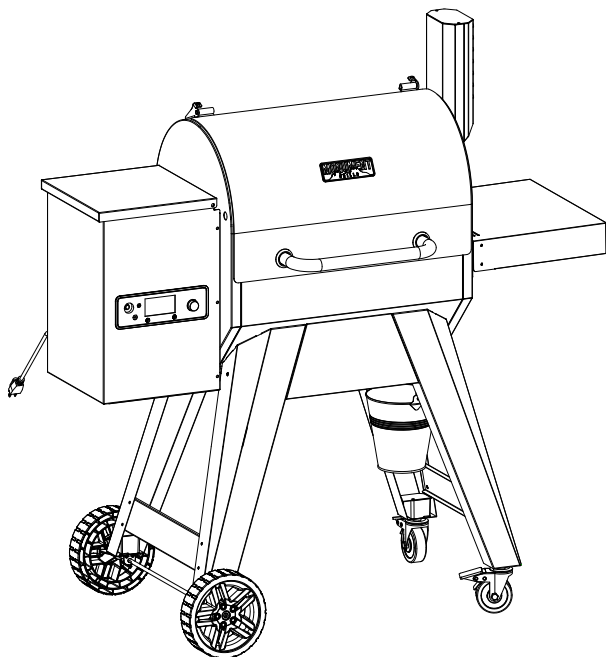


ASSEMBLY & OPERATING INSTRUCTIONS



Monument Pellet Grill



Scan and visit:
Monumentgrills.com



- Parts
- Assembly
- Safety Rules
- Use and Care
- Troubleshooting

 **WARNING:**

Read this Owner's manual carefully and be sure your pellet grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This pellet grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer

Leave this Owner's Manual with the customer after delivery and/or installation.

Note to Consumer

Leave this Owner's Manual in a convenient place for future reference.

Customer Service Helpline:

For parts ordering, call:
1- 800-530-9133

MFG No.: 85030(S2221503M)

UPC No.:856597007645

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Grill Warranty

Three-Year Full Warranty on Grill

If this grill fails due to defective material or workmanship within one year from the date of purchase, call 1-800-530-9133 to arrange for a free repair (or replacement if repair proves impossible).

All warranty coverage excludes igniter batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance,

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the North America.

This warranty gives you specific legal rights, and you may have other right which vary from state to state.

The warranty is only valid for original purchasers with proof of purchase from authorized retailers. Any product bought second hand or through an unauthorized retailer, will not be covered by warranty.

It is the duty of the purchaser to verify that a retailer is authorized.

A purchase on Amazon or other marketplace internet retailer from any entity other than Monument Grills is not an original purchase and will not qualify for a warranty

Safety Warning

When this product is not properly installed or assembled, a fire may result. To reduce the risk of fire, follow the installation instructions.

Read this entire manual before you install the product. Failure to follow instructions may result in property damage, bodily injury, or even death.

This appliance is not intended for indoor residential use. Do not install under a combustible ceiling or overhang.

Safety Warning

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.

Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

Do not use accessories not specified for use with this appliance.

Use grounding receptacle that complies with the local safety regulations. If the receptacle needs to be reinstalled, please follow local electrical specification.

Dangerous voltage will cause shock, burn or death. In case of device failure, please follow the prompt of the instruction or contact local customer service. Unplug from power before maintenance.

There will be high temperature in local positions in the use of the device, please do not move the device casually and take care of the old and children and beware of burn.

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 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.

Do not burn for a long time to prevent the product from overheating.

Contents for Hardware Pack

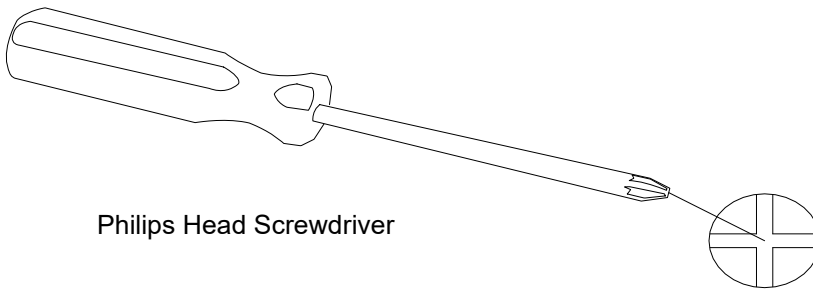
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

A	B	C	D	E	F	G	H
 X 22	 X 22	 X 16	 X 4	 X 4	 x 2  x 1	 x 4	 X 8

Tools required for assembly

Philips Head Screwdriver (not included).

Note: The left and right sides of the grill are on your left and right as you face the front of the grill.



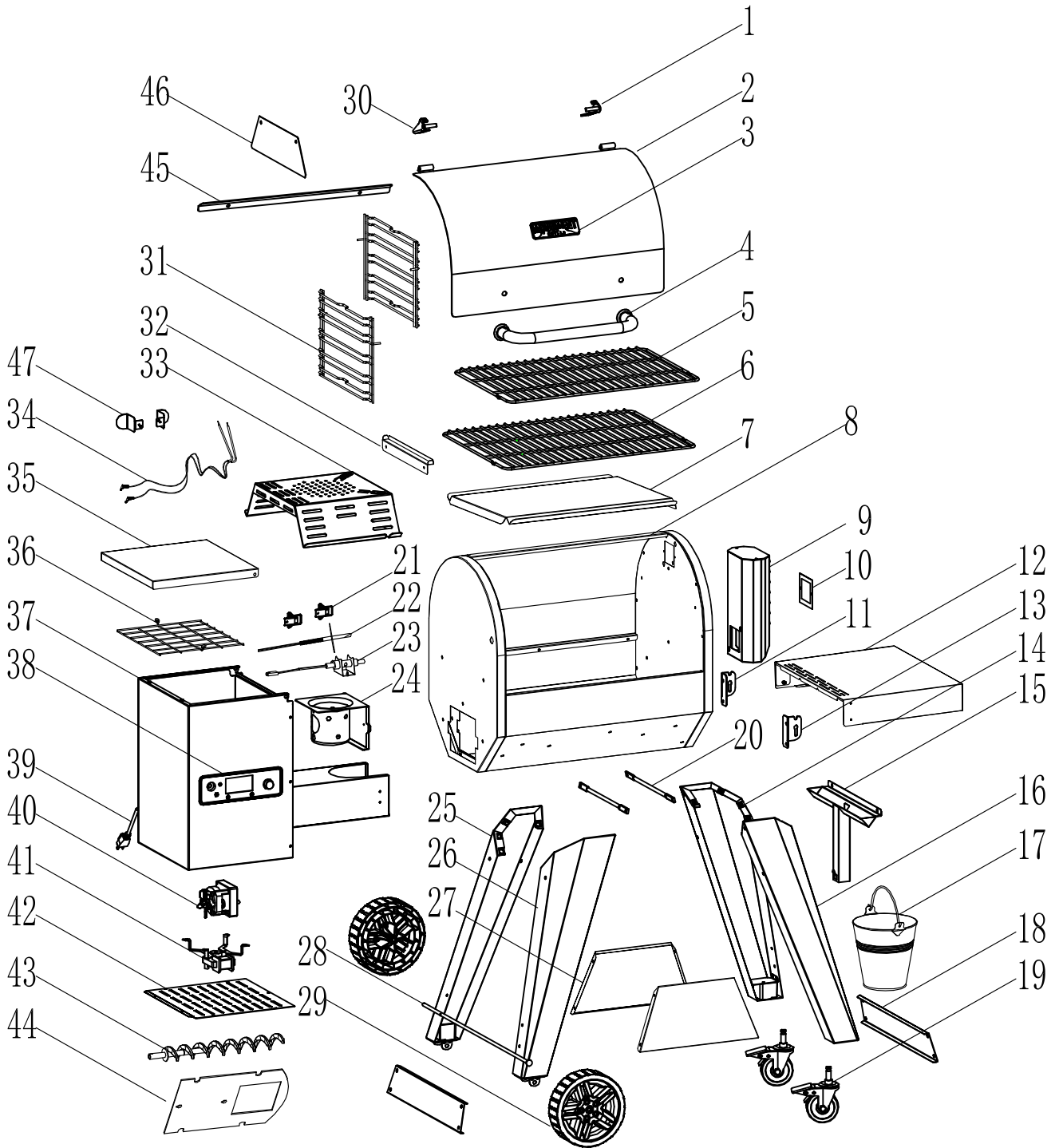
Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

Caution:

Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly.

