



MONUMENT PELLET GRILL

USE AND CARE MANUAL

89679



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.

THIS PELLETT GRILL IS DESIGNED FOR OUTDOOR USE ONLY

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE



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Table of Contents

1. Safety warning -----	1
2. Certificates -----	2
3. Explosion view -----	3
4. Parts list-----	4
5. Hardware -----	4
6. Mounting steps -----	4
7. Use of the Pellet Grill -----	15
8. Trouble Shooting -----	18


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.
- ※About carbon monoxide poisoning: All grills or cooking utensils will generate organic gas (such as monoxide) when burning materials (such as wood, gas, or carbon, etc.). Monoxide will weaken the ability of blood to deliver oxygen, and low oxygen content in blood will cause loss of consciousness or death. Please go to the hospital timely in case of headache, dizziness, weakness, nausea, vomiting, nasal congestion, lethargy or confusion in the use.
- ※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 the 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 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 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.

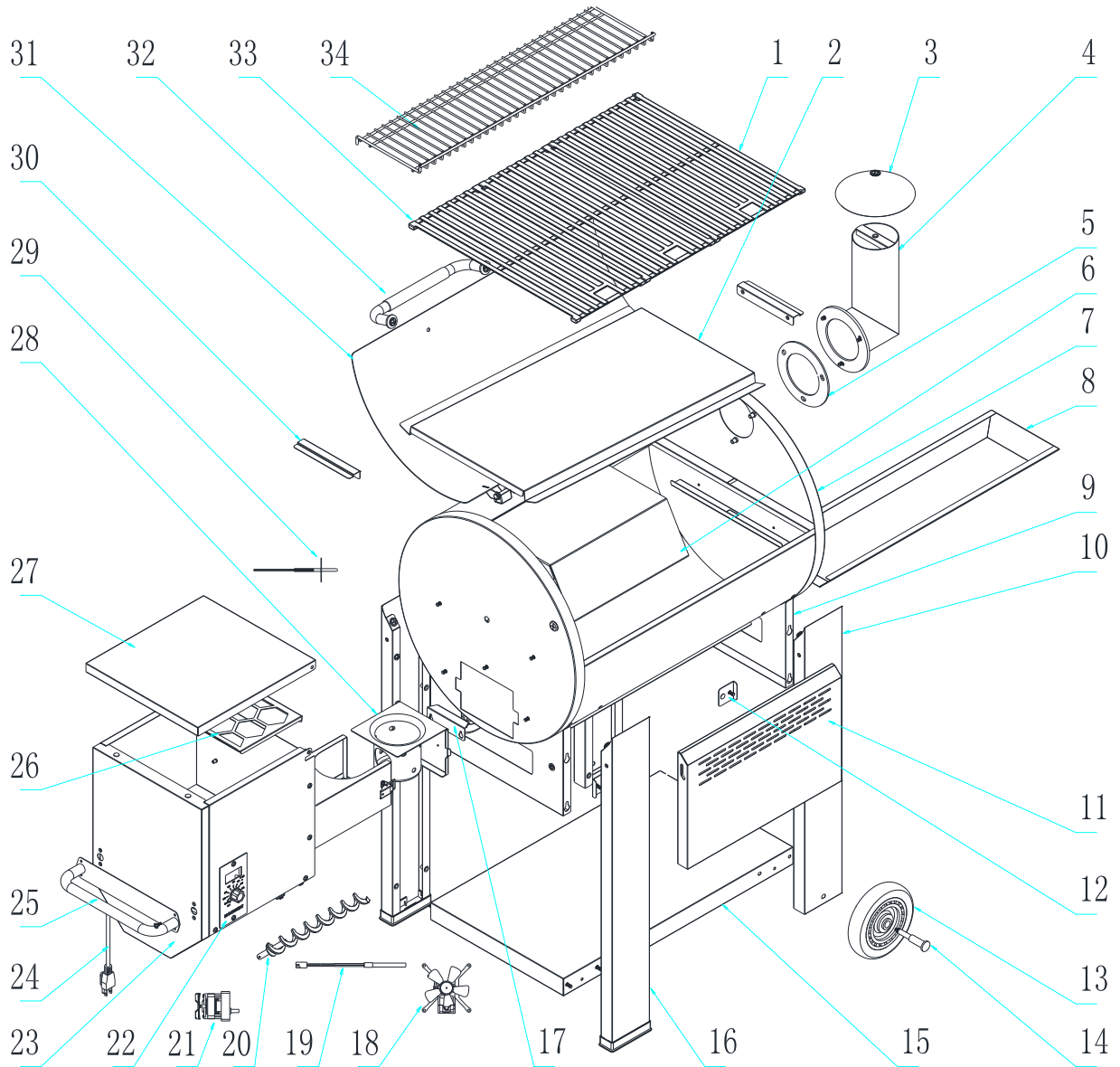
- ※Detectable amounts of chemicals known to the state of California to cause cancer, birth defects or other reproductive harm may be found in this facility.

California health & safety code section 25249.5

2. Certificates

 5012274 Certified to UL SUBJECT 2728 Certified to ULC/ORD-C2728	MONUMENT	
	Product name	Pellet Grill
	Model Number	S1251801M
	Fuel input rating	0.900KG/H
	Electrical Rate	120V/60Hz/0.25 kW
Refer to Intertek's Directory of Building Products for detailed information		
If Fire Occurs: Call Fire Department Do Not: Try To Move Appliance, Try To Smother Fire, Or Put Water On The Fire Keep The Appliance Clean – See Instruction Manual For Cleaning And Proper Operation Always Operate Appliance With Doors Of Room Open (For Appliances That Are Intended For Indoor Use) Minimum clearance from side and back of unit to combustible construction: 23.6" (600mm) from sides and 39.4" (1000mm) from back. Suitable for installation on combustible floors.		
WARNING: This appliance has not been tested for use with doors. To reduce the risk of fire or injury, do not install doors.		
CAUTION Improper Use Can Cause Uncontrolled Fire. To Reduce Fire Risk This Appliance Is Intended To Burn (Less than 0.3 inches in diameter ; Length <1.2 inches) pellets Fuel Only. Designation Operate Only Per Manufacturers Instructions Never Use Gasoline Or Lighter Fluid Always Store Wood Pellets Away From Heat-Producing Appliances And Other Fuel Containers		
Use Outdoors Only		
Read the instructions before using the appliance.		
Warning : Accessible parts may be very hot. Keep young children away.		
Made in China		


