

PIT BOSS PB1230G

Pit Boss PB1230G Wood Pellet and Gas Combo Grill

Instruction Manual

1. INTRODUCTION

Welcome to the world of versatile outdoor cooking with your new Pit Boss PB1230G Wood Pellet and Gas Combo Grill. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your grill. The PB1230G combines the authentic wood-fired flavor of a pellet smoker with the convenience of a gas grill, offering 8-in-1 cooking versatility.

Please read this manual thoroughly before assembly or operation to ensure proper use and to maximize your grilling experience.

2. KEY FEATURES

- **Dual Fuel System:** Combines wood pellet smoking and gas grilling in one unit.
- **Large Cooking Surface:** Over 1,000 square inches of total cooking area.
- **Durable Grates:** Porcelain-coated cast iron cooking grates for even heat distribution and easy cleaning.
- **Digital Control Board:** Dial-in digital control board with LED read-out for precise temperature management.
- **Wide Temperature Range:** Pellet cooking temperature range of 180°F to 500°F.
- **Flame Broiler:** Simple slide-plate flame broiler for instant direct or indirect heat cooking.
- **High Heat Searing:** Open flame searing capability up to 1,000°F.
- **Meat Probes:** Two included meat probes for accurate internal temperature monitoring.
- **Large Hopper Capacity:** 16-pound hopper capacity for extended smoking sessions.
- **Sturdy Construction:** Reinforced legs and high-temperature powder coat finish for durability.

- **Convenience:** Folding front shelf, built-in tool hooks, and locking caster wheels for portability and storage.



Figure 2.1: Overview of Pit Boss Navigator 1230G features.

3. SETUP AND ASSEMBLY

The Pit Boss PB1230G grill requires assembly. Please follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all parts are present and undamaged before beginning assembly. Two people are recommended for assembly.

3.1 Important Safety Considerations

- Always assemble on a flat, stable surface.
- Keep children and pets away during assembly.
- Wear appropriate safety gear, such as gloves.
- Ensure all connections for gas and electrical components are secure and leak-free.



Figure 3.1: Assembled Pit Boss PB1230G Grill.

4. OPERATING THE PELLET SMOKER

The pellet side of your Pit Boss PB1230G grill uses 100% all-natural hardwood pellets to deliver authentic wood-fired flavor.

4.1 Loading Pellets

1. Open the hopper lid located on the left side of the grill.
2. Pour hardwood pellets into the hopper, ensuring they do not exceed the maximum fill line. The hopper has a 16-pound capacity.
3. Close the hopper lid securely.

4.2 Starting and Setting Temperature

1. Plug the grill into a grounded electrical outlet.
2. Turn the dial on the digital control board to your desired temperature (180°F to 500°F).
3. Press the 'Power' button to start the ignition cycle. The grill will automatically feed pellets and ignite.
4. Allow the grill to preheat to the set temperature, which will be displayed on the LED screen.

4.3 Using Meat Probes

Insert the included meat probes into the thickest part of your food, avoiding bone. Plug the probe cables into the designated ports on the digital control board. Monitor the internal temperature on the LED display.



Figure 4.1: Pellet hopper and digital control board.

Video 4.1: Official Pit Boss Navigator Pellet Grill Series overview. This video provides a general overview of the Navigator series, highlighting key features and operation of the pellet grill side.

5. OPERATING THE GAS GRILL

The gas grill side of your Pit Boss PB1230G uses liquid propane gas for quick and convenient grilling.

5.1 Connecting Propane

1. Ensure the gas control knobs are in the 'OFF' position.
2. Connect the propane tank to the regulator hose, ensuring a tight seal.
3. Slowly open the valve on the propane tank.

5.2 Lighting the Burners

1. Open the grill lid.

2. Push in and turn one gas control knob to the 'LIGHT/HI' position.
3. Immediately press and hold the electronic igniter button until the burner lights.
4. If ignition does not occur within 5 seconds, turn the burner control to 'OFF', wait 5 minutes, and repeat the lighting procedure.
5. Adjust the flame intensity using the control knobs.

5.3 Direct and Indirect Heat

Utilize the innovative slide-plate flame broiler to switch between direct and indirect heat. For searing, slide the plate open to expose the flame directly to your food, achieving temperatures up to 1,000°F. For indirect cooking, keep the plate closed.



Figure 5.1: Gas grill controls and side shelf.

6. MAINTENANCE AND CARE

Regular cleaning and maintenance will extend the life of your Pit Boss PB1230G grill and ensure optimal performance.

6.1 Cleaning the Cooking Grates

The porcelain-coated cast iron cooking grates should be cleaned after each use. Use a grill brush to remove food residue. For stubborn buildup, allow the grates to cool, then wash with warm, soapy water and rinse thoroughly.

6.2 Ash and Grease Management

Periodically check and empty the grease bucket and ash collection system. Accumulated grease and ash can pose a fire hazard. Ensure the grill is completely cool before performing this task.

6.3 Exterior Cleaning

Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the high-temperature powder coat finish. Store the grill in a dry, covered area when not in use.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your Pit Boss PB1230G grill.

7.1 Temperature Fluctuations/Errors (Pellet Side)

If you experience significant temperature fluctuations or error codes on the digital display, ensure the hopper has sufficient pellets and that the auger is not jammed. Check the temperature probe for any damage or buildup. Refer to the full manual for specific error code interpretations.

7.2 Gas Burner Not Lighting

If a gas burner fails to ignite, check that the propane tank valve is fully open and that there is sufficient fuel. Ensure the igniter is sparking correctly. Clean any debris from the burner ports. If issues persist, consult the full manual or contact customer support.

7.3 Assembly Difficulties

Some users have reported challenges with bolt alignment during assembly. If you encounter difficulties, double-check the orientation of parts against the assembly guide diagrams. Do not force components; if necessary, loosen adjacent bolts to allow for better alignment.

8. SPECIFICATIONS

Feature	Detail
Brand	PIT BOSS
Model Name	PB1230G
Power Source	Wood Pellet and Gas Combo
Color	Black
Outer Material	Iron
Item Weight	202.82 Pounds (approx. 203 pounds)
Product Dimensions	34.09"D x 69.25"W x 47.05"H
Fuel Type	Liquefied Petroleum Gas, Wood
Hopper Capacity	16 Pounds

Pellet Cooking Temperature Range	180°F to 500°F
Searing Temperature	Up to 1,000°F

9. WARRANTY AND SUPPORT

The Pit Boss PB1230G Wood Pellet and Gas Combo Grill comes with a best-in-class 5-year warranty, covering defects in materials and workmanship under normal use. For warranty claims, technical assistance, or replacement parts, please contact Pit Boss customer support.

For further assistance, please refer to the full product manual or visit the official Pit Boss website.