



TM / MC / MR

MODEL: LG800E
PART: 60815



Intertek
5005166
UL SUR.2728



WOOD PELLET GRILL & SMOKER

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



ASSEMBLY AND OPERATION

WARNING: Please read the entire manual before installation and use of this electric, pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

**FOR OUTDOOR AND HOUSEHOLD USE ONLY.
NOT FOR COMMERCIAL USE.**

SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 457mm (17.9 inches) from combustible constructions to the sides of the grill, and 457mm (17.9 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.
3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. Regular care and maintenance is required to prolong the lifespan of your unit. **If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper.** When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.
5. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

6. Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.

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 ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams.

Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

At time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at www.pelletheat.org or the *Pellet Fuel Institute*.

Contact your local dealer on the quality of pellets in your area and for information on brand quality. As there is no control over the quality of pellets used, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

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

SAFETY LISTING

In accordance with the procedures and specifications listed in the UL SUBJECT 2728-2009 "pellet fuel cooking appliances" and ULC/ORD C272 and CANADIAN CSA C22.2 #3 "for electrical features of fuel burning equipment." Louisiana Grills pellet cooking appliances have been independently tested and listed by INTERTEK (an accredited testing laboratory) to ETL, UL, ULC and CSA standards.



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Customer Service

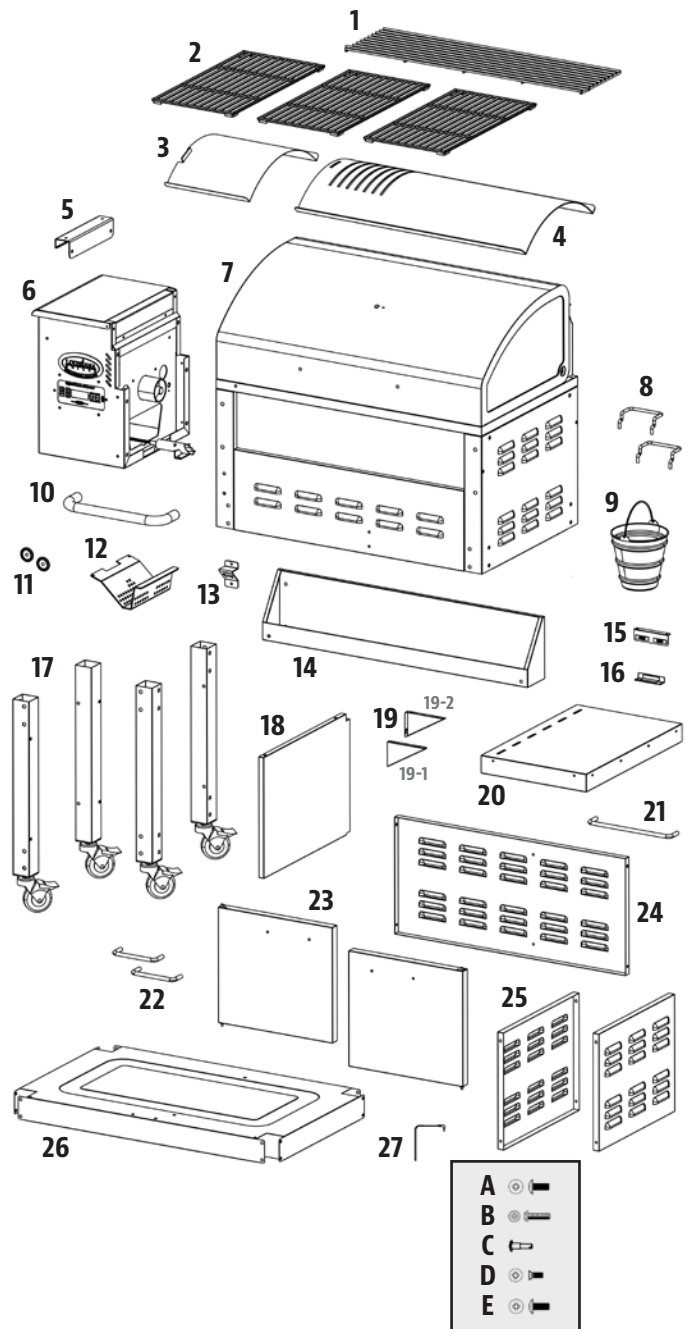
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PARTS & SPECS

Part#	Description
1	Porcelain-Coated Steel Upper Cooking Rack (x1)
2	Porcelain-Coated Cast-Iron Cooking Grids (x3)
3	Flame Broiler Slider (x1)
4	Flame Broiler Main Plate (x1)
5	Hopper Handle (x1)
6	Hopper Assembly (x1)
7	Main Grill (x1)
8	Lift Handle (x2)
9	Grease Bucket (x1)
10	Lid Handle (x1)
11	Lid Handle Bezel (x2)
12	Burn Grate (x1)
13	Bottle Opener (x1)
14	Accessory Tray (x1)
15	Door Magnet (x1)
16	Door Stopper (x1)
17	Support Leg (x4)
18	Cart Inside Panel (x1)
19	Side Shelf Bracket (x2)
20	Side Shelf (x1)
21	Side Shelf Handle (x1)
22	Cabinet Door Handle (x2)
23	Cabinet Door (x2)
24	Cart Back Panel (x1)
25	Cart Side Panel (x2)
26	Bottom Shelf (x1)
27	Meat Probe (x1)
A	Screw (x36)
B	Screw (x32)
C	Side Shelf Tool Hooks (x4)
D	Screw (x4)
E	Screw (x2)



LG – ELECTRIC REQUIREMENTS
110V, 3.1AMP, 60HZ, 375W, 3-PRONG GROUNDED PLUG

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

MODEL	UNIT ASSEMBLED (WxHxD)	UNIT WEIGHT	COOKING AREA	TEMP. RANGE	DIGITAL FEATURES
LG LG800E	1,440mm x 1,210mm x 600mm / 56.6" x 47.6" x 23.6"	85.7 kg / 189.0 lb	Main - 3,806 cm ² / 590 sq. in. Upper Rack - 1,600cm ² / 248 sq. in. TOTAL - 5,406 cm² / 838 sq. in.	82-315°C / 179-600°F	Automatic start-up and cool-down cycles, programmable meat probe, electric igniter

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 Louisiana Grills Customer Service for parts: Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

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IMPORTANT: To ease installation and avoid injury, use two people when assembling this appliance.

Tools required for assembly: screwdriver, wrench and level. *Tools not included.*

ASSEMBLY INSTRUCTIONS

IMPORTANT: It is advised to read each step entirely before starting assembly on instructions. Do not tighten screws completely until all screws for that step have been installed.

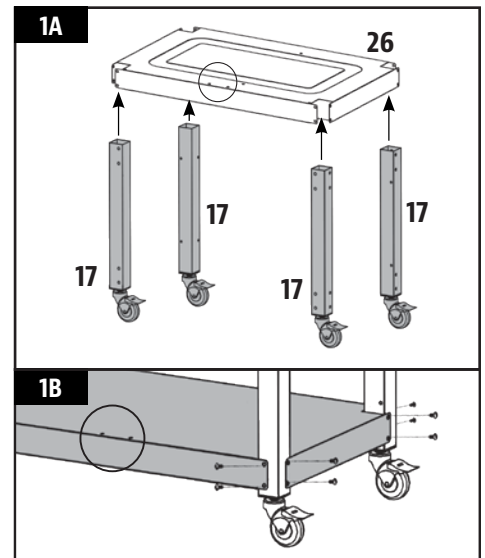
1. ASSEMBLING THE CART

Parts Required:

- 4 x Support Leg (#17)
- 1 x Bottom Shelf (#26)
- 16 x Screw (#A)

Installation:

- Place a piece of cardboard on the floor to prevent scratching the unit and parts during assembly. Prepare the four support legs for installation, arranging the labelled legs as shown in illustration 1A.
- Attach one support leg by carefully sliding it into a corner of the bottom shelf, then secure using four screws. **Ensure the two holes on the bottom shelf are front facing.** Repeat installation for the other three support legs to the remaining three corners of the bottom shelf. Note illustration 1B.



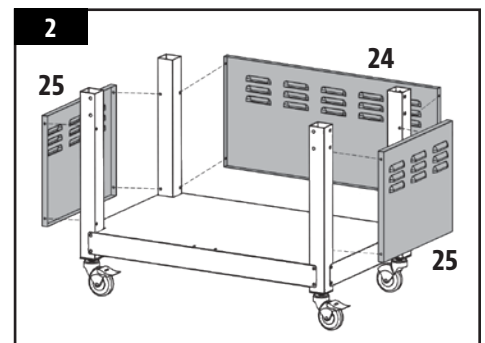
2. MOUNTING THE CART PANELS

Parts Required:

- 1 x Cart Back Panel (#24)
- 2 x Cart Side Panel (#25)
- 12 x Screw (#B)

Installation:

- Attach the cart back panel to the rear support legs of the cart, and secure the inside edges using four screws: one screw on each corner of the cart back panel. Repeat the same installation to mount the two cart side panels to the other support legs.



NOTE: Once installed, the exterior of the cart panels are flush with the support legs and bottom shelf.

3. INSTALLING THE CART TO THE MAIN GRILL

Parts Required:

- 1 x Main Grill (#7)
- 2 x Lift Handles (#8)
- 16 x Screw (#A)

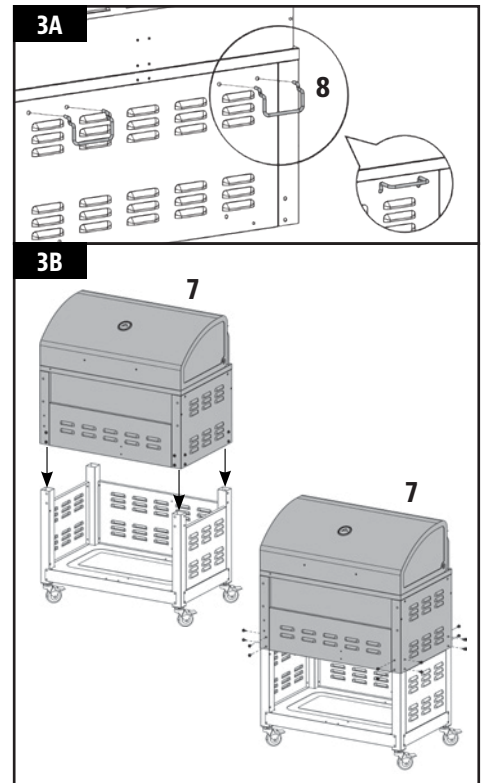
Installation:

- Prepare the main grill to be mounted to the cart. Position the cart next to the main grill, with both facing the same direction.

IMPORTANT: Once positioned, lock the caster wheels on the cart.

