

Outdoor Gourmet®

Triton HT Pellet Grill

Assembly Instructions & User's Manual

ITEM# 156589



Intertek
5009725

CONFORMS TO UL STD
SUBJECT 2728
CERTIFIED TO ULC STD
ORD C2728

Please keep this instruction manual for future reference

Warning:

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR
OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.

Customer Service: (866) 814-0585, 8:00am to 8:00pm,

Monday thru Friday Eastern Standard Time

-----OR-----

Customer Service: (888) 922-2336 7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

(Made in China)

Table of Contents

Safety Warnings.....	2-3
Exploded View & Parts List.....	4-7
Hardware and Tools.....	8
Assembly Instructions.....	9-18
Controller Instructions.....	19
Preparation for Use & Lighting Instructions.....	20-21
Shutdown Instructions	22
Operating Instructions.....	23-27
Grill Cooking Tips.....	28
Proper Care & Maintenance.....	29-30
Troubleshooting	31-34
Warranty Information.....	35

NOTE: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged, do not attempt to assemble the unit. Contact customer service for replacement parts.

Safety Warnings

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **BEFORE ASSEMBLING AND OPERATING YOUR GRILL, READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY.**

WARNING

Before proceeding, make certain that you understand the IMPORTANT INFORMATION sections of this manual.

Failure to adhere to the safety instructions in this manual could result in a hazardous fire.

It is the customer's responsibility to see that the grill is properly assembled, installed and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

- For outdoor use only – do not use indoors.
- This grill is not intended to be installed in or on boats. It is not intended to be installed in or on recreational vehicles. Do not use it for any purpose other than intended.
- This grill is not for commercial use.
- Do not use this grill in wet or rainy conditions. Keep it at least 10 feet away from large body of water, such as pond, lake, swimming pool, etc.
- Do not use the grill in extremely windy conditions.
- Keep the grill on a hard, non-combustible, smooth and level surface.
- Minimum clearance from sides and back of grill to combustible material is 36 inches.
- Do not use this appliance under overhead surfaces.
- Do not use in areas with flammable objects, structures, or surfaces.
- In case of fire, turn OFF the grill. Shut off the electric power, leave the fire to burn out on its own. Do not try to extinguish the fire by water.
- Parts of this grill can become very hot. Keep children and pets away from the grill during or after use until surface has cooled.
- Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam.
- Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or cooking grates.
- To protect against electric shock, never immerse cord, plugs or electric elements in water or any liquid.
- Never operate the grill with damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.
- Keep any power cord away from any heated surfaces.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking (120V,60Hz).
- Keep the extension cord connection dry and off the ground.

Safety Warnings

WARNING

- Use only a Ground Fault Interrupt (GFI) protected circuit with this grill.
- Only use a properly-grounded power source.
- Do not alter or remove the grounding plugs on the power cord or household outlet.
- Never move the grill while it is operating, or when it contains hot pellets or ashes.
- Always open the grill lid carefully. The heat and steam inside grill body is hot.
- Before using the grill, be sure that it has been completely assembled, and all parts have been securely fastened and tightened.
- Unplug the grill from electric power when it is not in use. Make sure the grill is cool before cleaning or conducting other maintenance.
- Keep the grill covered when not in use. Keep grill out of children's reach.
- Do not clean the grill with water spray or similar liquid.
- Check the grill periodically. Make sure that Digital Controller and Power Cord are not abraded, worn, cut or damaged.
- Keep the grill clean.
- Do not use accessories that are not specified for use with this grill.
- Always start the grill on "SMOKE" setting with the cooking chamber lid open.
- Never add the pellets to a Hot Fire Pot by hand. You could be seriously burned.
If the pellets run out, or the fire goes out, let the grill completely cool and then follow the "Lighting Instructions" found in this manual.
- Only use cooking grade pellets. **DO NOT use heating grade pellets!**
- Never use lighter fluid, charcoal, lava rocks, gasoline, kerosene, or alcohol with this grill. Always store the wood pellets away from heat.
- Keep wood pellets in a dry location to prevent swelling or degrading due to moisture. Keep extra pellets in a dry place.
- NEVER put wood chips or chunks into the hopper!
- Burning wood gives off carbon monoxide which can cause death.

WARNING:

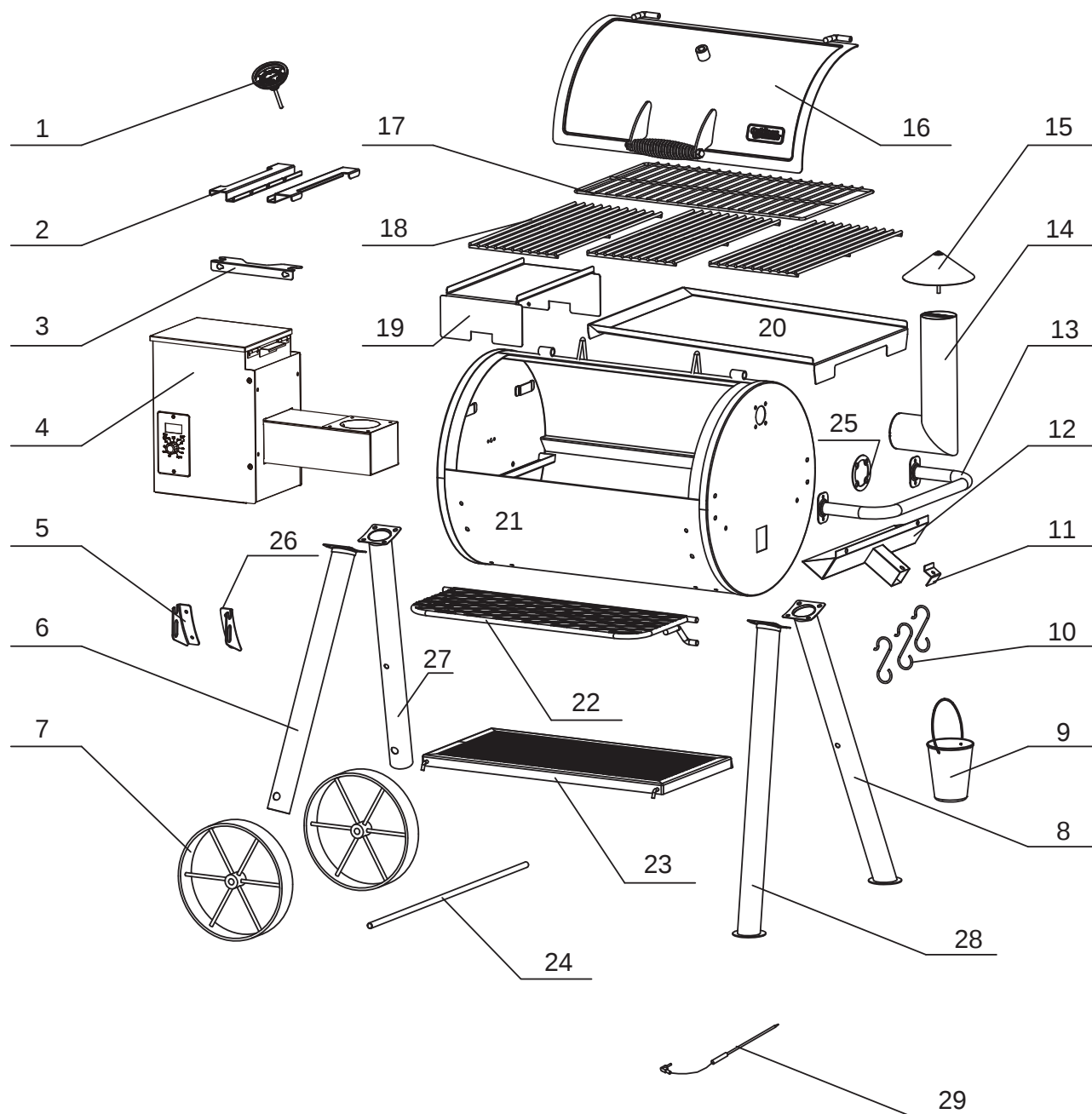
This product can expose you to chemicals including lead, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to:
www.P65Warnings.ca.gov.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.

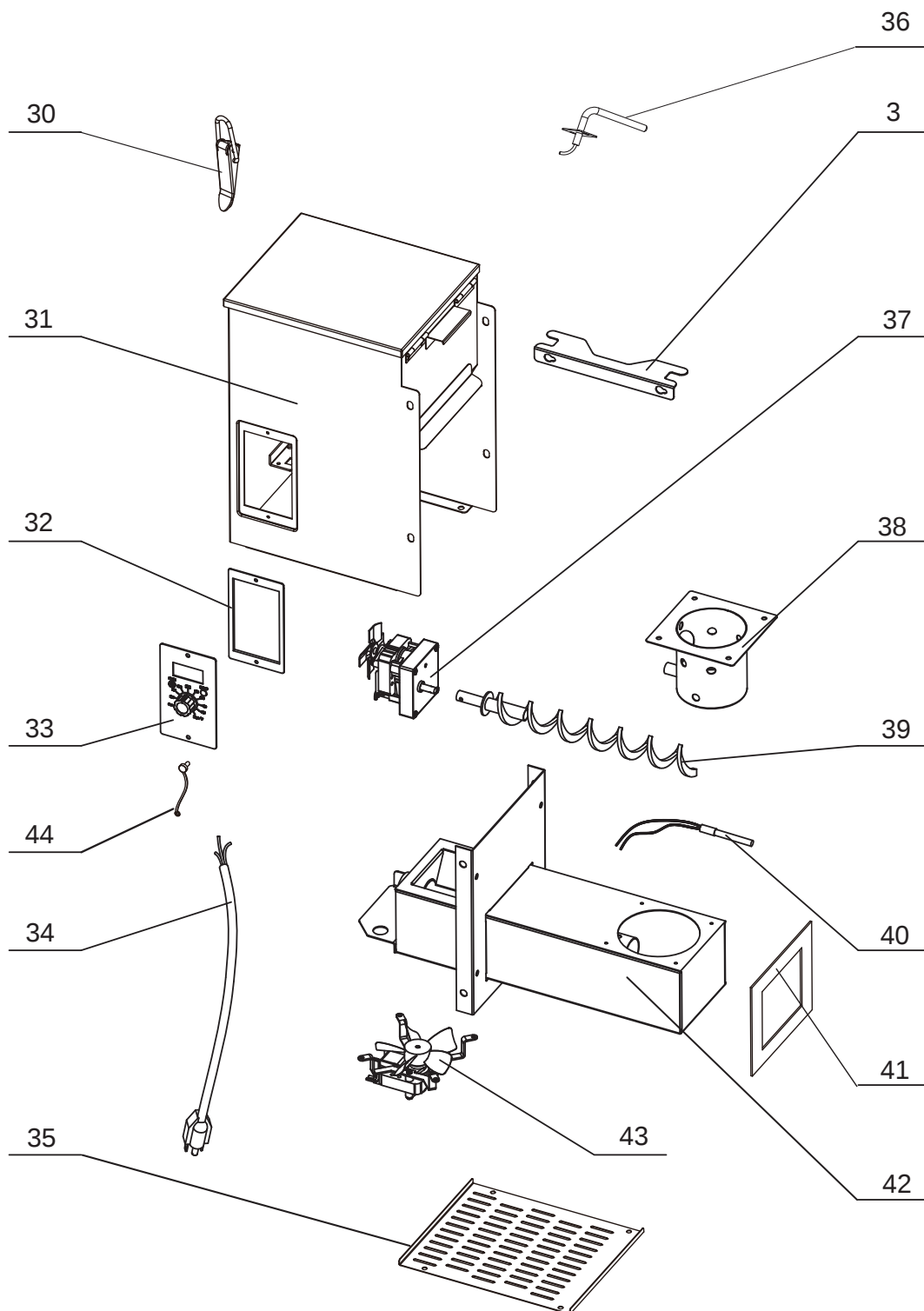
FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL CAN RESULT IN
BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

