

WOOD PELLET GRILLS

ZPG-700D4E (WIFI)

OWNER'S MANUAL

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

WEBSITE: www.zgrills.com



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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.


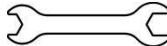


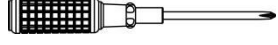

COMPONENT LIST

ITEM	QTY	DESCRIPTION
1	1	Grill Chamber Assembly
2	1	Hopper Bottom Assembly
3	1	Body Frame
4	1	Thermal Baffle
5	1	Heat Baffle
6	1	Grease Drain Pan
7	1	Warming Rack
8	2	Porcelain Grills
9	1	Lid
10	2	Hinge Assembly
11	1	Lid Handle
12	2	Lid Handle Base
13	1	RTD Temperature Probe
14	1	Chimney Cap Assembly
15	1	Smoke Stack Assembly
16	1	Smoke Stack Gasket
17	1	Grease Bucket
18	1	Hopper Burner Lid
19	1	Upper Hopper Safety Gate
20	1	Digital Control
21	1	Hopper Shell
22	1	Lower Hopper Safety Gate
23	1	Auger Drive Motor
24	1	Nylon Collar
25	1	Auger
26	1	Hot Rod(Ignitor)
27	1	Firepot Assembly
28	1	Feeder Assembly
29	1	Hopper Burner Gasket

ITEM	QTY	DESCRIPTION
30	1	Fan
31	1	Power Cord
32	1	Cable Clip
33	1	Beam
34	4	Magnet
35	1	Left Door Upper Pivot
36	2	Bottom Pivot
37	1	Left Door
38	1	Right Door Upper Pivot
39	1	Left Plate
40	1	Magnet Fixing Plate
41	2	Door Handle
42	4	Door Handle Base
43	1	Back Plate
44	1	Right Plate
45	1	Right Door
46	1	Hopper Top Assembly I
47	2	Wheels(without brake)
48	2	Wheels(with brake)
49	1	Platform
50	1	Decorating Plate
51	1	Pellet Cleanout Door
52	2	Hinge Axle
53	1	Nameplate
54	1	Firepot shell
55	2	Meat Probe
56	1	Hopper Top Assembly II
57	1	Feeder seal strip
58	1	Nameplate

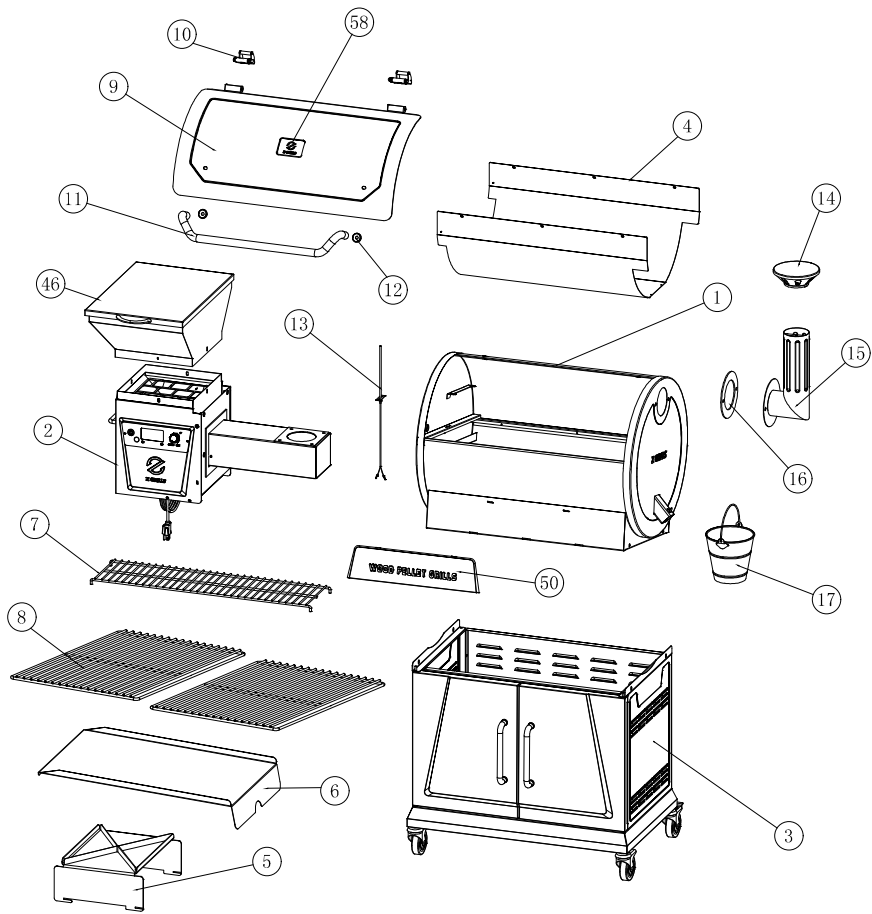
HARDWARE PACKAGE LIST

ITEM	QTY	DESCRIPTION
A	1	 Hopper Burner Handle
B	18	 Bolt 1/4-20*5/8
C	6	 Hexagon Bolt 1/4-20*12
D	12	 Gasket (OD0.75*ID0.25)
E	2	 Hexagon Nut 1/4-20
F	2	 Gasket (OD0.5*ID0.2)

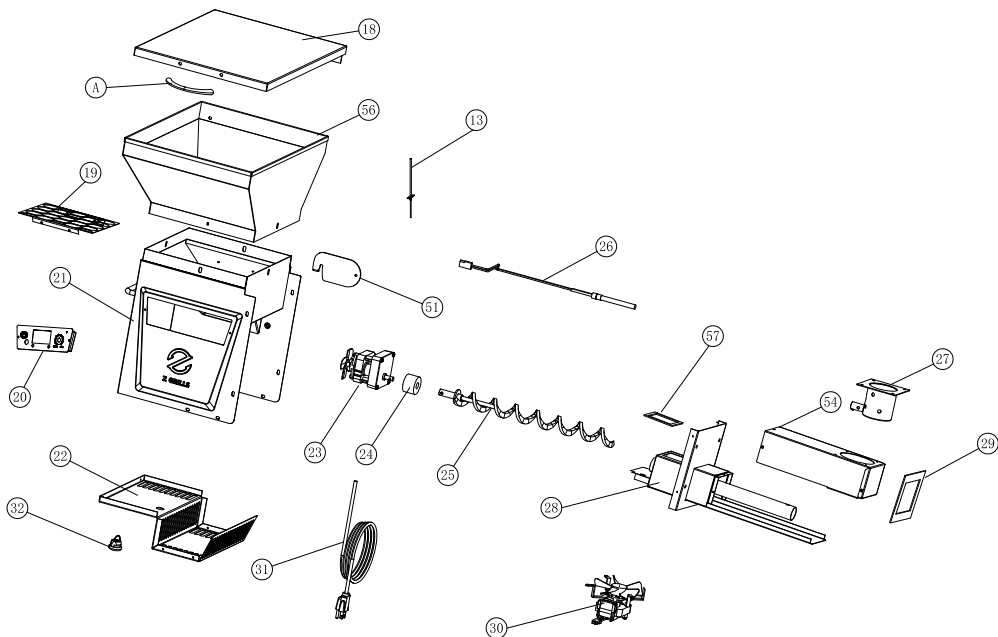
ITEM	QTY	DESCRIPTION
G	2	 Bolt 5/32-32*1/5
H	2	 Open End Wrench
I	6	 Bolt 8#-32*3/8
J	4	 Hexagon Kep Nut 5/32-32
K	1	 Screwdriver
L	6	 Hexagon Bolt 1/4-20*3/4

