

⚠ WARNING: THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING WOOD DUST, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER. COMBUSTION OF THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV

⚠ AVERTISSEMENT : CE PRODUIT PEUT VOUS EXPOSER À DES PRODUITS CHIMIQUES INCLUANT LA POUSSIÈRE DE BOIS, CONNUE PAR L'ÉTAT DE CALIFORNIE POUR CAUSER LE CANCER. LA COMBUSTION DE CE PRODUIT PEUT VOUS EXPOSER À DES PRODUITS CHIMIQUES INCLUANT LE MONOXYDE DE CARBONE, CONNU PAR L'ÉTAT DE LA CALIFORNIE COMME CAUSANT DES ANOMALIES CONGÉNITALES OU AUTRES EFFETS NOCIFS SUR LA REPRODUCTION. POUR ACCÉDER À D'AUTRES INFORMATIONS, RENDEZ-VOUS À WWW.P65WARNINGS.CA.GOV

⚠ ADVERTENCIA: ESTE PRODUCTO ESTE PRODUCTO PUEDE EXPONERLO A PRODUCTOS QUÍMICOS INCLUYENDO POLVO DE MADERA, QUE EL ESTADO DE CALIFORNIA SABE QUE PROVOCAN CÁNCER. LA COMBUSTIÓN DEL ESTE PRODUCTO PUEDE EXPONERLO A PRODUCTOS QUÍMICOS INCLUYENDO AL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA SABE QUE CAUSA DEFECTOS CONGÉNITOS Y OTROS DAÑOS REPRODUCTIVOS. PARA OBTENER MÁS INFORMACIÓN, VISITE WWW.P65WARNINGS.CA.GOV

⚠ WARNING: DIESES PRODUKT KANN SIE CHEMIKALIEN AUSSETZEN, EINSCHLIESSLICH HOLZSTAUB, DER IM US-STAAAT KALIFORNIEN ALS URSACHE FÜR KREBS EINGESTUFT WIRD. DER VERBRENNUNGSPROZESS DIESES PRODUKTS KANN SIE CHEMIKALIEN AUSSETZEN, EINSCHLIESSLICH KOHLENMONOXID, DAS IM US-STAAAT KALIFORNIEN ALS URSACHE FÜR GEBURTSFEHLER ODER EINSCHRÄNKUNG DER FORTPFLANZUNGSFÄHIGKEIT EINGESTUFT WIRD. WEITERE INFORMATIONEN FINDEN SIE UNTER WWW.P65WARNINGS.CA.GOV

⚠ AVVERTENZA: QUESTO PRODOTTO PUÒ ESPORRE A SOSTANZE CHIMICHE TRA CUI POLVERE DI LEGNO, NOTA ALLO STATO DELLA CALIFORNIA COME CAUSA DI CANCRO. LA COMBUSTIONE DI QUESTO PRODOTTO PUÒ ESPORRE A SOSTANZE CHIMICHE, TRA CUI IL MONOSSIDO DI CARBONIO, NOTO ALLO STATO DELLA CALIFORNIA COME CAUSA DI MALFORMAZIONI CONGENITE O DI ALTRI DANNI ALL'APPARATO RIPRODUTTIVO. PER ULTERIORI INFORMAZIONI, VISITARE IL SITO WEB WWW.P65WARNINGS.CA.GOV

IMPORTANT

DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Dansons 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

WICHTIG

PRODUKT NICHT INS LAGER ZURÜCKSCHICKEN

Bei Fragen, Kommentaren oder Anfragen wenden Sie sich bitte direkt an Dansons. Unsere Kundendienstabteilung ist montags bis sonntags von 4 bis 20 Uhr PST (EN/FR/ES) erreichbar.

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NE RETOURNEZ PAS LE PRODUIT AU MAGASIN

Pour toute questions, commentaires ou demandes de renseignements, veuillez communiquer avec Dansons directement. Le service à la clientèle est ouvert du lundi au dimanche, de 4 h à 20 h HP (ANG / FR / ES).

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NO DEVUELVA EL PRODUCTO A LA TIENDA

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LLAMADA GRATUITA: 1-877-303-3134

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MADE IN CHINA | FABRIQUÉ EN CHINE | HECHO EN CHINA
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OWNER'S MANUAL | MANUEL DE L'UTILISATEUR MANUAL DEL PROPIETARIO | HANDBUCH | MANUALE DELL'UTENTE



MODEL / MODÈLE / MODELO / MODELL / MODELLO : PB0600SS SIDE SMOKER
PART / PIÈCE / PARTE / TEIL / PARTE : 10083, 10612, 10789

PIT BOSS®

SIDE SMOKER

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

FUMOIR LATÉRAL

IMPORTANT, PRENEZ CONNAISSANCE DE CE DOCUMENT ET CONSERVEZ-LE POUR RÉFÉRENCE ULTÉRIEURE. VOUS DEVEZ LIRE CE GUIDE AVANT D'UTILISER LE BARBECUE!