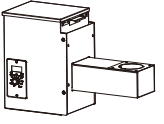
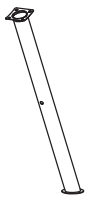
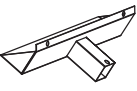
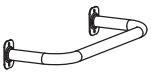
Exploded View - A

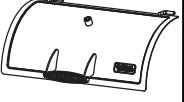
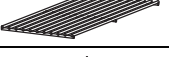
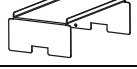
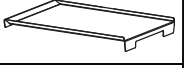
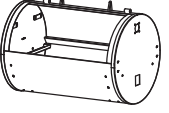


Exploded View - B

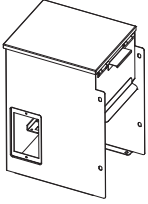
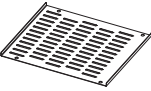


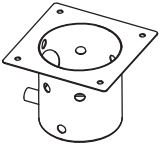
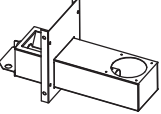
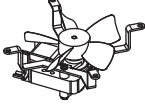
Parts List

Part #	Description	Picture	Qty
1	Temp Gauge		1
2	Warming Rack Bracket		2
3	Power Cord Bracket		1
4	Hopper Assembly		1
5	Front Shelf Bracket L		1
6	Front Left Leg		1
7	Wagon Wheel		2
8	Back Right Leg		1
9	Grease Bucket		1
10	Utensil Hook		3
11	Grease Bucket Bracket		1
12	Chamber Right Bracket		1
13	Side Handle		1
14	Chimney Pipe		1

Part #	Description	Picture	Qty
15	Chimney Cap		1
16	Chamber Lid		1
17	Warming Rack		1
18	Cooking Grate		3
19	Flamer Tamer		1
20	Grease Tray		1
21	Cooking Chamber		1
22	Front Shelf		1
23	Bottom Shelf		1
24	Wheel Axle		1
25	Chimney Gasket		1
26	Front Shelf Bracket R		1
27	Back Left Leg		1
28	Front Right Leg		1
29	Meat Probe		1

Parts List

Part #	Description	Picture	Qty
30	Hopper Latch		1
31	Hopper Box		1
32	Rubber Sealer		1
33	Digital Controller		1
34	Power Cord		1
35	Hopper Bottom Panel		1
36	Grill Probe		1

Part #	Description	Picture	Qty
37	Auger Motor		1
38	Fire Pot		1
39	Auger		1
40	Hot Rod		1
41	Hopper Gasket		1
42	Auger Housing		1
43	Blower Fan		1
44	Rubber Cap		1

Hardware

Hardware #	Description	Picture	Qty
AA	M6 x 12 Bolt		31
BB	M6 Nut		26
CC	M12 Lock Nut		2
DD	M4 Nut		1
EE	M6 x 20 Bolt		4
FF	M4 x 10 Bolt		1
GG	M5 x 12 Bolt		2

Tools Required

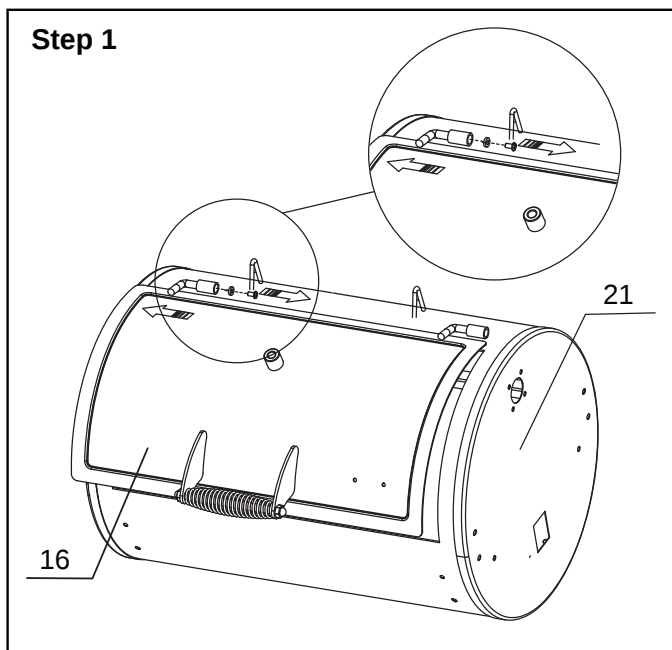
Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

Assembly Instructions

Choose a suitable, clear area for assembly. Ask a friend for help as some parts are heavy or difficult for one person to hold and assemble. To help protect the smoker's finish, cover the area with cardboard.

Step 1

Remove the lid (#16) from the cooking chamber (#21) by removing bolt and washer and sliding the hinge pins on the lid out of the hinge holes on the cooking chamber. Set bolt and washer aside for Step 15.



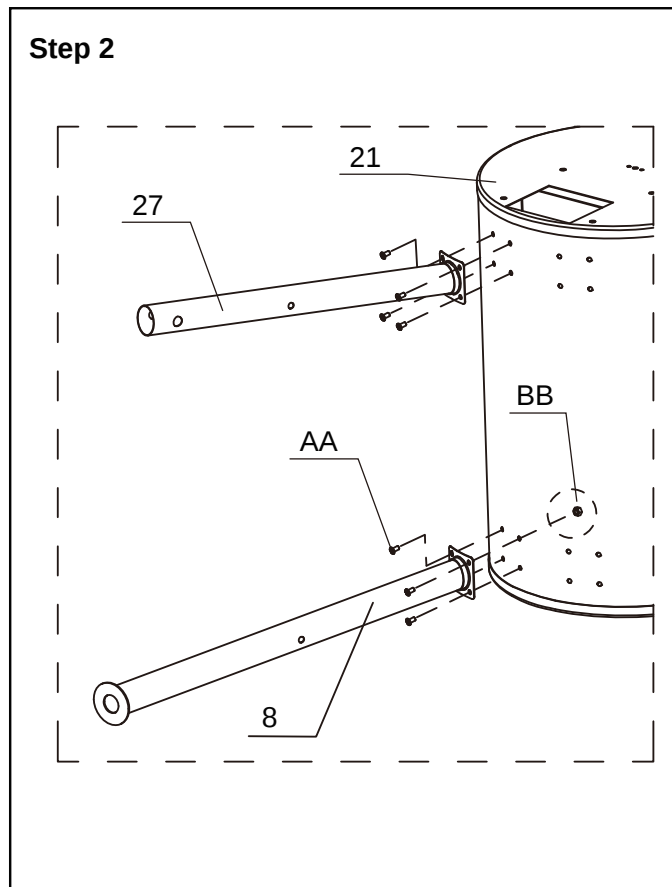
Step 2

With the help of a friend, place the cooking chamber (#21) on its side. Orient the cooking chamber (#21) so the hopper side faces up. Make sure that another person is holding the cooking chamber (#21) during the assembly process.

Find legs labeled "Back Left" and "Back Right".

Attach back left leg (#27) and back right leg (#8) to the cooking chamber (#21) with (8) M6 x 12 bolts (AA) and (8) M6 nuts (BB) as illustrated.

NOTE: Leave hardware loose for now.



Hardware Used

AA		M6 x 12 Bolt	8 pcs
BB		M6 Nut	8 pcs

Assembly Instructions

Step 3

Insert the bottom shelf (#23) into the mounted legs. Attach remaining two legs ("Front Left" (#6) & "Front Right" (#28)) by inserting the hooks of the bottom shelf (#23) into the holes in the legs before bolting to the cooking chamber (#21) with (8) M6 x 12 bolts (AA) and (8) M6 nuts (BB) as illustrated.

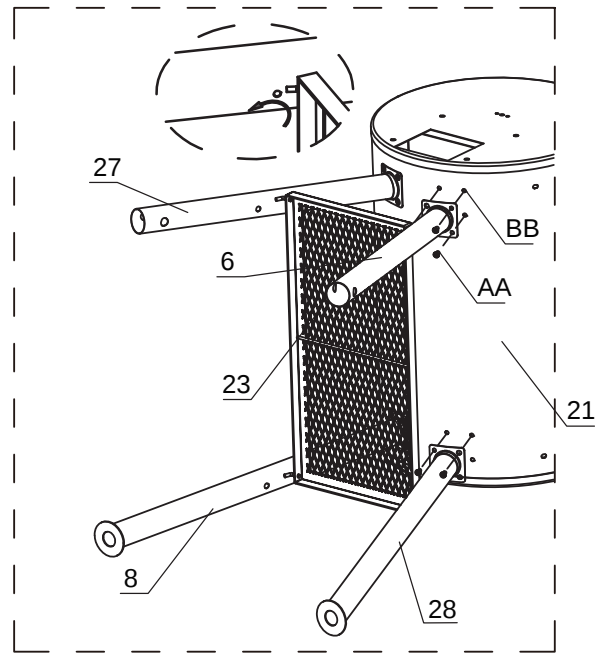
Tighten all leg hardware.

Note: Bottom shelf (#23) must be mounted before securing remaining two legs.

