

AS 350 PORTABLE GRILL

ASSEMBLY AND OPERATION INSTRUCTIONS



IMPORTANT: READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.
MANUAL MUST BE READ BEFORE OPERATING!

TIPS & TECHNIQUES

Follow these helpful tips and techniques, passed on from ASMOKE owners, 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.

CARE AND MAINTENANCE

Any ASMOKE unit 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* 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. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. 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.

TROUBLESHOOTING

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

You may contact your local ASMOKE authorized dealer or contact Customer Service for assistance.

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 tipped.	Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Fire in Fire pot Will Not Light	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 .
	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 for 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. 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.

"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease 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.
"Er1" Error Code	Temperature probe wire not making connection.	Remove hopper access panel (see Electric Wire Diagram ^A diagram), and check for any damage to the Temperature Probe wires. Ensure Temperature Probe molex 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 still failed, 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 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 be poor, or the length of the pellets too 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.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow Care and Maintenance instructions.
	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.
Frequent Flare-Ups	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.
	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Grill Cleaning Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Tray	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Temperature Probes	Every 2-3 Grill Session	Scrub Pad & Soapy Water

USING WOOD PELLET FUEL

Clean-burning barbecue wood pellets generate about 8200 BTU's per pound with very little ash, a low moisture content (5-7%), and are carbon neutral. Barbecue wood pellets are produced by pure raw material (sawdust) being pulverized with a hammer-mill and the material is pushed through a die with pressure. As the pellet is forced through the die, it is cut, cooled, screened, vacuumed, and then bagged for consumer use. Check with your local dealer for flavors available in your area.

ASMOKE 100% Apple Cooking Pellets: Looking for something less heavy than hickory smoke? No artificial flavoring or other wood blends are in our cooking pellets. Apple wood pellets create a light, fruity smoke that enhances beef, lamb, chicken, pork, seafood, and vegetables. SO YOU DON'T NEED OTHER SMOKING FLAVORS.

HOW TO USE APPLE WOOD PELLETS

You can use ASMOKE Apple barbecue pellets to enhance the flavor of your food. The apple component offers a lighter, sweeter smoke than flavors such as hickory, oak or mesquite. This pairs well with food such as beef, lamb, chicken, pork, seafood, vegetables, and desserts. Whenever you're grilling and you want a sweeter but still smokey taste, ASMOKE Apple BBQ pellets are the way to go.

Our pellets are not just for grilling, either. You can use our 100 percent apple wood pellets for smoking, barbecuing, baking, roasting, and braising. ASMOKE Apple pellets are a perfect all-around pellet for all your pellet grilling needs.

WHY ASMOKE APPLE BBQ PELLETS

Why choose ASMOKE Apple smoking pellets over another company? It's simple: our quality. The quality of our BBQ pellets is unmatched. We use 100 percent apple wood that's sourced from ORCHARD. We care about giving our customers the best possible wood pellets so they can cook meals with enhanced flavor. ASMOKE doesn't pretend to be something it's not. We don't blend the apple wood with any other wood species and try to pass it off as 100% apple wood. We don't use flavoring oils in a base wood to try and pass it off as apple.

Hardwood	Beef	Poultry	Pork	Lamb	Seafood	Bake	Wild Game	Vegetables
Mesquite	🐮	🐔			🐟			
Hickory	🐮	🐔	🐷					
Whiskey	🐮			🐏	🐟	🍪		🥕
Competition Blend	🐮	🐔	🐷	🐏		🍪		🥕
Fruitwood	Beef	Poultry	Pork	Lamb	Seafood	Bake	Wild Game	Vegetables
Cherry	🐮	🐔	🐷	🐏	🐟	🍪		
Apple		🐔	🐷	🐏	🐟	🍪	🐇	🥕
Jujube	🐮	🐔	🐷	🐏		🍪	🐇	
Lychee		🐔	🐷	🐏	🐟	🍪		🥕
Guava	🐮	🐔	🐷	🐏	🐟			🥕



COOKING GUIDELINES

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect.

