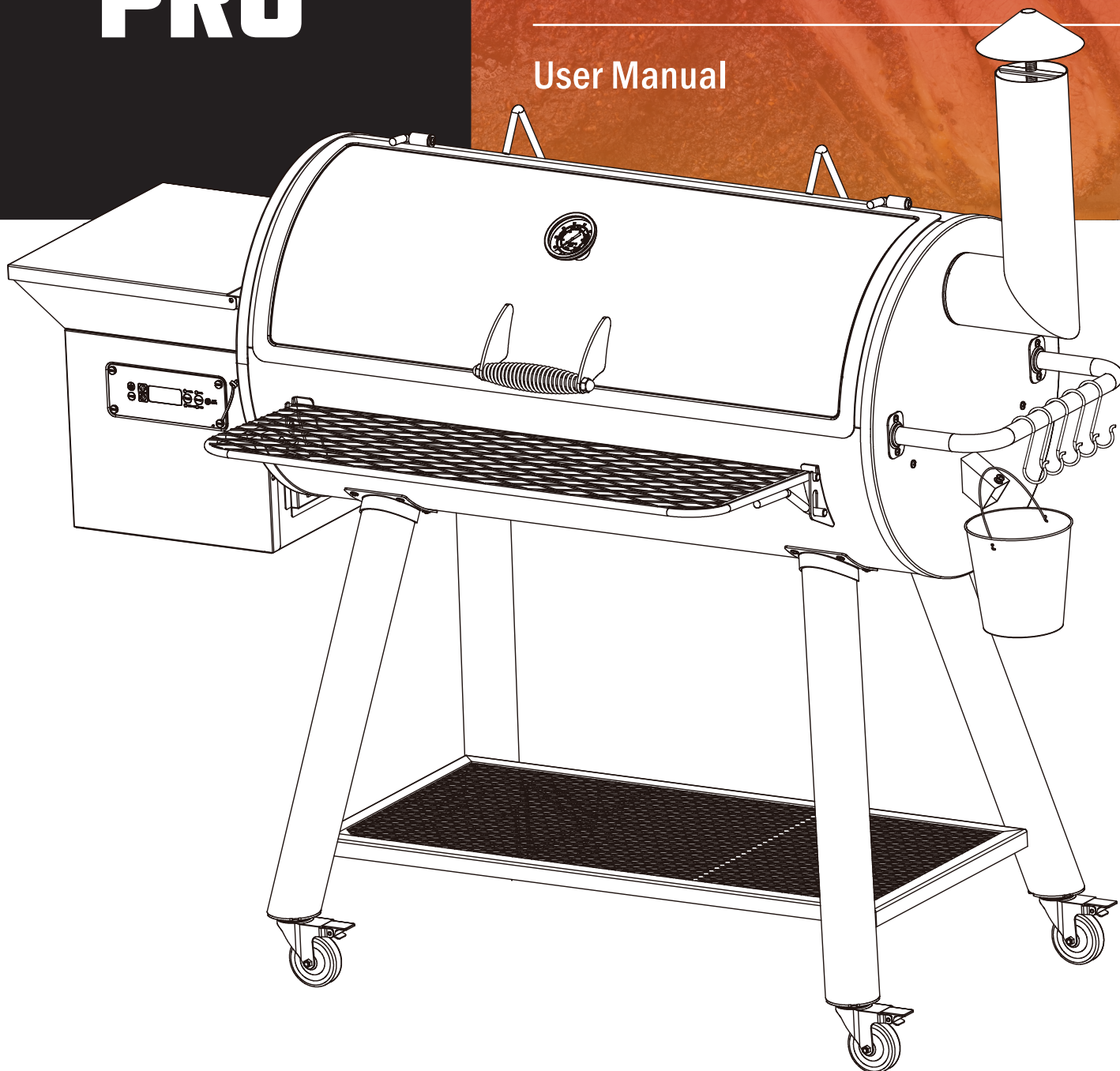


**BACKYARD
PRO**

40" WOOD-FIRE PELLET GRILL & SMOKER

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

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SAFETY WARNINGS



- IMPROPER MAINTENANCE OR FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIALS MAY CAUSE FIRE HAZARDS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.
- READ THIS ENTIRE MANUAL BEFORE ASSEMBLING AND USING 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.
- IT IS GOOD PRACTICE TO ALWAYS HAVE A WELL MAINTAINED FIRE EXTINGUISHER AVAILABLE WHENEVER ANY TYPE OF GRILL IS BEING USED.
- SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.

WARNING! FIRE HAZARD

- DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES.
- KEEP THE GRILL A MINIMUM OF 36" AWAY FROM BUILDINGS, STRUCTURES, ANY FLAMMABLE ITEMS, AND VEHICLES DURING USE.
- NEVER USE THE GRILL UNDER COVERED PORCHES, AWNINGS, COMBUSTIBLE CEILINGS, LOW HANGING TREE BRANCHES, TRELLIS, OR OVERHANGS OF ANY KIND.
- IT IS RECOMMENDED THAT THE APPLIANCE BE INSTALLED ON NONCOMBUSTIBLE FLOORS. THE APPLIANCE CAN BE INSTALLED ON COMBUSTIBLE FLOORS WITH A NONCOMBUSTIBLE SURFACE WHERE THE PROTECTIVE SURFACE HAS BEEN APPROVED FOR SUCH USE BY THE AUTHORITY HAVING JURISDICTION.



WARNING! CARBON MONOXIDE HAZARD

- BURNING WOOD OR CHARCOAL PRODUCES CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH IF BURNED IN ENCLOSED AREAS. NEVER BURN WOOD OR CHARCOAL INSIDE HOMES, VEHICLES, TENTS, OR ANY OTHER ENCLOSED AREAS.
- NOTE THE FOLLOWING TO PREVENT THIS COLORLESS, ODORLESS GAS FROM POISONING YOU, YOUR FAMILY, OR OTHERS:
 - Know the symptoms of carbon monoxide poisoning: HEADACHE, DIZZINESS, WEAKNESS, NAUSEA, VOMITING, SLEEPINESS, AND CONFUSION. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
 - See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
 - 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.

WARNING! USE PROPER FUEL AT ALL TIMES

- **USE ONLY FOOD-GRADE HARDWOOD PELLETS MADE FOR PELLET GRILLS.**
- **DO NOT USE HEATING PELLETS WHICH MAY CONTAIN HAZARDOUS CONTAMINANTS.**
- **IT IS RECOMMENDED THAT EXCESS PELLETS ARE NOT STORED IN THE HOPPER FOR EXTENDED PERIODS AS THEY CAN ABSORB MOISTURE, CAUSING THE AUGER TO SEIZE.**
- **IF THE PELLETS ARE GOING TO BE STORED IN THE BAG THEY WERE PURCHASED IN, CLOSE THE BAG TIGHTLY AND PLACE IN A DRY LOCATION. A BETTER CHOICE IS A MOISTURE-PROOF, SEALED CONTAINER. CARE MUST BE TAKEN TO ENSURE THE PELLET FUEL IS KEPT FROM ALL MOISTURE.**
- **DO NOT USE PELLETS THAT HAVE GOTTEN WET.**
- **DO NOT USE PELLETS THAT HAVE BECOME EXCESSIVELY POWDERY OR DUSTY. THIS IS A SIGN THE PELLETS ARE DEFECTIVE OR HAVE BEEN EXPOSED TO MOISTURE AT SOME TIME.**
- **USE ONLY WOOD PELLET FUEL SPECIFIED BY THE MANUFACTURER.**
- **DO NOT USE PELLET FUEL LABELED AS HAVING ADDITIVES.**
- **WOOD PELLET GRADE DESIGNATION: PREMIUM HARDWOOD.**
- **MEAT HEATING VALUE IN BTU PER POUND: 8,000 BTU/1 LB.**
- **ASH CONTENT: 0.5%**

WARNING! IN CASE OF GREASE FIRE

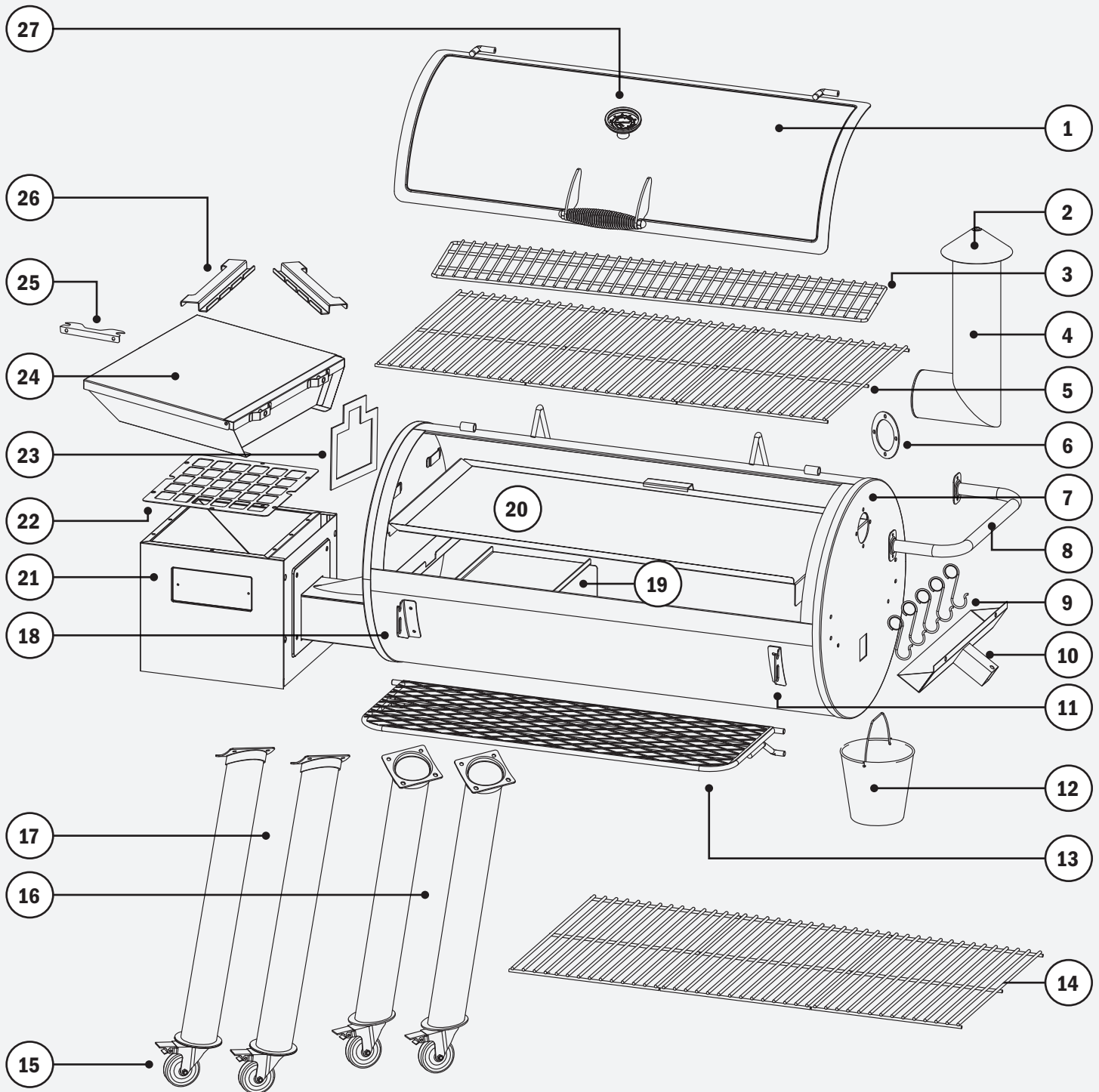
- **BAKING SODA CAN BE USED TO EXTINGUISH THE FIRE.**
- **USE EXTREME CAUTION NOT TO BURN YOURSELF.**
- **IF THE FIRE DOES NOT EXTINGUISH, REMOVE THE FOOD IF POSSIBLE. KEEP THE LID CLOSED, CLOSE THE CHIMNEY DAMPER, AND PRESS THE POWER BUTTON TO OFF.**
- **ONCE THE FIRE IS EXTINGUISHED, CLEAN THE GREASE BUILDUP BEFORE COOKING IS RESUMED.**

