



Rider

DLX PELLET GRILL

MODEL NUMBER 20209106

ASSEMBLY GUIDE



SERIAL NUMBER:
NÚMERO DE SERIE:
NUMÉRO DE SÉRIE:

See rating label on grill for serial number.
El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.
Voir l'étiquette d'évaluation sur le grill pour le numéro de série.

DATE PURCHASED:
FECHA DE COMPRA:
DATE D'ACHAT:

Need Help? Visit Oklahomajoes.com for video assembly tips. If you'd rather - you can call us at 1-800-318-7744
Necesita ayuda? Visite Oklahomajoes.com para obtener consejos sobre el montaje de videos. Si prefiere, puede llamarnos al 1-800-318-7744
Besoin d'aide? Visitez Oklahomajoes.com pour des astuces d'assemblage vidéo. Si vous préférez, vous pouvez nous appeler au 1-800-318-7744

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.

IMPORTANT SAFETY INFORMATION

SAFETY SYMBOLS

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.



CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

THIS GRILL IS FOR OUTDOOR USE ONLY



WARNING

Please read this entire manual before installation and use of this *pellet-burning* appliance. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. Save these instructions.

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- Your appliance must be operated outside on noncombustible flooring and away from combustible materials.
- If operating your appliance on floors protected with a noncombustible, protective surface, the protective surface must be approved for such use by local building or fire officials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids to start or "freshen up" a fire in this appliance. Keep all such liquids well away from this appliance when in use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Do not touch hot surfaces.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Use only with GFCI (Ground Fault Circuit Interrupter) protected circuit.
- To prevent appliance from being splashed or falling into water, do not use within 10 feet of a pool, pond or other body of water.
- Keep appliance dry and out of rain at all times.
- Unplug appliance when not in use and before moving.
- Never remove grounding plug or use with an adapter with two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging the appliance.
- Fuel, such as charcoal briquettes, is not to be used with appliance. For optimum performance, use only the recommended pellet fuel in this grill.
- Do not use the appliance during an electrical storm.
- Keep a fire extinguisher accessible during operation.

SAVE THESE INSTRUCTIONS



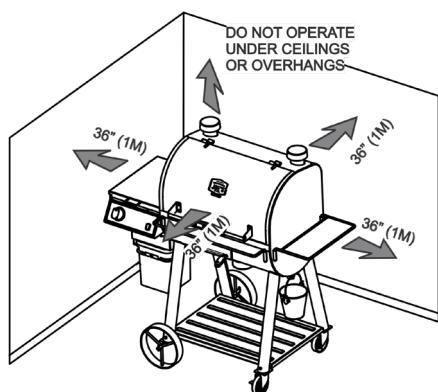
CAUTION



CAUTION - The symbol shown at left will be present on the Sear Zone shift handle. This is an indication that the handle may be HOT during use. Wear protective gloves when operating the handle. Note that other parts of the grill will also be hot, take care not to touch hot portions of the grill.

IMPORTANT SAFETY INFORMATION

1. A minimum clearance of 36 inches (1 meter) from combustible constructions to the sides of the appliance, and 36 inches (1 meter) from the front and back of the appliance to combustible constructions must be maintained. Do not use this appliance indoors or in an enclosed, unventilated area, such as a garage. This wood pellet appliance must not be placed under overhead combustible ceilings or overhangs. Keep your appliance in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.



2. Should an uncontrolled grease fire occur, Unplug the power cord and leave the lid closed until the fire burns out. Do not throw water on the unit. Do not try to smother the fire. We recommend that you keep a class ABC approved fire extinguisher on site. If an uncontrolled fire does occur, call your Fire Department.
3. Do not transport or move your appliance while in use or while the appliance is hot. Ensure the fire is completely out and that the appliance has cooled completely before moving.
4. Keep electrical supply cords and the fuel away from heated surfaces.
5. After periods of storage, or non-use, be sure to check the grill for obstructions, the hopper for foreign objects, and any air blockage around the fan intake. Clean before use. Regular care and maintenance is required to prolong the lifespan of your appliance. If the appliance is stored outside during the rain or periods of high humidity, care should be taken to insure that water does not get into the hopper. Wood pellets will expand greatly when allowed to get wet or when exposed to high humidity. Wet Pellets will decompose and may jam the feed system. Always disconnect the power, before performing any service or maintenance. The grilling guide, supplied with your grill, will give you tips on proper cleaning and maintenance of your appliance. We recommend that pellet fuel be removed from the grill before long term storage.
6. It is recommended to use heat-resistant barbecue mitts or gloves when operating the appliance. Please visit Charbroil.com for a good selection of barbecue mitts. Do not use accessories not specified for use with this appliance. Do not put an appliance cover or anything flammable in the storage space area under the appliance. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

7. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer, and never when the appliance is plugged in.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
9. Parts of the appliance may be very hot, and serious injury may occur. Keep young children and pets away while in use.
10. Do not modify ignition systems or fire pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
11. Only use the temperature probe recommended for this PELLET GRILL.
12. A steam cleaner is not be used
13. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the appliance
14. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
15. the appliance must not be installed behind a decorative door in order to avoid overheating.
16. Do not allow rainwater to come in contact with appliance at any time. Place unit under the shelter.

DANGER

For North American Consumers:

Plug into an appropriate 3-prong outlet.

An electrical supply with GFCI protection is required. To protect against shock hazard, locate a grounded 3-prong receptacle in reach of the 6' (1.8-m) power cord. When installing the receptacle, follow the National Electrical Code and local codes and ordinances.

If you must use an extension cord:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W and a tag stating "Suitable for Use with Outdoor Appliance". Use the shortest length extension cord required.
- Do not connect 2 or more extension cords together.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

DANGER

Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the appliance unless otherwise noted in the Owner's Manual.

DISPOSAL OF ASHES

Ashes should be placed in a metal container (do not use your plastic storage bucket) with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, until final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. **Do not use fuel with additives. Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your appliance.**

Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Oklahoma Joe's recommends the Oklahoma Joe's Premium Food grade brand of pellet fuel. These pellets are rated at 8,000 BTU's per lb. (1.98 kJ/kg.) The ash content of these pellets are below 0.5%

NOTE: Always store wood pellets in a dry area. Avoid any contact with moisture. Exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Always use a moisture proof, resealable bucket for proper storage. Wet pellet fuel will clog your grill.

CREOSOTE - Formation and need for removal

When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignit-

ed, this creosote makes an extremely hot fire.

The grease duct should be inspected at least monthly to determine when grease and/or creosote buildup has occurred.

When grease or creosote has accumulated, it should be removed to reduce risk of fire.

When Creosote, or soot, is burning, it produces black smoke and leaves a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the fire pot area, or poor air-to-fuel combustion. It is dangerous to operate this appliance should the flame become dark and sooty. When ignited, this creosote will result in an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the appliance **OFF**, let it cool completely, then perform maintenance and cleaning. Creosote commonly accumulates along exhaust areas, and other areas where smoke can escape. If creosote has formed inside the appliance; allow the appliance to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.



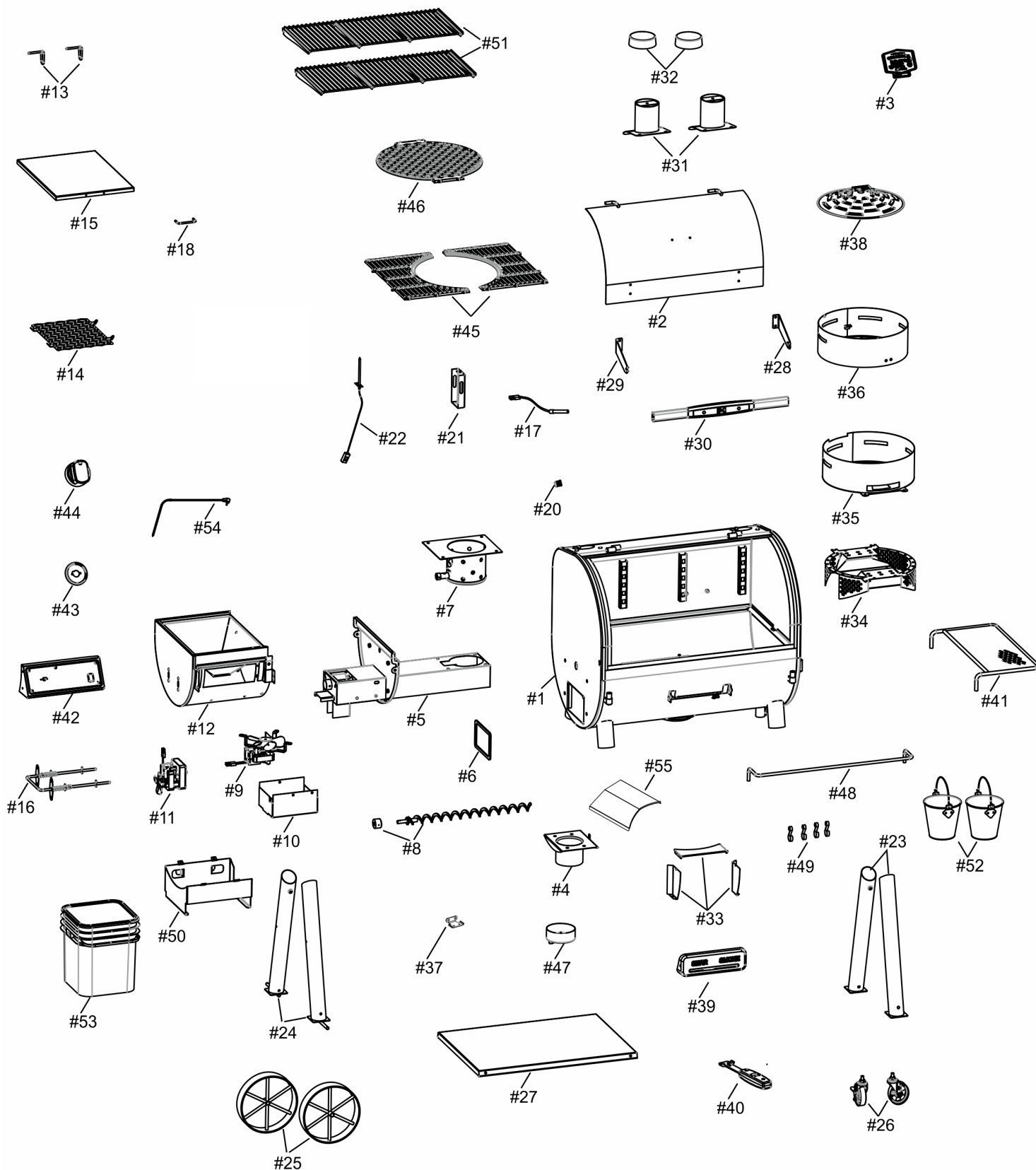
CAUTION

CAUTION: Appliance may be **HOT**. Use hand protection if necessary.

Be sure to read your Grilling Guide for more info on how your new pellet grill works and how to control it for the best possible experience.

There's instructions on maintenance, cleaning, troubleshooting, cooking tips, and a whole lot of information to help you master your pellet grill.

