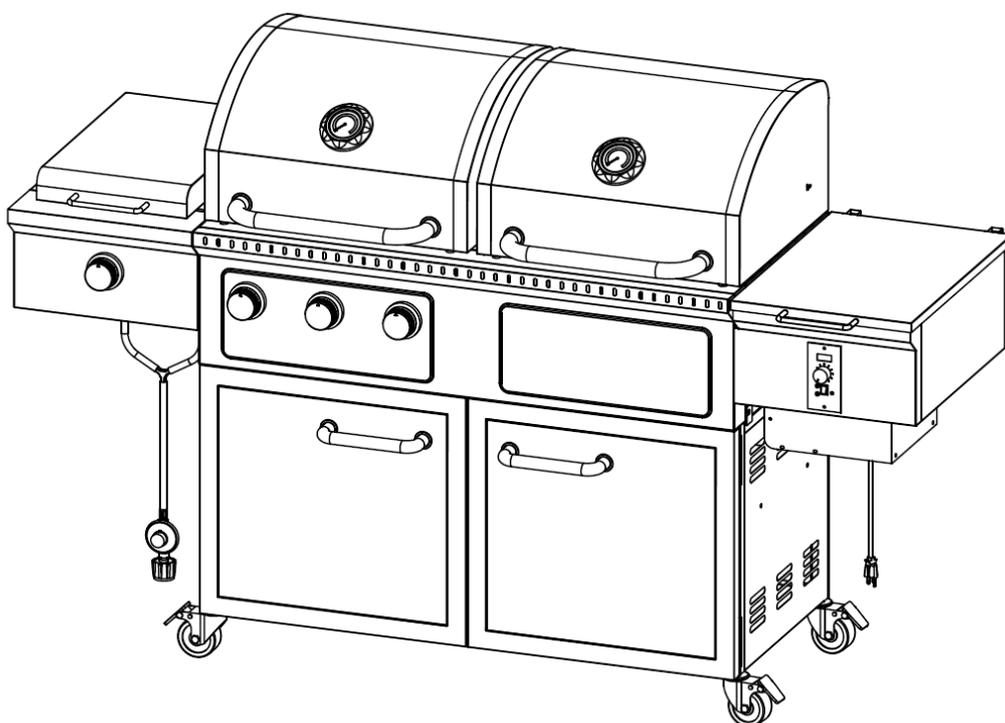




PELLET HYBRID GRILL
Model number: GR2297801-RG-00
ASSEMBLY & OPERATING INSTRUCTIONS



For Outdoor Use Only

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling/using the appliance.
- Follow all warnings and instructions when using the appliance.
- Failure to follow these instructions and warnings could result in damage to the product or injury to the user.
- Keep this manual for further reference.

**Should you encounter any problem,
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.**



For assistance, contact customer service at customerservice@rankam.com
or at **1-888-837-1380**, Mon to Fri, 8:00am – 5:00pm Pacific Standard time

WARNINGS

SAFETY LABELS

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

 **WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

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



DANGER



If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.**
- 5. Hazardous voltage is present which can shock, burn or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in the owner's manual.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER



A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES 60 INCHES TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



WARNING



Contact local building or fire officials about restrictions and installation inspection requirements in your area.



WARNING



1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



DANGER



- (a) Do not store a spare LP gas cylinder under or near this appliance;
- (b) Never fill the cylinder beyond 80 percent full;
- (c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.



WARNING: FUELS USED IN LIQUEFIED PROPANE GAS APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING BENZENE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to www.P65Warnings.ca.gov.*



WARNING



CARBON MONOXIDE HAZARD

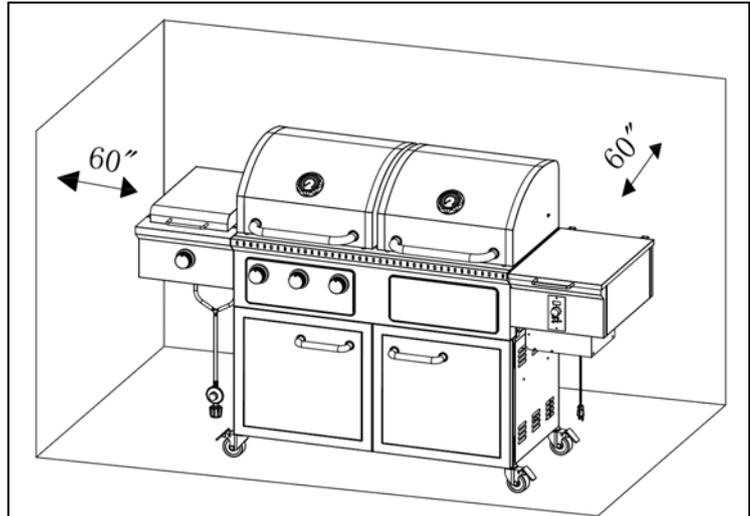
- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors in a well-ventilated space.



WARNING



- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on boats. This appliance is not intended to be installed in or on recreational vehicles.
- Use your grill **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 60 inches (153 cm) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 60 inches (153 cm) between all sides of grill, deck railings, walls or other combustible material. **DO NOT** use grill under any overhead combustible construction.
- **DO NOT** obstruct the flow of combustion/ventilation air.
- **DO NOT** leave the grill unattended while in use.
- **DO NOT** use while under the influence of drugs or alcohol.
- Keep the fuel supply hose away from heated surfaces.
- **DO NOT** put the grill in storage or move it after use. Allow the grill to be cool to the touch before moving/storing. Failure to do so could result in a fire causing property damage, personal injury or death.
- The appliance is for household use only. **DO NOT** use this grill for other than its intended purpose.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal or wood briquettes in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- A Leak Test must be conducted prior to each use.
- Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
- Grill is hot when in use. To avoid burns:
 - **DO NOT** attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - **DO NOT** touch any hot grill surfaces.
 - **DO NOT** wear loose clothing or allow hair to come in contact with grill.
- Side burner lid must be open when side burner is in operation.
- Do not use pellet wood, char-coal or any other solid fuel for gas grill.



Maintain a minimum clearance of 60 inches from combustible material.



WARNING



- Use Only Wood Pellet Fuel Specified By The Manufacturer. Do Not Use Pellet Fuel Labeled As Having Additives.
- 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.
- Seal and put the pellets in a dry place for storage when appliance is not in use.
- Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.
- Do not use accessories not specified for use with this appliance.
- Only **Dia 6 mm** Pellets can be used.
- Do not use your grill on rainy days.
- We suggest that you should warp grease drip tray up with heavy-duty aluminum foil before using because it is easy to clean.
- Make sure the power cord is disconnected before performing any service or maintenance.
- Always keep the Pellet Hopper dry, the wood pellets will expand greatly, break apart and even jam the feed system if the pellets get wet or exposed to high humidity.
- Never use heating fuel pellets in the grill, due to potential hazardous contaminants and additives that may be present.
- Do NOT expose the appliance to rain or water at any time.
- Do NOT plug in the appliance until fully assembled and ready for use.
- Unplug the appliance from outlet when not in use or before cleaning. Allow appliance to cool down before putting on or taking off parts, and before cleaning.
- The appliance **MUST** be on the ground. Do NOT locate it on tables or counters. Do NOT move it across uneven surfaces.
- Use only approved and grounded electrical outlet.
- Return appliance to our customer service center for examination, repair or adjustment.
- Do NOT use fuel, such as charcoal briquettes or heat pellets for in this appliance.
- Do NOT use this appliance as a heater.



WARNING



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

- Electrical Rating: 120 Volts / 60 Hz / 10 A, Phase 1.
- Must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1 when install this appliance.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- 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.

USE AND INSTALLATION OF LP GAS CYLINDER (PROPANE TANK)

BEFORE INSTALLING:

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*

BEFORE EVERY USE:

Be sure to inspect the hose for leaks, cuts, wear, abrasion, or damage of any sort before using this appliance. If any damage is apparent, the hose must be replaced with a new hose specified by the manufacturer before further use.

LP GAS CYLINDER

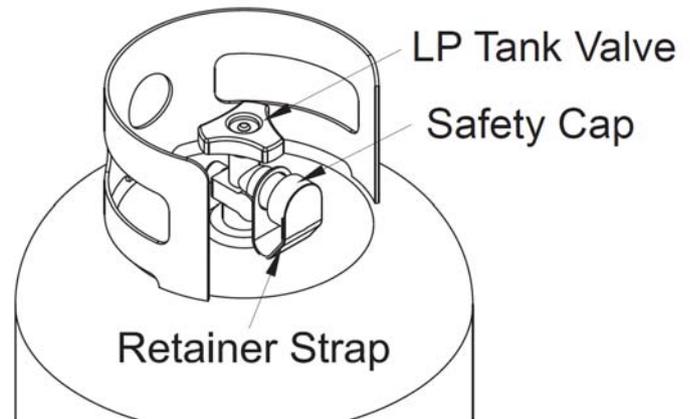
The LP (liquid propane) cylinder specifically designed to be used with this unit **MUST** have a 20 lb. (9.1kg) capacity with a Type 1 cylinder valve and an overfilling protection device (OPD). Only use LP cylinders with this type of valve.

LP tank valve requirement:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20lb. (9kg) capacity maximum.
- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.

The LP cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada CAN/CSA – B339, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; and Commission, as applicable.

- The LP cylinder must include a collar to protect the cylinder valve.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s).
- The LP cylinder must be stored outdoors out of the reach of children and **MUST NOT** be stored in a building, garage, shed, breezeway, or any other enclosed space.
- Storage of an outdoor cooking gas appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The cylinder should **ALWAYS** be put in an upright position.



DANGER



- DO NOT connect this grill to an existing #510 POL cylinder valve with Left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding its capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Never store a spare LP gas cylinder under or near your grill. This could cause pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the valve outlet could result. A damaged valve outlet can cause a leak, possibly resulting in explosions, fire, severe bodily harm, or death.



WARNING

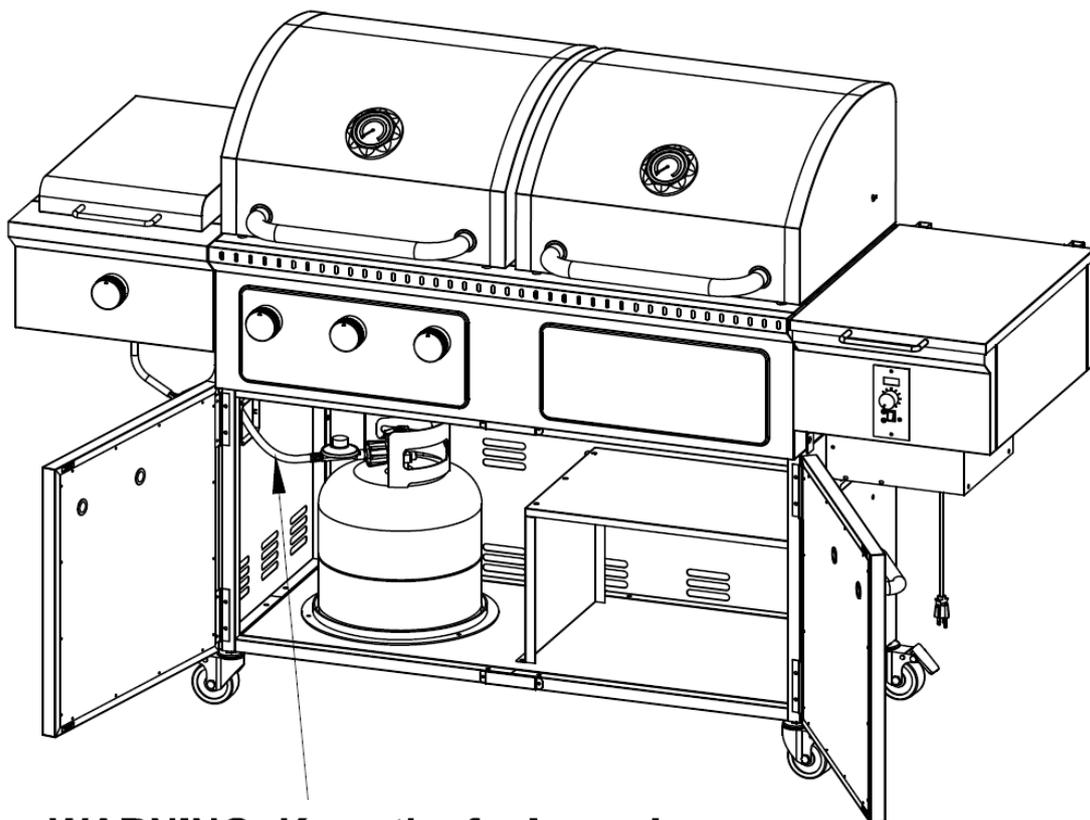


FOR FILLING THE LP GAS CYLINDER

- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.
- Always use a safety cap when the grill is not connected to a cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-fill prevention device (OPD).

INSTALLING GAS CYLINDER

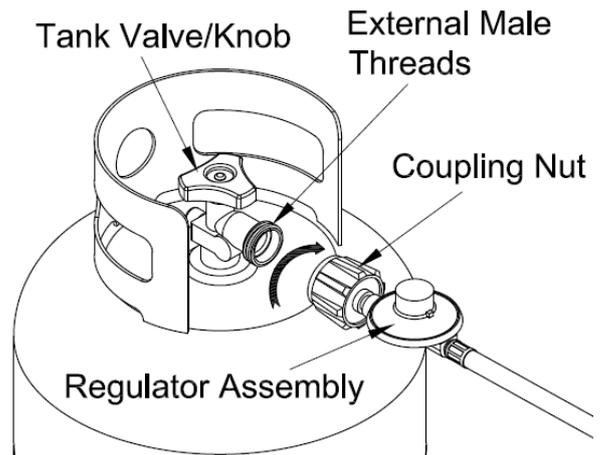
1. Check that the cylinder valve is closed by turning the knob in clockwise.
2. Place the cylinder into cylinder holder. Place cylinder such that the valve opening faces the left side burner in such a way that the hose is not kinked/damaged.
3. Attach or detach the regulator to the LP gas cylinder only when the cylinder is placed on the cylinder hole.



WARNING: Keep the fuel supply hose away from any heated surfaces.

CONNECTION PROCEDURES

1. Make sure the tank valve is closed (turn valve clockwise until tight).
2. Check the tank valve to insure it has the proper external male threads.
3. Make sure all burner valves are turned **OFF**.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect the hose for damage. Never attempt to use damaged or obstructed equipment. Contact your local LP gas dealer for repair.



5. When connecting the regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks (a Leak Test) before attempting to light the grill (see P.35). If a leak is found, turn the tank valve off and do not use the grill until your LP gas dealer can make repairs.

TO DISCONNECT LP CYLINDER:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

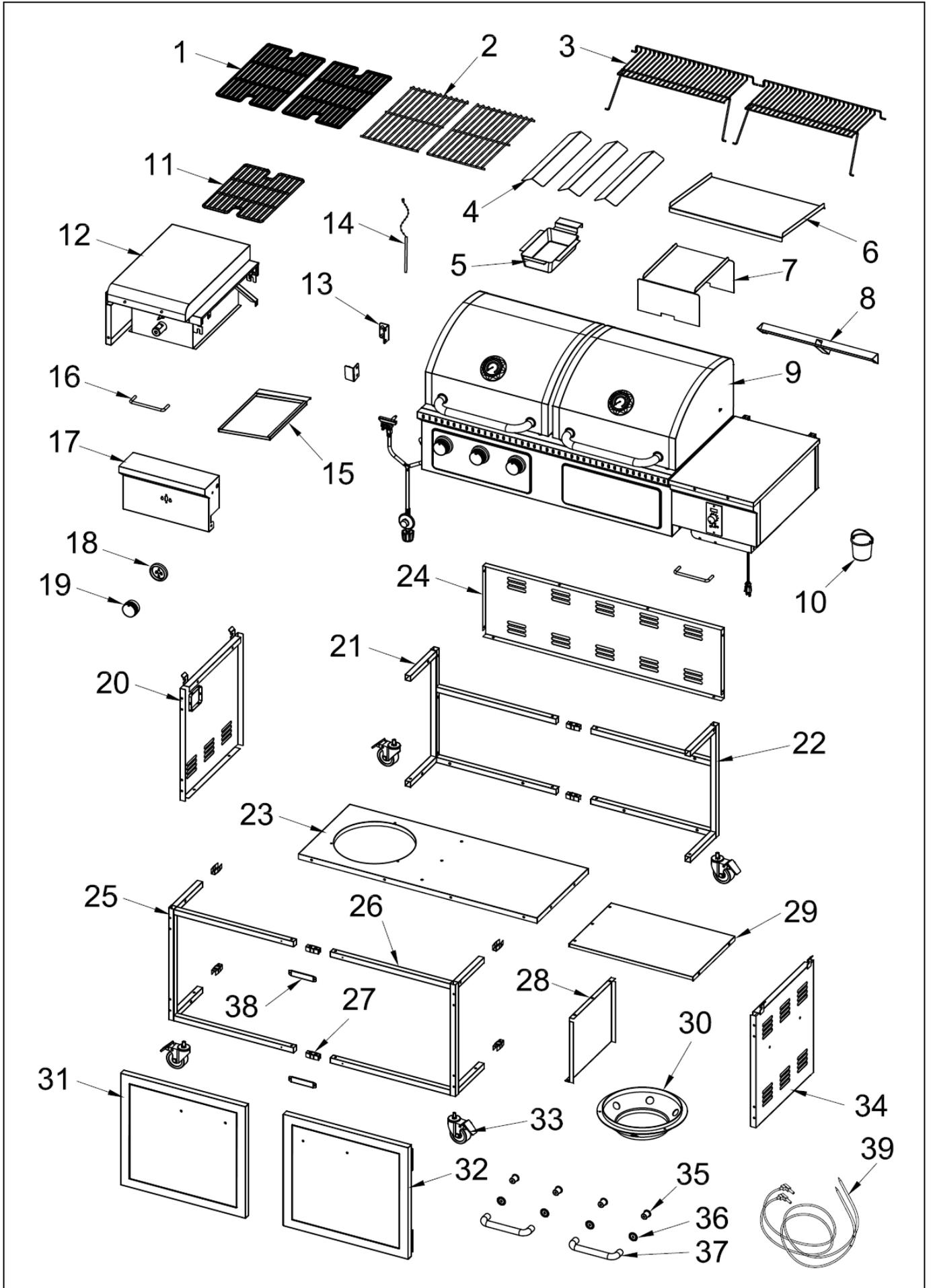


CAUTION

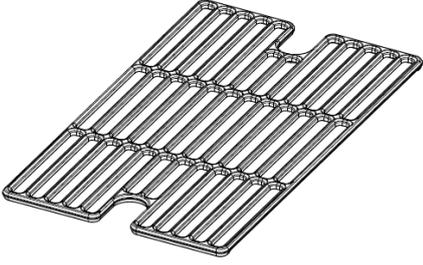
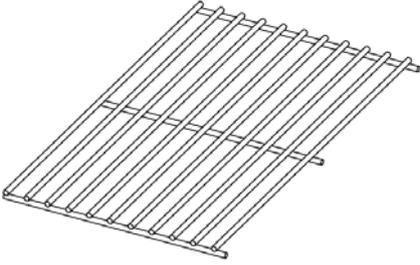
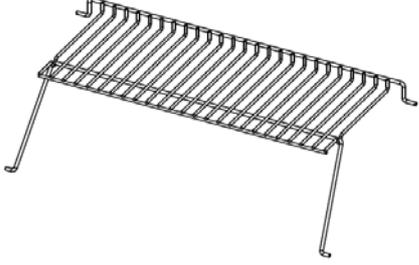
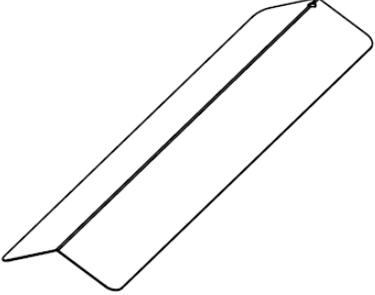
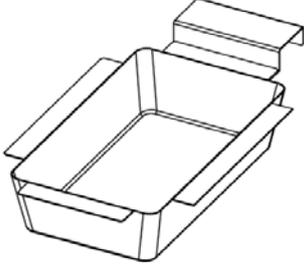
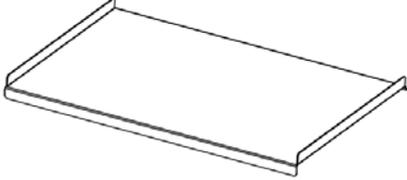
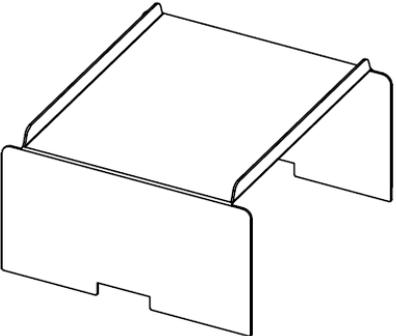
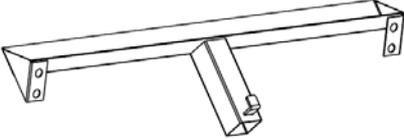
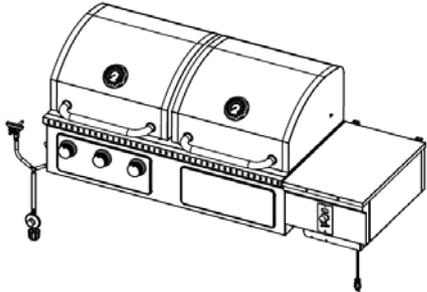
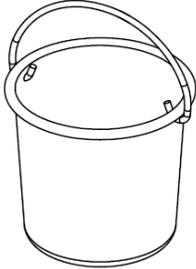
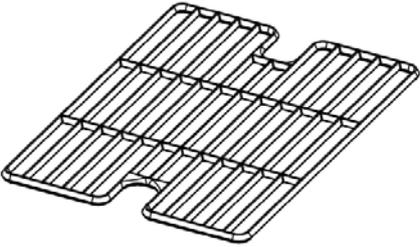
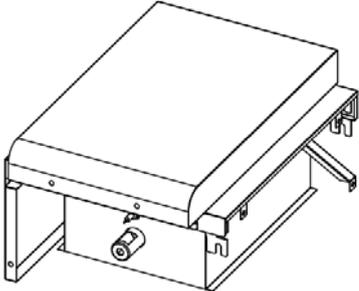


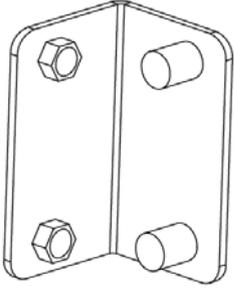
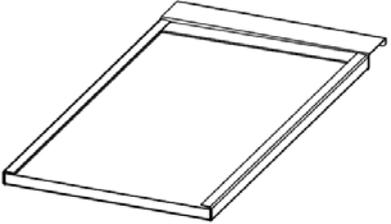
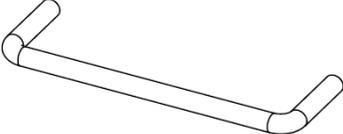
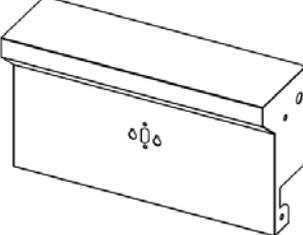
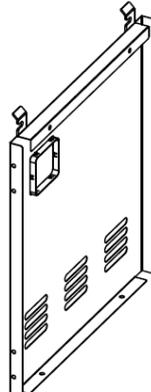
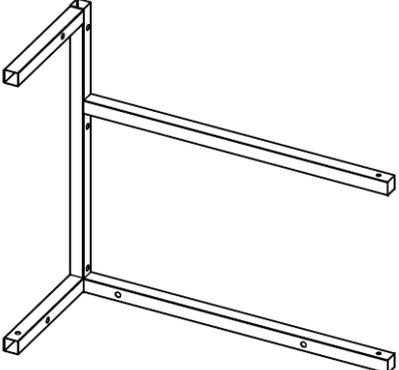
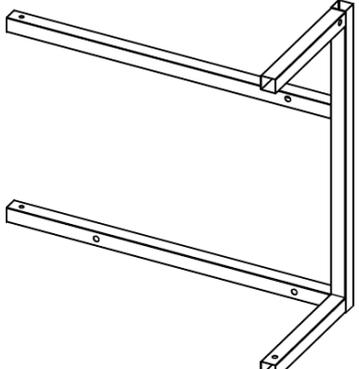
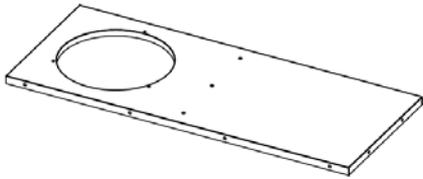
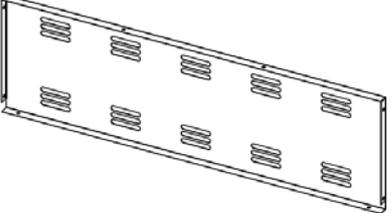
- When installing LP cylinders, the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.

