

# OWNER'S MANUAL



ULTIMATE GRIDDLE  
SERIES

MODEL / MODÈLE / MODELO / MODELL / MODELLO :  
PB2BGD2, PB3BGD2, PB4BGD2, PB5BGD2

PART / PIÈCE / PARTE / TEIL / PARTE :  
10807, 10808, 10809, 10810, 10811, 10812,  
10813, 10814, 10815, 10816, 10817, 10808

# PIT BOSS®



## GRIDDLE WITH LIFT-OFF TOP, GRIDDLE WITH CABINET

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

For outdoor and household use only. Not for commercial use.



**WARNING:** PLEASE READ THE ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS GAS 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.

PB2BGD2



PB3BGD2



PB4BGD2



PB5BGD2



## SAFETY INFORMATION

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

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

### PROPANE GAS WARNINGS

#### 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

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- To operate, you will need a precision-filled standard G30/G31 grill liquid propane ("LP") gas cylinder with external valve threads. The maximum diameter and the maximum height of the cylinder is 300 mm (11.8 in) and 600 mm (23.6 in).

1. Ensure the gas cylinder is purchased by a reputable supplier. An incorrectly filled or an overfilled LP gas cylinder can be dangerous. The overfilled condition combined with the warming of the LP gas cylinder (a hot summer day, gas cylinder left in the sun, etc.) can cause LP gas to be released since the temperature increase causes gas to expand. Gas released from the cylinder is flammable and can be explosive.
2. Do not use an LP gas cylinder if it has a damaged valve or shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked immediately by a liquid propane supplier.

**If you see, smell, or hear the hiss of gas escaping from the cylinder, do not attempt to light appliance. Extinguish any open flame. Disconnect from fuel supply.**

3. Do not connect or disconnect the gas cylinder while the unit is in use or is still hot. When griddle is not in use, ensure regulator knob is turned to OFF and disconnect the gas cylinder. Never move or transport the unit while the gas cylinder is attached. Do not store a spare LP gas cylinder under or near the appliance.
4. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosure area.

5. Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the burner tube and portholes clean and free from debris. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. Do not modify the appliance.
6. Always check for gas leaks when you connect and disconnect the regulator to the gas cylinder, especially after a period of storage (for example, over winter). Check all connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
7. Clean and inspect the gas regulator before each use of the outdoor cooking gas appliance. Replace the gas regulator prior to being used if there is evidence of excessive abrasion or wear.
8. Operate this appliance using liquefied petroleum only, which is also specified on the rating label on the unit. Do not attempt to operate your grill on other gases. Do not attempt to convert this LP unit to natural gas. Failure to follow this warning could lead to fire, bodily harm, and will void your warranty.
9. The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas griddle. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

## DANGERS AND WARNINGS

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

1. A minimum clearance of 1,270 mm (50 in.) from combustible constructions to the sides of the griddle, and 1,270 mm (50 in.) from the back of the griddle to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors, in an enclosed or unventilated area, inside homes, vehicles, tents, garages. This LP gas griddle appliance must not be placed under overhead combustible ceiling or overhang. Keep your griddle in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

**Should a grease fire occur, turn the griddle OFF until the fire is out. Do not throw water on. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.**

2. This outdoor grill is not intended for installation in/on recreation vehicles or boats.

**Never use this appliance in an enclosed space, such as a camper, tent, car, boat or home. This appliance is not intended for and should never be used as a heater.**

3. This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.
4. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use. Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times, since the grill will become very hot. Do not move the appliance during use.
5. Never use the grill without the grease cup installed and hung under the firebox. Without the grease cup, hot grease and debris could leak downward and produce a fire hazard.

## CARBON MONOXIDE ("THE SILENT KILLER")

Always use a gas appliance outdoors in an open area with good ventilation to avoid breathing toxic fumes from combustion or leaking gas. Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, griddles, and people with blood or circulatory system problems, such as anemia, or heart disease.

## SAFETY LISTING

In accordance with the procedures and specifications by Conformité Européenne (CE), Pit Boss® Grills gas appliances demonstrates compliance through testing to the standards and directives that comply with all safety, health and environmental protection requirements by the EU (European Union) and the European Economic Area (EEA).



	HEAT INPUT	NUMBER OF BURNERS		TYPE OF BURNER	INJECTOR SIZE	GAS/PRESSURE	COUNTRY OF USE
		STRAIGHT BURNER	P BURNER				
<b>PB2BGD2</b>	7.63 KW G30 – 555 g/h G31 – 545 g/h	1	1	STRAIGHT BURNER	0.8 mm	G30 at 28-30 mbar G31 at 37 mbar G30/G31 mixture at 30 mbar	<b>I3+ (28-30/37) :</b> BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI  <b>I3B/P (30) :</b> BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI  <b>I3B/P (37) :</b> PL  <b>I3B/P (50) :</b> AT, DE, SK, CH
<b>PB3BGD2</b>	10.5 KW G30 – 768 g/h G31 – 755 g/h	2	1		0.75 mm	G30/G31 mixture at 37 mbar	
					0.72 mm	G30/G31 mixture at 50 mbar	
<b>PB4BGD2</b>	13.49 KW G30 – 982 g/h G31 – 964 g/h	3	1	P BURNER	1.02 mm	G30 at 28-30 mbar G31 at 37 mbar G30/G31 mixture at 30 mbar	
					0.97 mm	G30/G31 mixture at 37 mbar	
					0.93 mm	G30/G31 mixture at 50 mbar	
<b>PB5BGD2</b>	14.65 KW G30 – 1066 g/h G31 – 1047 g/h	5	0				



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**CUSTOMER CARE**

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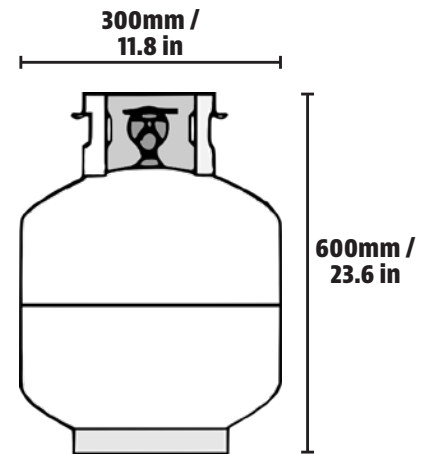
# CONNECTING TO A GAS SUPPLY

## GAS CYLINDER REQUIREMENTS

To operate, you will need a precision-filled standard G30/G31 grill liquid propane ("LP") gas cylinder with external valve threads. Use standard flexible tube with length less than 1.5 m (59 in). The tube shall be readily visible across its entire length for inspection after installation.

The maximum diameter and the maximum height of the cylinder is 300 mm (11.8 in) and 600 mm (23.6 in) as shown in illustration.

