

BACKYARD PRO

WOOD-FIRE PELLET GRILL AND SMOKER

INSTRUCTION MANUAL



#554PL2026, #554PL2032

02/2020



WARNING

FOR YOUR SAFETY! Use outdoors only! Do not use grill in a building, garage or any other enclosed areas. Read the entire manual before installation and use of the pellet fuel-burning appliance. Failure to follow these instruction could result in property damage, bodily injury or even death. Do not use the grill unless it is completely assembled and all the parts are securely fastened. This grill will become very hot, do not move it during operation. Keep children and pets away while grill is in use.

BACKYARD PRO

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CONTACT US FIRST

This grill has been made to high quality standards. If you have any questions that are not addressed in this manual, or you need parts, please contact our customer service. Refer to the product warranty on page 26 for contact information. Contact local building or fire officials about restrictions and installation inspection requirements in your area. Save these instructions.

FOR YOUR SAFETY

NOTE: 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 ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL

1. Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges
2. Do not use gasoline, kerosene or alcohol for lighting wood pellets. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury
3. Do not use lighter fluid or any flammable liquid on already lit wood pellets
4. When adding wood pellets, use extreme caution.
5. Never move grill when it is in use or when it contains hot wood pellets or ashes, keep the grill in a level position at all times while in use.
6. Do not place grill near flammable liquids, gases or where flammable vapors may be present.
7. When opening grill, first open slightly to let a small amount of air in for a few seconds. This prevents large amounts of oxygen from getting to suffocated wood pellets which may cause a dangerous flash back.
8. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
9. Removing excess fat before cooking to help prevent flare-ups.
10. Keep your grill clean to help prevent flare-ups.
11. Always put wood pellets into hopper box not directly into the fire cup of the grill.
12. Do not exceed a temperature of 535°F. Do not allow wood pellets to rest on the walls of grill, doing so will greatly reduce the life of the grill.
13. Avoid touching hot surfaces.
14. When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket
15. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
16. Close lid to help suffocate flame.
17. Always hold an open lid from the handle to prevent it from closing unexpectedly.
18. Use caution to protect yourself and property. Carefully place remaining wood pellets and ashes in a noncombustible metal container.
19. To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.
20. Do not use Grill in wet or rainy conditions.
21. Contact local building or fire officials about restrictions and installation inspection requirements in your area.
22. Failure to follow these instructions could result in property damage, bodily injury or even death

FOR YOUR SAFETY

WARNING: DO NOT touch any part of the Pellet Grill while the smoker is HOT.
Doing so could result in serious bodily injury.

FUEL—WOOD PELLETS

Only use all natural wood pellets, designed for burning in pellet grills. Any other type of fuel burned in this appliance will void the warranty and safety warning.

DO NOT use fuel labeled as having additives.

Check with your local dealer on the quality of pellets in your area, and for information on what can be expected from various brands.

NOTE: As there is no control over the quality of pellets used with the appliance, Backyard Pro assumes no liability caused by the quality of fuel.

⚠ DO NOT use gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.

IF AN UNCONTROLLED FIRE DOES OCCUR: CALL THE FIRE DEPARTMENT.
DO NOT try to move appliance. DO NOT try to smother the fire. DO NOT put water on the fire.

⚠ To prevent fingers, clothing or other objects from coming in contact with the auger, your appliance has been equipped with a metal screen, mounted inside the hopper. This screen **MUST NOT** be removed unless directed by authorized service personnel.

CARBON MONOXIDE: "The Silent Killer"

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.

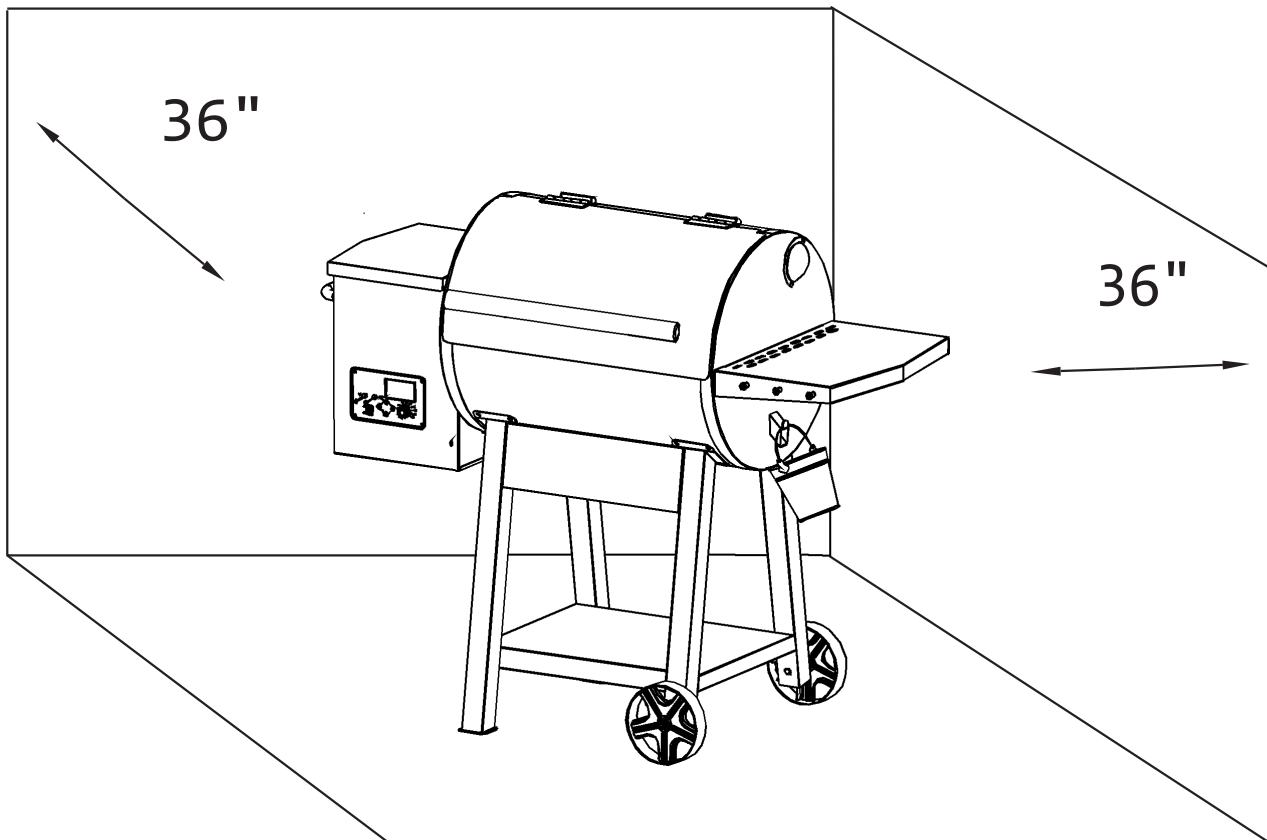
1. Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
2. See a doctor if you or others develop cold 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.
3. 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.
4. Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
5. The grease duct should be inspected at least twice a year to determine when grease and/or creosote buildup has occurred.
6. When grease or creosote has accumulated, it should be removed to reduce risk of fire.
7. 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 non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
8. Use pellet wood with no more than 8,700 BTU/lb and 2% ash content.
9. Do not use accessories not specified for use with this appliance.

FOR YOUR SAFETY

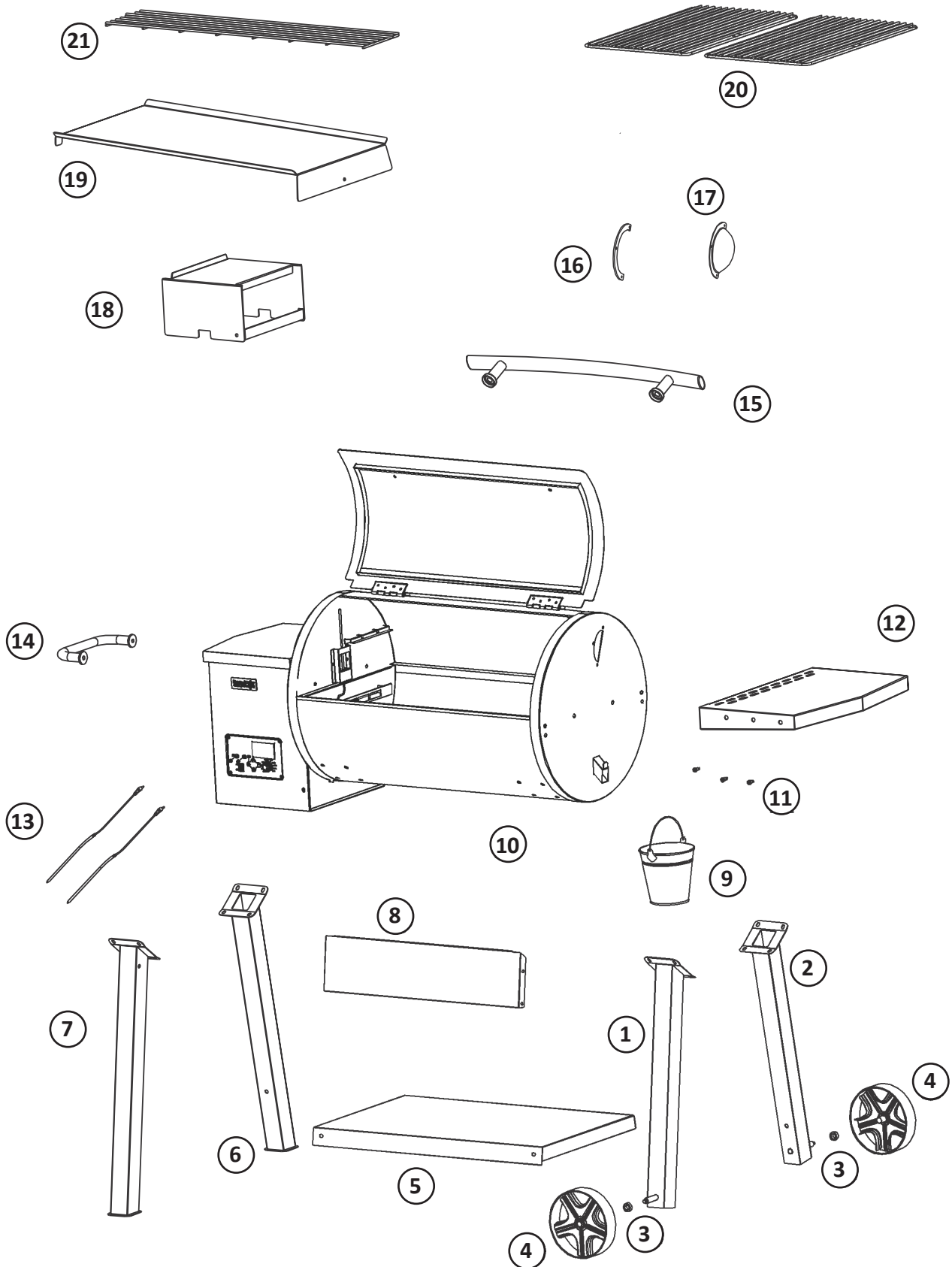
For Safe Use of Your Grill and to Avoid Serious Injury.

