



Rider

DLX PELLET GRILL

MODEL NUMBER 20202106

ASSEMBLY GUIDE



SERIAL NUMBER:
NÚMERO DE SERIE:
NUMÉRO DE SÉRIE:

See rating label on grill for serial number.
El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.
Voir l'étiquette d'évaluation sur le grill pour le numéro de série.

DATE PURCHASED:
FECHA DE COMPRA:
DATE D'ACHAT:

Need Help? Visit Oklahomajoes.com for video assembly tips. If you'd rather - you can call us at 1-800-318-7744

Necesita ayuda? Visite Oklahomajoes.com para obtener consejos sobre el montaje de videos. Si prefiere, puede llamarnos al 1-800-318-7744

Besoin d'aide? Visitez Oklahomajoes.com pour des astuces d'assemblage vidéo. Si vous préférez, vous pouvez nous appeler au 1-800-318-7744

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.

IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.

IMPORTANT SAFETY INFORMATION

SAFETY SYMBOLS

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.



CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

THIS GRILL IS FOR OUTDOOR USE ONLY



WARNING

Please read this entire manual before installation and use of this *pellet*-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.

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel.

- 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.
- Your appliance must be operated outside on noncombustible flooring and away from combustible materials.
- If operating your appliance on floors protected with a noncombustible, protective surface, the protective surface must be approved for such use by local building or fire officials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids to start or "freshen up" a fire in this appliance. Keep all such liquids well away from this appliance when in use.

IMPORTANT SAFEGUARDS

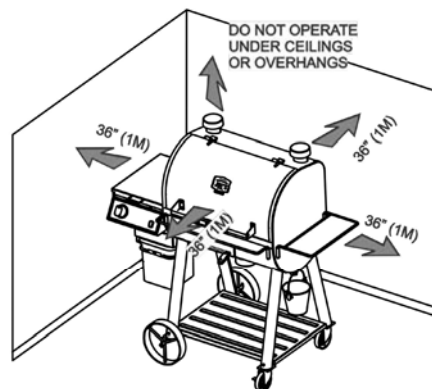
When using electrical appliances, basic safety precautions should always be followed including the following:

- Do not touch hot surfaces.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Use only with GFCI (Ground Fault Circuit Interrupter) protected circuit.
- To prevent appliance from being splashed or falling into water, do not use within 10 feet of a pool, pond or other body of water.
- Keep appliance dry and out of rain at all times.
- Unplug appliance when not in use and before moving.
- Never remove grounding plug or use with an adapter with two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging the appliance.
- Fuel, such as charcoal briquettes, is not to be used with appliance. For optimum performance, use only the recommended pellet fuel in this grill.
- Do not use the appliance during an electrical storm.
- Keep a fire extinguisher accessible during operation.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

1. A minimum clearance of 36 inches (1 meter) from combustible constructions to the sides of the appliance, and 36 inches (1 meter) from the front and back of the appliance to combustible constructions must be maintained. Do not use this appliance indoors or in an enclosed, unventilated area, such as a garage. This wood pellet appliance must not be placed under overhead combustible ceilings or overhangs. Keep your appliance in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.



2. Should an uncontrolled grease fire occur, Unplug the power cord and leave the lid closed until the fire burns out. Do not throw water

on the unit. Do not try to smother the fire. We recommend that you keep a class ABC approved fire extinguisher on site. If an uncontrolled fire does occur, call your Fire Department.

3. Do not transport or move your appliance while in use or while the appliance is hot. Ensure the fire is completely out and that the appliance has cooled completely before moving.
4. Keep electrical supply cords and the fuel away from heated surfaces.
5. After periods of storage, or non-use, be sure to check the grill for obstructions, the hopper for foreign objects, and any air blockage around the fan intake. Clean before use. Regular care and maintenance is required to prolong the lifespan of your appliance. If the appliance is stored outside during the rain or periods of high humidity, care should be taken to insure that water does not get into the hopper. Wood pellets will expand greatly when allowed to get wet or when exposed to high humidity. Wet Pellets will decompose and may jam the feed system. Always disconnect the power, before performing any service or maintenance. The grilling guide, supplied with your grill, will give you tips on proper cleaning and maintenance of your appliance. We recommend that pellet fuel be removed from the grill before long term storage.
6. It is recommended to use heat-resistant barbecue mitts or gloves when operating the appliance. Please visit Charbroil.com for a good selection of barbecue mitts. Do not use accessories not specified for use with this appliance. Do not put an appliance cover or anything flammable in the storage space area under the appliance. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.
7. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer, and never when the appliance is plugged in.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
9. Parts of the appliance may be very hot, and serious injury may occur. Keep young children and pets away while in use.
10. Do not modify ignition systems or fire pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.



DANGER

For North American Consumers:

Plug into an appropriate 3-prong outlet.

An electrical supply with GFCI protection is required. To protect against shock hazard, locate a grounded 3-prong receptacle in reach of the 6' (1.8-m) power cord. When installing the receptacle, follow the National Electrical Code and local codes and ordinances.

For Consumers in the European Union:

Plug into an appropriate earthed outlet.

Do not remove earth prong or modify plug in anyway. Do not use an adapter or extension cord.



DANGER

Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the appliance unless otherwise noted in the Owner's Manual.

If the supply cord is damaged, it must be replaced by a service agent, or similarly qualified persons in order to avoid a hazard.

DISPOSAL OF ASHES

Ashes should be placed in a metal container (do not use your plastic storage bucket) with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, until final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. **Do not use fuel with additives. Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your appliance.**

Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Oklahoma Joe's recommends the Oklahoma Joe's Premium Food grade brand of pellet fuel. These pellets are rated at 8,000 BTU's per lb. (1.98 kJ/kg.) The ash content of these pellets are below 0.5%

NOTE: Always store wood pellets in a dry area. Avoid any contact with moisture. Exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Always use a moisture proof, resealable bucket for proper storage. Wet pellet fuel will clog your grill.

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 monthly 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.

When Creosote, or soot, is burning, it produces black smoke and leaves a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the fire pot area, or poor air-to-fuel combustion. It is dangerous to operate this appliance should the flame become dark and sooty. When ignited, this creosote will result in an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the appliance **OFF**, let it cool completely, then perform maintenance and cleaning. Creosote commonly accumulates along exhaust areas, and other areas where smoke can escape. If creosote has formed inside the appliance; allow the appliance to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

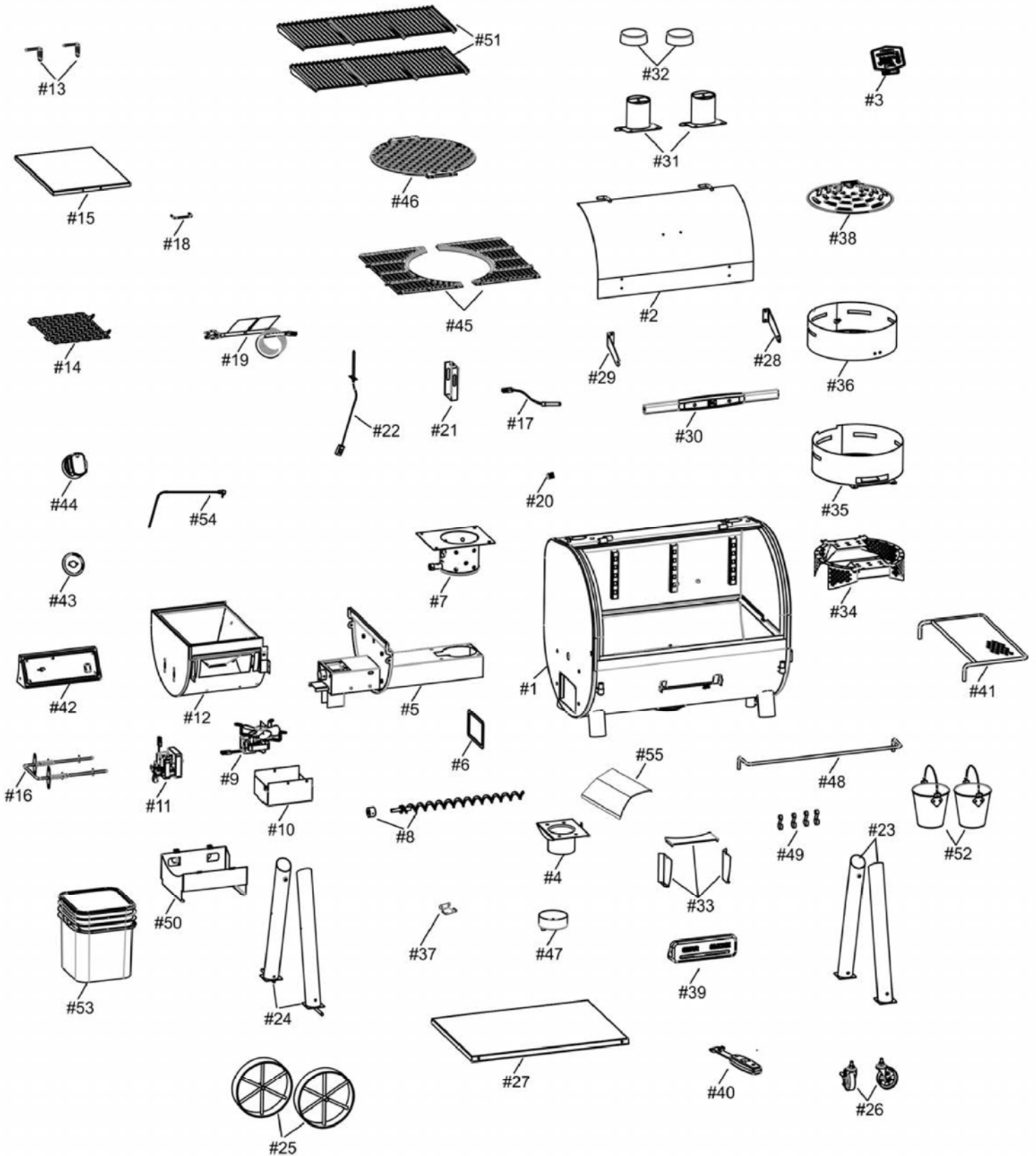


CAUTION: Appliance may be **HOT**. Use hand protection if necessary.

Be sure to read your Grilling Guide for more info on how your new pellet grill works and how to control it for the best possible experience.

There's instructions on maintenance, cleaning, troubleshooting, cooking tips, and a whole lot of information to help you master your pellet grill.

