

Cuisinart®

Twin Oaks Dual Function Pellet Grill

OWNER'S MANUAL OPERATING INSTRUCTIONS

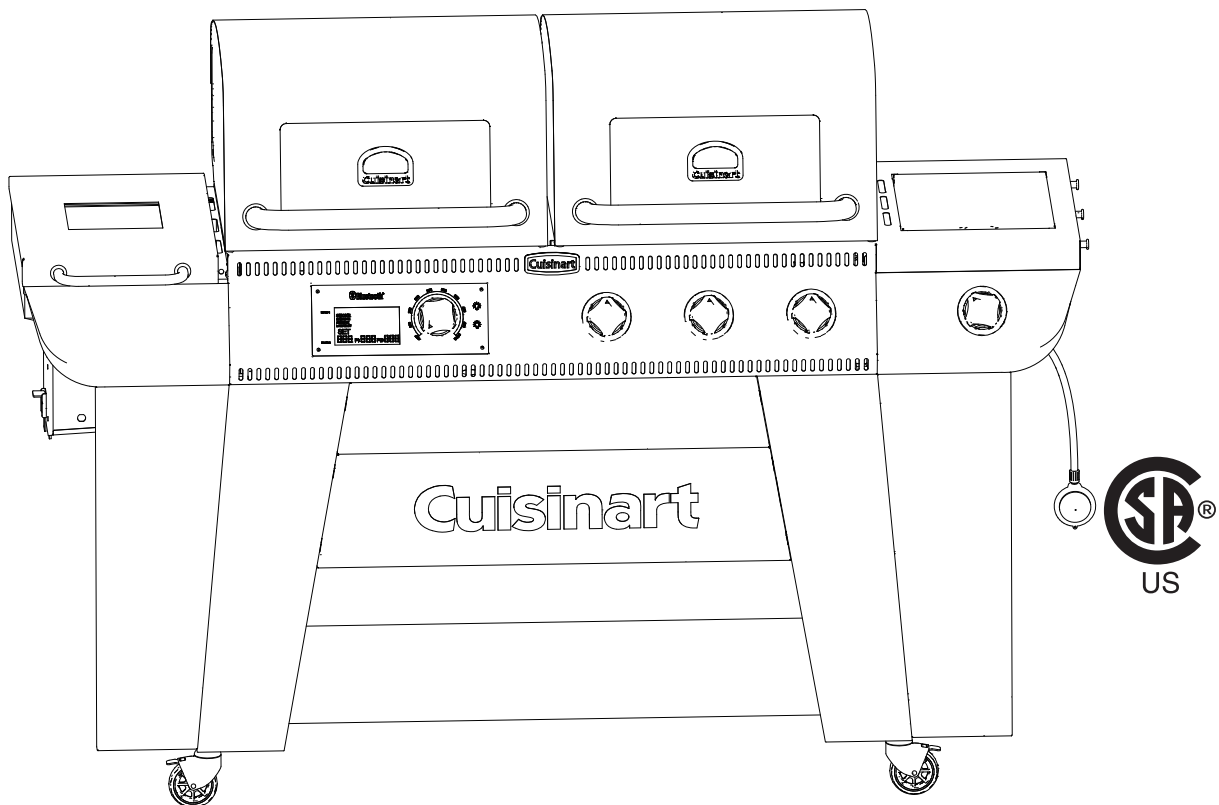
SAVE THIS MANUAL FOR FUTURE REFERENCE

Model GAS0356AS / GAS0356ASO


**NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS
WITH THE GRILL OWNER
FOR FUTURE REFERENCE.**

⚠ WARNING

PLEASE READ THIS ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS PELLET FUEL-BURNING APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA. SAVE THESE INSTRUCTIONS.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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.

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL & SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR GRILL & SMOKER.**

WARNING

 Do NOT use in humid or wet conditions

WARNING

1. Improper installation, adjustment, service or maintenance can cause injury or property damage.
2. Read all instructions and guidelines carefully and thoroughly before installation, use or service.
3. Failure to follow these instructions could result in fire or electrical shock.

DANGER

 NOT for use in or on boats or recreation vehicles.

DANGER



1. Do not store or use gasoline, liquid propane or any other flammable vapors or liquids in the vicinity of this appliance.

DANGER



- a) Do not store a spare LP cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80% full.
- c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

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 **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

 **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

PELLET GRILL GENERAL WARNINGS:

⚠ WARNING

When using electric appliances, basic safety precautions should always be followed including the following:

- Operate only per manufacturers instructions.
- Keep all combustible materials at least 60 inches (152.4 cm) away from the grill at all times. Do not use this grill under any overhang or near any combustible structures.
- Minimum clearance from side and back of unit to combustible materials, 60 inches (152.4 cm) from side and 60 inches (152.4 cm) from back.
- DO NOT use on wood decks. Set up this grill on a hard, non-combustible smooth level surface.
- In case of fire, turn the control "OFF". Unplug the grill from the power source and allow the fire to burn out on its own. Do not use water to try to extinguish a fire.
- Keep a fire extinguisher on hand acceptable for use with electric products. Refer to your local authority to determine proper size and type.
- Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flu and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
- The grease duct should be inspected at least twice a year to determine when grease and/or creosote buildup has occurred.
- When grease or creosote has accumulated, it should be removed to reduce risk of fire.
- Do not attempt to touch cooking surfaces or other hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or heating element in water or any other liquids.
- Never leave appliance unattended. Hot while in operation. Keep children, clothing and furniture away. Contact may cause burns.
- Unplug this grill from the power source when not in use and before cleaning. Allow appliance to cool down before attempting to clean or service.
- Do not operate any appliance with a damaged power cord or plug, or after the appliance has malfunctioned or been damaged in any manner.
- Do not use accessories or attachments not recommended by the manufacturer, as they may not be compatible with this appliance, and may cause damage or injury.
- Do not place power cord where it may come in contact with hot surfaces, or pose a tripping hazard.
- Do not use this appliance for anything other than its intended use.
- NEVER add cooking pellets to a hot fire pot by hand. You could be seriously burned. If the hopper runs out of pellets or your fire goes out while cooking, let the grill completely cool and follow the Initial Lighting Instructions.
- Use only cooking grade wood pellets. Never use heating grade wood pellets as they are not safe for cooking.
- Always store wood pellets away from heat and in a dry location.
- 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.
- This grill is not for use indoors. Do not use inside a building, garage or any other enclosed area.
- This product is not designed for commercial use.

- This product is not designed for tabletop use. Do not set this product on a tabletop.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix “W” and with the statement “Suitable for Use with Outdoor Appliances.”
- Only use a properly-grounded power source.
- Use only with a properly-grounded GFI (Ground Fault Interrupter) household circuit.
- Do not operate this product in rain or wet conditions. Do not allow this product to come in contact with water. Set this product up more than 10’ from any large body of water (swimming pool, lake, pond, etc).
- **CAUTION** - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Never alter or remove the grounding plugs on the power cord or household outlet.
- Disconnect electric cord from outlet before cleaning.
- Keep appliance clean. See Proper Care and Maintenance section for cleaning.
- Do not operate this grill while under the influence of drugs, alcohol, or while fatigued.
- Do not use in the presence of explosive or flammable gases, vapor or other substances.
- Do not use this grill unless it is completely assembled and all parts are securely fastened and tightened.
- Use only identical replacement parts.
- Do not use this product in high winds.
- Do not attempt to move this appliance while it is in use.
- Always open the grill hood carefully - heat and steam trapped inside the hood can burn.
- Do not use this product for indoor heating, as toxic fumes will accumulate.
- After a period of storage, inspect the grill for abrasion, wear, cuts, or damage to the temperature controller and power cord.
- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- Keep grill covered when not in use - out of the reach of children. Do not clean this product with a water spray or the like.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner.

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, grills and people with blood or circulatory system problems, such as anemia or heart disease.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR PELLET GRILL & SMOKER. FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

OPERATING THE PELLET GRILL:

⚠WARNING

Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the cooking surfaces of your grill.
- Before cooking on your grill for the first time you should follow “Initial Lighting Instructions” to ensure the auger is fully charged with pellets.