- Install the lift handles by inserting them into the rear/exterior of the back cart panel. Tilt the lift handles upward so they brace into a locking position on the main grill. Note illustration 3A.
- Using a second person, each place one hand in the grease tray opening (front facing) and one hand on a lift handle (rear facing). Carefully, lift the main grill, and slowly lower the brace frame of the main grill onto the four support legs of the cart. Once placed, secure each leg to the brace frame using four screws. Repeat same installation for the other three support legs. Note illustration 3B.

NOTE: When fitted properly, the main grill should be sitting level and flush with the cart panels.



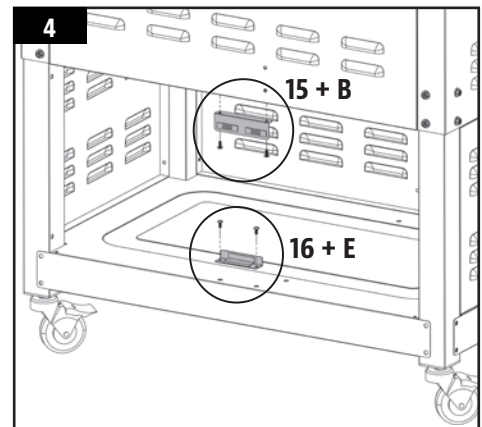
4. SECURING THE DOOR STOPPER, DOOR MAGNET

Parts Required:

- 1 x Door Magnet (#15)
- 1 x Door Stopper (#16)
- 2 x Screw (#B)
- 2 x Screw (#E)

Installation:

- Mount the door magnet using two screws (#B) to the main grill frame. Ensure the raised magnet is facing the front of the cart.
- Secure the door stopper to the bottom shelf using two screws (#E), with the raised stop facing the back of the cart.



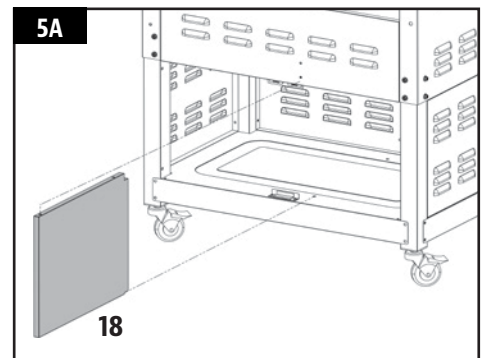
5. ATTACHING THE CABINET DOORS

Parts Required:

- 1 x Cart Inside Panel (#18)
- 2 x Cabinet Door Handle (#22)
- 2 x Cabinet Door (#23)
- 10 x Screw (#B)

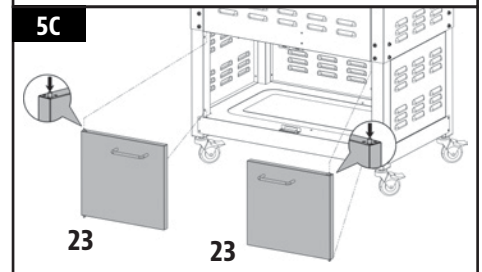
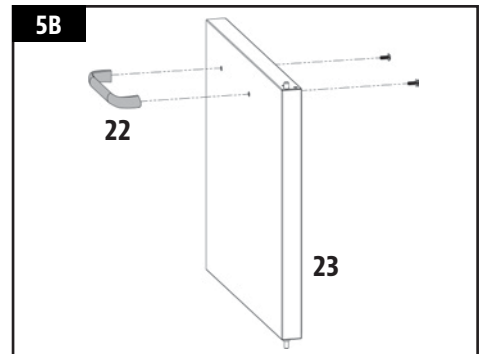
Installation:

- First, align the cart inside panel with the holes on the center of the bottom shelf, on the interior of the cabinet. Secure the cart inside panel to the bottom shelf and main grill frame using six screws. Note illustration 5A.



- Next, insert one screw into the cabinet door, so it protrudes to the front of the cabinet door. Use a screwdriver to tighten the screw into the cabinet door handle (from the rear). Repeat same steps for the other side of the cabinet door handle. Note illustration 5B. Repeat full installation for the second cabinet door.
- Take one cabinet door and align the edge with the hinge pins to the outside edge of the front of the cart. Insert the bottom pin into the pivot hole on the side of the bottom shelf, then push down on the spring-loaded top pin, and lock into the hole on the main barrel brace. Repeat same installation for other cabinet door. Note illustration 5C.

IMPORTANT: The cabinet doors should swing freely once installed, and line up with the door stopper and door magnet. If unlevel, ensure the top and bottom pins of the cabinet doors are inserted correctly.



6. INSTALLING THE SIDE SHELF

Parts Required:

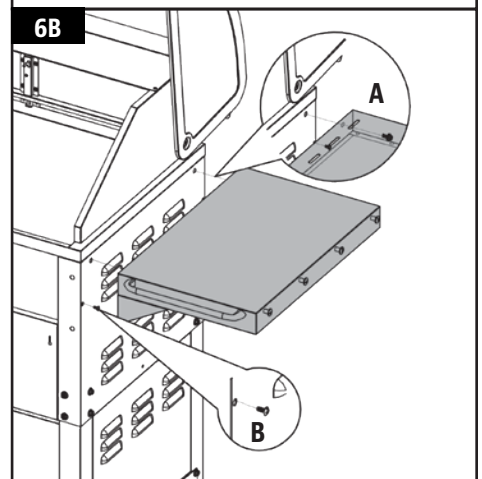
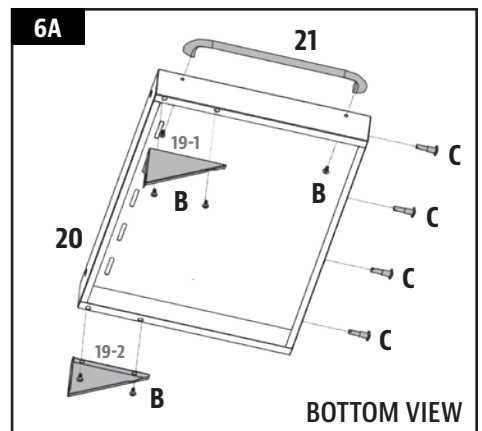
- 2 x Side Shelf Bracket (#19)
- 1 x Side Shelf Handle (#21)
- 1 x Side Shelf (#20)
- 2 x Screw (#A)
- 6 x Screw (#B)
- 4 x Side Shelf Tool Hook (#C)

Installation:

- Turn the side shelf upside down. On the edge of the side shelf with four holes, install the tool hooks into each hole along the edge. Tool hooks will secure to the self-clinching nut that is pre-mounted on the inside.
- Next, remove the two pre-installed screws from the side shelf handle. Align the side shelf handle on the short edge of the side shelf with two holes, then secure by hand-tightening the two screws back into the handle. Last, secure the two side shelf brackets using two screws on each. Note illustration 6A for proper part installation.
- From underneath, secure the side shelf to the side panel of the main barrel using two types of screws. Note illustration 6B for proper screw placement.

NOTE: Do not tighten any screws completely until all screws have been installed. Once all screws are installed, then tighten securely.

IMPORTANT: Avoid using the side shelf to move or lift the grill. The weight of the unit may cause the side shelf to break, which is not covered by warranty.



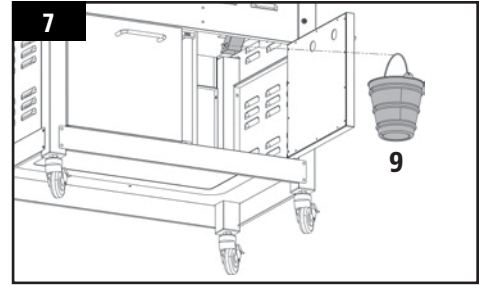
7. PLACING THE GREASE BUCKET

Parts Required:

- 1 x Grease Bucket (#9)

Installation:

- Place the grease bucket on the spout hook on the interior of the cart cabinet. Ensure it is level to avoid grease spills.



8. MOUNTING THE ACCESSORY TRAY

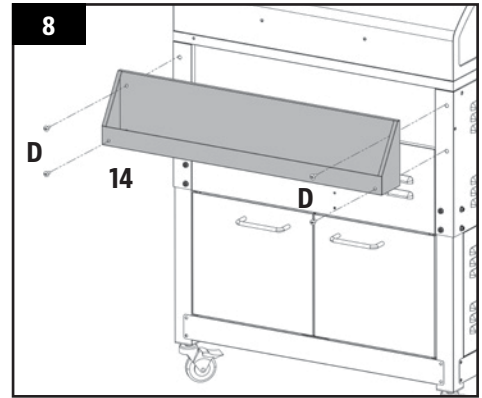
Parts Required:

- 1 x Accessory Tray (#14)
- 4 x Screw (#D)

Installation:

- Secure the top two corners of the accessory tray to the front of the grill using one screw in each corner. To secure the bottom, insert a screwdriver into the holes provided and secure the other two screws.

NOTE: Avoid storing items in the tray for long periods of time, as the accessory tray will become warm when using the grill and may cause some items to melt.



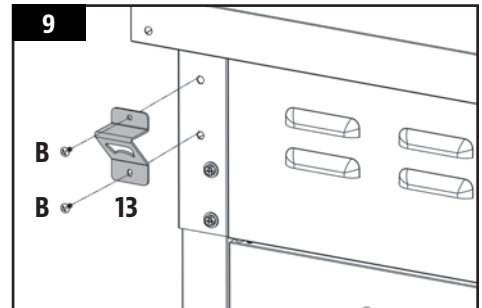
9. ATTACHING THE BOTTLE OPENER

Parts Required:

- 1 x Bottle Opener (#13)
- 2 x Screw (#B)

Installation:

- Secure the bottle opener to the front of the grill using two screws on the support brace.



10. ATTACHING THE LID HANDLE

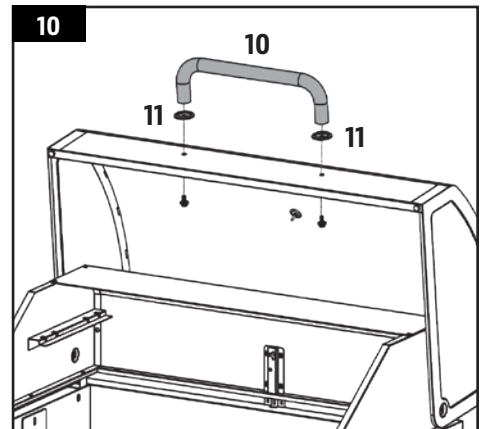
Parts Required:

- 1 x Lid Handle (#10)
- 2 x Lid Handle Bezel (#11)

Installation:

- Remove the two pre-installed screws from the lid handle. From inside the barrel lid, insert one screw so that it protrudes to the outside. Add a bezel on the screw, then hand-tighten the screw (from the inside) into the lid handle. Repeat same installation for other end of lid handle.

NOTE: Do not over-tighten screws. Only a snug fit is necessary.



