

VICTORY

by 

PELLET GRILL

Owner's Manual

MODEL NUMBER: BBQ-PG



FOR OUTDOOR USE ONLY

Please read this entire manual before assembly and use of this pellet fuel-burning appliance.

Follow all warnings and instructions when using this grill.

Failure to follow these instructions could result in property damage, bodily injury, or even death.

Contact local building or fire officials about Grill placement/location restrictions and requirements in your local area.

Save these instructions.



PELLET GRILL

Built from lasting materials and designed to withstand unreasonably harsh testing, this powerful grill outperforms its weight class. For our customers — our clients, our friends, our lifelong partners — becoming true cookout champions on Victory means proudly joining the family. There's always room around our table for one more.

Three fires ignite our spirit

Craftsmanship.

We believe building better grills is a balance between form and function.

Endurance.

This product goes the distance through stress testing — including actual hurricanes.

Versatility.

Our feature-packed products help any rookie roaster or seasoned pro spend less and do more.

We know you want to get straight to grilling, but please be sure to read all instructions and warnings in this manual before assembling and/or using your pellet grill. **The only thing better than BBQ is BBQ done right!**

TABLE OF CONTENTS

Warnings	4-5
Components Diagram	6
Components & Hardware Lists	7
Replacement Parts Diagram	8
Replacement Parts List	9
Assembly Instructions	10-12
Operating Instructions	13-17
Maintenance & Cleaning Instructions	18-20
Troubleshooting	21
Limited Warranty	22

WARNINGS

PROP 65 WARNING:

This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

FAILURE TO MAINTAIN REQUIRED CLEARANCES OF 60 INCHES TO COMBUSTIBLE MATERIALS IS A MAJOR CAUSE OF FIRES. IT IS OF THE UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

DANGER:

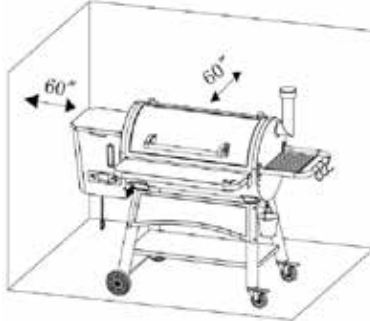
1. Hazardous voltage that can shock, burn, or cause death is present. Disconnect the power cord before servicing the grill unless otherwise noted in the owner's manual.
2. Never use fire starting additives in this grill such as gasoline, lighter fluid, or alcohol gel.
3. Never use or store flammable liquids near the grill.

IMPORTANT SAFETY INSTRUCTIONS:

PROPER USE

- This grill is for **OUTDOOR** use only. Do not use it in any enclosed area — instead, use this grill **OUTDOORS** in a well-ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors.
- Maintain a minimum clearance of 60 inches (152.4 cm) between all sides of this grill and buildings, deck railings, walls, or other combustible material. **DO NOT** use this or any other grill under any overhead combustible

construction. Failure to adhere to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in serious personal injury.



- Use this appliance only on a level, stable surface to prevent tipping. This appliance **MUST** be on the ground. **DO NOT** locate it on tables or counters, or move it across uneven surfaces.
- Do not move this grill while operating or while it is still hot. Wait until the grill has completely cooled before moving.

FIRE SAFETY

- If a grease fire occurs, turn off the grill and leave the lid closed until the fire is extinguished. Do not unplug the power cord while this grill is still on, throw water on fire, or try to smother the fire.
- To reduce the risk of fire, do not leave any pots or pans in the grill body while this grill is unattended.
- Clean and maintain this grill after each use to prevent buildup that can cause fires. We also suggest that you wrap this grill's grease drip tray in heavy-duty aluminum foil before use. This will make the drip tray easier to clean.
- Keep a fire extinguisher accessible while using this grill.

FUEL CONCERNS

- Use only wood pellet fuel approved for cooking and consumption of food. **DO NOT** use pellet fuel labeled as having additives, or other non-approved fuel like charcoal briquettes.

- Never use heating fuel pellets in this grill because of the potential hazardous contaminants and additives that may be present in such products.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or "freshen up" a fire in this appliance. Keep all such liquids well away from the grill when in use.

RAIN & MOISTURE

- Do not use this grill on rainy days. Do not expose the grill to rain or water at any time.
- Always keep this grill's pellet hopper dry. The wood pellets will expand greatly, break apart, and even jam the feed system if the pellets get wet or are exposed to high humidity.
- Seal and place the pellets in a dry location for storing when this appliance is not in use.

ELECTRICAL CONCERNS

- Do **NOT** plug in this appliance until fully assembled and ready for use.
- Use only approved and grounded electrical outlets to power this grill.
- Unplug the grill from the outlet when not in use or before cleaning. Allow this appliance to cool completely before putting on or taking off parts, and before cleaning.
- Make sure the power cord is disconnected before performing any service or maintenance on this appliance.
- Do not immerse the cord, plugs, or temperature controller in water or other liquid.
- To protect against electric shock, wear protective gloves such as oven mitts at all times when using this appliance.

GENERAL SAFETY

- Do not directly touch any part of this grill while it is hot. If you touch a hot grill, serious bodily injury could occur. We suggest using heat-resistant gloves when operating this grill to prevent bodily injury or harm.
- Be careful when removing food from this grill. When in use, all surfaces will be HOT and may cause burns.
- Keep children and pets away from this appliance at all times. Do NOT allow children to use this grill.
- Do NOT allow anyone to conduct activities around this grill during or following its use until it has cooled.
- Do NOT use this appliance when under the influence of alcohol or prescription or non-prescription drugs.
- Do not use accessories not specified for use with this appliance.
- Do NOT use this appliance as a heater.
- For convenient and safe assembly, use at least 2 people to assemble this grill.
- Remove the label on the lid before first use.

WARNING:

- Electrical Rating: 120 Volts / 60 Hz / 250W, Phase 1.
- When assembling this grill, it must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.
- Keep any electrical supply cords away from heated surfaces.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Never remove the grounding plug or use this grill with a 2-prong adapter.

- Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

CARBON MONOXIDE: Allow proper ventilation to prevent carbon monoxide buildup — a colorless, odorless gas that's difficult to detect — from poisoning you, your family, or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. These symptoms occur because carbon monoxide reduces the blood's ability to carry oxygen. If exposed to carbon monoxide for too long, 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 both the 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 & 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 are likely to condense in the grill's relatively cool oven flue and exhaust hood in the presence of a slow-burning fire. As a result, creosote residue tends to accumulate on the flue lining and exhaust hood. This creosote buildup creates an extremely hot

fire when ignited, so it's important that you regularly inspect your grill for this residue and remove it when necessary.

