

PIT BOSS 11093

Pit Boss 3-Series WiFi & Bluetooth Digital Vertical Smoker Instruction Manual

Model: 11093

INTRODUCTION

This manual provides instructions for the safe and efficient operation and maintenance of your Pit Boss 3-Series WiFi & Bluetooth Digital Vertical Smoker. This electric vertical smoker features 880 square inches of cooking space, four porcelain-coated adjustable racks, and a temperature range of 100°F to 300°F. It includes Wi-Fi and Bluetooth connectivity for remote monitoring and control, a meat probe, and a front-loading wood chip tray.

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, personal injury, or death.

- For outdoor use only. Do not operate indoors.
- Maintain a minimum distance of 10 feet from combustible materials.
- Keep children and pets away from the smoker during operation.
- Use heat-resistant gloves when handling hot surfaces.
- Ensure the smoker is placed on a level, stable, non-combustible surface.
- Always unplug the smoker before cleaning or servicing.

SETUP

Before first use, ensure all packaging materials are removed. Assemble any components as instructed in the separate assembly guide.

1. Place the smoker on a stable, level, non-combustible surface outdoors.
2. Ensure adequate clearance from walls and other objects.
3. Plug the smoker into a grounded electrical outlet.

4. Perform an initial burn-off cycle to remove manufacturing oils and odors. Refer to the "Initial Burn-Off" section for detailed steps.



Image: The Pit Boss 3-Series Digital Vertical Smoker positioned outdoors, ready for use.

OPERATING INSTRUCTIONS

Initial Burn-Off

Before cooking food, perform an initial burn-off to season the smoker and remove any manufacturing residues.

1. Load the wood chip tray with a small amount of wood chips (approximately 1/2 cup).
2. Close the smoker door.
3. Turn on the smoker and set the temperature to 300°F (149°C).
4. Allow the smoker to run for 30-60 minutes.
5. Turn off the smoker and allow it to cool completely.

Using the Digital Controller

The smoker is equipped with an LCD digital controller for precise temperature management.



WI-FI® + BLUETOOTH® CONNECTED VERTICAL SMOKER

Image: The digital control board featuring Wi-Fi and Bluetooth connectivity.

- Power Button: Press to turn the smoker on or off.
- Temperature Control Dial: Rotate to adjust the desired cooking temperature (100°F to 300°F). Press to confirm selection.
- Wi-Fi/Bluetooth Indicators: Show connection status to the Pit Boss app.
- Meat Probe Ports: Connect the included meat probe to monitor internal food temperature.

Wi-Fi and Bluetooth Connectivity

Connect your smoker to the Pit Boss app on your smartphone for remote monitoring and control.



WI-FI® + BLUETOOTH® DIGITAL CONTROL BOARD

Image: A smartphone showing the Pit Boss app, demonstrating remote control capabilities.

1. Download the Pit Boss Grills app from your device's app store.
2. Follow the in-app instructions to pair your smoker via Wi-Fi or Bluetooth.
3. Once connected, you can monitor temperatures, adjust settings, and access recipes remotely.

Loading Wood Chips

The front-loading wood chip tray allows for easy addition of wood chips or pellets to enhance smoke flavor.

