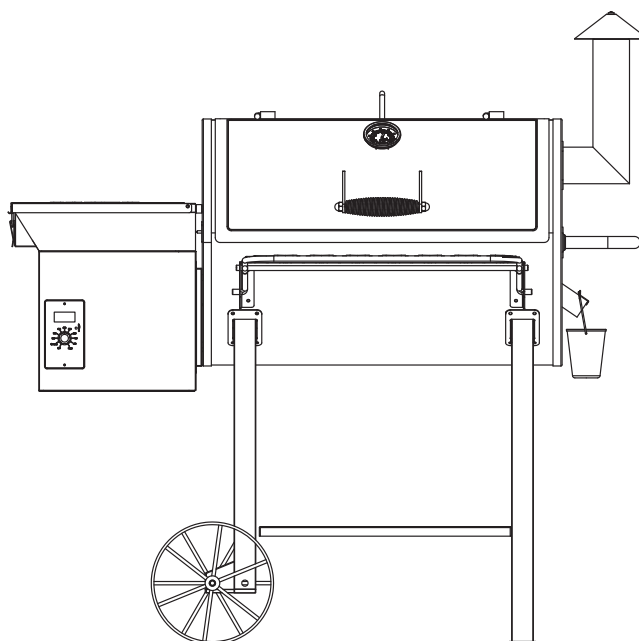




Lifestyle Big Horn Pellet Grill/BBQ Smoker Assembly Instructions & User's Manual

Model No.:SRPG1093L/LFS256



⚠ WARNING

PLEASE READ THIS ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THE 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. SAVE THESE INSTRUCTIONS.

Consumer: Retain this manual for future reference.

Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY

WARNING

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

Before proceeding, make certain that you understand the IMPORTANT INFORMATION sections of this manual.

Failure to adhere to the safety instructions in this manual could result in a hazardous fire.

It is the customer's responsibility to see that the grill is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

WARNING:

- FOR OUTDOOR USE ONLY – do not use indoors.
- Consult your local fire official, home association or building authority to obtain permission or information regarding the restriction or installation requirements within your area.
- This grill is not intended to be installed in or on boats. It is not intended to be installed in or on recreational vehicles. Do not use it for purposes other than intended.
- This grill is not for commercial use.
- Do not use this grill in wet or rainy conditions. Keep it at least 3 m away from the large body of water, such as a pond, lake, swimming pool, etc..
- Do not use this grill in extremely windy conditions.
- Keep the grill on a hard, non-combustible, smooth and level surface.
- Install on noncombustible floors or floors protected with noncombustible surfaces where the protective surface has been approved for such use by the authority having jurisdiction.
- Minimum clearance from sides, rear and top of unit to combustible material is 1 m from the sides, rear and top of the grill.
- Do not install or operate the grill under a combustible ceiling or overhang.
- Do not use in an area with flammable objects, structures, or surfaces.
- In case of fire, turn "OFF" the grill. Shut off the electric power, leave the fire to burn out on its own. Do not try to extinguish the fire by water.
- Parts of this grill can become very hot. Keep children or pets away from the grill when it is in use or after use until it has cooled down.
- Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or cooking grates.
- To protect against electric shock, never immerse cord, plugs or electric elements in water or in 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 cord away from any heated surfaces.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipments, and approved for outdoor use with BS1363/A marking.
- Keep the extension cord connection dry and off the ground.
- Only use a properly-grounded power source.
- Do not alter or remove the grounding plugs on the power cord or household outlet.

WARNING:

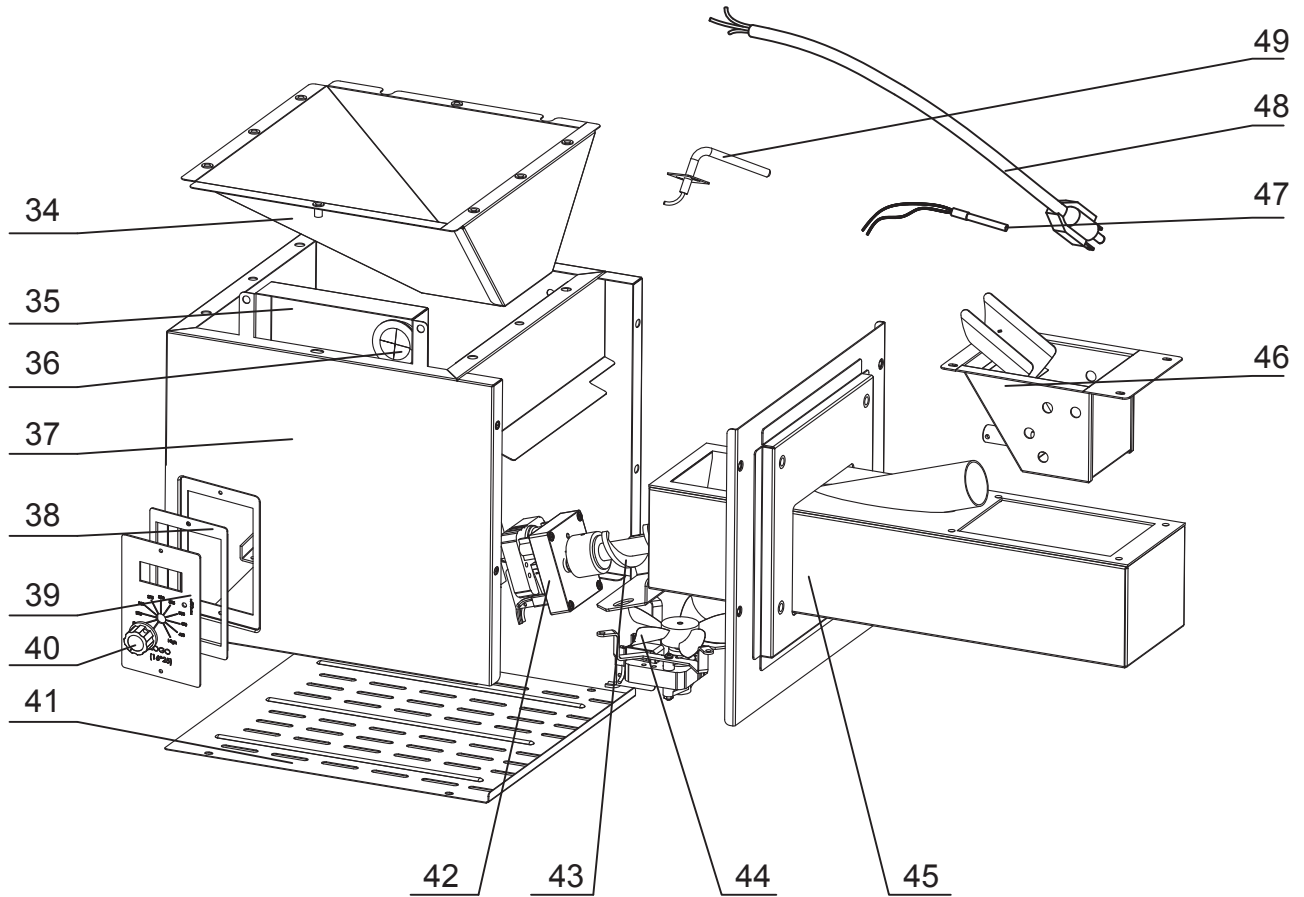
- Never move the grill while it is operating, or when it contains hot pellets or ashes.
- Always open the grill lid carefully. The heat and steam inside grill body is hot.
- Before using the grill, be sure that it has been completely assembled, and all parts have been securely fastened and tightened.
- Unplug the grill from electric power when it is not in use. Make sure the grill is cool before cleaning or other maintenance.
- Keep the grill covered when not in use. Keep children out of reach of the grill. Do not clean the grill with water spray or similar.
- Check the grill periodically. Make sure that the Command Center control panel and power cord are not abraded, worn, cut or damaged.
- Keep the grill clean.
- Do not use accessories that are not specified for use with this grill.
- Never add the pellets to the Fire Pot by hand. You could be seriously burned. If the Pellet Hopper runs out, or the fire goes out, or let the grill completely cool and then follow the Lighting Instructions.
- **YOU MUST** only use all natural wood bbq pellets, designed for burning in pellet bbq grills. Any other type of fuel burn in this appliance will void the warranty and safety listing.
- DO NOT use pellet fuel labeled as having additives.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.
- Always store the wood pellets away from the heat.
- Keep wood pellets in a dry location to prevent moisture from swelling or degrading the pellets. Keep extra pellets in a dry place.
- KEEP Hopper Lid closed during operation. NEVER reach into the Hopper.
- Disposal of Ashes - Ashes should be placed in a metal container with a tight fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. 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.

CARBON MONOXIDE (CO) HAZARD












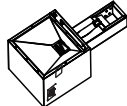
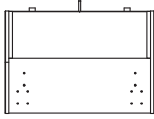




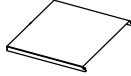
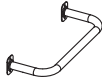






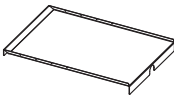

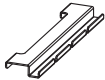

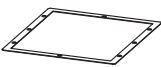



TO PREVENT CARBON MONOXIDE POISONING, FOLLOW THESE GUIDELINES TO PREVENT THIS COLORLESS, ODORLESS GAS FROM POISONING YOU, YOUR FAMILY OR OTHERS:

- Know the symptoms of carbon monoxide poisoning: Headaches, 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.
- 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.

