WARNING: Please read the entire manual before installation and use of this charcoal burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

ASSEMBLY AND OPERATION INSTRUCTIONS

WARNING: Please read the entire manual before installation and use of this charcoal burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.
SAFETY INFORMATION

⚠️ Warnings
REMEMBER-DO NOT USE INDOORS! FOR OUTDOORS ONLY.
Great care has been taken during production to remove sharp edges but you should handle all components with care to avoid possible injury.

- Keep a fire extinguisher handy.
- Hot fat may drip at the bottom of the fire bowl so keep your feet clear.
- If fire flares up due to dripping fat, douse flames with fine water spray.
- **DO NOT** touch metal parts of the BBQ until it has completely cooled to avoid burns. BBQ handles will be hot and unsafe to touch during use, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, hot pad etc).
- Never handle charcoal after lighting.
- Ensure coals have completely burnt before removing the ash.
- Not to be installed in or on recreational vehicles and/or boats.
- Store away ONLY when barbecue is completely extinguished and cool.
- In construction of this BBQ use all and only the components provided.
- **Caution!** Do not use spirit or petrol for lighting or relighting. Use only firelighters complying with EN1860-3.
- **Caution!** Keep well away from heat sensitive materials and objects.
- After use, extinguish and allow cooling.
- Only store away when thoroughly cool and extinguished.
- **Caution!** To avoid damage to property, ALWAYS place this appliance on a surface which is suitably heat resistant as this appliance will get extremely hot during operation.
- **Caution!** To avoid injury, be aware that the resting surface directly beneath this appliance will get very hot during operation and will remain very hot sometime after afterwards-keep feet, other limbs and all property/item well away from this area.
- **Attention!** This barbecue will become very hot. Do not move it during operation.
- **Warning:** Keep children and pets away.
- **Important!** Please retain this manual for future reference.
- Unwrap all packaging materials and place components on top of carton box or on a clean floor to prevent it from scratching.
- **Keep small parts out of reach of children.**

✔ Do's
Stand your barbecue on a safe, level surface, well away from flammable items such as wooden fences or over-hanging tree branches.

Keep children and pets away.

An adult should always be in charge of the BBQ. Never leave a hot barbecue unattended.

Be careful of sharp edges during assembly.

*When you are ready to start, make sure you have the right tools, plenty of space and a clean, dry area for assembly.*

Check the pack and make sure you have all the parts listed. During assembly, children should be kept away from the product due to possible risk of injury.

Ensure this product is fully assembled as illustrated before use.

To clean, wipe with a sponge and soapy water. Do not use solvent based cleaners or detergents as they can bleach or damage this product.

Tools not included.

❌ Don'ts
**CAUTION!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!

**ATTENTION!** Once lit, **DO NOT** move your BBQ or leave it unattended!

Always make sure the barbecue is fully extinguished and completely cool before applying any covers OR storing away-remember coals can remain hot for sometime and could re-ignite under certain conditions UNLESS fully damped down and/ or extinguished.

**CAUTION!** NEVER STORE a barbecue indoors unless ALL coals and ash have been thoroughly removed and thrown away outdoors and all barbecue surfaces have been cleaned and are cool, as otherwise this could lead to fire and/or emissions of poisonous gases which could cause death.

**DO NOT** use power tools to construct this product.
**DO NOT** over tighten screws or bolts.
**DO NOT** tighten screws until fully assembled.
**DO NOT** sit or stand on the product.
**DO NOT** use the product if parts are missing, damaged or worn.
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**Dansons Inc.**

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sales@pitboss-grills.com | service@pitboss-grills.com

www.pitboss-grills.com

Toll-Free: 1-877-303-3134, Fax: 1-877-303-3135
### Charcoal Pizza Oven

**Assembly instructions**

#### Components supplied (not actual size)

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#### Fixtures and fittings supplied (not actual size)

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Produced in China for TESCO Stores Ltd.

Tesco 2016
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<td>Pizza stone</td>
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<td>20</td>
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<td>21</td>
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</table>
Produced in China for TESCO Stores Ltd.
Tesco 2016

Charcoal Pizza Oven
Assembly instructions
ASSEMBLY PREPARATION

Number of people required to assemble
Two persons to assemble and lift

Time to assemble 1-2 hours

Tools required (not supplied)

ASSEMBLY INSTRUCTIONS

Number of people required to assemble
Two persons to assemble and lift

Time to assemble 1-2 hours

Tools required (not supplied)

Our promise
We are happy to refund or replace any Tesco product which falls below the high standard you expect. Just ask any member of staff. This will not effect your statutory rights.

