WARNING: Please read the entire manual before installation and use of this electric, pellet fuel burning 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.
**DANGER**

**IF YOU SMELL GAS:**
1. SHUT OFF GAS TO THE APPLIANCE
2. EXTINGUISH ANY OPEN FLAME
3. OPEN LID
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.
5. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

**DANGER**

1. Never operate this appliance unattended.
2. If the fire should occur, keep away from the appliance and immediately call fire department. Do not attempt to extinguish an oil or grease fire with water.
3. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

**GAS SMOKER GENERAL WARNINGS**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

1. Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your smoker.
2. Never use charcoal, lava rocks or wood briquets in a gas smoker. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
3. Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the smoker.
4. Position your smoker outdoors on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.1 m) from combustible materials, buildings and overhangs.
5. Maintain a minimum clearance of 36 inches (91 cm) between all sides of smoker, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use smoker under overhead unprotected combustible construction.
6. DO NOT leave the smoker unattended while ON or in use.
7. DO NOT use or install this smoker in or on a recreational vehicle and/or boat.
8. DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean the hose and regulator assembly and inspect for damage before use.
9. FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.
10. Keep children and pets away from hot smoker. DO NOT allow children to use or play near this smoker.
11. DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible.
12. DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary. DO NOT block ventilation areas in sides, back or cart compartment of smoker.
13. Never check for leaks using a match or open flame.
14. DO NOT store items in cart that can catch fire or damage your smoker (such as swimming pool supplies/chemicals, table cloth, wood chips).
LP Gas Cylinder Installation

**WARNINGS AND SPECIFICATIONS**

- Only connect this smoker to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- Do NOT connect to a propane cylinder other than a 20 lb. (9.1 kg) capacity.
- Do NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your smoker is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your smoker.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your smoker.
- Never fill an LP cylinder beyond 80% full.
- If the instructions above are not followed exactly, a fire causing death or serious injury may occur.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

**DANGER**

- DO NOT store a spare LP gas cylinder (full or empty) under or near your smoker. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

---

**Hose & Regulator Installation**

**WARNINGS AND SPECIFICATIONS**

- DO NOT attempt to connect smoker, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- Do not use any other pressure regulator/hose assembly other than the one supplied with your smoker.
- Replacement pressure regulator/hose assembly must be part No 601-B, KR-106, RJ-A3, which can be obtained by contacting Pit Boss customer service at 1-877-303-3134.
- Do not attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is closed prior to connecting the LP gas cylinder to your smoker. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to smoker. Read and follow all warnings on the LP cylinder.
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### PARTS & SPECS

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<th>Item #</th>
<th>Part Description</th>
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<td>1/4-20*5/8&quot;Screw</td>
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<td>B</td>
<td>1/4-20*1/2&quot;Screw</td>
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**NOTE:** Due to ongoing product development, parts are subject to change without notice. Contact Customer Service if parts are missing when assembling the unit.
## PB – BTU RATING REQUIREMENTS
**TOTAL: 12,500BTU**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>UNIT ASSEMBLED (WxHxD)</th>
<th>UNIT WEIGHT</th>
<th>COOKING AREA</th>
<th>TEMP. RANGE</th>
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<tbody>
<tr>
<td>PB</td>
<td>PBV3G1 790mm x 1,190mm x 540mm / 31&quot; x 46&quot; x 21&quot;</td>
<td>24 kg / 52 lb</td>
<td>Cubic Cooking: 0.07 m³ / 2.8ft³ TOTAL - 4,640cm² / 720sq. in.</td>
<td>38-160°C / 100-320°F</td>
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</table>
ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including inside the gas smoker. Inspect the unit, parts, and hardware blister pack after removing from the protective shipping carton. Before assembly of product, review all parts and reference the parts list. If any part is missing or damaged, do not attempt to assemble. Shipping damage is not covered under warranty. Contact your dealer or Pit Boss Customer Service for parts.

IMPORTANT: To ease installation, must using two people is helpful when assembling this unit.

Tools required for assembly: screwdriver and wrench. Tools is not included.

ASSEMBLY INSTRUCTIONS

IMPORTANT: It is advised to read each step entirely before starting assembly on instructions. Do not tighten screws completely until all screws for that step have been installed, or unless otherwise mentioned.

1. MOUNTING THE LEGS TO LOWER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Lower Smoker Cabinet with Control Panel Assembly (#14)
1 x Right Front Leg (#22)
1 x Left Front Leg (#21)
1 x Right Rear Leg with Wheel Assembly (#18)
1 x Left Rear Leg with Wheel Assembly (#20)
12 x 1/4-20*1/2” Screw (#B)

Installation:
• Place a piece of cardboard on the floor to prevent scratching the unit. Remove the Door Assembly (#10) and set aside. Lay the Lower Smoker Cabinet with Control Panel Assembly on upside-down on the cardboard as Fig.1 shown.

• Mount Right Front Leg (#22), Left Front Leg (#21), Right Rear Leg with Wheel Assembly (#18) and Left Rear Leg with Wheel Assembly (#20) to the Lower Smoker Cabinet with Control Panel Assembly (#14) using 12 x 1/4-20*1/2” Screws (#B) as Fig.1 & Fig.1.1 shown, tighten inside screws only, but do not tighten all outside screws yet as Fig.1 shown.
2. MOUNTING BOTH FRONT LEGS TO LOWER CABINET WITH CONTROL PANEL ASSEMBLY

Parts Required:
1 x Lower Smoker Cabinet with Control Panel Assembly (#14)
1 x Right Front Leg (#22)
1 x Left Front Leg (#21)
2 x #10-24*1/2"Screw (#C)

Installation:
• Loosen 2~3 turns on 2 screws which were pre-assembled on the Control Panel to Cabinet before, mount Right Front Leg (#22) and Left Front Leg (#21) to the Control Panel Assembly (#14) using 2 x #10-24*1/2"Screws (#C) and re-tighten 2 screws on the Control Panel to the bottom of Cabinet as Fig.2 & Fig.2.1 shown.

