



MODEL: PB757GS  
PART: 10554

# 757GS

## PORTABLE GAS GRIDDLE

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



## ASSEMBLY AND OPERATION

THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. KEEP THIS MANUAL FOR FUTURE REFERENCE.

**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.



FOR OUTDOOR AND HOUSEHOLD USE ONLY.  
NOT FOR COMMERCIAL USE.

# SAFETY INFORMATION

**A MAJOR CAUSE OF FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE 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.

## DANGERS AND WARNINGS

 <b>DANGER</b> If you smell gas: <ul style="list-style-type: none"><li>• Shut off gas to the appliance.</li><li>• Extinguish any open flame.</li><li>• Open lid.</li><li>• If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.</li></ul>	 <b>WARNING</b> <ul style="list-style-type: none"><li>• Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.</li><li>• An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li></ul>	<b>GRILL INSTALLATION CODES</b> <ul style="list-style-type: none"><li>• The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA 54, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2.</li><li>• LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.</li></ul>
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**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 914mm (36 inches) from combustible constructions to the sides of the griddle, and 914mm (36 inches) from the back of the griddle to combustible constructions must be maintained. Do not use this appliance indoors or in an enclosed, unventilated area. This 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. The liquefied petroleum (LP) cylinder must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
3. This outdoor griddle 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.**

4. 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.
5. 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 griddle will become very hot.

6. Never use the griddle 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.
7. 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.
8. 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.
9. 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. Use only the gas regulator assembly that has been supplied with this gas griddle. Do not use a regulator from another manufacturer.

**Do not use lava rock, wood chunks, charcoal, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Keep all such substances and liquids WELL away from appliance when in use.**

Operate this appliance using liquefied petroleum only, which is also specified on the rating label on the unit. Do not attempt to operate your griddle 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.

## PROPANE GAS WARNINGS

1. Ensure the gas cylinder is purchased by a reputable supplier. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP gas tank (a hot summer day, tank 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.

## 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, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.



**SAFETY LISTING**

In accordance with the procedures and specifications listed in the ANS Z21.89-2017 · CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance.” Pit Boss® Grills cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to CSA standards.



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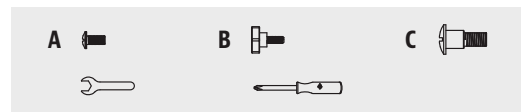
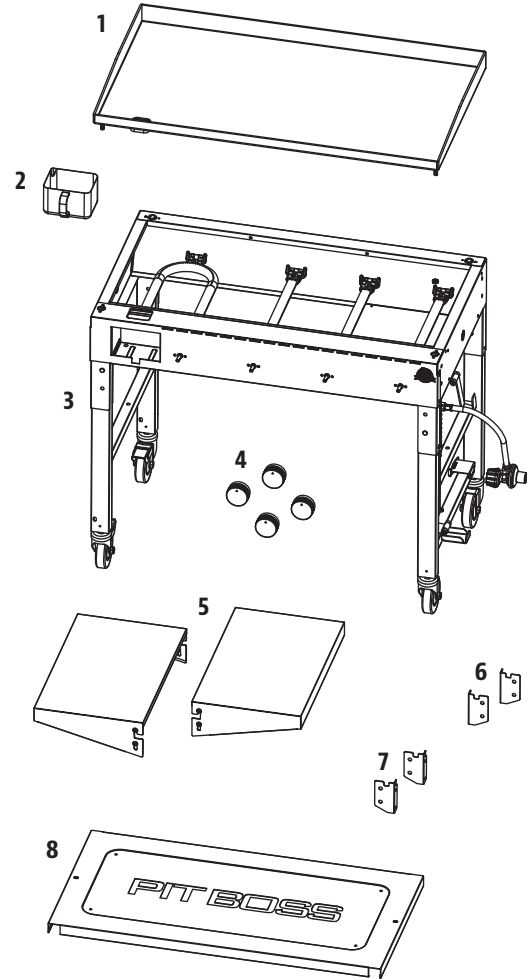
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**Customer Service**  
Monday through Sunday, 4am - 8pm PST (EN/FR/ES)  
**Toll-Free: 1-877-303-3134, Fax: 1-877-303-3135**

