



**Wood Pellet
BBQ Grills**

Owner's Manual

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WELCOME TO THE SMOKIN BROTHERS FAMILY

Thank you for purchasing a Smokin Brothers Wood Pellet BBQ Grill. Your family BBQ will never be the same.

Your Smokin Brothers grill is a very versatile cooking machine. As you would expect, you can **GRILL** burgers and steaks. Not only grill, but **SMOKE** pulled pork, ribs, turkeys, and seafood. Plus **BAKE** pizzas and deserts to perfection. Also **ROAST** beef, pork, and poultry on this amazing grill.

Prepare every meal on your Smokin Brothers Grill. Even cook breakfast biscuits, eggs and bacon. Don't forget to cook vegetables and fruit. Making jerky is simple.

With regular maintenance and care, the Smokin Brothers Grill will last for years of trouble free grilling. It will become a permanent choice for your daily use replacing other appliances. This residential grill is for outdoor use only.

Authorized Smokin Brothers Dealers are available to provide additional Smokin Brothers products. We recommend to use Smokin Brothers 100% unblended pure wood pellets designed to be used in Smokin Brothers Grills. **DO NOT USE** a heating fuel pellet to cook your food. Smokin Brothers Rubs, Sauces and Accessories are available to enhance your grilling experience. Check the website for a local dealer near you.

At the top of the priority list, is our commitment to manufacture the Smokin Brothers Wood Pellet Grill in the U.S.A.

This manual has been prepared to provide the necessary information to give you confidence to use your new grill to become a grand champion master griller.

Congratulations, you are the newest Smokin Brothers Grill Owner.

SECTION 1:

INTRODUCTION

Residential Wood Pellet Grill

Smokin Brothers Grills are proudly Made in America. The major body of this grill has been designed, engineered and manufactured in the United States.

Heavy duty American steel has been used for the body of this grill. All components, used to complete the finished product, are being assembled by American workers.

Smokin Brothers believes in our Country and are proud to support it by keeping jobs here in the U.S. and doing our part to sustain American traditions.

We are dedicated to providing quality barbeque products that help bring families together whether it is around the dinner table, the picnic table or just standing over the grill.

CONTACT INFORMATION

Smokin Brothers is based out of Sikeston, Missouri.

Contact us:

On the Web: www.smokinbrothers.com

By email: barbeque@smokinbrothers.com

Telephone: 573-471-5513

Fax: 573-471-5524

Ship to Address: 1012 East US Hwy 62

Mail to Address: P.O. Box 1767, Sikeston, MO 63801

Distributor for Smokin Brothers Products: Double D Supply Company

COMPONENTS

Grill Parts

Grill Body	Digital Control	Cooking Grid Sections
Auger	RTD Temperature Detector	Long Top Cooking Grid
Power Cord	Igniter Hot Rod	Drip Pan
Wheels	Combustion Draft Fan	Deflector
Bucket	Auger Motor	Fire Pot

INTERNAL PARTS ASSEMBLY

Order of Part Assembly

- Place the deflector over the fire pot located in the bottom of the grill
- Secure the drip pan at an angle on the braces located at each end of the grill
- Insert the long upper cooking grid
- Insert the lower cooking grid sections
- Hang the grease bucket on the outside hook

SECTION 2:

FIRING INSTRUCTIONS

Initial Firing Instructions

Test the internal parts of the grill to be working properly.

- Set the Cook Control Switch to the OFF position.
- Remove the grids, drip pan and deflector to expose the fire pot, auger and igniter hot rod.
- Plug the grill into AC power.
- Turn the Cook Control Switch to the 180F position.
- Look into the pellet hopper to verify the auger is turning.
- Place your hand above the fire pot and verify air movement from the draft fan.
- Verify the igniter hot rod, located in the base of the fire pot, is getting hot by visual observance. DO NOT TOUCH THE IGNITER.
- Fill the hopper with Smokin Brothers pellets.
- Once pellets have filled the auger tube and begin to drop into the fire pot, set the Cook Control Switch to the OFF position.
- When the grill passes the test, the parts are working properly, reassemble the internal parts. If not refer to the “Trouble Shooting” section.

You have successfully filled the auger tube with pellets and are now ready to begin the initial firing. **Recommended not to put food on the grill the first time the grill is fired.** Allow the grill to burn for approximately 60 minutes. After completing the initial firing process you are ready to turn the grill on and begin normal cooking.

