



briskit

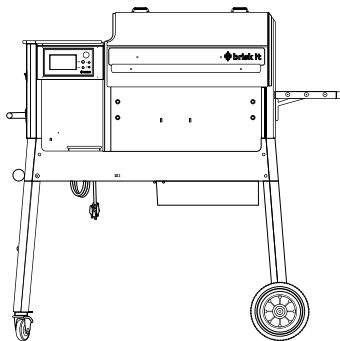
Model: Origin-580

**OWNER'S
MANUAL**



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SAFETY INFORMATION



READ ALL INSTRUCTIONS BEFORE INSTALLING THE APPLIANCE



Please read this entire manual before installation and use. 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.

Our traditional wood pellet **Brisk It™ Grill** is the smarter way to barbeque. We believe barbeque should be more fun to eat than make. It's all about eating delicious food with friends and family. The Brisk It Grill combined with the Brisk It mobile app provide a quality barbeque experience without the fuss, so you can skip scratching your head and start enjoying great food. Less hassle, more eating!

Ensure that the grill is assembled exactly according to the written assembly instructions.

CARBON MONOXIDE

Carbon monoxide is a colorless, odorless gas formed during the cooking process that is particularly harmful in concentrated quantities. In an outdoor environment, carbon monoxide should naturally dissipate harmlessly. Follow these guidelines to prevent carbon monoxide poisoning:

- Carbon monoxide prevents the blood system from carrying oxygen to vital organs, which can result in loss of consciousness or death.
- Carbon monoxide is especially toxic to infants, seniors, pregnant women, and people with chronic heart disease.
- The symptoms of carbon monoxide poisoning include headache, nausea, vomiting, vertigo, weakness, confusion, blurred vision, dizziness, and loss of consciousness.
- Only use the grill outdoors. Never use your grill in an indoor environment.

CLEANLINESS WARNING

- Always maintain a clean grill. See the “Grill Cleaning and Maintenance” instructions on page 22.
- Do not use accessories not designed specifically for the Brisk It grill.
- Use Brisk It Hardwood Pellets for best cooking results.
- Store wood pellets in a dry container far from electrical and fuel burning appliances.
- Be cautious of placing excessive amounts of food onto the grill, especially if the grill has not been cleaned recently. Food with high oil, fat, or grease content, such as pork belly, can release large quantities of flammable grease which can ignite at high temperatures. It is highly recommended that grease be cleaned from your grill before next use.

PELLET OVERFLOW CAUTION

Rarely, a pellet overflow can occur during start up if the grill does not ignite properly. This is characterized by a long ignition time and excessively thick white smoke. This phenomenon is usually caused by improper shutdown causing excess pellets to remain in the firepot. If this occurs, shut off your grill with the Main Power switch and open the ash cleanout to empty the firepot of pellets. If this phenomenon continues, gases can build up from partial ignition and fully ignite, forcing the lid open as the gases attempt to escape the cooking chamber. If your grill has not been properly maintained, as described in section “Grill Cleaning and Maintenance”, a grease fire can occur. If this occurs, you need to clean the firepot. First let the grill cool down, then remove internal components and clean all ash and pellets from cooking chamber (see “Removing the Ash from Inside the Cooking Chamber” on page 20).

SAFETY INFORMATION, cont.



READ ALL INSTRUCTIONS BEFORE INSTALLING THE APPLIANCE



FIRE HAZARD

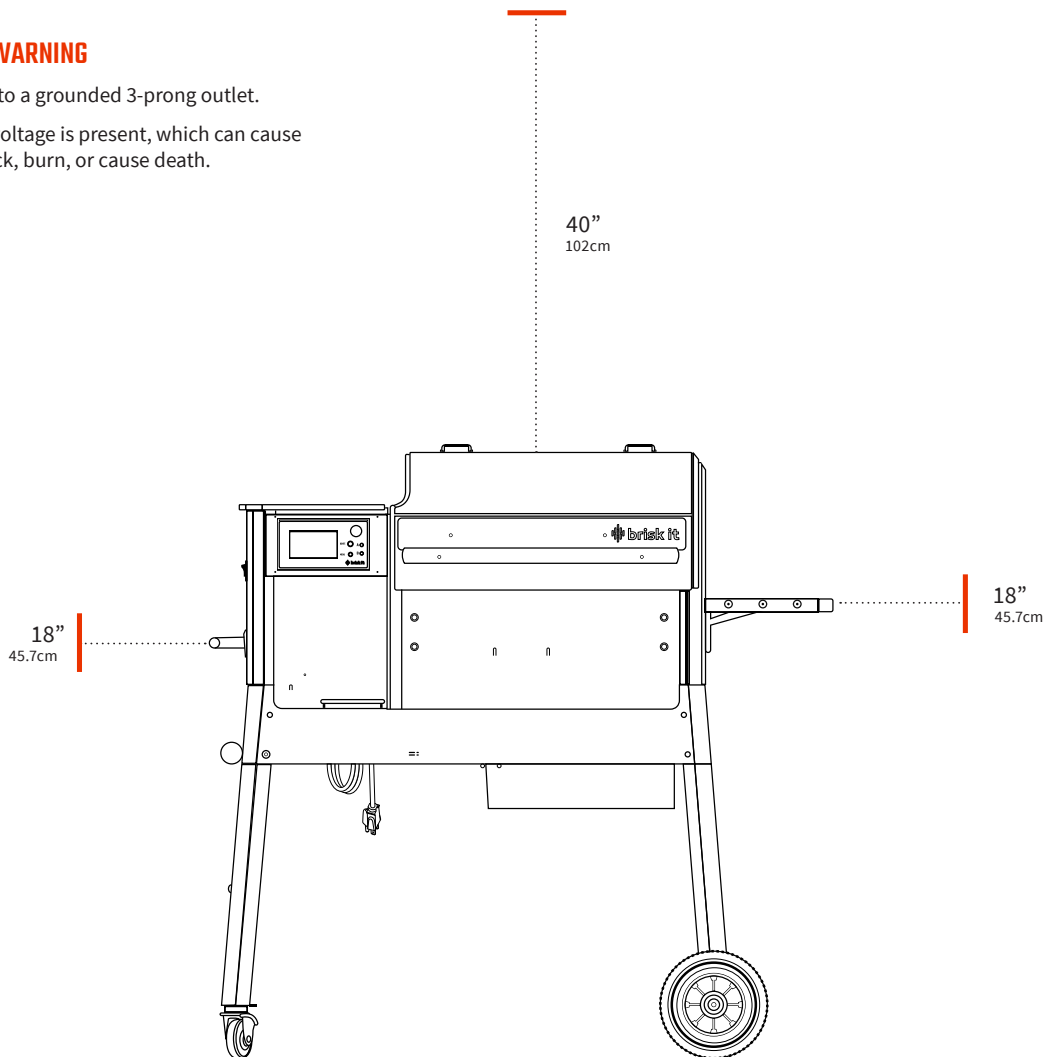
- During grill operation, combustible materials should maintain a minimum distance of 18 inches (45.7cm) from the grill.
- For overhead combustible materials, such as tree branches and/or wooden roofs, a minimum distance of 40 inches (102 cm) is required.
- Keep flammable liquids away from the grill.
- Never use gasoline or lighter fluid to on the grill for any purpose.

GENERAL SAFETY CAUTION

- Children and persons with reduced physical/mental capabilities or lack of experience should not use the grill without proper instruction.
- Wait for the grill to completely cool before moving or transporting.
- Use two people when transporting the grill.
- Always supervise children when the grill is ignited.
Never leave children unattended near the grill.
- Do not move the grill when it is ignited.

ELECTRICAL WARNING

- Only plug into a grounded 3-prong outlet.
- Hazardous voltage is present, which can cause electric shock, burn, or cause death.



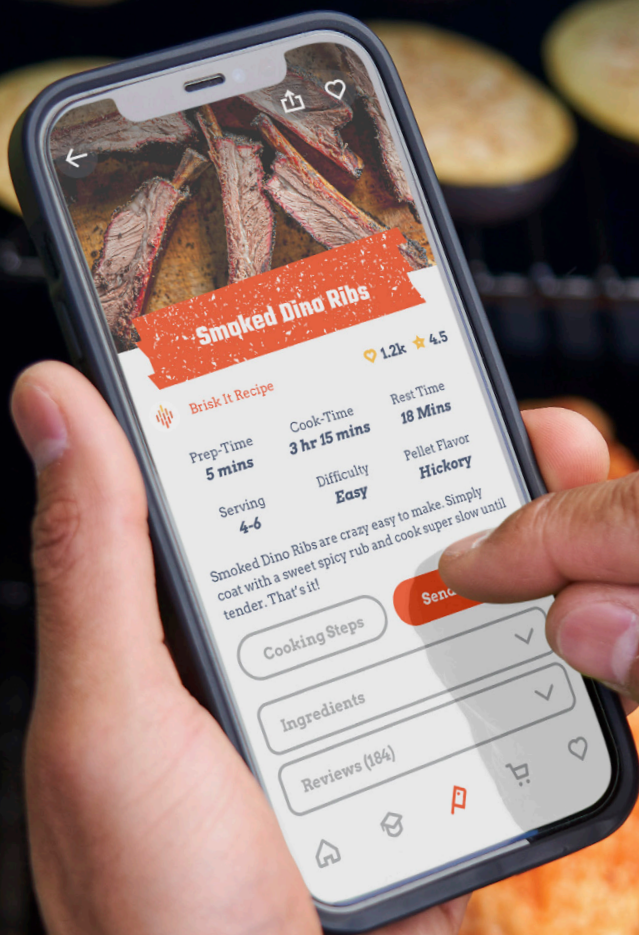
Grilling Made Smart

Digitize Your Grill, download the **Brisk It App**

With access to mouth-watering barbeque recipes and in-app control to adjust temperature and monitor food, the future never tasted this good.

