



READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE



**PLEASE READ THIS ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS PELLET FUEL-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



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 ignited, this creosote makes an extremely hot fire.



The grease duct should be inspected at least twice a year 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.



Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.



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.



Do not use accessories not specified for use with this appliance.



Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives.



Improper use can cause uncontrolled fire. To reduce fire risk use only wood pellet.



Follow these guidelines to prevent this colourless, odourless gas from poisoning you, your family or others.

- 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.

SAFETY & CARE MANUAL

GRILL TURISMO^{TM/MC}

WOOD PELLET BARBECUE

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To order non-warranty replacement parts or accessories, or to register your warranty,
please visit us on the web at

www.masterchefbbqs.com

WARNING

- FAILURE TO FOLLOW ALL OF THE MANUFACTURER'S INSTRUCTIONS COULD RESULT IN HAZARDOUS FIRES, EXPLOSIONS, PROPERTY DAMAGE, OR SERIOUS PERSONAL INJURY OR EVEN DEATH.

CAUTION

- DO NOT TRY TO START THIS PELLET BARBECUE WITHOUT READING AND UNDERSTANDING THE SAFETY RISKS AND INSTRUCTIONS FOR USE, OUTLINED IN THIS SAFE USE AND CARE MANUAL.
- IN DIRECT SUN, AND IN OPERATION, YOUR PELLET BARBECUE'S PAINTED STEEL PARTS CAN BECOME VERY HOT, TOUCHING ANY OF THE SURFACES WITHOUT PROTECTIVE GLOVES MAY CAUSE BURNS.
- SOME PARTS MAY CONTAIN SHARP EDGES. WEAR PROTECTIVE GLOVES DURING ASSEMBLY AND USAGE OF THIS APPLIANCE.

DANGER

- NEVER USE GASOLINE OR LIGHTER FLUID TO MANUALLY LIGHT YOUR BARBECUE.
- FAILURE TO FOLLOW THESE SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR EVEN DEATH.
- THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED.
- KEEP CHILDREN AND PETS AWAY FROM BARBECUE.
- FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.

ELECTRICAL SAFETY & WARNINGS

- HAZARDOUS VOLTAGE CAN SHOCK, BURN OR CAUSE DEATH. DO NOT IMMERSE CORD IN WATER OR OTHER LIQUIDS.
- ONLY PLUG THIS APPLIANCE INTO A GFCI PROTECTED CIRCUIT. USE ONLY EXTENSION CORDS APPROVED FOR OUTDOOR USE MARKET WITH W-A AND RATED FOR THE POWER OF THIS APPLIANCE.
- KEEP THE ELECTRICAL SUPPLY CORD AWAY FROM ANY HEATED SURFACE.
- UNPLUG FROM THE OUTLET WHEN NOT IN USE AND BEFORE CLEANING OR SERVICING.

FIRE SAFETY

- DO NOT MOVE APPLIANCE.
- IF YOU EXPERIENCE A FIRE DO NOT THROW WATER. DO NOT TRY TO SMOTHER THE FIRE.
- UNPLUG THE ELECTRICAL CORD OR EXTENSION CORD, AND CALL THE FIRE DEPARTMENT.

WOOD PELLET WARNINGS

- FOR USE WITH NATURAL HARDWOOD PELLETS FOR BARBECUEING. NEVER USE HEATING PELLETS OR CHARCOAL PELLETS WITH THIS BARBECUE.
- ALWAYS STORE WOOD PELLETS IN A DRY LOCATION, AWAY FROM HEAT-PRODUCING APPLIANCES AND OTHER FUEL CONTAINERS, IN A SEALED CONTAINER.
- TO DISPOSE OF ASHES ALWAYS WAIT UNTIL COOLED BEFORE PLACING IN A NON-COMBUSTIBLE, METAL CONTAINER WITH LID. CHECK WITH LOCAL AUTHORITIES FOR PROPER DISPOSAL.



CERTIFIED TO UL 2728A-2019 &
ULC/ORD-C2728-13 Pellet Fuel
Burning, Cooking Appliance and
Outline of Investigation for Pellet
Fuel Burning, Cooking Appliance.

 **STOP** 
DO NOT RETURN THE PRODUCT TO THE STORE.

IF YOU NEED HELP, CALL THE CUSTOMER CARE HOTLINE

1-855-453-2150

Mon-Fri 9AM-7PM EST, CLOSED Saturday and Sunday

**Assemble your Grill Turismo Pellet Barbecue Immediately.
Missing or damaged parts must be claimed within 30 days of purchase.**

FOR OUTDOOR USE ONLY.

BEFORE USE CHECKLIST

FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:

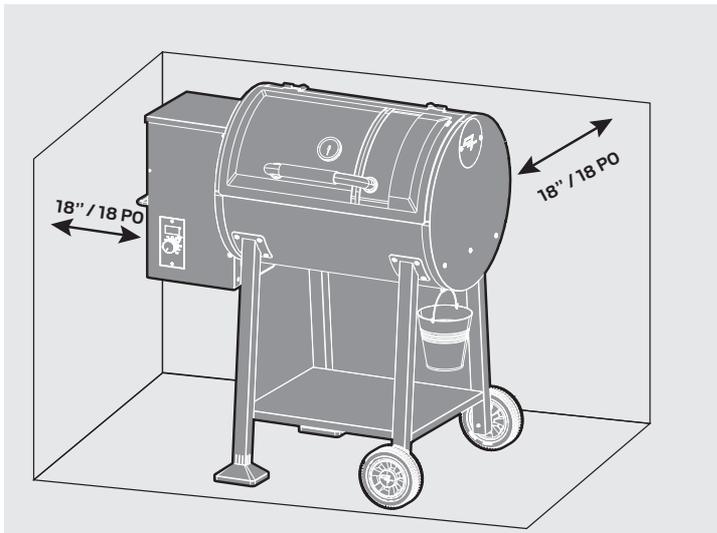
- Follow all assembly steps outlined in the Assembly Manual
- Read and understand the warnings and risks - page 2
- Read and understand proper lighting and shut down procedures - page 7
- Read and understand the controller operating - page 9
- Purchase MasterChefTM Natural Hardwood Pellets (085-2392)
- If you encounter any issues, check the Troubleshooting Guide for a solution - page 13
- Read and understand how to clean, maintain and store your pellet barbecue - page 20

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SET UP YOUR PELLET BARBECUE



⚠ WARNING

When operating this barbecue, maintain a **MINIMUM** distance of 18" (45.72 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.

⚠ WARNING

When operating this barbecue under overhead combustibles a **MINIMUM** of 40" (101.6 cm) is required.

CLEARANCE TO COMBUSTIBLES

- DO NOT USE IN ENCLOSED SPACES SUCH AS CARPORT, GARAGE, PORCH OR COVERED PATIO.
- KEEP THE AREA SURROUNDING THE APPLIANCE FREE OF COMBUSTIBLE MATERIALS, GASOLINE, AND ALL FLAMMABLE LIQUIDS AND VAPOURS.
- DO NOT RESTRICT THE FLOW OF AIR TO THE APPLIANCE.
- AVOID SET-UP IN WINDY LOCATIONS.

ELECTRICAL SAFETY

- USE WITH GFCI PROTECTED CIRCUIT.
- USE ONLY EXTENSION CORDS APPROVED FOR OUTDOORS, THAT ARE MARKED WITH W-A AND RATED THE CORRECT POWER FOR THIS APPLIANCE.
- DO NOT OPERATE UNIT IF THE PLUG RECEPTACLE IS DAMAGED.
- DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.
- INSPECT POWER CORD BEFORE EACH USE. DO NOT USE IF DAMAGED. DAMAGED POWER CORD CAN CAUSE SHORT CIRCUITS, ELECTRICAL SHOCKS OR FIRES.



CERTIFIED TO UL 2728A-2019 &
ULC/ORD-C2728-13 Pellet Fuel
Burning. Cooking Appliance and
Outline of Investigation for Pellet
Fuel Burning. Cooking Appliance.