The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after **smoke ring**) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: For best results, allow time for meats to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

STYLE OF COOKING	HOT SMOKING (Very Low)	ROAST (Low)	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
Temp Range	93-135°C/199-275°F	135-162°C/275-323°F	162-190°C/323-374°F	190-232°C/374-449°F	232-260°C/449-500°F

POULTRY	Size	Rare-54°C/130°F	Medium-60°C/140eF	Well Done-77°C/170°F
Turkey (whole)	4.5-5.0 kg/10-11 lbs. 5.3-6.4 kg/12-14 lbs. 6.8-7.7 kg/15-17 lbs. 8.2-10.0 kg/18-22 lbs. 10.4-11.3 kg/23-25 lbs.			Grill 90 -120 minutes Grill 110 -140 minutes Grill 130 -160 minutes Grill 140 -170 minutes Grill 150 -180 minutes
Chicken (whole)	1.36-2.26 kg/3-5 lbs.			Grill 1-1.5 hours
Drumsticks, Breasts	0.45 - 0.86 kg/1-1½ lbs.			Grill 30-60 minutes
Small Game Birds	0.45-0.86 kg/1-1½ lbs.			Grill 30-45 minutes
Duck	1.36-2.26 kg/3-5 lbs.			Roast or grill 2 - 2.5 hours

PORK	SIZE	Precooked to Reheat 60°C/140°F	Medium 66°C/150°F	Well Done 71°C/160°F
Ham (Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In)	2.5 cm/1" 1.36-1.81 kg / 3-4 lbs. 1.81-2.72kg / 4-6 lbs. 2.26-3.62 kg / 5-8 lbs. 4.53-5.44 kg / 10-12 lbs.	12 minutes 50 minutes -1 hour 1 - 2 hours 1 - 2½ hours 2- 2½ hours		
Loin Roast	1.36-1.81 kg/3-4 lbs.		1 - 2 hours	2-3 hours
Rib Crown Roast	1.81-2.26 kg/4-5 lbs.		1½ - 2 hours	2-3 hours
Chop (loin, rib)	1.9-2.5cm / ¾" - 1" 3.1-3.9cm / 1¼" - 1½"		10 -12 minutes 14 -18 minutes	
Tenderloin	1.9-2.5cm / ¾" - 1"		20 -30 minutes	30 - 45 minutes
Loin Roast (boneless)	1.36-2.26 kg/3-5 lbs.		1¼ -1¾ hours	1¾ -2½ hours
Boston Butt (Pork Shoulder)	3.62-4.53 kg/8-10 lbs.			93-98°C/200-210°F Internal Temperature

BEEF	SIZE	HEAT	Rare-54°C/130°F Medium-60°C/140°F Well Done-65°C/150°F
Steak (New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin)	1.9 cm / ¾" 2.5 cm / 1" 3.8 cm / 1½" 5 cm / 2"	high	Sear 8-10 minutes Sear 10-12 minutes Sear 10 minutes, grill 8-10 minutes Sear 10 minutes, grill 10-14 minutes
Skirt Steak	0.6-12.7 cm / ¼" - ½"	high	Sear 5-7 minutes

RECIPES

APPLE WOOD SMOKED BACON

Ingredients:

450g /1 lb Thick-cut Bacon

Suggested Wood Pellet Flavor: Apple

Instructions:

1. Preheat grill, then reduce to 135°C / 275°F.
2. Lay thick-cut bacon directly on the pellet grill grates.
3. Smoke for 45–60 minutes, or until you reach the desired crispness.
4. Remove from the grill and enjoy!

GRILLED SPICED CHICKEN SKEWERS WITH CUCUMBER SALAD

Ingredients:

450g /1 lb Chicken Tenders

30 ml /2 tbsp Canola Oil

30ml/2 tbsp Curry Powder

15 ml /1 tbsp Olive Oil

15 ml /1 tbsp Fresh Lime Juice

1.25 ml /% tsp Cayenne Pepper

56 ml / % c. Chopped Fresh Mint

2 pieces Pita Bread

1 sliced English Cucumber

2 sliced Scallions

1 Chopped Garlic Clove

Dash Kosher Salt

Dash Black Pepper

Plain Greek yogurt and lime wedges, for serving

Suggested Wood Pellet Flavor: Apple / Cherry

Instructions:

1. Preheat grill, then reduce to 177°C / 350°F.
2. Cut chicken tenders into thirds.
3. Toss chicken with canola oil, curry powder, smoked paprika, cayenne pepper, and kosher salt and black pepper.
4. Thread onto skewers. Grill, turning occasionally, until charred and cooked through, 8 to 10 minutes.

5. Grill 2 pieces pita bread until warm and toasted, 1 to 2 minutes.

6. Meanwhile, toss together cucumber, scallions, mint, olive oil, fresh lime juice, and garlic. Season with kosher salt and black pepper. Serve with plain Greek yogurt and lime wedge alongside.

