



# GAS GRILL & PELLET SMOKER

## USER'S MANUAL

MODEL 91025



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**A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACE) 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.**

# GETTING TO KNOW YOUR LIFETIME® GAS GRILL & PELLET SMOKER

Your Lifetime® appliance is both a gas grill and pellet smoker, giving you the best of both worlds: a smoker for low and slow cooking and a gas grill for searing meats.

**A** Enameled Cook Box, Grates and Burner Shields

**B** Electric Ignition

**C** Storage Box

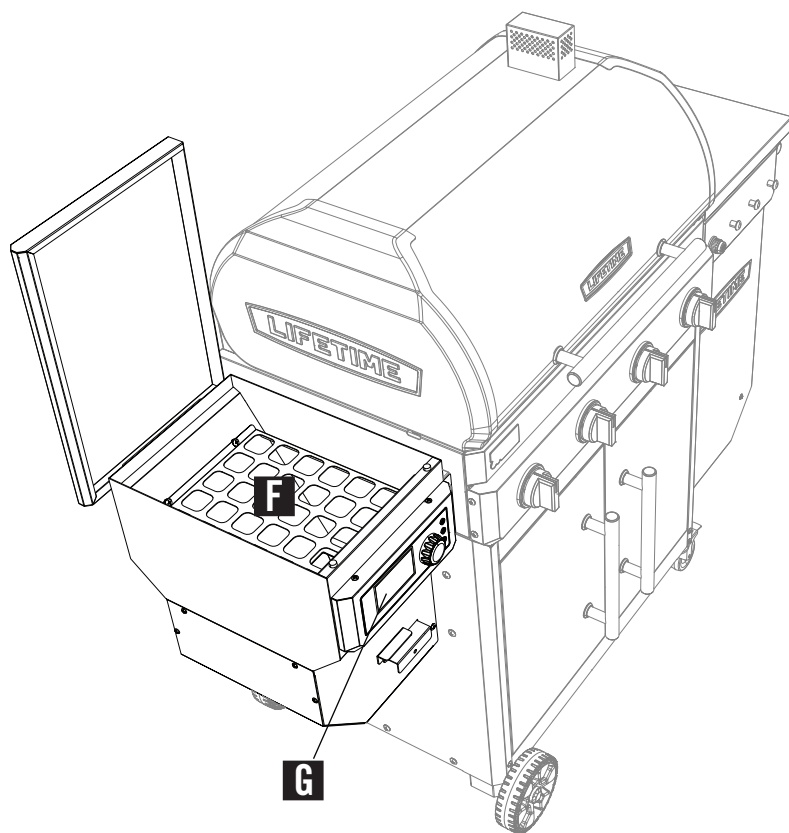
**D** Propane Compartment

**E** Storage Cabinet



**F** Hopper with Finger Guard

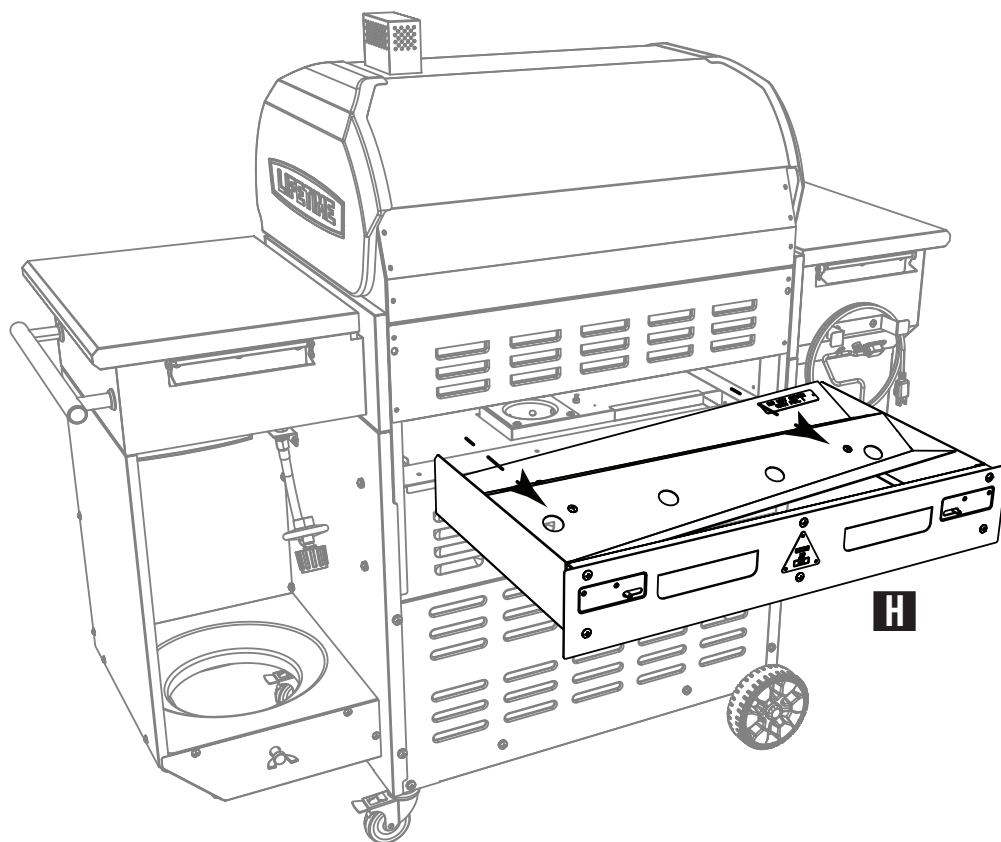
**G** Lifetime® Controller and App





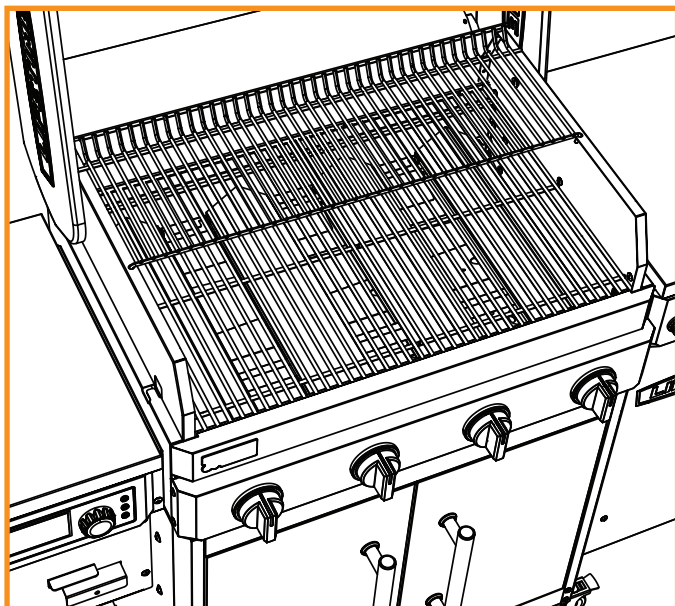
# GETTING TO KNOW YOUR LIFETIME® GAS GRILL & PELLET SMOKER

## H Removable Drip Tray



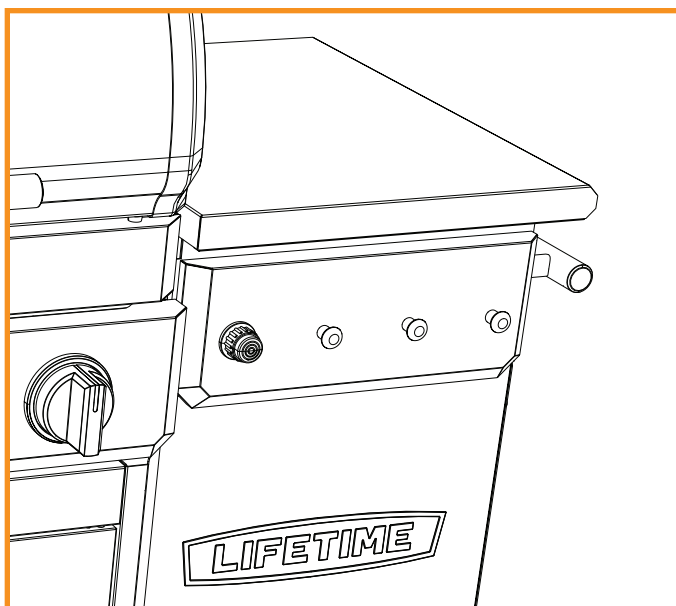
## A—ENAMELED COOK BOX, GRATE AND BURNER SHIELDS

Your Lifetime® Fusion Fuel™ Grill and Pellet Smoker sports a large enameled cook box, top and bottom cooking racks and burner shields for longer life.



## B—ELECTRIC IGNITION

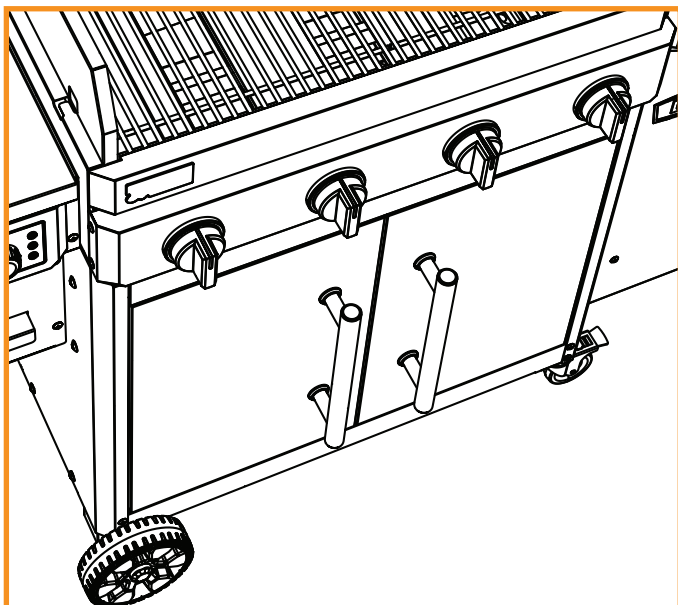
Convenient electric ignition for quick fire-ups. The grill can also be lit with the matchstick holder and match or a long-reach butane lighter.



# GETTING TO KNOW YOUR LIFETIME® GAS GRILL & PELLET SMOKER

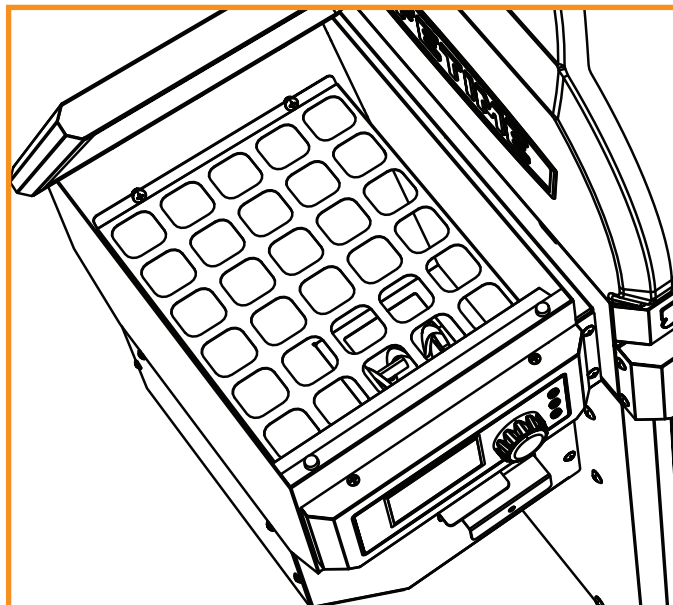
## E—STORAGE CABINET

Great for storing and keeping non-flammable and non-combustible materials dry and easily accessible.




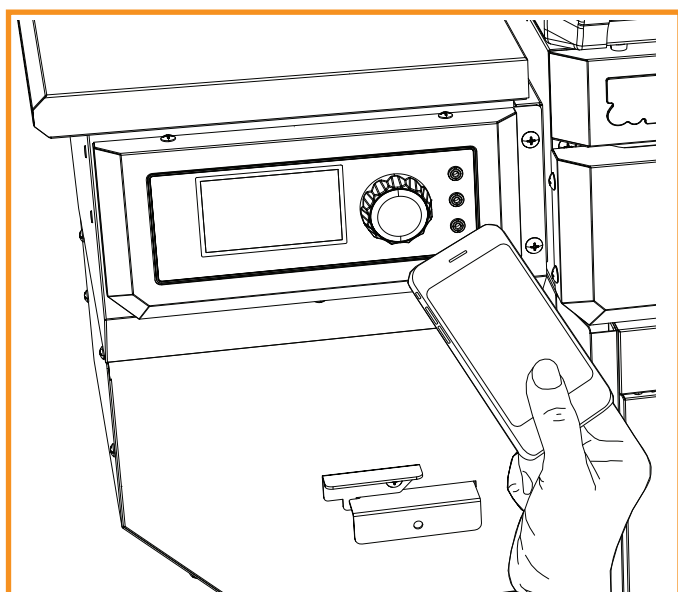
## F—HOPPER WITH FINGER GUARD

Holds up to 28 lb of premium hardwood pellets. Depending on the temperature set and the type of pellet chosen, cooking time can last up to a day on a single fill. The finger guard helps big and small hands stay safe and away from moving parts.



