

ITEM # PWPG256 PORTABLE WOOD PELLET GRILL INSTRUCTION MANUAL



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur.

We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE!

QUESTIONS? PROBLEMS? CALL CUSTOMER SERVICE!

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-636-532-9888**, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE. KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

SAFETY LISTING

CAS/UL 60335-1 & IEC 60335-2-102



FEATURES

8-in-1 Portable Wood Pellet Smoker & Grill:
Grill, Smoke, BBQ, Bake, Roast, Braise, Sear or Char-Grill
Fuel Hopper Size: 4 lb
8 Temperature Presets
(180-500 ° F ---- 225, 250, 275, 300, 325, 350, 400, 450, HIGH)
Start-Up and Cool-Down Cycles
Electric Igniter
Cooking Area:
191 sq. inches (Main),
65 sq. inches (Upper Rack)
3-Prong Grounded Plug Required

⚠ WARNING

Do not use this appliance indoors or in an enclosed, unventilated area. A minimum clearance of 36 inches from combustible construction to the sides of the grill, and 36 inches from the back of the grill to combustible construction must be maintained. Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

If a grease fire occurs, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. DO NOT THROW WATER ON THE UNIT. Do not try to smother the fire. Use an all-class (class ABC) approved fire extinguisher. If an uncontrolled fire does occur, call the Fire Department.

Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.

After a period of storage or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper. When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this unit. Do not put a cover or anything flammable in the storage space area under the barbecue.

To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed.

Parts of the unit may be very hot, and serious injury may occur. Keep young children and pets away while in use.

Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

If the supply cord is damaged, it must be replaced in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area.

DISPOSAL OF ASHES

Ashes 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 on the ground, well away from all combustible materials. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should be stored in an airtight container. If storing your grill for an extended period, clear all pellets from your grill's hopper and auger to prevent jams.

⚠ WARNING

Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

There is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at www.pelletheat.org or the Pellet Fuel Institute.

moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

WARNING

CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the unit. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.

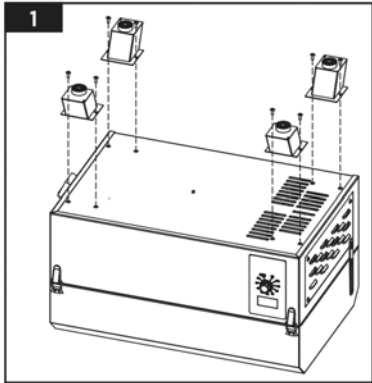
Alcohol consumption and drug use increase the effects of carbon monoxide poisoning. Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

Ensure that meats cooked on the unit contain a reasonable amount of fat content. When cooking with high fat content, ensure that the fat dripping does not come in direct contact with the fire pot and flames. Close the flame broiler in instances of highfat content grilling or adjust the meat a reasonable distance from the direct fire.

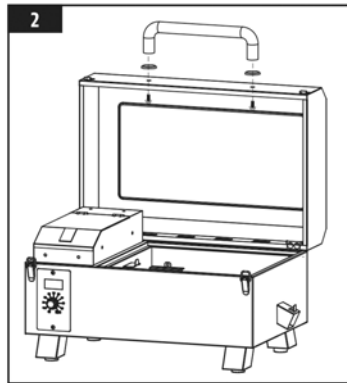
In instances of direct flame grilling with the flame broiler open, keep the grill lid open and monitor the cook when searing. Fat drippings may result in a flareup, keeping the grill lid open and monitoring the cook will ensure that you have a perfect sear every time and prevents any accidents resulting from a flare up.

DO NOT CLOSE THE LID IN INSTANCES OF DIRECT FLAME GRILLING OR WHEN THE FLAME BROILER IS OPEN. ALWAYS ensure that the unit is cleaned thoroughly of all grease, ash and creosote after each use.

