

# **Pellet Pro® 12" & 18" Lengths Large 35lb Hopper Assembly Operation Manual**



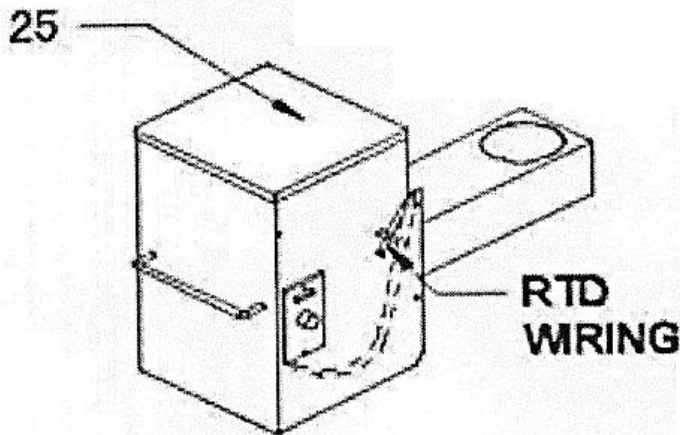
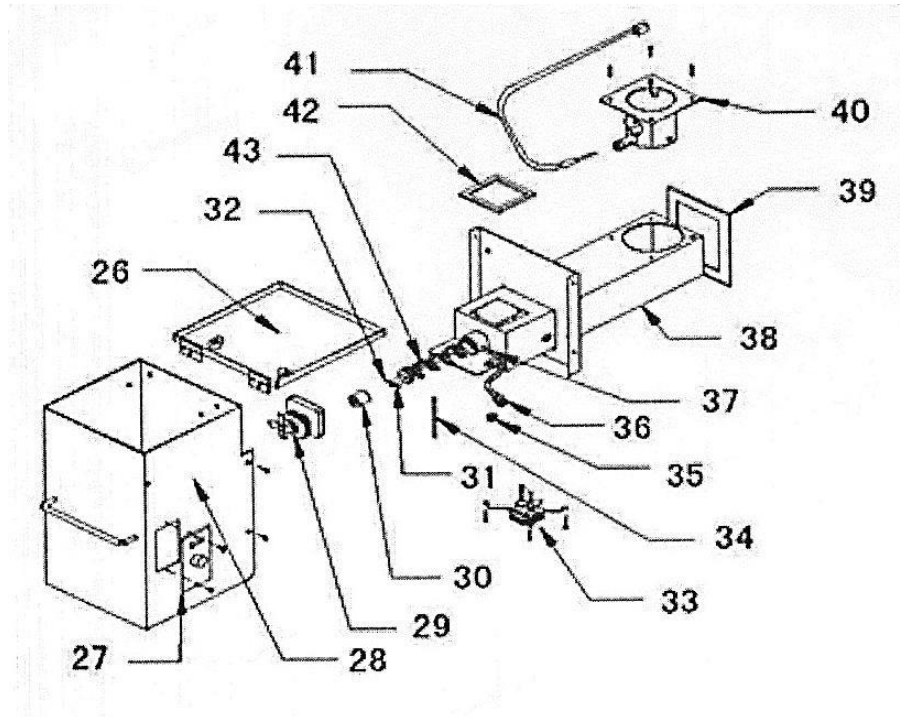
**Now with our exclusive PID Controller  
& Universal Mounting Capabilities!  
FOR OUTDOOR USE ONLY**

**Disclaimer:**

The hopper assembly is used by us for custom applications and some modifications may be required. Our hopper assemblies function as described, although we cannot guarantee that it will work with your application. Smoke Daddy Inc. is not liable for any damage caused by the hopper assembly to or in applications using materials or modifications not recommended to be used with the hopper assembly. Smoke Daddy Inc. offers a 30-day money back guarantee where a full refund will be applied once product is received back in unused condition. Smoke Daddy Inc. will replace any factory defects within 1 year of purchase. Any misuse or modifications made to the hopper assembly will void all warranties. Therefore, this product is being sold subject to the following:

"This hopper assembly is provided 'as is' and with the limited warranty as stated above. Smoke Daddy makes no further guaranties or warranties of any kind, either expressed or implied, including but not limited to warranties for a particular purpose, warranty of merchantability or of non-infringement of any rights of third parties."