3. MOUNTING BACK SUPPORT TUBE TO RIGHT REAR LEG WITH WHEEL ASSEMBLY AND LEFT REAR LEG WITH WHEEL ASSEMBLY

Parts Required:
1 x Back Support Tube (#23)
1 x Right Rear Leg with Wheel Assembly (#18)
1 x Left Rear Leg with Wheel Assembly (#20)
4 x #10-24*1/2"Screw (#C)

Installation:
• Mount Back Support Tube (#23) to the Right Rear Leg with Wheel Assembly (#18) and Left Rear Leg with Wheel Assembly (#20) using 4 x #10-24*1/2"Screws (#C) as Fig.3 shown.
4. MOUNTING SUPPORT PANELS TO FOUR LEGS

Parts Required:
2 x Support Panel (#19)
1 x Right Front Leg (#22)
1 x Left Front Leg (#21)
1 x Right Rear Leg with Wheel Assembly (#18)
1 x Left Rear Leg with Wheel Assembly (#20)
8 x #10-24*1/2"Screw (#C)

Installation:
• Mount Support Panel (#19) to the Right Front Leg (#22) and Right Rear Leg with Wheel Assembly (#18) using 4 x #10-24*1/2"Screws (#C) as Fig.4 shown.
• Mount Support Panel (#19) to Left Front Leg (#21) and Left Rear Leg with Wheel Assembly (#20) using 4 x #10-24*1/2"Screws (#C) as Fig.4 shown.

5. MOUNTING BURNER CHAMBER ASSEMBLY TO THE BOTTOM AREA OF LOWER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Burner Chamber Assembly (#24)
1 x Lower Smoker Cabinet with Control Panel Assembly (#14)
4 x #10-24*1/2"Screw (#C)

Installation:
• Attach ignition wire onto the pin end of the Igniter on Control Panel.
Mount Burner Chamber Assembly (#24) to the bottom area of Lower Smoker Cabinet with Control Panel Assembly (#14) using 4 x #10-24*1/2"Screws (#C) as Fig.5.1 & Fig.5.2 shown.

Note: Turn the Lower Smoker Cabinet with Control Panel and Legs Assembly Right Side Up as Fig.5.3 shown and tighten all screws now.
6. MOUNTING DAMPERS TO THE UPPER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Door Assembly (#10)
1 x Upper Smoker Cabinet Assembly (#2)
2 x Damper (#1)
2 x #10-24*1/2" Screw (#C)
2 x #10-24 Lock Nut (#D)
2 x M5 Spring Washer (#E)

Installation:
• Remove the Door Assembly (#10) and set aside. Mount Dampers (#1) to the Upper Smoker Cabinet Assembly (#2) using 2 x #10-24*1/2" Screws (#C), 2 x M5 Spring Washer (#E) and 2 x #10-24 Lock Nut (#D) as Fig.6 shown.

7. MOUNTING BACK HANDLE TO THE UPPER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Upper Smoker Cabinet Assembly (#2)
1 x Back Handle (#3)
4 x 1/4-20*5/8" (#A)

Installation:
• Mount Back Handle (#3) to the Upper Smoker Cabinet Assembly (#2) using 4 x 1/4-20*5/8" (#A) as Fig.7 shown.

8. MOUNTING UPPER SMOKER CABINET ASSEMBLY TO THE LOWER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Upper Smoker Cabinet Assembly (#2)
1 x Lower Smoker Cabinet Assembly (#14)
6 x #10-24*1/2" (#C)

Installation:
• Mount Upper Smoker Cabinet Assembly (#2) to the Lower Smoker Cabinet Assembly (#14) using 6 x #10-24*1/2" (#C) as Fig.8.1 & Fig.8.2 shown.

Note: Assemble all (6) screws, align the Upper Cabinet to the Lower Cabinet then tighten all screws as Fig 8.1 and Fig 8.2 shown.
9. ASSEMBLING COOKING GRID SUPPORT TO THE UPPER SMOKER CABINET ASSEMBLY

Parts Required:
8 x Cooking Grid Support (#5)
1 x Upper Smoker Cabinet Assembly (#2)

Installation:
• Assemble four Cooking Grid Supports (#5) in the holes in the left side of the smoker. Repeat the procedure for the right side making sure the Cooking Grid Support (#2) on the left side and right side are at the same height as Fig.9.1 & Fig.9.2 shown, so the Cooking Grids are level.

10. PLACING WATER PAN AND WATER PAN SUPPORT ONTO THE BOTTOM AREA OF CABINET AND PLACING COOKING GRIDS INTO THE COOKING GRID SUPPORT

Parts Required:
4 x Cooking Grid (#4)
1 x Water pan Support (#16)
1 x Water Pan (#15)

Installation:
• Place Water Pan Support (#16) and Water Pan (#15) onto the bottom area of Cabinet and place four Cooking Grids (#4) into the Cooking Grid Support as Fig.10.1 & Fig.10.2 shown.

