



ASMOKE Essential

PRODUCT BROCHURE

ASSEMBLY & OPERATION



Important Note: Please read the instruction manual carefully before use!!!

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MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 915mm (36 inches) from combustible constructions to the sides of the grill, and 915mm (36 inches) from the back of the grill to combustible constructions must be maintained. Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction. Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.

3. Use only with ASMOKE Essential BP0090-4 Intelligent battery pack.

4. After a period of storage or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to ensure that water does not get into the hopper. When wet or exposed to high humidity, wood pellets will expand greatly, decompose and may jam the feed system. Always disconnect the power before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

5. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.

6. To prevent fingers, clothing, or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

7. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use.
8. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
9. Product may have sharp edges or points. Contact may result in injury. Handle with care.
10. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
11. Children should be supervised to ensure that they do not play with the appliance.

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 noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all-natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all-natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger to prevent jams.

Do not use spirit, petrol, gasoline, lighter-fluid, or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

At the time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at www.pelletheat.org or the **Pellet Fuel Institute**. Contact your local dealer about the quality of pellets in your area and for information on brand quality. As there is no control over the quality of pellets used, we assume no responsibility for damage caused by poor quality fuel.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture-affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal, or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness, or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the 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 mothers and children during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.

FCC RULES

Please take attention that changes or modification not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

CERTIFICATION

UL 60335-1, CSA C22.2 No. 60335-1 & IEC 60335-2-102

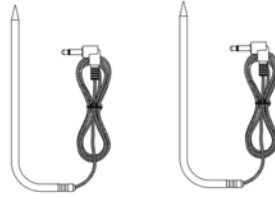
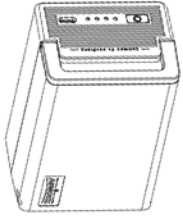


800903

SPECIFICATIONS

Color	Black
Product Dimensions (L x W x H)	14.17*20.16*15.51 in ³ / 36*51.2*39.4 cm ³
Product Weight	39.7lbs
Total Cooking Space	271 sq.in / 1748.39 cm ²
Temperature Range	180 °F - 500 °F / 82 °C - 260 °C
Battery Capacity	6.6 Ah / 95 WH
Battery Working Hour	8 hours
Battery Voltage	14.4V DC
Battery Charing Protocol	PD3.0, PD 3.1
Wifi Connection	2.4GHz Network
Hopper Capacity	5 lbs / 2.3 kg
Material	Heavy-duty Steel(Heat-resistant Powder Coat Finish)
Supported OS	Android, IOS

COMPONENTS LIST

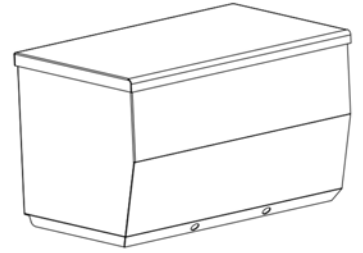
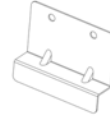
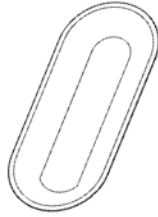
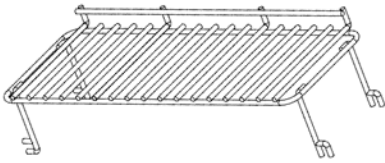


1. Battery Pack

2. Type-c Charging Cable

3. Temperature Probe x2

4. Grease Collection Box

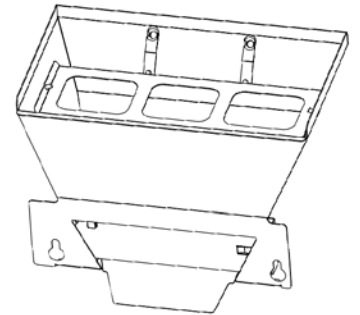
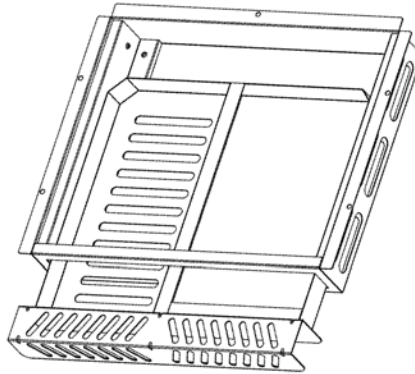
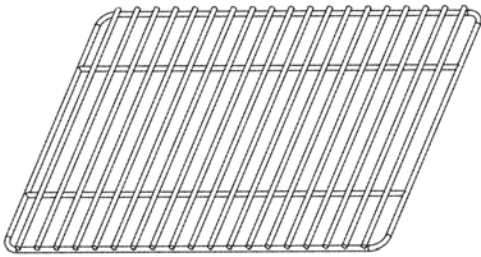


5. Upper Cooking Rack

6. Water Tray

7. Hopper Bracket

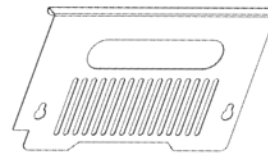
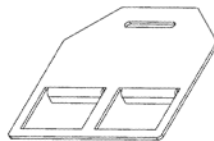
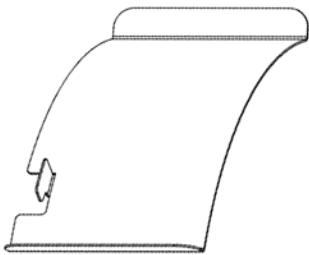
8. Upper Hopper



9. Cooking Grid

10. Ash Tray

11. Lower Hopper

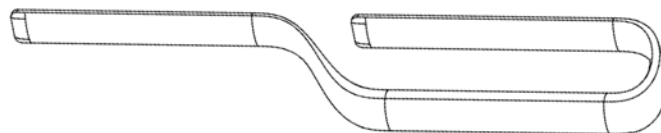
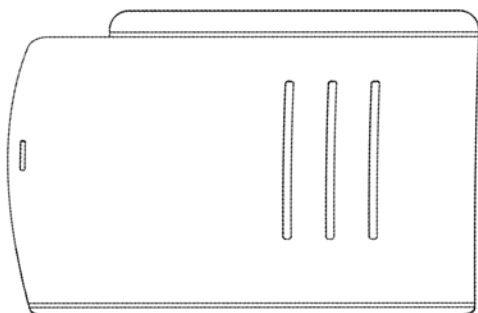


12. Flame Broiler Slider

13. Combustion Chamber Gasket

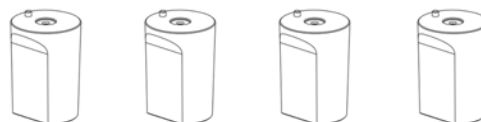
14. Pellet Blocking Plate

15. Screws



17. Handle

19. Double-sided Adhesive Tape x4



16. Flame Broiler Main Plate

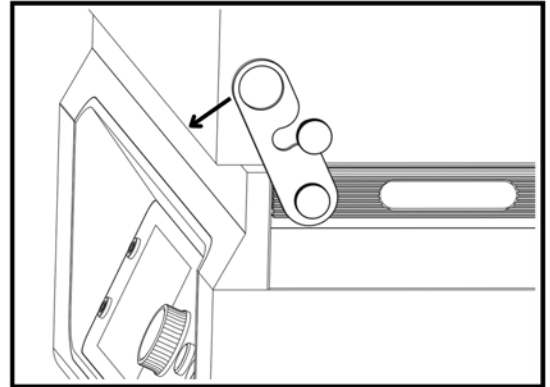
18. Legs Assembly x4

20. Mica Gasket x4

Important: We recommend reading all the steps thoroughly before starting the assembly. Install all screws completely and tighten them after all steps are finished. The hardware assembly (including lock washers and washers) should be installed at the lock washer position near the screw head.

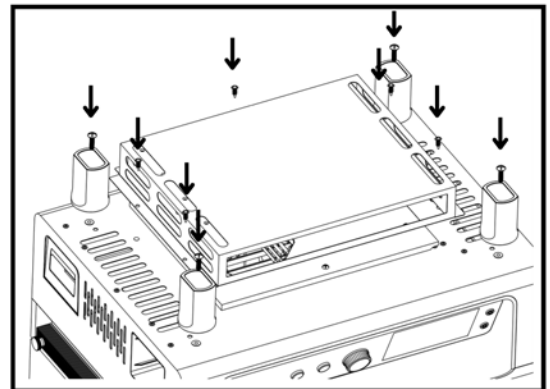
Step 1

After unpacking, take out the grill, rotate the upper lid latch to unlock, and take out the accessories from inside the grill.



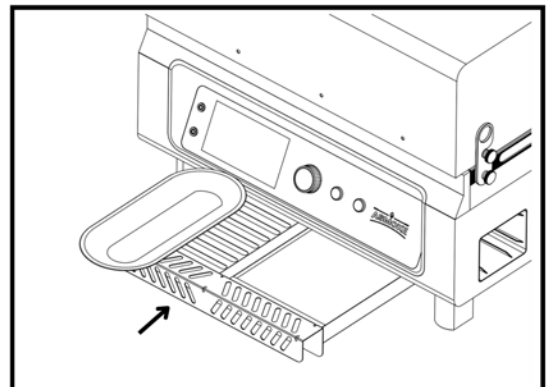
Step 2

Turn the grill upside down on a tabletop. Install the four support legs and the ash tray (use 4x No. 4 screws for the legs and 5x No. 3 screws for the ash tray).



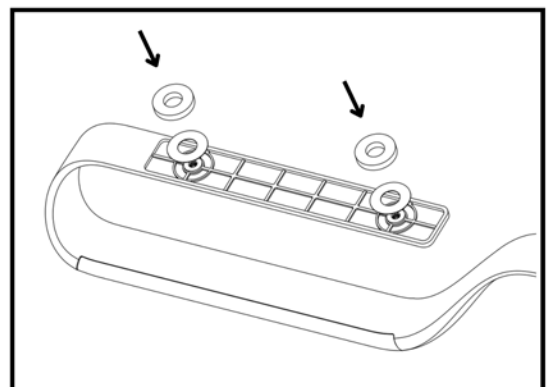
Step 3

Place the grill upright on a table. Insert the ash tray and place the water tray (the water tray is used for adding flavored liquid or wine to enhance the flavor of the barbecue).



