

## ASSEMBLY & OPERATING INSTRUCTIONS

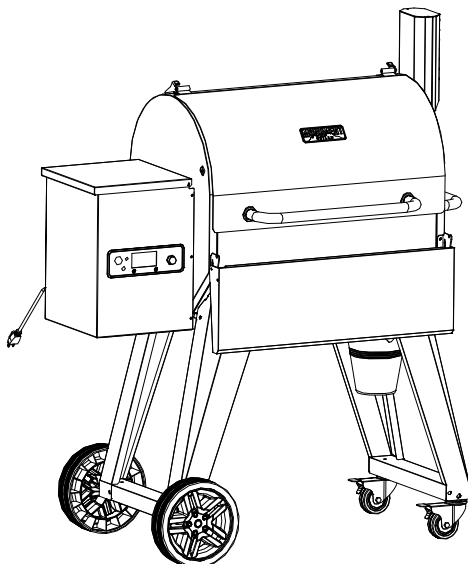


### MONUMENT PELLET GRILL

#### USE AND CARE MANUAL

#### Chaparral 700

MGF NO: S2261604M/86030



Scan and visit:  
[Monumentgrills.co](http://Monumentgrills.co)



- 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.: 86030(S2261604M)

UPC No.:856597007706

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## 1. Safety Warning

※Please read the whole instruction carefully before installing and using the pellet grill and install and use it as required. The company will not be responsible for any property loss, personal injury, or even death caused by failure to follow the instructions.

※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. 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.

※Please be sure to use the device in open areas and keep away from flammable and explosive materials (at least 40 inches).

※The device is equipped with an ignition system, and please do not use gasoline, kerosene, barbecue charcoal, or special ignition fluid to ignite.

※Please use the grounding receptacle that complies with the local safety regulations. If the receptacle needs to be reinstalled, please follow the 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 after-sales personnel for maintenance. Please cut off the power before maintenance.

※There will be a 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.

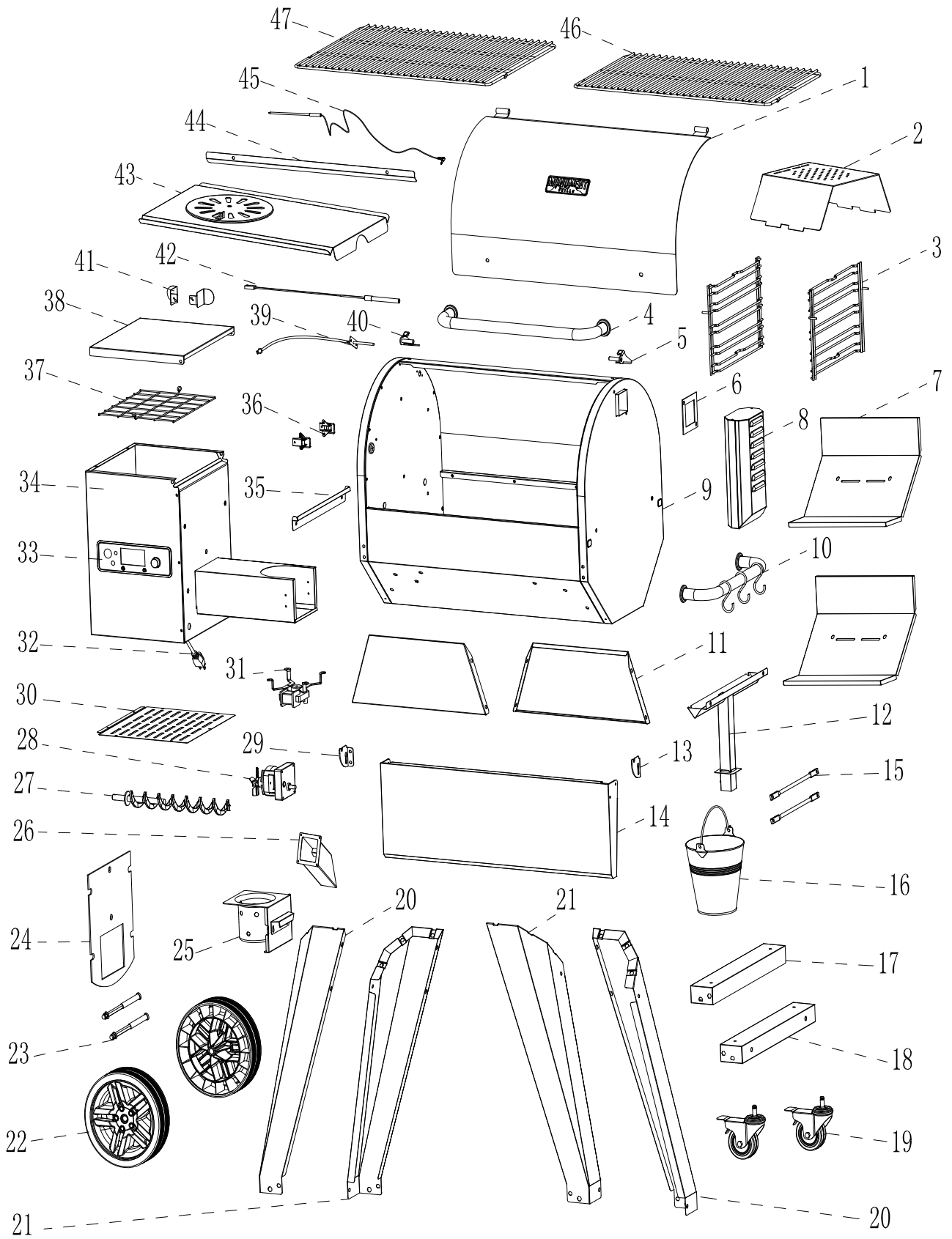
※Please clean the remaining fuel after each use, for the fuel may block the material delivery structure when it expands by damp.

※Please use the wood pellets special for the pellets grill and ensure that the pellet diameter is no more than 0.3 inches, and that the length is no more than 1.2 inches. If the fuel pellets are too large, the device may be extinguished due to poor feeding.

## Certificates

		<b>MONUMENT GRILLS</b>	
		Product name	Pellet Grill
UL 2728A-2019		Model Number	S2261604M
ULC/ORD-C2728-19		Fuel input rating	1.55lb/H
		Electrical Rate	120V/60Hz/0.25 kW
Outdoor Use Only			
Read the instructions before using the appliance			
Warning : Accessible parts may be very hot. Keep young children away			
Vendor	MONUMENT GRILL LLC	Address	3 ATLANTIC STREET PLAINSBORO,NJ 08536
SERVICE HOTLINE	1-800-530-9133		
Made in China			
		<b>MONUMENT GRILLS</b>	
		Nom du produit	Gril à Granulés
UL 2728A-2019		Numéro de modèle	S2261604M
ULC/ORD-C2728-19		Estimation d'entrée de carburant	1.55lb/H
		Tarif électrique	120V/60Hz/0.25 kW
Utilisation en extérieur uniquement			
Lisez les instructions avant d'utiliser l'appareil			
Avertissement: les pièces accessibles peuvent être très chaudes. Éloignez les jeunes enfants.			
Vendeur	MONUMENT GRILL LLC	Adresse	3 ATLANTIC STREET PLAINSBORO,NJ 08536
LÍNEA DE ATENCIÓN AL CLIENTE	1-800-530-9133		
Hecho en China			
		<b>MONUMENT GRILLS</b>	
		Nombre del producto	Parrilla de pellets
UL 2728A-2019		Número de modelo	S2261604M
ULC/ORD-C2728-19		Clasificación de entrada de combustible	1.55lb/H
		Tarifa eléctrica	120V/60Hz/0.25 kW
Solo para uso en exteriores			
Lea las instrucciones antes de usar el aparato			
Advertencia: las partes accesibles pueden estar muy calientes. Mantenga alejados a los niños pequeños			
Vendedor	MONUMENT GRILL LLC	Dirección	3 ATLANTIC STREET PLAINSBORO,NJ 08536
SERVICE À CLIENTÈLE	1-800-530-9133		
Fabriqué en Chine			