1. Keep children and pets away from the grill while in use. Do not leave the grill unattended when in use.
2. Keep grill area clear and free from flammable materials.
3. Use caution when moving grill to reduce risk of injury.
4. Use grill only in a well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
5. Keep grill at least 36" from any combustible material (decks, buildings, fences, trees, bushes, etc.).
6. Warning against installation: It is recommended that you install noncombustible floors or floors with a noncombustible surface as approved by the authority in your area.

For safety, always ensure a minimum of 36" from combustible walls.














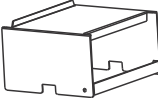
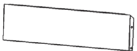


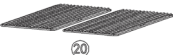
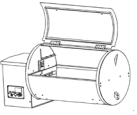




EXPLODED VIEW

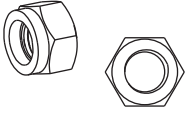
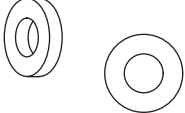
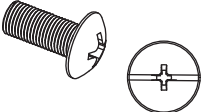
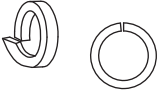
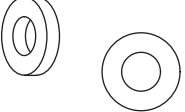
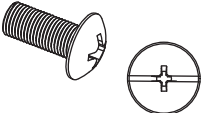
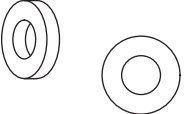


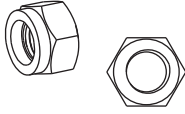
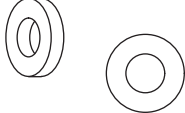
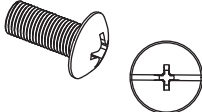
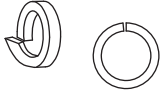
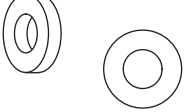
PARTS AND HARDWARE

PL2032 & PL2026 PARTS LIST

1.	Right Front Leg		1	12.	Side Table		1
2.	Right Back Leg		1	13.	Meat Thermometer		2
3.	Washer		2	14.	Handle		1
4.	Metal Wheel		2	15.	Lid Handle		1
5.	Bottom Shelf		1	16.	Smoke Stack Gasket		1
6.	Left Back Leg		1	17.	Stack		1
7.	Left Front Leg		1	18.	Heat Diffuser Shield		1
8.	Front Baffle		1	19.	Grease Tray		1
9.	Grease Bucket		1	20.	Cooking Grate		2
10.	Barrel & Hopper Assembly		1	21.	Warming Rack		1
11.	Tool Hangers		3				

PARTS AND HARDWARE

PL2026 HARDWARE		
C		2
D		2
A		34
B		32
E		32
F		3
G		3

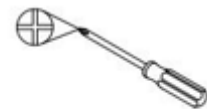
PL2032 HARDWARE		
C		2
D		2
A		38
B		32
E		36

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.



WRENCH

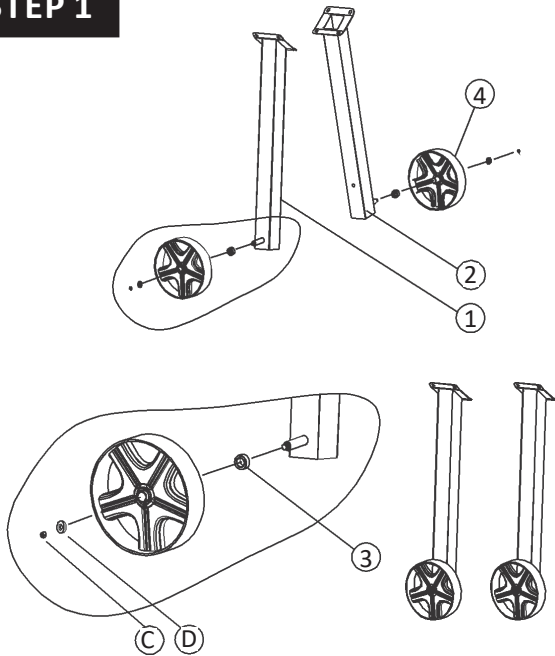


PHILLIPS
SCREWDRIVER

- Estimated assembly time: 40 minutes
- Tools required for assembly: Phillips Screwdriver (not included) and Wrench (not included)
- Note: The right and left sides of the grill are designed as if you are facing the front of the grill.

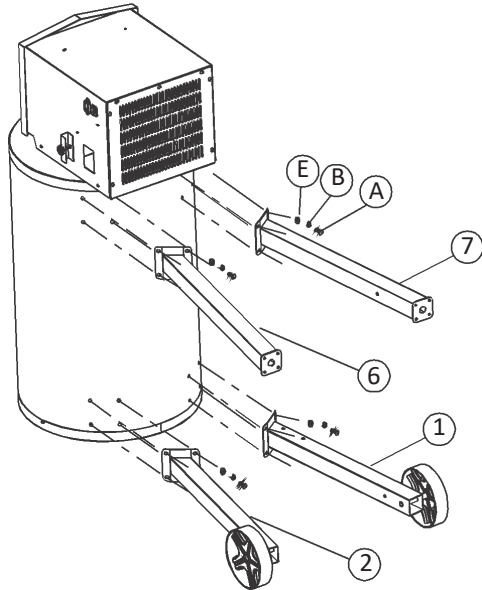
ASSEMBLY INSTRUCTIONS

STEP 1



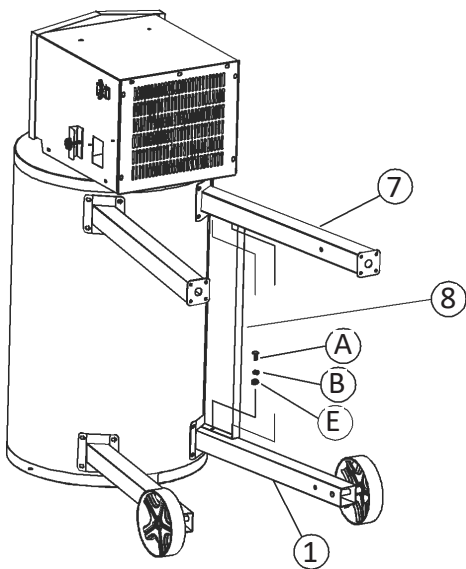
Attach the washers (3) and metal wheel (4) to the right front leg (1) and right back leg (2) with 2 nuts (C) and 2 metal washers (D)

STEP 2



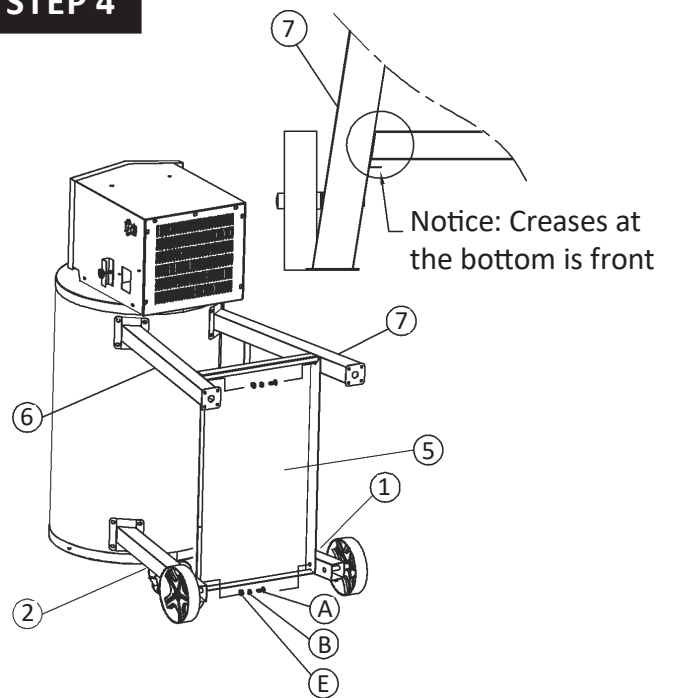
Assemble the right front leg (1), right back leg (2), and left back leg (6) and left front leg (7) to the Barrel & Hopper Assembly (10) with 16 bolts (A) and 16 washers (E) (B).