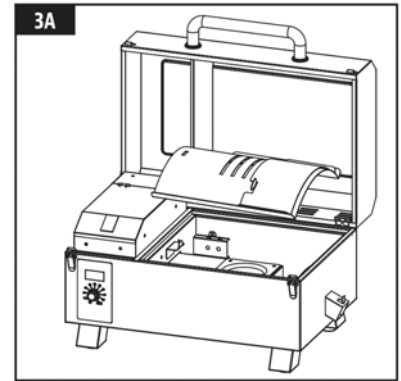
ASSEMBLY INSTRUCTIONS



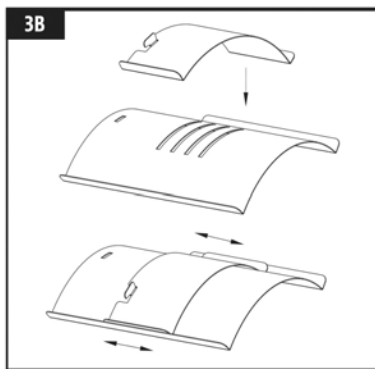
1) In order to mount the legs to the grill, remove the pre-installed screws from the bottom. Install the legs, secure the screws tightly.



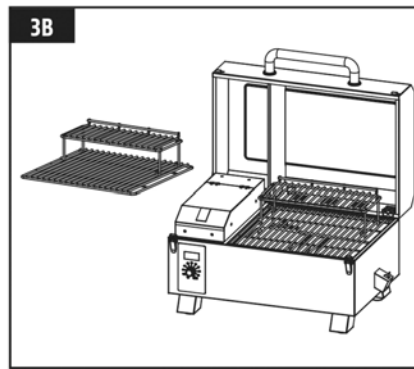
2) To assemble the handle, remove the pre-installed screws from the lid handle. From inside the barrel lid, insert one screw to protrude to the outside.



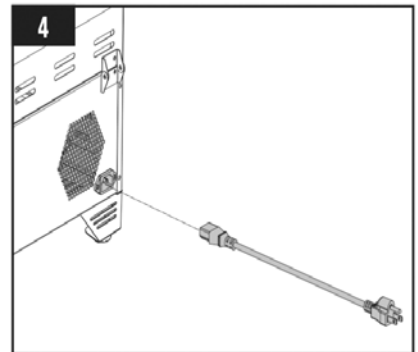
3) To install the cooking components, insert the flame broiler main plate into the main grill, right side first. Rest the flame broiler main plate on the built-in ledge (on the inside right) of the main grill that directs grease towards the grease bucket. Slide the entire piece to the left side, and the two slots on the flame broiler main plate will fit into the rounded ledge above the fire pot. It will sit slightly at a downward angle.



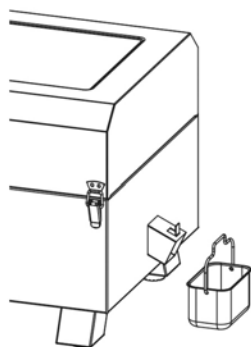
4) Place the flame broiler slider on top of the flame broiler main plate, covering the slotted openings. Ensure the raised tab is on the left to easily adjust for direct or indirect flame when cooking.



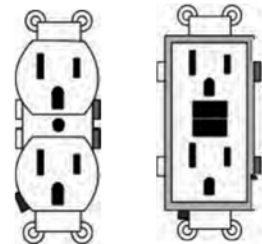
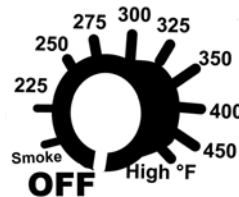
5) Place the cooking grids side-by-side on the grid ledge inside the main grill. Place the upper cooking rack on the upper ledge inside the main grill. The cooking rack will lock into place.



6) To connect the power cord, insert the end of the power cord through the hole in the back panel of the grill.