Hardware Used

AA		M6 x 12 Bolt	8 pcs
BB		M6 Nut	8 pcs

Step 3



Step 4

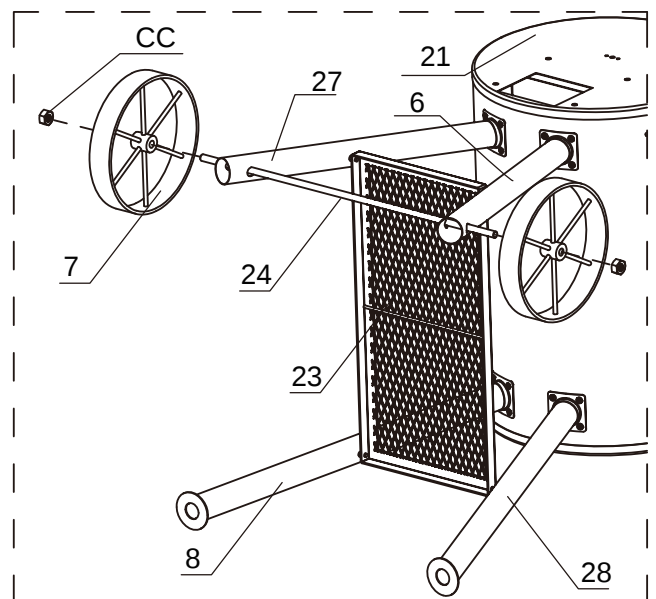
Insert the wheel axle (#24) through the bottom holes in the "Front Left" (#6) and "Back Left" (#27) legs.

Attach the wagon wheels (#7) onto the wheel axle (#24) with (2) M12 lock nuts (CC) as illustrated. Do not over tighten.

Hardware Used

CC		M12 Lock Nut	2 pcs
----	---	--------------	-------

Step 4



Assembly Instructions

Step 5

With assistance, turn the cooking chamber assembly horizontally.

Attach chamber right bracket (#12) onto cooking chamber right endcap inside with (2) M6 x 12 bolts (AA) and (2) M6 nuts (BB).

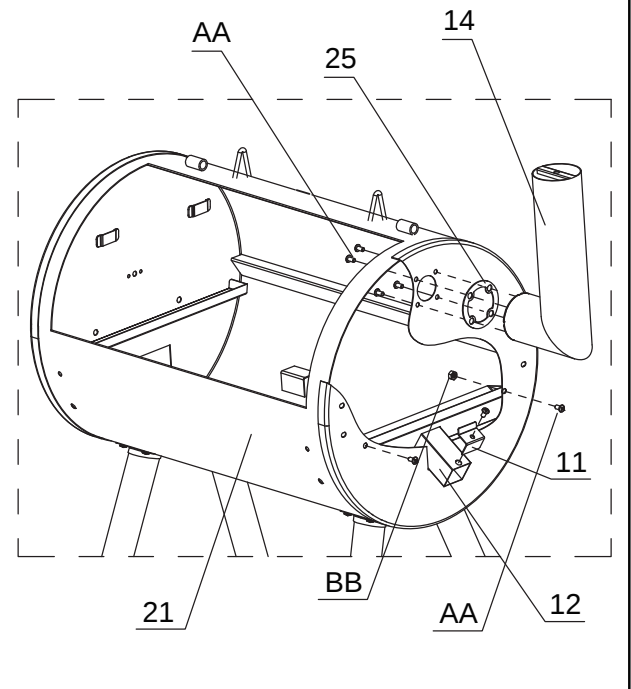
Fix grease bucket bracket (#11) on the square tube end of chamber right bracket (#12) with (1) M6 x 12 bolt (AA) as illustrated.

Attach chimney pipe (#14) and chimney gasket (#25) to the cooking chamber (#21) right endcap with (4) M6 x 12 bolts (AA) as illustrated.

Hardware Used

AA		M6 x 12 Bolt	7 pcs
BB		M6 Nut	2 pcs

Step 5



Step 6

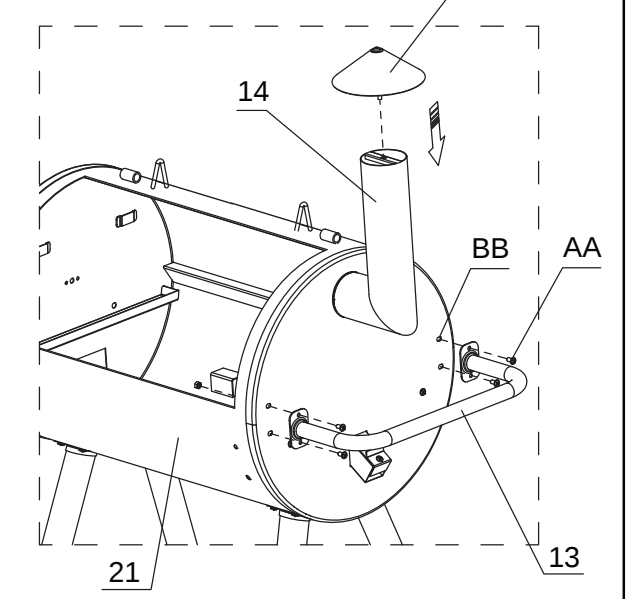
Attach side handle (#13) to chamber right endcap with (4) M6 x 12 bolts (AA) and (4) M6 nuts (BB) as illustrated.

Screw chimney cap (#15) into chimney pipe (#14) top as illustrated.

Hardware Used

AA		M6 x 12 Bolt	4 pcs
BB		M6 Nut	4 pcs

Step 6



Assembly Instructions

Step 7

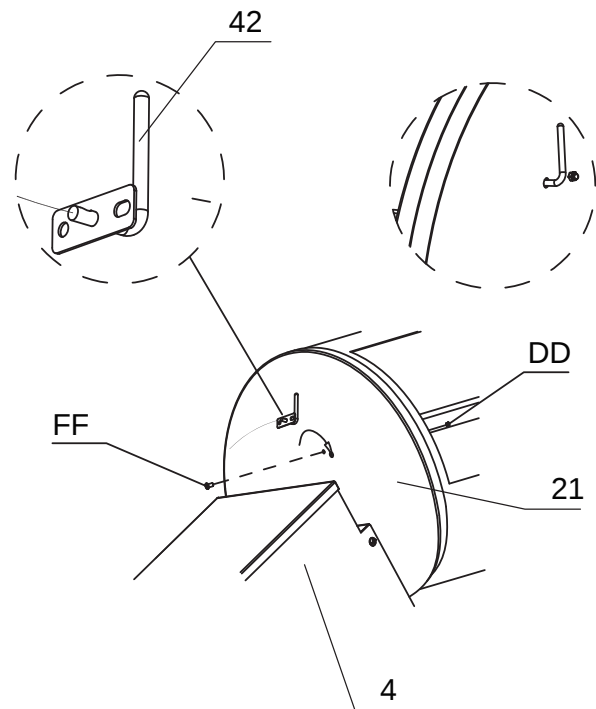
Slide hopper gasket over auger housing.
Slide the pellet hopper assembly (#4) onto the cooking chamber (#21) by inserting the auger housing through the left side wall. Slide hopper halfway, while holding the hopper assembly (#4) away from the wall, insert grill probe (#42) through the wall. The grill probe (#42) should be vertical as illustrated. Secure the grill probe (#42) into the place with (1) M4 x 10 bolts (FF) and (1) M4 nuts (DD) as illustrated.

Note: Make sure grill probe tip end is facing towards the chamber back and up when installing.

Hardware Used

DD		M4 Nut	1 pc
FF		M4 x 10 Bolt	1 pc

Step 7



Step 8

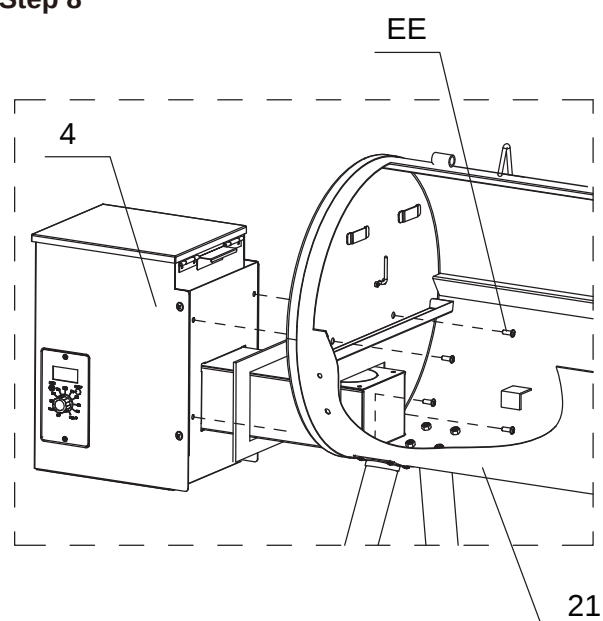
Secure the hopper assembly (#4) to the cooking chamber (#21) left wall with (4) M6 x 20 bolts (EE) as illustrated.

Note: Step must be performed by two capable adults.

Hardware Used

EE		M6 x 20 Bolt	4 pcs
----	---	--------------	-------

Step 8



Assembly Instructions

Step 9

Attach front shelf bracket L (#5) to the front of cooking chamber (#21) near the left leg with (2) M6 x 12 bolts (AA) and (2) M6 Nuts (BB).

Position front shelf (#22) to front shelf bracket R (26) by inserting the shelf hooks through the bracket. Then insert the left side of the shelf through the front shelf bracket L (#5) on the cooking chamber (#21).

Insert front shelf bracket R (#26) to the front of the cooking chamber (#21) with (2) M6 x 12 bolts (AA) and (2) M6 nuts (BB).

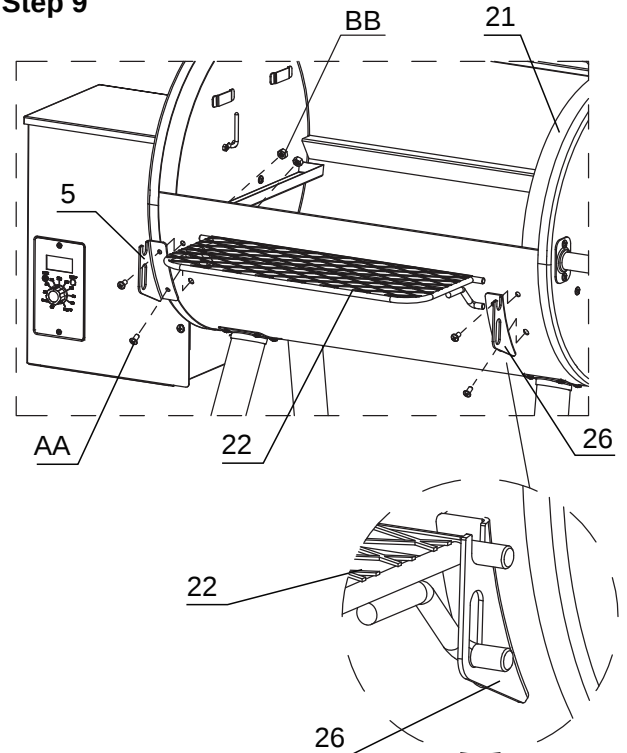
See illustration for proper orientation.