# Pellet Pro® Hopper (12" and 18") Component Diagram



For ordering parts, please contact your dealer and use the part numbers on the diagram as a reference with your dealer.

## PELLET PRO HOPPER ASSEMBLY

This Hopper Assembly can be attached to any application of your choice. After cutting your hole in your application use the mounting bolts to attach the hopper. Run the RTD probe through your smoker wall.

**\*\*NEW\*\* UNIVERSAL MOUNTING:** The Pellet Pro® Pellet Hopper can now mount to either the left or right hand side of an application. Simply switch the controller to the side of hopper desired and use the provided backing plate to cover the hole not being used.

**It is recommended that you have a heat deflector three inches above the burn pot.** These units have been tested and are ready for operation. Follow the instructions provided. Being that this is a custom application things may vary. We can guarantee that our hopper assemblies will work, but can't guarantee that it will work with your application.

**Mounting the RTD Probe:** It is recommended to mount the RTD Probe in center of one of the smoker walls half way up the cooking chamber. Be sure the entire probe is inside of the cooking chamber and that the black plastic connector is outside of the smoker.

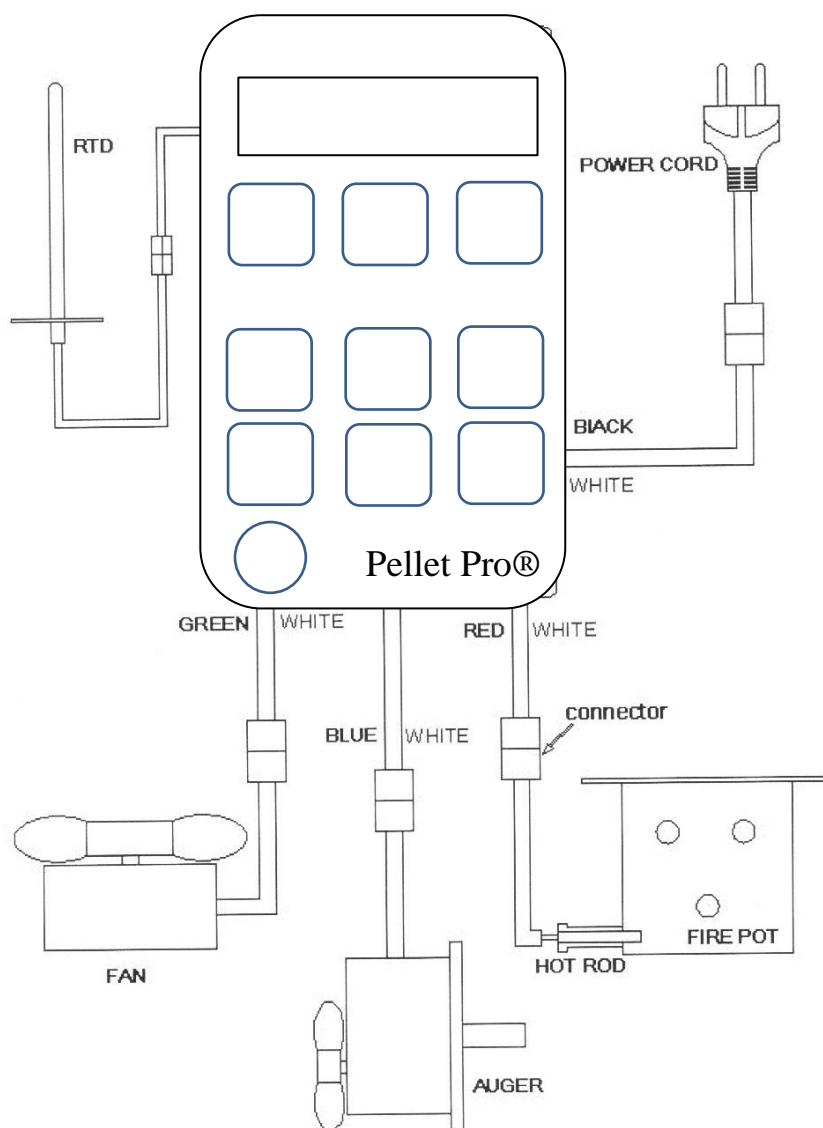


### This Hopper Assembly Includes:

- Pellet Pro® Pellet Hopper Assembly
- RTD Temperature Probe
- Meat Probe
- Instruction Manual

Use the (4) black caps provided to cover the pre-drilled holes used for attaching legs to the hopper assembly.