### 3.Exploded View

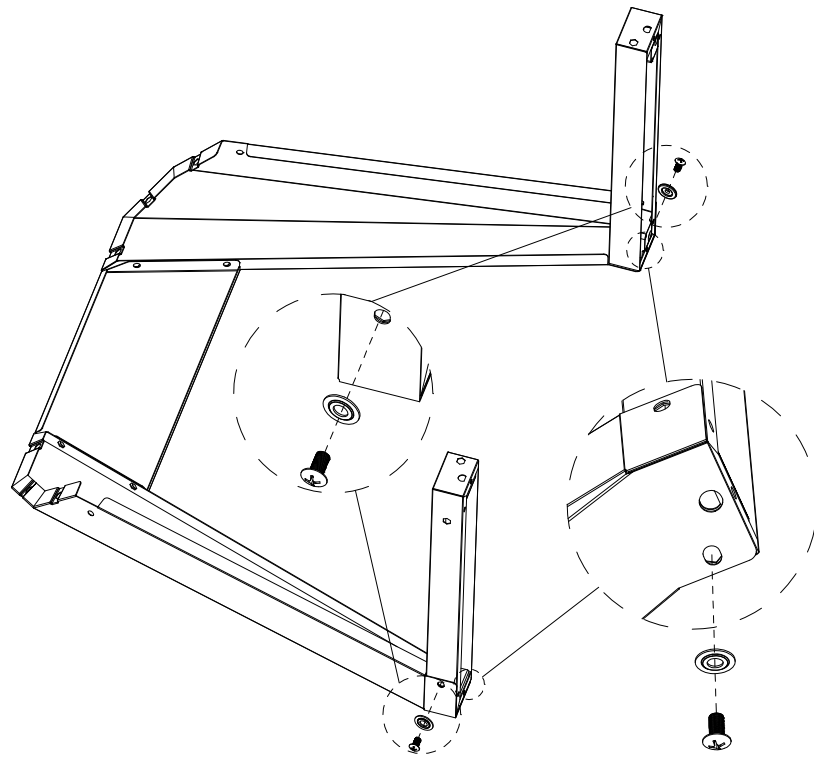




## 4. Part list

Seq. NO.	Appellation	Qty	Material Code	Seq NO.	Appellation	Qty	Material Code
1	Main Lid	1	D30X005077	25	Burning Cup	1	D010016542
2	Flame Tamer	1	D30M000855	26	Pellet Tube	1	A02122276
3	Cooking Grid Hanger	2	A02122225	27	Auger	1	A02120430
4	Main Lid Handle	1	D30X005550	28	Auger Motor	1	A02120434
5	Main Lid Hinge-Right	1	D30P000238	29	Side Shelf Support Front Leg-Left	1	D010024528
6	Stack Heat Insulation Foam	1	A02120437	30	Control Box Bottom Panel	1	D010020270
7	Firebox Heat Insulation Board	2	D30M000907	31	Fan Motor	1	A02120435
8	Stack Assembly	1	D30Z001638	32	Electric Wire	1	A02121200
9	Firebox Assembly	1	D30X005126	33	Control Panel	1	A02120956
10	Firebox side handle	1	D30X005547	34	Control Panel Board	1	D30Z004163
11	Front Cart Board	2	D30P000463	35	Oil Guide Plate Supporter	1	D010020887
12	Oil Guiding Groove	1	D010022363	36	Buckle	1	A02120561
13	Side Shelf Support Front Leg-Right	1	D010024529	37	Control Box Screen	1	A02121814
14	Front Shelf	1	D30P000465	38	Control Box Lid	1	D010021524
15	Leg Connector	2	A02121262	39	Temperature Sensor	1	A02120928
16	Oil Bucket	1	A0209069	40	Main Lid Hinge-Left	1	D30P000237
17	Reinforcing board Assembly-Left	1	D30P000459	41	Wire Hanger	2	A02121200
18	Reinforcing board Assembly-Right	1	D30P000460	42	Ignition Probe	1	A02120436
19	Brake Wheels	2	A02120991	43	Oil Guide Plate	1	D30X005537
20	Leg A	2	D30P000461	44	Main Lid Reinforcing board	1	D30M000531
21	Leg B	2	D30P000462	45	Meat Probe	1	A02121224
22	Wheels	2	A02121260	46	Warming Rack	1	A02121259
23	Axle	2	A02120929	47	Cooking Grid	1	A02121258
24	Control Box Heat Insulation Foam	1	A02120437				



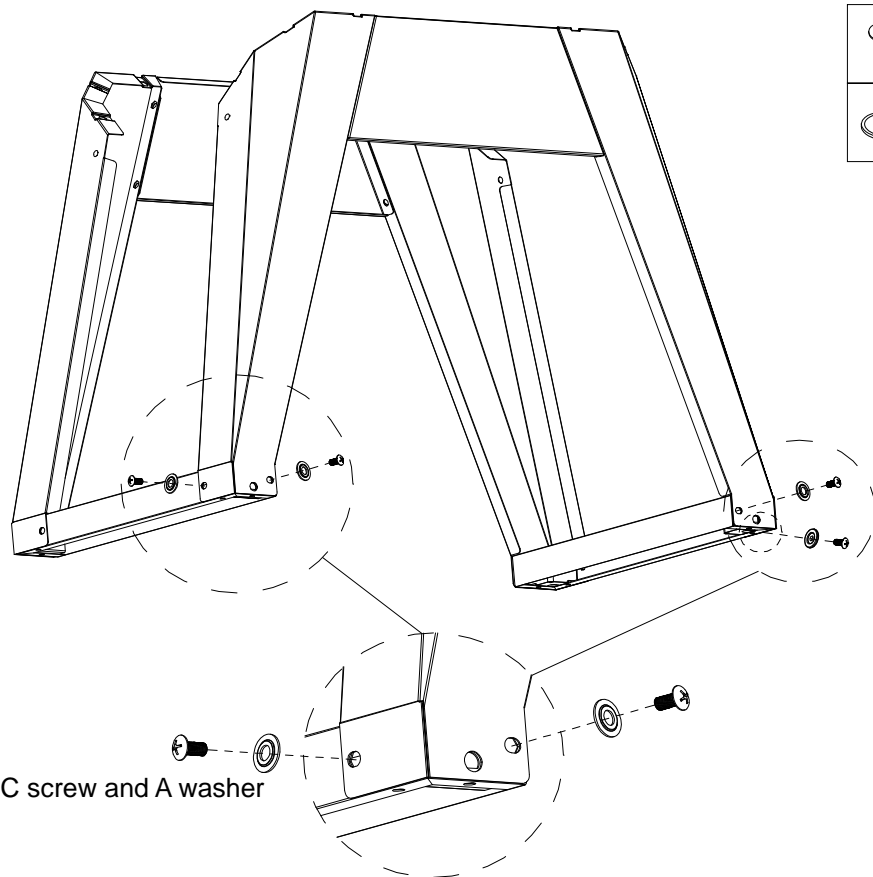
**STEP 2**





	CX4
	AX4

Install Part No.17 and Part No.18 to one side leg with screw C and A washer

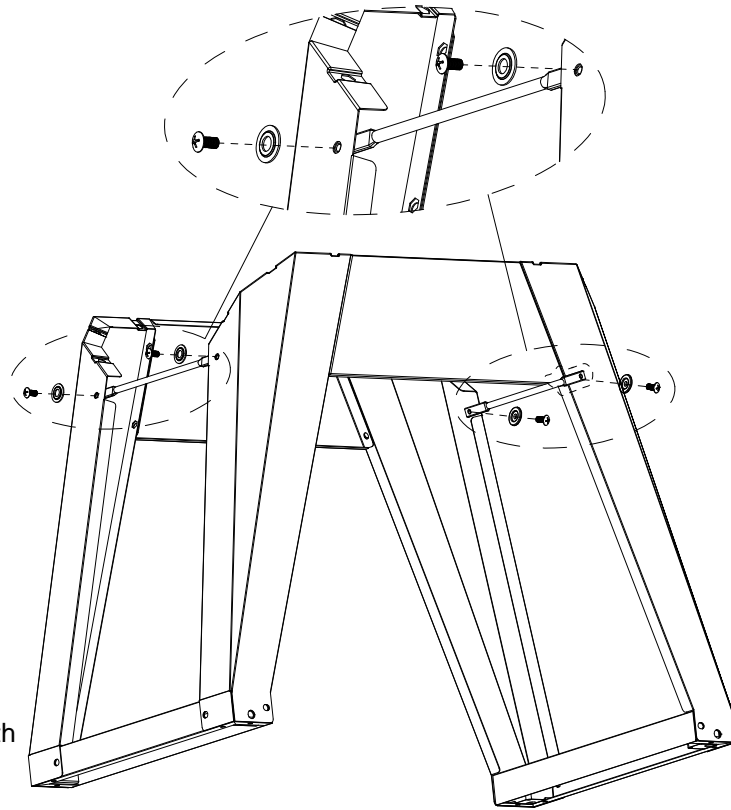
**STEP 3**





	CX4
	AX4

Install other side leg with C screw and A washer

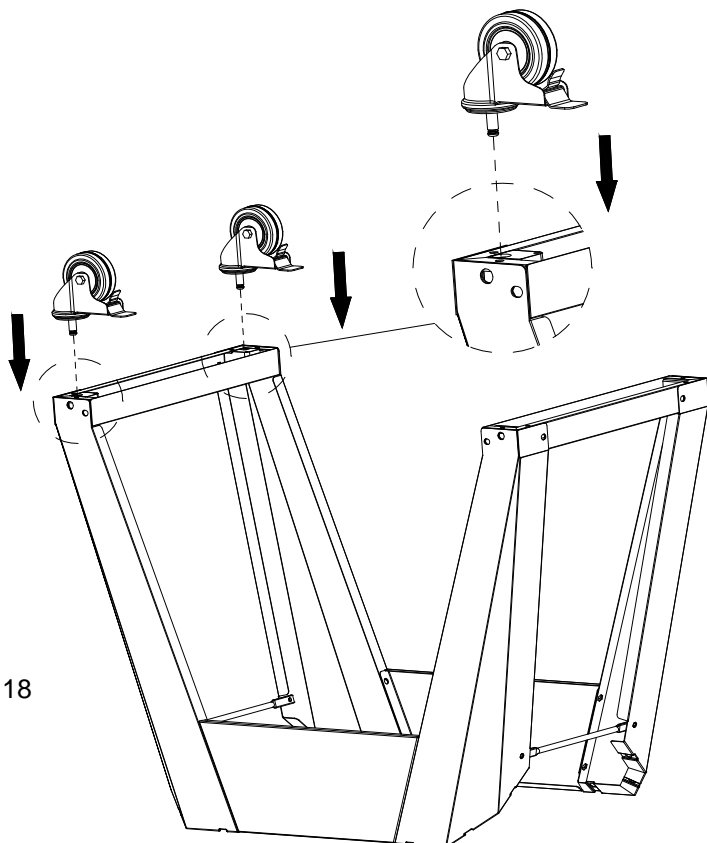
**STEP4**



	CX4
	AX4

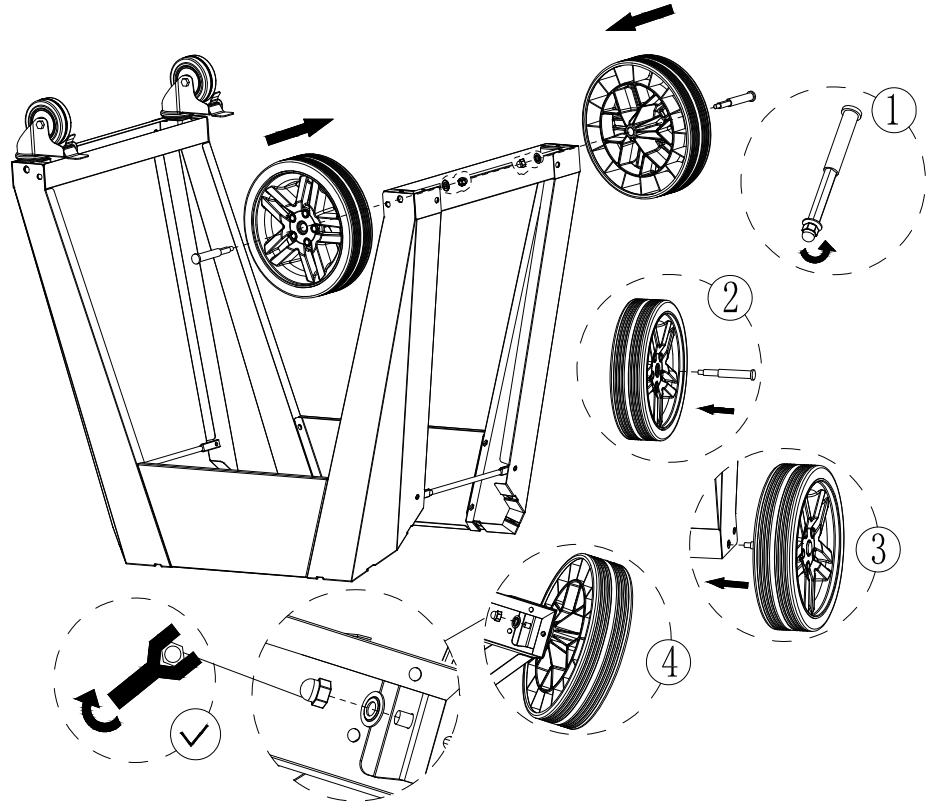
Install Part No.15 onto the cart both Sides with C screw and A washer

