

# OWNER'S MANUAL | MANUEL DE L'UTILISATEUR MANUAL DEL PROPIETARIO | HANDBUCH | MANUALE DELL'UTENTE



MODEL / MODÈLE / MODELO / MODELL / MODELLO : PBV3DU1  
PART / PIÈCE / PARTE / TEIL / PARTE : 10600



# PIT BOSS®

## DIGITAL ELECTRIC SMOKER

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

## FUMOIR ÉLECTRIQUE NUMÉRIQUE

IMPORTANT, PRENEZ CONNAISSANCE DE CE DOCUMENT ET CONSERVEZ-LE POUR RÉFÉRENCE ULTÉRIEURE. VOUS DEVEZ LIRE CE GUIDE AVANT D'UTILISER LE BARBECUE!

## AHUMADOR ELÉCTRICO DIGITAL

IMPORTANTE, LEER DETENIDAMENTE, CONSERVAR PARA REFERENCIA FUTURA. LEA EL MANUAL ANTES DEL USO!

## DIGITALER ELEKTRISCHER RAUCHER

WICHTIG: AUFMERKSAM LESEN UND GUT AUFBEWAHREN BITTE UNBEDINGT VOR GEBRAUCH DIE BEDIENUNGSANLEITUNG SORGFÄLTIG DURCHLESEN!

## FUMATORE ELETTRICO DIGITALE

IMPORTANTE: LEGGERE ATTENTAMENTE E CONSERVARE PER RIFERIMENTO FUTURO. LEGGERE IL MANUALE PRIMA DELL'USO.

**WARNING:** PLEASE READ THE ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS ELECTRIC 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.

**AVERTISSEMENT :** VEUILLEZ LIRE L'INTÉGRALITÉ DU MANUEL AVANT L'INSTALLATION ET L'UTILISATION DE CET APPAREIL ÉLECTRIQUE. LE NON-RESPECT DE CES INSTRUCTIONS PEUT ENTRAÎNER DES DOMMAGES MATÉRIELS, DES DOMMAGES CORPORELS OU MÊME LA MORT. CONTACTEZ LES AUTORITÉS LOCALES COMPÉTENTES CONCERNANT LES RESTRICTIONS ET LES EXIGENCES D'INSPECTION EN VIGUEUR DANS VOTRE RÉGION.

**ADVERTENCIA:** LEA TODO EL MANUAL ANTES DE INSTALAR Y USAR ESTA UNIDAD QUE FUNCIONA CON ELECTRICIDAD. SI NO SE SIGUEN ESTAS INSTRUCCIONES, PUEDEN PRODUCIRSE DAÑOS MATERIALES, LESIONES CORPORALES O INCLUSO LA MUERTE. PARA CONSULTAR LAS RESTRICCIONES Y REQUISITOS DE INSPECCIÓN DE LAS INSTALACIONES DE SU ZONA, PÓNGASE EN CONTACTO CON LOS ENCARGADOS DE EDIFICIO O EL DEPARTAMENTO DE BOMBEROS.

**ACHTUNG:** BITTE LESEN SIE DIE GESAMTE ANLEITUNG SORGFÄLTIG DURCH, BEVOR SIE DIESES ELEKTRISCHE GERÄT INSTALLIEREN UND BENUTZEN. DIE NICHTBEACHTUNG DIESER ANWEISUNGEN KANN ZU SACHSCHÄDEN, KÖRPERVERLETZUNGEN ODER SOGAR ZUM TOD FÜHREN. WENDEN SIE SICH AN LOKALE BAU- ODER BRANDSCHUTZBEHÖRDEN, UM INFORMATIONEN ÜBER EINSCHRÄNKUNGEN UND ANFORDERUNGEN AN DIE INSTALLATIONSINSPEKTION IN IHRER NÄHE ZU ERHALTEN.

**AVVERTENZA:** LEGGERE L'INTERO MANUALE PRIMA DELL'INSTALLAZIONE E DELL'USO DI QUESTA APPARECCHIATURA ELETTRICA. LA MANCATA OSSERVANZA DELLE ISTRUZIONI PUÒ CAUSARE DANNI ALLA PROPRIETÀ, LESIONI FISICHE O MORTE. CONTATTARE LE AUTORITÀ LOCALI COMPETENTI PER L'EDILIZIA O I VIGILI DEL FUOCO PER INFORMAZIONI SULLE RESTRIZIONI E SUI REQUISITI DI ISPEZIONE DEGLI IMPIANTI NELLA PROPRIA ZONA.

CERTIFIED TO: UL1026 (6TH EDITION) ELECTRIC HOUSEHOLD COOKING AND FOOD SERVING APPLIANCE | CERTIFIÉ À : UL 1026 (6E ÉDITION) APPAREIL ÉLECTROMÉNAGER DE CUISSON ET DE SERVICE ALIMENTAIRE | CERTIFICADO A: UL 1026 (6TA EDICIÓN) APARATO DOMÉSTICO DE COCINA Y SERVICIO DE ALIMENTOS | ZERTIFIZIERT FÜR: UL 1026 (6. AUFLAGE) HAUSHALTSKOCH- UND VERPFLEGUNGSGERÄT | CERTIFICATO A: UL 1026 (6A EDIZIONE) ELETTRODOMESTICO PER LA COTTURA E LA RISTORAZIONE

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.  
RÉSERVÉ À L'USAGE EXTÉRIEUR ET RÉSIDENTIEL UNIQUEMENT. NON DESTINÉ À UN USAGE COMMERCIAL.  
SOLO PARA USO DOMÉSTICO Y EN EL EXTERIOR. NO APTO PARA USO COMERCIAL.  
BITTE NUR IM FREIEN UND PRIVAT NUTZEN. NICHT FÜR DIE GEWERBLICHE ANWENDUNG GEEIGNET.  
SOLO PER USO DOMESTICO ED ESTERNO. NON PER USO COMMERCIALE.



# SAFETY INFORMATION

**THIS MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER AND SAFE USE OF THIS UNIT. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE USING SMOKER AND DURING USE. FAILURE TO FOLLOW THESE WARNINGS AND INSTRUCTIONS PROPERLY COULD RESULT IN PERSONAL INJURY OR DEATH.**

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new smoker. We also advise to retain this manual for future reference.

## DANGERS AND WARNINGS

**You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, permission 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.**

1. A minimum clearance of 305mm (12 inches) from combustible constructions to the sides of the smoker, and 305mm (12 inches) from the back of the smoker 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 or in an enclosed, unventilated area. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your smoker 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 and leave the cabinet door closed until the fire is out. Do not unplug the power cord. 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. Keep the unit and electrical supply cords away from water or other liquids. Do not use your smoker in the rain, during an electrical or around any water source. To protect against electrical shock, use only a properly grounded electrical outlet. Do not operate the appliance with a damaged cord or plug. If a long, detachable power supply-cord (or extension) is used, ensure the cord rating is at least as great as the electrical rating of the appliance, and must be a grounded cord. Outdoor extension cords used with outdoor products are marked with the suffix "W" and with the statement "suitable for use with outdoor appliances." To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
3. After a period of storage, clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. If the smoker is stored outside during the rainy season or seasons of high humidity, care should be taken to ensure that water does not get onto the electric element. Always disconnect the power, before performing any service or maintenance.

**Do not transport your smoker while in use or while the smoker is hot. Ensure the smoker is completely cool to the touch before adjusting the cooking grids, adding wood chips, removing the water tray, moving, or storing. Store unit indoors when not in use. Do not store the electric smoker with hot ashes inside unit. Store only when all surfaces are cold.**

4. It is recommended to use heat-resistant barbecue mitts and long, sturdy cooking tools when operating the unit. Use caution when removing food from the smoker. All surfaces are hot, and can remain hot for an extended period after use.
5. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use.

**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.**

6. Do not use this appliance as a heater, or for anything other than its intended purpose. This unit is not for commercial use.

## DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

## CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

## CARBON MONOXIDE ("THE SILENT KILLER")

**Burning wood chips gives off carbon monoxide, which has no odor and can cause death. Do not burn wood chips inside homes, vehicles, tents, garages or any enclosed areas. Use only outdoors where it is well ventilated.**

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- 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.

## SAFETY LISTING

In accordance with the procedures and specifications by Conformité Européenne (CE), Pit Boss® Grills pellet cooking appliances demonstrates compliance through testing to the standards and directives that comply with all safety, health and environmental protection requirements by the EU (European Union) and the European Economic Area (EEA).



This product meets Electromagnetic Compatibility (EMC, 2014/30/EU) standards, Low Voltage Directive (LVD, 2014/35/EU) standards, and is Restriction of Hazardous Substances (RoHS, 2011/65/EU, 2015/863) and Waste from Electrical and Electronic Equipment (WEEE, 2002/96/EC) compliant.



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**CUSTOMER CARE**

[www.pitboss-grills.com](http://www.pitboss-grills.com)

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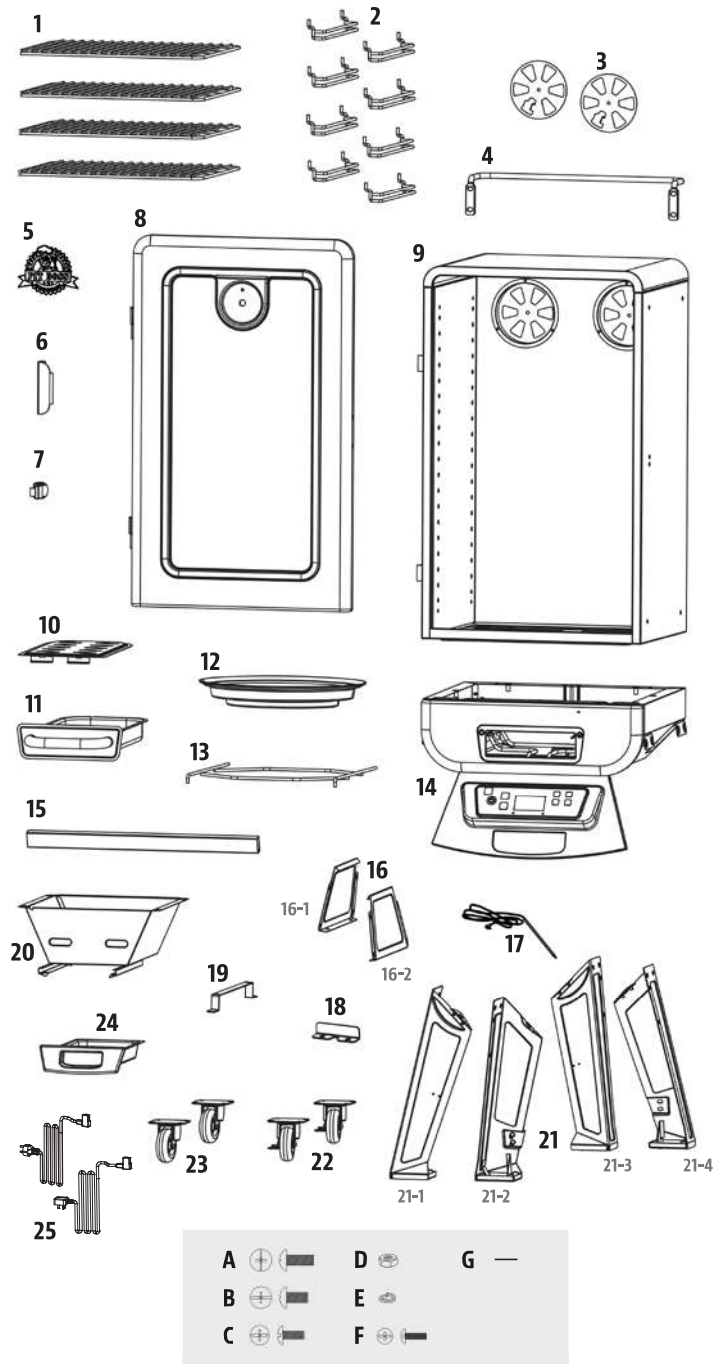
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# PARTS & SPECS

Part#	Description
1	Cooking Grids (x4)
2	Cooking Grid Support Brackets (x8)
3	Damper Vent (x2)
4	Back Handle (x1)
5	Logo Plate (x1)
6	Cabinet Door Handle (x1)
7	Cabinet Door Latch (x1)
8	Cabinet Door (x1)
9	Main Cabinet (x1)
10	Wood Chip Tray Lid (x1)
11	Wood Chip Tray Assembly (x1)
12	Water Pan (x1)
13	Water Pan Support (x1)
14	Cabinet Base (x1)
15	Support Bar (x1)
16	Support Panel (x2)
17	Meat Probe (x1)
18	Grill Probe Bracket (x1)
19	Power Cord Bracket (x1)
20	Bottom Chamber Assembly (x1)
21	Support Legs (x4)
22	Locking Caster Wheel (x2)
23	Caster Wheel (x2)
24	Grease Tray (x1)
25	Power Cord (x2)
A	¼-20x5/8" Screw (x4)
B	¼-20x1/2" Screw (x28)
C	#10-24x1/2" Screw (x32)
D	#10-24 Lock Nut (x2)
E	M5 Locking Washer (x2)
F	#5-32x1/2" Screw (x2)
G	Spare Hardware



NOTE: Due to ongoing product development, parts are subject to change without notice. Contact Customer Care if parts are missing when assembling the unit.

## PB – ELECTRIC REQUIREMENTS

220-240 V, 50 Hz, 1650 W, GROUNDED PLUG

MODEL	UNIT ASSEMBLED (WXHXD)	UNIT WEIGHT	COOKING AREA	TEMPERATURE RANGE
PB PBV3DU1	550MM X 1,190MM X 510MM / 21" X 46" X 20"	30 KG / 66 LB	CUBIC COOKING: 0.07 M <sup>3</sup> / 2.7 FT <sup>3</sup> TOTAL - 4,424 CM <sup>2</sup> / 685 SQ. IN.	38-176°C / 100-350°F

# ASSEMBLY PREPARATION

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 referencing 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 Care for parts.

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**IMPORTANT: To ease installation, using two people is helpful (but not necessary) when assembling this unit.**

**Tools required for assembly:** screwdriver and level. *Tools 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.**

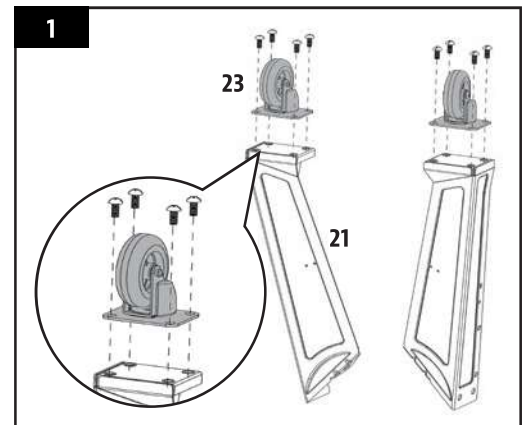
## 1. MOUNTING THE WHEELS TO THE SUPPORT LEGS

### Parts Required:

- 2 x Locking Caster Wheel (#22)
- 2 x Caster Wheel (#23)
- 4 x Support Legs (#21)
- 16 x ¼-20x½" Screw (#B)

### Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit and parts during assembly. Next, attach the wheel to the bottom of the leg using four screws. Repeat installation for the other support legs and wheels.



