

OWNER'S MANUAL

Model: 9020



WOOD FIRE PRO™ PELLET GRILL



Performance

- 36,000 BTU's* (Wood Fired)
- 580 sq. in. Cooking Area
- Electronically Controlled Pellet-feeding system for Precision Temperature control for Smoking / Grilling
- Multiple Temperature Selection with Digital Thermostat Control for Precision Cooking
- Porcelain Coated Cast-Iron Cook Grates
- Drip Pan with Collection Bucket for Easy Clean-Up

- Please read this entire manual before installation and use of 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.
- Save these instructions.

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.

*36,000 BTU's is achieved using an approved pellet fuel having a calorific value of 9000 BTU per pound. Actual performance of the appliance will vary based on the type of wood pellets used.

Keep your receipt with this manual for Warranty.

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™ & © Char-Griller / A&J Mfg.



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IMPORTANT SAFETY WARNINGS

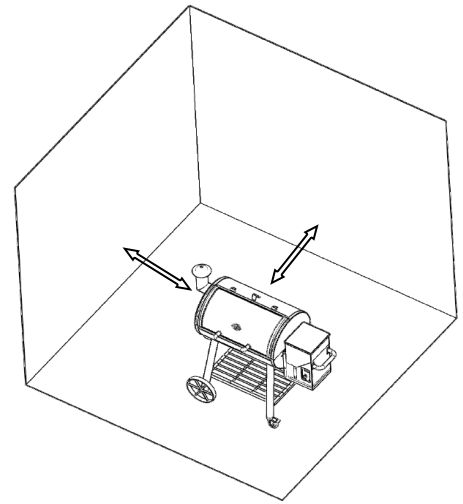
READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL

- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene or alcohol for lighting wood pellets. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Do not use lighter fluid on already lit wood pellets.
- When adding wood pellets, use extreme caution.
- Never move grill when it is in use or when it contains hot wood pellets or ashes, keep the grill in a level position at all times while in use.
- Do not place grill near flammable liquids, gases or where flammable vapors may be present.
- When opening grill, first open slightly to let a small amount of air in for a few seconds. This prevents large amounts of oxygen from getting to suffocated wood pellets which may cause dangerous flash back.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Removing excess fat before cooking will help prevent flare-ups.
- Keep your grill clean to help prevent flare-ups.
- Always put wood pellets into Hopper Box not directly into the Fire Cup of the grill.
- Do not exceed a temperature of 570° F. Do not allow wood pellets to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Use caution to protect yourself and property. Carefully place remaining wood pellets and ashes in a noncombustible metal container.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.
- Do not use Grill in wet or rainy conditions.
- **SAVE THIS INSTRUCTION FOR FUTURE REFERENCE.**

WARNING

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

- Keep Children and Pet away from Grill. Supervision is necessary and do not leave grill unattended when in use.
- Keep grill area clear and free from materials that burn.
- Use caution when moving grill to prevent strains.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Keep grill at least 10 feet from any combustible material (decks, buildings, fences, trees, bushes, etc.).



Follow these guidelines 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 and 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.
-
- Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
 - The grease duct should be inspected at least twice a year to determine when grease and/or creosote buildup has occurred.
 - When grease or creosote has accumulated, it should be removed to reduce risk of fire.
 - Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
 - Use pellet wood with no more than 8,700 BTU/lb and 2% Ash Content.
 - Do not use accessories not specified for use with this appliance.

THIS GRILL IS FOR OUTDOOR USE ONLY.

Storing your Grill:

- Disconnect power cord from outlet.
- Clean cooking grates.
- Store in dry location and out of reach of children.
- Cover grill if stored outdoors.

SERIAL # _____



**P.O. Box 30864
Sea Island, GA
31561
912-638-4724
www.CharGriller.com**



Register your Grill online at www.CharGriller.com to insure your satisfaction and for follow-up service.

STOP! CALL  FIRST! DO NOT RETURN PRODUCT TO STORE.

Warranty Information – Wood Pellet Grill

Char-Griller® will repair or replace any defective part of its grillers/smokers for a period of up to one year from the date of purchase. Char-Griller® will also repair or replace the body of its grillers/smokers if the metal is rusted through or burned through for a period up to five years.

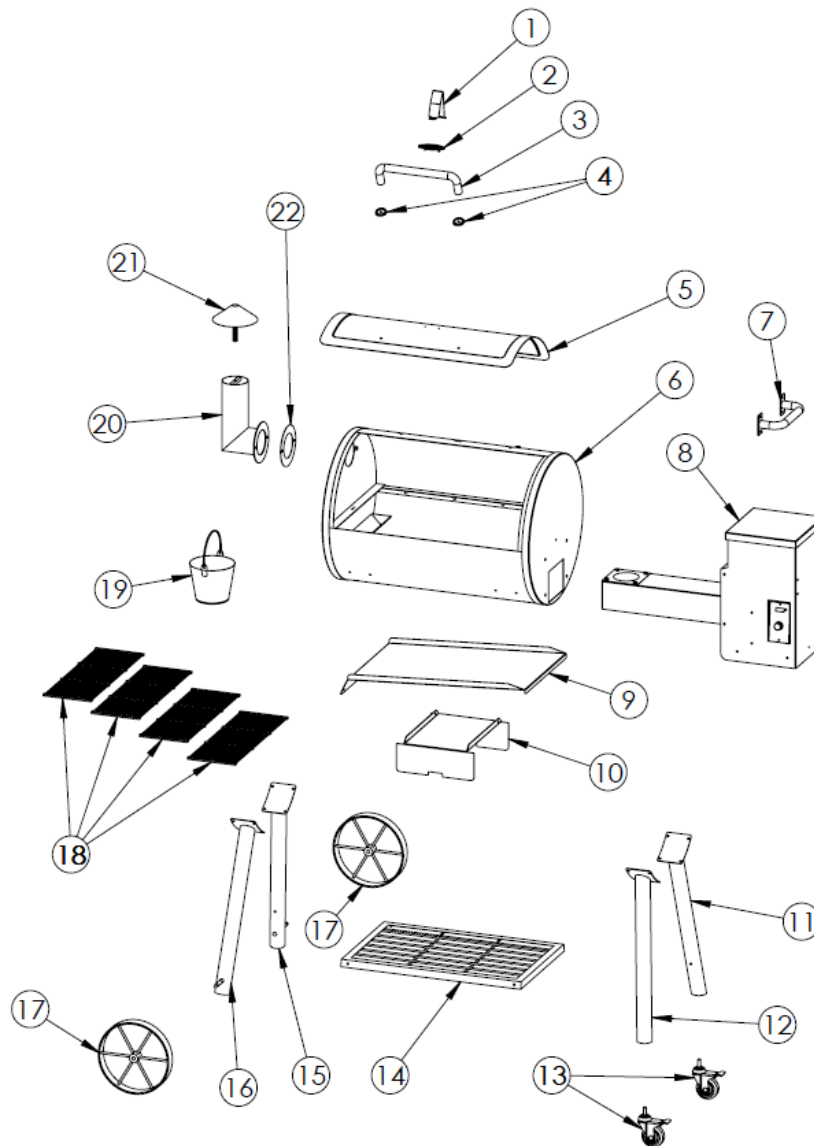
Proof of purchase, proof of purchase date, photo and prepaid return of the item in question may be required. Misuse, abuse, or commercial use nullifies all warranties. Paint/finish is not warranted. Products are not warranted against rust. Warranty applies to original purchaser only whose name appears on credit card, check, or receipt.

The warranty is for replacement of defective parts only. Manufacture will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, installation not in accordance with local codes of service of unit.

This limited warranty does not cover any scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners nor any components used in the installation of the appliance.

Save your receipt for all warranty claims. No returns on used grills.

PARTS LIST



Item	Description	QTY
1	Stopper, Lid	1
2	Logo Plate	1
3	Handle, Lid	1
4	Bezel, Lid Handle	2
5	Lid	1
6	Firebox Welded Assembly	1
7	Handle, Trolley	1
8	Pellet Delivery System*: See Page 25	1
9	Tray, Grease	1
10	Heat Diffuser	1
11	Leg, Rear Right	1

Item	Description	QTY
12	Leg, Front Right	1
13	3" Caster Wheel	2
14	Bottom Shelf	1
15	Leg, Rear Left	1
16	Leg, Front Left	1
17	Wheel, Metal,	2
18	Cooking Grate	4
19	Bucket, Grease	1
20	Base, Chimney	1
21	Cap, Chimney	1
22	Gasket, Chimney	1

*See additional breakdown of the Pellet Delivery System in the Pellet Delivery System Breakdown section of the manual.

NOTICE: Always have a fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.

NO RETURNS ON USED GRILLS

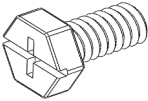



HARDWARE LIST AND TOOLS REQUIRED

(Tools Not Included)

7/16" nut driver



Hardware Pack: 551006

Item Picture	Description	QTY
	Hex Bolt—1/4"-20 x 1/2"	29
	Hex Nut—1/4"-20	2
	Flat Washer—1.2" OD, 0.45" ID	2
	Hex Nut—7/16"-20	2

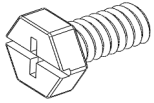
STOP! CALL  FIRST! DO NOT RETURN PRODUCT TO STORE.

CALL (912) 638-4724. This product has been built to the highest quality standards. Call us should you have any questions not addressed in these instructions, or for service information.