**STEP5**



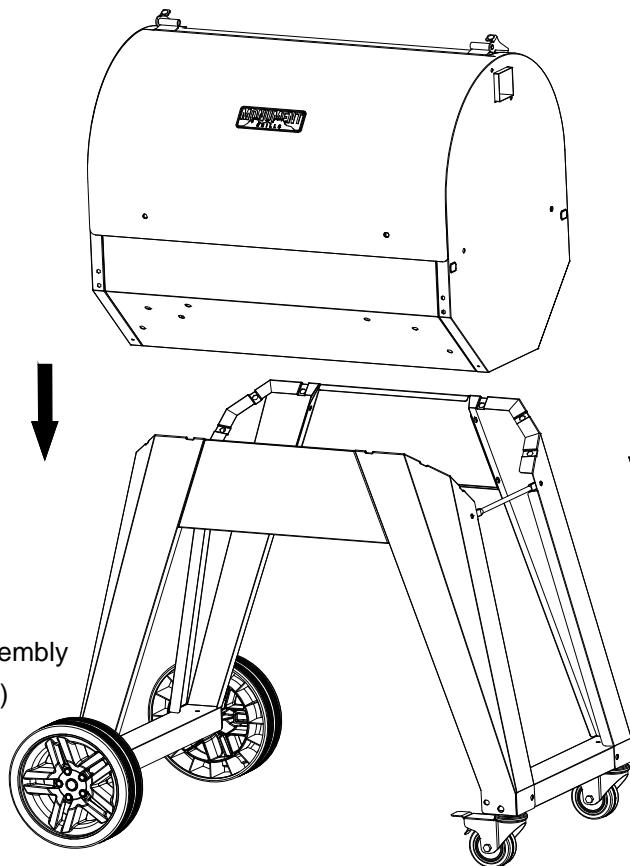
Insert Part No.19 onto Part No.18

**STEP 6**



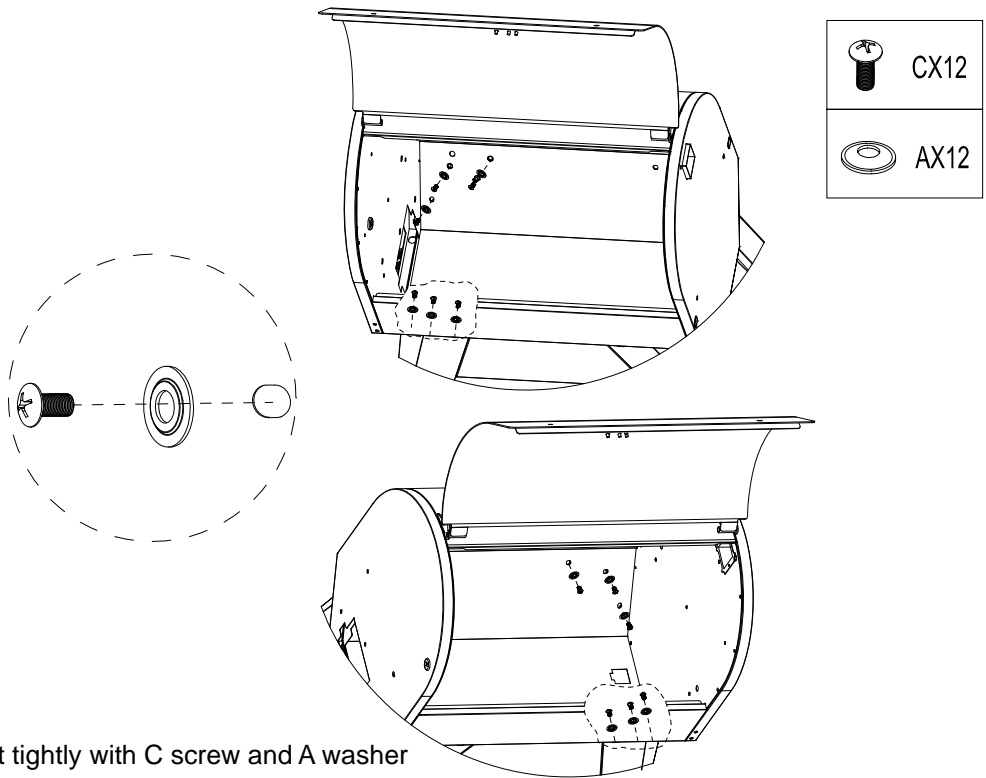
Install wheels onto Part.17 as shown

**STEP 7**



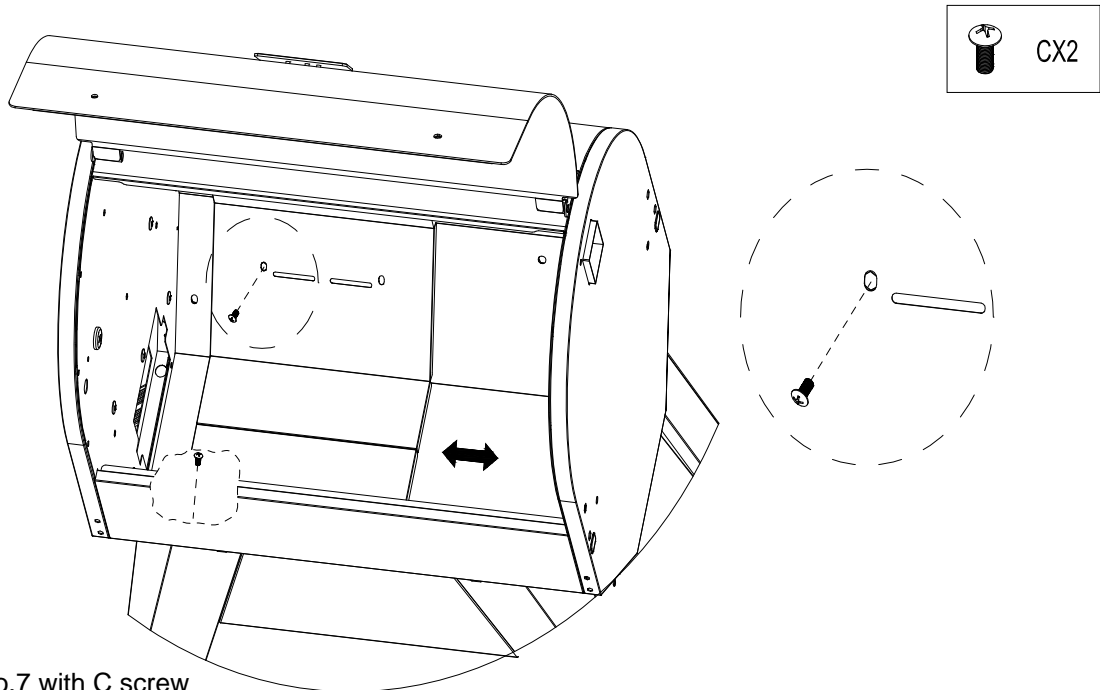
Put the whole firebox onto the cart assembly  
(Big wheels should be on your left side)

**STEP 8**



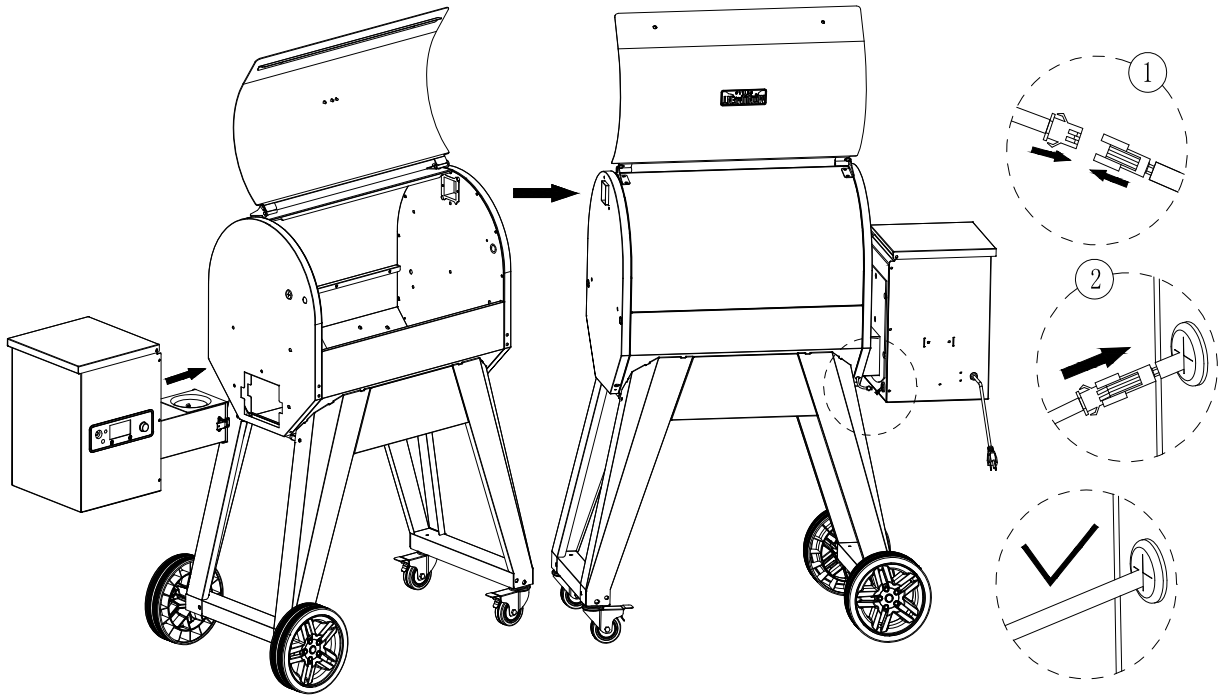
Screw the grill body and cart tightly with C screw and A washer