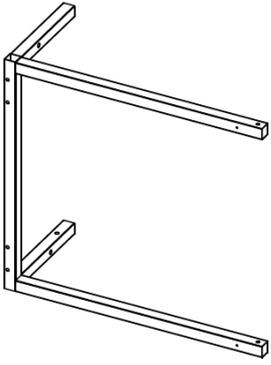
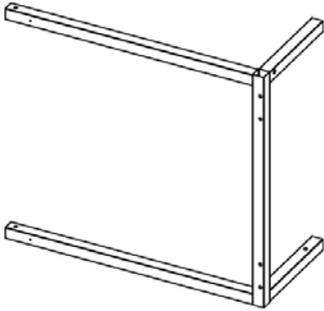
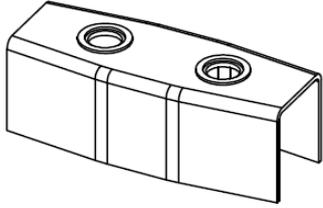
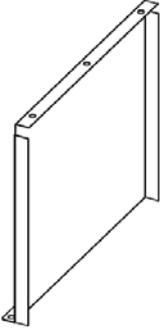
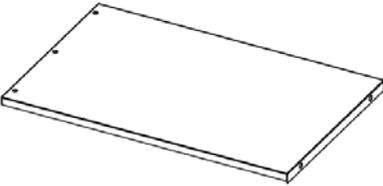
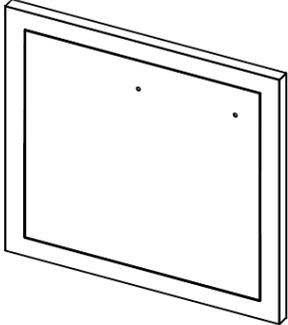
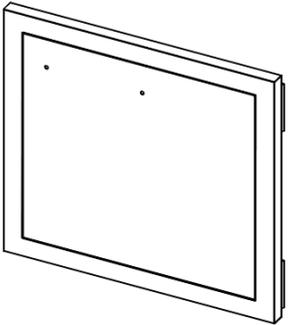
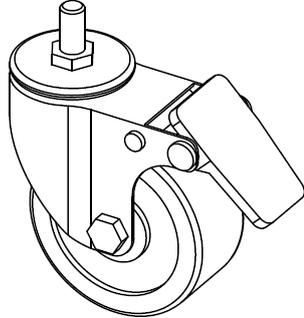
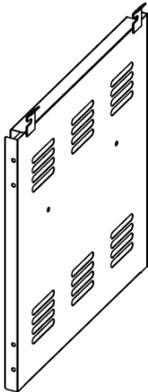
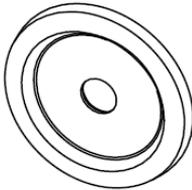
PRODUCT DIAGRAM

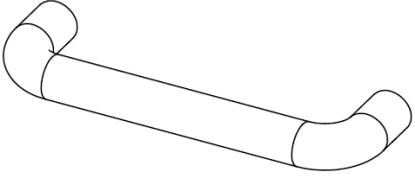
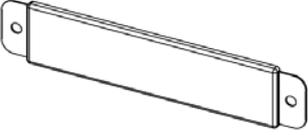


COMPONENT LIST

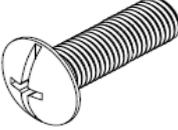
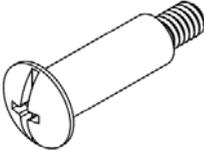
<p>1. Cooking Grate (Gas)</p>  <p style="text-align: right;">2pcs</p>	<p>2. Cooking Grate (Pellet)</p>  <p style="text-align: right;">2pcs</p>	<p>3. Warming Rack (Pre-assembled)</p>  <p style="text-align: right;">2pcs</p>
<p>4. Flame Tamer (Gas)</p>  <p style="text-align: right;">3pcs</p>	<p>5. Grease Cup (Gas)</p>  <p style="text-align: right;">1pc</p>	<p>6. Grease Drip Tray</p>  <p style="text-align: right;">1pc</p>
<p>7. Flame Tamer (Pellet)</p>  <p style="text-align: right;">1pc</p>	<p>8. V-shaped Grease Drain</p>  <p style="text-align: right;">1pc</p>	<p>9. Grill Body Assembly</p>  <p style="text-align: right;">1pc</p>
<p>10. Grease Bucket (Pellet)</p>  <p style="text-align: right;">1pc</p>	<p>11. Side Burner Cooking Grate</p>  <p style="text-align: right;">1pc</p>	<p>12. Side Burner Assembly</p>  <p style="text-align: right;">1pc</p>

<p>13. Side Burner Bracket</p>  <p style="text-align: right;">2pcs</p>	<p>14. Match Holder</p>  <p style="text-align: right;">1pc</p>	<p>15. Side Burner Grease Tray</p>  <p style="text-align: right;">1pc</p>
<p>16. Side Lid Handle</p>  <p style="text-align: right;">2pcs</p>	<p>17. Side Burner Control Panel</p>  <p style="text-align: right;">1pc</p>	<p>18. Control Knob Bezel</p>  <p style="text-align: right;">1pc</p>
<p>19. Control Knob</p>  <p style="text-align: right;">1pc</p>	<p>20. Cart Left Panel</p>  <p style="text-align: right;">1pc</p>	<p>21. Cart Left Rear Frame</p>  <p style="text-align: right;">1pc</p>
<p>22. Cart Right Rear Frame</p>  <p style="text-align: right;">1pc</p>	<p>23. Cart Base</p>  <p style="text-align: right;">1pc</p>	<p>24. Cart Rear Panel</p>  <p style="text-align: right;">1pc</p>

<p>25. Cart Left Front Frame</p>  <p>1pc</p>	<p>26. Cart Right Front Frame</p>  <p>1pc</p>	<p>27. Cart Frame Connecting Tube</p>  <p>8pcs</p>
<p>28. Cart Side Rack</p>  <p>1pc</p>	<p>29. Cart Top Rack</p>  <p>1pc</p>	<p>30. Tank Holder</p>  <p>1pc</p>
<p>31. Left Door</p>  <p>1pc</p>	<p>32. Right Door</p>  <p>1pc</p>	<p>33. Locking Caster</p>  <p>4pcs</p>
<p>34. Cart Right Panel</p>  <p>1pc</p>	<p>35. Plastic Insert</p>  <p>4pcs</p>	<p>36. Door Handle Bezel</p>  <p>4pcs</p>

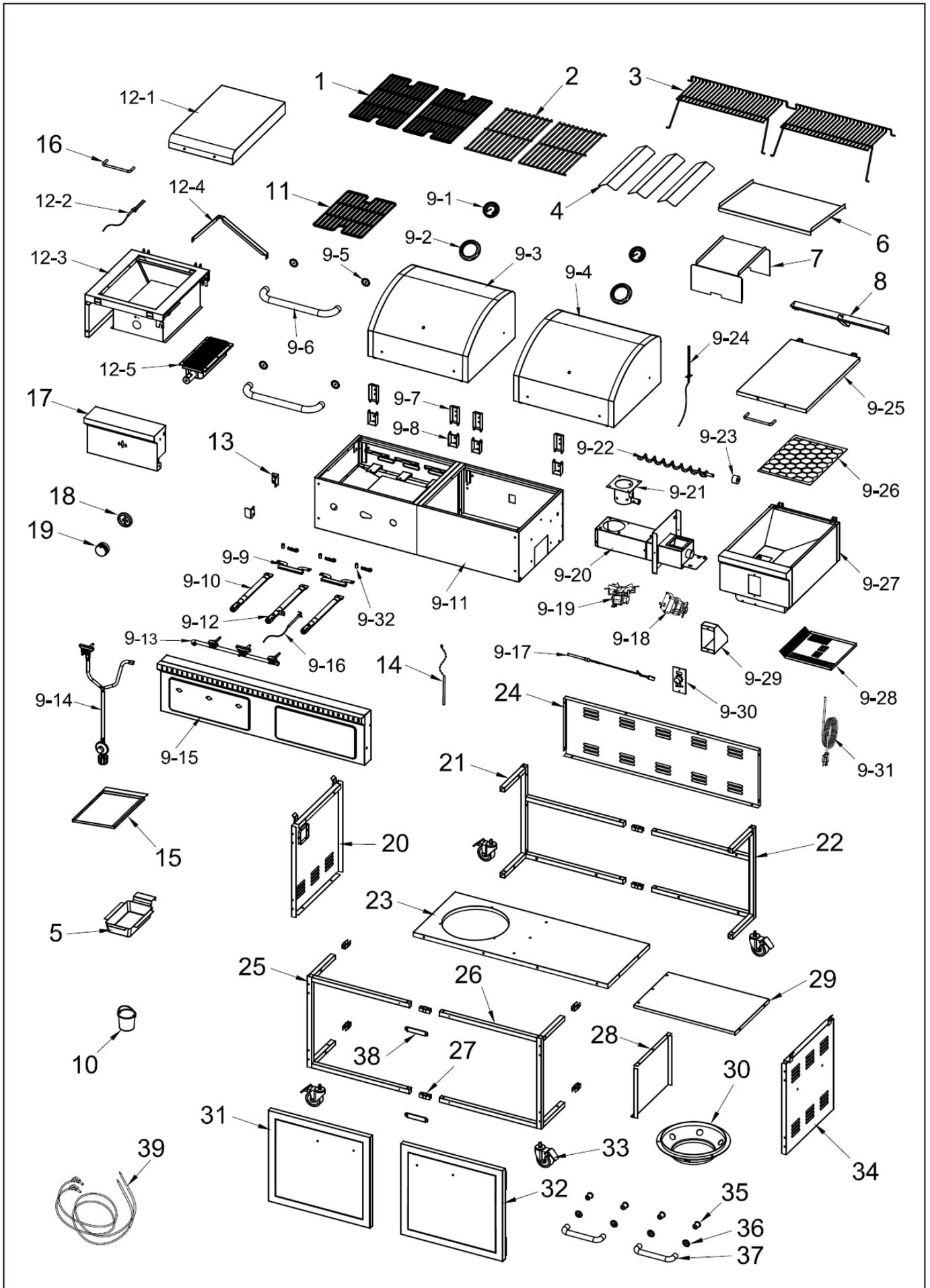
<p>37. Door Handle</p>  <p style="text-align: right;">2pcs</p>	<p>38. Door Magnet Bracket</p>  <p style="text-align: right;">2pcs</p>	<p>39. Meat Probe</p>  <p style="text-align: right;">2pcs</p>
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HARDWARE LIST

Item No.	Item name	Diagram	Qty
A	M6x12mm Bolt		72
B	M6 Nut		3
C	M6x20mm Bolt		4
D	M5x8mm Bolt		4
E	M4x8mm Bolt		14
F	Plastic Rivet		3
G	M4x23 Step Bolt		1

Note: For Bolt E, 12 pcs are stored in the hardware pack, and 2 pcs have been pre-attached on the related components.

Replacement Part List (I)

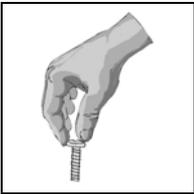


Replacement Part List (II)

Part Number	Part Name	Part Number	Part Name
1	Cooking Grate (Gas)	2	Cooking Grate (Pellet)
3	Warming Rack	4	Flame Tamer (Gas)
5	Grease Cup (Gas)	6	Grease Drip Tray
7	Flame Tamer (Pellet)	8	V-shaped Grease Drain
9	Grill Body Assembly	9-1	Grill Body – Thermometer
9-2	Grill Body – Thermometer Bezel	9-3	Grill Body – Gas Lid
9-4	Grill Body – Pellet Lid	9-5	Grill Body – Lid Handle Bezel
9-6	Grill Body – Lid Handle	9-7	Grill Body – Lid Upper Hinge
9-8	Grill Body – Lid Lower Hinge	9-9	Grill Body – Carry Over
9-10	Grill Body – Burner	9-11	Grill Body – Fire Box
9-12	Grill Body – Ignition Burner	9-13	Grill Body – Valve & Manifold Assembly
9-14	Grill Body – Hose & Regulator Assembly	9-15	Grill Body – Control Panel
9-16	Grill Body – Ignition Electrode & Wire	9-17	Grill Body – Hot Rod
9-18	Grill Body – Auger Drive Motor	9-19	Grill Body – Draft Inducer Fan
9-20	Grill Body – Feeder Assembly	9-21	Grill Body – Pellet Firepot
9-22	Grill Body – Auger	9-23	Grill Body – Auger Seal Ring
9-24	Grill Body – Temperature Detector (RTD Sensor)	9-25	Grill Body – Hopper Lid
9-26	Grill Body – Hopper Guard	9-27	Grill Body – Hopper Body
9-28	Grill Body – Hopper Bottom Panel	9-29	Grill Body – Pellet Control Panel Bracket
9-30	Grill Body – Pellet Control Panel	9-31	Grill Body – Power Cord
9-32	Grill Body – Burner Fixing Pin	10	Grease Bucket (Pellet)
11	Side Burner Cooking Grate	12	Side Burner Assembly
12-1	Side Burner – Lid	12-2	Side Burner – Ignition Electrode & Wire
12-3	Side Burner – Fire Box	12-4	Side Burner – Supporting Bar
12-5	Side Burner – Burner	13	Side Burner Bracket
14	Match Holder	15	Side Burner Grease Tray
16	Side Lid Handle	17	Side Burner Control Panel
18	Control Knob Bezel	19	Control Knob
20	Cart Left Panel	21	Cart Left Rear Frame
22	Cart Right Rear Frame	23	Cart Base
24	Cart Rear Panel	25	Cart Left Front Frame

26	Cart Right Front Frame	27	Cart Frame Connecting Tube
28	Cart Side Rack	29	Cart Top Rack
30	Tank Holder	31	Left Door
32	Right Door	33	Locking Caster
34	Cart Right Panel	35	Plastic Insert
36	Door Handle Bezel	37	Door Handle
38	Door Magnet Bracket	39	Meat Probe

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.



Hand Tighten only at this time



Tighten with tools at this time



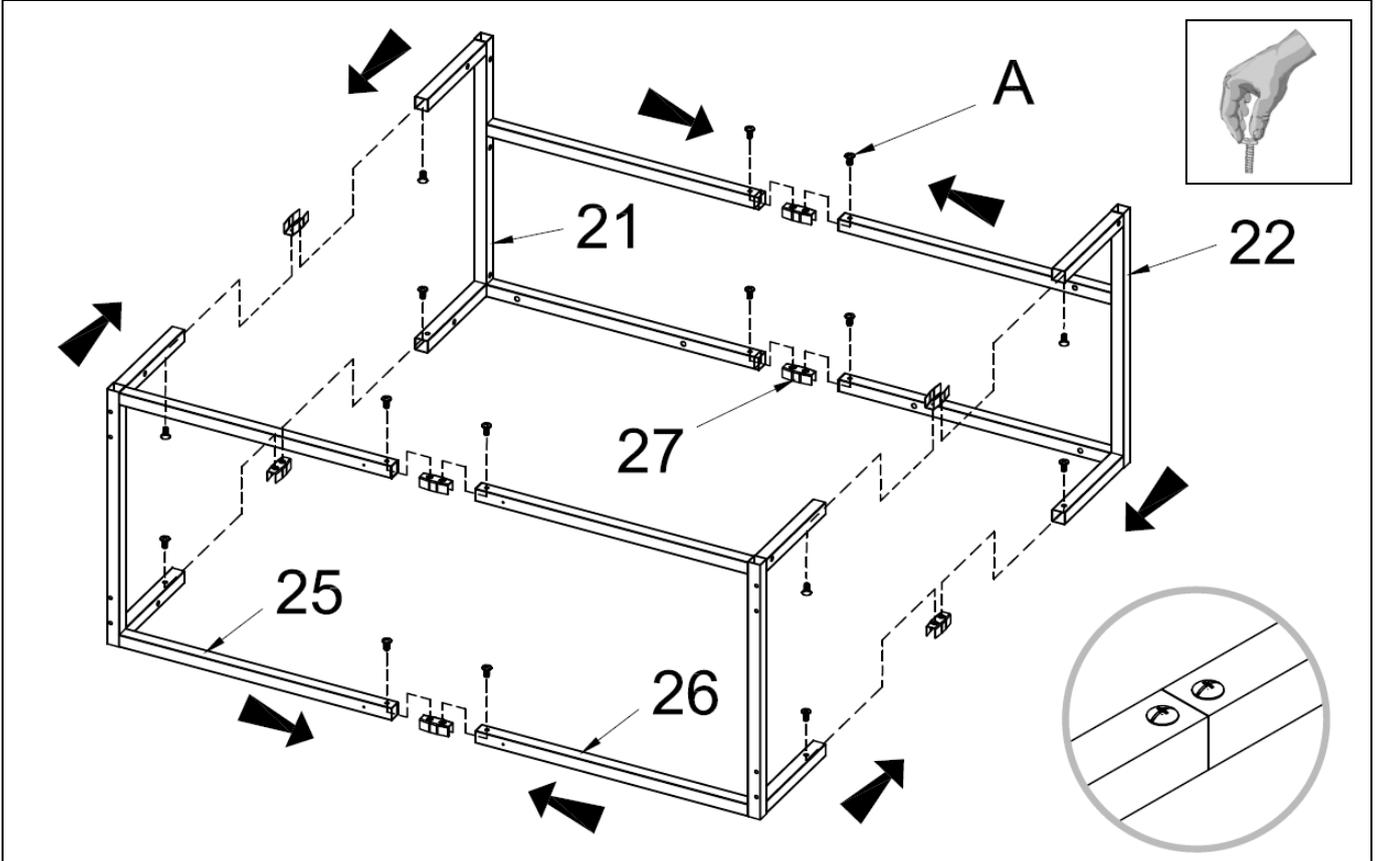
WARNING



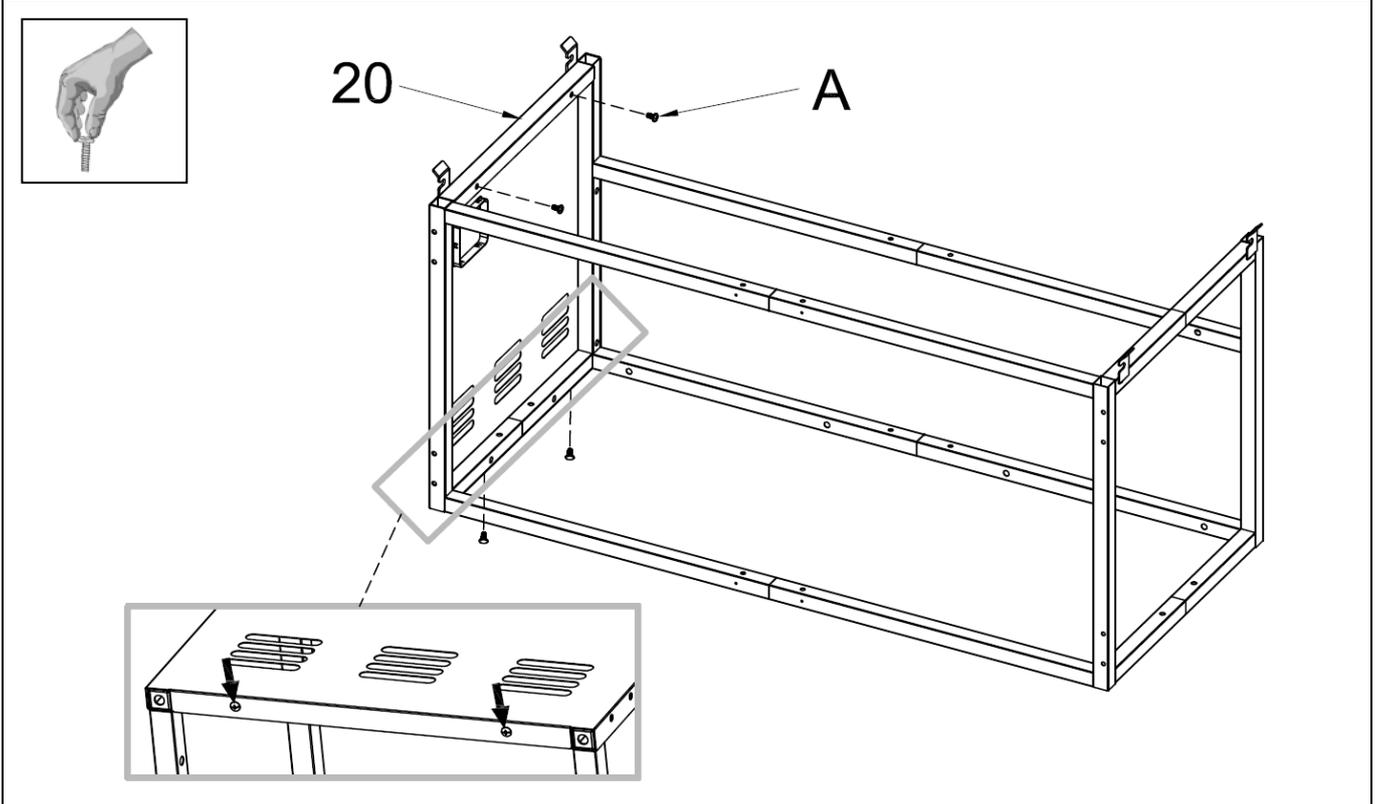
- Please wear gloves while assembling the grill.

ASSEMBLY PROCEDURES

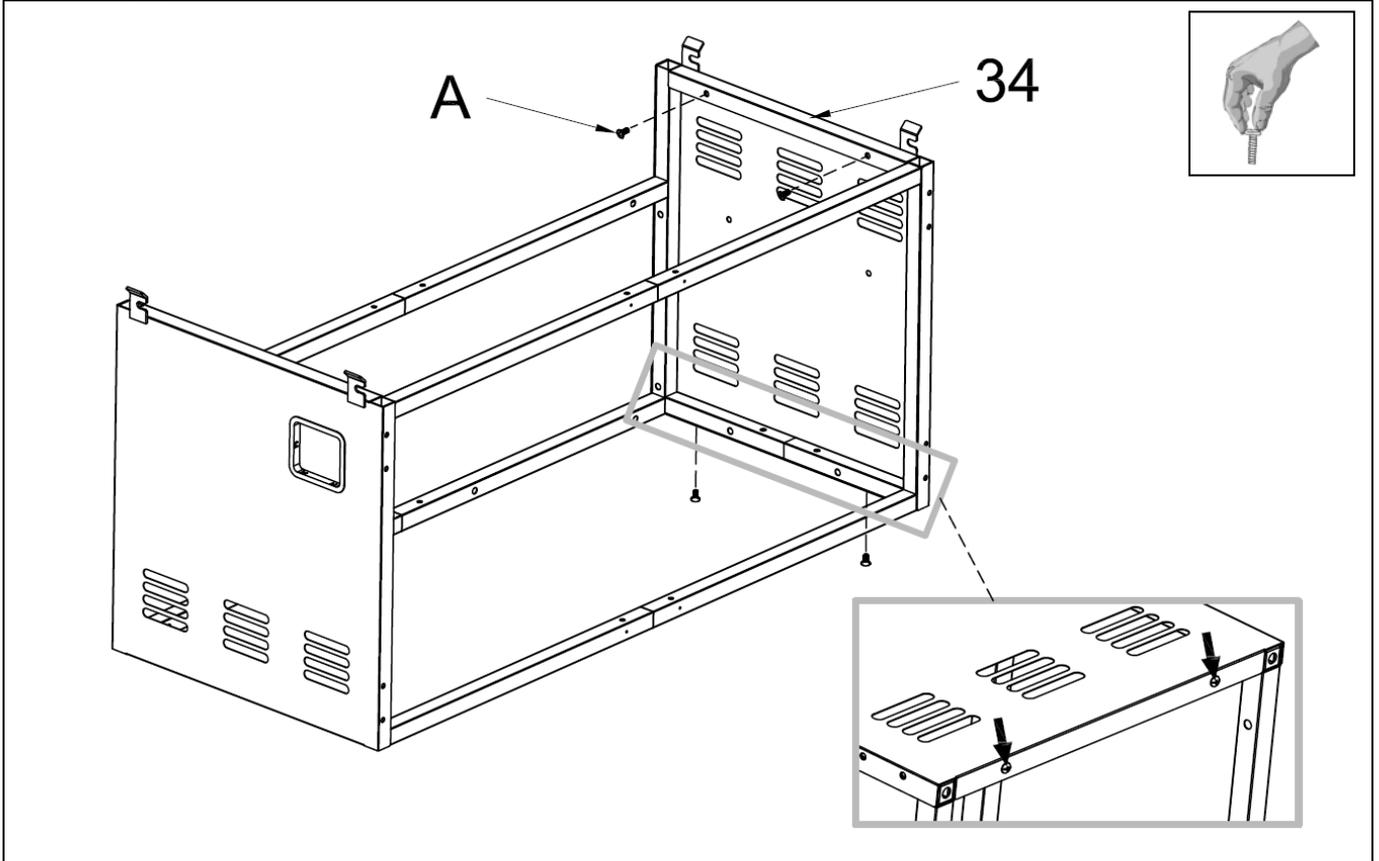
Step 1. Connect the **Cart Frames (21, 22, 25 & 26)** with 8 pcs **Cart Frame Connecting Tubes (27)** as shown below then secure them with 16pcs **M6x12 Bolts (A)**.



