

Pellet Pro® Deluxe Stainless Steel Pellet Grill Operation Manual

With our exclusive Pellet Pro® PID Controller!

Using PID Auto-tuning Algorithm Technology

Now with a 35lb Capacity Hopper

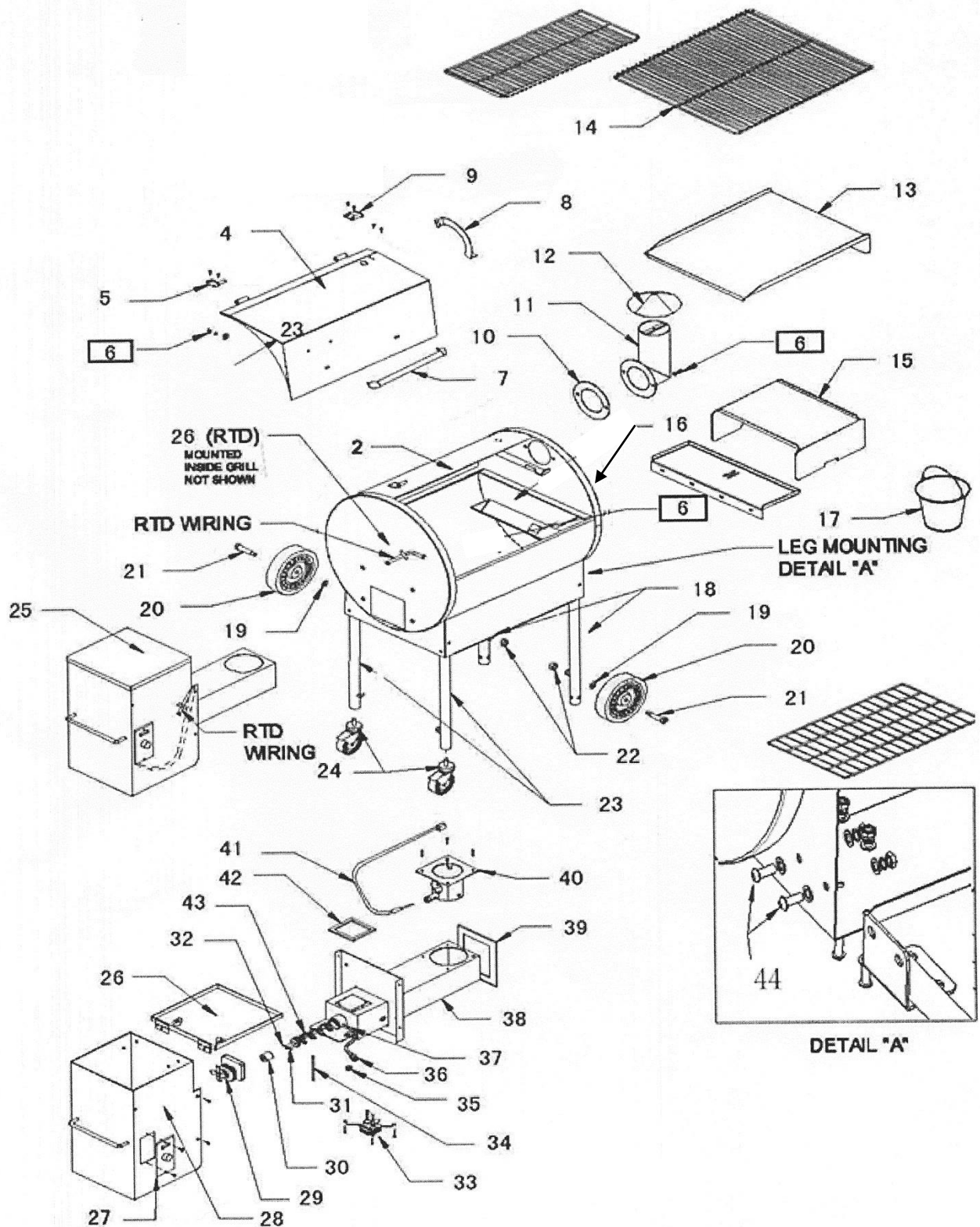


FOR OUTDOOR USE ONLY

WARNING:

**MAKE SURE GRILL IS IN AN OPEN AREA AWAY FROM COMBUSTIBLE
MATERIALS WHEN IN USE AND COMPLETELY EXTINGUISHED BEFORE
STORAGE!**

770 & 1190 COMPONENT DIAGRAM



INTRODUCTION

Thanks and congratulations on your purchase of the Pellet Pro® Pellet Grill. With proper set-up, operation and maintenance, this grill will provide you with delicious food and years of cooking enjoyment.

Parts packed are as listed

- Grill (2)
- Hardware Kit (6)
- Chrome Door Handle (7)
- Smoke Stack (11)
- Chimney Cap Assembly (12)
- Grease Drain Pan (13)
- Porcelain Grill (14)
- Heat Baffle (15)
- Grease Bucket (17)
- Wheel Legs (18)
- Caster Legs (23)
- Hopper / Burner Assembly (25)

DIY assembly includes the following:

- 1) Mounting the caster legs (23) and wheel legs (18) to the grill.
- 2) Attaching the chrome door handle (7) to the door (4).
- 3) Attaching the smoke stack (11) to the grill.
- 4) Mounting the chimney cap assembly (12).
- 5) Positioning the heat baffle (15) over the fire pot (40).
- 6) Positioning the grease drain pan (13) over the heat baffle (15).
- 7) Positioning the porcelain grill (14) on the grill supports.
- 8) Hanging the grease bucket (17).

SUPPLY TOOLS FOR ASSEMBLY

- (1) Open end wrench *2
- (2) Allen Wrench

Setting Up Your Pellet Pro® Grill

- 1) Cut down sides of box
- 2) Open lid and remove all parts inside of the grill. Lay each part out in an organized fashion for easy access. Locate the bag of hardware inside of the chimney tube.
- 3) With one other person, carefully lay grill body on its back side using the handle on the hopper assembly and smoke stack cut-out hole on the opposite side. Be careful grill lid does not swing backwards.
- 4) Use a piece of Styrofoam to lift up the bottom portion of the grill. This will assist in attaching the legs.

Attaching the Grill Legs:

1. Locate the (4) grill legs included. (two with casters, two with large wheels)
2. Using (8) large black Allen head bolts w/ nut, attach the two caster legs to the side of the grill closest to the hopper assembly with the large Allen wrench and open-end wrench provided. (Refer to Component Diagram on Pg. 2)
→Be sure that the bracket tabs on the bottom portion of the legs are facing inwards or towards each other.
3. Using the other (8) large black Allen head bolts w/ nut, attach the (2) remaining large wheeled legs to the side of the grill furthest away from the hopper assembly using the same Allen wrench and open-end wrench. Do not tighten.
→Again, be sure that the bracket tabs on the bottom portion of the legs are facing inwards or towards each other.
4. With one other person, turn grill right side up and install bottom rack using the (4) long bolts to secure rack to the bottom of each leg.
5. After bottom rack is installed, tighten all of the grill leg bolts and nuts.

Attaching the Side Shelf and Grill Lid Handle:

