10773

PIT BOSS®

C US
300522



PBV3G1

12,500 BTU

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE, SAVE THESE INSTRUCTIONS.

LISEZ TOUTES LES INSTRUCTIONS AVANT D'INSTALLER ET D'UTILISER L'APPAREIL, CONSERVEZ CES INSTRUCTIONS.

LEA TODAS LAS INSTRUCCIONES ANTES DE INSTALAR Y UTILIZAR EL APARATO, GUARDE ESTAS INSTRUCCIONES.

WWW.PITBOSS-GRILLS.COM

ENGLISH

IMPORTANT SAFEGUARDS

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.
MANUAL MUST BE READ BEFORE OPERATING!

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE WITH THE FOLLOWING INSTRUCTIONS.

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

SAFETY LISTING

In accordance with the procedures and specifications listed in the ANSI Z21.89-2017 · CSA 1.18-2017 "Outdoor Cooking Specialty Gas Appliance." Pit Boss® Grills cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to CSA standards.

PROPOSITION 65 - CALIFORNIA

WARNING: This product can expose you to chemicals including formaldehyde, which is known to the state of California to cause cancer, lead and lead compounds, which are known to the state of California to cause cancer and birth defects or other reproductive harm, and Carbon Monoxide, which is known to the state of California to cause birth defects or other reproductive harm. For more information go to WWW.P65WARNINGS.CA.GOV

DANGERS AND WARNINGS

⚠ DANGER

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

⚠ WARNING

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ DANGER

Never operate this appliance within 10 ft (3.0m) of any structure, combustible material or other gas cylinder.

Never operate this appliance within 25 ft (7.5m) of any flammable liquid. Never allow oil or grease to get hotter than 200°C or 400°F. If the temperature exceeds 200°C (400°F) or if oil begins to smoke, immediately turn the burner or gas supply OFF.

If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, permissions, or information on any installation restrictions, such as any smoker being installed on a combustible surface, inspection requirements, or even ability to use, in your area.

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA 54, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2. LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas cylinder, not included with unit. Never connect your gas unit to an LP gas cylinder that exceeds this capacity.

1. A minimum clearance of 914 mm (36 inches) from combustible constructions to the sides of the unit, and 914 (36 inches) from the back of the unit to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors, in an enclosed or unventilated area, inside homes, vehicles, tents, garages. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your unit in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

   Should a grease fire occur, turn the smoker OFF until the fire is out. Do not throw water on. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. The liquefied petroleum (LP) cylinder must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
3. This outdoor smoker is not intended for installation in/on recreation vehicles or boats.

   Never use this appliance in an enclosed space, such as a camper, tent, car, boat or home. This appliance is not intended for and should never be used as a heater.

4. This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.
5. Parts of the smoker may be very hot, and serious injury may occur. Keep young children and pets away while in use. Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times, since the smoker will become very hot.
6. Never use the smoker without the grease tray installed and hung under the firebox. Without the grease tray, hot grease and debris could leak downward and produce a fire hazard.
7. Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the burner tube and portholes clean and free from debris. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit.
8. Always check for gas leaks when you connect and disconnect the regulator to the gas cylinder, especially after a period of storage (for example, over winter). Check all connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
9. Clean and inspect the gas regulator before each use of the outdoor cooking gas appliance. Replace the gas regulator prior to being used if there is evidence of excessive abrasion or wear. Use only the gas regulator assembly that has been supplied with this gas smoker. Do not use a regulator from another manufacturer.

   Do not use lava rock, wood chunks, charcoal, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Keep all such substances and liquids well away from appliance when in use.

10. Operate this appliance using propane gas only, which is also specified on the rating label on the unit. Do not attempt to operate your smoker on other gases. Do not attempt to convert this LP unit to natural gas. Failure to follow this warning could lead to fire, bodily harm, and will void your warranty.
11. The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas unit. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

PROPANE GAS WARNINGS

1. Ensure the gas cylinder is purchased by a reputable supplier. An incorrectly filled or an overfilled LP cylinder can be dangerous. The overfilled condition combined with the warming of the LP gas cylinder (a hot summer day, cylinder left in the sun, etc.) can cause LP gas to be released since the temperature increase causes gas to expand. Gas released from the cylinder is flammable and can be explosive.
2. Do not use an LP gas cylinder if it has a damaged valve or shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked immediately by a liquid propane supplier.

   If you see, smell, or hear the hiss of gas escaping from the cylinder, do not attempt to light appliance. Extinguish any open flame. Disconnect from fuel supply.
3. Do not connect or disconnect the gas cylinder while the unit is in use or is still hot. When smoker is not in use, ensure regulator knob is turned to OFF and disconnect the gas cylinder. Never move or transport the unit while the gas cylinder is attached. Do not store a spare LP gas cylinder under or near the appliance.
4. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosure area.

CARBON MONOXIDE

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carton monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

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PACKAGE CONTENTS	
1 x	SMOKE CABINET & PARTS
1 x	HARDWARE BLISTER PACK
1 x	ASSEMBLY GUIDE
1 x	OWNERS MANUAL

SPECIFICATIONS	
MODEL	PBV3G1
ENERGY RATING	12,500 BTU
FUEL TYPE	PROPANE GAS
TEMPERATURE RANGE	38-160°C / 100-320°F
DIMENSIONS	801 X 545 X 1,192 MM / 31.5 X 21.4 X 46.9 IN
WEIGHT	24.6 KG / 54.2 LB