**CAUTION: You must have the proper regulator which relevant standard is EN16129 and bottle in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty. It is important to inspect the full length of the tube. If it is evident there is excessive abrasion or wear, or the tube is cut, the tube must be replaced prior to the appliance being used.**



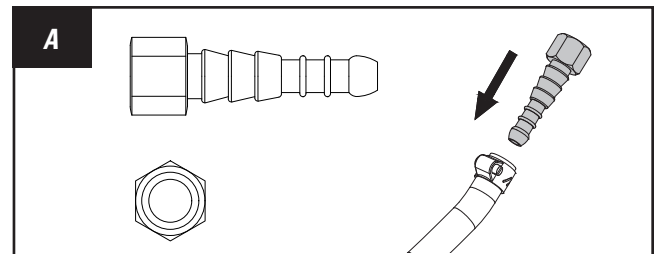
## INSTALLING A GAS CONNECTOR TO THE MANIFOLD

Based on location and country of purchase, not all distributors sell the griddle with a regulator included. A Manifold Transition Kit is provided should a gas regulator not come pre-assembled. Select the connector from the supplied Manifold Transition Kit that is required for your gas manifold and regulator tubing. To ease installation of the gas connector, lift-off or disconnect the griddle from the cart. Place upside-down on a piece of cardboard to prevent scratches or damage.

- **CONNECTOR A - TAPERED**

Insert the tapered end of the Connector into your regulator tubing, then lock tight using a hose clamp.

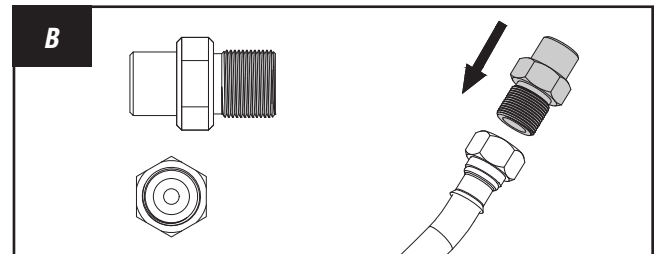
Note illustration A.



- **CONNECTOR B - THREADED**

Insert the threaded male Connector into the regulator tube female end. Rotate to tighten completely.

Note illustration B.



Continue to next step for gas cylinder installation. Keep the griddle removed from the cart.

## CONNECTING A GAS CYLINDER

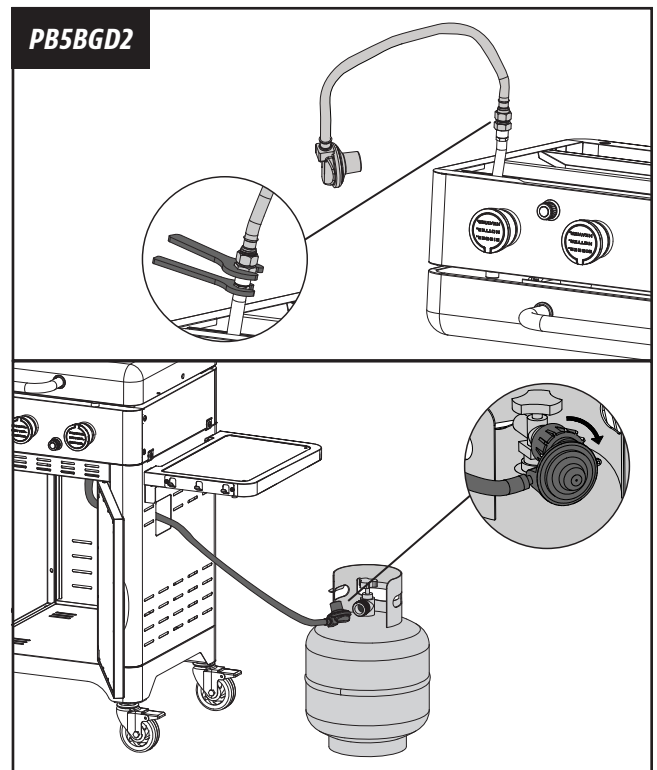
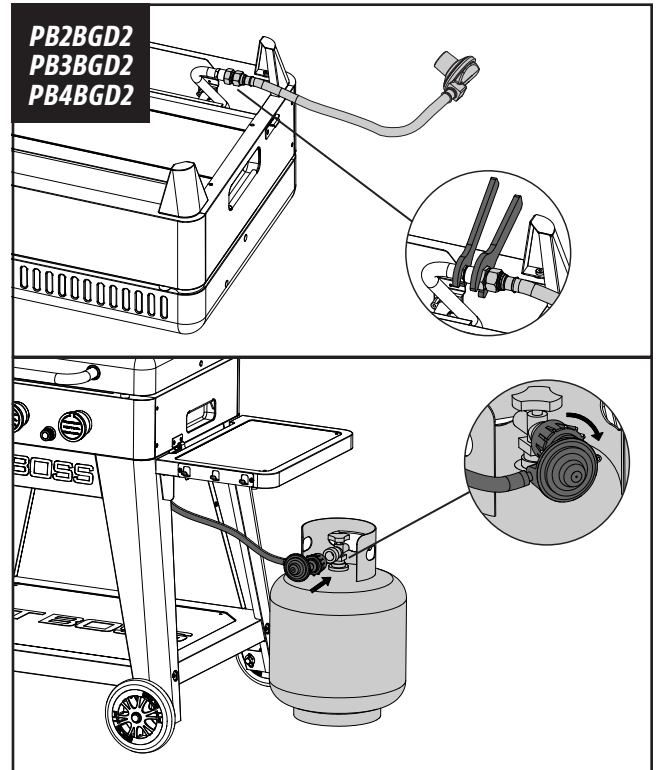
**IMPORTANT:** If the manifold requires a connector, follow the connector installation instructions prior to connecting the unit to a gas cylinder.

Before connecting, ensure there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports.

1. If a regulator comes pre-installed, skip to next step.  
If a connector from the Manifold Transition Kit was installed, keep the griddle off the cart for the regulator installation. Connect the regulator tube line to the griddle manifold by tightening completely with a wrench. Re-install the griddle onto the cart once the regulator and regulator tubing are installed. Make sure that the regulator tubing is not twisted or pinched in any way once the griddle is back on the cart.
2. For the Griddle with Cabinet, pull the regulator and regulator tubing through the opening on the cart right wall.
3. Place a gas cylinder next to the cart on the right side. Make sure the gas cylinder valve is in the CLOSED position. It is important to ensure the gas cylinder is completely upright, as it is unsafe to operate the griddle if the gas cylinder is not properly level or on a stable surface.
4. Ensure the control knobs on the griddle are completely closed by turning the knob clockwise to the "O" (OFF) position.
5. Remove the protective caps from the regulator valve opening and the top of the gas cylinder. Save the caps.
6. Insert the gas cylinder valve into the threaded opening of the regulator valve. Turn the quick coupling nut clockwise until firm. Hand-tighten only.
7. Gas cylinder is now installed. Perform a leak test.

**WARNING:** Shut off the gas cylinder if you smell gas. Attempt to re-install the gas cylinder to ensure that tube is connected properly. Perform a leak test.