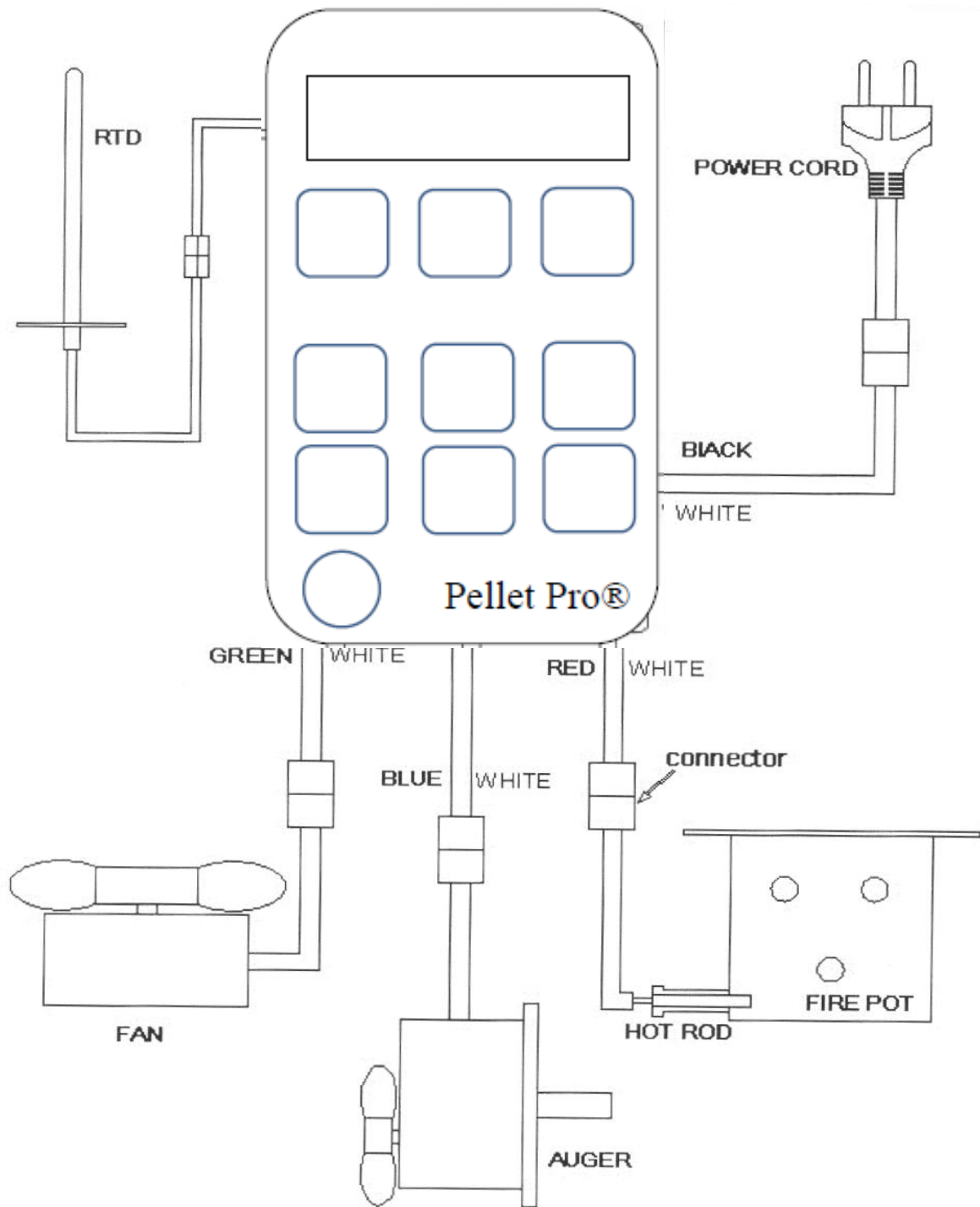
1. Locate the side shelf and (3) small black Allen head bolts w/ nut.
2. Attach the side shelf to the grill opposite of the hopper assembly using the small Allen wrench and open-end wrench.
3. Tighten down each bolt securely.
4. Locate the grill handle on the inside of the lid and remove the (2) bolts and washers that secure it.
5. Move handle to the outside of the grill and secure it to the grill lid from the inside with (2) bolts and washers.

Attaching Chimney:

1. Locate chimney arm, felt gasket, and chimney topper.
2. Using the (2) nickel plated bolts w/ nut, attach the chimney to the side of the grill with both open-end wrenches provided.
→Be sure gasket is sandwiched between the chimney arm and side wall of the grill.
3. Once chimney arm is secured to the side of the grill, screw on the chimney topper.

Finally, remove all plastic and cardboard packaging from remaining parts and replace heat diffuser, drip pan, bottom rack, and half rack inside of the grill. Refer to Pg. 6 for Initial Firing Instructions.

Pellet Pro® Digital Controller Diagram



Operating Voltage: AC100V ± 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

<https://smokedaddyinc.com/pellet-pro-troubleshooting-how-to-videos/>

Pellet Pro® Startup

Grill will always be on “Standby” when turned on until temperature is set.

SECTION ONE: INITIAL FIRING INSTRUCTIONS

(To be used only when grill has not been “seasoned”)

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

- 1) Open the door and remove the porcelain grill, 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 pellets are visible in the burnpot, push “Feed” button again to stop feeding pellets, then replace heat diffuser, drip pan, and grate. Close lid and set the controller temperature to 350°F using the “+” button. **CAUTION: Hot Rod will become extremely Hot!**
- 5) Once temperature reaches 350°F, run for 30 minutes.
- 6) After 30 min at 350°, open lid/door and turn controller “off” to initiate the 15 minute shutdown cycle. Afterwards, be sure all pellets are extinguished.
- 7) **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.

SECTION TWO: SUBSEQUENT START-UP

→ Turn the power switch on and set the controller to your desired temperature using the “+” or “Mid” button. Open lid/door until a flame is established in the burnpot. Once there is a flame, close the lid/door to allow the temperature to increase. After the cook is finished, clean grates, open the door/lid and turn the power “off”. It will then 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 the auger fan and/or induction fan are not working properly please contact your dealer for further instructions. → (847) 336-1329

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.

SECTION THREE: MAINTAINING YOUR NEW PELLET PRO® GRILL

1. Change the aluminum foil on the Grease Drain Pan frequently. Periodically clean the grease out of the V-shaped Grease Drain and Grease Drain Tube and off of the interior surfaces of the Grill. Empty the Grease Bucket occasionally and line with aluminum foil for easy clean-up. It is easier to clean off accumulated grease when the Grill is warm. **Be careful not to burn yourself.** If too much grease is allowed to build up on the Grease Drain Pan and the V-shaped Grease Drain, or is allowed to plug the Grease Drain Tube, a grease fire could result. We recommend cleaning these locations regularly.
2. Outside surfaces: **DO NOT** use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside Grill surfaces. Use warm soapy water to cut the grease.
3. If the Grill is stored outside during the rainy season, care should be taken to ensure that water does not get into the Pellet Hopper. Wood pellets, when wet, expand greatly and will jam your Auger. It is recommended that the grill be covered and covers are available on our website. Exposure without cover may result in pellet expansion and the start of rust.
4. Depending on use, periodically remove the Porcelain Grill, Grease Drain Pan, and Heat Baffle to clean the ash from in and around the Firepot. A shop-vac is handy for this chore. Make sure the Grill is COLD before starting this procedure.
5. We recommend keeping a long-handled cleaning brush near the Grill. After removing your food, give the Porcelain Grill a quick brushing. It takes only a minute and it will be ready the next time you want to use the Grill.
Be careful not to burn yourself.

NOTE:

- 1) The equipment should be placed outdoors on a smooth level surface
- 2) Children should be supervised to make sure they won't run into equipment.
- 3) The equipment will not be available to the following persons (including children): person who has physical or mental limitations or lack of experience and the knowledge. Unless they get supervision or guidance about the usage of this product from their guardians.

“WHO’S YOUR SMOKE DADDY?”

Pellet Pro® Grill

www.pelletprogrill.com

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:

1. PID design; fully digital with ease of operation
2. SMOKE Setting with smoking range of 160°F - 210°F
3. Set temperature in increments of 5°
4. Temperature Range: 160°F – 450°F; and “HIGH” for temps above 450°F
5. Manually feed pellets while in “Standby Mode”
6. 15min Shutdown Cycle
7. Automatically runs start-up cycle when temp drops below 130°F
8. Meat Probe temperature input
9. Maintains temperature of 5°F ± of set temperature
10. Improved heat distribution which eliminates hot spots
11. 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

