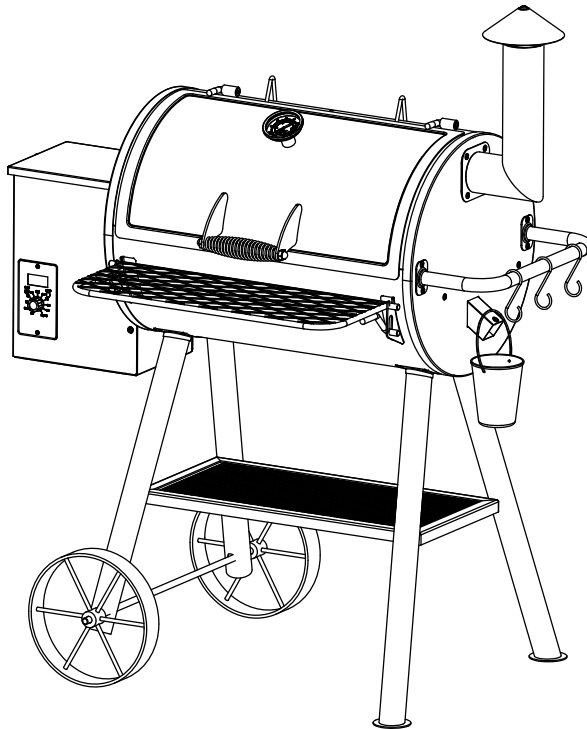


Enjoy Your

Captiva Designs

USE AND CARE GUIDE

E02GR007



Assembly, Care And Use Instructions
Read Carefully Important: Retain These
Instructions For Future Reference.



This appliance is for Household use only.
This is not a commercial appliance.

Questions, problems, missing parts? Before returning to the store,
please contact our Customer Service

service@alphamarts.com

THANK YOU

We appreciate the trust and confidence you have placed in Captiva Designs through the purchase of our product. We strive to continually create quality products designed to enhance your home. Visit us online to see our full line of products available for your home improvement needs. Thank you for choosing Captiva Designs!

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Warning

WARNING:

Please read this entire manual before assembling and using this pellet fuel burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. Please save this instruction manual for future reference.

WARNING:

- The grill is for outdoor use only!
- Never use gasoline, gasoline-type fuel, kerosene, charcoal lighter fluid, or similar liquids to start or “freshen up” a fire in this appliance. Keep all such liquids away from the appliance when in use.
- Do not store flammable liquids or materials on the bottom shelf or side shelf.
- The grill is for adult use only.
- This grill gets extremely hot during use! Use extreme caution around the grill.
- Use caution when opening the lid as hot steam or a flare up could cause burns.
- Keep the grill a minimum of 36 in. Away from buildings, structures, any flammable items and vehicles during use.
- Keep children and pets away while the grill is being used.
- Use caution after the fire has been extinguished- surfaces will remain hot for some time.
- Never put your fingers in the auger channel for any reason!
- The hopper pellet fuel screen must be in place during use.
- Never use the grill under covered porches, awnings, combustible ceilings, low hanging tree branches, trellis, or overhangs of any kind.
- Never use inside enclosed areas such as patios, garages, enclosed rooms, buildings or tents.
- Do not use in windy conditions.
- Do not use in very wet or rainy conditions.
- Keep the lid closed during use. This pellet grill is intended to be used with a closed lid.
- Never use this grill as a heater.
- This grill is not for commercial use.
- Before starting, make sure the grease bucket is in place.

Warning

WARNING:

- Always unplug grill after using. Wind cord around the cord wrap so it is out of the way.
- During use, the plug wiring should be sorted so it does not impose a tripping hazard.
- Always use the grill on a hard, stable and level surface.
- This grill operates automatically through the control panel. Do not manually fill the fire pot or over-fill the fire pot by hand . This will cause a dangerous over-firing condition. The side shelf can hold 15 lbs. Safely, do not put more than 15 lbs. On the side shelf.
- Do not lean or push down on the side shelf.
- Do not move the grill while it is being used.
- Do not use accessories not specified for use with this appliance.
- Make sure the front wheel casters are locked while in use.
- Do not leave unattended at any time while in use.
- Before each use, make sure the grill is in good working condition.
- Do not alter the grill in any way.
- Do not modify or hardwire the auger to run continuously.
- Do not use the grill until it is completely as-sembled with all parts securely tightened.
- The grill must be completely cooled off and must be extinguished before any cover can be used.
- Maintaining the grill is the responsibility of the owner or user . The firebowl, drip tray and drip tray tube must be cleaned occa-sionally to remove grease buildup. Failure to clean grease buildup can cause grease fires which are very dangerous.
- After every 20 hrs of use, the fire pot must be cleaned out to remove any ash buildup. This is required maintenance.
- Never pour water into the firebowl, fire pot or drip tray.
- If a grease fire were to occur, baking soda can be used to extinguish the fire . Use extreme caution not to burn yourself.
- If the fire does not extinguish, remove the food if possible. Keep the lid closed, close the chimney damper and press the power button to off.
- Once the fire is extinguished, clean the grease buildup before cooking is resumed.
- Disposal of ashes - any ashes that are removed from the grill should be placed in a metal container with a tight fitting lid. The closed container of ashes should be placed on a noncombustible floor or ground, well away from all combustible materials, pending final disposal . If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

WARNING:

- Outdoor use only!
- It is good practice to always have a well maintained fire extinguisher available whenever any type of grill is being used.

Preparation

⚠ WARNING:

Carbon monoxide hazard!

Burning wood or charcoal produces carbon monoxide, which has no odor and can cause death if burned in enclosed areas. Never burn wood or charcoal inside homes, vehicles, tents or any other enclosed areas.

Note the following to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.

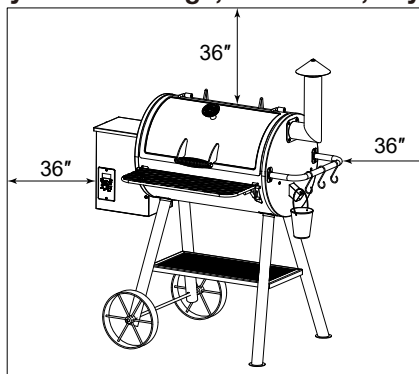
⚠ FUEL:

- Use only food grade hardwood pellets made for pellet grills.
- Do not use heating pellets which may contain hazardous contaminants.
- It is recommended that excess pellets are not stored in the hopper for extended periods as they can absorb moisture causing the auger to seize.
- If the pellets are going to be stored in the bag they were purchased in, close the bag tightly and place in a dry location. A better choice is a moisture proof sealed container. Care must be taken to insure the pellet fuel is kept from all moisture.
- Do not use pellets that have gotten wet. Do not use pellets that have become excessively powdery or dusty. This is a sign the pellets are defective or have been exposed to moisture at some time.
- Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives

⚠ WARNING:

Do not use this appliance under overhead combustible surfaces.

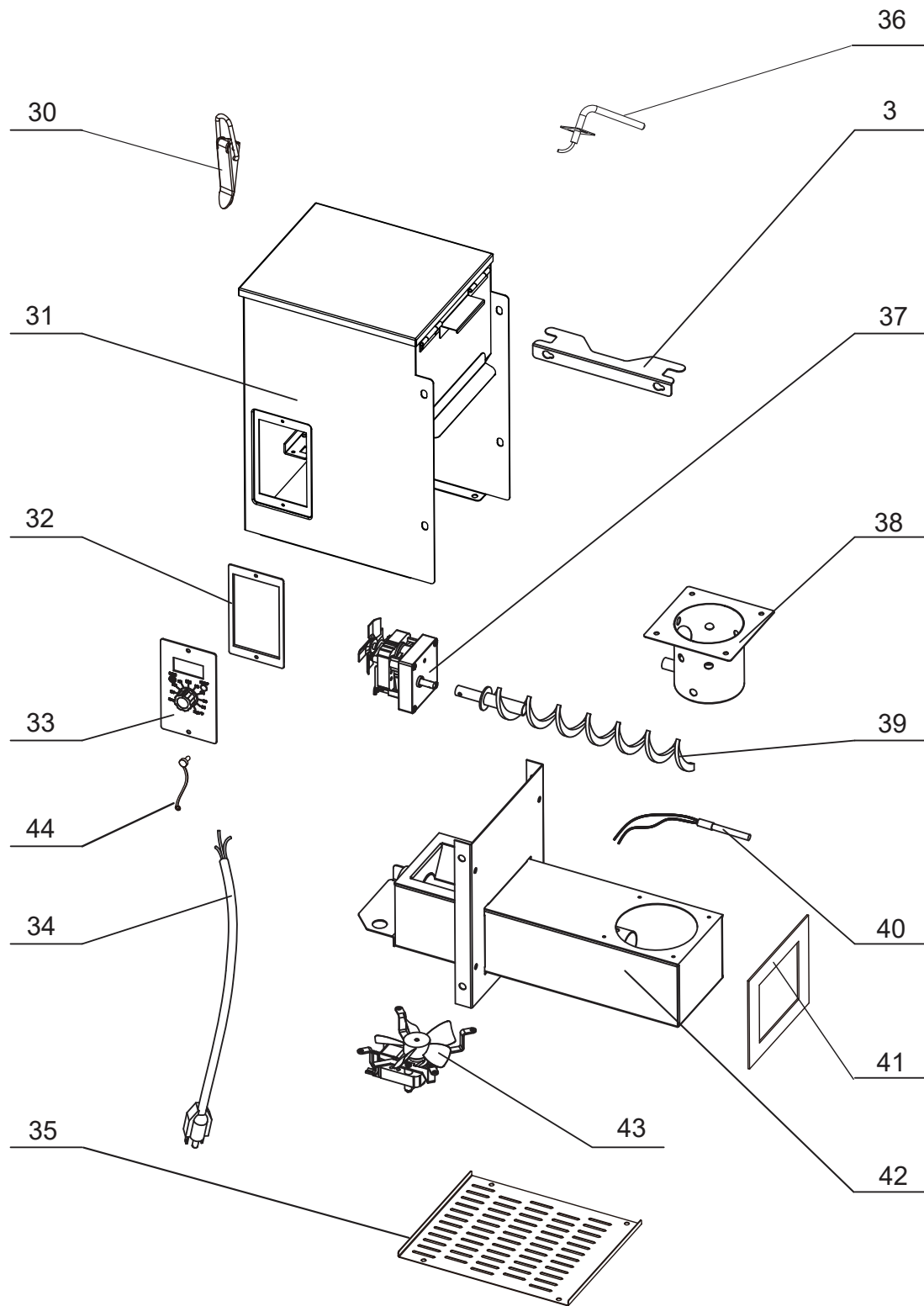
- Keep the grill a minimum of 36 in. away from buildings, structures, any flammable items and vehicles during use.






