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**WOOD PELLET GRILLS**

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**ZPG-7002C2E (WIFI)**

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**OWNER'S MANUAL**

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**MON TO FRI, 8:00 A.M. - 5:00 P.M. PACIFIC STANDARD TIME**

**SERVICE CONTACT: 1-833-947-4557/1-833-ZGRILLS**

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**SAVE THIS MANUAL FOR FUTURE REFERENCE**

# **IMPORTANT SAFETY INFO**

## **GENERAL WARNINGS**

**Please read this entire manual before installation and use of the pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death.**

**Contact local building or fire officials about restrictions and installation inspection requirements in your area.**

**This grill is for outdoor use only. DO NOT use it in any enclosed area.**

**DO NOT store or use combustible materials or liquids near this appliance.**

**Keep children away while it is in use.**

**Maintain a safe distance between your grill and any combustible material.**

**DO NOT move your grill while operating or while it is hot. Wait until the grill is completely cold.**

**If a grease fire occurs, turn “off” and leave lid closed until the fire is extinguished. DO NOT unplug the power cord. DO NOT throw water on it. DO NOT try to smother the fire.**

**Clean and maintain your grill after each use.**

**DO NOT use your grill on rainy days.**

**DO NOT touch any part of your grill while it is hot. Serious bodily injury could result.**

**We suggest the use of heat-resistant gloves when operating this grill.**

**We suggest that you should wrap the Grease Drain Pan with heavy-duty aluminum foil before using because it is easy to clean.**

**For convenient and safe assembly, use at least two people to assemble the grill.**

**Make sure the power cord is disconnected before performing any service or maintenance.**

**DO NOT** place anything heavy on top of hopper lid. It is not a shelf and is a tip hazard.

**Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.**

**Do not use accessories not specified for use with this appliance.**

**NOTE: A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

## **PELLET RESTRICTIONS**

**This grill is designed for use of wood pellets only designed for burning in wood pellet grills. Do Not Use Pellet Fuel Labeled As Having Additives.**

**We suggest that you use Z GRILLS BBQ WOOD PELLETS, which are specifically made to work in our grills. There is no guarantee that other brands of pellets are suitable for use in Z GRILLS. And Z GRILLS assumes no liability for any loss, damage or injury caused by the use of any other brands of pellets.**

**Always keep the Pellet Hopper dry, the wood pellets will expand greatly, break apart and even jam the feed system if the pellets get wet or are exposed to high humidity.**

## **CARBON MONOXIDE WARNING**

**Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.**

**Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.**

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

**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.**

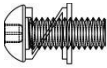



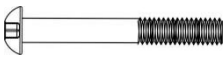




# COMPONENT LIST



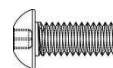


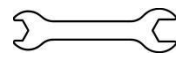
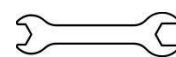
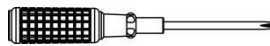
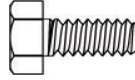
ITEM	QTY	DESCRIPTION
1	1	Chimney Cap Assembly
2	1	Smoke Stack Assembly
3	1	Smoke Stack Gasket
4	1	Grill Chamber Assembly
5	1	Grease Bucket
6	1	Right Rear Leg
7	1	Back Plate
8	2	Side Plate
9	2	Wheel Cap
10	1	Front Plate
11	2	Axle
12	2	Wheels
13	1	Right Front Leg
14	1	Left Rear Leg
15	2	Wheel (with brake)
16	1	Left Front Leg
17	1	Heat Baffle
18	1	Grease Drain Pan
19	2	Porcelain Grills
20	1	Warming Rack
21	1	Hopper Handle
22	1	Control Wire Shield
23	1	Hopper Bottom Assembly
24	1	Upper Hopper Safety Grate
25	1	Digital Control

ITEM	QTY	DESCRIPTION
26	1	Hopper Top Assembly I
27	1	Hopper Burner Lid
28	1	RTD Temperature Probe
29	1	Lid Handle
30	1	Decorating Plate
31	1	Lid
32	2	Hinge
33	2	Cap Nut 5/ 16- 18UNC
34	2	Hinge Pin
35	1	Pellet Cleanout Door
36	1	Hot Rod (Ignitor)
37	1	Auger
38	1	Feeder Assembly
39	1	Burner Box Assembly
40	1	Firepot Assembly
41	1	Hopper Insulation Gasket
42	1	Fan
43	1	Auger Tube Bushing
44	1	Auger Driver Motor
45	1	Power Cord
46	1	Cable Clip
47	1	Lower Hopper Safety Grate
48	2	Lid Handle Guide
49	1	Nameplate
50	1	Feeder seal strip



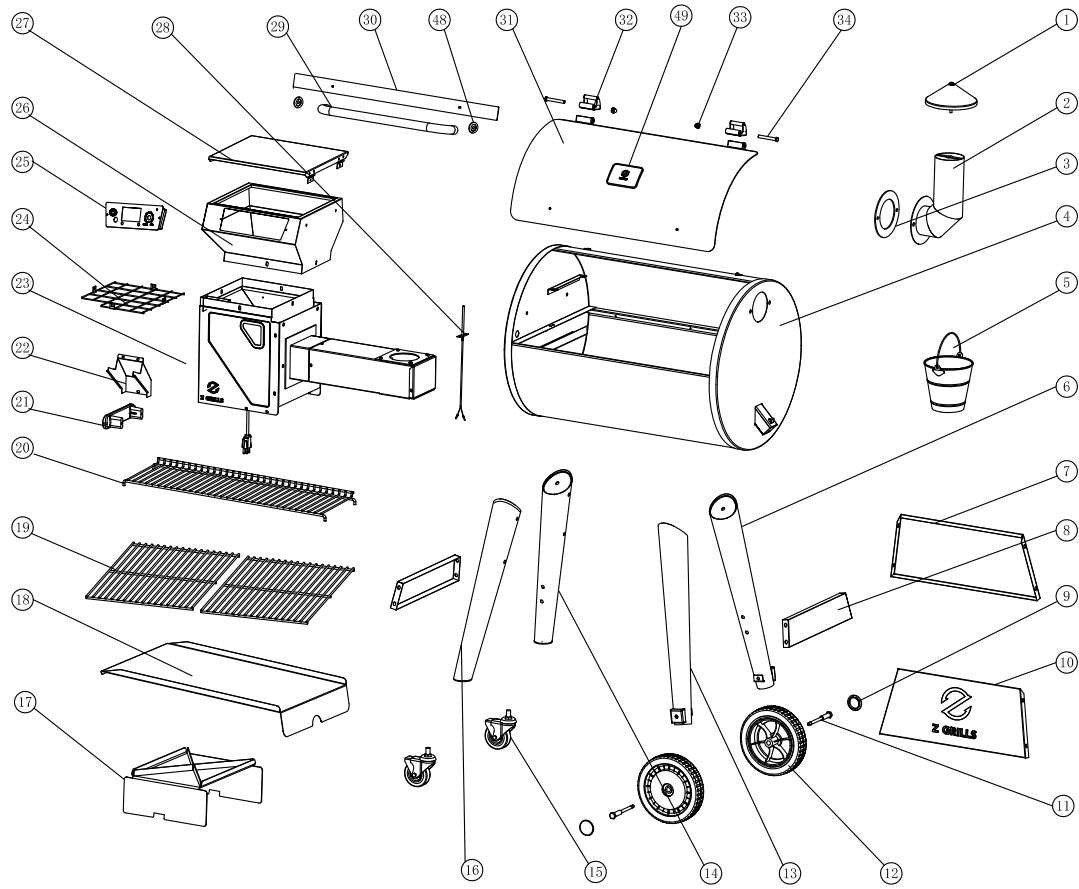
# HARDWARE PACKAGE LIST

ITEM	QTY	DESCRIPTION
A	16	 Bolt 1/4-20*5/8
B	5	 Tapping Screw 1/3
C	4	 Bolt 8#-32*3/8
D	2	 Hexagon Bolt 1/4-20*1/2
E	2	 Bolt 1/4-20*2-3/8
F	2	 Hexagon Nut 1/4-20
G	4	 Hexagon Kep Nut 8#-32
H	2	 Cap Nut 5/16-18
I	6	 Gasket OD0.94*ID0.33

