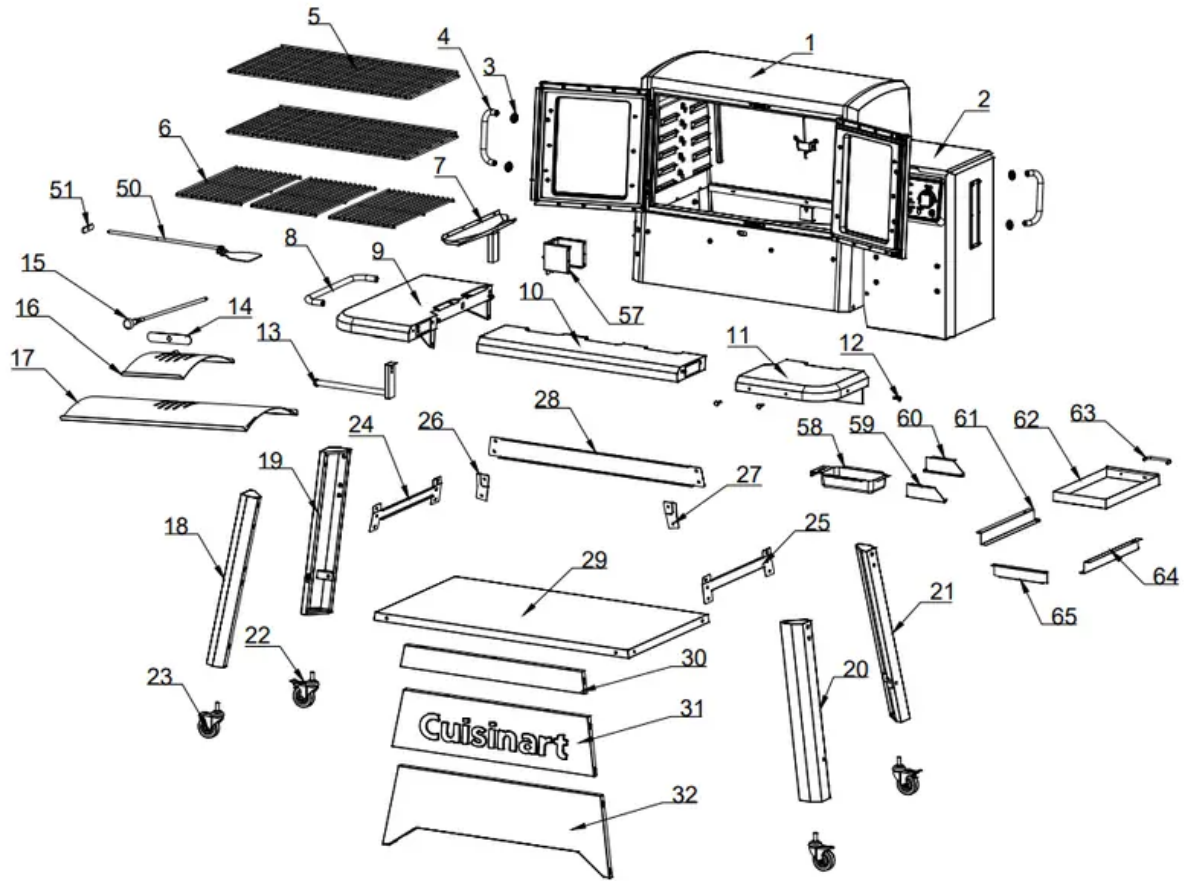
























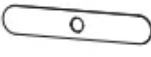







## EXPLODED VIEW




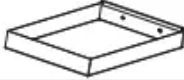









\*Full parts list with service components is located at the end of the manual.

















# COMPONENTS

| PART | DESCRIPTION  | QTY  | PART | DESCRIPTION  | QTY  |
|------|--|------|------|--|------|
| 1-2  |  Main Body            | (x1) | 18   |  Left Front Leg        | (x1) |
| 3    |  Door Bezel           | (x4) | 19   |  Left Rear Leg         | (x1) |
| 4    |  Door Handle          | (x2) | 20   |  Right Front Leg       | (x1) |
| 5    |  Smoking Rack         | (x2) | 21   |  Right Rear Leg        | (x1) |
| 6    |  Cooking Grates       | (x3) | 22   |  Locking Caster        | (x2) |
| 8    |  Main Handle          | (x1) | 23   |  Caster                | (x2) |
| 9    |  Left Table           | (x1) | 24   |  Left Cart Bracket     | (x1) |
| 10   |  Front Table        | (x1) | 25   |  Right Cart Bracket   | (x1) |
| 11   |  Right Table        | (x1) | 26   |  Left Support Brace  | (x1) |
| 12   |  Tool Hook          | (x3) | 27   |  Right Support Brace | (x1) |
| 13   |  Paper Towel Holder | (x1) | 28   |  Rear Cart Bracket   | (x1) |
| 14   |  Sear Rod Cover     | (x1) | 29   |  Cart Shelf          | (x1) |
| 15   |  Searing Rod        | (x1) | 30   |  Top Cart Panel      | (x1) |
| 16   |  Sear Shutter       | (x1) | 31   |  Middle Cart Panel   | (x1) |
| 17   |  Drip Shield        | (x1) | 32   |  Bottom Cart Panel   | (x1) |

| PART |   | DESCRIPTION                 | QTY  | PART |  | DESCRIPTION              | QTY  |
|------|---|-----------------------------|------|------|--|--------------------------|------|
| 50   |  | Ash Cleaning Rod            | (x1) | 61   |  | Right Ash Drawer Bracket | (x1) |
| 51   |  | Ash Cleaning Rod Handle     | (x1) | 62   |  | Ash Drawer               | (x1) |
| 57   |  | Ash Clean Lock Housing      | (x1) | 63   |  | Ash Drawer Handle        | (x1) |
| 58   |  | Grease Tray                 | (x1) | 64   |  | Left Ash Drawer Bracket  | (x1) |
| 59   |  | Right Grease Drawer Bracket | (x1) | 65   |  | Rear Ash Drawer Bracket  | (x1) |
| 60   |  | Left Grease Drawer Bracket  | (x1) |      |  |                          |      |

## HARDWARE

|   |   |                                       |       |   |  |                                    |      |
|---|---|---------------------------------------|-------|---|--|------------------------------------|------|
| A |    | Phillips Head Screw #8-32 x 3/8       | (x22) | H |    | Cotter Pin                         | (x1) |
| B |  | Lock Nut #8-32                        | (x4)  | I |  | Insulative Washer 2                | (x2) |
| C |  | Phillips Head Lock Screw 1/4-20 x 1/2 | (x39) | J |  | Nut, 1/4-20                        | (x6) |
| D |  | Phillips Head Screw 1/4-20 x 3/4      | (x4)  | K |  | Phillips Head Screw 1/4-20 x 1-1/4 | (x2) |
| E |  | Phillips Head Screw 1/4-20 x 1-3/4    | (x4)  | L |  | Washer 1/4"                        | (x4) |
| F |  | Washer M4                             | (x1)  | M |  | Spring Washer 1/4"                 | (x4) |
| G |  | Insulative Washer 1                   | (x1)  | N |  | Phillips Head Screw 8#-32 x 1/2    | (x1) |

## TOOLS

|   |   |                      |      |   |  |               |      |
|---|---|----------------------|------|---|--|---------------|------|
| O |  | Phillips Screwdriver | (x1) | P |  | Caster Wrench | (x1) |
|---|---|----------------------|------|---|--|---------------|------|

## ASSEMBLY PREPARATION

- Some parts may contain sharp edges. Wear protective gloves during assembly and set up. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.
- Before you Begin: Unpack all the components and verify that everything is present before beginning assembly. Several components are packed inside the cooking chamber, it is important to remove these as well. If any part is missing or damaged, DO NOT attempt to assemble the product.
- Estimated assembly time: 1 hour. NOTE: During assembly two people will be required to lift the Main Body (1) onto the cart. The Main Body (1) weighs over 100 lbs.
- Tools required for assembly: (included) Wrench, Phillips Head Screwdriver and (not included) Gloves

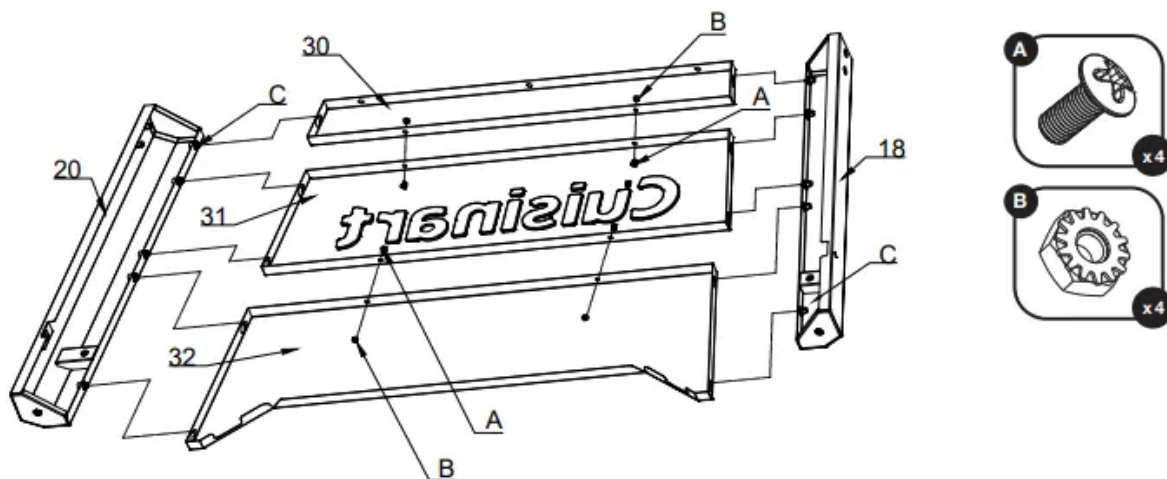


## ASSEMBLY INSTRUCTIONS

Assembly Tip: To avoid scratching grill and to protect floor/patio surfaces, reuse cardboard packaging and lay parts on top of while assembling.

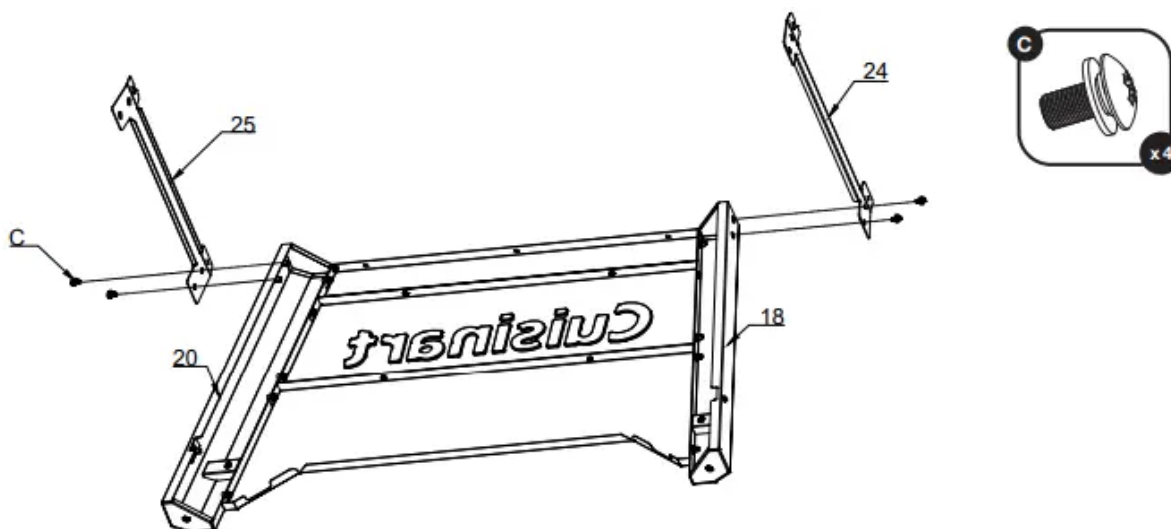
### STEP 1

- Following the illustration, arrange Top Cart Panel (30), Middle Cart Panel (31), and Bottom Cart Panel (32) face down on the floor. Use 4x Screw (A) and 4x Nut (B) to attach the three panels together creating the Cart Panel Assembly.
- Loosen but do not remove 5x Lock Screw (C) on the side of the Left Front Leg (18).
- Slot the protruding screws into the keyholes on the Cart Panel Assembly and tighten the screws to secure the components together.
- Repeat for the Right Front Leg (20).



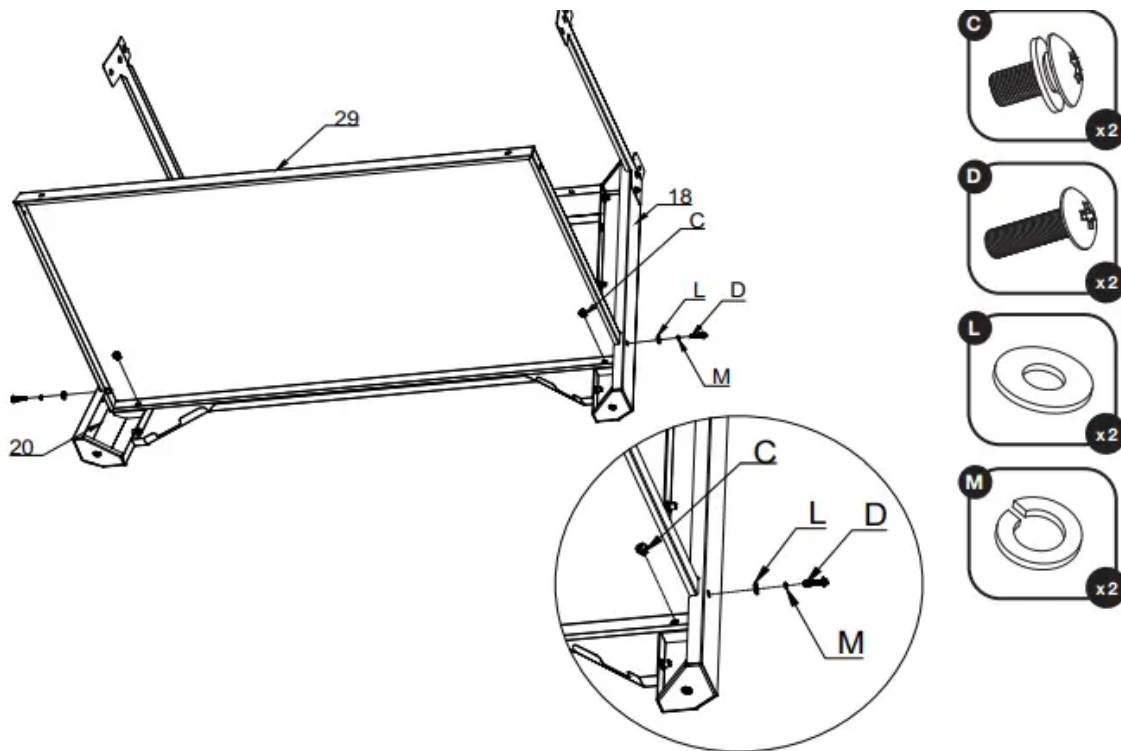
## STEP 2

- Assemble the Left Cart Bracket (24) and the Right Cart Bracket (25) to the two front legs using 4x Lock Screw (C). Note the tabs at the top of the bracket should flare outward and the tab with the round hole should be towards the front.