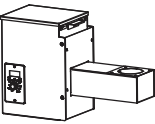







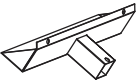
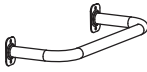

- Never use the grill under covered porches, awnings, combustible ceilings, low hanging tree, branches, trellis, or overhangs of any kind.
- It is recommended that the appliance be installed on noncombustible floors. The appliance can be installed on combustible floors with a noncombustible surface where the protective surface has been approved for such use by the authority having jurisdiction.







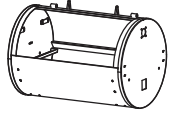








Components

ENJOY YOUR CAPTIVA DESIGNS


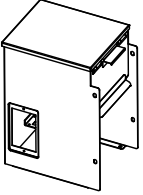



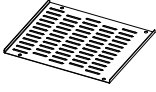




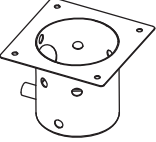


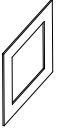
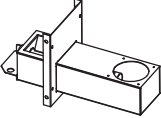
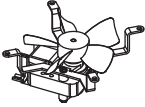

Components

Part #	Description	Picture	Qty
1	Temp Gauge		1
2	Warming Rack Bracket		2
3	Power Cord Bracket		1
4	Hopper Assembly		1
5	Front Shelf Bracket L		1
6	Front Left Leg		1
7	Wagon Wheel		2
8	Back Right Leg		1
9	Grease Bucket		1
10	Utensil Hook		3
11	Grease Bucket Bracket		1
12	Chamber Right Bracket		1
13	Side Handle		1
14	Chimney Pipe		1








Part #	Description	Picture	Qty
15	Chimney Cap		1
16	Chamber Lid		1
17	Warming Rack		1
18	Cooking Grate		3
19	Flamer Tamer		1
20	Grease Tray		1
21	Cooking Chamber		1
22	Front Shelf		1
23	Bottom Shelf		1
24	Wheel Axle		1
25	Chimney Gasket		1
26	Front Shelf Bracket R		1
27	Back Left Leg		1
28	Front Right Leg		1
29	Meat Probe		1



Components

Part #	Description	Picture	Qty
30	Hopper Latch		1
31	Hopper Box		1
32	Rubber Sealer		1
33	PTC Controller		1
34	Power Cord		1
35	Hopper Bottom Panel		1
36	Grill Probe		1

Part #	Description	Picture	Qty
37	Auger Motor		1
38	Fire Pot		1
39	Auger		1
40	Hot Rod		1
41	Hopper Gasket		1
42	Auger Housing		1
43	Blower Fan		1
44	Rubber Cap		1

Components

Hardware #	Description	Picture	Qty
AA	M6 x 12 Bolt		31
BB	M6 Nut		30
CC	M12 Lock Nut		2
DD	M4 Nut		1
EE	M6 x 20 Bolt		4
FF	M4 x 10 Bolt		1
GG	M5 x 12 Bolt		2

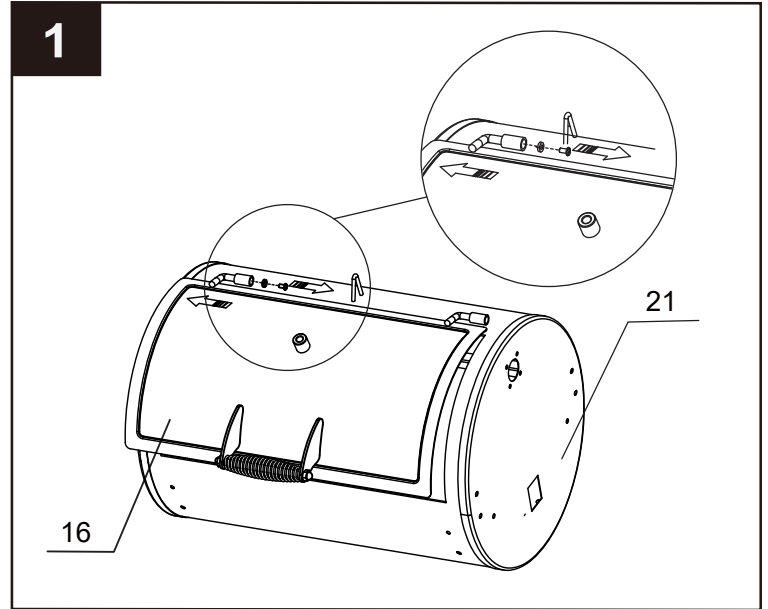
Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

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 (#16) from the cooking chamber (#21) 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 15.



Step 2

With the help of a friend, place the cooking chamber (#21) on its side. Orient the cooking chamber (#21) so the hopper side faces up. Make sure that another person is holding the cooking chamber (#21) during the assembly process.

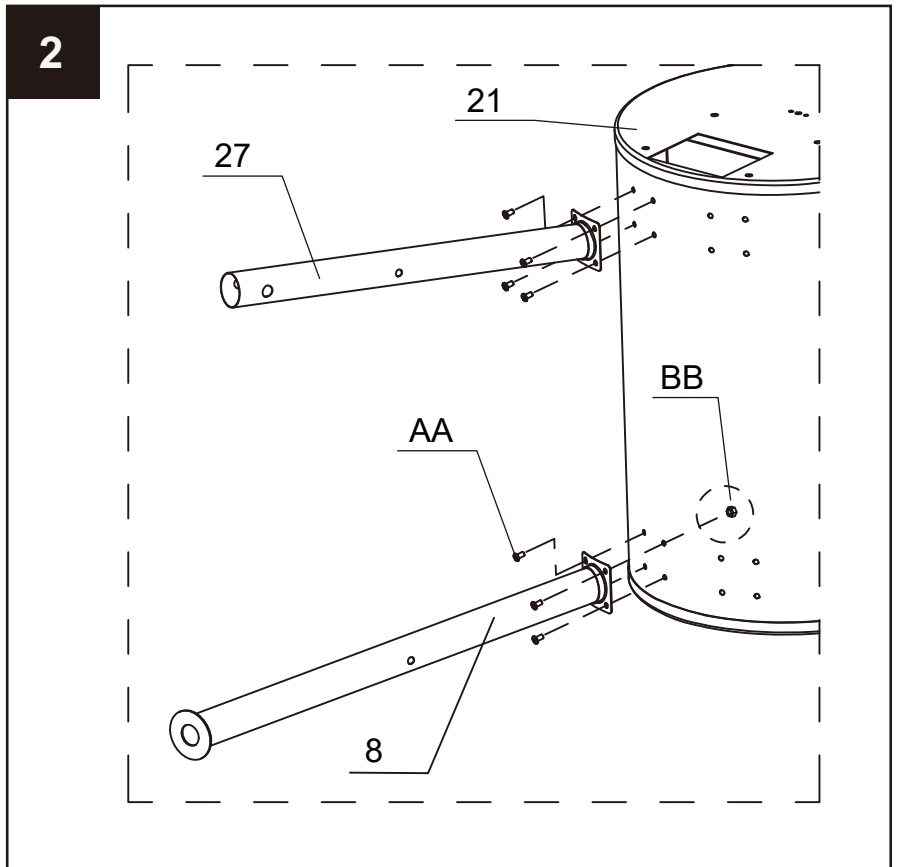
Find legs labeled "Back Left" and "Back Right". Attach back left leg (#27) and back right leg (#8) to the cooking chamber (#21) with (8) M6 x 12 bolts (AA) and (8) M6 nuts (BB) as illustrated.

NOTE:
Leave hardware loose for now.

Hardware Used

AA  M6 x 12 Bolt 8 pcs

BB  M6 Nut 8 pcs



Assembly Instructions

Step 3

Insert the bottom shelf (#23) into the mounted legs. Attach remaining two legs ("Front Left" (#6) & "Front Right" (#28)) by inserting the hooks of the bottom shelf (#23) into the holes in the legs before bolting to the cooking chamber (#21) with (8) M6 x 12 bolts (AA) and (8) M6 nuts (BB) as illustrated.

Tighten all leg hardware.