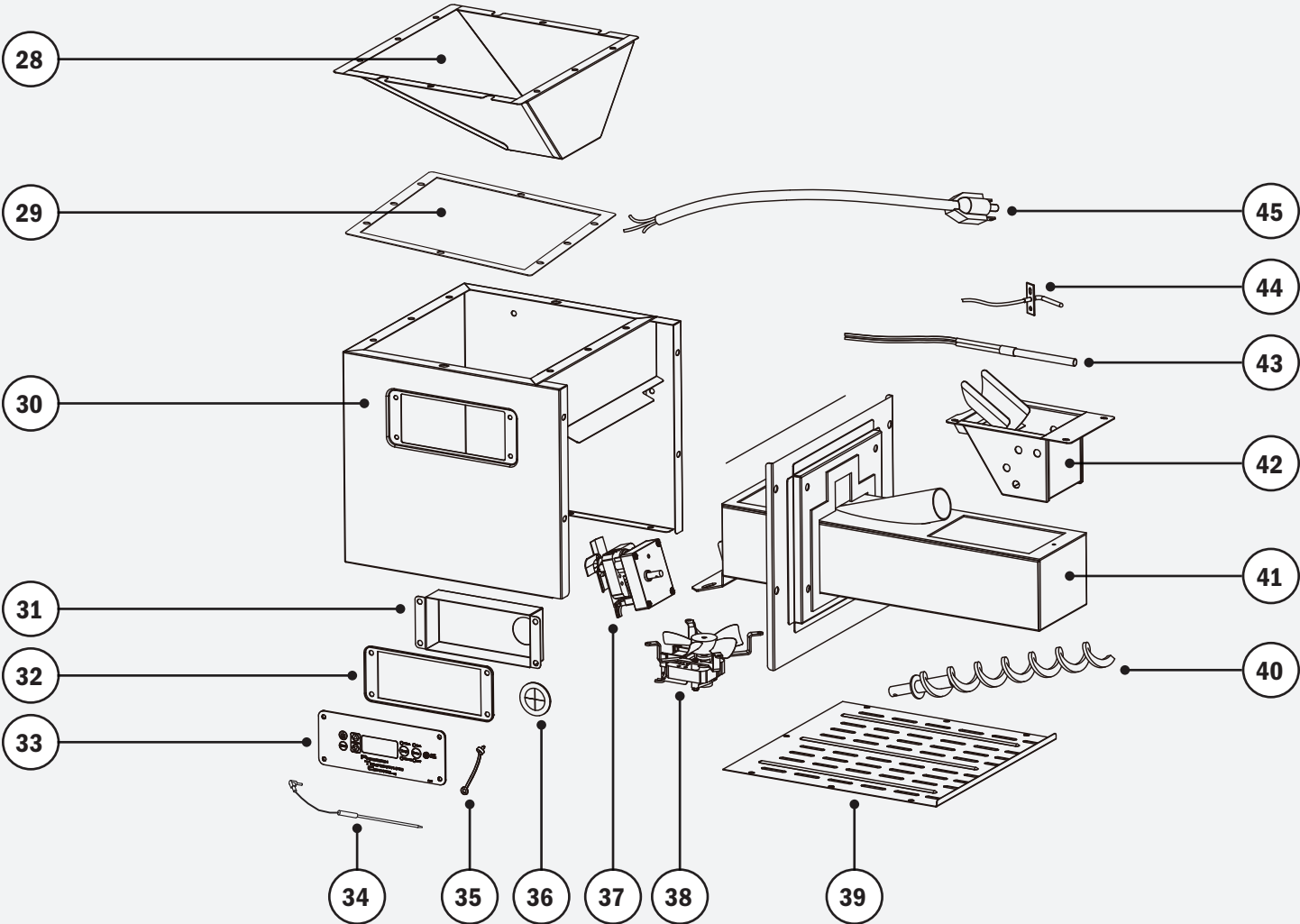
WARNING!


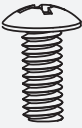
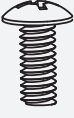
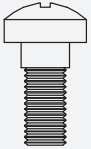




- **This grill is for OUTDOOR USE ONLY.**
- **NEVER use gasoline, gasoline-type fuel, kerosene, charcoal lighter fluid, or similar liquids to start or "freshen up" a fire in this appliance. Keep all such liquids away from the appliance when in use.**
- **DO NOT store flammable liquids or materials on the bottom shelf or side shelf.**
- **This grill is for ADULT USE ONLY.**
- **This grill gets EXTREMELY HOT during use. Use extreme caution around the grill.**
- **Use caution when opening the lid, as hot steam or a flare up could cause burns.**
- **Keep the grill a MINIMUM of 36" from building, structures, any flammable items, and vehicles during use.**
- **Keep children and pets away from the grill while in use.**
- **Use caution after the fire has been extinguished; surfaces will remain hot for some time.**
- **NEVER put your fingers in the auger chamber for ANY REASON.**
- **The hopper pellet fuel screen MUST be in place during use.**
- **NEVER use the grill under covered porches, awnings, combustible ceilings, low hanging tree branches, trellis, or overhangs of any kind.**
- **NEVER use inside enclosed areas such as patios, garages, enclosed rooms, buildings, or tents.**
- **DO NOT use in windy conditions.**
- **DO NOT use in very wet or rainy conditions.**

WARNING!

- Keep the lid closed during use. This pellet grill is intended to be used with a closed lid.
- NEVER use this grill as a heater.
- This grill is not for commercial use.
- Before starting, make sure the grease bucket is in place.
- ALWAYS unplug the grill after using. Wind cord around the cord wrap so it is out of the way.
- During use, the plug wiring should be sorted so it does not impose a tripping hazard.
- ALWAYS use the grill on a hard, stable, and level surface.
- This grill operates automatically through the control panel. DO NOT manually fill the fire pot or overfill the fire pot by hand. This will cause a dangerous over-firing condition.
- DO NOT put more than 15 lb. on the side shelf.
- DO NOT lean or push down on the side shelf.
- DO NOT move the grill while it is being used.
- DO NOT use accessories not specified for use with this appliance.
- ALWAYS make sure the front wheel casters are locked while in use.
- DO NOT leave grill unattended at any time while in use.
- BEFORE each use, make sure the grill is in good working condition.
- DO NOT alter the grill in any way.
- DO NOT modify or hardwire the auger to run continuously.
- DO NOT use the grill until it is completely assembled with all parts securely tightened.
- The grill MUST be completely cooled off and be extinguished before any cover can be used.
- Maintaining the grill is the responsibility of the owner or user. The firebowl, drip tray, and drip tray tube must be cleaned occasionally to remove grease buildup. Failure to clean grease buildup can cause grease fires which are VERY DANGEROUS.
- After every 20 hours of use, the fire pot MUST be cleaned out to remove any ash buildup. THIS IS REQUIRED MAINTENANCE.
- NEVER pour water into the firebowl, fire pot, or drip tray.
- Disposal of ashes: Any ashes that are removed from the grill should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or ground, away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.





A	B	C	D	E	F	NOT INCLUDED	
							
M4 Cap Nut	M6 x 12 Bolt	M5 x 10 Bolt	M6 x 14 Step Bolt	M4 x 8 Bolt	M6 Nut	Adjustable Wrench	Phillips Head Screwdriver
x1	x36	x8	x1	x1	x26	x1	x1

ITEM	QTY	DESCRIPTION
1	1	Chamber Lid
2	1	Chimney Cap
3	1	Warming Rack
4	1	Chimney Pipe
5	1	Cooking Grate
6	1	Chimney Gasket
7	1	Cooking Chamber
8	1	Side Handle
9	5	Utensil Hook
10	1	Chamber Right Bracket
11	1	Front Shelf Right Bracket
12	1	Grease Bucket
13	1	Front Shelf
14	1	Bottom Shelf
15	4	Caster
16	2	Rear Legs
17	2	Front Legs
18	1	Front Shelf Left Bracket
19	1	Flame Tamer
20	1	Grease Tray
21	1	Hopper Bottom
22	1	Protection Guard
23	1	Hopper Gasket

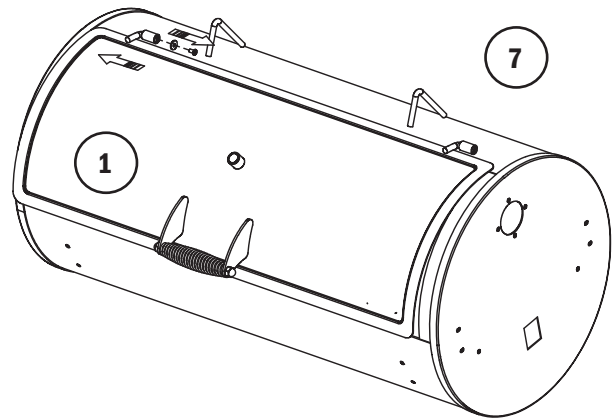
ITEM	QTY	DESCRIPTION
24	1	Hopper Top
25	1	Power Cord Bracket
26	2	Warming Rack Bracket
27	1	Temperature Gauge
28	1	Hopper Inner
29	1	Hopper Top Gasket
30	1	Hopper Bottom
31	1	Circuit Board Box
32	1	Rubber Sealer
33	1	PTC Controller
34	1	Meat Probe
35	1	Rubber Cap
36	1	Rubber Ring
37	1	Auger Motor
38	1	Blower Fan
39	1	Hopper Bottom Panel
40	1	Auger
41	1	Auger Housing
42	1	Fire Pot
43	1	Hot Rod
44	1	Grill Probe
45	1	Power Cord

PREPARATION

Before beginning assembly, make sure all parts are present. Compare parts with included contents list and diagrams above. If any parts are missing or damaged, do not attempt to assemble the grill. Contact customer service for replacement parts via telephone or email.