REPLACEMENT PARTS DIAGRAM • DIAGRAMA DE PIEZAS DE REPUESTO • SCHEMA DE PIÈCES DE RECHANGE



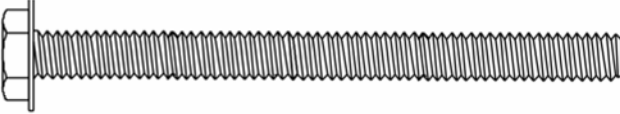
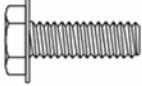
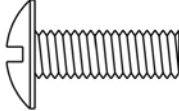


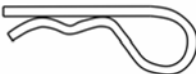

REPLACEMENT PARTS LIST

Key	Qty	Description
1	1	FIREBOX
2	1	TOP LID
3	1	LOGO PLATE
4	1	AIR CHANNEL SUPPORT
5	1	AUGER HOUSING
6	1	GASKET F/ HOPPER
7	1	FIRE POT
8	1	AUGER, W/ BUSHING
9	1	FAN
10	1	FAN HOUSING
11	1	AUGER MOTOR
12	1	HOPPER
13	1	HINGE PIN, F/ HOPPER LID (SET OF 2)
14	1	HOPPER GUARD
15	1	HOPPER LID
16	1	SIDE HOPPER RELEASE LEVER
17	1	HOT SURFACE IGNITOR
18	1	HOPPER LID HANDLE
19	1	POWER CORD
20	1	PROBE COVER
21	1	SHIELD, F/ TEMPERATURE PROBE
22	1	TEMPERATURE PROBE
23	2	LEG, F/ CASTER
24	2	LEG, F/ WHEEL
25	2	WHEEL
26	2	CASTER
27	1	BOTTOM SHELF
28	1	BRACKET, F/ TOP LID HANDLE, RIGHT
29	1	BRACKET, F/ TOP LID HANDLE, LEFT
30	1	HANDLE CENTER, F/ TOP LID
31	2	SMOKE STACK BASE

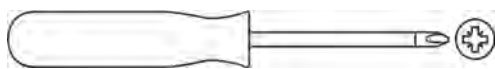
Key	Qty	Description
32	2	SMOKE STACK CAP
33	1	KIT, GREASE BLOCK, F/ SEAR ZONE CHAMBER
34	1	SEAR ZONE, HEAT BAFFLE CHAMBER
35	1	SEAR ZONE, STATIONARY CHAMBER
36	1	SEAR ZONE, ROTATING CHAMBER
37	1	HANDLE LEVER BRACKET, F/ SEAR ZONE
38	1	SEAR ZONE, COVER PLATE
39	1	COVER BOX, F/ SEAR ZONE HANDLE LEVER
40	1	HANDLE LEVER, F/ SEAR ZONE
41	1	SIDE SHELF
42	1	DIGITAL CONTROL BOX
43	1	BEZEL, F/ CONTROL KNOB
44	1	CONTROL KNOB
45	2	COOKING GRATE, SIDE
46	1	COOKING GRATE, CENTER
47	1	ASH CUP (LARGE)
48	1	TOWEL BAR
49	4	TOOL HOOK
50	1	MOUNT, F/ PELLET BUCKET
51	2	WARMING RACK
52	2	GREASE BUCKET
53	1	PELLET BUCKET
54	1	FOOD PROBE
55	1	GREASE TENT
NOT Pictured		
...	1	PRODUCT GUIDE, ENGLISH, FRENCH, SPANISH
...	1	HARDWARE PACK
...	1	GRATE LIFTER



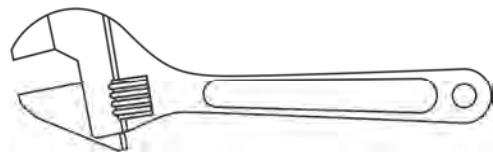
HARDWARE LIST • LISTA DE HARDWARE • LISTE DU MATÉRIEL

Key • Clv • Clé	Description • Descripción	Picture • Imagen • Image	Qty. • Cant. • Qté
A	1-4-20 x 3" HEX SCREW TORNILLO HEXAGONAL HEX VIS		4
B	5/16-18 x 3/4" HEX SCREW TORNILLO HEXAGONAL HEX VIS		4
C	1/4-20 x 3/4" COMBO SCREW TORNILLO HEXAGONAL HEX VIS		23
D	SMALL WASHER PEQUEÑO ARANDELA PETIT RONDELLE		4
E	1/4-20 NUT TUERCA ÉCROU		10
F	RETAINING CLIP CLIP DE RETENCIÓN CLIP DE RETENUE		2
G	LARGE WASHER GRANDE ARANDELA GRANDE RONDELLE		2

Tools required for assembly (Not included)
Herramientas necesarias para el montaje (no incluidas)
Outils requis pour l'assemblage (non inclus)



Phillips Screwdriver
Destornillador Phillips
Tournevis cruciforme



Adjustable Wrench
Llave ajustable
Clé à molette

ASSEMBLY / ASSEMBLAGE / ASAMBLEA

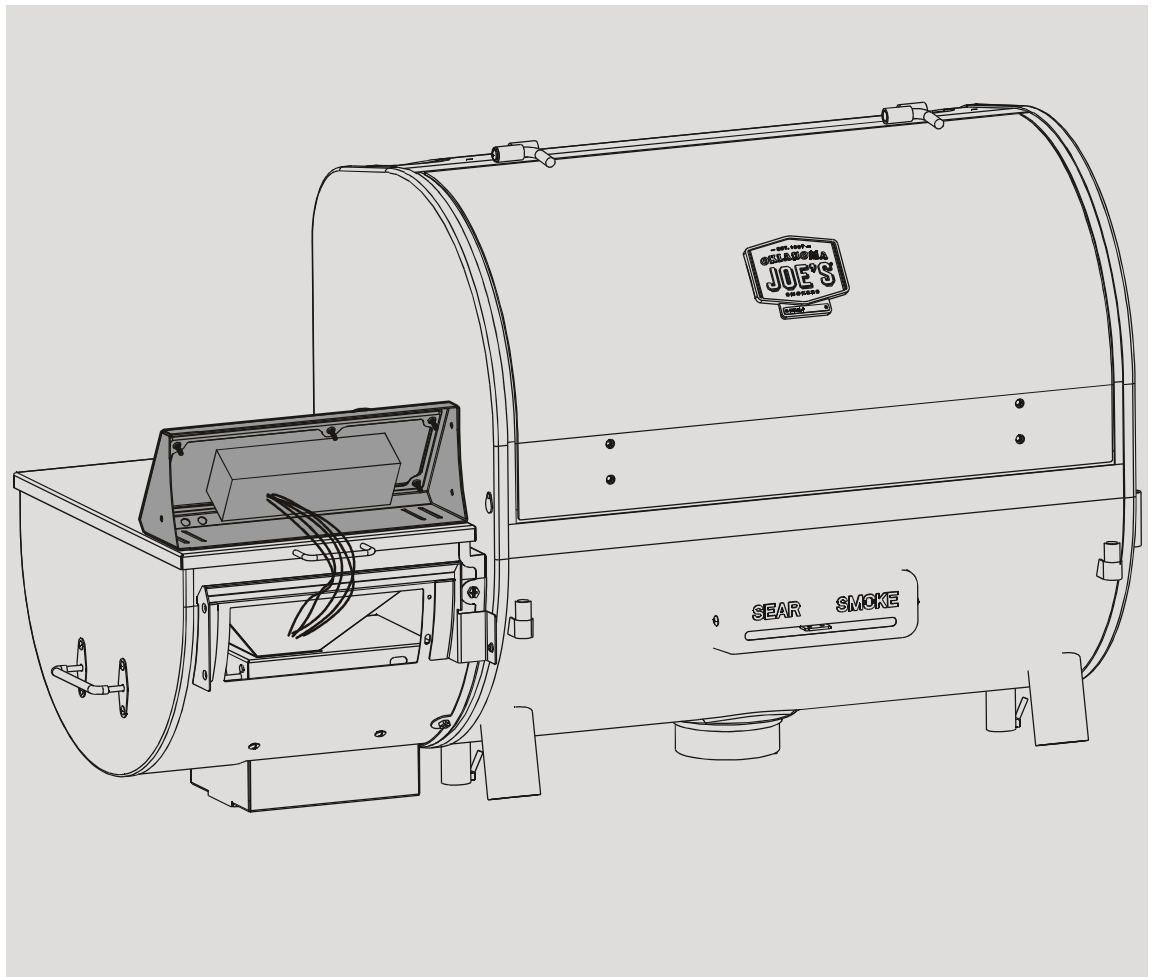


CAUTION

THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.
¡ESTA UNIDAD ES PESADA! NO intente ensamblar sin un ayudante.
CET APPAREIL EST LOURD! NE PAS essayer de se réunir sans aide.

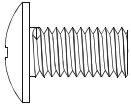
- Some parts may contain sharp edges – especially as noted in each assembly step! Wear protective gloves if necessary.
- Algunas partes pueden contener bordes afilados, ¡especialmente como se indica en cada paso del ensamblaje! Use guantes protectores si es necesario.
- Certaines pièces peuvent comporter des arêtes vives - en particulier comme indiqué à chaque étape de l'assemblage! Portez des gants de protection si nécessaire.