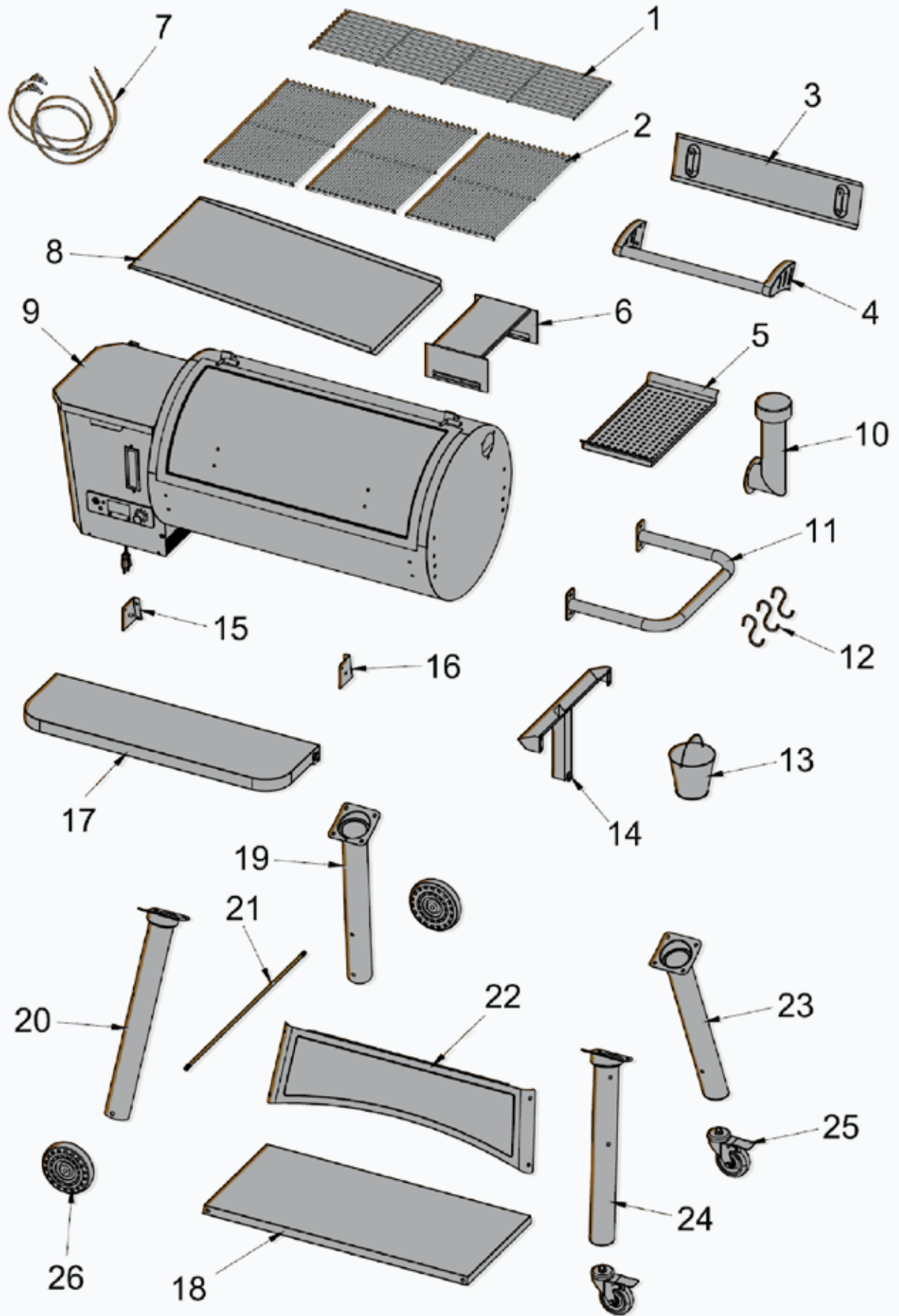
- The grease duct should be inspected at least twice a year to determine if grease and/or creosote buildup is present. When grease and/or creosote has accumulated, it should be removed to reduce risk of fire.
- Disposal of ashes: Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should then be placed on a non-combustible floor or on the ground, well away from all combustible materials, until final disposal. If you plan to dispose of the ashes by burying them in soil or dispersing them elsewhere, keep them in the closed container until all the cinders have thoroughly cooled.

BUILDING CODES


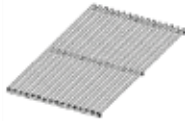



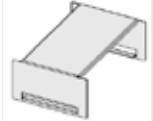

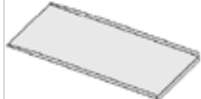
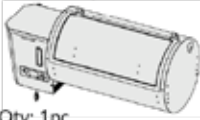

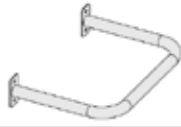















- Contact local building or fire officials about restrictions and requirements in your area for grill placement/location.




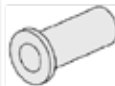





SAVE THESE INSTRUCTIONS.

COMPONENTS DIAGRAM



COMPONENTS & HARDWARE LISTS

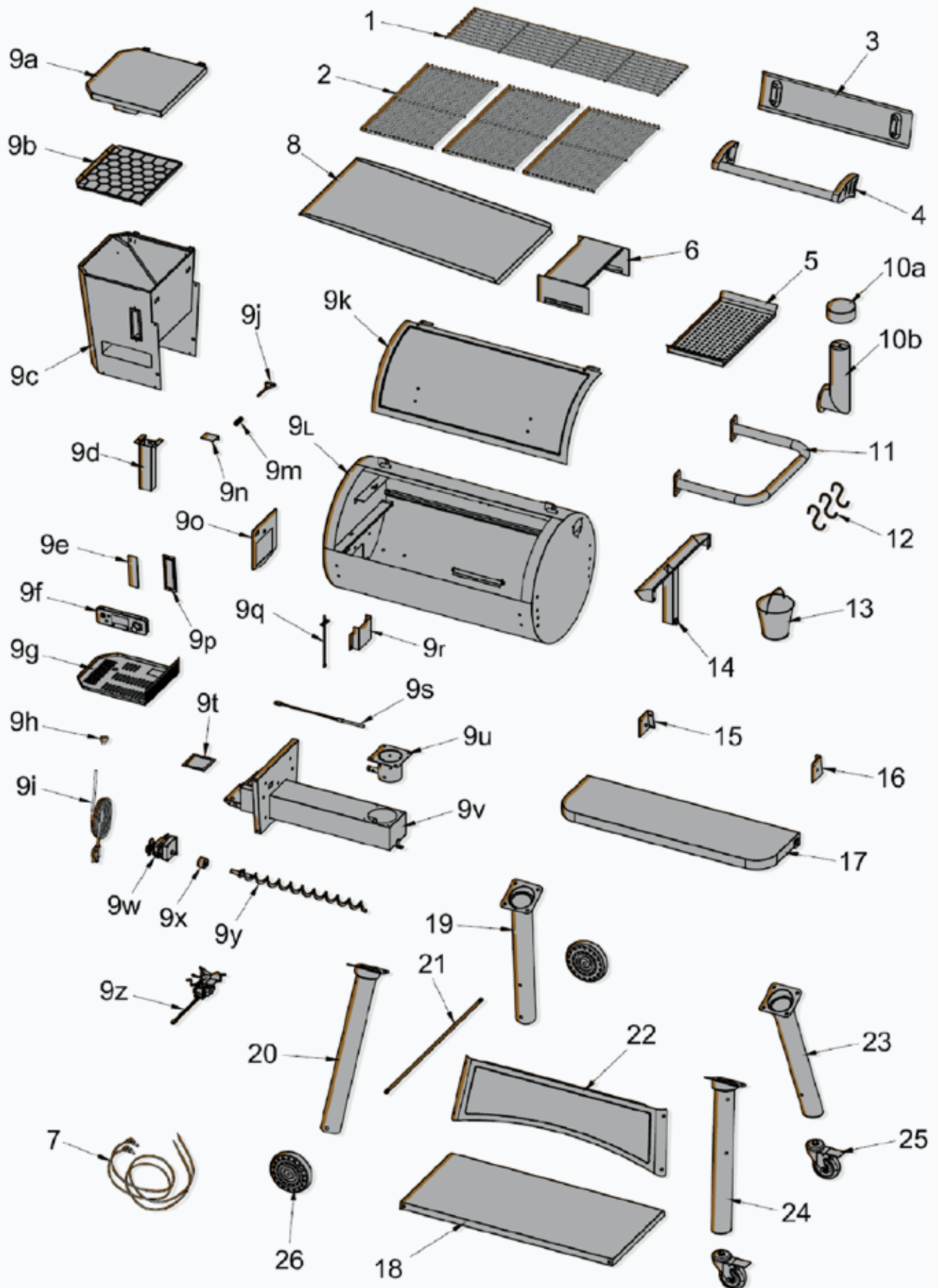
COMPONENT LIST					
1. Warming Rack  Qty: 1pc	2. Cooking Grate  Qty: 3pcs	3. Lid Handle Heat Shield  Qty: 1pc	4. Lid Handle  Qty: 1pc	5. Side Handle Tray  Qty: 1pc	6. Flame Tamer  Qty: 1pc
7. Meat Probe  Qty: 2pcs	8. Grease Drip Tray  Qty: 1pc	9. Grill Body Assembly  Qty: 1pc	10. Smoke Stack Assembly  Qty: 1pc	11. Side Handle  Qty: 1pc	12. Hook  Qty: 3pcs
13. Grease Bucket  Qty: 1pc	14. Grease Drain Assembly  Qty: 1pc	15. Front Shelf Left Bracket  Qty: 1pc	16. Front Shelf Right Bracket  Qty: 1pc	17. Front Shelf  Qty: 1pc	18. Cart Bottom Panel  Qty: 1pc
19. Left Rear Leg  Qty: 1pc	20. Left Front Leg  Qty: 1pc	21. Wheel Axle  Qty: 1pc	22. Cart Front Panel  Qty: 1pc	23. Right Rear Leg  Qty: 1pc	24. Right Front Leg  Qty: 3pcs
25. Locking Caster  Qty: 2pcs	26. Wheel  Qty: 2pcs				

