

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [PIT BOSS](#) /

› [Pit Boss Memphis Ultimate 4-in-1 LP Gas, Charcoal, Smoker Instruction Manual](#)

PIT BOSS Memphis Ultimate

Pit Boss Memphis Ultimate 4-in-1 Grill & Smoker Instruction Manual

Model: Memphis Ultimate

1. INTRODUCTION

The Pit Boss Memphis Ultimate 4-in-1 Grill & Smoker is a versatile outdoor cooking appliance designed to provide multiple cooking methods: LP gas grilling, charcoal grilling, and electric smoking. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your unit. Please read all instructions carefully before assembly and use.



Figure 1.1: The Pit Boss Memphis Ultimate 4-in-1 Grill and Smoker. This image displays the complete unit, showcasing its three distinct cooking chambers for LP gas, charcoal, and electric smoking, along with side shelves and control knobs.

2. SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage to the appliance:

- **Outdoor Use Only:** This appliance is for outdoor use only and should not be operated indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials.
- **LP Gas Safety:** Always check for gas leaks before each use. Do not store spare LP gas cylinders under or near the appliance.
- **Charcoal Safety:** Use only charcoal briquettes or lump charcoal. Do not use lighter fluid in the electric smoker or LP gas grill sections.
- **Electrical Safety:** Ensure the electric smoker is connected to a properly grounded outlet. Keep electrical cords away from hot surfaces.

- **Hot Surfaces:** The grill and smoker surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.
- **Children and Pets:** Keep children and pets away from the appliance during operation and while it is cooling down.

3. COMPONENTS LIST

Before assembly, ensure all parts are present and undamaged. Refer to the packaging list for a complete inventory. Key components include:

- LP Gas Grill Chamber with Lid
- Charcoal Grill Chamber with Lid
- Electric Smoker Cabinet with Door
- Main Cart Frame with Casters
- Side Shelves
- LP Gas Burners and Control Knobs
- Charcoal Grate and Ash Pan
- Electric Smoker Element and Wood Chip Tray
- Porcelain-Coated Cast Iron Grilling Surfaces
- Warming Racks

4. SETUP AND ASSEMBLY

Assembly of the Pit Boss Memphis Ultimate requires careful attention to detail. It is recommended to have two people for assembly. Some assembly is required.

1. **Unpacking:** Carefully remove all components from the packaging. Keep all hardware organized.
2. **Base Assembly:** Assemble the main cart frame, ensuring all casters are securely attached. Lock two casters to prevent movement during assembly.
3. **Chamber Installation:** Mount the LP gas grill, charcoal grill, and electric smoker chambers onto the main cart frame according to the diagrams in your separate assembly guide.
4. **Side Shelves:** Attach the side shelves to the main unit.
5. **LP Gas Connection:** Connect the LP gas regulator hose to a standard 20 lb (9 kg) LP gas cylinder. Ensure all connections are tight and perform a leak test using soapy water.
6. **Electrical Connection:** For the electric smoker, plug the power cord into a grounded electrical outlet.

Refer to the detailed assembly instructions provided with your product for step-by-step diagrams and hardware identification.

5. OPERATING INSTRUCTIONS

5.1. LP Gas Grill Operation

1. Open the LP gas cylinder valve slowly.
2. Ensure all burner control knobs are in the "OFF" position.
3. Open the grill lid.

4. Push and turn one burner control knob to the "HIGH" position. Press the igniter button repeatedly until the burner lights.
5. Once lit, adjust the flame to the desired cooking temperature. Repeat for other burners.
6. To turn off, turn all burner control knobs to "OFF" and close the LP gas cylinder valve.

5.2. Charcoal Grill Operation

1. Open the charcoal grill lid.
2. Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
3. Ignite the charcoal using a charcoal chimney starter or appropriate fire starters. Do not use lighter fluid directly on the grill.
4. Once the charcoal is covered in a light gray ash, spread it evenly.
5. Adjust the air dampers to control the cooking temperature. More open dampers increase airflow and temperature.
6. To extinguish, close all air dampers and the lid. Allow charcoal to cool completely before disposal.

