

AS 350 PORTABLE GRILL

ASSEMBLY AND OPERATION INSTRUCTIONS

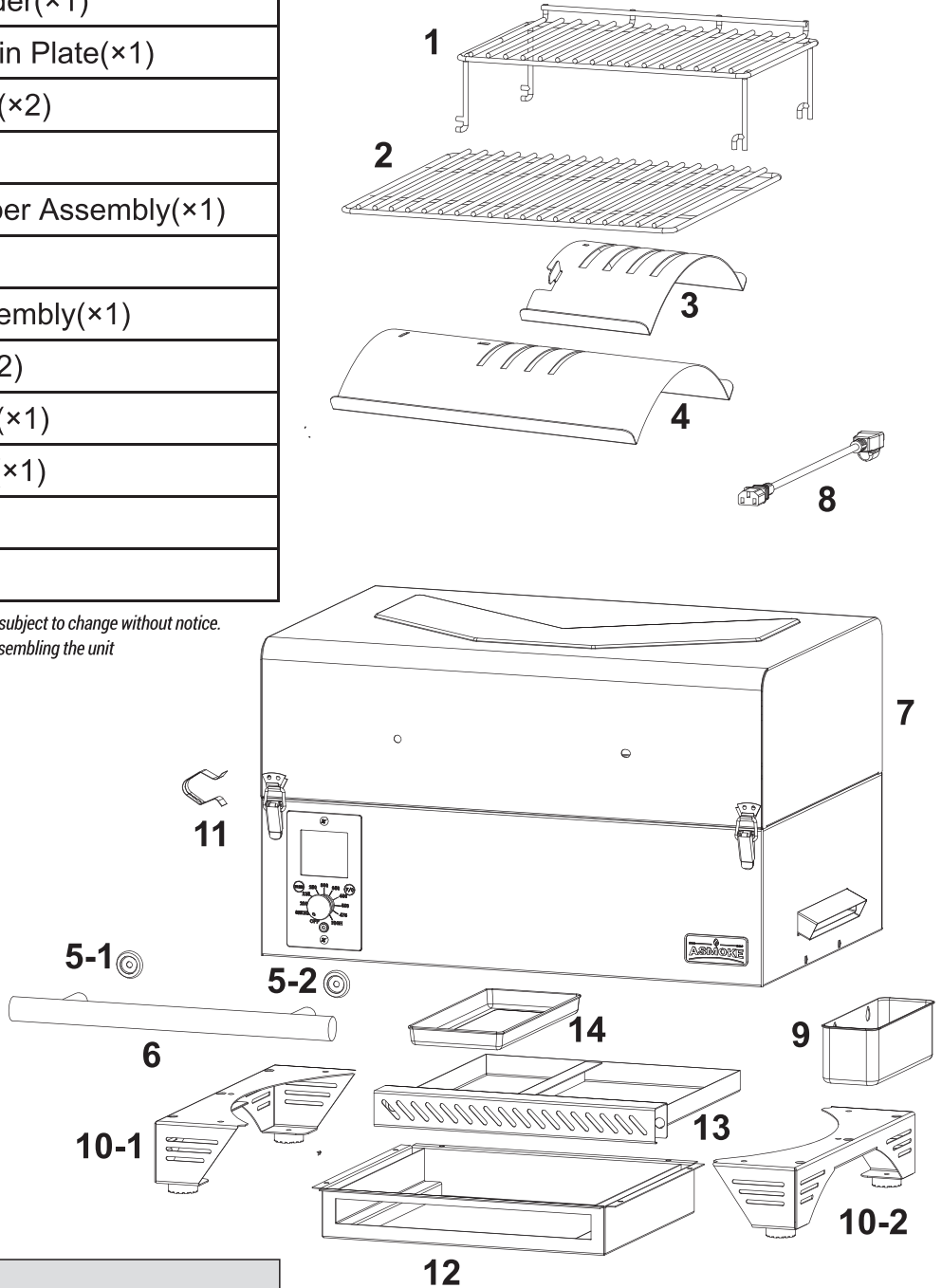


IMPORTANT: READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.
MANUAL MUST BE READ BEFORE OPERATING!

PARTS & SPECS

Part#	Description
1	Upper Cooking Rack(×1)
2	Cooking Grid(×1)
3	Flame Broiler Slider(×1)
4	Flame Broiler Main Plate(×1)
5	Lid Handle Bezel(×2)
6	Lid Handle(×1)
7	Main Barrel/Hopper Assembly(×1)
8	Power Cord(×1)
9	Grease Tray Assembly(×1)
10	Foot Assembly(×2)
11	Temp Probe Clip(×1)
12	Ash Box Bracket(×1)
13	Ash Box (×1)
14	Water Pan(×1)

NOTE: Due to ongoing product development, parts are subject to change without notice. Contact Customer Service if parts are missing when assembling the unit