REPLACEMENT PARTS DIAGRAM • DIAGRAMA DE PIEZAS DE REPUESTO • SCHÉMA DE PIÈCES DE RECHANGE

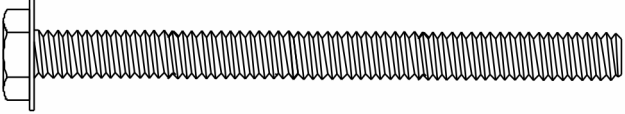
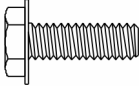
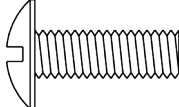
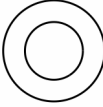


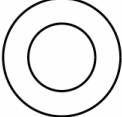


REPLACEMENT PARTS LIST

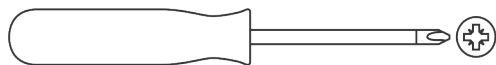
Key	Qty	Description
1	1	FIREBOX
2	1	TOP LID
3	1	LOGO PLATE
4	1	AIR CHANNEL SUPPORT
5	1	AUGER HOUSING
6	1	GASKET F/ HOPPER
7	1	FIRE POT
8	1	AUGER, W/ BUSHING
9	1	FAN
10	1	FAN HOUSING
11	1	AUGER MOTOR
12	1	HOPPER
13	1	HINGE PIN, F/ HOPPER LID (SET OF 2)
14	1	HOPPER GUARD
15	1	HOPPER LID
16	1	SIDE HOPPER RELEASE LEVER
17	1	HOT SURFACE IGNITOR
18	1	HOPPER LID HANDLE
19		THIS NUMBER IS UNUSED
20	1	PROBE COVER
21	1	SHIELD, F/ TEMPERATURE PROBE
22	1	TEMPERATURE PROBE
23	2	LEG, F/ CASTER
24	2	LEG, F/ WHEEL
25	2	WHEEL
26	2	CASTER
27	1	BOTTOM SHELF
28	1	BRACKET, F/ TOP LID HANDLE, RIGHT
29	1	BRACKET, F/ TOP LID HANDLE, LEFT
30	1	HANDLE CENTER, F/ TOP LID
31	2	SMOKE STACK BASE

Key	Qty	Description
32	2	SMOKE STACK CAP
33	1	KIT, GREASE BLOCK, F/ SEAR ZONE CHAMBER
34	1	SEAR ZONE, HEAT BAFFLE CHAMBER
35	1	SEAR ZONE, STATIONARY CHAMBER
36	1	SEAR ZONE, ROTATING CHAMBER
37	1	HANDLE LEVER BRACKET, F/ SEAR ZONE
38	1	SEAR ZONE, COVER PLATE
39	1	COVER BOX, F/ SEAR ZONE HANDLE LEVER
40	1	HANDLE LEVER, F/ SEAR ZONE
41	1	SIDE SHELF
42	1	DIGITAL CONTROL BOX
43	1	BEZEL, F/ CONTROL KNOB
44	1	CONTROL KNOB
45	2	COOKING GRATE, SIDE
46	1	COOKING GRATE, CENTER
47	1	ASH CUP (LARGE)
48	1	TOWEL BAR
49	4	TOOL HOOK
50	1	MOUNT, F/ PELLET BUCKET
51	2	WARMING RACK
52	2	GREASE BUCKET
53	1	PELLET BUCKET
54	1	FOOD PROBE
55	1	GREASE TENT
NOT Pictured		
...	1	PRODUCT GUIDE, ENGLISH, FRENCH, SPANISH
...	1	HARDWARE PACK
...	1	GRATE LIFTER
...	1	DRAIN DOOR, F/ PELLET

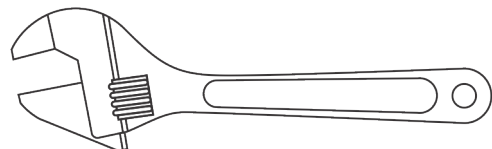
HARDWARE LIST ▪ LISTA DE HARDWARE ▪ LISTE DU MATÉRIEL

Key • Clv • Clé	Description • Descripción	Picture • Imagen • Image	Qty. • Cant. • Qté
A	1-4-20 x 3" HEX SCREW TORNILLO HEXAGONAL HEX VIS		4
B	5/16-18 x 3/4" HEX SCREW TORNILLO HEXAGONAL HEX VIS		4
C	1/4-20 x 3/4" COMBO SCREW TORNILLO HEXAGONAL HEX VIS		23
D	SMALL WASHER PEQUEÑO ARANDELA PETIT RONDELLE		4
E	1/4-20 NUT TUERCA ÉCROU		10
F	RETAINING CLIP CLIP DE RETENCIÓN CLIP DE RETENUE		2
G	LARGE WASHER GRANDE ARANDELA GRANDE RONDELLE		2

Tools required for assembly (Not included)
Herramientas necesarias para el montaje (no incluidas)
Outils requis pour l'assemblage (non inclus)



Phillips Screwdriver
Destornillador Phillips
Tournevis cruciforme



Adjustable Wrench
Llave ajustable
Clé à molette

ASSEMBLY / ASSEMBLAGE / ASAMBLEA

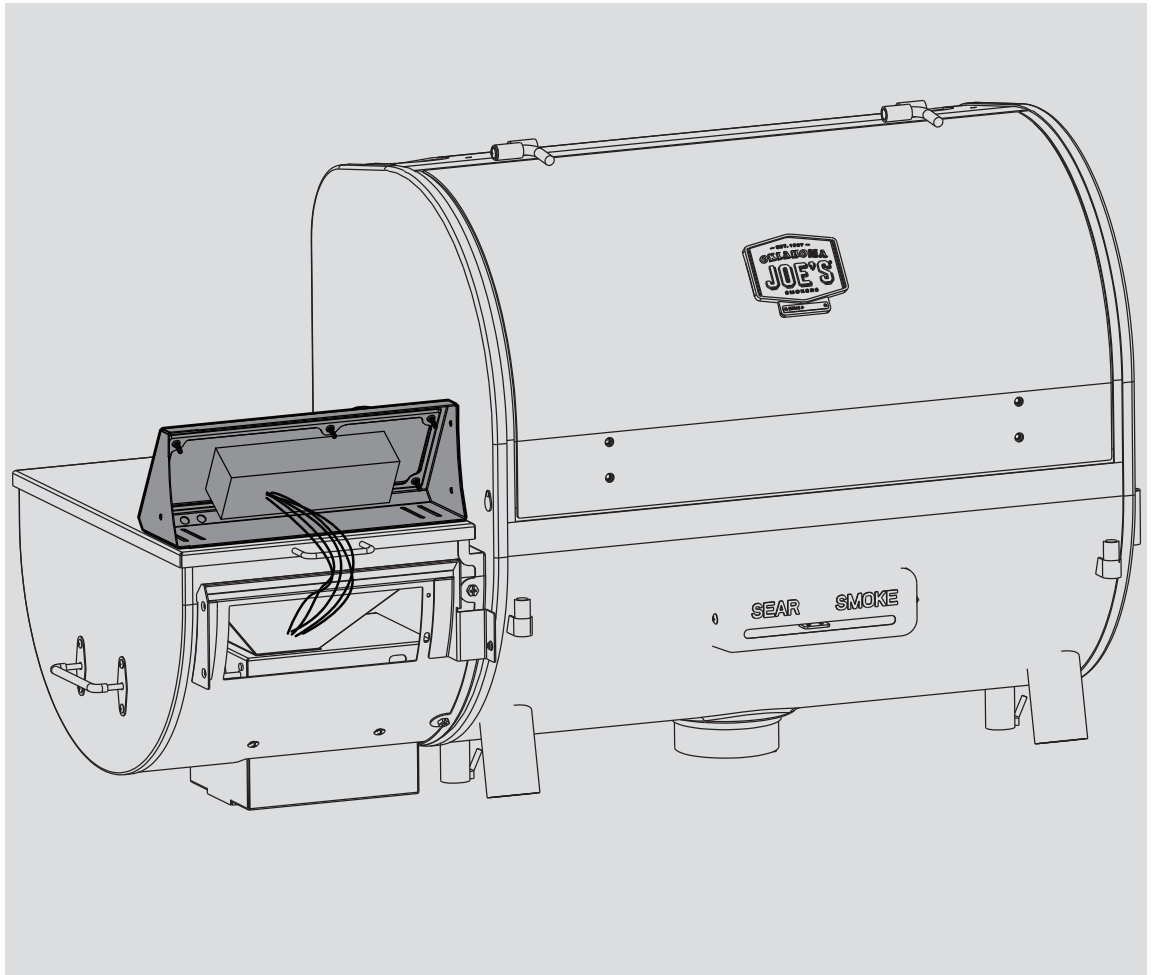


CAUTION

THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.
¡ESTA UNIDAD ES PESADA! NO intente ensamblar sin un ayudante.
CET APPAREIL EST LOURD! NE PAS essayer de se réunir sans aide.

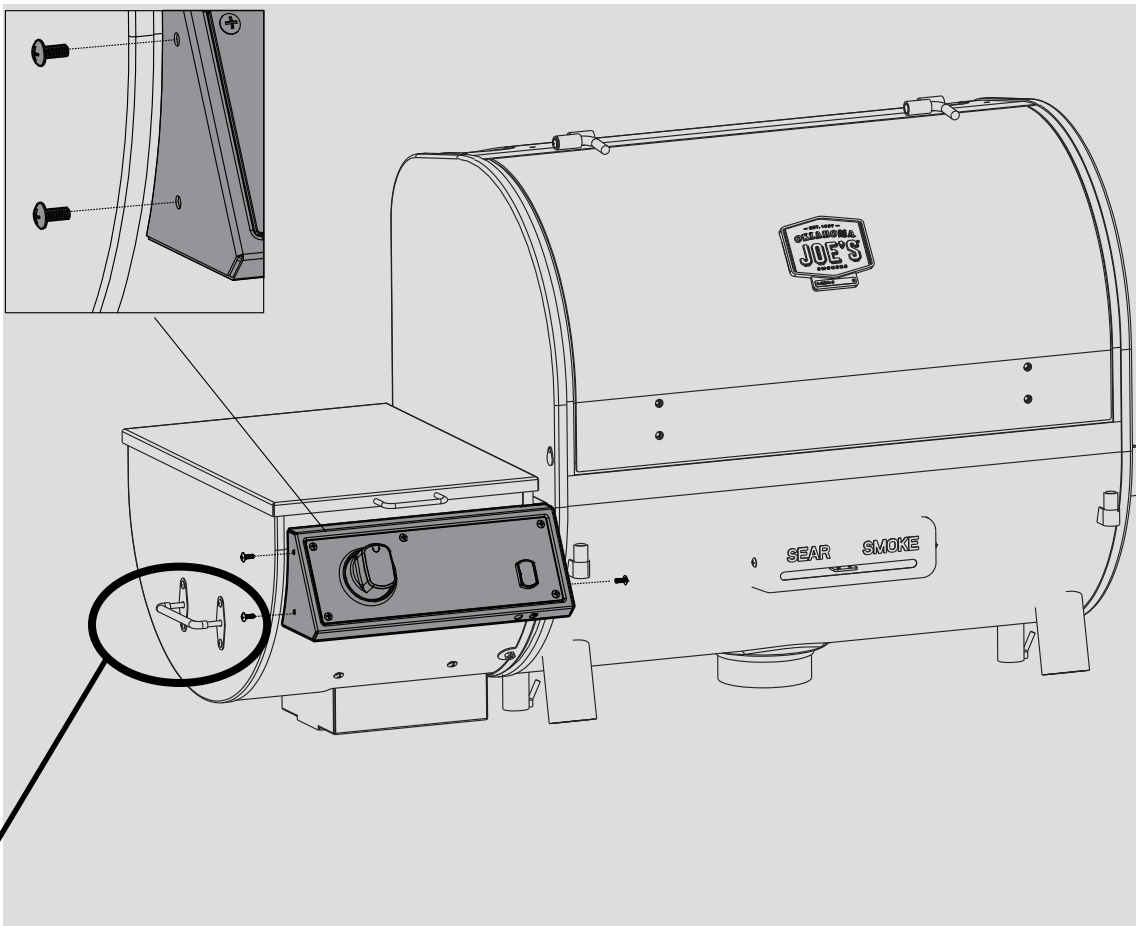
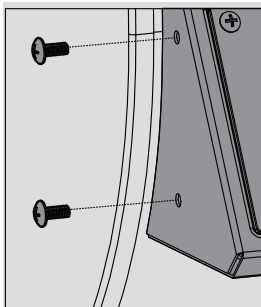
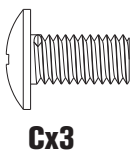
- Some parts may contain sharp edges – especially as noted in each assembly step! Wear protective gloves if necessary.
- Algunas partes pueden contener bordes afilados, ¡especialmente como se indica en cada paso del ensamblaje! Use guantes protectores si es necesario.
- Certaines pièces peuvent comporter des arêtes vives - en particulier comme indiqué à chaque étape de l'assemblage! Portez des gants de protection si nécessaire.