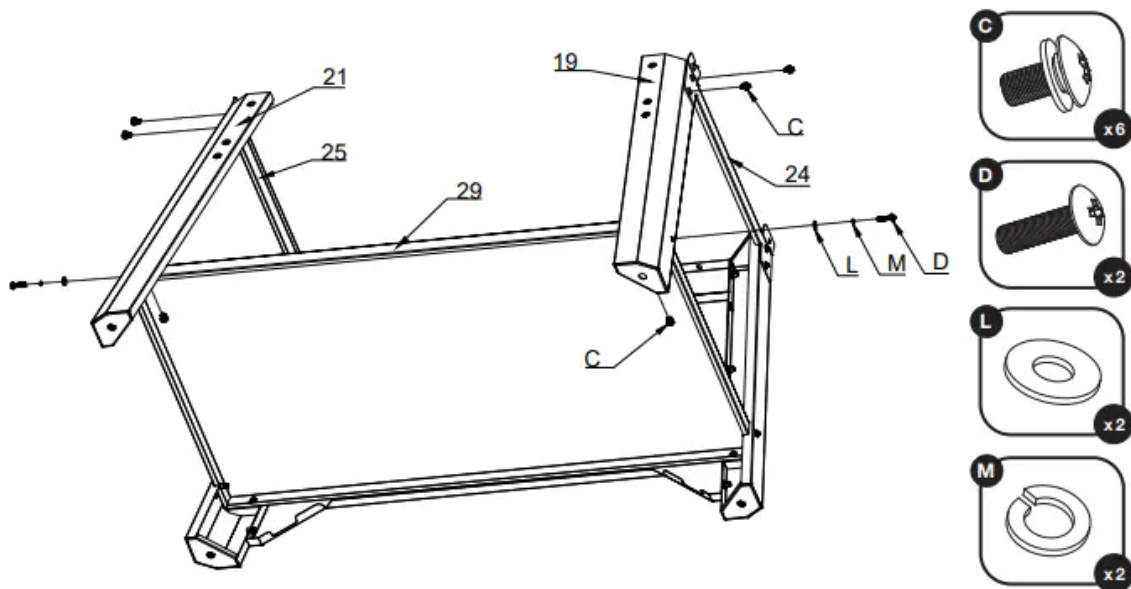
## STEP 3

- Attach the Cart Shelf (29) to the existing assembly using 2x Lock Screw (C) on the bottom inside edge of the shelf. Create 2x lock screw sets using one each of Screw (D), Spring Washer (M), and Flat Washer (L). Going through the holes on the bottom left and right sides of the legs, tighten these screw sets into the bottom shelf.



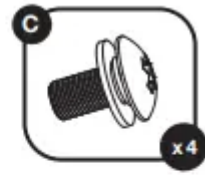
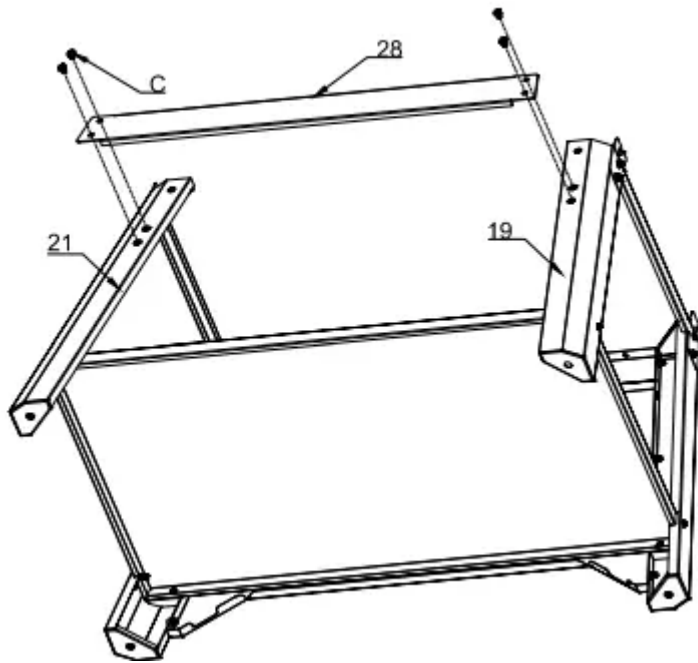
#### STEP 4

- Attach the Left Rear Leg (19) and the Right Rear Leg (21) to the Cart Shelf using the same procedure as Step 3. Then attach the upper section of both legs to the respective cart brackets using 4x Lock Screw (C)



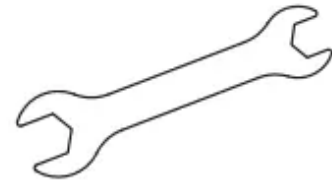
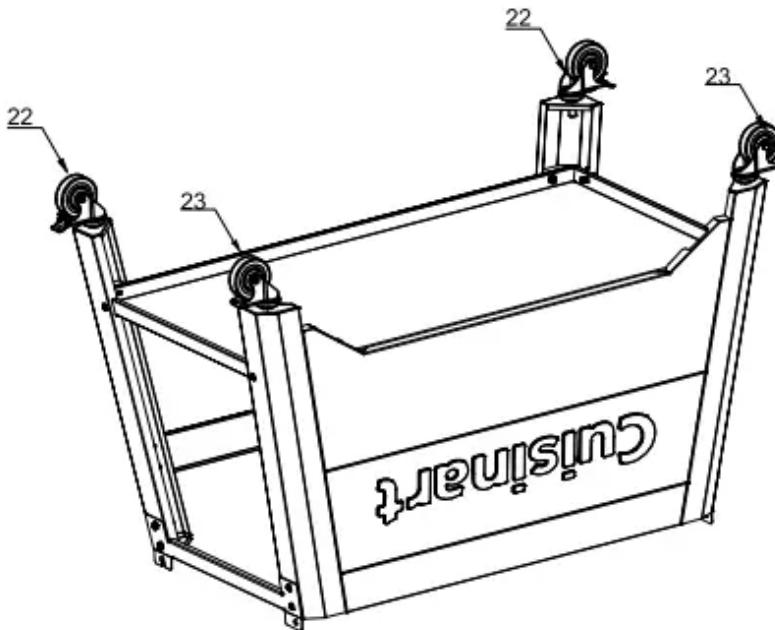
#### STEP 5

- Assemble the Rear Cart Bracket (28) to the existing assembly using 4x Lock Screw (C).



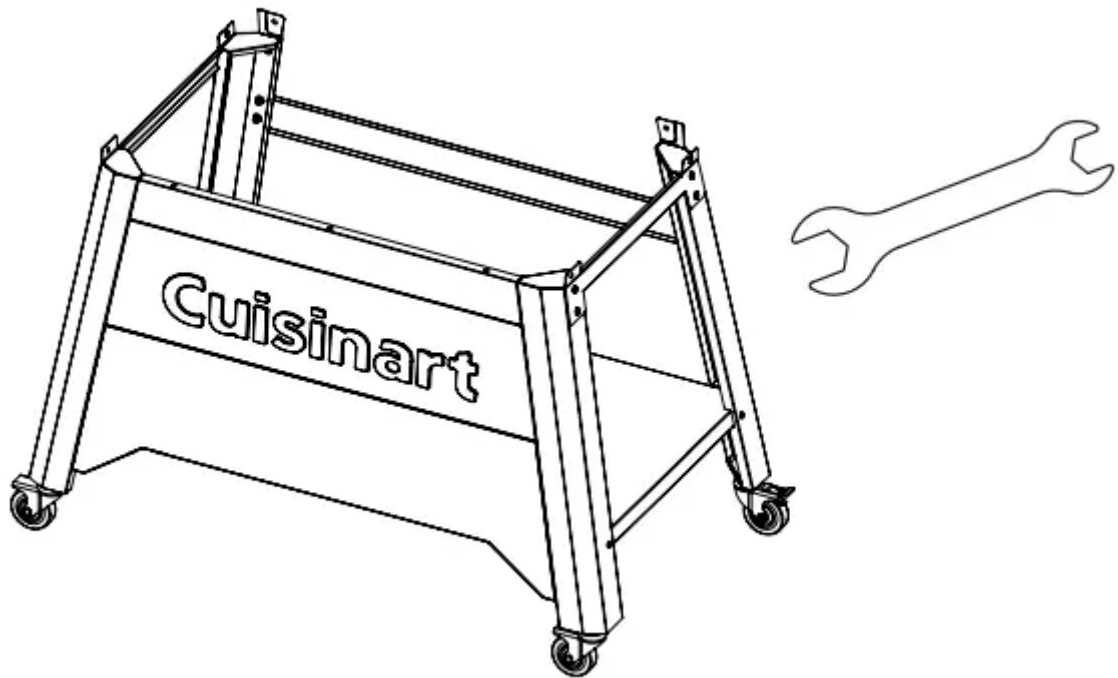
### STEP 6

- Using the supplied Caster Wrench (P), attach 2x Locking Casters (22) to the rear legs and 2x Casters (23) to the front legs.



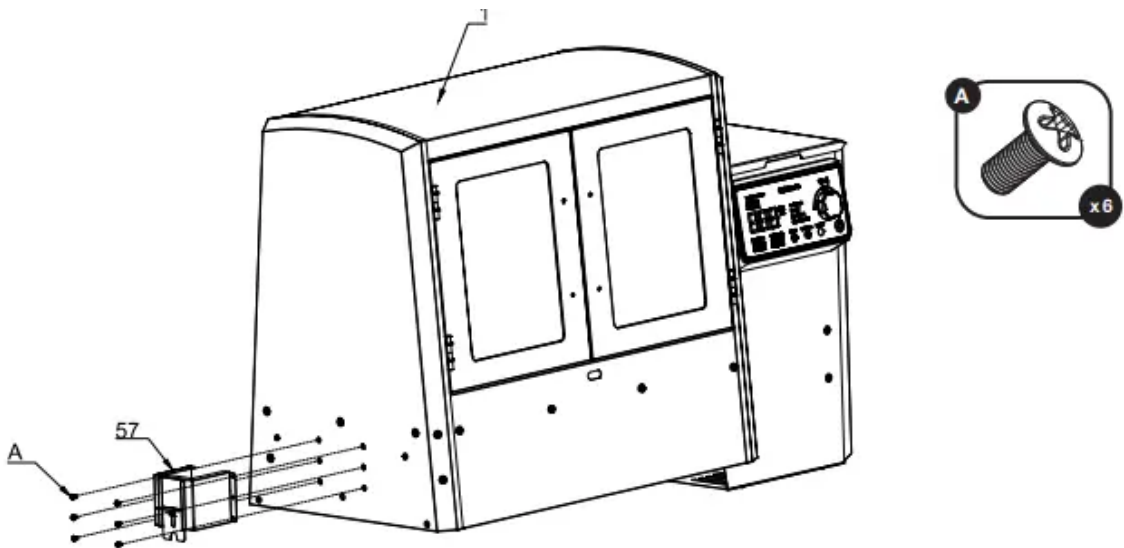
### STEP 7

- Turn the completed cart assembly right side up on a level surface and ensure all four casters are contacting the floor. Adjust as needed. Engage the locks on the two Locking Casters (22).



### STEP 8

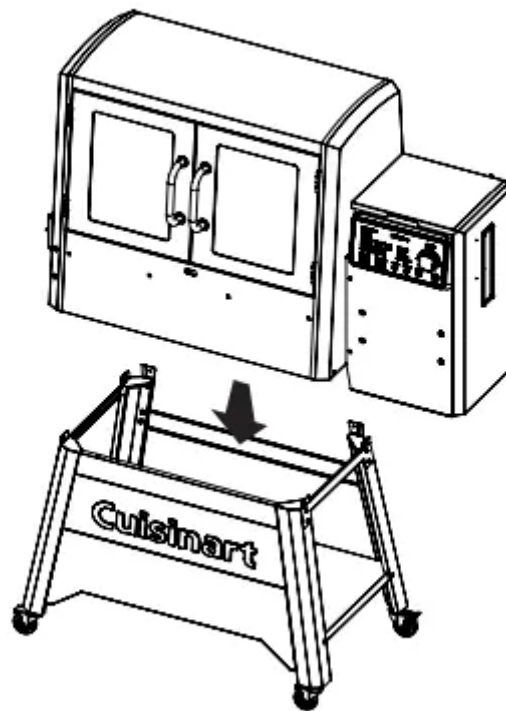
- Attach the Ash Clean Lock Housing (57) to the Main Body (1) using 6x Screw (A). Ensure all 6 screws are tight.



### STEP 9

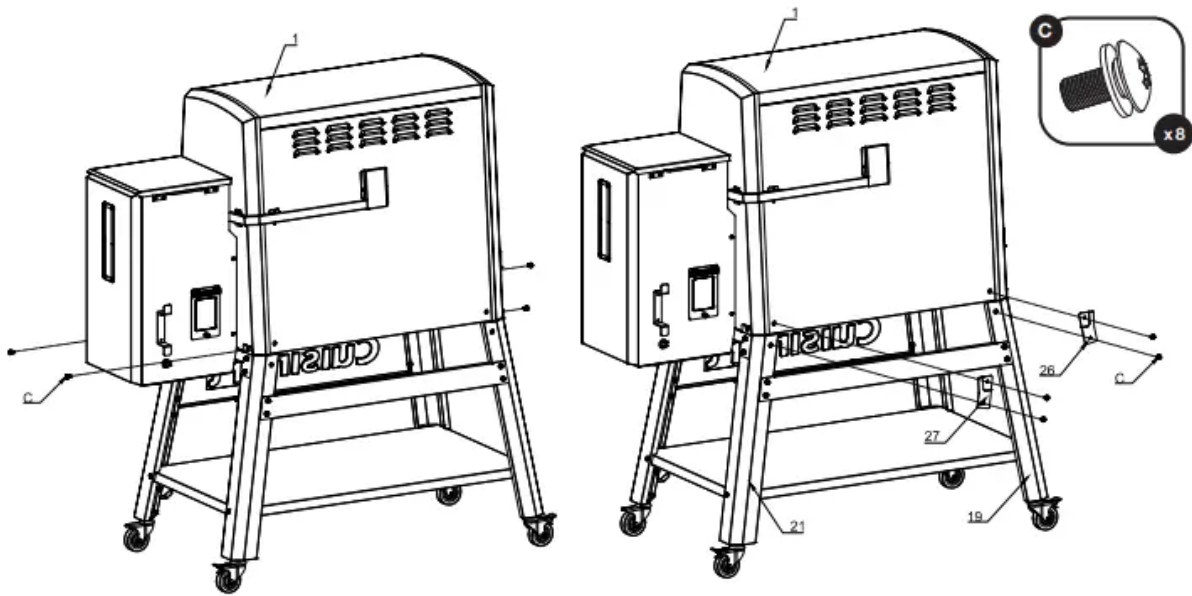
- Important! This step requires two people who can safely lift the Main Body (1). Ensure that the doors are closed and secured before lifting.

- Lift the Main Body (1) and place it on to the Cart Assembly. Ensure the screw holes align between the Main Body and the vertical tabs on the Left Cart Bracket (24) and Right Cart Bracket (25).
  - Note: Verify that all loose components have been removed from inside the cooking chamber.
  - Tip: One person can lift the Main Body using the assembled Ash Clean Lock Housing from Step 8 and the other person can lift from the bottom of the hopper to avoid pinching fingers.



