



PIT BOSS[®] NAVIGATOR

MODEL / MODÈLE / MODELO: PB550G
PART / PIÈCE / PARTE: 10525



WOOD PELLET GRILL & SMOKER

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

GRIL & FUMOIR À GRANULES DE BOIS

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

ASADOR Y AHUMADOR DE PELLETS DE MADERA

IMPORTANTE, LEA DETENIDAMENTE, CONSERVE PARA REFERENCIA FUTURA. ¡DEBE LEER EL MANUAL ANTES DE LA OPERACIÓN!

HOLZPELLET-GRILL UND RÄUCHEROFEN

WICHTIG! SORGFÄLTIG AUFBEWAHREN UND ZUM SPÄTEREN NACHSCHLAGEN AUFBEWAHREN. HANDBUCH MUSS VOR INBETRIEBNAHME GELESEN WERDEN!

GRILL E AFFUMICATORE A PELLETTI DI LEGNO

IMPORTANTE, LEGGERE ATTENTAMENTE, CONSERVARE PER FUTURA CONSULTAZIONE. IL MANUALE DEVE ESSERE LETTO PRIMA DI METTERE IN FUNZIONE!

For outdoor and household use only. Not for commercial use.
Réservé à l'usage extérieur et résidentiel uniquement. Non destiné à un usage commercial.
Solo para uso en exteriores y en el hogar. No es para uso comercial.
Nur für den Gebrauch im Freien und für den Haushaltsgebrauch. Nicht für den kommerziellen Gebrauch.
Esclusivamente per l'impiego domestico all'aperto. Non destinato all'uso commerciale

ASSEMBLY GUIDE | GUIDE DE MONTAGE | GUÍA DE MONTAJE | MONTAGEANLEITUNG | GUIDA DI MONTAGGIO

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 électronique à granules. Le non-respect de ces instructions peut entraîner des dommages aux biens, des blessures ou même la mort. Communiquez avec les autorités locales en matière d'incendie et de bâtiment concernant les restrictions et les exigences d'installation dans votre région.

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

WARNUNG: Bitte lesen Sie das gesamte Handbuch, bevor Sie dieses elektrische Pellet-Brennstoffgerät installieren und verwenden. Die Nichtbeachtung dieser Anweisungen kann zu Sachschäden, Körperverletzungen oder sogar zum Tod führen. Wenden Sie sich an das örtliche Bauamt oder die Feuerwehr, um Informationen zu Einschränkungen und Anforderungen für die Installationsinspektion in Ihrer Region zu erhalten.

VERTENZA: Leggere integralmente il manuale prima di installare e utilizzare questa apparecchiatura elettrica di combustione a combustibile pellet. L'inosservanza delle presenti istruzioni potrebbe determinare danni alle cose, lesioni personali e perfino la morte. Rivolgersi alle autorità locali competenti per l'edilizia o gli incendi sulle restrizioni e i requisiti di installazione e ispezione nella propria zona.