STEP 3



Assemble the front baffle (8) to the right front leg (1) and the left front leg (7) with 4 bolts (A) and 4 washers (E) (B).

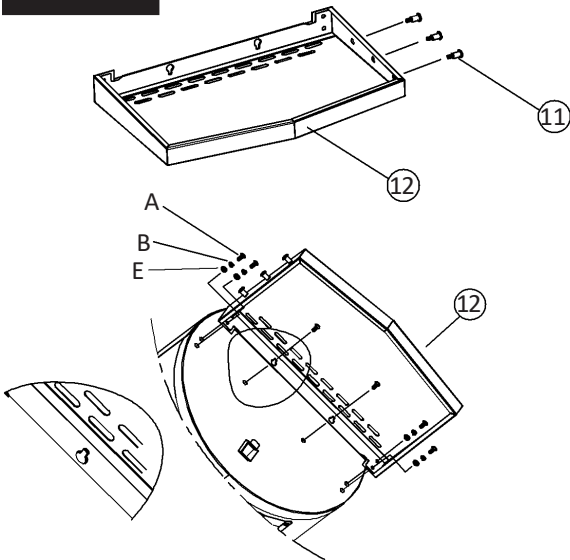
STEP 4



Assemble the bottom shelf (5) to legs with 4 bolts (A) and 4 washers (B) (E).

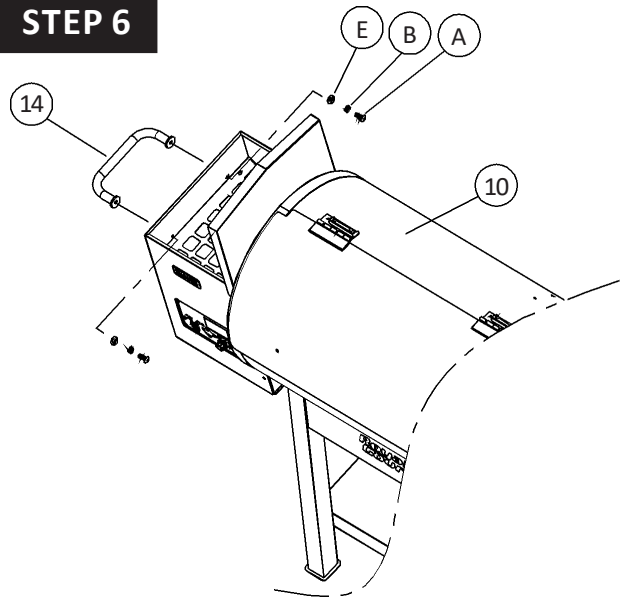
ASSEMBLY INSTRUCTIONS

STEP 5



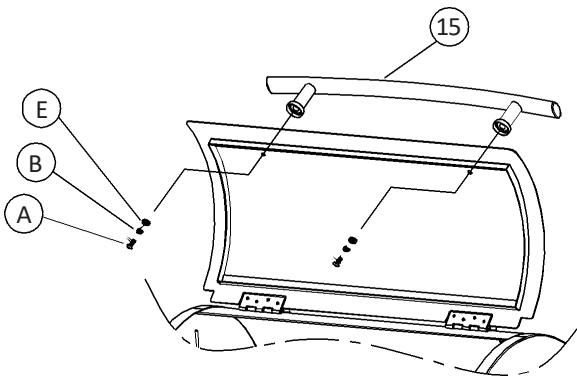
Screw 3 tool hangers (11) to side table (12).
Half screw 2 bolts (A) to the main body as shown.
Align and hang the side table (12) onto the halfway
with 4 bolts (A) and 4 washers (B)(E), and secure them.

STEP 6



Insert the handle (14) to the Barrel &
Hopper Assembly (10) with 2 bolts (A) and
2 washers (E)(B).

STEP 7



Insert the lid handle (15) to the lid with 2
bolts (A) and 2 washers (E) (B).

FOR STEPS 8-10:

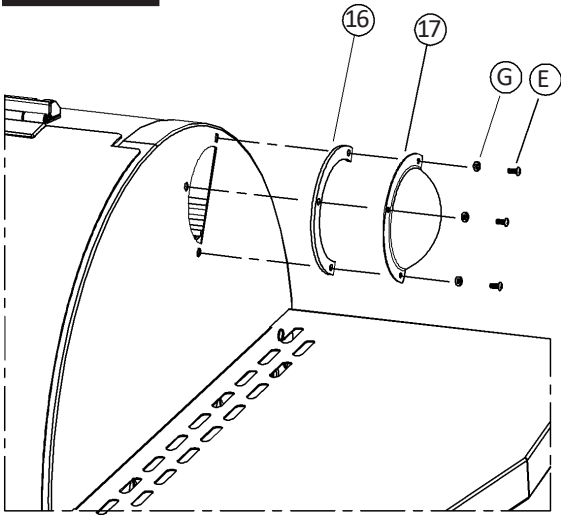
Model PL2026, see page 11

Model PL2032, see page 12

Note: The two models require different hardware,
see page 8 for full hardware list.

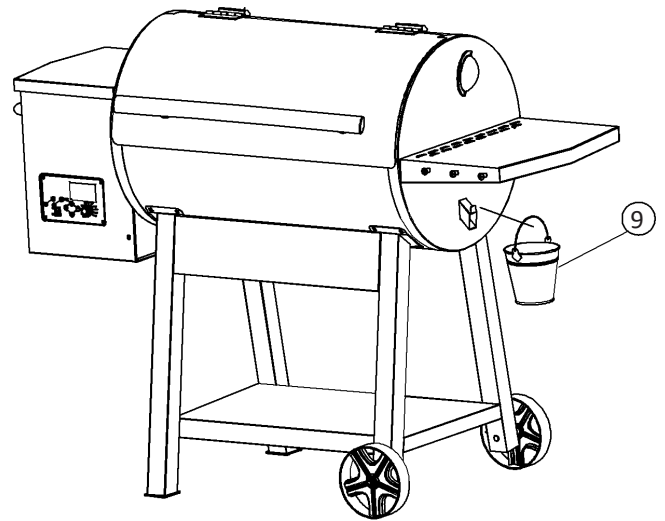
PL2026 ASSEMBLY INSTRUCTIONS, STEPS 8-10

STEP 8



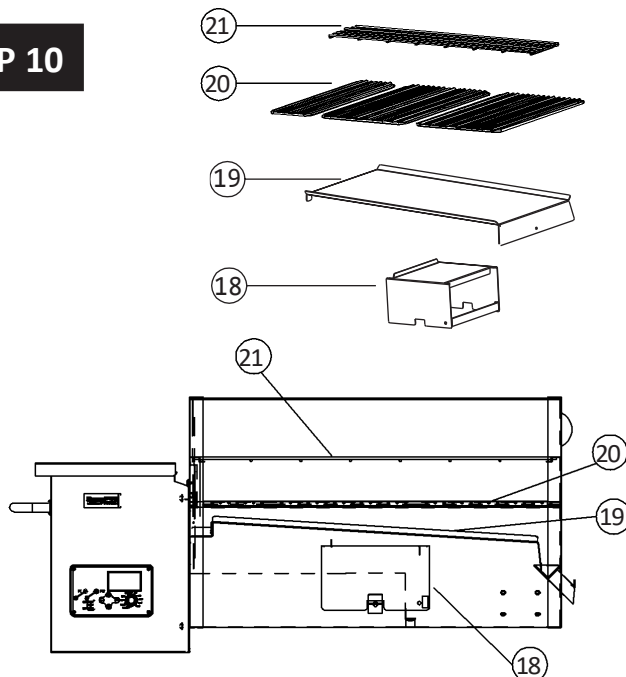
Assemble the stack (17) and gasket (16) to the main body with 3 bolts (F) and 3 washers (G).

STEP 9

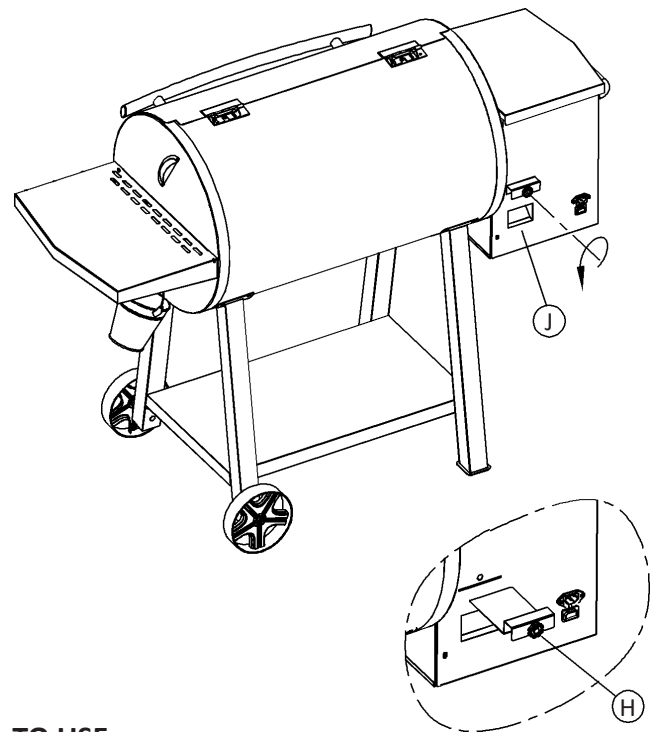


Attach the grease bucket (9).