3. Exploded View



4. Part list

Seq. NO.	Material code	Appellation	Qty	Seq. NO.	Material code	Appellation	Qty
1	A0212804	Cooking grid, A	1	18	A02120435	Fan motor	1
2	D010016445	Oil guide plate	1	19	A02120436	Igniter probe	1
3	D010018103	Chimney cover assembly	1	20	A02120430	Auger	1
4	D010014839	Chimney assembly	1	21	A02120434	Auger motor	1
5	A02120416	Chimney insulation cotton	1	22	A02120442	Control panel	1
6	D010016436	Fire-block board	1	23	D010020182	Control box assembly	1
7	D010016407	Grill assembly	1	24	A02120299	Power line	1
8	D010016481	Ash collection tray	1	25	D010020170	Control box handle assembly	1
9	D010016488	Frame support	2	26	D010016539	Control box screen	1
10	D010016507	Short leg	2	27	D010016523	Control box cover	1
11	D010016473	Shelf	1	28	D010020173	Combustion chamber assembly	1
12	D010016485	Block pieces of the shelf	2	29	A02120457	Temperature sensor	1
13	A02120420	6 inch transparent wheel	2	30	D010019882	Warming grid bracket	2
14	D010016516	Axle	2	31	D010016368	Upper cover panel	1
15	D010016512	Bodywork floor	1	32	D010016700	Upper cover handle assembly	1
16	D010016497	Long leg	2	33	A0212906	Cooking grid, B	2
17	D010016546	Handle of the burning chamber	1	34	A02120798	Warming rack	1