Download the Brisk It App for a high tech, no-fuss cooking experience. Finally, grilling the way it should be.

Grill smarter, not harder.



Meat Your Smart Grill

KEY FEATURE HIGHLIGHTS



WOOD FIRED COOKING

“Wood Fired Cooking” is a versatile cooking method which uses wood to slow-cook, barbeque, bake, and sear a variety of foods. Wood pellets, like our genuine Brisk It Hardwood Pellets formed from 100% all-natural wood, are the easiest fuel to use for pellet grills. Pure wood pellets create the perfect smoky burn for the wood fired flavor.



COOKING VERSATILITY

With the adjustable two-tier porcelain grate system, you can enjoy a juicy steak seared at 500°F or a low and slow-cooked All-American barbeque feast. You can even bake a delicious homemade pie all within the Brisk It Grill.



MOBILE APP & WI-FI CAPABILITY

Every Brisk It Grill has the capability to pair with your mobile device through the Brisk It App. With a Wi-Fi connection, you can control the entire cooking experience anywhere, anytime. The Brisk It App allows you to monitor your food and adjust the temperature all from your mobile device. To learn more about Brisk It® and the Brisk It App go to briskitgrills.com/pages/how-it-works.



INNOGRILL AUTOMATED COOKING™

Our InnoGrill Automated Cooking is your personal at home barbeque chef. From seasoning and sauce mixing to adjusting cooking temperatures, our advanced artificial cooking intelligence delivers even the most complex of recipes at the push of a button. So, enjoy the game, have another sip, high five your loved ones because Brisk It has your back... your baby back ribs, your fish, and your T-bone. Download the Brisk It mobile app for access to InnoGrill Automated Cooking.

ASSEMBLY INSTRUCTIONS

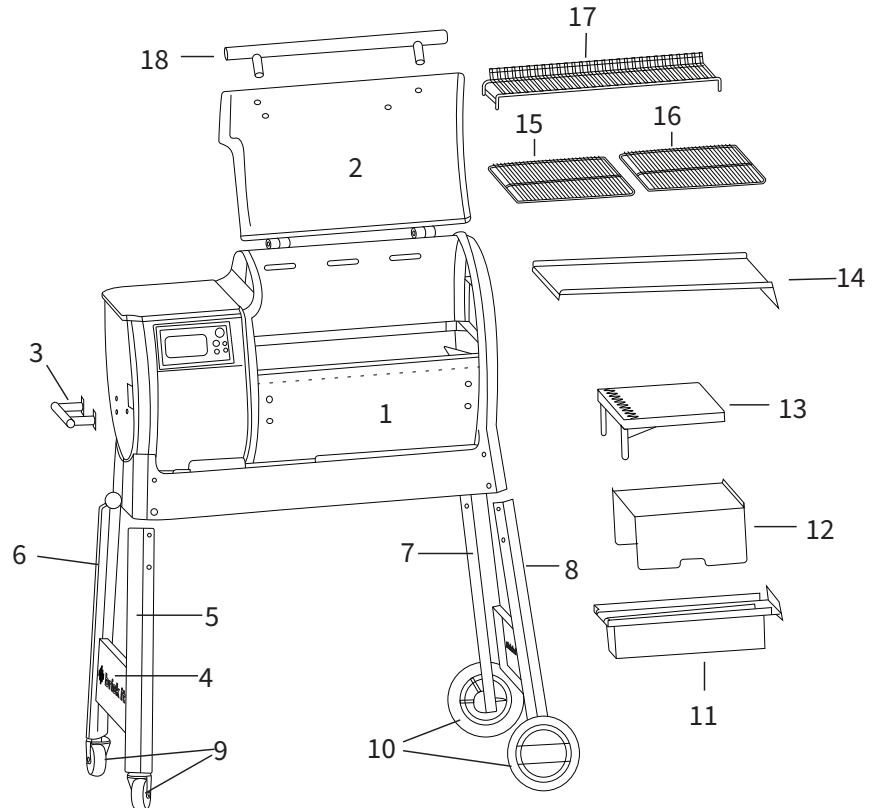
PARTS LIST



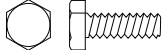



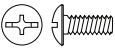

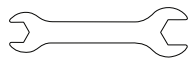
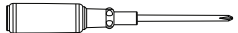
IMPORTANT: Refer to the Parts List and Assembly Instructions to assemble and install your Brisk It Grill






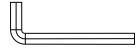
PART	DESCRIPTION
1	Grill Body
2	Grill Lid
3	Left Side Handle
4	Leg Braces
5	Locking-Caster Legs
6	Locking-Caster Legs
7	All-Terrain Legs
8	All-Terrain Legs
9	Caster wheels
10	All-Terrain wheels
11	Slide Out Grease and Ash Tray
12	Heat Baffle
13	Right Side Shelf
14	Drip Pan
15	Left Cooking Grate
16	Right Cooking Grate
17	Warming Rack
18	Lid Handle



PARTS INCLUDED IN BLISTER PACK

 A: Bolt 1/4-20*3/4" (16 PCS)	 B: Washer 1/4" (32 PCS)	 C: Spring Washer 1/4" (16 PCS)	 D: Hex Nut 1/4-20 (16 PCS)
 E: Bolt 1/4-20*12.7(16 PCS)	 F: Washer 1/4" (16 PCS)	 Wrench (2 PCS)	 Screwdriver (1 PC)

ACCESSORIES INCLUDED IN PLASTIC BAG

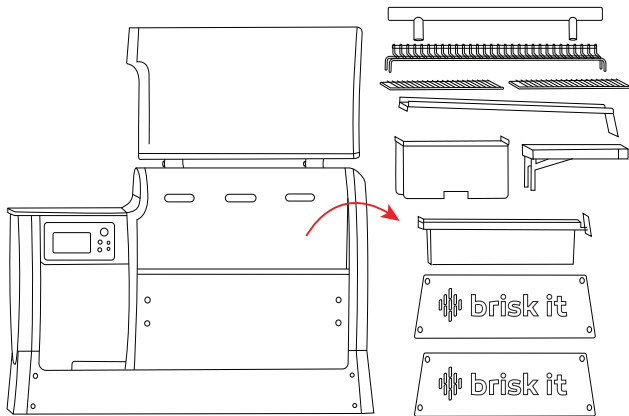
 G: Bolt 3/8-16*4.9" (2PCS)	 H: Washer 3/8" (4PCS)	 J: Bolt 3/8-16UNC (2PCS)	 Hex Key
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Notice: Two people required for assembly

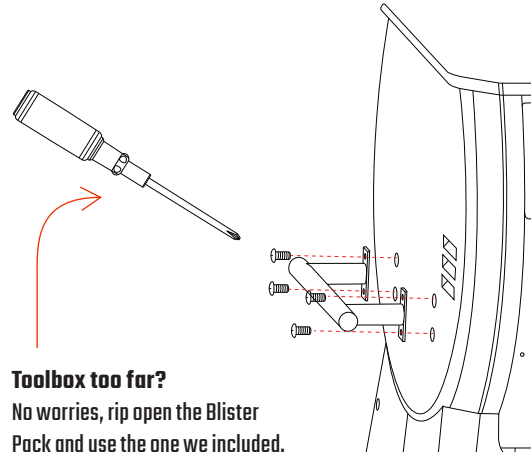
STEP 1 – Install Left Side Handle

- a. Remove contents from inside the grill body (1) and set aside.



- b. **Required components: 3, E(x4)**

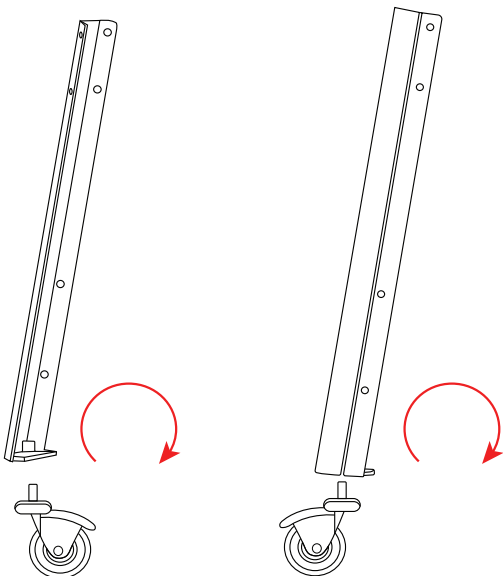
Install left side handle (3) to the grill body using the bolts (E) and a screwdriver.



STEP 2 – Assemble the Wheels

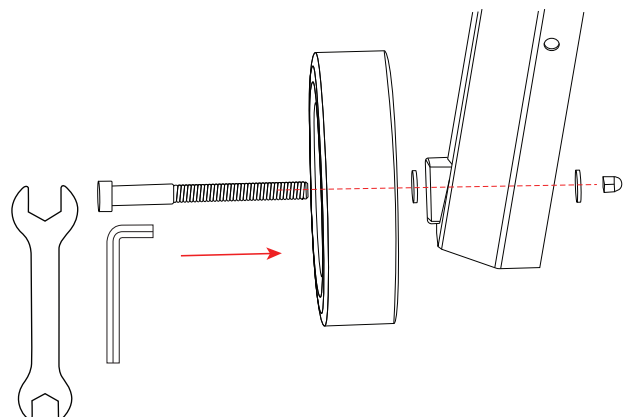
- a. **Required components: 5, 6, 9**

Attach caster wheels (9) to the locking-caster legs (5) (6) by rotating until secure.



