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› SafBbcue Flame Broiler Kit User Manual

SafBbcue PB1000 PB1150 Flame Broiler (Compatible with Pit Boss 1000/1100/1150/1600 Series)

SafBbcue Flame Broiler Kit User Manual

Model: PB1000 PB1150 Flame Broiler

INTRODUCTION

The SafBbcue Flame Broiler Kit is a high-quality replacement part designed to enhance the performance and versatility of your Pit Boss pellet grill. This kit includes a flame broiler bottom and a sliding cover, engineered for durability and precise heat control. It allows for direct flame searing and even heat distribution, improving your outdoor cooking results.

This manual provides detailed instructions for the proper installation, operation, and maintenance of your new flame broiler kit, ensuring a safe and optimal grilling experience.

COMPATIBILITY

This Flame Broiler Kit is specifically designed to be compatible with various Pit Boss 1000, 1100, 1150, and 1600 Series pellet grills. Compatible models include, but are not limited to:

- Pit Boss Pro Series 1000 Pellet Grill (PB1000T4, PB1000XL, PB1000SC3, PB1000D3, PB1000R2)
- Pit Boss Pro Series 1100 Pellet Grill (PB1100PS1, Sportsman 1100 PB1100SP)
- Pit Boss Pro Series 1150 Pellet Grill (PB1150PS2, Navigator 1150 PB1150G, PB1150PS3)
- Pit Boss Pro Series 1600 Pellet Grill (PB1600PS1, PB1600PS2, PB1600PSE)
- Austin XL-Onyx (PB1000NX)

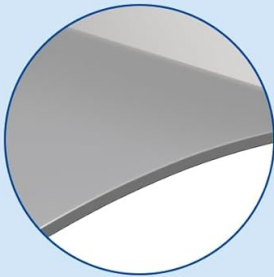
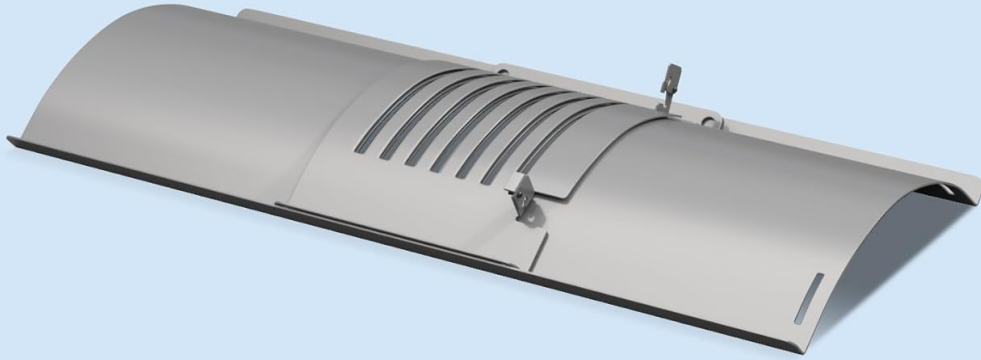


Image: Visual guide to compatible Pit Boss grill models.

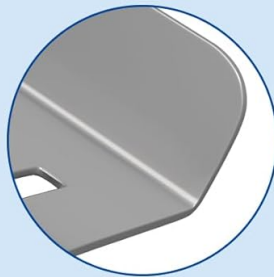
PRODUCT FEATURES

The SafBbcue Flame Broiler Kit is engineered with several key features to enhance your grilling experience:

- **Sturdy Steel Construction:** Made from high-quality, heavy-duty steel, ensuring durability and resilience against the rigors of outdoor cooking. It is designed to be corrosion-resistant for long-lasting performance.
- **Innovative Sliding Design:** Features a main plate and a slider with an easy-to-use sliding mechanism. This allows for effortless adjustment of cooking zones, providing precise control over flare-ups and heat intensity.
- **Upgraded Two Tabs Design:** The sliding cover incorporates an upgraded two-tabs design for secure fitment and smooth operation within the broiler bottom.
- **Even Heat Distribution:** Engineered to ensure consistent heating across the grilling surface, eliminating hot and cold spots for thoroughly cooked meats and vegetables.



Thicker and Durable



Excellent Ruggedness



Built to Last

HIGH-QUALITY STAINLESS STEEL

Image: Detail of the heavy-duty steel construction, emphasizing thickness and ruggedness.



Image: Overview of the upgraded two-tabs design and key material benefits.

SETUP AND INSTALLATION

Before installing your new Flame Broiler Kit, ensure your grill is completely cool and disconnected from its power source. It is recommended to wear protective gloves during installation.

1. **Remove Existing Components:** Carefully remove the grill grates, grease tray, and the existing flame broiler assembly from your Pit Boss grill. Note the orientation of the existing components for reference.
2. **Clean Grill Interior:** Thoroughly clean any ash, grease, or debris from the grill's interior, especially the area where the flame broiler sits.
3. **Install Broiler Bottom:** Place the new flame broiler bottom into the designated area within the grill. Ensure it sits flat and is properly aligned with any support brackets or grooves.
4. **Install Slide Cover:** Position the flame broiler slide cover onto the broiler bottom. The upgraded two-tabs design should align with the slots on the broiler bottom, allowing the cover to slide smoothly.
5. **Test Sliding Mechanism:** Gently slide the cover back and forth to ensure it moves freely and covers the desired area.
6. **Reassemble Grill:** Once the flame broiler kit is securely in place, reinstall the grease tray and grill grates.