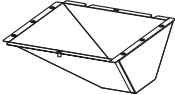







Exploded View - B




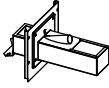






Parts List









Part #	Description	Picture	Qty	Part #	Description	Picture	Qty
1	Temp Gauge		1	18	Front Left Leg		1
2	Chamber Lid		1	19	Back Left Leg		1
3	Warming Rack		1	20	Front Shelf		1
4	Chimney Cap		1	21	Hopper Gasket		1
5	Smokestack Gasket		1	22	Front Shelf Bracket L		1
6	Smokestack		1	23	Hopper-Bottom Assembly		1
7	Cooking Chamber		1	24	Protection Guard		1
8	Chamber Right Bracket		1	25	Hopper-Top		1
9	Grease Bucket Bracket		1	26	Hopper-Lid		1
10	Side Handle		1	27	Flame Tamer		1
11	Grease Bucket		1	28	Hopper Latch		1
12	Front Shelf Bracket R		1	29	Power Cord Bracket		1
13	Bottom Shelf		1	30	Grease Tray		1
14	Back Right Leg		1	31	Warming Rack Bracket		2
15	Front Right Leg		1	32	Hopper-Top Gasket		1
16	Wagon Wheel		2	33	Cooking Grate		3
17	Wheel Axle		1				

Parts List

Part #	Description	Picture	Qty
34	Hopper Inner		1
35	Circuit Board Box		1
36	Rubber Ring		1
37	Hopper-Bottom		1
38	Rubber Sealer		1
39	Digital Controller		1
40	Controller Knob		1
41	Hopper Bottom Panel		

Part #	Description	Picture	Qty
42	Auger Motor		1
43	Auger		1
44	Blower Fan		1
45	Auger Housing		1
46	Fire Pot		1
47	Hot Rod		1
48	Power Cord		1
49	Grill Probe		1

Hardware

Hardware #	Description	Picture	Qty
AA	M6 x 55 Bolt		4
BB	M6 x 12 Bolt		37
CC	M6 Nut		34
DD	M12 Flat Washer		2
EE	M4 Cap Nut		1
FF	M4 x 8 Bolt		1
GG	M5 x 10 Bolt		8
HH	M12 Lock Nut		2

Tools Required

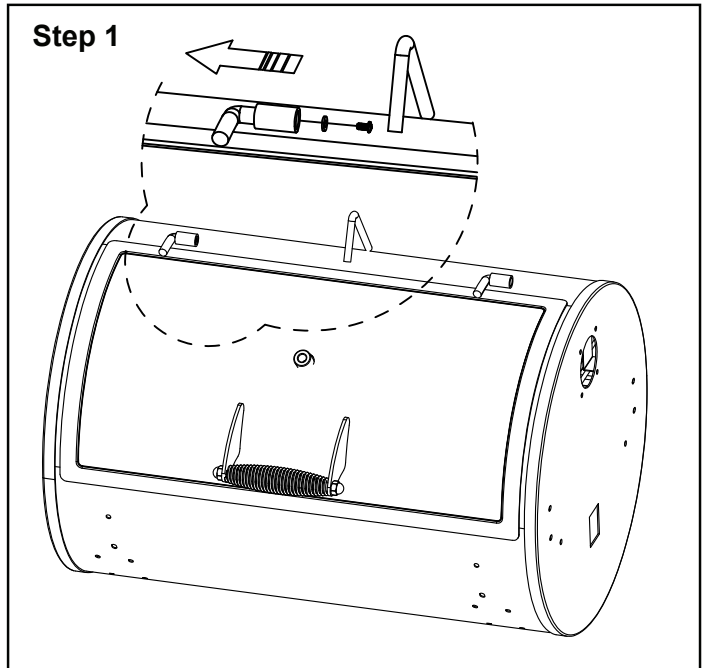
Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

Assembly Instructions

Choose a suitable, clear area for assembly. Ask a friend for help as some parts are heavy or difficult for one person to hold and assemble. To help protect the smoker's finish, cover the area with cardboard.

Step 1

Remove the lid from the cooking chamber by removing bolt and washer and sliding the hinge pins on the lid out of the hinge holes on the cooking chamber. Set bolt and washer aside for Step 17.

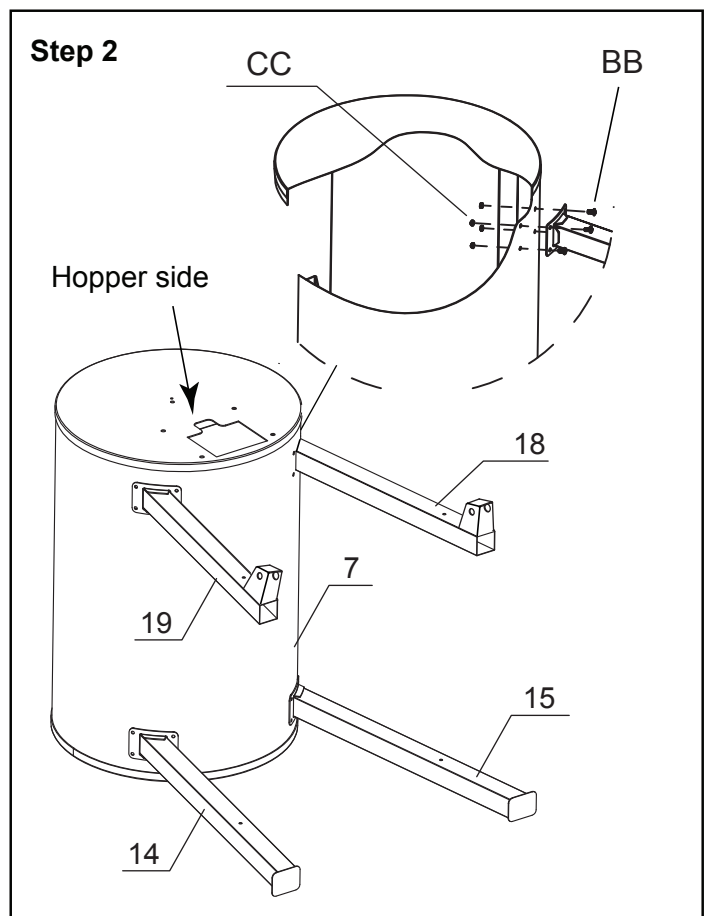


Step 2



With the help of a friend, place the cooking chamber (7) on its end. Orient the cooking chamber (7) so the hopper side faces up. Make sure that another person is holding the cooking chamber (7) during the assembly process.

Find legs labeled "Front Right"(15), "Front Left" (18), "Back Right"(14) and "Back Left" (19). Attach the legs to its place of the cooking chamber (7) one by one using (16) M6 x 12 bolts (BB) and (16) M6 nuts (CC).

NOTE: Leave hardware loose for now.



Hardware Used

BB		M6 x 12 Bolt	16pcs
CC		M6 Nut	16pcs



Assembly Instructions

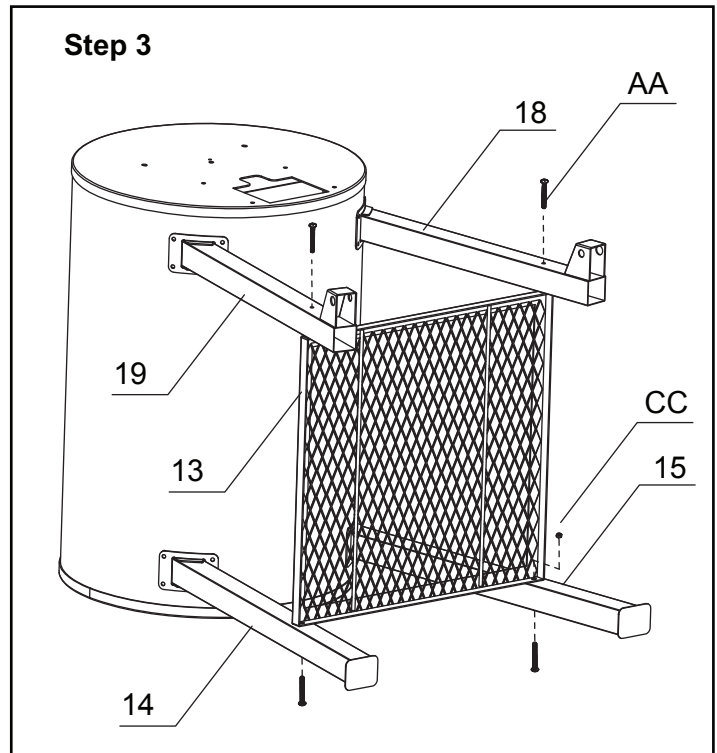
Step 3

Attach bottom shelf (13) to legs with (4) M6 x 55 bolts (AA) and (4) M6 nuts (CC) as illustrated.

Tighten all leg hardware.

