



# Assembly Instructions & User's Manual

## PRO SERIES 36" WOOD PELLET GRILL

Item Number: 990321414

Model Number: SMK4036AS

Customer Assistance (spare/replacement parts): 1-855-735-9922

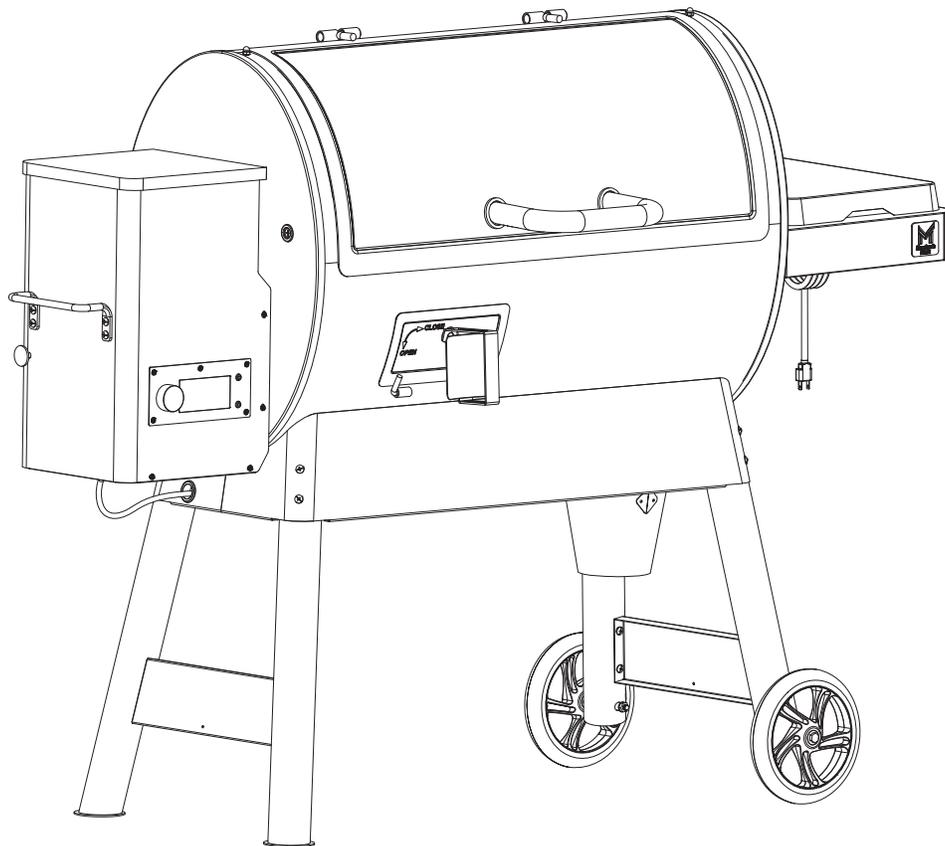
or Email: [Help@fairgameus.com](mailto:Help@fairgameus.com)

### NOTICE TO INSTALLER:

LEAVE THESE  
INSTRUCTIONS WITH  
THE GRILL OWNER FOR  
FUTURE REFERENCE.

### ⚠ WARNING

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



**THIS ASSEMBLY MANUAL CONTAINS IMPORTANT SAFETY INFORMATION.  
PLEASE READ AND KEEP FOR FUTURE REFERENCE.**



## Assembly Instructions & User's Manual

### IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL. WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

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

#### WARNING

 Do NOT use in humid or wet conditions

#### WARNING

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

#### DANGER

 NOT for use in or on boats or recreation vehicles.

#### DANGER



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

**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.**



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

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

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

### **CALIFORNIA PROPOSITION 65 WARNING**

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

*For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)*

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



# Assembly Instructions & User's Manual

## Quality Statement

Question or Comments? We would love to hear about your Member's Mark experience!

Visit us at: [Samsclub.com/membersmarkhelp](https://samsclub.com/membersmarkhelp)

## Important Safety Information

- Please read all instructions carefully before assembling this product.
- Where applicable, and for your safety, assembly by an adult is strongly recommended.
- Use only vendor-supplied hardware to assemble this item. Using unauthorized hardware could jeopardize the structural integrity of the item.
- Hardware may loosen overtime. Periodically check that all hardware (nuts, bolts, screws etc.) is tight.

## Before Assembly

- Remove all parts and hardware from the box. Place all items on a carpeted or scratch-free work surface, as this will avoid damaging parts during assembly.
- The shipping box can provide an ideal work surface if none is available.
- Use the component hardware list below to identify, inventory and separate each of the hardware and components included.
- To avoid accidentally discarding small components of hardware, do not dispose of any packaging or content of the shipping carton until assembly is complete.
- **DO NOT USE** power tools unless it is explicitly identified in this manual as required for use during assembly. Power tools can damage the fasteners, hardware and/or components.
- Do not fully tighten all fasteners/ screws until all parts are in place. Failure to follow these instructions may cause the fasteners / screws to be misaligned during assembly.

**NOTE:** Extra bolts and fasteners are included in the hardware pack.

## Care & Use

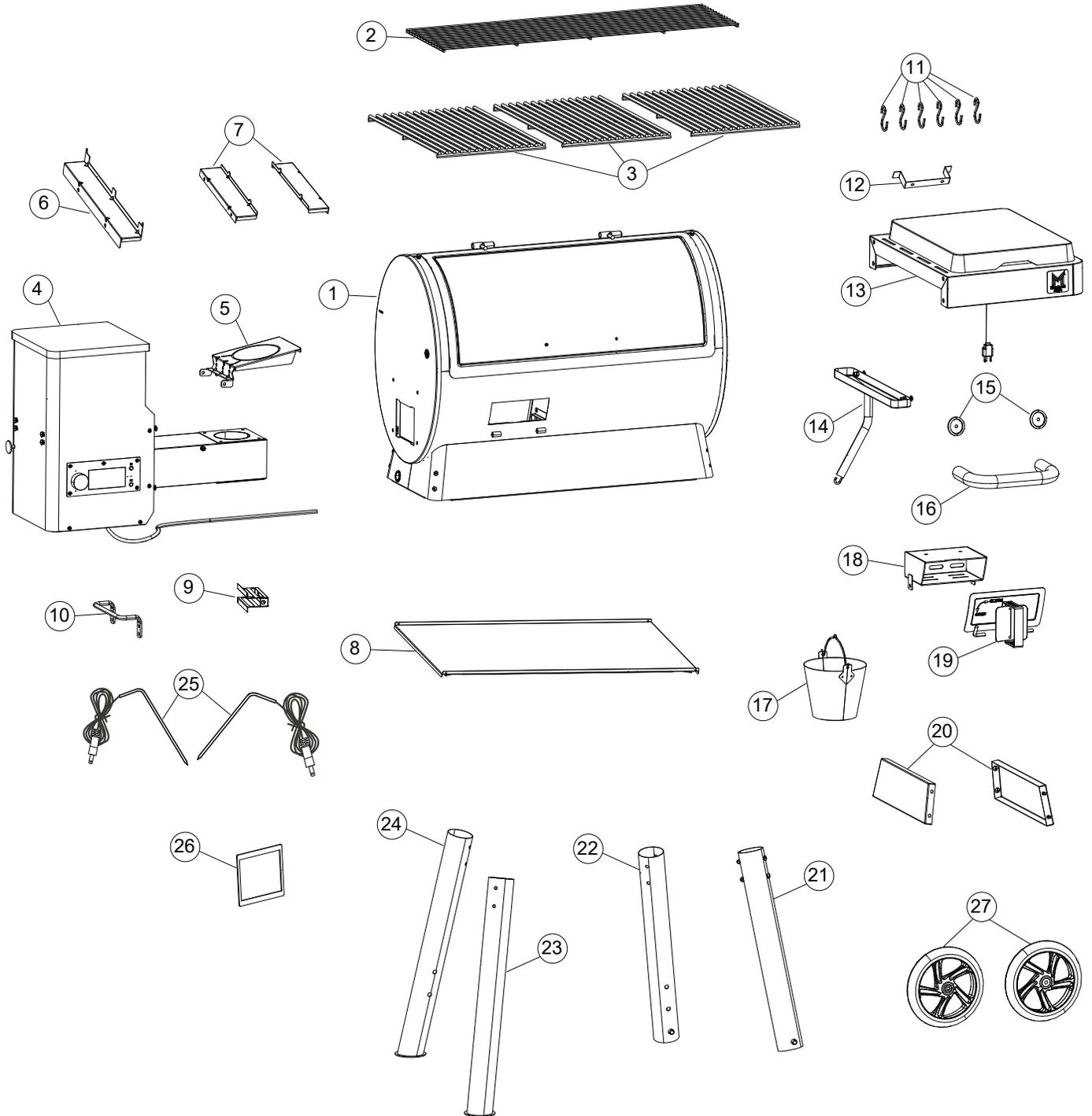
- Use a soft, clean cloth that will not scratch the surface when cleaning.
- Remove wood pellets from hopper if grill will not be used for a long period of time. Wood pellets can become soggy due to moisture/humidity and can cause the auger to bind up or not push pellets to burn chamber.
- It's important to keep your grill always covered when not in use to avoid rain getting inside the grill and damaging the grill and/or cause excessive corrosion. The grill and pellets must be kept dry in order to function properly.
- Always keep your grill unplugged until you are ready to use it.
- Depending on use, periodically remove the cooking grates, heat plate and lift heat baffle to clean the ash and grease from in and around the firepot. Make sure the grill is cold before starting this procedure.



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## Package Contents

WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.





