

WOOD PELLET GRILLS

ZPG-600D/ZPG-600D3E

OWNER'S MANUAL

MON TO FRI, 8:00 A.M. - 5:00 P.M. Central African Time

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SAVE THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFETY INFO

GENERAL WARNINGS

Please read this entire manual before installation and use of the 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.

This grill is for outdoor use only. DO NOT use it in any enclosed area.

DO NOT store or use combustible materials or liquids near this appliance.

Keep children away while it is in use.

Maintain a safe distance between your grill and any combustible material.

DO NOT move your grill while operating or while it is hot. Wait until the grill is completely cold.

If a grease fire occurs, turn “off” and leave lid closed until the fire is extinguished. DO NOT unplug the power cord. DO NOT throw water on it. DO NOT try to smother the fire.

Clean and maintain your grill after each use.

DO NOT use your grill on rainy days.

DO NOT touch any part of your grill while it is hot. Serious bodily injury could result.

We suggest the use of heat-resistant gloves when operating this grill.

We suggest that you should wrap the Grease Drain Pan with heavy-duty aluminum foil before using it because it is easy to clean.

For convenient and safe assembly, use at least two people to assemble the grill.

Make sure the power cord is disconnected before performing any service or maintenance.

DO NOT place anything heavy on top of hopper lid. It is not a shelf and is a tip hazard.

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 far away from the appliance when in use.

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

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

PELLET RESTRICTIONS

This grill is designed for use of BBQ hardwood pellets only, designed for burning in wood pellet grills. Do Not Use Pellet Fuel Labeled as Having Additives or pellets used for pellet stoves.

Always keep the Pellet Hopper dry, the wood pellets will expand, break apart and even jam the feed system if the pellets get wet or are exposed to high humidity.

CARBON MONOXIDE WARNING

Follow these guidelines to prevent this colorless, odorless 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.





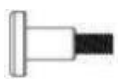



Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.



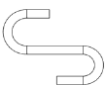




COMPONENT LIST

ITEM	QTY	DESCRIPTION
1	1	Grill Chamber Assembly
2	2	Furnace Hinge
3	2	Lid Hinge
4	1	Lid
5	1	Lid Handle
6	1	Hopper Burner Lid
7	1	Hopper Assembly
8	1	Hopper Handle
9	1	Grease drain pan left support
10	1	RTD Temperature Probe
11	1	Stator
12	1	Pull rod cover, Grease Drain Pan Handle
13	1	Pull rod, Grease Drain Pan Handle
14	1	Decorating Plate
15	1	Warming Rack
16	2	Porcelain Cooking Grates
17	1	Grease Drain Pan Cover
18	1	Grease Drain Pan
19	1	Grease Drain Pan Bottom Support
20	1	Body Frame
21	1	Grease Bucket
22	1	Feeder Assembly
23	1	Bottle Opener
24	1	Firepot Assembly
25	1	Side Table
26	1	Smoke Stack Gasket
27	1	Smoke Stack Assembly
28	1	Chimney Cap Assembly
29	1	Upper Hopper Safety Grate
30	1	Fixed Plate

ITEM	QTY	DESCRIPTION
31	1	Fan
32	1	Digital Control
33	1	Lower Hopper Safety Grate
34	1	Cable Clip
35	1	Power Cord
36	1	Hot Rod (Ignitor) B
37	1	Burner Box Assembly
38	1	Hopper Insulation Gasket
39	1	Auger
40	1	Auger Tube Bushing
41	1	Auger Drive Motor
42	1	Hopper Frame
43	4	Magnet
44	1	Beam
45	1	Left Plate
46	1	Magnet Base
47	1	Left Upper Pivot
48	1	Left Door
49	2	Bottom Pivot
50	1	Left Door Handle
51	2	Wheel (with brake)
52	2	Wheel (without brake)
53	1	Bottom Plate
54	1	Right Door
55	1	Right Door Handle
56	1	Right Upper Pivot
57	1	Right Plate
58	1	Back Plate
59	1	Hot Rod (Ignitor) A

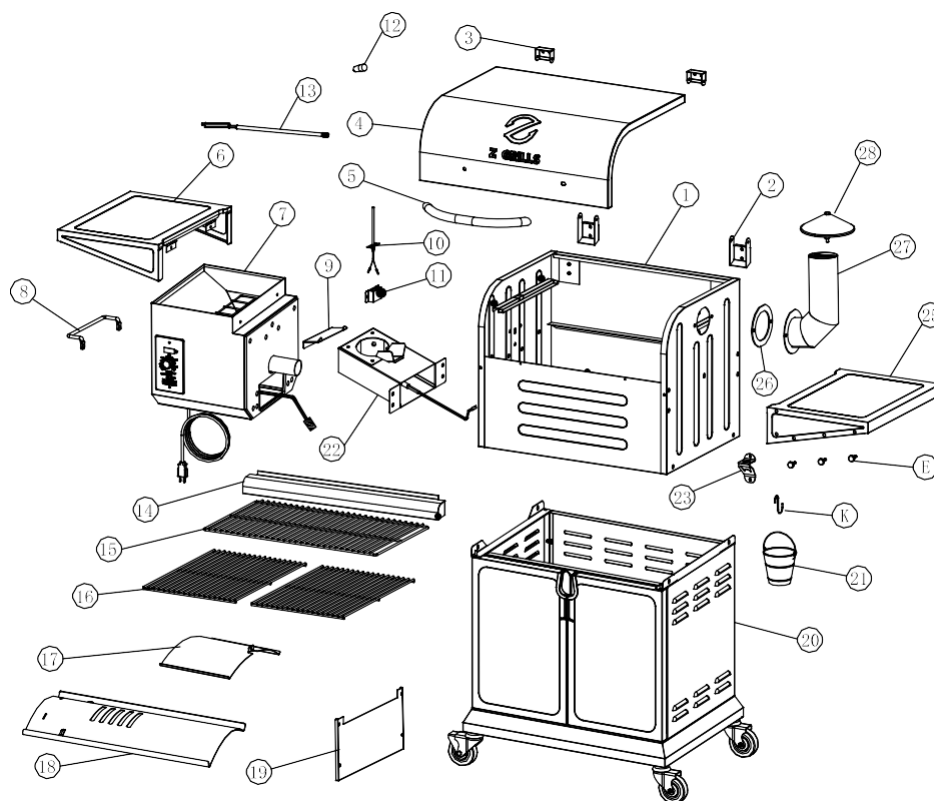
HARDWARE PACKAGE LIST

ITEM	QTY	DESCRIPTION
A	31	 Bolt 1/4-20× 1/2
B	8	 Bolt 1/4-20×32
C	10	 Bolt 8#-32×3/8
D	2	 Pin Shaft
E	3	 Step Screw 8#-32
F	4	 Hexagon Bolt 1/4-20
G	4	 Bolt 8#-32× 3/5
H	6	 Hexagon Kep Nut 8#-32

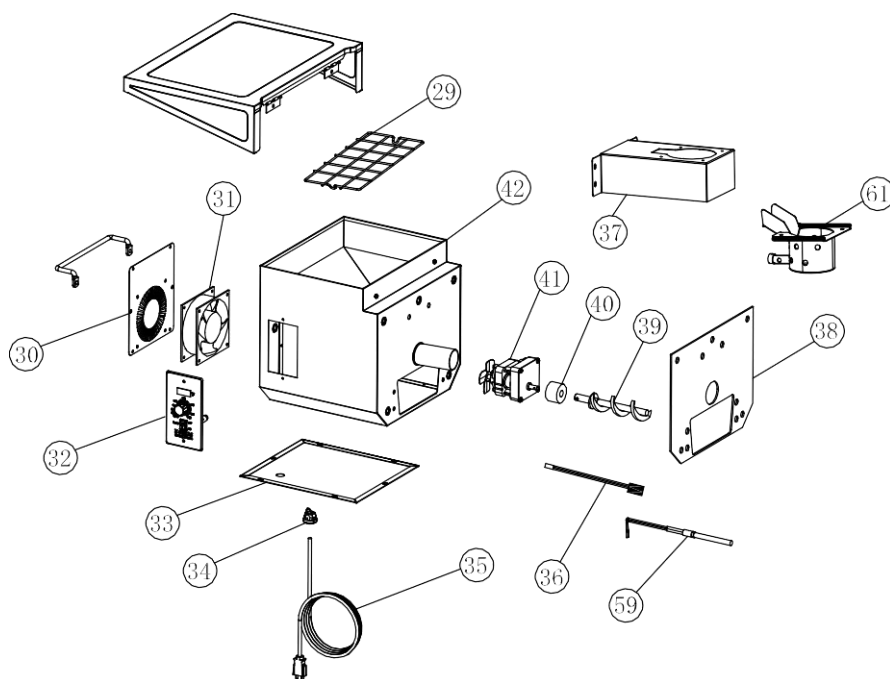
ITEM	QTY	DESCRIPTION
I	2	 Hexagon Nut 1/4-20
J	4	 Gasket (Ø0.79*Ø0.26)
K	1	 Hook
L	1	 Pin
M	2	 Pin
N	2	 Open End Wrench
O	1	 Screwdriver

ASSEMBLY INSTRUCTIONS

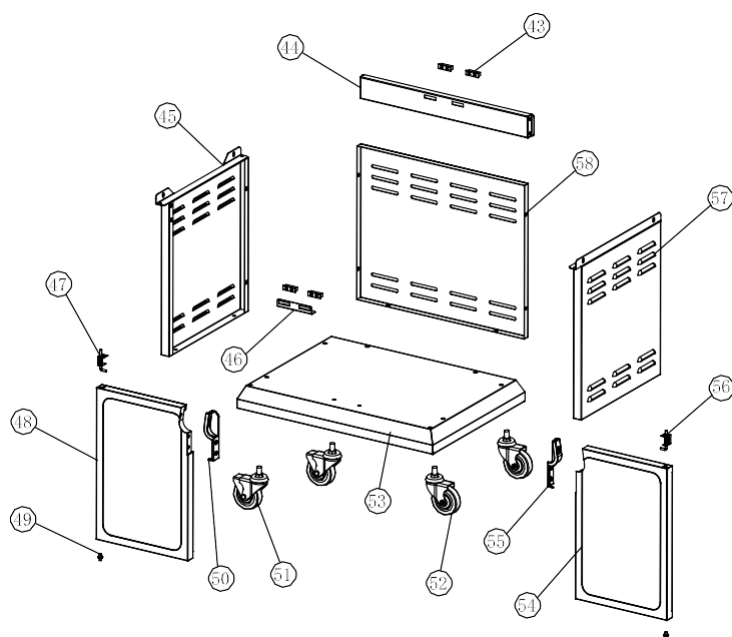
PARTS DIAGRAM



HOPPER BURNER ASSEMBLY

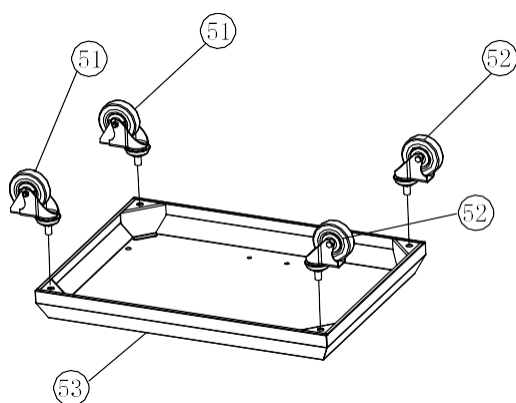


BODY FRAME ASSEMBLY

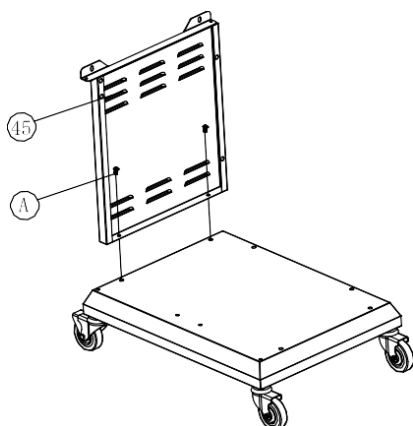


1. MOUNTING THE BODY FRAME

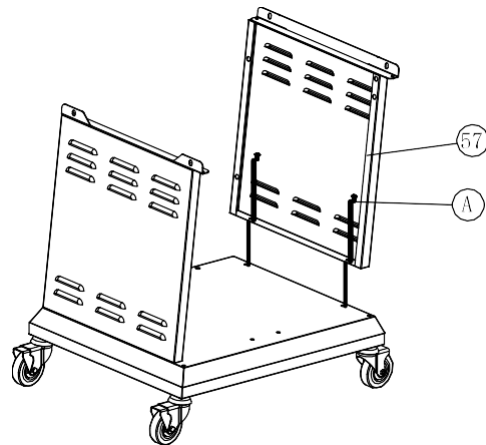
1. Turn the Platform (53) upside down. Install the wheels (51)(52) in the screw holes. Tighten with wrench (N).