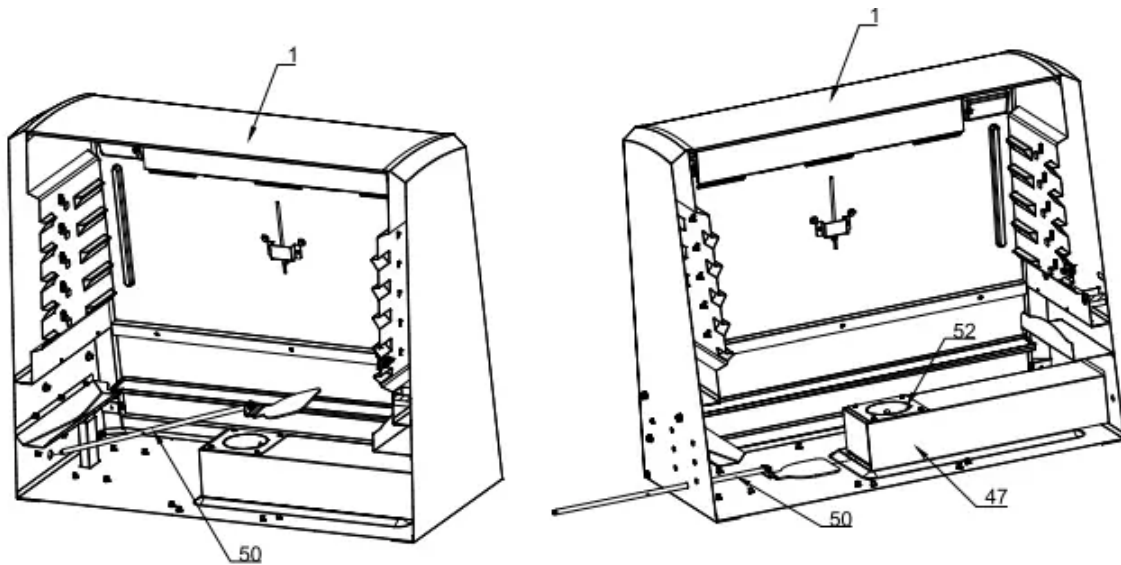
## STEP 10

- Secure the Main Housing to the Cart Assembly using 4x Lock Screw (C) on the four vertical tabs from the Cart Brackets.
- Secure the Left Support Brace (26) and Right Support Brace (27) to the Cart Assembly and Main body using 4x Lock Screw (C).



### STEP 11

- From the inside of the Main Body (1) insert the Ash Cleaning Rod (50) through the hole to the outside of the main body. Noting the orientation of the flat plate, insert the Ash Cleaning Rod (50) into the Auger Assembly (47) below the Fire Pot Assembly (52).
- Note components 47 and 52 are pre-assembled in the Main Body (1)

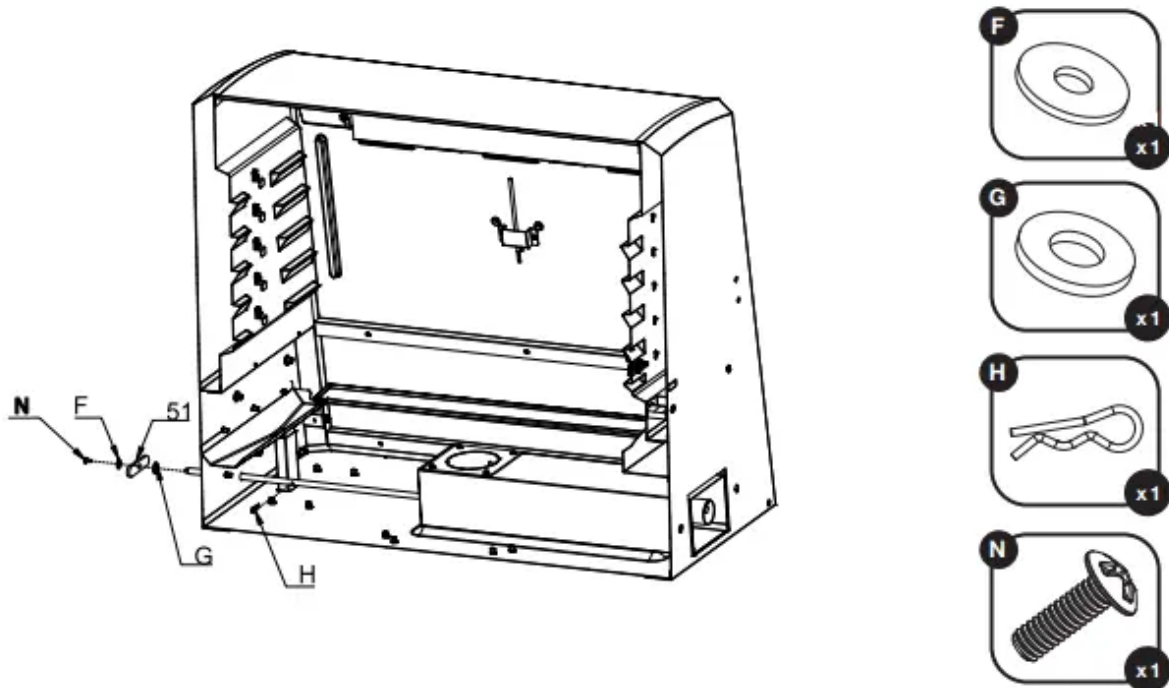


### STEP 12

- From inside the Main Body (1) assemble the Cotter Pin (H) into the hole on the Ash Cleaning Rod (50). On the outside assemble to the rod in order: Insulative Washer (G), Ash Cleaning Rod Handle (51), Flat Washer (F), and tighten with Screw (N). When

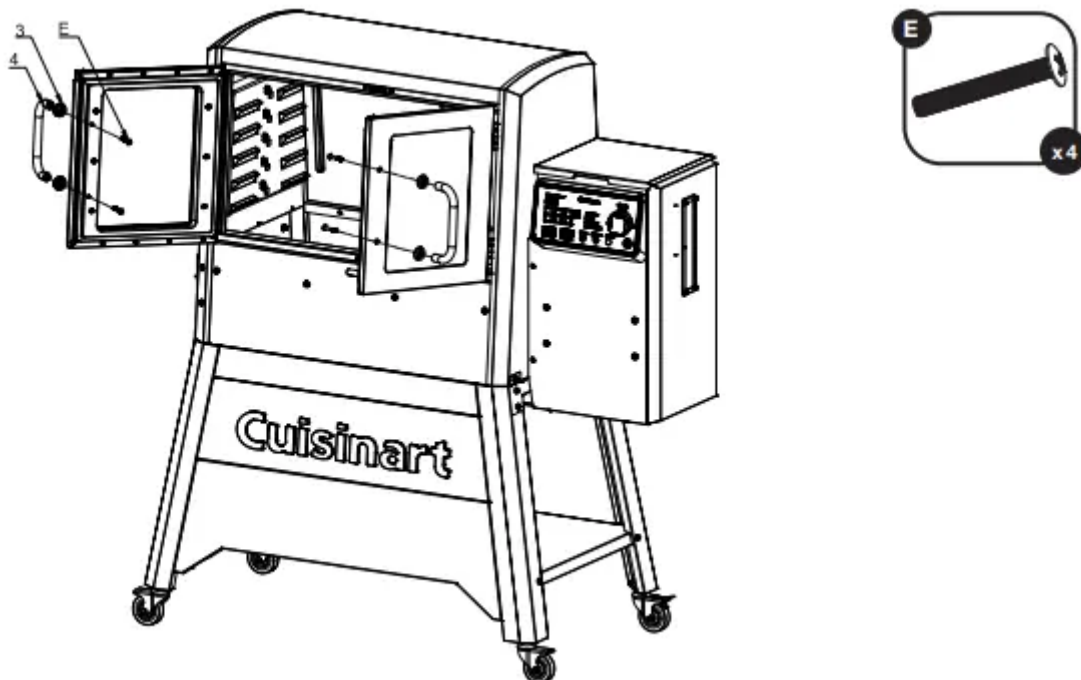
Assembly is complete, lift the lock plate from the Ash Clean Lock Housing (57) and firmly press the Ash Cleaning Rod Assembly all the way in.

- Tip: Verify correct assembly by looking into the Fire Pot. The flat plate from the Ash Cleaning Rod should be fully inserted and act as the floor in the fire pot.



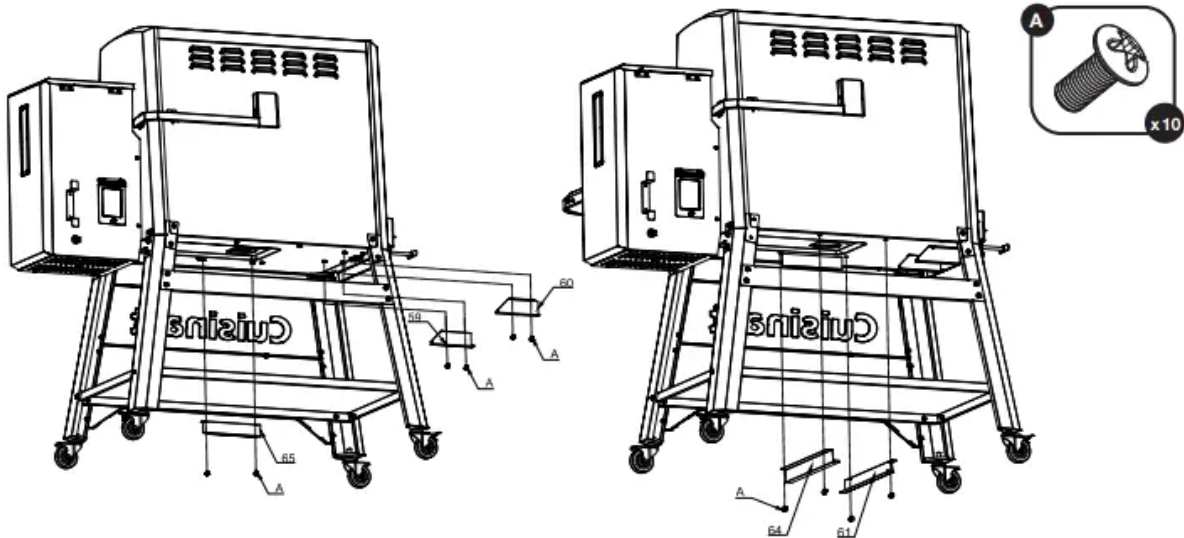
**STEP 13**

- Press 4x Screw (E), two per door, into the through holes from the inside of the door. The screws should protrude out the front of the door. For each door pair 2x Door Bezel (3) with 1x Door Handle (4) and attach them to the doors using the protruding screws.



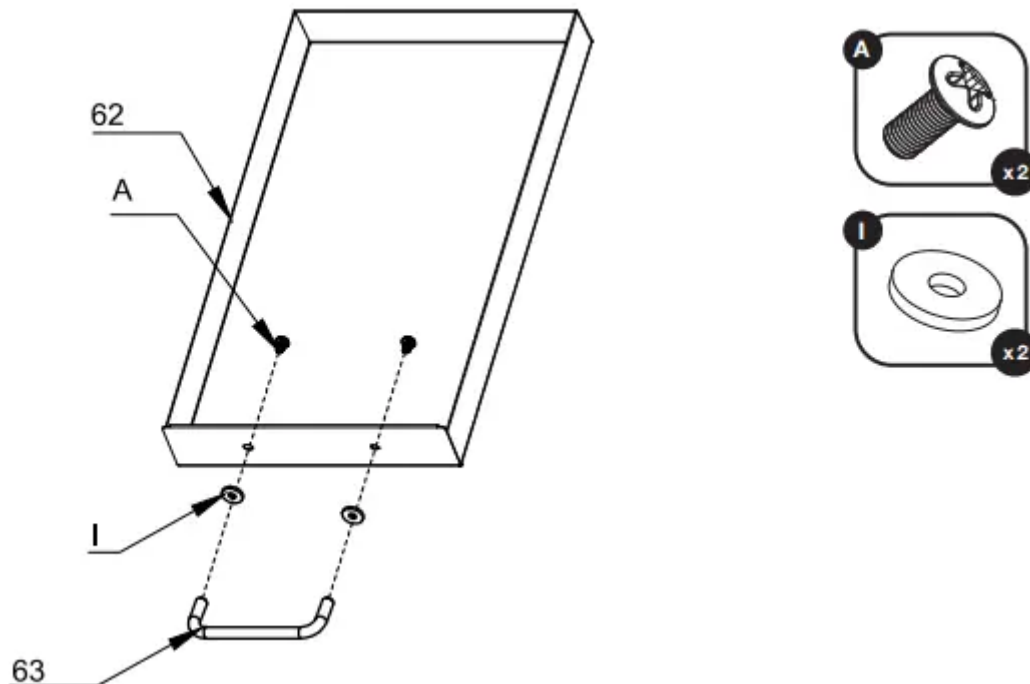
## STEP 14

- Attach the Right Grease Drawer Bracket (59), Left Grease Drawer Bracket (60), and Rear Ash Drawer Bracket (65) to the bottom of the Main Body (1) using 6x Screw (A).
- Attach the Left Ash Drawer Bracket (64), and Right Ash Drawer Bracket (61) to the bottom of the Main Body (1) using 4x Screw (A).



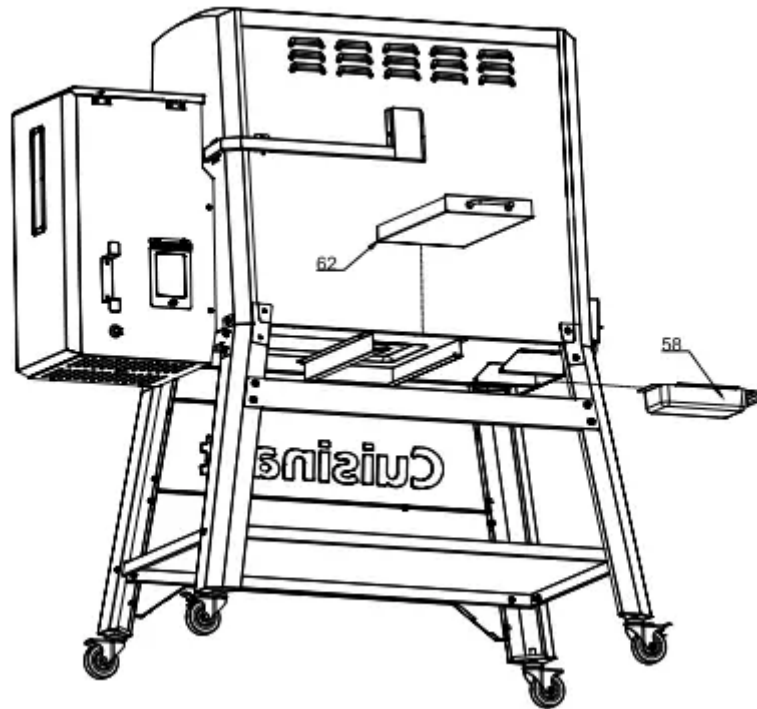
## STEP 15

- Attach the Ash Drawer Handle (63) to the Ash Drawer (62) using 2x Screw (A) and 2x Insulative Washer (I).