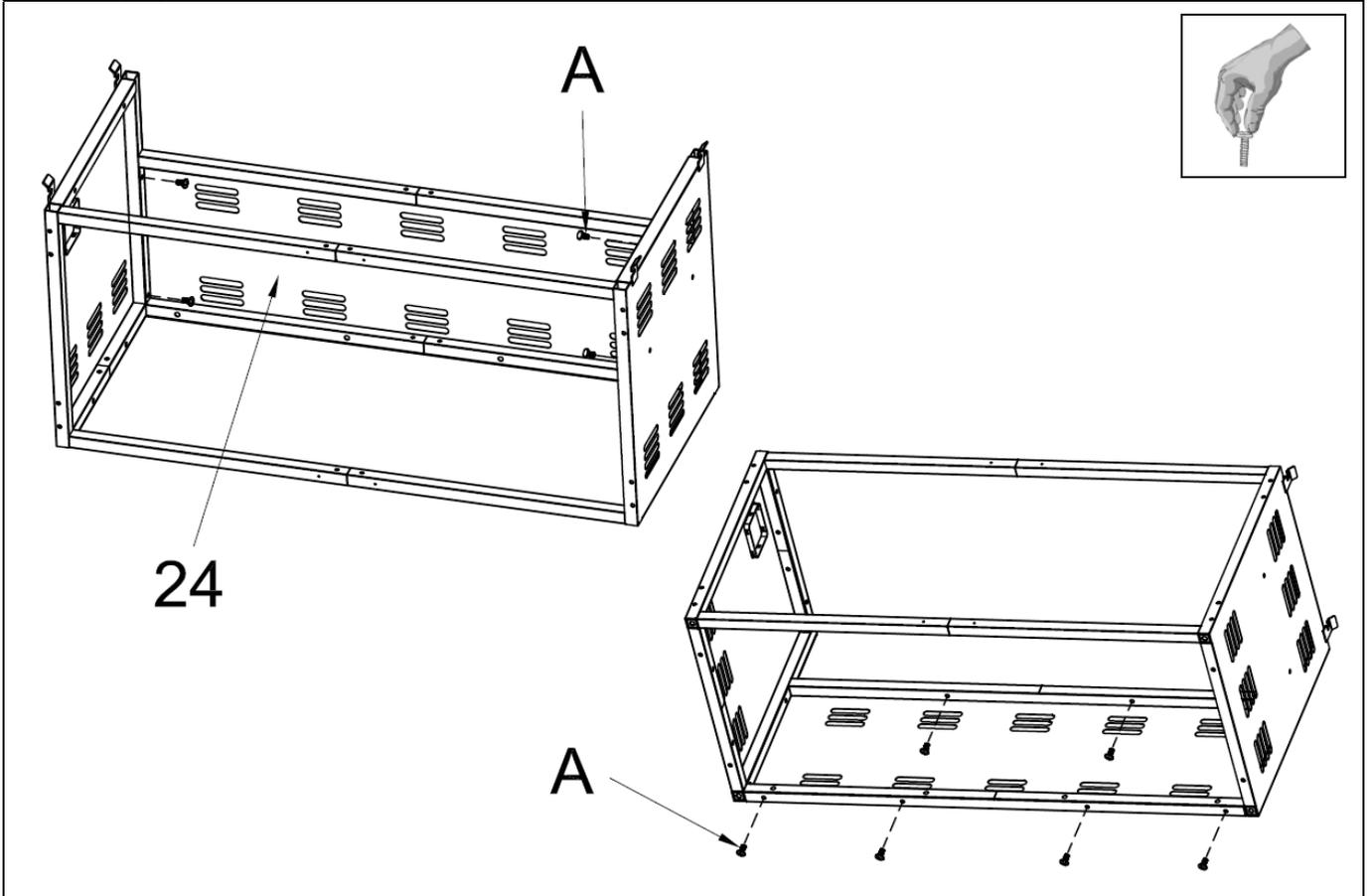
Step 2. Attach the **Cart Left Panel (20)** to the cart assembly using 4pcs **M6x12 Bolts (A)**.



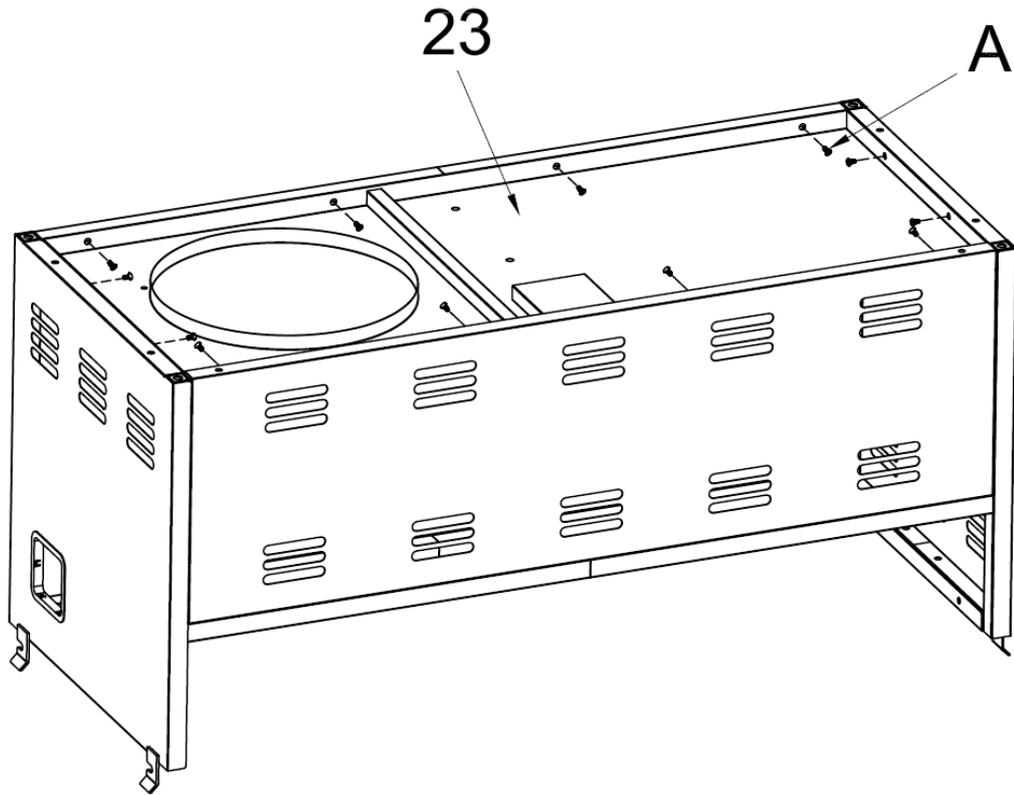
Step 3. Attach the Cart Right Panel (34) to the cart assembly using 4pcs M6x12 Bolts (A).



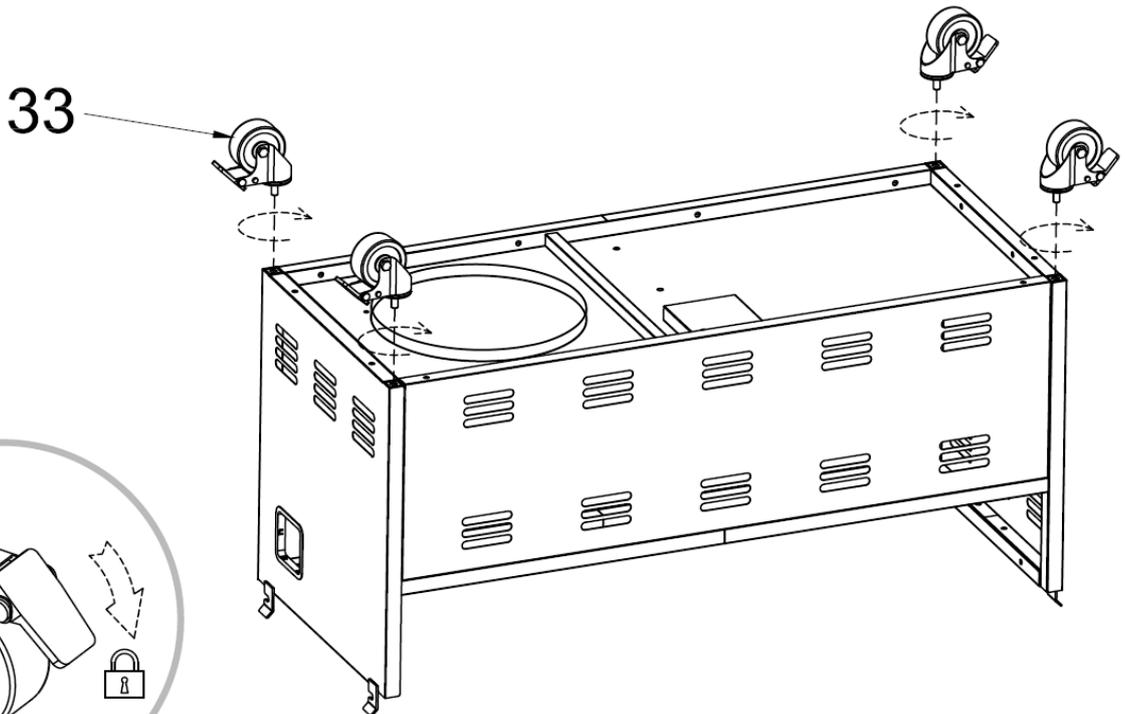
Step 4. Attach the Cart Rear Panel (24) to the cart assembly using 10pcs M6x12 bolts (A).



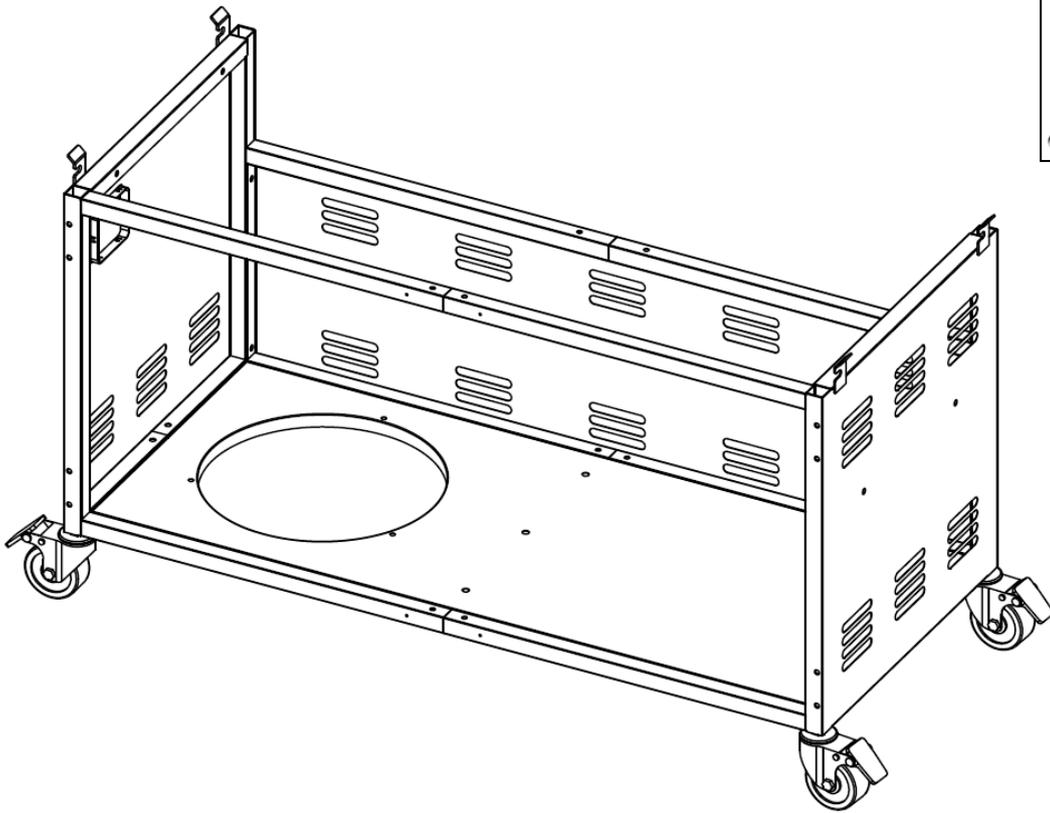
Step 5. Attach the **Cart Base (23)** to the cart assembly using 12pcs **M6x12 bolts (A)**.



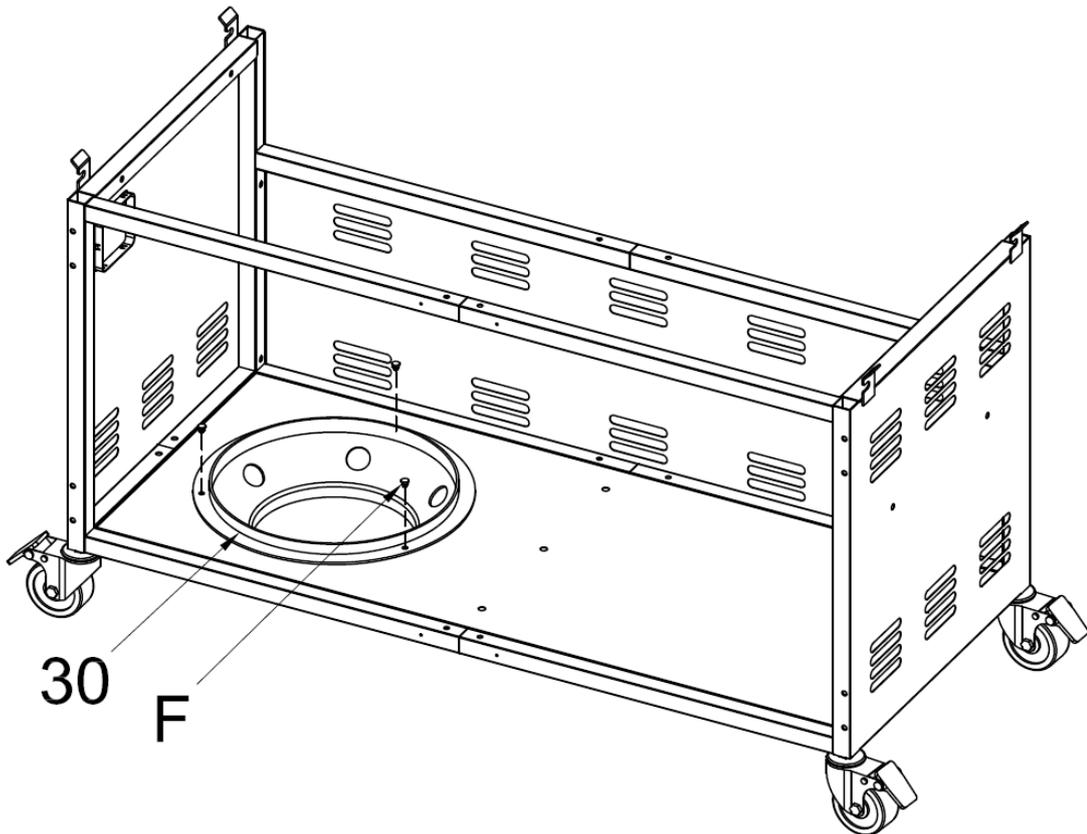
Step 6. Insert the **Locking Casters (33)** into the threaded holes on the bottom of the cart assembly. Tighten the caster by turning in clockwise until it is fully secured. Remind to lock all casters by stepping the pedal downwards.



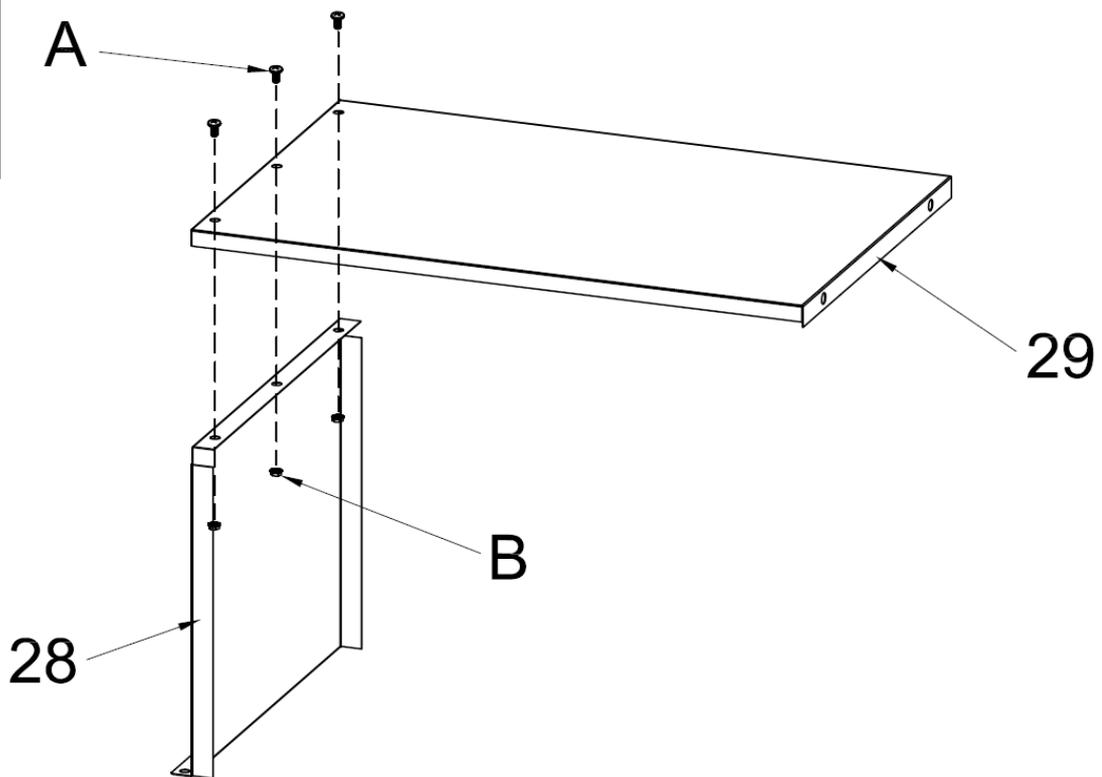
Step 7. Fully tighten all the bolts in the cart assembly.



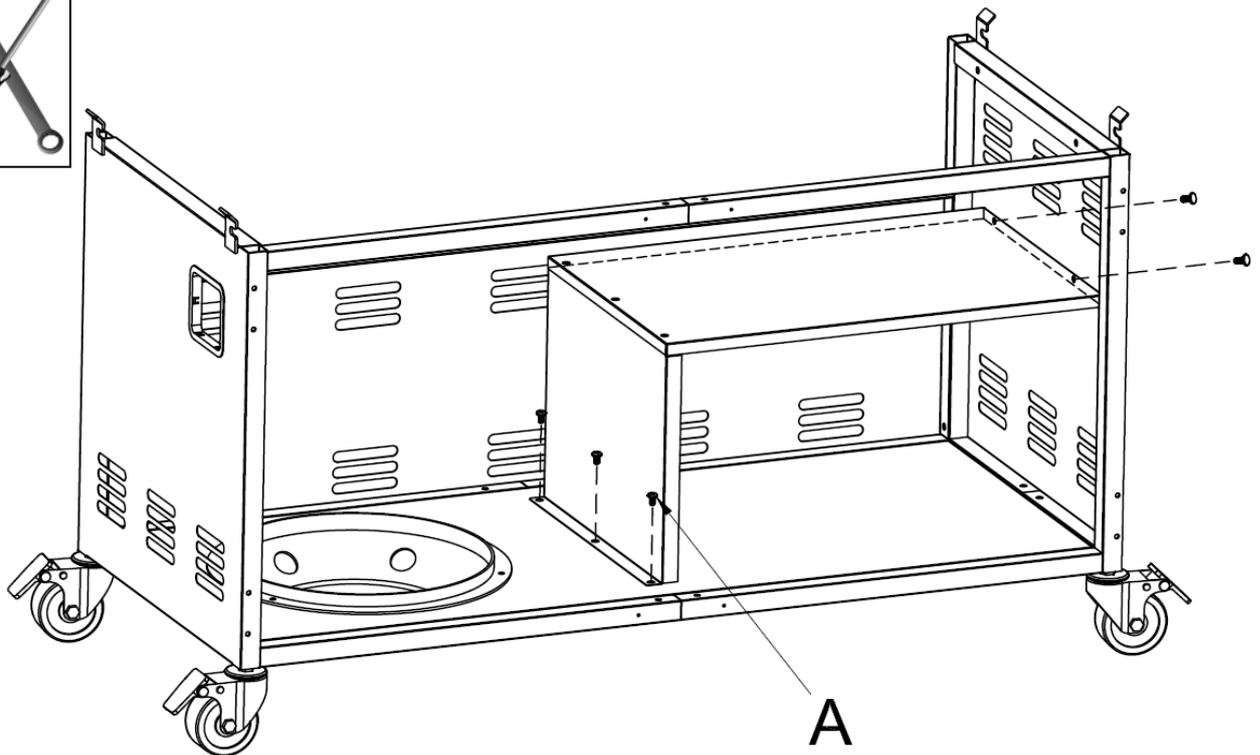
Step 8. Attach the **Tank Holder (30)** to the cart assembly using 3pcs **Plastic Rivets (F)**.



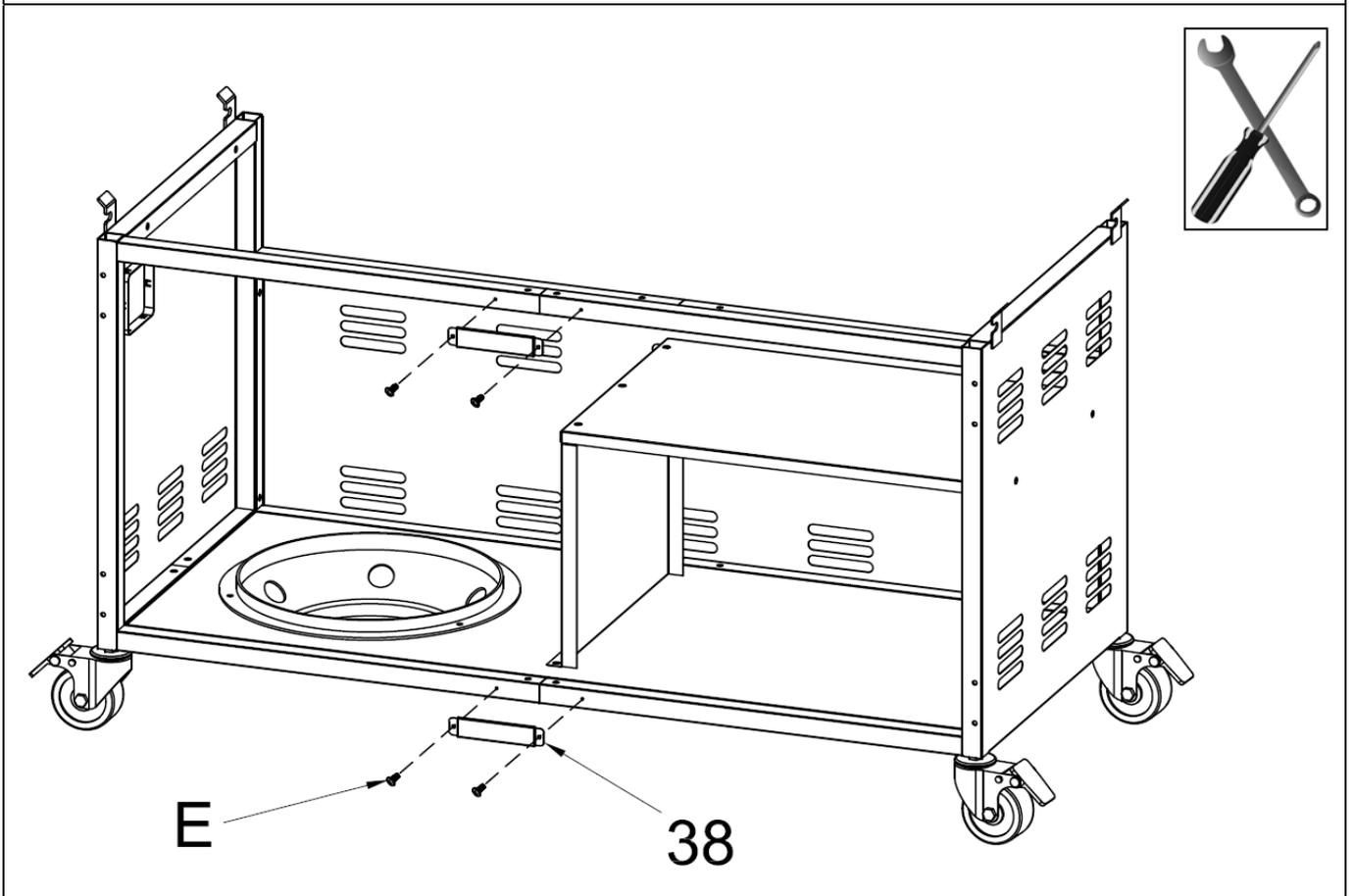
Step 9. Connect the **Cart Side & Top Racks (28 & 29)** together using 3pcs **M6x12 bolts (A)** and 3pcs **M6 Nuts (B)**.