11. ATTACHING DOOR ASSEMBLY INTO THE UPPER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Door Assembly (#10)
1 x Upper Smoker Cabinet Assembly (#2)

Installation:
• Attach Door Assembly (#10) into the Upper Smoker Cabinet Assembly (#2) as Fig.11 shown.
12. INSERTING HEAT INDICATOR INTO THE DOOR ASSEMBLY

Parts Required:
1 x Door Assembly (#10)
1 X Heat Indicator (#9)

Note: The Heat Indicator is supplied with one fiber washer and one wing nut.

Installation:
• Insert Heat Indicator (#9) probe through the mounting hole in the front of the Door Assembly(#10). From the inside of the door, place fiber washer and wing nut onto the mounting thread pole and tighten by hand as Fig.12 shown.

13. MOUNTING DOOR LATCH ASSEMBLY TO THE UPPER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Door Latch Assembly (#6)
1 X Upper Smoker Cabinet Assembly (#2)
2 x #10-24*1/2"(#C)

Installation:
• Attach the Door Latch Assembly (#6) to the Upper Smoker Cabinet Assembly (#2) using 2 x #10-24*1/2"(#C) as Fig.13 shown.

14. MOUNTING DOOR HANDLE TO THE DOOR ASSEMBLY

Parts Required:
1 x Door Handle (#7)
1 x Silicon Washer (#8)
1 X Door Assembly (#10)
2 x #10-24*1/2"(#C)

Installation:
• Attach the Door Handle (#7) with Silicon Washer (#8) to the Door Assembly (#10) using 2 x #10-24*1/2"(#C) as Fig.14 shown.
15 ATTACH GAS CYLINDER RETAINER BRACKET INTO THE LOWER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Gas Cylinder Retainer Bracket (#17)
1 x Lower Smoker Cabinet Assembly (#14)
4 x #1/4*1/2"Screw (#B)

Installation:
• Attach the Gas Cylinder Retainer Bracket (#17) to the Lower Smoker Cabinet Assembly (#14) using 4 x #1/4*1/2"(#B) as Fig.15.1 & Fig.15.2 shown.

16. SLIDING WOOD CHIPS BOX WITH LID ASSEMBLY INTO THE LOWER SMOKER CABINET ASSEMBLY

Parts Required:
1 x Wood Chip Box Lid (#11)
1 x Wood Chip Box Assembly (#12)
1 x Lower Smoker Cabinet Assembly (#14)

Installation:
• Put the Wood Chip Box Lid (#11) on the Wood Chip Box Assembly (#12) and slide Wood Chip Box onto the Wood Chip Box support rails of Lower Smoker Cabinet Assembly (#14) as Fig.16 shown.

Note: When removing the Wood Chip Box from the smoker, lift up on the handle and pull out the Wood Chip Box.
17. PLACING CONTROL KNOB INTO THE VALVE STEM

Parts Required:
1 x Control Knob (#13)

Installation:
• Place Control Knob (#13) over the valve stem, making certain to align the flat portion of the stem with the flat portion of the knob and push the Control Knob (#13) onto the stem until it is firmly seated as Fig.17 shown.

18. SLIDING GREASE TRAY INTO THE CONTROL PANEL

Parts Required:
1 x Grease Tray Assembly(#25)

Installation:
• Slide Grease Tray Assembly (#25) into the grease tray support rails provided in the bottom panel as Fig.18 shown.

19. LOOPING ZIP-TIE ONTO THE RIGHT FRONT LEG

Parts Required:
1 x Zip-tie (#E)
1 x Right Front Leg (#22)

Installation:
• Loop the Zip-tie (#E) through outside hole of Right Front Leg (#22) as Fig.19 & Fig.19.1 shown.
20. Assembly of the 3.2 Gas Smoker is completed

Warning: This is a stationary position for gas smoker assembly with gas cylinder. If you should want to move the unit, the gas cylinder mounting bracket and Regulator QCC1 Connector must be disconnected prior to moving.

CONNECTING AND DISCONNECTING THE LP GAS CYLINDER TO/ FROM THE MOUNTING BRACKET

Connecting the LP cylinder to the mounting bracket: Attach the gas Cylinder Mounting Bracket onto the Cylinder Handle as Fig. shown and then tighten the Mounting Knob in clockwise direction by hand.

Disconnecting the LP cylinder from the mounting bracket: Loosen the Mounting Knob from the LP gas cylinder handle and the lift up the cylinder mounting bracket.
LP GAS CYLINDER (TANK) SPECIFICATIONS:
The installation of this appliance must be in accordance with all applicable local codes, or the National Fuel Gas Code ANSI Z223.1 NFPA 54.

When purchasing or exchanging a cylinder for your gas smoker, it must be:
1. Constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT), and
2. Provided with a listed over-filling prevention device (OPD), and
3. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliance.

INSTALLING THE LP GAS CYLINDER (TANK) ONTO THE SMOKER:
1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Place the cylinder into the tank support bracket on the bottom of the left brace. Then place tank retention wire over cylinder handle and secure tightly.
3. Position the cylinder such that the hose is not kinked or damaged.
4. Make sure tank sits securely in tank support bracket.

The cylinder must also be equipped with:
- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

BEFORE STORING YOUR SMOKER:
- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the smoker indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- Place dust cap on 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.