5.3. Electric Smoker Operation

1. Fill the wood chip tray with desired wood chips (do not soak).
2. Place the wood chip tray onto the electric heating element.
3. Plug the smoker into a grounded electrical outlet.
4. Set the desired temperature using the analog control knob.
5. Allow the smoker to preheat and produce smoke before adding food.
6. Monitor internal temperature using the built-in thermometer.
7. To turn off, unplug the unit and allow it to cool.

5.4. 4-in-1 Functionality

The Memphis Ultimate allows for various cooking configurations:

- **LP Gas Grilling:** Use the gas burners for direct heat grilling.
- **Charcoal Grilling:** Use the charcoal chamber for traditional charcoal flavor.
- **Electric Smoking:** Use the lower electric smoker for low-and-slow smoking.
- **Offset Smoking:** Adjustable vents allow smoke from the charcoal or electric smoker chamber to flow into the LP or charcoal chamber for indirect smoking.



Figure 5.1: Control panel and front view of the Pit Boss Memphis Ultimate. This image highlights the control knobs for the LP gas burners and the front access door for the electric smoker, including its temperature gauge.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your grill and smoker.

- **Grill Grates:** Clean porcelain-coated cast iron grates after each use with a grill brush while warm.
- **Ash Removal:** Regularly empty the charcoal ash pan and electric smoker ash tray. Ensure ashes are completely cool before disposal.
- **Grease Management:** Clean grease trays and drip pans frequently to prevent grease fires.
- **Exterior Cleaning:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Storage:** Store the unit in a dry, covered area when not in use. Consider a grill cover for protection against elements.

7. TROUBLESHOOTING

This section addresses common issues you might encounter:

Problem	Possible Cause	Solution
LP Gas Burner not lighting	No gas flow, clogged burner port, faulty igniter	Check LP tank connection and gas level. Clean burner ports. Test igniter spark.

Problem	Possible Cause	Solution
Charcoal not heating evenly	Uneven charcoal distribution, improper damper settings	Distribute charcoal evenly. Adjust air dampers for better airflow.
Electric Smoker not producing smoke	Insufficient wood chips, low temperature setting, element issue	Add more wood chips. Increase temperature. Ensure unit is plugged in and element is functional.
Grease fires	Accumulated grease, excessive fat on food	Clean grease trays and drip pans regularly. Trim excess fat from meat.

8. SPECIFICATIONS

The following are the technical specifications for the Pit Boss Memphis Ultimate 4-in-1 Grill & Smoker:

- **Model Name:** Memphis Ultimate
- **Total Cooking Area:** 2,167 sq in
- **Grill Cooking Area:** 1,327 sq in
- **Electric Smoker Volume:** 840 sq in / 2.5 cu ft
- **LP Gas Burners:** 3 stainless steel burners; 36,000-BTU
- **Electric Smoker Element:** 1,500-watt
- **Grilling Surface Material:** Porcelain-coated cast iron
- **Outer Material:** Stainless Steel, Iron
- **Color:** Black
- **Item Weight:** 141 Pounds
- **Product Dimensions (D x W x H):** 48.5" x 23" x 30"
- **Fuel Type:** Charcoal, Electric, Liquefied Petroleum Gas
- **Casters:** 4 (for mobility)