We are here to help:
Tesco Stores Ltd., Welwyn Garden City AL7 1GA, U.K.

Spare parts are also available in the unlikely event that any are missing. Please call: 0870 066 6938

Please have the Ref. number available to assist with your query. This is located on the front page of the instruction manual.

Produced in China for TESCO Stores Ltd.
Tesco 2016

Charcoal Pizza Oven
Assembly instructions

1

2

A x 4
not supplied

A x 4
not supplied

3

4

A x 8
not supplied

A x 8
not supplied
Instructions for use
Barbecue should be heated up and the fuel kept red hot for at least 30 min prior to the first cooking on the barbecue.

Method 1 - Charcoal & Lighting Fluid/Gel
Follow Charcoal & Lighting Fluid/Gel product instructions and warnings.
(not included)

- Set up your barbecue in a safe place with sufficient space and make sure the barbecue is installed on a secure level base. Place enough charcoal in the bowl to a depth of 3-5 cm.
- **CAUTION:** Carefully apply lighting fluid/gel in small amounts over the charcoal. Over application can be dangerous.
- **DO NOT** spill any lighting fluid/gel onto your hands or clothes.
- Wait for 30 seconds to allow the liquid to soak into the charcoal before lighting.
- **DO NOT** light the charcoal if you have spilled fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter.
- **DO NOT** squirt liquid onto burning charcoal.

Method 2 - Lighting Blocks
Follow lighting block product instructions and warnings.
(not included)

- Place three or four Lighting Blocks in the centre of the barbecue fire bowl and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. The fire should be ready for cooking when even white ash or an even red glow is visible.
- **DO NOT** cook before the fuel has a coating of ash.
- Ensure that the cooking grill is fully located into the grill supports.

When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.

Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.

To help prevent food sticking, apply a thin coating of cooking oil on the grill prior to cooking.

To adjust the airflow using the air vent we recommend to use of a heat resistant glove.

ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.

Care Instructions
Follow these instructions to maintain the appearance and life of this BBQ.

- It is not advisable to completely fill the fire bowl as the barbecue may become far too hot to cook successfully.
- Line the fire bowl with aluminum cooking foil, shiny side up, to make it easier to clean your barbecue after use. Leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your barbecue and reflect the heat more efficiently on to the food.
- To clean your grill, soak the cooking grill and tools in hot soapy water when the barbecue is completely cool as soon as possible after use.
- When you have finished cooking, never pour cold water directly on the coals to extinguish them as this may damage your grill. Use old cinders, sand or a fine water spray.
- Store in a cool dry place. Ensure it is clean and dry thoroughly. It must be thoroughly cleaned of all ash and unused fuel/coals before storage. (See Warnings)

**CAUTION!** To help avoid injury or damage to property, it is vitally important that you clean and maintain your barbecue after every use. Please note that you should inspect your barbecue before every use - the barbecue should be clean and in good working order. Please note that this appliance will not last forever and will begin to degrade with use over time. It is very important that you replace your barbecue as and when it begins to show signs of fatigue, corrosion or damage. Please note: Continuing to use an appliance which is damaged could cause injury or damage to property.

- Protect from severe weather conditions. We recommend you use a BBQ cover to protect this item when not in use. BBQ must be cooled before cover is added. Covers must be removed periodically to minimize moisture build up and damage to the BBQ, as most covers are not breathable.
Lighting the oven

When you are ready to use the Charcoal Pizza Oven for cooking, please follow the instructions set out below:

