



# PBV3P1

## WOOD PELLET VERTICAL SMOKER



### 3 SERIES



#### COOKING AREA

**Total cooking area:** 720 sq. inches  
**Number of cooking racks:** 4 racks  
**Rack size:** 14.75" x 12.25"

#### FEATURES

**Control type:** Dial-in digital control board  
**Temperature range:** 150°F to 420°F  
**Grid construction:** Porcelain coated steel  
**Smoke duration:** Up to 25 hours  
**Meat probe:** Two ports, one probe included  
**Door seal:** High temperature seal

#### BURN TECHNOLOGY

**Fuel type:** 100% all-natural hardwood pellets  
**Burn system:** Pellet burn chamber  
**Air flow:** Convection cooking  
**Ignition:** 250 watt auto igniter  
**Exhaust:** Chimney  
**Start/stop cycle:** Automatic start and cool down  
**Power source:** 120 volt, 60 hz, 2.1 amp, 3 prong

#### CONSTRUCTION

**Primary body:** CRS high heat coating  
**Large windowed door:** High heat hammer tone coating  
**View window:** Large - no more peak-a-boo cooking  
**Hopper capacity:** 40 lb with hopper clean-out  
**Grease management:** Front access drawer  
**Wheels:** Four castor wheels

#### WEIGHT

**Assembled:** 97 lb / 44 kg  
**Packaged:** 109.1 lb / 49.5 kg

#### DIMENSIONS (LxWxH)

**Assembled:** 21.8" x 25.9" x 52.8" / 553 mm x 658 mm x 1340 mm  
**Packaged:** 42.5" x 19.5" x 22" / 1080 mm x 495 mm x 560 mm