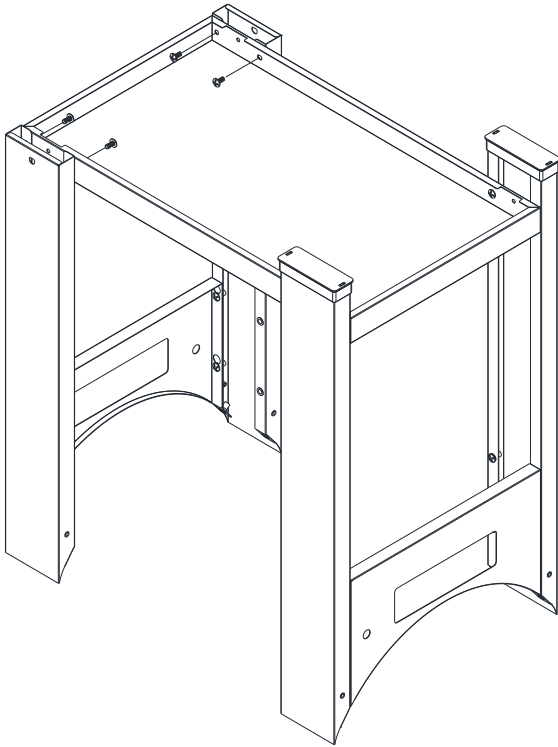
5. Hardware

A	B	C	D
 x36	 x4	 x15	 x8

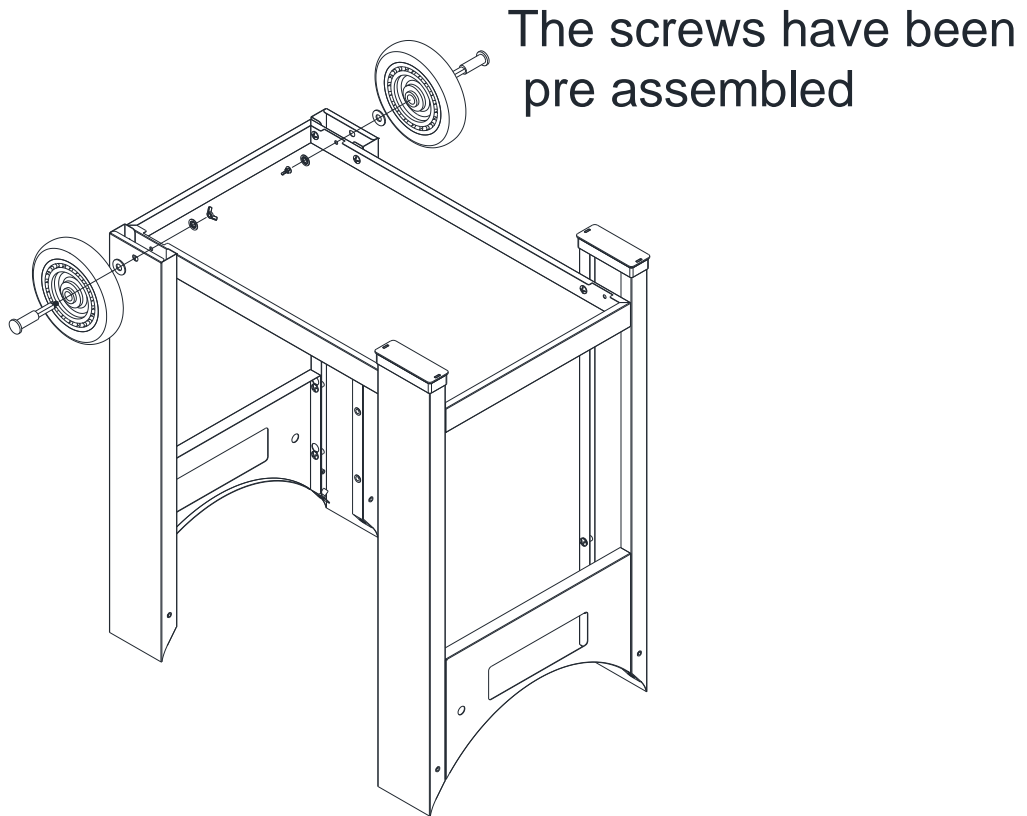
6. Assembly steps

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each

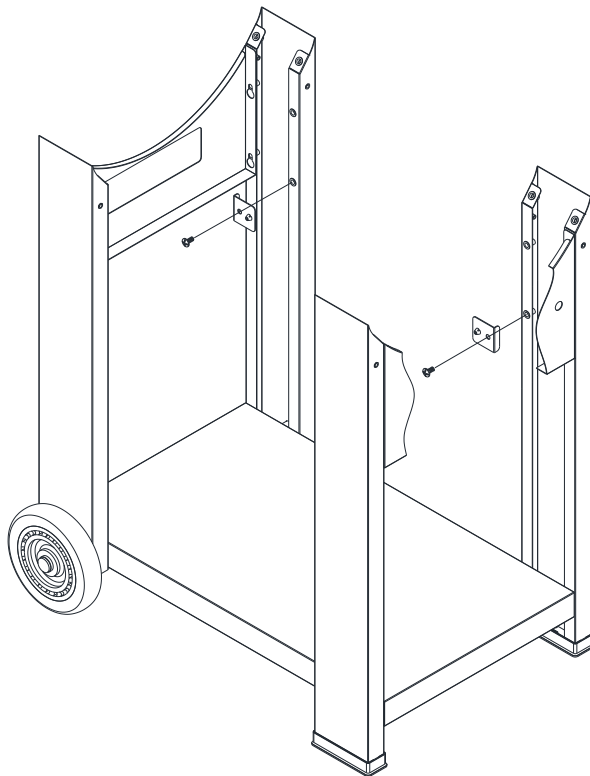
 A: 4PCS



STEP 5