PREHEATING GRILL:

- Prior to use, it is recommended that you preheat your grill. This ensures that the cooking grates are at the desired temperatures to sear the food sugars when cooking. Preheat the grill for 15 to 20 minutes or until it reaches the desired temperature before adding food. Close the lid during the preheat period.

⚠WARNING

- **DO NOT** leave your grill unattended while in use.
- **DO NOT** move grill when in use. Lock wheels in place to stabilize grill.
- **DO NOT** use water to extinguish flare-ups.

IF AN EXTENSION CORD IS NECESSARY:

- Use a CSA or UL approved 3-prong grounded extension cord that is rated for at least 7-10 Amp and is marked as suitable for outdoor use.
- Keep the power cord connection dry and off of the ground.
- Avoid running the power or extension cord across walkways, driveways, or anywhere where it could pose a tripping hazard.

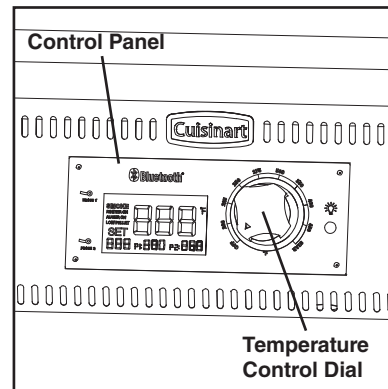
TURNING ON THE GRILL:

Initial Lighting Instructions (To be used on initial firing or anytime the grill runs out of pellets)

Always allow the auger tube to fully load with pellets to ensure proper lighting of the grill.

- Step 1** Open hood to cooking chamber and remove cooking grates, heat plates and heat baffle from inside the grill. Leave hood open.

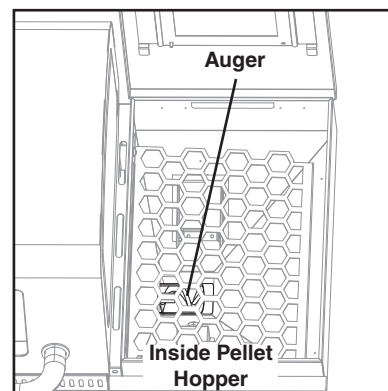
Step 2 Make sure temperature control knob is “OFF”. Plug power cord into a GFI (grounded) outdoor electrical outlet. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet; Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance; Never remove the grounding plug or use with an adapter of 2 prongs; and Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



Step 3 Open the pellet hopper lid. Make sure the auger is free from debris and other objects. Turn the temperature control knob to 200°F.

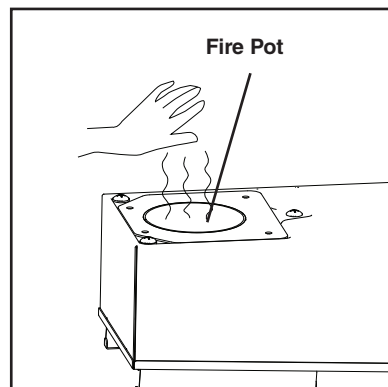
Step 4 In the cooking chamber, place your hand about 3” above the fire pot and make sure you can feel air blowing out from the fire pot.

Step 5 Look inside the fire pot and make sure the ignitor is getting hot. It will take a couple of minutes for the ignitor to glow red. **DO NOT TOUCH THE HEATING ELEMENT!** Turn temperature control knob to “OFF”.



Step 6 Fill the pellet hopper with cooking pellets. **NEVER USE HEATING FUEL PELLETS AS THEY ARE NOT SAFE FOR COOKING.**

Step 7 Turn the temperature control knob to 200°F. **NOTE:** During the initial loading of the auger tube, it will take approximately 2 minutes for the pellets to move from the pellet hopper to the fire pot.



Step 8 When the pellets start falling into the fire pot, turn the temperature control knob to “OFF”.

Step 9 Replace heat baffle, heat plates and cooking grates into the cooking chamber.

Step 10 Keep the cooking chamber lid open. Turn temperature control knob to 200°F. You should see smoke coming out of the cooking chamber as the pellets ignite in about 2 to 4 minutes.

NOTE: The ignitor will stay on for the first 8 minutes and then turn off.

Step 11 Close cooking chamber lid and set the temperature control knob to the desired setting. See note below for curing process.

NOTE: Curing the grill is highly recommended before first use. Close cooking chamber lid and set temperature control knob to 400°F and allow grill to cure for 45 minutes. This will burn off any oil or paint residue inside the cooking chamber before cooking for the first time.

SUBSEQUENT LIGHTING INSTRUCTIONS:

Step 1 Open pellet hopper lid and check the pellet level. Add more pellets if necessary.

⚠ WARNING: NEVER add cooking pellets to a hot fire pot by hand. You could be seriously burned.

Step 2 Open cooking chamber lid and turn temperature control knob to 200°F. You should see smoke coming out of the cooking chamber as the pellets ignite in about 2 to 4 minutes.

NOTE: Always start the grill on 200°F. setting with the cooking chamber lid open.

Step 3 Close cooking chamber lid and set the temperature control knob to the desired setting. For best results, preheat the grill for 15 to 20 minutes with the lid closed before placing food in the grill.

Follow these steps if the grill does not ignite or if the fire in the fire pot goes out while cooking:

Step 1 Turn the temperature control knob to “OFF” and unplug. Open cooking chamber lid and remove all food, cooking grates, grease tray and heat distribution plate.

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

⚠ WARNING: Always use oven mitts/gloves to protect your hands. Metal parts become hot during use. Use extreme caution when handling cooking grates, grease tray and baffle.

Step 2 Open Ash Clean-out to remove all pellets and ash from the fire pot. Close ash clean-out.

Step 3 Restart the grill and check that the ignitor is working. The ignitor should turn red after 2 minutes and pellets should be falling into the fire pot from the auger tube.

Step 4 Wearing oven mitts/gloves, replace the baffle, grease tray and cooking grates.

Step 5 Preheat the grill for 10 to 15 minutes with the lid closed before placing food back in the grill. If this procedure is not successful, see Trouble Shooting section in your owner’s manual.

MANUAL START-UP PROCEDURE (To be used if Hot Rod is not working properly):

Step 1 Ensure the control knob is in the “OFF” position. Plug the power cord into a grounded power source.

Step 2 Check fire pot to ensure there is no obstruction for proper ignition. Fill pellet hopper with cooking grade pellets.

Step 3 Open the hood. Remove the cooking grates, heat plates, and heat baffle to expose the fire pot. Place a small handful of pellets into the fire pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as those composed of sawdust and wax, or wood shavings, is also recommended. Add another small handful of pellets in the fire pot.

NOTE: Do not use gasoline, lighter fluid, kerosene, or petrol for lighting a fire in your grill

Step 4 Light the contents of the fire pot using a long match or a long lighter. Allow the starter to burn 3 to 5 minutes. Do not attempt to add more starter into the fire pot as this can cause injury.

Step 5 Quickly and carefully replace the heat baffle, heat plates, and cooking grates. Continue on from step 2 of the “Subsequent Lighting Instructions.”

TURNING OFF THE GRILL:

- When using higher temp settings, we recommend turning the grill down to the 200°F setting for around 15 minutes before turning off and allowing it to go through the cool down process. This helps prevent fire from burning in the auger tube and smoke from coming through the pellet hopper.
- Turn the temperature control knob to “OFF”. An auto cool down feature will keep the fan running for 12 minutes. If you don’t allow the grill to run the cool down feature it can cause a fire in the auger tube and catch the pellet hopper on fire.
- Unplug the power cord from the wall outlet.

⚠ WARNING: NEVER add cooking pellets to a hot fire pot by hand. You could be seriously burned. If the hopper runs out of pellets or your fire goes out while cooking, let the grill completely cool and follow the Initial Lighting Instructions.