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## Components

Part	Description	Qty.	Part	Description	Qty.
1	<b>Grill Body</b> Part # 4036-600-4036-FBA	1	14	<b>Grease Channel</b> Part # 4036-601-4036-5	1
2	<b>Warming Rack</b> Part # 4036-601-4036-0	1	15	<b>Lid Handle Bezel</b> Part # 4036-600-4036-1	2
3	<b>Cooking Grate</b> Part # 4036-601-4036-1	3	16	<b>Lid Handle</b> Part # 4036-600-4036-0	1
4	<b>Hopper Assembly</b> Part # 4036-602-4036-HA	1	17	<b>Grease Bucket</b> Part # 4036-605-4036-4	1
5	<b>Heat Baffle</b> Part # 4036-601-4036-7	1	18	<b>Smoker Box</b> Part # 4036-601-4036-8	1
6	<b>Heat Plate Bracket</b> Part # 4036-601-4036-4	1	19	<b>Smoker Box Door</b> Part # 4036-601-4036-DA	1
7	<b>Warming Rack Support</b> Part # 4036-600-4036-9	2	20	<b>Leg Brace</b> Part # 4036-604-4036-8	2
8	<b>Heat Plate</b> Part # 4036-601-4036-6	1	21	<b>Right Front Leg</b> Part # 4036-605-4036-1	1
9	<b>Thermocouple Bracket</b> Part # 4036-604-4036-5	1	22	<b>Right Rear Leg</b> Part # 4036-605-4036-2	1
10	<b>Side Handle</b> Part # 4036-603-4036-5	1	23	<b>Left Front Leg</b> Part # 4036-604-4036-9	1
11	<b>S-hooks</b> Part # 4036-601-4036-3	6	24	<b>Left Rear Leg</b> Part # 4036-605-4036-0	1
12	<b>Cord Wrap</b> Part # 4036-604-4036-6	1	25	<b>Food Probe</b> Part # 4036-604-4036-3	2
13	<b>Induction Cooktop Assembly</b> Part # 4036-604-4036-IA	1	26	<b>Hopper Gasket</b> Part # 4036-602-4036-8	1
			27	<b>Wheel</b> Part # 4036-605-4036-3	2



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## Hardware

Part	Description	Qty.	Part	Description	Qty.
A	<b>M6 x 80 mm Bolt</b> Part # 3046-602-3046-5A	8	I	<b>M6 x 15 mm Hex Bolt</b> Part # 3046-602-3046-5I	2
B	<b>M6 Nut</b> Part # 3046-602-3046-5B	8	J	<b>M8 x 130 mm Hex Bolt</b> Part # 3046-602-3046-5J	2
C	<b>M6 Spring Washer</b> Part # 3046-602-3046-5C	20	K	<b>M8 Washer</b> Part # 3046-602-3046-5K	4
D	<b>M6 x 30 mm Bolt</b> Part # 3046-602-3046-5D	6	L	<b>M8 Nut</b> Part # 3046-602-3046-5L	2
E	<b>M6 Washer</b> Part # 3046-602-3046-5E	4	M	<b>M6 x 12 mm Hex Bolt</b> Part # 3046-602-3046-5M	2
F	<b>M5 x 12 mm Bolt</b> Part # 3046-602-3046-5F	1	N	<b>M6 x 12 mm Bolt</b> Part # 3046-602-3046-5N	18
G	<b>M5 Washer</b> Part # 3046-602-3046-5G	1	O	<b>M4 x 12 mm Bolt</b> Part # 3046-602-3046-5O	4
H	<b>M6 x 25 mm Bolt</b> Part # 3046-602-3046-5H	6			

## Product Information

- Product dimensions: 62.9" x 26" x 46.5" (159.9 cm x 66 cm x 118.1 cm).
- Product weight: 185.6 lbs. (84.2 kg.).

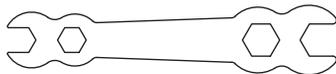
## Tools

The following tools are required to assemble this Member's Mark Pellet Grill:

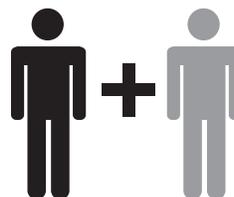
**Phillips Screwdriver**  
(Not Included)



**Wrench**  
(Included)



**2 People**

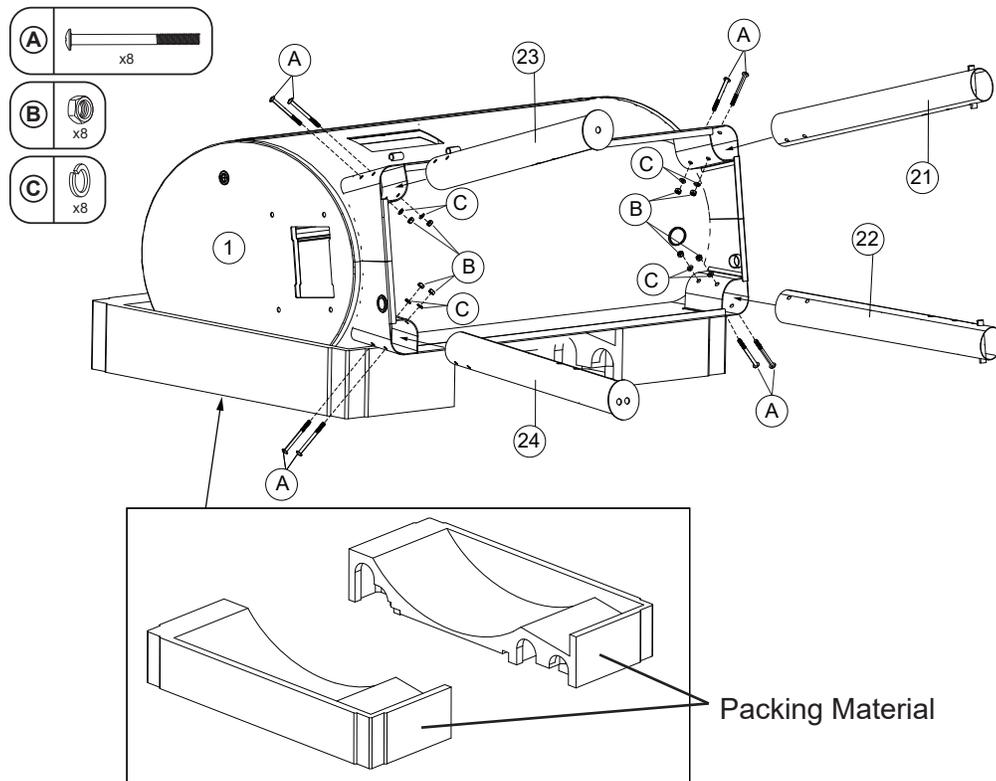




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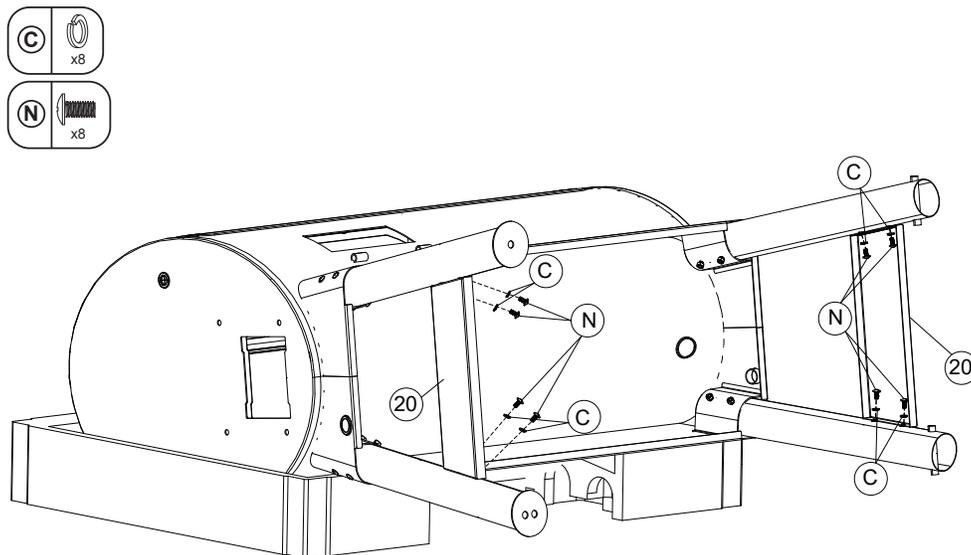
## Step 1

- Place grill body (1) on its back in packing material as illustrated.
- Attach right legs (21) and (22) to grill body (1) using four M6 x 80 mm bolts (A) and M6 nuts (B) and spring washers (C).
- Attach left legs (23) and (24) to grill body (1) using four M6 x 80 mm bolts (A) and M6 nuts (B) and spring washers (C).
- Do not fully tighten all bolts.



## Step 2

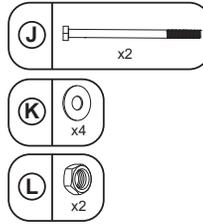
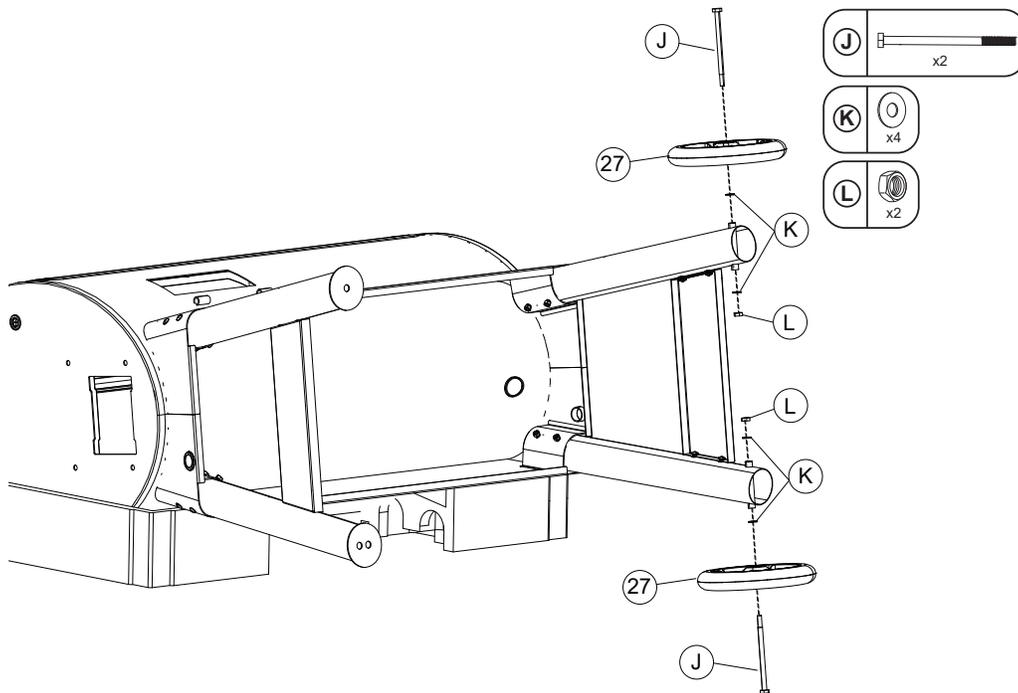
- Attach leg braces (20) to legs using eight M6 x 12 mm bolts (N) and spring washers (C).



