



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT SHOULD BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you to retain this manual for future reference.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 915mm (36 inches) from combustible constructions to the sides of the grill, and 915mm (36 inches) from the back of the grill to combustible constructions must be maintained. Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction. Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.

age, or non-use, check the burn grate for
er for foreign objects, and any air blockage around
3y, or rear barrel exhaust holes. Clean before use.

Regular care and maintenance is required to prolong the lifespan of your unit. If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to ensure that water does not get into the hopper. When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.
5. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

6. Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use for an extended period, we recommend clearing all pellets from your grill's hopper and auger to prevent jams.

Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

At time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at www.pelletheat.org or the Pellet Fuel Institute.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

("THE SILENT KILLER")

orless, odorless, tasteless gas produced by burning blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

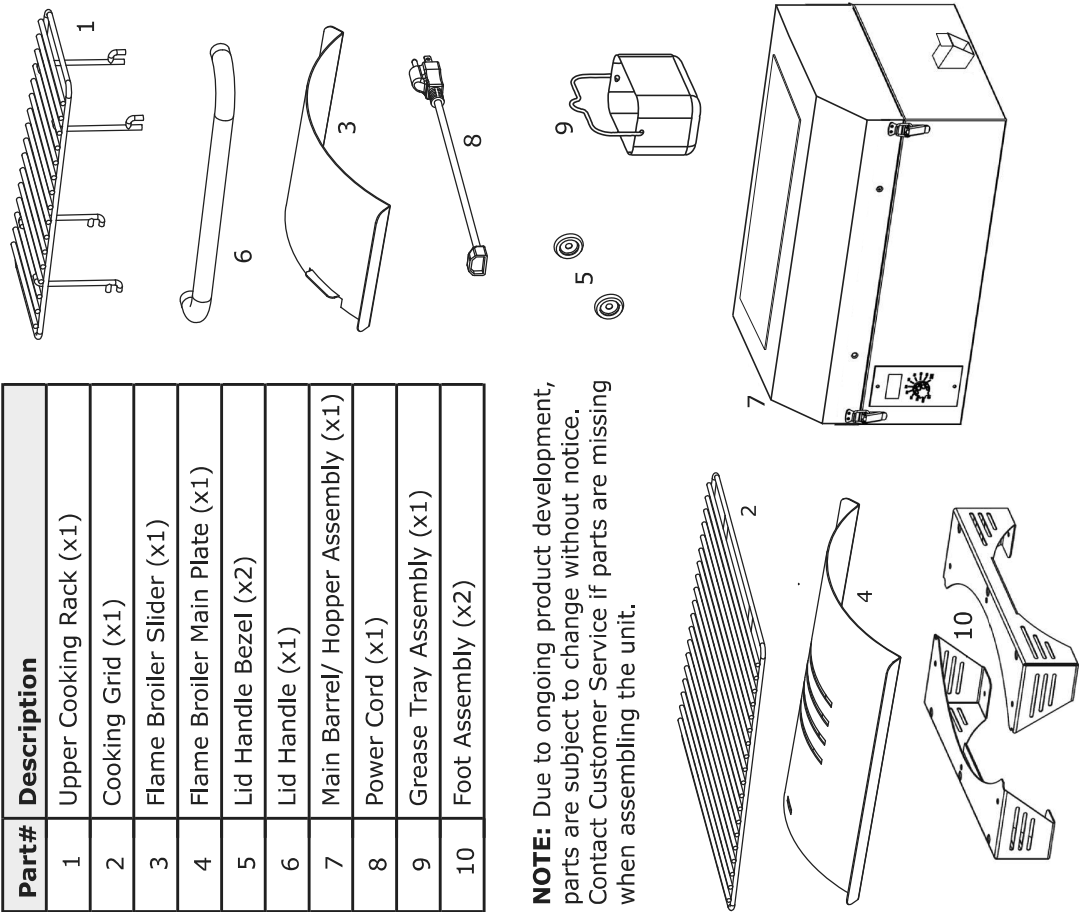
SAFETY LISTING

CAS/UL 60335-1&IEC 60335-2-102

PARTS & SPECS

Part#	Description
1	Upper Cooking Rack (x1)
2	Cooking Grid (x1)
3	Flame Broiler Slider (x1)
4	Flame Broiler Main Plate (x1)
5	Lid Handle Bezel (x2)
6	Lid Handle (x1)
7	Main Barrel/ Hopper Assembly (x1)
8	Power Cord (x1)
9	Grease Tray Assembly (x1)
10	Foot Assembly (x2)

NOTE: Due to ongoing product development, parts are subject to change without notice. Contact Customer Service if parts are missing when assembling the unit.