- b. **Required components: 7, 8, 10, G(x1), H(x2), J(x1)**

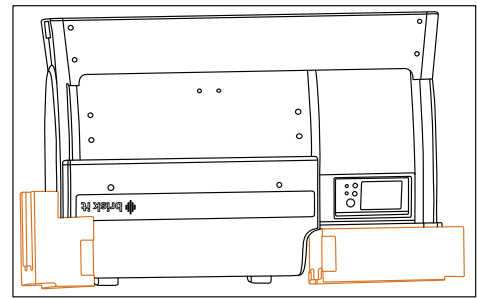
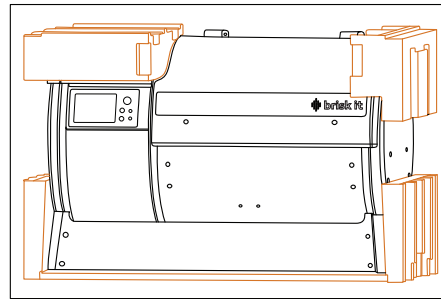
Using a screwdriver and hex wrench, attach all-terrain wheels (10) to all-terrain legs (7) (8) with the bolts (G) (J) and washers (H).



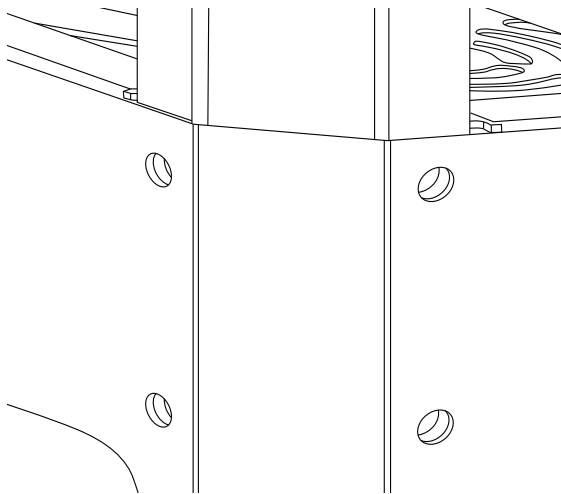
STEP 3 – Install Legs

- a. Rotate the grill body (1) so that the bottom is facing upwards.

We recommend using the cardboard packaging to support the grill when doing this step.



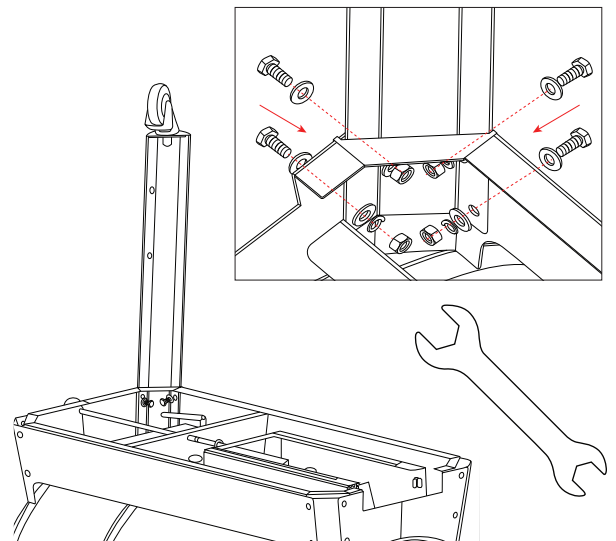
- b. Insert the legs (5) (6) (7) (8) into the slots.



NOTE: When inserting, ensure that the numbered label sticker on the leg matches the numbered label sticker on the slot.

- c. **Required components:** 5, A(x4), B(x8), C(x4), D(x4)
Attach the leg (5) to the grill body (1) using the bolts (A), washers (B), spring washers (C), hex nuts (D), and a wrench.

NOTE: When fastening legs to the grill body, fasteners assemble in this order:
A, B, B, C, D

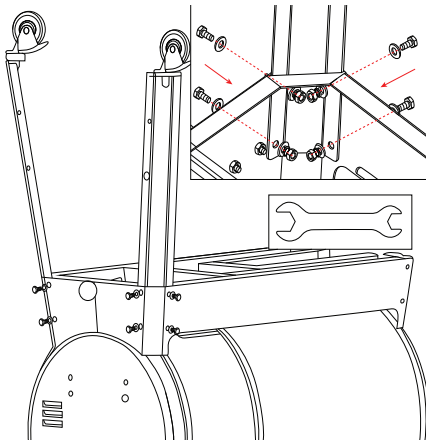


STEP 3 – Install Legs, cont.

d. Required components: 6, A(x4), B(x8), C(x4), D(x4)
Repeat step C to leg (6)

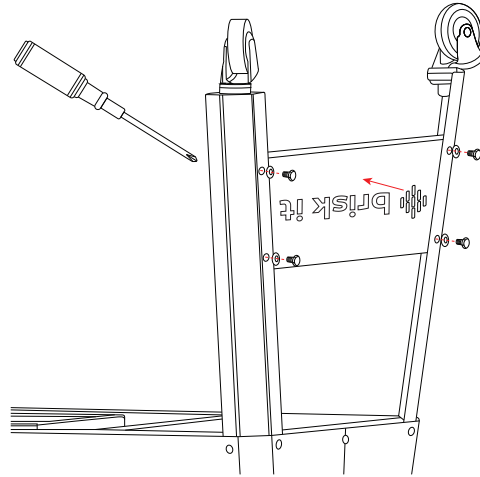
e. Required components: 7, A(x4), B(x8), C(x4), D(x4)
Repeat step C to leg (7)

f. Required components: 8, A(x4), B(x8), C(x4), D(x4)
Repeat step C to leg (8)



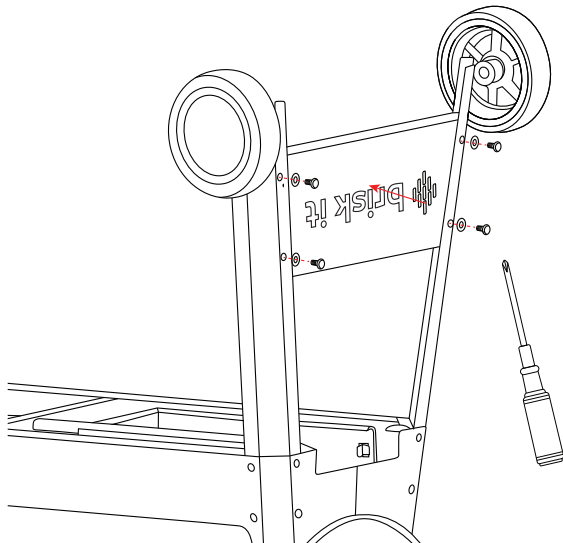
g. Required components: 4, E(x4), F(x4)

Attach leg brace (4) to legs using the bolts (E), washers (F), and a screwdriver.

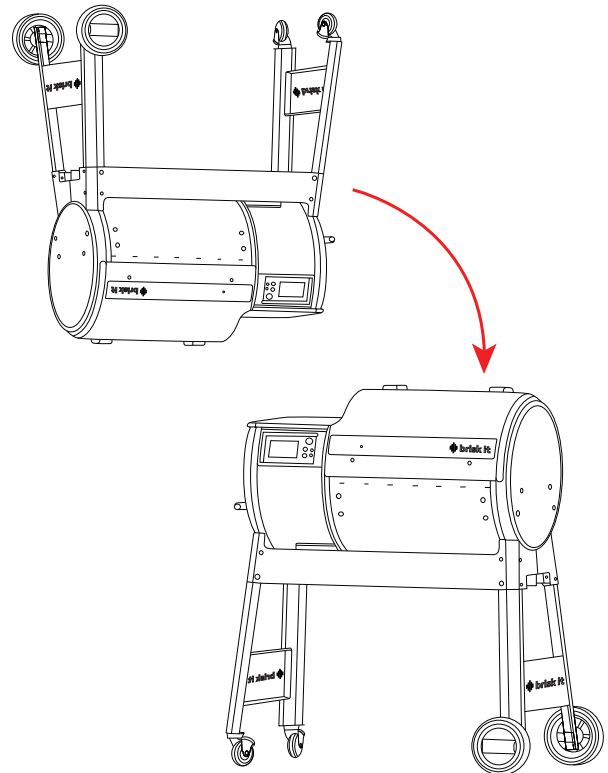


h. Required components: 4, E(x4), F(x4)

Repeat step G to to attach other leg brace (4) to other set of legs.



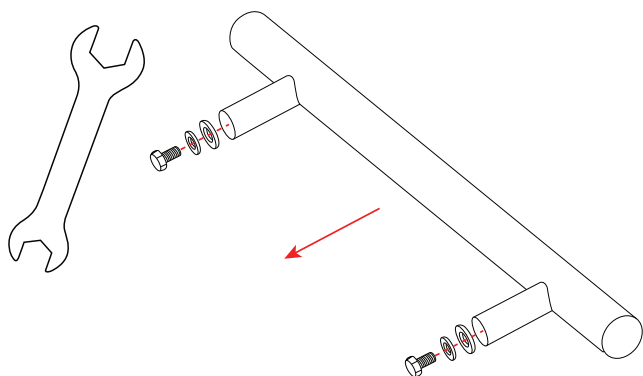
i. Turn the grill upright to stand on legs.