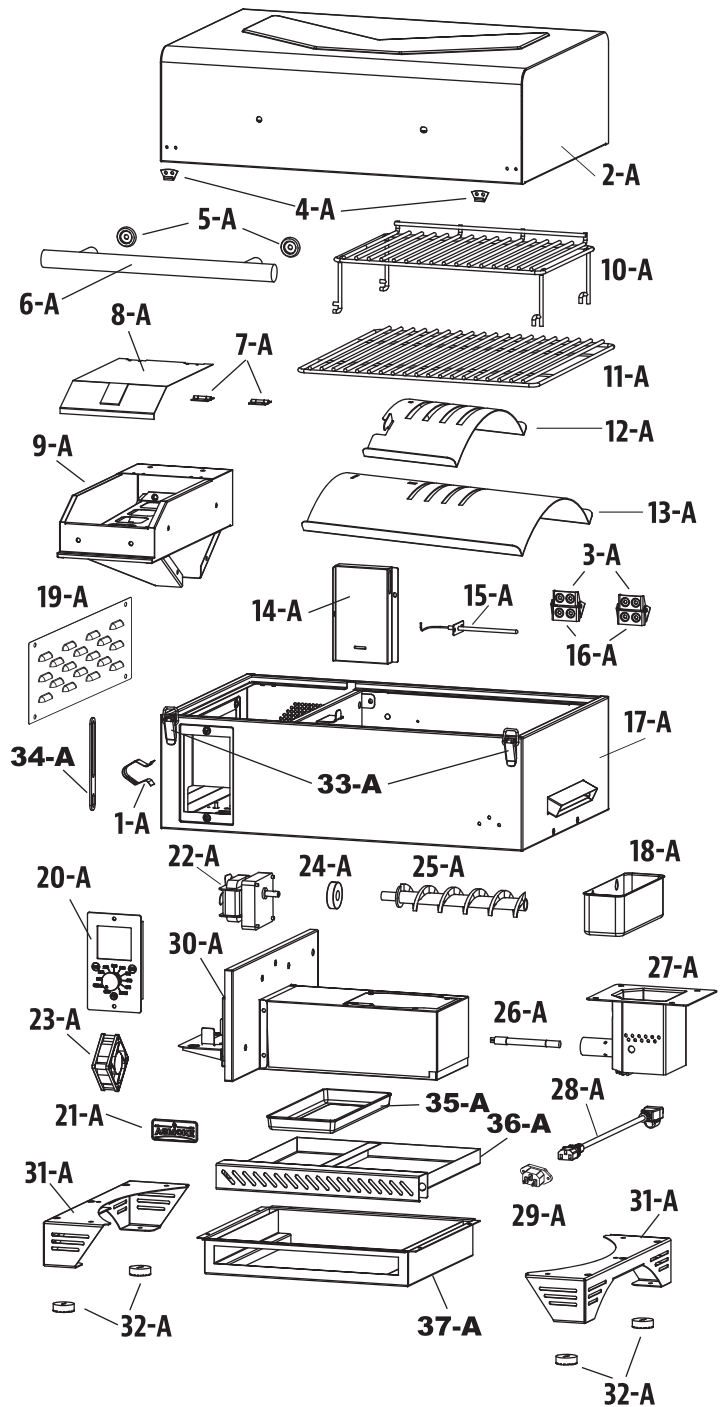


ELECTRIC REQUIREMENTS
110-120V,60Hz,230W,3-PRONG GROUNDED PLUG

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
AS AS350	650mm×410mm×460mm /25.6" ×16.1" ×18.1"	20.7kg /45.6lb	Main-1,235 cm ² /191 sq. in. Upper Rack- 417 cm ² /65 sq. in. 7DW-L652cm ² /256sq.in.	82-260°C /180-500°F	Ten temperature presets, start-up and cool-down cycles, electric igniter.

REPLACEMENT PARTS

Part#	Description
1-A	Temp Probe Clip
2-A	Lid (xl)
3-A	Lid Hinge (x2)
4-A	Hasp (x2)
5-A	Bezel With bolt (x2)
6-A	Lid Handle (xl)
7-A	Hopper Lid Hinge (x2)
8-A	Hopper Lid (xl)
9-A	Hopper Box Housing (xl)
10-A	Upper Cooking Rack (xl)
11-A	Cooking Grid (xl)
12-A	Flame Broiler Slider (xl)
13-A	Flame Broiler Main Plate (xl)
14-A	Probe Bracket / Shield (xl)
15-A	Probe (xl)
16-A	Body Hinge (x2)
17-A	Firebox / Body (xl)
18-A	Grease Tray Assembly (xl)
19-A	Service Door (xl)
20-A	Control Board (xl)
21-A	Logo Plate (xl)
22-A	Auger Motor (xl)
23-A	Combustion Fan (xl)
24-A	Nylon Bushing (xl)
25-A	Auger Fighting Assembly (xl)
26-A	Igniter (xl)
27-A	Fire Pot (xl)
28-A	Power Cord (xl)
29-A	Power Cord Socket (xl)
30-A	Auger Box Housing (xl)
31-A	Foot Assembly (x2)
32-A	Foot Gasket (x4)
33-A	Hasp (x2)
34-A	Lid Limit block (xl)
35-A	Water Pan (xl)
36-A	Ashes Box (xl)
37-A	Ash Box Bracket (xl)



NOTE: Due to ongoing product development, parts are subject to change without notice.