## 2. MOUNTING THE SUPPORT LEGS TO CABINET BASE

### Parts Required:

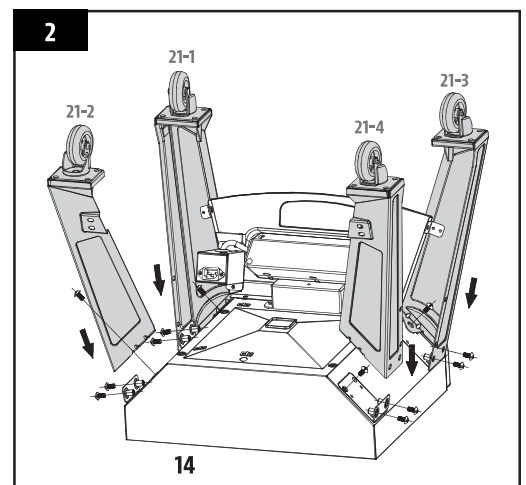
- 1 x Cabinet Base (#14)
- 12 x ¼-20x½" Screw (#B)

### Installation:

- Next, lay the cabinet base on the floor, upside down. Prepare the four support legs for installation to the cabinet base, arranging the labelled legs as shown in the illustration.

**IMPORTANT: The four support legs must be arranged correctly to properly install the support panels and support bar in later steps.**

- Mount one support leg to the cabinet base using three screws. Repeat installation for the other three support legs. Tighten inside screws completely, but leave outside screws partly loosened.



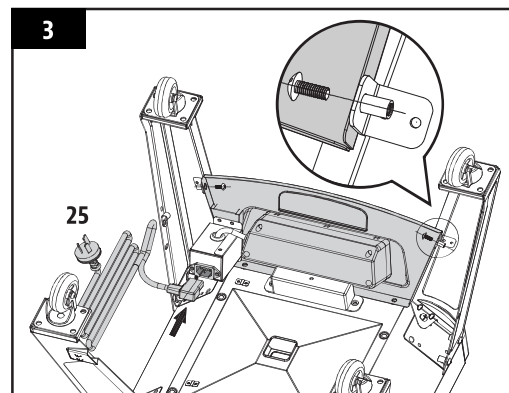
### 3. SECURE CONTROL BOARD TO FRONT SUPPORT LEGS

#### Parts Required:

- 2 x #10-24x½" Screw (#C)
- 1 x Power Cord (#25)

#### Installation:

- Near the Control Board, loosen the two screws connecting the front panel to the main cabinet. Using another two screws, secure the front panel sides to the front-facing support legs. Once these screws are tight, re-tighten the two screws that were previously loosened.
- Two power cords are supplied. Install the preferred Power Cord into the corresponding groove at the bottom.



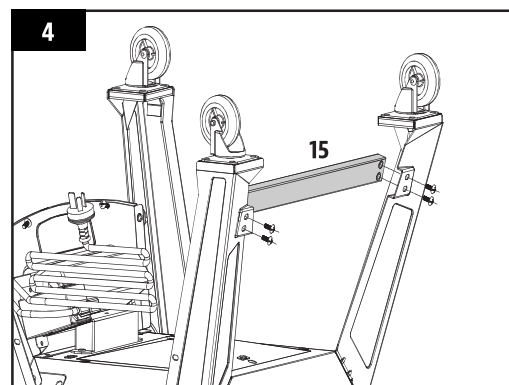
### 4. SECURING THE SUPPORT BAR

#### Parts Required:

- 1 x Support Bar (#15)
- 4 x #10-24x½" Screw (#C)

#### Installation:

- Install the support bracket to the rear of the unit between the two rear support legs. Secure using two screws on each side. Ensure the support bracket is placed on the underside of the main cabinet, facing inwards. Note illustration for support bracket arrangement.



### 5. MOUNTING THE SUPPORT PANELS

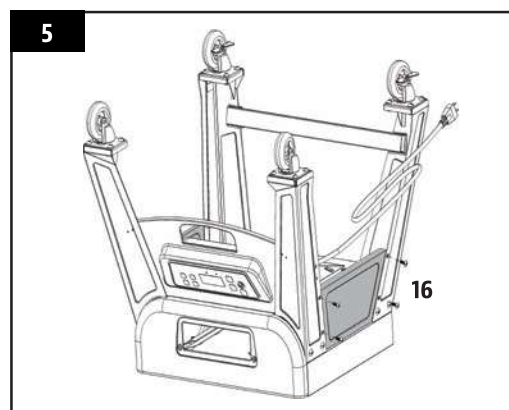
#### Parts Required:

- 2 x Support Panel (#16)
- 8 x #10-24x½" Screw (#C)

#### Installation:

- Install one support panel to the side of the unit between a front and back support leg. Secure using two screws on each side. Ensure the flat side of the support plate is facing outwards. Repeat the same installation to mount the other support panel. Note illustration for support panel arrangement.

**NOTE:** The support bracket with two holes along the bottom should be on the same side of the unit as the power cord exits the control board (left side). This is important for later steps.



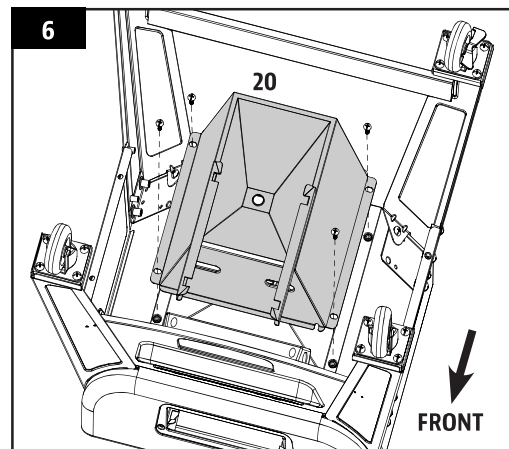
### 6. MOUNTING THE BOTTOM CHAMBER ASSEMBLY

#### Parts Required:

- 1 x Bottom Chamber Assembly (#20)
- 4 x #10-24x½" Screw (#C)

#### Installation:

- Mount the bottom chamber assembly to the bottom of the cabinet base using four screws. Ensure the rails for the grease tray are facing the front of the unit. Note illustration for proper positioning of parts.



## 7. MOUNTING THE POWER CORD BRACKET

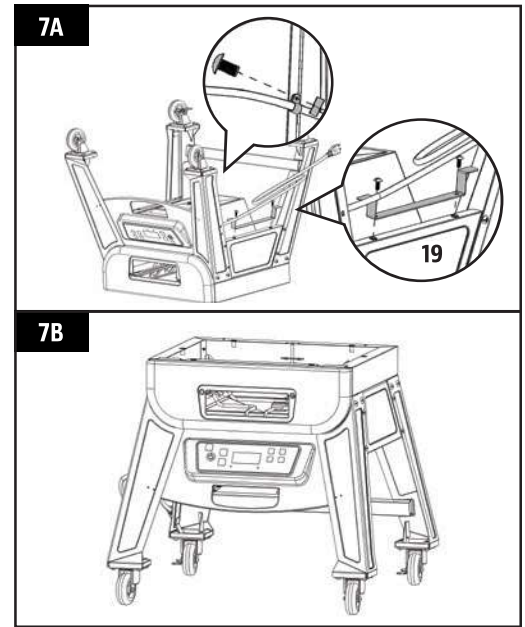
### Parts Required:

- 1 x Power Cord Bracket (#19)
- 2 x #10-24x½" Screw (#C)

### Installation:

- Loosen the screw of the power cord clip on the support leg, and guide the power cord through the power cord clip to secure.
- Locate the two holes on the bottom of the (left side) support bracket. Mount the power cord bracket to the support panel using two screws as shown in illustration 7A. Once secure, wrap the power cord on the bracket until unit is in use.
- Proceed to fully-tighten all screws on the cabinet base, then carefully turn the cart upright with the wheels on the bottom. Note 7B.