AHUMADERO LATERAL

IMPORTANTE, LEER DETENIDAMENTE, CONSERVAR PARA REFERENCIA FUTURA. LEA EL MANUAL ANTES DEL USO!

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.
CONVIENT UNIQUEMENT À UNE UTILISATION DOMESTIQUE ET EXTÉRIEURE ET NON À UNE UTILISATION COMMERCIALE.
SOLO PARA USOS EXTERIORES Y DOMÉSTICOS. NO ES PARA USO COMERCIAL.
NUR ZUR VERWENDUNG IM AUSSENBEREICH UND FÜR DEN PRIVATEN GEBRAUCH. NICHT FÜR DIE KOMMERZIELLE NUTZUNG.
SOLO PER USO DOMESTICO ED ESTERNO. NON PER USO COMMERCIALE.

WARNING: PLEASE READ THE ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS ELECTRIC, PELLET FUEL-BURNING 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 À COMBUSTION DE GRANULÉS DE BOIS. LE NON-RESPECT DE CES INSTRUCTIONS PEUT ENTRAÎNER DES DOMMAGES MATÉRIELS, DES DOMMAGES CORPORELS OU MÊME LA MORT. CONTACTEZ LES AUTORITÉS LOCALES COMPÉTENTES CONCERNANT LES RESTRICTIONS ET LES EXIGENCES D'INSPECTION EN VIGUEUR DANS VOTRE RÉGION.

ADVERTENCIA: LEA TODO EL MANUAL ANTES DE INSTALAR Y USAR ESTA UNIDAD QUE FUNCIONA CON ELECTRICIDAD Y COMBUSTIÓN DE PELLETS. SI NO SE SIGUEN ESTAS INSTRUCCIONES, PUEDEN PRODUCIRSE DAÑOS MATERIALES, LESIONES CORPORALES O INCLUSO LA MUERTE. PARA CONSULTAR LAS RESTRICCIONES Y REQUISITOS DE INSPECCIÓN DE LAS INSTALACIONES DE SU ZONA, PÓNGASE EN CONTACTO CON LOS ENCARGADOS DE EDIFICIO O EL DEPARTAMENTO DE BOMBEROS.

WARNUNG: BITTE LESEN SIE DIE ANLEITUNG VOLLSTÄNDIG DURCH, BEVOR SIE DIESES ELEKTRISCHE PELLETBETRIEBENE BRENNSTOFFGERÄT MONTIEREN UND VERWENDEN. DIE NICHTBEACHTUNG DIESER ANWEISUNGEN KANN ZU SACHSCHÄDEN, VERLETZUNGEN ODER SOGAR ZUM TOD FÜHREN. FÜR EINSCHRÄNKUNGEN SOWIE MONTAGE- UND KONTROLLAUFLAGEN IN IHRER REGION WENDEN SIE SICH AN DIE GEBÄUDE- ODER BRANDBEAUFTRAGTEN VOR ORT.

AVVERTENZA: LEGGERE L'INTERO MANUALE PRIMA DELL'INSTALLAZIONE E DELL'USO DI QUESTA APPARECCHIATURA ELETTRICA PER LA COMBUSTIONE DI PELLET. LA MANCATA OSSERVANZA DELLE ISTRUZIONI PUÒ CAUSARE DANNI ALLA PROPRIETÀ, LESIONI FISICHE O ANCHE LA MORTE. CONTATTARE I FUNZIONARI DEL SETTORE EDILIZIA O I VIGILI DEL FUOCO LOCALI PER INFORMAZIONI SULLE RESTRIZIONI E SUI REQUISITI DI ISPEZIONE DEGLI IMPIANTI NELLA PROPRIA AREA.

SEITLICHER SMOKER

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

AFFUMICATORE LATERALE

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



SAFETY INFORMATION

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

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 Smoke Cabinet. We also advise you retain this manual for future reference.

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 grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 305mm (12 inches) from combustible constructions to the sides of the grill, and 305mm (12 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** This wood pellet appliance extension must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill off and leave the cabinet door closed until the fire is out. Do not unplug the power cord. 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. It is recommended to use heat-resistant barbecue mitts or gloves when operating the smoker. Do not use accessories not specified for use with this appliance. Parts of the unit may be very hot, and serious injury may occur. Keep young children and pets away while in use.

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.

CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

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

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



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Dansons

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Customer Service

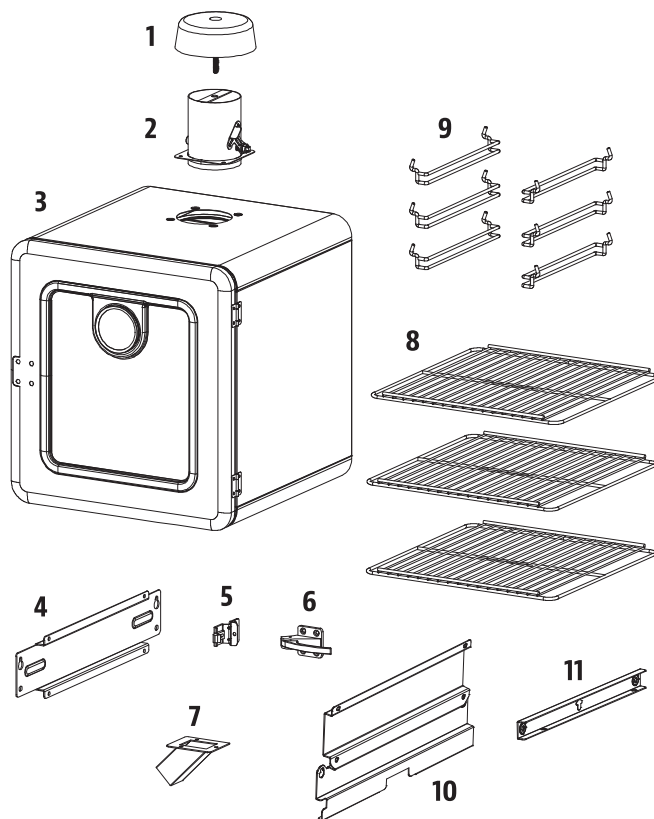
Monday through Sunday, 4am - 8pm PST (EN/FR/ES)
Toll-Free: 1-877-303-3134, Fax: 1-877-303-3135

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PARTS & SPECS

Part#	Description
1	Chimney Cap (x1)
2	Chimney Stack (x1)
3	Main Cabinet (x1)
4	Fixed Support A (x1)
5	Cabinet Door Latch (x1)
6	Cabinet Door Handle (x1)
7	Grease Exhaust Tube (x1)
8	Cooking Grid (x3)
9	Cooking Grid Support Brackets (x6)
10	Fixed Support B (x1)
11	Fixed Support C (x1)
A	1/4"-20 x 3/5" Screw (x4)
B	1/4" Washer (x2)
C	1/4" Locking Washer (x2)
D	1/4"-20 x 9/5" Screw (x2)
E	5/32" - 32 x 2/5" Screw (x18)
F	1/4"-20*3/5" Hex Screw (x2)



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



MODEL	UNIT ASSEMBLED (WxHxD)	WEIGHT	COOKING AREA	TEMPERATURE RANGE
PB PB0600SS	442 MM X 487 MM X 670 MM / 17.4 IN. X 19.17 IN. X 26.37 IN.	19.3 KG / 42.55 LB	MAIN - 1,599.7 CM ² / 247.95 IN ² ADDITIONAL RACKS - 2,979.6 CM ² / 461.84 IN ² TOTAL - 4,579.3 CM² / 709.79 IN²	38-232°C / 100-450°F

ASSEMBLY PREPARATION

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

IMPORTANT: To ease installation, using two people is helpful (but not necessary) when assembling this unit.

Tools required for assembly: screwdriver, wrench and level. *Tools not included.*



ASSEMBLY INSTRUCTIONS

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

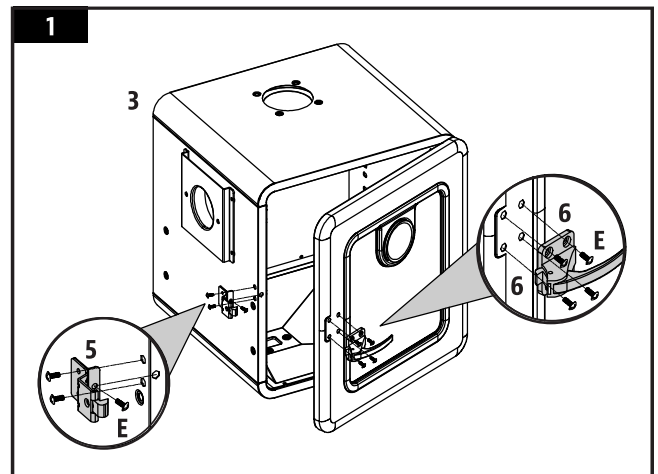
1. MOUNTING THE CABINET DOOR HANDLE, DOOR LATCH

Parts Required:

- 1 x Main Cabinet (#3)
- 1 x Cabinet Door Handle (#6)
- 1 x Cabinet Door Latch (#5)
- 7 x Screw (#E)

Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit and parts during assembly.
- Mount the Cabinet Door Handle onto the front side of the Cabinet Door using four screws.
- Mount the Cabinet Door Latch onto the Exterior side of the Main Cabinet using three screws.



