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INTRODUCTION

The PIT BOSS Grills 72820 Deluxe Wood Pellet Grill is engineered to deliver an exceptional outdoor cooking experience, utilizing 100% hardwood pellets to infuse your food with authentic wood-fired flavor. This manual provides essential information for the safe and efficient operation, maintenance, and care of your grill, ensuring optimal performance and delicious results.



Image: The PIT BOSS Grills 72820 Deluxe Wood Pellet Grill, showcasing its design and features.

SETUP

Assembly

Your PIT BOSS 72820 Deluxe Wood Pellet Grill requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your packaging. Ensure all components are securely fastened before proceeding. Assembly typically requires basic tools and can be completed efficiently.

Initial Burn-In

Before your first cook, perform an initial burn-in to season the grill and burn off any manufacturing residues. Load the pellet hopper with 100% hardwood pellets. Set the temperature control to 'Smoke' for 10-15 minutes, then increase to 'High' (approximately 475-500°F) for 30-45 minutes. Allow the grill to cool completely afterward.

Pellet Loading

Open the pellet hopper lid located on the side of the grill. Pour your desired flavor of 100% hardwood BBQ pellets into the hopper. Ensure the hopper is not overfilled and the lid is securely closed to prevent moisture from affecting the pellets.

OPERATING INSTRUCTIONS

Temperature Control

The PIT BOSS 72820 Deluxe features a digital control board with a dial for precise temperature settings. Turn the dial to select your desired cooking temperature, ranging from 170°F (for smoking) to 500°F (for high-heat grilling). The grill's automatic ignition system will light the pellets, and the fan-forced convection cooking will maintain even heat distribution.

Cooking Methods

- **Smoking:** Use lower temperatures (170-225°F) for slow cooking and maximum smoke flavor.
- **Grilling/Roasting:** Utilize medium temperatures (250-375°F) for general grilling, roasting, and baking.
- **Searing/Char-broiling:** For direct flame searing, slide the flame broiler plate open and set the temperature to 'High' (475-500°F). This allows direct flame access for char-broiling steaks and other items.
- **Baking:** The convection heat allows for baking items like pizzas, cookies, and bread directly on the grill grates or in oven-safe cookware.

Using the Flame Broiler

To access direct flame searing, locate the sliding plate on the main cooking grate. Carefully slide this plate open to expose the flame. This feature is ideal for achieving a perfect sear on meats. Always exercise caution when using the direct flame option.

Your browser does not support the video tag.

Video: An overview of the Pit Boss 820 Deluxe Wood Pellet Grill, demonstrating its features, temperature control, and various cooking capabilities including direct and indirect heat methods.

MAINTENANCE

Regular Cleaning

To ensure consistent performance and prevent flare-ups, it is recommended to clean your grill after every 2-3 uses. This includes removing all cooking grates and heat shields. Use a shop vacuum to suction out all ashes and unburned pellets from the fire pot and the bottom of the grill chamber. Clean the cast iron grates with a grill brush.

Pellet Management

Always store pellets in a dry, airtight container to prevent moisture absorption, which can lead to feeding issues. The grill features a pellet dump feature for easy removal of unused pellets, allowing you to switch flavors or store pellets properly after use.

TROUBLESHOOTING

Common Issues

- **Temperature Fluctuations:** Ensure the pellet hopper has sufficient pellets and the fire pot is clear of ash. Extreme weather conditions can also affect temperature stability.
- **Pellet Feeding Issues:** If pellets are not feeding, check for blockages in the auger or ensure pellets

are dry and not clumped together.

- **Excessive Smoke/Flare-ups:** This can occur if the fire pot is overfilled with pellets or if the grill has not been cleaned regularly. Power cycling the grill (turning off and then back on to desired temperature) can sometimes reset the feeding mechanism.

For detailed troubleshooting steps and solutions, refer to the comprehensive user manual or contact PIT BOSS customer support.

SPECIFICATIONS

Feature	Detail
Model Number	72820 Deluxe
Cooking Surface Area	820 square inches
Power Source	Wood Pellet
Material	Heavy-duty steel construction, Stainless steel hardware, Cast iron grates
Dimensions (D x W x H)	24"D x 55.25"W x 50"H
Item Weight	146 Pounds
Pellet Hopper Capacity	24 lbs
Temperature Range	170°F to 500°F
Additional Features	Digital control board, Standard upper cooking grid, Automatic ignition, Side shelf with lift-out tray, Bottle opener, Two-tone appearance, Flame broiler option, Easy-rolling wheels

WARRANTY

The PIT BOSS Grills 72820 Deluxe Wood Pellet Grill comes with a 5-year warranty. For specific terms, conditions, and registration details, please refer to the warranty card included with your product or visit the official PIT BOSS website.

SUPPORT

Should you require further assistance with assembly, operation, maintenance, or troubleshooting, please contact PIT BOSS customer support. Contact information can typically be found on the manufacturer's website or in the product packaging.