ASSEMBLY PREPARATION

Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by referencing the parts list. If any part is missing or damaged, do not attempt to assemble. Shipping damage is not covered under warranty. Contact your dealer or ASMOKE Customer Service for parts:

Monday through Sunday, 9am -5pm PST(EN).

support@asmokegrill.com / Tel: 1-346-998-8000

IMPORTANT: To ease installation, using two people is helpful (but not necessary) when assembling this unit.

Tools required for assembly: screwdriver and level. Tools not included.



ASSEMBLY INSTRUCTIONS

NOTE: For all of the following steps, do not tighten any screws completely until all screws for that step have been installed. Once all screws have been installed, then tighten them securely.

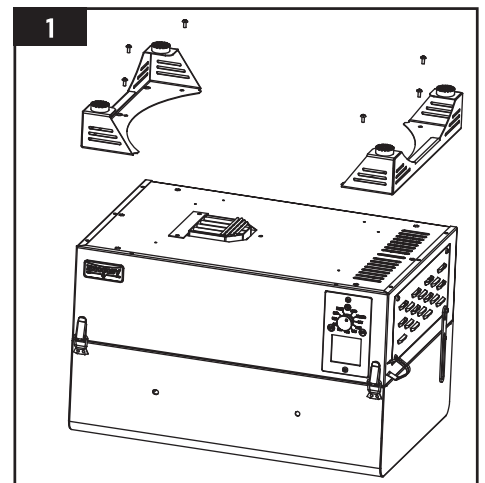
1. MOUNTING THE LEGS TO THE GRILL

Parts Required:

- 1 x Main Barrel / Hopper Assembly (#7)
- 2 x Foot Assembly (#10)

Installation:

- Remove the pre-installed screws from the bottom shelf.
- Secure the bottom shelf to two legs using six screws.



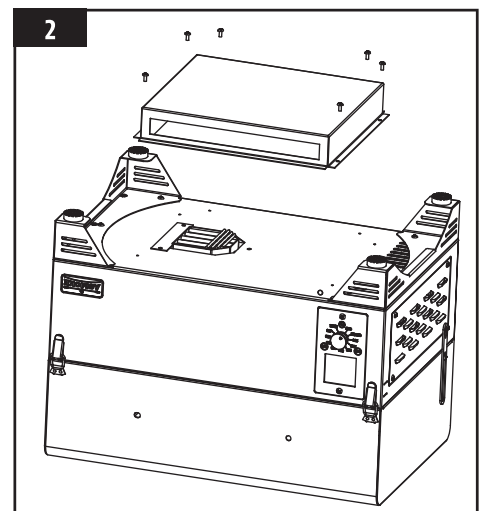
2. ASSEMBLING THE ASH BOX BRACKET

Parts Required:

- 1 x Ash Box Bracket (#12)
- 1 x Ash Box (#13)
- 1 x Water Pan (#14)

Installation:

- Place the ash box bracket on the bottom of the mainbody and secure it using six screws that get out from a little plastic bag packed.



- Place the water pan into the right side of the ash box then put the whole system into the bracket.

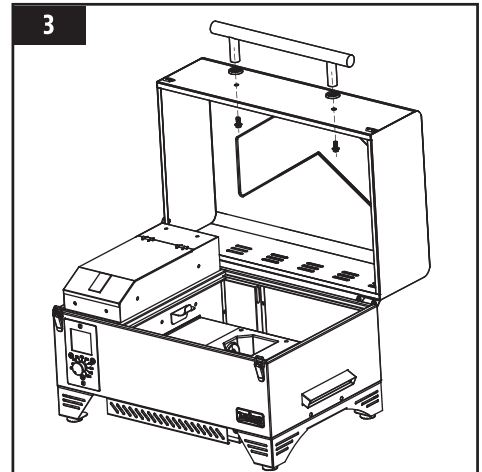
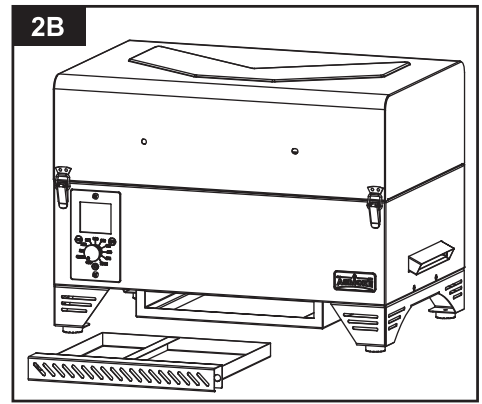
3. ASSEMBLING THE LID HANDLE

Parts Required:

- 1 x Lid Handle (#6)
- 2 x Lid Handle Bezel (#5)

Installation:

- Remove the pre-installed screws from the lid handle. From inside the barrel lid, insert one screw to protrude to the outside. Add bezel on the screw, then hand-tighten the screw into the lid handle.
- Repeat for other side.