1

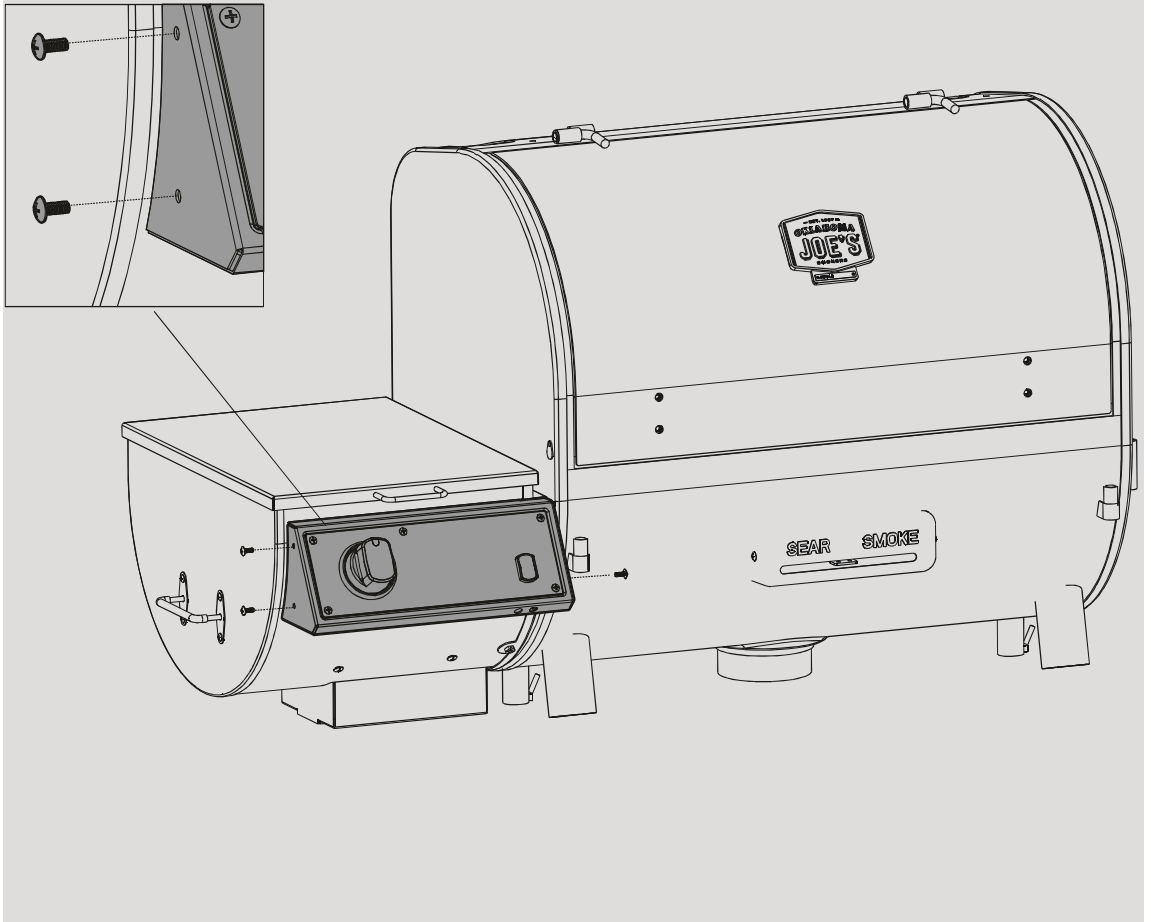


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

2

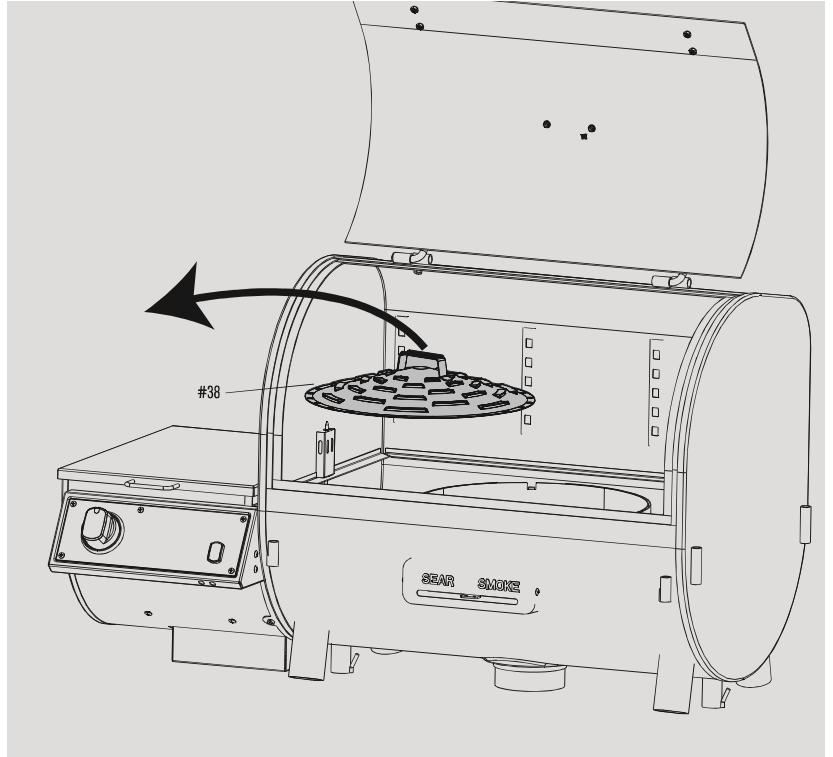


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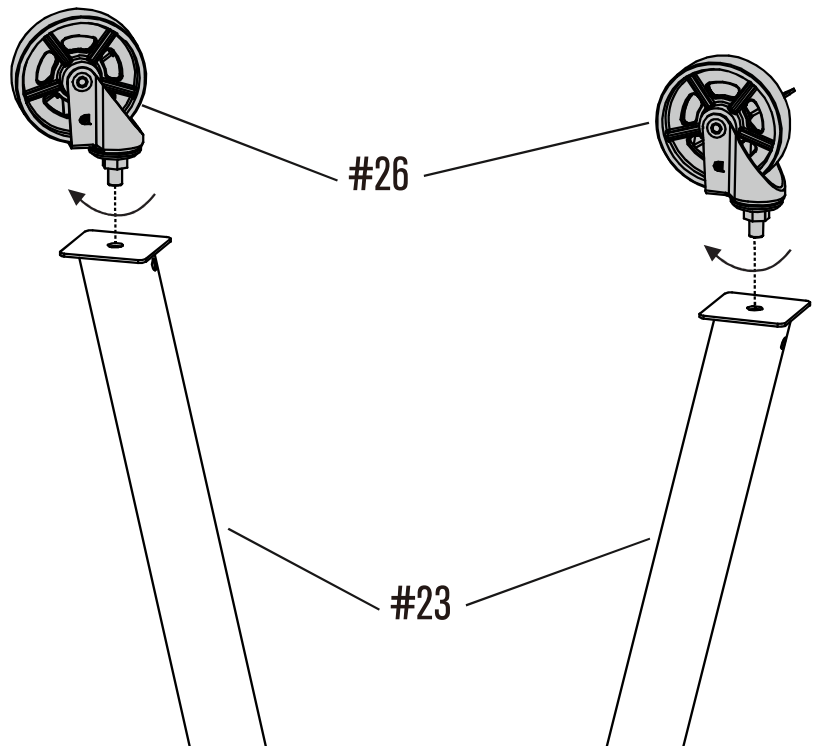


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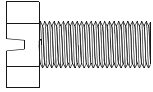
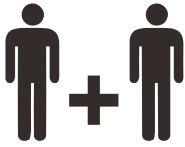


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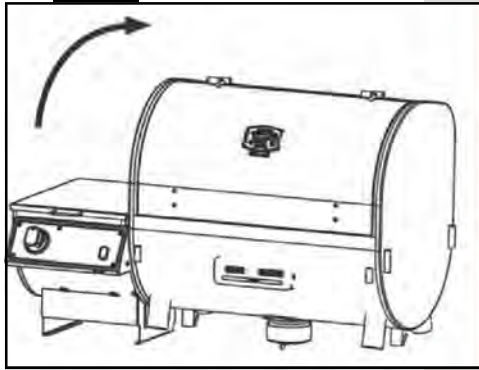
ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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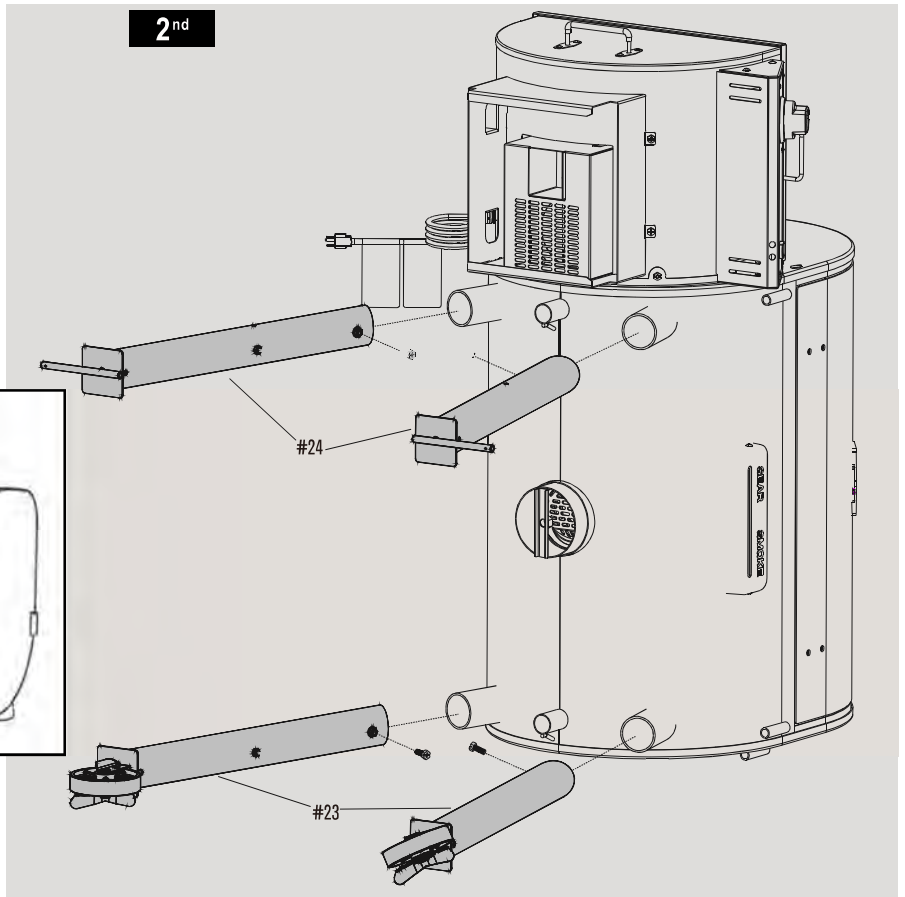


Bx4

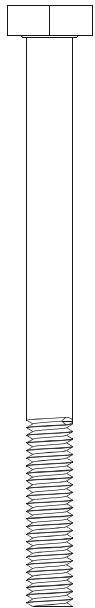
1ST



2nd



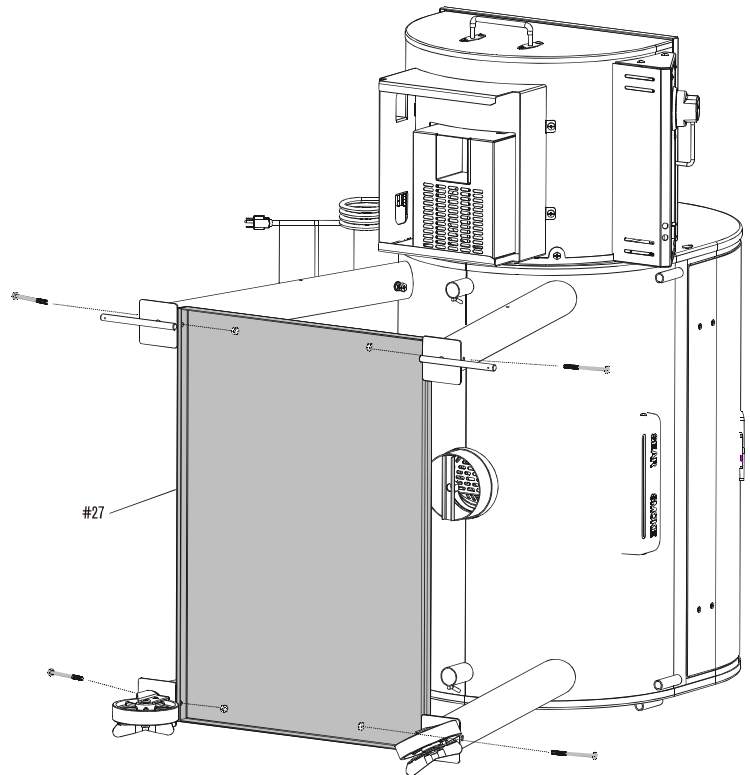
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Ax4



