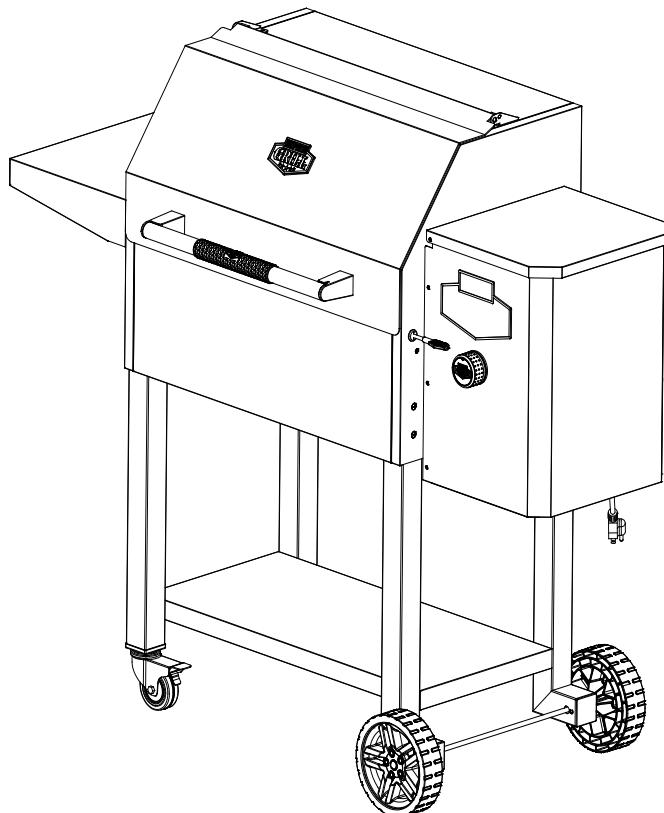




Model No:S2281801M

Item No:583982671

Owner's Manual
Expert Grill Commodore



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.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE 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

For Outdoor Use Only

If you have any questions or problems, you can contact with our customer service at
855-256-2160 or expertgrill@grillservices.net from 9 AM – 6 PM CDT, Monday through Friday

Table of Contents

1. WARNING -----	1
2. Certificates -----	2
3. Parts Diagram-----	3-4
4. Hardware-----	5
5. Assembly Steps -----	5-14
6. Use of the Pellet Gril-----	15-17
7. Button Function Description -----	18-20
8. Load Control-----	21
9. Trouble Shooting -----	22
10. Connection of the App-----	23-24
11. Pellet Hopper Clean-out-----	25
12. Cleaning and Maintenance-----	25
13. Grill Warranty-----	26
14. Customer Service-----	26

1. WARNING

※ When this product is not properly installed or assembled, a fire may result. To reduce the risk of fire, follow the installation instructions.

※ **Read this entire manual before you install the product.**

Failure to follow instructions may result in property damage, bodily injury, or even death.

※ This appliance is not intended for indoor residential use.

※ Do not install under a combustible ceiling or overhang.

※ 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.

※ 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.

※ **Use Only Wood Pellet Fuel Specified By EXPERT GRILL.** Do Not Use Pellet Fuel Labeled As Having Additives.

※ Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

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

※ **Use grounding receptacle that complies with the local safety regulations. If the receptacle needs to be reinstalled, please follow local electrical specification.**

※ **Dangerous voltage will cause shock, burn or death. In case of device failure, please follow the prompt of the instruction or contact local customer service. Unplug from power before maintenance.**

※ There will be high temperature in local positions in the use of the device, please do not move the device casually and take care of the old and children and beware of burn.

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

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

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

※ Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

※ Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

※ 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 flue 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 burn for a long time to prevent the product from overheating.

WARNING

When installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

- a) To protect against electric shock, do not immerse cord or plugs in water or other liquid
- b) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts
- c) Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair
- d) Do not let the cord hang over the edge of a table or touch hot surfaces
- e) Do not use an outdoor cooking gas appliance for purposes other than intended
- f) When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet
- g) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance
- h) Never remove the grounding plug or use with an adapter of 2 prongs
- i) 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.

※ FCC Part

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the Federal Communications Commission (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 or more of the following measures:

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

This 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 undesired operation.

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

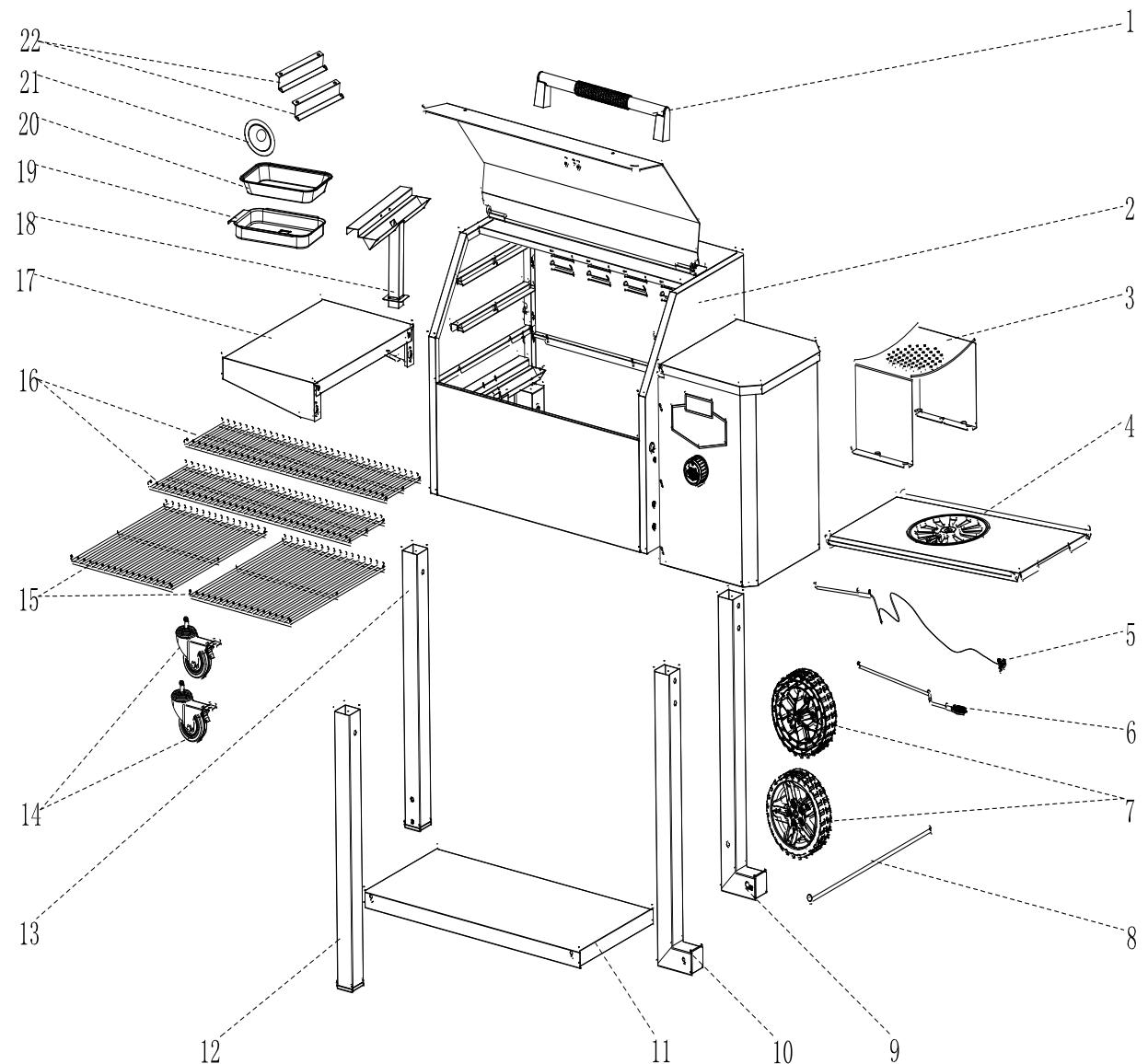
FCC RF Radiation Exposure Statement

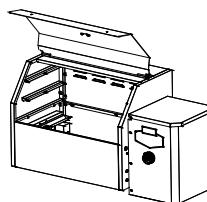
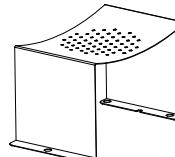
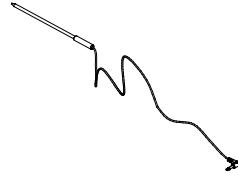
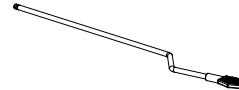
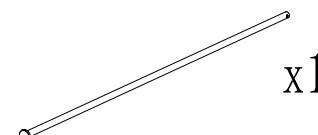
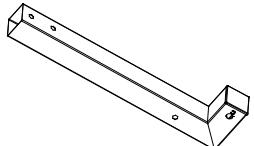
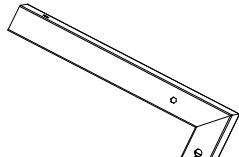
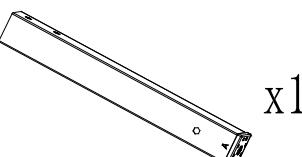
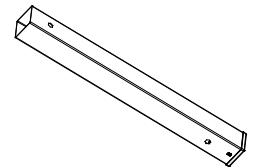
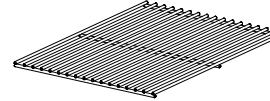
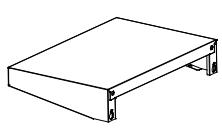
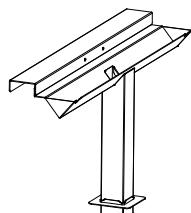
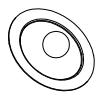
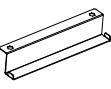
Caution: This Transmitter must be installed to provide separation distance of at least 20cm from all persons.