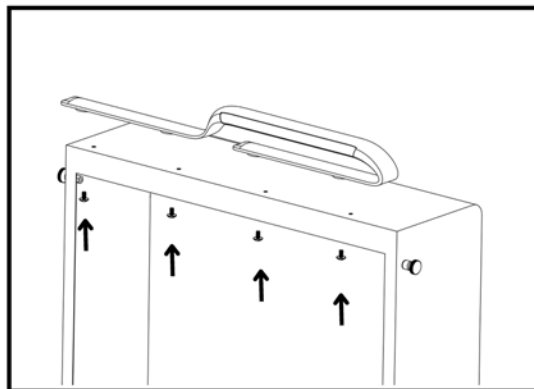
Step 4

Attach the mica gasket to the handle: first, stick the double-sided adhesive tape to the handle, then attach the mica gasket, ensuring it is pressed firmly to avoid detachment.



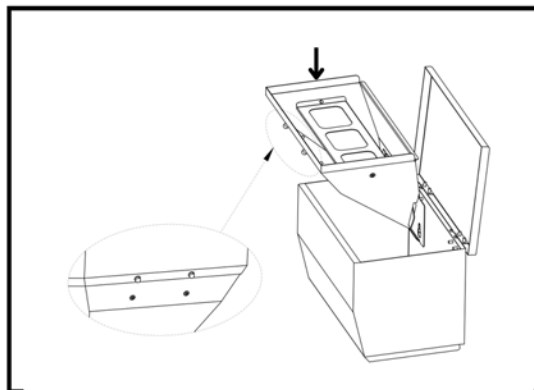
Step 5

Install the upper lid handle (use 4x No. 2 screws).



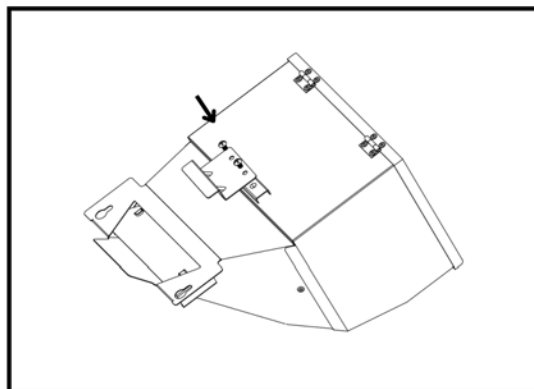
Step 6

Fit the lower section of the hopper into the upper section and push it firmly until you hear a "click" sound. Check whether the two spring protrusions are properly engaged. (For storage, press the two spring tabs simultaneously and push the lower hopper section towards the upper section to fold it into a smaller size.)

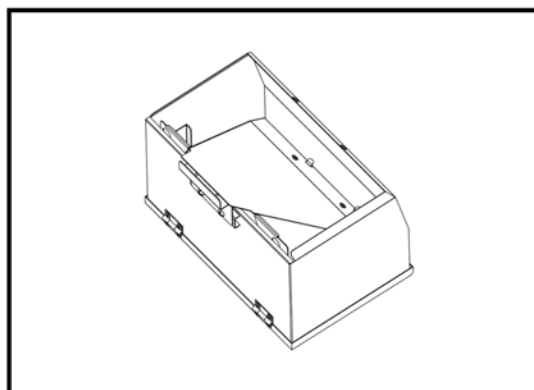


Step 7

Install the hopper bracket (use 2x No. 1 screws).

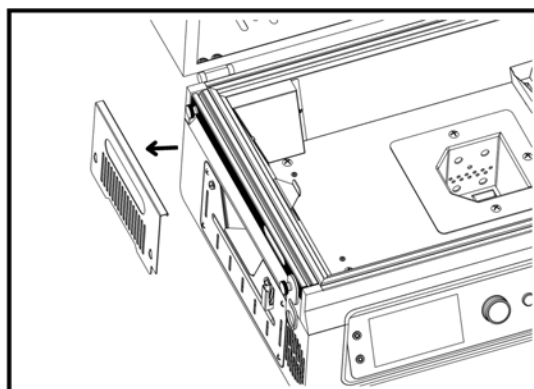


(Display of the telescopic state of the hopper, the hopper can be telescoped when transporting or storing the grill)



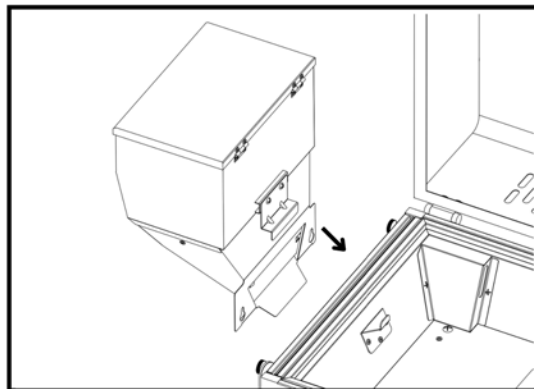
Step 8

Remove the pellet blocker plate.

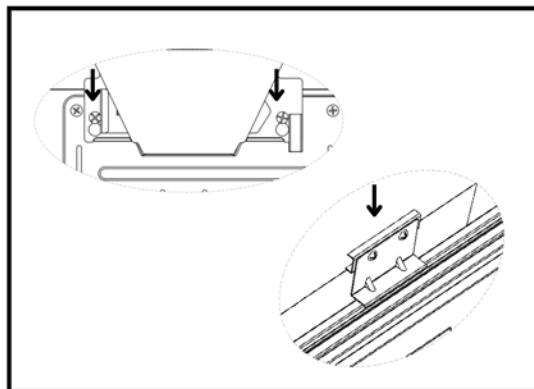


Step 9

Attach the hopper to the feeding port on the left side of the grill (ensure the two slots are properly engaged, and insert the hopper bracket into the slot of side handle).

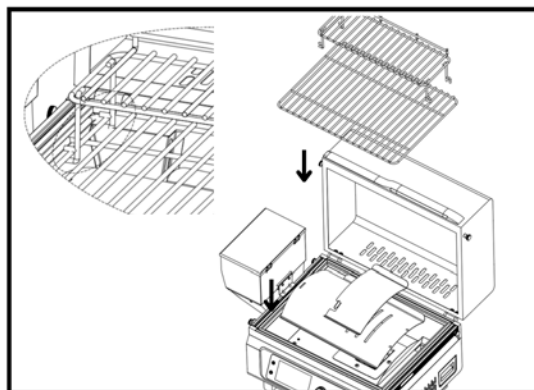


(ensure the two slots are properly engaged, and insert the hopper bracket into the slot of side handle).



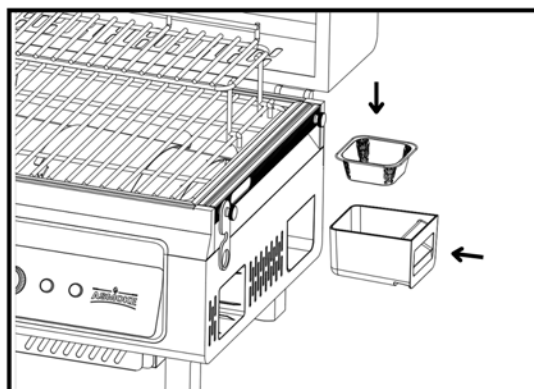
Step 10

Place the flame broiler plate, cooking grid and the upper cooking rack (the flame broiler slider can slide left and right to switch grilling functions).



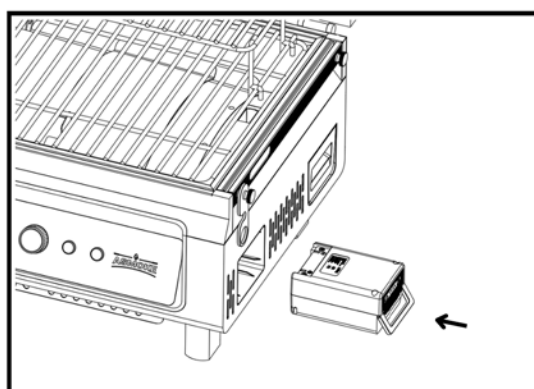
Step 11

Check the placement of the grease collection box.



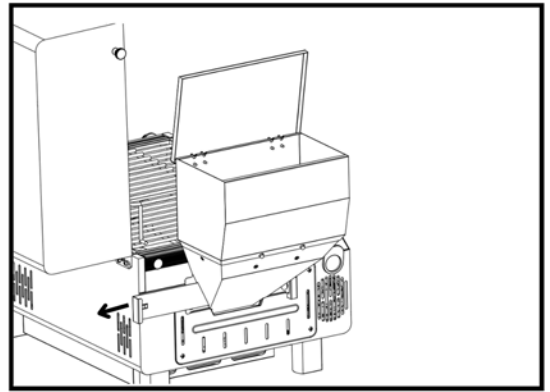
Step 12

Insert the battery and press the button to check the power level (when you receive the battery for the first time, press the button for 1 second to activate it).



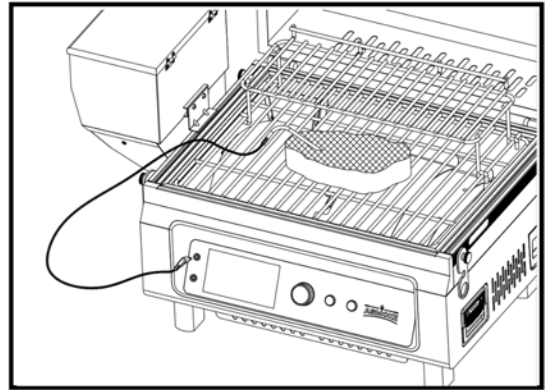
Step 13

Open the hopper's pellet blocker plate, pour in dry, all-natural hardwood pellet fuel, and close the hopper lid securely.



Step 14

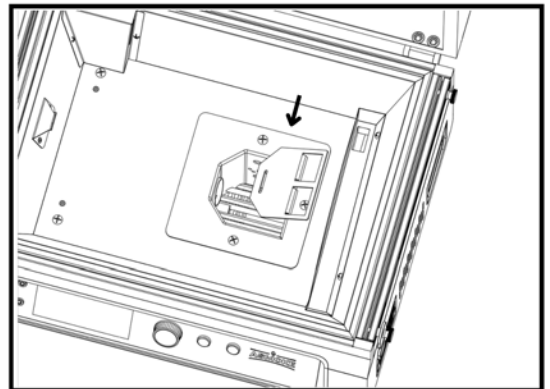
Insert the meat probe into the thickest part of the food and plug the connector into the panel socket.