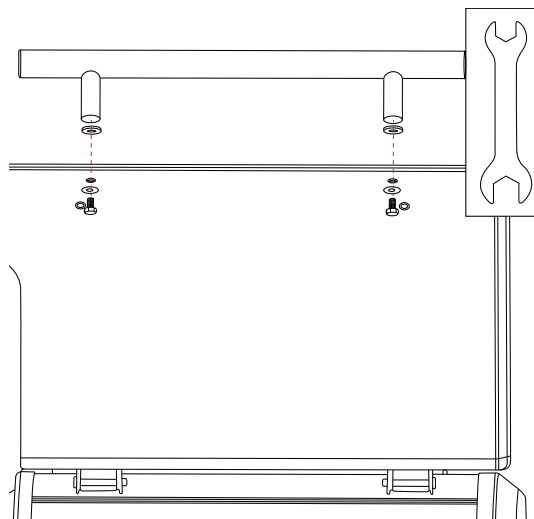
STEP 4 – Install Left Side Handle

a. Required components: 18

Remove attached bolts and washers from grill lid handle (18) using a wrench.



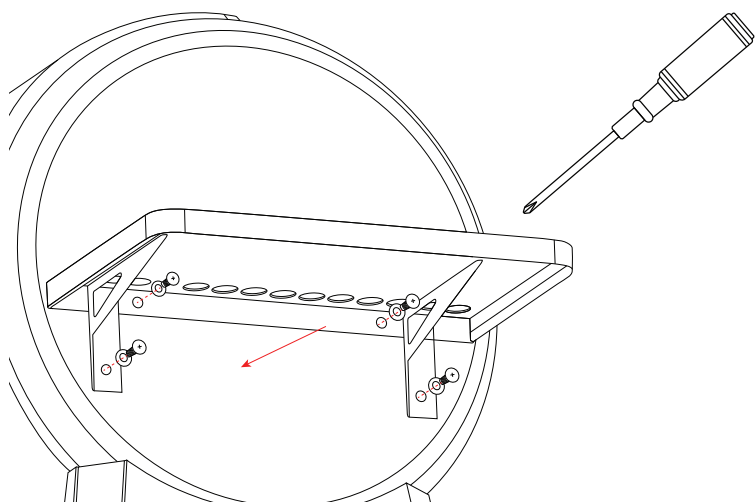
b. Attach grill lid handle (18) to grill lid (2) using previously removed bolts and washers. Tighten bolts using a wrench.



STEP 5 – Install Right Side Shelf

a. Required components: 13, E(x4), F(x4)

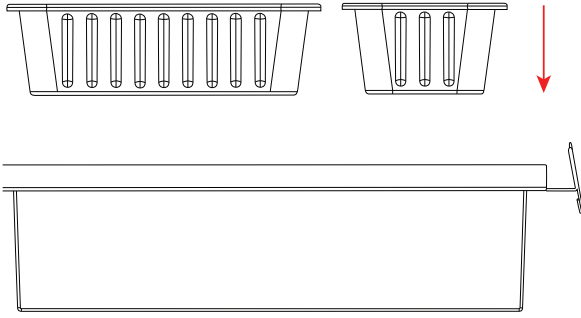
Attach right side shelf (13) to the grill body using the bolts (E), washers (F), and a screwdriver.



STEP 6 – Install Grease Tray and Ash Tray Liner

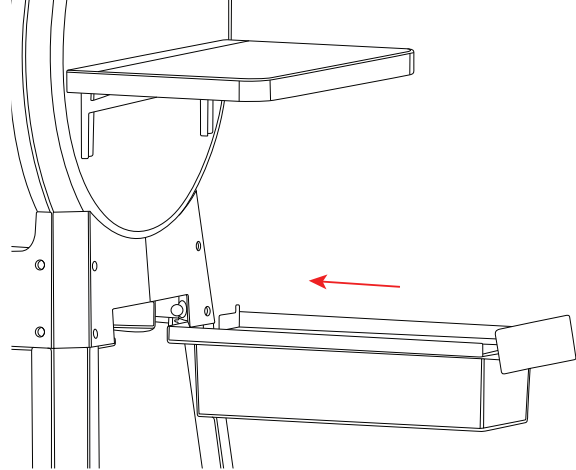
a. Required components: 11

Place grease tray and ash tray liner into tray (11).



b. Required components: 11

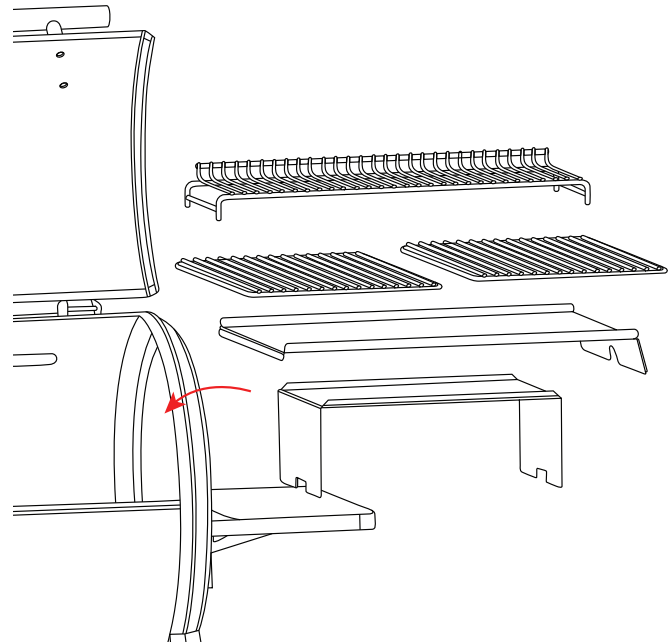
Insert tray (11) into slot below the grill body.



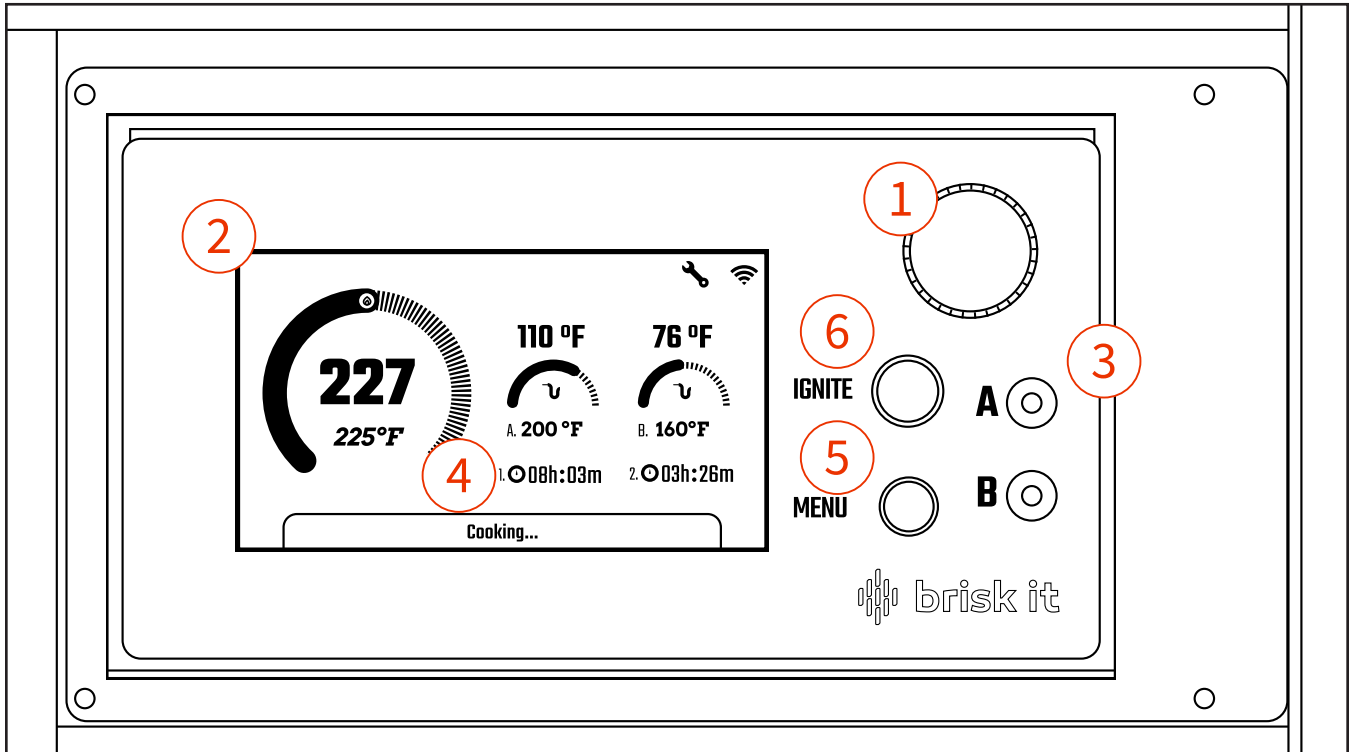
STEP 7 – Place Interior Parts

**a. Required components:
12, 14, 15, 16, 17**

Place interior parts 12, 14, 15, 16, 17 inside the grill body (1), **in that order.**