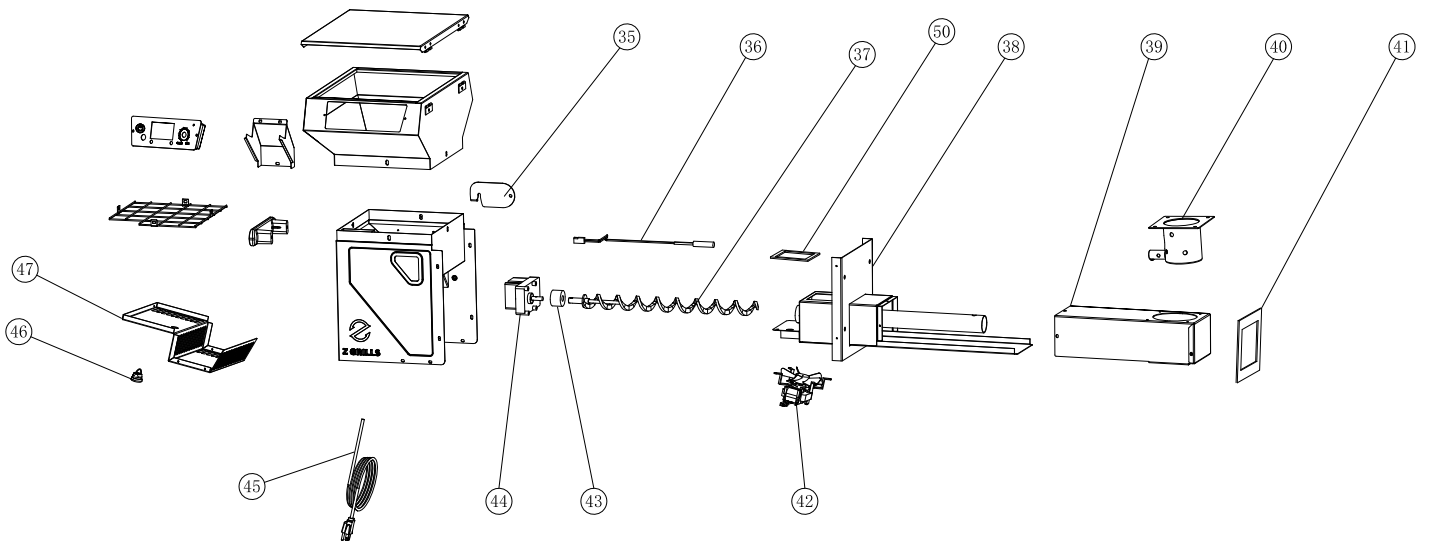
ITEM	QTY	DESCRIPTION
J	2	 Gasket OD0.94*ID0.51
K	8	 Gasket OD0.79*ID0.26
L	4	 Bolt 1/4-20*3/4
M	2	 Spring Washer OD0.51*ID0.33
N	4	 Spring Washer OD0.39*ID0.26
O	1	 Open End Wrench
P	1	 Open End Wrench
Q	1	 Screwdriver
R	6	 Hexagon Bolt 1/4-20*3/4

# ASSEMBLY INSTRUCTIONS

## PARTS DIAGRAM

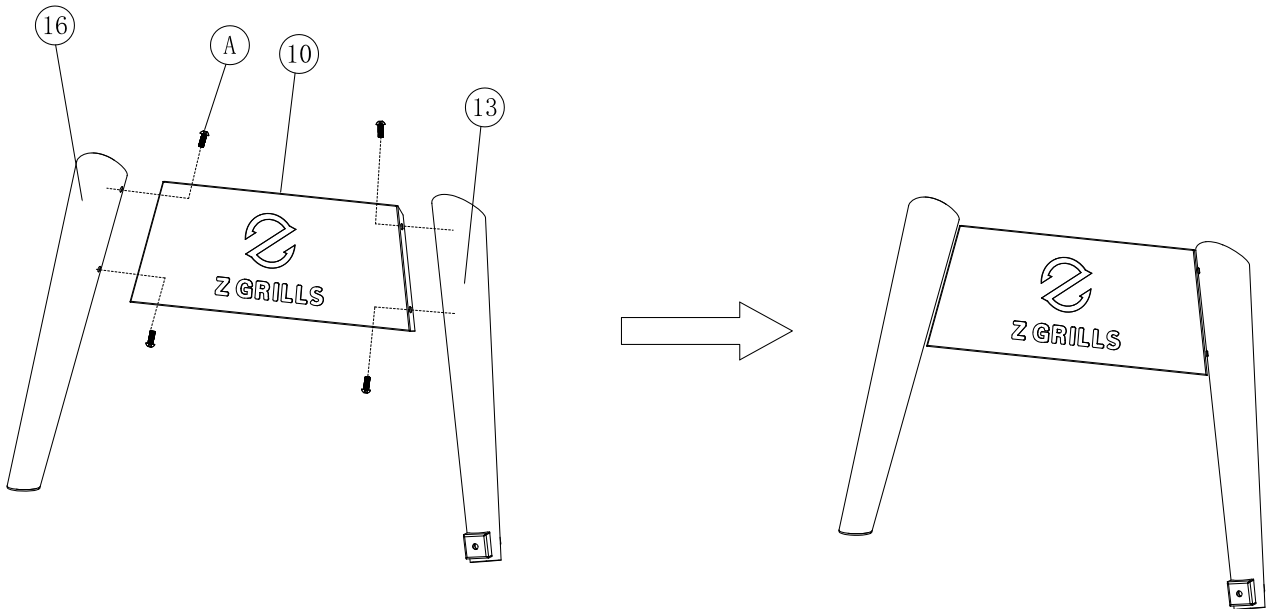


## HOPPER BURNER ASSEMBLY

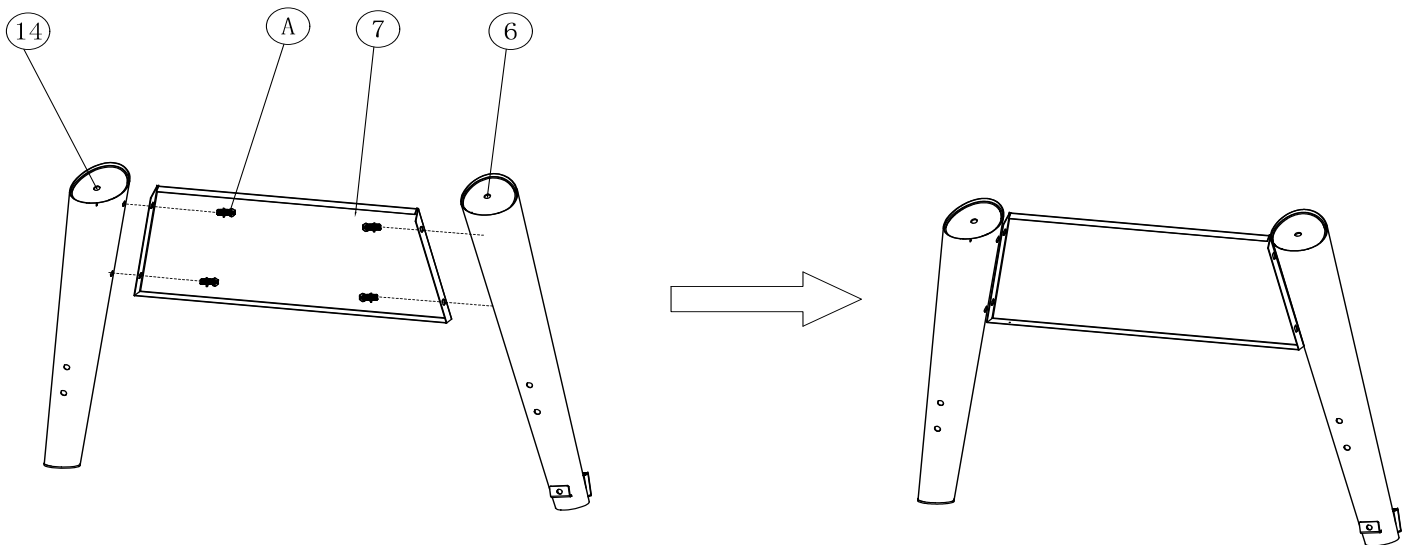


## 1.ASSEMBLING OF BOTTOM BASE

1. Take Left & Right Front Legs (13)(16) and use the Bolt (A) to assemble the Front Plate (10) through the holes, as shown.