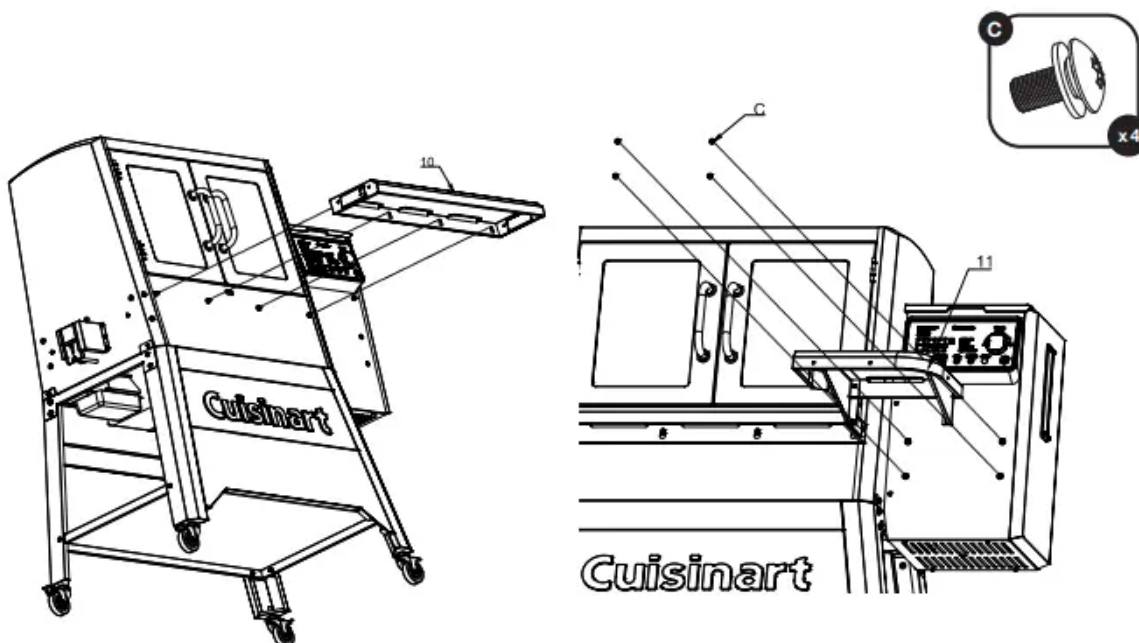
## STEP 16

- Insert the Ash Drawer (62) and the Grease Tray (58) into their respective locations.



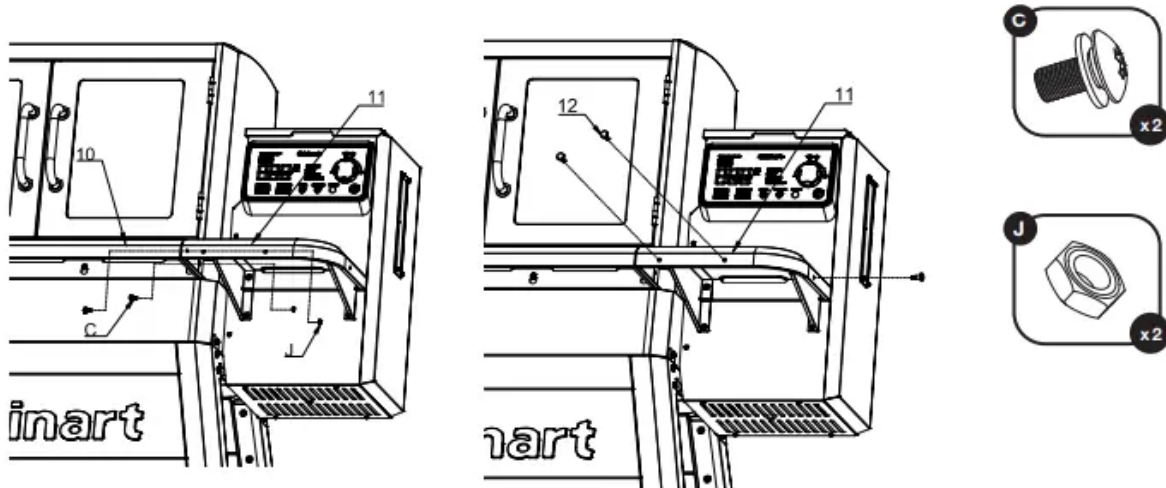
## STEP 17

- Loosen but do not remove 4x Lock Screw (C) on the front of the Main Body (1). Hang the Front Table (10) to the Main Housing using the keyhole slots.
- Loosely attach the Right Table (11) to hopper using 4x Lock Screw (C). Do not tighten any screws yet.



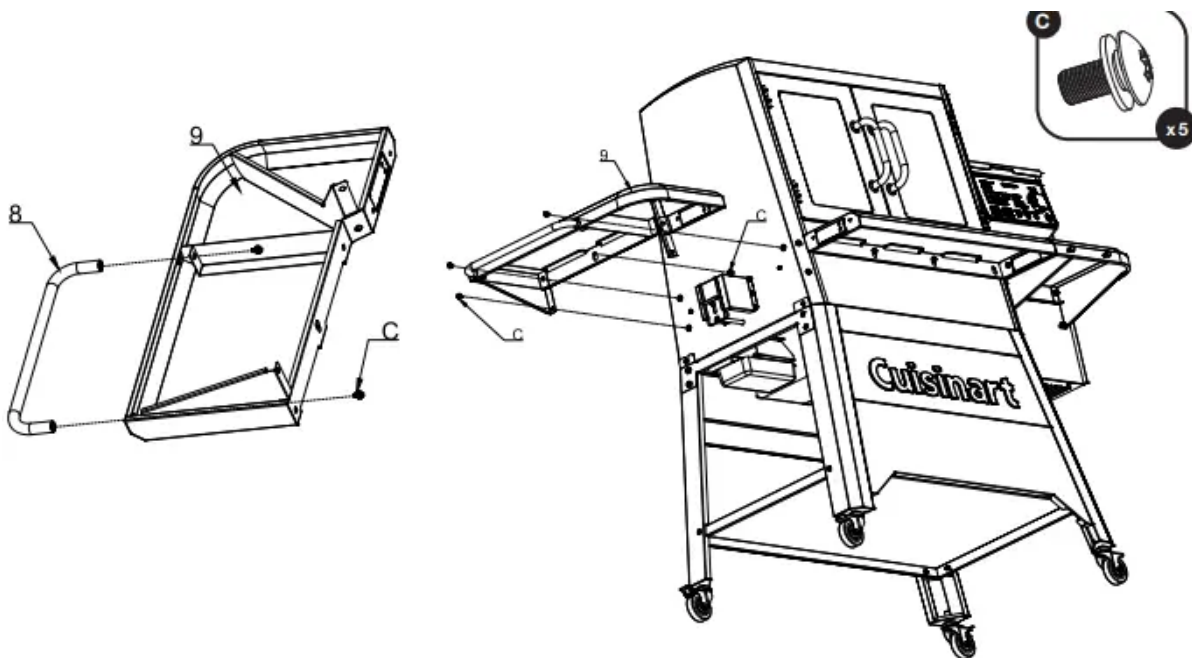
## STEP 18

- Connect the Front Table (10) to the Right Table (11) using 2x Lock Screw (C) and 2x Nut (J). Ensure table surfaces line up before tightening fasteners. Attach 3x Tool Hooks (12) to the Left Table (11).



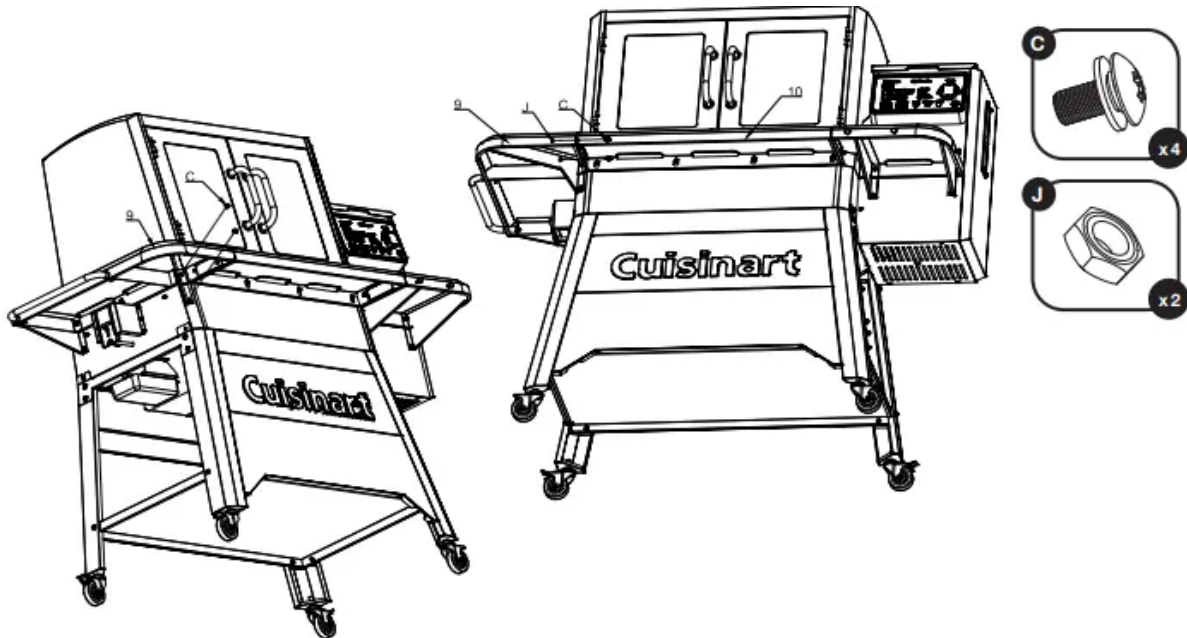
## STEP 19

- Fasten Main Handle (8) to Left Table (9) with 2x Lock Screw (C).
- Loosen but do not remove 1x Lock Screw (C) on the left side of the Main housing. Hang the Left Table (9) to the Main Housing (1) using the keyhole slot. Secure the table to the main housing with 3x Lock Screw (C) but do not tighten.



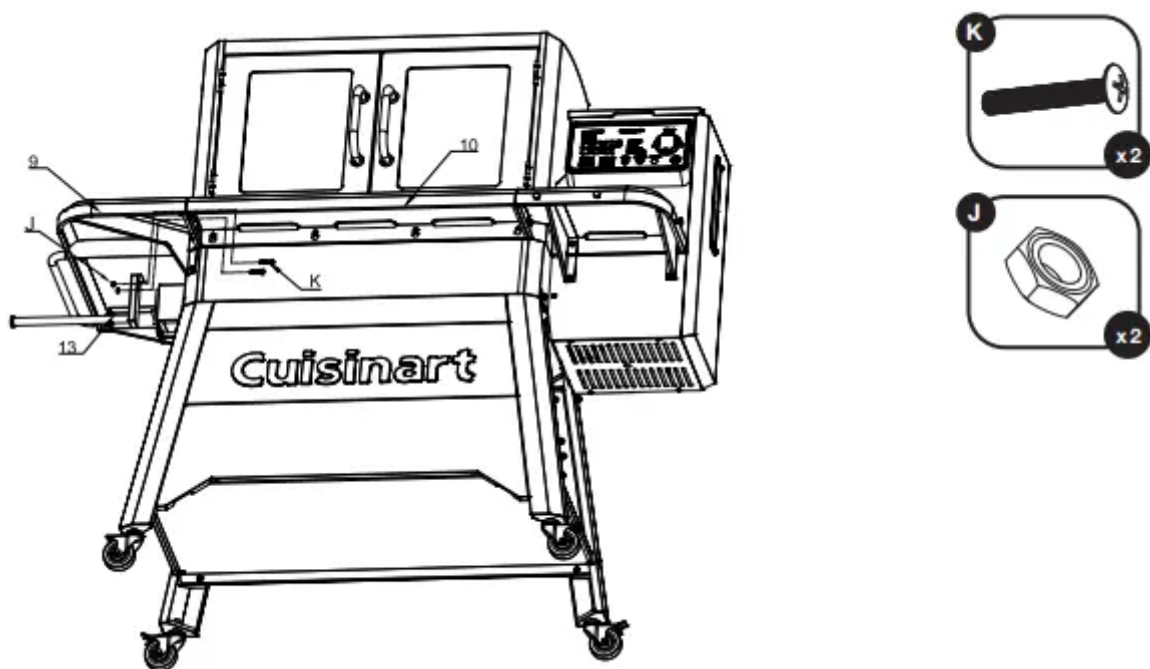
## STEP 20

- Connect the Front Table (10) to the Left Table (9) using 2x Lock Screw (C) and 2x Nut (J). Ensure table surfaces line up before tightening fasteners. Using 2x Lock Screw (C) to secure the left table corner support to the Main Body (1).
- Now that the three tables are level and fixed to each other, tighten all 14 loose screws that attach the tables to the Main Body (1).



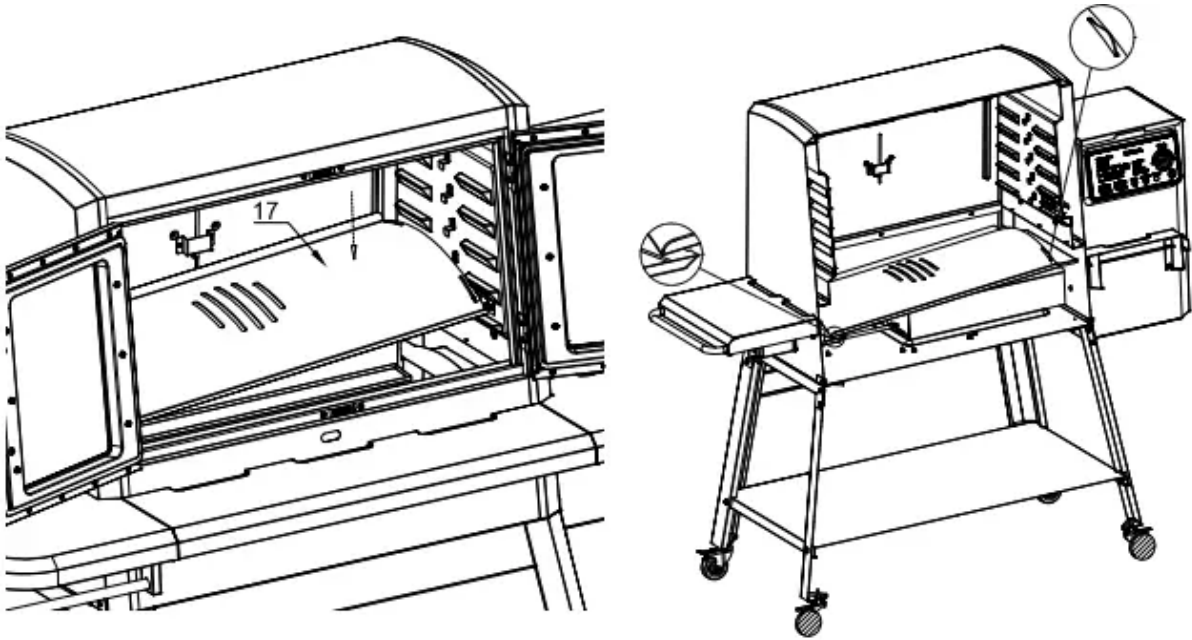
## STEP 21

- Attach the Paper Towel Holder (13) to the Left Table (9) using 2x Screw (K) and 2x Nut (J).



