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PIT BOSS PB550G

Pit Boss PB550G Wood Pellet Grill Instruction Manual

Model: PB550G | Brand: PIT BOSS

1. INTRODUCTION

The Pit Boss PB550G Wood Pellet Grill is designed to provide a versatile outdoor cooking experience, offering 8-in-1 cooking versatility including smoking, baking, braising, roasting, grilling, barbecuing, char-grilling, and searing. This grill features a premium heavy-gauge steel build and operates using 100% all-natural hardwood pellet fuel, delivering authentic wood-fired flavor to your meals. This manual provides essential information for the safe and effective use of your PB550G grill.



Figure 1: Front view of the Pit Boss PB550G Wood Pellet Grill with the lid open, showing the cooking grates.

2. SETUP

Before first use, ensure all packaging materials are removed and the grill is assembled according to the manufacturer's instructions. It is recommended to perform an initial burn-in to season the grill and remove any manufacturing residues.

2.1 Loading Pellets

The PB550G features a 16-pound hopper capacity. Lift the hopper lid and pour your desired hardwood pellets into the hopper. Ensure the pellets are dry and free from debris.



Figure 2: Close-up of the control panel and pellet hopper, showing pellets inside.

3. OPERATING INSTRUCTIONS

The PB550G is equipped with a digital control board for precise temperature management and ease of use.

3.1 Powering On and Setting Temperature

1. Ensure the grill is plugged into a grounded electrical outlet.
2. Press the power button on the digital control board.
3. Use the dial to set your desired cooking temperature, ranging from 180°F to 500°F. The LED read-out will display the set and actual temperatures.
4. For enhanced smoke flavor, utilize the 'P-setting' on the control board. Higher P-settings increase smoke production at lower temperatures.

3.2 Using the Flame Broiler

The innovative slide-plate flame broiler allows for instant direct or indirect heat cooking, including searing up to 1,000°F. To access direct flame searing, slide the plate open. Close the plate for indirect cooking.

3.3 Monitoring Food Temperature

The grill includes one stainless-steel meat probe. Insert the probe into the thickest part of your food, avoiding bone. Plug the probe into the designated port on the control board to monitor internal food temperature on the LED display.

Your browser does not support the video tag.

Video 1: An official overview of the Pit Boss Navigator Pellet Grill Series, highlighting key features and operation.

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Video 2: A demonstration of the digital control panel and pellet hopper on a Pit Boss Smart Pellet Grill, showcasing temperature adjustments and pellet loading.

4. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Pit Boss PB550G grill.

4.1 Cleaning the Exterior

Clean the exterior surfaces of the grill with a soft cloth and warm water. Avoid abrasive cleaners that may damage the high-temperature powder coat finish.

4.2 Drip Pan and Grease Management

The grill is designed with a grease management system that includes a drip pan and a bucket to collect drippings. Regularly empty and clean the grease bucket to prevent flare-ups and maintain hygiene.

4.3 Protecting Your Grill

To protect your grill from the elements, always use the included grill cover when the unit is not in use. Store the grill in a dry, sheltered area.



Figure 3: The Pit Boss PB550G grill featuring the folding front shelf and the included protective cover.

5. TROUBLESHOOTING

If you encounter any issues with your Pit Boss PB550G grill, please refer to the comprehensive troubleshooting section in the full user manual. Common issues may include pellet feeding problems, temperature fluctuations, or ignition failures. For persistent problems, contact Pit Boss customer support.

6. SPECIFICATIONS

Feature	Specification
Brand	PIT BOSS
Model Name	PB550G
Power Source	Wood Pellet
Color	Black
Outer Material	Steel, Iron
Item Weight	122.8 Pounds
Fuel Type	Wood
Product Dimensions	48.31 x 31.26 x 47.05 inches
Hopper Capacity	16-Pound
Cooking Surface	More Than 542 Sq. Inches
Cooking Grates	Porcelain-Coated Cast Iron
Temperature Range	180° to 500°F
Searing Temperature	Up to 1,000°F (Open Flame)

7. WARRANTY & SUPPORT

The Pit Boss PB550G Wood Pellet Grill comes with a best-in-class 5-year warranty. For warranty claims, technical support, or any questions regarding your grill, please refer to the contact information provided in your product packaging or visit the official Pit Boss website.