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# CUISINART CPG-4000 Owner's Manual

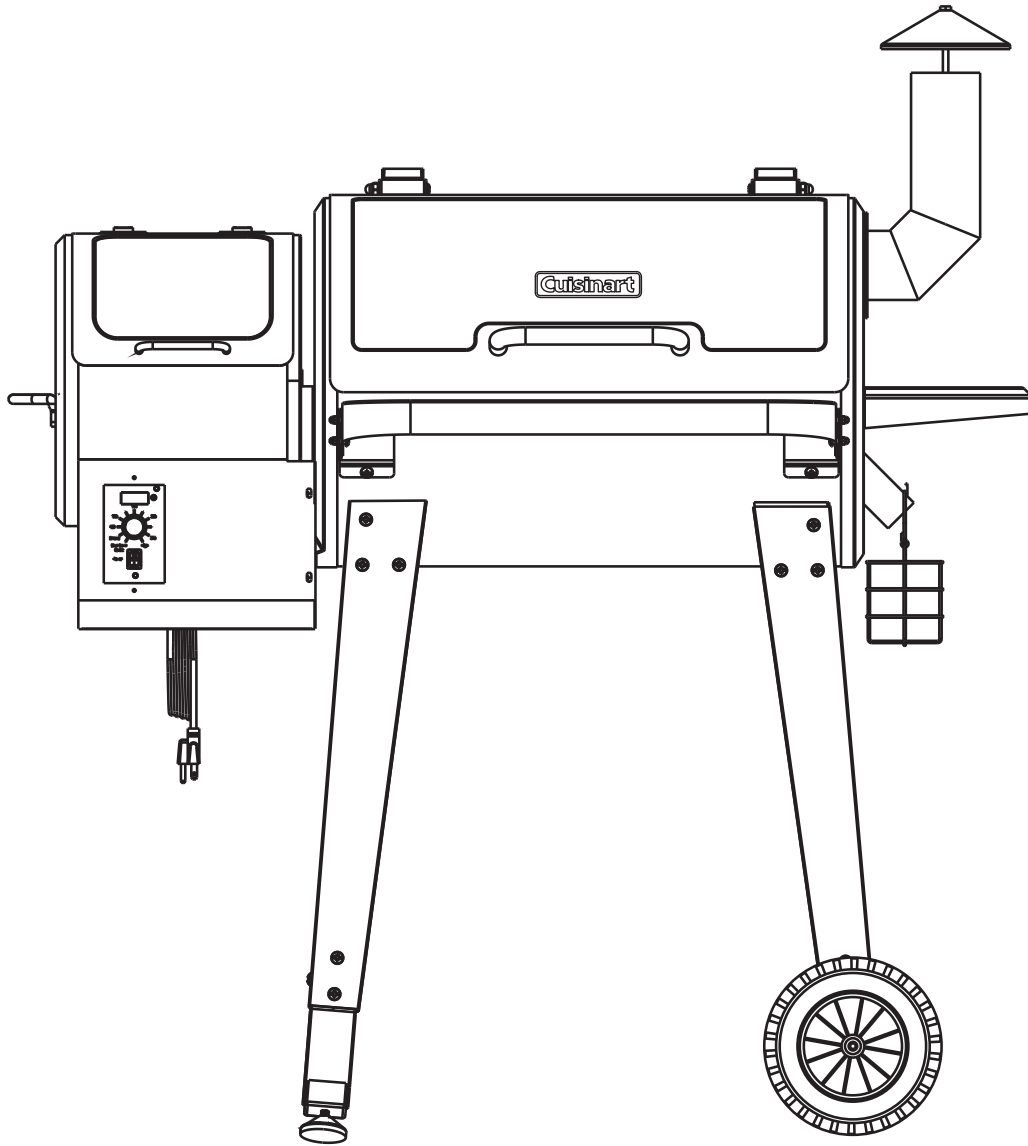
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# Cuisinart®



## Wood Pellet BBQ Grill & Smoker

**CPG-4000**

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**OWNER'S MANUAL**

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Email or call our Customer Service Department from 9:00am  
to 5:00pm Eastern time, Monday through Friday