4. INSTALLING THE COOKING COMPONENTS

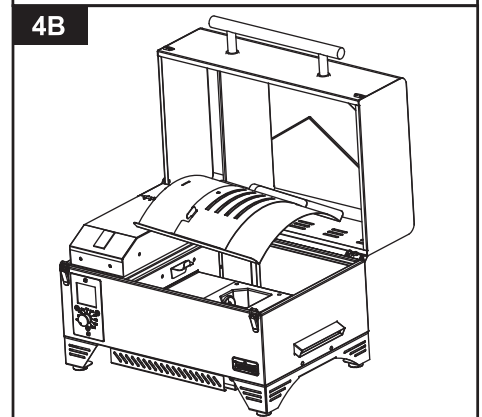
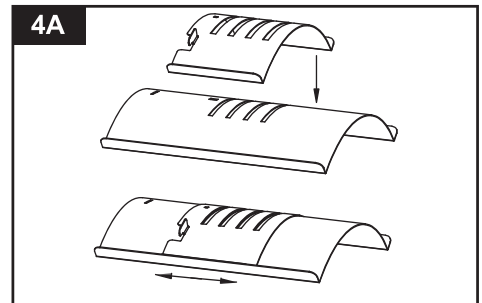
Parts Required:

- 1 x Flame Broiler Main Plate (#4)
- 1 x Flame Broiler Slider (#3)

Installation:

- Insert the flame broiler main plate into the main grill, right side first. Rest the flame broiler main plate on the built-in ledge (on the inside right) of the main grill that directs grease towards the grease bucket. Slide the entire piece to the left side, and the two slots on the flame broiler main plate will fit into the rounded ledge above the fire pot. It will sit slightly at a downward angle. Note illustration 4A.
- Place the flame broiler slider on top of the flame broiler main plate, covering the slotted openings. Ensure the raised tab is on the left, to easily adjust for direct or indirect flame when cooking. Note illustration 4B.

NOTE: When the flame broiler slider is open, and direct flame is used while cooking, do not leave the grill unattended for any period of time.



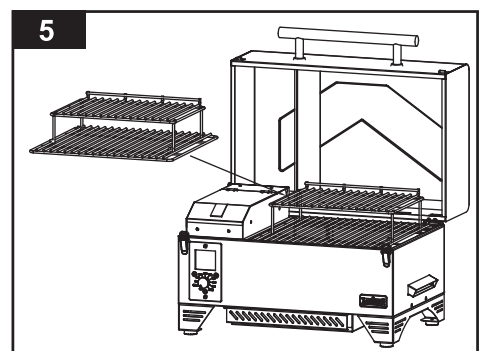
5. INSTALLING THE COOKING COMPONENTS

Parts Required:

- 1 x Upper Cooking Rack (1#)
- 1 x Cooking Grid (2#)

- Place the cooking grids, side-by-side, on the grid ledge inside the main grill. Place the upper cooking rack on the upper ledge inside the main grill. The cooking rack will lock into place. Note illustration 5.

NOTE: To maintain the searing and grilling performance of your cooking grids, regular care and maintenance is required.



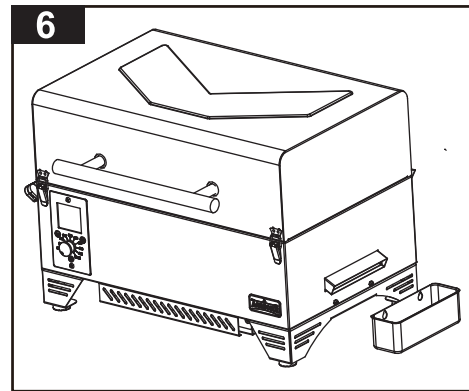
6. ATTACHING THE GREASE TRAY

Parts Required:

- 1 x Grease Bucket (#9)

Installation:

- Place the grease bucket on the spout hook on the end of the main barrel. Ensure it is level to avoid grease spills
- The unit is now completely assembled.



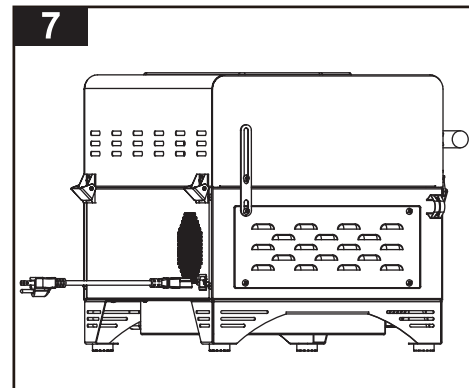
7. CONNECTING THE POWER CORD

Parts Required:

- 1 x Main Barrel/Hopper Assembly (#7)
- 1 x Power Cord (#8)

Installation:

- Insert the end of the power cord through the hole in the back panel of the grill.



8. CONNECTING TO A POWER SOURCE

NOTE: Before plugging your ASMOKE into any electrical outlet, ensure the temperature dial is in the OFF position.

• STANDARD OUTLET

This appliance requires 110 volt, 60hz, 230w, 5 amp service. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 5 amp, 120 volt, fast-blow fuse to protect the board from the igniter.