It is strongly recommended that you protect hands with a pair of work gloves.

Model 85030 Parts Diagram



Model 85030 Parts List

Se q. NO.	Material Code	Appellation	Qty	Se q. NO.	Material Code	Appellation	Qty
1	D30P000238	Main Lid Hinge-Right	1	25	D30Z001681	Back Leg-Left	1
2	D30P000226	Main Lid	1	26	D30Z001959	Front Leg-Left	1
3	A0212808	LOGO	1	27	D30P000228	Cart Front Board	2
4	A02120146	Main Lid Handle	1	28	A02121238	Axle	1
5	A02120862	Warming Rack	1	29	A02120986	Wheel	2
6	A02120861	Cooking Grid	1	30	D30P000237	Main Lid Hinge-Left	1
7	D010023494	Oil Guide Plate	1	31	A02120919	Cooking Grid Hanger	2
8	D30X003648	Firebox Assembly	1	32	D010021221	Grease Tray Supporter	1
9	D30Z001638	Stack Assembly	1	33	D30P00023	Flame Tamer	1
10	A02121839	Stack Heat Insulation Foam	1	34	A02120958	Temperature Sensor	2
11	D010017205	Side Shelf Support Back Leg-Right	1	35	D010021524	Control Box Lid	1
12	D30P000227	Side Shelf	1	36	A02121814	Control Box Screen	1
13	D010017204	Side Shelf Support Front Leg-Right	1	37	D30X003652	Control Box Assembly	1
14	D30Z001683	Back Leg-Right	1	38	A02120956	Control Box Panel Assembly	1
15	D010021419	Oil Guiding Assembly	1	39	A02120957	Electricity Wire	1
16	D30Z001961	Front Leg-Right	1	40	A02120434	Auger Motor	1
17	A0209069	Oil Bucket	1	41	A02120435	Fan motor	1
18	D30P000230	Leg Connector Board	2	42	D010020270	Control Box Bottom Board	1
19	A02120991	Wheel	2	43	A02120921	Auger	1
20	A02121262	Leg Connector Wire	2	44	A02120437	Control Box Heat Insulation Foam	1
21	A02120561	Buckle	2	45	D30M000529	Main Lid Guiding Board	1
22	A02120958	Temperature Sensor	1	46	D30M000599	Split Plate Baffle	1
23	A02120436	Igniter Probe	1	47	A02121762	Wire Hanger	2
24	D010016542	Burning Cup	1				

For assembly questions, call:
1-800-530-9133

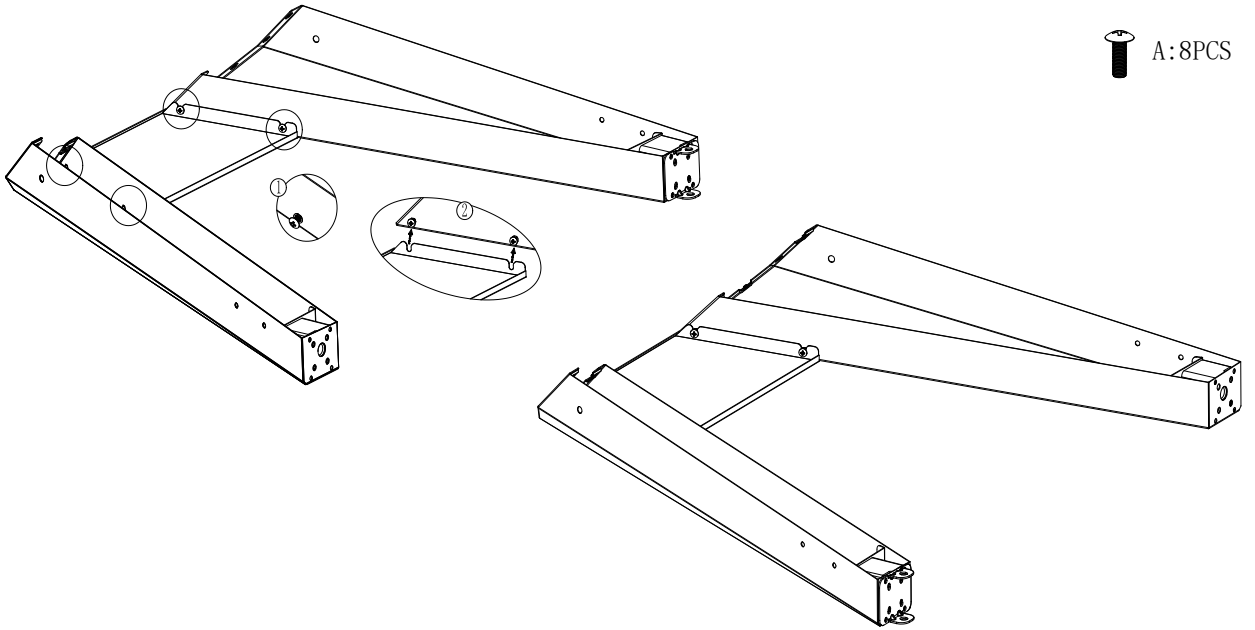
To make sure you obtain the correct replacement parts for your gas grill, please refer to the part numbers on this page.


Important: Keep this Owner's Manual for convenient reference and for part replacement.

Important: Use only parts listed above. When ordering parts, providing the following information:

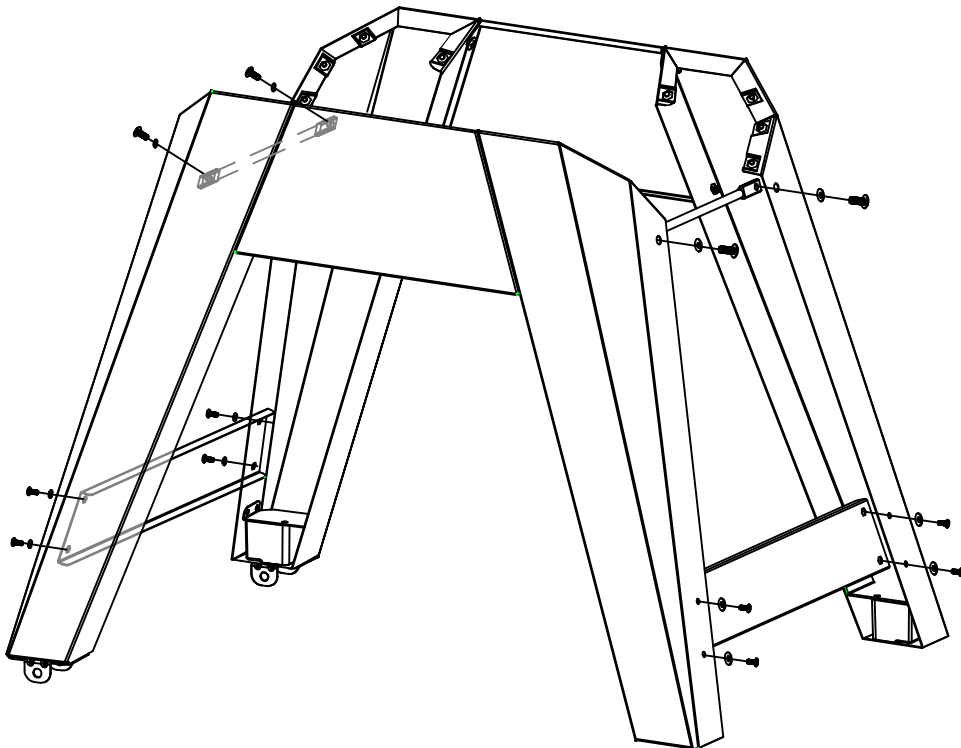
1. Model #
2. Part Number (see PART# in chart)
3. Part Description
4. Quantity of parts needed