Customer Service Phone: 1-866-994-6390

Customer Service Email: [grilling@thefulhamgroup.com](mailto:grilling@thefulhamgroup.com)

WEBSITE: [www.cuisinartgrill.com](http://www.cuisinartgrill.com)

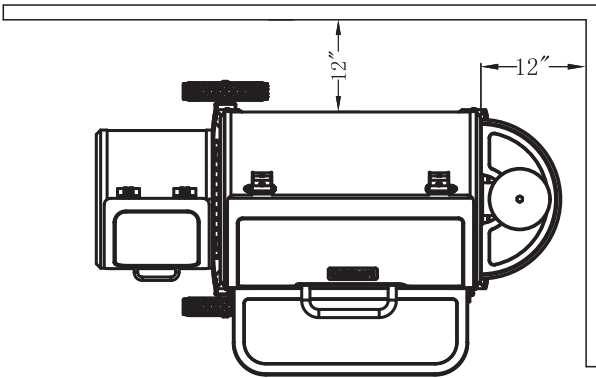
## WARNINGS!

Please read the entire manual before installation and use of this electric, 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.

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

### DANGERS AND WARNINGS

1. A minimum clearance of 12 inches from combustibles to the sides of the grill, and 12 inches from the back of the grill to combustibles must be maintained. Do not use this appliance indoors, garage or in an enclosed, unventilated area.



2. The appliance shall not be located used under overhead unprotected combustible construction.

3. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids when in use or storage.

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

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

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

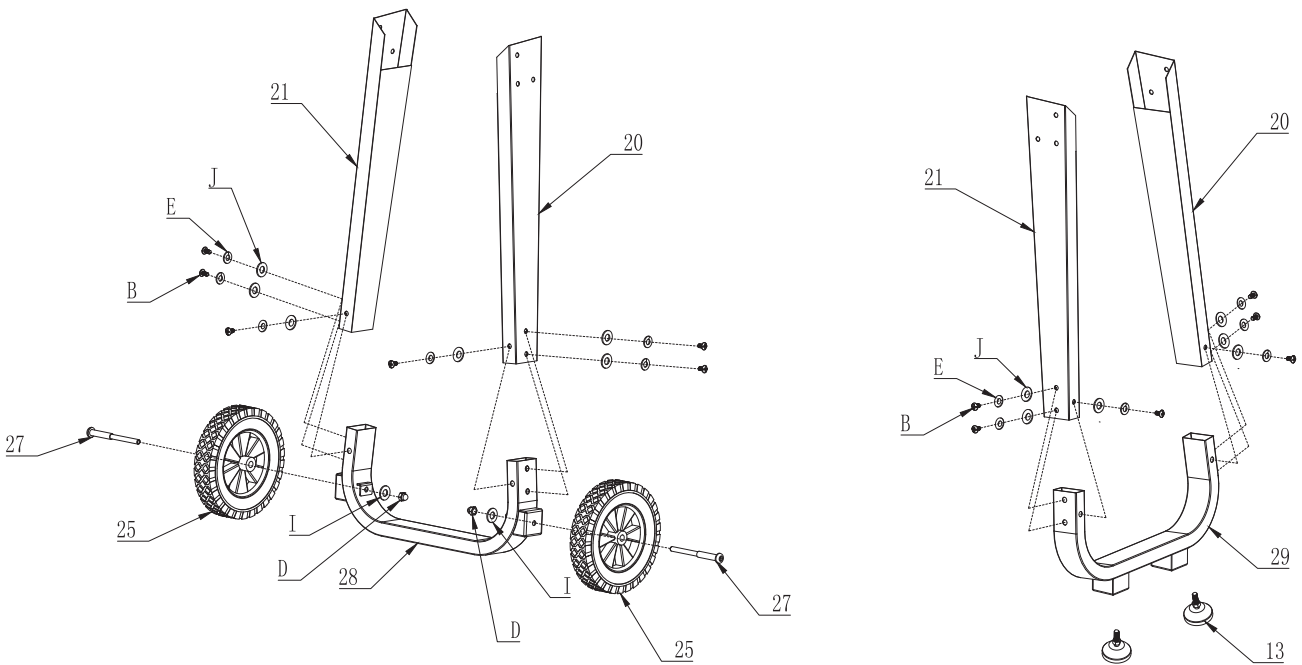
It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.