2. SECURING THE CHIMNEY

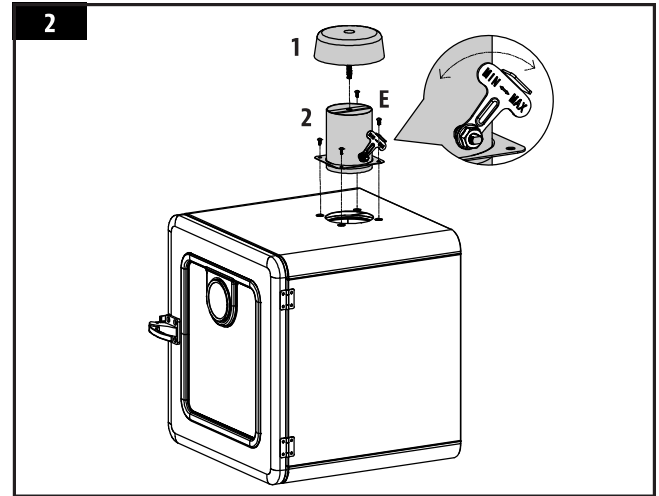
Parts Required:

- 1 x Chimney Cap (#1)
- 1 x Chimney Stack (#2)
- 4 x Screw (#E)

Installation:

- Locate the chimney opening on the top of the Main Cabinet. From the outside, secure the Chimney to the top panel using four screws. The screw will fasten to the self-clinching nut on the inside of the cabinet. Next, twist the Chimney Cap onto the top.

NOTE: Adjust the damper handle to affect the airflow in the main chimney.



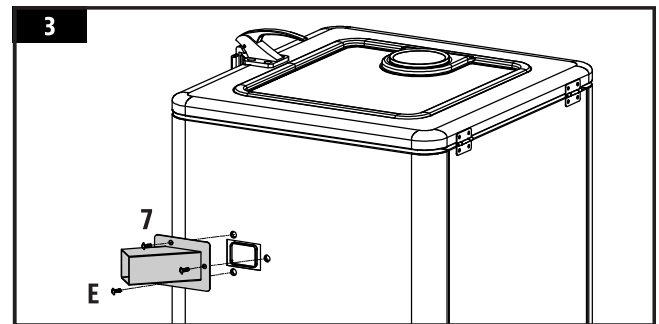
3. MOUNTING THE GREASE EXHAUST TUBE

Parts Required:

- 1 x Grease Exhaust Tube (#7)
- 3 x Screw (#E)

Installation:

- Mount the Grease Exhaust Tube onto the bottom of the Main Cabinet using three screws, from the outside.



4. MOUNTING THE FIXED SUPPORT

Parts Required:

- 1 x Fixed Support A (#4)
- 1 x Fixed Support B (#10)
- 4 x Screw (#E)

Installation:

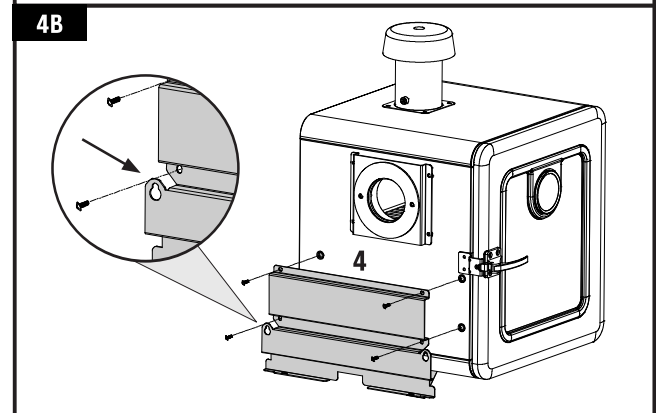
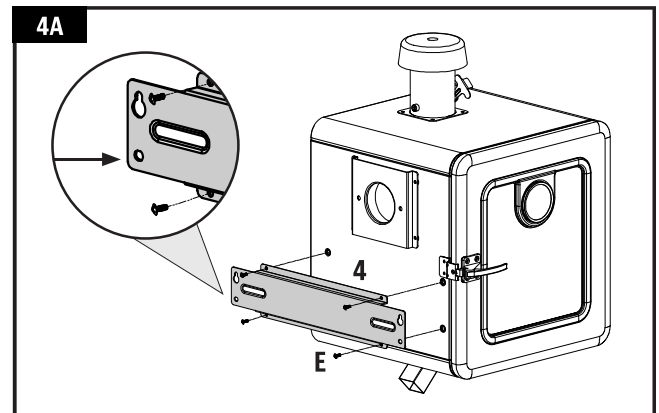
FOR MOST GRILLS

- Mount Fixed Support A onto the exterior side of the Main Cabinet using four screws. Note illustration 4A.

NOTE: Pay attention to the direction of the holes when installing as the round hole is on the bottom. Do not install in reverse.

FOR PB850PS2 / PB1150PS2 / PB1600PS1 GRILLS

- Mount Fixed Support B onto the exterior side of the Main Cabinet using four screws. Note illustration 4B.



