

Item No. 554PL2030

**BACKYARD
PRO**

30" WOOD-FIRE PELLET GRILL & SMOKER

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

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⚠ SAFETY WARNINGS ⚠

- MAJOR CAUSES OF FIRES ARE MAINTENANCE AND FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.
- READ THIS ENTIRE MANUAL BEFORE ASSEMBLING AND USING THIS PELLET FUEL BURNING APPLIANCE.
- FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.
- CONTACT LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA.
- IT IS GOOD PRACTICE TO ALWAYS HAVE A WELL MAINTAINED FIRE EXTINGUISHER AVAILABLE WHENEVER ANY TYPE OF GRILL IS BEING USED.
- SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.

WARNING! FIRE HAZARD

- DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES.
- KEEP THE GRILL A MINIMUM OF 36" AWAY FROM BUILDINGS, STRUCTURES, ANY FLAMMABLE ITEMS, AND VEHICLES DURING USE.
- NEVER USE THE GRILL UNDER COVERED PORCHES, AWNINGS, COMBUSTIBLE CEILINGS, LOW HANGING TREE BRANCHES, TRELLIS, OR OVERHANGS OF ANY KIND.
- IT IS RECOMMENDED THAT THE APPLIANCE BE INSTALLED ON NONCOMBUSTIBLE FLOORS. THE APPLIANCE CAN BE INSTALLED ON COMBUSTIBLE FLOORS WITH A NONCOMBUSTIBLE SURFACE WHERE THE PROTECTIVE SURFACE HAS BEEN APPROVED FOR SUCH USE BY THE AUTHORITY HAVING JURISDICTION.



WARNING! CARBON MONOXIDE HAZARD

- BURNING WOOD OR CHARCOAL PRODUCES CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH IF BURNED IN ENCLOSED AREAS. NEVER BURN WOOD OR CHARCOAL INSIDE HOMES, VEHICLES, TENTS, OR ANY OTHER ENCLOSED AREAS.
- NOTE THE FOLLOWING TO PREVENT THIS COLORLESS, ODORLESS GAS FROM POISONING YOU, YOUR FAMILY, OR OTHERS:
 - Know the symptoms of carbon monoxide poisoning: HEADACHE, DIZZINESS, WEAKNESS, NAUSEA, VOMITING, SLEEPINESS, AND CONFUSION. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
 - See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
 - 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.

WARNING! USE PROPER FUEL AT ALL TIMES

- USE ONLY FOOD GRADE HARDWOOD PELLETS MADE FOR PELLET GRILLS.
- DO NOT USE HEATING PELLETS WHICH MAY CONTAIN HAZARDOUS CONTAMINANTS.
- IT IS RECOMMENDED THAT EXCESS PELLETS ARE NOT STORED IN THE HOPPER FOR EXTENDED PERIODS AS THEY CAN ABSORB MOISTURE CAUSING THE AUGER TO SEIZE.
- IF THE PELLETS ARE GOING TO BE STORED IN THE BAG THEY WERE PURCHASED IN, CLOSE THE BAG TIGHTLY AND PLACE IN A DRY LOCATION. A BETTER CHOICE IS A MOISTURE PROOF SEALED CONTAINER. CARE MUST BE TAKEN TO INSURE THE PELLET FUEL IS KEPT FROM ALL MOISTURE.
- DO NOT USE PELLETS THAT HAVE GOTTEN WET.
- DO NOT USE PELLETS THAT HAVE BECOME EXCESSIVELY POWDERY OR DUSTY. THIS IS A SIGN THE PELLETS ARE DEFECTIVE OR HAVE BEEN EXPOSED TO MOISTURE AT SOME TIME.
- USE ONLY WOOD PELLET FUEL SPECIFIED BY THE MANUFACTURER.
- DO NOT USE PELLET FUEL LABELED AS HAVING ADDITIVE.
- WOOD PELLET GRADE DESIGNATION: PREMIUM HARDWOOD.
- MEAT HEATING VALUE IN BTU PER POUND: 8,000 BTU/1 LB.
- ASH CONTENT: 0.5%

WARNING! IN CASE OF GREASE FIRE

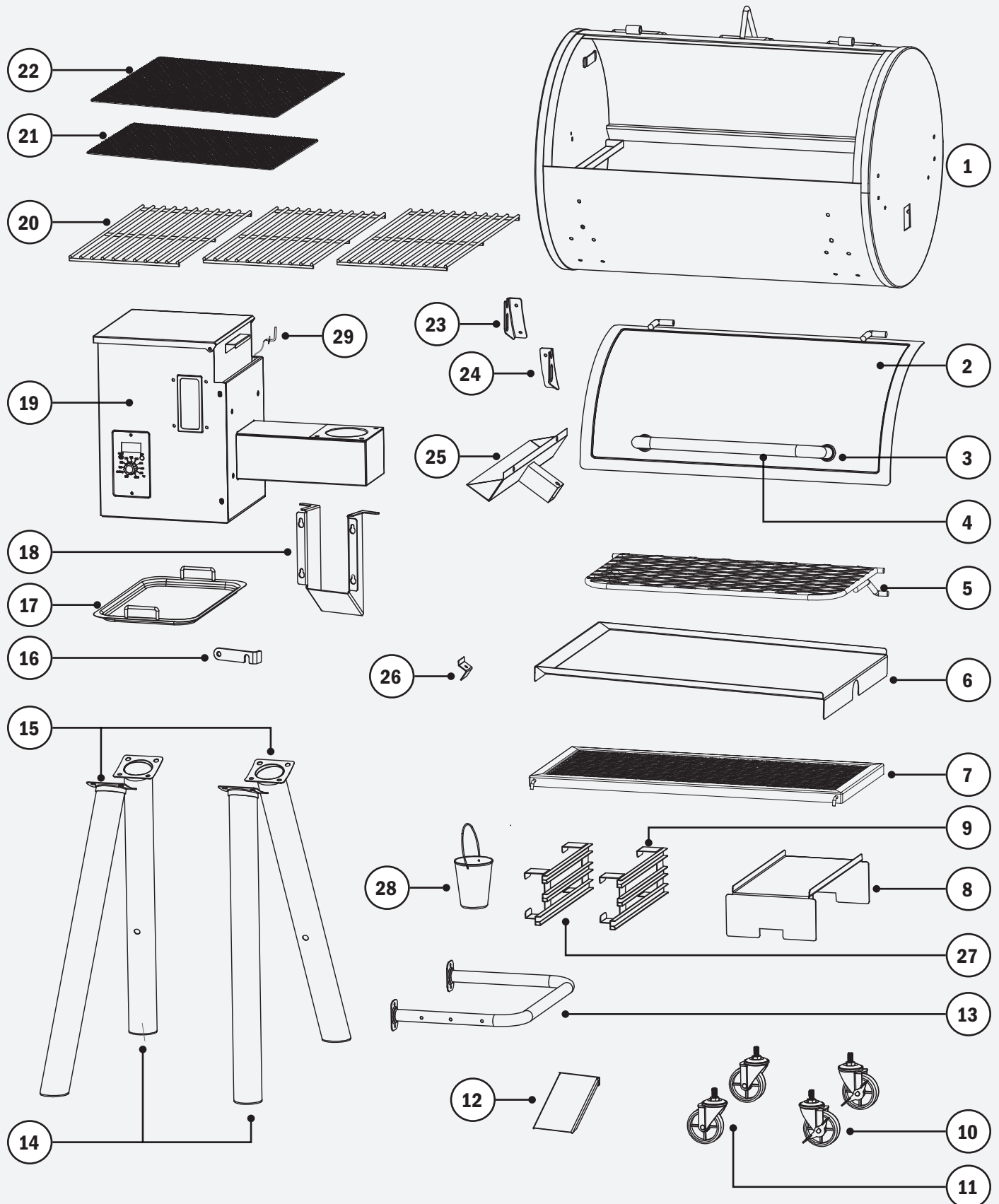
- BAKING SODA CAN BE USED TO EXTINGUISH THE FIRE.
- USE EXTREME CAUTION NOT TO BURN YOURSELF.
- IF THE FIRE DOES NOT EXTINGUISH, REMOVE THE FOOD IF POSSIBLE. KEEP THE LID CLOSED, CLOSE THE CHIMNEY DAMPER, AND PRESS THE POWER BUTTON TO OFF.
- ONCE THE FIRE IS EXTINGUISHED, CLEAN THE GREASE BUILDUP BEFORE COOKING IS RESUMED.

WARNING!

- This grill is for **OUTDOOR USE ONLY**
- **NEVER** use gasoline, gasoline-type fuel, kerosene, charcoal lighter fluid, or similar liquids to start of "freshen up" a fire in this appliance. Keep all such liquids away from the appliance when in use.
- **DO NOT** store flammable liquids or materials on the bottom shelf or side shelf.
- This grill is for **ADULT USE ONLY**.
- This grill gets **EXTREMELY HOT** during use. Use extreme caution around the grill.
- Use caution when opening the lid as hot steam or a flare up could cause burns.
- Keep the grill a **MINIMUM OF 36"** from building, structures, any flammable items, and vehicles during use.
- Keep children and pets away from the grill while in use.
- Use caution after the fire has been extinguished, surfaces will remain hot for some time.
- **NEVER** put your fingers in the auger chamber for **ANY REASON**.
- The hopper pellet fuel screen **MUST** be in place during use.
- **NEVER** use the grill under covered porches, awnings, combustible ceilings, low hanging tree branches, trellis, or overhangs of any kind.
- **NEVER** use inside enclosed areas such as patios, garages, enclosed rooms, buildings, or tents.
- **DO NOT** use in windy conditions.
- **DO NOT** use in very wet or rainy conditions.











WARNING!