## BASE ASSEMBLY

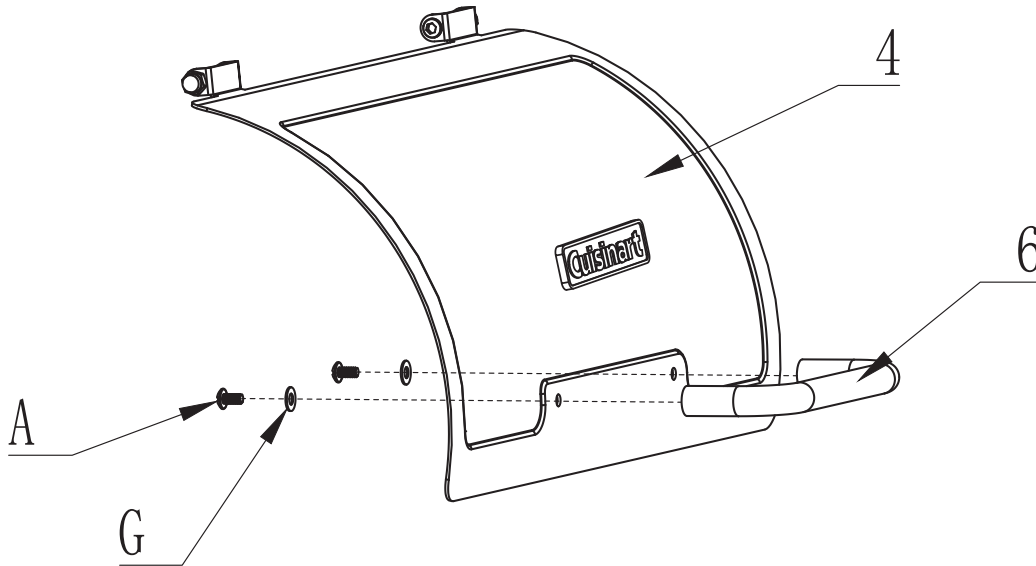
1) Attach on Front Leg (20) and one Rear Leg (21) to the Wheel Base (28) using 3 Flat Spacers (J), 3 Spring Washers (E) and 3 Bolts (B) per leg. Repeat the same steps with the Adjustable Foot Base (22).

2) Attach wheels to the Wheel Base (28) using Wheel Axle Bolt (27). Tighten with Flat Washer (I) and Cap Nut (M).



## ATTACHING HANDLE TO LID

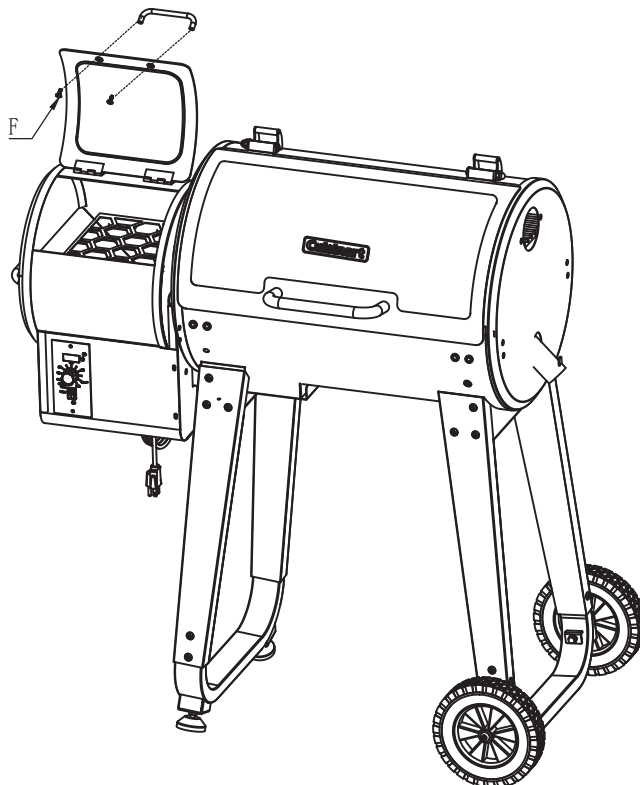
1) Place one Hexagon Bolt (A) through one Flat Washers (G), then place both through the back side of the Lid (4) and meet with the Lid Handle (6). Tighten loosely with a wrench. Repeat on other side. Fully tighten both sides. (Do not over tighten these Bolts)