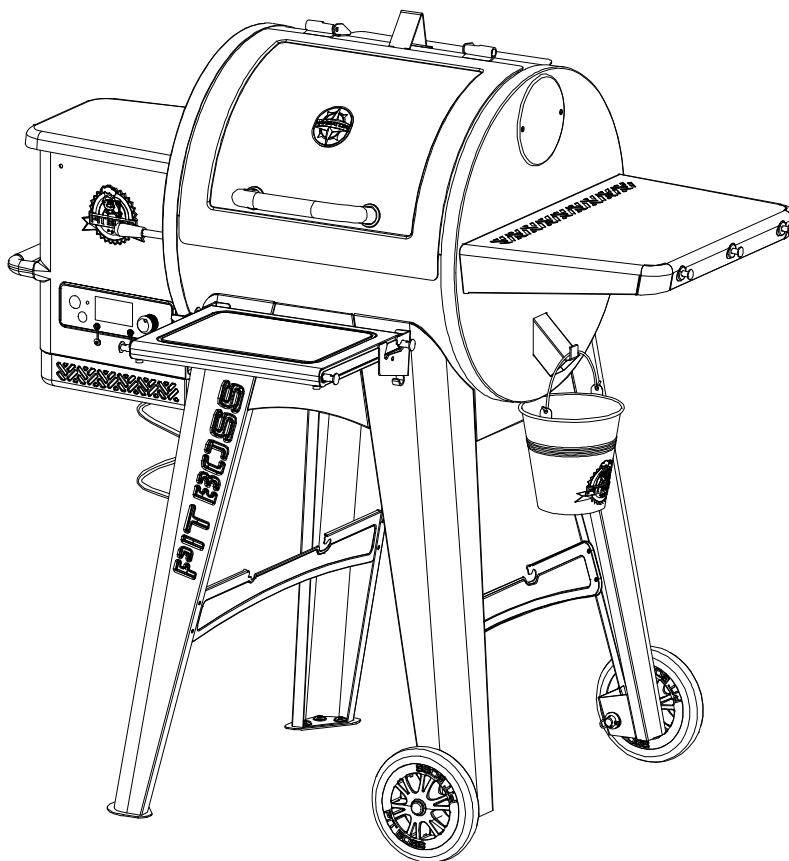


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Dansons

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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

PARTS & SPECS

ENGLISH

Part#	Description
1	Lid Stopper (x1)
2	Lid Handle (x1)
3	Lid Handle Bezel (x2)
4	Main Barrel (x1)
5	Flame Broiler Adjusting Bar (x1)
6	Flame Broiler Adjusting Bar Handle (x1)
7	Flame Broiler Slider (x1)
8	Flame Broiler Main Plate (x1)
9	Left Front Leg (x1)
10	Left Back Leg (x1)
11	Right Front Leg (x1)
12	Right Back Leg (x1)
13	Left Front Leg Trim Piece (x1)
14	Left Back Leg Trim Piece (x1)
15	Wheel (x2)
16	Right Bottom Support Plate (x1)
17	Left Bottom Support Plate (x1)
18	Short Support Plate (x2)
19	Front/Back Long Support Plate (x2)
20	Front Shelf (x1)
21	Front Shelf Bracket Right (x1)
22	Front Shelf Bracket Left (x1)
23	Grease Bucket (x1)
24	Right Side Table (x1)
25	Cooking Grid (x2)
26	Warming Rack (x1)

Part#	Description
A	Screw (x18)
B	Washer (x18)
C	Locking Washer (x18)
D	Screw (x30)
E	Wheel Axle Pin (x2)
F	Wheel Cotter Pin (x2)
G	Wheel Washer (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.