2. Certificates

	EXPERT GRILL				
	Product name	Expert Grill Commodore			
	Model Number	XG1136224169002			
UL 2728A-2019	Fuel input rating	2.5lb/H			
ULC/ORD-C2728-19	Electrical Rate	120V/60Hz/0.246 kW			
Use Outdoors Only					
Read the instructions before using the appliance.					
This 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 undesired operation.					
Warning : Accessible parts may be very hot. Keep young children away.					
Factory	Ningbo Agsun Products, Inc.	Address	No.135 East Road, The Third North City Line, Cixi City, Zhejiang		
Informations de contact	86-1-888-980-4933	FCC ID	2AWT4S2281801M		
Made in China					

3. Parts Diagram



1	Handle of Lid Assembly	2	Pellet Body	3	Flame Tamer	4	Damper Regulator
	 x1	 x1		 x1		 x1	
5	Meat Probe	6	Rod of Damper Regulator	7	Wheels	8	Wheel rod
	 x1	 x1		 x2		 x1	
9	Right Rear Leg-C	10	Right Front Leg-D	11	Baseboard of Cart	12	Left Front Leg-A
	 x1	 x1		 x1		 x1	
13	Left Rear Leg-B	14	Universal Casters	15	Cooking Grids	16	Warming Rack
	 x1	 x2		 x2		 x2	
17	Side Table Assembly	18	Grease Guide Assembly	19	Grease Tray	20	Foil Liner
	 x1	 x1		 x1		 x1	
21	Ash Clean-out Cover	22	Grease Tray Bracket				
	 x1	 x2					

4.Hardware

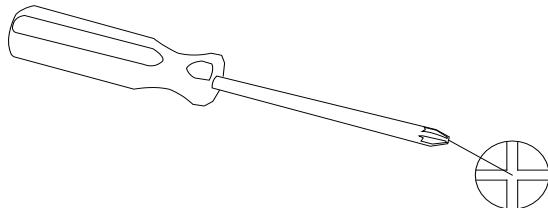
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

A	B	C	D	E
 X6	 X20	 X12	 X1	 X2

Tools required for assembly

Philips Head Screwdriver (not included).

Note: The left and right sides of the grill are on your left and right as you face the front of the grill.

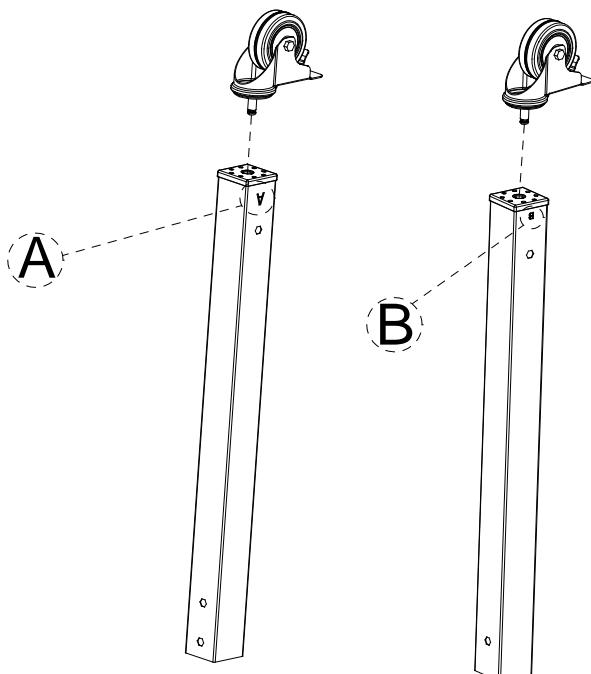


5.Assembly steps

In order to assemble the grill quickly and properly, please follow this instruction step by step.

Caution: Please wear gloves when you are assembling the grills.

STEP 1

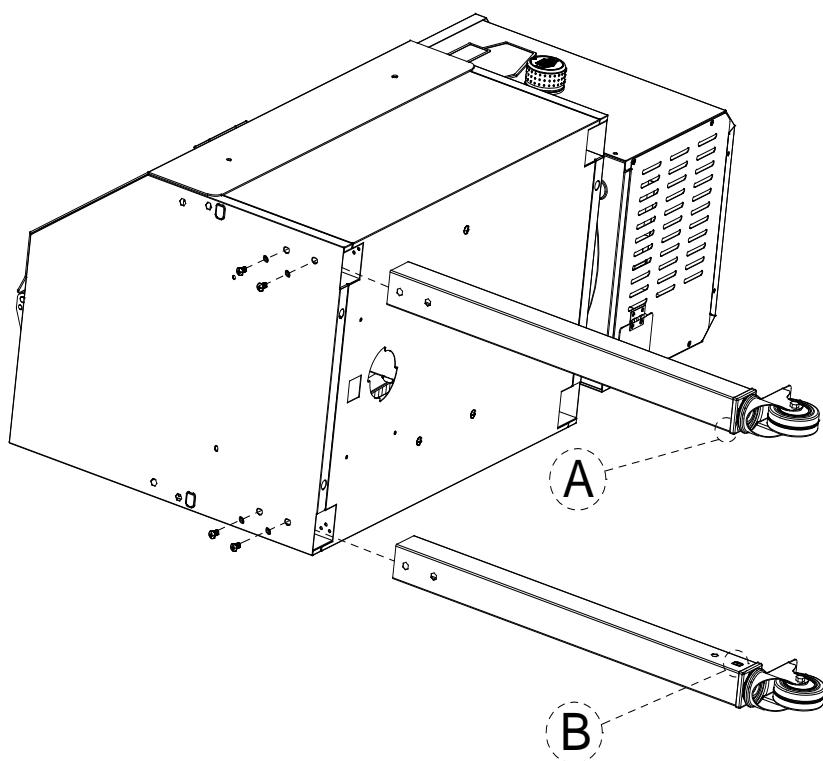


2 X -----Universal Casters(#14)
1 X-----Left Front Leg-(A)(#12)
1 X-----Left Front Leg-(B)(#13)

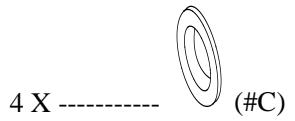
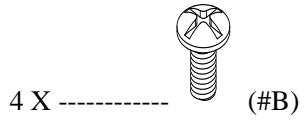
Installation:

Insert Part 14 on top of Part 12 and Part 13.

STEP 2



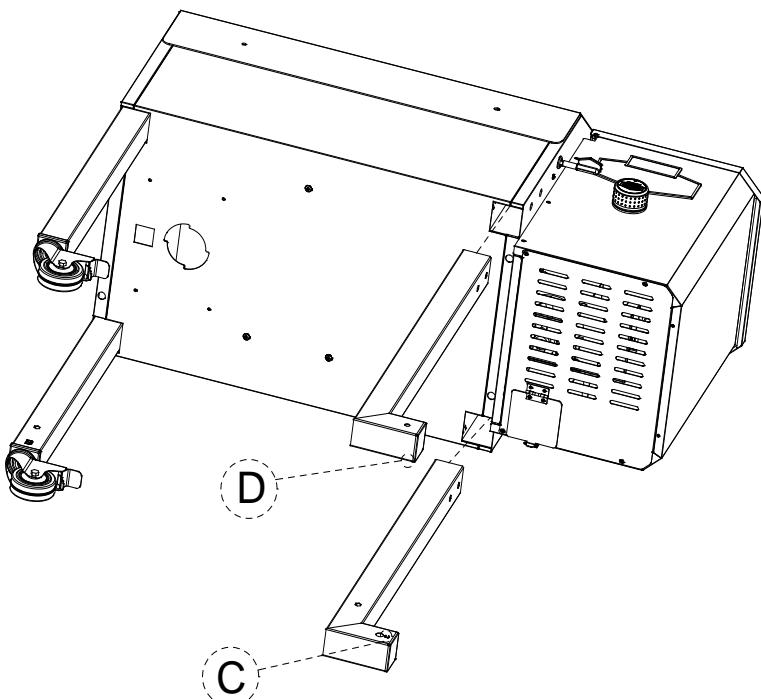
1 X -----Left Front Leg(A)(#12)
1 X -----Left Front Leg(B)(#13)
1 X -----Pellet Body(#2)



Installation:

Laying down the Part 2.
Insert the finished product of STEP1
Use 4pcs B screws and 4pcs C
washers.

STEP 3

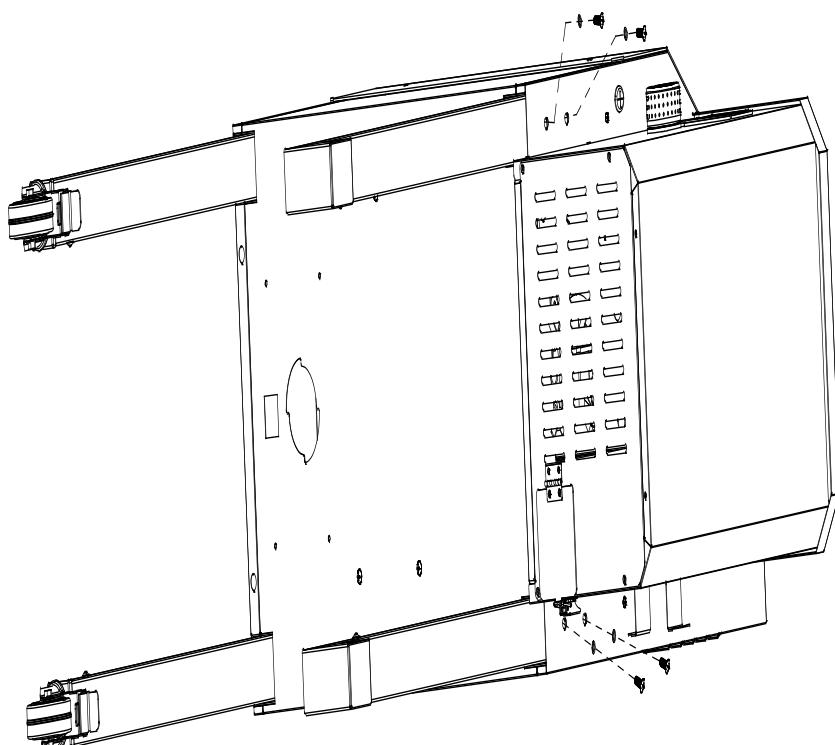


1 X----Right Rear Leg-(C) (#9)
1 X----Right Front Leg(D) (#10)

Installation:

Insert Part 14 and Part 15.

