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PIT BOSS PBV3A1

PIT BOSS Smoker (PBV3A1) & Smoker Cover (73350) User Manual

Model: PBV3A1



Official PIT BOSS brand logo banner.

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your PIT BOSS Smoker (PBV3A1) and its accompanying Smoker Cover (73350). Please read this manual thoroughly before assembly or operation to ensure proper use and to prevent injury or damage.

The PIT BOSS Smoker (PBV3A1) is designed for outdoor cooking, featuring integrated analog controls and four porcelain-coated cooking racks. The included Smoker Cover (73350) is made from heavy-duty polyester with PVC backing, offering weather-resistant protection for your smoker.

SAFETY INFORMATION

WARNING: Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- Always operate the smoker outdoors in a well-ventilated area.
- Keep children and pets away from the smoker during operation.
- Do not use the smoker in enclosed spaces or under overhead combustible construction.

- Ensure the smoker is on a stable, level, non-combustible surface.
- Use heat-resistant gloves when handling hot components.
- Allow the smoker to cool completely before cleaning or covering.

SETUP

Before first use, ensure all packaging materials are removed and inspect the smoker for any shipping damage. Refer to the assembly instructions provided with your purchase for detailed steps.

Unpacking and Placement

- Carefully remove all components from the packaging.
- Place the smoker on a firm, level surface, at least 10 feet away from any combustible materials or structures.
- Ensure adequate clearance around the smoker for ventilation and safe operation.

Initial Burn-In

It is recommended to perform an initial burn-in cycle to remove any manufacturing oils or residues. This process also helps to season the interior components.

1. Load the fuel chamber with your preferred wood or charcoal.
2. Ignite the fuel according to the operating instructions.
3. Allow the smoker to operate at a high temperature (e.g., 250-300°F / 120-150°C) for at least 1 hour with the door closed.
4. After the burn-in, allow the smoker to cool completely before first use with food.



Image of the PIT BOSS Smoker (PBV3A1) with its cover, showcasing its vertical design and analog controls.

OPERATING INSTRUCTIONS

Fueling the Smoker

The PBV3A1 smoker uses wood or charcoal as its fuel source.

- Open the fuel door located at the bottom of the smoker.
- Place your desired amount of wood chunks, chips, or charcoal into the fuel pan. Do not overfill.
- Ensure proper airflow around the fuel for efficient combustion.

Ignition

Use a safe and appropriate method to ignite the wood or charcoal.

- Use a charcoal chimney starter or an electric charcoal starter for best results.
- Avoid using lighter fluid or other volatile liquids, as they can impart undesirable flavors to your food.
- Once the fuel is lit and glowing, close the fuel door.

Temperature Control

The PBV3A1 features integrated analog controls for temperature management.

- Adjust the air vents (dampers) to control the internal temperature. Opening the vents increases airflow and temperature, while closing them reduces airflow and temperature.
- Monitor the built-in temperature gauge on the smoker door.
- For precise temperature control, make small adjustments and allow time for the smoker to react.

Loading Food

The smoker is equipped with four porcelain-coated cooking racks.

- Place food directly on the cooking racks. Ensure adequate space between items for even smoke circulation.
- Use a drip pan on the bottom rack to catch drippings and keep the smoker cleaner.
- Minimize opening the smoker door during cooking to maintain consistent temperature and smoke.



The PIT BOSS Smoker (PBV3A1) in use, showing various foods being smoked on its internal racks.



A closer view of the smoker's interior, highlighting the porcelain-coated cooking racks filled with food.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your smoker.

Cleaning After Each Use

- Allow the smoker to cool completely.
- Remove cooking racks and clean them with warm, soapy water and a non-abrasive brush. The porcelain coating makes them easy to clean.
- Empty the ash pan and dispose of ashes safely.
- Wipe down the interior and exterior surfaces with a damp cloth. For stubborn grease, use a mild degreaser.
- Ensure all components are dry before reassembly or storage.

Smoker Cover Care

The Smoker Cover (73350) is designed for durability and weather resistance.

- Clean the cover periodically with a damp cloth and mild soap.
- Allow the cover to air dry completely before placing it back on the smoker to prevent mold or mildew.
- Store the cover in a cool, dry place when not in use for extended periods.



The PIT BOSS Smoker Cover (73350) designed to protect the smoker from outdoor elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Temperature too low	Insufficient fuel; Vents closed; Wet fuel	Add more fuel; Open air vents; Use dry wood/charcoal
Temperature too high	Too much fuel; Vents too open	Reduce fuel amount; Partially close air vents

Problem	Possible Cause	Solution
Excessive smoke	Improper fuel type; Insufficient airflow	Use appropriate smoking wood; Ensure vents are open
Food not cooking evenly	Overcrowding; Uneven heat distribution	Do not overcrowd racks; Rotate food periodically

SPECIFICATIONS

Model: PBV3A1
Brand: PIT BOSS
Fuel Type: Wood/Charcoal
Power Source: Manual
Color: Black
Inner Material: Stainless Steel
Cooking Racks: 4 Porcelain Coated
Cover Material: Heavy-duty Polyester and PVC backing

WARRANTY & SUPPORT

For warranty information and customer support, please refer to the official PIT BOSS website or contact their customer service department. Keep your proof of purchase for any warranty claims.
For additional assistance, you may also refer to the official user manual PDF available [here](#).