



Installation, use and maintenance  
guide

- ✓ PBQ-ONE
- ✓ ATMO-SFERA
- ✓ GRILL-BOX
- ✓ GRILL-AROUND (TROLLEY)
- ✓ TRI-POB



## INSTALLATION, USE AND MAINTENANCE GUIDE

### INDEX

<b>SAFETY</b>	<b>2</b>
<i>PREFACE</i>	2
<i>WARNINGS</i>	2
<i>RESTRICTIONS</i>	3
<i>MODELS</i>	4
<i>MODELS DESCRIPTION</i>	5
<i>THE PELLET</i>	7
<i>LOCATION OF THE GRILL</i>	8
<b>HOW TO USE YOUR GRILL</b>	<b>9</b>
<i>ASSEMBLY INSTRUCTIONS / ATMO-SFERA</i>	9
<i>ASSEMBLY INSTRUCTIONS / GRILL-BOX</i>	11
<i>Optional assembly GRILL-BOX LEGS KIT</i>	13
<i>ASSEMBLY INSTRUCTIONS / GRILL-AROUND+TROLLEY</i>	14
<i>ASSEMBLY INSTRUCTIONS / TRI-POB</i>	16
<i>BURNER EXTRACTION TOOL</i>	17
<i>FIRST IGNITION</i>	18
<i>IGNITION</i>	18
<b>SUGGESTIONS AND OPERATION TIPS</b>	<b>19</b>
<i>Always use gloves</i>	19
<i>Pre-heat your grill</i>	19
<i>Oil food and not the plate</i>	19
<i>Keep air circulating</i>	19
<i>Keep lid closed (model PBQ ONE)</i>	19
<i>Check cooking times and temperature</i>	20
<i>Cooking fresh and/or frozen foods</i>	20
<i>Keep your grill clean</i>	20
<i>Cooking plates cleaning</i>	20
<b>SHORT GRILLING GUIDE</b>	<b>21</b>
<i>Tips:</i>	22
<b>WARRANTY</b>	<b>22</b>

## SAFETY

### PREFACE

Dear Customer, thank you for your preference and trust in our products, please spend some of your time carefully reading this manual before proceeding with the first ignition

**Failure to comply with the warnings identified by the words WARNINGS-PROHIBITIONS-RESTRICTIONS-PRECAUTIONS contained in this guide may cause serious or fatal personal injury or a fire/explosion and damage to properties.**

Only with a correct and conscious use of this product will it be possible to grill at the best, in safety and maximum efficiency conditions.

### WARNINGS



Don't use this grill in closed areas! This grill is designed only for outdoor use in a well ventilated area. The appliance is not designed or ever needs to be used as an heating appliance. If used in a closed space, toxic emissions may concentrate, causing serious or even fatal personal injury.

Close the cap of the gel bottle after use and place the bottle at a safe distance from the grill.



Keep vapors and flammable liquids, such as gasoline, alcohol, etc., as well as combustible materials (wood, wooden floors, curtains) away from the cooking area.



Do not use the grill unless all its components are in the right position. This grill must be mounted correctly following every specific instruction. Improper assembly can be dangerous.



Do not use the grill under any overhead construction made of combustible material.  
e orizzontale, lontano da materiale combustibile.








**WARNING!** This barbecue will become very hot, do not handle it during operation. Never leave it unattended.

**WARNING!** Keep away from children and pets. Always keep this grill on a stable surface.



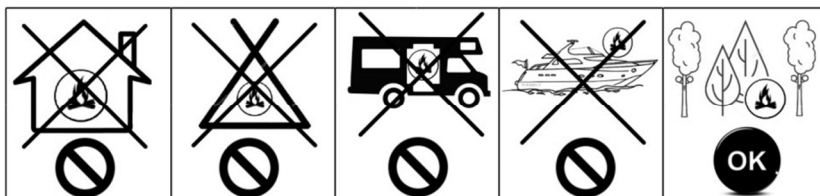
**When cooking and handling the thermometer or any cover lid, use heat-resistant barbecue gloves or mittens (compliant with EN 407, level of resistance to heat from contact 2 or higher).**

### RESTRICTIONS

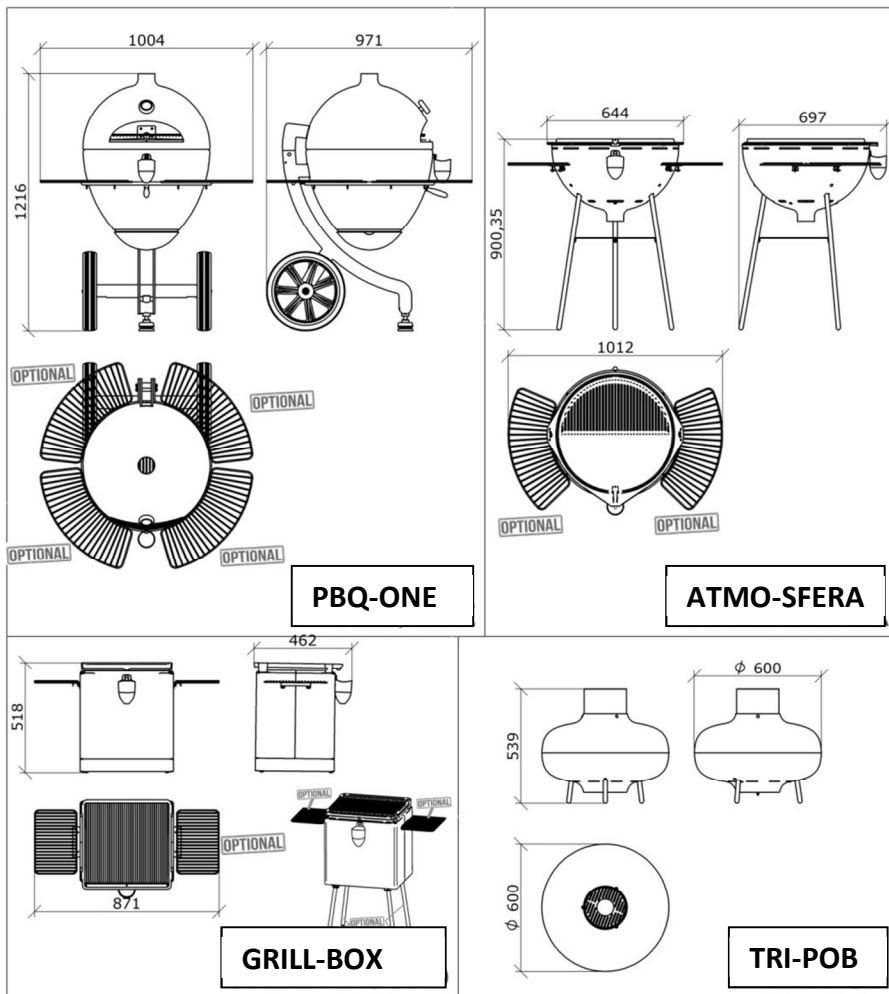
-  Do not use the PBQ grills in a box, a building, a covered passage or any other closed area.
-  Do not use gasoline, alcohol or other highly volatile fluids to ignite the pellets. Use specific combustible fluids for grills (reference standard UNI EN 1860-3)
-  Do not use the grill if there is strong wind.
-  Do not remove the ash until all the pellets have finished the shutdown cycle and the unit is cold.
-  Never throw away ashes before they are completely burnt. Do not store the grill until the ash is completely extinguished..

