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Pit Boss PB5000SP

Pit Boss PB5000SP PG5000SP Wood Pellet Smoker User Manual

Model: PB5000SP / PG5000SP

INTRODUCTION

The Pit Boss 5-Series Vertical Smoker is designed to provide a versatile and powerful cooking experience, utilizing all-natural hardwood pellets for rich flavor. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your smoker.



Front view of the Pit Boss 5-Series Vertical Smoker, showcasing its design and control panel.

SAFETY INFORMATION

Always prioritize safety when operating your smoker. Read and understand all warnings and instructions before use.

- **WARNING:** For outdoor use only. Do not operate indoors or in enclosed spaces.
- Keep children and pets away from the smoker during operation.
- Use heat-resistant gloves when handling hot surfaces or components.
- Ensure proper ventilation and clearance from combustible materials.
- Never use gasoline, kerosene, or alcohol for lighting or relighting.
- Always unplug the smoker before cleaning or maintenance.
- Do not move the smoker while it is hot or in operation.

SETUP AND ASSEMBLY

Before first use, ensure all components are present and assembled correctly. Refer to the included assembly guide for detailed steps.

1. Unpack all components and verify against the parts list.
2. Attach the legs and caster wheels securely.
3. Install the cooking racks and drip pan. The smoker features five adjustable cooking racks.
4. Ensure the pellet hopper is clean and free of debris before filling.
5. Connect the power cord to a grounded outdoor outlet.



The Pit Boss 5-Series Vertical Smoker set up on an outdoor deck, ready for use.

OPERATING INSTRUCTIONS

This section details how to operate your Pit Boss vertical smoker for optimal performance.

Initial Burn-Off (Seasoning)

Before cooking food, perform an initial burn-off to remove any manufacturing oils or residues.

1. Fill the pellet hopper with your desired hardwood pellets (up to 55 lbs capacity).
2. Turn the temperature dial to 350°F (177°C).
3. Allow the smoker to run for at least 45 minutes to an hour.
4. Turn off the smoker and let it cool completely.

Cooking Process

The smoker offers a temperature range from 150°F to 420°F, suitable for smoking, roasting, baking, braising, and barbecuing.

1. Ensure the pellet hopper is adequately filled.
2. Plug in the smoker and turn the power on.
3. Set the desired cooking temperature using the dial-in digital control board.
4. Allow the smoker to preheat to the set temperature.
5. Place food on the cooking racks. Utilize the included Pit Boss Meat Probe to monitor internal food temperature.
6. Close the smoker door to maintain consistent temperature.
7. Monitor cooking progress and adjust temperature as needed.



A user carefully placing various food items onto the adjustable cooking racks inside the Pit Boss smoker.



A close-up view of food, including ribs and vegetables, cooking on the racks within the smoker.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your smoker.

- **WARNING:** Always ensure the smoker is completely cool and unplugged before cleaning.
- **After Each Use:**
 - Empty the ash pot and clean the fire pot.
 - Scrape excess food residue from cooking grates.

- Clean the drip pan.
- **Periodically:**
 - Clean the interior walls and door with a damp cloth.
 - Inspect the pellet auger for any blockages.
 - Check electrical connections for wear or damage.
 - Clean the exterior with a mild detergent and soft cloth.
- Store the smoker in a dry, covered area when not in use.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Pit Boss smoker.

Problem	Possible Cause	Solution
Smoker not turning on	No power, tripped breaker, faulty power cord.	Check power connection, reset breaker, inspect cord for damage.
Temperature fluctuations	Low pellets, open door, strong winds, dirty temperature probe.	Refill hopper, keep door closed, position smoker away from wind, clean probe.
No smoke production	Pellets not feeding, igniter issue, low temperature setting.	Check hopper for pellets, ensure auger is clear, set temperature above 150°F.
Excessive smoke / Flame out	Wet pellets, ash build-up in fire pot, auger jam.	Use dry pellets, clean fire pot, clear auger.

SPECIFICATIONS

Detailed specifications for the Pit Boss 5-Series Vertical Smoker.

Model: PB5000SP / PG5000SP

Cooking Capacity: 1,721 sq. in.

Cooking Racks: Five adjustable racks

Temperature Range: 150°F to 420°F

Hopper Capacity: 55 lbs

Construction Material: Heavy-gauge stainless steel

Dimensions: 73.46 x 70.94 x 135.05 cm (approx. 28.9 x 27.9 x 53.2 inches)

Weight: 58.5 kg (approx. 129 lbs)

Power Source: Wood Pellet

Color: Black

Included Accessories: One Pit Boss Meat Probe

**TOTAL COOKING AREA
1,513 SQ. IN.**

**HOPPER CAPACITY
60 LBS**



Diagram illustrating the dimensions of the Pit Boss 5-Series Vertical Smoker: Height 53.2", Width 28.9", Depth 27.9", and Weight 132 lbs.



Diagram detailing the total cooking area and hopper capacity, along with rack information.

WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact Pit Boss customer service. Keep your purchase receipt and model number readily available.

Manufacturer: Dansons







Website: www.pitboss-grills.com

Customer Service: Refer to the Pit Boss website for contact details.



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Related Documents - PB5000SP

	<p>Pit Boss Sportsman PB5000SP Wood Pellet Smoker - Specifications and Parts List</p> <p>Detailed specifications, replacement parts list, electrical components, and warranty information for the Pit Boss Sportsman PB5000SP 5 Series Wood Pellet Smoker.</p>
	<p>Pit Boss PBV3P1 Wood Pellet Vertical Smoker: Assembly and Operation Manual</p> <p>This manual provides comprehensive instructions for the assembly, operation, safety, and maintenance of the Pit Boss PBV3P1 Wood Pellet Vertical Smoker. It includes detailed guides for setup, usage, troubleshooting, and care.</p>
	<p>Pit Boss PBV7P1 Wood Pellet Smoker: Assembly and Operation Manual</p> <p>Detailed assembly and operation manual for the Pit Boss PBV7P1 7-Series Wood Pellet Smoker. Includes safety, parts, setup, and usage instructions for optimal outdoor cooking.</p>
	<p>Pit Boss PBV4PS2 Wood Pellet Vertical Smoker Owner's Manual</p> <p>Comprehensive owner's manual for the Pit Boss PBV4PS2 Wood Pellet Vertical Smoker. Covers safety guidelines, assembly instructions, operating procedures, temperature ranges, control board functions, care and maintenance, troubleshooting, and warranty information.</p>
	<p>Pit Boss PBV5P1 Vertical Wood Pellet Smoker: Assembly, Operation, and Parts List</p> <p>Comprehensive guide for the Pit Boss PBV5P1 Vertical Wood Pellet Smoker, covering assembly, operation of the control board and probes, and a detailed parts list. Essential for proper use and maintenance.</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>