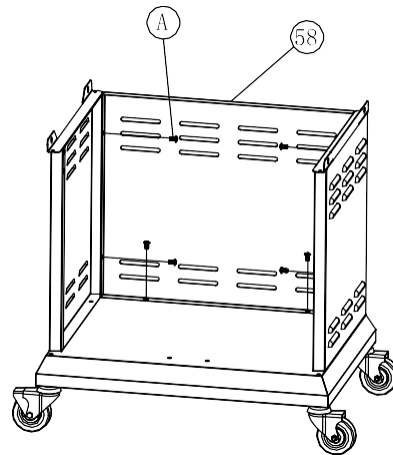
2. Secure Left Plate (45) on the Platform (53) with Bolt (A).



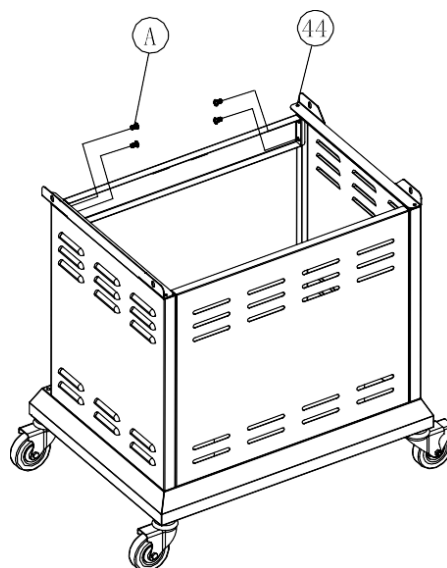
3. Secure Right Plate (57) on the Platform (53) with Bolt (A).



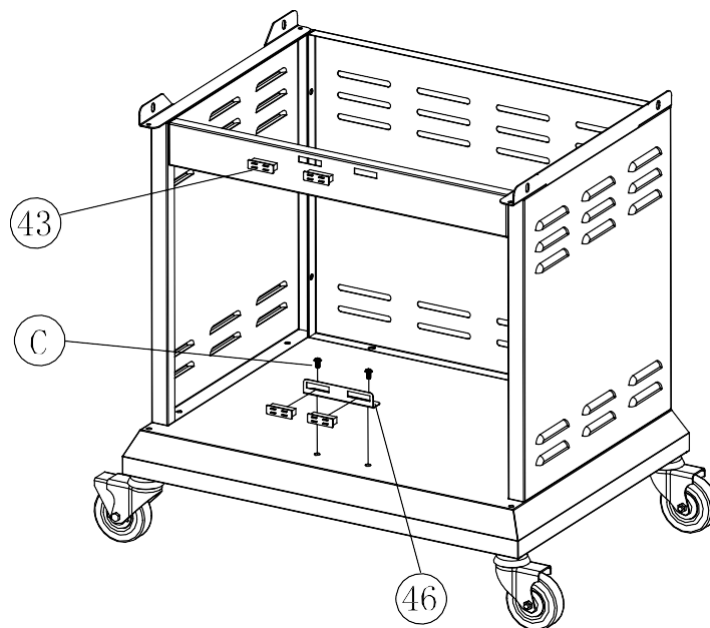
4. Secure Back Plate (58) on the Platform (53) and connect to Left Plate (45) and Right Plate (57) with Bolt (A).



5. Attach the Beam (44) between Left Plate (45) and Right Plate (57) with Bolt (A).

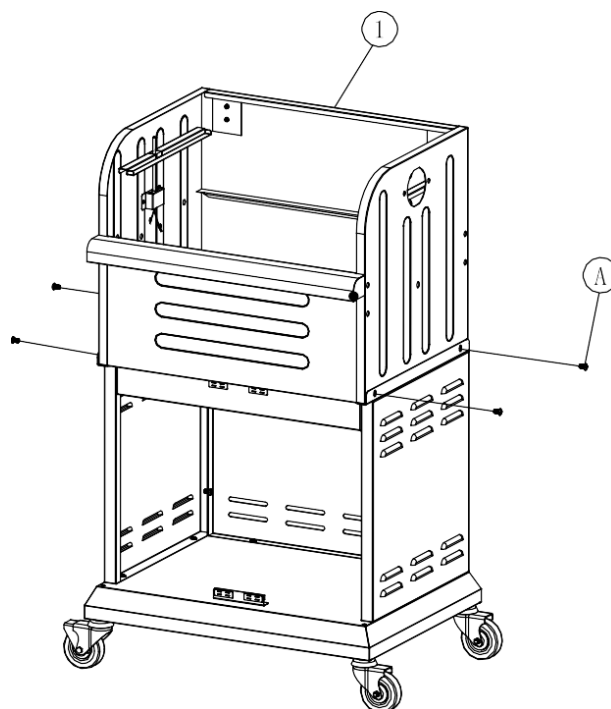


6. Assemble the Magnet Base (46) to the platform (53) with Bolt C.



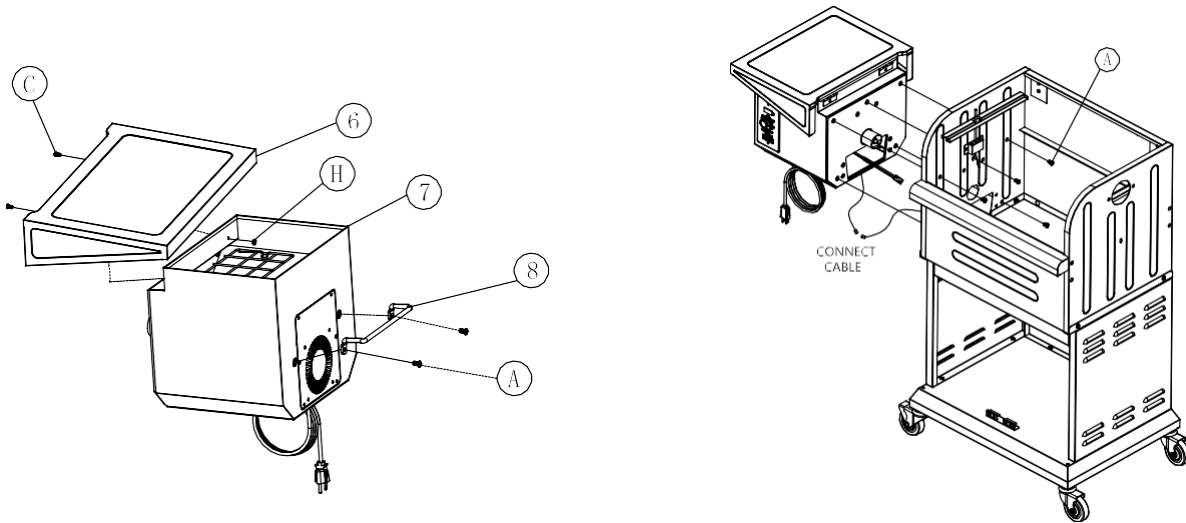
2. MOUNTING THE BODY FRAME TO THE CHAMBER

With the help of another person, carefully attach the Grill Chamber Assembly (1) to the Body Frame and using Bolt (A). Use the Screwdriver (O) to tighten. Caution: The grill is very heavy. Always lift the grill with 2 people.

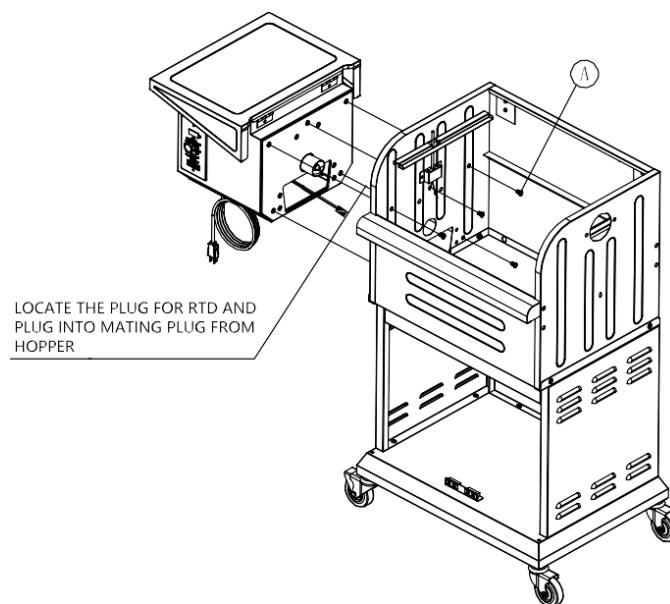


3. MOUNTING THE HOPPER TO THE CHAMBER

1. Insert Bolt (C) into Hopper Burner Lid (6) and Hopper Assembly (7), align the holes, then assemble it with Nut (H). Use the Screwdriver (O) to tighten.
2. Assemble Hopper Handle (8) to Hopper Assembly (7) with Bolt (A).
3. Assemble Hopper Assembly (7) to Grill Chamber Assembly (1) with Bolt (A).

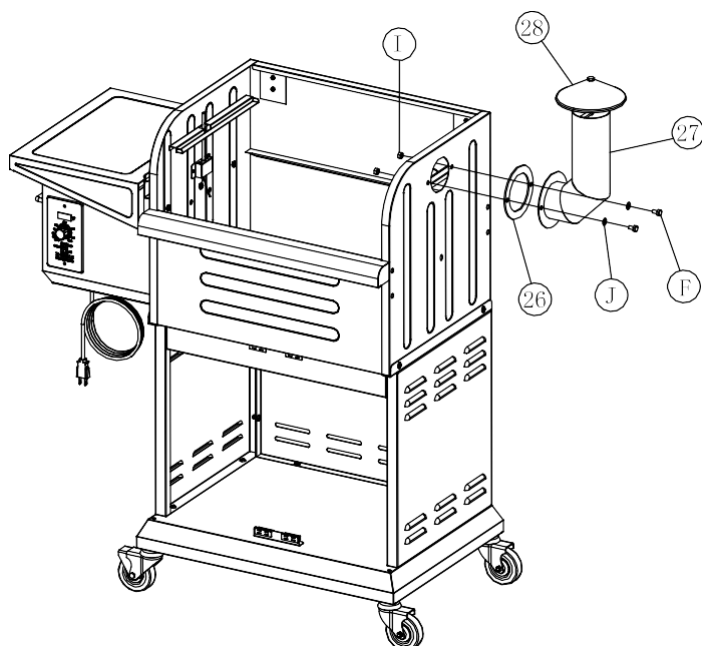


4. Locate the RTD Male Plug-In-Connector coming from the Grill Chamber Assembly. It will look like a loose wire with a connector on the end. Locate the RTD Female Plug-In-Connector coming from the Hopper Assembly. Connect the two RTD Plug-In-Connectors together. Pull the RTD wire down so that it is sandwiched between the hopper and the chamber. The extra RTD wire will be at the bottom of hopper.