Ex4

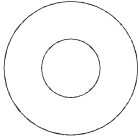


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

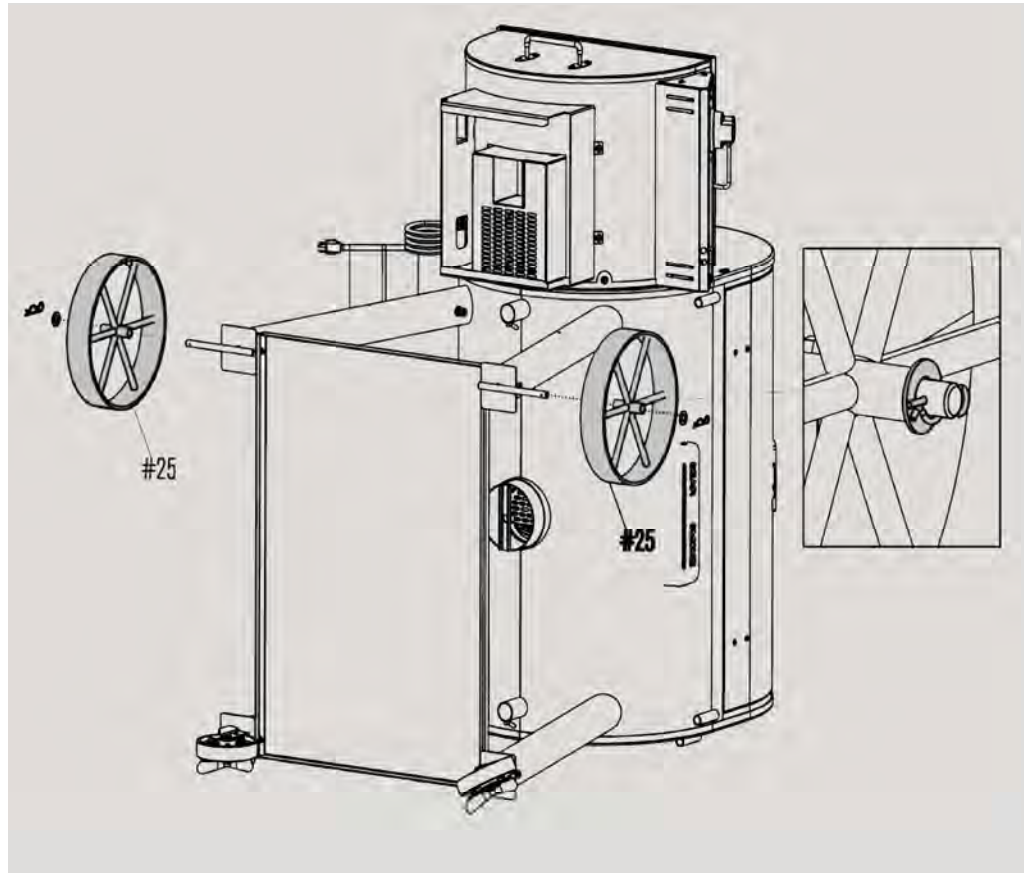
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Fx2



Gx2

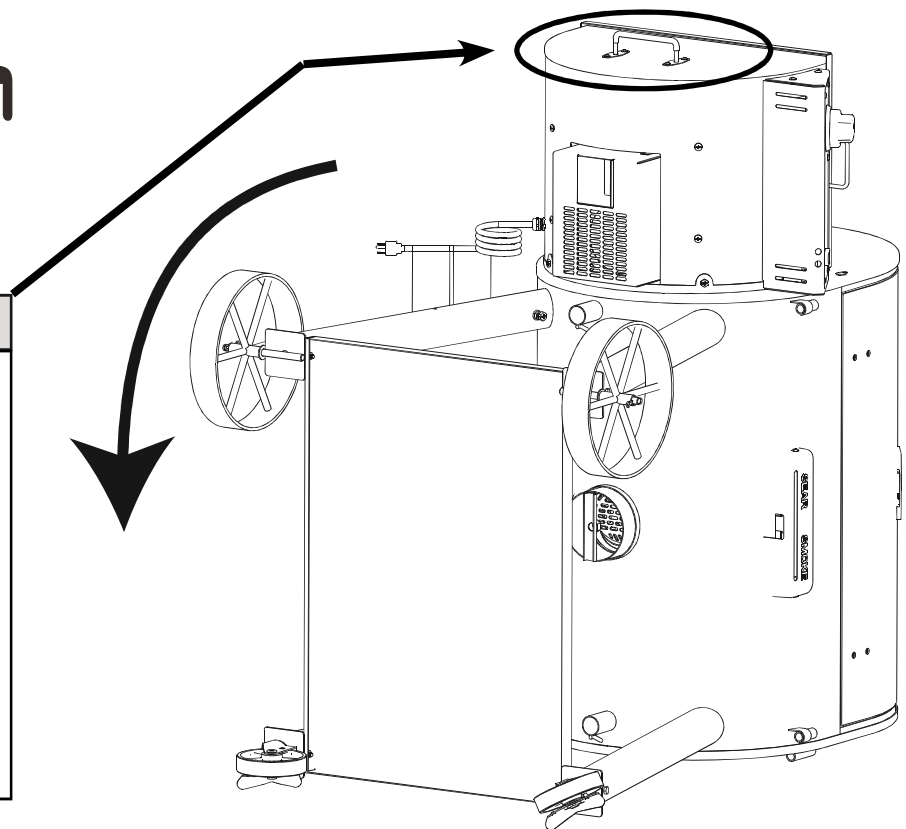


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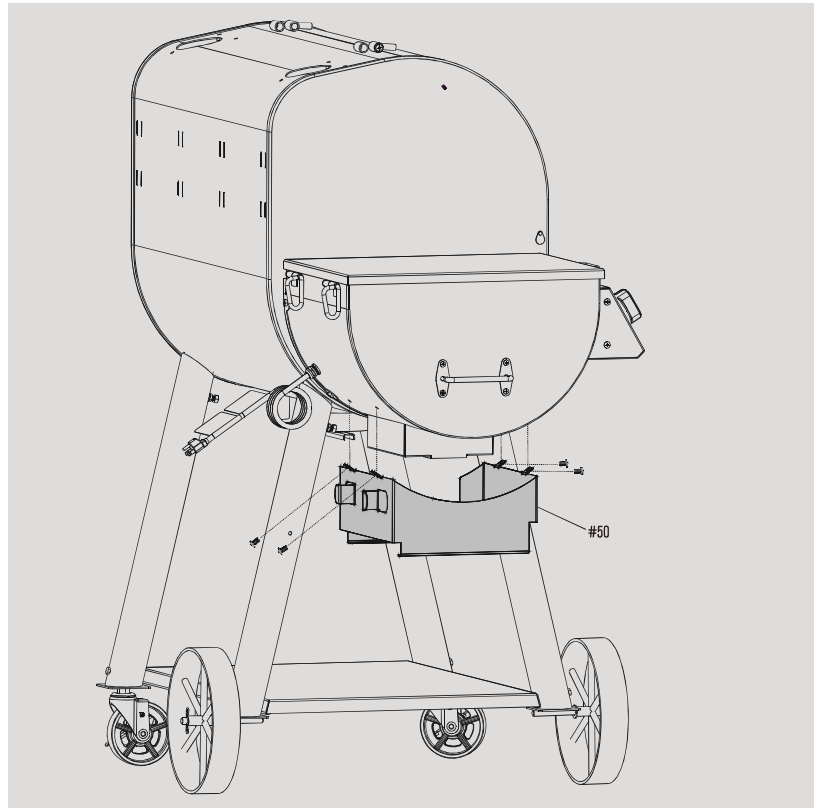
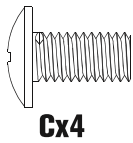
CAUTION

- **DO NOT** use the Side Hopper Release Handle to move your grill. It is not designed to support the weight of the grill.
- **NO** use la manija de liberación de la tolva lateral para mover su parrilla. No está diseñado para soportar el peso de la parrilla.
- **NE PAS** utiliser la poignée de dégagement du bac à déchets latéral pour déplacer votre grill. Il n'est pas conçu pour supporter le poids du grill.



ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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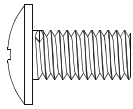
CAUTION

- The Ash Cup (#47) must be installed and securely tightened during operation.
- La Ash Cup (# 47) debe instalarse y apretarse de manera segura durante la operación.
- La coupe à cendres (n ° 47) doit être installée et bien serrée pendant le fonctionnement.