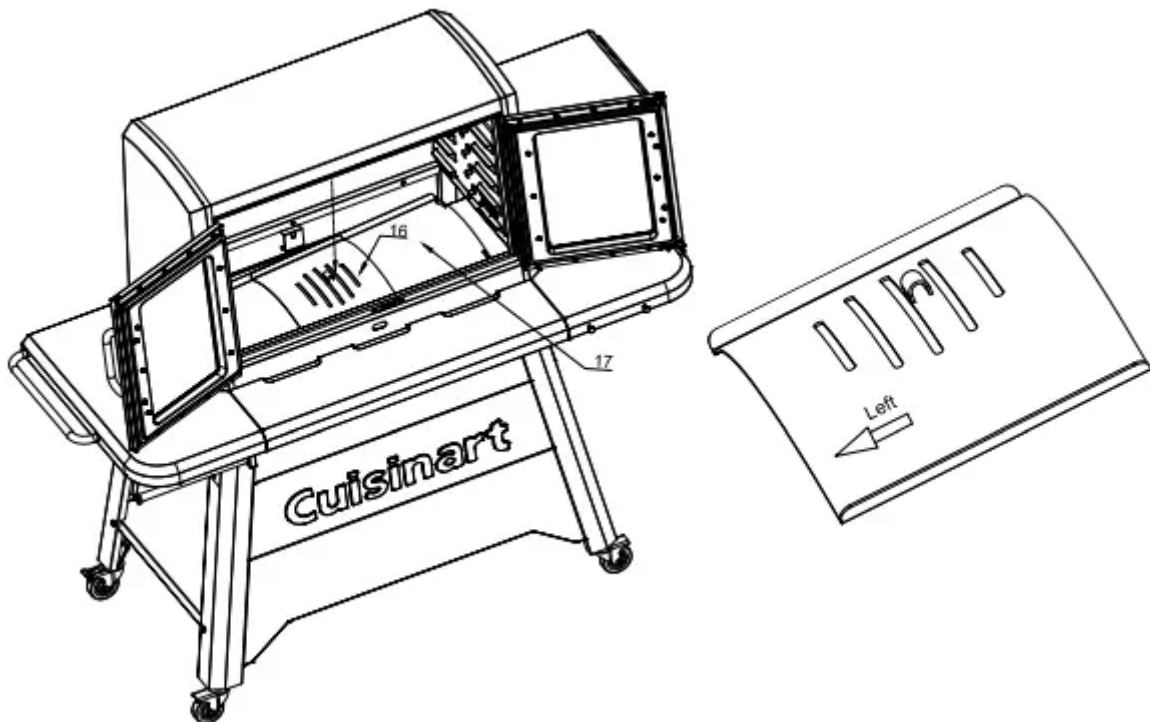
## STEP 22

- Insert the Drip Shield (17) into the cooking chamber. There are tabs on the right side of the cooking chamber that fit into slots on the Drip Shield (17). The opposite side of the Drip Shield (17) sits on top of the Grease Collector (7).
- Note: Grease Collector (7) Is pre-assembled in the Main Body (1)



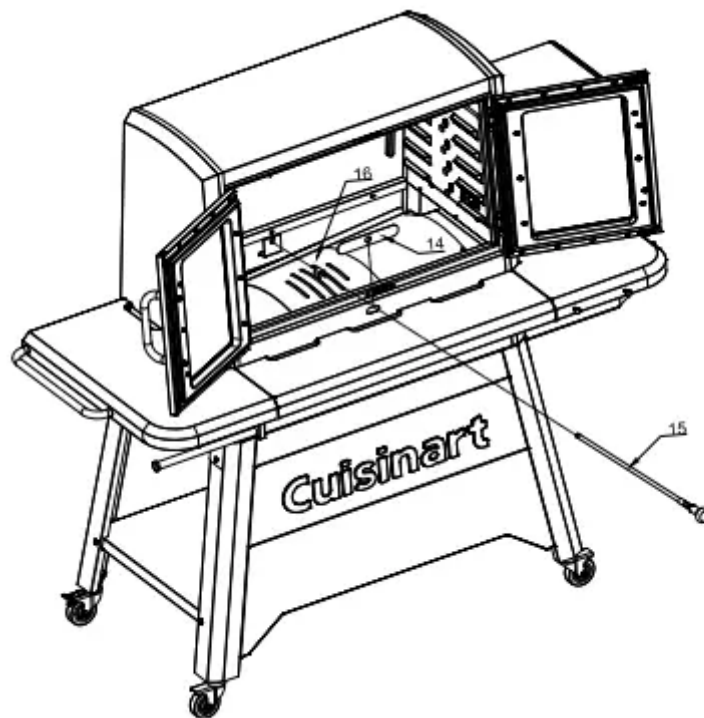
## STEP 23

- Place the Sear Shutter (16) on top of the installed Drip Shield (17). Note the orientation.



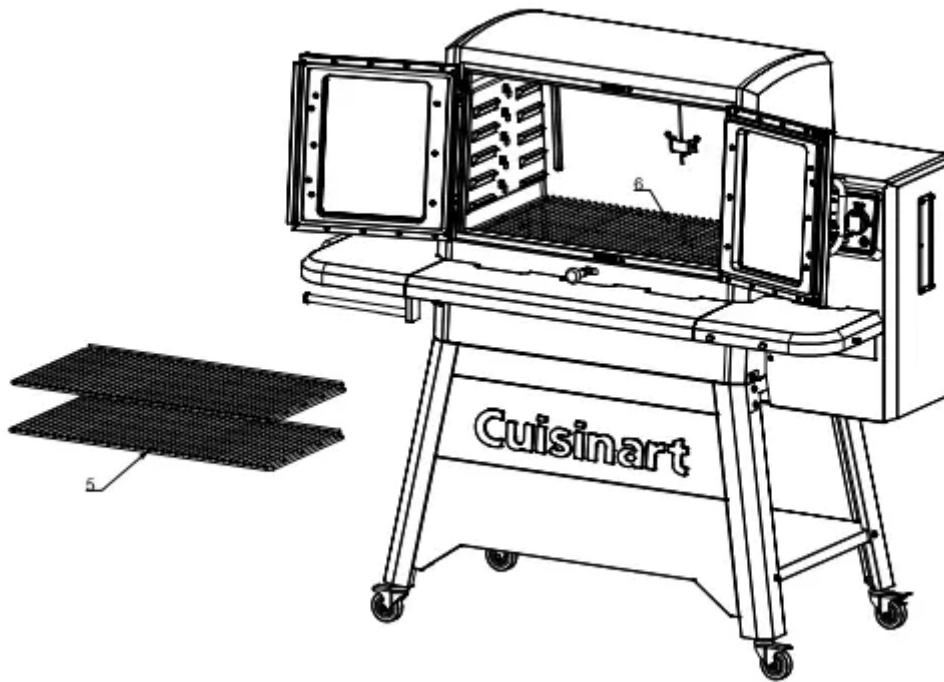
## STEP 24

- Insert the Sear Rod Cover (14) on the inside edge of the cooking chamber so that the hole lines up with the oval shaped hole in the Main Body (1). Insert the Searing Rod (15) through the oval shaped hole, Sear Rod Cover (14) hole, Sear Shutter (16) hole, and finally secure it in the key shaped slot towards the back of the cooking chamber. Verify proper assembly by actuating the searing rod by the knob and seeing if the Sear Shutter (16) opens and closes a direct path to the fire pot below.



## STEP 25

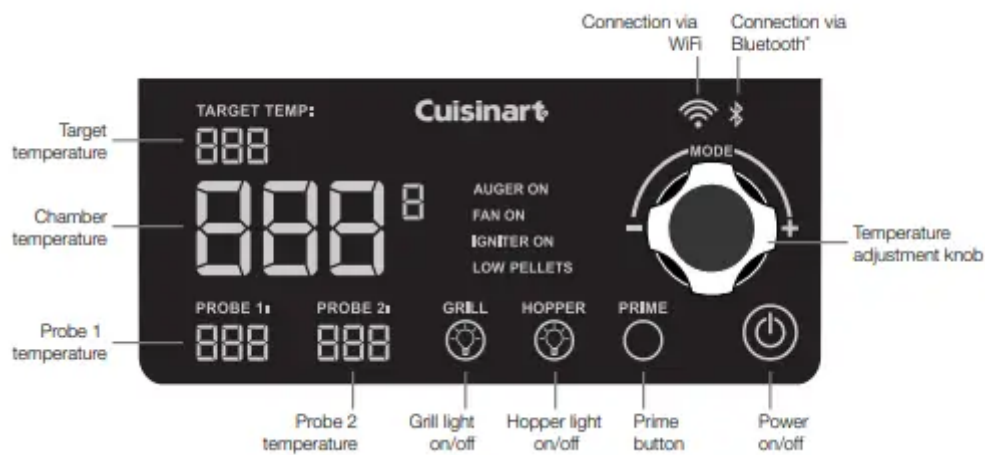
- Insert the 3x Cooking Grates (6) into the bottom of the cooking chamber. When those are in, slot the 2x Smoking Racks (5) into any of the slots in the cooking chamber. Note that you will need to tilt the rack up slightly when inserting to get it past the pull out stops.
- Peel off protective film from control panel. Peel off all POP labels that are in or attached to the cooking chamber.



## OPERATING THE GRILL

WARNING: Read and follow all warnings and instructions contained in the preceding sections of this manual.

### Control Panel



- Target temperature: Target temperature your grill will heat to and maintain. This temperature can be changed at any time.
- Chamber temperature: Current internal temperature of the cooking chamber.
- Probe 1 temperature: Temperature reading from the built-in food probe 1.
- Probe 2 temperature: Temperature reading from the built-in food probe 2.
- Grill light: On/off button that actuates the built-in lights inside your cooking chamber.

- Hopper light: On/off button that actuates the built-in light inside the pellet hopper.
- Prime button: Holding down the Prime button will actuate the pellet auger at an accelerated rate for as long as you hold it. There will be an audible cue as the prime button is depressed. While not needed for regular operation, this can reduce the time it takes to start your grill.
- Power on/off: Turns the grill on or off. When the grill is turned on it will automatically heat to the default set temp of 350° F. To turn the grill off hold the Power button for several seconds until control panel shuts down. When the grill is turned off the internal fan will stay on for 10 minutes to ensure any remaining embers are extinguished. **WARNING:** After operation ALWAYS use the power off function and DO NOT unplug your grill before the fan shuts off on its own. Failure to follow these instructions can result in a fire inside your pellet hopper.
- Temperature adjustment knob:
  - To adjust the set temperature of the grill press the dial once and the Target Temperature number will start flashing. Turn the knob clockwise for hotter and counterclockwise for cooler. After you have arrived at the desired temperature, wait a few seconds without touching the dial to allow the number to stop flashing, it is now set.
  - To adjust the set temperature of the food probes press the dial twice for Probe 1 and press the dial three times for Probe 2. Follow the same procedure as adjusting the set temperature of the grill. When the probe temperature reaches the target it will beep 3 times and the probe temperature display will flash.
- Connection via Bluetooth® : This icon will illuminate when a Bluetooth® connection is established between the Clermont Pellet Grill and a mobile device.
- Connection via WiFi: This icon will illuminate when a WiFi or Cloud connection is established between the Clermont Pellet Grill and a mobile device.
- Auger on: Illuminates when the auger is running. The auger will turn on or off in regular operation to regulate the chamber temperature.
- Fan on: Illuminates when the internal fan is running which provides the firepot with air.
- Igniter on: Illuminates when the hot rod is on which ignites the pellets in the fire pot at the beginning of every cook. This turns off after initial start-up.
- Low pellets: Illuminates when the low pellet sensor is triggered. An audible alarm will sound as well. Refill pellets in the hopper to solve.

#### WARNING

- DO NOT leave your grill unattended while in use.
- DO NOT move grill when in use. Lock wheels in place to stabilize grill.
- DO NOT use water to extinguish flare-ups.

- Ensure grill is on a stable, level surface and all four casters are in firm contact with the ground.

## **TURNING ON THE GRILL:**

- Note: It is recommended to wash the grill grates and smoking racks with warm soapy water before initial lighting of the grill.

## **INITIAL LIGHTING INSTRUCTIONS:**

- To be used on initial firing or anytime the grill runs out of pellets.
- Always allow the auger tube to fully load with pellets to ensure proper lighting of the grill

**Step 1:** Open both doors and remove cooking grates, sear shutter, and drip shield from inside the grill. Leave doors open.

**Step 2:** Plug power cord into a GFI (grounded) outdoor electrical outlet. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking appliance. Never remove the grounding plug or use with an adapter with 2 prongs. Only use 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.

**Step 3:** Open the pellet hopper lid. Make sure the auger is free from debris and other objects. Press the power button, turn the temperature control knob to 200° F.

- Look inside the pellet hopper to verify the auger is slowly turning.
- Place your hand about 3" above the fire pot and make sure you can feel air blowing out from the fire pot.
- Look inside the fire pot and make sure the ignitor is getting hot. It will take a couple of minutes for the ignitor to glow red. **DO NOT TOUCH THE IGNITOR!**
- Verify the digital display is not displaying any error codes. Note: Please see the troubleshooting section for error code details.
- If all the above checks pass, press the power button to turn off the grill. The internal fan will stay on for 10 minutes after the grill is turned off. This is normal.
- If any of the above checks fail, consult our Troubleshooting section

**Step 4:** Fill the pellet hopper with cooking pellets.

- **WARNING:** Never use heating fuel pellets as they are not safe for cooking.

**Step 5:** Turn the grill back on. **NOTE:** During the initial loading of the auger tube, it will take approximately 9 minutes for the pellets to move from the pellet hopper to the fire pot. You can speed this process up by holding the Prime button.

**Step 6:** When the pellets start falling into the fire pot, turn off the grill.

**Step 7:** Replace the drip shield, sear shutter, and cooking grates in the cooking chamber.

**Step 8:** Keep the cooking chamber doors open. Turn the grill back on again, then dial temperature control knob to 300° F. After a few minutes you should smell and see smoke coming out of the cooking chamber as the pellets ignite in about 4 minutes. NOTE: The ignitor will cycle 5 minutes on and 1 minute off 4 times during startup.

**Step 9:** After the fire has started in the fire pot close the cooking chamber doors and set the temperature control knob to the desired setting. Refer to the next section “BREAKING IN YOUR GRILL” for initial curing instructions.

### **BREAKING IN YOUR GRILL:**

- Many surfaces of your Clermont Pellet Grill have been coated in a thin layer of oil to protect it during shipping. After you have started a fire in the fire pot and before cooking food for the first time allow the grill to run at 500° F for 30 minutes with the doors closed to ensure it is properly seasoned. Then allow the grill to go through its natural shut down cycle. After these break-in procedures are complete the grill is ready to use

### **SUBSEQUENT LIGHTING INSTRUCTIONS:**

1. Step 1: Empty the fire pot contents by actuating the ash clearing mechanism. Instructions for that is located on page 28 in this manual.
2. Step 2: Open pellet hopper lid and check the pellet level. Add more pellets if necessary. WARNING: NEVER add cooking pellets to a hot fire pot by hand. You could be seriously burned. If the hopper runs out of pellets or your fire goes out while cooking, let the grill completely cool and follow the Initial Lighting Instructions.
3. Step 3: Open cooking chamber doors and plug the grill into a GFI outlet. The control panel should have a flashing blue power button, press it to turn the grill on. After 2-4 minutes you should smell and see smoke coming out of the cooking chamber as the pellets ignite.
4. Step 4: After the fire is started in the fire pot close the cooking chamber doors and set the temperature control knob to the desired setting. For best results, preheat the grill for 15 to 20 minutes with the doors closed before placing food in the grill.

### **GRILL DOES NOT LIGHT OR FIRE IN POT EXTINGUISHES WHILE COOKING:**

1. Step 1: Turn off the grill and unplug. Open cooking chamber doors and remove all food, cooking grates, searing rod, sear shutter, and drip shield. WARNING: Always use oven mitts/gloves to protect your hands. Metal parts become hot during use. Use extreme caution when handling cooking grates, grease tray and baffle.
2. Step 2: Open Ash Clean-out to remove all pellets and ash from the fire pot. Close ash clean-out.