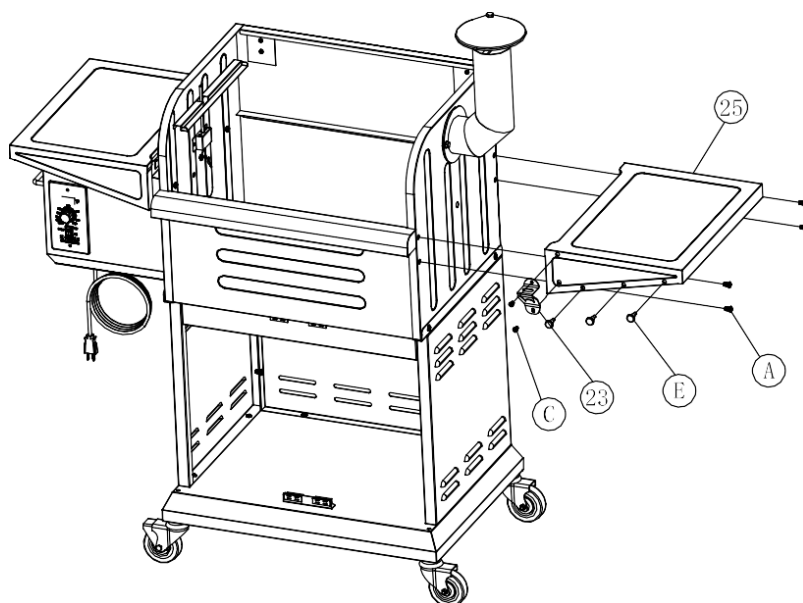
4. ATTACHING THE SMOKESTACK AND CHIMNEY CAP

Insert two Bolts (F) through Gasket (J), the two holes in the Smokestack Assembly (27) and the two holes in the Smokestack Gasket (26). Align and insert through the two holes in the Grill Chamber Assembly (1). Attach using Nut (I). Tighten with Wrench. Then tighten the Chimney Cap Assembly (28) on the Chimney Fixing Hole.



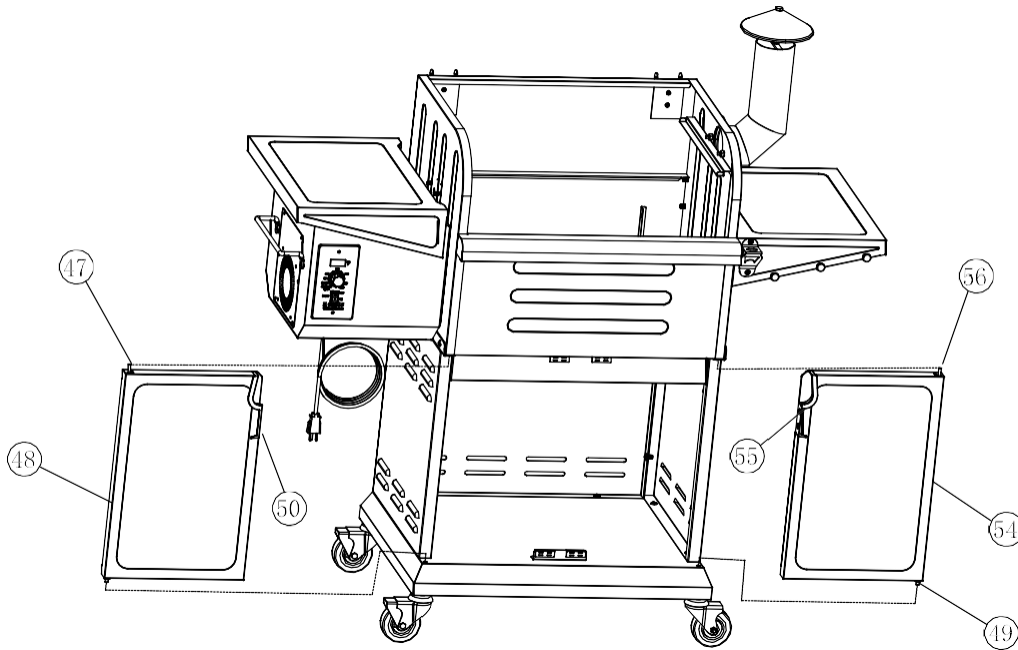
5. ATTACHING THE SIDE TABLE

1. Assemble Side Table (25) to the Grill Chamber Assembly (1) with Bolt (A).
2. Assemble Bottle Opener (23) to the Side Table (25) with Bolt (C).
3. Assemble Step Screw (E) to the Side Table (25).



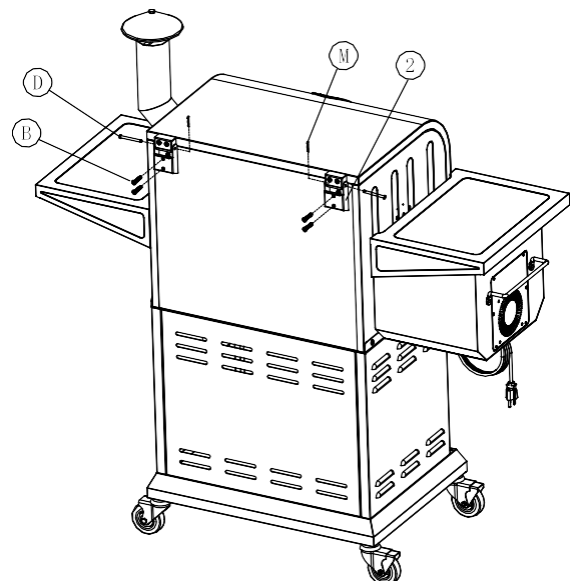
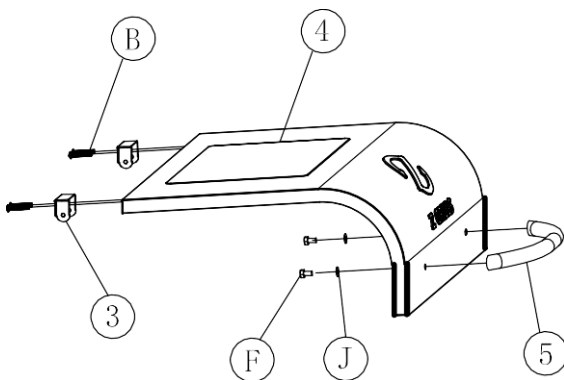
6. POSITIONING THE DOOR

1. Assembly the Right Door (54) to the Body Frame. First insert the Bottom Pivot (49) into the small hole on Platform (53). Then pull down the Right Door Upper Pivot (56) until the upper end is aligned with top edge of the door. Then align the Right Door Upper Pivot (56) with the upper hole and pull up the pivot to secure the door.
2. Repeat Step 1 to secure the Left Door (48).



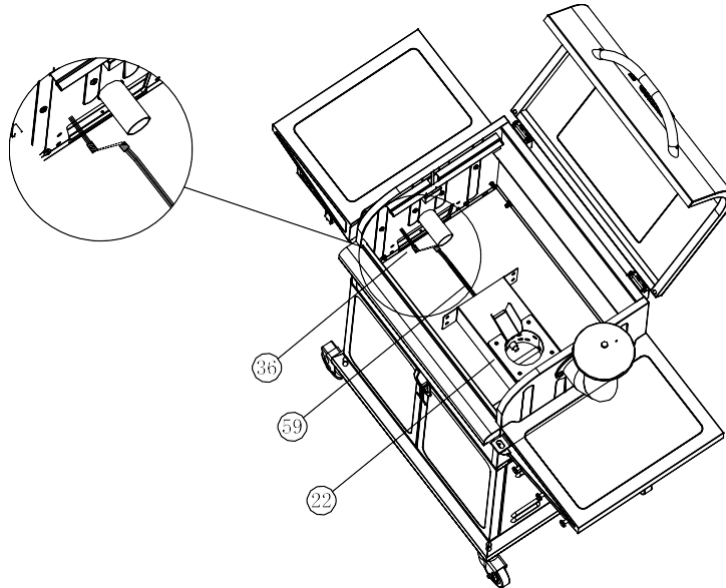
7. LID ASSEMBLY

1. Insert the Bolt (F) through Gasket (J) and Lid (4) and into the Lid Handle (5).
2. Insert the Bolt (B) through Lid Hinge (3) and into Lid (4).
3. Insert the Bolt (B) through Furnace Hinge (2) and into the Grill Chamber Assembly (1), as shown. Use the Screwdriver (O) to tighten. Insert the Pin Shaft (D) through the Hinge (3)(2) and secure it with the Pin (M). As shown.



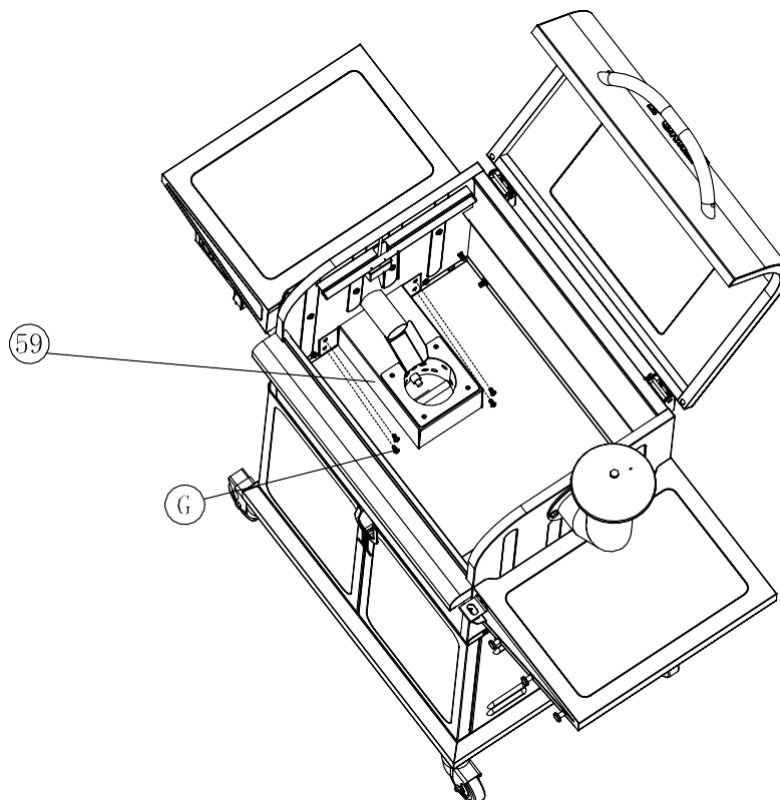
8. ATTACHING THE IGNITION ROD

Take out Feeder Assembly (59), put in place as shown below photo, Connect the ignition rod B (36) with Hot Rod (Ignitor) A (59) as shown and cover the joint.



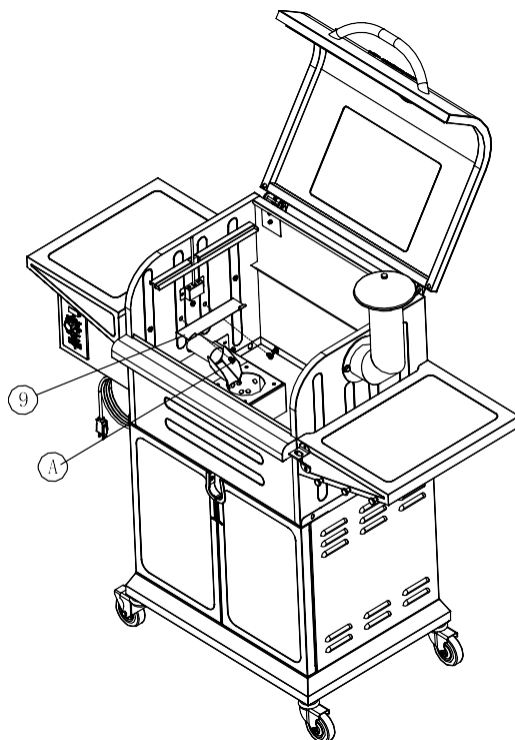
9. ATTACHING BURNER BOX

Assemble the Burner Box Assembly (59) to the Grill Chamber with Bolt (G)



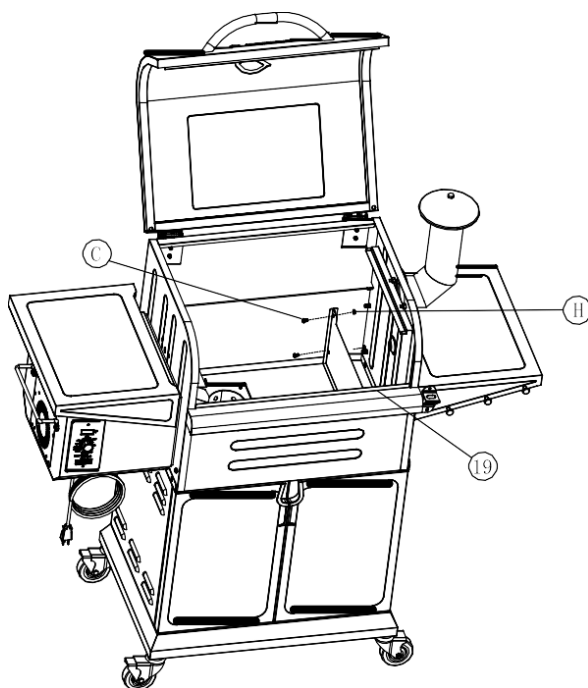
10. POSITIONING THE GREASE DRAIN PAN LEFT SUPPORT

Assemble the Grease Drain Pan Left Support (9) to Chamber with Bolt (A).