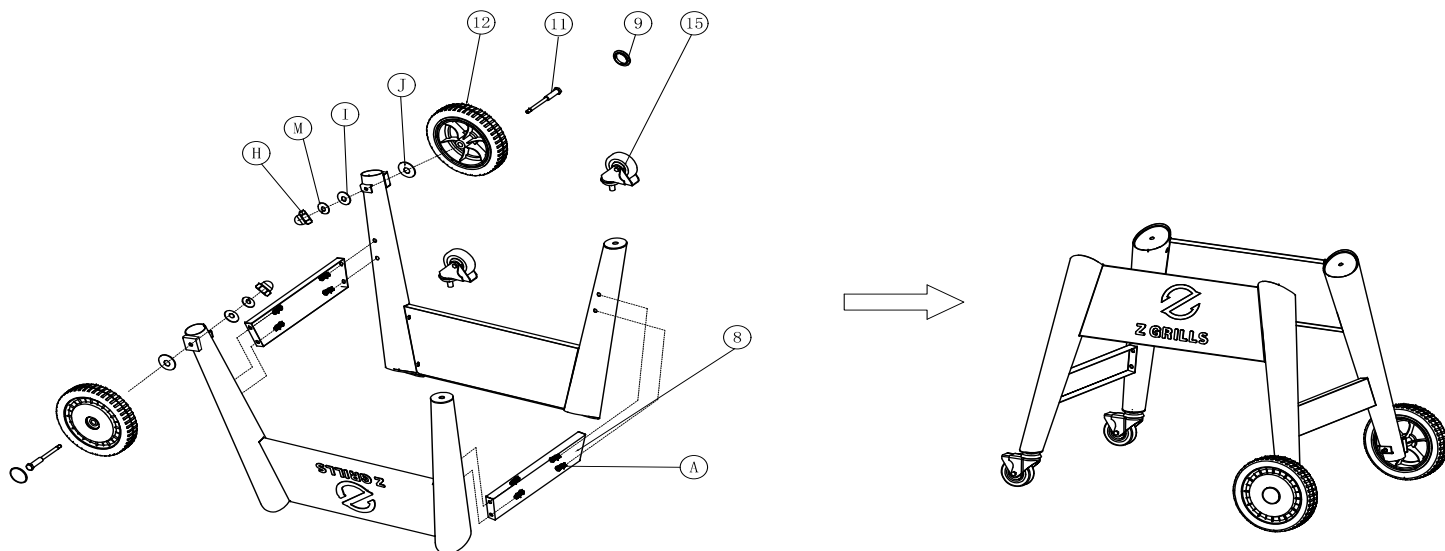


2. Take Left & Right Rear Legs (6)(14) and use the Bolt (A) to assemble the Back Plate (7) through the holes, as shown.



3. Take Left & Right Legs (6)(13)(14)(16) and use the Bolt (A) to assemble the Side Plate (8) through the holes, as shown.

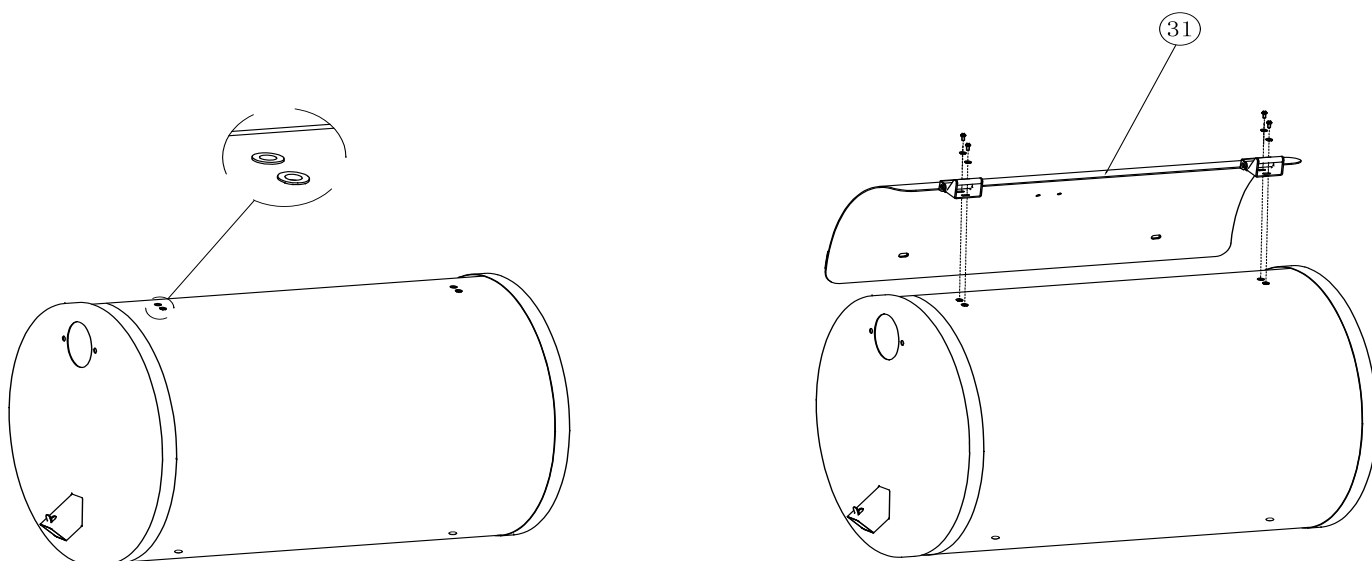
Push the Axle (11) through the wheel (12), Gasket (J) and then through the hole in the legs as shown. The Gasket (I), Spring Washer (M), and Cap Nut (H) are used to secure the wheel assembly in place. Repeat for the other wheel. Press the Wheel Caps (9) firmly into the outer recess on the wheels as shown.



## 2.LID ASSEMBLY

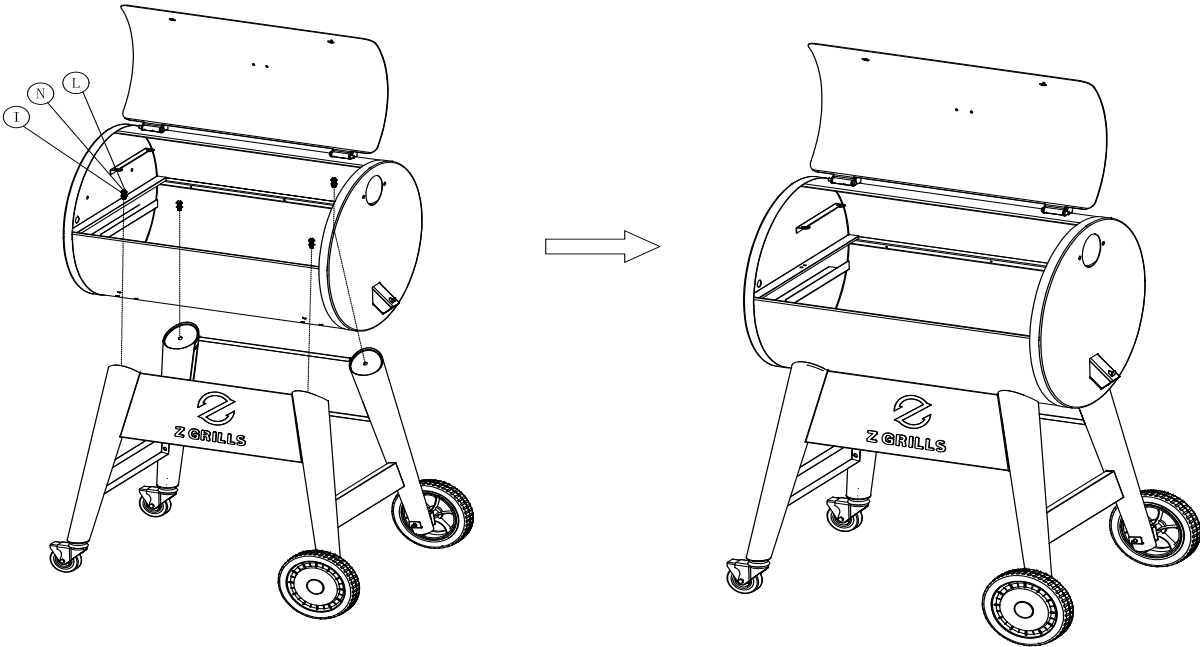
1.Using a screwdriver to remove the screws and gaskets that have been assembled in the Chamber.