When using pellets from other brands, place the gasket into the combustion chamber to prevent ash buildup and temperature issues.(ensure proper placement).

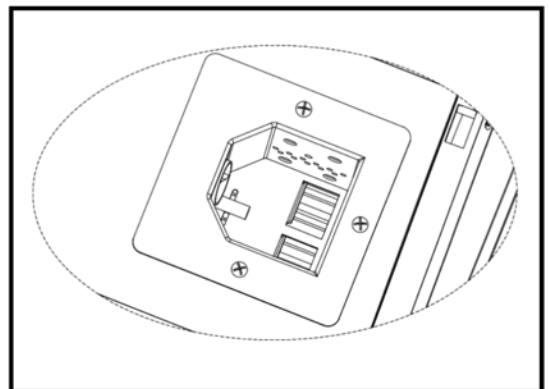
We recommend 100% pure wood pellets for better temperature control and flavor. Avoid pellets with stalks, blends, or additives.

The gasket is not required when using Asmoke's 100% pure wood pellets

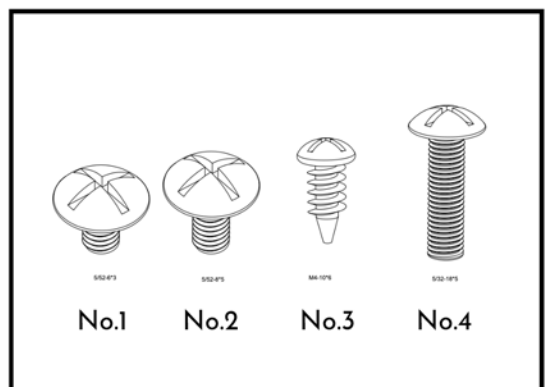


Display installed status

Note: When the installation is complete, the gasket should be positioned beneath the igniter rod, with the raised side of the gasket facing upward.



Screw number



In today's lifestyle, people embrace a health-conscious and nutritious diet, which makes reducing fat intake an important consideration. One of the best ways to reduce fat in your diet is by using low-fat cooking methods, such as grilling. The use of natural wood pellets in the grill imparts a delightful wood aroma into the meat, reducing the need for high-sugar sauces. The importance of slow-cooking at low or medium temperatures will be discussed later in this manual.

Grilling Environment

1. Grill Placement

For all outdoor grill appliances, weather conditions significantly impact grill performance and cooking times. Maintain a minimum clearance of 915mm (36 inches) between all ASMOKE devices and combustible structures, including during grill operation. Do not place the appliance under flammable ceilings or objects. Position the grill away from flammable materials, gasoline, and other combustible gases and liquids.

2. Grilling in Cold Weather

Outdoor temperatures dropping doesn't mean the grilling season is over! The crisp air and the aroma of smoked food can cure your winter blues. Follow the advice below to enjoy grilling in the cooler months:

- If smoking at low temperatures fails, consider slightly raising the temperature.
- Prepare in advance: Gather all your necessities in the kitchen before going outside. Avoid exposing the grill to wind and cold during winter. Check local regulations for required distances between the grill and your house and/or other structures. Secure your items on a tray and get everything ready.
- Place an outdoor thermometer near the grill to measure the temperature. Record the food being cooked, outdoor temperature, and cooking time. This will help you decide what food to cook and how long it will take in the future.
- In cold weather, extend the preheating time by at least 20 minutes.
- Avoid opening the lid unless necessary. Gusts of cold wind can significantly lower the grill's temperature. Be flexible with mealtime, as opening the lid requires an additional cooking time of approximately 10-15 minutes each time.
- Have preheated plates or plate covers ready to keep the food warm after it's taken out.
- During winter, ideal foods to cook are those that require less effort, such as grilled meats, whole chickens, ribs, and turkey. Simple foods like vegetables and potatoes can make meal preparation more convenient.

3. Grilling in Hot Weather

Rising outdoor temperatures will shorten cooking times. Follow the advice below to enjoy grilling in the hot months:

- Lower the cooking temperature to prevent flare-ups.
- Use a meat thermometer to measure the internal temperature of the food to avoid overcooking and drying out the meat.

- Even in hot weather, it's best to keep the grill lid closed during cooking.
- You can wrap the food in aluminum foil and place it in an insulated cooler to keep it warm. Wrapping the foil with crumpled newspaper can help maintain the food's temperature for 3 to 4 hours.

Grill Temperature Range

The temperature displayed on the control panel may not exactly match the temperature on the thermometer. Temperature is influenced by the following factors: outdoor ambient temperature, wind speed and direction, quality of pellet fuel, lid open/closed situation, and the amount of food being grilled. The temperatures listed below are approximate values:

- High Temperature (205-315°C):

This temperature range is best for high-temperature grilling. You can use the direct flame broiler (slide plate) for direct or indirect flame grilling. With the direct flame broiler open, you can grill medium-rare steaks, vegetables, garlic toasts, or other foods directly over the flame! When the direct flame broiler is closed, the air circulates around the barrel, creating convection heat. High temperatures can also preheat the grill, burn off the grates, and achieve high heat in extremely cold weather.

- Medium Temperature (135-180°C):

This temperature range is ideal for slow-smoking and baking. It significantly reduces fat combustion. Close the slide plate of the direct flame broiler and cover the slotted opening. You can cook various bacon-wrapped dishes and achieve other cooking functions through adjustments.

- Low Temperature (80-125°C):

This temperature range is suitable for slow cooking, adding smoky flavor, and maintaining food temperature. Cooking at lower temperatures for a longer time (also known as low and slow) allows the meat to absorb more smoky flavor and become juicier. This temperature range is highly recommended for cooking Thanksgiving turkeys, juicy hams for Easter, or large holiday feasts.

Smoking is the most authentic form of grilling and a significant advantage of wood pellet grills. Hot smoking is often conducted at temperatures between 80-125°C. It works best for foods that require longer cooking times, such as large pieces of meat, fish, or poultry.

Pro Tip: To enhance the flavor, switch to the SMOKE (low temperature range) immediately after placing your food on the grill, allowing the smoke to penetrate the meat.

The key is to experiment with the allowed smoking time before the meal is ready. Some outdoor cooks prefer to smoke their food at the end of the cooking process to keep it warm until serving. Practice makes perfect!

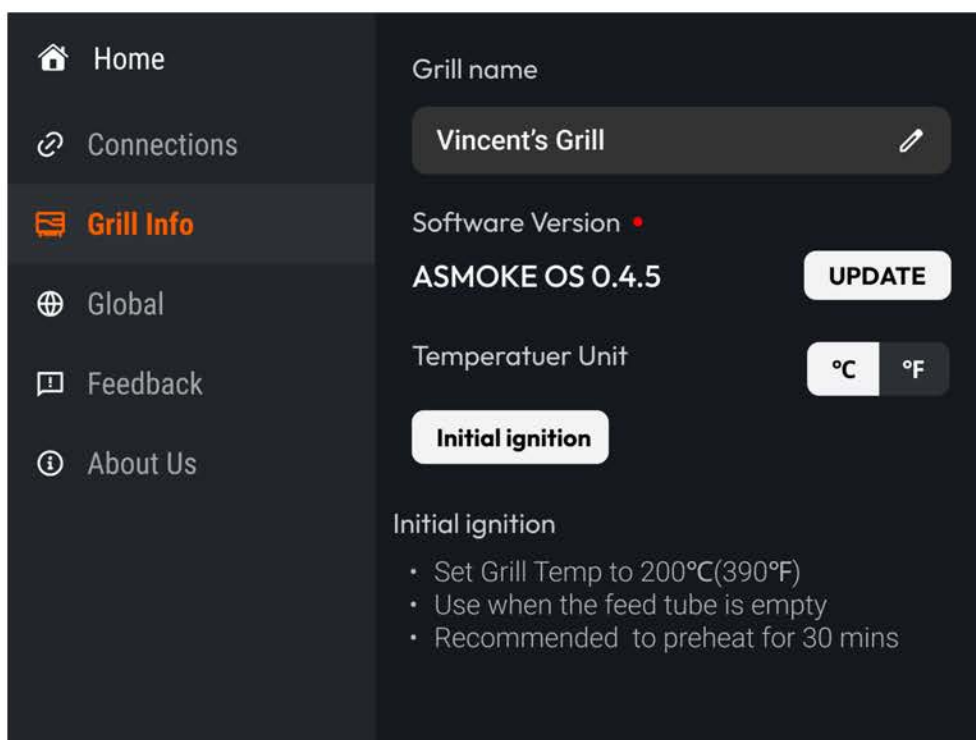
Device Startup Procedure

Before starting your first cooking session on the grill, it is essential to burn off the grill. Start the grill and operate it at high temperatures (above 200°C) with the lid closed for 30 to 40 minutes to burn off the grill and remove any foreign objects. Preheat the grill before each cooking session. Preheating quickly raises the temperature of the grill and cooking grates, killing any bacteria and other pathogens left from previous grilling activities. Keep the lid closed during preheating.

When igniting the grill for the first time or whenever the fuel pellets in the hopper and feed tube are depleted, follow these instructions:

1. Open the hopper and ensure that there are no foreign objects in the auger or hopper.
2. Check the ignitor rod for obstructions before ignition.
3. Ensure the battery is sufficiently charged or connected to a power source.
4. Use the "Initial Ignition" option in the setting to set a target temperature of 200°C for 30 minutes. This will activate the startup sequence. The auger feed system will start running, the igniter will begin glowing, and the fan will supply air to the burner. Once the startup sequence is activated, the grill will produce smoke. Once the smoke dissipates, the fuel pellets will ignite.

The ignition process takes 5-7 minutes, please do not stop the process during the ignition until the Asmoke Essential has completed initialization. This ensures proper startup and prevents potential issues.. (Make sure the ASMOKE Essential software is updated to the latest version).



Important Note: External room temperature, weather conditions, and the quality of wood pellet fuel can all affect cooking temperatures. Pay attention to the time required to reach the desired temperature and adjust the cooking time accordingly.

Host Device Operation Guide

1.Buttons on the Host Device

- Knob: Users can rotate the knob to adjust the temperature or select grilling ingredients; pressing the knob confirms the operation.
- Return: Returns to the previous page.
- Power: Press once to enter the standby page.