CONNECTING THE LP GAS REGULATER TO THE SMOKER:
1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Attach or detach regulator to the LP gas cylinder only when cylinder is sitting in tank holder.
3. Check that the cylinder valve is closed by turning the knob clockwise.
4. Check that the smoker’s burner control knobs are in the “OFF” positions.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your smoker. Only the manufacturer’s supplied replacement should be used.
6. Remove the protective plastic cap from the cylinder valve.
7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
8. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
9. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection. Note: If you are unable to make the connection, repeat Steps 7 and 8.
**OPERATING INSTRUCTIONS**

**LIGHTING INSTRUCTION:**
- READ ALL INSTRUCTION BEFORE LIGHTING.
- OPEN DOOR DURING LIGHTING.
- OPEN CYLINDER MAIN GAS VALVE.
- PUSH AND TURN BURNER VALVE COUNTER-CLOCKWISE TO TO “HIGH” POSITION).
- PUSH IGNITOR BUTTON UNTIL BURNER IGNITES.
- IF IGNITION DOES NOT OCCUR WITHIN 5 SECONDS, TURN VALVES TO OFF POSITION, WAIT 5 MINUTES, AND REPEAT LIGHTING PROCEDURE.

*Note: Use the viewing holes on the sides of the smoker Support Panel to make sure both burners flames are lit.*

**FLAME OPERATION INSTRUCTIONS:**
- TURN BURNER VALVE TO “LOW” POSITION IF NEEDED.
- TURN BURNER VALVE “HIGH” POSITION IF NEEDED.
- TURN BURNER VALVE “OFF” POSITION IF NEEDED.

**Operating Instructions for Dual Burner System**

1. When the control knob is set to the **HIGH** setting, both burners lit. This will give you smoke from your wood chips tray the fastest and also give you the Highest Temperatures inside your smoker.

2. When the control knob is set to the **MED** setting, both burners are still lit. The main Burner is on the “Low” setting and the smoke burner is on. This will give you smoke from your wood chips tray quickly and give you the intermediate temperature range inside your smoker.

3. When your control knob is set to the “Low” setting, only the smoke burner will be lit. The main burner will automatically Shut off. This will give you smoke from your wood chips tray in approx. 10min depending on how long you soaked your wood chips. This will also give you lowest temperature inside your smoker.

4. If you have your control knob set on “Low” setting and desire higher temperature, you must rotate your control knob 90 degree to the “MED” setting to the “High” setting.

---

**WARNINGS**

• Keep the fuel supply hose away from any heated surface
• The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the appliance.
• Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage or any other enclosed area.
• This appliance is not intended for and should never be used as a heater.
• This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces.
• If the appliance is not in use, the gas must be turned off at the supply cylinder.
• The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

**Important Note:** If you need to replace or reinstall the burner, make sure the valve tip is completely inside burner venturi at end of burner as shown. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.
LP Cylinder Capacity and Specifications:
The 20 lb (9.1 kg) LP cylinder used with this smoker must conform to the following requirements.
Diameter- 12” (30.5cm)  Height 18” (45.7cm)

WARNINGS
• Keep the fuel supply hose away from any heated surface
• The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the appliance.
• Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage or any other enclosed area.
• This appliance is not intended for and should never be used as a heater.
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Important Note: If you need to replace or reinstall the burner, make sure the valve tip is completely inside burner venturi at end of burner as shown. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.
LEAK TESTING:
WARNING: NEVER USE YOUR SMOKER WITHOUT LEAK TESTING ALL GAS CONNECTIONS, HOSES AND PROPANE TANK.

DANGER: TO PREVENT FIRE OR EXPLOSION HAZARD:
- Do not smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the smoker is in use or while smoker is still hot.

WHEN TO PERFORM A LEAK TEST:
- After assembling your smoker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.

CHECKING FOR LEAKS:
CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that is quiet, out of the wind, and has adequate lighting in order to see if bubbles are developing or so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the doors.
3. Ensure all control knobs are set to the “OFF” position.
4. Turn on the gas at the Propane Tank Valve. Turn the Valve knob counter-clockwise to fully open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection knob and tightening does not stop leak, re-inspect propane tank rubber seal.
5. Apply the soapy water mixture to the hose and connections.
6. Check for bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at Propane Tank Valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to “OFF” position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at Propane Tank Valve until you are ready to use your smoker.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting smoker.

WARNING: DO NOT use the smoker if leaks cannot be stopped. Contact a qualified gas appliance repair service.
SEASON YOUR SMOKER PRIOR TO ITS FIRST USE

Seasoning seals the interior of your smoker to enhance flavoring, durability and overall performance.

1. Add water to water pan - Fill the water pan to 3/4 full. Do not overfill.
2. Add wood chips to the wood chip trays and burn Smoker at 300°F for 45–60 minutes.
3. Let smoker cool down then clean out the used water and wood chips.

HOW TO USE THE WOOD CHIP TRAY

1. You must soak your wood chips at least 15 minutes prior to using in your gas smoker.
2. Before starting the unit, open the lid and fill the wood chip tray with wood chips.
   Caution: Never overfill the wood chip tray. Make sure the wood chip tray lid closes completely on the wood chip tray.
3. Never use wood chunks or wood pellets in the wood chip tray.
4. Insert the wood chip tray into the opening in the smoker.
5. Check the wood chip tray periodically to see if the wood has burned down by sliding the wood chip tray out about half way and looking through the slots in the wood chip tray lid to see if the wood has burned down.
6. If the wood chips have completely burned in the wood chip tray, remove the tray from the smoker.
   Caution: The wood chip tray and lid will be HOT, even if the handle is not.
7. Dump the burned wood chips from the wood chip tray. The wood chip tray lid will stay attached to the wood chip tray during this process. Always dump the burned wood chips in a metal pan with water to extinguish the wood chips.
8. With the wood chip tray lid open, fill the wood chip tray with wood chips. That have been soaked in water at least 15 minutes. Close the lid.
   Caution: Never overfill the wood chip tray. Make sure the wood chip tray lid closes completely on the wood chip tray.
9. Insert the wood chip tray into the opening in the smoker.