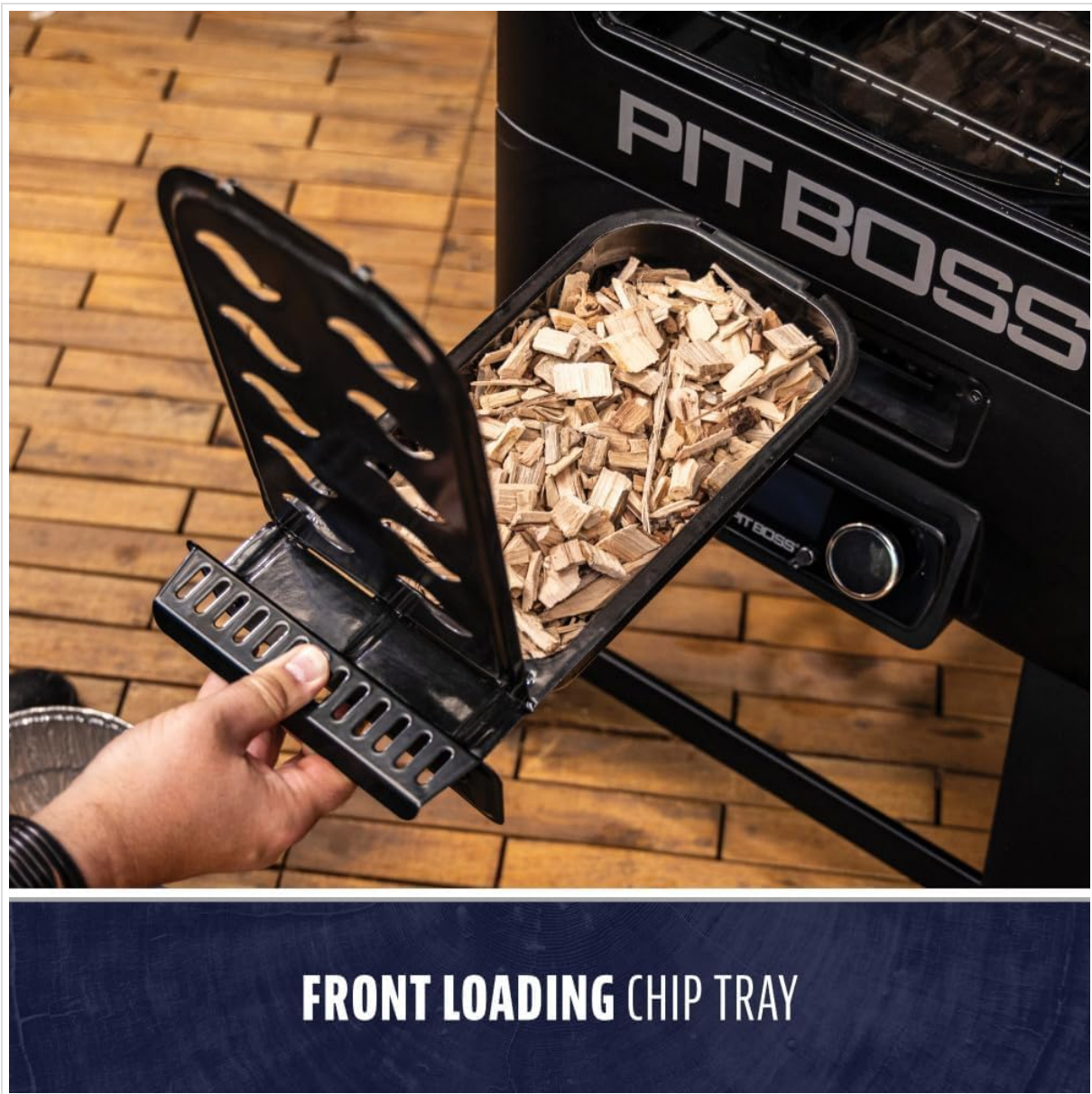


Image: A hand adding wood chips into the smoker's front-loading chip tray.

- Open the front-loading chip tray cover.
- Fill the tray with your desired wood chips or pellets. Do not overfill.
- Close the tray cover securely.
- Replenish chips as needed during the smoking process to maintain desired smoke levels.

Using the Meat Probe

The included meat probe allows for accurate monitoring of internal food temperatures.



Image: A meat probe being connected to the digital control panel.

1. Insert the probe into the thickest part of the meat, avoiding bone.
2. Plug the probe into one of the designated ports on the digital controller.
3. Monitor the internal temperature on the LCD display or via the Pit Boss app.

MAINTENANCE

Cleaning

Regular cleaning ensures optimal performance and extends the life of your smoker. Always allow the smoker to cool completely and unplug it before cleaning.

- **Cooking Racks:** The four porcelain-coated adjustable racks should be cleaned after each use. Use a grill brush or warm soapy water.
- **Grease Tray:** The removable grease cup and tray should be emptied and cleaned regularly to prevent grease fires.
- **Interior:** Wipe down the interior surfaces with a damp cloth. For stubborn residue, use a non-abrasive cleaner.
- **Exterior:** Clean the exterior with a mild detergent and a soft cloth.



HOLDS UP TO 8 RACKS OF RIBS & MULTIPLE CHICKENS

Image: Interior view of the smoker with food on the porcelain-coated adjustable racks.

Storage

When not in use, store the smoker in a dry, protected area. Consider using an all-weather fitted grill cover (sold separately) to protect it from the elements.



Image: The smoker protected by an all-weather fitted grill cover.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Pit Boss Digital Vertical Smoker.

- **Smoker Not Turning On:**

- Ensure the power cord is securely plugged into a grounded outlet.
- Check the circuit breaker.

- **Temperature Fluctuations:**

- Verify the smoker door is fully closed and sealed.
- Ensure the wood chip tray is not overfilled, which can restrict airflow.
- Check the back vents for any obstructions.

- **No Smoke Production:**

- Ensure wood chips are loaded correctly and are not wet.
- Verify the heating element is functioning.

- **Wi-Fi/Bluetooth Connection Issues:**

- Ensure your smoker is within range of your Wi-Fi router or Bluetooth device.
- Restart the smoker and your mobile device.
- Check the Pit Boss app for updates.

For further assistance, refer to the support section or contact customer service.

SPECIFICATIONS

Feature	Detail
Model Name	Pit Boss 30" Digital Smoker National Wi-Fi PBV30DS
Model Number	11093
Power Source	Electric
Fuel Type	Electric
Temperature Range	100°F to 300°F
Cooking Space	880 sq. in.
Racks	4 Porcelain-Coated Adjustable Racks
Connectivity	Wi-Fi & Bluetooth
Dimensions (D x W x H)	23.15"D x 23.15"W x 40"H
Item Weight	63 Pounds
Outer Material	Stainless Steel
Inner Material	Metal
Heating Element	1,650-watt



BACK VENTS HELP REGULATE TEMPERATURE

Image: Dimensional diagram of the smoker, indicating height, width, depth, and weight.

WARRANTY INFORMATION

The Pit Boss 3-Series WiFi & Bluetooth Digital Vertical Smoker is backed by a 3-year limited warranty.



Image: Official Pit Boss 3-year limited warranty graphic.

This warranty covers defects in materials and workmanship under normal use. For full terms and conditions, please refer to the warranty card included with your product or visit the official Pit Boss website.

SUPPORT

For technical assistance, replacement parts, or further inquiries, please contact Pit Boss customer support.

- **Online Support:** Visit the official Pit Boss website for FAQs, troubleshooting guides, and contact forms.
- **Phone Support:** Refer to your product packaging or the Pit Boss website for current customer service phone numbers.

PRODUCT VIDEO

Watch this video for an overview of the Pit Boss Pro Series smokers, which shares similar features with your 3-Series Digital Vertical Smoker.

Your browser does not support the video tag.

Video: An overview of the Pit Boss Pro Series, demonstrating features relevant to the 3-Series Digital Vertical Smoker.

