

Camp Chef Controller PG20CT-8

INSTALL INSTRUCTIONS

Index

App Quick Start Guide.....	1
Controller Switch Explanation.....	1

App Quick Start Guide

1. Download the Camp Chef APP from the Apple APP store or Android Play Store.
2. Turn the Grill controller on using the main power switch.
3. Open the Camp Chef APP and follow the setup instructions for connecting the grill to your home 2.4 GHz WiFi network.

Warning - Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.

NOTE - Some functions are only available from the controller. If attempting to start the grill from the APP it will prompt you to confirm starting the grill from the controller. Temperature and Smoke settings can be adjusted from the APP. Shutdown can also be performed from the APP. For more information visit <https://www.campchef.com/app>

Controller Switch Explanation

- **Power Switch**
 - Used to turn the main power onto the pellet grill. "O" is for Off. "-" is On.
- **Controller Functions**

- Rotate the dial to scroll through the menus, adjust temperature, or smoke settings. Press the dial to select.
- **Shutdown**
 - This setting must be used after each use. Select SHUTDOWN from the main menu. The fan will remain on for up to 20 minutes. This setting will burn up any extra pellets in the burner and cool down the grill. Do not turn the main power switch off when the grill is hot.
- **Feed**
 - Select FEED from the main menu. This setting is used to feed pellets to the burner. It will be used the first time you use the grill to fill the auger tube and any time you may inadvertently run the hopper out of pellets.
- **Set Temp Low Smoke**
 - Select SET TEMP from the main menu. Rotate the dial to LOW SMOKE and press to confirm. This setting is used for smoking foods at an average of 160F. This setting will produce large amounts of smoke.
- **Set Temp High Smoke**
 - Select SET TEMP from the main menu. Rotate dial to HIGH SMOKE and press to confirm. This setting is used for smoking foods at an average temperature of 220F. This setting will produce large amounts of smoke.
- **Set Temp 160F to 450F**
 - Select SET TEMP from the main menu. Rotate the dial to the desired temperature and press to confirm.
- **Set Temp High**

- Select SET TEMP from the main menu. Rotate dial to HIGH and press to confirm. This setting can be used to achieve temperatures up to 500F depending on ambient temperatures.

- **Set Smoke**

- The SET SMOKE setting is available for temperatures from 160F - 350F. Select SET SMOKE from the main menu. Rotate the dial to the desired SMOKE SETTING and press to confirm. The SMOKE SETTING can be adjusted from 1-10. A smoke setting of 1 will produce less smoke and maintain a more even temperature. As the smoke setting is increased more smoke will be produced. Note that as the smoke setting is increased temperature fluctuations will increase.

- **Bypass Mode**

- The bypass may be used if there is a power failure, or the grill is accidentally turned off, or anytime you need to restart the grill and it is still hot. The bypass mode should only be used if the grill has been off less than 3-4 minutes. This method is used to bypass the normal startup mode and get the grill cooking again quickly. The burner must still be hot enough to ignite new pellets or this method will not work. BYPASS can be selected during the initial startup of the grill by selecting BYPASS from the STARTUP screen. If the grill fails to ignite using the bypass mode then restart the grill using the normal startup procedures.