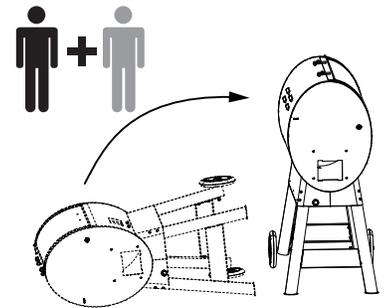


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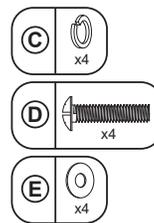
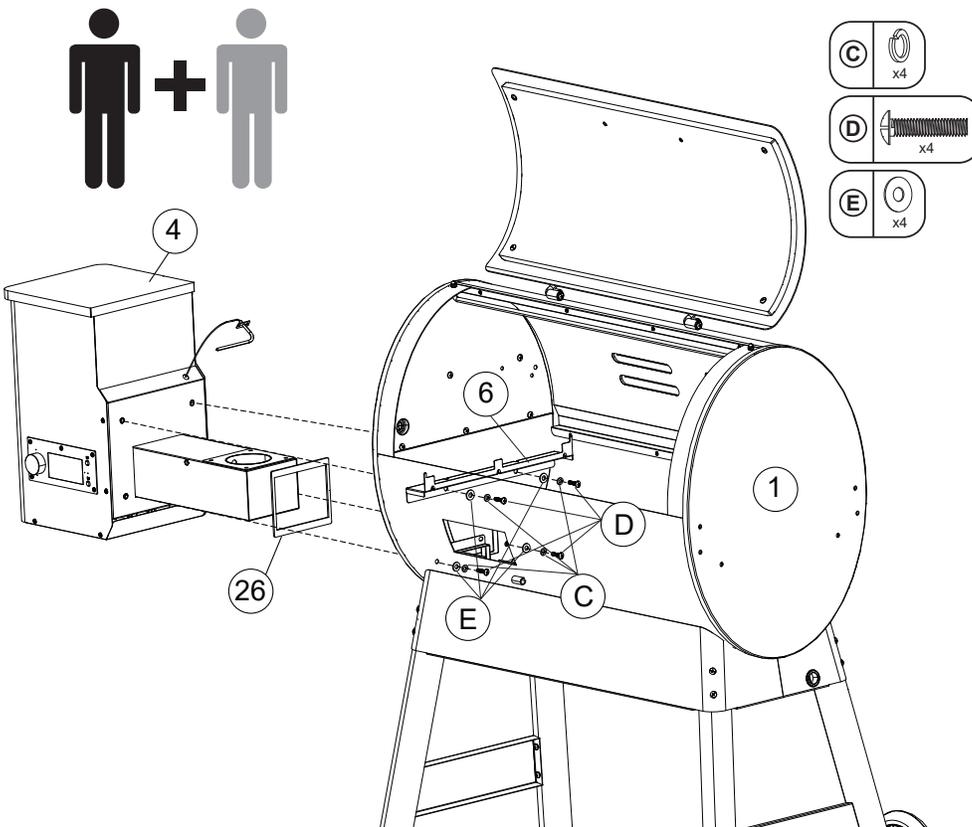
## Step 3



- Attach wheels (20) to right legs (21) and (22) using two M8 x 130 mm bolts (J), four M8 washers (K) and two M8 nuts (L).
- Set grill upright and fully tighten the bolts from Step 1.



## Step 4



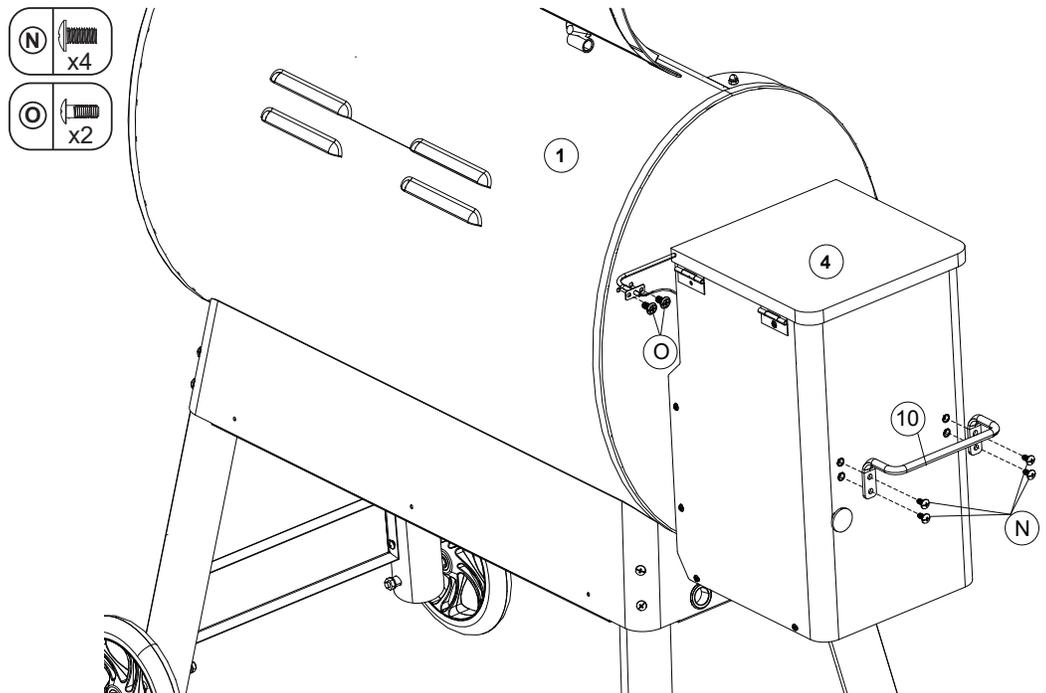
- Slide hopper gasket (26) over pellet hopper assembly (4).
- Insert pellet hopper (4) into left side of grill body (1).
- Hold heat plate bracket (6) inside of grill body (1) and secure using two M6 x 30 mm bolts (D), M6 spring washers (C) and M6 washers (E) through heat plate bracket (6) and into pellet hopper (4).
- Insert two more M6 x 30 mm bolts (D) and M6 spring washers (C) and M6 washers (E) in bottom of pellet hopper (4).



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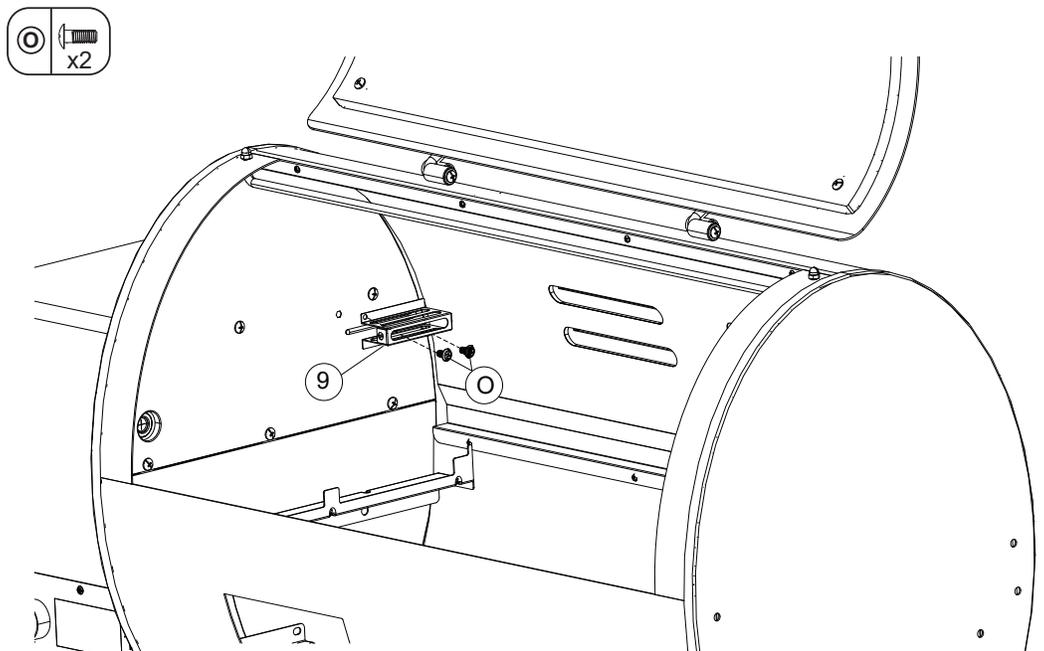
## Step 5

- Insert thermocouple through hole in side of grill body ① and secure using two M4 x 12 mm bolts ②.
- Attach side handle ⑩ to pellet hopper ④ using four M6 x 12 mm bolts ③.