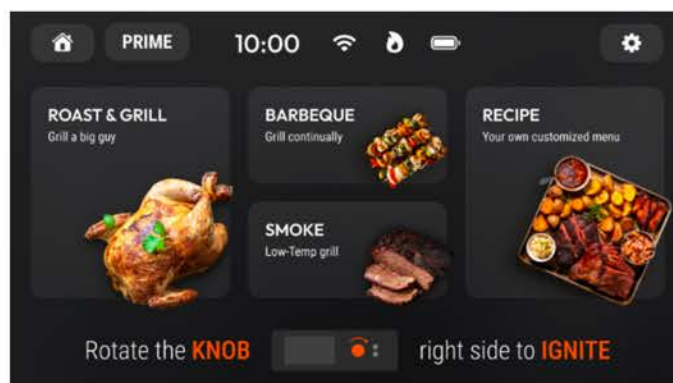
Power On/Off:

- Power On: Plug in the power.
- Power Off: Press and hold the power button for 5 seconds.
- After plugging in the power and turning off the device, press and hold the power button for 5 seconds to turn it back on.



2.Menu Navigation and Cooking Mode Selection

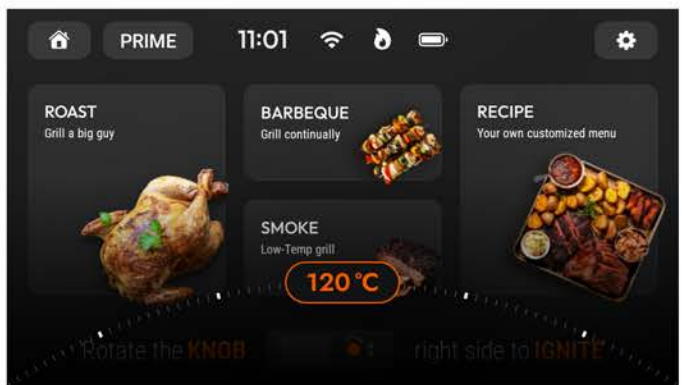
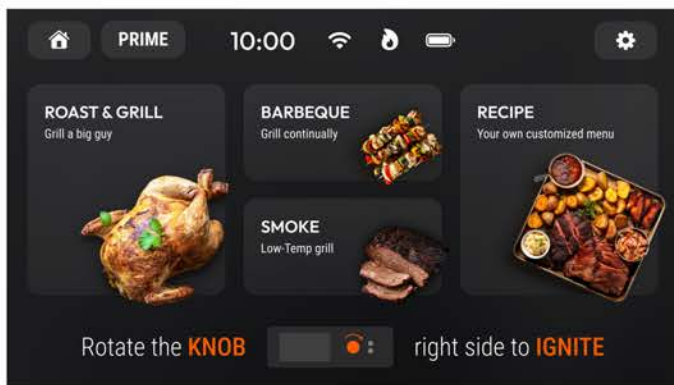
- Use the touchscreen to select grilling modes.



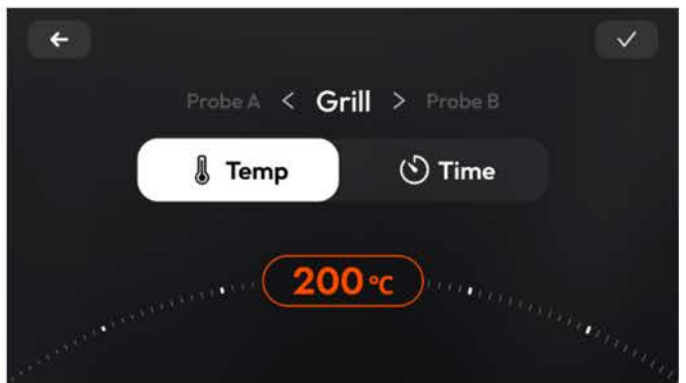
- : View the basic status of the oven (time, power level).
- : Enter the settings page.
- : Return to the Home page.
- : WiFi status will be displayed when connected.
- : The ignition icon will turn orange after starting the ignition process.
- PRIME** : Manual feed button.

3. Quick Start

Use the knob on the host device to select the temperature and press down to quickly ignite, or click the temperature option at the bottom of the menu page to quickly start ignition. Users can also proceed with other cooking processes after preheating via Quick Mode.



- After quick ignition, users can manually set grill and probe-related parameters by clicking the button in the lower left corner:
 1. Grill target temperature
 2. Grill countdown timer
 3. Probe target temperature
 4. Probe countdown timer



When the probe is inserted, the status will be displayed on the menu page. At the same time, data will be cyclically displayed at the bottom of the menu page every 10 seconds.



Click the button in the top left corner to enter the HOME page, and the data will still be displayed in a cyclic manner.



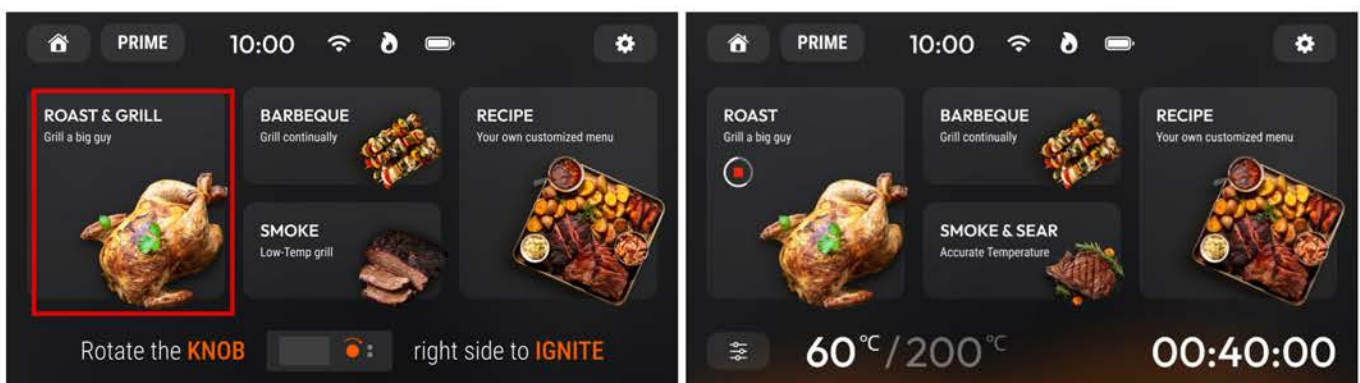
When the oven countdown ends and all probes reach their target temperature, the Grill Done page will pop up:

- Heat Preservation: The holding temperature is set to 100°C.
- Flame Out: Extinguish the flame.
- Start New Grill: Return to the Menu page - continue maintaining the current temperature and select another grilling process if desired.

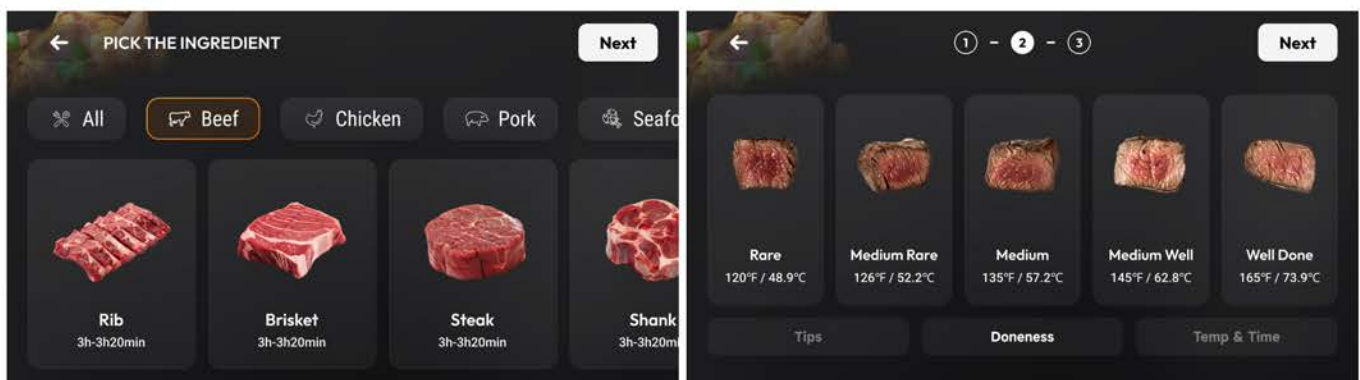


4. Roast Mode

Users can select Roast Mode on the left side of menu page. Alternatively, users can preheat using Quick Mode before switching to Roast Mode. **For first-time use, the host device must be connected to the network to download relevant ingredient data.**



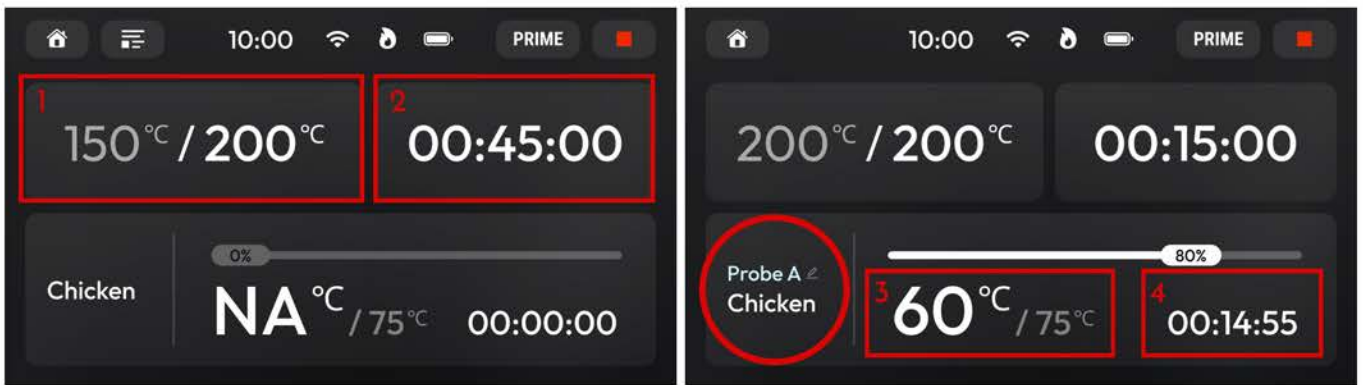
Users can select the grilling ingredient and desired doneness level.