# PARTS & SPECS

Part#	Description
1	Hot Plate (x1)
2	Grease Cup (x1)
3	Fire Box (x1)
4	Control Knob (x4)
5	Side Shelf (x2)
6	Side Shelf Bracket A (x2)
7	Side Shelf Bracket B (x2)
8	Bottom Shelf (x1)
A	Screw (x8)
B	Bolt (x6)
C	Step Screw (x8)
	Wrench (x1)
	Screwdriver (x1)

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	ASSEMBLED (WxDxH)	WEIGHT	COOKING AREA	RANGE	BTU
PB PB757GS	1,587 mm x 592 mm x 894 mm / 62.5 in x 23.3 in x 35.2 in	53.0 kg / 116.8 lb	5,187 cm <sup>2</sup> / 804 sq. in.	104-260°C / 220-500°F	62,000

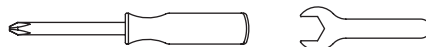
# ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the griddle. Inspect the unit, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the griddle 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® Grills Customer Service for parts: Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

[service@pitboss-grills.com](mailto: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 and wrench. *Tools 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.

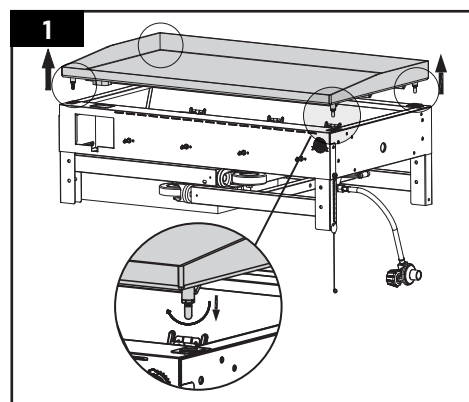
## 1. REMOVE HOT PLATE RUBBER FEET

**Parts Required:**

1 x Hot Plate (#1)

**Installation:**

- Carefully, lift the Hot Plate to expose the feet. Remove the rubber feet on each of the four corners by turning the screw counterclockwise until it comes off. Discard the rubber feet with packaging. Replace the Hot Plate into position on top of the Fire Box.



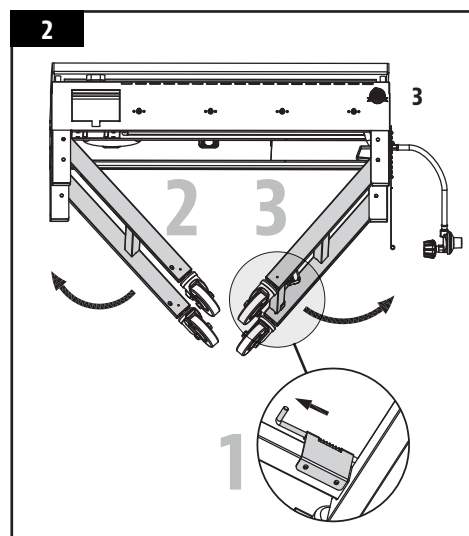
## 2. EXPANDING THE CART

**Parts Required:**

1 x Firebox (#3)

**Installation:**

- Place a piece of cardboard on the floor and use the foam pieces to prevent scratching the unit and parts during assembly.
- Unlock the cart of the griddle by pulling back on the locking system pins near the wheel. Expand the legs completely.



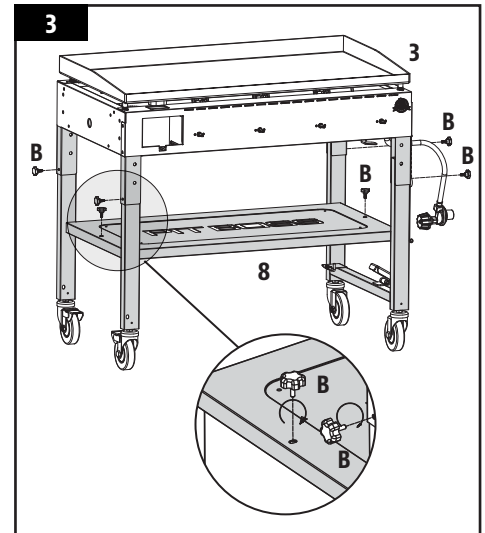
### 3. SECURING THE CART

#### Parts Required:

- 6 x Bolt (#B)
- 1 x Bottom Shelf (#8)

#### Installation:

- Secure the cart legs into expanded position using four bolts, one for each leg.
- Secure the Bottom Shelf to the Cart using two bolts.