## ATTACHING HOPPER HANDLE TO HOPPER LID

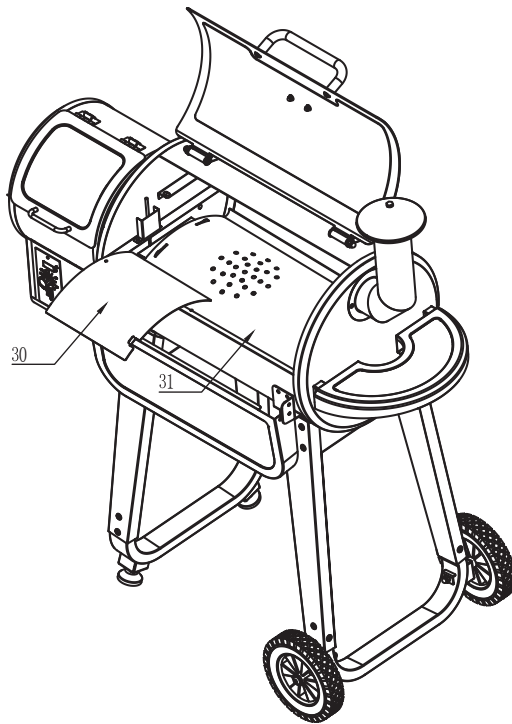
1) Keeping the Hopper Burner Lid open, insert one Bolt (B) through the back side of the Hopper Burner Lid and align with the Hopper Lid Handle (24). Tighten loosely with a wrench. Repeat on the other side. Fully tighten both sides.

2) Align the Side Handle (3) with the corresponding holes on side of the Hopper Burner. Insert one Bolt (B) and tighten slightly. Repeat on the other side. Fully tighten both sides.