Hardware Used

AA		M6 x 55 Bolt	4pcs
CC		M6 Nut	4pcs





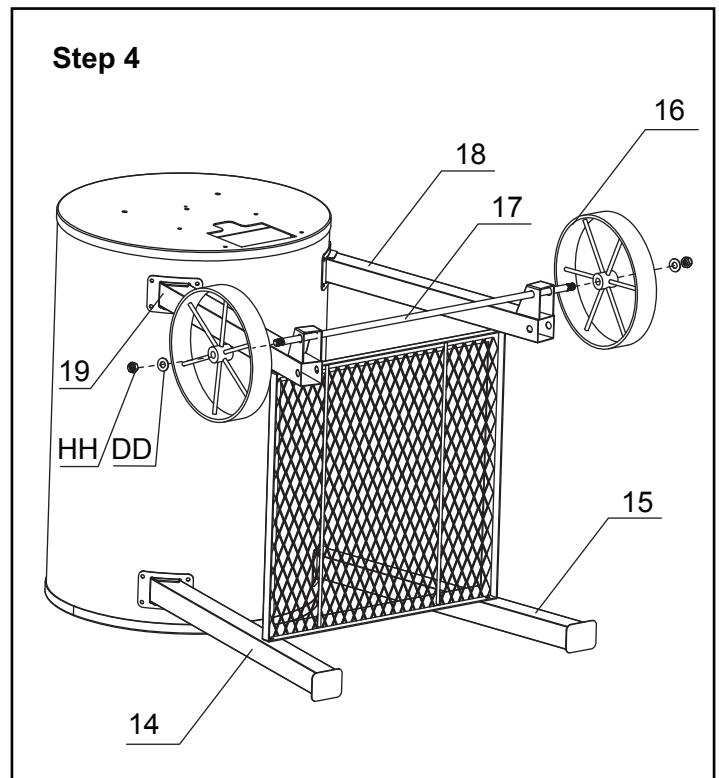
Step 4

Insert the wheel axle (17) through the bottom holes in the "Front Left" (18) and "Back Left" (19) legs.

Attach the wagon wheels (16) onto the wheel axle (17) using (2) M12 flat washers (DD) and (2) M12 lock nuts (HH) as figure shown. Do not over tighten.

Hardware Used

DD		M12 Flat Washer	2pcs
HH		M12 Nut	2pcs



Assembly Instructions



Step 5

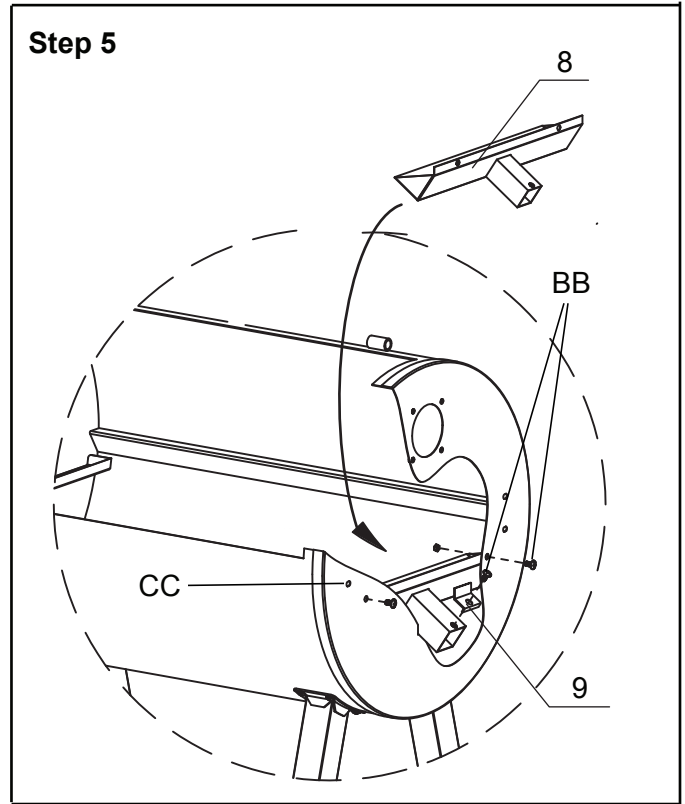
With assistance, turn the cooking chamber assembly to be horizontal.

Attach chamber right bracket (8) onto cooking chamber right endcap inside with (2) M6 x 12 bolts (BB) and (2) M6 nuts (CC).

Fix grease bucket bracket (9) on the square tube end of chamber right bracket (8) with (1) M6 x 12 bolt (BB) as illustrated.

Hardware Used

BB		M6 x 12 Bolt	3pcs
CC		M6 Nut	2pcs





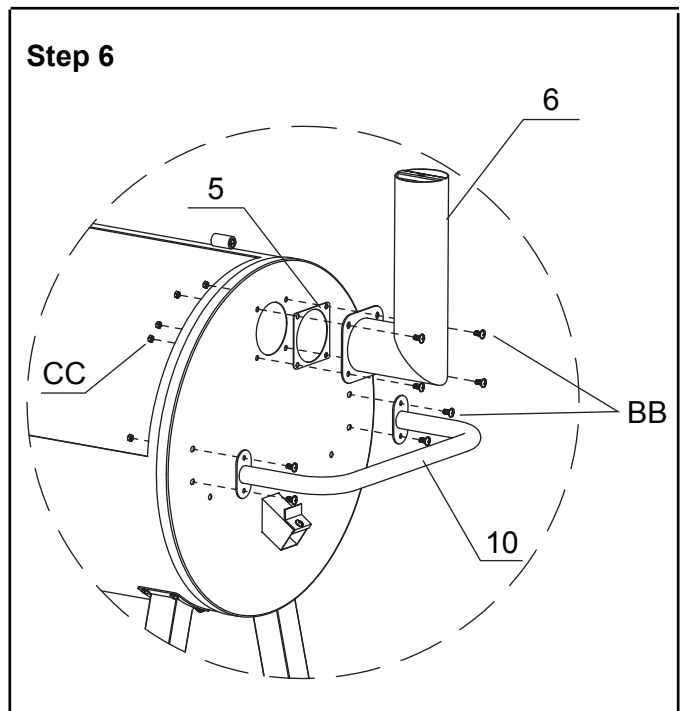
Step 6

Attach smokestack (6) and smokestack gasket (5) to chamber right endcap with (4) M6 x 12 bolts (BB) and (4) M6 nuts (CC) as illustrated.

Attach side handle (10) to chamber right endcap with (4) M6 x 12 bolts (BB) and (4) M6 nuts (CC) as illustrated.

Hardware Used

BB		M6 x 12 Bolt	8pcs
CC		M6 Nut	8pcs

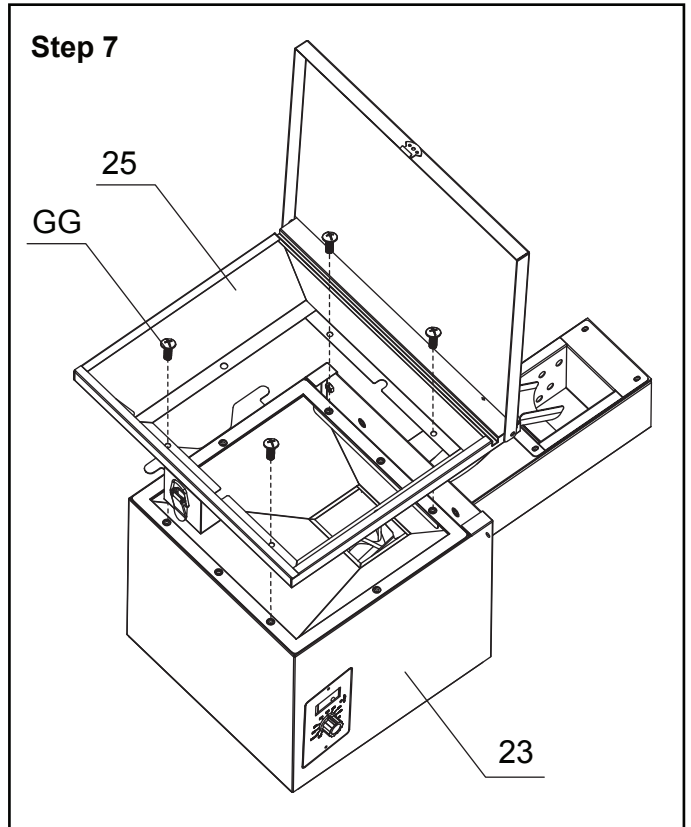


Assembly Instructions


Step 7

Connect hopper-top (25) to hopper-bottom assembly (23) with (4) M5 x 10 bolts (GG) as illustrated.

Note: Insert all 4 bolts before tightening completely.