**IMPORTANT: Ensure that all screws on the cabinet base are fully-tighten to avoid screws falling out when the unit is moved.**



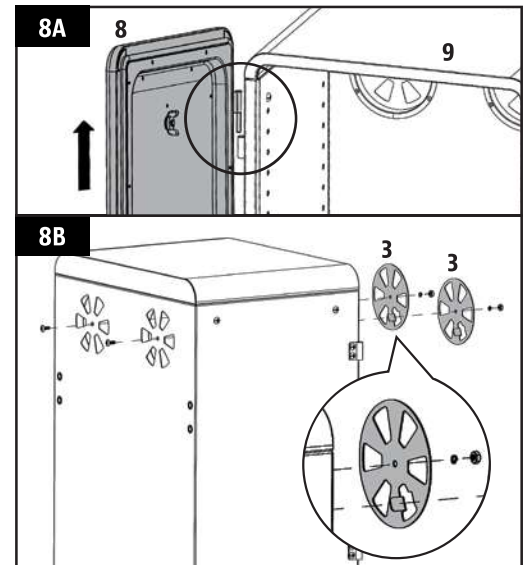
## 8. INSTALLING THE DAMPERS INTO THE MAIN CABINET

### Parts Required:

- 1 x Main Cabinet (#9)
- 2 x Damper Vent (#3)
- 2 x #10-24x½" Screw (#C)
- 2 x #10-24 Lock Nut (#D)
- 2 x M5 Locking Washer (#E)

### Installation:

- First, lift the main cabinet door off the hinges, and place aside. Note 8A.
- Place one screw from the outside of the main cabinet into the center of each damper. Next, insert a damper inside the main cabinet with the raised tab facing the rear, and secure the screw from the exterior using a locking washer and lock nut. Repeat same installation for second damper, as shown in illustration 8B.



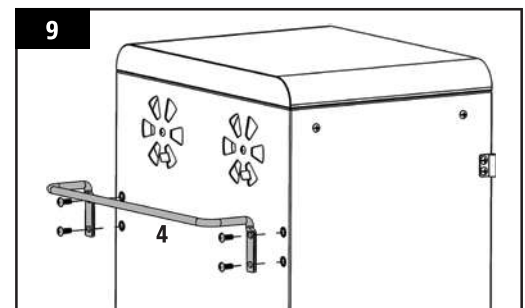
## 9. MOUNTING THE BACK HANDLE

### Parts Required:

- 1 x Back Handle (#4)
- 4 x ¼-20x5/8" Screw (#A)

### Installation:

- Mount the handle onto the back side of the main cabinet using four screws. Note correct position as shown, with handle on top.



## 10. ASSEMBLING THE MAIN CABINET TO THE CABINET BASE

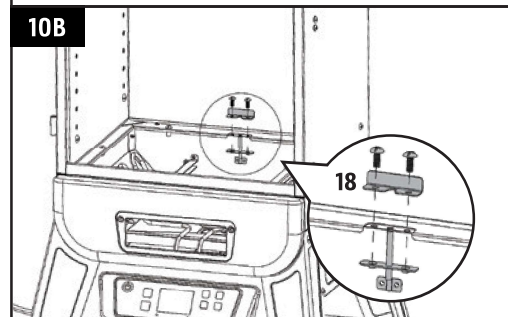
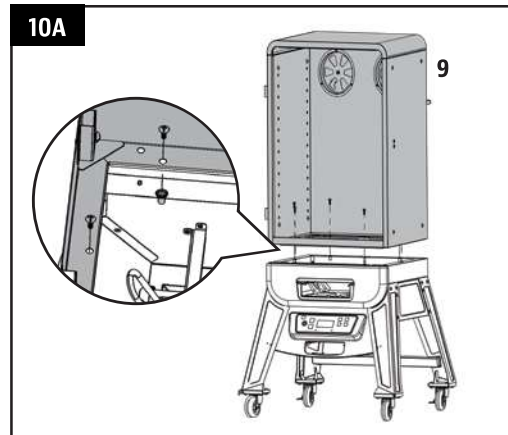
### Parts Required:

- 1 x Grill Probe Bracket (#18)
- 6 x #10-24x $\frac{1}{2}$ " Screw (#C)
- 2 x #5-32x $\frac{1}{2}$ " Screw (#F)

### Installation:

- Prepare the main cabinet to be mounted to the cabinet base. Position the cabinet base next to the main cabinet, with both facing the same direction. **Lock the caster wheels on the cabinet base.** Carefully, lift the main cabinet onto the cabinet base. Secure the main cabinet to the cabinet base using six screws (#C). Note illustration 10A.
- At the rear wall, along the bottom edge of the main cabinet, locate the Grill Probe. Secure the Grill Probe into place with the Grill Probe bracket using two screws (#F). Note 10B.

**IMPORTANT:** Once the Grill Probe bracket is secure, ensure the stainless steel tip extends above the lip of the lower cabinet. This reads the internal temperature of the main cabinet. Incorrect placement of the Grill Probe may result in wrong temperature readings on the Control Board.



## 11. INSTALLING THE COOKING COMPONENTS

### Parts Required:

- 8 x Cooking Grid Support Brackets (#2)
- 4 x Cooking Grids (#1)
- 1 x Water Pan (#12)
- 1 x Water Pan Support (#13)

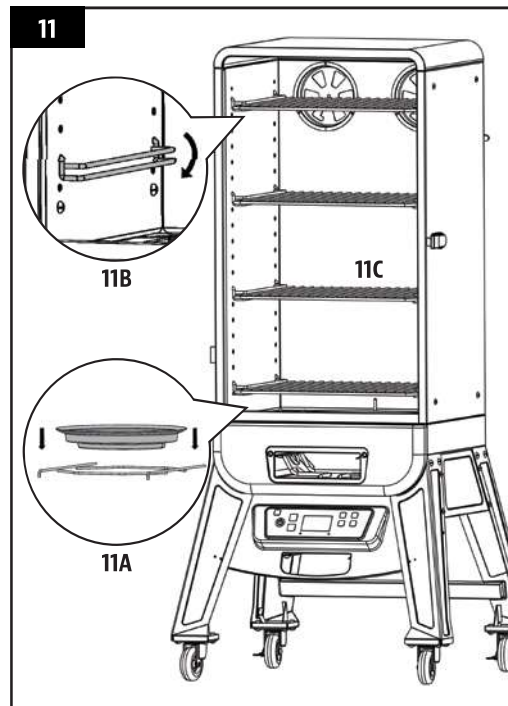
### Installation:

- Insert the water pan support into the bottom of the main interior cabinet, then sit the water pan in the support. Note 11A.

**NOTE:** Keep water in the water pan at all times while cooking. It will catch grease and drippings from your cooks and allow for easier clean up. If smoking for an extended period, move water pan up higher to allow water to last longer.

- Next, insert eight cooking grid support brackets into the holes along the inside walls of the interior main cabinet. Once positioned in the holes, tilt downward to secure into position. Repeat the same process, matching the same heights, for the right-side wall. Note 11B.
- Lastly, place the cooking grids on the grid support brackets inside the main cabinet. Note 11C.

**CAUTION:** To change the height between each cooking grid, adjust only when the smoker is completely cooled to avoid injury.



## 12. MOUNTING THE LOGO PLATE

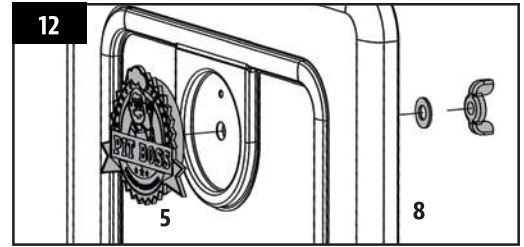
### Parts Required:

- 1 x Logo Plate (#5)
- 1 x Cabinet Door (#8)

### Installation:

- Remove the washer and wing nut from the packaged logo plate.
- Insert the logo plate into the mounting hole on the front of the cabinet door, place the washer on the thread pole on the inside of the door, and hand-tighten by hand to secure.