STEP 1



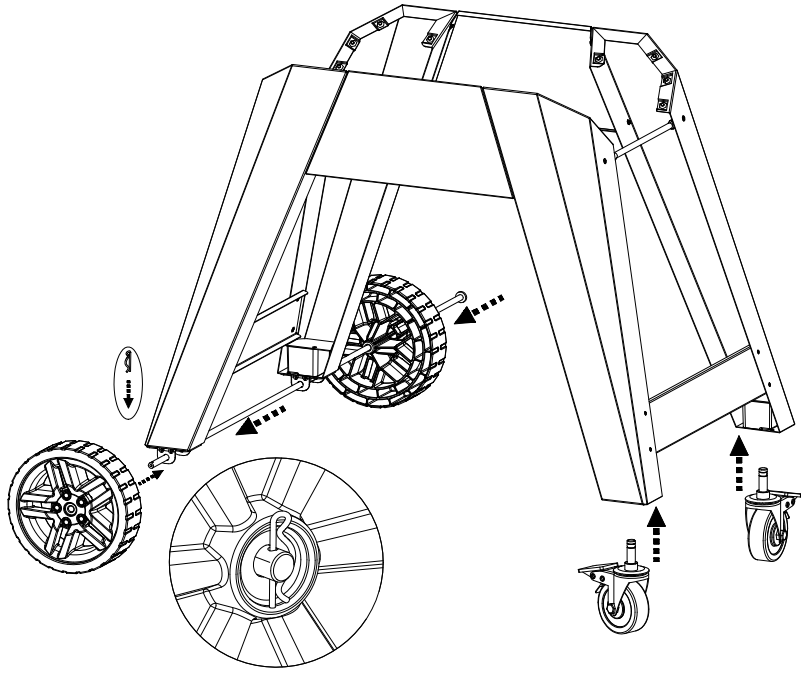
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STEP 2



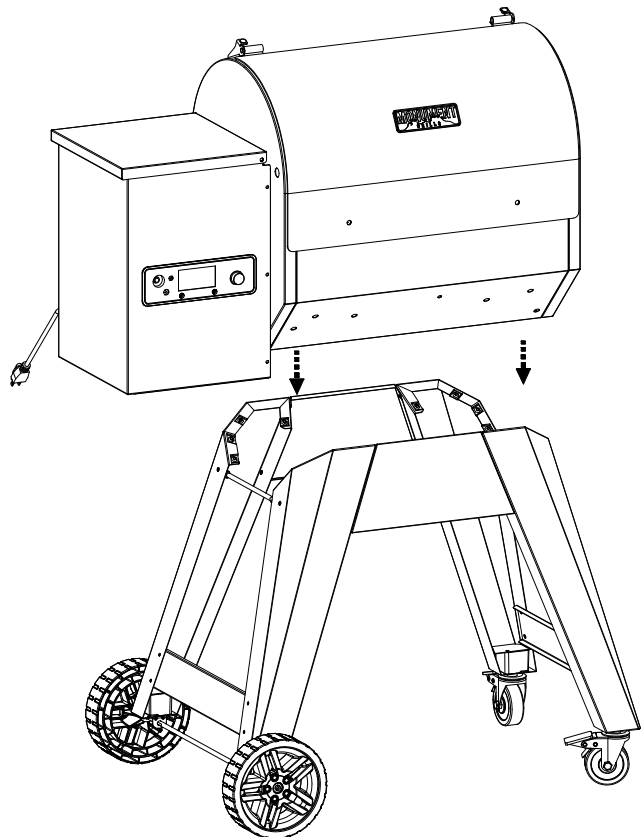
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B: 4PCS 
C: 4PCS 
H: 8PCS 