1



ASSEMBLY / ASSEMBLAGE / ASAMBLEA

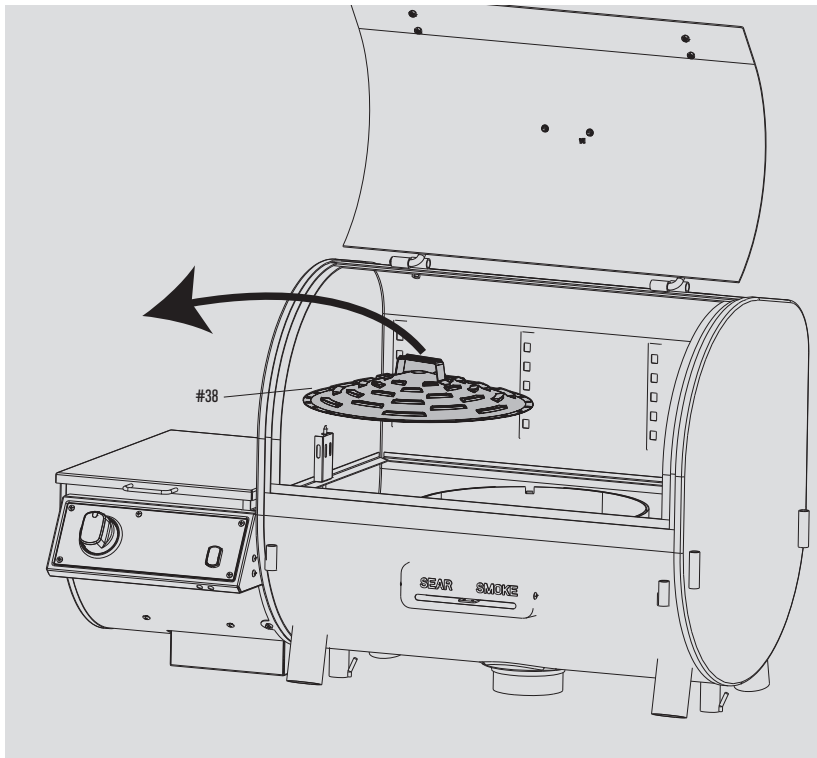
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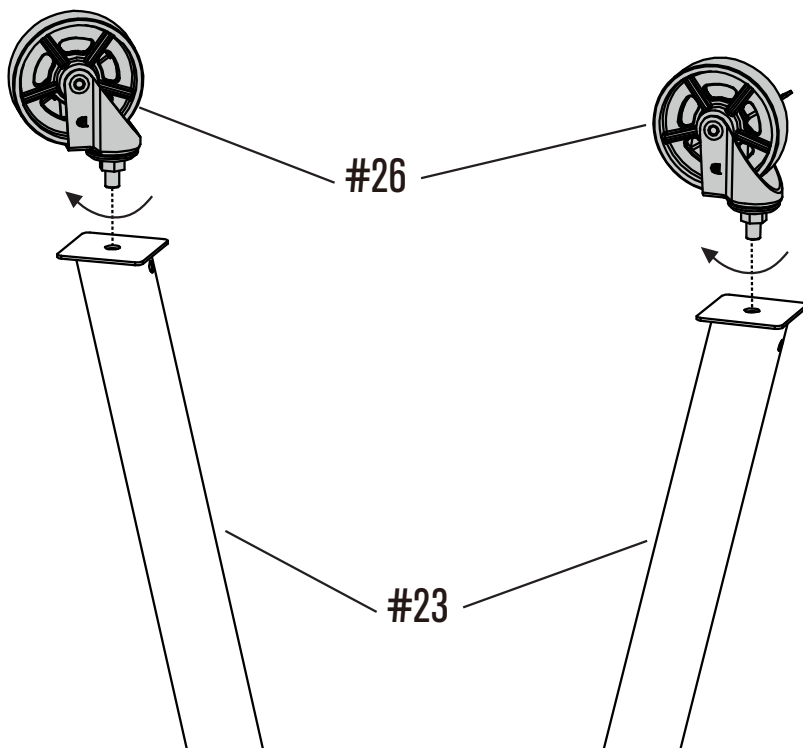
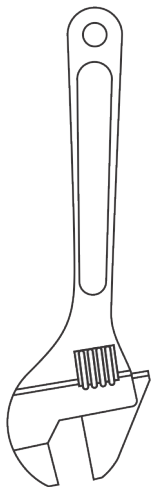
- **DO NOT** use the Side Hopper Release Handle to move your grill. It is not designed to support the weight of the grill.
- **NO** use la manija de liberación de la tolva lateral para mover su parrilla. No está diseñado para soportar el peso de la parrilla.
- **NE PAS** utiliser la poignée de dégagement du bac à déchets latéral pour déplacer votre gril. Il n'est pas conçu pour supporter le poids du gril.

ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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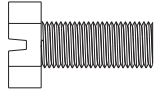
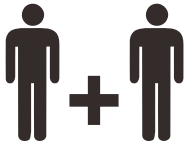


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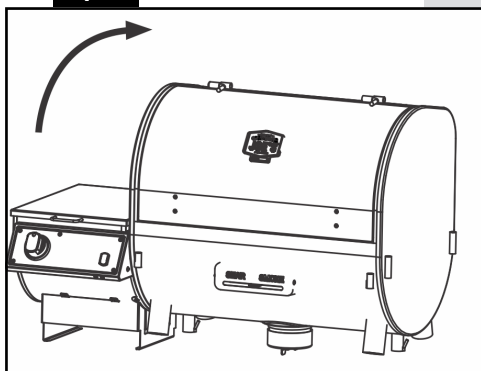
ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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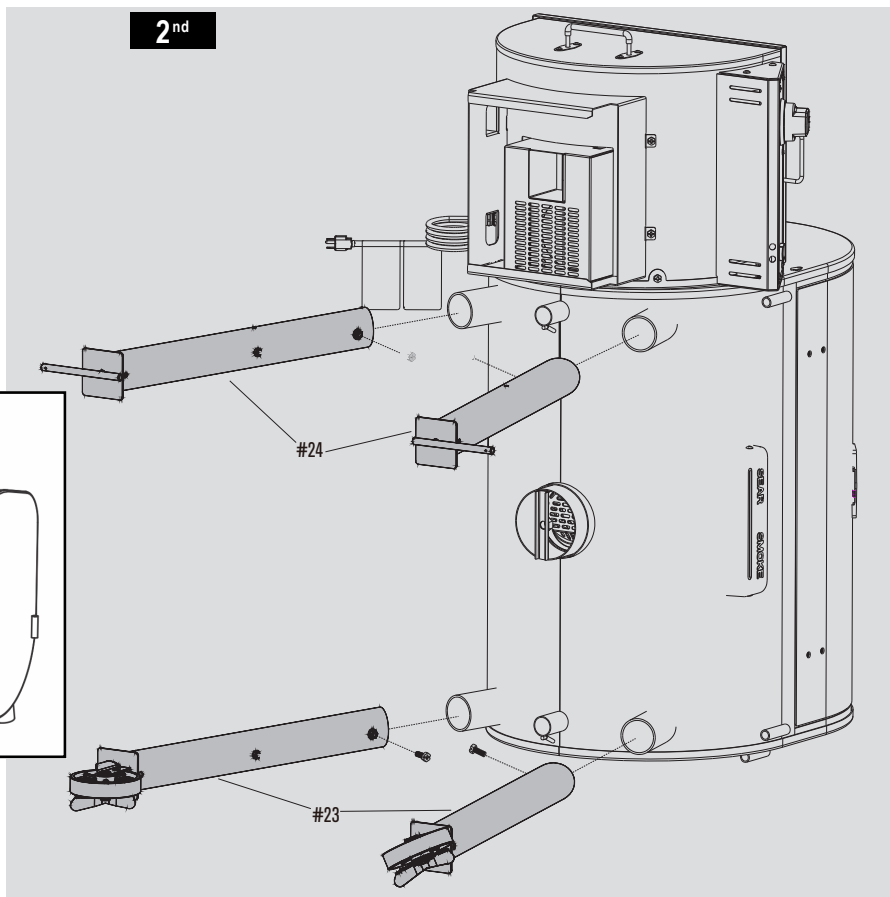


Bx4

1ST



2nd



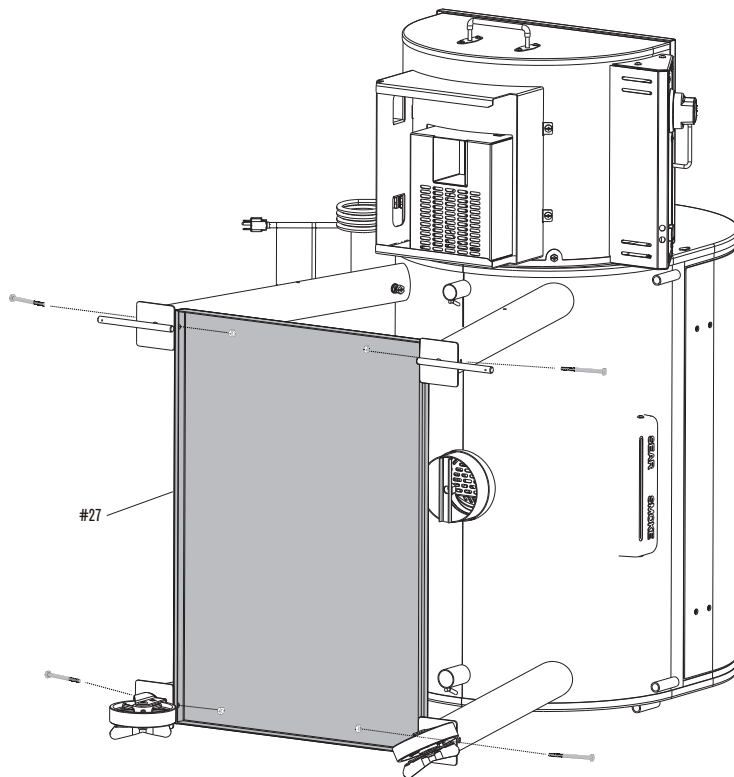
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Ax4