Control Panel Display Features



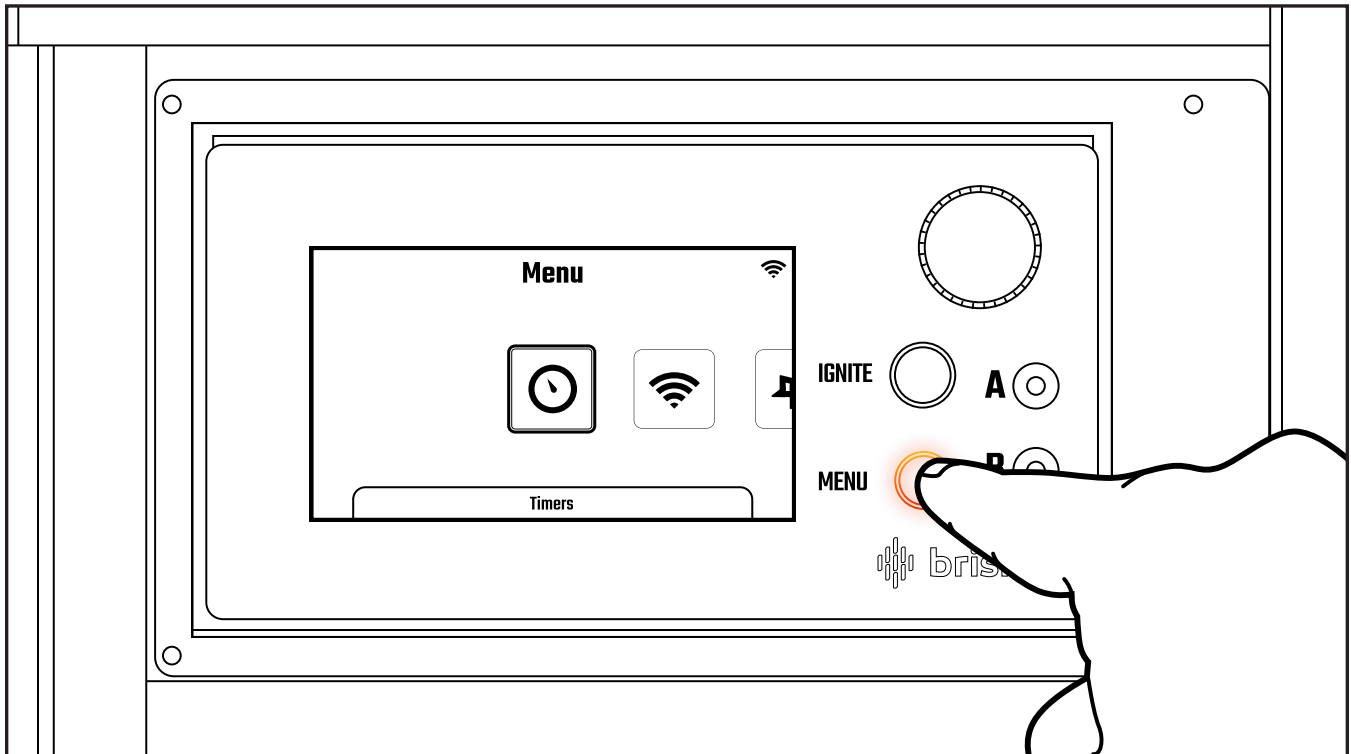
Controller Features

YOUR BRISK IT ELECTRONIC CONTROLLER

Your Brisk It Grill is equipped with an advanced Brisk It Controller and PID algorithm temperature control technology.

- 1. CONTROL KNOB:**
Turn the knob to move up and down through the displayed menu. Push the knob to make a selection.
- 2. MENU DISPLAY:**
Shows current grill temperature, target temperature, Wi-Fi status, maintenance status, and more.
- 3. MEAT PROBE JACK:**
These two inserts allow for temperature-measured meat probe cooking. The probe temperature is shown on the main display.
- 4. TIMER:**
Active timers will countdown and the remaining duration will be displayed. An alert will sound when the timer expires.
- 5. MENU:**
The menu button helps you enter and exit sub-menu settings. The menu makes it possible to adjust settings, set up the meat probe, sync your grill with your Wi-Fi, and more. See page 14 for a full list of menu features.
- 6. IGNITE:**
The grill will start heating and the preheat cycle will begin.

Control Panel Display Features



Controller Features

The Settings menu is where you can modify your controller's settings, see device information, and manage notifications.

ACCESSING THE SETTINGS MENU

Power the grill ON (I). When on the home page, press the MENU button to open the menu page. Turn the knob to highlight "Settings". Press the knob to confirm selection.

SPEAKER VOLUME

Adjusts volume of speaker.

BRIGHTNESS

Adjusts the brightness of the control screen.

DEVICE INFO

Contains your grill's device information, such as model number and firmware version.

CLEAR NOTIFICATIONS

Use this function to clear error messages and maintenance notifications. Note that this does not prevent the same notifications from re-appearing if their triggering parameters remain.

BACK

Return to the main menu.

MOBILE APP REMINDER



Your Brisk It Grill barbecuing experience and capabilities are greatly enhanced via use of our mobile app. Most of the previous described functions are possible or improved via use of the Brisk It App. Visit the Google Play Store or iOS App Store to download the mobile app for a fully automated cooking experience and access to authentic barbecue recipes. To learn more about the Brisk It App and more ways to connect, go to briskitgrills.com/pages/how-it-works.

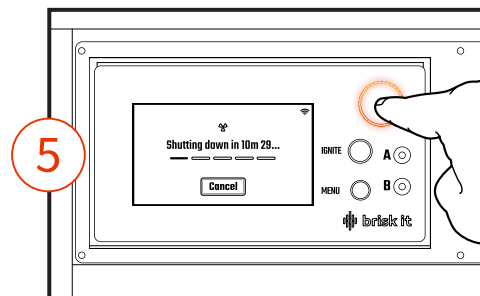
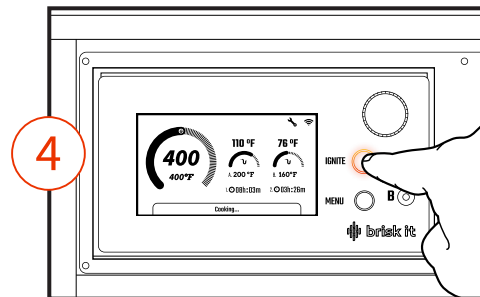
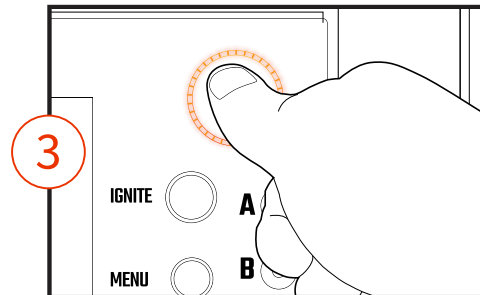
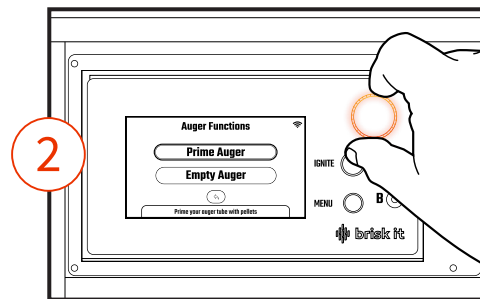
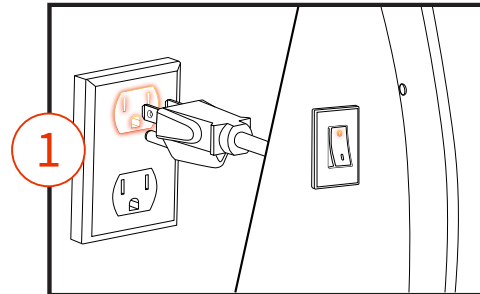
Using Your Smart Grill

Start Your Grill Adventure

SEASONING THE GRILL • FOR INITIAL FIRING ONLY

Before cooking on the grill for the first time, you need to season the grill to burn off any remaining manufacturing residue. Follow the below instructions to season your grill:

1. Plug the power cord into an 110V electrical outlet and flip Main Power switch to ON (I).
NOTE:
 - For best results, use Brisk It Hardwood Pellets for your grill. Never use heating fuel pellets on the grill.
 - Always maintain a minimum clearance of 18 inches (45.7 cm) between the grill and combustible materials.
2. Press the MENU button to display the main menu. Turn the Control Knob to select **AUGER**, then select **Prime Auger** by pressing down on the knob. Wait approximately 5 minutes for the auger to finish priming.
3. To set the temperature, press MENU to return to the main display. Turn the Control Knob clockwise to **400°F** and push down on the Control Knob to confirm.
4. After the grill has operated for 30 minutes, press and hold **IGNITE**, close grill lid, and run the grill for 30 minutes once it has reached 400°F.
5. Press and hold the Control Knob for 3 seconds to initiate the shutdown cycle. Let the shutdown cycle complete.



Using Your Smart Grill

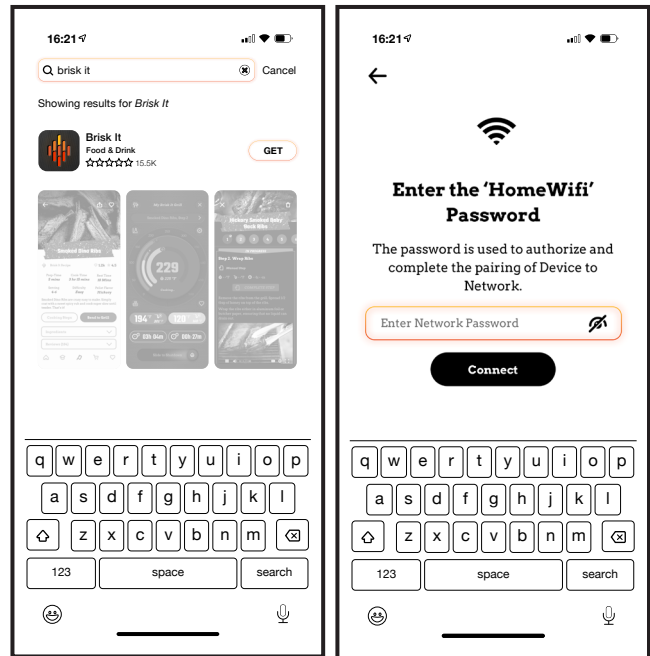
Connecting the Grill to Wi-Fi

We strongly recommended connecting your grill to Wi-Fi for the full Brisk It experience. Most of the functions described in this manual are possible from our mobile app, along with many additional unique capabilities. Follow these instructions to connect your grill to Wi-Fi and start your grill adventure.