11. MOUNTING THE HOPPER TO THE MAIN BARREL

Parts Required:

- 1 x Hopper Handle (#5)
- 1 x Hopper Assembly (#6)
- 2 x Screw (#A)

Installation:

- Place the hopper on the ground next to the grill barrel, ready for installation. On the exposed side of the hopper, locate the grill probe wires taped to the outside of the hopper. Remove the tape, and let the grill probe wires hang out of the hole. Next, remove the six pre-mounted screws from the hopper edges, and set aside. Note illustration 11A.

NOTE: Locate the igniter and tuck it completely into the opening at the bottom of the hopper, as it will be installed on the next step.

- Lift the hopper off the ground, and with your foot anchored against the side panel of the cart, carefully support/balance the hopper on your knee. Firmly connect the silver grill probe temperature wires (on the main barrel) to the grill probe spade connectors from the hopper. Once the wires are connected, tuck all excess wire back into the hole on the hopper.

IMPORTANT: Ensure that all excess wire is tucked into the exit hole. Do not place any wires near the fan blades, auger tube, or the igniter.

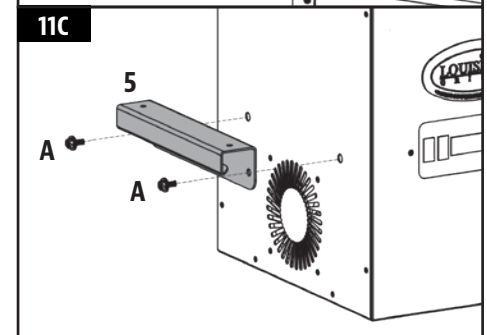
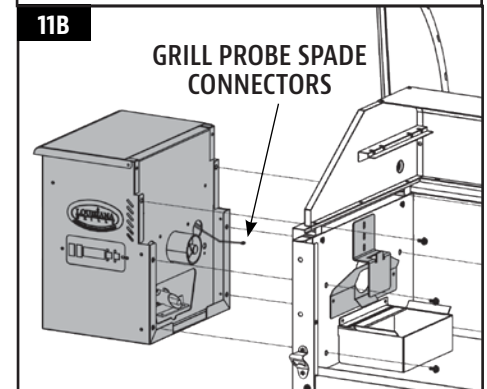
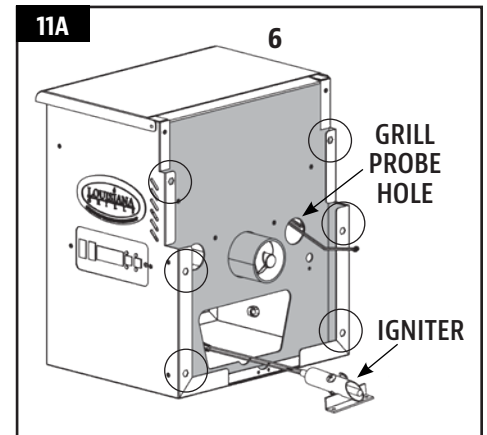
- Carefully, lift the hopper, with the grill probe wires connected, and insert the auger feed tube into the auger hole on the main barrel. Raise the hopper slightly, and rest on the mounting ledge of the main barrel. Note illustration 11B.

NOTE: If the auger holes do not line up, the hopper may need to be gently pushed downward to clip the hopper into place.

- Secure the hopper assembly to the main barrel, from the inside of the barrel, using the six screws previously removed.

NOTE: Take care not to over-tighten to avoid stripping the screws.

- Attach the hopper handle to the side of the hopper using the two pre-mounted screws on the side access panel. Note illustration 11C.



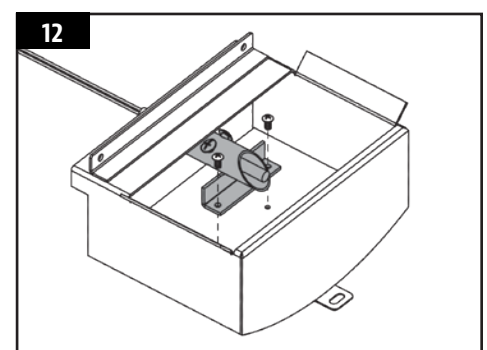
12. SECURING THE IGNITER TO THE BURN POT

Installation:

- Remove the pre-installed screws from the base of the burn pot.
- From the inside of the main barrel, reach through the burn pot into the bottom of the hopper, and carefully pull the igniter forward into the burn pot. Align the holes on the igniter bracket with the holes on the bottom of the burn pot. Secure the igniter bracket using two screws.

IMPORTANT: The holes for the two screws need to be self-tapped, as they are not pre-threaded. If needed, carefully use a drill to start, then finish tightening with screwdriver by hand.

NOTE: Take care not to over-tighten to avoid stripping the screws.



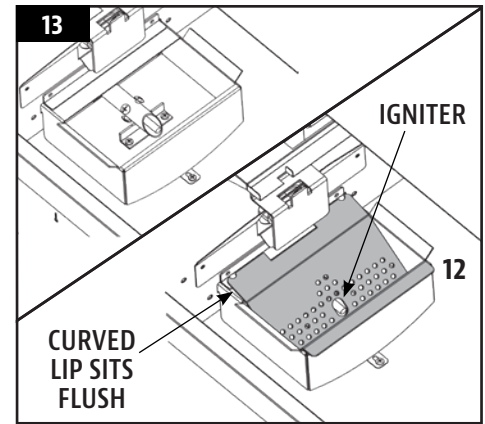
13. POSITIONING THE BURN GRATE

Parts Required:

- 1 x Burn Grate (#12)

Installation:

- **Proper placement and maintenance of the burn grate is vital to the use of the unit.** Insert the burn grate into the burn pot. The hole in the burn grate should align and be open for the igniter to light the pellets. To verify proper positioning, ensure the curved lip of the burn grate is flush with the top of the burn pot, and the notched side should sit flush, under the fuel deflector.



14. INSTALLING THE COOKING COMPONENTS

Parts Required:

- 1 x Upper Cooking Rack (#1)
- 3 x Cooking Grids (#2)
- 1 x Flame Broiler Slider (#3)
- 1 x Flame Broiler Main Plate (#4)

Installation:

NOTE: Both flame broiler parts are lightly coated with oil to avoid rusting when shipped.

- Insert the flame broiler main plate into the grill barrel. Rest the flame broiler main plate on the built-in ledge (on the inside right) of the main grill that directs grease towards access to the grease tray. Slide the entire piece to the left side, and the tray will lock into the raised tab above the burn grate. Note illustration 14A.

IMPORTANT: If the flame broiler main plate is on the base of the barrel, it is installed incorrectly. The flame broiler should sit at an angle, with the left side sitting higher than the right.

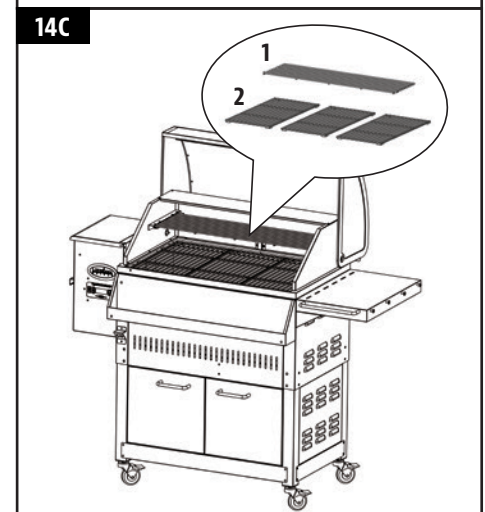
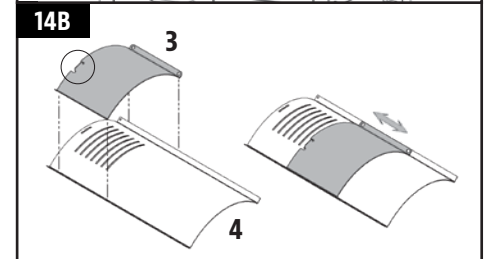
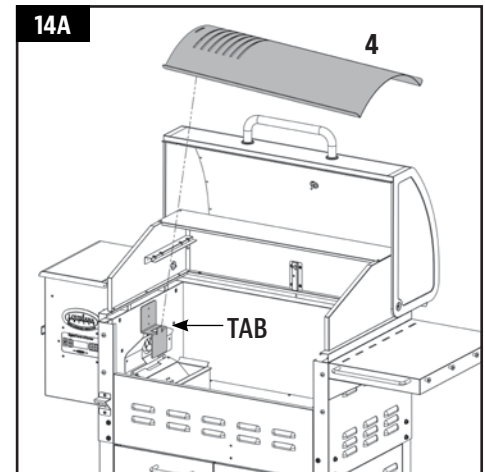
- Place the flame broiler slider on top of the flame broiler main plate, covering the slotted openings. Ensure the raised tab is on the left, to easily adjust for direct or indirect flame when cooking. Note illustration 14B.

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.

- Place the cooking grids, side-by-side, on the grid ledge inside the main barrel. Place the upper cooking rack on the upper ledge inside the main barrel, locking into place, in the forward or retracted position. Note illustration 14C.

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

- The unit is now completely assembled.



15. CONNECTING TO A POWER SOURCE

- *STANDARD OUTLET*

This appliance requires 110 volt, 60hz, 375w, 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.

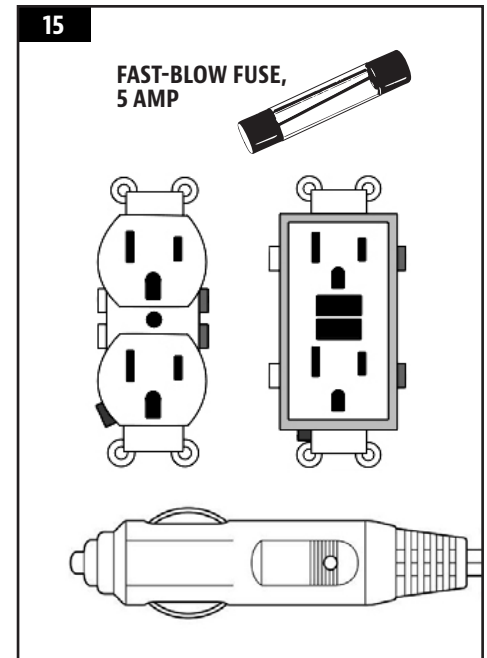
- *GFCI OUTLETS*

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 300-700 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. A Louisiana Grills unit can operate using a 12 volt, 100 watt **POSITIVE WAVE LENGTH** inverter plugged into your automobile outlet. To use the automatic igniter, it is recommended to use a minimum of a 1000 watt **POSITIVE WAVE LENGTH** 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 savory wood flavor is cooked into the meats, reducing the need for high sugar content sauces.