**STEP 9**



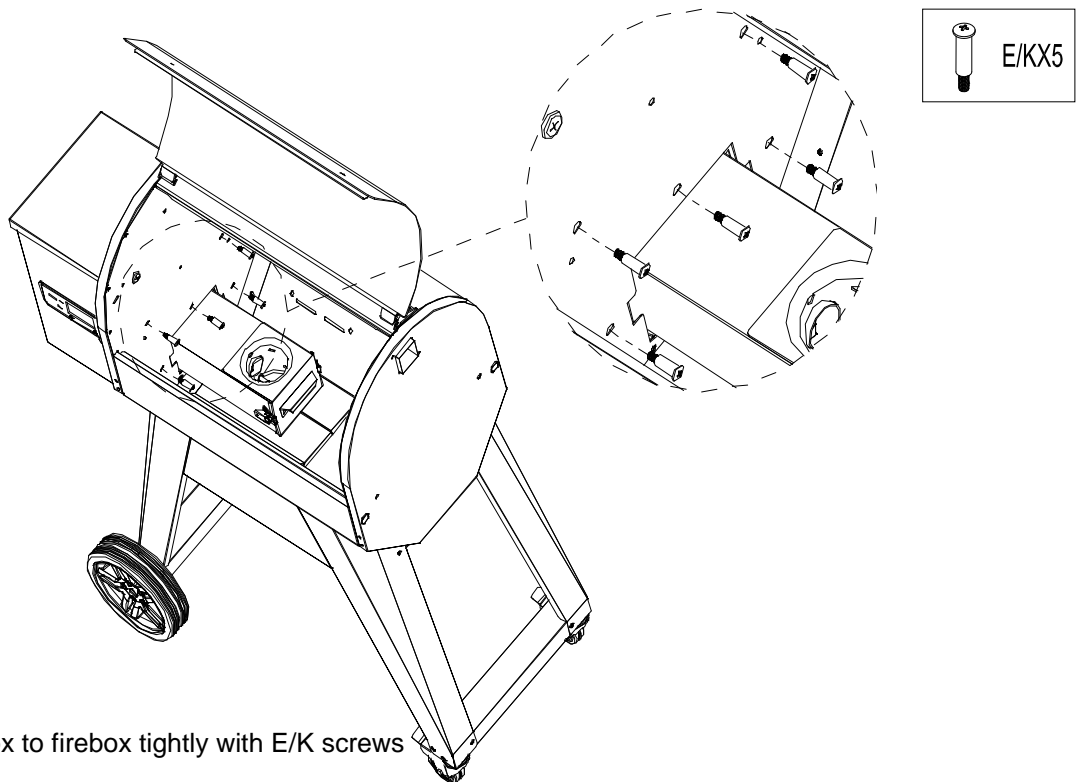
Install Part No.7 with C screw

**STEP10**



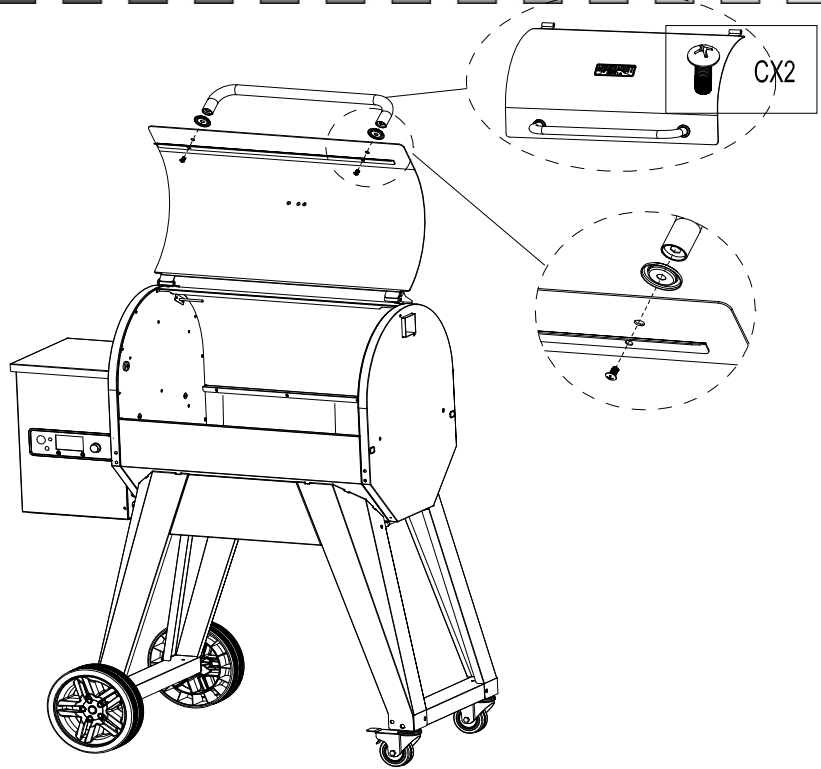
Connect control box temperature sensor with firebox  
And install whole control box to firebox

**STEP11**



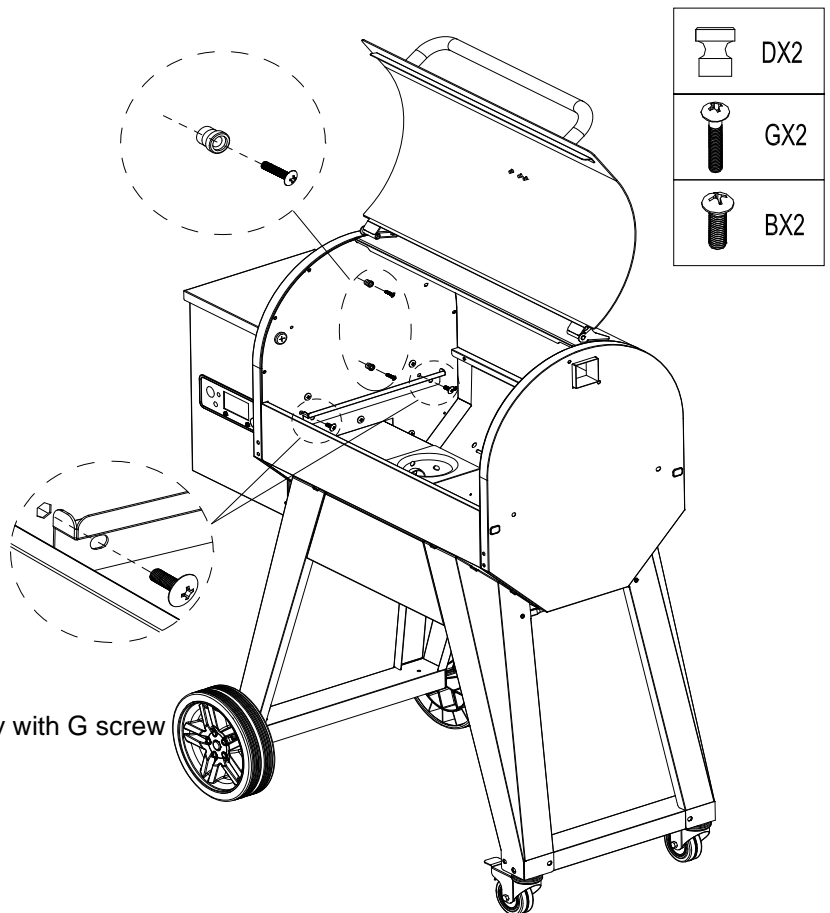
Screw the control box to firebox tightly with E/K screws

**STEP12**



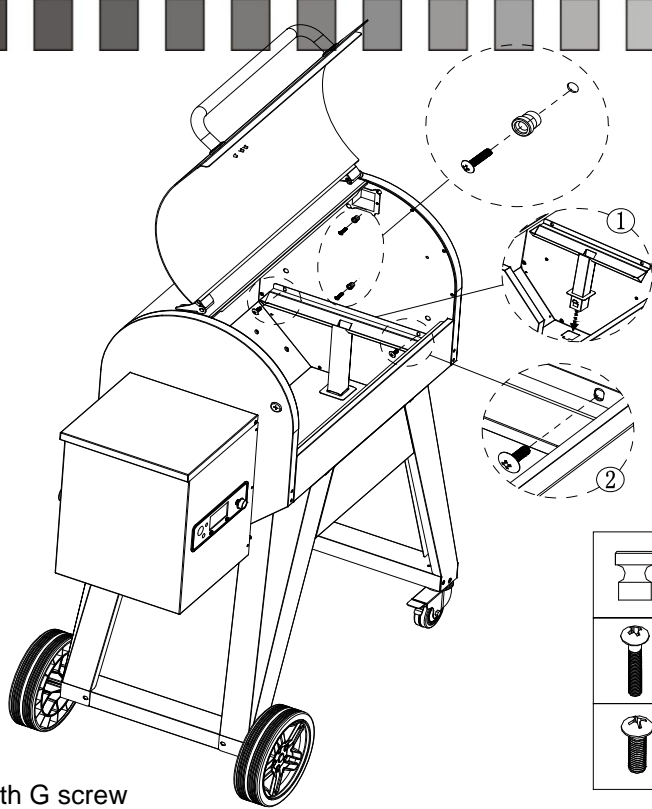
Install main lid handle and Part No 44




**STEP13**



Install Part No. 35 with B screw  
And install D hanger onto the grill body with G screw