ENGLISH



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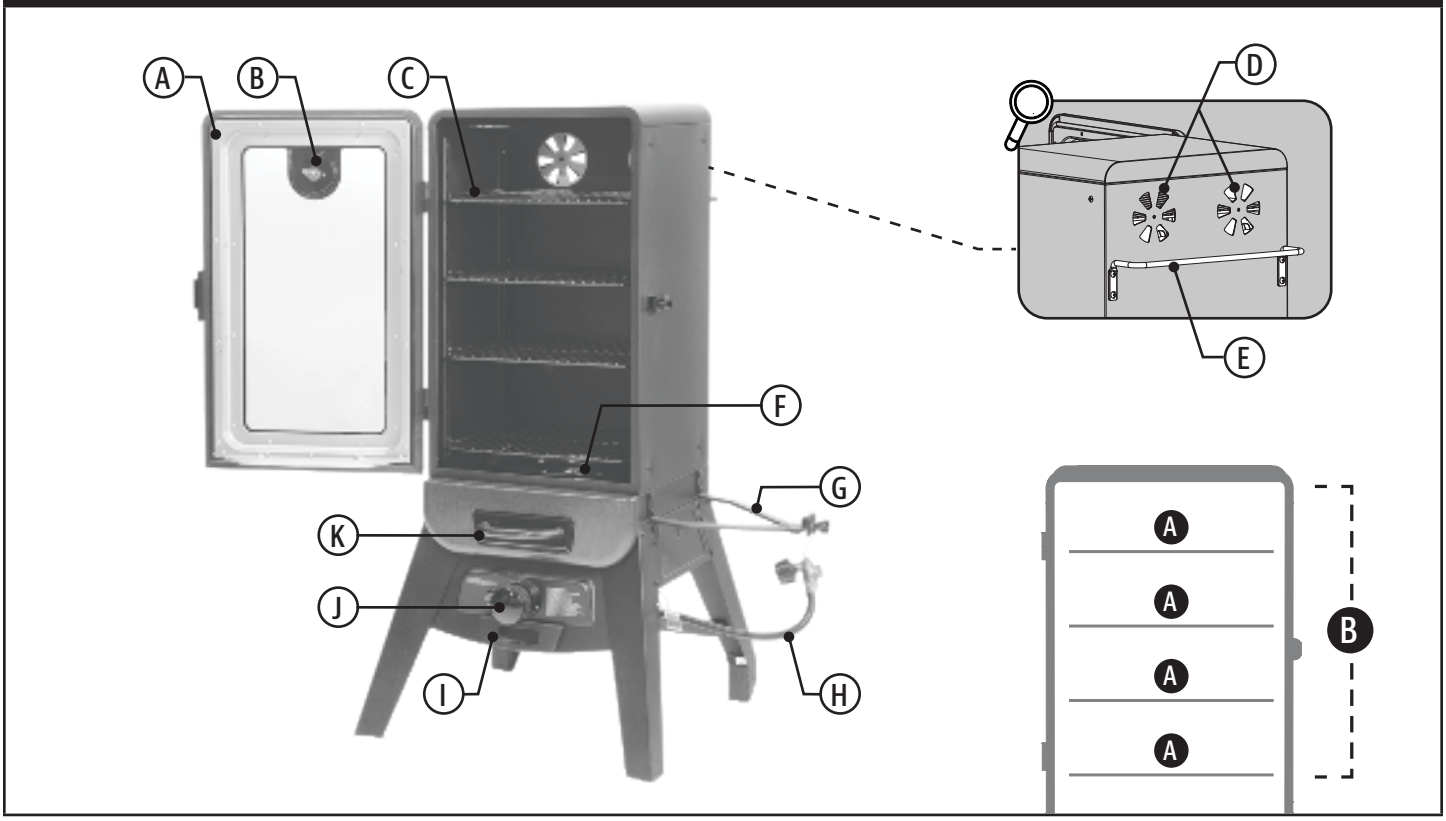
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GETTING TO KNOW YOUR SMOKER



A Cabinet Door
Keep the door seal and glass clean to maintain the care of the cabinet door. A firm closing and latch of the door will ensure the desired temperature inside is achieved. Avoid leaning or putting weight on the door to keep hinges intact.

B Built-in Thermometer
Stay aware of the temperature inside your smoke cabinet.

C Adjustable Cooking Grates
Adjust the supports brackets and cooking grates to the desired height for each level of cooking.

D Damper Vents
Opening the vents increases airflow out of the smoker. Adjust by turning the vent tabs more open or closed for ventilation.

E Handle
Tilt the smoker onto the rear wheels (similar to an appliance dolly) and use the handle to get a grip on the smoker for transport. Use the handle to push the unit on the backside wheels.

F Water Pan
Adds moisture to the smoke chamber. While using water is implied, other liquids can be used as well for varied flavor profiles.

G Gas Cylinder Retainer Bracket
Clip the bracket to the edge of your gas cylinder to stabilize and prevent it from being accidentally knocked over.

H Gas Regulator & Hosing
Control the flow of the gas in the cylinder to the connected appliance. Keep the regulator closed if the unit is not in use.

I Grease Tray
Captures the cooking juices and grease from the smoker. Easily pull out to remove and empty.

J Control Knob
Attached directly to the gas valve stem, push and turn the Control Knob to open the flow of gas to light the burner.

K Wood Chip Box
Place hardwood wood chips into the box for varied smoke profiles. The natural moisture in the wood will release as it heats up and combusts.



COOKING AREA

A 1,419 CM² / 219.95 IN²

B 5,676 CM² / 879.8 IN²

CONNECTING TO A GAS SUPPLY

GAS CYLINDER REQUIREMENTS

The smoker is set and tested with liquid propane (LP) gas only. The regulator supplied is set for 27.94 cm (11 inch) water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 9 kg (20 lbs) LP gas cylinder. **Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

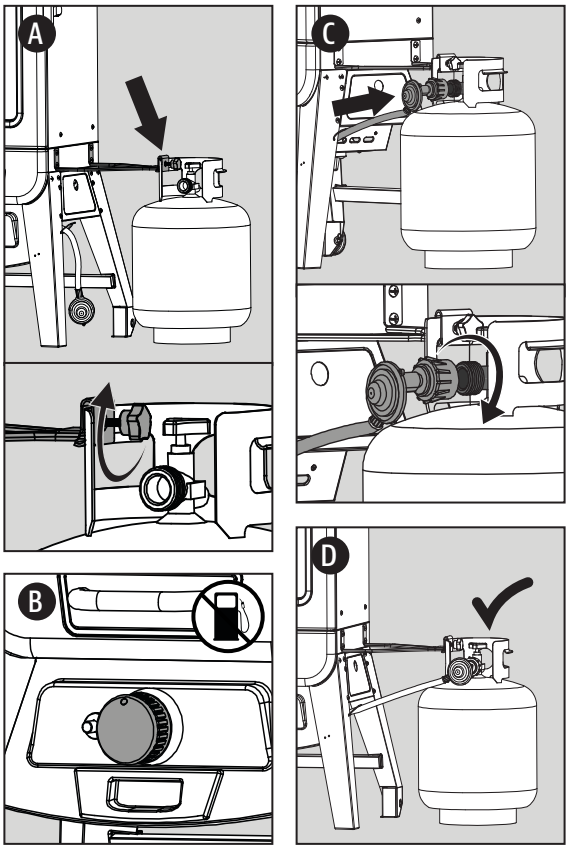
CAUTION: It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used.