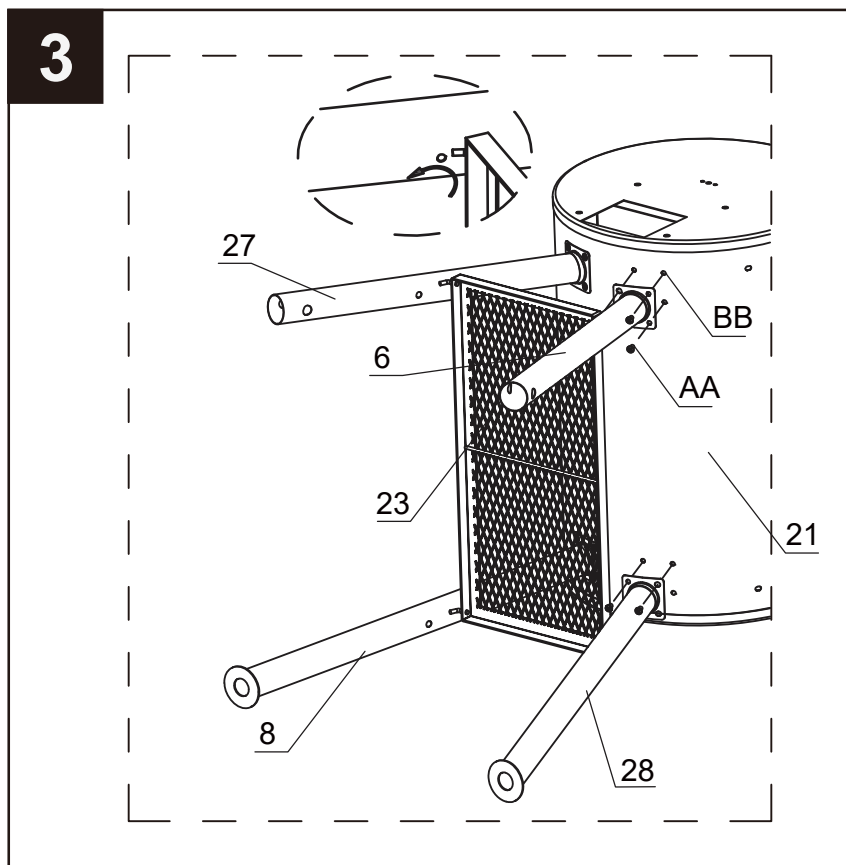


NOTE:
Bottom shelf (#23) must be mounted before securing remaining two legs.

Hardware Used

AA  M6 x 12 Bolt 8 pcs

BB  M6 Nut 8 pcs



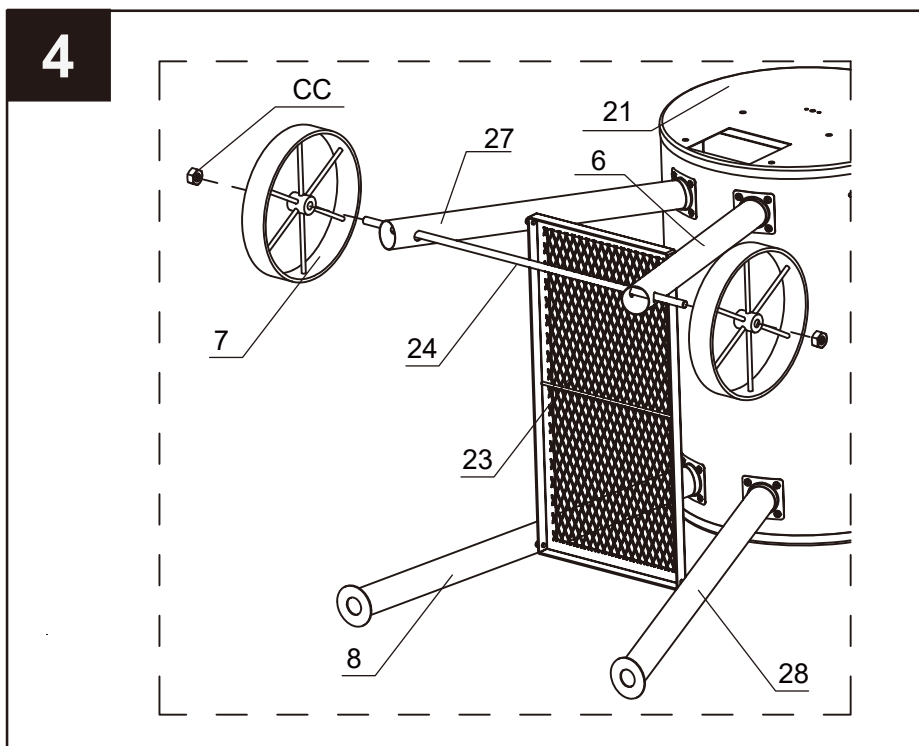
Step 4

Insert the wheel axle (#24) through the bottom holes in the "Front Left" (#6) and "Back Left" (#27) legs.

Attach the wagon wheels (#7) onto the wheel axle (#24) with (2) M12 lock nuts (CC) as illustrated. Do not over tighten.

Hardware Used

CC  M12 Lock Nut 2 pcs



Assembly Instructions

Step 5

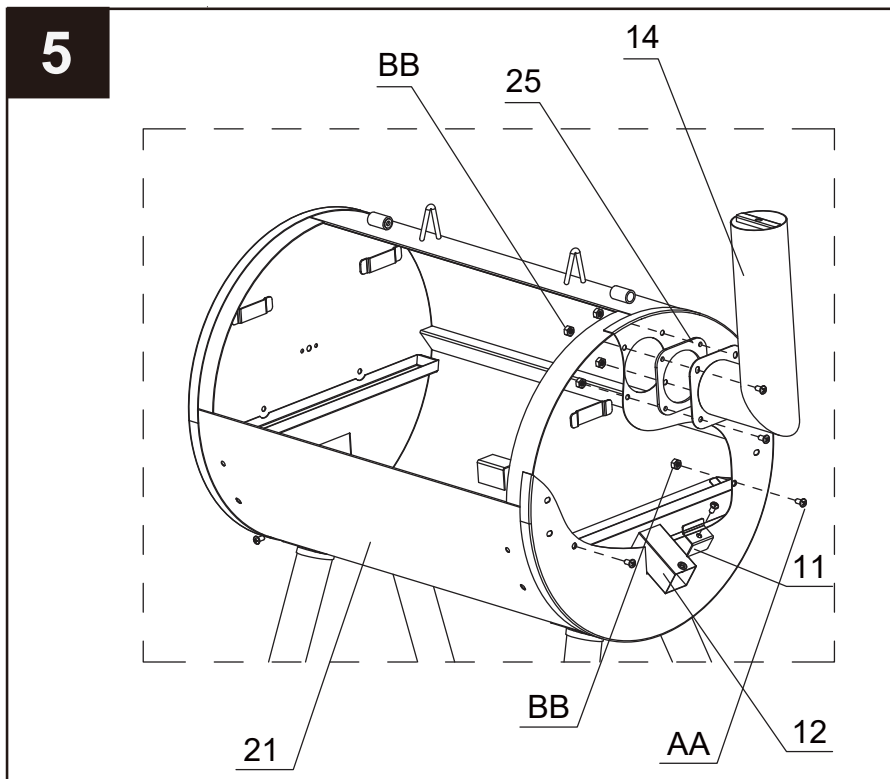
With assistance, turn the cooking chamber assembly horizontally. Attach chamber right bracket (#12) onto cooking chamber right endcap inside with (2) M6 x 12 bolts (AA) and (2) M6 nuts (BB). Fix grease bucket bracket (#11) on the square tube end of chamber right bracket (#12) with (1) M6 x 12 bolt (AA) as illustrated.

Attach chimney pipe (#14) and chimney gasket (#25) to the cooking chamber (#21) right endcap with (4) M6 x 12 bolts (AA) and (4) M6 nuts (BB) as illustrated.

Hardware Used

AA  M6 x 12 Bolt 7 pcs

BB  M6 Nut 6 pcs



Step 6

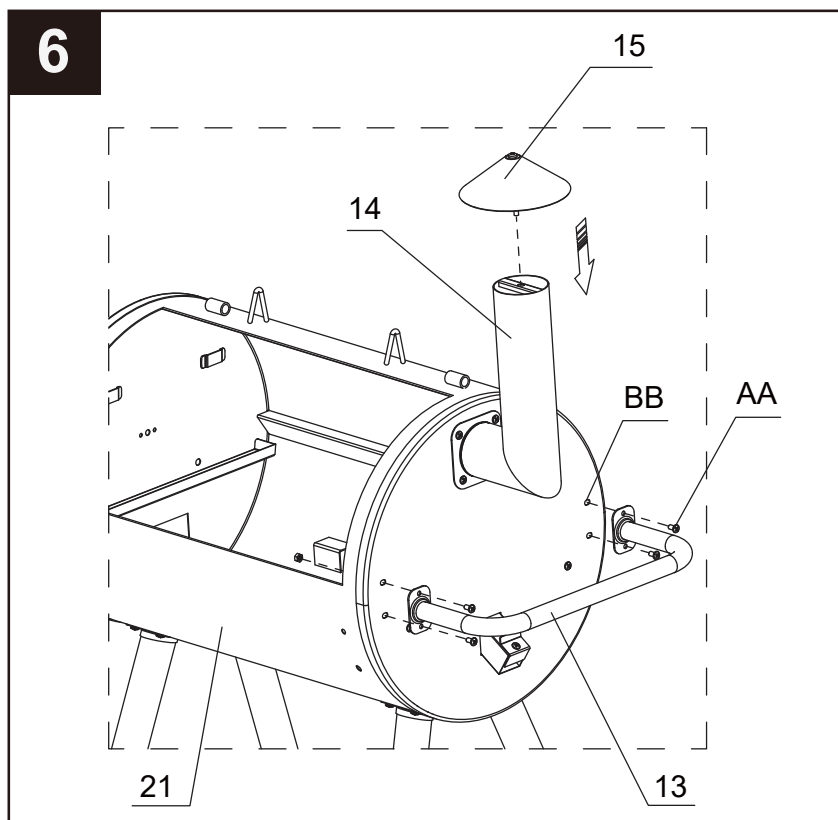
Attach side handle (#13) to chamber right endcap with (4) M6 x 12 bolts (AA) and (4) M6 nuts (BB) as illustrated.