**NOTE:** The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the griddle. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your griddle.



## PREPARATION FOR USE – LEAK TESTING

A leak test is used to determine the integrity of a seal. Before using your gas griddle, perform a leak test on the connection between the regulator and the gas cylinder to reduce the risk of serious bodily injury or death from fire or explosion. A leak test should be performed a minimum of once a season, as well as:

- before lighting your griddle for the first time,
- every time the gas cylinder has been changed,
- after travel, especially over rough or bumpy roads,
- after a prolonged period of storage or non-use.

### HOW TO PERFORM A LEAK TEST

#### Supplies Required:

- 1 x Bowl (*empty, clean*)
- 1 x Paint Brush (*clean*)
- Dish Washing Liquid
- Water

#### Procedure:

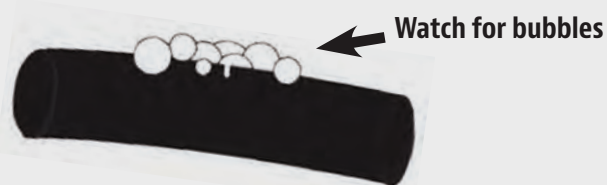
1. Position the griddle in a well-ventilated area. Ensure the griddle is cool to the touch, and not in use. Verify that the regulator valve is turned to the OFF position and that the gas cylinder is tightened securely to the regulator.

**IMPORTANT: Ensure there is no open flame or griddles nearby.**

2. Mix a solution of one part of water with one part of dish washing liquid in a bowl. The solution will make bubble, as it will be concentrated.
3. Use a paint brush to apply the solution onto the seal between the regulator and the gas cylinder, and between the manifold and the connector. Visually inspect for streams of bubbles coming from a defect or break in the seal.

**NOTE: If a leak appears, repeat gas cylinder installation procedure, but do not over-tighten. Hand-tighten only. Repeat leak test after re-installation to ensure seal is secure.**

**IMPORTANT: Do not use the gas griddle if you detect a gas leak that cannot be corrected by using the leak test procedure. Contact your local Fire Department or Customer Care for alternative measures of testing to ensure proper precaution.**



## DISCONNECTING A GAS CYLINDER

1. Turn all Control Knobs to "O" (OFF) position on the griddle. Ensure the Regulator Valve on the gas cylinder is completely closed by turning the knob to the CLOSED position.
2. Turn the quick coupling nut counter-clockwise (by hand) to disconnect from the regulator valve opening. Replace the protective caps on the Regulator Valve opening and the top of the gas cylinder for storage (if not empty).

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

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



# OPERATING INSTRUCTIONS

## GRIDDLE ENVIRONMENT

### 1. *WHERE TO SET-UP THE GRIDDLE*

With all outdoor appliances, outside weather conditions play a big part in the performance of your griddle and the cooking time needed to perfect your meals. All Pit Boss® Grills units should keep a minimum clearance of 1,270 mm (50 inches) from combustible constructions, and this clearance must be maintained while the unit is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your griddle in an area clear from combustible materials, or other flammable vapors and liquids.

### 2. *COLD WEATHER COOKING*

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of grilled foods will help cure your winter blues. Follow these suggestions on how to enjoy your griddle throughout the cooler months:

- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your griddle to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your griddle in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.

### 3. *HOT WEATHER COOKING*


As it becomes warmer outdoors, the cooking time will decrease. Follow these few suggestions on how to enjoy your griddle throughout the hot months:

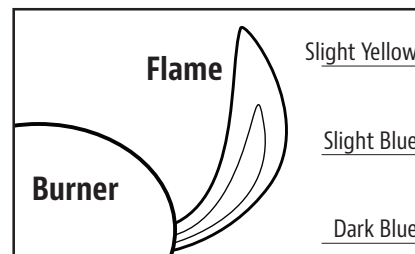
- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- You can keep foods hot by wrapping them in foil, and placing them in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

## FIRST USE – GRIDDLE BURN-OFF

Before using your griddle for the first time with food, it is important to complete a burn-off. Start the griddle and operate for a minimum of 15 minutes on HIGH to burn-off the unit. This will “heat clean” the internal components, dissipate odors and rid it of any foreign matter.

### LIGHTING PROCEDURE

1. Open lid during lighting.
2. Set all control knobs to the “O” position.
3. Open the cylinder/gas valve according to the operating instructions on tank.
4. Push and turn the burn control knob counter-clockwise to “ (light position)”.
5. Push igniter button until burner lights.
6. If ignition does not occur within 5 seconds, turn valve to “O”, wait 5 minutes, and repeat lighting instruction. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration shown.
7. If the above points do not work, follow **Manual Lighting Procedure**.



**If the burner goes out during operation, turn the control knobs to the "O" (OFF) position. Wait five minutes before attempting to relight to allow any accumulated gas to dissipate.**

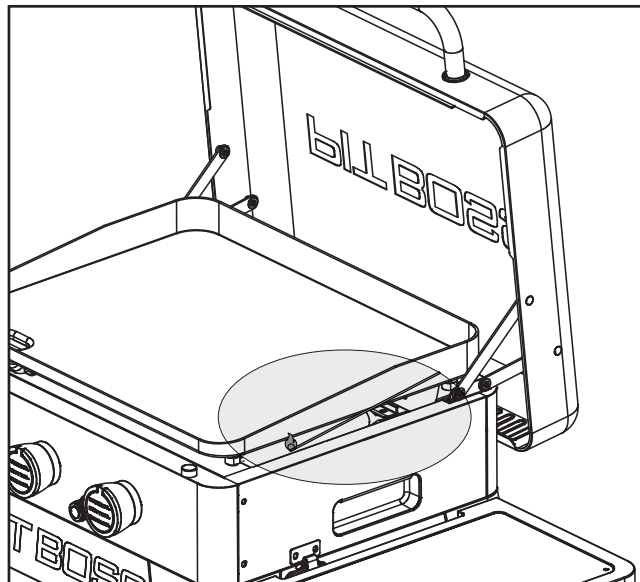
### IGNITER FAILURE PROCEDURE

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

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

## MANUAL LIGHTING PROCEDURE

1. Open lid during lighting.
2. Set all control knobs to the "0" position.
3. Open the cylinder/gas valve according to the operating instructions on tank.
4. Quickly and carefully, use a lit match or long-nosed lighter to light the burner. Gain access to the burner from beneath the Hot Plate. Position lit match near the side of the burner.



**CAUTION: Do not attempt to light another area of the burner. This can cause injury.**

5. Push and turn the burner control knob counter-clockwise to "🔥 (light position)", hold this knob in for 10 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.

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

6. If the burner does not light within 5 seconds, turn burner control knob to "0", wait 5 minutes, and repeat lighting instruction. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration shown previously.