STEP 3

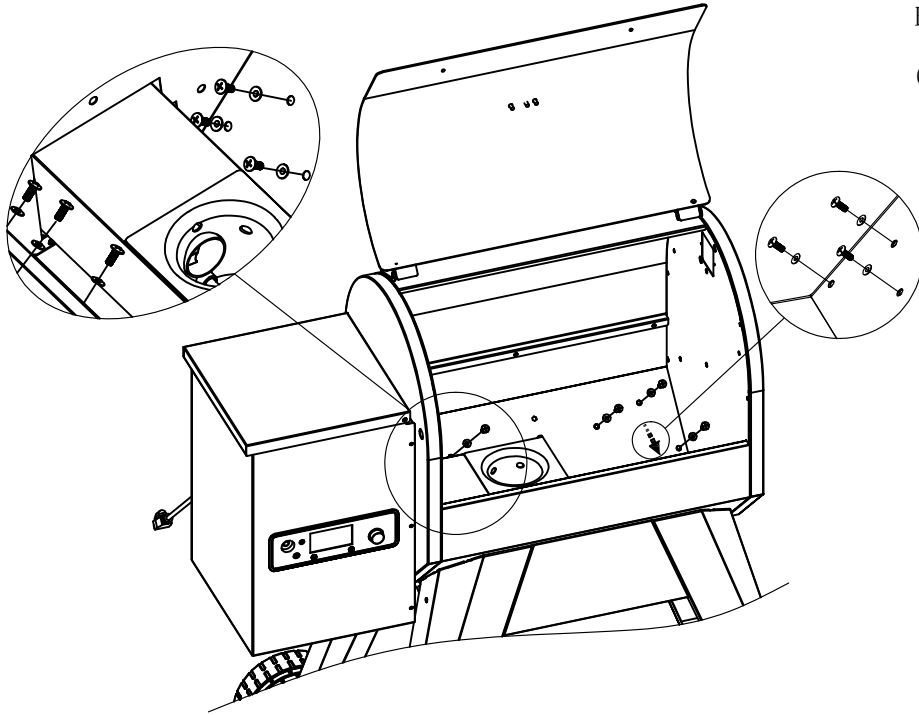


F:1PC

STEP 4



STEP5



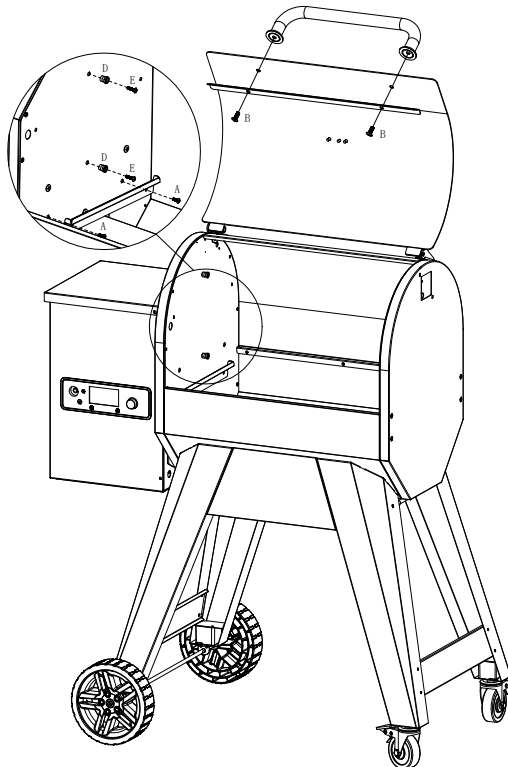
B: 12PCS



C: 12PCS



STEP6



D: 2PCS

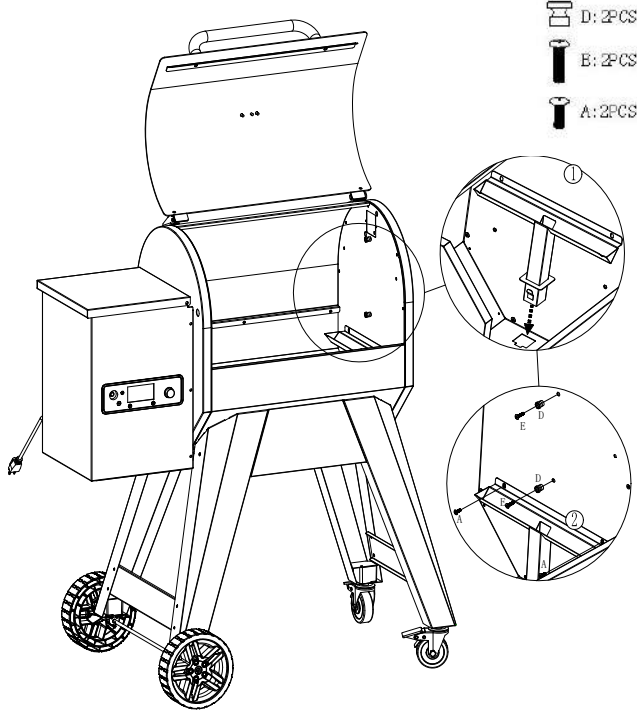
E: 2PCS

A: 2PCS

B: 2PCS

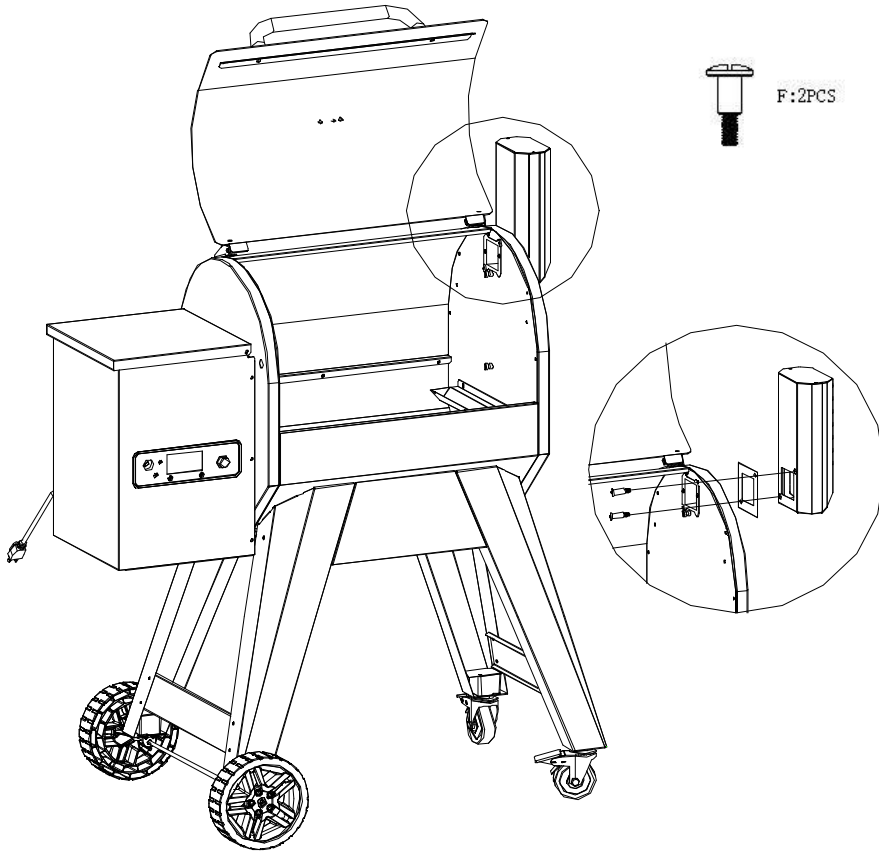


STEP 7



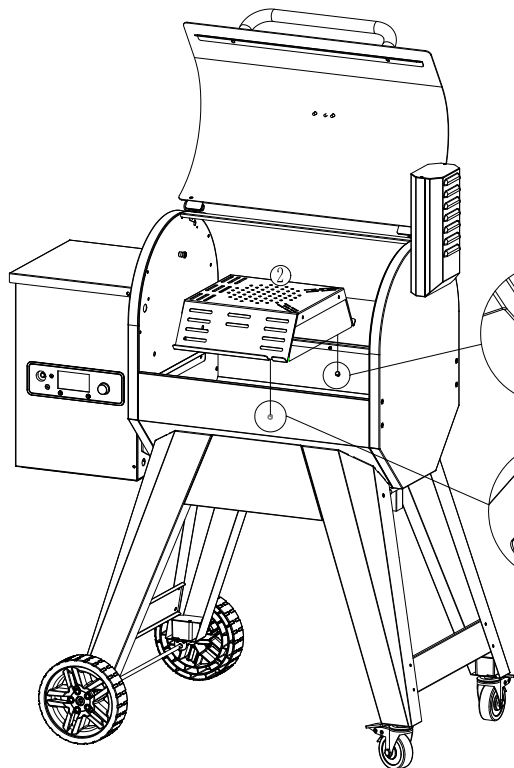
- D: 2PCS
- B: 2PCS
- A: 2PCS