NOTE: Before plugging into any electrical outlet, ensure the controller is in the "OFF" (⏻) position.

STANDARD GFCI OUTLETS

FEED RATE	6.17 LBS/HR (2.8 KG/HR)
POWER RATING	115 V, 1 amp, 60Hz. 3 prong grounded plug. Must be plugged into a grounded power outlet with GFCI protection.

LIGHTING INSTRUCTIONS

FUNCTIONAL CHECK

1. With the unit unplugged, and the controller in the "OFF" (⏻) position, open the lid and remove the **Cooking Grates and Baffle Plate**.
2. Plug the **Power Cord** into an appropriate, grounded electrical outlet or extension cord (Figure A).
3. Open the **Hopper Cover**. Check to ensure that there are no foreign objects in the auger box.
4. Turn the controller to "**SMOKE**".
 - a. Verify that the auger shaft begins turning.
 - b. Verify that the combustion fan is functioning by positioning your hand a safe distance above the burner pot to feel air movement.
5. Turn the Controller "OFF" (⏻).

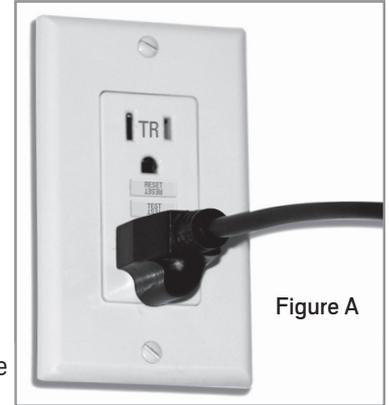


Figure A

⚠ CAUTION

Avoid putting hands too close to the burner pot or the igniter core located inside the burner pot.

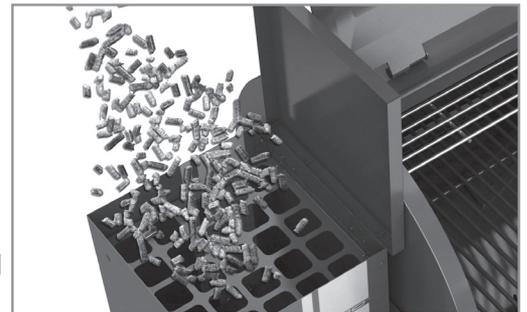
PRIMING THE UNIT

1. With the lid open, fill the hopper with hardwood pellets.

⚠ CAUTION

Never use heating fuel pellets in this barbecue. Always keep the hopper lid closed while in use.

2. Turn the controller to the "**MAX**" position.
Note: On first use it will take 3-5 minutes for pellets to be fed into the burner pot.
3. When pellets begin to fall into the burner pot, turn the controller to "OFF" (⏻) position.
4. Turn controller to "**SMOKE**". When flames are visible in the burner pot, turn the controller "OFF" (⏻).
5. Let the barbecue cool down before repositioning the baffle plate and cooking grates.



FIRST USE

1. With the controller "OFF" (⏻) and the lid open, set the controller to "**SMOKE**"

REMEMBER: Always start the barbecue on the "SMOKE" setting with the LID OPEN. Wait for pellets to ignite before continuing.

2. Once you see smoke. Close the lid.
3. Set controller to desired temperature.
4. Preheat for 10 minutes with the lid closed before beginning to cook.

REMEMBER: Always preheat your barbecue before adding food to the grill body. In colder weather conditions, longer preheat times may be required to stabilize temperatures. When using the "SMOKE" setting, it may be necessary to adjust the "P" setting.

LIGHTING INSTRUCTIONS

MANUAL LIGHTING

If your igniter is not working follow these steps to manually light your barbecue.

1. Set the controller to "OFF" (⏻) position. Plug the power cord into a grounded power source.
2. Check the burner pot and hopper for obstructions.
3. Fill the hopper with dry, all-natural hardwood pellets.
4. Open the lid. Remove the cooking grates and baffle plate to expose the burner pot.
5. Place a handful of pellets into the burner pot.
6. Add either gel fuel, a fire starter, or cooking oil to the burner pot, and light with a barbecue lighter or gas torch.



⚠ ATTENTION

DO NOT use gasoline, lighter-fluid or kerosene.

7. Allow the burner pot to burn for 3 to 5 minutes until pellets are lit and stable.
8. Turn controller to the "SMOKE" setting.
9. With protective gloves, replace baffle plate and cooking grates. **KEEP LID OPEN.**
10. Once the unit is producing smoke and heat, close the lid.

HOPPER OUT OF FUEL or FLAME IS EXTINGUISHED

For your safety follow these steps to avoid "Over Firing" your barbecue.

1. Turn the controller to the "OFF" (⏻) and disconnect the power cord. Allow the barbecue to cool.
2. Open the lid and remove all food, the cooking grates and baffle plate.
3. **IMPORTANT:** Remove all unburned pellets and ash from inside and around the burner pot.
4. Plug the power cord into a grounded electrical outlet.
5. With the lid still open, turn the controller to "SMOKE". Pellets should begin falling into the burner pot.

NOTE: If successful, the pellets will ignite and begin burning.

6. With protective gloves, replace the baffle plate and cooking grates.
7. Allow burner pot to smolder before closing the lid and setting the controller to the desired temperature.

⚠ ATTENTION

Sudden changes in temperatures could indicate an issue. See the Troubleshooting section of this manual to diagnose the problem, before attempting to manually light the barbecue.

SHUT DOWN PROCEDURE

1. Turn the controller to "MAX" and let it run for 10 minutes to burn off any left-over grease. You can also use a grill brush at this time to brush away any buildup.
2. With the lid closed, adjust the temperature to SMOKE and allow the pellets to burn out.
3. Turn the controller to the "OFF" (⏻) position. Allow the barbecue to cool down with the lid closed. The auger will stop feeding pellets, but you will continue to hear the fan throughout the cool down.

⚠ ATTENTION

Always unplug when not in use. Do not pull the cord to unplug. Always grab the plug directly to unplug from outlet. Always empty the hopper after every use.

OPERATION AND PERFORMANCE

FACTORS AFFECTING COOKING TIMES

The performance and efficiency of your pellet barbecue will depend on weather conditions, cooking habits (lid open and closed), pellet quality, cleanliness of the barbecue interior and quantity of food being prepared.

In both hot and cold weather, it is important to consider the effects of ambient temperatures on your barbecue's preheat time, cooking time and temperature maintenance. Positioning your barbecue out of direct wind, direct cold and direct sunlight, and cooking with the lid closed as much as possible will help to better control the effects of ambient temperature and allow for modifications where needed. Having an instant read thermometer on hand to check progress and doneness are critical.

GETTING FAMILIAR WITH THE CONTROLLER

The controller will display the desired "SET" temperature and the "ACTUAL" temperature. The controller continuously monitors and displays temperatures as well as alerts the user of errors or issues.

CONTROLLER TEMPERATURE PRESETS

When the controller is set to a temperature preset, the auger will feed pellets at a prescribed speed to maintain selected temperature preset. The controller will continue to display any fluctuations and differences from set temperature to allow the user to make adjustments.

CONTROLLER DISPLAY

SMOKE	Start-up mode, "P" set mode. The barbecue operates at the lowest temperature without extinguishing (Figure B).
MAX	Max temperature for temporary searing and burn-off only.
SET	Displays desired set temperature (Figure A).
ACTUAL	Displays current temperature.
"P" SET	Indicates current "P" setting from P0 to P7 (Figure B).
888	Displayed temporarily when connected to AC power.
Flashing Barbecue Temperature	Temperature is below 66 °C /150 °F.
Flashing...	Indicates the igniter is on.
Erh	Indicates a high heat error from too many pellets or another issue.
Err	Indicates that the temperature probe is not connected (Figure C).
ErP	Indicates a power interruption while in operation or controller was not in the "OFF" (⏻) position, when the power supply was connected (Figure D).
"P" Set	Only used in the SMOKE setting. Assists in fine tuning temperatures to accommodate for cooking style, quality of pellets, weather conditions and more.
ERL	Indicates a low heat error. Could be caused by insufficient pellets or pellets not feeding correctly.