HARDWARE LIST									
Item No.	A	B	C	D	E	F	G	H	I
Item Name	M6x 12mm Bolt	M6 Nut	M6x 20mm Bolt	Wheel Sleeve	M10 Locking Nut	M10 Washer	Heat Insulating Washer	M6x 14mm Bolt	M6x 15 Nut
Diagram									
Qty	39	11	2	2	2	2	4	4	2

The following symbols will be shown in each procedure to show how the nut and bolt should be tightened.	 Hand-Tighten	 Tighten with tools
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WARNING: Please wear gloves while assembling the grill.

REPLACEMENT PARTS DIAGRAM

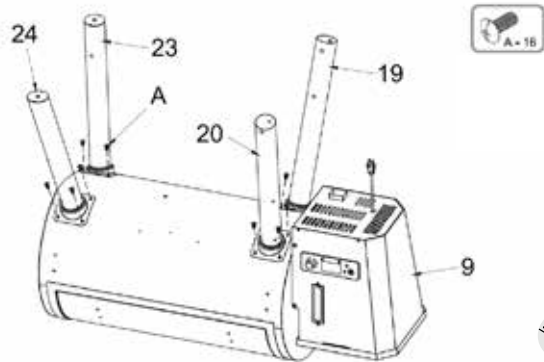


REPLACEMENT PARTS LIST

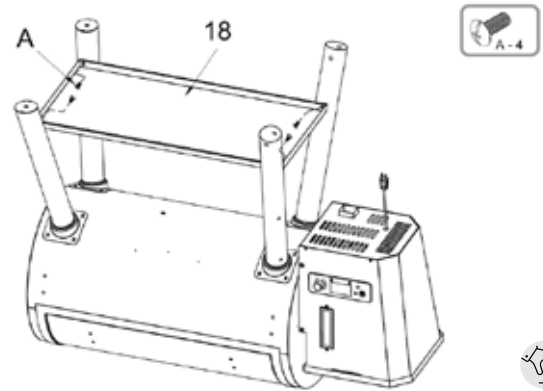
Part Number	Part Name	Part Number	Part Name
1	Warming Rack	9s	Grill Body - Hot Rod
2	Cooking Grate	9t	Grill Body - Hopper Sealing Ring
3	Lid Handle Heat Shield	9u	Grill Body - Pellet Firepot
4	Lid Handle	9v	Grill Body - Feeder Assembly
5	Side Handle Tray	9w	Grill Body - Auger Drive Motor
6	Flame Tamer	9x	Grill Body - Auger Seal Ring
7	Meat Probe	9y	Grill Body - Auger
8	Grease Drip Tray	9z	Grill Body - Draft Inducer Fan
9	Grill Body Assembly	10	Smoke Stack Assembly
9a	Grill Body - Hopper Lid	10a	Smoke Stack Cover
9b	Grill Body - Hopper Guard	10b	Smoke Stack
9c	Grill Body - Hopper Body	11	Side Handle
9d	Grill Body - Pellet Extractor Tube	12	Hook
9e	Grill Body - PVC Plate	13	Grease Bucket
9f	Grill Body - Control Panel	14	Grease Drain Assembly
9g	Grill Body - Hopper Bottom Panel	15	Front Shelf Left Bracket
9h	Grill Body - Power Cord Bushing	16	Front Shelf Right Bracket
9i	Grill Body - Power Cord	17	Front Shelf
9j	Grill Body - Pellet Extractor Handle	18	Cart Bottom Panel
9k	Grill Body - Lid	19	Left Rear Leg
9l	Grill Body - Firebox Body	20	Left Front Leg
9m	Grill Body - Pellet Extractor Spring	21	Wheel Axle
9n	Grill Body - Pellet Extractor Plate	22	Cart Front Panel
9o	Grill Body - Feeder Sealing Ring	23	Right Rear Leg
9p	Grill Body - PVC Fixing Bracket	24	Right Front Leg
9q	Grill Body - RTD Sensor	25	Locking Caster
9r	Grill Body - RTD Sensor Cover	26	Wheel

ASSEMBLY INSTRUCTIONS

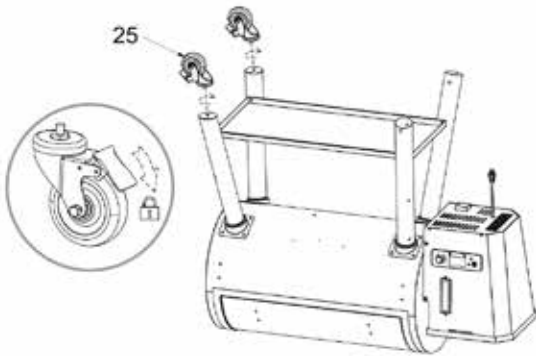
Step 1. Attach the Legs (19, 20, 23, and 24) to the Grill Body Assembly (9) using 16 pcs bolt (A) as shown below. Please make sure that all the legs are in the correct position and direction.



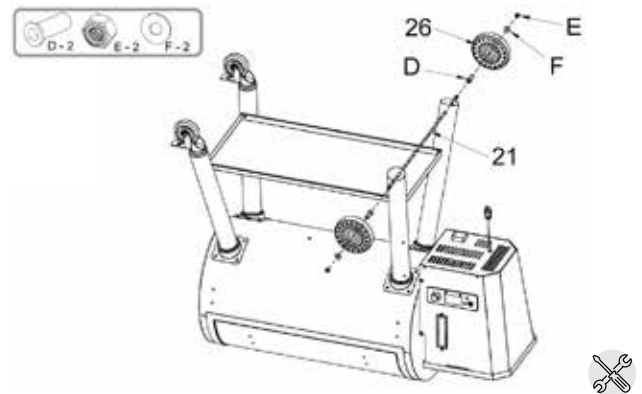
Step 2. Attach the Cart Bottom Panel (18) to the legs using 4 pcs bolt (A).



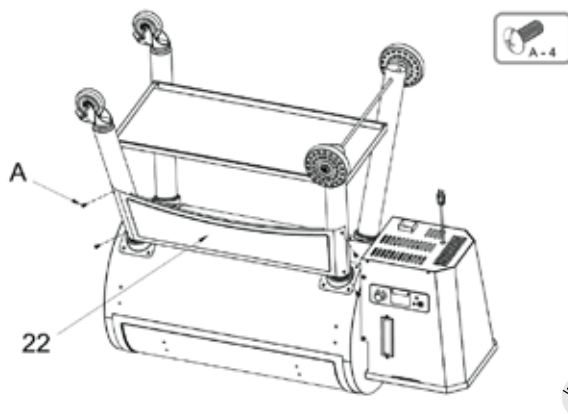
Step 3. Lock the Locking Casters (25) then insert them into the threaded holes on the bottom of the right legs as shown. Tighten each caster by turning in clockwise until it is fully secured.



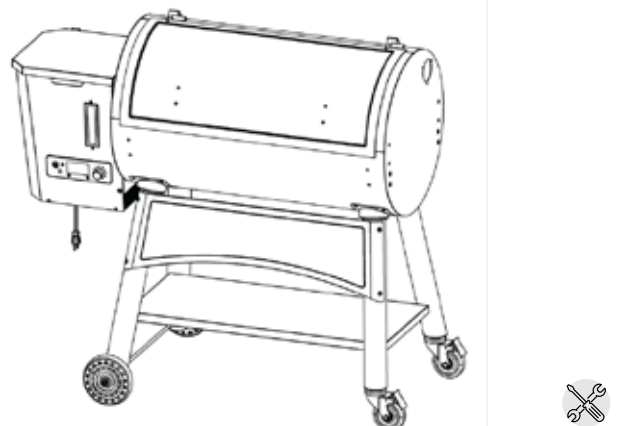
Step 4. Attach the Wheels (26) and Wheel Axle (21) to the left legs using 2 sets wheel sleeves (D), washers (F) and locking nuts (E) as shown.