5. REMOVE SIDE SHELF AND BARREL CHIMNEY HOLE CAP

Parts Required:

- 1 x Pit Boss® Grill (not included)

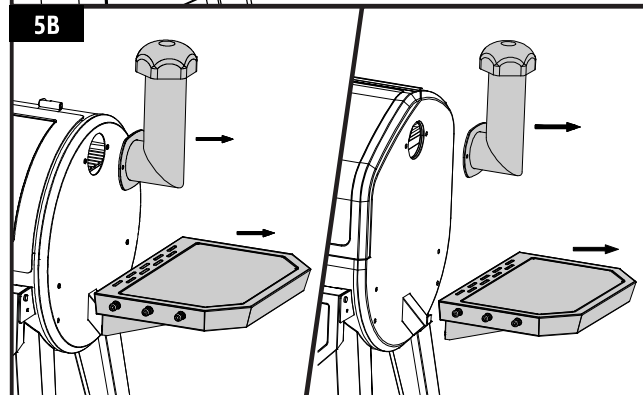
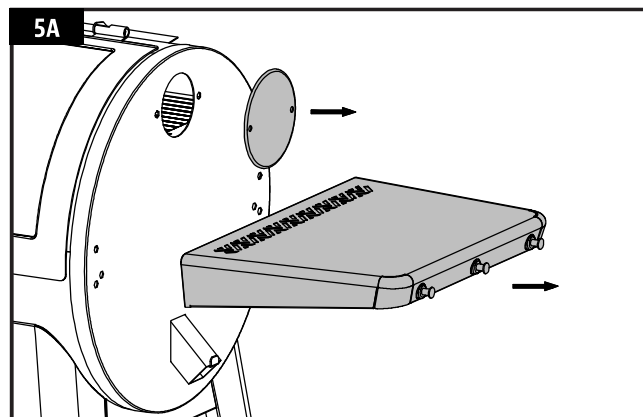
Installation:

FOR MOST GRILLS

- Remove the screws that secure the Side Shelf and remove the Side Shelf. Remove the screws that secure the Barrel Chimney Hole Cap and remove the Barrel Chimney Hole Cap. Note illustration 5A.

FOR PB850PS2 / PB1150PS2 / PB1600PS1 GRILLS

- Remove the screws that secure the Side Shelf and remove the Side Shelf. Remove the screws that secure the Barrel Chimney and remove the Barrel Chimney. Note illustration 5B.



6. MOUNT THE SIDE SMOKER TO THE GRILL BARREL

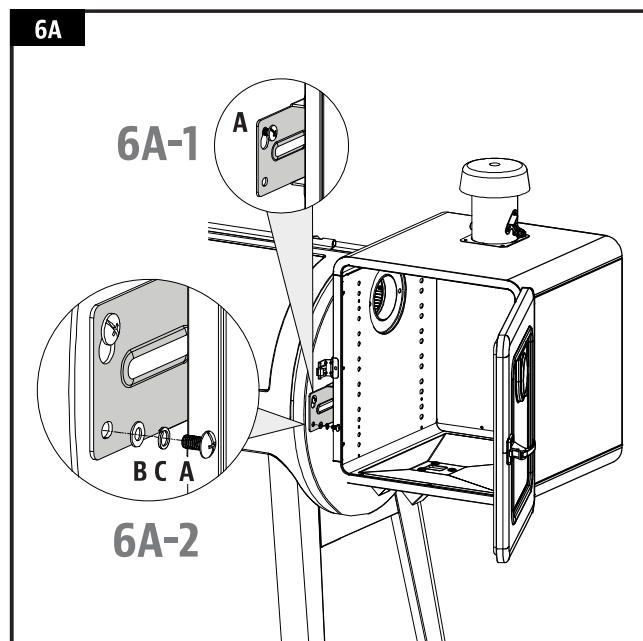
Parts Required:

- 1 x Pit Boss® Grill (not included)
- 1 x Fixed Support C (#11)
- 4 x Screw (#A)
- 2 x Washer (#B)
- 2 x Locking washer (#C)
- 2 x Screw (#F)

Installation:

FOR MOST GRILLS

- Install two screws (A) on the side of the Main Barrel and tighten only half way. Hook up the Main Cabinet on the screws first, then secure the screws in place. Note illustration 6A-1.
- From outside, secure the Main Cabinet to the side panel of the Main Barrel using two screws (A), washers and locking washers. Note illustration 6A-2.