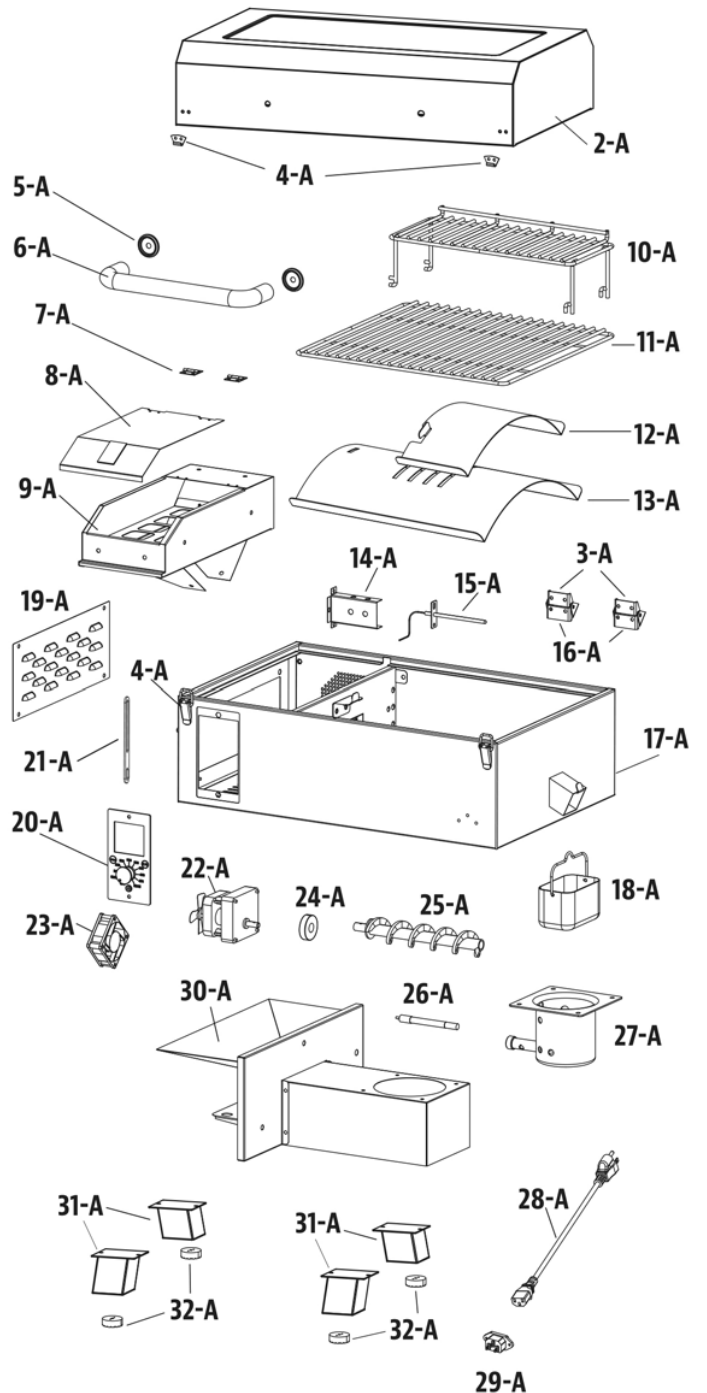
7) Place the grease bucket on the spout hook on the end of the main barrel. Ensure it is level to avoid grease spills.



NOTE: Before plugging into an electrical outlet, ensure the Temperature Dial is in the OFF position. This appliance requires 110 volt, 60hz, 230w, 5 amp service. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 5 amp, 120 volt, fast-blow fuse to protect the board from the igniter. During the start-up phase the igniter draws 200-700 watts of electricity which can be too much power for a GFCI outlet to handle