COOKING:

- Set temperature controller to desired level and allow temperature to be reached.
- Place food on cooking grill.
- With hood closed, cook until desired internal temperature is reached.
- Use caution when removing food from Pellet Grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools to remove food.
- This grill is HOT while in use and will remain HOT for a period of time afterwards. **Use caution.**
- Pellet grills do not provide smoke 100% of the time. Even though you don't see smoke you are still getting smoke flavor.

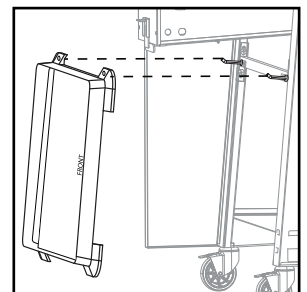
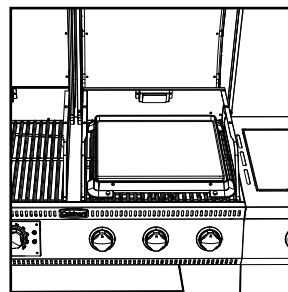
OPERATING TIPS:

- Your Pellet Grill should never be moved while it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure the fire is completely out and the grill is cold before placing it in any vehicle. NEVER put water into the fire pot. It will jam the auger and can damage the ignitor.
- The Pellet Grill is designed to operate with the lid closed.
- Make sure the heat baffle is properly seated on its locating brackets. The opening of the heat baffle should be pointing right over the fire pot. If not seated properly, direct heat and flame could come up out of the fire pot and cause a grease fire or grill damage.
- The temperature readout is an approximate and can be affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food.
- When selecting a temperature setting, the auger will feed pellets for several minutes. This will momentarily raise the temperature, but the temperature will decrease and stabilize after 10-15 minutes.
- The auger will not run 100% of the time, it cycles on and off depending on the temperature setting.
- Hot weather can cause the temp to drop very slowly and make it more difficult to cook at lower settings.
- This grill is equipped with a pellet hopper sensor. "LOW PELLET" will start flashing on the controller and it will start beeping once the pellets are below the sensor.
- Pellets can hang up in the pellet hopper after cooking for a long period of time. It's important to monitor the pellet level and mix the pellets by hand to ensure they flow into the auger.

GRILL INSERTS:

• Griddle:

1. Place Griddle on top of cooking grates with the grease reservoir toward the back of the grill. Push the Griddle to the back of the grill. It is best to locate the Griddle near the middle of the grill.
2. Turn grill to the desired temperature and allow 15 to 20 minutes for griddle to get to desired temperature.
3. Keeping the lid closed during cooking will help prevent grease splatter.
4. Grease and food particles can be pushed back into the grease reservoir while cooking.
5. Do not let the grease reservoir overflow. Stop cooking, allow griddle to cool and remove excess grease.
6. Wait until the Griddle is cool before trying to remove the Griddle or clean out the grease reservoir.
7. The Griddle can be stored on the right side of the cart.



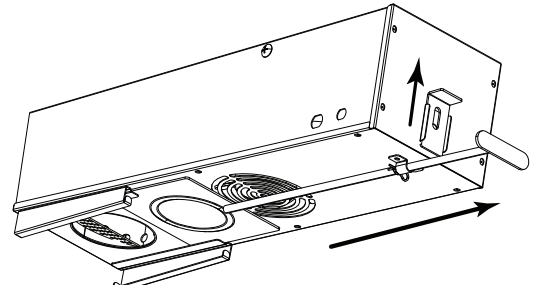
Storage

- **Ash Clean-Out:**

Before each use, open ash clean-out to get rid of ash and burnt pellets.

1. Lift Ash Clean-Out Handle Lock
2. Pull Ash Clean-Out Handle to open ash door.

Note: Make sure Ash Cup is in place before emptying ash.

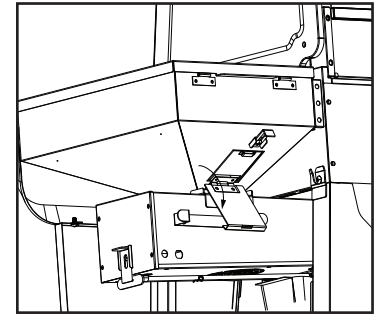


- **Pellet Hopper Clean-Out:**

If grill will be left unattended for a long period of time, we recommend you remove unused pellets. Always store wood pellets away from heat and in a dry location.

1. Lift Clean-Out Handle Lock
2. Open Hopper Clean-Out door.

Note: Make sure to hold a pail or bag in place before emptying pellets.

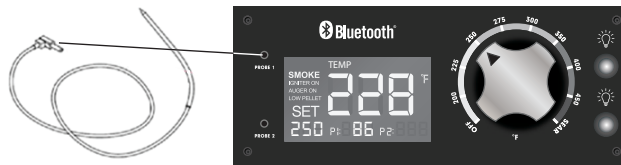


- **Meat Probes:**

Plug the meat probes into the pellet control panel as shown. You can read the temperature of Probe 1 and Probe 2 at the bottom of the display screen.

Example: “P1:86” — means Probe 1’s temperature is 86 degrees Fahrenheit.

Example: “P2:___” — Displays nothing when the meat probe is not inserted into controller.



- **Bluetooth App:**

1. Your grill is Bluetooth capable.
2. This Bluetooth app allows you to monitor the internal grill temperature as well as two meat probe temperatures.
3. The Bluetooth range is around 120 ft and can vary with obstructions such as interior and exterior walls.

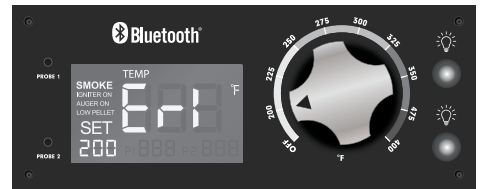
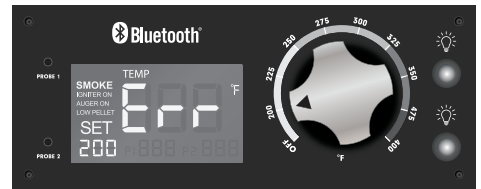
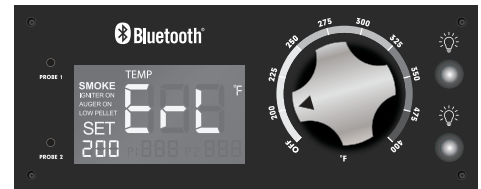
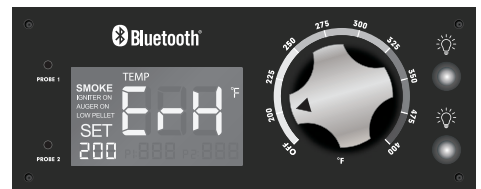
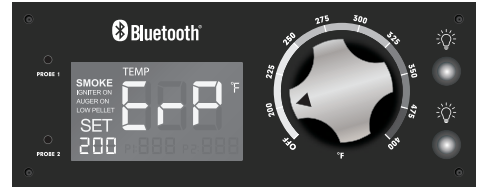


COOK MODE:

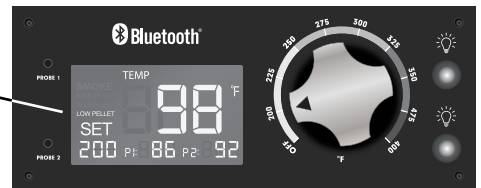
- The temperature dial can be changed at any time to increase or decrease the cooking temperature of the grill.
 - The 200°F to 300°F temperature settings are for slow cooking/smoking.
 - The 325°F to 400°F temperature settings are for grilling.
- Adjust the control knob to a desired temperature. The selected temperature will be in the bottom left hand corner of the digital display.