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. Extreme cold weather conditions may affect maximal temperature output.

All Louisiana Grills units should keep a minimum clearance of 457mm (17.9 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. To effectively assist your grill in achieving proper temperature output, maintain heat retention, and heat recovery time when the lid is open, it is recommended to shelter your unit from the wind. In addition, adjusting the positioning of your grill by rotating a quarter turn – keeping the air exhaust holes (vents) out of the wind – will result in better temperature control and output.

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 about 10 – 15 minutes 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 dome 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 (205-315°C / 401-599°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** cooking, is generally done at 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 a low temperature range immediately after preheating your 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 AIRFLOW AND THE AUGER FEED SYSTEM

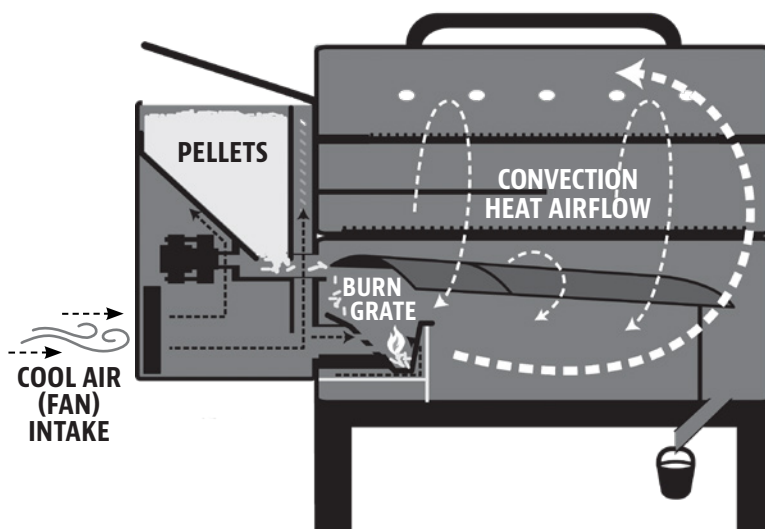
The heart of your grill lies in the relationship between the fan-forced convection airflow and the functionality of the auger feed system. The combustion/cooling fan blows air through the system, allowing the hot igniter air to light the pellets and catch fire in the burn grate. The auger feed system will continue to cycle on and off, feeding pellets to the burn grate.

To ensure the combustion air holes (airflow) in the burn grate are not clogged, proper maintenance and cleaning of this area is essential. If the grill is not achieving the desired temperature, check to ensure the burn grate holes are clear.

TIP: The grill can run efficiently over extended periods of time as long as there is dry and sufficient fuel, proper airflow, and the cooking components are clean.

The unique design of the Louisiana Grills airflow system allows the majority of fly ash to be directed toward the bottom of the barrel, while directing the fan-forced convection heat to circulate around the main grill barrel.

This type of airflow allows for different quality of pellets to be used while reducing the possibility of fuel blockage and jams in the auger feed system.










UNDERSTANDING THE DIGITAL CONTROL CENTER

This P.I.D. (proportional-integral-derivative) control is very much the same as the controls on your kitchen oven. The main advantages are the ability to automatically compensate for the different ambient conditions and fuel types.

IMPORTANT: The temperature inside of any grill will vary greatly from location to location. Even instruments calibrated together may not agree with each other.



CONTROL	DESCRIPTION
	Press the Power Button to power on the unit, which begins the automatic start-up cycle. Also used to turn the unit off, activating the cool-down cycle.
	Press and hold the Prime Button to activate an extra feed of pellets to the burn grate. This can be used to add more fuel to the fire before opening the barrel lid, resulting in a quick heat recovery time. It can also be used while smoking, to increase the intensity of clean smoke flavor. Requested from competition cookers.
	The Temperature Adjust Arrows allow you to set your desired smoking temperature. By pressing the UP or DOWN arrows, the temperature displayed on the LED read-out can be adjusted by 5 degree increments. The temperature can be set to a low 82°C / 180°F, and peaks at a high of 315°C / 600°F. Also used to adjust the desired temperature of the meat probe.
	The LED Screen is used as the information center for your unit. The LED screen will display your Desired Cook Temperature (Setpoint), Actual Cook Temperature, Meat Probe Temperature (if connected), and any error messages. Temperature can be displayed in either Fahrenheit or Celsius.
	Press the Temp Button on the Digital Control Centre to display the ACTUAL temperature or the SETPOINT temperature on the LED Screen. The small LED light beside both settings is used to indicate which temperature is presently being displayed.
	Press the Probe Button on the Digital Control Centre to display the GRILL temperature or the MEAT probe temperature on the LED Screen. The small LED light beside both settings is used to indicate which probe temperature is presently being displayed.
	The plug-in connection port on the front of the Digital Control Center is for a Meat Probe . When the meat probe is connected, the temperature is displayed on the LED Screen. When not in use, disconnect the meat probe from the connection port. <i>Includes one (1) meat probe. Compatible with Louisiana Grills branded meat probes only.</i>



UNDERSTANDING THE PROBES

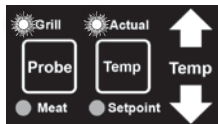
• GRILL PROBE

The grill probe measures the internal temperature of the main grill. When the grill temperature is adjusted, the grill probe will read the actual (current) temperature inside the grill to adjust to the desired temperature.

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



To adjust the SETPOINT temperature of the grill, press the **PROBE button** to indicate that the GRILL probe temperature is presently being displayed. Press the **TEMP button** to indicate that the SETPOINT temperature is selected, and press the UP or DOWN **Temperature Adjust Arrows**, adjusting by five degree increments, to your desired temperature.



To view the ACTUAL temperature of the grill, press the **PROBE button** to indicate that the GRILL probe temperature is presently being displayed. Press the **TEMP button** to indicate that the ACTUAL temperature is selected, and displayed on the LED screen.

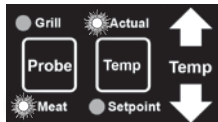
• MEAT PROBE (PROGRAMMABLE)

The meat probe measures the internal temperature of your meat on the grill, similar to your indoor oven. Plug-in the adapter to the meat probe connection port and insert the stainless steel meat probe into the thickest portion of your meat. Not only will it cook the meat to your desired temperature, but it will automatically reduce your grill temperature to low (82°C / 180°F) to keep food warm until ready to serve. Just set it, then relax while the probe does the rest!

NOTE: When placing the meat probe into your meat, ensure the meat probe and meat probe wires avoid direct contact with flame or excess heat. This can result in damage to your meat probe. Run the excess wire out the rear exhaust holes of the main grill, the top of the main grill (near the grill lid hinge), or through the front hole near the hopper. When not in use, disconnect from the meat probe connection port, and place in the holes on the hopper handle to keep protected and clean.



To adjust the SETPOINT temperature of the meat probe, press the **PROBE button** to indicate that the MEAT probe temperature is presently being displayed. Press the **TEMP button** to indicate that the SETPOINT temperature is selected, and press the UP or DOWN **Temperature Adjust Arrows**, adjusting by five degree increments, to your desired temperature of your meat when done.



To view the ACTUAL temperature of the meat probe, press the **PROBE button** to indicate that the MEAT probe temperature is presently being displayed. Press the **TEMP button** to indicate that the ACTUAL temperature is selected, and displayed on the LED screen.

TIP: Based on how long you will be away from the grill, set your desired temperature 10 to 15 degrees below your liking, as the food will continue to rise in temperature, as the grill cools, and idles at the lowest temperature. Ensure it is inserted all the way into the plug. You will feel and hear it snap in place.

SET-UP PROCEDURE

These instructions should be followed the first time the grill is ignited (after grill burn-off), and after every few uses, to ensure proper ignition:

1. Remove all cooking components, and the burn grate, from the interior of the grill. Inspect the burn pot to ensure it is clear of debris. Open the hopper lid. Make sure there are no foreign objects in the feed system or hopper.
2. Replace the burn grate into the burn pot. Ensure the hole in the burn grate is facing the igniter to light the pellets, and the lip of the burn grate should be flush with the top of the burn pot.
3. Re-install the cooking components into grill. The grill is now ready to use.

FIRST USE – GRILL BURN-OFF

Before cooking on your grill for the first time, it is important to complete a grill burn-off. Start the grill and operate any temperature over 176°C / 350°F, with the lid down, for 30 to 40 minutes to burn-off the grill and rid it of any foreign matter.

AUTOMATIC START-UP PROCEDURE

1. Plug the power cord into a grounded power source. Open the main barrel lid. Check the burn grate 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.
2. With the barrel lid closed, turn the unit on by pressing the **Power Button**. This will activate the **start-up cycle**: the feed system will begin to turn, the fan will start, and the igniter will begin to get hot. The grill will produce smoke while the start-up cycle is taking place. The pellets will have successfully ignited once the smoke has cleared. The start-up cycle lasts until the appliance reaches a minimum temperature of 65°C / 150°F or the igniter times out (10 minutes).
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete. Set your desired temperature to start grilling!

NOTE: When reducing your temperature, open the grill lid until the ACTUAL temperature is relatively close to your desired temperature.

IGNITER FAILURE PROCEDURE

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

1. Open the barrel lid. Remove the cooking components from inside the main barrel. Remove all unburnt pellets and ash from the burn grate, and return into correct positioning. Avoid touching the igniter to avoid injury, as it may be extremely hot.
2. Once all cooking components are removed and cleaned, press the **Power Button** to turn the unit on. Check the following:
 - Visually confirm that the igniter is working by placing your hand above the burn grate and feeling for heat.
 - Visually confirm that the igniter is aligned with the hole in the burn grate, and open to light the pellets.
 - Visually confirm that the auger is dropping pellets into the burn grate.
 - Confirm that the combustion fan is working by placing your hand above the burn grate and feeling for airflow.
3. If any of the above points are not working, follow **Troubleshooting** instructions.

MANUAL START-UP PROCEDURE

1. Plug the power cord into a grounded power source. 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.
2. Open the main barrel lid. Remove the cooking components to expose the burn grate. Check the burn grate to ensure there is no obstruction for proper ignition and that it is positioned properly. Place two (2) generous handfuls of pellets into the burn grate. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as one composed of sawdust and wax, or wood shavings, is also appropriate.

IMPORTANT: Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Also, do not attempt to add more fire starter into a fire that is already burning or into a hot burn grate. This may cause injury.

3. Light the contents of the burn grate 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 burn grate. This can cause injury.
4. Quickly and carefully replace the cooking components to the inside of the grill, and close the grill lid. Continue start-up to step two of **Automatic Start-Up Procedure**.

SHUTTING OFF YOUR GRILL

1. When finished cooking, keep the main barrel lid closed and press the **Power Button** to turn the unit off. This will activate the automatic **cool-down cycle**. The feed system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is complete. When the cycle is complete, the fan will turn off.

