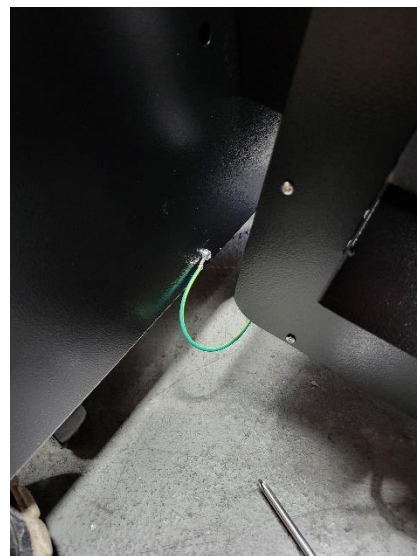


Pellet Pro® “Double D” Double Door Vertical Smoker Installation Manual

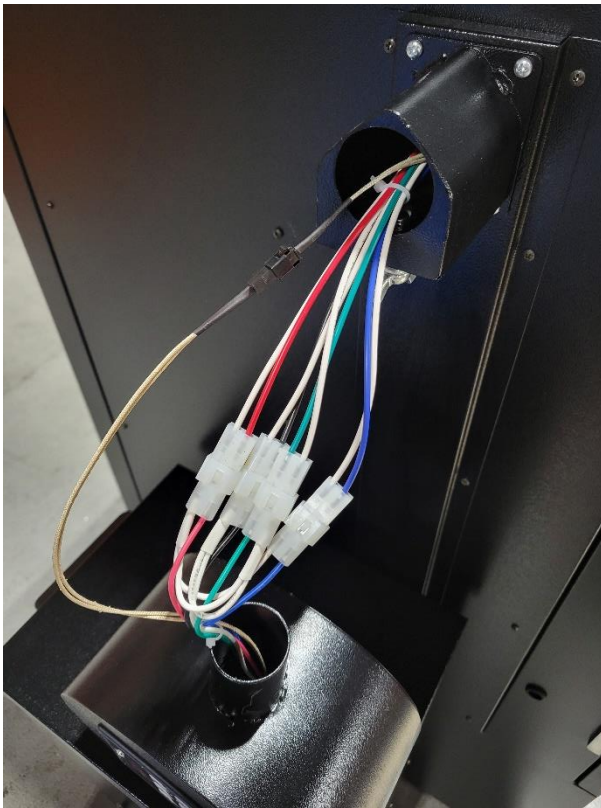
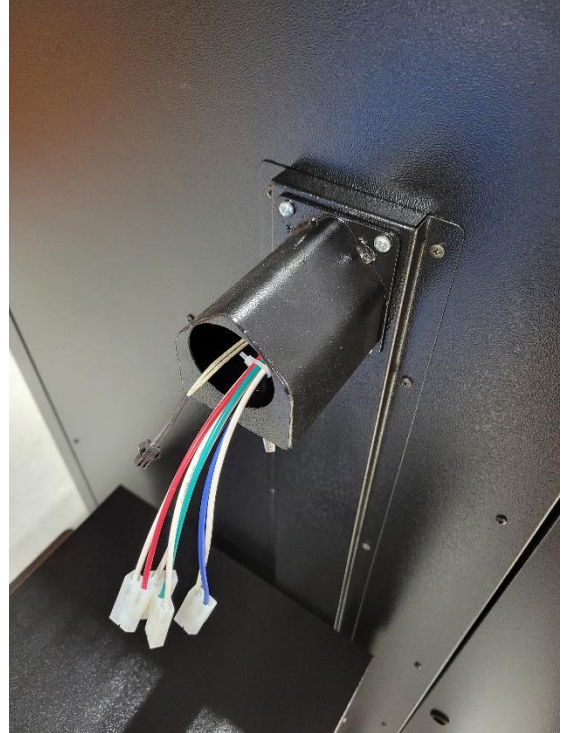


It is recommended to use gloves during the installation due to possible sharp edges.

1. Remove all the outer protective cardboard and plastic.
2. Remove all parts from the inside of the smoker and remove all cellophane. Wipe off any manufacturing oil from the heat diffuser and drip pans.
3. Move the cabinet off the pallet and onto a flat surface.
4. Insert the hopper assembly to the side of the cabinet and connect the (4) corresponding color-coded Molex connectors. Then, connect the ground wire to the bottom of the cabinet. See pictures below.



5. Using the (4) Large M6 Bolts and Washers provided, secure the hopper assembly to the cabinet from the inside of the cabinet. (This is easiest with two people.)
6. Locate the PID Controller Housing and remove the mounting piece by loosening the large set screw.
7. Attach the mounting piece to the cabinet using the screws that are affixed to the cabinet. See picture to the right.