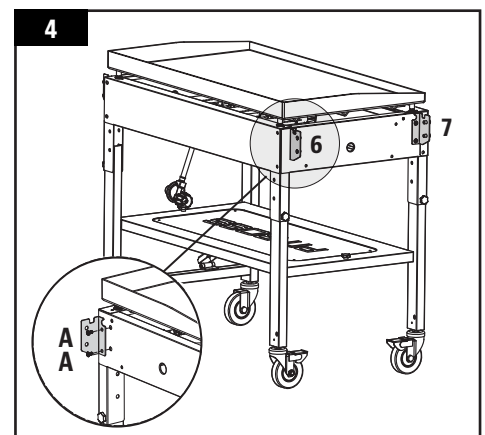
### 4. MOUNTING THE SIDE SHELF BRACKETS

#### Parts Required:

- 2 x Side Shelf Bracket A (#6)
- 2 x Side Shelf Bracket B (#7)
- 8 x Screw (#A)

#### Installation:

- Mount one Side Shelf Bracket A and one Side Shelf Bracket B to the left side of the Firebox using four screws.
- Repeat same installation of Side Shelf Brackets on the right side of the Firebox.



### 5. INSTALLING THE SIDE SHELVES

#### Parts Required:

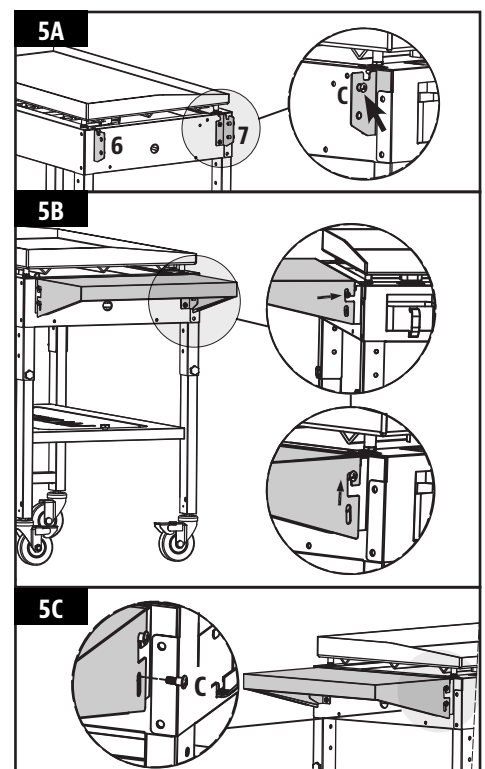
- 2 x Side Shelf (#5)
- 8 x Step Screw (#C)

#### Installation:

- Thread one Step Screw into the top hole of each of the four Side Shelf Brackets. Note illustration 5A.
- Mount a Side Shelf to one side of the Firebox by hooking onto the Side Shelf Brackets then pushing down to set in place. Note illustration 5B.
- Lock the Side Shelf into place threading one final Step Screw into the bottom hole of each shelf. This Step Screw can be installed in either Side Shelf Bracket A or Side Shelf B. Note illustration 5C.

**NOTE: The other bottom hole on the Side Shelf will remain unused.**

- Repeat same installation for the other Side Shelf on the opposite side of the Firebox.



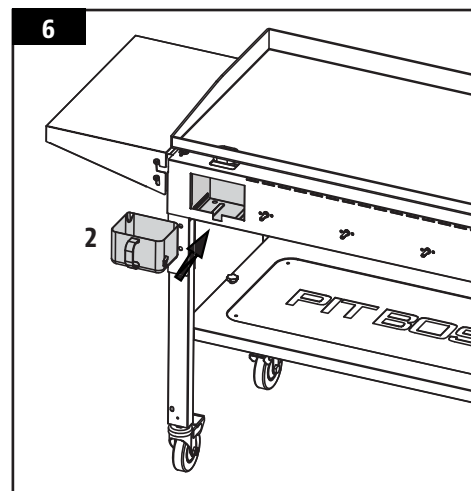
## 6. PLACING THE GREASE CUP

### Parts Required:

1 x Grease Cup (#2)

### Installation:

- On the front of the unit, place the Grease Cup into the Grease Cup housing, as shown in the illustration.