APPLE WOOD SMOKED CHICKEN WINGS

Ingredients:

Ingredients:

1,350g/31bs Fresh Chicken Wings (22-24Wings)

30 ml /2 tbsp High-temp Cooking Oil

7.5ml/% tbsp BBQ Rub

56 ml /% c. Yellow Mustard

30 ml /2 tbsp Honey

7.5ml/%tbsp Chili Powder

1.25 ml /% tsp Granulated Garlic

2.5ml tsp Cayenne

56 ml /% c. Apple Cider Vinegar

56 ml /% c. Brown Sugar

Dash Salt & Black Pepper

Suggested Wood Pellet Flavor: Apple

Ingredients:

1. Preheat grill, then reduce to 135- 148°C / 275- 300°F. Place a water pan in the smoker and preheat the wood splits.

2. Divide the wings into wings and drumettes, discarding the wingtips. Lightly coat all pieces with cooking oil. Season on all sides with BBQ rub. Rest the wings uncovered in the refrigerator for 1 hour to dry the surface and create a crispy crust.

3. Mix mustard, vinegar, brown sugar, honey, chili powder, salt, pepper, cayenne, and garlic together in a small saucepan over medium-low heat. Whisk until combined, 3 to 5 minutes. Remove from heat.

4. Place the wings on the grill for 45 minutes.

5. Flip the wings and smoke until they reach an internal temperature of 175°F, about 45 more minutes.

6. Lightly dab about % cup of golden mustard sauce onto wings. Return wings to the smoker to set the sauce onto the wings, about 10-15 minutes.

7. Remove from smoker and serve with extra sauce on the side.

BBQ PORK CHOPS WITH BOURBON GLAZE

Ingredients:

283 g / % lb Bone-in Pork Loin Chops, Trimmed of Excess Fat

2 Garlic Clove, Minced

60 ml /4 tbsp Sweet BBQ Rub Seasoning

30 ml /2 tbsp Honey

30 ml/2 tbsp Worcestershire Sauce

250 ml / 1 c. Ketchup

125 ml / % c. Brown Sugar

56 ml / % c. Molasses

Suggested Wood Pellet Flavor: Cherry / Apple

Instructions:

1. Place pork chops onto a sheet pan lined with butcher paper. Season generously with sweet BBQ rub seasoning, making sure to coat all sides of the chops. Set aside while you make the glaze.

2. In a medium-sized mixing bowl, combine the ketchup, brown sugar, molasses, honey, garlic, Worcestershire, and 1 tbsp sweet BBQ rub seasoning. Mix well, add 1 shot of bourbon, mix again until sauce becomes smooth. Transfer sauce into an oven-proof sauce pan.

3. Preheat grill, then reduce slightly to 190°C/375°F.

4. Grill the pork chops for 10-15 minutes per side. Place the saucepan on the grill and allow the sauce to come to a boil. Glaze the chops on both sides and let the glaze caramelize onto the chops.

5. Grill the pork chops until they are lightly charred and reach an Internal temperature of 145°F - 165°F. Remove the pork chops from the grill and allow them to rest for 5 minutes.

6. Once the pork chops have finished resting, glaze them again if you choose to. Serve immediately.

GRILLED CORN ON THE COB

Ingredients:

Heavy-duty Aluminum Foil

4 ears of Corn, shucked

60 ml/4tbsp Butter, softened

DashSalt

DashBlack Pepper

DashPaprika

Suggested Wood Pellet Flavor: Apple / Cherry

1. Preheat grill, then reduce to 177°C /350°F.

2. In a small bowl, mix the softened butter, salt, black pepper, and paprika.

3. Tear off a 1-foot section of aluminum foil for each of the corn cobs. Use a knife or spoon to spread butter mix on each cob and then roll up tightly in the aluminum foil.

4. Place of pellet grill for 25-30 minutes, turning every 5-10 minutes. Enjoy!

Tip: Can cook at lower temps as well, just add extra time. Meanwhile, toss together cucumber, scallions, mint, olive oil, fresh lime juice, and garlic. Season with kosher salt and black pepper. Serve with plain Greek yogurt and lime wedge alongside.

BBQ PORK SHOULDER

Ingredients:

4,536 g/10 lb Bone-in Pork Butt

56 ml /%c. Pork Rub

125ml/%c. Apple Juice

60 ml /4 tbsp Brown Sugar

Dash Salt

Suggested Wood Pellet Flavor: Apple / Cherry

Instructions:

1. Trim pork butt of all excess fat leaving 1/4" of the fat cap attached. Combine 2 Tbsp pork rub, apple juice, brown sugar, and salt in a small bowl stirring until most of the sugar and salt are dissolved.

2. Inject the pork butt every square inch or so with the apple juice mixture. Season the exterior of the pork butt with remaining rub.