CARE & MAINTENANCE

Any Louisiana Grills unit will give you many years of flavorful service with minimum cleaning. Follow these cleaning and maintenance tips to service your grill:

1. HOPPER ASSEMBLY

- Quick part checks ensure that all hopper electrical components continue to function properly. Once the hopper access panel is removed (see **Electric Wire Diagram** for diagram), confirm that the igniter is free of debris or blockages. Also check to ensure the four set screws are snug, keeping the igniter straight and centered in the stainless steel casing.
- Check and clean off any debris from the fan air intake vents, found on the exterior front and back sides of the hopper. Carefully, wipe off any grease build-up directly on the fan blades. This ensures airflow is sufficient to the feed system.

2. PROBES

- Kinks or folds in the probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil.
- Although both the temperature probe and the meat probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

3. INSIDE SURFACES

- It is recommended to clean your burn grate after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease bucket often, and clean out as necessary. Keep in mind the type of cooking you do.

IMPORTANT: Due to high heat, do not cover the flame broiler or probes with aluminum foil.

4. OUTSIDE SURFACES

- Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. **All painted surfaces are not covered under warranty**, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for longterm storage, keep the unit under a cover in a garage or shed.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Barrel	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Grate, Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Grill Cleaning Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Tray	15 Days	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Remove Access Panel, Wipe Fan Blades with Soapy Water
Air Exhaust Vents	Every 5-6 Grill Sessions	Scrub Pad & Soapy Water
Probes	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water
Stainless Steel Surfaces	After Each Grill Session	Microfiber Pad & Soapy Water

USING WOOD PELLET FUEL

Clean-burning barbecue wood pellets generate about 8200 BTU's per pound with very little ash, a low moisture content (5-7%), and are carbon neutral. Barbecue wood pellets are produced by pure raw material (sawdust) 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. Check with your local dealer for flavors available in your area.

HICKORY BLEND 
Rich, smoky bacon-like flavor. Considered the "Kings of the Woods"

PECAN BLEND 
Smoky, bacon-like flavor. Similar to Hickory, but less strong.

APPLE BLEND 
Smoky, mild sweetness flavor. Highly recommended for baking.

MESQUITE BLEND 
Strong, tangy, spicy flavor. Think Tex-Mex cuisine.

CHERRY BLEND 
Slightly sweet, but also tart. Gives a rosy tint to light meals.

WHISKEY BARREL BLEND 
Strong, sweet smoke with aromatic tang. Perfect for red meats.

COMPETITION BLEND 
Perfect blend of sweet, savory, and tart. Used by many professional grillers.

NOTE: Always store wood pellets in a dry area. Avoid any contact or exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Use a moisture proof, resealable tub or bucket for proper storage.

COOKING GUIDELINES

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect.

The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after *smoke ring*) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: For best results, allow time for meats to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.

STYLE OF COOKING	HOT SMOKING (Very Low)	ROAST (Low)	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
Temp Range	93-135 °C / 199-275 °F	135-162 °C / 275-323 °F	162-190 °C / 323-374 °F	190-232 °C / 374-449 °F	232-315 °C / 449-600 °F

POULTRY	Size	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 77°C / 170°F
Turkey (whole)	4.5-5.0 kg / 10-11 lbs. 5.3-6.4 kg / 12-14 lbs. 6.8-7.7 kg / 15-17 lbs. 8.2-10.0 kg / 18-22 lbs. 10.4-11.3 kg / 23-25 lbs.			Grill 90 - 120 minutes Grill 110 - 140 minutes Grill 130 - 160 minutes Grill 140 - 170 minutes Grill 150 - 180 minutes
Chicken (whole)	1.36-2.26 kg / 3-5 lbs.			Grill 1 - 1.5 hours
Drumsticks, Breasts	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-60 minutes
Small Game Birds	0.45 - 0.86 kg / 1 - 1½ lbs.			Grill 30-45 minutes
Duck	1.36-2.26 kg / 3-5 lbs.			Roast or grill 2 - 2.5 hours

PORK	SIZE	Precooked to Reheat 60°C / 140°F	Medium 66°C / 150°F	Well Done 71°C / 160°F
Ham <i>(Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In)</i>	2.5 cm / 1" 1.36-1.81 kg / 3-4 lbs. 1.81-2.72 kg / 4-6 lbs. 2.26-3.62 kg / 5-8 lbs. 4.53-5.44 kg / 10-12 lbs.	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2½ hours 2 - 2¾ hours		
Loin Roast	1.36-1.81 kg / 3 - 4 lbs.		1 - 2 hours	2 - 3 hours
Rib Crown Roast	1.81-2.26 kg / 4 - 5 lbs.		1½ - 2 hours	2 - 3 hours
Chop <i>(loin, rib)</i>	1.9-2.5 cm / ¾" - 1" 3.1-3.9 cm / 1¼" - 1½"		10 - 12 minutes 14 - 18 minutes	
Tenderloin	1.9-2.5 cm / ¾" - 1"		20 - 30 minutes	30 - 45 minutes
Loin Roast (boneless)	1.36-2.26 kg / 3-5 lbs.		1¼ - 1¾ hours	1¾ - 2½ hours
Boston Butt <i>(Pork Shoulder)</i>	3.62-4.53 kg / 8-10 lbs.			93 - 98°C / 200 - 210°F Internal Temperature

BEEF	SIZE	HEAT	Rare - 54°C / 130°F	Medium - 60°C / 140°F	Well Done - 65°C / 150°F
Steak <i>(New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin)</i>	1.9 cm / ¾" 2.5 cm / 1" 3.8 cm / 1½" 5 cm / 2"	High	Sear 8-10 minutes Sear 10-12 minutes Sear 10 minutes, grill 8-10 minutes Sear 10 minutes, grill 10-14 minutes		
Skirt Steak	0.6 - 12.7 cm / ¼" - ½"	High	Sear 5-7 minutes		
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	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)	0.6-1.3 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

TIPS & TECHNIQUES

Follow these helpful tips and techniques, passed on from Louisiana Grills owners, our staff, and customers just like you, to become more familiar with your grill:

1. *FOOD SAFETY*

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).
- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.
- Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours.
- Defrost and marinade meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

2. *COOKING PREPARATION*

- Be prepared, or **Mise en Place**. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A barbecue floor mat is very useful. Due to food handling accidents and cooking spatter, a barbecue floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. *GRILLING TIPS AND TECHNIQUES*

- To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as **low and slow**). Meat will close its fibers after it reaches an internal temperature of 49°C / 120°F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood pellets will turn meats and poultry pink. The band of pink (after cooking) is referred to as a **smoke ring** and is highly prized by outdoor chefs.
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Louisiana Grills grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.

For FAQ, please visit www.louisiana-grills.com. You may also contact your local Louisiana Grills authorized dealer or contact Customer Service for assistance.

WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning, maintenance or service work. Ensure the grill is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Digital Control Center	Power Button	Press the Power Button. Try another attempt and hold for two seconds to verify connection.
	Not Connected To Power Source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 Amp service (see Electric Wire Diagram for access to electric components). Ensure all wire connections are firmly connected and dry.
	Fuse Blown On The Control Board	Remove hopper access panel (see Electric Wire Diagram for diagram) and check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The Gfci Outlet Has Been Tripped.	Remove hopper access panel (see Electric Wire Diagram for diagram), and ensure all wire connections are firmly connected and dry. Ensure GFCI is a minimum 10 Amp service.
	Faulty Control Center	Digital Control Center needs to be replaced. Contact Customer Service for replacement part.
Fire in Burn Grate Will Not Light	Burn Grate	Check burn grate for proper positioning. Follow Care and Maintenance for ash build-up.
	Auger Motor Is Jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn grate. If not operating properly, call Customer Service for assistance.
	Igniter Not Working Properly	Remove cooking components from the main barrel. Press the Power Button to turn the unit on and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the burn grate and feeling for heat. Visually confirm that the igniter is aligned with the hole in the burn grate, and open to light the pellets. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Service for assistance or a replacement part.
	Igniter Failure	Igniter needs to be replaced. Contact Customer Service for replacement part.
Readout Of ACTUAL Temperature Will Not Adjust	Grill Probe Dirty	Follow Care and Maintenance instructions.
	Grill Probe Is Broken	Grill probe needs to be replaced. Contact Customer Service.
LED Display Has Wrong Readout	The Temperature Setting Switch Is Not Set Correctly To Read °C / °F	Disconnect unit from power source. Remove hopper access panel (see Electric Wire Diagram for diagram) to access the back of the Digital Control Center. Use a small flashlight to find the temperature setting switch, located near the center of the back of the Digital Control Center. Flip the switch to °C (Celsius) or to °F (Fahrenheit), as preferred. Replace hopper access panel.
Frequent Flare-Ups	Cooking Temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up	Follow Care and Maintenance instructions.
	Flame Broiler Is Open	Close the flame broiler for indirect flame cooking.
Fan Is Turning On By Itself	Grill Is Exposed To High Temperature Or Direct Sun	This feature does not harm the unit. The interior temperature of the grill has reached or gone over 54°C / 130°F, and it is self-cooling. To reduce inside temperature, open grill lid or unplug from power source and move unit to a shaded area.

Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow Care and Maintenance instructions.
	Wood Pellet Quality	Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets.
	Burn Grate Is Blocked	Clear burn grate of moist, wood pellets. Follow Hopper Priming Procedure .
	Insufficient Air Intake For Fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Grill Will Not Achieve Or Maintain Stable Temperature	Control Settings	Check the Digital Control Center to ensure that the small LED is next to the ACTUAL temperature. If not, press the TEMP display touch pad to indicate which temperature is presently being displayed.
	Insufficient Air Flow Through Burn Grate	Follow Set-Up Procedure to ensure proper positioning of cooking components. Check burn grate for proper positioning. Follow Care and Maintenance instructions for ash build-up. Check that the air intake for the fan is not blocked. If no blockage, remove hopper access panel (see Electric Wire Diagram for diagram) and locate the blue and white fan wires. Ensure that connection is tight by lightly tugging on each wire. If loose, push back into connector until it clicks. Check fan blades for cleanliness. Check grill probe. Follow Care and Maintenance instructions if dirty. Check hopper for an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions.
	Grill Probe	Check status of grill probe. Follow Care and Maintenance instructions if dirty. Contact Customer Service for a replacement part if damaged.
"Er-1" Error Code	The Unit Has Overheated, Possibly Due To Grease Fire Or Excess Fuel.	Press the Power Button to turn the unit off and allow grill to cool. Follow Care and Maintenance instructions. After maintenance, remove pellets, and confirm positioning of all component parts. Once cooled, press the Power Button to turn the unit on, then select desired temperature. If error code still displayed, contact Customer Service.
	Grill Probe Is Not Making A Connection	Check for damage to the grill probe. Follow Care and Maintenance instructions if dirty. If all appears in working order, check the connection to the Digital Control Center. Unplug unit from power source. Remove hopper access panel (see Electric Wire Diagram for diagram). Locate the silver and brown wires of the grill probe. Disconnect the spade connectors, then reconnect until it clicks. Replace the hopper access panel.
"Er-2" Error Code	Grills Fails To Perform Start-Up Cycle	Follow Set-up Procedure instructions. Check hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check grill probe. Confirm if ACTUAL temperature is correct and accurate. Follow Care and Maintenance instructions if dirty. Check igniter positioning and that it is heating up properly. In extreme cold, the grill may require a second start. Turn grill off, wait, then turn on again. Check fan. Ensure it is working properly. Follow Care and Maintenance instructions if dirty.
	Grill Will Not Stay Lit	
"Er-3" Error Code	Power Interruption While In Operation	Power source was interrupted, and the grill did not complete its cool-down cycle. Check power supply; there may have been a power outage during use. Press the Power Button to turn the unit off, wait two minutes, then press the Power Button to turn the unit on again. If error code still displayed, contact Customer Service.
	Power Outage While Unit In Operation.	
"noPr" Error Code	Bad Connection At Connection Port	Disconnect meat probe from connection port on the Digital Control Center, and reconnect. Ensure the meat probe adapter is firmly connected.
	Meat Probe Damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Service for replacement part.