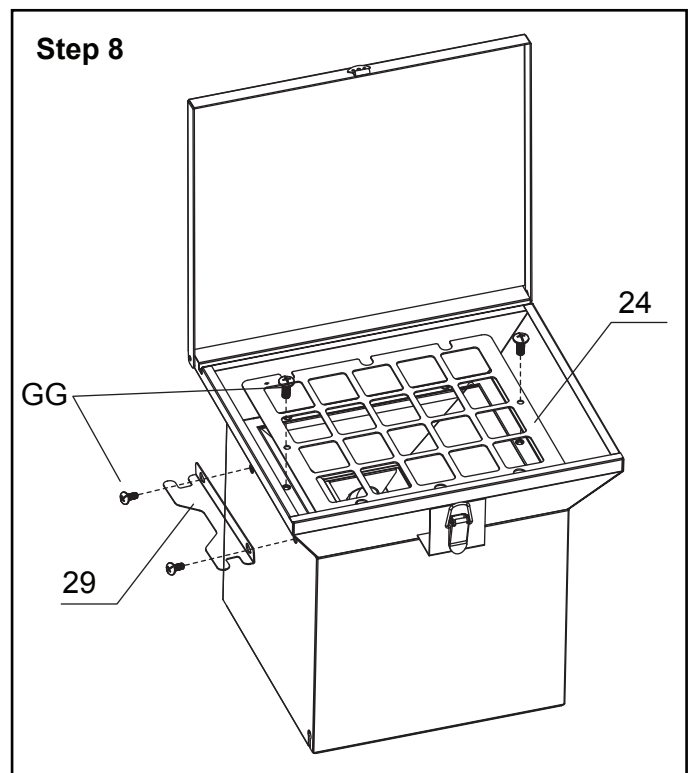
Hardware Used

GG		M5 x 10 Bolt	4pcs
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Step 8

Install protection guard (24) into the hopper assembly with (2) M5 x 10 bolts (GG).

Attach power cord bracket (29) to the back of the hopper assembly with (2) M5 x 10 bolts (GG) as illustrated.



Hardware Used

GG		M5 x 10 Bolt	4pcs
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Assembly Instructions

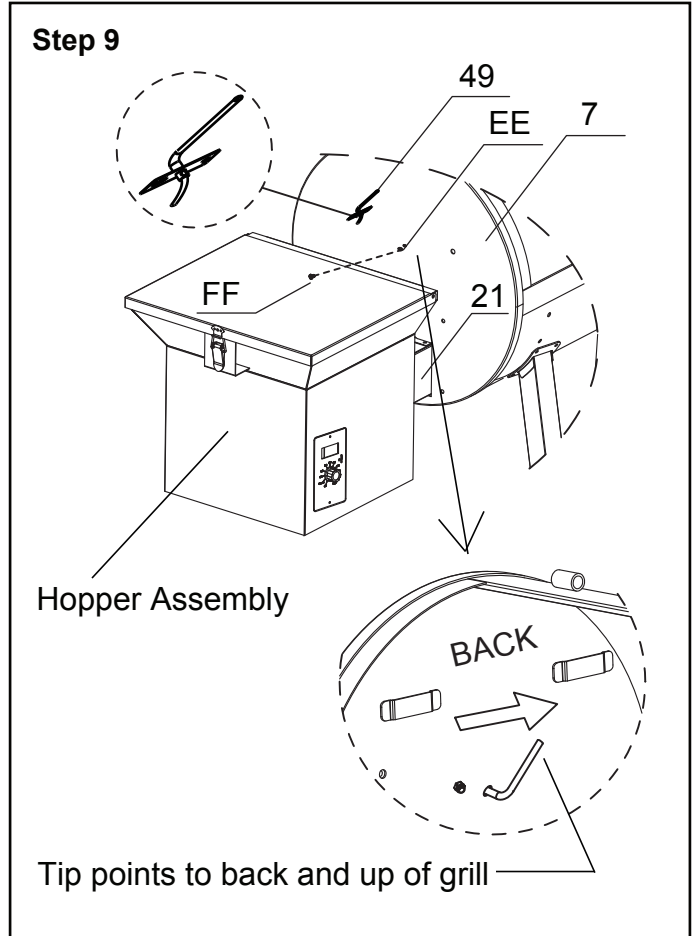
Step 9

Slide hopper gasket (21) over auger housing. Then place the pellet hopper assembly onto the cooking chamber (7) by inserting the auger housing through the left endcap. While holding the hopper assembly away from the endcap, insert grill probe (49) through the endcap wall. The grill probe (49) should be turned an angle as illustrated. Tighten the grill probe (49) into the place with (1) M4 x 8 bolts (FF) and (1) M4 cap nut (EE) as illustrated.

Note: Make sure grill probe tip end is facing towards the chamber back and up when installing.

Hardware Used

EE		M4 Cap Nut	1pc
FF		M4 x 8 bolt	1pc




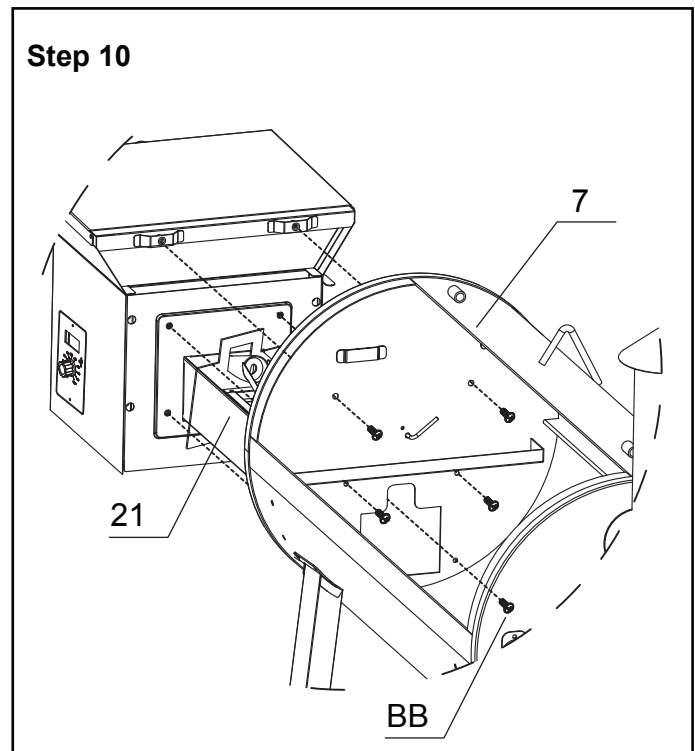
Step 10

Tighten the hopper assembly to the left endcap of cooking chamber (7) with (6) M6 x 12 bolts (BB) as illustrated.

Note: Step must be performed by two adults.

Hardware Used

BB		M6 x 12 Bolt	6pcs
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Assembly Instructions

Step 11

Attach front shelf bracket L (22) to the front of cooking chamber (7) near the left leg with (2) M6 x 12 bolts (BB) and (2) M6 Nuts (CC).



Connect front shelf (20) to front shelf bracket R (12) by inserting the shelf hooks through the bracket. Then insert the left side of the shelf through the left bracket (22) on the cooking chamber (7).

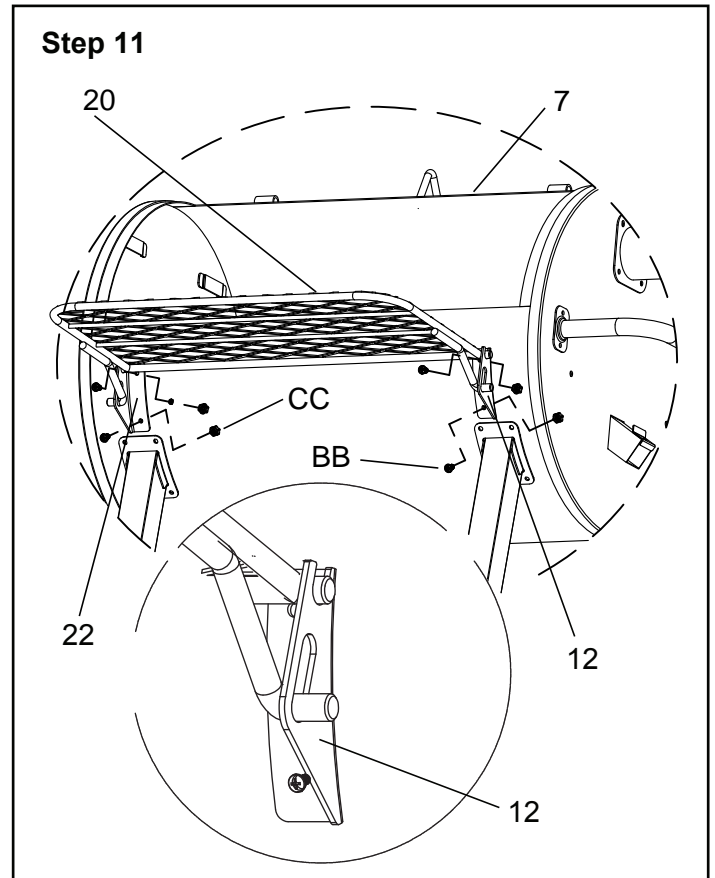
Attach front shelf bracket R (12) to the front of the cooking chamber (7) with (2) M6 x 12 bolts (BB) and (2) M6 nuts (CC).

See illustration for proper orientation.

Tighten all hardware.

