



11114

PIT BOSS®



Wi-Fi® + Bluetooth®

PBV3M

110-120V

WI-FI

WWW.PITBOSS-GRILLS.COM

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

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

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

IMPORTANT SAFEGUARDS

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

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

WARNING: Please read the entire manual before installation and use of this 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. Save these instructions.

SAFETY LISTING



In accordance with the procedures and specifications listed in the UL 2728A-2019 "pellet fuel burning cooking appliances" and ULC/ORD C2728-19 "pellet fuel burning equipment." Pit Boss® Grills pellet cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to UL and ULC standards.

DANGERS AND WARNINGS

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

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, in an enclosed or unventilated area, inside homes, vehicles, tents, garages. This hardwood pellet 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.

WARNING: Be aware of building combustible material, maintain the fire to avoid over-firing. Should a grease fire occur, turn the smoker OFF and leave the cabinet door closed until the fire is out. Unplug the power cord. Do not throw water on the unit. 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 electrical supply cords and the fuel away from heated surfaces. Do not use your smoker in the rain or around any water source. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similar qualified persons in order to avoid a hazard.
3. After a period of storage, or non-use, check the burn pot for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or chimney. 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 insure that water does not get into the hopper.** When wet or exposed to high humidity, hardwood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.

WARNING: Do not transport your smoker while in use or while the smoker is hot. Ensure the fire is completely out and that the smoker is completely cool to the touch before moving.

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the smoker. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.
5. To prevent fingers, clothing, or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Care or an authorized dealer.

WARNING: 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. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pot. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

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.

HARDWOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural hardwood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Hardwood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams. The pellet fuel mean heating value in 18,569-20,362 KJ/KG (8,000-8,770 BTU/LB), ash content < 1%.

WARNING: Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

At the time of printing, there is no industry standard for barbecue hardwood pellets, although most pellet mills use the same standards to make hardwood pellets for domestic use. Further information, can be found at www.pelletheat.org or the Pellet Fuel Institute.

Contact your local dealer on the quality of pellets in your area, and for information on brand quality. As there is no control over the quality of pellets used, moisture affected pellets, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote - formation, and need for removal. When burning, it produces black smoke with a residue that is also black in color. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow-burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.

The grease duct should be inspected at least twice a year to determine when the grease and/or creosote buildup has occurred. When grease or creosote has accumulated, it should be removed to reduce the risk of fire.

CARBON MONOXIDE

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

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

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

FCC COMPLIANCE STATEMENT



This device complies with Part 15 of FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation. This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Caution: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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PACKAGE CONTENTS

1	x	SMOKE CABINET & PARTS
1	x	HARDWARE BLISTER PACK
1	x	MEAT PROBE
1	x	ASSEMBLY GUIDE
1	x	OWNERS MANUAL

SPECIFICATIONS

MODEL	PBV3M
POWER SUPPLY	AC 110-120V, 60Hz
RATED POWER	290W
FUEL TYPE	HARDWOOD PELLETS
FUEL CAPACITY	23.5 KG / 51.8 LBS
TEMPERATURE RANGE	54-216°C / 130-420°F
DIMENSIONS	907 X 623 X 1,353 MM / 35.7 X 24.5 X 53.2 IN
WEIGHT	57.3 KG / 126.5 LB

USA

8877 N Gainey Center Dr,
Scottsdale, AZ 85258
480-923-9630

CANADA

15110 Yellowhead Trail NW,
Edmonton, AB T5V 1A1
877-942-2246

NETHERLANDS

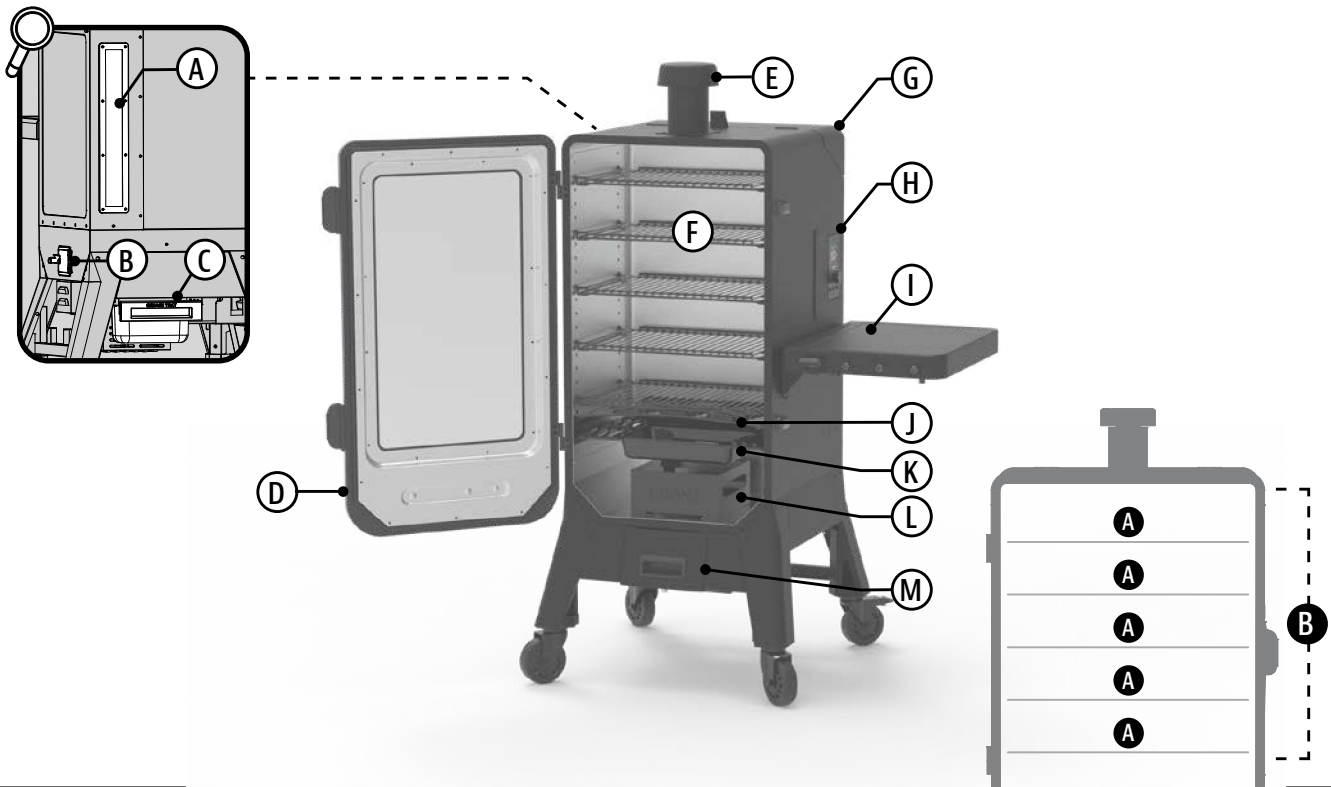
Unit 8, De Hootkamp 8,
Hedel, NL 5321 JT
service-eu@dansons.com