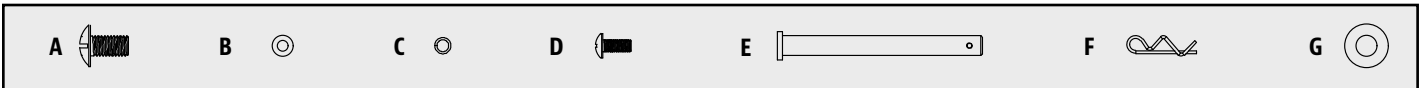
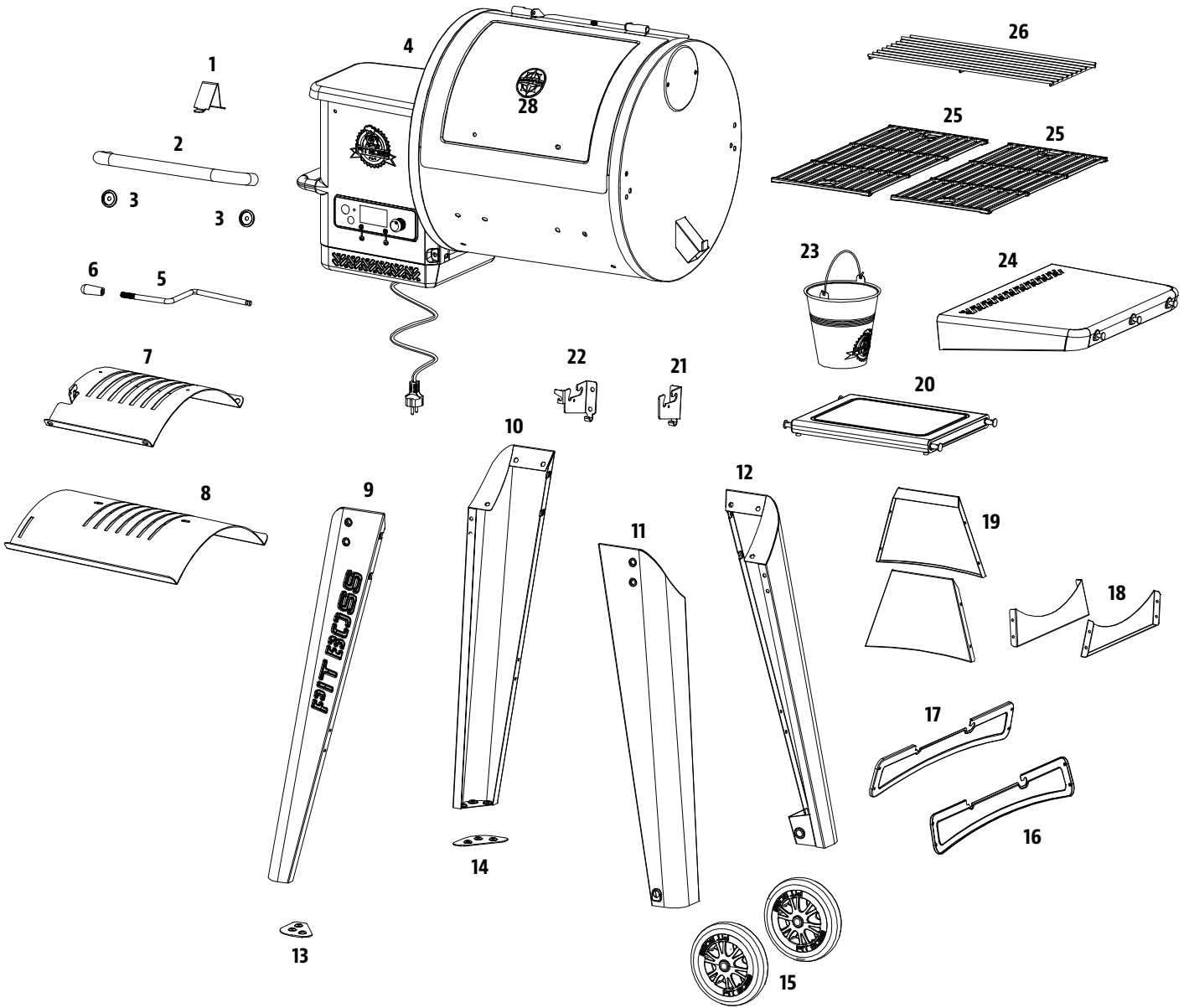
PB – ELECTRIC REQUIREMENTS
220-240V, 50HZ, 250W, 3-PRONG GROUNDED PLUG

Diagram Illustration on next page.

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PB PB550G	1,227mm x 1,195mm x 794mm / 48.3" x 47" x 31.26"	55.7 kg / 122.8 lb	Main - 2,326 cm ² / 360.6 sq. in. Upper Rack - 805 cm ² / 124.7 sq. in. TOTAL - 3,131 cm² / 485.3 sq. in.	82-260°C / 180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter

PARTS & SPECS

ENGLISH



ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, 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).

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IMPORTANT: To ease installation and avoid injury, use two people when assembling this appliance.

Tools required for assembly: screwdriver 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. Hardware combination involving a locking washer and washer should be installed with the locking washer closest to the head of the screw.

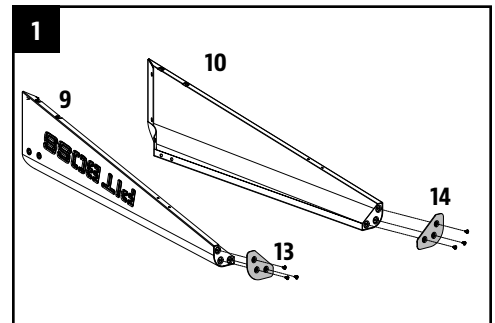
1. SECURING FEET TO SUPPORT LEGS

Parts Required:

- 1 x Left Front Leg (#9)
- 1 x Left Back Leg (#10)
- 1 x Left Front Leg Trim Piece (#13)
- 1 x Left Back Leg Trim Piece (#14)
- 6 x Screw (#D)

Installation:

- Use three screws to attach the Left Front Leg Trim Piece to the Left Front Leg. Continue to install the Left Back Leg and Left Back Leg Trim Piece.