**NOTE: Each burner lights independently - repeat same steps for other burners.**

**WARNING: Never lean over the cooking area while lighting your gas griddle. Keep your face and body a safe distance (at least 457 mm / 18 inches) from the cooking grid surface when lighting your griddle by match.**

7. If the above points do not work, see *Troubleshooting*.

## SHUTTING OFF YOUR GRIDDLE

1. When finished cooking, turn gas cylinder valve to the CLOSED position, and allow the regulator knob to pop out. This safety feature locks the regulator knob to ensure that the gas is no longer flowing.
2. Turn control knobs to the "0" position.

**NOTE: A "poof" sound is normal as the last of the LP gas is burned.**

3. Disconnect gas supply by following the *Disconnecting A Gas Cylinder* instructions.

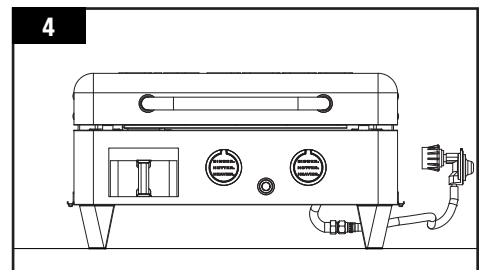
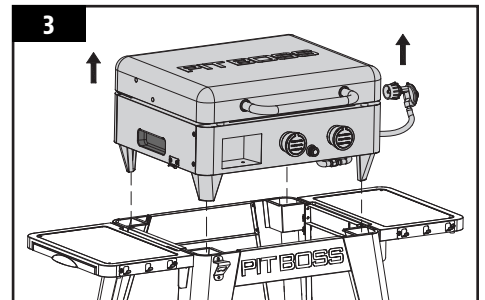
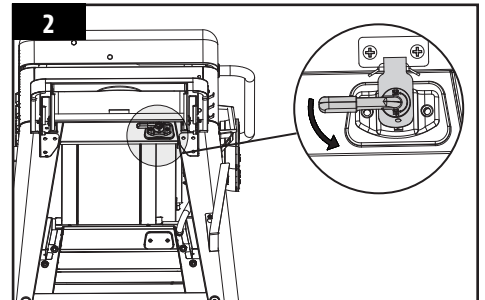
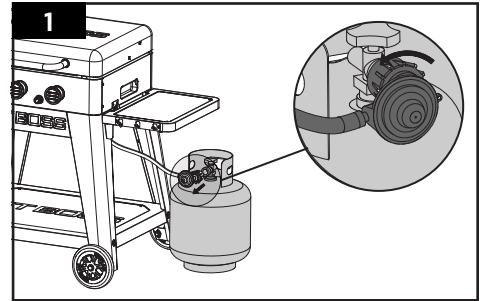
**WARNING: Allow the griddle to cool completely, and remove the gas cylinder, before moving, travel, or for storage.**

## LIFTING THE GRIDDLE OFF THE CART

If you have the PB2BPGG, PB3BPGG, PB4BPGG model griddles, they can quickly and easily be lifted off the cart for tailgating or travel. Simply follow the assembly instructions in reverse or the following summary:

**IMPORTANT: Always ensure the griddle is completely cooled, disconnected from a gas supply, and that the grease cup is removed.**

1. Disconnect the unit from the gas supply. Detach the pressure regulator assembly from the cylinder valve by turning the quick coupling nut counter-clockwise.
2. Turn the latches (one on each side) to unlock the Firebox from the Cart.
3. Using two people, carefully lift the Griddle off the Cart using the inset grooves on each side. Take special care of the regulator and hosing as you lift.
4. Place the Firebox on the ground, or to desired location, immediately to avoid injury to yourself or damage to the unit.

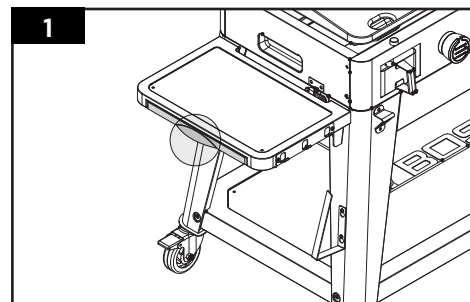


## USING THE TRASH BAG HOLDER

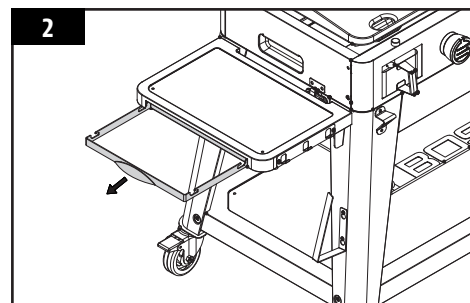
Trash collection has never been easier with the Trash Bag Holder. Located under the left Side Shelf, this stainless steel frame is easy to clean and works with a standard, regular-sized plastic grocery bag, typically around 10–20 litres (2.5–5 gallons) in volume. The frame is also designed to hold most standard trash bags (with or without handles) up to 60 litres (16 gallons) in volume.

**IMPORTANT: Be aware of how much weight is put into the bag on the Trash Bag Holder. Change the bag often to avoid compromising the integrity of the Trash Bag Holder structure and components.**

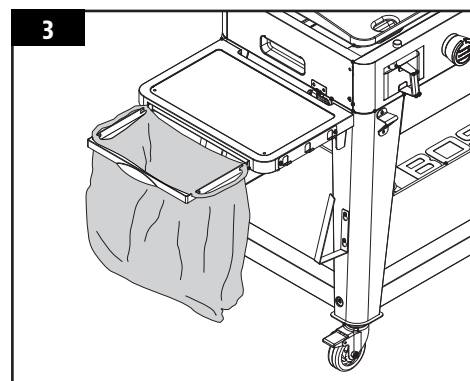
1. Locate the Trash Bag Holder grip on the left Side Shelf.



2. Pull out the Trash Bag Holder to expose the frame brackets.



3. Add a plastic grocery bag or standard trash bag to the Trash Bag Holder. Use the handles of a grocery bag to loop around the frame brackets, or loop the trash bag around three sides of the frame to keep in place.



# CARE AND MAINTENANCE

## CHECKING THE GAS LEVEL

To check the amount of fuel in a gas cylinder, the griddle must be in operation. Place your hand at the top of the gas cylinder and slowly move down the side until the gas cylinder feels cool to the touch. This will indicate the approximate amount of gas in your gas cylinder; if  $\frac{3}{4}$  empty, replace with a full gas cylinder.

**IMPORTANT: Do not use charcoal briquettes or any flammable material with your griddle. Use of such material will void your warranty and may lead to a fire, explosion and bodily harm.**

## CLEANING FREQUENCY

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

### 1. BURNER COMPONENTS

- Clean the burner whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) on the burner tube or in the burner portholes. After periods of storage, spiders or small insects can build nests, webs, and lay eggs in the burner tube, obstructing the flow of gas to the burner. A clogged tube can lead to a fire beneath the appliance. If storing the griddle or before an extended period of non-use, remove the burner and wrap with aluminum foil to reduce the risk of insects entering the burner holes.
- The burner has been preset for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and gas mixture. If flames are excessively yellow, orange or irregular, clean the oil and food deposits on the burner surface and the burner portholes to increase airflow.