Tighten all hardware.

Hardware Used

AA		M6 x 12 Bolt	4 pcs
BB		M6 Nut	4 pcs

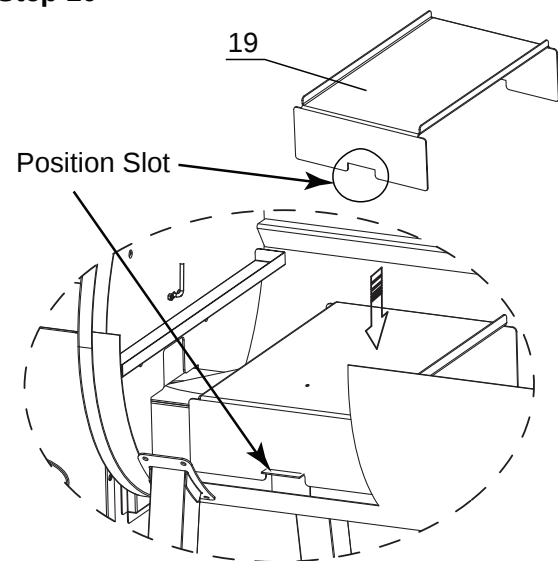
Step 9



Step 10

Place flame tamer (#19) over the fire pot inside the cooking chamber. It should rest in place as illustrated.

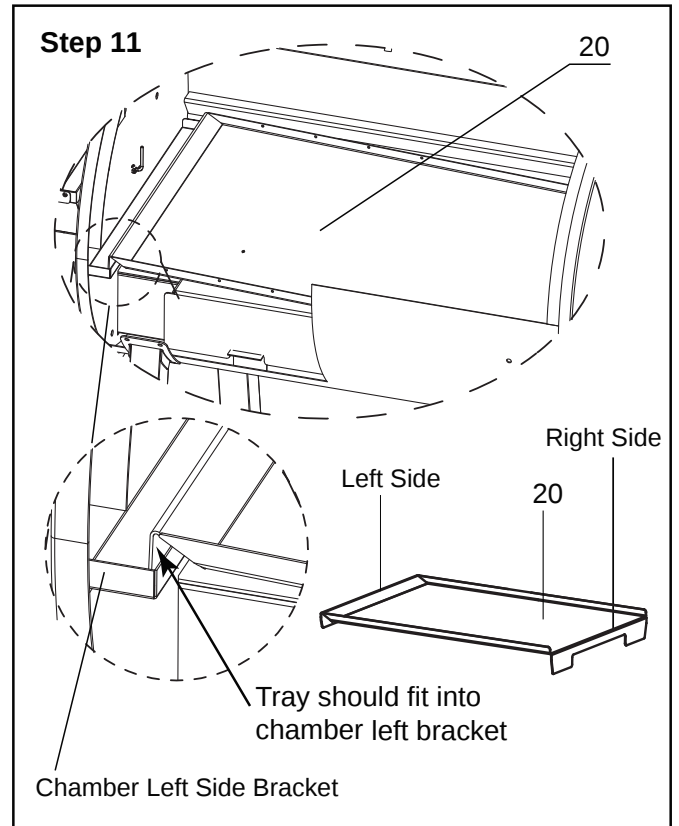
Step 10



Assembly Instructions

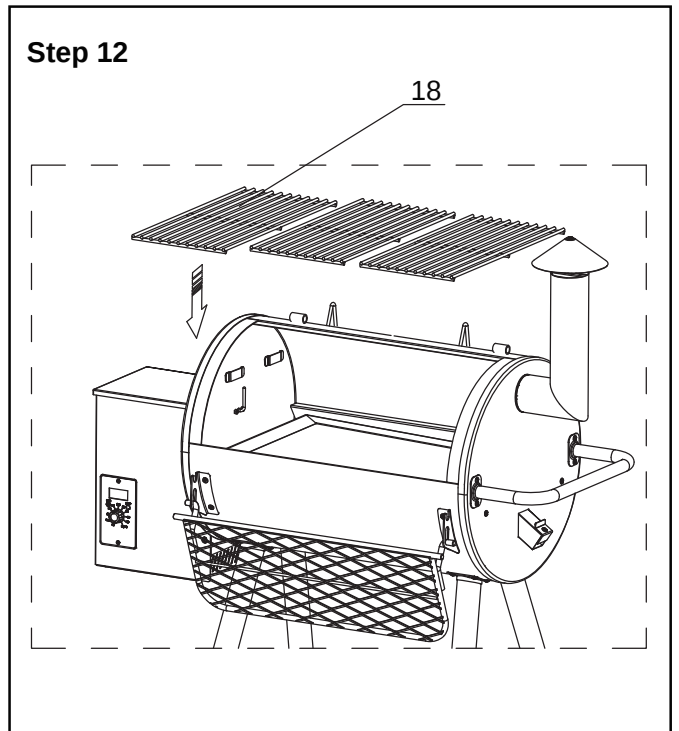
Step 11

Place grease tray (#20) on the chamber right side bracket and chamber left side bracket as illustrated.



Step 12

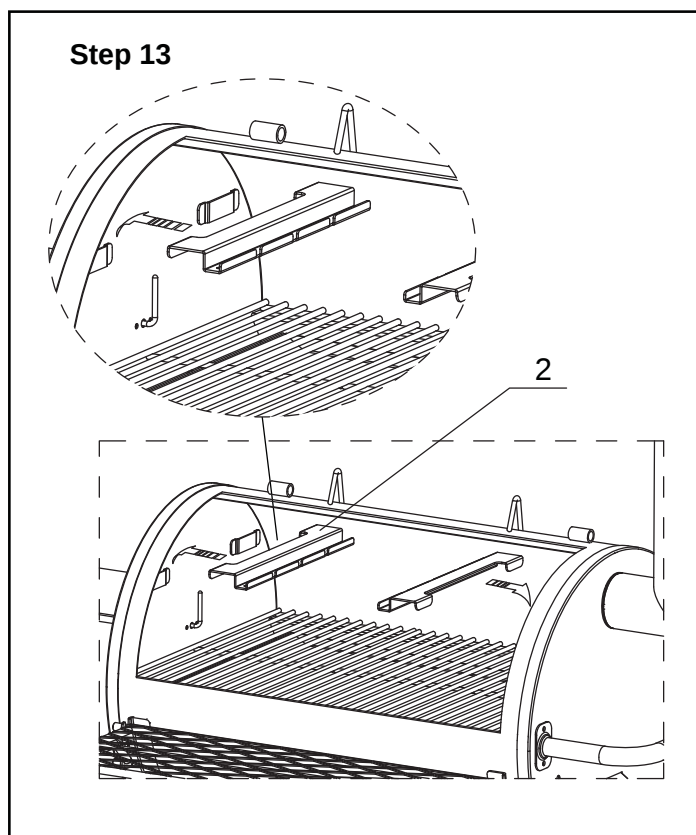
Place cooking grates (#18) onto cooking chamber grid brackets/rails as illustrated.



Assembly Instructions

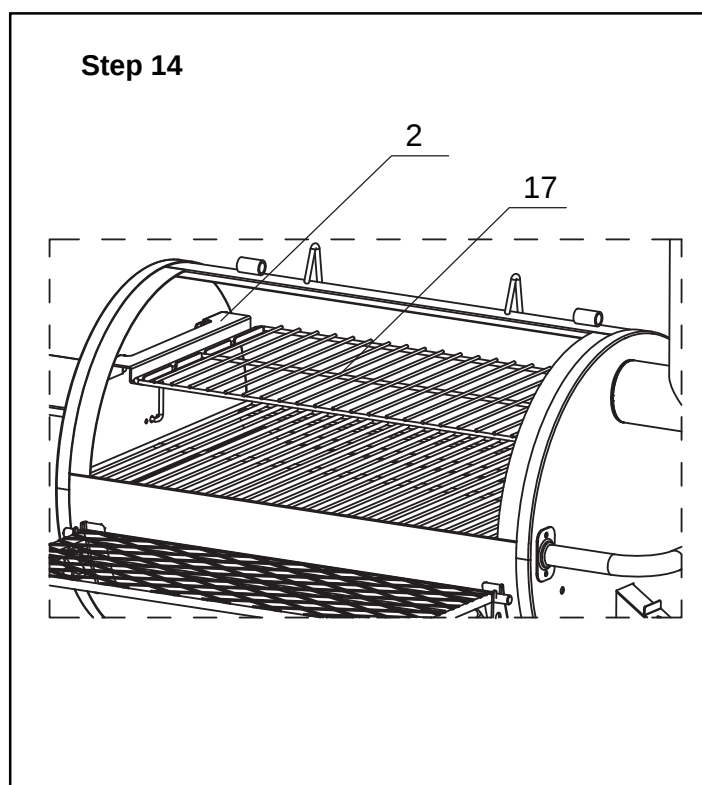
Step 13

Insert warming rack brackets (#2) into the mounting tabs found on cooking chamber side walls.



Step 14

Place warming rack (#17) on warming rack brackets (#2).

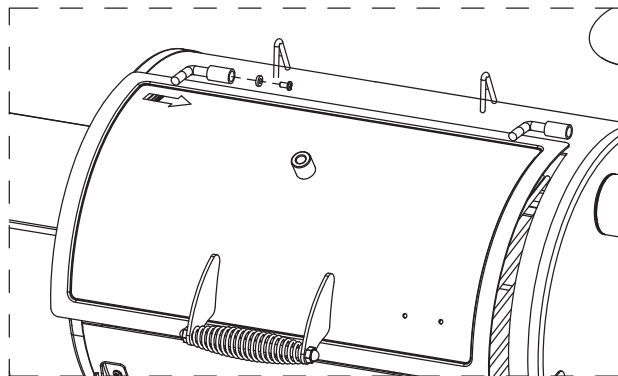


Assembly Instructions

Step 15

Reinstall the cooking chamber lid (#16) by sliding the hinge pins into the hinges. Secure it with the washer and bolt removed in Step 1.