**NOTE: The logo plate is supplied with one washer and one wing nut.**



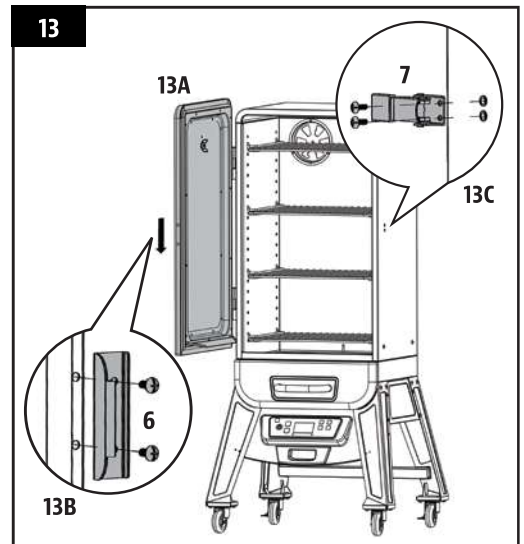
## 13. MOUNTING THE CABINET DOOR HANDLE, DOOR LATCH

### Parts Required:

- 1 x Cabinet Door Handle (#6)
- 1 x Cabinet Door Latch (#7)
- 4 x #10-24x½" Screw (#C)

### Installation:

- First, re-mount the cabinet door to the main cabinet by aligning and securing both hinges. Ensure the door is mounted correctly by testing it opens freely. Note 13A.
- Mount the cabinet door handle onto the front side of the cabinet door using two screws. Note correct direction in 13B.
- Mount the cabinet door latch onto the exterior side of the main cabinet using two screws. Note 13C.



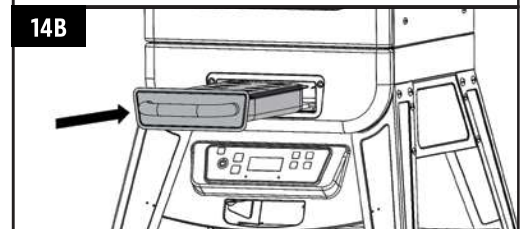
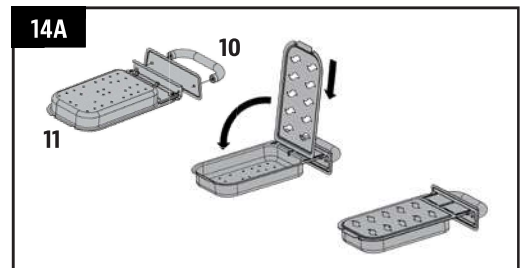
## 14. ASSEMBLING & INSTALLING THE WOOD CHIP TRAY

### Parts Required:

- 1 x Wood Chip Tray Lid (#10)
- 1 x Wood Chip Tray Assembly (#11)
- 2 x #10-24x½" Screw (#C)

### Installation:

- First, assemble the wood chip tray assembly by securing the faceplate and handle using two screws. Next, insert the wood chip tray lid into the lid slots on the wood chip tray assembly and flip the lid down so it closes. Note illustrations in 14A.
- Slide the assembled wood chip tray into the opening above the control board on the front panel of the unit. Note 14B.



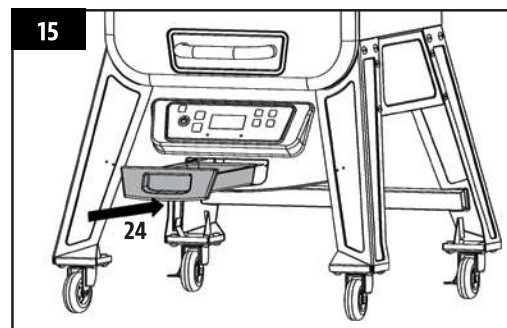
## 15. INSTALLING THE GREASE TRAY

### Parts Required:

- 1 x Grease Tray (#24)

### Installation:

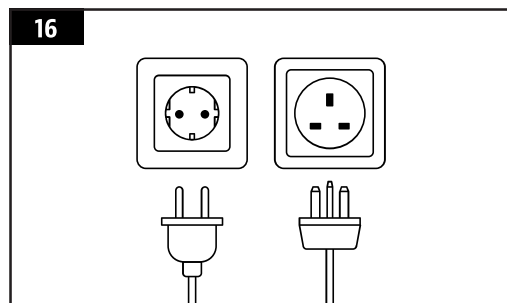
- Slide the grease tray into the opening below the control board on the front panel of the unit. Ensure the grease tray sits properly on the rails.
- The unit is now completely assembled.



## 16. CONNECTING TO A POWER SOURCE

- STANDARD OUTLET**  
This appliance requires 220-240 volt, 50Hz, 1650 w service. It must be a grounded plug. Ensure grounded end is not broken off before use.

**IMPORTANT: Disconnect unit from power source when not in use.**



# OPERATING INSTRUCTIONS

*With today's lifestyle of striving to eat healthy and nutritious foods, a factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fats in your diet is to use a savory method of cooking like smoking. As this electric smoker uses wood chips for smoking, the natural wood flavor is infused into the meats, reducing the need for high sugar-based sauces.*

## SMOKER ENVIRONMENT

### 1. *WHERE TO SET-UP THE SMOKER*

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. All Pit Boss® units should keep a minimum clearance of 305mm (12 inches) from combustible constructions, and this clearance must be maintained while the smoker is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your smoker in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

### 2. *COLD WEATHER COOKING*

As it becomes cooler outside, that does not mean that smoking season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues. Follow these suggestions on how to enjoy your smoker throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your smoker to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your smoker in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log

or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.

- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid opening the smoke cabinet door any more than necessary. Cold gusts of wind can completely cool your internal temperature. Be flexible with your serving time; add extra cooking time each time you open the door.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

### 3. *HOT WEATHER COOKING*

As it becomes warmer outdoors, the cooking time will decrease. Proper dress is important when it gets really hot: shorts, shirt, shoes, hat, apron and a generous slab of suntan lotion is recommended. Follow these few suggestions on how to enjoy your smoker throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather, keep the smoke cabinet door closed at all times.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

## SMOKER TEMPERATURE RANGES

**Temperature readouts on the control board may not exactly match a meat thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of wood chips being used, the cabinet door being opened, and the quantity of food being cooked.**

Smoking is a variation on true barbecuing and is truly the main advantage of a smoker. There are two types of smoking: hot smoking and cold smoking.

- **Hot smoking**, another name for **low and slow** cooking, is generally done at 82-122°C / 180-250°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.
- **Cold smoking** is when the food is located so far away from the heat source that it smokes without cooking, and at temperatures of 15-32°C / 60-90°F.

**TIP: To intensify that savory flavor, smoke your foods before turning up the heat to fully-cook your meats. This allows the smoke to penetrate the meats, before the pores of the meat close at 49°C / 120°F.**

The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cook, allowing the food to keep warm until ready to serve. Practice makes perfect!