## Step 6

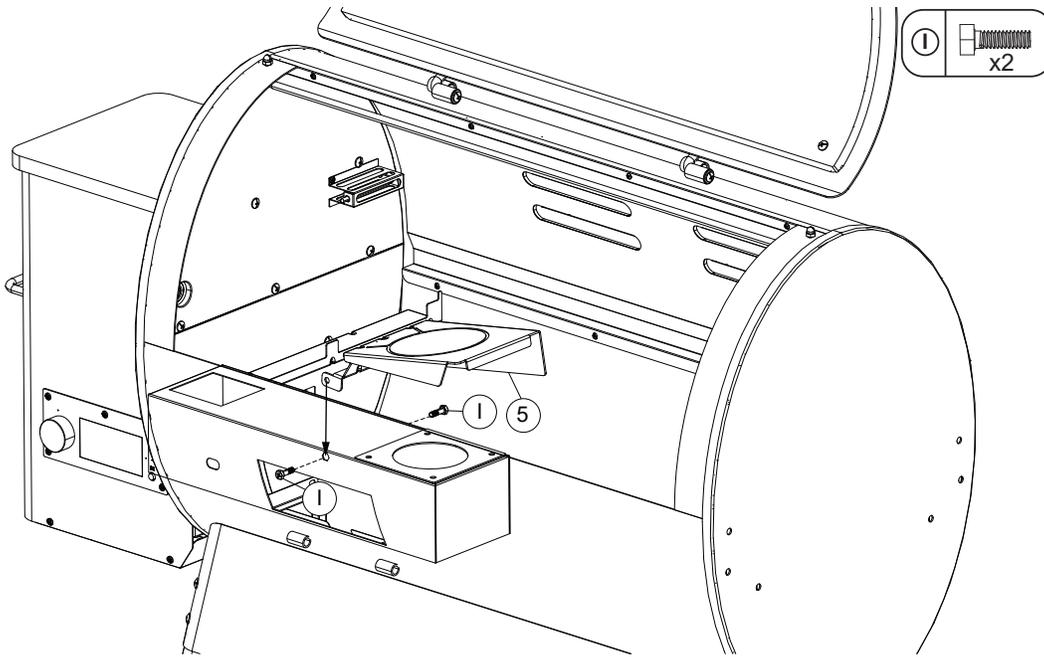
- Attach thermocouple bracket ⑨ over thermocouple using two M4 x 12 mm bolts ②.





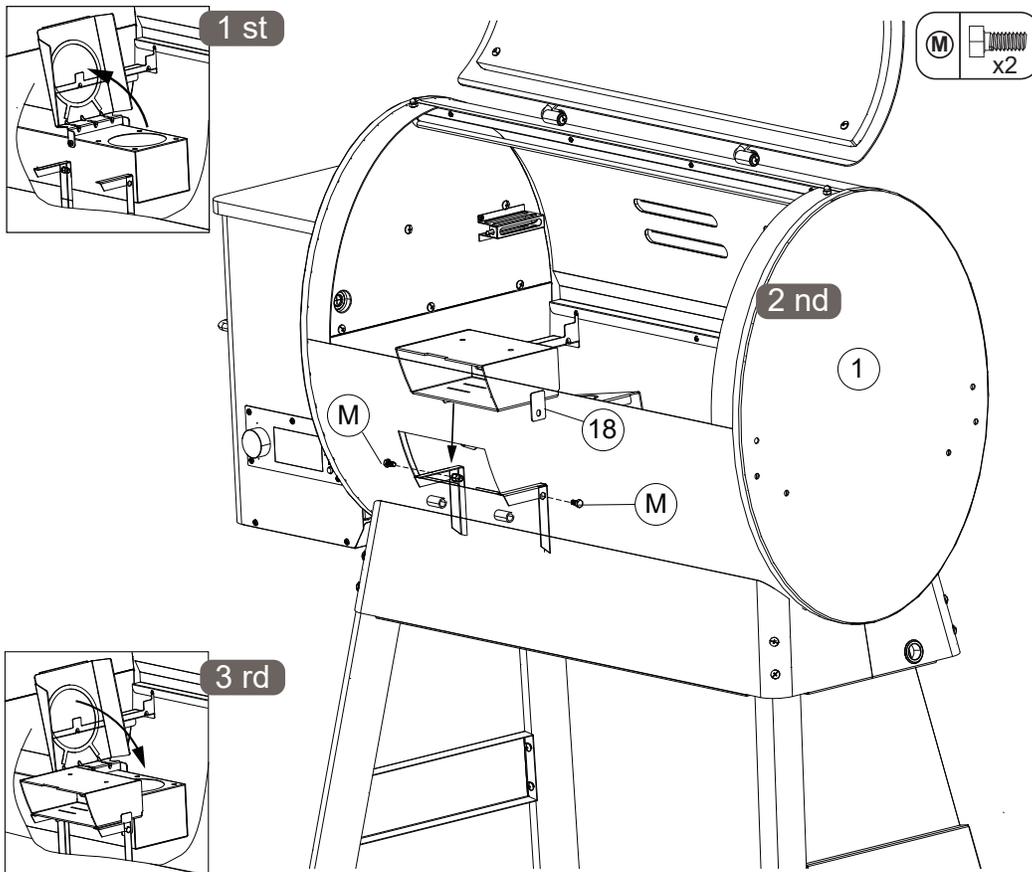
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## Step 7



- Attach heat baffle (5) over firepot using two M6 x 15 mm hex bolts (1).

## Step 8



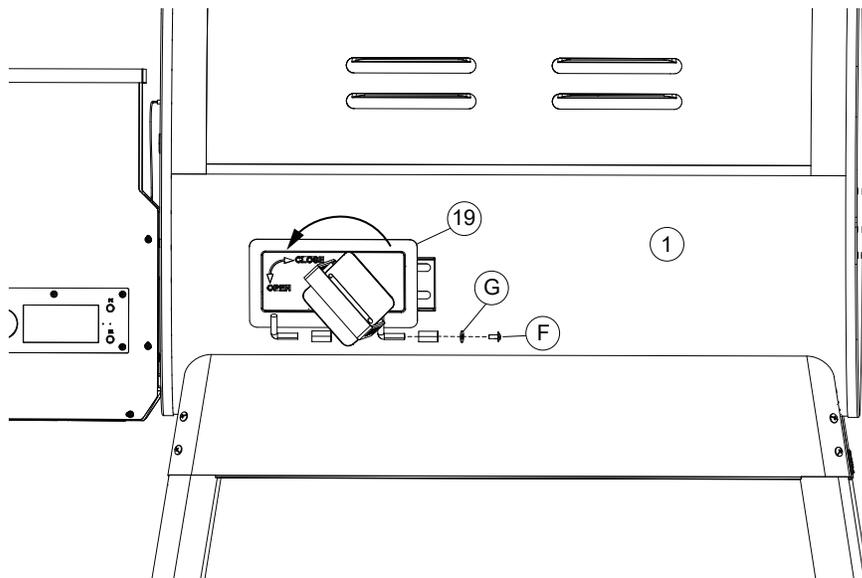
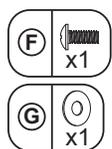
- Lift heat baffle (5).
- Attach smoker box (18) to inside of grill body (1) using two M6 x 12 mm hex bolts (M).
- Lower heat baffle (5).



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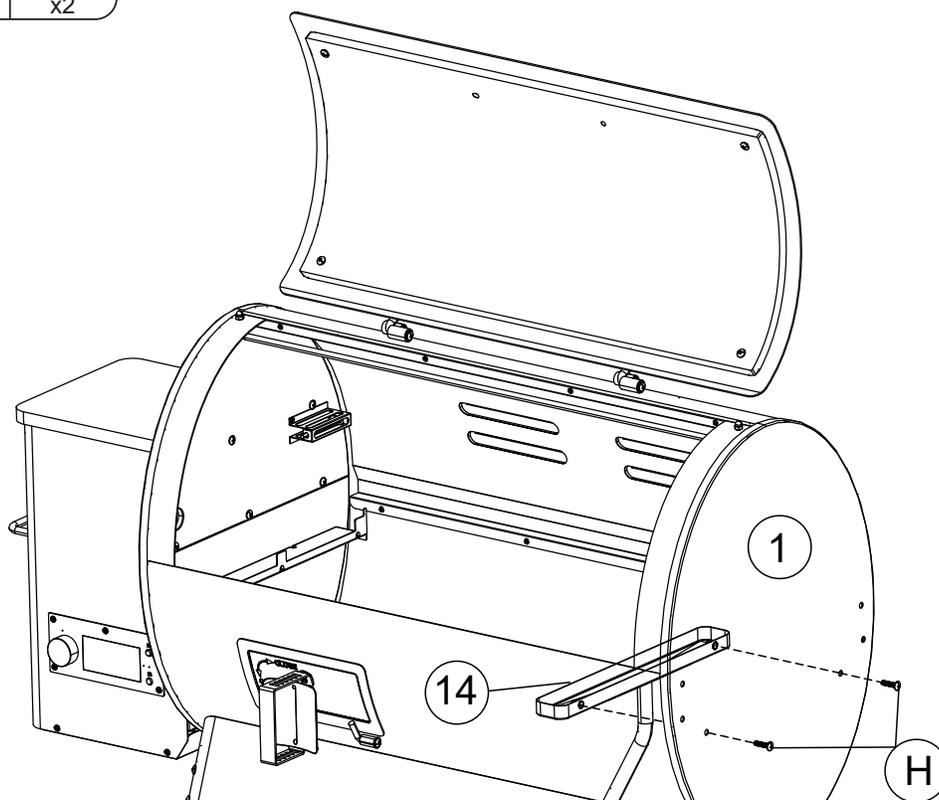
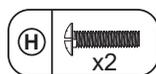
## Step 9

- Turn smoker box door ①⑨ handle counter-clockwise to unlatch. Slide door hinge pins into hinges on front of grill body ①.
- Attach smoker door ①⑨ using one M5 x 12 mm bolt ①⑤ and M5 washer ①⑥.