3. Step 3: Restart the grill and check the fan, ignitor, and auger to ensure they are operational. You should feel wind just above the fire pot, the ignitor should begin to glow after about 2 minutes and pellets should be falling into the fire pot from the auger tube. If any of these things do not happen please refer to our troubleshooting section.
4. Step 4: Wearing oven mitts/gloves, replace all the components removed in Step 1.
5. Step 5: Preheat the grill for 10 to 15 minutes with doors closed before placing food back in the grill. If this procedure is not successful, see Troubleshooting section in your owner's manual

### **MANUAL START-UP PROCEDURE: (To be used if ignitor is not working properly):**

1. Step 1: Ensure the grill is off. Plug the power cord into a grounded power source.
2. Step 2: Check fire pot to ensure there is no obstruction for proper ignition. Fill pellet hopper with cooking grade pellets.
3. Step 3: Open cooking chamber doors. Remove the cooking grates, searing rod, sear shutter, and drip shield to expose the fire pot. Place a small handful of pellets into the fire pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as those composed of sawdust and wax, or wood shavings, is also recommended. Add another small handful of pellets in the fire pot. NOTE: Do not use gasoline, lighter fluid, kerosene, or petrol for lighting a fire in your grill
4. Step 4: Light the contents of the fire pot using a long match or a long lighter. Allow the starter to burn 3 to 5 minutes. Do not attempt to add more starter into the fire pot as this can cause injury.
5. Step 5: Quickly and carefully replace all components removed in Step 3. Continue on from Step 2 of the "Subsequent Lighting Instructions".

### **TURNING OFF THE GRILL:**

- Step 1: Press and hold the power button until the control panel shuts off. An auto cool down feature will keep the fan running for 10 minutes. If you don't allow the grill to run the cool down feature a fire may travel up the auger tube and ignite your pellet hopper.
- Step 2: After the auto cool down is complete the fan should power off automatically, you may now unplug the power cord from the GFI outlet.
- WARNING: Do not unplug the grill while the fan is still working on the shut down cycle, the grill will automatically shut off when the cycle is done. Interruption of the shut down cycle could result in a fire in the hopper chamber.

## **OPERATING TIPS:**

- NEVER move your Pellet Grill while it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure the fire is completely out and the grill is cold before placing it in any vehicle.
- NEVER put water into the fire pot. It will jam the auger and can damage the ignitor.
- The Pellet Grill is designed to operate with the doors closed.
- The temperature readout is an approximate and can be affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food.
- When selecting a temperature setting, the auger will feed pellets for several minutes. This will momentarily raise the temperature, but the temperature will decrease and stabilize after 10-15 minutes.
- The auger will not run 100% of the time, it cycles on and off depending on the temperature setting.
- This grill is equipped with a pellet hopper sensor. "LOW PELLETS" will illuminate on the controller and it will start beeping once the pellets are below the sensor. After you add pellets the alarm will shut off automatically.
- Pellets can hang up in the pellet hopper after cooking for a long period of time. It's important to monitor the pellet level and mix the pellets by hand to ensure they flow into the auger.

## **COOKING**

### **PREHEATING THE GRILL:**

- Prior to use, it is recommended that you preheat your grill. This ensures that the cooking grates are at the desired temperatures to sear the food sugars when cooking. Preheat the grill for 15 to 20 minutes or until it reaches the desired temperature before adding food. Close the doors during the preheat period.

## **SMOKING**

To smoke food on your Clermont Pellet Grill:

- Step 1: Set the grill to a low temperature like 225° F. Higher temperatures will produce less smoke so try to keep it below 300° F.
- Step 2: Allow the grill to preheat and ensure the sear rod is shut, in the left position.
- Step 3: When the grill temperature has stabilized, about 20 minutes, place the food to be smoked on one of the two smoking racks.

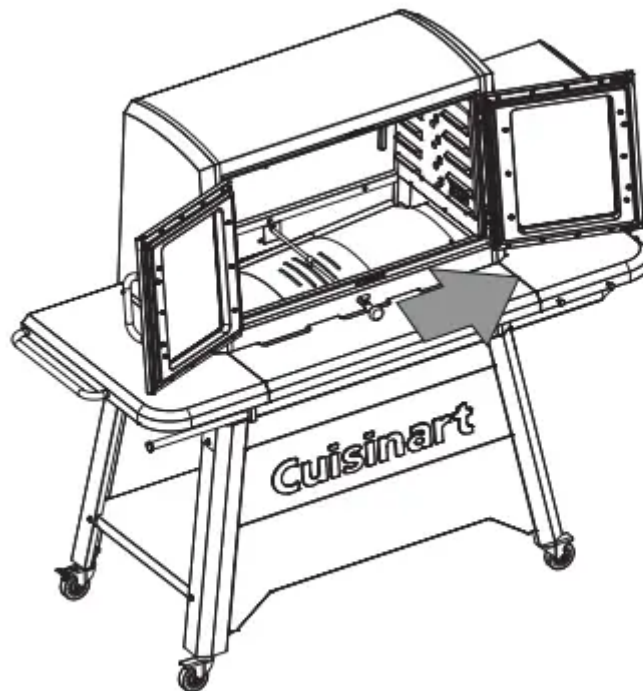
- Step 4: Use a food probe to monitor the internal temperatures of your food to ensure doneness.
  - Tip: Cold food absorbs smoke more easily than room temperature.

## SEARING

The Clermont Pellet Grill is equipped with a direct sear mechanism which allows you open an air path between your food and the fire pot.

To operate:

1. Step 1: Set the grill temperature to 500° F or above and slide the direct sear rod to the right. If the fire has already been started, you should be able to see it through the slots of the sear shutter.
2. Step 2: Allow the cooking grates to preheat before placing food on them to maximize grill marks.



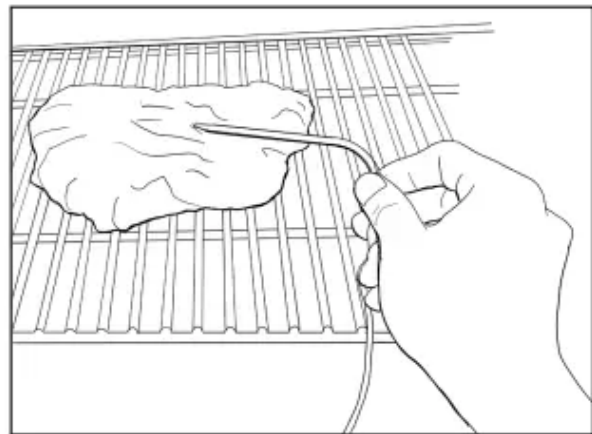
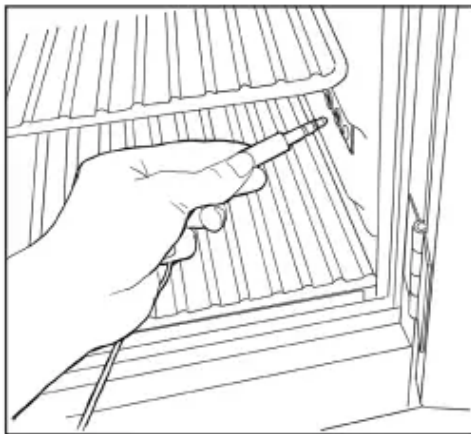
## FOOD PROBES:

There are two food thermometers supplied with your Clermont Pellet Grill. These thermometers are stored under the hopper lid and are meant to be inserted into your food.

To use,

- Step 1: Unwind the cable and remove the thermometer from the hopper lid.

- Step 2: Inside the cooking chamber at the bottom right corner there are two thermometer jacks which are protected by flip-up covers when not in use. Flip one of these covers up and insert the thermometer probe into its jack. If the grill is already hot, it is recommended to use oven mitts/gloves to avoid burning yourself.
- Step 3: The long sharp thermometer probe should be fully inserted into the thickest part of your food, ensure the tip of the thermometer does not come out the other side. Be careful to avoid bones when inserting the probe because if left near a bone, the temperature readings may become inaccurate.
- Step 4: To adjust the set temperature of the food probes press the dial twice for Probe 1 and press the dial three times for Probe 2. Follow the same procedure as adjusting the set temperature of the grill. When the probe temperature reaches the target it will beep 3 times and the probe temperature display will flash.



## GRILLING TO PROPER TEMPERATURE:

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The US Department of Agriculture recommends the minimum temperature be reached for the following food items:
  - Ground Meat . . . . . 160° F (71° C)
  - Pork . . . . . 145° F (62.8° C)
  - Poultry . . . . . 165° F (73.9° C)
  - Roasts . . . . . 145° F (62.8° C)
  - Seafood . . . . . 145° F (62.8° C)
  - Vegetables . . . . . 145° F (62.8° C)
- Use caution when removing food from Pellet Grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools to remove food.
- This grill is HOT while in use and will remain HOT for a period of time afterwards. Use caution.

- Pellet grills do not produce highly visible smoke 100% of the time. Even though you don't see smoke you are still getting smoke flavor.

## **COOKING TIPS:**

### **CLEANLINESS:**

- 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 to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- 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 be served.

### **HELPFUL HINTS:**

1. If you pre-cook meat or poultry, do so immediately before grilling.
2. Never defrost meat at room temperature or on a counter top. When defrosting meat at room temperature or on a countertop be aware of the "Danger Zone" which is the temperature range between 40° F and 140° F. Bacteria is most active at these temperatures and can double in population in as little as 20 minutes.
3. Refrigerate leftovers within 2 hours of taking food off the grill.
4. For additional information, please phone the USDA's toll free Meat & Poultry Hotline

## **CARE AND MAINTENANCE**

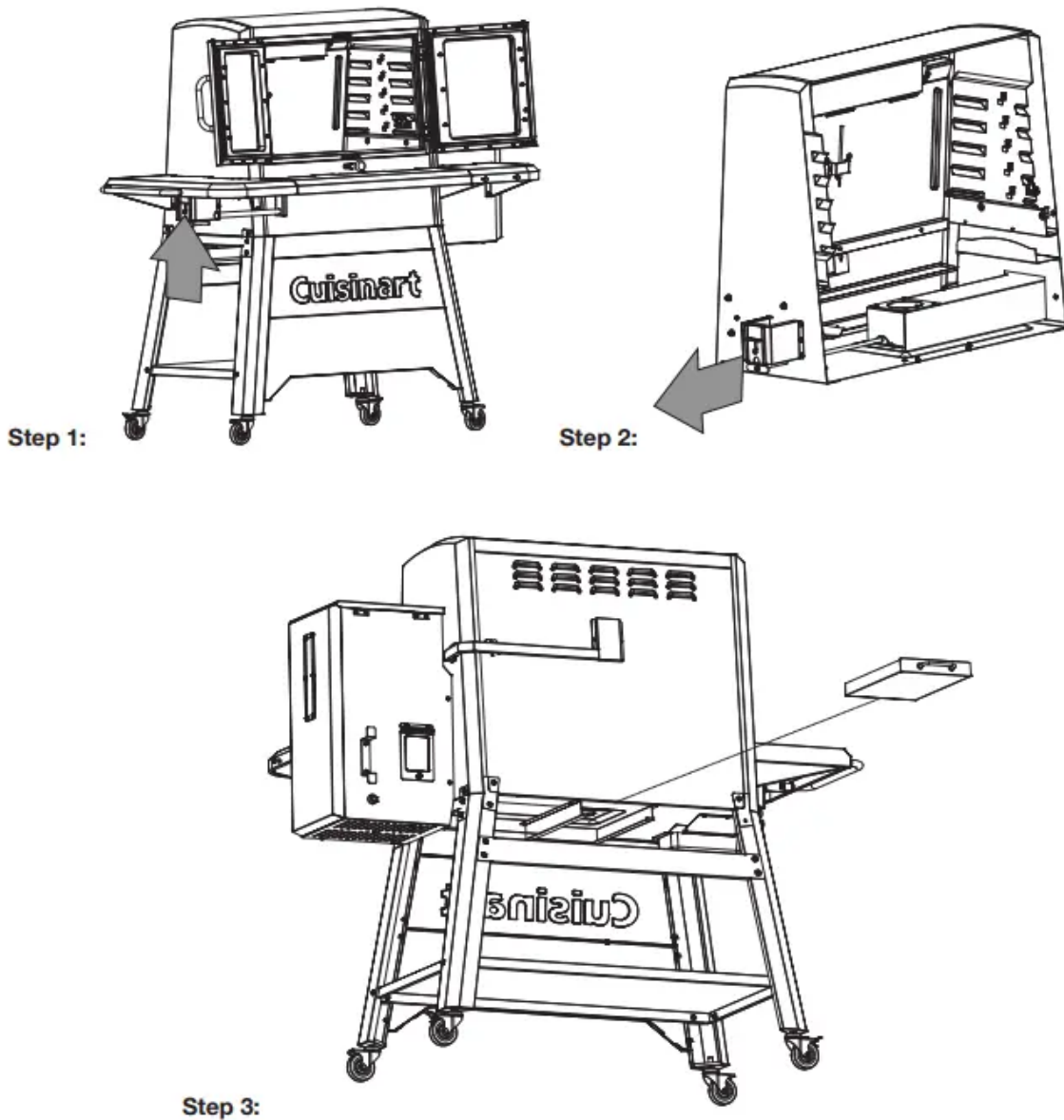
### **ASH CLEAN-OUT:**

Before each use, open ash clean-out to get rid of ash and burnt pellets.

- NOTE: Make sure Ash Drawer is in place before emptying ash.

**WARNING:** Ensure fire is completely out before emptying the ash.

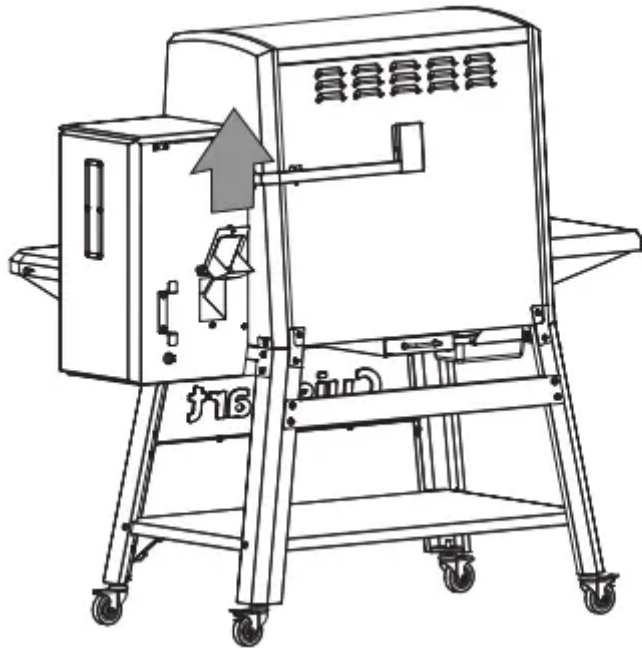
1. Step 1: Lift Ash Clean-Out Handle Lock.
2. Step 2: Pull Ash Clean-Out Handle.
3. Step 3: Remove Ash Drawer and empty then replace.
4. Step 4: Return Ash Clean-Out Handle and Ash Clean-Out Handle Lock to previous positions.



### PELLET HOPPER CLEAN-OUT:

If grill will be left un-attended for a long period of time, we recommend you remove unused pellets. Always store wood pellets away from heat and in a dry location.