1. Download the Brisk It™ App from the Google Play store (Android) or the App Store (iOS).
2. Ensure your mobile device is connected to the same Wi-Fi network you want your grill connected.
3. Place your grill in a location where there is a strong network signal. You can use your connected mobile device to gauge the signal strength of your physical location.
4. Launch app and follow the instructions on the screen.

NOTES:

- Your grill must be powered on to connect to Wi-Fi. Confirm that it is plugged in and the main power switch is in the ON position (I).
- Your grill is only designed to work with a 2.4GHz wi-fi signal band. Consistent performance with a 5.0 GHz signal band is not guaranteed. In order to change your network's Wi-Fi signal band, consult the instruction manual of your home network router. If you do not have your network router's instruction manual, most routers contain their model number on the back of the unit. Searching for the manual of the router's model number online often discovers the respective instruction manual.
- You must have an active Wi-Fi network to connect your Brisk It Grill to the cloud.
- A data plan is required if your mobile device is no longer connected to a Wi-Fi network.
- Your smartphone or tablet must be running the latest iOS or Android operating system.
- For best connectivity results, have your grill facing the direction of your Wi-Fi router with the grill's antenna (located underneath the hopper on the underside of the grill) pointing down.
- A Wi-Fi extender can help improve your Wi-Fi strength.
- To learn more about Brisk It and the Brisk It App go to briskitgrills.com/pages/how-it-works.



Using Your Smart Grill

Igniting Your Grill

FOLLOW THESE STEPS EVERY TIME YOU USE YOUR GRILL

1. Ensure that the power cord is plugged into an 110V electrical outlet and that the Main Power switch is switched to ON (I).

IMPORTANT:

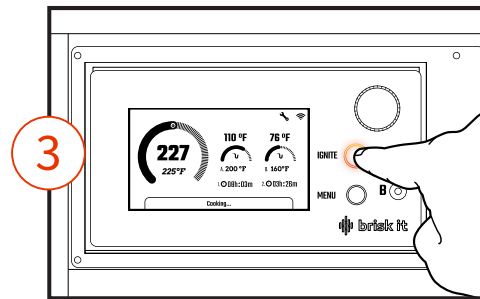
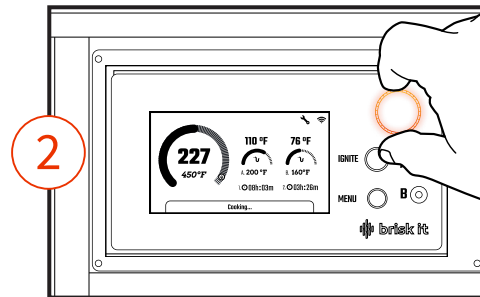
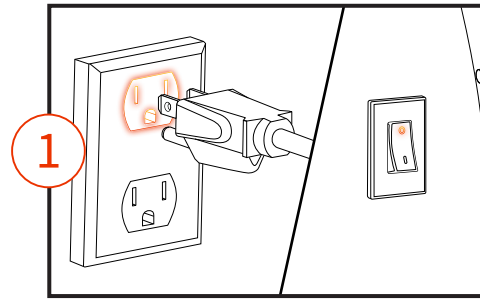
- Always maintain a minimum clearance of 18 inches (45.7 cm) from grill to combustible materials.
- Never use heating fuel pellets in the grill. Use BRISK IT HARDWOOD PELLETS, which are specifically made to work in our grills.

2. Rotate the Control Knob to adjust the temperature. Once the desired temperature is reached, press the knob to confirm.
3. Press IGNITE. The grill will ignite and begin to preheat.
4. Once pre-heating is completed, your grill is ready to cook

NOTES:

The length of the ignition process will vary. Depending on last use and weather conditions, the ignition process can take anywhere from 5 to 15 minutes.

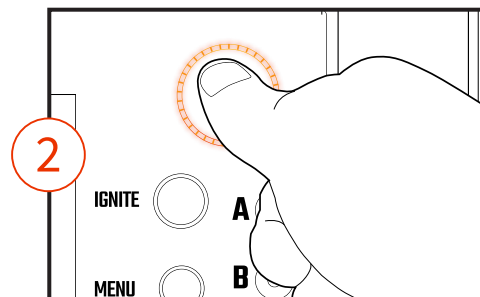
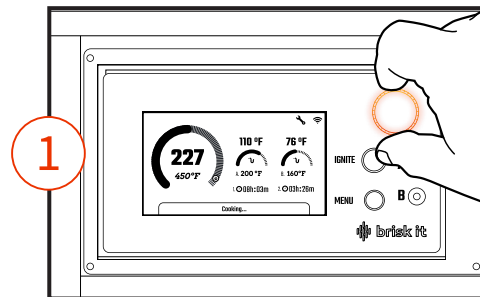
- We recommend waiting for the grill to reach your desired temperature before placing any food on the grill.
- Whenever using the Brisk It Grill, you must always begin with an ignition and preheat cycle.
- Limit the time that the grill lid is open as much as possible during use. Leaving the grill lid open will reduce the temperature and prevent it from reaching target temperatures.



Changing Grill Temperature

After the grill has been ignited, you can change the grill temperature to suit your cooking needs.

1. Make sure that the Grill Control screen is displayed on the controller.
2. Turn the Control Knob right or left. Once the desired temperature is displayed, press the center of the knob to confirm.



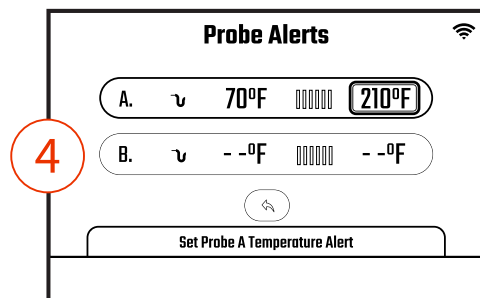
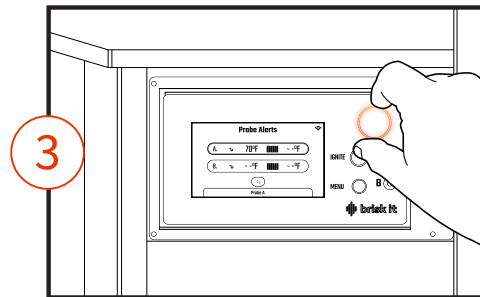
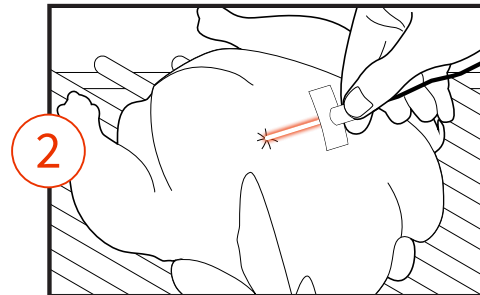
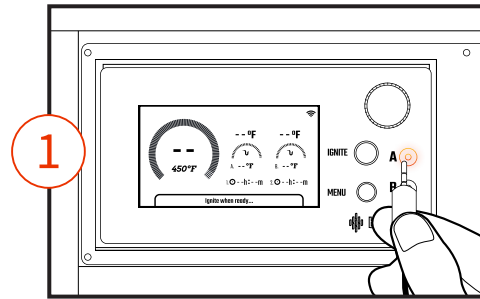
Using Your Smart Grill

Setting Probe Alert

Use these methods when your recipe specifies an internal goal temperature for your food.

1. Insert the probe into one of the probe jacks located on the Brisk It Controller. See “Using Your Smart Grill” on page 17 to turn on the grill. Once the grill is on, the controller will recognize the probe and the probe temperature will display on the controller screen in red (for Probe A) or yellow (for Probe B).
2. Insert the probe tip about two inches into the thickest part of the food. Ensure that the probe is not touching a bone or inserted into fat, which may result in an incorrect reading.
3. Press MENU, then scroll and select the PROBES submenu. You will be prompted to set a probe alarm for the target internal temperature. Select the Probe Alert associated with the utilized probe slot (Probe A or Probe B). Turn the Control Knob to select the goal temperature for your meat. Press Control Knob to confirm.
4. Once the probe alarm is set, the home screen will display the target probe temperature alongside the current probe temperature.
5. An audio and visual alert will emit once the probe’s current measured temperature reaches the target temperature. If you have the Brisk It App, the alert will appear on your mobile device as well. Once the Probe Alert is triggered, the Probe Alert will be disabled.

NOTE: The grill must be ignited to set a Probe Alert.



Using Your Smart Grill

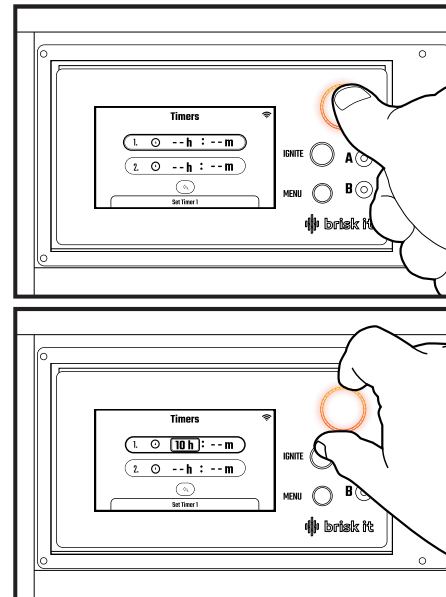
Setting Timer

Your Brisk it Grill comes equipped with the ability to set two independent timers. The Timer function does not impact grill operation unless it is being used with an active InnoGrill™ Automated Cooking program. You can use it for other notifications during cooking tasks, such as loading other ingredients into the grill or basting your food.