ELECTRIC REQUIREMENTS
 110-120V, 60Hz, 230W, 3-PRONG GROUNDED PLUG

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA
FP10073US	619mm*368mm *460mm/24.3"* 14.5"*18.1"	18.7KG /41.1LBS	Main - 1,235 cm²/191 sq. in. Upper Rack - 417 cm²/65 sq. in. TOTAL - 1,652 cm²/256 sq. in.
TEMP. RANGE		DIGITAL FEATURES	
82-260°C / 180-500°F		Eight temperature presets, start-up and cool-down cycles, electric igniter	

ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by referencing the parts list. If any part is missing or damaged, do not attempt to assemble. Please contact us for parts.

IMPORTANT: To ease installation, two people is helpful (but not necessary) when assembling this unit.

Tools required for assembly: screwdriver and level.
Tools not included.

ASSEMBLY INSTRUCTIONS

NOTE: For all of the following steps, do not tighten any screws completely until all screws for that step have been installed. Once all screws have been installed, then tighten them securely.

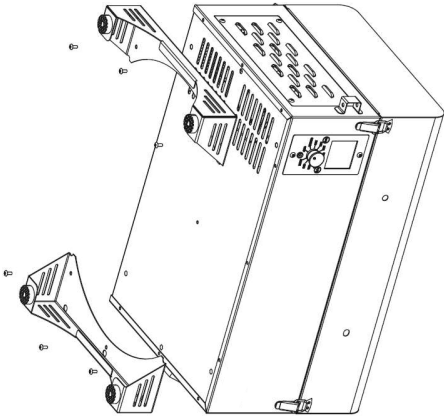
1. MOUNTING THE LEGS TO THE GRILL

Parts Required:

- Main Barrel
- / Hopper Assembly(#7) x1
- Foot Assembly(#10) x2

Installation:

- Remove the pre-installed screws from the bottom shelf. Secure the bottom shelf to two legs using six screws.



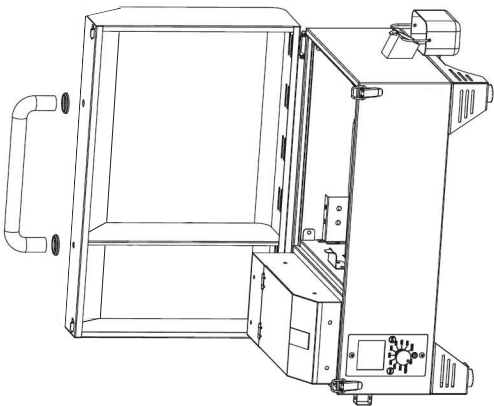
2. ASSEMBLING THE LID HANDLE

Parts Required:

- Lid Handle (#6) x1
- Lid Handle Bezel (#5) x2

Installation:

- Remove the pre-installed screws from the lid handle. From inside the barrel lid, insert one screw to protrude to the outside. Add bezel on the screw, then hand-tighten the screw into the lid handle.
- Repeat for other side.



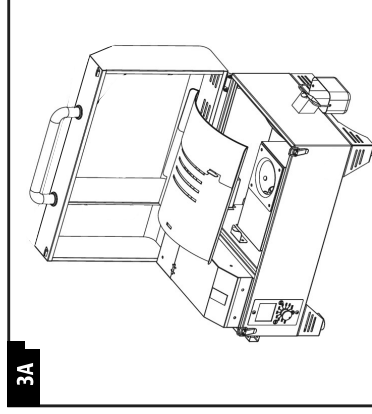
3. INSTALLING THE COOKING COMPONENTS

Parts Required:

- Flame Broiler Main Plate (#4) x1
- Flame Broiler Slider (#3) x1

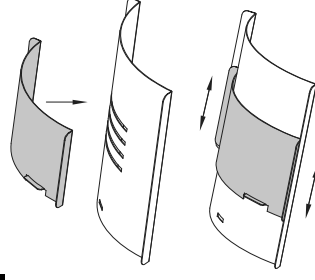
Installation:

- Insert the flame broiler main plate into the main grill, right side first. Rest the flame broiler main plate on the built-in ledge (on the inside right) of the main grill that directs grease towards the grease bucket. Slide the entire piece to the left side, and the two slots on the flame broiler main plate will fit into the rounded ledge above the fire pot. It will sit slightly at a downward angle. Note illustration **3A**.