ERROR CODES:

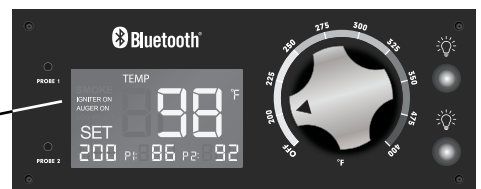
- “ErP” – Error Power will occur when grill is plugged into power outlet and the temperature control knob is not in “OFF” position. It will also appear if power is lost during cooking.
- “ErH” – High Temp Limit indicates that the temperature in the cooking chamber has exceeded 575°F.
- “ErL” – Low Temp Limit indicates that the temperature in the cooking chamber is below 160°F.
- “Err” – Thermocouple may be unhooked or damaged.
- “Er1” – The temperature measured by the on-board temperature sensor of the main control board has exceeded maximum working temperature (158°F)
- “LOW PELLETS” –
 - Always ON: Low on pellets.
 - Flash once a second: Sensor maybe unhooked or damaged.
 - OFF: Normal operation.
- “IGNITOR ON” –
 - Start up
 - The temperature is below 120°F in the cooking chamber.
 - When falling the temperature is less than 15% of the set temperature.



LOW PELLETS



IGNITOR ON



PELLET GRILL PROPER CARE & MAINTENANCE:

- Remove wood pellets from hopper if grill will not be used for a long period of time. Wood pellets can become soggy due to moisture/humidity and can cause the auger to bind up or not push pellets to burn chamber.
- 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 non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- It's important to keep your grill always covered when not in use to avoid rain getting inside the grill and damaging the grill and/or cause excessive corrosion. The grill and pellets must be kept dry in order to function properly.
- Wash cooking grates and heat distribution plate with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, the lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Depending on use, periodically remove the cooking grates, grease tray and heat distribution plate to clean the ash from in and around the fire pot. Make sure the grill is cold before starting this procedure.

HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a counter top.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

CLEANING AND MAINTENANCE:

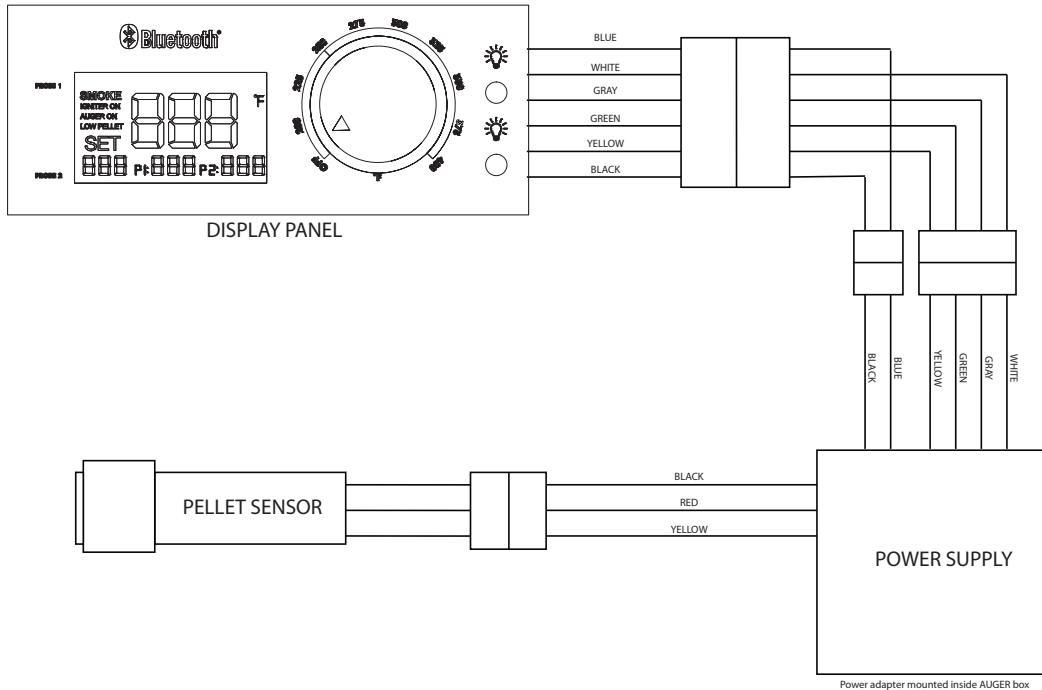
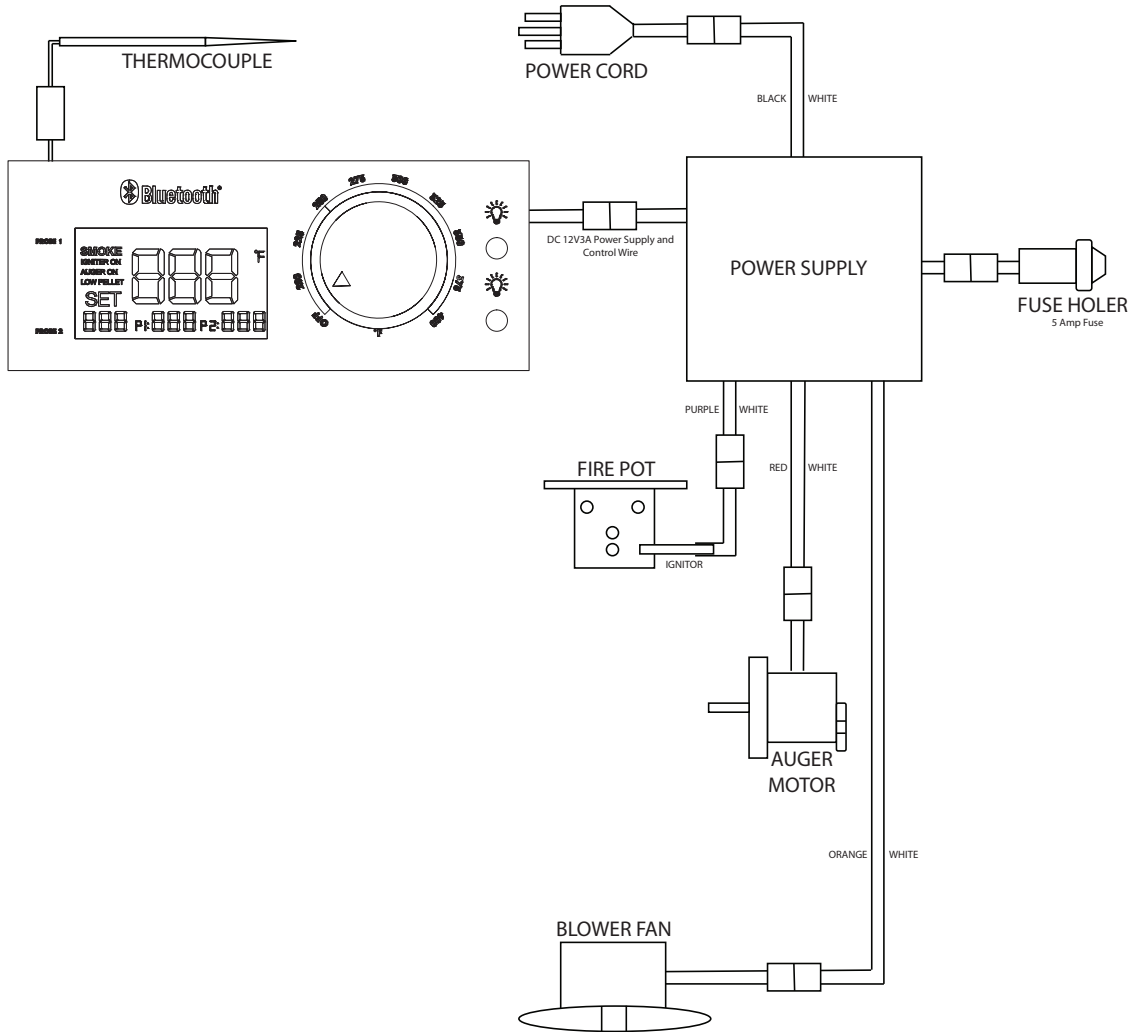
- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.
- **⚠CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.
- Remove the cooking grates, from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

PELLET GRILL TROUBLE SHOOTING:

PROBLEM	CAUSE	CORRECTION
LCD screen will not light up	<ol style="list-style-type: none"> 1. Grill is not plugged in. 2. The fuse is blown. 3. Check that the GFI outlet has not been tripped. 4. Control knob is in the "OFF" position. 	<ol style="list-style-type: none"> 1. Make sure the grill is plugged into a working power source. Check and make sure wire connections are properly connected. 2. Check the fuse and see if it has blown and needs to be replaced. Use 5 Amp Fuse. 3. Reset GFI outlet. 4. Control knob is still in the "OFF" position. Turn the control knob to 200° F to start-up the grill. The LCD screen should turn on.
Grill is not getting hot enough	<ol style="list-style-type: none"> 1. Adjust temperature control knob on temperature controller. 2. Avoid the temptation to check food too often. 3. Verify that there are pellets in pellet hopper. 4. Fire goes out at lower setting. 	<ol style="list-style-type: none"> 1. Turn up heat on the control knob. 2. Opening the door allows heat to escape and causes the temperature to vary drastically from the set temperature. 3. Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the fire pot (can take up to 5 minutes). 4. Excess ash. Remove all unburned pellets and ash from the fire pot using the ash clean-out. CAUTION! ASSURE THAT THE GRILL IS COLD TO AVOID A FIRE FROM HOT ASH.
Pellets will not light	<ol style="list-style-type: none"> 1. Auger not primed. 2. Auger is jammed. 3. Ignitor has failed. 	<ol style="list-style-type: none"> 1. Before the unit is used for the first time or anytime the hopper is emptied, allow the auger tube to fully load with pellets to ensure proper lighting of the grill. Follow Initial Lighting Instructions. 2. Remove all components inside the firebox. Turn the grill to 200* F and inspect the auger. 3. Ignitor needs to be replaced. Contact our Customer Service dept. for a replacement part. Follow Manual Start-Up Procedure to continue use of the grill.
Grill is getting too hot	<ol style="list-style-type: none"> 1. Adjust temperature control 	<ol style="list-style-type: none"> 1. Reduce heat by reducing the selected temperature setting.
Smoke comes out of pellet hopper	<ol style="list-style-type: none"> 1. This is normal due to the air pressure inside the grill. The amount of smoke can vary depending on cooking conditions. 2. Unplugged grill too soon. 	<ol style="list-style-type: none"> 1. This condition will not affect cooking. 2. Once the grill is turned off the fan will continue to run for 12 minutes. If you do not allow the grill to go through the cool down process it can cause fire to transfer to the auger tube.
Temperature fluctuations	<ol style="list-style-type: none"> 1. Temperature fluctuations are normal for pellet grills. Any significant fluctuations can be caused by wind, air temperature, improper use, or lack of grill maintenance. 	

For more information, please visit us at www.cuisinart.com

WIRING DIAGRAM:



GAS GRILL GENERAL WARNINGS:

⚠ WARNING

- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill. Check the propane tank rubber seal for damage.
- Always check the grill and propane tank prior to each use as indicated in the “Checking for Leaks” & “Pre-Start Check List” sections of this manual.
- Never use natural gas in a unit designed for liquid propane gas.
- Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or personal injury may occur.
- Never place more than 15 pounds on the side tables. DO NOT lean on the side tables. DO NOT lift grill using side tables.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave the grill unattended while ON or in use.
- DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary.
- DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean the hose and regulator assembly and inspect for damage before use.
- Never cook on the grill without the grease cup/tray in position.
- Keep any electrical supply cords away from water or heated surfaces.
- DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use while under the influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed or breezeway.
- Position your grill outdoors on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.1 m) from combustible materials, buildings and overhangs.
- Apartment dwellers: Check with management and follow the requirements and fire codes for using an LP gas grill in your apartment complex. Only use outside on the ground (not on a balcony, patio, garage, etc) with a 15 foot (4.6 m) minimum clearance on back and all sides from any wall, structure or combustible material.
- Maintain a minimum clearance of 60 inches (152.4 cm) between all sides and back of grill, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under overhead combustible construction.
- DO NOT use or install this grill in or on a recreational vehicle and/or boat.
- DO NOT build this model grill in any built-in or slide in construction.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling as loose bristles may attach to food.
- DO NOT store items in cart that can catch fire or damage your grill (such as swimming pool supplies/chemicals, table cloth, wood chips).

- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.
 - Not for commercial use. DO NOT use this grill for anything other than its intended purpose.
- ⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

LP GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- ONLY connect this grill to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your grill is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your grill.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your grill.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

⚠ DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

LP GAS CYLINDER (TANK) SPECIFICATIONS:

LP gas cylinder (not supplied with this grill)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this grill must be 12" (30.5 cm) diameter x 18" (45.7 cm) tall and have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

This grill is designed to fit Worthington, Manchester or SMPC brand 20 lb. (9.1 kg) cylinders. Other brand DOT cylinders may fit this grill if the cylinder has similar dimensions of the top and bottom rings.

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54

To check your local codes, see your local LP gas dealer or natural gas company. This grill was not intended to be connected to a natural gas supply line.

When purchasing or exchanging a cylinder for your gas grill, it must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) 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 over-filling prevention device (OPD), and provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

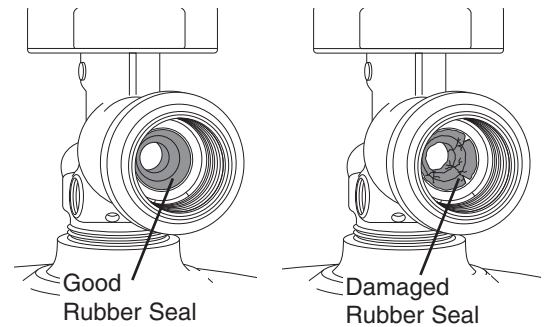
FILLING THE LP GAS CYLINDER (TANK):

WARNING

- **Allow only qualified licensed LP gas dealers to properly fill or repair your LP gas cylinder.**
- **New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.**
- **DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.**
- **Always use a protective cylinder cap when grill is not connected to cylinder.**
- **If you exchange a cylinder with a qualified exchange program, the new cylinder must have a Type 1 valve and an over-filling prevention device (OPD).**
- **Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.**

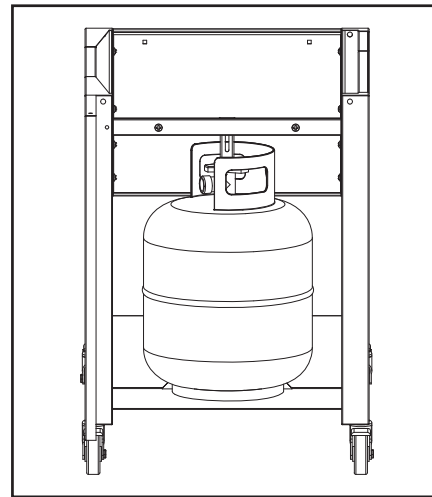
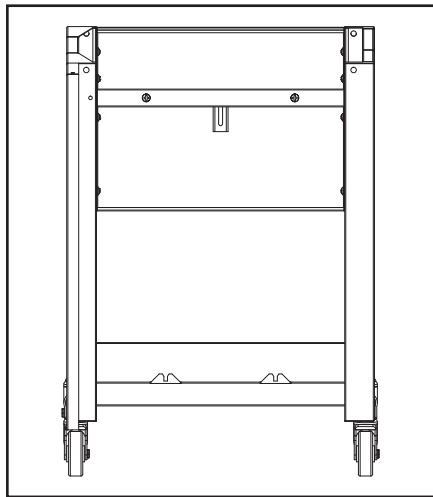
LP GAS CYLINDER (TANK) RUBBER SEAL INSPECTION:

- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Inspection should be done each time the propane tank is connected to the grill, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a propane tank with a damaged rubber seal. Exchange the tank or have the rubber seal replaced at a qualified propane filling station.