## UNDERSTANDING THE CONTROL BOARD



CONTROL	DESCRIPTION
	When connected to a power source, the <b>Power Button</b> will glow blue. Press the Power Button to power on the unit. Once the Power Button is pressed, the Digital LCD Screen will light up, displaying that it is ready to operate. Press and hold the button to turn the unit off.
	The <b>Temperature Switch Button</b> is used to change the temperature readout on the Digital LCD Screen. Press the button to switch to Celsius (°C) or to Fahrenheit (°F), as preferred. Default is set to Celsius.
	The <b>Element Light Indicator</b> is used to display if the heating element is on or off. If the light glows, the heating element is working and is on. If the light is off, the element is off. The heating element will stay on if the ACTUAL temperature is below the SET temperature. Once the SET temperature is reached, the heating element will automatically turn off.
	The <b>Digital LCD Screen</b> is used as the information center for your unit. The Digital LCD screen will display your Desired Cook Temperature (SET), Actual Cook Temperature (ACTUAL), Meat Probe Temperature (if connected), and any error messages. If only one Meat Probe is connected, only one reading will be displayed. Temperature can be displayed in either Fahrenheit or Celsius.
	The <b>Adjustment Arrows</b> allow you to increase or decrease the TIME and TEMP on the Control Board. Press and hold the buttons to increase or decrease the value faster.
	Press the <b>TEMP Button</b> on the Control Board to adjust the cooking temperature. <ul style="list-style-type: none"> <li>Press <u>once</u> to select the temperature setting, then the adjustment arrows to change the temperature in five-degree increments. Press <u>once again</u> to lock-in the temperature setting once the changes are finished.</li> </ul> The heating element will not turn on until TIME is also set. Default element temperature is set to 37°C / 100 °F.
	Press the <b>TIME Button</b> on the Control Board to adjust the cooking time. <ul style="list-style-type: none"> <li>Press <u>once</u> to select the time setting, then press the adjustment arrows to change the hours. Changes are in 1 hour increments (ranging from 00-99).</li> <li>Press <u>once again</u> to select the minutes setting, then press the adjustment arrows to change the minutes. Changes are in 10 minute increments (ranging from 00-50).</li> <li>Press <u>twice</u> to lock in the time setting once the changes are finished.</li> </ul>
	Press the <b>SET/ACT Button</b> on the Control Board to display the desired setpoint (SET) or the actual/current (ACT) time and temperature. The display shows the actual (ACT) settings for TIME and TEMP by default. <ul style="list-style-type: none"> <li>To view the TIME and TEMP setpoints, press the SET/ACT button <u>once</u>. After 15 seconds, the display will switch back to the actual (ACT) settings.</li> <li>To change a setpoint, press the SET/ACT button <u>once</u>, followed by pressing TIME or TEMP. Next, press the adjustment arrows to change the setting.</li> </ul>
	Press the <b>SMOKE Button</b> on the Control Board to manually turn on the heating element. This is used to increase the level of smoke after opening the door, or can be used to assist start smoking fresh wood chips: <ul style="list-style-type: none"> <li>Press <u>once</u> to turn on the element for a 20-minute cycle. Will automatically turn off once complete.</li> <li>Press <u>twice</u> to turn off the element during a 20-minute cycle.</li> </ul>
	The plug-in connection port(s) on the front of the Control Board are for two <b>Meat Probes</b> . When a meat probe is connected, the temperature is displayed on the LCD Screen. When not in use, disconnect the meat probe from the connection port. <i>Compatible with Pit Boss® branded meat probes only. Additional meat probe(s) sold separately.</i>

## UNDERSTANDING THE PROBES

### • GRILL PROBE

Located inside the cabinet, on the rear wall along the bottom, is the Grill Probe. It is a small, vertical piece of stainless steel. The Grill Probe measures the internal temperature of the unit. When the temperature is adjusted on the Control Board, the Grill Probe will read the actual temperature inside the unit and adjust to the desired temperature.

**IMPORTANT: The temperature of your unit is highly affected on ambient outdoor weather and the quantity of food being cooked.**

### • MEAT PROBE

The meat probe measures the internal temperature of your meat in the smoker, similar to your indoor oven. Plug-in the meat probe adapter to the meat probe connection port and insert the stainless steel meat probe into the thickest portion of your meat and the temperature will be displayed on the Control Board. **To ensure the meat probe is connected properly to the connection port, feel and hear it snap into place.**

**IMPORTANT: When placing the meat probe into your meat, ensure the meat probe and meat probe wires avoid direct contact with the heating element. This can result in damage to your meat probe. Run the excess wire out the main cabinet door, along the edge. When not in use, disconnect the meat probe(s) from connection ports, and place aside to keep protected and clean.**

## FIRST USE – SMOKER BURN-OFF

Before using your smoker for the first time with food, it is important to complete a burn-off to cure the interior and exterior finish of your unit. Start the smoker and operate at any temperature over (177°C / 350°F) with the cabinet door closed for 30 to 40 minutes to burn-off the unit and rid it of any foreign matter.

**IMPORTANT: Curing your smoker is important for its long-term operation and care. If the burn-off is not performed, the exterior finish will not set properly, as well as a paint odor can impart unnatural flavors onto your first prepared meal.**

## START-UP PROCEDURE

1. Open the cabinet door and carefully  $\frac{3}{4}$  fill the water pan with water or marinade.

**IMPORTANT: Do not fill completely or overfill the water pan, as this could damage your electrical element and/or parts while the smoker is in use.**

2. Adjust cooking grids and grid support brackets to desired height for the foods you intend to smoke. Once satisfied with the height of your grids, close the cabinet door.
3. Remove the wood chip tray. Open the wood chip tray lid, add wood chips, then slide back into the front of the cabinet.

**NOTE: We recommend using wood chips, not wood chunks, as wood chips are smaller and easier to fit inside the wood chip tray.**

4. Plug the power cord into a grounded power source. The **Power Button** will glow blue to indicate there is power.
5. With the cabinet door closed, press the **Power Button** to turn on the unit and the Digital LCD Screen will light up, displaying that it is ready to operate.
6. Preheat your grill:
  - Open both damper vents completely on the backside of the unit.
  - Press the **SET/ACT Button**, then the **TIME button** on the Control Board twice to select the time setting, and press the **Adjustment Arrows** to 20 minutes. Press the **TIME button** twice again to lock-in the time setting once the changes are finished.
  - Press the **SET/ACT Button**, then the **TEMP button** on the Control Board once to select the temperature setting, and press the **Adjustment Arrows** to a minimum of 121°C / 250°F. Press the **TEMP button** once again to lock-in the temperature setting once the changes are finished. The smoker will begin to smoke while preheating.

**TIP: Keep the damper vents partially or completely open when cooking at lower temperatures; close the damper vents when using higher cooking temperatures.**

7. After preheating is complete, you will notice that your wood chips will be smoking. You are ready to enjoy your smoker at your desired time and temperature! Slide out and place food on the cooking grids, leaving room between each item to allow smoke and moisture to circulate evenly.

**IMPORTANT: When selecting a low temperature setting after preheating, allow time for the smoker temperature to decrease and stabilize at the new desired temperature.**

### ELECTRICAL ELEMENT FAILURE PROCEDURE

If for any reason your electric element fails to operate, follow *Troubleshooting* instructions.

### REFILLING THE WATER PAN

Check the water level periodically during your cooking session and add water if needed.

1. Wearing heat-resistant barbecue mitts, open the cabinet door.
2. Carefully refill the water pan with water or marinade until it is  $\frac{3}{4}$  full. Close the cabinet door.

**IMPORTANT: Do not fill completely or overfill the water pan, as this could damage your electrical element and/or parts while the smoker is in use.**

### REFILLING THE WOOD CHIP TRAY

Check your wood chip tray periodically during your cooking session and add more wood chips if needed.

1. Wearing heat-resistant barbecue mitts, remove the wood chip tray from the opening above the control board on the front panel of the unit.
2. Carefully open the lid, and refill the wood chip tray with new wood chips. Close the lid once full.
3. Replace the wood chip tray into the front panel of the smoker.
4. Press the **SMOKE Button** on the Control Board to manually turn on the heating element. This is used to increase the level of smoke after opening the door, or can be used to assist start smoking fresh wood chips

**NOTE: Use 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.**

### SHUTTING OFF YOUR SMOKER

1. When finished cooking, press and hold the **Power Button** to turn the unit off. The electric element will turn off, and the wood chips will stop smoking.

**TIP: If you have been preparing foods that are extra greasy, allow the smoker to burn-off for an extra 10 to 20 minutes to a minimum temperature of 177°C / 350°F with the cabinet door closed.**

## CARE AND MAINTENANCE

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

### 1. PROBES

- A meat probe not in use should be rolled up in a large, loose coil. Kinks or folds in the wire may cause damage.
- Although both the Grill Probe and meat probe are stainless steel, do not place either in the dishwasher or submerge in water. Water damage to the internal wires will cause a probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

### 2. INSIDE SURFACES

- It is recommended to clean your wood chip tray after every few uses. This will ensure proper smoking of new wood chips and avoid any hard build-up of debris or ash.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from the previous cook. **Grease fires are caused by too much fallen debris on the cooking components of the smoker.** Clean the inside of your smoker on a consistent basis. In the event you experience a grease fire, keep the cabinet door and damper vents closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the smoker off, and shut the cabinet door until the fire is completely out. Lightly sprinkle baking soda, if available. Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do.

**IMPORTANT: The water pan may accumulate grease. Refill and replace the water in the water pan often.**

- The glass of the cabinet door is tempered and will not break with high heat; however, excessive build-up may cause the door to not close if not cleaned regularly. Smoke and debris can be removed with frequent cleaning of the glass.