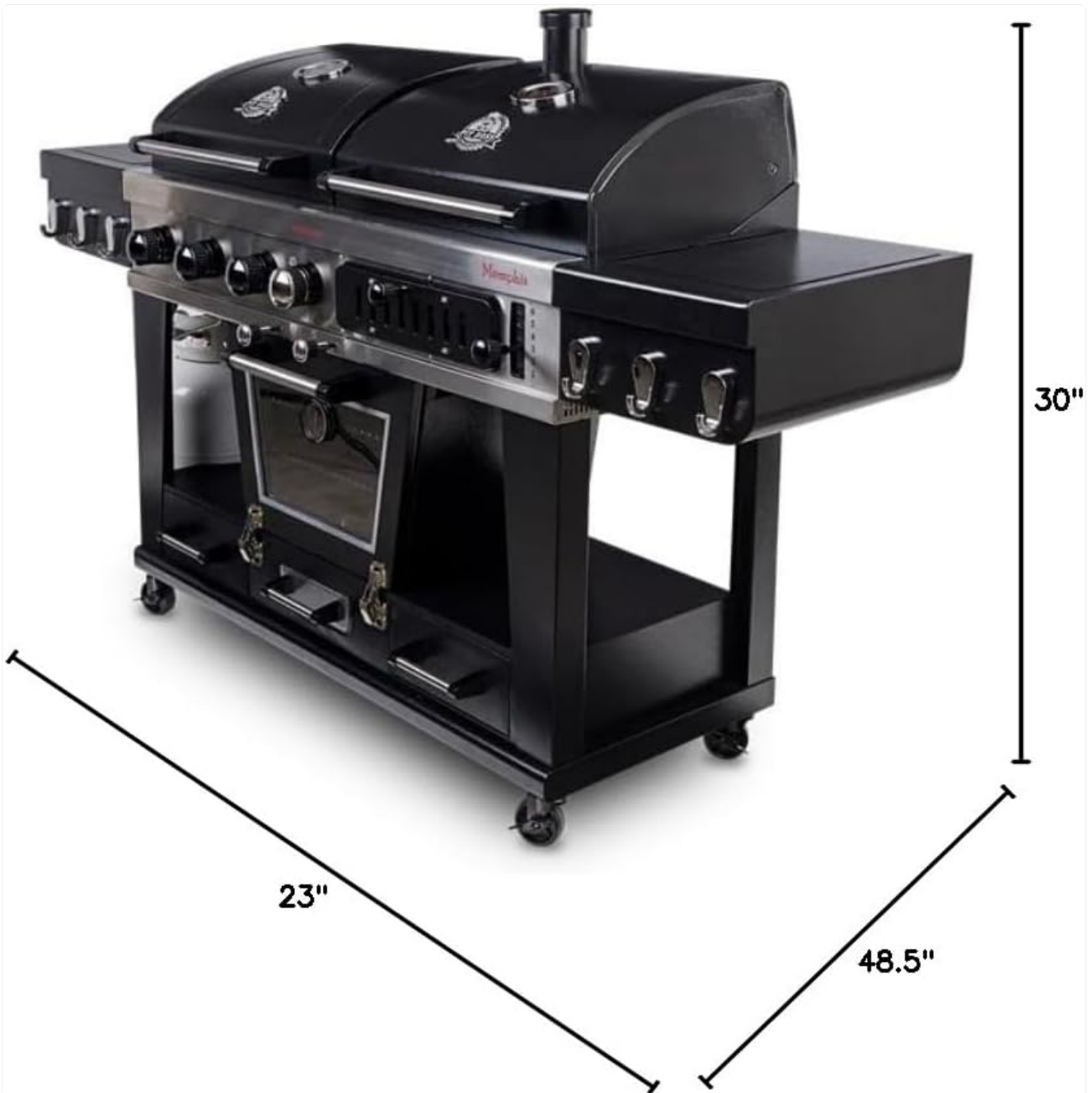


Figure 8.1: Dimensions of the Pit Boss Memphis Ultimate 4-in-1 Grill and Smoker. This image provides a visual representation of the unit's depth (48.5"), width (23"), and height (30").

9. WARRANTY AND SUPPORT

For warranty information, please refer to the separate warranty card included with your product or visit the official Pit Boss website. Keep your proof of purchase for warranty claims.

For technical support, replacement parts, or further assistance, please contact Pit Boss customer service. Contact details can typically be found on the manufacturer's website or in your product packaging.