ELECTRICAL WIRE DIAGRAM

The Digital Control Center system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

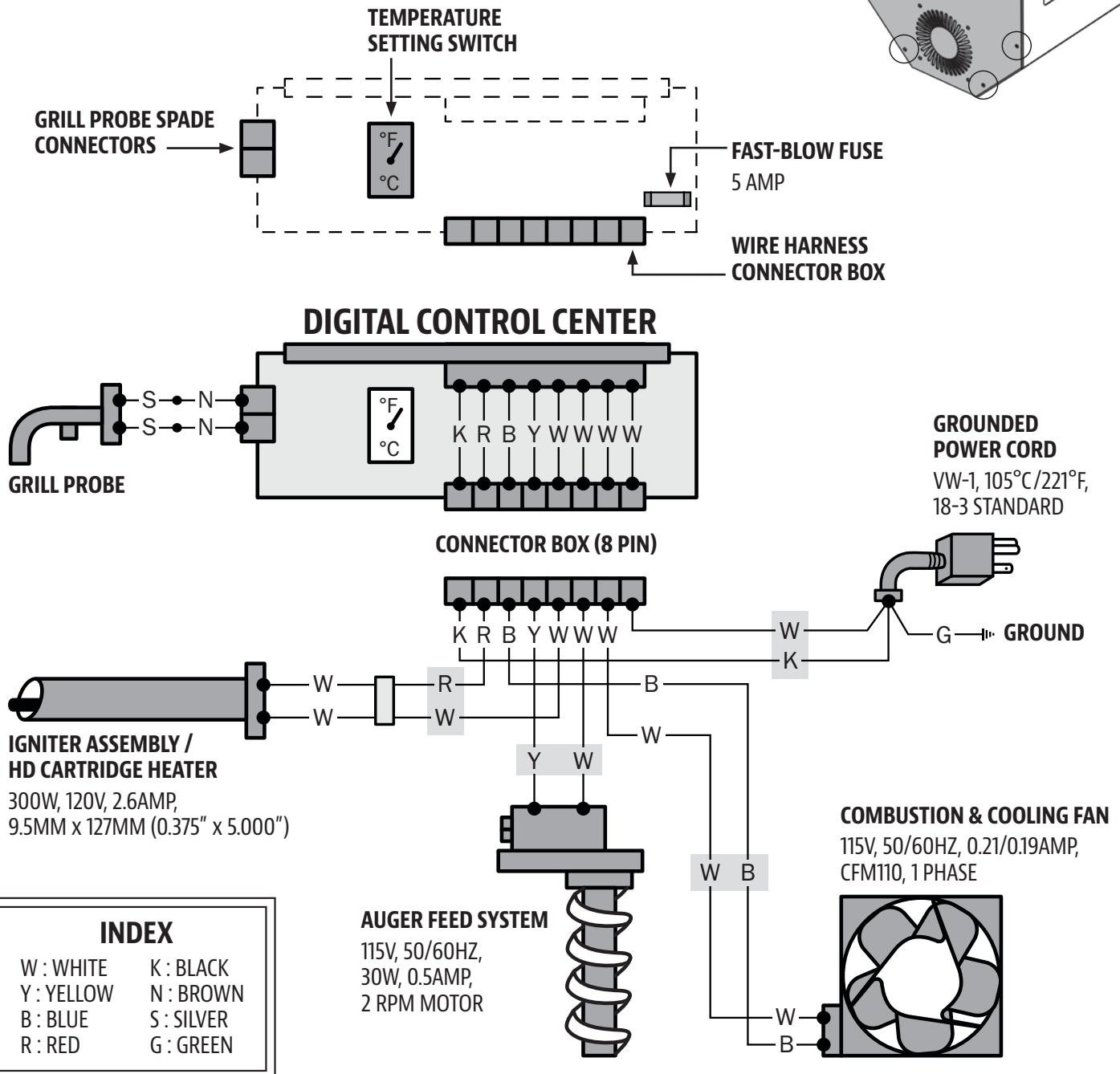
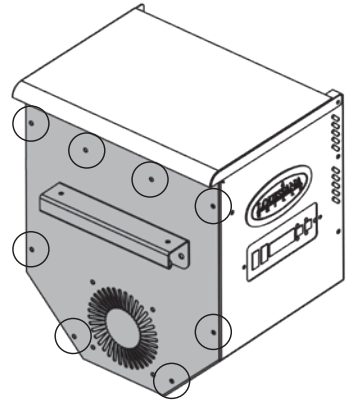
LG – ELECTRIC REQUIREMENTS

110V, 3.1AMP, 60HZ, 375W, 3-PRONG GROUNDED PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of $\pm 5-10$ percent.

HOPPER ACCESS PANEL

LOCATE AND REMOVE THE EIGHT SCREWS ON SIDE OF HOPPER TO ACCESS ELECTRICAL COMPONENTS.

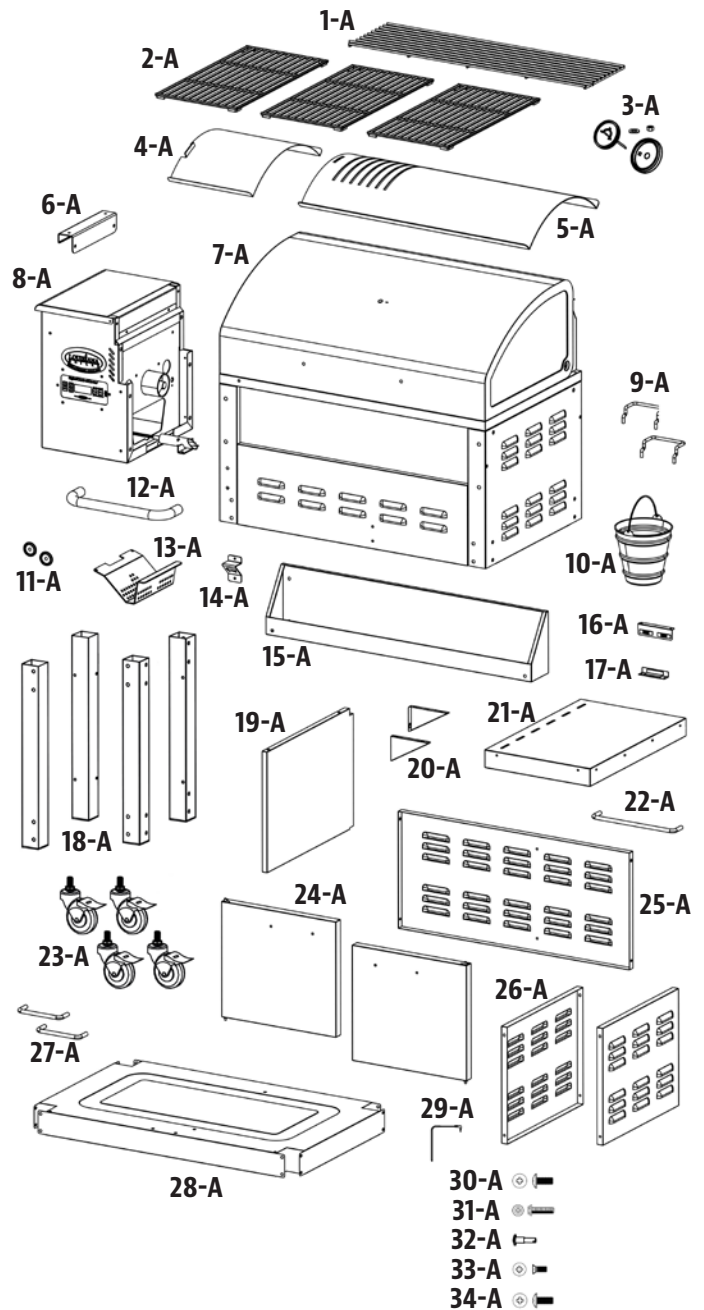


INDEX

W : WHITE	K : BLACK
Y : YELLOW	N : BROWN
B : BLUE	S : SILVER
R : RED	G : GREEN

GRILL REPLACEMENT PARTS

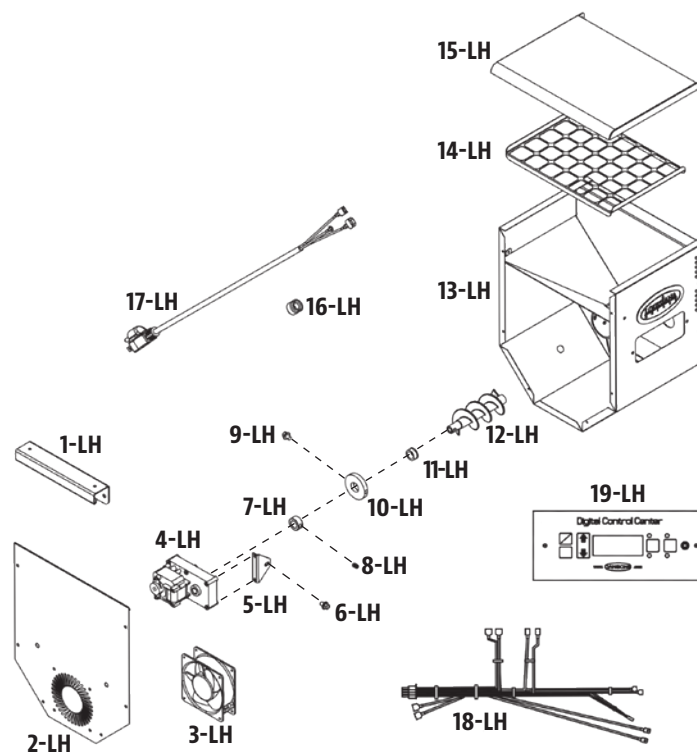
Part#	Description
1-A	Porcelain-Coated Steel Upper Cooking Rack (x1)
2-A	Porcelain-Coated Cast-Iron Cooking Grids (x3)
3-A	Dome Thermometer Kit
4-A	Flame Broiler Slider (x1)
5-A	Flame Broiler Main Plate (x1)
6-A	Hopper Handle (x1)
7-A	Hopper Assembly (x1)
8-A	Main Grill (x1)
9-A	Lift Handle (x2)
10-A	Grease Bucket (x1)
11-A	Lid Handle (x1)
12-A	Lid Handle Bezel (x2)
13-A	Burn Grate (x1)
14-A	Bottle Opener (x1)
15-A	Accessory Tray (x1)
16-A	Door Magnet (x1)
17-A	Door Stopper (x1)
18-A	Support Leg (x4)
19-A	Cart Inside Panel (x1)
20-A	Side Shelf Bracket (x2)
21-A	Side Shelf (x1)
22-A	Side Shelf Handle (x1)
23-A	Locking Caster Wheel (x4)
24-A	Cabinet Door Handle (x2)
25-A	Cabinet Door (x2)
26-A	Cart Back Panel (x1)
27-A	Cart Side Panel (x2)
28-A	Bottom Shelf (x1)
29-A	Meat Probe (x1)
30-A	Screw (x36)
31-A	Screw (x32)
32-A	Side Shelf Tool Hooks (x4)
33-A	Screw (x4)
34-A	Screw (x2)