### 3. OUTSIDE SURFACES

- Wipe your smoker down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a cover to protect your smoker for complete protection! A 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.

**CLEANING FREQUENCY TIME TABLE (NORMAL USE)**

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Cabinet Glass Door	Every 2-3 Smoke Sessions	Mix Baking Soda & Vinegar, Scrub with Steel Wool (Fine)
Bottom of Cabinet	Every 5-6 Smoke Sessions	Scoop Out, Shop-Vac Excess Debris
Wood Chip Tray	Every 2-3 Smoke Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Smoke Session	Burn Off Excess, Grill Cleaning Brush
Water Pan	After Each Smoke Session	Scrub Pad & Soapy Water
Grease Tray	After Each Smoke Session	Scrub Pad & Soapy Water
Electric Element	Twice A Year	Dust, Wipe Element with Soapy Water
Grill Probe	Every 2-3 Smoke Sessions	Scrub Pad & Soapy Water
Meat Probe	After Each Use	Scrub Pad & Soapy Water

# TROUBLESHOOTING

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). You may also contact your local Pit Boss® authorized dealer or contact Customer Care for assistance.

**WARNING: Always disconnect the electrical cord prior to opening the smoker for any inspection, cleaning, maintenance or service work. Ensure the digital electric smoker is completely cooled to avoid injury.**

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Power Button	Press the Power Button. Try another attempt and hold for two seconds to verify connection.
	Not Connected To Power Source	Ensure smoker is plugged into a working power source. Reset breaker. Ensure GFCI is the correct power supply (see <b>Electric Wire Diagram</b> for access to electric components). Ensure all wire connections are firmly connected and dry.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Power Light Not On	Unit Not Turned On	Press the Power Button. Try another attempt and hold for two seconds to verify connection.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
No Display On Control Board, Power Light Is On	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Element (Heating) Light Not On	TEMP / TIME Not Set	Set the TEMP and TIME on the Control Board to turn on the heating element light.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
TEMP / TIME Will Not Adjust	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Temperature In Main Cabinet Is Inaccurate	Grill Probe Is Dirty	Follow <b>Care and Maintenance</b> instructions.
	Grill Probe Not Making Connection.	Access the electrical components on the base of the unit (see <b>Electric Wire Diagram</b> ) and check for any damage to the Grill Probe wires. Ensure Grill Probe spade connectors are firmly connected, and connected correctly, to the Control Board.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Unit Takes Too Long / Excessive Time To Achieve Desired Temperature	Cold Climate	Outdoor temperature is below 65°C / 18°F, so the unit may take extended heating time.
	Extension Cord Used	Using an extension cord may reduce the power supply to the unit. Plug the appliance directly into power source or ensure maximum length extension cord is 7.6 meters / 25 feet, minimum gauge 12/3.
	Cabinet Is Too Packed	There is too much food in the cabinet. Place food on the cooking grids, leaving room between each item to allow smoke and moisture to circulate evenly.
	Door Not Closed	Ensure door is closed, seal is not damaged, and the door latch is secure.
	Water Pan Not Properly Located	Check the water pan to ensure it is sitting properly on the support brackets. See <b>Assembly Instructions</b> for further instruction.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Door Not Closing Properly	Poor Door Alignment	Adjust door hinges to ensure that door is mounted correctly. See <b>Assembly Instructions</b> .
	Damaged Door Seal	Door needs to be replaced. Contact Customer Care for a replacement parts.

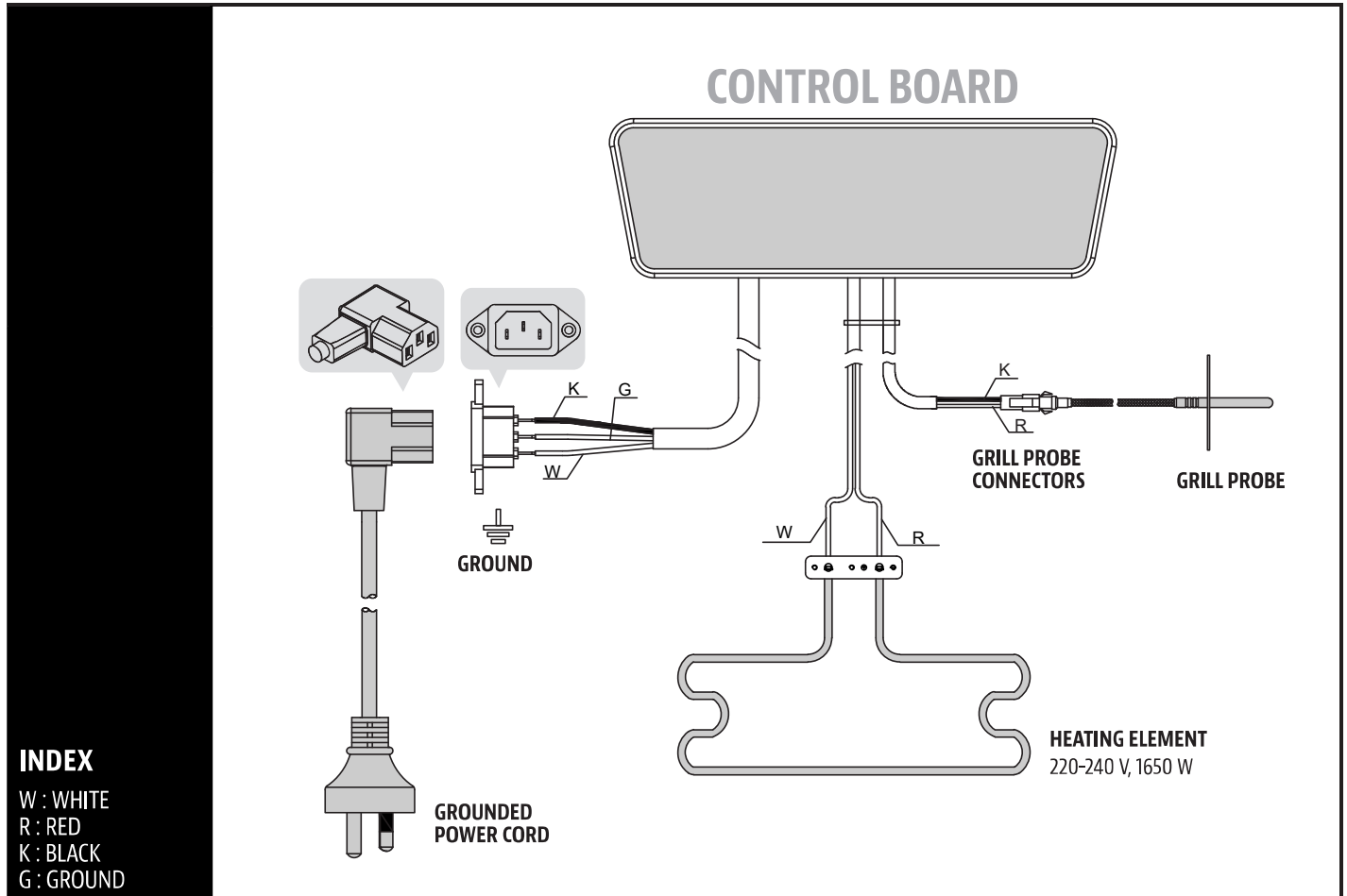
Grease Leaking From Cabinet Door	Door Not Closing Properly	Ensure door is closed, seal is not damaged, and the door latch is secure.
	Unit Not Level	Move unit to a level cooking surface. Ensure that there is no damage to the support legs.
	Grease Tray Is Full	Empty grease tray and re-install. Follow <b>Care and Maintenance</b> instructions.
No Smoke Is Being Produced	No Wood Chips	Add wood chips to the wood chip tray.
	Element Times Out, Not Enough Heat To Wood Chips	The heating element is not staying on long enough to heat the wood chips, which is due to the TEMP being set too low. First, open the rear vents completely to promote airflow. Next, reset TEMP higher to turn on the element for 20 minutes.
	Damaged Wood Chip Tray	Wood chip tray needs to be replaced. Contact Customer Care for a replacement parts.
"noP" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Control Board, and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If still failed, call Customer Care for replacement part.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Care for replacement part.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
"Er1" Error Code	The Smoker Is Too Cold To Function	Outdoor temperature is too cold for the heating element to function. Move smoker to warmer location and retry. If element still fails after multiple attempts, call Customer Care for assistance.
"ErH" Error Code	The Smoker Has Overheated / Exceeded 315°C / 600°F	Press and hold the Power Button to turn the unit off, and allow smoker to cool. Follow <b>Care and Maintenance</b> instructions. After maintenance, press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Care.
"ErR" Error Code	Grill Probe Wire Not Making Connection	Access the electrical components on the base of the unit (see <b>Electric Wire Diagram</b> ) and check for any damage to the Grill Probe wires. Ensure Grill Probe spade connectors are firmly connected, and connected correctly, to the Control Board.
	Grill Probe	Check status of Grill Probe. Follow <b>Care and Maintenance</b> instructions if dirty. Contact Customer Care for a replacement part if damaged.