Figure A



Figure B



Figure C



Figure D



OPERATION AND PERFORMANCE

WHAT IS “P” SET?

The “P” set button is used to make small adjustments to temperature, in the **“SMOKE”** setting, to help compensate for ambient temperatures, humidity, wind, environmental changes, pellet fuel type and quality, and ensure optimal performance.

HOW TO CHANGE THE “P” SETTING

To change the “P” setting, the controller should be set to **“SMOKE”**, which allows for manual control of the Pellet Feed System.

Use a paper clip or another small thin object to press the “P” set button. When pushed the current setting will flash on the LCD screen. Each consecutive push will increase the “P” setting, from P0 to P7. The factory default is P4 (Figure A).

IMPORTANT: Only a light push of the “P” set button is necessary. Pushing too hard could damage the button and controller.

WHEN TO CHANGE THE “P” SETTING

Adjust the “P” setting when you experience the following; difficulty lighting, when the flame extinguishes, when the temperature is at or above 250° F (121° C), on the **“SMOKE”** setting.

“P” SETTING CHARACTERISTICS

Higher “P” Setting

If your barbecue is hotter than 250° F (121° C), on the **“SMOKE”** setting, adjust the “P” setting +1, to decrease temperature, increase cooking times and increase smoke.

⚠ CAUTION

Using HIGHER “P” SETTINGS will require monitoring. The auger will feed pellets at a slower rate, which could extinguish the fire in the burner pot.

Lower “P” Setting

If your barbecue is cooler than 150–180° F (65–82° C), on the **“SMOKE”** setting, adjust the “P” setting -1, to increase temperature and decrease cooking times.

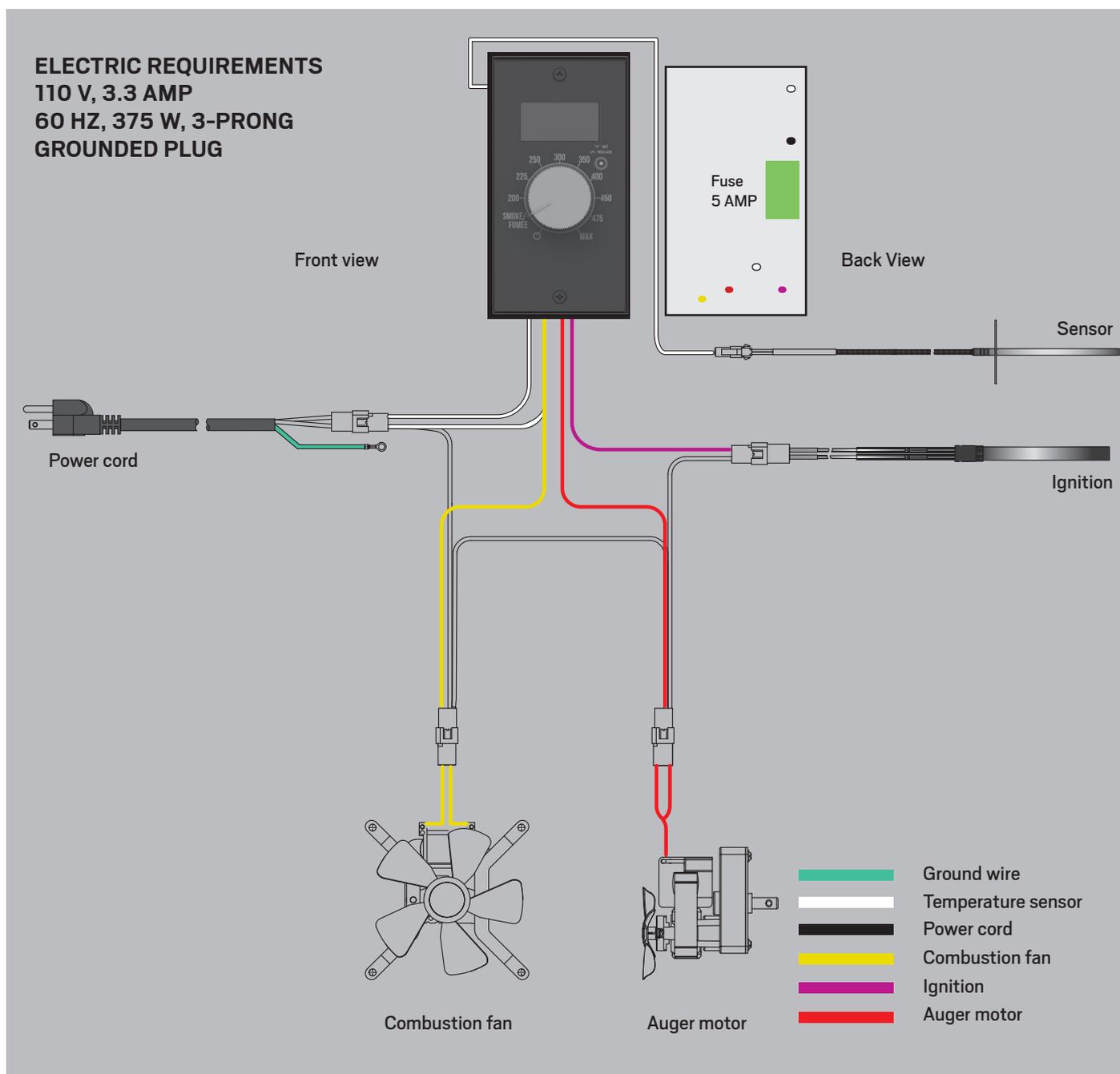
⚠ CAUTION

Using lower “P” settings than the factory default (P4) will require monitoring. The auger will feed pellets at a faster rate, and could increase temperatures quickly, resulting in overcooking or burning your food or causing flare-ups.