STEP 1

Remove the Chamber Lid (1) from the Cooking Chamber (7) by removing bolt and washer and sliding the hinge pins on the lid out of the hinge holes on the cooking chamber. Set bolt and washer aside for Step 18.

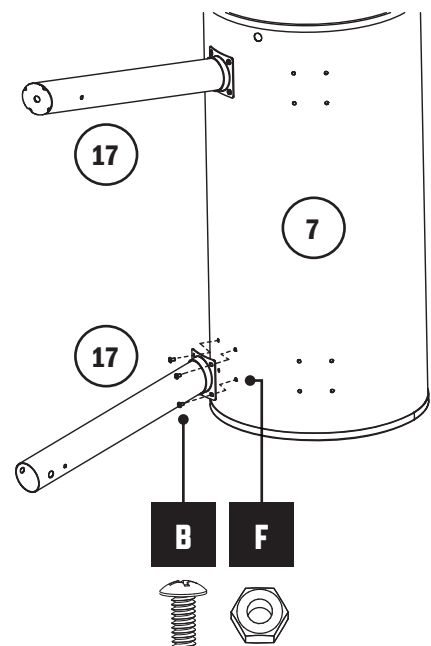


STEP 2

With the help of another person, place the Cooking Chamber (7) on its side. Orient the Cooking Chamber (7) so the chimney side faces up. Make sure that another person is holding the Cooking Chamber (7) during the assembly process.

Attach Front Legs (17) to the Cooking Chamber (7) using M6 x 12 Bolts (B x 8) & M6 Nuts (F x 8).

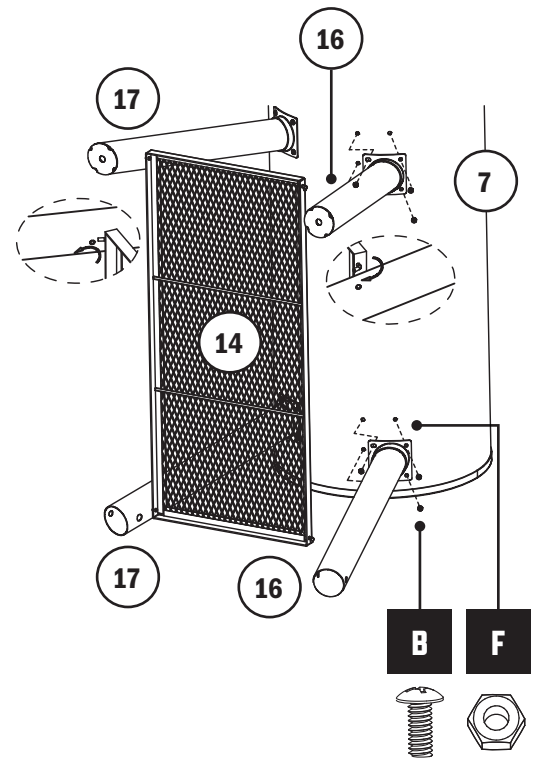
NOTE: Do not fully tighten hardware.



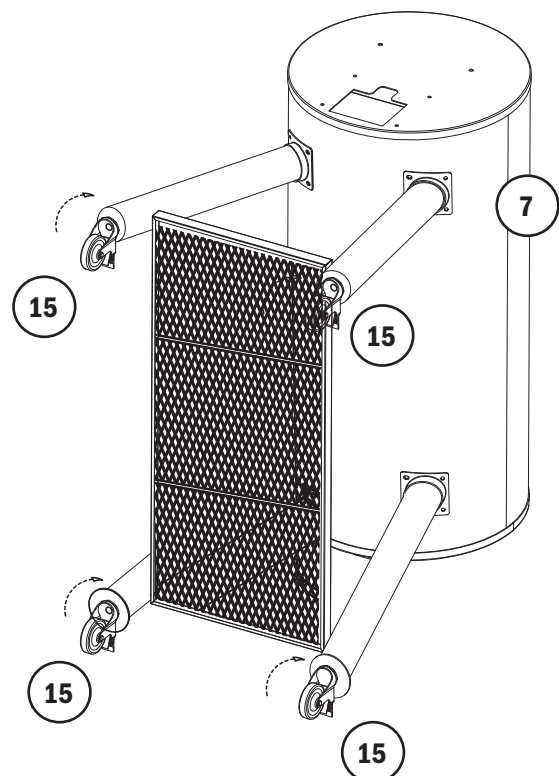
STEP 3

Insert the Bottom Shelf (14) into the mounted Front Legs (17). Attach remaining 2 Rear Legs (16) by inserting the hooks of the Bottom Shelf (14) into the holes in the legs before bolting to the Cooking Chamber (7) using M6 x 12 Bolts (B x 8) and M6 Nuts (F x 8). Tighten all leg hardware.

NOTE: Bottom Shelf (14) must be mounted before securing Rear Legs (16).

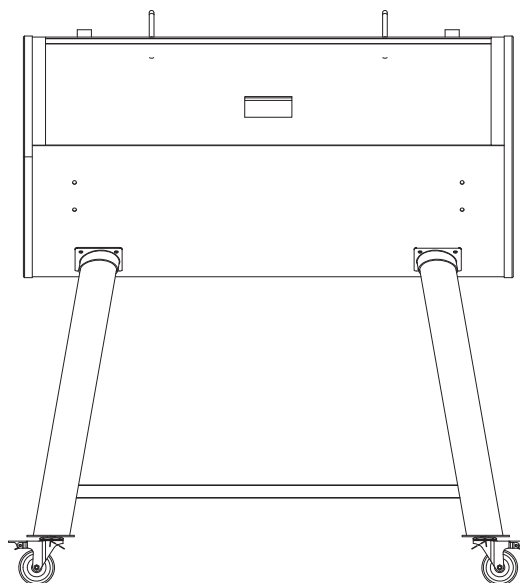
**STEP 4**

Thread Casters (15) into Front and Rear Legs (17, 16) by turning clockwise until tight.



STEP 5

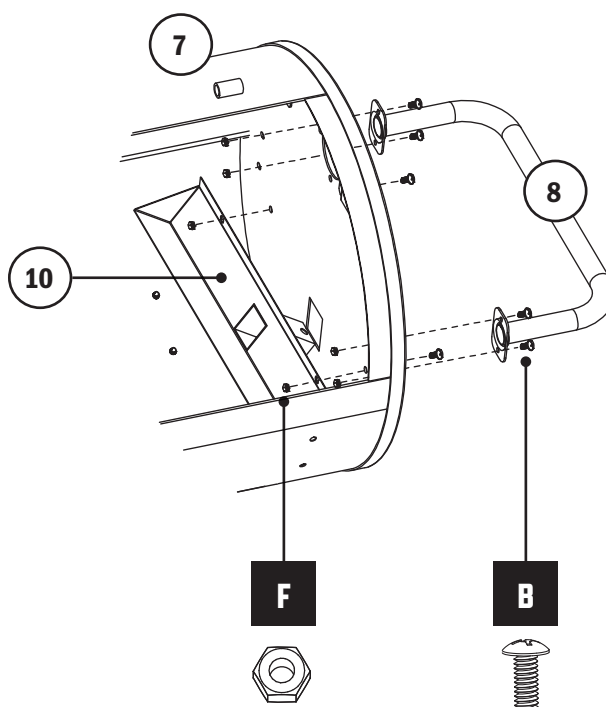
With assistance, position the unit upright as shown.



STEP 6

Attach Chamber Right Bracket (10) onto inside of Cooking Chamber (7) right endcap by using M6 x 12 Bolts (B x 2) and M6 Nuts (F x 2) as shown.

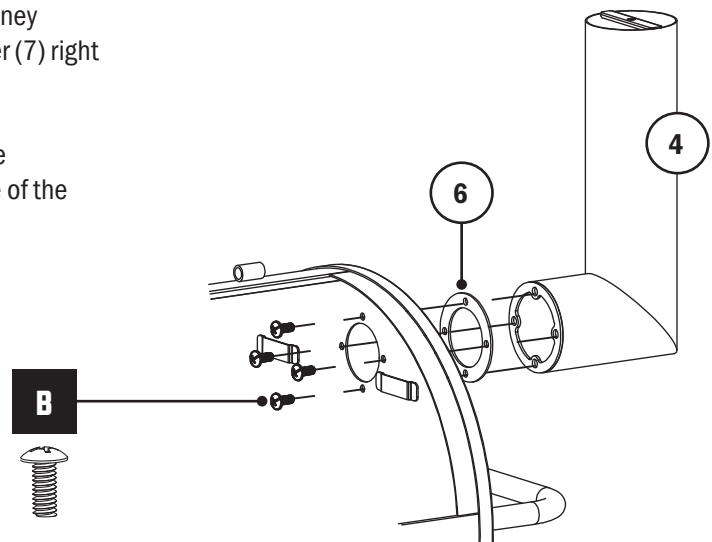
Attach Side Handle (8) on Cooking Chamber (7) right end cap using M6 x 12 Bolts (B x 4) and M6 Nuts (F x 4).



STEP 7

Attach Chimney Pipe (4) and Chimney Gasket (6) to the Cooking Chamber (7) right endcap using M6 x 12 (B x 4).

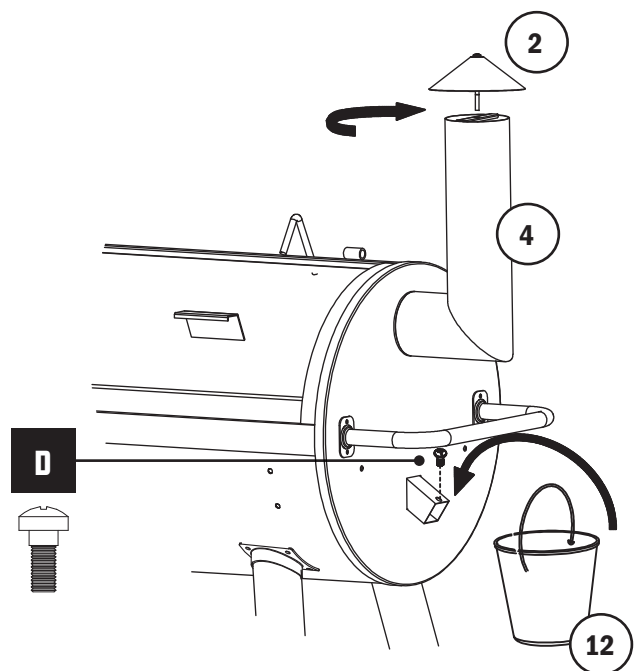
Ensure the gasket fits between the Chimney Pipe (4) and outside face of the chamber endcap as shown.



STEP 8

Screw Chimney Cap (2) into Chimney Pipe (4) top as shown by turning it clockwise. Do not screw Chimney Cap (2) all the way down.