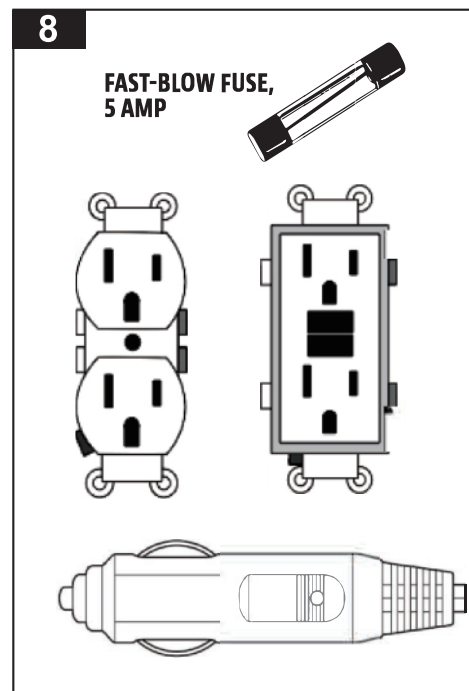
• GFCI OUTLETS

This appliance will work on most GFCI outlets, with a recommended size of 15 amp service. If your GFCI outlet is highly sensitive to power surges, it will likely trip during the start-up phase of operation. During the start-up phase, the igniter draws 200-700 watts of electricity which can be too much power for a GFCI outlet to handle. Each time it trips, it increases in sensitivity. If the GFCI keeps tripping, replace the outlet or change to a non-GFCI outlet.

• ON THE ROAD

Disconnect the igniter from the main wiring harness. Use the manual start-up procedure. An ASMOKE unit can operate using a 12volt 100 watt inverter plugged into your automobile outlet. To use the automatic igniter, it is recommended to use a minimum of a 1000 watt inverter.

IMPORTANT: Disconnect unit from power source when not in use.



OPERATING INSTRUCTIONS

With today's lifestyle of striving to eat healthy and nutritious foods, one factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fat in your diet is to use a low fat method of cooking, such as grilling. As a pellet grill uses natural wood pellets, the savor wood flavor is cooked into the meats, reducing the need for high sugar content sauces. Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or MEDIUM temperature settings.

GRILL ENVIRONMENT

1. WHERE TO SET-UP THE GRILL

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals.

All ASMOKE units should keep a minimum clearance of 915mm (36 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

2. COLD WEATHER COOKING

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues.

Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize - Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. HOT WEATHER COOKING

As it becomes warmer outdoors, the cooking time will decrease.

Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

GRILL TEMPERATURE RANGES

Temperature readouts on the control board may not exactly match the thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food being cooked.

- **HIGH TEMPERATURE (205-260°C/401~500°F)**

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler (slide plate) for indirect or direct flame cooking. With the **flame broiler open**, direct flame is used to create those "blue" steaks, as well as flame-kissed vegetables, garlic toast or s'mores! When the **flame broiler is closed**, the air circulates around the barrel, resulting in convection heat. High temperature is also used to preheat your grill, burn-off the cooking grids, and to achieve high heat in extreme cold weather conditions.

- **MEDIUM TEMPERATURE (135-180°C/275-356°F)**

This range is best for baking, roasting, and finishing off that slow smoked creation. Cooking at these temperatures will greatly reduce the chances of a grease flare-up. Ensure that the flame broiler slider is in the closed position, covering the slotted openings. Great range for cooking anything wrapped in bacon, or where you want versatility with control.

- **LOW TEMPERATURE (80~125°C/ 176~257°F)**

This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as **low and slow**). Recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday feast.

Smoking is a variation on true barbecuing and is truly the main advantage of grilling on a wood pellet grill. Hot smoking, another name for **low and slow** is generally done between 80-125°C / 176-257°F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

TIP: To intensify that savory flavor, switch to SMOKE (low) temperature range immediately after putting your food on the grill. This allows the smoke to penetrate the meats.

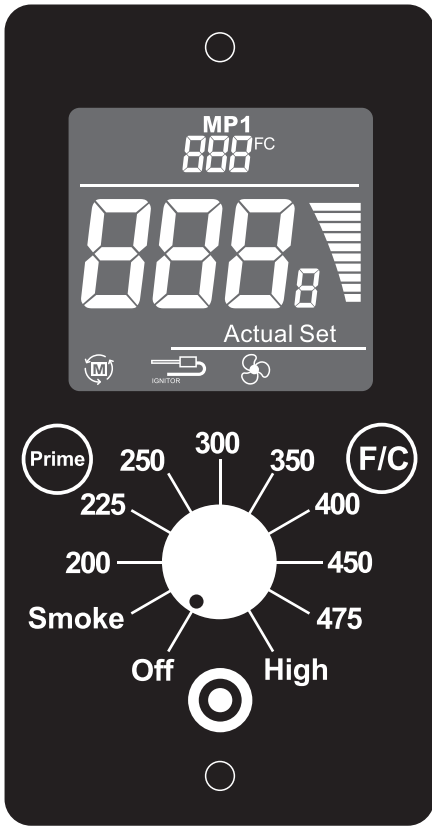
The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cook, allowing the food to keep warm until ready to serve. Practice makes perfect!














