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## Academy pellet grill

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Cooking Space Variable Smoke Technology Over 1,620 square inches of cooking space provides ample room to prepare a meal for any occasion 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 150°-500°F with the 4.3" touchscreen control board Introducing the latest addition to the Pit Boss® Competition Series grill lineup: The Titan, available exclusively at Academy Sports & Outdoors. With more than 1600 square inches of cooking space and 40-pound wood pellet hopper capacity, the Pit Boss Titan allows you to easily cook for friends and family or a whole crowd.The PB1600CST is outfitted with the most innovative and advanced Pit Boss features to date. That includes a 4.3" touchscreen controller, which allows you to take full control of your grill and customize the settings to your liking, monitor grill diagnostics before cooks, and more. Easily set cooking temperatures ranging from 150° to 500°F with 5-degree increment settings, while Wi-Fi® and Bluetooth® wireless technology connectivity allow you to control and monitor your grill from anywhere with the Pit Boss Grills app. Another premium feature of the Titan is Variable Smoke Technology (VST), complete with a Smoke Mode option for more smoke and more flavor in every meal at the push of a button. VST works by using both PID and cycle cooking technology to not only offer the highest quality wood-fired flavor, but also improved temperature consistency and a smoother grilling experience overall. The Titan Grill introduces three never-before-seen Pit Boss features including: a new, more advanced wood pellet burn system, a wood pellet hopper divider, and a multi-function rack system. The Titan's new wood pellet burn system was engineered to ensure consistent flow of Pit Boss' all-natural hardwood pellets, while the burn pot was redesigned for even temperatures each time. The all-new, completely customizable multi-function rack system allows you to optimize your grilling space. Three stainless steel, oven-style adjustable racks offer multiple cooking rack height options to best fit your cooking needs." The 40 lb. hopper holds enough pellets to cook even the lowest and slowest dishes and features our new hopper divider to easily mix your favorite pellet blends. Also equipped with pellet cleanout to quickly swap pellet fuel Turn up the heat with the Flame Broiler™ Lever which allows for direct flame searing up to 1,000°F 3-tiered stainless steel cooking grids for easy cleaning and maintenance with our new adjustable rack system to fit your BBQ needs 2 meat probes included with purchase Outfitted with our new rapid igniter to get you cooking faster than ever before The folding front and side shelves offer extra prep space, while the bottom cabinet 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 not included Fueled by 100% hardwood pellets; easy ash management with a removable undermount burn pot Fan-favorite roll-top lid design with easy to reach handle Assembled Dimensions: 64.7"L x 32.7"W x 50"H Weight: 264.6 lb. Boxed Dimensions: 52.8"L x 22.4"W x 34.3"H Weight: 289 lb. Download the User Manual: Titan PB1600CST Additional Features Over 1,620 square inches of cooking space provides ample room to prepare a meal for any occasion 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 150°-500°F with the 4.3" touchscreen control board The 40 lb. hopper holds enough pellets to cook even the lowest and slowest dishes and features our new hopper divider to easily mix your favorite pellet blends. 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From mouthwatering recipes to monitoring your dishes as they cook, our new Pit Boss App does it all. Simply connect your grill to the app using our proprietary Grill Connect™ technology, which allows you to control your Pit Boss from anywhere, anytime. Learn More Please verify you are a human Why is this happening? - Javascript may be disabled or blocked by an extension (like an ad blocker)-Your browser may not support cookies It's an easy fix: Please be sure that Javascript and cookies are both enabled on your browser and they're not being blocked from loading. Reference ID: aa Please verify you are a human Why is this happening? - Javascript may be disabled or blocked by an extension (like an ad blocker)-Your browser may not support cookies It's an easy fix: Please be sure that Javascript and cookies are both enabled on your browser and they're not being blocked from loading. Reference ID: aa JavaScript seems to be disabled in your browser. 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