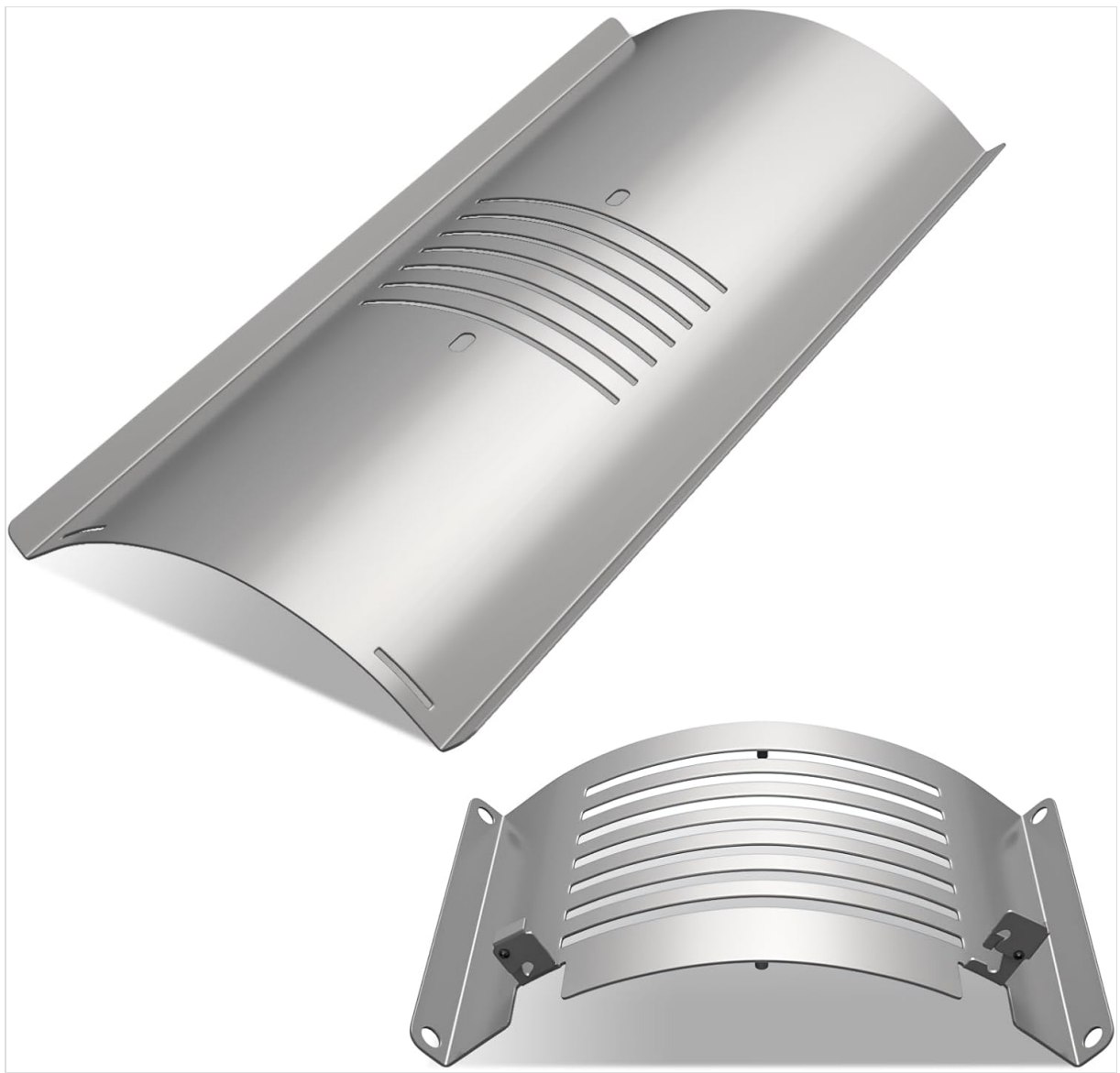


Image: The Flame Broiler Kit components ready for installation.

RENEW YOUR GRILL



BEFORE

AFTER

Image: Visual demonstration of replacing an old, rusted broiler with the new kit.

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Video: Demonstration of the SafBbcue Flame Broiler Kit, highlighting its two-tabs design and ease of installation.

OPERATION

The innovative sliding design of the Flame Broiler Kit provides versatile cooking options:

- **Indirect Cooking/Smoking:** For smoking or indirect cooking, ensure the slide cover is fully closed. This directs heat and smoke evenly around the cooking chamber, preventing direct flame exposure to your food.
- **Direct Flame Searing:** To achieve a direct flame for searing, slide the cover open to expose the flame pot. This allows for high-temperature searing, creating a delicious crust on meats. Adjust the opening size to control the intensity of the direct flame.
- **Flare-Up Control:** The sliding mechanism can be adjusted to manage flare-ups. Partially closing the slide can reduce direct flame exposure and minimize excessive flare-ups, while still allowing for some direct heat.