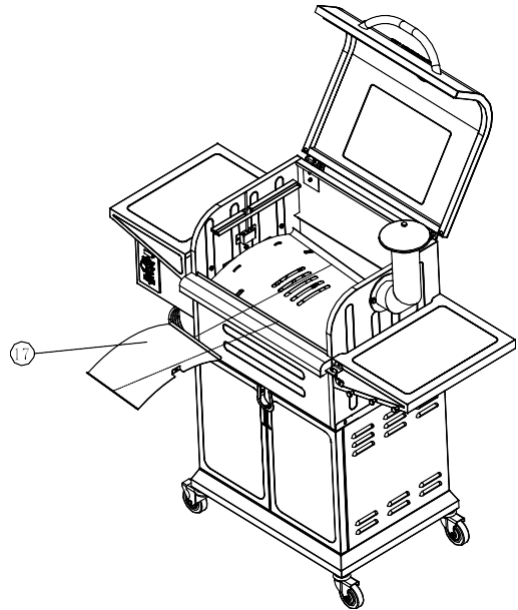
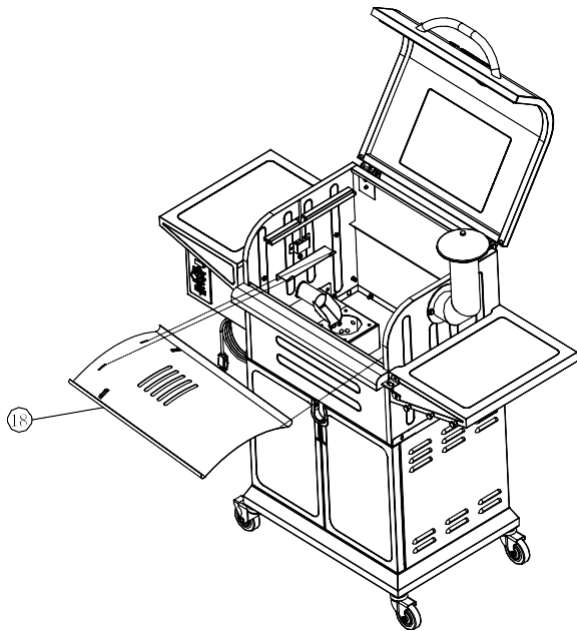
11. POSITIONING THE GREASE DRAIN PAN BOTTOM SUPPORT

Assemble the Grease Drain Pan Bottom Support (19) to Chamber with Bolt (C) and Nut (H).



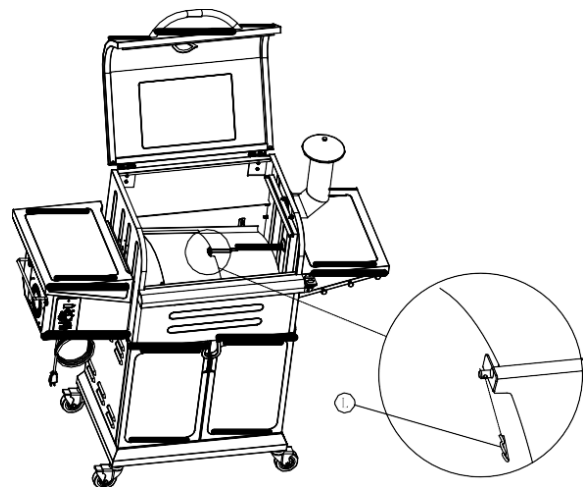
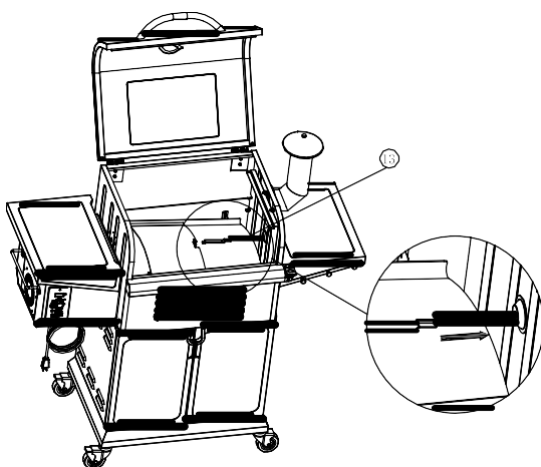
12. POSITIONING THE GREASE DRAIN PAN

1. Clip the Grease Drain Pan Left Support (9) into the mounting hole of the Grease Drain Pan (18)
2. Take out Grease Drain Pan Cover (17) on the Grease Drain Pan (18).



13. POSITIONING PULL ROD, GREASE DRAIN PAN HANDLE

1. Thread one end of the pull rod, grease drain pans handle (13) into the hole of the Grill Chamber.
2. Use R Pin(L) to fix the other end of the pull rod, grease drain pans handle (13) into the hole of Grease Drain Pan Cover (17).



14. POSITIONING PULL ROD COVER, GREASE DRAIN PAN HANDLE

Assemble Pull rod cover, Grease Drain Pan handle (12) on the Pull rod, Grease Drain Pan Handle (13)

Note: Pull rod, Grease Drain Pan Handle (13) can be push-and-pull to "Direct" flame searing. It allows for "Direct Flame" cooking.

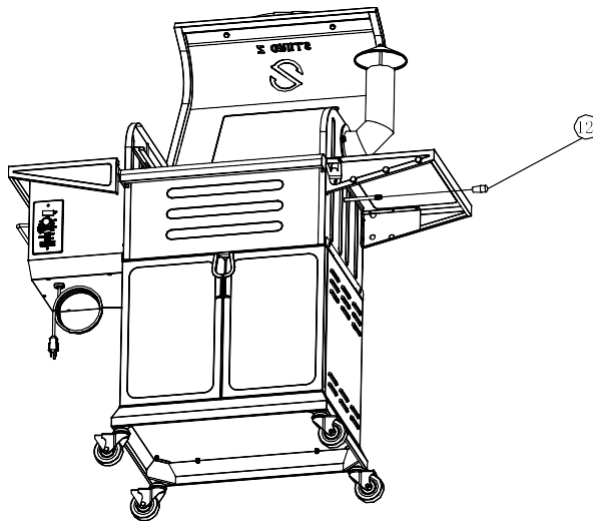
WARNING: BE CAREFUL NOT TO BURN YOURSELF WHEN USING THIS FEATURE.

Z Grills most versatile pellet grills with direct flame capacity. You can not only smoke at temps of 180 but you can sear a steak at the temperatures up to 750 (degrees for unparalleled flavor, restaurant-quality wood-fired grilling and unmatched searing and charring ability. Important Notes for Cooking in Direct Flame Mode.

Clean out the burn pot before use.

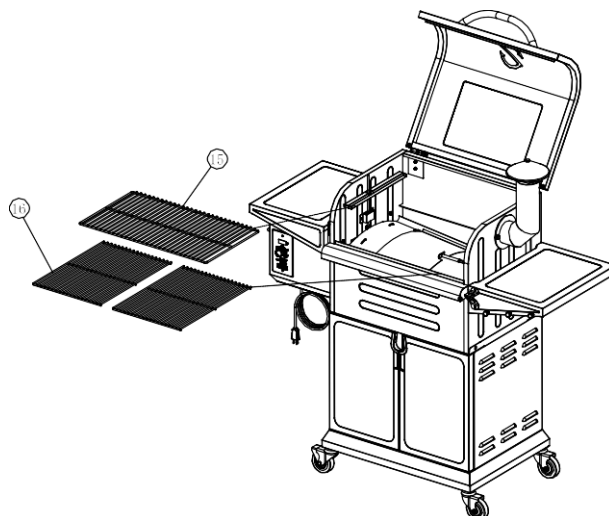
Ensure that grease pans are cleaned and there's no grease left from previous.

cooks. When cooking in the Direct Flame mode, the hood should ALWAYS be in the open position. Never leave your grill unattended during a direct flame cook.



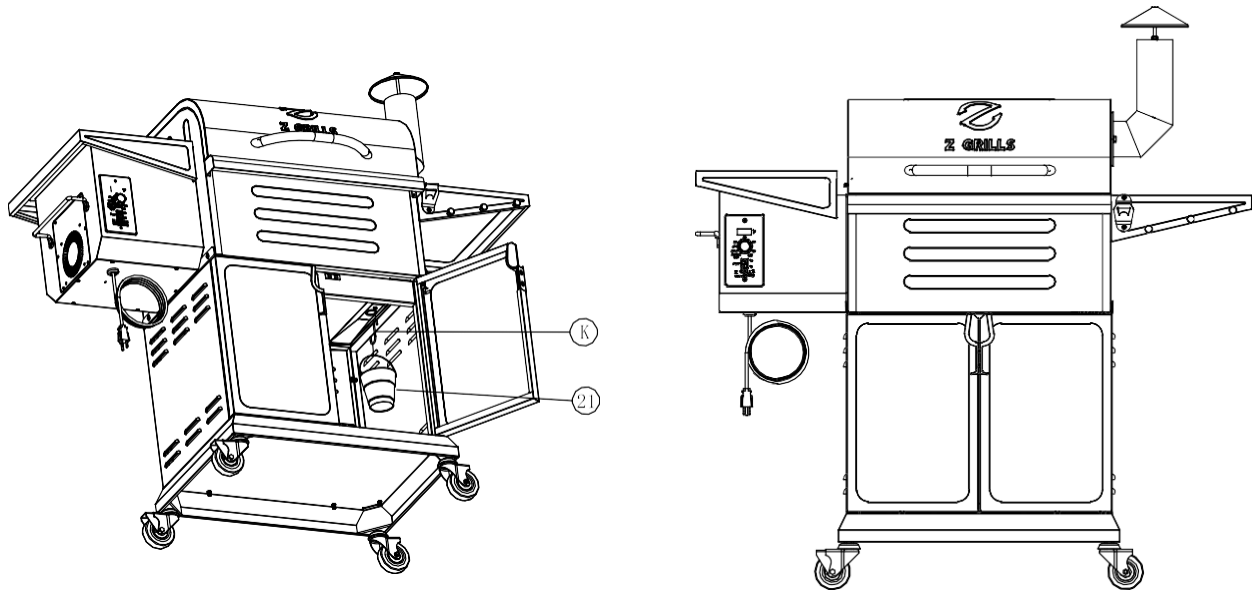
15. ATTACHING THE COOKING GRATE AND WARMING RACK

Attaching the Porcelain Cooking Grate (16) and Warming Rack (15) in the Chamber.



16. HANG ON THE GREASE BUCKET

Hang the Grease Bucket (21) on the Hook (K) which through the holes of Bottom Plate, as shown.



WIFI Antenna

The grill comes with WIFI antenna that is packed neatly inside the hopper compartment.

The long lead and magnetic base make it convenient to find the best location for the antenna.

