

Pit Boss

A smoker for everyone.





How Pit Boss Products Work



Wood pellets are poured into a storage container called a hopper. The pellets are then fed into a cooking chamber by an auger that is powered by electricity. Thru combustion, the wood pellets ignite, heating the cooking chamber. Air is then brought in by intake fans. Heat and smoke are then dispersed throughout the cooking area.

Much like an oven, pellet grills give you precise temperature control digitally or with a dial, usually ranging from 180°F to 500°F. So, you can cook “low and slow” or searing hot.

Available Options

Gas smokers
Electric smokers
Charcoal smoker
Pellet grill/ smokers

Each smoker has excellent features to
fit your wants and needs.
Lets take a look!

Our products offer a range of cooking temperatures that include:
Smoke, 200°F, 225°F, 250°F, 300°F, 350°F, 400°F, 475°F, and “High” .

Gas Smokers

3 Series Gas Smoker

\$349.99

- Temperature gauge in the door
- Piezo igniter (runs on propane) and temp control is on the bottom underneath the tray.
- 4 Cooking Racks
- 880 sq in cooking area
- Temperatures reaches from 100 F to 320F
- External woodchip and ash remover and grease drawer



Electric smokers

3 Series Electric Smoker

\$299.99

- 748 sq inches
- Can reach 100F to 325F
- 1650 watt, single element electric smoker with analog control
- High-heat coating
- 4 porcelain-coated steel cooking racks
- Grease management system consists of a simple front access drawer for easy clean out



3 Series Digital Smoker

\$349.99

- 1650 watt auto igniter
- 756 square inches of cooking area
- Reach temperatures from 100F to 350F with the dial-in digital control board
- Features 4 porcelain-coated steel cooking racks
- 1 included meat probe, 4 caster wheels and an exterior access smoke tray
- Our grease management system consists of a simple, front access drawer for easy clean out



Charcoal Smokers

Charcoal & Pellet Combination Grill

\$599.99

- Total cooking area: 1,260 sq. inches
 - Pellet cooking area: 630 sq. inches
 - Charcoal cooking area: 630 sq. inches
- Digital control with Wi-Fi & Bluetooth
- The 21 lb. hopper with hopper cleanout
- Fuel type: 100% all natural hardwood pellets and charcoal briquettes, lump
- Porcelain-coated cast iron cooking grates
- Adjustable Flame Broiler Lever for direct and indirect heat cooking
- Meat probe: 2 meat probes included



VERTICAL Pellet Smokers

Copperhead 5

\$499.99

- 5 porcelain coated cast iron cooking grids
- 1,513 square inch cooking area
- Digital LED readout comes with a meat probe included for an accurate reading
- Has an auto start 300-Watt igniter with auto shut off for convenience
- Porcelain coated water pan and heat deflector offers durability and a nice look
- The wood pellet smoker features a rear hopper purge system
- Can smoke from 150-450 degrees Fahrenheit
- 60 lb. hopper allows you to smoke up to 35 hours



Copperhead 7

\$599.99

- 1,815 square inches of cooking surface
- Reach temperatures from 150F - 420F with the dial-in digital control board with LED read-out
- The 55 lb. hopper capacity allows for up to 35 hours of smoke time with automatic start up and cool down
- With a chimney exhaust, a 250 watt auto igniter, and convection cooking air flow
- Features 6 adjustable cooking racks
- 2 meat probe ports, 1 meat probe included
- Fueled by 100% hardwood pellets
- 1,650 watt, single element electric smoker with analog control
- Front access drawer for easy grease clean out



Horizontal Pellet Smokers

1000D3

\$499.99

- 1,021 square inches of cooking surface
- Dial-in digital control board with LED readout
- Pellet cooking temperature range of 180 To 500F
- Adjustable Flame Broiler Lever for direct and indirect heat cooking
- Open flame searing up to 1,000 F
- 8-In-1 cooking versatility Grill, smoke, sear, char-grill, bake, braise, barbecue and roast
- Two meat probes included
- 21-pound hopper capacity