Ex4

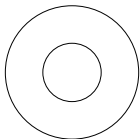


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

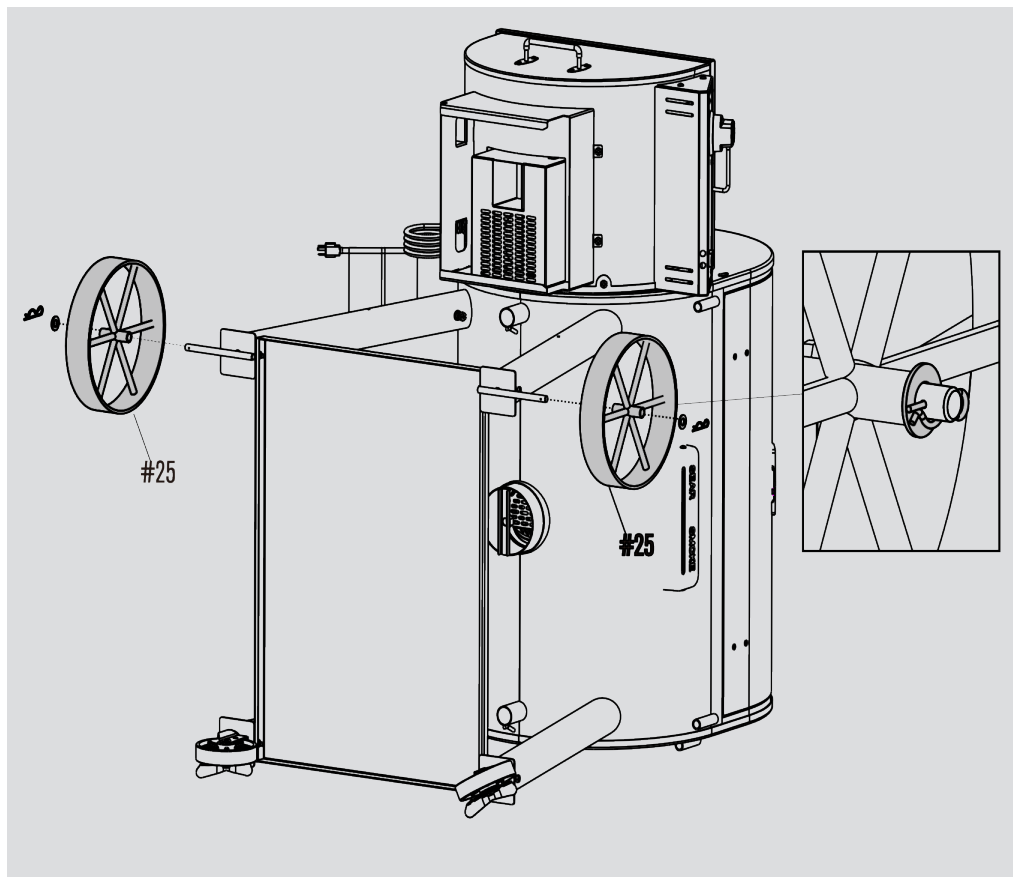
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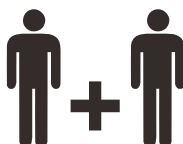
Fx2



Gx2

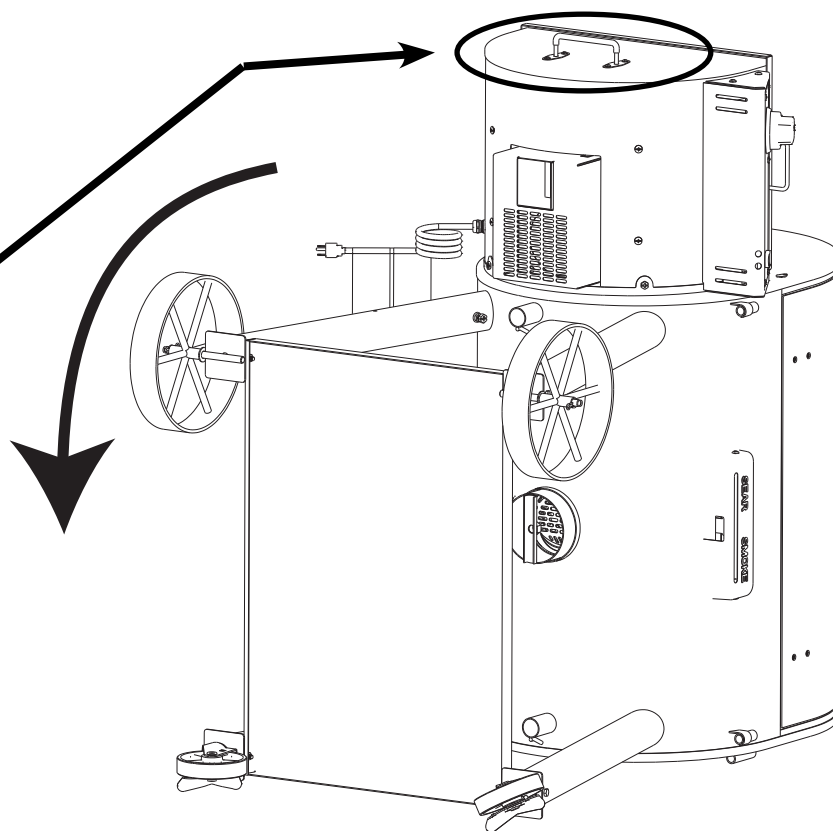


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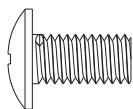
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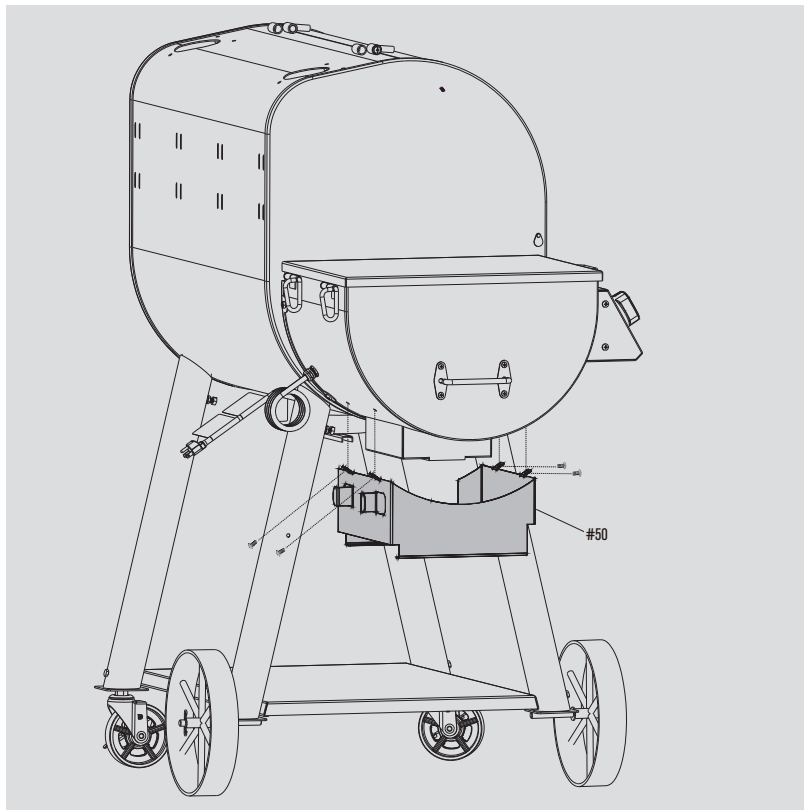


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

9



Cx4

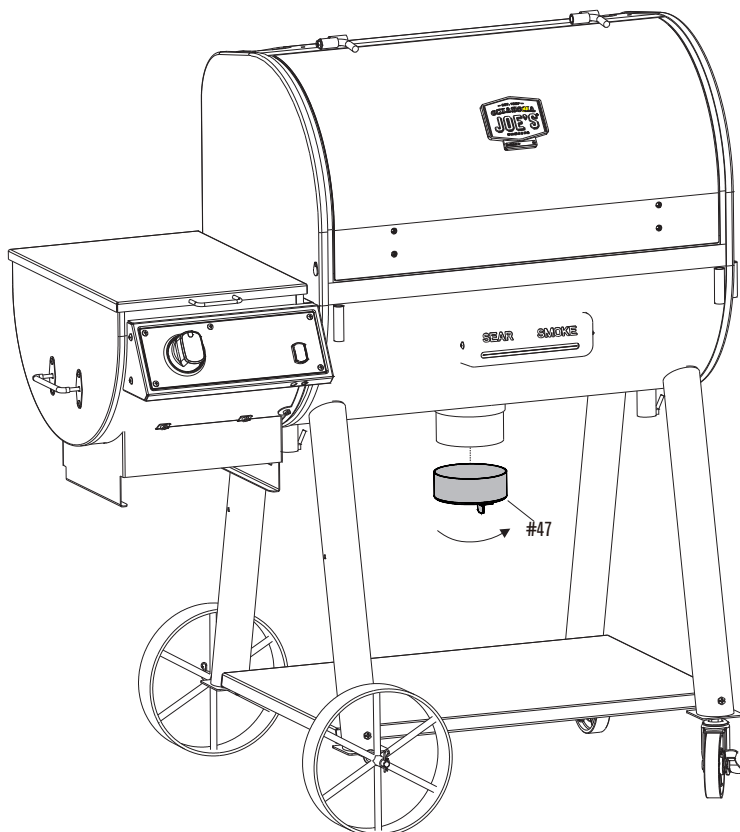


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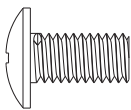
CAUTION

- The Ash Cup (#47) must be installed and securely tightened during operation.
- La Ash Cup (# 47) debe instalarse y apretarse de manera segura durante la operación.
- La coupe à cendres (n ° 47) doit être installée et bien serrée pendant le fonctionnement.

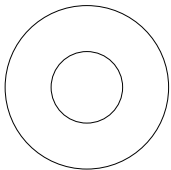


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

11



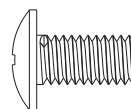
Cx2



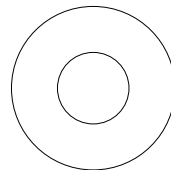
Dx2



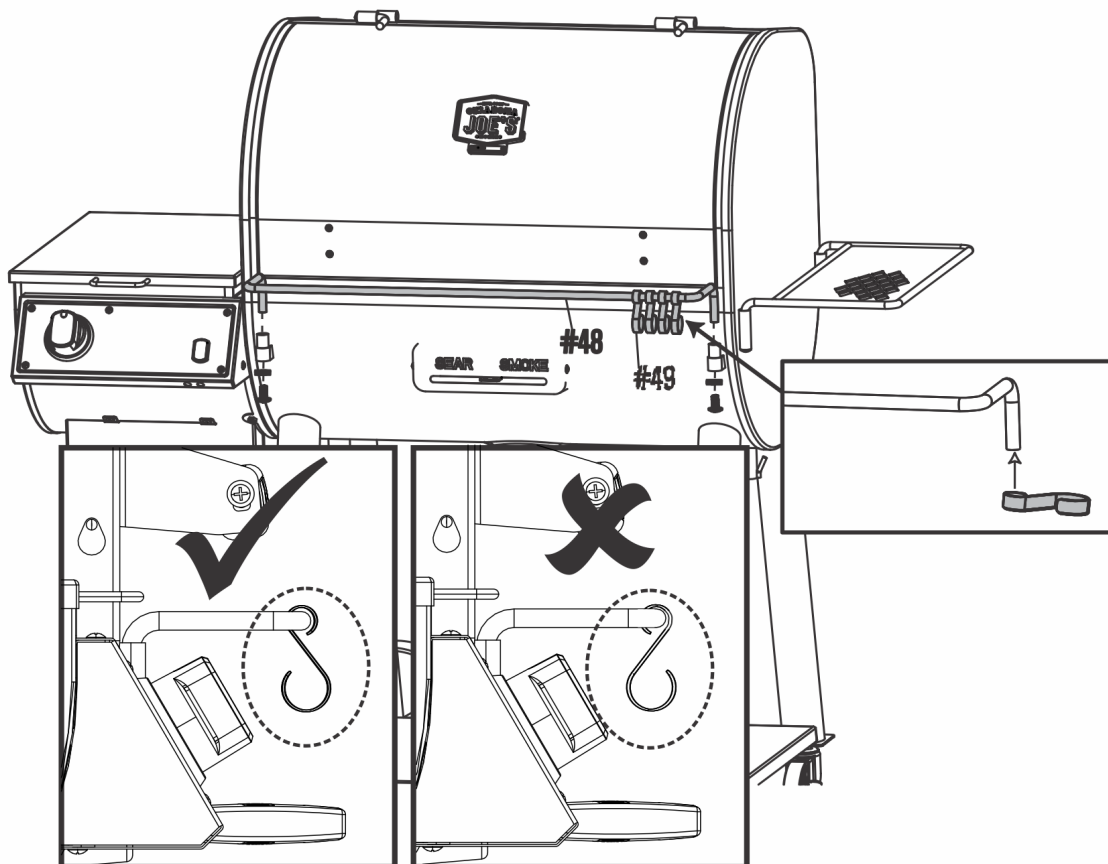
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Cx2