# ELECTRICAL WIRE DIAGRAM

The Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

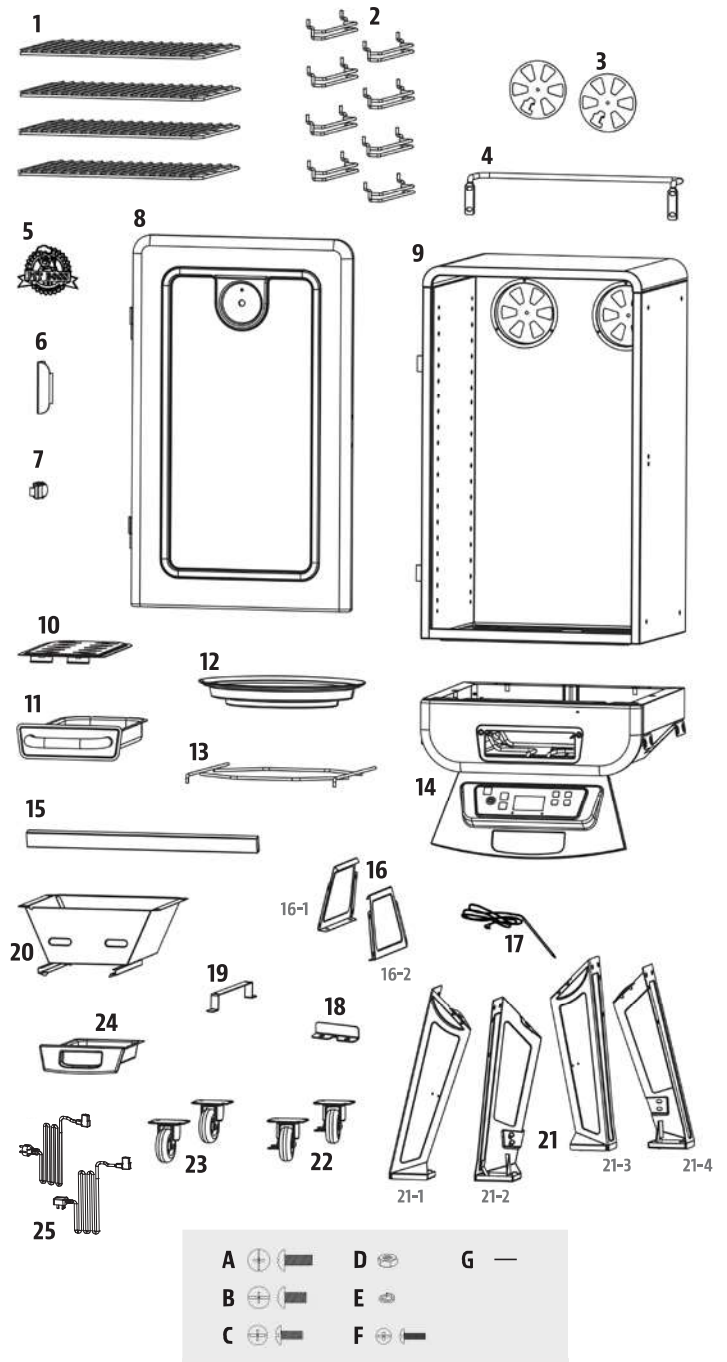
## PB – ELECTRIC REQUIREMENTS 220-240 V, 50 Hz, 1650 W, GROUNDED PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of  $\pm 5-10$  percent.



# REPLACEMENT PARTS

Part#	Description
1	Cooking Grids (x4)
2	Cooking Grid Support Brackets (x8)
3	Damper Vent (x2)
4	Back Handle (x1)
5	Logo Plate (x1)
6	Cabinet Door Handle (x1)
7	Cabinet Door Latch (x1)
8	Cabinet Door (x1)
9	Main Cabinet (x1)
10	Wood Chip Tray Lid (x1)
11	Wood Chip Tray Assembly (x1)
12	Water Pan (x1)
13	Water Pan Support (x1)
14	Cabinet Base (x1)
15	Support Bar (x1)
16	Support Panel (x2)
17	Meat Probe (x1)
18	Grill Probe Bracket (x1)
19	Power Cord Bracket (x1)
20	Bottom Chamber Assembly (x1)
21	Support Legs (x4)
22	Locking Caster Wheel (x2)
23	Caster Wheel (x2)
24	Grease Tray (x1)
25	Power Cord (x2)
A	1/4-20x5/8" Screw (x4)
B	1/4-20x1/2" Screw (x28)
C	#10-24x1/2" Screw (x32)
D	#10-24 Lock Nut (x2)
E	M5 Locking Washer (x2)
F	#5-32x1/2" Screw (x2)
G	Spare Hardware



NOTE: Due to ongoing product development, parts are subject to change without notice.

# WARRANTY

## CONDITIONS

All electric smokers by Pit Boss®, manufactured by Dansons, 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 five (5) year warranty against defects and workmanship on all parts, and five (5) year on electrical 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 five (5) 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 derivative 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 oxidization, 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.

## ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local Pit Boss® dealer or visit our online store at: [www.pitboss-grills.com](http://www.pitboss-grills.com)

## CONTACT CUSTOMER CARE

If you have any questions or problems, contact Customer Care: [www.pitboss-grills.com](http://www.pitboss-grills.com)

## WARRANTY SERVICE

Contact your nearest Pit Boss® dealer for repair or replacement parts. Danson's 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 on the back of the unit. Record information below as the label may become worn or illegible.

---

MODEL

---

SERIAL NUMBER

---

DATE OF PURCHASE

---

AUTHORIZED DEALER

## **IMPORTANT**

### **DO NOT RETURN PRODUCT TO STORE**

For all questions, comments, or inquiries, please contact Dansons directly:  
[www.pitboss-grills.com](http://www.pitboss-grills.com)

## **IMPORTANT**

### **NE RETOURNEZ PAS LE PRODUIT AU MAGASIN**

Pour toute questions, commentaires ou demandes de renseignements,  
veuillez communiquer avec Dansons directement : [www.pitboss-grills.com](http://www.pitboss-grills.com)

## **¡IMPORTANTE!**

### **NO DEVUELVA EL PRODUCTO A LA TIENDA**

Para el preguntas, comentarios o consultas, por favor contactar Dansons  
directamente : [www.pitboss-grills.com](http://www.pitboss-grills.com)

## **WICHTIG**

### **PRODUKT NICHT INS LAGER ZURÜCKSCHICKEN**

Bei Fragen, Kommentaren oder Anfragen wenden Sie sich bitte direkt an  
Dansons : [www.pitboss-grills.com](http://www.pitboss-grills.com)

## **IMPORTANTE**

### **NON RESTITUIRE QUESTO PRODOTTO AL NEGOZIO**

Per ogni domanda, commento o richiesta, rivolgersi direttamente a Dansons :  
[www.pitboss-grills.com](http://www.pitboss-grills.com)

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