Figure A



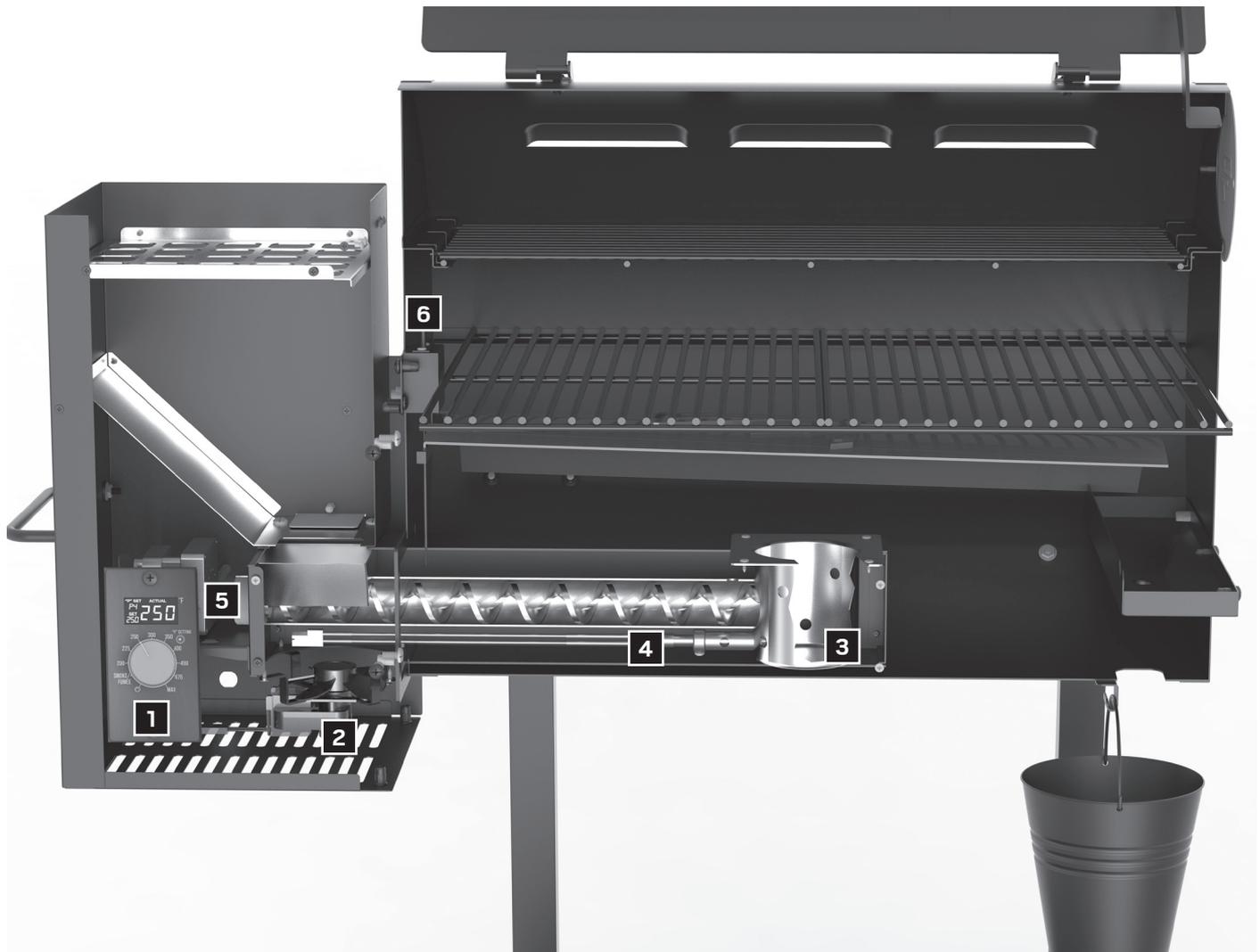
DIGITAL CONTROLLER ELECTRICAL WIRING DIAGRAM



Understanding how your digital controller is wired will allow you to quickly perform troubleshooting, when issues arise. See the Troubleshooting chart outlined on pages 13-19.

If you are unable to resolve issues, contact **Customer Care Hotline** at 1-855-453-2150 Mon-Fri 9AM-7PM EST, CLOSED Saturday and Sunday or visit us on line at www.masterchefbbqs.com.

HOW DOES IT WORK?



HOW DOES IT WORK?

