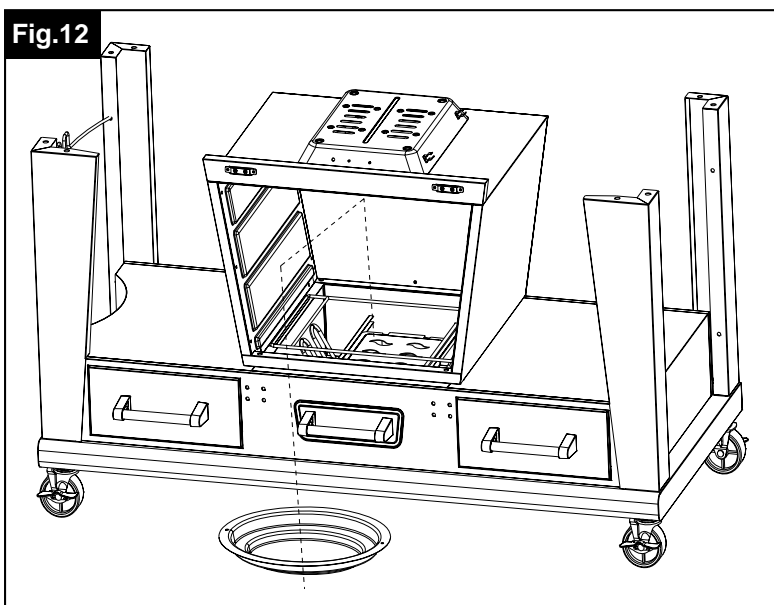
12. PLACING THE WATER PAN INTO THE SMOKER CABINET ASSEMBLY

Parts Required:

- 1 x Water Pan (#36)
- 1 X Smoker Cabinet Assembly (#32)

Installation:

- Slide Water Pan (#36) into the Smoker Cabinet Assembly (#32) see Fig.12



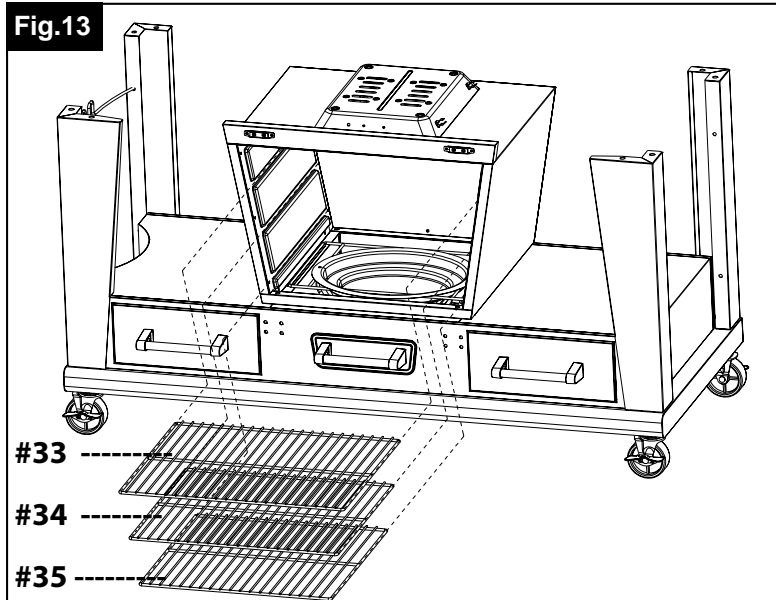
13. SLIDE THREE DIFFERENT SMOKER COOKING GRIDS INTO THE SMOKER CABINET ASSEMBLY

Parts Required:

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

Installation:

- Slide Smoker Cooking Grid (Large)(#33), Smoker Cooking Grid (Middle)(#34) and Smoker Cooking Grid (Small)(#35) into the Smoker Cabinet Assembly (#32) see Fig.13



14. MOUNTING THE SMOKER DOOR HANDLE AND LARGE HANDLE STAND-OFF TO THE SMOKER DOOR

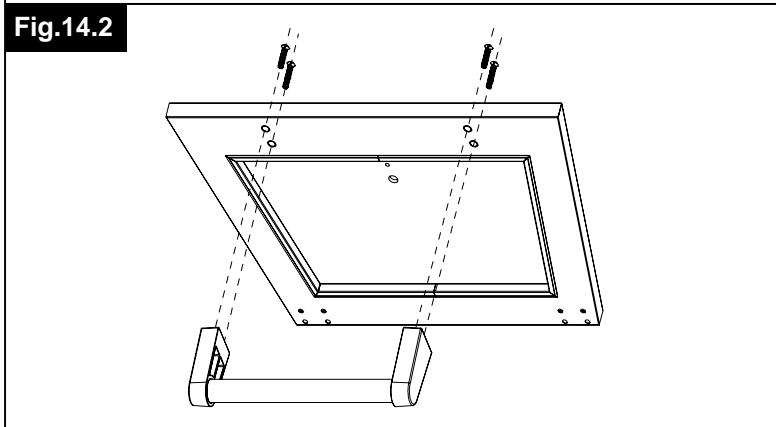
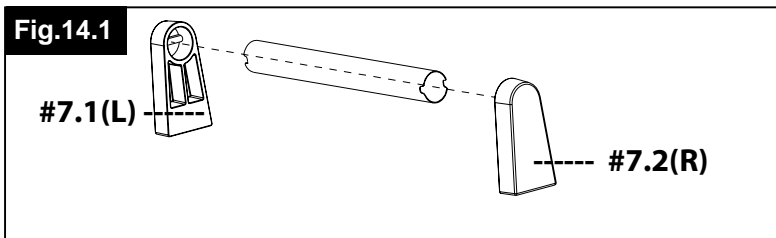
Parts Required:

- 1 x Smoker Door Handle (#38)
- 2 x Large Handle Standoffs (#7)
- 1 x Smoker Door (#40)
- 4 x M6x35mm Screws (#E)

Installation:

- Mount one Smoker Door Handle (#38) and 2 Large Handle Standoffs (#7) to the Smoker Door (#40)
- Use: 4 x M6x35mm (#E)
- see Fig.14.1 & Fig.14.2

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 14.1 shown.



15. INSERTING THERMOMETER INTO THE SMOKER DOOR ASSEMBLY

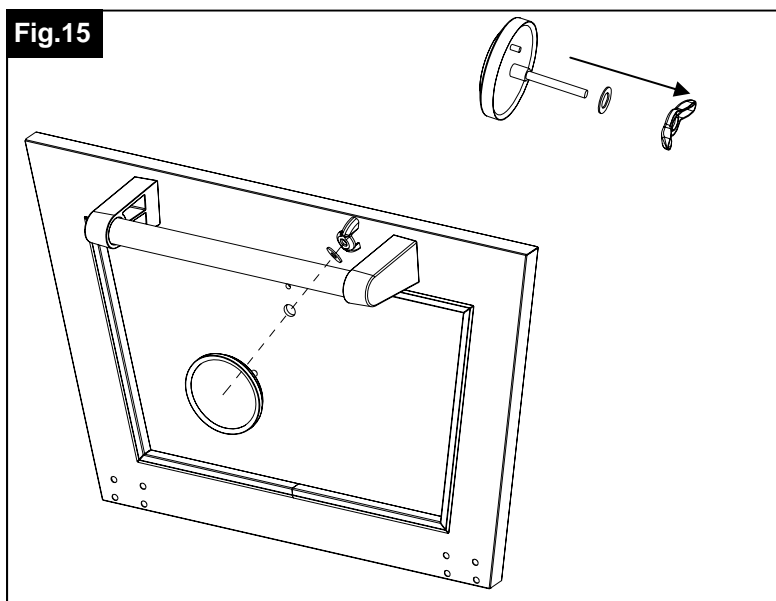
Parts Required:

- 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 (#39) probe through the mounting hole in the front of the Smoker Door Assembly (#40). From the inside of the door, place fiber washer and wing nut onto the mounting thread pole and tighten by hand and do not over tighten. see Fig.15



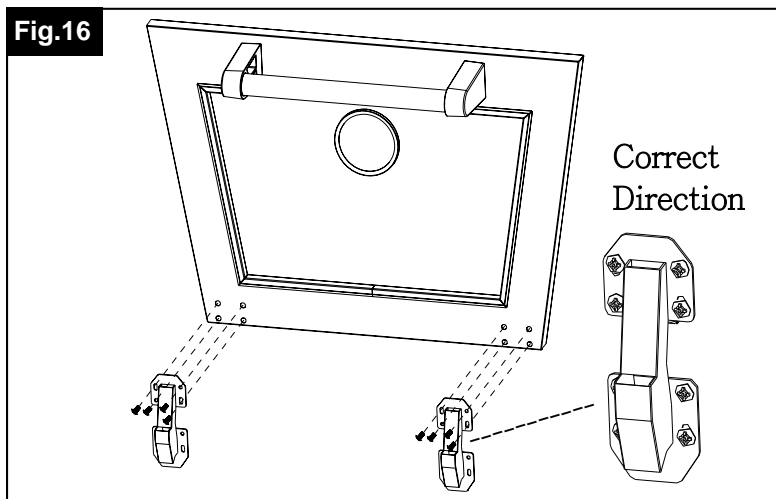
16. MOUNTING THE SMOKER DOOR HINGES TO THE SMOKER DOOR

Parts Required:

- 2 x Smoker Door Hinges (#50)
- 1 x Smoker Door (#40)
- 8 x M4x8mm White Zn Screws (#G)

Installation:

- Mount two Smoker Door Hinges (#50) to the Smoker Door (#40).
Use: 8 x M4x8mm (#G)
see Fig. 16



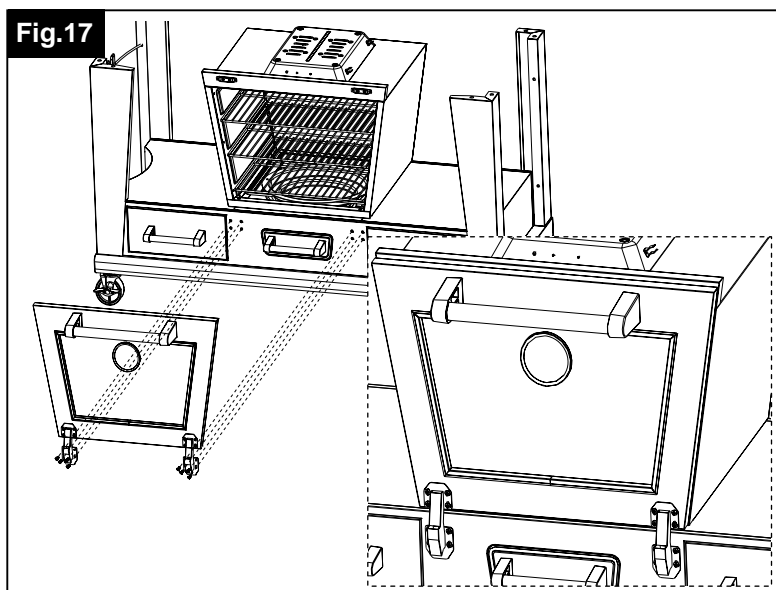
17. MOUNTING THE SMOKER DOOR WITH HINGE TO THE LOWER CABINET ASSEMBLY

Parts Required:

- 1 x Smoker Door (#40)
- 1 x Lower Cabinet Assembly (#46)
- 8 x M4x8mm White Zn Screws (#G)

Installation:

- Mount Smoker Door (#40) with Hinge assembly to Lower Cabinet Assembly (#46).
Use: 8 x M4x8mm (#G)
see Fig.17



18. PREPARATION OF ATTACHING THE GAS AND CHARCOAL CABINET ASSEMBLY ONTO THE CART ASSEMBLY

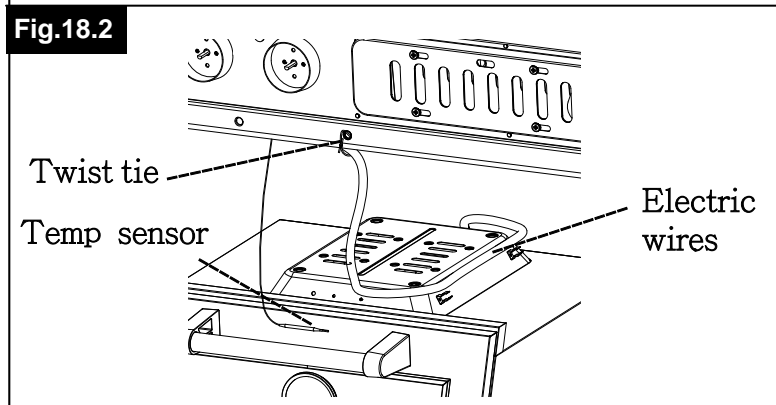
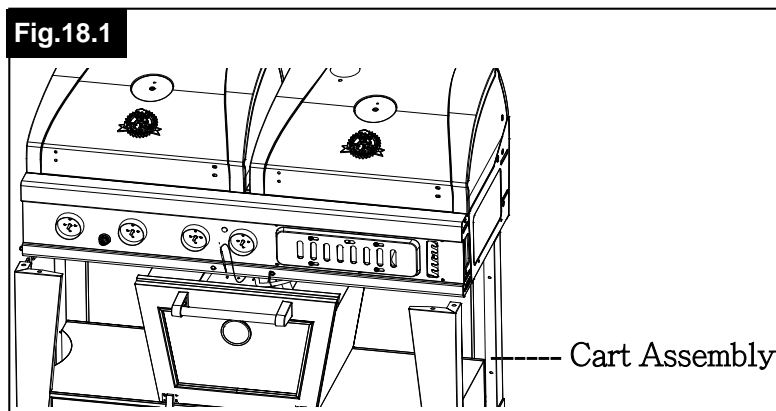
Parts Required:

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

Installation:

- Carefully put the main chamber on the top of 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 electric wires toward back and place the temperature wire and sensor toward front see Fig.18.1

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



19. ATTACHING THE TEMPERATURE SENSOR INSIDE THE SMOKER CABINET

Parts Required:

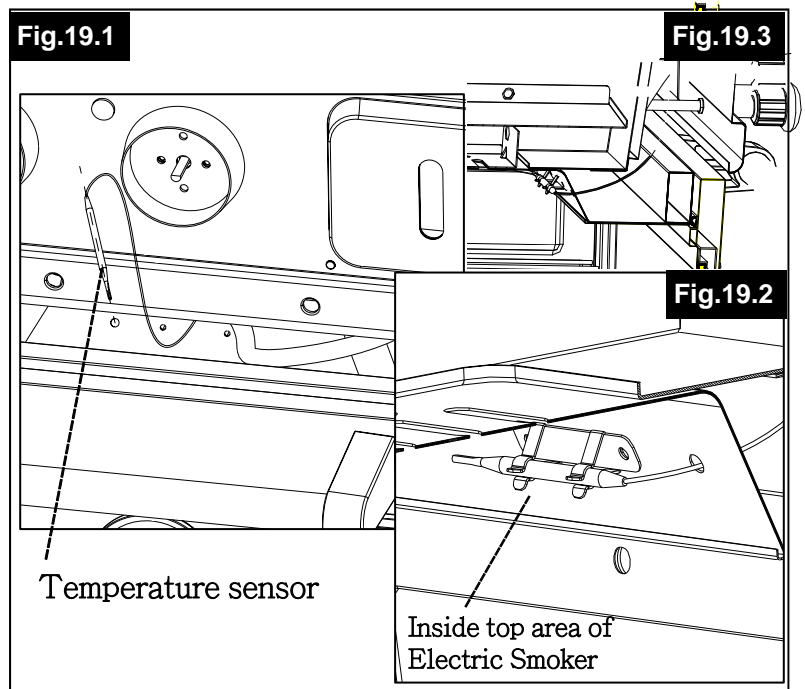
1 x Temperature Sensor

Installation:

• Insert the Smoker Temperature Sensor through the hole on the top of Smoker Cabinet.

Next attach it into the clip which is located inside top area of the Smoker Cabinet.

see Fig.19.1, Fig.19.2 and Fig.19.3.