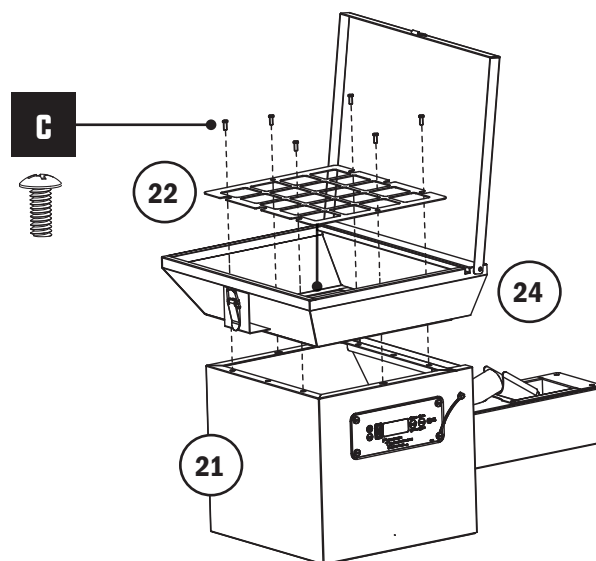
Insert an M6 x 14 Step Bolt (D x 1) into the square tube end of the chamber right bracket. Hang the Grease Bucket (12) from the tube and as shown.



STEP 9

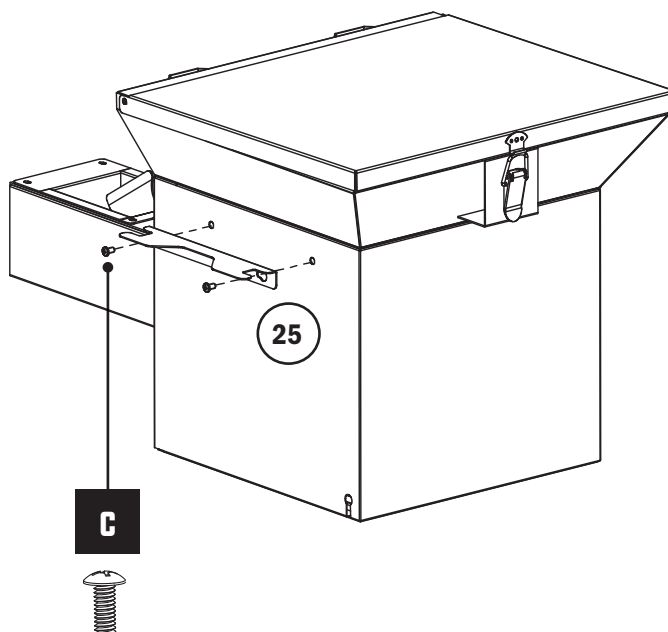
Connect the Hopper Top (24) to the Hopper Bottom Assembly (21) with M5 x 10 Bolts (C x 4).

Install Protection Guard (22) into the Hopper Assembly with M5 x 10 Bolts (C x 2).
NOTE: Insert all 6 Bolts before tightening completely.



STEP 10

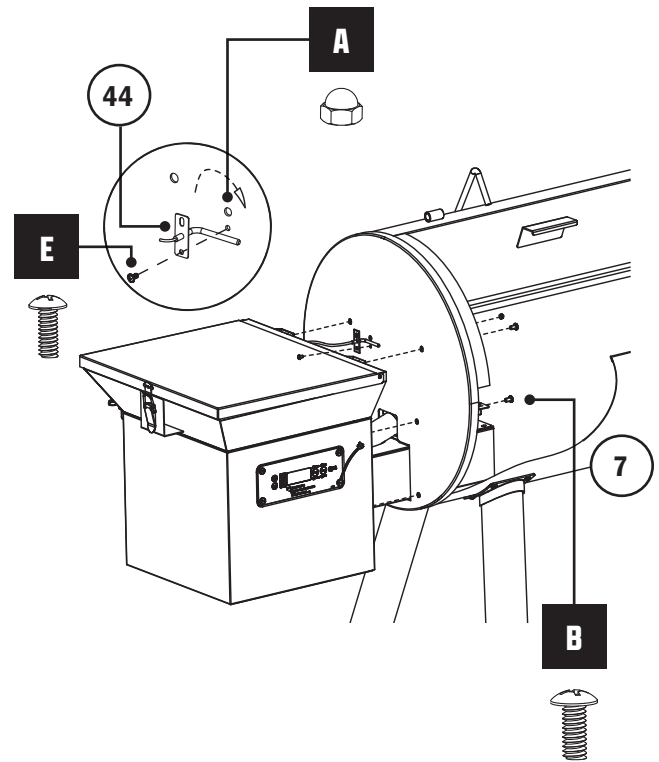
Attach the Power Cord Bracket (25) to the back of the Hopper Assembly with M5 x 10 Bolts (C x 2).



STEP 11

Slide Hopper Gasket (23) over Auger Housing (41). Then, place the Pellet Hopper Assembly onto the Cooking Chamber (7) by inserting the Auger Housing (41) through the left endcap. While holding the Hopper Assembly away from the endcap, insert the Grill Probe (44) through the endcap wall. The Grill Probe (44) should be turned horizontal as shown. Tighten the Grill Probe (44) into place using M4 x 8 Bolt (E x1) and M4 Cap Nut (A x 1).
NOTE: Make sure grill probe tip end is facing towards the chamber front when installing.

Tighten the Hopper Assembly to the Cooking Chamber (7) left endcap using M6 x 12 Bolts (B x 6).

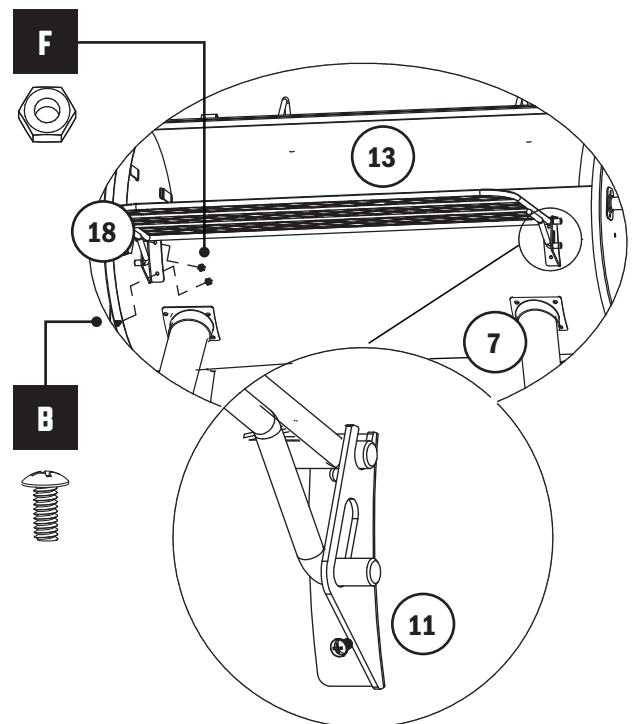


STEP 12

Attach the Front Shelf Left Bracket (18) to the front of the Cooking Chamber (7) near the left leg using M6 x 12 Bolts (B x 2) and M6 Nuts (F x 2).

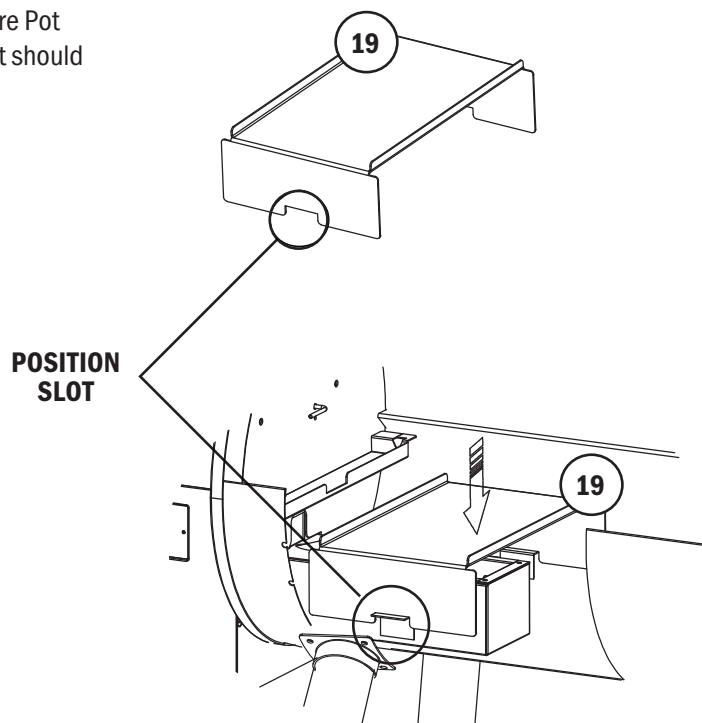
Connect the Front Shelf (13) to Front Shelf Right Bracket (11) by inserting the Shelf Hooks through the bracket. Then, insert the left side of the shelf through the Front Shelf Left Bracket (18) on the Cooking Chamber (7).

Attach the Front Shelf Right Bracket (11) to the front of the Cooking Chamber (7) using M6 x 12 Bolts (B x 2) and M6 Nuts (F x 2). Tighten all hardware.



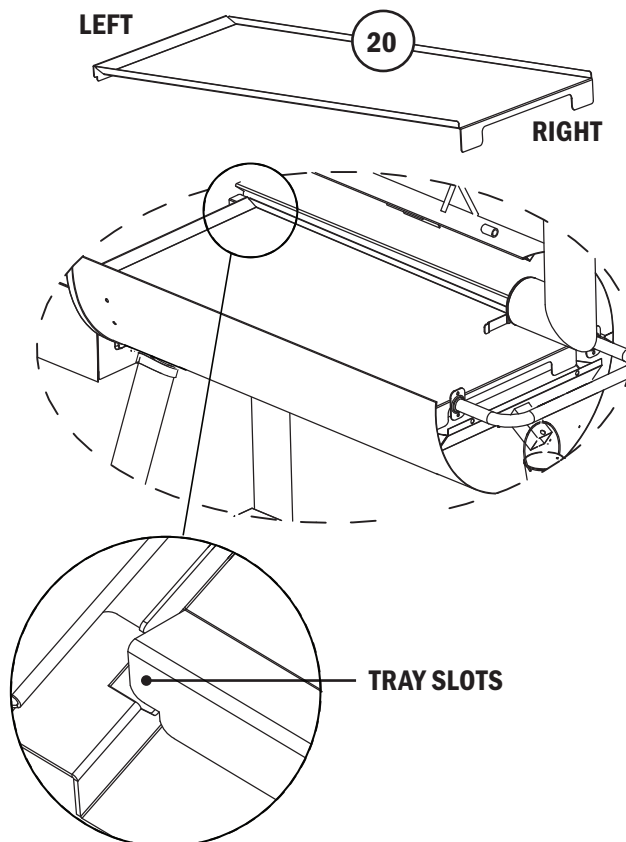
STEP 13

Place the Flame Tamer (19) over the Fire Pot (42) inside the Cooking Chamber (7). It should rest in place as shown.