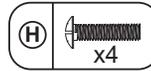
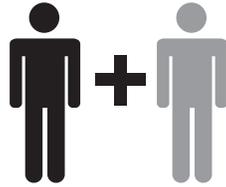
## Step 10

- Attach grease tray ①④ to right side of grill body ① using two M6 x 25 mm bolts ①⑦.



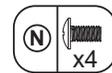
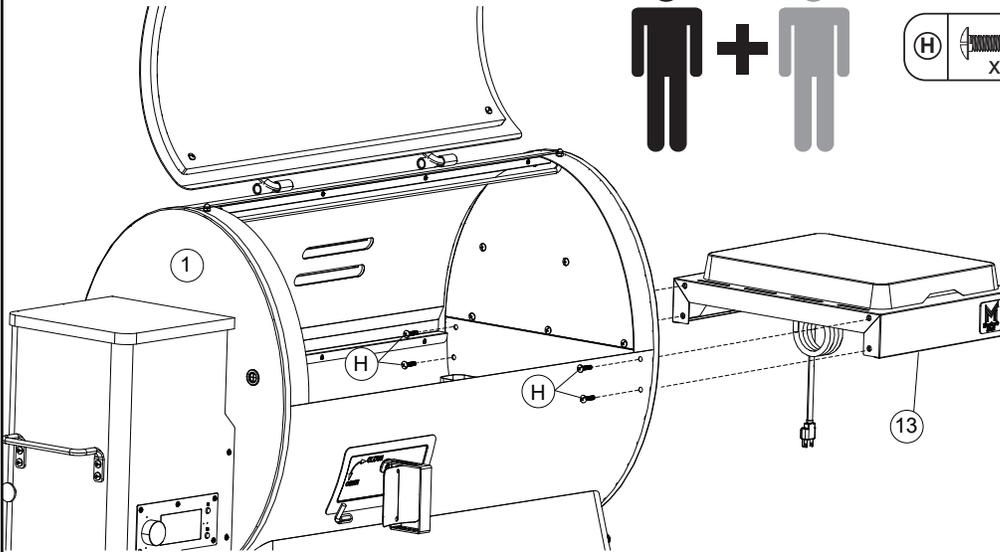


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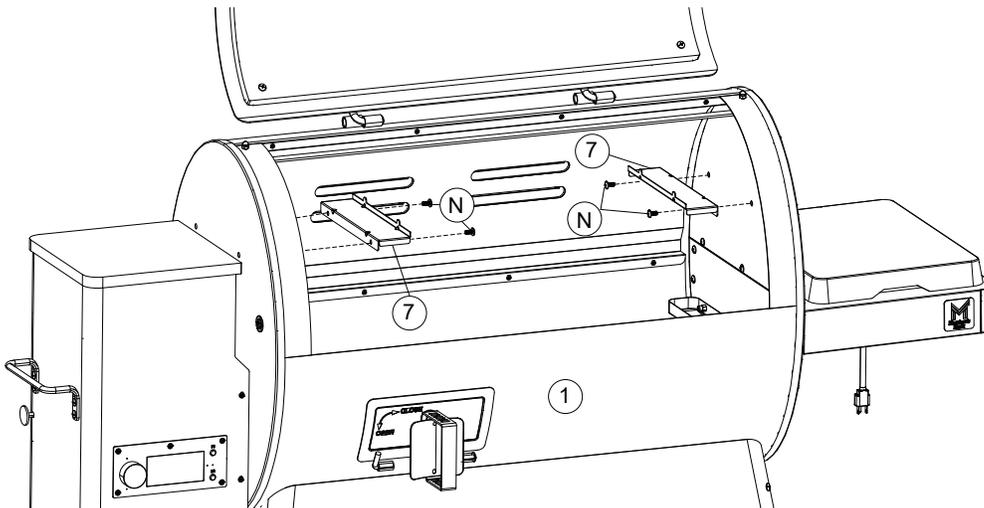
## Step 11

- Attach induction cooktop assembly ⑬ to grill body ① using four M6 x 25 mm bolts ④.



## Step 12

- Attach warming rack supports ⑦ to grill body ① using four M6 x 12 mm bolts ⑤.

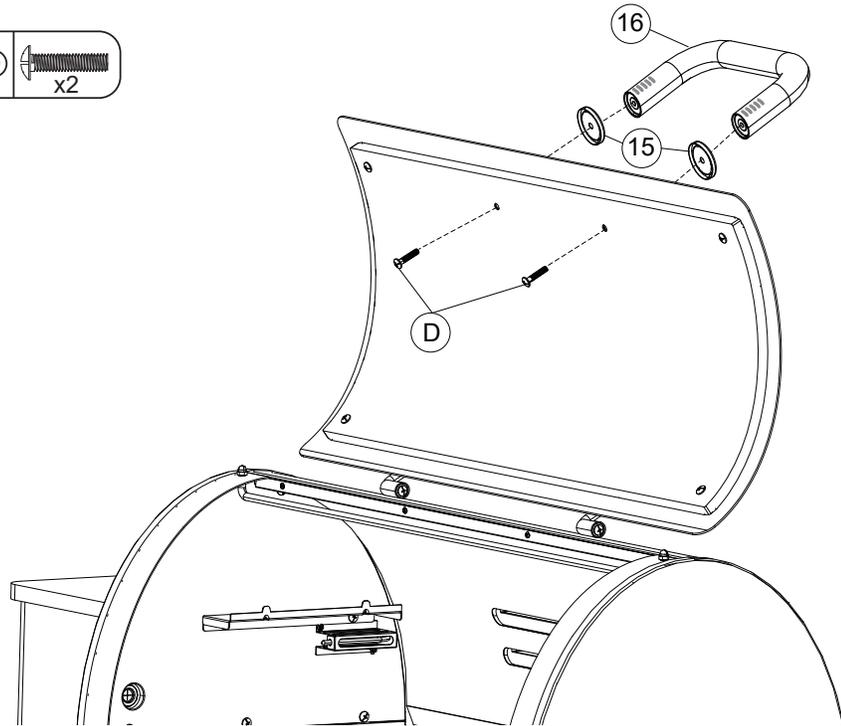
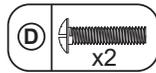




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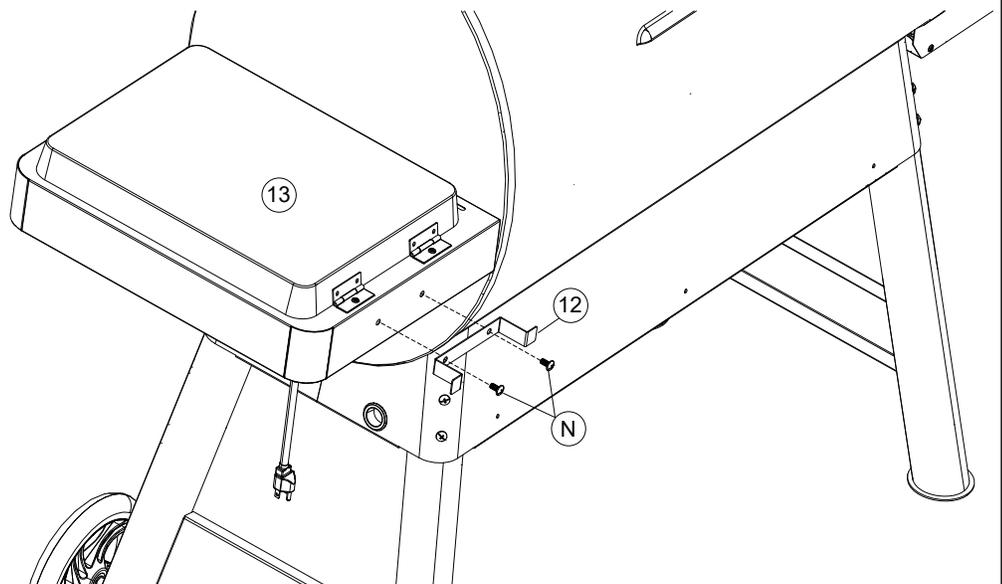
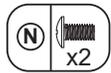
## Step 13

- Attach lid handle (16) and two lid handle bezels (15) using two M6 x 30 mm bolts (D).



## Step 14

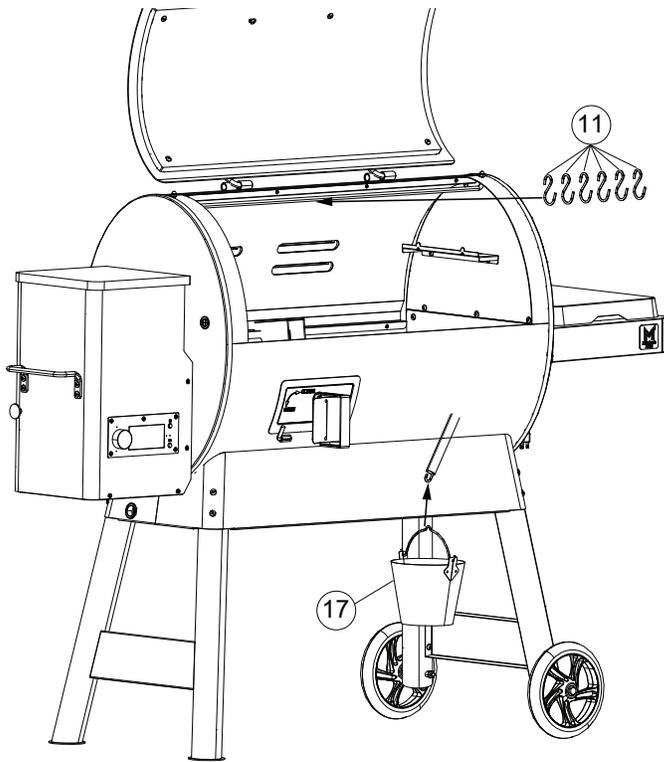
- Attach cord wrap (12) to rear of induction cooktop assembly (13) using two M6 x 12 mm bolts (N).





