

# **The Pellet Pro® Sidekick Tailgater Style Pellet Grill**



**Perfect for camping, tailgating, and much more!**

**FOR OUTDOOR USE ONLY**

**Tools required for assembly:  
Phillips Head Screwdriver**

## **Warning:**

**Ensure that the grill is in an open area away from combustible materials when in use and is completely extinguished before storing.**

**Lid handle can become quite hot during operation. Use heat resistant gloves when opening or closing lid.**

# Assembly Instructions

1. Carefully remove the Sidekick from its box and put aside all the internal components.
2. Turn the unit upside down so that the bottom is facing up.
3. Using the bolts and wrench provided, attach each leg onto each corner.



4. Attach the grease tray holder using the four screws provided with a Phillips head screwdriver.
5. Flip over the Sidekick so that it sits upright.

6. Attach the front handle and temperature gauge on the lid.





7. Ensure that the silver hot rod plate is as close to the auger assembly as much as possible. Then insert the burnpot.  
\*If the burnpot is not aligned properly underneath the auger tube, re-insert the silver hot rod plate.

## Lighting Instructions

\*For the first time use, fill the hopper assembly with pellets and turn the controller “On.” Push the “Feed” button and allow the pellets to fill the auger tube. Once there are a few pellets in the burnpot, push the “Feed” button again to stop the auger motor. \*

1. Ensure that the burnpot is completely cleaned out of ash or unburned pellets
2. Insert the drip pan and grilling grate, then turn the controller “On.”
3. Prop open the lid as much as possible using the stainless-steel lid adjuster.
4. Set the controller to Mid (270°F).
5. Once the large amount of initial smoke disappears, set the controller to your desired temperature and lower the grill lid.
6. After the cook, turn the grill Off and it will go into a 15min shutdown cycle.

\***PLEASE NOTE:** Depending on the outside temperature and the set temperature on the controller, you may need to adjust the height of the grill lid. Since it is a small unit, if you find that it maintains a temperature consistently higher than the setpoint, additional airflow may be required. \*

## DISCLAIMER

Due to the small volume of the Sidekick Smoker, it is mainly designed for maintaining temperatures 225°F and above. To maintain lower temperatures, additional ventilation is required to allow the heat to escape better. Also, unlike larger applications, the controller will not be able to maintain the set temperature within 5-10°.

For the most accurate temperature reading, please use the dome gauge on the lid and set the temperature on the controller accordingly.