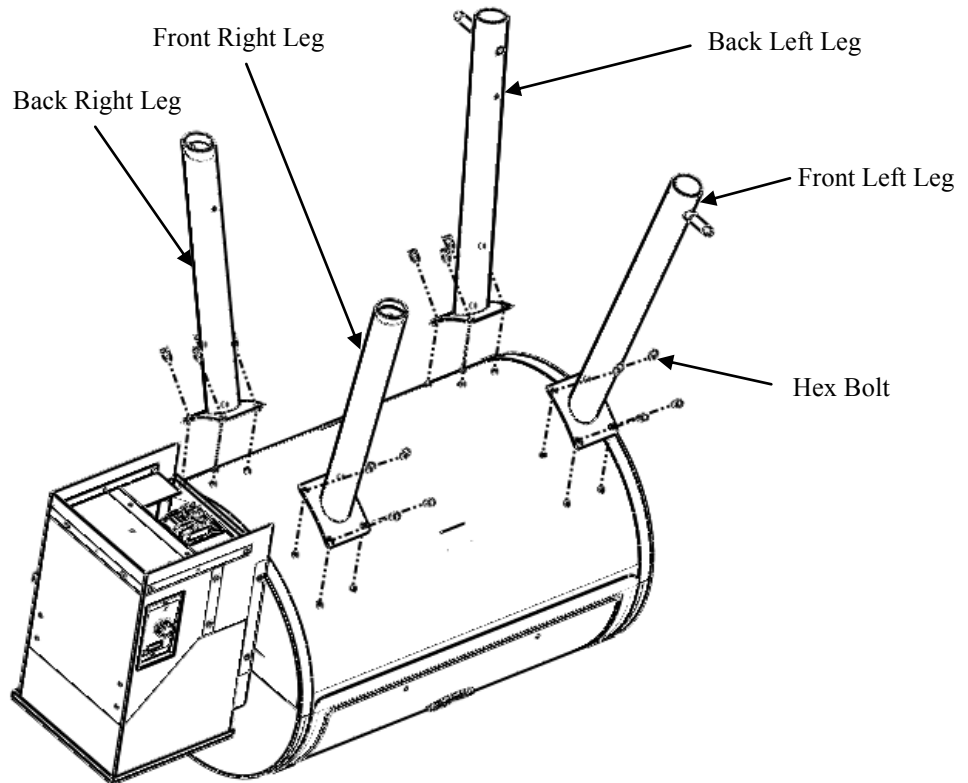
Have the grill's serial number (located on the back of the grill body or on the leg) when calling.

GRILL ASSEMBLY

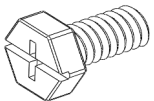
Step 1: Lay the Grill Body with the Bottom of the grill facing up then Position Legs on Grill Body as shown below and secure them with (4) Hex Bolts per Leg.



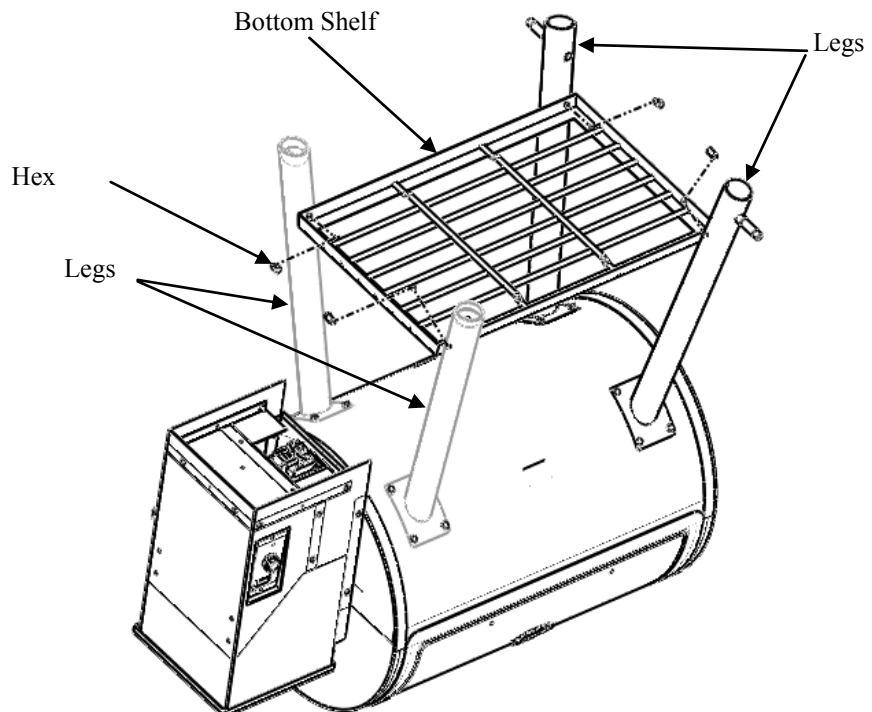
(16) Hex Bolt --1/4"-20 x 1/2"



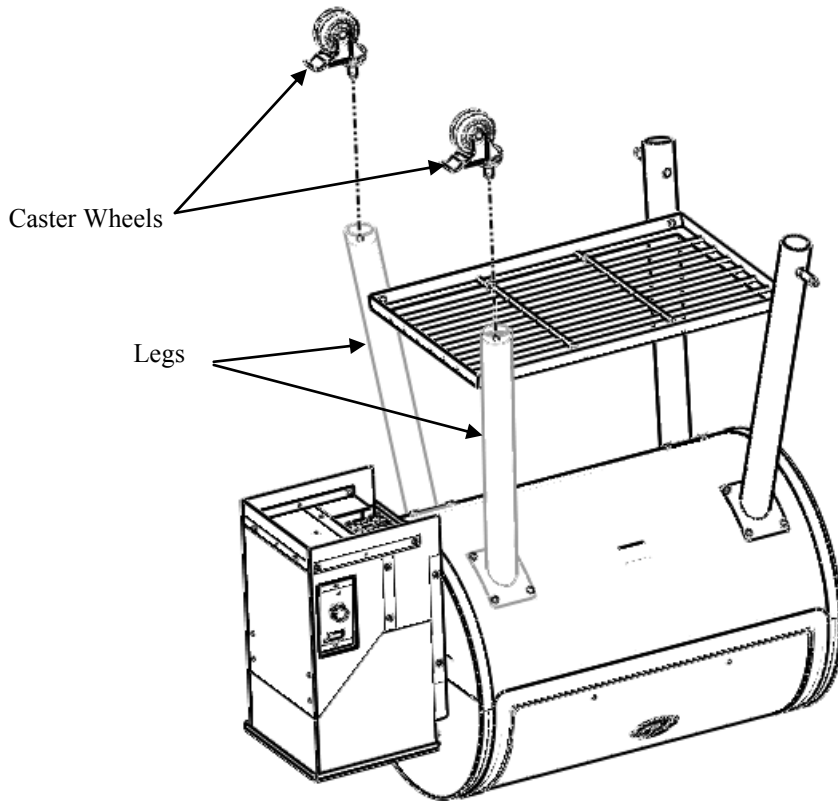
Step 2: Place the Bottom Shelf between the (4) Legs making sure the holes on the Bottom Shelf and Legs are aligned then tighten with (4) Hex Bolts.



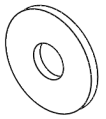
(4) Hex Bolt --1/4"-20 x 1/2"



Step 3: Attach Caster Wheels onto the sockets at the bottom of the two legs as shown below.



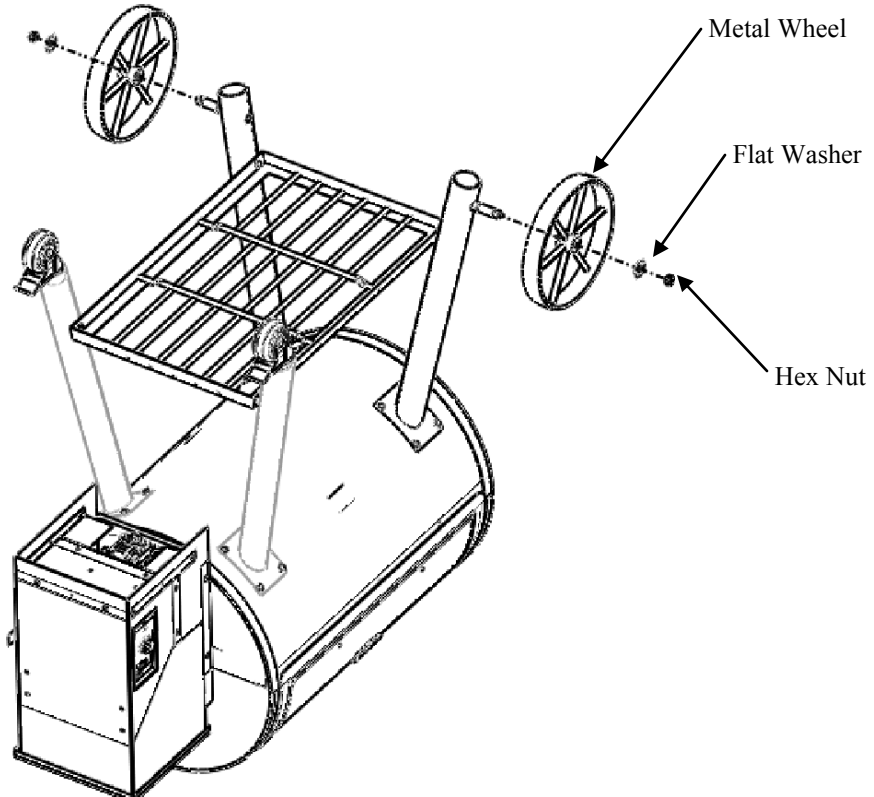
Step 4: Place the Metal Wheel, Flat Washer onto the Axle on the Leg then tighten them with the 7/16-20 Hex Nuts.



