



WOOD PELLET VERTICAL SMOKER

PBV7P1



FITS APPROXIMATELY
18 FULL SIZE RACKS OF RIBS.



FITS APPROXIMATELY
12 CHICKENS (4-5 LBS EACH).



FITS APPROXIMATELY
10 PORK SHOULDERS
(8 LBS EACH).

1,815 SQ. INCH COOKING AREA

EFFICIENT DESIGN	TEMPERATURE RANGE	REAL WOOD FLAVOR	PRECISION CONTROL
	<p>150°- 420°F 65°- 215°C</p>		
<small>5.6 cubic foot smoking chamber with Seal-Tight technology produces steady, consistent results every time.</small>	<small>The double-walled insulation lets you smoke from 150°F to temperatures reaching 420°F, unlike any other smoker on the market today.</small>	<small>Experience mouth-watering aromas of all-natural, smoky hardwood that everyone will love.</small>	<small>Dial-in digital control is easily adjusted to reach the ideal temperature for successfully smoking a wide variety of different foods.</small>

VISIT US AT PITBOSS-GRILLS.COM FOR GRILLING RECIPES & SMOKING TIPS!

*Accessories not included

Control panel featuring a power button, a digital display, a temperature dial, and the Pit Boss logo.