2.Using the screws and gaskets to assemble the Lid as shown in the original position. Adjust the Lid in the middle position of the Chamber and tighten the screws.



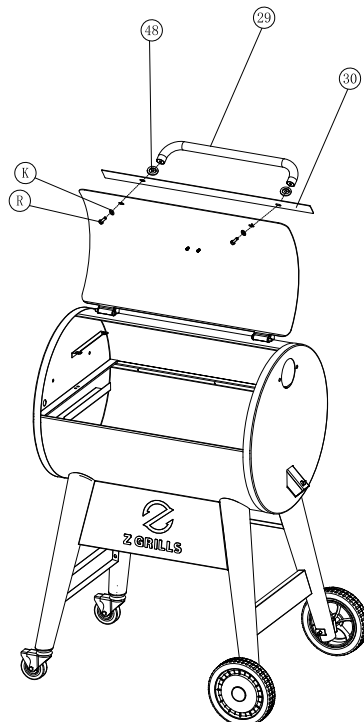
### 3. POSITIONING THE CHAMBER ON THE BODY FRAME

Lift up the Chamber (4) on the Body Frame. Align the Chamber holes with the Frame holes and secure with Bolt (L), Spring Washer (N) and Gasket (I) in order, as shown.



### 4. ATTACHING THE CHAMBER LID HANDLE

Use bolts (R) Insert Hexagon Bolt through Gasket (K), Lid (31) and Decorating Plate (30) directly to the Handle Guide (48) and Handle (29), then tighten up. Do not over-tight.



## 5.ASSEMBLING OF HOPPER

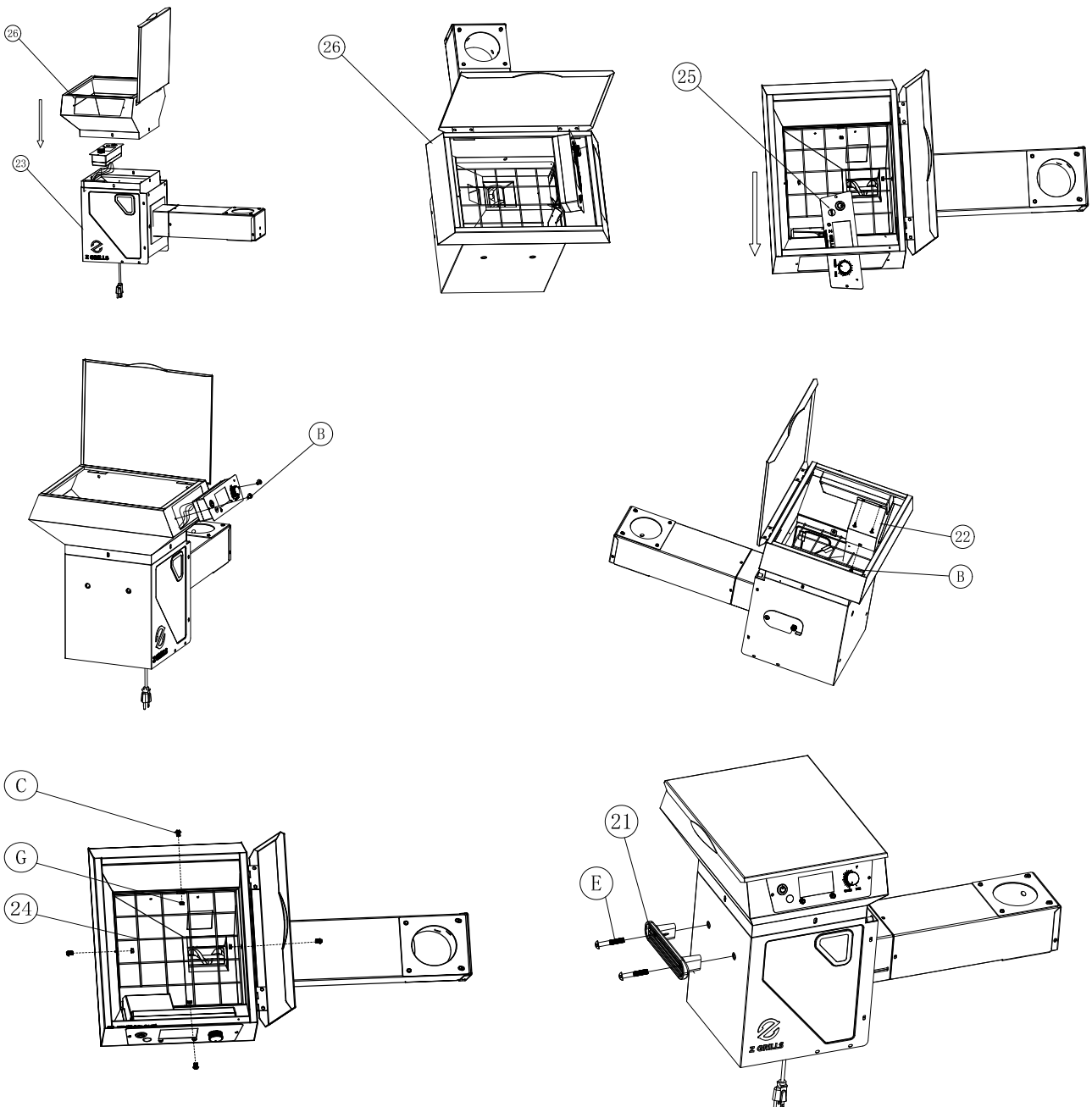
1. Insert Hopper Top Assembly I (26) into Hopper Bottom Assembly (23), align the holes. Insert Control Wire Shield (22) from Hopper Top Assembly I (26) through the notch in the direction of the arrow.

2. Secure the Digital Control (25) assembled on the Hopper Assembly with the Tapping Screw (B), as shown.

3. Secure the Control Wire Shield (22) assembled on the Digital Control with the Tapping Screw (B), as shown.

4. Use Bolt (C) through Upper Hopper Safety Grate (24) and Hopper Shell, attaching with Hexagon Kep Nut (G).

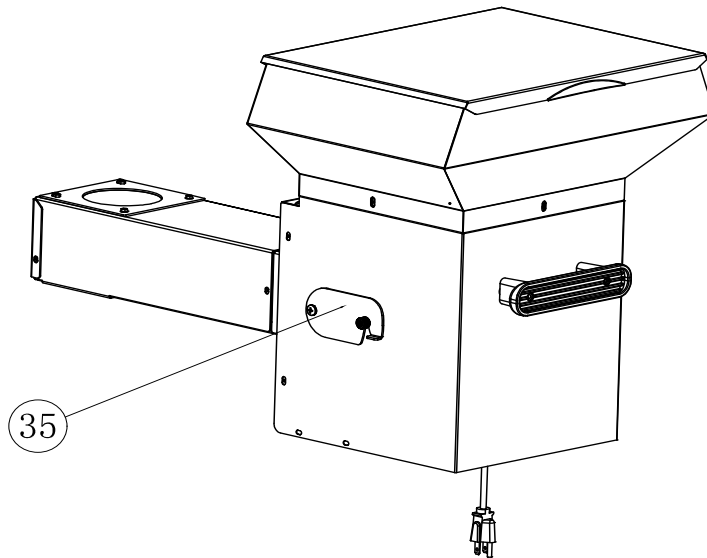
5. Insert Bolt (E) through the Hopper Handle (21) and into the Hopper.