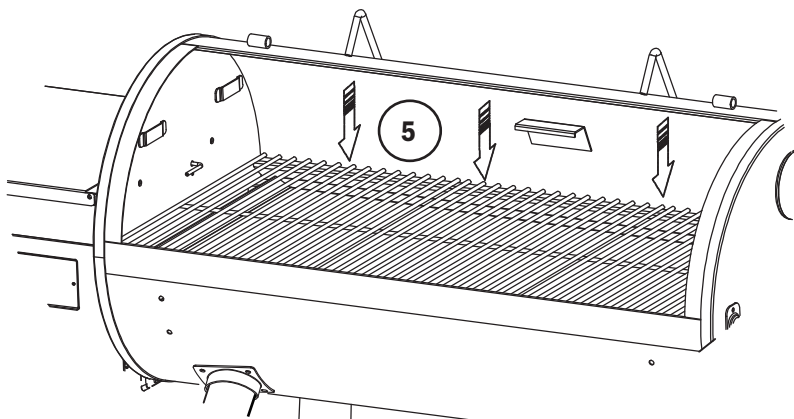
STEP 14

Place the Grease Tray (20) on the chamber right side bracket and chamber left side bracket as shown.

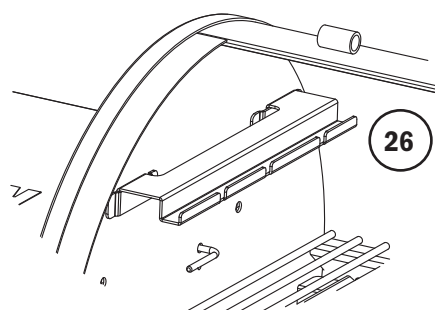
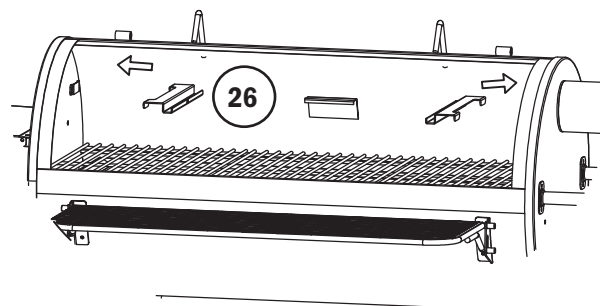


STEP 15

Place Cooking Grates (5) onto cooking chamber grid brackets/rails as shown.

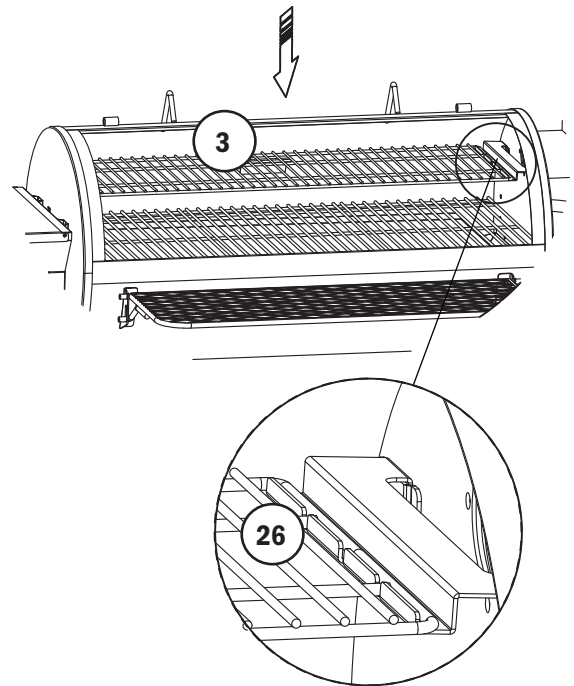
**STEP 16**

Insert Warming Rack Brackets (26) into mounting tabs found on cooking chamber endcaps as shown.



STEP 17

Place Warming Rack (3) onto Warming Rack Brackets (26) so that it securely rests in brackets.



STEP 18

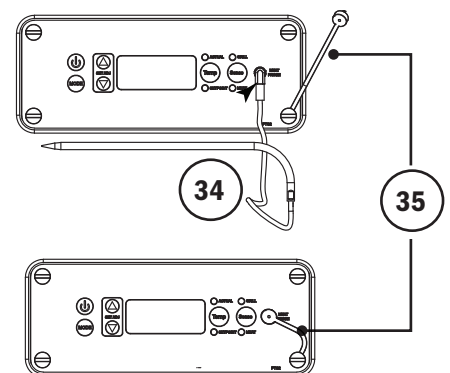
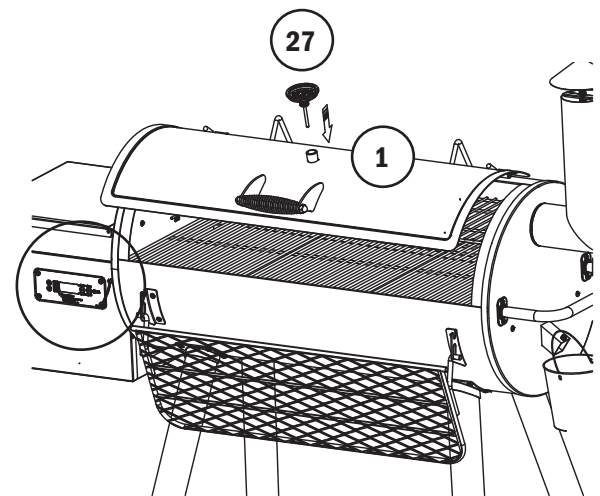
Reconnect the Cooking Chamber Lid (1) by sliding the hinge pins into the hinges. Secure it with the washer and bolt removed in Step 1.

Screw the Temperature Gauge (27) fully into the lid. Adjust the orientation and lock the gauge into position using the pre-attached nut.

If desired, install the Utensil "S" Hooks (9) onto the side handle.

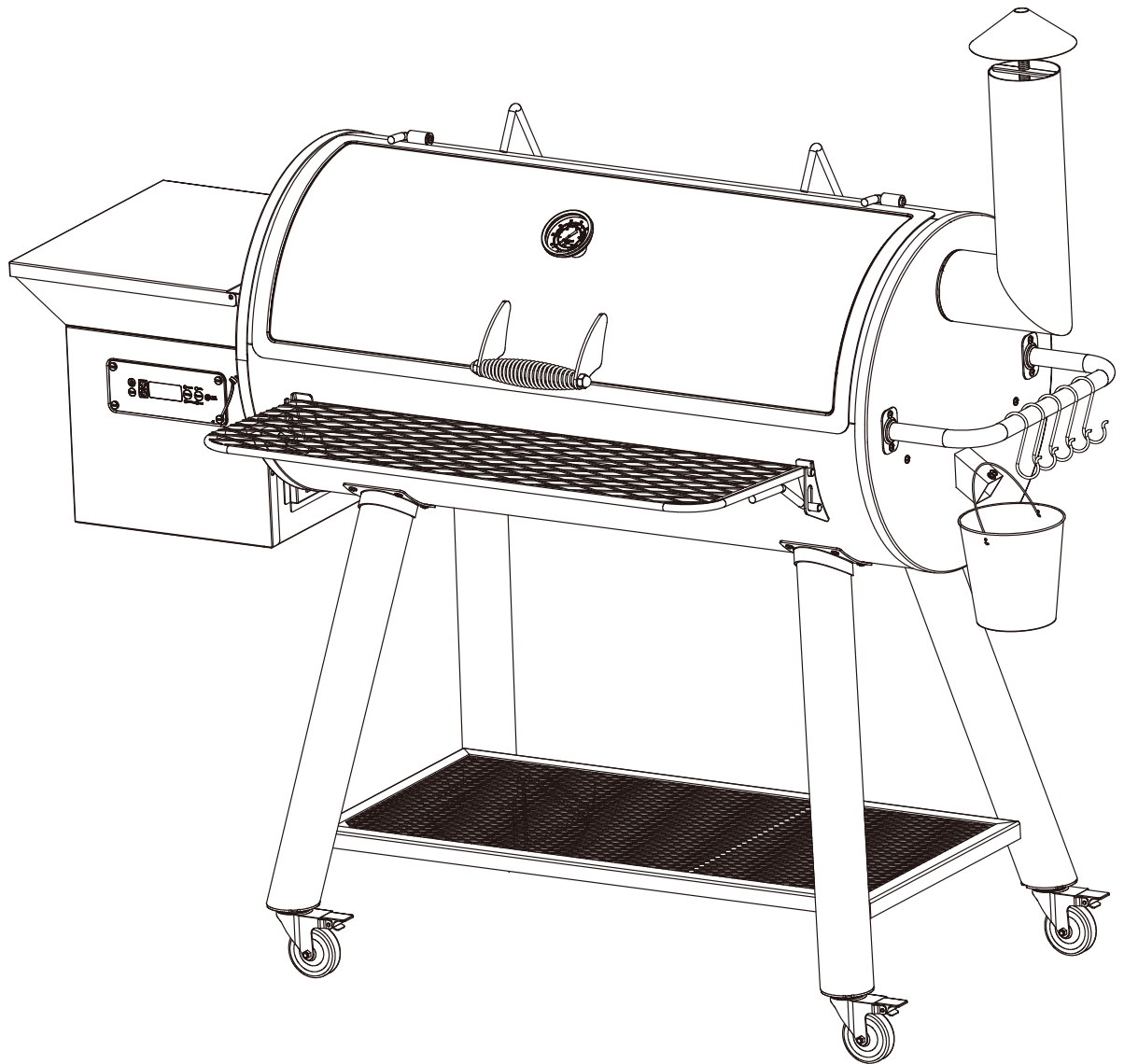
When needed, connect the Meat Probe (34) to the PTC Controller (33) by inserting the female plug into the controller socket marked "Meat Probe." If not in use, leave disconnected and store indoors.

CAUTION: When not in use, the Rubber Cap (35) should be placed in the meat probe adapter socket on the PTC Controller (33) to keep rain or moisture from damaging the circuit board.