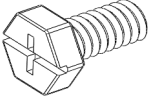
(2) Flat Washer



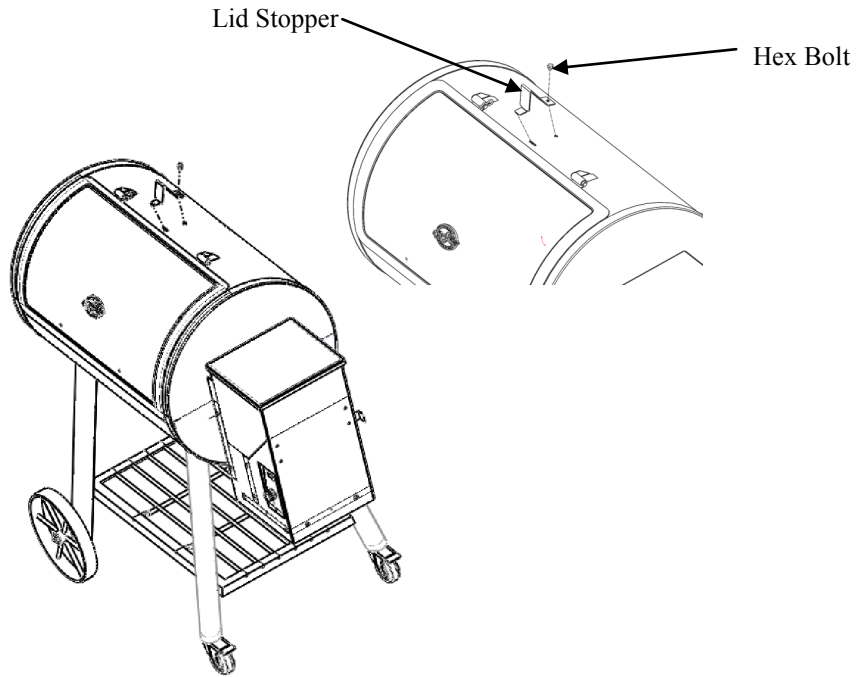
(2) Hex Nut—7/16"-20



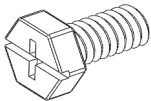
Step 5: Insert the edge of the Lid Stopper into the rectangular slot on the Grill Body then tighten it with a Hex Bolt through the hole on the other end of the Lid Stopper.



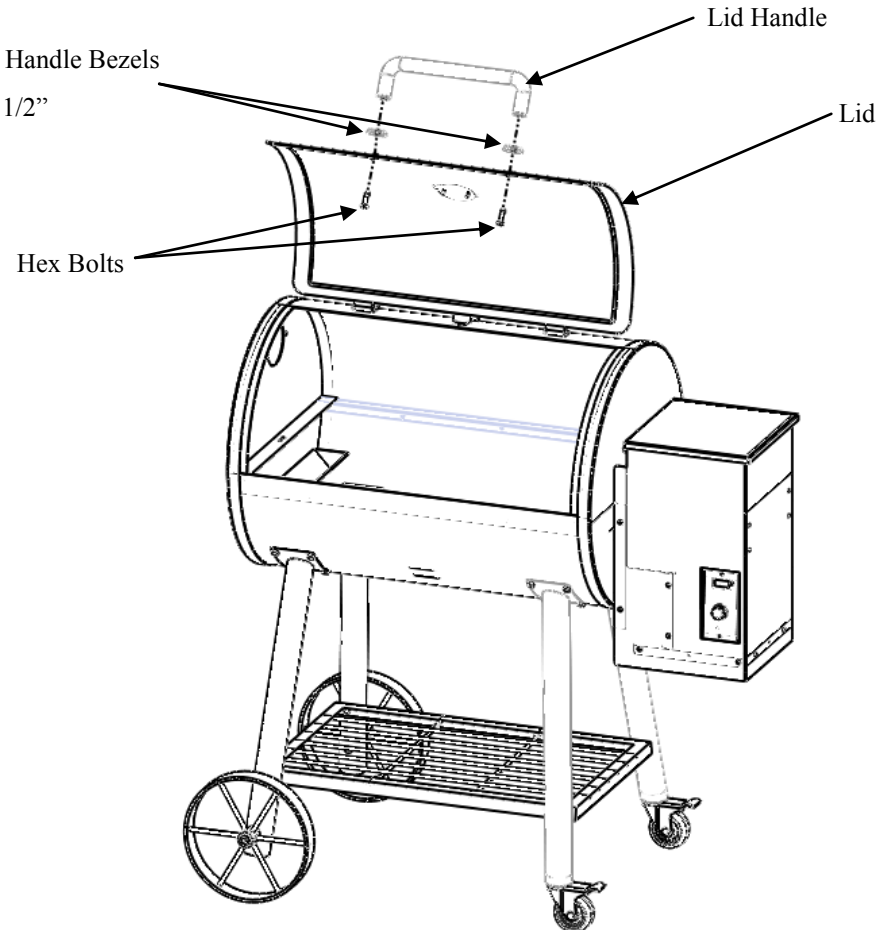
(1) Hex Bolt --1/4"-20 x 1/2"



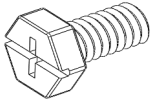
Step 6: Place the Handle Bezels on each end of the Handle then place them on the Grill Lid then tighten them with (2) Hex Bolts, see below.



(2) Hex Bolt --1/4"-20 x 1/2"



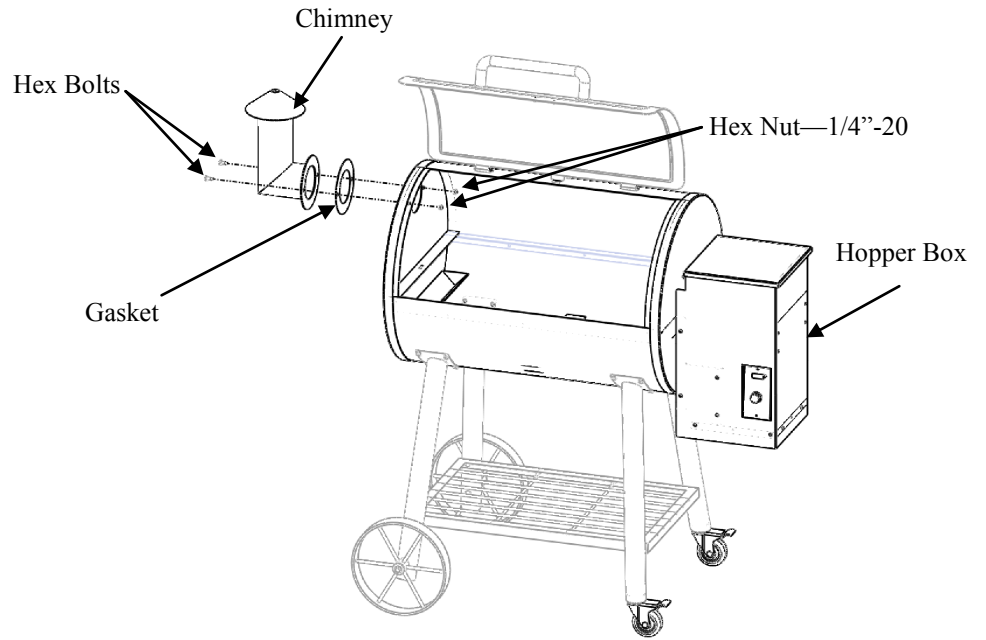
Step 7: Attach Chimney to the side of the Grill Body opposite the Hopper Box.



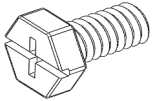
(2) Hex Bolt --1/4"-20 x 1/2"