ASSEMBLY INSTRUCTIONS

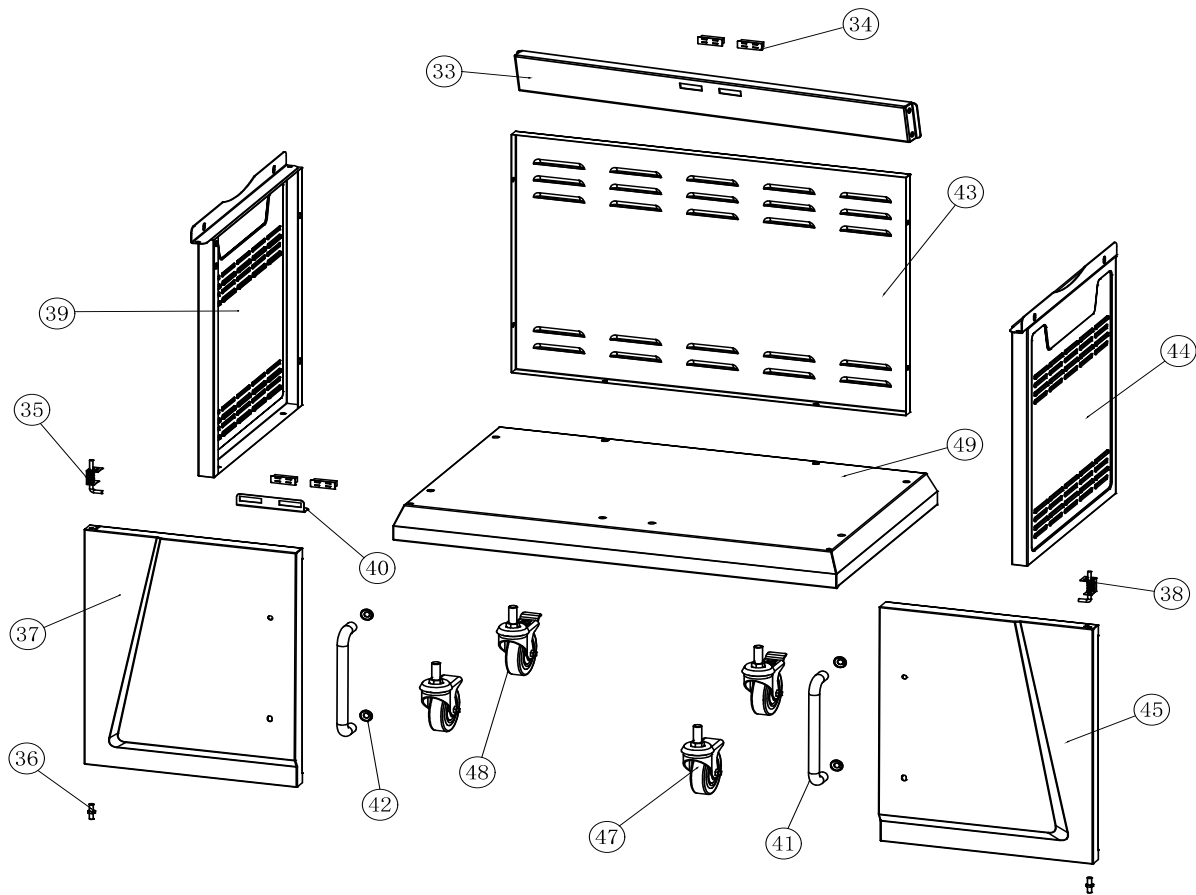
PARTS DIAGRAM



HOPPER BURNER ASSEMBLY

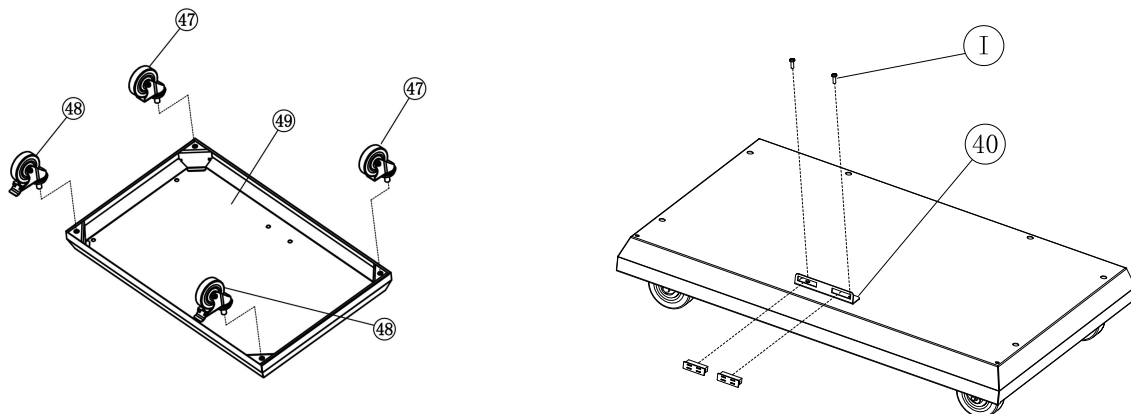


BODY FRAME ASSEMBLY



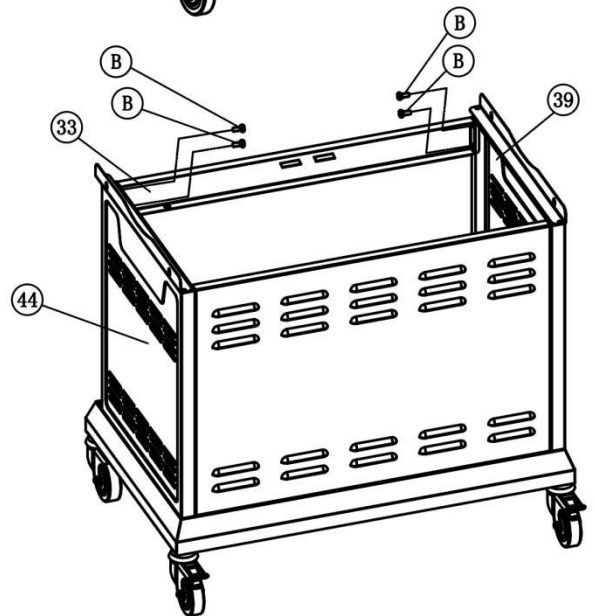
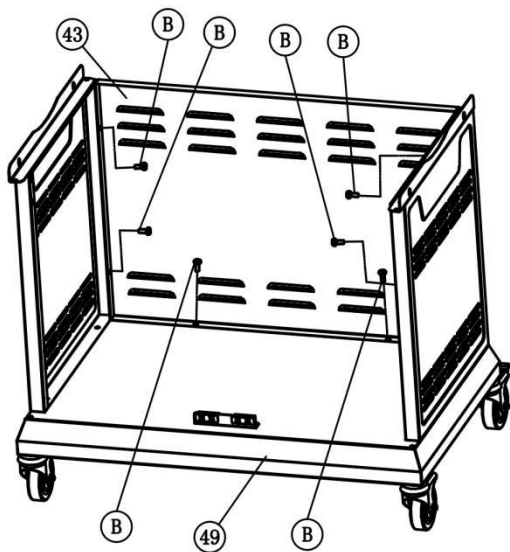
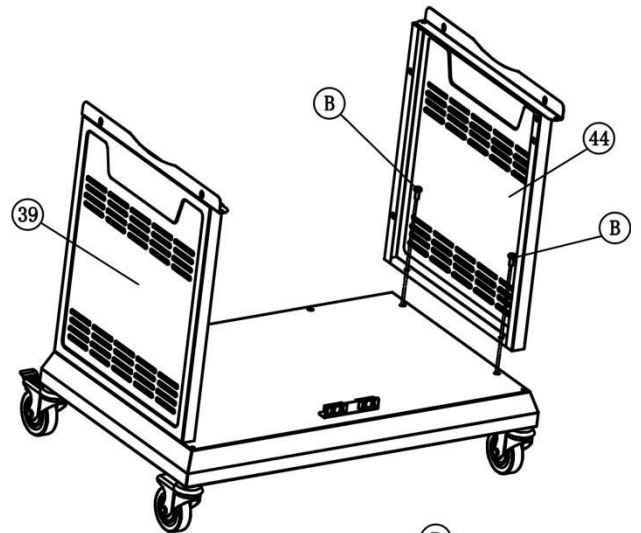
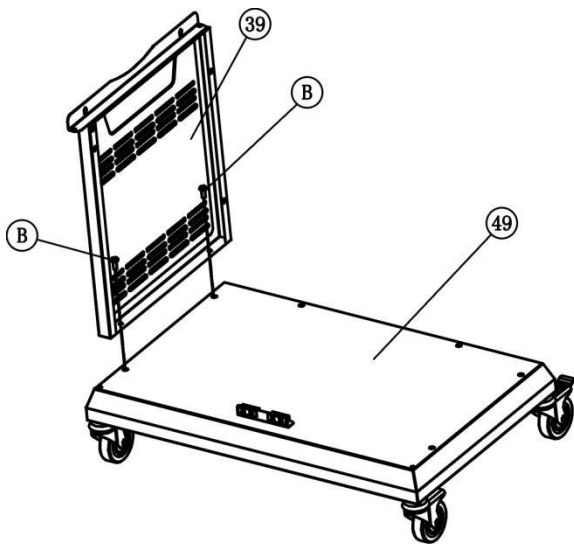
1.ASSEMBLING OF BOTTOM BASE

1. Turn the Platform (49) upside down. Install the wheels (without brake)(47) in the screw holes. Tighten with wrench (H). Note: The 2 wheels (without brake)(47) should be installed on the side near the magnet base. Install the wheels (with brake)(48) into the screw holes. Tighten with wrench (H). Note: The 2 wheels (with brake)(48) should be installed on the other side.
2. Use the screws (I) and assemble the magnet fixing plate (40) in the original position.
3. Clip the magnets (34) into the square holes in the magnet fixing plate (40).



