

MADE IN THE USA

WOOD PELLET

PAIRING GUIDE

REAL WOOD FLAVOR
8-IN-1 COOKING - THESE PELLETS DO IT ALL!

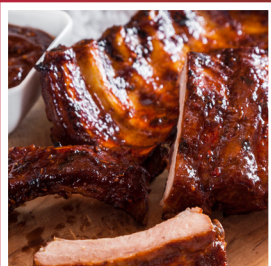
PIT BOSS® FLAVORS										
HICKORY										
APPLE										
MESQUITE										
FRUIT										
COMPETITION										
CLASSIC										
PECAN										
FREEDOM										



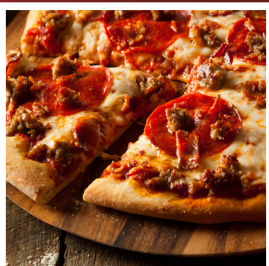
SEAR



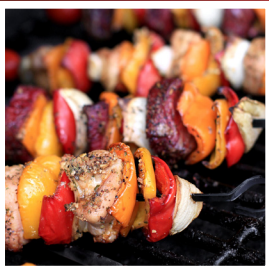
CHAR-GRILL



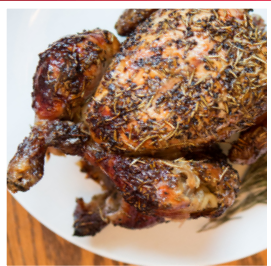
SMOKE



BAKE



BBQ



ROAST



GRILL



BRAISE

WARNING: THIS PRODUCT CONTAINS WOOD DUST, A SUBSTANCE KNOWN IN THE STATE OF CALIFORNIA TO CAUSE CANCER. IN ADDITION, COMBUSTION OF WOOD PELLETS, LIKE WOOD PRODUCTS, RESULT IN THE EMISSION OF CARBON MONOXIDE, SOOT AND OTHER COMBUSTION BY-PRODUCTS WHICH ARE KNOWN BY THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS, OR OTHER REPRODUCTIVE HARM. USE A DUST MASK OR OTHER SAFEGUARDS TO AVOID INHALING WOOD DUST OR WOOD COMBUSTION BY-PRODUCTS. FOR MORE INFORMATION, GO TO: WWW.P65WARNINGS.CA.GOV.

STEP 1: FILL!
FILL HOPPER WITH ALL NATURAL BARBECUE WOOD PELLETS

STEP 2: SET!
AFTER STARTING ON SMOKE, DIAL-IN DESIRED TEMPERATURE INTO DIGITAL CONTROL BOARD

STEP 3: GRILL!
BEGIN TO GRILL, AS BARBECUE AUTOMATICALLY IGNITES!