- **Keep the lid closed during use. This pellet grill is intended to be used with a closed lid.**
- **NEVER use this grill as a heater.**
- **This grill is not for commercial use.**
- **Before starting, make sure the grease bucket is in place.**
- **ALWAYS unplug the grill after using. Wind cord around the cord wrap so it is out of the way.**
- **During use, the plug wiring should be sorted so it does not impose a tripping hazard.**
- **ALWAYS use the grill on a hard, stable, and level surface.**
- **This grill operates automatically through the control panel. DO NOT manually fill the fire pot or over-fill the fire pot by hand. This will cause a dangerous over-firing condition.**
- **DO NOT put more than 15 lb. on the side shelf.**
- **DO NOT lean or push down on the side shelf.**
- **DO NOT move the grill while it is being used.**
- **DO NOT use accessories not specified for use with this appliance.**
- **ALWAYS make sure the front wheel casters are locked while in use.**
- **DO NOT leave grill unattended at any time while in use.**
- **BEFORE each use, make sure the grill is in good working condition.**
- **DO NOT alter the grill in any way.**
- **DO NOT modify or hardwire the auger to run continuously.**
- **DO NOT use the grill until it is completely assembled with all parts securely tightened.**
- **The grill MUST be completely cooled off and be extinguished before any cover can be used.**
- **Maintaining the grill is the responsibility of the owner or user. The firebowl, drip tray, and drip tray tube must be cleaned occasionally to remove grease buildup. Failure to clean grease buildup can cause grease fires which are VERY DANGEROUS.**
- **After every 20 hours of use, the fire pot MUST be cleaned out to remove any ash buildup. THIS IS REQUIRED MAINTENANCE**
- **NEVER pour water into the firebowl, fire pot, or drip tray.**
- **Disposal of ashes - Any ashes that are removed from the grill 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 ground, well away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.**



ITEM	QTY	DESCRIPTION
1	1	Chamber
2	1	Lid
3	2	Handle Base
4	1	Lid Handle
5	1	Front Shelf
6	1	Grease Tray
7	1	Bottom Shelf
8	1	Flame Baffle
9	1	Cooking Bracket (Right)
10	2	Wheel with Lock
11	2	Wheel
12	1	Door (Small)
13	1	Side Handle
14	2	Leg (B)
15	2	Leg (A)

ITEM	QTY	DESCRIPTION
16	1	Lock
17	1	Serving Tray
18	1	Hopper Chute
19	1	Hopper Assembly
20	3	Cooking Grate
21	1	Warming Rack (Small)
22	1	Warming Rack (Large)
23	1	Shelf Bracket (Left)
24	1	Shelf Bracket (Right)
25	1	Grease Drain
26	1	Hook (Small)
27	1	Cooking Bracket (Left)
28	1	Grease Bucket
29	1	Grill Probe

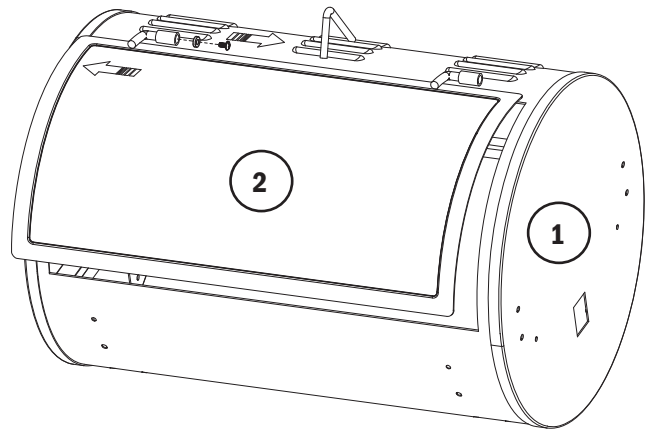
A	B	C	D	E	F	G	H		
									
M6 x 12	M6 x 22	M6	M4 x 10	M4	M6 x 20	M5 x 12	M5 x 12	Adjustable Wrench	Phillips Head
x29	x3	x26	x1	x1	x4	x4	x1	x1	x1

PREPARATION

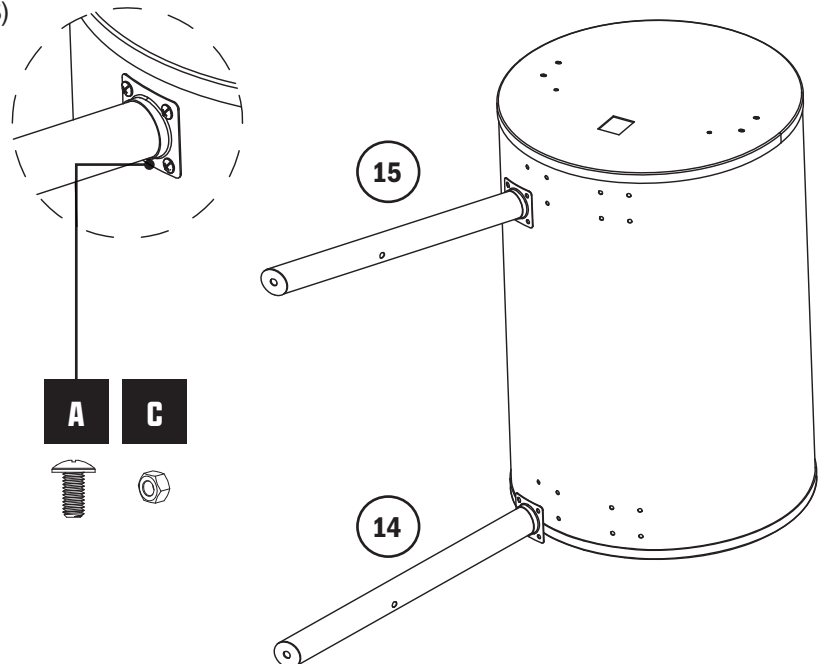
Before beginning assembly make sure all parts are present. Compare parts with included contents list and diagram above. If any parts are missing or damaged, do not attempt to assemble the grill. Contact customer service for replacement parts via telephone or email.

STEP 1

When assembling, the lid should be removed first to avoid getting in the way of assembly. Set the screws and washers aside for Step 12.

**STEP 2**

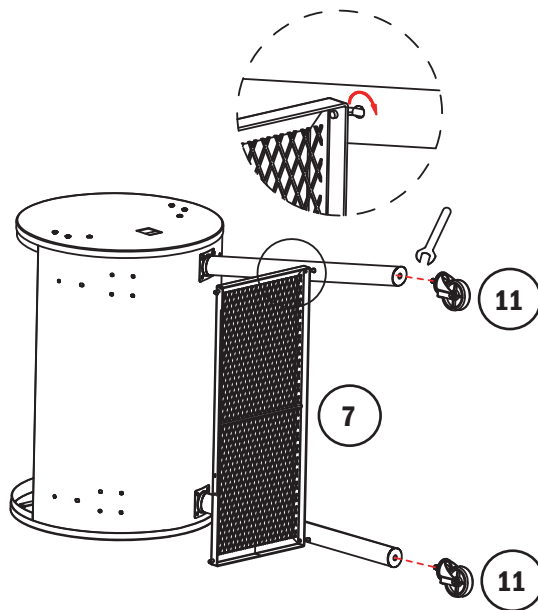
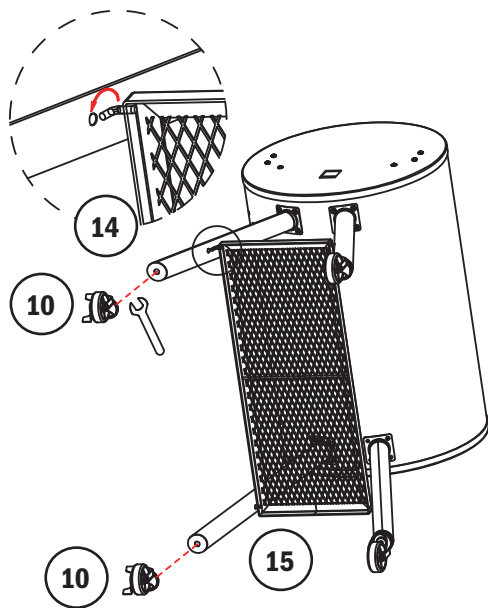
Attach 1 Leg-A (15) & 1 Leg-B (14) to the Chamber (1) rear mounting locations using Phillips head screwdriver with M6x12 (A-4PCS) and M6 (C-4PCS).



STEP 3

A Attach Bottom Shelf (7) to Leg-A (15) and Leg-B (14) using the welding hooks on the Bottom Shelf (7).

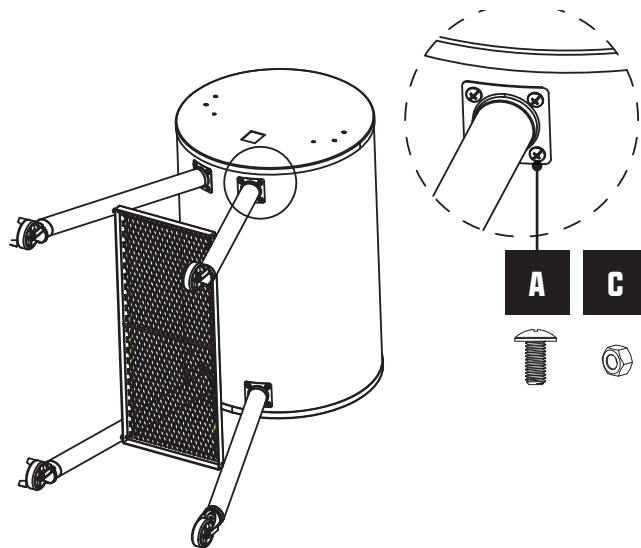
Then, screw on the Casters (11-2PCS) to Leg-A (15) and Leg-B (14) using the bolts on the casters.



B Attach Bottom Shelf (7) to Front Leg-A (15) and Front Leg-B (14) using the welding hooks on the Bottom Shelf (7).

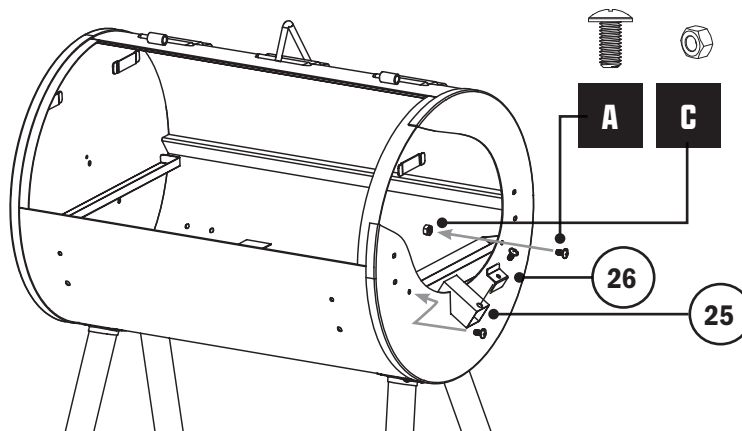
Then screw on the Locking Casters (10-2PCS) to Leg-A (15) and Leg-B (14) using the bolts on the casters which are assembled directly onto the screw thread on the leg.

C Use a phillips screwdriver to attach Front Leg-A (15) to Chamber (1) using M6x12 (A-4PCS) and M6 (C-4PCS). Repeat for Front Leg-B (14).