STEP 8

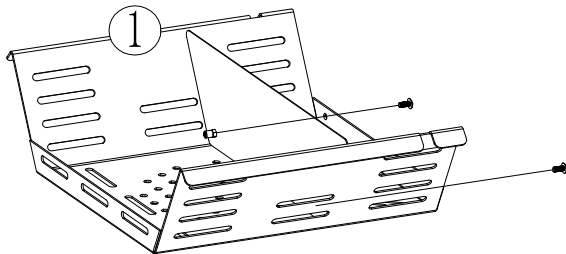


- F: 2PCS

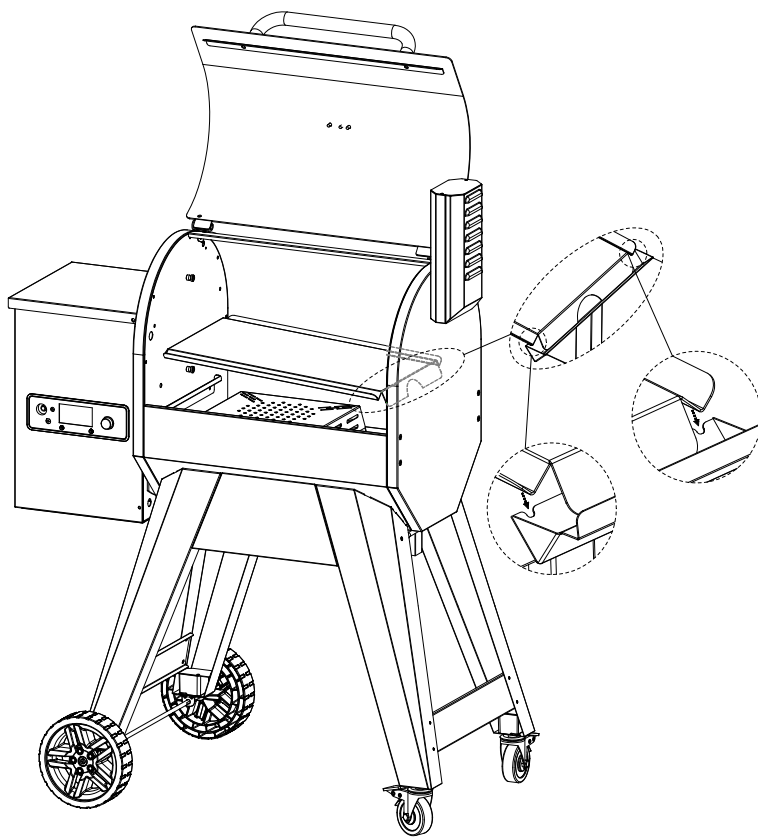
STEP 9



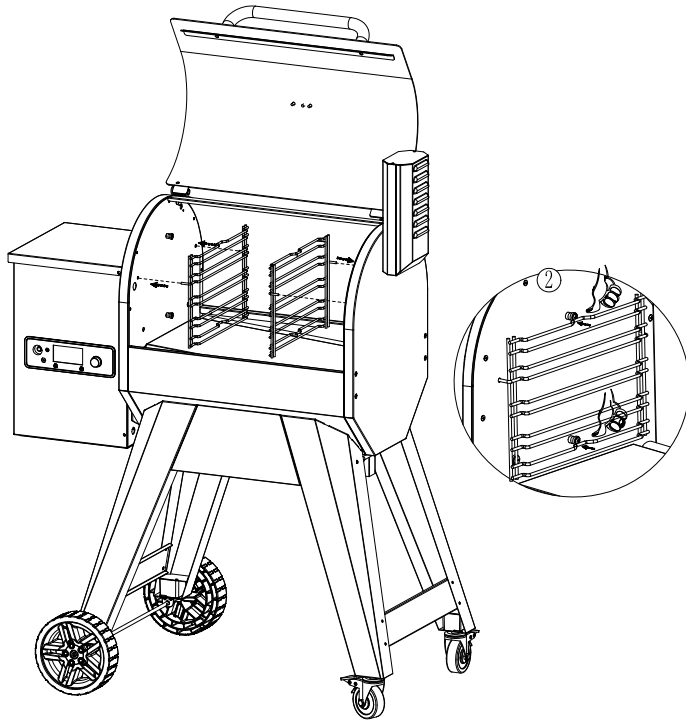
A: 2PCS



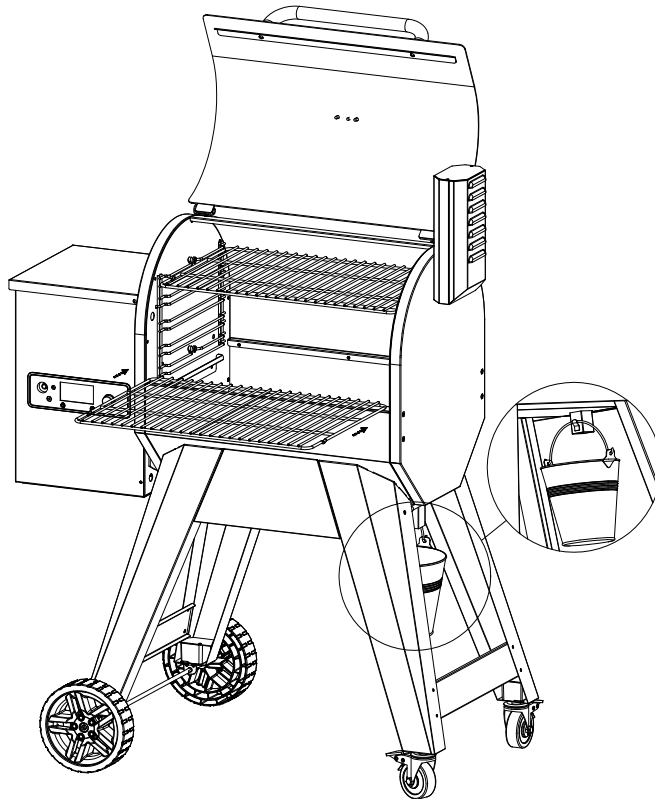
STEP 10



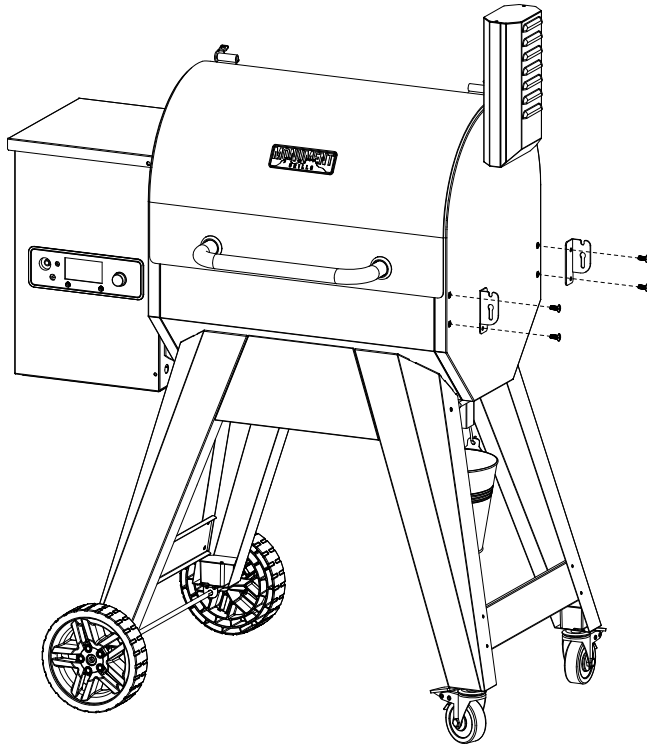
STEP 11



STEP 12



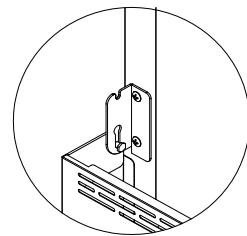
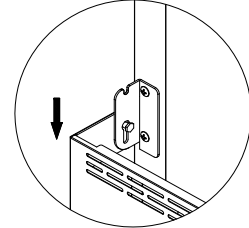