STEP 19

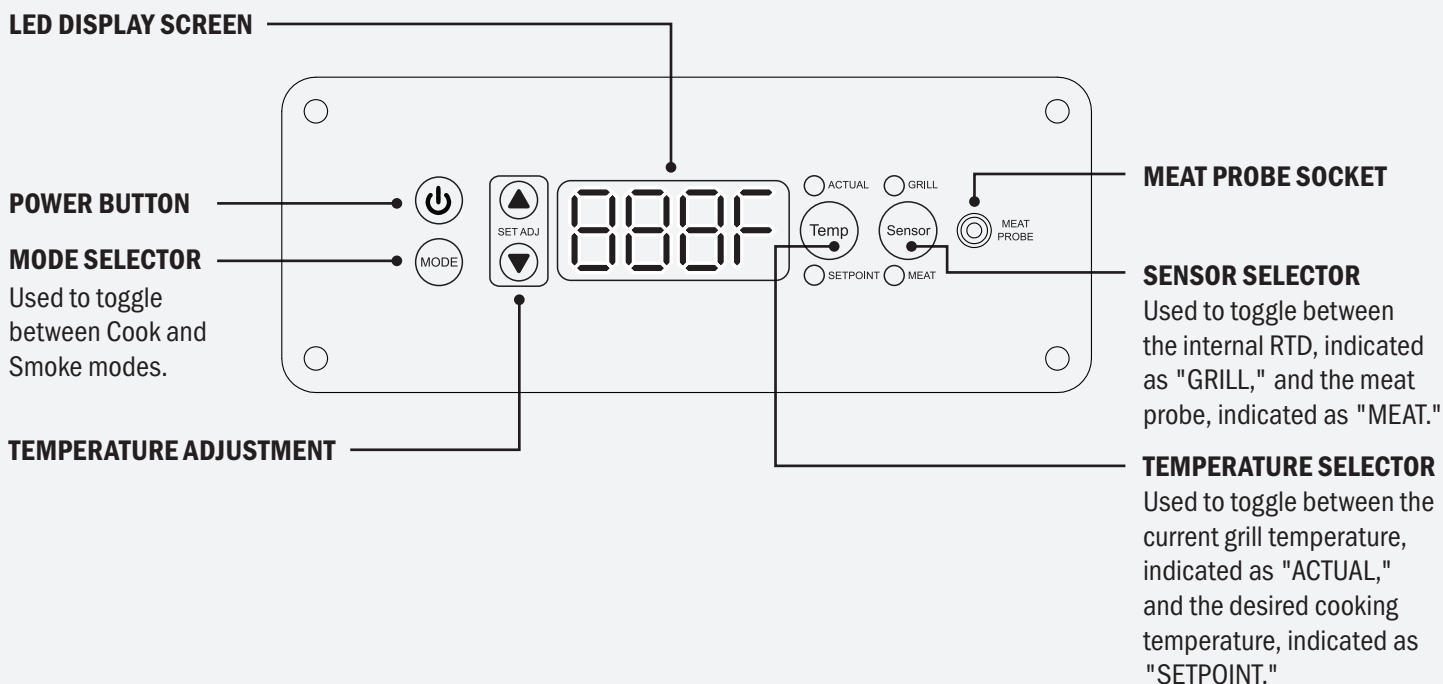
Pellet grill is now assembled.



CONTROLLER INSTRUCTIONS

- The maximum temperature that the pellet grill can achieve is influenced by the ambient temperature. In colder weather, the grill may not be able to achieve the highest set temperature and it will continually feed pellets into the fire pot attempting to reach the set temperature.
- There might be some discrepancy between the digital temperature displayed and the actual temperature inside the grill. Some variance is normal due to temperature gauge locations and calibration differences.
- When changing the operating temperature, allow up to 15 minutes for the temperature to stabilize. If lowering the temperature, it is best to leave the lid open for a few minutes to help decrease quicker.

CONTROLLER FUNCTIONS



PREPARATION FOR USE

CAUTION!

- **PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF, OVERHANG, OR ANY COMBUSTIBLE MATERIAL.**
- **NEVER USE ON WOODEN SURFACES OR OTHER SURFACES THAT COULD BURN.**
- **PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING ENCLOSED SPACES.**
- **IN WINDY OR RAINY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND AND RAIN.**
- **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

WARNING!

- **NEVER add pellets to a hot fire pot by hand. You could be seriously burned. If the pellets run out or the fire goes out, wait until the grill cools down, then follow the SETUP PROCEDURE to restart.**
- **NEVER put water in the fire pot, as this could cause the auger to jam.**
- **NEVER use water to extinguish flareups. Close the lid, turn off the grill, and wait for the fire to extinguish itself.**
- **NEVER use any flammable liquids, such as gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or freshen up the fire! Keep all such liquids well away from the grill while it is in use.**
- **NEVER inspect or perform maintenance on a hot grill. Allow to properly cool before inspecting and cleaning your grill.**

SETUP PROCEDURE

- Follow this procedure before first use and after every other use, or after a long cook time.
 - This should be performed ONLY when the grill is cool, before being used.
 - During shipping or moving around your deck, some components may shift from position. A complete visual inspection of the grill assembly is required after moving.
1. Open the grill lid. Remove the warming racks and cooking grates.
 2. Remove the grease tray and clean off any excess food drippings or grease buildup.
 3. Inspect and clean the grease drain. Ensure the drain tube is not blocked.
 4. Remove the flame tamer. Inspect the bottom of the grill body and clean out pellet ash. Also inspect and clean out fire pot. Ensure there are no foreign objects in the fire pot and that the ignitor is clean and clear of debris.
NOTE: Line the bottom of the cooking chamber with heavy-duty aluminum foil. This will help prevent flareups and make cleaning easier.
 5. Open the hopper lid and check for any foreign objects. Fill the hopper with your choice of wood pellet fuel made for barbecue and close the hopper lid.
 6. Plug the power cord into a properly grounded 110V electrical outlet. DO NOT use if the ground tip has been removed from the power cord. DO NOT use an extension cord or ungrounded outlet.
 7. Press the power button to start the grill. By default, the grill will start in GRILL cooking mode with a set point temperature of 350°F.
 8. Observe the auger turning as pellets fill the tube. Once pellets reach the fire pot, turn the grill OFF. DO NOT reach into the fire pot.
 9. Reinstall the flame tamer, grease tray, cooking grates, and warming rack. Close the grill lid.
 10. The grill is now ready for use. Follow the LIGHTING INSTRUCTIONS to continue.

PREPARATION FOR USE CONT.

CAUTION!

- The pellet hopper must be properly setup with pellets in the auger tube **PRIOR** to lighting the grill.
- **NEVER** add or use wood chips or particles in the hopper. **ONLY** use barbecue-grade pellets.
- **DO NOT** use an extension cord.
- **DO NOT** break the ground end off the cord or use a non-grounded outlet or extension cord.
- **NEVER** immerse cord, plugs, or electric elements in water or any liquid.
- **NEVER** operate the grill with a damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.
- **Keep** any power cords away from heated surfaces.
- **NEVER** inspect or perform maintenance on a hot grill. Allow to properly cool before inspecting or cleaning your grill.

NOTE: If the grill fails to light, inspect the fire pot for the presence of pellets or buildup of pellet ash. If the fire pot contains too much ash, clean it out using a shop vacuum. Also Ensure the fan blower motor and auger are working by observing these parts after starting the smoker. If they are working, turn OFF the power and reassemble the components.

NOTE: When the controller is ON, if the grill probe does not reach a temperature of 130°F within 20 minutes, the controller will turn OFF and display "ER-2." (Refer to TROUBLESHOOTING for more information.)

LIGHTING INSTRUCTIONS

AUTOMATIC METHOD

1. With the grill properly set up and located for operation, plug the power cord into a 110V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.)
2. Open the grill lid. Ensure all components are properly installed and ready for use.
3. Ensure the hopper does not contain any foreign objects and is properly filled with barbecue wood pellets.
4. Press the POWER button to start the grill. Listen for operation of fan and auger motors. Within a few minutes, smoke should become visible before the pellets ignite. If smoke does not initially appear, turn power OFF and wait 5 minutes before attempting to re-light. (Refer to the TROUBLESHOOTING section of the manual for more information.)
5. Close the grill lid.
6. Select the desired grilling temperature or change to SMOKE mode for smoking. (Refer to COOKING INSTRUCTIONS for more info.)

MANUAL METHOD

1. With the grill properly set up and located for operation, plug the power cord into a 110V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.)
2. Open the grill lid. Remove the warming rack, cooking grates, grease tray, and flame tamer.
3. Ensure the fire pot and ignitor are clean and free of debris or foreign objects.
4. Place a generous handful of pellets into the fire pot.
5. Apply an approved wood pellet starter, like fire starter gel, over the pellets.
6. Using a long fireplace match or long lighter, light the starter and pellets.
7. After the pellets are burning well (up to 5 minutes), carefully replace the flame tamer, grease tray, cooking grates, and warming rack.
8. Press the power button to start the fan and auger feed motor.
9. Close the grill lid.
10. Select the desired grilling temperature, or change to SMOKE mode for smoking. (Refer to COOKING INSTRUCTIONS for more info.)

PREHEATING THE GRILL

Before initial use, it is recommended to cure the grill to remove manufacturing oils or residue and minimize smoke odors or unnatural flavors from being added to food.

1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill, then enter COOK mode.
3. Set the temperature to 250°F and allow to operate for 2 hours.
4. Increase the temperature to 400°F and allow to operate for an additional hour.
5. Turn grill OFF and allow to fully cool.
6. Your grill is now cured and ready for use.

Prior to each use, preheat the grill to remove bacteria or foreign material left from previous use. This also increases the cooking performance since all of the grate and components have balanced temperature. Without preheating, it takes much longer for food to get to cooking temperature.

1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill, then set the control knob to HIGH.
3. Close the lid and allow the grill to maintain at least 400°F for about 10 minutes.
4. Open lid, set the controller to the desired temperature, and close lid once the temperature is close to the desired setting.
5. Cook food as desired. (See COOKING INSTRUCTIONS for more operating information.)

COOKING INSTRUCTIONS

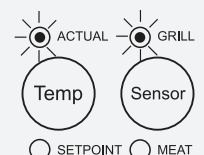
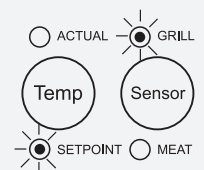
The pellet grill has 2 modes to control the pellet feeding speed. These are designated as the COOK MODE and SMOKE MODE. The COOK MODE is for grilling or slow cooking methods, while the SMOKE MODE is for smoking and adding flavor to foods being prepared. COOK MODE is the grill's default cooking method.

COOK MODE

In COOK MODE, the grill will automatically maintain a set temperature by adding pellet fuel to the fire pot when needed by monitoring the internal grill temperature. During cooking, it is important to keep the grill lid closed for the grill to function properly.

NOTE: The maximum temperature the pellet grill can achieve is influenced by the ambient temperature. In colder weather, the grill may not be able to achieve the highest set temperature, and it will continually feed pellets into the fire pot attempting to reach the set temperature.

1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill.
3. Close the lid and allow the grill to maintain at least 400°F for about 10 minutes.
4. Set the desired cook temperature by first pressing TEMP so that SETPOINT is illuminated. Ensure SENSOR is set to GRILL.
5. Using the SET ADJ up or down arrow buttons, set the desired grilling temperature. The temperature adjusts in 5° increments and will be displayed on the LED Display.
NOTE: 600°F temperature setting is recommended only for cleaning. However, in colder weather, it might be used for cooking to overcome the ambient temperature.
6. Once the desired temperature is set, press TEMP to ACTUAL to display the current grill temperature.
NOTE: There might be some discrepancy between the digital temperature displayed and the temperature observed on the analog lid gauge. Some variance is normal due to location and calibration differences.