- Step 1: Have an empty bucket ready to catch pellets falling out.
- Step 2: While pressing the pellet clearing door shut, unscrew its lock.
- Step 3: With the bucket directly below the pellet clearing door pull it out to open.
- Step 4: Close the pellet clearing door and screw the lock back into place.



### **REMOTE CONNECTIVITY:**

- Refer to the technology quick start guide for instructions and capabilities

### **PROPER CARE & MAINTENANCE:**

- Remove wood pellets from hopper if grill will not be used for a long period of time. Wood pellets can become soggy due to moisture/humidity and can cause the auger to bind up or not push pellets to burn chamber.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- It's important to keep your grill always covered when not in use to avoid rain getting inside the grill and damaging the grill and/or cause excessive corrosion. The grill and pellets must be kept dry in order to function properly.
- Wash cooking grates and drip shield with hot, soapy water, rinse well and dry. Lightly coat grill grates, sear shutter, and drip shield with a high smoke point food grade oil like vegetable oil or canola oil. Never use a commercial oven cleaner because it may damage the painted finish.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.

- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize further rusting.
- Depending on use, periodically remove the cooking grates, grease tray and heat distribution plate to clean the ash from in and around the fire pot. Make sure the grill is cold before starting this procedure.
- Grease can build up in the exhaust assembly which may result in some dripping from the exhaust vents. Wipe any visible grease coming out of the exhaust on the back of the grill after each use. It is also recommended to occasionally disassemble the exhaust assembly from the inside of the cooking chamber to give all the components a deep clean.
- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

## **TRANSPORTING AND STORAGE:**

### Warning

- Never move a grill when it is hot or when objects are on the cooking surfaces.
- Never store flammable liquids or spray canisters under or near the grill.
- DO NOT extinguish grease fires using water.

### BEFORE STORING YOUR GRILL:

- Clean all surfaces.
- If storing the grill outdoors, close the wood pellet lid and cover the grill with a cover for protection from the weather.
- If the grill is stored outside during the rainy season, care should be taken to ensure that water does not get into the pellet hopper. Wood pellets, when wet, expand greatly and will jam your auger.
- Never move a grill when it is hot or when objects are on the cooking surfaces.
- Never store flammable liquids or spray canisters under or near the grill.

DO NOT extinguish grease fires using water.

# TROUBLE SHOOTING

## ISSUE RESOLUTION:

### 1. LCD screen will not light up

- There is no power
  - Make sure the grill is plugged into a functional GFI certified outlet. Ensure the GFI outlet has not tripped. Test the outlet with another appliance that is known to work
- The fuse is blown.
  - Check the fuse by unscrewing the fuse cap on the back of the control panel inside the hopper. If the fuse is indeed blown then replace it with a 5A fuse.
- Connections to the control panel are loose
  - With the grill unplugged access the back of the control panel and ensure all connectors are securely attached and in the proper locations. Refer to the wiring diagram.

### 2. Grill is not getting hot enough

- Temperature adjustment too low
  - Turn up heat on the control knob.
- Opening the doors too often
  - Opening the door allows heat to escape and causes the temperature to vary drastically from the set temperature.
- Out of pellets
  - Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the fire pot (can take up to 10 minutes).

### 3. Fire goes out unexpectedly

- Excessive ash buildup
  - Excess ash. Remove all unburned pellets and ash from the fire pot using the ash clean-out procedure. **CAUTION! ENSURE THAT THE GRILL IS COLD TO AVOID A FIRE FROM HOT ASH.**
- Poor pellet quality
  - Inspect pellets to ensure they are whole and are not damp. If they are, replace pellets and restart the grill.

#### 4. Pellets will not light after several minutes

- Auger is not primed
  - Before the unit is used for the first time or anytime the hopper is emptied, allow the auger tube to fully load with pellets to ensure proper lighting of the grill (about 9 minutes). Follow Initial Lighting Instructions.
- Auger is jammed
  - Remove all components inside the firebox and inspect the fire pot, are there fresh pellets inside? If not, inspect the auger to see if it is turning at all. If the auger is not turning and you are sure there are fresh pellets in the hopper, please contact our customer support team.
- Ignitor has failed
  - Remove all components from inside the fire box and inspect the fire pot. If there are fresh pellets but they are not lighting the ignitor is malfunctioning. Contact our customer service team for a resolution. If a replacement part is required, follow Manual Start-Up Procedure to continue using the grill as you wait for it to arrive.

#### 5. Grill is getting too hot

- Adjust temperature control
  - Reduce heat by reducing the selected temperature setting.
- Pellet overflow in fire pot
  - Press the power button on the grill to initiate its power down cycle. Allow the fan to run until the fire is completely out. After everything has cooled sufficiently, actuate the ash clean out mechanism to clear the fire pot and restart the grill.

#### 6. Temperature fluctuations

- External Factors
  - Temperature fluctuations are normal for pellet grills. Any significant fluctuations can be caused by wind, air temperature, improper use, or lack of grill maintenance.

#### 7. Smoke comes out of pellet hopper

- This is normal due to the air pressure inside the grill. The amount of smoke can vary depending on cooking conditions.
  - This condition will not affect cooking. But can be minimized by ensuring the inside of the grill is clean and there is not excessive ash.

- Unplugged grill too soon.
  - Once the grill is turned off the fan will continue to run for 10 minutes. If you do not allow the grill to go through the cool down process it can cause fire to transfer to the auger tube. Plug the grill back in and turn it on to activate the fan, then go through the proper shut down procedure.

#### 8. Flare ups or grease fires

- Excessive grease build up or temperature setting too high while cooking greasy food
  - If a grease fire occurs, keep the doors closed and hold the power button to go through standard shut down procedures. To avoid this condition ensure the interior of the grill is cleaned of grease regularly to prevent buildup and cook below 350° F for very greasy foods.

#### 9. Prolonged excessive or discolored smoke

- poor pellet quality
  - Pellets may be damp or have broken down into dust. Replace pellets with fresh ones.
- Ash build up in fire pot
  - Operating the ash clean out mechanism before every cook will prevent this from ever happening.



10.

- ER1-Internal thermometer of the grill is malfunctioning
  - Check to see if the temperature probe is attached to the control panel. If it is loose, firmly connect the probe to the control panel and restart the grill. If there is no problem with the connection then you may need to replace the temperature probe, please call our customer service team for assistance.



11.

- ER2-An error occurred during the startup cycle
  1. With the grill unplugged, ensure all components are firmly attached to the control panel, refer to the wiring diagram. You can access the control panel by

unscrewing the four screws on the inside of the hopper directly behind the LCD screen. After all checks are made, reassemble everything, plug the grill in, and go through the startup procedure.

2. If there is no fire proceed to remove everything from the internal chamber of the grill and observe the fire pot for the following:

- Ignitor: is it getting hot? Either watch to see if it glows red hot or hover your hand over the fire pot an inch or two to feel for heat.
- Fan: hover your hand over the fire pot to feel if there is any air movement. You should also be able to very clearly hear the fan if it is operational.
- Auger motor: visually inspect the auger for a minute to see if it is spinning. Note that it spins very slowly. If any of the components are not operating properly please call our customer service team for a resolution.



- ER3-There is a flame out and the grill cannot re-ignite the pellets
  - Follow the same procedure as ER2



- ERH-High temperature alert
  - The internal temperature has reached over 650° F, which is above the normal operating temperature of this grill.

14. LER- Low temperature alert

- The grill has been running for over 20 minutes, but not heating up properly. Follow ER2 troubleshooting steps.

15. 888- Firmware update

- Your EasyConnect App has a firmware update available. 8s will flash across the screen when a firmware update has been initiated. The process should take no more than 2 minutes, if the 8s do not stop after 2 minutes unplug the grill and plug it back in to restore the original firmware and normal operation. If the firmware update was initiated but 8s do not flash across the screen, then your firmware is already updated.

## FAQ - Frequently Asked Questions

### THE POWER HAS TURNED OFF ON MY CUISINART CLERMONT, WHAT DO I DO?

- Check Error Codes: Your control panel will display error codes to help you troubleshoot why your grill is not functioning properly.
- Fuse Blown: fuse housing located in the pellet hopper behind the LED control screen. Unscrew fuse housing, replace with new fuse, screw housing back into fuse outlet, and turn grill back on.
- Power Surge: unplug grill from GFCI outlet. Reset GFCI plug. Plug grill back into GFCI outlet and restart.
- Grill Does Not Light or Fire in Pot Extinguishes While Cooking:
  - Turn off the grill and unplug. Open cooking chamber doors and remove all food, cooking grates, searing rod, sear shutter, and drip shield.
  - Open Ash Clean-out to remove all pellets and ash from the fire pot. Close ash clean-out.
  - Restart the grill and check the fan, ignitor, and auger to ensure they are operational. You should feel wind just above the fire pot, the ignitor should begin to glow after about 2 minutes and pellets should be falling into the fire pot from the auger tube. If any of these things do not happen, please refer to our troubleshooting section in the owner's manual.
  - Wearing oven mitts/gloves, replace all the components removed in Step 1.
  - Preheat the grill for 10 to 15 minutes with doors closed before placing food back in the grill.

### WHAT SHOULD I EXPECT DURING START-UP?

- During the initial loading of the auger tube, it will take approximately 9 minutes for the pellets to move from the pellet hopper to the fire pot. You can speed this process up by holding the Prime button.
- Many surfaces of your Clermont Pellet Grill have been coated in a thin layer of oil to protect it during shipping.
- After you have started a fire in the fire pot and before cooking food for the first time allow the grill to run at 500° F for 30 minutes with the doors closed to ensure it is properly seasoned. Then allow the grill to go through its natural shut down cycle. After these break-in procedures are complete the grill is ready to use.
- Initial Lighting Instructions:
  - To be used on initial firing or anytime the grill runs out of pellets.
  - Always allow the auger tube to fully load with pellets to ensure proper lighting of the grill.

- The ignitor will cycle 5 minutes on and 1 minute off 4 times during startup.
- Manual Start-Up Procedure. To be used if ignitor is not working properly:
  - Ensure the grill is off. Plug the power cord into a grounded power source.
  - Check fire pot to ensure there is no obstruction for proper ignition. Fill pellet hopper with cooking grade pellets.
  - Open cooking chamber doors.
  - Remove the cooking grates, searing rod, sear shutter, and drip shield to expose the fire pot.
  - Place a small handful of pellets into the fire pot.
  - Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as those composed of sawdust and wax, or wood shavings, is also recommended.
  - Once ignited, add another small handful of pellets in the fire pot.
  - Do not use gasoline, lighter fluid, kerosene, or petrol for lighting a fire in your grill.

#### HOW DO I PROPERLY SHUT DOWN THE CLERMONT?

- Press and hold the power button for 3 seconds and control panel will shut off. Repeat if control panel does not shut off after holding power button for 3 seconds.
- An auto cool down feature will keep the fan running for 10 minutes.
- After the auto cool down is complete the fan should power off automatically, you may now unplug the power cord from the GFI outlet.
- Do not unplug the grill while the fan is still working on the shut down cycle, the grill will automatically shut off when the cycle is done. Interruption of the shut down cycle could result in a fire in the hopper chamber.

#### HOW DO I SET-UP AND USE THE EASYCONNECT APP?

- Open the Easy Connect™ App
  - If you have not downloaded the app, you can do so at the App Store or Google Play
- Connecting Your Device To get started, follow the below checklist:
  - Power on your Cuisinart device.
  - Make sure your Bluetooth and Location is enabled.
  - All necessary permissions are granted (I.E., Android users should make sure to allow “Location” for this APP).
  - Tap the “Find Devices” button.

- Pairing Your Cuisinart Device
  - You should see your product under “My Devices”.
  - Select “Pair” to connect.
  - Once paired, select “Continue”.
- Create an Account
  - Select “Create Account”.
  - Enter the required information, then select “Get Code”.
  - Please check your email, subject line will be “Your Cuisinart Easy Connect Verification Code”.
  - Enter that code into the “Verification Code” section and select “Create Account”.
- Connecting to Your Clermont Pellet Grill. Please make sure of the following before selecting “Next Step”:
  - Your Clermont Pellet Grill is turned on.
  - Your phone is connected to a 2.4ghz WIFI network before continuing NOTE: 5ghz networks may fail to connect.
  - Verify Bluetooth is turned on.
- Grill Added Successfully. You are now connected to your Clermont Pellet Grill.
  - At this step, you have the option of customizing the name of your grill. Once completed, select “Finish”.
  - Enter your WIFI network name and enter in the password, then select “Next Step”.
  - The WIFI symbol on your grill controller will flash rapidly for a few seconds and then turn solid.
  - Note: If the WIFI symbol does not turn solid in 10-20 seconds, unplug your pellet grill, and plug it back in, then press the Power Button. If it still does not work, please verify your WIFI information.

#### WHAT CAN I CONTROL THROUGH THE CUISINART EASYCONNECT APP?

- You can turn off power to the Clermont through the app. However, as a safety feature, you cannot turn on your Clermont through the app.
- You can adjust temperatures.
- You can set timers.
- You can access product manuals.
- You can monitor probes, set desired internal temperatures, set up graphs, save cooks.

- You can program your cook based on specific proteins.
- You can access the Cuisinart recipe index and view recipes for specific Cuisinart equipment and/or food type.
- You can turn on and off the interior and pellet hopper lights.
- Wi-Fi gives you the freedom to walk away and monitor the Clermont remotely with a wider range than Bluetooth.