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GETTING TO KNOW YOUR SMOKER



A Hopper Sight Glass

Easily observe the level of pellets in your hopper without constantly opening the hopper lid.

B Pellet Cleanout

Easily change out of pellet fuel flavors.

C Grease Tray

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

D Cabinet Door

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

E Chimney Exhaust

Opening the chimney increases airflow throughout the smoker. Adjust by twisting the cap more open or closed for added ventilation.

F Adjustable Cooking Grates

Adjust the supports brackets and cooking grates to the desired height for each level of cooking.

G Hopper Access

A substantial sized hopper to last long smoking sessions. The hopper safety screen breaks apart any clumps of fuel when added.

H Control Board

The control system that manages the feed rate of pellet fuel, the fan speed, and adjustable environment settings.

I Side Shelf

Convenient shelf add ample space for food prep and provides hooks for grilling tools.

J Grease Shield

Collects the juices and fats that drip and directs them into the grease tray.

K Water Pan

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

L Flame Tamer

A barrier over the fire in the burn pot and the cooking elements. Proper positioning into the inset grooves, with slotted holes on the sides, is essential to prevent flare ups.

M Removable Burn Pot

Empty the ashes easily. Replace it and secure to the unit by tightening the knob under the front edge.

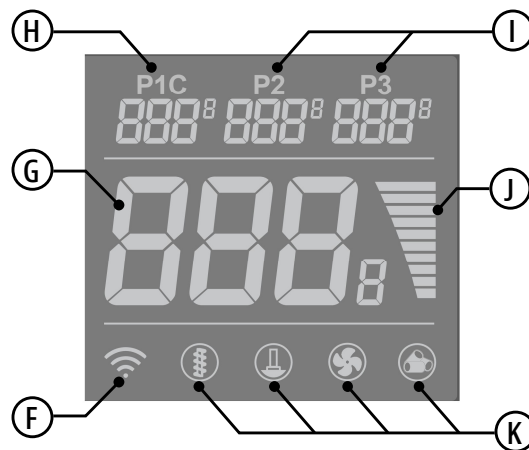
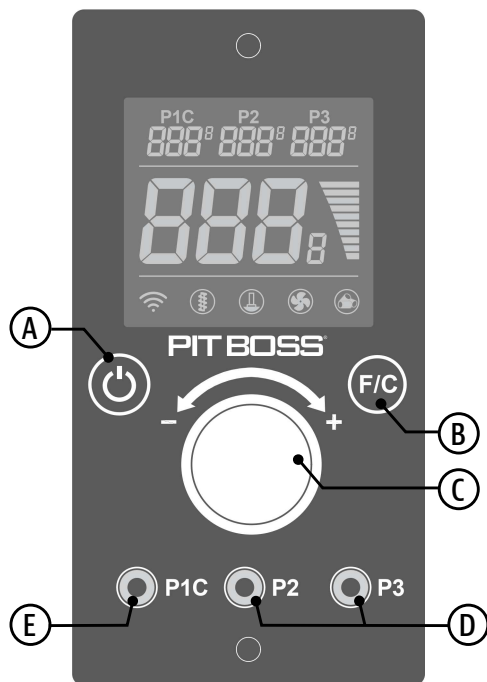


COOKING AREA

A 1,442.5 CM² / 223.6 IN²

B 7,212.5 CM² / 1,118.0 IN²

CONTROL BOARD



A Power Button

Press once to turn on. Press and hold for three seconds to turn off. Button will glow blue if unit is connected to a power source.

B Function Button

Quick press to change the temperature units of the Controller from Fahrenheit (°F) to Celsius (°C).

Press and hold this button to initiate priming the auger, resulting in an extra feed of pellets to the burn pot. Release to stop priming.