STEP 4



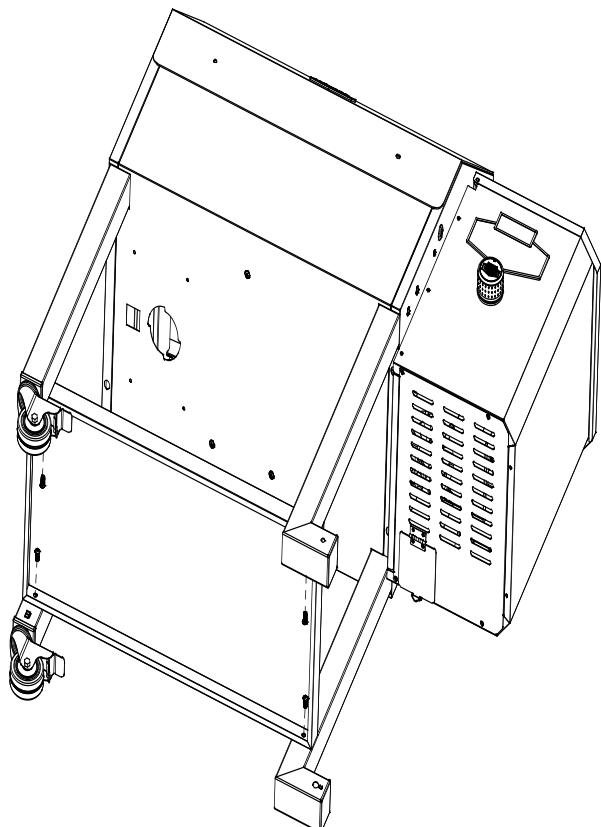
4 X ----- (#B)

4 X ----- (#C)

Installation:

Use 4pcs B screws and 4pcs C washers

STEP 5



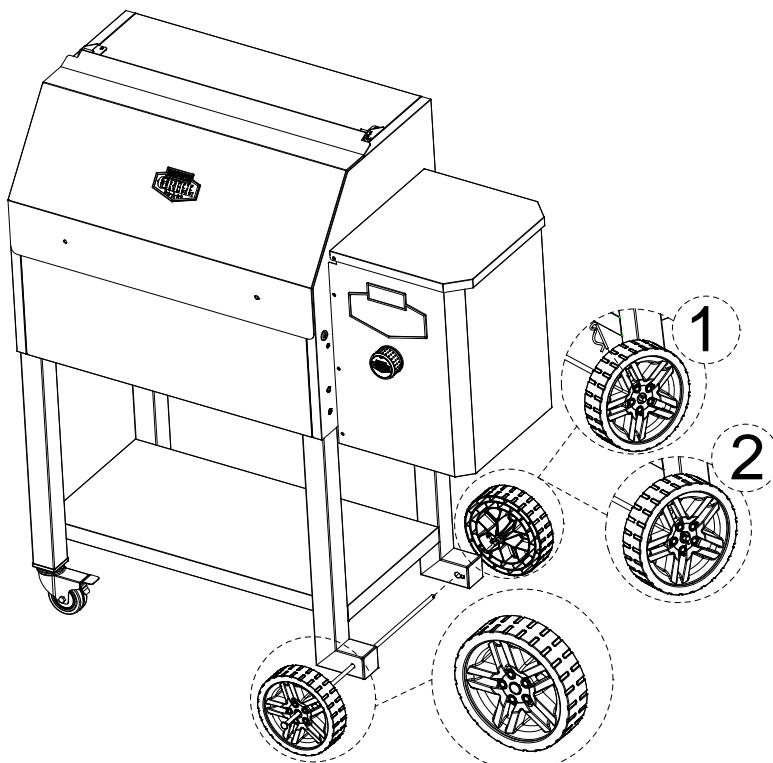
1 X---Baseboard of Cart (#11)

4 X ----- (#B)

Installation:

Use 4pcs B screws to lock part 11

STEP 6

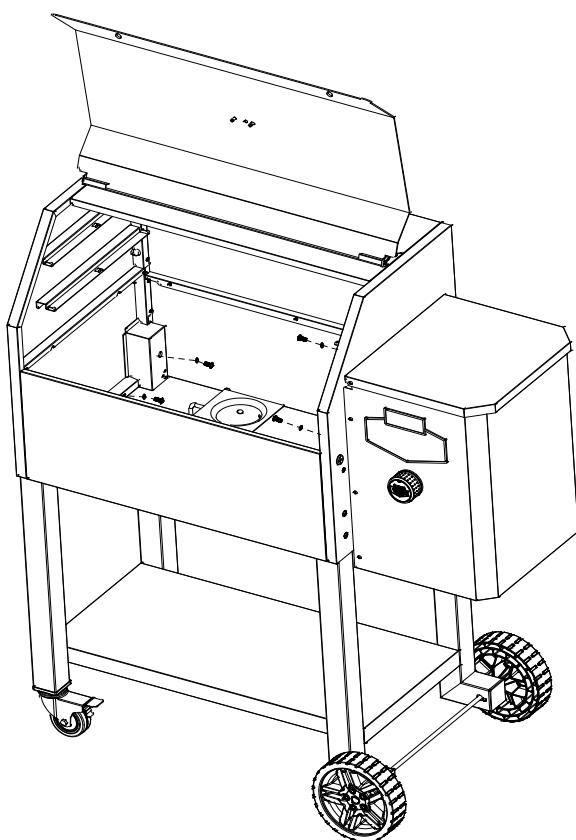


1 X -----Wheel rod(#8)
2 X -----Wheels(#7)

1 X ----- (#D)

Installation:
Install Part 7
Use 1pcs D R bin on Part 7

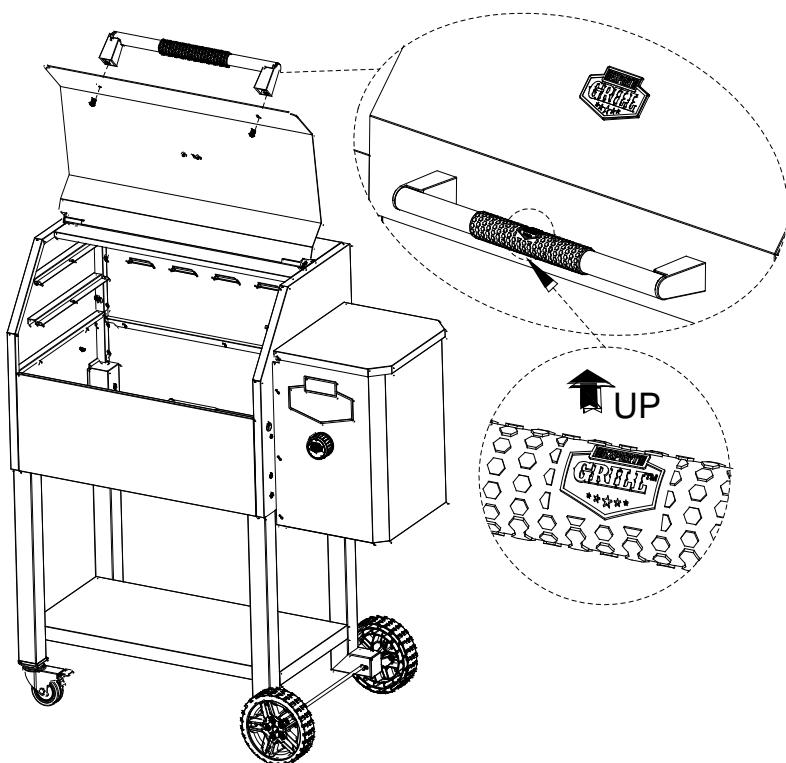
STEP 7



4 X ----- (#B)
4 X ----- (#C)

Installation:
Use 4pcs B screws and 4pcs C screws.

STEP 8



1 X -----Handle of Lid Assembly(#1)



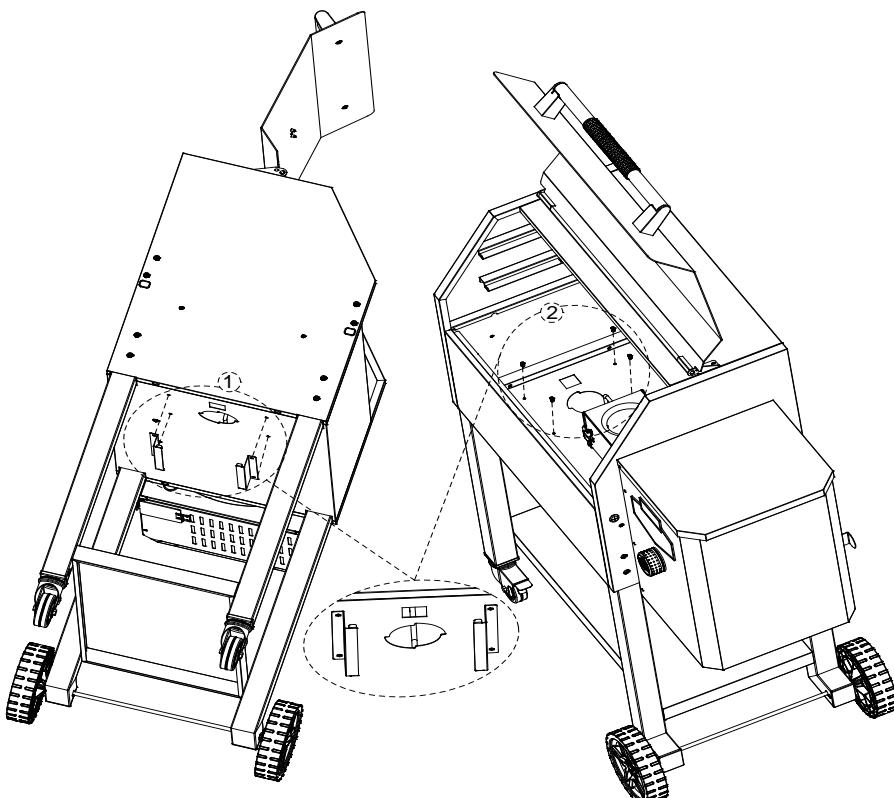
2 X ----- (#E)

Installation:

Use 4pcs E screw to install Part 1

Note: After installing the LOGO on the handle pipe, it should face upward!