INSTALLING A GAS CYLINDER

1. Make sure the gas valve of the gas cylinder is closed.
2. On the side of the unit with the retainer bracket, place a 9 kg (20 lbs) gas cylinder. Place the retainer bracket onto the collar of the gas cylinder and use the fastener bolt to secure the gas cylinder in a fixed position. **(A)**

   Ensure the gas cylinder is completely upright, as it is unsafe to operate the smoker if the gas cylinder is not level and installed properly to the unit.
3. Ensure the Control Knob on the smoker is completely closed by turning the Control Knob to the "O" (OFF) position. **(B)**
4. Remove the protective caps from the gas regulator end and the top outlet of the gas cylinder.

   NOTE: Save the caps for when you need to switch to a new gas cylinder, as you do not want damage and/or blockage to your gas regulator end.
5. Insert the gas regulator end onto the threaded top outlet of the gas cylinder. Turn the quick coupling nut clockwise until firm. Hand-tighten only. **(C)**
6. The gas cylinder is now installed. **(D)**



The outdoor appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or Canadian Electrical Code, CSA C22.1.

1. Do not store a spare gas cylinder under or near this appliance.
2. Never fill a gas cylinder beyond 80 percent full.
3. If the information in 1) and 2) is not followed exactly a fire causing death or serious injury may occur.
4. Place the dust cap on the gas cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
5. The gas cylinder used must have a collar to protect the gas cylinder valve outlet.
6. Always keep the gas cylinder at 90 degrees (upright) orientation to provide vapor withdrawal.

LEAK TESTING

A leak test is used to determine the integrity of a seal. Before using your gas smoker, perform a leak test on the connection between the gas regulator and the gas cylinder to reduce the risk of serious bodily injury or death from fire or explosion. A leak test should be performed a minimum of once a season, as well as:

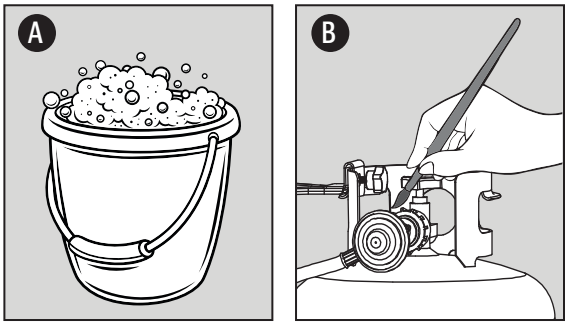
- before lighting your smoker for the first time,
- every time the gas cylinder has been changed,
- after travel, especially over rough or bumpy roads,
- after a prolonged period of storage or non-use.

HOW TO PERFORM A LEAK TEST

1. Position the smoker in a well-ventilated area. Ensure the smoker is cool to the touch, and not in use. Verify that the gas regulator value is turned to the OFF position and that the gas cylinder is tightened securely to the regulator.

   NOTE: Ensure there is no open flame or smokers nearby.
2. Mix a 1:1 solution of water and dish washing liquid in a bowl. The solution will make bubbles, as it will be concentrated. **(A)**
3. Use a paint brush to apply the solution onto the seal between the regulator and the gas cylinder **(B)**. Visually inspect for streams of bubbles coming from a defect or break in the seal.
4. If a leak appears, repeat gas cylinder installation procedure, but do not over-tighten. Hand-tighten only. Repeat leak test after re-installation to ensure seal is secure.

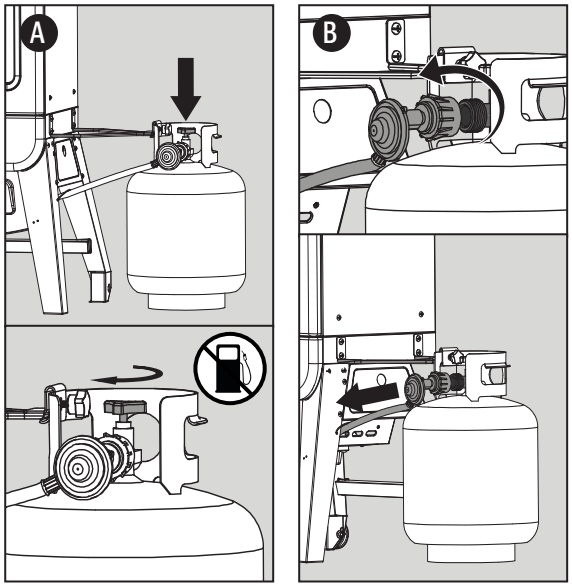
IMPORTANT: Do not use the smoker if you detect a gas leak that cannot be corrected by using the leak test procedure. Contact your local Fire Department or Customer Care for alternative measures of testing to ensure proper precaution.



DISCONNECTING A GAS CYLINDER

1. Ensure the valve of the gas cylinder is completely closed. **(A)**
2. Turn the quick coupling nut counter-clockwise (by hand) to disconnect the gas regulator from the top outlet of the gas cylinder **(B)**. Replace the protective caps from the gas regulator end and the top outlet of the gas cylinder.
3. The gas cylinder is now disconnected.

WARNING: It is important to always disconnect and/or store a gas cylinder outdoors, even if the unit is put away for storage or travel. Do not transport the smoker with the gas cylinder attached. The gas cylinder may become disconnected and cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm.



