

PIT BOSS 77425

Pit Boss Grills 2 Series Gas Vertical Smoker Model 77425 Instruction Manual

Model: 77425 | Brand: PIT BOSS

INTRODUCTION

This manual provides essential instructions for the safe assembly, operation, and maintenance of your Pit Boss Grills 2 Series Gas Vertical Smoker, Model 77425. Please read all instructions thoroughly before using the appliance to ensure proper function and safety.



Figure 1: Front view of the Pit Boss 2 Series Gas Vertical Smoker. This image displays the overall design, including the temperature gauge and control knob.

IMPORTANT SAFETY INFORMATION

WARNING:

- For outdoor use only. Do not operate indoors.
- Read all instructions before lighting.

- Keep children and pets away from the smoker during operation.
- Ensure adequate ventilation.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Always open the door during lighting.
- If ignition does not occur within 5 seconds, turn the burner valve to OFF, wait 5 minutes, and repeat the lighting procedure.
- Use caution when handling hot surfaces. Always use protective gloves.
- Ensure the smoker is on a level, stable surface.
- Do not modify the appliance.
- Refer to local codes for proper installation and use.

ASSEMBLY

Assembly of the Pit Boss Grills 2 Series Gas Vertical Smoker requires careful attention to detail. It is recommended to have two people for assembly. Refer to the included assembly diagram and hardware list for specific steps.

1. Unpack all components and verify against the parts list.
2. Attach the legs to the main body of the smoker.
3. Install the gas burner assembly according to the diagram.
4. Secure the cooking grates and water pan/chip tray.
5. Attach the door and ensure it seals properly.
6. Connect the propane tank regulator to the gas inlet.



Figure 2: Internal view of the smoker showing the cooking racks and internal components. This image illustrates the interior layout for proper assembly of racks and trays.

OPERATING INSTRUCTIONS

Pre-Use Checks

- Ensure all connections are tight and secure.
- Check for gas leaks using a soapy water solution on connections. Bubbles indicate a leak.
- Fill the water pan with water or other liquid for moisture during smoking.
- Place wood chips or chunks in the designated tray.

Lighting Instructions

Follow these steps carefully to light your gas vertical smoker:

1. **READ ALL INSTRUCTIONS BEFORE LIGHTING.**
2. **OPEN DOOR DURING LIGHTING.**
3. Open the cylinder / main gas valve on your propane tank.
4. Push and turn the burner valve to "HIGH".
5. Push the igniter button.
6. If ignition does not occur within 5 seconds, turn the burner valve to OFF, wait 5 minutes, and repeat the lighting procedure.



Figure 3: Detailed view of the control knob and igniter button with lighting instructions printed on the panel. This shows the primary controls for igniting and adjusting the gas flow.



Figure 4: A hand demonstrating the removal of the wood chip tray. This tray is used to hold wood chips or chunks for smoke generation during the cooking process.

Temperature Control and Smoking

- Once lit, close the door and allow the smoker to preheat to your desired temperature.
- Adjust the control knob to regulate the heat. The integrated thermometer on the door provides an internal

temperature reading.

- Place food on the cooking grates.
- Monitor internal food temperature with a separate meat thermometer for best results.
- The glass viewing window allows monitoring without opening the door, helping to maintain consistent temperature and smoke.



Figure 5: The Pit Boss vertical smoker in operation outdoors, with various foods visible through the glass door. This shows the smoker in a typical use scenario.



Figure 6: The smoker with its door open, displaying smoked meats and vegetables on multiple racks. This highlights the capacity and versatility for different food items.



Figure 7: Another view of the smoker with the door open, focusing on larger cuts of meat and ribs on the lower racks. This demonstrates the space available for substantial smoking projects.

MAINTENANCE AND CLEANING

- Allow the smoker to cool completely before cleaning.
- Remove cooking grates and wash with warm, soapy water.
- Clean the water pan and wood chip tray after each use.
- Wipe down interior and exterior surfaces with a damp cloth. For stubborn grease, use a mild degreaser.
- Regularly inspect the gas hose and connections for wear or damage.
- Clean the glass viewing window after each use to maintain visibility.
- Store the smoker in a dry, protected area, ideally with a cover, when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not light	No gas flow, igniter issue, clogged burner.	Check propane tank, ensure valve is open. Verify igniter spark. Clean burner ports.
Inconsistent temperature	Low gas, door not sealed, windy conditions.	Check gas level. Ensure door latch is secure. Position smoker away from strong winds.
Excessive smoke	Too many wood chips, insufficient airflow.	Reduce amount of wood chips. Ensure vents are clear.

For further assistance, contact Pit Boss customer support.