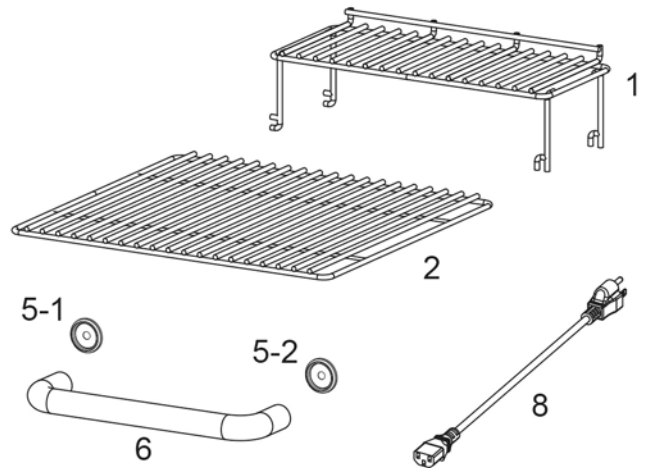
PARTS LIST

Part#	Description
1-A	
2-A	Lid (xl)
3-A	Lid Hinge (x2)
4-A	Hasp (x2)
5-A	Bezel With bolt (x2)
6-A	Lid Handle (xl)
7-A	Hopper Lid Hinge (x2)
8-A	Hopper Lid (xl)
9-A	Hopper Box Housing (xl)
10-A	Upper Cooking Rack (xl)
11-A	Cooking Grid (xl)
12-A	Flame Broiler Slider (xl)
13-A	Flame Broiler Main Plate (xl)
14-A	Probe Bracket / Shield (xl)
15-A	Probe (xl)
16-A	Body Hinge (x2)
17-A	Firebox / Body (xl)
18-A	Grease Tray Assembly (xl)
19-A	Service Door (xl)
20-A	Control Board (xl)
21-A	Lid Limit Block (xl)
22-A	Auger Motor (xl)
23-A	Combustion Fan (xl)
24-A	Nylon Bushing (xl)
25-A	Auger Fighting Assembly (xl)
26-A	Igniter (xl)
27-A	Fire Pot (xl)
28-A	Power Cord (xl)
29-A	Power Cord Socket (xl)
30-A	Auger Box Housing (xl)
31-A	Foot Assembly (x2)
32-A	Foot Gasket (x4)

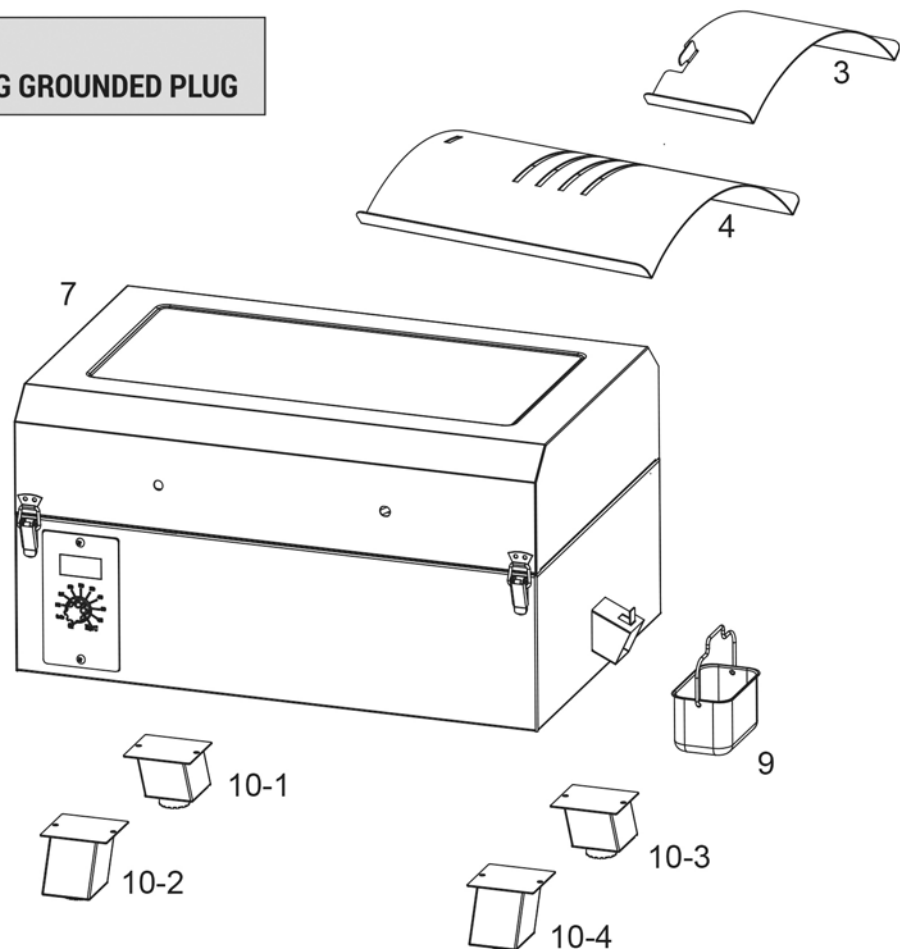


PARTS DIAGRAM

Part#	Description
1	Upper Cooking Rack (xl)
2	Cooking Grid (xl)
3	Flame Broiler Slider (xl)
4	Flame Broiler Main Plate (xl)
5	Lid Handle Bezel (x2)
6	Lid Handle (xl)
7	Main Barrel/ Hopper Assembly (xl)
8	Power Cord (xl)
9	Grease Tray Assembly (xl)
10	Foot Assembly (x4)