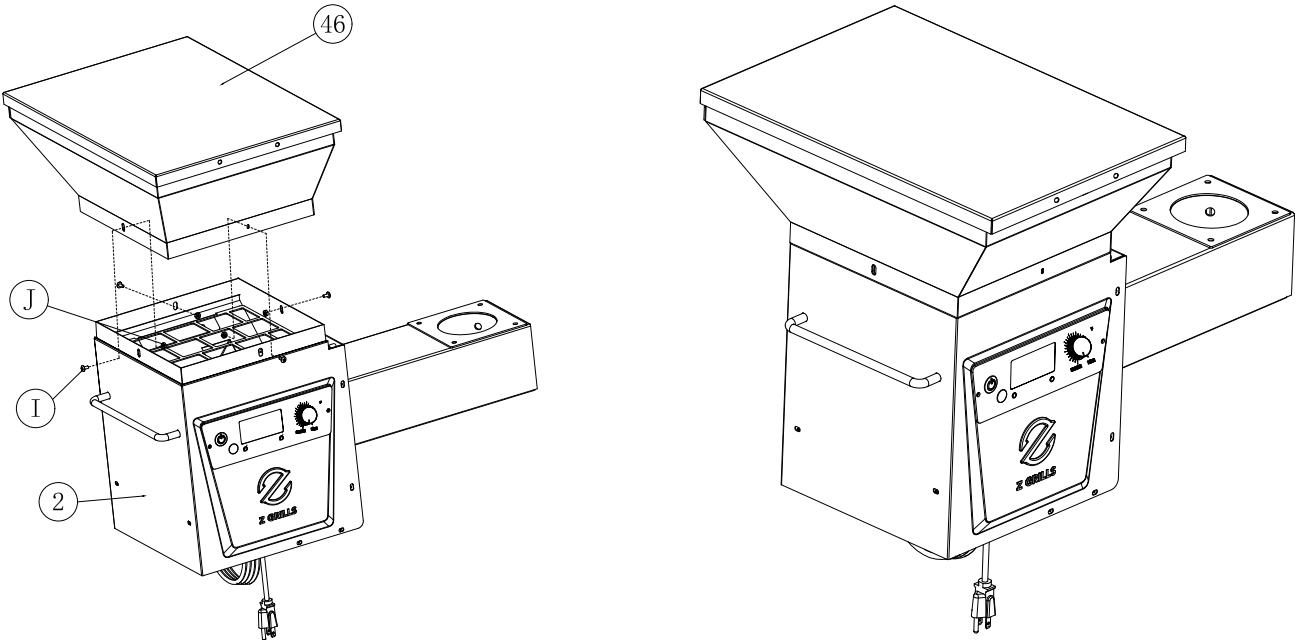
2.MOUNTING THE BODY FRAME

1. Secure Left Plate (39) on the Platform (49) with Bolt (B).
2. Secure Right Plate (44) on the Platform (49) with Bolt (B).
3. Secure Back Plate (43) on the Platform (49) with Bolt (B) and connect to Left Plate (39) and Right Plate (44).
4. Attach the Beam (33) between Left Plate (39) and Right Plate (44) with Bolt (B).



3.ASSEMBLING OF HOPPER

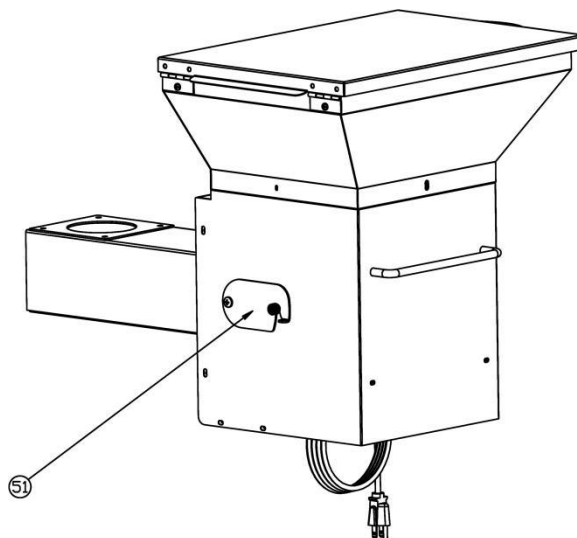
Insert Hopper Top Assembly I (46) into Hopper Bottom Assembly (2), align the holes. Make sure hopper opens to the front (control side). Insert the Bolts (I) through the holes in the Hopper and Kep Nuts (J), then open the Hopper Lid and tighten it from inside. The four sides are installed in the same way.



★Usage of Pellet Cleanout Door

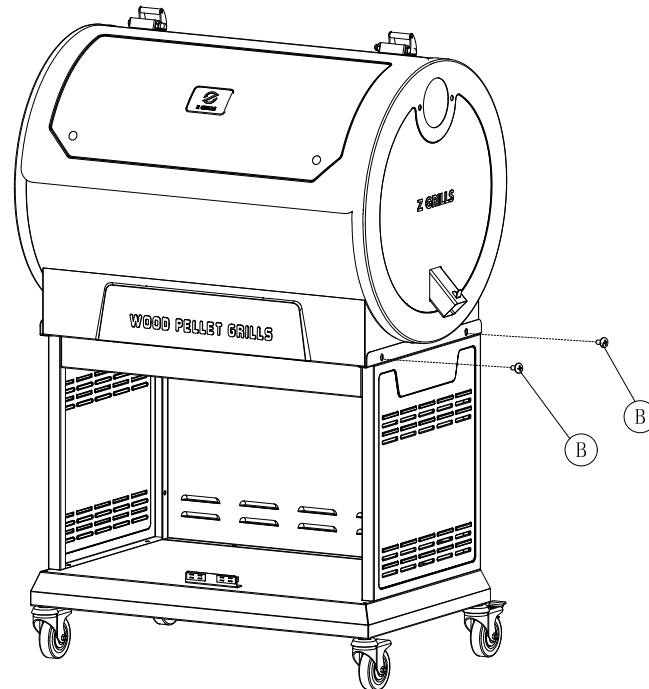
Note: The Hopper is equipped on the back with a Pellet Cleanout Door to clear the hopper of unused pellets so as to replace with fresh pellets or pellets of a different smoking flavor.

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.



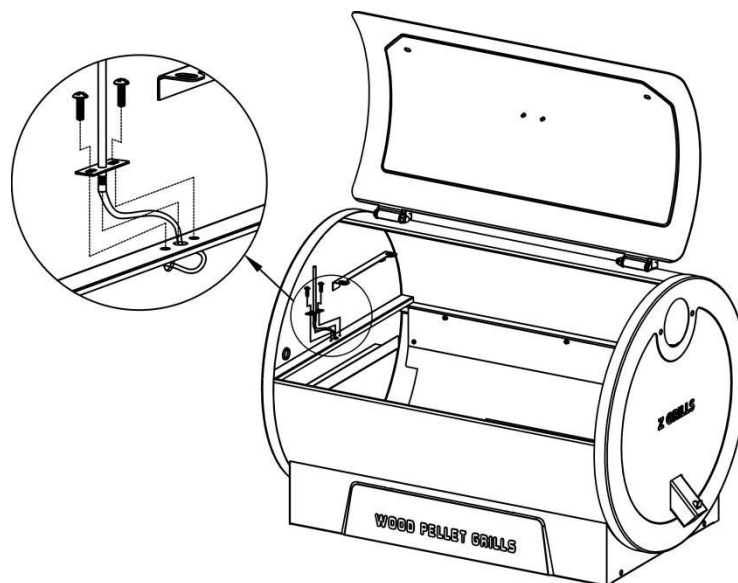
4.POSITIONING THE CHAMBER ON THE BODY FRAME

Lift up the Chamber (1) on the Body Frame (3). Make sure that the Chamber (1) is inside the left and right plate of the Frame (3). Align the Chamber holes with the plate holes and secure with Bolt (B).



