

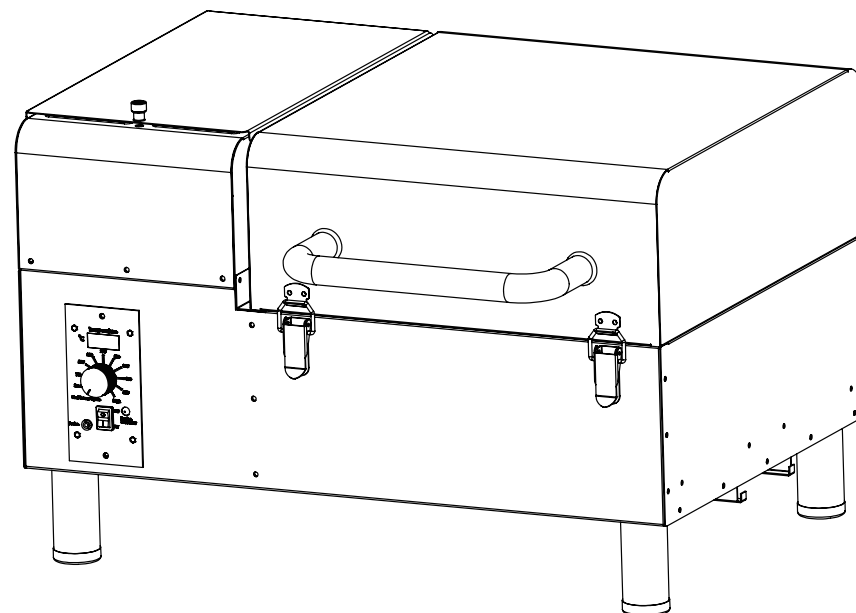


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USER'S MANUAL

Portable Pellet Grill FP10101US-DK

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

BEFORE YOU START

SAFETY INFORMATION

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 SHOULD BE USED ONLY IN ACCORDANCE WITH THE FOLLOWING INSTRUCTIONS.

1. Please read all instructions carefully.
2. Retain instructions for future reference.
3. Separate and count all parts and hardware.
4. Read through each step carefully and follow the proper order. We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
5. Always place the product on a flat, steady and stable surface.
6. Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

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 to retain this manual for future reference.

DANGERS AND WARNINGS

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. 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 are 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.
4. 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.
5. To prevent fingers, cloth, or other objects from encountering 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.

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.

6. Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

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.

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 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 cause damage. 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.

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

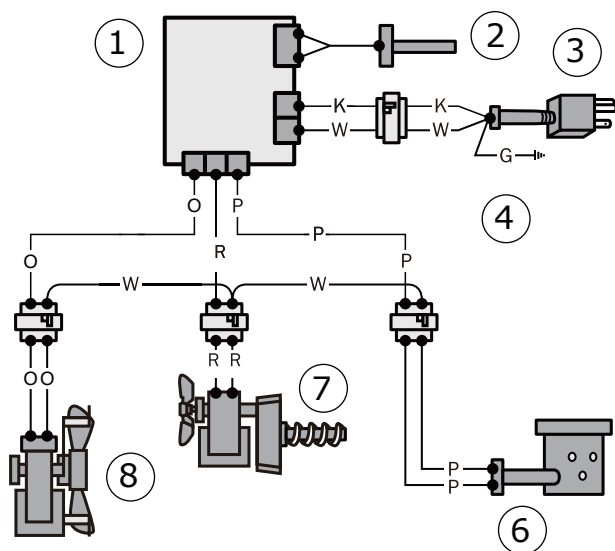
If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Like tar, it is much easier to clean when warm, as it becomes liquid.

ELECTRICAL WIRING DIAGRAM

The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wiring diagram below to ensure your power source is sufficient for the operation of the unit.