700FB1

\$299.99

- 743 square inches of cooking space
- Reach temperatures from 180F - 500F with the dial-in digital control board with LED read-out
- The 21 lb. hopper
- Turn up the heat with the Flame Broiler Lever, which allows for direct flame searing up to 1,000F
- 2 meat probe ports allow you to optimize temperature. 1 meat probe is included with purchase
- 8-In-1 cooking versatility . You can grill, smoke, bake, roast, sear, braise, char-grill, and BBQ, all on one appliance



Horizontal pellet smokers

820 with WI-FI

\$599.99

- 849 square inches of cooking surface
- Reach temperatures from 180F - 500F, or direct flame sear up to 1000F with the Flame Broiler Lever
- Outfitted with a connected control board, so you can connect your grill to a smart device for a controlled cooking experience with the Pit Boss Grills App
- The 21 lb. hopper
- 2 meat probe ports allow you to optimize temperature. 1 meat probe is included with purchase
- Always get an even cook with our fan-forced convection cooking and consistent indirect heat featuring automatic start-up and cool down.
- Features an adjustable smoke-stack for perfect smoky flavor



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Accessories

Rubs

- Lone Star beef & Brisket rub
\$9.99
- Bold Burger rub
\$9.99
- Prime beef rub
\$9.99
- Homestyle pork rub
\$9.99
- Boss rub
\$9.99
- Sweet rib rub
\$9.99
- Sweet heat seasoning rub
\$9.99
- Sweet rib rub
\$9.99
- Chicken and poultry rub
\$9.99



Pellets

- Competition blend
\$16.99-40lb
- Apple blend
\$29.99-40lb
- Cherry Blend
\$12.99-20lb
- Hickory blend
\$29.99-40lb



Tools

- Butcher paper
\$34.99
- Digital Meat Probe
\$29.99
- Stainless steel marinade injector
\$14.99
- 1qt of Degreaser/cleaner
\$15.99
- Wireless thermometer
\$59.99



Frequently Asked Questions

How often should I clean my Pit Boss grill?

We recommend cleaning your grill after running 40-60 lbs. of pellets through it. To clean your grill, you can use a vacuum to remove the ash from the fire pot and bottom of the grill, scrape any grease from your flame broiler, and wipe down the grill with a light degreaser. Also, empty your grease bucket regularly.

What pellets should I use in my Pit Boss grill?

To ensure proper performance, we always recommend using Pit Boss or Louisiana Grills brand pellets in your grill. However, you can use other brands of pellets in the grill, if they are hardwood pellets, designed to be used in a wood pellet grill.

Why does the fan continue to run after I turn my Pit Boss grill off?

The fan is programmed to run for approximately 15 minutes after powering off the grill. This is a Cool Down Cycle. This will burn up the remaining pellets in the firepot and will cool the grill down.

What should I do if my grill is connected to the Pit Boss Grills app, but I'm unable to use the app functions?

We recommend power cycling your equipment to reset. First, power off your grill, unplug the grill, wait about 30 seconds, then plug it back in. If this doesn't work, try uninstalling the app and redownloading it.

Customer Support

Check out the Pit Boss Website for the following:

- Cooking Guides
 - Beef, Poultry, Game, Vegetable, Fruit, & Seafood
- Meat Cuts
 - Pork, Fish, Beef, Poultry, & Lamb
- Free Recipes are available for the following.
 - **The Basics**
 - Beef, Pork, Poultry, Seafood, Vegetables, & Wild Game
 - **Specialty**
 - Appetizers, Breakfast, Lunch, Dinner, Sides, Quick And Easy, Desserts, Kid-Friendly, & Healthy
 - **Style**
 - BBQ, Griddle, Grill, Smoke, Roast, Bake, & Braise
 - **Occasions**
 - Thanksgiving, Christmas, Date Night, & Easter