When no probe is inserted, the following data will be displayed:

1. Current grill temperature / preset grill temperature
2. Preset countdown timer

At the same time, the system will remind the user to insert the probe. Users can click the button in the red box to modify the grill target temperature and the countdown timer.



■ :Stop the process and flame out.

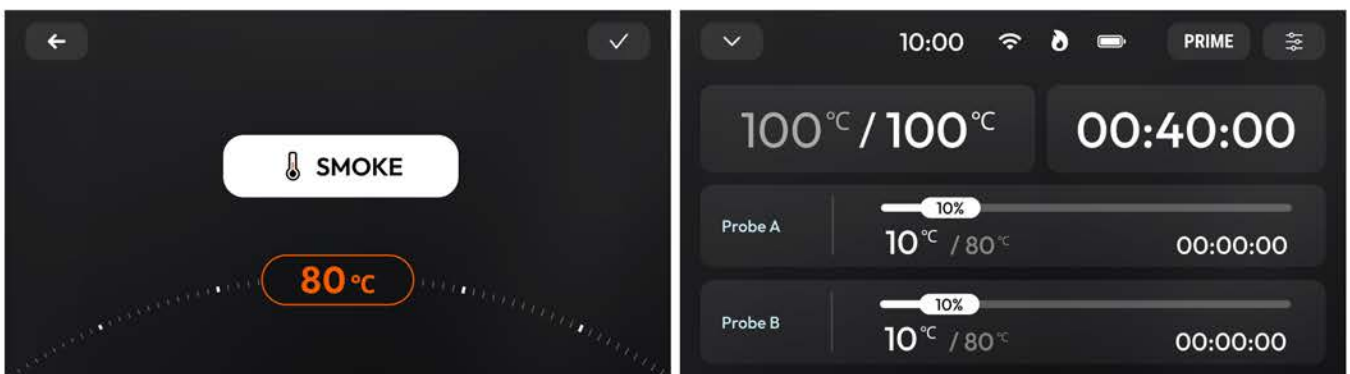
- When a single probe is used, the corresponding data includes:
 3. Current probe temperature / preset probe temperature
 4. Estimated time for the probe to reach the target temperature (precondition: the probe is inserted, and the target temperature is set).
 Users can click the red circular button to manually modify the target temperature for the probe.
- When multiple probes are used, the corresponding data will be displayed.



5. Smoke Mode

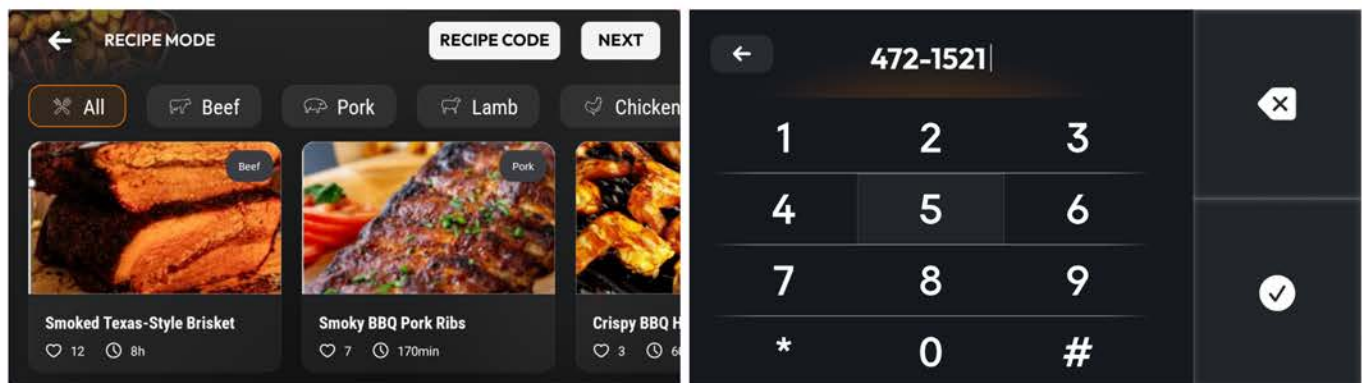
After selecting Smoke Mode, users can set the grill temperature and countdown timer. In this mode, the temperature range is Smoke level (80-120°C / 170-250°F).

After setting the grill temperature and time, the interface will display this screen. Users can manually adjust the grill and probe data—the adjustment method is the same as in Roast Mode.



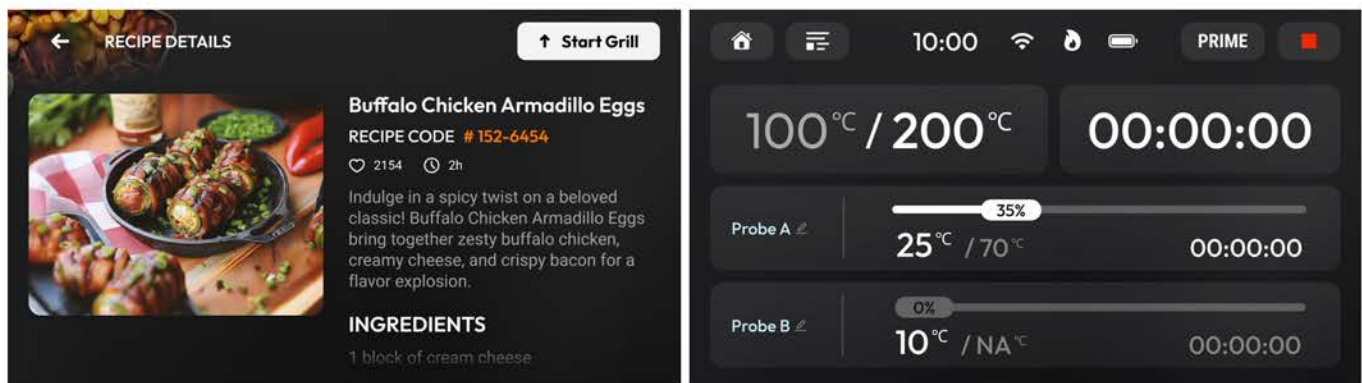
6. Recipe Mode

Select a recipe directly or search for a recipe using the recipe code.



- Users can view recipe details, including an introduction, required ingredients, and grilling instructions.

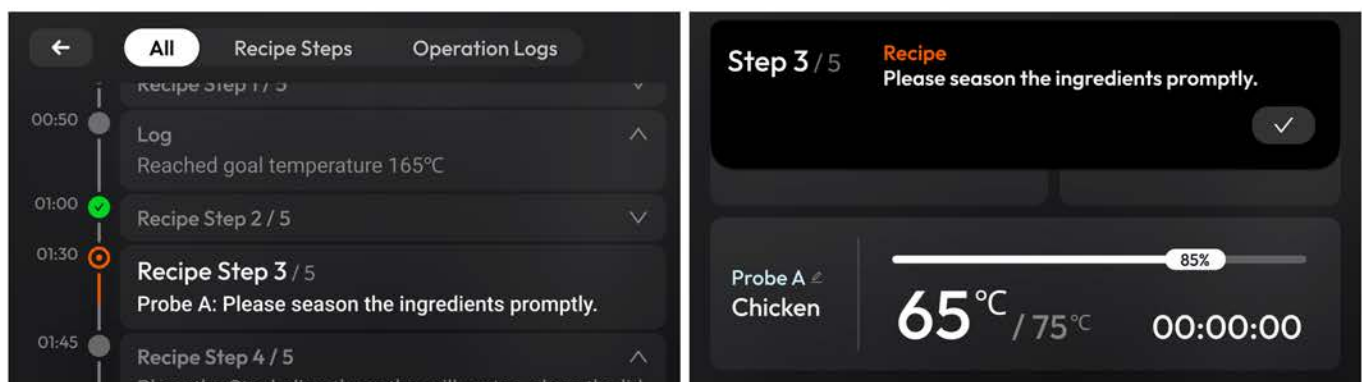
Note: Preparation work before grilling and detailed cooking instructions must be viewed on the host device or the recipe detail page in the app.



- Users can view the relevant data on the data display page.

 : View recipe and device operation logs

When certain conditions are met, the app will display a prompt at the top of the screen to remind the user to take action. The prompt will remain visible for 10 seconds before disappearing. To review the prompt, users can click the corresponding button to access the step detail page for more information.



Grill Done Page:

- When no probe is inserted, the Grill Done notification will appear once all built-in countdown timers for the recipe have ended.
- If a probe is inserted, the Grill Done notification will appear when all steps are completed, all built-in recipe countdown timers have ended, or the probe reaches the target temperature.

Note: It is recommended that users insert a probe when using Recipe Mode to ensure optimal cooking results.

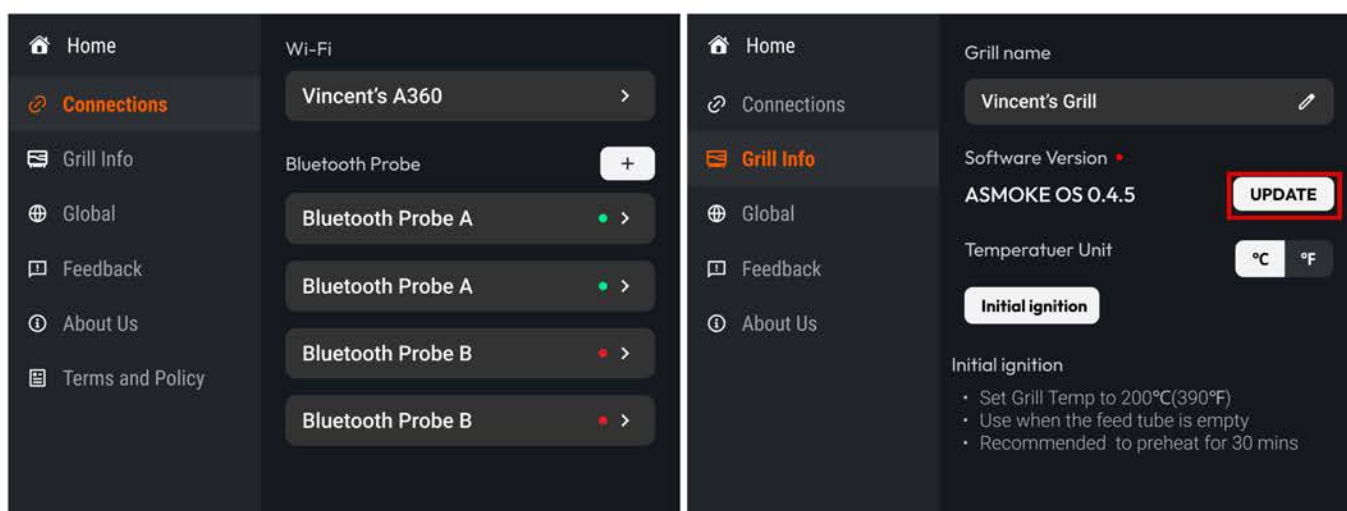
7. Setting Page

- WiFi Connection

The grill supports 2.4GHz networks. Ensure your router is compatible or try connecting via a mobile hotspot (enable maximum compatibility for iOS).