SPECIFICATIONS

Brand: PIT BOSS

Model Number: 77425

Power Source: Propane

Fuel Type: Liquefied Petroleum Gas (LPG)

Color: Red

Outer Material: Stainless Steel

Item Weight: 48.5 Pounds

Product Dimensions: 21.5 x 23 x 41 inches (Width x Depth x Height)

UPC: 684678483220

WARRANTY AND SUPPORT


The Pit Boss Grills 2 Series Gas Vertical Smoker comes with a **5-year warranty**. For warranty claims, technical support, or replacement parts, please contact Pit Boss customer service directly. Retain your proof of purchase for warranty validation.






For more information and support, visit the official Pit Boss website or refer to the contact details provided in your product packaging.

Your browser does not support the video tag.

Video 1: "Why Pit Boss?" This video, provided by Dansons, Inc. (the brand), showcases various Pit Boss products, including vertical smokers and pellet grills, highlighting features like flame broiler technology, heavy-duty construction with 14 gauge steel and cast iron grates, and the overall cooking experience. It also mentions the 5-year warranty.

Related Documents - 77425

 The image shows a black and silver Pit Boss Copperhead Pellet Smoker. It is a vertical unit with a control panel on the left side and a large cooking chamber. The brand name 'PIT BOSS' is visible at the top, and 'COPPERHEAD' is written at the bottom.	<p>Pit Boss Copperhead PBV4NX Pellet Smoker User Manual and Guide</p> <p>The official user manual for the Pit Boss Copperhead PBV4NX pellet smoker. This guide covers important safety information, setup, operation, maintenance, and troubleshooting to help you achieve perfect smoked results.</p>
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 <p>Pit Boss Best-In-Class Warranty</p> <p>In the US only, we offer our best-in-class warranty only because we understand our quality products and our service team provide exceptional service. All our wood pellet grills are backed by our 3-year warranty. All our gas grills are backed by our 2-year warranty.</p> <p>The replacement parts and service will not be charged to you in the event of a warranty claim. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges.</p> <p>WARRANTY</p> <p>All wood pellet grills by Pit Boss are warranted for 3 years. All gas grills are warranted for 2 years. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges.</p> <p>WARRANTY</p> <p>All wood pellet grills by Pit Boss are warranted for 3 years. All gas grills are warranted for 2 years. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges. The warranty is limited to the replacement of parts only. It does not cover labor or shipping charges.</p>	<p>Pit Boss Grills Best-In-Class Warranty Information</p> <p>Explore the Pit Boss Grills best-in-class warranty for wood pellet grills, griddles, charcoal, and gas grills. Understand warranty conditions, exceptions, and how to order replacement parts or service for your Pit Boss outdoor cooking appliance.</p>
 <p>Pit Boss PBV3G1</p> <p>GAS VERTICAL SMOKER</p> <p>ASSEMBLY AND OPERATION MANUAL</p> <p>MANUAL DE ASSEMBLAGE ET D'OPERATION</p>	<p>Pit Boss PBV3G1 Gas Vertical Smoker Assembly and Operation Manual</p> <p>Comprehensive assembly and operation manual for the Pit Boss PBV3G1 Gas Vertical Smoker. Includes safety information, parts list, step-by-step assembly instructions, operating guidelines, and maintenance tips.</p>
 <p>Pit Boss</p> <p>PLATINUM</p> <p>LAREDO 1000</p> <p>WOOD PELLET GRILL & SMOKER</p> <p>MANUAL DE ASSEMBLAGE ET D'OPERATION</p> <p>ASSEMBLY AND OPERATION MANUAL</p>	<p>Pit Boss Laredo 1000 Wood Pellet Grill & Smoker Manual</p> <p>Comprehensive instructions and safety information for the Pit Boss Platinum Laredo 1000 Wood Pellet Grill & Smoker. Learn about assembly, operation, maintenance, and troubleshooting.</p>
 <p>Pit Boss</p> <p>SILVER STAR</p> <p>DIGITAL ELECTRIC VERTICAL SMOKER (3-SERIES)</p> <p>ASSEMBLY AND OPERATION INSTRUCTIONS</p>	<p>Pit Boss Silver Star PBV3D1 Digital Electric Smoker: Assembly & Operation Manual</p> <p>Comprehensive assembly and operation manual for the Pit Boss Silver Star PBV3D1 Digital Electric Vertical Smoker. Includes safety guidelines, operating instructions, troubleshooting, parts lists, warranty information, and recipes.</p>
 <p>Pit Boss</p> <p>PRO SERIES</p> <p>WOOD PELLET VERTICAL SMOKER</p> <p>MANUAL DE ASSEMBLAGE ET D'OPERATION</p> <p>ASSEMBLY AND OPERATION INSTRUCTIONS</p>	<p>Pit Boss Pro Series Vertical Wood Pellet Smoker Model 42 User Manual</p> <p>This comprehensive user manual provides detailed instructions for assembling, operating, and maintaining the Pit Boss Pro Series Vertical Wood Pellet Smoker Model 42. Includes safety guidelines, troubleshooting tips, and warranty information.</p>