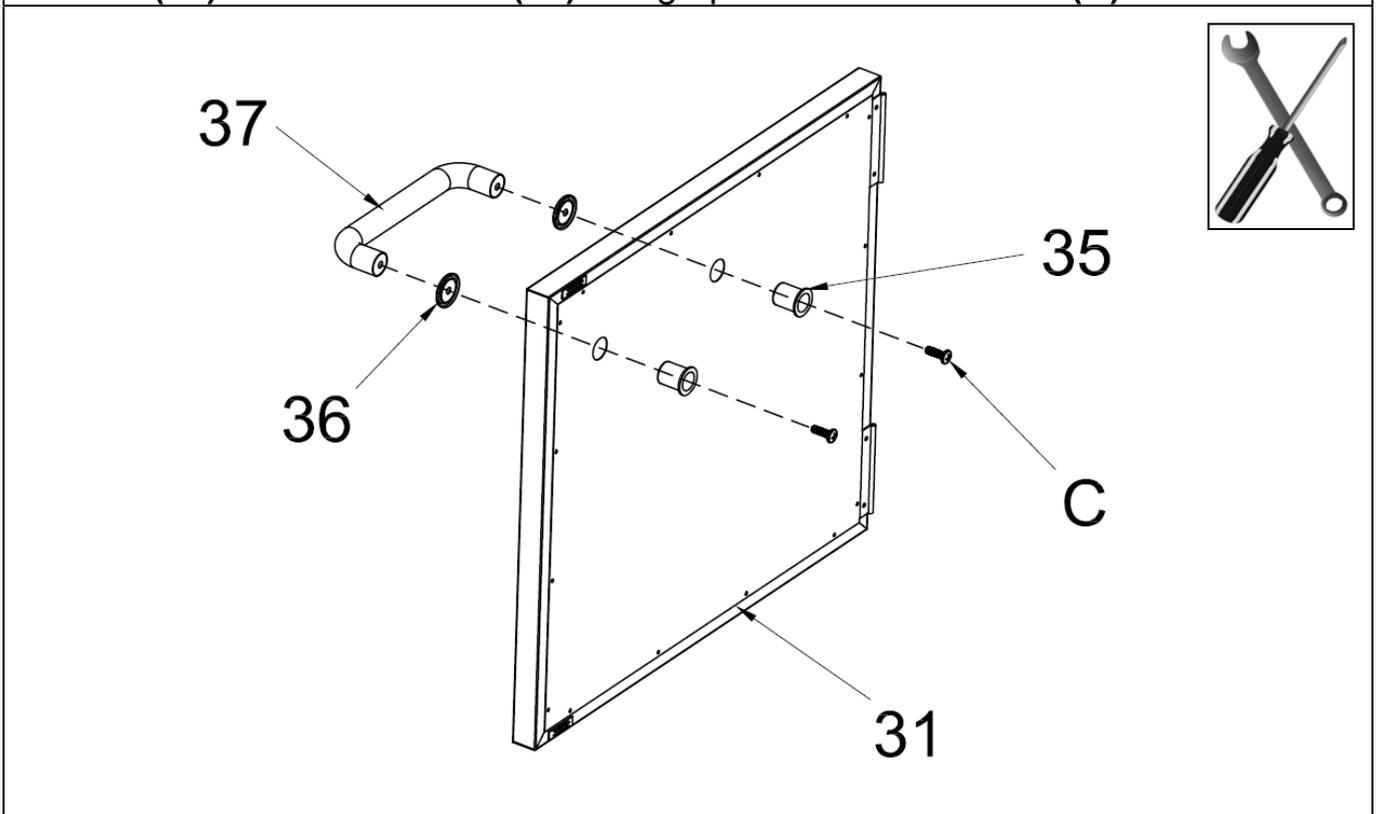
Step 10. Attach the cart rack assembly to the cart assembly using 5pcs **M6x12 bolts (A)**.



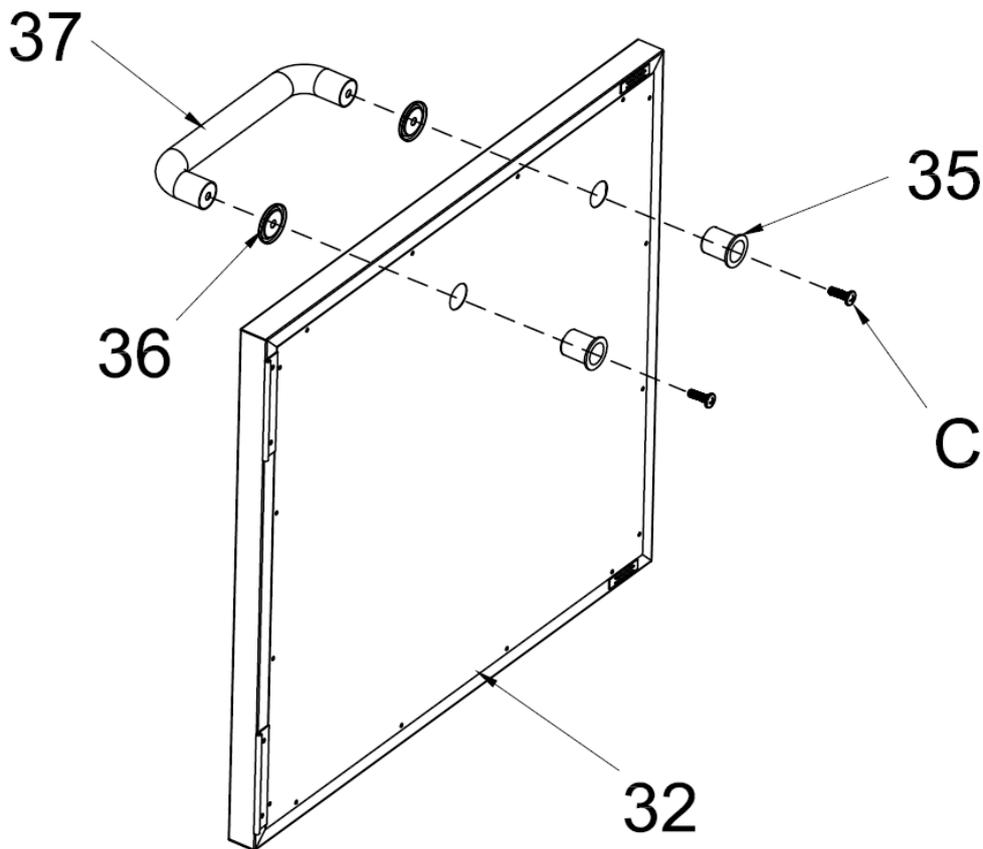
Step 11. Attach the **Door Magnet Brackets (38)** to the cart assembly using 4pcs **M4x8 bolts (E)**.



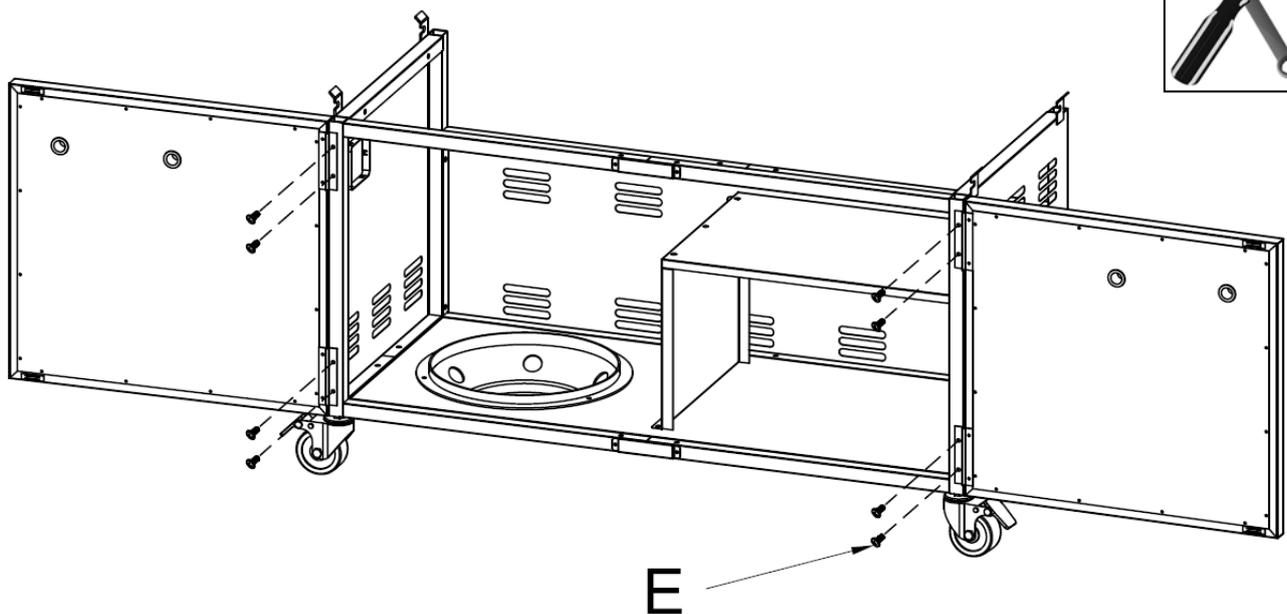
Step 12. Attach the **Door Handle (37)**, **Door Handle Bezels (36)** and **Plastic Inserts (35)** to the **Left Door (31)** using 2pcs **M6x20mm bolts (C)**.



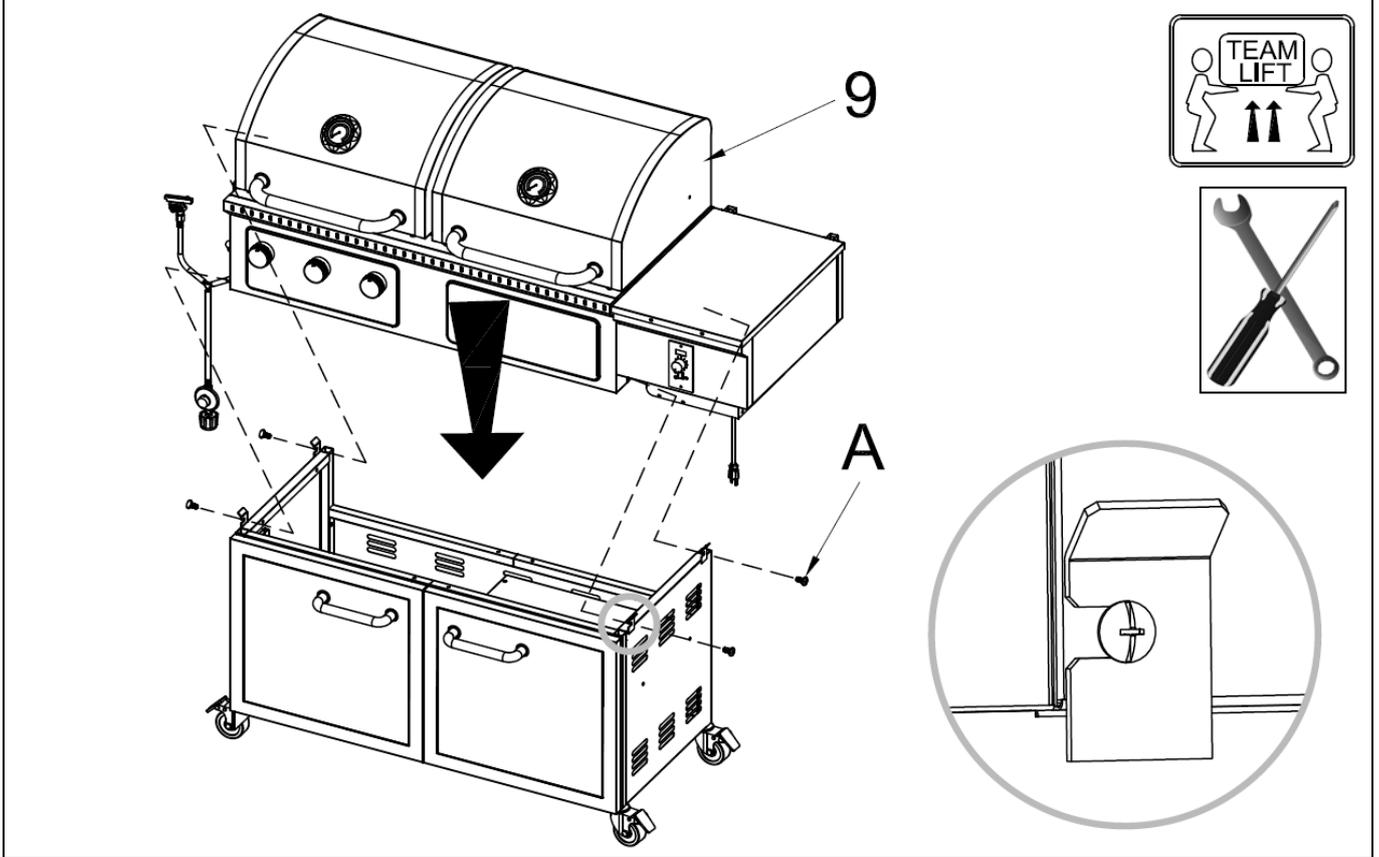
Step 13. Attach the **Door Handle (37)**, **Door Handle Bezels (36)** and **Plastic Inserts (35)** to the **Right Door (32)** using 2pcs **M6x20mm bolts (C)**.



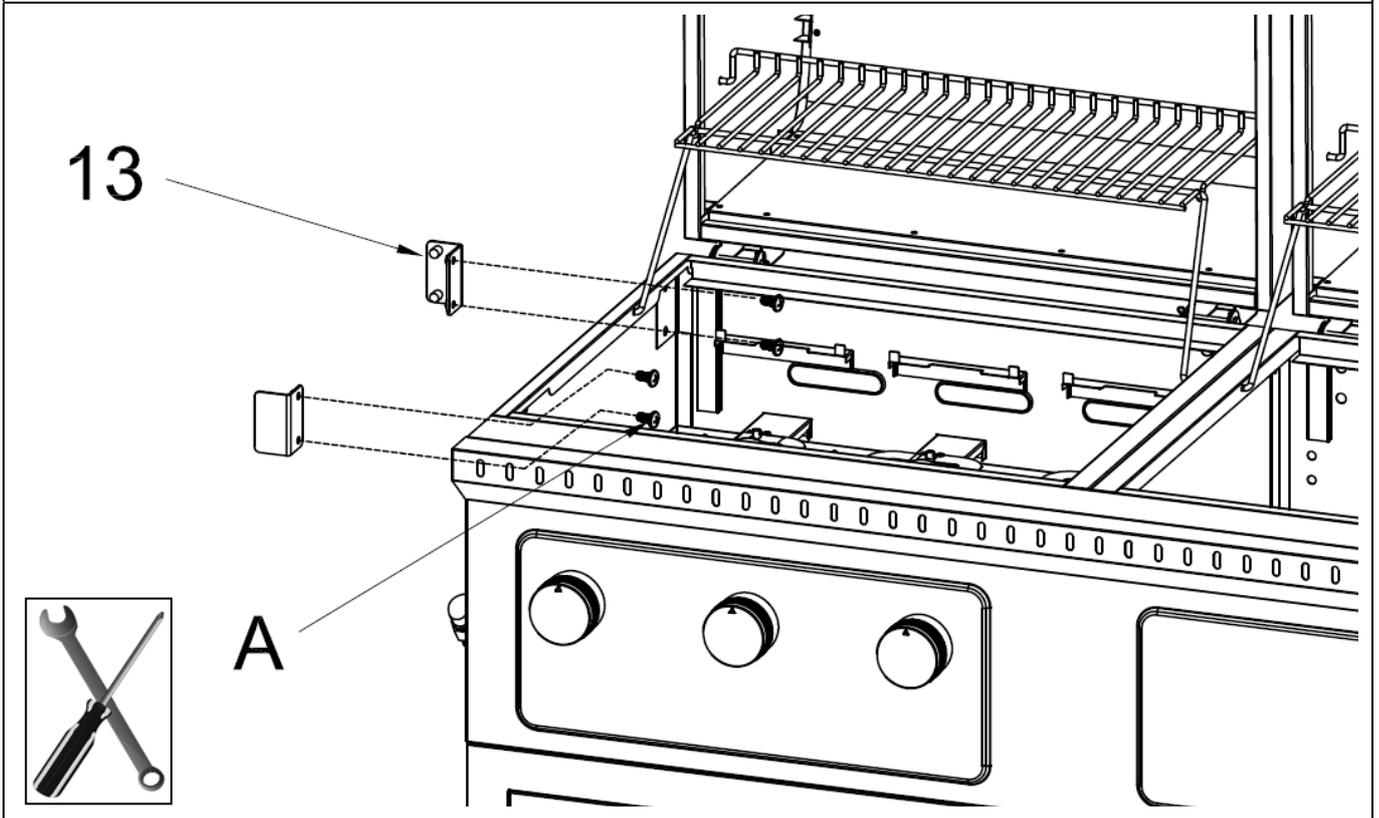
Step 14: Attach the doors to the cart assembly using 8pcs **M4x8 bolts (E)**.
Remark: Do not tighten the bolts until all the holes on the hinges are aligned and matched with the cart assembly. Then fully tighten all the bolts.



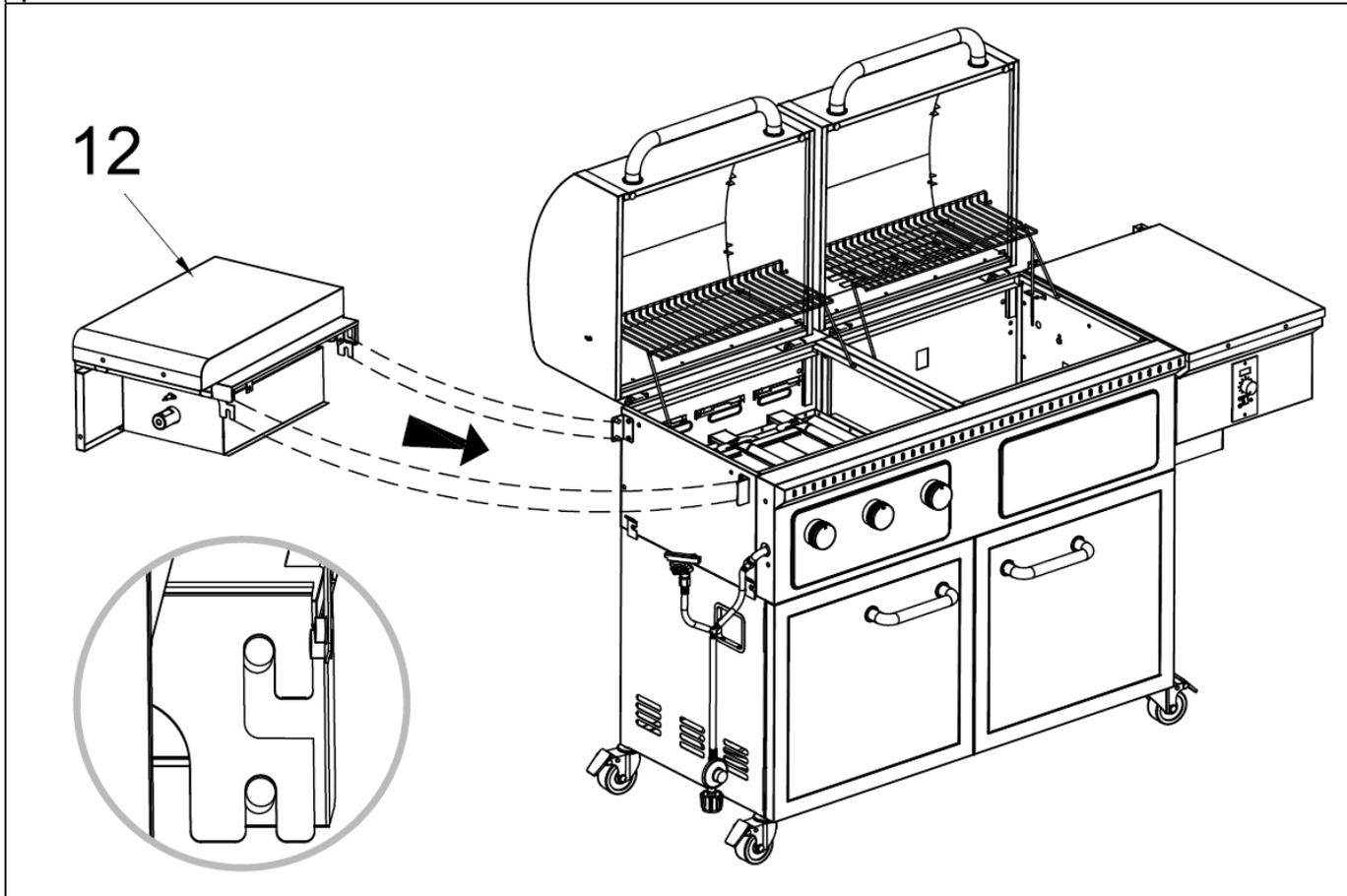
Step 15: This step needs two people to complete! Make sure all casters are locked. Put the **Grill Body Assembly (9)** carefully on the top of cart assembly. Secure the grill body assembly using 4pcs **M6x12mm bolts (A)**. Be careful to support the grill body and cart assembly during this step.



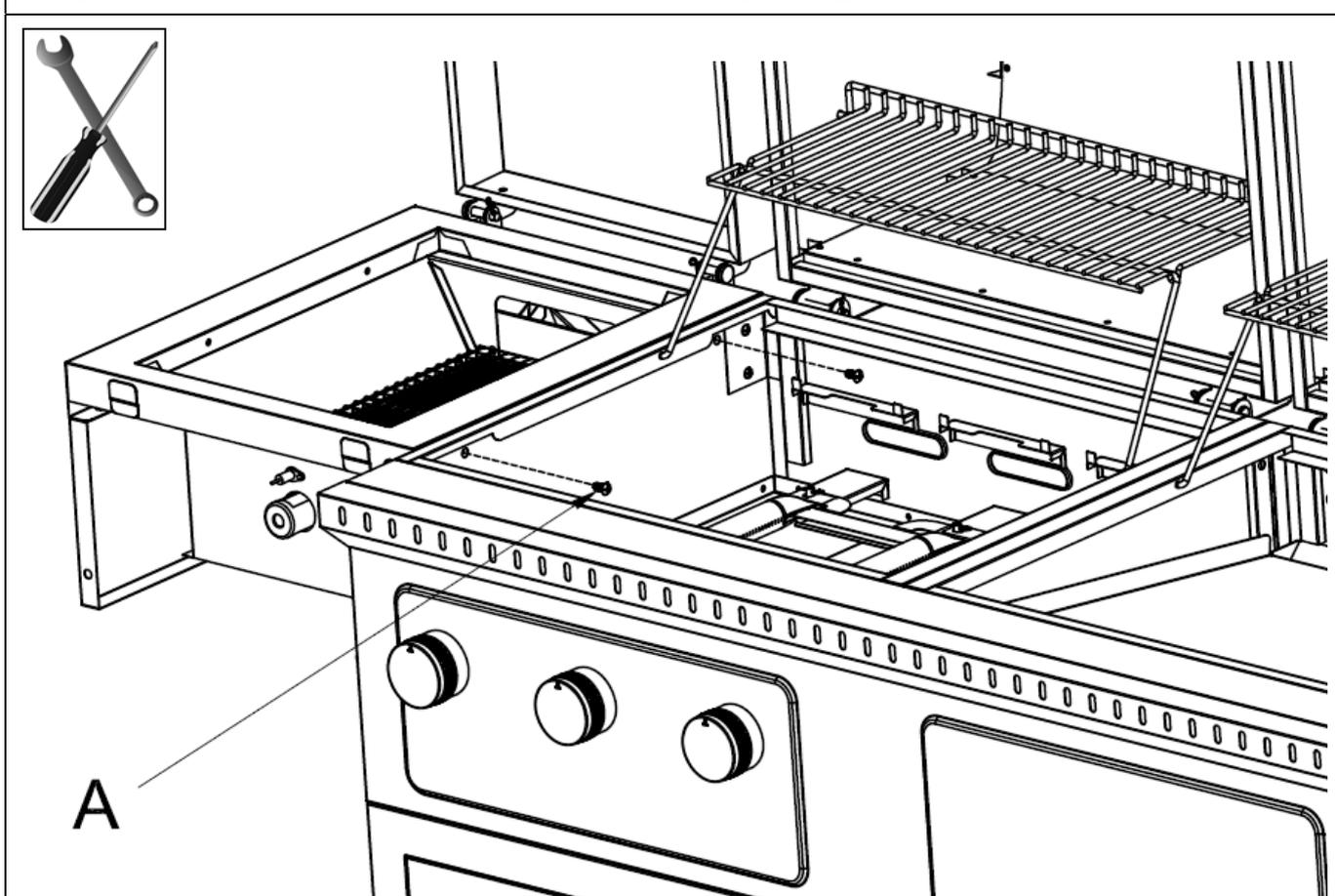
Step 16: Attach the **Side Burner Brackets (13)** to the grill body using 4pcs **M6x12mm bolts (A)**.



