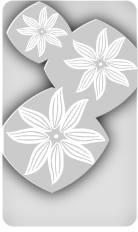


Cold Weather Starting Instructions



Many users cook year round with their smoker. In warmer weather your grill is designed to easily reach 150+degrees in a minimum of 30 minutes. As a safety feature your grill is designed to shut down and give an ER-2 error on the display if it is not able to accomplish this. In colder climates this can be a challenge as temperatures start dropping below 40F.

By following these simple instructions you will be able to enjoy the use of your grill year round regardless of the weather.

From a cold start:

Method 1:

- Open lid and remove grates and drip tray.
- Slide heat shield to the left to gain access to the firebox.
- Remove any ash left in firebox from previous use.
- Replace heat shield over fire box.
- Replace drip tray and cooking grates.
- Close lid
- Press the start button.
- Press and hold the prime button for 60 seconds.

Method 2:

- Open lid and remove grates and drip tray.
- Slide heat shield to the left to gain access to the firebox.
- Remove any ash left in firebox from previous use.
- Add ½ cup of pellets (about a hand full) to the firebox around the igniter.
- Replace heat shield over fire box.
- Replace drip tray and cooking grates.
- Close lid
- Press the start button.

From this point the grill will be able to reach the desired cooking temperature regardless of the weather. It should be noted that it will take more time to reach set temps in colder weather and pellet usage will be higher.