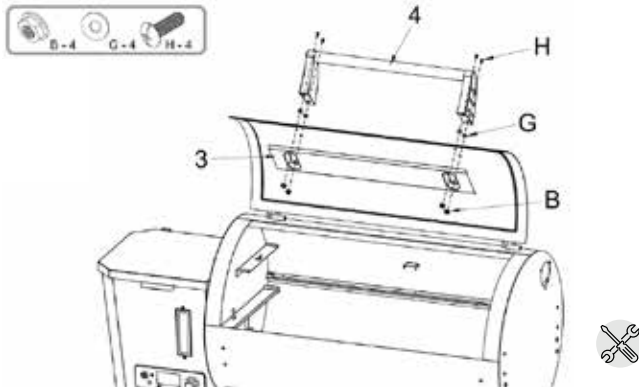
Step 5. Attach the Cart Front Panel (22) to the cart using 4 pcs bolt (A).



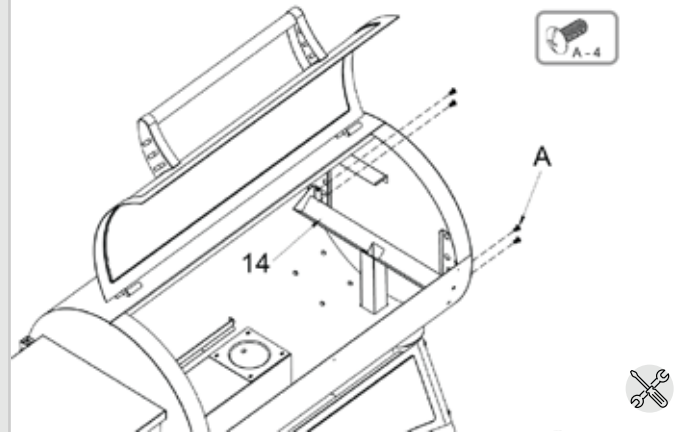
Step 6. Use tools to tighten all the bolts and nuts on the cart, then flip the grill upright onto its wheels.



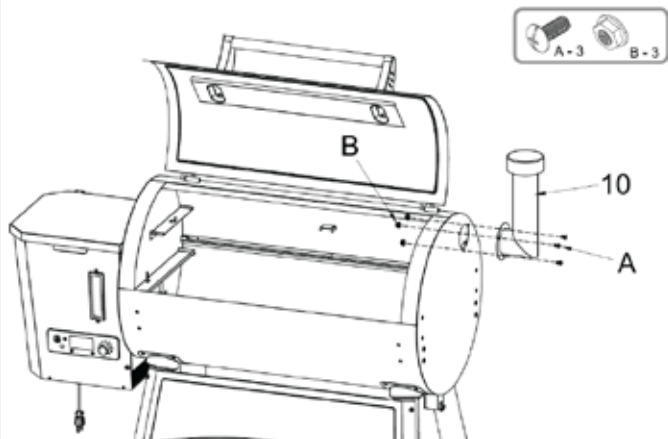
Step 7. Attach the Lid Handle (4) and Lid Handle Heat Shield (3) to the lid using 4 sets heat insulating washers (G), nuts (B) and bolts (H) as shown.



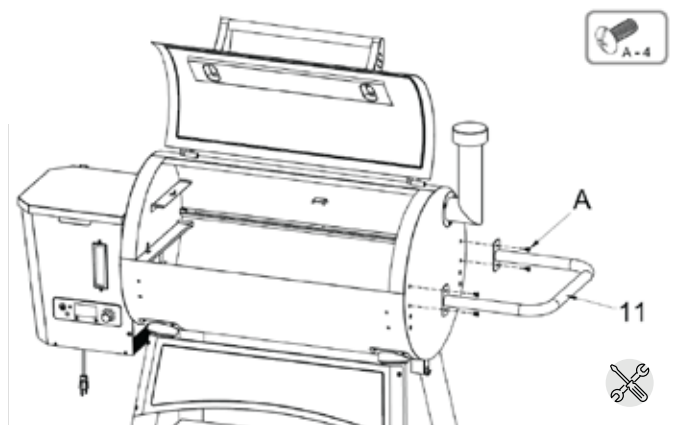
Step 8. Attach the Grease Drain Assembly (14) to the grill body using 4 pcs bolt (A) as shown.



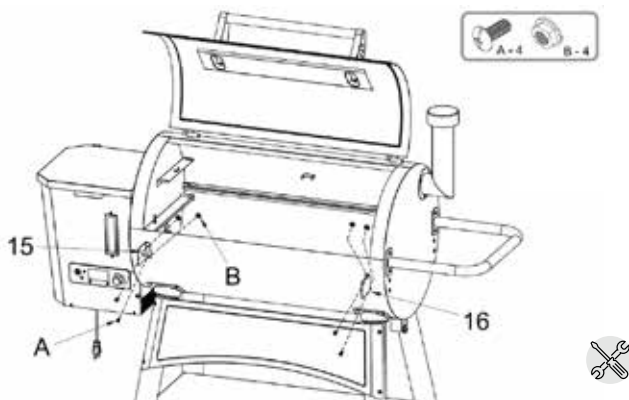
Step 9. Attach the Smoke Stack Assembly (10) to the grill body using 3 sets bolt (A) and nut (B) as shown.



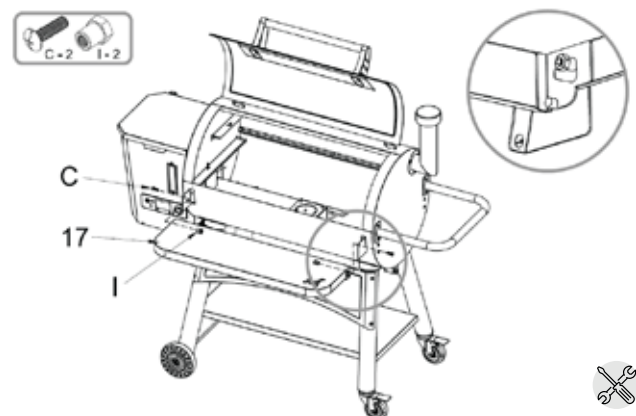
Step 10. Attach the Side Handle (11) to the grill body using 4 pcs bolt (A) as shown.



Step 11. Attach the Front Shelf Brackets (15 & 16) to the grill body using 4 sets bolt (A) and nut (B) as shown. Please make sure that all the brackets are in the correct position and direction.

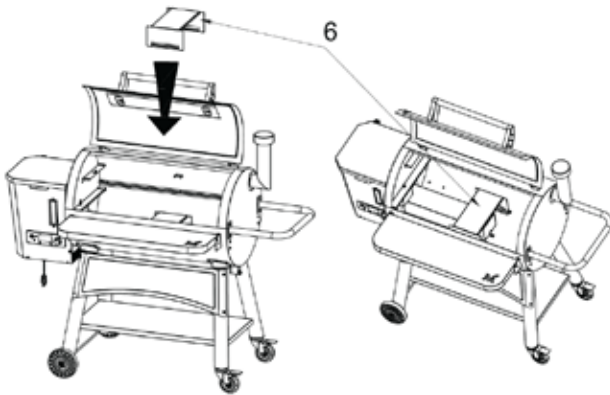


Step 12. Attach the Front Shelf (17) to the front shelf brackets using 2 sets bolt (C) and nut (I) as shown.