## ★ Usage of Pellet Cleanout Door

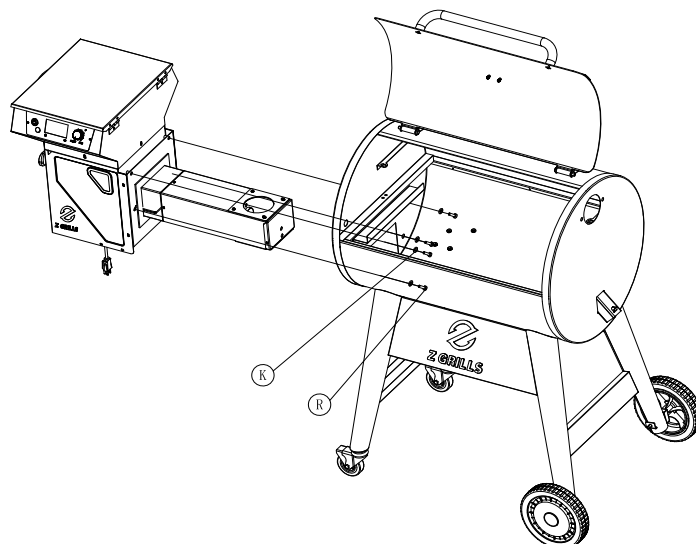
Note: The Hopper is equipped on the back with a Pellet Cleanout Door to clear the hopper of unused pellets so as to replace with fresh pellets or pellets of a different smoking flavor.

1. Place a bucket or bowl below cleanout door to capture falling pellets.
2. Turn cleanout door thumbscrew counterclockwise to unlock door, and pellets will fall through cleanout chute. (Don't remove the thumbscrew completely.)
3. Once pellets have dispensed through chute, lower the door down. Turn thumbscrew clockwise to lock door.



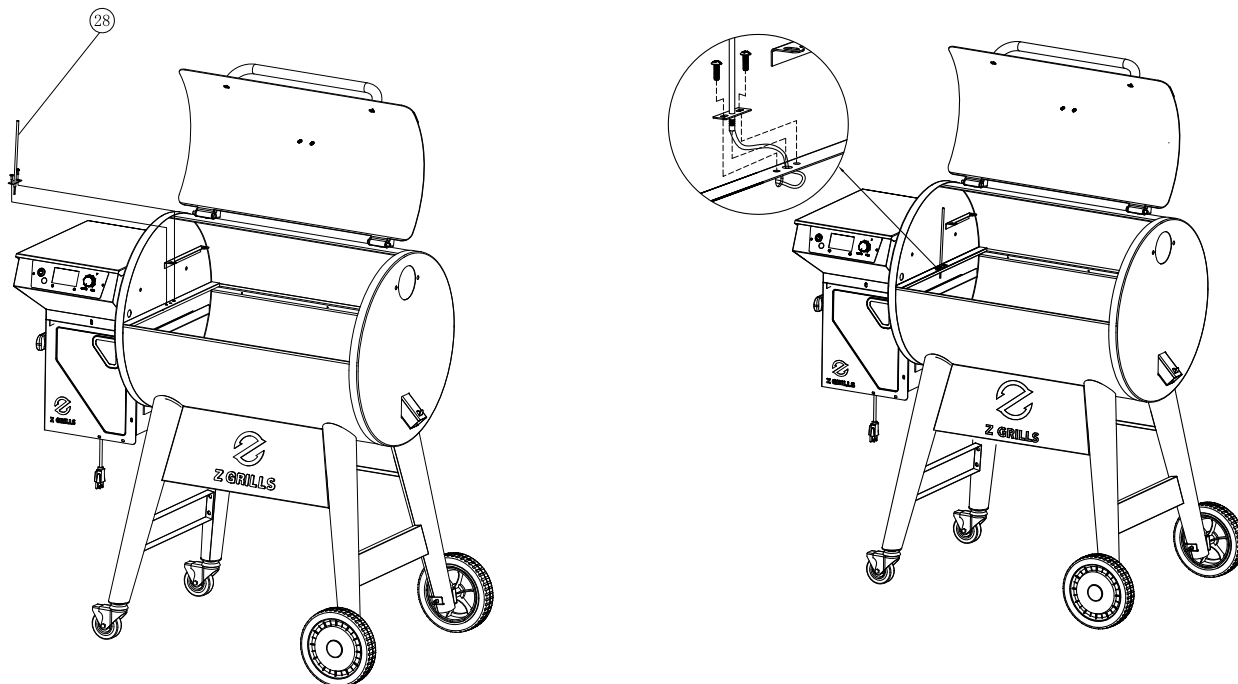
## 6.MOUNTING THE HOPPER TO THE CHAMBER

1. Use 4 Gaskets and 4 Bolts(R), open the Lid, insert the Hopper into the Chamber, then using these Bolts and Gaskets install it in sequence from inside, as shown. 2. Locate the RTD plug-in connector coming from the mounted RTD inside the grill frame. Connect this with the mating connector located on the outside of the hopper burner assembly. NOTE: excess wire on the RTD plug should remain outside the Chamber.



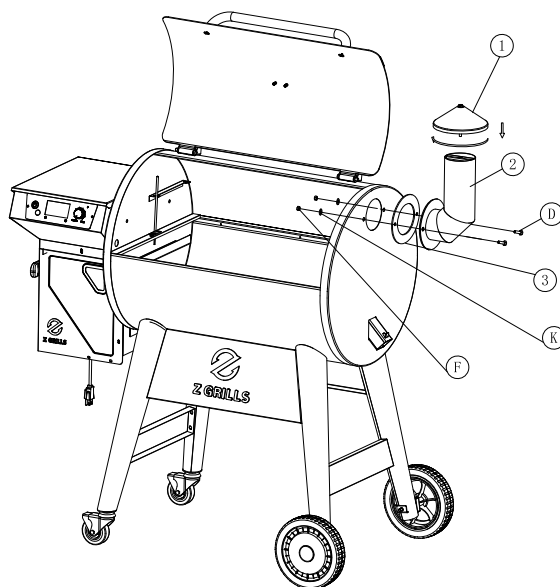
## 7. Installation instructions for RTD Temperature Probe

1. Remove the screws from the left plate of the grill chamber.
2. Use the screws through the RTD Temperature Probe and fix on the left plate of the grill chamber.
3. The distance between the RTD Temperature Probe and the left panel of the grill chamber should be kept about 14mm, otherwise the RTD Temperature Probe effect will be affected.



## 8. ATTACHING THE SMOKE STACK AND CHIMNEY CAP

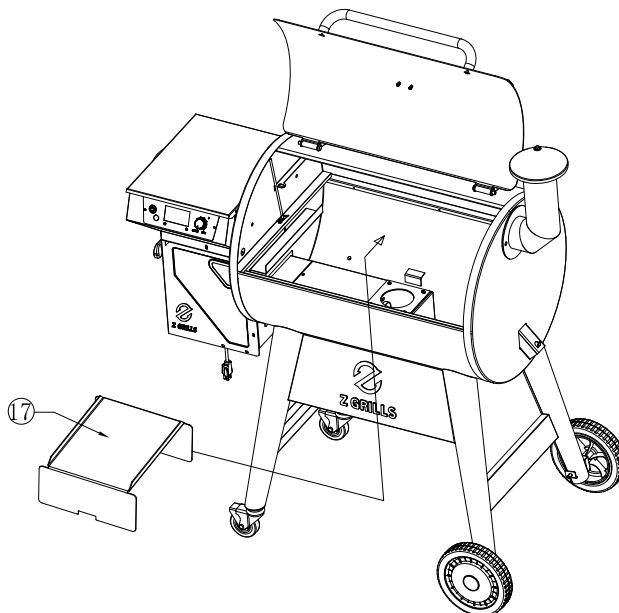
1. Tighten the Chimney Cap (1) on the Smoke Stack Assembly (2).
2. Align the holes in the Smoke Stack (2) with holes in the Smoke Stack Gasket (3), which fits between right end of the Grill and the Smoke Stack (2). Insert the Hexagon Bolts (D) through the holes in the Smoke Stack (2) and the Smoke Stack Gasket (3). Place a Gasket (K) on each Bolt and secure with Hexagon Nut (F).