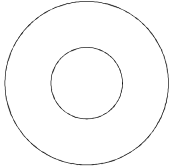


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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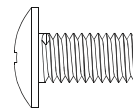
Cx2



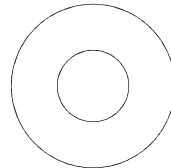
Dx2



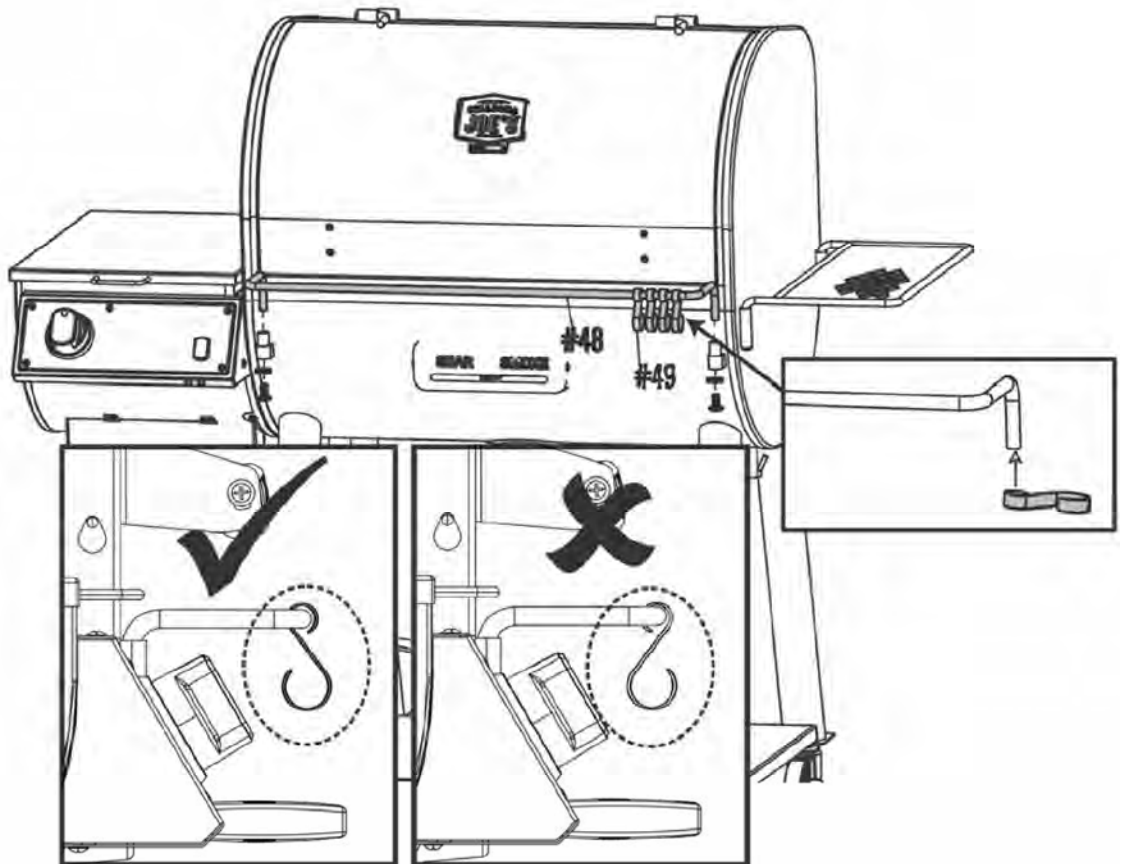
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Cx2

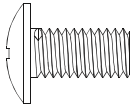


Dx2

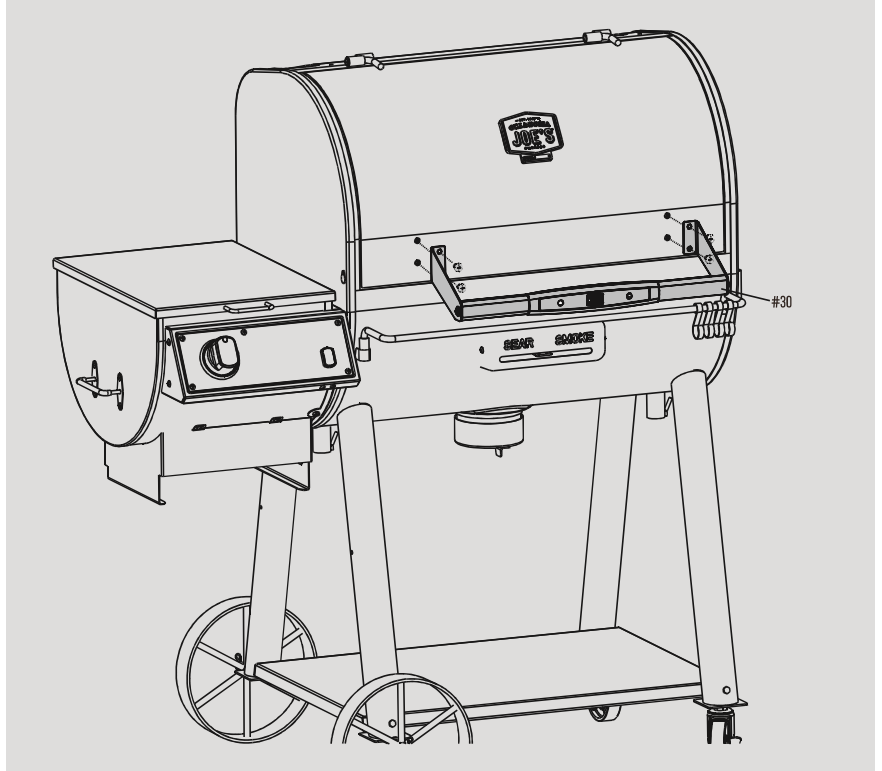


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

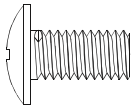
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Cx4



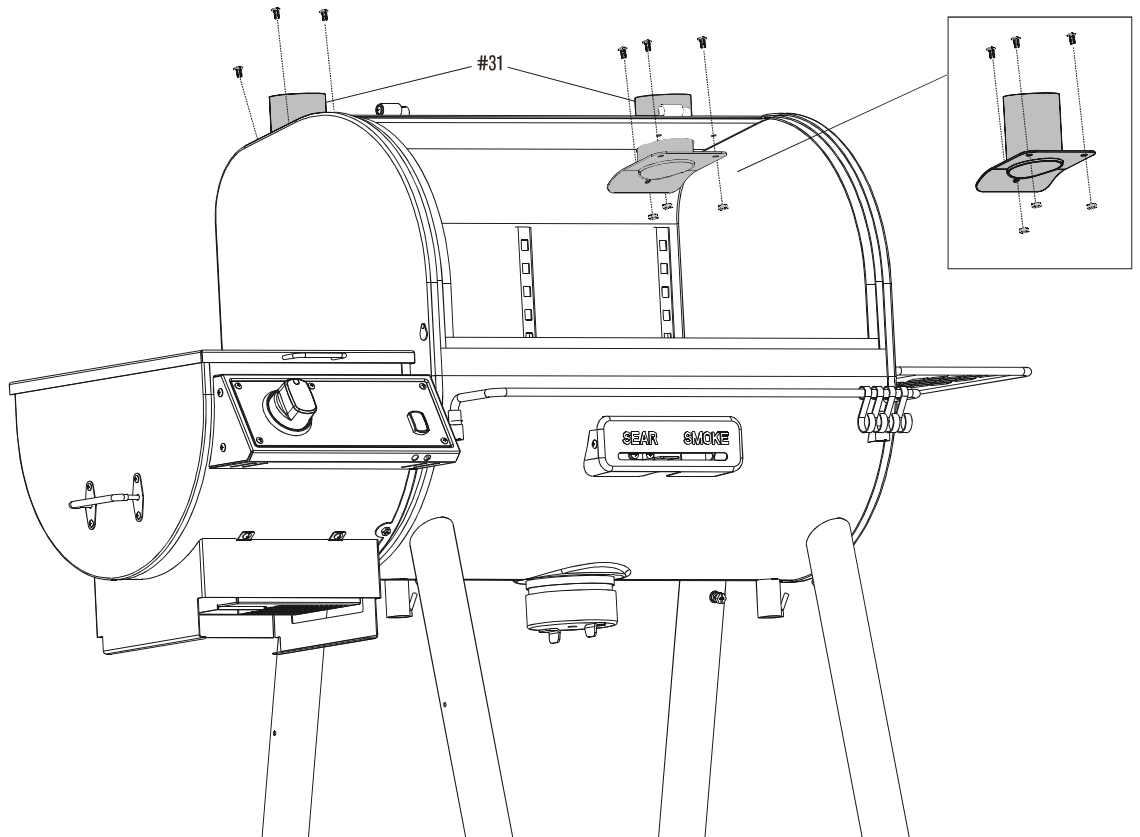
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Cx6