OPERATION

SETTING UP

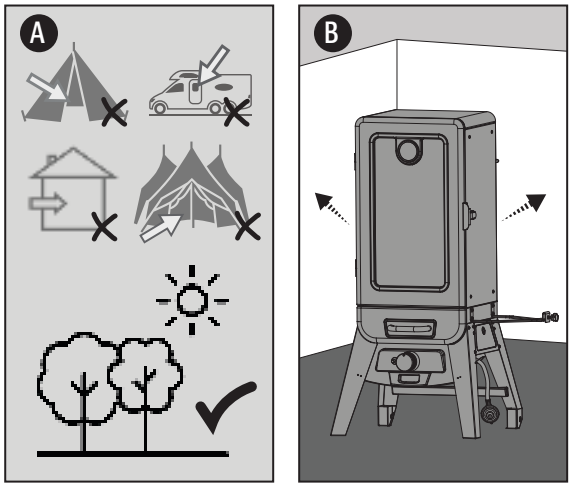
1. With all outdoor appliances, outside weather conditions play a big part in the performance of your smoker and the cooking time needed to perfect your meals. This appliance must not be placed under an overhead combustible ceiling or overhang **(A)**. Keep your smoker in an area clear from combustible materials, gasoline, and other flammable vapors and liquids.

   All Pit Boss® units should keep a minimum clearance of 914mm (36 inches) from combustible constructions and this clearance must be maintained while the smoker is operational. (B)

2. Parts are located throughout the shipping carton, including underneath the smoker. Inspect the smoker, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the smoker before assembly, then review and inspect all parts by assembly guide.

   If any part is missing or damaged, do not attempt to assemble. Contact your dealer or Pit Boss® Customer Care for parts.

3. Assemble the unit according to assembly guide instructions.

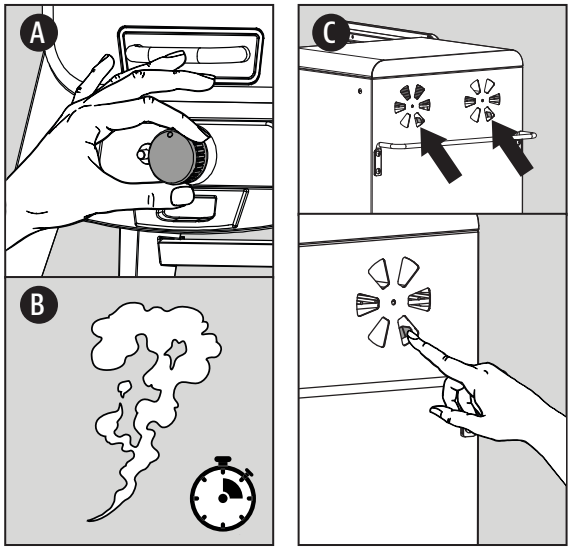


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TEMPERATURE CONTROL

The built-in thermometer on the cabinet door measures the internal temperature of the smoker. To set the desired temperature of the smoker, follow the steps below:

1. Follow Lighting Procedure instructions to light the unit.
2. Turn the Control Knob to your desired temperature range **(A)**, then allow the smoker to preheat for 10 minutes **(B).**
3. Adjust the damper vents to increase or decrease ventilation throughout the cabinet chamber. **(C)**
   - Allowing more airflow into the cooking chamber to feed the flames will increase your cooking temperature.
   - Limiting airflow will keep the temperature low, as long as there is steady gas flow to the burners.
4. Once the desired smoking temperature is met, insert the food into the cabinet.



FIRST USE (CURING & BURN OFF)

Once your gas cylinder has been connected and before cooking in your smoker for the first time, it is important to complete a burn-off to cure the interior and exterior finish of your unit. This will also rid it of any foreign matter.

1. Follow Lighting Procedure instructions to light the unit.
   - Fill the water pan ¾ with water, and monitor the water level during the burn off. Ensure the water pan contains water for the entirety of the burn off.
2. Turn the Control Knob to HIGH. Keep the cabinet door open until smoke starts to fill the interior of the smoking chamber. Then, latch the cabinet door closed and let the unit burn off for 30-40 minutes. This will burn off the interior of the unit and rid it of any foreign matter.
3. Follow Shut-down instructions to turn the unit off, or proceed with smoking at your desired temperature.

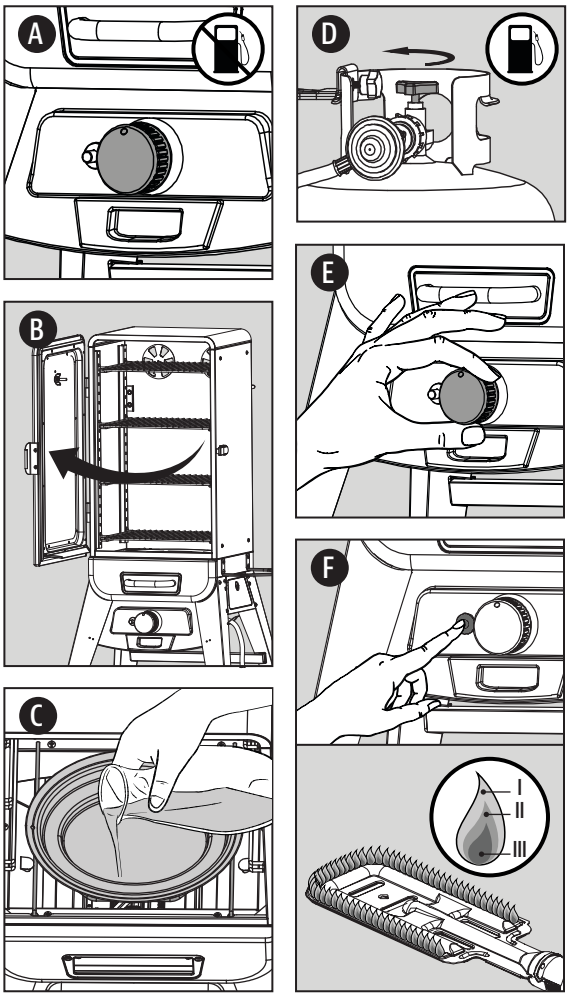
LIGHTING PROCEDURE

Smoking foods in your smoker can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. As you become familiar with your smoker, it is wise to place an outdoor thermometer close to your cooking area. Practice makes perfect.

The cooking temperature is affected by the following factors: outside ambient temperature, the amount and direction of wind, the cabinet door being opened, and the quantity of food being cooked.