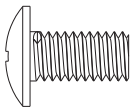


Dx2

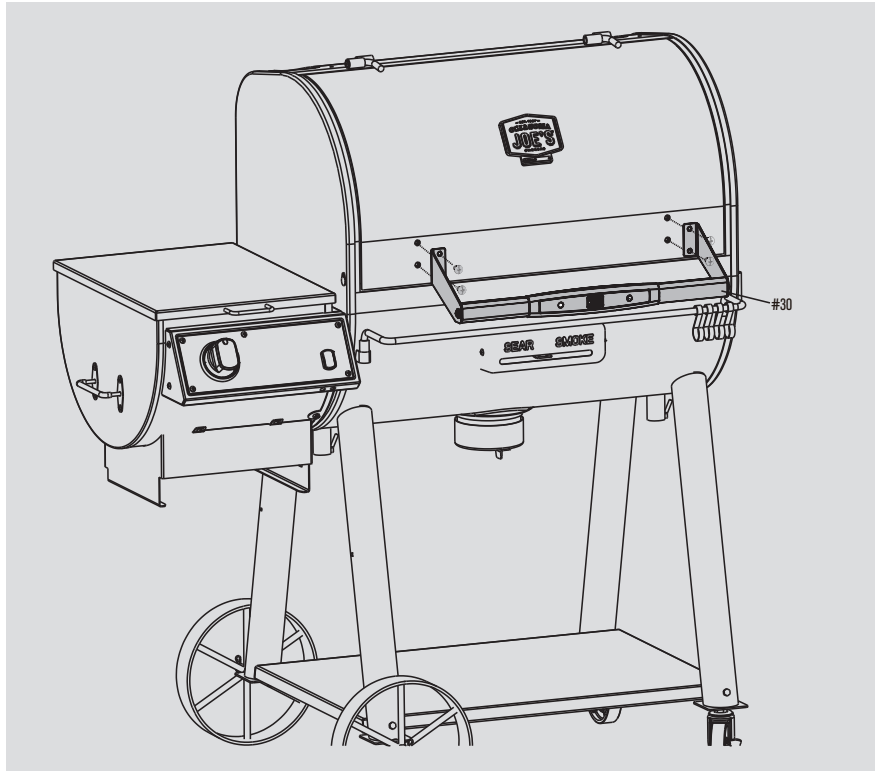


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

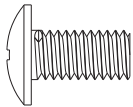
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Cx4



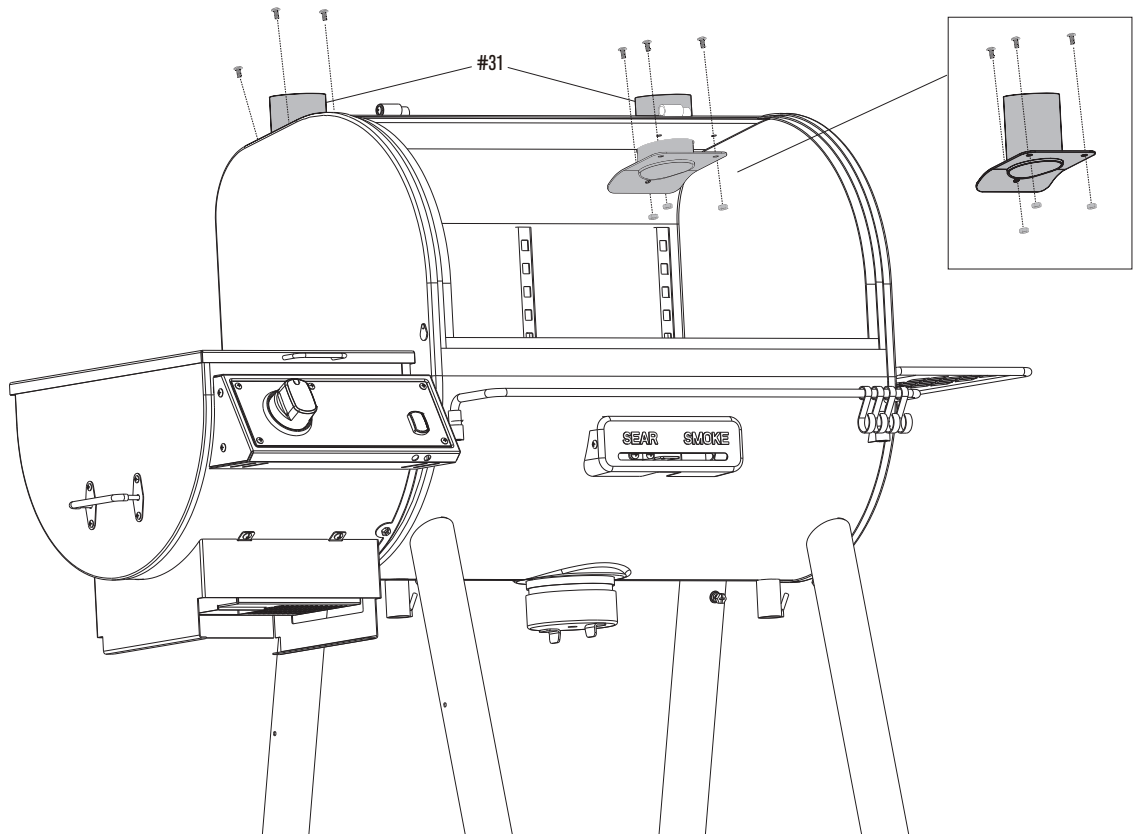
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Cx6



Ex6

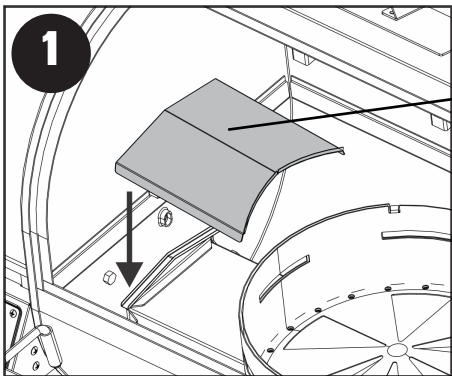
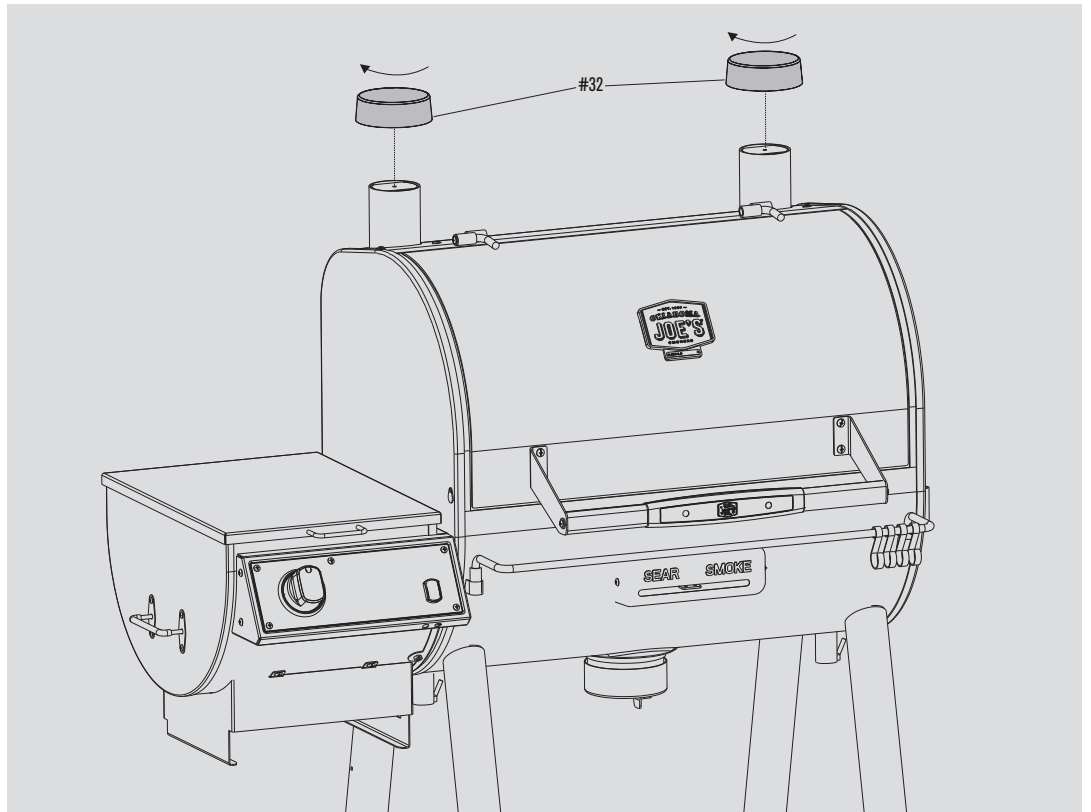