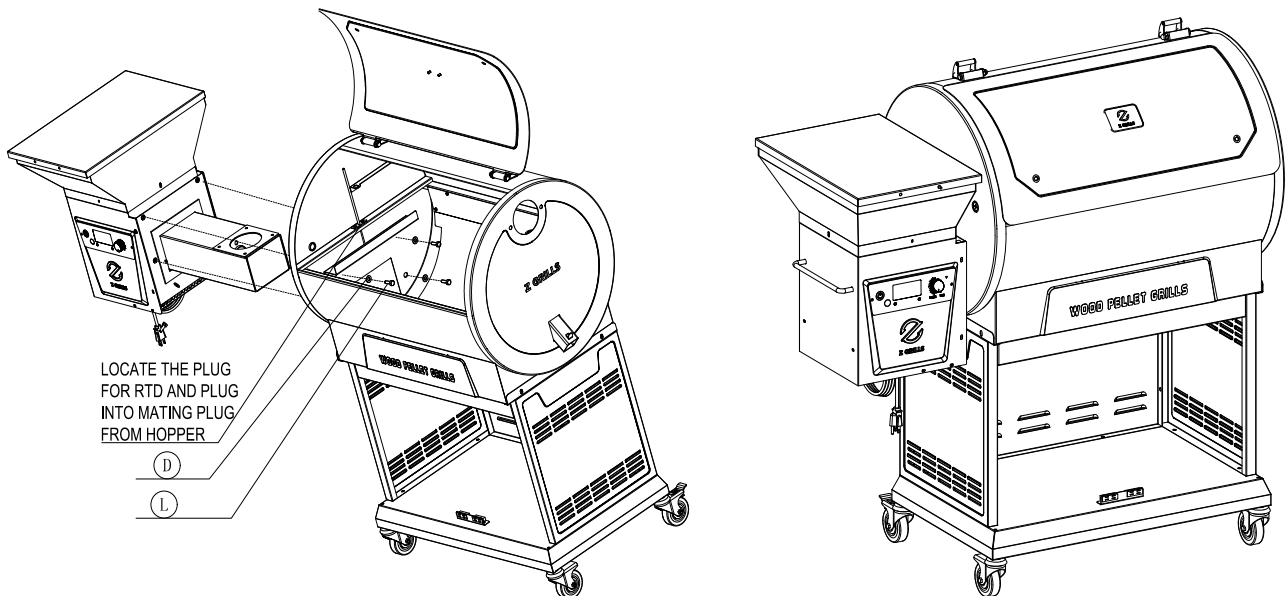
5.Installation instructions for RTD Temperature Probe

- 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.



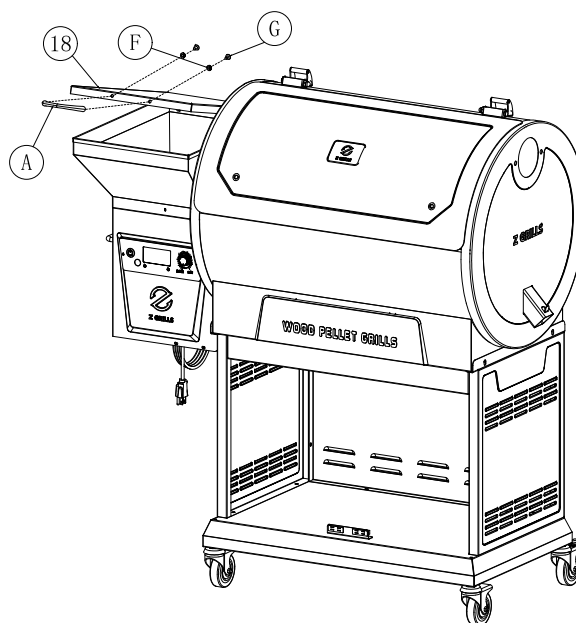
6.MOUNTING THE HOPPER TO THE CHAMBER

1. Open the Lid, insert the Hopper into the Chamber, then using these Bolts(L)and Gaskets(D), install it in sequence from inside.
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.



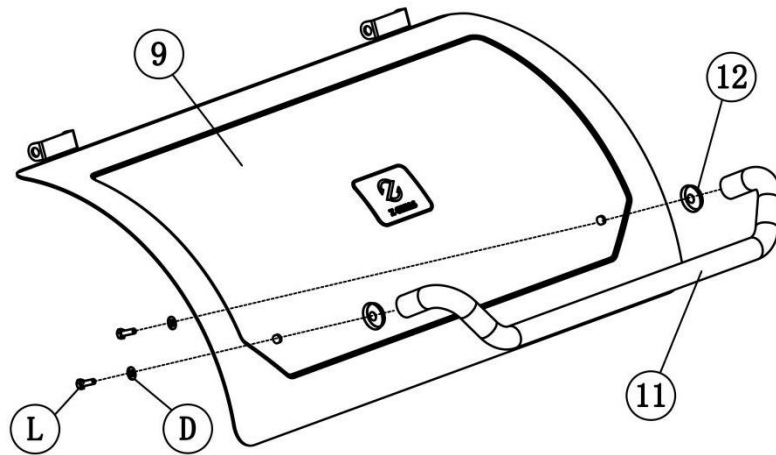
7.ATTACHING THE HOPPER BURNER LID DOOR HANDLE

Keep the Hopper Burner Lid (18) open. Insert the Bolt (G) into Gasket (F) and the hole on the Hopper Burner Lid (18) from inside. Hopper Lid Handle (A) from the outside and tighten the Bolts (G) with screwdriver (K), as shown.



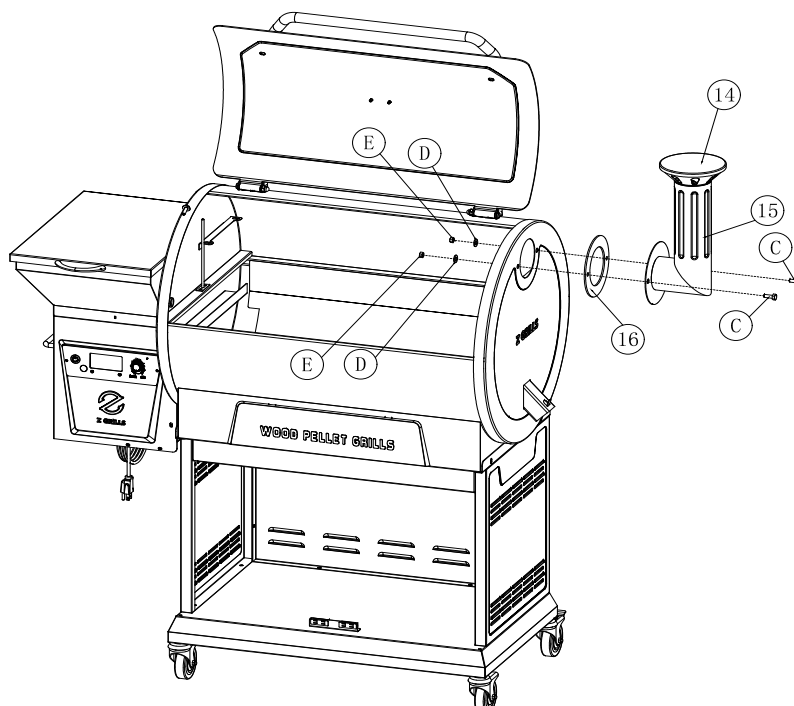
8. ATTACHING THE CHAMBER DOOR HANDLE

Insert Hexagon Bolt (L) through Gasket (D), Lid (9) and Handle Base (12) directly to the handle (11) and tighten up. Do not over-tighten.