Follow these steps for regular use of your smoker:

1. Confirm the gas cylinder has been connected properly, the valve is closed, and there are no leaks. If not, do a leak check.
2. Set the Control Knob of the unit to the "O" position. **(A)**
3. Open the cabinet door. **(B)**
4. Fill the water pan ¾ with water, and monitor the water level during your smoking session **(C)**. Larger cuts and quantities of meat can release a significant amount of water during the smoking session, losing some juices. Introducing more moisture into the smoking chamber allows the connective tissues and fats to render, and the cooking temperature to stay more consistent.
5. Open the gas cylinder valve to allow gas flow. **(D)**
6. Push and turn the Control Knob counter-clockwise to the "🔥 (light position)". **(E)**
7. Push the igniter button until the burner lights. After lighting, observe the burner flame. The tips of the flames should be slightly yellow (I), tops should be light blue (II) and darker blue (III) towards the bottom. **(F)**
   - If ignition does not occur within 5 seconds, turn the Control Knob to the "O" position, wait 5 minutes to allow any accumulated gas to dissipate, then repeat the Lighting instructions.
   - If the igniter continues to fail, follow the Manual Lighting Procedure or troubleshoot.

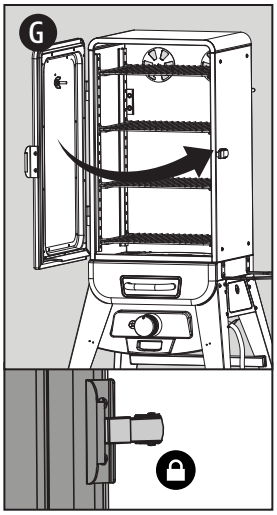


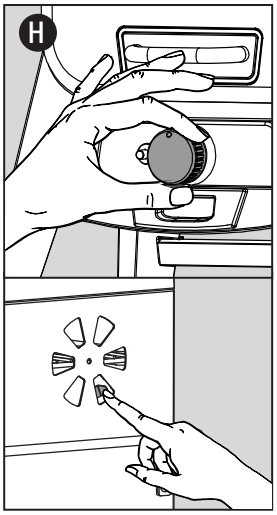
8. After the burner has caught fire, close and latch the cabinet door to lock a firm seal. **(G)**
9. Adjust the Control Knob and damper vents to your desired temperature **(H)**. Allow the smoker to preheat, then add your food!

During your smoke session, short or long, it is important to monitor:

- The level of liquid in the water pan. It should not go dry, as this will cause temperature swings in the smoking chamber, resulting in dry (overcooked) or raw (undercooked) foods.
- The level of liquid in the grease tray. It is important to note the amount of juices that drip from the meat. While some meat juices may evaporate, higher water-content meats may require the grease tray to be emptied more frequently.

IMPORTANT: If the burner goes out during operation, turn the Control Knob to the "O" position, and wait 5 minutes to allow any accumulated gas to dissipate, and then reattempt the Lighting instructions .





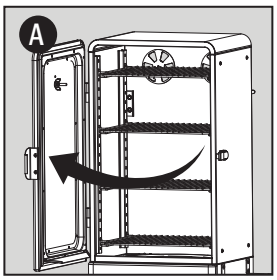
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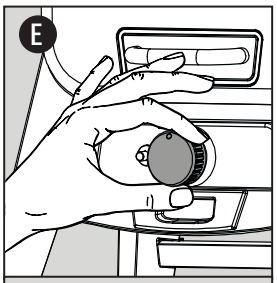
MANUAL LIGHTING PROCEDURE

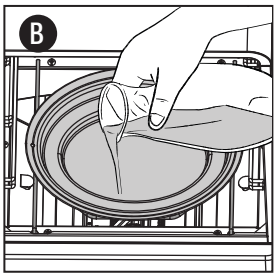
Follow these steps for regular use of your smoker:

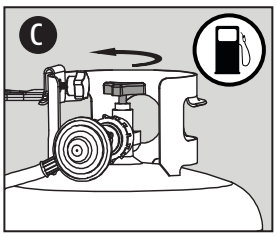
1. Confirm the gas cylinder has been connected properly, the valve is closed, and there are no leaks. If not, do a leak check.
2. Set the Control Knob of the unit to the "O" position.
3. Open the cabinet door. **(A)**
4. Fill the water pan ¾ with water, and monitor the water level during your smoking session **(B)**. Larger cuts and quantities of meat can release a significant amount of water during the smoking session, losing some juices. Introducing more moisture into the smoking chamber allows the connective tissues and fats to render, and the cooking temperature to stay more consistent.
5. Open the gas cylinder valve to allow gas flow. **(C)**
6. Remove the wood chip tray. Light a long match (or use a wand BBQ lighter) and place it into the burner chamber through the wood chip entry **(D)**. **Do not attempt to light another area of the burner. This can cause injury.**

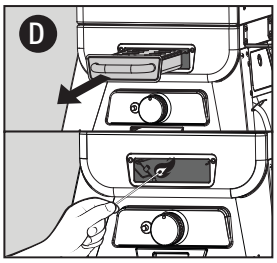
   NOTE: Do not use spirit, lighter-fluid or kerosene for lighting or refreshing a fire in your smoker.
7. Cautiously, push and turn the Control Knob counter-clockwise to the "🔥" to light the burner. **(E)** After the burner has caught fire, observe the burner flame. Make sure all burner ports are lit and flame coloring is good.
   - If ignition does not occur within 5 seconds, turn the Control Knob to the "O" position, wait 5 minutes to allow any accumulated gas to dissipate, then repeat the Lighting instructions.
8. Close and latch the cabinet door to lock a firm seal. **(F)**
9. Adjust the Control Knob and damper vents to your desired temperature. Allow the smoker to preheat, then add your food!