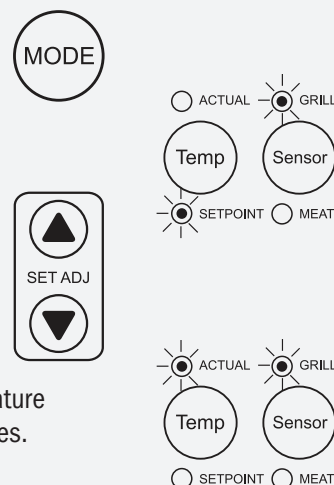


SMOKE MODE

To enter SMOKE MODE, press the MODE button once. In SMOKE MODE, the grill regulates the time that the auger feeds fuel to the fire pot. For the pellet system to produce more smoke, the temperature fluctuation from the SET POINT will be larger than in cook mode.

NOTE: Experiment with various temperatures to fully understand the grill operation cooking temperatures and times before preparing food for the first time.

1. Follow SETUP PROCEDURE to ensure the grill is safe for operation.
2. Follow LIGHTING INSTRUCTIONS to start the grill.
3. Close the lid and allow the grill to maintain at least 400°F for about 10 minutes.
4. If not already done, enter SMOKE MODE by pressing MODE.
5. The default smoking temperature is 180°F. To change the target smoking temperature, press TEMP so SETPOINT is active with SENSOR set to GRILL.
6. Using the SET ADJ up or down arrow buttons, set the desired smoking temperature. The temperature will be displayed on the LED Display.
7. Once the desired temperature is set, press TEMP to ACTUAL to display the current grill temperature.
NOTE: There might be some discrepancy between the digital temperature displayed and the temperature observed on the analog lid gauge. Some variance is normal due to location and calibration differences.



WARNING!

- **NEVER add wood pellets to fire pot while it is hot or in use! SERIOUS INJURY COULD RESULT!**
- **ALWAYS wear dry, protective gloves or oven mitts when cooking or cleaning hot cooking grates.**

PROGRAMMABLE MEAT PROBE

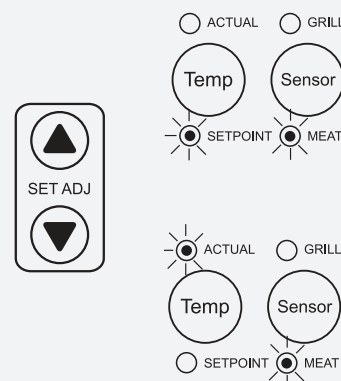
The controller includes a meat probe alarm that can be used to alert you when the preset temperature is reached. It can be used in both COOK MODE and SMOKE MODE.

CONNECTION

Insert the meat probe's 1/8" male plug into the jack socket on the controller faceplate. Press firmly to ensure it is fully seated. The meat probe can be connected any time during the grilling process.

OPERATION

1. After the grill has started, the meat probe alarm can be set.
2. Press SENSOR to select MEAT, then press TEMP to select SETPOINT.
3. Use the SET ADJ up and down arrows to set the desired temperature. The temperature will be displayed on the LED Display.
4. Once the desired temperature is set, press TEMP to ACTUAL to display the current temperature measured by the meat probe.
5. When the meat probe temperature reaches the desired set point, a beeping alarm will sound.



NOTES

- Keep the meat probe as clean and dry as possible. Clean with a damp, soapy cloth.
- If meat probe wires become wet, erroneous readings may occur. Allow the probe wires to dry completely before use.
- DO NOT submerge the meat probe when cleaning or place in dishwasher.
- DO NOT kink the wiring, as this could cause damage.
- DO NOT allow the meat probe to make direct contact with flames.
- ALWAYS place rubber cap into meat probe jack socket when not in use to keep moisture from damaging components.

SHUT DOWN INSTRUCTIONS

1. After you have finished using the grill, press the POWER button to turn OFF the grill. This will set the grill into SHUTDOWN MODE.
2. In SHUTDOWN MODE, the auger will stop feeding pellets into the fire pot and allow the flames to burn out naturally. During this time, the combustion/cooling fan will continue to run until a preset internal temperature is reached. When the procedure is complete, the fan and power will turn off automatically.
3. It is important that you DO NOT unplug the grill until this cycle is complete.
4. The procedure will take about 15 minutes. After it has turned off and properly cooled, disconnect the power cord and properly store the smoker in a safe, dry place away from children and pets.
5. ALWAYS leave the grill unplugged from the electrical outlet when not in use.

WARNING!

- **NEVER move your pellet grill while it is hot or in use.**
- **Make sure the flame tamer and grease tray are properly installed. If not properly installed, a grease fire could result.**
- **Adjust the chimney cap height for added temperature control. Upward decreases the temperature and downward increases the temperature. DO NOT COMPLETELY CLOSE CHIMNEY CAP.**
- **Use caution around the grill. All surfaces could become VERY HOT and may cause burns if touched.**
- **In SMOKE MODE, for temperatures above 250°F, the grill may not produce smoke.**

COOKING TIPS

WOOD PELLETS

- ONLY USE wood pellets made for barbecue, not heat-grade pellets. Barbecue wood pellets should be 100% all-natural wood and come in a variety of types of wood that will add flavor to whatever food you are grilling or smoking.
- If possible, always use fresh wood pellets for each cooking session to ensure they burn properly, giving off the correct amount of heat and smoke flavor.
- Store unused wood pellets in a safe, dry place, preferably in a moisture-proof plastic container with a sealable lid.

GRILLING

- ALWAYS keep your grill clean and stored in a safe, dry place.
- After the food has finished cooking and has been removed, it is recommended to set a high temperature in COOK MODE and allow the grill to burn off food residue and drippings. If a fire occurs, DO NOT unplug the power cord. Keep the lid closed and turn the power OFF on the control panel. The fire should burn itself out shortly while the grill is in SHUT DOWN MODE.
- Preheat the grill before setting the desired grilling temperature or entering SMOKE MODE. This will not only get the grates hot, but will also help the grates and other parts remain hygienic.
- Clean or wipe off cooking grates prior to use to help reduce food stains and flareups.
- Ensure the grease bucket is clean before each use. To make cleanup easier, line bucket with foil.
- NEVER spray vegetable oil onto hot cooking grates.
- Keep the lid closed while grilling or smoking. The pellet system operates based off the internal temperature of the grill.
- For long cook times, periodically look into the pellet hopper to check the level of wood pellets. Add more pellets as needed. DO NOT reach into the hopper while the grill is operating.
- Practice makes perfect. As with any smoker or grill, the more you use it, the more you will understand the cooking temperatures and performance.

FOOD SAFETY AND CLEANLINESS

- If you pre-cook meat or poultry, do so IMMEDIATELY before grilling.
- NEVER defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking off the grill.
- ALWAYS wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry, or seafood.
- When using a platter to carry raw meat, uncooked poultry, or seafood, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter.
- NEVER use the same utensils when handling raw meat, uncooked poultry, or seafood unless you wash the utensils thoroughly with soap and hot water.
- NEVER reuse marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to serve.

CLEANING THE GRILL BODY

- Use warm, soapy water to clean the outside of grill body with a cloth and then wipe it dry.
- To prevent rusting, periodically treat interior surface of grill body with a light coat of vegetable oil and then wipe it dry.
- DO NOT use oven cleaners, abrasive cleaners, or abrasive cleaning pads on the surface of the grill body.

CLEANING THE COOKING GRATES AND GREASE TRAY

- With a cloth, use warm, soapy water to wash the cooking grates and grease tray and then wipe them dry.
- Lightly coat with vegetable or olive oil to help prevent corrosion.
- If grates are still hot after removing cooked food, carefully brush the grates with a long handled cleaning brush.
- Wear oven mitts or gloves when around a hot grill.

CLEANING THE GREASE BUCKET

- For easier cleaning, line the bucket with foil prior to use. Periodically clean or replace this liner.
- Keep excess grease out of the grease bucket and the interior of grill body.
- If too much grease collects inside the grill or within the grease bucket, a grease fire could result.

REMOVING WOOD PELLET ASH

- Depending on use, periodically remove wood pellet ash that has collected within the fire pot and grill body or other parts.
- With the grill COLD and UNPLUGGED, remove the warming racks, cooking grates, grease tray, and flame baffle for access to the fire pot and grill body.

STORING THE GRILL

- Disconnect the power cord and store the grill in a dry, safe place away from children and pets. If the grill is stored outdoors, ensure it is properly protected to prevent water from entering the hopper and grill body interior. If possible, DO NOT leave wood pellets in the hopper during storage.

PAINT AND CORROSION

- NEVER apply paint to interior surfaces. Rust spots on the interior can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray. Maintaining a light coat of oil will help minimize rusting.
- To protect against excessive rust, keep the grill clean and covered at all times when not in use.

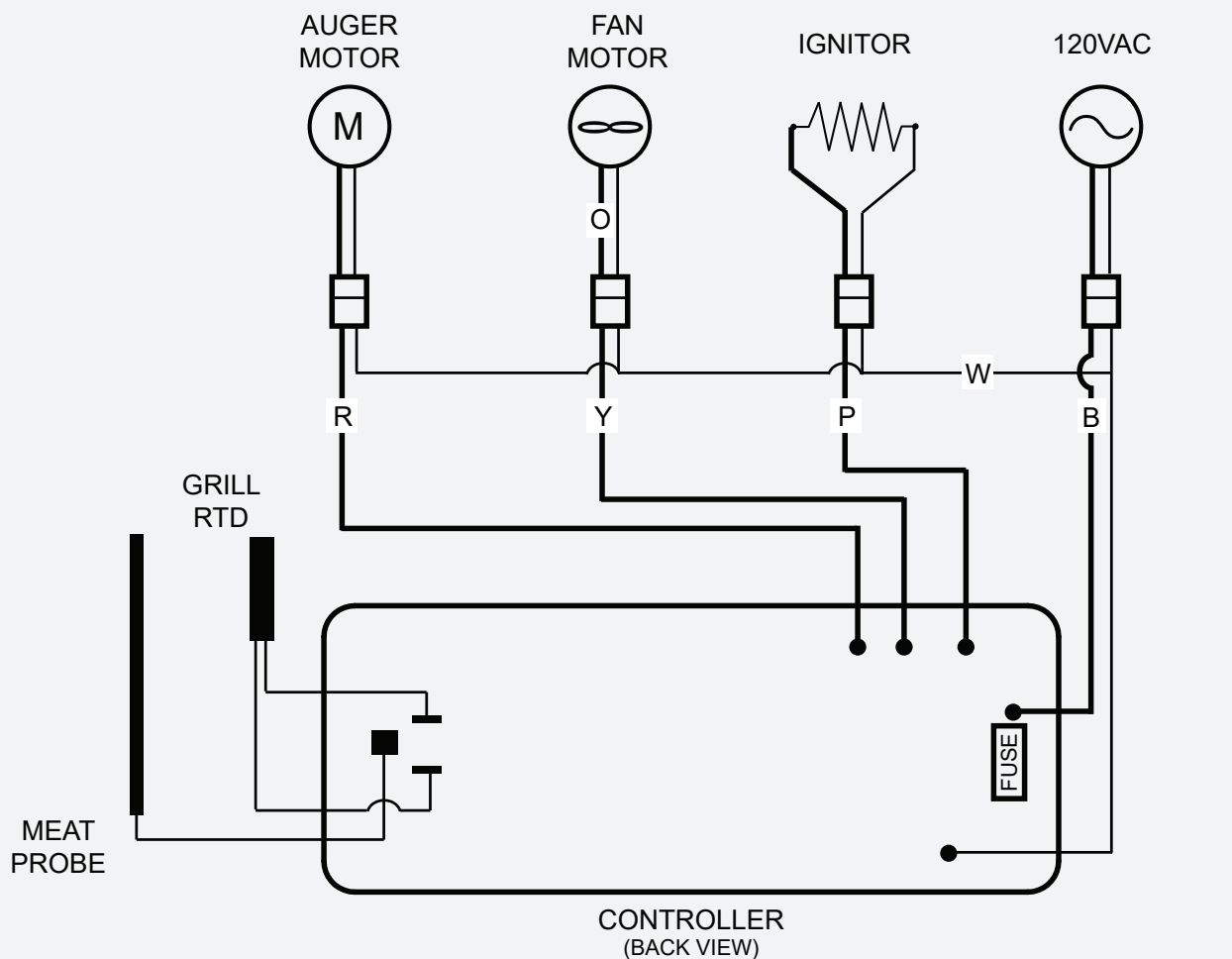
NOTE: Proper cleaning, maintenance, and the use of clean, dry, quality pellet fuel will prevent common grill operational problems. However, in the event of poor operation or product failure, refer to TROUBLESHOOTING section for helpful tips.

