

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [PIT BOSS](#) /

› [PIT BOSS Vertical LP Gas Smoker Model 77435 Instruction Manual](#)

PIT BOSS 77435

PIT BOSS Vertical LP Gas Smoker Model 77435 Instruction Manual

Model: 77435

1. PRODUCT OVERVIEW

The PIT BOSS Vertical LP Gas Smoker Model 77435 is designed for efficient outdoor smoking. It features a dual valve burner system, allowing precise temperature control from 100°F to 350°F. The smoker includes four porcelain-coated cooking racks, providing 884 square inches of cooking area or 3.5 cubic feet of smoking space. A large high-temperature glass viewing window and a fully sealed high-temperature door ensure consistent smoking conditions.

- Dual valve/dual burner system provides 100-350°F temperature range.
- Four porcelain-coated cooking grids, totaling 884 sq in.
- Stainless Steel burners - 12,500 BTU total.
- External access to wood chip drawer and grease tray for convenience.
- Large viewing window with high-temperature door seal.





Figure 1: Front view of the PIT BOSS Vertical LP Gas Smoker Model 77435 with the door closed.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in serious injury or death.

- For outdoor use only. Do not operate indoors or in an enclosed area.
- Keep children and pets away from the smoker during operation.
- Always operate the smoker on a level, non-combustible surface.
- Maintain a minimum clearance of 10 feet from combustible materials.

- Do not store a spare LP gas cylinder under or near the smoker.
- Always check for gas leaks before each use. Use a soapy water solution to check connections.
- Never use gasoline or other flammable liquids near the smoker.
- Wear protective gloves when handling hot surfaces.
- Ensure proper ventilation during operation.

3. PACKAGE CONTENTS

Before assembly, ensure all parts are present and undamaged. Refer to the assembly diagram in your separate assembly guide for detailed component identification.

- Smoker Cabinet (main body)
- Legs and support frame
- LP Gas Hose and Regulator
- Porcelain-coated cooking racks (4)
- Wood chip drawer
- Water pan
- Grease tray
- Hardware pack (screws, bolts, washers)
- Instruction Manual (this document)

4. SETUP AND FIRST USE

4.1 Assembly

Assemble the smoker according to the separate assembly instructions provided with your unit. Ensure all connections are secure and stable. The overall dimensions of the assembled smoker are approximately 21.5"D x 23"W x 47"H.



Figure 2: PIT BOSS Vertical LP Gas Smoker with approximate dimensions.

4.2 LP Gas Tank Connection

1. Ensure the smoker's control knob is in the "OFF" position.
2. Connect the regulator to the LP gas tank valve. Hand-tighten firmly.
3. Open the LP gas tank valve slowly.
4. Perform a leak test: Apply a soapy water solution to all gas connections. Bubbles indicate a leak. If a leak is detected, close the gas valve, tighten connections, and retest. Do not operate if leaks persist.

4.3 Initial Seasoning

Before first use, season your smoker to burn off manufacturing oils and prepare the interior surfaces. This process typically takes 2-3 hours.

1. Light the smoker as described in Section 5.1.
2. Set the temperature to approximately 250-300°F (121-149°C).
3. Allow the smoker to run for 2-3 hours. You may notice a chemical smell initially; this is normal.
4. After seasoning, turn off the smoker and allow it to cool completely.

5. OPERATING INSTRUCTIONS

5.1 Ignition Procedure

The smoker uses a push-button piezo ignition system.

1. Ensure the LP gas tank valve is open.
2. Push in and turn the control knob counter-clockwise to the "HIGH" position.
3. Immediately press and hold the piezo igniter button until the burner ignites. You should hear a click and see a flame through the viewing window.
4. If the burner does not ignite within 5 seconds, turn the control knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the ignition procedure.
5. Once ignited, adjust the control knob to your desired temperature setting.

5.2 Temperature Control

The dual valve burner system allows for temperature control between 100°F and 350°F. The single control knob manages both the wood chip burner (3,500 BTU) and the cabinet temperature burner (10,000 BTU).

- Turn the control knob clockwise to decrease temperature and counter-clockwise to increase it.
- Monitor the built-in thermometer for accurate readings.
- For cold smoking, set the burner to its lowest setting.

5.3 Using Wood Chips and Water Pan

- **Wood Chips:** Fill the external wood chip drawer with your preferred wood chips. Soaking wood chips in water for at least 30 minutes before use is recommended for consistent smoke production.
- **Water Pan:** Fill the water pan with water, juice, or other liquids to add moisture to your food and help regulate temperature. Monitor the water level during long cooks and refill as needed.



Figure 3: Interior view of the smoker with food on the porcelain-coated racks.

5.4 Official Product Video: Why Pit Boss?

Your browser does not support the video tag.

Video 1: An overview of the Pit Boss brand and its commitment to quality and performance in outdoor cooking, including smoking capabilities.

6. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your smoker.

- **Cleaning:** After each use, allow the smoker to cool. Remove cooking racks, water pan, and grease tray for cleaning. Wash with warm, soapy water. Wipe down the interior and exterior with a damp cloth.
- **Grease Management:** Regularly empty and clean the grease tray to prevent flare-ups and maintain hygiene.
- **Gas Connections:** Periodically inspect the gas hose and connections for wear, cuts, or leaks. Replace damaged components immediately.
- **Storage:** Store the smoker in a dry, protected area when not in use. Consider using a weather-resistant cover.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Smoker not igniting	No gas flow; igniter issue; control knob not fully engaged.	Check LP tank valve; ensure control knob is pushed in and turned to HIGH; check igniter for spark. Wait 5 minutes before re-attempting ignition.
Inconsistent temperature	Low gas pressure; improper vent settings; external factors (wind, cold).	Ensure LP tank is not low; adjust top vent for airflow; shield smoker from wind; allow more time for temperature stabilization.
Insufficient smoke production	Dry wood chips; insufficient heat to wood chip burner.	Soak wood chips before use; ensure wood chip burner is receiving adequate gas flow (controlled by the main knob).
Gas leak detected	Loose connections; damaged hose/regulator.	Immediately turn off gas. Tighten all connections. If leak persists, do not use and contact customer support.

8. SPECIFICATIONS

Brand: PIT BOSS

Model Name: 77435

Power Source: Liquefied Petroleum Gas (Propane)

Color: Red

Outer Material: Stainless Steel

Item Weight: 52 Pounds

Product Dimensions (D x W x H): 21.5" x 23" x 47"

Fuel Type: Liquefied Petroleum Gas

Manufacturer: Pit Boss Grills

UPC: 684678483237

Cooking Area: 884 sq in (3.5 cu' smoking space)

Burner BTU: 3,500 BTU (wood chip) + 10,000 BTU (cabinet) = 13,500 BTU Total

Temperature Range: 100-350°F

9. WARRANTY AND SUPPORT

PIT BOSS offers a comprehensive warranty for its products. This model typically includes a 5-year warranty, covering manufacturing defects and ensuring long-term reliability.

For customer support, technical assistance, or warranty claims, please visit the official PIT BOSS store or contact their customer service department. You can find more information and contact details at the [PIT BOSS Store on Amazon](#).