ELECTRIC REQUIREMENTS
110-120V, 60Hz, 230W, 3-PRONG
GROUNDING PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of $\pm 5-10$ percent

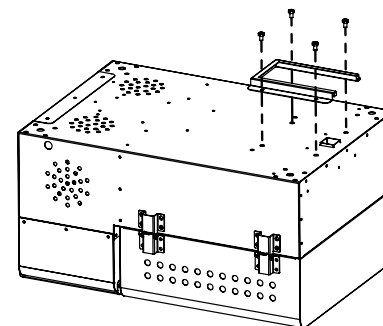


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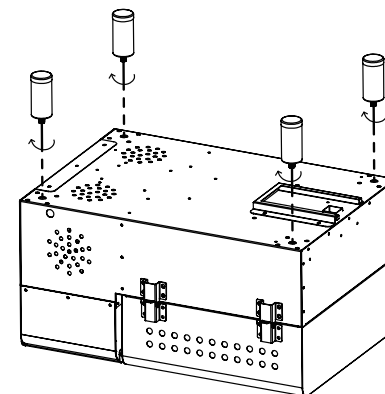
1. DIGITAL CONTROL BOARD
2. GRILL TEMPERATURE SENSOR
3. POWER CORD
4. GROUND
5. FIRE POT
6. IGNITER KIT (120V/60HZ/200W)
7. AUGER FEED SYSTEM (1.6RMP, 1.2 LB/H)
8. DRAFT FAN (3200RPM)
9. (G): GROUND (K): BLACK (P): PURPLE
10. (W): WHITE (O): ORANGE (R): RED

SECTION ONE: ASSEMBLY INSTRUCTIONS

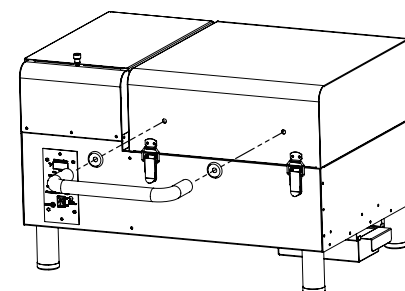
INSTALLING THE FAT TRAY BRACKET TO GRILL BODY:



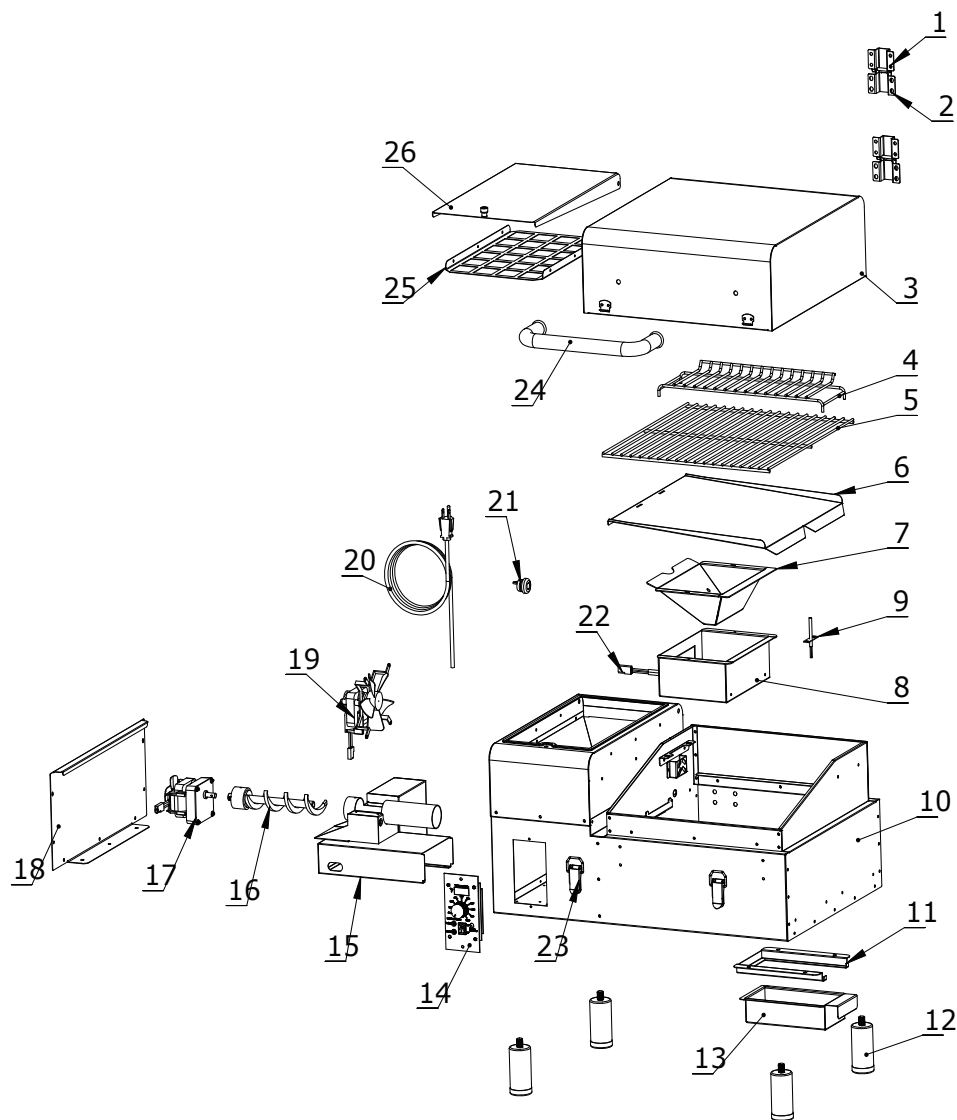
MOUNTING THE WHEELS AND LEGS TO GRILL BODY:



INSTALLING THE HANDLES:



COMPONENT LIST



Item	Qty	Description
1	1	Grill Lid Hinge
2	2	Grill Body Hinge
3	1	Grill Lid
4	1	Warming Rack
5	1	Cooking Rack
6	1	Drain Pan
7	1	Fire Pot
8	1	Fire Pot Support
9	1	RTD Sensor
10	1	Grill Body Right Panel
11	1	Fat Box Support
12	4	Grill Stand
13	1	Fat Box Support
14	1	Controller
15	1	Burner Box Assembly
16	1	Auger Screw Rod
17	1	Auger motor
18	1	Grill Body Light Panel
19	1	Fan Motor
20	1	Power Cord
21	1	Strain Relief
22	1	Igniter
23	2	Buckle
24	1	Front Handle
25	1	Hopper Guard
26	1	Hopper Lid

SECTION TWO: DIGITAL THERMOSTAT KIT



Item	Description
LED SCREEN	The LED Screen is used as the information center for your grill. The LED screen will display the current grill temperature (ACTUAL), setting temperature and meat probe temperature.
ON/OFF SWITCH	Power switch, pls turn it on before your start and don't forget to turn it off after bbq.
Controller Knob	There are ten grill modes for your choice and temperature range is from 165~450°F. You can choose your desired temperature through the controller knob.
SMOKE MODE	The Smoke mode is the lowest smoking mode for the grill. The grill operates at the lowest temperature, without the fire going out.
SHUT DOWN CYCLE	The Off Setting on the Temperature Control Dial is the OFF mode for the unit. The unit will not function on this setting.
HIGH MODE	The High Setting on the Temperature Control Dial is the highest heat level for the unit. The grill operates at the highest temperature. When the lid is open, the grill will run at this speed to compensate for the loss of heat in the barrel.
PROBE SELECTOR	This button is used to indicate the meat probe temperature.
PROBE INTERFACE	When the meat probe is connected, the temperature is displayed on the LED Screen.

Control Shutdown Cycle

This pellet grill comes with an automatic shut down cycle. Pls set Knob to the Shutdown Cycle position after grilling, the Induction Fan will keep running for ten minutes to cool down the grill temperature. And the controller will be shut down automatically after 10 mins. CAUTION! Pls don't forget to turn off the button after cool down and check the grill totally.

Control Safety Features

The controller comes with 4 safety features that will help you to keep the grill operating correctly.

1. ErH- High Temperature alarm-BBQ has gone over 500 degrees for 10 seconds. This will automatically cause a shut-down. Please check to see why this error happened before restarting. Common issues would be grease fire or overabundance of pellets in the burn pot.
2. ErO- which means the RTD is not connected, please turn it off, unplug the unit and check the wire connection of RTD sensor. If problem persists, RTD sensor may need to be replaced.
3. ErL, which means the temperature dropped below the 120 degrees over 30 mins. Common issues that cause this would be a pellet void or no pellets in the hopper.
4. ErS, which means the RTD has a short circuit, pls check the RTD connecting situation.