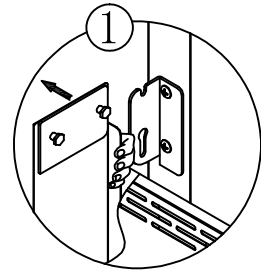
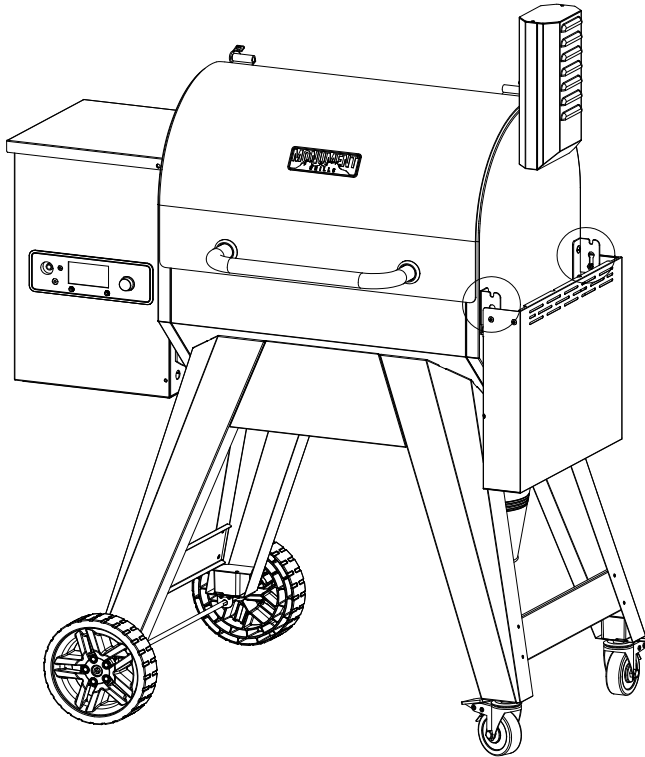
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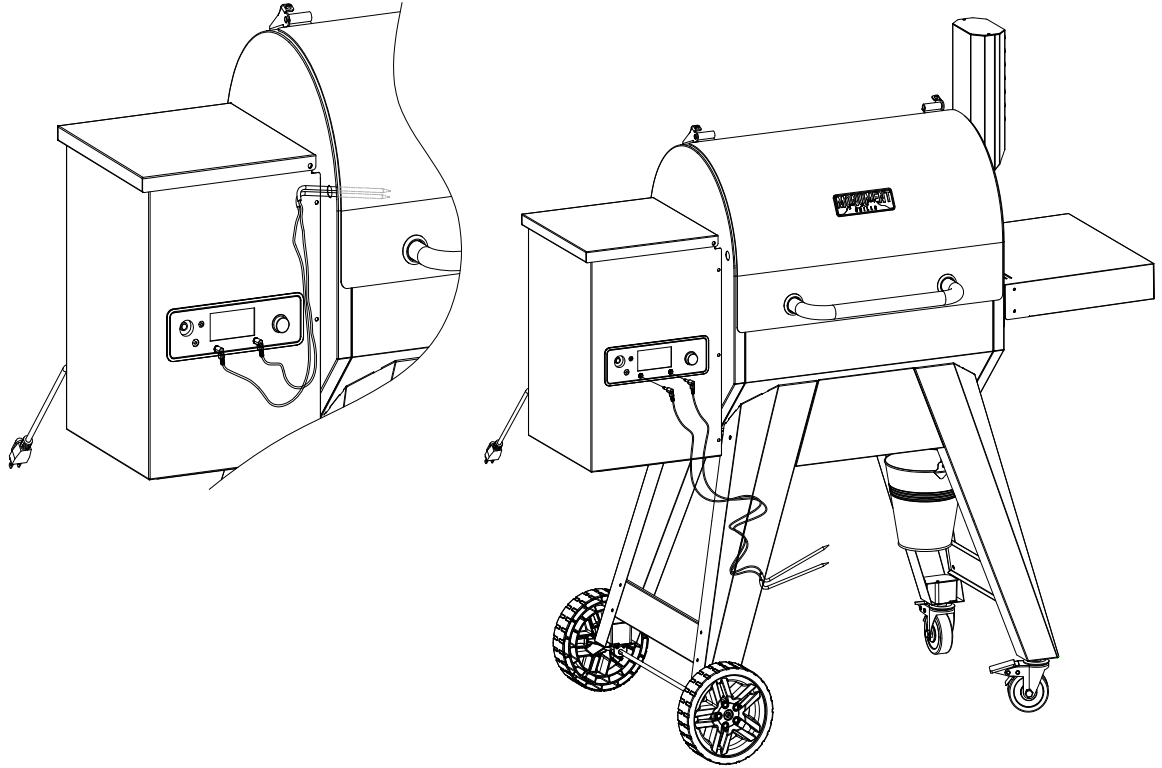
B: 4PCS



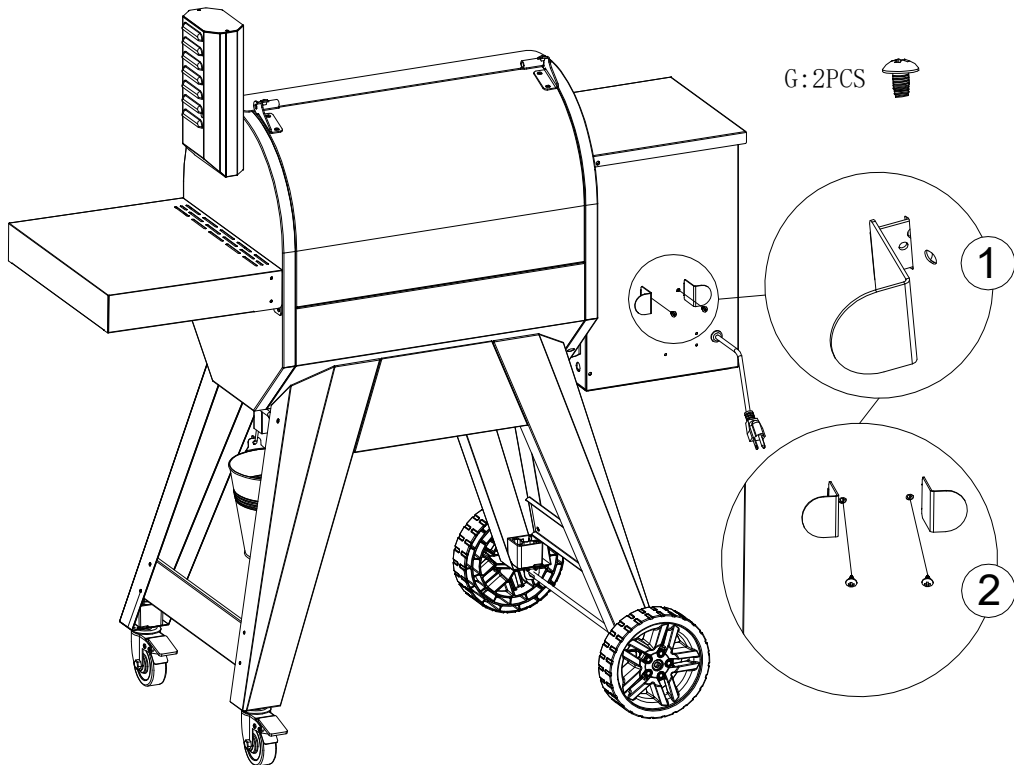
STEP14



STEP15



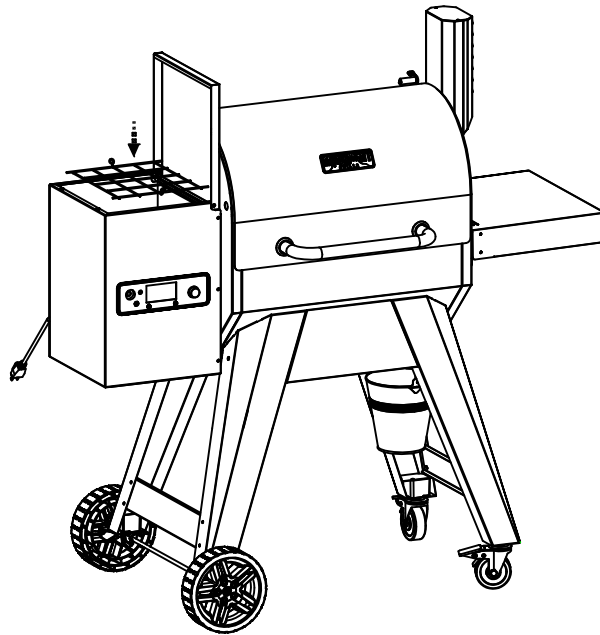
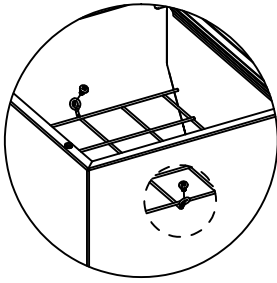
STEP16