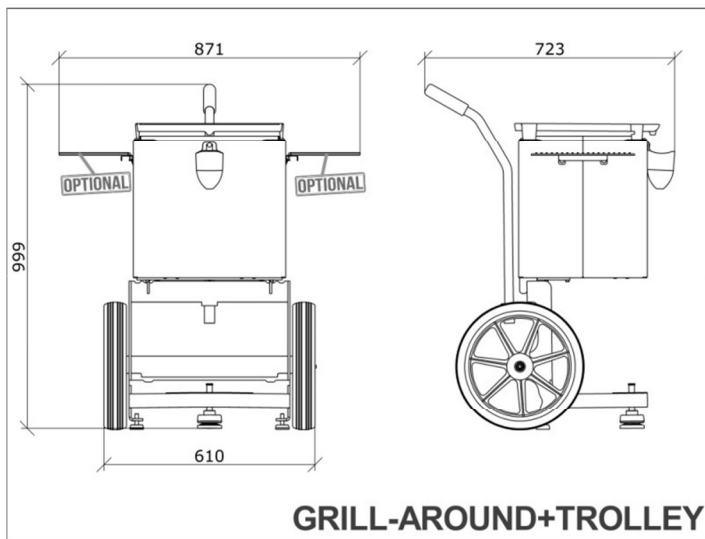


**WARNING! Do not use the barbecue in a closed and / or habitable space, for example houses, tents, caravans, motorhomes, boats.**  
**DANGER OF DEATH FOR CARBON MONOXID POISONING.**



## MODELS





## MODELS DESCRIPTION

### PBQ-ONE

PBQ-ONE is the most complete pyrolytic pellet grill in the range. Large food enameled cast iron cooking plate easy to remove and clean, pivoted in a rotating support that makes ignition and cleaning operations easy. Equipped with a side drain to collect grase and convey them into a dedicated cup.

The completely closed burner prevents ash and sparks from flying and settling on the food. It is easily removed to facilitate cleaning or refilling pellets for a new ignition.

PBQ-ONE can be used as a traditional direct grill or as a baking oven for pizza and bread.

A sturdy thermometer integrated into the lid allows easy monitoring of the internal temperature.

One hour and a half of autonomy with less than 20gr of ash residue.



≈ 8400 WATTS  
≈ 1,5 h AUTONOMY  
≈ 2,1 KG OF PELLETS



PIZZA OVEN INCLUDED



FOR 8-10 PERSONS

OPTIONAL

B01030500  
Pizza ceramic plate  
B01032000  
Internal grille Ø30cm

B01033000  
Side grille  
B01034000  
Internal grille Ø60cm

## ATMO-SFERA

Pyrolytic pellet grill. Large food enameled cast iron cooking plate. Equipped with a side drain to collect grase and convey them into a dedicated cup. The completely closed burner prevents ash and sparks from flying and settling on the food. It is easily removed to facilitate cleaning or refilling pellets for a new ignition.

Aprox one hour of autonomy with less than 20gr of ash residue.



≈ 6000 WATTS  
≈ 1 h AUTONOMY  
≈ 1,4 KG OF PELLETS



FOR 6 PERSONS

OPTIONAL	7406-A017 Lid (black)	B01033000 Side Grille
----------	--------------------------	--------------------------

## GRILL-BOX

Pyrolytic pellet grill. Large food enameled cast iron cooking plate. Equipped with a side drain to collect grase and convey them into a dedicated cup. The completely closed burner prevents ash and sparks from flying and settling on the food. It is easily removed to facilitate cleaning or refilling pellets for a new ignition.

It can be equipped with a trolley (optional) that makes movement and operation easier.

Un'ora di autonomia con un residuo inferiore ai 20gr di cenere.

Aprox one hour of autonomy with less than 20gr of ash residue.



≈ 6000 WATTS  
≈ 1 h AUTONOMY  
≈ 1,4 KG OF PELLETS



FOR 6 PERSONS

OPTIONAL	7403-A015 – Kit 4 legs	7403-0055 – Side grille
----------	------------------------	-------------------------

## TRI-POB

Outdoor pyrolytic fire pit without smoke emissions

Aprox one hour of autonomy with less than 20gr of ash residue.



≈ 10000 WATTS  
≈ 1 h AUTONOMY  
≈ 2,1 KG OF PELLETS

OPTIONAL	7405-A007 – Kit 3 legs 68cm
----------	-----------------------------

### THE PELLET

The fuel used is called pellets, made of wood only pressed sawdust; this will allow you to fully enjoy the heat of the flame without having to manually feed the combustion with wood logs.

Using only quality pellets, an almost neutral environmental impact in terms of CO<sub>2</sub> is obtained, along with a high yield and a lower accumulation of ash inside the appliance.

**The following are the reference parameters for a good quality pellet:**

Approved according to EN 14961-2 A1 or A2

Diameter = 6 / 8mm

Length = 10/20 mm

Maximum humidity content 8%





Residual ash: less than 1.5%

Density: 650 kg / m<sup>3</sup>

Minimum heating value: 4.9 kWh / kg; about 18000kJ / kg

Raw material: only natural wood free of chemicals or leftovers. If binders are present, these must be only of natural origin and in minimum quantity.