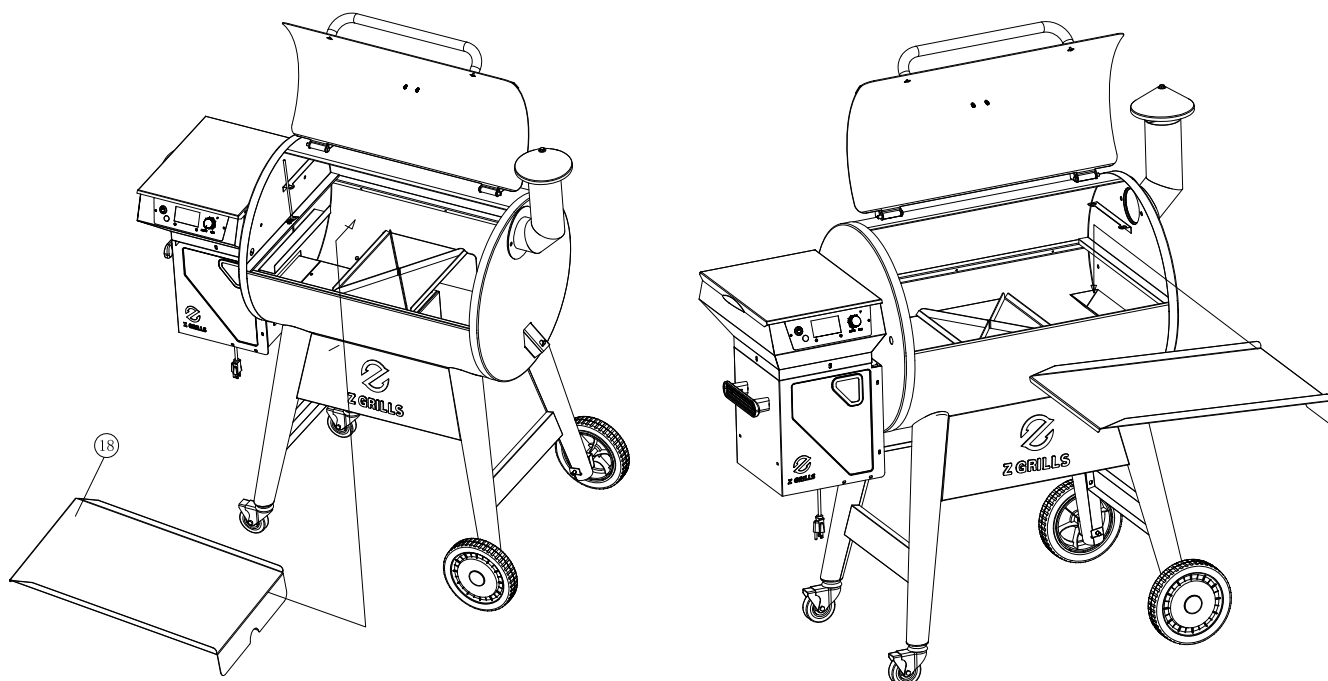
## 9.POSITIONING THE HEAT BAFFLE

Position The Heat Baffle (17) on the locating brackets which is on the inside walls of the Grill. The notched legs should be facing downward. Slide Heat Baffle (17) to the right to lock in place.



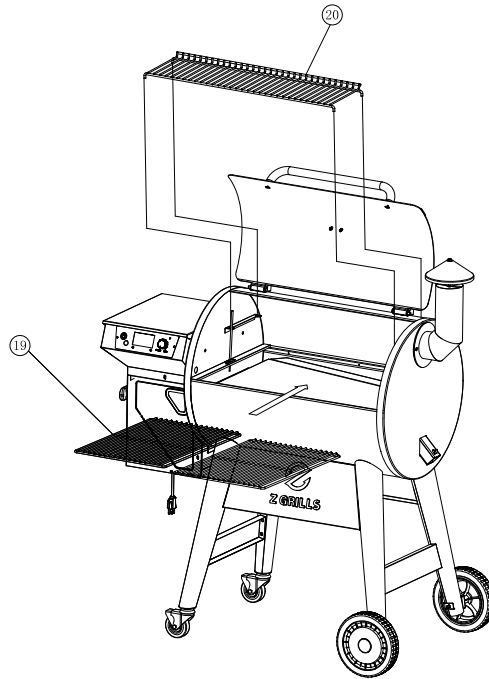
## 10.POSITIONING THE GREASE DRAIN PAN

Position The Grease Drain Pan (18) over the Heat Baffle (17) by fitting over the bracket on the left side of grill wall. The notched leg of the Grease Drain Pan should be facing downward directly over the hole to the Grease Bucket to fit onto the locating brackets so that the grease can flow into the Grease Drain Tube . If installed correctly the Grease Drain Pan should be lower on the right side to allow the grease to drain into the Grease Drain Tube.



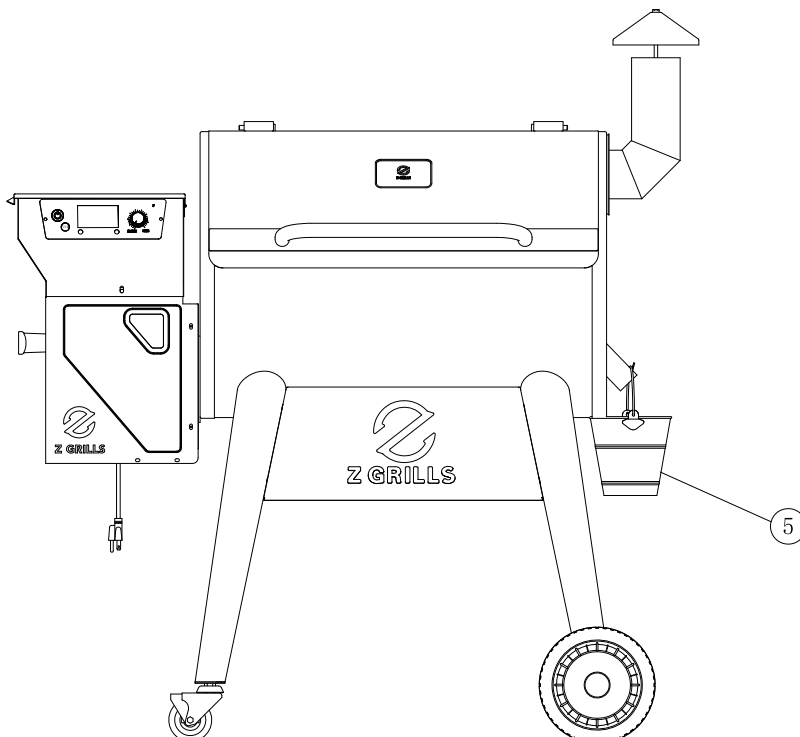
## 11.POSITIONING THE PORCELAIN GRILL

Position the Porcelain Grills (19) inside the chamber. Install the Warming Rack (20) on the rack supports inside the chamber.



## 12.HANG ON THE GREASE BUCKET

Locate the Grease Drain Tube which is on the right side of the chamber, then hang the Grease Bucket (5) on the hook.



# MAINTENANCE & CLEANING

Your Z GRILL requires regular maintenance.

**Make sure your grill is OFF, unplugged and completely cold before performing any maintenance and cleaning.**

## Grease

1. With regular use your grill will accumulate grease on the Flue Lining, the Grease Drain Tube, the V-shaped Grease Drain and the Grease Drain Pan. Always be sure these areas are clean and free of grease and debris. You should check and clean these areas regularly to reduce the risk of fire.

2. It is easier to remove accumulated grease when the grill is still warm (not hot).

**BE CAREFUL NOT TO BURN YOURSELF.** Heat-resistant gloves are recommended.

If too much grease is allowed to build up in the V-shaped Grease Drain or is allowed to plug the Grease Drain Tube, a grease fire could result. It is necessary to clean these areas regularly. You can scarp the grease accumulation from inside the V-shaped Grease Drain and Grease Drain Tube by using a stiff, nonmetallic tool. Much of the loosened grease can be pushed down through the Grease Drain Tube and fall into the Grease Bucket. Wipe up remaining grease residue with paper towels or disposable rags.