1. The Digital Controller - Is the brain of the system that receives desired temperature information from the user and then gives that information to functional parts to achieve set temperature.
2. Combustion Fan - Is heard immediately when controller is turned on. It gives the burner pot air for proper combustion, working with the igniter to light the pellets.
3. The Burner Pot - Is where the combustion takes place and where the fuel is burned heating the barbecue to the desired temperature.
4. Igniter - The igniter will ignite the pellets being fed into the burner pot, by the auger and auger motor. It is located inside the burner pot, and will glow red for the first four minutes of start-up.
5. Auger and Auger Motor - The auger motor turns the auger, carrying fuel from the hopper to the burner pot to reach and maintain temperatures. The auger motor turns on and off throughout the cooking cycle based on temperature information it receives from the sensor.
6. The Sensor-The sensor continuously measures internal grill temperatures and communicates this information to the digital controller to ensure consistent performance. The sensor will function from the moment the grill is turned on, to the moment the grill is shut down.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
CONTROLLER WILL NOT TURN ON / LCD display does not light up	<ul style="list-style-type: none"> Power supply 	<ul style="list-style-type: none"> Check that the power cord is plugged in. Verify there is power at the electrical outlet. The GFCI outlet may need to be reset. Turn Controller "OFF", unplug power cord
	<ul style="list-style-type: none"> Fuse may be blown 	<ul style="list-style-type: none"> Unscrew the controller and pull forward. Locate the green fuse box and remove cover. If darkened the fuse has blown and needs to be replaced. A replacement 5-AMP fuse is attached to your Safety and Care Manual. If the fuse is fine, check the power cord connector that attaches to the controller, to ensure that there is a positive connection.
	<ul style="list-style-type: none"> Controller 	<ul style="list-style-type: none"> If neither the power supply or fuse resolve the issue, the controller may be faulty and require a replacement. Call the Master Chef Customer Support Line at 1-855-453-2150.
BARBECUE WILL NOT IGNITE - Fan can be heard, auger can be heard.	<ul style="list-style-type: none"> Igniter- pellets are not igniting, leading to more and more pellets being fed into the burner pot. 	<ul style="list-style-type: none"> With the controller "OFF", lid open and barbecue cool, remove cooking grates and baffle plate to expose the burner pot and igniter. Turn the controller to "SMOKE", and visually inspect the igniter. Do not touch. If the igniter does NOT turn RED (this may be difficult to see in daylight), turn "OFF" disconnect power cord and perform cleaning and maintenance on the burner pot and the igniter. Too much ash or pellets in the burner pot can disrupt ignition, use a wet/dry vac to clean thoroughly. Clean the igniter, removing build-up of soot and ash. Finally, if after plugging in the power cord, with lid open, and turning to "SMOKE", the igniter still does not glow red, it's possible that the ignitor connection, to the controller, is loose. Unscrew the controller and check the connection, and then check the wire for any damage. If the ignitor still doesn't glow red (this may be difficult to see in daylight) the ignitor may be faulty and require a replacement. Call the Master Chef Customer Support Line at 1-855-453-2150 See the Manual Lighting Instructions, to use your pellet barbecue without the igniter.
Barbecue Temperature on "SMOKE" setting is too high.	<ul style="list-style-type: none"> "P" Setting is too LOW. 	<ul style="list-style-type: none"> Verify that the controller is on the "SMOKE" setting. With a paper clip in hand gently push the "P" set button to increase to the next "P" setting. See the Operation Section of this manual for more information.
	<ul style="list-style-type: none"> Overfiring/ Too many pellets in the burner pot 	<ul style="list-style-type: none"> Overfiring can happen when proper shut down procedure, refill or out of pellets procedure, and pellet storage procedure are not followed. When the unit is cooled, use a wet/dry vac to clean out the burner pot to remove excess pellets.
Difficulty getting to "SET" temperature and/or maintaining "SET" temperature or "ERR" Error	<ul style="list-style-type: none"> Barbecue maintenance required. 	<ul style="list-style-type: none"> Clean the interior of the barbecue including the baffle plate, grease trough and interior surfaces to remove grease buildup.
	<ul style="list-style-type: none"> Cooking temperatures are too high. 	<ul style="list-style-type: none"> Try cooking at lower temperatures for longer periods. Grease does have a flash point, keep the temperature under 350° F (177° C) when cooking highly greasy food.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
<p>BARBECUE WILL NOT IGNITE</p> <p>Ignitor is working—glowing red. (Maybe difficult to see in daylight). Fan can be heard at start up.</p>	<ul style="list-style-type: none"> • Auger/ Auger Motor 	<ul style="list-style-type: none"> • With the controller “OFF”, lid open and barbecue cool, remove cooking grates and baffle plate to expose the burner pot. Turn the controller to “SMOKE”, and visually check to ensure the auger is turning and feeding pellets. • If not, turn the controller “OFF”, remove pellets from hopper and check for a blockage in the auger housing. Use a wet/dry vac to remove all debris in the bottom of the hopper and auger opening, as well as the burner pot. • If the auger is not turning, and you don’t hear the auger motor working, check the auger motor connection to the controller, and inspect the wire for any damages. • If the auger motor is found to be faulty, call Master Chef Customer Support Line at 1-855-453-2150
	<ul style="list-style-type: none"> • Fan 	<ul style="list-style-type: none"> • With the controller “OFF”, lid open, unit plugged-in and barbecuel cool. Turn the controller to “SMOKE”. The fan should turn on immediately. You will be able to hear it. • If you do not hear the fan. Turn the controller “OFF” and unplug the power cord. • Unscrew the controller and check for a loose connection between the fan and controller, also check the fan wires for any damages. • Unscrew the hopper base plate to expose the fan. With a damp cloth clean the fan blades and manually turn the fan blades 10 to 20 repetitions. • On restart if the fan still doesn’t work, contact Master Chef Customer Support Line for a replacement at 1-855-453-2150.
<p>ERR – ERROR CODE on start-up</p>	<ul style="list-style-type: none"> • Ran out of Fuel 	<ul style="list-style-type: none"> • If you ran out of fuel or fuel is very low, you must shut down and refill the pellets, and restart with the lid open, in the “SMOKE” setting. You will need to wait for the pellets to begin loading into the burner pot and smoke is visible, before you can adjust your temperature and close your barbecue lid. Always keep your hopper lid closed while in operation.
	<ul style="list-style-type: none"> • Fuel stuck on the sides of the hopper. 	<ul style="list-style-type: none"> • Stir pellets in the hopper and check the hopper every 30 minutes to ensure pellets are falling correctly into position.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
Difficulty getting to "SET" temperature and/or maintaining "SET" temperature or "ERR" Error	<ul style="list-style-type: none"> Controller Tolerance 	<ul style="list-style-type: none"> Temperature fluctuations are normal. The Grill Turismo controller has a tolerance +/-20°F. The controller probe will read the actual temperature, but many other factors such as weather, pellet type or condition can affect holding "SET" temperature.
	<ul style="list-style-type: none"> Controller "P" setting – ONLY APPLICABLE WHEN USING THE "SMOKE" SETTING 	<ul style="list-style-type: none"> Ensure "P" setting is correct. Depending on ambient temperatures you may need to adjust the setting. See the Operation pages of this manual for guidance.
	<ul style="list-style-type: none"> Insufficient air flow through burner pot/ due to ash build up or fan issues 	<ul style="list-style-type: none"> Clean the burner pot to remove all ash build-up or other debris that could obstruct the airflow needed in the burner pot. Ensure that you hear the fan working continuously. If the fan is working intermittently, it may not be plugged into the controller correctly, or the connector wire may be damaged.
	<ul style="list-style-type: none"> Lid Open/ weather conditions 	<ul style="list-style-type: none"> Always cook with the lid closed. Not only does this avoid heat loss and maintaining temperatures, but you will also use less fuel. Extreme weather conditions will affect the performance of the barbecue. Shield the barbecue from wind and rotate the barbecue so that the vent holes are facing away from the direction of the wind.
	<ul style="list-style-type: none"> Pellets not being fed into the burner pot correctly. Fuel may be low OR, pellets may be damp and/or clumped together, or "Funneling" may be occurring. "Funneling" is when pellets in the hopper get stuck on the sides, leaving an empty space above the auger. Gaps in the filling of the auger can cause temperatures to fall and rise. 	<ul style="list-style-type: none"> Check the hopper for sufficient fuel. Use a long tool to push the pellets into position in the auger. WARNING: If out of pellets, you must follow the correct shut down procedure to avoid OVERFIRING, before restarting. Pellets left over from a previous cook may be damp and clumped together, or contain too much sawdust. Don't leave unused pellets in hopper when the unit is not in operation. Quality of pellets can impact the performance. Use 100% BBQ hardware pellets. Never use heating pellets or pellets used for wood stoves. Different woods can have different burn rates and performance.
	<ul style="list-style-type: none"> Sensor Issues 	<ul style="list-style-type: none"> Start by cleaning the Sensor Probe. A build-up of soot and grease can affect the probes ability to measure temperature. If temperatures continue to fluctuate beyond the "Controller Tolerance", the Sensor connection, to the controller, may be loose. Unscrew the controller and check the connection and the wire for damage.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
Hopper Fire	<ul style="list-style-type: none"> A buildup of ash can cause airflow issues which can cause smoke and flame to move back through the auger resulting in visible smoke from the hopper. 	<ul style="list-style-type: none"> Keep the hopper lid and pellet lid closed during cooking. If you experience a fire in the hopper, close the pellet and hopper lids and let it burn out. When the barbecue is cool, use a wet/dry vac to vacuum ash and build up in the burner pot and burner box. Ensure your barbecue is on a level surface to avoid lit pellets from igniting pellets within the auger. Clean the fan to make sure that build up or grime is not affecting the peak performance of the fan.
	<ul style="list-style-type: none"> Grease Fire or Fire caused by Over-Firing the barbecue can ignite pellets in the auger causing the fire to move into the hopper. 	<ul style="list-style-type: none"> To prevent this kind of fire, clean the burner pot and grill baffle plate often, and always pay attention to sudden rises or falls in temperature as this will indicate if there are too many pellets or not enough pellets in the burner pot. If you notice smoke or a fire burning in your hopper assembly do the following: Fire needs oxygen to burn. By closing the pellet lid and always keeping the hopper lid closed, you will deprive the fire of oxygen. <ol style="list-style-type: none"> Close the lid and set controller to "SMOKE" for 5 minutes to allow the barbecue to cool down, then turn unit "OFF". <p>This allows pellets that are smoldering in the auger box housing, time to burn off.</p> <ol style="list-style-type: none"> Once cooled, remove all remaining pellets from the hopper assembly and check the ones nearest the auger for any charring.