ELECTRIC REQUIREMENTS
110-120V,60Hz,230W,3-PRONG GROUNDED PLUG



OPERATING INSTRUCTIONS

UNDERSTANDING THE "P" SETTING

When the recessed "P" SET button is pushed, the "P" setting displayed on the LCD screen will flash and change to the next value (upward). Once P7 is reached, it will restart at P0. There are eight "P" settings, ranging from P0 to P7. The recessed "P" SET button can be pushed using a thin-tipped object.

IMPORTANT: Do not push the "P" SET button too hard, as this may cause damage. Only a light push is needed.

• USING THE "P" SETTING IN SMOKE MODE

Anytime the temperature dial is set to SMOKE, such as the start-up cycle, the auger will run on more of a manual mode of cooking versus using one of the preset dial temperatures. First, the auger will continuously turn and feed pellets for four minutes. After four minutes, the auger begins to run a feed cycle based on the "P" setting selected on the Digital Control Board. The default setting is P4.

"P" SET	AUGER CYCLE (seconds)	
	ON	OFF
P0	18	55
P1	18	70
P2	18	85
P3	18	100
*P4	18	115
P5	18	130
P6	18	140
P7	18	150

HOPPER PRIMING PROCEDURE

These instructions should be followed the first time the grill is ignited, and each time the grill runs out of pellets in the hopper. The auger must be primed to allow pellets to travel through the length of the auger, and fill the fire pot. **If not primed, the igniter will timeout before the pellets are ignited, and no fire will start.** Follow these steps to prime the hopper:


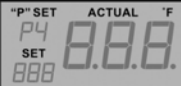



1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system at the bottom.
2. Remove all cooking components from the interior of the grill. Locate the fire pot in the bottom of the main barrel.
3. With the **Temperature Control Dial** to the Off position, plug the power cord into a power source.
4. Turn the **Temperature Control Dial** to the Smoke position. Check the following items:
 - That you can hear the auger turning. Place your hand above the fire pot and feel for air movement. Do not place your hand or fingers inside the fire pot. This can cause injury.
 - After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer in the fire pot. The igniter tip does not glow red, but gets extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, turn the **Temperature Control Dial** to Off.
6. Fill the hopper with all natural barbecue wood pellets.
7. Turn the **Temperature Control Dial** to Smoke. Wait approximately 3 minutes for the pellets to start dropping into the fire pot from the auger tube. Once pellets begin to drop into the fire pot, turn **the Temperature Control Dial** to Off.
8. Re-install the cooking components into the main barrel. The grill is now ready to use.

FIRST USE-GRILL BURN-OFF

Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off. Start the grill and operate at any temperature over 176°C/300°F (with the lid down) for 20 to 30 minutes to burn-off the grill and rid it of any foreign matter.