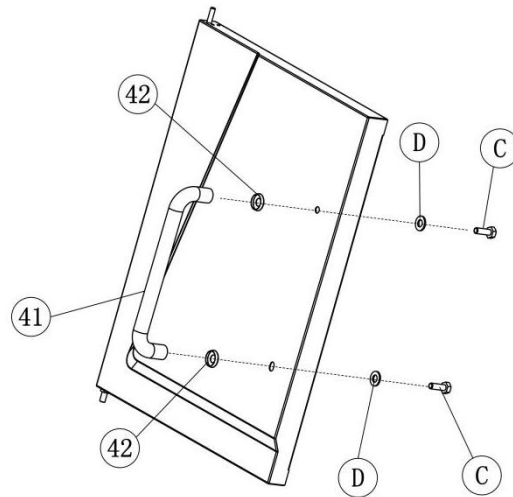
9. ATTACHING THE SMOKE STACK AND CHIMNEY CAP

1. Install the Chimney Cap (14) to Smoke Stack (15). Note that the Chimney Cap (14) is vertical and then tighten.
2. Align the holes in the Smoke Stack (15) with holes in the Smoke Stack Gasket (16), which fits between right end of the Grill and the Smoke Stack (15). Insert the Hexagon Bolts (C) through the holes in the Smoke Stack (15) and the Smoke Stack Gasket (16). Place a Gasket (D) on each Bolt and secure with Hexagon Nut (E).



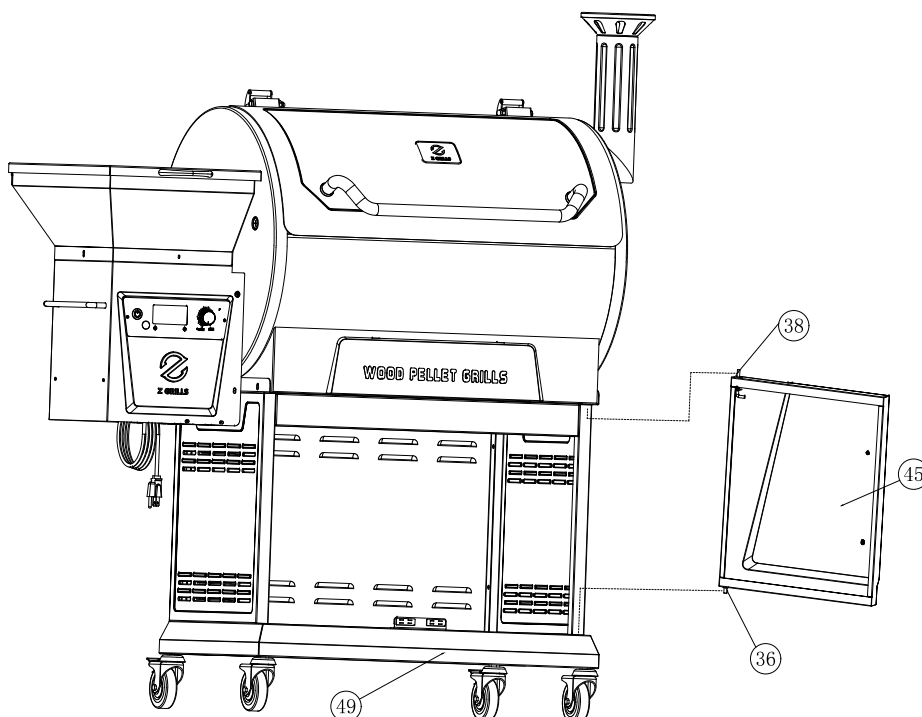
10.POSITIONING THE DOOR HANDLE

Align the holes in the Left Door (37) with the holes in the Handle (41). Insert Hexagon Bolt (C) through the Gasket (D), Left Door (37) and Door Handle Base (42) to Door Handle (41). Use the wrench to tighten. Repeat the former step to assemble the Right Door (45).



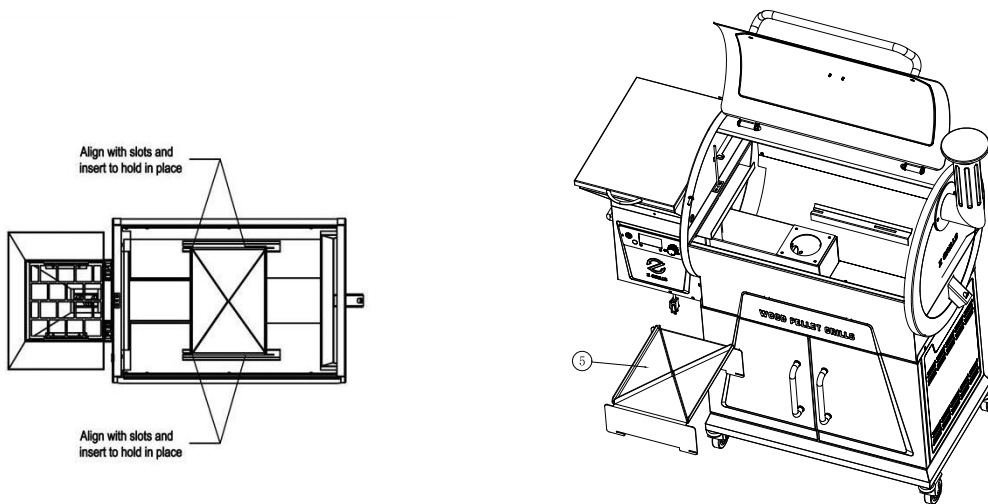
11.POSITIONING THE DOOR

- 1.Take the Right Door (45) with handle assembled. First insert the Bottom Pivot (36) into the small hole on Platform (49).Then pull down the Right Door Upper Pivot (38) until the upper end is aligned with top edge of the door. Then align the Right Door Upper Pivot (38) with the upper hole and pull up the pivot to secure the door.
- 2.Repeat Step 1 to secure the Left Door (37). Make a proper adjustment until the doors can be firmly closed.