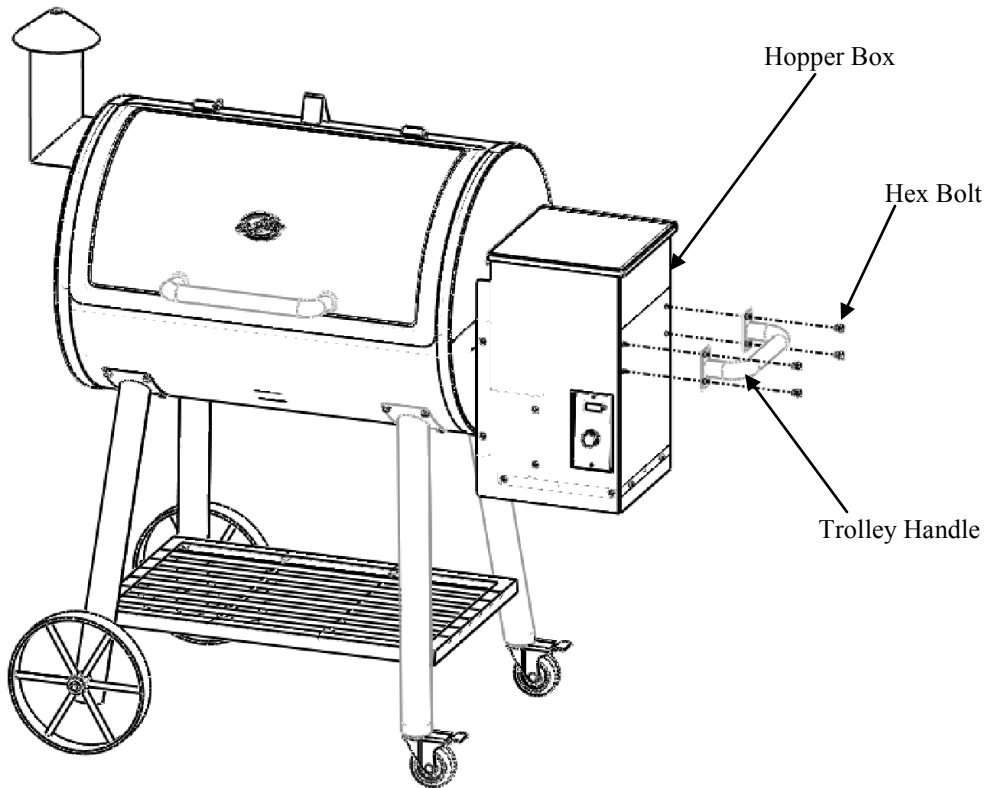
(2) Hex Nut—1/4"-20



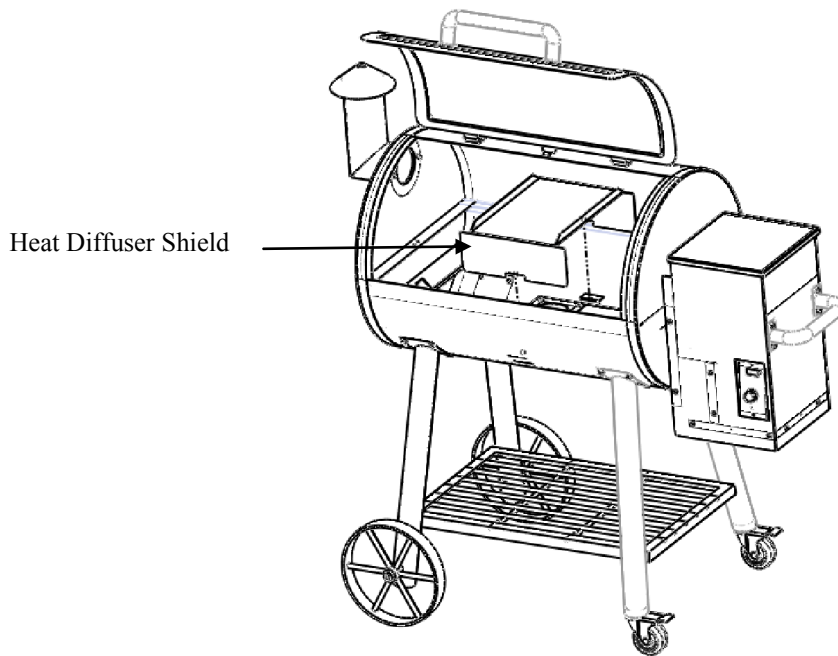
Step 8: Attach Trolley Handle onto the side of Hopper Box.



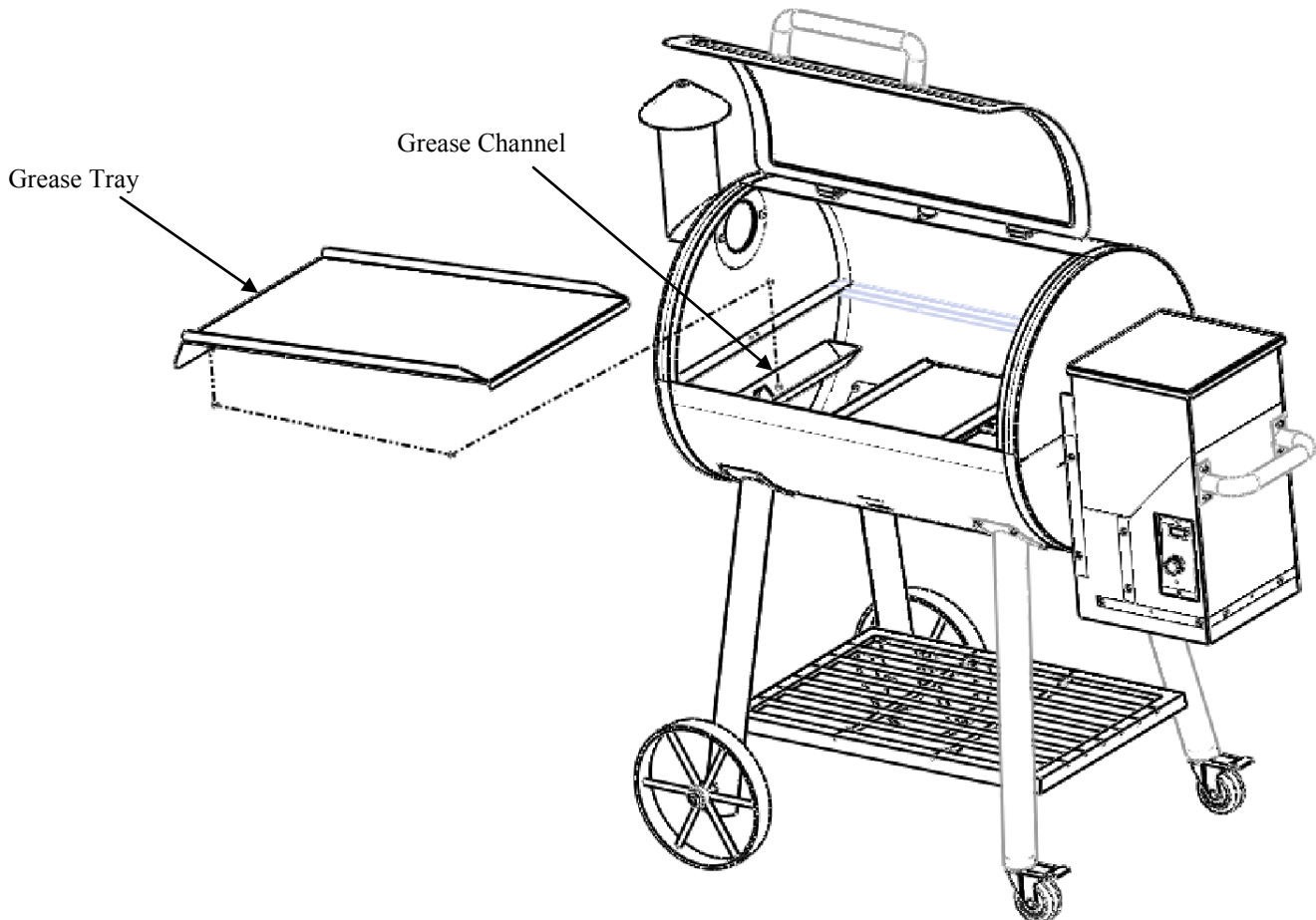
(4) Hex Bolt --1/4"-20 x 1/2"



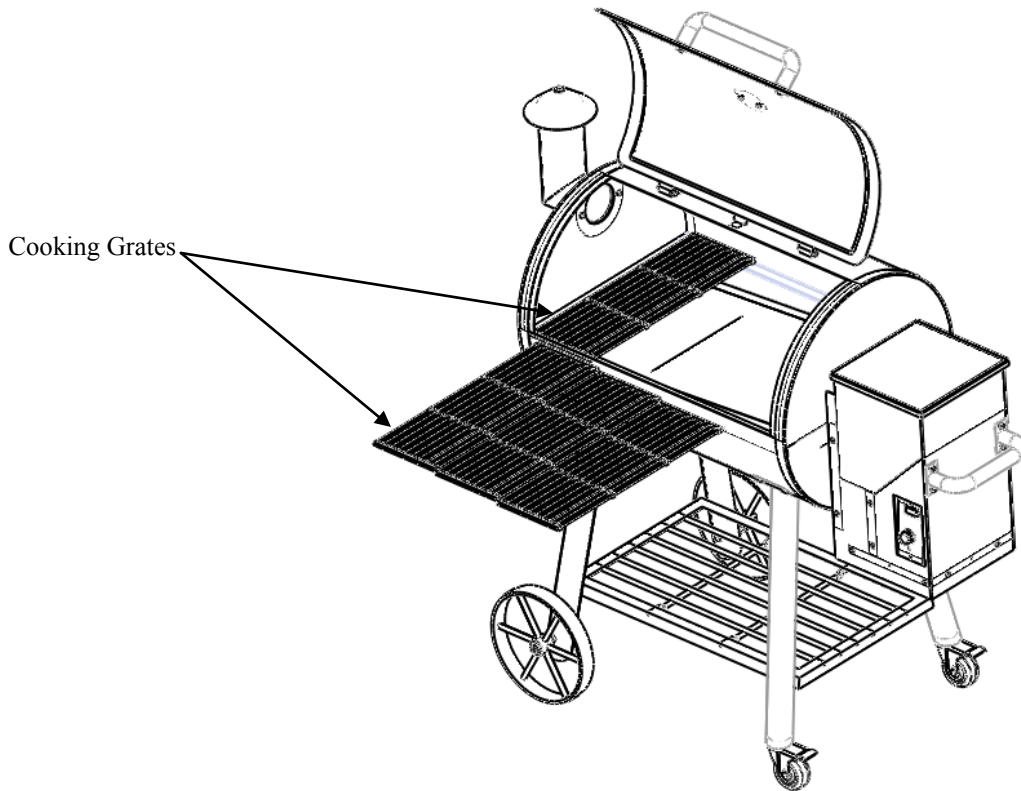
Step 9: Place Heat Diffuser Shield Over the Fire Cup Inside Grill Body at the center of the Grill.