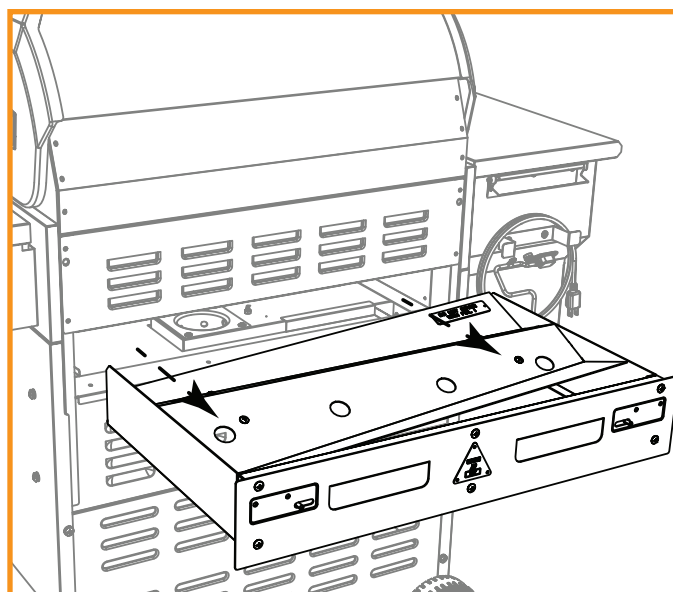
## G—LIFETIME® CONTROLLER AND APP

Our Lifetime® Grill controller and app allow you to set the desired temperature and view the current temperature at any given moment whether you're in front of the grill or accessing it through the app on your phone. To update the controller program, simply click the menu  on your phone and select UPDATE VERSION from the drop-down menu.



## H—LARGE REMOVABLE DRIP TRAY

The large, removable drip tray channels grease and drippings down to the drip bucket located inside the storage cabinet. The drip tray slides out for easy removal, cleaning and maintenance.





# GAS GRILL OPERATION

Here are a few things you should know before firing up your grill for the first time.

## USING YOUR GRILL

### When to Smoke

- Smoking provides a unique flavor that can be customized from light and mild to deep and rich according to personal preferences.
- Smoking results in very tender meat by cooking more slowly at lower temperatures.
- Smoking provides the freedom to pair your favorite wood flavors with your favorite cuts of meat.

### When to Gas Grill

- Gas grilling provides direct heat for traditional texture, forming a flavorful and appealing crust.
- Gas grilling is for cooking small cuts of meat directly over hot, dry heat.
- Gas grilling can reach higher temperatures for browning and searing meat.
- Gas grilling is faster than smoking.

## COOKING BASICS

**Safe Handling:** Always handle raw meat separately from other ingredients. When marinating meat for longer than 30 minutes use the refrigerator. Never put cooked meats back into the same dish it was marinated in.

### Using the Meat Probes:

You can use the meat probes to monitor the internal temperature of your meat. The MP-C (Meat Probe Control) will automatically set the smoker to LO when the SET temperature has been reached. However, the MP-C Probe will not control the grill when using gas.

### Preparing to use the Smoker:

1. Choose the cuts of meat best suited for smoking
2. Choose the wood flavor that complements the meat cut you have selected; sometimes a mixed variety of pellets work best.
3. Pellet management—Be sure you have enough pellets for your cooking time. Smoker will use approximately 1 lb of pellets per hour for low and slow cooking, and 3 lb of pellets per hour for hot and fast.
4. Smoking tools to have on-hand:
  - Spice Rub: start small, salt and pepper work great.
  - Aluminum foil or butcher's paper
  - Two sets of tongs or forks (for raw and cooked meat)
  - Spray bottle or baster
  - Dry cooler

### Planning:

Smoking is cooking to temperature not to time. The weather, types of meat and temperature of the grill can all affect the cooking time. Remember to plan for three time periods for a successful smoke:

- **Prep Time**—Trimming the meat, seasoning the meat, etc.
- **Cook Time**—Can depend on outside temperature and its effect on the grill. Lower cooking temperatures for longer periods of time generally allow for more flavorful and tender meat.
- **Rest Time**—Letting your meat rest before cutting into it will allow the flavor and juices to reabsorb deep into the meat. Try resting your meat in a Lifetime® Cooler without ice; you can wrap the meat and add a towel in the cooler to keep it warm and rested.

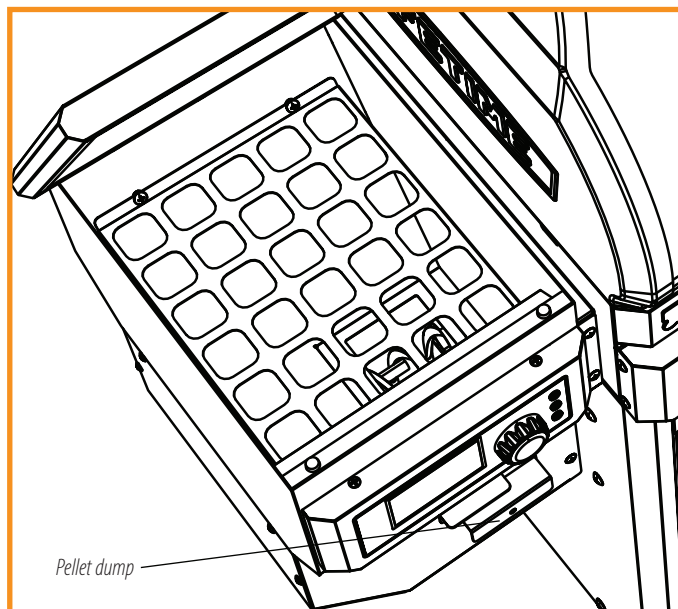
# GAS GRILL OPERATION

## COOKING TIPS

- Don't over-season your meat. Smoking adds a wonderful flavor on its own. If you are new to smoking, start with just salt and pepper, then, with experience, work your way up to more complicated seasonings.
- Resist the urge to constantly check the meat. Opening the lid frequently can result in heat-loss and not allow the cooking chamber to maintain a constant temperature.
- Don't over-load the cooking chamber. Leave room for smoke to envelope, and absorb into, the meat.

### Hopper Clean-Out:

- It's best not to store your pellets in the hopper for a long period of time. If you aren't going to be using the smoker portion of the grill for a while, empty the pellets from the hopper into a small, sealable, plastic bucket. This will keep the pellets dry and ready for their next use. You can empty the pellets from the hopper by pulling the pellet dump. Place a bucket or bag underneath the hopper before pulling on the pellet dump.



### Preparing to use the Gas Grill:

1. Preheat the gas grill on high for 10 minutes.
2. Try searing the meat over high direct heat to seal in juices. The sear uses a controlled flare-up, which in turn creates a flavorful crust. You can then turn down the heat to complete the internal cooking.

### Fusion Fuel™:

The Lifetime® grill is equipped with Fusion Fuel™, a patented design allowing the use of traditional gas grilling and smoking in one machine without compromising the functionality of either.

### Using Gas Grill and Smoker at the same time:

Temperature is key when smoking meats. Higher temperatures (approximately 250°F / 121°C and up) will produce less smoke than lower temperatures. For optimal smoke, it is best to keep the temperatures below 250°F / 121°C.

The unique design of the Lifetime® Gas Grill and Pellet Smoker, allows the user to infuse smoke flavor while gas grilling.

### Here are some examples:

- Reverse Sear your Meat—Smoke the meat first. Once the meat has taken on a good smoky flavor, sear the meat using high temperature gas.
- Supplemental Heat—During cold weather, all smokers struggle to maintain temperatures. However, increasing your smoker temperature produces less smoke. With the Lifetime® grill, you can supplement the temperature with gas without increasing your smoker temperature and reducing the smoke output.

NOTE: if the gas grill is producing temperatures above 450°F / 232°C, then the smoker automatically goes into 'LO' (low mode). For safety reasons, if the grill reaches temperatures above 700°F / 371°C, the smoker function will automatically go into Shutdown mode.

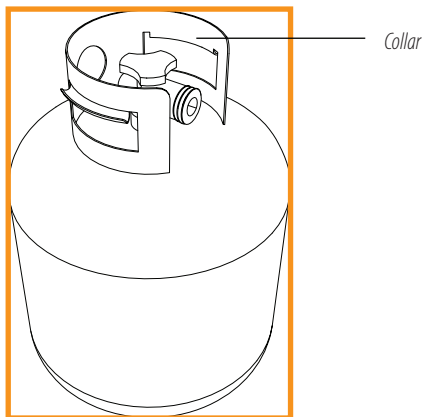


# GAS GRILL OPERATION

## CONNECTING THE GAS CYLINDER

The LP gas supply cylinder used with this appliance must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed overfilling prevention device. Use only 20-lb cylinders (height: 18.11 inches, tank diameter: 9.84 inches, foot diameter: 8.03 inches) equipped with a cylinder connection device (valve) compatible with the connection for outdoor cooking appliances.

- The cylinder must include a collar to protect the cylinder valve. Do not handle the gas cylinder roughly or drop it. Do not use rusty or dented LP cylinders. Rust and dents can cause gas leaks and result in personal injury, property damage or death.



- During the off season, when this appliance is not in use, the propane cylinder MUST be disconnected. Storing this appliance indoors is ONLY permissible if the cylinder is disconnected and removed from the appliance. Propane cylinders, however, must be stored upright and outdoors out of the reach of children and not in an enclosed area, e.g., a building, garage, shed, etc. Propane gas cylinders must NEVER be stored where temperatures can reach over 125°F. Do not store cylinders in the grill/smoker cabinet.

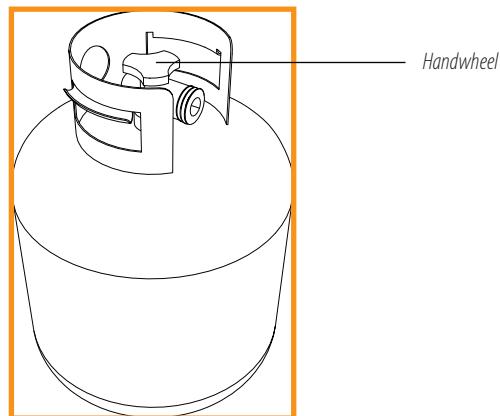
- ALWAYS place the dust cap provided with the propane cylinder on the propane cylinder valve outlet whenever the cylinder is not in use. Only use the dust cap provided with the cylinder at the time of purchase. All other types of caps or plugs may result in propane leakage.

- Before connecting the regulator valve coupling nut to the cylinder valve, ensure there is no debris in the cylinder valve and coupling nut, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. ALWAYS keep the propane cylinder valve closed and disconnected from the regulator valve during the off season and when the grill is not in use.

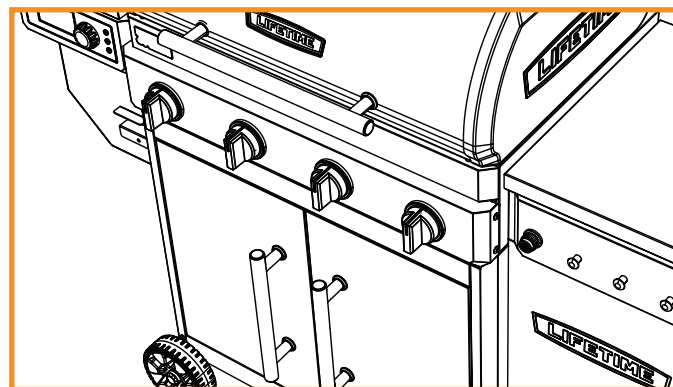
- DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal.

NOTE: the propane cylinder must be fully upright for the cylinder to have vapor withdrawal only.

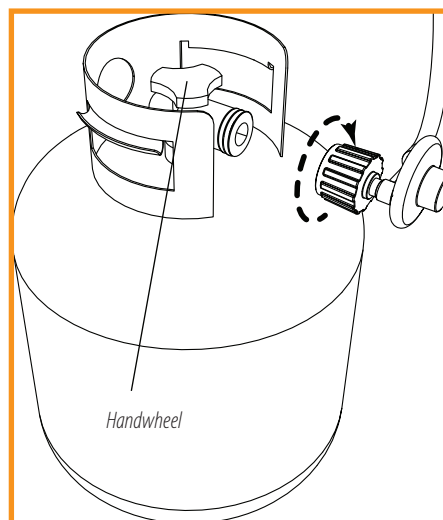
1. The handwheel on the LP (liquefied petroleum) cylinder must be closed before connecting. Ensure the handwheel is completely shut off by turning it clockwise to a full stop.



2. Verify the temperature-control knobs on the grill are turned to the OFF position (straight up).



3. Remove the cap from the propane tank's cylinder valve and secure the regulator hose to the propane tank by screwing the coupling nut onto the cylinder valve. Tighten until it stops. If you smell gas, check the connections for leaks. See the User's Guide for leak-testing instructions. The cylinder supply system must be arranged for vapor withdrawal, i.e., upright. Firmly tighten by hand only. DO NOT use tools.



# GAS GRILL OPERATION

## DISCONNECTING THE LP TANK

1. Close the LP cylinder handwheel by turning clockwise to a full stop.
2. Turn the coupling nut counterclockwise until the regulator assembly detaches.

## SHUTTING DOWN THE GRILL

1. Turn all grill control knobs clockwise to the OFF position.
2. Fully close tank cylinder handwheel by turning it clockwise to a full stop.
3. Close the grill lid.

NOTE: ALWAYS turn off the propane supply when this appliance is not in use by turning the handwheel clockwise to a full stop.

## CHECKING FOR PROPANE GAS LEAKS

Gas leak checks should ALWAYS be done before lighting the grill. After connecting the regulator hose to the propane tank, check all connections and fittings on the propane tank valve, gas hose and regulator for leaks with a water and soap solution.

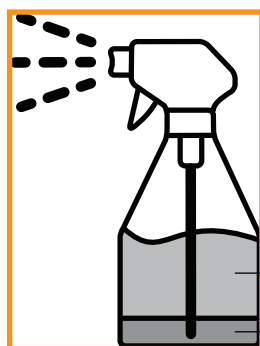
To prevent fire or explosion while testing for a leak:

- ALWAYS perform a leak test PRIOR to lighting the grill.
- DO NOT smoke while testing for leaks.
- ALWAYS perform leak tests outdoors in a well-ventilated area.
- DO NOT use any source of flame while testing for leaks.
- DO NOT use the grill until all leaks are corrected.
- If you are unable to correct a leak, disconnect the LP gas supply and call a gas appliance service dealer.

## PERFORMING LEAK TESTS

Propane is a naturally odorless gas. A chemical odorant, ethyl mercaptan (not so odorless), is combined with the propane to help users detect leaks. If you smell rotten eggs, you likely have a leak. Turn off the propane supply and perform a leak test.

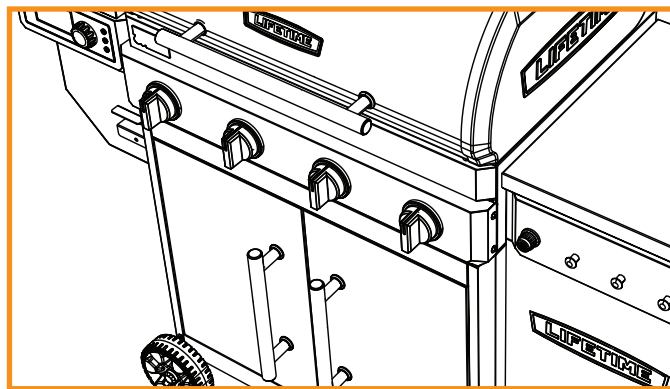
- Leak tests indicate if the connections from the propane tank to the grill are secure. To perform a leak test you'll need the following:
  - a small spray bottle
  - 1 part liquid dish soap to 3 parts water, enough solution for approximately 2–3 ounces (70–90 ml). Mix well.



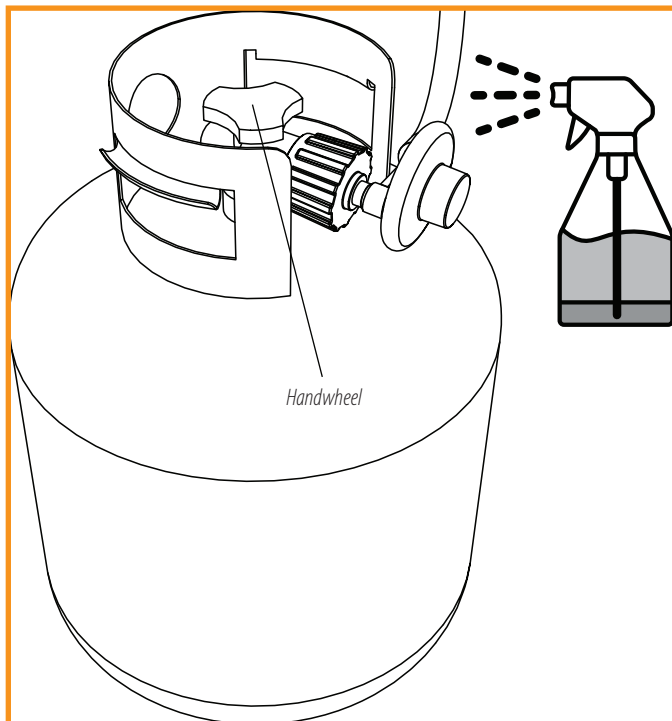
3 parts water

1 part liquid dish soap

- Ensure all grill temperature control knobs are set to the OFF position (straight up).



- Open the propane tank cylinder valve by turning the handwheel counterclockwise to a full stop.
- Spray the leak-test solution on all the gas-carrying connections and fittings, covering them well. The presence of bubbles anywhere along the hose and connections indicates a gas leak. If leaks are detected, or you smell or hear gas, shut off the gas supply valve immediately. Then, repair or replace the defective part(s). DO NOT use the grill until all leaks are corrected. Keep this solution on hand for future tests.





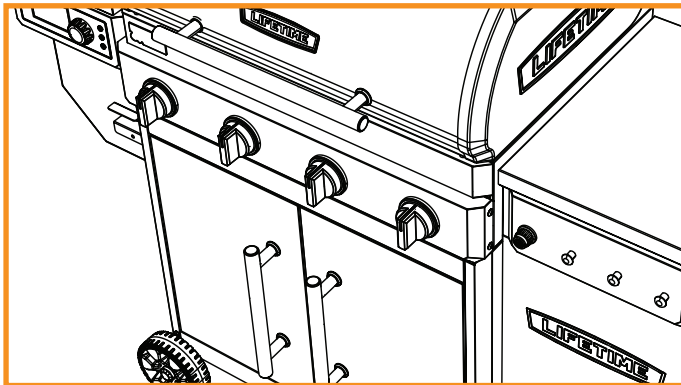
## GETTING READY TO COOK

### BEFORE USING YOUR NEW LIFETIME® FUSION FUEL™ GRILL & PELLET SMOKER FOR THE FIRST TIME

You should perform a first-use heat cleaning before using your smoker/grill for the first time. A **first-use heat cleaning** sterilizes the interior surfaces of the cook box by burning off any residue left behind from the manufacturing of the grill. The heat-cleaning process takes approximately 15 minutes. Ensure all packing materials have been removed from the smoker/pellet grill before doing the following:

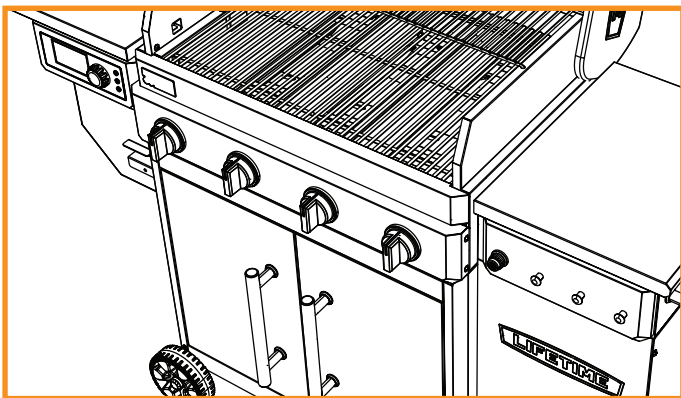
NOTE: this should be done whether you're planning to grill or smoke your food.

1. Ensure all temperature knobs are in the OFF position (straight up).

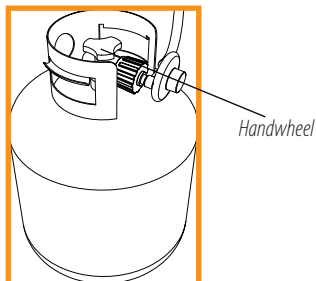


2. Open the lid.

NOTE: ALWAYS keep the lid open while starting the grill or smoker.

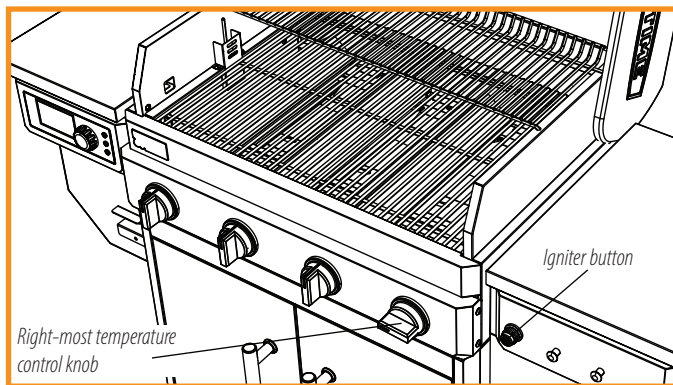


3. Fully open the handwheel to the propane tank by turning the handwheel counter-clockwise until it stops.



4. Push and hold down the igniter button (you should hear clicking) while pushing in and turning the right-most temperature control knob to HIGH. The burner should ignite.

NOTE: if ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes to give any released gas time to dissipate, then repeat the last step for this burner.



5. Repeat the last step for the remaining three burners.

NOTE: if the first burner lit, the remaining three should light automatically when the temperature-control knobs are turned to HIGH.

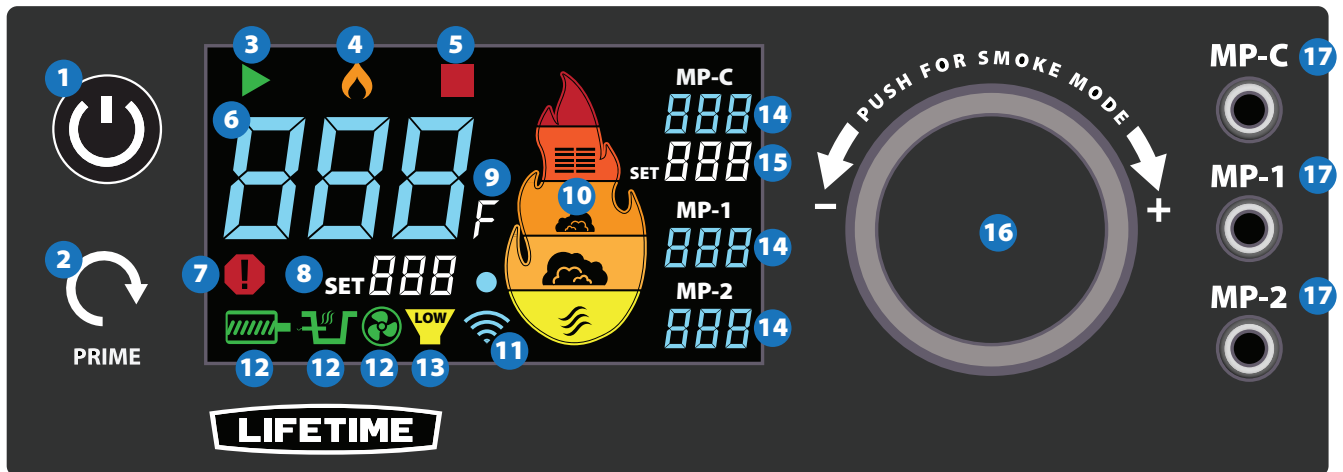
NOTE: if the burner still does not light, verify there is gas in the propane tank. If you do not hear clicking sounds when depressing the igniter, check to see if there is a battery. Replace if necessary.

6. Run the grill on HIGH for 15 minutes to ensure all factory residue has been burned off the grates, burners, burner shields and cook box.

NOTE: subsequent heat cleanings kill bacteria and burn off food residue accumulated from the last grilling.

## GETTING READY TO COOK

### CONTROLLER KEY



- |   |   |
|---|---|
| <b>1</b> POWER ON/OFF                     | <b>11</b> BLUETOOTH® & Wi-Fi INDICATOR              |
| <b>2</b> PRIME BUTTON                     | <b>12</b> OPERATING INDICATORS                      |
| <b>3</b> START-UP INDICATOR               | AUGER MOTOR   |
| <b>4</b> COOK INDICATOR                   | PELLET IGNITOR ROD                                  |
| <b>5</b> SHUTDOWN INDICATOR               | BLOWER FAN  |
| <b>6</b> CHAMBER TEMPERATURE              | <b>13</b> LOW PELLET INDICATOR                      |
| <b>7</b> ERROR INDICATOR                  | <b>14</b> MEAT PROBE TEMPERATURES                   |
| <b>8</b> SET CHAMBER TEMPERATURE          | <b>15</b> MP-C (MEAT PROBE CONTROL) TEMPERATURE SET |
| <b>9</b> TEMPERATURE UNITS                | <b>16</b> SET TEMPERATURE KNOB                      |
| <b>10</b> FLAME GRAPHIC TEMPERATURE GAUGE | <b>17</b> MEAT TEMPERATURE PROBE SOCKETS            |

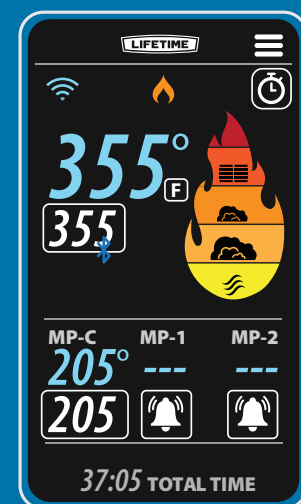
### TRY THE LIFETIME® GRILL APP

The purpose of the app is to allow you to monitor your cook without having to be next to the grill.

With the Lifetime® Grill app you can;

- Monitor the temperature of your grill
- Monitor the temperature of your food
- Be alerted to timers you have set
- Be alerted to any problems with the grill
- Set temperatures for the grill to reach

Note: for safety reasons, turning the grill on is not available on the app. Also, changing the temperature while on Wi-Fi outside of your home Wi-Fi is not allowed. However, you can still monitor temperatures outside of your home Wi-Fi. It is not recommended that you leave your grill cooking if traveling long distances from it.



For information on using and troubleshooting the Lifetime® Grill app, use your phone to follow the QR code, or enter the link address in your browser. There you will find instructions and videos for using and troubleshooting the app.

<http://go.Lifetime.com/grill-app-help>



## GETTING READY TO COOK

### USING THE PELLET SMOKER FOR THE FIRST TIME USING THE SMOKER CONTROL PANEL

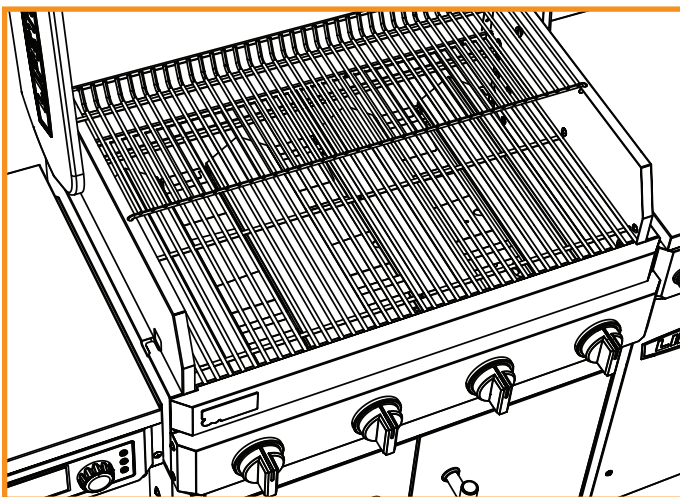
You should perform a first-use heat cleaning before using your smoker/grill for the first time. Refer to **BEFORE USING YOUR NEW LIFETIME® GRILL & PELLET SMOKER FOR THE FIRST TIME. ENSURE THE GRILL IS AT LEAST 4 FT (1.2 M) AWAY FROM ANY COMBUSTIBLE SURFACE.**

1. Fill the hopper with pellets—up to 28 lb.



2. Open the grill lid and plug in the smoker.

NOTE: ALWAYS keep the lid open while starting the grill or smoker.

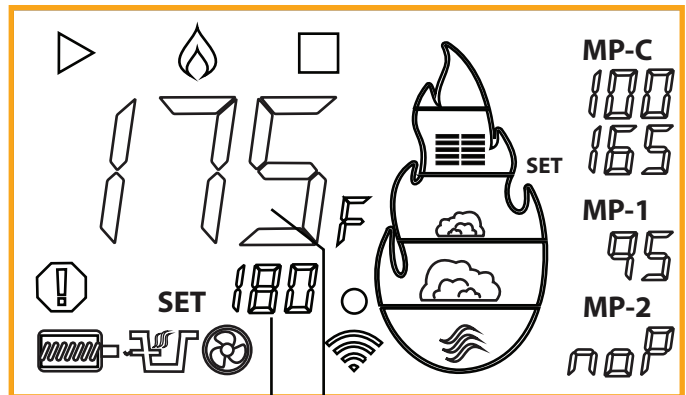


3. Push the ON/OFF button on the smoker control panel.



4. Push in the smoker temperature control knob to activate Smoke Mode.

5. Turn the knob to set the desired temperature and push the knob again to confirm the desired temperature.



Desired temperature

Actual temperature

NOTE: for a quicker startup, push in and hold the primer button to prime the burn pot. Priming the burn pot simply means using the auger to get the pellets to the burn pot. Continue pushing the primer button until you hear pellets drop into burn pot.



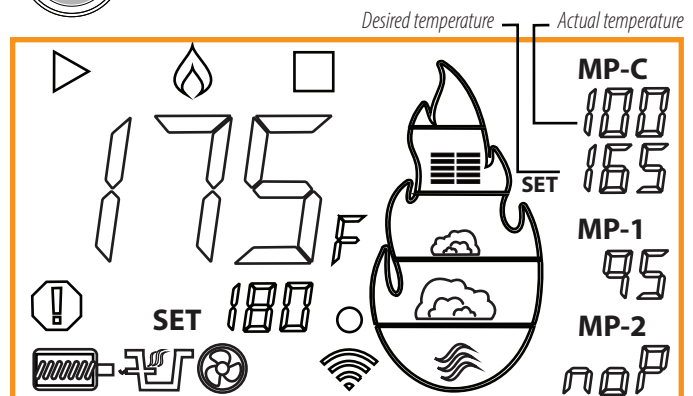
### PRIME

6. If using a meat probe, do the following:

- Plug a meat probe into the MP-C jack and thread it through hole in the cook box wall and into the meat. **This should be done before turning on the smoker. The tip of the probe should be in the thickest part of the meat.**
- Set the meat on the grate and close the lid.



- Push the Smoke Mode button twice to activate the MP-C temperature. Turn the knob to set the temperature and push it again to confirm. The temperature will flash for three seconds before setting. Start smoking.



Desired temperature

Actual temperature

NOTE: when a meat probe is NOT inserted, the control panel will display "noP," i.e., "no Probe."

NOTE: to shutdown the smoker when finished, push and hold the power button. The shutdown procedure lasts about 15 minutes, keeps the fan blowing to cool down the auger system but turns off the auger feeding the pellets to the burn pot. DO NOT unplug the smoker before the shutdown procedure ends. The pellets remaining in the burn pot need to burn off. The surfaces will still be too hot to the touch.

# GETTING READY TO COOK

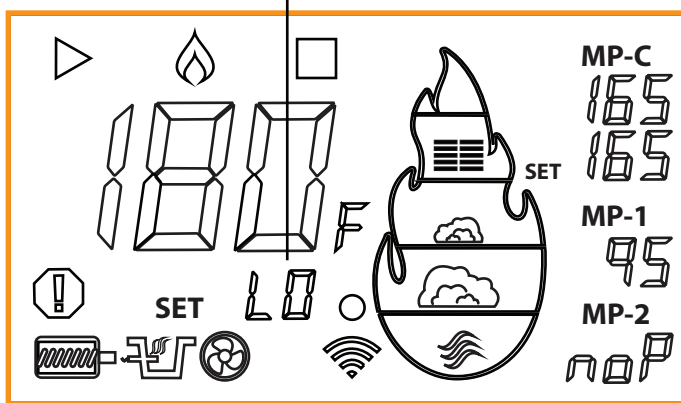
## COOKING MODES

The smoker runs temperatures between 180°F (≈82°C) and 400°F (≈204°C). The auger automatically feeds the burn pot with pellets, creating the smoke automatically. There are, however, two specific modes:

1. Warming (LO) and
2. High Smoke (HS)

**Warming Mode (Automatic):** The smoker enters Warming Mode (LO) automatically when the internal temperature of the meat detected by the MP-C (Meat Probe-Control) equals the temperature entered by the cook for the MP-C. The letters "LO" appear on the display (shown), indicating the smoker has entered, or is in, Warming Mode. The controller automatically begins to lower the chamber temperature to 180°F (≈82°C), just keeping the meat warm.

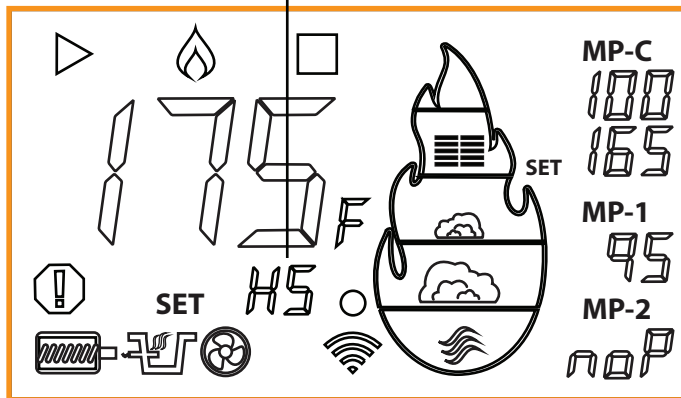
Warming Mode (LO)



**High Smoke Mode (Manually Set):** High Smoke Mode (HS) is a low-temperature mode but with extra smoke. If you'd like to increase the mouth-watering smoke flavor of your meat, set the smoker to High Smoke Mode (HS) by turning the temperature control knob to one click below 180°F (≈82°C). Do this by pressing the temperature control knob once and turning it one click counterclockwise below 180°F (≈82°C). The letters "HS" will appear on the display (shown), indicating the smoker has entered, or is in, High Smoke Mode.

NOTE: this smoke mode can be set by using the Control Panel on the smoker or by using the Lifetime® Grill app on your phone.

High Smoke Mode (HS)



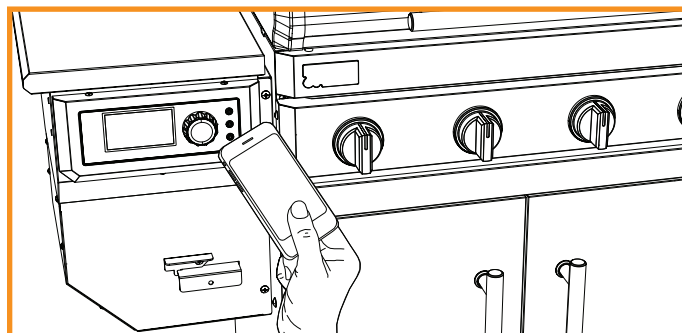
## USING THE PELLET SMOKER FOR THE FIRST TIME WITH THE LIFETIME® GRILL APP

NOTE: you should perform a first-use heat cleaning before using your grill and pellet smoker for the first time. Refer to **BEFORE USING YOUR NEW LIFETIME® GAS GRILL & PELLET SMOKER FOR THE FIRST TIME.**

1. Fill the hopper with pellets—up to 28 lb. Open the grill lid and plug in the smoker.  
NOTE: ALWAYS keep the lid open while starting the grill or smoker.
2. Connect your iPhone or Android device to your local Wi-Fi and turn on Bluetooth®.  
NOTE: you should connect to a 2.4 GHz bandwidth. Do not connect to a 5 GHz bandwidth.
3. Download the Lifetime® Grill app by going to the app store on your iPhone or Android device and install the app.



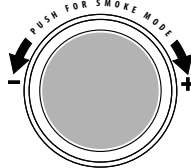
4. Launch the Lifetime® Grill app, create an account and sign in.
5. Select "Yes" when asked to allow the app to use Bluetooth®.
6. Hold the phone near the grill until it connects to the smoker using Bluetooth®.



7. On the control panel, push the ON/OFF button on the smoker control panel.  
NOTE: for safety reasons, the smoker cannot be started with the app.



8. On the control panel, push the smoker temperature control knob to enable Smoke Mode. The auger will start turning, feeding the burn pot with pellets.  
NOTE: for safety reasons, Smoke Mode cannot be started with the app.



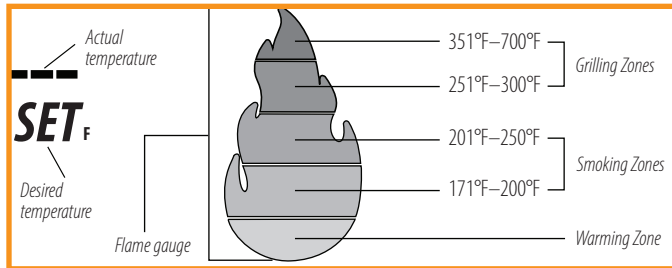
NOTE: to move pellets more quickly to the burn pot, depress and hold the Primer button. You should hear pellets drop into the burn pot.





# GETTING READY TO COOK

9. Push SET on your phone and select the desired temperature from the menu.



NOTE: when setting the temperature, the flame gauge lights up, indicating the temperature range chosen. After confirming the temperature, the flame gauge light turns off but then changes color to match the rising temperature range in the cook box. The flame gauge functionality is for the cook box temperature only.

**Grilling Zones:** these two zones are used for grilling and searing meats with temperatures ranging from 251°F–700°F, cooking your meats faster. For safety reasons, the internal temperatures of your meats should reach these minimum amounts:

- beef, fish and pork—145°F
- poultry—165°F

You can let them get hotter by leaving them on longer. But, don't leave them on too long—the longer the grilling time, the dryer the foods.

**Smoking Zones:** these two zones are used for slower cooking with temperatures ranging from 171°F–250°F. The temperatures are lower so it takes longer for the internal temperatures of the meats to reach the minimum safe levels:

- beef, fish and pork—145°F
- But, for that fall-off-the-bone goodness, the temperature should be around 190°F for beef and 215°F for pork throughout the smoking.
- poultry—165°F

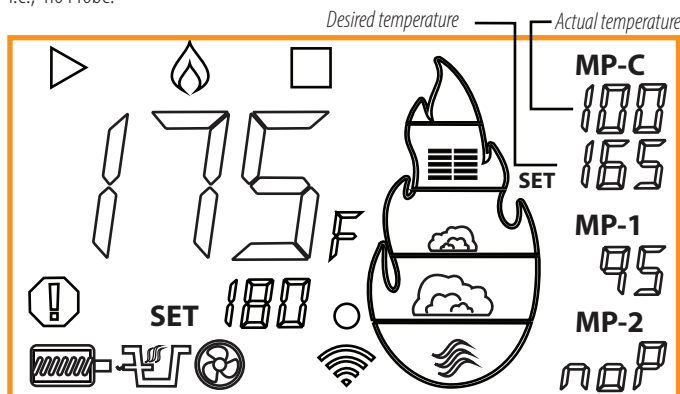
Warming Zone: this zone keeps your food warm until everything is ready to be set on the table.

## USING THE MEAT PROBES TO WATCH THE INTERNAL TEMPERATURE OF MEATS

NOTE: this can be done for all three meat probes: MP-C, MP-1 and MP-2. The meat probes must be inserted to use this feature. See step 6 on the previous page.

NOTE: when the MP-C temperature reaches the set temperature, the smoker will automatically change to a LO setting to keep your meat warm. When MP-1 and MP-2 temperatures reach their respective set temperatures, a notification will be sent to your phone.

NOTE: when a meat probe is not inserted into the control panel, the panel will display “noP” i.e., “no Probe.”



10. Wait for the actual temperature to reach the desired temperature and start smoking.

NOTE: to shutdown the smoker when finished, push and hold the power button. The shutdown procedure lasts about 15 minutes, keeps the fan blowing to cool down the auger system but turns off the auger feeding the pellets to the burn pot. DO NOT unplug the smoker before the shutdown procedure ends. The pellets remaining in the burn pot need to burn off. The surfaces will still be too hot to the touch.

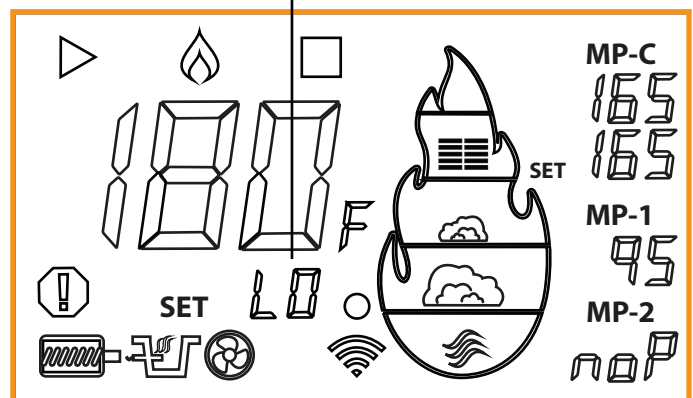
## COOKING MODES

The smoker runs temperatures between 180°F (≈82°C) and 400°F (≈204°C). The auger automatically feeds the burn pot with pellets, creating the smoke automatically. There are, however, two specific modes:

1. Warming (LO) and
2. High Smoke (HS)

**Warming Mode (Automatic):** The smoker enters Warming Mode (LO) automatically when the internal temperature of the meat detected by the MP-C (Meat Probe-Control) equals the temperature entered by the cook for the MP-C. The letters “LO” appear on the display (shown), indicating the smoker has entered, or is in, Warming Mode. The controller automatically begins to lower the chamber temperature to 180°F (≈82°C), just keeping the meat warm.

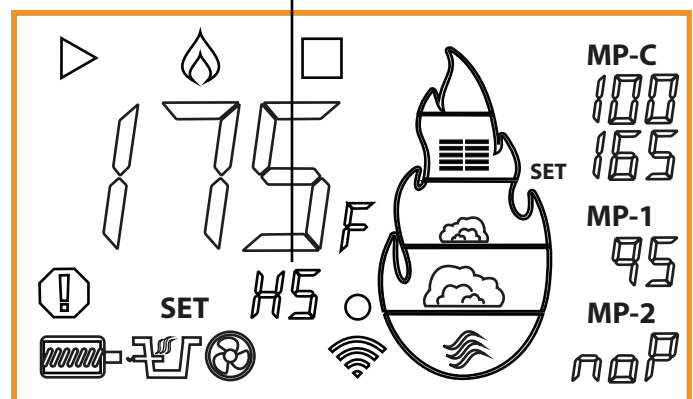
Warming Mode (LO)



**High Smoke Mode (Manually Set):** High Smoke Mode (HS) is a low-temperature mode but with extra smoke. If you'd like to increase the mouth-watering smoke flavor of your meat, set the smoker to High Smoke Mode (HS) by turning the temperature control knob to one click below 180°F (≈82°C). Do this by pressing the temperature control knob once and turning it one click counterclockwise below 180°F (≈82°C). The letters “HS” will appear on the display (shown), indicating the smoker has entered, or is in, High Smoke Mode.

NOTE: this smoke mode can be set by using the Control Panel on the smoker or by using the Lifetime® Grill app on your phone.

High Smoke Mode (HS)



## CARE & MAINTENANCE

**EACH OF THESE ITEMS SHOULD BE CLEANED BEFORE OR AFTER EACH COOK:**

### RECOMMENDED CLEANING SUPPLIES

- Mild liquid dish soap
- Clean, warm water
- Nylon cleaning pad
- Soft-bristled brush

DO NOT use acidic cleaners, mineral spirits or any abrasive substance.

Some of the components are made of the following:

Enamel—grill grates, warming rack, cook box, upper and lower burner shields, drip tray

Stainless Steel—hopper and storage box lids

Powder Coating—grill lid, cabinet, storage box and propane tank compartment

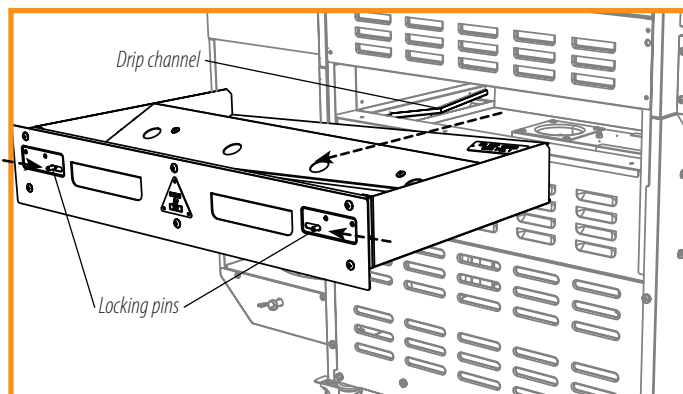
### FOR INTERIOR SURFACES

For interior surfaces, we recommend the following:

#### Drip tray and grease channels

Lifetime's proprietary drip tray design makes it easy to remove and clean. Regular cleaning of the drip tray helps prevent grease fires, i.e., flare-ups. Use a soft-bristled brush or nylon cleaning pads, a mild dish soap and warm water to remove any residue. Finally, rinse with clean warm water. Allow to dry thoroughly before reinserting. Both the drip tray and drip channel, including the tube, should be cleaned after each use.

- To remove the drip tray, slide the locking pins inward and pull the drip tray out.



**WARNING:** DO NOT cover the drip tray with aluminum foil. Failure to heed this warning will result in extremely high temperatures in the cook box. There's no need for foil; our proprietary drip tray design makes the tray easy to remove and clean. When inserting the drip tray, the straight edges of the handles should be on top. The top point of the warning triangle should be on top.

#### Cooking grates, warming rack, cook box, upper and lower burner shields

Burning off (heat cleaning) the cooking grates is an important part of the care and maintenance of the grill. The best time for burn-off is immediately after each use and should last for approximately 15 minutes.

To 'burn off' the grill, leave the lid closed and run the burners at their highest position for 15 minutes. After burning, turn off all burners and shut off the gas. Use a soft-bristled brush to clean excess food residue from the grates.

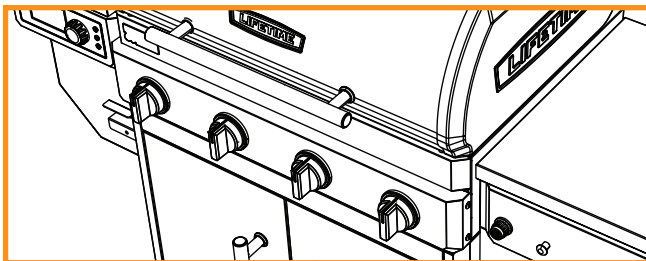
The cooking grates, warming rack, cook box and upper and lower burner shields are coated with enamel. Use a soft-bristled brush, a mild dish soap and warm water for cleaning residue. Rinse with clean warm water. Allow to dry thoroughly before replacing.

#### Grease bucket

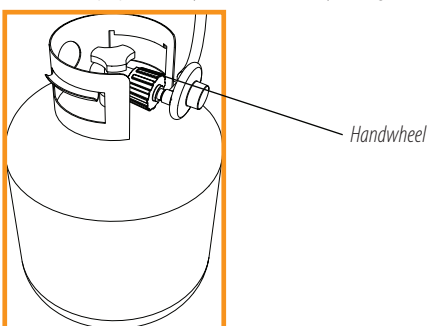
Empty the grease bucket and clean it regularly with a mild dish soap and warm water ONLY. Rinse with clean warm water. Periodic maintenance helps the grease bucket looking like new. To help preserve the life of the grease bucket, grease bucket liners may be used with the grease bucket.

### Cleaning the Gas Burners

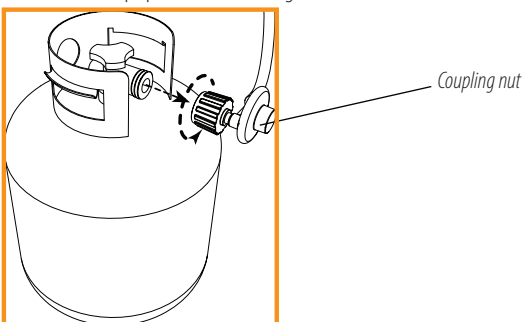
1. Ensure the grill is cool.
2. Unplug the appliance.
3. Turn all control knobs to the OFF position (straight up).



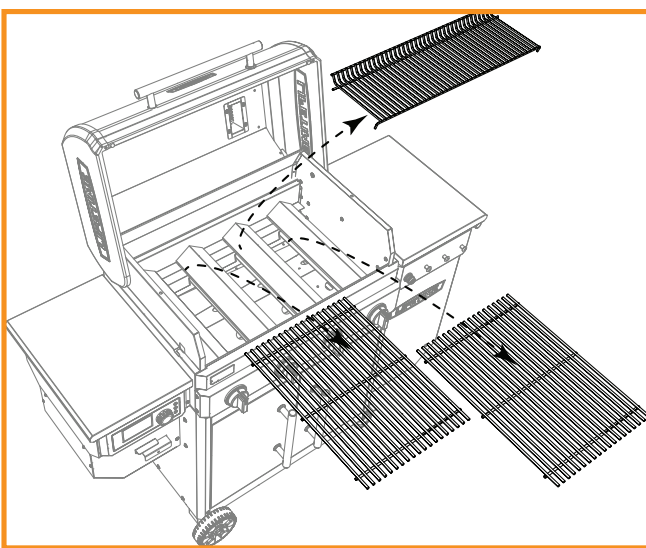
4. Turn off the propane tank cylinder handwheel by turning it clockwise to a full stop.



5. Disconnect the propane tank from the regulator hose.

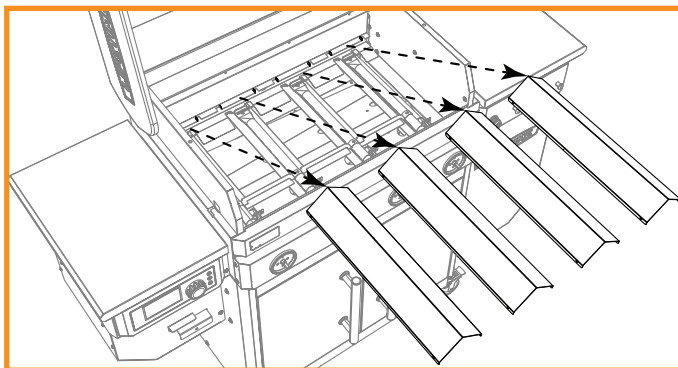


6. Remove the cooking grates and warming rack.

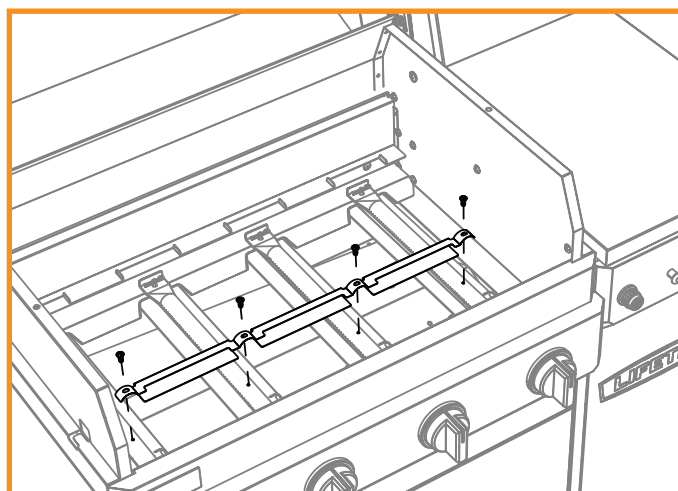


## CARE & MAINTENANCE

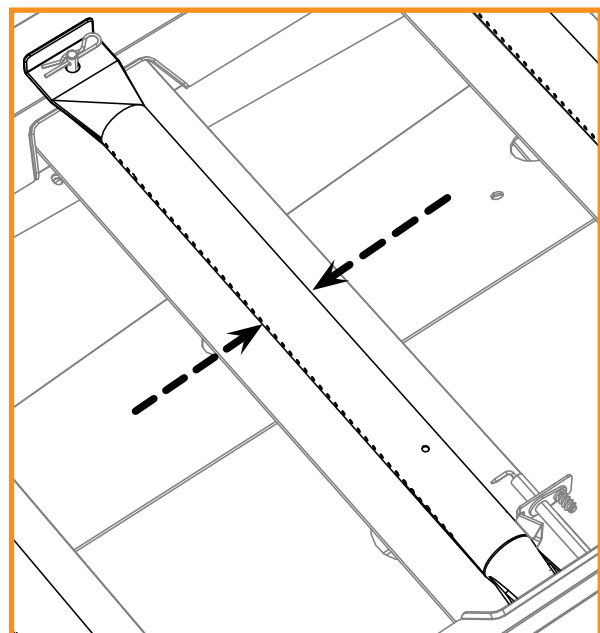
7. Remove the four upper burner shields.



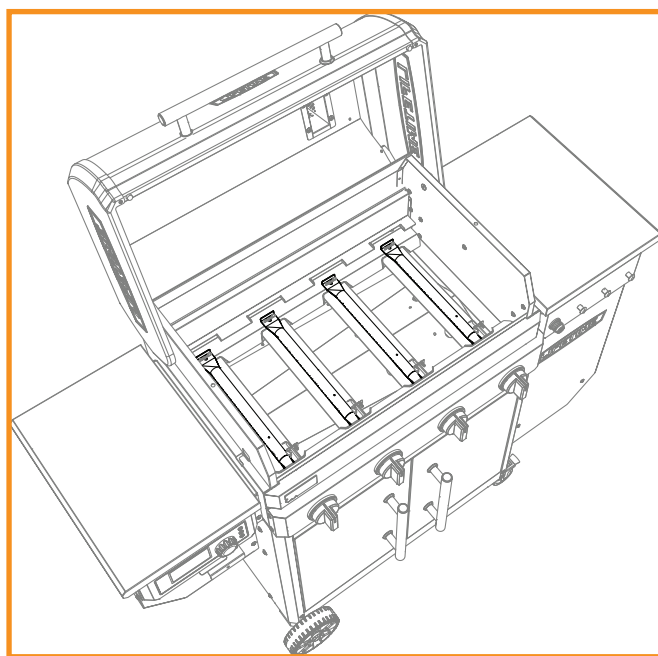
8. Remove the gas crossover channel from the burners by removing the four screws connecting it to the burners.



9. Clear any debris, e.g., food, ashes, spider webs, insects, dirt, dried leaves, etc., from the holes along the sides of all four gas burners with a pin, skewer or any other object capable of fitting through the holes. Clogged burners affect performance. You may even vacuum out the ashes from the burners and lower burner shields. Scrub with a plastic scouring pad to remove baked-on ashes.



10. Verify the gas burners are in good-working condition, free of any damage.. Replace if necessary.



### Replacing the gas crossover channel, burner shields and cooking grates

1. Place the gas crossover channel onto the burners by reinserting each screw connecting it to each burner.
2. Replace the four upper burner shields.
3. Replace the cooking grates and warming rack.
4. Reconnect the regulator hose to the propane tank cylinder valve.

### FOR EXTERIOR SURFACES

#### EACH OF THESE ITEMS SHOULD BE CLEANED BEFORE OR AFTER EACH COOK:

Your grill & smoker exterior has been manufactured using enamel, powder-coating, plastic and stainless-steel. All of these surfaces should be cleaned and maintained using only a mild dish soap and hot water. DO NOT use harsh cleaning solutions. Rinse with clean warm water. Allow to dry thoroughly.

#### Meat probes

- Clean meat probes with a mild dish soap and a damp cloth. DO NOT submerge meat probes in water to wash or clean them.
- Clean the burn pot periodically by vacuuming out the ash. Remove the grates, burner shields and drip tray to access the burn pot from above. This should be done after every 24 hours of use. To help you remember, the main SET temperature on the smoker control panel will display "CLn," i.e., "Clean."



### OTHER PERIODIC CARE AND MAINTENANCE

- We highly recommend an annual inspection and service on this appliance by a qualified service technician.
- Regularly verify the flow of combustion and ventilation air is not obstructed.
- Ensure the area surrounding the grill is free of flammable and combustible materials, e.g., plywood, fiberboard, wood, paper, gasoline, mineral spirits, etc.
- Regularly verify that the ventilation of the grill cabinet is free of debris.
- Regularly clean the gas burners and check the gas valves are free of any debris. Clogged burners affect performance and can lead to flare-ups.
- When finished cooking, push and hold the ON/OFF button to run the shutdown procedure. The shutdown procedure lasts about 15 minutes, keeps the fan blowing to cool down the auger system but turns off the auger feeding the pellets to the burn pot. DO NOT unplug the smoker before the shutdown procedure ends. The pellets remaining in the burn pot need to burn off. The surfaces will still be too hot to the touch.

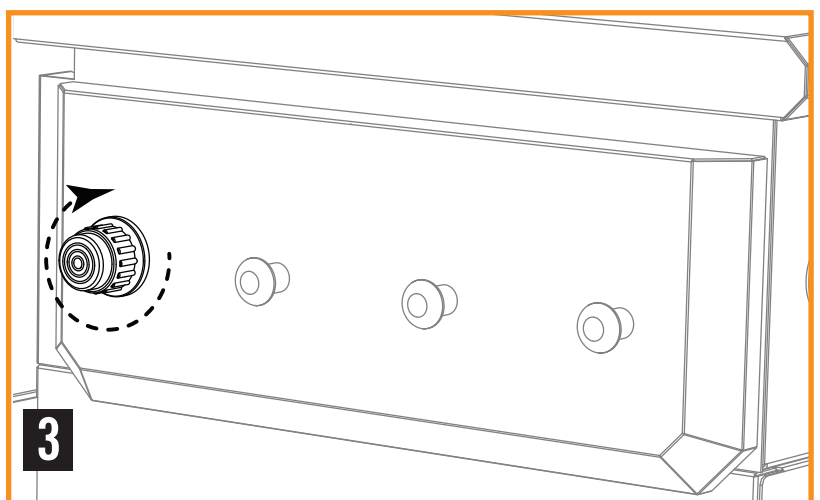
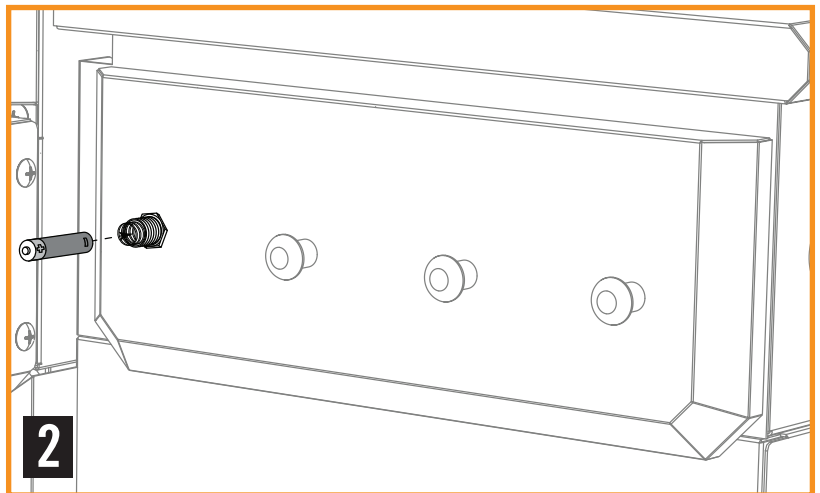
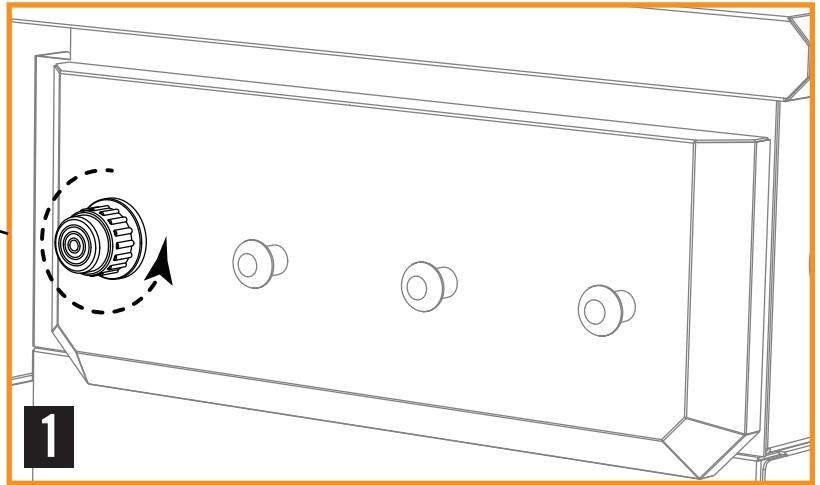
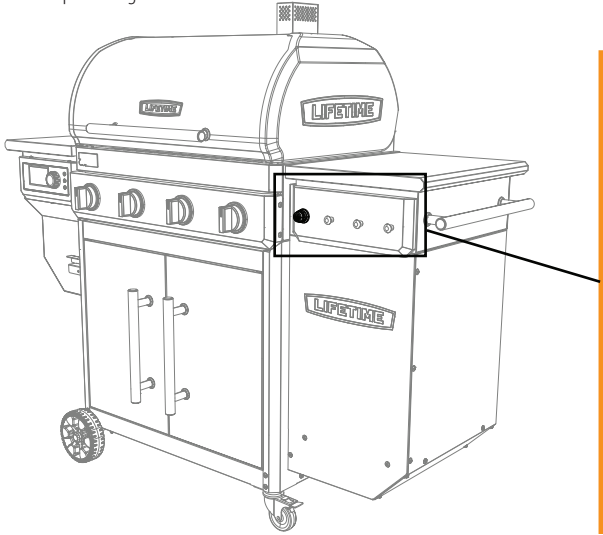


## CARE & MAINTENANCE

### Electric Ignition

The electric ignition requires 1 "AA" alkaline battery. If the electric ignition is not lighting the burners, this could very well be the culprit.

- Remove the igniter button from the igniter panel.
- Insert the battery, negative end first.
- Replace the igniter button.



## TROUBLESHOOTING GAS GRILL PROBLEMS

| GRILL PROBLEM  | POSSIBLE CAUSE(S)   | ACTION(S) TO TAKE   |
|--|---|---|
| Gas burners will not light using electric igniter (weak or no spark generated) | <ol style="list-style-type: none"> <li>1. Igniter(s) may be covered in grease or residue</li> <li>2. Disconnected igniter cables</li> <li>3. Cracked or broken igniter</li> <li>4. Clogged gas burner(s)</li> <li>5. Dead battery or no battery</li> <li>6. Low or no propane</li> </ol>  | <ol style="list-style-type: none"> <li>1. Clean igniter(s) of any residue and debris, e.g., spiderwebs, dried leaves, etc</li> <li>2. Reconnect any loose or disconnected cables to the igniter box</li> <li>3. Replace igniter (see Replacement Parts list)</li> <li>4. Clean gas burner(s)</li> <li>5. Replace battery or insert battery</li> <li>6. Fully open LP handwheel or fill tank</li> </ol>  |
| Low heat   | <ol style="list-style-type: none"> <li>1. Insufficient gas pressure to the burners</li> <li>2. Kinked or pinched regulator hose</li> </ol>  | <ol style="list-style-type: none"> <li>1. Verify the LP gas cylinder handwheel is fully open<br/>Contact a qualified service technician to check the gas supply pressure and correct the pressure</li> <li>2. Check for kinks or pinches in the regulator hose, replace if necessary (see Replacement Parts list)</li> </ol>  |
| Excessive flare-ups (grease fires)   | <ol style="list-style-type: none"> <li>1. Grease and residue buildup on drip tray, burner shields</li> <li>2. Excessively fatty meat, dripping of fat or marinade onto the burner shields and drip tray</li> </ol>  | <ol style="list-style-type: none"> <li>1. Clean the grill components</li> <li>2. Trim the fat from meat<br/>Use non oil-based marinades</li> </ol>  |
| Burners will not light with a match  | <ol style="list-style-type: none"> <li>1. Matchstick not reaching burners (when holding matchstick with hand)</li> <li>2. Empty or closed LP tank</li> <li>3. Poor connection between valve regulator and LP cylinder nut coupling</li> <li>4. Gas burners and/or venturi blocked</li> <li>5. Temperature control knob not turned on</li> </ol>       | <ol style="list-style-type: none"> <li>1. Use matchstick holder found in the storage box to more easily reach the gas burners</li> <li>2. Check fuel level. Refill tank, if necessary. Fully open the handwheel on the LP tank</li> <li>3. Turn temperature control knobs to OFF. Fully close the LP cylinder handwheel. Check the connection between the regulator valve and the nut coupling. Disconnect and reconnect, if necessary. Clear any debris</li> <li>4. Clean gas burners and venturi (see as Care &amp; Maintenance)</li> <li>5. Turn the temperature control knob to HIGH</li> </ol>   |
| No gas flow or an obstructed gas flow  | <ol style="list-style-type: none"> <li>1. LP tank handwheel not fully opened</li> <li>2. Empty LP tank</li> <li>3. Poor connection between valve regulator and LP cylinder nut coupling</li> <li>4. Gas burners and/or venturi blocked</li> <li>5. Temperature control knob(s) turned too low</li> <li>6. Kinked or pinched regulator hose</li> </ol> | <ol style="list-style-type: none"> <li>1. Fully open LP tank handwheel by turning counterclockwise to a full stop</li> <li>2. Check fuel level. Replace fuel, if necessary. If the tank feels light, it's probably empty</li> <li>3. Turn off temperature control knobs, close the LP cylinder handwheel. Check the connection between the regulator valve and the nut coupling</li> <li>4. Clean gas burner(s) and venturi (see as Care &amp; Maintenance)</li> <li>5. Turn the temperature control knob(s) to a higher temperature</li> <li>6. Check for kinks or pinches in the regulator hose, replace if necessary (see Replacement Parts list)</li> </ol> |

If you have any questions regarding this appliance, please call customer service at 1-800-225-3865, 7:00 a.m.–5:00 p.m. Monday–Friday (MST) and 9:00 a.m.–1:00 p.m. Saturday (MST).

## TROUBLESHOOTING PELLET SMOKER ERROR CODES

### IF YOU GET AN ERROR,

1. Note the error code number
2. Unplug the grill
3. Take the action indicated below
4. Plug in grill to reset
5. Restart the grill
6. Ensure the controller firmware is up to date. To update the controller firmware, simply click the menu icon  in the phone app and select UPDATE VERSION from the drop-down menu. This will update the controller on the smoker—not the phone app.



<http://go.Lifetime.com/grill-app-help>

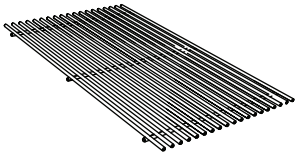
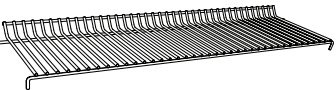
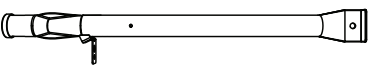

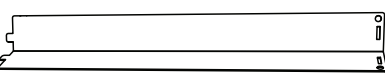
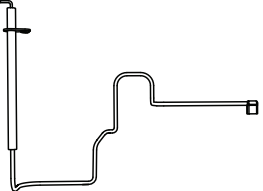
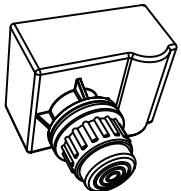
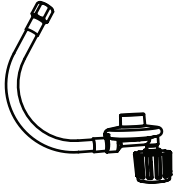
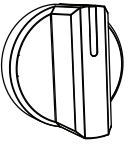
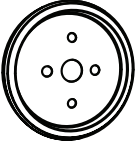
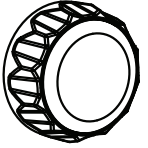
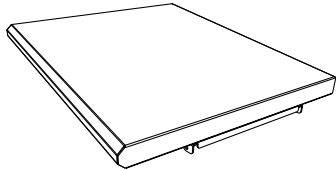
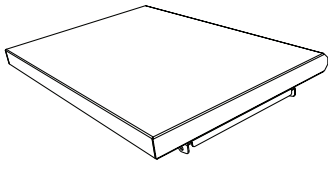
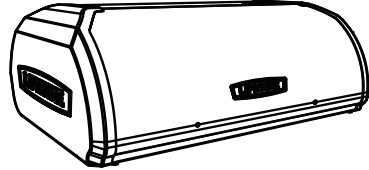
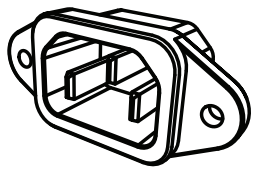
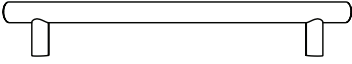
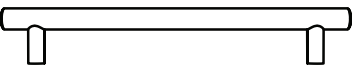

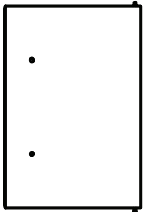
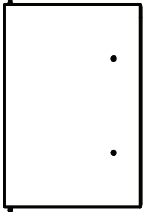


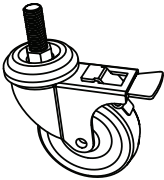
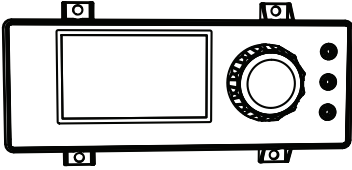
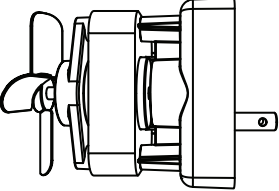


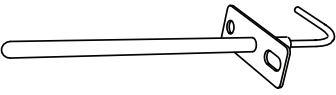
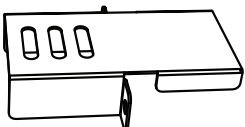

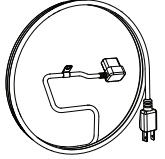
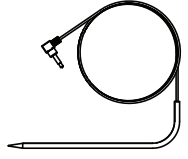

For information on troubleshooting the Lifetime® Grill app, use your phone to follow the QR code, or enter the link address in your browser. There you will find instructions and videos for using and troubleshooting the app.

| ERROR CODE | DESCRIPTION   | ACTION TO TAKE  |
|------------|---|---|
| Er1        | Chamber Temperature Sensor                                | Check wire connection to the chamber temperature sensor. It's located inside the smoker control panel<br>If necessary, contact customer service   |
| Er2        | Pellet Igniter  | Check wire connection to the pellet igniter. It's located inside the smoker control panel<br>If necessary, contact customer service   |
| Er3        | Blower Fan  | Check wire connection to the blower fan. It's located inside the smoker control panel<br>If necessary, contact customer service   |
| Er4        | Auger Motor   | Check for blockage in the auger<br>Check wire connection to the auger motor<br>If necessary, contact customer service   |
| Er5        | Start-Up Process Unsuccessful                             | Vacuum and clean out the burn pot<br>Check the hopper and confirm it has pellets<br>Check the burn pot to confirm pellets are being sent<br>If necessary, use prime button to advance pellets to the burn pot if empty<br>Finally, begin start-up cycle again |
| Er6        | Pellet Flame Out  | Check the hopper and confirm it has pellets<br>Check the burn pot to confirm pellets are being sent<br>If necessary, use prime button to advance pellets to the burn pot if empty<br>Finally, begin start-up cycle again                                      |
| Er7        | Burn Pot Temperature Sensor                               | Check wire connection to sensor inside the smoker control panel<br>If necessary, contact customer service   |
| Er8        | Startup Not Allowed                                       | Reduce propane burn by turning down the temperature control knob(s)<br>Wait for the chamber temperature to drop below 350°F<br>Finally, begin start-up cycle again  |
| 2Hi        | Auto Shutdown High Temperature                            | Reduce propane burn by turning down the temperature control knob(s)<br>Wait for the chamber temperature to drop below 350°F<br>Finally, begin start-up cycle again  |
| 2Lo        | Auto Shutdown Low Temperature                             | Vacuum and clean out the burn pot<br>Check the hopper and confirm it has pellets<br>Check the burn pot to confirm pellets are being sent<br>If necessary, use prime button to advance pellets to the burn pot if empty<br>Finally, begin start-up cycle again |
|            | Lifetime® Logo on the smoker control panel won't light up | Verify electric cord is plugged into a working receptacle<br>Check fuse behind hopper, replace if necessary (see Replacement Parts list)  |

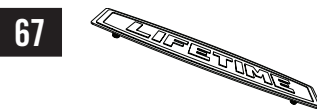
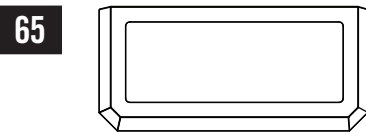
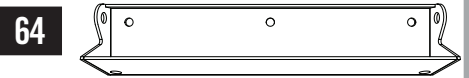
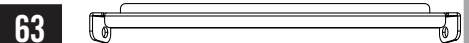
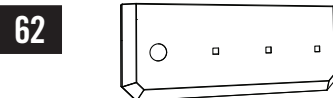
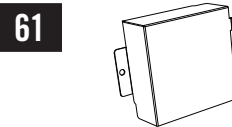
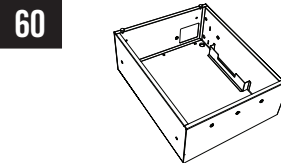
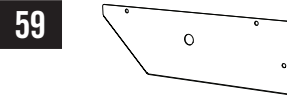
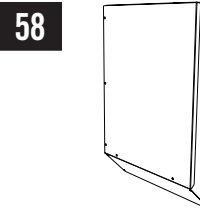
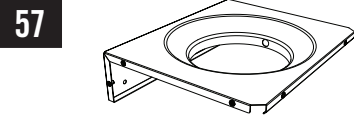
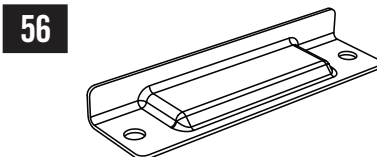
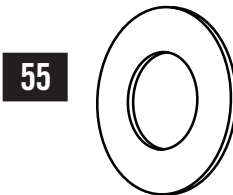
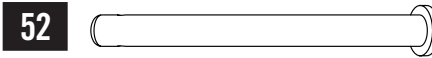
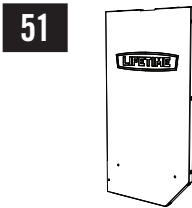
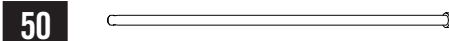
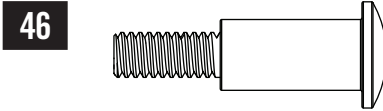
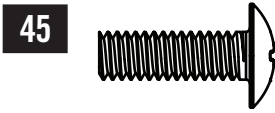
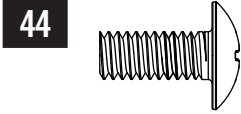
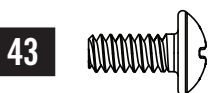
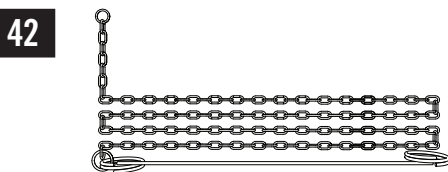
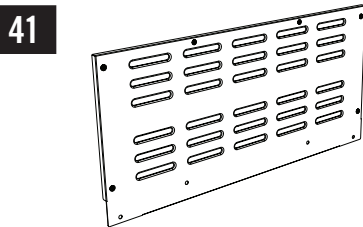
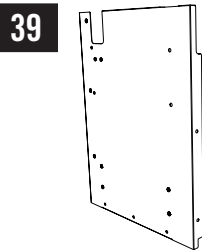
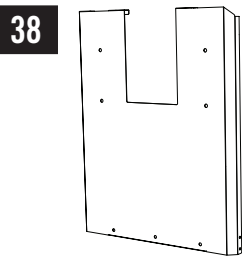
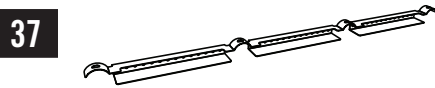
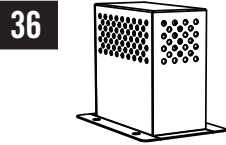
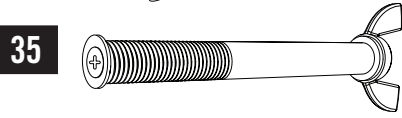
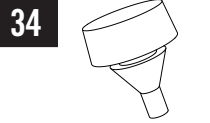
If you have any questions regarding this appliance, please call customer service at 1-800-225-3865, 7:00 a.m.–5:00 p.m. Monday–Friday (MST) and 9:00 a.m.–1:00 p.m. Saturday (MST).



# REPLACEMENT PARTS

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# REPLACEMENT PARTS

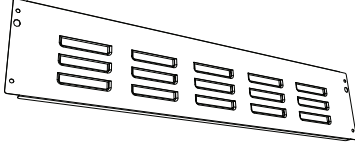


# REPLACEMENT PARTS

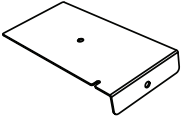
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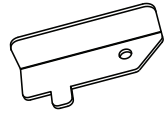
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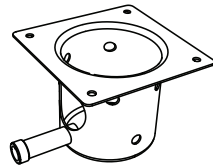
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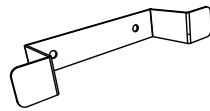
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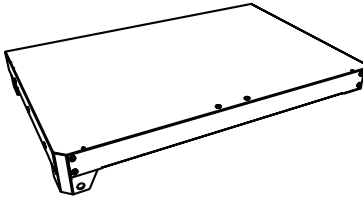
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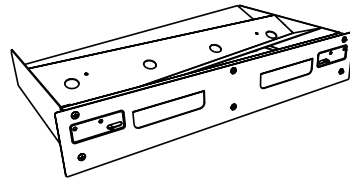
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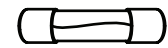
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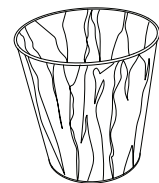
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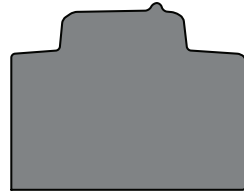
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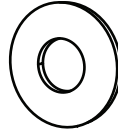
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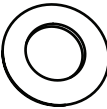
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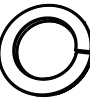
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## REPLACEMENT PARTS

| #  | THREE-LETTER ID | DESCRIPTION                                   | PART NUMBER |
|----|-----------------|---|-------------|
| 1  | G XU            | Cooking Grate                                 | 1214043     |
| 2  | G XT            | Warming Rack                                  | 1214045     |
| 3  | G YE            | Gas Burner Weldment                           | 1212825     |
| 4  | G XW            | Upper Burner Shield                           | 1213142     |
| 5  | G XY            | Lower Burner Shield                           | 1212822     |
| 6  | G YU            | Ceramic Igniter Assembly                      | 1212818     |
| 7  | G YK            | Electric Igniter Box                          | 1213959     |
| 8  | G YM            | Regulator Hose Assembly                       | 1213251     |
| 9  | G VL            | Gas Control Knob                              | 1214039     |
| 10 | G YF            | Gas Control Knob Bezel                        | 1212792     |
| 11 | G YN            | Smoker Control Knob Assembly                  | 1213794     |
| 12 | G WH            | Storage Box Lid Assembly (with upper hinge)   | 1214037     |
| 13 | G WB            | Pellet Hopper Lid Assembly (with upper hinge) | 1214028     |
| 14 | G YG            | Grill Lid Assembly                            | 1212097     |
| 15 | H AB            | Power Socket                                  | 1214595     |
| 16 | G XV            | Grill Lid Handle                              | 1212753     |
| 17 | G VT            | Door Handle                                   | 1213740     |
| 18 | G VU            | Handle Bezel                                  | 1212779     |
| 19 | A GZ            | Cabinet Door, Right                           | 1213736     |
| 20 | A GO            | Cabinet Door, Left                            | 1213722     |
| 21 | A MU            | Wheel   | 1208968     |
| 22 | G VK            | Wheel Cap                                     | 1208962     |
| 23 | G VJ            | Caster  | 1213657     |
| 24 | G YO            | Smoker Control Panel                          | 1213515     |
| 25 | G YA            | Auger Motor                                   | 1213280     |
| 26 | G YB            | Auger   | 1213276     |
| 27 | G YI            | Hopper Fan Assembly                           | 1213402     |
| 28 | G YD            | Cookbox Temperature Probe                     | 1214199     |
| 29 | G YC            | Cookbox Temperature Probe Cover               | 1212405     |
| 30 | G YJ            | Pellet Igniter                                | 1213406     |
| 31 | G YV            | Power Cord                                    | 1214404     |
| 32 | G YS            | Meat Probe                                    | 1214421     |
| 33 | G VH            | Grease Bucket                                 | 1214041     |
| 34 | G YH            | Bumper  | 1212150     |
| 35 | G YQ            | Winged Locking Bolt (with screw and washer)   | 1214102     |
| 36 | G VV            | Chimney Stack                                 | 1212749     |
| 37 | G YT            | Gas Crossover Channel                         | 1214188     |
| 38 | G VQ            | Left Cabinet Panel                            | 1213624     |
| 39 | G VR            | Right Cabinet Panel                           | 1213634     |
| 40 | G WN            | Cabinet Crossbrace                            | 1213637     |
| 41 | G VS            | Rear Cabinet Panel                            | 1213619     |
| 42 | G WR            | Matchstick Holder                             | 1213955     |
| 43 | G VE            | #8-32 x 1/2" Truss Screw                      | 1213089     |
| 44 | G VF            | 1/4"-20 x 1/2" Truss Screw                    | 1213095     |
| 45 | G VG            | 1/4"-20 x .8" Truss Screw                     | 1213165     |

## REPLACEMENT PARTS

| #  | THREE-LETTER ID | DESCRIPTION   | PART NUMBER |
|----|-----------------|---|-------------|
| 46 | GWS             | M6 x 1 mm x 10 mm Pan-Head Shoulder Bolt                              | 1213162     |
| 47 | GZW             | #8-32 x 1/2" Flat-Head Screw  | 1215015     |
| 48 | GWM             | Cotter Key (for storage box and hopper hinges)                        | 1214032     |
| 49 | GVX             | Grease Bucket Bracket   | 1214020     |
| 50 | GWA             | Hinge Pin (for storage box and hopper hinges)                         | 1215207     |
| 51 | GVW             | Front Propane Cover Panel   | 1213764     |
| 52 | GVP             | Wheel Axle  | 1213651     |
| 53 | GWO             | Cotter Key (for wheel axles)  | 1215216     |
| 54 | GVN             | Wheel Spacer  | 1213645     |
| 55 | GVO             | 1/2" Fender Washer (for casters and axles)                            | 1213653     |
| 56 | GWL             | Door Stop   | 1213667     |
| 57 | GWF             | Propane Tank Support Base   | 1213883     |
| 58 | GWE             | Right Propane Cover Panel   | 1213751     |
| 59 | GWJ             | Rear Propane Base Cover Panel   | 1213899     |
| 60 | GWI             | Storage Box   | 1213918     |
| 61 | GWC             | Igniter Box Cover   | 1214014     |
| 62 | GWD             | Igniter Cover Plate   | 1213961     |
| 63 | GWP             | Upper Lid Hinge   | 1214010     |
| 64 | GWQ             | Lower Lid Hinge   | 1214007     |
| 65 | GYP             | Smoker Control Panel Cover Plate                                      | 1213517     |
| 66 | GYL             | Utensil Hook  | 1213103     |
| 67 | GZA             | Lifetime® Logo Plate  | 1212146     |
| 68 | GZB             | Door Magnet Assembly  | 1213720     |
| 69 | GZC             | Aluminum Fusion Fuel™ Logo Plate                                      | 1212360     |
| 70 | GZD             | Upper Back Cook Box Cover   | 1212831     |
| 71 | GZE             | Pellet Dump Panel   | 1213508     |
| 72 | GZF             | Pellet Dump Panel Lock  | 1213510     |
| 73 | GZG             | Burn Pot Assembly   | 1213272     |
| 74 | GZH             | Power Cord Wrap Bracket   | 1214138     |
| 75 | GZI             | Cabinet Base  | 1213600     |
| 76 | GZJ             | Drip Tray Assembly  | 1214129     |
| 77 | GZK             | M3 x 2 mm x 12 mm Truss Screw (for gas crossover channel and igniter) | 1213129     |
| 78 | GZL             | Smoker Control Panel 4FAL 250V Fuse                                   | 1214597     |
| 79 | GZM             | Grease Bucket Liners (pack of 3)                                      | 1214591     |
| 80 | GZN             | Grill Cover   | Model 91128 |
| 81 | GZP             | Smoker Heat Sensor  | 1214426     |
| 82 | GZS             | Flat Washer (for screws (GVF))  | 1215010     |
| 83 | GZT             | Lock Washer (for screws (GVF))  | 1215009     |
| 84 | GZU             | 8 mm Flat Washer  | 1215016     |
| 85 | GZV             | 8 mm Lock Washer  | 1215017     |
|    |                 |   |             |
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# RECIPES

## 3-2-1 RIBS

**The 3-2-1 method of cooking ribs is a very easy and reliable way to make mouth-watering ribs that will get rave reviews. Use hickory or mesquite pellets for a great smoky flavor. To get started, prep your ribs by patting them dry. Be sure to remove the membrane on the bone side of the ribs if your butcher hasn't already done so.**

### INGREDIENTS:

- 2 or 3 racks of pork ribs with the membrane on the bone side removed.
- ¼ cup mustard
- Dry rub made for ribs
- 1 cup apple juice
- ½ cup of your favorite barbeque sauce

### COOK TIME: 6 HOURS

#### 1. Smoke Unwrapped on the Grill for 3 Hours

Coat the ribs with mustard and your favorite rub. Lay the ribs bone side down on the grill and smoke at 180°F (≈82°C) for 3 hours.

#### 2. Wrap Ribs in Foil and “Steam” for 2 Hours

Put the ribs meat side down on a sheet of foil. Add a little butter, brown sugar and honey on the ribs. Pour a ¼ cup of apple juice on the ribs. Seal the foil while being careful not to let the bones tear through the foil. Place the foil wrapped ribs back on the grill flesh side down and cook for 2 hours at 225°F (≈107°C).

#### 3. Unwrap and Throw the Ribs Back on the Grill for about 1 Hour

Remove the ribs from the foil. Discard the foil and any excess liquid. Mop the ribs with your favorite barbeque sauce. Lay the unwrapped ribs on the grill with the bone side down. Cook at the same 225°F (≈107°C) for 30 minutes to an hour. You are ready to eat when the barbeque sauce has “tightened,” is sticky and has a satin gloss. You will know that the ribs are done when the meat is pulling back from the ends of the bones about a ½”.



# RECIPES

## CHICKEN

**No more dry, rubbery chicken. The result will be juicy, flavorful chicken with very little effort. It is recommended that once the grill lid is closed, the grill lid is not opened until the chicken has reached the 165°F (≈74°C) temperature (which makes it even easier).**

### INGREDIENTS:

- 4 large chicken breasts
- 1/4 cup olive oil
- Chicken rub – as needed
- Use hickory or mesquite pellets for great smoky flavor

### COOK TIME: APPROXIMATELY 1 HOUR

- 1.** Start grill and set at 180°F (≈82°C) for smoke.
- 2.** Prepare chicken breasts by drying them. Rub them with the olive oil until completely covered.  
Sprinkle the chicken breast with your favorite poultry rub until well coated.
- 3.** Place the chicken breasts on the grill, leaving space between each breast. Insert the temperature probe into the center of the largest (or thickest chicken breast).
- 4.** Close the lid and smoke the chicken breasts for 30 minutes. If you have the time, smoke the chicken even longer to achieve a smokier flavor.
- 5.** After the chicken breasts have been smoked for the desired time, increase the grill temperature to 375°F (≈191°C). Cook the chicken for approximately 30 minutes until the temperature probe shows an internal meat temperature of 165°F (≈74°C).
- 6.** Remove the chicken breasts from the grill and allow to “rest” for 5 to 10 minutes.

## NOTES

## LIMITED FACTORY WARRANTY

### THE MANUFACTURER RESERVES THE RIGHT TO MAKE SUBSTITUTIONS TO WARRANTY CLAIMS IF PARTS ARE UNAVAILABLE OR OBSOLETE.

Lifetime Gas Grill and Pellet Smoker is warranted to the original purchaser to be free from defects in material or workmanship according to the following periods from the date of original retail purchase.

Auger and fan—3 years

Electronics—3 years

All other parts—5 years

The word “defects” is defined as imperfections that impair the use of the product. Defects resulting from misuse, abuse or negligence will void this warranty. This warranty does not cover defects due to improper installation, alteration or accident. Lifetime recommends that no modifications be made to this product. This warranty does not cover damage caused by vandalism, rusting, “acts of nature,” natural disasters, normal wear and tear or any other event beyond the control of the manufacturer.

This warranty is nontransferable and is expressly limited to the repair or replacement of defective Lifetime Gas Grill and Pellet Smoker. If the product is defective within the terms of this warranty, Lifetime Products, Inc. will repair or replace defective parts at no cost to the purchaser. Shipping charges to and from the factory are not covered and are the responsibility of the purchaser. Labor charges and related expenses for removal, installation or replacement of the Lifetime Grill and Pellet Smoker or its components are not covered under this warranty.

This warranty does not cover scratching, scuffing or other cosmetic damage of the product that may result from normal usage. In addition, defects resulting from intentional damage, negligence or unreasonable use will void this warranty / are not covered by this warranty.

Liability for incidental or consequential damages is excluded to the extent permitted by law. All merchandise is sold on this condition, and no representative of the company may waive or change this policy.

This product is not intended for institutional or commercial use; Lifetime Products, Inc. does not assume any liability for such use. Institutional or commercial use will void the warranty.

This warranty is expressly in lieu of all other warranties, expressed or implied, including warranties of merchantability or fitness for use to extent permitted by Federal and state law. Neither Lifetime Products, Inc., nor any representative assumes any other liability in connection with this product. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Australian customers.** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

### ALL WARRANTY CLAIMS MUST BE ACCOMPANIED BY A SALES RECEIPT.

#### REPORT PRODUCT DEFECTS IN WRITING TO:

Lifetime Products, Inc.  
Freeport Center, Bldg. D-12  
Clearfield, UT 84016 USA

For online warranty claims, please visit: [www.lifetime.com/warranty](http://www.lifetime.com/warranty)  
Warranty Department: (800) 225-3865 M–F 7 a.m. to 5 a.m. Mountain Standard Time (MST)

#### FOR INTERNATIONAL WARRANTY CLAIMS:

All warranty claims must be accompanied by a sales receipt. Report all warranty claims in writing to your regional sales support representative. Please include your dated sales receipt and photographs of damaged parts.

To identify the representative for your region, please visit: [www.lifetime.com/international](http://www.lifetime.com/international)



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*Du lundi au vendredi de 7 h à 17 h, HR et le samedi de 9 h à 13 h, HR*

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