CAUTION:

• Keep the smoker door closed when dumping or adding wood chips.
• The wood chip tray and lid will be HOT even if the handle is not.
• Never use wood pellets or wood chunks.
Operating Instructions

1. Check all connections for leaks.
2. Open smoker doors.
3. Check for any blockage to the venturi tube or burner. Remove any foreign objects or matter.
4. Be sure the burner control knobs are in the “OFF” position.
5. Open the LP cylinder valve 1 1/2 turn by turning knob counter clockwise.
6. To light unit, push in and turn the burner control knob counter clockwise to the “HIGH” setting.
7. Immediately push the igniter button to click it several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner) until burner is lit.
   If the burner does not light within 3 to 5 seconds, turn the burner control knob “OFF” and wait five minutes before repeating the steps again. If burner still fails to light, try match lighting the smoker using the instructions noted below.
8. Once the burner is lit, then close the door to allow heat to accumulate. The damper can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.

MATCH LIGHTING PROCEDURE

1. To match light the burner, repeat steps 1 through 5 of the lighting procedure above and continue with the following steps.
2. Remove the wood chip trays from the smoker. Strike a paper match and place it into the burn chamber, next to the burner.
3. Quickly turn the control knob to the light high setting. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.
4. If the burner flame is accidentally extinguished, turn the control knob off, wait 5 minutes, and repeat the lighting procedure.

DAMPER ADJUSTMENTS

Temperature maintenance is best controlled by different damper adjustments. The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly. For better performance, rotate the smoker to where the front of the cabinet is facing the wind. This allows the adjustment of the dampers to be more effective and accurate. Opening the dampers helps to exhaust both the heat and smoke. The dampers should never be fully closed.

ADDITION WATER TO SMOKER

To add water to the smoker, open the smoker door and slowly pour water from a cup or pitcher into the water pan. Fill the water pan to 3/4 full. Do not overfill.

LP GAS LIGHTING PROCEDURE (IGNITOR)
COOKING INSTRUCTIONS

IMPORTANT: Before each use, clean and inspect the hose and connection to the LP gas cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the “leak test” instructions.

- Fill the wood chip tray with wood chips that have been soaked in water at least 15 minutes and place the trays inside the smoker.
- Carefully fill the water pan with water or marinade 3/4 full. A full pan will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water pan.
- Insert or adjust the cooking grids into the desired rack positions.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the smoke to accumulate. Adjust the dampers to control the heat.
- Place the food on the cooking grids with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
- Smoking at a constant temperature will achieve the best results. Optimum temperature will vary depending on the type of meat, but our recommended temperature is between 210 and 240 degrees Fahrenheit. The temperature gauge on the door will provide an approximate temperature inside the smoker, but it is not exact. To measure the exact temperature, we suggest the use of a standard oven thermometer or a digital thermometer that will also measure the internal temperature of the food.

NOTE: The smoker can be used with only one burner to achieve even lower temperatures and allow for longer smoke times and cold smoking.

- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the doors of the smoker while in use. When the doors must be opened, only open briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- To turn smoker off, turn the burner control knobs off by pushing in and rotating clockwise. The burner flames should go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- After each use, and after the smoker is cooled, carefully remove the water pans from the smoker, empty the water, and clean the water pans.

Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage.
Types of wood to use for smoke:

- Always use a hardwood that has been seasoned for at least 6 months.
- We recommend using Pecan, Hickory, Oak, Apple, Alder or Mesquite.
- Never use any resin woods like Pine or Cedar.

Note: It is necessary to soak the wood prior to smoking. In a gas smoker, soaking the wood chips will prolong the life of the wood chips. It will also help prevent your wood chips from catching fire.

What you need to smoke meats:

**Internal Meat Thermometer**
An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.

**Internal Temperatures for Select Meats**
- Cooked Ham - 140°F
- Ham, Beef-Med, Ground Beef - 160°F
- Veal, Lamb, Pork, Beef-Well done - 170°F
- Poultry - 180°F

**Good Tongs or Meat Hook**
Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.

**Good Oven Mitts**
Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.

**Aluminum Foil**
When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker. Also it will saturate fats from your meat product.
CAUTION: All care and maintenance procedures are to be performed only while the smoker is turned off and cooled.

- Clean the water pans and cooking grids with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water pans and cooking grids lightly with cooking oil or cooking spray.

- Frequently check and clean the venturi and burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also, make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.

- To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker.

  - NEVER APPLY ADDITIONAL PAINT TO THE INTERIOR OF THE SMOKER-

- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the regulator, hang the end of the regulator hose from the side handle using the supplied S-hook.

- During each use, inspect the flames at the burner. A good flame should be blue with a yellow tip about 1 inch in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad Flames may also be caused by poor regulator-to-venturi attachment. Always let the smoker cool before cleaning or checking the assembly.

- To protect your smoker from the weather, always keep your smoker covered while not in use.

- Keep the area clear of all flammable liquids and combustible materials including wood, dry plants, grass, brush, paper and canvas.

- The smoker may be stored indoors only if the cylinder is disconnected and removed.