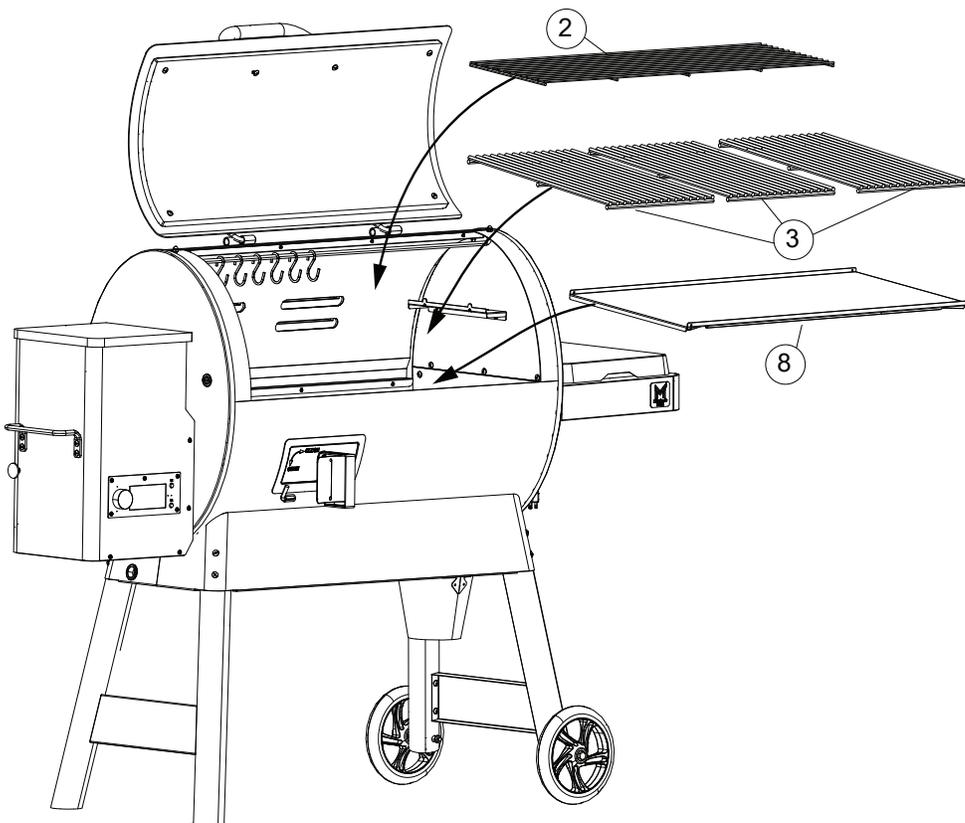
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## Step 15



- Hang grease bucket (17) on hook at bottom of grease tube.
- Attach S-hooks (11) on bar inside grill body (1).

## Step 16



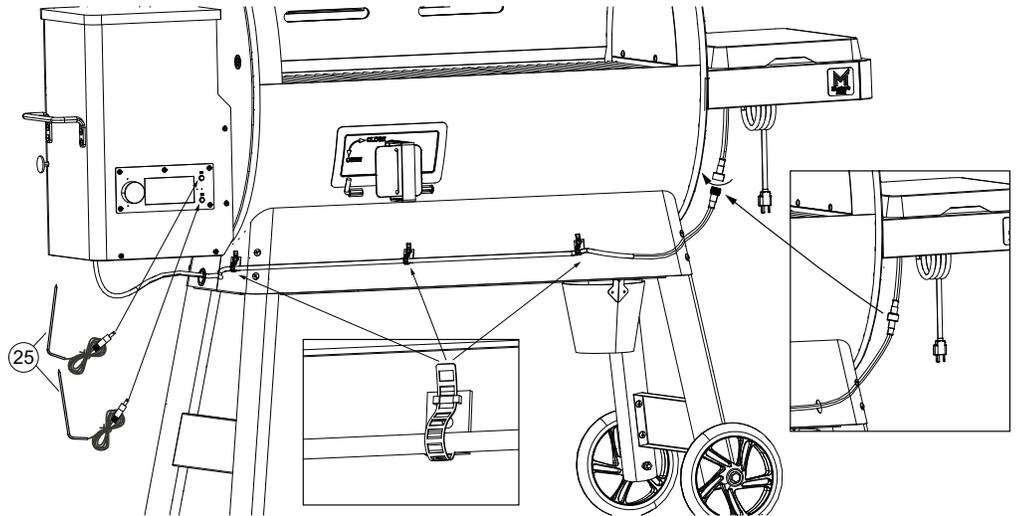
- Insert heat plate (8), cooking grates (3) and warming rack (2).



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## Step 17

- Run pellet hopper wire under grill body ① and connect to wire on induction cooktop ⑬. Secure wire with lock ties under grill body ①.
- Insert food probes ②⑤ into holes on front of control panel.





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## **⚠ Warning**

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

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



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- ⚠ CAUTION** - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not operate this product in rain or wet conditions. Do not allow this product to come in contact with water. Set this product up more than 10' from any large body of water (swimming pool, lake, pond, etc).
  - Keep appliance clean. See Proper Care and Maintenance section for cleaning.
  - Do not operate this grill while under the influence of drugs, alcohol, or while fatigued.
  - Do not use in the presence of explosive or flammable gases, vapor or other substances.
  - Do not use this grill unless it is completely assembled and all parts are securely fastened and tightened.
  - Use only identical replacement parts.
  - Do not use this product in high winds.
  - Do not attempt to move this appliance while it is in use.
  - Always open the grill lid carefully - heat and steam trapped inside the cooking chamber can burn. Always use extra care when adding liquids to hot pans, the resulting steam can cause burns. When cooking with oil or grease, lower food slowly to prevent spillage or splashing. Food must be completely thawed and towel dried before immersing. Never combine water or ice with hot oil or grease.
  - Do not use this product for indoor heating, as toxic fumes will accumulate.
  - After a period of storage, inspect the grill for abrasion, wear, cuts, or damage to the temperature controller and power cord.
  - Always use a meat thermometer to ensure food is cooked to a safe temperature.
  - Keep grill covered when not in use - out of the reach of children. Do not clean this product with a water spray or the like.
  - Do not obstruct the induction cooktop air intake or exhaust vents. Blocking airflow may create a fire hazard. Never disassemble the induction cooktop from appliance and set on a countertop.
  - Always use a proper pot or pan size that is induction compatible.
  - Do not leave an empty pan on an operating cooktop for more than two minutes.
  - Use extra care when cooking with oils or hot liquids. Never leave cooktop unattended when in use.
  - If oil spills onto cooktop, immediately unplug the grill. Oil spills may result in a fire, which could cause property damage, personal injury, or death.
  - Do not place metallic objects (knives, spoons, tongs, etc.) on cooktop, as they may get hot.
  - Do not heat sealed cans or containers, as they may explode.
  - Do not operate the cooktop if the glass is cracked or broken. Liquids could penetrate the cooktop and create a risk of electrical shock.
  - Clean Cooktop with Caution - if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns, some cleaners can produce noxious fumes if applied to a hot surface.

## **⚠ Danger**

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

- **Know the symptoms of carbon monoxide poisoning; headache, dizziness, weakness, nausea, vomiting, sleepiness and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.**
- **See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.**
- **Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.**
- **Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, grills and people with blood or circulatory system problems, such as anemia or heart disease.**



# Assembly Instructions & User's Manual

## Trouble Shooting

PROBLEM	CAUSE	CORRECTION
<b>LCD screen will not light up</b>	<ol style="list-style-type: none"> <li>1. Grill is not plugged in.</li> <li>2. The fuse is blown.</li> <li>3. Check that the GFCI outlet has not been tripped.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure the grill is plugged into a working power source. Check and make sure wire connections are properly connected.</li> <li>2. Check the fuse and see if it has blown and needs to be replaced. (Use 5 Amp Fuse.)</li> <li>3. Reset GFCI outlet.</li> </ol>
<b>Grill is not getting hot enough</b>	<ol style="list-style-type: none"> <li>1. Adjust temperature control knob on controller.</li> <li>2. Avoid the temptation to check food too often.</li> <li>3. Verify that there are pellets in pellet hopper.</li> <li>4. Fire goes out at lower setting.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn up heat on the control knob.</li> <li>2. Opening the lid allows heat to escape and causes the temperature to vary drastically from the set temperature.</li> <li>3. Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 5 minutes).</li> <li>4. Excess ash. Remove all unburned pellets and ash from the firepot <b>CAUTION! ASSURE THAT THE GRILL IS COLD TO AVOID BURNS FROM HOT ASH.</b></li> </ol>
<b>Pellets will not ignite</b>	<ol style="list-style-type: none"> <li>1. Auger not primed.</li> <li>2. Auger is jammed.</li> <li>3. Ignitor has failed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Before the unit is used for the first time or anytime the hopper is emptied, allow the auger tube to fully load with pellets to ensure proper lighting of the grill. Follow <b>Initial Lighting Instructions</b>.</li> <li>2. Remove all components inside the firebox. Turn the grill to 200* F and inspect the auger is working.</li> <li>3. Ignitor needs to be replaced. Contact our Customer Service for a replacement part. Follow <b>Manual Start-Up Procedure</b> to continue use of the grill.</li> </ol>
<b>Grill is too hot</b>	<ol style="list-style-type: none"> <li>1. Adjust temperature control</li> </ol>	<ol style="list-style-type: none"> <li>1. Reduce heat by reducing the selected temperature setting.</li> </ol>
<b>Smoke comes out of pellet hopper</b>	<ol style="list-style-type: none"> <li>1. This is normal due to the air pressure inside the grill. The amount of smoke can vary depending on cooking conditions.</li> <li>2. Unplugged grill too soon.</li> </ol>	<ol style="list-style-type: none"> <li>1. This condition will not affect cooking.</li> <li>2. Once the grill is turned off the fan and auger will continue to run for 25 minutes. If you do not allow the grill to go through the cool down process it can cause fire to transfer to the auger tube.</li> </ol>
<b>Temperature fluctuations</b>	<ol style="list-style-type: none"> <li>1. Temperature fluctuations are normal for pellet grills. Any significant fluctuations can be caused by wind, air temperature, improper use, or lack of grill maintenance.</li> </ol>	
<b>Induction cooktop is on, but not heating</b>	<ol style="list-style-type: none"> <li>1. The cookware diameter may be too small or it is not compatible.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure cookware is the correct size and compatible with induction cooking.</li> </ol>
<b>Error Code "ErH"</b>	<ol style="list-style-type: none"> <li>1. Cooking chamber temperature is above 600° F.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn grill off and wait for cooking chamber temperature to cool to below 500° F.</li> </ol>
<b>Error Code "ErL"</b>	<ol style="list-style-type: none"> <li>1. Cooking chamber temperature is below 160° F.</li> <li>2. Pellets in pellet hopper are low .</li> <li>3. Excess ash in firepot.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn up heat on the control knob.</li> <li>2. Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 5 minutes).</li> <li>3. Remove all unburned pellets and ash from the firepot <b>CAUTION! ASSURE THAT THE GRILL IS COLD TO AVOID BURNS FROM HOT ASH.</b></li> </ol>
<b>Error Code "Err"</b>	<ol style="list-style-type: none"> <li>1. Thermocouple may be unhooked or damaged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check thermocouple connections and replace if needed. Contact our Customer Service for a replacement part.</li> </ol>