Grill Temperature on "SMOKE" setting is too hot.	<ul style="list-style-type: none"> "P" Setting is too LOW. 	<ul style="list-style-type: none"> Verify that the controller is on the "SMOKE" setting. With a paper clip in hand gently push the "P" set button to increase to the next "P" setting. See the Operation Section of this manual for more information.
	<ul style="list-style-type: none"> Overfiring/ Too many pellets in the burner pot 	<ul style="list-style-type: none"> Overfiring can happen when proper shut down procedure, refill or out of pellets procedure, and pellet storage procedure are not followed. When the unit is cooled, use a wet/dry vac to clean out the burner pot to remove excess pellets.
Grill produces excess smoke or dark smoke.	<ul style="list-style-type: none"> The Igniter is "ON". 	<ul style="list-style-type: none"> Too much ash/ grease build up in the burner pot and firebox. During shut-down, turn the unit to "MAX" to perform a burn off of excess grease.
	<ul style="list-style-type: none"> Old or damp wood pellets. Incorrect pellets (You may be using heating pellets instead of BBQ pellets) 	<ul style="list-style-type: none"> Check and clear the hopper and burner pot of old or damp pellets, replacing them with fresh dry grill pellets.
NOT ENOUGH SMOKE	<ul style="list-style-type: none"> A lot of people, when they think of a smoker, think of a barbecue billowing thick white smoke. This is not the type of smoke we want to produce. 	<ul style="list-style-type: none"> Grill Turismo Wood Pellet barbecue produce a superior thin blue smoke that provides a cleaner, smoke flavor. Often, the smoke is so thin it only appears as heat waves coming off the barbecue. You will be able to see the smoke rings on your meat and taste the difference.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
Frequent Flair Ups	<ul style="list-style-type: none"> • Grill maintenance required 	<ul style="list-style-type: none"> • Clean the interior of the barbecue including the baffle plate, grease trough and interior surfaces to remove grease build-up.
	<ul style="list-style-type: none"> • Cooking temperatures are too high. 	<ul style="list-style-type: none"> • Try cooking at lower temperatures for longer periods. • Grease does have a flash point, keep the temperature under 350° F when cooking highly greasy food.
Controller temperature is changing rapidly from HIGH to LOW temperatures in a non-sequential order or ERL, ERR, or ERH Error codes are possible depending on the cause.	<ul style="list-style-type: none"> • The sensor connection to the controller may be loose, the wire damaged or the sensor needs to be cleaned. 	<ul style="list-style-type: none"> • Clean the sensor. • Unscrew the two screws on the front of the controller and gently pull forward to expose the back of the controller to check the connection and the wires for damages.
	<ul style="list-style-type: none"> • Lighting with the lid closed 	<ul style="list-style-type: none"> • Not following proper lighting. Lighting the pellet barbecue with the lid closed is very dangerous and can cause an explosion. Always keep the lid opening during lighting.
	<ul style="list-style-type: none"> • Flame burns out in the burner pot 	<ul style="list-style-type: none"> • When the flames in the burner pot blow out- the auger continues to feed pellets. Too many pellets upon relight will cause the unit to heat up quickly, potentially causing a fire or overheating. You must shut down and restart following the proper procedure.
	<ul style="list-style-type: none"> • Reloading pellets without shutting down first. 	<ul style="list-style-type: none"> • Incorrectly filling fuel when you have run out. You MUST always shut down before reloading the hopper assembly.
	<ul style="list-style-type: none"> • Built-up ash and debris 	<ul style="list-style-type: none"> • A dirty system can lead to all sorts of failures, including overheating and fires. Perform cleaning and maintenance.
	<ul style="list-style-type: none"> • Fan issues- You should be able to hear and feel air coming into the burner pot. 	<ul style="list-style-type: none"> • Listen for the combustion fan during cooking. If the fan is not running normally, you may have a build-up of dirt/ grime or wires may be coming in contact with the fan, disrupting its function. Check that all wires are tied out of the way of the fan and motor.
	<ul style="list-style-type: none"> • Controller 	<ul style="list-style-type: none"> • If all connections have been checked and the above troubleshooting does not fix the issue, a controller replacement may be required. Contact Master Chef Customer Support Line for a replacement at 1-855-453-2150.
Grease Fire within the burner box	<ul style="list-style-type: none"> • Build-up of grease on the baffle plate and within the firebox 	<ul style="list-style-type: none"> • In case of a fire, make sure your hopper lid and pellet lid are closed. Turn "OFF" and unplug the barbecue. Once cool, perform the maintenance steps outlined on page 20 of this manual. • Keep your drip tray clean and your pellets dry to reduce the chance of fire. • If your barbecue is clean, see OVERFIRING. • Fire needs oxygen to burn. By closing the pellet lid and always keeping the hopper lid closed, you will deprive the fire of oxygen. <ol style="list-style-type: none"> 1. Close the lid and set controller to "SMOKE" for 5 minutes to allow the grill to cool down, then turn unit "OFF". <p>This allows pellets that are smoldering in the auger box housing, time to burn off.</p> <ol style="list-style-type: none"> 2. Once cooled, remove all remaining pellets from the hopper assembly and check the ones nearest the auger for any charring.
ERR – ERROR CODE in operation	<ul style="list-style-type: none"> • The sensor connection to the controller may be loose or the wire damaged. 	<ul style="list-style-type: none"> • Unscrew the two screws on the front of the controller and gently pull forward to expose the back of the controller to check the connection and the wires for damages.
	<ul style="list-style-type: none"> • Sensor needs to be cleaned. 	<ul style="list-style-type: none"> • Clean the sensor.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
ERL –Low Temperature ERROR MESSAGE or FLASHING TEMPERATURE.	<ul style="list-style-type: none"> Start-up issues 	<ul style="list-style-type: none"> Always start the pellet barbecue in the “SMOKE” setting. If an ERR message appears at start-up, turn the controller to the “OFF” position and unplug the unit. Wait 1 minute before plugging the unit back in. With the lid open, turn the controller to “SMOKE”, and wait until smoke is visible from the burner pot, before setting the desired temperature and closing the lid.
	<ul style="list-style-type: none"> Low temperature warning. Wood pellets were not successfully lit in the burner pot. 	<ul style="list-style-type: none"> Hopper is out of fuel. Fuel blockage. Fuel Stuck to sides of hopper. Check the hopper for sufficient fuel or blockage.
	<ul style="list-style-type: none"> Sensor Issues 	<ul style="list-style-type: none"> Clean the sensor. Once barbecue has cooled. Turn the controller to the “OFF” position and unplug the barbecue. Unscrew the digital controller and check the connection of the sensor. You will need to unscrew the two screw on the green box covering the lead wires, and reconnect the lead wires firmly before tightening the screws. Reattach the digital controller and plug in barbecue. Open pellet lid and clean off any grease or build up on the sensor. Set the controller to “SMOKE”. Wait for smoke to form and then set to desired temperature and shut lid.
	<ul style="list-style-type: none"> Burner pot full of ash or obstructions in air holes. 	<ul style="list-style-type: none"> Check burner pot for ash build-up or obstructions Once barbecue has cooled. Turn the controller to the “OFF” position and unplug the barbecue. Remove the cooking grates and baffle plate. Scoop out any remaining pellets and wet/dry vac excess debris from the burner pot. Reinstall the cooking grates and baffle plate.
	<ul style="list-style-type: none"> Auger motor not working to feed pellets 	<ul style="list-style-type: none"> Check auger motor to confirm operation (rotation), and ensure there is no blockage in the auger box housing. Once barbecue has cooled. Turn the controller “OFF”, open lid and remove cooking grates and baffle plate to expose the burner pot. Set controller to “SMOKE”, check to ensure the auger is turning and feeding pellets. If not turning, turn the controller “OFF”, remove pellets from hopper and check for a blockage in the auger.
	<ul style="list-style-type: none"> Combustion fan is not working. 	<ul style="list-style-type: none"> Check combustion fan. Ensure it is working properly and air intake is not blocked. Once barbecue has cooled. Turn the controller to the “OFF” position and unplug the barbecue. Remove the 4 screws under the hopper assembly to remove the hopper base plate. Check the connection by disconnecting the Combustion Fan Wire Molex Connector (Yellow wires) and reconnect. Wipe off any grease and build up off the combustion fan and the hopper base plate. Ensure all wires are bundled with a zip tie, in order for the fan to spin freely. Plug in barbecue and set the controller to “SMOKE”. If the combustion fan is not spinning, manually spin the fan to get it started. Reinstall the hopper base plate.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE	SOLUTION
"ERP" ERROR MESSAGE	<ul style="list-style-type: none"> Controller was not in the "OFF" position when the power cord was plugged in. 	<ul style="list-style-type: none"> Turn Controller to "OFF". Open the Lid. Wait 2 minutes, before setting the controller to "SMOKE". Wait until the unit is creating smoke (3-5min) before setting the desired temperature and closing the Lid. This safety feature prevents an accidental start.
FIRE/ OVER-FIRING (too many pellets in burner pot)/ overheating or ERH error message	<ul style="list-style-type: none"> Too many pellets in the burner pot caused by one of the following: <ol style="list-style-type: none"> Old or damp pellets can clump together feeding more pellets into the firepot than needed, Pellets were loaded into the hopper without following proper shut-down, loading and restart procedures. 	<ul style="list-style-type: none"> Empty the hopper after each use, unless you are using daily. Pellets can become moist and clump together causing many issues. To prevent overfiring, shake the hopper or stir-up the pellets every 30 minutes or so. If the barbecue ever shuts itself off or you run out of pellets, turn the controller "OFF", unplug the power cord, and allow the pellet barbecue to cool before lifting the baffle plate to check the burner pot for excess pellets and ash. Remove all unburned pellets and ash before loading new pellets, and attempting to restart on the "SMOKE" setting.
	<ul style="list-style-type: none"> Grease Fire 	<ul style="list-style-type: none"> Turn the controller "OFF" and unplug the power cord. Allow the barbecue to cool. Perform all cleaning and maintenance of interior parts, including grates, baffle plate, grease trough, and burner pot. Plug in power cord. Open Lid. Turn controller to "SMOKE". Wait until the unit is creating smoke (3-5min) before setting the desired temperature and closing the lid.
	<ul style="list-style-type: none"> Sensor wire may be dirty or not connected correctly. 	<ul style="list-style-type: none"> Clean the sensor. Check Sensor wire connection to the controller for disconnection or damage.