- IMPORTANT: If you need to replace or reinstall the burner, make sure the valve tip is completely inside the hole on the end of the burner.
Smoking and grilling styles of cooking 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. Practice makes perfect. The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after Pink Ring) on your meats. Higher temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: 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 juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

<table>
<thead>
<tr>
<th>COOKING STYLE</th>
<th>HOT SMOKING</th>
<th>ROAST</th>
<th>BAKING (Medium)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature Range</td>
<td>37-135°C / 100-275°F</td>
<td>135-162°C / 275-325°F</td>
<td>162-190°C / 325-375°F</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th></th>
<th>Size</th>
<th>Rare - 54°C / 130°F</th>
<th>Medium - 60°C / 140°F</th>
<th>Well Done - 65°C / 150°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rib-eye Roast, boneless</td>
<td>2.26 - 2.72 kg / 5 - 6 lbs.</td>
<td>1½ - 2 hours</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rib Roast</td>
<td>5.44 - 6.35 kg / 12 - 14 lbs.</td>
<td>2½ - 2¾ hours</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage (fresh)</td>
<td>All sizes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast (bone-in)</td>
<td>All sizes</td>
<td>4 - 5 hours</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ribs</td>
<td>All sizes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brisket</td>
<td>7.25 - 3.62 kg / 16 - 18 lbs.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### PORK

<table>
<thead>
<tr>
<th></th>
<th>Size</th>
<th>Reheat - 60°C / 140°F</th>
<th>Medium - 66°C / 150°F</th>
<th>Well Done - 71°C / 160°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham (cooked)</td>
<td>All sizes</td>
<td>2 - 2½ hours</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham (fresh)</td>
<td>4.53-5.44 kg / 10-12 lbs.</td>
<td></td>
<td>7 - 8 hours</td>
<td></td>
</tr>
<tr>
<td>Sausage (fresh)</td>
<td>All sizes</td>
<td></td>
<td>4 - 5 hours</td>
<td></td>
</tr>
<tr>
<td>Loin Roast</td>
<td>1.36-1.81 kg / 3 - 4 lbs.</td>
<td>1 - 2 hours</td>
<td>2 - 3 hours</td>
<td></td>
</tr>
<tr>
<td>Rib Crown Roast</td>
<td>1.81-2.26 kg / 4 - 5 lbs.</td>
<td>1½ - 2 hours</td>
<td>2 - 3 hours</td>
<td></td>
</tr>
<tr>
<td>Boston Butt (Pork Shoulder)</td>
<td>3.62-4.53 kg / 8-10 lbs.</td>
<td>93 - 98°C / 200 - 210°F</td>
<td>Internal Temperature</td>
<td></td>
</tr>
<tr>
<td>Ribs</td>
<td>All sizes</td>
<td>Cook until meat pulls from the bone (approx 4 - 6 hours)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chop (loin, rib)</td>
<td>All sizes</td>
<td>Cook until meat pulls from the bone (approx 4 - 6 hours)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### LAMB

<table>
<thead>
<tr>
<th></th>
<th>Size</th>
<th>Rare - 54°C / 130°F</th>
<th>Medium - 60°C / 140°F</th>
<th>Well Done - 71°C / 160°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast (fresh)</td>
<td>2.26 - 2.72 kg / 5 - 6 lbs.</td>
<td>5 - 6 Hours</td>
<td></td>
<td></td>
</tr>
<tr>
<td>POULTRY</td>
<td>Size</td>
<td>Rare - 54°C / 130°F</td>
<td>Medium - 60°C / 140°F</td>
<td>Well Done - 82°C / 180°F</td>
</tr>
<tr>
<td>------------------</td>
<td>-----------------------</td>
<td>---------------------</td>
<td>-----------------------</td>
<td>--------------------------</td>
</tr>
<tr>
<td>Turkey (whole)</td>
<td>4.53-5.44 kg / 10-12 lbs.</td>
<td></td>
<td></td>
<td>7 - 8 Hours</td>
</tr>
<tr>
<td>Chicken (whole)</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>5 - 6 Hours</td>
</tr>
<tr>
<td>Drumsticks, Breasts</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>4 - 5 Hours</td>
</tr>
<tr>
<td>Small Game Birds</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>4 - 5 Hours</td>
</tr>
<tr>
<td>Duck</td>
<td>1.36-2.26 kg / 3-5 lbs.</td>
<td></td>
<td></td>
<td>5 - 6 Hours</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN</th>
<th>Size</th>
<th>Rare - 54°C / 130°F</th>
<th>Medium - 60°C / 140°F</th>
<th>Well Done - 82°C / 180°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>5 - 6 Hours</td>
</tr>
<tr>
<td>Drumsticks, Breasts</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>4 - 5 Hours</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FISH</th>
<th>Size</th>
<th>Rare - 54°C / 130°F</th>
<th>Medium - 60°C / 140°F</th>
<th>Well Done - 82°C / 180°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>2 - 3 Hours, until flaky</td>
</tr>
<tr>
<td>Filets</td>
<td>All sizes</td>
<td></td>
<td></td>
<td>1 - 2 Hours, until flaky</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WILD GAME</th>
<th>Size</th>
<th>Rare - 60°C / 140°F</th>
<th>Medium - 71°C / 160°F</th>
<th>Well Done - 77°C / 170°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast (fresh)</td>
<td>2.26 - 2.72 kg / 5 - 6 lbs.</td>
<td></td>
<td></td>
<td>5 - 6 Hours</td>
</tr>
<tr>
<td>Large Cuts (fresh)</td>
<td>3.62-4.53 kg / 8-10 lbs.</td>
<td></td>
<td></td>
<td>7 - 8 Hours</td>
</tr>
</tbody>
</table>
Proper cleaning and maintenance will prevent common operational problems. When your Pit Boss smoker is operating poorly, or used less frequently, the following troubleshooting tips may be helpful.