### 2. COOKING COMPONENTS

- The Hot Plate of your griddle is ceramic-coated. The best utensils to use are wood, silicone, or nylon, as these materials will reduce the wear on the cooking surface.
- The unit comes pre-seasoned from the factory, but it is important to clean and season the Hot Plate after each use to prevent rust, extend the life of your griddle, and create a non-stick cooking surface. The seasoning of the griddle is a continuous process that must be repeated over the life of your griddle to ensure the best cooking experience and longest life of use.
  1. Clean the Hot Plate after each use, using a spatula or scraper to remove all food and debris.
  2. Liberally apply an even coat of cooking oil to the cooking surface. Vegetable, olive, peanut, coconut, and sesame oils are all suitable for seasoning your griddle.
  3. Allow to cool in a cool, dry location.

### 3. GRIDDLE EXTERIOR

- Check your Grease Cup often, and clean out as necessary. Keep in mind the type of foods that are cooked.
- Use a cover to protect your griddle for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for long-term storage, keep the unit under a cover in a garage or shed, with the gas cylinder removed (cylinders must be stored outdoors).

**CLEANING TIME TABLE (NORMAL USE)**

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Hot Plate	After each use	Burn off excess, scrub pad & soapy water, season with cooking oil
Grease Cup	After each use	Empty, scrub pad & soapy water
Burner Tube, Portholes	Every 5-6 uses	Dust, scrub pad & soapy water
Burners	Every 5-6 uses	Scrub pad & soapy water
Cart	As needed	Non-abrasive cloth & soapy water

## TIPS & TECHNIQUES

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

### 1. *FOOD SAFETY*

- 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 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). 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.
- 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.
- Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

### 2. *COOKING PREPARATION*

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

### 3. *GRILLING TIPS AND TECHNIQUES*

- Always use a meat thermometer to determine the internal temperature of the foods you are cooking. 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.
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- 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.

# TROUBLESHOOTING

Proper cleaning and maintenance will prevent common operational problems. When your griddle is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful. For FAQ, please visit [www.pitboss-grills.com](http://www.pitboss-grills.com). You may also contact your local dealer or Customer Care for assistance.

**WARNING: Always ensure the griddle is completely cooled to avoid injury.**

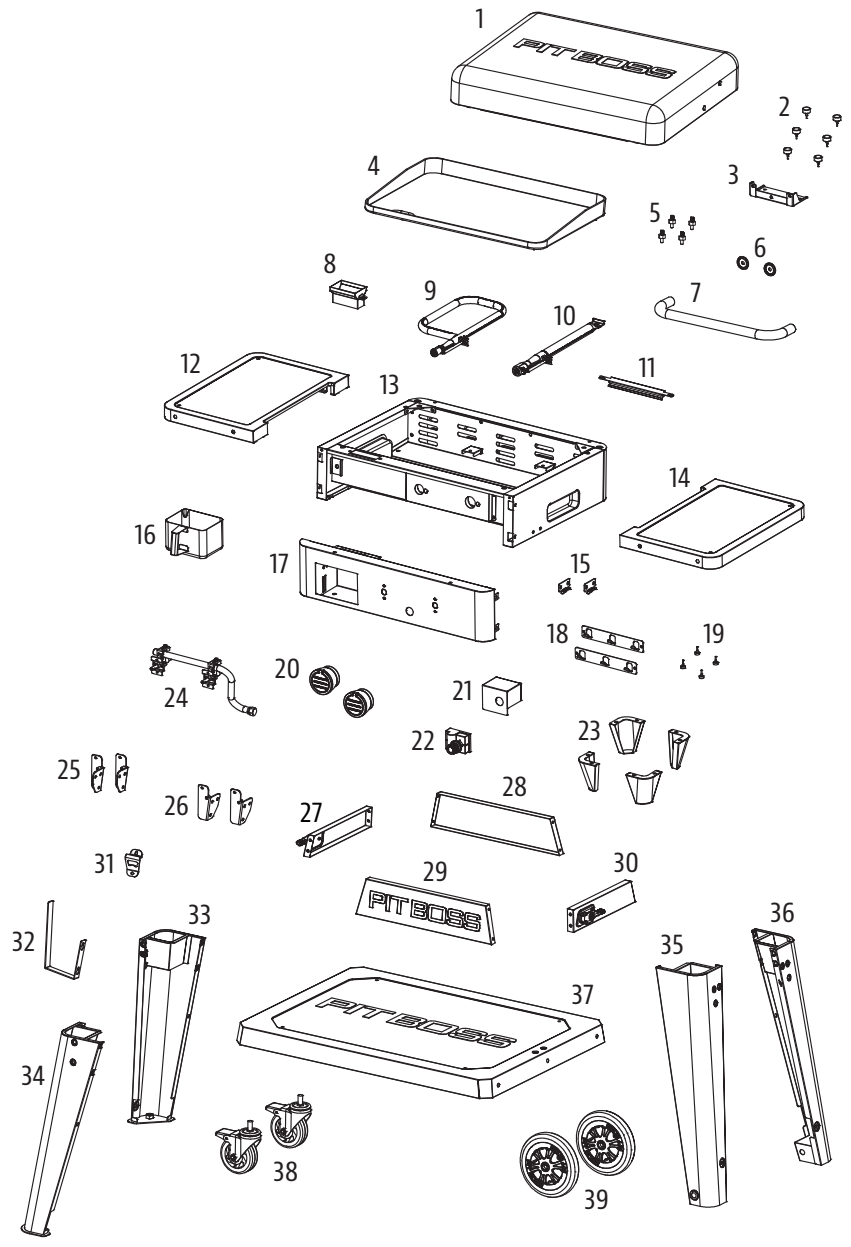
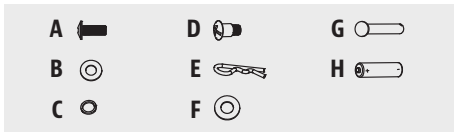
PROBLEM	CAUSE	SOLUTION
Burner Will Not Light	The ignition wire is broken	Contact Customer Care for assistance or a replacement part.
	No igniter spark on electrode	Adjust the electrode. Contact Customer Care for assistance or a replacement part.
	No gas supplied	Check the regulator valve. Check connection for leak.
Grease Fire / Frequent Flare-Ups	Grilling fatty meats	Grill fatty meats when the cooking surface is cold, and the knobs are on the "LOW" setting.
	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Water sprayed on gas flames	Do not spray water on gas flames.
Burner blows out	No Gas Flow	Check gas fuel connection, and ensure it is open. Replace gas cylinder if empty.
	Gusting Or High Winds	Turn front of grill away from wind or increase flame height.
Low heat on "HIGH"	Ports blocked	Clear ports of any obstructions.
	Gas cylinder empty	Refill the gas cylinder.
Gas Leakage	Improper Installation	Turn the regulator knob to the "0" position, and allow the regulator knob to pop out. Remove the gas cylinder. Re-install and tighten. Perform leak test to ensure proper seal. Replace gas cylinder if damaged.
	Seal Failure	Gas cylinder has corroded, rusted, or has been mishandled. Replace gas cylinder.
	Regulator Failure	Regulator needs to be replaced. Contact Customer Care for a replacement part.
Burner Flames Are Yellow Or Orange	Poor Air Flow	Check burner tube and burner ports for spider webs or other obstructions. Follow <b>Care and Maintenance</b> instructions to clean the burner tube.
	Burner Obstruction	
	Grease Cup Is Full, Spilling	Empty grease cup and re-install. Follow <b>Care and Maintenance</b> instructions.
	Regulator Valve Is Off	Check the regulator valve connection to the gas cylinder. Remove, then reinstall. Perform leak test.
	Burner Is Dirty	Turn regulator knob to HIGH for five minutes, and burn-off the unit. Follow <b>Care and Maintenance</b> instructions.