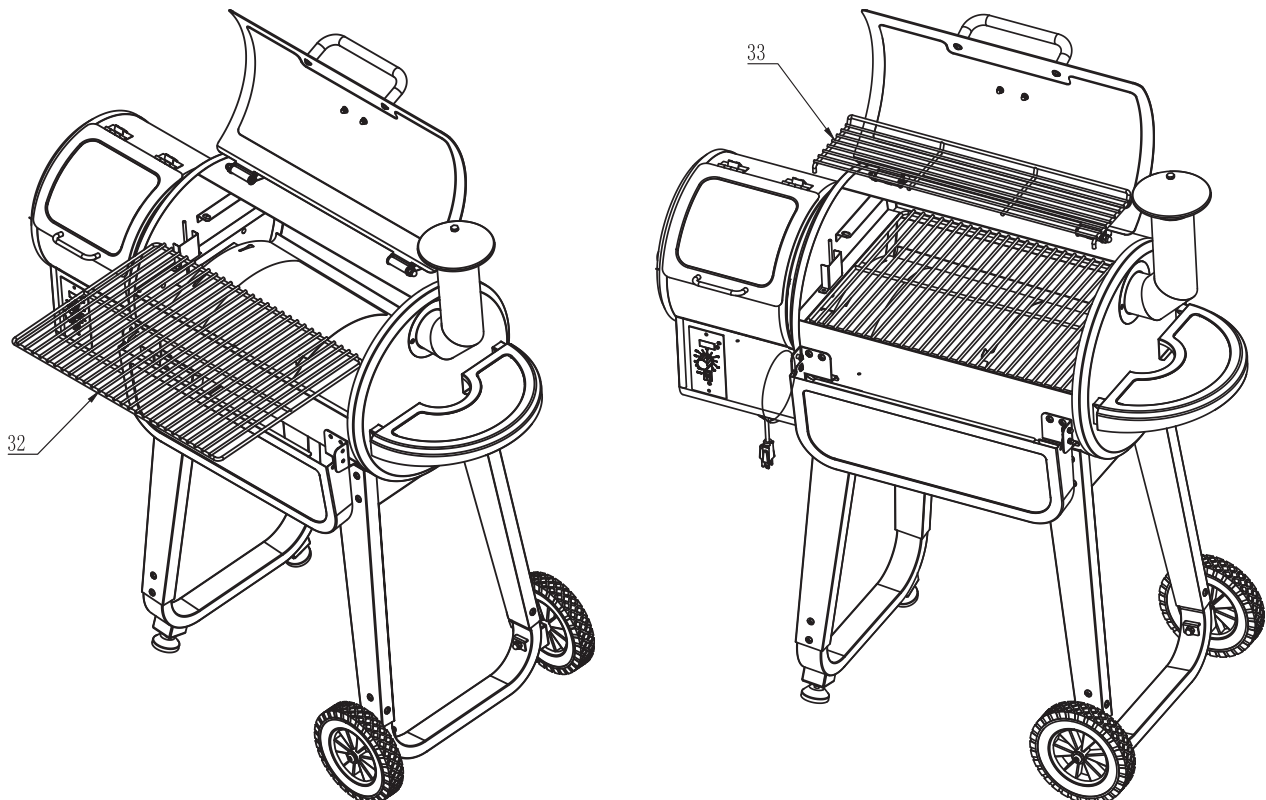
## POSITIONING THE GREASE DRAIN PAN

Open lid, place the Grease Drip Pan (31) inside the Grill Chamber onto the supporting brackets. The Grease Drip Pan will fit at an angle. Rest the Sliding Plate on top of the Grease Drip Pan.



## ATTACHING COOKING GRATE AND WARMING RACK

Attaching the Porcelain cooking grate (32) and warming rack (33) in the chamber, as shown.



## INITIAL FIRING INSTRUCTIONS

**Please read this manual carefully and follow it step by step before starting your grill for the first time and each time the grill runs out of pellets.**

1. Remove the Porcelain Grills, Grease Drain Pan and Flame slider from the interior of the grill.
2. Open the Pellet Hopper Lid, make sure there are no foreign objects in the Auger and Hopper.
3. With the Switch is in the OFF(O) position, plug the power cord into 110 Volt AC grounded outlet.
4. Turn on your grill and turn the Temperature Dial to SMOKE position. Please check the following things:  
**(WARNING: Please do not touch the Auger)**
  - Confirm the Auger is turning.
  - Hold your fingers above the Firepot to confirm the fan is blowing air through the Firepot.
  - Look to see if the Hot Rod is slowly glowing red.  
(It takes approximately 1-2 minutes.)
5. Turn the Temperature Dial to SHUT DOWN CYCLE.  
(Please note the draft fan will stay on for 10 minutes in this mode.)
6. Fill the Pellet Hopper with Pellets. Then turn the Temperature Dial to HIGH. It takes some time for the Pellets to travel through the tube, when the Pellets start to drop, turn the Temperature Dial to SHUT DOWN CYCLE.
7. Turn the Temperature Dial to SMOKE. Allow the Pellets come to full flame. Once flames are coming out of the Firepot, turn the Temperature Dial to SHUT DOWN CYCLE and let the grill cool down.  
**[We suggest that you should wrap Grease Drain Pan up with heavy-duty aluminum foil before using.]**
8. Place components back in the grill. Open the lid and turn the Temperature Dial to SMOKE. A few minutes later, when you see whitish-gray smoke coming out of the grill then close the lid.
9. Set Temperature Dial 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.
10. Please preheat the grill for 10 minutes before placing food. This helps your grill 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.

**ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN  
After the Pellets are ignited, you can turn the Temperature Dial to any  
cooking temperature desired.**

- 2.Fill the Pellet Hopper with pellets. (Note: Only Dia 6MM Pellets can be used.)
- 3.Remove the Porcelain Grills, Grease Drain Pan and Heat Baffle, then pour 1/2 cup of pellets into the Firepot.
- 4.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.
- 5.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.
- 6.Let the Alcohol Gel and Pellets burn for approximately 4 minutes.
- 7.After assuring the Pellets have ignited. Now there is a fire in the Firepot so you should be careful not to burn yourself when you place components back in place.
- 8.Turn on the grill and turn the Temperature Dial to any setting desired. With the lid closed, preheat the grill for 10 minutes before placing food.

## 2.Shutdown Cycle

After finished cooking, turn the Temperature Dial to Shutdown Cycle position, the function of this setting is to leave the Draft Induction Fan running for 10 minutes to burn redundant pellets in the fire pot. After the fan runs for 10 minutes the fan 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 Dial Knob switch 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.

**Please note: After Shutdown Cycle running for 10 minutes, then you can turn the Switch in the OFF(O) position. Otherwise, it may even cause the fire in the Firepot go into the Pellet Hopper.**

## MAINTENANCE & CLEANING

Your Cuisinart also needs your maintenance.

**Make sure your grill is OFF and cold completely before performing any maintenance and cleaning.**

### Grease

● With long-term use, it caused the accumulation of grease on the Chimney Lining, the Grease Drain Tube, the V-shaped Grease Drain and the Grease Drain Pan. Always be sure these grease catch area is clean and free of debris. You should check and clean these area periodically to reduce the risk of fire.

● Our design of the Grease Basket allows you to easily replace disposable paper cups without having to clean the basket.

● 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.

If too much grease is allowed to build up in the V-shaped Grease Drain or is allowed to plug the Grease Drain Tube, a grease fire could result. So it is necessary to clean these area regularly. You can scarp the grease accumulation from inside the V-shaped Grease Drain and Grease Drain Tube by using a stiff, nonmetallic tool.

Much of the loosened grease can be push down through the Grease Drain Tube and fall into the Grease Basket. Wipe up remaining grease residue with paper towels or disposable rags.

### Flue Pipe(Smoke Stack)

● Remove the Chimney Cap Assembly, clean it with warm soap water. Scrape the creosote and grease accumulation from inside of the vertical and horizontal sections of the Flue Pipe using a stiff, nonmetallic tool such as a wooden paint stir stick. Once the creosote and grease residue has been loosened from the Flue Pipe Lining, much of it can be cleaned with paper towels or disposable rags. Do not spray water or other liquid cleaners onto the inside of the grill.

### Outside surfaces

● Use a warm soap water to wipe the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces.

● Use Cuisinart Cover to protect your grill is highly recommended.

● Use a high-quality car wax on the outside surfaces of the grill can protect your paint finish.