SECTION THREE: INITIAL FIRING INSTRUCTIONS

(To be used on initial firing or anytime the Grill runs out of Pellets) In order to operate the Grill properly, you must allow the Auger Tube to be "charged" with Pellets first.

NOTE: While you are operating this Grill, Keep a minimum clearance of 36 inches from combustibles

1. Open the Lid and remove the Racks and Drain Pan and other parts from the Grill.
2. Plug the Power Cord into an appropriate, grounded electrical outlet.
3. Open the Pellet Hopper Lid and check the Auger System, make sure there are no foreign objects. Press the "ON/OFF" button and then turn the Controller knob to smoke mode to check the Auger is running. At the same time, place your fingers over the Firepot and feel the air movement from the Draft Inducer Fan. Look to see if the Hot Rod is getting hot (it will turn red soon). CAUTION! Do not touch it. Turn the knob to SHUT DOWN CYCLE.

4. Fill the Pellet Hopper with BRAND WOOD PELLETS. WARNING! Use only BRAND WOOD PELLETS. Turn the Knob to HIGH Mode. Note: During the initial charging of the Auger, it will take a while for the Pellets to move from the Pellet Hopper to the Firepot. When the Pellets begin to fall into the Firepot, turn the Knob to Shut Down Cycle.
5. Set the Knob to SMOKE Mode, once you see flames come out of the Firepot, turn the Knob to SHUT DOWN CYCLE, and let the Grill cool down totally. Then install the racks and Drain Pan at the proper locations. Recommendation: For ease of clean-up, line the Grease Drain Pan with heavy-duty aluminum foil. Be sure the edges and ends of the foil are tight against the bottom of the Grease Drain Pan.
6. With the Lid open, set the Knob to SMOKE Mode. You can see whitish-gray smoke coming out of the Grill as the Pellets ignite in approximately 2 minutes. After assuring the Pellets have ignited, close the Lid and set the Knob to your desired mode.
7. Note: Before cooking the first batch of food in your new Grill, you will need to season the Grill. Turn the Knob to HIGH Mode and run for 45 minutes at this setting with the Lid closed. This must be done before first bbq.

SECTION FOUR: GRILLING TIPS

HOW TO ENJOY BBQ DURING THE HOT SEASONS?

Follow these few suggestions on how to enjoy your grill during the hot seasons:

1. Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
2. Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from overcooking and drying out.
3. Even in hot weather, it is still better to cook with the lid of your grill down.
4. You can keep foods hot by wrapping them in foil and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

HOW TO ENJOY BBQ DURING THE COLD SEASONS?

Follow these suggestions on how to enjoy your grill throughout the cooler months:

1. If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
2. Preparation—Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!

3. To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
4. In very cold weather, increase your preheating time by at least 20 minutes.
5. Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
6. Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
7. Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

HOW TO INCREASE SMOKE FLAVOR?

Keep the grill at the temperature range of 165~250°F as long as you can. This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as low and slow).

Recommended for the big turkey on Thanksgiving, juicy ham at Easter. Smoking is a variation on true barbecuing and is truly the main advantage of grilling on a wood pellet grill. Hot smoking, another name for low and slow cooking, is generally done between 165-250°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

GRILLING AND SMOKING

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect. The culinary art of hot smoking refers to longer cooking times but results in more natural wood flavor (and a sought-after smoke ring) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

COOKING PREPARATION

Be prepared, or Mise en Place. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill. A BBQ floor mat is very useful. Due to food handling accidents and cooking spatier, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

SECTION FIVE: GRILLING GUIDELINES

ATTACHED REGULAR GRILLING GUIDELINES FOR YOUR REFERENCE

POULTRY	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 77°C / 170°F
Turkey (whole)	4.5-5.0 kg / 10-11 lbs. 5.3-6.4 kg / 12-14 lbs. 6.8-7.7 kg / 15-17 lbs. 8.2-10.0 kg / 18-22 lbs. 10.4-11.3 kg / 23-25 lbs.			Grill 90 - 120 minutes Grill 110 - 140 minutes Grill 130 - 160 minutes Grill 140 - 170 minutes Grill 150 - 180 minutes
Chicken (whole)	1.36-2.26 kg / 3-5 lbs.			Grill 1 - 1.5 hours
Drumsticks, Breasts	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-60 minutes
Small Game Birds	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-45 minutes
Duck	1.36-2.26 kg / 3-5 lbs.			Roast or grill 2 - 2.5 hours