2. SECURING SUPPORT PLATES

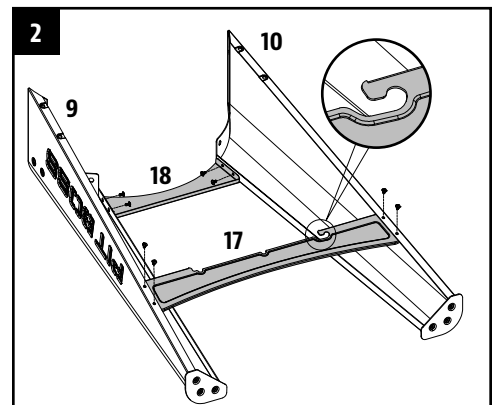
Parts Required:

- 1 x Left Front Leg (#9)
- 1 x Left Back Leg (#10)
- 1 x Left Bottom Support Plate (#17)
- 1 x Short Support Plate (#18)
- 8 x Screw (#D)

Installation:

- Install one Short Support Plate to the side of the unit between of a Front and Back Support Legs using four screws. Repeat the same installation to mount the Bottom Support Plate to the same legs.

NOTE: Make sure Bottom Support Plate is facing up with correct direction.



3. SECURING SUPPORT PLATES AND WHEELS

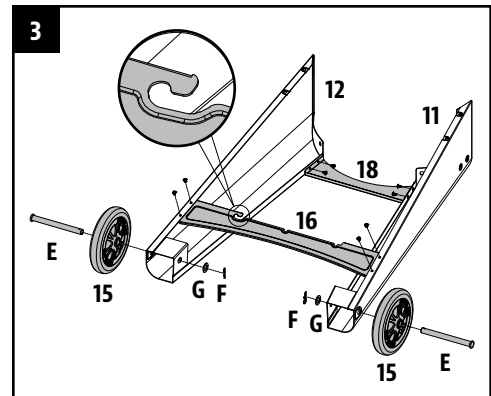
Parts Required:

- 1 x Right Front Leg (#11)
- 1 x Right Back Leg (#12)
- 1 x Right Bottom Support Plate (#16)
- 1 x Short Support Plate (#18)
- 2 x Wheel (#15)
- 8 x Screw (#D)
- 2 x Wheel Axle Pin (#E)
- 2 x Wheel Cotter Pin (#F)
- 2 x Wheel Washer (#G)

Installation:

- Install one Short Support Plate to the side of the unit between of a Front and Back Support Legs using four screws. Repeat the same installation to mount the Bottom Support Plate to the same legs.
- Attach the large Wheel to the Support Leg by inserting the Wheel Axle Pin through the Wheel Support Leg hole, then secure using the Wheel Cotter Pin. Repeat installation for other Wheel on the same side.

NOTE: Make sure Bottom Support Plate is facing up with correct direction.



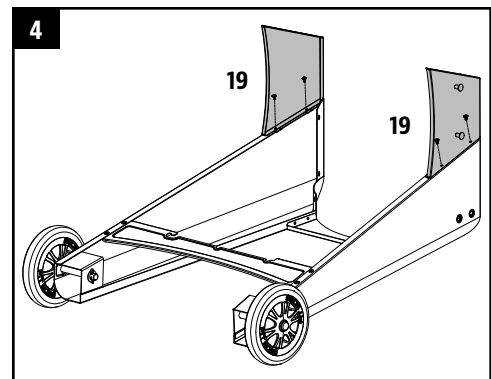
4. SECURING SUPPORT PLATE TO SUPPORT LEGS FOR WHEELS

Parts Required:

- 2 x Front/Back Long Support Plate (#19)
- 4 x Screw (#D)

Installation:

- Secure one Long Support Plate to one Support Leg for Wheel using two screws. Ensure the flat side of the Support Plate is facing outwards. Repeat the same installation to mount the other Long Support Plate to the other Support Leg.



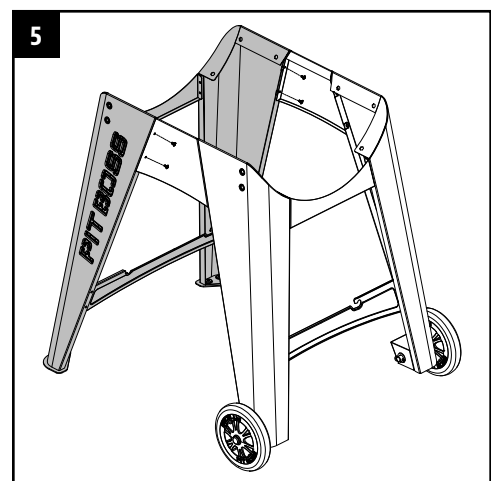
5. SECURING SUPPORT PLATE TO SUPPORT LEGS

Parts Required:

- 4 x Screw (#D)

Installation:

- Next, Secure the Long Support Plates to the Support Legs. Secure using two screws for each plate.