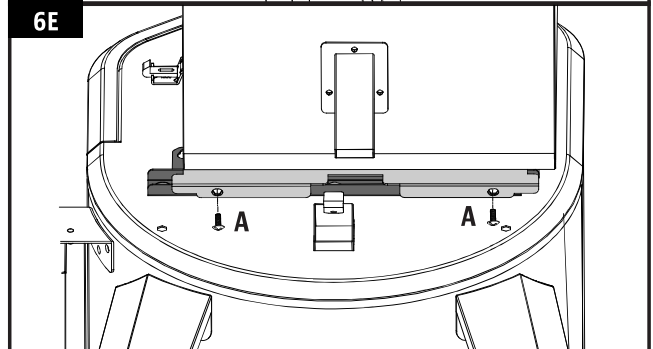
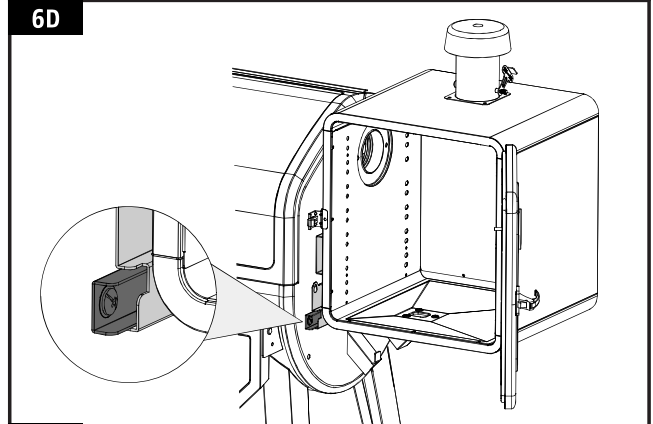
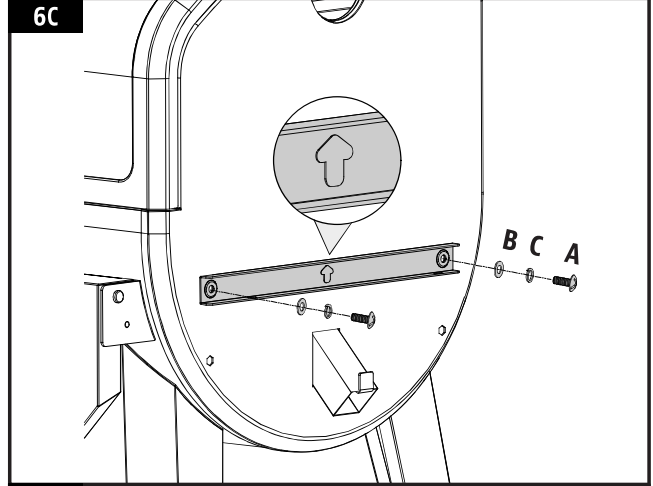
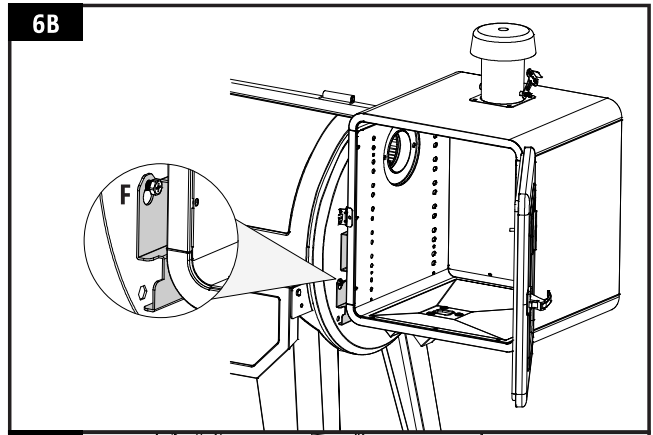


FOR PB850PS2 / PB1150PS2 GRILLS

- Install two screws (F) on the side of the Main Barrel and tighten only half way. Hook up the Main Cabinet on the screws first, then use a wrench to secure the screws in place. Note illustration 6B.

FOR PB1600PS1 GRILLS

- Mount Fixed Support C onto the exterior side of the Main Barrel using two screws, washers and locking washers. Note illustration 6C.
- Hook up the Main Cabinet onto Fixed Support C. The bracket of Fixed Support B will match up onto Fixed Support C. Note illustration 6D.
- From below, use two screws (A) to secure the Main Cabinet to Fixed Support C. Note illustration 6E.



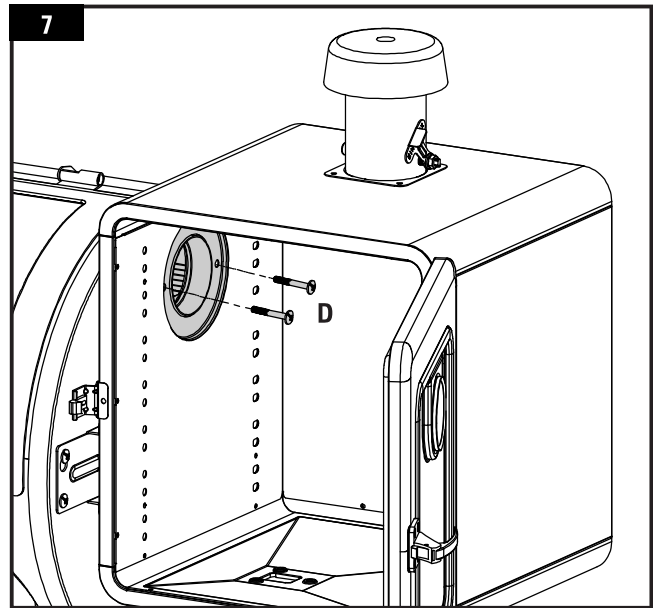
7. SECURING THE SIDE SMOKER TO THE GRILL BARREL

Parts Required:

- 2 x Screw (#D)

Installation:

- From inside, secure the Main Cabinet to the side panel of the Main barrel using two screws.