# Pellet Pro® Digital Controller W/ Smoke Setting



Operating Voltage: AC100V-240V  $\pm$  10%, 50-60Hz

Fuse: 5A glass fuse

Operating Temperature: -15 ~ 70°C

Storage Temperature: -30 ~ 70°C

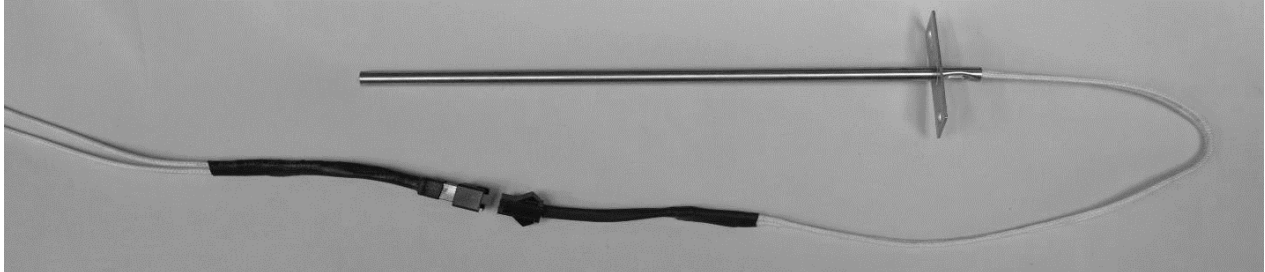
Humidity: 0 ~ 95% RH

To view a video on how to operate the controller, go to

[www.smokedaddyinc.com/controllers](http://www.smokedaddyinc.com/controllers)

# Pellet Pro® Startup

**NOTE:** Use caution when handling the hopper assembly while the RTD Probe is connected. Misuse will result in broken RTD electrical connection.



## **INITIAL FIRING INSTRUCTIONS (1<sup>st</sup> Startup Only)**

*(To be used on initial firing in order to season the application)*

**In order to ensure proper operation of the hopper assembly, you must first allow the auger tube to be “charged” with pellets.**

- 1) Open the door and remove any grill grates, grease drain pan and heat baffle from inside the grill.
- 2) Plug the power cord into an appropriate, grounded electrical outlet. 15- 20 Amp GFCI (20 Amp preferred)
- 3) Open the pellet hopper lid and locate the auger. Make sure there are no foreign objects in the auger and fill hopper with pellets. Turn the power “on,” and push the “FEED” button to feed pellets into the burnpot.
- 4) Once a few pellets reach the burn pot, push the “High” button. Hot Rod will glow red. **DO NOT TOUCH IT!**
- 5) Once smoke is visible, replace heat diffuser, drip pan, and grate. Close lid and set the controller temperature to 350°F using the “-” button
- 6) Once temperature reaches 350°F, run for 15 minutes.
- 7) After 15 min at 350°, open lid/door and turn controller “off” to initiate the 15 minute shutdown cycle. Afterwards, be sure all pellets are extinguished.
- 8) For future cooks, please refer to Section Two: Subsequent Start-Up

**NOTE: When operating this grill, maintain a minimum clearance of 10in between the grill and any combustibles.**

## **SUBSEQUENT START-UP (Normal Startup)**

→ Turn the power switch on and set to your desired temperature using the “+” or “Mid” button. When cook is finished, clean grates, open the door/lid and turn the power “off”. It will run a 15 min shutdown cycle in order to burn off any remaining pellets.

**When going from a high temperature to a lower temperature, open the lid and allow the heat to escape in order for the grill to reach the desired temperature. If temperature is continuously higher than desired, an increase in ventilation is required for your application.**

If the auger fan and/or induction fan are not working properly please contact your dealer for further instructions.

Although, if the grill fails to light or if the fire in the firepot goes out while cooking or smoking, follow these steps:

- 1) Turn the power off. Open the lid and remove all food, porcelain grill, grease drain pan, and heat baffle.
- 2) **IMPORTANT:** Remove all unburned pellets and ash from inside and around the firepot.
- 3) Before replacing the heat baffle, grease drain pan and porcelain grill, restart the grill and confirm that the ignition cycle is working. (The hot rod should begin to turn red and pellets should fall into the firepot from the auger tube.)
- 4) If this procedure is not successful, refer to the Manual Lighting Instructions.

### **MANUAL LIGHTING INSTRUCTIONS:**

If the hot rod only is not operating, the grill can still be used to cook and smoke using the MANUAL LIGHTING PROCEDURE below:

- 1) Making sure the power switch is set to OFF and the hot rod connector (**refer to red/white wire on wiring diagram**) is **disconnected**, plug the power cord into an appropriate, grounded electrical outlet and switch it back ON.
- 2) If the control box doesn't power up, the fuse located on the front of the control box may need to be replaced.
- 3) Open the pellet hopper and fill with BBQ PELLETS.  
**WARNING! Never use heating fuel pellets in the grill.**
- 4) Remove the porcelain grill, grease drain pan and heat baffle to expose the fire pot in the bottom of the grill.
- 5) Pour 1 / 4 cup of BBQ PELLETS into the fire pot.
- 6) Squirt 2 tablespoons of lighter fluid on the pellets in the fire pot or use a propane torch to light the pellets.
- 7) Light the lighter fluid with a fireplace match or a long-reach butane lighter.

**WARNING! NEVER SQUIRT LIGHTER FLUID INTO A BURNING FIRE OR A HOT FIRE POT. THE LIGHTER FLUID CONTAINER COULD EXPLODE AND CAUSE SERIOUS INJURY.**

- 8) Let the lighter fluid and pellets burn for approximately 4 minutes.
- 9) After assuring the pellets have ignited, install the heat baffle, grease drain pan and porcelain grill back in place.
- 10) Turn the power switch on and set the temperature to any setting desired. With the door closed, let the grill pre-heat for approximately 15 minutes before placing food in the grill.

# **The Original Pellet Pro® Competition Pellet Grill Digital PID Controller**

**By Smoke Daddy Inc**



Designed for both Competition & Home Use



# Introduction

The Pellet Pro® Competition Pellet Grill Controller is a PID controller, meaning that it uses more than one variable in order to maintain the set temperature, unlike a conventional digital controller. The Pellet Pro® will use both auger timing/speed in conjunction with the fan motor timing/speed which helps reduce temperature swings to a minimum of 5°F± and eliminates the need to program manually. With this controller, you will receive all the benefits of a wood fire, desired set temperatures, and the additional benefits that the Pellet Pro® offers such as:

- PID design; fully digital with ease of operation
- SMOKE Setting with smoking range of 160°F - 210°F
- Set temperature in increments of 5°
- Temperature Range: 160°F – 450°F; and “HIGH” for temps above 450°F
- Manually feed pellets while in “Standby Mode”
- 15min Shutdown Cycle
- Automatically runs start-up cycle when temp drops below 130°F
- Meat Probe temperature input
- Maintains temperature of 5°F ± of set temperature
- Improved heat distribution which eliminates hot spots
- Sleek design

\*\*\*The Pellet Pro® is compatible with Traeger, Camp Chef, Char-Broil, and any other similar style pellet grills along with any custom built installation that uses an auger and fan.