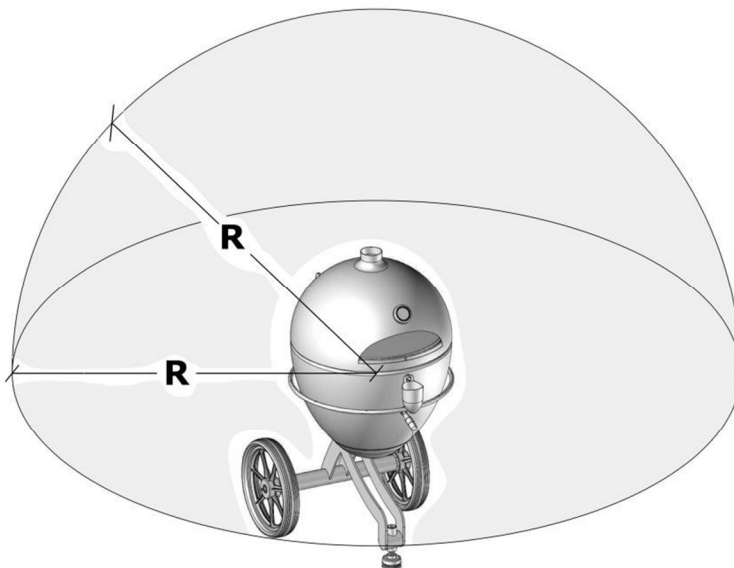
The Manufacturer will void the warranty if fuel (pellets) not supplied by the company itself or not certified is used. Furthermore, it is not responsible for the poor performance of the device caused by an inadequate quality pellets.

-  It is forbidden to use the appliance as an incinerator or in any different way for which it was built.
-  It is forbidden to use other types of fuels or materials to feed or ignite the unit.
-  The use of any pellet other than the one indicated is prohibited.
-  The use of fuel that does not comply with the above specifications will also void the warranty on the appliance as it can create dangerous situations.



### LOCATION OF THE GRILL

- Use this barbecue only outdoors, in a well-ventilated area; do not use it in a box, a building, a covered passage or any other enclosed area.
- Use this barbecue at a distance of at least one and a half meters "R" from any combustible material.



The barbecue must be positioned perfectly in a flat position, it is advisable to pay close attention to the place of positioning so that there are no significant unevenness in the ground.

To check correct positioning, take advantage of the bubble on the adjustable foot (PBQ-ONE model only).

Place the barbecue on a floor or directly on the ground as long as it is leveled. If the floor is made up of flammable material (wood, rubber, plastic) it is mandatory to use floor surfaces with adequate dimensions made of fireproof material.

Do not place the appliance near trees, plants or other vegetation

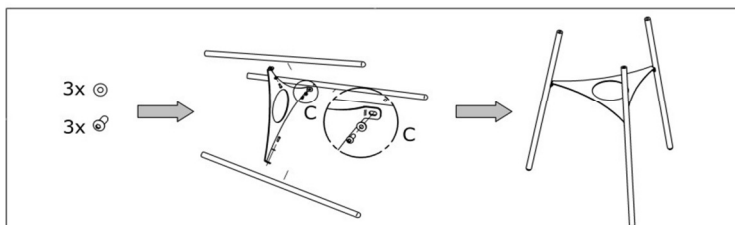
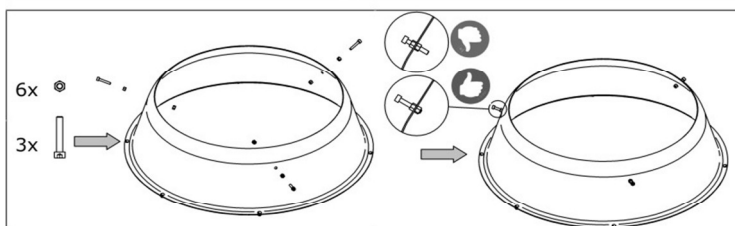
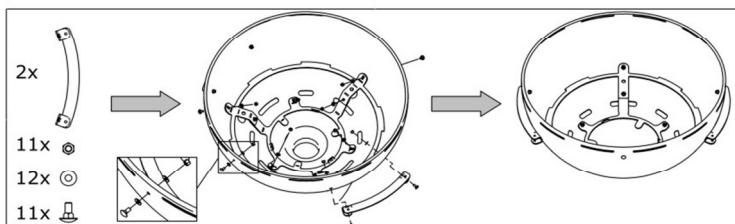
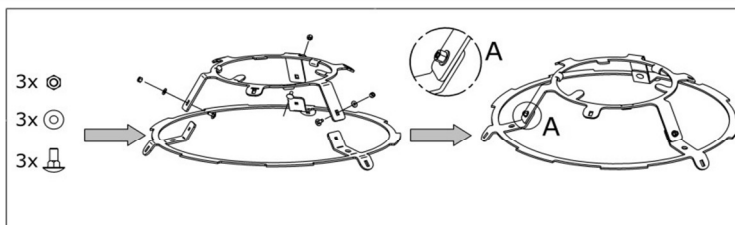
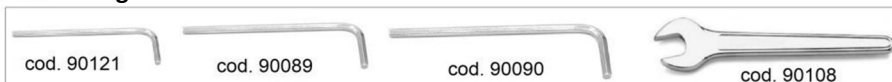