# REPLACEMENT PARTS

PB2BGD2	
Part#	Description
1	Lid (x1)
2	Lid Support Rubber (x6)
3	Lid Support (x1)
4	Hot Plate (x1)
5	Hot Plate Leg Screws (x4)
6	Lid Handle Bezel (x2)
7	Lid Handle (x1)
8	Grease Run Out (x1)
9	P Burner (x1)
10	Right Burner (x1)
11	Burner Crossover (x1)
12	Side shelf - Left (x1)
13	Firebox Assembly (x1)
14	Side Shelf - Right (x1)
15	Latch Hook (x2)
16	Grease Cup (x1)
17	Firebox Control Panel (x1)
18	Side Shelf Hook Panel (x2)
19	Side Shelf Rubber (x4)
20	Control Knob (x2)
21	Igniter Heat Shield (x1)
22	Igniter (x1)
23	Firebox Feet (x4)
24	Valve Assembly (x1)
25	Side Shelf Bracket - Left (x2)
26	Side Shelf Bracket - Right (x2)
27	Cart Side Panel - Left (x1)
28	Cart Back Panel (x1)
29	Cart Front Panel (x1)
30	Cart Side Panel - Right (x1)
31	Bottle Opener (x1)
32	Paper Towel Hook (x1)
33	Support Leg for Caster - Back (x1)
34	Support Leg for Caster - Front (x1)
35	Support Leg for Wheel - Front (x1)
36	Support Leg for Wheel - Back (x1)
37	Bottom Shelf (x1)
38	Locking Caster (x2)
39	Wheel (x2)

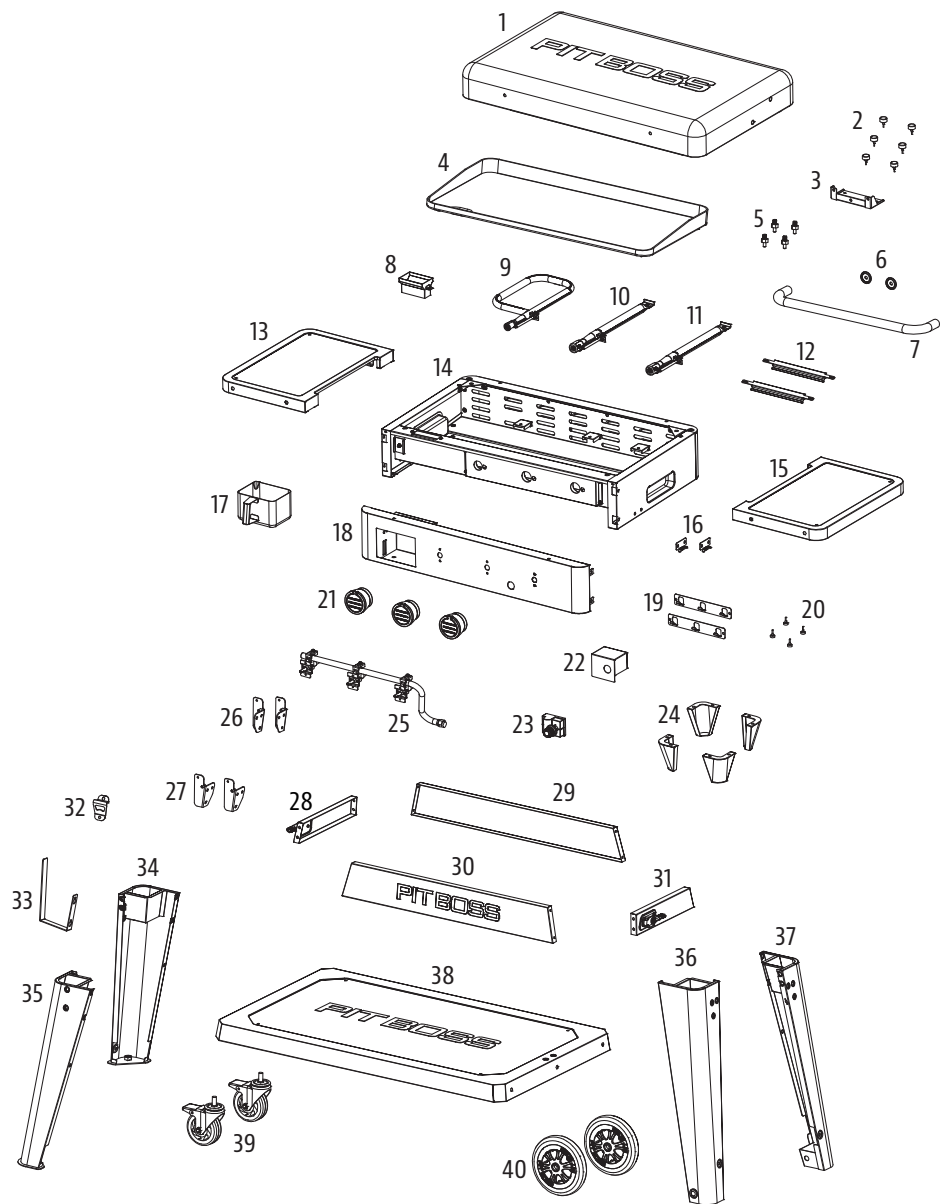
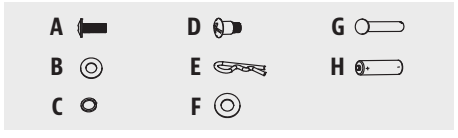
Part#	Description
A	Screw (x37)
B	Washer (x16)
C	Locking Washer (x16)
D	Screw (x4)
E	Wheel Cotter Pin (x2)
F	Wheel Washer (x2)
G	Wheel Axle Pin (x2)
H	Battery (x1)