20. ATTACHING ELECTRIC WIRES ONTO TWO CLIPS NEAR THE SMOKER CABINET, ATTACHING THE GAS AND CHARCOAL CABINET ASSEMBLY ONTO THE 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 M6x15mm Screw (#A)

4 x M6x10mm Screw (#D)

Installation:

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

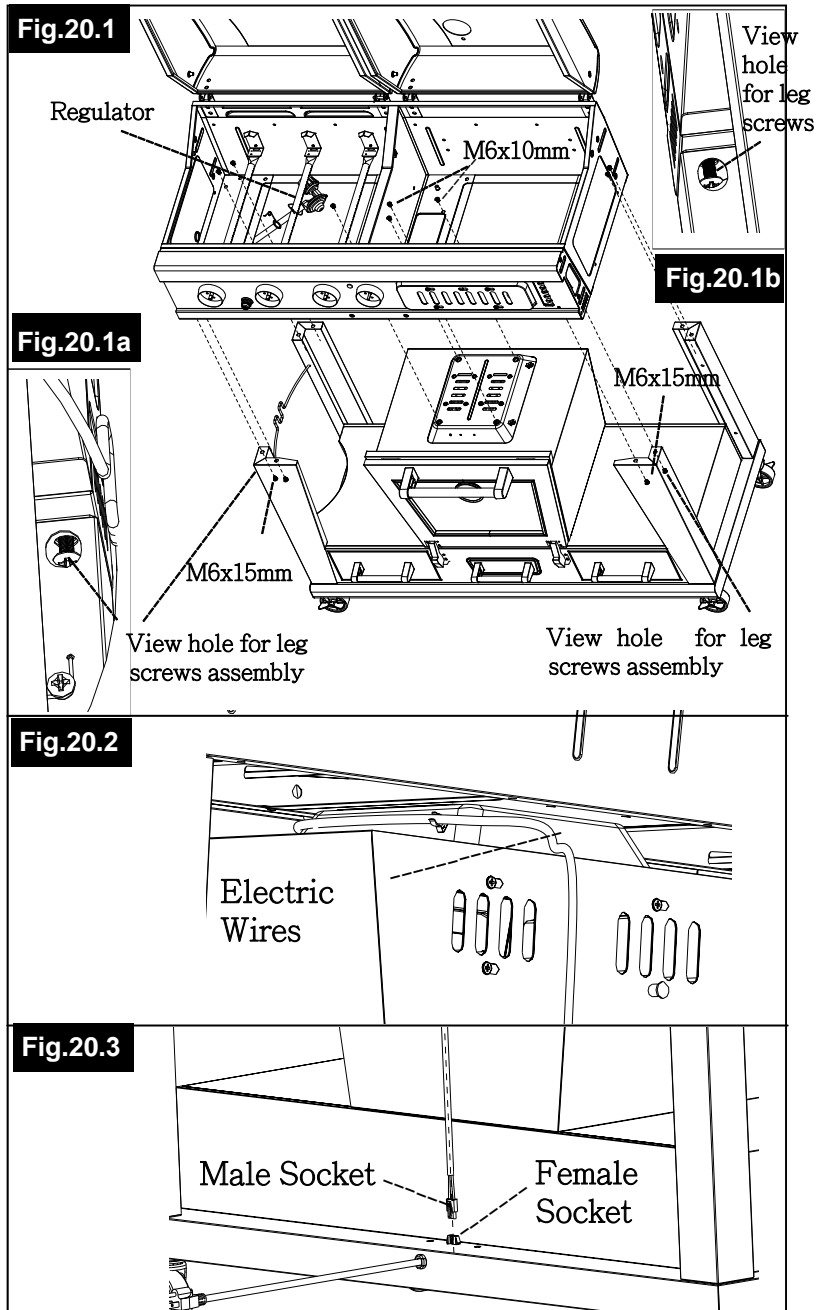
• Carefully open the lids, attach Gas and Charcoal Cabinet Assembly (#13) to the Cart Assembly

Use: 8pcs M6x15mm screws (#A) and 4 x M6x10mm Screw (#D)

see Fig.20.1, Fig.20.1a, Fig.20.1b

Note: Fix 4pcs M6x10mm screws (#D) on inside first, then fix the other 8pcs M6x15mm screw (#A) later. Regulator can be taken out at this stage for later assembly.

• 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 20.2 and Fig.20.3



21. ATTACH THE ELECTRICAL BACK COVER TO THE BACK SIDE OF SMOKER CART ASSEMBLY

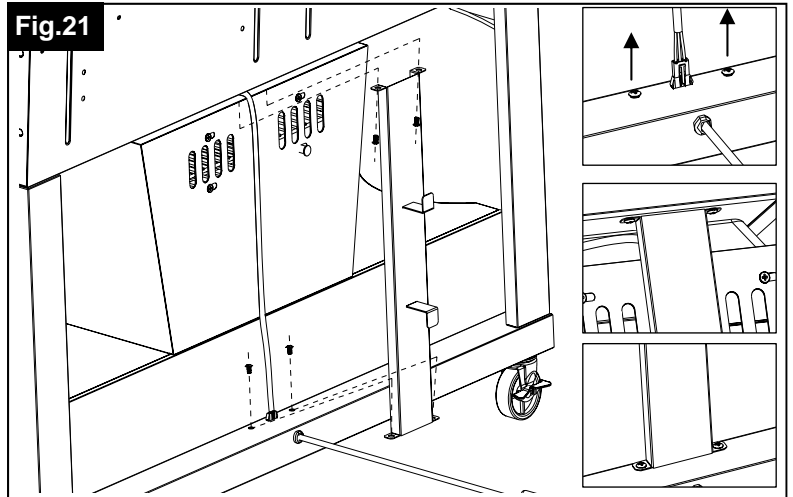
Parts Required:

- 1 x Electric Wires Back Cover (#41)
- 1 x Cart Assembly
- 2 x M6x15mm Screw (#A)

Installation:

- Unscrew two M6x15mm screws (factory pre-assembled) from Bottom Table. Attach Electrical Back Cover (#41) to the back side of Smoker Cart Assembly
- Use: 2pcs M6x15mm screws (#A) see Fig.21

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



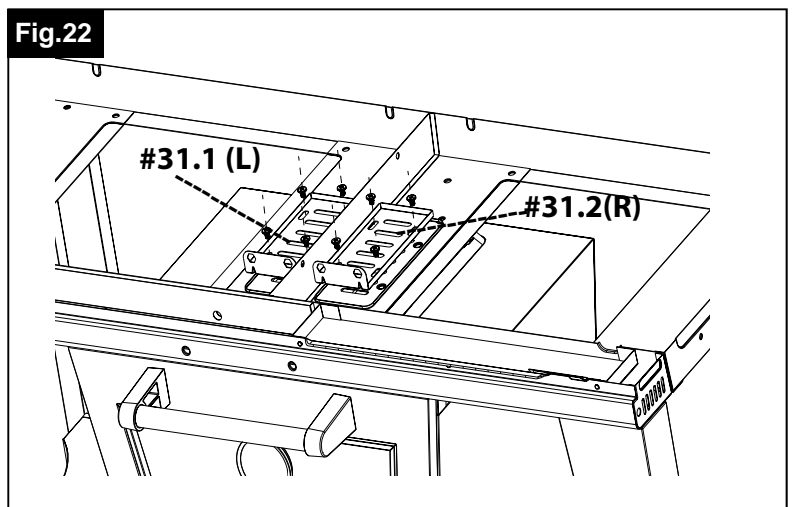
22. MOUNTING THE SMOKER TOP AIR DAMPERS TO THE TOP OF SMOKER CABINET ASSEMBLY

Parts Required:

- 2 x Smoker Top Air Dampers (#31)
- 1 x Smoker Cabinet Assembly (#32)
- 8 x M5x10mm Shoulder Bolts (#H)

Installation:

- Mount Smoker Top Air Dampers (#31) to the Smoker Cabinet Assembly. Use: 8pcs M5x10 Shoulder bolts (#H) see Fig.22
- Note:** The Smoker Top Air Dampers have identification label by left and right. Please install to corresponding position. Make sure the shoulder to insert onto the slots of air dampers and the air dampers can be moved smoothly.



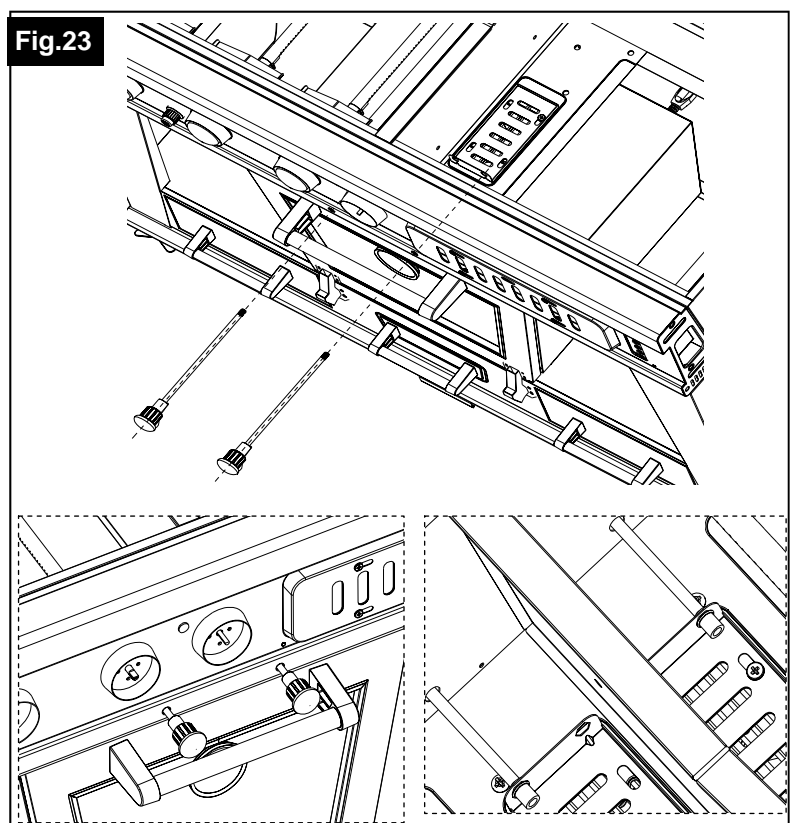
23. ATTACHING THE SMOKER AIR DAMPERS PULL HANDLE ASSEMBLY TO THE SMOKER TOP AIR DAMPERS

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 (#18) to two Smoker Top Air Dampers (#31) see Fig.23



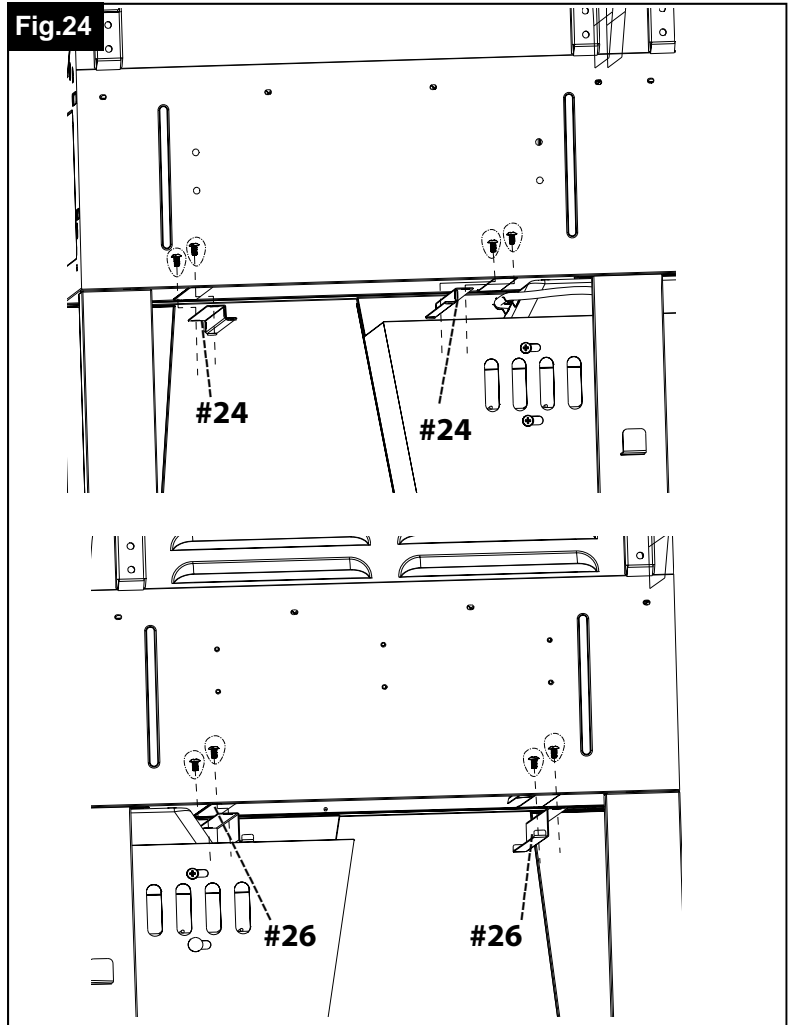
24. MOUNTING THE ASH TRAY GUIDES TO THE BOTTOM OF CHARCOAL CHAMBER, MOUNTING THE GAS DRIP TRAY GUIDES TO THE BOTTOM OF GAS CHAMBER

Parts Required:

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

Installation:

- Mount two Charcoal Ash Tray Guides (#24) to the bottom of Charcoal Chamber and mount two Gas Drip Tray Guides (#26)
 - Use: 8 x M6x10 screws (#D)
- See Fig.24



25. MOUNTING THE KNOBS TO THE ASH TRAY AND GAS GREASE TRAY

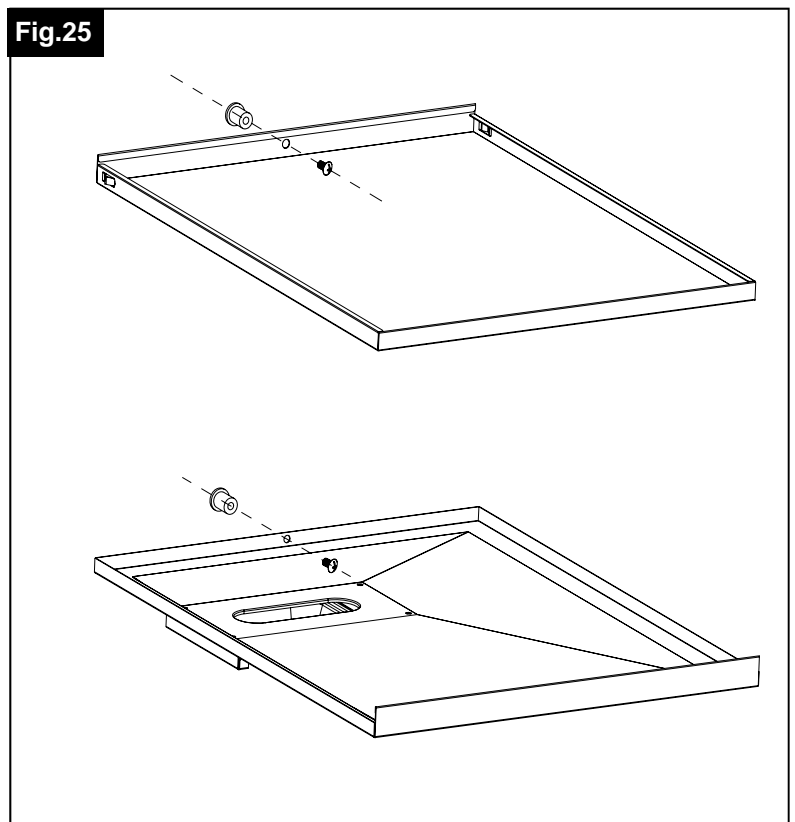
Parts Required:

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

Installation:

- Mount the Knob (#29) to the Ash Tray (#25) and mount the Knob (#29) to the Gas Grease Tray (#27)
 - Use: 2 x M5x10 screws (#B)
- see Fig.25

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



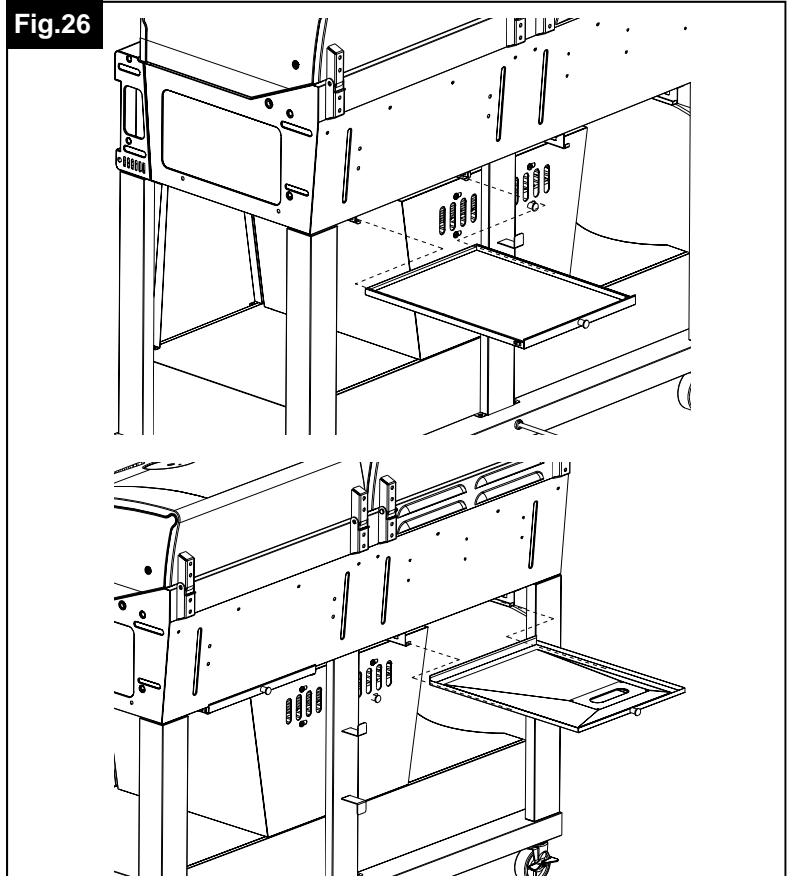
26. SLIDING THE ASH TRAY AND GAS GREASE TRAY INTO THE BACK SIDE OF GAS AND CHARCOAL CHAMBERS

Parts Required:

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

Installation:

- Slide the Ash Tray (#25) and Gas Grease Tray (#27) onto the Gas and Charcoal Chamber Guides see Fig.26



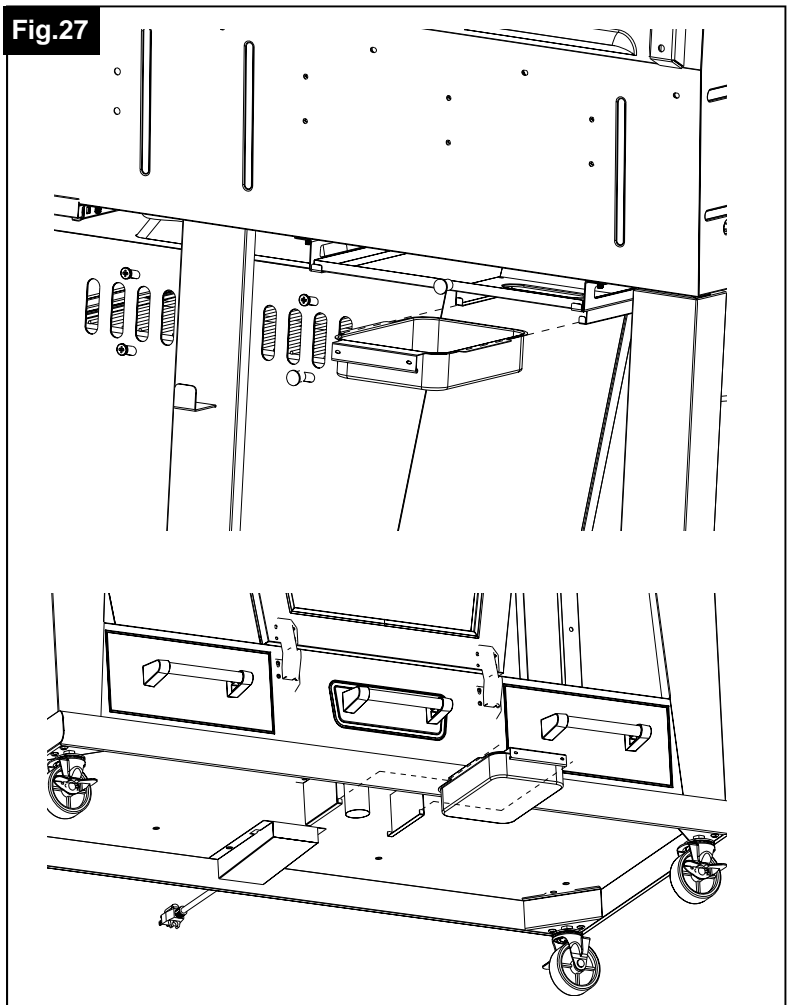
27. SLIDING THE GREASE CUPS INTO THE BACK SIDE OF GAS GREASE TRAY AND LOWER FRONT AREA OF SMOKER CABINET ASSEMBLY

Parts Required:

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

Installation:

- Slide the Grease Cup (#28) onto the Gas Grease Tray (#27) and Smoker Cabinet Assembly see Fig.27



28. MOUNTING THE GREASE SHIELDS INTO THE MAIN CHAMBER

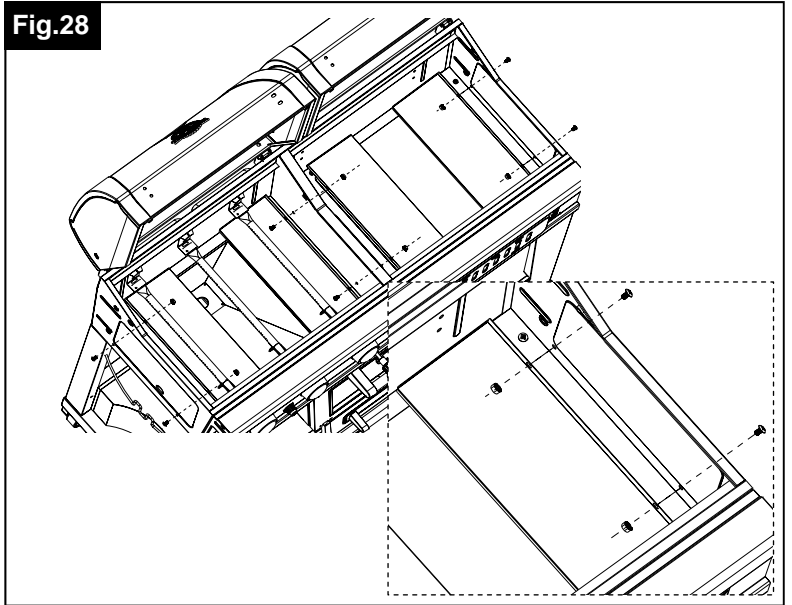
Parts Required:

- 4 x Grease Shields (#23)
- 1 x Main Chamber
- 6 x M6x10mm screws (#D)
- 6 x M6 Nuts (#J)

Installation:

- Mount Grease Shield (#23) to the Main Chamber using 2 x M6x10 screws (#D) and 2 x M6 Nuts (#J)
- Re-peat the same step for the other 3 Grease Shields (#23) and mount middle Grease Shields using same screws and nuts
- see Fig 28.

Fig.28



29. MOUNTING THE TOOL HOOKS TO BOTH LEFT AND RIGHT SIDE TABLES

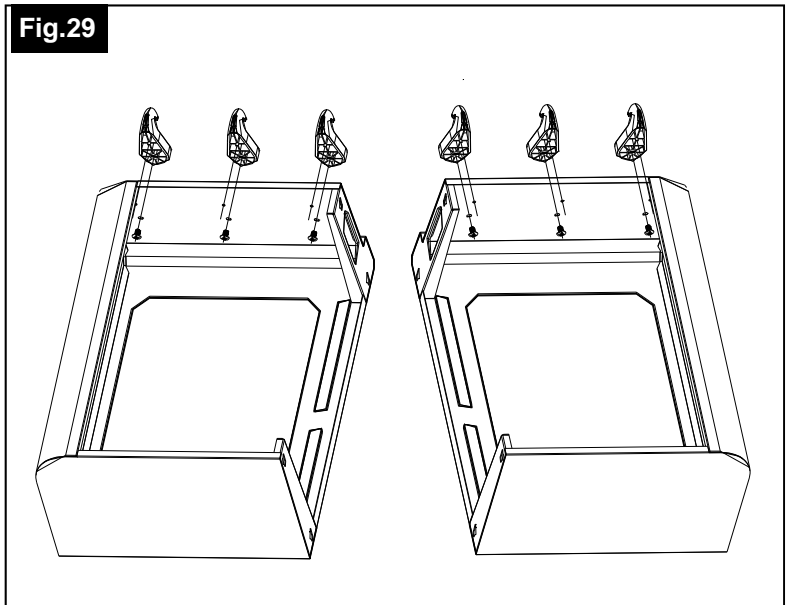
Parts Required:

- 6 x Tool Hooks (#9)
- 1 x Left Side Table (#8)
- 1 x Right Side Table (#10)
- 6 x M6x10mm screws (#D)

Installation:

- Attach three Tool Hooks (#9) to the Left Side Table (#8).
- Use: 3 x M6x10 screws (#D)
- See Fig.29
- Repeat the same step on Right Side Table (#10).

Fig.29



30. MOUNTING THE LEFT SIDE TABLE TO LEFT SIDE OF MAIN CHAMBER

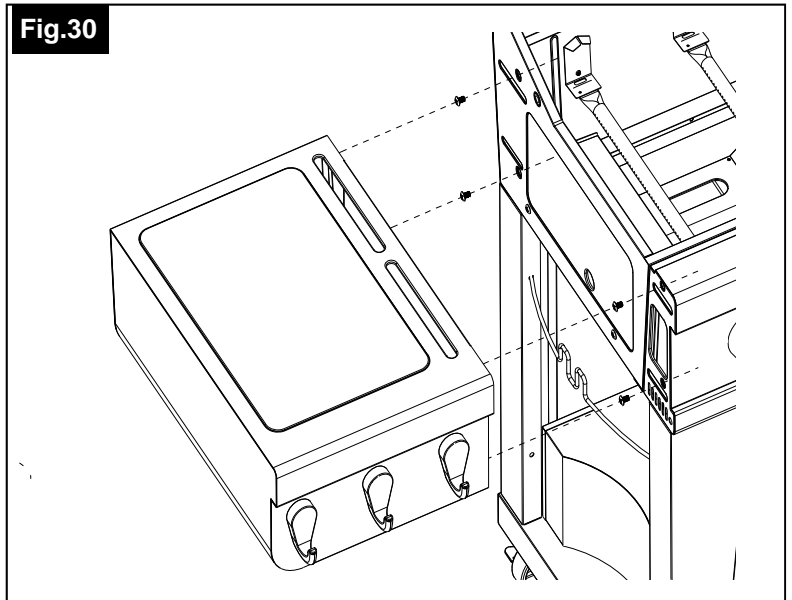
Parts Required:

- 1 x Left Side Table (#8)
- 1 x Main Chamber
- 4 x M6x15mm screws (#A)

Installation:

- Attach 4x M6x15 screws onto left side of Main Chamber and leave about 1/4" out.
- Next hang the Left Side Table (#8) onto those four screws and then push down to seat on it, then tighten 4x M6x15 screws (#A) securely.
- See Fig.30

Fig.30



31. MOUNTING THE RIGHT SIDE TABLE TO RIGHT SIDE OF MAIN CHAMBER

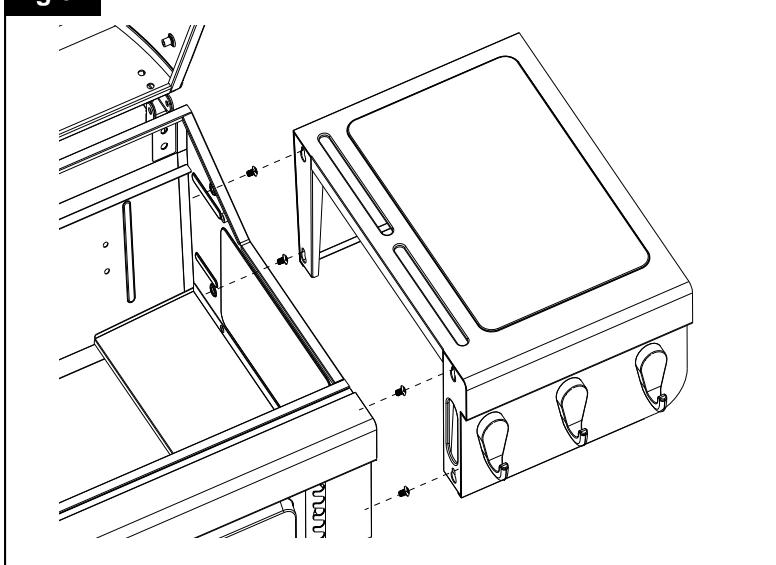
Parts Required:

- 1 x Right Side Table (#10)
- 1 x Main Chamber
- 4 x M6x15mm screws (#A)

Installation:

- Attach 4x M6x15 screws onto right side of Main Chamber and leave about 1/4" out.
- Again hang the Right Side Table (#10) onto those four screws and then push down to seat on it, then tighten 4x M6x15 screws (#A) securely.
- See Fig.31

Fig.31



32. MOUNTING THE MATCH LIGHTER AND CHAIN TO LEFT SIDE OF CONTROL PANEL

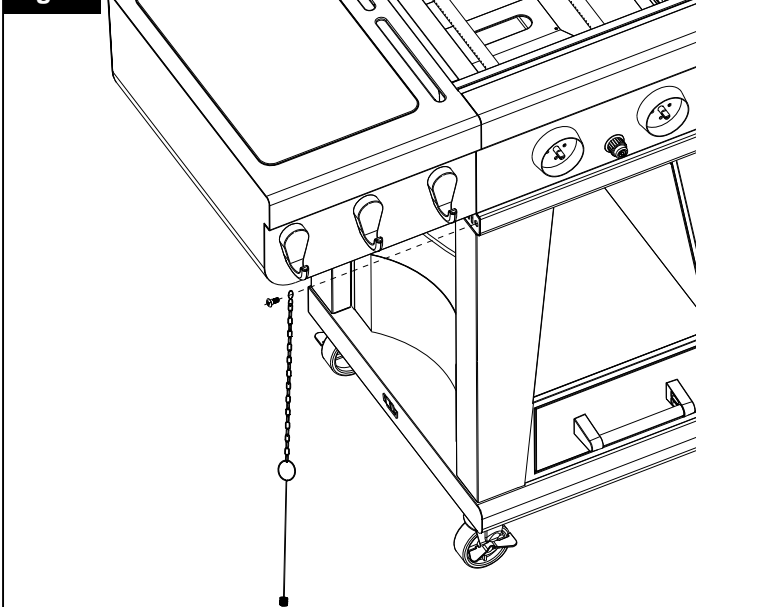
Parts Required:

- 1 x Match Lighter and Chain (#53)
- 1 x Control Panel
- 1 x M6x15mm Shoulder Bolt (#I)

Installation:

- Attach Match Lighter and Chain (#53) to the left side of Control Panel.
- Use: 1 x M6x15 Shoulder Bolt (#I)
- See Fig.32

Fig.32



33. MOUNTING THE COOKING GRID BACK SUPPORTS TO THE BACK PANEL OF GAS AND CHARCOAL MAIN CHAMBER

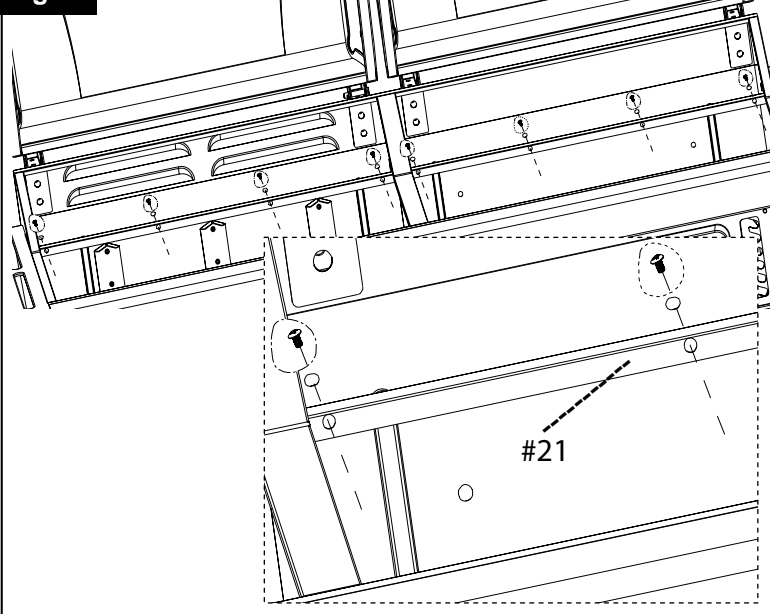
Parts Required:

- 2 x Cooking Grid Back Supports (#21)
- 1 x Main Chamber
- 8 x M4x10mm screws (#F)

Installation:

- Attach Cooking Grid Back Support (#21) to the back panel of Charcoal Main Chamber
- Use: 4 x M4x10 screws (#F)
- See Fig.33
- Repeat the same step on Gas Main Chamber.

Fig.33



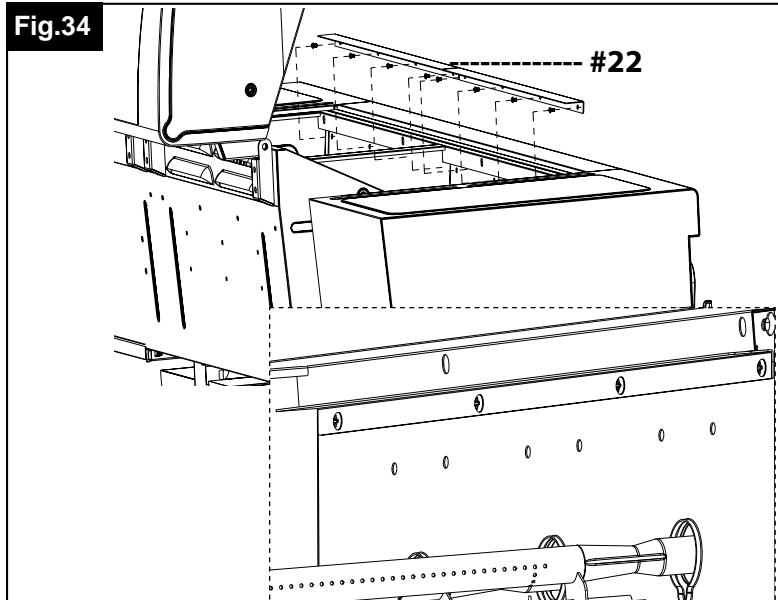
34. MOUNTING THE COOKING GRID FRONT SUPPORTS TO THE FRONT MAIN CHAMBER

Parts Required:

- 2 x Cooking Grid Front Supports (#22)
- 1 x Main Chamber
- 8 x M4x10mm screws (#F)

Installation:

- Attach Cooking Grid Front Support (#22) to the front side of Charcoal Main Chamber
Use 4 x M4x10 screws (#F)
See Fig.34
- Repeat the same step on Gas Main Chamber.



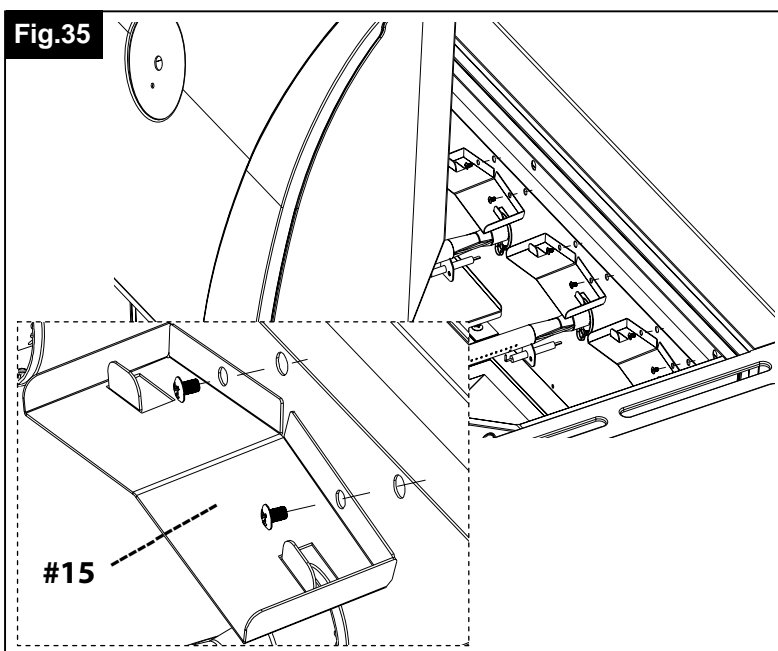
35. MOUNTING THE HEAT TENTS SUPPORTS TO THE FRONT SIDE OF GAS MAIN CHAMBER

Parts Required:

- 3 x Heat Tent Supports (#15)
- 1 x Gas Main Chamber
- 6 x M4x10mm screws (#F)

Installation:

- Attach three Heat Tent Supports (#15) to the front side of Gas Main Chamber.
Use: 6 x M4x10 screws (#F)
See Fig.35



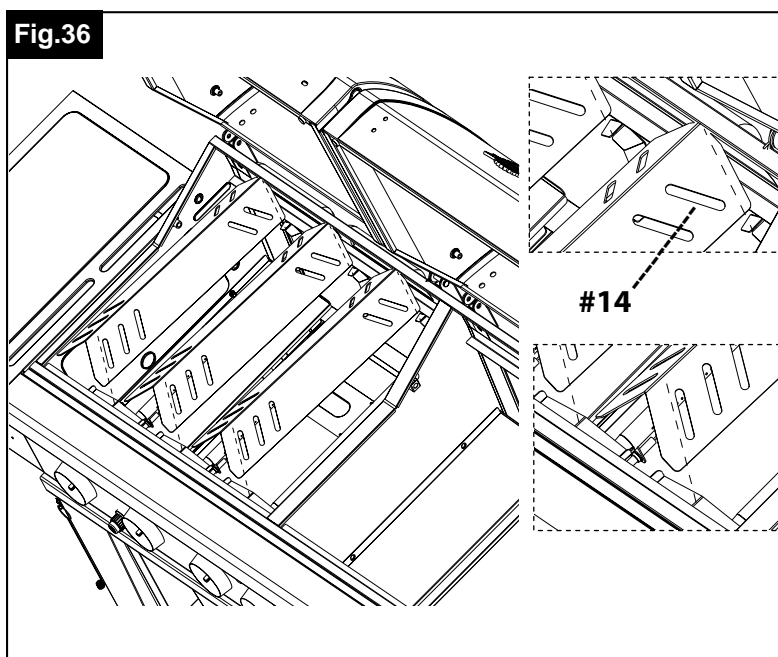
36. PLACING THE HEAT TENTS ONTO THE HEAT TENTS SUPPORTS

Parts Required:

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

Installation:

- Place three Heat Tents (#14) onto the Heat Tent Supports (#15)
See Fig.36



37. MOUNTING THE CHARCOAL TRAY LIFTING SYSTEM TO THE BACK SIDE OF CHARCOAL MAIN CHAMBER

Parts Required:

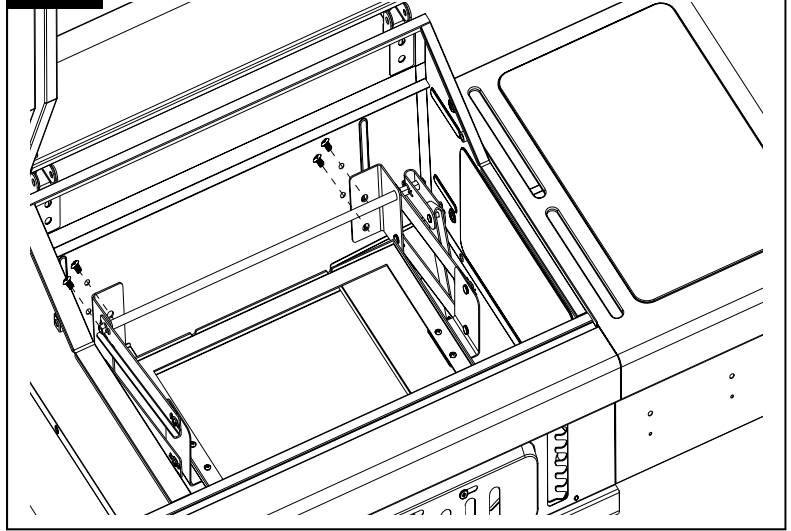
- 1 x Charcoal Tray Lifting System (#12)
- 1 x Charcoal Main Chamber
- 4 x M6x10mm screws (#D)

Installation:

- Mount the Charcoal Tray Lifting System (#12) to the back side of Charcoal Main Chamber
 - Use: 4 x M6x10 screws (#D)
- See Fig.3

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

Fig.37



38. ATTACHING THE CHARCOAL TRAY LIFT HANDLE ASSEMBLY TO THE “U” BRACKET ON THE BACK PANEL OF CHARCOAL MAIN CHAMBER

Parts Required:

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

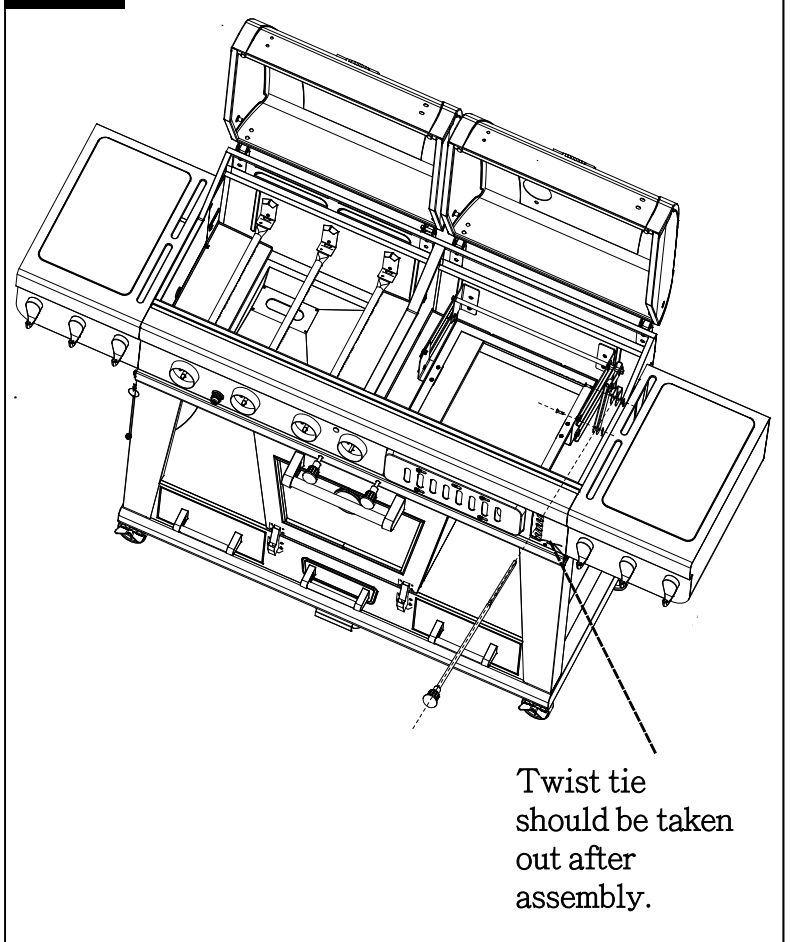
Installation:

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. 38.1 & Fig.38.2

Join the Lift Handle and the “U” shaped Bracket by inserting a Hinge pin. See Fig. 38.3.

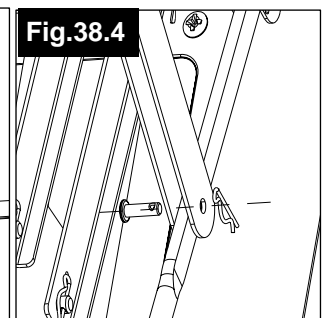
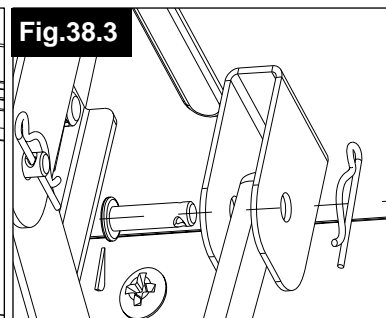
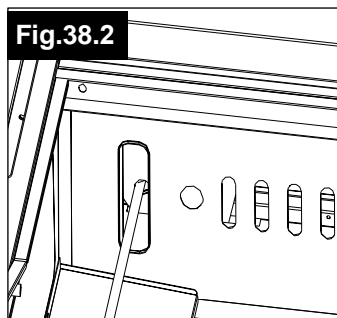
Next insert an “R” Clip (#L) through the hole in the Hinge Pin (#K). Attach the Lift Handle to the Lift System by inserting a Hinge Pin through the “U” shaped Lift Arm and the hole in the center of the Lift Handle. See Fig. 38.4.

Fig.38.1



Twist tie should be taken out after assembly.

Insert a “R” Clip (#L) through the hole in the Hinge Pin (#K). You should now be able to adjust the Charcoal Tray Lifting System to your desired height by moving the Lift Handle to the left and then raising or lowering it.



39. PLACING BLACK GAS CONTROL KNOBS INTO THE GAS VALVE STEM

Parts Required:

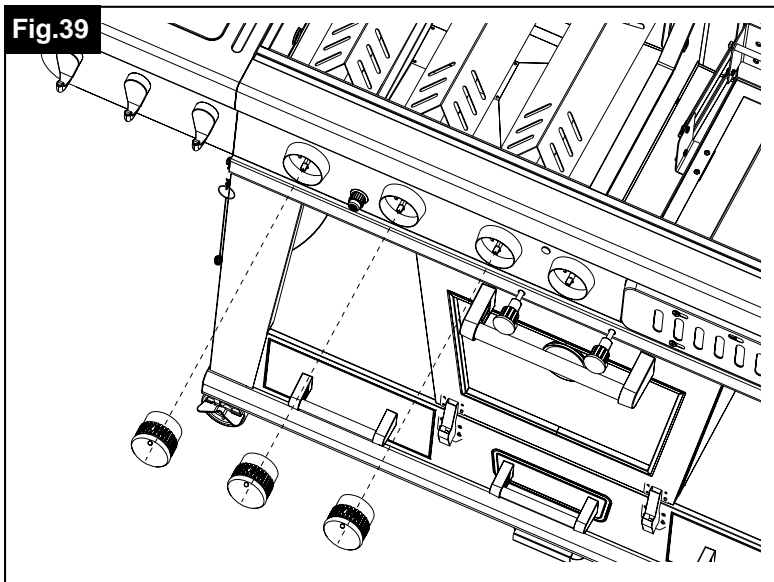
3 x Black Gas Control Knobs (#16)

Installation:

- Place three black Gas Control Knobs (#16) over the valve stem, making certain to align the flat portion of the stem with the flat portion of the knob and push the black Gas Control Knob (#16) onto the stem until it is firmly seated.

See Fig.39

Fig.39



40. PLACING SILVER SMOKER CONTROL KNOB ONTO THE STEM

Parts Required:

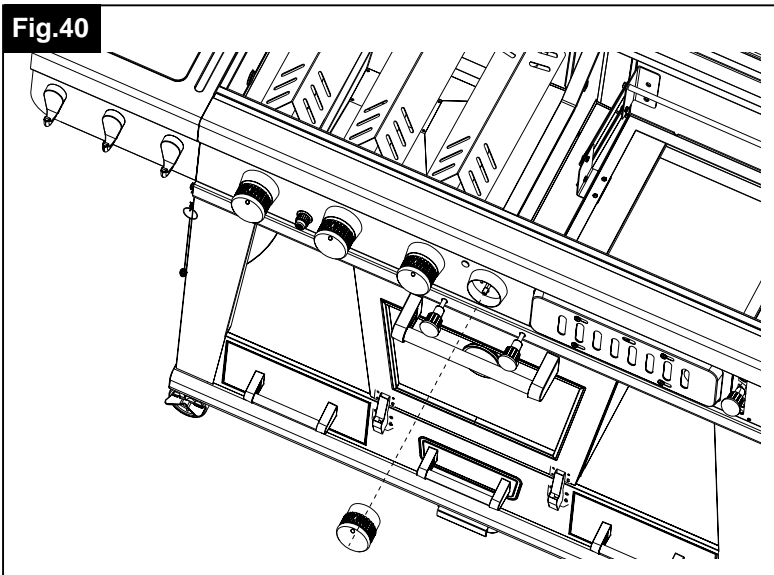
1 x Silver Smoker Control Knob (#17)

Installation:

- Place the silver Smoker Control Knob (#17) over the stem, making certain to align the flat portion of the stem with the flat portion of the knob and push the silver Smoker Control Knob (#17) onto the stem until it is firmly seated.

See Fig.40

Fig.40



41. ATTACHING THE CHARCOAL TRAY AIR DAMPER HANDLE ASSEMBLY TO THE CHARCOAL CHAMBER AIR DAMPER

Parts Required:

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

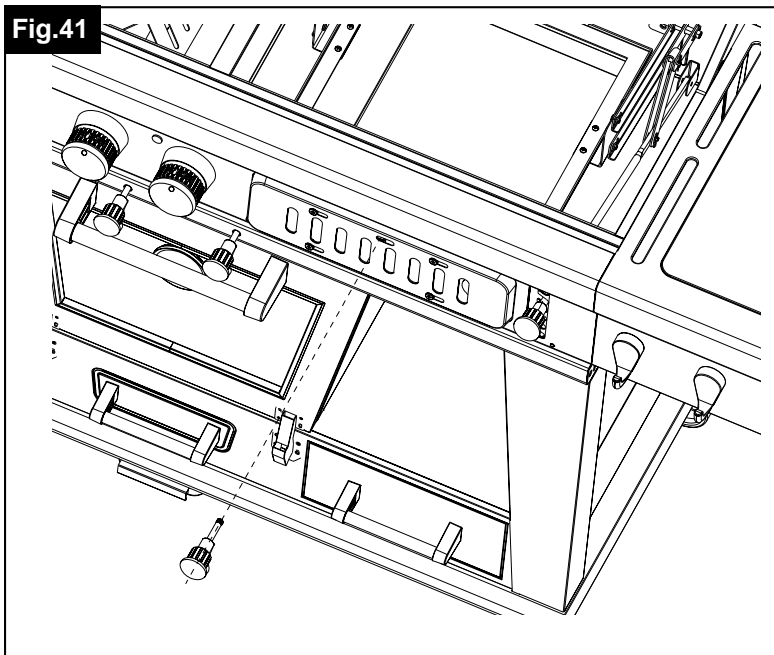
1 x Charcoal Chamber Air Damper

Installation:

- Attach the Charcoal Tray Air Damper Handle Assembly (#19) to the Charcoal Chamber Air Damper

See Fig.41

Fig.41



42. PLACING CHARCOAL TRAY ON THE LIFTING SYSTEM

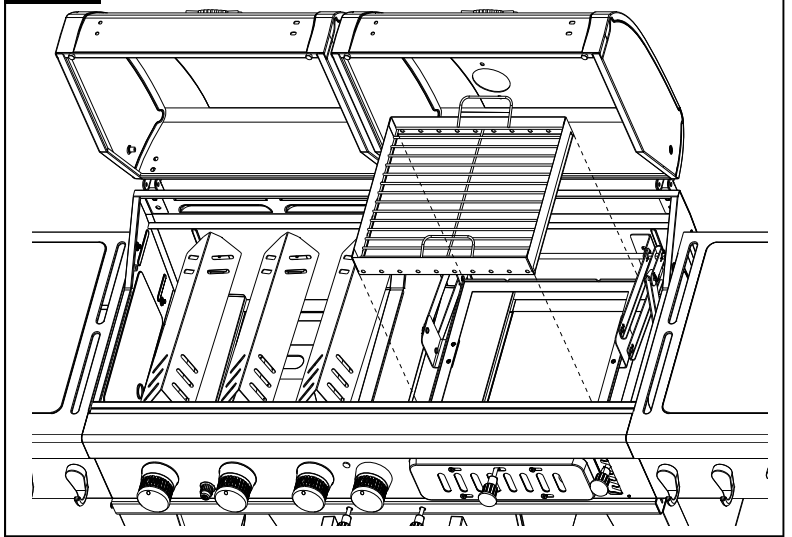
Parts Required:

