

Camp Chef PGVXXLC

Camp Chef PGVXXLC Wi-Fi Pellet Smoker

INSTRUCTION MANUAL

1. Introduction

Welcome to the Camp Chef family! This manual provides essential information for the safe and efficient operation, setup, and maintenance of your new Camp Chef PGVXXLC Wi-Fi Pellet Smoker. Please read this manual thoroughly before assembly or first use to ensure optimal performance and safety.

Important Safety Information: Always operate the smoker outdoors in a well-ventilated area. Keep children and pets away from the smoker during operation. Refer to all safety warnings provided with the product packaging.

2. Product Overview

The Camp Chef PGVXXLC Wi-Fi Pellet Smoker is designed for versatile outdoor cooking, offering precise temperature control and ample cooking space. Key features include:

- New WI-FI Controller for remote monitoring and control.
- Includes 4 Smoking Grill Grates, 3 Jerky Racks, 2 Temperature Read Probes, and 1 Hanging Rack with 12 Sausage Hooks.
- Efficient Grease Management System.
- Convenient Pellet Hopper Purge system.
- Smart Smoke Technology for consistent smoke production.
- Easy Ash Cleanout System.
- Electric power source for reliable operation.



Figure 2.1: Front view of the Camp Chef PGVXXLC Wi-Fi Pellet Smoker.

The smoker's interior is designed for maximum capacity, allowing for various cooking methods from smoking large cuts of meat to drying jerky.



Figure 2.2: Interior view showcasing the multiple rack levels and hanging hooks.

INCLUDES RACKS + HOOKS

Includes 4 standard smoking racks, 3 jerky smoking racks, and 1 hanging rack with 12 sausage hooks.



Figure 2.3: Detailed view of the included smoking racks and sausage hooks.

3. Setup

3.1 Assembly

Assembly of the Camp Chef PGVXXLC Smoker typically takes approximately 1.5 to 2.5 hours. Follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all components are securely fastened before proceeding.

3.2 Initial Burn-In

Before cooking any food, it is crucial to perform an initial burn-in to season the smoker and burn off any manufacturing residues. Refer to your separate quick start guide for specific burn-in instructions. This process typically involves running the smoker at a high temperature for a set period.

3.3 Loading Pellets

To load pellets, open the pellet hopper lid located on the side of the smoker. Pour your desired wood pellets into the hopper, ensuring not to overfill. The clear window allows you to monitor pellet levels.



Figure 3.1: Loading wood pellets into the integrated hopper.

4. Operating Instructions

4.1 Wi-Fi Controller and App Control

Your Camp Chef PGVXXLC features an advanced Wi-Fi enabled PID controller, allowing for precise temperature regulation and smoke level adjustment (from 0-10). Connect the smoker to your home Wi-Fi network and use the Camp Chef Connect app on your smartphone to monitor and control your cook from anywhere.

PID CONTROLLER

Helps regulate smoke level (from 0 - 10) and temperature (150- 350°F temperature range) to suit your cooking needs.



Figure 4.1: Controlling the smoker via the Camp Chef mobile application.



Figure 4.2: The physical Wi-Fi controller panel on the smoker.

4.2 Temperature and Smoke Settings

The smoker operates within a temperature range of 150°F to 350°F, ideal for low and slow smoking. Use the controller or app to set your desired temperature and smoke level. The Smart Smoke Technology ensures consistent smoke production throughout your cook.



Figure 4.3: Digital display showing current temperature and probe readings.

4.3 Using Temperature Probes

Two temperature probes are included to monitor the internal temperature of your food. Insert the probes into the thickest part of the meat, avoiding bone. Connect the probes to the designated ports on the controller. Monitor the readings on the display or through the app.



Figure 4.4: Food being smoked with temperature probes in place.

5. Maintenance

5.1 Ash Cleanout System

The integrated Ash Cleanout System makes cleaning simple. After each use, allow the smoker to cool completely. Follow the instructions in your quick start guide to empty the ash pot. Regular ash removal prevents buildup and ensures proper airflow.

5.2 General Cleaning

For optimal performance and longevity, clean your smoker regularly. It is recommended to vacuum out the bottom of the smoker every 40 hours of use, or more frequently depending on usage. Wipe down interior and exterior surfaces with a damp cloth. Ensure all grates and trays are cleaned after each cook.

6. Troubleshooting

This section addresses common issues you might encounter with your Camp Chef PGVXXLC Wi-Fi Pellet Smoker.

- **Temperature Inaccuracy:** If the smoker's internal temperature reading appears inaccurate or significantly different from external thermometers, ensure the temperature probes are correctly inserted and calibrated. Verify that the smoker's lid is properly sealed.
- **Wi-Fi Connectivity Issues:** If the smoker struggles to connect to your Wi-Fi network or maintain a connection, ensure your router is within range and the signal is strong. Try restarting both the smoker and your Wi-Fi router. Ensure the Camp Chef Connect app is updated to the latest version.
- **Pellet Feeding Problems:** If pellets are not feeding correctly, check the hopper for blockages or low pellet levels. Ensure the auger is clear of debris.

- **Smoke Production Issues:** Insufficient smoke may indicate low pellet levels, a clogged auger, or incorrect smoke settings. Adjust the smoke level on the controller or app.
- **Assembly Fit Issues:** In rare cases, minor gaps or misalignments may occur during assembly. Carefully review the assembly instructions and ensure all screws are tightened appropriately. Avoid overtightening.

For persistent issues or problems not listed here, please contact Camp Chef Customer Support for assistance. Do not attempt to repair complex internal components yourself.

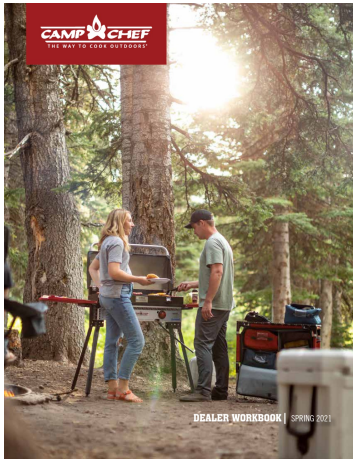
7. Specifications

Feature	Detail
Brand	Camp Chef
Model Name	Wi-Fi Pellet Smoker
Model Number	PGVXXLC
UPC	033246216898
Color	Black
Power Source	Electric
Fuel Type	Wood, Electric
Outer Material	Alloy Steel
Inner Material	Stainless Steel
Product Dimensions (D x W x H)	25.5"D x 36"W x 55"H
Item Weight	138.7 pounds
Temperature Range	150°F - 350°F

8. Warranty & Support

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Camp Chef website. You can also find additional resources and contact information on the [Camp Chef Store on Amazon](#).

Camp Chef is committed to providing high-quality products and excellent customer service. Do not hesitate to reach out if you have any questions or require assistance with your smoker.



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