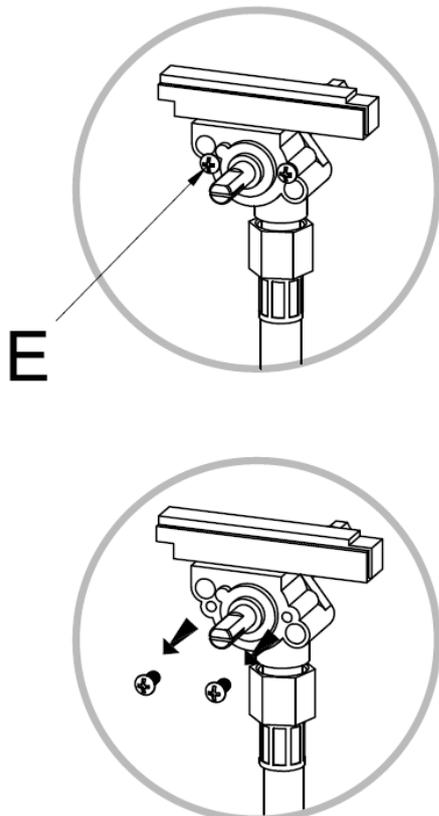
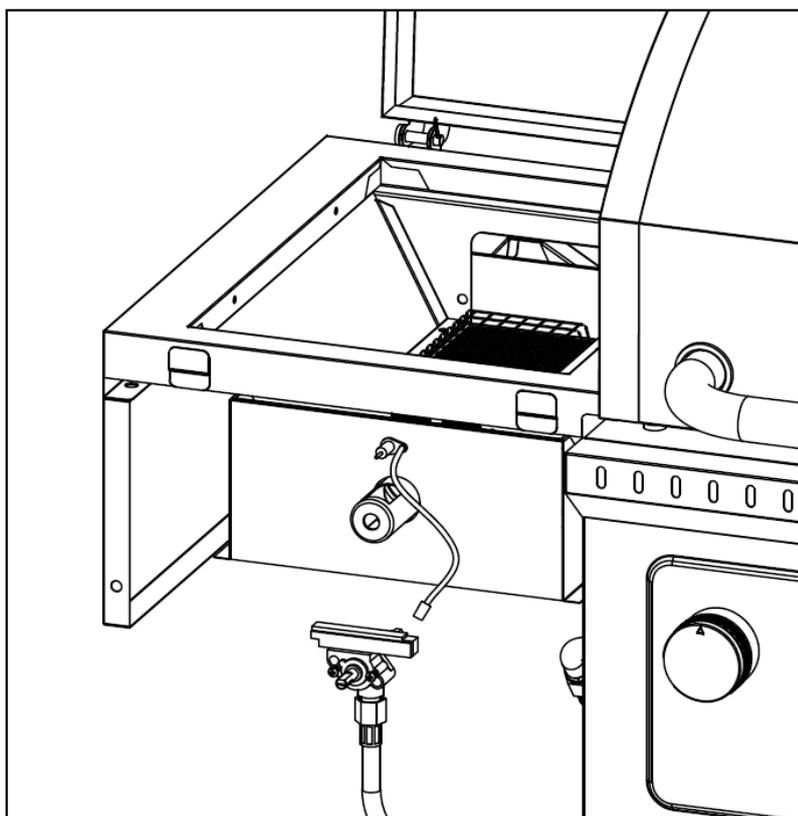
Step 17: Attach the **Side Burner Assembly (12)** to the grill body and lock it in place as shown.



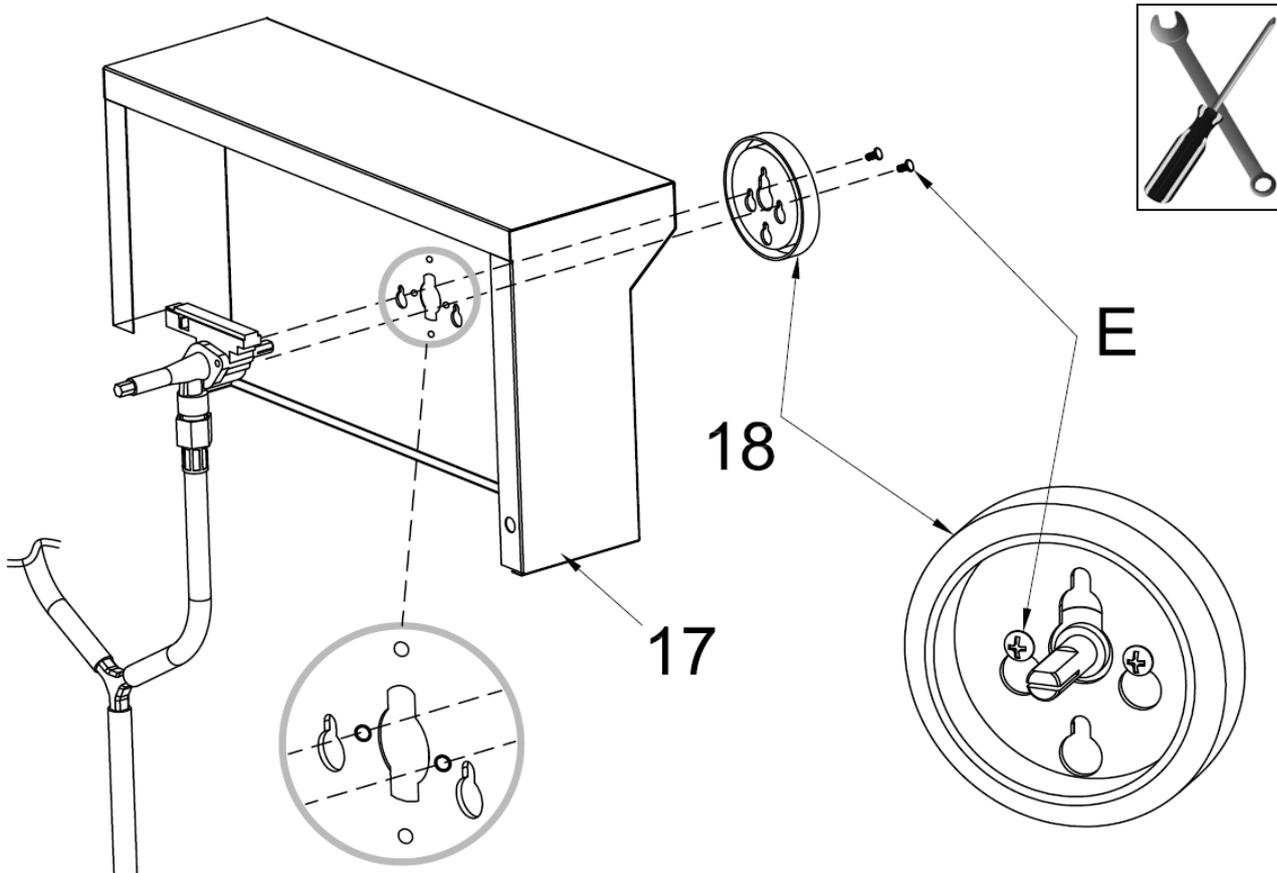
Step 18: Secure the side burner assembly by using 2pcs **M6x12mm bolts (A)**.



Step 19: Remove the pre-assemble **M4x8 bolts (E)** at side burner gas valve as shown.

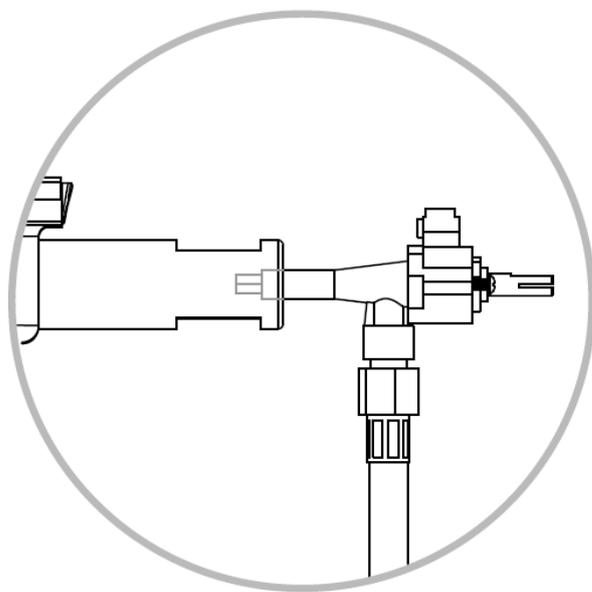
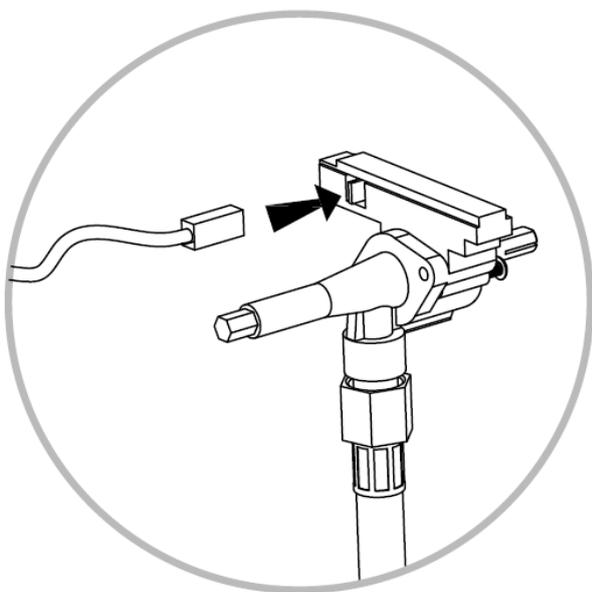
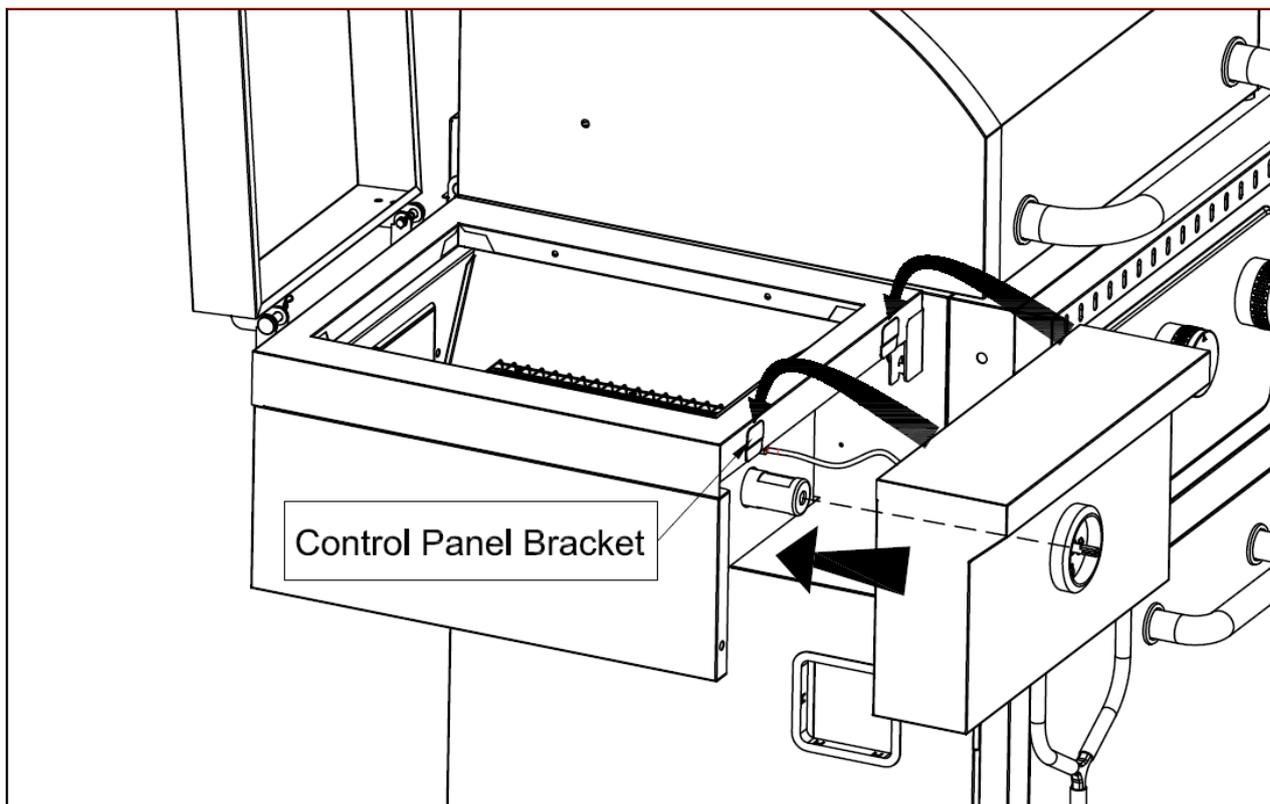


Step 20. Attach the side burner gas valve to the **Side Burner Control Panel (17)** and the **Control Knob Bezel (18)** using 2pcs pre-assemble **M4x8 bolts (E)**.

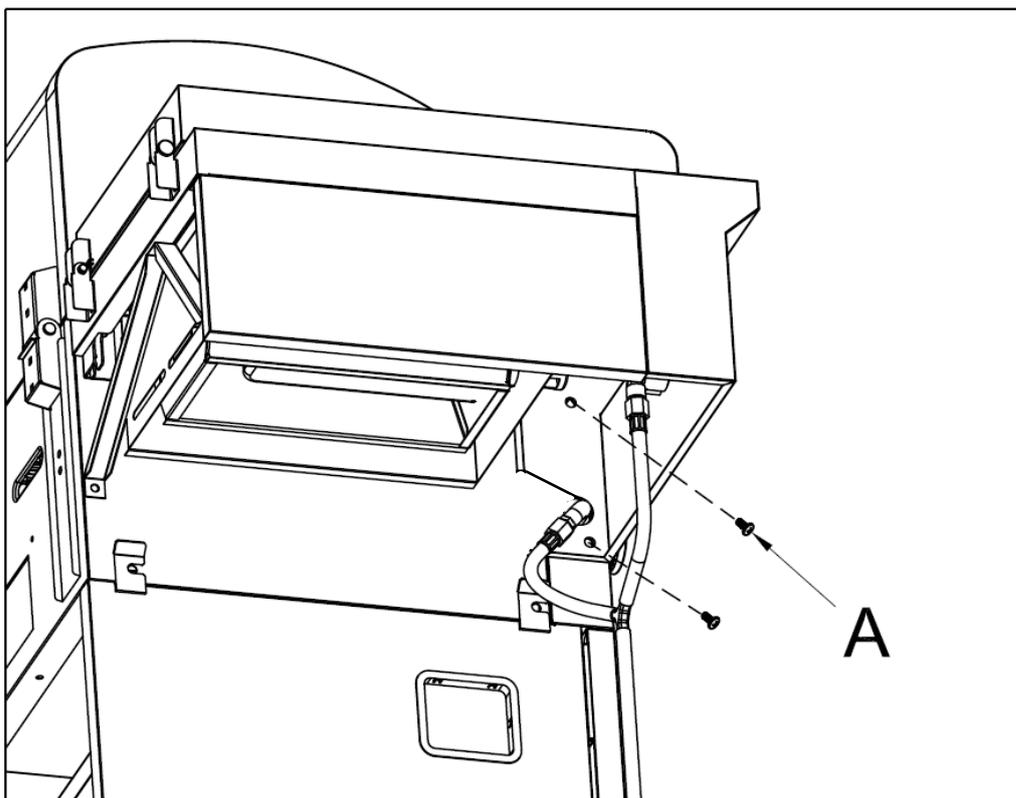


Step 21. Insert the terminals of ignition wire for side burner to the connector of the side burner igniter.

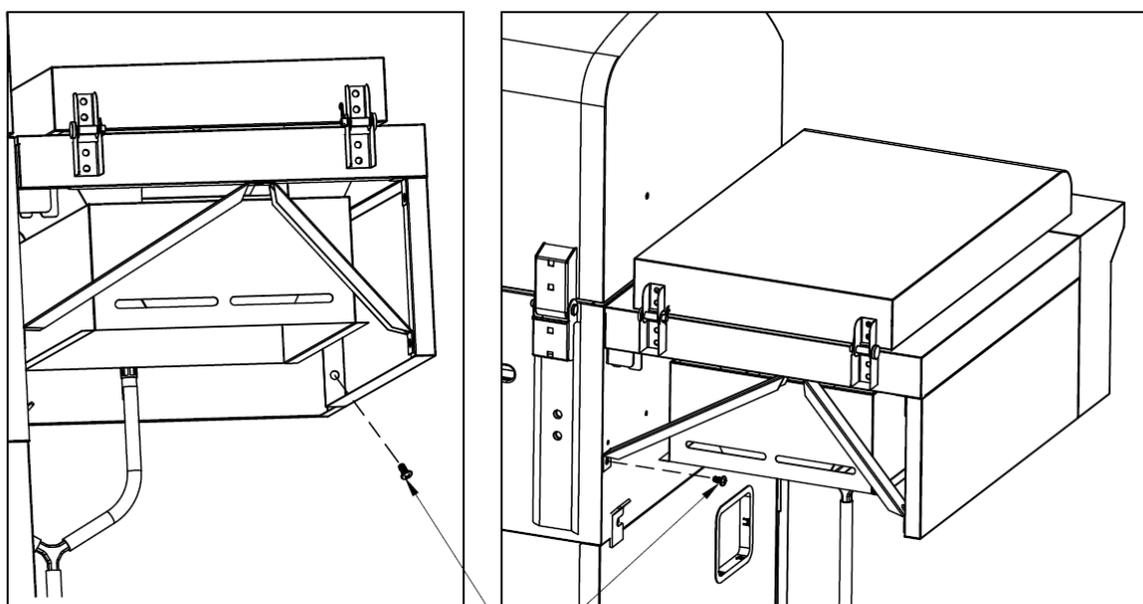
Attach the side burner control panel to the control panel bracket. Insert the valve outlet (orifice) into the side burner port. Make sure that the valve outlet is inserted **STRAIGHTLY** into the burner port as shown.



Step 22. Secure the side burner control panel to the grill body using 2pcs **M6x12mm bolts (A)**.

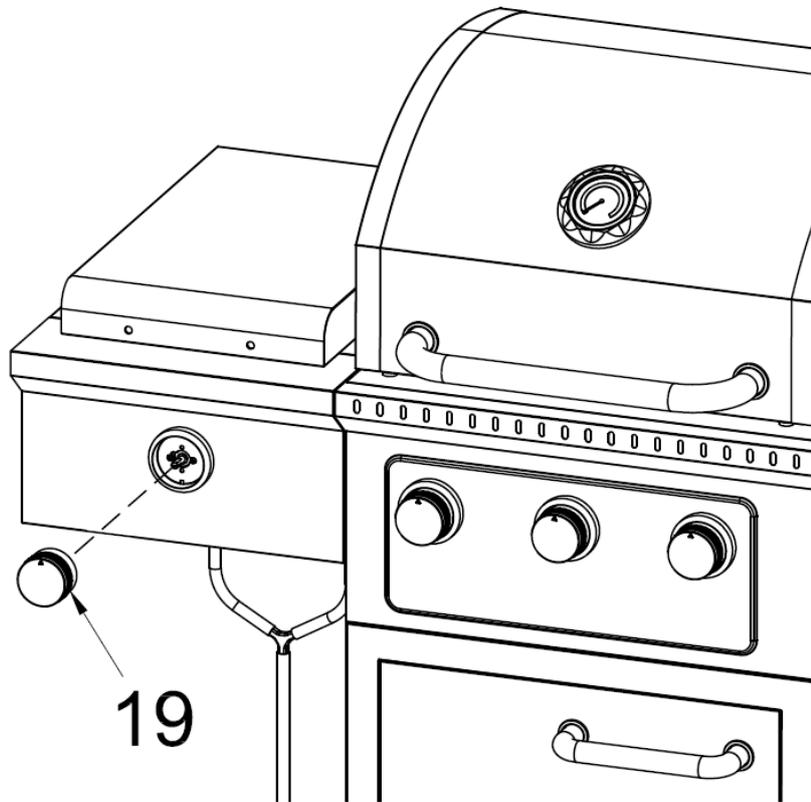


Step 23. Secure the side burner control panel to the side burner assembly using 1pc **M6x12mm bolt (A)**. Secure the side burner supporting bar to the grill body using 1pc **M6x12mm bolt (A)**.

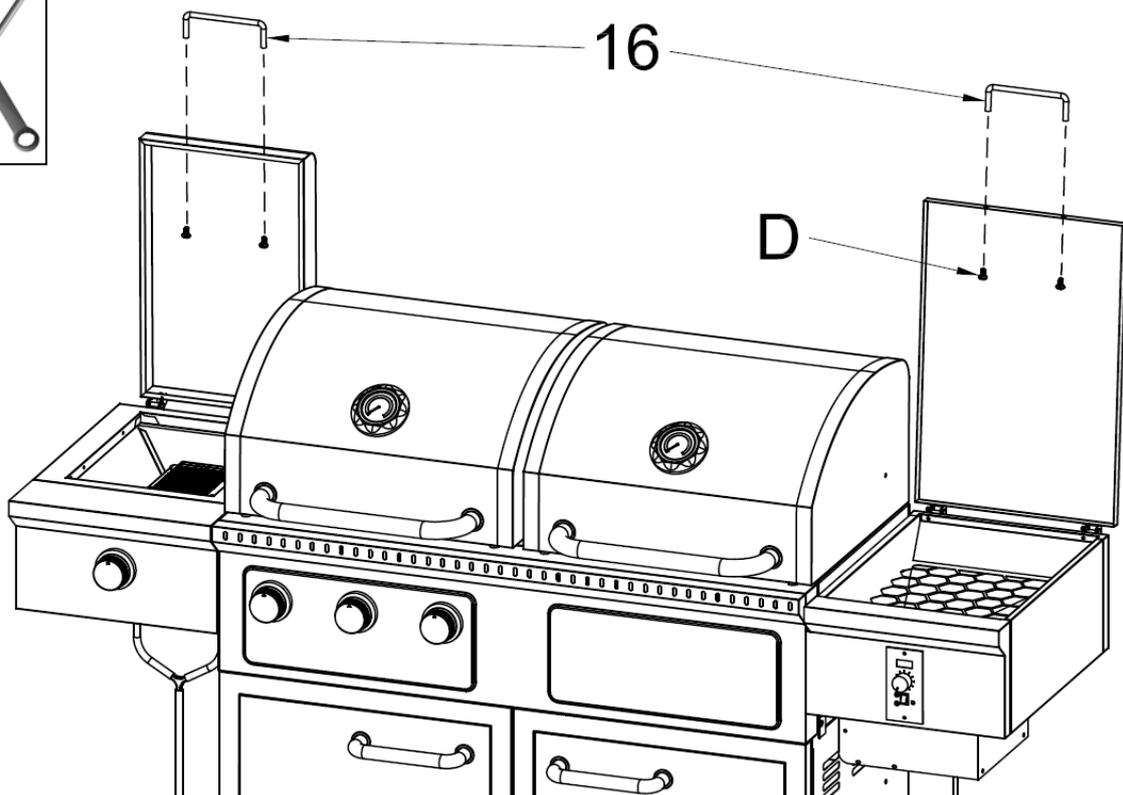


A

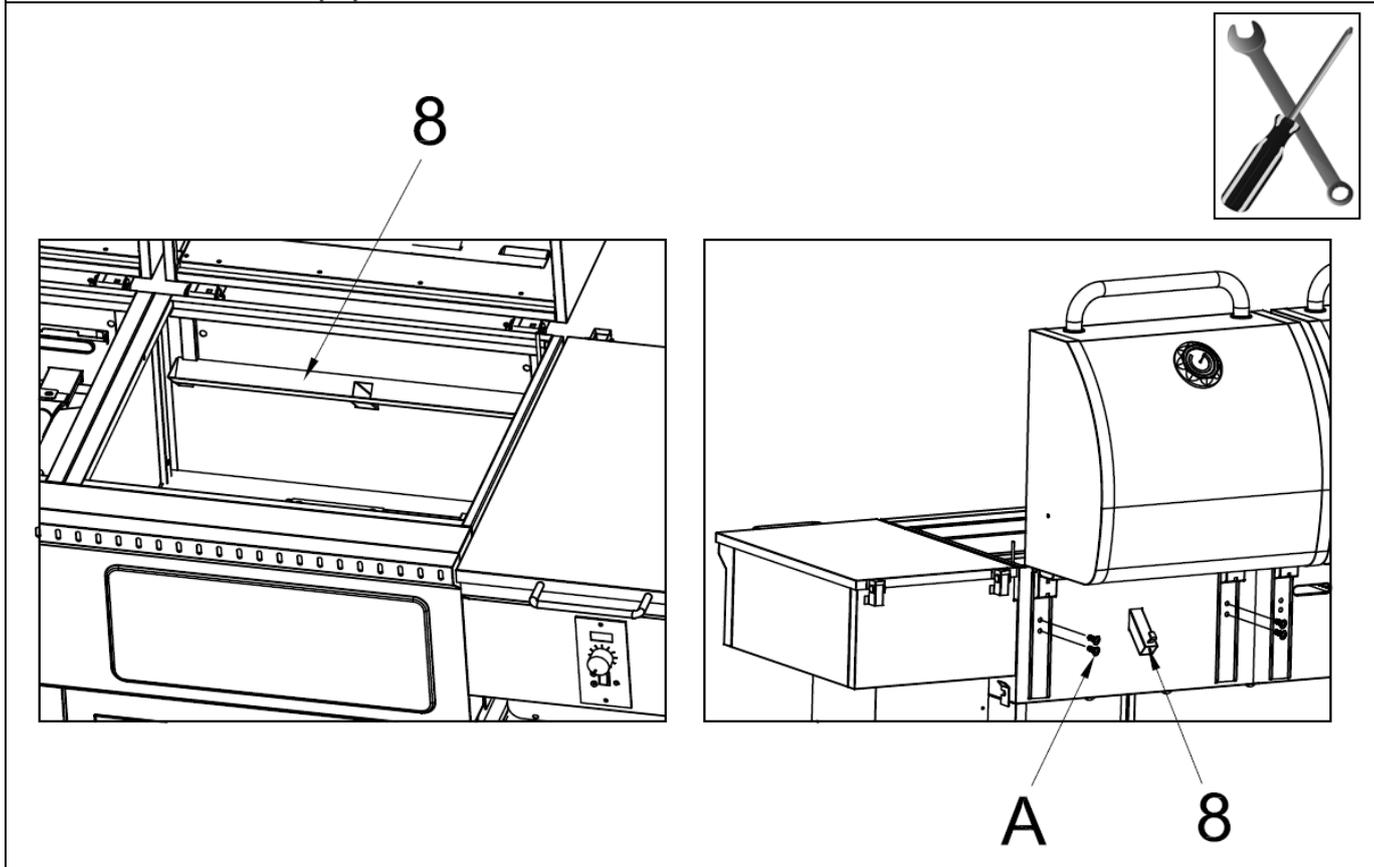
Step 24. Insert the **Control Knob (19)** to the pins of side burner valve. Apply light pressure to secure the knob firmly. Make sure that the flat end of the pin is aligned with the D-shape hole in control knob (with the triangle pointing upwards).