For FAQ, please visit [www.pitboss-grills.com](http://www.pitboss-grills.com) and click SUPPORT. You may also contact your local Pit Boss authorized dealer or contact Customer Service for assistance.

WARNING: Prior to opening the smoker for any inspection, cleaning, maintenance or service work, ensure the unit is completely cooled to avoid injury.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burner Will Not Light</td>
<td>No Gas Flow</td>
<td>Check gas fuel connection, and ensure it is open. Increase flow on regular, or replace gas cylinder if empty.</td>
</tr>
<tr>
<td></td>
<td>Obstruction In Hose, Valve</td>
<td>Check for bends or kinks in the regulator hose. If damaged, remove and replace. Check connection port from the smoker to the regulator, and ensure there is no obstruction.</td>
</tr>
<tr>
<td></td>
<td>Faulty Regulator</td>
<td>Regulator assembly needs to be replaced. Contact Customer Service for a replacement part.</td>
</tr>
<tr>
<td></td>
<td>Burner Valve Is Off</td>
<td>Check the burner valve connection. Remove, then reinstall.</td>
</tr>
<tr>
<td></td>
<td>Obstructed Burner Tube, Burner Ports</td>
<td>Check burner tube and burner ports for spider webs or other obstructions. Follow Care and Maintenance instructions to clean the burner tube.</td>
</tr>
<tr>
<td></td>
<td>Ignitor Failure</td>
<td>Check battery in ignitor. If dead, replace battery. Use match for manual lighting of the burner. Check for proper positioning of ignitor, and notice if the electrode is producing a spark; the spark should be visible and jump from the ignitor to the burner. If there is no spark, adjust the electrode to slightly bending a little closer or further away from the burner. If igniter still fails, igniter needs to be replaced. Contact Customer Service for a replacement part.</td>
</tr>
<tr>
<td></td>
<td>Faulty Burner</td>
<td>Burner needs to be replaced. Contact Customer Service for a replacement part.</td>
</tr>
<tr>
<td>Irregular Flame Pattern</td>
<td>Obstructed Burner Tube, Burner Ports</td>
<td>Check burner tube and burner ports for spider webs or other obstructions. Follow Care and Maintenance instructions to clean the burner tube.</td>
</tr>
<tr>
<td>Burner Flame Is Yellow / Orange</td>
<td>Poor Air Flow</td>
<td>Increase the air flow into the cabinet by opening the dampers on the back side of the unit.</td>
</tr>
<tr>
<td></td>
<td>Obstructed Burner Tube, Burner Ports</td>
<td>Check burner tube and burner ports for spider webs or other obstructions. Follow Care and Maintenance instructions to clean the burner tube.</td>
</tr>
<tr>
<td></td>
<td>Grease Tray Is Full, Spilling Onto Burner</td>
<td>Empty grease tray and re-install. Follow Care and Maintenance instructions.</td>
</tr>
<tr>
<td></td>
<td>Burner Valve Is Off</td>
<td>Check the burner valve connection. Remove, then reinstall.</td>
</tr>
<tr>
<td></td>
<td>Burner Is Dirty</td>
<td>Turn burner to high setting for five minutes, and burn with the door open. Follow Care and Maintenance instructions.</td>
</tr>
<tr>
<td>Burner Will Not Stay Lit</td>
<td>No Gas Flow</td>
<td>Check gas fuel connection, and ensure it is open. Replace gas cylinder if empty.</td>
</tr>
</tbody>
</table>
## Accessories Sold Separately

Available for purchase separately. Accessories not available and supplied by all authorized Pit Boss dealers.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>COVER</td>
<td>Form-fitting, full length cover. Heavy-duty polyester with PVC backing for long-term use. Weatherproof. Includes draw-string lock for easy tightening.</td>
</tr>
<tr>
<td>BARBECUE FLOOR MAT</td>
<td>Easy clean, UV protected. Protection for your deck. 132cm x 86cm / 52” x 34”</td>
</tr>
<tr>
<td>SIGNATURE SPICES</td>
<td>A collection of gourmet seasonings to prepare and enhance the natural flavors of your food.</td>
</tr>
<tr>
<td>SIGNATURE SAUCES</td>
<td>A collection of gourmet sauces to prepare and enhance the natural flavors of your food.</td>
</tr>
<tr>
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**WARRANTY**

**CONDITIONS**

All Gas Vertical Smokers by Pit Boss, manufactured by Dansons Inc., carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

Dansons carries a one (1) year warranty against defects and workmanship on all parts, and one (1) year on burner components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the smoker do not affect its performance. Repair or replacement of any part does not extend past the limited warranty beyond the one (1) year from date of purchase.

During the term of the warranty, Dansons’ obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons’ will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons’ to be defective upon examination. Dansons’ shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivable liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that retard rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons’ control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidation, unless there is loss of structural integrity on the smoker component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a cover when the smoker is not in use.

This warranty is based on normal domestic use and service of the smoker and neither limited warranty coverage’s apply for a smoker which is used in commercial applications.

**EXCEPTIONS**

There is no written or implied performance warranty on Pit Boss smokers, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner’s manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. 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.
EXCEPTIONS
There is no written or implied performance warranty on Pit Boss smokers, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner’s manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Pit Boss dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. 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.