#### HOW DO I USE THE CONTROL PANEL?

- Click Dial: Press the button once and the display will blink. Dial in your target temperature. Press a second time to set temperature and program probe 1. Dial in target probe temperature. Click third time to set probe 1 and program probe 2. Dial in target probe temperature. Once you dial in and program a target temperature for the grill or any of the probe, the temperature will remain set without needing a click to verify.
- Target temperature: Target temperature your grill will heat to and maintain. This temperature can be changed at any time. It is normal for temperature to fluctuate slightly when regulating chamber temperature. Cuisinart EasyConnect App accessible.
- Chamber temperature: Current internal temperature of the cooking chamber. Cuisinart EasyConnect App accessible.
- Probe 1 temperature: Temperature reading from the built-in food probe 1. Click Dial twice and program in target temperature using dial. NoP means no probes are in use. Constant 32 degree reading when probe is in use means there is a malfunction in the probe. Cuisinart EasyConnect App accessible.
- Probe 2 temperature: Temperature reading from the built-in food probe 1. Click Dial twice and program in target temperature using dial. NoP means no probes are in use. Constant 32 degree reading when probe is in use means there is a malfunction in the probe. Cuisinart EasyConnect App accessible.
- Grill light: On/off button that actuates the built-in lights inside your cooking chamber. Cuisinart EasyConnect App accessible.
- Hopper light: On/off button that actuates the built-in light inside the pellet hopper. Cuisinart EasyConnect App accessible.
- Prime button: Holding down the Prime button will actuate the pellet auger at an accelerated rate for as long as you hold it. There will be an audible cue as the prime button is depressed. While not needed for regular operation, this can reduce the time it takes to start your grill.
- Power on/off: Turns the grill on or off. Quick touch to turn grill on, 3 second touch to shut down. When the grill is turned on it will automatically heat to the default set temp of 350° F. When the grill is turned off the internal fan will stay on for 10 minutes to ensure any

remaining embers in the fire pot are extinguished. Cuisinart EasyConnect App allows you to shutdown Clermont remotely

#### WHAT IS THE CLEANING PROCEDURE FOR THE CUISINART CLERMONT?

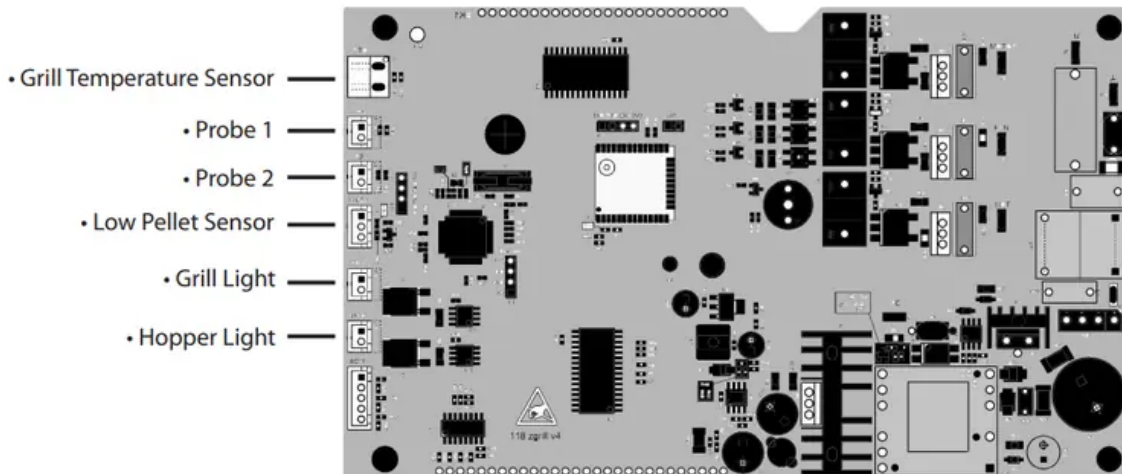
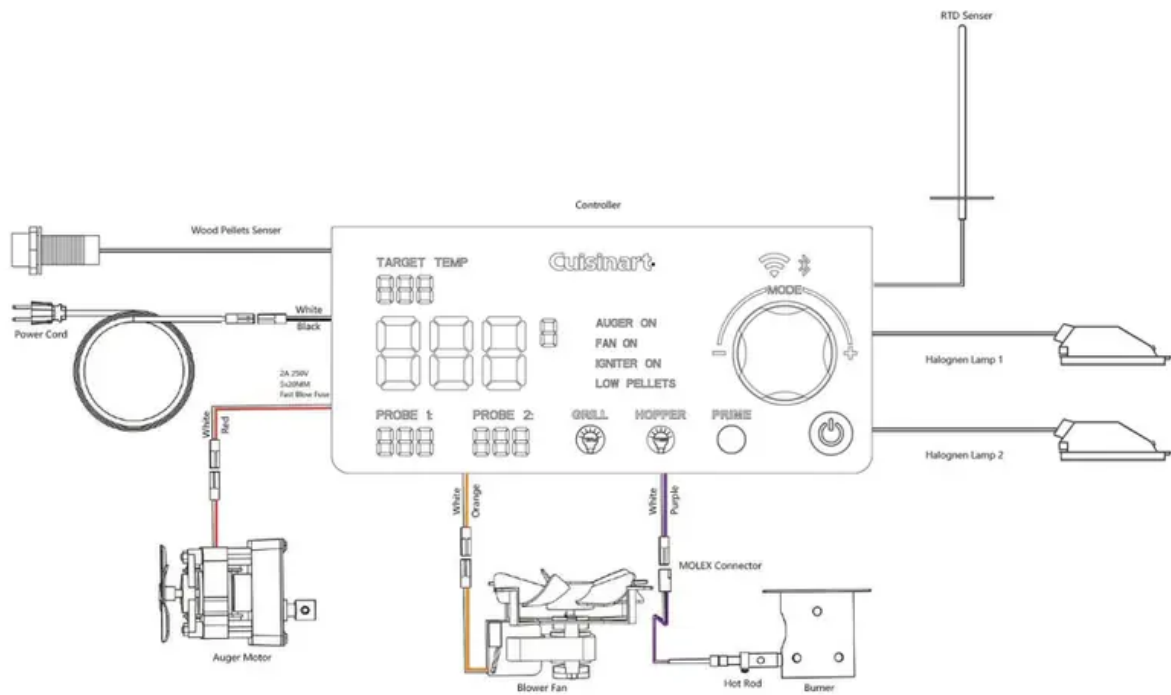
- Clean stainless-steel surfaces with a stainless-steel wipe, sponge, or paper towel. Never use metal scouring pad on stainless surfaces.
- The Clermont glass can be cleaned with degreaser wipes or warm vinegar/water mix with a scrub sponge. Wipe clean with a cloth or paper towel. Clean the windows while the Clermont is still warm. Grease is much softer when warm and easier to wipe off. Clean windows after each use to prevent build-up.
- Fire pot has a quick release to empty out for cleaning and safety.
- Ash can be swept directly through the trap door located at the base of the Clermont, directly behind the fire pot. Sweep ash and debris directly into under mounted ash pan.
- Clean grill grate, sear plate, and heat shield with a degreaser/cleaner. Best to remove and clean with degreaser or warm water and scrub sponge. Scraper is very helpful in removing build up.
- Spray the internal and external surfaces of the grill with the all-natural degreaser/cleaner and allow to soak for several minutes before wiping clean. Never use metal scouring pad on external surfaces

#### WHAT DO I NEED TO DO TO CARE FOR MY CLERMONT?

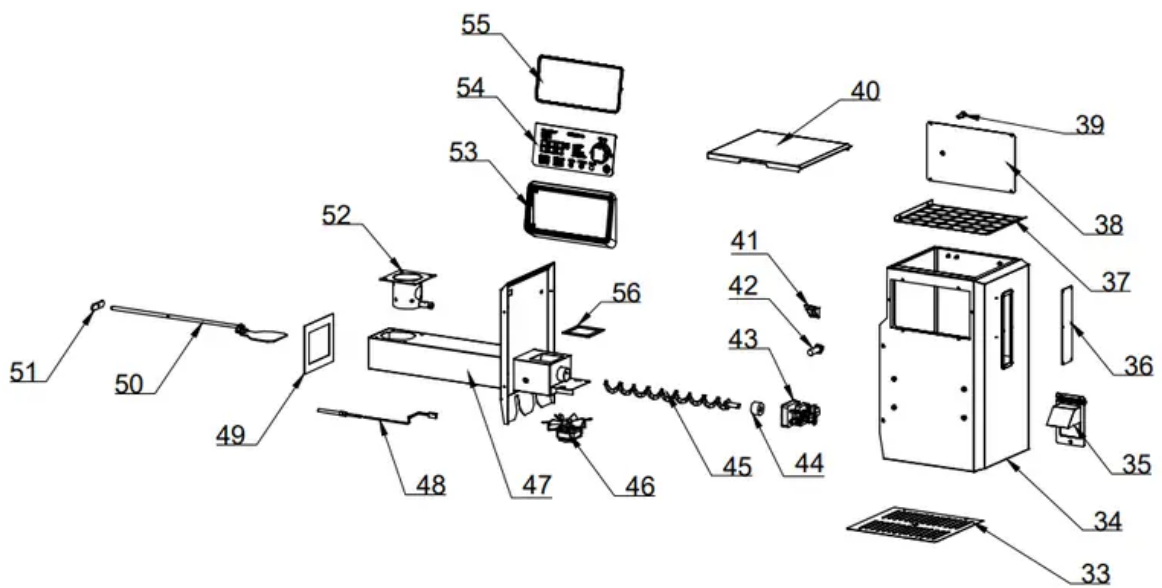
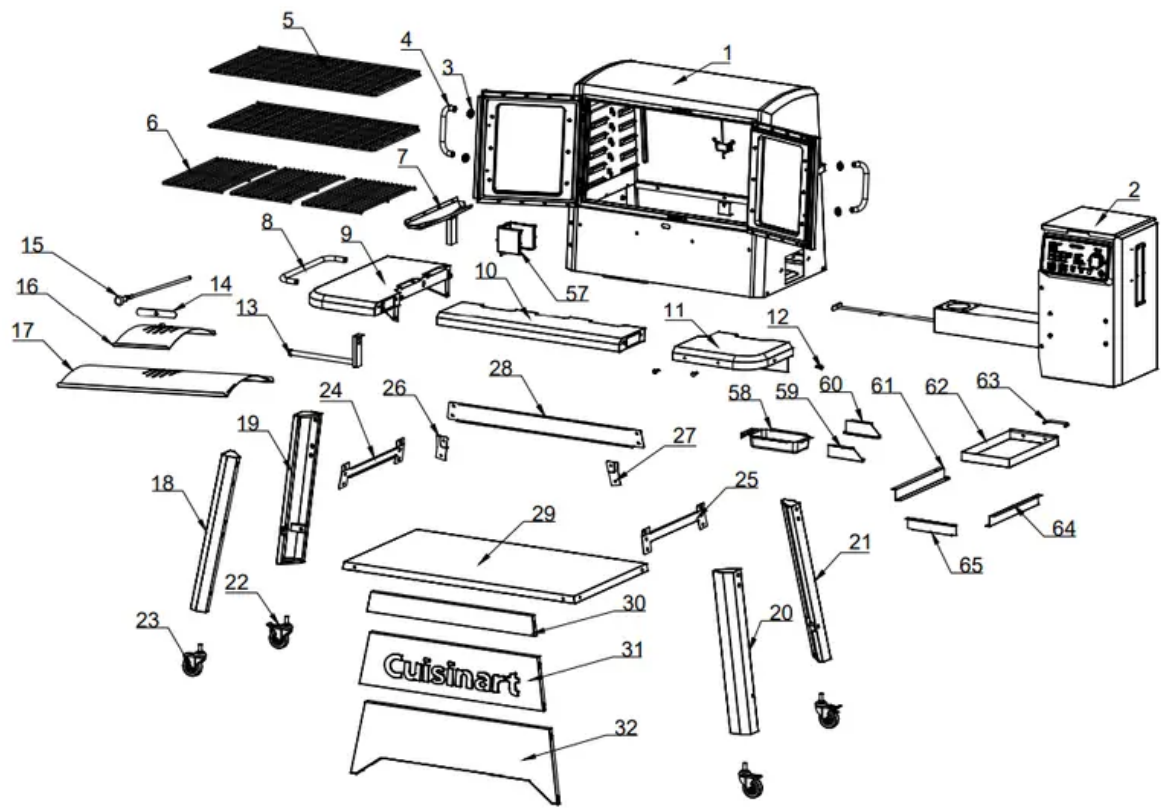
- Always cover your grill when not in use. While we use top quality materials and design to keep moisture out of our grills and electronics, grills are not waterproof. The only way to ensure best use is to cover when not in use and keep out of extreme weather.
- To ensure best use, cover when not in use and keep out of extreme weather.
- Pellets should be removed using back hatch to ensure no moisture builds up in hopper and potentially cause auger jams.
- Clean under drip shield to prevent ash and grease build-up.
- Clean regularly to prevent grease build-up which can cause flare-ups.

# WARRANTY AND REPLACEMENT PARTS

## WIRING DIAGRAM:



# EXPLODED VIEWS



## PARTS LIST:

| No. | Description             | Qty | No. | Description                           | Qty        |
|-----|-------------------------|-----|-----|---------------------------------------|------------|
| 1   | Main Body               | 1   | 45  | Auger                                 | 1          |
| 2   | Pellet Assembly         | 1   | 46  | Fan                                   | 1          |
| 3   | Door Bezel              | 4   | 47  | Auger Assembly                        | 1          |
| 4   | Door Handle             | 2   | 48  | Hot Rod (Ignitor)                     | 1          |
| 5   | Smoking Rack            | 2   | 49  | Hopper to Main Body Gasket            | 1          |
| 6   | Cooking Grates          | 3   | 50  | Ash Cleaning Rod                      | 1          |
| 7   | Grease Collector        | 1   | 51  | Ash Cleaning Rod Handle               | 1          |
| 8   | Main Handle             | 1   | 52  | Firepot Assembly                      | 1          |
| 9   | Left Table              | 1   | 53  | Controller Housing                    | 1          |
| 10  | Front Table             | 1   | 54  | Controller                            | 1          |
| 11  | Right Table             | 1   | 55  | Controller Bezel                      | 1          |
| 12  | Tool Hook               | 3   | 56  | Hopper Gasket                         | 1          |
| 13  | Paper Towel Holder      | 1   | 57  | Ash Clean Lock Housing                | 1          |
| 14  | Sear Rod Cover          | 1   | 58  | Grease Tray                           | 1          |
| 15  | Searing Rod             | 1   | 59  | Right Grease Drawer Bracket           | 1          |
| 16  | Sear Shutter            | 1   | 60  | Left Grease Drawer Bracket            | 1          |
| 17  | Drip Shield             | 1   | 61  | Right Ash Drawer Bracket              | 1          |
| 18  | Left Front Leg          | 1   | 62  | Ash Drawer                            | 1          |
| 19  | Left Rear Leg           | 1   | 63  | Ash Drawer Handle                     | 1          |
| 20  | Right Front Leg         | 1   | 64  | Left Ash Drawer Bracket               | 1          |
| 21  | Right Rear Leg          | 1   | 65  | Rear Ash Drawer Bracket               | 1          |
| 22  | Locking Caster          | 2   |     |                                       |            |
| 23  | Caster                  | 2   |     |                                       |            |
| 24  | Left Cart Bracket       | 1   |     | <b>Hardware Parts</b>                 | <b>Qty</b> |
| 25  | Right Cart Bracket      | 1   | A   | Phillips Head Screw #8-32 x 3/8       | 22         |
| 26  | Left Support Brace      | 1   | B   | Lock Nut #8-32                        | 4          |
| 27  | Right Support Brace     | 1   | C   | Phillips Head Lock Screw 1/4-20 x 1/2 | 39         |
| 28  | Rear Cart Bracket       | 1   | D   | Phillips Head Screw 1/4-20 x 3/4      | 4          |
| 29  | Cart Shelf              | 1   | E   | Phillips Head Screw 1/4-20 x 1-3/4    | 4          |
| 30  | Top Cart Panel          | 1   | F   | Washer M4                             | 1          |
| 31  | Middle Cart Panel       | 1   | G   | Insulative Washer 1                   | 1          |
| 32  | Bottom Cart Panel       | 1   | H   | Cotter Pin                            | 1          |
| 33  | Hopper Lower Panel      | 1   | I   | Insulative Washer 2                   | 2          |
| 34  | Hopper Body             | 1   | J   | Nut, 1/4-20                           | 6          |
| 35  | Pellet Emptying Door    | 1   | K   | Phillips Head Screw 1/4-20 x 1-1/4    | 2          |
| 36  | Hopper Window           | 1   | L   | Washer 1/4"                           | 4          |
| 37  | Hopper Finger Guard     | 1   | M   | Spring Washer 1/4"                    | 4          |
| 38  | Controller Access Panel | 1   | N   | Phillips Head Screw 8#-32 x 1/2       | 1          |
| 39  | Fuse                    | 1   |     |                                       |            |
| 40  | Hopper Lid              | 1   |     |                                       |            |
| 41  | Pellet Sensor Mount     | 1   |     | <b>Tools</b>                          | <b>Qty</b> |
| 42  | Pellet Sensor           | 1   | O   | Phillips Screwdriver                  | 1          |
| 43  | Auger Motor             | 1   | P   | Caster Wrench                         | 1          |
| 44  | Auger Bushing           | 1   |     |                                       |            |

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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