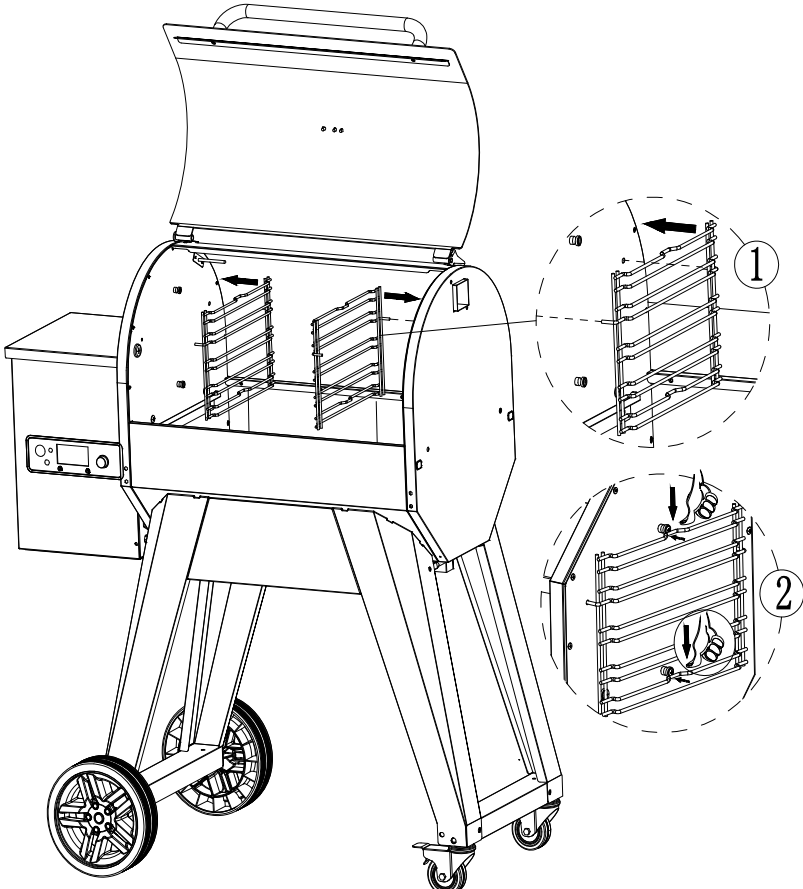
# STEP14



	DX2
	GX2
	BX2

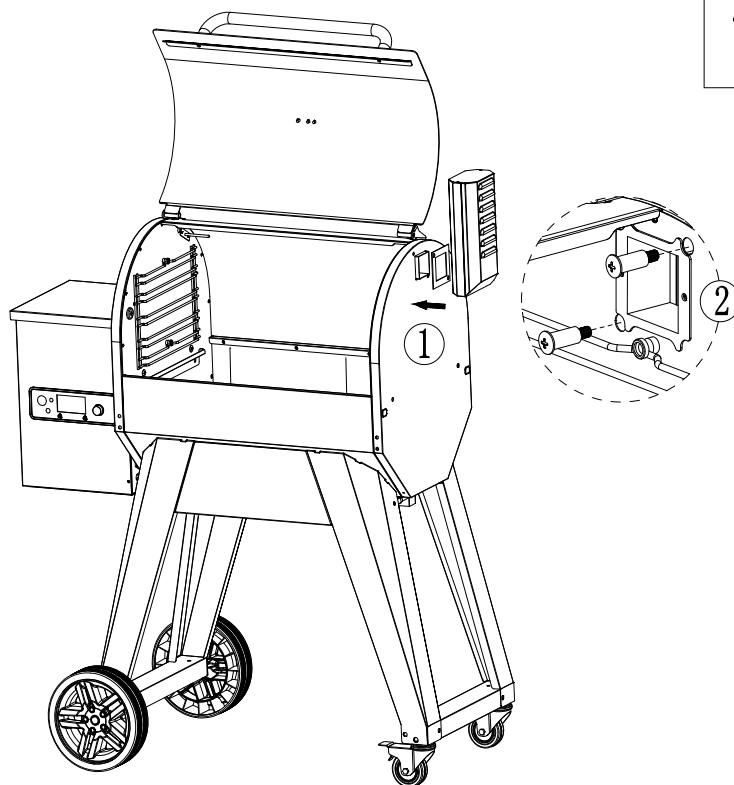
Install Part No. 12 with B screw  
And install D hanger onto the grill body with G screw

# STEP15



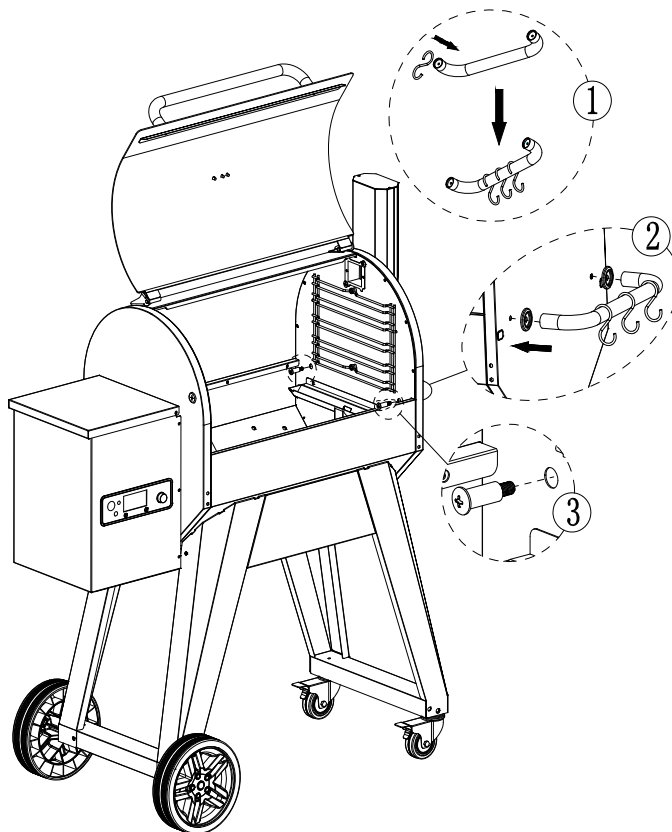
Install Part No.3. Need hold this  
Under D hanger by hand

**STEP16**



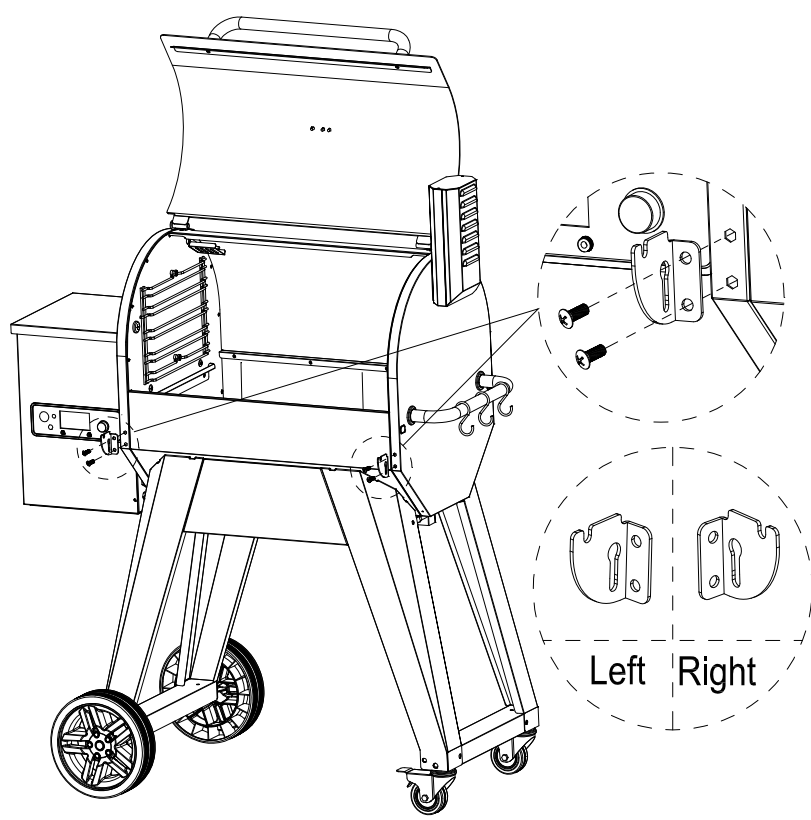
Install stack with E/K screw (Heat Insulation Foam should be put between stack and firebox)

**STEP17**



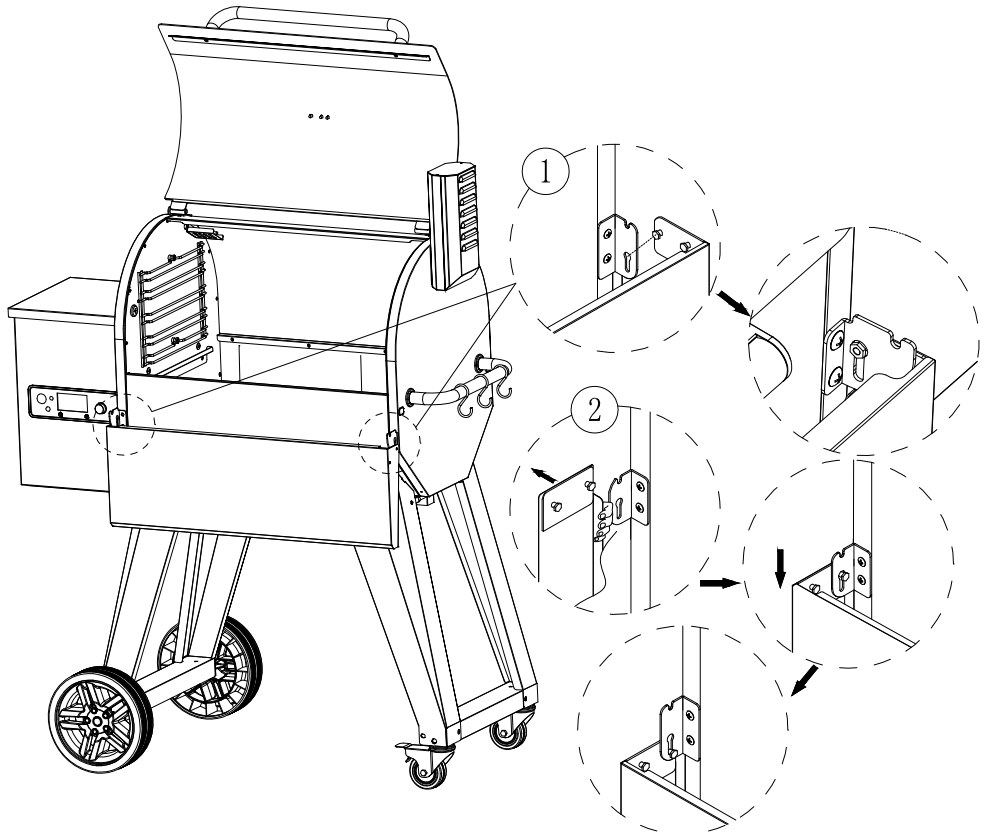
Put the S hook onto the handle, and install the handle onto grill body with E/K screws