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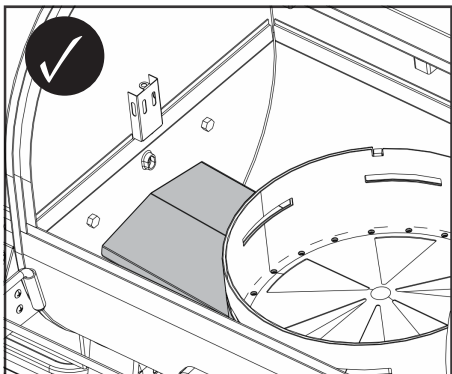
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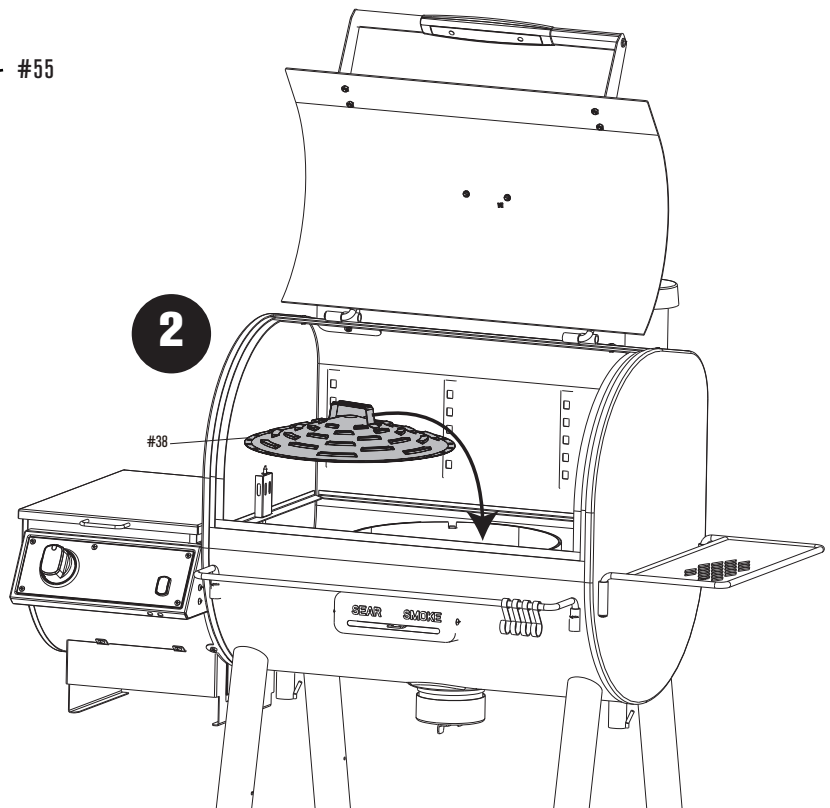
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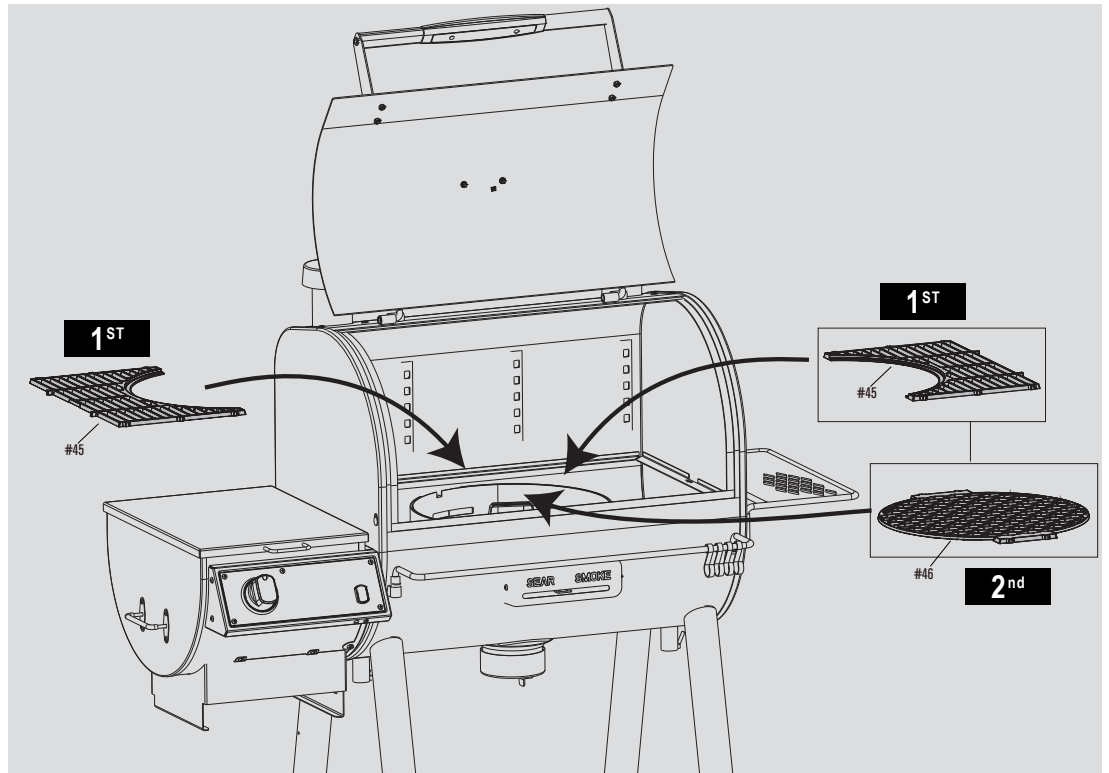
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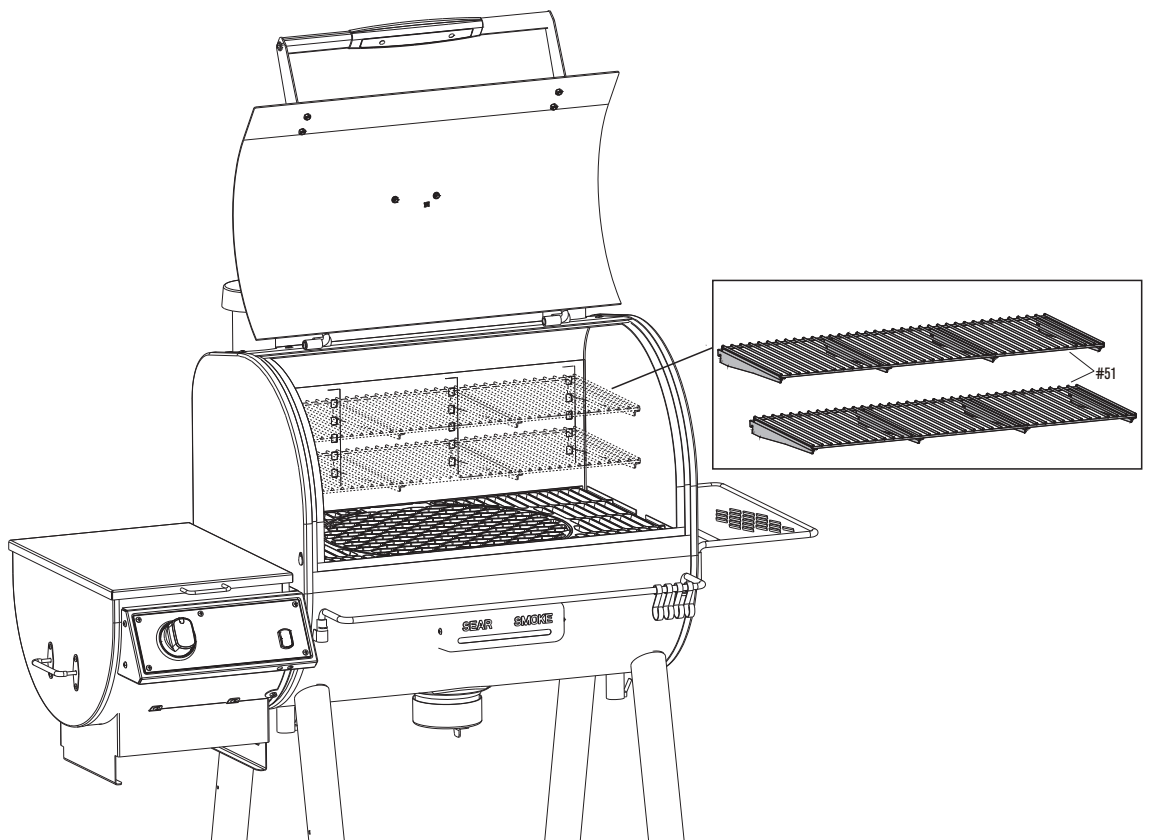
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ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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18

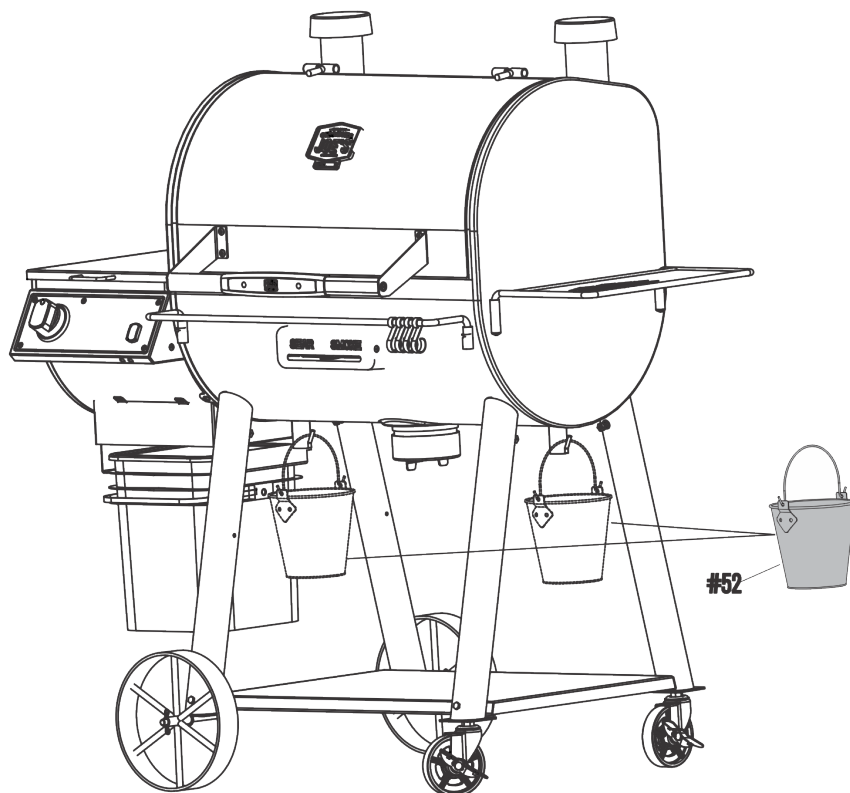


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

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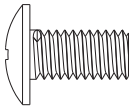


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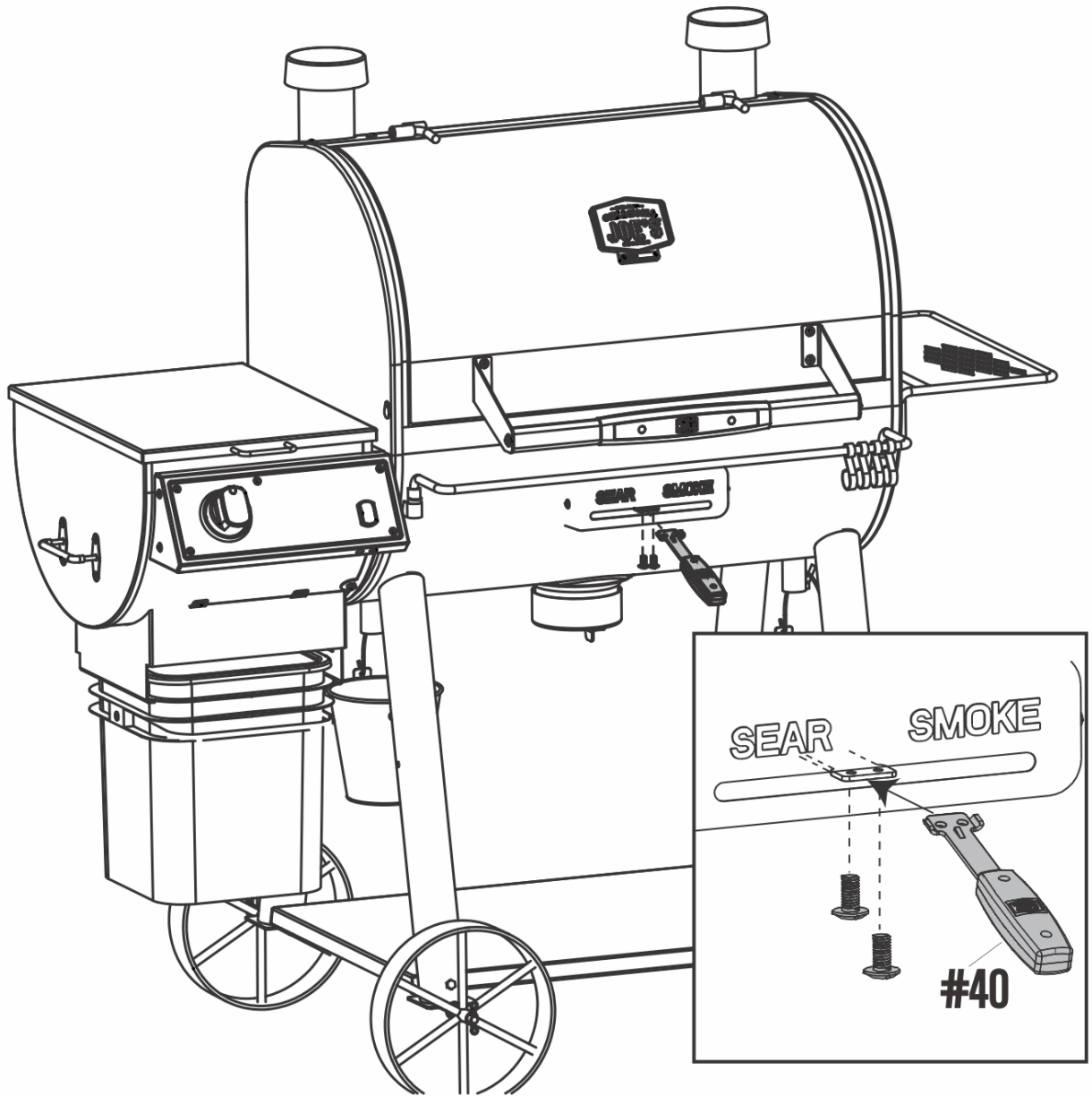


ASSEMBLY / ASSEMBLAGE / ASAMBLEA

21



Cx2



FOR YOUR SAFETY - STARTING UP YOUR PELLET GRILL

FIRST TIME START UP

Follow these instructions for setup and proper use of your Rider Pellet Grill.

