

WOOD PELLET GRILL

ZPG - 7002B

OWNER'S MANUAL

MON TO FRI, 8:00 A.M - 5:00 P.M. PACIFIC STANDARD TIME

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SAVE THIS MANUAL FOR FUTURE REFERENCE

WARNINGS!

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 young children away while it is in use.

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

Do not move your grill while operating or while it is hot until the grill is completely cold.

If a grease fire occurs, turn "off" and leave lid closed until the fire 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 time use.

We suggest that use Z GRILLS BBQ WOOD PELLETS, which are specifically made to work in our grills.

Do not use your grill on rainy days.

Do not touch any part of your grill directly while it is hot. Serious bodily injury could result.

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

We suggest that you should warp Grease Drain Pan up with heavy-duty aluminum foil before using 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.

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

COMPONENT LIST

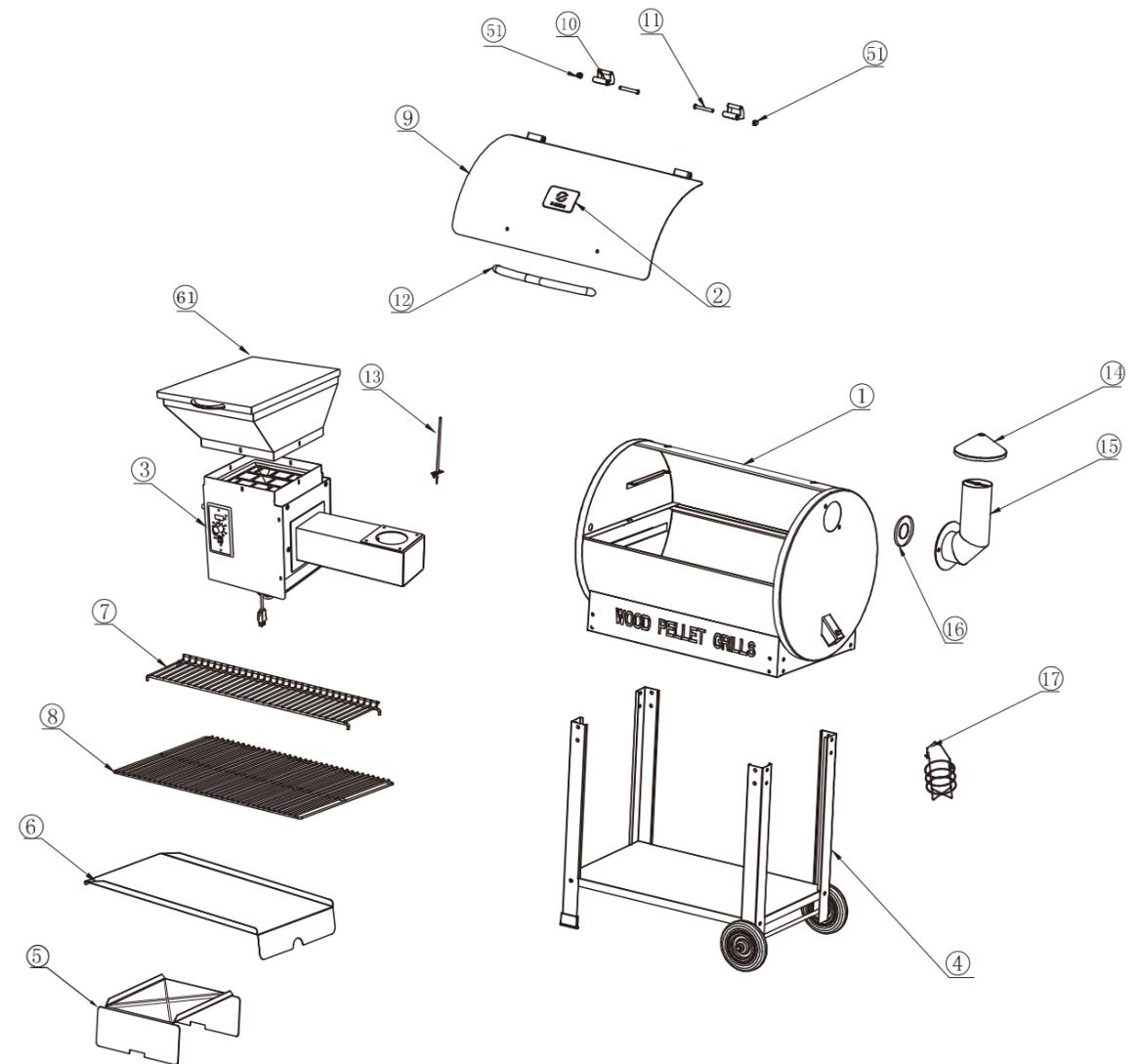
ITEM	Qty	Description
1	1	Grill Chamber Assembly
2	1	Name Plated
3	1	Hopper Assembly I
4	1	Body Frame
5	1	Heat Baffle
6	1	Grease Drain Pan
7	1	Warming Rack
8	1	Porcelain Grills
9	1	Lid
10	2	Hinge Assy
11	2	Pivot
12	1	Lid Handle
13	1	RTD
14	1	Chimney Cap Assembly
15	1	Smoke Stack Assembly
16	1	Smoke Stack Gasket
17	1	Grease Basket
18	1	Screwdriver
19	1	Hopper Lid
20	1	Hopper Lid Handle
21	1	Hopper Up Safety Gate
22	1	Digital Control W/SDC
23	1	Hopper Frame
24	1	Hopper Down Safety Gate
25	1	Auger Drive Motor
26	1	Auger Nylon Ring
27	1	Power Cord
28	1	(3/8x3/16) Foam Glue
29	1	Cable Clip
30	1	Auger
31	1	Hot Rod (Ignitor)

ITEM	Qty	Description
32	1	Firepot Welding Assembly
33	1	Burner Box Assembly
34	1	Hopper Insulation Gasket
35	1	Feeder Assembly
36	1	Fan
37	1	Bottom Plate
38	2	Left Legs
39	2	Gasket
40	2	Leg Cap
41	1	Right Rear Leg
42	1	Right Front Leg
43	2	Wheels
44	1	Axle
45	2	Spring Washers
46	25	Bolt (1/4-20*12mm)
47	2	Gasket (Φ 8.5* Φ 25*2mm)
48	4	Hexagon Bolt(1/4-20*12mm)
49	2	M5 Cap Nuts
50	4	Gasket (Φ6.5*Φ 18*2.0mm)
51	2	Cap Nut
52	2	Hexagon Nut (1/4-20)
53	2	Gasket (Φ4.2*Φ12*1.0mm)
54	2	S/S Bolt (5/32-32*5mm)
55	2	Wrenches
56	2	Gasket (Φ13*Φ25*2mm)
57	16	Gasket (Φ6.5*Φ15*1mm)
58	4	Bolt (5/32-32*6 mm)
59	4	Hexagon Kep Nut (5/32-32)
60	16	Spring Washer (Φ6.5*Φ10*1.2mm)
61	1	Hopper Assembly II
62	1	Hopper Assembly III

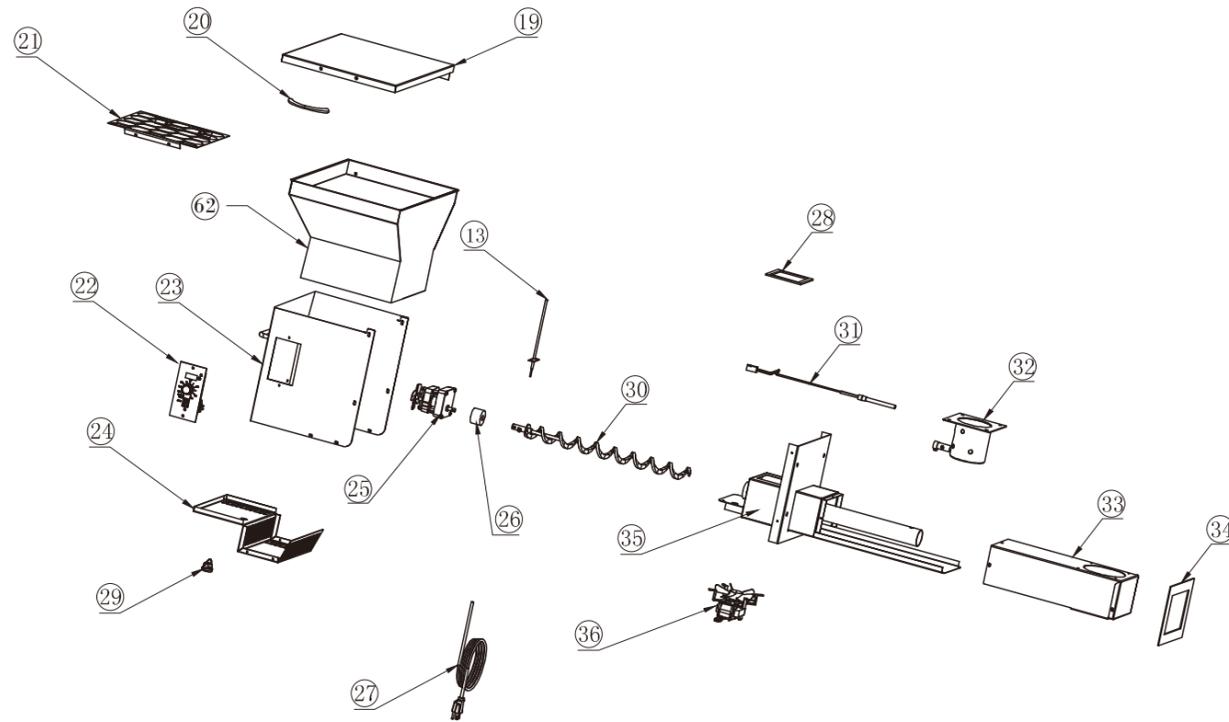
Remarks : 46*(Hardware Package) has 25 screws in total , including 24 necessary screws and 1 spare part screw.

ASSEMBLY INSTRUCTIONS

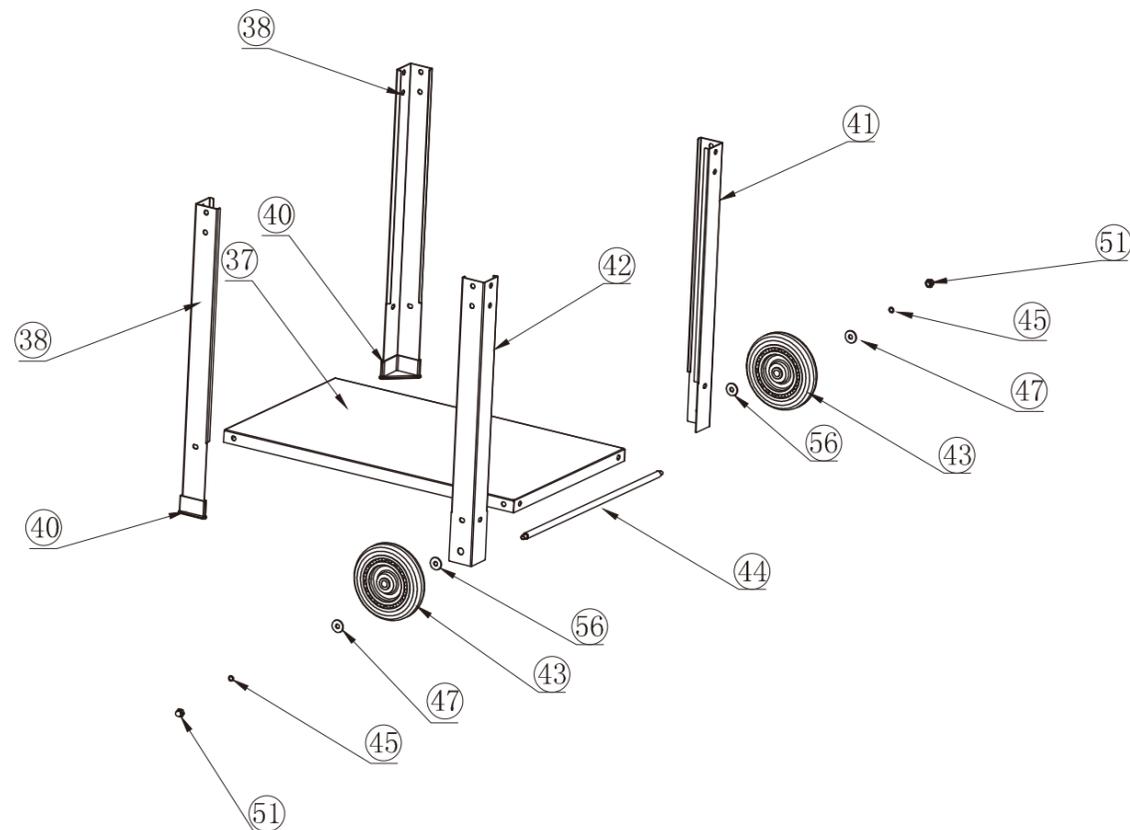
List :



Hopper / Burner Assembly:



Body Frame Assembly:



1. MOUNTING THE BODY FRAME TO THE CHAMBER:

- 1.) With the help of another person, put the Chamber on cardboard, then attach 2 Left Legs(38) to Chamber(1) with 1/4-20*12mm Bolt(46), $\Phi 6.5 \times \Phi 10 \times 1.2$ mm Spring Washer(60) and $\Phi 6.5 \times \Phi 10 \times 1.0$ mm Gasket(57). As shown in Figure 1. Caution: The grill is very heavy. Always lift the grill with 2 people. (Do not over tighten the Bolts.)
- 2.) Attach Right Rear Leg(41) and Right Front leg(42) on the Chamber(1) by using 1/4-20*12mm Bolt(46) through $\Phi 6.5 \times \Phi 10 \times 1.2$ mm Spring Washer(60) and $\Phi 6.5 \times \Phi 10 \times 1.0$ mm Gasket(57). As shown in Figure 1. (Do not over tighten the Bolts.)
- 3.) Attaching bottom plate(37) on 4pcs legs by using 1/4-20*12mm Bolts(46), keep it steady. As shown in Figure 2.
- 4.) Attach Axle(44) go through the holes of Right Rear Leg(41) and Right Front Leg(42). Attaching $\Phi 13 \times \Phi 25 \times 2$ mm Gaskets(56) for right side and left side, then assembly respectively Wheels(43), $\Phi 8.5 \times \Phi 25 \times 2$ mm Gaskets(47), Spring Washers(45) and Gap Nuts(51), after that using wrench to tighten them. As shown in Figure 3.

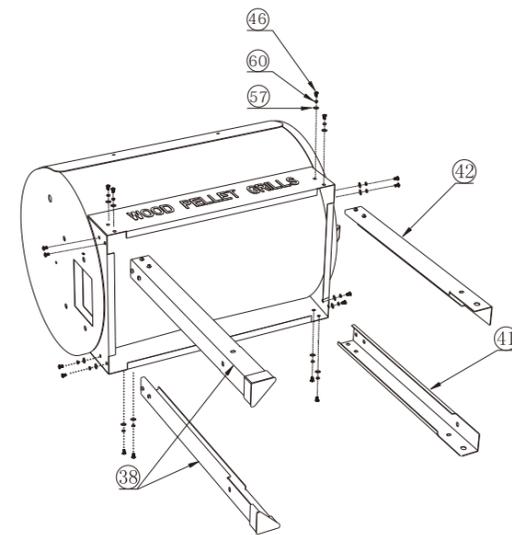


Figure 1

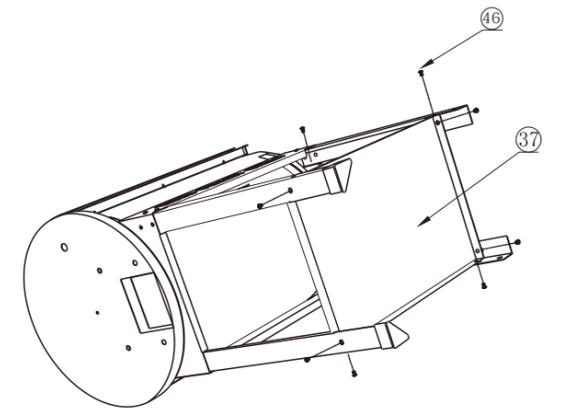


Figure 2

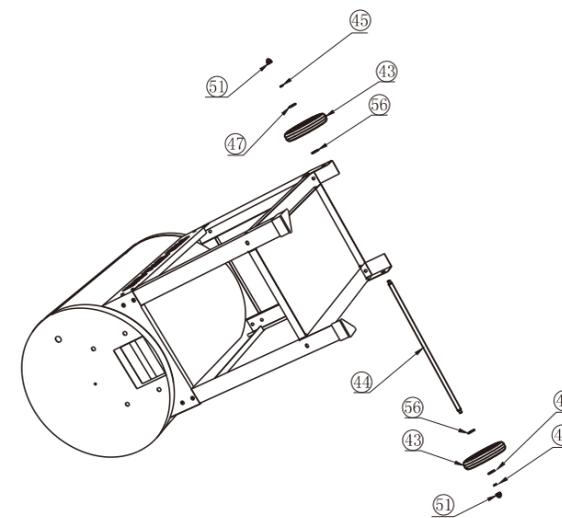


Figure 3

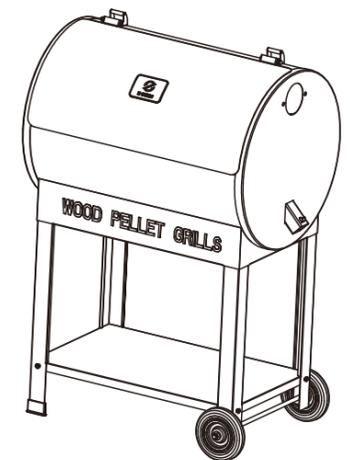


Figure 4

2.Assembling of Hopper

Insert Hopper Assembly II(61) into Hopper Assembly I(3), align the holes as shown in FIG 5. Insert the 5/32-32*6mm Bolts(58) through the holes in the Hopper and 5/32-32 Hexagon Kep Nuts(59), then open the Hopper Lid and tighten it from inside. The four sides are installed in the same way.

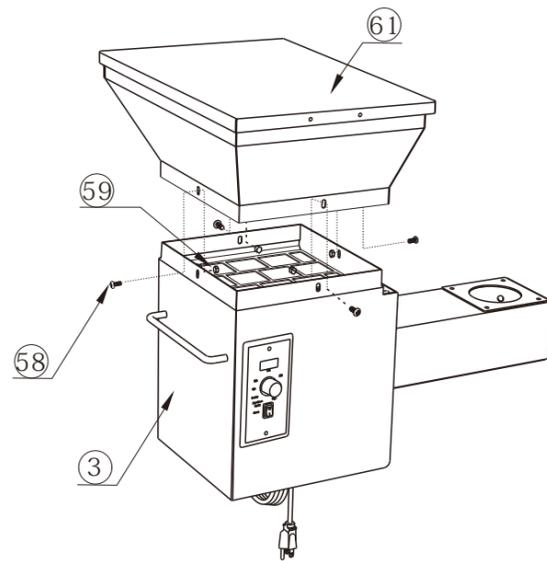


Figure 5

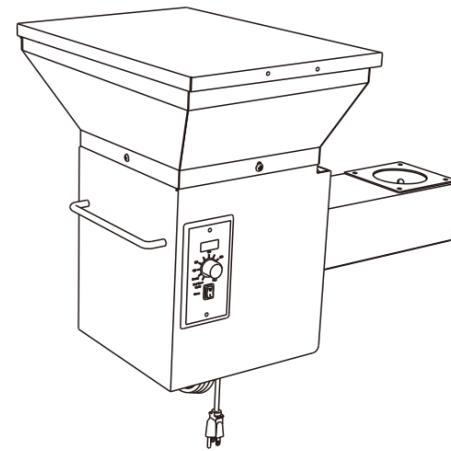


Figure 6

3.Mounting the Hopper to the Chamber

Remove the Gaskets and Bolts from the Hopper, open the Lid, insert the Hopper into the Chamber, then using Bolts and Gaskets install it in sequence from inside.

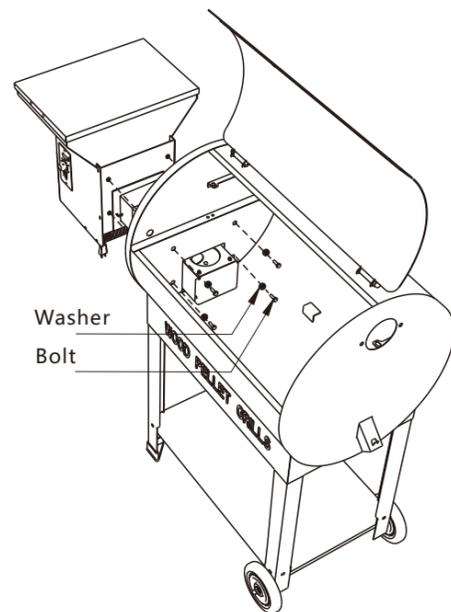


Figure 7



Figure 8

4. Attaching Hopper Handle to Hopper Lid:

Using 5/32-32*5mm S/S Bolt(54) through $\Phi 4.2 \times \Phi 12 \times 1.0$ mm Gasket(53), and install Hopper Handle to Hopper lid. As Shown. Using Screwdriver to tighten them.

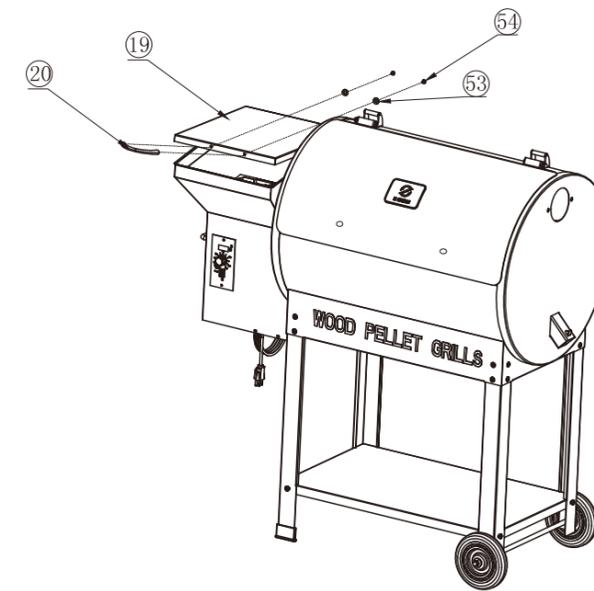


Figure 9

5.Installing Chamber Handle to Lid :

- 1) Attach 1/4-20*12mm Bolt(48) through $\Phi 6.5 \times \Phi 18 \times \Phi 2.0$ mm Gasket(50), installing Handle (12) to Lid(9).
- 2) Using Wrench(55) to tighten them. (Do not over tighten these Bolts).

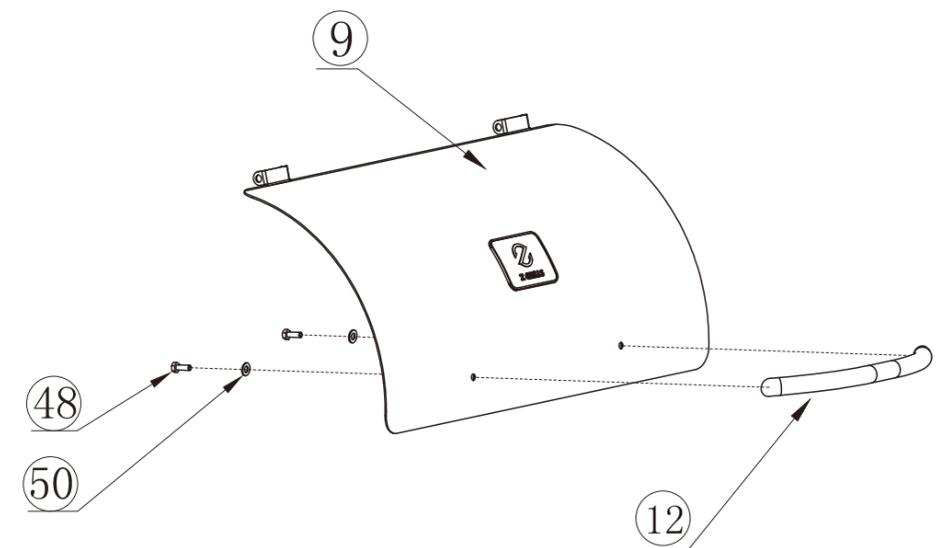


Figure 10

6. Attaching the Smokestack and Chimney Cap:

Using 1/4-20×12mm Bolt(48) through the holes of Smokestack(15) and the hole of Smoke Stack Gasket(16), Align the hole of Grill body, attaching Φ6.5*Φ18*2.0mm Gasket(50) and 1/4-20 Hexagon Nut(52), then using wrench to tighten them, as shown.

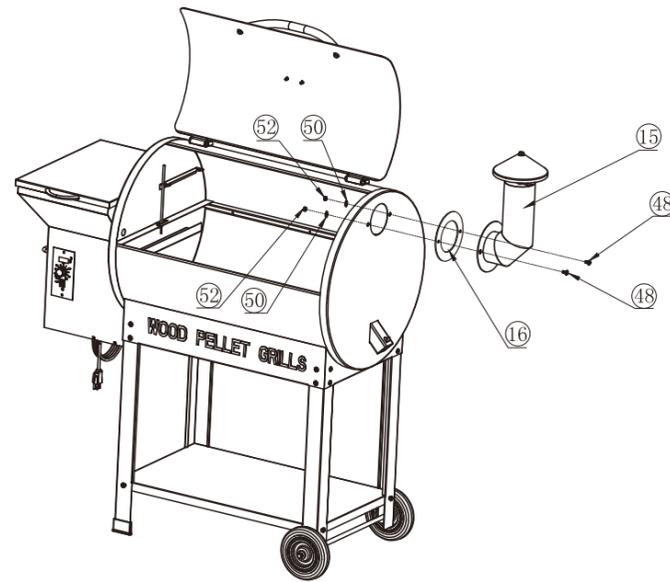


Figure 11

7. Attaching Heat Baffle:

Attaching the Heat Baffle(5) on the locating Brackets which is on the inside walls of the Grill body, as shown.

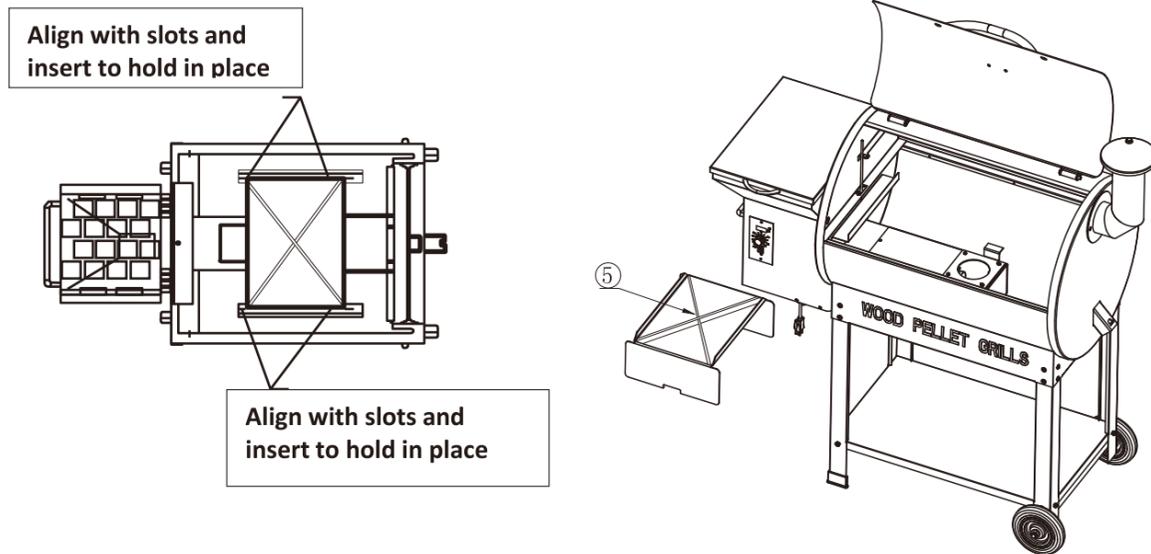


Figure 12

8. Attaching The Grease Drain Pan:

Attaching the Grease Drain Pan (6) over the Heat Baffle (5) as per direction of below Figure, so that the grease can flow into the Grease Drain Tube, as shown.

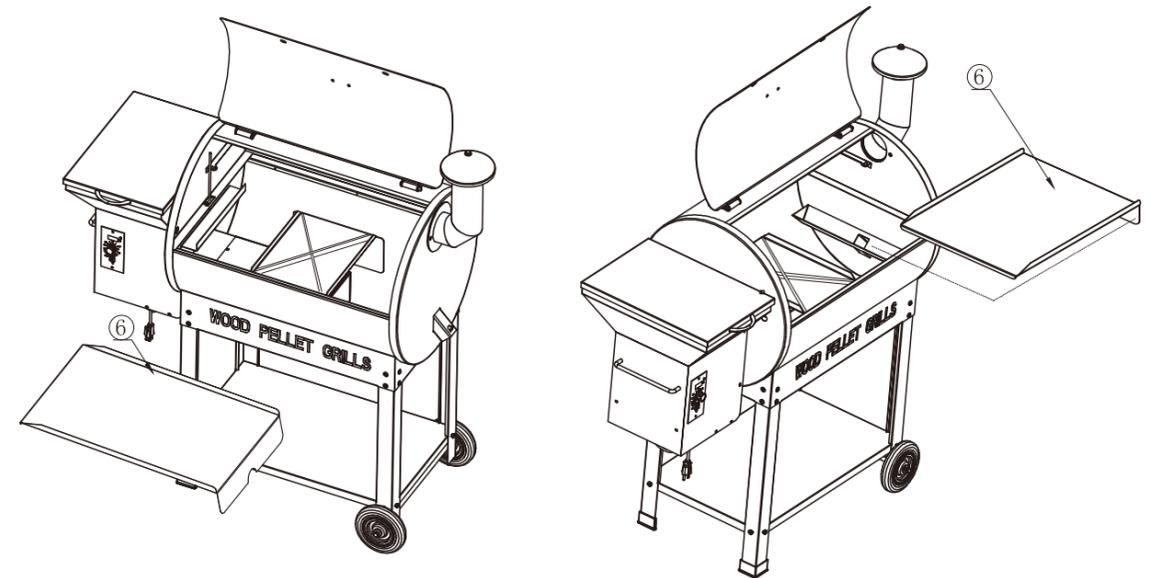


Figure 13

9. Attaching Cooking Grate and Warming Rack:

Attaching the Porcelain Cooking Grate (8) and Warming Rack (7) in the Chamber, As shown

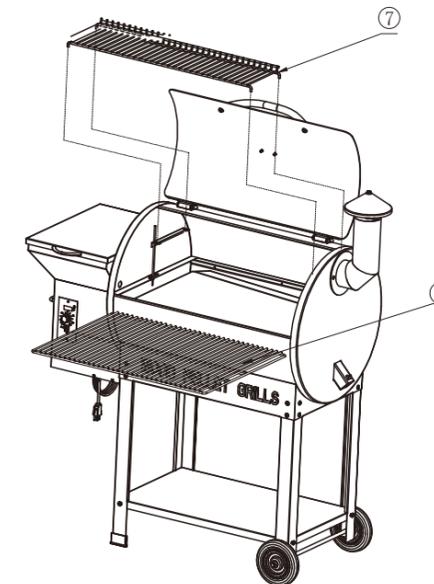


Figure 14

10. Hang on the Grease Basket:

Hang the Grease Basket(17) on the Grease Drain Tube. As Shown

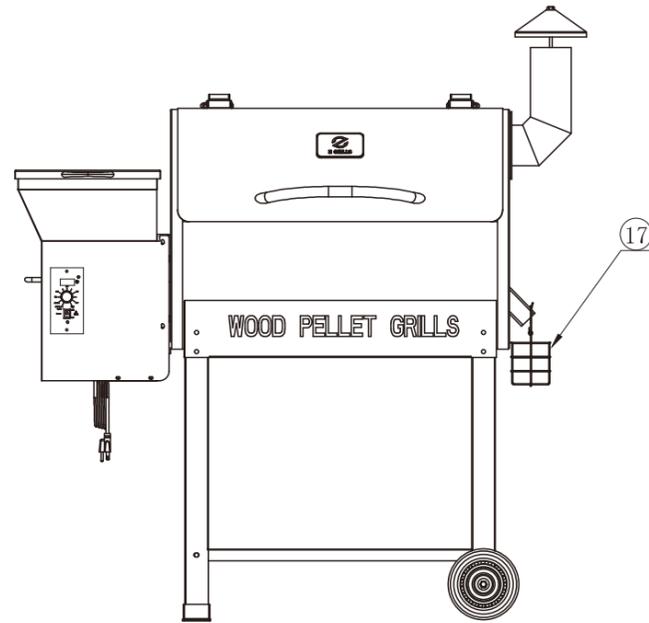


Figure 15

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, Grease Drain Pan and Heat Baffle 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 is in the OFF(O) position, plug the power cord into 110 Volt AC grounded outlet.
4. Turn on your Z Grills and turn the Temperature Dial to SMOKE position. Please check the following things:
(WARNING: Please do not touch it!)
 - Confirm the Auger is turning.
 - Hold your fingers above the Firepot to confirm the fan is blowing air through the Firepot.
 - Look to see the Hot Rod should turn a light red slowly (It takes approximately 1-2 minutes.)
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 traveled through the tube, when the Pellets start to drop, turn the Temperature Dial to SHUT DOWN CYCLE.
7. Turn the Temperature Dial to SMOKE. Allow the Pellets 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 warp Grease Drain Pan up 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 then 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 placing food. This make your grill to 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.

**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.**

SUBSEQUENT START-UP

Please take 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 cool down, remove all food, the Porcelain Grills, Grease Drain Pan and the Heat Baffle.
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 off the grill and let it cool down. Then 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 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 before proceeding to the MANUAL LIGHTING INSTRUCTIONS below:

1. Manual Lighting Instructions:

The grill can still be used to cook and smoke by using the MANUAL LIGHTING PROCEDURE below if the Hot Rod only is not operating:

1. Turn OFF the appliance and unplug the Power Cord. After the grill cool down, disconnect the Hot Rod (Purple/White wire pair as shown in the 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.
2. Fill the Pellet Hopper with pellets. (Note: Only Dia 6MM Pellets can be used.)
3. Remove the Porcelain Grills, Grease Drain Pan and Heat Baffle, then pour 1/2 cup of pellets into the Firepot.
4. 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.

5. 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.

6. Let the Alcohol Gel and Pellets burn for approximately 4 minutes.
7. After assuring the Pellets have ignited. Now there is a fire in the Firepot so you should be careful not to burn yourself when you place components back in place.

8. Turn on the grill and turn the Temperature Dial to any setting desired. With the lid closed, preheat the grill for 10 minutes before placing food.

2. Controller Operation

Shutdown Cycle:

- Auger turns off

- Fan continues to run for 5 minutes

After finished cooking, turn the Temperature Dial to Shutdown Cycle position, the function of this setting is leave the Draft Induction Fan running for 10 minutes to burn redundant pellets in the fire pot. After the fan runs for 10 minutes the fan will stop running 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 to avoid a shock hazard.

LEr(Low Temperature Alarm)

- Grill temp was below 150°F for more than 20 minutes.

HEr(High Temperature Alarm)

- Grill temp reached 550°F.

Er1

- Ensure temperature probe is properly connected to controller board.

Er2

- Temperature probe short circuit.

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

Please note: After Shutdown Cycle running for 10 minutes, then you can turn the Switch in the OFF(O) position. Otherwise, it may even cause the fire in the Firepot go into the Pellet Hopper.

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 to 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.
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 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 maintain 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 Switch OFF(O) 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 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 Grills also needs your maintenance.

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

Grease:

- With long-term use, it caused the accumulation of grease on the Flue Lining, the Grease Drain Tube, the V-shaped Grease Drain and the Grease Drain Pan. Always be sure these grease catch area is clean and free of debris. You should check and clean these areas periodically to reduce the risk of fire.
- Our design of the Grease Basket allows you to easily replace disposable paper cups without cleaning.
- It is easier to clean of accumulated grease when the grill is still warm -- not hot. **Be Careful Not To Burn Yourself.** 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. So it is necessary to clean these areas regularly. You can scrape 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 Basket. Wipe up remaining grease residue with paper towels or disposable rags.

Flue Pipe(Smoke Stack)

- Remove the Chimney Cap Assembly, clean it with warm soap water. Scrape the creosote and grease accumulation from inside of the vertical and horizontal sections of the Flue Pipe 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

- Use a warm soap water to wipe the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces.
- Use Z Grills Cover to protect your grill is highly recommended.
- Use a high-quality car wax on the outside surfaces of the grill can protect your paint finish.

Internal component

- For the Porcelain-coated Grill Grates, we recommend using a long-handled

TROUBLESHOOTING

cleaning brush to give the Porcelain-coated Grill Grates a quick brushing when you finish the barbecue. It takes only a minute and it will be ready the next time you want to use the grill.

- Clean the inner temperature probe after each time use.

Ash

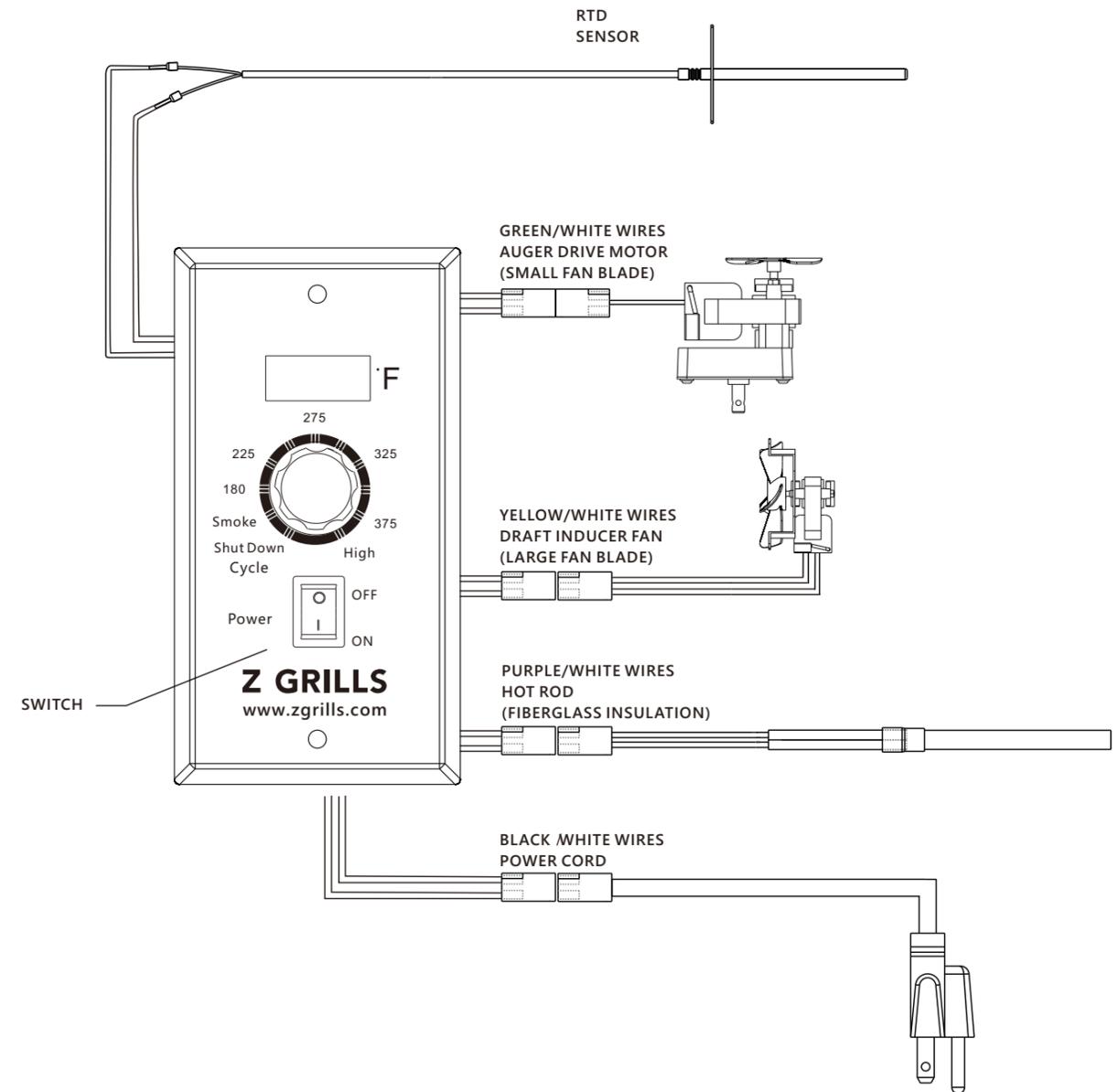
- Clean the ash from the interior of the grill periodically, otherwise excess ash in the firepot may cause your fire to go out, especially in the SMOKE setting. A shop vac is an excellent tool to handle the ash. (**WARNING:** Make sure you grill is cold when you want to clean the ash from the grill.)

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 MAINTENANCE & CLEANING.
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.
Get your new parts	Contact Z Grills Customer Service to place an order	Please state your authorized dealer, your name, phone number, address, Z Grills model number, serial number and part identification number from the COMPONENT LIST.
	Contact with your Z Grills dealer	

DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM



Z GRILLS SUPPORT

Thank you for shopping with us!

If you have any question, feel free to contact us or your dealer.

Z GRILLS INC. will offer the best technical and sales support in the industry.

Please be prepared to provide the following information:

- Dealer's name, date of purchase
- Purchaser's name, phone number, address, Z Grills model number, serial number and part identification number from the COMPONENT LIST
- Please describe your problem accurately so that we can help you figure out. It would be better if you can provide some pictures or video about the issue.

Z GRILLS CUSTOMER SERVICE

MON TO FRI, 8:00 A.M - 5:00 P.M. PACIFIC STANDARD TIME

SERVICE CONTACT: 1-785-317-5170

EMAIL: info@zgrills.com/support@zgrills.com

WEBSITE: www.zgrills.com

Z GRILLS 3 YEARS LIMITED WARRANTY

Z Grills Inc guarantees a 3 years warranty of our products from the date of purchase by the original owner against defects in all materials and workman-ship. During the warranty period, Z Grills Inc will at its option repair or replace the defective parts.

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

Z Grills 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 disinfectant are some of the substances that can affect paint and metal coatings. For these reason,the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill component.

Z Grills Inc shall not be liable if you install, operate, clean, maintain your grill without following the owners' manual strictly. Also misuse, abuse, alteration and natural disaster are not included in this warranty.

In addition, Z Grills Customer Team will try our best to solve a variety of problems and create a better life for every customer. We firmly believe that:high-quality products, reasonable price, quick service is your first reason to choose Z Grills.

Procedure for Warranty Service

Contact Z Grills Customer Service or your dealer for replacement of your

"in-warranty" parts. Please be prepared to provide the following information:

- Dealer's name, date of purchase
- Purchaser's name, phone number, address, Z Grills model number, serial number and part identification number from the COMPONENT LIST
- Please describe your problem accurately so that we can help you figure out. It would be better if you can provide some pictures or video about the issue.