## Flue Pipe(Smoke Stack)

Remove the Chimney Cap Assembly, clean it with warm soapy water. Scrape the creosote and grease accumulation from inside of the vertical and horizontal sections of the Flue Pipe by using a stiff, nonmetallic tool such as a wooden paint stir stick. Once the creosote and grease residue has been loosened from the Flue Pipe Lining, much of it can be cleaned with paper towels or disposable rags. Do not spray water or other liquid cleaners onto the inside of the grill.

## Outside surfaces

1. Use warm soapy water to wipe away grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces.

2. It is highly recommended that you use Z GRILLS Cover to protect your grill .

3. You can use a high-quality car wax on the outside surfaces of your grill to protect it's finish.

## Internal component

1. To clean the Porcelain-coated Grill Grates we recommend using a long-handled cleaning brush designed for Porcelain-coated Grates.

2. It is recommended that you clean your Grill Grates after each use.

3. Clean the inner RTD temperature probe after each use.

## **Ash**

Clean the ash from the interior of the grill periodically. If excessive ash is in the firepot, it may cause the fire to go out. This is especially true in the SMOKE setting. A shop vac is an excellent tool to use for removing the ash. **WARNING: MAKE SURE THE GRILL FIRE IS OUT, THE UNIT IS OFF, UNPLUGGED AND COLD BEFORE ATTEMPTING TO CLEAN ASH FROM THE GRILL.**

## TROUBLESHOOTING

**CAUTION:** Make sure the grill is completely cool and unplugged before you do any inspection, cleaning, maintenance or service work.

Problem	Potential Cause	Solution
Grill does not work properly	Power	Make sure the power cord is plugged in. Verify there is power at the electrical outlet.
	Fuse	Remove the digital control, check the fuse on the back. Replace the fuse if blown.
	Hot Rod	If both of the Draft Inducer Fan and the Auger Driver Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact customer support.
	Wires & Connections	Check the wires and connectors to make sure they are fastened securely and not damaged. Contact customer support if you need help.
	Auger Drive Motor	Locate the small fan motor blade on the back of the auger drive motor. Turn unit on. If the fan does not turn on then the Auger Drive Motor needs to be replaced.
Fire goes out	Too much ash	Clean the ash. Refer to MAINTENANCE & CLEANING.
How to start	SMOKE setting	Start your grill on the SMOKE setting with the lid open. After 5 minutes, close the lid and turn to any temperature setting desired. Read the INITIAL FIRING INSTRUCTIONS carefully.

Unexpected grill temperature is displayed	External Factor	Grill temperature is influenced by environmental factors such as high temperature, wind and direct sun. Place unit in shaded area. Open the lid to reduce inside temperature. After start your grill in 40 minutes, the grill will reach your desired temperature.
Excess or discolored smoke	Pellets	Replace moist pellets with fresh dry pellets.
Get your new parts	Contact Z GRILLS Customer Service or your Z GRILLS dealer to place an order	When contacting customer support please have the following information available: Your authorized Z Grills dealer, your name, phone number, address, your Z Grill serial number and part identification number. Your part number is listed on the COMPONENT LIST.

## ERROR CODES

### L<sub>Er</sub> (Low Temperature Alarm )

- Grill temperature was below 120°F for more than 20 minutes.

### H<sub>Er</sub> (High Temperature Alarm )

- Grill temperature reached 580°F.

### Er 1

- Ensure temperature probe is properly connected to the controller board.

### Er 2

- Temperature dial security alarm.

Turn the Temperature dial to SHUT DOWN CYCLE, turn off the grill and then turn it on. Then you can turn the Temperature Dial to any cooking temperature desired.

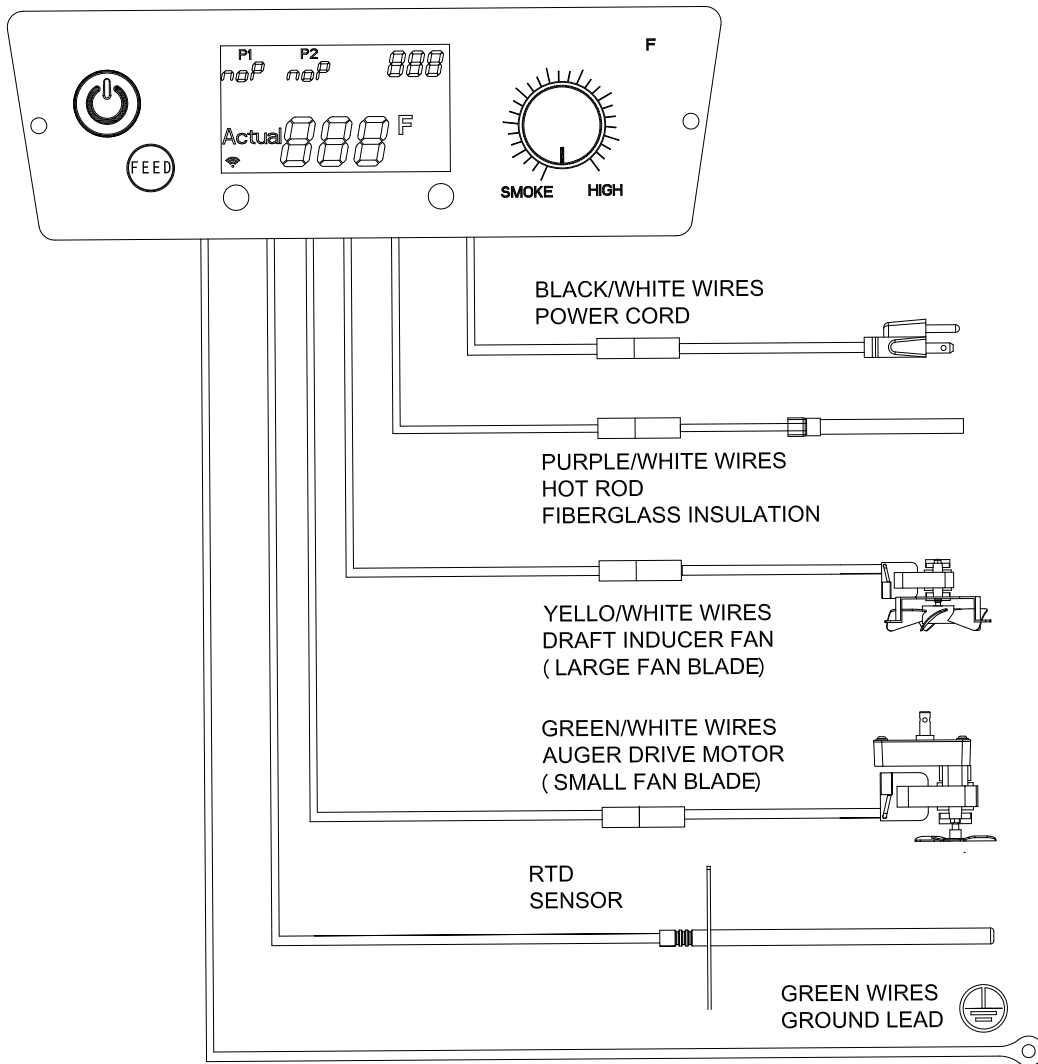
### Er 3

- Temperature dial security alarm.

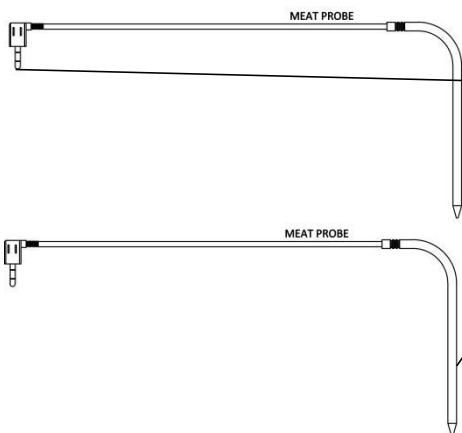
The ignition was successful, and the temperature rose .When the temperature dropped below 120°F for more than 6 minutes and out of pellets , then the alarm was called Er 3. The method is the same as Er2.

