



PBV5P1

WOOD PELLET VERTICAL SMOKER



5 SERIES



COOKING AREA

Total cooking area: 1,513 sq. inches
Number of cooking racks: 5 racks
Rack size: 21.75" x 14.25"

FEATURES

Control type: Dial-in digital control board with LED read-out
Temperature range: 150°F to 420°F
Grid construction: Porcelain coated steel
Smoke duration: Up to 35 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: 60 lb with hopper clean-out
Grease management: Front access drawer
Wheels: Four castor wheels

WEIGHT

Assembled: 127.9 lb / 58 kg
Packaged: 145.5 lb / 66 kg

DIMENSIONS (LxWxH)

Assembled: 28.8" x 27.8" x 52.8" / 732 mm x 707 mm x 1340 mm
Packaged: 42.5" x 26.4" x 24" / 1080 mm x 670 mm x 610 mm