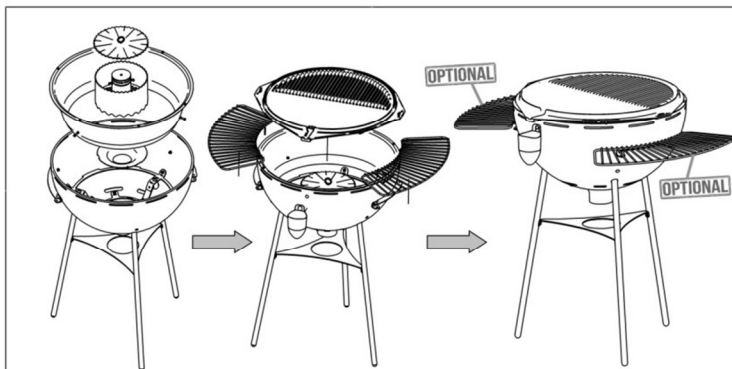
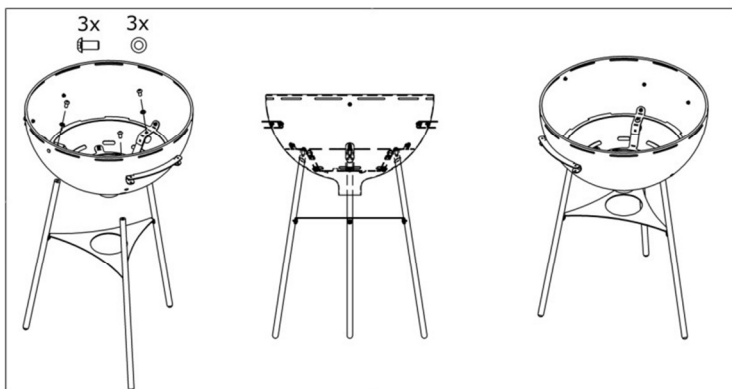
## HOW TO USE YOUR GRILL

### ASSEMBLY INSTRUCTIONS / ATMO-SFERA

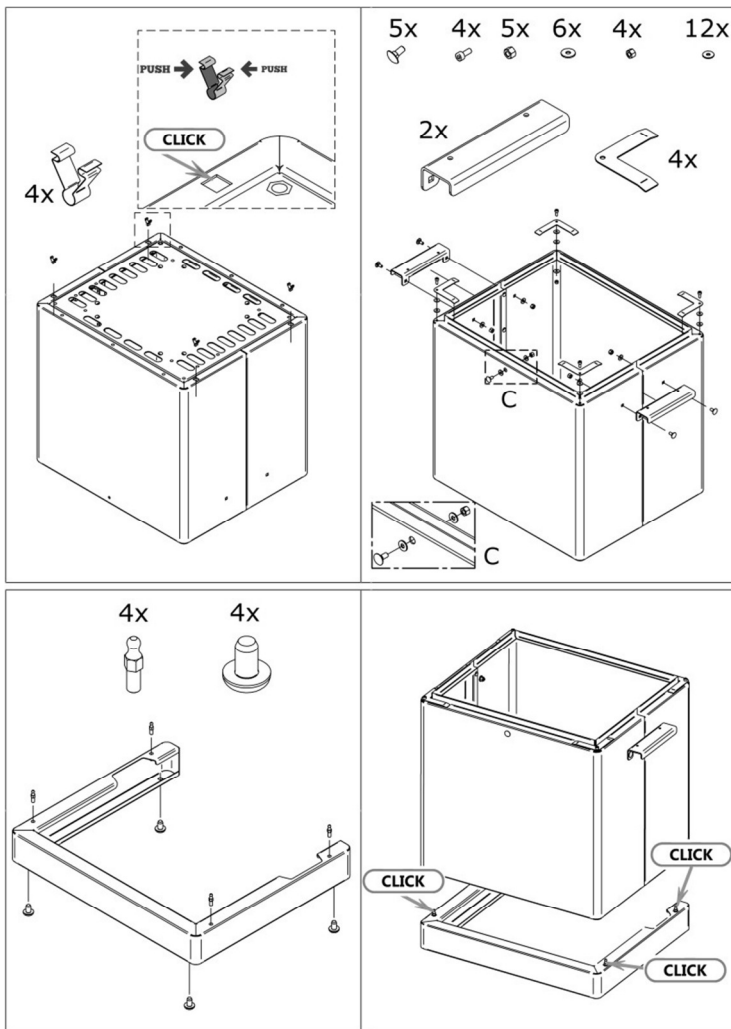
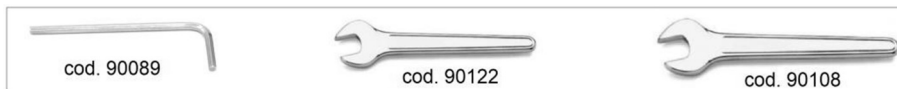


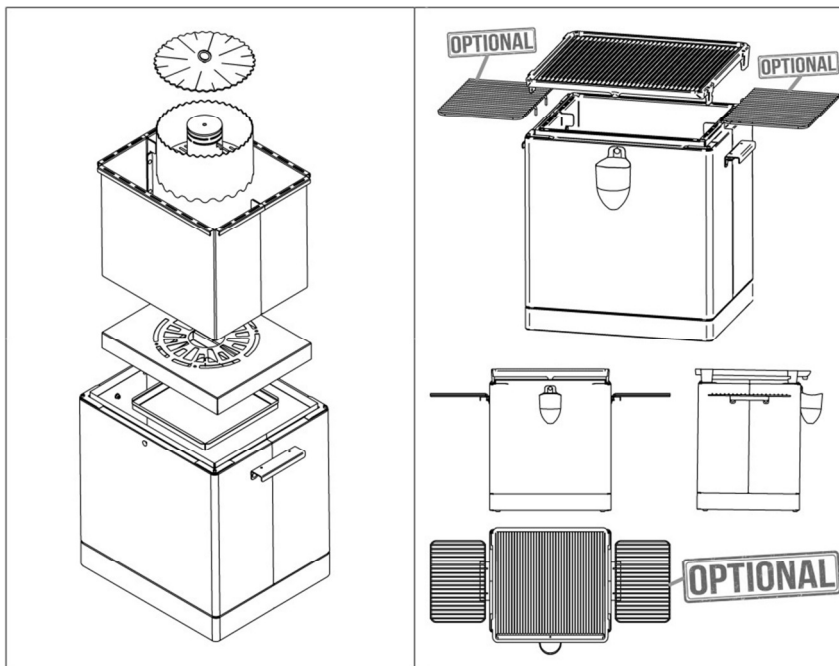
**CAUTION** In the various assembly phases, the screws must only be tightened by hand. Once the various steps have been completed, tighten the screws using the tools