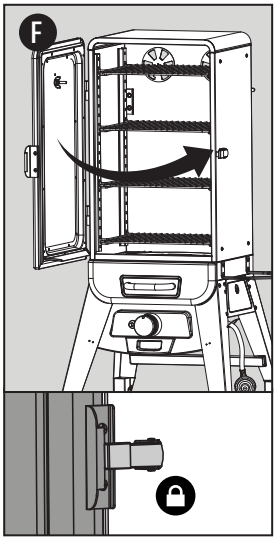








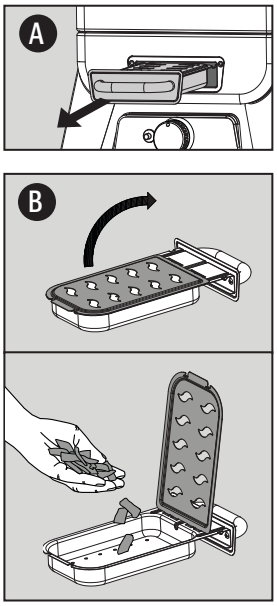




ADDING WOOD CHIPS

Add and switch up flavor profiles to your smoker by adding wood chips to generate hot smoke. With a large variety of smoky flavors available, using wood chips is so easy and appealing in a gas smoker. Check your wood chip tray throughout your smoking session and add more wood chips as desired.

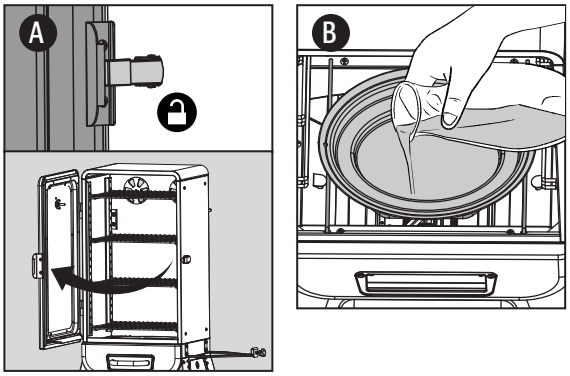
1. Wearing heat-resistant barbecue mitts, remove the wood chip tray from the front panel of the unit. **(A)**
2. Carefully open the lid of the wood chip tray, and refill the wood chip tray with new wood chips **(B)**.
    - We recommend using hardwood wood chips that have been seasoned, such as pecan, hickory, oak, apple, cherry, alder, mesquite or a competition blend. It is not necessary to soak the wood chips prior to smoking, as hardwoods have natural moisture in the wood that will release as it heats up and combusts. **Do not use resin woods like pine or cedar in your smoker.**
3. Once full, close the lid of the wood chip tray **(C)**.
4. Replace the wood chip tray into the front panel **(D)**.



REFILLING THE WATER PAN

Check the water pan throughout your cooking session and add water to replenish with the water level is low. The water pan should not go dry, as this will cause temperature swings in the smoking chamber, resulting in dry (overcooked) or raw (undercooked) foods.

1. Wearing heat-resistant barbecue mitts, slowly unlatch and open the cabinet door **(A)**.
2. Carefully, add water or marinade until the water pan is ¾ full **(B)**.
    - **Take special care not to completely fill or overfill the water pan, as this could damage the igniter.**
3. Close and latch the cabinet door.



HOT SMOKING

The form of cooking known as hot smoking refers to longer cooking times and at lower temperatures (also known as low and slow), but results in more natural flavor on your prepared foods. The band of pink (after smoking) is referred to as a smoke ring and is highly prized by outdoor chefs. Smoking foods with wood chips will turn light-colored meats and poultry pink, whereas it will add a band of pink to darker cuts of meat.

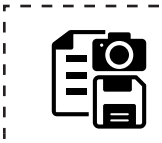
For best results, allow time for meats to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicer, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

Follow our guide of smoking different proteins. It is important to note that it is not possible to tell if a meat cut is done by simply looking at it. Using a meat probe or a Pit Boss® Meat Thermometer is the best way to determine the internal temperature of the foods you are cooking.

Helpful tips:

- Meat will close its fibers after it reaches an internal temperature of 49ºC / 120ºF, so best to prepare for a smoking session with a cold, or very cold, selection of foods before placing them inside the smoker.
- Leave open space between the foods and the extremities of the smoke cabinet for proper heat flow. Food on a crowded smoker will require more cooking time. Use a set of long-handled tongs for turning meats, and a spatula for softer items like fish and cheese. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Fattier meats with lots of connective tissue are best in a smoker, as the fats renders, delivering juicy smoked sensations.
- Start with a small pork shoulder roast, which is inexpensive and more forgiving, then move on to larger cuts like brisket and ribs.
- Tenderloins and lean roasts require more attention, as the meat dries out faster. Ensure that there is lots of fluid in the water pan at all times during smoke sessions with less fatty meats. Liquids such as fruit juice, cider vinegar, wine, or beer can offer a subtle but flavorful impact to your meat cuts.
- If you are near the end of a smoking session, reduce the amount of moisture in the smoking chamber by letting the water pan run dry. This will allow the flavor components of your food to crisp up and/or caramelize.
- Sugar-based sauces are best applied near the end of cooking to prevent flare-ups.

MEAT TYPE	FINISHED INTERNAL TEMP
POULTRY	
Turkey (whole)	74°C / 165°F
Chicken (whole)	74°C / 165°F
Drumsticks, Breasts	74°C / 165°F
Small Game Birds	74°C / 165°F
Duck	74°C / 165°F
PORK	
Ham (whole)	71°C / 160°F
Roast	74°C / 165°F
Tenderloin	82°C / 180°F
Spare Ribs	88°C / 190°F
Baby Back Ribs	88°C / 190°F
Butt (Shoulder)	90-98°C / 195-210°F
BEEF	
Prime Rib	57°C / 135°F
Tenderloin	60°C / 140°F
Roast	63°C / 145°F
Spare Ribs	79°C / 175°F
Brisket	90-98°C / 195-210°F
WILD GAME	
Tenderloin	74°C / 165°F
Roast	74°C / 165°F
SEAFOOD	
Fillets	63°C / 145°F
Salmon (whole)	63°C / 145°F
Lobster	63°C / 145°F



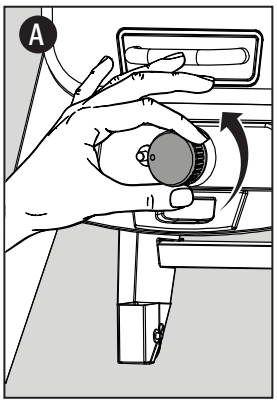
Snapshot this page for reference. You can thank us later!