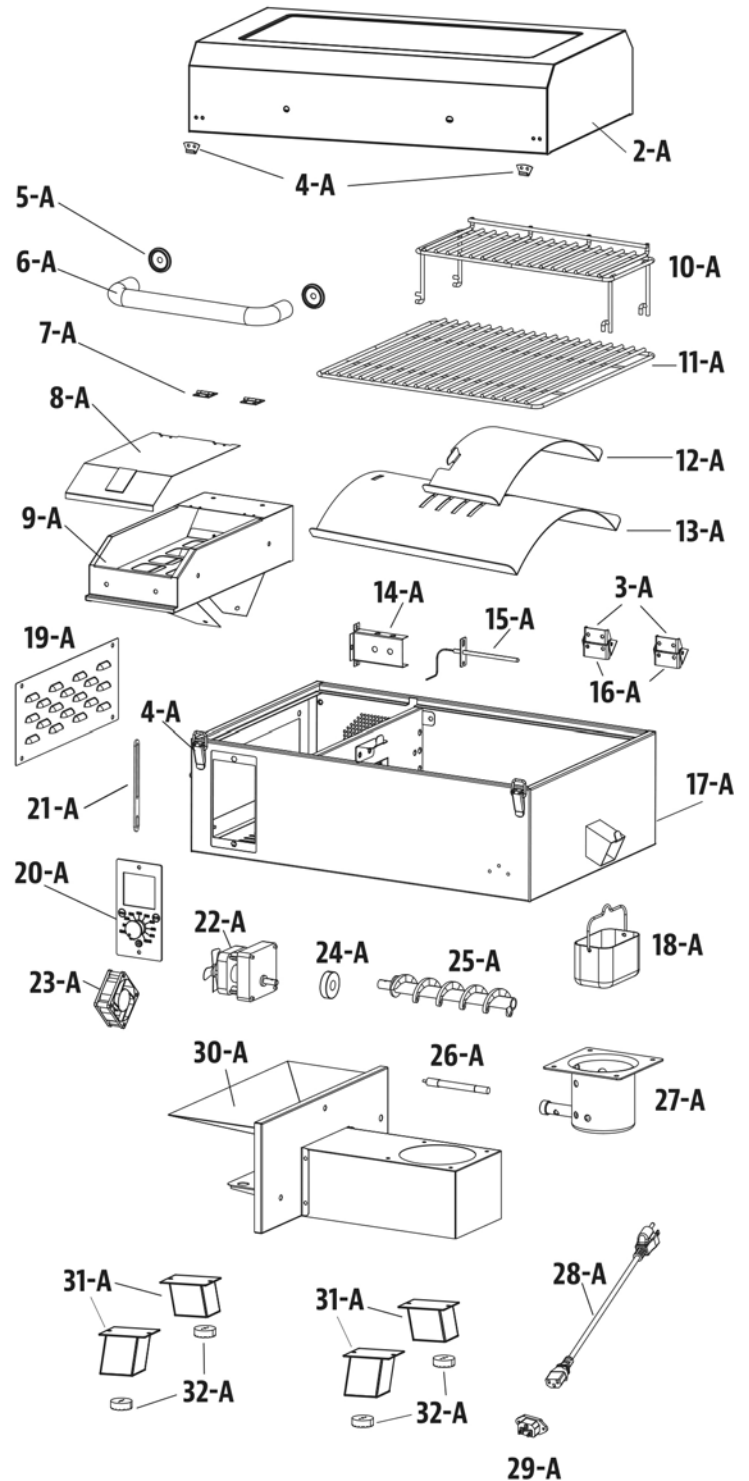
UNDERSTANDING THE CONTROL BOARD



FEATURE	DESCRIPTION																		
	The Temperature Control Dial allows you to set your desired smoking temperature. Rotate the knob to select from Smoke, any of the eight temperature presets, or High.																		
Off	The Off Setting on the Temperature Control Dial is the off mode for the unit. The unit will not function on this setting.																		
Smoke	The Smoke Setting on the Temperature Control Dial is the start-up mode for the unit. The grill operates at the lowest temperature, without the fire going out.																		
High	The High Setting on the Temperature Control Dial is the highest heat level for the unit. The grill operates at the highest temperature. When the lid is open, the grill will run at this speed to compensate for the loss of heat in the barrel.																		
  	<p>The LED Screen is used as the information center for your unit. The LED screen will display your desired cook temperature (SET), actual cook temperature (ACTUAL), and the "P" setting selected ("P" SET). See Troubleshooting for more information on error codes.</p> <table border="1"> <thead> <tr> <th>READOUT</th> <th>DESCRIPTION</th> </tr> </thead> <tbody> <tr> <td>888</td> <td>Displays once connected to AC power.</td> </tr> <tr> <td>Flashing</td> <td>Grill temperature is below 66 °C / 150 °F.</td> </tr> <tr> <td>Flashing ···</td> <td>Indicates the igniter is on.</td> </tr> <tr> <td>"P" SET</td> <td>Indicates the current "P" setting selected.</td> </tr> <tr> <td>SET</td> <td>Indicates the desired cooking temperature.</td> </tr> <tr> <td>ErH</td> <td>The grill has overheated.</td> </tr> <tr> <td>ErR</td> <td>Temperature probe wire not connecting.</td> </tr> <tr> <td>ErP</td> <td>Power interruption while in operation.</td> </tr> </tbody> </table>	READOUT	DESCRIPTION	888	Displays once connected to AC power.	Flashing	Grill temperature is below 66 °C / 150 °F.	Flashing ···	Indicates the igniter is on.	"P" SET	Indicates the current "P" setting selected.	SET	Indicates the desired cooking temperature.	ErH	The grill has overheated.	ErR	Temperature probe wire not connecting.	ErP	Power interruption while in operation.
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"P" SET 	The "P" SET Button is used to select one of the eight temperature fine tunings. Use this feature to change the "P" setting to accommodate to your cooking style and cooking environment, as preferred. With a <u>short push</u> of the recessed button, the setting increases from P0 to P7, then repeats. Adjustments are best made when the Temperature Control Dial is set to Smoke, which allows for manual control of the pellet feed system. Default setting is "P4".																		