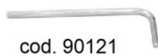


## ASSEMBLY INSTRUCTIONS / GRILL-BOX

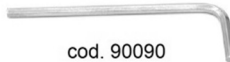




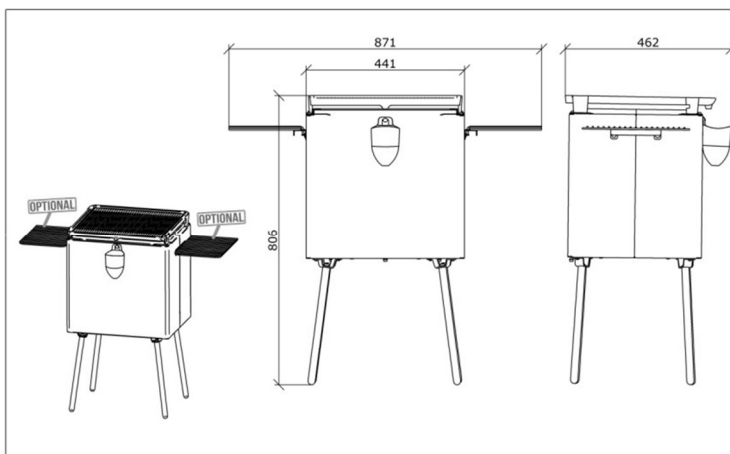
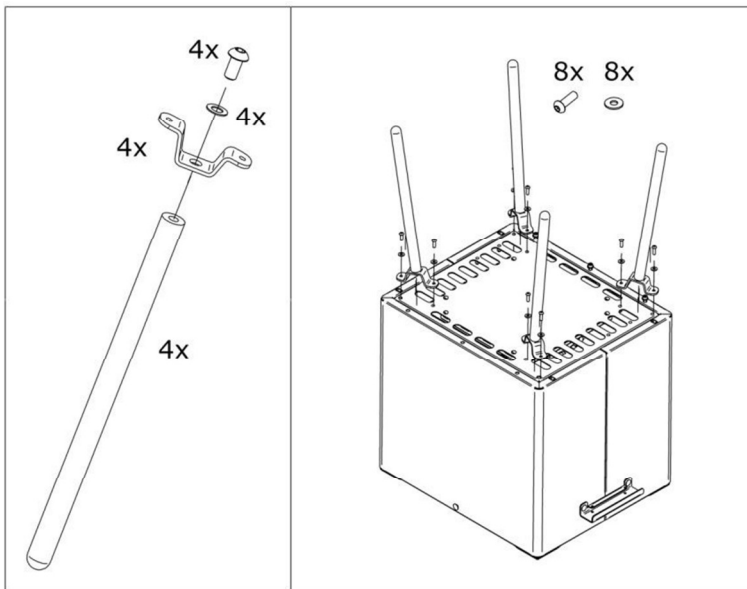
## Optional assembly GRILL-BOX LEGS KIT



cod. 90121



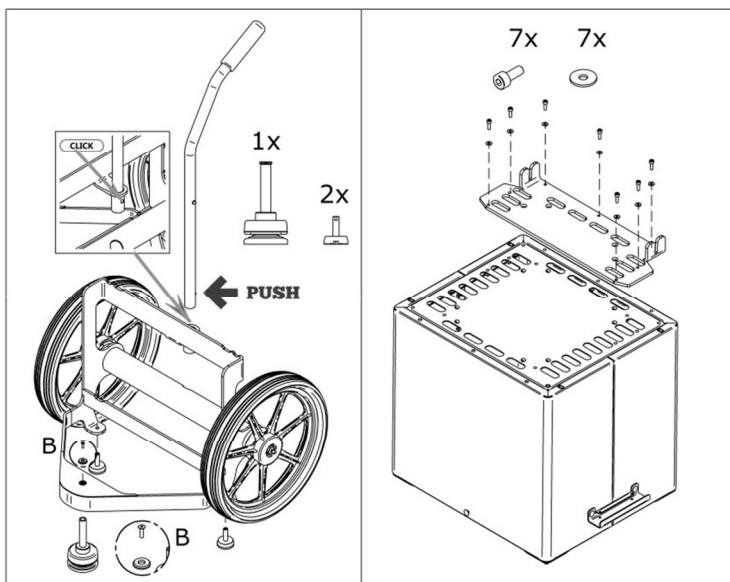
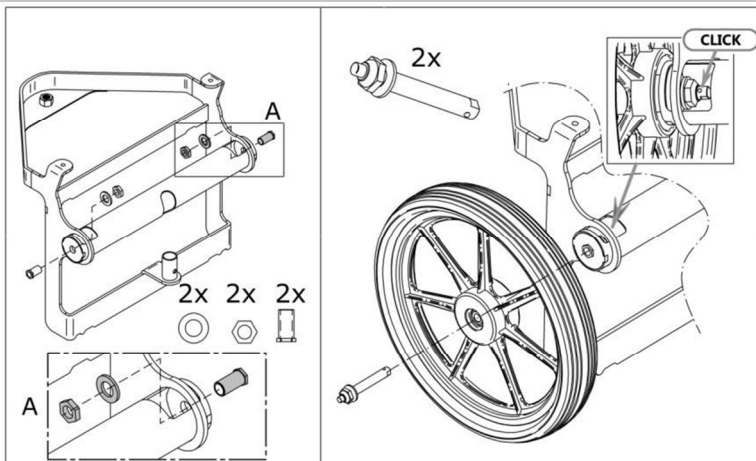
cod. 90090