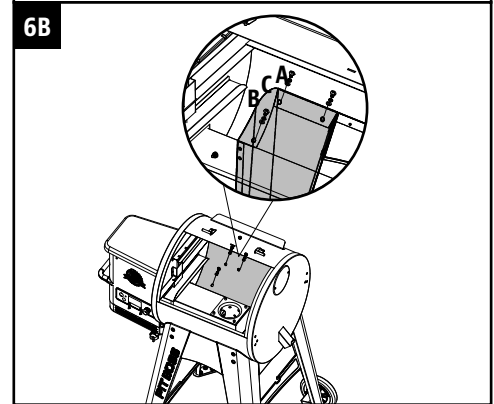
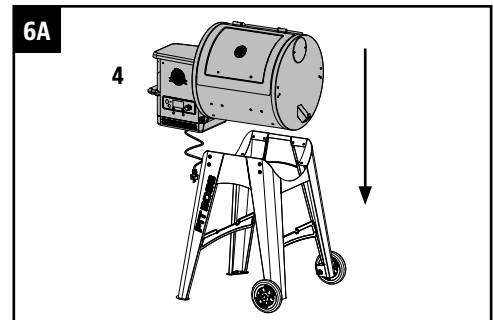
6. MOUNTING MAIN BARREL TO THE CART

Parts Required:

- 1 x Main Barrel (#4)
- 12 x Screw (#A)
- 12 x Washer (#B)
- 12 x Locking Washer (#C)

Installation:

- Prepare the Main Barrel to be mounted to the cart. Carefully, lift the Cart into an upright position with the Wheels on the bottom. Position the Cart next to the Main Barrel, with both facing the same direction. Using a second person, prepare to lift the Main Barrel onto the Cart. With one person lifting from the hopper side, and the other person lifting from the opposing barrel end, carefully lift the Main Barrel, and slowly lower onto the cart. Note illustration 6A.
- Next, open the Main Barrel lid. Adjust the rotation as needed to align the screw holes of the Main Barrel to the Cart. Once placed, secure each leg to the Main Barrel using three Screws, Washers, and Locking Washers. Note illustration 6B.



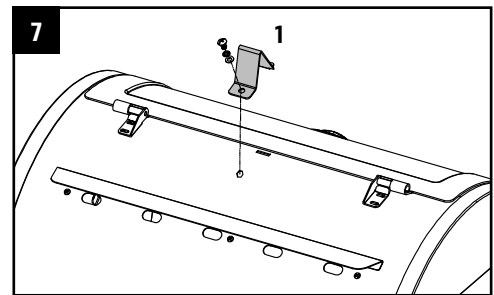
7. INSTALLING THE LID STOPPER

Parts Required:

- 1 x Lid Stopper (#7)

Installation:

- Secure the Lid Stopper onto the top of the Main Barrel using the pre-installed screw on top of the Main Barrel.



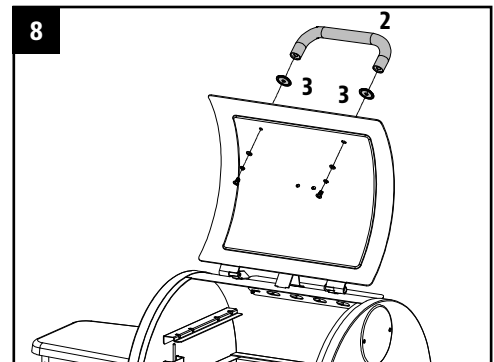
8. INSTALLING THE LID HANDLE

Parts Required:

- 1 x Lid Handle (#2)
- 2 x Lid Handle Bezel (#3)

Installation:

- Remove the pre-installed screws from the Lid Handle. From inside the barrel lid, insert one screw protrude to the outside. Add a Bezel on the screw. Then hand-tighten the screw (from the inside) into the Lid Handle. Repeat for other side.