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

PB3BGD2	
Part#	Description
1	Lid (x1)
2	Lid Support Rubber (x6)
3	Lid Support (x1)
4	Hot Plate (x1)
5	Hot Plate Leg Screws (x4)
6	Lid Handle Bezel (x2)
7	Lid Handle (x1)
8	Grease Run Out (x1)
9	P Burner (x1)
10	Middle Burner (x1)
11	Right Burner (x1)
12	Burner Crossover (x2)
13	Side shelf - Left (x1)
14	Firebox Assembly (x1)
15	Side Shelf - Right (x1)
16	Latch Hook (x2)
17	Grease Cup (x1)
18	Firebox Control Panel (x1)
19	Side Shelf Hook Panel (x2)
20	Side Shelf Rubber (x4)
21	Control Knob (x3)
22	Igniter Heat Shield (x1)
23	Igniter (x1)
24	Firebox Feet (x4)
25	Valve Assembly (x1)
26	Side Shelf Bracket - Left (x2)
27	Side Shelf Bracket - Right (x2)
28	Cart Side Panel - Left (x1)
29	Cart Back Panel (x1)
30	Cart Front Panel (x1)
31	Cart Side Panel - Right (x1)
32	Bottle Opener (x1)
33	Paper Towel Hook (x1)
34	Support Leg for Caster - Back (x1)
35	Support Leg for Caster - Front (x1)
36	Support Leg for Wheel - Front (x1)
37	Support Leg for Wheel - Back (x1)
38	Bottom Shelf (x1)
39	Locking Caster (x2)
40	Wheel (x2)

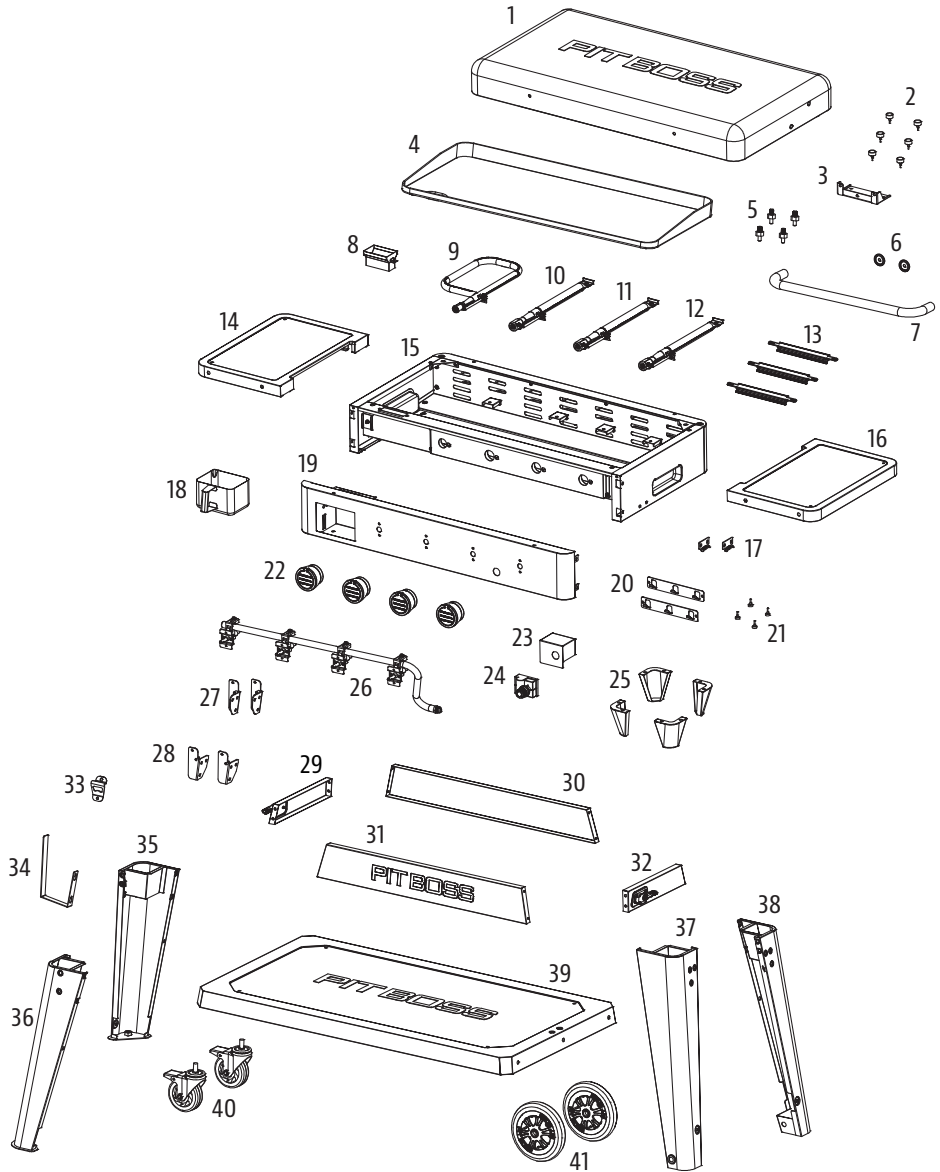
Part#	Description
A	Screw (x37)
B	Washer (x16)
C	Locking Washer (x16)
D	Screw (x4)
E	Wheel Cotter Pin (x2)
F	Wheel Washer (x2)
G	Wheel Axle Pin (x2)
H	Battery (x1)



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

PB4BGD2	
Part#	Description
1	Lid (x1)
2	Lid Support Rubber (x6)
3	Lid Support (x1)
4	Hot Plate (x1)
5	Hot Plate Leg Screws (x4)
6	Lid Handle Bezel (x2)
7	Lid Handle (x1)
8	Grease Run Out (x1)
9	P Burner (x1)
10	Left Burner (x1)
11	Middle Burner (x1)
12	Right Burner (x1)
13	Burner Crossover (x3)
14	Side shelf - Left (x1)
15	Firebox Assembly (x1)
16	Side Shelf - Right (x1)
17	Latch Hook (x2)
18	Grease Cup (x1)
19	Firebox Control Panel (x1)
20	Side Shelf Hook Panel (x2)
21	Side Shelf Rubber (x4)
22	Control Knob (x4)
23	Igniter Heat Shield (x1)
24	Igniter (x1)
25	Firebox Feet (x4)
26	Valve Assembly (x1)
27	Side Shelf Bracket - Left (x2)
28	Side Shelf Bracket - Right (x2)
29	Cart Side Panel - Left (x1)
30	Cart Back Panel (x1)
31	Cart Front Panel (x1)
32	Cart Side Panel - Right (x1)
33	Bottle Opener (x1)
34	Paper Towel Hook (x1)
35	Support Leg for Caster - Back (x1)
36	Support Leg for Caster - Front (x1)
37	Support Leg for Wheel - Front (x1)
38	Support Leg for Wheel - Back (x1)
39	Bottom Shelf (x1)
40	Locking Caster (x2)
41	Wheel (x2)