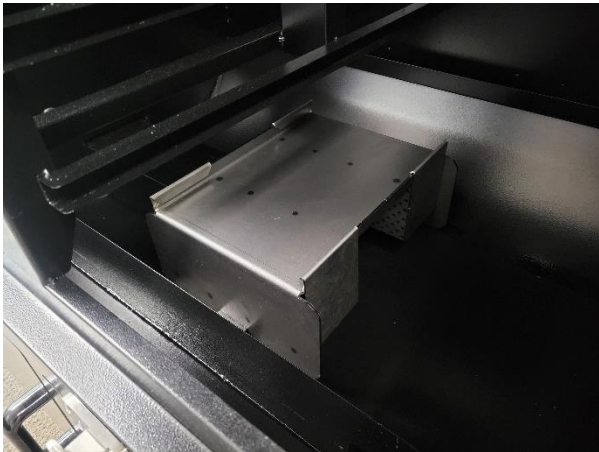
8. Connect the corresponding color-coded Molex Connectors and RTD probe wires. Hide any extra wiring inside of the controller housing. Please see picture to the left.
9. Attach side handle to the right side of the cabinet.
10. Attach exhaust vents as shown in the picture below.



11. Secure the gauges to the front doors finger tight.



12. Insert the Heavy D Stick Burning Heat Diffuser and drip pans as shown in the picture below.



Circulation Fan

When mounting the circulation fan, remove the fan housing and attach the fan to the top of the cabinet using the four screws provided. Once mounted, re-attach the housing.

Install fan onto the end of the shaft and secure with the REVERSE THREAD nut.



Recommendation

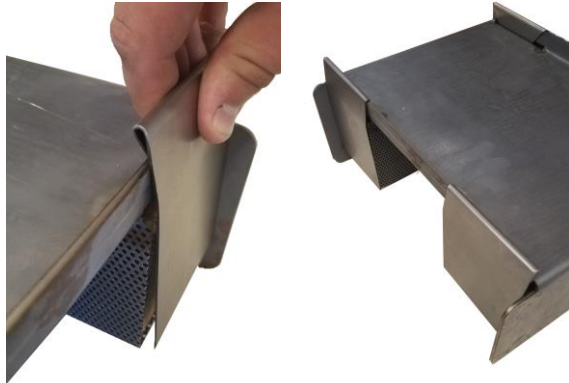
We recommend using a disposable aluminum pan on the bottom shelf to catch any grease or drippings. This will prevent an abundance of grease falling onto the drip pan which may result in a grease fire.

Not only will this prevent a grease fire, but it will also increase the humidity which will help keep your meat moist.

The “Heavy D” Pellet Grill Stick Burning Heat Diffuser

(Patent Pending)

1. Fill either one or both sides of the Heavy D with a large wood stick or a few large wood chunks. The recommended size stick is 3" x 3" x 7-1/2". If using smaller wood chunks, it is also recommended to add lava rock to the ends which prevents the wood from catching fire.



2. Insert end plates onto all four sides of the openings. This will prevent a flame from being produced which will increase the temperature of the grill.

3. Remove existing drip pan and heat diffuser and insert the Heavy D into the grill. Reinsert Drip pan and cooking grate.



4. Set grill on 225-235°F with the lid closed until temperature reaches the set-point. This will allow the wood to light.
5. Once smoke is visible, set controller to the desired cooking temperature. You may need to keep the lid cracked in order to maintain your desired temperature. The burning wood will add heat but will produce GREAT stick burner smoke for about 2-3 hours. If smoke starts to disappear, set grill on High for one minute.

You may not see a large amount of smoke, although a small amount of thin blue smoke is ideal for great BBQ.

**To order more Wood Chunks and Sticks,
please visit our website or call at:**

www.smokedaddyinc.com

(847) 336-1329

Safety Recommendation

1. We recommend using aluminum pans with water under whatever you are smoking to help catch the grease and reduce the possibility of a grease fire. The use of a pan with water in it will also help to keep your meat moist.
2. Leave the door open on start up until a fire is established to prevent a flash start!
3. Always start with a full hopper of pellets. If the fire goes out, inspect the burn pot for unburned pellets and remove any unburned pellets. You will have to restart it from the beginning with a clean burn pot.
4. On start up always start with a cleaned burn pot and a cleaned grill free of grease.
5. Keep smokers away from any combustible structures.
6. When shutting down always let it run through the 15 min shutdown before unplugging.
7. After shutdown unplug it from outlet