STEP 9



2 X -----Grease Tray Bracket(#22)



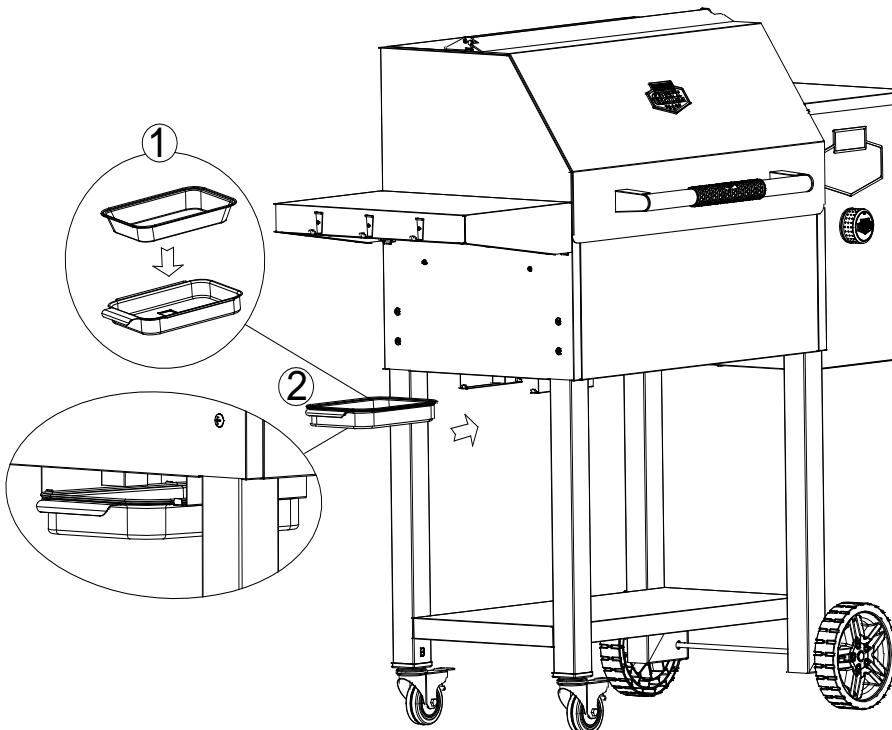
4 X ----- (#A)

Installation:

Put Part 22 in the position shown.

Use 4pcs A screws.

STEP 10

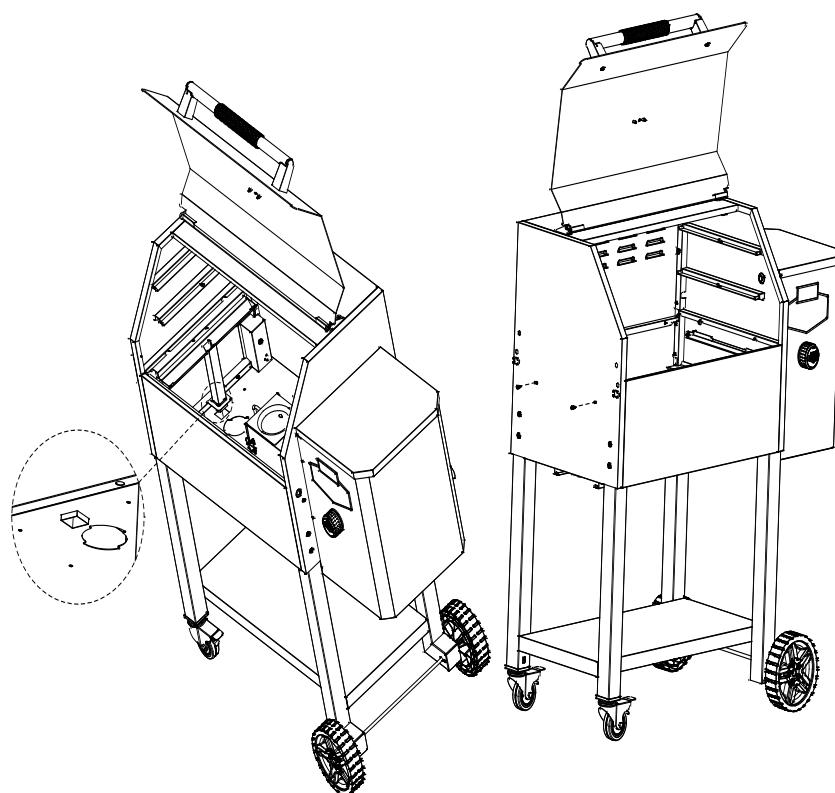


1 X -----Grease Tray(#19)
1 X -----Foil Liner(#20)

Installation:

Put the Part 20 into the Part 19, and place it on the Grease Tray Bracket as shown.

STEP 11

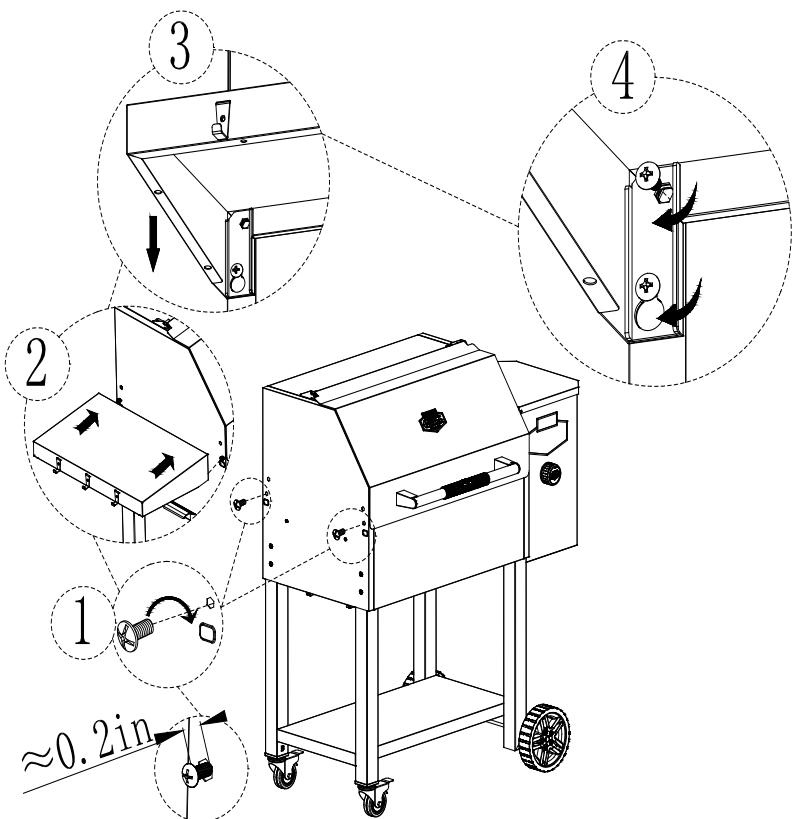


1 X-----Grease Guide Assembly(#18)
2 X ----- (#A)

Installation:

Put part 18
Use 2pcs A screws

STEP 12



1 X-----Side Table Assembly(#17)

4 X ----- (#B)

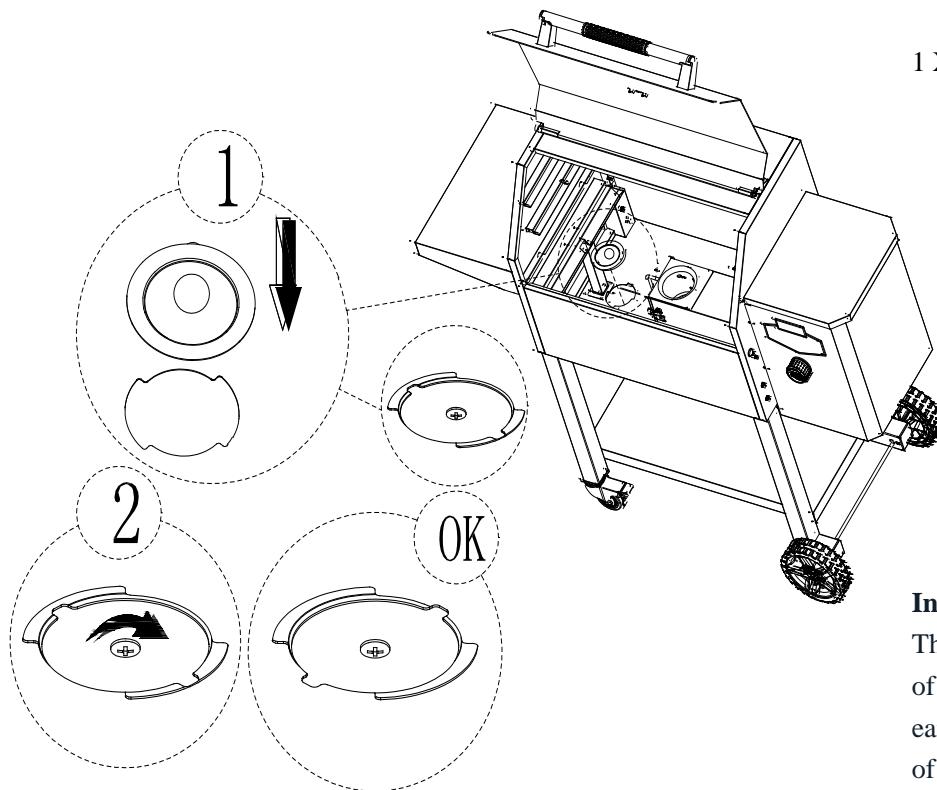
Installation:

Pre-thread in the 2pcs B screws with 0.2 inch left outside.

Hang up the Part 17 on other 2pcs B screws and put it down.

Tighten first 2pcs B screws and install well the side table.

STEP 13

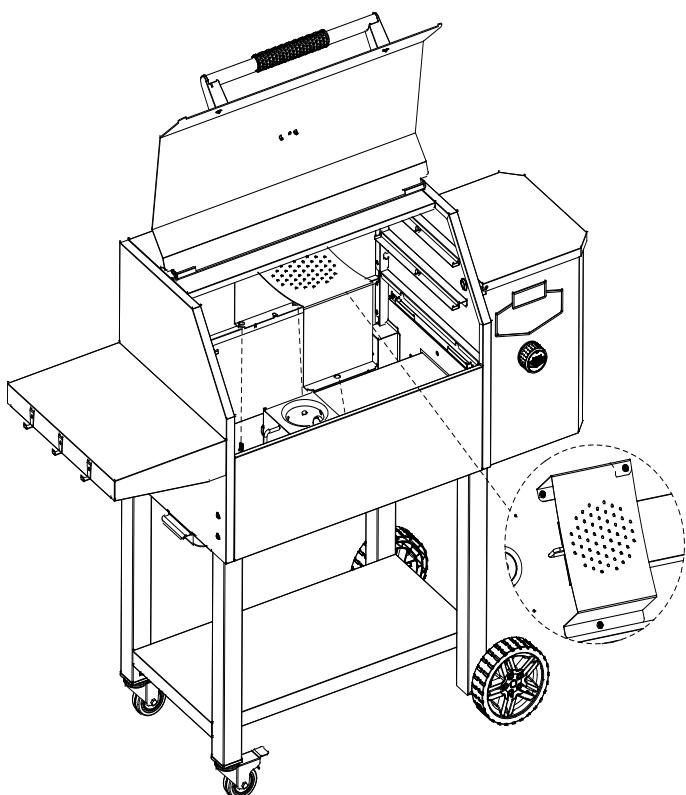


1 X-----Ash Clean-out Cover (#21)

Installation:

There are two ears on the back side of part 21. You need to turn the two ears to the same direction as the gap of the body, and then put it in again.