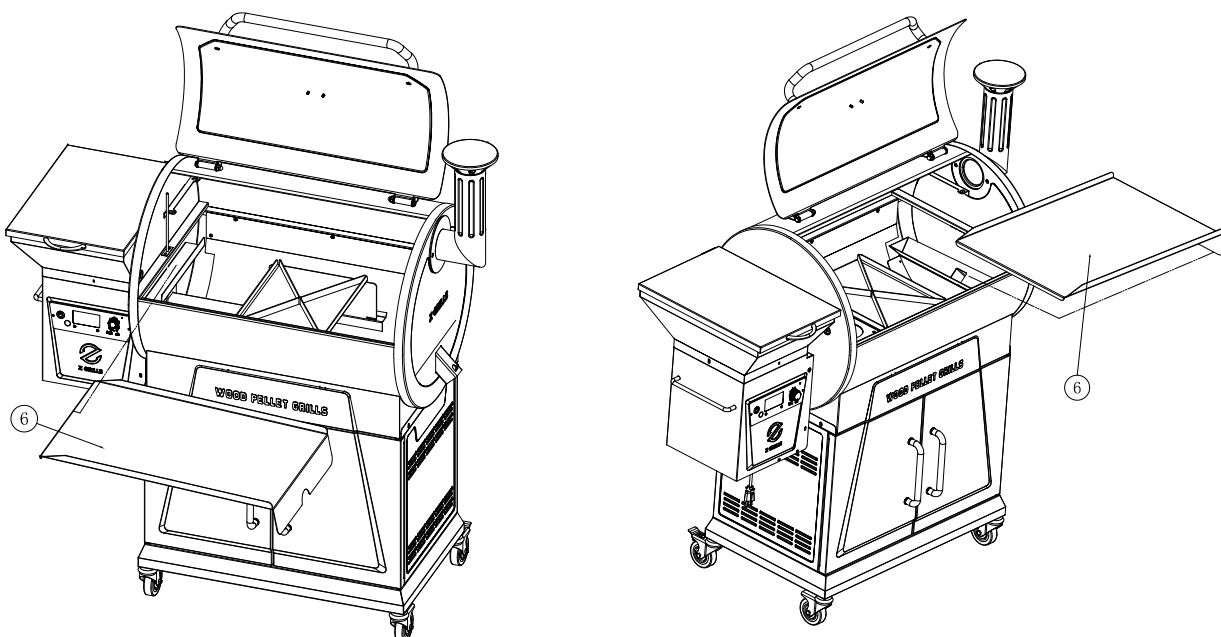
12.POSITIONING THE HEAT BAFFLE

Position The Heat Baffle (5) on the locating brackets which is on the inside walls of the Grill. The notched legs should be facing downward. Slide Heat Baffle (5) to the right to lock in place.



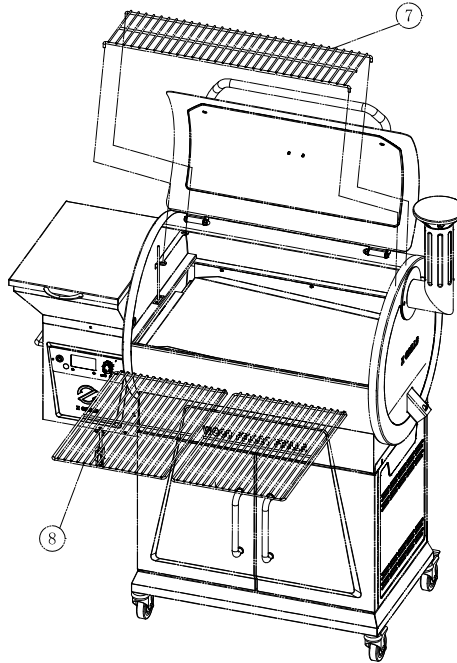
13.POSITIONING THE GREASE DRAIN PAN

Position The Grease Drain Pan (6) over the Firepot (27) 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 Basket 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.



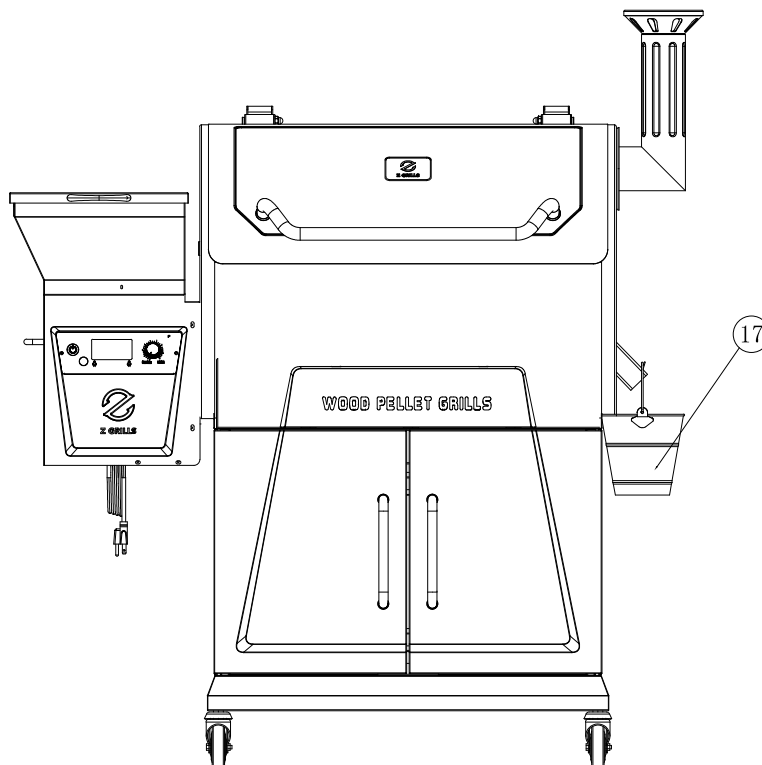
14.POSITIONING THE PORCELAIN GRILL AND WARMING RACK

Position the Porcelain Grill (8) inside the chamber. Install the Warming Rack (7) on the rack supports inside the chamber.



15.HANG ON THE GREASE BUCKET

Locate the Grease Drain Tube which is on the right side of the chamber, then hang the Grease Bucket (17) 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

LEr (Low Temperature Alarm)

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

HEr (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.