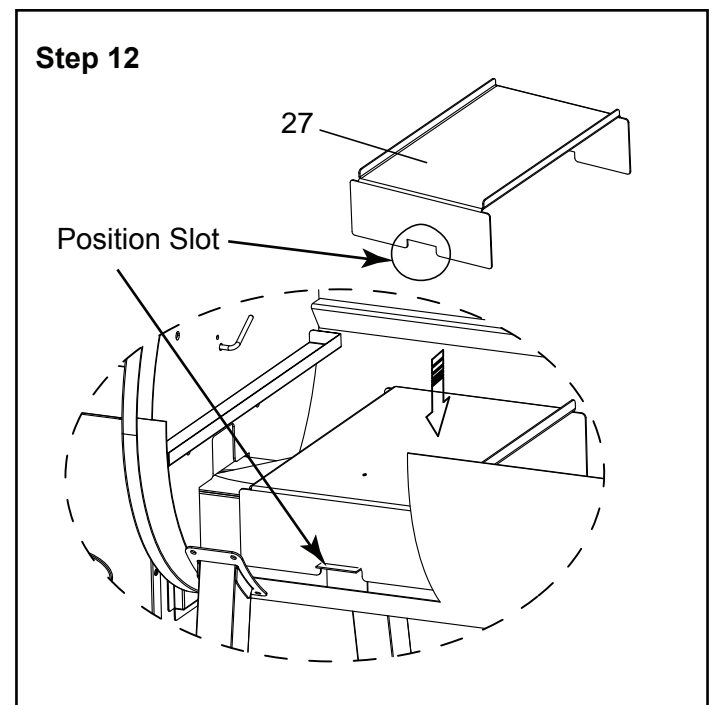
Hardware Used

BB		M6 x 12 Bolt	4pcs
CC		M6 Nut	4pcs



Step 12

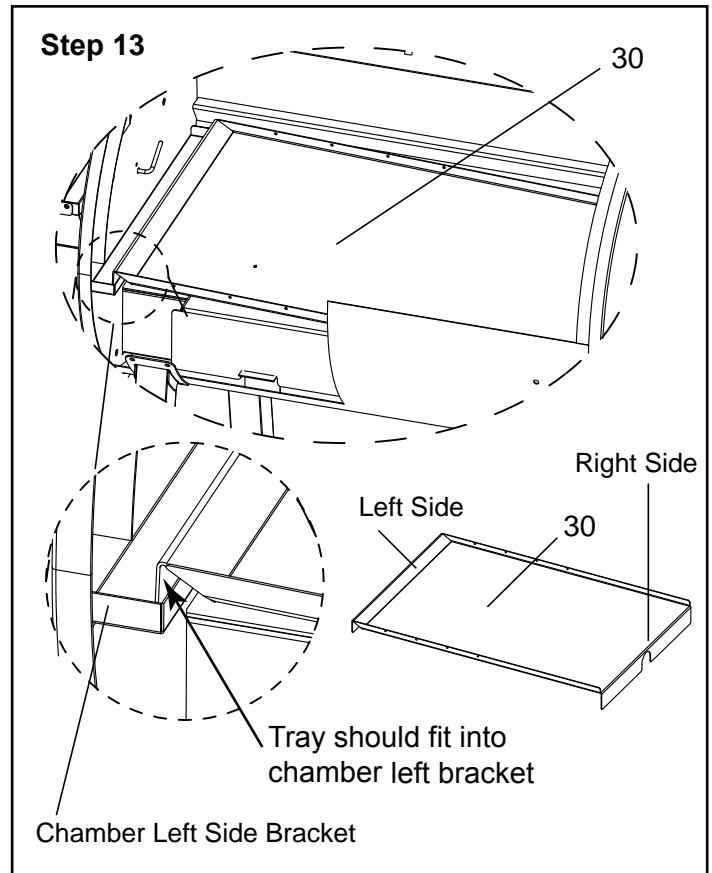
Place flamer tamer (27) over the fire pot inside the cooking chamber. It should rest in place as illustrated.



Assembly Instructions

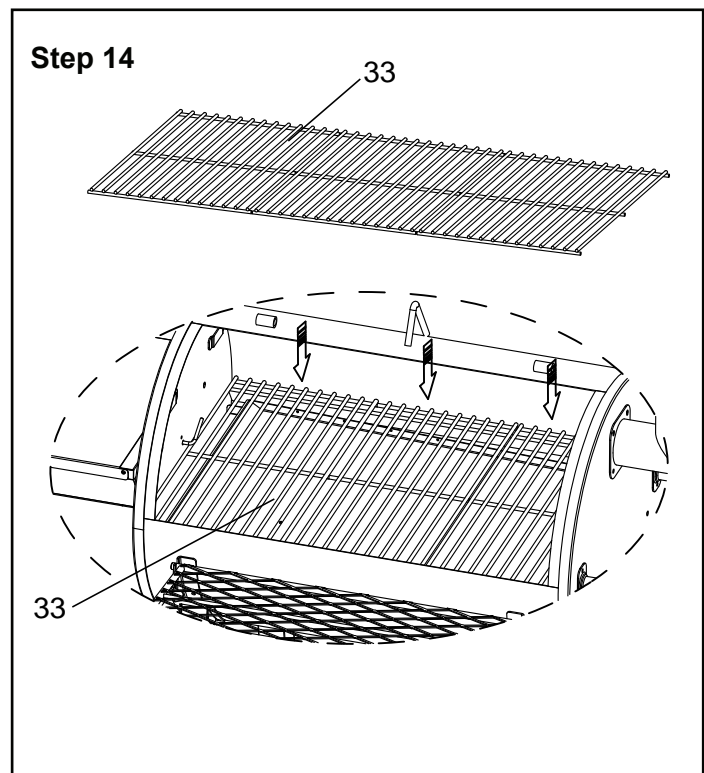
Step 13

Place grease tray (30) on the chamber right side bracket and chamber left side bracket as illustrated.



Step 14

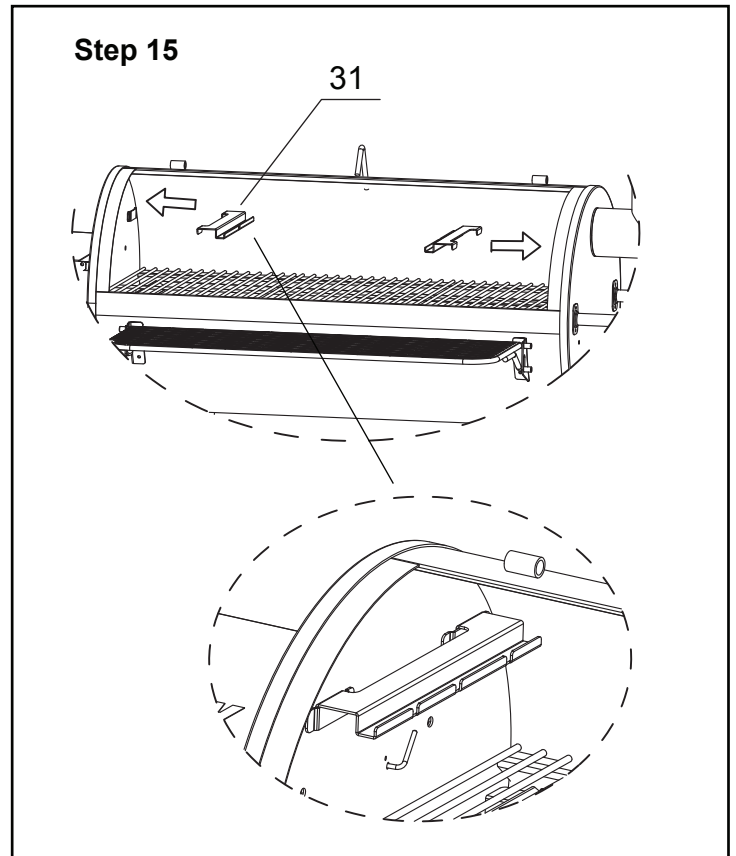
Place cooking grates (33) onto cooking chamber grid brackets/rails as illustrated.



Assembly Instructions

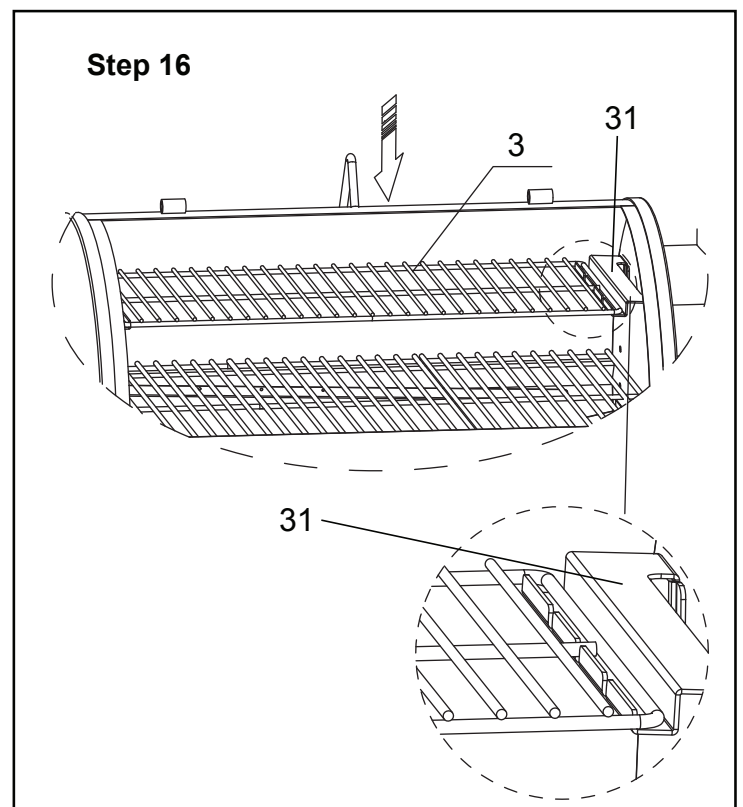
Step 15

Insert warming rack brackets (31) into the mounting tabs found on cooking chamber endcaps.



Step 16

Place warming rack (3) onto warming rack brackets (31) so that it securely rests in bracket.



Assembly Instructions

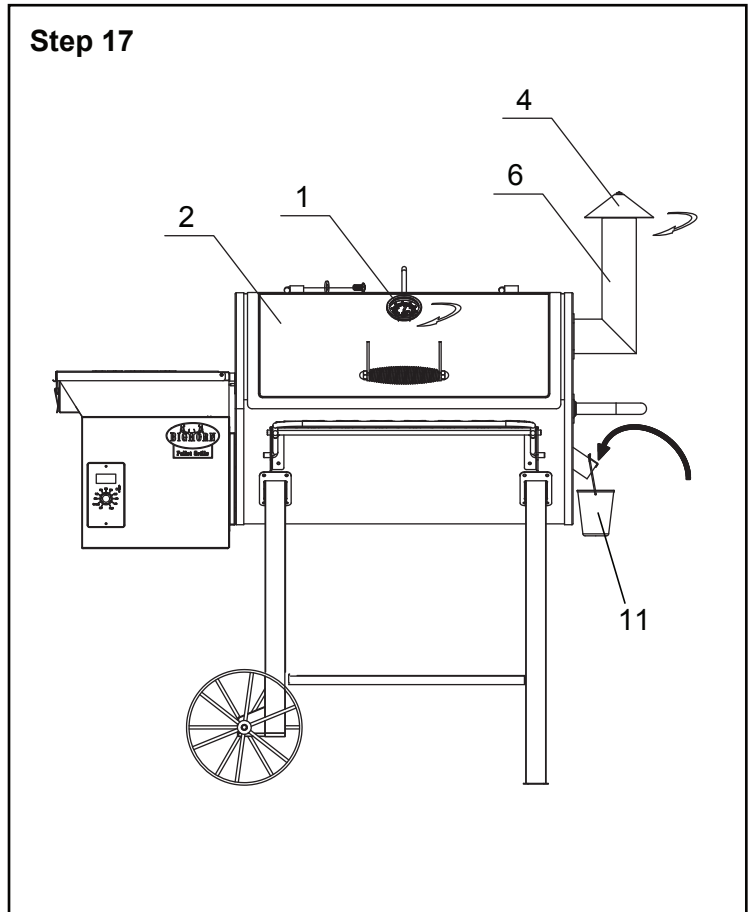
Step 17

Reconnect cooking chamber lid (2) by sliding the hinge pins into the hinges. Secure it with the washer and bolt removed in Step 1.

Screw temp gauge (1) fully into the lid (2). Adjust the orientation and lock the gauge into position using the pre-attach nut.

Screw chimney cap (4) to smokestack (6) by clockwise.

Hang grease bucket (11) from the square tube end of the chamber right side bracket as illustrated.

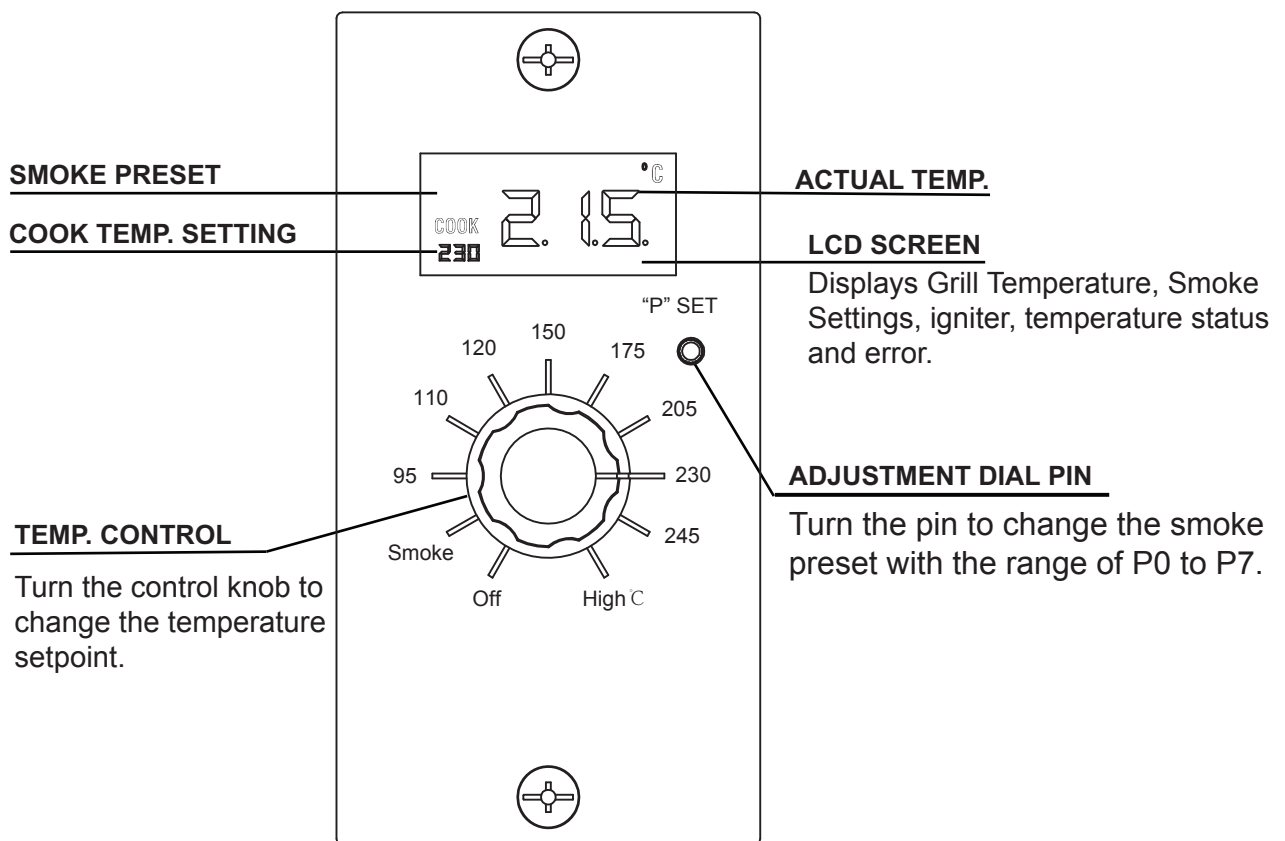


Controller Instructions

NOTE:

- 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 temperature observed on the analog lid gauge. Some variance is normal due to the location 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 open lid for a few minutes to help decrease quicker.

CONTROLLER FUNCTIONS



Temperatures table in Fahrenheit and Centigrade

Centigrade °C	Fahrenheit °F
95	200
110	230
120	250
150	300
175	350
205	400
230	450
245	475

Preparation for Use & Lighting Instructions

⚠️ 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 YOUR HOUSE. IN WINDY WEATHER 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.

PRECAUTIONS:

- Read and follow all warnings on Page 2 and 3 of this manual, before operating the grill
- For the first time operation of the grill, please follow the “SET UP PROCEDURE” to ensure the auger tube is fully loaded with pellets. For subsequent operation of the grill, please follow the “LIGHTING INSTRUCTIONS” to ignite the 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, and then follow the “SET UP 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.

SETUP PROCEDURE

Follow this procedure before the first use and after every other use, or after a long cook time. This should ONLY be performed when the grill is cool, before being used.

NOTE: During shipping or moving around on your deck, some components may have shifted from position. A complete visual inspection of the grill assembly is required. Follow these initial Setup Procedures to ensure proper and safe operation.

Step 1

Open the grill lid; remove the warming rack and cooking grates.

Step 2

Remove the grease tray and clean off any excess food drippings or grease build-up.

Step 3

Inspect and clean chamber right bracket. Ensure the drain tube is not blocked.

Step 4

Remove the flame tamer. 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.

NOTE: Line the bottom of the cooking chamber with heavy-duty aluminum foil. This will help prevent flare-ups as well as make cleaning easier.

Step 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.

Preparation for Use & Lighting Instructions

Step 6

Plug the power cord into a properly grounded 230V electrical outlet. DO NOT use if the ground tip has been removed from the power cord. DO NOT use an extension cord or ungrounded outlet.

Step 7

Turn the control knob to 'High' in temperature controller.

Step 8

Observe the auger turning as pellets fill the tube. Once pellets reach the fire pot, turn OFF the grill. DO NOT reach into the fire pot.

Step 9

Re-install the flame tamer, grease tray, cooking grates and warming rack. Close the grill lid. The grill is now ready for use. Follow the LIGHTING INSTRUCTIONS to continue.