STEP 10



1. Place heat diffuser shield (18) over the fire cup inside main body at the center of the grill.
2. Place grease tray (19) into main body. The edge with cut out on the center should go into the grease channel.
3. Place cooking grates (20) into main body.
4. Place the warming racks (21) into main body.



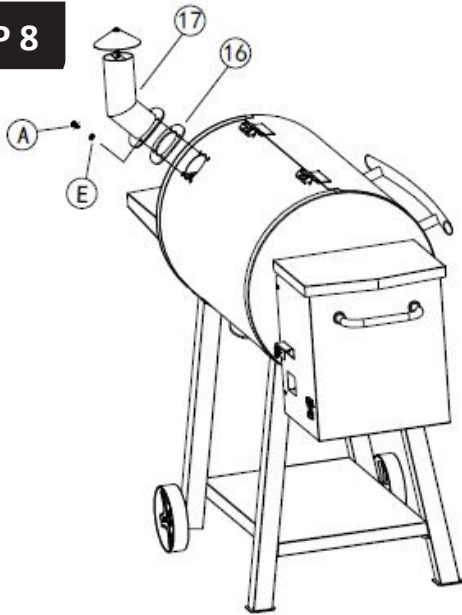
TO USE:

1. Place a clean, empty bucket under the drop chute.
2. Loosen and slide plate (H) fully out toward you.

Note: The hopper will not empty 100%. Hopper fuel change out ensure slide plate (H) is secured in place.

PL2032 ASSEMBLY INSTRUCTIONS, STEPS 8-10

STEP 8



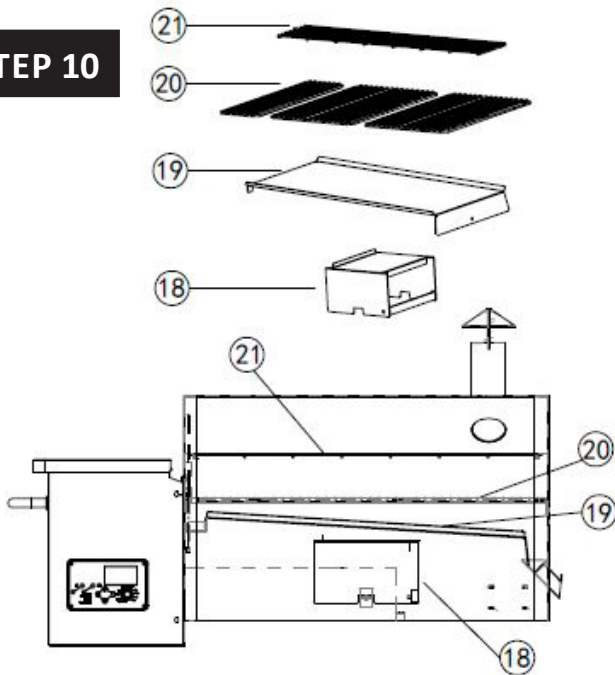
Assemble the stack (17) and gasket (16) to the main body with 4 bolts (A) and 4 washers (E).

STEP 9

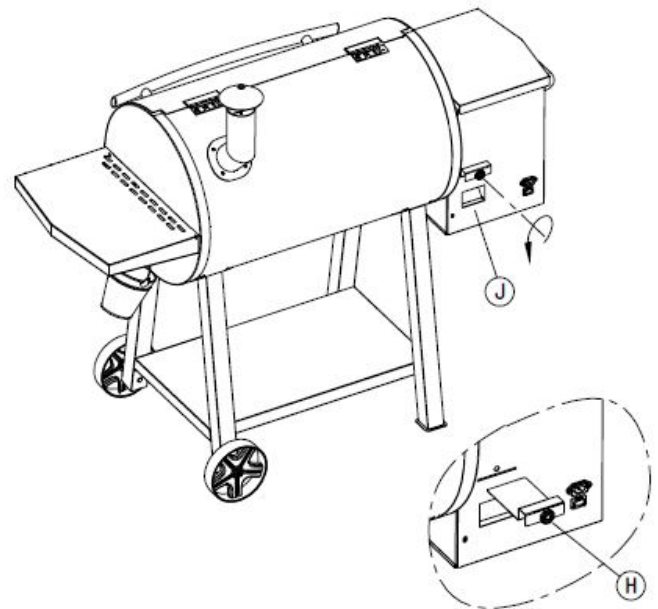


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TO USE:

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2. Loosen and slide plate (H) fully out toward you.

Note: The hopper will not empty 100%. Hopper fuel change out ensure slide plate (H) is secured in place.

POWER & PREPERATION

HOOKING UP TO POWER

NOTE: Before plugging your pellet grill into any electrical outlet, ensure the Temperature Dial is in the "STAND BY" position and Power Switch to the "OFF" position.

AT HOME

This appliance requires 110-120V, 60Hz, 5 amp service. It must be a 3 prong grounded plug. The control uses a 5 amp 120 Volt Fast-Blow fuse to protect the board from the igniter.



GFI Outlets

This appliance will work on most GFI outlets. With a recommended size of 15 amp. If your GFI outlet is highly sensitive to power surges, it will likely trip during the ignition phase of operation. During the ignition phase, the igniter is drawing 300—700 watts of electricity which can be too much power for a GFI outlet to handle. The quality of the GFI does not matter, but rather the sensitivity. Each time a GFI trips it does increase in sensitivity.



- Solution:**
1. Install a new GFI outlet.
 2. Plug the appliance into a non-GFI outlet.

GRILL PREPERATION

INITIAL FIRING INSTRUCTIONS:

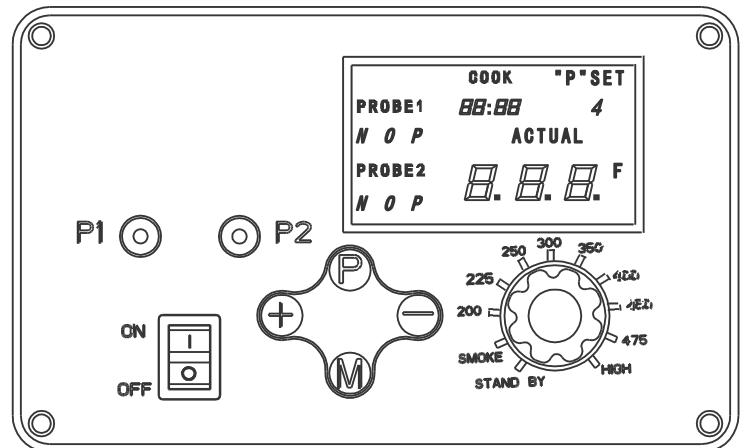
These instructions should be followed the first time the grill is ignited and each time the grill runs out of pellets.

- STEP 1: Remove Cooking Grids and Flame Broiler from the interior of the grill.
- STEP 2: Open the Pellet Hopper Lid. Make sure there are no foreign objects in the Auger or Hopper.
- STEP 3: With the Temperature Dial in the "STAND BY" position and Power Switch to "OFF" position, plug the power cord into a grounded outlet.
- STEP 4: Open the main lid. Turn the Temperature Dial to the SMOKE position.
- Check the following items:
- A. That the Auger is turning.
DO NOT place fingers or objects in the Auger Tube. This can cause injury.
 - B. Place your hand OVER the Fire Pot and feel for air movement.
DO NOT place your hand in the Fire Pot. This can cause serious injury.
 - C. Wait approximately 1 minute. You should smell the igniter burn off and start to feel the warmer.
The igniter tip DOES NOT glow red hot.
DO NOT touch the Igniter. This item gets extremely HOT and will burn.
- STEP 5: Turn the Temperature Dial to OFF.
- STEP 6: Fill the Pellet Hopper with all natural BBQ pellets.
- STEP 7: Turn the Temperature Dial to SMOKE. Allow the pellets to come to full flame. Once flames are coming out of the Fire Pot, turn the Dial to OFF, and let the grill cool down.
- STEP 8: After grill has cooled, re-install the Flame Broiler and Cooking Grids into grill.

OPERATION

Control Panel Functions

1. Power Switch must be in the OFF position and the TEMP Control must be in the "STAND BY" position before it's connected to power.
2. Plug the power cord into a 110-120V grounded electrical outlet, and plug the other end of the cord into the power outlet on the rear of the feeding box.
3. If "ERP" is displayed after it's powered on, to clear the error, set the Power Switch to OFF position and the TEMP Control to "STAND BY" position.
4. If there are flashing dots on the LCD screen, the igniter is on.



START-UP SEQUENCE

1. Power Switch must be in the OFF position and TEMP Control in the "STAND BY" position, before it's connected to power.
2. Plug the power cord into a 110-120V grounded electrical outlet, and plug the other end of the cord into the power outlet on the rear of the feeding box.
3. Set Power Switch in ON position and select SMOKE setting on the TEMP Control: when the Fan and Auger Feed System start to work, and the Igniter is on. After running for 5 minutes, it will turn off for 2 minutes.
4. The Igniter will turn off after 7.5 minutes. At this point the fan will still operate to cool down the grill.
5. The grill begins to operate in its selected mode.

SMOKE-LOW/WARM MODE

1. Set TEMP Control to the SMOKE position.
2. LCD screen will display the current "ACTUAL" grill temperature.
3. After the Start-up sequence completes, the Auger starts to work to transfer pellets to Burn Pot. Default Setting is P4.
4. If Grill Temperature begins flashing, this indicates the temperature is less than 120°F. If this persists for 5 minutes or above, motor will turn off with beeping alerts.