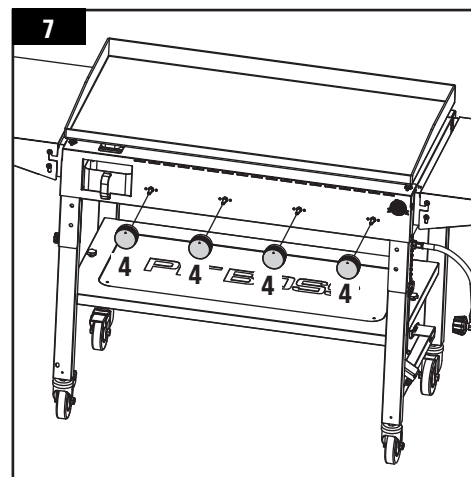
## 7. MOUNTING THE CONTROL KNOBS

### Parts Required:

4 x Control Knob (#4)

### Installation:

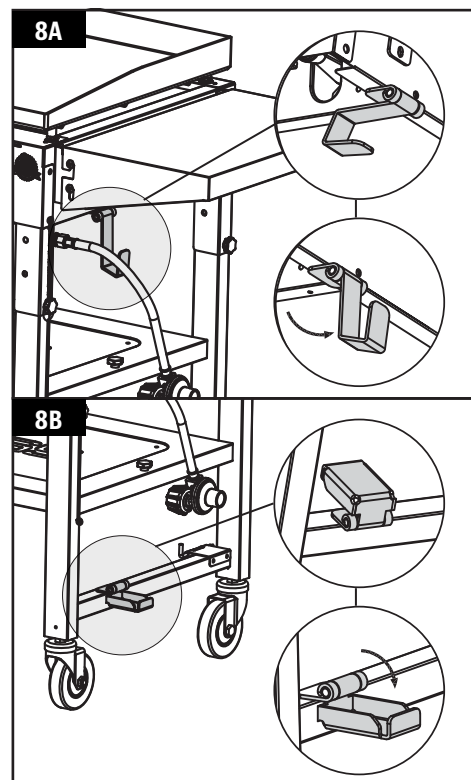
- Mount each Control Knob to the front panel of the unit.



## 8. SET-UP FOR GAS CYLINDER

### Installation:

- Drop the upper gas cylinder hook into the correct position for usage. Note steps as shown in illustration 8A.
- Unfold the lower gas cylinder bracket into the correct position for usage. Note steps as shown in illustration 8B.
- The unit is now completely assembled.





# CONNECTING TO A GAS SUPPLY

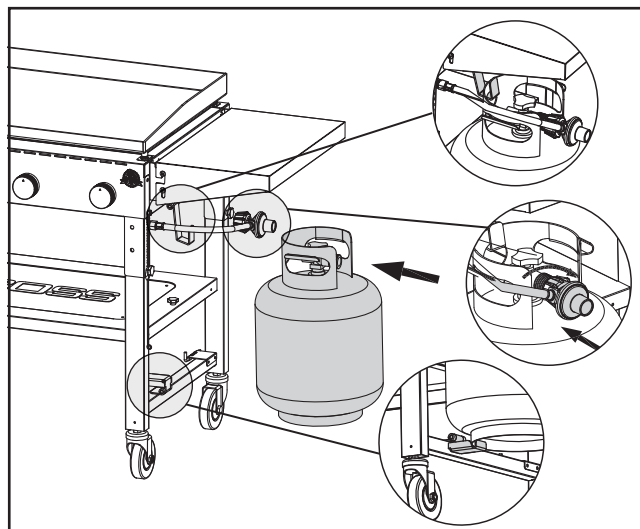
## GAS CYLINDER REQUIREMENTS

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

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

## INSTALLING A GAS CYLINDER

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



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

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

## DISCONNECTING A GAS CYLINDER

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

**NOTE:** If storing the 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 914mm (36 inches) from combustible constructions, and this clearance must be maintained while the griddle 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.