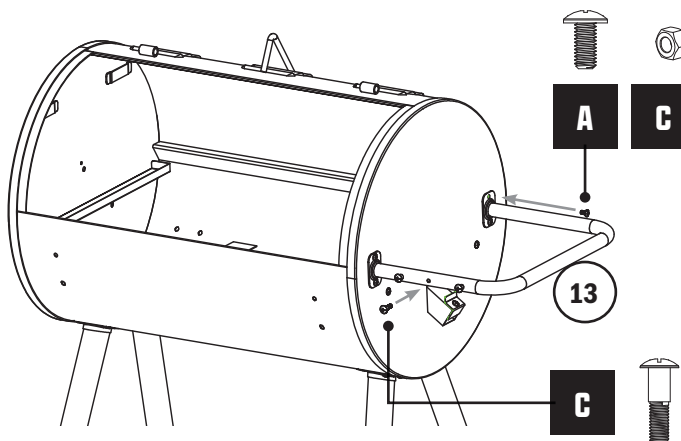
STEP 4

- A** Use phillips screwdriver and wrench to attach Grease Drain (25) to Chamber (1) using M6x12 (A-2PCS) and M6 (C-2PCS).
- B** Use phillips screwdriver to attach Small Hook (26) to Grease Drain (25) using M6x12 (A-1PCS).



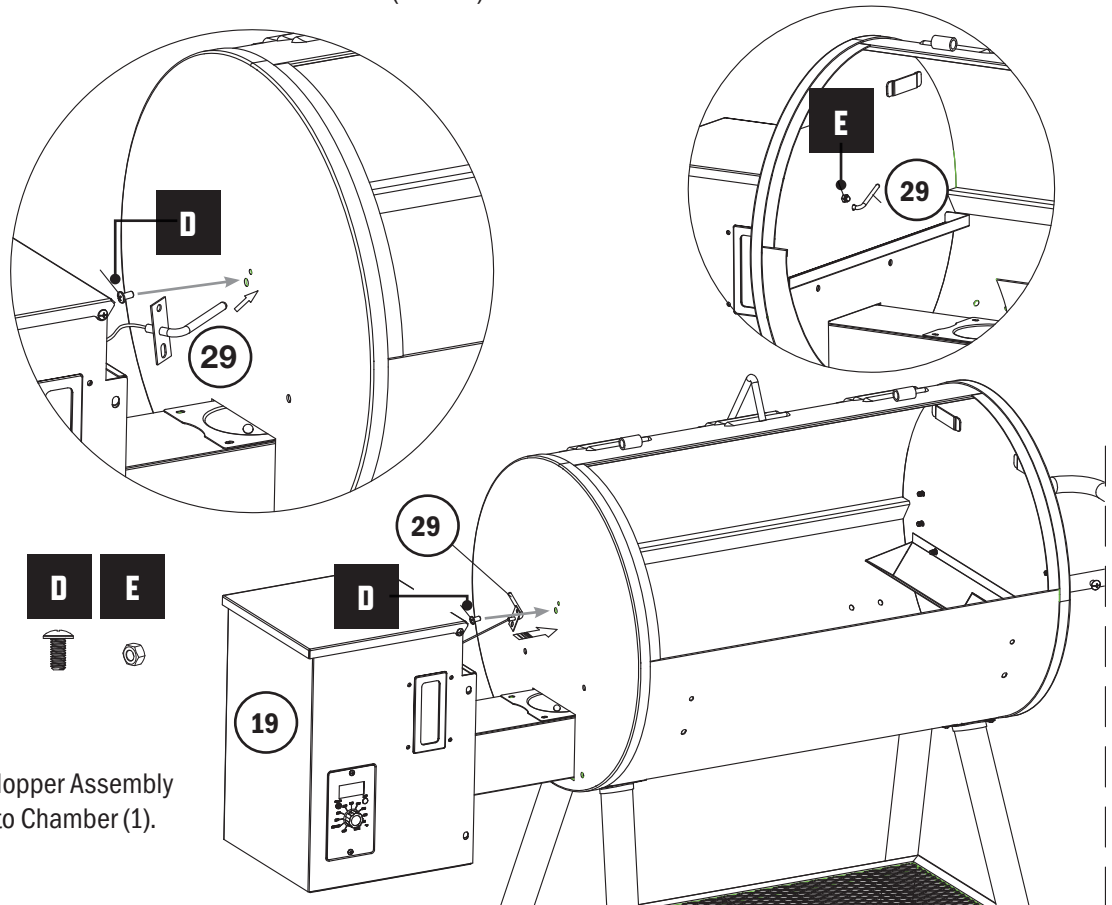
STEP 5

- Use phillips screwdriver and wrench to attach Side Handle (13) to Chamber (1) using M6x12 (A-4PCS) and M6 (C-4PCS) and M6x22 (B-3PCS).



STEP 6

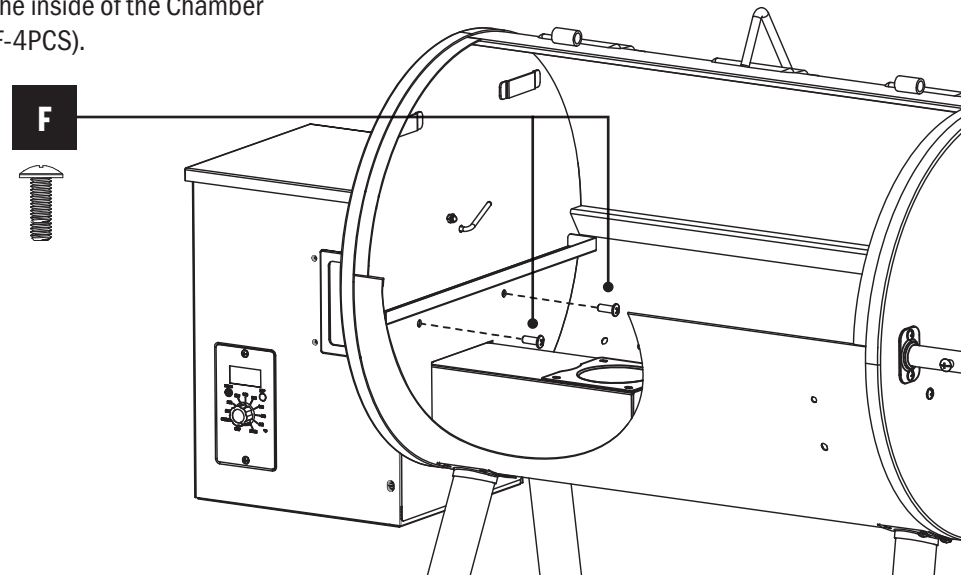
A Insert grill probe (29) through hole in chamber (1), then insert M4x10 screw (D-1PCS) through hole in probe mounting bracket and chamber and secure inside chamber with M4 hex nut (E-1PCS).



B Slide Hopper Assembly (19) into Chamber (1).

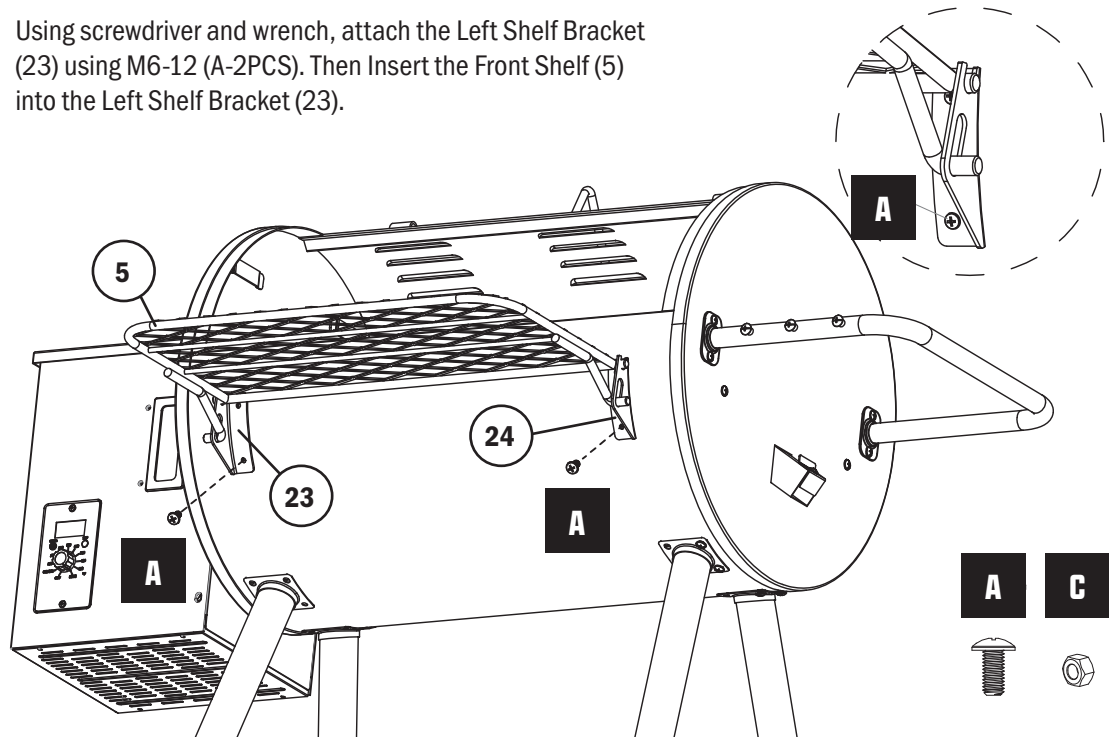
STEP 7

Using a screwdriver, attach the Hopper Assembly (19) to the inside of the Chamber (1) using M6x20 (F-4PCS).