## Initial Startup Procedure

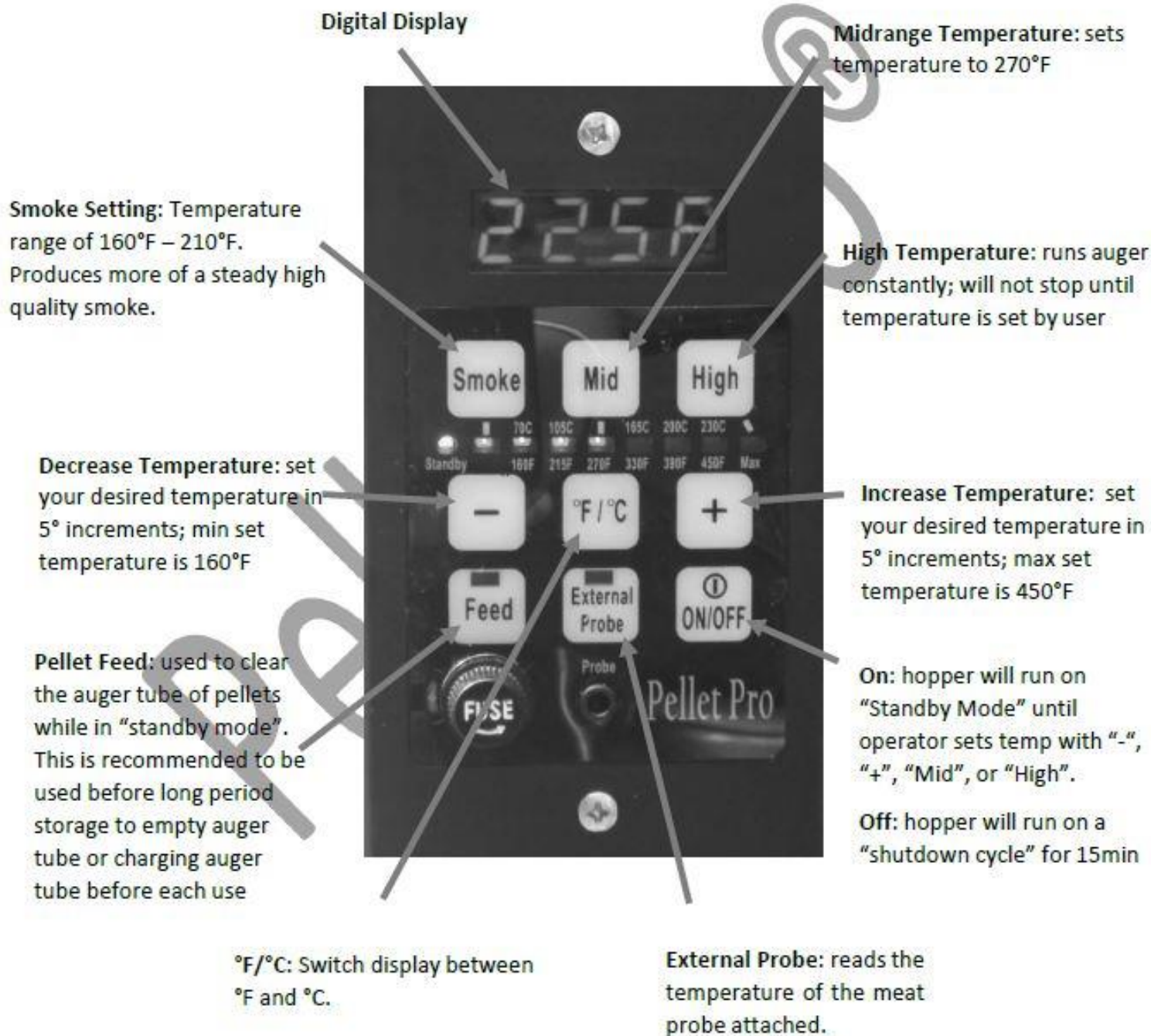
(Only for “seasoning” your grill/smoker)

- 1) Plug the power cord into an appropriate, grounded electrical outlet. 15-20 Amp GFCI (20 Amp preferred)
- 2) Open the pellet hopper lid and locate the auger. Make sure there are no foreign objects in the auger and fill hopper with pellets. Turn the power “on,” and push the “High” button to feed pellets into the burnpot. Hot Rod will glow red. **DO NOT TOUCH IT!**
- 3) Once smoke is visible, replace heat diffusor, drip pan, and grate. Close lid and set the controller temperature to 350°F using the “-” button
- 4) Once temperature reaches 350°F, run for 15 minutes.
- 5) After 15 min at 350°, open lid/door and turn controller “off” to initiate the 15 minute shutdown cycle. Afterwards, be sure all pellets are extinguished.

**For subsequent startup:** Turn controller “on” and set to your desired temperature.



# Controller Overview



# Controller Instructions



When initially turned “on,” the controller will be in “standby mode,” meaning that no pellets will be fed into the burnpot. Once operator sets the desired temperature, it will no longer be in “standby mode”. Pellets will not light if set to “Feed” when controller is first turned on. \*It is normal to see a large amount of smoke when grill first starts up.\*

**CAUTION:** make sure that pellets are lit before leaving grill unattended.

When turning “off” the controller, it will run through a “shutdown cycle,” where only the fan runs for 15min in order to ensure that the remaining pellets in the burnpot are extinguished. \*\*Before storage, check to make sure all pellets are extinguished after the shutdown cycle. \*\*



Allows the operator to switch between degrees Fahrenheit and Celsius.



The “Smoke Setting” will maintain a temperature range of 160°F – 210° and will produce a steady amount of high quality smoke.



The “Midrange” temperature setting automatically sets the temperature to 270°F. Afterwards, you may adjust the “+” and “-” to set your desired temperature in 5° increments. Range: 160°F – 450°F




The "High" temperature setting feeds pellets into the burnpot at a constant rate. This will allow the application to reach its maximum temperature. After running on "HIGH", set the controller to "SMOKE" for 15min before shutting down to avoid any burnback.




The "+" and "-" settings allow the operator to set their desired temperature from 160°F – 450°F. Unlike other controllers, this can be set in 5° increments.



To access the "standby mode," press "-" until the digital display reads "stby".  "Standby" will only cause the fan to run constantly and will not auger any pellets into the burnpot.



The "Manual Feed" allows the operator to clear pellets out of the auger tube for storing the grill for long periods of time. To access the "standby mode," press "-" until the digital display reads "stby". Be sure to empty the hopper before clearing the auger tube. 



The "External Probe" button allows the operator to view the temperature of an attached external meat probe.

Power Requirements: 110V – 220V ±10%; 50 – 60 hz Fuse: 5A glass fuse

**\*\*For safe and reliable operation use no smaller than a 12/3 gauge extension cord along with a 20amp GFCI\*\***

# Troubleshooting & FAQs

**Q: Why don't I see much smoke?**

A: Even though the smoke may not be visible at times, it will still provide the smoke flavor on the foods being cooked. As with all other pellet grills, the amount of visible smoke is light. If you desire a larger amount of smoke and/or a smokier flavored food, we recommend using the Smoke Daddy Cold Smoke Generator which produces a cold smoke and can be used with any wood fuels of your choice.

**Q: My Controller reads "Error," how do I fix this?**

A: When the controller reads "error," the electrical connection within the RTD Probe wire is not being made. Check the black plastic snap connector that runs directly from the probe itself. If the connection is fine, take off the controller and be sure both RTD wire leads are connected to the green terminal correctly. After checking the connection, if controller continues to read "error" contact your dealer.

**Q: Controller is unresponsive or is not maintaining my set temperature. What do I do?**

A: Push the "Off" button in order for it to go into the shutdown cycle. Then, either quickly remove the fuse or unplug the hopper assembly, wait 5 seconds, then turn on the controller. This will reset the controller to factory settings. If controller continues to malfunction, please contact your dealer.

**Q: Why is there smoke coming from the hopper?**

A: There is smoke coming from the hopper due to a slight burn-back with the pellets down the auger tube. In order to solve this, set the controller to Standby (STBY) and push the "FEED" button for approx. 2 min. Afterwards, set the controller to the temperature you had originally desired or "OFF". This occurs usually when starting at a high temperature to low temperature too quickly.

**Q: What if I want to attach the Pellet Pro® Controller to another pellet hopper?**

A: The Pellet Pro® Controller is compatible with pellet grill brands such as Traeger, Camp Chef, Char-Broil, and any other pellet hopper assembly that uses an auger, fan, RTD probe, and electronic igniter. For Questions about compatibility, give us a call at 847-336-1329.

**Q: What is the warranty?**

A: We offer a 1 year warranty where if anything malfunctions due to manufacturer defects we will offer a replacement at our cost. After 1 year, the controller is available for purchase. Give us a call at 847-336-1329 if any problems arise.

## **Any Questions or Comments?**

Email us at [dennis@smokedaddyinc.com](mailto:dennis@smokedaddyinc.com) or call at 847-336-1329.

Visit our website at [www.smokedaddyinc.com](http://www.smokedaddyinc.com)

## **SMOKE DADDY INC.**

"Who's Your Smoke Daddy?"