NOTE: The grill must be ignited to set a timer.

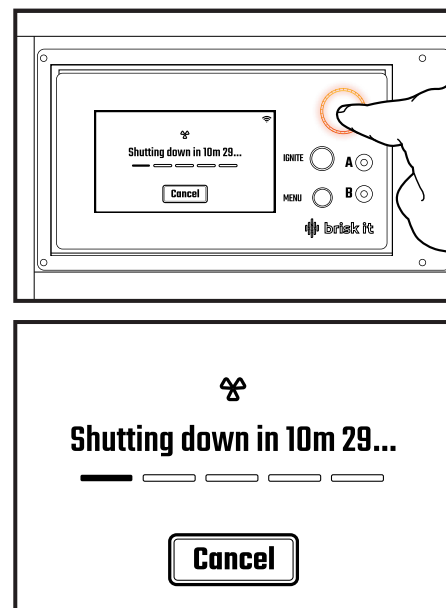
To set the timer

1. Press MENU.
2. Turn Control Knob to select Timer sub-menu and push to confirm.
3. Choose and select Timer 1 or Timer 2 and push to confirm.
4. Use the Control Knob to set the desired hours and minutes values of the timer.
5. Press the Control Knob to set the timer.



Shutting Down Grill

1. Turn off the grill by pressing and holding down the Control Knob for 3 seconds, initiating the shutdown cycle.
2. The controller display will ask to confirm shutdown. Press YES.
3. The fan will remain on during the shutdown cycle which may last from 10 to 30 minutes depending on the grill temperature.
4. The shutdown cycle can be cancelled by pushing on the Control Knob. Cancelling the shutdown cycle will return the grill to normal cooking operation.
5. When the shutdown timer finishes, your grill is fully shut down.



Using Your Smart Grill

It is recommended to empty the grease and ash tray after a long cook or several short cooks. Your Brisk It Grill also has a handy ash cleanout function that easily empties the firepot of ash without requiring removal of internal components.

Firepot Ash Cleanout

1. Make sure the main power switch is in the OFF position (O) and that the grill has cooled down.
2. To empty the firepot of ash, place your hand on the grip tab located on the left side of the grill and pull away from grill to open until sliding stops. Pull the grip a few times to release all the ash into the ash tray. **CAUTION:** Ash may be very hot and still have embers when emptying firepot after grill use.

CAUTION

- Do not clean the grease and ash tray when the grill is hot. Allow the grill to cool completely before proceeding.
- The ash cleanout function only empties ash from inside the firepot. Ash will still accumulate in the grill cooking chamber and should be cleaned out with a shop vacuum.

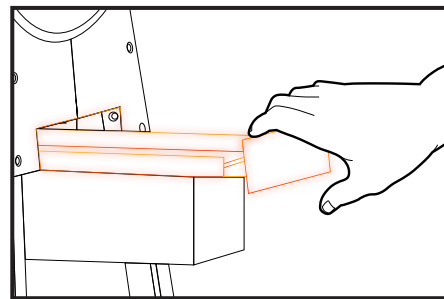
It is recommended to frequently clean the drip pan, ash tray, and grease tray of any grease or accumulated ash. This will ensure a cleaner cook and reduce the likelihood of grease fire.

GREASE FIRE WARNING

Grease fires are caused when excess grease accumulates onto the grill. To extinguish a grease fire, turn the main power switch into the OFF position (O) and keep the lid closed until the fire is completely out. Optionally, sprinkle baking soda on the fire. Never keep the lid open during a grease fire. Never dump water onto an active grease fire.

Emptying Grease and Ash Tray

1. Locate the grease and ash tray under the right side of the grill. Pull tray out completely, then dispose of the ash and grease in a metal container. **CAUTION:** Grease and ash may still be hot and will melt plastic or fabric containers.
2. Replace the grease and ash tray when finished.

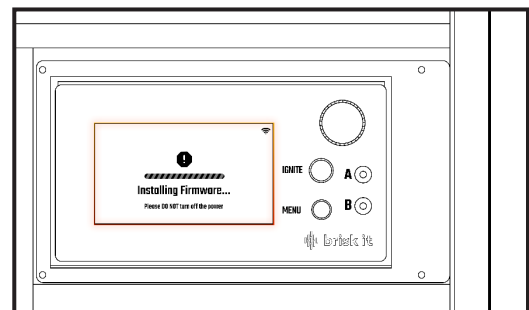


Updating Firmware

Your grill has the ability to receive firmware updates over the air as they are released by Brisk It. Your grill will check for an update every time it turns on. To receive over-the-air firmware updates:

1. Ensure that your grill is connected to a stable wi-fi network. See section “Connecting the Grill to Wi-Fi” on how to do so.
2. If it discovers a new firmware version, it will download the update.
3. After finishing download, your grill will install the new firmware version. This can take a few minutes. Your grill will notify you once it is completed.

NOTE: Do not power off the grill while it is installing the firmware update.



Operating Tips

1. KEEP GRILL LID CLOSED WHEN IN USE

Limit the time that the grill lid is opened. Frequent or extended periods of lid opening will reduce the grill temperature and allow smoke to escape. This will greatly extend cooking time and adversely impact cooking results.

2. PELLET OVERFLOW CAUTION

- Rarely, a pellet overflow can occur during start up if the grill does not ignite properly. This is characterized by a long ignition time and excessively thick white smoke. This phenomenon is usually caused by improper shutdown causing excess pellets to remain in the firepot. If this occurs, shut off your grill with the Main Power switch and open the ash cleanout to empty the firepot of pellets. If a pellet overflow continues unaddressed, gases can build up from partial ignition and fully ignite, forcing the lid open as the gases attempt to escape the cooking chamber. If your grill has not been properly maintained, as described in section “Grill Cleaning and Maintenance”, a grease fire can occur. After a pellet overflow situation, you need to clean the firepot. First let the grill cool down, then remove internal components and clean all ash and pellets from cooking chamber (see “Removing the Ash from Inside the Cooking Chamber” on page 22).
- To replace internal components, such as heat baffle, grease drip tray, and grill grates, plug the power cord into an 110V electrical outlet and power ON (I). Pellets should fall into the chamber and the hot rod should begin to heat (glowing red). DANGER: Do not touch the hot rod – it is extremely hot! When flames start to come out of the chamber, turn the switch OFF (O). Wait for the grill to cool down. Once cool, replace all internal components, and you can restart the ignition process normally.

3. HEAT CAUTION

Never move or transport the grill when it is hot. To safely transport the grill, ensure the fire is completely out and the grill is cold.

4. MOISTURE WARNING

Do not operate the grill in extreme precipitation without an outdoor shelter overhead. Extreme precipitation can cause moisture to enter the hopper or the auger tube, causing the wood pellets to absorb moisture. When wood pellets absorb moisture, they expand and can cause inefficient burns and jam the auger. If moisture gets into the hopper or auger tube, shutdown the grill and wait for the wood pellets to dry.

5. CARBON MONOXIDE WARNING

Carbon monoxide is a colorless, odorless gas formed during the cooking process that is particularly harmful in concentrated quantities. In an outdoor environment, carbon monoxide should dissipate harmlessly. Important information to prevent carbon monoxide poisoning:

- Carbon monoxide prevents the blood system from carrying oxygen to vital organs, which can result in loss of consciousness or death.
- Carbon monoxide is especially toxic to infants, seniors, pregnant women, and people with chronic heart disease.
- The symptoms of carbon monoxide poisoning include headache, nausea, vomiting, vertigo, weakness, confusion, blurred vision, dizziness, and loss of consciousness.
- Only use the grill outdoors. Never use your grill in an indoor environment.

6. GREASE FIRE WARNING

In the event of a grease fire, immediately turn the grill off and keep the lid closed until the fire is completely out. To help smother the fire, lightly sprinkle baking soda on the fire. Do not keep the lid open during a grease fire as that may cause a flare up. Never pour water onto a grease fire.

Once the fire is extinguished and the grill has cooled down, remove all internal components. Clean any grease accumulation from the drip pan, grease channel, and grease chute. Replace the drip pan and grill grates then restart the grill and resume cooking. Reduce the risk of flare-ups by using Brisk It drip tray liners.

Grill Cleaning and Maintenance

1. CREOSOTE

- **Creosote** is a thick, oily, tar-like substance resulting from wood smoke.
- Creosote and airborne grease particles will accumulate in exhaust vent lining.
- Excess creosote will adversely impact the flavor of your food.

2. REMOVING CREOSOTE FROM YOUR GRILL

- Creosote formation is reduced if grease accumulation is managed
- Use drip pan liners to keep your grill clean and reduce risk of flare-ups.
- Grease drippings will accumulate in the drip pan, exhaust port, grease channel, and grease collection tray. These areas should be inspected regularly and cleaned if necessary.

3. CLEANING GREASE FROM YOUR GRILL

- Accumulated grease is easier to clean off when grill is still warm, not hot.
- Thick gloves are recommended to avoid burns.
- Power off the grill and disconnect power cord.
- Regularly check for and clean grease to reduce the risk of a grease fire.
- The following parts should be carefully inspected for grease buildup:
 1. Check the drip pan for excessive grease build up.
 2. Check the grease collection channel located on the right side of the grill for excessive grease build up. Ensure that the opening of the grease chute is open and unblocked.
 3. Pull out the grease and ash tray then check the grease collection container to ensure it is not full.
- To clean the grill, follow these steps:
 1. **DRIP PAN:** Remove the Brisk It disposable drip pan liner and replace with a new one. Position the new aluminum drip pan liner so the grease can flow off the liner into the grease collection channel. If you are not using a disposable aluminum drip pan liner, then remove the drip pan from the grill and use a strong wire brush and paper towel to scrape the grease off the drip pan. It is recommended to scrape the grease into a suitable waste bin.
 2. **GREASE COLLECTION CHANNEL:** Use a brush, cloth, or paper towel to scrape any grease remaining in the grease channel.
 3. **GREASE CHUTE:** Use a long wire brush or a long-tubed object to insert into the grease chute. Move the inserted object in a circular motion to dislodge any grease build up that may have occurred in the grease chute.
 4. **GREASE TRAY**
If you have a Brisk It aluminum disposable grease collection tray liner, remove the used liner and replace with a new one. If you do not have a disposable grease tray liner, then slide out the grease and ash collection tray completely. Dump the contents of the tray into a suitable waste bin.

WARNING

Ash and grease tray contents may be hot. Wait a few hours after grill shutdown for contents to fully cool down.

4. CLEANING GRILL EXTERIOR

- Power down the grill and disconnect power cord.
- Use a cloth and warm, soapy water to wipe the exterior grill surfaces.
- Do not use oven cleaner, abrasive cleansers, or tough cleaning pads on the steel surface.

5. CLEANING PORCELAIN GRILL GRATES

- Use a long-handled, bristled brush to clean the grates. Move the brush across the grates to scrape off residual creosote.

6. REMOVING THE ASH FROM INSIDE THE COOKING CHAMBER

- Turn Main Power switch off and disconnect power cord.
- Make sure the grill is cold.
- Remove internal components including grill grates, grease collection tray, and heat baffle to access the chamber and grill interior.
- Use a shop vacuum to remove ash from cooking chamber. The vacuum should have a metal collection canister rather than a bag to ensure heat resistance.

NOTE: It is recommended to clean the ash from inside the grill cooking chamber after every 20 hours of cooking.

CAUTION

Ashes may be hot. This can cause burns and can be a fire hazard to flammable materials. Ashes can also melt common materials used for disposal tools, such as plastic or fabric. Use a metal container or let ashes cool overnight.

7. STORING OUTSIDE

- Cover grill when not in use.
- Ensure water cannot enter the pellet hopper. Wood pellets expand when wet and can jam the auger or adversely impact the fire. (See “Moisture Warning” on page 21 for more information).

Troubleshooting

FREQUENTLY ASKED QUESTIONS

Why won't my grill ignite?	<ul style="list-style-type: none"> • Ensure that there are pellets in the hopper (the auger chute should not be visible). • When grill is cool, remove all internal components and empty the firepot using the ash cleanout. Ignite the grill. Make sure that the auger is rotating. • Wait 10 minutes, and you should start to see the hot rod glow as it heats up.
Why are no pellets being delivered into the firepot?	<ul style="list-style-type: none"> • If you emptied the hopper of pellets or you ran out of pellets on your last cook, it will take a longer time for pellets to reach the firepot as it has to travel through the entire auger tube. You can prefill the auger by using the Prime Auger function in the Settings menu.
Why is the temperature of my grill fluctuating?	<ul style="list-style-type: none"> • It is normal for the temperature of the grill to fluctuate around the target temperature. Fluctuation tends to be larger at temperatures under 200°F and at high temperatures above 400°F. The degree of fluctuation will also be higher in hot weather or extreme cold weather, and under direct sunlight. In hot weather, you can reduce the fluctuation by placing the grill in the shade. In cold weather, a thermal blanket can help maintain heat. Finally, using Brisk It wood pellets specially designed for the grill will improve stability.
How do I protect my paint finish?	<ul style="list-style-type: none"> • Wipe grease stains, and food spills after the grill has finished cooking and has cooled down. Use warm soapy water and a soft cloth. Never use sponges, stiff bristle brushes, or other abrasive cleaning tools and materials. • Remove creosote buildup when it occurs. • When the grill is not in use, store it under a grill cover to protect against weather and sunlight.
How do I connect the Grill to Wi-Fi?	<ul style="list-style-type: none"> • Wi-Fi connection is initiated and done primarily through the Brisk It App. • See “Connecting the Grill to Wi-Fi” on page 16 for details.
Where can I get a new part for my grill?	Go to briskitgrills.com or contact support@briskitgrills.com for assistance.

ERROR MESSAGES AND SOLUTIONS

The Brisk It Grill and Mobile App are constantly undergoing new developments. The most up-to-date error messages and solutions can be found in the latest version of our app or on our website at briskitgrills.com.

Excessive Heat Detected	Occurs when the temperature in the grill reaches temperatures above 550°F for an extended period. It is recommended to shut down the grill and let it cool. Clear out any remaining pellets from the chamber and restart your grill.
Possible Flameout	When the grill temperature falls to below minimum temperature for 10 minutes, the grill will go into shutdown mode. To resolve, remove any pellets from the firepot. Check to see that the hopper has sufficient pellets and add more if necessary. Re-ignite the grill.
Temperature sensor out	This warning occurs when the temperature of the grill is 695°F (368°C) or above for 10 seconds. Allow the grill to cool down and restart the grill. If the issue remains, contact customer service.
Failed to ignite	Occurs when the grill fails to ignite. This could mean that your grill ran out of pellets, or that the igniter hot rod is broken.
Igniter disconnected	When the controller does not detect the igniter, make sure the igniter is connected and then restart your grill. If the problem continues, replace your igniter or contact customer service.
Fan disconnected	If the controller does not detect the smoke fan this error occurs. Unplug the grill and unscrew the controller to check the wiring. Make sure the fan motor wire, colored orange, is plugged in and then restart your grill. If the problem persists, you may need to replace your fan or contact customer service.
Auger disconnected	This error occurs when the controller does not detect the auger motor. Unplug the grill and unscrew the controller to check the wiring. Make sure the auger motor wire, colored red, is plugged in and then restart your grill. If the problem persists, you may need to replace your fan or contact customer service.
Auger non-operational	If the auger motor is damaged or jammed. When the grill is cool, remove all internal components from the grill so that the firepot is visible. Use the ash cleanout to empty the firepot of any ash or pellets. Ignite the grill and see if the auger is rotating. If it is not rotating, try to use a long item such as a stick or pencil to try to remove any wood pellets. If the auger continues to be non-operational, contact customer service.
Low ambient temperature	This error will display when the ambient temperature falls below -20°F for more than 30 seconds. Although the controller will still work, damage to the controller's display may have occurred. If the grill ignites, check to see if the display operates as expected. If the grill does not ignite, warm the grill and check to see if the display and controller operate as expected. If the problem continues, contact customer service.

Troubleshooting

ERROR MESSAGES AND SOLUTIONS

Check Probe Position	This warning will occur if the probe is not fully inserted into the food and is measuring the ambient grill temperature. The message is triggered when the probe reaches excessive temperatures while the grill is running. Reinsert the probe into your food as instructed in “Setting Probe Alert” on page 18.
Controller temperature is high. Reduce grill temperature.	Occurs when the circuit board temperature of the controller exceeds safe operating parameters.

Error Clearing

Under MENU

1. Turn the Control Knob to Settings and press to select.
2. Rotate the Control Knob to highlight “Clear Notifications” and press to select.

NOTE: Some errors, such as “Temperature Sensor Out”, will trigger again even after clearing them. This is a sign that the conditions that caused the error have not changed.

SERVICE & WARRANTY

THANK YOU

Thank you for purchasing your Brisk It product(s). We stand behind our products and we are confident that you will enjoy using your new wood pellet grill. However, if you are dissatisfied or the product is deemed defective, please review our 3-year limited warranty.

The 3-year limited warranty apply only to original purchasers of genuine Brisk It wood pellet grills who purchased their product for residential use directly from briskitgrills.com. Purchases made from Amazon.com or other retailers may be subject to different or additional terms. The 3-year limited warranty apply only if the product is in the United States at the time of claim. Please retain your proof of purchase.

Brisk It Grills 3-Year Limited Warranty Policy

This limited warranty applies to Brisk It wood pellet grills sold and manufactured by Brisk It Labs, Inc. Under this limited warranty, Brisk It Labs, Inc. warrants that Brisk It wood pellet grills are free from defects in material or workmanship under normal residential use during the warranty period of three (3) years from the original date of purchase.

During the warranty period, Brisk It Labs, Inc. will repair or replace parts found to be defective at no charge. Original parts approved for repair or replacement by Brisk It Labs, Inc. must be returned prepaid. Shipping charges and labor charges associated with the determination or replacement of defective parts are not included under this limited warranty.

This limited warranty is only valid if the product is assembled and operated according to assembly and usage instructions and preventative maintenance is followed, as outlined in the Owner's Manual provided. This limited warranty shall be void if the product is not assembled or operated in accordance with all instructions provided; the product is resold or traded to another owner; components, accessories, or fuels not compatible with the product have been used; the product has been used in commercial application; or the user has abused, misused, or failed to maintain the product.

This limited warranty does not apply to paint, grill cover, or damage caused by corrosion and normal wear and tear. Normal wear and tear of the product includes cosmetic and other immaterial deterioration that may occur with use of the product over time, such as surface rust, dents, scratches, etc.

Brisk It Labs, Inc. shall not be liable under this or any implied warranty for incidental or consequential damage to the property or persons resulting from the use of this product. This limited warranty gives the customer specific legal rights, and the customer may also have other rights, which vary from state to state.

To make a claim under this warranty, please have the following information available: purchaser's name, proof of purchase, and an accurate description of the problem.

For assistance with assembly, parts, warranty, and customer service, please contact us at

support@briskitgrills.com