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

HOPPER REPLACEMENT PARTS

Part#	Description
1-LH	Hopper Handle
2-LH	Hopper Access Panel
3-LH	Fan
4-LH	Auger Motor
5-LH	Auger Mounting Bracket
6-LH	Screw
7-LH	Metal Lock Collar
8-LH	Set Screw
9-LH	Screw
10-LH	Metal End Cap
11-LH	Nylon Bushing
12-LH	Auger Flighting
13-LH	Hopper Housing
14-LH	Hopper Safety Screen
15-LH	Hopper Lid
16-LH	Nylon Stress Relief
17-LH	Power Cord
18-LH	Wire Harness
19-LH	Control Board



WARRANTY

CONDITIONS

All wood pellet grills by Louisiana Grills, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of purchase or after the warranty has expired.

Dansons carries a five (5) year warranty against defects and workmanship on all steel parts (excluding the burn grate), and three (3) years on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. There is no specific warranty on the grill probe, meat probe, paint, powder coat finish, burn grate, grill cover and all gaskets or against damage caused from corrosion. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty.

During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivative liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that resist rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidization, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use.

This warranty is based on normal domestic use and service of the grill, and neither limited warranty coverage's apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Louisiana Grills units, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Burning other than quality wood pellets may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Louisiana Grills dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local authorized dealer or visit our online store at: www.louisiana-grills.com

CONTACT CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Sunday, 4am - 8pm PST (EN/FR/ES).

service@louisiana-grills.com | Toll-Free: 1-877-303-3134 | Toll-Free Fax: 1-877-303-3135

WARRANTY SERVICE

Contact your nearest Louisiana Grills dealer for repair or replacement parts. Dansons requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Louisiana Grills unit can be found on the hopper. Record numbers below as the label may become worn or illegible.

MODEL

SERIAL NUMBER





DATE OF PURCHASE

AUTHORIZED DEALER

ACCESSORIES SOLD SEPARATELY

Available for purchase separately. Check with your local authorized dealer for availability.

ITEM	DESCRIPTION
	<p>GRILL COVER</p> <p>Form-fitting, full length cover. Heavy-duty polyester with PVC backing for long-term use. Weatherproof. Includes draw-string lock for easy tightening.</p>
	<p>HOPPER EXTENSION</p> <p>Holds an additional 9.07kg / 20 lbs of pellets for longer cooks, minimizing the frequently of refilling. Sits securely on top of hopper.</p>
	<p>SIGNATURE SAUCES</p> <p>A series of gourmet sauces to prepare and enhance the natural flavors of your food. Use during cooking or as a dipping sauce. Fat free. Gluten free. No MSG.</p>
	<p>SIGNATURE SPICES</p> <p>A collection of gourmet seasonings. Versatile as a rub, in a marinade, or simply as seasoning. Gluten free. No MSG.</p>
	<p>BARBECUE FLOOR MAT</p> <p>Easy clean, UV protected. Protection for your deck. 132cm x 86cm / 52" x 34"</p>

ITEM	DESCRIPTION
	<p>GRILLING APRON</p> <p>Adjustable apron with double front pockets for grilling tools. One size. Machine washable. Black.</p>
	<p>PIZZA STONE</p> <p>High temperature stoneware, safe for barbecue use. Non-stick, seasoned surface with built-in handles. 38cm / 15" diameter</p>
	<p>CHICKEN THRONE</p> <p>Infuse flavor right into chicken as it cooks. Marinade with your choice of liquid, directly on the grill, for delicious results.</p>
	<p>INSULATED CUP</p> <p>Keep your beverages piping hot or icy cold in the sleek, stainless steel design. Clear, slide lid. Double wall insulation. Perfect for travel. 30oz.</p>

RECIPES

CLASSIC BRISKET

Makes 4 - 6 Servings

A whole beef brisket weighs 7.25-3.62 kg / 16-18 pounds and has three separate parts: the cap, the point, and the flat. Use the flat section, as it is lean, compact, and creates nice slices when carved.

Ingredients:

1	Beef Brisket
	<i>2.2-3.6 kg / 5-8 lbs, Layer of fat is at least 0.6 cm / ¼" thick</i>
1 bottle	Prepared Yellow Mustard
75 ml / 5 tbsp	Seasoning
1 bottle	Chili Sauce
1 pack	Dry Onion Soup Mix
375 ml / 1½ c.	Beef Broth
40 ml / 8 tsp	Black Pepper

Suggested Wood Pellet Flavor: Hickory / Competition

Instructions:

1. Lay out a large piece of plastic wrap on your working station. Large enough to encase the brisket. Using a sharp knife, cut a single cut on the underside of the brisket against the grain. This will aid in slicing the finished brisket, against the grain which results in a tender, melt-in-your-mouth cut. The underside is the non-fat cap side. Slather on a generous amount of prepared mustard. Rub lightly onto the entire area. Sprinkle a generous amount of seasoning onto the mustard, then again light rub into the meat. Flip the brisket over and repeat the process. Wrap the prepared brisket in the plastic wrap and refrigerate 2 to 4 hours, or overnight.
2. Prepare the basting mixture. Mix the chili sauce, dry onion soup mix, beef broth, and black pepper. Set aside.
3. **Preheat grill, then reduce to low temperature of 82°C / 180°F.**
4. Place the brisket, fat side up, in the center of the grill. Close the grill lid. Cook **low and slow** until tender, about 10 to 12 hours.
5. Baste the brisket with the basting mixture every half hour for the first 3 hours.
6. Continue the slow cooking process until the internal temperature reaches 60-66°C / 140-150°F. Remove from grill. **Turn grill up to 176°C / 350°F.**
7. Place the brisket into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of basting mixture over the brisket in the pouch. Close the pouch shut.
8. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
9. Open the pouch, and use a meat thermometer; internal temperature should reach 77°C / 170°F. The brisket should be firm but be able to pull the meat apart with your fingers.
10. Transfer the meat to a cutting board, and let it rest for 10 minutes. Thinly slice across the grain to serve.

SAUSAGE WITH MANGO CHUTNEY

Makes 4 - 6 Servings

Ingredients:

2	Mangoes (finely chopped)
0.9 kg / 2 lbs	Italian Sausage (hot or mild)
10 ml / 2 tsp	Fresh Parsley (minced)
15 ml / 1 tbsp	Red Pepper (diced)
10 ml / 2 tsp	Honey
½	Red Onion (diced)
½ bulb	Fennel (diced)
5 ml / 1 tsp	Lime Juice
Pinch	Salt

Suggested Wood Pellet Flavor: Hickory / Competition

Instructions:

1. **Preheat grill, then reduce to low or medium temperature of 82-107°C / 180-225°F.**
2. Place sausages on grill, spaced evenly apart. Rotate every ten minutes so all sides are grilled.
3. Combine all remaining ingredients to make the chutney. Chill until ready to serve.
4. Slice grilled sausage diagonally, then serve with side of chutney.

BLUE CHEESE STEAK

Makes 4 Servings

Ingredients:

4	Steak, T-bone or Rib-Eye
	<i>2.54cm / 1" thick 0.28-0.62 kg / 10-12 ounces each</i>
113 g / 4 oz.	Blue Cheese (crumbled)
50 ml / ¼ c.	Green Onion (thinly sliced)

Suggested Wood Pellet Flavor: Hickory / Competition / Whiskey

Instructions:

1. **Preheat grill, then leave or reduce slightly to 204-260°C / 400-500°F.**
2. Trim excess fat from meat and discard.
3. Place steaks on grill. Sear each side, flipping every few minutes.
4. **Reduce heat to medium temperature of 135-163°C / 275-325°F.** Flip the steaks a final time. Combine blue cheese and onions. Sprinkle over steaks, close grill lid, and grill until desired doneness. Check doneness by cutting a slit in meat near the bone.

Variation: REVERSE-SEAR METHOD

Reduce grill to a **low temperature of 82°C / 180°F**, then place steaks on grill. Smoke for 5 to 15 minutes. Once smoked to desired doneness, turn grill up to a **high temperature of 204-260°C / 400-500°F** and sear to your liking.

BARBECUE RIBS

Makes 4 - 6 Servings

Ingredients:

1.3-1.8 kg / 3-4 lbs	Ribs <i>Meaty pork spareribs / loin back ribs</i>
45 ml / 3 tbsp	Oil
5 ml / 1 tsp	Salt
5 ml / 1 tsp	Pepper
2 whole	Onions (chopped)
30 ml / 2 tbsp	Vinegar
30 ml / 2 tbsp	Worcestershire sauce
125 ml / ½ c.	Apple Juice or Soda
5 ml / 1 tsp	Paprika
5 ml / 1 tsp	Chili Powder

Suggested Wood Pellet Flavor: Hickory / Competition / Apple

Instructions:

1. **Preheat grill, then reduce to low temperature of 82-107°C / 180-225°F.**
2. Prepare ribs by peeling off the tough layer of skin on the back side. Season the ribs with salt and pepper, to taste.
3. Place ribs on grill, spaced evenly apart. Smoke for 3 to 4 hours.
4. Mix remaining ingredients in a saucepan and bring to a boil. Let sauce boil for five minutes to thicken.
5. Remove from grill. **Turn grill up to 176°C / 350°F.**
6. Place each rack into a pouch of double-layered aluminum foil. Pour 50 ml / ¼ cup of sauce over the ribs in the pouch. Close the pouch shut.
7. Lay foil pouch carefully on the grill. Steam for 1 to 1½ hours.
8. Open the pouch. The meat will have exposed the rib ends and be very tender. **Turn grill up to high temperature of 260°C / 500°F.** Place ribs back on the grill and baste with sauce on both sides of ribs.
9. Once the sauce is caramelized and the ribs are sticky, remove from grill and serve.