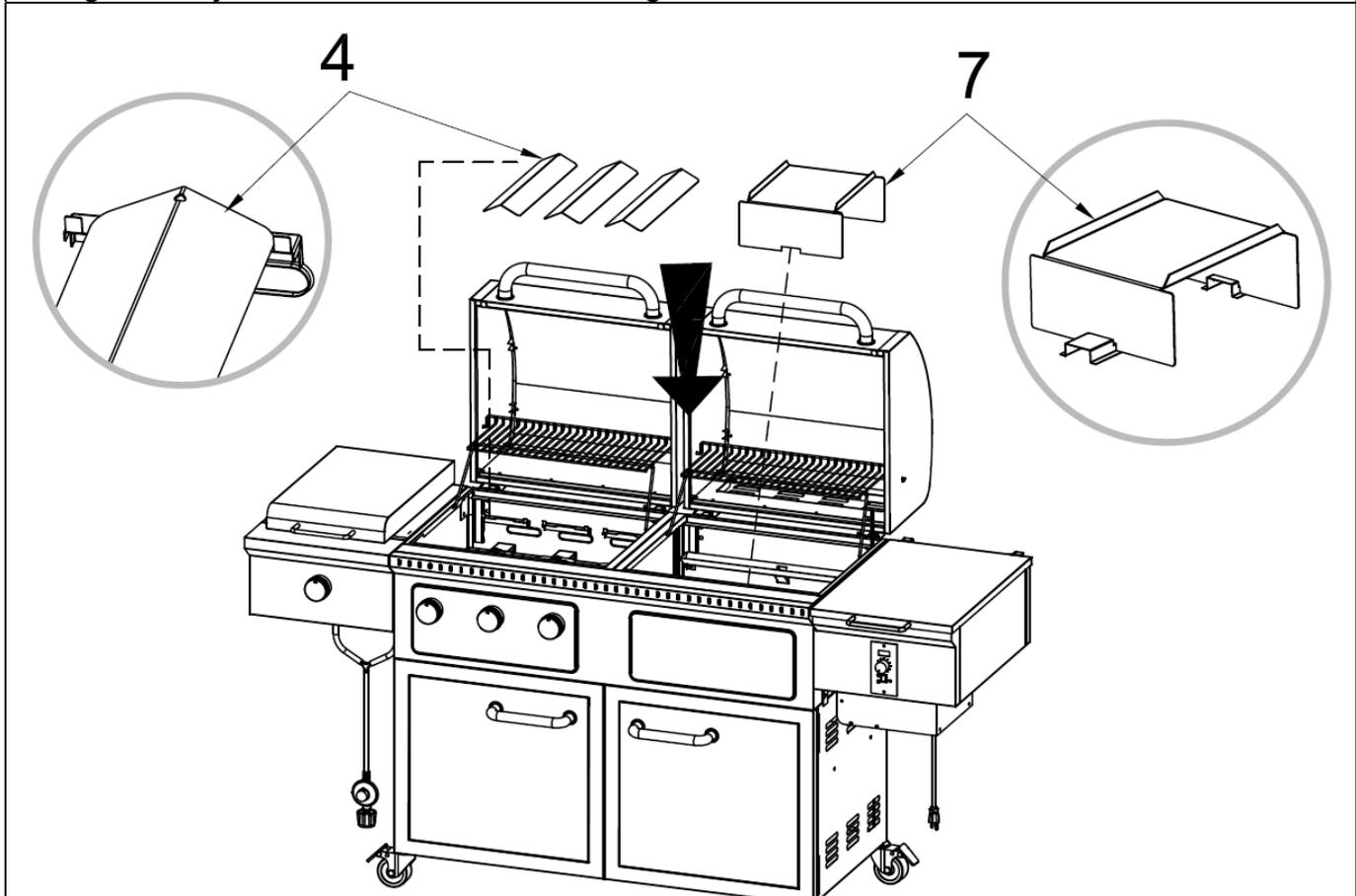
Step 25. Attach the **Side Lid Handles (16)** to the side lids using 2pcs **M5x8mm bolts (D)** for each side lid as shown.



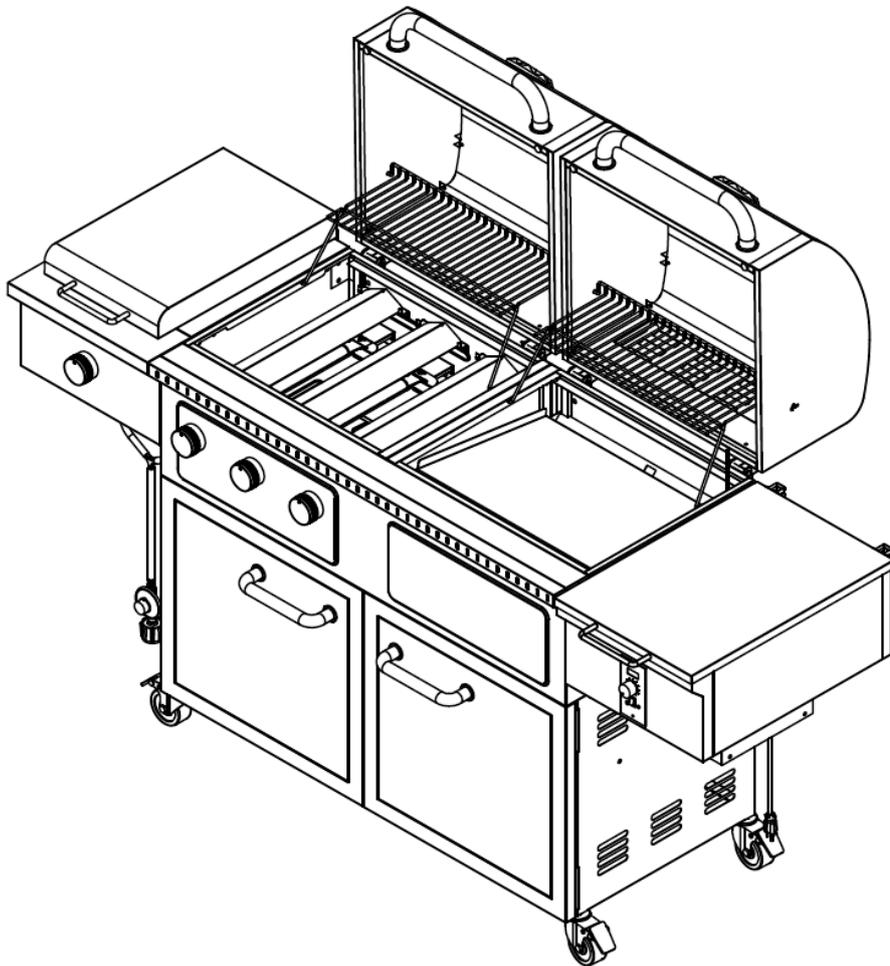
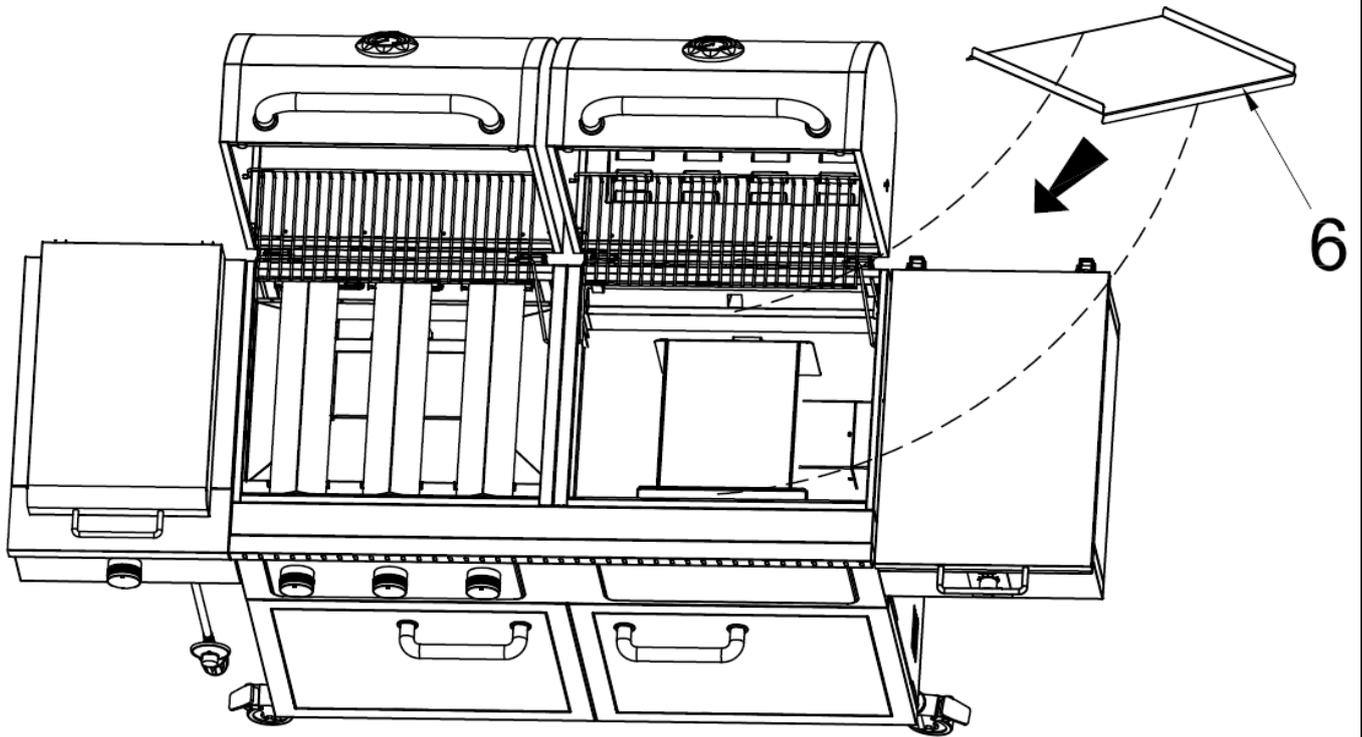
Step 26. Attach the V-shaped Grease Drain (8) to the grill body using 4pcs M6x12mm bolts (A) as shown.



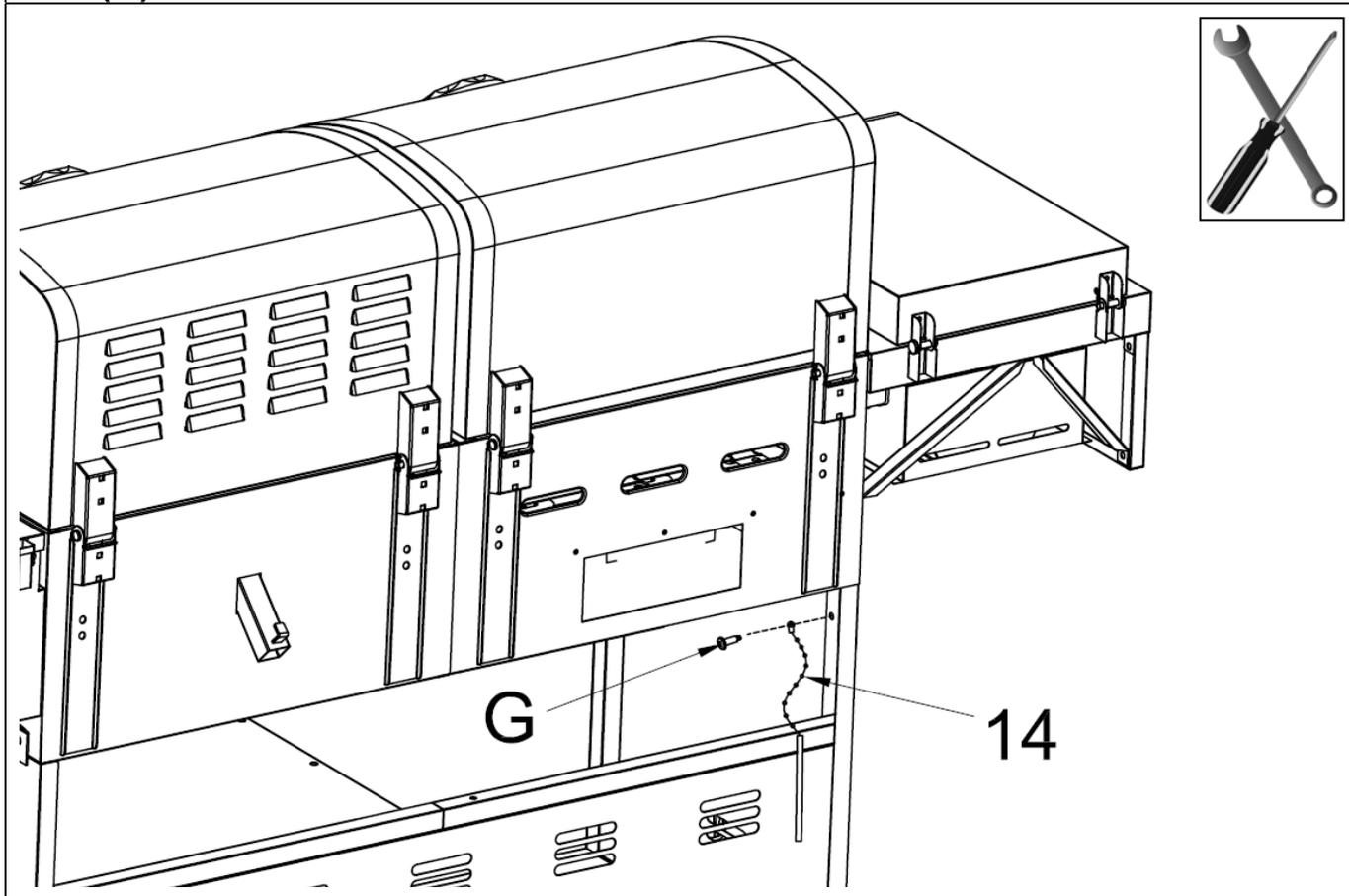
Step 27. Attach the Flame Tamers (Gas) (4) and Flame Tamer (Pellet) (7) to the grill body. Place them in the holding brackets as shown.



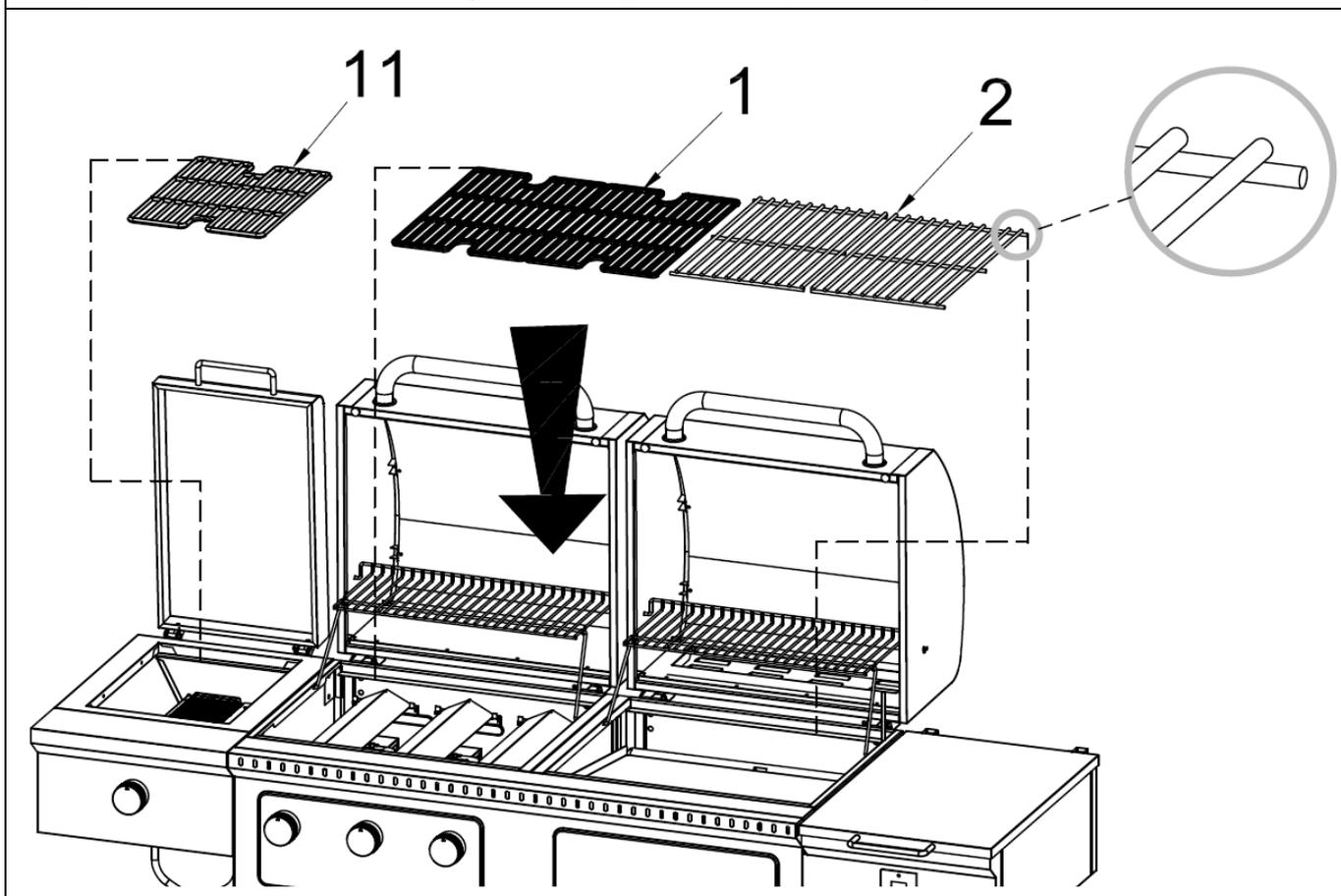
Step 28. Place the **Grease Drip Tray (6)** on the grill as shown.



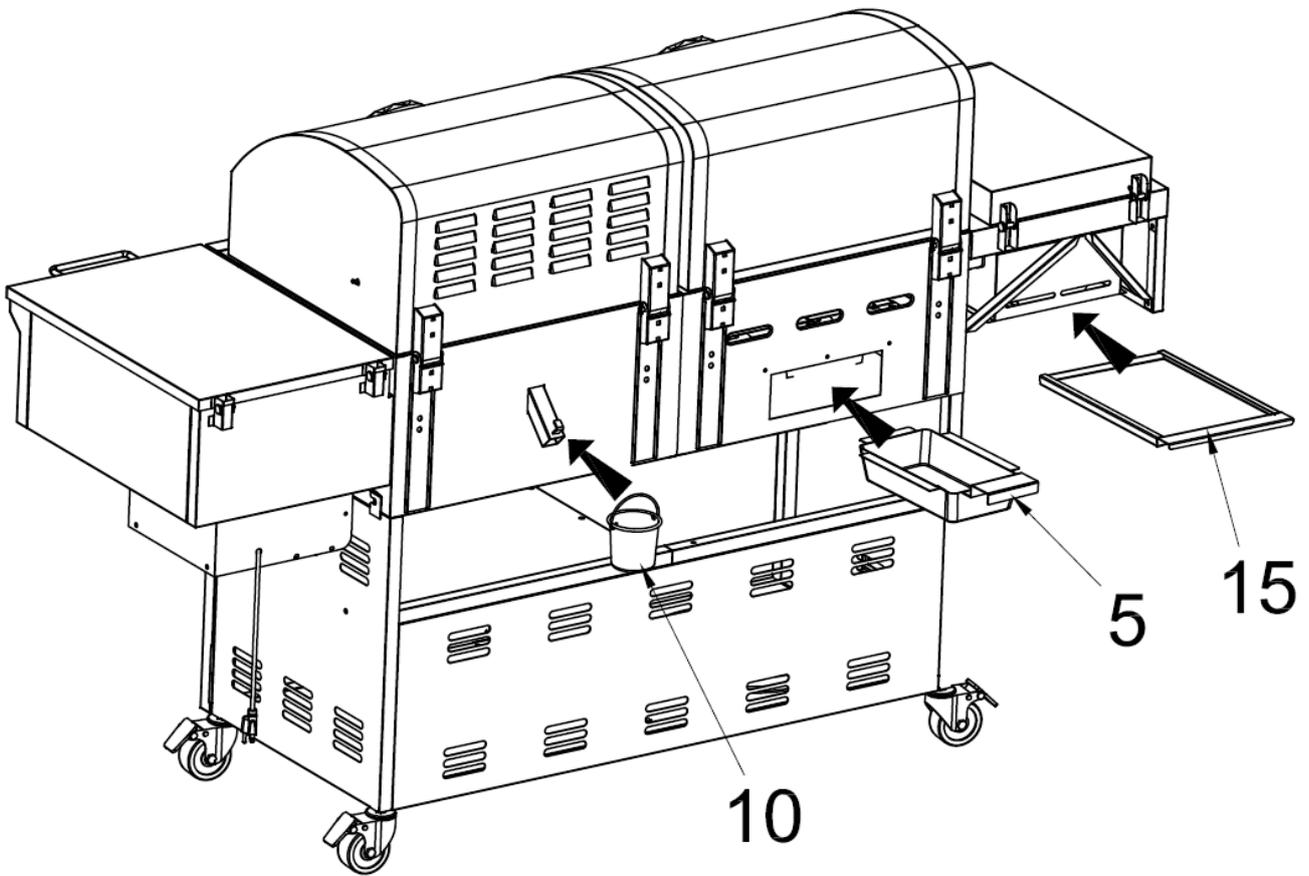
Step 29. Attach the **Match Holder (14)** to the grill body using 1pc **M4x23 step bolt (G)** as shown.



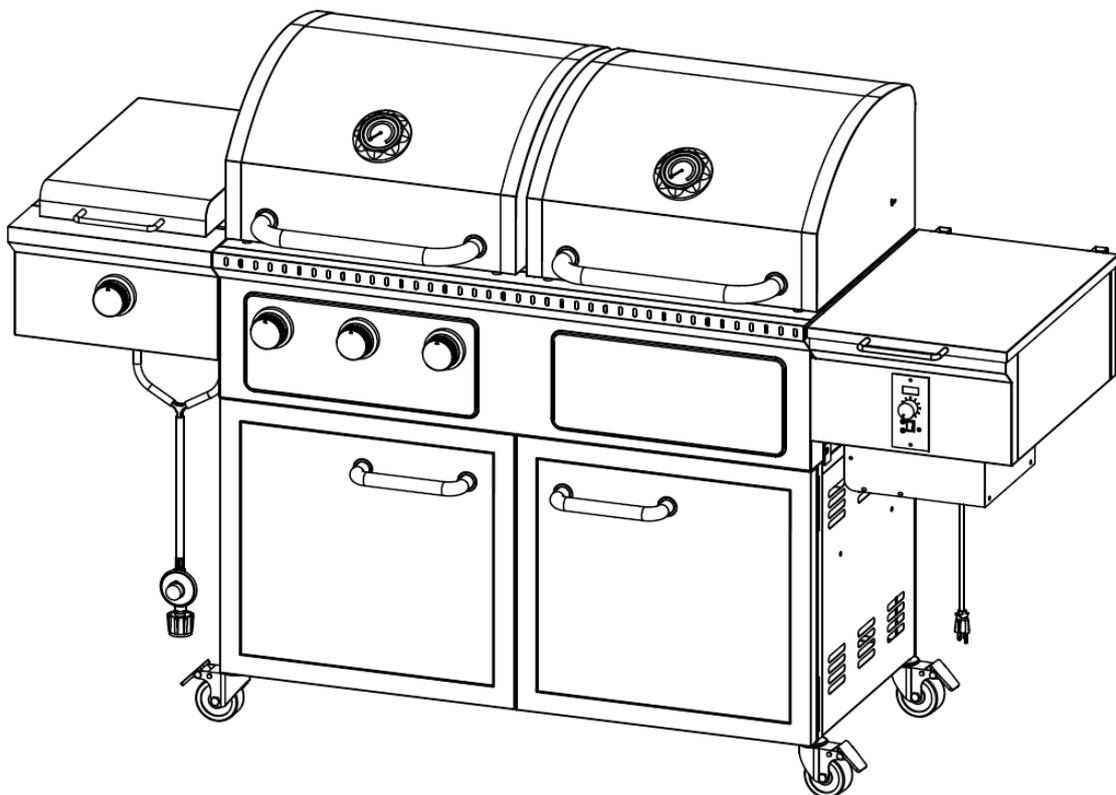
Step 30. Place the **Cooking Grates (1, 2 & 11)** on the grill as shown below.