9. INSTALLING THE FLAME BROILER COMPONENTS

Parts Required:

- 1 x Flame Broiler Main Plate (#8)
- 1 x Flame Broiler Slider (#7)

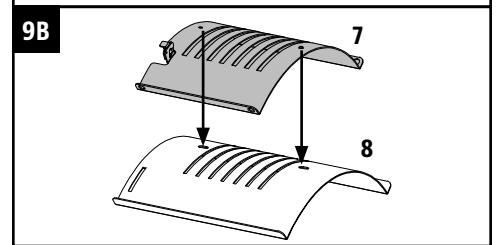
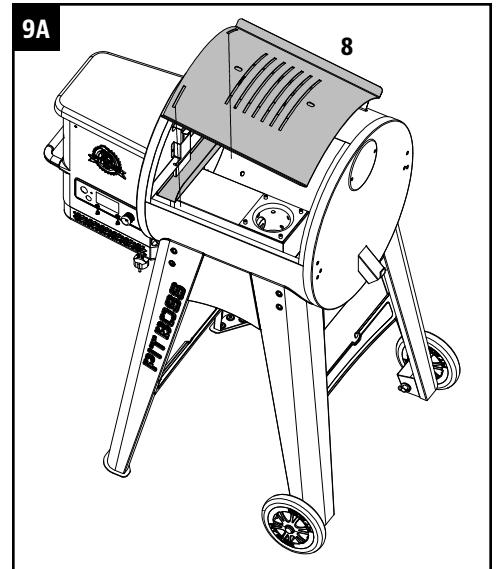
Installation:

- Insert the Flame Broiler Main Plate into the main grill. Rest the Flame Broiler Main Plate on the built-in ledge (on the inside right) of the main grill that directs grease towards the grease bucket spout. Slide the entire piece to the left side, and the two slots on the Flame Broiler Main Plate will fit into the rounded ledge above the burn pot. It will sit slightly at a downward angle. Note illustration 9A.

IMPORTANT: If the Main Plate is resting on the base of the Barrel, it is installed incorrectly. Poor installation may result in damage to your Main Grill Barrel.

- Place the Flame Broiler Slider on top of the Flame Broiler Main Plate covering the slotted openings. Ensure the raised tab is on the left and the two pins at the bottom of the Flame Broiler Slider place into the holes of the Flame Broiler Main Plate to easily adjust for direct and indirect flame when cooking. Both flame broiler parts are lightly coated with oil to avoid rusting when shipped. Note illustration 9B.

NOTE: To maintain the searing and grilling performance of your cooking grids, regular care and maintenance is required. See Owner's Manual.



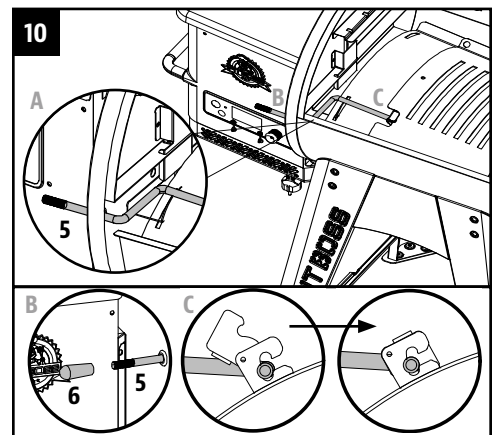
10. INSTALLING FLAME BROILER ADJUSTING BAR

Parts Required:

- 1 x Flame Broiler Adjusting Bar (#5)
- 1 x Flame Broiler Adjusting Bar Handle (#6)

Installation:

- Insert the Flame Broiler Adjusting Bar through the opening hole on the left side of the Main Barrel. Add the Flame Broiler Adjusting Bar Handle on the end outside the barrel. Next, slide the notched end of the Adjusting Bar into the locking tab on the Flame Broiler Slider, giving you adjustable access to the Flame Broiler Slider on the Main Plate.



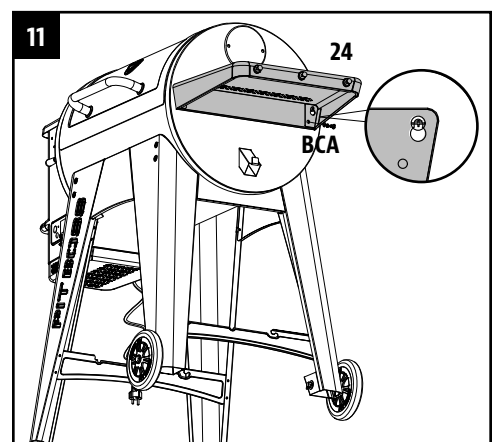
11. INSTALLING THE SIDE SHELF

Parts Required:

- 1 x Right Side Table (#24)
- 2 x Screw (#A)
- 2 x Washer (#B)
- 2 x Locking Washer (#C)

Installation:

- Loosen the two pre-installed screws from the side of the Main Barrel. Hook up the Right Side Table on the screws first then secure the two pre-loosened screws into place.
- From underneath, secure the Right Side Table to the side panel of the Main Barrel using two screws, washers, and locking washers.