A good location is underneath the hopper, but if the signal is not strong enough, try the top of the hopper lid, or higher up on a nearby wall.

Do not place the antenna on any hot parts of the grill as the base and lead may be damaged.

INITIAL FIRING INSTRUCTIONS

Please read this manual carefully and follow it step by step before starting your Z Grills for the first time and each time the grill runs out of pellets.

1. Remove the Porcelain Grills, Warming Rack, Grease Drain Pan from the interior of the grill.
2. Open the Pellet Hopper Lid, make sure there are no foreign objects in the Auger and Hopper.
3. With the Switch in the OFF(O) position, plug the power cord into a 220 Volt AC grounded outlet.
4. Turn on your Z Grill and turn the Temperature Dial to the SMOKE position. Please check the following things:

(WARNING: Please do not touch it!)

- Confirm the Auger is turning. (Wait for 1-2 minutes.)
- Hold your fingers above the Firepot to confirm the fan is blowing air through the Firepot.
- The hotrod will heat up and you should be able to sense the heat coming from it. (It takes approximately 1-2 minutes.)
- **You should see a temperature number displayed on your LED DISPLAY. If you see something different displayed it is an ERROR CODE. NOTE: PLEASE SEE TROUBLESHOOTING FOR DETAILS ON ERROR CODES.**

5. Turn the Temperature Dial to SHUT DOWN CYCLE.

(Please note the draft fan will stay on for 10 minutes in this mode.)

6. Fill the Pellet Hopper with Pellets. Then turn the Temperature Dial to HIGH. It takes some time for the Pellets to travel through the tube, when the Pellets start to drop, turn the Temperature Dial to SHUT DOWN CYCLE. Leave grill until it shuts off automatically.
7. Turn the Temperature Dial to SMOKE. Allow the Pellets to come to full flame. Once flames are coming out of the Firepot, turn the Temperature Dial to SHUT DOWN CYCLE and let the grill cool down.

[We suggest that you should wrap the Grease Drain Pan with heavy-duty aluminum foil before using because it is easy to clean.]

8. Place components back in place. Open the lid and turn the Temperature Dial to SMOKE. A few minutes later, when you see whitish-gray smoke coming out of the grill, close the lid and turn the Temperature Dial to any cooking setting desired.
9. Set Temperature Dial to HIGH and let grill run for 45 minutes at this setting to rid it of any foreign matter. This step must be done before cooking any food.
10. Please preheat the grill for 10 minutes before adding food. This makes your grill heat up faster and quickly reach your desired cooking temperature. Adding food sooner will slow down the heating process.

ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN!

After the Pellets are ignited, you can turn the Temperature Dial to any cooking temperature desired. Please don't turn the Temperature Dial to SHUT DOWN CYCLE while in use.

SUBSEQUENT START-UP

ATTENTION: If the grill fails to light or the fire in the Firepot goes out while cooking, it is vital to follow these steps when sufficient pellets are still in the Pellet Hopper. Failure to follow the steps may cause a hazardous “over-firing” of your grill due to an excess of unburned pellets in the Firepot.

1. Turn OFF the appliance and unplug the Power Cord. After the grill cools down, remove all food, the Porcelain Grills, Grease Drain Pan.
2. Remove all unburned pellets and ash from inside and around the Firepot (See instruction for proper handling and disposal of ash).
3. Plug the Power Cord and turn on the grill. Pellets should fall into the Firepot and the Hot Rod should begin to heat (it will start to turn red).
4. If this step is successful, you will see flames come out of the Firepot.

Then turn the Temperature Dial to SHUT DOWN CYCLE and let it cool down. Next, put components back in place, open the lid and turn the Temperature Dial to SMOKE. Wait a few minutes until you see whitish-gray smoke coming out of the grill, then close the lid and turn the Temperature Dial to any cooking setting desired.

5. If this step is not successful, see TROUBLESHOOTING or contact Z GRILLS Technical Support to help diagnose the problem.

SHUTDOWN CYCLE

- Auger turns off
- Fan continues to run for 10 minutes

After you have finished cooking, Press and hold the control knob for 2 seconds until the display reads '---MENU---'. Rotate the knob clockwise gently until the display indicates 'Shut Down' mode, then press the knob again to confirm. The grill will enter shut down mode. The function of this setting is to leave the Draft Induction Fan running for 10 minutes to burn redundant pellets in the firepot. After the fan runs for 10 minutes, the fan will stop and the controller will power off.

CAUTION: The main power switch will shut the power off to the controller and the Temperature Dial Knob switch will cut off power to the grill components only. When servicing the controller or any parts ensure that the power supply is disconnected by unplugging the grill to avoid a shock hazard.

OPERATING TIPS

1. Like all grills, the actual temperature of this grill and the cooking times will be affected by external temperature, humidity, wind conditions, quality of pellets, etc.
2. It is beneficial to shelter your grill from the wind. This will aid in temperature output, heat retention and heat recovery time when the lid is open.
3. Do not open the lid frequently, it will increase your cooking time. You can open the lid when you want the grill to cool down quickly.
4. Please preheat the grill for 10 minutes before adding food. This will allow your grill to heat up quickly and return to your desired temperature once food is added.
5. Never move your grill while in use.
6. Never put water into the Pellet Hopper or Firepot.
- 7. WARNING: NEVER ADD PELLETS TO THE FIREPOT DIRECTLY. IT IS DANGEROUS.**
If you run out of pellets and lose your fire while cooking, let the grill cool down and start again with the INITIAL FIRING INSTRUCTIONS.
8. We recommend you cover your Grease Drain Pan with heavy-duty aluminum foil and change it frequently. This is the simplest way to clean your Grease Drain Pan. Failure to clean the Grease Drain Pan, V-shaped Grease Drain and Grease Drain Tube may cause grease fires. If this situation happens, turn the Temperature Dial to SHUT DOWN CYCLE and keep the lid open until the fire is completely out. AT THE SAME TIME, BE CAREFUL NOT TO BURN YOURSELF. When the grill is completely cool, clean any grease accumulation from the V-shaped Grease Drain and the Grease Drain Pan. Replace the foil on the Grease Drain Pan. Then restart the grill and resume cooking.

MAINTENANCE & CLEANING

Your Z GRILL requires regular maintenance.

Make sure your grill is OFF, unplugged and completely cold before performing any maintenance and cleaning.

Grease

1. With regular use your grill will accumulate grease on the Flue Lining, the Grease Drain Tube, the V-shaped Grease Drain and the Grease Drain Pan. Always be sure these areas are clean and free of grease and debris. You should check and clean these areas regularly to reduce the risk of fire.

2. It is easier to remove accumulated grease when the grill is still warm (not hot).

BE CAREFUL NOT TO BURN YOURSELF. Heat-resistant gloves are recommended.

If too much grease is allowed to build up in the V-shaped Grease Drain or is allowed to plug the Grease Drain Tube, a grease fire could result. It is necessary to clean this area regularly. You can scarp the grease accumulation from inside the V-shaped Grease Drain and Grease Drain Tube by using a stiff, nonmetallic tool. Much of the loosened grease can be pushed down through the Grease Drain Tube and fall into the Grease Bucket. Wipe up remaining grease residue with paper towels or disposable rags.

Flue Pipe (Smoke Stack)

Remove the Chimney Cap Assembly, clean it with warm soapy water. Scrape the creosote and grease accumulation from inside of the vertical and horizontal sections of the Flue Pipe by using a stiff, nonmetallic tool such as a wooden paint stir stick. Once the creosote and grease residue has been loosened from the Flue Pipe Lining, much of it can be cleaned with paper towels or disposable rags. Do not spray water or other liquid cleaners onto the inside of the grill.

Outside surfaces

1. Use warm soapy water to wipe away grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces.

2. It is highly recommended that you use Z GRILLS Cover to protect your grill.

3. You can use high-quality car wax on the outside surfaces of your grill to protect its finish.

Internal component

1. To clean the Porcelain-coated Grill Grates we recommend using a long-handled cleaning brush designed for Porcelain-coated Grates.

2. It is recommended that you clean your Grill Grates after each use.

3. Clean the inner RTD temperature probe after each use.

Ash

Clean the ash from the interior of the grill periodically. If excessive ash is in the firepot, it may cause the fire to go out. This is especially true in the SMOKE setting. A shop vac is an excellent tool to use for removing the ash. **WARNING: MAKE SURE THE GRILL FIRE IS OUT, THE UNIT IS OFF, UNPLUGGED AND COLD BEFORE ATTEMPTING TO CLEAN ASH FROM THE GRILL.**

TROUBLESHOOTING

CAUTION: Make sure the grill is completely cool and unplugged before you do any inspection, cleaning, maintenance or service work.

Problem	Potential Cause	Solution
Grill does not work properly	Power	Make sure the power cord is plugged in. Verify there is power at the electrical outlet.
	Fuse	Remove the digital control, check the fuse on the back. Replace the fuse if blown.
	Hot Rod	If both of the Draft Inducer Fan and the Auger Drive Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact customer support.
	Wires & Connections	Check the wires and connectors to make sure they are fastened securely and not damaged. Contact customer support if you need help.
	Auger Drive Motor	Locate the small fan motor blade on the back of the auger drive motor. Turn unit on. If the fan does not turn on then the Auger Drive Motor needs to be replaced.
Fire goes out	Too much ash	Clean the ash. Refer to MAINTENANCE & CLEANING.
How to start	Control Knob	Start your grill with the lid open. After 5 minutes, close the lid and turn to any temperature setting desired. Read the INITIAL FIRING INSTRUCTIONS carefully.

Unexpected grill temperature is displayed	External Factor	Grill temperature is influenced by environmental factors such as high temperature, wind and direct sun. Place unit in shaded area. Open the lid to reduce inside temperature. After start your grill in 40 minutes, the grill will reach your desired temperature.
Excess or discolored smoke	Pellets	Replace moist pellets with fresh dry pellets.
Get your new parts	Contact Z GRILLS Customer Service or your Z GRILLS dealer to place an order	When contacting customer support please have the following information available: Your authorized Z Grills dealer, your name, phone number, address, your Z Grill serial number and part identification number. Your part number is listed on the COMPONENT LIST.

Alarm mode

Entry alarm: fan is on, the ignition rod is off, and the feeding motor is off

ERROR 1 TEMP SENSOR

RTD temperature sensor alarm, RTD open, damaged, or poor contact.

ERROR 2 HIGH TEMP

High temperature alarm. Alarm when the temperature exceeds 550F (288°C) warning value.

Solution

Turn the Temperature dial to SHUT DOWN CYCLE. Open the Lid and let the grill cool down for 5-10minutes. Then you can turn the Temperature Dial to any cooking temperature desired

ERROR 3 LOW TEMP

Low temperature alarm, Low temperature at 120F (49°C) for 6 minutes and alarm.

Solution

Turn the Temperature dial to SHUT DOWN CYCLE then you can turn the Temperature Dial to any cooking temperature desired.

ERROR 4 NO FIRE

Ignition failure. Five attempts were unsuccessful. The ignition rod is started 5 times and still does not heat up (equivalent to no particle combustion).

ERROR 5 AUGER ERR

Auger motor alarm, auger motor is not properly connected, damaged, open circuit or poor contact.