STEP 14

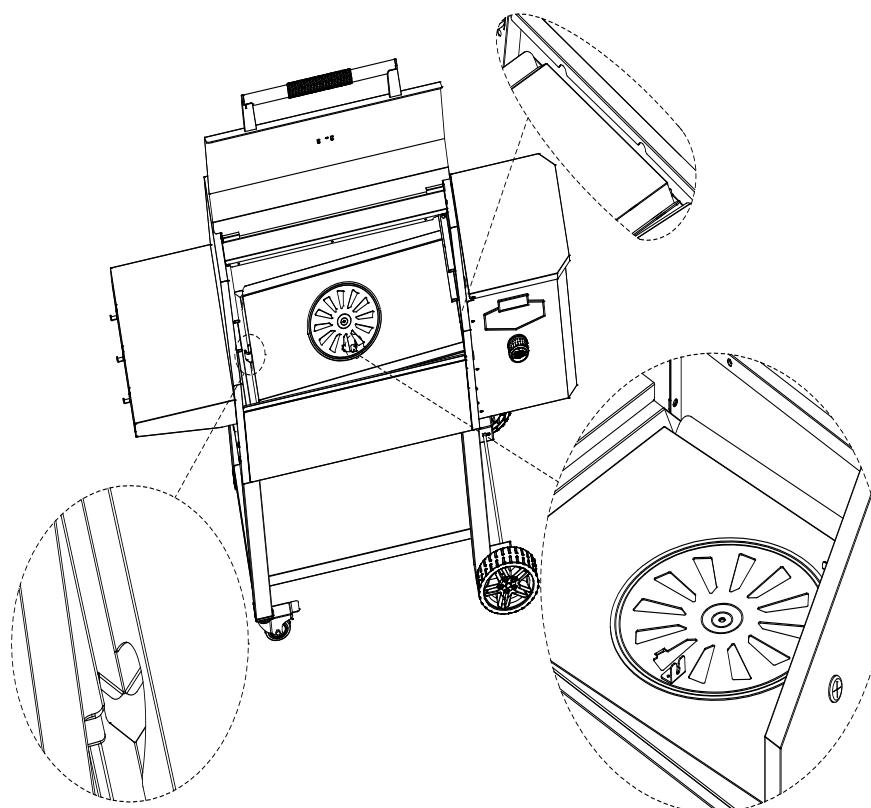


1 X ----- Flame Tamer (#3)

Installation:

There are 3 large holes at the bottom of part 3, and 3 raised nuts at the bottom of the body. You need to put part 3 toward 3 raised nuts at the bottom of the body.

STEP 15

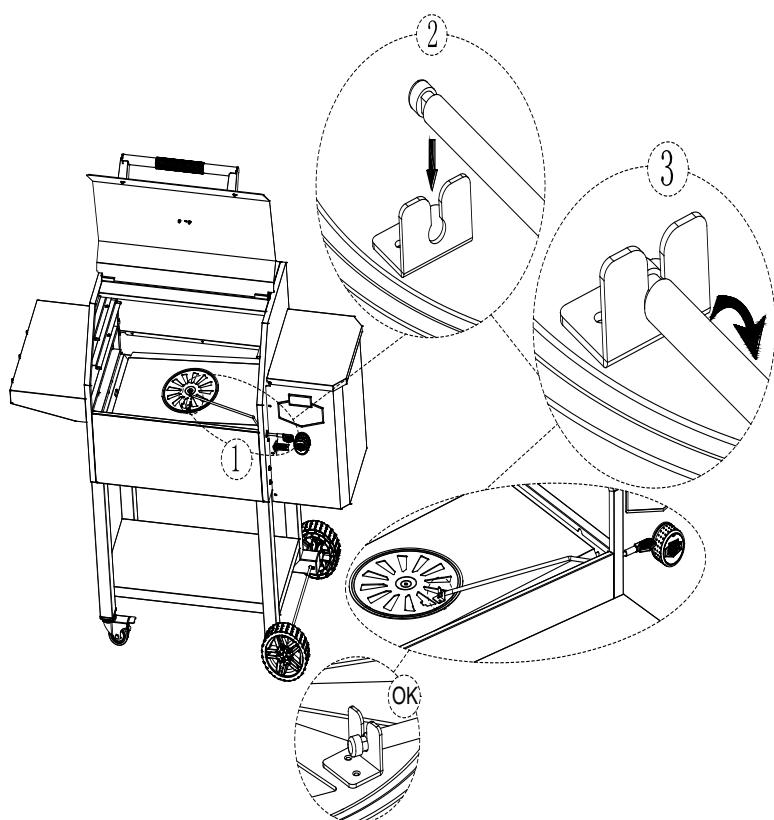


1 X ----- Damper Regulator (#4)

Installation:

The ear of Part 4 should be in front, and the end of the Part 4 with the semi-circular notch should be placed in the slot shown in the figure.

STEP 16

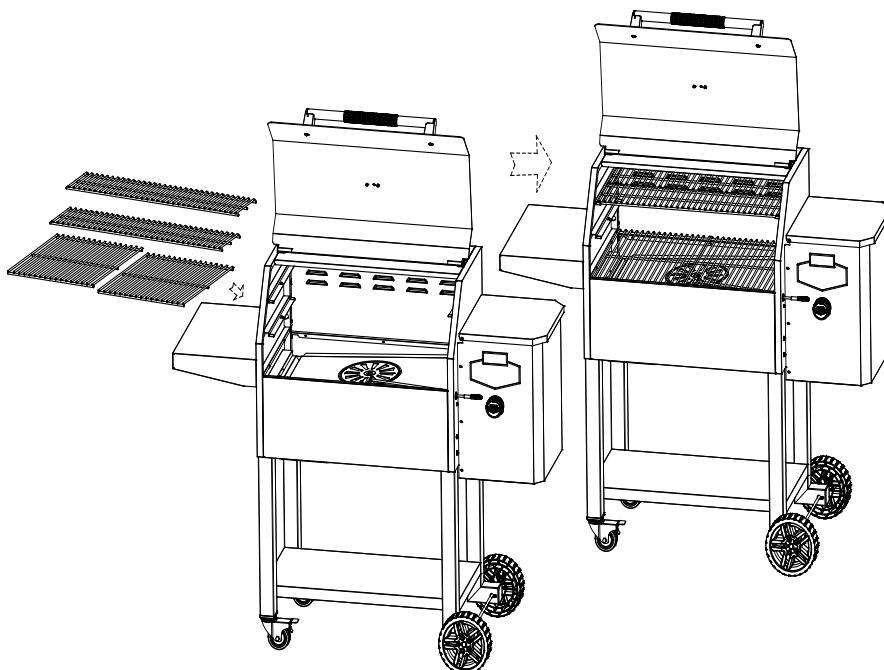


1 X -----Rod of Damper Regulator(#6)

Installation:

Then turn the part 6 to 90 degrees in the direction of the arrow shown in the figure 3. Pull the part 6 to close the Damper Regulator.

STEP 17



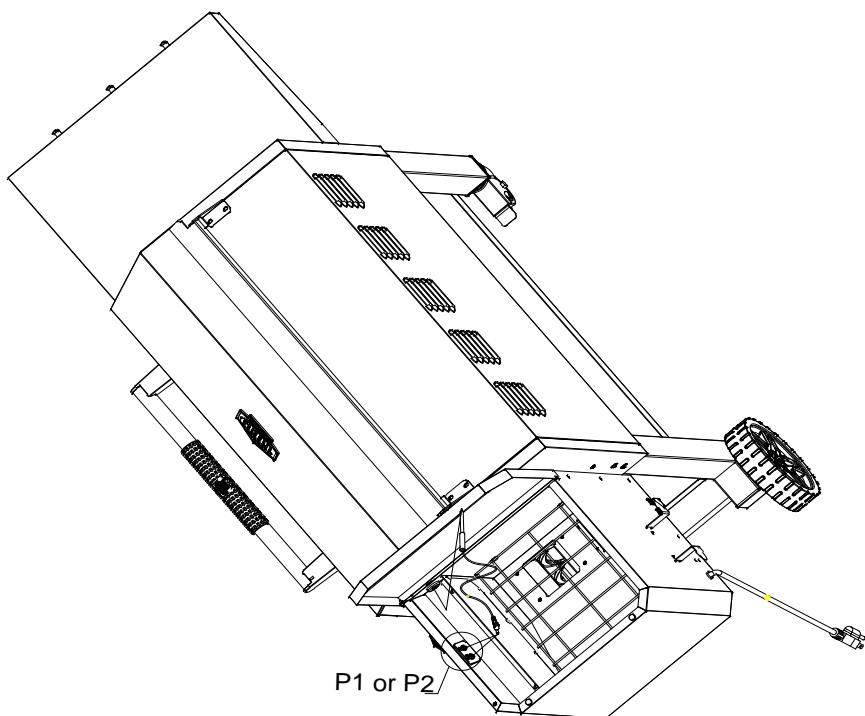
2 X -----Warming Rack(#16)

2 X -----Cooking Grids(#15)

Installation:

Put Part 15,Part16

STEP 18

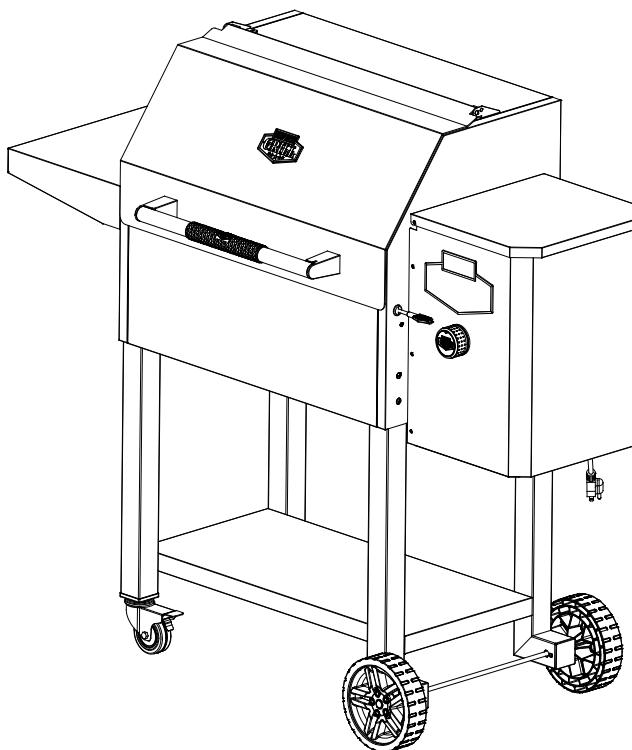


1 X -----Meat Probe (#5)

Installation:

Insert connection terminal of the part 9 on the P1 or P2 base, and then insert the detection end from the hole shown on the right side of the body to use it. When it is not used, it can be stored in the box.