LIGHTING INSTRUCTIONS

AUTOMATIC METHOD

1. With the grill properly setup and located for operation, plug the power cord into a 230V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.)
2. Open the grill lid. Ensure all components are properly installed and ready for use.
3. Ensure the hopper does not contain any foreign objects and is properly filled with barbecue wood pellets.
4. Turn the control knob to 'Smoke' in temperature controller. 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 the manual for more information.)
5. Close the grill lid.
6. Select the desired cooking temperature or smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)

NOTE: We recommend setting the Control Knob to "High" for 10 to 15 minutes to preheat the grill.

⚠ WARNING:

- 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. Use only barbecue grade pellets.
- Use only extension cords with a 3 prong grounding plug rated for power of the equipment and approved for outdoor use with BS1363/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 cord away from any heated surfaces.

NOTE: If the grill fails to light, inspect the fire pot for the presence of pellets or build-up of pellet ash. If the fire pot contains too much ash, clean it out using a shop vacuum. Also be certain the fan blower motor and auger are working by observing these parts after starting the grill. If they are working, turn OFF the power and reassemble all components.

⚠ WARNING: Never inspect or perform maintenance on a hot grill. Allow to properly cool before inspecting or cleaning your grill.

Lighting Instructions & Shut Down

LIGHTING INSTRUCTIONS

MANUAL METHOD

1. With the grill properly setup and located for operation, plug the power cord into a 230V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.) DO NOT use if the ground tip has been removed from power cord. DO NOT use an extension cord or ungrounded electrical outlet.
2. Open the grill lid. Remove the warming rack, cooking grids, grease tray and flame tamer.
3. Ensure the fire pot and ignitor are clean and free of debris or foreign objects.
4. Place a generous handful of pellets into the fire pot.
5. Apply an approved wood pellet starter, like fire starter gel, over the pellets.
6. Using a long fireplace match or long lighter, light the starter and pellets.
7. After the pellets are burning well (up to 5 minutes), carefully replace the flame tamer, grease tray, cooking grids and warming rack.
8. Turn the control knob to "Smoke". Listen for the fan and auger motors to operate.
9. Close the grill lid.
10. Select the desired cooking temperature or smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)

NOTE: We recommend setting the Control Knob to "High" for 10 to 15 minutes to preheat the grill.

NOTE: When the controller is ON, if the grill probe does not reach a temperature of 54 °C within 20 minutes, the controller will turn OFF and the display will show "Err" (refer to Troubleshooting section for more information). Perform the following:

- Be certain the power is OFF.
- Inspect the hopper to verify it has enough pellets and that pellets can freely drop into the auger.
- After the grill has cooled, inspect the fire pot for ash build-up or blockage.
- Follow Lighting Instructions (Automatic or Manual).
- If the grill fails to light once again, refer to Trouble Shooting section and/or contact Distributer for assistance.

SHUTDOWN INSTRUCTIONS

Turn the control knob to 'Off'. The controller will begin its automatic SHUTDOWN procedure.

ATTENTION: AT THIS TIME, DO NOT DISCONNECT THE POWER!

The auger motor will stop feeding fuel and allowing the flames to burn out naturally. During this time the combustion/cooling fan will continue to run until a preset internal temperature is reached. When the procedure is complete, the fan and power will turn off automatically.

The SHUTDOWN procedure will take above 10 minutes. After it has turned off, disconnect the power cord. The grill is still HOT. After the grill has cooled, properly store the grill in a safe place out of reach from children and pets.

Operating Instructions

CURING THE GRILL

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

- Follow “Setup Procedure” to ensure the grill is safe for operation.
- Follow “Lighting Instructions” to start the grill.
- Set the temperature to 121 °C and allow to operate for 2 hours.
- Increase the temperature to 204 °C and allow to operate for an additional hour.
- Turn OFF the grill and allow to properly cool.

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 grates and components have balanced temperature. Without preheating, it takes much longer to food to cooking temperature.

- Follow “Setup Procedure” to ensure the grill is safe for operation.
- Follow “Lighting Instructions” to start the grill, then turn the control knob to 'High'.
- Close the lid and allow the grill to maintain at least 204 °C for about 10 minutes.
- Open lid, set the controller to the desired temperature. Close the lid once the temperature is close to the desired setting.
- Cook food as desired. (See “Cooking Instructions” for more operating information.)

COOKING INSTRUCTIONS

The pellet grill has two modes to control the pellet feeding speed. These are designated as the Cook Mode and the 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

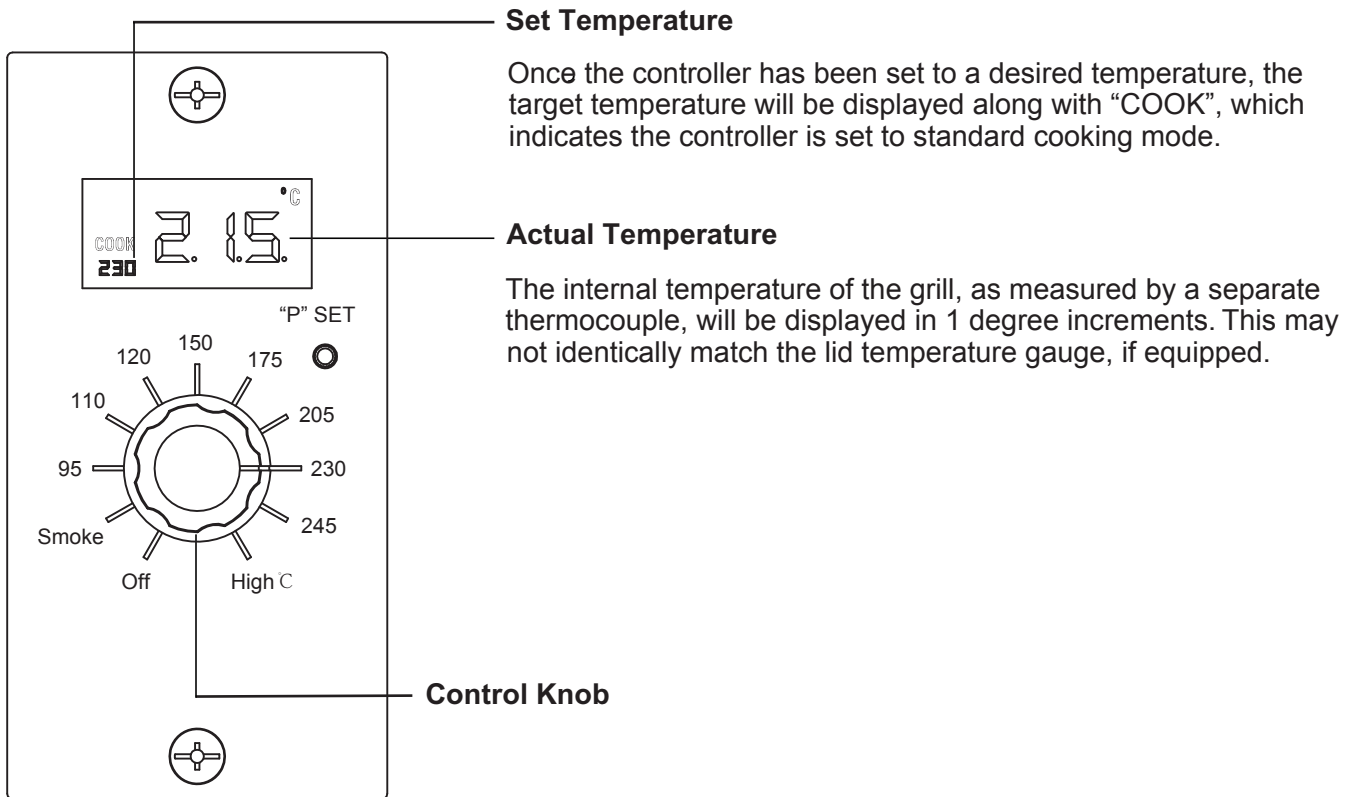
After the grill is properly lit, turn the control knob to the desired cooking temperature. The grill will automatically maintain the set temperature by adding pellet fuel to the fire pot when needed by monitoring the internal grill temperature. Therefore, it is important to keep the grill lid closed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

NOTE:

The maximum temperature 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.

Operating Instructions

COOKING INSTRUCTIONS



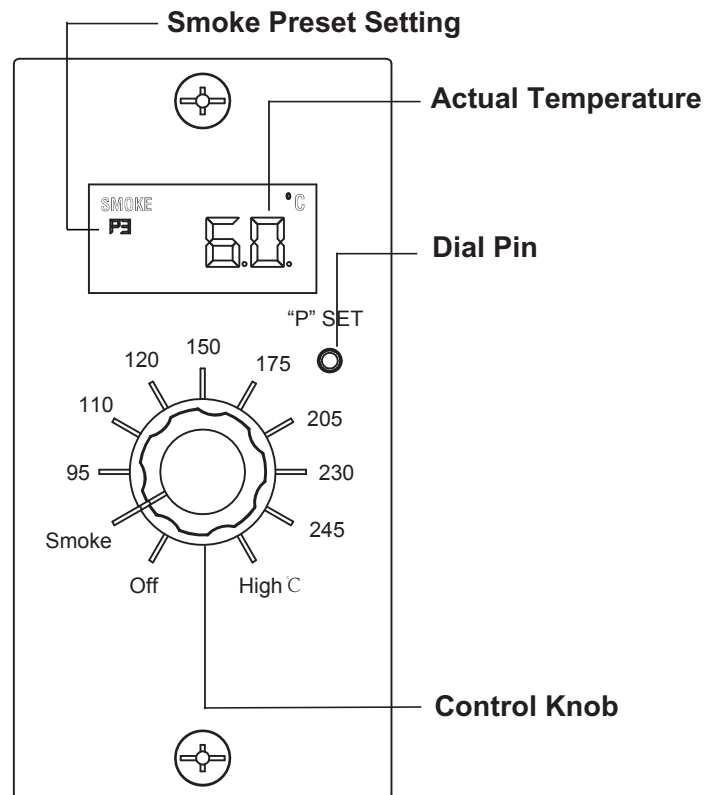
SMOKE MODE

Begin by following the SETUP PROCEDURE and LIGHTING INSTRUCTIONS . Leave the Control Knob set to “Smoke” to remain in smoke mode. Press Dial Pin to select one of eight preset smoking programs , ranging from P0 to P7 The smoke preset will be indicated on the LCD display.