STEP 8

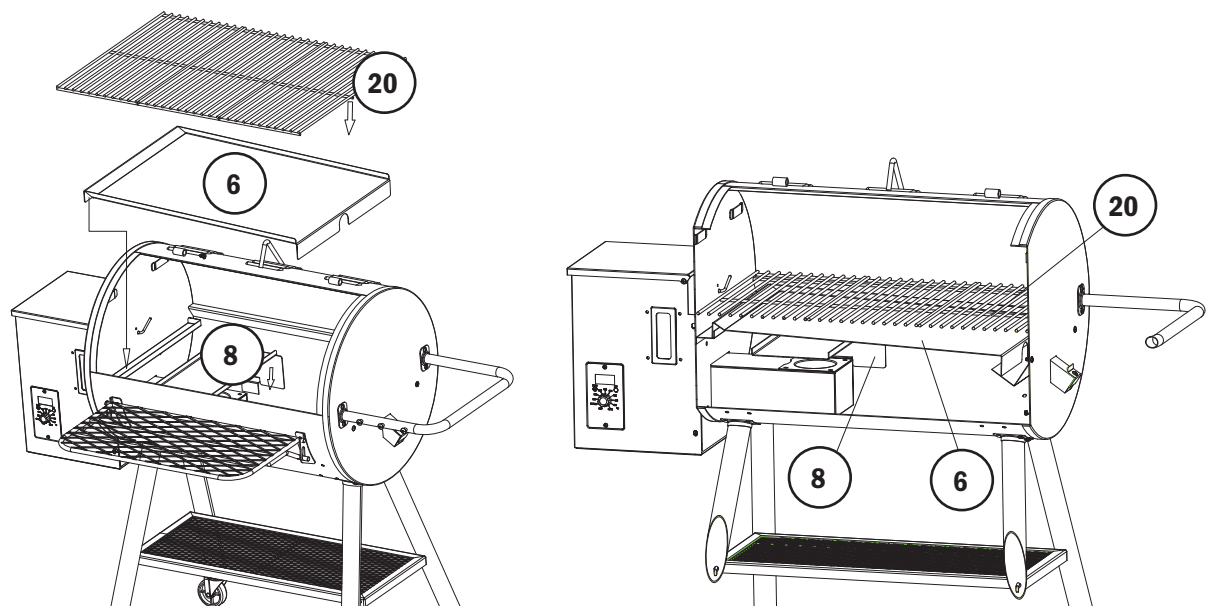
- A** Using screwdriver and wrench, attach the Left Shelf Bracket (23) using M6-12 (A-2PCS). Then Insert the Front Shelf (5) into the Left Shelf Bracket (23).



- B** Insert right bracket (24) onto front shelf (5), then use a phillips screwdriver and wrench to attach right bracket (24) to chamber (1) using M6-12 bolt (A-2PCS)

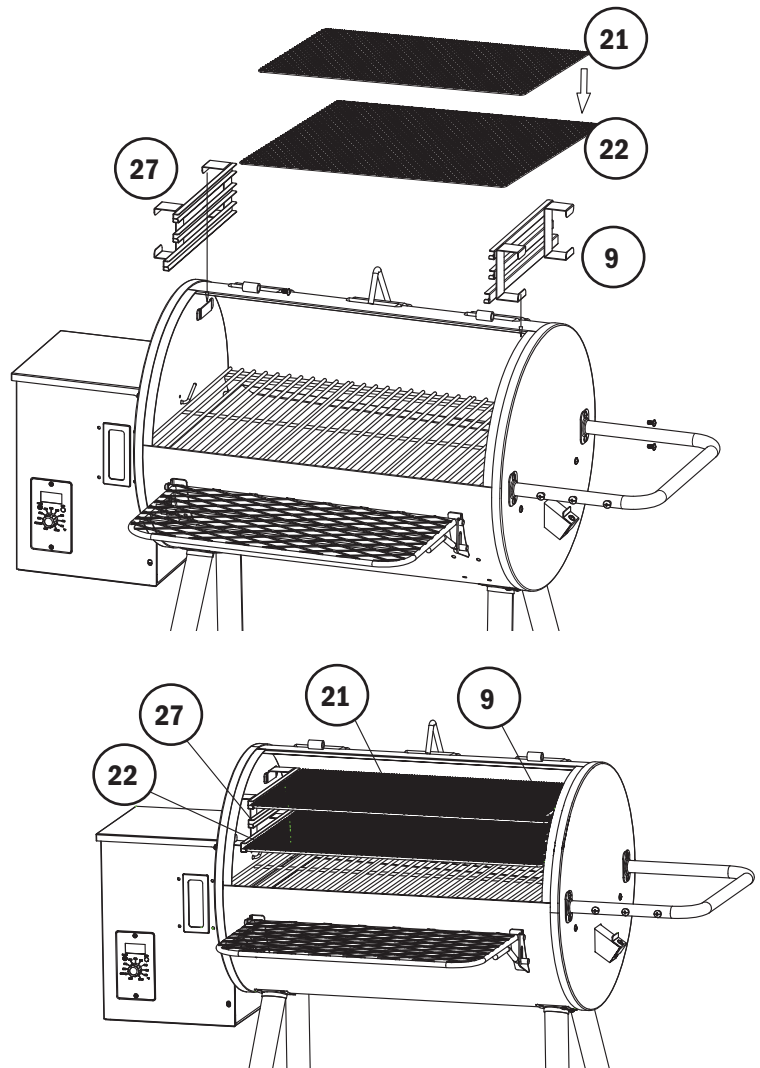
STEP 9

Insert the Flame Baffle (8) into the Chamber (1).
Next, insert the Grease Tray (6).
Finally, lay the Cooking Grate (20) into place.



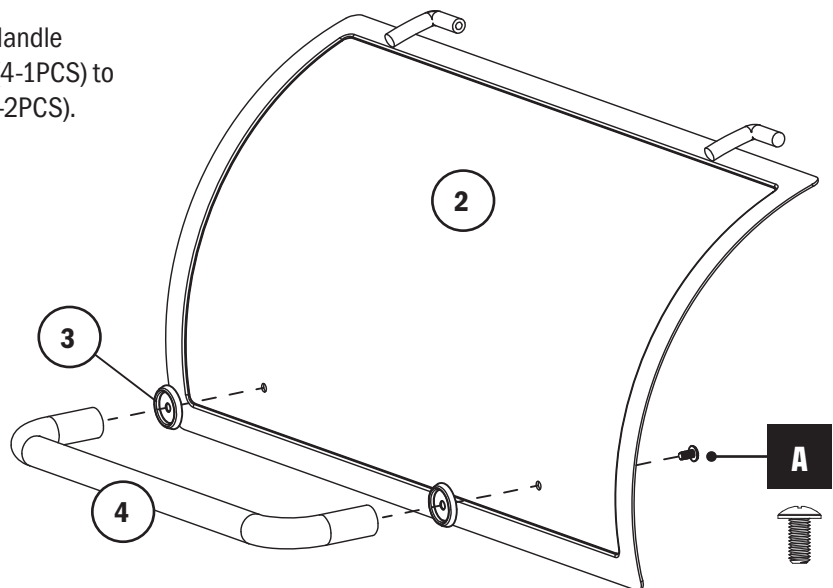
STEP 10

- A** Hook the Left Cooking Bracket (27) and Right Cooking Bracket (9) onto the hooks inside of the Chamber (1).
- B** Then, insert the Small Warming Rack (21) and Large Warming Rack (22) into the grooves of the brackets.



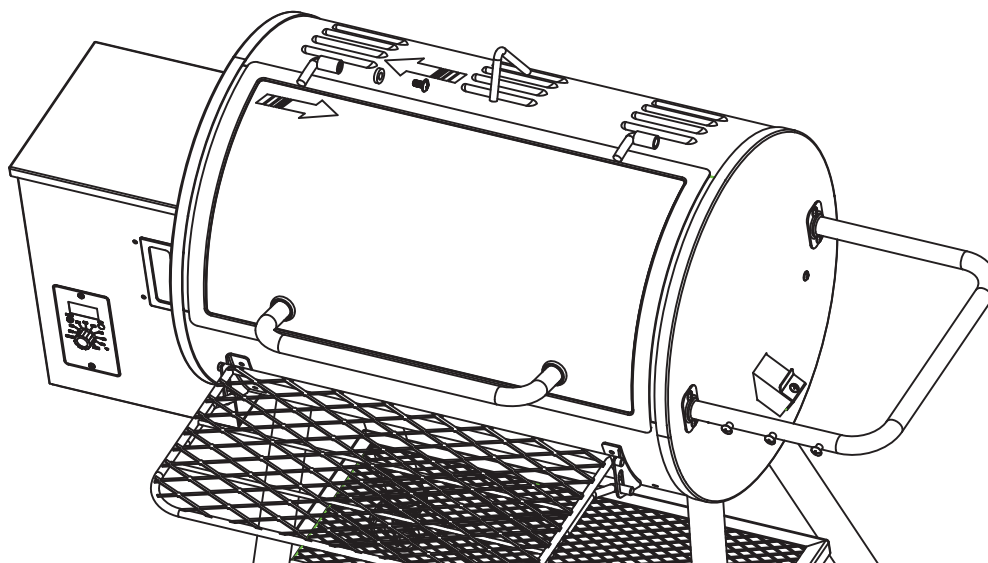
STEP 11

Using a screwdriver, attach the Handle Bases (3-2PCS) and Lid Handle (4-1PCS) to the Lid (2-1PCS) using M6x12 (A-2PCS).



STEP 12

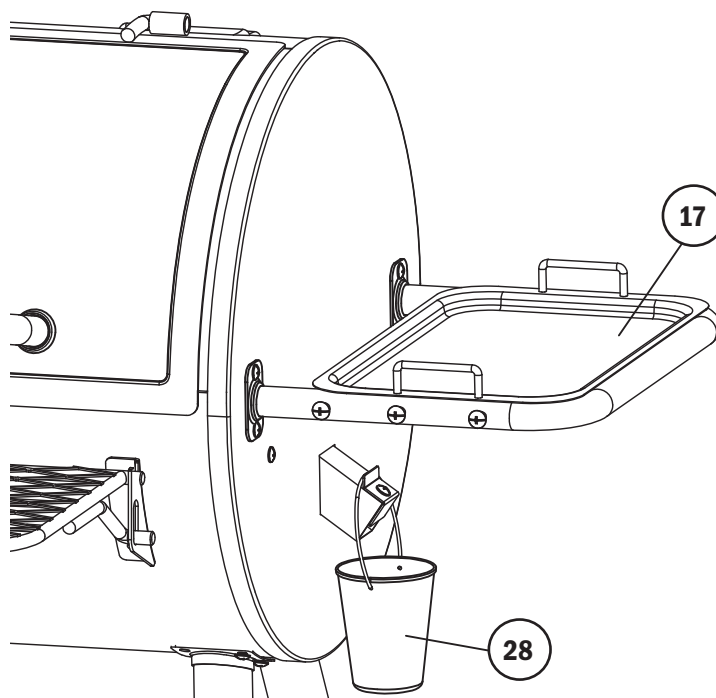
Reattach the lid by sliding the hinge pins into the hinges. Use screwdriver to secure the lid using the washers and screws set aside from Step 1.