Keep an ample supply of pellets in your hopper. If pellets run out, repeat the process to fill the auger tube with pellets and turn the Cook Control Switch to the OFF position. You are once again ready to turn the grill on and begin normal cooking.

Lighting of your Smokin Brothers Grill

- Check the hopper for adequate amount of pellets.
- Set the Cook Control Switch to the OFF position.
- Plug the grill into AC power.
- Turn the Cook Control Switch to the 180F position starting the ignition sequence. The grill temperature is displayed along with 3 flashing dots signifying the igniter hot rod is on. The auger motor will run constant for two minutes and shut off, while the igniter hot rod will remain on for 4 minutes.
- When the grill lights, set the Cook Control Switch to the desired temperature. Allow 10 to 15 minutes to reach temperature.
- Ready to begin normal cooking.

Shutting down of your Smokin Brothers Grill

- Remove all food from the Smokin Brothers Grill.
- Raise the lid and turn the Cook Control Switch to Smoke.
- Allow your Smokin Brothers Grill to cool down like this for 5-10 minutes.
- Smokin Brothers digital control is equipped with a built in cool down sequence that runs the combustion fan for 10 minutes after the Cook Control Switch has been turned OFF.
- After the shut down sequence has concluded and your grill is completely cooled, close the lid, unplug your Smokin Brothers Grill to protect from lightning and power surges.
- Cover the grill when not in use or move the grill inside to keep the pellets dry until you are ready to use again. **DO NOT ALLOW PELLETS TO BECOME WET.**

MANUAL LIGHTING INSTRUCTIONS

When the hot rod igniter has failed to operate by lighting the pellets, use a fire gel to manually light them to continue cooking until a replacement igniter can be installed.

WARNING!

- Always disconnect the grill from AC power before accessing the control for service or working under the grill.
- Removing the control from the grill, installing the control into the grill, or working under the grill while the grill is connected to AC power could result in shock or could damage the control.
- AC power is present on the control at all times and is a shock hazard unless the grill is unplugged from the wall socket or AC line.
- Protect yourself from injury and protect the control.

SECTION 3:

COOKING TIPS

Your Smokin Brothers Grill is an extremely versatile cooking machine. If it can be smoked, baked, grilled or roasted, you can do it on your Smokin Brothers Grill! Use only one grill to do everything.

Here are some Basic principles to remember when cooking on your Smokin Brothers Grill.

- **Similar Function** – Smokin Brothers Grills function similar to a convection oven; smoke and heat are circulated inside the grill with the use of a fan. When the lid is open the smoke and heat escape and do not allow the food to cook. Raise the lid minimally to check on the progress of your food. Thanks to the grease pan placed under your cooking grids, you do not have to worry about nasty flare ups causing unwanted fires. The grease and food drippings are drained into a bucket.
- **Smoking** – Smoking is done at the lower temperature settings of the digital control. Cooking low allows the pellets to smolder and produce significant amounts of smoke. Smoke will penetrate the meat, providing a gorgeous smoke ring and flavor. Also by cooking slow, the meat's temperature is gradually increased, which will help keep its tenderness. To reduce the amount of smoke flavor turn your grill to a higher temperature setting.
- **Baking** – Baking on your Smokin Brothers Grill is similar to baking in your conventional oven. Set the temperature to the appropriate setting at the higher end of the controller (300-350). When the appropriate temperature is achieved place your item on the grill. We have found that metal pans work better than glass and that you may have to add a few extra minutes to the cooking time.
- **Grilling** - When cooking steaks on your Smokin Brothers Grill allow the cooking grids to heat up thoroughly. You can do this by letting your Smokin Brothers Grill warm up for 20 minutes prior to placing the steaks on the grill.

Grilling Tip –

- On smoke expect to use ½ lb of pellets per hour
- On medium temperature (300-350) expect to use 1 lb of pellets per hour
- On high temperature expect to use 2 lbs of pellets per hour
- Each hopper is designed to hold a minimum of 15 lbs of pellets giving a maximum of 30 hours of cooking depending on the temperature setting and weather conditions

Questions and Answers – Smokin Brothers is available to answer questions for your cooking needs with several options –

- Contact your dealer retail outlet
- Refer to our Smokin Brothers Owner's Manual
- Refer to our Smokin Brothers Cookbook
- Contact Smokin Brothers through our contact information on the web

We take great pleasure in supporting our Smokin Brothers Family on their desire to be adventurous in their cooking and grilling experience with our wood pellet grill. Share with Smokin Brothers your grilling accomplishments and be rewarded if your recipes are used and shared on the Smokin Brothers website.