1 X Charcoal Tray (#11)

Installation:

- Place the Charcoal Tray (#11) onto the Charcoal Tray Lifting System
See Fig.39

Fig.42



43. MOUNTING THE SMOKE STACK TO THE CHARCOAL LID

Parts Required:

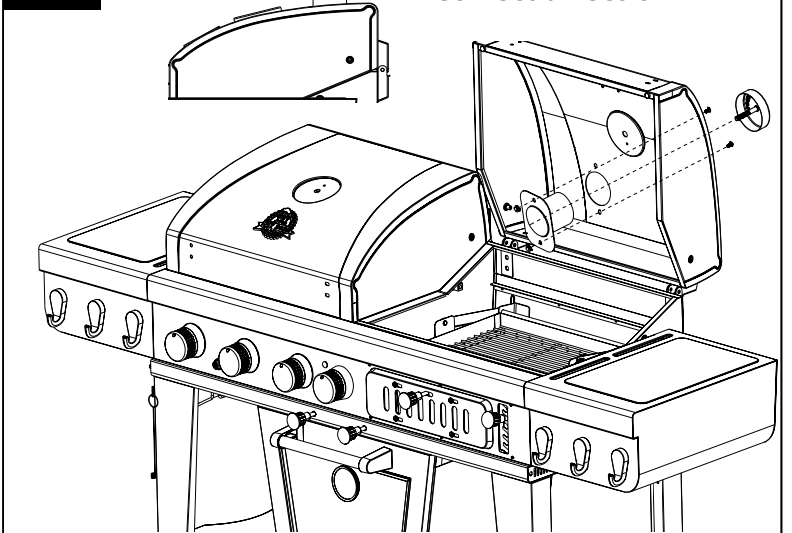
- 1 X Smoke Stack (#4)
- 1 X Smoke Stack Lid (#3)
- 1 x Charcoal Lid
- 2 x M6 x 10mm Screws (#D)
- 2 x M6 Nuts (#J)

Installation:

- Insert Smoke Stack (#4) through the Charcoal Lid from the inside. Attach the Smoke Stack Assembly to the Lid using 2 x M6x10 screws (#D) inserted through the Lid from the outside, fasten the Smoke Stack using 2 x M6 nuts (#J) securely inside the Lid. Screw Smoke Stack Lid onto Smoke Stack

See Fig.43

Fig.43



44. ATTACHING THE WARMING RACK TO THE GAS LID AND MAIN CHAMBER

Parts Required:

- 1 x Warming Rack (#5)
- 1 x Gas Lid
- 1 x Gas Main Chamber
- 2 x M6x30mm screw (#M)

Installation:

- Screw 1x M6x30 screw (#M) through the Gas Lid from the outside, position 1pc Warming Rack to the gas grill so that the screw is going through the wire loop
See Fig 44.1 & Fig.44.2
- Then align the wire loop on the opposite end of the Warming Rack with the opposite Lid hole and insert 1x M6x30 screw (#M). Insert the wire legs into the holes of the Gas Main Chamber
See Fig. 44.3

Fig.44.1

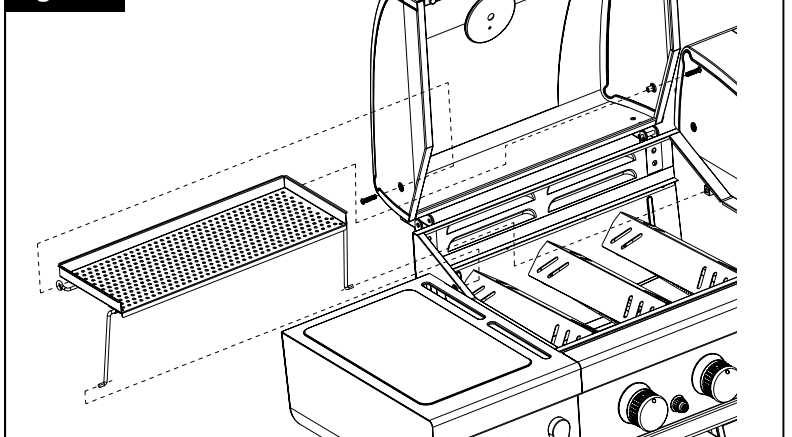


Fig.44.2

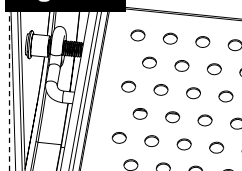
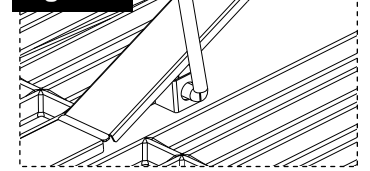


Fig.44.3



45. ATTACHING THE WARMING RACK

Parts Required:

- 1 x Warming Racks (#5)
- 1 x Charcoal Lid
- 1 x Charcoal Main Chamber
- 2 x M6x30mm screw (#M)

Installation:

- Screw 1x M6x30 screw (#M) through the Charcoal Lid from the outside, position 1pc Warming Rack to the charcoal grill so that the bolt is going through the wire loop See Fig 45.1 & Fig.45.2
- Then align the wire loop on the opposite end of the Warming Rack with the opposite Lid hole and insert 1x M6x30 screw (#M). Insert the wire legs into the holes of the Charcoal Main Chamber See Fig. 45.3

Fig.45.1

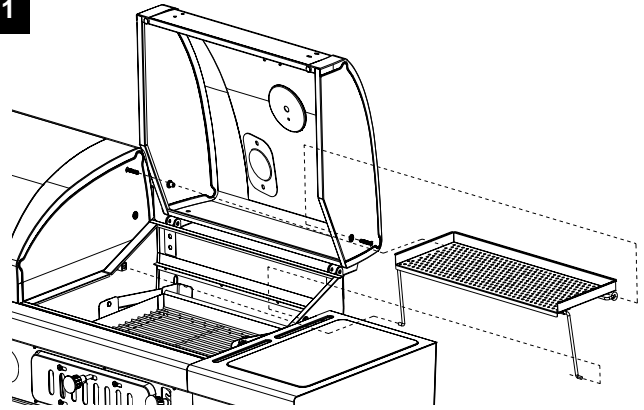


Fig.45.2

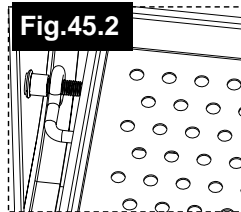
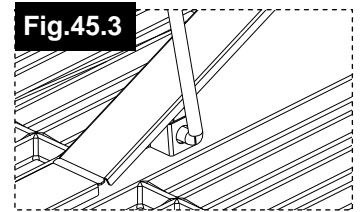


Fig.45.3



46. PLACING COOKING GRIDS INTO THE COOKING GRID SUPPORTS

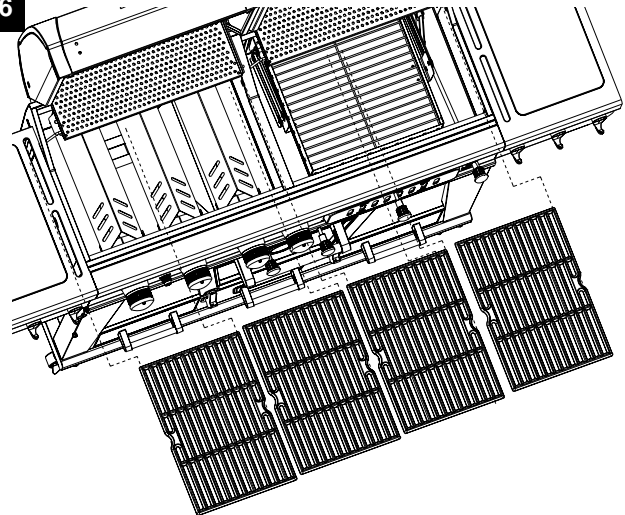
Parts Required:

- 4 x Cooking Grids (#30)

Installation:

- Place four Cooking Grids (#30) into the Cooking Grid Support See Fig.46

Fig.46



47. INSERTING THERMOMETERS AND BEZELS INTO THE LIDS

Parts Required:

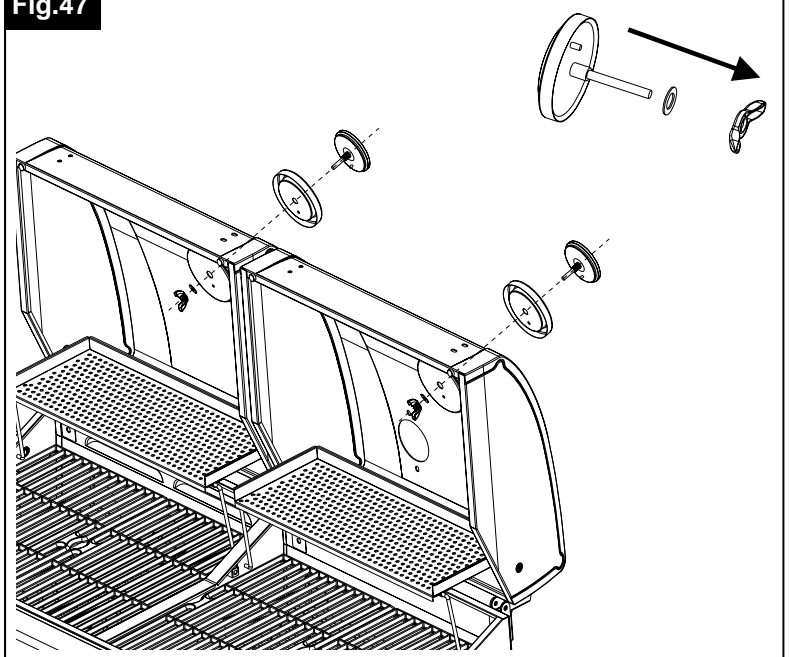
- 2 X Thermometer (#1)
- 2 X Thermometer Bezel (#2)
- 1 x Gas Lid
- 1 x Charcoal Lid

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

Installation:

- Unscrew the wing nuts and washers from 2pcs Thermometer first. Insert Thermometer (#1) probe and Bezel (#2) through 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.47
- Repeat the same step for Charcoal Lid.

Fig.47



48. MOUNTING THE LID HANDLES AND LID HANDLE STANDOFFS TO BOTH GAS AND CHARCOAL LIDS

Parts Required:

- 2 x Lid Handles (#6)
- 4 x Large Handle Standoffs (#7)
- 1 x Gas Lid
- 1 x Charcoal Lid
- 8 x M6x15mm screws (#A)

Installation:

- Attach 2pcs Lid Handles and 4pcs Large Handle Standoffs to the Gas Lid and Char-coal lid using 8x M6x15 screws (#A) using 8x M6x15 screws
- See Fig.48.1

Note: Slots on both side of Lid Handle must be inserted into the embossed area on inside area of Handle Stand-off
See Fig.48.2

49. MOUNTING THE WIRE HOSE RETAINER TO LEFT FRONT LEG

Parts Required:

- 1 x Hose Wire Retainer (pre-assembled on hose)
- 1 x Left Support Leg (#44)
- 1 x M6x10mm screw (#D)

Installation:

- Attach Hose Wire Retainer to the Left (Front) Support Leg (#44)
- Use: 1 x M6x10 screw
- See Fig.49

50. Install Battery into LP Gas Sparker

Parts Required:

- 1 x AA Battery
- Installation: Unscrew (counter clock wise) sparker button from front panel. Insert AA battery with the "+" end facing out as per Fig.50.

51. Assembly of the Memphis Ultimate Grill is completed

- 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.

Fig.48.1

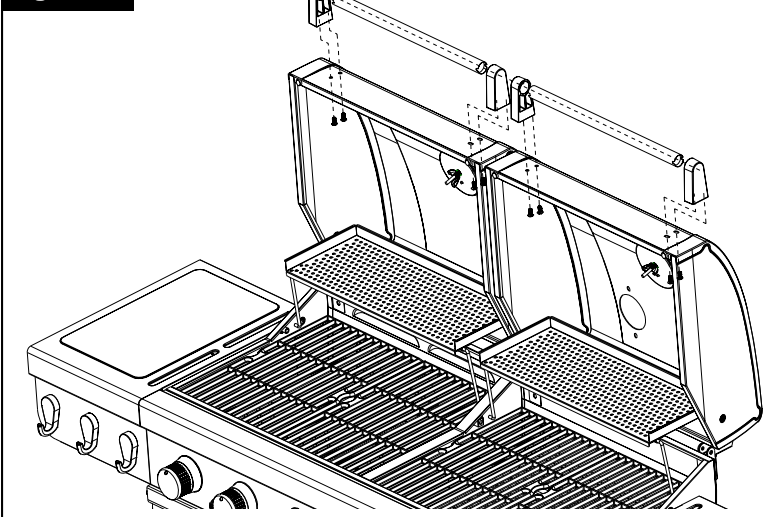


Fig.48.2

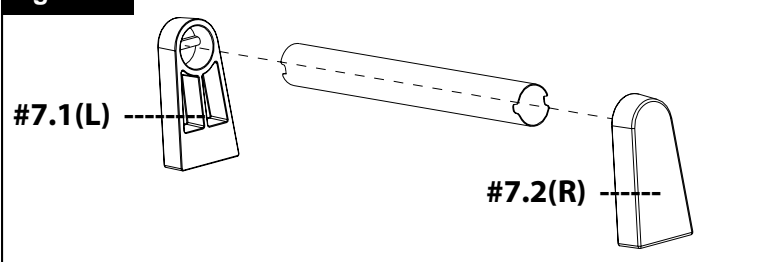


Fig.49

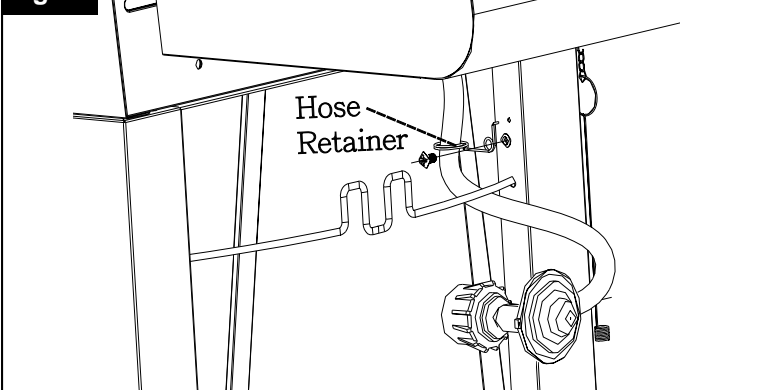


Fig.50

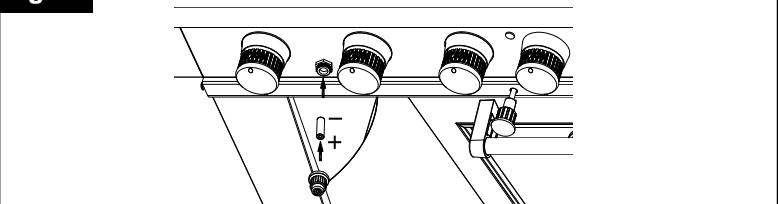
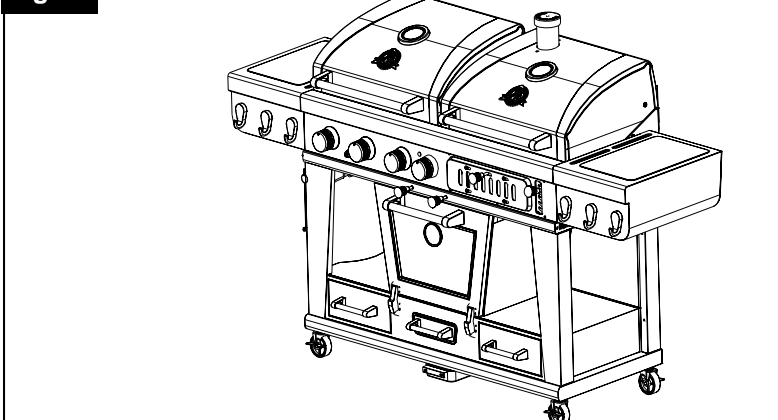


Fig.51



OPERATING INSTRUCTIONS - LP GAS

LP GAS CYLINDER (TANK) SPECIFICATIONS

The installation of this appliance must be in accordance with all applicable local codes, or the National Fuel Gas Code ANSI Z223.1 NFPA 54.

When purchasing or exchanging a cylinder for your gas grill, it must be:

1. Constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT), and
2. Provided with a listed over-filling prevention device (OPD), and
3. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliance.

The cylinder must also be equipped with:

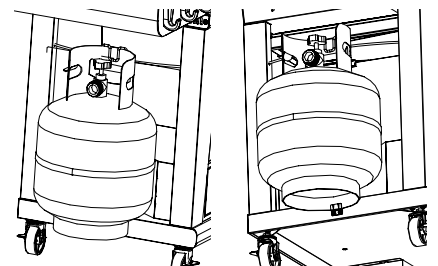
- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

BEFORE STORING YOUR GRILL:

- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- 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.