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.

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 temperature observed on the analog lid gauge. Some variance is normal due to location and calibration differences.



Operating Instructions

COOKING INSTRUCTIONS

The following table represents the preset smoking modes showing the relation of smoke produced with the cooking temperature. A higher preset level will produce more smoke, but a lower cooking temperature.

Smoke Mode Setting	Smoke Produced	Cooking Temperature
P0	LOW ↓ HIGH	HIGH ↑ LOW
P1		
P2		
P3		
P4		
P5		
P6		
P7		



WARNING

NEVER add wood pellets to fire pot while it is HOT or in USE! Serious injury could result!

POST COOKING INSTRUCTIONS

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

- Turn the control knob to “High”.
- With lid closed, allow the grill to operate 5 to 15 minutes, depending on what was cooked, or the amount of residue/grease on the grates.
- Turn OFF the grill (refer to “Shutdown Instructions”).
- Using a long-handled grill cleaning brush, scrap clean the cooking grates.
- 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.



WARNING: Always wear dry, protective gloves or oven mitts when cooking or cleaning hot cooking grates.

Operating Instructions

IMPORTANT:

- Never move your pellet grill while it is hot or in use.
- Make sure the flame tamer and grease tray are properly installed. If not properly installed, a grease fire could result.
- Adjust the chimney cap height for added temperature control. Upward decreases the temperature and downward increases. DO NOT COMPLETELY CLOSE CHIMNEY CAP.
- Use caution when handling food around the grill. All surfaces could become very HOT and may cause burns if touched.
- In Smoke Mode, for temperatures above 121 °C, the grill may not produce smoke.

Grill Cooking Tips

WOOD PELLETS

ONLY USE wood pellets made for barbecue. 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 resealable lid.

GRILLING TIPS

- ALWAYS keep your grill clean and stored in a safe, dry place.
- After the food has finished cooking and 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 at the Command Center. 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 or flare ups.
- Ensure the grease bucket is clean before each use. To make clean up easier, place aluminum foil inside the bucket as a liner.
- 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 wood 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 understand the cooking temperatures and performance.

Care and Maintenance

GRILLING TIPS & 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.

CARE AND MAINTENANCE

Cleaning the Grill Body

Use warm, soapy water to clean the inside and outside of grill body with a cloth and then wipe it dry. Treat the interior surface of grill body with a light coat of vegetable oil and then wipe it dry periodically to prevent rusting.

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 coating them with vegetable or olive oil will help prevent corrosion.

After removing cooked food and grates are still hot, carefully brush the cooking grates with a long handled cleaning brush. Wear oven mitt or gloves when around a hot grill.

Cleaning the Grease Bucket

For easier cleaning, use aluminum foil to line the grease bucket. Periodically, clean or replace the aluminum foil 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 cooking grates and grease tray for access into the fire pot and grill body. Vacuum the wood pellet ash residue out of the fire pot and grill body interior using a shop vacuum.

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.

Care and Maintenance

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.

Proper cleaning, maintenance and the use of clean, dry, quality pellet fuel will prevent common grill operational problems. However, in the event of poor operation or product failure, refer to “Troubleshooting” section for helpful tips.

⚠ WARNING: Always disconnect the electrical cord prior to inspecting, cleaning, maintenance or service work.

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

Troubleshooting

PROBLEM	CAUSE	SOLUTION
The grill won't ignite	Power	Verify there is power at the outlet.
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.
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 Cooking Grates, Grease Drain Pan and Flame Tamer 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 the Flame Tamer, Grease Drain Pan and the Cooking Grates into the grill. Initiate the GRILL LIGHTING INSTRUCTIONS.
Electric element (hot rod) does not get hot.	Check that the 3-wire plug is fully seated into a 3-wire grounded IEC standard socket wired for 230 volts. Check the breakers or fuses for the outlet being used are not open or blown. Electric element only heats up (becomes red) during the first 5 minutes after power switch is turned on. Fuse-Blown.	Reset plug in a 3-wire grounded IEC standard socket wired for 230 volts. Reset breakers or replace fuse. Turn Control Knob "Off" then "Smoke" again. Replace max fuse size: 3 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 grill lid only when necessary. Inspect and verify the Pellet Hopper is full and that the Fire Pot does not contain too much ash. DO NOT touch any HOT parts. Allow the grill to cool first.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Grill is getting too hot	Operating temperature set too high. Auger continuously runs.	Adjust the Control Knob to a lower temperature.
Excess smoke from chamber or chimney.	Grease fire	Some smoke is normal, but if excess smoke is observed and the temperature has increased, there is a grease fire. Turn OFF and unplug the power cord. A simple grease should extinguish itself. If fire continues, contact FIRE DEPARTMENT.
Temperature or digital display does not match "set" temperature	Outdoor temperature, open lid or timing.	Close the grill lid and allow up to 15 minutes for the temperature to stabilize. Operating the grill in very cold conditions may affect the performance.
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 IEC standard socket supplying 230 volts. If the display has failed, contact distributor for replacement controller. Inspect and replace the 3 amp fuse. (See circuit board diagram for information.)
"ErH" 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 firepot and confirm positioning of 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.
"ErP" error message	Control knob was not in the OFF position when grill connected to AC power.	Turn Control knob to OFF, wait 2 minutes, then select desired temperature. It is a safety feature prevents an inadvertent start.
Flashing temperature on LCD Screen	SMOKE Mode If grill temperature below 43 °C COOK Mode If grill temperature below 54 °C	This is NOT an ERROR that effects the grill. USED to show that there is some risk that the fire could to 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 effects the grill. Used to show that the unit is in Start-Up mode.





Troubleshooting

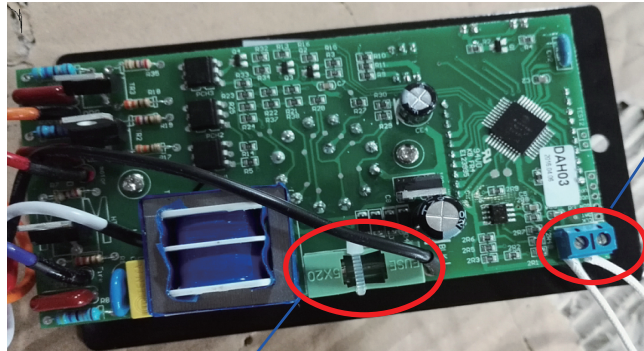
PROBLEM	CAUSE	SOLUTION
Grill will not start	Power	Ensure unit is plugged in. Verify there is power at the IEC standard socket If igniter not working, check 3 amp fuse found on the back of the control. Replace if necessary.
	Control knob	Ensure control knob is in OFF position. Turn control knob to SMOKE. LCD SCREEN will light up.
	Igniter	Remove warming rack, cooking grates, grease tray and flame tamer. Turn unit on and visually inspect the igniter. Start unit using Lighting Instructions. If not working Call customer service for replacement part.
	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 distributor for replacement Auger motor.
	Control Board	Remove Control Board and inspect the wires and connections. If not working, Call distributor for replacement of Big Horn control board.
During Smoke Mode, the temperature is too high.	Improper preset for desired smoking setting	With the grill set to "Smoke", change the Adjustment Dial Pin to select lower preset. Refer to table shown on page 24.
Unexpected grill temperature is displayed	Grill is exposed to direct sunlight or high ambient temperatures.	Use the grill in a shaded area when possible. However, over than showing incorrect temperature readings, this will not harm the grill. Briefly open the grill lid to help reduce the temperature if needed.
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 cooking grate, grease drain pan and flame tamer. 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 SOMKE mode.
Grill produces excess or discolored smoke	Excess grease build-up or dirty components	When the 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 to cook about 10 minutes and properly shutdown the grill.
	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 177 °C to help reduce flare-ups. Avoid putting greasy foods directly over the Fire Pot area.

Troubleshooting

Control Board Back View

Board Wire Harness Connection

-  Fan
-  Igniter
-  Auger Motor
-  AC Hot Input



3 amp 230 Volt Fuse w/ Housing
Fast-Blow Cartridge Fuse

The circuit board is equipped with a 3 amp, 230 volt fast-blow 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.

Digital Control Wiring Diagram