INSTALLING THE LP GAS CYLINDER (TANK) ONTO THE GRILL:

1. Check that the cylinder valve is closed by turning the knob clockwise. Inspect cylinder valve rubber seal for cracks or deterioration. Do not use propane tank with damaged seal as a gas leak may occur.
2. Place the cylinder into the cart as shown.
3. Attach bracket to top of tank.



HOSE & REGULATOR SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- **DO NOT** attempt to connect grill, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line. For dual fuel grills that can be converted to natural gas, a Even Embers conversion kit must be purchased and installed for use with natural gas.
- **DO NOT** use any other pressure regulator/hose assembly other than the one supplied with your grill. Replacement pressure regulator/hose assembly must be part No 0356-155-7600-0, which can be obtained by contacting customer service at 1-866-212-3150.
- **DO NOT** attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is **CLOSED** prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.

HOSE AND REGULATOR:

Your grill is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from the cylinder until a positive connection to the valve has been made.

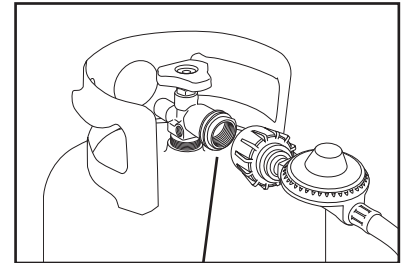
Note: The cylinder valve and all grill burner knobs must be turned OFF before any connection is made or removed.

2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Resetting Procedure.

Note: If your grill will not get hot enough to cook, the flow limiting device may have been activated.

CONNECTING HOSE AND REGULATOR:

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Attach or detach regulator to the LP gas cylinder only when cylinder is at rest in tank holder.
3. Check that the cylinder valve is closed by turning the knob clockwise.
4. Check that the grill's burner control knobs are in the "OFF" positions.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.
6. Remove the protective plastic cap from the cylinder valve.
7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
8. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
9. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection.
Note: If you are unable to make the connection, repeat Steps 7 and 8.
10. Leak check all fittings before lighting your grill. See section on "Leak Testing" in this manual.
Note: To remove regulator from propane tank, turn off the tank valve and rotate the large coupling nut counter-clockwise and remove.



Inspect Rubber Seal (see page 18)

REGULATOR RESETTING PROCEDURE:

If your grill will not get hot enough to cook, the flow limiting device may have been activated.

Mini Reset:

Turn ALL burner control knobs to "OFF"; turn off the cylinder valve. Wait one minute. Slowly turn cylinder valve ON and relight grill. If burner flame is higher and grill heats up properly – proceed with cooking.

Full Reset:

Turn ALL burner control knobs to "OFF"; turn off the cylinder valve. Disconnect hose and regulator from cylinder. Wait two minutes, reattach hose and regulator and perform leak test.

LEAK TESTING:

⚠ WARNING

- Never use your grill without leak testing all gas connections, hoses and propane tank. Follow the section on "Leak Testing" in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** in a well ventilated area that is protected from the wind.
- **Never** perform a leak test with a match or open flame.
- **Never** perform a leak test while the grill is in use or while grill is still hot.

WHEN TO PERFORM A LEAK TEST:

- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

CHECKING FOR LEAKS:

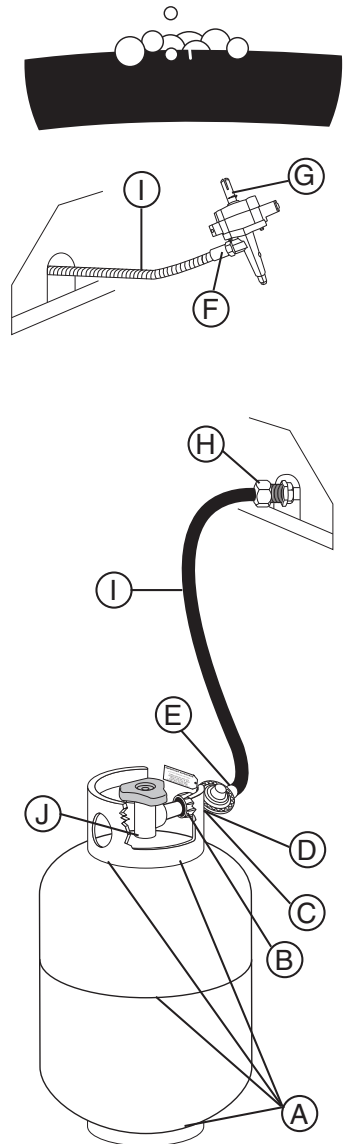
⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the “OFF” position.
4. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to full open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
5. Apply the soapy water mixture to the following:
 - (A) Supply tank (cylinder) weld.
 - (B) Connection nut to tank valve.
 - (C) Back side of connection nut to brass nipple.
 - (D) Brass nipple connection into regulator.
 - (E) Regulator connections to gas supply hoses.
 - (F) Gas supply hose connection to side burner valve assembly.
 - (G) Side burner valve stem cap.
 - (H) Hose connection to gas manifold.
 - (I) The full length of gas supply hose.
 - (J) Tank valve to cylinder.
6. Check each place listed (A–J) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to “OFF” position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. (see page 18)
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at cylinder valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

⚠ WARNING: **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Watch For Bubbles



PRE-START CHECK LIST:

⚠ DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. **DO NOT** operate this grill until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the grill is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being used. Replace with hose and regulator Model No. 0356-155-7600-0, which can be obtained by contacting customer service at 1-866-212-3150.
- Leak check all gas connections, hose and propane tank. See section on “Leak Testing.”
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your grill on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.1 m) from combustible materials, buildings and overhangs.
- Properly place the empty grease cup under the grease drain hole in the bottom of the grill to catch grease during use.
- **DO NOT** block ventilation areas in sides, back or cart compartment of grill.

GAS LIGHTING INSTRUCTIONS:

⚠ WARNING

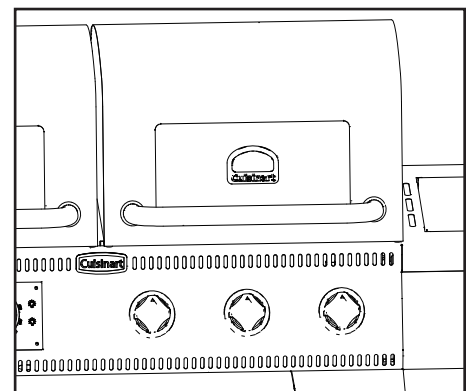
Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

Follow the instructions exactly.

1. **OPEN THE GRILL LID** before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs and the cylinder valve are turned to the “OFF” position.
3. Turn on the fuel supply by slowly rotating the cylinder valve knob counter-clockwise to full open.
4. **DO NOT** stand with head, body, or arms over the grill when lighting.

LIGHTING THE MAIN BURNERS:

1. Open lid before lighting burner.
2. Make sure all control knobs are in the “OFF” position.
3. Select burner to be lit. Push and hold down the control knob and turn **SLOWLY** (2 to 3 seconds) to “HIGH.” You should hear the igniter click.
Note: Step 3 may need to be repeated 2-3 times to light grill.
4. If ignition does **NOT** occur in 5 seconds, turn control knob to “OFF”, wait 5 minutes to allow gas to dissipate and repeat lighting procedure.

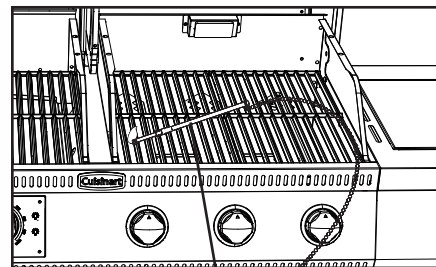


- To light other burners, follow steps 3-4.
- If burner does not ignite using the igniter, see “Match Lighting the Main Burners” section.
- To turn off, turn each control knob clockwise until it locks in the “OFF” position. This does not turn off the gas flow from the cylinder.

Note: If burner does not light or flame is too low, See “Trouble Shooting” section of the owners manual.