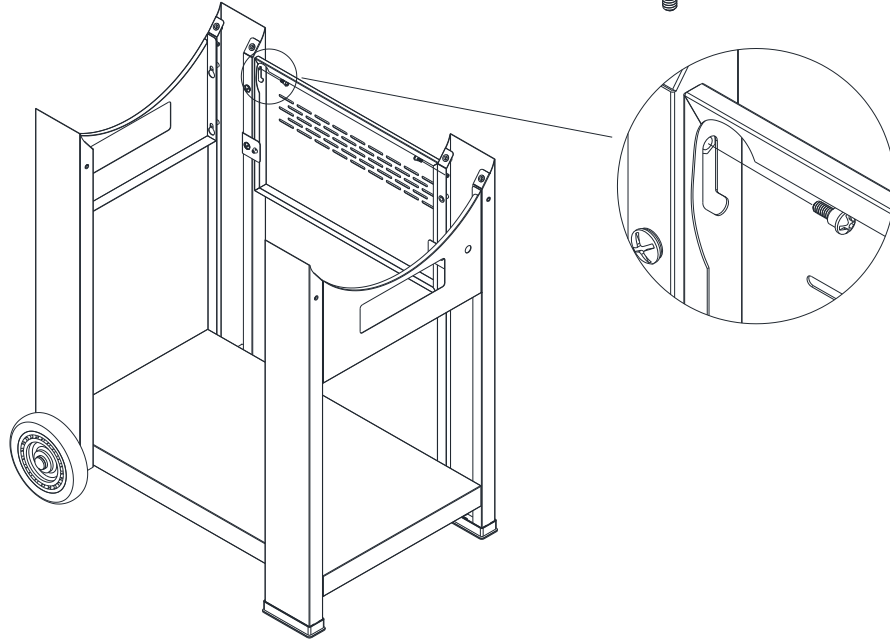


STEP 6



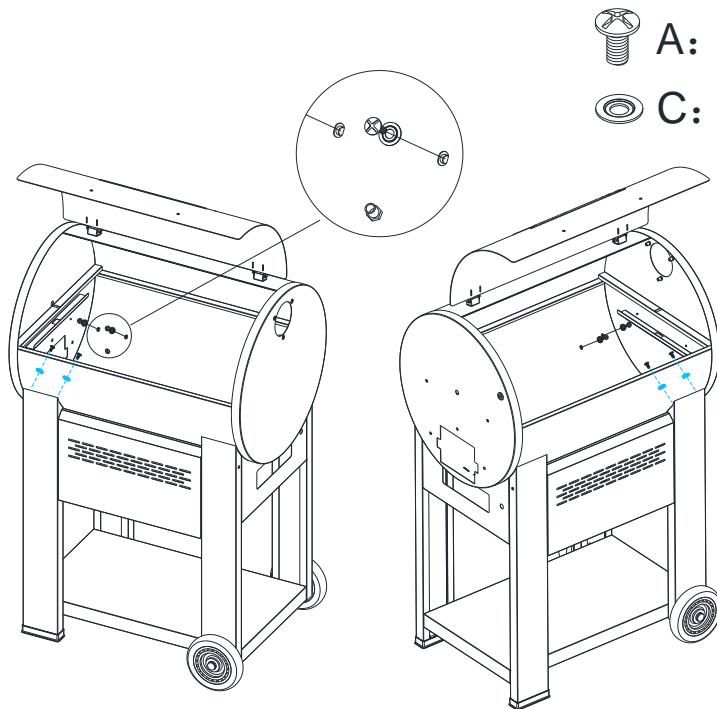
A: 2PCS

STEP 7



 B: 2PCS

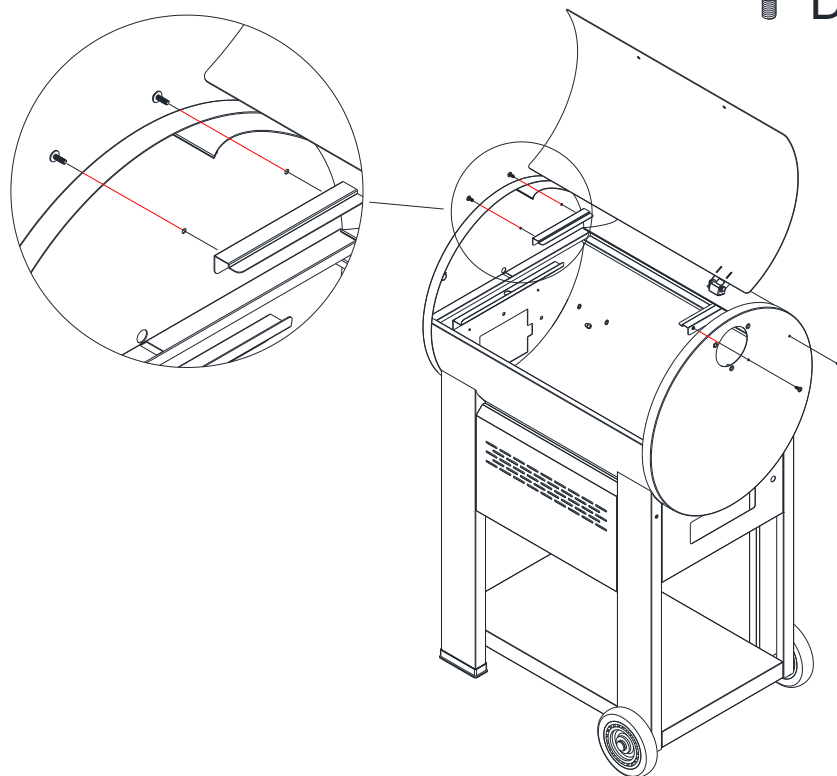
STEP 8



 A: 8PCS

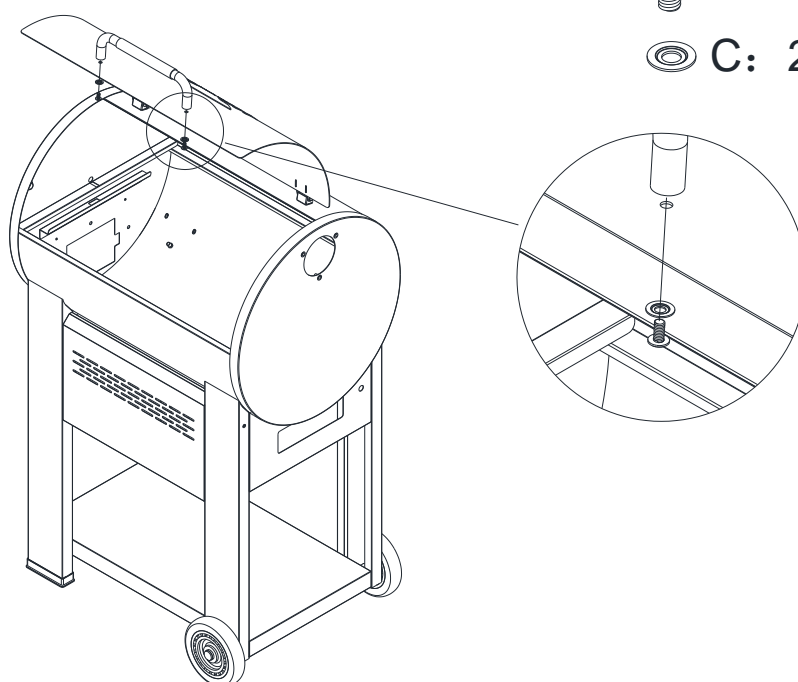
 C: 8PCS

STEP 9




 D: 4PCS