3A

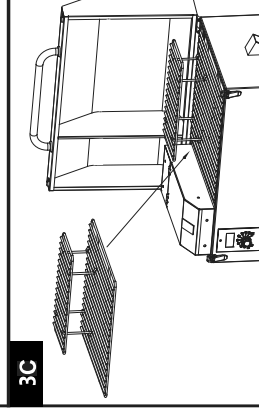
- Place the flame broiler slider on top of the flame broiler main plate, covering the slotted openings. Ensure the raised tab is on the left, to easily adjust for direct or indirect flame when cooking. Note illustration **3B**.



3B

NOTE: When the flame broiler slider is open, and direct flame is used while cooking, do not leave the grill unattended for any period of time.

- Place the cooking grids, side-by-side, on the grid ledge inside the main grill. Place the upper cooking rack on the upper ledge inside the main grill. The cooking rack will lock into place. Note illustration **3C**.



NOTE: To maintain the searing and grilling performance of your cooking grids, regular care and maintenance is required.

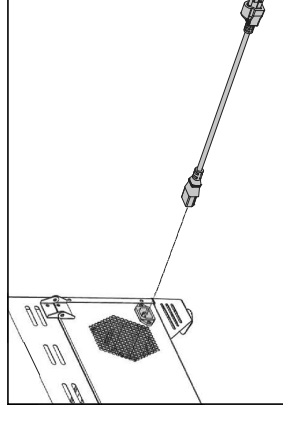
4. CONNECTING THE POWER CORD

Parts Required:

- Main Barrel/Hopper Assembly (#7) x1
- Power Cord (#8) x1

Installation:

- Insert the end of the power cord through the hole in the back panel of the grill.



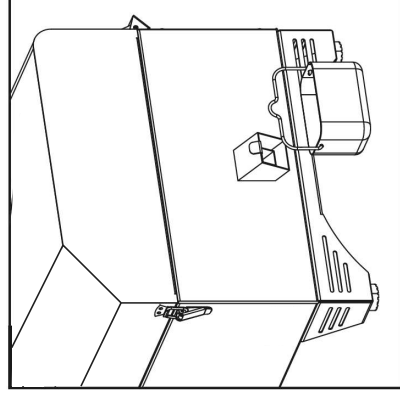
5. ATTACHING THE GREASE TRAY

Parts Required:

- Grease Bucket (#15) x1

Installation:

- Place the grease tray on the two screws of the main barrel. Ensure it is level to avoid grease spills.
- The unit is now completely assembled.



6. CONNECTING THE POWER CORD

NOTE: Before plugging your product into any electrical outlet, ensure the temperature dial is in the OFF position.

• STANDARD OUTLET

This appliance requires 110 volt, 60hz, 230w, 5 amp service. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 5 amp, 120 volt, fast-blow fuse to protect the board from the igniter.

• GFCI OUTLETS

This appliance will work on most GFCI outlets, with a recommended size of 15 amp service. If your GFCI outlet is highly sensitive to power surges, it will likely trip during the start-up phase of operation. During the start-up phase, the igniter draws 200-700 watts of electricity which can be too much power for a GFCI outlet to handle. Each time it trips, it increases in sensitivity. If the GFCI keeps tripping, replace the outlet or change to a non-GFCI outlet.

• ON THE ROAD

Disconnect the igniter from the main wiring harness. Use the manual start-up procedure. The product can operate using a 12 volt, 100 watt inverter plugged into your automobile outlet. To use the automatic igniter, it is recommended to use a minimum of a 1000 watt inverter.

IMPORTANT: Disconnect unit from power source when not in use.

OPERATING INSTRUCTIONS

With today's lifestyle of striving to eat healthy and nutritious foods, one factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fat in your diet is to use a low fat method of cooking, such as grilling. As a pellet grill uses natural wood pellets, the savory wood flavor is cooked into the meats, reducing the need for high sugar content sauces. Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or MEDIUM temperature settings.

GRILL ENVIRONMENT

1. WHERE TO SET-UP THE GRILL

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals.

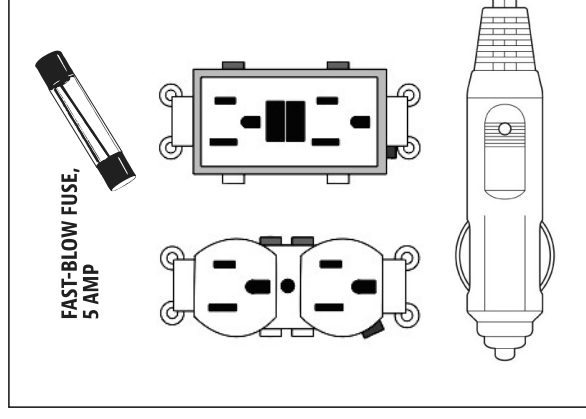
The product should keep a minimum clearance of 915mm (36 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

2. COLD WEATHER COOKING

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues.

Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.



- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. HOT WEATHER COOKING

As it becomes warmer outdoors, the cooking time will decrease.

Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from overcooking and drying out.
- Even in hot weather, it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

GRILL TEMPERATURE RANGES

Temperature readouts on the control board may not exactly match the thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food being cooked.

- **HIGH TEMPERATURE (205-260°C / 401-500°F)**

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler (slide plate) for indirect or direct flame cooking. With the **flame broiler open**, direct flame is used to create those "blue" steaks, as well as flamekissed vegetables, garlic toast or s'mores! When the **flame broiler is closed**, the air circulates around the barrel, resulting in convection heat. High temperature is also used to preheat your grill, burn-off the cooking grids, and to achieve high heat in extreme cold weather conditions.

- **MEDIUM TEMPERATURE (135-180°C / 275-356°F)**

This range is best for baking, roasting, and finishing off that slow smoked creation. Cooking at these temperatures will greatly reduce the chances of a grease flare-up. Ensure that the flame broiler slider in the closed position, covering the slotted openings. Great range for cooking anything wrapped in bacon, or where you want versatility with control.

- **LOW TEMPERATURE (80-125°C / 176-257°F)**

This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Recommended for the big turkey on Thanksgiving, juicy ham at Easter, or the huge holiday feast.

Smoking is a variation on true barbecuing and is truly the main advantage of grilling on a wood pellet grill. Hot smoking, another name for **low and slow** cooking, is generally done between 80-125°C / 176-257°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

TIP: To intensify that savory flavor, switch to **SMOKE (low)** temperature range immediately after putting your food on the grill. This allows the smoke to penetrate the meats.

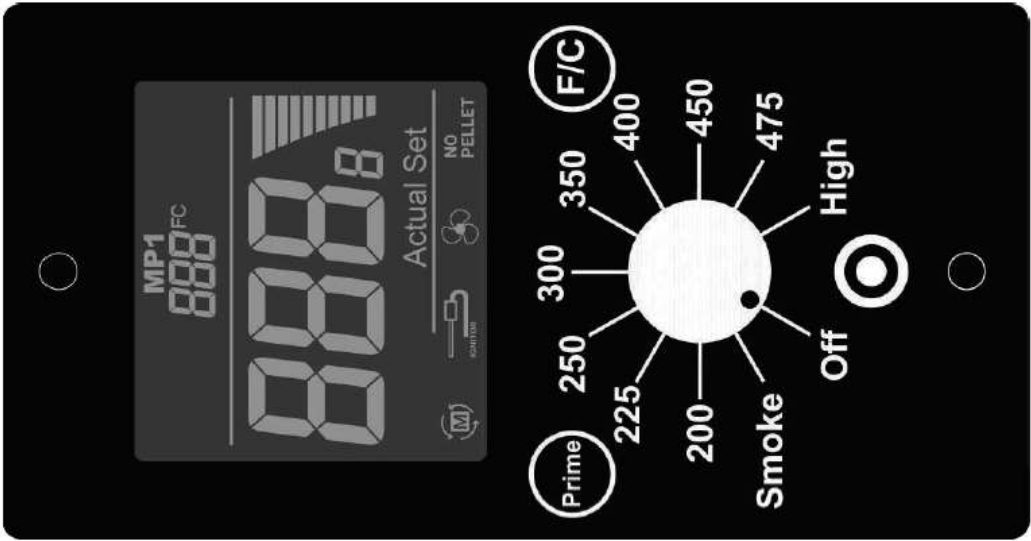
The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cooking, allowing the food to keep warm until ready to serve. Practice makes perfect!

UNDERSTANDING THE TEMPERATURE PROBE

Located inside the main barrel is the temperature probe. It is a small, vertical piece of stainless steel. The temperature probe measures the internal temperature of the unit. When the temperature is adjusted on the Control Board, the temperature probe will read the actual temperature inside the unit and adjust to the desired temperature.

IMPORTANT: The temperature of your unit is highly affected by ambient outdoor weather, quality of pellets used, flavor of pellets, and the quantity of food being cooked.