Screw chimney cap (#15) into chimney pipe (#14) top as illustrated.

Hardware Used

AA  M6 x 12 Bolt 4 pcs


BB  M6 Nut 4 pcs





Assembly Instructions

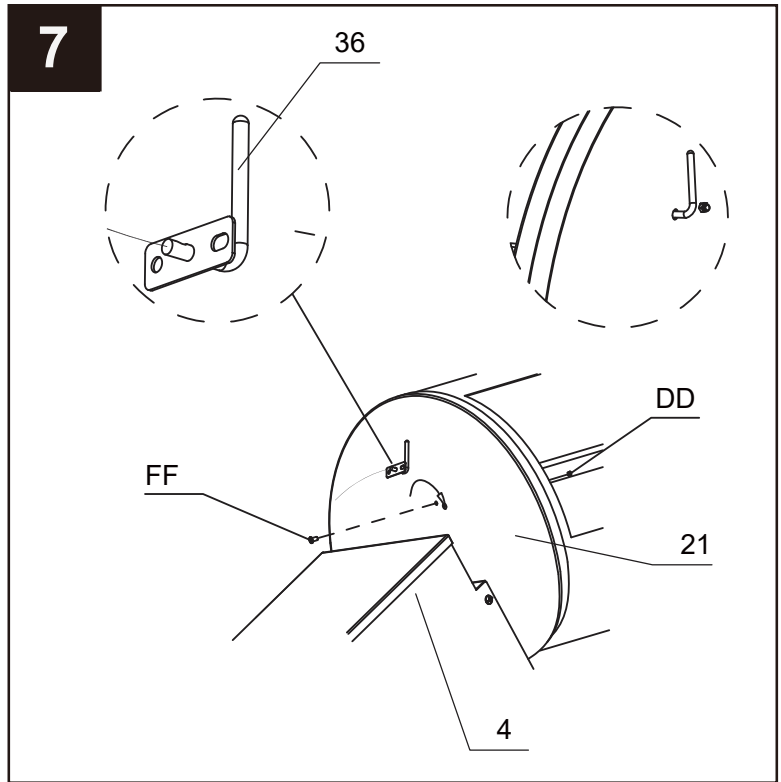
Step 7

Slide hopper gasket over auger housing. Slide the pellet hopper assembly (#4) onto the cooking chamber (#21) by inserting the auger housing through the left side wall. Slide hopper halfway, while holding the hopper assembly (#4) away from the wall, insert grill probe (#36) through the wall. The grill probe (#36) should be vertical as illustrated. Secure the grill probe (#36) into the place with (1) M4 x 10 bolts (FF) and (1) M4 nuts (DD) as illustrated.

NOTE:
 Make sure grill probe is vertical and the tip faces up when installing.


Hardware Used

DD		M4 Nut	1 pc
FF		M4 x 10 Bolt	1 pc



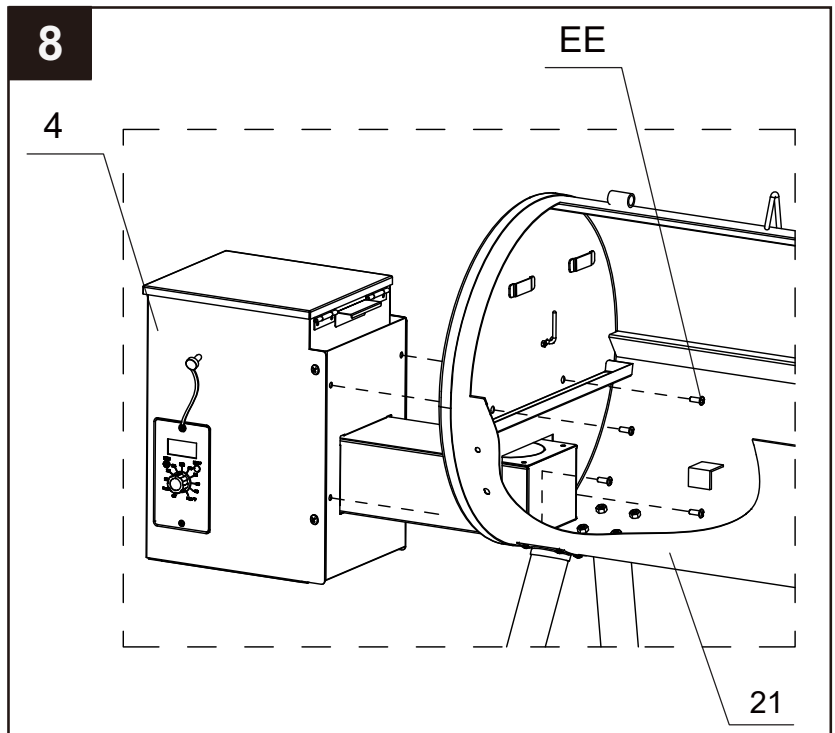
Step 8

Secure the hopper assembly (#4) to the cooking chamber (#21) left wall with (4) M6 x 20 bolts (EE) as illustrated.

NOTE:
 Step must be performed by two capable adults.

Hardware Used

EE		M6 x 20 Bolt	4 pcs
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Assembly Instructions

Step 9

Attach front shelf bracket L (#5) to the front of cooking chamber (#21) near the left leg with (2) M6 x 12 bolts (AA) and (2) M6 Nuts (BB).



Position front shelf (#22) to front shelf bracket R (26) by inserting the shelf hooks through the bracket.

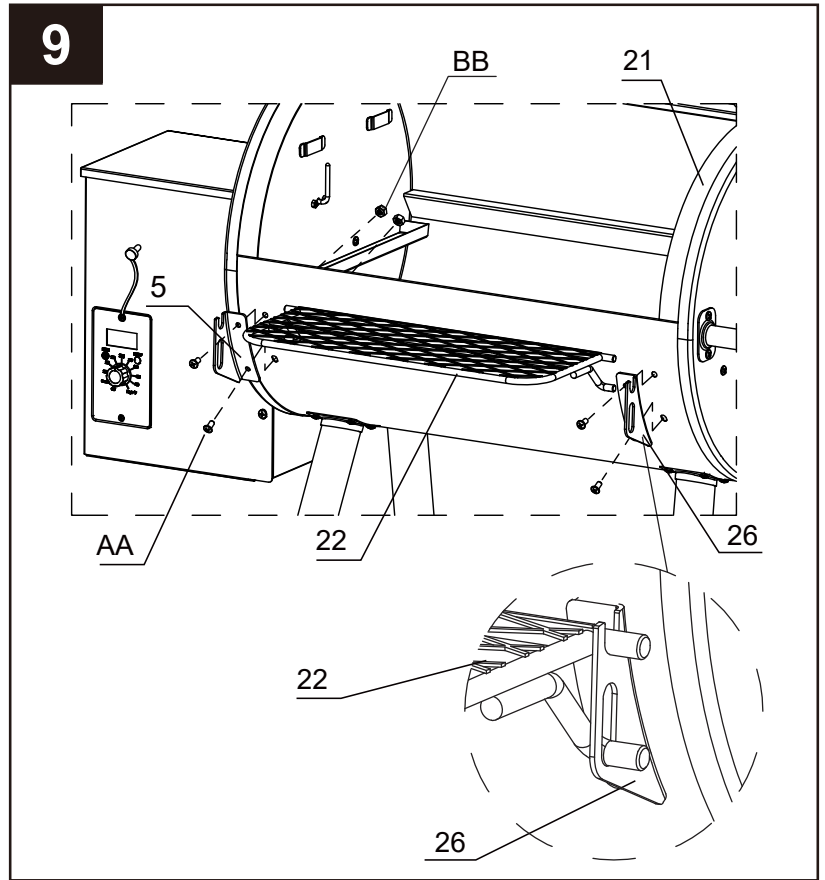
Then insert the left side of the shelf through the front shelf bracket L (#5) on the cooking chamber (#21).

Attach front shelf bracket R (#26) to the front of the cooking chamber (#21) with (2) M6 x 12 bolts (AA) and (2) M6 nuts (BB).

See illustration for proper orientation. Tighten all hardware.