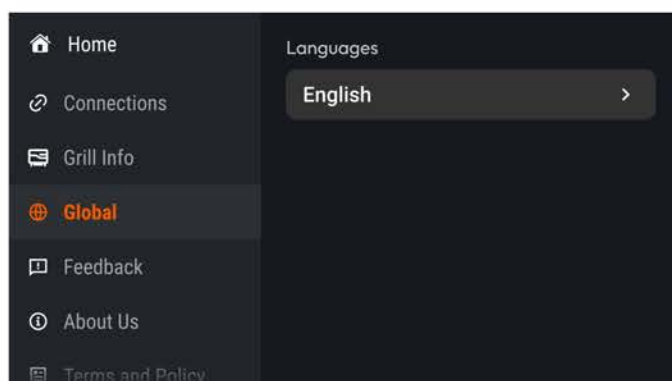
- Software OTA

The grill supports OTA software updates when connected to the network, allowing it to upgrade to the latest software version. The host device's user interface, grilling mode features, ingredient data, and temperature control algorithms can all be updated via OTA.



- Change system language.

The system language can be changed in the settings. The default language is English. Users can modify the language as needed. The available languages currently include: English, French, German, Italian, Spanish, Dutch, Japanese, and Korean.



Mobile APP Operation Guide

1. Asmoke APP Download

- iOS Link: <https://apps.apple.com/us/app/asmoke/id6738769905>
- Android Link: <https://play.google.com/store/apps/developer?id=ASMOKE>



IOS



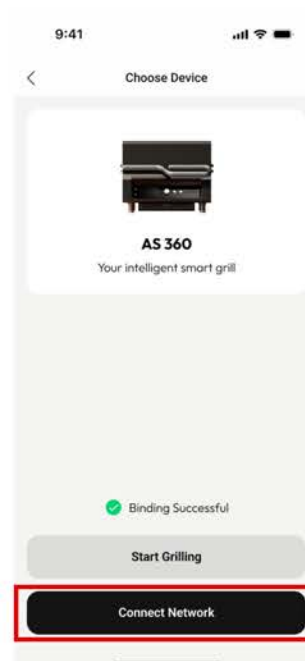
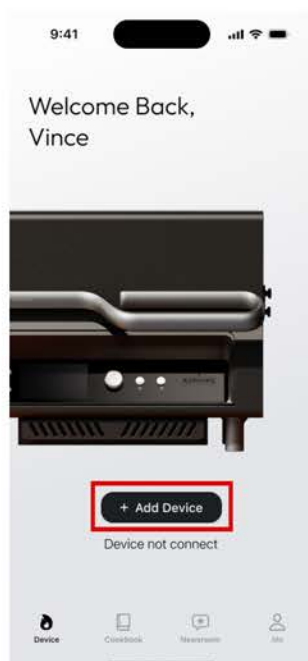
Android

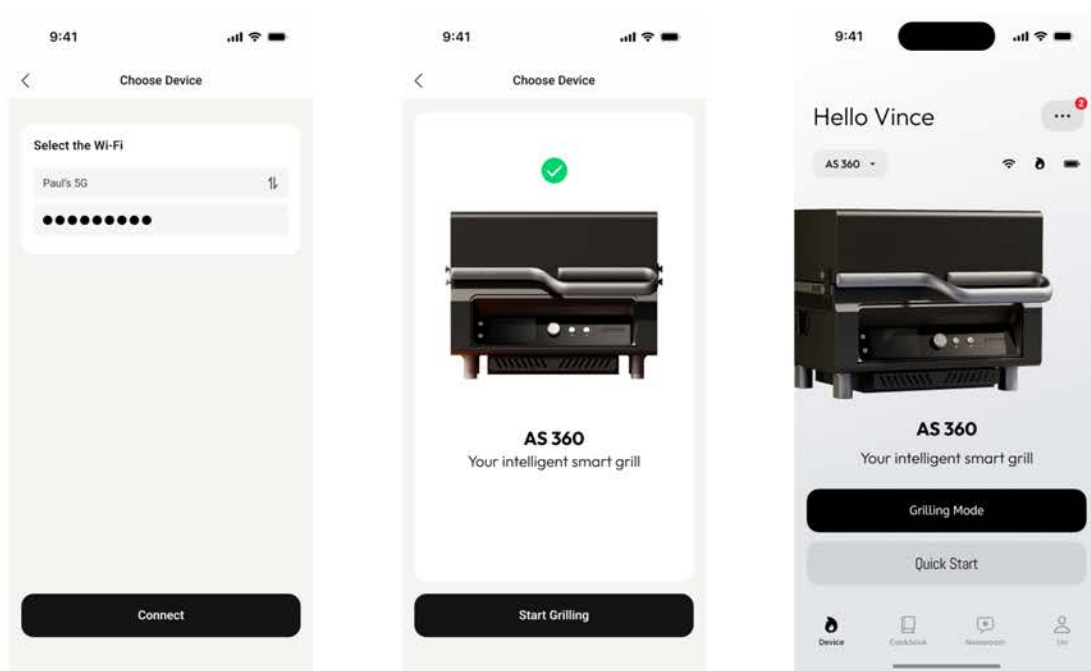
2. APP Device Binding and Network Configuration

- Click "Add Device" to bind your device. Please ensure that your phone's WiFi and Bluetooth are turned on. Select your grill from the list of discovered devices and connect.

Note: One account can bind multiple devices, but each device can only be bound to one account.

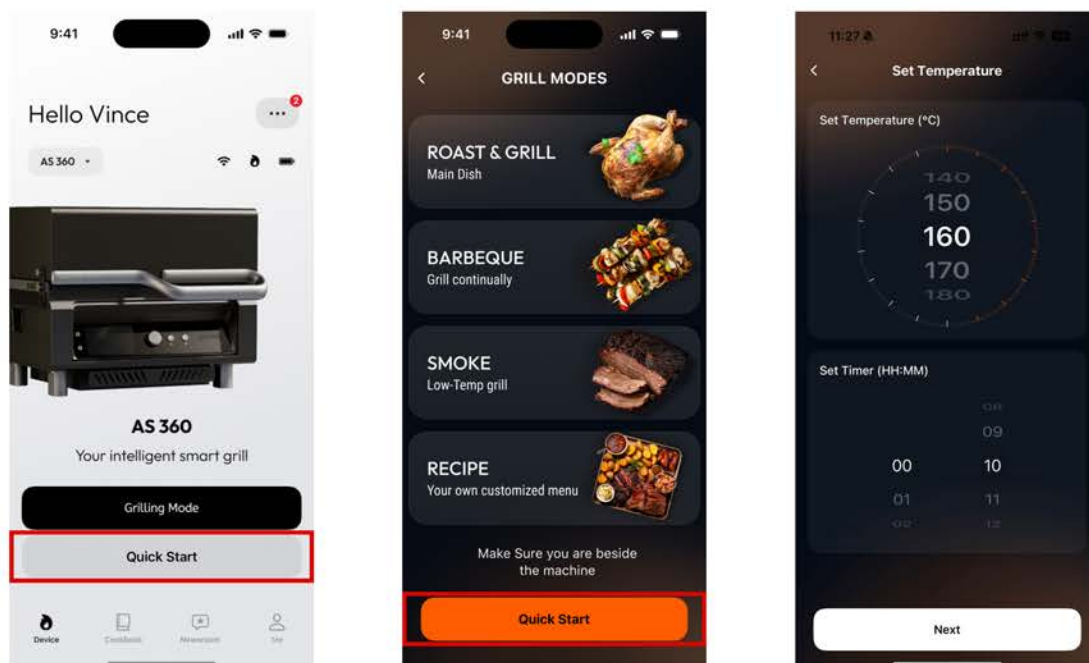
- After the device is successfully connected, click the button in the red box to perform the network configuration. If the network configuration fails, users will need to complete the configuration later via the Settings on the host device.
- The grill supports 2.4GHz networks. Ensure your router is compatible or try connecting via a mobile hotspot (enable maximum compatibility for iOS).