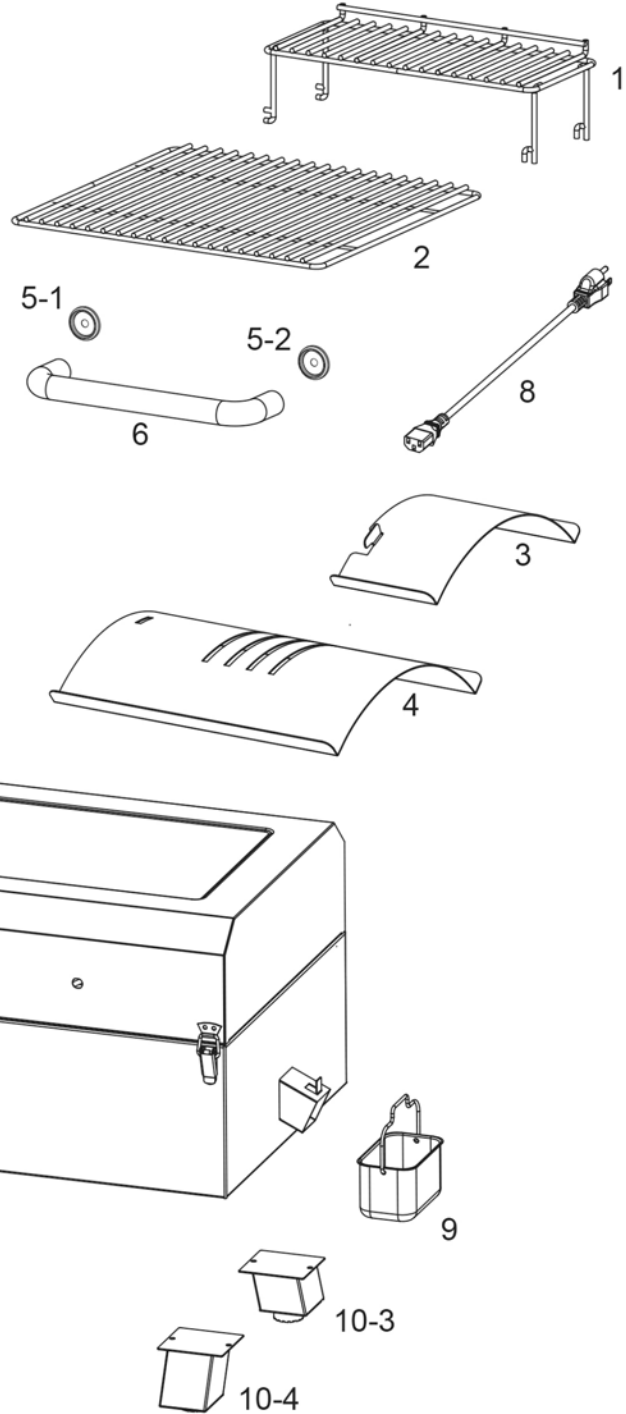
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ELECTRIC REQUIREMENTS

110-120V,60Hz,230W,3-PRONG GROUNDED PLUG

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
PWPG 256	622mm×355mm×460mm / 24.5" ×14.0" ×18.1"	16.9kg /37.3 lb	Main-1,235 cm ² /191 sq. in. Upper Rack- 417 cm ² / 65 sq. in. 7DW-L652cm ² /256sq.in.	82-260°C /180-500°F	Eight temperature presets, start-up and cool-down cycles, electric igniter

CARE AND MAINTENANCE

1. *HOPPER ASSEMBLY*

- In instances of long periods between use, it is suggested to run all pellets through your hopper and auger, to prevent jams.