UNDERSTANDING THE PROBE



Located inside the main barrel is the temperature probe, It is a small, vertical piece of stainless steel. The temperature probe measures the internal temperature of the unit. When the temperature is adjusted on the Control Board, the temperature probe will read the actual temperature inside the unit and adjust to the desired temperature. Please watch out for grease and any other hot substance getting onto the probe as it may burn out the probe, resulting in ERH error codes. If you encounter drastic temperature fluctuations above 10 degrees or any error messages, please do not continue operating the unit. Contact customer service and a representative will get you sorted out with a replacement probe right away if satisfying warranty conditions.

IMPORTANT: The temperature of your unit is highly affected on ambient outdoor weather, quality of pellets used, flavor of pellets, and the quantity of food being cooked.

UNDERSTANDING THE CONTROL BOARD



CONTROL	DESCRIPTION																						
	<p>The LCD Screen is used as the information center for your unit. The LCD screen will display the current grill temperature (ACTUAL) and meat probe temperature (MP1). See <i>Troubleshooting</i> for more information on error codes.</p> <table border="1"> <thead> <tr> <th>READOUT</th> <th>DESCRIPTION</th> </tr> </thead> <tbody> <tr> <td>Flashing Screen</td> <td>Indicates the unit was just connected to AC power. Screen flashes three times, then turns off.</td> </tr> <tr> <td>MP1</td> <td>Indicates the meat probe temperature when probe is connected.</td> </tr> <tr> <td>Actual</td> <td>Indicates the current temperature of unit.</td> </tr> <tr> <td>Set</td> <td>Indicates the desired temperature that has been selected.</td> </tr> <tr> <td>noP</td> <td>Indicated that no meat probe is connected.</td> </tr> <tr> <td>Er1</td> <td>Temperature probe wire not connecting.</td> </tr> <tr> <td>Er2</td> <td>Failure to reach minimum temperature of 130F during start-up cycle.</td> </tr> <tr> <td>Er3</td> <td>Fire has gone out due to lack of fuel.</td> </tr> <tr> <td>Erh</td> <td>Grill has overheated.</td> </tr> <tr> <td>ErP</td> <td>Power loss during operation.</td> </tr> </tbody> </table>	READOUT	DESCRIPTION	Flashing Screen	Indicates the unit was just connected to AC power. Screen flashes three times, then turns off.	MP1	Indicates the meat probe temperature when probe is connected.	Actual	Indicates the current temperature of unit.	Set	Indicates the desired temperature that has been selected.	noP	Indicated that no meat probe is connected.	Er1	Temperature probe wire not connecting.	Er2	Failure to reach minimum temperature of 130F during start-up cycle.	Er3	Fire has gone out due to lack of fuel.	Erh	Grill has overheated.	ErP	Power loss during operation.
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	<p>Press and hold the Prime Button to activate an extra feed of pellets to the fire pot. This can be used to add more fuel to the fire just before opening the barrel lid, resulting in a quicker heat recovery time. It can also be used to add more fuel while smoking, to increase the intensity of clean smoke flavor. Overfeeding the fire pot may damage to grill barrel paint.</p>																						
	<p>The Temperature Switch Button is used to change the temperature readout on the LED Screen. Press the button to switch to Fahrenheit (°F) or to Celsius (°C), as preferred. Default is set to Fahrenheit.</p>																						

	<p>The Temperature Control Dial allows you to set your desired temperature. Rotate the knob marker to select from Smoke, any of the eight temperature presets, or High. Once rotating the dial, the SET Temperature on the LCD Screen will adjust.</p>
<p>Off</p>	<p>The Off Setting on the Temperature Control Dial is the OFF mode for the unit. The unit will not function on this setting.</p>
<p>Smoke</p>	<p>The Smoke Setting on the Temperature Control Dial is the lowest smoking mode for the unit. The grill operates at the lowest temperature, without the fire going out.</p>
<p>High</p>	<p>The High Setting on the Temperature Control Dial is the highest heat level for the unit. The grill operates at the highest temperature. When the lid is open, the grill will run at this speed to compensate for the loss of heat in the barrel.</p>
	<p>The plug-in connection port on the front of the Control Board is for the Meat Probe. When the meat probe is connected, the temperature is displayed on the LCD Screen. When the meat probe is not in use, disconnect the adapter from the connection port.</p>