- Make sure that you have removed any packaging that may be left in both the oven and the firebox chamber.
- Always wear a BBQ mitt or protective fireproof gloves when lighting and operating your oven.
- **This oven is ONLY suitable for use with charcoal. Small amount of wood chips can be applied for different flavor. BUT DO NOT USE WOOD OR LOGS FOR FUEL.**
- DO NOT burn fuel directly on the oven base. Always use fuel grate or charcoal grill.
- DO NOT over load with fuel.
- Fill about 1.5 kg charcoal briquettes onto the charcoal grill above the charcoal tray.
- Open the door of the firebox and build the fire on the charcoal tray.
- Use charcoal & lighting fluid / gel or lighting blocks to light the fire. (refer to method 1 & 2 on page 4).
- Close the firebox door, but leave the sliding dampers fully open to allow oxygen into the fire.
- ALWAYS ensure that the doors are closed when in use.
- Open the firebox door occasionally to add charcoal or to stoke the fire when required.
- Be careful when you open the firebox door. The firebox has an open flame, be careful of loose clothing and hair that could catch fire during operation of the oven.
- The inside of the oven and firebox are black coated. When you first light the oven you will need it at approximately 180°C (or 350°F) for 60-90 minutes to cure the inside of the oven. This will burn off any residue that may be left over from the manufacturing process.

More cooking information

- DO NOT cook before the fuel has a coating of ash.
- ALWAYS wash your hands before and after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- CAUTION — eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- CAUTION — if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking ALWAYS clean the grill cooking surfaces and utensils.
- To extinguish, stop adding fuel and allow fire to die or douse with sand. DO NOT use water as this may damage the product.
Get started

There are TWO cooking levels within the Charcoal Pizza Oven. Use the upper cooking level with cooking grill and pizza stone for cooking pizzas. Use the lower cooking level with cooking grill for BBQ and smoking.

To cook pizzas, set the porcelain wire cooking grill on the upper grill support. Place the pizza stone on top of the cooking grill and leave the two sides with even space for heat circulation. The pizza stone and the aluminize liner above it create the best oven compartment for the cooking pizza.

Attention!

Do NOT place the pizza stone into a hot oven. Place the stone into the oven before you heat it up. Otherwise the pizza stone will easily crack.

Before cooking, it is crucial to pre-heat the oven. Once you have reached your desired temperature, it is crucial that you maintain this temperature for another 10-15 minutes to allow the temperature to stabilize and the flames to reduce. Once the temperature stabilizes, you can then maintain this temperature over time by simply open and close the fire box dampers.

Please note that when you open the oven door during the cooking process, the temperature on the gauge may drop slightly. Do not add more charcoal briquettes to the firebox. It is best to close the oven door and wait a few minutes to see if the temperature returns to its previous level. If more heat is required, add more charcoal at a time until you reach the desired temperature.
Cooking pizzas

The key to producing the best pizzas in the Charcoal Pizza Oven is to obtain **HIGH TEMPERATURES & LOW FLAME**. Prior to cooking, you will need to pre-heat your Charcoal Pizza Oven to approximately 300°C to 350°C. Ideal temperature for cooking pizzas is between 300°C and 350°C. The time it takes to obtain **high temperatures** will depend on:

- Weather conditions
- The type of charcoal briquettes used.

Next you will need to ensure that flames in the firebox have reduced in order to avoid excessive smoking and burnt pizza bases. Once you have reached your desired temperature, you will need to wait 10-15 minutes to stabilize the temperature and to allow the flames to subside.

It is important to understand that there will be some variance in **heat distribution** and **cooking times** resulting from:

- The type of pizza base used (fresh dough vs pre-prepared pizza bases).
- The type and thickness of the toppings selected.

Cooking steps

It is recommended that when opening and closing the oven and firebox doors during operation, always use a long fire-retardant mitt to protect your hands and forearms.

- Open the oven door and use a pizza paddle to carefully place the pizza directly onto the stone.
- Always keep the door close when cooking.
- After 3 –5 minutes, check how the pizza is being cooked by looking through the glass-windowed door.
- To ensure the pizza is evenly cooked, open the oven door and use a pizza paddle to turn the pizza. Then, close the oven door for another few minutes cooking.
- You will know the pizza is ready when the base is crispy and the pizza topping has melted and is simmering at the surface.
- If you’re going to continue to cook pizzas over a long period of time, ensure that the flame in the firebox is kept alive by continuing to add charcoal briquettes to the fire, one piece at a time.

Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces). This Charcoal BBQ works best with briquettes.

It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook successfully. As a guide a 3kg bag of charcoal briquettes should last for at least 2 full BBQ fires. Recommend charcoal max 1.5 kg to be used for each firebowl, evenly distributed on the charcoal grate.

If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.

When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Use old cinder, sand or a fine water spray.

Empty the bottom bowl of ashes when they are completely cold. To clean your Charcoal BBQ, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place.

