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 140°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 most pellet grill Brands

Highly recommended to be used with a 2rpm 0.4amp auger motor and 4.8amp fan motor.

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 diffusor, 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

Digital Display

Midrange Temperature: sets temperature to 270°F

Smoke Setting: Temperature range of 170°F – 210°F. Produces more of a steady high quality smoke.

High Temperature: runs auger constantly; will not stop until temperature is set by user

Decrease Temperature: set your desired temperature in 5° increments; min set temperature is 160°F

Increase Temperature: set your desired temperature in 5° increments; max set temperature is 450°F

Pellet Feed: used to clear the auger tube of pellets while in "standby mode". This is recommended to be used before long period storage to empty auger tube or charging auger tube before each use

On: hopper will run on "Standby Mode" until operator sets temp with "-", "+", "Mid", or "High".

Off: hopper will run on a "shutdown cycle" for 15min

°F/°C: Switch display between °F and °C.

External Probe: reads the temperature of the meat probe attached.

Controller Instructions

ON/OFF

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.*

<mark>CAUTION</mark>: **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. **

°F / °C

Allows the operator to switch between degrees Fahrenheit and Celsius.

Smoke

The "Smoke Setting" will maintain a temperature range of 170°F – 210° and will produce a steady amount of high quality smoke.

Mid

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

High

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". `StbY` "Standby" will only cause the fan to run constantly and will not auger any pellets into the burnpot.

Feed

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. `StbY`

External Probe / Probe

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 you're 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" and push the "Feed" for approx. 75 sec. 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 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.
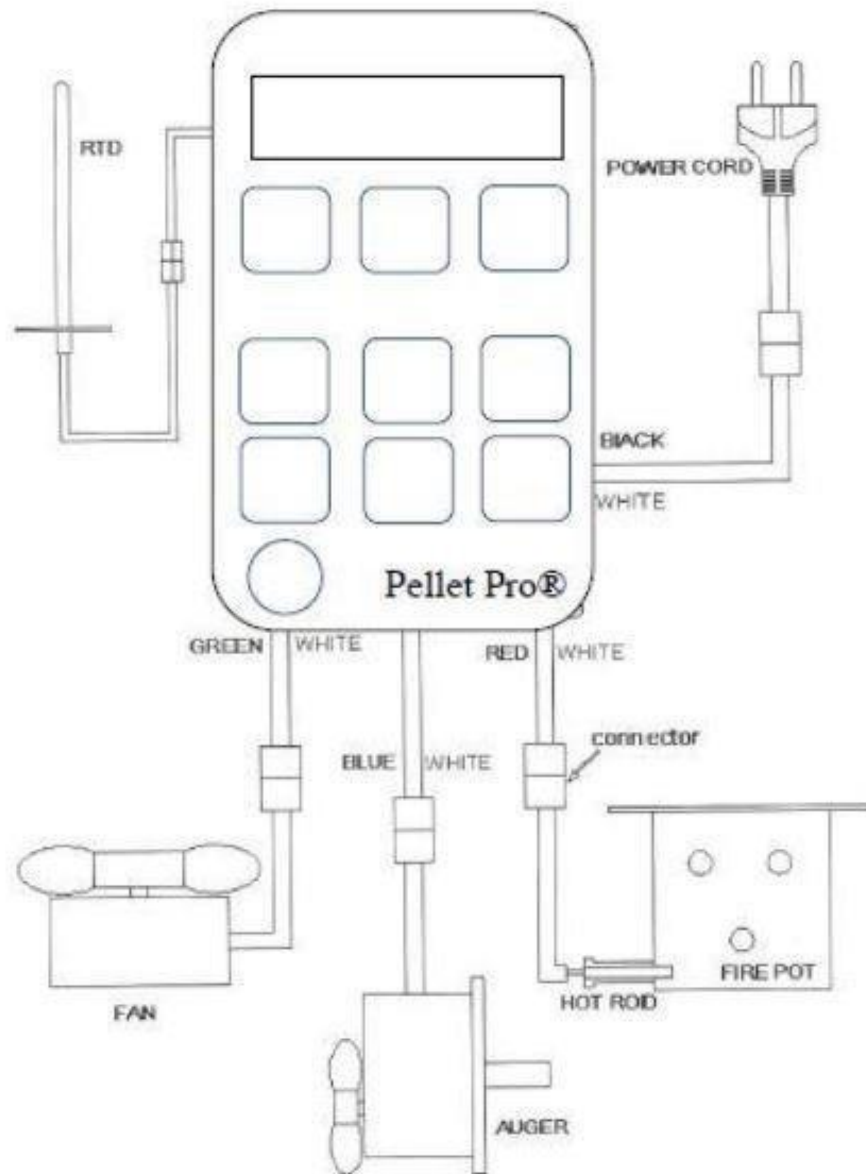
<u>Any Questions or Comments?</u>

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?"

Pellet Pro® Digital Controller W/ Smoke Setting

RTD

POWER CORD

BLACK

WHITE

Pellet Pro®

GREEN   WHITE   RED   WHITE

BLUE   WHITE

connector

FIRE POT

HOT ROD

FAN

AUGER

Operating Voltage: AC100V-240V ± 10%, 50-60Hz
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

Disclaimer:

       The Pellet Pro® PID Controller is used by us as a retrofit for many different brands of pellet grills. Some brands may not be compatible with the PID Controller as it is designed to be used with a 2 rpm 0.4 amp auger motor and 4.8 amp fan motor. Smoke Daddy Inc. is not responsible for any misuse of the PID Controller that may cause damage to the customers' grill or any other property. Smoke Daddy Inc. offers a 30-day money back guarantee where a full refund will be applied once product is received back in un-used condition. Therefore, this product is being sold subject to the following:

"This PID Controller is provided 'as is' and with the limited warranty as stated above. Smoke Daddy makes no 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."

Experiencing Burnback?

       If you are experiencing burnback caused by the pellets burning back into the auger tube, check the auger motor and fan motor. **Our PID Controller is designed to be used with a 2rpm 0.4amp auger motor and 4.8amp fan motor**. Some grill brands contain lower amperage motors which may cause this burnback to occur. Please give us a call at (847) 336-1329 if you are experiencing this problem.