UNDERSTANDING THE CONTROL BOARD



FEATURE	DESCRIPTION																						
	The LCD Screen is used as the information center for your unit. The LCD screen will display the current grill temperature (ACTUAL) and meat probe temperature (MP1). See Troubleshooting for more information on error codes.																						
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	Press and hold the Prime Button to activate an extra feed of pellets to the fire pot. This can be used to add more fuel to the fire just before opening the barrel lid, resulting in a quicker heat recovery time. It can also be used to add more fuel while smoking, to increase the intensity of clean smoke flavor. Overfeeding the fire pot may damage to grill barrel paint.																						
	The Temperature Switch Button is used to change the temperature readout on the LED Screen. Press the button to switch to Fahrenheit (°F) or to Celsius (°C), as preferred. Default is set to Fahrenheit.																						

	The Temperature Control Dial allows you to set your desired temperature. Rotate the knob marker to select from Smoke, any of the eight temperature presets, or High. Once rotating the dial, the SET Temperature on the LCD Screen will adjust.
Off	The Off Setting on the Temperature Control Dial is the OFF mode for the unit. The unit will not function on this setting.
Smoke	The Smoke Setting on the Temperature Control Dial is the lowest smoking mode for the unit. The grill operates at the lowest temperature, without the fire going out.
High	The High Setting on the Temperature Control Dial is the highest heat level for the unit. The grill operates at the highest temperature. When the lid is open, the grill will run at this speed to compensate for the loss of heat in the barrel.
	The plug-in connection port on the front of the Control Board is for the Meat Probe . When the meat probe is connected, the temperature is displayed on the LCD Screen. When the meat probe is not in use, disconnect the adapter from the connection port.

- That you can hear the auger turning. Place your hand above the fire pot and feel for air movement. Do not place your hand or fingers inside the fire pot. This can cause injury.
 - After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer in the fire pot. The igniter tip does not glow red, but gets extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, turn the Temperature Control Dial to Off.
 6. Fill the hopper with all natural barbecue wood pellets.
 7. Turn the Temperature Control Dial to Smoke. Wait approximately 3 minutes for the pellets to start dropping into the fire pot from the auger tube. Once pellets begin to drop into the fire pot, turn the Temperature Control Dial to Off.
 8. Re-install the cooking components into the main barrel. The grill is now ready to use. (See Assembly Instructions to ensure proper installation of cooking components.)

FIRST USE – GRILL BURN-OFF

Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off. Start the grill and operate at any temperature over 176°C / 350°F (with the lid down) for 30 to 40 minutes to burn-off the grill and rid it of any foreign matter.

AUTOMATIC START-UP PROCEDURE

1. Open the main barrel lid. Check the fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets. Ensure the Temperature Control Dial is in the Off position. Plug the power cord into a grounded power source.
2. Turn the Temperature Control Dial to Smoke. This will activate the start-up cycle. The auger feed system will begin to turn, the igniter will begin to glow and the fan will supply air to the fire pot. The grill will begin to produce smoke while the start-up cycle is taking place. The barrel lid must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature!

HOPPER PRIMING PROCEDURE

These instructions should be followed the first time the grill is ignited, and each time the grill runs out of pellets in the hopper. The auger must be primed to allow pellets to travel through the length of the auger, and fill the fire pot. If not primed, the igniter will timeout before the pellets are ignited, and no fire will start. Follow these steps to prime the hopper:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system at the bottom.
2. Remove all cooking components from the interior of the grill. Locate the fire pot in the bottom of the main barrel.
3. With the Temperature Control Dial to the Off position, plug the power cord into a power source.
4. Turn the Temperature Control Dial to the Smoke position. Check the following items:

IGNITER FAILURE PROCEDURE

If for any reason your electric igniter fails or your grill's flame dies out during a cook, check the following steps, or start your grill using the manual method.

1. Turn the Temperature Control Dial to the Off position. Open the barrel lid. Remove the cooking components from inside. Remove all unburnt pellets and ash from the fire pot. Avoid touching the igniter to avoid injury, as it may be extremely hot.
2. Once all parts are removed and cleaned, turn the Temperature Control Dial to Smoke. Check the following:
 - Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat.
 - Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the fire pot.
 - Visually confirm that the auger is dropping pellets into the fire pot.
 - Confirm that the combustion fan is working by listening for a torchy roar.
3. If any of the above points are not working, follow Troubleshooting instructions.

MANUAL START-UP PROCEDURE

1. Ensure the Temperature Control Dial to the Off position. Plug the power cord into a grounded power source.
2. Check fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill hopper with dry, all natural hardwood barbecue pellets.
3. Open the barrel lid. Remove the cooking components to expose the fire pot. Place a generous handful of pellets into the fire pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as one composed of sawdust and wax, or wood shavings, is also appropriate. Add another small amount of pellets in the fire pot.

NOTE: Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.

