

FIRST TIME – FIRING INSTRUCTIONS

THE VERY FIRST TIME YOU TURN ON YOUR NEW SMOKIN BROTHERS WOOD PELLET BBQ GRILL YOU WILL NEED TO DO TWO THINGS: FILL THE AUGER SYSTEM WITH PELLETS AND SEASON THE GRILL ON HIGH TEMPERATURE FOR 45 TO 60 MINUTES.

STEP #1: Remove all the internal parts from the inside of the grill: the cooking grids, the drip pan, and the deflector.

STEP #2: Turn the digital thermostat setting to 225. Open the hopper lid and verify the auger is turning. Verify the muffin fan is running. **DO NOT TOUCH THE HEATING ELEMENT, JUST OBSERVE THE HEAT COMING FROM THE HEATING ELEMENT WITHOUT TOUCHING.**

STEP #3: After verifying all the components are working in Step #2, you are now ready to fill the hopper. Pour Smokin Brothers pellets into the hopper. It will hold approximately 16 lbs. of pellets.

STEP #4: Once you see pellets beginning to fall into the fire box turn your grill control off. Reassemble the internal parts of the grill. Place the deflector over the fire box, next place the drip pan in position, and then place the cooking grids in their proper place.

STEP #5: You are now ready to fire your grill for the first time. Turn the digital thermostat setting to 225. You will see 3 red dots flashing at the bottom of the thermostat display. This tells you the heating cartridge is connected. The auger will run for 2 minutes then shut off and wait for instructions from the control board. After you have a fire the temperature will be rising. **DO NOT GO TO STEP #6 UNTIL YOUR GRILL TEMPERATURE REACHES 150.**

STEP #6: Season the grill by turning the control to 350 and run for approximately 45 to 60 minutes. This step is done only the first time the grill is turned on before you cook any food on the grill. NOTE: Ask your dealer if he has done the initial start for you to fill the auger with pellets and season the grill prior to you picking it up.

STEP #7: Keep an ample supply of pellets in your hopper. If your grill should run out of pellets simply repeat Steps #1 thru Step #5 to fill the auger with pellets. The heating element stays on for only 4 minutes. Turn your grill off and turn it on again. Otherwise by the time the pellets start falling into the fire box the heating element will be turned off. Remember the reason to refill the auger with pellets is because you ran out, and there are no pellets in the auger to drop on the heating element while it is hot. Once the pellets are ignited, switch to any cooking temperature you desire.

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