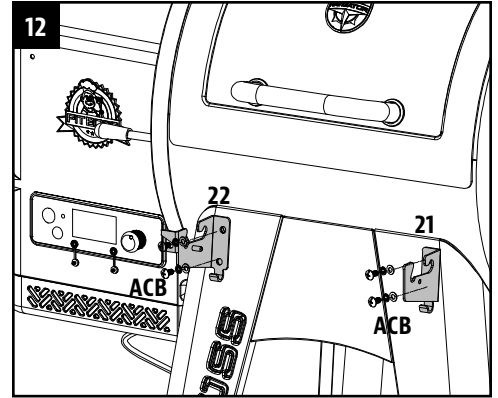
12. SECURING THE FRONT SHELF BRACKETS

Parts Required:

- 1 x Front Shelf Bracket Right (#21)
- 1 x Front Shelf Bracket Left (#22)
- 4 x Screw (#A)
- 4 x Washer (#B)
- 4 x Locking Washer (#C)

Installation:

- Secure each Front Shelf Support Bracket onto the Front Support Leg by using two screws, washers and locking washers.



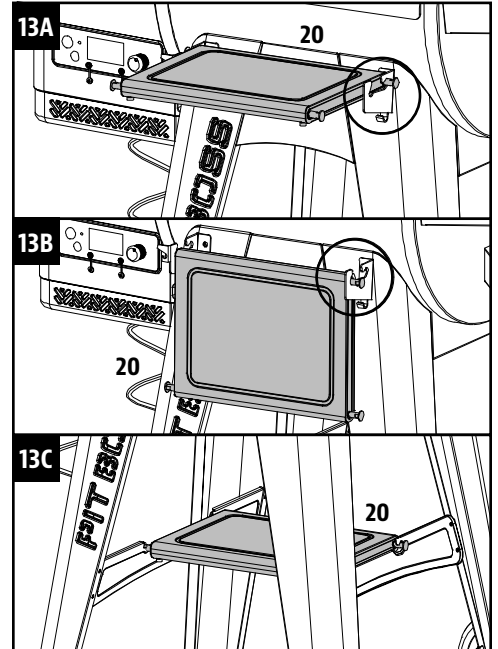
13. INSTALLING THE FRONT SHELF

Parts Required:

- 1 x Front Shelf (#20)

Installation:

- Place the Front Shelf on the Front Shelf Support Brackets. Note illustration 13A as unfolded Front Shelf.
- Note illustration 13B as folded Front Shelf.
- Front Shelf can also be placed on the Bottom Support Plates and be used as Bottom Plate. Note illustration 13C.



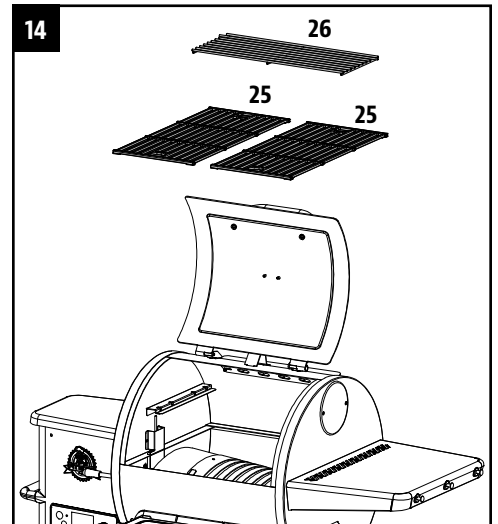
14. INSTALLING THE GRILL COOKING COMPONENTS

Parts Required:

- 2 x Cooking Grids (#25)
- 1 x Warming Rack (#26)

Installation:

- Place the Cooking Grids, side by side, on the grid ledge inside the Main Grill.
- Place the Upper Warming Rack on the upper ledge inside the Main Grill. The Warming Rack will lock into place.



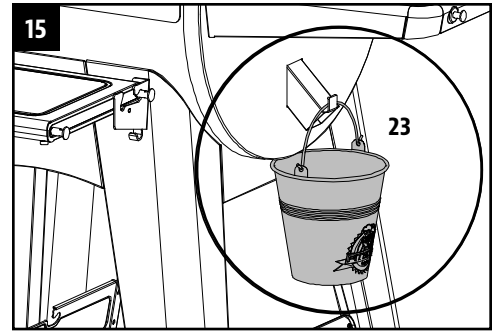
15. INSTALLING THE GREASE BUCKET

Parts Required:

- 1 x Grease Bucket (#23)

Installation:

- Place the Grease Bucket on the spout hook on the end of the Main Barrel. Ensure it is level to avoid grease spills.
- The unit is now completely assembled.