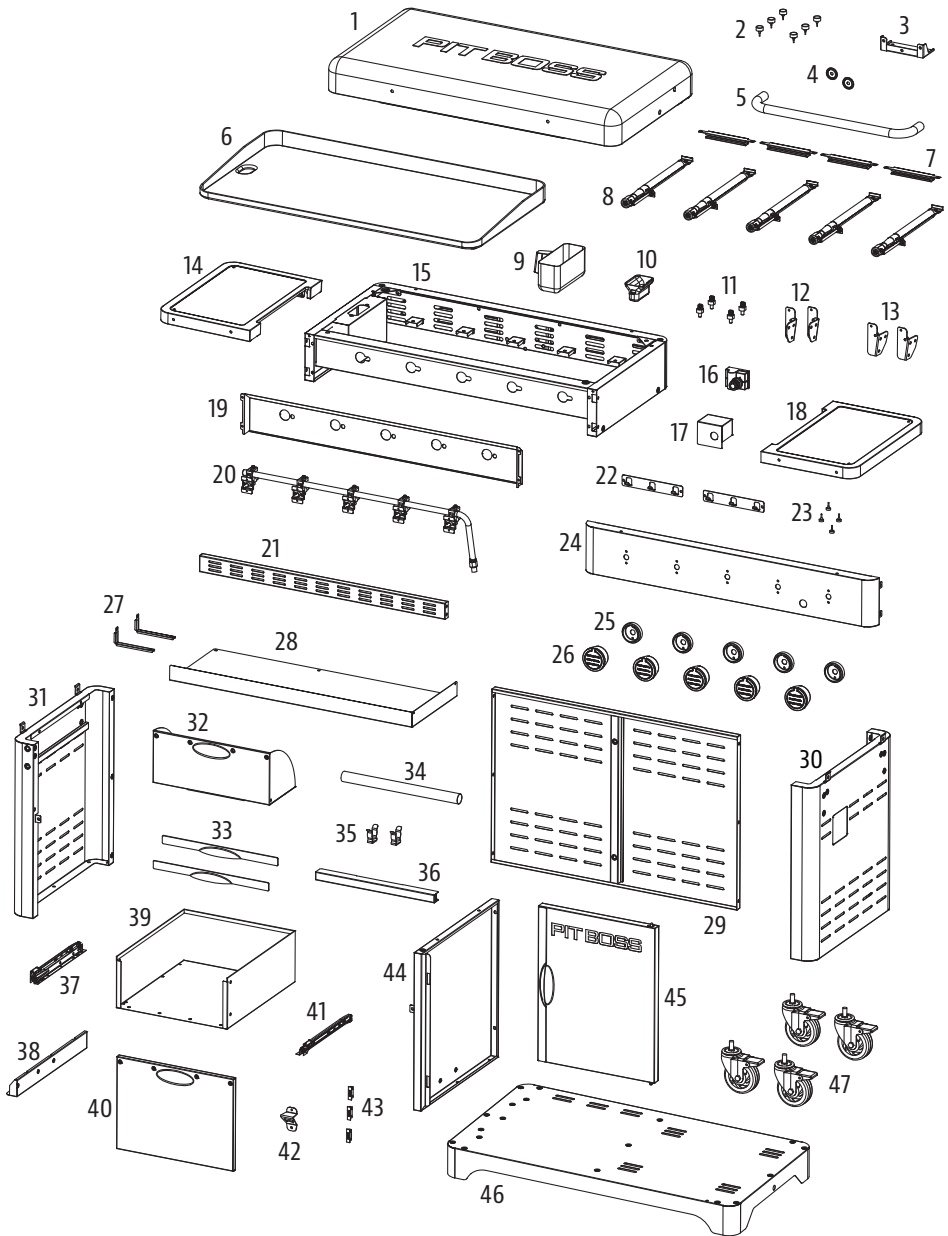
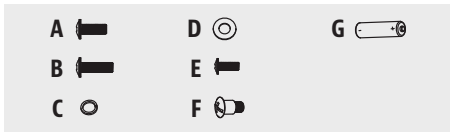
Part#	Description
A	Screw (x37)
B	Washer (x16)
C	Locking Washer (x16)
D	Screw (x4)
E	Wheel Cotter Pin (x2)
F	Wheel Washer (x2)
G	Wheel Axle Pin (x2)
H	Battery (x1)



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

PB5BGD2	
Part#	Description
1	Lid (x1)
2	Lid Support Rubber (x6)
3	Lid Support (x1)
4	Lid Handle Bezel (x2)
5	Lid Handle (x1)
6	Hot Plate (x1)
7	Burner Crossover (x4)
8	Burner (x5)
9	Grease Cup (x1)
10	Grease Run Out (x1)
11	Hot Plate Leg Screws (x4)
12	Side Shelf Bracket - Left (x2)
13	Side Shelf Bracket - Right (x2)
14	Side shelf - Left (x1)
15	Firebox Assembly (x1)
16	Igniter (x1)
17	Igniter Heat Shield (x1)
18	Side Shelf - Right (x1)
19	Front Heat Shield (x1)
20	Valve Assembly (x1)
21	Cart Front Panel (x1)
22	Side Shelf Hook Panel (x2)
23	Side Shelf Rubber (x4)
24	Firebox Control Panel (x1)
25	Control Knob Base (x5)
26	Control Knob (x5)
27	Heat Shield Bracket (x2)
28	Heat Shield Panel (x1)
29	Cart Back Panel (x1)
30	Cart Side Panel - Right (x1)
31	Cart Side Panel - Left (x1)
32	Swing Drawer (x1)
33	Drawer Handle (x2)
34	Paper Towel Bar (x1)
35	Stop Block (x2)
36	Drawer Support Bar (x1)
37	Drawer Rails - Left (x1)
38	Rail Bracket (x1)
39	Drawer (x1)
40	Drawer Front (x1)
41	Drawer Rails - Right (x1)
42	Bottle Opener (x1)
43	Magnetic Buckle (x3)
44	Cart Partition (x1)
45	Cabinet Door (x1)
46	Cart Bottom (x1)
47	Locking Caster (x4)

Part#	Description
A	Screw (x54)
B	Screw (x2)
C	Locking Washer (x14)
D	Washer (x14)
E	Screw (x14)
F	Screw (x6)
G	Battery (x1)



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

# WARRANTY

## CONDITIONS

All gas griddles by Pit Boss® Grills, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired. Dansons carries a two (2) year warranty against defects and workmanship on all parts. 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 griddle do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the two (2) 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 griddle components. 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 griddle is not in use.

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

## EXCEPTIONS

There is no written or implied performance warranty on Pit Boss® Grills products, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel used. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications. Neither Dansons, or authorized Pit Boss® Grills dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

## ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local Pit Boss® Grills dealer or visit our online store at: [www.pitboss-grills.com](http://www.pitboss-grills.com)

## CONTACT CUSTOMER CARE

If you have any questions or problems, contact Customer Care at: [www.pitboss-grills.com](http://www.pitboss-grills.com)

## WARRANTY SERVICE

Contact your nearest Pit Boss® Grills dealer for repair or replacement parts. Dansons requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss® can be found directly on the unit. Record numbers below as the label may become worn or illegible.

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MODEL

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SERIAL NUMBER

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DATE OF PURCHASE

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AUTHORIZED DEALER