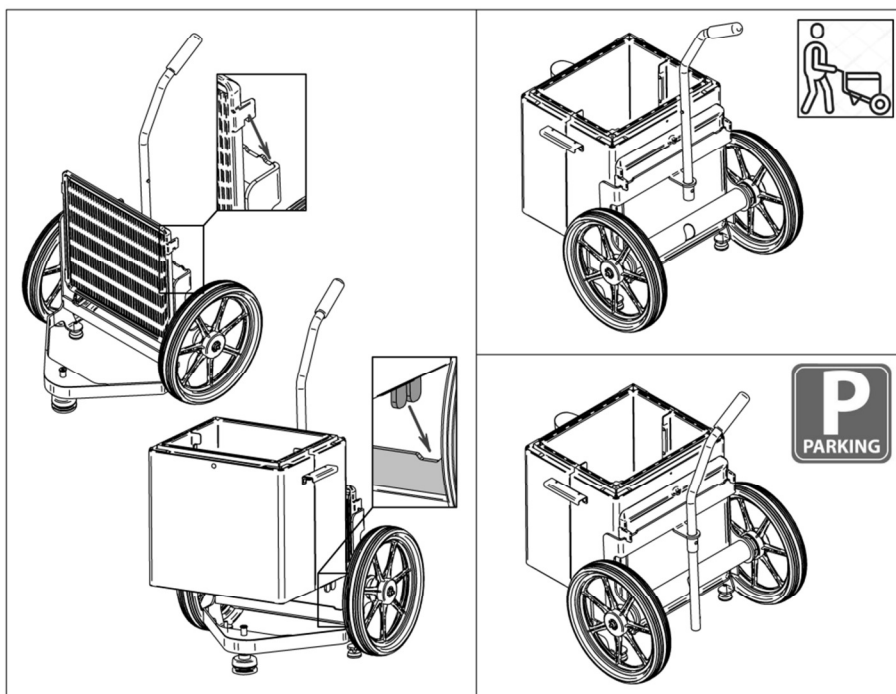
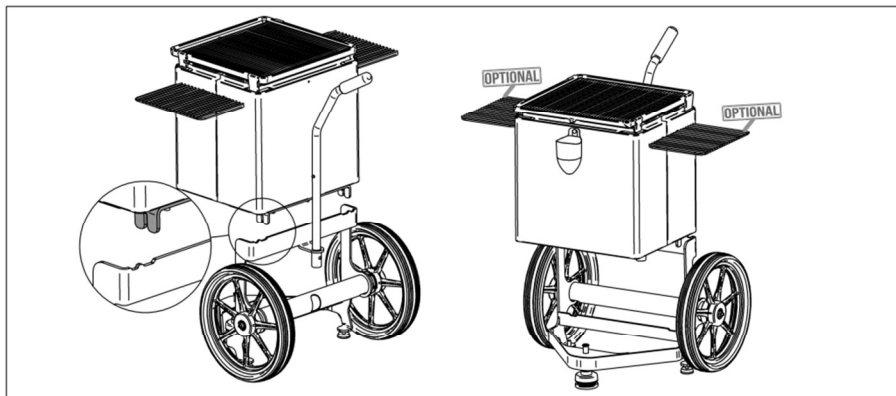


## ASSEMBLY INSTRUCTIONS / GRILL-AROUND+TROLLEY

cod. 90088

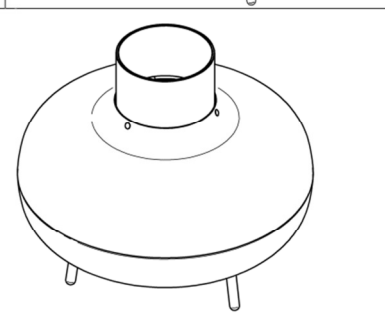
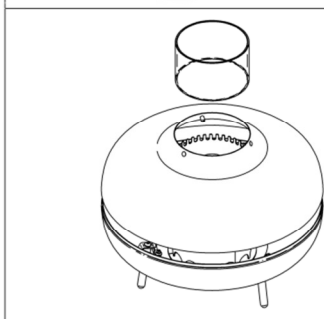
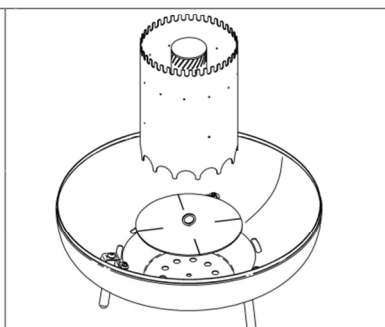
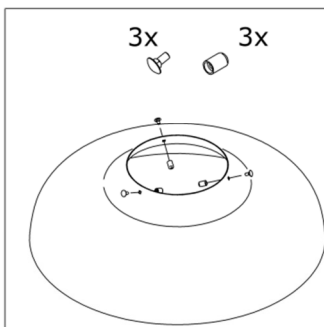
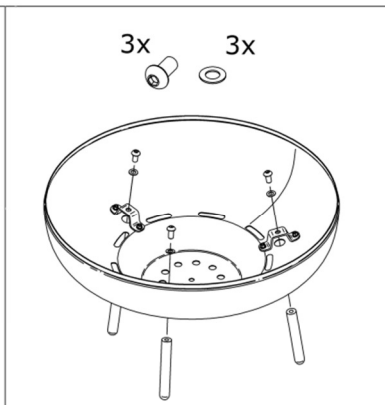
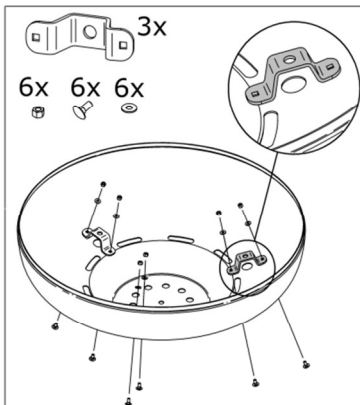
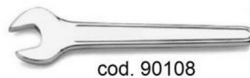
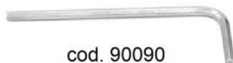
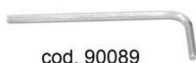
cod. 90121