**WARNING: DO NOT TURN OFF THE SWITCH WHILE THE FAN IS STILL WORKING ON THE SHUT DOWN CYCLE, THE GRILL WILL AUTOMATICALLY SHUT OFF WHEN THE CYCLE IS DONE. INTERRUPTION OF THE SHUT DOWN CYCLE COULD RESULT IN A FIRE IN THE HOPPER CHAMBER.**

# DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM



## Usage of the Meat Probe



Put the plug of the Meat Probe into the control panel (PROBE1 or PROBE2)

Insert the Probe into the food to measure the temperature


The P1 temperature of the control panel is displayed as the temperature of PROBE1, while the P2 temp is displayed as the temp of PROBE2

## Operational Instructions for the 700D4E/7002C2E Wi-Fi Controller

### Power On


Briefly press the power button  once to turn on the grill. Upon starting, the display will first show Program codes, and finally display the all the default display settings.

### Adjusting Grill Temperature


Starting from the default grill temperature of 275 degrees, you can adjust the temperature by pressing the knob  once. This will cause the current temperature reading to blink. To change the temperature, rotate the knob clockwise to increase or counterclockwise to decrease to your desired setting.

The increments for adjustment are in 5°F steps. Once you've selected the temperature, it will continue to blink for 5 seconds before the new setting is confirmed automatically. Temperature range is from 160°F (Smoke setting, denoted as 'S') to 500°F (High setting, denoted as 'H').


### Adjusting Meat Probe Temperature

Press the knob  quickly twice. Then turn the knob either clockwise or counterclockwise to set your desired probe temperature. Wait for the display to blink for 5 seconds, after which the temperature will be set automatically.

### Feed Button

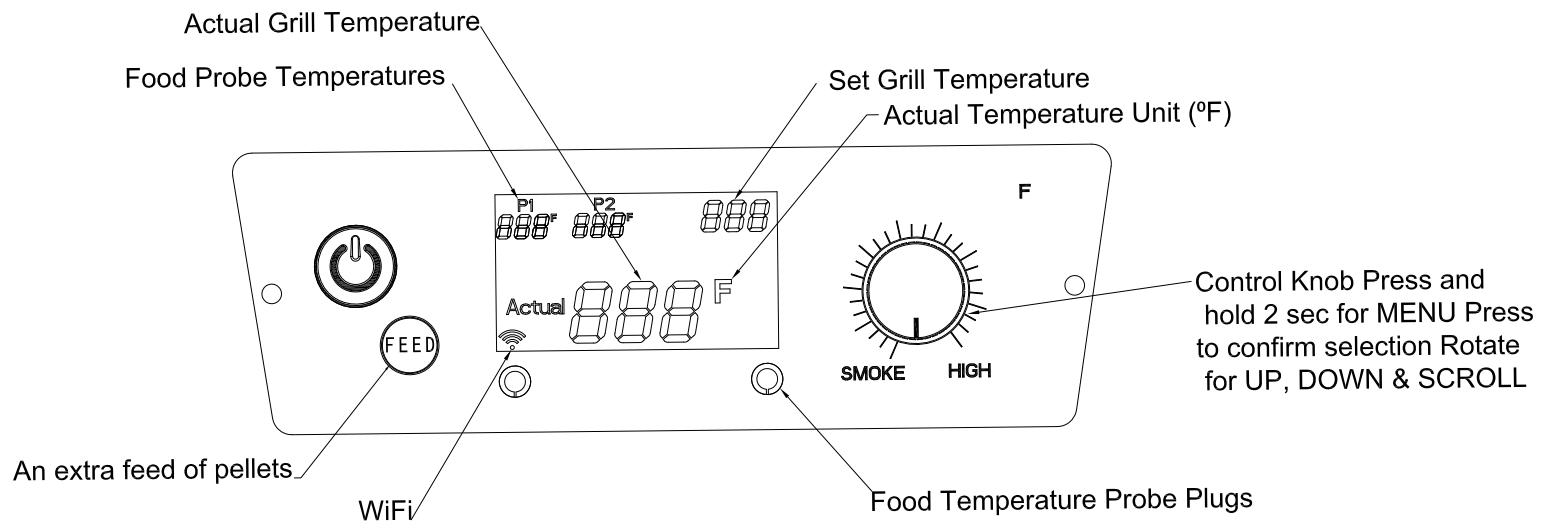
Press and hold this button  to activate an extra feed of pellets to the firepot. Release the button to stop feeding pellets.

### Turning Off the Grill

To turn off the grill, press and hold the power button  for 1 second. You will see 'OFF' on the display, which means the grill is shutting down.

Please note that the fan will continue to run for about 10 minutes to cool down the system completely. Do not unplug or move the grill until the fan has stopped to ensure the shutdown process completes safely.





## **Z GRILLS SUPPORT**

Thank you for purchasing a Z GRILL!

If you have any question, please contact customer support or your Z GRILL dealer.

Z GRILLS, INC. offers the best technical and sales support in the industry.

When calling customer please be prepared to provide the following information:

1. Dealer's name and date of purchase
2. Purchaser's name, phone number and address
3. Z GRILLS model number, serial number and part identification numbers
4. Please be prepared to describe your problem accurately so we can help you resolve your issue
5. Providing pictures or videos is beneficial



**Register Your Grill**

**Z GRILLS CUSTOMER SERVICE**

**MON TO FRI, 8:00 A.M. - 5:00 P.M. PACIFIC STANDARD TIME**

**SERVICE CONTACT: 1-833-947-4557/1-833-ZGRILLS**

**EMAIL: [support@zgrills.com](mailto:support@zgrills.com)**

**WEBSITE: [www.zgrills.com](http://www.zgrills.com)**

# **Z GRILLS**

## **3-YEAR LIMITED WARRANTY**

Z GRILLS, Inc. provides a 3-year warranty from the date of purchase by the original owner. This warranty applies to defects in all materials and workmanship. During the warranty period, Z GRILLS, Inc. will at its option repair or replace defective parts or units.

This limited warranty does not apply to paint, firepot, grill cover or damage caused from corrosion. Z Grills shall not be liable for transportation charges, labor costs or export duties.

Z GRILLS, Inc. takes every precaution to utilize materials that retard rust including the use of high-temperature paint where advisable. Even with these safeguards, the protective coating can be compromised by various substances and conditions beyond Z Grills' control. Humid environment, high temperature, chlorine, insecticide, salt and disinfectant are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill components.

Z GRILLS, Inc. shall not be liable if you install, operate, clean or maintain your grill without following the owners' manual instructions. Misuse, abuse, alteration and natural disasters are not included in this warranty.

## INITIAL FIRING INSTRUCTIONS

**Please read this manual carefully and follow it step by step before starting your Z Grills for the first time and each time the grill runs out of pellets.**

- 1 . Remove the grates, grease pan, and heat baffle from the grill.
- 2 . Open the hopper lid and check for any foreign objects inside the auger and hopper.
- 3 . Connect the power cord to a grounded 110V AC outlet.
- 4 . Initiate start-up by pressing the power button and the default grill temperature is 275 °F degrees. Check the following:
  - ✓ The display should show actual and preset temperatures. If a code appears, refer to the troubleshooting guide.
  - ✓ Verify the auger is turning after 2-3 minutes, as it moves slowly on low settings.
  - ✓ Feel for air blowing from the blower fan above the firepot.
  - ✓ The hot rod should start to heat up within 3 minutes.
- 5 . Post-inspection, fill the hopper with pellets and close the hopper lid. Switch the temperature to ' High' and watch the firepot for a few minutes until pellets fall in. Wait for the pellets to ignite and produce white smoke and flames. Then, turn the grill OFF and let it cool.
- 6 . Put back the grates, grease pan, and heat baffle. Power on the grill, which will default to a temperature of 275°F. Close the lid once smoke appears, then turn the setting to 'High' for 45 minutes to burn off any residue.

*You have completed all the initial checks and burn-in. Great job!*

### Notes:

To preheat the grill, set it to the 'Smoke' setting at 160°F with the lid open for 10 minutes. After the initial preheat, once white smoke appears, close the lid to begin cooking. You can then adjust the temperature from 160°F to your desired level for cooking once the pellets are ignited.