MANTAINING AND CLEANING

You will have years of trouble free grilling with our Smokin Brothers Grill, however some minor maintenance will lengthen the life or your grill.

Following are some basic maintenance items that should be performed regularly:

- The drip pan should be cleaned regularly along with the lower brace the drip pan rests on. This will reduce the risk of continued buildup of grease that can cause a fire at high temperatures. Cover the drip pan with aluminum foil for easy clean up. The foil should not overlap the sides of the drip pan blocking air flow for proper operation inside the grill.
- The grease bucket should be emptied on a regular basis to ensure no overflow and cause a significant mess on your deck or patio. For easy clean up, line the bucket with foil for grease removal.
- The grill should be vacuumed to remove ash residue. Disassemble the grill by removing the grids, drip pan, and heat deflector. Use a shop vacuum to remove the ash from the fire pot and inside of grill after cooking approximately 20 hours or consuming one 20 pound bag of pellets. This will ensure many years of care free service.
- The temperature detector inside the grill should be cleaned after each cooking along with cleaning the grids. This will ensure the proper temperature reading and will increase the life of the temperature detector.

- Wipe the over all surface of the grill with a non abrasive cleaner and cloth to remove any baked on food and grease residue.

NOTE WARRANTY DISCLAIMER

WARRANTY SHALL BE VOID IF THE FOLLOWING...

- Unit has not been operated according to manual instructions.
- Resold or traded to another owner.
- User has abused or failed to maintain the unit under normal residential use.
- Failure to disconnect electric before storing or repairing the unit.

Smokin Brothers shall not be held liable under this or any implied warranty for incidental or consequential damages.

User's Guide



SMOKIN BROTHERS PELLET GRILL

Digital Control

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Foreword

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Disclaimer

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Product Reference

Smokin Brothers, Inc. Digital Controller
Product Number: 103
Applicable Software Versions: 1.20
Document Number: 103-72-02-03
Copyright: Smokin Brothers, Inc.

Introduction

Major Features

- Three Digit Temperature Display
- Front Panel Cook Control
- Eight Cook Temperature Settings (180 through 375 degrees)
- "High" Cook Temperature Setting
- Front Panel Smoke Control
- Sixteen Smoke Settings (P0 - P15)
- Ignition Indicator
- Smoke Setting Indicator
- Cook Idle Fuel Rate Indicator
- Low Temperature Indicator
- Loss of Fire Restart Protection
- Overtemperature Protection
- Cool Down Feature

How It Works

Cook Mode

In Cook Mode, the temperature of the grill is constantly monitored and a microprocessor operates the draft fan and fuel feed auger to maintain a constant grill temperature.

Smoke Mode

In Smoke Mode, the fuel feed rate is set manually by the operator. The grill operates at low temperature to provide maximum smoke.



Operation

Overview

LED Readout

Displays grill temperature, smoke settings, idle fuel feed settings, igniter status, cool down timer, low temperature indicator, and error messages.

Cook Control Switch

Selects Off, Smoke Mode, or one of nine Cook Mode grill temperatures.

Smoke Control Switch

Selects one of sixteen smoke/idle fuel feed rates.

Cook Mode

Maintains the selected cook temperature.

Smoke Mode

Produces maximum smoke at a low grill temperature.

Microprocessor Control

In Cook Mode, the temperature of the grill is constantly monitored and a microprocessor operates the draft fan and fuel feed auger to maintain a constant grill temperature.

Manual Control

In Smoke Mode, the fuel feed rate is set manually by the operator. The grill operates at low temperature to provide maximum smoke.



Understanding the Display

Numbers

When the grill is connected to AC power, the model number and software version of the control are displayed momentarily.

Temperature

In Cook Mode and Smoke Mode, the grill temperature is displayed in 5 degree (Fahrenheit) increments.

Flashing Temperature

In Cook Mode and Smoke Mode, the displayed temperature flashes if the grill temperature is below 150 degrees.

Flashing Dots

The igniter is on.

“P0” - “P15”

When the Cook Control switch is set to the Smoke position, the smoke setting is displayed for 3 seconds.

If you adjust the Smoke Control switch while in Smoke Mode, the smoke setting is displayed for 3 seconds.

If you adjust the Smoke Control switch while in the Cook Mode, the idle fuel feed rate setting is displayed for 3 seconds.

Flashing "C10"	The grill is cooling down. The cool down timer is displayed and decremented ("C10", "C 9", "C 8"...).
Flashing "ErH"	The grill temperature exceeded 615 degrees.
Flashing "ErL"	The grill temperature has dropped below 120 degrees, an automatic grill restart sequence has been attempted and failed.