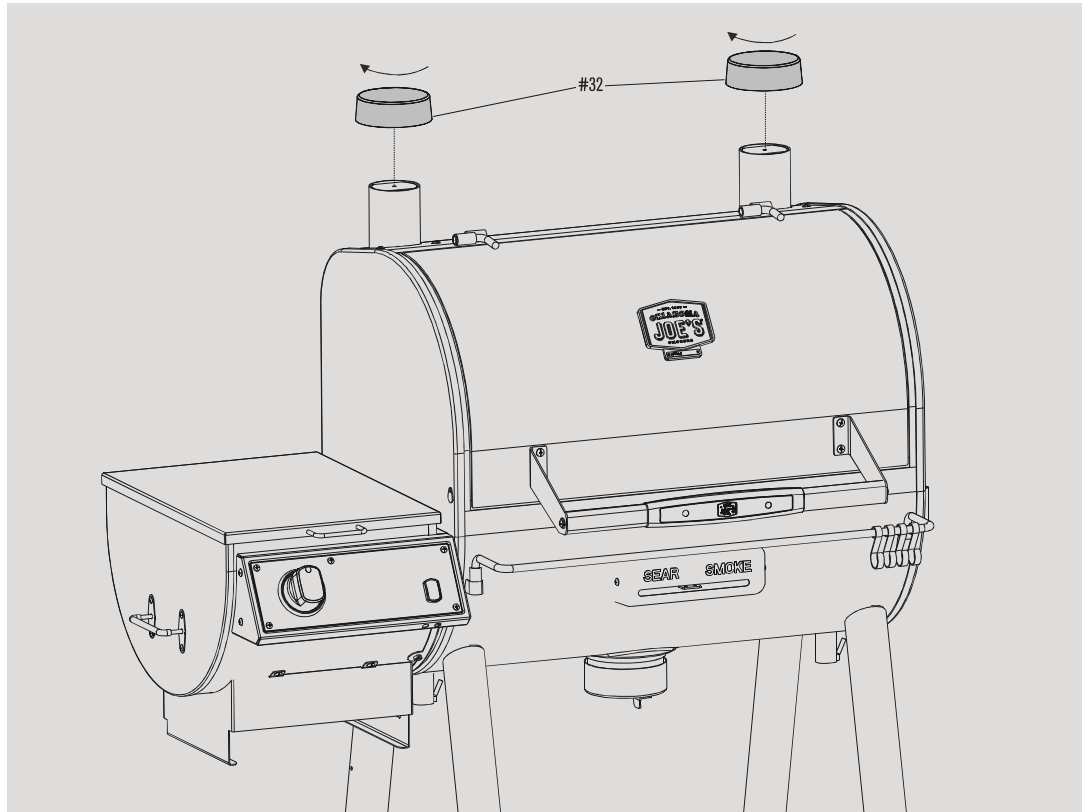


Ex6

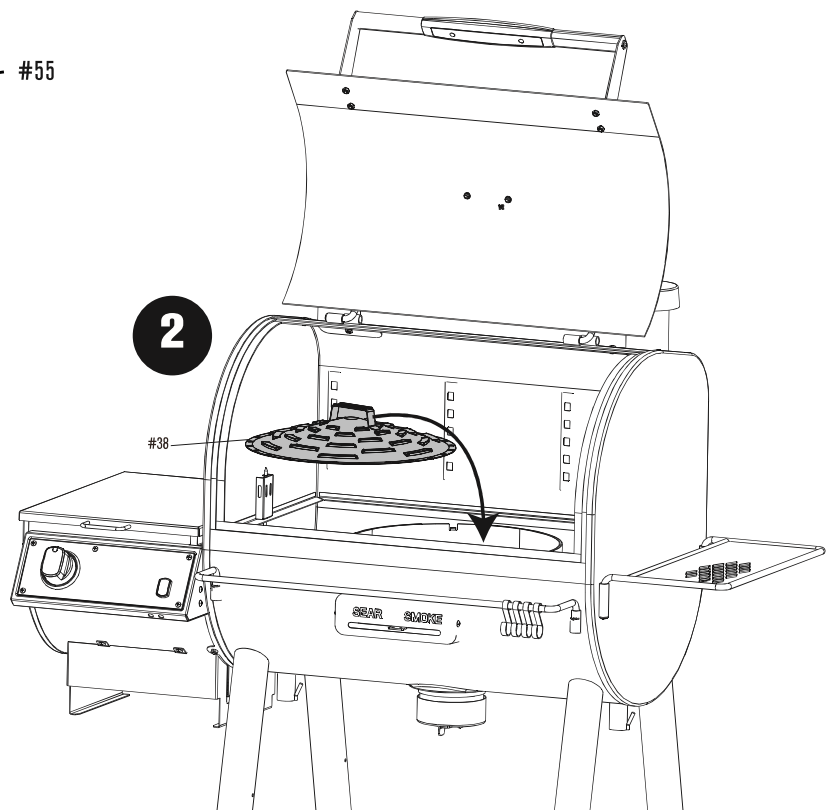
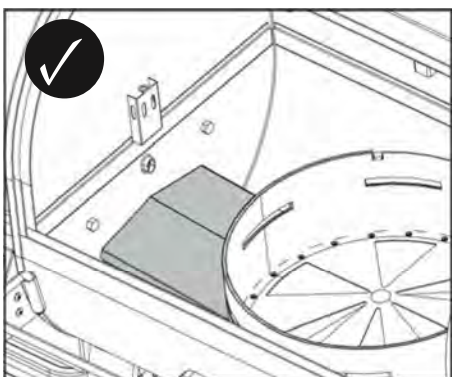
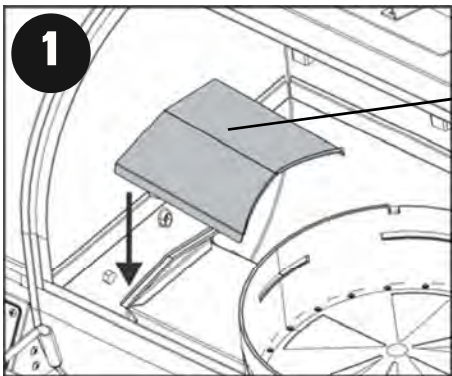


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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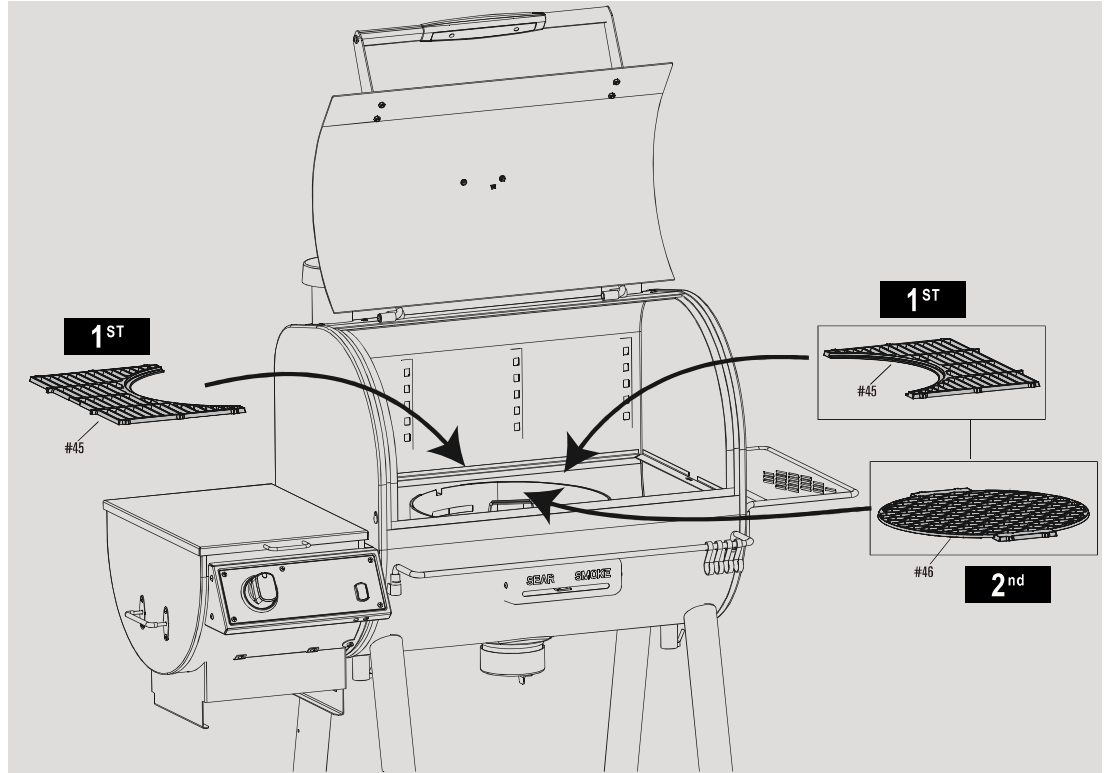


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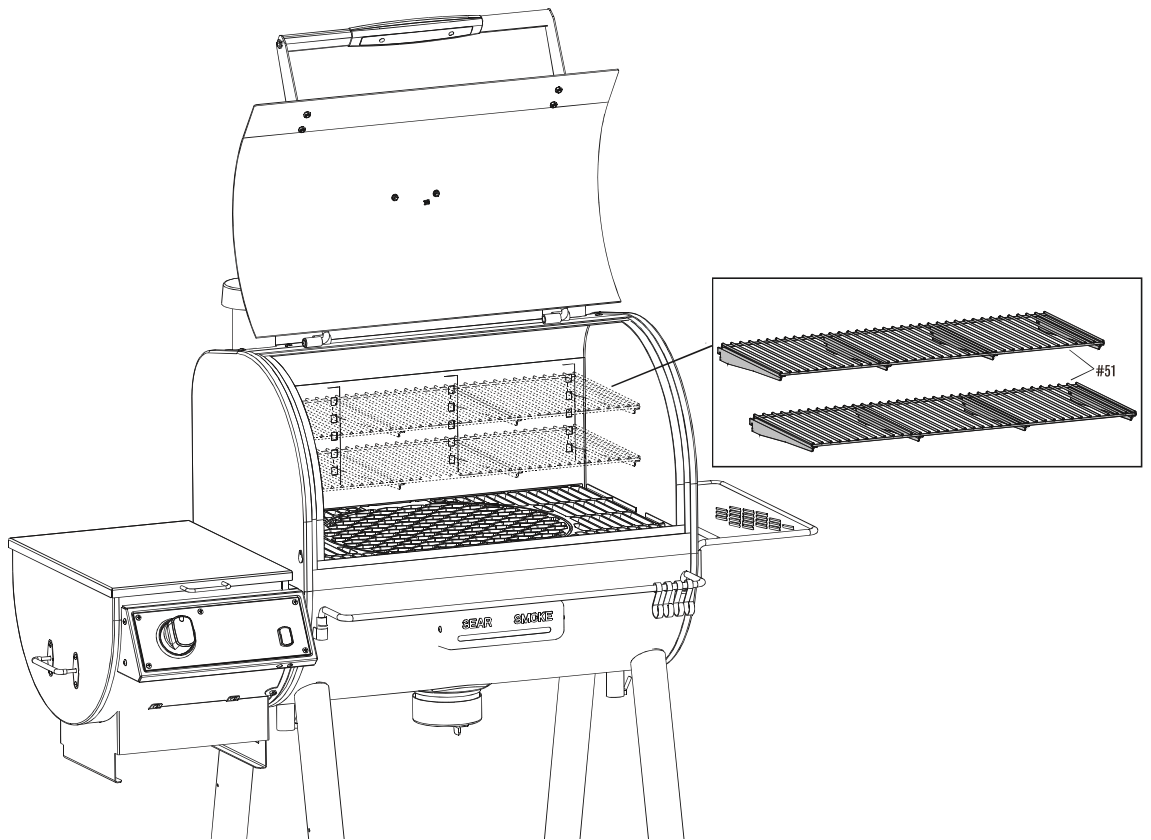


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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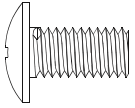


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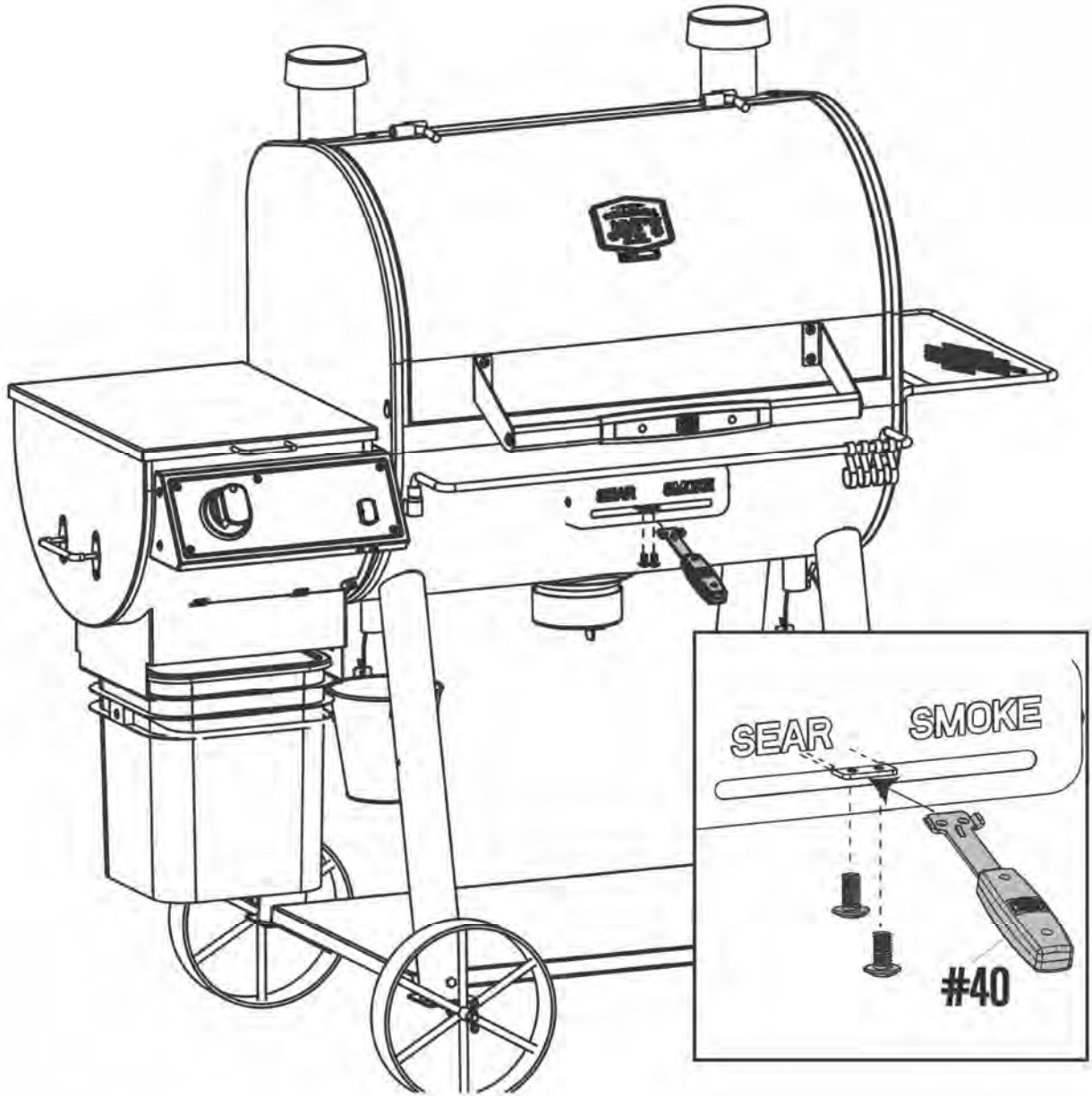