ERROR 6 FAN ERR

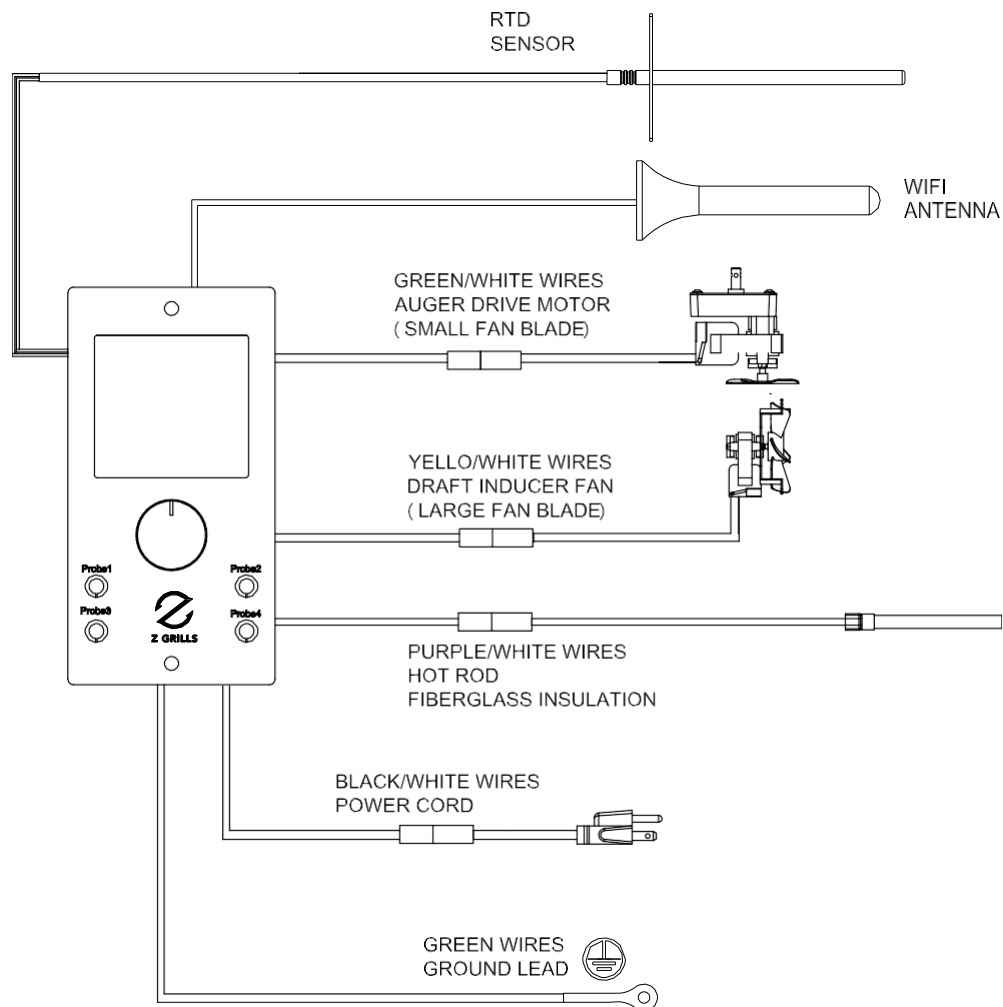
The fan alarm indicates that the fan is improperly connected, damaged, open, or in poor contact.

ERROR 7 IGNITOR ERR

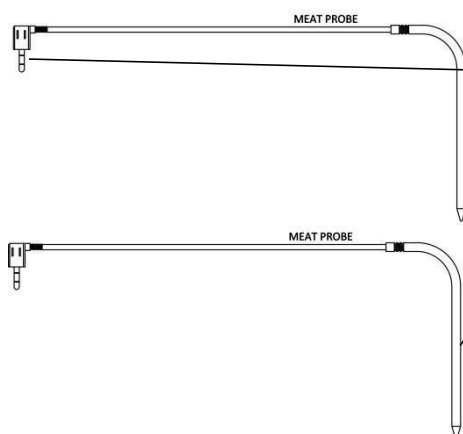
Ignition rod alarm, ignition rod is not properly connected, damaged, open or poor contact.

WARNING: DO NOT TURN OFF THE SWITCH 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.

DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM



Usage of the Meat Probe



Put the plug of the Meat Probe into the control panel (PROBE1 or PROBE2 or PROBE3 or PROBE4)


Insert the Probe into the food to measure the temperature

The P1 temperature of the control panel is displayed as the temperature of PROBE1, while the P2 temp is displayed as the temp of


PROBE2, the P3 temp is displayed as the temp of PROBE3, the P4 temp is displayed as the temp of PROBE4.

Operational Instructions for the 600D3E WIFI Controller

Turning on the Grill:


Plug the grill into an electrical outlet to power it on. After connecting to power, press the control knob  once and the display will first show Program codes, and finally display all the default display settings with a preset temperature of 275°F.

Temperature Adjustment:


Press the control knob  once, and when the current temperature starts flashing, turn the knob clockwise or counterclockwise to adjust the grill temperature. Press the knob again to set the temperature. Alternatively, after adjusting to the desired temperature, if the display continues to flash for about 9 seconds with 10 flashes, the temperature will be set automatically.

The increments for adjustment are in 5°F steps. Temperature range is from 160°F (Smoke setting) to 450°F (High setting).

Shutting Down the Grill:

Press and hold the control knob  for 2 seconds until the display reads '---MENU---'. Rotate the knob clockwise gently until the display indicates 'Shut Down' mode, then press the knob again to confirm. The grill will enter shut down mode and begin a 10-minute countdown. After the countdown, the grill will turn off automatically.

To adjust the temperature unit from Celsius to Fahrenheit or vice versa:

Press and hold the control knob  for 2 seconds until the display indicates '---MENU---'. Rotate the knob clockwise gently until the display indicates to bring up 'Temp Units' on the display. Then press the knob again to confirm.

Press and hold the knob once more to exit the 'MENU' configuration and return to the temperature adjustment mode.

CONTROL BOARD

Press once the Control knob to turn on the grill, the screen will display for 1 second, and then display the code information to enter the working state, the default gear is 275F.

Press and hold for 2 seconds to enter the Menu screen. Press and Hold for 5 seconds to power off.

Menu: SHUT DOWN

TEMP UNITS :Celsius(°C) or Fahrenheit(°F)

Press and hold for 2 seconds to enter the menu screen, rotate to the right to the temperature unit adjustment screen, select °C or °F, and press the knob to confirm.

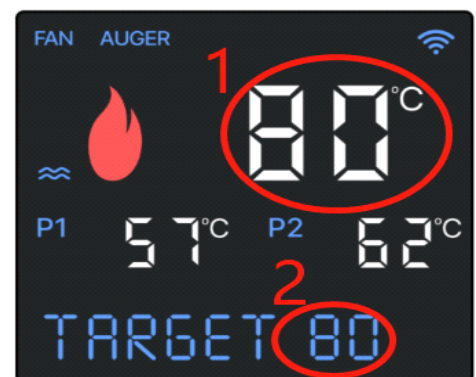
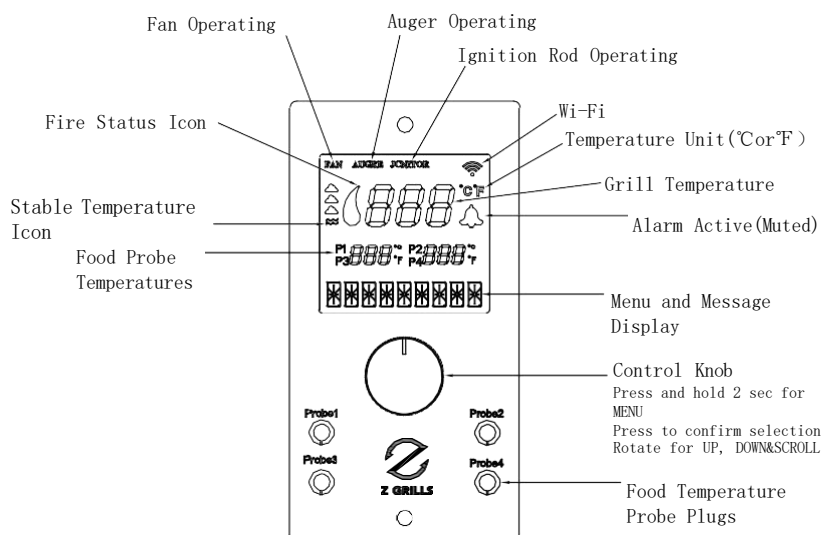
EXIT: return to the current working interface .

Temperature

1:Actual temperature from inside.

2:Desired target temperature

The product in normal operation, press once the control knob, the upper right corner temperature gear value will flash, turn the knob left and right to the target temperature, the temperature range of 160F-450F, press once the knob to confirm the target temperature, the lower right corner will display the desired target temperature.



Note: When the temperature value enters the MENU interface in the flash, the MENU content cannot be adjusted.

Shutdown method:

- A. Press and hold for 2 seconds to enter the menu screen and tap to shut down.
- B. Press and hold for 5 seconds to power off.

Shutdown working mode:

Fan delay work, countdown 10 minutes, at this time LCD display shutdown countdown and fan work, other content will not be displayed; After the timing is complete, the screen does not display, indicating that all power off.

Z GRILLS SUPPORT

Thank you for purchasing a Z GRILL!

If you have any question, please contact customer support or your Z GRILL dealer.

Z GRILLS, INC. offers the best technical and sales support in the industry.

When calling customer please be prepared to provide the following information:

1. Dealer's name and date of purchase
2. Purchaser's name, phone number and address
3. Z GRILLS model number, serial number and part identification numbers
4. Please be prepared to describe your problem accurately so we can help you resolve your issue
5. Providing pictures or videos is beneficial

Z GRILLS CUSTOMER SERVICE

MON TO FRI, 8:00 A.M. - 5:00 P.M. Central African Time

SERVICE CONTACT: +27 21 276 0276

EMAIL: info@casacalore.co.za

WEBSITE: www.zgrills.co.za

www.zgrills.com

Z GRILLS

3-YEAR LIMITED WARRANTY

REGISTER YOUR ZGRILL



Z GRILLS, Inc. provides a 3-year warranty from the date of purchase by the original owner. This warranty applies to defects in all materials and workmanship. During the warranty period, Z GRILLS, Inc. will at its option repair or replace defective parts or units.

This limited warranty does not apply to paint, firepot, grill cover or damage caused from corrosion. Z Grills shall not be liable for transportation charges, labor costs or export duties.

Z GRILLS, Inc. takes every precaution to utilize materials that retard rust including the use of high-temperature paint where advisable. Even with these safeguards, the protective coating can be compromised by various substances and conditions beyond Z Grills' control. Humid environment, high temperature, chlorine, insecticide, salt and disinfectants are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill components.

Z GRILLS, Inc. shall not be liable if you install, operate, clean or maintain your grill without following the owners' manual instructions. Misuse, abuse, alteration and natural disasters are not included in this warranty.