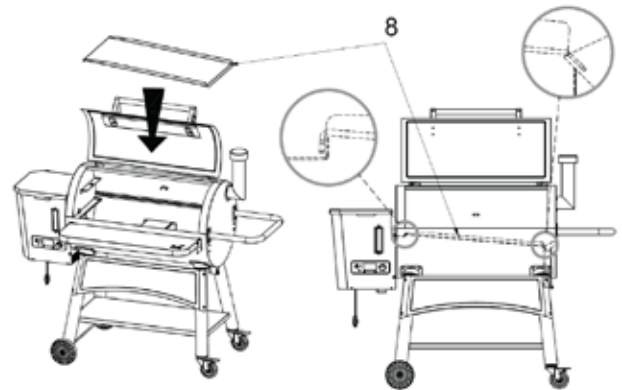


ASSEMBLY INSTRUCTIONS

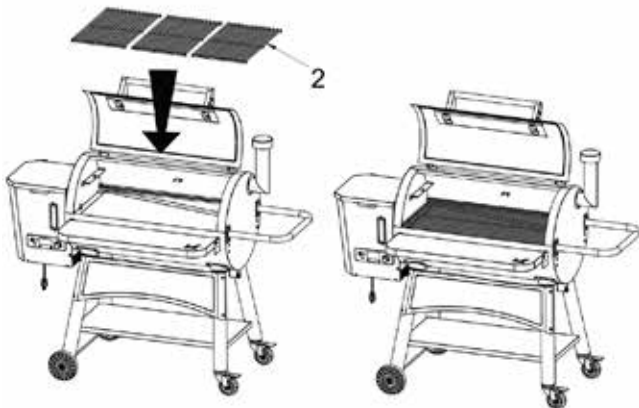
Step 13. Place the Flame Tamer (6) on the holding bracket as shown.



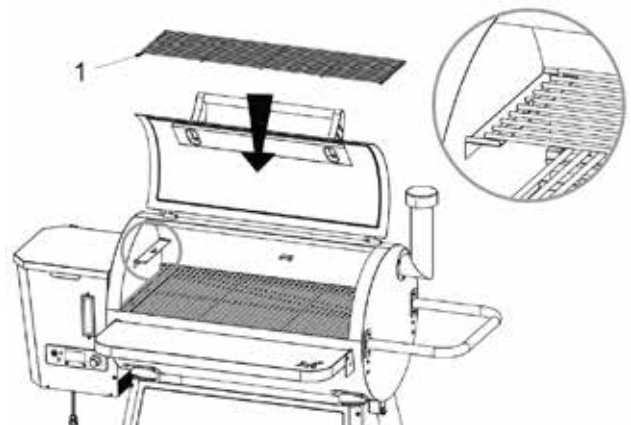
Step 14. Place the Grease Drip Tray (8) in the grill body as shown.



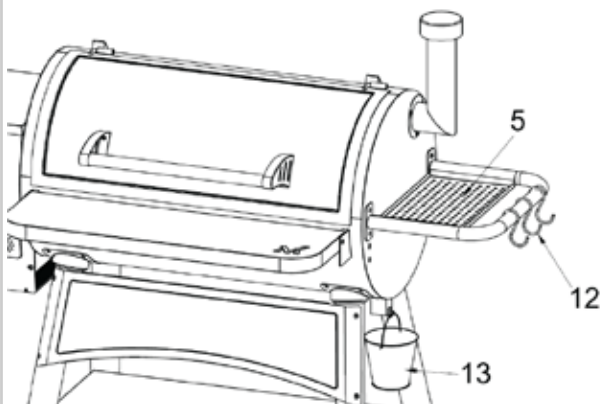
Step 15. Place the Cooking Grates (2) on the grill body as shown.



Step 16. Place the Warming Rack (1) on the grill body as shown.



Step 17. Place the Side Handle Tray (5), Hooks (12) and Grease Bucket (13) on the side handle and grill body as shown.




Step 18. Congrats, you've fully assembled your Victory by BBQGuys pellet grill! Make sure to read and follow all the instructions in this Owner's Manual before using this appliance.



OPERATING INSTRUCTIONS

INITIAL LIGHTING INSTRUCTIONS

1. Read instructions before lighting.
 2. Open the lid and take out the Cooking Grates, Grease Drip Tray, and Flame Tamer.
 3. Make sure the control knob is in the “OFF” position.
 4. Plug the power cord into a 120-Volt AC grounded outlet. Press the **POWER BUTTON** to turn on the unit.
 5. Turn the control knob to the “SMOKE” position. Look into the Pellet Hopper to confirm the Auger is turning. Meanwhile, put your fingers over the firepot to feel for air movement from the fan. While inspecting, also check if the Hot Rod is generating heat.
-  **Warning:** When performing the above startup procedure do not place hands or other body parts on or near Hot rod and auger assembly to prevent Severe burns or other bodily harm.
6. Once you’ve verified that all electric components are working correctly, press the **POWER BUTTON** to turn the unit off.
 7. Fill the Pellet Hopper with pellets.
 8. Press the **POWER BUTTON** to turn the unit back on. Leave the control knob in the “SMOKE” position and keep an eye on the LCD display panel as it shows the grill temperature. When the grill temperature reaches 180°F, the display will read “SoC.” While still in the “SMOKE” position, the auger will continuously feed pellets for 6 minutes.
 9. When you see pellets from the Auger begin to drop into the firepot inside the grill, turn the control knob to the “OFF” position then press the **POWER BUTTON** to turn the unit off. The fan will continue to run for 5 minutes before automatically shutting off.
 10. Reinstall the Cooking Grates, Grease Drip Tray, and Flame Tamer within the grill. At this point, the grill is ready to use (and you’re probably getting hungry).
 11. For easy cleaning following the first and all cooks, you should wrap the Grease Drip Tray with aluminum foil. Just make sure that the edges and ends of the foil are tightly attached at the bottom of the grease drip tray.
 12. Before cooking the first batch of food in your new pellet grill, you need to perform a burn-off of packing oils. Turn the control knob to the “HIGH” position and let the grill run for 30–40 minutes with the lid closed. Once the initial burn-off is complete, turn off the grill as described in Step 9.
 13. When you’re ready to cook following the initial burn-off described above and on the following page, turn the control knob to the “SMOKE” position and open the lid. After about 3 minutes, smoke will start flowing from the grill as the pellets ignite. Close the lid and turn the control knob to any temperature setting desired. Always start your grill this way, with the lid open and the control knob in the “SMOKE” position.



Power Button

OPERATING INSTRUCTIONS

SUBSEQUENT START-UP

As with all start-ups, turn the grill on and set the control knob to **“SMOKE”** with the lid open. Once the grill reaches 180°F, the LCD display will read **“SoC.”** While still in the **“SMOKE”** position, the Auger will continuously feed pellets into the firepot for 6 minutes. If the grill temperature is above 180°F, though, the Auger will stop feeding and switch to the **“P” Set** mode (you can find a more detailed description of **“P” Set** on Page 17). After about 3 minutes, the grill should be producing smoke from the ignited pellets. Once you see smoke, turn the control knob to any desired setting and close the lid. We recommend preheating your grill for 15 minutes with the lid closed before placing any food in your grill.

If your grill fails at any time to ignite the pellets in the firepot when abundant pellets are still in the pellet hopper, it is very important to follow the below steps. Failure to properly resolve the issue may cause a hazardous **“over-firing”** of your grill due to excess unburned pellets in the firepot.

1. Press the **POWER BUTTON** to turn the unit off, then unplug the power cord. If the grill is still hot, allow it to completely cool. Once cooled, open the lid and take out all food, the Cooking Grates, Grease Drip Tray, and Flame Tamer.
2. Remove all unburned wood pellets and ash from inside and around the firepot.
3. Before placing the Cooking Grates, Grease Drip Tray, and Flame Tamer back into the grill, plug the power cord into an appropriate, grounded electrical outlet and restart your grill. Pellets should fall into the firepot and be ignited by the Hot Rod like normal.
4. If the above procedures are successful, you will soon see flames coming from the firepot. Set the control knob to **“OFF”** and let your grill cool completely. Place the Cooking Grates, Grease Drip Tray, and Flame Tamer back in their proper positions. To resume cooking, set the control knob to **“SMOKE”** and leave the lid open, waiting about 3 minutes for visible smoke. After assuring the pellets have ignited as intended, close the lid and turn the control knob to any cooking desired setting.