HOPPER PRIMING PROCEDURE

These instructions should be followed the first time the grill is ignited, and each time the grill runs out of pellets in the hopper. The auger must be primed to allow pellets to travel through the length of the auger, and fill the fire pot. **If not primed, the igniter will timeout before the pellets are ignited, and no fire will start.** Follow these steps to prime the hopper:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system at the bottom.
2. Remove all cooking components from the interior of the grill. Locate the fire pot in the bottom of the main barrel.
3. With the **Temperature Control Dial** to the Off position, plug the power cord into a power source.
4. Turn the **Temperature Control Dial** to the Smoke position. Check the following items:
 - That you can hear the auger turning. Place your hand above the fire pot and feel for air movement. Do not place your hand or fingers inside the fire pot. This can cause injury.
 - After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer in the fire pot. The igniter tip does not glow red, but gets extremely hot and will burn. Do not touch the igniter.
5. Once verified that all electric components are working correctly, turn the **Temperature Control Dial** to Off.
6. Fill the hopper with all natural barbecue wood pellets.
7. Turn the **Temperature Control Dial** to Smoke. Wait approximately 3 minutes for the pellets to start dropping into the fire pot from the auger tube. Once pellets begin to drop into the fire pot, turn **the Temperature Control Dial** to Off.
8. Re-install the cooking components into the main barrel. The grill is now ready to use. (See **Assembly Instructions** to ensure proper installation of cooking components.)

FIRST USE-GRILL BURN-OFF

Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burn-off. Start the grill and operate at any temperature over 176°C/300°F (with the lid down) for 20 to 30 minutes to burn-off the grill and rid it of any foreign matter.

AUTOMATIC START-UP PROCEDURE

1. Open the main barrel lid. Check the fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets. Ensure the **Temperature Control Dial** is in the Off position. Plug the power cord into a grounded power source.
2. Turn the **Temperature Control Dial** to Smoke. This will activate the start-up cycle. This will activate the start-up cycle. The auger feed system will begin to turn, the igniter will begin to glow and the fan will supply air to the fire pot. The grill will begin to produce smoke while the start-up cycle is taking place. The barrel lid must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature!

IGNITER FAILURE PROCEDURE

If for any reason your electric igniter fails or your grill's flame dies out during a cook, check the following steps, or start your grill using the manual method.

1. Turn the Temperature Control Dial to the Off position. Open the barrel lid. Remove the cooking components from inside. Remove all unburnt pellets and ash from the fire pot. Avoid touching the igniter to avoid injury, as it may be extremely hot.
2. Once all parts are removed and cleaned, turn the Temperature Control Dial to Smoke. Check the following:
 - Visually confirm that the igniter is working by placing your hand above the fire pot and feeling for heat.
 - Visually confirm that the igniter is protruding approximately 13mm / 0.5 inches in the fire pot.
 - Visually confirm that the auger is dropping pellets into the fire pot.
 - Confirm that the combustion fan is working by listening for a torchy roar.
3. If any of the above points are not working, follow Troubleshooting instructions.

MANUAL START-UP PROCEDURE

1. Ensure the Temperature Control Dial to the Off position. Plug the power cord into a grounded power source.
2. Check fire pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill hopper with dry, all natural hardwood barbecue pellets.
3. Open the barrel lid. Remove the cooking components to expose the fire pot. Place a generous handful of pellets into the fire pot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starts; such as one composed of sawdust and wax or wood shavings, is also appropriate. Add another small amount of pellets in the fire pot.

NOTE: Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.

4. Light the contents of the fire pot using a long match or long-nosed lighter. Allow the starter to burn for 3 to 5 minutes. Do not attempt to add more starter into the fire pot. This can cause injury.
5. Quickly and carefully replace the cooking components to the inside of the main barrel. Continue start-up at step two of ***Automatic Start-Up Procedure***.

SHUTTING OFF YOUR GRILL

1. When finished cooking, with the main barrel lid remaining closed, turn the **Temperature Control Dial** to OFF.
2. Allow the grill to be plugged in on 'off' mode for another 10 minutes as the internal fan will remain on to complete the unit's cooldown cycle.

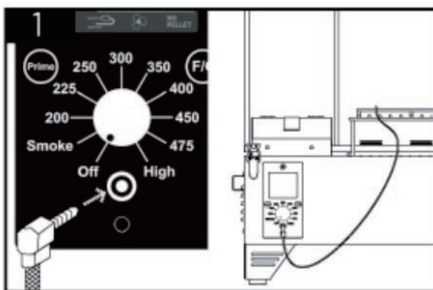
Flank Steak	0.45 - 0.86 kg /1-1½ lbs., 1.9 cm/¾"	Medium	Sear 4 minutes, grill 8-10 minutes
Kabob	2.5-3.8 cm/1-1½" cubes	Medium	Grill 10-12 minutes
Tenderloin, whole	1.58-1.81 kg/3½-4 lbs.	High/Medium	Sear 10 minutes, grill 15-20 minutes
Ground Beef Patty	1.9 cm/¾"	High/Medium	Sear 4 minutes, grill 4-6 minutes
Rib-eye Roast boneless	2.26 - 2.72 kg/5-6 lbs.	Medium	Grill 1½ - 2 hours
Tri-tip Roast	0.9 -1.13 kg/2-2½ lbs.	High/Medium	Sear 10 minutes, grill 20-30 minutes
Rib Roast	5.44-6.35 kg/12-14 lbs.	Medium	2½-2¾ hours
Veal Loin Chop	2.5cm/1"	Medium	10 -12 minutes direct
Brisket	7.25-3.62 kg/16-18 lbs.	Hot Smoke	Cook until internal temperature reaches 91°C / 195°F