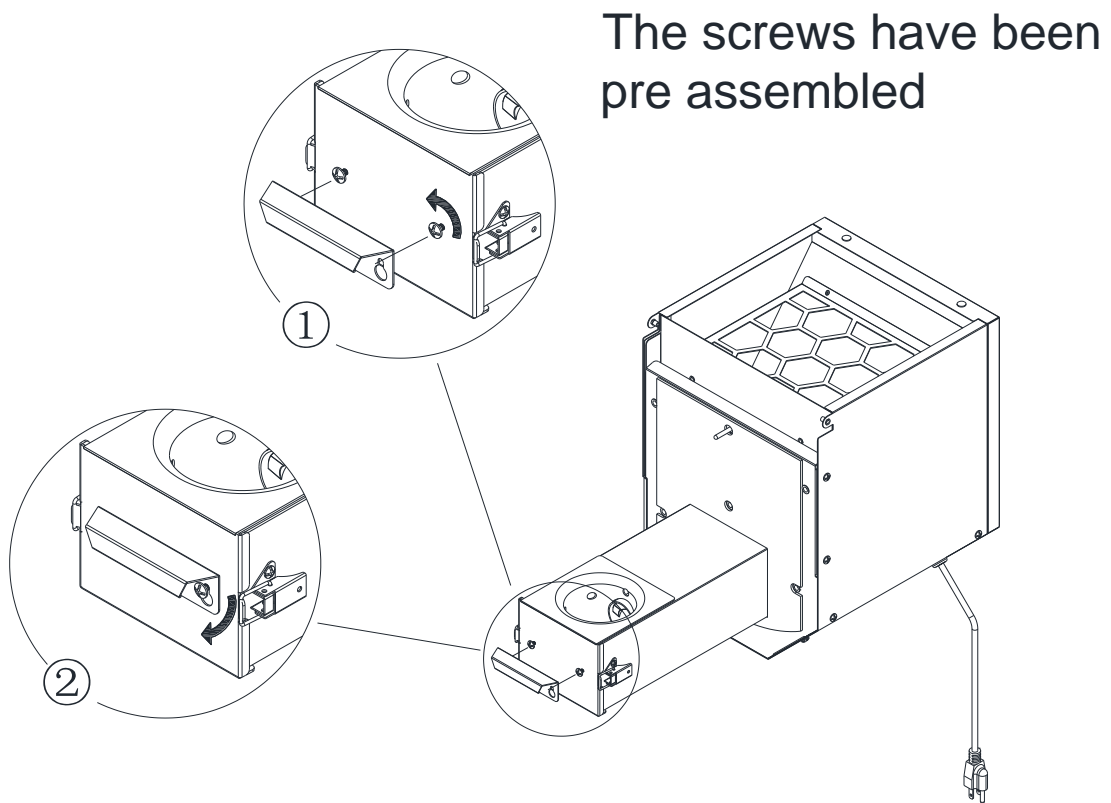
STEP 10



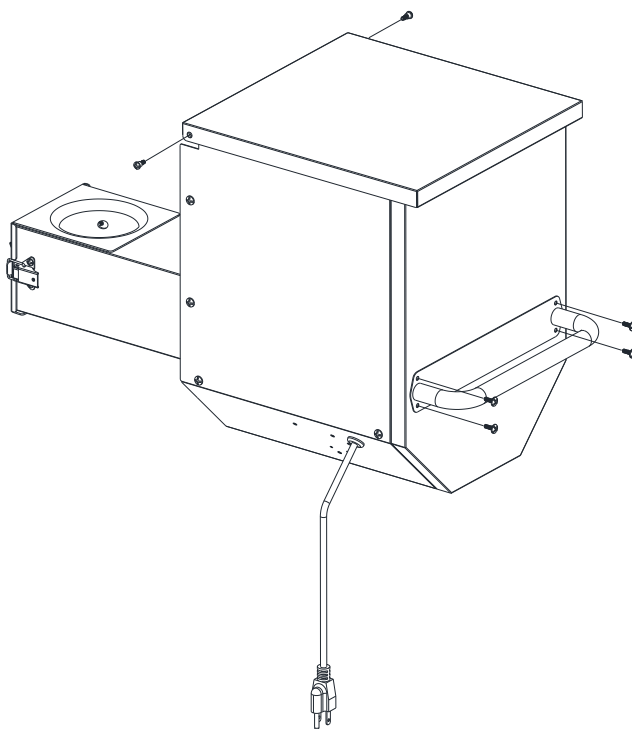
 A: 2PCS

 C: 2PCS

STEP 11



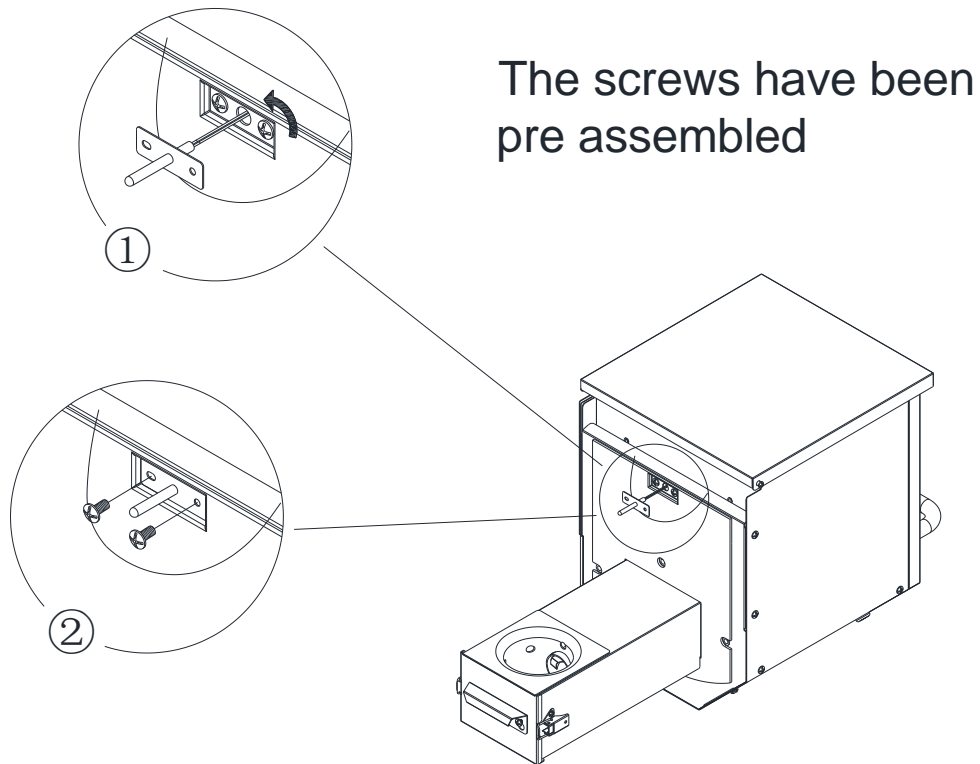
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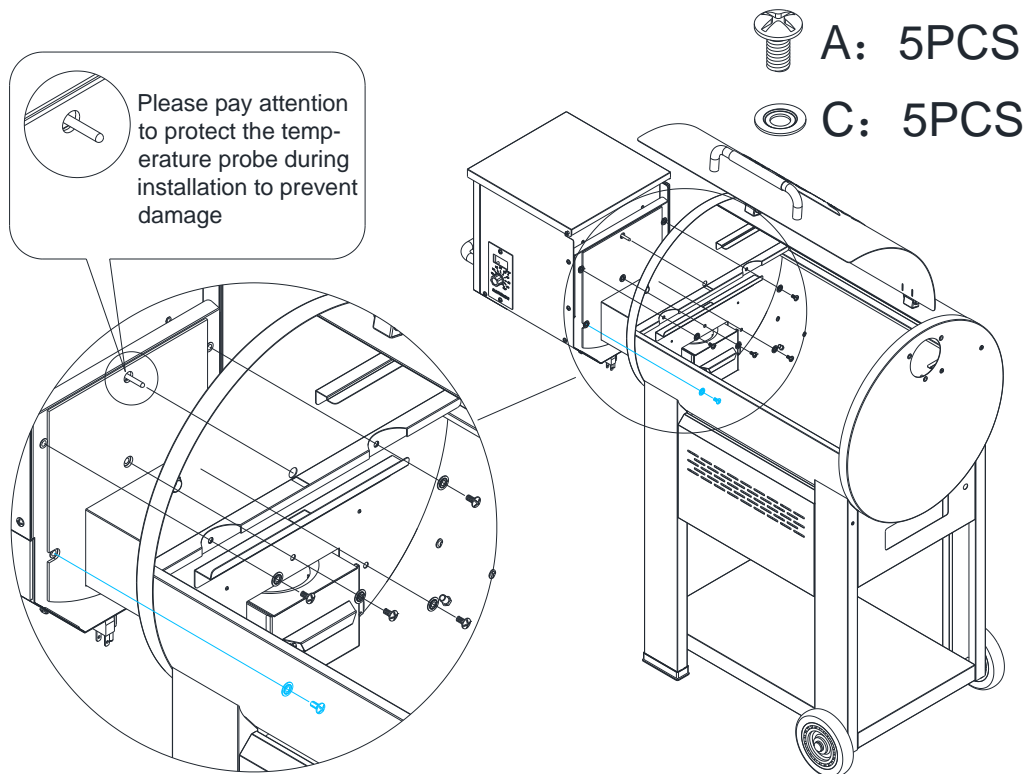
 B: 2PCS