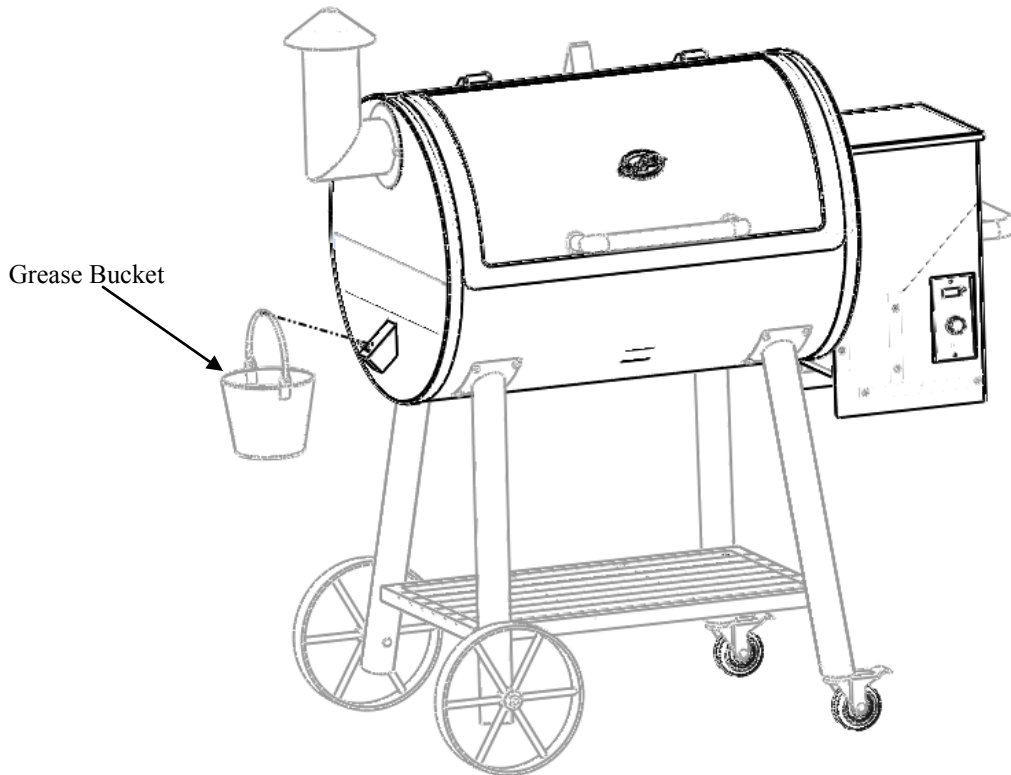
Step 10: Place Grease Tray into Grill Body. The Edge with Cut out on the center should go into the Grease Channel.



Step 11: Place Cooking Grates into Firebox



Step 12: Hang Grease Bucket on hinge of grease tunnel



GRILL PREPARATION

Initial Firing Instructions

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

- 1.) Remove Cooking Grates, Grease Tray, and Heat Diffuser from the interior of Grill.
- 2.) Open the Pellet Hopper Lid, locate the auger. Make sure there are no foreign objects in the Auger.
- 3.) With the Temperature Dial in the OFF position, plug the power cord into an appropriate, grounded electrical outlet.
- 4.) Turn the Temperature Dial to the SMOKE Position.

Check the following items:

- A.) That the Auger is turning.

DO NOT place fingers or objects in the Auger Tube. This can cause serious injury.

- B.) Place your hand over the Fire Pot and feel for air movement.

DO NOT place your hand in the fire Pot.

- C.) Wait approximately 1 minute and look to see if the Fire Rod is Red Hot.

DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.

- 5.) Turn the Temperature Dial to OFF.
- 6.) Fill the Pellet Hopper with Wood Pellets.
**Use only wood pellet fuel (For Best Flavor, use Char-Griller's Gourmet Wood Pellet Fuel).
Do not use pellet fuel labeled as giving additives.**
- 7.) Turn the Temperature Dial to HIGH. During initial Auger charge, it will take time for the Pellets to travel to the Fire Pot. Once the Pellets reach the Fire Pot, turn the Temperature Dial to OFF.
- 8.) Turn the Temperature Dial to SMOKE. Allow the Pellets to come to full flame. Once flames are coming out of the fire pot, turn the Temperature Dial to OFF, and let the Grill cool down.
- 9.) After Grill has cooled, insert Heat Diffuser, Grease Tray, and Cooking Grates into Grill.

Seasoning your Pellet Grill

Before cooking any food on the Grill, it MUST be seasoned.

- 1.) With the Lid open, turn the Temperature Dial to Smoke.
- 2.) In approximately 2 minutes, the pellets will ignite and white/gray smoke will be coming from the grill. Once the pellets have ignited, close the lid, set the Temperature Dial to HIGH, and run for 45 minutes.
- 3.) Turn Temperature Dial to OFF position. Your grill is now ready for cooking.

Helpful Hint: For ease of use and easy clean-up, line the Grease Tray with heavy duty aluminum foil. Make sure the Grease Tray is cool, then layer the aluminum foil across the Grease Tray, form it along all edges. The foil should be flat and tight against the surface of the tray for optimum grease flow. Frequently replace with new aluminum foil and dispose of the old.

Warning: ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN. ONCE THE PELLETS ARE IGNITED THEN CLOSE THE LID AND SET THE TEMPERATURE DIAL TO ANY COOKING TEMPERATURE DESIRED.

GRILL OPERATION

Grill Lighting Instructions

- 1.) With the Lid open, turn the Temperature Dial to Smoke.
- 2.) In approximately 2 minutes, the pellets will ignite and white/gray smoke will be coming from the grill. Once the pellets have ignited, close the lid, set the Temperature Dial to HIGH, and run for 45 minutes.

If Grill Fails to ignite, perform the following:

- 1.) Turn the Temperature dial to OFF. Open the Lid, remove all food, the Cooking Grates, Grease Tray, and Heat Diffuser.
- 2.) Remove all unburned Pellets and ash from the Fire Pot.
DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
- 3.) With the items removed from the Grill, turn the Temperature Dial to SMOKE.
Check the following items:
 - A.) Visually confirm the Fire Rod is getting HOT and turning Red.
DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
 - B.) Visually confirm Pellets are dropping into the Fire Pot from the Auger.
- 4.) If the Fire Rod is not getting HOT and/or the Pellets are not dropping from the Auger, see the Troubleshooting section or contact Customer Service.

Using your Pellet Grill

- 1.) The Temperature Dial can be changed at any time to increase or decrease the cooking temperature of the Grill. It's much easier to increase the temperature of the Grill, than to decrease. Once the Grill's body temperature is hot, it's much harder to maintain a lower temperature. Allow time for the body of the Grill to cool.
- 2.) The SMOKE setting is for Smoking and adding Smoke Flavor to foods being cooked. The SMOKE setting can also be used to maintain food temperatures at approximately 180° - 200° F.
- 3.) The Char-Griller Pellet Grill is designed to operate with the Lid closed. Cooking with the Lid in the open position will greatly increase your cooking time.
- 4.) When Estimating Cooking Times, the outdoor temperature will be an important factor. If it's cold, wet or windy, cooking times will take longer. If it's hot outside, cooking times will be shorter.
- 5.) Never add Pellets to the Fire Pot by Hand. This is **DANGEROUS** and can cause serious injury. If the Fire Pot runs out of Pellets, turn the Temperature Dial to the OFF Position. Then complete the **Initial Firing Instructions**.
- 6.) Never move the Grill when it's HOT. If you're transporting your Grill in a vehicle after cooking on it, make sure the fire is out and the Grill is COLD before placing in a vehicle.
- 7.) Never put water in the Fire Pot. This will cause the Auger to jam.
- 8.) Make sure the Heat Diffuser is seated in the correct position. If Heat Diffuser is not seated properly over Fire Pot, direct flame can cause grease on the Grease Tray to catch fire.
- 9.) Grease Fires are caused from not regularly cleaning the Grill. The Grease Tray, Grease Drain that the Grease Tray rests in, Grease Drain Tube, and Grease Bucket should be cleaned on a regular basis to minimize grease build-up. **In the event of a Grease Fire, turn the Temperature Dial to the OFF position, and keep the Lid closed until the fire is completely out.** Never keep the Lid open during a Grease Fire. If the Fire does not go out, carefully sprinkle Baking Soda on the fire. Be careful not to burn yourself. Then close the lid again. Once the Grease Fire has gone completely out and the grill is cool, clean all grease accumulation from Grease Tray, Grease Drain, Grease Drain Tube, and Grease Bucket. Replace foil covering the Grease Tray.

NOTE: When operating Grill, maintain a minimum clearance of 10 inches from Grill to combustibles.

GRILL MAINTENANCE

1.) The Pellet Grill should be frequently checked for Grease Build-up. The following locations are where grease build-up occurs.

- Change the aluminum foil on the Grease Tray regularly.
- Periodically, clean the grease out of the Grease Drain and Grease Drain Tube, and off all interior surfaces of the grill body.
- Occasionally, empty the Grease Bucket. Lining this item with aluminum foil also makes clean-up easier.

Not cleaning these areas often can result in grease buildup and can lead to Grease Fires. Make sure these areas are cleaned regularly.

Helpful Hint: Cleaning Grease from the Grill is easiest when the Grill is warm, but not HOT. Be careful to not burn yourself.