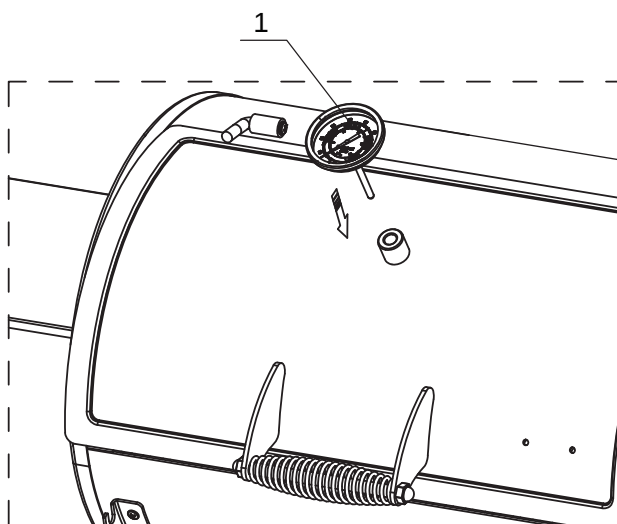
Step 15



Step 16

Carefully screw the temp gauge (#1) fully into the lid. Adjust the orientation and lock the gauge into position using the pre-attached nut.

Step 16



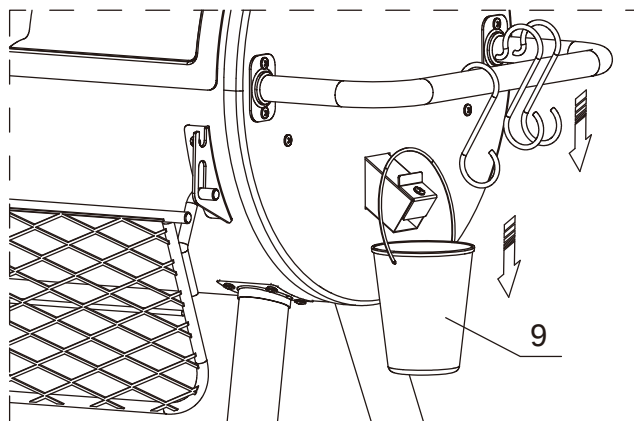
Assembly Instructions

Step 17

Hang the grease bucket (#9) from the tube as illustrated.

If desired, install the utensil "S" hooks onto the side handle.

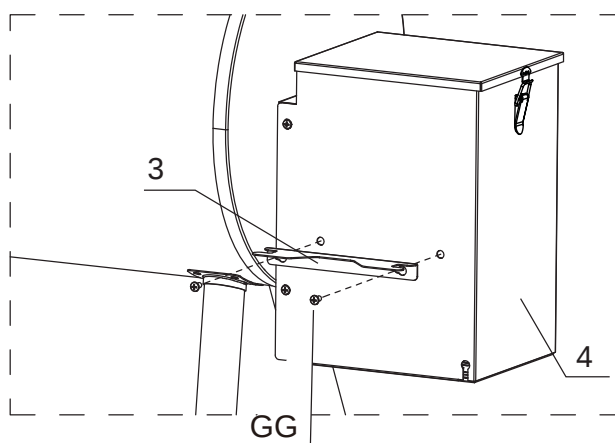
Step 17



Step 18

Attach the power cord bracket (#3) to the back of the hopper assembly (#4) with (2) M5 x 12 bolts (GG) as illustrated.

Step 18



Hardware Used

GG		M5 x 12 Bolt	2 pcs
----	---	--------------	-------

Assembly Instructions

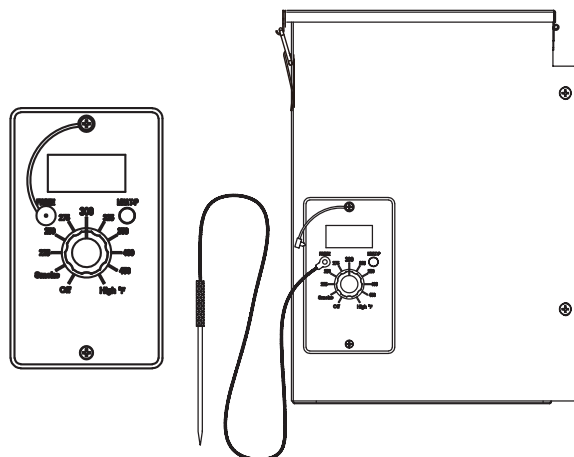
Step 19

When needed, connect the meat probe to the controller by inserting the female plug into the controller socket marked “Meat Probe”. If not in use, leave disconnected and store indoors.

NOTE: When connecting meat probe, unplug the rubber cap from the controller socket first.

CAUTION: When not in use, the rubber cap should be placed in the meat probe adaptor socket to keep rain or moisture from damaging the circuit board.

Step 19



Step 20

Pellet Grill
(Assembled)

Step 20

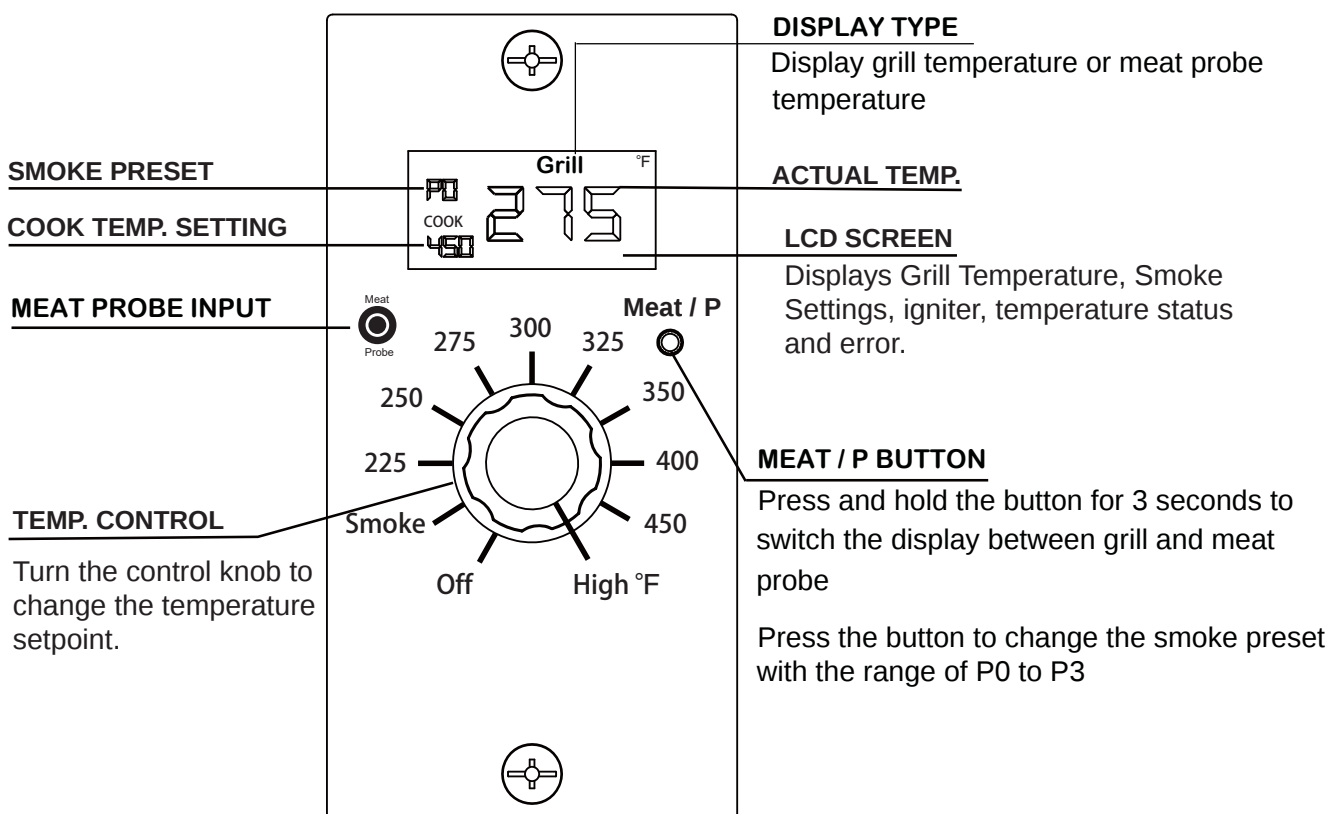


Controller Instructions

NOTE:

- The maximum temperature that the pellet grill can achieve is influenced by the ambient temperature. In colder weather, the grill may not be able to achieve the highest set temperature and it will continually feed pellets into the fire pot attempting to reach the set temperature.
- There might be some discrepancy between the digital temperature displayed and the temperature observed on the analog lid gauge. Some variance is normal due to the location and calibration differences.
- When changing the operating temperature, allow up to 15 minutes for the temperature to stabilize. If lowering the temperature, it is best to leave the open lid for a few minutes to help decrease quicker.

CONTROLLER FUNCTIONS



Preparation for Use & Lighting Instructions

! PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF, OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER OR RAINY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND AND RAIN.

! READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.

PRECAUTIONS:

- Read and follow all warnings on Page 2 and 3 of this manual, before operating the grill.
- For first time operation of the grill, please follow the “SET UP PROCEDURE” to ensure the auger tube is fully loaded with pellets. For subsequent operation of the grill, please follow the “LIGHTING INSTRUCTIONS” to ignite the grill.

! WARNING:

- Never add pellets to a hot fire pot by hand. You could be seriously burned. If the pellets run out or the fire goes out, wait until the grill cools down, and then follow the “SET UP PROCEDURE” to restart.
- Never put water in the fire pot as this could cause the auger to jam.
- Never use water to extinguish flare-ups. Close the lid and turn off the grill and wait for the fire to extinguish itself.
- Never use any flammable liquids, such as gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids, to start or freshen-up the fire! Keep all such liquids well away from the grill while it is in use.

SETUP PROCEDURE

Follow this procedure before first use and after every other use, or after a long cook time. This should ONLY be performed when the grill is cool, before being used.

NOTE: During shipping or moving around your deck, some components may have shifted from position. A complete visual inspection of the grill assembly is required. Follow these initial Setup Procedures to ensure proper and safe operation.

Step 1

Open the grill lid; remove the warming rack and cooking grates.

Step 2

Remove the grease tray and clean off any excess food drippings or grease build-up.

Step 3

Inspect and clean chamber right bracket. Ensure the drain tube is not blocked.

Step 4

Remove the flame tamer. Inspect the bottom of grill body and clean out pellet ash. Also inspect and clean out fire pot. Ensure there are no foreign objects in the fire pot and that the ignitor is clean and clear of debris.

NOTE: Line the bottom of the cooking chamber with heavy-duty aluminum foil. This will help prevent flare-ups as well as make cleaning easier.

Step 5

Open the hopper lid and check for any foreign objects. Fill the hopper with your choice of wood pellet fuel made for barbecue and close the hopper lid.

Preparation for Use & Lighting Instructions

Step 6

Plug the power cord into a properly grounded 120V electrical outlet. DO NOT use if the ground tip has been removed from the power cord. DO NOT use an extension cord or ungrounded outlet.