MATCH LIGHTING THE MAIN BURNER:

- Open lid before lighting burner.
- Make sure all control knobs are in the “OFF” position.
- Place a paper match in the end of the matchlighter. Strike the match and place through the cooking grate approximately 1/2” (1 to 2 cm) from the burner to be lit.
- Turn the burner control knob to the “HIGH” position. The burner should light within 5 seconds.
- If the burner does not light, turn the control knob to “OFF” and wait 5 minutes for gas to dissipate and repeat lighting procedure.
- Once lit, light adjacent burners by following steps 3-6.
- If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected.



Matchlighter

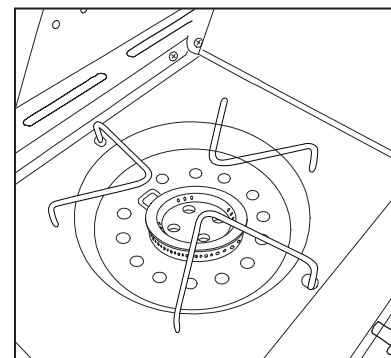
Note: If burner does not light or flame is too low, See “Trouble Shooting” section of the owners manual.

LIGHTING THE SIDE BURNER:

- Open lid before lighting side burner.
- Make sure control knob is in the “OFF” position.
- Push and hold down side burner control knob and SLOWLY (2 to 3 seconds) turn to “HIGH”. You should hear the igniter click.

Note: Step 3 may need to be repeated 2-3 times to light side burner.

- If ignition does NOT occur in 5 seconds, turn control knob to “OFF”, wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
- If burner does not ignite using the igniter, see “Match Lighting the Side Burner” section.
- To turn off, turn control knob clockwise until it locks in “OFF” position.



Note: If burner does not light or flame is too low, See “Trouble Shooting” section of the owners manual.

MATCH LIGHTING THE SIDE BURNER:

- Open the lid to the side burner before lighting.
- Make sure the control knob is in the “OFF” position.
- Place a paper match in the end of the matchlighter.
- Strike the match and hold it approximately 1/2” (1 to 2 cm) from the burner.
- Turn the side burner control knob to the “HIGH” position. The burner should light within 5 seconds.
- If the burner does not light, turn the control knob to “OFF” and wait 5 minutes for gas to dissipate and repeat lighting procedure.
- If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected.

Note: If burner does not light or flame is too low, See “Trouble Shooting” section of the owners manual.

Note: Observe flame height when lit: Flame should be a Blue/Yellow color between 1”–2” when burner is on “HIGH”

See section in manual on burner adjustment to adjust flame.



OPERATING THE GAS GRILL:

⚠WARNING

- Read and follow all warnings and instructions contained in the preceding sections of this manual.
- Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or personal injury may occur.
- DO NOT leave your grill unattended while “ON” or in use.
- DO NOT move grill when in use.
- DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- Never cook on the grill without the grease cup/tray in place.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burners and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on “HIGH” to burn off these residual oils.

PREHEATING THE GRILL:

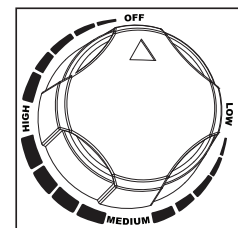
- Prior to each use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the “HIGH” position for 5 to 10 minutes. Close the lid during the preheat period.

CONTROLLING FLARE-UPS/GREASE FIRES:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Use caution when opening the lid as sudden flare-ups may occur. Excessive flare-ups can overcook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in your grill. If this should occur, DO NOT pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm.
- If grease fire occurs while lid is open, leave lid open, turn burner knobs to “OFF”; turn off LP cylinder valve. If possible, relocate food to a different section of cooking grate and allow grease to burn out or smother the flames with baking soda.
- If grease fire occurs while lid is closed, leave lid closed, as a sudden burst of air may increase flames. Turn burner knobs to “OFF”; turn off LP cylinder valve. Allow grease to burn out.
- Never pour water on a grease fire as grease may splatter/spread and could result in bodily injury or property damage.
- If grease fire does not quickly burn out or the fire is growing/spreading, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Closing the lid to extinguish a grease fire is not possible.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup/tray.
- Clean grill frequently to minimize grease buildup.



INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

TURNING OFF THE GRILL:

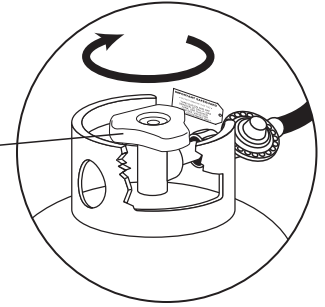
1. Turn off the cylinder valve.
2. Turn all burner control knobs to the “OFF” position.

Note: Turn off LP cylinder first to prevent gas from being left in the system under pressure.

⚠ CAUTION:

- The cylinder valve should always be in the off, or closed, position when the grill is not in use.

To turn off the cylinder valve, turn knob clockwise until it stops.



USING OTHER FEATURES OF THE GRILL:

⚠ WARNING

- Read instructions on lighting your grill to light the side burner.
- Never close the side burner cover when the burner is lit.
- Use a 10” diameter pot or smaller that does NOT have an extended handle when cooking on the side burner. Center pot over burner.
- Never place more than 15 pounds on the side burner. The side burner is not constructed to hold weight exceeding 15 pounds.
- Use caution to avoid bumping grill, side burner or pot to prevent pot from spilling contents possibly leading to severe burns.
- DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting creating a very dangerous situation.

THE SIDE BURNER:

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.
- The burner valve can be adjusted from high to low depending upon your cooking demands.

GAS GRILL PROPER CARE & MAINTENANCE:

- ⚠ WARNING:** If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling as loose bristles may attach to food.

CLEANING INTERIOR OF GRILL:

- We recommend cleaning off food residue immediately after cooking by gently scrubbing grates with wire bristle brush and then turning burners to HIGH for approximately 5 minutes.
- Make sure coals are completely extinguished and the unit has adequately cooled before cleaning.
- Clean up of the grill after each use is required.

- ⚠ WARNING:** DO NOT leave grill unattended when grill is on. Wear oven mitts to protect from burns.

- The heat from the burners will burn off most food/grease residue from grates & heat tents and turn it to an ash like substance which will fall to the bottom of the firebox or grease tray. After the grill cools (approximately 30 minutes) remove grates and heat tents and brush the ash and any grease out of the firebox. Clean and replace grease cup. Inspect the heat tents for damage or deterioration before reinstalling in the grill. (Replacements can be ordered by calling 1-866-212-3150.)

- ⚠ CAUTION:** DO NOT allow ash residue to remain on the grease tray or firebox as it could block proper grease drainage of the grill.

INTERIOR OF GRILL LID:

- Smoke will accumulate inside grill lid and may flake onto your food. Clean the inside of the grill lid with scrub brush and baking soda/water solution. Dry thoroughly. Do not mistake this for paint. The interior of gas grill lids are not painted.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Painted surfaces. Wash with mild detergent or non-abrasive cleaner and warm soapy water.
- Stainless steel surfaces. To maintain your grill's appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics. Car wax may help protect the exterior finish of your grill.
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.
- Plastic and rubber parts. Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

RUST:

- Discoloration, rust and rust pits can occur as a result of high cooking temperatures, acidic marinades, grease fires and exposure to coastal climates or other natural elements.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Never use cleaners containing chlorine or store swimming pool supplies or chemicals in cart compartment as chlorine promotes rust.

BURNER CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

- ⚠ CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, heat distribution plates, and burners from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE:

- Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- DO NOT block ventilation areas in back of lid, sides, back or cart compartment of grill. Do not store objects or materials inside the grill cart enclosure that would block the flow of combustible air to the underside of either the control panel or firebox. Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the grill.

1. Turn gas off at control knobs and LP cylinder tank valve.
2. Remove cooking grills and heat distribution plates.
3. Remove hitch pin from each burner.
4. Carefully lift each burner up and away from valve openings.
5. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube or use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.