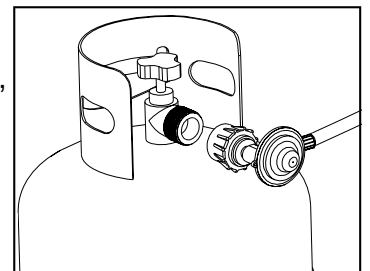
INSTALLING THE LP GAS CYLINDER (TANK) ON TO THE GRILL

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Place the cylinder into the tank support bracket on the left of bottom shelf. Then place tank retention wire over cylinder handle and secure tightly.
3. Orient the cylinder such that the valve opening faces left side of grill and so that the hose is not kinked or damaged.
4. Make sure tank sits securely in tank support bracket.



CONNECTING THE LP GAS CYLINDER TO THE GRILL

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Attach or detach regulator to the LP gas cylinder only when cylinder is sitting in tank holder.
3. Check that the cylinder valve is closed by turning the knob clockwise.
4. Check that the grill's burner control knobs are in the "OFF" positions.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.
6. Remove the protective plastic cap from the cylinder valve.
7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
8. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
9. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection.
Note: If you are unable to make the connection, repeat Steps 7 and 8.



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:

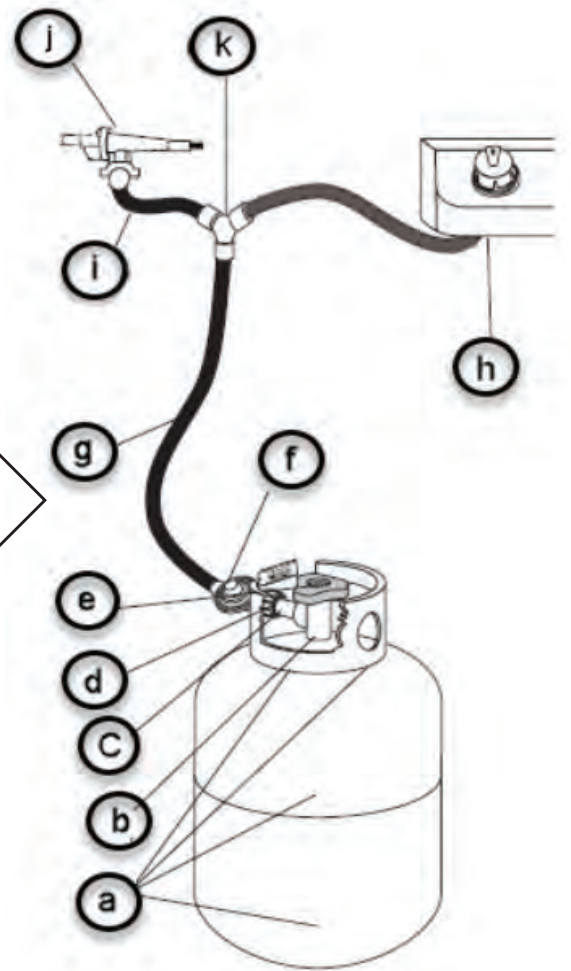
- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.

CHECKING 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 the 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 of 50% water and 50% liquid dishwashing 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:
 - a. Supply tank (cylinder) welds
 - b. Connection nut to tank valve
 - c. Back side of connection nut to brass nipple
 - d. Brass nipple connection into regulator
 - e. Tank valve to cylinder
 - f. Regulator connections to gas supply hoses
 - g. The full length of gas supply hose
 - h. Hose connection to gas manifold
 - i. Side burner connection to hose if appropriate
 - j. Side burner valve stem cap if appropriate
 - k. Gas supply hose connection
6. Check each place listed (a-k) 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, reinspect 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.



Watch for bubbles!



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.

LP Gas Cylinder Installation

WARNINGS AND SPECIFICATIONS

- Only connect this grill to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- Do NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- Do NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your grill is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your grill.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your grill.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration
- Always keep cylinder (tank) in upright position during transport or storage.

Hose & Regulator Installation

WARNINGS AND SPECIFICATIONS

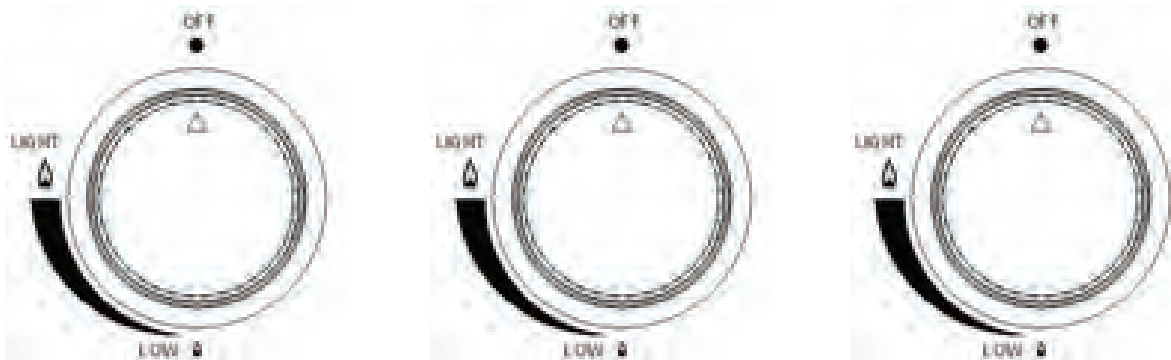
- DO NOT attempt to connect grill, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- Do not use any other pressure regulator/hose assembly other than the one supplied with your grill. Replacement pressure regulator/hose assembly must be part No SH9916-26, which can be obtained by contacting customer service at 1-877-303-3134 (Sunday–Saturday, 4:00 am–8:00 pm, PST)
- Do not attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is closed prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.

OPERATING INSTRUCTIONS - LP GAS

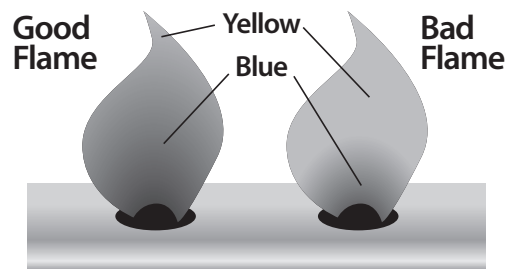
Lighting the Main Burners:

- Always open the Lid before lighting the grill.
- All burner knobs should be in the "OFF" position.
- Slowly Open the LP Gas Cylinder valve, 1-1 1/2 turns
- Push the gas knobs in fully, and slowly turn counter-clockwise (to the left) to the "HIGH" position.
- Then press and hold the black button of the igniter, there will be clicking and sparking until the burner is lit.
- You can then adjust the knob to your desired setting.
- If the burner did not light, turn the knob back to the "OFF" position, wait 5 minutes for any gas to clear away, and then repeat the lighting procedure.
- After using the grill, turn all burner knobs to the "HIGH" position and then push fully in and turn to the "OFF" position.
- At once turn the valve on the LP Gas Cylinder OFF.
- IF the igniter does NOT light the burner, you can light it with a match or a piece of burning paper - hold the match or paper with the Match Holder attached at the back of the grill, put it through the openings in the Cooking Grid and next to the Flame Tent covering. Then follow the lighting procedure above.
- Observe the proper burner flame - it should be a blue/yellow color about 1/2" long.

CAUTION: The cylinder valve should always be in the off, or closed position when the grill is not in use.



Observe the proper burner flame.
It should be a blue/yellow color about 1/2" long.



MANUALLY LIGHTING THE GRILL

1. Open the Hood. **IMPORTANT:** Make sure control knob is turned "Off".
2. While holding a lit match near the burner, push the control knob in and turn counterclockwise to the High position.

If burner goes out during operation, turn control knob to the "Off" position. Open hood and wait five minutes before attempting to relight the grill to allow any accumulated gas to dissipate.

OPERATING INSTRUCTIONS - LP GAS

The LP Gas Grill & Smoker can be used to cook food either by: **GAS INDIRECT AND DIRECT HEAT –OR- SMOKE AND INDIRECT HEAT**

Please read all steps before cooking

TO COOK USING LP GAS DIRECT HEAT

The LP Gas is running in the Gas Cooking Chamber and the food is in the Gas Cooking Chamber.

Direct Cooking in your LP GAS grill means you are cooking your food directly over the 3 operating gas burners

1. Follow basic Start Up Procedure for the gas side.
2. Using your Thermometer readout as a guide, set all 3 control knobs to desired location, to produce the exact heat you require.
3. Using a cloth, or basting brush, apply a thin coating of cooking oil to your cooking grids. This aids in food not sticking to the grids. DO NOT use aerosol oil sprays near open flame.
4. Once the temperature reaches your desired level, food can be placed on the oiled cooking grids.

TO COOK USING LP GAS INDIRECT HEAT

Indirect Cooking in your LP GAS grill means you are cooking your food directly over 1 or 2 non-operating gas burners, and not over the operating burner or burners.

Indirect cooking reduces the chances of flare-ups or unwanted grease fires.

1. Follow basic Start Up Procedure for the gas side.
2. Using your Thermometer readout as a guide, set 1 or 2 control knobs to desired location, to produce the exact heat you require.
3. Using a cloth, or basting brush, apply a thin coating of cooking oil to your cooking grids. This aids in food not sticking to the grids. DO NOT use aerosol oil sprays close to or near open flame.
4. Place food on oiled cooking grids.

TO COOK USING LP GAS AND THE ELECTRIC SMOKER

This method is used to add that traditional "campfire" savory wood flavor to your culinary delight being cooked in your LP GAS cooking chamber.

TIP: Smoke flavor is all based on two elements: **TIME AND TEMPERATURE**. With this in mind your best smoke flavor will be produced in your Gas Chamber when using your gas at "Indirect Low Temp" and your Electric Smoker at medium heat.

1. Follow basic Start Up Procedure for the Electric Smoker.
2. Set your desired temperature to HIGH on the Electric Smoker. This will produce the most smoke in the shortest time period.
3. When smoke begins to appear, turn the temperature dial to medium heat.
4. Follow basic Start Up Procedure for the Gas side.
5. Using your Thermometer readout as a guide, set 1 or 2 control knobs to desired location.
6. To control the amount of smoke, as well as the overall cooking temperature, PULL open the Gas Chamber/Electric Smoker damper control, located between the Electric Smoker and the Gas unit.

OPERATING INSTRUCTIONS - CHARCOAL

The charcoal Grill & Smoker can be used to cook food either by: **CHARCOAL INDIRECT AND DIRECT HEAT –OR- SMOKE AND INDIRECT HEAT**

Please read all steps before cooking

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

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.

When covering the grill, open the air vents to allow air movement within the grill.

TO COOK USING CHARCOAL AND DIRECT HEAT

Direct cooking means that the food is cooked "directly" over prepared coals. Use the "direct" method for foods that take less than 25 minutes to cook: steaks, kabobs, vegetables and the like.

There are numerous methods that can be used to start charcoal. For convenience, we suggest either lighter cubes or crumbled newsprint. Lighter cubes are non-toxic, odorless and tasteless. Light fluids can be used but are messy and may leave a chemical smell in your grill, as well as on your food, if not completely burned off prior to cooking. If you do use lighter fluid, follow the manufacturer's instructions. Electric Starters and metal Charcoal Chimney's are other preferred methods, always follow the manufacturer's instructions on how to use.

WARNING! Once lit, never add additional starter fluid to the grill. Store the flammable liquid at least, 25 ft (7.6m) away from the grill when operating.

HOW TO START A CHARCOAL GRILL - DIRECT METHOD

1. Open the main hood, for the charcoal grill, remove the cooking grids and slide fully open the air vents located on the front of the unit, before lighting the fire. Also open the smoke stack on the charcoal lid. Charcoal requires oxygen to burn, so be sure nothing clogs the front vents or adjustable smoke stack cap and that any accumulated ashes from the bottom of the fuel tray are removed.
2. Adjust the height of the charcoal tray to the highest level.
3. Place either lighter cubes (they are non-toxic, odorless and tasteless) or crumbled newsprint on the floor of the charcoal tray.
4. Mound the briquettes into a pyramid-shaped pile over the lighter cubes or newsprint. Total Maximum 3 lbs in weight.
5. Using a long match or lighter, light the cubes or newsprint. Do Not lean over or look into the burn area when doing so.
6. Once fully lit, close the main lid and allow the charcoal to burn until it is covered in a light grey ash, approximately 20 to 25 minutes.
7. Using long-handled, heat resistant, tongs spread the coals out evenly to cover the entire tray, if you desire "Direct Cooking".
8. Using your lid thermometer as a guide, adjust the front air vents to achieve your desired temperature.

Warning! Ashpan must be in place during lighting and anytime during use.

OPERATING INSTRUCTIONS - CHARCOAL

TO COOK USING CHARCOAL INDIRECT HEAT

Indirect cooking means that the food is not cooked "directly" over prepared coals. This method of cooking is best when cooking high grease content food to reduce unwanted flare-ups or burnt sacrifices. Indirect heat also on delicate foods that may dry out or scorch if exposed to direct flame. This method is also recommend when doing any type of baking.

HOW TO START A CHARCOAL GRILL - INDIRECT METHOD

1. Follow steps 1 thru 6 of "How to start a charcoal grill - direct method"
2. Using long-handled, heat resistant, tongs spread the coals out evenly to cover 1/2 of the tray.
3. Adjust Tray height to desired level of heat.
4. Using your lid thermometer as a guide, adjust the front air vents and smoke stack cap to achieve your desired temperature.

TO COOK USING ELECTRIC SMOKER AND INDIRECT HEAT

(Some of the heating is generating by the Electric Smoker and the food is cooked or smoked in the Main Charcoal Cooking Chamber. The smoke and the indirect heat pass through the opening between the Main Chamber and Smoker/Cooking Chamber.

This method is used to add to or enhance that traditional "campfire" savory wood flavor to your culinary delight being cooked in your Charcoal cooking chamber.

TIP: Smoke flavor is all based on two elements: **TIME AND TEMPERATURE.** With this in mind your best smoke flavor will be produced in your Charcoal Chamber when you lower the charcoal tray to its lowest level and your Electric Smoker at medium heat.

1. Follow basic Start Up Procedure for the Electric Smoker.
2. Set your desired temperature to HIGH on the Electric Smoker. This will produce the most smoke in the shortest time period.
3. When smoke begins to appear, turn the temperature dial to medium heat.
4. Follow basic Start Up Procedure for the Charcoal Grill.
5. Using your Thermometer readout as a guide, adjust the charcoal tray height, and adjust the front air vent and smoke stack.
6. To control the amount of smoke, as well as the overall cooking temperature, PULL open the Charcoal Chamber/Electric Smoker damper control, located between the Electric Smoker and the Charcoal unit.

OPERATING INSTRUCTIONS - ELECTRIC SMOKER

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 120 volts which is GFCI protected at 20 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

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.

HOW TO START YOUR ELECTRIC SMOKER

Warning: Always use a 3-wire grounded outlet wired for 120-volts that is GFCI protected at 20 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.

11. Use a meat thermometer to check the internal temperature of your food. The thermometer on the door will provide the approximate cooking temperature inside the smoker but you should always use a meat thermometer to ensure that your food is fully cooked.

12 After you are finished smoking, turn the controller knob to the off position and always unplug the smoker from the electric outlet and allow the smoker to cool. Once the smoker has cooled, follow the instructions in the "Safety, Care and Maintenance" section of this manual.

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

MAINTENANCE - LP GAS

! 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 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

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.

MAINTENANCE - CHARCOAL

! 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

MAINTENANCE - ELECTRIC SMOKER

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 rusting.

COOKING GUIDELINES & TIPS

Follow these helpful tips and techniques, passed on from Pit Boss owners, our staff, and customers just like you, to become more familiar with your grill:

TIP:

An internal meat thermometer is a **must**, to make sure any protein is done internally.

1. **FOOD SAFETY**

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

2. **COOKING PREPARATION**

- When switching from a high temperature to a low temperature, lift the lid and leave it open until the actual temperature is close to your desired temperature. This speeds up the process and ensures the fire will not go out.
- Be prepared, or **Mise en Place**. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A BBQ floor mat is very useful. Due to food handling accidents and cooking spatter, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. **GRILLING TIPS AND TECHNIQUES**

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

When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil, along with some type of liquid, to keep any more wood resins from turning your meat any darker. Place back in the smoker until the internal temperature you desire is achieved. This will use the saturate fats and liquid, to help prevent the protein from drying out while finishing the cooking process.

COOKING GUIDELINES & TIPS

Smoking and grilling styles of cooking can give you different results based on **time and temperature**. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect.

The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after Pink Ring) in your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

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

STYLE OF COOKING	HOT SMOKING	ROAST	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
Temperature Range	93-135°C / 200-275°F	135-162°C / 275-325°F	162-190°C / 325-375°F	204-232°C / 400-450°F	232-260°C / 450-500°F

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

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

SMOKING GUIDELINES & TIPS

Types of wood to use for smoke:

- Always use a hardwood that has been seasoned for at least 6 months.
- Never use any resin woods like Pine or Cedar.
- **HICKORY**
Rich, smoky bacon-like flavor. Considered the “Kings of the Woods”
- **MESQUITE**
Strong, tangy, spicy flavor. Think Tex-Mex cuisine.
- **APPLE**
Smoky, mild sweetness flavor. Highly recommended for baking.
- **CHERRY**
Slightly sweet, but also tart. Gives a rosy tint to light meals.
- **WHISKEY BARREL or WHITE OAK**
Strong, sweet smoke with aromatic tang. Perfect for red meats.