### Internal component

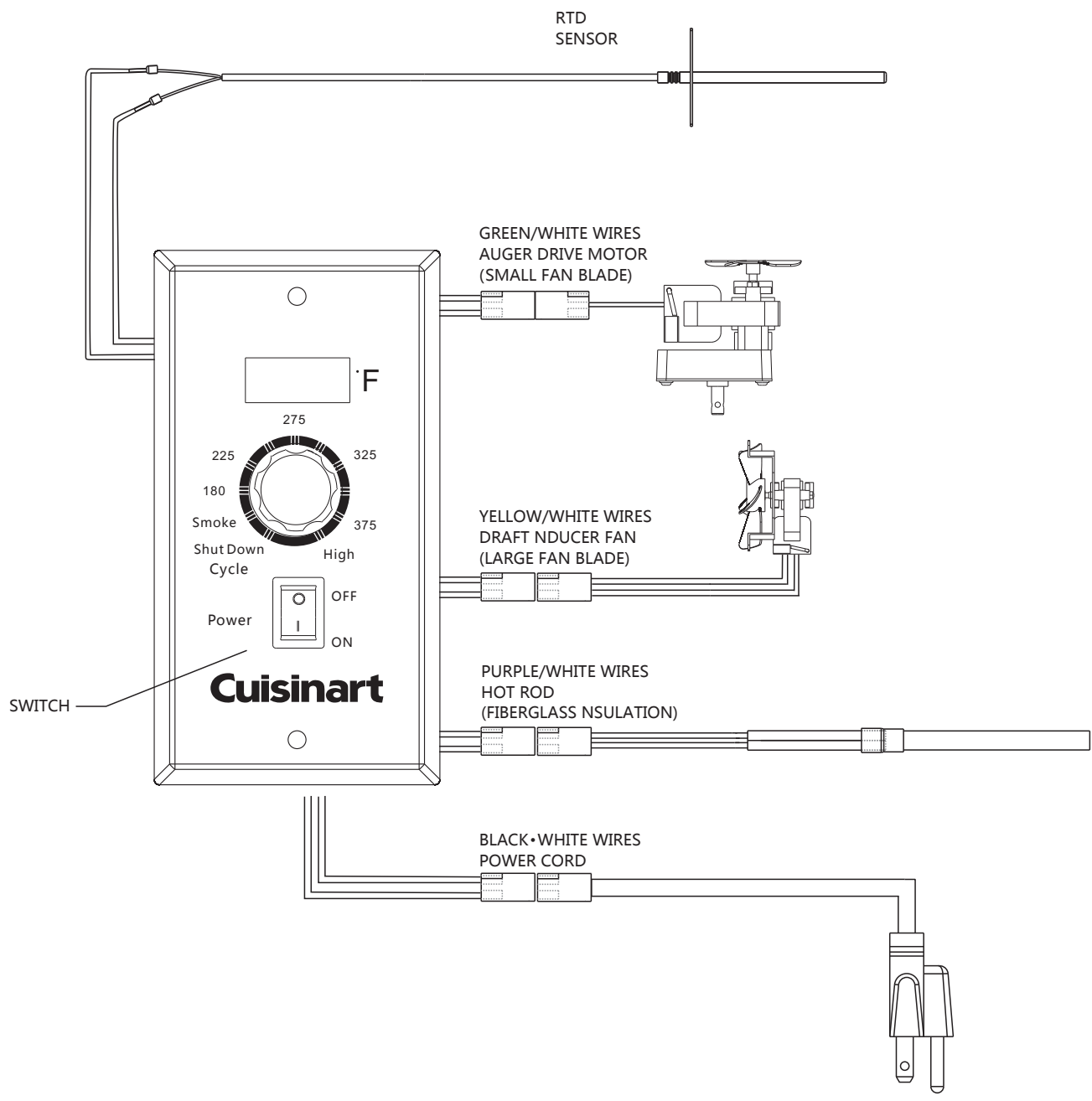
● For the Porcelain-coated Grill Grates, we recommend using a long-handled

# TROUBLESHOOTING

**CAUTION:** Make sure the grill is completely cool and unplugged before you do any inspection, cleaning, maintenance or service work.

Problem	Potential Cause	Solution
Grill does not work properly	Power	Make sure the power cord is plugged in. Verify there is power at the electrical outlet.
	Fuse	Remove the control, check the fuse on back. Replace the fuse if blown.
	Hot Rod	If both of the Draft Inducer Fan and the Auger Drive Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact us.
	Control Board	Remove the Control Board, check the wires and connections. Feel free to contact us if you need help.
	Auger Drive Motor	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.
Fire goes out	Too much ash	Clean the ash. Refer to MAINTENANCE & CLEANING.
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 cooking setting desired.

# DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM



## WARRANTY

# Cuisinart

## 1 YEAR LIMITED WARRANTY

**PROOF OF PURCHASE** is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired. If you have any questions or problems, you can call our customer service department at 1-866-994-6390 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.

### LIMITED WARRANTY

Manufacturer warrants this product for 1 year on all parts from the date of purchase.

### WARRANTY PROVISIONS

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the grill.

Paint is not warranted and may require touch-up. Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

For replacement parts, call our customer service department at 1-866-994-6390 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.