Connecting the Grill to AC Power

Turn the Grill Off	Set the Cook Control switch to the Off position.
Plug the Grill In	Connect the grill to AC power. The control displays its model number and software version.

Igniting the Grill

Cook Control	To ignite the grill, set the Cook Control switch to the 180 or the 225 position .
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Ignition Sequence	<p>The draft fan turns on and remains on for the duration.</p> <p>The igniter turns on for four minutes and then turns off.</p> <p>The fuel feed auger turns on and delivers fuel continuously for two minutes.</p> <p>The grill temperature is displayed along with three flashing dots signifying that the igniter is on. The three flashing dots are turned off after four minutes when the igniter is turned off.</p> <p>The controller will exit the Ignition Sequence when one of the two following conditions is met:</p> <ul style="list-style-type: none">- The igniter has been turned off and the grill temperature is greater than 120 degrees.- Ten minutes have elapsed.
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When the grill exits the Ignition Sequence, if the Cook Control switch is set to the Smoke position, the grill operates in Smoke Mode. If the Cook Control switch is set to a

temperature setting, the grill operates in Cook Mode.

High Temperature Limit Error (ErH)

If the current grill temperature is greater than 615 degrees, a flashing “ErH” is displayed indicating a high limit error and the grill shuts down. Refer to the “Error Modes and Messages” section for details.

Cooking

Cook Control

Set the Cook Control switch to the desired temperature. The control displays the grill’s current temperature.

Cook Sequence

Once the ignition sequence is complete, the auger feeds fuel into the fire pot to maintain the set temperature.

Temperature Settings

180	180 degrees
225	225 degrees
250	250 degrees
275	275 degrees
300	300 degrees
325	325 degrees
350	350 degrees
375	375 degrees
High	450 degrees or Maximum Temperature

On Fuel Feed Rate

The on fuel feed rate is the rate the auger delivers fuel while the grill is under the set temperature. In Cook Mode, the on fuel feed rate is designed to drive the grill's temperature upward to the set temperature and limit temperature overshoot. The on fuel feed rates are preprogrammed into the control and are not adjustable.

Idle Fuel Feed Rate

The idle fuel feed rate is the rate the auger delivers fuel while the grill is idling at or above the set temperature. In Cook Mode, you can manually adjust the idle fuel feed rate using the Smoke Control switch. See “Understanding Idle Fuel Feed Rate and Smoke Settings” for more information.

Low Temperature

If the grill temperature is less than 150 degrees, the displayed temperature flashes indicating a low temperature. This is not an error condition and does not effect the operation of the grill. The flashing display is designed to alert the operator that there is some risk of the fire going out.

Low Temperature Auto Restart

If the grill temperature drops below 120 degrees, the grill enters Auto Restart Mode. Refer to the “Automatically Restarting the Grill” section for details.

High Temperature Setting If the Cook Control switch is set to High, the grill operates at higher than 375 degrees. If the grill is unable to attain 450 degrees due to ambient temperature and humidity, fuel type and quality, and/or thermal characteristics of the grill, the auger feeds fuel continuously allowing the grill to operate at its Maximum Temperature.

High Temperature Limit Error (ErH) If the grill temperature is greater than 615 degrees, a flashing “ErH” is displayed indicating a high limit error and the grill shuts down. Refer to the “Error Modes and Messages” section for details.

Smoking

Smoke Control Set the Cook Control switch to Smoke. Use the Smoke Control switch to manually select the auger fuel feed rate. The control displays the grill’s current temperature.

Smoke Sequence Once the ignition sequence is complete, the auger delivers fuel at a constant rate determined by the smoke setting (P0 - P15).

Smoke Setting The smoke fuel feed rate is the rate the auger delivers fuel while the grill is operating in the Smoke Mode. In Smoke Mode, manually adjust the fuel feed rate using the Smoke Control switch to establish the desired temperature and/or smoke output. See “Understanding Idle Fuel Feed Rate and Smoke Settings” for more information.

Low Temperature If the grill temperature is less than 150 degrees, the displayed temperature flashes indicating a low temperature. This is not an error condition and does not effect the operation of the grill. The flashing display is designed to alert the operator that there is some risk of the fire going out.

Low Temperature Auto Restart If the grill temperature drops below 120 degrees, the grill enters Auto Restart Mode. Refer to the “Automatically Restarting the Grill” section for details.