Step 7

Turn the control knob to 'High' in temperature controller.

Step 8

Observe the auger turning as pellets fill the tube. Once pellets reach the fire pot, turn OFF the grill. DO NOT reach into the fire pot.

Step 9

Re-install the flame tamer, grease tray, cooking grates and warming rack. Close the grill lid. The grill is now ready for use. Follow the LIGHTING INSTRUCTIONS to continue.

LIGHTING INSTRUCTIONS

AUTOMATIC METHOD

1. With the grill properly setup and located for operation, plug the power cord into a 120V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.)
2. Open the grill lid. Ensure all components are properly installed and ready for use.
3. Ensure the hopper does not contain any foreign objects and is properly filled with barbecue wood pellets.
4. Turn the control knob to 'Smoke' in temperature controller. Listen for operation of fan and auger motors. Within 5 minutes smoke should become visible. If smoke does not initially appear, turn OFF power and wait 5 minutes before attempting to relight. (Refer to the troubleshooting section of the manual for more information.)
5. Ensure the grill lit, keep the grill lid open for 5 minutes to complete the lighting procedure.
6. Select the desired cooking temperature or smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)

NOTE: We recommend setting the Control Knob to "High" for 10 to 15 minutes to preheat the grill. If the grill temperature is more higher than your selected setting temperature, open grill lid to cool until the grill temperature close the selected setting temperature.

⚠ WARNING:

- The pellet hopper must be properly setup with pellets in the auger tube prior to lighting the grill.
- Never add or use wood chips or particles in the hopper. Use only barbecue grade pellets.
- Use only extension cords with a 3 prong grounding plug rated for power of the equipment and approved for outdoor use with a W-A marking.
- Do not break the ground end off the cord or use a non-grounded outlet or extension cord.
- Never immerse cord, plugs or electric elements in water or any liquid.
- Never operate the grill with a damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.
- Keep any power cord away from any heated surfaces.

NOTE: If the grill fails to light, inspect the fire pot for the presence of pellets or build-up of pellet ash. If the fire pot contains too much ash, clean it out using a shop vacuum. Also be certain the fan blower motor and auger are working by observing these parts after starting the grill. If they are working, turn OFF the power and reassemble all components.

⚠ WARNING: Never inspect or perform maintenance on a hot grill. Allow to properly cool before inspecting or cleaning your grill.

Lighting Instructions & Shut Down

LIGHTING INSTRUCTIONS

MANUAL METHOD

1. With the grill properly setup and located for operation, plug the power cord into a 120V grounded electrical outlet. (Refer to SETUP PROCEDURE for more information.) DO NOT use if the ground tip has been removed from power cord. DO NOT use an extension cord or ungrounded electrical outlet.
2. Open the grill lid. Remove the warming rack, cooking grids, grease tray and flame tamer.
3. Ensure the fire pot and ignitor are clean and free of debris or foreign objects.
4. Place a generous handful of pellets into the fire pot.
5. Apply an approved wood pellet starter, like fire starter gel, over the pellets.
6. Using a long fireplace match or long lighter, light the starter and pellets.
7. After the pellets are burning well (up to 5 minutes), carefully replace the flame tamer, grease tray, cooking grids and warming rack.
8. Turn the control knob to "Smoke". Listen for the fan and auger motors to operate.
9. Keep the grill lid open for 5 minutes to complete the lighting procedure.
10. Select the desired cooking temperature or smoking preset. (Refer to COOKING INSTRUCTIONS for more operating information.)

NOTE: We recommend setting the Control Knob to "High" for 10 to 15 minutes to preheat the grill. If the grill temperature is more higher than your selected setting temperature, open grill lid to cool until the grill temperature close the selected setting temperature.

NOTE: When the controller is ON, if the grill probe does not reach a temperature of 130F within 20 minutes, the controller will turn OFF and the display will show "Err" (refer to Troubleshooting section for more information). Perform the following:

- Be certain the power is OFF.
- Inspect the hopper to verify it has enough pellets and that pellets can freely drop into the auger.
- After the grill has cooled, inspect the fire pot for ash build-up or blockage.
- Follow Lighting Instructions (Automatic or Manual).
- If the grill fails to light once again, refer to Trouble Shooting section and/or contact Customer Service for assistance.

SHUTDOWN INSTRUCTIONS

Turn the control knob to 'Off'. The controller will begin its automatic SHUTDOWN procedure.

ATTENTION: AT THIS TIME, DO NOT DISCONNECT THE POWER!

The auger motor will stop feeding fuel and allowing the flames to burn out naturally. During this time the combustion/cooling fan will continue to run until a preset internal temperature is reached. When the procedure is complete, the fan and power will turn off automatically.

The SHUTDOWN procedure will take above 10 minutes. After it has turned off, disconnect the power cord. The grill is still HOT. After the grill has cooled, properly store the grill in a safe place out of reach from children and pets.

Operating Instructions

CURING THE GRILL

Before initial use, it is recommended to cure the grill to remove manufacturing oils or paint residue and minimize smoke odors or unnatural flavors from being added to food.

- Follow “Setup Procedure” to ensure the grill is safe for operation.
- Follow “Lighting Instructions” to start the grill.
- Set the temperature to 250 F and allow to operate for 2 hours.
- Increase the temperature to 400 F and allow to operate for an additional hour.
- Turn OFF the grill and allow to properly cool.

YOUR GRILL IS NOW CURED AND READY FOR USE.

PREHEATING THE GRILL

Prior to each use, preheat the grill to remove bacteria or foreign material left from previous use. This also increases the cooking performance since all of the grates and components have balanced temperature. Without preheating, it takes much longer to food to cooking temperature.

- Follow “Setup Procedure” to ensure the grill is safe for operation.
- Follow “Lighting Instructions” to start the grill, then turn the control knob to 'High'.
- Close the lid and allow the grill to maintain at least 400 F for about 10 minutes.
- Open lid, set the controller to the desired temperature. Close the lid once the temperature is close to the desired setting.
- Cook food as desired. (See “Cooking Instructions” for more operating information.)

COOKING INSTRUCTIONS

The pellet grill has two modes to control the pellet feeding speed. These are designated as the Cook Mode and the Smoke Mode. The Cook Mode is for grilling or slow cooking methods, while the Smoke Mode is for smoking and adding flavor to foods being prepared.

COOK MODE

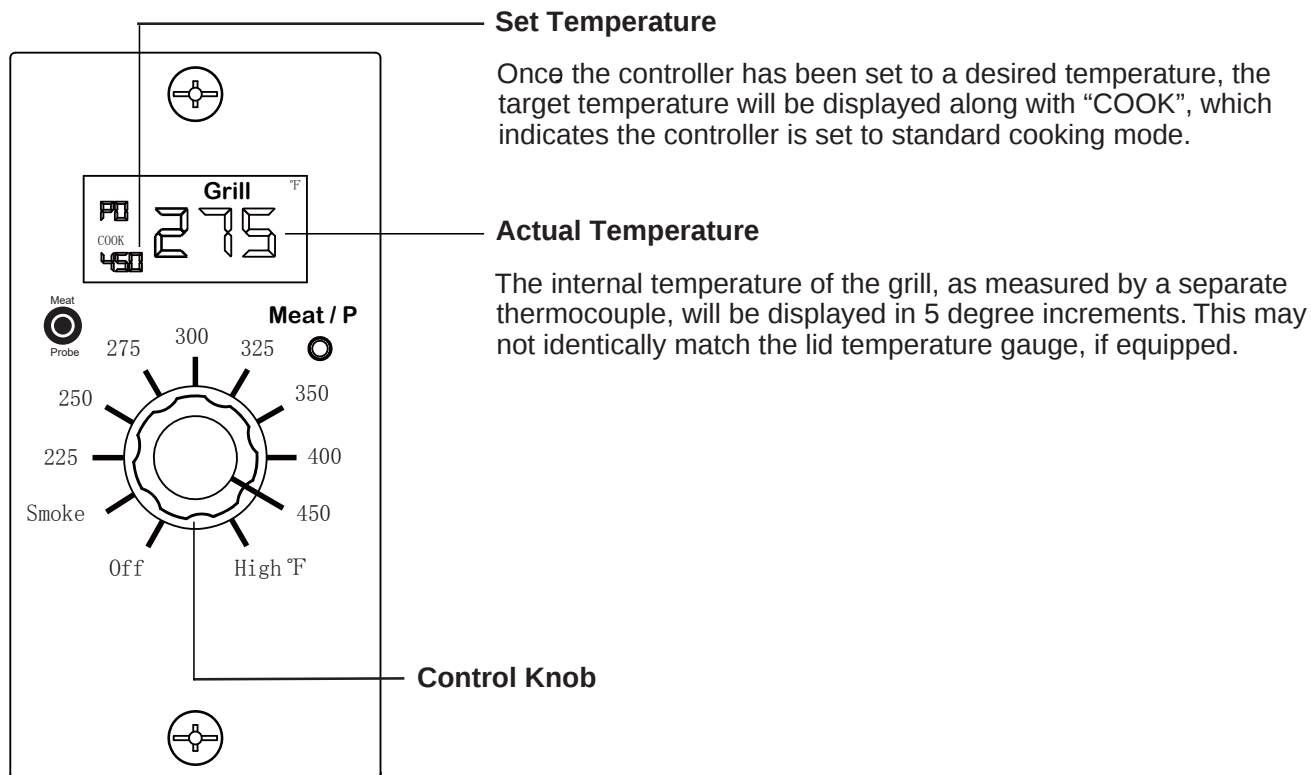
After the grill is properly lit, turn the control knob to the desired cooking temperature. The grill will automatically maintain the set temperature by adding pellet fuel to the fire pot when needed by monitoring the internal grill temperature. Therefore, it is important to keep the grill lid closed for the grill to function properly.

NOTE:

The maximum temperature the pellet grill can achieve is influenced by the ambient temperature. In colder weather, the grill may not be able to achieve the highest set temperature and it will continually feed pellets into the fire pot attempting to reach the set temperature.