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

- Check and clean off any debris from the fan air intake vent, found on the bottom of the hopper. Once the hopper access panel is removed

2. *PROBES*

- Kinks or folds in the probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil.
- Although the probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause the probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

3. *INSIDE SURFACES*

- It is recommended to clean your burn pot after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do.
- **IMPORTANT: Due to high heat, do not cover the flame broiler or probes with aluminum foil.**

4. *OUTSIDE SURFACES*

- Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for long term storage, keep the unit under a cover in a garage or shed.

TROUBLESHOOTING

WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning, maintenance or service work. Ensure the grill is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Temperature Control Dial is still off.	Turn the Temperature Control Dial to a temperature setting.
	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components) Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see Electric Wire Diagram for diagram), press in plastic tabs holding the control board in place and carefully pull controller inside the hopper to release controller. Check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The GFCI outlet has been tipped.	Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Fire in Fire pot Will Not Light	Auger Not Primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the fire pot. Follow Hopper Priming Procedure .
	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the fire pot. If not operating properly call Customer Service for assistance.
	Igniter Failure	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE, and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat. Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the fire pot. If not operating properly follow Manual Start-up Procedure to continue use of grill; however, call Customer Service for assistance for a replacement part.
	Insufficient Air Flow Through Fire Pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Flashing Dots On LCD Screen	The Igniter Is On	This is not an error that effects the grill. Used to show that the unit has power and is in Start-Up mode (igniter is on). The igniter will turn off after five minutes. Once the flashing dots disappear, the grill will begin to adjust to the desired temperature selected.
Flashing Temperature On LCD Screen	Grill Temperature Is Below 65°C/150°F	This is not an error that effects the unit; however, it is used to show that there is some risk that the fire could go out. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check grill temperature probe and follow Care and Maintenance instructions if dirty. Check fire pot for ash build-up or obstructions, and follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation (rotation), and ensure there is no blockage in the auger tube.

TROUBLESHOOTING

"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease Fire Or Excess Fuel.	Press the Power Button to turn the unit off, and allow grill to cool. Follow Care and Maintenance instructions. After maintenance, remove pellets, and confirm positioning of all component parts. Once cooled, press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Service.
"ErR" Error Code	Temperature probe wire not making connection.	Remove hopper access panel (see Electric Wire Diagram for diagram), and check for any damage to the Temperature Probe wires. Ensure Temperature Probe molex connectors are firmly connected, and connected correctly, to the Control Board.
"ErP" Error Code	Unit Not Turned Off Properly When Last Connected To Power.	Safety feature prevents an automatic restart. Press the Power Button to turn the unit off, wait two minutes, then press the Power Button to turn the unit on again. Turn Temperature Control Dial to SMOKE or desired temperature. If error code still displayed, contact Customer Service.
	Power Outage While Unit In Operation.	
"noP" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Control Board, and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If still failed, call Customer Service for replacement part.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Service for replacement part.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Service for a replacement part.
Grill Temperature on SMOKE is too high	"P" Setting is too LOW	Push the "P" SET button, and increase the "P" setting.
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Fire Pot	Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation, and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to SMOKE and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Temperature Probe	Check status of temperature probe. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow Care and Maintenance instructions.
	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets.
	Fire pot Is Blocked	Clear fire pot for ash and other debris. Follow Hopper Priming Procedure .
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Frequent Flare-Ups	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up On Cooking Components	Follow Care and Maintenance instructions.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Grill Cleaning Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Tray	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Temperature Probes	Every 2-3 Grill Session	Scrub Pad & Soapy Water