High Temperature Limit Error (ErH) If the grill temperature is greater than 615 degrees, a flashing “ErH” is displayed indicating a high limit error and the grill shuts down. Refer to the “Error Modes and Messages” section for details.

Automatically Restarting the Grill

Low Temperature Auto Restart

If the current grill temperature drops below 120 degrees while operating in Smoke Mode or Cook Mode, the grill enters Auto Restart Mode.

Auto Restart Error Check (ErL)

The grill will perform a single automatic restart. If the grill fails the initial restart or successfully restarts then later falls below 120 degrees, a flashing "ErL" is displayed indicating a restart error and the grill shuts down. Refer to the "Error Modes and Messages" section for details.

Auto Restart Sequence

The igniter turns on for four minutes and then turns off.

The grill temperature and three dots flash in unison on the display to alert the operator that there is some risk of the fire going out and that the igniter is on. The three flashing dots are turned off after four minutes when the igniter is turned off.

The controller will exit the Auto Restart Sequence when one of the two following conditions is met:

- The igniter has been turned off and the grill temperature is greater than 120 degrees.
- Ten minutes have elapsed.

If the grill temperature is greater than 120 degrees when grill exits the Auto Restart Sequence, the grill operates in Smoke Mode if the Cook Control switch is set to the Smoke position or the grill operates in Cook Mode if the Cook Control switch is set to a temperature setting.

If the grill temperature is less than 120 degrees when the grill exits the Auto Restart Sequence, a flashing "ErL" is displayed indicating a restart error and the grill shuts down. Refer to the "Error Modes and Messages" section for details.

Cooling Down the Grill

Cook Control

To cool down the grill, change the Cook Control switch from Smoke or any of the temperature settings to the Off position.

Cool Down Sequence

The igniter turns off.

The fuel feed auger turns off.

The draft fan remains on for 10 minutes.

A count down timer is displayed. The counter starts at "C10" and is decremented every minute.

Once the 10 minute count down timer expires:

- The display is blank.
- The draft fan turns off.
- The fuel feed auger pulses on for 10 seconds to clear burned pellets from the auger tube.

Understanding Idle Fuel Feed Rate and Smoke Settings

Smoke Control Switch

The Smoke Control switch sets the fuel feed rate (the amount of fuel delivered in a given period of time) when the grill is operating in Smoke Mode and when the grill is idling in Cook Mode.

During cook idle or smoke mode, the auger turns on, delivers fuel for 15 seconds, then turns off. The off time is set by the Smoke Control switch.

"P" Settings

The fuel feed rate setting is displayed momentarily whenever the Cook Control switch is set to the Smoke position. It is also displayed whenever the Smoke Control switch is adjusted. The setting is designated with the letter "P" and a number. The greater the "P" setting number the greater the auger off time.

Your standard "P" setting should be P5 or P6 for best performance.

Dual Function

The selected "P" setting controls both the Smoke Mode fuel feed rate and the Cook Mode idle fuel feed rate. They are one and the same.

For example, if "P3" is selected using the Smoke Control switch, the auger delivers fuel for 15 seconds, turns off for 50 seconds, and repeats in Smoke Mode. It also delivers fuel for 15 seconds, turns off for 50 seconds and repeats while idling at or above the selected set temperature in Cook Mode.

Cook Mode Idle Fuel Feed Rate

The idle fuel feed rate is the rate of fuel delivery that maintains the fire in the fire pot without raising the grill's temperature.

In Cook Mode, whenever the grill temperature is at or above the set temperature, the auger runs at the idle fuel feed rate. If the grill temperature is below the set temperature the auger runs at the on fuel feed rate.

We recommend the "P6" setting as the default idle fuel feed rate while in Cook Mode.

For the experienced operator, the auger idle fuel feed rate can be adjusted to improve the grill's performance. For example, to optimize temperature stability at a high temperature setting, select "P0" or "P1" to increase the auger idle fuel feed rate. Or, if due to ambient conditions, the grill is unable to cool down enough to reach a low temperature setting such as 180 degrees, select "P10", "P11", or higher to decrease the idle fuel feed rate.

High Temperature Idle Fuel Feed Rate

In Cook Mode, the idle fuel feed rate for the High temperature setting is preprogrammed into the control. The idle fuel feed auger timing at High is 15 seconds on / 15 seconds off and is independent of the Smoke Control switch "P" setting. The preprogrammed fuel feed rate helps maintain the elevated cooking temperature at the High setting.