Operating Instructions

COOKING INSTRUCTIONS



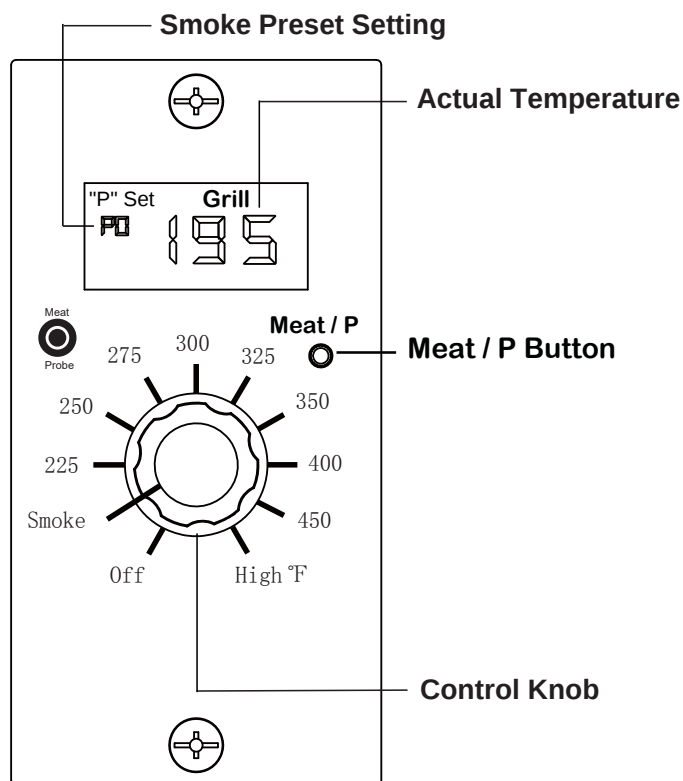
SMOKE MODE

Begin by following the **SETUP PROCEDURE** and **LIGHTING INSTRUCTIONS**. Leave the Control Knob set to “Smoke” to remain in smoke mode. Press the Meat / P button to select one of four preset smoking programs, ranging from P0 to P3. The smoke preset will be indicated on the LCD display.

In smoke mode, the grill regulates the time that the auger feeds fuel to the fire pot according to a preset, selectable program. The preset level can be chosen and set for better performance depending on the food being cooked. Increasing the preset would result in a lower cooking temperature.

NOTE: Experiment in various Smoke mode presets to fully understand the operation, cooking temperatures and times before preparing food for the first time.

There might be some discrepancy between the digital temperature displayed and the temperature observed on the analog lid gauge. Some variance is normal due to location and calibration differences.



Operating Instructions

COOKING INSTRUCTIONS

The following table represents the preset smoking modes showing the relation of smoke produced with the cooking temperature. A higher preset level will produce more smoke, but a lower cooking temperature.

Smoke Mode Setting	Smoke Produced	Cooking Temperature
P0	LOW ↓ HIGH	HIGH ↑ LOW
P1		
P2		
P3		



WARNING

NEVER add wood pellets to fire pot while it is HOT or in USE! Serious injury could result!

POST COOKING INSTRUCTIONS

It is recommended to allow the grill to operate at a high temperature following each cooking to burn off excess juices to help maintain a clean cooking appliance (similar to a self-cleaning oven).

- Turn the control knob to “High”.
- With lid closed, allow the grill to operate 5 to 15 minutes, depending on what was cooked, or the amount of residue/grease on the grates.
- Turn OFF the grill (refer to “Shutdown Instructions”).
- Using a long-handled grill cleaning brush, scrap clean the cooking grates.
- Once the grill has properly shut down and cooled, unplug the power cord and properly store the grill in a safe, dry place away from children and pets.



WARNING: Always wear dry, protective gloves or oven mitts when cooking or cleaning hot cooking grates.

Operating Instructions

⚠ IMPORTANT:

- Never move your pellet grill while it is hot or in use.
- Make sure the flame tamer and grease tray are properly installed. If not properly installed, a grease fire could result.
- Adjust the chimney cap height for added temperature control. Upward decreases the temperature and downward increases. **DO NOT COMPLETELY CLOSE CHIMNEY CAP.**
- Use caution when handling food around the grill. All surfaces could become very HOT and may cause burns if touched.
- In Smoke Mode, for temperatures above 250 F, the grill may not produce smoke.

MEAT PROBE

The meat probe allows you to monitor the internal temperature of the food, it can make your grilling experience easier. This easy to use function can be used for cooking and smoking modes.

CONNECTION

Insert the 1/8" male plug into the Meat Probe port on the controller. Ensure it is fully seated for proper connection by pressing firmly until it snaps in place. The Meat Probe can be connected at any time during the grilling process.

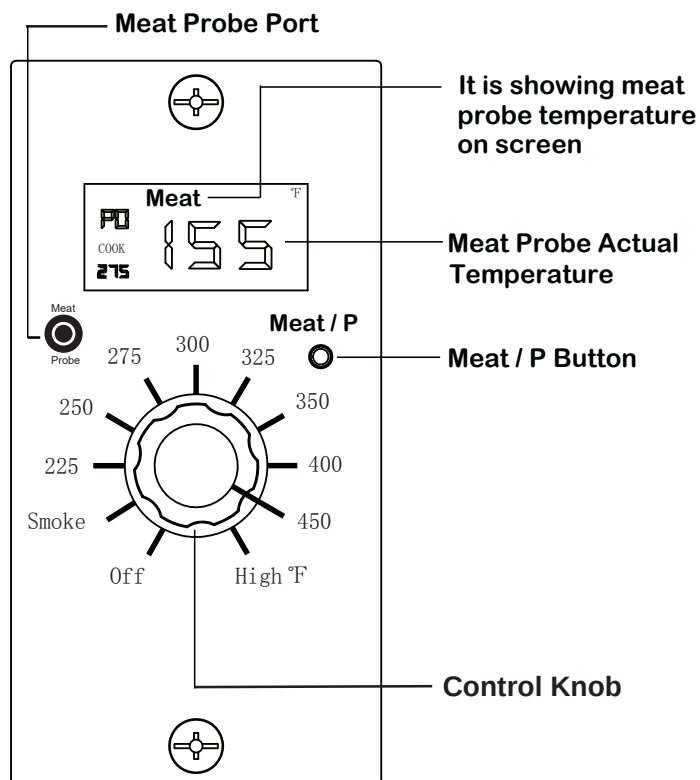
OPERATION

Start the grill according to the SET UP PROCEDURE and LIGHTING INSTRUCTIONS. With the desired cooking mode/temperature selected, the Meat Probe can now be used.

Press and hold the "Meat/P" button for 3 seconds to display meat probe actual temperature on LCD screen. Repeat pressing and holding the "Meat/P" button for 3 seconds, the screen will show grill temperature.

Note

The meat probe just can measure the temperature in ranging from 32F to 370F, if the meat probe temperature more than 370F, the screen will show the code "erh"



Operating Instructions

IMPORTANT:

- Keep the meat probe as clean and dry as possible. Clean with a damp, soapy cloth.
- If meat probe wires become wet, erroneous readings may occur. Allow the probe wires to dry completely before use.
- Do not submerge the meat probe when cleaning or place in dishwasher.
- Do not kink the wiring as this could cause damage.
- Do not allow the meat probe to make direct contact with flames.

CAUTION: When not in use, the rubber cap should be placed in the meat probe adaptor socket to keep rain or moisture from damaging the circuit board.

Grill Cooking Tips

WOOD PELLETS

ONLY USE wood pellets made for barbecue, not heat grade pellets. Barbecue wood pellets should be 100% all natural wood and come in a variety of types of wood that will add flavor to whatever food you are grilling or smoking.

If possible, always use fresh wood pellets for each cooking session to ensure they burn properly giving off the correct amount of heat and smoke flavor.

Store unused wood pellets in a safe, dry place, preferably in a moisture proof plastic container with a resealable lid.

GRILLING TIPS

- ALWAYS keep your grill clean and stored in a safe, dry place.
- After the food has finished cooking and been removed, it is recommended to set a high temperature in **Cook Mode** and allow the grill to 'burn off' food residue and drippings. If a fire occurs, do not unplug the power cord. Keep the lid closed and turn the power OFF at the Command Center. The fire should burn itself out shortly while the grill is in shut down mode.
- Preheat the grill before setting the desired grilling temperature or entering smoke mode. This will not only get the grates hot, but also help the grates and other parts remain hygienic.
- Clean or wipe off cooking grates prior to use to help reduce food stains or flare ups.
- Ensure the grease bucket is clean before each use. To make clean up easier, place aluminum foil inside the bucket as a liner.
- Never spray vegetable oil onto hot cooking grates.
- Keep the lid closed while grilling or smoking. The pellet system operates based off the internal temperature of the grill.
- For long cook times, periodically look into the pellet hopper to check the level of wood pellets. Add more wood pellets as needed. DO NOT reach into the hopper while the grill is operating.
- Practice makes perfect. As with any smoker or grill, the more you use it, the more you understand the cooking temperatures and performance.

Care and Maintenance

GRILLING TIPS & CLEANLINESS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking off the grill.
- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to serve.

CARE AND MAINTENANCE

Cleaning the Grill Body

Use warm, soapy water to clean the inside and outside of grill body with a cloth and then wipe it dry. Treat the interior surface of grill body with a light coat of vegetable oil and then wipe it dry periodically to prevent rusting.

DO NOT use oven cleaners, abrasive cleaners or abrasive cleaning pads on the surface of the grill body.

Cleaning the Cooking Grates and Grease Tray

With a cloth, use warm, soapy water to wash the cooking grates and grease tray and then wipe them dry. Lightly coating them with vegetable or olive oil will help prevent corrosion.

After removing cooked food and grates are still hot, carefully brush the cooking grates with a long handled cleaning brush. Wear oven mitt or gloves when around a hot grill.

Cleaning the Grease Bucket

For easier cleaning, use aluminum foil to line the grease bucket. Periodically, clean or replace the aluminum foil liner. Keep excess grease out of the grease bucket and the interior of grill body.

If too much grease collects inside the grill or within the grease bucket, a grease fire could result.

Removing Wood Pellet Ash

Depending on use, periodically remove wood pellet ash that has collected within the fire pot and grill body or other parts. With the grill COLD and UNPLUGGED, remove the cooking grates and grease tray for access into the fire pot and grill body. Vacuum the wood pellet ash residue out of the fire pot and grill body interior using a shop vacuum.

Storing the Grill

Disconnect the power cord and store the grill in a dry, safe place away from children and pets. If the grill is stored outdoors, make certain it is properly protected to prevent water from entering the hopper and grill body interior. If possible, do not leave wood pellets in the hopper during storage.

Care and Maintenance

Paint and Corrosion

Never apply paint to interior surfaces. Rust spots on the interior can be buffed, cleaned and then lightly coated with vegetable oil or vegetable oil spray. Maintaining a light coat of oil will help minimize rusting.

To protect against excessive rust, keep the grill clean and covered at all times when not in use.

Proper cleaning, maintenance and the use of clean, dry, quality pellet fuel will prevent common grill operational problems. However, in the event of poor operation or product failure, refer to “Troubleshooting” section for helpful tips.