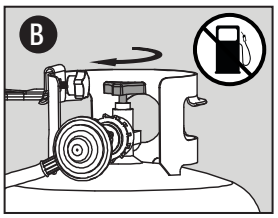
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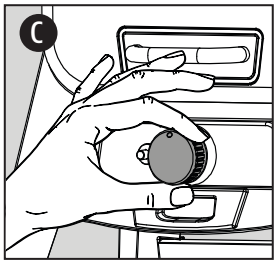
SHUTTING DOWN

Follow these steps to safely turn off your smoker:

1. Set the Control Knob of the unit to the "🔥 (high)" position **(A)**.
   - Let your smoker run for 5-10 minutes to burn off any excess grease or drippings.
2. Close the gas cylinder valve to stop gas flow **(B)**. Allow the regulator knob to pop out. This safety feature locks the regulator knob to ensure that the gas is no longer flowing to the unit.
3. Turn the Control Knob of the unit to the "O" position. **(C)**.
   - **A "poof" sound is normal as the last of the gas is burned inside the smoking chamber.**
4. Allow the smoker to cool completely. Remove the gas cylinder prior to moving, travel, or for storage. Follow instructions on how to safely disconnect a gas cylinder from the smoker.







In the event you experience a grease fire, keep the cabinet door closed, turn the Control Knob to low, and close the damper vents to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the Control Knob to "0" and shut the cabinet door until the fire is completely out. Lightly sprinkle baking soda, if available.

HAVE A QUESTION?

Check out some common FAQs online or Live Chat with Customer Care.

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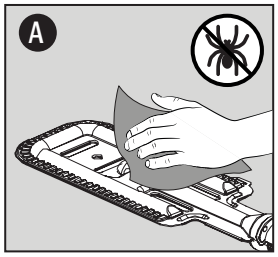
GET TOOLS OF THE TRADE

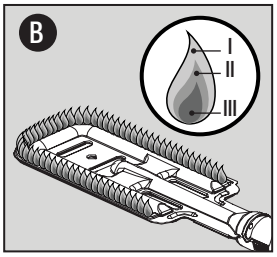
Explore a variety of grilling accessories available from our online store for all cooking levels.

CARE & MAINTENANCE

Any Pit Boss® unit will give you many years of flavorful service with minimum cleaning. Follow these tips to service your smoker:

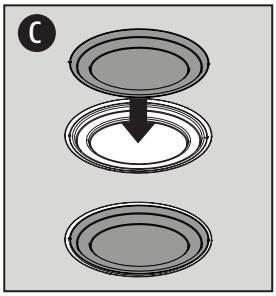
Burner Components

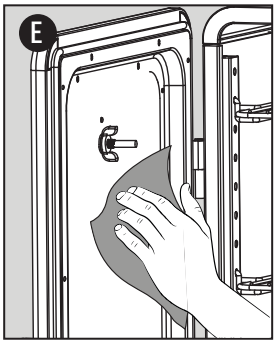


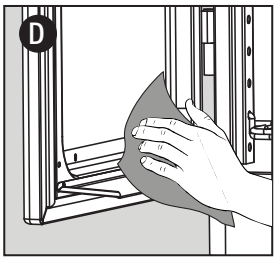


- Clean the burners when heavy build-up is found **(A)**. Ensure that there are no signs of blockage (debris, insects) on the burner tube or in the burner portholes. After periods of storage, spiders or small insects can build nests, webs, and lay eggs in the burner tube, obstructing the flow of gas to the burner. A clogged tube can lead to a fire beneath the appliance. If storing the unit for an extended period of non-use, remove the burner and wrap with aluminum foil to reduce the risk of insects entering the burner holes.
- The burner has been preset for optimal flame performance. Optimal air and gas mixture should have the flame tip slightly yellow (I), tops should be light blue (II) and darker blue (III) towards the bottom. **(B)**. If flames are excessively yellow, orange or irregular, clean the oil and food deposits on the burner surface and the burner portholes to increase airflow.

Smoker Interior





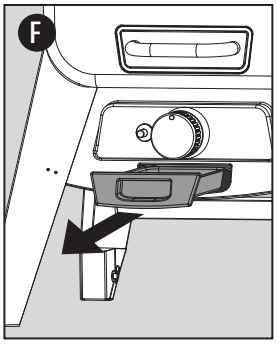


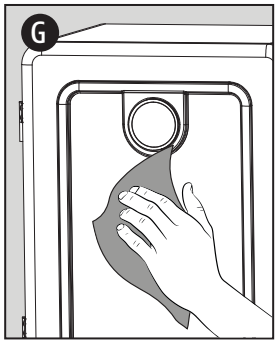
- Clean out the water pan after every few uses to avoid any hard build-up of grease or debris. Use an aluminum foil liner inside the water pan for an easier clean up. **(C)**

  WARNING: The water pan can only be cleaned when the smoker is cooled down.
- Use a grill cleaning brush to remove any food or build-up from the cooking grates. Best practice is to do this while they are still warm from a previous cook.
- Grease fires are caused by too much fallen debris on the inside chamber of the smoker. Clean any accumulated grease on the grease shield on the cabinet door **(D)**, as well as any spatter on the walls. For an extra deep clean, use Pit Boss® Cleaner & Degreaser for the smoker interior and exterior.
- The glass of the cabinet door is tempered and will not break with high heat. Excessive build-up of grease or cooking debris may cause the door to not close properly. Frequent cleaning of the glass is recommended to maintain visibility into the smoking chamber **(E)**. Make a solution of baking soda and vinegar, then scrub with fine steel wool in small circles.

Smoker Exterior

- Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do, as some meats release more liquid than others. **(F)**
- Wipe your smoker down after each use **(G)**. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers, or abrasive cleaning pads on the outside surfaces. All painted surfaces are not covered under warranty, but are rather part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using a high heat BBQ paint.
- A smoker cover is your best protection against weather and outside pollutants. When not in use, or for long-term storage, keep the unit under a cover in a garage or shed.





SMOKER CARE CHEAT SHEET

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Cabinet Door	Every 2-3 Smoke Sessions	Mix Baking Soda & Vinegar, Scrub With Steel Wool (Fine)
Bottom of Main Cabinet	Every 2-3 Smoke Sessions	Scrub Pad & Soapy Water
Cooking Grates	After Each Smoke Session	Burn Off Excess, Brass Wire Brush
Water Pan	After Each Smoke Session	Scrub Pad & Soapy Water
Grease Tray	After Each Smoke Session	Empty, Scrub Pad & Soapy Water
Burner Tube, Portholes	Every 5-6 Smoke Sessions	Dust, Scrub Pad & Soapy Water
Burners	Every 5-6 Smoke Sessions	Scrub Pad & Soapy Water

Snapshot this chart for reference.