Smoke Mode Fuel Feed Rate

In Smoke Mode, increasing the "P" setting decreases the fuel feed rate, lowering the grill temperature. Start at setting "P6", adjust the "P" setting manually for the desired temperature and/or smoke output.

Error Modes and Messages

High Temperature Limit Error (ErH)

If the grill temperature exceeds 615 degrees, the control displays a flashing "ErH" indicating a High Temperature Limit Error.

The fuel feed auger is turned off, the igniter is turned off, and the draft fan is turned off.

To clear the error, set the Cook Control switch to the Off position. If the error will not clear, the temperature detector is not functioning normally. See "Display is Flashing "ErH" in the "Troubleshooting" section.

Auto Restart Error (ErL)

If the current grill temperature is less than 120 degrees, the grill enters Auto Restart Mode. If the grill fails to restart, a flashing "ErL" is displayed indicating an Auto Restart Error. If the grill successfully restarts and later falls below 120 degrees, a flashing "ErL" is displayed indicating an Auto Restart Error.

The fuel feed auger is turned off, the igniter is turned off, and the draft fan is turned off.

To clear the error, set the Cook Control switch to the Off position. If the error will not clear, the temperature detector is not functioning normally. See "Display is Flashing "ErL" in the "Troubleshooting" section.

Cool Down Timer (C10)

The grill is cooling down.

This is not an error condition. During cool down, a timer is displayed and decremented. The flashing timer is designed to alert the operator that the grill is cooling down.