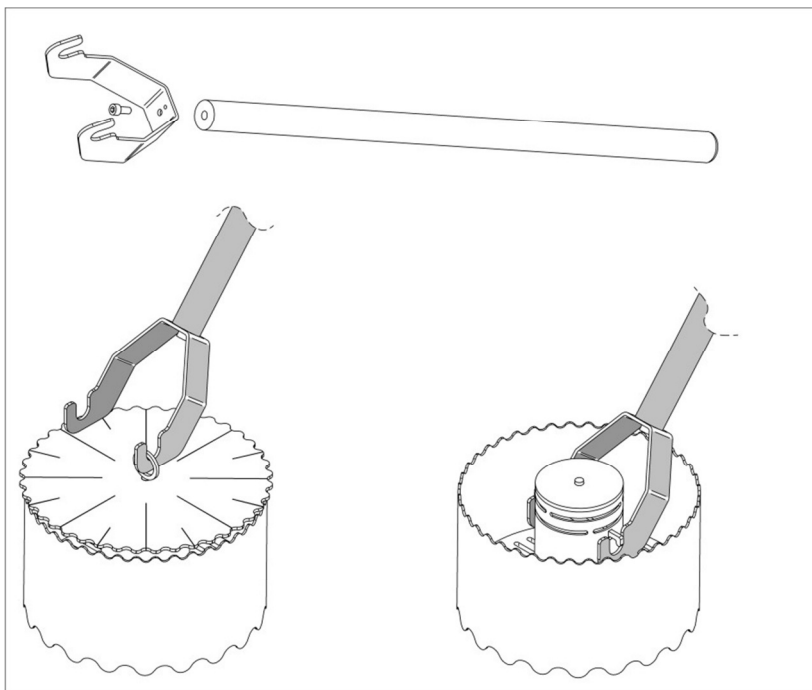




## ASSEMBLY INSTRUCTIONS / TRI-POB

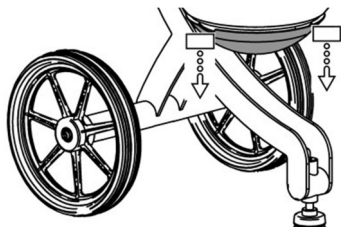


### BURNER EXTRACTION TOOL



## FIRST IGNITION

When using the grills for the first time, it is recommended to heat it, keep it very hot and with the lid closed, for at least 60 minutes. During the first ignition the appliance will give off a smell of paint. These odors are annoying but they are not harmful.



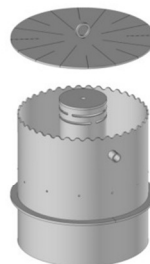
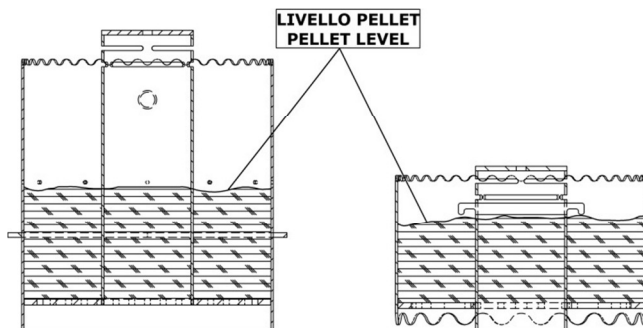
### ONLY FOR PBQ-ONE VERSION

Before igniting, check the opening of the lower ash pan. The lower cup must remain open throughout operation. Pull down to open.

## IGNITION

Ignition operations:

- Open the lid and rotate / remove the cast iron cooking plate to have the space to extract the flame-cutting plate and the burner. Use the supplied tool and gloves.
- After making sure that the burner is clean, pour the pellets into the tank up to the level indicated in the image.



- Place the burner back into the appliance.
- Flush abundantly the top layer of pellets with the vegetable gel in a spiral movement.
- Check that the burner is correctly positioned in its seat.
- Start the flame with the long neck gas igniter supplied.
- Wait for the flame to invest the entire surface of the burner and close it again with the flame-cutting plate.

After these operations the grill works in total autonomy. No user operations are required for the entire period of operation. The entire pellet feed will be burned in two phases: first through the pyrolysis process and then through the gasification process which is characterized by the blue flame. Once the device is started, the pellet charge must be completely burned according to the cycle set by the MANUFACTURER and the process must not be interrupted.

At the end of the operating cycle the flame will go out by itself without requiring external intervention and the appliance will enter the cooling phase.

## **SUGGESTIONS AND OPERATION TIPS**

### **Always use gloves**

When using your pellet grill, always use heat-resistant barbecue gloves or mittens, compliant with EN 407, level of resistance to heat from contact 2 or higher. All parts of the grill - ventilation slits, handles, hob - become very hot during cooking, so make sure your hands and forearms are protected.

### **Pre-heat your grill**

The grilling area is prepared by preheating the barbecue with the lid closed for 15-20 minutes. The heat loosens the pieces of food left hanging on the grill or attached to the plate, that come easy to remove. Preheating the barbecue makes the hob and the grill become hot enough to create Maillard reaction on food and also prevents the food from sticking to the grill.

### **Oil food and not the plate**

The oil prevents food from sticking to the hob and also improves its aroma and increases its moisture. Brush or spray the oil directly on the food.

### **Keep air circulating**

Pellet needs air to burn. Periodically remove the ashes that accumulate on the lower part of the barbecue, to prevent them from obstructing the air vents.

### **Keep lid closed (model PBQ ONE)**

The lid must remain closed as much as possible for the following reasons:

- The hob and the grill must remain warm enough to keep the optimal temperature for Maillard reaction.
- The cooking time is reduced and food with long cooking times is prevented from drying out.
- The smoke that develops from evaporation of fat and juices remains inside giving more flavor to the food.

## **Check cooking times and temperature**

Times and temperatures in outdoor grilling are susceptible to variations; cooking times may vary in a cold climate or at high altitudes, if a strong wind is blowing. Never leave the barbecue unattended and check the status of the dishes visually and with the use of a food thermometer.

## **Cooking fresh and/or frozen foods**

Whether the foods to be grilled are frozen or fresh, follow the safety instructions on the package and always cook them up to the recommended internal temperature. The cooking time of frozen food is always longer.

## **Keep your grill clean**

If you want to ensure functionality, efficiency and durability of your grill, it is advisable to follow the following basic maintenance instructions:

- For proper circulation of air and better cooking results, clean the burner assembly from the combustion residues before each ignition, using the correct tools.
- After various uses of the grill, flakes similar to paint may appear in the internal parts, in particular inside the lid: during operation the grease of fat and steams oxidizes slowly, turning into carbon and depositing in the internal walls . To minimize this effect, you can clean up the surfaces involved, with a sheet of absorbent paper when the is still warm (during cooling phase).
- Rain, chemicals and salt can cause the outer surface to rust; we recommend cleaning the external surfaces with a cloth soaked in warm water and soap. Then rinse and dry carefully. Do not use sharp objects or abrasive cleaners to clean the grill surfaces.

## **Cooking plates cleaning**

If you have just finished grilling or still want to clean the plate before starting cooking other dishes, you can pour half a glass of water directly on the plate when hot being carefull to hot steam. This will allow you to remove the dirt with a steel spatula and absorbent paper in a easier and more effective way.

## SHORT GRILLING GUIDE

The definition of average cooking time hereunder related to beef and lamb is from the USDA (United States Department of Agriculture) unless otherwise specified. Cuts, thicknesses, weights and cooking times are only indicative; various factors, such as altitude, wind and outside temperature may strongly affect cooking times.