HOT SMOKE-COOK MODE

1. TEMP Control in any of the 8 Temperatures or HIGH position.
2. LCD screen will display the current "ACTUAL" grill temperature.
3. After the Start-up Sequence completes, the Auger starts to work to transfer pellets to Burn Pot.
4. If Grill Temperature begins flashing, this indicates the temperature is less than 120°F. If this persists for 5 minutes or above, motor turns off with beeping alerts.
5. If the Grill Temperature is more than 535°F, a flashing "ErH" is displayed indicating a high limit error and the grill will shut down, the Fan still operates to cool down the grill.

IMPORTANT NOTE:

If temperature dial is set on SMOKE and the grill is unable to reach your desired temperature, due to ambient temperature, humidity, wind conditions, fuel type and quality, and/or thermal characteristics of the grill, adjust the following:

1. The chimney cap height. UPWARD to lower temperature. DOWNWARD to raise or hold temperature in the grill. DO NOT close off the chimney cap.
2. The "P" SETTING. (see understanding "P" SET) . The "P" setting, does effect the dial in temperatures.

OPERATION

HOW IT WORKS

A. All natural wood pellets are poured in the hopper. (3)

B. Turn Temperature Dial to the (1) "STAND BY" setting and Power Switch to the "OFF" position.

C. Plug the smoker / grill into a grounded, 110-120Volt, electrical outlet.

D. Open the main lid, then using the Temperature Dial, select SMOKE (1).

- Auger (6) begins to feed pellets from the Hopper (3) to the Burn Pot (8).
- The Igniter (7) or hot rod, activates for 5 minutes, and along with the Draft Fan (5) ignites the pellets.
- The Draft Fan (5) causes the pellets to burn, clean and intense.

E. The Draft Fan (5) also causes heat and "clean" wood smoke surround the food, known as convection cooking.

F. The wood pellet fuel burns in the Burn Pot (8). The fly ash and the flames hit the Flame Broiler (10) and are directed toward the ends of the barrel.

- The fly ash is collected in the bottom of the barrel and should be cleaned out periodically.

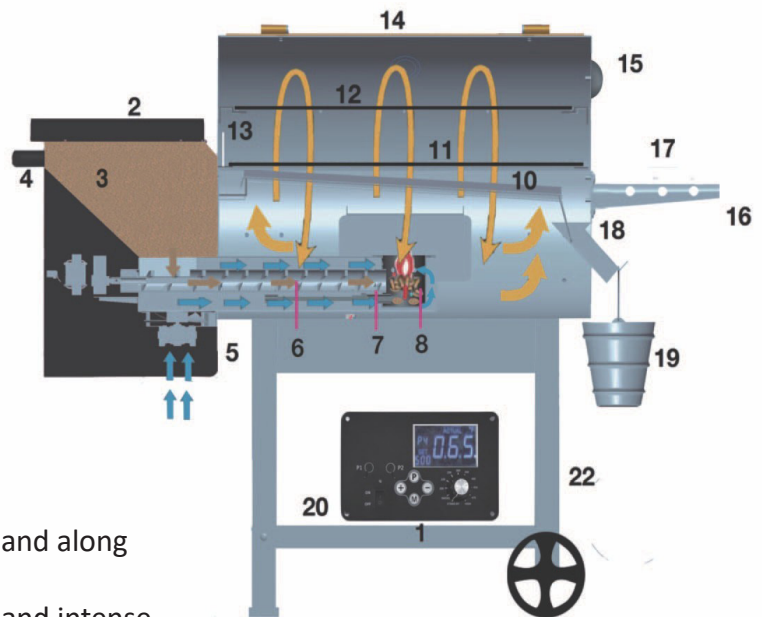
G. Drippings from the food hit the hot Flame Broiler / Flavor Enhancer (10), vaporizing back into the food.

- The excess drippings are channeled from the Grease Chute (18) to the external bucket (19) for easy disposal.

H. Select the desired cooking temperature (1)

- 200°F, 225°F, 250°F, "Hot Smoke" fish, ribs, briskets
- 300°F to 350°F, "Bake or Slow Roast" chicken, lamb,
- 350°F to 400°F, "Bake" breads, cookies, desserts
- 400°F to 475°F, "Bake or braise" pizzas, beef, veggies
- 500°F, "Steak House Sear" your steaks, burgers, dogs

I. When finished grilling or smoking your food, simply lift the lid and turn the dial to (1) OFF.



to



SAFETY TESTING

In accordance with the procedures and specifications listed in UL SUBJECT 2728-2009 "PELLET FUEL COOKING APPLIANCES" AND CANADIAN ULC/ORD C2728 and CSA C22.2 #3 "FOR ELECTRICAL FEATURES OF FUEL BURNING EQUIPMENT", The Backyard Pro pellet cooking appliance has been independently tested and listed by INTERTEK (an accredited testing laboratory) to ETL, UL, ULC and CSA standards.

OPERATION

GETTING STARTED

Following is a list of the important tips that will contribute to the cooking perfection that you can expect when using your grill:

ENVIRONMENT

As with all barbecues, the outside weather conditions will play a big part in the performance of your grill and the cooking times needed to perfect your culinary delights. Your grill, because of its single wall construction, should be considered as a 2 to 3 season grill, depending on what part of the country you live in.

GRILL PLACEMENT

Your pellet grill should always be a minimum of 36" away from any wall or structure around the entirety of the grill. Your grill does come with wheels, so the smoker and chimney stack can be turned away from the wind resulting in better temperature output. Being able to shelter your grill from the wind will have many benefits. This will aid in temperature output, heat retention, and heat recovery time when opening the lid.

OPERATING THE GRILL

• Initial Burn Off

Before cooking on your grill for the first time, we recommend that you "burn off" the grill to rid it of any foreign matter. Light and operate the grill on HIGH with the lid down for 30 – 40 minutes.

• Lighting your Grill

It is the recommended practice to always clean your burn grate after every 1 to 3 uses.

This will ensure proper ignition and successful grilling experiences. Light as per instructions found in detail later in this manual.

Should your auto igniter not ignite the wood pellets, it is easy to light your grill manually with a match and lighting agent. (refer to manual lighting instructions found elsewhere in this manual)

• Pre-Heating

It is extremely important to ALWAYS allow your grill to preheat before cooking. This allows the grill and cooking grids to heat up quicker and ensure the grill is able to maintain its cooking temperature once your food is placed in the cooking area. If you do not allow the grill to preheat, you will find that it takes a longer period of time to bring both the grill and the food to desired cooking temperatures.

Always pre-heat your Grill with the lid closed. ONLY after your Grill has ignited, close the lid and set your temperature control knob to HIGH for 10-15 minutes depending on weather.

• Lid Position

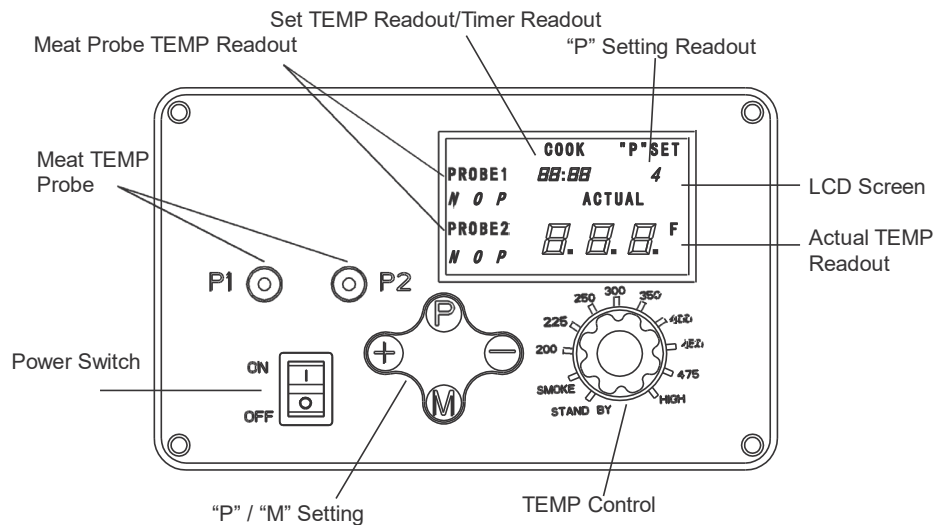
Always cook with the lid closed. Not only does this keep the temperature even, the food will cook faster, using less fuel. A closed lid also helps to create a smokier flavor. You can slow down your cooking by propping up the lid.

IMPORTANT NOTE: You must OPEN the lid during both the "Start-Up" and "Shut Down" cycles.

CAUTION: Grease fires are caused by not properly maintaining your grill, or failing to clean the bottom of the barrel on a consistent basis. In the unlikely event you experience a grease fire while cooking, keep the lid closed. If it does not go out in a short time, open the lid and lightly sprinkle baking soda on the fire. If this does not work, then carefully remove the food, push the power button to OFF and shut the lid until the fire is completely out.

OPERATION

Control Panel and LCD Screen



• LCD Screen

Displays Grill Temperature, "P" Setting, Igniter Status, Timer Setting, and Temperature Status of Meat Probe.

• TEMP Control

Select the following: Smoke (low), High, or one of 8 different temperatures.

• Button "P" for "P" Setting (Smoke

Settings and Manual Fuel Delivery

Select one of 8 temperature fine tunings (P0-P7). This allows for larger temperature control to fit your cooking style.

• "M" Timer/"M" for TEMP Set of Meat Probe

Timer Set: Cooking time ranging from 5 minutes to 12 hours can be set.