1. INSPECTION – This is a quick check to make sure your grill's components are working properly. Be sure to observe only and not touch the auger, ignitor, or fans.

1. Remove warming racks, grates and baffles.
2. Plug the grill into a GFCI protected outlet and power the grill on using the power switch on the Pit Control panel.
 - a. Look in the hopper to ensure that the auger is clear.
 - b. Turn the control knob to the **LOW** grill setting, allow to run for 3 minutes and:
 - c. Look into hopper to confirm that the auger is turning.
 - d. Listen for the blower fan. You should also be able to feel air moving out of the firepot.
 - e. Look to see that the ignitor is glowing red inside the firepot. Allow up to 5 minutes.
 - f. Make sure the ash cup is tightly screwed on.
3. Turn knob to SHUTDOWN position.

2. SEASONING - Seasoning your smoker before cooking will burn off any manufacturing residues, protect your grill surfaces, and create the beginning of a cooked-in surface treatment that will add to the flavor of your smoked meats, cook after cook.

- a. Load Quickdraw hopper with pellets
- b. Close lid and shift heat baffle to sear mode.
- c. Turn the control knob to the **LOW** grilling setting.
- d. Make sure your pellets are igniting:
 - i. Wait for preheat cycle to complete - you'll see the letters **PRE** on the display change to an actual temp reading when finished.
 - ii. Look for smoke exiting the exhaust stacks and watch for the temp to rise.
- e. Run for 30 minutes.
- f. When complete, run the Shutdown process explained below.
- g. Now you're ready to cook!

3. SHUTDOWN CYCLE - Use this technique to properly shut-down your grill after each use.

- a. Once you are finished cooking, turn the control knob to the shutdown position. After 3 seconds, the Shut-

down process will start by flashing the message "**DRN HOP**" on the Pit Control screen, indicating that it's time to drain the remaining pellets in the Quick-Draw hopper into your pellet storage bucket.

- b. Next, the Pit Control screen will flash the message "**Coo-ling**", indicating that it has begun the Shut-down Burn and cooling process. The grill will then burn through the pellets remaining in the auger tube and fire pot, cleaning the system for next use. This process will take about 30 mins total and have the added benefit of running a high temp burn off, cleaning the heat baffles.
- c. The grill will automatically power off when the process is complete. Once it's cool, you can unplug the grill and store for your next cook out

4. SUBSEQUENT START UPS – After a seasoning burn, startups are a breeze.

- a. Load Quickdraw hopper with pellets
- b. Power the grill on using the power switch on the Pit Control panel.
- c. Turn control knob to the desired set temp.
- d. Allow Preheat cycle to complete.
- e. Add food!
- f. When finished, always remember to run through the Shutdown process before powering your grill off.

BURN OFF

If you are doing a lot of low temperature cooking, there is potential for excess grease to build up on the heat baffles. To manage that grease build up, run a high heat Burn Off every couple of smoking sessions. To do a Burn Off, simply run your pellet grill on the **HIGH** grilling temp for 20 minutes after you've finished smoking. The high temperatures achieved will vaporize grease lingering on the heat baffles before it builds up to a hazardous level.




CAUTION

- **DO NOT** touch the ignitor rod.

FOR YOUR SAFETY - STARTING UP YOUR PELLET GRILL



CAUTION

The main  power switch will shut the power off to the control panel and to the grill components only. When servicing the control panel or any parts ensure that the **power supply cord is disconnected** to avoid a shock hazard.

SAFETY FEATURES BUILT INTO THE CONTROL SOFTWARE

The control system is equipped with safety features to help keep the smoker in the desired operational range. The features are as follows:

Flameout Watch: Unless the system is in the Preheat cycle or the Shutdown cycle, the control system will activate the Flameout Watch cycle, if the temperature measured by the probe inside the cooking chamber is lower than 100°F. The system tries to re-establish combustion and achieve the heat setting for 20 minutes. If, after 20 minutes has passed, and the measured temperature remains below 100°F, the system will display error code **ER5**. The system will also activate the Shutdown cycle. The Shutdown cycle will shut off all the electrical components and turns off the unit in an orderly and controlled manner.

Overheat Watch: Unless the system is in Shutdown cycle, the control system will activate the Overheat Watch cycle if the cooking chamber temperature is above 700°F. If the cooking chamber temperature measured by the probe remains above 700°F for 3 minutes, the control system displays error code **ER6**. The Shutdown cycle will also be activated. The Shutdown cycle will shut off all the electrical components and turns off the unit in an orderly and controlled manner.

Standby Mode: If the grill is powered on, but the control knob is not set to any smoking or grilling target temperature, the control system shifts into the standby mode. If the system remains idle for 5 minutes in the standby mode with no inputs from the consumer, the system will shutdown and power off.

COMMON TROUBLESHOOTING

What if temperatures won't rise or I see an ER 5 message on the Pit Control Screen?

These are both signs that you are not getting proper combustion in the firepot. This situation can be caused by several factors. Follow these steps to isolate and address the problem:

1. **CHECK PELLET SUPPLY**- Are there pellets in the hopper? If not, load it up and try again.
2. **CHECK FOR ASH BUILDUP** - If your pellet supply is ok, check for a buildup of ashes in the firepot. If ashes are not draining properly, they can cover the ignitor and prevent pellets from igniting and burning. Here's how to assess ash build up:
 - a. **Check Firepot** –
 - i. Shutdown the grill and allow to cool.
 - ii. Remove warming racks, grates and baffles and shift heat baffle to **SEAR MODE**
 - iii. Check for and remove any ashes or unburnt pellets in the firepot. Tap the firepot with a screwdriver to shake any debris through the bottom of the firepot.
 - iv. Replace warming racks, grates and baffles.
 - b. **Check Ash Cup**-
 - i. Check and empty ash cup. With ash cup removed, tap ash chute (stainless steel tube protruding from bottom of grill) with screwdriver or similar tool to shake firepot clean.
3. **CHECK FOR AUGER JAM** – If your firepot is clean, next you'll need to check for an auger jam. These can be caused by a number of factors such as using damp or crumbling pellets, leaving pellets in the system between uses or not properly running the shutdown process:
 - a. Drain pellets from QuickDraw Hopper so you can see the auger at the bottom of the hopper
 - b. Turn the grill on and set to **"HIGH"** and watch for auger movement

Note – the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

 - c. If you do not see auger movement after several minutes, the auger may be jammed, preventing it from feeding pellets into the firepot. Refer to the trouble shooting section "Clearing an auger jam" for tips on clearing a jam or visit our FAQ on Oklahoma Joe's.com for step by step video instructions. If these resources don't help, please call Oklahoma Joe's customer service to assist you further.
4. **CHECK AUGER MOTOR** - Once you've confirmed your auger is jam free, next you'll want to check the auger motor to make sure it's working properly:
 - a. Drain pellets from QuickDraw Hopper so you can see the auger at the bottom
 - b. Turn the grill on and set to **"HIGH"** and watch for auger movement

Note – the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

 - c. If the auger is not turning and **you are certain it's not jammed**, you may have a motor issue.
 - i. Turn off and unplug grill
 - ii. Remove Pit Control panel
 - iii. Ensure all wires are firmly connected. Reassemble the grill and assess the auger again.
 - iv. If auger still does not turn, please call Oklahoma Joe's customer service
5. **CHECK TEMPERATURE PROBE** – If auger is turning properly, check to see if the temperature probe is malfunctioning:
 - a. Empty Quickdraw hopper
 - b. Turn the grill on and set to **"LOW"**
 - c. Allow the Preheat cycle to complete (you will see an actual temperature reading on the Pit Control screen instead of **"PRE"**)
 - d. Using a lighter, carefully heat the tip of the internal temperature sensor on the left side of the grill wall and look for an increase in the temperature reading on the Pit Control screen.
 - e. If the temperature does not rise, check wire connections:
 - i. Turn off and unplug grill.
 - ii. Remove Pit Control panel.
 - iii. Ensure all wires are firmly connected.
 - iv. Reassemble the grill and assess temperature probe with the same method.
 - f. If the temperature still does not rise, your chamber temperature sensor may need to be replaced. Please call Oklahoma Joe's customer service for assistance.
6. **CHECK IGNITOR** - If temperature probe is functioning properly, check to see if the ignitor is malfunctioning:
 - a. Remove warming racks, grates and baffles and shift heat baffle to **SEAR MODE**
 - b. Turn the control knob to the **LOW** grill setting, allow to run for 3 minutes. Look into the bottom of the firepot and check to see if ignitor glows red.
 - c. If it does not glow, check the wire connections:
 - i. Turn off and unplug grill
 - ii. Remove Pit Control panel
 - iii. Ensure all wires are firmly connected. Reassemble the grill and assess the ignitor again.
 - d. If you do not see the igniter glow, it may need to be replaced. Please call Oklahoma Joe's customer service for assistance.
7. **CALL CUSTOMER SERVICE** – If this process does not help you locate and address the problem, please call Oklahoma Joe's Customer Service at **800-318-7744** for further assistance.

COMMON TROUBLESHOOTING

CLEARING AN AUGER JAM

Auger jams can occur from time to time with normal use of the grill. Jams can be caused by a number of factors such as using damp/crumbling pellets, leaving pellets in the system for extended periods of time or not properly running the shutdown process. In some cases, a jam may be accompanied by an **ER5** message on the Pit Control screen but ultimately, an auger jam will prevent the auger from feeding pellets into the firepot, thus causing a flameout.

Visit our FAQ on Oklahoma Joe's.com for step by step video instructions and demonstration of this process.

First, you'll need to assess the auger:

1. Drain pellets from QuickDraw Hopper so you can see the auger at the bottom
2. Turn the grill on and set to **"HIGH"** and watch for auger rotation.

Note – the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

3. If you do not see auger movement after several minutes, the auger may be jammed, preventing it from feeding pellets into the firepot.

Addressing a minor auger jam ("Shake" method):

1. Unplug the grill
2. Remove the guard in the hopper by unscrewing the 4 screws holding it in place
3. Using your screwdriver, slide the auger back and forth, in-line with the auger tube, attempting to break the jam loose.
4. With tools and hands clear of the auger, turn the grill on and set to **"HIGH"** and watch for auger rotation in the hopper

Note – the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

If you still do not see movement, try the next method.