Do not leave your Charcoal BBQ outside unprotected.

Troubleshooting

**PROBLEM: PIZZA BASE IS BURNING BEFORE THE TOPPING IS COOKED**

**SOLUTION:**

- Allow flame to lower before placing pizza on the stone.
- Allow stone to cool slightly before cooking by reducing the temperature over time.
- Push fire to one side of the firebox and cook on the side of the stone without the flame.

**PROBLEM: EXCESSIVE SMOKE**

**SOLUTION:**

- Consider changing the type of charcoal or wood chip used.
- Ensure charcoal or wood chip is dry and free of contaminants.
CARE AND MAINTENANCE

Cleaning and Storing

CLEANING THE OVEN
The oven’s grill can be cleaned periodically. Do not use abrasive or corrosive products as these could scratch the steel.

CLEANING THE FIREBOX
It is necessary to empty the ash from the firebox on a regular basis. When the oven and firebox are cool, use a dustpan and brush to gently remove the ash.

CARE OF THE PIZZA STONE
- The role of the pizza stone is to distribute the heat evenly across the pizza base and to extract moisture so that your pizza base is nice and crispy.
- Always wait until the stone is cool before cleaning it.
- The pizza stone is porous so never wash it with any type of soap, detergent or oils. Use a damp cloth to remove any remaining food. If you have some stubborn food pieces that remain stuck to the stone, gently remove with a wooden or plastic spatula. Do not use a steel spatula or harsh scrubbing agents as this may damage the pizza stone.
- Do not soak your pizza stone in water as it is absorbent and may retain small pockets of water on the inside even if appears dry. This water will expand when heated and may cause the stone to crack.
- Always have your pizza stone in the oven when you light the fire and let it gradually heat up. Exposing a cold pizza stone to a hot oven could cause your pizza stone to crack. Never pour cold water or any other liquid on a hot stone. Do not put frozen pizzas onto a hot stone as the difference in temperatures will cause the pizza stone to crack.
- Dark stains on a heavily used pizza stone is considered 'seasoning' and is desirable.

STORING THE PIZZA OVEN
Once the Charcoal Pizza Oven has cooled, it is advisable to store the oven in a sheltered position where the unit will remain completely dry.

Food safety
- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat or poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork: the juices should run clear. Ensure the product is piping hot throughout.

Attention!

This BBQ will become very hot do not move it during operation. Do NOT use indoors.

“Warning! Keep children and pets away!”

“Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3”

Carbon Monoxide Hazard

<table>
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<tr>
<th>WARNING</th>
<th>CARBON MONOXIDE HAZARD</th>
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<td>Danger of carbon monoxide poisoning-NEVER light this product or let it smoulder or cool down in confined spaces</td>
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WARRANTY

CONDITIONS

All charcoal appliances by Pit Boss, manufactured by Dansons Inc., carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

Dansons carries a one (1) year warranty against defects and workmanship on all parts. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the one (1) year from date of purchase. During the term of the warranty, Dansons’ obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons’ will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons’ to be defective upon examination. Dansons’ shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derive liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that resist rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons’ control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidization, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use. This warranty is based on normal domestic use and service of the grill and neither limited warranty coverage’s apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Pit Boss grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner’s manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

CONTACT CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

service@pitboss-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

WARRANTY SERVICE

Contact your nearest Pit Boss dealer for repair or replacement parts. Dansons Inc. requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss can be found on the label on the back of the unit. Record numbers below as the label may become worn or illegible.

<table>
<thead>
<tr>
<th>MODEL</th>
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<tr>
<th>DATE OF PURCHASE</th>
<th>AUTHORIZED DEALER</th>
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IMPORTANT
DO NOT RETURN PRODUCT TO STORE
Dansons Inc. stands behind our authorized dealers. Many dealers stock replacement parts and accessories. We strongly suggest that if you need to order parts, options, or require service that you first consult your local dealer. Many dealers do stock current accessories, fuel and service parts. For all other questions, comments, or inquiries, please contact Dansons Inc. directly. Our Customer Service department is available:

Monday through Sunday, 4am - 8pm PST (EN/FR/ES):
service@pitboss-grills.com

WARNING: This product can expose you to carbon monoxide, which is a combustion byproduct known to the State of California to cause birth defects or other reproductive harm. For more information, go to WWW.P65WARNINGS.CA.GOV