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› [PIT BOSS](#) /

› Pit Boss Austin XL 1000 sq. in. Pellet Grill User Manual

## PIT BOSS Austin XL

# Pit Boss Austin XL 1000 sq. in. Pellet Grill User Manual

Model: Austin XL

## PRODUCT OVERVIEW

The Pit Boss Austin XL Wood Pellet Grill offers a versatile outdoor cooking experience, combining the benefits of a pellet grill with a flame broiler. Designed for large groups and entertaining, it features a substantial cooking surface and precise temperature control. This manual provides essential information for the setup, operation, maintenance, and troubleshooting of your Austin XL pellet grill.



Figure 1: The Pit Boss Austin XL Pellet Grill in its standard configuration with the lid closed.

## SETUP AND ASSEMBLY

Your Pit Boss Austin XL grill requires assembly. Please ensure you have adequate space and assistance for the assembly process, as the unit is substantial in size and weight.

- **Unpacking:** Carefully remove all components from the packaging. Verify all parts are present according to the packing list (refer to your separate assembly guide for details).
- **Assembly:** Follow the step-by-step instructions provided in the dedicated assembly manual. The grill features heavy-duty steel construction, so proper lifting techniques are advised.
- **Placement:** Position the grill on a stable, level surface outdoors, away from combustible materials. The grill dimensions are approximately 158.5 cm (L) x 65.5 cm (W) x 71.7 cm (H), and it weighs about 82.1 kg. The four rolling casters allow for mobility once assembled.
- **Hopper Preparation:** The pellet hopper has a 31 lb capacity. Ensure it is clean and dry before adding 100% all-natural hardwood pellets.



Figure 2: The Pit Boss Austin XL Pellet Grill with the lid open, revealing the porcelain-coated cooking grates and internal components.

## OPERATING INSTRUCTIONS

The Austin XL offers versatile cooking options, from low-and-slow smoking to high-heat searing.

### Temperature Control

The grill features a digital control board with an LED readout. The temperature range is 150°F to 500°F. Use the control board to set your desired cooking temperature. The integrated meat probe allows for precise monitoring of internal food temperatures.

### Cooking Versatility (8-in-1)

This grill is designed for 8-in-1 cooking functions: bake, roast, grill, smoke, braise, barbecue, char-grill, and sear. The fan-forced convection cooking ensures even heat distribution.

### Flame Broiler

The innovative slide-plate flame broiler allows for both direct and indirect grilling. Slide the plate open for direct flame

searing, or keep it closed for indirect cooking and smoking.



Figure 3: The Austin XL grill demonstrating its versatility by cooking a variety of breakfast items, including pancakes, sausage, and eggs.



Figure 4: The grill in an outdoor environment, actively cooking various cuts of meat and vegetables, showcasing its capacity for larger meals.



Figure 5: The Austin XL grill smoking a whole chicken and ribs, with a meat probe inserted for precise temperature monitoring, highlighting its smoking capabilities.

## MAINTENANCE AND CARE

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Regular maintenance ensures the longevity and optimal performance of your Pit Boss Austin XL grill.

- **Cleaning Grates:** The porcelain-coated cooking surface is designed for easy cleaning. Clean grates after each use to prevent food buildup.
- **Ash Removal:** Periodically remove ash from the fire pot and grill interior. The hopper features a purge system for pellet removal if needed.
- **Exterior Cleaning:** Wipe down the exterior with a damp cloth. The grill's heavy-duty steel construction is built to withstand outdoor conditions.
- **Pellet Storage:** Store pellets in a dry, airtight container to prevent moisture absorption, which can affect grill performance.

## TROUBLESHOOTING

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If you encounter issues with your Pit Boss Austin XL grill, consider the following general advice. For detailed troubleshooting steps, always refer to the official Pit Boss support resources or contact customer service.

- **Grill Not Starting/Auger Issues:** Ensure the grill is properly plugged in and the power switch is on. Check the pellet hopper for sufficient pellets and ensure no blockages in the auger system.
- **Temperature Fluctuations:** Verify the lid is properly closed. Ensure the hopper has enough pellets and that the fire pot is not excessively dirty. Extreme ambient temperatures can also affect internal grill temperature.

- **Smoke Production:** Adequate smoke is produced during the initial startup and at lower temperatures. If smoke is minimal at higher temperatures, this is normal.

*Note:* Do not attempt to repair electrical components unless you are qualified. Always consult the manufacturer's guidelines for safe troubleshooting.

## SPECIFICATIONS

<b>Brand</b>	PIT BOSS
<b>Model Number</b>	Austin XL
<b>Cooking Surface Area</b>	Over 1000 sq. in. (porcelain coated)
<b>Temperature Range</b>	150°F - 500°F
<b>Hopper Capacity</b>	31 lb
<b>Fuel Type</b>	100% All Natural Hardwood Pellets
<b>Dimensions (L x W x H)</b>	158.5 cm x 65.5 cm x 71.7 cm
<b>Weight</b>	82.1 kg
<b>Material</b>	Heavy-duty steel, stainless steel, porcelain
<b>Special Features</b>	Innovative flame broiler, digital control board with LED readout, meat probe, four rolling casters

## WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the warranty card included with your purchase or visit the official Pit Boss Grills website. Warranty terms and conditions may vary.

If you require technical assistance, have questions about operation, or need to order replacement parts, please contact Pit Boss customer support directly. Contact information can typically be found on the manufacturer's website or in your product packaging.