STEP 13

A Place the Serving Tray (17) on top of the Side Handle (13).

B Place the Grease Bucket (28) onto the Small Hook (26).

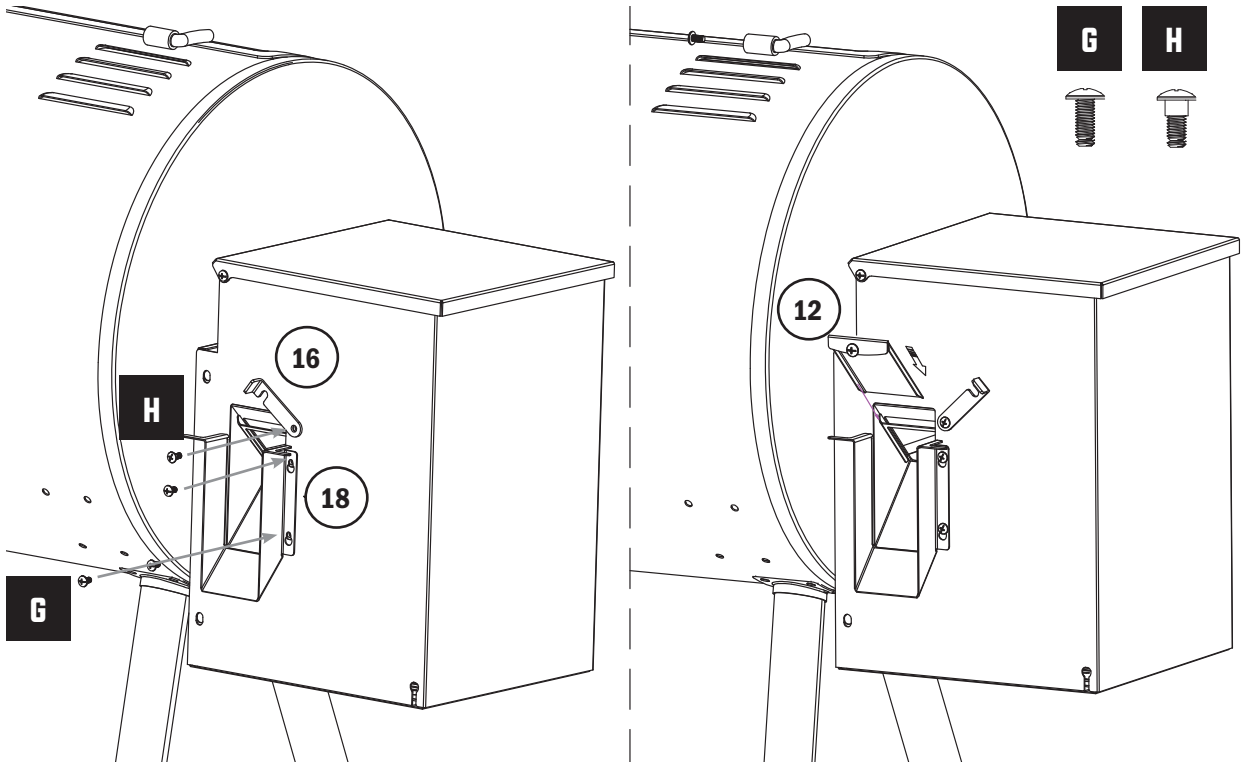


STEP 14

A Using a phillips screwdriver, secure the Hopper Chute (18) using M5x12 (G-4PCS).

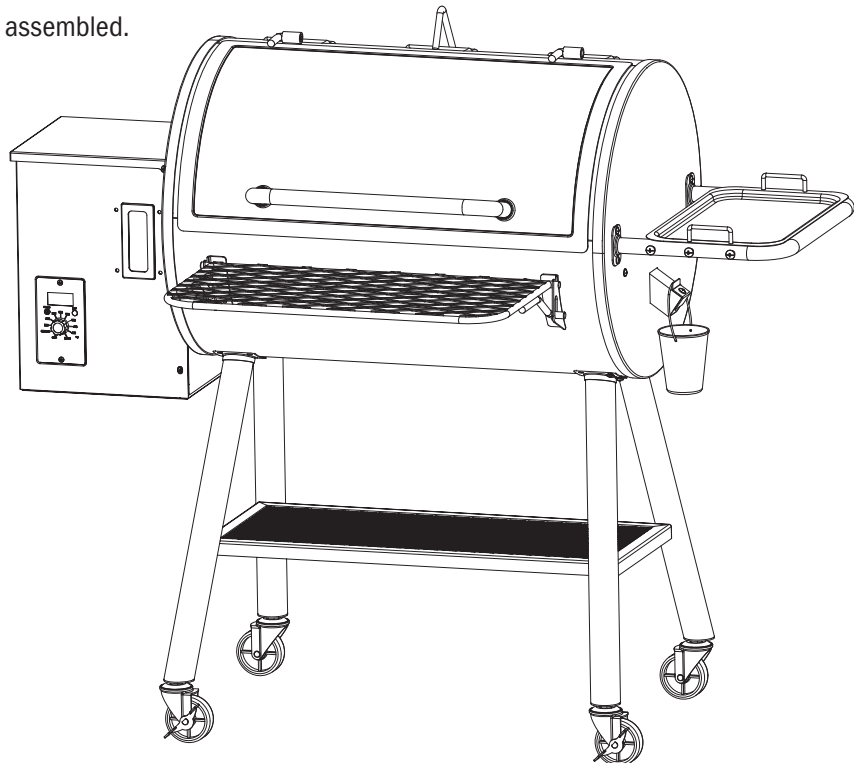
B Using a phillips screwdriver, attach Lock (16) using M5x12 (H-1PCS).

C Insert the Small Door (12) into the gap as shown.



STEP 15

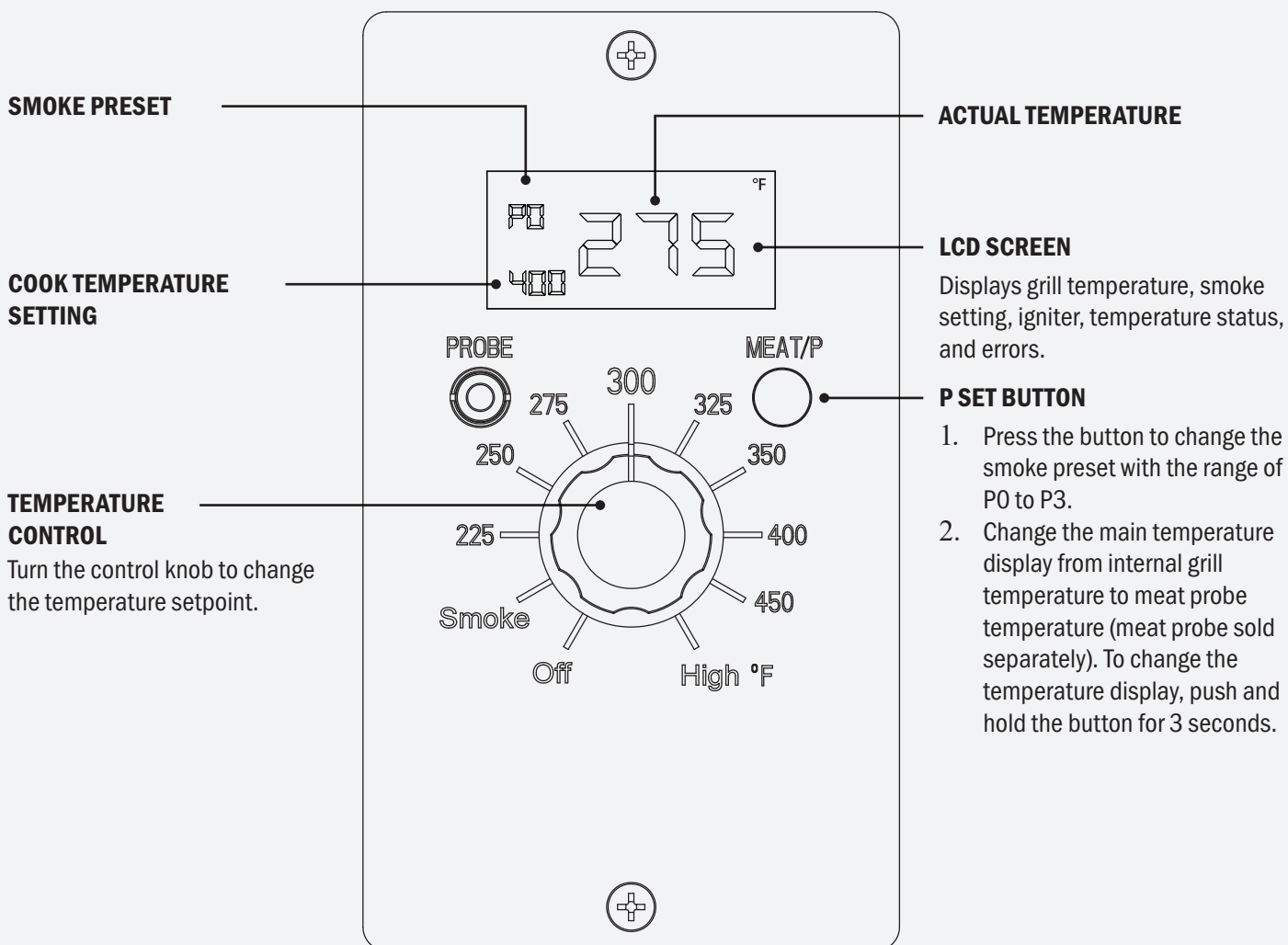
The grill is now fully assembled.



CONTROLLER INSTRUCTIONS

- The maximum temperature that the pellet grill can achieve is influenced by the ambient temperature. In colder weather, the grill may not be able to achieve the highest set temperature and it will continually feed pellets into the fire pot attempting to reach the set temperature.
- There might be some discrepancy between the digital temperature displayed and the actual temperature inside the grill. Some variance is normal due to temperature gauge locations and calibration differences.
- When changing the operating temperature, allow up to 15 minutes for the temperature to stabilize. If lowering the temperature, it is best to leave the lid open for a few minutes to help decrease quicker.

CONTROLLER FUNCTIONS



PREPARATION FOR USE & LIGHTING INSTRUCTIONS

CAUTION!

- **PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF, OVERHANG, OR ANY COMBUSTIBLE MATERIAL.**
- **NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN.**
- **PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING ENCLOSED SPACES.**
- **IN WINDY OR RAINY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND AND RAIN.**
- **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

WARNING!