Addressing a minor auger jam ("Snake" method):

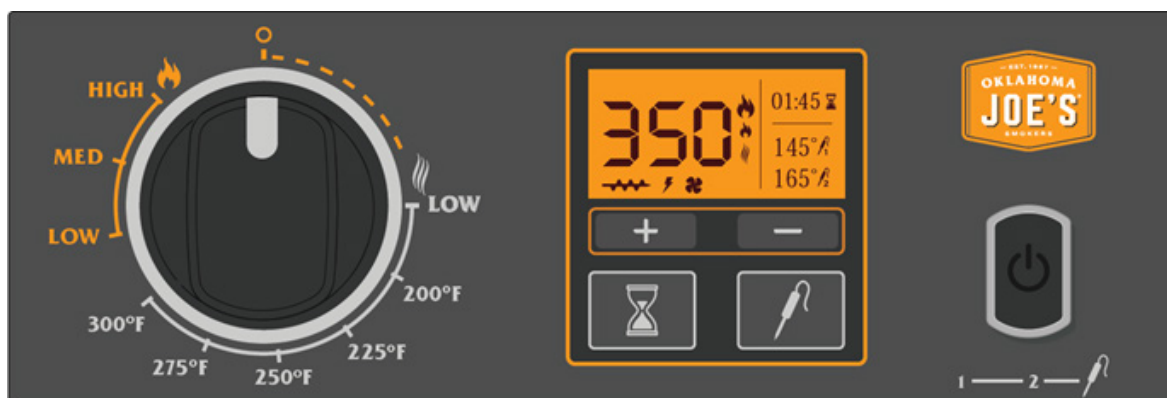
1. Unplug the grill
2. Remove warming racks, grates and baffles and shift heat baffle to **SEAR MODE**
3. Using a heavy gauge wire, carefully try to break up the jam by sliding the wire into the firepot side opening of the auger tube
4. With the wire fully removed, turn the grill on and set to **"HIGH"** and watch for auger rotation in the hopper

Note – the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

If these methods do not clear up your issue, it's likely you'll have to remove the auger to clear the jam. Please visit our FAQ on Oklahoma Joe's.com for step by step video instructions and demonstration of this process or call Oklahoma Joe's Customer Service at **800-318-7744** for further assistance.

ERROR CODES

Error Code	Error Title	Icon	Cause	Solution
ER0	Control Knob Position Error	No Icon	Power turned on while the knob is not in the OFF/Shutdown position	<ol style="list-style-type: none"> 1. Turn the power off 2. Turn the knob to the OFF/Shutdown position 3. Turn the power on
ER1	Auger Error		<ul style="list-style-type: none"> • The Pit Control system cannot detect the auger motor • An auger motor malfunction. 	<ol style="list-style-type: none"> 1. Unplug the grill from the power. 2. Remove the Pit Control panel and ensure all wires are not damaged and are firmly connected. 3. Reassemble and retry. <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
ER2	Ignitor Error		<ul style="list-style-type: none"> • The Pit Control system cannot detect the ignitor • An ignitor malfunction 	<ol style="list-style-type: none"> 1. Unplug the grill from the power. 2. Remove the Pit Control panel and ensure all wires are not damaged and are firmly connected. 3. Reassemble and retry. <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
ER3	Combustion Fan Error		<ul style="list-style-type: none"> • The Pit Control system cannot detect the fan • A fan motor malfunction 	<ol style="list-style-type: none"> 1. Unplug the grill from the power. 2. Remove the Pit Control panel and ensure all wires are not damaged and are firmly connected. 3. Reassemble and retry. <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
ER4	Temperature Probe Error	No Icon	<ul style="list-style-type: none"> • The Pit Control system cannot detect the temperature probe • The Pit Control system detects abnormal signal from the temperature probe • A temperature probe malfunction 	<ol style="list-style-type: none"> 1. Unplug the grill from the power. 2. Remove the Pit Control panel and ensure all wires are not damaged and are firmly connected. 3. Reassemble and retry. <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>



ERROR CODES

Error Code	Error Title	Icon	Cause	Solution
ER5	Flameout	No Icon	<p>The temperature in the cook chamber does not exceed 100°F for an extended period of time. Possible causes:</p> <ul style="list-style-type: none"> • Running out of pellets • An auger jam • The ash cup and/or firepot are overfilled • A temperature probe malfunction • The ignitor did not initiate the fire 	<ul style="list-style-type: none"> • CHECK PELLET SUPPLY - Are there pellets in the hopper? If not, load it up and try again. • CHECK FOR ASH BUILDUP - If your pellet supply is ok, check for a buildup of ashes in the firepot. If ashes are not draining properly, they can cover the ignitor and prevent pellets from igniting and burning. See trouble shooting section in your Assembly Guide for tips on how to CHECK FOR ASH BUILDUP. • CHECK FOR AUGER JAM – If your firepot is clean, next you'll need to check for an auger jam. These can be caused by a number of factors such as using damp or crumbling pellets, leaving pellets in the system between uses or not properly running the shutdown process. See trouble shooting section in your Assembly Guide for tips on how to CHECK FOR AUGER JAM. • CHECK AUGER MOTOR - Once you've confirmed your auger is jam free, next you'll want to check the auger motor to make sure it's working properly. See trouble shooting section in your Assembly Guide for tips on how to CHECK AUGER MOTOR. • CHECK TEMPERATURE PROBE – If auger is turning properly, check to see if the temp probe is malfunctioning. See trouble shooting section in your Assembly Guide for tips on how to CHECK TEMPERATURE PROBE • CHECK IGNITOR - If temperature probe is functioning properly, check to see if the ignitor is malfunctioning. See trouble shooting section in your Assembly Guide for tips on how to CHECK IGNITOR <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
ER6	Cooking system overheat	No Icon	<p>The system detects overheating for an extended period of time. It can be due to:</p> <ul style="list-style-type: none"> • Grease fire inside the unit • Excess fuel inside the firepot • A temperature probe malfunction 	<ul style="list-style-type: none"> • If Pit Control detects overheating for an extended period of time, it will automatically start a shutdown burn. • In the case of excessive heat or fire - immediately close the grill lid, press the power button and allow the grill to completely cool. • Once the grill is cool: <ol style="list-style-type: none"> 1. Unscrew the ash cup and dump excess ashes. 2. Remove grates and heat baffle 3. Visually inspect the firepot to ensure it is empty, if it is not, a shop vacuum can be used to clear the firepot. 4. Inspect the bottom of the cook chamber for any blockage of the grease drain holes and clean up the grease pathways. 5. Reassemble and retry. • Frequently cleaning your grill will help prevent grease fires. <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>

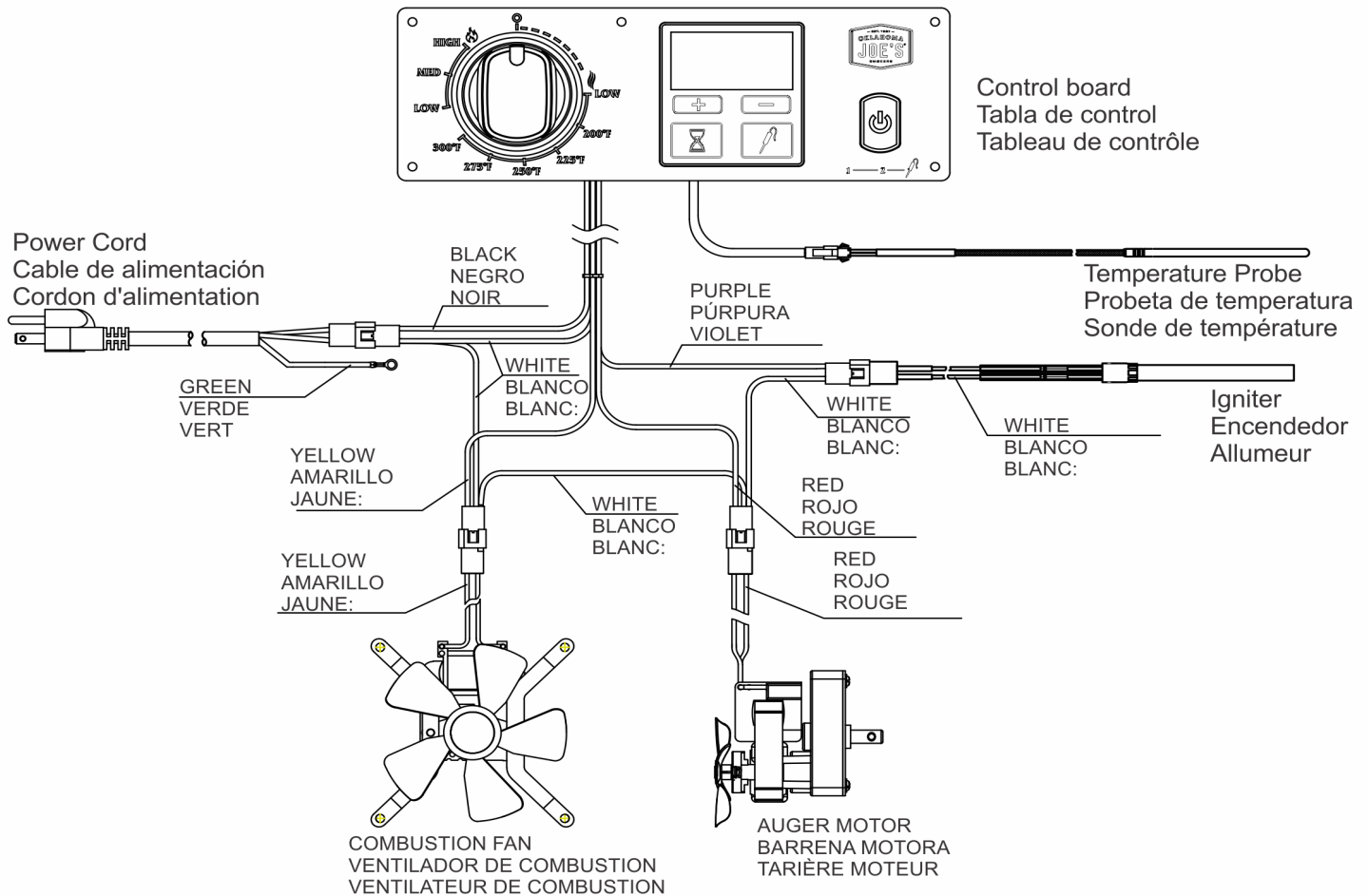
ERROR CODES

Error Code	Error Title	Icon	Cause	Solution
18H	Unattended unit	No Icon	Unit left unattended for too long.	1. Turn the power off. 2. Turn the knob to the OFF/Shutdown position. 3. Turn the power on.

For additional information on troubleshooting, please visit OklahomaJoes.com or call Oklahoma Joe's customer service at 800-318-7744.



ELECTRICAL CIRCUIT DIAGRAM • DIAGRAMA DE CIRCUITO ELECTRICO • SCHÉMA DE CIRCUIT ÉLECTRIQUE



Wire Color Codes:

WHITE:	Neutral Wire
PURPLE:	Ignitor Power
RED:	Auger Motor Power
YELLOW:	Combustion Fan Power
GREEN:	Grounding Wire
BLACK:	Power from Power Cord

Códigos de color del cable:

BLANCO:	Cable neutro
PÚRPURA:	Poder de encendido
ROJO:	Potencia del motor del sinfín
AMARILLO:	Potencia del ventilador de combustión
VERDE:	Cable a tierra
NEGRO:	Energía del cable de alimentación

Codes de couleur de fil:

BLANC:	Fil neutre
VIOLET:	Puissance de l'allumeur
ROUGE:	Puissance du moteur de la vis sans fin
JAUNE:	Puissance du ventilateur de combustion
VERT:	Fil de terre
NOIR:	Alimentation du cordon d'alimentation

NOTE: CIRCUIT DIAGRAM PROVIDED FOR REFERENCE ONLY. DO NOT MODIFY ANY CIRCUITS PROVIDED WITH YOUR GRILL. CIRCUIT DIAGRAM IS SUBJECT TO CHANGE BASED ON PRODUCT DESIGN IMPROVEMENTS.

NOTE: Some grill parts shown may differ slightly in appearance from those on your particular grill model. However, the operation and functioning of the parts are the same.

NOTA: Algunas partes de la parrilla que se muestran pueden diferir ligeramente en apariencia de las de su modelo de parrilla en particular. Sin embargo, la operación y el funcionamiento de las partes son iguales.

REMARQUE: Certaines parties du gril présentées peuvent différer légèrement de celles de votre modèle de gril. Cependant, le fonctionnement et le fonctionnement des pièces sont les mêmes.

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Printed in China. Imprimé en China. Impreso en China.
The product associated with this guide was manufactured in China.
Tel producto asociado con esta guía ha sido fabricado en China.
Le produit associé à ce guide a été fabriqué en Chine.