ORDERING REPLACEMENT PARTS
To order replacement parts, please contact your local Pit Boss dealer or visit our online store at: www.pitboss-grills.com

CONTACT CUSTOMER SERVICE
If you have any questions or problems, contact Customer Service, Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

service@pitboss-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

WARRANTY SERVICE
Contact your nearest Pit Boss dealer for repair or replacement parts. Dansons Inc. requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Pit Boss can be found inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

________________________________________  __________________________________________
MODEL                                      SERIAL NUMBER

________________________________________  __________________________________________
DATE OF PURCHASE                            AUTHORIZED DEALER
Smoked Pork Tenderloin
Take outside wrapper off of meat and wash thoroughly in cold water. Place tenderloin on a paper towel to soak up excess water. Rub your favorite pork rub on the loin. Preheat smokers to 225 degrees and place loin in the center of the smoker. Cook until internal meat temperature reaches 165 degrees. Take out of smoker and let stand on the cutting platter until meat reaches 170 degrees serving temperature. Slice like bread in ¼” pieces and it will melt in your mouth.

Pork Ribs- Baby Backs or Spare Ribs
Take ribs out of wrapper and drain all liquid off of the ribs and then wash in cold water. Place on cutting board and cut away any excess fat or skin from the bottom of ribs. Turn ribs with bone side up and peel the membrane from the back of the bone until all is gone. Rub your favorite pork rub on both sides of the ribs. Preheat smoker until it reaches 225 degrees and place rib bone side down in smoker. After one hour, turn the rib over with bone side up and cook for one hour. After 2 1/2 hours, depending on the color of the rib you like, pour a one inch wide strip of your favorite BBQ sauce down the length of the rib and wrap tightly in aluminum foil. Place back in smoker and check every 15 to 20 minutes to see if the rib bones separate by using your finger to pull them apart. If they pull apart with ease your ribs are done. Note: Make sure your internal temperature of your ribs are at 170°F. Take out of smoker and let stand on serving platter until cool enough to eat.

Smoked Beef Brisket
Select a 6 to 8 lb. packer trimmed brisket that has a little marble to it but not too much. Feel free to trim as much fat as desired. Use your favorite beef rub and rub it on liberally. Heat the smoker to 225 degrees and place the brisket in the smoker for 3 hours. Place brisket in an aluminum foil pan and pour approximately 8oz. of Allegro over the brisket. Cover the pan tightly with aluminum foil and continue cooking until internal meat temperature reaches 165 to 170 degrees. Take pan out of the smoker and let brisket stand. Remove brisket from pan and cut ¼” slices against the grain. Use juice from pan to poor over sliced meat or for dipping.

Prime Rib
Select a 6 to 8 lb prime rib (we like the bone on). Rub the prime rib with your favorite beef rub. Pre-heat the smoker to 225 degrees and place the prime rib in the smoker. After 3 hours, place the prime rib in aluminum foil pan and cover with aluminum foil. When internal meat temperature reaches 145 degrees take out of smoker and let stand until your desired doneness is reached. Medium rare is 155 to 160 degrees. While standing, the temperature of the meat will rise internally up to 10 degrees. Slice prime rib to desired thickness and serve with juice from the pan in which it was cooked.
Smoked Fish Halibut
Select a nice fresh ¾” thick fillet. Wash fillet thoroughly in cold water and lay on paper towel until water is not visible. Melt a whole stick of butter in the microwave and sprinkle a liberal amount of Dill weed in the melted butter. Lay fillets on aluminum foil and fold a lip around edges to contain the butter. With a basting brush, brush melted butter and dill weed mixture on both sides of the fish fillet. Preheat smoker to 225 degrees and place fish in the smoker. Check the fillets every 15 minutes for visible moist look on fillets. Brush with butter and dill weed mix when needed. Fish should start to flake in about 45 minutes. When fish flakes very easy take out of smoker and serve.

Smoked Chicken
Chicken breasts and thighs are a favorite. Take chicken parts out of package and wash thoroughly and place on paper towel to dry. Sprinkle your favorite rub on both sides of chicken parts. Preheat smoker to 225 degrees and place chicken parts in smoker. After ½ hour turn chicken over. With your internal temperature gauge, check internal temperature by pushing temperature probe into the meat nearest the bone. When temperature reaches 180 degrees chicken is done. You may brush your favorite BBQ sauce on the chicken during the last 15 minutes of your cooking process to spice it up.

Smoked Turkey
Select a 12 to 15 lb. turkey for best results in a smoker. Take the turkey out of the package and remove all internal parts and packaging. Wash turkey thoroughly and place it on paper towel to dry. Rub olive oil inside and out on the turkey and apply your favorite Rub inside body cavity and on the outside skin. Preheat smoker to 225 degrees and place turkey in smoker. You may baste with butter for more moisture, if you like. When turkey skin reaches your desired color, remove turkey from smoker, place in aluminum foil pan and cover with aluminum foil tightly. Place covered pan in smoker and continue cooking at 225 degrees. Check internal meat temperature, where the thigh meets the side of the turkey, every half hour for doneness. Turkey should take around 45 minutes per lb to reach 180 degrees serving temperature.
IMPORTANT
DO NOT RETURN PRODUCT TO STORE
Dansons Inc. stands behind our authorized dealers. Many dealers stock replacement parts and accessories. We strongly suggest that if you need to order parts, options, or require service that you first consult your local dealer. Many dealers do stock current accessories, fuel and service parts. For all other questions, comments, or inquiries, please contact Dansons Inc. directly. Our Customer Service department is available:

Monday through Sunday, 4am - 8pm PST (EN/FR/ES)
service@pitboss-grills.com

WARNING: This product can expose you to carbon monoxide, which is a combustion byproduct known to the State of California to cause birth defects or other reproductive harm. For more information, go to WWW.P65WARNINGS.CA.GOV