PORK	SIZE	Precooked to Reheat 60°C / 140°F
Ham (Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In)	2.5 cm / 1" 1.36-1.81 kg / 3-4 lbs. 1.81-2.72 kg / 4-6 lbs. 2.26-3.62 kg / 5-8 lbs. 4.53-5.44 kg / 10-12 lbs.	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2½ hours 2 - 2¾ hours
Loin Roast	1.36-1.81 kg / 3 - 4 lbs.	
Rib Crown Roast	1.81-2.26 kg / 4 - 5 lbs.	
Chop (loin, rib)	1.9-2.5 cm / ¾" - 1" 3.1-3.9 cm / 1¼" - 1½"	
Tenderloin	1.9-2.5 cm / ¾" - 1"	
Loin Roast (boneless)	1.36-2.26 kg / 3-5 lbs.	
Boston Butt (Pork Shoulder)	3.62-4.53 kg / 8-10 lbs.	

PORK	Medium 66°C / 150°F	Well Done 71°C / 160°F
Loin Roast	1 - 2 hours	2 - 3 hours
Rib Crown Roast	1½ - 2 hours	2 - 3 hours
Chop (loin, rib)	10 - 12 minutes 14 - 18 minutes	
Tenderloin	20 - 30 minutes	30 - 45 minutes
Loin Roast (boneless)	1¼ - 1¾ hours	1¾ - 2½ hours
Boston Butt (Pork Shoulder)		93 - 98°C / 200 - 210°F Internal Temperature

BEEF	SIZE	HEAT
Steak (New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin)	1.9 cm / ¾" 2.5 cm / 1" 3.8 cm / 1½" 5 cm / 2"	High
Skirt Steak	0.6 - 12.7 cm / ¼" - ½"	High
Flank Steak	0.45 - 0.86 kg / 1 - 1½ lbs., 1.9 cm / ¾"	Medium
Kabob	2.5 - 3.8 cm / 1 - 1½" cubes	Medium
Tenderloin, whole	1.58 - 1.81 kg / 3½ - 4 lbs.	High/Medium
Ground Beef Patty	1.9 cm / ¾"	High/Medium
Rib-eye Roast (boneless)	2.26 - 2.72 kg / 5 - 6 lbs.	Medium
Tri-tip Roast	0.9 - 1.13 kg / 2 - 2½ lbs.	High/Medium
Rib Roast	5.44 - 6.35 kg / 12 - 14 lbs.	Medium
Veal Loin Chop	2.5cm / 1"	Medium
Brisket	7.25 - 3.62 kg / 16 -18 lbs.	Hot Smoke

BEEF	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 65°C / 150°F
Steak (New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin)	Sear 8-10 minutes Sear 10-12 minutes Sear 10 minutes, grill 8-10 minutes Sear 10 minutes, grill 10-14 minutes		
Skirt Steak	Sear 5-7 minutes		
Flank Steak	Sear 4 minutes, grill 8-10 minutes		
Kabob	Grill 10 - 12 minutes		
Tenderloin, whole	Sear 10 minutes, grill 15-20 minutes		
Ground Beef Patty	Sear 4 minutes, grill 4-6 minutes		
Rib-eye Roast (boneless)	Grill 1½ - 2 hours		
Tri-tip Roast	Sear 10 minutes, grill 20-30 minutes		
Rib Roast	2½ - 2¾ hours		
Veal Loin Chop	10 - 12 minutes direct		
Brisket	Cook until internal temperature reaches 91°C / 195°F		

SECTION SIX: CARE AND MAINTENANCE

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	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, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Temperature Probes	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water

1) CREOSOTE AND GREASE: 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 the relatively cool flue exhaust of a slow burning fire. As a result, creosote accumulates on the flue lining. When ignited, creosote makes an extremely hot fire. Airborne grease particles will travel through the cooking chamber and some of this airborne grease will accumulate on the flue lining, like the creosote, which could be contributory to a fire. so, grease drippings from the food will fall onto the Grease Drain Pan and be channeled into the Grease Drain and then out of the Grill through the Grease Drain Tube, to be collected in the Grease Bucket. Grease will accumulate in all these locations.