LAMB	Size	Rare-54°C / 130°F	Medium - 60°C / 140°F	Well Done - 71°C/160°F
Roast (fresh)	2.26 - 2.72 kg/5-6 lbs.		1 - 2 hours	
Rib Crown Roast	1.36-2.26 kg/3-5 lbs.		1 - 1½ hours	1 - 1½ hours

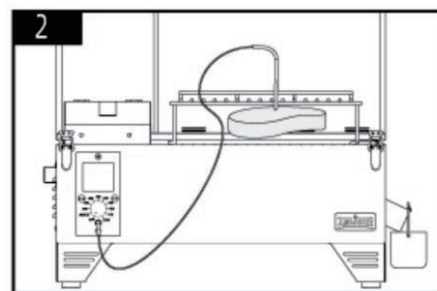
SEAFOOD	Size	Rare-54°C / 130°F	Medium - 60°C / 140°F	Well Done - 82°C/180°F
Fish (whole)	0.5 kg/1 lb. 0.9-1.1 kg/2-2½ lbs. 1.4 kg / 3 lbs.			Grill 10 - 20 minutes Grill 20 -30 minutes Grill 30 -45 minutes
Fish (filets)	0.6-13 cm/¼"-½"			Grill 3 - 5 minutes, until flaky
Lobster Tail	0.15 kg/5 oz. 0.3 kg/10 oz.			Grill 5 - 6 minutes Grill 10 -12 minutes

WILD GAME	Size	Rare-60°C / 140°F	Medium - 71°C / 160°F	Well Done - 77°C/170°F
Roast (fresh)	2.26 - 2.72 kg/5-6 lbs.		1 - 1½ hours	1½ - 2 hours
Large Cuts (fresh)	3.62-4.53 kg/8-10 lbs.		1 hours	1½ hours

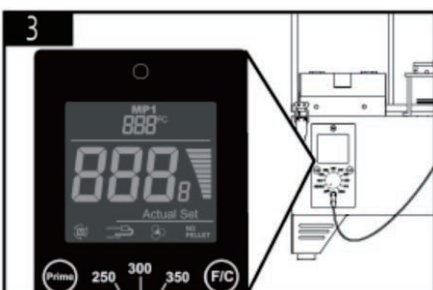
HOW TO USE MEAT PROBE



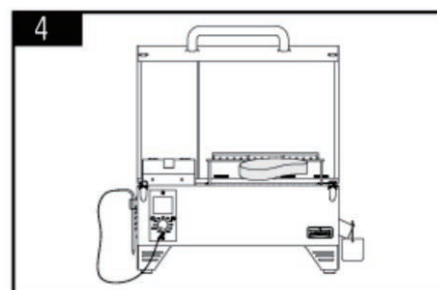
Insert the meat probe's plug into the socket on the lower left corner of the controller, then route the probe cable through the notch in the grill front, as shown.



Insert probe tip into meat. Make sure it is not in the fatty portion or touching bone, but is halfway into the thickest part of the meat.



Reading the temperature: Both probe temperature and grill temperature will display on controller.



Left top side have a small shelf for you holding meat probe after you using.

Part #	Description	Warranty / Year	Guarantee /Year
1-A	Temp Probe Clip	5	3
2-A	Lid	5	3
3-A	Lid Hinge	5	3
4-A	Hasp	5	3
5-A	Bezel	5	3
6-A	Lid Handle	5	3
7-A	Hopper Lid Hinge	5	3
8-A	Hopper Lid	5	3
9-A	Hopper Box Housing	5	3
10-A	Upper Cooking Rack	5	3
11-A	Cooking Grid	5	3
12-A	Flame Broiler slider	5	3
13-A	Flame Broiler	5	3
14-A	Probe Bracket/Shield	5	3
15-A	Probe	5	8 months
16-A	Body Hinge	5	3
17-A	Firebox/Body	5	3
18-A	Graese Tray Assembly	5	3
19-A	Service Door	5	3
20-A	Control Board	5	8 months
21-A	Logo Plate	5	3
22-A	Auger Motor	5	1
23-A	Combustion Fan	5	1
24-A	Nylon Bushing	5	3
25-A	Auger Fighting Assembly	5	3
26-A	Igniter	5	8 months
27-A	Fire Pot	5	3
28-A	Power Cord	5	3
29-A	Power Cord Socket	5	3
30-A	Auger Box Housing	5	3
31-A	Foot Assembly	5	3
32-A	Foot Gasket	5	3
33-A	Hosp	5	3
34-A	Lid Limit Block	5	3
35-A	Water Pan	5	3
36-A	Ashes Box	5	3
37-A	Ash Box Bracket	5	3

Warranty: Up to 5 years of the purchase date, Asmoke promises parts will be repaired or replaced, excluding transportation charges, labor costs or import duties.

Guarantee: Up to 8 months or 3 years of the purchase date, a client could get the replacement for free, excluding human damages.