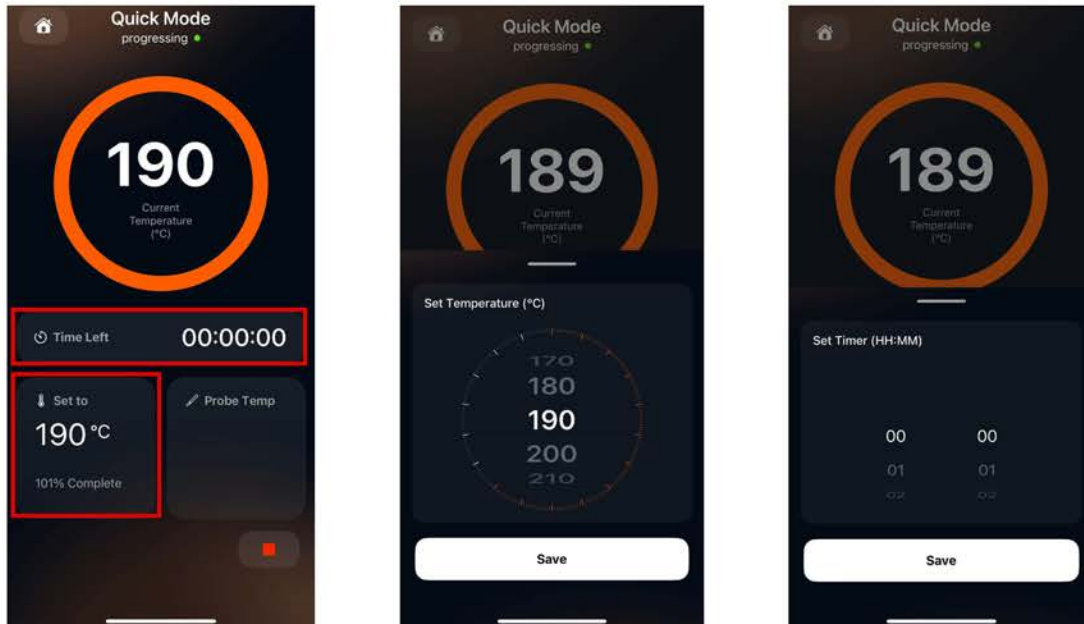


3. Quick Start

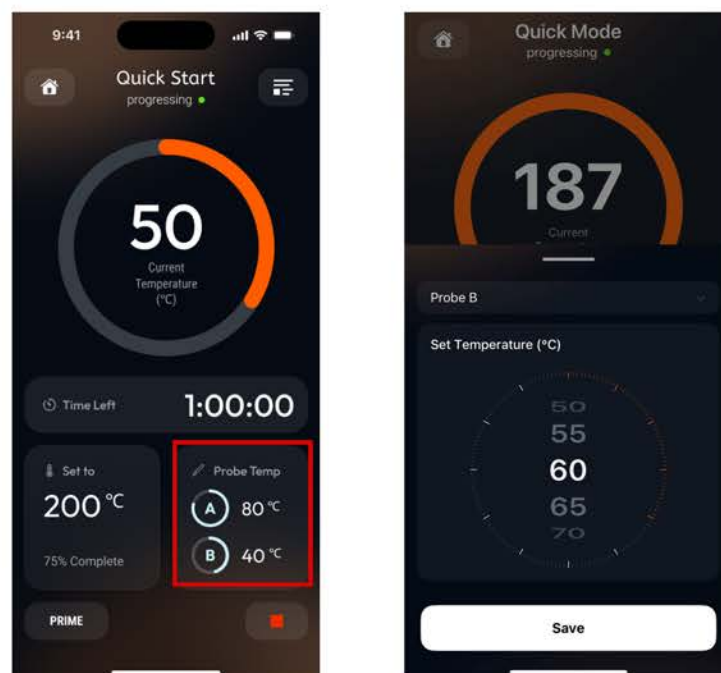
- Users can start the grill using the "Quick Start" button. Alternatively, users can preheat the grill using Quick Mode before proceeding with other grilling processes.
- Set the grill temperature and countdown timer.



- Adjust the grill temperature during grilling.
- Modify the grill countdown timer during grilling.

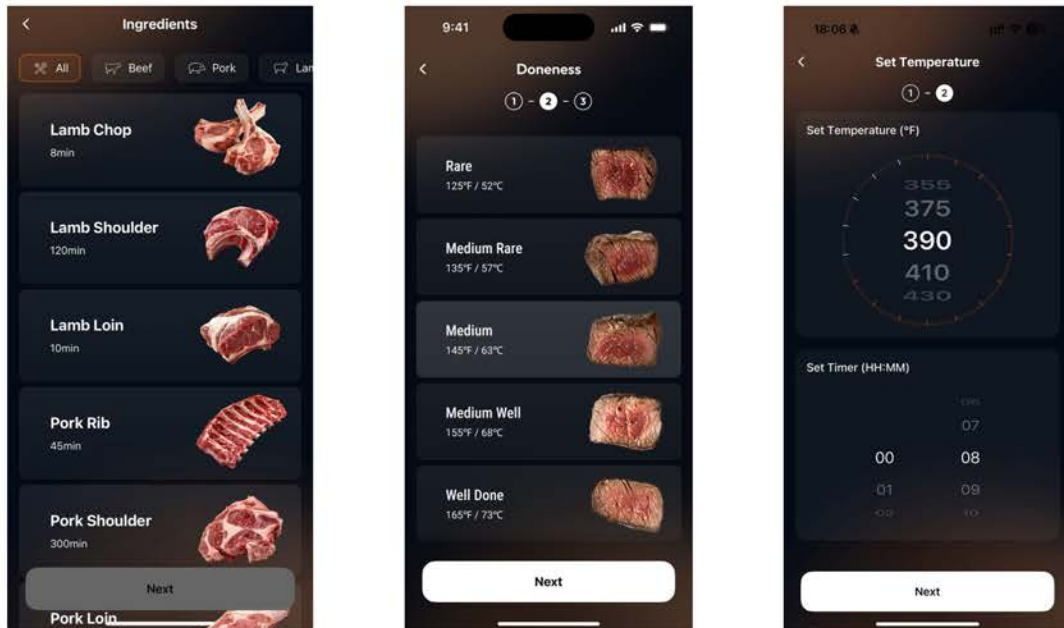


- Users can insert a probe and click “Probe Temp” to manually set the probe's target temperature.



4. Roast Mode

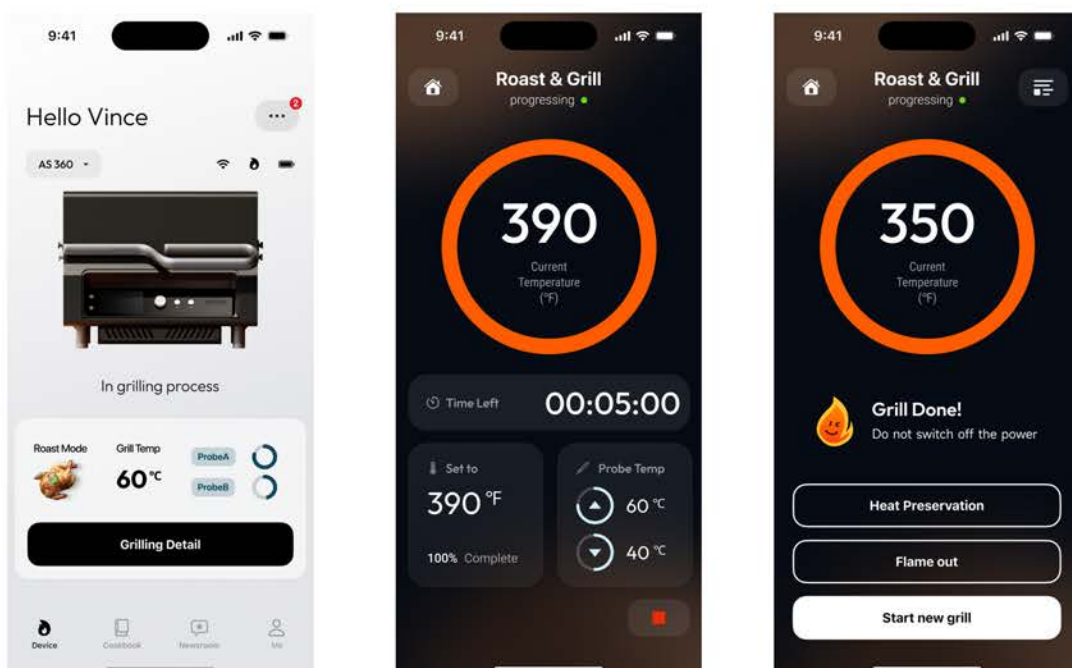
- Users enter Roast Mode to select the desired ingredient and doneness level.
- After selection, the system will provide default preset values, which users can adjust as needed. Users can also manually adjust grill-related parameters during the grilling process.



- Users can monitor the grilling data during the process.

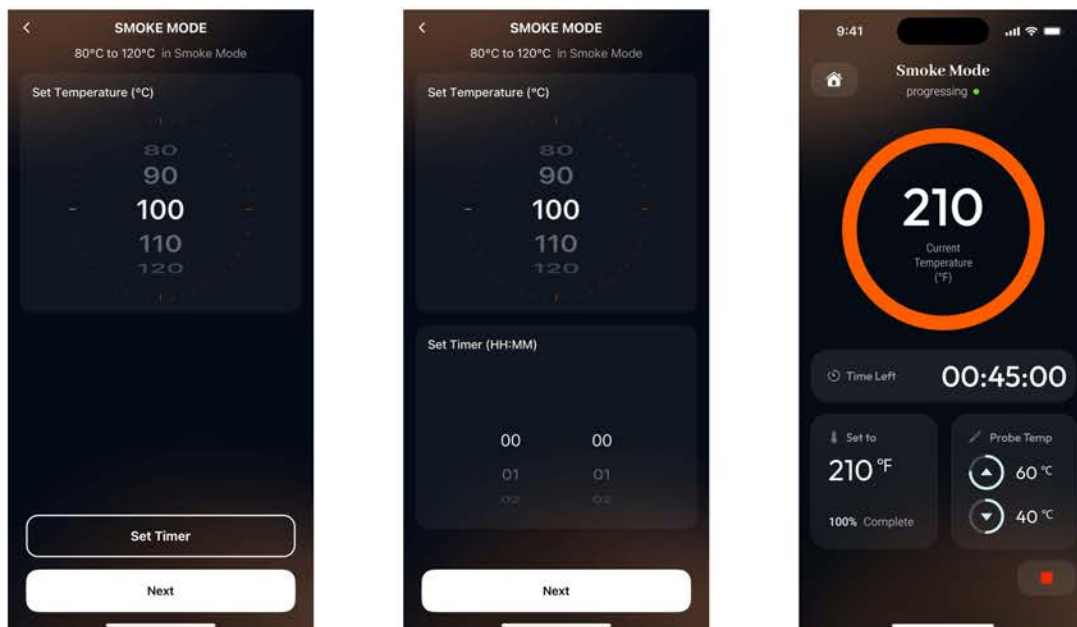
When the grill countdown ends and all probes reach their target temperature, the Grill Done page will pop up:

- Heat Preservation: Maintains a holding temperature of 100°C.
- Flame Out: Extinguishes the flame.
- Start New Grill: Returns to the Menu page, maintaining the current temperature, allowing users to select other grilling processes.



5. Smoke Mode

After selecting the Smoke Mode, users can set the grill temperature and countdown timer. In this mode, the temperature range is set to Smoke Level (80-120°C).