Step 31. Place the **Grease Cup & Bucket (5 & 10)** and the **Grease Tray (15)** on the grill as shown below.



Step 32. Your unit is fully assembled! Make sure to read and follow the Instruction Manual before operating this appliance.



OPERATING INSTRUCTIONS (GAS)

LEAK TEST

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed after assembly to ensure fittings were not damaged after leaving the factory. Periodically check the entire system for leaks following the procedures listed below.

BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP cylinder is full.



WARNING



- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME OR WHILE SMOKING.
- If there is excessive abrasion, wear, or damage to the hose, parts must be replaced prior to operation. The replacement hose must be specified by the manufacturer.

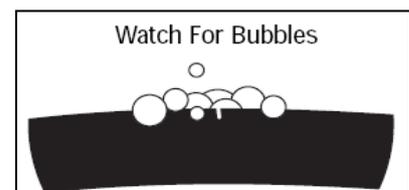
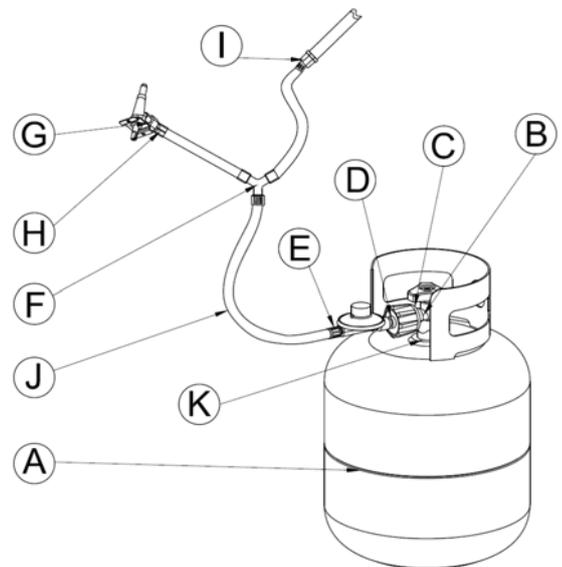
TO TEST

1. Make sure the control valves are in the **OFF** position then turn on the gas supply.

2. Check all connections from the gas cylinder, LP gas regulator, and supply valve, including all connections to the pipe for the burners.

Points where the soap-water mixture should be applied (soap bubbles will appear if a leak is present):

- A. Supply tank (Cylinder) weld.
- B. Connection nut to tank valve.
- C. Back side of connection nut to brass nipple.
- D. Brass nipple connections to regulator.
- E. Regulator connections to gas supply hose.
- F. Gas supply hose connection to side burner valve assembly.
- G. Side burner valve stem cap.
- H. Side burner connection to hose.
- I. Hose connection to gas manifold.
- J. The full length of gas supply hose.
- K. Tank valve to cylinder.



3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.

4. Turn the gas back on and recheck.

5. Should gas continue to leak from any of the fittings, turn off the gas supply and contact customer service department at 1-888-837-1380, 8 a.m. - 5 p.m., Pacific Standard Time, Monday - Friday.

LIGHTING INSTRUCTIONS

BEFORE LIGHTING



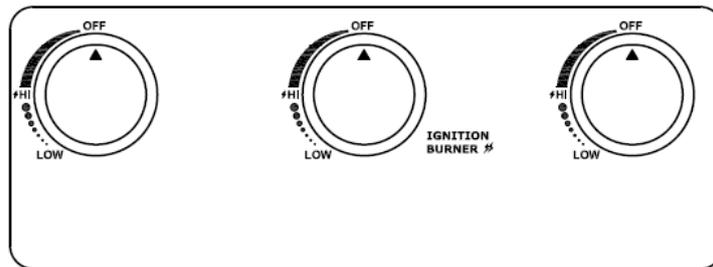
WARNING



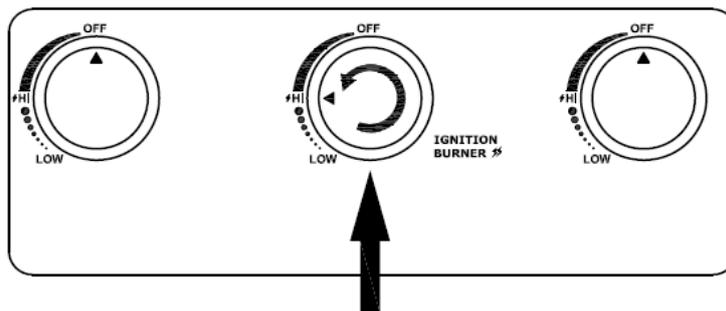
- Inspect the gas supply hose prior to turning the gas **ON**.
- If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use.
- Do not use the grill if the odor of gas is present.
- Only the pressure regulator and hose assembly supplied with the unit should be used.
- Perform the "**LEAK TEST**" according to the instructions before operating the grill
- **ALWAYS** keep your face and body away from the burner while lighting.

LIGHTING INSTRUCTIONS (Main Burner)

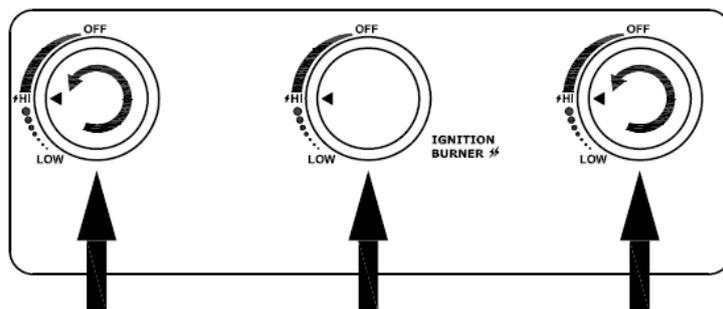
1. Read instructions before lighting.
2. Open the lid during lighting.
3. Make sure all control knobs are in the "OFF" position.



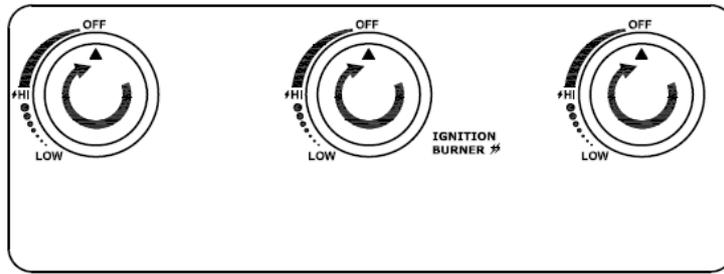
4. Turn ON gas valve from LP tank.
5. Light the **IGNITION BURNER** first. Push and turn burner control knob slowly to HI, burner should light immediately.



6. Once the **IGNITION BURNER** is lit, you may light the rest of burners.

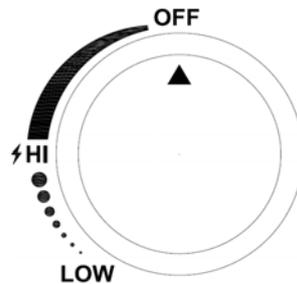


7. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
8. To turn burners off, turn the control knobs clockwise until they lock in the "OFF" position.

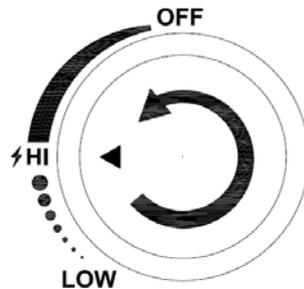


LIGHTING INSTRUCTIONS (Side Burner)

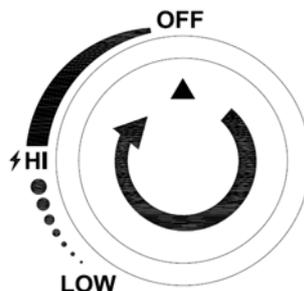
1. Read instructions before lighting.
2. Open the lid during lighting.
3. Make sure the side burner control knob is in the "OFF" position.



4. Turn ON gas valve from LP tank.
5. Push and turn side burner control knob slowly to HI, burner should light immediately.

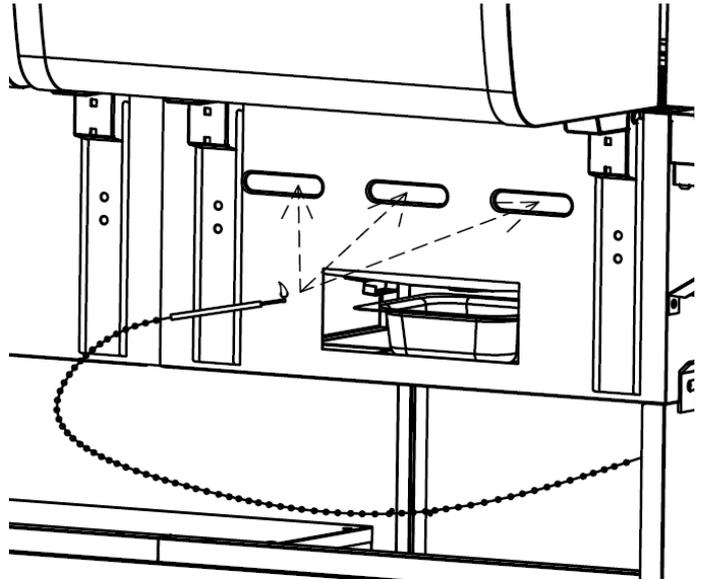


6. If ignition does NOT occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
7. To turn burner off, turn the control knob clockwise until it locks in the "OFF" position.



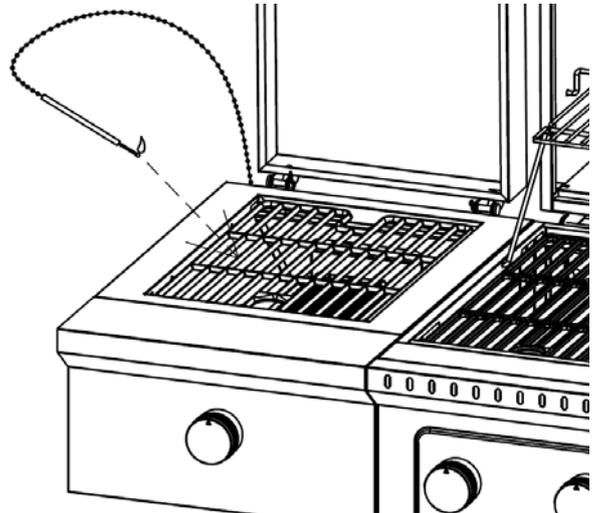
USING MATCH HOLDER TO LIGHT MAIN BURNER

1. Turn **OFF** all burner valves.
2. Make sure the lid is open.
3. Place a lit match on the match holder and hold next to the main burner.
4. Turn the control knob to the "HI" position. Burner should light immediately.
5. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
6. Once the burner is lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "HI" position.



USING MATCH HOLDER TO LIGHT SIDE BURNER

1. Turn **OFF** all burner valves.
2. Make sure the lid is open.
3. Place a lit match on the match holder and hold next to the side burner.
4. Push and turn side burner control knob slowly to HI, burner should light immediately.
5. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.



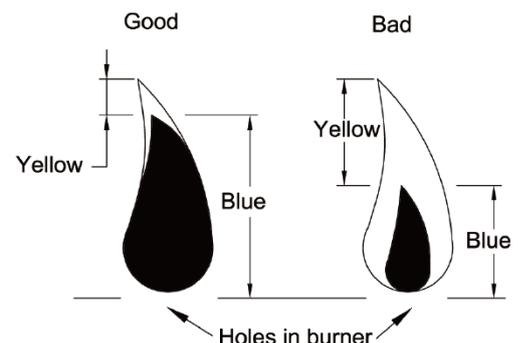
DANGER



- Keep your face and hands as far away from the grill as possible when lighting it.

FLAME CHARACTERISTICS

This procedure outlines how to check for proper burner flame characteristics. Burner flames should be blue and stable with little yellow tips, with no excessive noise, or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist, call our customer service line. Visually check the burner flames prior to each use. The flames should look like this picture. If not, refer to the burner maintenance part of this manual.



OPERATING INSTRUCTIONS (PELLET)



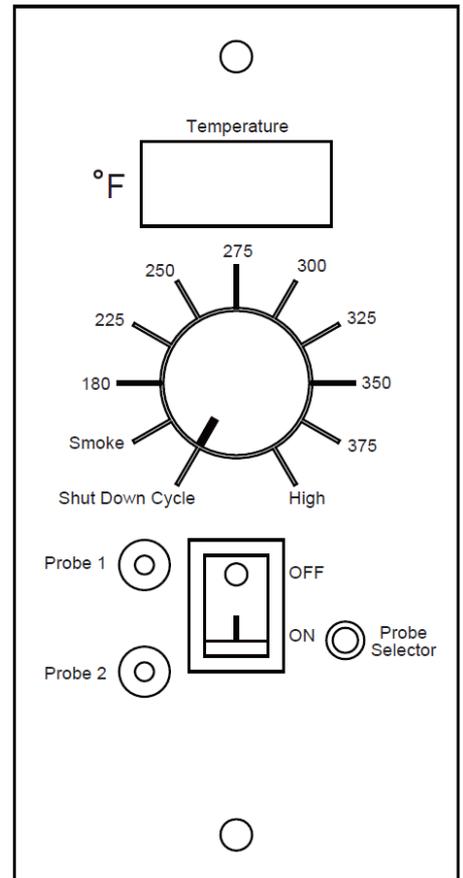
WARNING



- Only **Dia 6 mm** Pellets can be used.

LIGHTING INSTRUCTIONS

1. Read instructions before lighting.
2. Open lid during lighting.
3. Make sure power switch is in the **"OFF"** position.
4. Make sure control knob is in the **"Shut Down Cycle"** position.
5. Fill the pellet hopper with pellets.
6. Plug the power cord into 120 Volt AC grounded outlet.
7. Turn the power switch **ON** and turn the control knob to the **"High"** position, the auger and fan will work immediately. It takes some time for the pellets travelling from the auger to the pellet firepot.
8. When the pellets start to drop to the firepot, turn the control knob to **"Smoke"** position. Allow the pellets come to full flame and start smoking.
9. Turn the control knob to any cooking setting desired after the pellets are ignited.
10. To turn burner off, turn the control knob to the **"Shut Down Cycle"** position. The draft fan will stay on for 10 minutes.



WARNING



- ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN.
- After the Pellets are ignited, you can turn the control knob to any cooking setting desired after the pellets are ignited.

INITIAL FIRING:

Set temperature control knob to **"High"** and let grill run for 45 minutes at this setting to rid it of any foreign matter. This step must be done before cooking any food.

Please preheat the grill for 10 minutes before placing food. This makes your grill to heat up and quickly return to your desired temperature once your food is placed. Otherwise it will take a longer period of time to bring both the grill and the food to your desired cooking temperature.

IF GRILL FAILS TO IGNITE:

1. Turn the control knob to the "**Shut Down Cycle**" position and turn the power switch **OFF**.
2. Wear the protective gloves and make sure all the components are cool to touch. Open lid, remove the cooking grates, grease drip tray and flame tamer.
3. Remove all unburned pellets and ash from the firepot.
4. When all cleaned, turn the control knob to the "**Smoke**" position. Check the following:
 - a. Check the hot rod working or not by checking if the hot rod should turn a light red slowly in around 1-2 minutes. DO NOT touch the hot rod.
 - b. Visually confirm the hot rod is protruding approx. 1/2" into the burn pot.
 - c. Visually confirm pellets are dropping in the firepot from auger.
 - d. Confirm the draft fan is working by holding your fingers above the firepot to feel the blowing air through the firepot.
5. If one or all of the above are not working, see the trouble shooting section or contact customer service.

LIGHT THE GRILL WHEN THE HOT ROD NOT WORKING:

The grill can still be used if the hot rod only is not working:

1. Turn OFF the appliance and unplug the power cord.
2. Wait for the grill until it is fully cool down. Then disconnect the hot rod (Purple/White wire pairing as shown in P.48 DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM) from beneath the pellet hopper. Also, you need to remove the hopper bottom panel to access the wiring. Once the hot rod is disconnected, replace the hopper bottom panel and plug the power cord into a grounded outlet.
3. Fill the pellet hopper with pellets.
4. Remove the cooking grates, grease drip tray and flame tamer, then pour 1/2 cup of pellets into the firepot.
5. Squirt 2 tablespoons of alcohol gel fire lighter into the firepot on top of the pellets.
DANGER: Never use gasoline, kerosene, lighter fluid or similar liquids to light a fire in this grill.
6. Carefully light the alcohol gel with a fireplace match or a long-reach butane lighter.
DANGER: Never squirt alcohol gel into a burning fire or a hot firepot. The alcohol gel bottle could explode and cause a fire, serious injury or death.
7. Let the alcohol gel and pellets burn for approximately 4 minutes.
8. After assuring the pellets have ignited. Now there is a fire in the firepot so SUBSEQUENT START-UP you should be careful not to burn yourself when you place components back in place.
9. Turn on the grill and turn the temperature control knob to any setting desired. With the lid closed, preheat the grill for 10 minutes before placing food.

CONTROLLER OPERATION

Shutdown Cycle:

- Auger turns off.
- Fan continues to run for 10 minutes.

After finished cooking, turn the temperature control knob to “**Shut Down Cycle**” position, the function of this setting is leave the draft fan running for 10 minutes to burn redundant pellets in firepot. After the fan runs for 10 minutes, it will stop running and the controller will power off.

CAUTION: The main power switch will shut the power off to the controller and the temperature control knob will cut off power to the grill components only. When servicing the controller or any parts ensure that the power supply is disconnected to avoid a shock hazard.

LEr (Low Temperature Signal)

- Grill temperature was below 150°F for more than 20 minutes. Refer to the section of “Trouble shooting” at P.50 to solve this issue.

HEr (High Temperature Signal)

- Grill temperature has exceeded 550°F. The auger, igniter and draft fan have turned off. Refer to the section of “Trouble shooting” at P.50 to solve this issue.

Er1

- Ensure temperature probe is properly connected to controller board. Refer to the section of “Trouble shooting” at P.50 to solve this issue.

Er2

- Temperature detector is short circuit. Refer to the section of “Trouble shooting” at P.50 to solve this issue.

Whenever either of these alarm conditions occurs you should check to see what caused this condition and fix the problem.

Please note: After shut down cycle running for 10 minutes, then you can turn the switch in the OFF position. Otherwise, it may even cause the fire in the firepot go into the pellet hopper.

OPERATING TIPS

1. Just like other barbecues, the actual temperature of this grill or the cooking times will be affected by external temperature, humidity, wind conditions, quality of pellets and so on.
2. It is better to shelter your grill from the wind, this will aid in temperature output, heat retention and heat recovery time when opening the lid.
3. Do not open the lid frequently, it will increase your cooking time. But you can open the lid when you want the grill to cool down quickly.
4. Please preheat the grill for 10 minutes before placing food. This make your grill to heat up and quickly return to your desired temperature once your food is placed.
Otherwise it will take a longer period of time to bring both the grill and the food to your desired cooking temperature.
5. Never move your grill while running.
6. Never put water into the pellet hopper or firepot.

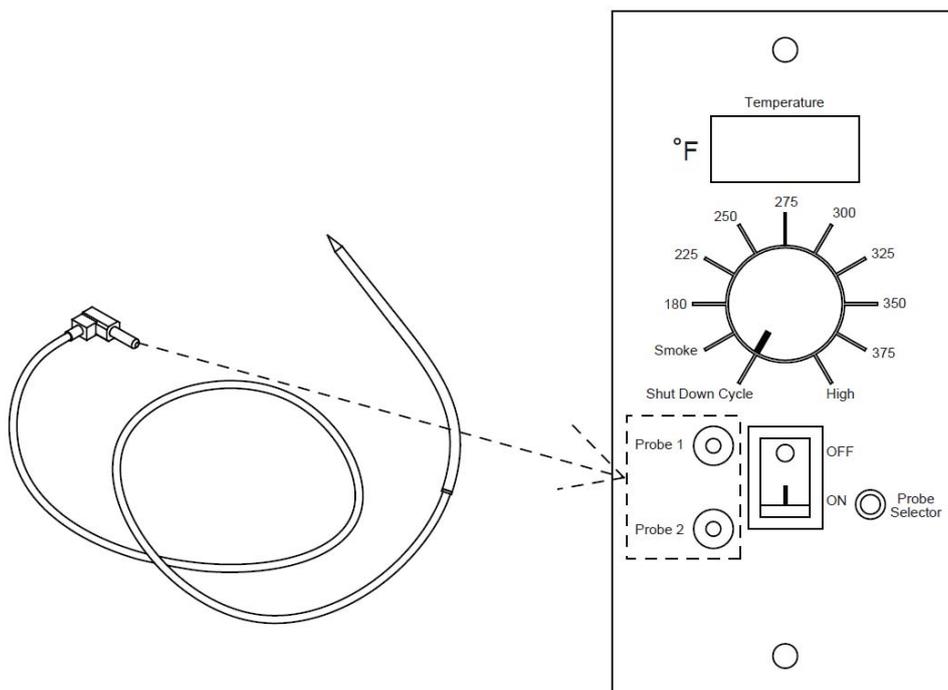
7. Never add pellets to firepot directly. It is dangerous. If you run out of pellets and lose your fire while cooking, let the grill cool down and start again with the INITIAL FIRING INSTRUCTIONS.

8. We recommend you cover your grease drip tray with heavy-duty aluminum foil and change it frequently. This is the simplest way to maintain your grease drip tray.

Failure to clean the grease drip tray, v-shaped grease drain and grease drain tube may cause grease fires. If this situation happens, turn the switch OFF to reduce the amount of oxygen in the fire box and keep the lid open until the fire is completely out. AT THE SAME TIME, BE CAREFUL NOT TO BURN YOURSELF. When the grill is completely cool, clean any grease accumulation from the v-shaped grease drain and the grease drip tray. Replace the foil on the grease drip tray. Then restart the grill and resume cooking.

HOW TO USE THE MEAT PROBES

Plug the meat probes into the pellet control panel as shown. You can get the temperature of probe 1 and probe 2 by pressing the Probe Selector button. Once you press down the Probe Selector button, the temperature will show on the display screen 2 seconds later. It will go back to show the pellet grill temperature after the probe temperature flash 5 times.



MEAT TEMPERATURE RECOMMENDATIONS

Range	Beef	Lamb	Pork	Poultry
Well	170°F	160°F	170°F	170°F
Medium	160°F	155°F	160°F	170°F
Medium Rare	145°F	145°F		170°F
Rare	135°F			170°F

USING WOOD PELLET FUEL

Wood pellets appear no thicker than the eraser on the end of a pencil. People who see them for the first time think they look like rabbit food; however, there is nothing small about the heat or flavor in barbecue wood pellet fuel. These clean-burning barbecue wood pellets generate about 8200 BTU's per pound with very little ash, a low moisture content (5-7%), and are carbon neutral. Barbecue wood pellets are produced by pure raw material (sawdust) being pulverized with a hammer-mill, and the material is pushed through a die with pressure. As the pellet is forced through the die, it is cut, cooled, screened, vacuumed, and then bagged for consumer use. Check with your local dealer for flavors available in your area.

MAINTENANCE & CLEANING INSTRUCTIONS



CAUTION



- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustible and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

STEEL SURFACES

There are different stainless steel cleaners available. Always use the mildest one for cleaning first and scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface, giving the appearance of rust. To remove, use a soft abrasive pad in conjunction with a stainless steel cleaner.

GREASE

With long-term use, it caused the accumulation of grease on the Flue Lining, the grease drain tube, the v-shaped grease drain and the grease drip tray. Always be sure these grease catch area is clean and free of debris. You should check and clean these areas periodically to reduce the risk of fire.

The grease cup & bucket should be emptied, wiped down periodically, then washed with a mild detergent and warm water solution. Check the grease cup & bucket frequently. Don't allow excess grease to accumulate and overflow the grease cup & bucket.

It is easier to clean of accumulated grease when the grill is still warm -- not hot. **Be Careful Not To Burn Yourself.** Gloves are recommended.