Food		Wight/Thickness	Average cooking time
Beef	Sirloin	Medium	6 minutes per side
	T-bone steak	1,6 Kg	7-8 minutes per side
	Hamburger	2 cm high	4 minutes per side
Pork	Chop	2 cm high	4 minutes per side
	Sausages		15 minutes
	Bacon	1 cm high	5 minutes per side
Poultry	Chicken breast	150 g – 2 hours marinade	7 minutes per side
	Turkey breast		10 minutes per side
	Chicken legs		13 minutes per side
Fish	Fish fillet	250g	4/6 minutes per side
	Complete fish	1 kg	12 minutes per side
	Prawns	15 gr	4 minutes
	Saint Jacques	Inside their shells	6 minutes
Vegetables	Complete onion		45 minutes
	Sliced aubergine	2 cm thick	6 minutes per side
	Half tomato		10-15 minutes
	Sliced zucchini	2 cm thick	6 minutes per side
Others	Lamb chops	2 cm thick	8 minutes per side
	Cheese		5 minutes max
	Potatoes	complete	40 minutes

### Tips:

- Before cutting roasts, chops and thick steaks, let the dishes cool down for at least 5 minutes after cooking; during this time the internal temperature of the meat will increase by a few degrees completing the cooking.
- Allow the food to thaw before grilling it.
- Do not defrost meat or fish at room temperature; thaw food leaving it in the refrigerator.
- Wash your hands thoroughly with warm water and soap before starting any operation on the food and after handling fresh meat or fish.
- Do not use the same container for cooked foods previously used for raw foods.
- Wash all the dishes and tools that have come into contact with raw meat or fish with hot water and soap, and rinse them.

## WARRANTY

Thank you for purchasing one of our products, PBQ is proud to offer you a safe, durable and reliable product. This Warranty contains the information necessary to request repair of your PBQ product in the unlikely event of a failure or defect.

It is recommended to carefully check the goods upon receipt, promptly notifying the retailer or the manufacturer of any anomalies.

Warranty periods set to 24 months according to international terms and standards.

PBQ guarantees the buyer or, in the event of a gift or promotional situation, to the person for whom it was purchased as a gift or promotional item, that the PBQ product is free from defects in materials and workmanship for the period of time specified below, if it has been assembled and used in compliance with this Installation, use and maintenance guide.

Note: in case of loss of your PBQ User Manual, you can request a copy from your dealer or download it from our website.

If the grill is used and maintained under normal conditions, i.e for family use, under this warranty PBQ agrees to repair or replace the defective components within the validity period, limitations and warranty exclusions specified below.

It is recommended to keep the sales receipt and / or invoice.

The aforementioned guarantee is valid only if the Owner has the due care of the PBQ product following the assembly, use and preventive maintenance instructions specified in the supplied User Manual, unless the Owner is able to prove that the

defect or failure is independent of non-compliance with the above obligations. If the product is used in a coastal area or near a swimming pool, maintenance includes washing and rinsing of external surfaces, as indicated in the accompanying User Manual.

The replacement of the entire appliance or the repair of a component part does not extend the duration of the guarantee, which remains unchanged.

### **WARRANTY MANAGEMENT / DISCLAIMER**

If you believe that a component must be covered by this Warranty, please contact the Dealer where you purchased the barbecue. Once the necessary investigation has been carried out, PBQ will at its own discretion repair or replace the defective component covered by the Warranty. If it is not possible to repair or replace the defective component, PBQ may at its option choose to completely replace the barbecue with a new one of equal or greater value. For inspection purposes, PBQ may ask the owner to return the components.

This WARRANTY is void in situations such as damage, deterioration, discoloration and / or rust beyond the responsibility of PBQ and caused by:

any damage caused by transport or handling, excessive use, incorrect use, transformation, modification, incorrect use, acts of vandalism, negligence, assembly errors or installation and incorrect execution of normal and ordinary maintenance; Exposure to brackish air and / or chlorine-based substances such as swimming pools and hot tubs, rigid meteorological conditions such as hail, earthquakes, storm surges and thunderstorms.

The use and / or installation in the PBQ product of components other than original PBQ spare parts make the Warranty void, and any damage caused in such situations is not covered by the Guarantee itself

Without prejudice to the warranty and the relative exclusions referred to herein, no further explicit warranties or voluntary declarations of responsibility beyond the legal responsibility of PBQ are issued. Furthermore, this warranty declaration does not limit or exclude situations or disputes in which PBQ is responsible by law.

No guarantees are valid beyond the specified validity periods. No other warranty on products supplied by other persons, including suppliers or resellers (such as "extended warranties"), will be binding on PBQ. The only remedy provided by this warranty is the repair or replacement of the component or product.

In no case foreseen by this warranty, any compensation can be higher than the value of the purchase price of the PBQ product sold.



The user assumes the risk and responsibility for loss, damage or physical and physical injury to himself and / or other persons resulting from excessive or incorrect use of the product or failure to comply with the instructions provided by PBQ in the user manual Supplied.

The parts and accessories replaced under this warranty are guaranteed only for the remainder of the periods of validity of the original warranty specified above.

The guarantee covers only family use in a domestic environment and is not valid for PBQ barbecues used in commercial, collective or multiple persons situations, such as restaurants, hotels, resorts and rental properties.

PBQ can at any time modify the model of its products. No provision of this warranty can be interpreted as an obligation of PBQ to insert these changes in the model of the products manufactured previously, nor these modifications can be interpreted as an admission of the presence of defects

### **Responsibility**

This is the only valid warranty certificate. Nobody is authorized to modify the terms or to release other document written verbal declarations.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY IS VALID EXCLUSIVELY FOR THE ORIGINAL PURCHASER AND DOES NOT TRANSFER TO SUBSEQUENT OWNERS, EXCEPT AS A GIFT, AS SPECIFIED ABOVE..



## INSTALLATION, USE AND MAINTENANCE GUIDE

---

Blank lined area for notes or additional information.



## INSTALLATION, USE AND MAINTENANCE GUIDE

---

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

-----

### Warranty form

Model

Serial nr.

Retailer  
stamp



Retailer signature/Date

