

BUNNINGS #0172778

NAVIGATOR

PB850

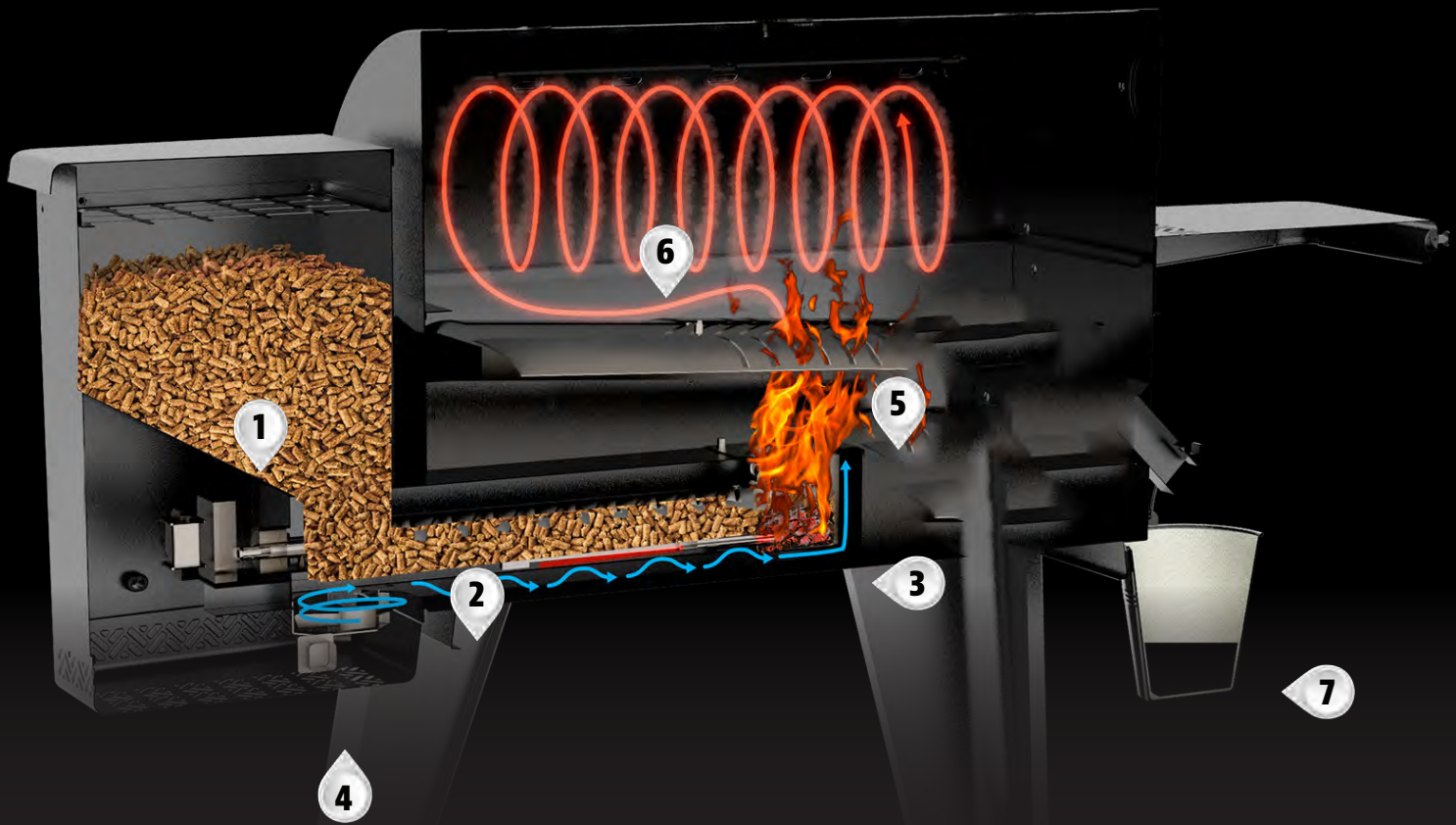
WOOD PELLET GRILL

5671 SQ. CM OF TOTAL COOKING SURFACE | PORCELAIN COATED CAST IRON GRATES
REMOVEABLE UPPER COOKING RACK | TEMPERATURE RANGE 82°C TO 260°C



BIGGER HOTTER HEAVIER

HOW IT WORKS



1. PELLET HOPPER
2. PELLET AUGER

3. FIRE POT
4. COMBUSTION FAN

5. FLAME BROILER
6. CONVECTION

7. GREASE BUCKET

- Plug in grill to 230V grounded outlet. Fill hopper with all natural BBQ pellets. Open grill lid.
- Press On button and turn temperature dial to Smoke setting.
- The auger (2) begins to feed the pellets from the hopper (1) to the Fire Pot (3). At the same time the draft fan (4) and igniter (located in the Fire Pot) activates for 5 minutes and ignites the pellets. The draft fan operates to help ignite the pellets like a forge. The draft fan will always run when the grill is operating. This produces heat and smoke to surround the food in a convection cooking style.
- Once the pellets are lit the lid can be closed. Turn temperature dial to your preferred setting.
- Drippings from the food hit the flame broiler and vaporize to create beautiful gilling flavor. Excess drippings are channeled to the grease bucket (7) for easy disposal.
- Slide the Flame Broiler (6) to sear meats and vegetables with direct flame grilling up to 535°C. Slide the Flame Broiler closed to return to convection cooking.
- The level of smoke can be adjusted when operating in the smoke mode. The default is level 4. For more smoke simply press the "P Set" button on the control board to increase to level 5, 6 or 7. For less smoke choose level 0, 1, 2 or 3.
- When done grilling, leave the lid closed, press the power button and turn the temperature dial to off. The grill and fan will continue to operate for several minutes after being turned off. This allows the grill to burn the remaining pellets in the Fire Pot.

PIT BOSS®

BIGGER HOTTER HEAVIER

BIGGER

Cooking Surface - For the price, Pit Boss® offers a bigger cooking surface.

HOTTER

The Control - Offers a wider and hotter temperature range of 82°C to 260°C.

The Flame Broiler - Direct flame cooking up to 535°C.

HEAVIER

Construction - Heavy-duty 16 gauge steel construction.

Cooking Grates - Porcelain coated cast iron cooking grates.

Overall Weight - In most cases, the overall weight is heavier.

WOOD PELLET CONSUMPTION

TEMPERATURE SETTING	PELLET USAGE	SMOKE TIME 9 KG BAG OF PELLETS
SMOKE SETTING	.15 kg/hr	60 hours
90°C	.41 kg/hr	22 hours
120°C	.45 kg/hr	20 hours
150°C	.67 kg/hr	13.5 hours
180°C	.75 kg/hr	12 hours
260°C	1.2 kg/hr	7.5 hours

**The data included is for estimated calculations only.*

Actual pellet consumption will vary by unit, run time, unit location, and outdoor temperatures.

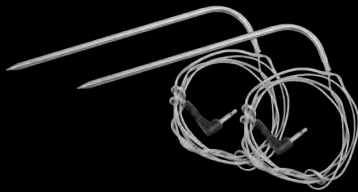
PIT BOSS® GRILL ACCESSORIES



PB850
Grill Cover
#0185929



PB1230
Grill Cover
#0185930



Meat Probe
2 Pack
#0190451



PBV3P1
Smoker Cover
#0185928

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#PITBOSSNATION



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