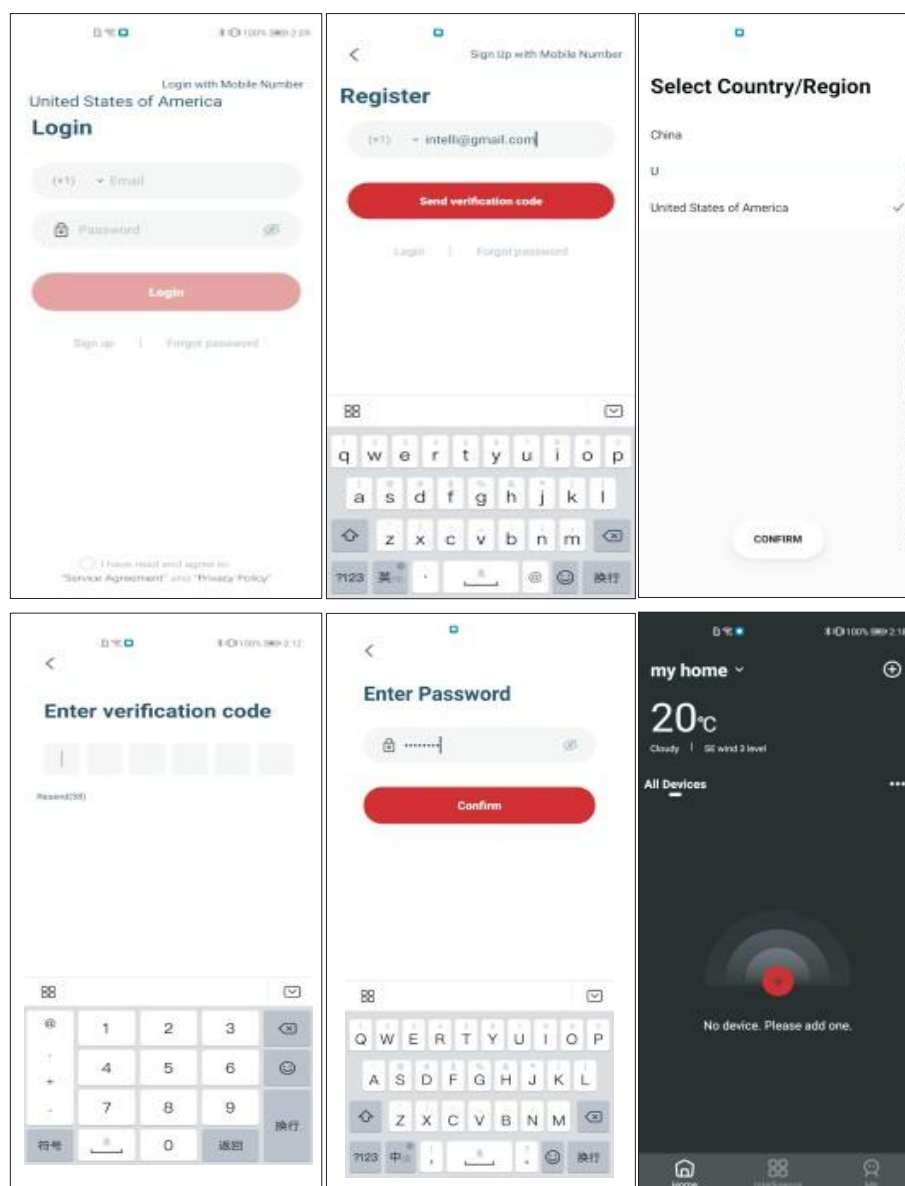
Z GRILLS 2.0 App user manual



1. How to download Z GRILLS 2.0?

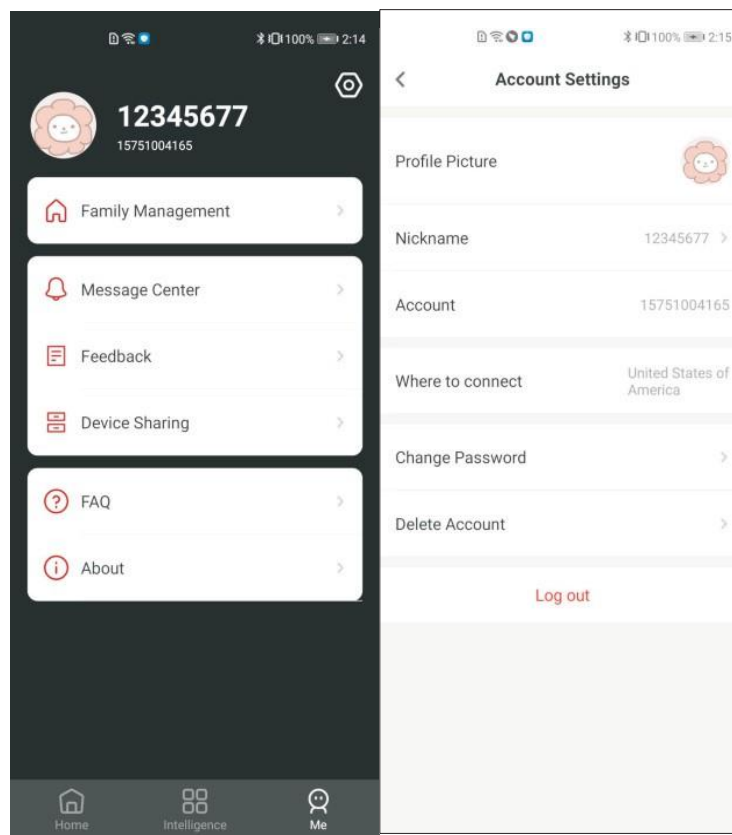
You can download and install the APP by searching for the name of App [Z GRILLS 2.0] in the [App Store] or [Google Play]. After downloading, please review the [User Agreement] and [Privacy Policy] carefully and acknowledge them.

2. How to register a new account?



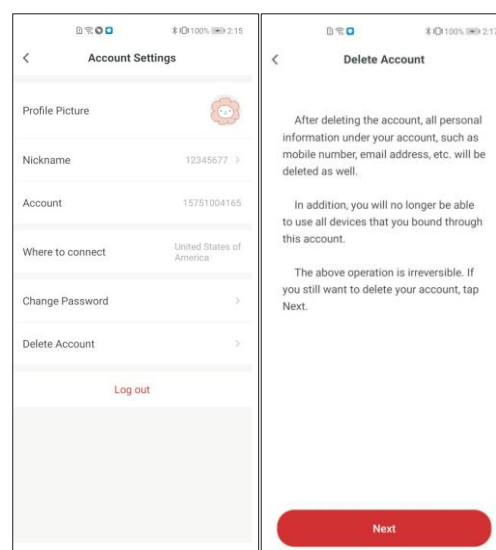
- Open the APP on your mobile and enter the login page, then click [sign up].
- Sign up with your E-mail ID or mobile phone number.
 - Enter your mobile phone number and select the correct country/region code (Note: only for USA-other countries don't support the use of device). Then click [send verification code].
 - Enter your E-mail ID, and then click [send verification code].
- Enter verification code you received and then set a password.
- If you have signed up an account successfully, you can log in automatically to use this APP.

3. How to edit/view personal information?



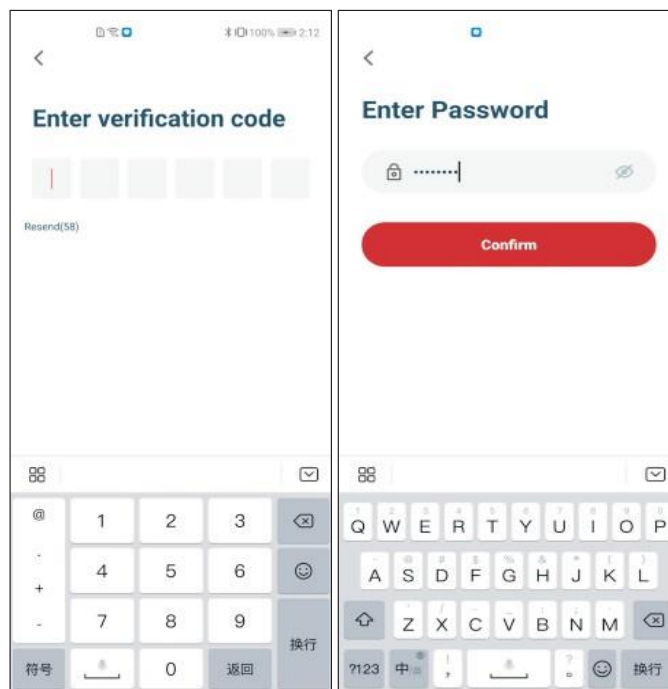
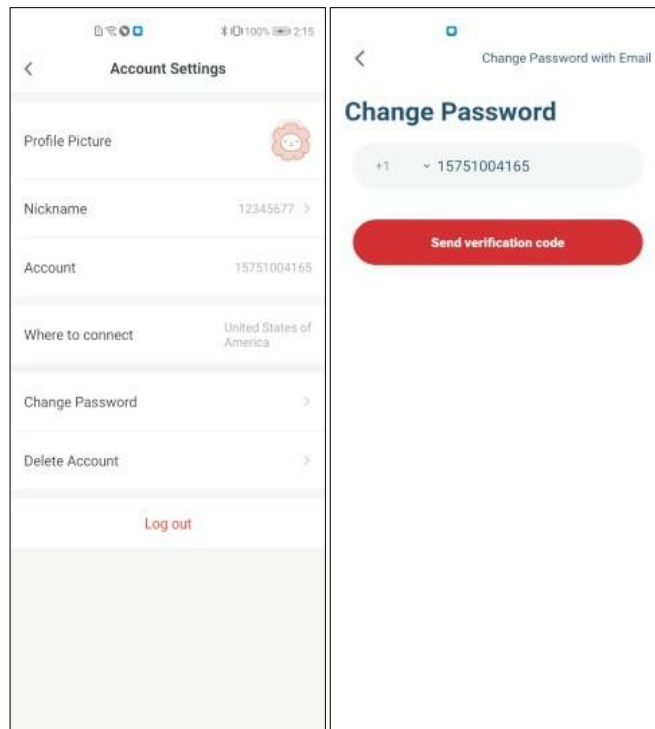
- Click [Me-Account Settings], and you can edit/view personal information.
- You can change your personal avatar and set a new nickname.
- You can view the account and the location of the account.
- You can modify the password or delete the account.
- You can log out of your account or log in.

4. How to cancel the account?



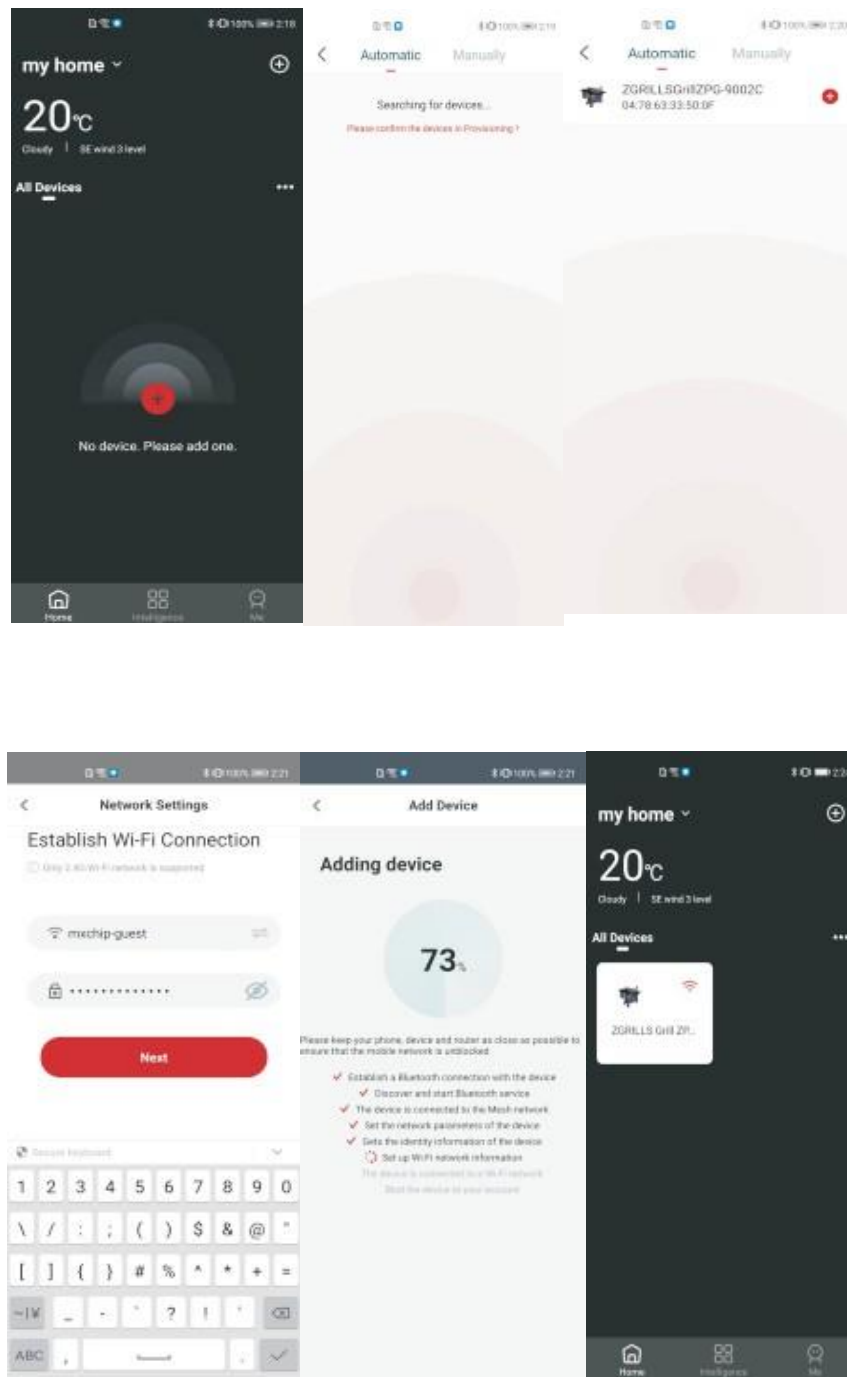
- You can delete the account at [Me-Account Settings-Delete Account].
- After the account is deleted, all information will be erased. This operation is not reversible, please operate with caution.