# Assembly Instructions & User's Manual

## Use Instructions

### **⚠ WARNING**

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

#### **BREAKING IN YOUR GRILL:**

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

#### **PREHEATING GRILL:**

- Prior to use, it is recommended that you preheat your grill. This ensures that the cooking grates are at the desired temperatures to sear the food sugars when cooking. Preheat the grill for 15 to 20 minutes or until it reaches the desired temperature before adding food. Close the lid during the preheat period.
- For searing, allow the controller to reach 500°F and then wait an additional 15 minutes for the cooking grates and heat plate to fully heat up.

### **⚠ WARNING**

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

#### **IF AN EXTENSION CORD IS NECESSARY:**

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

#### **TURNING ON THE GRILL:**

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

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

**Step 1** Open lid to cooking chamber. Leave lid open.

**Step 2** Lift the pellet hopper lid and load pellets. Close pellet hopper lid. **NEVER USE HEATING FUEL PELLETS AS THEY ARE NOT SAFE FOR COOKING.**



# Assembly Instructions & User's Manual

**Step 3** Plug power cord into a GFCI (grounded) outdoor electrical outlet. Use only a (GFCI) protected circuit with this pellet grill; Never remove the grounding plug or use with an adapter of 2 prongs; and Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

**Step 4** Turn the grill on by pushing and holding the control knob dial (about 2 seconds) until the screen illuminates. The auger symbol () will stay on for approximately 80 seconds. After the auger symbol goes away, push and hold the control knob dial (about 2 seconds) until the screen displays "25". Then press and hold the control knob dial (about 2 seconds) until the display turns on again.

**Step 5** The pellets should start smoking in about 2-3 minutes.

**NOTE:** Do Not close the lid. Wait another 2-3 minutes for the pellets to catch fire, then close the lid.

**Step 6** The temperature will normally start at 200 °F. Rotate the control knob dial to change the set temperature. While the temperature is flashing, press the control knob dial quickly to confirm. (See note below for curing process.)

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

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

## SUBSEQUENT LIGHTING INSTRUCTIONS:

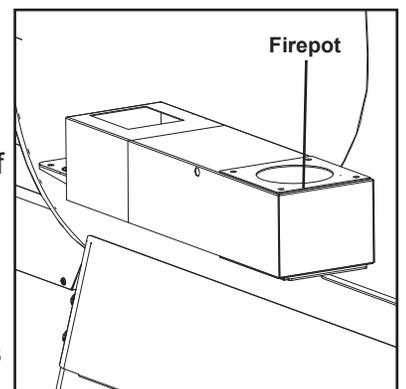
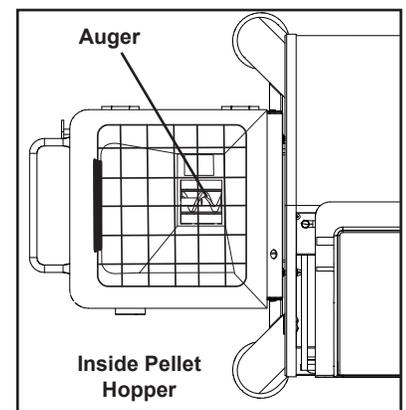
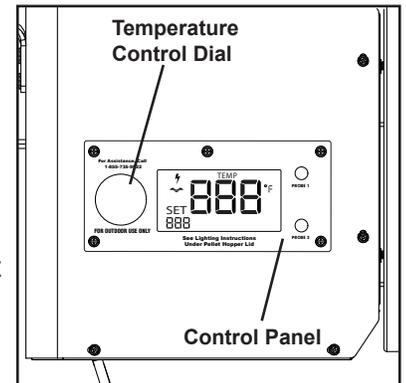
**Step 1** Open pellet hopper lid and check the pellet level. Add more pellets if necessary.

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

**Step 2** Open cooking chamber lid and power on the grill to 200°F. You should see smoke coming out of the cooking chamber as the pellets ignite in about 2-3 minutes.

**NOTE:** Always start the grill on 200°F (the default temperature) setting with the lid open.

**Step 3** Close the lid and set the temperature control knob dial to the desired setting. The temperature will normally start at 200 °F. Rotate the control knob dial to change the set temperature. While the temperature is flashing, press the control knob dial quickly to confirm. For best results, preheat the grill for 15 to 20 minutes with the lid closed before placing food in the grill.





# Assembly Instructions & User's Manual

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

**Step 1** Turn the grill off and unplug. Open the lid and remove all food, cooking grates, heat plate and lift baffle.

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

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

**Step 2** Clean-out ashes and remove all unburned pellets from the firepot.

**Step 3** Restart the grill and check that the ignitor is working. The ignitor should get hot after 2-3 minutes and pellets should be falling into the firepot from the auger tube.

**Step 4** Wearing oven mitts/gloves, replace the heat baffle, heat plate and cooking grates.

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

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

**Step 1** Plug the power cord into a grounded power source.

**Step 2** Open the lid. Remove the cooking grates, heat plate, and lift the heat baffle to expose the firepot. Place a small handful of pellets into the firepot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as those composed of sawdust and wax, or wood shavings, is also recommended. Add another small handful of pellets in the firepot.

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

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

**Step 5** Quickly and carefully replace the heat baffle, heat plate, and cooking grates. Continue on from step 2 of the "Subsequent Lighting Instructions."

## TURNING OFF THE GRILL:

- When using higher temp settings, we recommend turning the grill down to the 200°F setting for about 10 minutes before turning off and then allowing it to go through the cool down process. This helps prevent fire from burning in the auger tube and smoke from coming through the pellet hopper.
- To turn the grill off you must push the control knob inward and hold until the screen powers off and displays "25". This "25" is an auto cool down feature that will keep the fan and auger running for 25 minutes. If you don't allow the grill to run the cool down feature it can cause a fire in the auger tube and catch the pellet hopper on fire.
- **ALWAYS UNPLUG THE POWER CORD FROM THE WALL OUTLET WHEN YOU ARE NOT USING THE GRILL.**

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



# Assembly Instructions & User's Manual

## COOKING:

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

## OPERATING TIPS:

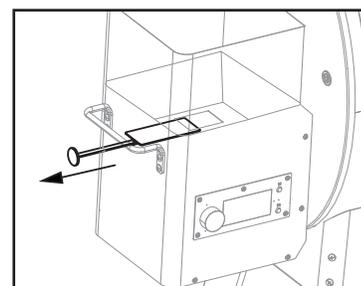
- Your pellet grill should never be moved while it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure the fire is completely out and the grill is cold before placing it in any vehicle. NEVER put water into the firepot. It will jam the auger and can damage the ignitor.
- The pellet grill is designed to operate with the lid closed.
- The temperature readout is an approximate and can be affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food.
- When selecting a temperature setting, the auger will feed pellets for several minutes. This will momentarily raise the temperature, but the temperature will decrease and stabilize after 10-15 minutes.
- The auger will not run 100% of the time, it cycles on and off depending on the temperature setting.
- Hot weather can cause the temp to drop very slowly and make it more difficult to cook at lower settings.
- Pellets can hang up in the pellet hopper after cooking for a long period of time. It's important to monitor the pellet level and mix the pellets by hand to ensure they flow into the auger.

### • 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.

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

1. Pull Clean-Out door handle out to open pellet chute.
2. Pellets will fall from bottom of hopper assembly.



### • Food Probe:

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

Example: "P1:86" — means Probe 1's temperature is 86 degrees Fahrenheit.

Example: "P2: \_\_" — Displays nothing when the food probe is not inserted into controller.

**NOTE:** Your grill includes two probes. Additional probes can be purchased on our website.





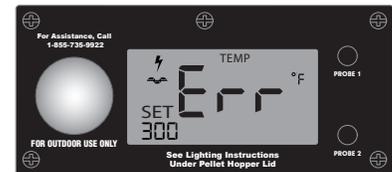
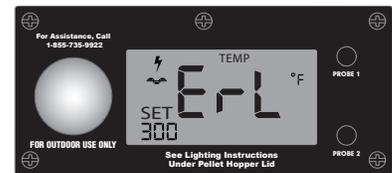
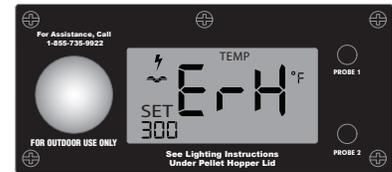
# Assembly Instructions & User's Manual

## COOK MODE:

- The temperature can be changed at any time to increase or decrease the cooking temperature of the grill.
  - The 200°F to 300°F temperature settings are for slow cooking/smoking.
  - The 350°F to 450°F temperature settings are for grilling.
  - The 500°F temperature setting is for searing.
- Rotate the control knob to a desired temperature. While the temperature is flashing, press the control knob dial quickly to confirm. The selected temperature will be in the bottom left hand corner of the digital display.

## ERROR CODES:

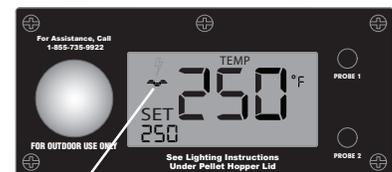
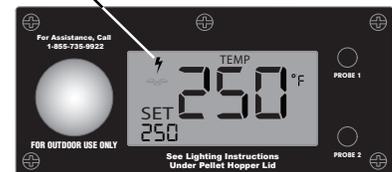
- “ErH” – High Temp Limit indicates that the temperature in the cooking chamber has exceeded 600°F.
- “ErL” – Low Temp Limit indicates that the temperature in the cooking chamber is below 160°F.
- “Err” – Thermocouple may be unhooked or damaged.



## OTHER CODES:

- “” – • The **IGNITOR** icon will be displayed anytime the ignitor is running:
  - Start up.
  - The temperature is below 120°F in the cooking chamber.
  - When the falling temperature is less than 15% of the set temperature.
- “” – • The **AUGER** icon will be displayed anytime the auger is running.

IGNITOR ON



AUGER ON



# Assembly Instructions & User's Manual

## INDUCTION COOKTOP:

**⚠ CAUTION:** Do not break glass cooktop.

- Do not drop cookware or heavy object on cooktop.
- Do not slide cookware across cooktop surface.
- Do not leave an empty pan on an operating cooktop for more than two minutes.
- Only use induction compatible cookware with a flat bottom on the cooktop.

## **⚠ WARNING**

### **ELECTROMAGNETIC FIELD**

- This cooktop emits an electromagnetic field. Persons with a pacemaker or similar medical device should consult their doctor before use.
- Keep all objects affected by magnets (credit cards, phones, laptops, etc.) away from the cooktop while in use to prevent damage.

## HOW INDUCTION WORKS:

- Induction cooking heats cookware directly with a magnetic current. Induction cooking eliminates the need for an open flame or burner, making a safer cooking experience. Induction cooking provide a faster, consistent and precise temperature with easier clean up.

## COOKWARE COMPATIBILITY:

- The induction cooktop will work with cookware that is cast iron, iron, or ferrous stainless steel and have a flat base with a minimum of 5.5 inches (14 cm). Not compatible with pottery, glass, aluminum, bronze or copper cookware.

## TURNING ON THE INDUCTION COOKTOP:

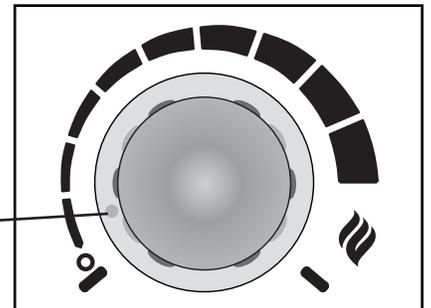
1. Place an induction compatible cookware (with food) on cooktop.

Note: If cookware is removed for more than 30 seconds, the cooktop will turn off automatically.

2. Press knob down **twice** to turn on cooktop. All **blue** LED lights will illuminate when power is on.
3. Turn knob clockwise or counter-clockwise to adjust power level. A **red** LED light will indicate the power level. There are 10 power levels.
4. If an error occurs, all **blue and red** LED lights will flash.
5. Error lights (**blue and red**) will be flashing when one of the following error states occur:

- 1) No fry pan in place or circuit fault
- 2) Over voltage or too low voltage
- 3) Cooktop overheats

Red LED Power Level Indicator



## TURNING OFF THE INDUCTION COOKTOP:

- Press knob down **once** to turn off cooktop. All LED lights will turn off when power is off.
- After turning off the induction cooktop, the fan will continue to run for 2 minutes to cool down the cooktop surface. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- **ALWAYS UNPLUG THE POWER CORD FROM THE WALL OUTLET WHEN YOU ARE NOT USING THE GRILL.**



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## Storage Instructions

### ⚠ WARNING:

- Never move a grill when it is hot or when objects are on the cooking surfaces.
- Never store flammable liquids or spray canisters under or near the grill.
- DO NOT extinguish grease fires using water.

### BEFORE STORING YOUR GRILL:

- Use a soft, clean cloth that will not scratch the surface when cleaning.
- If storing the grill outdoors, close the hopper lid and cover the grill with a cover for protection from the weather. The grill and pellets must be kept dry in order to function properly.
- 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.
- If grill will not be used for a long period of time, remove wood pellets from hopper. Wood pellets can become soggy due to moisture/humidity and can cause the auger to bind up or not push pellets to burn chamber.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- Always keep your grill unplugged until you are ready to use it.

### HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a counter top.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555 or visit their website at: [www.fsis.usda.gov](http://www.fsis.usda.gov) for the minimum safe internal temperature chart.

### CLEANING AND MAINTENANCE:

- Before every use, remove the cooking grates, heat plate and lift heat baffle to clean the ash from in and around the firepot. A shop-vac is handy for this chore. Make sure the grill is cold before starting this procedure.
- 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.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, the lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- 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.



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- 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 lightly coat cooking grates and grill interior with vegetable oil or vegetable oil spray, replace all components as described in the assembly instructions. To maintain the appearance of your cooktop, clean after each use.
- Turn off the cooktop and let it cool completely before cleaning. Unplug the unit while cleaning.
- Thoroughly wipe cooktop with a clean wet sponge or damp cloth. Do not use chemical cleaners.
- Allow cooktop to cool completely before closing lid. When not in use, always close the cooktop lid to protect cooktop surface.
- Keep water away from cooktop and protected from weather.

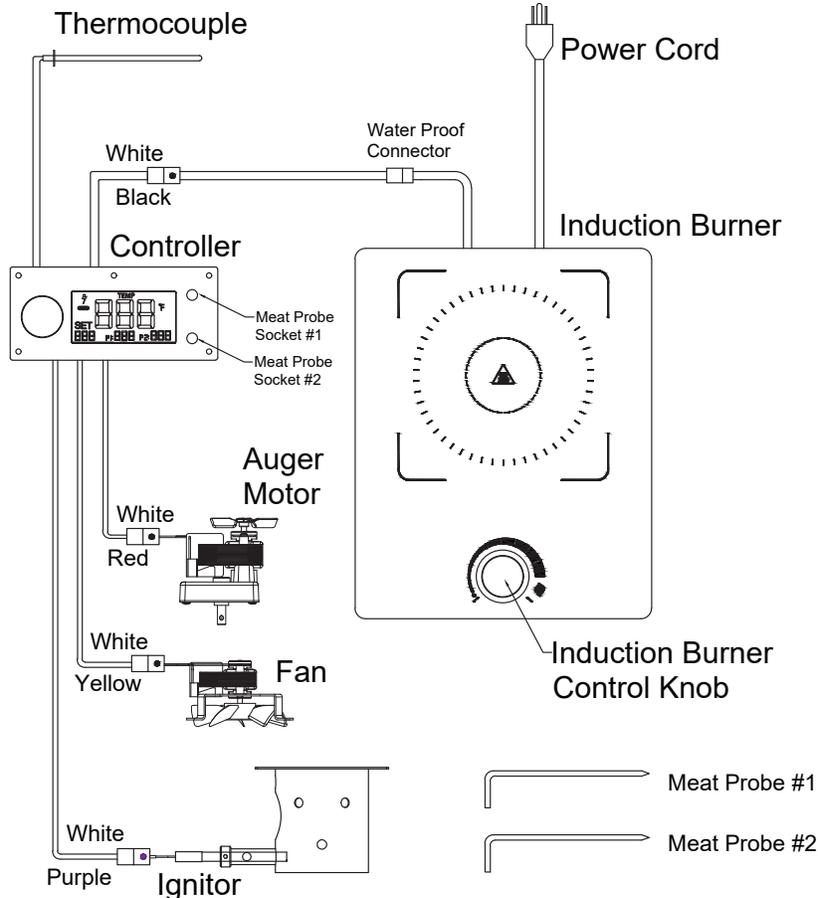
## Technical Data

### Pellet Grill

- Rated Voltage: 120V AC
- Rated Frequency: 60HZ
- Rated Power: 270W +10/- 15%
- Rated Ampere: 2.25 A
- Fuel Input Rating: 2.9 LBS/HR

### Induction Cooktop

- Rated Voltage: 120V AC
- Rated Frequency: 60HZ
- Rated Power: 1400W +5/- 10%
- Rated Ampere: 13 A





# Assembly Instructions & User's Manual

## Limited Warranty Information

The Boltz Group warrants to the original purchaser that the Pro Series 36" Wood Pellet Grill is free from defects due to workmanship or materials for: One-year: frame, housing, cart, cooking grates, electric heating elements, temperature controller and other related parts

The Boltz Group obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Boltz Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Boltz Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Pro Series 36" Wood Pellet Grill under the terms of this warranty, please call Customer Service Department at 1-855-735-9922. A receipt will be required. The Boltz Group will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE BOLTZ GROUP MAKES NO OTHER EXPRESS WARRANTY. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE PRO SERIES 36" WOOD PELLET GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. 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.

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