GREASE FIRE

A grease fire is caused by excess grease buildup within the grill body and failure to clean grease buildup from key components inside this pellet barbecue.

In case of a grease fire:

1. Keep the lid closed.
2. Turn the controller to "OFF" (⏻).
3. Unplug the unit.
4. Wait for the fire to burn out completely.
5. When the barbecue has cooled, perform the maintenance steps outlined on page 21 of this manual, before attempting to cook again.

CAUTION

If the fire is uncontrollable, do not attempt to remove food, as you may burn yourself. Always wear protective gloves to protect from burns.

CLEANING AND MAINTENANCE

CLEANING AND MAINTENANCE

Inspecting your **Grill Turismo™ Pellet Barbecue's** parts and performing the maintenance steps below, will ensure safe and optimal performance of your barbecue for years to come.

PELLET BARBECUE CLEANING TOOLS

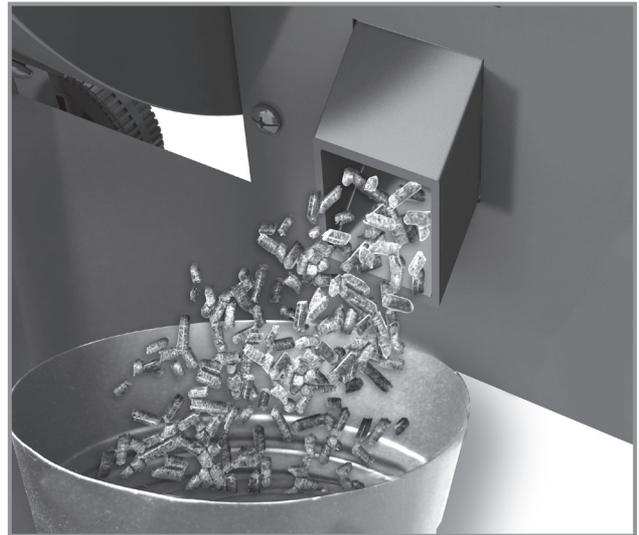
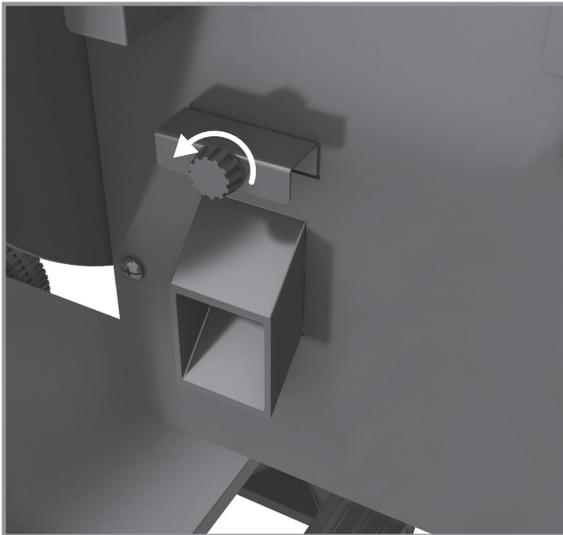
- Grill brush
- Small blade scraper
- Blue towels
- Rubber gloves and grilling gloves.
- Bucket
- Wet/Dry Vac
- Degreaser

HOPPER CLEAN-OUT

1. Turn controller "OFF" (⏻), and unplug the power cord.

Note: Let unit cool before continuing.

2. Position a bucket under the pellet release channel. Unscrew the bolt and remove the channel stopper. Pellets will begin to empty quickly. Check the contents of the hopper to ensure that all pellets have emptied. Use a Wet/Dry Vac to remove any leftover saw dust from the hopper housing and auger box.
3. With the hopper empty, reassemble the channel stopper.
4. When prepping for your next cook, refill the hopper with all-natural hardwood pellets.



CLEANING AND MAINTENANCE

CLEAN THE COOKING GRATES

Cleaning minor buildup off your cooking grates is best done during preheat and shutdown when the barbecue grates are hot. At shutdown, turn the controller to **“MAX”**, with the lid closed, to burn-off accumulated grease. Use a long-handle grill brush to brush away any leftover residue. For a deeper clean, remove the cooled grates from the barbecue, and clean with warm soapy water, before towel drying and repositioning in the barbecue.



⚠ ATTENTION

Never allow cooking grates to soak in water.

⚠ CAUTION

Wait for the barbecue to cool before handling parts or touching surfaces. Always wear protective gloves.

⚠ CAUTION

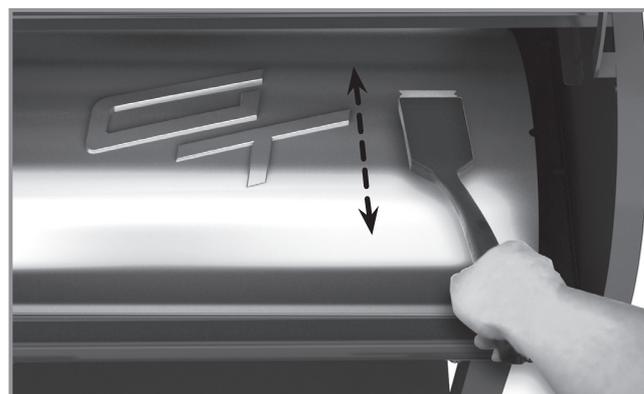
Grease can accumulate causing flare-ups, grease fires, and uncontrollable temperatures that will ruin your food. Regularly checking parts and keeping your barbecue clean, will ensure that your family and your barbecue are protected from these safety hazards.

⚠ DANGER

Turn the controller **“OFF”** (⏻) and unplug the power cord when cleaning the pellet barbecue.

CLEANING THE BAFFLE PLATE

With the cooking grates removed, use a grill brush and scraper where needed to loosen and brush away any buildup from the baffle plate. This part will buildup with grease quickly, and should be checked and cleaned after every use. For a deeper clean, remove the baffle plate and clean with warm soapy water, before rinsing and towel drying.



WHY IS MY PELLETT GRILL'S BAFFLE PLATE RUSTING?

The GT pellet barbecue has a heavy gauge steel baffle plate that is coated with SOY OIL after production. If you're seeing rust, do not worry, this is normal. The baffle plate is under the most extreme conditions, with grease and sauce drippings, as well as being positioned above the burner pot, where the pellets are burned for long periods of time.

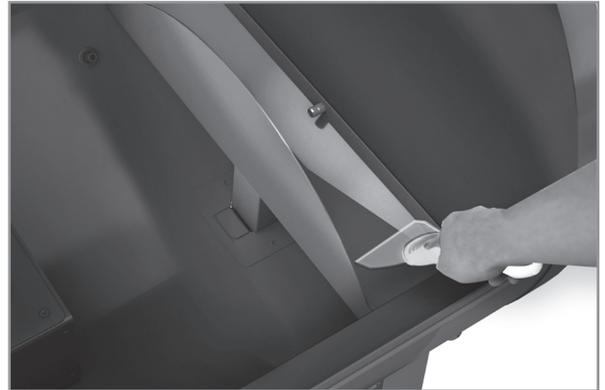
The baffle plate is extra thick and heavy, to withstand these conditions and prevent burn through, therefore, maintenance is key. This part must be cleaned on a regular basis. Do not allow sauces and other acidic drippings to stay on the surface. Covering the baffle plate with aluminum foil is a great option to protect the part and keep it clean.

CLEANING AND MAINTENANCE

CLEANING THE INTERIOR GRILL BODY, GREASE TROUGH AND GREASE BUCKET

With the cooking grates and baffle plate removed, use a scraper to begin loosening all buildup from within the grill body and the grease trough, located on the right side of the grill body. Take extra care to scrape and clean the inside of the trough and remove any buildup that can affect drainage into the grease bucket below. Remove the grease bucket and empty contents. Clean with soap and warm water, and dry thoroughly before repositioning.

Once all grease has been loosened, use a Wet/Dry Vac to remove remaining debris.



BURNER POT CLEANING, IGNITION CHECK AND TEMPERATURE SENSOR CLEANING

1. Use a Wet/Dry Vac to remove any remaining pellets and ash buildup from within the burner pot.
2. With the burner pot free of ash and pellets, wipe the tip of the igniter that is exposed within the burner pot clean.
3. Locate the temperature sensor mounted on the left side of the grill body above the cooking grates. Check to make sure it is in good condition, clean and stable.

⚠ CAUTION

Avoid a Fire. Before you use a Wet/Dry Vac to clean ash and leftover pellets, ensure that the barbecue, ash and pellets are completely COOL.

⚠ WARNING

Allowing ash and unused pellets to buildup in the burner pot can cause ignition issues, poor lighting conditions, and over-firing during start-up. A Wet/Dry Vac is the best way to remove the ash and old pellets.