PROBLEM	CAUSE	SOLUTION
The grill won't ignite.	Power issue.	Verify there is power at the outlet. If connected to a GFCI outlet, check and reset. If necessary. If there is power, but the grill fails to ignite, contact customer service.
Pellets aren't being delivered into the fire pot.	Pellet hopper is empty or pellets failed to fall into auger tube.	Verify there are pellets in the pellet hopper and they are not stuck on the side walls. If they are stuck, gently bump the hopper walls to shake the pellets loose and/or add more pellets. If the grill has run out of pellets, allow up to 5 minutes for them to travel to the fire pot. Verify the auger motor is operating as described in SETUP PROCEDURE. If this fails, contact customer service.
Fire will not remain lit.	Excess ash in the fire pot.	Excess ash in the fire pot may be the problem. Unplug the grill and wait until the grill cools down. Then, open the cooking chamber and use caution to remove the warming racks, cooking grates, grease tray, and flame baffle from inside the grill. Then remove all unburned pellets and ash from inside and around the fire pot. A shop vacuum with a hose is ideal for this task. After cleaning the ash, reinstall all parts back into the grill. Initiate the LIGHTING INSTRUCTIONS. If the grill fire still goes out, contact customer service.
Electric element (igniter) does not get hot.	<p>Check that the 3-wire plug is fully seated into the 3-wire grounded GFCI outlet wired for 120V and protected at 7 or 10 amps.</p> <p>Check the breakers or fuses for the outlet being used to ensure they are not open or blown.</p> <p>Check that the GFCI outlet has not been tripped.</p> <p>Electric element only heats up (becomes red) during the first 5 minutes after power switch is turned on.</p> <p>Fuse has been blown.</p>	<p>Reset plug in a 3-wire grounded GFCI outlet wired for 120V and protected at 7 or 10 amps.</p> <p>Reset breakers or replace fuse.</p> <p>Reset GFCI outlet.</p> <p>Turn control knob to the OFF position for 5 minutes, then follow LIGHTING INSTRUCTIONS.</p> <p>Replace max fuse size: 5 mm x 20 mm, 5 amps.</p>
Grill is not getting hot enough.	<p>Temperature set too low.</p> <p>Grill lid being open too long or too often.</p> <p>No fire burning.</p>	<p>Adjust the control knob to a higher temperature.</p> <p>Open the lid only when necessary.</p> <p>Inspect and verify the pellet hopper is full and the fire pot does not contain too much ash. DO NOT touch any HOT parts. Allow the grill to cool first.</p>
Grill is getting too hot.	<p>Operating temperature is set too high.</p> <p>Auger continuously runs.</p>	<p>Adjust the control knob to a lower temperature.</p> <p>If the temperature continues to go higher than the setting, contact customer service.</p>
Excess smoke from chamber or chimney.	Grease fire.	Some smoke is normal, but if excess smoke is observed and the temperature has increased, there could be a grease fire. Turn the grill OFF and unplug the power cord. A simple grease fire should extinguish itself. If the fire continues, use baking soda to smother the fire or contact your local FIRE DEPARTMENT.
Unexpected grill temperature is displayed.	Grill is exposed to direct sunlight or high ambient temperature.	<p>Use the grill in a shaded area when possible. However, other than showing incorrect temperature readings, this will not harm the grill.</p> <p>Briefly open the grill lid to help reduce the temperature if needed.</p>

PROBLEM	CAUSE	SOLUTION
Temperature or digital display does not match set temperature.	Outdoor temperature. Lid open.	Operating the grill in very cold conditions may affect the performance. Close the grill lid and allow up to 15 minutes for the temperature to stabilize.
LCD screen does not illuminate.	Missing or incorrect power supply. LCD screen failure. Blown fuse on circuit board.	Ensure the grill is properly connected to a working GFCI outlet supplying 120V. If the display has failed, contact customer service for replacement controller. Inspect and replace the 5 amp fuse. (See CONTROL BOARD WIRING DIAGRAM for information.)
"ErH / HEr" error message.	The grill has overheated, possibly due to grease fire or excess fuel.	Turn the grill OFF, then unplug the power cord and allow grill to cool. Clean grill interior, remove excess pellets from fire pot, and confirm positioning of all component parts.
"Err" error message	Grill probe disconnection or failure.	Unplug the power cord and allow grill to cool. Ensure grill probe wiring is properly connected and inspect for possible damage.
	Control knob was not in the OFF position when grill connected to AC power.	Turn control knob to OFF, wait 2 minutes, then select desired temperature. It is a safety feature preventing an inadvertent start.
	Grill temperature lower than 120°F due to flame out.	Turn off grill and unplug power cord, then restart the grill to relight. If the error continues, contact customer service.
"ErL / LEr" error message.	The temperature inside the grill is too low to continue working.	TURN THE GRILL OFF THEN UNPLUG THE POWER CORD BEFORE PROCEEDING. - Verify there are enough pellets in the hopper. Need to re-feed the pellets and restart the grill if it does not have enough pellets. The temperature inside the grill will decrease if there are not enough pellets available in the hopper. - Open the grill lid, take the cooking grid and grease tray out, then observe if the auger is working properly. If the auger cannot feed the pellets, the temperature inside the grill will decrease. There are 2 reasons why the auger may not be working properly: 1. The auger jams if the pellet size is too large. The standard pellet size is about 6 mm. Pellets larger than that can easily jam. 2. The auger is broken. - Verify the igniter is working properly. Clean the fire pot and expose the igniter. Use caution, as igniter becomes VERY HOT. If igniter fails to heat up, it is faulty and needs to be replaced.
Grill will not start.	Power	Ensure the unit is plugged in. Verify there is power at the GFI outlet. Check and reset the GFI outlet if necessary. If igniter is not working, check 5 amp fuse found on the back of the control board. Replace if necessary.
	Control knob	Ensure control knob is in OFF position. Turn control knob to SMOKE. LCD screen will light up.
	Igniter	Remove warming racks, cooking grates, grease tray, and flame baffle. Turn unit on and visually inspect the igniter. Start using LIGHTING INSTRUCTIONS. If still not working, contact customer service.

PROBLEM	CAUSE	SOLUTION
Grill will not start. (continued)	Auger Motor	Remove cooking grate, grease drain pan, and flame tamer. Turn unit on and visually inspect the auger feed. Remove control board and inspect the wires and connections. If not working, call customer service.
	Control Board	Remove control board. Inspect the wires and connections. If not working, call customer service.
Grill will not achieve or maintain stable temperature.	Insufficient airflow through fire pot.	Check the fire pot for ash build-up or obstructions. Verify the blower fan motor is functioning, the air intake is not blocked, and that the auger tube does not have any blockage. Perform a quick test. Remove warming racks, cooking grates, grease tray, and flame baffle. Ensure all the above has been done, start the grill, turn control knob to HIGH, and wait for 15 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel.	Verify the hopper is full of wood pellets made for barbecues. Feel the pellets to ensure they are dry. If wet, remove all pellets and refill with dry wood pellets made for barbecues.
	Dirty or blocked temperature sensor.	Clean the temperature sensor and verify it is not blocked or covered.
	Improper control settings.	Ensure smoke preset setting is correct in SMOKE MODE.
Grill produces excess or discolored smoke.	Excess grease buildup or dirty components.	When grill is cool, remove and properly clean the components. It is good practice to burn off excess food after each use by setting controller to HIGH after food has been removed. Allow the grill to run for 5-10 minutes before turning the control knob to OFF.
	Poor quality or damp wood pellets.	Inspect the wood pellets and replace if needed.
	Excess amount of ash in fire pot.	When the grill is cool, remove ash from the fire pot using a shop vacuum.
Frequent flareups.	Improper cooking temperature.	When cooking very greasy foods, keep the temperature under 350°F to help reduce flareups. Avoid putting greasy foods directly over the fire pot area.
Temperature variance or unstable temperature (especially following ignition).	Too many pellets in fire pot.	Adjust controller to a lower temperature and allow the cooking temperature to stabilize. This could take several minutes. Once the cooking temperature closely matches the set temperature (within several degrees), set new desired cooking temperature.
Flashing temperature on LCD screen.	SMOKE MODE If grill temperature is below 130°F. COOK MODE If grill temperature is below 150°F.	This is NOT an ERROR that affects the grill. Used to show that there is some risk that the fire could go out. Check the hopper for sufficient fuel or blockage. Check fire pot for ash buildup or obstructions. Check fan to confirm operation and speed. Check auger motor to confirm operation.
Flashing dots on LCD screen.	The igniter is ON.	This is NOT an ERROR that affects the grill. Used to show that the unit is in START UP MODE.
During SMOKE MODE, the temperature is too high.	Improper preset for desired smoke setting.	With the grill set to SMOKE, use the SET ADJ down arrow button to select a lower preset. Refer to table in SMOKE MODE section.

CONTROL BOARD WIRING DIAGRAM



COLOR CODE:

B BLACK

O ORANGE

P PURPLE

R RED

W WHITE (COMMON)

Y YELLOW