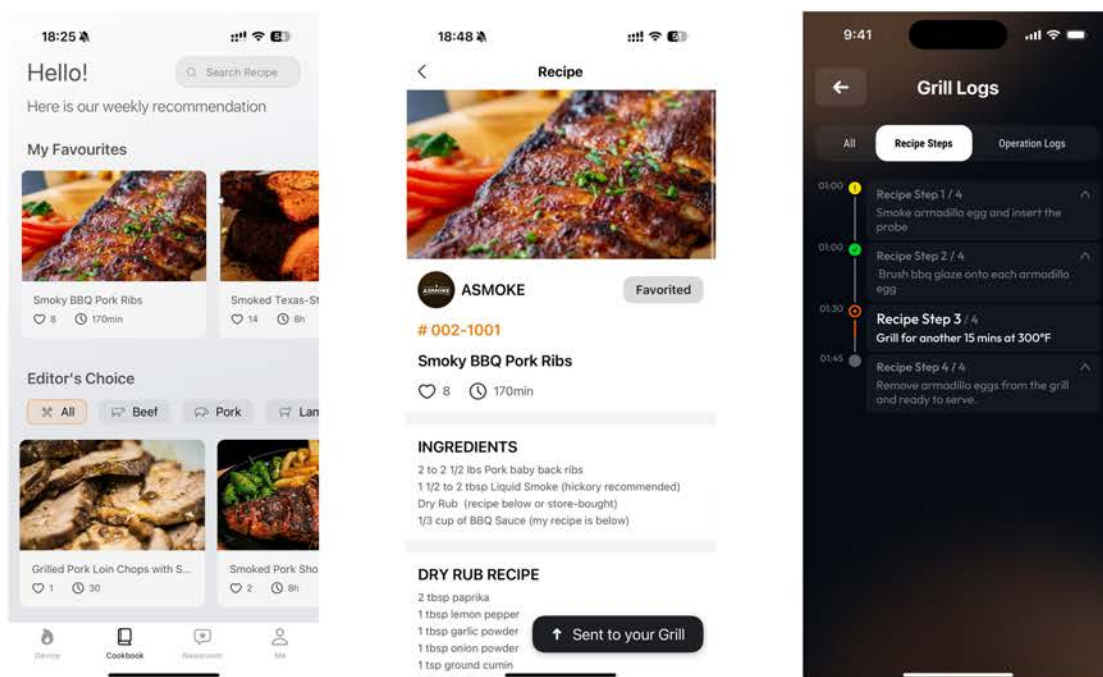


6. Recipe Mode / Cookbook

Users can select recipes from the Cookbook on the APP to start grilling. The detailed grilling process can be referenced through the Recipe Mode on the host device. After the user selects a recipe, it will be sent to the host device, and the ignition and grilling process will begin.

- By clicking the recipe, users can save it to My Favourite.
- Users can search for recipes using the recipe code or recipe name.

View grilling steps and device operation logs.



Any smoking device will provide you with years of delicious service with minimal cleaning work. An important step is to run the grill at high temperature for 5 to 10 minutes after each use to achieve automatic cleaning of the grill and grates. Please follow the following cleaning and maintenance tips to take care of your grill:

1. Interior Surfaces

- We recommend cleaning the burner every few uses to ensure proper ignition and prevent buildup of hard debris or ash inside the burner.
- Use a long-handled grill cleaning brush to thoroughly remove food or debris from the grates. The best practice is to start cleaning while there is still residual heat after the last cooking. Grease fires are caused by excessive debris falling on the grill. Clean the interior of the grill regularly. If you experience a grease fire, keep the grill lid closed to extinguish the flames. If the fire cannot be quickly extinguished, carefully remove the food, turn off the grill, close the lid, and wait until the flames are completely extinguished. If possible, gently sprinkle with baking soda.
- Please check your grease bucket regularly and clean it if necessary. Remember to adjust to your cooking style.

Important: Due to high temperatures, do not cover the grill or probes with aluminum foil.

2. Exterior Surfaces

- After each use, please wipe the grill clean and wash off the grease with warm soapy water. Do not use oven cleaner, abrasive cleaners, or abrasive pads on the exterior of the grill. All painted surfaces are not covered by the warranty and are considered regular maintenance. Paint scratches, wear, or surface peeling on all painted surfaces can be repaired with high-temperature paint.
- Use a grill cover to protect your grill for thorough protection! A grill cover is the best defense against weather and external contaminants. When not in use or for long-term storage, keep the device in a garage or shed and cover it up.

Cleaning Frequency Time Table (Normal Use)

Components	Cleaning Frequency	Cleaning Method
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Grill Cleaning Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Tray	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust
Temperature Probes	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water

Following these practical tips and tricks shared by the smoking boss, our staff, and customers like you, you can become more familiar with your grill:

1. Food Safety

- Keep the kitchen and cooking area clean. Use separate plates and utensils for cooked meat and do not use the same utensils for handling raw meat or transferring raw meat to the grill. This prevents cross-contamination of bacteria. Each sauce should have its dedicated utensils.
- Store food at cold temperatures (below 3°C) and hot temperatures (above 60°C).
- Do not leave marinades for later use. If you want to use the marinade with the meat, be sure to boil it before serving.
- Cooked food should not be left at high temperatures for more than one hour. Do not leave hot food outside the refrigerator for more than two hours.
- Use the refrigerator for thawing and marinating meat. Do not thaw meat at room temperature or on the counter. Bacteria can quickly grow and multiply in warm and moist food. Wash your hands thoroughly with hot soapy water before preparing food and after handling raw meat, fish, or poultry.

2. Cooking Preparation

- When switching from high to low temperatures, open the lid until the actual temperature approaches your desired temperature. This speeds up the whole process and ensures that the flame does not go out.
- Be prepared before cooking. This means preparing cooking recipes, fuel, accessories, utensils, and all necessary ingredients next to the grill before starting to cook. Also, read the entire recipe from start to finish before igniting the grill.
- Grill mats are very useful. They protect the terrace, courtyard, stone platform from oil stains, or potential accidents due to food handling and cooking splatters.

3. Grilling Tips and Tricks

- To infuse more smoky flavor into your meat, cook it for a longer time and at a lower temperature (also known as low and slow). When the internal temperature of the meat reaches 49°C, it will lock in the meat fibers. Spraying or brushing with marinade is a good way to prevent the meat from drying out.
- When grilling meat, cover it with the lid. Use a meat thermometer frequently to determine the internal temperature of the food you are cooking. Smoking food with hardwood pellets will give the meat a pink color. The pink ring is called the smoke ring and is a favorite of outdoor chefs.
- It is best to brush sugar-based sauces on the food near the end of cooking to prevent burning and cracking.
- Leave space between the food and the barrel to ensure proper heat circulation. Crowded food on the grill will take longer to cook.
- Use a set of long-handled tongs to handle meat and a spatula to handle burgers and fish. Using forks or other piercing tools to stab meat will release the meat juice.
- Food in a deep baking dish will take longer to cook than food in a shallow baking dish.
- A good idea is to put cooked food in a warming tray to keep it warm. Lean meats like steaks and grilled meat are better if allowed to rest for a few minutes before consumption. It allows the meat to retain its juices and enhances the flavor during heating.

We stand proudly by our products and take pride in our customer service. We warrant that our products will be free from defects in all materials and workmanship (excluding paint and finish) for the Warranty Coverage Period described below. This warranty is extended only to the original consumer purchaser. During the Warranty Coverage Period, we will (at our sole option) replace any defective part or product covered by this warranty when provided with proof of purchase.

Coverage Details

ASMOKE warrants this barbecue grill against defects in material and workmanship under normal use and maintenance for a period of three(3) years from the date of original purchase.

ASMOKE will provide a replacement part for any part found to be defective. Original part(s) approved for return by ASMOKE's Parts Department must be returned prepaid.

During the warranty period, ASMOKE will at its option repair or replace defective parts or units.

This limited warranty does not apply to paint, firepot, grill cover or damage caused from corrosion. ASMOKE shall not be liable for transportation charges, labor costs or export duties. ASMOKE shall not be liable under this or any implied warranty for incidental or consequential damages. This warranty gives the retail customer specific legal rights and the customer may have other rights which vary from state to state.

For these reasons, the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill components. ASMOKE shall not be liable if you install, operate, clean or maintain your grill without following the owners' manual instructions. Misuse, abuse, alteration and natural disasters are not included in this warranty.

To process a warranty claim, ASMOKE may require proof of your date of purchase. You should retain your sales slip or invoice along with this certificate with your valuable documents.

Exceptions

Due to the manufacturer's lack of control over the installation, operation, cleaning, maintenance, or fuel types used, ASMOKE USA INC does not provide any written or implied performance warranties for ASMOKE grills. If your appliance is not installed, operated, cleaned, and maintained strictly in accordance with this user manual, the warranty terms will not apply, and the company will not be held responsible. Any gas usage not listed in this manual may void the warranty. This warranty does not cover damages caused by improper use, improper operation, or modifications.

ASMOKE USA INC or its authorized ASMOKE dealers shall not be liable for any legal or other liability for incidental or indirect damages to property or persons caused by using this product. Regardless of any other type of warranty, whether express or implied by law or otherwise, manufacturer shall not be liable for any nature of special, indirect, consequential, or other damages beyond the original purchase price of this product. All warranties of the manufacturer are listed herein, and no claims shall be made against the manufacturer for any other warranties or statements. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, nor do they allow restrictions on implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights, and you may have other rights which vary from one jurisdiction to another.

ANY WARRANTIES IMPLIED BY LAW SHALL IN NO EVENT EXTEND BEYOND DURATION OF THIS EXPRESS WARRANTY. Some States do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. REPAIR OR REPLACEMENT AS PROVIDED HEREIN IS YOUR EXCLUSIVE REMEDY FOR ANY DEFECTIVE PRODUCT. IN NO EVENT SHALL WE BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND ARISING OUT OF THE PURCHASE OR USE OF THIS PRODUCT, WHETHER BASED UPON CONTRACT, TORT, STATUTE OR OTHERWISE. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

Please keep all original sales receipts from the authorized dealer. Proof of purchase is required to obtain warranty services. Any parts or products returned without written authorization will be discarded without notice. To obtain warranty services, submit a warranty request by emailing to support@asmokegrill.com. We will reply to you within 48 hours.

Component	Warranty period
Body, Lid	3 years
Hinge	3 years
Cooking Grid	3 years
Flame Baffle	3 years
Firebox	3 years
Lid Handle	3 years
Side Handle	3 years
Legs	3 years
Ash box	3 years
Water tray	3 years
Auger Motor, Fan	1 year
Screen, Control Board	1 year
Igniter	1 year
Probe	1 year
Battery	1 year

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Directive 2002/96/EC