Always monitor your grill's temperature and the food's doneness when adjusting the flame broiler. Refer to your Pit Boss grill's main user manual for specific temperature settings and cooking guidelines.

MAINTENANCE

Regular cleaning and maintenance will extend the life of your SafBbcue Flame Broiler Kit and ensure optimal performance:

- **Daily Cleaning:** After each use, allow the grill to cool completely. Scrape off any food residue or ash from the flame broiler bottom and slide cover using a grill brush or scraper.
- **Deep Cleaning:** Periodically, remove the flame broiler kit from the grill for a more thorough cleaning. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before reinstallation to prevent rust.
- **Inspection:** Regularly inspect the broiler kit for any signs of wear, damage, or excessive corrosion. Replace components if they are significantly damaged to maintain safe and efficient operation.
- **Storage:** If storing the grill for an extended period, ensure the flame broiler kit is clean and dry. Consider applying a thin layer of cooking oil to the surfaces to provide additional protection against moisture.

TROUBLESHOOTING

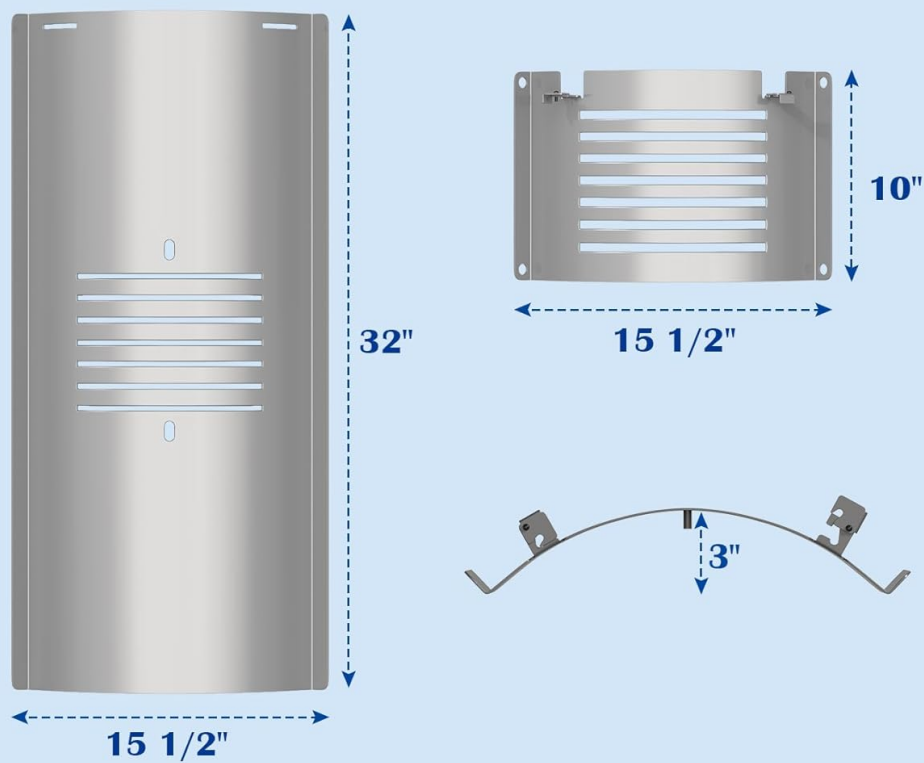
If you encounter issues with your Flame Broiler Kit, consider the following common solutions:

Problem	Possible Cause	Solution
Slide cover does not close fully.	Misalignment, debris, or manufacturing tolerance.	Ensure the broiler bottom and slide cover are correctly seated and free of debris. Check for any bending or warping. If the issue persists due to manufacturing, contact customer support.
Difficulty sliding the cover.	Accumulated grease or ash, minor warping.	Clean the tracks and surfaces thoroughly. Ensure the components are not warped. A light application of high-temperature cooking oil on the sliding surfaces may help.
Uneven heat distribution.	Improper slide cover position, excessive ash buildup.	Adjust the slide cover to the desired position. Clean out any ash or debris from the fire pot and broiler area. Ensure the grill is preheated properly.

For issues not listed here, or if solutions do not resolve the problem, please refer to the support section.

SPECIFICATIONS

- **Flame Broiler Bottom Dimensions:** 32 inches (Length) x 15.5 inches (Width)
- **Slide Cover Dimensions:** 15.5 inches (Length) x 10 inches (Width)
- **Overall Product Dimensions:** Approximately 24 x 14 x 5.4 inches (packaged)
- **Item Weight:** 15.42 pounds
- **Material:** Heavy-duty Steel
- **Color:** Silver/Metallic Grey



PRODUCT DIMENSION

Image: Product dimensions for the flame broiler bottom and slide cover.

SUPPORT

For further assistance, questions, or concerns regarding your SafBbcue Flame Broiler Kit, please contact the manufacturer's customer support. Refer to the product packaging or the original purchase platform for specific contact information.

When contacting support, please have your product model number and purchase details readily available to facilitate a quicker resolution.