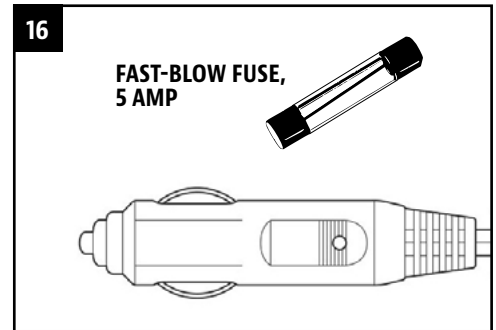
16. CONNECTING TO A POWER SOURCE

NOTE: Before plugging your Pit Boss® into any electrical outlet, ensure the temperature dial is in the OFF position.

- STANDARD OUTLET**
This appliance requires 220-240 volts, 50hz, 250w, 5 amp service. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 5 amp, 120 volt, fast-blow fuse to protect the board from the igniter.
- GFCI OUTLETS**
This appliance will work on most GFCI outlets, with a recommended size of 15 amp service. If your GFCI outlet is highly sensitive to power surges, it will likely trip during the start-up phase of operation. During the start-up phase, the igniter draws 200-700 watts of electricity, which can be too much power for a GFCI outlet to handle. Each time it trips, it increases in sensitivity. If the GFCI keeps tripping, replace the outlet or change to a non-GFCI outlet.
- ON THE ROAD**
Disconnect the igniter from the main wiring harness. Use the manual start-up procedure. A Pit Boss® unit can operate using a 12 volt, 100 watt inverter plugged into your automobile outlet. To use the automatic igniter, it is recommended to use a minimum of a 1000 watt inverter.

IMPORTANT: Disconnect unit from power source when not in use.

IMPORTANT: Refer to Owner's Manual for Operating Instructions





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
service@pitboss-grills.com

IMPORTANT

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)**.

NUMÉRO SANS FRAIS : 1-877-303-3134 | TÉLÉCOPIEUR SANS FRAIS : 1-877-303-3135
service@pitboss-grills.com

¡IMPORTANTE!

NO DEVUELVA EL PRODUCTO A LA TIENDA

Para el preguntas, comentarios o consultas, por favor contactar Dansons directamente. Nuestro departamento de servicio al cliente está disponible **lunes a viernes de 4:00 a.m. a 8:00 p.m. tiempo del Pacífico**.

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

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.

GEBÜHRENFREI: 1-877-303-3134 | GEBÜHRENFREIES FAX: 1-877-303-3135
service@pitboss-grills.com


IMPORTANTE


NON RESTITUIRE QUESTO PRODOTTO AL NEGOZIO

Per ogni domanda, commento o richiesta, rivolgersi direttamente a Dansons. Il nostro ufficio per l'Assistenza alla clientela è a **disposizione da lunedì a domenica, dalle 4 alle 20, fuso orario Pacifico (inglese/francese/spagnolo)**.

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MADE IN CHINA | FABRIQUÉ EN CHINE | HECHO EN CHINA
IN CHINA HERGESTELLT | FABBRICATO IN CINA

 **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 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

 **WARNUNG:** Dieses Produkt kann Sie Chemikalien aussetzen, einschließlich Holzstaub, von dem im Staat Kalifornien bekannt ist, dass er Krebs verursacht. Die Verbrennung dieses Produkts kann Sie Chemikalien aussetzen, einschließlich Kohlenmonoxid, von dem im Staat Kalifornien bekannt ist, dass es Geburtsfehler oder andere reproduktive Schäden verursacht. Weitere Informationen finden Sie unter WWW.P65WARNINGS.CA.GOV

 **AVVERTENZA:** questo prodotto può causare l'esposizione a sostanze chimiche tra cui polvere di legno, nota nello Stato della California come cancerogena. La combustione di questo prodotto può causare l'esposizione a sostanze chimiche tra cui il monossido di carbonio, nota nello Stato della California come causa di malformazioni congenite e altri danni al sistema riproduttivo. Per maggiori informazioni, è possibile visitare la pagina WWW.P65WARNINGS.CA.GOV



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