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› Pit Boss 11110 Sportsman 7 Series Vertical Grill User Manual

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Pit Boss 11110 Sportsman 7 Series Vertical Grill User Manual

Model: 11110 | Brand: Pit Boss

1. INTRODUCTION

The Pit Boss Sportsman 7 Series Vertical Wood Pellet Smoker is designed to provide a versatile outdoor cooking experience. This appliance offers 5-in-1 cooking versatility, allowing users to smoke, bake, braise, roast, and barbecue. It features a Wi-Fi and Bluetooth-connected control board for remote monitoring and adjustment via the Pit Boss Grills app. The digital control board works with included meat probes to ensure precise temperature management and food doneness.





Front view of the Pit Boss Sportsman 7 Series Vertical Smoker, showing the large glass door and pellet view window.

2. SAFETY INFORMATION

Always read and understand all safety warnings and instructions before operating this appliance. Failure to follow these instructions may result in property damage, bodily injury, or death.

- **Outdoor Use Only:** This smoker is intended for outdoor use only. Do not operate indoors or in enclosed areas.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials.
- **Fuel Type:** Use only food-grade wood pellets as fuel. Do not use charcoal, lighter fluid, or other accelerants.
- **Electrical Safety:** Plug the smoker into a properly grounded outlet. Do not use extension cords unless absolutely necessary and ensure they are rated for outdoor use and the appliance's power requirements.
- **Hot Surfaces:** The exterior surfaces of the smoker become extremely hot during operation. Use heat-resistant gloves and exercise caution.
- **Children and Pets:** Keep children and pets away from the smoker during operation and while it is cooling down.
- **Grease Fires:** Regularly clean the grease management system to prevent grease fires. In case of a grease fire, turn off the smoker and keep the lid closed until the fire extinguishes. Do not use water.

3. SETUP AND ASSEMBLY

Carefully unpack all components and ensure all parts are present before beginning assembly. Refer to the detailed assembly diagrams in the separate assembly guide for specific instructions.

1. **Unboxing:** Remove all packaging materials and protective films from the smoker components.
2. **Base Assembly:** Attach the legs and locking caster wheels to the main body of the smoker. Ensure all bolts are securely tightened.
3. **Internal Components:** Install the drip pan, heat baffle, and cooking racks into their designated positions.
4. **Hopper and Controller:** Ensure the pellet hopper and digital control board are securely attached and all electrical connections are firm.



Interior view of the Pit Boss Sportsman 7 Series Vertical Smoker with the door open, revealing six cooking racks and the drip pan.

4. OPERATING INSTRUCTIONS

4.1 Initial Burn-In / Seasoning

Before cooking food, perform an initial burn-in to remove any manufacturing oils and prepare the cooking surfaces.

1. Fill the pellet hopper with food-grade wood pellets.
2. Plug in the smoker and turn it on. Set the temperature to 350°F (177°C).
3. Allow the smoker to run at this temperature for at least 45 minutes.
4. Turn off the smoker and allow it to cool completely.

4.2 Fueling and Starting

1. Ensure the pellet hopper is filled with desired wood pellets. The 60 lb. hopper capacity allows for extended smoke times.
2. Plug the smoker into a grounded electrical outlet.
3. Turn the main power switch ON.
4. Use the dial-in digital control board to set the desired cooking temperature (range 150°F - 420°F).
5. The smoker will automatically ignite and begin to reach the set temperature.

4.3 Cooking and Monitoring

- Place food on the cooking racks. Utilize the six cooking racks for various items.
- Insert the meat probes into the thickest part of the food, avoiding bone. Connect probes to the control board.
- Monitor internal food temperature and smoker temperature via the digital display or the Pit Boss Grills app.
- Avoid frequently opening the smoker door to maintain consistent temperature and smoke.

4.4 Wi-Fi and Bluetooth Connectivity

The integrated Wi-Fi and Bluetooth control board allows for remote operation.

1. Download the Pit Boss Grills app from your device's app store.
2. Follow the in-app instructions to connect your smoker to your Wi-Fi network or via Bluetooth.
3. Once connected, you can adjust temperatures, monitor meat probes, and track fuel levels from your mobile device.

4.5 Shutting Down

1. When finished cooking, turn the temperature dial to the 'OFF' position.
2. The smoker will enter an automatic cool-down cycle. Do not unplug the unit during this cycle.
3. Once the cool-down cycle is complete, the smoker will power off. Unplug the unit from the electrical outlet.



Side view of the Pit Boss Sportsman 7 Series Vertical Smoker on a patio, highlighting the digital control panel and pellet hopper.

5. MAINTENANCE AND CLEANING

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

- **Ash Removal:** After each use, once the smoker is completely cool, remove ash from the fire pot and ash collection system.
- **Cooking Racks:** Clean cooking racks with a grill brush after each use. For deeper cleaning, remove and wash with warm, soapy water.
- **Grease Tray:** Regularly clean the grease tray and drain system to prevent buildup and potential fires.
- **Exterior:** Wipe down the exterior with a damp cloth. For stainless steel components, use a stainless steel cleaner.
- **Pellet Hopper:** Periodically empty unused pellets from the hopper, especially if storing the smoker for extended periods, to prevent moisture absorption.

6. TROUBLESHOOTING

If you encounter issues, refer to the following common troubleshooting steps:

- **No Power:** Check the power cord connection, ensure the outlet is functional, and verify the main power switch is ON.
- **No Smoke:** Ensure the hopper has pellets and the auger is feeding them. Check for blockages in the fire pot.
- **Temperature Fluctuations:** Verify the smoker door is fully closed. Ensure the pellet hopper is not empty. Avoid opening the door frequently.
- **Wi-Fi/Bluetooth Connection Issues:** Ensure your mobile device is within range. Restart the smoker and your

mobile device. Check your home Wi-Fi network for connectivity issues.

- **Error Codes:** Consult the full Pit Boss manual or contact customer support for specific error code interpretations.

7. SPECIFICATIONS

Model Number	11110
Cooking Surface Area	1,815 square inches
Temperature Range	150°F - 420°F (65°C - 215°C)
Hopper Capacity	60 lbs (up to 35 hours smoke time)
Dimensions (D x W x H)	70.97 x 73.46 x 146.69 cm (27.94 x 28.92 x 57.75 inches)
Weight	68.95 kg (152 lbs)
Material	Stainless Steel (outer material)
Power Source	Wood Pellet
Key Features	Wi-Fi & Bluetooth Connectivity, 6 Cooking Racks, 6 Meat Hooks, Large Pellet View Window, 4 Locking Caster Wheels

8. WARRANTY AND SUPPORT

The Pit Boss Sportsman 7 Series Vertical Grill comes with a best-in-class 5-year warranty, covering defects in materials and workmanship under normal use. For warranty claims, technical assistance, or to purchase replacement parts, please contact Pit Boss customer support.

Pit Boss Customer Support: For the most up-to-date contact information and support resources, please visit the official Pit Boss website: pitboss-grills.com/support

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question