STEP 19

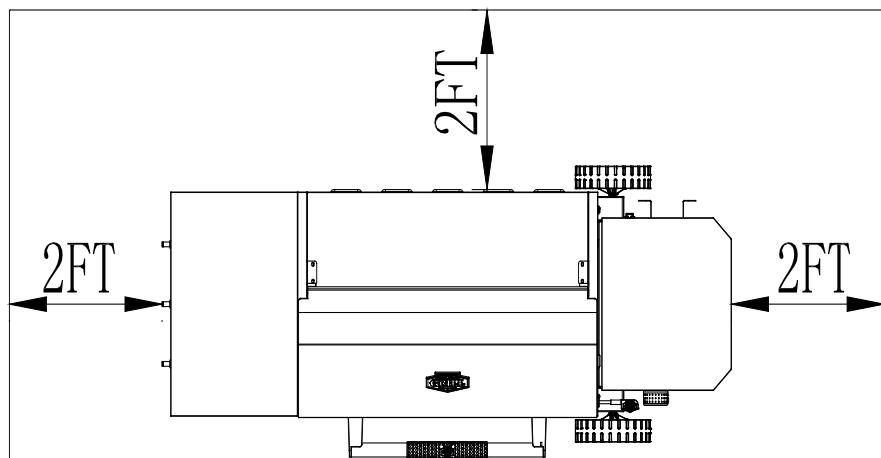


OK

6. Use of the Pellet Grill

6.1 Placement of the Device

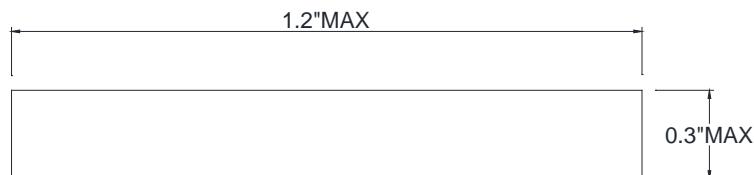
Pellet grills should be placed outdoors in an open and ventilated place with a minimum distance of 2FT on the sides and back. There should be fixed facilities around and away from flammable materials.



6.2 Selection of Fuels

Standard wood pellet fuel should be selected for the grill, and this kind of fuel can be bought in surrounding stores. Users can buy fuels of different materials according to your own preference, but the granularity of fuel should not be more than 1.2" x 0.3", Calorific value is required in the range of 7000-8500BTU per pound, Ash content $\leq 1\%$.

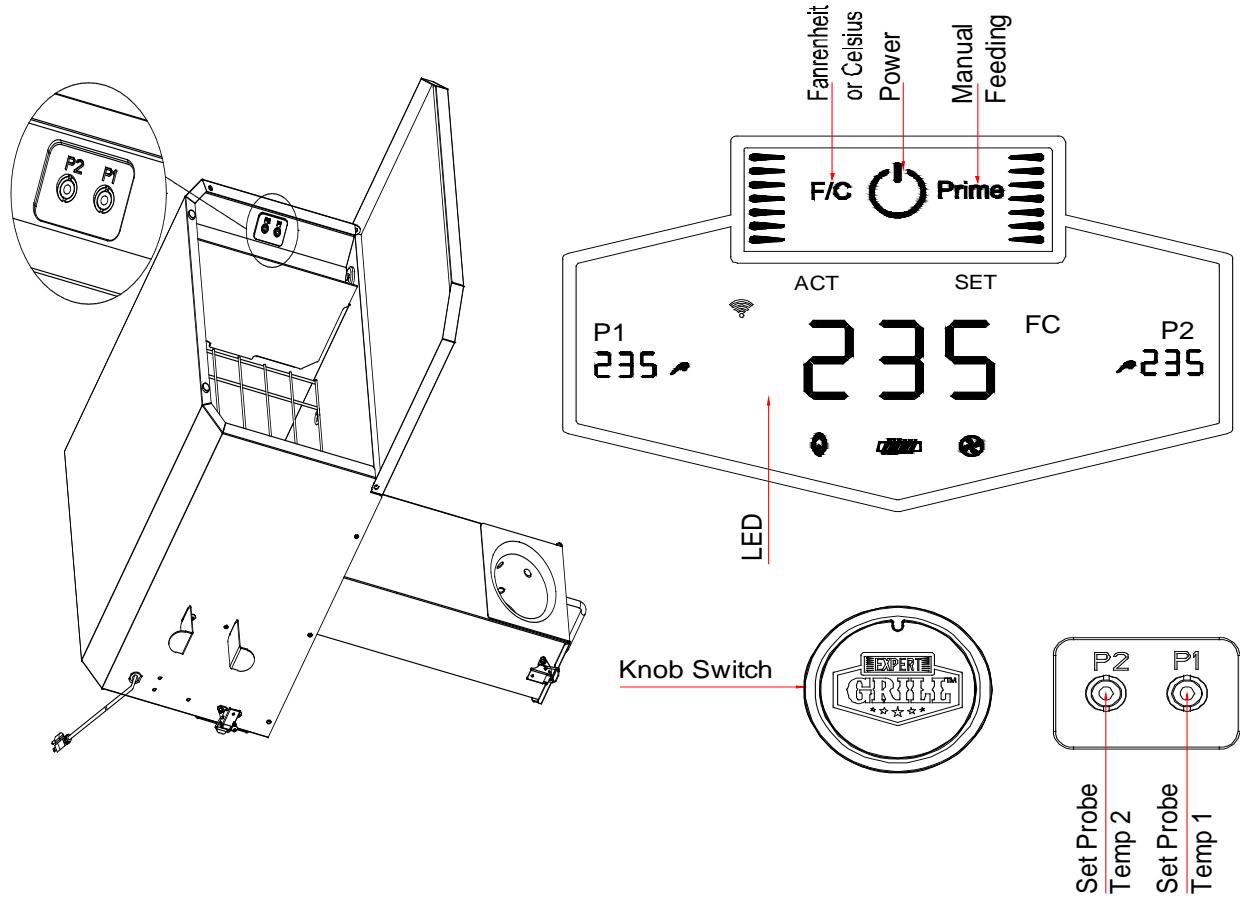
Pellet fuel needs to be stored in a ventilated and dry room or warehouse.



6.3 Confirmation before Powering on

Before powering on the device, you should re-confirm the safety of surrounding power environment, and there is no damp or bare wire in the socket and plug.

6.4 Button Interface

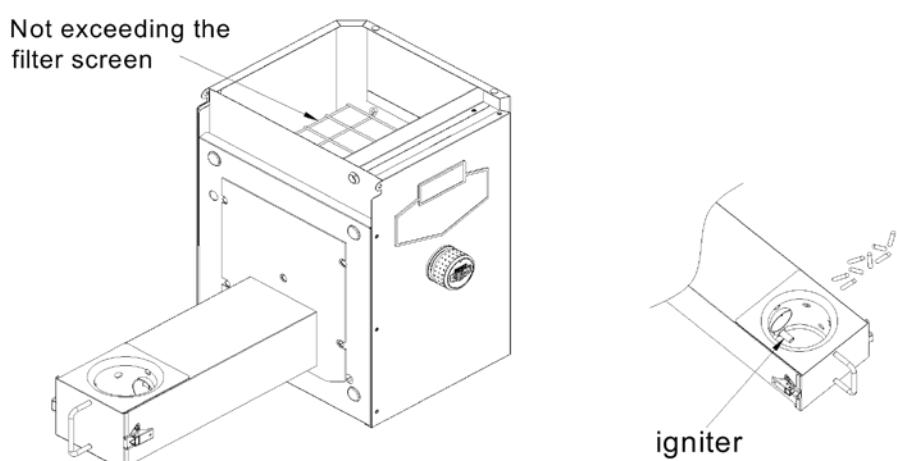


6.5 Ignition Instruction

Plug the power cord into a grounded power source. Open the lid. Check the fire pot to ensure there is no obstruction for proper ignition. Open the hopper cap. Ensure there are no foreign objects in the hopper or auger system. Fill the hopper with dry, all natural wood pellets.

Press the Power Button to turn on. This will activate the start-up cycle. The auger system will begin to turn, the igniter will begin to glow and the fan will supply air to the fire pot. The grill will begin to produce smoke while the start-up cycle is taking place. The hopper cap must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, hear a beep, and notice some heat being produced.

Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature! You can choose your required mode.



What needs to pay attention is, to save power, the ignition rod will work only when the Cook or Smoke mode is first selected after powering on, and it will not work in other conditions, so if the fuel is found not ignited, you should turn off the Power button first and turn on the Power button again and choose corresponding mode to ignite again.

To safely turn off the grill follow the steps below.:

- 1) Open the lid of the hopper, remove the residual fuel from the hopper and keep it properly for next use
- 2) Let the grill continue to work 5 to ten minutes to use up the fuel in the feeder
- 3) Next, click Power button to turn off the device, but do not unplug the power right now. At this time, the cooling fan will continue to work for 5 minutes until the fuel is burned off and extinguished.
- 4) Finally, please unplug the power, and store the grill in a cool and ventilated place to avoid sun exposure and heavy rain.

6.6 Cooking Instructions

Breaking In the Grill

Before cooking on your grill for the first time, it's important to start the grill and operate at 350°F for half an hour to cure the paint and burn off foreign materials.

Cooking

Once the grill is ignited, you can begin cooking by selecting any of the cooking temperatures. Cooking should be done with the lid closed only. If the lid is left open the feed rate will increase and the temperature will overshoot. You should cook all meat using the probe to ensure that the internal temperature of the meat reaches the recommended temperature for the level of done desired.

Probes

This smoker has a built in probe to measure the temperature of the food as it is being cooked.

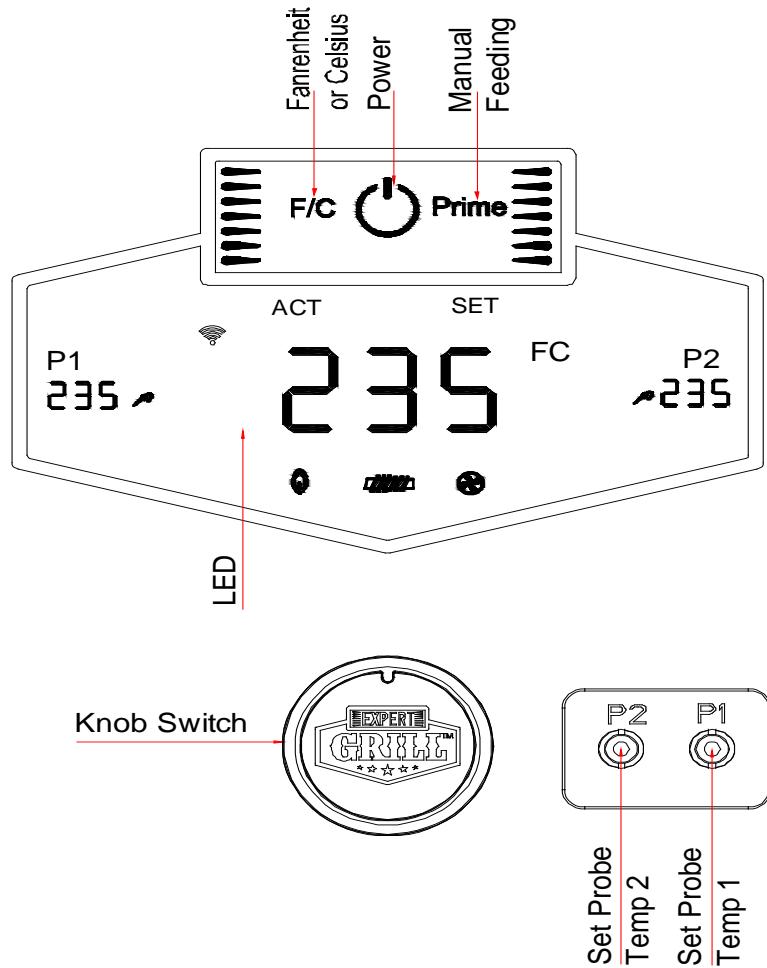
To use the probe, first insert the probe into the food, then insert the connectors on the receptacle into the front of the control panel. The probe temp shows on the lower left side of the display on the front.

Cleaning

Clean grates using a wire grill brush. This should be done with each use. DO NOT use oven cleaner or abrasive cleaners on the painted grill surfaces. Use warm soapy water on all painted surfaces.

Clean grease pan, grease trough, and grease drain tube occasionally. A spatula can be used to scrape excess grease and a grill brush to brush clean. Do not allow grease to build up on the grease tray or in the grease trough as this can cause flare-ups inside the grill. Make sure not to obstruct the flow of grease off to the tray and into the grease rough. Make sure not to block the airflow to the temperature sensor on the left side of the grill.

7. Button Function Description



7.1 Power on

After power on, you will hear a beep, and all the LED irons will flash for 1 second.

7.2 Turn on and Turn off

7.2.1 Turn on



Touch , after a beep, the pellet grill comes into default mode.

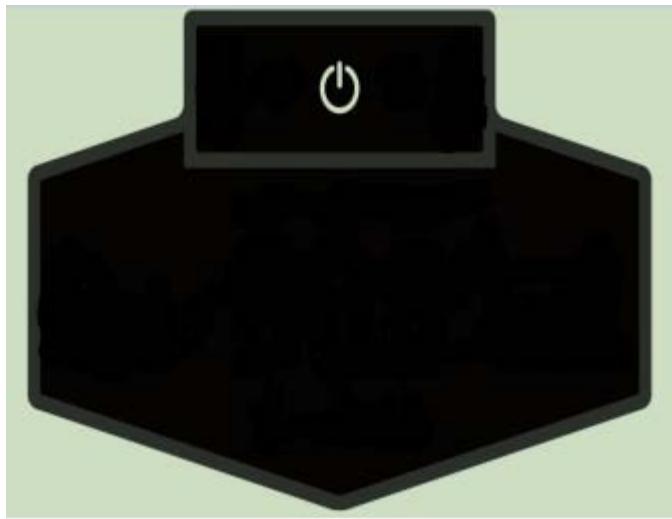
The default mode is Smoke mode: displayed 5

7.2.2 Turn off



When the grill is on, touch and hold for 3 seconds , grill comes into standby mode.

Standby mode: All LED icons are off, the fire rod, auger motor and fan will still work as appropriate. The display shown as follows.



7.3 F/C

The F/C button light is always on after turning on (the LED light is white). Short press the F/C key to switch between Fahrenheit and Celsius. The default state is Fahrenheit. After the unit is switched, the value will be converted.

7.4 Prime

Prime is a touch button. There are two LED lights in the middle of the touch button, which are white LED (turn on) and red LED. After pressing this button, the feeding motor continues to work, the red LED lights up; until the temperature rises 10°F or presses again the button to cancel the forced feeding, the motor stops working, LED light will change to white.

Note: You can hear a beep if the above 3 buttons are effective.

7.5 Control Knob:

The temperature setting option is activated when the control knob EC11 is pressed

SET and **888** will flash in 1HZ frequency while it activated.

The temperature will increase when you turn the knob in clockwise(temperature will increase 5°F in 15 degree clockwise and will increase 120°F after one circle).The temperature will decrease when you turn the knob in anticlockwise (temperature will decrease 5°F in 15 degree clockwise and will decrease 120°F after one circle).

The temperature setting range initially displays the SOMKE mode **R58**.

Middle temperature setting range is 180°F~450°F. **RHE** the setting temperature is above 450°F

(In order to see clear ,when you turn on the control knob, **888** is always on, and it will start to flash after 0.5 second of your setting, **SET** will flash all the time during temperature setting.)

Press EC11 again, or wait for 5 seconds without operating EC11, the current selected temperature is determined. Exit the setting activation state. Press the OK button to maintain the SET icon, and set the temperature for 2 seconds, then return to the real temperature (to facilitate user operation), **SET** off.

7.6 Probe



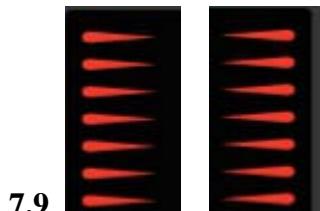
is probe1 and probe 2,only displayed when the probes are inserted, and it will show actual temperature.



SET	means temperature setting, and it will flash when the temperature setting is activated.
ACT	means actual temperature, which is always on in the non-setting state.
	It will always on after the grill is turn on.



	means the fire rod is on and it is off when the fire rod does not work.
	means the fan is working and it is off when the fan does not work.
	means is feeding and it is off when the feeding stops.



7.9 Temperature indicator

Under 100°F, one grid on;
100°F~167°F, two grids on;
167°F~234°F, three grids on;
234°F~300°F, four grids on;
300°F~367°F, five grids on;
367°F~434°F, six grids on;
above 434°F, seven grids on;

The grids will be lighted one by one when the temperature is rising.

8.Load Control

8.1 Fan

When you start or turn off the grill or when the grill is under high-temperature protective mode, the fan will delay for 10 minutes and the furnace temperature drops to 130°F before it is turned off.

8.2 Fire Rod

8.2.1 First Ignition:

- (1) The starting temperature is higher than 165°F, ignition for 5 minutes, as long as the temperature is still higher than 165°F, the ignition is successful.
- (2) The start-up temperature is less than 165°F, it needs to meet 50 degrees Fahrenheit higher than the start-up temperature, or the temperature exceeds 165°F (the original temperature is lower than 165°F) are considered to be successful.
- (3) The above conditions are not met for more than 13 minutes, the low temperature alarm Erl.

8.2.2 Re-Ignition:

When set temperature less than 205°F for more than 32 seconds, the fire rod will restart at 70% of max power; The fire rod will stop working after the temperature is higher than setting temperature for more than 32 seconds.

8.3 Auger Motor

8.3.1

The feeding time of the feeding motor is: feeding 5 seconds -> not feeding 25 seconds -> feeding 60 seconds -> not feeding 60 seconds -> feeding 60 seconds -> not feeding 60 seconds -> feeding 60 seconds -> not feeding 60 seconds, total 6 minutes and 30 seconds, and the ignition is successful. It will exit the ignition state. If after 6 minutes and 30 seconds the ignition still fails to meet the conditions for successful ignition, it will enter the second ignition, the feeding period of the feeding motor is the same as the first ignition.

8.3.2

If the two ignitions are not successful, that is, after 13 minutes, the conditions for successful ignition are still not met, an Erl error warning will be reported.

8.3.3

After the ignition is successful, start the smoke mode in the SMOKE file; start the PID feeding program according to the specific temperature at 180~450°F, and control it according to the 500°F file in the high file

9.Trouble Shooting

There are 6 alerts, low temperature protection, high temperature protection, abnormal working of probe, abnormal working of fan, abnormal working of auger motor and abnormal working of fire rod.

See bellow alerts accordingly;

Alert	Failure Description	Display	Troubleshooting
Low Temperature Protection	The ignition fails after 13 minutes working of fire rod.	ErL	Shut off the display, unplug the power and plug the power again, then start device
High Temperature Protection	The inner temperature is higher than 615°F while the probe is normal working.	ErH	
Abnormal working of probe	Open circuit or short circuit of the probes	ErP	Check and replace the temperature sensor
Abnormal working of the fan	No signal after 5 seconds	Err is on,fan icon is flashing	Shut off the display, unplug the power, replace the relevant components, and plug the power again then start the device.
Abnormal working of auger motor	No signal after 5 seconds	Err is on, auger motor icon is flashing	
Abnormal working of fire rod	No signal after 5 seconds	Err is on, fire rod icon is flashing	

Input Voltage: AC110V ~ AC120V 60Hz

Max power: 250W

Power of auger: 25W ±10%

Power of fan: 25W ±10%

Power of fire rod: 200W ±10%

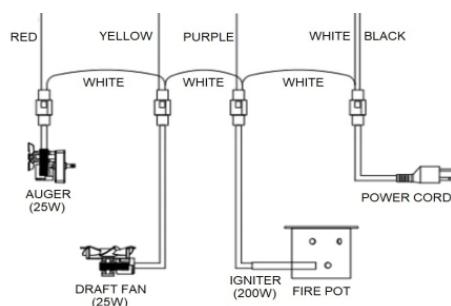
Probe type: PT1000

Display:



Wiring diagram

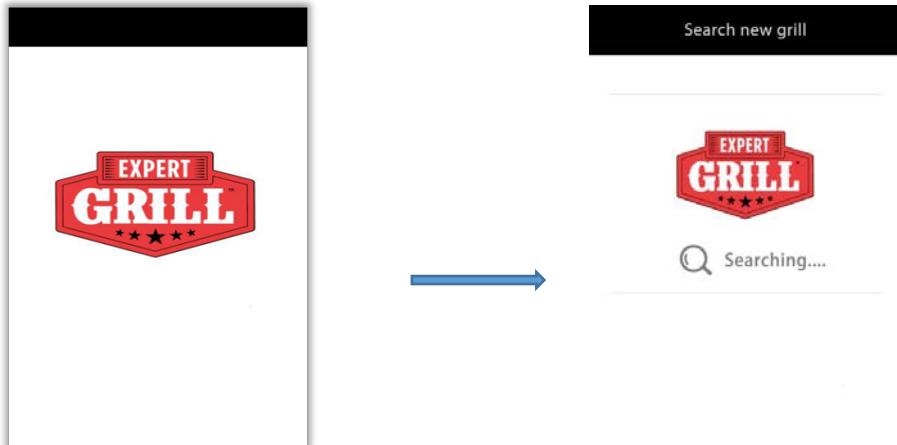
Red white (auger) , yellow white (fan) , purple white (fire rod) , black white (power cord)



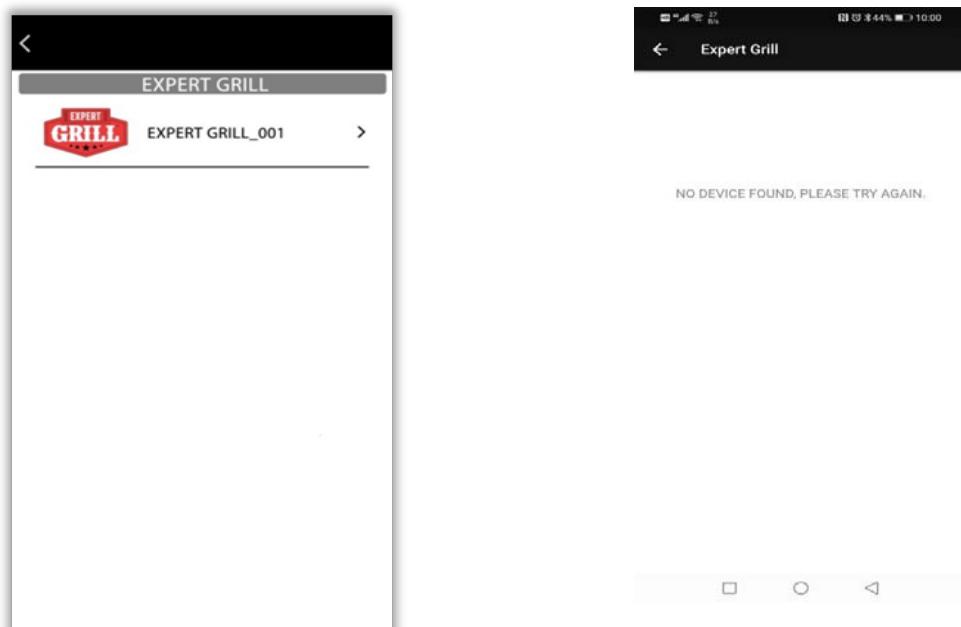
10. Connection of the App



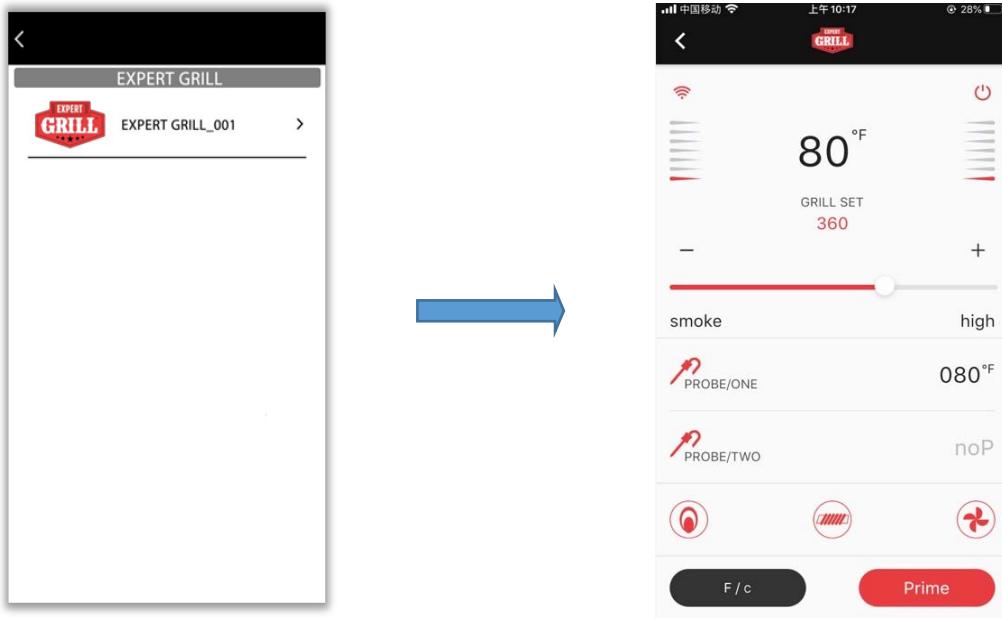
1. Users may search " Expert Grill" in iOS store or Play store to download the APP of the device
2. After download the APP, click the above icon, will come to the searching page after appearance of the EXPERT GRILL logo for 2s.



3. If the search is successful, the searched devices will be displayed. Each device has a unique number with a name such as Expert Grill_XXXX, which is composed of alphanumeric Numbers to distinguish the situation of multiple machines in the same room.If the search is unsuccessful, a second page is displayed. Request to try again.



4. Click the device and come to the home page



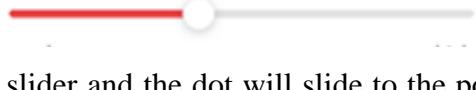
5. Functions on main interface

5.1 On/off icon



5.2 Click you can set the temperature of the grill  , you can follow the instructions in gray and set from 180°F to 450°F , S, H. "S" means Smoke mode, "H" means High Temperature Mode.

5.3 Click  and  to adjust the temperature, the temperature will increase 5°F by each press and increase 25°F by long press of  , and it will decrease 5°F by each press and decrease 25°F by long press of .

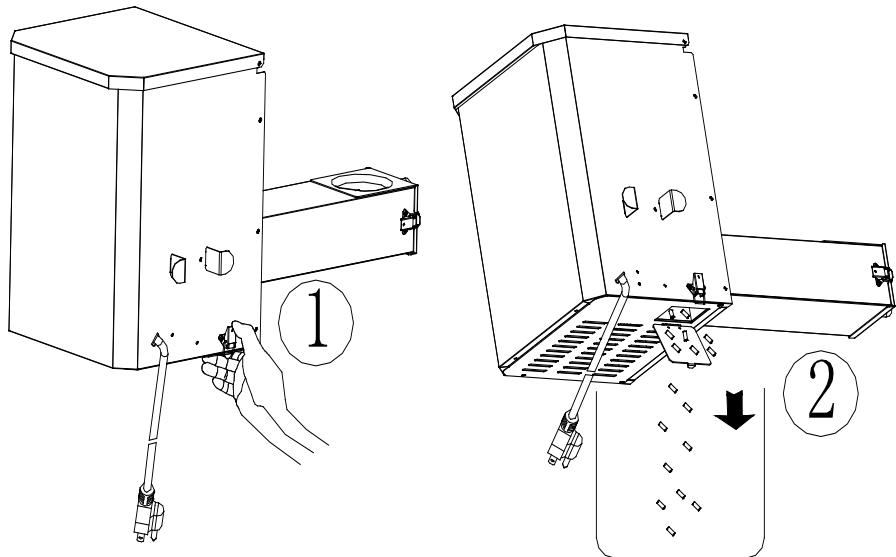
5.4  There are two ways to use the slider. 1. You can touch any point on the slider and the dot will slide to the position.2. Press the finger on the slider to move left and right, and determine the value according to the last position of the finger.

5.5 Click   and   can set the temperature of the probes, If the actual temperature of the probe exceeds the setting temperature, the buzzer will emit a continuous alarm sound. You can press any knob on the pellet grill to stop the alarm.

5.6 Click  You can switch between Celsius and Fahrenheit.

5.7 Click  to start the forced feeding, same function as shown on the PID.

11. Pellet Hopper Clean-out



If grill will be left un-attended 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

Not: Make sure to hold a pail or bag in place before emptying pellets.

12. 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

13. Grill Warranty

Two-Year Full Warranty on Grill

If this grill fails due to a defecting material or workmanship within one year from the date of purchase, call 855-256-2160 to arrange for free repair (or replacement if repair proves impossible).

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance,

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

14. Customer Service

If you have any questions or if you need replacement parts, pls contact with our customer service:

855-256-2160
expertgrill@grillservices.net

We're pleased to help you with any question concerning replacement parts or your warranty. Our customer service staff can be reached **9 AM – 6 PM CDT, Monday through Friday.**