1. Periodically, clean the grease out of the Drain Pan Assembly and Grease Drain Tube. If too much grease is allowed to build up in the Grease Drain Tube, or is allowed to plug the Grease Drain Tube, a grease fire could result. We recommend cleaning these locations regularly.
2. Remove the Porcelain Grills and the Grease Drain Pan. Wipe up any remaining grease residue inside the Grill Frame with paper towels or disposable rags. Paper towels or disposable rags can also be used to wipe some of the greases off of the interior surfaces of the Grill.
3. Line your Grease Bucket with aluminum foil for easy clean-up. Empty it occasionally, depending on the amount of use. Change the aluminum foil on the Grease Drain Pan frequently (sometimes, after each use, depending upon what was cooked). Clean foil on the Grease Drain Pan will make your food taste better and reduce the risk of a grease fire.

Pls note:

1. Press the grill OFF button and disconnect the Power Cord.
2. Accumulated grease is easier to clean off when the Grill is still warm –not hot.
3. Be careful not to burn yourself. Gloves are recommended.

2) Cleaning outside surfaces:

Pls note: Press the grill OFF button and disconnect the Power Cord. Use a disposable rag or cloth, dampened with warm soapy water to wipe the grease from the outside of the Grill. DO NOT use oven cleaner, abrasive cleansers, or abrasive cleaning pads on the outside Grill surfaces.

3) Outside Storage:

Pls note: If the Grill is stored outside during the rainy season, care should be taken to ensure that water does not get into the Pellet Hopper. Wood pellets, when wet, expand greatly and will jam your Auger. A Grill Cover to protect the Grill is highly recommended!

4) Cleaning the Porcelain Grills:

Pls note: The cleaning of the Porcelain Grills works best while they are still warm. Be careful not to burn yourself. We recommend keeping a long-handled cleaning brush near the Grill. After removing your food, give the Porcelain Grill a quick brushing. It takes only a minute and it will be ready the next time you want to use the Grill.

5) Cleaning the ash from inside and around the Firepot:

Excess ash in the Firepot may cause your fire to go out, especially in the "SMOKE" setting. The Firepot should be inspected occasionally and cleaned to remove the ash buildup. Again, cleaning the ash from in and around the Firepot should be done only when the Grill is COLD.

1. Remove the Porcelain Grills and Grease Drain Pan to provide access to the Firepot and the interior of the Grill. Much of the ash outside of the Firepot can be swept to the open area at the right of the Firepot using a small whisk broom. It can be removed from the Grill with a small metal fireplace shovel or other similar tools. Dispose of the ashes per the following instructions.
2. A vacuum cleaner is the best way to remove ashes from the Firepot but this must be done with extreme care to avoid the risk of fire. Again, cleaning the ash from the Firepot should be done only when the Grill is COLD.

Pls note:

1. Press the grill OFF button and disconnect the Power Cord.
2. Make sure that the Grill is COLD before cleaning the ash.
3. Disposal of ashes should be done only per the following instructions.

6) 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 of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

7) PROBES:

Kinks or folds in the probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil. Although the probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause the probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

SECTION SEVEN: FREQUENTLY ASKED QUESTIONS

WHY WON'T MY GRILL IGNITE?