- **NEVER add pellets to a hot fire pot by hand. You could be seriously burned. If the pellets run out or the fire goes out, wait until the grill cools down, then follow the SETUP PROCEDURE to restart.**
- **NEVER put water in the fire pot as this could cause the auger to jam.**
- **NEVER use water to extinguish flare-ups. Close the lid and turn off the grill and wait for the fire to extinguish itself.**
- **NEVER use any flammable liquids, such as gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or freshen-up the fire! Keep all such liquids well away from the grill while it is in use.**
- **NEVER inspect or perform maintenance on a hot grill. Allow to properly cool before inspecting and cleaning your grill.**

SETUP PROCEDURE

- Follow this procedure before first use and after every other use, or after a long cook time.
 - This should be performed ONLY when the grill is cool, before being used.
 - During shipping or moving around your deck, some components may shift from position. A complete visual inspection of the grill assembly is required after moving.
1. Open the grill lid. Remove the warming racks and cooking grates.
 2. Remove the grease tray and clean off any excess food drippings or grease build-up.
 3. Inspect and clean the grease drain. Ensure the drain tube is not blocked.
 4. Remove the flame baffle. Inspect the bottom of grill body and clean out pellet ash. Also inspect and clean out fire pot. Ensure there are no foreign objects in the fire pot and that the ignitor is clean and clear of debris.
 5. Open the hopper lid and check for any foreign objects. Fill the hopper with your choice of wood pellet fuel made for barbecue and close the hopper lid.
 6. Ensure the control knob is in the OFF position.
 7. Turn the control knob to HIGH.
 8. Observe the auger turning as pellets fill the tube. Once pellets reach the fire pot, turn the grill OFF. DO NOT reach into the fire pot.
 9. Re-install the flame tamer, grease tray, cooking grates, and warming racks. Close the grill lid.
 10. The grill is now ready for use. Follow the LIGHTING INSTRUCTIONS to continue.

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

CAUTION!

- The pellet hopper must be properly setup with pellets in the auger tube **PRIOR** to lighting the grill.
- **NEVER** add or use wood chips or particles in the hopper. **ONLY** use barbecue grade pellets.
- Use of an extension cord is **NOT** recommended. But if necessary, use only a maximum length of 25' with a 3 prong grounding plug rated for power of the equipment and approved for outdoor use with a W-A marking.
- **DO NOT** break the ground end off the cord or use a non-grounded outlet or extension cord.
- **NEVER** immerse cord, plugs, or electric elements in water or any liquid.
- **NEVER** operate the grill with a damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.
- Keep any power cords away from heated surfaces.

LIGHTING INSTRUCTIONS

1. With the grill properly setup and located for operation, ensure control knob is in the OFF position.
2. Plug the power cord into a 120V grounded electrical outlet. (Refer to SETUP PROCEDURE on page 15 for more information.)
3. Open the grill lid. Ensure all components are properly installed and ready for use.
4. Ensure the hopper does not contain any foreign objects and is properly filled with barbecue wood pellets.
5. Ensure the auger tube of the hopper is filled with pellets. If not, go back to SETUP PROCEDURE to fill pellets into auger tube.
6. Turn the control knob to SMOKE. Listen for operation of fan and auger motors. Within 5 minutes, smoke should become visible. If smoke does not initially appear, turn OFF power and wait 5 minutes before attempting to relight. (Refer to the TROUBLESHOOTING section of this manual for more information.)
7. Ensure the grill is lit, keep the grill lid open for 5 minutes to complete the lighting procedure.
8. Select the desired cooking temperature and smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)
NOTE: We recommend setting the control knob to HIGH for 10-15 minutes to preheat the grill. If the grill temperature is higher than your selected setting temperature, open grill lid to cool until the temperature is close to the selected setting temperature.

BEFORE INITIAL USE

Before initial use, it is recommended to cure the grill to remove manufacturing oils or residue and minimise smoke odors or unnatural flavors from being added to food.

1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill.
3. Set the temperature to 250°F and allow to operate for 2 hours.
4. Increase the temperature to 400°F and allow to operate for an additional hour.
5. Turn grill OFF and allow to fully cool.
6. Your grill is now cured and ready for use.

PREHEATING THE GRILL

Prior to each use, preheat the grill to remove bacteria or foreign material left from previous use. This also increases the cooking performance since all of the grate and components have balanced temperature. Without preheating, it takes much longer for food to get to cooking temperature.

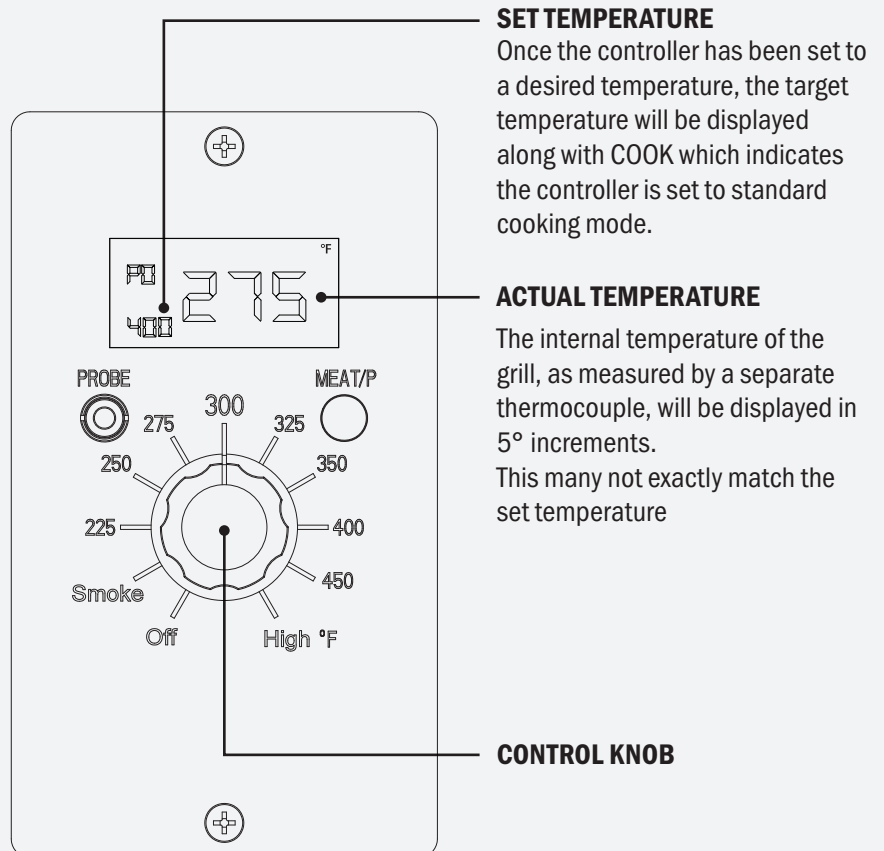
1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill, then set the control knob to HIGH.
3. Close the lid and allow the grill to maintain at least 400°F for about 10 minutes.
4. Open lid, set the controller to the desired temperature, close lid once the temperature is close to the desired setting.
5. Cook food as desired. (See COOKING INSTRUCTIONS for more operating information.)

COOKING INSTRUCTIONS

The pellet grill has 2 modes to control the pellet feeding speed. These are designated as the COOK MODE and SMOKE MODE. The COOK MODE is for grilling or slow cooking methods, while the SMOKE MODE is for smoking and adding flavor to foods being prepared.

COOK MODE

After the grill is properly lit, turn the control knob to the desired cooking temperature. The grill will automatically maintain the set temperature by adding pellet fuel to the fire pot when needed by monitoring the internal grill temperature. Therefore, it is important to keep the grill lid closed for the grill to function properly.

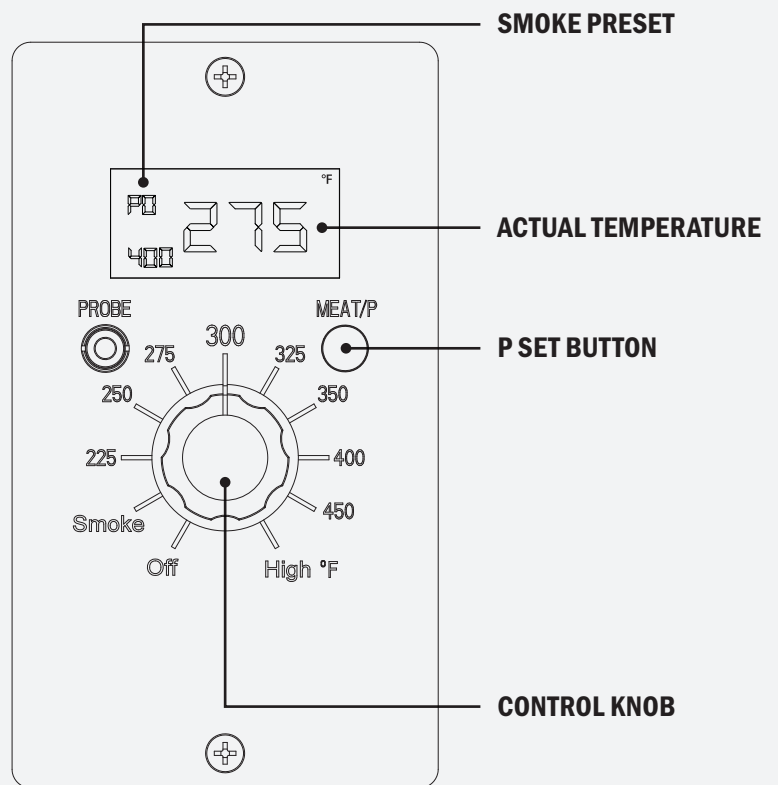


SMOKE MODE

In smoke mode, the grill regulates the time that the auger feeds fuel to the fire pot according to a preset, selectable program. The preset level can be chosen and set for better performance depending on the food being cooked. Increasing the preset would result in a lower cooking temperature.

- Begin by following the SETUP PROCEDURE and LIGHTING INSTRUCTIONS.
- Leave the CONTROL KNOB set to SMOKE to remain in smoke mode. Press the P SET button to select one of four preset smoking programs, ranging from P0 to P3. The smoke preset will be indicated on the LCD display.

NOTE: Experiment in various SMOKE MODE PRESETS to fully understand the operation, cooking temperatures, and times before preparing food for the first time. There might be some discrepancy between the digital temperature displayed and the actual temperature inside the grill. Some variance is normal due to temperature gauge locations and calibration differences.