**STEP18**



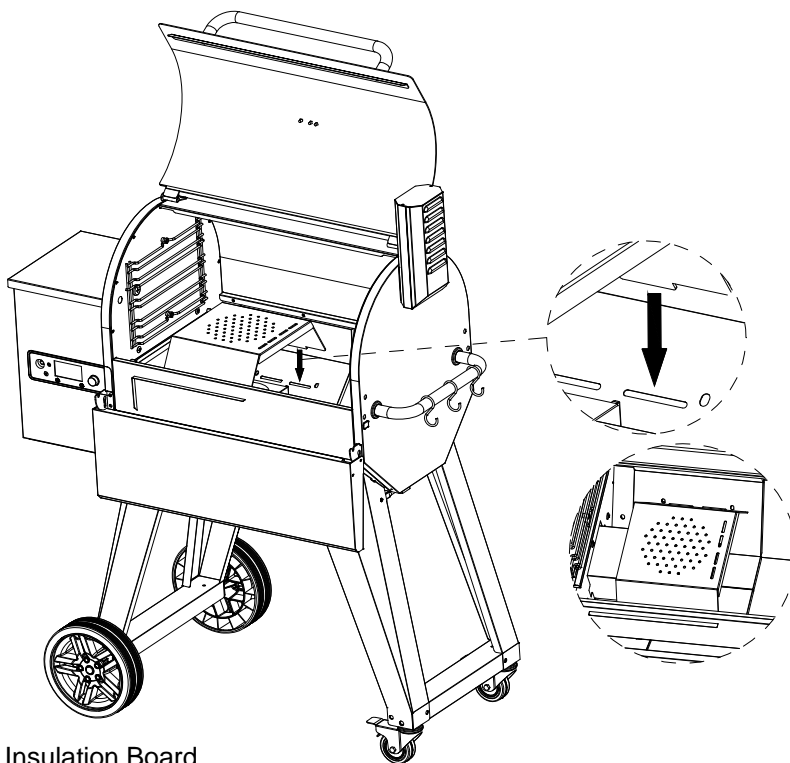
Install Part No.13, Part No.29 with B screw

**STEP19**



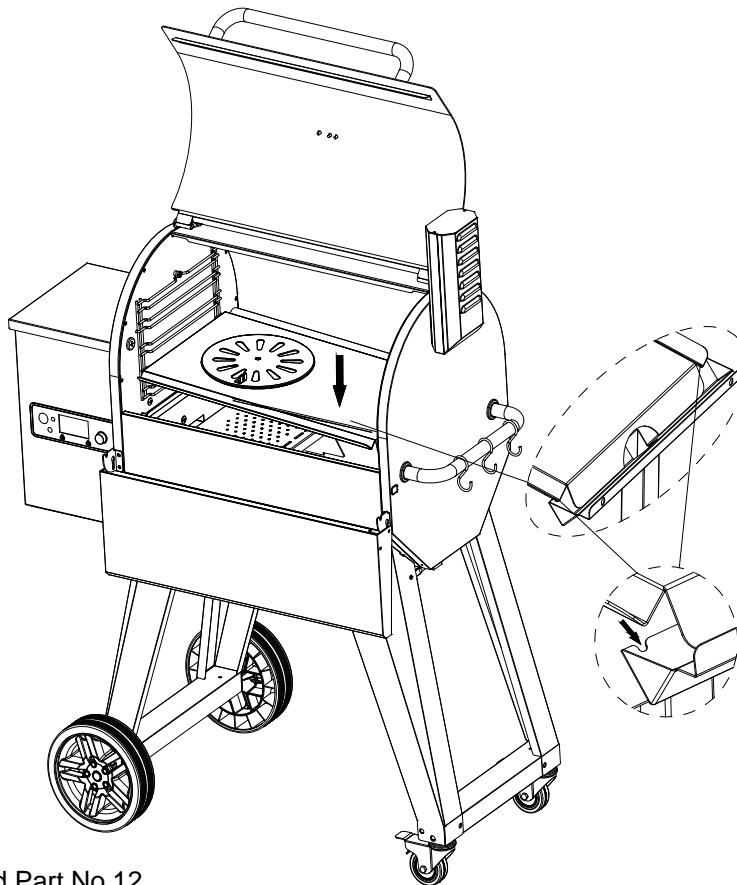
Install front shelf

**STEP20**



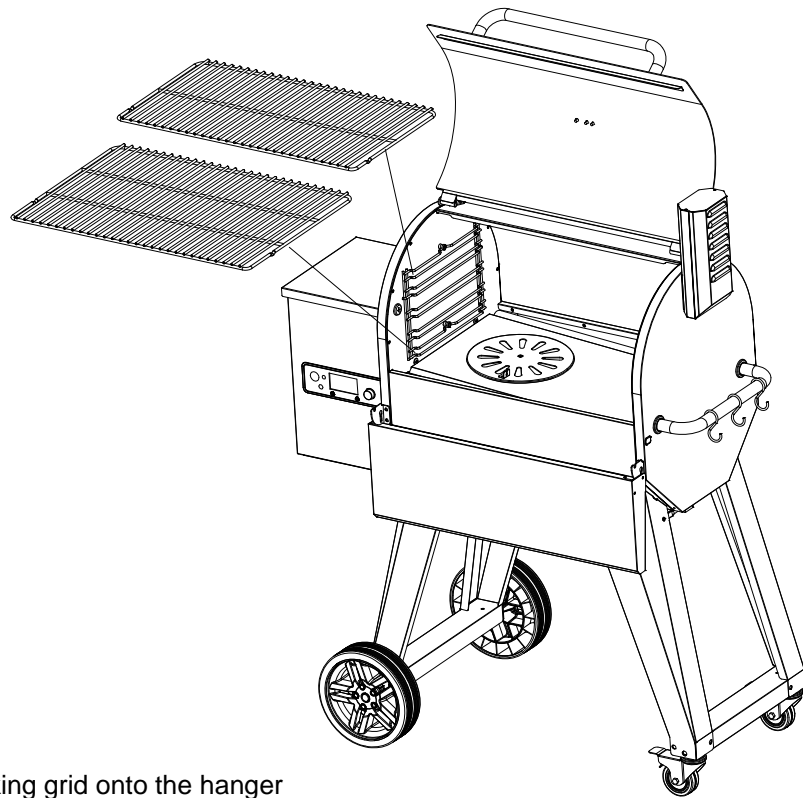
Install Part No.2 onto firebox Heat Insulation Board

**STEP21**



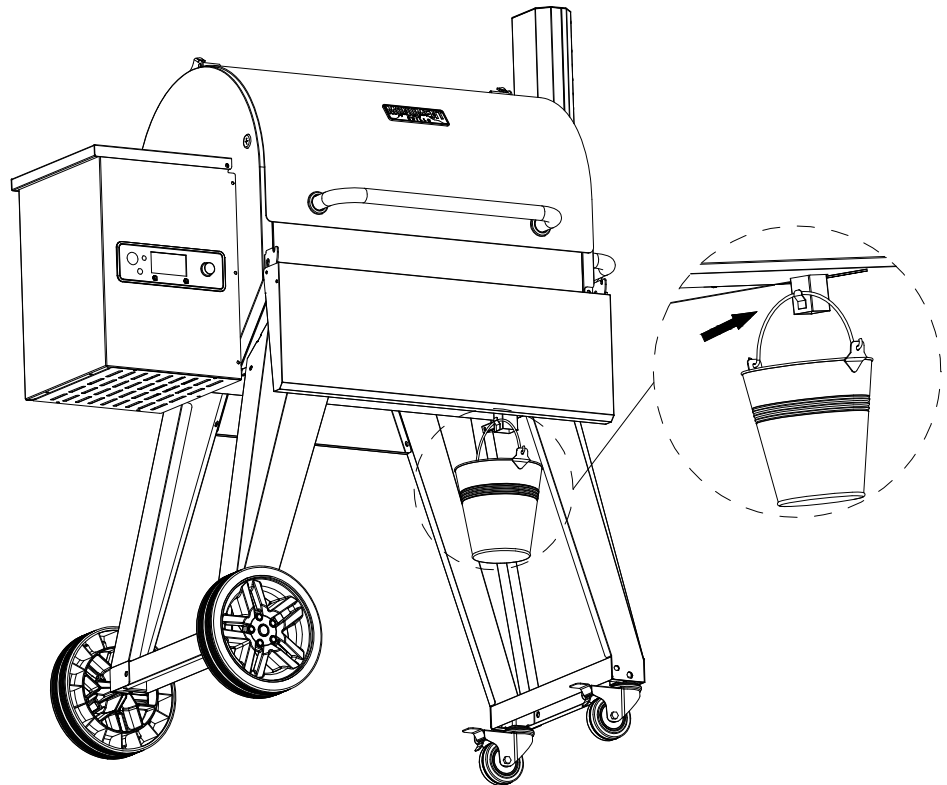
Put Part No.43 onto Part No.35 and Part No.12

**STEP22**



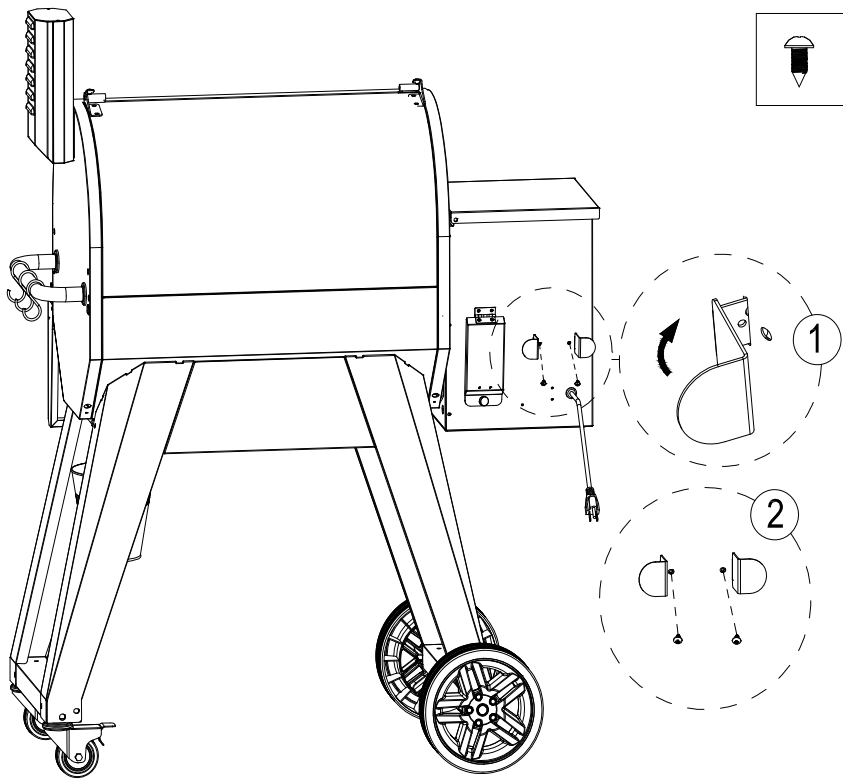
Put warming rack and cooking grid onto the hanger

**STEP23**



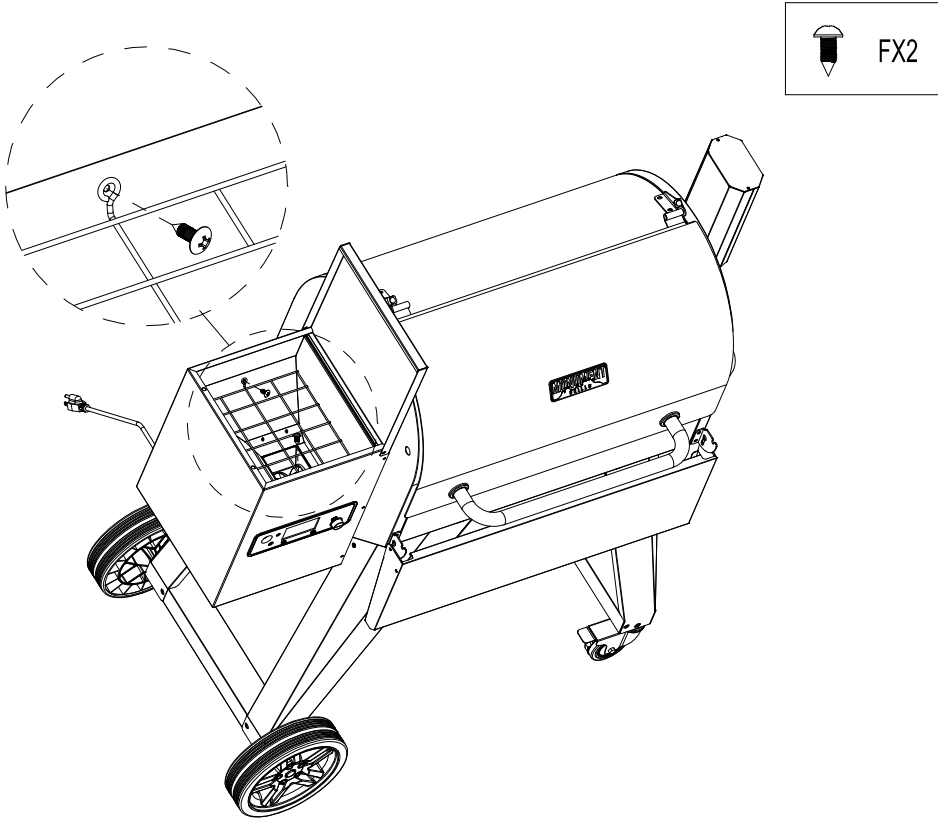
Hang the Oil Bucket  
onto Part No.12

**STEP24**



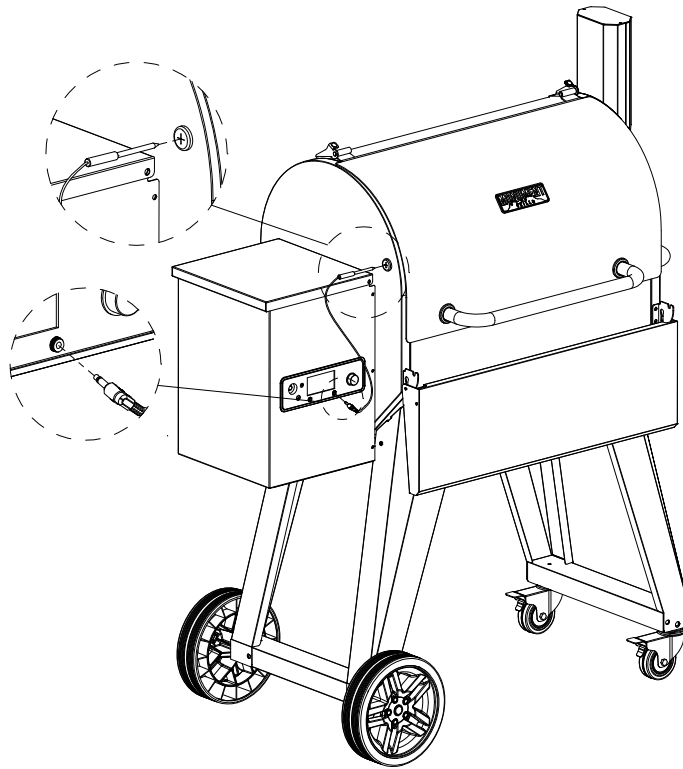
Install Part No.41 with  
F screw

**STEP25**



Fix Part No.37 with F screw

**STEP26**

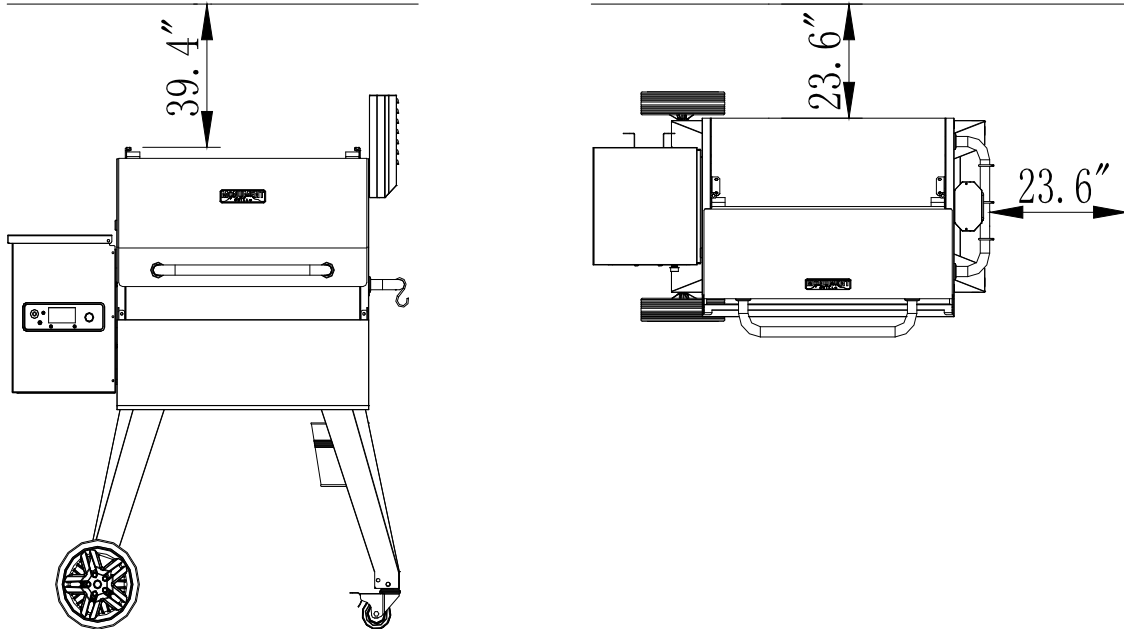


**Insert the Part No.45 onto the  
Control panel and firebox**

## 7. Use of the Pellet Grill

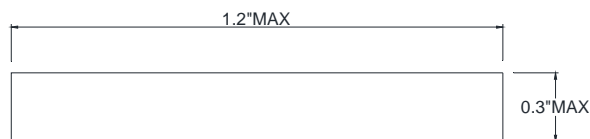
### 7.1 Placement of the Device

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.



### 7.2 Selection of Fuels

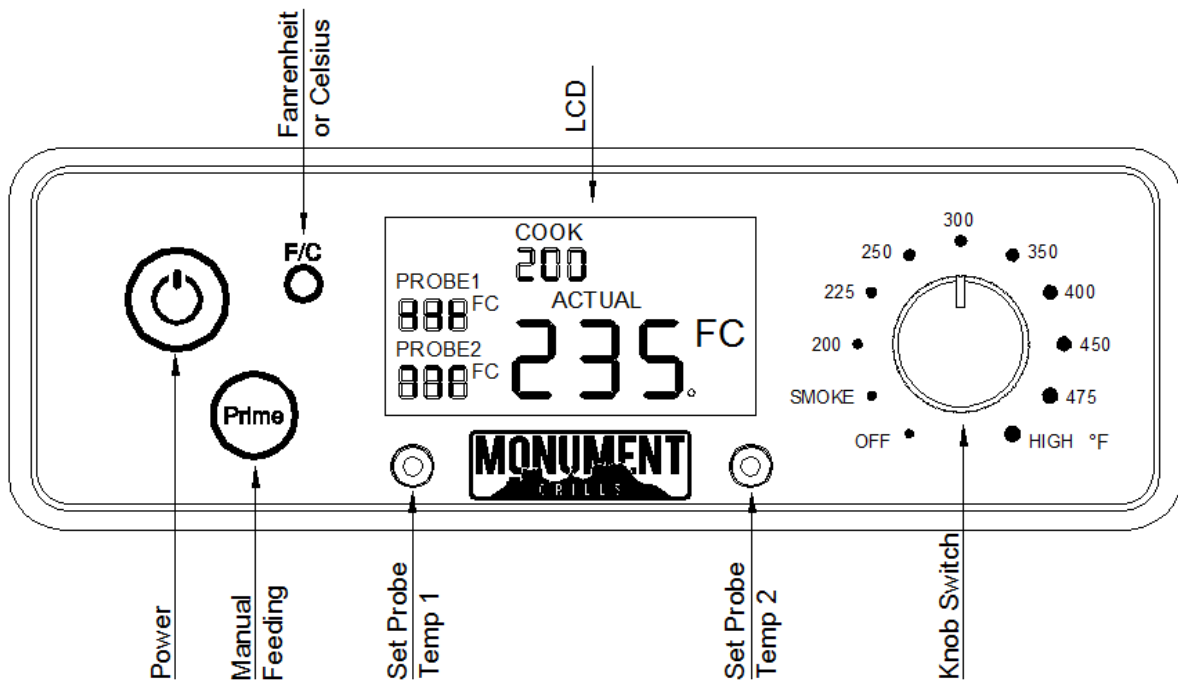
Standard wood pellet fuel should be selected for this grill, and this kind of fuel can be bought at your local stores. Users can buy fuels of different materials according to your own preference, but the granularity of fuel should not be more than 1.2"x0.3". If the fuel pellets are too large, the device may be extinguished due to poor feeding.



### 7.3 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.

### 7.4 Button Interface

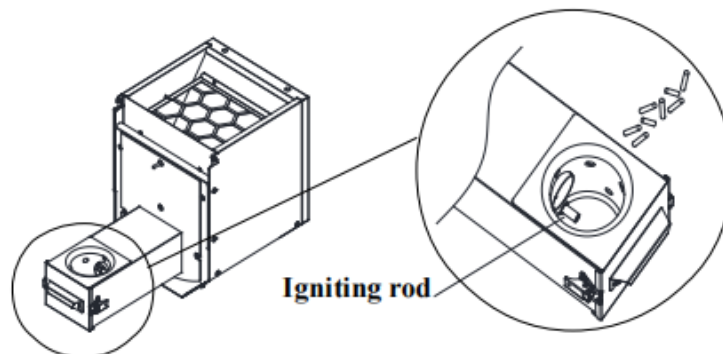


### 7.5 Ignition Instruction

**WARNING:** Before placing pellets into the fire pot, make sure the grill is NOT on, and Fire Pot is NOT hot to prevent possible skin burn.

1. Security Check before powering on, make sure there is no damp or bare wire in the socket and plug.
2. Take out cooking grid, grease drain pan, and flame tamer successively in the interior of grill until the fire pot is seen.
3. Clean up the residual ash and obstruction in the fire pot before each ignition.

**\*Tip:** In initial use of the grill, to ensure the igniting successfully, manually put a small number of pellets into the fire pot until the Igniting Rod is just covered by pellets.



4. Place the sealing plate, oil guide plate and baking net successively, and close the furnace cover. Turn on the Power button and select Cook or Smoke mode.

5. When the device starts to ignite, there will be a large amount of smoke. People can wait for the device to ignite before using it.

Note that to save electricity, the ignition rod will only work when the switch is on for the first time and the Cook or Smoke mode is selected. So, if the oven is not lit, turn off the Power button and repeat step 4.

### 7.6 Turn off the Device

To safely turn off the grill follow the steps below.:

- 1) Open the upper cover of the control box, remove the residual fuel from the box and keep it properly for next use.
- 2) Let the grill continue to work 5 - 10 minutes to discharge the fuel in the feeder.
- 3) 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.
- 4) Finally, please unplug the power, and store the grill in a cool and ventilated place to avoid sun exposure and heavy rain.

## **7.7 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 meat reaches the recommended temperature for the level of done desired.

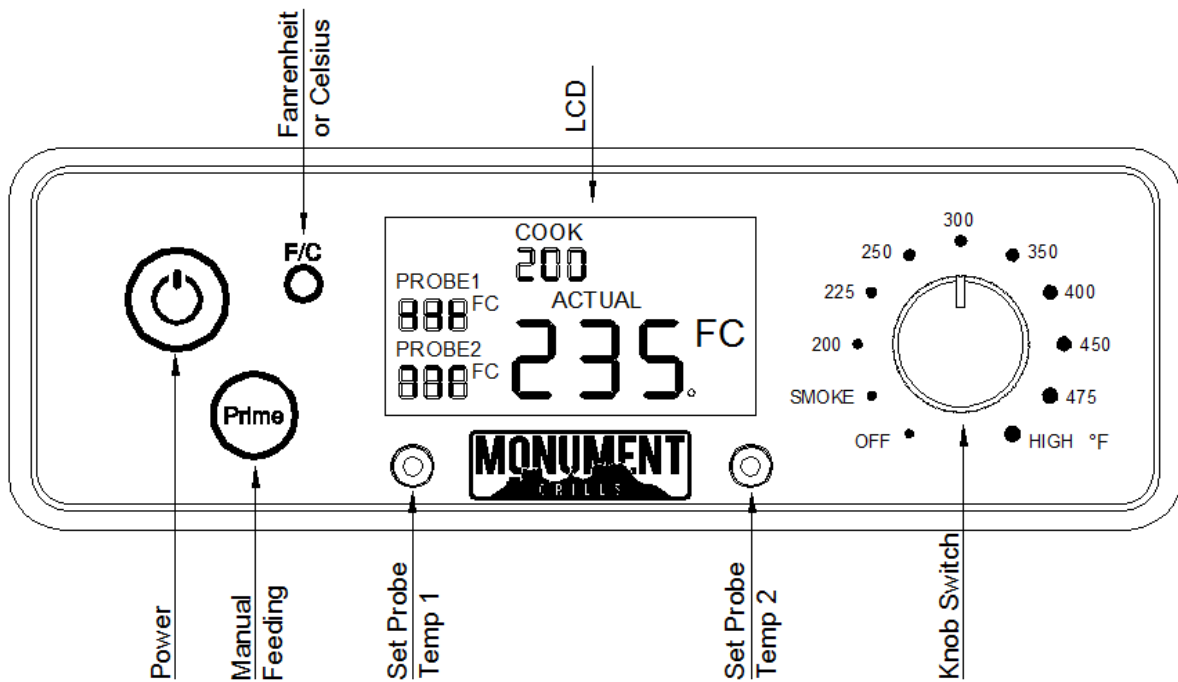
### **Meat Probes**

This smoker has a built-in meat probe 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 trough. Make sure not to block the airflow to the temperature sensor on the left side of the 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

 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).

 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**<sup>FC</sup> Actual temperature for grill body probe

### 8.1 Electrical Parameters

- (1) Input Voltage: AC110V ~ AC120V 60Hz
- (2) Max Power: 250W
- (3) Motor Power: 25W ±10%
- (4) Fan Power: 25W ±10%
- (5) Ignitor power: 200W ±10%
- (6) Probe type: PT1000

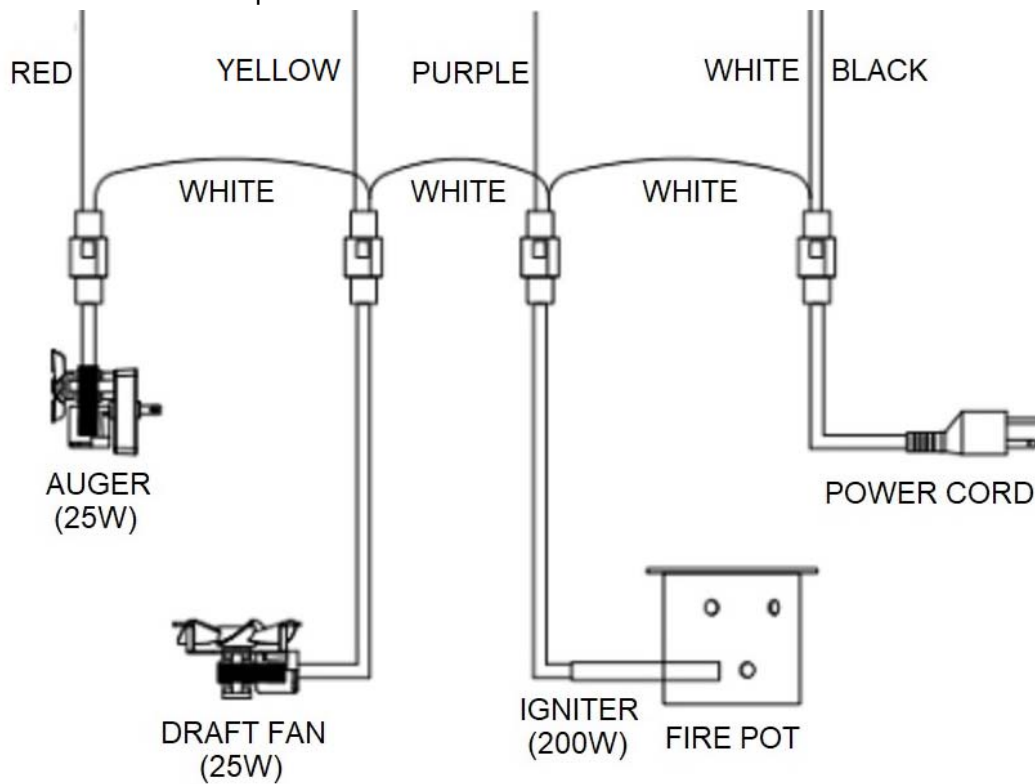
### 8.2 wiring Diagram

Red white: Present transmission motor

Yellow white: Present fan motor

Purple white: Present ignitor probe

Black white: Present power



### 8.3 Fan Work

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

### 8.4 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 than 135°F restart and will stop ignition when temperature higher than 170°F.

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

### 8.5 Feeding Motor

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

2<sup>nd</sup>pellet feeding, will continue PID feeding when detection temperature higher then 135°F, lessthan 135°F, will

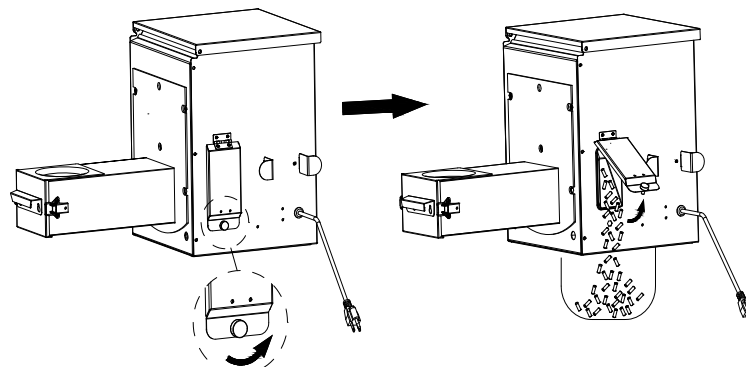
start 2nd feeding, off 15s and on 30s feeding, temperature less than 135°F 6 min later, start ERL protection.

## 9. Trouble Shooting

Failure description	Failure diagnosis	troubleshooting
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.

## 10. Pellet Hopper Clean-out



If grill will be left un-attended for a long period of time, we recommend you remove unused pellets.

Always store wood pellets away from heat and in a dry location.

1. Turn the screws of the clean-out baffle

2. Open Hopper Clean-out baffle

Not: Make sure to hold a pail or bag in place before emptying pellet