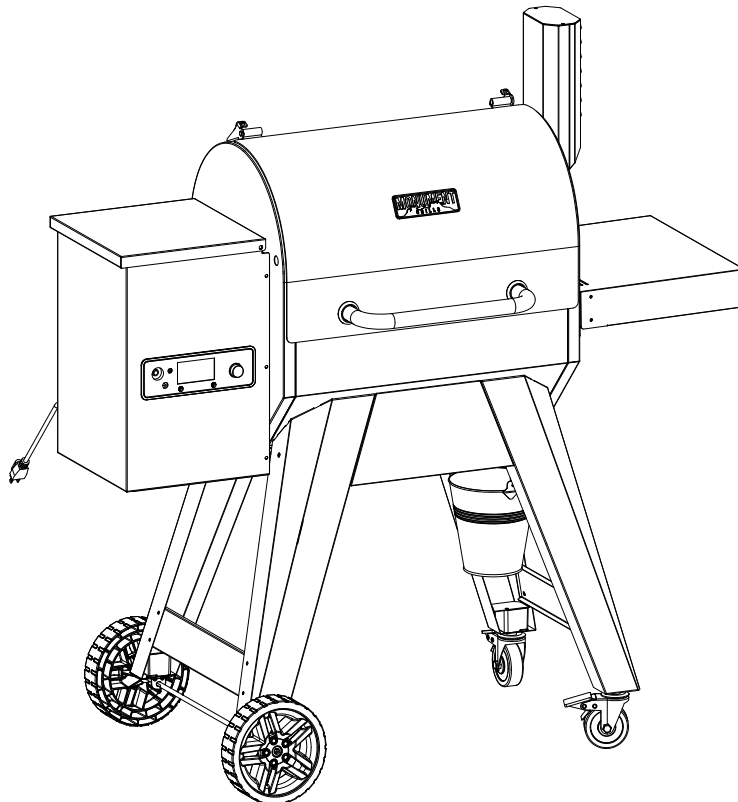
STEP17



G: 2PCS 



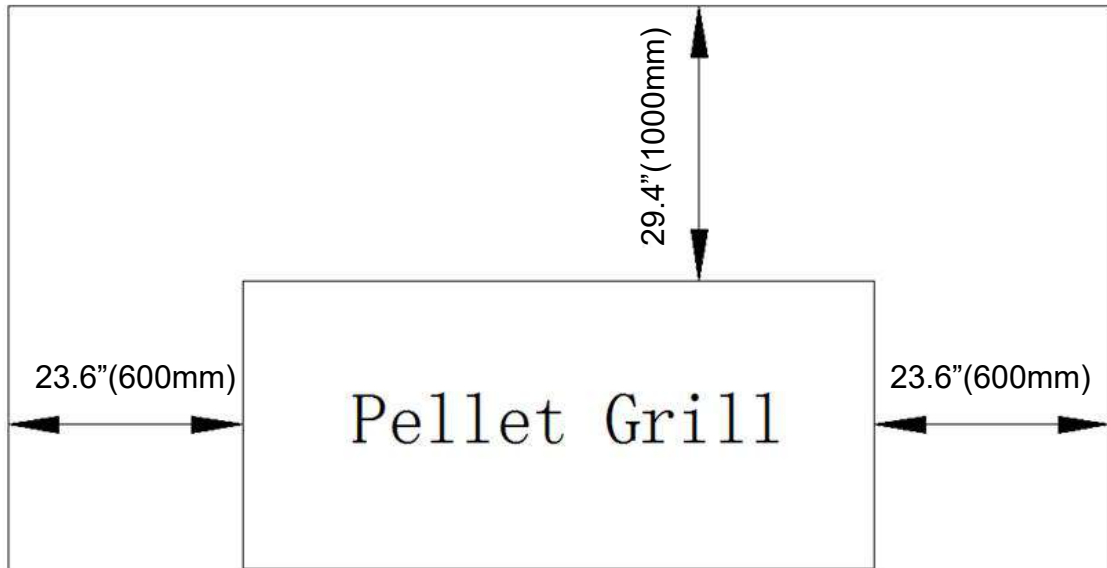
STEP18



Use Of The Pellet Grill

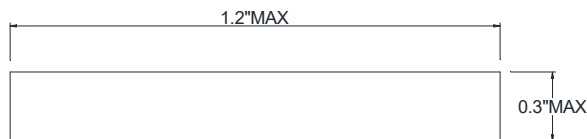
1: Placement of the Device

The pellet grill should be placed in outdoor open and ventilate area, and keep at least the distance shown in the picture with fixed facilities around and keep far away from flammable and combustible materials.



2: Selection of Fuels

Standard wood pellet fuel should be selected for the grill, and this kind of fuel can be bought in surrounding stores. Users can buy fuels of different materials according to your own preference, but the granularity of fuel should not be more than 1.2"x0.3", Calorific value is required in the range of 7000-8500BTU(16282-19814kJ/kg) per pound, Ash content $\leq 1\%$. Pellet fuel needs to be stored in a ventilated and dry room or warehouse.

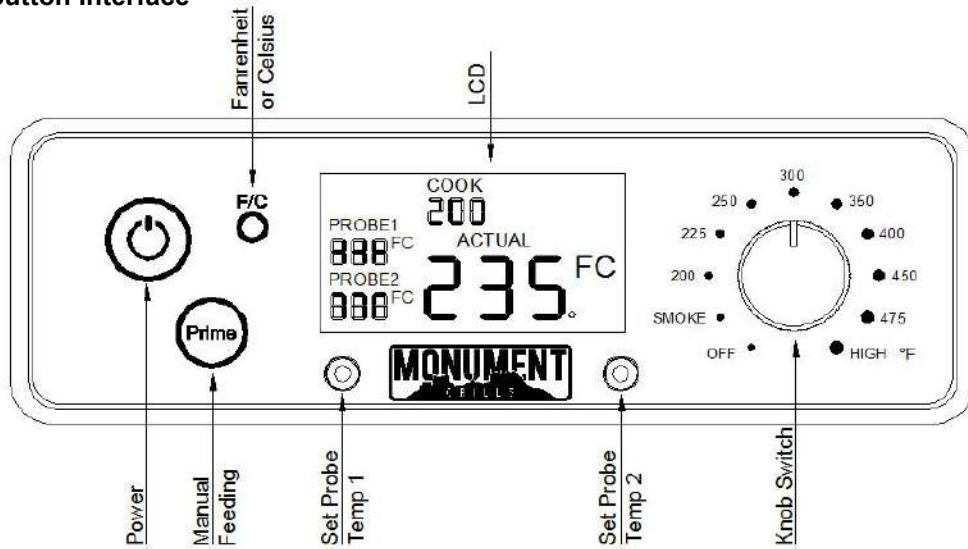


3: Confirmation before Powering on

Before powering on the device, you should re-confirm the safety of surrounding power environment, and there is no damp or bare wire in the socket and plug.

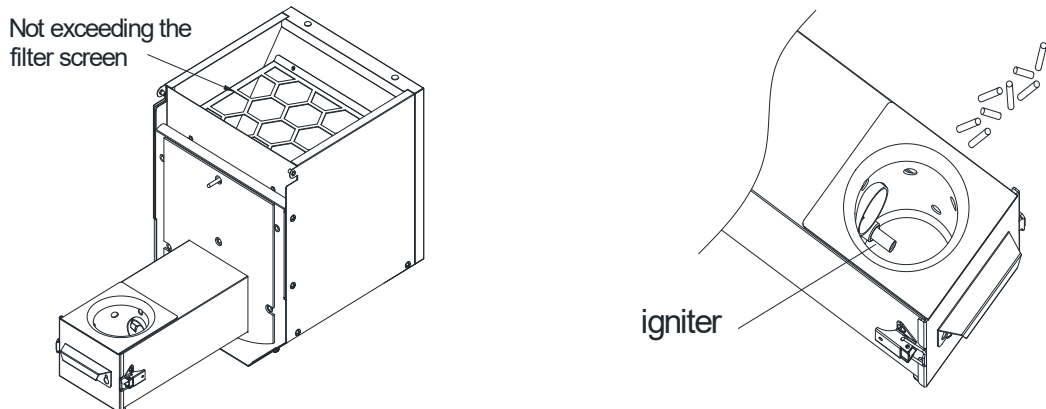
Use Of The Pellet Grill

4: Button Interface



5: Ignition Instruction

Before each ignition, please clean up the residual ash in the burning chamber. Then add new fuel to the control box, it is better not to exceed the filter screen of the control box (about 2/3); put small amount of new fuel into the burning chamber, and it is best that the fuel covers the ignition rod 1~2 layers in a pyramid shape. Then put the fire-block plate, oil guide plate and grilling grate and then close the cover, turn on the Power button and choose the required mode.



The device begins to ignite. White smoke will be emitted during the ignition of the fuel, and personnel can stay away from the operating device before the completion of the ignition.

What needs to pay attention is, to save power, the ignition rod will work only when the Cook or Smoke mode is first selected after powering on, and it will not work in other conditions, so if the fuel is found not ignited, you should turn off the Power button first and turn on the Power button again and choose corresponding mode to ignite again.

Use Of The Pellet Grill

6: Turn off the Device

To safely turn off the grill follow the steps below :

- Open the upper cover of the control box, remove the residual fuel from the box and keep it properly for next use;
- Let the grill continue to work 5 to ten minutes to discharge the fuel in the feeder;
- Next, click Power button to turn off the device, but do not unplug the power right now. At this time, the cooling fan will continue to work for 5 minutes until the fuel is burned off and extinguished.
- Finally, please unplug the power, and store the grill in a cool and ventilated place to avoid sun exposure and heavy rain.

7: Cooking Instructions

Breaking In the Grill

We suggest turning the grill to 350F for ½ hour before cooking on the grill for the first time. This will burn off any manufacturing oils and cure the paint.

Cooking

Once the grill is ignited, you can begin cooking by selecting any of the cooking temperatures. Cooking should be done with the lid closed only. If the lid is left open the feed rate will increase and the temperature will overshoot. You should cook all meat using the temperature probe to ensure that the internal temperature of the meet reaches the recommended temperature for the level of done desired.

Meat Probes

This smoker has a built in meat probes to measure the temperature of the food as it is being cooked.

To use the probe insert the probes into the food. Plug the connectors into the receptacle into the front of the control panel. The probe temp shows on the lower left side of the display on the front

Cleaning

Clean grates using a wire grill brush. This should be done with each use.

DO NOT use oven cleaner or abrasive cleaners on the painted grill surfaces.

Use warm soapy water on all painted surfaces.

Clean grease pan, grease trough, and grease drain tube occasionally.

A spatula can be used to scrape excess grease and a grill brush to brush clean.

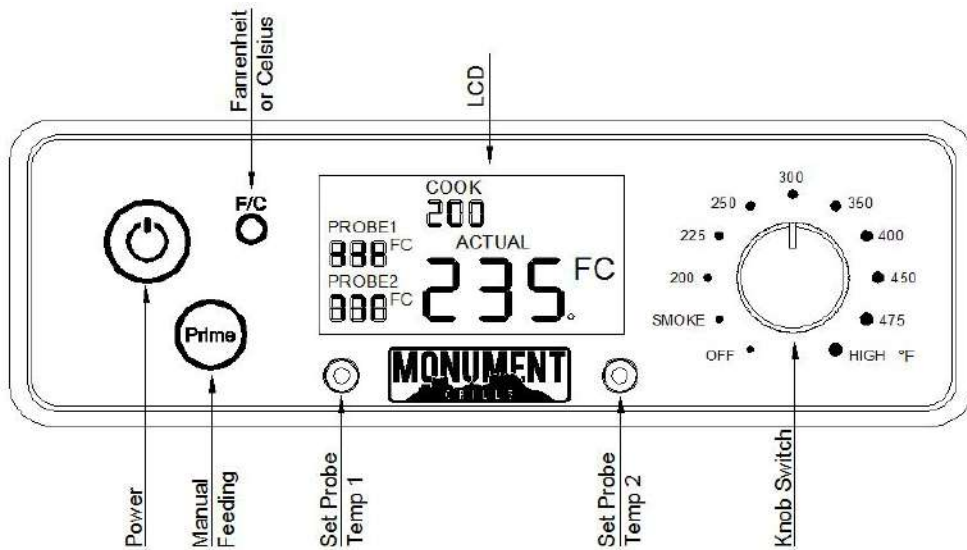
Do not allow grease to build up on the grease tray or in the grease trough as this can cause flare-ups inside the grill.

Make sure not to obstruct the flow of grease off of the tray and into the grease rough.


Make sure not to block the airflow to the temperature sensor on the left side of the grill.


Use Of The Pellet Grill

8: Button Function Description





 This is the power button of the device(Power indication function included).

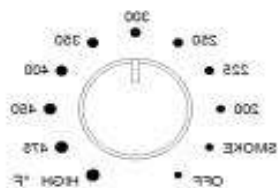
 The indication is off when the device is off .

 The indication of blue light is on when the device is on.

F/C This button is the unit switch button. The Fahrenheit temperature is displayed by default . When it is on, it can display Celsius temperature, and it can be switched back to Fahrenheit. The corresponding icon °F on the LCD will automatically switch.

 This button is manual pellet feeding button. It will continually feeding the pellet when you keep pressing the button. And will change to program feeding after releasing the button.

 Left is for PROBE 1 and right for PROBE 2



This is temperature switch knob. Show OFF, SMOKE(180), 200, 225, 250, 300, 350, 400, 450, 475, HIGH(500).

Use Of The Pellet Grill

COOK
200

Position temperature indication, show S,200,225,250,300,350,400,450,475,H.

PROBE1
888^{FC}
PROBE2
888^{FC}

Actual temperature for PROBE 1 and PROBE 2 .

ACTUAL
235^{FC}

Actual temperature for grill body probe.

Fan Work

Fan start working after machine starts. Fan will keep running for 10 min after machine shut off or temperature decrease to 130F

Fire Rod Work

(1) First ignition, keep pressing the power button, the ignition rod will run for 8 min after motor running 1 min.

(2)The grill will restart ignition when temperature less then 135°F restart and will stop ignition when temperature higher than 170°F .

(3) When temperature less then -15°F When set at 250°F (For example ,temperature less then 235°F),the ignition on/off 5 min, shut off the ignition after temperature increased -5°F

Feeding Motor

1st pellet feeding, off 15s and on 30 feeding. It will start 2nd feeding after detection temperature increase 40°F

2nd pellet feeding, will continue PID feeding when detection temperature higher then 135°F ,less then 135°F ,will start 2nd feeding, off 15s and on 30s feeding, temperature less then 135°F 6 min later ,start ErL protection

Trouble Shooting

Failure description	Failure diagnosis	Trobleshooting
Ignition fails	There is fuel in the fire cup but it is not ignited	Turn the dial off and on and try to ignite again
	No fuel in the fire cup because the fuel pellet is too large to enter the feeder	Change to smaller fuel
	The feed screw stops	Check whether the circuit is abnormal or change the feed motor
	The ignition rod does not work	Check whether the circuit is abnormal or change the ignition rod
Err" shows on the LCD	Failure of the sensor in the grill	Check or change the sensor in the grill
Low temperature protection	Detection temperature less 135°F for 6 min and power off and display show ERL	Shut off the display, unplug the power and plug the power again, then start device
High temperature protection	Temperature higher then 615°F power off and display show ERH , fan keep running 10 min and temperature decrease to 130°F and shut off	

Note after failure, the control board must be reenergized and reset.