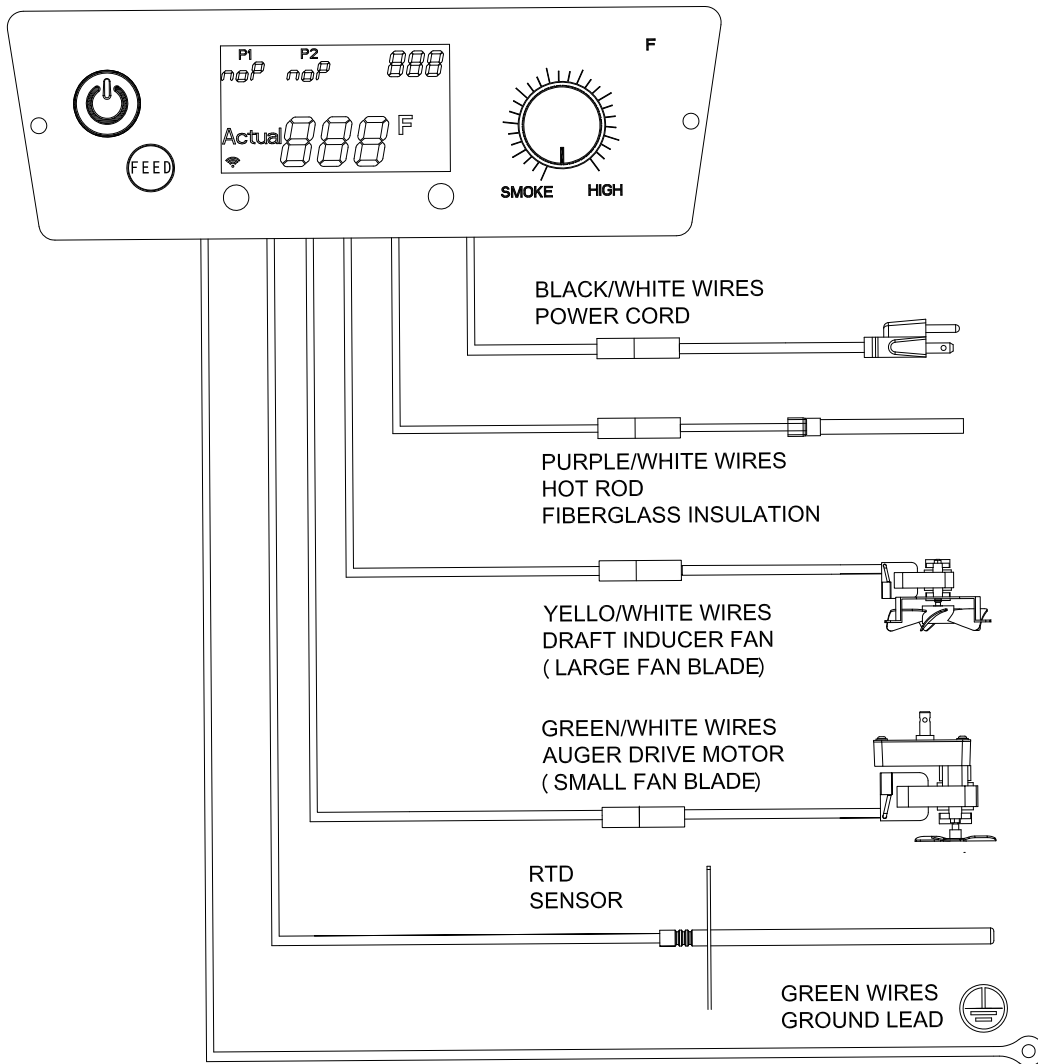
Er 3

- Temperature dial security alarm.

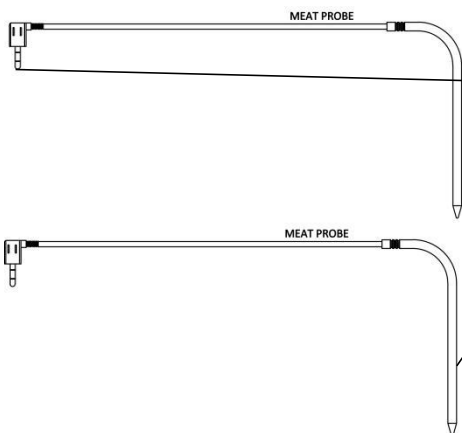
The ignition was successful, and the temperature rose .When the temperature dropped below 120°F for more than 6 minutes and out of pellets , then the alarm was called Er 3. The method is the same as Er2.

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.

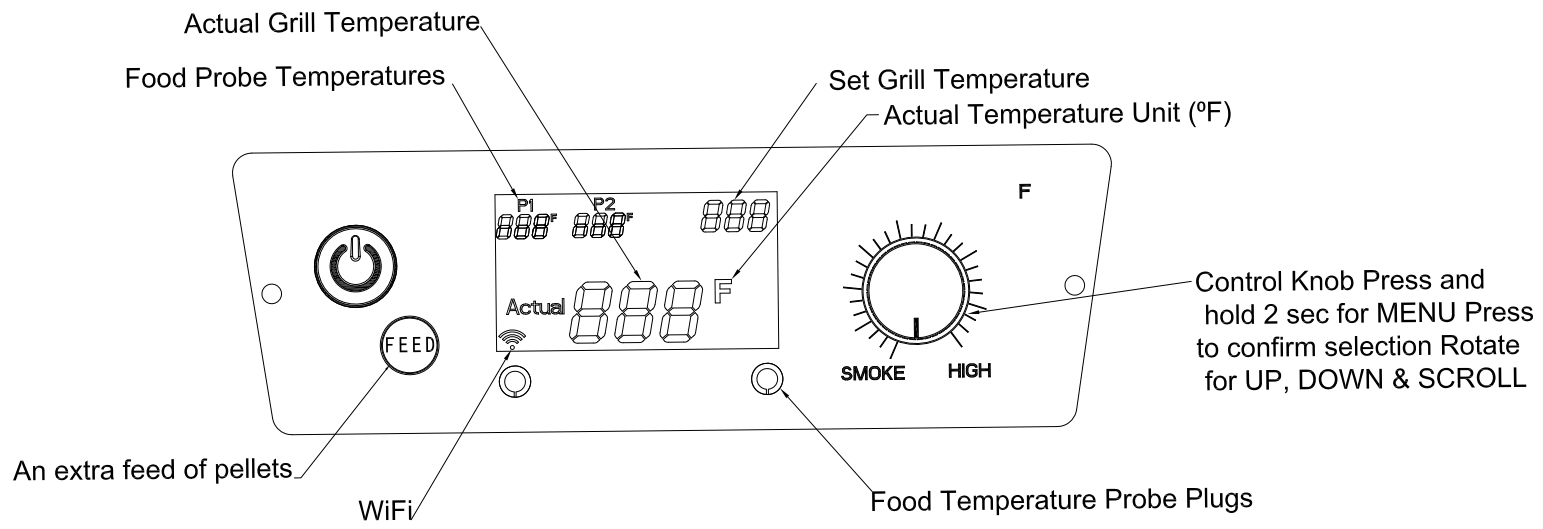
Feed Button

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

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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.