 D: 4PCS

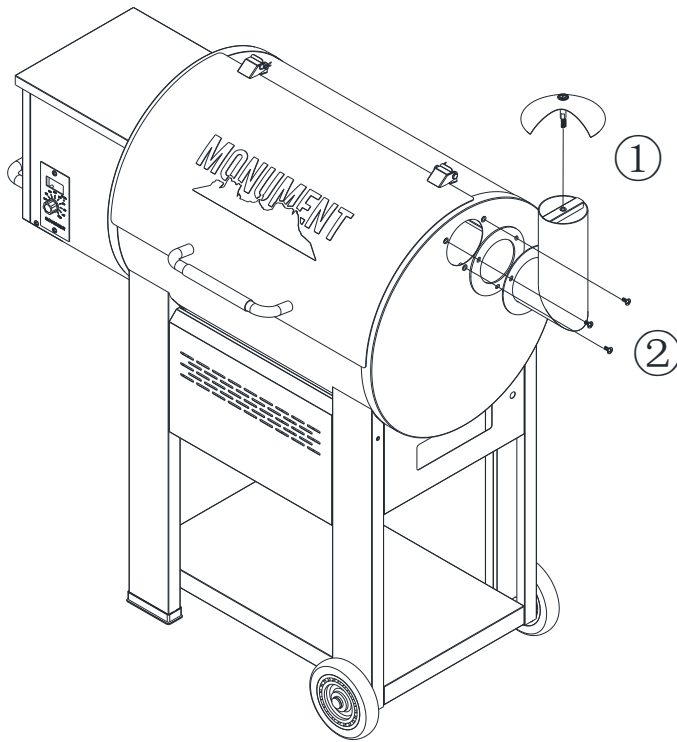
STEP 13



STEP 14

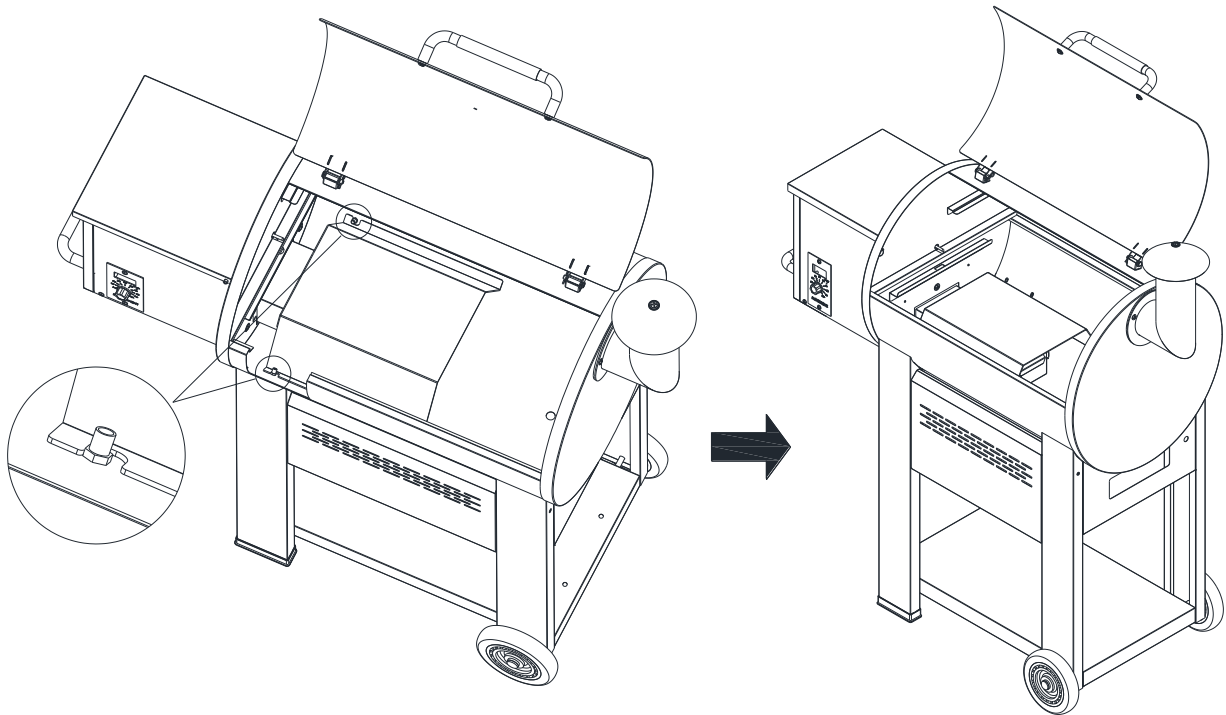


STEP 15

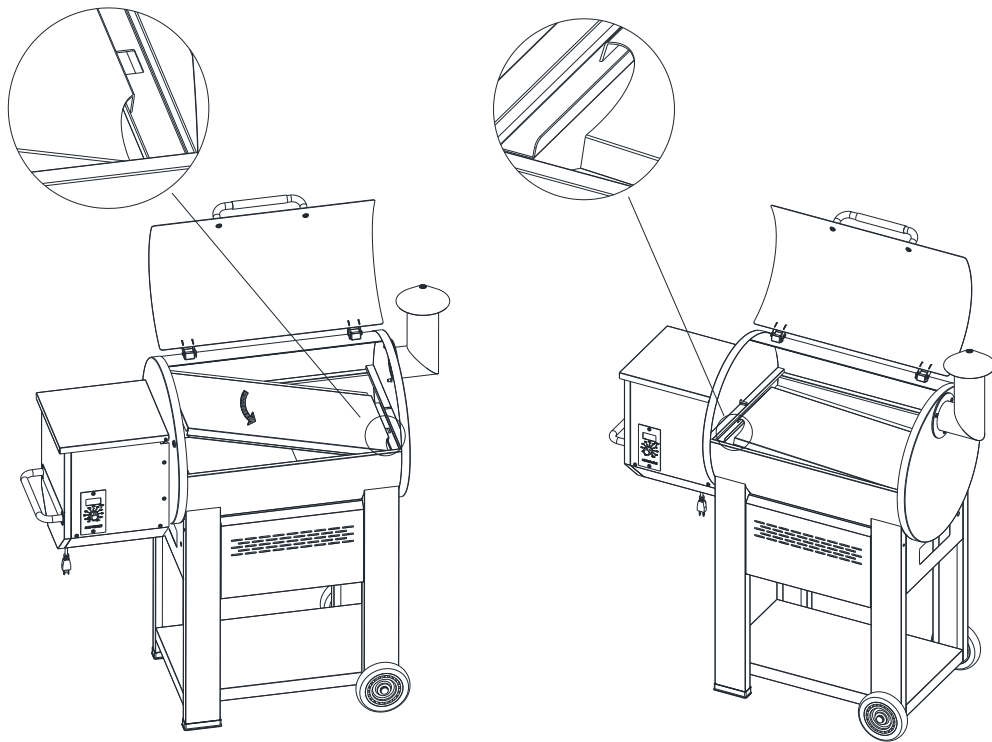


 A: 3PCS

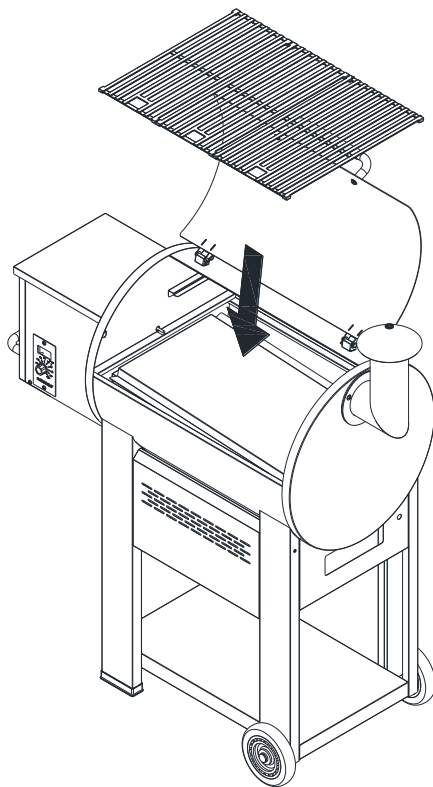
STEP 16



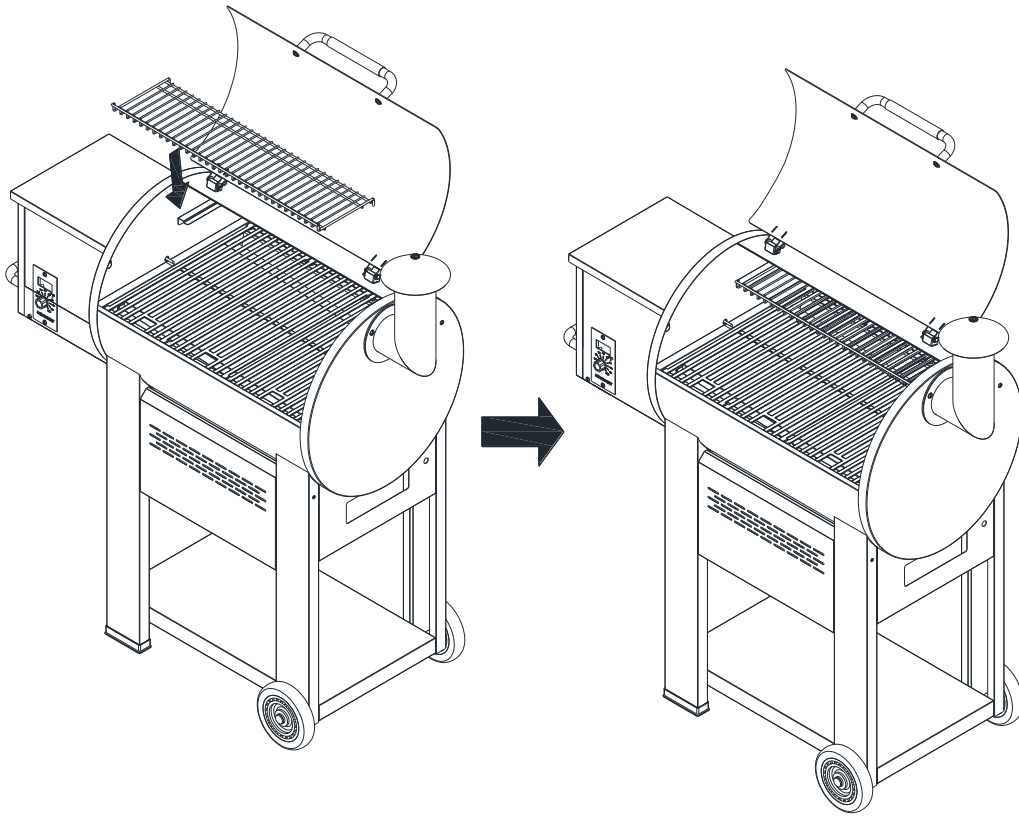
STEP 17



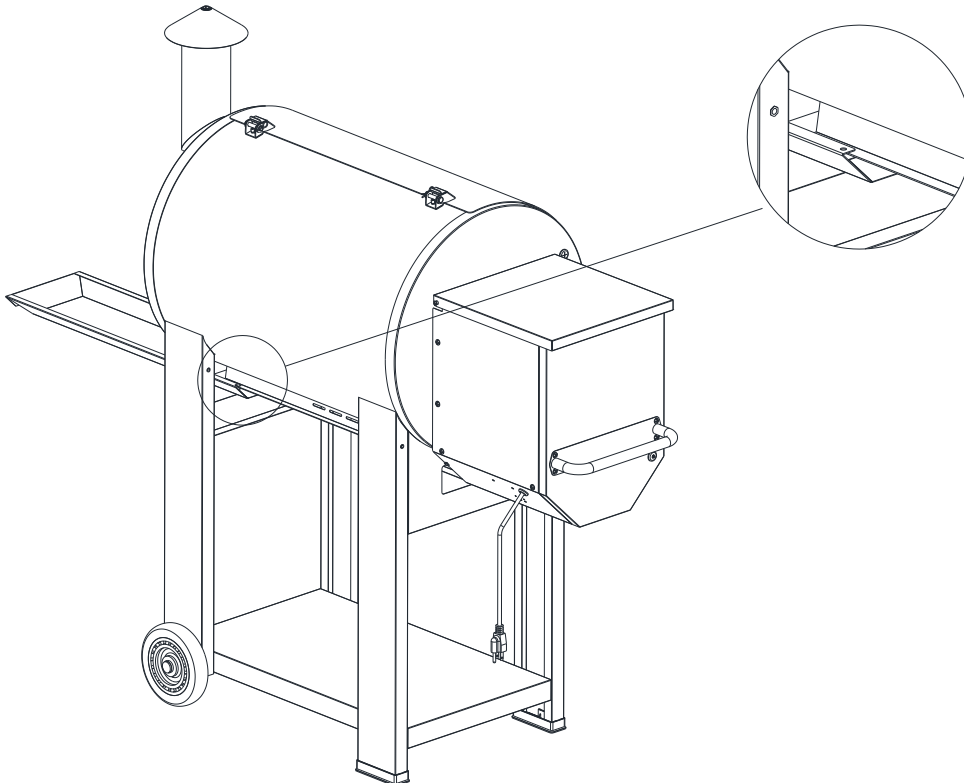
STEP 18

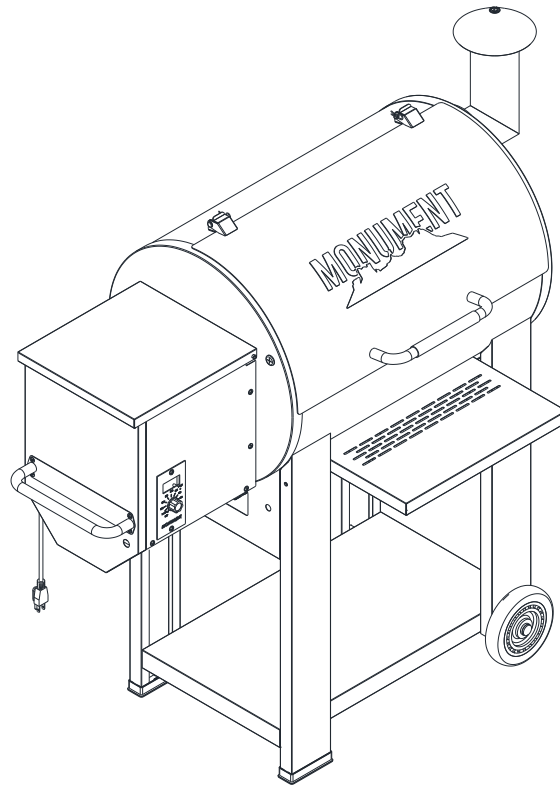


STEP 19



STEP 20

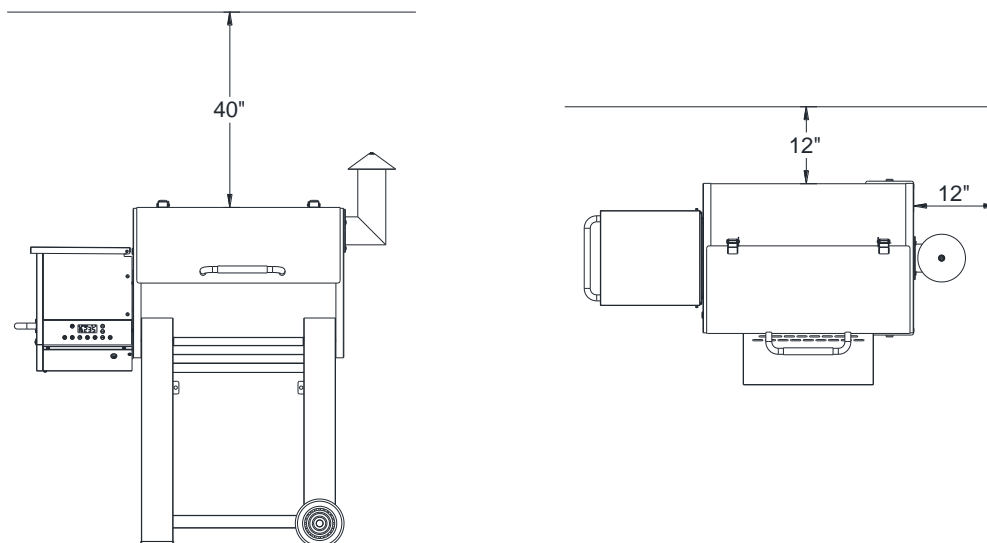




7. Use of the Pellet Grill

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 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". If the fuel pellets are too large, the device may be extinguished due to poor feeding.

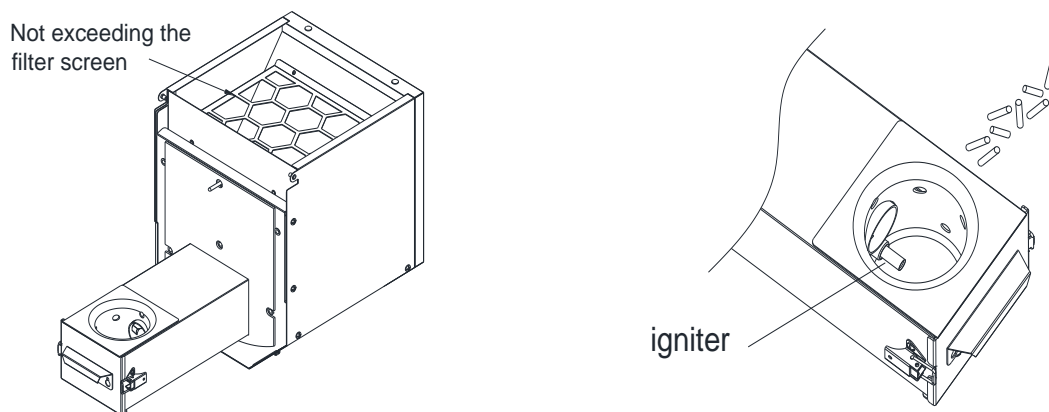


7.3 Confirmation before Powering on

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 Ignition Instruction

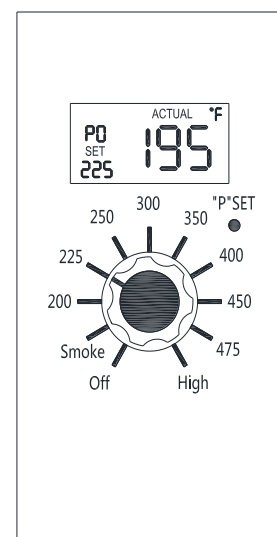