Note: It is not necessary to soak the wood prior to smoking because hard woods have natural moisture in the wood that will release in the smoker as it heats up. In an electric smoker you do not soak your wood chips. In the smoker, soaking the wood chips may prolong the life of the wood chips but it will also take longer to produce smoke so we will leave that decision up to you.

What you need to Hot Smoke meats:

Internal Meat Thermometer

An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.

Internal Temperatures for Select Meats

Refer to the USDA Standard chart for properly cooked meat temperature.

IMPORTANT: Measure the meat temperature using a meat probe thermometer. The temperature gauge on the smoker gives the heat temperature inside the smoker cabinet, but is not an accurate measurement of the meat temperature.

Good Tongs or Meat Hook

Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.

Good Oven Mitts

Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.

Aluminum Foil

When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker. Also it will saturate fats from your meat product.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of quality fuel will prevent common grill operational problems. However, when your Pit Boss Memphis Grill is simply operating poorly or not at all, the following trouble shooting tips may be helpful.

The following is not an exhaustive list. For more details or updated information, please check our website www.pitboss-grills.com and click on customer support, contact your local authorized dealer, or contact Pit Boss Customer Service at 1-877-303-3134.

Our service department is available to talk with you live 7 days a week, 4am to 8 pm Pacific Time.

DO NOT RETURN the appliance without calling Dansons Customer Service for assistance.

WARNING: Always disconnect the electrical cord prior to opening the inspection plate of your grill for any inspection, cleaning, maintenance or service work

NEVER perform any inspection, cleaning, maintenance or service on a HOT GRILL

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 temp. 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 ext. cord 25ft, min. gauge 12/3.
	Door not closed properly	Close door and adjust latch so door seals completely
	Faulty controller	Call for replacement.
Gap between the door & smoker	Door alignment	Adjust door hinges
	Damaged door seal	Call for replacement door kit
Grease leaking from smoker	Door not closed properly	Close door and adjust latch so door seals, completely around appliance.
	Appliance not level	Move appliance to level surface and adjust height
	Grease tray is full	Empty grease tray and reinstall under gas grill/ smoker. May require checking while using.
	Drain hole is clogged	Clean drain hole.
No smoke	No wood chips	Add wood chips May need to re-fill during longer cooks.
	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.

TROUBLESHOOTING

Propane Gas Unit

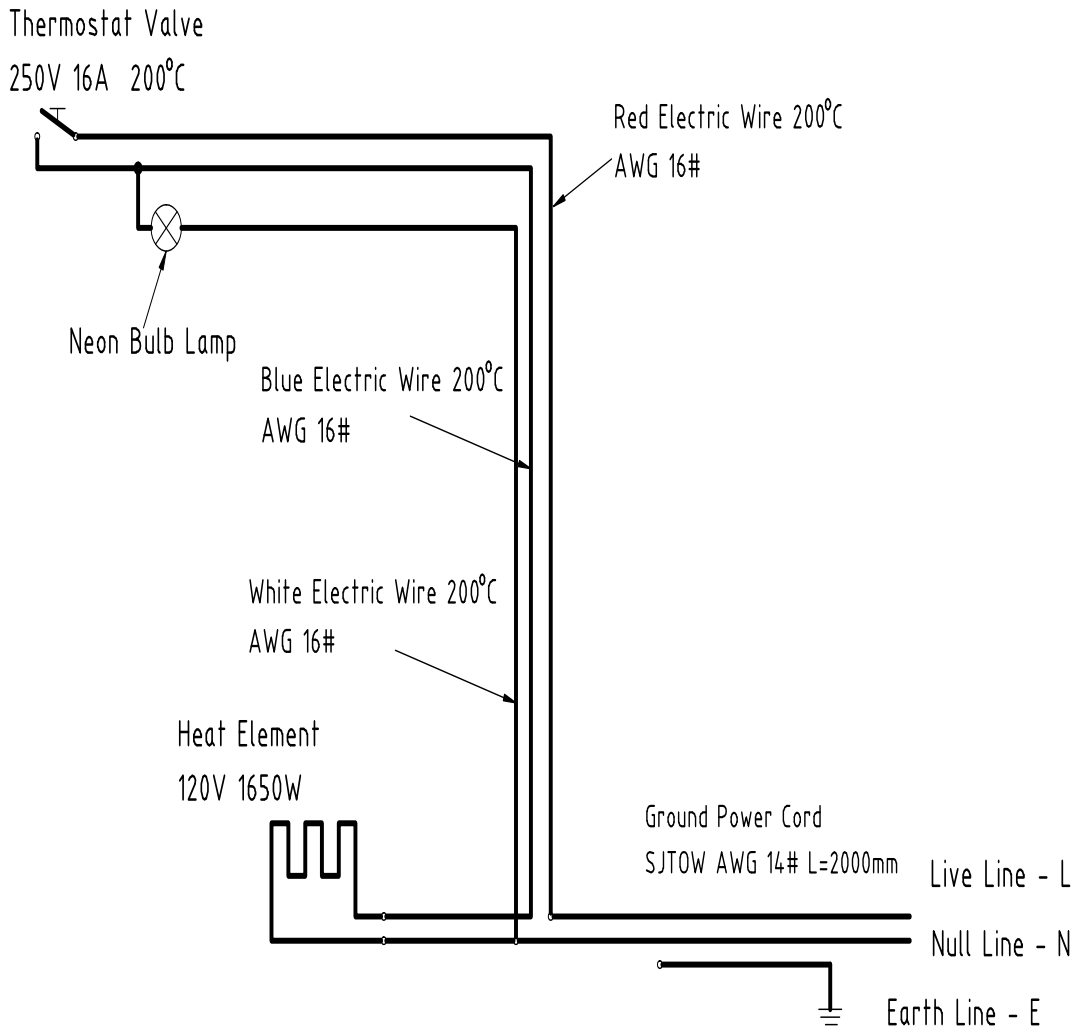
SYMPTOM	CAUSE	SOLUTION
Burner will not light or stay alight	No gas flow	Confirm LP Gas cylinder is full and valve is turned to "open".
	Obstruction of gas flow	Check for bent or kinked regulator
		Clean burner ports.
	Faulty Hose Valve Regulator	Call for replacement.
	Burner is off the valve	Re-engage 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 ignitor spark		Check to see if electrode is producing spark. The spark should be visible and jumping from the ignitor 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 ignitor or replace the ignitor 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 mins and burn with the door open.

TROUBLESHOOTING

Charcoal Unit

SYMPTOM	CAUSE	SOLUTION
Low heat / Low Flame	Improper pre-heating	Allow charcoal to burn until covered with a light grey 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 minutes.
	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.

TROUBLESHOOTING



Electrical Wire Diagram
MEMPHIS ULTIMATE RATING:

PB - ELECTRIC REQUIREMENTS
120V, 13.75AMP, 60HZ, 1650W, 3-PRONG GROUNDED PLUG

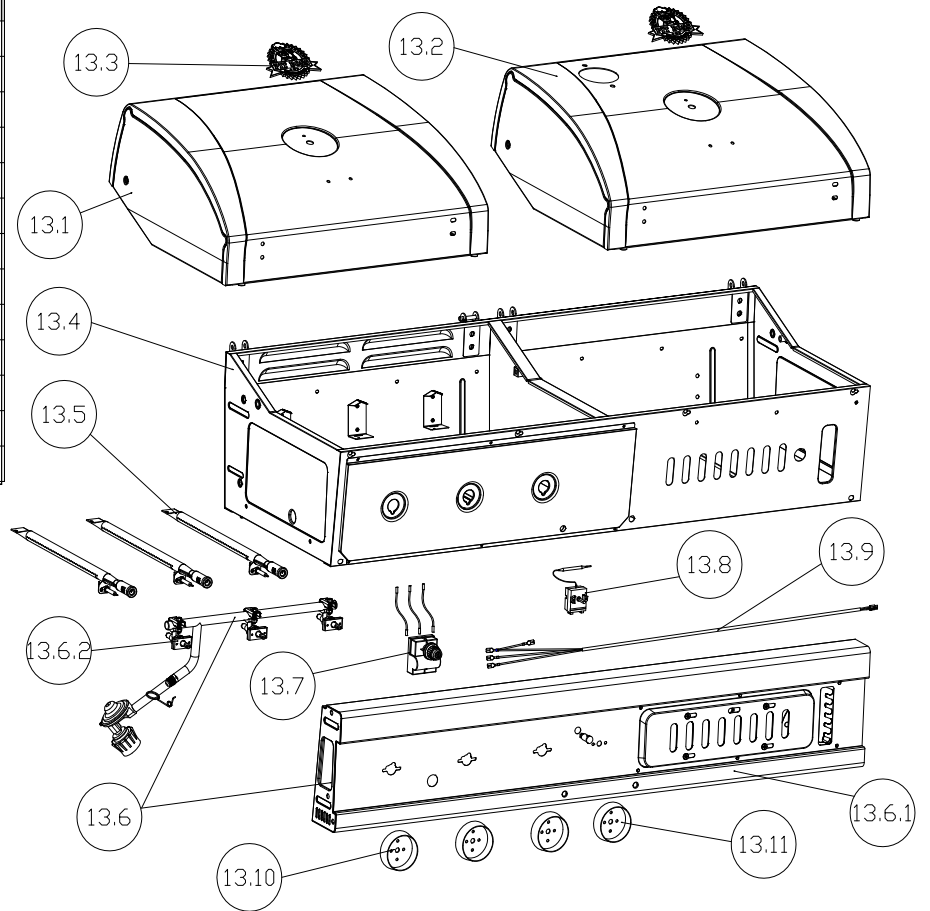
REPLACEMENT PARTS

Item #	Part Description	Qty.	Item #	Part Description	Qty.
1-A	Thermometer	2	32-A	Smoker Cabinet	1
2-A	Thermometer Bezels	2	33-A	Smoker Cooking Grid (Large)	1
3-A	Smoke Stack Lid	1	34-A	Smoker Cooking Grid (Middle)	1
4-A	Smoke Stack	1	35-A	Smoker Cooking Grid (Small)	1
5-A	Warming Racks	2	36-A	Water Pan	1
6-A	Lid Handles	2	37-A	Water Pan Support	1
7-A	Lid Handle Standoffs		38-A	Smoker Door Handle	1
7.1-A	Lid Handle Standoffs - Left	3	39-A	Smoker Thermometer	1
7.2-A	Lid Handle Standoffs - Right	3	40-A	Smoker Door	1
8-A	Left Side Table	1	41-A	Electric Wire Back Cover	1
9-A	Tool Hooks	6	42-A	LP Gas Cylinder Wire Retainer	1
10-A	Right Side Table	1	43-A	Back Support Legs	2
11-A	Charcoal Tray	1	44-A	Left Support Leg	1
12-A	Charcoal Tray Lifting System	1	45-A	Right Support Leg	1
13-A	Gas And Charcoal Cabinet With Lids Assembly	1	46-A	Lower Cabinet Assembly	1
14-A	Heat Tents	3	47-A	Drawers	2
15-A	Heat Tent Supports	3	48-A	Drawer Handle Standoffs	4
16-A	Gas Control Knobs (Black)	3	49-A	Drawer Handles	2
17-A	Smoker Control Knobs (Silver)	1	50-A	Smoker Door Hinges	2
18-A	Smoker Air Damper Pull Handle Assy	2	51-A	Wood Chips Box Assembly	1
19-A	Charcoal Tray Air Damper Handle Assy	1	52-A	Locking Caster Wheels	4
20-A	Charcoal Tray Lift Handle Assy	1	53-A	Match Lighter and Chain	1
21-A	Cooking Grid Back Supports	2			1
22-A	Cooking Grid Front Supports	2			
23-A	Grease Shields	4	A-A	M6x15 mm Screws (Black Zn)	28
24-A	Charcoal Ash Tray Guides	2	B-A	M5x10 mm Screws (Black Zn)	3
25-A	Ash Tray	1	C-A	M6x60 mm Screws (Black Zn)	8
26-A	Gas Drip Tray Guides	2	D-A	M6x10 mm Screws (Black Zn)	35
27-A	Gas Grease Tray	1	E-A	M6x35 mm Screws (Black Zn)	6
28-A	Grease Cups	2	F-A	M4x10 mm Screws (Black Zn)	24
29-A	Knobs (For Grease Tray, Ash Tray and Smoke Rear Damper)	3	G-A	M4x8 mm Screws (White Zn)	16
30-A	Cooking Grids	4	H-A	M5x10 Shoulder Bolts (White Zn)	8
31-A	Smoker Top Air Dampers		I-A	M6x15 Shoulder Bolt (White Zn)	1
31.1-A	Smoker Top Air Damper - Left	1	J-A	M6 Nuts	8
31.2-A	Smoker Top Air Damper - Right	1	K-A	Hinge Pins	2
			L-A	R Clips	3
			M-A	M6x30 mm Screws (Black Zn)	4

REPLACEMENT PARTS

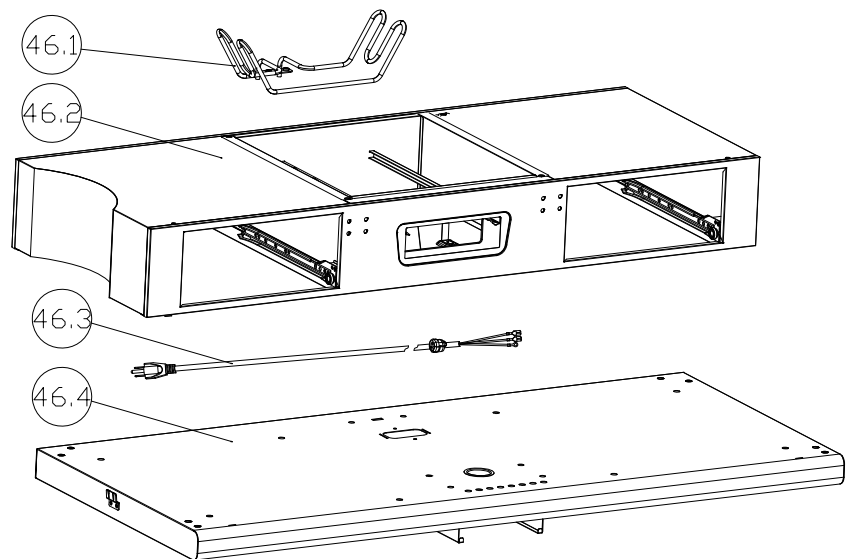
Gas And Charcoal Cabinet With Lids Assembly

Item #	Part 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	Ignitor 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



Lower Cabinet Assembly

Item #	Part Description	Qty.
46.1-A	Heating Element	1
46.2-A	Lower Cabinet	1
46.3-A	Power Cord with Femal Connector	1
46.4-A	Bottom Table	1



WARRANTY

CONDITIONS

All combo grill with smokers by Pit Boss, manufactured by Dansons Inc., 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 one (1) year warranty against defects and workmanship on all parts, and one (1) year 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 smoker do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the one (1) year 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 smoker 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 cover when the smoker is not in use.

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

WARRANTY

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss smokers, 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 Danson's 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 Danson's, 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 Danson's 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, Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

service@pitboss-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

WARRANTY SERVICE

Contact your nearest Pit Boss dealer for repair or replacement parts. Danson's Inc. requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss can be found inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

MODEL



SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER

ACCESSORIES SOLD SEPARATELY

Available for purchase separately. Accessories not available and supplied by all authorized Pit Boss dealers.

ITEM	DESCRIPTION
	<p>COVER</p> <p>Form-fitting, full length cover. Heavy-duty polyester with PVC backing for long-term use. Weatherproof. Includes draw-string lock for easy tightening.</p>
	<p>BARBECUE FLOOR MAT</p> <p>Easy clean, UV protected. Protection for your deck. 132cm x 86cm / 52" x 34"</p>
	<p>SIGNATURE SPICES</p> <p>A collection of gourmet seasonings to prepare and enhance the natural flavors of your food.</p>

ITEM	DESCRIPTION
	<p>GRILLING APRON</p> <p>Adjustable apron with double front pockets for grilling tools. One size. Machine washable.</p>
	<p>SIGNATURE SAUCES</p> <p>A collection of gourmet sauces to prepare and enhance the natural flavors of your food.</p>

RECIPES

CLASSIC BRISKET

Makes 4 - 6 Servings

A whole beef brisket weighs 7.25-3.62 kg / 16-18 pounds and has three separate parts: the cap, the point, and the flat. Use the flat section, as it is lean, compact, and creates nice slices when carved.