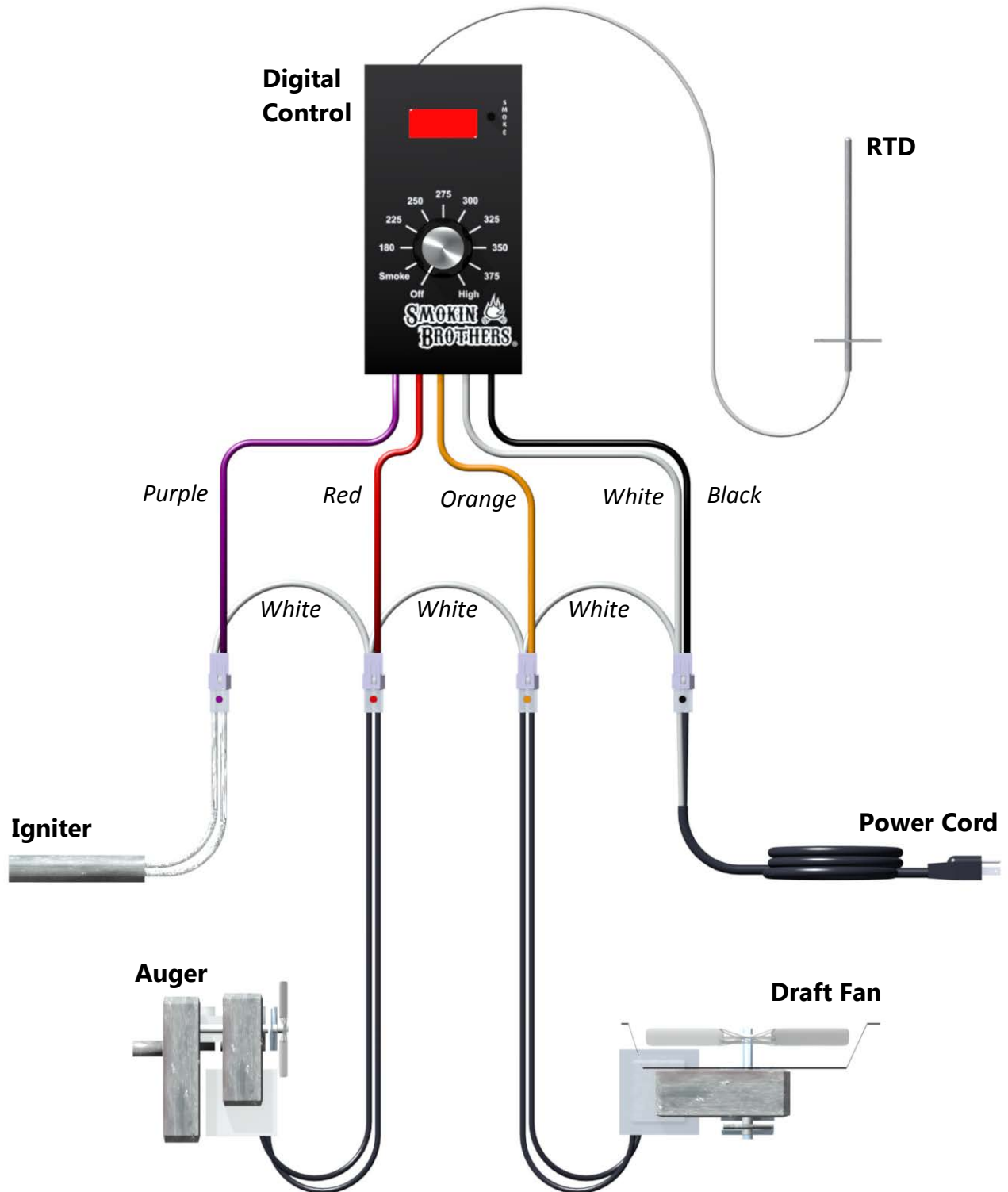
Flashing Dots

The igniter is on.

This is not an error condition and does not affect the operation of the grill. The flashing dots are designed to alert the operator that the igniter is on.

Product Service and Support

Wiring Diagram



Troubleshooting

WARNING!

Always disconnect the grill from AC power before accessing the control for service or working under the grill.

Removing the control from the grill, installing the control into the grill, or working under the grill while the grill is connected to AC power could result in shock or could damage the control.

Digital Control Display is Blank

Cook Control switch is set to the Off position.

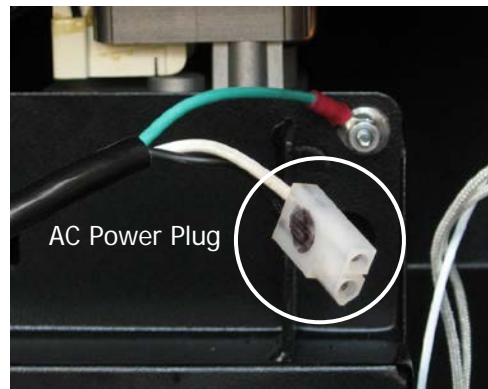
Set Cook Control switch to the Smoke position or any temperature setting.

Circuit breaker on AC outlet is tripped.

Reset wall power outlet circuit breaker.

Control is disconnected from grill AC power.

Verify the control wiring harness plug with black wire is connected to AC power.



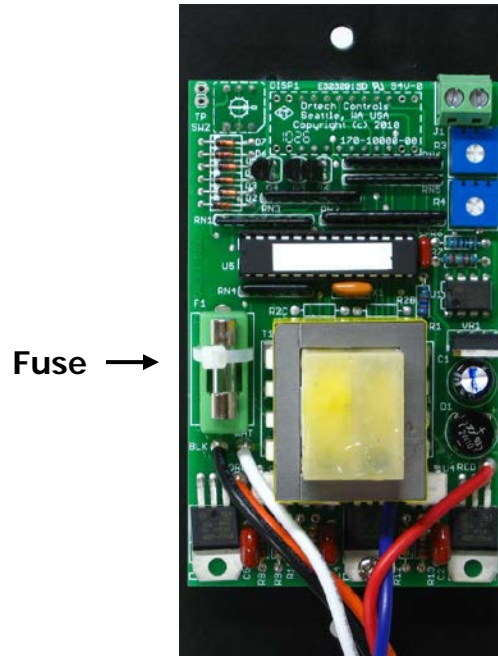
Digital Control Display is Blank

Control AC line fuse is blown.

Replace control's fuse F1 with provided spare fuse or a replacement fuse. A blown AC line fuse may be caused by several conditions including shorted grill component lead wires, a jammed auger, or a failing igniter.

Fuse: *3A 250V fast blow 5x20mm*

Example: *Littelfuse part number 235003*



Control is defective.

Contact Double D Supply Company customer service.

Grill Will Not Ignite

No fuel in firepot.

Fill hopper with good, dry fuel.

Verify auger is properly connected to control.

Clear auger if jammed.

Replace auger and/or auger motor if defective.

No draft air flow.

Verify draft fan is properly connected to control and operating normally.

Replace draft fan if defective.

No ignition heat source.

Verify igniter is properly connected to control and operating normally.

Replace igniter if defective.

Control is defective.

Contact Double D Supply Company customer service.

Fire Goes Out

Set Cook Control switch to the Off position and allow grill to cool.

No fuel in hopper.

Fill hopper with good, dry fuel.

No fuel in firepot.

Verify the control is properly connected to auger.

Clear auger if jammed.

Replace auger and/or auger motor if defective.