REPLACEMENT PARTS

Contact your local retailer or visit us online for a complete catalog of parts.

TROUBLESHOOTING

Proper cleaning, maintenance, and the use of clean, dry, quality fuel will prevent common operational problems. When your Pit Boss® smoker is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.

WARNING: Always ensure the smoker is completely cooled prior to opening the smoker for any inspection, maintenance, cleaning, or service work.

PROBLEM	CAUSE	SOLUTION
Burner Will Not Light	Igniter failure	Visually confirm that the igniter is working by pushing the igniter button and looking at the igniter tip for a spark. If no spark, adjust the distance between the igniter (electrode) tip and burner to 4.5 mm (3/16 in). Contact Customer Care for assistance or a replacement part.
	Burner tubes, portholes are blocked, burner is dirty	Visually confirm that the burner tube and portholes are not obstructed. If blocked, follow Care & Maintenance instructions to clean.
	No gas supplied	Check the gas cylinder and the hosing for issues. Check the regulator valve. Check connection for leak. Ensure that the gas valve is open and check that gas fuel level is sufficient. If the gas cylinder is empty, follow instructions to replace with a new gas cylinder. If all seems normal, check for a gas leak on the hosing (do a leak test).
Smoker will not achieve or maintain stable temperature	Water pan is low or empty	Check the status of the water pan. Refill with liquid if needed. Follow Care and Maintenance instructions if dirty.
	Insufficient air flow	Adjust the damper vents to increase the ventilation and promote airflow. Check that there is proper airflow below the burner, and visually confirm that the burner tube and portholes are not obstructed. If blocked, follow Care & Maintenance instructions.
	Minimal or no gas supply	Check the gas cylinder and the hosing for issues. Check the regulator valve. Check connection for leak. Ensure that the gas valve is open and check that gas fuel level is sufficient. If the gas cylinder is empty, follow instructions to replace with a new gas cylinder. If all seems normal, check for a gas leak on the hosing (do a leak test).
Burner goes out	Gusting or high winds	Turn the smoker away from the direction of the wind, or increase flame height by turning up the gas flow to the burner.
	No gas supplied	Check the gas cylinder and the hosing for issues. Check the regulator valve. Check connection for leak. Ensure that the gas valve is open and check that gas fuel level is sufficient. If the gas cylinder is empty, follow instructions to replace with a new gas cylinder. If all seems normal, check for a gas leak on the hosing (do a leak test).
Grease Fire, Frequent Flare-ups	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Debros build-up burner, burner is dirty	Visually confirm that the burner tube and portholes are not obstructed. If blocked, follow Care & Maintenance instructions to clean.
	Water sprayed on gas flames	Never try to put out a grease fire with water, as this can cause burning grease to splash, making the fire spread and possibly cause injury. Instead, try choking out the fire by closing off the damper vents and closing the cabinet door. Pouring on baking soda will also extinguish a grease fire. Use a fire extinguisher only as a last resort.
Burner Flames Are Yellow Or Orange	Burner tubes, portholes are blocked, burner is dirty	Visually confirm that the burner tube and portholes are not obstructed. If blocked, follow Care & Maintenance instructions to clean.
	Grease tray is full, spilling	The grease tray is full and overflowing onto the burners. Carefully remove and empty the grease tray and reinstall. Follow Care and Maintenance instructions to clean.
Gas Leakage	Improper installation	Turn the regulator knob to the "0" position, and allow the regulator knob to pop out. Remove the gas cylinder. Re-install and tighten. Perform leak test to ensure proper seal. Replace gas cylinder if damaged.
	Seal failure	Gas cylinder has corroded, rusted, or has been mishandled. Replace the gas cylinder.
	Regulator failure	Regulator needs to be replaced. Contact Customer Care for a replacement part.

WARRANTY

TERMS & CONDITIONS

ENGLISH

Pit Boss® Grills ("Pit Boss®") smokers, manufactured by Dansons, carries a 2 year warranty against defects and workmanship on all parts and a 2 year warranty on gas components of this product. Dansons warrants that all parts to be free of defects in material and workmanship, under normal use and conditions, for the length of use and ownership by the original purchaser.

There is no other or additional warranty applicable to this product.
This warranty does not apply:

- if unable to provide proof of the purchase or after the warranty has expired.
- to damages or defects from wear and tear, such as scratches, dents, dings, chips, or minor cosmetic cracks. These aesthetic changes of the product do not affect its performance.
- if your product has not been installed, operated, cleaned, and maintained in strict accordance with the accompanied product manual. The warranty does not cover damage or breakage due to misuse, improper handling, or custom modifications.
- to rust or oxidization, unless there is loss of structural integrity on the smoker component. Even by utilizing materials that resist rust, the protective coatings can be compromised by various substances and conditions beyond control of the manufacturer. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, and salt are some of the substances that can affect metal coatings.
- to damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- to damages or defects exceeding the cost of the product.
- to damages or defects caused by service or repair of the product by an unauthorized dealer of Pit Boss®.

During the term of the warranty, Dansons obliges to furnishing a replacement for defective and/or failed components and will not charge for repair or replacement for parts returned, freight prepaid, should the part(s) are found to be defective upon examination.

Dansons does not accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product, during or after the warranty period. 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.

REGISTER YOUR SMOKER

Register your product in less than a minute and gain quick and easy access to an impressive collection of cooking knowledge.

Your registration (proof of purchase) will ensure you receive the best warranty service with your product. In the unlikely event there are safety concerns, it is our fast-track way of notifying you.

MODEL	**PBV3G1**
SERIAL NUMBER	
DATE OF PURCHASE	Y Y Y Y M M D D
PURCHASED FROM (AUTHORIZED DEALER)	



ENGLISH

CUSTOMER CARE

If you have any questions or concerns about your product, our helpful Customer Care team are eager to assist you. Please have your registration information ready before contacting Customer Care.


PHONE


LIVE CHAT


APP



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