## 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 value 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 smokers 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. 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 Service for alternative measures of testing to ensure proper precaution.**

## 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. Verify that all control knobs are turned to the OFF position.
2. Connect LP gas cylinder as per instructions. Turn LP gas tank valve to OPEN.
3. Note the indicator marker on the control knobs. Push and hold down the control knob on the griddle and turn 90 degrees (or 1/4) counter-clockwise SLOWLY (2 to 3 seconds) to HIGH. You should hear a "click" sound to indicate a spark from the igniter, and look for flame to ensure the burner is lit. If it does not, repeat up to three times.
4. If ignition does not occur in 5 seconds, turn the control knob to OFF, wait 5 minutes and repeat lighting procedure. If the above points do not work, follow **Manual Lighting Procedure** instructions.
5. After the burner has caught fire, you are ready to enjoy your griddle at your desired temperature!

**If the burner goes out during operation, turn the control knobs to the 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 of four attempts, check the following steps, or start your griddle using the manual method.**

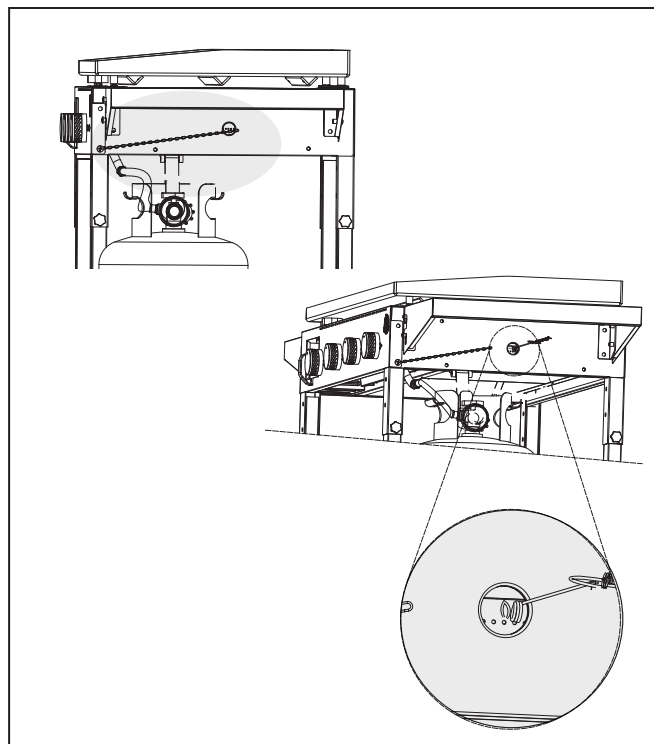
1. Ensure the control knobs are turned to the OFF position. Allow any accumulated gas to dissipate.
2. After five minutes, check the following:
  - Visually confirm that the igniter is working by pushing the igniter button and looking at the igniter tip for a spark. If no spark, adjust the distance between 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. Verify that the control knob is turned to the OFF position.
2. Connect LP gas cylinder as per instructions. Turn LP gas tank valve to OPEN.
3. Note the indicator marker on the control knob. Push in the regulator knob and turn 90 degrees (or 1/4) counter-clockwise to HIGH.
4. Quickly and carefully, use a lit match secured with the lighting rod (included with the grill) to light burners. Access the burners through the cooking grid and hot plate. Position lit match near side of burner. Do not attempt to light another area of the burner. This can cause injury.

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

5. After the burner has caught fire, you are ready to enjoy your griddle at your desired temperature!



## SHUTTING OFF YOUR GRIDDLE

1. When finished cooking, turn LP gas tank 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 knob to the OFF position.

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

3. Disconnect LP gas tank per Disconnect LP Gas Tank section.

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

# CARE AND MAINTENANCE

## CHECKING THE GAS LEVEL

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

**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. 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. GRIDDLE SURFACE

- Your griddle comes preseasoned from the factory, but it is important to clean and season your griddle after each use to prevent rust, extend the life of your griddle, and create a non-stick cooking surface. The seasoning of your griddle is a continuous process that must be repeated over the life of your griddle to ensure the best cooking experience and longest life for your griddle.
  1. Clean the griddle after each use, using a spatula or scraper to remove all food and debris from cooking surface.
  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. Turn the griddle off, and allow to cool in a cool, dry location.
- Remove any food or build-up from the cooking surface. Best practice is to do this while it is still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the griddle. Clean the inside of your griddle on a consistent basis. In the event you experience a grease fire, carefully remove the food, turn the griddle off. Lightly sprinkle baking soda, if available.
- Check your grease cup often, and clean out as necessary. Keep in mind the type of foods that are cooked.
- Use a grill 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 (must be stored outdoors).

**CLEANING TIME TABLE (NORMAL USE)**

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Cooking surface	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
Flame tamers	Every 5-6 uses	Scrub pad & soapy water
Burners	Every 5-6 uses	Scrub pad & 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.

Accessories are available for purchase separately. Contact your local authorized Pit Boss® dealer or visit [www.pitboss-grills.com](http://www.pitboss-grills.com).

# 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.

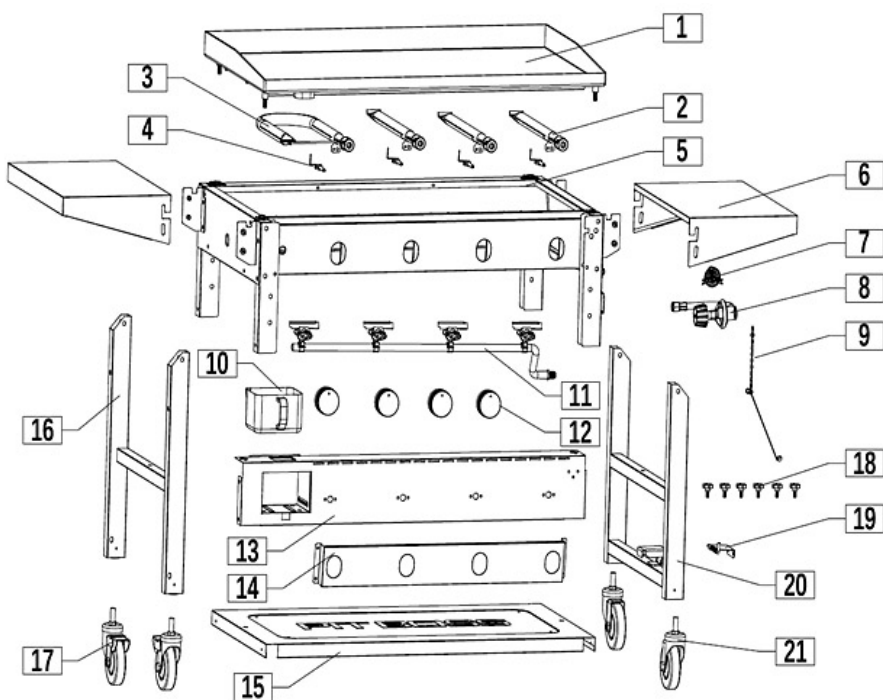
For FAQ, please visit [www.pitboss-grills.com](http://www.pitboss-grills.com). You may also contact your local dealer or Customer Service for assistance.

**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 Service for assistance or a replacement part.
	No igniter spark on electrode	Adjust the electrode. Contact Customer Service 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 tank empty	Refill the gas tank.
Gas Leakage	Improper Installation	Turn the regulator knob to the OFF 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 Service 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

Part#	Description
1	Hot Plate
2	Main burner A - 3 per grill
3	Main burner B
4	Main burner igniter wire - 4 per grill
5	Firebox
6	Side shelf - 2 per grill
7	Nameplate
8	Regulator assembly
9	Lighting rod
10	Grease cup
11	Main gas valve and main manifold assembly
12	Gas control knob - 4 per grill
13	Control panel
14	Heat shield
15	Bottom shelf
16	Cart leg assembly, left
17	Caster - locking - 2 per grill
18	Handle screws - 6 per grill
19	Latch
20	Cart leg assembly, Right
21	Caster - 2 per grill



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 five (5) 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 five (5) 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 burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss® 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 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. Danson's requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss® can be found on the back of the unit. Record numbers below as the label may become worn or illegible.

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MODEL

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SERIAL NUMBER

---

DATE OF PURCHASE

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AUTHORIZED DEALER







## IMPORTANT

### DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Danson's 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](mailto:service@pitboss-grills.com)



**WARNING:** Combustion of propane gas can expose you to chemicals including formaldehyde, which is known to the State of California to cause cancer, and 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](http://WWW.P65WARNINGS.CA.GOV)



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