Before each ignition, please clean up the residual ash in the burning chamber. Then add new fuel to the control box, it is better not to exceed the filter screen (about 2/3); put small amount of new fuel into the burning chamber, and it is best that the fuel covers the ignition rod 1~2 layers in a pyramid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



Turn the knob to any gear, 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 gear first selected after powering on, and it will not work in other conditions, so if the fuel is found not ignited, you should turn the knob to the "OFF" position and then turn again to any position to ignite again.

When the display temperature is stable above 200 Fahrenheit (100 degrees Celsius), it means that the ignition is successful, you can start to enjoy the barbecue fun brought by the Grill.



7.5 Turn off the Device

After the barbecue finishes, please safely turn off the device:

First, please open the upper cover of the control box, remove the residual fuel from the box and keep it properly for next use;

Then, let the device continue to work 5 to ten minutes to discharge the fuel in the feeder;

Next, turn the knob to the OFF position, 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.

7.6 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.

Chimney Cleaning

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 cook oven chimney of a slow burning fire. As a result, creosote residue accumulates on the chimney. When ignited, this creosote makes an extremely hot fire. The chimney 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. Use a wire brush to clean the screen area of the chimney outlet on the inside of the grill with every 50 hours of use.

8. Trouble shooting

Failure description	Failure diagnosis	Troubleshooting
The device 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
LCD display is below 150 Fahrenheit and flashes	Fuel is exhausted or equipment is extinguished	Add fuel again to ignite