⚠ CAUTION: Wear eye protection when using compressed air.

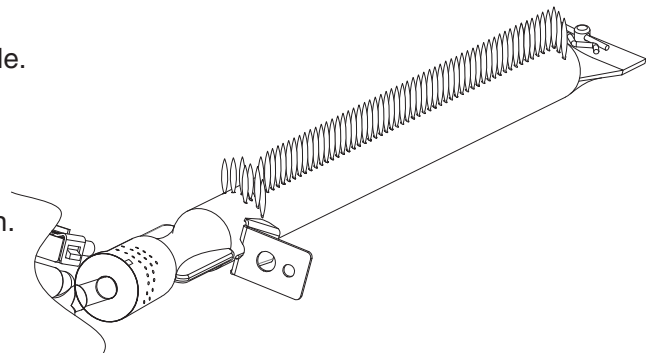
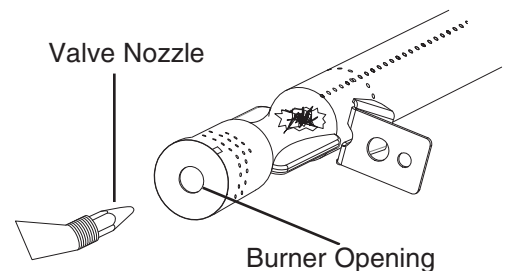
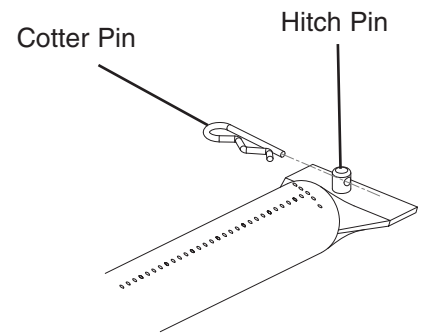
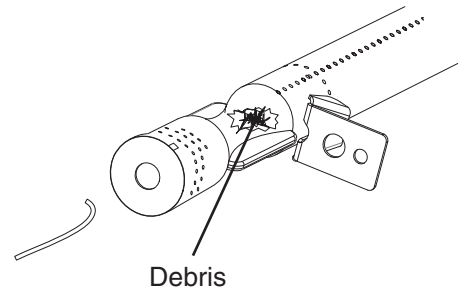
6. Use a wire brush to clean the entire outer surface of burner to remove food residue and dirt.
7. Check burner for damage, if any cracks or holes are found replace burner.
8. Install burner in grill, orient burners CORRECTLY.

IMPORTANT: Burner opening must slide over valve nozzle.

9. Replace hitch pins on each burner.

Note: Follow the “Gas Leak Testing” section of this manual. Relight burners to verify proper operation.

10. Replace heat distribution plates and cooking grills.



PROPER VALVE TO BURNER ALIGNMENT

Note: Normal flame height is 1" to 2"

TRANSPORTING AND STORAGE:

⚠ WARNING

- **Never move a grill when hot or in use.**
- **Make sure that cylinder valve is closed and burner knobs are in the off position.**
- **DO NOT store a spare LP gas cylinder (filled or empty) under or near the grill.**
- **Never store flammable liquids or spray canisters under or near the grill.**
- **If the outdoor cooking gas appliance is not in use, the gas must be turned off at the LP gas supply cylinder.**
- **Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.**
- **Cylinders must not be stored in a building or enclosure, including garages and sheds.**
- **Cylinders must be kept out of reach of children.**

BEFORE STORING YOUR GRILL:

- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. See “Burner Assembly/Maintenance” under Proper Care and Maintenance.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.
- If storing the grill outdoors, close the wood pellet lid and cover the grill with a cover for protection from the weather.
- If the grill is stored outside during the rainy season, care should be taken to ensure that water does not get into the pellet hopper. Wood pellets, when wet, expand greatly and will jam your auger.

GAS GRILL TROUBLE SHOOTING:

Problem	Possible Cause	Prevention/Cure
Burner will not light	LP gas tank valve is closed	Make sure regulator is securely attached to the LP gas tank, turn LP gas tank valve to "OPEN"
	LP gas tank is low or empty	Check if LP gas tank is empty. If empty, replace or refill.
	LP gas leak	1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual
	Coupling nut and regulator not fully connected	See section on "Connecting Hose and Regulator"
	Obstruction of gas flow	1. Clean burner assembly 2. Check for bent or kinked hose
	Burner may not be properly seated	Reseat burner and valve. Refer to "Burner Assembly/Maintenance" instructions
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Burner ports clogged or blocked	Clean burner ports
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode	Replace ignitor wire/electrode assembly
Bad ignitor	Replace ignitor	
Grill does not get hot enough	Out of gas	Replace or refill LP gas tank
	Flow limiting device may have been activated	1. Mini Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Wait one minute and relight grill per "Lighting Instructions" 2. If flames are still too low, perform a Full Reset Full Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Disconnect regulator from propane tank c. Inspect LP cylinder rubber seal d. Wait 1 minute e. Reconnect regulator and perform "Leak Testing" on all connections. f. Light grill per "Lighting Instructions"
Irregular flame pattern. Flame does not run full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes on "HIGH" with the lid closed
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Food residue, grease, etc.	Clean burner assembly
	Poor alignment of valve to burner venturi	Make sure burner venturi is properly engaged with valve

Problem	Possible Cause	Prevention/Cure
Flame blows out	High or gusting winds	Do not use grill in high winds
	Low on LP gas	Replace or refill LP gas tank
	Burner holes may be obstructed	Refer to "Burner Assembly/Maintenance" instructions
	Flow limiting device tripped	Refer to "Regulator Resetting Procedure"
Flare-up	Grease buildup	Clean all grill parts per "Proper Care and Maintenance" instructions
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust (lower) cooking temperature
Grease fire	Grease trapped by food buildup around burner system	<ol style="list-style-type: none"> 1. Turn control knobs and LP gas tank valve to "OFF" 2. Leave lid in open or closed position and let fire burn out. Use BC type fire extinguisher or baking soda, sand or dirt to smother fire, if necessary. 3. After grill cools, remove and clean all parts per "Proper Care and Maintenance" instructions
Flashback (fire in burner tubes) / knobs melting	Burner and/or burner tubes are blocked	Clean burners and/or burner assembly
Inside of lid is peeling (like paint peeling)	Baked on grease buildup has turned into carbon and is flaking off	Clean thoroughly per "Proper Care and Maintenance" instructions

GRILL COOKING TIPS:

CLEANLINESS:

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE:

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The USDA recommends the minimum temperature be reached for the following food items:

Chops	145° F (62.8° C)	Roasts	145° F (62.8° C)
Ground Meat	160° F (71° C)	Seafood	145° F (62.8° C)
Pork	145° F (62.8° C)	Vegetables	145° F (62.8° C)
Poultry	165° F (74° C)		

HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

IC: 25523-0356

FCC ID: 2AURUJINHENG

The device complies with part 15 of the FCC Rules.

Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and**
- (2) this device must accept any interference received, including interference that may cause any undesired operation.**

FCC Warning

Warning: Changes or modifications to this smoker not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- 1. Reorient or relocate the receiving antenna.**
- 2. Increase the separation between the equipment and receiver.**
- 3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.**
- 4. Consult the dealer or an experienced radio/TV technician for help.**

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WARRANTY

PROOF OF PURCHASE is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at 1-866-212-3150 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. RUST is not considered a manufacturing or materials defect.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

LIMITED WARRANTY

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
Stainless steel burner	15-years from date of purchase	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
All other parts	3-years from date of purchase	
All electrical parts	1-year limited from date of purchase	

WARRANTY PROVISIONS

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only, We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environments, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under this warranty.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages caused by weather. This limited warranty or any applicable implied warranty, or for failure of damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse hostile environments (inclement weather, act of nature, animal tampering), improper installation not in accordance with local codes or printed manufacturer instructions.

For replacement parts, call our customer service department at 1-866-212-3150 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.