C Controller Knob

Push once to adjust and set the grill temperature.

Press and hold for three seconds to adjust and set the programmable meat probe temperature.

D Meat Probe Connection Ports

Plug-in the adapter end of a meat probe to a connection port. The readout will appear on the display screen for the corresponding meat probe.

E Programmable Meat Probe Connection Port

Same as regular meat probe ports, but this port is programmable on the Control Board.

F Connectivity Icon

Indicates a connectivity with Wi-Fi. When searching for connection, icon will blink. Once connection is made, the icon will stay solid.

G Temperature Readout

Displays the Actual temperature from inside the smoker. Readout is taken by the grill probe (sensor). Adjusting the Controller Knob will display the desired target temperature.

H Programmable Meat Probe Readout

Displays the temperature reading of the programmable meat probe connected.

I Meat Probe Readouts

Displays the temperature reading of the meat probe (or probes) that are connected. The readout corresponds with the plug-in connection port selected.

J Fire Intensity Meter

Displays the Actual temperature intensity of the fire in the burn pot, changing from blue to red. The color also changes when the desired target temperature is adjusted.

K Operation Icons

A solid icon is visible when a component is in operation. When an icon is flashing, an error has occurred. See Troubleshooting for assistance.



HAVE A QUESTION?

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



#12001

OPERATION

SETTING UP

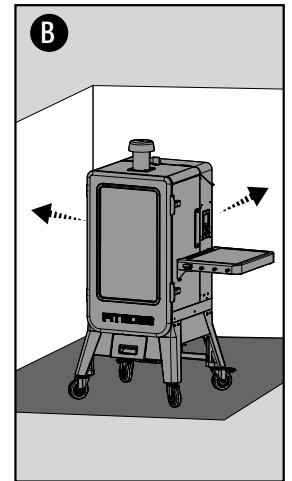
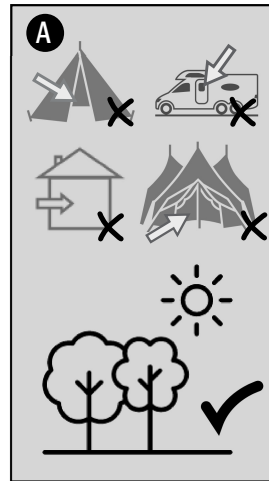
1. With all outdoor appliances, outside weather conditions play a big part in the performance of your smoker and the cooking time needed to perfect your meals. This appliance must not be placed under an overhead combustible ceiling or overhang (A). Keep your smoker in an area clear from combustible materials,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

All Pit Boss® units should keep a minimum clearance of 305mm (12 inches) from combustible constructions and this clearance must be maintained while the smoker is operational. (B)

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

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

3. Assemble the unit according to assembly guide instructions.



CONNECTING TO THE APP

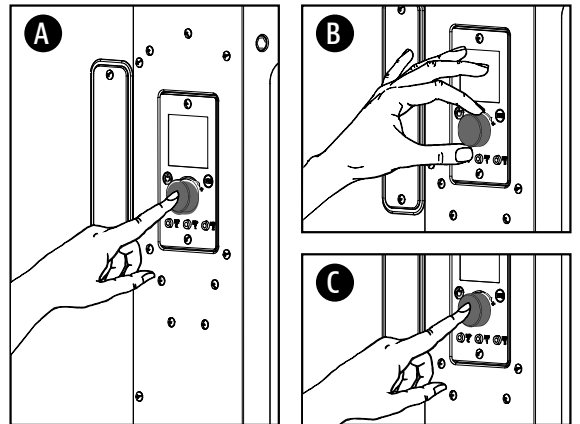
The app will allow you to control and monitor your smoker and meat probe temperatures from your mobile device. Enjoy the benefits that Pit Boss® mobile connectivity has to offer! Follow these instructions on how to connect your smoker to the Pit Boss® app with your Android™ or iOS® device:

1. Download the Pit Boss® app. Open the app and allow Wi-Fi to be enabled for setup. New users will need to create an account and follow the prompts to login.
2. If you are within Bluetooth® or Wi-Fi range (9 m / 30 ft), the Pit Boss® app will automatically detect your smoker. Select your smoker model. If you do not see your smoker on the screen, ensure your unit is connected to a power source and is turned on.
3. Name your smoker model (ie. My Smoker) in the app and select "Connect" at the bottom of the screen. This will save your smoker model in the devices menu.
4. From your grill menu, find your newly named smoker and select the grill controls at the bottom. This will show you the control screen for your unit.

SETTING THE TEMPERATURE

The Grill Probe measures the internal temperature of the smoker. When the Target temperature is adjusted, the Grill Probe will read the Actual temperature inside the smoke cabinet and adjust to the desired Target temperature. To adjust the desired Target temperature of the grill, follow the steps below:

1. Press the Controller Knob. The Target temperature will blink to show it is active. **(A)**
2. Turn the Controller Knob to change the Target temperature value to your desired temperature. **(B)**
3. Once the desired Target temperature is reached, lock it in by pressing the Controller Knob **(C)**. The Temperature Readout will return back to the Actual Temperature.