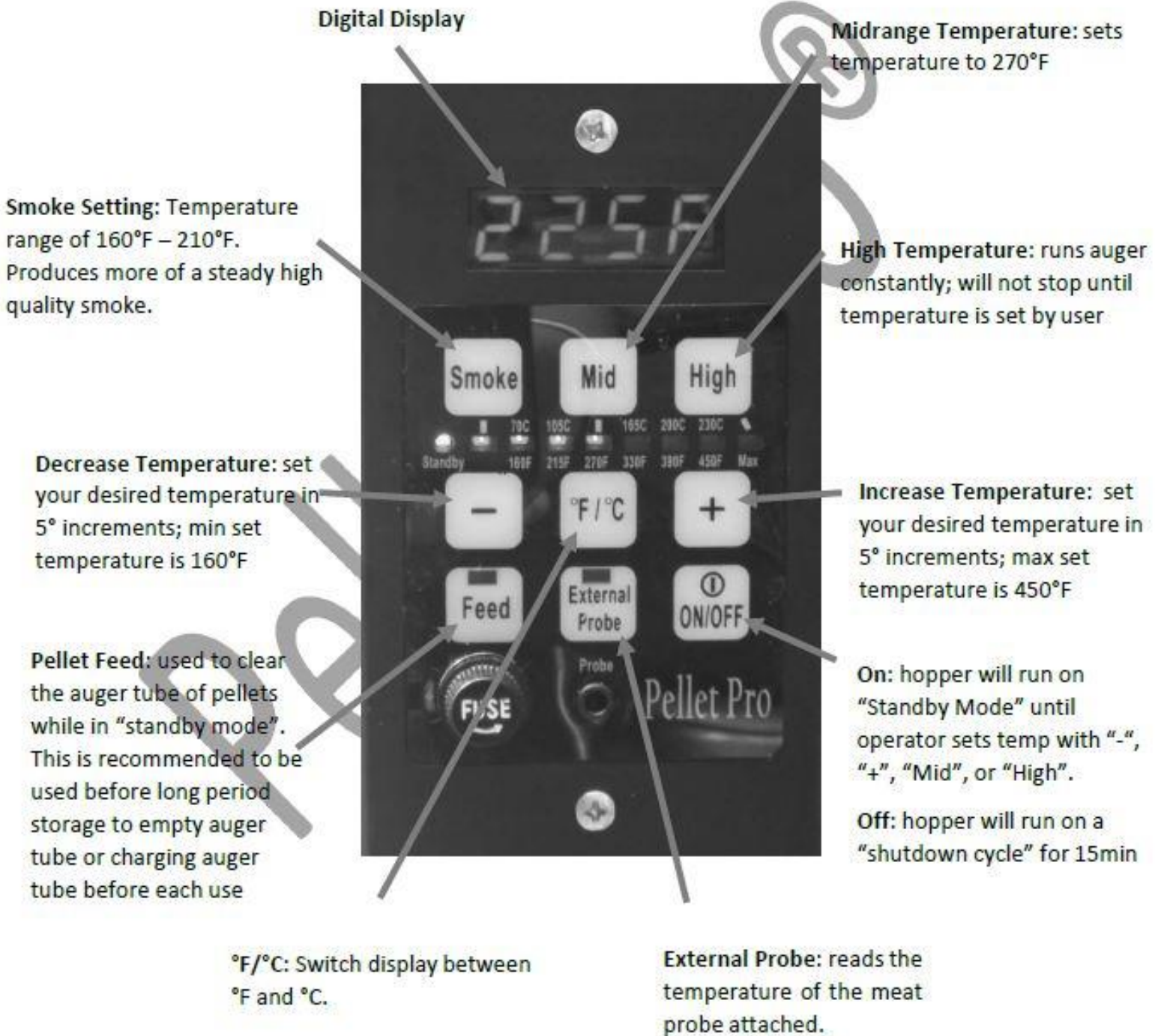
(Only for “seasoning” your grill/smoker)

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 “Feed” button to feed pellets into the burnpot.****
3. Once pellets are visible in the burnpot, push “Feed” button again to stop feeding pellets, then replace heat diffuser, drip pan, and grate. Close lid and set the controller temperature to 350°F using the “+” button. **CAUTION: Hot Rod will become extremely Hot!** Once temperature reaches 350°F, run for 30 minutes.
4. After 30 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 future cooks, please refer to Section Two: Subsequent Start-Up

For subsequent startup: Turn controller “On” and set to desired temperature using the “+” or “Mid” button.

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: Controller is malfunctioning 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. 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 the "Smoke Setting" for approx. 15 min. Afterwards, set the controller to the temperature you had originally desired. 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 3 & 7 Year Limited Warranty. Warranty is included with packet.

Any Questions or Comments?

Email us at dennis@smokedaddyinc.com or call at 847-336-1329.

Visit our website at www.smokedaddyinc.com

Smoke Daddy Inc.

"Who's Your Smoke Daddy?"