- 1) Verify power at the electrical outlet.
 - a) If Power Cord is connected to a GFI (Ground Fault Interrupter), check and reset if necessary.
Initiate startup. Still no ignition – Proceed to step 2.
- 2) Press the grill OFF button and disconnect the Power Cord.
 - a) Remove the Control and check the fuse on back. Replace the fuse if blown. Reinstall the Control!
 - b) Unplug Hot Rod connector (Purple/White wire pair), plug Power Cord into an appropriate, grounded electrical outlet and Press the ON/OFF button. **NOTE:** At this point the Grill will not ignite.
 - c) Check the Draft Inducer Fan and the Auger Drive Motor for operation. If both are operating -- the Hot Rod needs to be replaced. If one or both are not operating, contact Traeger Technical Support (Section Seven) for additional troubleshooting help. Contact your Traeger Dealer or the Traeger Parts Department (Section Seven) to place an order.
- 3) If the problem is identified to be a failed Hot Rod, the Grill can still be used to cook and smoke by following the MANUAL LIGHTING INSTRUCTIONS in Section Three of this OWNER'S MANUAL.

HOW TO REMOVE THE AUGER IF IT JAMS?

- 1) Press the grill OFF and disconnect the Power Cord.
- 2) If the Grill is still hot, allow it to thoroughly cool.
- 3) Remove any covers necessary to access the Auger Drive Motor.
- 4) Remove the screw connecting the Auger Drive Motor shaft to the Auger shaft and the screw retaining the Auger Bushing into the Auger Tube.
- 5) With a small pipe wrench or locking pliers on the Auger shaft, turn the Auger counterclockwise. It will turn hard until it breaks free, then the Auger will turn freely.
- 6) Remove the Auger and clean all Pellets, ash or foreign objects from the Auger, Auger Tube and Firepot. (See instructions for proper handling and disposal of ash in Section Five)
- 7) Sand the outside surfaces of the auger with medium-grit sandpaper. Check the inside of the Auger Tube and sand it if needed. Vacuum the sanding grit out of the Auger Tube and Firepot when finished. Check that the Auger rotates freely.
- 8) Re-attach the Auger shaft to the Auger Drive Motor shaft.

WHY DOES MY GRILL FIRE GO OUT ON "SMOKE" SETTING?

- a) Press the grill OFF and disconnect the Power Cord. If the Grill is still hot, allow it to thoroughly cool. Open the Lid and remove all food, the Porcelain Grills, Grease Drain Pan and the Heat Baffle.
- b) Remove all unburned pellets and ash from inside and around the Firepot. (See instructions for proper handling and disposal of ash in Section Five)
- c) Before replacing the Grease Drain Pan and the Porcelain Grills, plug the Power Cord into an appropriate, grounded electrical outlet and press the ON/OFF button. Pellets should fall into the Firepot and the Hot Rod should begin to heat (it will start to turn red). CAUTION! Do not touch it.
- d) If this procedure is successful, you will soon see flames come out of the Firepot. Then press the grill OFF, and let the Grill cool down. Position the Heat Baffle, the Grease Drain Pan and Porcelain Grills in their proper locations. With the Lid open, Press the ON/OFF button and the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Lid, and set the Temperature/Dial to any cooking setting desired.

WITH THE DIGITAL CONTROL, WHAT DIAL SETTING IS RECOMMENDED FOR STARTING THE GRILL?

The auto-start procedure is the same for all Grill Controls. With the Lid open, Press the ON/OFF button and the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Lid, and set the Temperature Dial to any cooking setting desired.

WHAT TEMPERATURE SETTINGS DO I USE WITH MY DIGITAL THERMOSTAT CONTROL WHEN THE COOK BOOK RECIPES CALL FOR SMOKE, MEDIUM AND HIGH?

This handy conversion chart will help you determine where to set the Thermostat when the recipes call for "Smoke", "Medium" or "High" settings with the 3-Speed Smoker Control. Remember: Grill temperature is affected by conditions such as outside temperature, precipitation, and wind as well as altitude. Please keep this in mind when determining how long it will take food to cook on your Grill.

3-Speed Smoker Control Settings	Digital Thermostat Suggested Settings
Smoke	Smoke (150-180 °F.)
Medium	225-275 °F.
High	350-450 °F.

HOW DO I PROTECT MY PAINT FINISH?

- 1) Use a protective Cover on the Grill and touch-up paint to repair any scratches. A GRILL COVER to protect the Grill is highly recommended!
- 2) Every 90 days, use high-quality car wax on the outside surfaces of the Grill. ONLY APPLY WAX TO A COLD GRILL.