3. When ready to cook, start the grill with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 250 degrees F and preheat, lid closed, for 10 to 15 minutes.

4. Place pork butt directly on the grill grate and cook for about 6 hours or until the internal temperature reaches 160 degrees F

5. Wrap the pork butt in two layers of foil and pour in 1/2 cup of apple juice. Secure tin foil tightly to contain the apple juice

6. Increase temperature to 275 degrees F and return to grill in a pan large enough to hold the pork butt in case of leaks. Cook an additional 3 hours or until internal temperature reaches 195 degrees F.

7. Remove from the grill and allow to rest 10-15 minutes. Slice the pork butt around the bone and top with BBQ sauce. Serve with your favorite sides. Enjoy!

EXCEPTIONS

There is no written or implied performance warranty on ASMOKE grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will ASMOKE assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or break age due to misuse, improper handling or modifications.

Neither ASMOKE, or authorized ASMOKE dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against ASMOKE based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth here in and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local ASMOKE dealer or visit our online store at: www.asmokegrill.com

CONTACT CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Sunday, 9am - 5pm PST (EN).

support@asmokegrill.com / Tel: 1-346-998-8000

WARRANTY SERVICE

Contact your nearest ASMOKE dealer for repair or replacement parts. ASMOKE requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your ASMOKE can be found inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER

DATE OF PURCHASE

AUTHORIZED DEALER



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Customer Service

Monday through Sunday, 9am - 5pm PST (EN)

Tel: 1-346-998-8000



5-YEAR WARRANTY

Conditions

ASMOKE USA LLC warrants this barbecue grill against defects in material and workmanship under normal use and maintenance for a period of five(5) years from the date of original purchase.

ASMOKE USA LLC will provide a replacement part for any part found to be defective. Original part(s) approved for return by ASMOKE's Parts Department must be returned prepaid.

During the warranty period, ASMOKE USA LLC will at its option repair or replace defective parts or units. This limited warranty does not apply to paint, firepot, grill cover or damage caused from corrosion. ASMOKE USA LLC shall not be liable for transportation charges, labor costs or export duties.

ASMOKE USA LLC shall not be liable under this or any implied warranty for incidental or consequential damages. This warranty gives the retail customer specific legal rights and the customer may have other rights which vary from state to state.

For these reasons, the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill components. ASMOKE USA LLC shall not be liable if you install, operate, clean or maintain your grill without following the owners' manual instructions. Misuse, abuse, alteration and natural disasters are not included in this warranty.

To process a warranty claim, ASMOKE USA LLC may require proof of your date of purchase. You should retain your sales slip or invoice along with this certificate with your valuable documents.

For more information regarding ASMOKE's warranty visit(<https://asmokegrill.com/pages/warranty>).

Product registration and warranty claims can be filed at (<https://asmokegrill.com/apps/product-registration>)

Part #	Description	Warranty / Year	Guarantee /Year
1-A	Temp Probe Clip	5	3
2-A	Lid	5	3
3-A	Lid Hinge	5	3
4-A	Hasp	5	3
5-A	Bezel	5	3
6-A	Lid Handle	5	3
7-A	Hopper Lid Hinge	5	3
8-A	Hopper Lid	5	3
9-A	Hopper Box Housing	5	3
10-A	Upper Cooking Rack	5	3
11-A	Cooking Grid	5	3
12-A	Flame Broiler slider	5	3
13-A	Flame Broiler	5	3
14-A	Probe Bracket/Shield	5	3
15-A	Probe	5	8 months
16-A	Body Hinge	5	3
17-A	Firebox/Body	5	3
18-A	Graese Tray Assembly	5	3
19-A	Service Door	5	3
20-A	Control Board	5	8 months
21-A	Logo Plate	5	3
22-A	Auger Motor	5	1
23-A	Combustion Fan	5	1
24-A	Nylon Bushing	5	3
25-A	Auger Fighting Assembly	5	3
26-A	Igniter	5	8 months
27-A	Fire Pot	5	3
28-A	Power Cord	5	3
29-A	Power Cord Socket	5	3
30-A	Auger Box Housing	5	3
31-A	Foot Assembly	5	3
32-A	Foot Gasket	5	3
33-A	Hosp	5	3
34-A	Lid Limit Block	5	3
35-A	Water Pan	5	3
36-A	Ashes Box	5	3
37-A	Ash Box Bracket	5	3

Warranty: Up to 5 years of the purchase date, Asmoke promises parts will be repaired or replaced, excluding transportation charges, labor costs or import duties.

Guarantee: Up to 8 months or 3 years of the purchase date, a client could get the replacement for free, excluding human damages.