5. How to modify the password?



- You can modify the password at [Me-Account Settings-Change Password]. Then click [send verification code].
- Enter the verification code, and then enter the new password. Click [Confirm]

6. How to add a Wi-Fi Router?



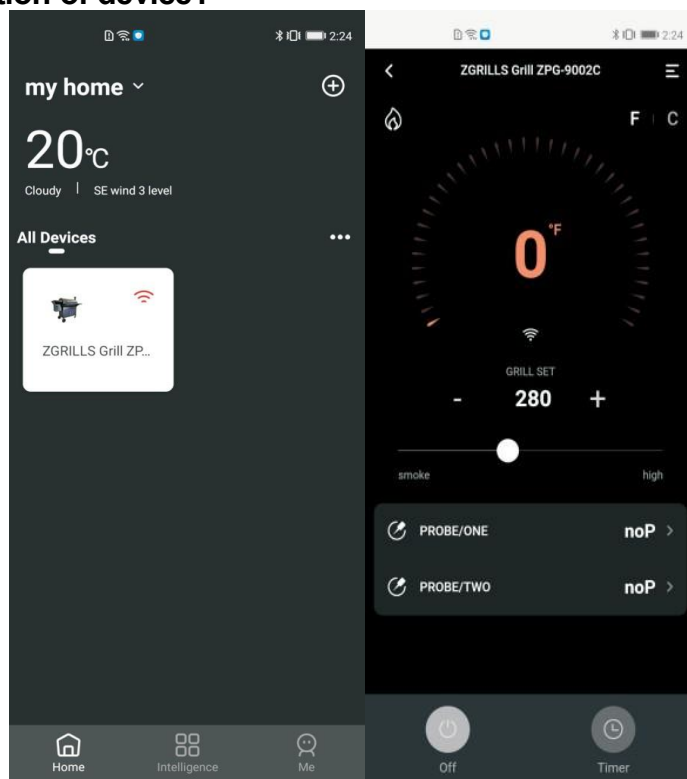
- Keep the phone connected to Wi-Fi and turn on Bluetooth.
- Click [+] in the upper right corner of the homepage. Device will be automatically added by default (you also can choose to add manually).
- The device enters the state of network distribution.
- After the device is searched successfully, enter the corresponding Wi-Fi password. Click [Next]
- You can see the added device in the device list, and you can control the device by entering the control page.

Note: When configuring the network, try to keep the mobile phone, device and router close to avoid failure of the network configuration.

- APP only supports 2.4 GHz network.

- You can set the wireless transmitting frequency through the management background of your wireless router; if the router you are using is a single-band router, you don't need to consider it; if the router you are using is a dual-band wireless router, you can enter the management background of the router to check whether the "dual-band" transmitting is enabled, or you can also enable only the "2.4G band".
- You can determine whether the phone is connected to a 2.4G network or a 5G network by the Wi-Fi name;
- If the initial Wi-Fi name has been changed, you can check the Wi-Fi frequency via phone settings-WLAN (Android only); if you are currently using a 5G network, you need to change the cellular Wi-Fi to 2.4G Wi-Fi before you can further connect and bind to the controller.

7. How to control the function of device?

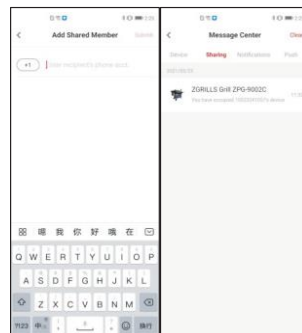
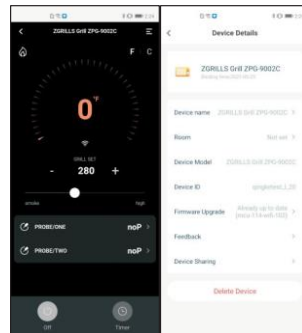


- Click [the device] to be controlled to enter the control page.
- Control the grill temperature between 160 and 450°F (71-232°C).
- The controllers are divided into American and European models, the default temperature unit of American controllers is °F, and the default temperature unit of European controllers is °C.
- You can switch the temperature unit by 【F C】 icon, click 【F】 to change the controller temperature unit to °F, click 【C】 to change the controller temperature unit to °C. You can switch on the control board directly, and switch on the app must first check the normal connection between the app and the control board.
- You can check the current temperature of the grill.
- The alarm temperature of the probe can be set. When the probe temperature is greater than or equal to the alarm temperature, an alarm box will pop up at the top of the page.
- The grill can be turned off on the app, and the grill cannot be remotely turned on from the app for security reasons.
- Click [≡] in the upper right corner to view the specific information of this device.

Tip: When controlling the device, you need to turn on Bluetooth or Wi-Fi, and keep it as close to the grill as possible to avoid failure.

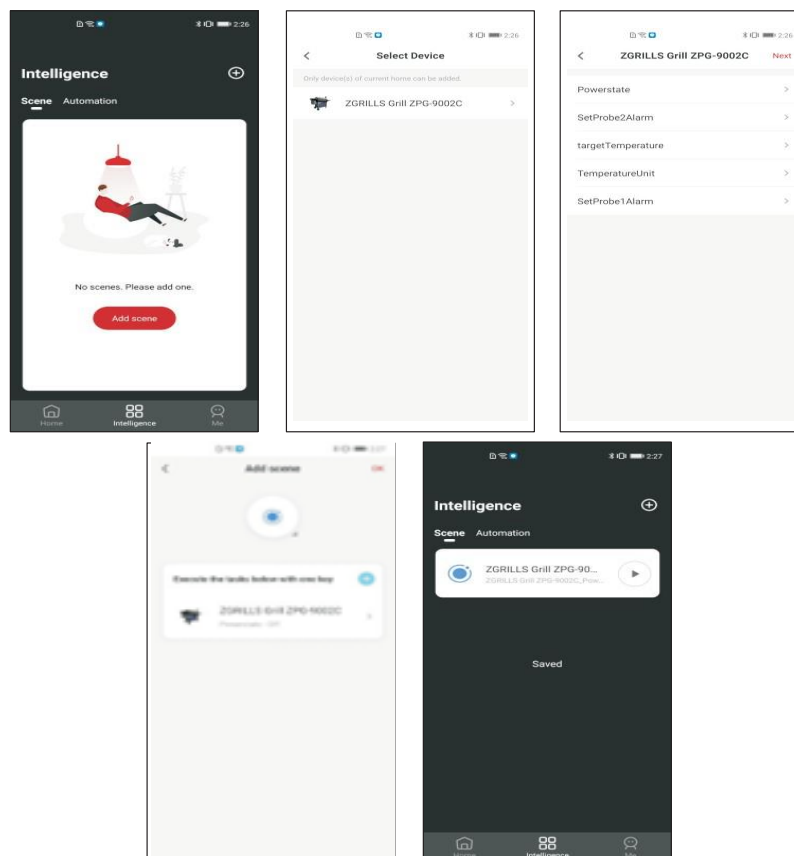
Please refer to the product manual for details.

8. How do I share a device?



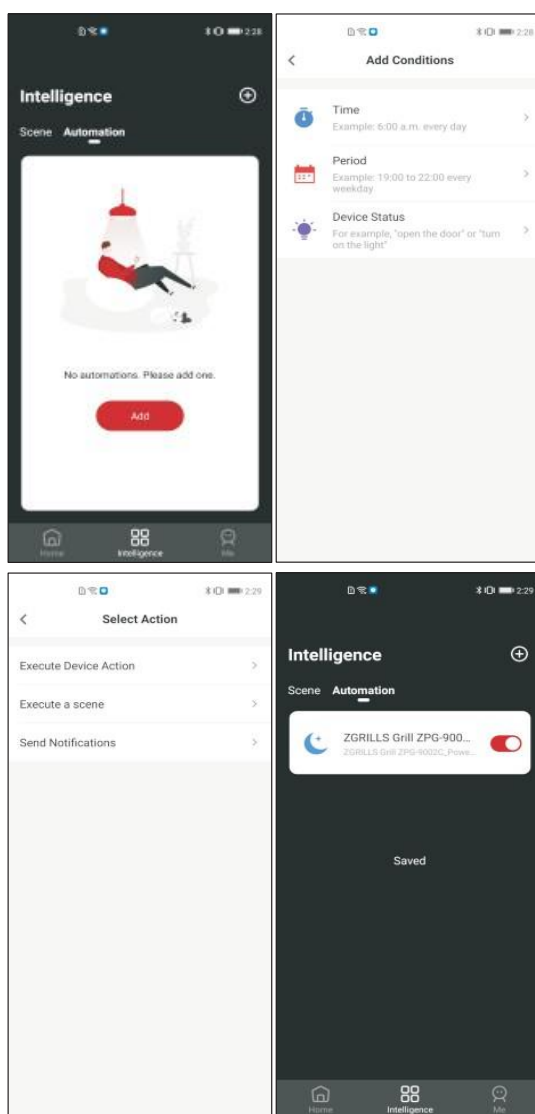
- Click the [≡] in the upper right corner on the control page.
- Click 【device sharing】 and enter shared member's account.
- After the shared member receives the sharing notification in [Me-Message Center-Sharing], and then click [Accept].
- Both the sharer and the shared person can control the device

9. How to use the Intelligence function?



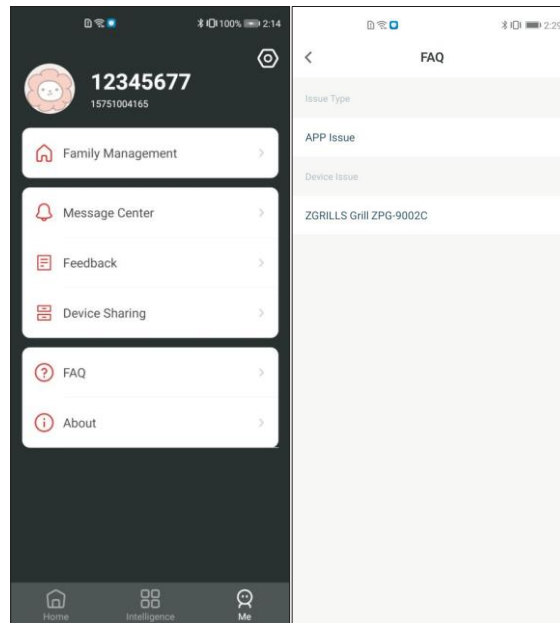
- What is the Scene?
- You can control the status of a group of devices with one click. For example, you can control the switch of multiple devices by clicking a button.
- How to add scene?
 - On the scene page, click [+] in the upper right corner or [Add scene].
 - Select the device and its specific functions that need to be executed. You can add multiple groups and edit their names.
 - Click [ok] and save, you can see the saved scenes in the scene list.
 - Click the switch corresponding to the scene in the scene list to execute the set scene function.

10.What is automation?



- When the conditions you set are met, it can automatically trigger the linkage of other devices. For example, power on a device is accompanied by the power page of another device.
- How to add automation?
 - On the automation page, click [+] in the upper right corner or [Add].
 - First add the conditions, and you can choose the time, period, or the status of a certain device.
 - Then add the device actions that need to be executed. Click [OK] and save, and you can see the saved automation in the automation list.
 - Click the switch corresponding to the automation in the automation list to execute the set automation function.

11. How to deal with usage issues?



If you encounter app or device usage problems, you can choose to view the related problems in [Me-FAQ]. Need additional assistance? Please contact the after-sales service.