TEMP Set of Meat Probe: TEMP ranging from 50°F to 225°F can be set for the Meat Probe.

• Power Switch

Power ON/OFF

• SMOKE Setting

Low temperature mode. 8 temperature fine tunings (P0-P7) are available for choice.

Indication of Beeping Alerts

1. A short beep for each push of a button and each dial of the TEMP Control.
2. Repeated short beeps when pressing button "P" for manual feeding.
3. A continuous long beep when the MEAT PROBE detects it has reached the set temperature.
4. Long beeps with short intervals between each when the temperature is lower than 120°F. At this point, temperature readout will keep flashing. The beeps will go on for 10 minutes and will only disappear until it's powered off or manual method.

• High Temperature Mode

Grill operates at the highest heat level. When lid is "Open", the grill will run at this speed.

• STAND BY

Starts the "Cool Down Cycle". All other parts stop working except for that the fan operated to cool down the grill.

• Holes for Meat Probes

2 holes are available for Meat Probe 1 and Meat Probe 2. Temperatures of both will be displayed on the screen.

• Flashing Dots

Indicates when the igniter is "ON".

• "ErH" Flashing Error

Grill temperature has exceeded 535°F.

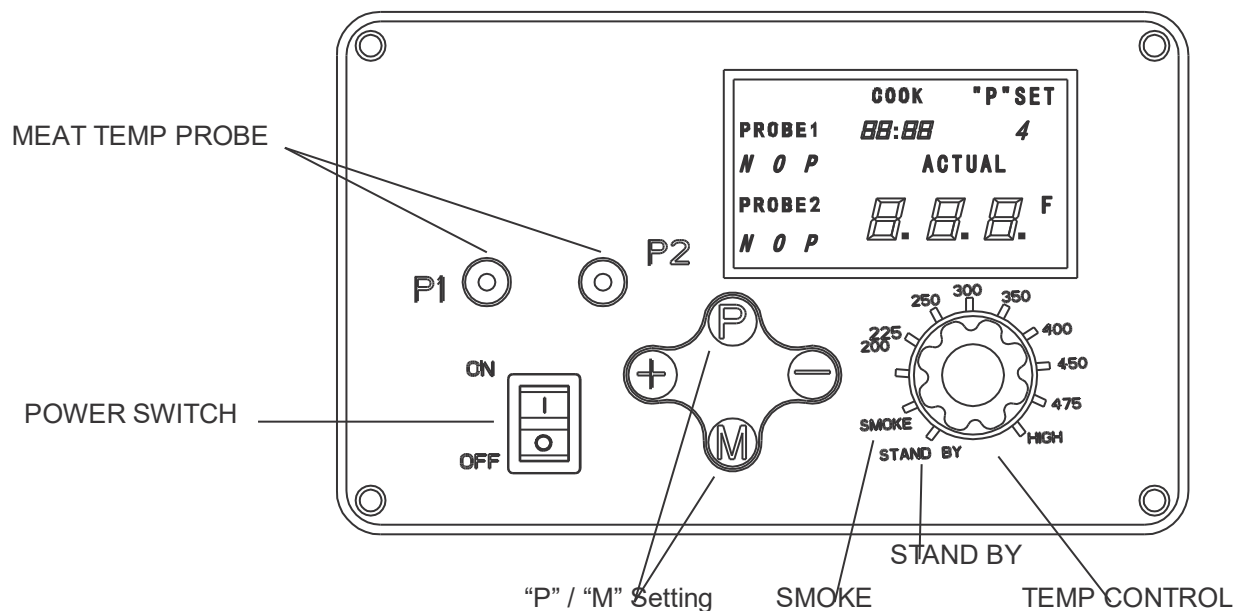
• "ErP" Flashing Error

Temperature Dial was not in the STAND BY position when the grill was connected to power.

• "ErR" Flashing Error

Grill Probe malfunction or disconnected from board

OPERATION



"P" SETTING

The main benefit to the "P" Button is that it allows you to fine tune your Pellet Grill to compensate for ambient temperatures, humidity, wind, environmental changes, pellet fuel type and quality. Anytime the temperature dial is first turned to SMOKE the Auger will turn continuously for 2.5 minutes and then shut off for 2 minutes, to allow the fire to get established. The auger then starts to cycle, delivering fuel for 16 seconds, and then proceeds to turn off. The same goes for next cycle.

When the "P" Button is pushed, the "P" SET 4 starts flashing on the LCD screen. Regulate setting by pushing "+" or "-". The corresponding "P" setting is displayed on the LCD screen momentarily. There are 8 "P" settings, ranging from P0 to P7. Note: Factory default setting is "P4". Last push the "P" SET, the flashing stops and setting is completed. There are 8 "P" settings in SMOKE mode, ranging from P0 to P7. P0 has the highest temperature; P7 is the lowest temperature.

Do not increase the "P" setting too high when outside temperature is low. As this could result in the fire going out.

"P" SET MANUAL FEEDING

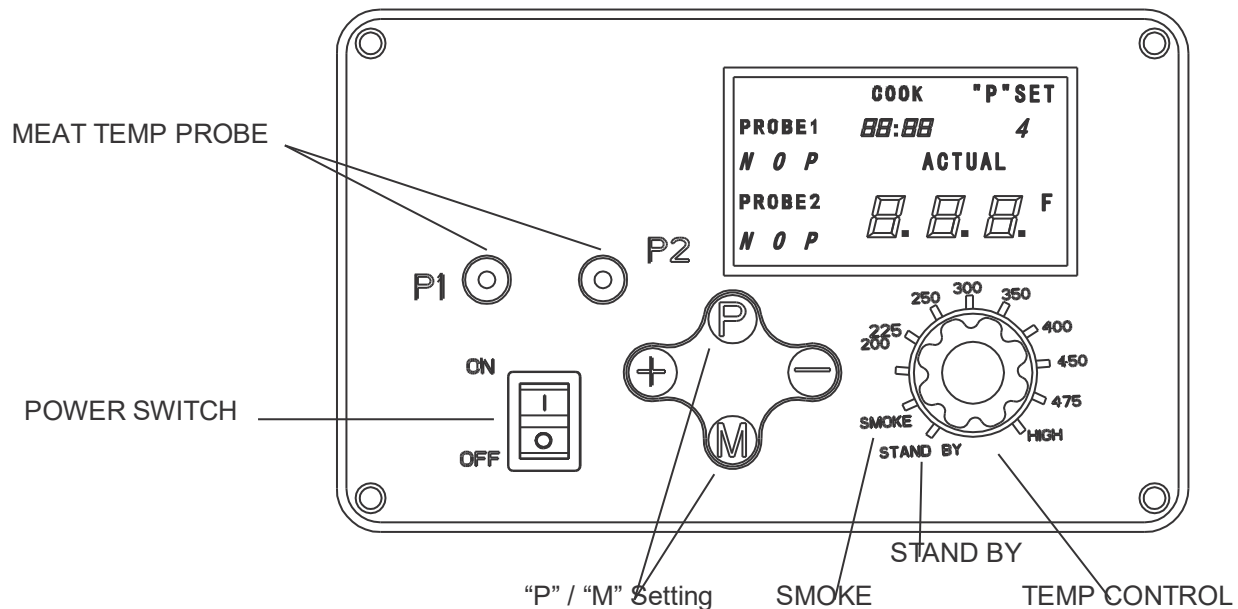
Press and hold "P" button for 5 seconds, the "P" button on the LCD screen will continue flashing, and the feeding system will continuously transfer pellets to the Burn Pot. There will be more smoke if this function is used in SMOKE mode, with more heat being produced if used before opening the lid.

"M" TIMER SETTING

After pushing the "M" timer button, the screen displays 01:00, when "01" continues flashing you can regulate "+" or "-" to the desired hour. Proceed to push the "M" button, so "00" flashes to regulate "+" or "-" to the desired minute. Every time you push "+" or "-" in hour/minute mode, it increases or decreases 1 hour/5 minutes.

Please note: Do not leave grill unattended for a long duration of time. If there are any grill fires, cut off power immediately.

OPERATION



"M" Meat Probe Setting

Insert Meat Probe to P1 or P2, and set temperature dial to your desired one. Then push "M" and hold for 3 seconds, until there is " " flashing under "PROBE1". Regulate "+" or "-" to your desired food temperature set; then push "M" to set "PROBE2". The last time you push the "M" button, the setting is completed. When set temperature is reached, it will be displayed on the LCD screen, and trigger the buzzer to alert user that desired temperature has been met. Then switch temperature dial to "STAND BY" or other settings for continuing the grill, and the buzzer will stop its alarm signal timely. **Note: If you don't set temperature for Meat Probe, "PROBE1" and "PROBE2" will only indicate real-time temperature.**

SMOKE

NOTE: Always clean or check your burn pot before each use. This will ensure proper ignition and heat output.

AUTOMATIC START UP

1. Ensure the POWER SWITCH is in the "OFF" position, and TEMPERATURE DIAL in the "STAND BY" position.
2. Plug the POWER CORD into a 110-120V grounded outlet. DO NOT break the ground end of the cord or use a non-grounded outlet or extension cord.

NOTE: When plugged into a GFI, ensure it is at least 15 amps.

3. Open the HOPPER LID to ensure there are NO foreign objects in the hopper or AUGER feed system. Fill hopper with dry all natural hardwood wood pellets.
4. Open the COOKING LID. This lid MUST be open during the START-UP and STAND BY cycles.
5. Turn the Temperature Dial to SMOKE. This activates the startup cycle. The feed system will start to turn, the igniter will begin to glow and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the startup cycle is taking place. The pellets have ignited once the smoke has cleared. To confirm, with your cooking lid still open, you will hear a torchy roar and begin to feel heat being produced.
6. Close the lid. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.