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FOR YOUR SAFETY - STARTING UP YOUR PELLET GRILL

FIRST TIME START UP

Follow these instructions to make sure your Pellet Grill is running properly the first time you start to cook.

1. Inspection – This is a quick check to make sure your grill's components are working properly... be sure to observe only and not touch the auger, igniter or fans.

Do not put pellets into the hopper at this time.

- a. Remove warming racks, grates and baffle.
- b. Plug the grill into a GFCI protected outlet (rated at 15 amps) and power the grill on using the  power switch on the Pit Control panel.
- c. Look in the hopper to ensure that the auger is clear.
- d. Turn the control knob to the **LOW** grill setting, allow to run for 3 minutes and:
 - Look into hopper to confirm that the auger is turning.
 - Listen for the blower fan. You should also be able to feel air moving out of the firepot.
 - Look to see that the ignitor is glowing red inside the firepot. Allow up to 5 minutes.



CAUTION

- **DO NOT** touch the ignitor rod.

- e. Turn knob to **SHUTDOWN** position.

2. Priming – Before cooking with your pellet grill you must run a priming cycle to fill the auger tube with pellets, to provide a steady stream of fuel during use.

- a. Fill the hopper with Oklahoma Joe's wood pellets.

NOTE: Avoid pouring pellet dust into the hopper as it can potentially jam the auger.

- b. Turn the control knob to the **LOW** grilling setting and run for about 5 minutes.
- c. Look and listen for pellets falling from the auger tube into the fire pot. When that happens, you'll know the auger tube is full and ready to go.
- d. Turn knob to **SHUTDOWN** position.
- e. Replace baffle, grates and warming racks.

3. SEASONING - Seasoning your smoker before cooking will burn off any manufacturing residues, protect your grill surfaces, and create the beginning of a cooked-in surface treatment that will add to the flavor of your smoked meats, cook after cook.

- a. Turn the control knob to the **LOW** grilling setting.
- b. Make sure your pellets are igniting:
 - Wait for preheat cycle to complete - you'll see the letters **PRE** on the display shift to an actual temp reading when its finished.
 - Look for smoke exiting the exhaust stacks.
 - Watch for the temperature to rise.
- c. Run for 30 minutes.
- d. When complete, turn the control knob to **SHUTDOWN** position and allow the shutdown burn to complete.
- e. Now you're ready to cook!


SHUTDOWN BURN

This is a process that automatically runs once you turn the control knob to the **SHUTDOWN** position and must be allowed to complete before powering down your pellet grill. The shutdown burn runs the blower fan in order to burn through any remaining pellets in the firepot. This prepares the grill for your next use and should be run **EVERY TIME** you cook.

NOTE: Once you turn the knob to the **SHUTDOWN** position, you will have a 3 second grace period before the shutdown burn starts in case you change your mind.

NOTE: The combustion fan will continue running for approximately ten minutes to burn off any excess pellets in the fire pot, and the controller and fan will shut down. Do not unplug the power cord until the combustion fan stops.

SUBSEQUENT START UPS – after running a priming cycle and doing a seasoning burn, startups are a breeze.

1. Power the grill on using the  power switch on the Pit Control panel.
2. Turn control knob to the desired set temperature.
3. Allow Preheat cycle to complete.
4. Add food!
5. When finished, always remember to run the **Shutdown Burn** before powering your grill off.


BURN OFF

If you are doing a lot of low temperature cooking, there is potential for grease build up due to lower temperatures. To manage that grease potential build up, run a high heat burn off every couple of smoking sessions. To do a Burn Off, simply run your pellet grill on the **HIGH** grilling temp for 20 minutes after you've finished smoking. The high temperatures achieved will vaporize grease lingering on the heat baffles before it builds up to a hazardous level.

FOR YOUR SAFETY - STARTING UP YOUR PELLET GRILL



CAUTION

The main  power switch will shut the power off to the control panel and to the grill components only. When servicing the control panel or any parts ensure that the **power supply cord is disconnected** to avoid a shock hazard.

SAFETY FEATURES BUILT INTO THE CONTROL SOFTWARE

The control system is equipped with safety features to help keep the smoker in the desired operational range. The features are as follows:

Flameout Watch: Unless the system is in the Start cycle or the Shutdown cycle, the control system will activate the Flameout Watch cycle, if the temperature measured by the probe inside the cooking chamber is lower than 100°F. The system tries to re-establish combustion and achieve the heat setting for 20 minutes. If, after 20 minutes has passed, and the measured temperature remains below 100°F, the system will display error code **ER5**. The system will also activate the Shutdown cycle. The Shutdown cycle will shut off all the electrical components and turns off the unit in an orderly and controlled manner.

Overheat Watch: Unless the system is in Shutdown cycle, the control system will activate the Overheat Watch cycle if the cooking chamber temperature is above 700°F. If the cooking chamber temperature measured by the probe remains above 700°F for 3 minutes, the control system displays error code **ER6**. The Shutdown cycle will also be activated. The Shutdown cycle will shut off all the electrical components and turns off the unit in an orderly and controlled manner.

Standby Mode: If the grill is powered on, but the control knob is not set to any smoking or grilling target temperature, the control system shifts into the standby mode. If the system remains idle for 5 minutes in the standby mode with no inputs from the consumer, the system will shutdown and power off.

What if I didn't run the Shutdown Burn?

Before you run your grill the next time follow these steps:

1. Remove warming racks, grates and baffle
2. Check for, and remove any unburnt pellets in the firepot. A shop vac can work well for this
3. Replace warming racks, grates and baffles
4. Start grill up normally

What if I run out of pellets during cooking?

1. Shutdown the grill and allow to cool
2. Complete Step 2 (Fill the auger tube) from the first time start up process
3. Once your auger is filled again, you can restart the grill and resume cooking

What if the pellets do not ignite?

If you don't see any smoke or temp increase after the preheat, its possible the pellets in the firepot did not ignite. **DO NOT** simply restart. This can result in over-filling the firepot

creating a potential over-heat situation when lit.

1. Shutdown the grill and allow to cool
2. Remove warming racks, grates and baffles
3. Check for, and remove any unburnt pellets in the firepot. A shop vac can work well for this
4. Replace warming racks, grates and baffles
5. Start grill up normally

If your question isn't answered here, go to oklahomajoes.com for additional Troubleshooting guides and videos.

¿Qué pasa si no ejecuté el apagado del quemador?

Antes de encender su parrilla la próxima vez, siga estos pasos:

1. Retire las rejillas de calentamiento, las parillas y el deflector
2. Verifique y retire los pellets no quemados en el brasero. Una aspiradora puede funcionar bien para esto
3. Vuelva a colocar las rejillas de calentamiento, las parillas y los deflectores
4. Comience a asar normalmente

¿Qué pasa si me quedo sin pellets durante la cocción?

1. Apague la parrilla y déjela enfriar.
2. Complete el Paso 2 (Llene el tubo del sinfín) desde el proceso de arranque por primera vez
3. Una vez que su sinfín se vuelva a llenar, puede reiniciar la parrilla y continuar cocinando

¿Qué pasa si los pellets no se encienden?

Si no ve ningún humo o aumento de temperatura después del precalentamiento, es posible que los pellets en el brasero no se hayan encendido. **NO** solo reinicie. Esto puede resultar en un llenado excesivo del brasero

creando una posible situación de sobrecalentamiento cuando está encendido.

1. Apague la parrilla y déjela enfriar.
2. Retire las rejillas de calentamiento, las parillas y los deflectores
3. Verifique y retire los pellets no quemados en el brasero. Una aspiradora puede funcionar bien para esto
4. Vuelva a colocar las rejillas de calentamiento, las parillas y los deflectores
5. Encienda la parrilla normalmente

Si su pregunta no aparece aquí, visite a oklahomajoes.com para obtener guías y videos adicionales para la solución de problemas.

Que faire si je n'ai pas exécuté le processus de combustion à l'arrêt?

Procédez aux étapes suivantes avant de faire fonctionner votre barbecue :

1. Enlevez les étagères de réchaud, les grilles et le déflecteur.
2. Cherchez et enlevez tous les granules non brûlés qui se trouvent dans le pot à combustion. Un aspirateur d'atelier peut vous être utile pour le faire.
3. Remplacez les étagères de réchaud, les grilles et les déflecteurs.
4. Démarrez l'appareil de façon normale.

Que faire si je manque de granules pendant la cuisson?

1. Arrêtez le barbecue et laissez-le refroidir.
2. Effectuez la deuxième étape (Remplir le tube de la tarière) du processus de premier démarrage.
3. Après avoir rempli votre tarière, vous pouvez redémarrer le barbecue et reprendre la cuisson.