WARNING!

- **NEVER** add wood pellets to fire pot while it is hot or in use! **SERIOUS INJURY COULD RESULT!**
- **ALWAYS** wear dry, protective gloves or oven mitts when cooking or cleaning hot cooking grates.

SMOKE PRESET	SMOKE PRODUCED	COOKING TEMPERATURE
P0	LOW	HIGH
P1	↓	↑
P2		
P3	HIGH	LOW

POST COOKING INSTRUCTIONS

It is recommended to allow the grill to operate at a high temperature (similar to a self-cleaning oven) following each cooking to burn off excess juices to help maintain a clean cooking appliance.

1. Turn the CONTROL KNOB to HIGH.
2. With lid closed, allow the grill to operate for 5-10 minutes.
3. Turn the grill OFF.
4. Using a long-handled cleaning brush, scrape the cooking grates until clean.
5. Once the grill has properly shut down and cooled, unplug the power cord and properly store the grill in a safe, dry place away from children and pets.

SHUT DOWN INSTRUCTIONS

1. After you have finished using the grill, turn the CONTROL KNOB to the OFF setting. This will set the grill into SHUTDOWN MODE.
2. In SHUT DOWN MODE the auger will stop feeding pellets into the fire pot, but the blower fan will continue running for 5-10 minutes to burn out the pellets that are in the fire pot.
3. It is important that you DO NOT unplug the grill until this cycle is complete.
4. Once the blower fan has stopped running, proceed to unplug the grill from the electrical outlet.
5. ALWAYS leave the grill unplugged from the electrical outlet when not in use.

WARNING!

- **NEVER move your pellet grill while it is hot or in use.**
- **Make sure the flame baffle and grease tray are properly installed. If not properly installed, a grease fire could result.**
- **Use caution around the grill. All surfaces could become VERY HOT and may cause burns if touched.**
- **In SMOKE MODE, for temperatures above 250°F, the grill may not produce smoke.**

COOKING TIPS

WOOD PELLETS

- ONLY USE wood pellets made for barbecue, not heat grade pellets. Barbecue wood pellets should be 100% all natural wood and come in a variety of types of wood that will add flavor to whatever food you are grilling or smoking.
- If possible, always use fresh wood pellets for each cooking session to ensure they burn properly giving off the correct amount of heat and smoke flavor.
- Store unused wood pellets in a safe, dry place, preferably in a moisture-proof plastic container with a sealable lid.

GRILLING

- ALWAYS keep your grill clean and stored in a safe, dry place.
- After the food has finished cooking and has been removed, it is recommended to set a high temperature in COOK MODE and allow the grill to burn off food residue and drippings. If a fire occurs, DO NOT unplug the power cord. Keep the lid closed and turn the power OFF on the control panel. The fire should burn itself out shortly while the grill is in SHUT DOWN MODE.
- Preheat the grill before setting the desired grilling temperature or entering SMOKE MODE. This will not only get the grates hot, but also help the grates and other parts remain hygienic.
- Clean or wipe off cooking grates prior to use to help reduce food stains and flare ups.
- Ensure the grease bucket is clean before each use. To make clean up easier, line bucket with foil.
- NEVER spray vegetable oil onto hot cooking grates.
- Keep the lid closed while grilling or smoking. The pellet system operates based off the internal temperature of the grill.
- For long cook times, periodically look into the pellet hopper to check the level of wood pellets. Add more pellets as needed. DO NOT reach into the hopper while the grill is operating.
- Practice makes perfect. As with any smoker or grill, the more you use it, the more you will understand the cooking temperatures and performance.

FOOD SAFETY AND CLEANLINESS

- If you pre-cook meat or poultry, do so IMMEDIATELY before grilling.
- NEVER defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking off the grill.
- ALWAYS wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry, or seafood.
- When using a platter to carry raw meat, uncooked poultry, or seafood, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter.
- NEVER use the same utensils when handling raw meat, uncooked poultry, or seafood unless you wash the utensils thoroughly with soap and hot water.
- NEVER re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to serve.

CLEANING THE GRILL BODY

- Use warm, soapy water to clean the outside of grill body with a cloth and then wipe it dry.
- To prevent rusting, periodically treat interior surface of grill body with a light coat of vegetable oil and then wipe it dry.
- DO NOT use oven cleaners, abrasive cleaners, or abrasive cleaning pads on the surface of the grill body.

CLEANING THE COOKING GRATES AND GREASE TRAY

- With a cloth, use warm, soapy water to wash the cooking grates and grease tray and then wipe them dry.
- Lightly coat with vegetable or olive oil will help prevent corrosion.
- After removing cooked food and grates are still hot, carefully brush the grates with a long handled cleaning brush.
- Wear oven mitts or gloves when around a hot grill.

CLEANING THE GREASE BUCKET

- For easier cleaning, line the bucket with foil prior to use. Periodically clean or replace this liner.
- Keep excess grease out of the grease bucket and the interior of grill body.
- If too much grease collects inside the grill or within the grease bucket, a grease fire could result.

REMOVING WOOD PELLET ASH

- Depending on use, periodically remove wood pellet ash that has collected within the fire pot and grill body or other parts.
- With the grill COLD and UNPLUGGED, remove the warming racks, cooking grates, grease tray, and flame baffle for access to the fire pot and grill body.

STORING THE GRILL

- Disconnect the power cord and store the grill in a dry, safe place away from children and pets. If the grill is stored outdoors, make certain it is properly protected to prevent water from entering the hopper and grill body interior. If possible, DO NOT leave wood pellets in the hopper during storage.

PAINT AND CORROSION

- NEVER apply paint to interior surfaces. Rust spots on the interior can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray. Maintaining a light coat of oil will help minimize rusting.
- To protect against excessive rust, keep the grill clean and covered at all times when not in use.


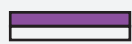

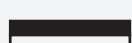
PROBLEM	CAUSE	SOLUTION
The grill won't ignite.	Power issue	Verify there is power at the outlet. If connected to a GFCI outlet, check and reset if necessary. If there is power, but the grill fails to ignite, contact customer service.
Pellets aren't being delivered into the fire pot.	Pellet hopper is empty or pellets failed to fall into auger tube.	Verify there are pellets in the pellet hopper and they are not stuck on the side walls. If they are stuck, gently bump the hopper walls to shake the pellets loose and/or add more pellets. If the grill has run out of pellets, allow up to 5 minutes for them to travel to the fire pot. Verify the auger motor is operating as described in SETUP PROCEDURE. If this fails, contact customer service.
Fire will not remain lit.	Excess ash in the fire pot.	Excess ash in the fire pot may be the problem. Unplug the grill and wait until the grill cools down. Then open the cooking chamber, use caution to remove the warming racks, cooking grates, grease tray, and flame baffle from inside the grill. And then remove all unburned pellets and ash from inside and around the fire pot. A shop vacuum with a hose is ideal for this task. After cleaning the ash, reinstall all parts back into the grill. Initiate the GRILL LIGHTING INSTRUCTIONS. If the grill fire still goes out, contact customer service.
Electric element (igniter) does not get hot.	Check that the 3-wire plug is fully seated into the 3-wire grounded GFCI outlet wired for 120V and protected at 7 or 10 amps. Check the breakers or fuses for the outlet being used are not open or blown. Check that the GFCI outlet has not been tripped. Electric element only heats up (becomes red) during the first 5 minutes after power switch is turned on. Fuse has been blown.	Reset plug in a 3-wire grounded GFCI outlet wired for 120V and protected at 7 or 10 amps. Reset breakers or replace fuse. Reset GFCI outlet. Turn control knob to the OFF position for 5 minutes, then follow LIGHTING INSTRUCTIONS. Replace max fuse size: 5mmx 20mm, 5 amps.
Grill is not getting hot enough.	Temperature set too low. Grill lid being open too long or too often. No fire burning.	Adjust the control knob to a higher temperature. Open the lid only when necessary. Inspect and verify the pellet hopper is full and the fire pot does not contain too much ash. DO NOT touch any HOT parts. Allow the grill to cool first.
Grill is getting too hot.	Operating temperature is set too high. Auger continuously runs.	Adjust the control knob to a lower temperature. If the temperature continues to go higher than the setting, contact customer service.
Excess smoke from chamber or chimney.	Grease fire.	Some smoke is normal, but if excess smoke is observed and the temperature has increased, there could be a grease fire. Turn the grill OFF and unplug the power cord. A simple grease fire should extinguish itself. If the fire continues, use baking soda to smother the fire or contact your local FIRE DEPARTMENT.
Unexpected grill temperature is displayed.	Grill is exposed to direct sunlight or high ambient temperature.	Use the grill in a shaded area when possible. However, other than showing incorrect temperature readings, this will not harm the grill. Briefly open the grill lid to help reduce the temperature if needed.