ENGLISH

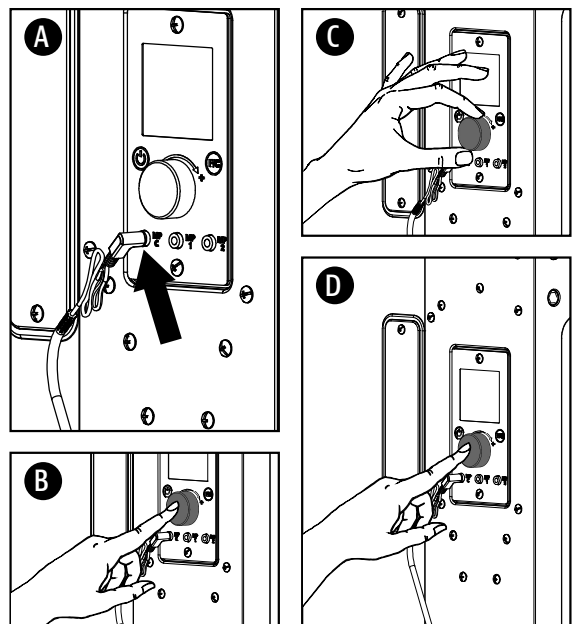
USING THE MEAT PROBES

A meat probe measures the internal temperature of a cut of meat. Plug-in the meat probe adapter to the meat probe connection port and ensure it is inserted all the way into the plug. You will feel and hear it snap in place. Insert the stainless-steel meat probe into the thickest portion of the meat, and the internal temperature is shown on the display screen of the Control Board.

The P1C (meat probe control) connection port is the port that is programmable on the Control Board. Inserting a meat probe into this port will cook your meat to your desired target temperature. Once P1C reaches the target temperature, the Control Board will automatically reduce the temperature of the smoker to low (54°C / 130°F) to keep food warm until ready to serve.

To program the P1C, follow the steps below:

1. Plug-in the adapter end of a meat probe into the P1C port on the Control Board. **(A)**
2. Press and hold the controller knob for three seconds. The temperature readout of P1C will blink to show it is active. **(B)**
3. Turn the Controller Knob to increase or decrease the desired target temperature value. **(C)**
4. Press the Controller Knob once to lock in the desired target temperature **(D)**. The P1C readout will stop blinking and return back to the Actual Temperature readout of the P1C probe.



NOTE: Run the excess wire out the smoke cabinet door. Ensure the meat probe and meat probe wires avoid direct contact with flame or excess heat. This can result in damage to your meat probe. When not in use, disconnect and set aside to keep a meat probe protected and clean.

AUGER PRIMING

First time using your smoker or whenever your smoker runs out of pellets in the hopper, you will need to prime the auger. If not primed, the smoker will timeout before the pellets are ignited, and no fire will start. Follow these steps to prime the auger:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system.
2. Remove all cooking components (grill grates, grease shield, flame tamer) from the interior of the smoker. Locate the burn pot in the bottom of the pellet smoker.
3. Plug the power cord into a power source.
4. Press the Power Button to turn the unit on. This will initiate the start-up cycle.
 - Check to make sure you hear the auger turning. Place your hand above the burn pot and feel for air movement. DO NOT place your hands or fingers inside the burn pot, as this can cause injury.
 - After approximately thirty seconds, you should smell the igniter burning and begin to feel the air getting warmer above the burn pot. The igniter tip does glow red and will get extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, press and hold the Power Button for three seconds to turn your smoker off.
6. Fill the hopper with all natural hardwood barbecue pellets.
7. Press the Power Button to turn the unit on. This will initiate the start-up cycle.
8. Press and hold the Function Button (F/C) to prime the auger. Once you hear pellets drop from the auger into the burn pot, release the Function Button.
9. Press and hold the Power Button for three seconds to turn your smoker off. Please make sure you allow your smoker to stay plugged in until it finishes the cool down cycle. Once the fan turns off, the smoker has completed the shutdown cycle and it is safe to unplug your smoker.
10. Re-install the cooking components into the smoking chamber. Ensure the FRONT labelled side of the grease shield and flame tamer are facing the cabinet door once installed.
11. Your smoker is now primed and ready to use! If this is the first use of the smoker, proceed with a burn-off.

FIRST USE (BURN OFF)

Once your auger has been primed and before cooking in your smoker for the first time, it is important to complete a smoker burn off to burn off the smoker and rid it of any foreign matter.

1. Follow Regular Use instructions to turn the unit on.
 - Fill the water pan $\frac{3}{4}$ with water, and monitor the water level during the burn off. Ensure the water pan contains water for the entirety of the burn off.
2. Turn the Controller Knob to 176°C / 350°F. Keep the cabinet door open until smoke starts to fill the interior of the smoking chamber. Then, latch the cabinet door closed and let the unit burn off for 30-40 minutes. This will burn off the interior of the unit and rid it of any foreign matter.
3. Follow Shut-down instructions to turn the unit off, or proceed with smoking at your desired temperature.