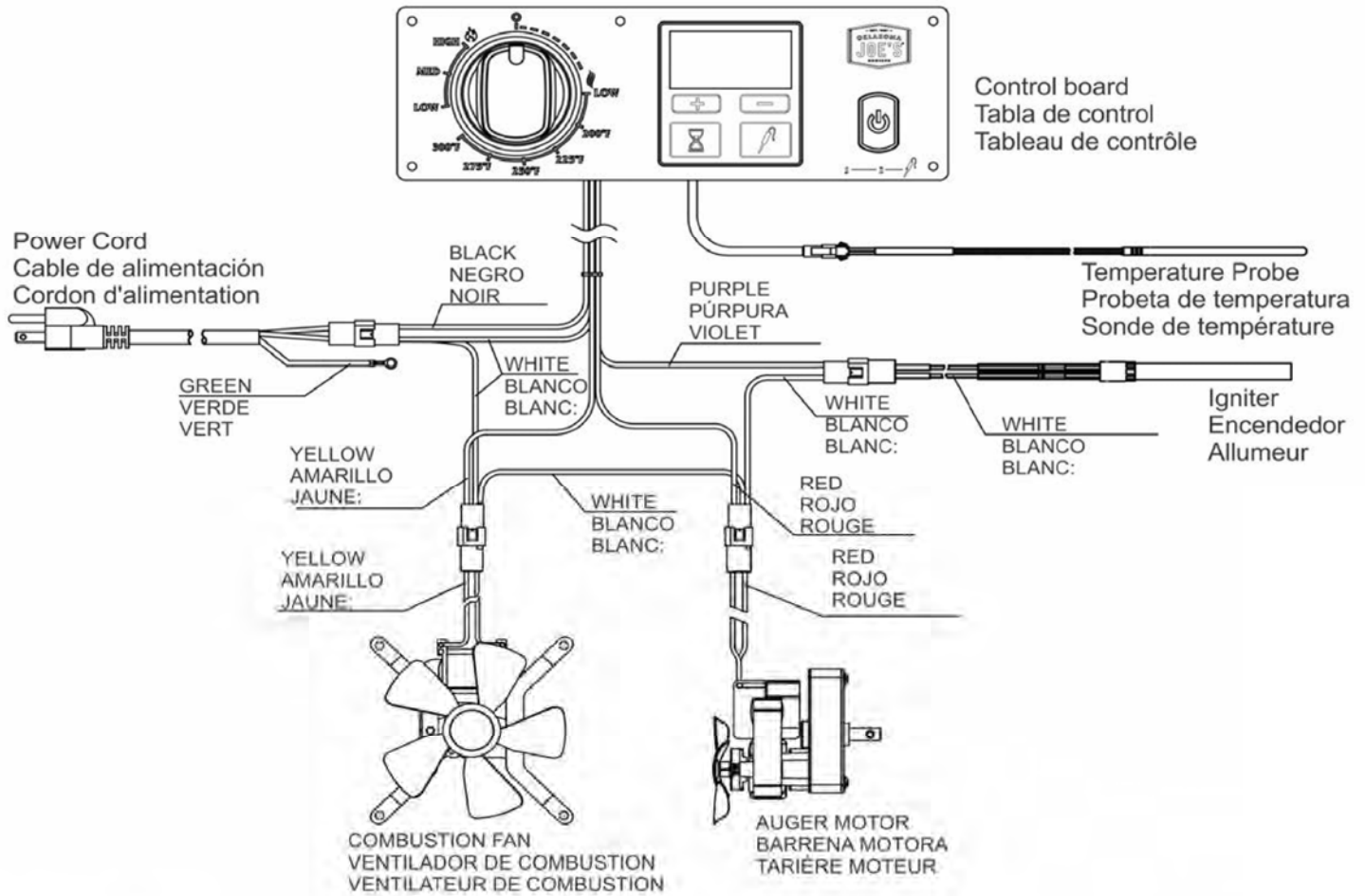
Que faire si les granules ne s'allument pas?

Si vous ne voyez aucune fumée ou si la température n'augmente pas après le préchauffage, il est possible que les granules ne se soient pas enflammés dans le pot à combustion. **NE REDÉMARREZ PAS** simplement l'appareil. Cela pourrait provoquer un trop plein dans le pot à combustion et une surchauffe lors de l'allumage.

1. Arrêtez le barbecue et laissez-le refroidir.
2. Enlevez les étagères de réchaud, les grilles et les déflecteurs.
3. Cherchez et enlevez tous les granules non brûlés qui se trouvent dans le pot à combustion. Un aspirateur d'atelier peut vous être utile pour le faire.
4. Remettez les étagères de réchaud, les grilles et les déflecteurs en place.
5. Démarrez l'appareil de façon normale.

Si vous ne trouvez pas la réponse à votre question ici, veuillez vous rendre sur le site oklahomajoes.com pour d'autres guides et vidéos de dépannage.

ELECTRICAL CIRCUIT DIAGRAM • DIAGRAMA DE CIRCUITO ELECTRICO • SCHÉMA DE CIRCUIT ÉLECTRIQUE



Wire Color Codes:

WHITE:	Neutral Wire
PURPLE:	Ignitor Power
RED:	Auger Motor Power
YELLOW:	Combustion Fan Power
GREEN:	Grounding Wire
BLACK:	Power from Power Cord

Códigos de color del cable:

BLANCO:	Cable neutro
PÚRPURA:	Poder de encendido
ROJO:	Potencia del motor del sinfín
AMARILLO:	Potencia del ventilador de combustión
VERDE:	Cable a tierra
NEGRO:	Energía del cable de alimentación

Codes de couleur de fil:

BLANC:	Fil neutre
VIOLET:	Puissance de l'allumeur
ROUGE:	Puissance du moteur de la vis sans fin
JAUNE:	Puissance du ventilateur de combustion
VERT:	Fil de terre
NOIR:	Alimentation du cordon d'alimentation

NOTE: CIRCUIT DIAGRAM PROVIDED FOR REFERENCE ONLY. DO NOT MODIFY ANY CIRCUITS PROVIDED WITH YOUR GRILL. CIRCUIT DIAGRAM IS SUBJECT TO CHANGE BASED ON PRODUCT DESIGN IMPROVEMENTS.

NOTE: Some grill parts shown may differ slightly in appearance from those on your particular grill model. However, the operation and functioning of the parts are the same.

NOTA: Algunas partes de la parrilla que se muestran pueden diferir ligeramente en apariencia de las de su modelo de parrilla en particular. Sin embargo, la operación y el funcionamiento de las partes son iguales.

REMARQUE: Certaines parties du gril présentées peuvent différer légèrement de celles de votre modèle de gril. Cependant, le fonctionnement et le fonctionnement des pièces sont les mêmes.

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
ALL PARTS	2 YEARS	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. RUST is not considered a manufacturing or materials defect.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts.
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty. If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.



PRODUCT REGISTRATION / REGISTRACIÓN DEL PRODUCTO / ENREGISTREMENT DU PRODUIT

Two convenient ways to register your product:

Deux manières pratiques d'enregistrer votre produit:

Dos maneras convenientes de registrar su producto:

1 Online

En ligne

En línea

@ <https://www.oklahomajoes.com/product-registration/>

2 By Mail | Par la poste | Por correo

Please fill out this card and attached a copy of your sales receipt. Return it within 10 days of purchase for warranty service. Proof of purchase will be required. The warranty is not transferable.

Veillez remplir cette carte et joindre une copie de votre reçu de vente. Renvoyez-le dans les 10 jours de l'achat pour le service de garantie. Une preuve d'achat sera nécessaire. La garantie n'est pas transférable.

Por favor llene esta tarjeta y adjunte una copia de su recibo de compra. Devuelva en el plazo de 10 días de la compra para el servicio de la garantía. Se requerirá prueba de compra. La garantía no es transferible.

*Required / Obligatoire / Necesario

**Please Print / Veuillez imprimer / Por favor imprima

*1. First Name Prénom Nombre	Initial Initiale Inicial	Last Name Nom de famille Apellido
Address Adresse Dirección		Apt. No No d'appt No de appart
City Ville Ciudad	State Etat Estado	Zip Code Code post Código post
*2. E-mail Address Adresse e-mail Dirección de correo electrónico		
*3. Phone Number Numéro de téléphone Número de Teléfono		
*4. Model Number Numéro de modèle Número de modelo		
Serial Number Numéro de série Número de serie		
6. Date of Purchase Date d'achat Fecha de compra		
7. Store Name Nom du magasin Nombre de la tienda		
8. Purchase Price Prix d'achat Precio de compra		

*5. Attach copy of your sales receipt here.
Joignez une copie de votre reçu de vente ici.
Adjunte una copia de su recibo de venta aquí.

9 Your Gender | Sexe | Sexe: Male | Masculin | Masculino Female | Femelle | Femenino

We respect your privacy | Nous respectons votre vie privée | Respetamos su privacidad

If you prefer not to receive special offers and promotions from Char-Broil, please check here:

Si vous préférez recevoir des offres et promotions spéciales de Char-Broil, veuillez vérifier ici:

Si estás buscando un lugar para alojarse en Char-Broil, compruebe aquí.

Mail to: / Envoyer à: / Correo a:
Oklahoma Joe's Warranty Registration
P.O. Box 1240
Columbus, Ga 31902-1240

Thank you for completing this questionnaire | Merci d'avoir rempli ce questionnaire. | Gracias por completar este cuestionario



**WARNING:**

1. Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, and birth defects, or other reproductive harm.
2. This product can expose you to lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

**AVERTISSEMENT:**

1. Les sous-produits de combustion produits lors de l'utilisation de ce produit contiennent des produits chimiques connus de l'État de Californie pour causer le cancer et des malformations congénitales, ou d'autres problèmes de reproduction.
2. Ce produit peut vous exposer au plomb, qui est connu par l'État de Californie pour causer le cancer et des malformations congénitales ou d'autres problèmes de reproduction. Pour plus d'informations, visitez www.P65Warnings.ca.gov.

**ADVERTENCIA:**

1. Los subproductos de la combustión producidos al usar este producto contienen sustancias químicas que el Estado de California sabe que causan cáncer y defectos de nacimiento u otros daños reproductivos.
2. Este producto puede exponerlo al plomo, que según el estado de California es causante de cáncer y defectos de nacimiento u otros daños reproductivos. Para obtener más información, vaya a www.P65Warnings.ca.gov.



WORTH *the* WHITE

So, how did it go?

Share your awesome cooking experience with everyone! We are live on all the social media sites! Join the community!

Entonces, ¿cómo te fue?

¡Comparte tu increíble experiencia culinaria con todos! ¡Estamos en vivo en las redes sociales! ¡Únete a la comunidad!

Alors, comment ça s'est passé?

Partagez votre expérience culinaire avec tout le monde! Nous sommes en direct sur tous les sites de médias sociaux! Rejoignez la communauté!