“Prime” BUTTON

Press and hold the **“Prime”** button to activate an extra feed of pellets to the firepot. This can be used to add more fuel to the fire before opening the lid, resulting in a quick heat recovery time.

FIRST USE: PELLET GRILL BURN-OFF


Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off to get rid of machine packing oils. Start the grill as normal, then turn the control knob to **“HIGH”** with the lid down. Allow the grill to rest at this temperature for 30–40 minutes to complete the burn-off process.

IF GRILL FAILS TO IGNITE:

1. Turn the control knob to the **“OFF”** position then, press the **POWER BUTTON** to turn the unit off.
2. Wear protective gloves and make sure all grill components are cool to the touch. Open the lid and remove the Cooking Grates, Grease Drip Tray, and Flame Tamer.
3. Remove all unburned pellets and ash from the firepot.
4. When the firepot is cleaned out, turn the control knob to the **“SMOKE”** position and check the following:
 - Make sure the Hot Rod slowly turns light red over 1–2 minutes. This indicates whether the component is working. **DO NOT** touch the Hot Rod — just look.
 - Visually confirm that the Hot Rod protrudes approximately a half-inch into the firepot.
 - Visually confirm pellets are dropping from the Auger into the firepot.
 - Confirm the Draft Inducer Fan is working by holding your fingers a safe distance above the firepot to feel the air blowing through the firepot.
5. If one or all of the above are not working, refer to the Troubleshooting section on Page 21 or contact customer service at 1-877-743-2269.

SHUTTING OFF YOUR GRILL

When finished cooking, turn the control knob to “OFF” and press the **POWER BUTTON** to turn the unit off. The grill will begin its automatic cool-down cycle, which requires no further effort on your part. The auger system will stop feeding pellets, the fire will burn out, and the fan will continue to run for 5 minutes to ensure the fuel still in the firepot safely burns out. After those 5 minutes, the controller and fan will shut off automatically.

 **WARNING:** Do Not Unplug or disconnect power to the unit until the cool down cycle has completed.

CONTROLLER ERROR CODE

Err (RTD Sensor Malfunction): When the RTD Sensor malfunctions, the Hot Rod, Draft Inducer Fan, and Auger drive motor will turn off and the LCD display will read “Err.” To reset the unit, press the **POWER BUTTON** to turn the grill off. Wait for 1 minute, then switch on the grill again.

ErH (High Temperature Alarm): When the grill temperature reaches 615°F, the Hot Rod, Draft Inducer Fan, and Auger drive motor will turn off and the LCD display will read “ErH.” To reset the unit, you can either turn the control knob to the “OFF” position or press the **POWER BUTTON** to turn the unit off. Wait for 1 minute, then switch on the unit again.

ErL (Low Temperature Signal): When the hot rod operates for 6 minutes but the grill temperature remains below 180°F, the hot rod will keep operating for another 6 minutes. If the grill temperature still cannot hit 180°F, the Hot Rod, Draft Inducer Fan, and Auger drive motor will turn off and the LCD display will read “ErL.” To reset the unit, you can either turn the control knob to the “OFF” position or press the **POWER BUTTON** to turn the unit off. Wait for 1 minute, then switch on the unit again.

Whenever any of these error codes occur, you should check to see what caused the error and work to promptly fix it.

OPERATING TIPS

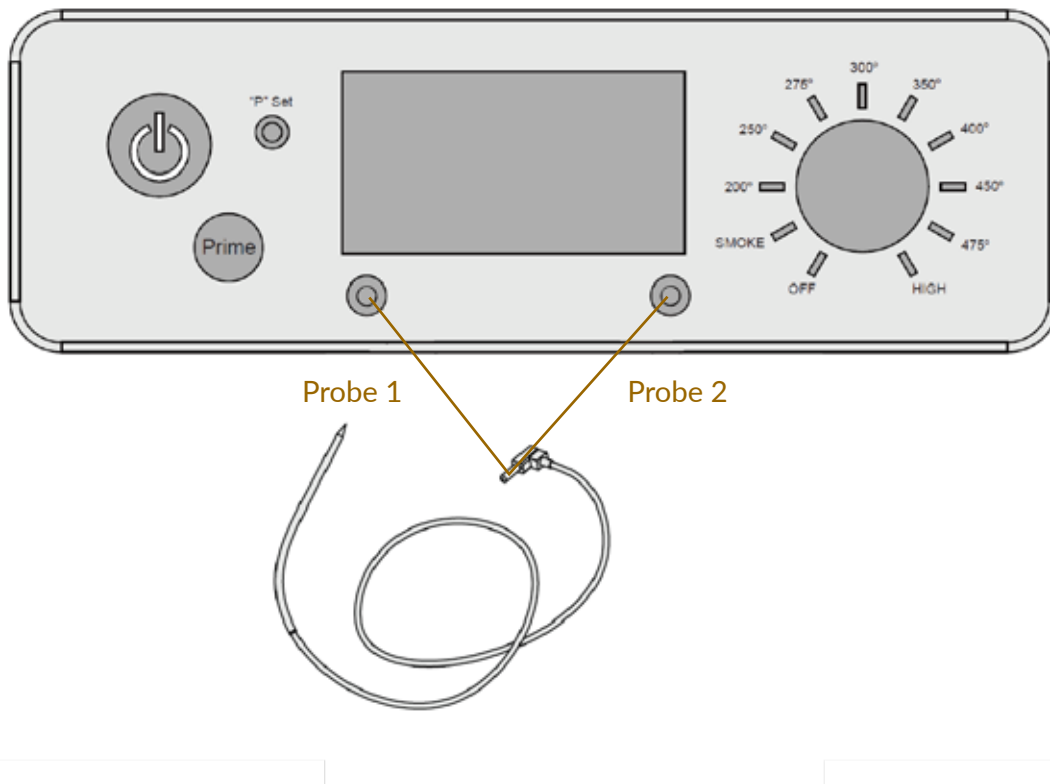
1. Just like with other grills, both cooking times and the actual temperature of this pellet grill will be affected by external temperature, humidity, wind conditions, quality of pellets, and other outside factors.
2. We advise sheltering your grill from the wind. This will aid in temperature output, heat retention, and heat recovery time when you open the lid.
3. Frequently opening the lid will increase cooking time, so keep the grill closed as much as you can. That being said, opening the lid helps when you want the grill to cool down quickly.
4. We recommend preheating the grill for 15 minutes before putting your food in, regardless of the temperature setting. Otherwise, it'll take longer to bring both the grill and your food to the desired temperatures.
5. Make sure the Flame Tamer is properly seated on its locating brackets, with the long lips of the component pointing down over the firepot. If not seated properly, direct heat and flame may spill out from the firepot and cause a grease fire in your grill.
6. Never move your grill while it's running.
7. Never put water into the pellet hopper or firepot.
8. Never add pellets directly to the firepot — doing so may cause a dangerously large fire. If you run out of pellets and lose your fire while cooking, let the grill cool down and start again with the Initial Lighting instructions found on Page 13.
9. We recommend you cover your Grease Drip Tray with heavy-duty aluminum foil, being sure to change it frequently. This is the simplest way to maintain your grease drip tray.

OPERATING INSTRUCTIONS

Failure to clean the Grease Drip Tray and Grease Drain Assembly may cause grease fires. If this situation occurs, turn the control knob to “OFF” to reduce the amount of oxygen in the firebox and keep the lid open until the fire is completely out. AT THE SAME TIME, BE CAREFUL NOT TO BURN YOURSELF. When the grill is completely cool, clean any grease accumulation from the Grease Drip Tray and replace the foil (if applicable). Then restart the grill and resume cooking.

HOW TO USE THE MEAT PROBE

Plug the Meat Probe into the pellet control panel as shown. The temperature will immediately show on the LCD display.