REGULAR USE

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

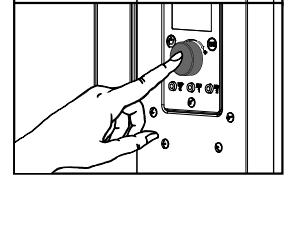
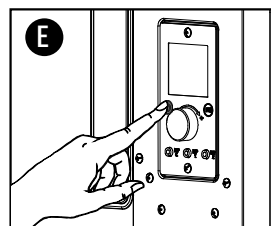
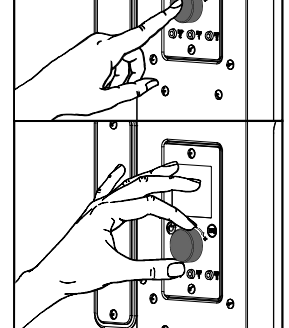
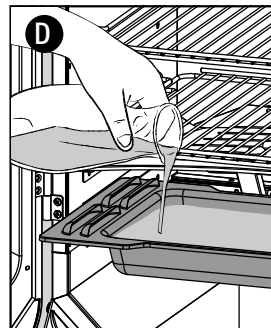
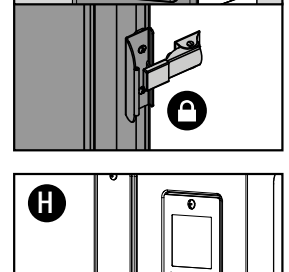
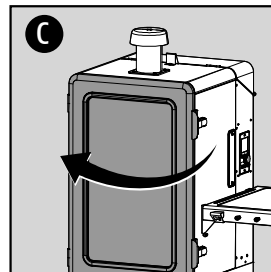
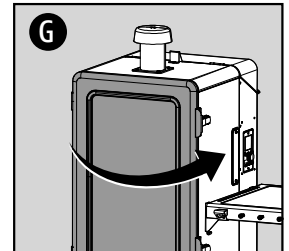
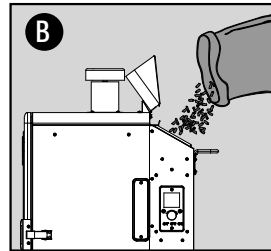
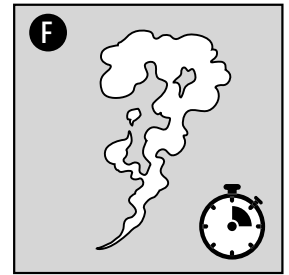
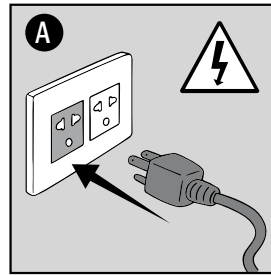
The cooking temperature is affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the cabinet door being opened, and the quantity of food being cooked.

Follow these steps for regular use of your smoker:

1. Confirm the auger is primed. If not, prime the auger.
2. Plug the power cord into a grounded power source. **(A)**
3. Open the hopper lid to check your level of pellets. Refill with all natural barbecue hardwood pellets if needed. **(B)**
4. Open the cabinet door. **(C)**
5. Fill the water pan $\frac{3}{4}$ with water, and monitor the water level during your smoking session **(D)**. Larger cuts and quantities of meat can release a significant amount of water during the smoking session, losing some juices. Introducing more moisture into the smoking chamber allows the connective tissues and fats to render, and the cooking temperature to stay more consistent.
6. Press the Power Button to turn the unit on **(E)**. This will activate the start-up cycle:
 - The auger feed system will begin to turn, and the fan will supply air to the burn pot. **The cabinet door must remain open during the start-up cycle.**
 - Smoke will begin to fill the interior of the smoking chamber while the start-up cycle is taking place **(F)**. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
7. Once the heavy smoke starts getting thinner, close and latch the cabinet door to lock a firm seal. **(G)**
8. Press the Controller Knob. Turn the Controller Knob to change the target temperature value to your desired temperature. Once the desired target temperature is reached, lock it in by pressing the Controller Knob again. Allow the smoker to preheat to your desired target temperature, then add your food! **(H)**

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

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



HOT SMOKING

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

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

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

Helpful tips:

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

MEAT TYPE

FINISHED INTERNAL TEMP

POULTRY

Turkey (whole)	74°C / 165°F
Chicken (whole)	74°C / 165°F
Drumsticks, Breasts	74°C / 165°F
Small Game Birds	74°C / 165°F
Duck	74°C / 165°F

PORK

Ham (whole)	71°C / 160°F
Roast	74°C / 165°F
Tenderloin	82°C / 180°F
Spare Ribs	88°C / 190°F
Baby Back Ribs	88°C / 190°F
Butt (Shoulder)	90-98°C / 195-210°F

BEEF

Prime Rib	57°C / 135°F
Tenderloin	60°C / 140°F
Roast	63°C / 145°F
Spare Ribs	79°C / 175°F
Brisket	90-98°C / 195-210°F

WILD GAME

Tenderloin	74°C / 165°F
Roast	74°C / 165°F

SEAFOOD

Fillets	63°C / 145°F
Salmon (whole)	63°C / 145°F
Lobster	63°C / 145°F



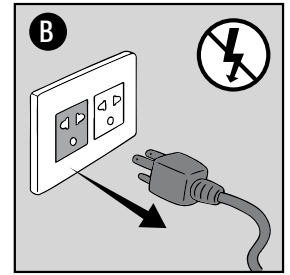
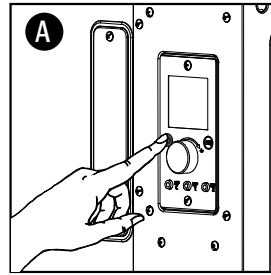
Snapshot this page
for reference. You
can thank us later!

SHUT-DOWN

Follow these steps to safely turn off your smoker:

1. Press and hold the Power Button for three seconds to turn the unit off. **(A)**
 - The smoker will begin its automatic cool-down cycle. The auger system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is complete.
2. Once the shut-down cycle is complete and the fan turns off, unplug the power cord. **(B)**

IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.



MORE FUNCTIONS

Overheat Protection

- If the smoker overheats, it will automatically produce an error code and shut-down as a safety feature. This is often due to a grease fire or an overfeed of fuel.
- See troubleshooting for more details.

Prime for Quick Recovery

Use the Function Button (F/C) to activate an extra feed of pellets to the burn pot.

- This can be used to add more fuel to the fire before opening the smoker cabinet door, resulting in a quick heat recovery time.
- Use when low smoking, to increase the intensity of clean smoke flavor. A extra feed of pellets will add a burst of smoky goodness!



HAVE A QUESTION?

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



#12001

GET TOOLS OF THE TRADE

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



CARE & MAINTENANCE

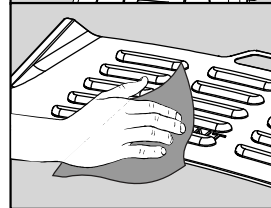
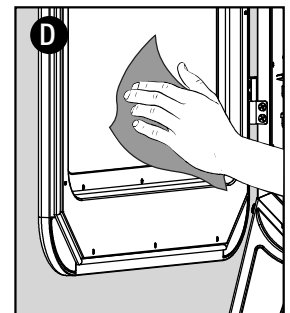
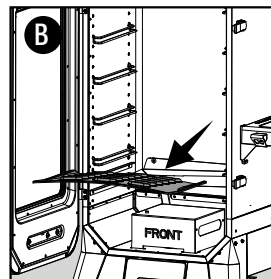
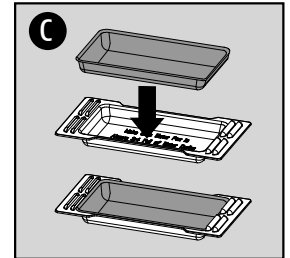
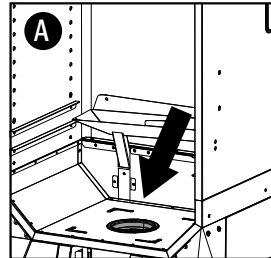
Any Pit Boss® unit will give you many years of flavorful service with minimum cleaning. Follow these tips to service your smoker:

Grill Interior

- At the bottom of the smoking chamber is the burn pot. Clean out after every few uses to avoid any hard build-up of ash or debris. This will also ensure proper ignition of fresh hardwood pellets. **(A)**

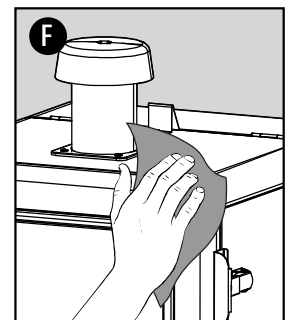
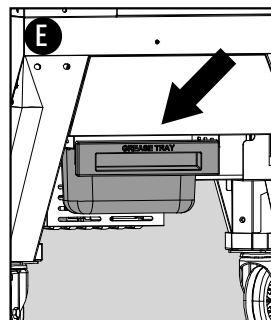
WARNING: This feature can only be operated when the smoker is cooled down.

- Use a grill cleaning brush to remove any food or build-up from the cooking grates. Best practice is to do this while they are still warm from a previous cook.
- Grease fires are caused by too much fallen debris on the cooking components from the inside chamber of the smoker. Clean any accumulated grease on the grease shield (above the water pan), as well as any splatter. For an extra deep clean, use Pit Boss® Cleaner & Degreaser for the smoker interior and exterior. **(B)**
- The water pan may also gather some grease. Use an aluminum foil liner inside the water pan for an easier clean up. **(C)**
- In the event you experience a grease fire, keep the smoke cabinet door closed and close the chimney cap 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.
- The glass of the cabinet door is tempered and will not break with high heat. Excessive build-up of grease or cooking debris may cause the door to not close properly. Frequent cleaning of the glass is recommended to maintain visibility into the smoking chamber **(D)**. Make a solution of baking soda and vinegar, then scrub with fine steel wool in small circles.



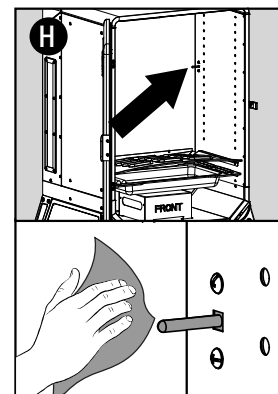
Grill Exterior

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



Probes

- Wipe your meat probe after each use. A meat probe not in use should be rolled up in a large, loose coil. Kinks or folds in the probe wires may cause damage. Do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a meat probe to short-out, causing false readings. **(G)**
- Check and clean off any grease or debris from the grill probe (sensor), found inside the smoking chamber, on the right-side wall. The grill probe must remain clean to give accurate temperature readings to the Control Board. **(H)**
- If a probe is damaged, it should be replaced.

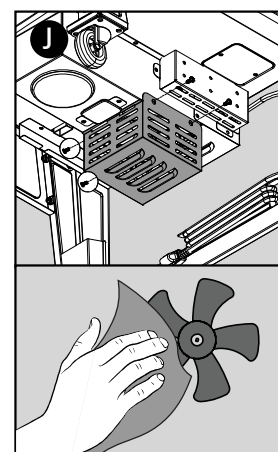
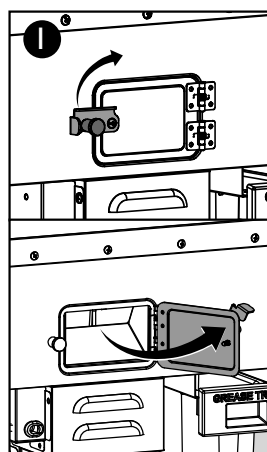


Hopper

- The hopper includes a clean-out feature to allow for ease of cleaning and change out of pellet fuel flavors. Locate the clean-out door on the back side of the hopper. Place a clean, empty pail under the clean-out door. Loosen the door knob slightly to release the door latch. Rotate the door latch upwards to open the door, allowing the pellets from the hopper to empty. Once empty, rotate the door latch back onto the Door Knob. Tighten the door knob to secure. **(I)**

NOTE: Use a long handled brush or wet/dry vacuum to remove excess pellets, sawdust, and debris for a complete clean-out.

- Running all pellets out of your auger system is recommended if your smoker will be unused for an extended period of time. This can be done by simply running your smoker, on an empty hopper, until all pellets have emptied from the auger tube.
- Check and clean off any debris from the fan air intake vent, found on the underside of the unit. For an extensive cleaning, remove the screws from the fan housing and carefully wipe off any grease build-up directly on the fan blades. Use warm soapy water to cut the soot and grease. This ensures airflow is clean and sufficient to the feed system. **(J)**



SMOKER CARE CHEAT SHEET

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Main Cabinet Glass Door	Every 2-3 Smoke Sessions	Mix Baking Soda & Vinegar, Scrub with Steel Wool (Fine)
Bottom of Main Cabinet	Every 5-6 Smoke Sessions	Scoop Out, Wet/Dry Vacuum Excess Debris
Burn Pot	After Each Smoke Session	Scoop Out, Wet/Dry Vacuum Excess Debris
Cooking Grates	After Each Smoke Session	Burn Off Excess, Brass Wire Brush
Water Pan	After Each Smoke Session	Scrub Pad & Soapy Water
Grease Tray	After Each Smoke Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Smoke Sessions	Dust, Scrub Pad & Soapy Water
Grill Probe (Sensor)	Every 2-3 Grill Sessions	Cloth & Soapy Water



Snapshot this chart for reference.

TROUBLESHOOTING

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

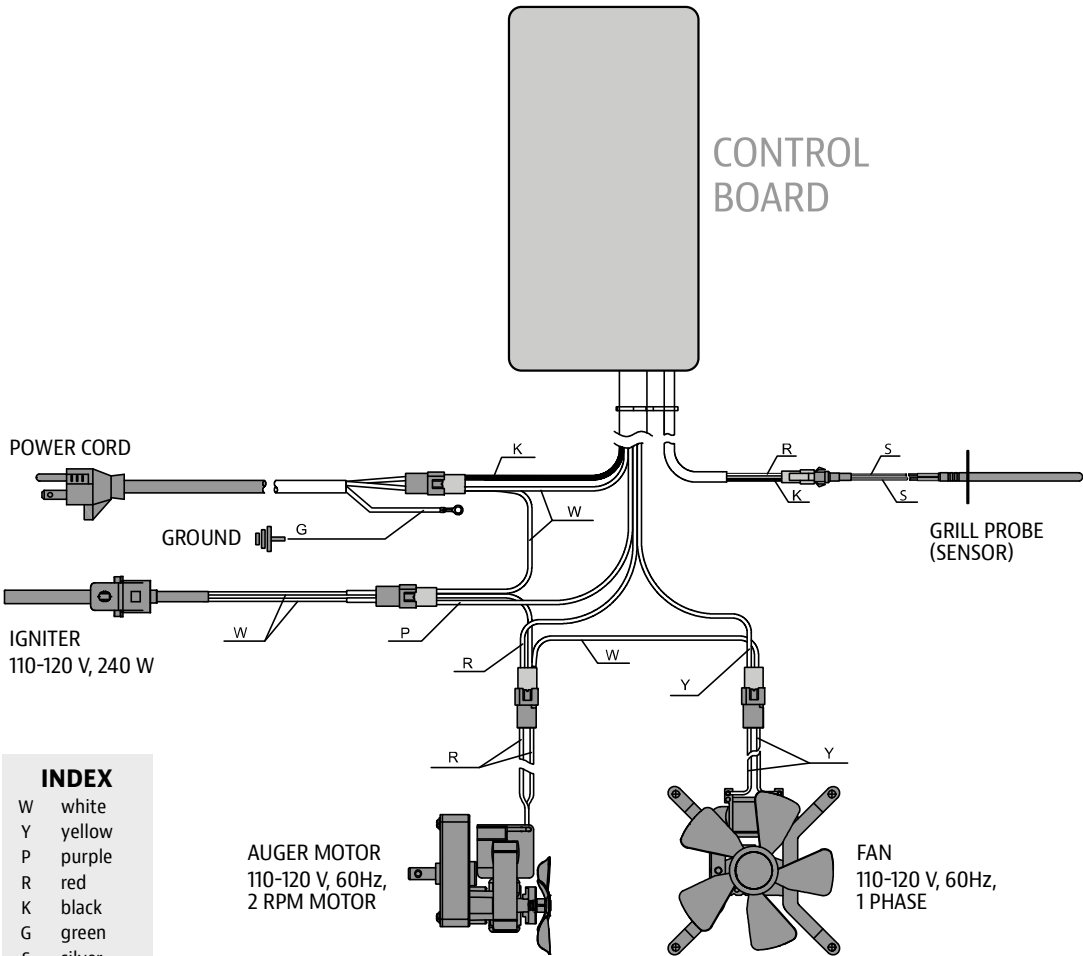
WARNING: Always disconnect the electrical cord prior to opening the smoker for any inspection, maintenance, cleaning, or service work. Ensure the smoker is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Not connected to power source	Ensure unit is plugged into a working power source. Ensure a minimum 10 amp service. Ensure all wire connections are firmly connected and dry.
	Fuse blown on the control board	Remove the two screws in the front of the control board, and this will release it from its positioning. Carefully pull the control board forward. Check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	Faulty control board	Control Board needs to be replaced. Contact Customer Care for a replacement part.
Smoker will not achieve or maintain stable temperature	Water pan is low/empty	Check status of Water Pan. Refill with liquid. Follow Care and Maintenance instructions if dirty.
	Grill probe (sensor)	Check status of Grill Probe (Sensor). Follow Care and Maintenance instructions if dirty. Contact Customer Care for a replacement part if damaged.
	Insufficient air flow through burn pot	Remove cooking components from the interior of the smoker. Check burn pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake from underneath the unit is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation, and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the smoker and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Lack of fuel, poor fuel quality, obstruction in feed system	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of hardwood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
Smoker produces excess or discolored smoke, food is discolored from smoke	Grease build-up	Follow Care and Maintenance instructions.
	Hardwood pellet quality	Remove moist hardwood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry hardwood pellets.
	Burn pot is blocked	Clear burn pot for moist hardwood pellets. Follow Auger Priming Procedure.
	Insufficient air intake for fan	Check fan. Ensure it is clean, working properly, and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Frequent flare-ups	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease build-up on cooking components	Follow Care and Maintenance instructions.
"ErH" Error Code	The unit has overheated, possibly due to grease fire or excess fuel.	Press and hold the Power Button for three seconds to turn the unit off, and allow smoker to cool. Follow Care and Maintenance instructions. After maintenance, remove pellets, and confirm positioning of all component parts. Once cooled, turn the unit on, then select desired temperature. If error code still displayed, contact Customer Care.