COOKING GRATE & WARMING RACK

We recommend using a long-handled cleaning brush to give the porcelain-coated cooking grate and warming rack a quick brushing when you finish the barbecue. It takes only a minute and it will be ready the next time you want to use the grill.

Clean the inner temperature probe after each time use.

Ash

Clean the ash from the interior of the grill periodically, otherwise excess ash in the firepot may cause your fire to go out, especially in the SMOKE setting.

A shop vac is an excellent tool to handle the ash. (**WARNING:** Make sure you grill is cold when you want to clean the ash from the grill.)

GRILL BURNERS

Extreme care should be taken when removing a burner, as it must be correctly centered on the orifice before an attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction that could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of flashback, it is the most common cause. To reduce the chance of flashback, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also, perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. **The smell of gas in conjunction with the burner flames appearing yellow.**
2. **The grill does not reach temperature.**
3. **The grill heats unevenly.**
4. **The burners make popping noises.**



WARNING

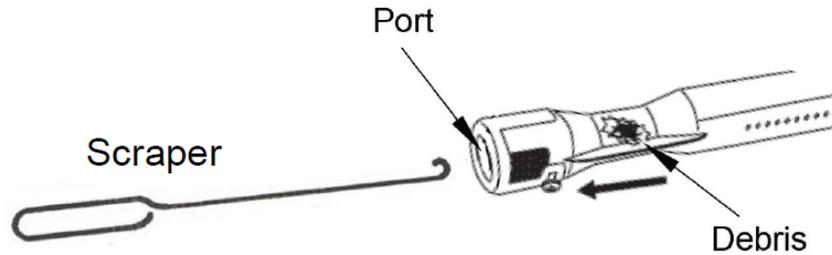


- ENSURE that the gas supply and knobs are in **OFF** position **BEFORE** cleaning the burners.

BURNER CLEANING:

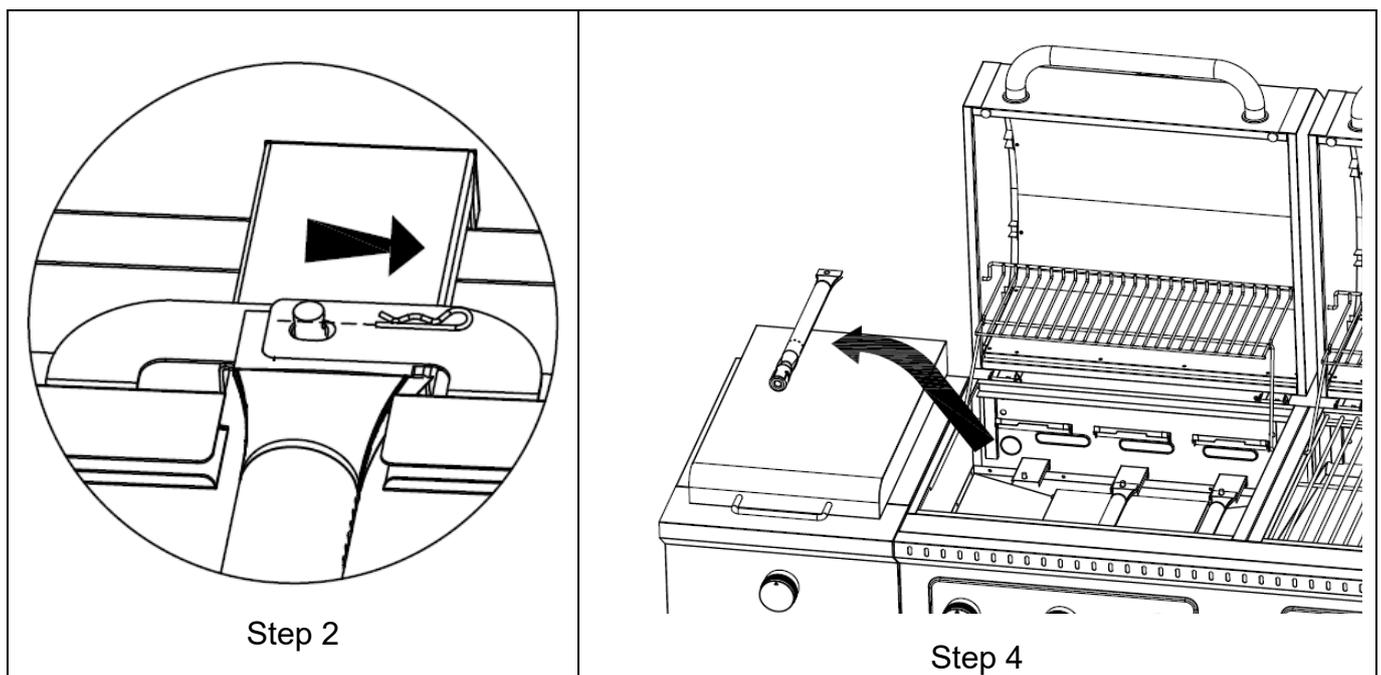
1. Turn off the gas supply, and make sure all the knobs are in the **OFF** position.
2. Wait for the grill to cool.
3. Open the lid and remove the cooking grate and heat distribution plate.
4. Remove the cotter pin and lift the burner out of the firebox.

5. Clean the exterior of burner with a brass brush. Use a metal scraper to remove stubborn stains.
6. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
7. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-888-837-1380. Make sure to center the burner over the orifice.



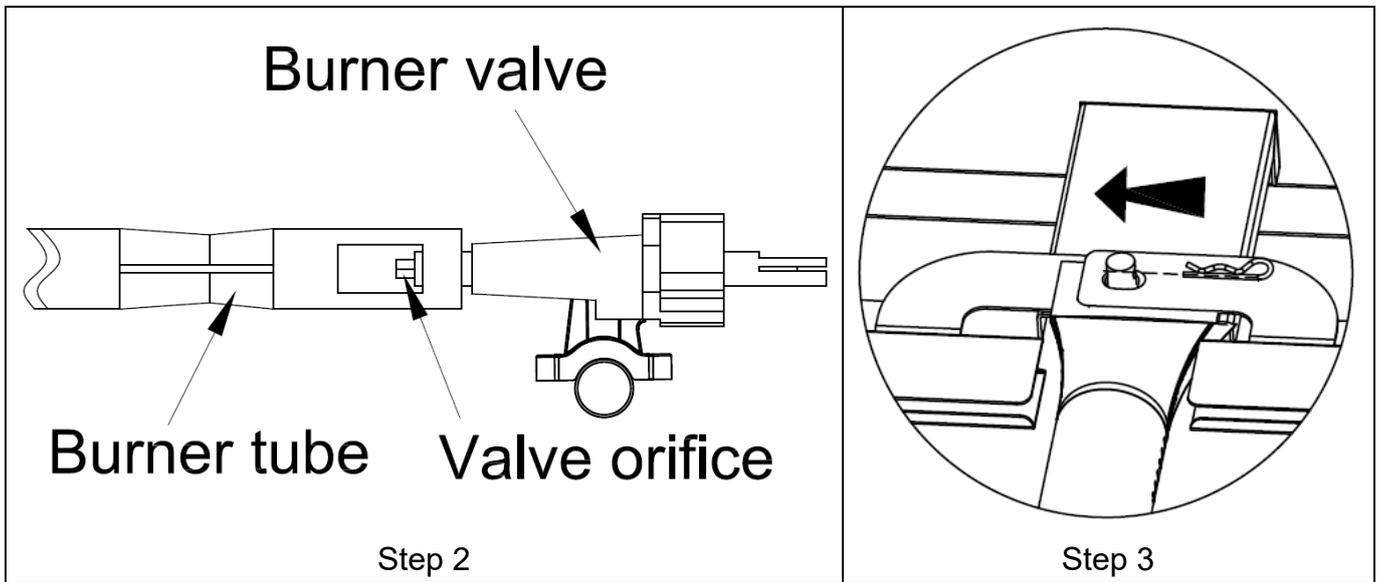
MAIN BURNER REPLACEMENT

1. Remove the flame tamer.
2. Remove the burner cotter pin as shown.
3. Remove the carry over and the burner fixing pin.
4. Remove the burner from the grill body.



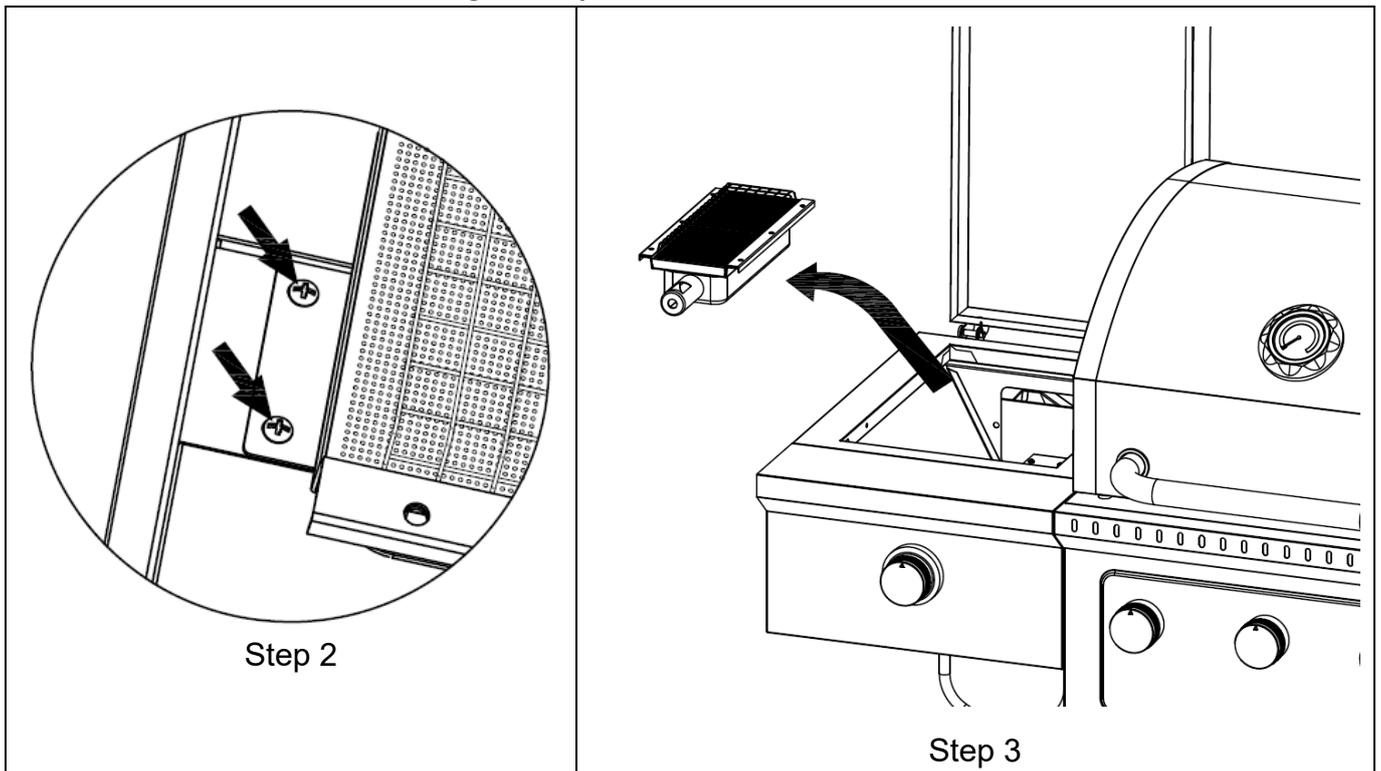
TO REINSTALL THE MAIN BURNERS:

1. Insert the burner into the burner valve.
2. Firmly seat the valve orifice into the burner tube. Make sure the valve orifice is inserted **STRAIGHTLY** into the burner tube as per below diagram.
3. Position the main burner onto the burner support at the firebox then place the carry over on the burner and align all the holes together. Insert the burner fixing pin through the holes and plug the cotter pin into the hole of the burner fixing pin.



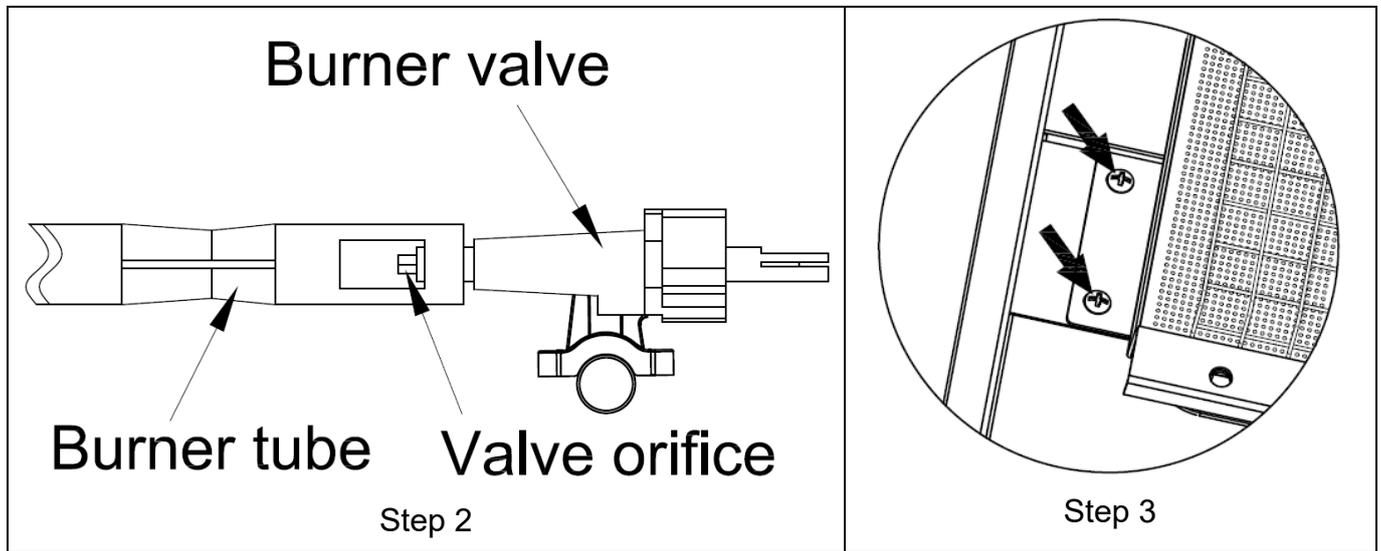
SIDE BURNER REPLACEMENT

1. Remove the side burner cooking grate.
2. Remove the burner fixing bolts as shown.
3. Remove the burner from the grill body.



TO REINSTALL THE SIDE BURNERS:

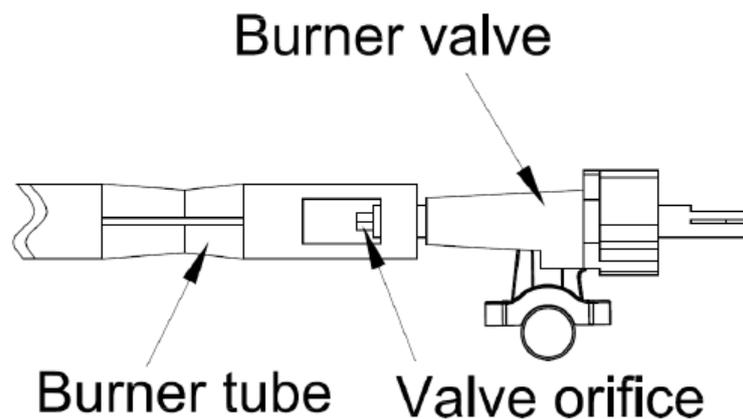
1. Insert the burner into the burner valve.
2. Firmly seat the valve orifice into the burner tube. Make sure the valve orifice is inserted STRAIGHTLY into the burner tube as per below diagram.
3. Position the side burner onto the burner support at the firebox and tighten with the burner fixing bolt as shown.



PROPERLY INSTALL THE BURNER

Firmly seat the valve orifice into the burner tube. Make sure the valve orifice is inserted **STRAIGHTLY** into the burner tube.

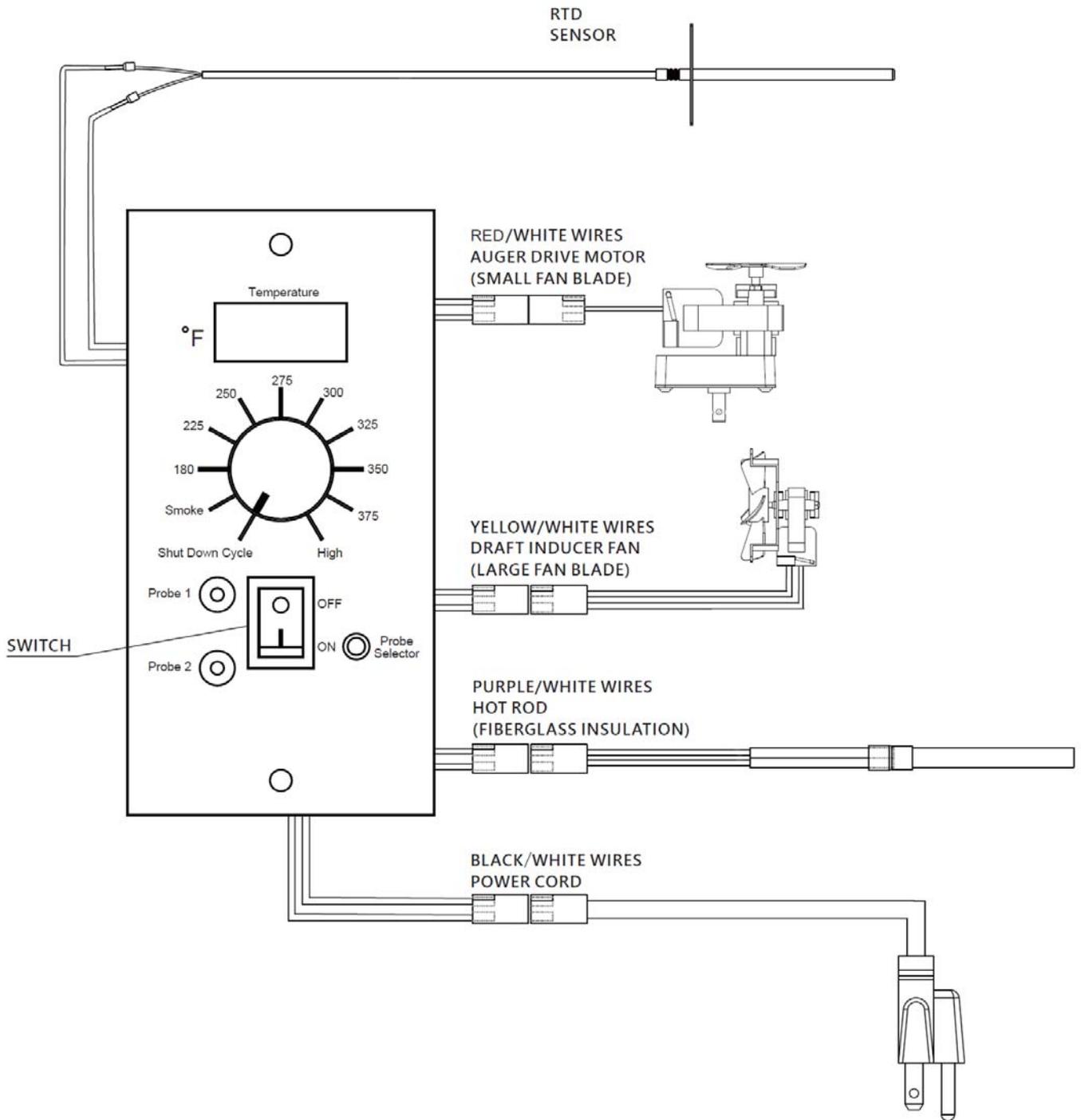
Burner flames will be yellow, with excessive noise, lifting or flash back if the burner is not installed properly.



THE PELLET CONTROL PANEL REPLACEMENT

1. Disassemble the bolts on the hopper bottom panel.
2. Cut off the cable tie for internal wires.
3. Disconnect all the wire couplings of fan motor, auger drive motor, hot rod and power cord (Detail wire pairing is as shown in P.48 DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM).
4. Disassemble the bolts on the pellet control panel then take out the control panel from the bracket.
5. Hold up the pellet control panel and disassemble the bolts for fixing the terminals of temperature detector (RTD sensor) then you can remove the terminals of temperature detector.
6. Replace a new pellet control panel. Connect all the wire couplings to the related position (refer P.48 DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM). Tie up the wires with cable tip then assemble all the parts with their original bolts.

DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM



TROUBLE SHOOTING (GAS GRILL)

Problem:	Possible Causes:	Corrective Actions:
Burner will not light	<ol style="list-style-type: none"> 1. LP cylinder fuel is used up. 2. Electrode tip not in proper position. 3. Burner may not be properly seated. 4. Burner may be obstructed. 5. Cylinder valve may be closed. 6. Regulator is not properly seated on cylinder valve. 	<ol style="list-style-type: none"> 1. Change a new full LP cylinder. 2. Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. 3. Refer to the section of "To Reinstall The Main Burners" at P.45-46 to reinstall the burner properly. 4. Refer to the section of "Burner Cleaning" at P.44-45 to clean the burner. 5. Check then open the cylinder valve. 6. Refer to the section of "Connection Procedures" at P.9 to reinstall the regulator properly.
Fire at control knob	<ol style="list-style-type: none"> 1. Burner is improperly seated on control valve. 2. Gas connections may be loose. 3. Burner holes may be obstructed. 	<ol style="list-style-type: none"> 1. Refer to the section of "To Reinstall The Main Burners" at P.45-46 to reinstall burner properly. 2. Refer to the section of "Leak Check" at P.35 to check and tighten all connections. 3. Refer to the section of "Burner Cleaning" at P.44-45 to clean the burner.
Yellow flame at burner	<ol style="list-style-type: none"> 1. Burner is obstructed. 	<ol style="list-style-type: none"> 1. Refer to the section of "Burner Cleaning" at P.44-45 to clean the burner.
Flame blows out on "LOW"	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. 2. Grill is not sufficiently preheated. 3. Burner is improperly seated on control valve. 	<ol style="list-style-type: none"> 1. Refer to the section of "Burner Cleaning" at P.44-45 to clean the burner. 2. Preheat the grill for sufficient time. 3. Refer to the section of "To Reinstall The Main Burners" at P.45-46 to reinstall burner properly.
Burner does not get hot enough	<ol style="list-style-type: none"> 1. Flow control device has been activated in regulator. 	<ol style="list-style-type: none"> 1. Reset the regulator. Turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait for one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.
Grill is too hot	<ol style="list-style-type: none"> 1. Excess grease build-up causing grease fires. 2. Damaged or faulty regulator. 	<ol style="list-style-type: none"> 1. Refer to the section of "Maintenance and Cleaning instructions" at P.43-47 to clean the grill properly. 2. Replace the damaged parts with factory authorized component.

TROUBLE SHOOTING (PELLET GRILL)

Problem:	Possible Causes:	Corrective Actions:
Grill does not work properly	<ol style="list-style-type: none"> 1. Power 2. Fuse 3. Hot Rod 4. Control Panel 5. Auger Drive Motor 	<ol style="list-style-type: none"> 1. Make sure the power cord is plugged in. Verify there is power at the electrical outlet. 2. Remove the control, check the fuse on back. Replace the fuse if blown out. 3. If both of the Draft Inducer Fan and the Auger Driver Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact us. 4. Remove the Control Panel, check the wires and connections. 5. Locate the small fan blade on the back of the auger drive motor, turn unit on, if the fan does not turn, it indicates the Auger Drive Motor need to be replaced.
LCD shows "HEr" signal	Grill temperature has exceeded 550°F.	Turn the control knob to " Shut Down Cycle ". Open lid, wait for 2-3 minutes, then selected desired setting. If this does not clear the error, temperature detector is not functioning correctly.
LCD shows "LEr" signal	Grill temperature was below 150°F for more than 20 minutes.	Turn the control knob to " Shut Down Cycle ". Wait 2 seconds, then set the desired cooking temperature.
LCD shows "Er1" signal	Meat probe is not connected correctly or wire disconnected.	Ensure meat probe is properly connected to controller board. Confirm wire connections and check for any damage. If problem cannot be resolved, please call customer service.
LCD shows "Er2" signal	Temperature detector (RTD sensor) is short circuited.	Confirm wire connections and check for any damage. If problem cannot be resolved, please call customer service.
Fire goes out	Too much ash	Refer to the section of "Maintenance and Cleaning instructions" at P.43-47 to clean the ash.
How to start	SMOKE setting	Start your grill on SMOKE setting with the lid open, after 2 minutes, close the lid and turn to any desired setting.
Unexpected grill temperature is displayed	External Factor	Grill temperature is influenced by environmental factors such as high temperature, wind and direct sun. Place unit in shaded area. Open the lid to reduce inside temperature.
Excess or discolored smoke	Pellets	Replace moist pellets with fresh dry pellets.

If any symptom is not listed, please contact our customer service at 1-888-837-1380.

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

**Should you encounter any problem,
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.**



For assistance, contact customer service at customerservice@rankam.com or at **1-888-837-1380**, Mon to Fri, 8:00am – 5:00pm Pacific Standard time

Manufacturer information

Rankam (China) Manufacturing Company Limited
Address: 18/F., New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong.