

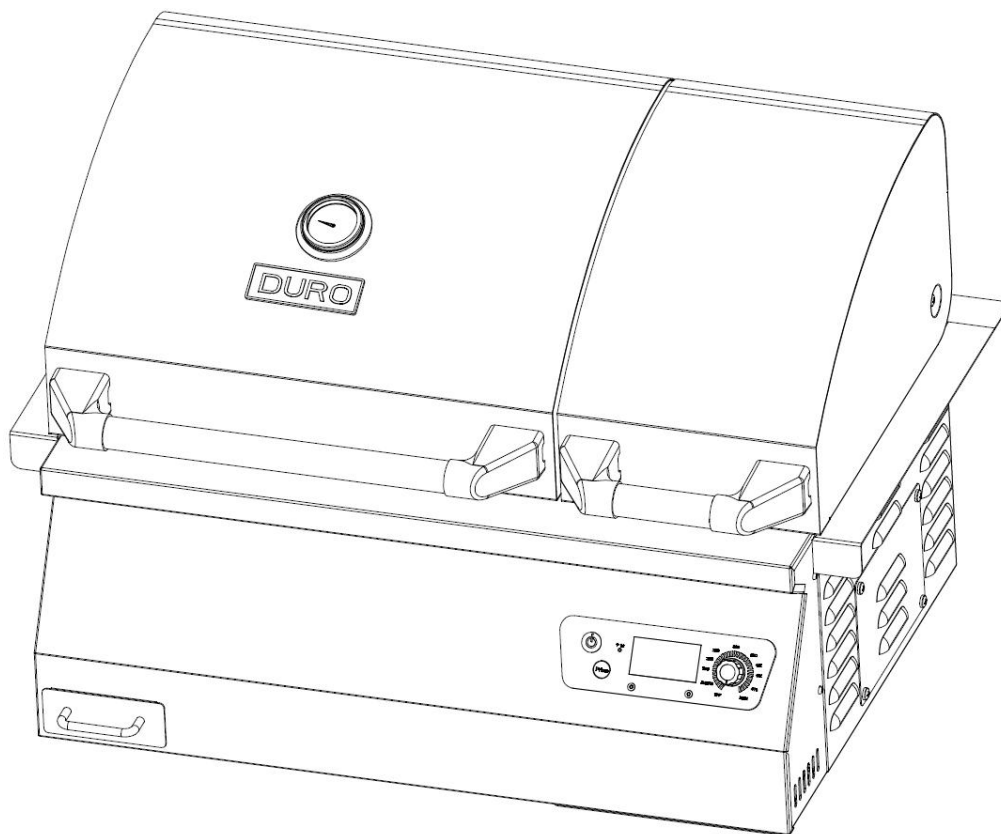


BUILT-IN OUTDOOR GRILLS

MODEL: 740-3009BI

Electric Stainless Steel Pellet Grill

Installation and User Care Guide



IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

For questions about operation, parts, accessories, and services, please call: (888) 909-8818



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CALIFORNIA PROPOSITION 65 WARNING

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm



**Should you encounter any problems
CALL US FIRST.
Do not return product to the store.
WE CAN HELP.**

For assistance, contact customer service at nxrcs@duro-global.com
or at 1-888-909-8818; Monday-Friday 9AM-5PM Pacific Standard time

Read this Installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard or other injury.

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Please always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:



Failure to comply with these instructions could result in a fire or Other potential dangers that could cause serious bodily injury, death, property damage.



You can be killed or seriously injured if you don't follow Instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



DANGER

If Fire Occurs:

- Call Fire Department
- Do Not: Try To Move Appliance, Try To Smother Fire Or Put Water On The Fire
- Keep The Appliance Clean – See Instruction Manual For Cleaning And Proper Operation
- Always Operate Appliance With Doors Of Room Open (For Appliances Intended For Indoor Use)



CAUTION

Improper Use Can Cause Uncontrolled Fire.

Operate Only Per Manufacturers Instructions
Never Use Gasoline Or Lighter Fluid
Always Store Wood Pellets Away From
Heat-Producing Appliances And Other fuel Containers

WARNING: The combustion by products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.

IMPORTANT SAFETY WARNINGS

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL

- Do not use it in any enclosed area.
- For convenience and safety, assemble the grill by at least two people.
- Be careful when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene or alcohol for lighting wood pellets. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Do not use lighter fluid on already lit wood pellets.
- When adding wood pellets, pay extreme attention.
- Never move grill when operating or when it contains hot wood pellets or ashes, keep the grill in a level position at all times while in use.
- Do not place grill near flammable liquids, gases or where flammable vapors may be present.
- When opening grill, first open slightly to let a small amount of air in for a few seconds. This prevents large amounts of oxygen from getting to suffocated wood pellets which may cause dangerous flash back.
- Be careful since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Removing excess fat before cooking will help prevent flare-ups.
- Keep your grill clean to help prevent flare-ups.
- Always put wood pellets into Hopper Box not directly into the Fire Cup of the grill.
- Do not exceed a temperature of 500° F. Do not allow wood pellets to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Do not touch any part of your grill directly while it is hot. Serious body injury could result.
- Suggest to use heat-resistant gloves when operating this grill.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Use caution to protect yourself and property. Carefully place remaining wood pellets and ashes in a noncombustible metal container.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.
- Do not use Grill in wet or rainy conditions.
- SAVE THIS INSTRUCTION FOR FUTURE REFERENCE.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury.

- Keep Children and Pet away from Grill. Supervision is necessary and do not leave grill unattended when in use.
- Keep grill area clear and free from materials that burn.
- Use caution when moving grill to prevent strains.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Keep grill at least 10 feet from any combustible material (decks, buildings, fences, trees, bushes, etc.).

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

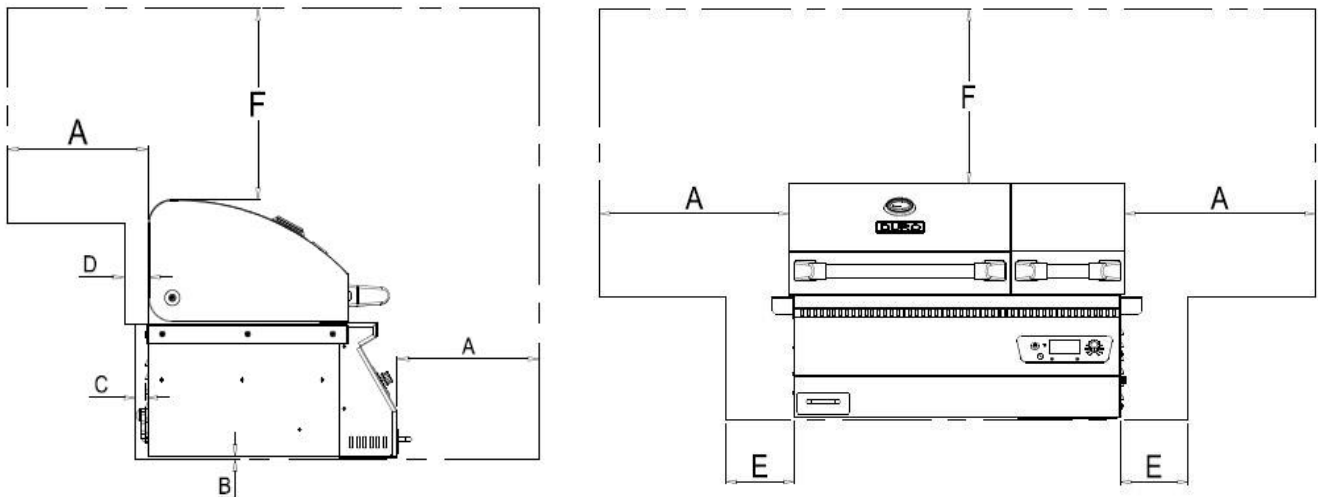
- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold 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.
- 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.
- 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.

THIS GRILL IS FOR OUTDOOR USE ONLY.

CLEARANCE ON GRILL INSTALLATION

WARNING: The structure and surrounding objects MUST maintain the specified minimum clearance to the Grill. If Built-in structures constructed of wood or other combustible materials, it may require clearance to combustible materials. The grill may be supported by either the three support brackets, or the four leveling feet. Please note that there must be at least 3/8" (1.0cm) clearance between the bottom of the grill and the structure.

Maintain the clearance between grill and combustible materials as specified below



POSITION	DIMENSION (US)	UNIT WITH OPTIONAL HEAT SHIELD KIT (VGBHSK)
A	17"	17"
B	35"	35"
C	2"	2"
D	3.5"	3.5"
E	18"	1/8"
F	30"	30"

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

INSTALLATION REQUIREMENTS

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- Phillips screwdriver
- Level
- Scissors or cutting pliers (to remove tie-down)

Parts Supplied

- Screws for assembling the bracket

CAUTION: Be careful when assembling your grill to avoid scrapes or cuts from sharp edges.

Location Requirement

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths.

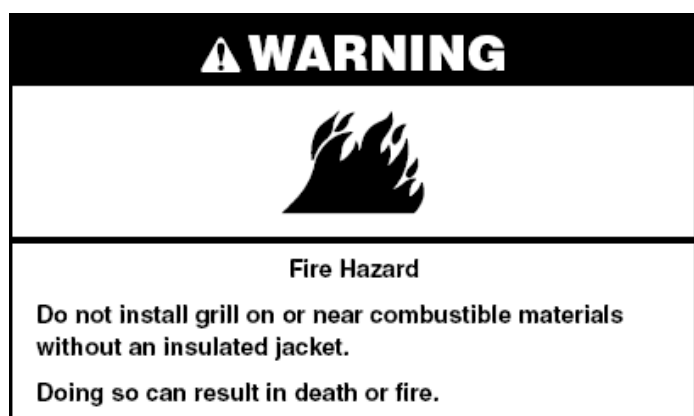
The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for out

- A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

Built-In Outdoor Grill Enclosure



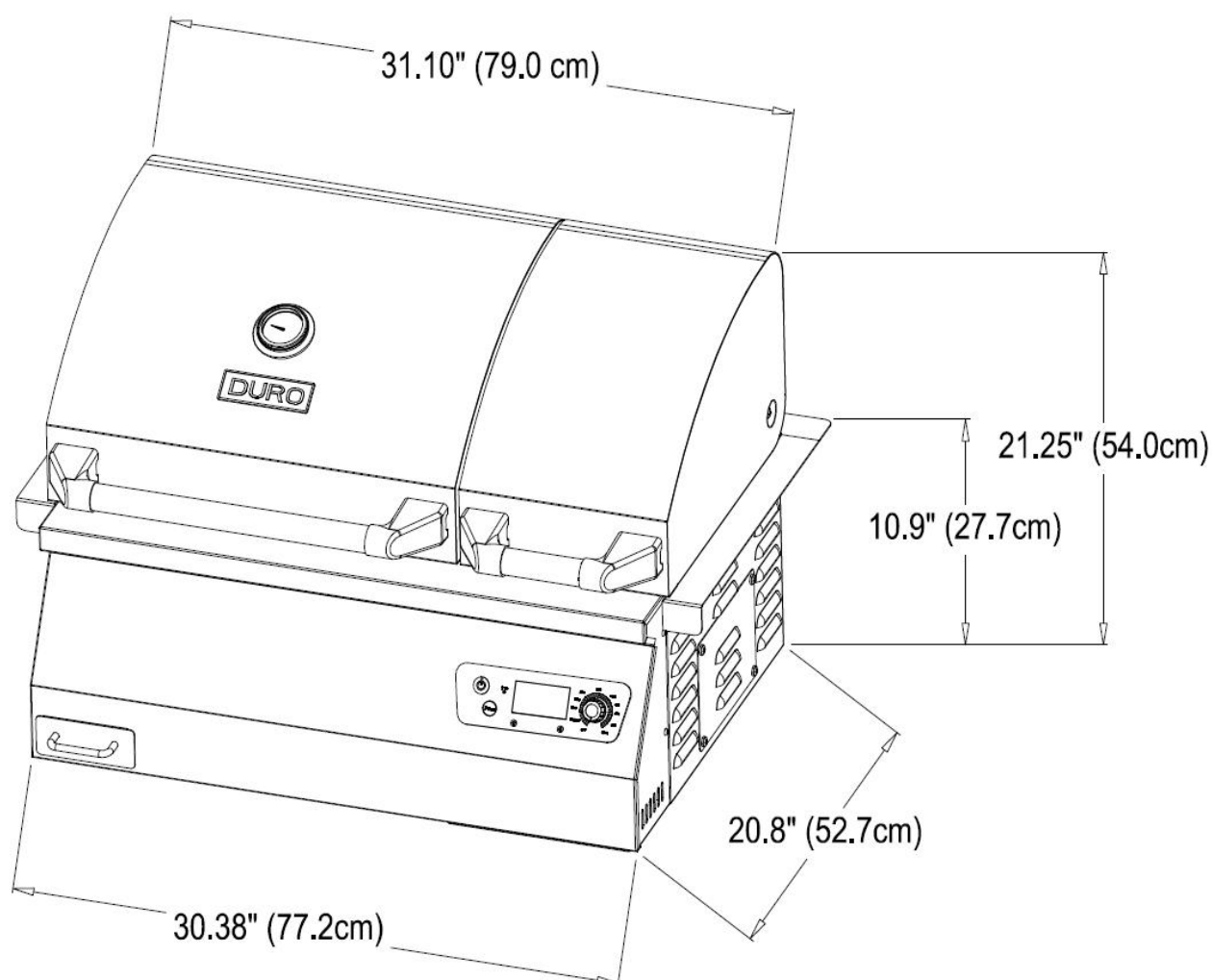
Fire Hazard

Do not install grill on or near combustible materials without an insulated jacket.

Doing so can result in death or fire.

This built-in outdoor grill is only for installation in a built-in enclosure constructed only of noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

Product Dimensions



CABINET CUTOUT DIMENSIONS

The illustration below includes cutout dimensions and minimum spacing requirements. The illustration is for reference. The design of your cabinet layout can be personalized, but the dimensions for the cutouts and minimum spacing must be followed.

Center or support surfaces must be level.

Built-in Outdoor Grill Enclosure Ventilation Requirements (see picture 1)

Any enclosure is to be ventilated by openings at both the top and lower levels of the enclosure. The following information is the minimum for proper ventilation of your island construction. There should be a minimum of $1 \frac{7}{8}$ " (4.4 cm) of clearance from the bottom of the grease tray and the front wall of the island for proper ventilation.

NOTE: There should be no solid surface underneath the firebox portion of the grill. A minimum of 3" (7.6 cm) is required between the back of the grill and noncombustible materials should be used.(see picture 2)

Any enclosure for built-in installation is to have at least below 2 openings:

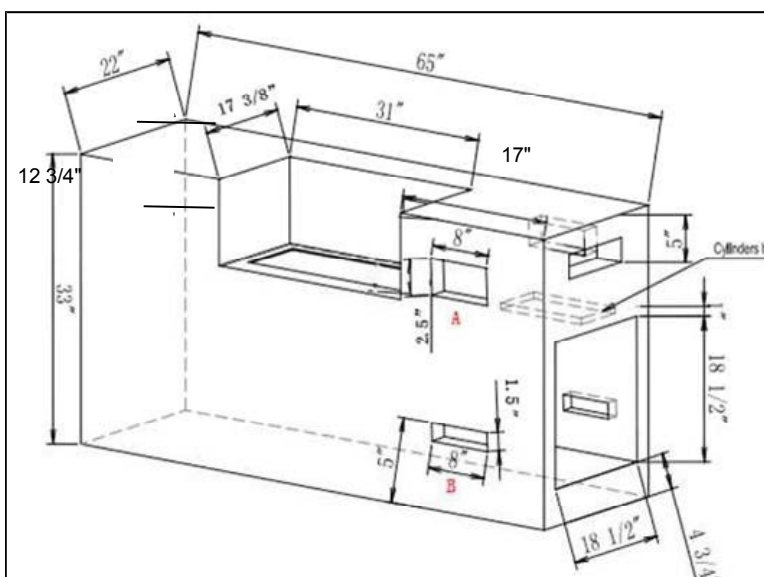
Hole A: (see picture 1)

Top openings: At least two equally sized ventilation openings shall be provided in the side walls of the enclosure, located within 5 in of the top of the enclosure, spaced at a minimum of 90 degrees and unobstructed. The openings shall have a total free area of not less than 20 in².

Hole B: (see picture 1)

Floor level openings: At least two equally sized ventilation openings shall be provided in the side walls of the enclosure, the bottom of the openings shall be 1 inch or less from the floor level and the upper edge no more than 5 inches above the floor level, spaced at a minimum of 90 degrees and unobstructed. The openings shall have a total free area of not less than 10 in².

Every opening shall have a minimum dimension so as to permit the entrance of a 3.2mm rod. Proper ventilation is a required based on the above mentioned specifications for your grill to operate properly.



Picture 1

Picture 2

GRILL INSTALLATION INSTRUCTIONS

Unpack Grill

⚠ WARNING

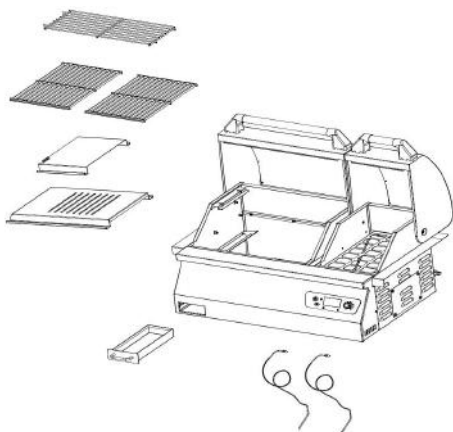
Excessive Weight Hazard

Use two or more people to move and install grill.

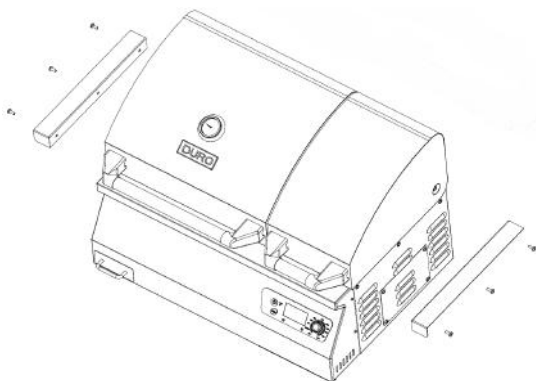
Failure to do so can result in back or other injury.

Unpack Grill

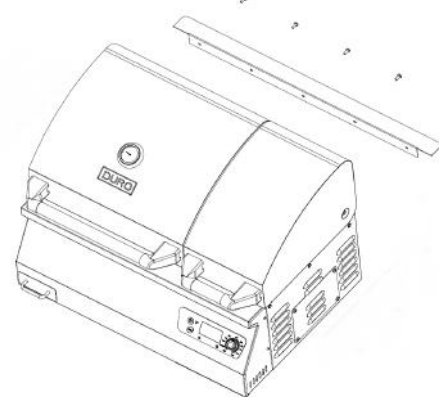
1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor location.
3. Open the grill hood.
4. Ensure all the parts are well packaged and kept in the right place, then remove foam block and wrap from inside the box.
5. Replace the flame tamers, grill grates and warming rack.
6. Place all the parts to the correct location as picture below



7. Use 6pcs 1/4* 12mm screws (these 6 pcs screws will be packed together with manual) to lock left and right and back trims to the firebox sides separately as pic.below.



8. Using 5pcs 1/4* 12mm screws (these 5 pcs screws will be packed together with manual) to lock the back trim to the back side of firebox as pic. below



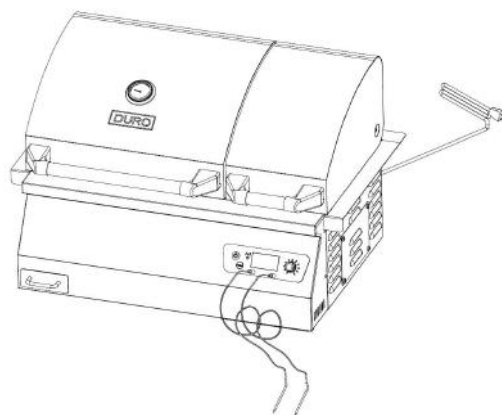
Install Grill

NOTE: The grill drops into the enclosure and is supported by its side flanges. Do not use a bottom support.

1. Place grill into outdoor enclosure, leave enough room in the back to connect to the gas supply.
2. Before connecting to the electricity, please ensure the knob sets on "OFF".

To Activate The Grill:

1. Check that the control knob is in the "Off" position
2. Check and ensure that the plug dry
3. Connect the plug to the latest socket away from water
4. Press the power button.
5. Set the temperature you want and warm it up



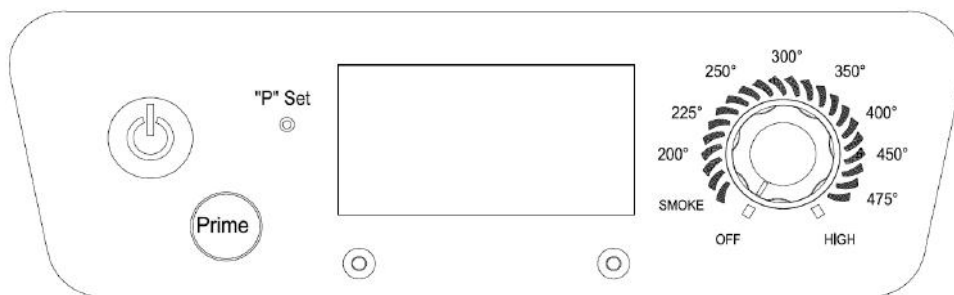
NOTE: The grill you have purchased may have some or all of the features listed. The locations, appearances and operations of the features shown here may not match those of your model.

OPERATION INSTRUCTIONS



LIGHTING INSTRUCTIONS

1. Read instructions before lighting.
2. Open lid during lighting.
3. Make sure power switch is disconnected.
4. Make sure control knob is in the **"OFF"** position.
5. Fill the pellet hopper with pellets.
6. Plug the power cord into 120 Volt AC grounded outlet.
7. Press the power switch button and turn the control knob to the **"HIGH"** position, the auger and fan will work immediately. It takes some time for the pellets to travel from the auger to the pellet firepot.
8. When the pellets start to drop to the firepot, turn the control knob to **"SMOKE"** position. Allow the pellets come to full flame and start smoking.
9. Turn the control knob to any cooking setting desired after the pellets are ignited.
10. To turn burner off, dial the control knob to the **"OFF"** position. The draft fan will stay on for 10 minutes.



- ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN.
- After the Pellets are ignited, you can turn the control knob to any cooking setting desired .

INITIAL FIRING:

Set temperature control knob 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.

Please preheat the grill for 10 minutes before placing food. This makes your grill heat up and quickly return to your desired temperature once your food is placed. Otherwise it will take a longer period of time to bring both the grill and the food to your desired cooking temperature.

NOTE: The grill you have purchased may have some or all of the features listed. The locations, appearances and operations of the features shown here may not match those of your model.

IF GRILL FAILS TO IGNITE:

1. Turn the control knob to the "**OFF**" position and turn the power switch off.
2. Wear the protective gloves and make sure all the components are cool to touch. Open lid, remove the cooking grates, grease drip tray and flame tamer.
3. Remove all unburned pellets and ash from the firepot.
4. When all cleaned, turn the control knob to the **SMOKE** position. Check the following:
 - a. Check the hot rod working or not by checking if the hot rod should turn a light red slowly in around 1-2 minutes. **DO NOT touch the hot rod.**
 - b. Visually confirm the hot rod is protruding approx. 1/2" into the burn pot.
 - c. Visually confirm pellets are dropping in the firepot from auger.
 - d. Confirm the draft fan is working by holding your fingers above the firepot to feel the blowing air through the firepot.
5. If one or all of the above are not working, see the trouble shooting section or contact customer service.

LIGHT THE GRILL WHEN THE HOT ROD NOT WORKING:

The grill can still be used if the hot rod only is not working:

1. Turn OFF the appliance and unplug the power cord.
2. Wait for the grill until it is fully cool down. Then disconnect the hot rod (Purple/White wire pairing as shown in WIRING DIAGRAM) from beneath the pellet hopper. Also, you need to remove the hopper bottom panel to access the wiring. Once the hot rod is disconnected, replace the hopper bottom panel and plug the power cord into a grounded outlet.
3. Fill the pellet hopper with pellets.
4. Remove the cooking grates, grease drip tray and flame tamer, then pour 1/2 cup of pellets into the firepot.
5. Squirt 2 tablespoons of alcohol gel fire lighter into the firepot on top of the pellets.
DANGER: Never use gasoline, kerosene, lighter fluid or similar liquids to light a fire in this grill.
6. Carefully light the alcohol gel with a fireplace match or a long-reach butane lighter.
DANGER: Never squirt alcohol gel into a burning fire or a hot firepot. The alcohol gel bottle could explode and cause a fire, serious injury or death.
7. Let the alcohol gel and pellets burn for approximately 4 minutes.
8. After assuring the pellets have ignited. Now there is a fire in the firepot so **SUBSEQUENT START-UP** you should be careful not to burn yourself when you place components back in place.
9. Turn on the grill and turn the temperature control knob to any setting desired. With the lid closed, preheat the grill for 10 minutes before placing food.

CONTROLLER OPERATION

Functional Description

Starting-up

- Power switch button including indicator controlled by light touch.
- When the power is off, indicator light is black, indicator light is blue when the power on.
- Fire rod works (the decimal point of LCD temp is flashing) when turning on, then stop after 5 minutes.
- 5 minutes later, anytime when the temp lower than 130°F, fire rod will re-ignite, and stops when the temp higher than 180°F in 5 minutes.

Manually Pellet feeding

- Press the power switch button to activate the system.
- Keep press the **Prime** button to keep auger feeding the wood pellet to the hopper.
Keep feeding for 2 minutes, if furnace temp higher than 180°F, changes mode to feed the pellet by gear.
- Change to programmed control feeding mode when loose hand.

Smoke

When the Temperature Dial is set to SMOKE, the grill maintains a low temperature and outputs the desired amount of smoke to increase the flavor of the foods.

- Dial the knob to **SMOKE**.
- Light touch "**P**"Set button to awake the display "P"SET on screen.
- Short press "**P**"Set button to change the smoke gear from P0 to P7 (it defaults to P4)
- Specific working time of starting feeding motor for each gear as below

Setting	Auger On(S)	Auger Off(S)	Duty Cycle
P 0	18	55	24.6%
P 1	18	70	20.4%
P 2	18	85	17.5%
P 3	18	100	15.3%
P 4	18	115	13.5%
P 5	18	130	12.2%
P 6	18	140	11.4%
P 7	18	150	10.7%

- Long press "**P**"Set button to switch Celsius and Fahrenheit.

Cooking

- 11 gears for furnace temperature, Gear of OFF/SMOKE/HIGH and general .
- Dial the knob switch to desired temperature
- Setting furnace temperature and current actual temperature will show on the display screen.
- If the Temperature is set to **HIGH**, the grill operates at 500°F.

Shutdown Cycle:

- Feeding motor and fire rod turn off.
- Fan will continue to run for 10 minutes.

After finished cooking, turn the temperature control knob to **OFF** position, to prevent flame flare-up, The function of this setting will leave the draft fan running for 10 minutes to burn redundant pellets in firepot. After the fan runs for 10 minutes, once the temperature lower than 130°F, it will stop running and the controller will power off.

CAUTION: The power switch button will shut the power off to the controller and the temperature control knob will cut off power to the grill components only. When servicing the controller or any parts ensure that the power supply is disconnected to avoid a shock hazard.

Failure Warning

L_{Er} (Low Temperature Alarm)

- Grill temp was below 130°F for more than 5 minutes when the fire rod re-ignite.
fire rod, feeding motor, draft fan closed. LCD shows L_{Er}

H_{Er} (High Temperature Alarm)

- Grill temp reached 615°F. LCD shows H_{Er}, fire rod, feeding motor, draft stop.
- Turn knob switch to "**OFF**" or cut off the power to reset the system.

Err (can not detect the temp probe)

Turn off fire rod, feeding motor, draft fan, screen shows Err, need to cut off the power and restart.

- Temperature probe is improperly connected to controller board.
- Temperature probe short circuit.
- Temperature probe performs failure.

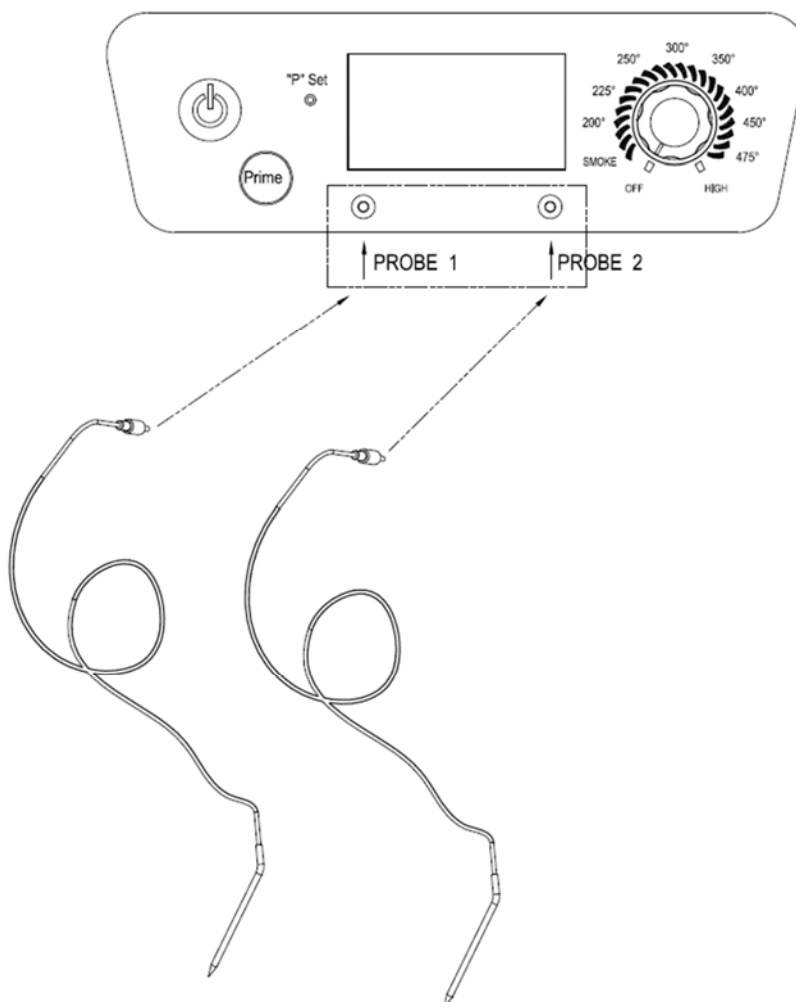
Whenever either of these alarm conditions occurs you should check to see what caused this condition and fix the problem.

Please note: After dial the control knob to "OFF", let the system runs for 5-10 minutes, then you can turn off the power switch. Otherwise, it may even cause the fire in the firepot go into the pellet hopper.

NOTE: The grill you have purchased may have some or all of the features listed. The locations, appearances and operations of the features shown here may not match those of your model.

HOW TO USE THE MEAT PROBES

When meat probes not connected, display screen will shows "no P". Plug the meat probes into the pellet control panel as shown, you can get the temperature of probe 1 and probe 2 once you insert the foods, and the temperature will shows on the display screen later.



USING WOOD PELLET FUEL

These clean-burning barbecue wood pellets generate about 8000 BTU's per pound with very little ash, a low moisture content (5-7%), and are carbon neutral. Barbecue wood pellets are mostly produced by pure raw material being pulverized with a hammer-mill, and the material is pushed through a die with pressure. As the pellet is forced through the die, it is cut, cooled, screened, vacuumed, and then bagged for consumer use.

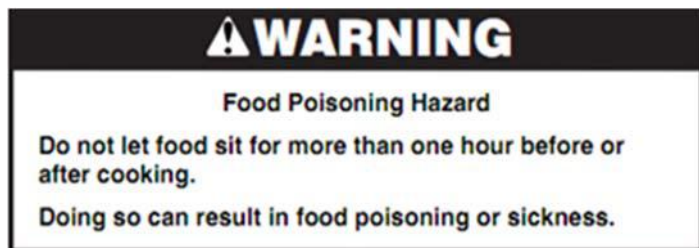
Do Not Use Pellet Fuel Labeled As Having Additives. Best Use Wood Pellet under 6mm

OPERATING TIPS

1. Just like other barbecues, the actual temperature of this grill or the cooking times will be affected by external temperature, humidity, wind conditions, quality of pellets and so on.
2. It is better to shelter your grill from the wind, this will aid in temperature output, heat retention and heat recovery time when opening the lid.
3. Do not open the lid frequently, it will increase your cooking time. But you can open the lid when you want the grill to cool down quickly.
4. Please preheat the grill for 10 minutes before placing food. This makes your grill heat up and causes it to return back to your desired temperature once your food is placed. Otherwise it will take a longer period of time to bring both the grill and the food to your desired cooking temperature.
5. Never move your grill while running.
6. Never put water into the Pellet Hopper or Firepot.
7. Never add pellets to 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 OPERATION 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 maintain your Grease Drain Pan. Failure to clean the Grease Drain Pan, and Grease Drain Sink may cause grease fires. If this situation happens, turn the Switch OFF to reduce the amount of oxygen in the Chamber 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 Grease Drain and the Grease Drain Pan. Replace the foil on the Grease Drain Pan. Then restart the grill and resume cooking.

NOTICE: Always have a fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.

TIPS FOR OUTDOOR GRILLING



Before Grilling

- Thaw food items before grilling.
- Preheat grill on high for 10 minute. The lid must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help to reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5.0 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned, several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce .
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Cooking by direct heat means the food is placed on grill grates

Direct Heat

directly above lighted firepot. The flame tamer position can be changed. If the flame tamers are overlapping completely, total cooking time may be shorter.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated firepot/burner, allowing heat from lighted firepot on either side to cook the food.

OUTDOOR GRILL CARE

Maintain and Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing cream, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: To avoid damage to grill grates, do not use a steel or fiber scraper.

Cleaning Method:

Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Set the burner to HI for 10-15 minutes with the lid closed to burn off food soil. Turn off, raise the lid and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 ml) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING RACK

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

IMPORTANT: Make sure gas supply is off and all control knobs are in the Off position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burner. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial Degreaser designed for stainless steel.

DRIP TRAY

IMPORTANT: The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray

CONTROL PANEL

IMPORTANT: To avoid damage to control panel, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the display screen gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Wipe and dry

Ash

Clean the ash from the interior of the grill periodically, otherwise excess ash in the firepot may cause your fire to go out, especially in the SMOKE setting.

A shop vac is an excellent tool to handle the ash. **(WARNING: Make sure you grill is cold when you want to clean the ash from the grill.)**

Storing your Grill:

- Disconnect power cord from outlet.
- Clean cooking grates.
- Store in dry location and out of reach of children.
- Cover grill if stored outdoors.

NOTICE: Do not store your wood pellet fuel in humid area or extreme dry section

TROUBLESHOOTING

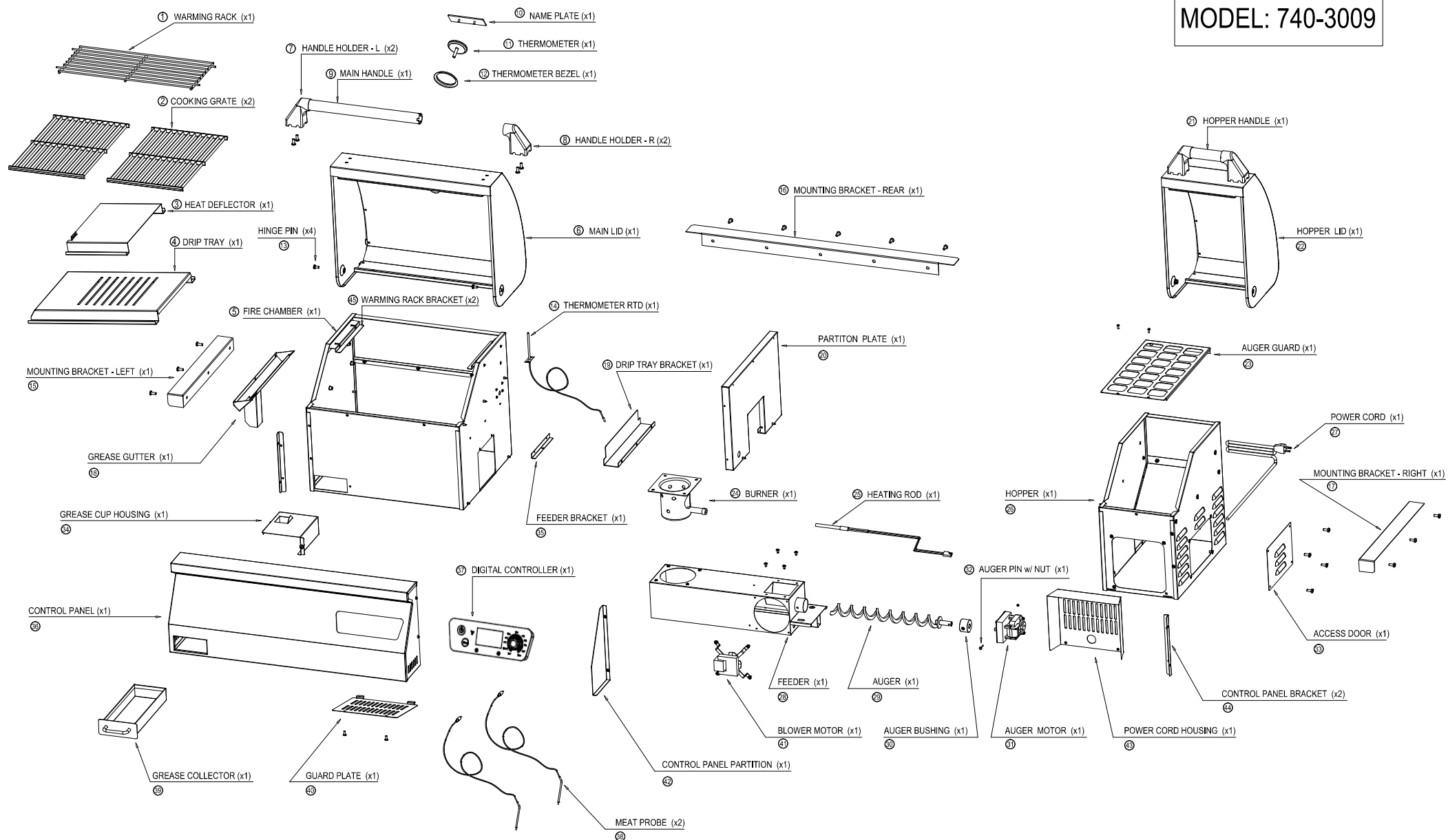
CAUTION: Make sure the grill is completely cool and unplugged before you do any inspection, cleaning, maintenance or service work.

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 control, check the fuse on back. Replace the fuse if blown.
	Hot Rod	If both of the Draft Inducer Fan and the Auger Driver Motor are operating, the Hot Rod needs to be replaced. If one or both are not operating, please contact us.
	Control Board	Remove the Control Board, check the wires and connections. Feel free to contact us if you need help.
	Auger Drive Motor	Locate the small fan blade on the back of the auger drive motor, turn unit on, if the fan does not turn, it indicates the Auger Drive Motor need to be replaced.
Fire goes out	Too much ash	Clean the ash. Refer to OUTDOOR GRILL CARE
How to start	SMOKE setting	Start your grill on SMOKE setting with the lid open, after 2 minutes, close the lid and turn to any cooking setting desired.
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.
Excess or discolored smoke	Pellets	Replace moist pellets with fresh dry pellets.

If any symptom is not listed, please contact our customer service at (888) 909-8818

EXPLODED VIEW

MODEL: 740-3009



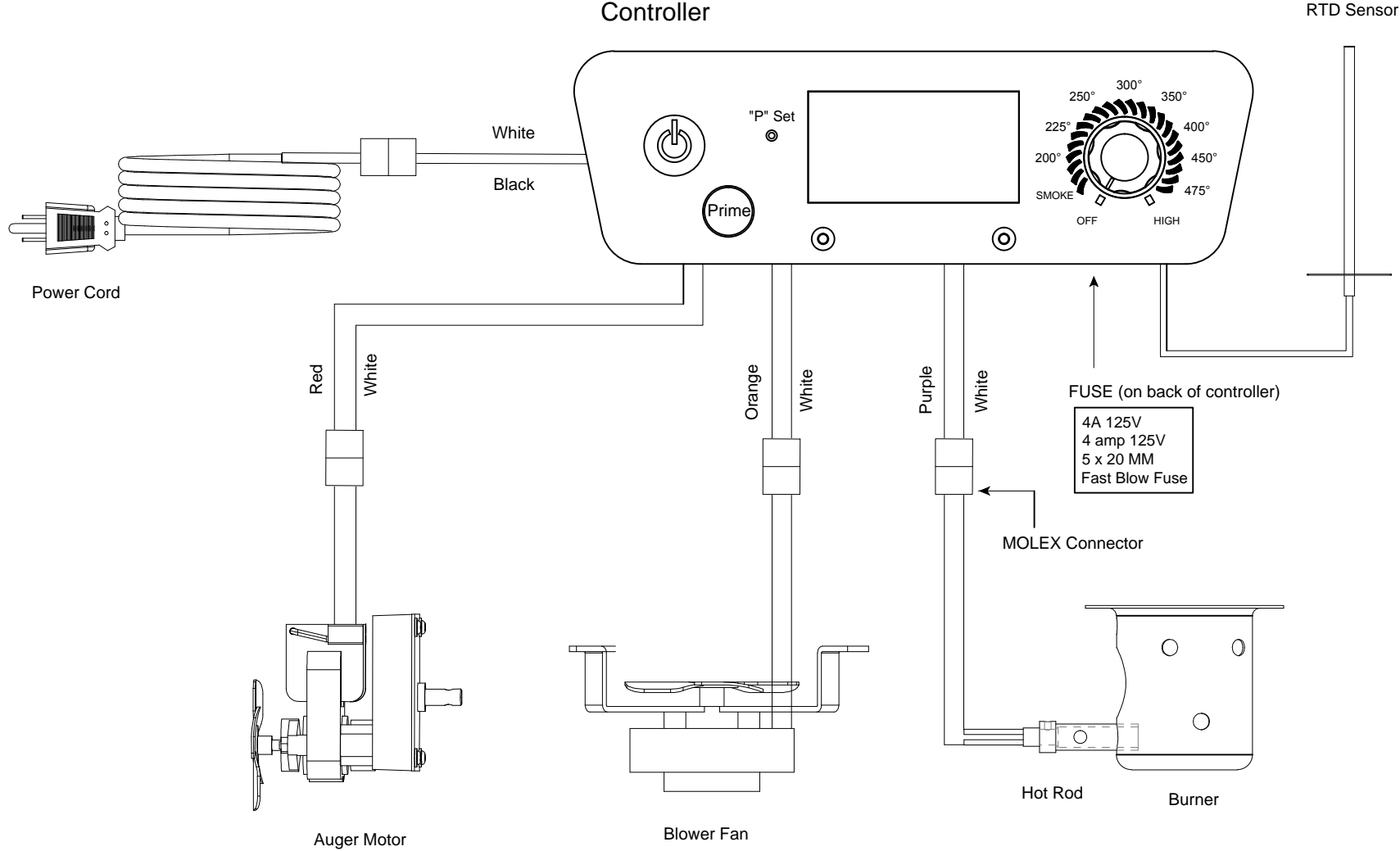
PART LIST

PART NUMBER	PART (Description)	Quantity
1	WARMING RACK	1
2	COOKING GRATE	2
3	HEAT DEFLECTOR	1
4	DRIP TRAY	1
5	FIRE CHAMBER	1
6	MAIN LID	1
7	HANDLE HOLDER - L	2
8	HANDLE HOLDER - R	2
9	MAIN HANDLE	1
10	NAME PLATE	1
11	THERMOMETER	1
12	THERMOMETER BEZEL	1
13	HINGE PIN	4
14	THERMOMETER RTD	1
15	MOUNTING BRACKET - LEFT	1
16	MOUNTING BRACKET - REAR	1

PART NUMBER	PART (Description)	Quantity
17	MOUNTING BRACKET - RIGHT	1
18	GREASE GUTTER	1
19	DRIP TRAY BRACKET	1
20	PARTITION PLATE	1
21	HOPPER HANDLE	1
22	HOPPER LID	1
23	AUGER GUARD	1
24	BURNER	1
25	HEATING ROD	1
26	HOPPER	1
27	POWER CORD	1
28	FEEDER	1
29	AUGER	1
30	AUGER BUSHING	1
31	AUGER MOTOR	1
32	AUGER PIN w/ NUT	1

PART NUMBER	PART (Description)	Quantity
33	ACCESS DOOR	1
34	GREASE CUP HOUSING	1
35	FEEDER BRACKET	1
36	CONTROL PANEL	1
37	DIGITAL CONTROLLER	1
38	MEAT PROBE	2
39	GREASE COLLECTOR	1
40	GUARD PLATE	1
41	BLOWER MOTOR	1
42	CONTROL PANEL PARTITION	1
43	POWER CORD HOUSING	1
44	CONTROL PANEL BRACKET	2
45	WARMING RACK BRACKET	2

WIRING DIAGRAM



LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (*Model #740-3009-BI*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

Pellet Feeding System Parts: 1 year LIMITED warranty against functional damage.

Warming Rack: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Cooking grids: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Stainless steel parts: 1 Year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.

All other parts: 1 Year LIMITED warranty (Includes, but not limited to frame, housing, cart, control panel, mounting bracket, meat probe, igniter); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.

- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

DURO CORPORATION

17018 Evergreen

place, City of

Industry,

CA91745

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling
1- (888) 909-8818