"ErP" Error Code	Grill probe wire not making connection.	Remove the access panel and check for any damage to the Grill Probe wires. Disconnect and reconnect the Grill Probe connectors to the Control Board.
	Grill Probe is broken	Grill Probe need to be replaced. Contact Customer Care for a replacement.
"ErL" Error Code	Grill fails to perform start-up cycle.	Check proper positioning of cooking components. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check Grill Probe (Sensor) to confirm if actual temperature is correct and accurate. Follow Care and Maintenance instructions if dirty. Check igniter positioning and that it is heating up properly. In extreme cold, the smoker may require a second start. Turn smoker off, wait, then turn on again. Check fan. Ensure it is working properly. Follow Care and Maintenance instructions if dirty.
"NoP" Error Code	Bad connection at connection port	Disconnect the meat probe from the 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 is 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.
"Err" Error Code and Auger icon blinking	Auger motor is jammed, not making connection	Remove cooking components from the interior of the smoker. Turn the unit on and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. Disconnect and reconnect the Auger Motor connector to the Control Board. If not operating properly, call Customer Care for assistance or a replacement part.
	Auger not primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the burn pot. Follow Auger Priming Procedure.
"Err" Error Code and Igniter icon blinking	Igniter is not working properly, not making a connection	Remove cooking components from the interior of the smoker. Turn the unit on and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the burn pot and feeling for heat. Visually confirm that the igniter is aligned with the hole in the burn pot, and open to light the pellets. Disconnect and reconnect the Igniter connector to the Control Board. If not operating properly, call Customer Care for assistance or a replacement part.
	Igniter failure	Igniter needs to be replaced. Contact Customer Care for replacement part.
"Err" Error Code and Fan icon blinking	Fan is not working properly, not making a connection	Check fan. Ensure it is working properly and air intake is not blocked. Remove fan housing and check for any damage to the fan wires. Disconnect and reconnect the fan connector to the Control Board. Follow Care and Maintenance instructions if fan blades are dirty.
"Err" Error Code and Pellet icon blinking	Lack Of Fuel, Poor Fuel Quality, Grill will not stay lit.	Check hopper to check that fuel level is sufficient and replenish if low. Should the quality of hardwood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.

WIRE DIAGRAM	
POWER SUPPLY	AC 110-120V, 60Hz
RATED POWER	290W
FUEL INPUT RATING	1.12 KG/H / 2.48 LB/H

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



NEED HELP?

Live chat with
Customer Care for
technical and service
related queries.



#12001



REPLACEMENT
PARTS

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

WARRANTY

TERMS & CONDITIONS

Pit Boss® Grills ("Pit Boss®"), manufactured by Dansons, carries a 5 year warranty against defects and workmanship on all parts and a 5 year warranty on electrical components of this product. Dansons warrants that all parts to be free of defects in material and workmanship, under normal use and conditions, for the length of use and ownership by the original purchaser.

There is no other or additional warranty applicable to this product.

This warranty does not apply:

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

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

Dansons does not accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product, during or after the warranty period. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

REGISTER YOUR SMOKER

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

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

MODEL	PBV3M
SERIAL NUMBER	
DATE OF PURCHASE	YYYYMMDD
PURCHASED FROM (AUTHORIZED DEALER)	



CUSTOMER CARE

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



PHONE



LIVE CHAT



APP