MEAT TEMPERATURE RECOMMENDATIONS				
RANGE	BEEF	LAMB	PORK	POULTRY
Well	170°F	160°F	170°F	170°F
Medium	160°F	155°F	160°F	170°F
Medium Rare	145°F	145°F		170°F
Rare	135°F			170°F

USING WOOD PELLET FUEL

Wood pellets appear no thicker than the eraser on the end of a pencil. People who see them for the first time think they look like rabbit food; however, there is nothing small about the heat or flavor in barbecue wood pellet fuel. These clean-burning barbecue wood pellets generate about 8,200 BTUs per pound with very little ash, feature a low moisture content (5–7%), and are carbon-neutral. Barbecue wood pellets are produced when pure raw material (sawdust) is pulverized with a hammer-mill, and then the resulting material is pushed through a die under pressure. As the pellet is forced through the die, it is cut, cooled, screened, vacuumed, and ultimately bagged for consumer use. Check with your local dealer to learn about wood pellet flavors available in your area, or visit BBQGuys.com to see our selection.

UNDERSTANDING THE “P” SETTING

The “P” Set button allows you to have fine-tuned control of your grill to compensate for ambient temperature, humidity, wind, environmental changes, and pellet fuel type and quality. There are eight “P” settings, ranging from P0 to P7 as indicated in the chart below.

When the recessed “P” Set button is pushed, the “P” SET displayed on the LCD screen will flash and change to the next value (moving upward from 0). Once P7 is reached, the unit will reset to P0. The recessed “P” Set button can be pushed using a thin-tipped object, such as a pen tip, toothpick, kabob skewer, or screwdriver. **IMPORTANT: Do not push the “P” Set button too hard, as this may cause damage. Only a light push is needed.**


“P” SETTINGS		
“P”	Auger On (S)	Auger Off(S)
P0	15	55
P1	15	70
P2	15	85
P3	15	100
P4	15	115
P5	15	130
P6	15	140
P7	15	150

USING THE “P” SETTING IN SMOKE MODE

Any time the control knob is set to the “SMOKE” setting, such as during start-up, the Auger will run on a manual mode of cooking versus using one of the preset temperatures on the control knob.

First, the Auger will continuously turn and feed pellets for 6 minutes or until the grill has reached 180°F. After that, the Auger begins to run a feed cycle based on the “P” setting selected on the pellet control panel. The default setting is P4.

MAINTENANCE & CLEANING INSTRUCTIONS

 **CAUTION:** Make sure your grill is OFF and completely cooled before performing any maintenance and/or cleaning.

STEEL SURFACES

Though there are many different stainless steel cleaners available, you should always use the mildest one for general cleaning. Be sure to scrub in the direction of the stainless steel's grain, or you'll risk scratches. To touch up noticeable scratches in the stainless steel, sand very lightly with dry, 100-grit emery paper in the direction of the grain. You may also notice the appearance of rust, which is caused by specks of grease that gather on and bake into the surface of the stainless steel. To remove, use a soft, abrasive pad in conjunction with a stainless steel cleaner.

GREASE

With long-term use of this grill, it's likely that grease will accumulate on the flue lining and the Grease Drip Tray. Always be sure this grease-catching area is clean and free of debris. Periodic inspection and cleaning of these components will reduce the risk of fire, so follow our recommendations for proper upkeep:

- Check the flue exhaust at least twice a year to determine if grease buildup is present.
- Inspect the Grease Drip Tray and Grease Bucket for signs of buildup at least twice a year.
- Periodically empty, wipe down, and wash the Grease Bucket with a mild detergent and warm water solution.
- Never allow excess grease to build up and overflow the Grease Bucket.
- Wear protective gloves when cleaning grease from any part of the grill.

Cleaning accumulated grease is easiest when the grill is still warm, but not hot. Attempting to clean grease from a still-hot grill is hazardous, so give the grill at some time to cool before cleaning. **Be careful not to burn yourself.**

COOKING GRATE

We recommend using a long-handled cleaning brush to give the porcelain-coated Cooking Grates a quick scrubbing when finished cooking. Debris and food matter will be easier to brush off Cooking Grates when they're still hot, so you'll save time and energy in addition to having your grill ready for the next cook.

ASH

Periodically clean the ash from the interior of the grill – otherwise, excess ash in the firepot may cause your fire to go out, especially when your grill is in the “SMOKE” setting. A shop vac is an excellent tool for handling ash within the grill. **(WARNING: Make sure your grill is completely cool before cleaning the ash.)** Cleaning ash from the firepot is best done with a shop vac, but you must take extreme care to avoid a fire risk. Again, removing pellet ash from the firepot should be done only while your grill is totally cool.

HOPPER ASSEMBLY

The pellet hopper includes a clean-out feature for ease of cleaning and changing fuel flavors. Before emptying the hopper, place a clean and empty pail under the Pellet Extractor Tube (part number 9d) then pull the Pellet Extractor Handle (part number 9j) outward to release the unused pellets from the hopper.

NOTE: Use a long-handled brush or shop vac to remove excess pellets, sawdust, and debris for a complete clean-out through the hopper screen.

Check and clean off any debris from the fan air intake vent, which is found on the bottom of the hopper. Once the control panel is removed, carefully wipe off any grease buildup directly on the fan blades. This ensures sufficient airflow to the feed system.

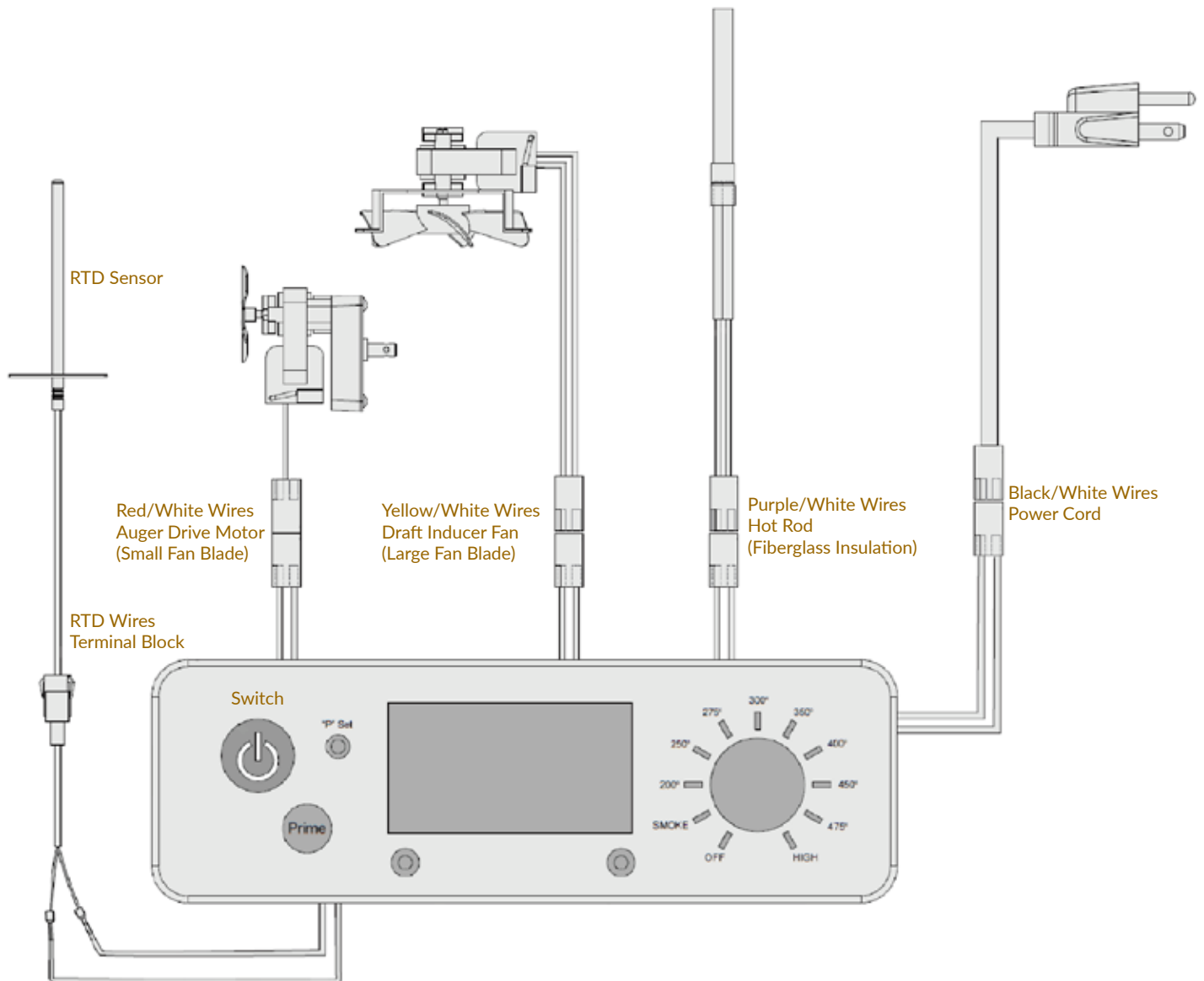
CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Inside Bottom of Grill Body	Every 5-6 grill sessions	Scoop out, shop-vac excess debris
Pellet Firepot	Every 2-3 grill sessions	Scoop out, shop-vac excess debris
Cooking Grates	After each grill session	Burn off excess, brass wire brush
Flame Tamer	Every 5-6 grill sessions	Scrape with slider, do not wash clean
Grease Bucket	After each grill session	Scrub pad and soapy water
Feeder Assembly	When hopper is empty	Allow auger to push out sawdust, leaving hopper empty
Electric Hopper Components	Once a year	Dust out interior, wipe fan blades with soapy water
Air Intake Vent	Every 5-6 grill sessions	Scrub pad and soapy water