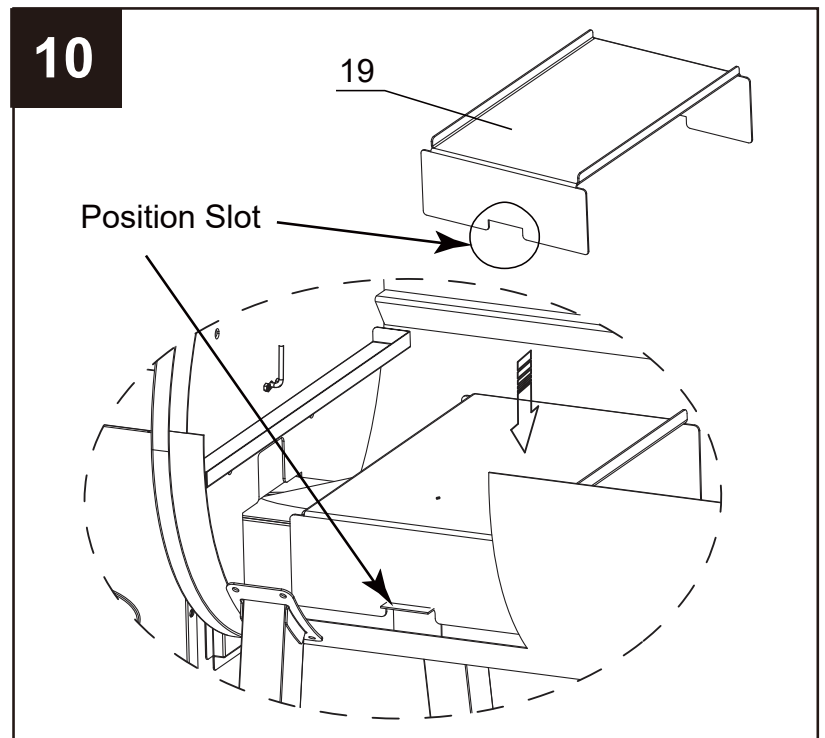
Hardware Used

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



Step 10

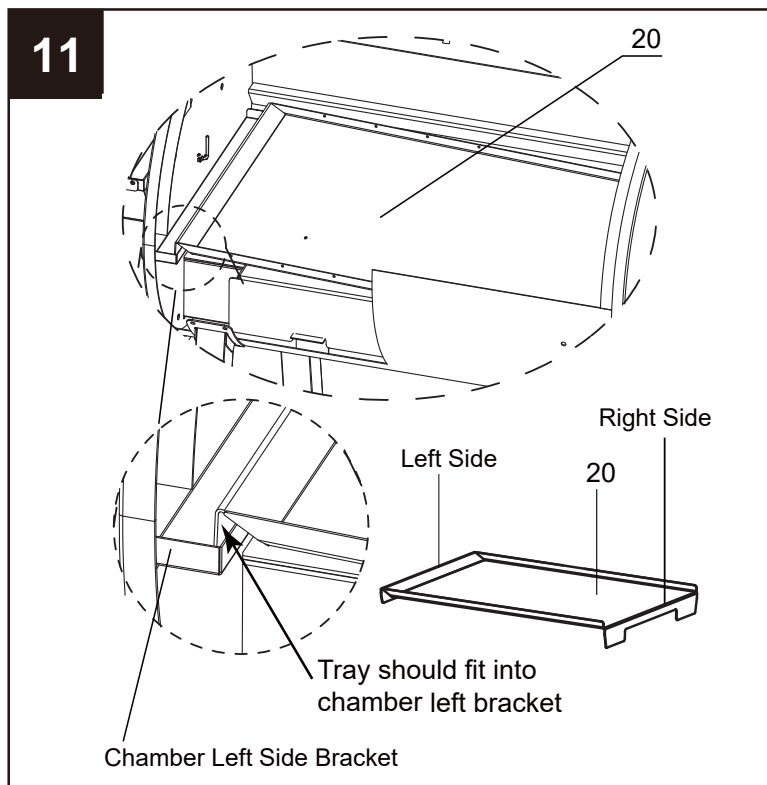
Place flame tamer (#19) over the fire pot inside the cooking chamber. It should rest in place as illustrated.



Assembly Instructions

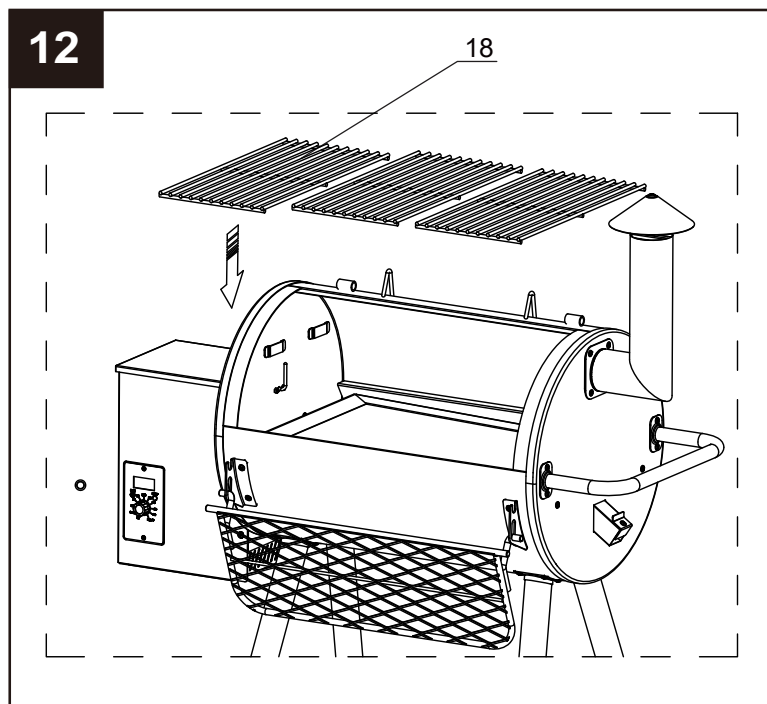
Step 11

Place grease tray (#20) on the chamber right side bracket and chamber left side bracket as illustrated.



Step 12

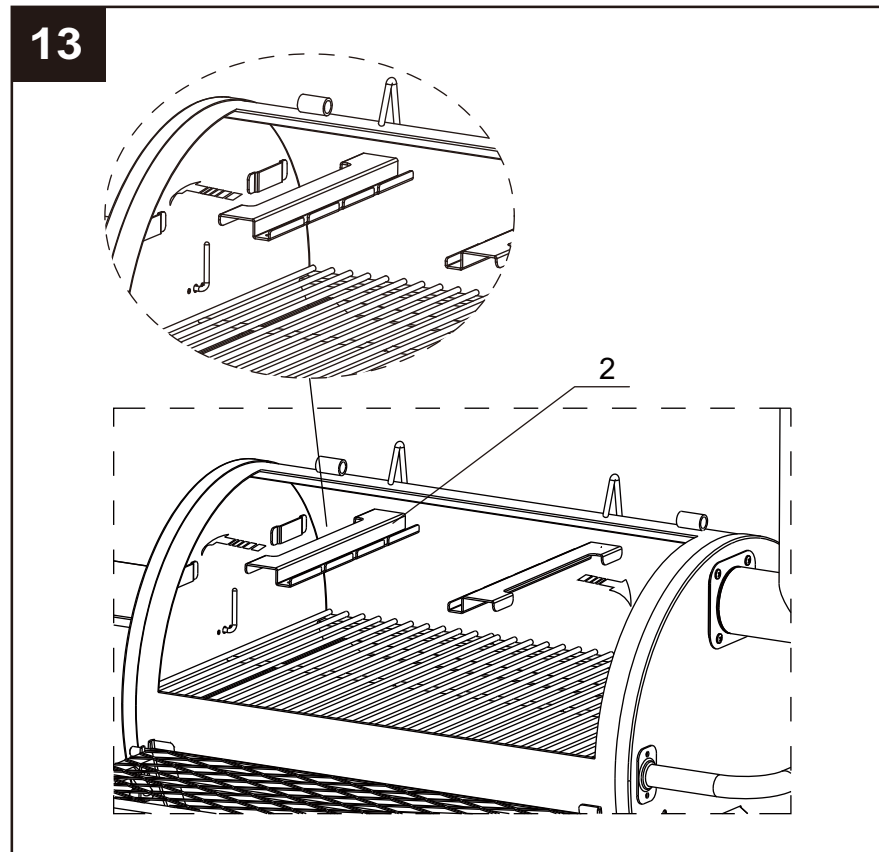
Place cooking grates (#18) onto cooking chamber grid brackets / rails as illustrated.



Assembly Instructions

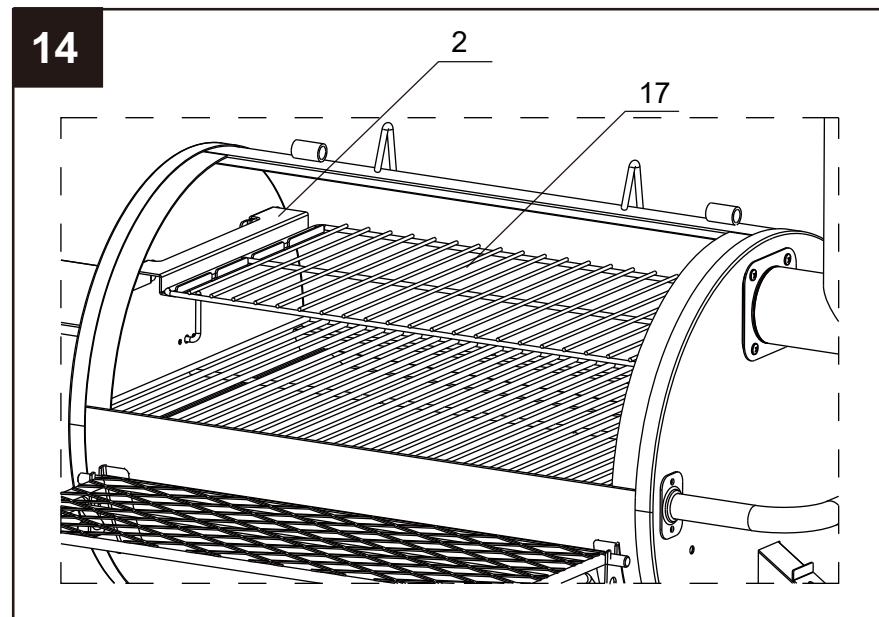
Step 13

Insert warming rack brackets (#2) into the mounting tabs found on cooking chamber side walls.