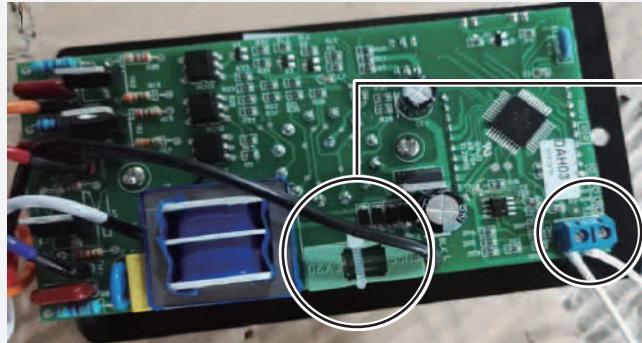
PROBLEM	CAUSE	SOLUTION
Temperature or digital display does not match set temperature.	Outdoor temperature. Lid open.	Operating the grill in very cold conditions may affect the performance. Close the grill lid and allow up to 15 minutes for the temperature to stabilize.
LCD screen does not illuminate.	Missing or incorrect power supply. LCD screen failure. Blown fuse on circuit board.	Ensure the grill is properly connected to a working GFCI outlet supplying 120V. If the display has failed, contact customer service for replacement controller. Inspect and replace the 5 amp fuse. (See CONTROL BOARD BACK VIEW for information.)
"ErH / HEr" error message.	The grill has overheated, possibly due to grease fire or excess fuel.	Turn the grill OFF, then unplug the power cord and allow grill to cool. Clean grill interior, remove excess pellets from fire pot, and confirm positioning for all component parts.
"Err" error message	Grill probe disconnection or failure.	Unplug the power cord and allow grill to cool. Ensure grill probe wiring is properly connected and inspect for possible damage.
	Control knob was not in the OFF position when grill connected to AC power. Grill temperature lower than 120°F due to flame out.	Turn control knob to OFF, wait 2 minutes, then select desired temperature. It is a safety feature preventing an inadvertent start. Turn off grill and unplug power cord, then restart the grill to relight. If the error continues, contact customer service.
"ErL / LEr" error message.	The temperature inside the grill is too low to continue working.	MUST TURN THE GRILL OFF THEN UNPLUG THE POWER CORD BEFORE PROCEEDING. - Verify there are enough pellets in the hopper. Need to re-feed the pellets and restart the grill if it does not have enough pellets. The temperature inside the grill will go down and stay low if there are not enough pellets available in the hopper. - Open the grill lid, take the cooking grid and grease tray out, then observe if the auger is working properly. If the auger can not feed the pellets, the temperature inside the grill will go down and stay down. There are 2 reasons why the auger may not be working properly: 1. The auger jams if the pellet size is too large. The standard pellet size is about 6mm. Pellets larger than that can easily jam. 2. The auger is broken. - Verify the igniter is working properly. Clean the fire pot and expose the igniter. Use caution as igniter becomes VERY HOT. If igniter fails to heat up, it is faulty and needs to be replaced.
Grill will not start.	Power	Ensure the unit is plugged in. Verify there is power at the GFI outlet. Check and reset the GFI outlet if necessary. If igniter not working, check 5 amp fuse found on the back of the control board. Replace if necessary.
	Control knob	Ensure control knob is in OFF position. Turn control knob to SMOKE. LCD screen will light up.
	Igniter	Remove warming racks, cooking grates, grease tray, and flame baffle. Turn unit on and visually inspect the igniter. Start using LIGHTING INSTRUCTIONS. If still not working, contact customer service.

PROBLEM	CAUSE	SOLUTION
Grill will not start. (continued)	Auger Motor	Remove cooking grate, grease drain pan, and flame tamer. Turn unit on and visually inspect the auger feed. Remove control board and inspect the wires and connections. If not working, call customer service.
	Control Board	Remove control board. Inspect the wires and connections. If not working, call customer service.
Grill will not achieve or maintain stable temperature.	Insufficient air flow through fire pot.	Check the fire pot for ash build-up or obstructions. Verify the blower fan motor is functioning, the air intake is not blocked, and that the auger tube does not have any blockage. Perform a quick test. Remove warming racks, cooking grates, grease tray, and flame baffle. Ensure all the above has been done, start the grill, turn control knob to HIGH and wait for 15 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel.	Verify the hopper is full of wood pellets made for barbecues. Feel the pellets to be certain they are dry. If wet, remove all pellets and refill with dry wood pellets made for barbecues.
	Dirty or blocked temperature sensor.	Clean the temperature sensor and verify it is not blocked or covered.
	Improper control settings.	Ensure smoke preset setting is correct in SMOKE MODE.
Grill produces excess or discolored smoke.	Excess grease buildup or dirty components.	When grill is cool, remove and properly clean the components. It is good practice to burn off excess food after each use by setting controller to HIGH after food has been removed. Allow the grill to run for 5-10 minutes before turning the control knob to OFF.
	Poor quality or damp wood pellets.	Inspect the wood pellets and replace if needed.
	Excess amount of ash in fire pot.	When the grill is cool, remove ash from the fire pot using a shop vacuum.
Frequent flare-ups.	Improper cooking temperature.	When cooking very greasy foods, keep the temperature under 350°F to help reduce flare-ups. Avoid putting greasy foods directly over the fire pot area.
Temperature variance or unstable temperature. (especially following ignition)	Too many pellets in fire pot.	Adjust controller to a lower temperature and allow the cooking temperature to stabilize. This could take several minutes. Once the cooking temperature closely matches the set temperature (within several degrees), set new desired cooking temperature.
Flashing temperature on LCD screen.	SMOKE MODE If grill temperature is below 130°F. COOK MODE If grill temperature is below 150°F.	This is NOT an ERROR that affects the grill. Used to show that there is some risk that the fire could go out. Check the hopper for sufficient fuel or blockage. Check fire pot for ash build-up or obstructions. Check fan to confirm operation and speed. Check auger motor to confirm operation.
Flashing dots on LCD screen.	The igniter is ON.	This is NOT an ERROR that affects the grill. Used to show that the unit is in START UP MODE.
During SMOKE MODE, the temperature is too high.	Improper preset for desired smoke setting.	With the grill set to SMOKE, press the P SET button to select a lower preset. Refer to table in SMOKE MODE section.

CONTROL BOARD BACK VIEW

Board Wire Harness Connection

-  **Blower Fan**
-  **Igniter**
-  **Auger Motor**
-  **Power Cord/AC Output**

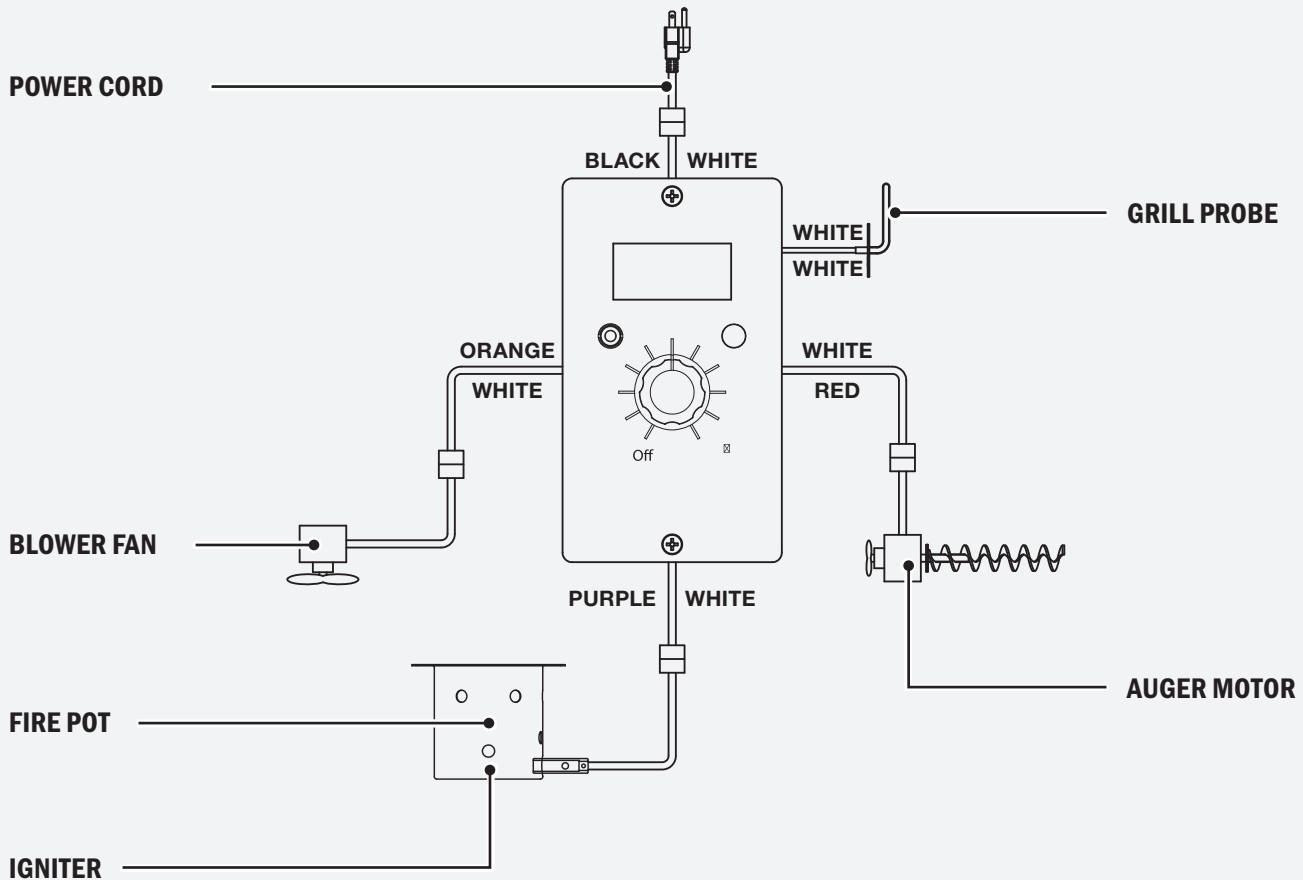


5 amp 120V Fuse w/
Housing Cartridge Fuse

Grill Probe Connections

The circuit board is equipped with a 5 amp, 120V fuse to help protect against power surges and electrical shorts. When not in use, always unplug and store your grill. This will help prevent electrical damage from power surges or storms.

CONTROL BOARD WIRING DIAGRAM



PART	QTY	DESCRIPTION
PG0001	1	Lid
PG0002	2	Handle Base
PG0003	1	Lid Handle
PG0004	1	Front Shelf
PG0005	1	Grease Tray
PG0006	1	Bottom Shelf
PG0007	1	Flame Baffle
PG0008	1	Cooking Bracket (Right)
PG0009	2	Wheel with Lock
PG0010	2	Wheel
PG0011	1	Chute Door
PG0012	1	Side Handle
PG0013	2	Leg (B)
PG0014	2	Leg (A)
PG0015	1	Lock
PG0016	1	Serving Tray
PG0017	1	Hopper Chute
PG0018	3	Cooking Grate
PG0019	1	Warming Rack (Small)
PG0020	1	Warming Rack (Large)
PG0021	1	Shelf Bracket (Left)
PG0022	1	Shelf Bracket (Right)
PG0023	1	Grease Drain
PG0024	1	Small hook
PG0025	1	Cooking Bracket (Left)
PG0026	1	Grease Bucket
PG0027	1	Grill Probe
PG0028	1	Hopper Lid
PG0029	1	Hopper Housing
PG0030	1	Rubber Ring
PG0031	1	Control Board
PG0032	1	Bottom
PG0033	1	Fan Motor
PG0034	1	Gasket
PG0035	1	Igniter
PG0036	1	Auger Motor
PG0037	1	Rubber Plug
PG0038	1	Auger Housing
PG0039	1	Hardware Pack
PG0040	1	Hopper Assembly
PG0041	1	Fire Pot
PG0042	1	Power Cord
PG0043	1	Hopper Window
PG0044	1	Hopper Window Gasket
PG0045	1	Hopper Window Bracket
PG0046	1	Nylon Bushing
PG0047	1	Auger