4. Light the contents of the fire pot using a long match or long-nosed lighter. Allow the starter to burn for 3 to 5 minutes. Do not attempt to add more starter into the fire pot. This can cause injury.
5. Quickly and carefully replace the cooking components to the inside of the main barrel. Continue start-up at step two of Automatic Start-Up Procedure.

SHUTTING OFF YOUR GRILL

1. When finished cooking, with the main barrel lid remaining closed, turn the Temperature Control Dial to OFF.
2. Allow the grill to the plugged in on 'off' mode for another 10 minutes as the internal fan will remain on to complete the unit's cooldown cycle.

CARE AND MAINTENANCE

The product will give you many years of flavorful service with minimum cleaning. An important step is allowing the grill and cooking grids to self-clean by running the grill at a high temperature for 5 to 10 minutes after each use. Follow these cleaning and maintenance tips to service your grill:

1. HOPPER ASSEMBLY

- In instances of long periods between use, it is suggested to run all pellets through your hopper and auger, to prevent jams.

NOTE: Use a long handled brush or shop-vac to remove excess pellets, sawdust, and debris for a complete clean-out through the hopper screen.

- Check and clean off any debris from the fan air intake vent, found on the bottom of the hopper. Once the hopper access panel is removed (see Electric Wire Diagram), carefully wipe off any grease build-up directly on the fan blades. This ensures airflow is sufficient to the feed system.

2. PROBES

- Kinks or folds in the probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil.
- Although the probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause the probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

3. INSIDE SURFACES

- It is recommended to clean your burn pot after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do.

IMPORTANT: Due to high heat, do not cover the flame broiler or probes with aluminum foil.

4. OUTSIDE SURFACES

- Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for long-term storage, keep the unit under a cover in a garage or shed.

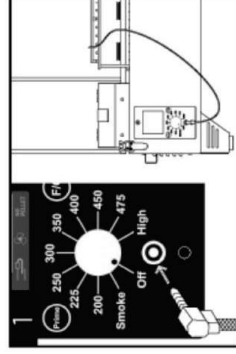
Flank Steak	0.45-0.86 kg / 1-1½% lbs., 1.9 cm / ¾"	Medium	Sear 4 minutes, 8-10 minutes
Kabob	2.5-3.8cm / 1-1½" cubes	Medium	Grill 10 - 12 minutes
Tenderloin, whole	158-1.81kg / 3½-4lbs.	High / Medium	Sear 10 minutes, grill 15-20 minutes
Ground Beef Patty	1.9 cm / ¾"	High / Medium	Sear 4 minutes, grill 4-6 minutes
Rib-eye Roast (boneless)	2.26-2.72 kg / 5-6 lbs	Medium	Grill 1½ - 2 hours
Tri-tip Roast	0.9-1.13 kg / 2-2½ lbs	High / Medium	Sear 10 minutes, grill 20-30 minutes
Rib Roast	5.44-6.35 kg / 12-14 lbs	Medium	2½ - 2¾ hours
Veal Loin Chop	2.5 cm / 1"	Medium	10-12 minutes direct
Brisket	7.25-3.62 kg / 16-18 lbs	Hot Smoke	Cook until internal temperature reaches 91°C / 195°F

LAMB	Size	Rare-54°C / 130°F	Medium-60°C / 140°F	Well Done-71°C / 160°F
Roast (fresh)	2.26-2.72 kg / 5-6 lbs		1-2 hours	
Rib Crown Roast	1.36-2.26 kg / 3-5 lbs		1-1½ hours	1½ hours

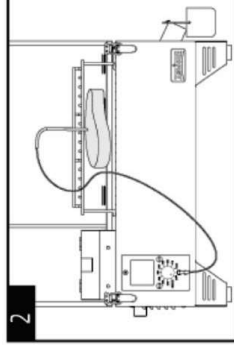
SEAFOOD	Size	Rare-54°C / 130°F	Medium-60°C / 140°F	Well Done-82°C / 180°F
Fish (whole)	0.5 kg / 1 lb. 0.9-1.1 kg / 2-2½ lbs. 1.4 kg / 3 lbs.			Grill 10 - 20 minutes Grill 20 - 30 minutes Grill 30 - 45 minutes
Fish (filets)	0.6-1.3 cm / ¼"-½"			Grill 3 - 5 minutes, until flaky
Lobster Tail	0.15 kg / 5 oz. 0.3 kg / 10 oz.			Grill 5 - 6 minutes Grill 10 - 12 minutes

WILD GAME	Size	Rare-60°C / 140°F	Medium-71°C / 160°F	Well Done-77°C / 170°F
Large Cuts (fresh)	2.26-2.72 kg / 5-6 lbs.		1-1½ hours	1½-2 hours
Roast (fresh)	3.62-4.53 kg / 8-10 lbs.		1 hours	1½ hours