CAUTION: If excessive flames are visible and no smoke is being produced, turn the power off and repeat step 1.

7. Remember that lower temperatures produce more flavor, and different wood pellets will produce different temperatures; as well as the outside temperature and weather conditions will also affect your cooking temperatures. The Temp Probe and read outs on the control and thermometers are APPROXIMATES.

OPERATION

MANUAL LIGHTING PROCEDURE

IF FOR ANY REASON YOUR ELECTRIC IGNITER FAILS, YOU CAN START YOUR GRILL USING THIS MANUAL METHOD.

NOTE: Always clean or check your burn pot before each use. This will ensure proper ignition, heat output and a successful grilling experience.

Manual Start Up

1. Ensure the Temperature Dial is in the "STAND BY" position and Power Switch to "OFF" position.
2. Plug the POWER CORD into an 110-120V grounded outlet. DO NOT break the ground end of the cord or use a non-grounded outlet or extension cord.

NOTE: When plugged into a GFI, ensure it is at least 15 amps. Lower quality GFIs may trip, try plugging appliance into a surge protected power bar first.

3. OPEN the HOPPER LID. Ensure there are NO foreign objects in the hopper or Auger feed system. Fill hopper with dry all natural flavored wood pellets.
4. Remove the cooking grids and flame broiler to expose the burn pot.
5. Place a generous handful of pellets into the burn pot.
6. Squirt gel fire starter, or other approved pellet starter, over the top of the pellets or add a small amount of solid fuel fire starter, such as those made from sawdust and wax or use wood shavings. Add a small amount of pellets over the fire starter.
7. Light the starter using a long fireplace match or long lighter.

WARNING: NEVER ATTEMPT TO ADD MORE STARTER INTO A FIRE THAT IS ALREADY BURNING OR INTO A HOT BURNGRATE. YOU COULD EXPERIENCE A BURN BACK AND YOU COULD GET SERIOUSLY BURNT.

8. Allow the starter to burn for 3 to 5 minutes.
9. Quickly and carefully replace the FLAME BROILER and COOKING GRIDS.
10. Turn the Temperature Dial to SMOKE. This activates the startup cycle. The feed system will start to turn, and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the startup cycle is taking place.
11. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.

CAUTION: DO NOT USE ANY FLAMMABLE LIQUIDS SUCH AS GASOLINE, 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.

OPERATION

SHUTTING OFF YOUR GRILL

Your Pellet Grill will give you years of service with proper cleaning. An important step is allowing the grill and cooking grids to "Self Clean" by running the grill on HIGH temperature for 5 to 10 minutes after each use.

When finished using your grill, turn the Temperature Dial to HIGH. Let your grill run for 5 to 10 minutes to go through its normal cleaning method. If you have been preparing meats that are extra greasy, it is a good practice to allow the grill to burn for an extra 10 to 20 minutes. This will reduce the chances of a "Flare-Up" while preparing your next meal.

When complete, simply turn the Temperature Dial down to 200°F position for approximately 5 minutes to allow any excess pellets to burn off. OPEN the lid of your grill and turn control to "OFF". Your grill will begin its automatic "Shut Down" procedure. The Auger system will stop feeding fuel, the flame will burn itself out, and the combustion / cooling fan will continue to run for a 2 minute period. When this procedure is complete, the fan will turn off.

GRILL MAINTENANCE—After Cooking

1. Grease

- Always be sure the grease catch area is clean and free of debris.
- Check your Grease Bucket. Clean it out as necessary. Keep in mind the type of grilling you do.
- Periodically clean the grease out of the grease catch areas, the grease drain tube and the interior surfaces of the grill.
- Remove any grease or debris build-up on the Flame Broiler, as this can reduce the grease run-off and eventually lead to an unwanted flare-up.

NOTE: It is easier to clean off accumulated grease when the grill is warm. BE CAREFUL NOT TO BURN YOURSELF.

2. Outside surfaces - Paint and maintaining painted surfaces are not covered under warranty. This is part of the general maintenance and upkeep.

- DO NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. Use warm soapy water to cut the grease.
- Wipe your grill down with a warm, soapy damp cloth after each use. Using a cover to protect your grill is recommended.

3. Inside surfaces

- Using a long handle grill cleaning brush, brass or soft metal, remove any food or build-up from the cooking grids, while they are still warm.
- Two or three times a year, remove the cooking grids and flame broiler and clean in and around the burn pot area. A shop-vac is a good tool for this task. Make sure the grill is COMPLETELY COLD before removing grids and broiler.

TROUBLE SHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common grill operational problems. However, if your Wood Pellet Grill is simply operating poorly, or not at all, the following trouble shooting tips may be helpful.

DO NOT RETURN the appliance without calling Customer Service for assistance.

WARNING: Always disconnect the electrical cord prior to opening the inspection plate of your grill for any inspection, cleaning, maintenance or service work.

NEVER perform any inspection, cleaning, maintenance or service on a HOT GRILL.

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
LCD Screen Will Not Light UP	Grill is not properly plugged in	Ensure the Temperature Dial is in the OFF position. Ensure all wire connections are firmly connected. Ensure grill is plugged into a working GFCI outlet.
	The circuit board fuse has been tripped	Fuse (5 amp.) must be manually replaced.
	The GFI outlet has been tripped	Ensure all wire connections are firmly connected and dry. Ensure GFCI is minimum 15 amp service. Ensure you are NOT using over a 25' extension cord.
"ErH" Error Message	Temperature probe wire not making connection	Ensure probe wire is connected correctly to control. Confirm wire connections and check for any damage.
"ErR" Error Message	Temperature probe wire not making connection	Ensure probe wire is connected correctly to control. Confirm wire connections and check for any damage.
"ErP" Error Message	Temperature Dial was not in the OFF position when grill connected to AC power.	Turn Temperature Dial to OFF, wait 2 minutes, then select desired temperature. Safety feature prevents an inadvertent start.
	Power Outage occurred while the grill was operating	Turn temperature dial to Off, wait 2 minutes, then select desired temperature.
Flashing Temperature on LCD Screen	SMOKE Mode If grill temperature is below 120°F COOK Mode If grill temperature below 150°F	This is NOT an ERROR that effects 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 burn grate and 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 effects the grill. Used to show that the unit is in Start-Up mode.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
Grill will NOT Start	Power	Ensure unit is plugged in. Verify there is power at the electrical outlet. Check and reset the Ground Fault Interrupter, if necessary. If igniter not working, check 5 amp fuse found on the back of the control. Replace if necessary.
	Temperature Dial	Ensure Temperature Dial is in "STAND BY" position. Turn Temperature Dial to SMOKE. LCD SCREEN will light up.
	Igniter	Remove Cooking Grids and Flavor/Grease Tray. Turn unit on and visually inspect the igniter. START UNIT USING MANUAL START INSTRUCTIONS. Call Customer Service for replacement
	Auger Motor	Remove Cooking Grids and Flavor/Grease Tray. Turn unit on and visually inspect the auger feed. Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement Auger motor.
	Control Board	Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement Control Board.
Grill Temperature when set at SMOKE is too high	"P" Setting is too LOW	Turn Temperature Dial to SMOKE, Pushing the "P" SETTING Button to INCREASE the "P" setting.
Unexpected Grill Temperature is Displayed	Grill is exposed to high ambient temperature and direct sun.	The interior temperature has reached or gone over 130°F. It will not harm the unit. Place unit in shaded area. Prop the lid open to reduce inside temperature.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
Grill will not achieve or maintain stable temperature	Insufficient air flow through burn pot	Check the burn pot for ash build-up or obstructions. Check the fan for proper operation; that it is working, that the air intake is not blocked and that there is no blockage in the auger tube. Perform a quick test. Remove cooking grids and flavor / grease plate. Ensure all the above has been done, start the grill, set temperature to pre-heat and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel	Check the hopper for sufficient fuel. Check fuel for size, dampness and amount of sawdust.
	Grill Temperature Probe	Check and clean the temperature probe.
	Control Settings	Ensure "P" setting is correct.
Grill produces excess or discolored smoke	Excess grease build-up or general cleaning	Check and clean the interior grilling area. It is a good practice to clean and do a controlled burn off of the hidden excess grease after each large cooking of tasty greasy foods.
	Wood pellet quality	Check and clear the hopper and burn pot of moist pellets, replacing them with fresh dry pellets.
	Burn Pot	Check for build-up of fuel in the burn pot.
Frequent Flare-ups	Cooking temperature	Slow and Low is the way to go. Grease does have a flash point, keep the temperature under 350°F when cooking highly greasy food.