CLEANING EXTERIOR, GRILL BODY SURFACES

With the controller "OFF" (⏻) and power cord unplugged, use a disposable rag or cloth, and warm soapy water to wipe away any grease or buildup from exterior surfaces. Do not use any abrasive cleaners, oven or chemical cleaners on the grill body surfaces, as this could result in permanent damage to the paint and aesthetic of the barbecue. For tough stains or buildup, use a barbecue degreaser that is safe for painted surfaces.

GRILL BODY PAINT IS PEELING

This is normal. All pellet barbecues are coated with high temperature paint that will, for the most part, resist peeling. This pellet barbecue functions in very harsh conditions, cooking from 1-12 hours at a time, with a range of temperatures from 200°F to 500°F.

It is recommended to always use a cover, and to apply a high quality car wax to the outer body of the barbecue to protect its surfaces. This can be done every 3 months. Another option is to use a high temperature black barbecue paint only on the outer surfaces.

CLEANING AND MAINTENANCE

CLEANING THE HOPPER ASSEMBLY AND AUGER

Once a year, open up the hopper base plate and check for dust, dirt, ash, and damages. Take care to wipe fan blades with a damp cloth and ensure that controller wires are neat and secure before reassembling the hopper base plate.

STORING YOUR PELLET BARBECUE

To avoid the deterioration and degradation of parts, perform the following tasks prior to storing your pellet barbecue for the season.

- Perform all cleaning and maintenance steps outlined in this section.
- Wrap cooking grates and baffle plate in a towel and store indoors.
- **It is critical that all pellets and ash are removed from the unit before storing.**
- If available, store your barbecue in a garage, or shed, and place a piece of cardboard underneath your unit to protect from concrete moisture damage.
- Always use a pellet barbecue cover (085-2385) to protect your pellet barbecue.

STORING PELLETS

Make sure that the pellets are kept in a cool, dry place, away from humidity and moist conditions. Once a bag is open, place the contents in an airtight container.

CAUTION

Using wet or damp pellets can jam your auger.

CAUTION

Use ONLY all-natural wood pellets for cooking. Do not use pellets for heating appliances.

GRILLING TIPS AND TECHNIQUES

SAFE INTERNAL COOKING TEMPERATURES

⚠ WARNING

Always observe safe food handling and safe food preparation practices when using this barbecue, to prevent food-borne illnesses.

To ensure that food is safe to eat, food must be cooked to the minimum internal temperatures listed below.

CATEGORY		TEMPERATURE
BEEF, VEAL AND LAMB	Ground meat (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	
	Medium-rare	63°C (145°F)
	Medium	71°C (160°F)
	Well done	77°C (170°F)
PORK (HAM, PORK LOIN, RIBS)	Ground pork (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	71°C (160°F)
POULTRY (CHICKEN, TURKEY, DUCK)	Ground poultry (burgers, meatballs, sausages)	74°C (165°F)
	Frozen raw breaded chicken products (nuggets, fingers, strips, burgers)	74°C (165°F)
	Pieces (wings, breasts, legs, thighs)	74°C (165°F)
	Whole	82°C (180°F)
SEAFOOD	Fish	70°C (158°F)
	Shellfish	74°C (165°F)
	(shrimp, lobster, crab, scallops, clams, mussels, oysters)	Discard any that do not open when cooked
GAME MEATS	Ground meat, meat mixtures, ground venison and sausage	74°C (165°F)
	Deer, elk, moose, caribou/reindeer	74°C (165°F)
	Large game (Bear, bison, etc.)	74°C (165°F)
	Small game (Rabbit, muskrat, etc.)	74°C (165°F)
GAME BIRDS/WATERFOWL (WILD TURKEY, DUCK, GOOSE, PARTRIDGE AND PHEASANT)	Whole	82°C (180°F)
	Breasts and roasts	74°C (165°F)
	Thighs, wings	74°C (165°F)
	Stuffing (cooked alone or in bird)	74°C (165°F)

*HEALTH CANADA

LID MOUNTED TEMPERATURE GAUGE

Only the hopper mounted digital controller can provide an accurate reading of your pellet's grill body temperatures. The lid mounted temperature gauge is only for reference, and is not a precision gauge, and will not match the readout on the digital controller.



GRILLING TIPS AND TECHNIQUES

FOOD SAFETY

- Avoid cross contamination. Use separate trays and tools for uncooked and cooked food.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always defrost and marinate meat in the refrigerator. Always dispose of the excess marinade, and never reuse it.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always cook your food adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling any meat, fish and poultry.

COOKING PREPARATION

- Make sure that you have an adequate supply of MasterChef™ Natural Hardwood Pellets, to ensure you don't run out.
- Check your recipe thoroughly to ensure you have all ingredients required.
- Use a long-handle tong and turner for turning food over.
- Always ensure your barbecue is cleaned thoroughly before lighting.
- Check the Safe Internal Cooking Temperature chart so that you know target internal temperature. Have a meat probe on hand to check temperatures throughout.
- Always wash your hands before and after you touch raw meat.
- Use separate cutting boards for produce and raw meat.
- Sanitize countertops, cutting boards, and utensils before and after preparing food.

GRILLING TIPS

- Always preheat the appliance before adding food.
- Always cook with lid closed to preserve temperatures.
- Cook similar portion sizes together, so that they are all cook evenly.
- Never pierce food. Turn food infrequently to avoid the loss of juices.
- Sauces are best applied near the end of cooking process to prevent burning and flare-ups. In order to reduce flare-ups, keep the barbecue clean, cook lean cuts of meat, trim excess fat and avoid cooking over **"MAX"** temperatures.
- High heat is intended for fast pre-heating of the appliance, searing steaks and other cuts of meat.
- Medium heat is intended for most grilling, baking and roasting.
- Use the **"SMOKE"** setting to achieve subtle smoky flavours. For reference, smoking temperatures range from approximately 60°C / 140°F to 107°C / 225°F, and smoking requires an extended cooking time. This type of cooking is ideal for poultry, ham, brisket, ribs and more.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Always use a meat thermometer and follow the Safe Internal Cooking Temperature guidelines included in this manual to ensure that food is cooked to perfection.
- Red meats, such as steak and roasts, benefit from resting for several minutes before serving.



WARNING

HOT SURFACE



CAUTION

- AVOID BURNS.
- DO NOT TOUCH WHEN BARBECUE IS IN USE.
- EXTREMELY HOT SURFACE.

* SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.

WARRANTY AND SERVICE

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located on the inside of the hopper lid, and assembly manual cover.
2. **Model number:** The model number is located on the front cover of the user manual and the bottom right corner of the rating label.
3. **Proof of purchase** by the original owner.

Call the Customer Care Hotline 1-855-453-2150
HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the **Customer Care** Hotline **1-855-453-2150**.
2. Do not return to the store for replacement of damaged or defective parts. **A Customer Care representative** will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Loss or Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting **Customer Care hotline** immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your barbecue online at www.masterchefbbqs.com

LIMITED WARRANTY:

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Please see Limitations and Exclusions section on the following page.

LIMITED 1 YEAR: ALL PARTS

CAUTION

Some parts may contain sharp edges—especially as noted in the manual! Wear protective gloves if necessary. For residential use ONLY. Do not use for commercial cooking.

WARRANTY AND SERVICE

LIMITATION AND EXCLUSIONS

Trileaf Distribution has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when the pellet barbecue is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Limited warranty only valid for the original purchaser/owner and cannot be transferred to secondary owners.
5. Trileaf Distribution shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
6. Trileaf Distribution will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (See exclusions to warranty coverage below).
7. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
8. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
9. Trileaf Distribution does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distribution.
10. Visit www.masterchefbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distribution excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of ash and grease buildup from the burner pot and other components, resulting in damage caused by grease fires and flare-up fires.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discolouration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

To ensure your satisfaction
and for follow-up service, register your pellet barbecue online at:

www.masterchefbbqs.com

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