Customer Service

(866) 814-0585, Monday through Friday from 8 a.m. to 8 p.m. EST

OR

(888) 922-2336, Daily from 7 a.m. to 12 a.m. CST

Live Chat: www.academy.com

Email: customerservice@academy.com

⚠ DO NOT RETURN the appliance to the store. Contact Customer Service for assistance first.

⚠ WARNING: Always disconnect the electrical cord prior to inspecting, cleaning, maintenance or service work.

⚠ NEVER perform any inspection, cleaning, maintenance or service on a HOT GRILL.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
The grill won't ignite	Power	Verify there is power at the outlet. If connected to a GFCI outlet, check and reset if necessary. If there is power but the grill fails to ignite, contact Customer Service at (866) 814-0585 or (888) 922-2336.
Pellets aren't being delivered into the Fire Pot	Pellet Hopper is empty or pellets failed to fall into auger tube.	Verify there are pellets in the Pellet Hopper and they are not stuck on the side walls. If they are stuck, gently bump the hopper walls to shake the pellets loose and/or add more pellets. If the grill has run out of pellets, allow up to 5 minutes for them to travel to the fire pot. Verify the auger motor is operating as described in SETUP PROCEDURE. If this fails, contact Customer Service at (866) 814-0585 or (888) 922-2336.
Fire will not remain lit.	Excess ash in the Fire Pot	Excess ash in the Fire Pot may be the problem. Unplug the grill and wait until the grill cools down. Then open the Cooking Chamber, use caution to remove the Cooking Grates, Grease Drain Pan and Flame Tamer from inside the grill. And then remove all unburned pellets and ash from inside and around the Fire Pot. A shop vacuum with a hose is ideal for this task. After cleaning the ash, reinstall the Flame Tamer, Grease Drain Pan and the Cooking Grates into the grill. Initiate the GRILL LIGHTING INSTRUCTIONS. If the grill fire still goes out, please contact Customer Service (866) 814-0585 or (888) 922-2336 for additional support.
Electric element (hot rod) does not get hot.	Check that the 3-wire plug is fully seated into a 3-wire grounded GFCI outlet wired for 120 volts and protected at 7 or 10 amps. Check the breakers or fuses for the outlet being used are not open or blown. Check that the GFCI outlet has not been tripped. Electric element only heats up (becomes red) during the first 5 minutes after power switch is turned on. Fuse-Blown.	Reset plug in a 3-wire grounded GFCI outlet wired for 120 volts and protected at 7 or 10 amps. Reset breakers or replace fuse. Reset GFCI outlet. Turn Control Knob "Off" then "Smoke" again. Replace max fuse size: 5mm x 20mm, 5 amps.
Grill is not getting hot enough	Temperature set too low. Grill lid being open too long or too often. No fire burning.	Adjust the Control Knob to a higher temperature. Open the grill lid only when necessary. Inspect and verify the Pellet Hopper is full and that the Fire Pot does not contain too much ash. DO NOT touch any HOT parts. Allow the grill to cool first.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Grill is getting too hot	Operating temperature set too high. Auger continuously runs.	Adjust the Control Knob to a lower temperature. If the temperature continues to go higher than the setting, contact Customer Service at (866) 814-0585 or (888) 922-2336.
Excess smoke from chamber or chimney.	Grease fire	Some smoke is normal, but if excess smoke is observed and the temperature has increased, there is a grease fire. Turn OFF and unplug the power cord. A simple grease should extinguish itself. If fire continues, contact FIRE DEPARTMENT.
Temperature or digital display does not match "set" temperature	Outdoor temperature, open lid or timing..	Close the grill lid and allow up to 15 minutes for the temperature to stabilize. Operating the grill in very cold conditions may affect the performance.
LCD screen does not illuminate	Missing or incorrect power supply. LCD screen failure. Blown fuse on circuit board.	Ensure the grill is properly connected to a working GFCI outlet supplying 120 volts. If the display has failed, contact Customer Service for replacement controller. Inspect and replace the 5 amp fuse. (See circuit board diagram for information.)
"ErH" error message	The grill has overheated, possibly due to grease fire or excess fuel.	Turn the grill OFF then unplug the power cord and allow grill to cool. Clean grill interior, remove excess pellets from firepot and confirm positioning of all component parts.
"Err" error message	Grill probe disconnection or failure	Unplug the power cord and allow grill to cool. Ensure grill probe wiring is properly connected and inspect for possible damage.
"Err" error message	1. Control knob was not in the OFF position when grill connected to AC power. 2. Grill temperature lower than 120°F due to fire go out	1. Turn Control knob to OFF, wait 2 minutes, then select desired temperature. It is a safety feature prevents an inadvertent start. 2. Turn off grill and unplug the power cord, then restart the grill to relight.
Flashing temperature on LCD Screen	SMOKE Mode If grill temperature below 130°F COOK Mode If grill temperature below 150°F	This is NOT an ERROR that effects the grill. USED to show that there is some risk that the fire could to out. Check the hopper for sufficient fuel or blockage. Check fire pot for ash build-up or obstructions. Check fan to confirm operation and speed. Check auger motor to confirm operation.
Flashing dots on LCD Screen	The igniter is ON.	This is NOT an ERROR that effects the grill. Used to show that the unit is in Start-Up mode.

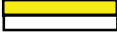
Troubleshooting

PROBLEM	CAUSE	SOLUTION
Grill will not start	Power	Ensure unit is plugged in. Verify there is power at the GFI outlet. Check and reset the Ground Fault Interrupter if necessary. If igniter not working, check 5 amp fuse found on the back of the control. Replace if necessary.
	Control knob	Ensure control knob is in OFF position. Turn control knob to SMOKE. LCD SCREEN will light up.
	Igniter	Remove warming rack, cooking grates, grease tray and flame tamer. Turn unit on and visually inspect the igniter. Start unit using Lighting Instructions. If not working Call customer service for replacement part.
	Auger Motor	Remove cooking grate, grease drain pan and flame tamer. Turn unit on and visually inspect the auger feed. Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement Auger motor.
	Control Board	Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement of Big Horn control board.
During Smoke Mode, the temperature is too high.	Improper preset for desired smoking setting	With the grill set to "Smoke", change the Adjustment Dial Pin to select lower preset. Refer to table shown on page 24 .
Unexpected grill temperature is displayed	Grill is exposed to direct sunlight or high ambient temperatures.	Use the grill in a shaded area when possible . However , over than showing incorrect temperature readings , this will not harm the grill . Briefly open the grill lid to help reduce the temperature if needed.
Grill will not achieve or maintain stable temperature	Insufficient air flow through fire pot	Check the fire pot for ash build-up or obstructions. Verify the blower fan motor is functioning, the air intake is not blocked and that the auger tube does not have any blockage. Perform a quick test. Remove cooking grate, grease drain pan and flame tamer. Ensure all the above has been done, start the grill, turn control knob to "High" and wait for 15 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel	Verify the hopper is full of wood pellets made for barbecues. Feel the pellets to be certain they are dry. If wet, remove all pellets and refill with dry wood pellets made for barbecues.
	Dirty or blocked temperature sensor	Clean the temperature sensor and verify it is not blocked or covered
	Improper control settings	Ensure smoke preset setting is correct in SOMKE mode.
Grill produces excess or discolored smoke	Excess grease build-up or dirty components	When the grill is cool, remove and properly clean the components. It is good practice to "burn off" excess food after each use by setting controller to "High" after food has been removed. Allow to cook about 10 minutes and properly shutdown the grill.
	Poor quality or damp wood pellets	Inspect the wood pellets and replace if needed
	Excess amount of ash in Fire Pot	When the grill is cool, remove ash from the Fire Pot using a shop vacuum
Frequent flare-ups	Improper cooking temperature	When cooking very greasy foods, keep the temperature under 350 F to help reduce flare-ups. Avoid putting greasy foods directly over the Fire Pot area.

Troubleshooting

Control Board Back View

Board Wire Harness Connection

-  Fan
-  Igniter
-  Auger Motor
-  AC Hot Input

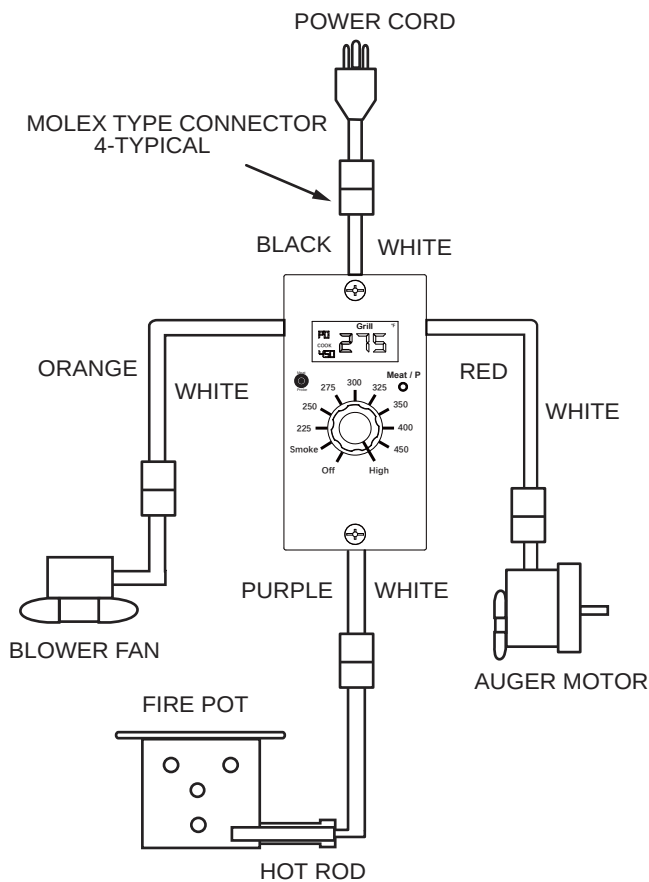


Grill Probe connections

5 amp 120 Volt Fuse w/ Housing
Fast-Blow Cartridge Fuse

The circuit board is equipped with a 5 amp, 120 volt fast-blow fuse to help protect against power surges and electrical shorts. When not in use, always unplug and store your grill. This will help prevent electrical damage from power surges or storms.

Digital Control Wiring Diagram



Warranty Information

For 1-year from date of purchase, Academy, Ltd. warrants the Pellet Grill against defects due to workmanship or materials to the original purchaser. The Academy, Ltd. obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Academy may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Academy, Ltd. requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Pellet Grill under the terms of this warranty, please call Customer Service Department at 866-814-0585 or (888) 922-2336 for a Return Authorization Number and further instructions. A receipt or proof of purchase will be required. Academy, Ltd. will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, ACADEMY, LTD. MAKES NO OTHER EXPRESS WARRANTY. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE PELLET SMOKE GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU