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› SafBbcue Grill Smoke Stack Kit User Manual

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Model: Grill Smoke Stack Kit

INTRODUCTION

This manual provides detailed instructions for the installation, operation, and maintenance of your SafBbcue Grill Smoke Stack Kit. This kit is designed to enhance the performance of compatible Pit Boss pellet grills by improving airflow and temperature control, leading to a richer smoky flavor in your cooked foods.

Please read this manual thoroughly before installation and use to ensure proper function and longevity of the product.

SAFETY INFORMATION

- Always ensure the grill is completely cool and disconnected from its power source before attempting any installation or maintenance.
- Wear appropriate protective gear, such as gloves, during installation to prevent injury from sharp edges or hot surfaces.
- Keep all components out of reach of children and pets.
- Do not modify the smoke stack kit or use it for purposes other than its intended design.
- The smoke stack is designed to withstand high temperatures, but exercise caution when handling the grill during or immediately after operation.

PACKAGE CONTENTS

Verify that all components are present and undamaged before proceeding with installation.

- 1 x Smoke Stack Pipe Assembly
- 1 x Smoke Stack Cap
- 1 x Mounting Gasket/Plate
- Mounting Hardware (Screws, Washers)



Image: All components of the SafBbcue Grill Smoke Stack Kit, including the main pipe, cap, mounting plate, and hardware.

COMPATIBILITY

This SafBbcue Grill Smoke Stack Kit is compatible with various Pit Boss 820 and 850 Series wood pellet grills. Specifically, it is designed to fit:

- Pit Boss 820 Series: PB820D, PB820D3, PB820PS1, PB820FB, PB820ME, PB820XL, PB0820D3
- Pit Boss Pro Series II 850: PB850PS2, PB850CS1
- And other similar Pit Boss 820/850 series models.



Image: The SafBbcue smoke stack kit shown installed on a compatible Pit Boss pellet grill, illustrating its intended fit and appearance.

SETUP AND INSTALLATION

Follow these steps to properly install your new smoke stack kit:

1. **Preparation:** Ensure your grill is turned off, unplugged, and completely cooled down. If replacing an existing smoke stack, carefully remove the old one and any remaining hardware.
2. **Attach Cap to Pipe:** Take the smoke stack cap and align it with the top opening of the smoke stack pipe. Secure the cap to the pipe using the provided screw and washer, tightening it firmly but without overtightening.
3. **Position Gasket/Plate:** Place the circular mounting gasket/plate over the existing opening on the side of your grill where the smoke stack will be mounted. Ensure the holes on the gasket align with the mounting holes on the grill.

4. **Mount Smoke Stack:** Align the base of the smoke stack pipe assembly with the gasket and the grill's mounting holes. Insert the remaining screws through the smoke stack's base, the gasket, and into the grill's mounting points.
5. **Secure Installation:** Tighten all screws evenly until the smoke stack is securely fastened to the grill. Do not overtighten, as this may damage the grill or the smoke stack.



INSTANT INSTALLATION

Image: A visual guide illustrating the four key steps for installing the SafBbcue Grill Smoke Stack Kit, from assembling the cap to mounting it on the grill.

OPERATION

The SafBbcue Grill Smoke Stack Kit is designed to optimize the airflow within your pellet grill, which is crucial for maintaining consistent temperatures and achieving optimal smoke flavor. Once installed, the smoke stack works passively to draw smoke and heat efficiently through the grill chamber.

- **Enhanced Airflow:** The design promotes better circulation of hot air and smoke, ensuring more even cooking and consistent temperatures across the grill surface.
- **Improved Smoke Flavor:** By facilitating proper smoke movement, the kit helps infuse your food with a richer, more

pronounced smoky flavor.

- **Temperature Stability:** A well-functioning smoke stack contributes to the grill's ability to hold desired temperatures, reducing fluctuations.



- ✓ Enhancing airflow
- ✓ Smoky flavor
- ✓ Withstand temperatures up to 300°C



PROFESSIONAL STACK

Image: A graphic highlighting the benefits of the professional smoke stack, including enhanced airflow, improved smoky flavor, and ability to withstand temperatures up to 300°C.

MAINTENANCE

Regular maintenance will ensure the longevity and optimal performance of your smoke stack kit.

- **Cleaning:** Periodically inspect the inside of the smoke stack for creosote buildup. Clean with a stiff brush or scraper as needed. For stubborn residue, a grill cleaner designed for metal surfaces can be used. Ensure the grill is cool before cleaning.
- **Inspection:** Regularly check all mounting screws to ensure they remain tight. Inspect the smoke stack for any signs of damage, such as cracks or corrosion.
- **Material Care:** The black powder-coated steel is designed for durability. Avoid using abrasive cleaners or tools that

could scratch the coating, as this may lead to corrosion.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Smoke not exiting efficiently	Creosote buildup inside stack; Obstruction in stack.	Clean the inside of the smoke stack thoroughly. Check for any foreign objects.
Loose smoke stack	Mounting screws have loosened.	Tighten all mounting screws. Do not overtighten.
Grill temperature fluctuations	Poor airflow due to dirty stack or other grill issues.	Ensure smoke stack is clean. Check other grill components (fan, auger, pellets) for proper function.

SPECIFICATIONS

- **Brand:** SafBbcue
- **Model Name:** Grill Smoke Stack Kit
- **Color:** Black
- **Outer Material:** Alloy Steel (Powder-Coated)
- **Inner Material:** Stainless Steel
- **Item Weight:** Approximately 3 Pounds
- **Package Dimensions:** Approximately 13.66 x 6.22 x 5.98 inches
- **Heat Resistance:** Withstands temperatures up to 300 degrees Celsius (572 degrees Fahrenheit)
- **Form Factor:** Cylindrical

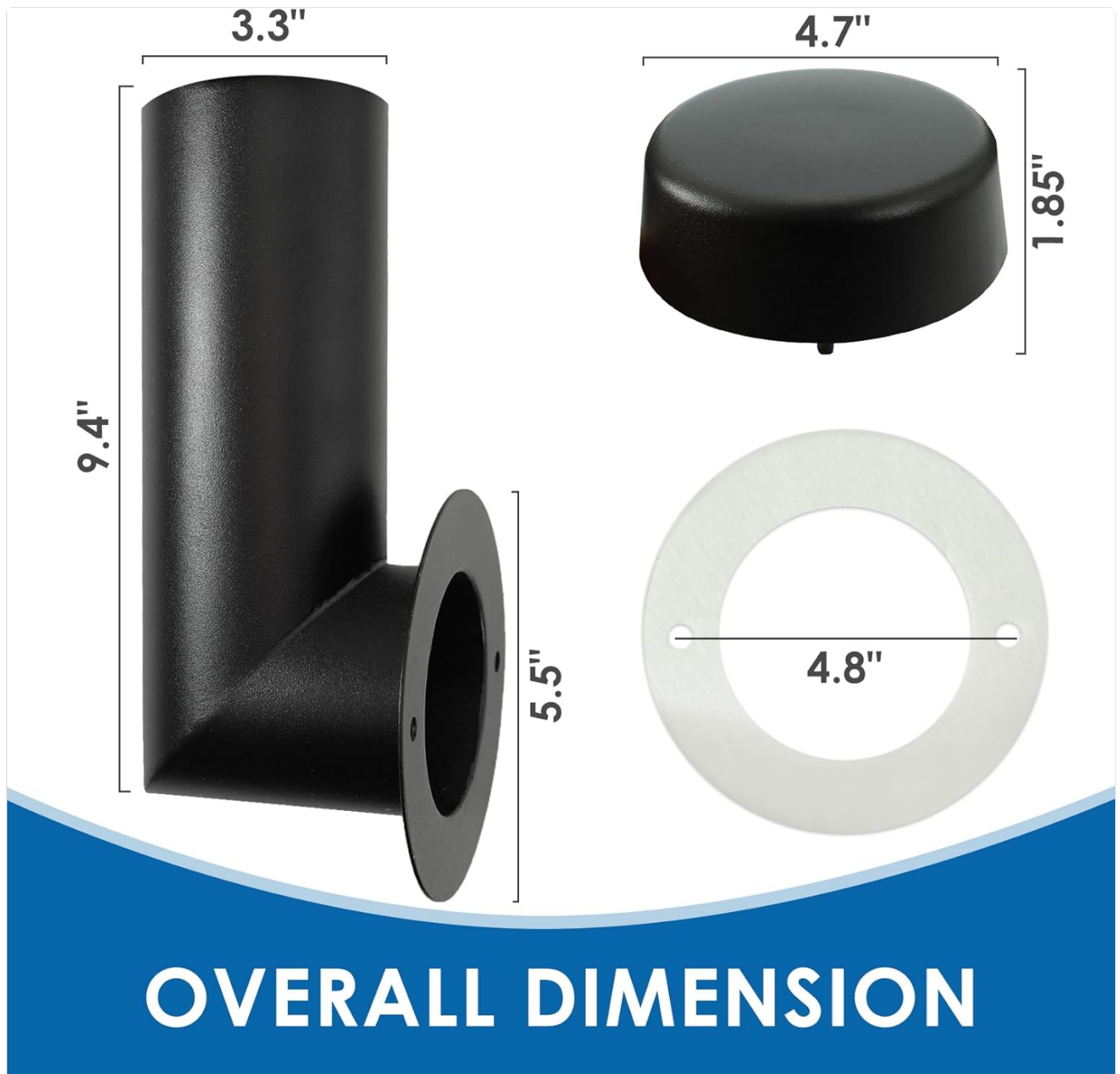


Image: A detailed diagram showing the overall dimensions of the smoke stack pipe, cap, and mounting plate, including height, width, and diameter measurements.



Image: Visual representation of the material properties: Heat Resisting, Durable Material, and Erosion Resisting, highlighting the quality construction of the smoke stack.

CUSTOMER SUPPORT

For any questions, concerns, or assistance with your SafBbcue Grill Smoke Stack Kit, please contact our customer service team. We are committed to providing satisfactory solutions.

Please refer to your purchase documentation or the seller's contact information on the platform where you purchased the product for specific support channels.

You can also visit the official SafBbcue store on Amazon for more information [SafBbcue Amazon Store](#)

WARRANTY INFORMATION

Specific warranty details for the SafBbcue Grill Smoke Stack Kit are typically provided at the point of purchase or within the product packaging. Please retain your proof of purchase for any warranty claims.

Generally, products are warranted against defects in materials and workmanship under normal use. For detailed warranty terms and conditions, please refer to the documentation included with your product or contact SafBbcue customer support.