- 2.) Outside surfaces should be cleaned using warm, soapy water. DO NOT use abrasive cleaners or chemicals as this can damage the paint finish.
- 3.) Depending on use, clean the ash build-up in and around the Fire Pot. Be sure Grill, Fire Rod, and ash is cool before performing this procedure.

Helpful Hint: A shop-vac can be helpful in this procedure.

- 4.) If the Grill is stored outside, proper precautions should be taken to ensure water does not get into the Pellet Hopper. Wood Pellets absorb moisture and swell considerably. Swelled Wood Pellets can jam the Auger and/or cause damage. Remove any Swollen Wood Pellets from Pellet Hopper before using.

Helpful Hint: Purchase a Char-Griller Custom Fit Cover, Model #9155, to protect your Grill from the weather elements.

- 5.) It's easiest to clean food debris from the grates right after cooking. **Be careful to not burn yourself.** Using a long handled grill brush, lightly scrub the grates removing any food debris.



GRILL COVER #9155
Custom Fit
Weather Resistant

DIGITAL GRILL CONTROL

The Digital Grill Control regulates the desired temperature selection. The following information will provide you the insight to properly using your controller.

Overview

LCD Screen	Displays Grill temperature, smoke settings, idle fuel feed settings, igniter status, low temperature status, and error messages.
Temperature Dial	Select Off, Smoke, or one of nine Temperatures the Grill will cook at.
Smoke Control Dial	Select one of eight smoke modes/idle fuel feed rates.
Cook Mode	The temperature of the grill is continuously monitored and the controller operates the draft fan and auger to maintain a constant Grill temperature. See COOK MODE section of manual for more information.
Smoke Mode	In Smoke Mode, the Grill operates at a Low Temperature to provide maximum smoke. The Smoke Dial has several “P” Settings to allow more or less smoke. See SMOKE section of manual for more information.

Understanding LCD Screen Readouts

888	When the Grill is connected to AC power, ‘888’ is displayed momentarily.
Temperature	In Smoke and Cook modes, the grill temperature is displayed in 5 degree (°F) increments.
Flashing Temperature	In Smoke Mode, the displayed temperature flashes if the grill temperature is below 110°F. In Cook Mode, the displayed temperature flashes if the grill temperature is below 150°F.
Flashing Dots	The igniter is on.
‘P’ Settings PO-P7	When the Temperature Dial is in the Smoke position, the Smoke Control Dial is adjusted, the smoke setting will be displayed for 3 seconds. When the Temperature Dial is in the Cook Mode, the idle fuel feed rate setting is displayed for 3 seconds.
Flashing ‘ErH’	The grill temperature has exceeded 570°F. The Auger, Igniter, and Draft Fan have turned off. Turn Temperature Dial to OFF, Open Lid, wait 1-2 minutes, then select desired setting.
Flashing ‘ErP’	The Temperature Dial was not in the Off position when the grill was connected to AC Power. Turn Temperature Dial to OFF, wait 2 seconds, then select desired setting.

DIGITAL GRILL CONTROL

Connecting Grill to AC Power

- 1.) The Temperature Dial must be in the OFF.
- 2.) Plug the power cord into an appropriate, grounded electrical outlet.
- 3.) If 'ErP' is displayed, the Temperature Dial was not set to OFF. This causes an inadvertent start error, which halts the ignition sequence. To clear the error, turn the Temperature Dial to OFF, wait 2 seconds, then set the desired cooking temperature.
This feature keeps unintentional starts from occurring. For instance, if the Grill was in the garage and plugged in unintentionally, the Grill would not ignite.
- 4.) If there are flashing dots on the LCD screen, the ignition is on. The ignition sequence was successful.

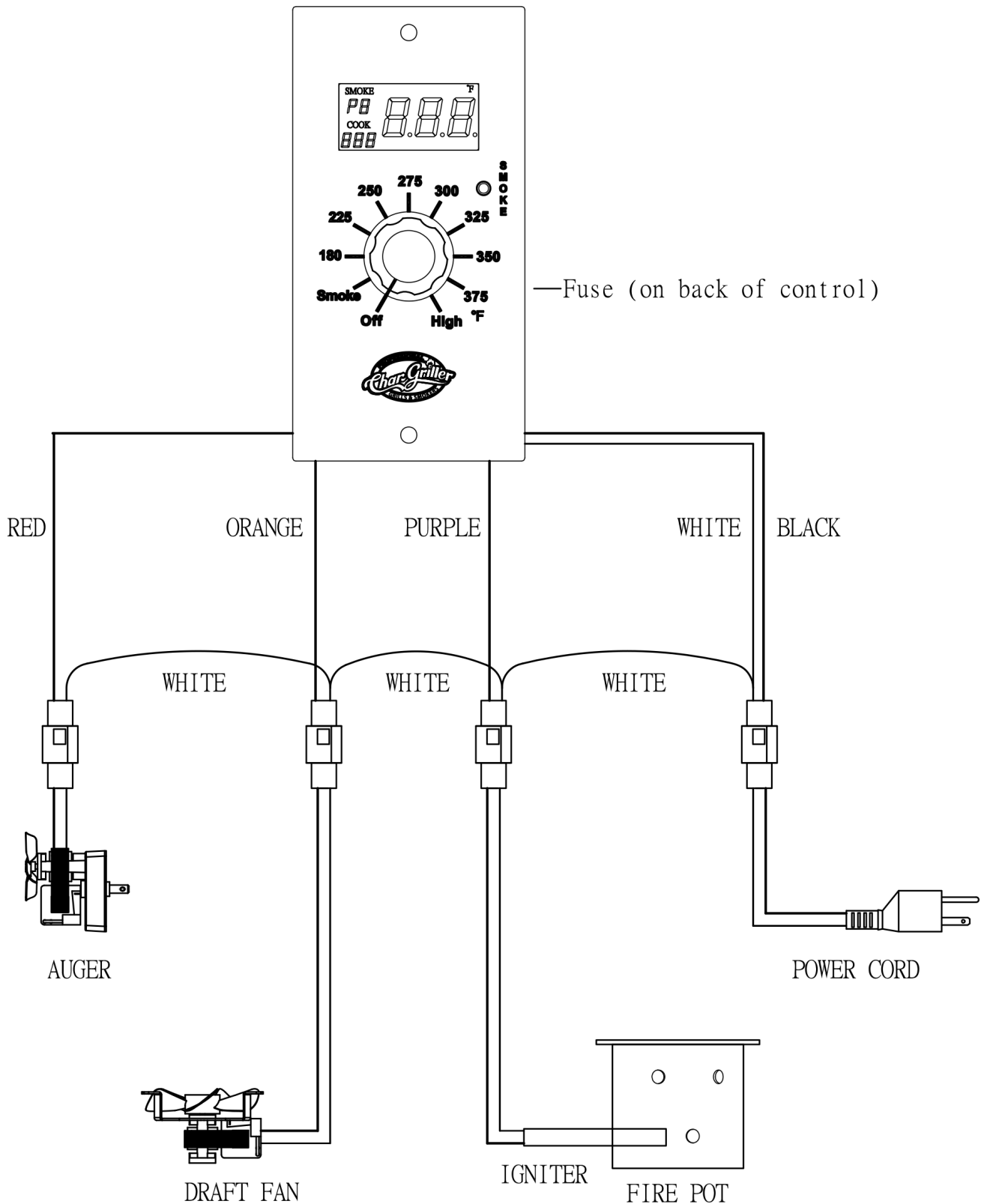
Note: Do not use Grill in wet or rainy conditions.

Ignition Sequence

- 1.) Set the Temperature Dial to SMOKE or any desired temperature.
- 2.) The ignition sequence is as follows:
 - A.) The draft fan turns on.
 - B.) The igniter turns on.
 - C.) The fuel feed auger turns on and delivers fuel continuously for 4 minutes.
 - D.) The igniter turns off after 5 minutes .
- 3.) Once the igniter has turned off, the Grill operates in its selected Mode. The flashing dots will turn off.

Digital Control Wiring Diagram

DIGITAL CONTROL



SMOKE / COOK MODES

When the Temperature Dial is set to SMOKE, the grill maintains a low temperature and outputs the desired amount of smoke to increase the flavor of the foods.

Smoking

- 1.) Set the Temperature Dial to SMOKE. The LCD screen will display the current Grill Temperature.
- 2.) Use the Smoke Control Dial to set the Smoke Setting, P0-P7. The Smoke Setting will display current Grill Temperature. See 'Understanding Smoke Mode / Idle Fuel Feed Rate' for more information on Smoke Settings.
- 3.) Once the igniter turns off, the auger delivers fuel at a constant rate determined by the Smoke Setting.
- 4.) If the Grill temperature is flashing, this is indicating the temperature is less than 110°F. This is to alert the operator that there is some risk of the fire going out. This is not an error condition and does not affect the operation of the grill.
- 5.) If the Grill temperature is greater than 570°F, a flashing 'ErH' is displayed indicating a high limit error and the grill will shut down.

Cooking

- 1.) Set the Temperature Dial to desired temperature. The LCD screen will display the current Grill temperature.
- 2.) Once the igniter turns off, the auger runs continuously until the set temperature is reached, then runs at the idle fuel feed rate. If the measured grill temperature is below the set temperature, the auger runs continuously. If the measured grill temperature is at or above the set temperature, the auger runs at the idle fuel feed rate.
- 3.) If the Grill temperature is flashing, this is indicating the temperature is less than 150°F. This is to alert the operator that there is some risk of the fire going out. This is not an error condition and does not affect the operation of the grill.
- 4.) If the Grill temperature is greater than 570°F, a flashing 'ErH' is displayed indicating a high limit error and the grill will shut down.