Variation: MEMPHIS-DRY METHOD

Turn grill up to **high temperature of 260°C / 500°F.** Place ribs back on the grill and season with a dry seasoning or rub. Sear the ribs, remove from grill and serve.

CLASSIC BACKYARD BURGERS

Makes 4 - 6 Servings

Ingredients:

900 g / 2 lbs	Ground Beef or Buffalo
15 ml / 3 tsp	Seasoning
2 whole	Eggs, room temperature
500 ml / 2 c.	Bread Crumbs (Dried, Fine)
6 - 8	Hamburger / Kaiser Buns
6 - 8 slices	Cheese (slices, thin)
30 ml / 2 tbsp	Butter

Suggested Wood Pellet Flavor: Hickory / Competition

Instructions:

1. **Preheat grill, then leave or reduce slightly to 204-260°C / 400-500°F.**
2. Combine meat, seasoning, eggs and bread crumbs in a mixing bowl and blend together. Divide the meat into portions, and gently shape into patties to fit the buns. Make patties about 1.9 cm / ¾ inches thick.
3. Place patties on grill. Grill six minutes per side, taking care not to press down on the meat. Test for doneness, using a meat thermometer; internal temperature should reach 71°C / 160°F. Meat may turn pink on the outside due to smoking.
4. In the last few minutes of grilling, brush buns with butter and lightly toast on the grill.
5. Remove buns, burgers when done. Top the burgers with cheese to melt, and serve.

TIP: A slightly fattier meat makes for a juicier burger. For a lean alternative, try ground buffalo.

SIRLOIN STEAK WITH SWEET ONION & PEPPERS

Makes 4 Servings

Ingredients:

2	Steak, Top Sirloin <i>1" thick, cut into 4 pieces. 0.45kg/1 lb</i>
10 ml / 2 tsp	Seasoning or rub
5 medium	Sweet Onions (coursed chopped)
2 whole	Bell Peppers (all kinds, chopped)
60 ml / 4 tbsp	Soy Sauce
60 ml / 4 tbsp	Olive Oil
Dash	Salt

Suggested Wood Pellet Flavor: Hickory / Mesquite / Whiskey

Instructions:

1. **Preheat grill, then reduce slightly to 218°C / 425°F.**
2. Season both sides of the steak with the seasoning or rub. Cover and refrigerate at least 1 hour.
3. Place onions and bell peppers into a covered tray of aluminum foil. Mix soy sauce and olive oil together, then drizzle over tray. Sprinkle with salt. Seal the foil packet completely.
4. Place the foil on the grill for 10 - 15 minutes or until vegetables are soft and tender. Remove from grill, and keep covered.
5. Place steaks on grill. Sear each side, flipping every few minutes.
6. Grill until desired doneness, then remove from grill. Place on serving plates and top with warm vegetables.

CORNISH HENS WITH MANDARIN RICE

Makes 4 Servings

Ingredients:

4 whole Cornish Game Hens
750 ml / 3 c. Mandarin Rice
15 ml / 1 tbsp Olive Oil
5 ml / 1 tsp Smoked Paprika
250 ml / 1 c. Orange Marmalade

Mandarin Rice

59 ml / ¼ c. Almonds (slivered)
30 ml / 2 tbsp Celery (chopped)
1 small Green Onion (sliced, thin)
30 ml / 2 tbsp Butter
1 can Mandarin Orange Segments (drained)
0.4 kg/11oz.
30 ml / 2 tbsp Orange Juice (concentrate)
500 ml / 2 c. Cooked Rice

Suggested Wood Pellet Flavor: Hickory / Mesquite / Competition

Instructions:

1. Prepare mandarin rice by cooking almonds, celery, green onion, and butter in small skillet until almonds are lightly toasted. Combine mixture with orange segments, orange juice and cooked rice in a bowl, and set aside.
2. **Preheat grill, then reduce to medium temperature of 135-177°C / 275-350°F.**
3. Rinse Cornish hens and pat dry with paper towel. Stuff with rice mixture and tie legs with a string. Brush Cornish hens lightly with olive oil, and sprinkle with paprika.
4. Place Cornish hens on grill. Grill for 45 to 60 minutes, until the drumstick meat is tender when pressed.
5. Baste with orange marmalade during last 20 minutes of cooking time. Remove from grill and arrange on serving platter.

TIP: If you want to catch the drippings to make gravy, place the hens in a foil pan and add enough water or juice to cover the bottom about 0.6 cm / ¼ inch thick.

SHRIMP KABOBS WITH CURRY BUTTER

Makes 4 Servings

Ingredients:

900g / 2 lbs Shrimp (peeled, deveined)
125ml / ½ c. Curry Butter
15 ml / 1 tbsp Olive Oil
1 Lime
Fresh Dill

Curry Butter

125 ml / ½ c. Butter
30 ml / 2 tbsp Onion (chopped)
15 ml / 1 tbsp Fresh Dill
5 ml / 1 tsp Curry Powder
Dash Garlic Powder

Suggested Wood Pellet Flavor: Mesquite / Competition

Instructions:

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to 135-163°C / 275-325°F.**
3. Prepare curry butter by melting butter in small pan over medium-high heat. Stir in onion, dill, curry powder and garlic powder. Cook for five minutes, then remove from heat.
4. Thread shrimp on skewers, leaving space between pieces. Lightly brush with olive oil.
5. Place skewers on grill, and grill until shrimp are white and tender. Shrimp grill quickly; take care not to overcook. Turn skewers of shrimp once and brush with curry butter halfway through cooking time.
6. Arrange grilled shrimp on serving plate. Garnish with lime wedge and dill.

TIP: To skewer shrimp so that it is straight, hold it in a stretched-out position with one hand. Start at the tail end and insert a bamboo or wooden skewer into the shrimp so that it runs the full length. Keep unbending the shrimp with your fingers as you go.

BACON BASIL SHRIMP ON A STICK

Makes 4 - 6 Servings

Ingredients:

24 large Shrimp (peeled, deveined)
24 whole Fresh Basil Leaves
24 slices Bacon (sliced thin)

Suggested Wood Pellet Flavor: Cherry / Apple

Instructions:

1. Soak wooden skewers in water for 1 hour.
2. **Preheat grill, then reduce to medium temperature of 135-163°C / 275-325°F.**
3. Wrap a piece of shrimp and basil leaf in a thin slice of bacon, then thread onto skewer, leaving space between pieces.
4. Place skewers on grill, and cook until shrimp are white and tender, and the bacon is nicely browned. Shrimp grill quickly; take care not to overcook. Turn skewers often to avoid burning.
5. Remove from heat and serve.

WHOLE SMOKED TURKEY

Feeds a small army - leftovers are great!

Ingredients:

1 whole Turkey (thawed)
9-11.3 kg / 20-25 lbs
60 ml / 4 tbsp Seasoning
5 ml / 1 tsp Smoked Paprika
45 ml / 3 tbsp Butter

Suggested Wood Pellet Flavor: Hickory / Cherry / Competition

Instructions:

1. **Preheat grill, then reduce to medium temperature of 135-177°C / 275-350°F.**
2. Remove the turkey neck and giblets. Rinse turkey thoroughly and pat the exterior dry with paper towel.
3. In a small bowl, mix butter, ¼ of the seasoning and paprika together to form a paste. Gently insert your hand between the outer skin and the breast meat. Rub paste into the meat.
4. With the remaining seasoning, rub the outer surface of the turkey.
5. Place turkey, breast side up, in center of grill, and cook until turkey is tender and golden brown; internal temperature should reach 82°C / 180°F in the thickest part of the thigh and 77°C / 170°F in the breast.
6. Remove turkey, cover with foil and let rest for 10 minutes before carving.

TIP: If you want to catch the drippings to make gravy, place the turkey on a rack inside a large aluminum foil roast pan. Add 0.6 cm / ¼" of water or broth and some seasoning into the bottom of the pan. Monitor the juices, as you may need to add more during the roasting period.

BEER CAN CHICKEN

Makes 2 - 6 Servings

Ingredients:

1 whole Chicken
1.8-2.7 kg / 4-6 lbs
1 can Beer, any kind
45 ml / 3 tbsp Seasoning

Suggested Wood Pellet Flavor: Hickory / Apple / Competition

Instructions:

1. **Preheat grill, then reduce to 135-177°C / 275-350°F.**
2. Open can, and pour half of the beer into a glass to drink. Leave half in the can, and make a few more holes in the top of the can to increase ventilation. Add a ¼ of the seasoning to the can.
3. Rinse chicken thoroughly and pat the exterior dry with paper towel. Add a ¼ of the rub inside the cavity of the chicken. With the remaining seasoning, rub the outer surface of the chicken.
4. Insert the upright can into the cavity of the chicken, place on the

grill, and close the grill lid. Cook until the chicken is golden brown and crispy; internal temperature should reach 74°C/165°F.

5. Using tongs, carefully remove the upright chicken and can from the grill. Let rest for five minutes, then carefully remove the can from the cavity of the chicken. Be cautious not to spill, as the liquid will be hot.
6. Carve chicken and serve.

Variation: NON- ALCOHOLIC, BEER-CAN CHICKEN

Using the same instructions as above, but substitute the can of beer with a can of your favorite non-diet cola, fruit juice, or water with additional seasoning.

RANCH CHICKEN SATAY

Makes 2 - 6 Servings

Ingredients:

450g / 1 lb Chicken Breasts or Thighs (boneless, skinless)
112 ml / ½ c. Prepared Ranch or Italian Salad Dressing
Dash Salt
Dash Pepper

Suggested Wood Pellet Flavor: Apple / Cherry

Instructions:

1. Cut chicken, lengthwise, into 0.63 cm / ¼" or slightly thicker pieces. Rinse chicken and pat dry with paper towel.
2. Place chicken pieces into a plastic lock-top bag. Add salad dressing, salt and pepper. Seal the bag closed, and carefully shake, coating chicken evenly. Place in refrigerator for 1 - 2 hours, or overnight. Shake the bag once or twice so the chicken marinades evenly.
3. Soak wooden skewers in water for 1 hour before use.
4. **Preheat grill, then reduce slightly to 218°C / 425°F.**
5. Remove chicken from plastic bag, and weave in-and-out onto the skewers, like a ribbon.
6. Place skewers on grill, and cook until chicken is white and firm. Turn skewers often to avoid burning.
7. Remove from heat and serve.



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