Unburned fuel in firepot.

Adjust Smoke Control switch (decrease the "P" setting) to increase auger idle fuel feed rate.

No draft air flow.

Verify the control is properly connected to draft fan and operating normally.

Replace draft fan if defective.

Control is defective.

Contact Double D Supply Company customer service.

Grill Temperature at the 180, 225 or 250 Degree Cook Setting is Too High

Auger idle fuel feed rate is too high.

Adjust Smoke Control switch (increase the "P" setting) to decrease idle fuel feed rate.

Temperature detector is defective.

Replace temperature detector.

Control is defective.

Contact Double D Supply Company customer service.

Grill Temperature at the High Cook Setting is too Low

At the High temperature setting, the auger runs continually until the grill temperature reaches 450 degrees.

Grill lid is open.

Close grill lid. Grill is designed to operate with grill lid closed.

Insufficient amount of fuel in fire pot.

Clear auger if jammed.

Tighten auger connection to auger motor shaft if slipping.

Replace auger and/or auger motor if defective.

Damp fuel source.

Replace damp fuel with good dry fuel.

Adverse operating conditions.
Shield grill from cold wind and/or rain.
Grill may not be able to attain 450 degrees in an extremely cold operating environment.

Temperature detector is defective.
Replace temperature detector.

Control is defective.
Contact Double D Supply Company customer service.

**Unexpected
Temperature is
Displayed**

Auger idle fuel feed rate is too high.
Adjust Smoke Control switch (increase the "P" setting) to decrease idle fuel feed rate.

Auger idle fuel feed rate is too low.
Adjust Smoke Control switch (decrease the "P" setting) to increase idle fuel feed rate.

Temperature detector is defective.
Replace temperature detector.

Control is defective.
Contact Double D Supply Company customer service.

**Display Always
Reads 0 Degrees**

Temperature detector wire leads are shorted.
Check connection at control terminal J1. Fully open contacts by turning set screw counter clockwise. Reinsert wires and tighten contacts by turning set screw clockwise.
Check the insulation for shorts throughout the wire run from detector to control terminal J1.

Temperature detector is defective.
Replace temperature detector.

Control is defective.
Contact Double D Supply Company customer service.

**Display is
Flashing "ErL"**

Restart Error.
The grill temperature dropped below 120 degrees, an automatic grill restart sequence was attempted and failed.
Set the Cook Control switch to the Off position.

**Display is
Flashing "ErH"**

Overtemperature Error.
The grill temperature exceeded 615 degrees and shut off automatically.
Set the Cook Control switch to the Off position.

Temperature detector wire leads are open.

Check connection at control terminal J1. Fully open contacts by turning set screw counter clockwise. Reinsert wires and tighten contacts by turning set screw clockwise.

Check for breaks in the wire throughout the wire run from detector to control terminal J1.

Temperature detector is defective.

Replace temperature detector.

Control is defective.

Contact Double D Supply Company customer service.

Contacting Smokin Brothers

Customer Service For product support and service, contact:

Double D Supply Company

1012 East US Hwy 62

P.O. Box 1767

Sikeston, MO 63801

Telephone: 1.573.471.5513

1.877.474.5536

On the Web: www.doubledbbq.com

www.smokinbrothers.com

By email: barbeque@smokinbrothers.com

Trained technicians are available to answer questions. Excellent dependable, reliable, and efficient service will be provided.

Another Source: Smokin Brothers Dealer Retail Outlet
Where your grill was purchased.

Warranty

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## **3 Year Limited Warranty**

Smokin Brothers warrants this wood pellet barbecue grill against defects in material and workmanship under normal residential use and recommended maintenance for a period of three (3) years from the date of original purchase to the original owner.

**Replacement parts will be provided for any original part found to be defective under normal conditions. Contact Smokin Brothers Customer Service to determine defective part and confirmation of replacement and credit.**

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PURCHASE INFORMATION Date of Purchase: _____

Grill Model: _____ Serial Number #: _____

From: _____ Address: _____

Proof of purchase date required, retain sales slip and attach here.

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Defective parts must be returned for replacement and sent freight prepaid to Smokin Brothers.

Warranty does not include labor charges related to determination of or replacing defective parts and related shipping and handling charges.

This warranty shall be void if the unit has not been operated according to manual instructions, resold or traded to another owner, or the user has abused or failed to maintain the unit under normal residential use, or failed to disconnect electric before storing or repairing the unit.

Smoking Brothers shall not be held liable under this or any implied warranty for incidental or consequential damages.