High Temperature Setting - If the Temperature dial is set to HIGH, the grill operates at 450°F. If the grill is unable to reach 450°F due to ambient temperature and humidity, fuel type and quality, and/or thermal characteristics of the grill, the auger will feed fuel continuously allow the grill to operate at its Maximum Temperature.

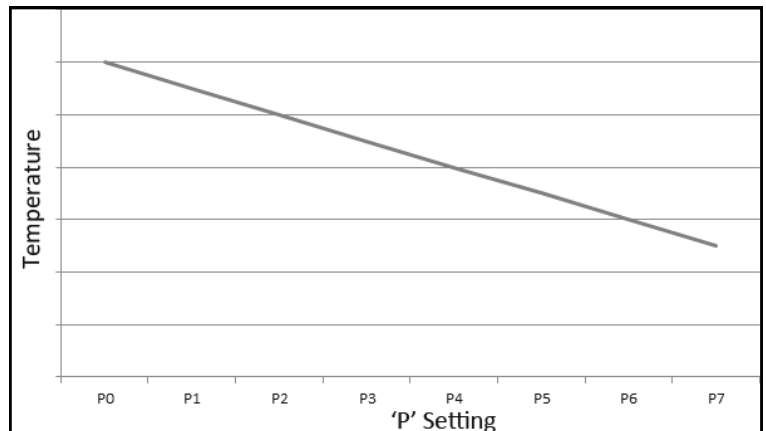
Idle Fuel Feed Rate - The idle fuel feed rate is the rate the auger delivers fuel while the grill is idling at the set temperature. In Cook Mode, you can manually adjust the idle fuel feed rate using the Smoke Control Dial. See 'Understanding Smoke Mode / Idle Fuel Feed Rate' for more information.

UNDERSTANDING SMOKE MODE / IDLE FUEL FEED RATE

Smoke Mode and Idle Fuel Feed Rate are both controlled by the Smoke Control Dial.

During Smoke Mode and the Idle Stage of Cook Mode, the Auger turns on, delivers fuel for 18 seconds, then turns off. The off time is set by the Smoke Control Dial, which displays a 'P' setting. When the Smoke Control Dial is adjusted, the corresponding 'P' setting is displayed on the LCD screen momentarily. There are eight 'P' Settings, ranging from P0 to P7.

'P' Setting	Auger On	Auger Off
P0	18 seconds	55 seconds
P1	18	70
P2	18	85
P3	18	100
P4	18	115
P5	18	130
P6	18	140
P7	18	150



Increasing the 'P' value decreases the fuel feed rate, resulting in lowering the Grill temperature. Adjust the 'P' setting for the desired temperature and/or smoke output. **For trouble free cooking, P2 is the recommended setting.**

Decreasing the 'P' value increases the fuel feed rate, resulting in a higher Grill temperature.

The Larger the 'P' value, the lower the temperature and resulting, the more smoke.

Depending on ambient temperature, humidity, and wind speed, a smaller 'P' setting would be desired. In cool, wet, or windy conditions, too high of a 'P' value can cause too low of a Grill temperature and result in the fire going out.

The P setting also controls the Cook Mode's idle fuel feed rate. For example, in Smoke Mode, setting 'P4' delivers fuel for 18 seconds, then turns off for 115 seconds and repeats in Smoke Mode. In Cook Mode, setting 'P4' also delivers fuel for 18 seconds, then turns off for 115 seconds and then repeats.

Cook Mode Idle Fuel Feed Rate

The idle fuel feed rate is the rate of the fuel delivery that maintains the fire in the fire pot without raising the grills temperature.

In Cook Mode, when the temperature of the grill is at or above the set temperature, the auger runs at the idle fuel feed rate. If the grill temperature is below the set temperature, the auger runs continuously.

Smoke Mode Fuel Feed Rate

In Smoke Mode, increasing the P setting, decreases the fuel feed rate, thus lowering the grill temperature. Manually adjust the P setting to achieve the desired temperature and smoke output.

TROUBLESHOOTING

Control Panel Error Modes and Messages

- Flashing Temperature** In Smoke Mode, the displayed temperature flashes if the grill temperature is below 110 °F .
In Cook Mode, the displayed temperature flashes if the grill temperature is below 150 °F.
This is not an error condition and does not affect the operation of the grill. The flashing display is designed to alert the operator that there is some risk that the fire could go out.
- Flashing Dots** The igniter is on.
This is not an error condition and does not affect the operation of the grill. The flashing dots are designed to alert the user that the grill's igniter is on.
- Flashing 'ErH'** The grill temperature has exceeded 570 °F. The Auger, Igniter, and Draft Fan have turned off. To clear the error, turn Temperature Dial to OFF, Open Lid, wait 1-2 minutes, then select desired setting. If this does not clear the error, the temperature detector is not functioning correctly. See Troubleshooting Section of this manual.
- Flashing 'ErP'** The Temperature Dial was not in the Off position when the grill was connected to AC Power. Turn Temperature Dial to OFF, wait 2 seconds, then select desired setting.
This feature prevents an inadvertent start. For example, if the grill was inside a garage, the grill would not ignite if plugged in by accident.

Grill Temperature when set at 180 Degrees is too high

The Auger's idle fuel feed rate is too high. Increase the Smoke Control P Setting to decrease the idle fuel feed rate. For example, if your P setting is set to P2, move the P setting to P4.

Unexpected Grill Temperature is Displayed

The Auger's idle fuel feed rate is too high or too low.

If the temperature is **higher than expected**, increase the P setting.

If the temperature is **lower than expected**, decrease the P setting.

Grill Will Not Ignite

Check the Following items:

- 1.) Verify there is power at the electrical outlet where the grill is plugged in.
- 2.) If Power Cord is connected to a GFI (Ground Fault Interrupter) outlet, check and reset if necessary.
- 3.) Turn the Temperature Dial to OFF.
- 4.) Turn the Temperature Dial to SMOKE.
 - A.) If the LCD Screen lights up, then perform the additional steps.
 - B.) If the LCD screen does not light up, there's no power at the grill. Go back to step 1.
- 5.) Turn the Temperature Dial to OFF. Open the Lid, remove all food, the Cooking Grates, Grease Tray, and Heat Diffuser.
- 6.) Remove all unburned Pellets and ash from the Fire Pot.

DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
- 7.) With the items removed from the Grill, turn the Temperature Dial to SMOKE.
 - A.) Visually confirm the Fire Rod is getting HOT and turning Red.

DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
 - B.) Visually confirm Pellets are dropping into the Fire Pot from the Auger.

TROUBLESHOOTING

LCD Screen Won't Light Up

Check the Following items:

- 1.) Verify there is power at the electrical outlet where the grill is plugged in.
- 2.) If Power Cord is connected to a GFI (Ground Fault Interrupter) outlet, check and reset if necessary.
- 3.) Make sure Temperature Dial is in the OFF setting.
- 4.) Turn Temperature Dial to Smoke.

If the LCD Screen still wont light up, contact Customer Service for additional troubleshooting help.

GFI Outlet Keeps Tripping

- 1.) Make sure you're not using over a 25' extension cord. (Grill should be kept at least 3' from any structure.) 12 Gauge wire is the minimum recommended gauge.

Grill Will Not Ignite

Check the Following items:

- 1.) Verify there is power at the electrical outlet where the grill is plugged in.
- 2.) If Power Cord is connected to a GFI (Ground Fault Interrupter) outlet, check and reset if necessary.
- 3.) Turn the Temperature Dial to OFF.
- 4.) Turn the Temperature Dial to SMOKE.
 - A.) If the LCD Screen lights up, then perform the additional steps.
 - B.) If the LCD screen does not light up, there's no power at the grill. Go back to step 1.
- 5.) Turn the Temperature Dial to OFF. Open the Lid, remove all food, the Cooking Grates, Grease Tray, and Heat Diffuser.
- 6.) Remove all unburned Pellets and ash from the Fire Pot.

DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
- 7.) With the items removed from the Grill, turn the Temperature Dial to SMOKE.
 - A.) Visually confirm the Fire Rod is getting HOT and turning Red.

DO NOT touch the Fire Rod. This item gets extremely HOT and can cause burns.
 - B.) Visually confirm Pellets are dropping into the Fire Pot from the Auger.

If the Fire Rod is not getting Red HOT:

- A.) The Fire Rod could have failed. Contact Char-Griller Customer Service. See Manual Lighting Instructions for lighting sequence if the Fire Rod has failed.
- B.) The Control Board could have failed. Contact Char-Griller Customer Service.

Continued on next page.

TROUBLESHOOTING

Continued.

If Pellets are not dropping from the Auger:

- 1.) Turn the Temperature Dial to the Off position and unplug unit from wall.
- 2.) Check auger for objects, obstructions, or swollen pellets.

If there are no obstructions:

- A.) The auger motor could have failed. Contact Char-Griller Customer Service.
- B.) The Control Board could have failed. Contact Char-Griller Customer Service.

Grill's Fire goes out on 'SMOKE' Setting

Excess Ash in the Fire Pot may be the problem.

- 1.) Ensure the Grill is cool, then open the Lid, remove the Cooking Grates, Grease Tray, and Heat Diffuser.
- 2.) Remove all ash and unburned Pellets in and around the Fire Pot.

Make sure Grill is COOL to avoid a FIRE from HOT ash.