Step 14

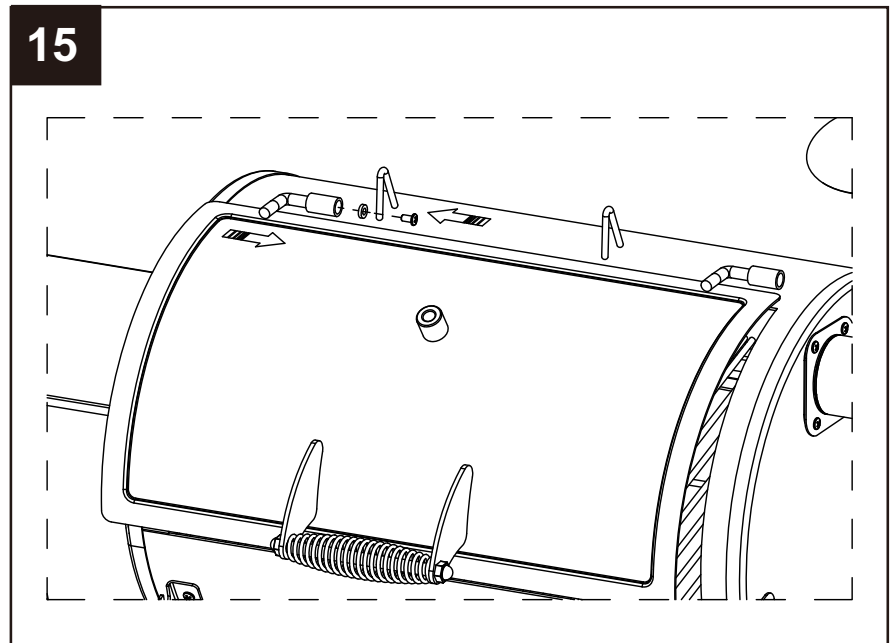
Place warming rack (#17) on warming rack brackets (#2)



Assembly Instructions

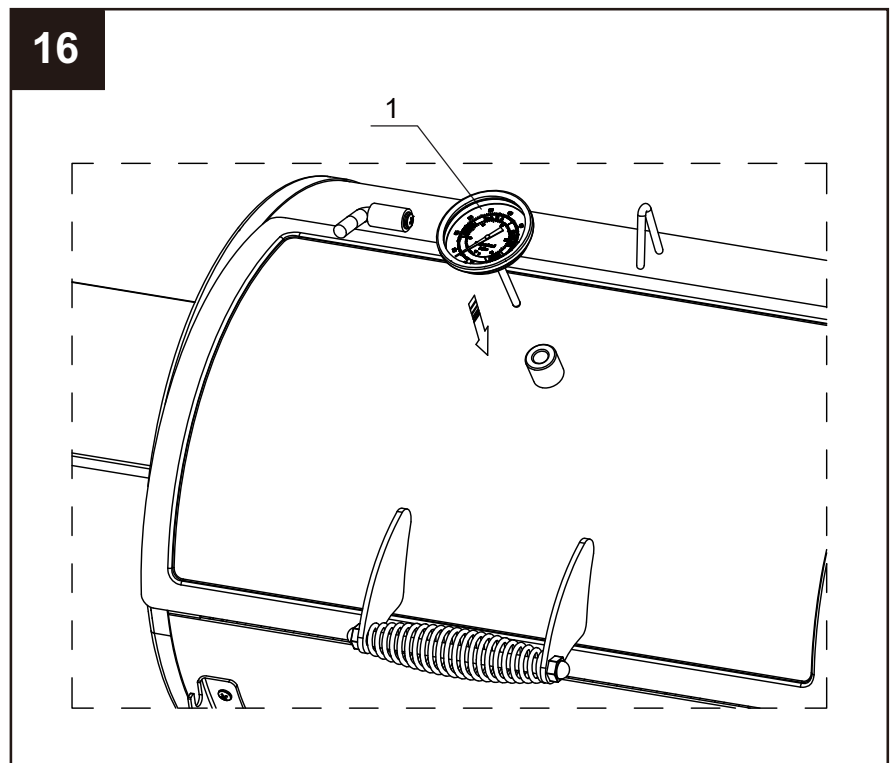
Step 15

Reinstall the cooking chamber lid (#16) by sliding the hinge pins into the hinges. Secure it with the washer and bolt removed in Step 1.



Step 16

Carefully screw the temp gauge (#1) fully into the lid. Adjust the orientation and lock the gauge into position using the pre-attached nut.

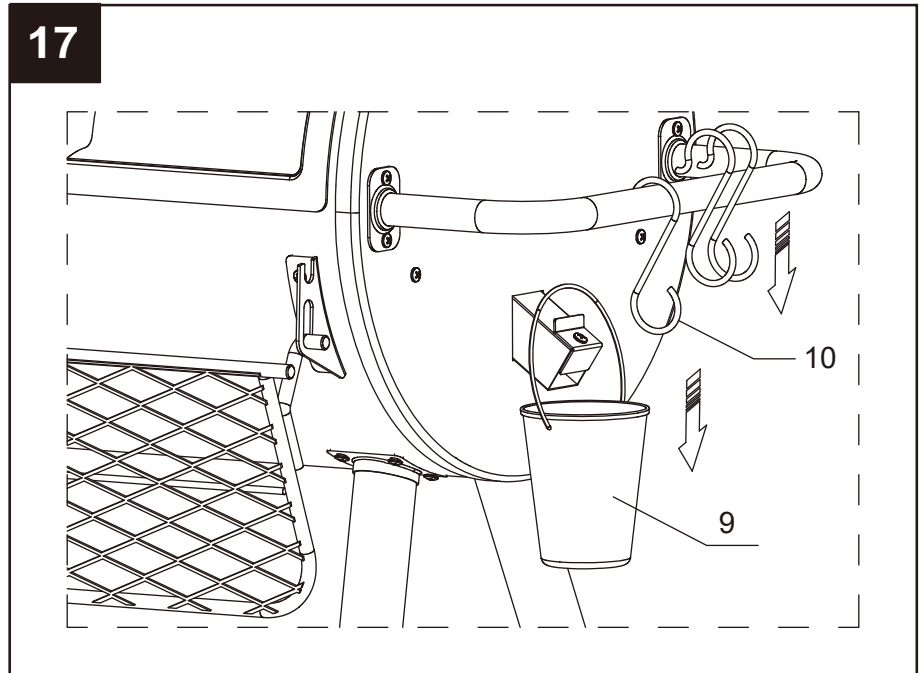


Assembly Instructions

Step 17

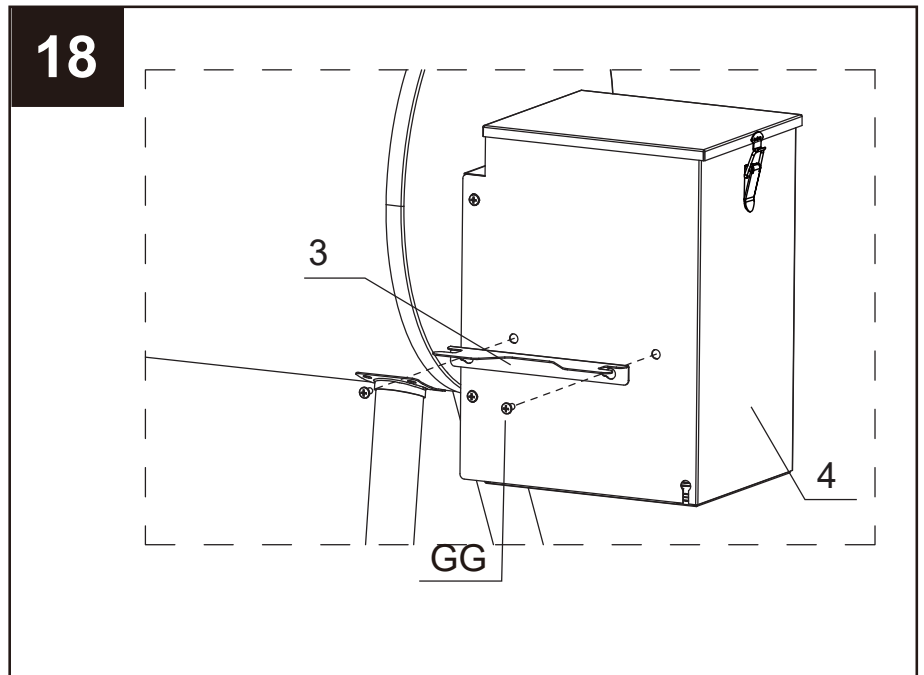
Hang the grease bucket (#9) from the tube as illustrated.

If desired, install the utensil "S" hooks onto the side handle.



Step 18

Attach the power cord bracket (#3) to the back of the hopper assembly (#4) with (2) M5 x 12 bolts (GG) as illustrated.



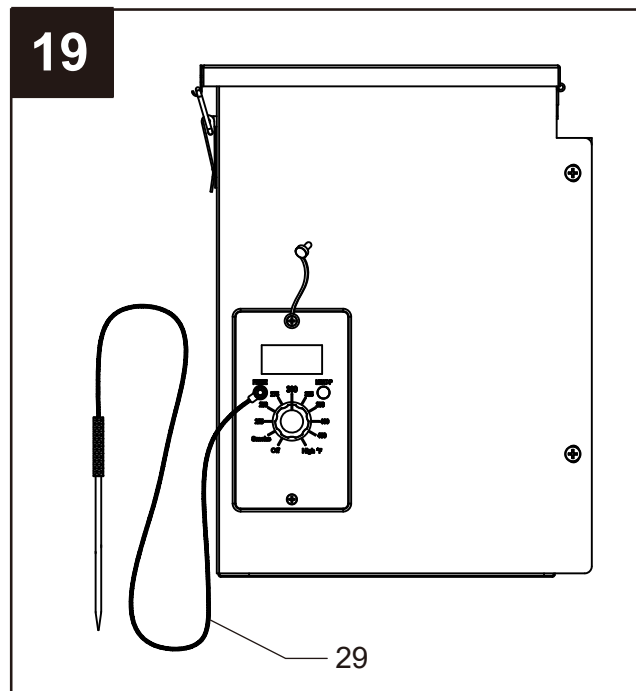
Hardware Used

GG  M5 x 12 Bolt 2 pcs

Assembly Instructions

Step 19

When needed, connect the meat probe to the controller by inserting the female plug into the controller socket marked "PROBE". If not in use, leave disconnected and store indoors.



NOTE:

When connecting meat probe, unplug the rubber cap from the controller socket first.



CAUTION:

When not in use, the rubber cap should be placed in the meat probe adaptor socket to keep rain or moisture from damaging the circuit board.

Assembly Instructions

Step 20

Pellet Grill (Assembled)



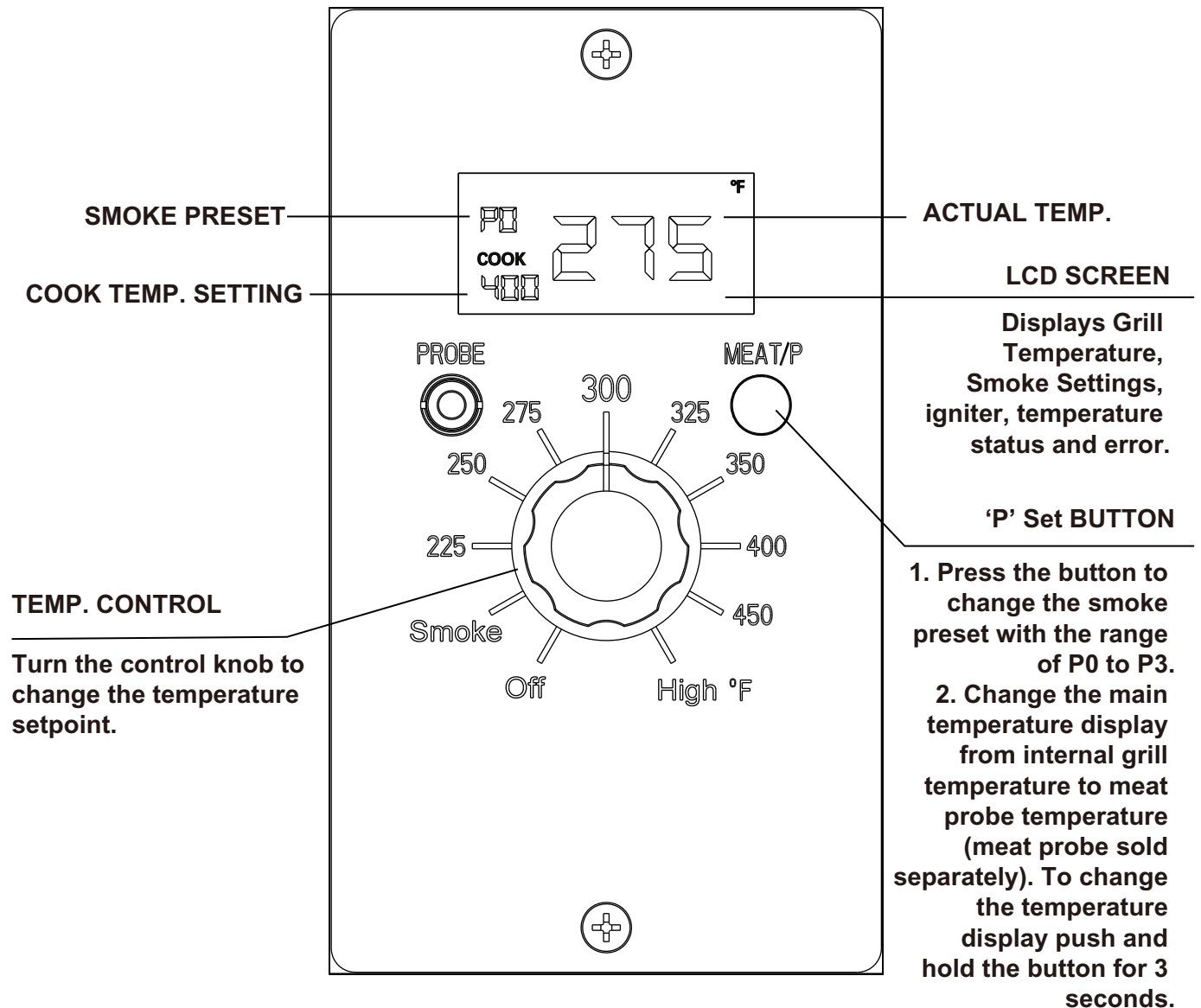
Controller Instructions



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 actual temperature inside the grill. Some variance is normal due to temperature gauge locations and calibration differences.
- When changing the operating temperature, allow up to 15 minutes for the temperature to stabilize. If lowering the temperature, it is best to leave the open lid for a few minutes to help decrease quicker.

Controller Functions



Preparation for Use & Lighting Instructions

WARNING:

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 , 3 and 4 of this manual, before operating the grill.
- For 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 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 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 racks 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 the grease drain. Ensure the drain tube is not blocked.

Step 4

Remove the flame baffle. Inspect the bottom of grill body and clean out pellet ash. Also inspect and clean out fire pot. Ensure there are no foreign objects in the fire pot and that the ignitor is clean and clear of debris.

Preparation for Use & Lighting Instructions

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.

Step 6

Ensure the control knob is in the OFF position.

Step 7

Turn the control knob to “High”.

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 racks. Close the grill lid. The grill is now ready for use. Follow the LIGHTING INSTRUCTIONS to continue.

Lighting Instructions

1. With the grill properly setup and located for operation, ensure control knob is in the OFF position. Plug the power cord into a 120V 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. Ensure the auger tube of the hopper is filled with pellets, if not, go back to Setup Procedure to fill pellets into auger tube.
5. Turn the control knob to ‘Smoke’. Listen for operation of fan and auger motors. Within 5 minutes smoke should become visible. If smoke does not initially appear, turn OFF power and wait 5 minutes before attempting to relight. (Refer to the troubleshooting section of the manual for more information.)
6. Ensure the grill is lit, keep the grill lid open for 5 minutes to complete the lighting procedure.
7. Select the desired cooking temperature and smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)



NOTE:

We recommend setting the control knob to “High” for 10 to 15 minutes to preheat the grill. If the grill temperature is higher than your selected setting temperature, open grill lid to cool until the grill temperature is close to the selected setting temperature.

⚠ 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 a maximum length of 25', extension cords with a 3 prong grounding plug rated for power of the equipment and approved for outdoor use with a W-A marking.
- Do not break the ground end off the cord or use a non-grounded outlet or extension cord.
- Never immerse cord, plugs or electric elements in water or any liquid.
- Never operate the grill with a damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.
- Keep any power cord away from any heated surfaces.

Preparation for Use & Lighting Instructions



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.

Operating Instructions

CURING THE GRILL

Before initial use, it is recommended to cure the grill to remove manufacturing oils or 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 250 F and allow to operate for 2 hours.
- Increase the temperature to 400 F 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 get 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 400 F 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 get 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.

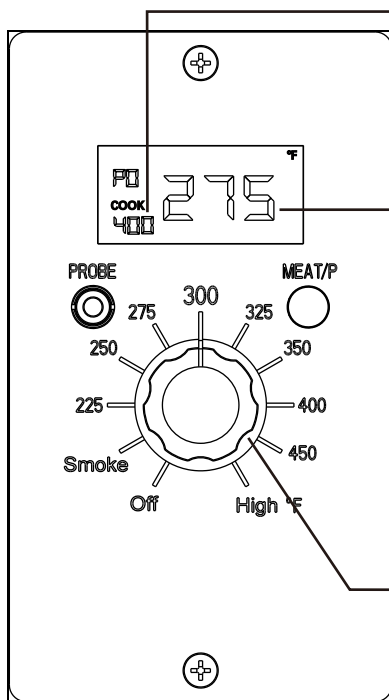
Operating Instructions



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.

COOKING INSTRUCTIONS



Set Temperature

Once the controller has been set to a desired temperature, the target temperature will be displayed along with "COOK", which indicates the controller is set to standard cooking mode.

Actual Temperature

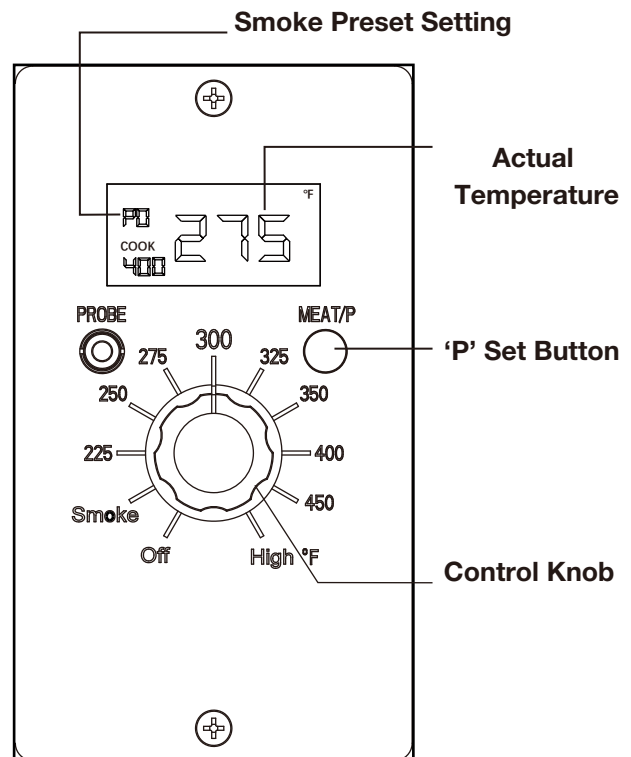
The internal temperature of the grill, as measured by a separate thermocouple, will be displayed in 5 degree increments. This may not exactly match the Set Temperature.