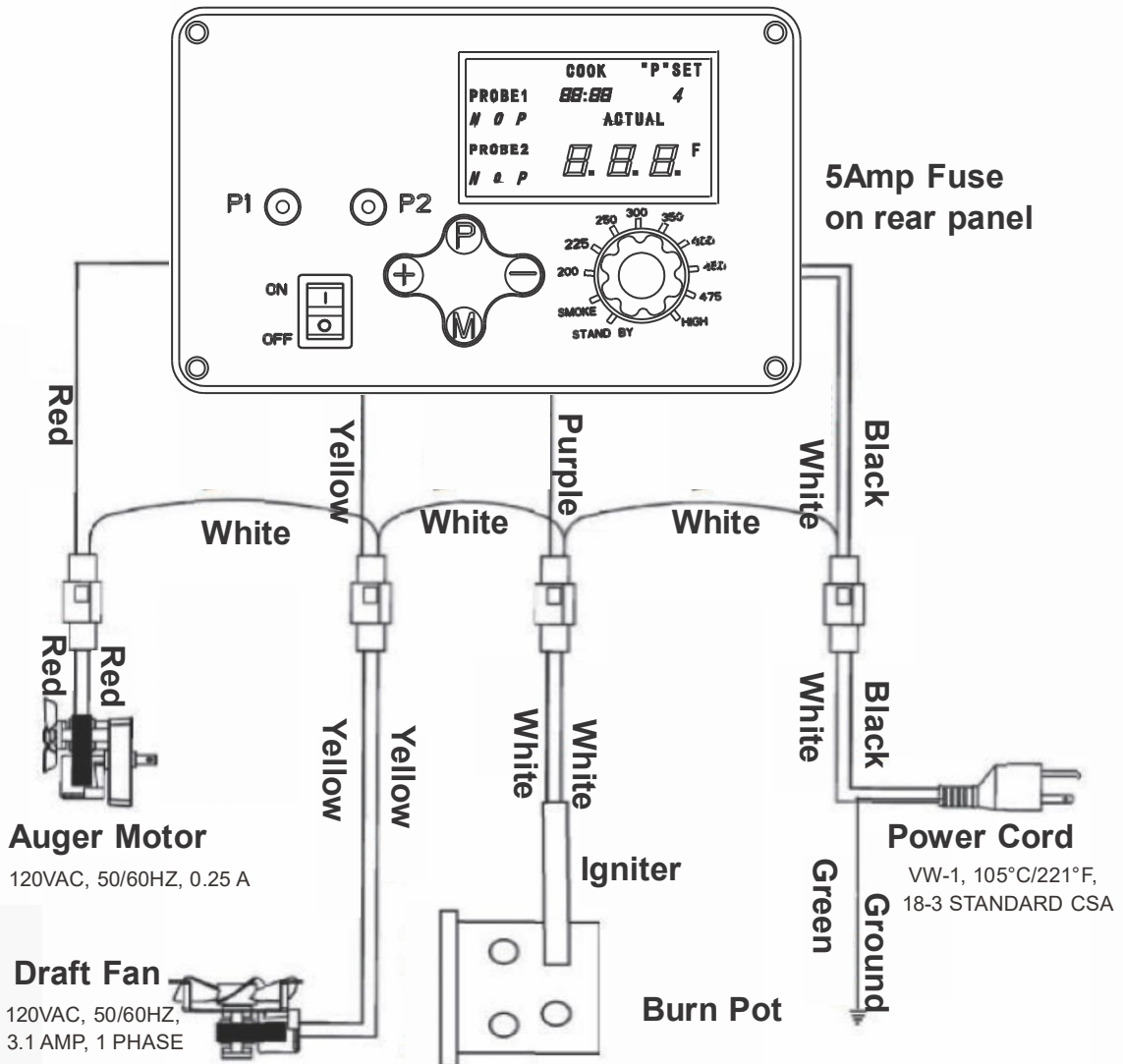
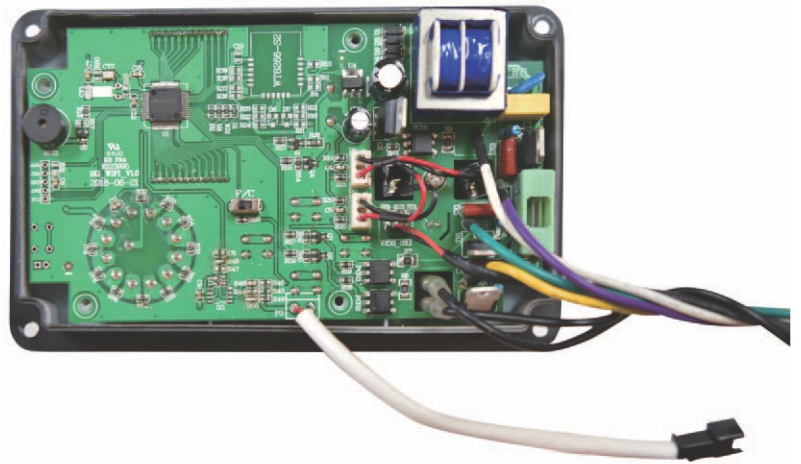
TROUBLE SHOOTING

DIGITAL CONTROL WIRING DIAGRAM

The Digital Temperature Control system is an intricate and valuable piece of technology.

For protection from power surges and electrical shorts, the control utilizes a 5 amp, 120 Volt Fast—Blow Fuse.

It is recommended to unplug your grill from any electrical connection, when not in use. This will help to protect from electrical surges and storms.



GRILLING RECIPES

COOK TIME GUIDELINES

The following cooking guidelines are just that "Guidelines", and are in no way the only way to cook.

TIP! For best results always allow for "Resting Time". 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. Use foil wrap to form a "tent" over the meat.

Style of Cooking	Hot Smoking	Roast	Baking (Medium)	Grill/Bake (Medium/High)	Sear (High)
Temperature Ranges	200-275°F	275-325°F	325-375°F	400-450°F	450-500°F

BEEF	SIZE	HEAT	APPROXIMATE COOKING TIME Internal Temp. Rare - 130°F Medium - 140°F Well Done - 150°F
Steak (New York, Porterhouse, Rib-eye, Sirloin, T- bone, or Tenderloin)	¾" 1" 1½" 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	¼" – ½"	High	5 – 7 minutes
Flank Steak	1-1½lbs., ¾"	Medium	Sear 4 minutes, grill 8 – 10 minutes
Kabob	1 – 1½" cubes	Medium	10 – 12 minutes
Tenderloin, whole	3½ - 4 lbs.	High/Medium	Sear 10 minutes, grill 15 – 30 minutes
Ground Beef Patty	¾"	High/Medium	Sear 4 minutes, grill 4 – 6 minutes
Rib-eye Roast, boneless	5 – 6 lbs.	Medium	1½ -2 hours
Tri-tip Roast	2 – 2½ lbs.	High/Medium	Sear 10 minutes, grill 20 – 30 minutes
Rib Roast	12 –14 lbs.	Medium	2½ - 2¾ hours
Veal Loin Chop	1"		10 – 12 minutes Direct/Medium
Brisket	-----	Hot Smoke	180°F to 190°F Internal Temp.

PORK	Thickness/ Weight	Precooked to Reheat 140°F	Medium 140–150°F	Well Done 160°F
Ham - Fully Cooked - Boneless Portion - Smoked Picnic - Whole, bone-in	1" 3 - 4 lbs. 4 - 6 lbs. 5 - 8 lbs. 10 - 12 lbs.	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2 ½ hours 2 - 2 ¾ hours	----- ----- ----- ----- -----	----- ----- ----- ----- -----
Loin Roast	3 - 4 lbs.	-----	1 - 2 hours	2 - 3 hours
Rib Crown Roast	4 - 6 lbs.	-----	1½ - 2 hours	2 - 3 hours
Chop (loin, rib)	¾" - 1" 1¼" - 1½"		14–18 mins.	
Tenderloin	¾ - 1lbs.	-----	20 - 30 minutes	30 - 45 minutes
Loin Roast, boneless	3 - 5lbs.	-----	1¼ - 1¾ hours	1 ¾ - 2 ½ hours
Boston Butt (Pork Shoulder) - Fall Off The Bone	8 - 10lbs.	-----	-----	200-210°F Internal Temp.



Limited Warranty

Backyard Pro Grills

Valid only in the United States | Rev. 02/2017

1 Year Parts and Labor Warranty

Backyard Pro warrants to the original purchaser of new Backyard Pro grills (and all parts thereof), that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery.

Warranty Coverage:

If a qualified product is found to be defective during the warranty period, Backyard Pro will repair the defective parts, provide these parts for the customer, or replace the defective equipment at its option.

What This Warranty Does Not Cover:

Backyard Pro will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install, operate, and maintain the equipment according to the instructions provided with the product, and according to applicable codes and regulations
- Damage that occurs as a result of negligence or improper handling
- Damage resulting from acts of God
- Damage resulting from unauthorized repairs and modifications
- Products sold or used outside of the United States

Preventative maintenance, normal-use repairs, and normal wear and tear are not covered by this warranty. These conditions include but are not limited to:

- Air and gas adjustments
- Lid adjustments
- Fuses
- Tightening of screws, fasteners, and other hardware
- Adjustments and cleaning of burners and orifices
- Discoloration of equipment materials
- Damage caused by erratic voltages or gas supplies
- Damage caused by insects within the burner tubes

If defects are the result of freight or handling damage your first recourse must be to notify the delivering freight carrier. Any damage should be noted on the delivery receipt at the time of delivery. Refer these claims to the freight carrier for correction and compensation (this applies regardless of who was responsible for paying the freight charges or selecting the carrier).

Additionally, no claims can be made against this warranty for spoilage of products, loss of sales or profits, or any other consequential damages.

For Warranty Inquiries or Service:

To obtain warranty service, contact the location where you purchased the product:

www.WebstaurantStore.com:

Call 717-392-7472. You must have your order number ready when contacting.

The Restaurant Store:

If you purchased this product from your local store location, please contact your store directly.

www.TheRestaurantStore.com:

If you purchased this product online, call 717-392-7261. You must have your order number ready when contacting.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

EQUIPMENT LIMITED WARRANTY

Backyard Pro warrants its equipment to be free from defects in material and workmanship for a period of **1 year**. This is the sole and exclusive warranty made by Backyard Pro covering your Backyard Pro brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Backyard Pro equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within **1 year** of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

**BACKYARD
PRO**