Ingredients:

- 1 Beef Brisket
2.2-3.6 kg / 5-8 lbs,
Layer of fat is at least 0.6 cm / ¼" thick
- 1 bottle Prepared Yellow Mustard 75 ml / 5 tbsp Seasoning
- 1 bottle Chili Sauce
- 1 pack Dry Onion Soup Mix
- 375 ml / 1½ c. Beef Broth
- 40 ml / 8 tsp Black Pepper

Suggested Wood CHIP Flavor: Hickory / MESQUITE

Instructions:

1. Lay out a large piece of plastic wrap on your working station. Large enough to encase the brisket. Using a sharp knife, cut a single cut on the underside of the brisket against the grain. This will aid in slicing the finished brisket, against the grain which results in a tender, melt-in-your-mouth cut. The underside is the non-fat cap side. Slather on a generous amount of prepared mustard. Rub lightly onto the entire area. Sprinkle a generous amount of seasoning onto the mustard, then again light rub into the meat. Flip the brisket over and repeat the process. Wrap the prepared brisket in the plastic wrap and refrigerate 2 to 4 hours, or overnight.
2. Prepare the basting mixture. Mix the chili sauce, dry onion soup mix, beef broth, and black pepper. Set aside.
3. **Preheat grill, then reduce to SMOKE or low temperature (82-107°C / 180-225°F).**
4. Place the brisket, fat side up, in the center of the grill. Close the grill lid. Slow cook until tender, about 10 to 12 hours.
5. Baste the brisket with the basting mixture every half hour for the first 3 hours.
6. Continue the slow cooking process until the internal temperature reaches 60-66°C / 140-150°F. Remove from grill. **Turn grill up to 176°C / 350°F.**
7. Place the brisket into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of basting mixture over the brisket in the pouch. Close the pouch shut.
8. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
9. Open the pouch, and use a meat thermometer; internal temperature should reach 91°C / 195°F. The brisket should be firm but be able to pull the meat apart with your fingers.
10. Transfer the meat to a cutting board, and let it rest for 10 minutes. Thinly slice across the grain to serve.

SAUSAGE WITH MANGO CHUTNEY

Makes 4 - 6 Servings

Ingredients:

- 2 Mangoes (finely chopped)
- 0.9 kg / 2 lbs Italian Sausage (hot or mild)
- 10 ml / 2 tsp Fresh Parsley (minced)
- 15 ml / 1 tbsp Red Pepper (diced)
- 10 ml / 2 tsp Honey
- ½ Red Onion (diced)
- ½ bulb Fennel (diced)
- 5 ml / 1 tsp Lime Juice
- Pinch Salt

Suggested Wood Chip Flavor: Hickory / Cherry

Instructions:

1. **Preheat grill, then reduce to LOW-MEDIUM (27-107°C / 180-225°F)**
2. Place sausages on grill, spaced evenly apart. Rotate every ten minutes so all sides are grilled.
3. Combine all remaining ingredients to make the chutney. Chill until ready to serve.
4. Slice grilled sausage diagonally, then serve with side of chutney.

BLUE CHEESE STEAK

Makes 4 Servings

Ingredients:

- 4 Steak, T-bone or Rib-Eye
2.54cm / 1" thick
0.28-0.62 kg / 10-12 ounces each
- 113 g / 4 oz. Blue Cheese (crumbled)
- 50 ml / ¼ c. Green Onion (thinly sliced)

Suggested Wood Chip Flavor: Hickory / Whiskey

Instructions:

5. **Preheat grill, then leave or reduce slightly (204-260°C / 400-500°F)**
6. Trim excess fat from meat and discard.
7. Place steaks on grill. Sear each side, flipping every few minutes.
8. **Reduce heat to 135°C/275°F or 163°C/ 325°F.** Flip the steaks a final time. Combine blue cheese and onions. Sprinkle over steaks, close grill lid, and grill until desired doneness. Check doneness by cutting a slit in meat near the bone.

BBQ RIBS

Makes 4 - 6 Servings

Ingredients:

1.3-1.8 kg / 3-4 lbs	Ribs <small>Meaty pork spareribs / loin back ribs</small>
45 ml / 3 tbsp	Oil
5 ml / 1 tsp	Salt
5 ml / 1 tsp	Pepper
2 whole	Onions (chopped)
30 ml / 2 tbsp	Vinegar
30 ml / 2 tbsp	Worcestershire sauce
125 ml / ½ c.	Apple Juice or Soda
5 ml / 1 tsp	Paprika
5 ml / 1 tsp	Chili Powder

Suggested Wood Chip Flavor: Hickory / Apple

Instructions:

1. **Preheat grill, then reduce to SMOKE or low (82-107°C / 180-225°F).**
2. Prepare ribs by peeling off the tough layer of skin on the back side. Season the ribs with salt and pepper, to taste.
3. Place ribs on grill, spaced evenly apart. Smoke for 3 to 4 hours.
4. Mix remaining ingredients in a saucepan and bring to a boil. Let sauce boil for five minutes to thicken.
5. Remove from grill. **Turn grill up to 176°C / 350°F.**
6. Place each rack into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of sauce over the ribs in the pouch. Close the pouch shut.
7. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
8. Open the pouch. The meat will have exposed the rib ends and be very tender. **Turn grill up to HIGH (260°C / 500°F).** Place ribs back on the grill and baste with sauce on both sides of ribs.
9. Once the sauce is caramelized and the ribs are sticky, remove from grill and serve.

Variation: MEMPHIS-DRY METHOD

Turn grill up to HIGH (260°C / 500°F). Place ribs back on the grill and season with a dry seasoning or rub. Sear the ribs, remove from grill and serve.

MOM'S JUICY HAMBURGERS

Makes 4 - 6 Servings

Ingredients:

900 g / 2 lbs	Ground Beef or Buffalo
15 ml / 3 tsp	Seasoning
2 whole	Eggs, room temperature
500 ml / 2 c.	Bread Crumbs (Dried, Fine)
6 - 8	Hamburger / Kaiser Buns
6 - 8 slices	Cheese (slices, thin)
30 ml / 2 tbsp	Butter

Suggested Wood Chip Flavor: Hickory / Mesquite

Instructions:

1. **Preheat grill, then leave or reduce slightly (204-260°C / 400-500°F)**
2. Combine meat, seasoning, eggs and bread crumbs in a mixing bowl and blend together. Divide the meat into portions, and gently shape into patties to fit the buns. Make patties about 1.9 cm / ¾ inches thick.
3. Place patties on grill. Grill six minutes per side, taking care not to press down on the meat. Test for doneness, using a meat thermometer; internal temperature should reach 71°C / 160°F. Meat may turn pink on the outside due to smoking.
4. In the last few minutes of grilling, brush buns with butter and lightly toast on the grill.
5. Remove buns, burgers when done. Top the burgers with cheese to melt, and serve.

TIP: A slightly fattier meat makes for a juicier burger. For a lean alternative, try ground buffalo.

SIRLOIN STEAK WITH SWEET ONION & PEPPERS

Makes 4 Servings

Ingredients:

2	Steak, Top Sirloin <small>1" thick, cut into 4 pieces. 0.45kg/1 lb</small>
10 ml / 2 tsp	Seasoning or rub
5 medium	Sweet Onions (coarsed chopped)
2 whole	Bell Peppers (all kinds, chopped)
60 ml / 4 tbsp	Soy Sauce
60 ml / 4 tbsp	Olive Oil
Dash	Salt

Suggested Wood Chip Flavor: Hickory / Mesquite / Whiskey

Instructions:

1. **Preheat grill, then reduce slightly to 218°C / 425°F.**
2. Season both sides of the steak with the seasoning or rub. Cover and refrigerate at least 1 hour.
3. Place onions and bell peppers into a covered tray of aluminum foil. Mix soy sauce and olive oil together, then drizzle over tray. Sprinkle with salt. Seal the foil packet completely.
4. Place the foil on the grill for 10 - 15 minutes or until vegetables are soft and tender. Remove from grill, and keep covered.
5. Place steaks on grill. Sear each side, flipping every few minutes.
6. Grill until desired doneness, then remove from grill. Place on serving plates and top with warm vegetables.

CORNISH HENS WITH MANDARIN RICE

Makes 4 Servings

Ingredients:

4 whole Cornish Game Hens
750 ml / 3 c. Mandarin Rice
15 ml / 1 tbsp Olive Oil
5 ml / 1 tsp Smoked Paprika
250 ml / 1 c. Orange Marmalade

Mandarin Rice

59 ml / ¼ c. Almonds (slivered)
30 ml / 2 tbsp Celery (chopped)
1 small Green Onion (sliced, thin)
30 ml / 2 tbsp Butter
1 can Mandarin Orange Segments (drained)
0.4 kg / 11oz.
30 ml / 2 tbsp Orange Juice (concentrate)
500 ml / 2 c. Cooked Rice

Suggested Wood Chip Flavor: Hickory / Mesquite

Instructions:

1. Prepare mandarin rice by cooking almonds, celery, green onion, and butter in small skillet until almonds are lightly toasted. Combine mixture with orange segments, orange juice and cooked rice in a bowl, and set aside.
2. **Preheat grill, then reduce to MEDIUM (135-177°C / 275-350°F).**
3. Rinse Cornish hens and pat dry with paper towel. Stuff with rice mixture and tie legs with a string. Brush Cornish hens lightly with olive oil, and sprinkle with paprika.
4. Place Cornish hens on grill. Grill for 45 to 60 minutes, until the drumstick meat is tender when pressed.
5. Baste with orange marmalade during last 20 minutes of cooking time. Remove from grill and arrange on serving platter.

TIP: If you want to catch the drippings to make gravy, place the hens in a foil pan and add enough water or juice to cover the bottom about 0.6 cm / ¼ inch thick.

SHRIMP KABOBS WITH CURRY BUTTER

Makes 4 Servings

Ingredients:

900g / 2 lbs Shrimp (peeled, deveined)
125ml / ½ c. Curry Butter
15 ml / 1 tbsp Olive Oil
1 Lime
Fresh Dill

Curry Butter

125 ml / ½ c. Butter
30 ml / 2 tbsp Onion (chopped)
15 ml / 1 tbsp Fresh Dill
5 ml / 1 tsp Curry Powder
Dash Garlic Powder

Suggested Wood Chip Flavor: Mesquite / Oak

Instructions:

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to 135-163°C / 275-325°F.**
3. Prepare curry butter by melting butter in small pan over medium-high heat. Stir in onion, dill, curry powder and garlic powder. Cook for five minutes, then remove from heat.
4. Thread shrimp on skewers, leaving space between pieces. Lightly brush with olive oil.
5. Place skewers on grill, and grill until shrimp are white and tender. Shrimp grill quickly; take care not to overcook. Turn skewers of shrimp once and brush with curry butter halfway through cooking time.
6. Arrange grilled shrimp on serving plate. Garnish with lime wedge and dill.

TIP: To skewer shrimp so that it is straight, hold it in a stretched-out position with one hand. Start at the tail end and insert a bamboo or wooden skewer into the shrimp so that it runs the full length. Keep unbending the shrimp with your fingers as you go.

BACON BASIL SHRIMP ON A STICK

Makes 4 - 6 Servings

Ingredients:

24 large Shrimp (peeled, deveined)
24 whole Fresh Basil Leaves
24 slices Bacon (sliced thin)

Suggested Wood Chip Flavor: Cherry / Apple

Instructions:

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to 135-163°C / 275-325°F.**
3. Wrap a piece of shrimp and basil leaf in a thin slice of bacon, then thread onto skewer, leaving space between pieces.
4. Place skewers on grill, and cook until shrimp are white and tender, and the bacon is nicely browned. Shrimp grill quickly; take care not to overcook. Turn skewers often to avoid burning.
5. Remove from heat and serve.

WHOLE SMOKED TURKEY

Feeds a small army - leftovers are great!

Ingredients:

1 whole Turkey (thawed)
9-11.3 kg / 20-25 lbs
60 ml / 4 tbsp Seasoning
5 ml / 1 tsp Smoked Paprika
45 ml / 3 tbsp Butter

Suggested Wood Chip Flavor: Hickory / Cherry

Instructions:

1. **Preheat grill, then reduce to 135-177°C / 275-350°F.**
2. Remove the turkey neck and giblets. Rinse turkey thoroughly and pat the exterior dry with paper towel.
3. In a small bowl, mix butter, ¼ of the seasoning and paprika together to form a paste. Gently insert your hand between the outer skin and the breast meat. Rub paste into the meat.
4. With the remaining seasoning, rub the outer surface of the turkey.
5. Place turkey, breast side up, in center of grill, and cook until turkey is tender and golden brown; internal temperature should reach 82°C / 180°F in the thickest part of the thigh and 77°C / 170°F in the breast.
6. Remove turkey, cover with foil and let rest for 10 minutes before carving.

TIP: If you want to catch the drippings to make gravy, place the turkey on a rack inside a large aluminum foil roast pan. Add 0.6 cm / ¼" of water or broth and some seasoning into the bottom of the pan. Monitor the juices, as you may need to add more during the roasting period.

BEER CAN CHICKEN

Makes 2 - 6 Servings

Ingredients:

1 whole Chicken
1.8-2.7 kg / 4-6 lbs
1 can Beer, any kind
45 ml / 3 tbsp Seasoning

Suggested Wood Chip Flavor: Hickory / Apple / Competition

Instructions:

1. **Preheat grill, then reduce to 135-177°C / 275-350°F.**
1. Open can, and pour half of the beer into a glass to drink. Leave half in the can, and make a few more holes in the top of the can to increase ventilation. Add a ¼ of the seasoning to the can.
2. Rinse chicken thoroughly and pat the exterior dry with paper towel. Add a ¼ of the rub inside the cavity of the chicken. With the remaining seasoning, rub the outer surface of the chicken.
3. Insert the upright can into the cavity of the chicken, place on the grill, and close the grill lid. Cook until the chicken is golden

brown and crispy; internal temperature should reach 74°C/165°F.

4. Using tongs, carefully remove the upright chicken and can from the grill. Let rest for five minutes, then carefully remove the can from the cavity of the chicken. Be cautious not to spill, as the liquid will be hot.
5. Carve chicken and serve.

Variation: NON- ALCOHOLIC, BEER-CAN CHICKEN

Using the same instructions as above, but substitute the can of beer with a can of your favorite non-diet cola, fruit juice, or water with additional seasoning.

EASY RANCH CHICKEN SATAY

Makes 2 - 6 Servings

Ingredients:

450g / 1 lb Chicken Breasts or Thighs (boneless, skinless)
112 ml / ½ c. Prepared Ranch or Italian Salad Dressing
Dash Salt
Dash Pepper

Suggested Wood Chip Flavor: Apple / Cherry

Instructions:

6. Cut chicken, lengthwise, into 0.63 cm / ¼" or slightly thicker pieces. Rinse chicken and pat dry with paper towel.
7. Place chicken pieces into a plastic lock-top bag. Add salad dressing, salt and pepper. Seal the bag closed, and carefully shake, coating chicken evenly. Place in refrigerator for 1 - 2 hours, or overnight. Shake the bag once or twice so the chicken marinades evenly.
1. Soak wooden skewers in water for 1 hour before use.
2. **Preheat grill, then reduce slightly to 218°C / 425°F.**
3. Remove chicken from plastic bag, and weave in-and-out onto the skewers, like a ribbon.
4. Place skewers on grill, and cook until chicken is white and firm. Turn skewers often to avoid burning.
5. Remove from heat and serve.



IMPORTANT

DO NOT RETURN PRODUCT TO STORE

Dansons Inc. stands behind our authorized dealers. Many dealers stock replacement parts and accessories. We strongly suggest that if you need to order parts, options, or require service that you first consult your local dealer. Many dealers do stock current accessories, fuel and service parts. For all other questions, comments, or inquiries, please contact Dansons Inc. directly. Our Customer Service department is available:

Monday through Sunday, 4am - 8pm PST (EN/FR/ES):
TOLL FREE: 1-877-303-3134 | TOLL FREE FAX: 1-877-303-3135
service@pitboss-grills.com

IMPORTANT

NE RETOURNEZ PAS LE PRODUIT AU MAGASIN

Dansons Inc. soutient ses concessionnaires agréés. De nombreux concessionnaires offrent des pièces de rechange, divers types de carburant et des accessoires. Nous recommandons fortement que vous communiquez d'abord avec votre concessionnaire pour commander des pièces ou des accessoires et faire réparer votre barbecue. Pour toute autre questions, commentaires ou demandes de renseignements, veuillez communiquer avec Dansons Inc. directement. Le service à la clientèle est ouvert:

Du lundi au dimanche, de 4 h à 20 h PST (EN / FR / ES):
NUMÉRO SANS FRAIS : 1-877-303-3134 | TÉLÉCOPIEUR SANS FRAIS : 1-877-303-3135
service@pitboss-grills.com

IMPORTANTE

NO DEVUELVA EL PRODUCTO A LA TIENDA

Dansons Inc. respalda a nuestros distribuidores autorizados. Muchas tiendas tienen piezas repuesto y accesorios. Para el resto de preguntas, comentarios o consultas, por favor contactar Dansons Inc. directamente. Nuestro departamento de servicio al cliente está disponible de lunes a viernes de 4:00 a.m. a 8:00 p.m. tiempo del Pacífico. (Teléfono y servicio no válidos en México). Contacte a servicio al cliente Pit Boss Grills (Inglés/Francés):

LLAMADA GRATUITA: 1-877-303-3134 | FAX GRATUITO: 1-877-303-3135
service@pitboss-grills.com



WARNING: This product can expose you to carbon monoxide, which is a combustion byproduct known to the State of California to cause birth defects or other reproductive harm. For more information, go to

WWW.P65WARNINGS.CA.GOV

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