Control Knob

SMOKE MODE

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

Begin by following the **SETUP PROCEDURE** and **LIGHTING INSTRUCTIONS**. Leave the Control Knob set to "Smoke" to remain in smoke mode. Press the 'P' Set button to select one of four preset smoking programs, ranging from P0 to P3. The smoke preset will be indicated on the LCD display.



Operating Instructions



NOTE:

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

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
P1		
P2		
P3		
	HIGH	LOW



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 10 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.

SHUT DOWN INSTRUCTIONS

- After you have finished using the grill turn the control knob to the OFF setting, this will set the grill into shutdown mode.
- In shut down mode the auger will stop feeding pellets into the fire pot but the blower fan will continue running for 5 to 10 minutes to burn out the pellets that are in the fire pot.
- It is important that you DO NOT unplug the grill until this cycle is complete.
- Once the blower fan has stopped running then proceed to unplug the grill from the electrical outlet.
- Always leave the grill unplugged from the electrical outlet when not in use.

Operating Instructions



WARNING:

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



IMPORTANT:

- Never move your pellet grill while it is hot or in use.
- Make sure the flame baffle and grease tray are properly installed. If not properly installed, a grease fire could result.
- Use caution when handling food around the grill. All surfaces could become very HOT and may cause burns if touched.
- In Smoke Mode, for temperatures above 250 F, the grill may not produce smoke.

Grill Cooking Tips

WOOD PELLETS

ONLY USE wood pellets made for barbecue, not heat grade pellets. Barbecue wood pellets should be 100% all natural wood and come in a variety of types of wood that will add flavor to whatever food you are grilling or smoking.

If possible, always use fresh wood pellets for each cooking session to ensure they burn properly giving off the correct amount of heat and smoke flavor.

Store unused wood pellets in a safe, dry place, preferably in a moisture proof plastic container with a 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



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.

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 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 warming racks, cooking grates, grease tray and flame baffle for access into the fire pot and grill body.

Storing the Grill

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

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.

 **DO NOT RETURN** the appliance to the store. Contact Customer Service for assistance first.

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

 **WARNING:**

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

Troubleshooting

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

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Temperature or digital display does not match “set” temperature.	Outdoor temperature, lid open.	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 GFCI outlet supplying 120 volts. If the display has failed, contact Customer Service for replacement controller. Inspect and replace the 5 amp fuse. (See Control Board Back View on Page 34 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 fire pot 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.
	1. Control knob was not in the OFF position when grill connected to AC power. 2. Grill temperature lower than 120°F due to flame out.	1. Turn Control knob to OFF, wait 2 minutes, then select desired temperature. It is a safety feature prevents an inadvertent start. 2. Turn off grill and unplug the power cord, then restart the grill to relight. If the error continues, contact customer service for assistance.
Flashing temperature on LCD Screen	SMOKE Mode If grill temperature below “130°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 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.
During Smoke Mode, the temperature is too high.	Improper preset for desired smoking setting.	With the grill set to “Smoke”, press the Meat/P button to select lower preset. Refer to table shown on page 25.
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, other than showing incorrect temperature readings, this will not harm the grill. Briefly open the grill lid to help reduce the temperature if needed.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Grill will not start.	Power	Ensure unit is plugged in. Verify there is power at the GFI 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 board (See Control Board Back View on Page 34 for information). Replace if necessary.
	Control knob	Ensure control knob is in OFF position. Turn control knob to SMOKE. LCD SCREEN will light up.
	Igniter	Remove warming racks, cooking grates, grease tray and flame baffle. Turn unit on and visually inspect the igniter. Start unit using Lighting Instructions. If still not working contact customer service for additional support.
	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, contact customer service for additional support.
	Control Board	Remove Control Board. Inspect the wires and connections. If no issues found, contact customer service for additional support.
Grill will not achieve or maintain stable temperature.	Insufficient air flow through fire pot.	Check the fire pot for ash build-up or obstructions. Verify the blower fan motor is functioning, the air intake is not blocked and that the auger tube does not have any blockage. Perform a quick test. Remove warming racks, cooking grates, grease tray and flame baffle. Ensure all the above has been done, start the grill, turn control knob to "High" and wait for 15 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel.	Verify the hopper is full of wood pellets made for barbecues. Feel the pellets to be certain they are dry. If wet, remove all pellets and refill with dry wood pellets made for barbecues.
	Dirty or blocked temperature sensor.	Clean the temperature sensor and verify it is not blocked or covered
	Improper control settings.	Ensure smoke preset setting is correct in SMOKE mode.

Troubleshooting

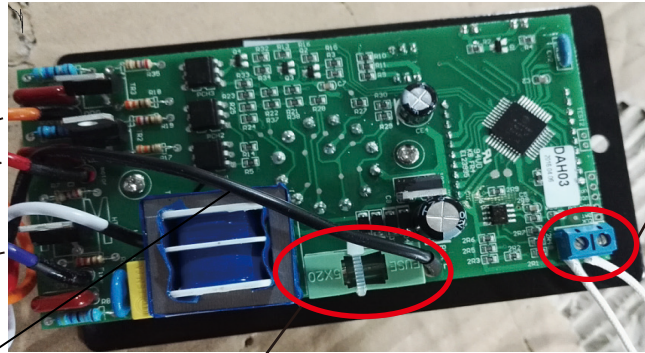
Grill produces excess or discolored smoke.	Excess grease buildup or dirty components.	When the grill is cool, remove and properly clean the components. It is good practice to “burn off “ excess food after each use by setting controller to “High” after food has been removed. Allow the grill to run for 5 to 10 minutes before turning the control knob to OFF.
	Poor quality or damp wood pellets.	Inspect the wood pellets and replace if needed.
	Excess amount of ash in Fire Pot.	When the grill is cool, remove ash from the Fire Pot using a shop vacuum.
Frequent flare-ups	Improper cooking temperature.	When cooking very greasy foods, keep the temperature under 350°F to help reduce flare-ups. Avoid putting greasy foods directly over the Fire Pot area.
Temperature variance or unstable temperature (especially following ignition)	Too many pellets in fire pot.	Adjust controller to a lower temperature and allow the cooking temperature to stabilize. This could take several minutes. Once the cooking temperature closely matches the set temperature (within several degrees), set new desired cooking temperature.

Troubleshooting

Control Board Back View

Board Wire Harness Connection

- Orange Blower Fan
- Red Auger Motor
- Purple Igniter
- Black Power Cord / AC Input

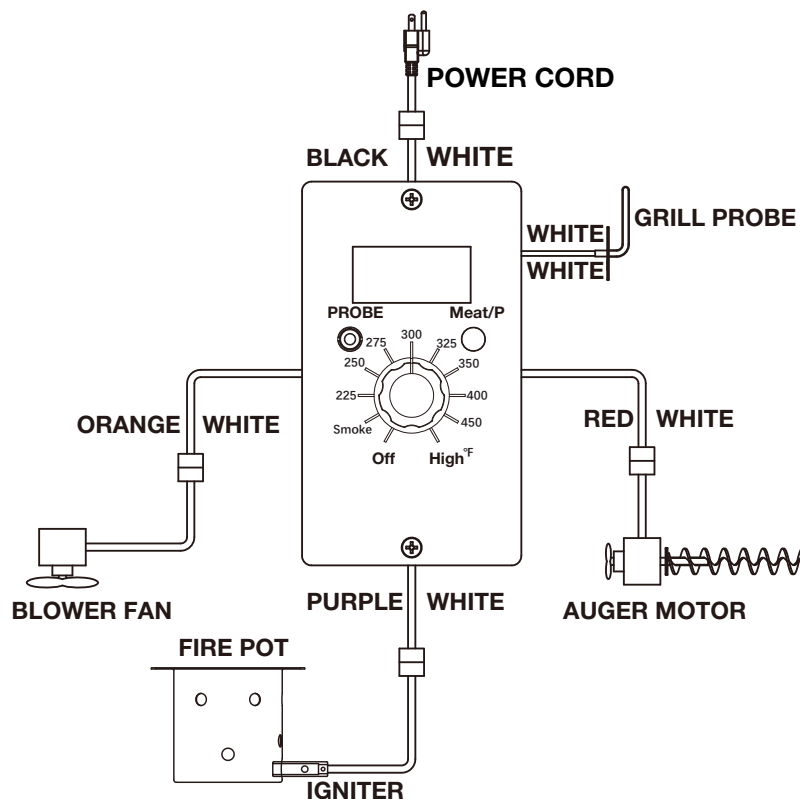


Grill Probe connections

5 amp 120 Volt Fuse w/ Housing
Cartridge Fuse

The circuit board is equipped with a 5 amp, 120 volt 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



Warranty

LIMITED WARRANTY

This warranty is a limited warranty, and applies to the original purchase is required. This is a residential warranty and does not apply to commercial use. This collection carries a (1) year limited warranty and is valid from original date of purchase to the original owner (proof of purchase required).

WHAT IS COVERED

We warrant the frame to be free of Manufacturing defects to the original purchaser for one year.

WHAT IS NOT COVERED

This warranty does not cover commercial use, hardware, acts of nature, fire, freezing and abusive.

In addition, purchased parts are not covered under this warranty.

We reserve the right to make substitutions with similar merchandise, if the model in question is no longer in production.

For a copy of our full limited warranty, please contact our customer service team below.

Questions, problems, missing parts? Before returning to the store
please contact our Customer Service

service@alphamarts.com

1-877-606-2818