- 3.) Replace Heat Diffuser, Grease Tray, and Cooking Grates.
- 4.) Initiate startup.

If problem is not resolved, contact Char-Griller Customer Service for additional Troubleshooting.

Pellets are not being delivered to Fire Pot

Check the Following items:

- 1.) Verify there is Pellets in the Pellet Hopper.

If this is the Initial Fire Sequence or the Grill has run out of Pellets, allow time for the Pellets to charge the Auger. (Can take up to 7 minutes.)

- 2.) Initiate startup. **See Initial Firing Instructions** in the Owner's Manual.
- 3.) If the Auger Drive Motor is not operating, but the Draft Induction Fan is, the problem is in the Auger system.

To check this, perform the following:

- A.) With the Temperature Dial Off, locate the small Fan Blade on the back of the Auger Drive Motor.
- B.) While watching the fan blade, with hands clear and free from all moving parts, turn the Temperature Dial to SMOKE. If the Fan Blade does not move, this confirms a defective Auger Drive Motor and will need replaced. Contact Char-Griller's Customer Service to place an order.
- C.) If the Fan Blade turns a little, then stops, continue watching and turn the Temperature Dial to OFF. If the Fan Blade rotates in the opposite direction slightly, this confirms a jam in the Auger system will need to be cleared.

Disconnect Power Cord from electrical outlet and remove Pellets from the Pellet Hopper. Check for foreign objects and wet/swollen Pellets, both of which can cause Auger jams.

Protecting Paint Finish

When not in use, protect the Grill's finish with a Grill Cover. Char-Griller offers a custom-fit Grill Cover, model #9155.

Use touch up paint for any surfaces where the paint has been scratched or chipped. This will minimize rust.

TROUBLESHOOTING

Manual Lighting Instructions

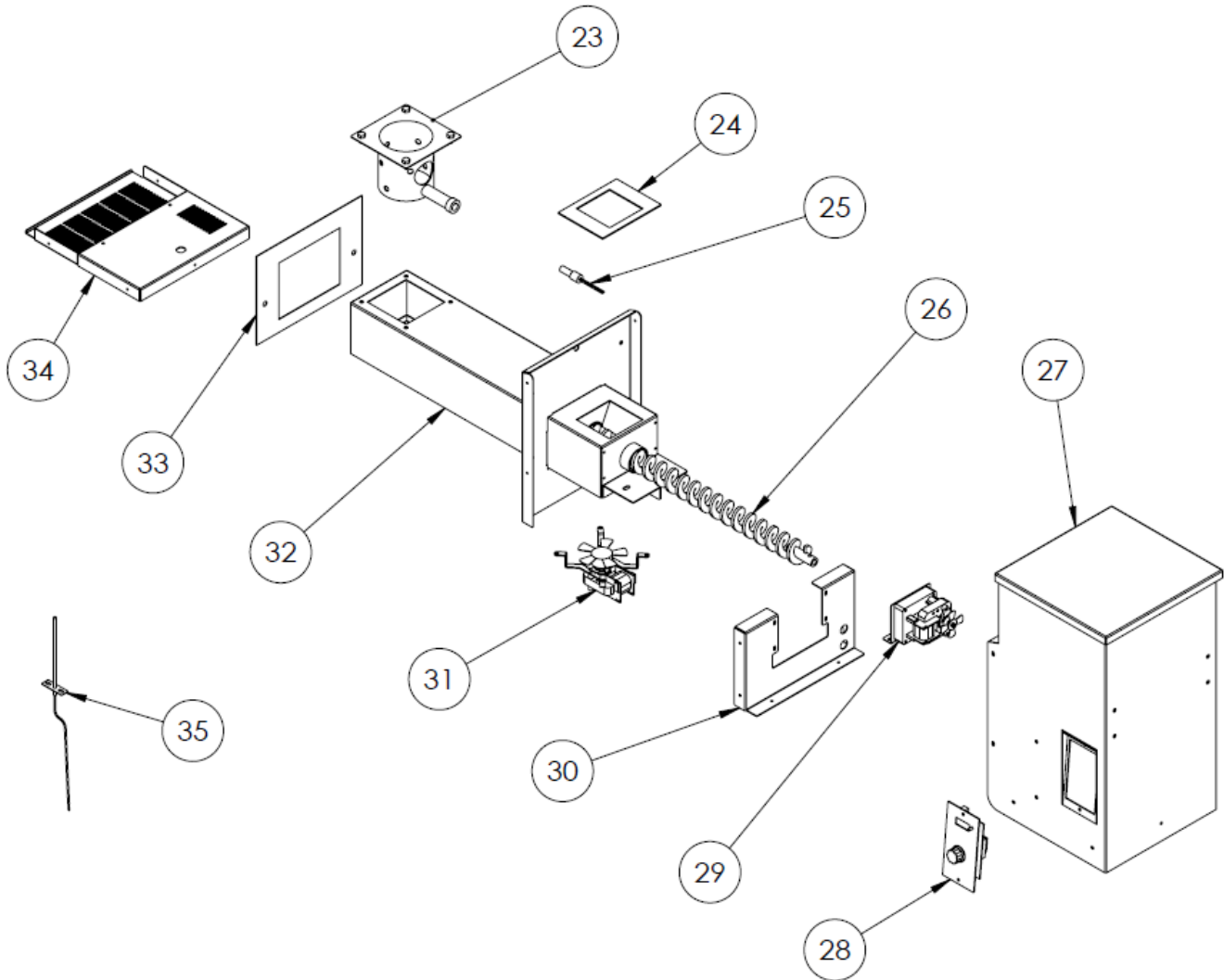
If the Fire Rod is not operating, the Grill can still be used to cook and smoke using the Manual Lighting Procedure as outlined below.

- 1.) Make sure the Temperature Dial is turned to the OFF position and the Fire Rod's wire is disconnected from the Digital Control. (Purple/White color wire) See page Digital Control Wiring Diagram section of this manual for a wiring diagram.
- 2.) Open the Pellet Hopper and fill with Pellets.
- 3.) Remove the Cooking Grates, Grease Tray, and Heat Diffuser to expose the Fire pot.
- 4.) Pour approximately 1/2 cup of Wood Pellets directly into the Fire pot.
- 5.) Squirt 2 tablespoons of Alcohol Gel Fire lighter into the Fire pot on top of the Pellets.

WARNING: Never squirt Alcohol Gel into a burning fire or a hot Fire pot. The Alcohol Gel bottle could explode and cause serious injury.

- 6.) Light the Alcohol Gel with a fireplace match or a long-reach butane lighter.
- 7.) Let the Alcohol Gel and Pellets burn for 4-5 minutes.
- 8.) After the Pellets have been ignited, install the Heat Diffuser, Grease Tray, and Cooking Grates.
- 9.) Turn the Temperature Dial to the desired setting. Once the pellets have ignited and white/gray smoke is coming from the grill, close the lid, and allow the grill to Pre-heat for about 10 minutes before placing food on the grill.

PELLET DELIVERY SYSTEM BREAKDOWN



Item	Description	QTY
23	Fire Pot	1
24	Hopper/Auger Box Sealer	1
25	Fire Rod	1
26	Auger	1
27	Hopper Box Welded Assy	1
28	Controller	1
29	Auger Motor with Support Bracket	1
30	Auger Driver Support Bracket	1
31	Air Circulator Fans	1
32	Auger Box Welded Assy	1
33	Pellet Box/Grill Body Sealer	1
34	Bottom Support Plate	1
35	Heat Sensor	1



ACCESSORIES

TO ENHANCE YOUR GRILLING EXPERIENCE

For Pricing or to Order, Visit:

www.CharGriller.com

or

CALL: 912-638-4724

or

FAX: 912-638-2580

or MAIL:

P.O. Box 30864

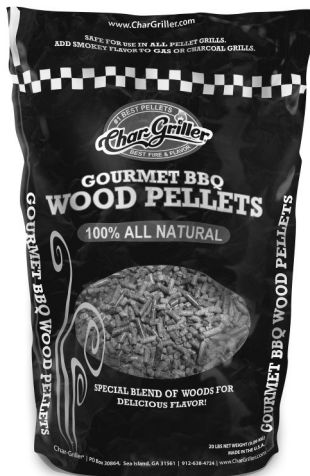
Sea Island, GA 31561

Visit our online store at:

www.CharGriller.com

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Professional Accessories™



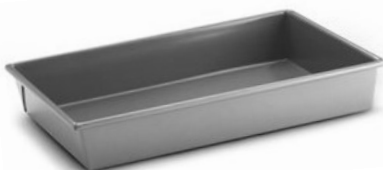
GOURMET BBQ WOOD PELLET FUEL #9620
Use our specially blended wood pellet fuel to add delicious flavor to your foods!



GRILL COVER #9155
Custom Fit
Weather Resistant

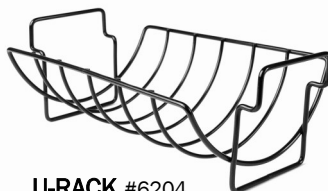


REMOTE THERMOMETER # 6206
Monitor temperatures of both meat and smoking chamber up to 572 °F. Check the meat and smoking chamber temperatures from inside the house - up to 300 feet away.



DRIP PAN #6205
Catch drippings & holds liquid flavors
For extra taste

APRON #8805
2 Pockets
Adjustable



U-RACK #6204
Upright for roast & butts
Upside down for ribs



POULTRY ROASTER
TURKEY # 6207
CHICKEN #6208*



WOK KOOKER # 6203
Ideal for veggies