

BUNNINGS #0094876

PIT BOSS® 3 SERIES

WOOD PELLET VERTICAL SMOKER

5077 SQ. CM OF TOTAL COOKING SURFACE | 4 COOKING GRATES
PORCELAIN COATED GRATES | TEMPERATURE RANGE 65°C TO 215°C



18 KG REAR
ACCESS HOPPER



PORCELAIN COATED
WATER PAN



HOPPER
CLEANOUT

CASTER
WHEELS



SMOKE STACK WITH
ADJUSTABLE CHIMNEY CAP



HOPPER SIGHT
GLASS

LARGE FRONT
WINDOW

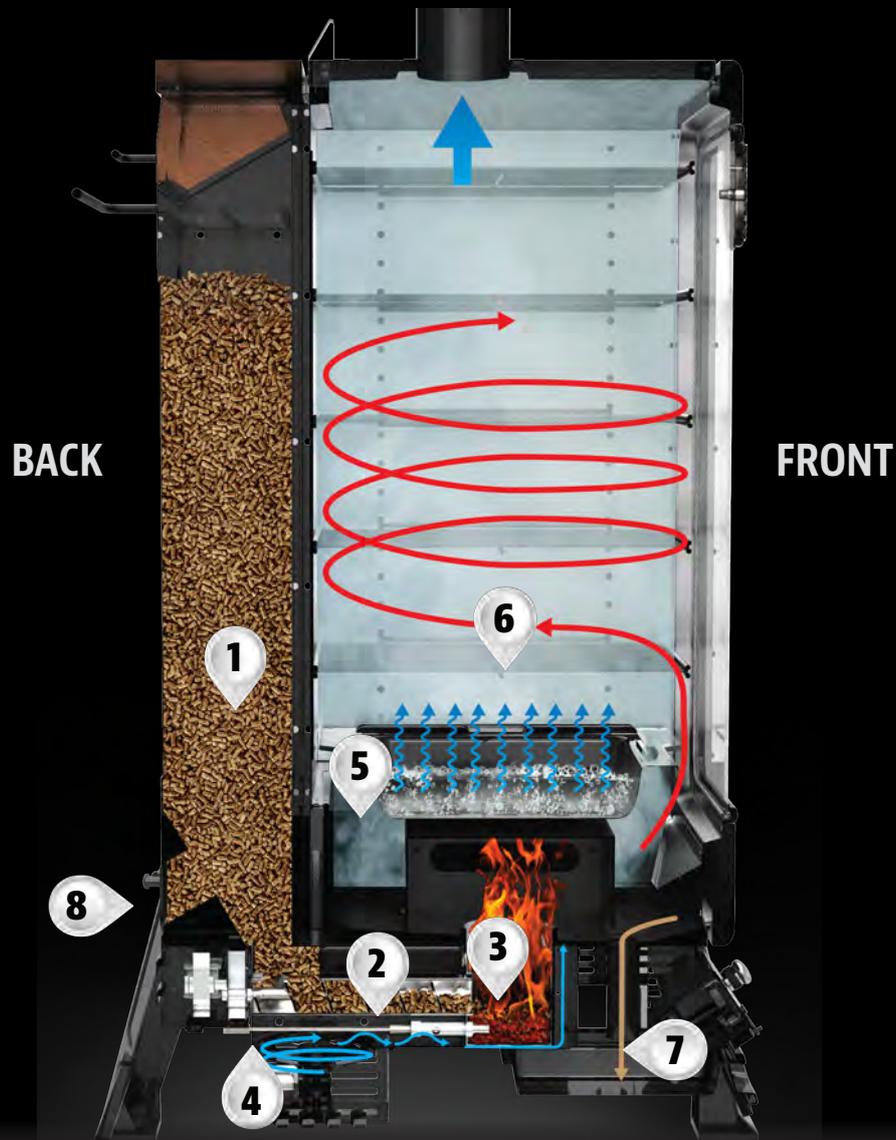


LED DIGITAL
CONTROL WITH
MEAT PROBE

FRONT ACCESS
GREASE DRAWER

BIGGER HOTTER HEAVIER

HOW IT WORKS



1. PELLET HOPPER
2. PELLET AUGER

3. FIRE POT
4. COMBUSTION FAN

5. WATER DRIP TRAY
6. SMOKE CIRCULATION

7. GREASE DRAWER

- The vertical pellet smoker controls operate the same as the 850 Navigator, but you will have the added step of filling the water pan 75% full with water before starting the smoker.

PIT BOSS®

BIGGER HOTTER HEAVIER

BIGGER

Cooking Surface - For the price, Pit Boss® offers a bigger cooking surface.

HOTTER

The Control - Offers a wider and hotter temperature range of 82°C to 260°C.

The Flame Broiler - Direct flame cooking up to 535°C.

HEAVIER

Construction - Heavy-duty 16 gauge steel construction.

Cooking Grates - Porcelain coated cast iron cooking grates.

Overall Weight - In most cases, the overall weight is heavier.

WOOD PELLET CONSUMPTION

TEMPERATURE SETTING	PELLET USAGE	SMOKE TIME 9 KG BAG OF PELLETS
SMOKE SETTING	.15 kg/hr	60 hours
90°C	.41 kg/hr	22 hours
120°C	.45 kg/hr	20 hours
150°C	.67 kg/hr	13.5 hours
180°C	.75 kg/hr	12 hours
260°C	1.2 kg/hr	7.5 hours

**The data included is for estimated calculations only.*

Actual pellet consumption will vary by unit, run time, unit location, and outdoor temperatures.

PIT BOSS®

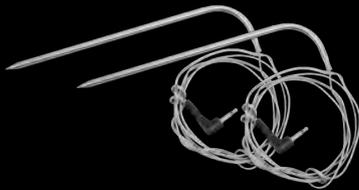
GRILL ACCESSORIES



PB850
Grill Cover
#0185929



PB1230
Grill Cover
#0185930



Meat Probe
2 Pack
#0190451



PBV3P1
Smoker Cover
#0185928

GENESIS INTERNATIONAL CORPORATION P/L,
1/71 TRUGANINA ROAD, MALAGA WA 6090 AUSTRALIA
+618 9248 9822 | SERVICE@GENESISCORP.COM.AU | MADE IN CHINA

#PITBOSSNATION



BIGGER HOTTER HEAVIER