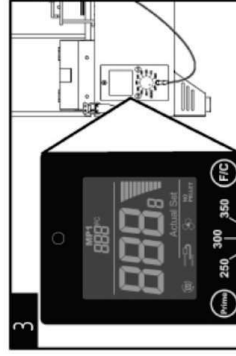
HOW TO USE MEAT PROBE



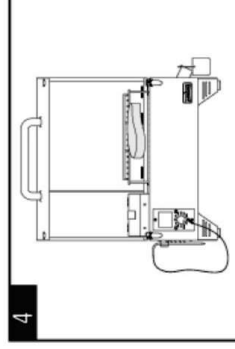
Insert the meat probe's plug into the socket on the lower left corner of the controller, then route the probe cable through the notch in the grill front, as shown.



Insert probe tip into meat. Make sure it is not in the fatty portion or touching bone, but is halfway into the thickest part of the meat.



Reading the temperature : Both probe temperature and grill temperature will display on controller.



Left top side have a small shelf for you holding meat probe after you using.

TIPS & TECHNIQUES

Follow these helpful tips and techniques, passed on from our staff and customers just like you, to become more familiar with your grill:

1. FOOD SAFETY

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).

- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.
 - Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours.
 - Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- ### 2. COOKING PREPARATION
- Be prepared, or Mise en Place. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
 - A BBQ floor mat is very useful. Due to food handling accidents and cooking spatter, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. GRILLING TIPS AND TECHNIQUES

- To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as low and slow). Meat will close its fibers after it reaches an internal temperature of 49°C / 120°F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood pellets will turn meats and poultry pink. The band of pink (after cooking) is referred to as a smoke ring and is highly prized by outdoor chefs.
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your product is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.

For FAQ or other assistance, please contact us.

WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning, maintenance or service work. Ensure the grill is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Temperature Control Dial is still off.	Turn the Temperature Control Dial to a temperature setting.
	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see Electric Wire Diagram for diagram), press in plastic tabs holding the control board in place and carefully pull controller inside the hopper to release controller. Check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The GFCI outlet has been tripped.	Ensure GFCI is a minimum 10 Amp service.
Fire in Fire pot Will Not Light	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
	Auger Not Primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the fire pot. Follow Hopper Priming Procedure.

PROBLEM	CAUSE	SOLUTION
Fire in Fire pot Will Not Light	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the fire pot. If not operating properly, call Customer Service for assistance.
	Igniter Failure	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat. Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the fire pot. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Service for assistance or a replacement part.
	Insufficient Air Flow Through Fire Pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Flashing Dots On LCD Screen	The Igniter Is On	This is not an error that effects the grill. It is used to show that the unit has power and is in Start-Up mode (Igniter is on). The Igniter will turn off after five minutes. Once the flashing dots disappear, the grill will begin to adjust to the desired temperature selected.
Flashing Temperature On LCD Screen	Grill Temperature Is Below 65°C /150°F	This is not an error that effects the unit; however, it is used to show that there is some risk that the fire could go out. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check grill temperature probe and follow Care and Maintenance instructions if dirty. Check fire pot for ash build-up or obstructions, and follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation (rotation), and ensure there is no blockage in the auger tube.

