

PIT BOSS COMPETITION SERIES 1600 WOOD PELLET GRILL

SKU: 11098

Built to impress judges in your backyard, this line of grills was designed to deliver award-winning barbeque no matter your experience level. These units come outfitted with blue-ribbon upgraded features, including an all-new embossed roll-top lid that makes opening your grill safe and easy even at the highest temperatures, so you can bring the Bigger, Hotter, Heavier® difference to your next backyard gathering.

With our new, removable undermount burn pot, the Competition Series 1600 offers even more cooking space than ever before, providing 10.185 cm² of cooking area. These grills come standard with the famous Pit Boss 8-in-1 cooking versatility, allowing you to smoke, bake, braise, roast, grill, barbeque, char-grill and sear – all in one machine.

The Competition Series comes outfitted with a Wi-Fi® controller, so you can easily monitor meat doneness, adjust temperatures in five-degree increments, check flame intensity and track fuel level from the convenience of your mobile device, or via the full-color LCD screen. Additional features of the new, upgraded controller with Bluetooth® wireless technology include indication icons that allow you to see your input units working, as well as the ability to increase the intensity of smoke and a prime button to jump start a new unit.

Produce real wood taste with the 11.8 kg hopper that contains an easy-access cleanout system. The PB1600CS Wood Pellet Grill allows you to grill confidently with its heavy-duty steel construction, matte black finish, 2 in-line style wheels, 2 locking caster wheels, and automatic start and cool down, all backed by the Pit Boss® best-in-class 5-year warranty.

Features:

- 10.185 cm² of cooking space, holds approximately 66 burgers.
- Outfitted with a Wi-Fi® controller so you can monitor meat doneness, track fuel, and so much more with the Pit Boss Grills app.
- Reach temperatures from 65 °C - 260 °C with the fully programmable digital PID control board.
- The 11.8 kg hopper holds enough pellets to cook even the lowest and slowest dishes. Built with a view window and an easy-access cleanout system.
- Turn up the heat with the Flame Broiler™ Lever which allows for direct flame searing up to 537° C.
- 3 porcelain-coated cooking grids for easy clean up. Upper racks: steel; lower rack: cast iron.

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- 2 meat probes included with purchase.
- The collapsible side and front shelf feature extra prep space, while the solid bottom shelf gives you additional storage for pellets, accessories, and more.
- Our grease management system consists of a simple steel bucket. Just replace the foil liner for easy clean up. Foil liners and other accessories not included.
- Fueled by 100% hardwood pellets; easy ash disposal thanks to removable undermount burn pot.
- Embossed roll-top lid design with easy-to-reach handle.
- Assembled Dimensions: 87.1 cm L x 160 cm W x 126.2 H Weight: 96 kg.
- Boxed Dimensions: 58 cm L x 131 cm W x 75.5 cm H Weight: 103 kg.