MAINTENANCE & CLEANING INSTRUCTIONS

REPLACING THE PELLET CONTROL PANEL

1. Disassemble the bolts on the hopper's bottom panel. Keep them nearby for reassembly.
2. Cut off the cable tie for the internal wires.
3. Using the wire pairing diagram below as a reference, disconnect all the wire couplings of the draft inducer fan, auger drive motor, hot rod, RTD sensor, and power cord.
4. Remove the control panel from the hopper panel.
5. Insert a new pellet control panel in the old one's place. Connect all the wire couplings in the necessary positions, again referring to the diagram below. Tie the wires together with a cable tip, then assemble all the parts with their original bolts.



TROUBLESHOOTING

Problem:	Possible Causes:	Corrective Actions:
Grill does not work properly	<ol style="list-style-type: none"> 1. Power 2. Fuse 3. Hot Rod 4. Control Panel 5. Auger Drive Motor 	<ol style="list-style-type: none"> 1. Make sure the power cord is plugged in. Verify there is power at the electrical outlet. 2. Remove the control panel and check the fuse on the back. Replace the fuse if blown out. 3. If both of the Draft Inducer Fan and the Auger Drive Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact us by calling 1-877-743-2269. 4. Remove the control panel, then check the wires and connections for any damage or corrosion. 5. Locate the small fan blade on the back of the Auger Drive Motor, then turn the unit on. If the fan does not begin turning, the Auger Drive Motor needs to be replaced.
Fire goes out	Too much ash	Refer to our ash-cleaning recommendations from the Maintenance & Cleaning Instructions on Pages 18-19.
How to start	SMOKE setting	Start your grill on the SMOKE setting and leave the lid open for about 3 minutes. Once you see smoke from the firepot, close the lid and turn the control knob to any desired temperature setting.
Unexpected grill temperature is displayed	External factor	Grill temperature is influenced by environmental factors such as ambient temperature, wind, and direct sunlight. Place the unit in a shaded area before cooking, or open the lid to reduce internal temperature.
Excess or discolored smoke	Pellets	Replace moist pellets with fresh, dry pellets.

If the issue you're experiencing is not listed here, please contact customer service at 1-877-743-2269.

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of 3 years from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s), provided that such parts have not been improperly repaired, altered, or tampered with; or subject to misuse or abuse; or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits, and exceptions (hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing, and Manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY, OR LOSS OF INCOME, PROFITS, OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at Manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the Original Purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to Products it produces in the future without imposing on itself any obligations to install the same improvements in the Products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights, but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat, or cleaning products. Paint may require touch-up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

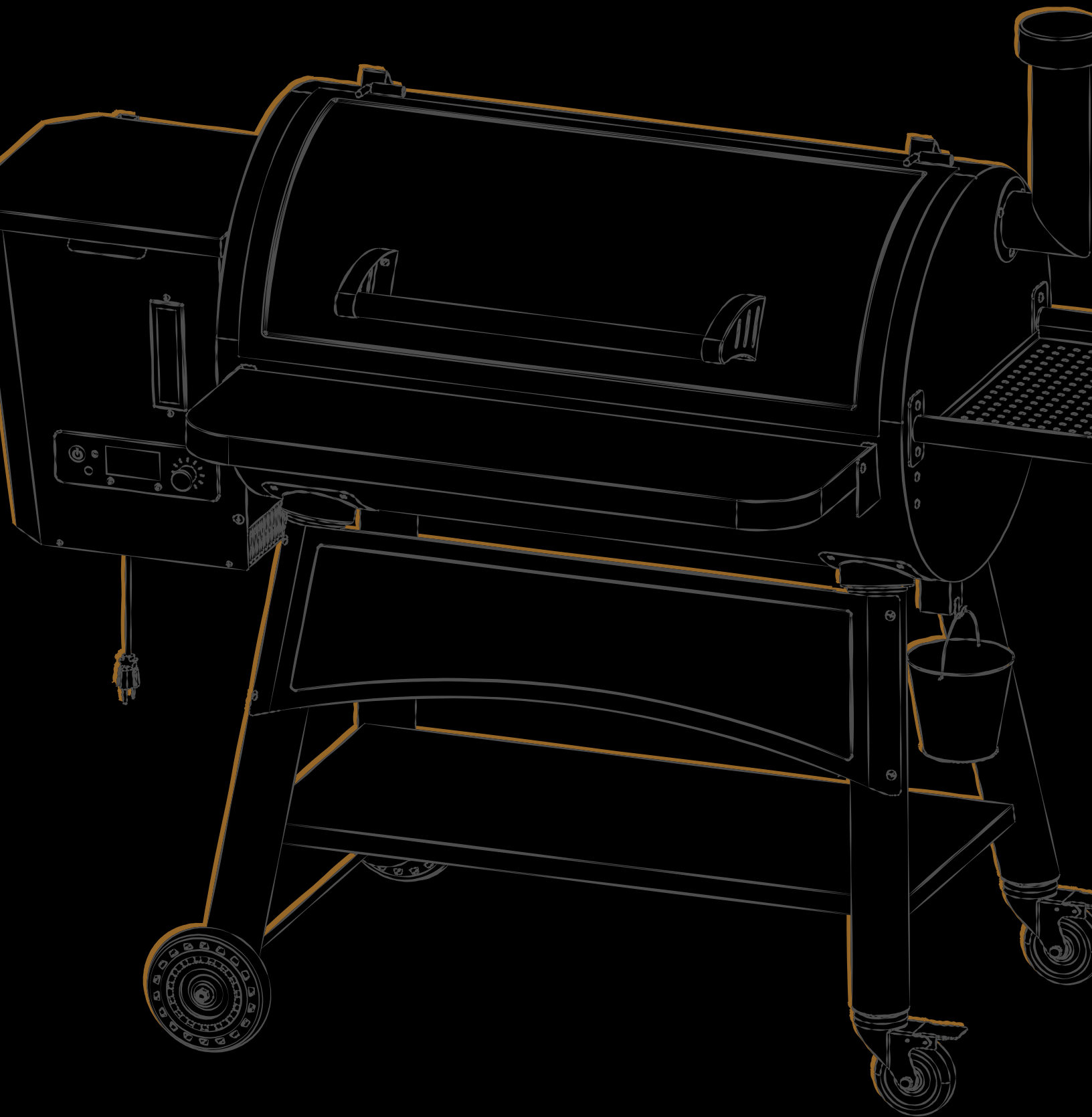
CONTACT INFORMATION

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CustomerService@BBQGuys.com

BBQGuys.com





PELLET GRILL

Owner's Manual