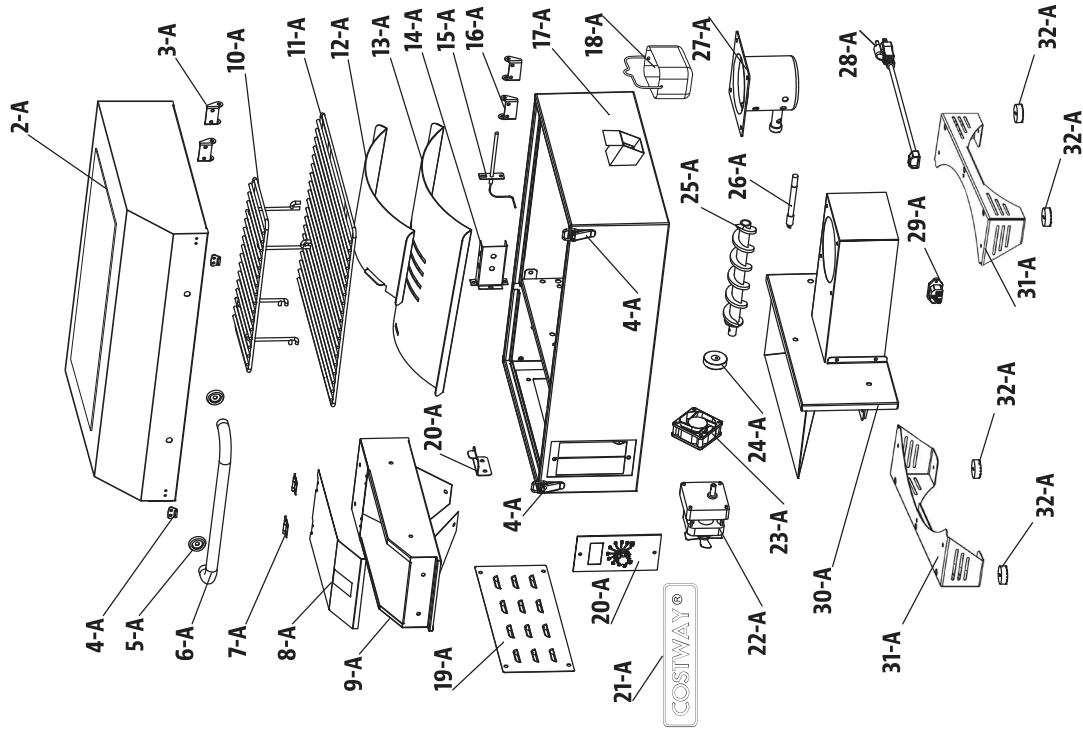
PROBLEM	CAUSE	SOLUTION
"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease To Fire Or Excess Fuel.	Press the Power Button to turn the unit off, and allow grill to cool. Follow Care and Maintenance instructions. After maintenance, remove pellets, and confirm positioning of all component parts. Once cooled, press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Service.
"ErR" Error Code	Temperature probe wire not making connection.	Remove hopper access panel (see Electric Wire Diagram), and check for any damage to the Temperature Probe wires. Ensure Temperature Probe connectors are firmly connected, and connected correctly, to the Control Board.
"ErP" Error Code	Unit Not Turned Off Properly When Last Connected To Power.	Safety feature prevents an automatic restart. Press the Power Button to turn the unit off, wait two minutes, then press the Power Button to turn the unit on again. Turn Temperature Control Dial to SMOKE or desired temperature. If error code still displayed, contact Customer Service.
	Power Outage While Unit In Operation.	
"noP" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Control Board, and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If it still fails, call Customer Service for replacement part.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Service for replacement part.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Grill Temperature on SMOKE is too high	"p" Setting is too LOW	Push the "p" SET button, and increase the "p" setting.

PROBLEM	CAUSE	SOLUTION
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Fire Pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation, and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to SMOKE and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets is poor, or the length of the pellets is long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Temperature Probe	Check status of temperature probe. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
	Grease Build-Up	Follow Care and Maintenance instructions.
Grill Produces Excess Or Discolored Smoke	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets.
	Fire pot Is Blocked	Clear fire pot for ash and other debris. Follow Hopper Priming Procedure.
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
Frequent Flare-Ups	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.

REPLACEMENT PARTS

Part#	Description	
2-A	Lid (x1) x1)	18-A Grease Tray Assembly (x1)
3-A	Lid Hinge (x2)	19-A Service Door (x1)
4-A	Hasp (x2)	20-A Control Board (x1)
5-A	Bezel With bolt (x2)	21-A Logo Plate (x1)
6-A	Lid Handle (x1)	22-A Auger Motor (x1)
7-A	Hopper Lid Hinge (x2)	23-A Combustion Fan (x1)
8-A	Hopper Lid (x1)	24-A Nylon Bushing (x1)
9-A	Hopper Box Housing (x1)	25-A Auger Fighting Assembly (x1)
10-A	Upper Cooking Rack (x1)	26-A Igniter (x1)
11-A	Cooking Grid (x1)	27-A Fire Pot (x1)
12-A	Flame Broiler Slider (x1)	28-A Power Cord (x1)
13-A	Flame Broiler Main Plate (x1)	29-A Power Cord Socket (x1)
14-A	Probe Bracket / Shield (x1)	30-A Auger Box Housing (x1)
15-A	Probe (x1)	31-A Foot Assembly (x2)
16-A	Body Hinge (x2)	32-A Foot Gasket (x4)
17-A	Firebox / Body (x1)	

NOTE: Due to ongoing product development, parts are subject to change without notice.



ELECTRICAL WIRE DIAGRAM

The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

ELECTRIC REQUIREMENTS
110-120V, 60Hz, 230W, 3-PRONG
GROUNDED PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of ± 5 -10 percent.