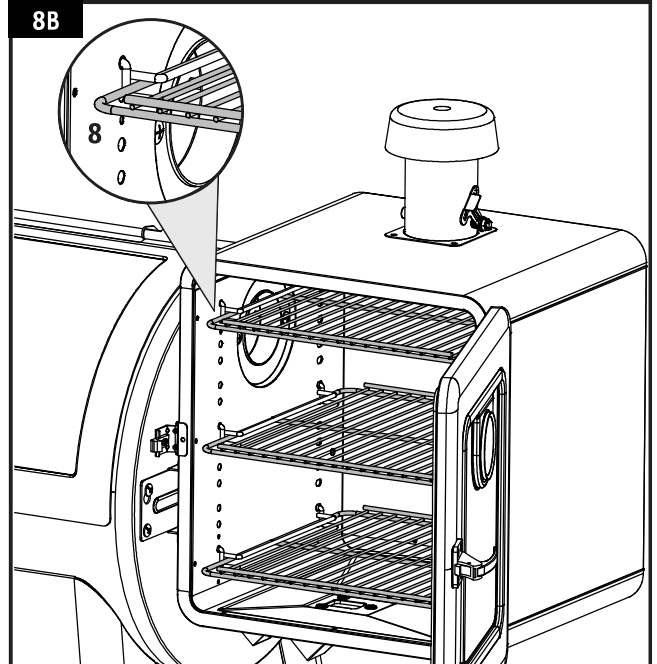
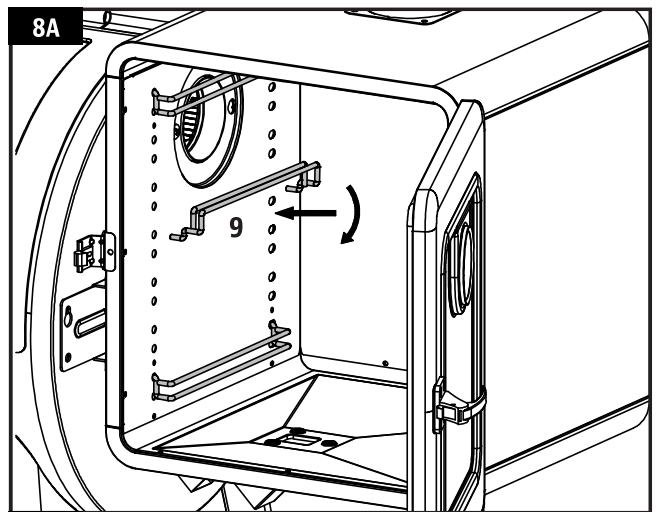
8. INSTALLING THE COOKING COMPONENTS

Parts Required:

- 6 x Cooking Grid Support Brackets (#9)
- 3 x Cooking Grid (#8)

Installation:

- Insert three Cooking Grid Support Brackets into the holes along the left side wall of the interior Main Cabinet. Once positioned in the holes, tilt downward to secure into position. Note illustration 8A.
- Repeat the same process, matching the same heights, for the right side wall.
- Last, place the Cooking Grids one-by-one, on the Grid Support Brackets inside the Main Cabinet. Note illustration 8B.
- The unit is now completely assembled.



OPERATING INSTRUCTIONS

The temperature of your Smoke Cabinet is determined by **Four (4) Important Components**: Grill Temperature, Chimney Damper Positioning, Cabinet Damper Positioning, and the Outdoor Ambient Temperature. As you become more familiar with these variables and how they operate together, your operating knowledge of the unit will become easier.

- *GRILL TEMPERATURE*

The grill is the **source of heat** to the Smoke Cabinet. The hotter the grill, the hotter the available air to the Smoke Cabinet. If smoking **low and slow**, more smoke is available for hot smoking or cold smoking in the Smoke Cabinet.

- *CHIMNEY DAMPER*

The cabinet damper is the control of **airflow going out** of the Smoke Cabinet. Mostly, this damper will remain closed, keeping the smoke and heat inside the Smoke Cabinet. If opened, it will allow the smoke and heat to exit the cabinet chamber. It can be used if only a mild smoke flavoring is desired. **When not in use, the cabinet damper should be closed.**

- *OUTDOOR AMBIENT TEMPERATURE*

The outside air temperature has a significant affect on the temperature of your Smoke Cabinet, as weather conditions can alter the temperature range achieved. To obtain the best results, cold smoking should be done only during the cooler months or low-sun times of the day, such as early morning, early evening, or during the night. The cooler the temperature is outside, the longer you can operate your grill at the low temperatures, and the more you can leave the chimney damper open, resulting in more smoke flavor penetrating your culinary delights.

CARE & MAINTENANCE

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

1. *INSIDE SURFACES*

- Use a long-handled grill cleaning brush remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Clean the inside of your smoke cabinet on a consistent basis.

2. *OUTSIDE SURFACES*

- Wipe your smoke cabinet down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill and Smoke Cabinet for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for longterm storage, keep the unit under a cover in a garage or shed.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Cooking Grids	After Each Grill Session	Burn Off Excess, Grill Cleaning Brush
Chimney Ventilation, Damper	Every 3-4 Grill Sessions	Scrub Pad & Soapy Water
Heat Deflector Plate	Every 3-4 Grill Sessions	Scrub Pad & Soapy Water
Cabinet Ventilation, Damper	Every 3-4 Grill Sessions	Scrub Pad & Soapy Water
Bottom of Smoke Cabinet	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris

TIPS & TECHNIQUES

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

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). 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 marinade 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.
- Smoke nuts can be kept in an air tight container, and do not need to be refrigerated. Cold smoked cheeses and fish do need to be refrigerated and stored in air tight containers. Smoked salmon, even when stored correctly in the refrigerator, has a very short shelf life of one to two weeks, and about one month if kept in the freezer.

2. *COOKING PREPARATION*

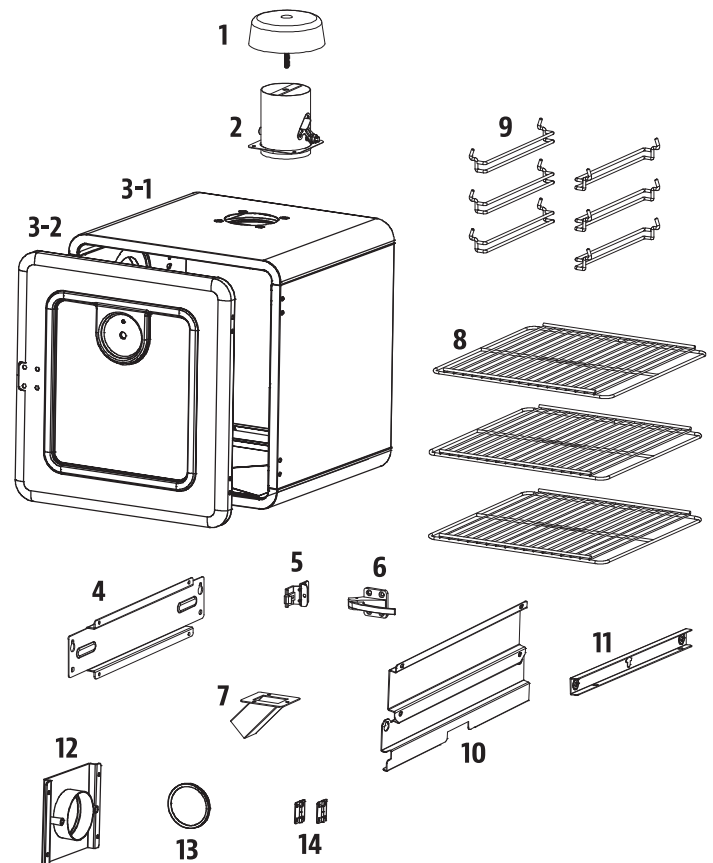
- Be prepared, or ***Mise en Place***. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A BBQ floor mat is very useful. Due to food 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*

- 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.
- 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.
- Leave open space between the foods and the extremities of the smoke cabinet for proper heat flow. Foods that are crowded together will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Keep a log-book of cold smoking sessions, so that you can re-fine or repeat your success.

REPLACEMENT PARTS

Part#	Description
1	Chimney Cap (x1)
2	Chimney Stack (x1)
3-1	Main Cabinet (x1)
3-2	Main Cabinet Door (x1)
4	Fixed Support A (x1)
5	Cabinet Door Latch (x1)
6	Cabinet Door Handle (x1)
7	Grease Exhaust Tube (x1)
8	Cooking Grid (x3)
9	Cooking Grid Support Brackets (x6)
10	Fixed Support B (x1)
11	Fixed Support C (x1)
12	Chimney Hole Connection Plate (x1)
13	Thermometer (x1)
14	Hinge (x2)
A	1/4"-20 x 3/5" Screw (x4)
B	1/4" Washer (x2)
C	1/4" Locking Washer (x2)
D	1/4"-20 x 9/5" Screw (x2)
E	5/32" - 32 x 2/5" Screw (x18)
F	1/4"-20*3/5" Hex Screw (x2)



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

WARRANTY

CONDITIONS

All Side Smoker Cabinets 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 purchase or after the warranty has expired.

Dansons carries a five (5) year warranty against defects and workmanship on all steel parts and metal component 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. There is no specific warranty on the paint, powder coat finish, grill cover, gaskets or against any damage caused from corrosion. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the smoke cabinet do not affect its performance. Repair or replacement of any part does not extend past the limited warranty.

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 resist 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 unit 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 grill cover when the grill and smoke cabinet are not in use.

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

ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local authorized 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® 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® Grills unit can be found on the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER