

NEXGRILL



MODEL NO. 720-1008

OAKFORD 790 PELLET GRILL



ASSEMBLY & OPERATING INSTRUCTIONS



This instructions manual contains important information necessary for the proper assembly and safe use of the appliance.

Read these instructions and warnings carefully so as to familiarize yourself with the appliance before using the grill.

Keep this manual for future reference.



WARNING
FOR OUTDOOR USE ONLY.



Questions, problems, missing parts?
Before returning to your retailer, call our Customer Service Department at
Tel: +27 87 537 2676, 8 a.m. - 5 p.m., CAT,
Monday-Friday. Or send us an E-mail at
servicesa@nexgrill.com

19000707A0

THIS MANUAL IS DESIGNED TO FIT INTO THE BOTTOM DRAWER.

BUT THAT'S NOT WHERE IT BELONGS

We get it. You've just unboxed your Nexgrill and you can't wait to fire it up. Those steaks, fish, vegetables and everything else you could imagine certainly aren't going to grill themselves. At Nexgrill, we believe anything worth doing is worth doing well. That's why, as with all of our products, we've put a lot of thought and effort into this user manual. It is the first step towards making your time with friends, family and flavour truly better.



Manufactured in China. Distributed by Nexgrill
+27 87 537 2676 PO Box 15, Woodlands, 072, South Africa

NEXGRILL

OPERATING YOUR GRILL



- Natural wood pellets to reduce the use of sugary sauces (savory flavour).
- Use low/medium temperature settings.

FIND ME ON PAGE 22

GRILL ENVIRONMENT

FIND ME ON PAGE 23



- Smoking at low temperatures (turn up heat if fails).
- 20 min preheating time.



- Turn the heat down (low temperature).
- Cook with closed lid.
- Keep food warm while wrapped in foil and place in a cooler.



TEMPERATURE RANGES

LOW	MEDIUM	HIGH
60 - 125 °C slow roast/ increase smoky flavour/ keep food warm	135 - 180 °C baking/roasting/ slow smoking	205 - 260 °C searing/grilling

FIND ME ON PAGE 24

TEMPERATURE PROBE

Measures internal temperature of the unit.

FIND ME ON PAGE 25

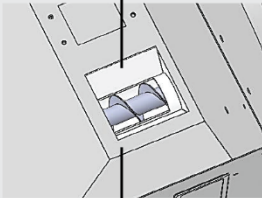


1ST

TIME USE

2

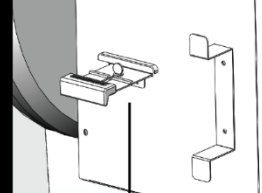
CLEANING PELLETS



FIND ME ON PAGE 26

- The unit must not be plugged in for safety.
- Open hopper lid and clear all objects in the way of the auger.
- The hopper safety guard should be in place.
- Close and lock the pellet cleanout door.
- Fill the hopper with pellets and close lid.

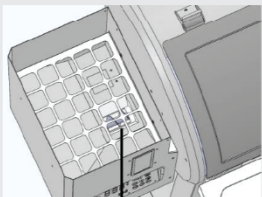
HOPPER WITH AUGER



FIND ME ON PAGE 27

- Place container underneath hopper at the back of grill and loosen lock screw on pellet.
- Pull out the pellet cleanout door to release the pellets into the container.
- Once hopper is empty, slide in the pellet cleanout door and lock screw.

PELLET CLEANOUT DOOR



FIND ME ON PAGE 26

- Plug power cord into bottom of the hopper before plugging other end into a grounded electric outlet.
- Turn off grill (power button on controller) and open lid.
- Set grill to highest temperature on control dial. **Prime** auger tube with pellets (press prime button 4/5 times to fill firepot).
- After seeing smoke, close lid for 30 min to season the grill.
- Open lid to clean cooking grates and warming racks.
- Press power button and let grill shut down. When cooled down you can unplug the grill.
- Remove components and follow Care and Maintenance instructions. Once cleaned, reinstall everything properly before you start cooking.

PELLET CLEANOUT DOOR

3

EVERY TIME YOU COOK

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Make sure the hopper is filled with enough pellets and dispose of ash, remove accumulated grease and creosote to reduce the risk of fire.



Once you see smoke, close the grill lid and preheat grill to selected temperature.



Plug grill into grounded electronic outlet and open grill lid. Push control dial to set the temperature.



Open lid after preheating to clean cooking grates. Connect temperature probe, select cooking option, or start timer all from the controller.

TURNING OFF YOUR GRILL

FIND ME ON PAGE 29

1

Open grill lid, remove the probe and food from cooking grates and warming rack.



3

Do not unplug the grill during shutting down process (fan will still be running).

4



Unplug grill after shutting down procedure (fan stopped running).

2

With the grill lid still open, press the power button for shutting down process.

5

After grill cooled down, then you can store your grill.



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SAFETY WARNINGS

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 WITH 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 to retain this manual for future reference.

DANGERS AND WARNINGS

1. A minimum clearance of 305mm (12inches) from combustible constructions to the sides of the grill, and 305mm (12inches) from the back of the grill to combustible constructions must be maintained. Do not install the 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 an overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapour, sand, 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. The 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 are 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 ensure 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.

SAFETY WARNINGS

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 the very hot and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn spots. 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 the ground, well away from all combustible materials, pending final disposal. When ashes are disposed of 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.

SAFETY WARNINGS

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 colour. 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.

IMPORTANT SAFETY WARNINGS



WE WANT YOU TO USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THE SAFETY ALERT SYMBOL IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZZARDS AS YOU ASSEMBLE AND USE YOUR GRILL. WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

SAFETY WARNINGS



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

WARNING

Before proceeding, make certain that you understand the IMPORTANT Information sections of this manual.

Failure to adhere to the safety instructions in this manual could result in a hazardous fire.

It is the customer's responsibility to see that the grill is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

- For outdoor use only – do not use indoors.
- This grill is not intended to be installed in or on boats. It is not intended to be installed in or on recreational vehicles.
- Do not use it for any purpose other than intended.
- This grill is not for commercial use.
- Do not use this grill in wet or rainy conditions. Keep it at least 10feet away from a large body of water, such as a pond, lake, swimming pool, etc.
- Do not use the grill in extremely windy conditions.
- Keep the grill on a hard, non-combustible, smooth, and level surface.
- Minimum clearance from sides and back of the grill to combustible material is 36 inches.
- Do not use this appliance under overhead surfaces.
- Do not use in areas with flammable objects, structures, or surfaces.
- In case of fire, turn OFF the grill. Shut off the electric power, leave the fire to burn out on its own. Do not try to extinguish the fire with water.
- Parts of this grill can become very hot. Keep children and pets away from the grill during or after use until the surface has cooled.
- Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam.
- Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or cooking grates.
- To protect against electric shock, never immerse cords, plugs or electric elements in water or any liquid.
- Never operate the grill with a damaged power cord or plug, or after the grill has malfunctioned or been damaged in any manner.

SAFETY WARNINGS

⚠ WARNING ⚠

- Keep any power cord away from any heated surfaces.
- Use only extension cords with a 3prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-Marketing (220-240V, 50-60Hz).
- Keep the extension cord connection dry and off the ground.
- Use only a Ground Fault Interrupt (GFI) protected circuit with this grill.
- Only use a properly grounded power source.
- Do not alter or remove the grounding plugs on the power cord or household outlet.
- Never move the grill while it is operating, or when it contains hot pellets or ashes.
- Always open the grill lid carefully. The heat and steam inside the grill body are hot.
- Before using the grill, be sure that it has been completely assembled, and all parts have been securely fastened and tightened.
- Unplug the grill from electric power when it is not in use. Make sure the grill is cool before cleaning or conducting other maintenance.
- Keep the grill covered when not in use. Keep the grill out of children's reach.
- Do not clean the grill with water spray or similar liquid.
- Check the grill periodically. Make sure that Digital Controller and Power Cord are not abraded, worn, cut or damaged.
- Keep the grill clean.
- Do not use accessories that are NOT specified for use with this grill.
- Always start the grill on the "SMOKE" setting with the cooking chamber lid open.
- Never add the pellets to a Hot Fire Pot by hand. You could be seriously burned.
- If the pellets run out, or the fire goes out, let the grill completely cool and then follow the "Lighting Instructions" found in this manual.
- Only use cooking grade pellets. DO NOT use heating grade pellets!
- Never use lighter fluid, charcoal, lava rocks, gasoline, kerosene, or alcohol with this grill. Always store the wood pellets away from heat.
- Keep wood pellets in a dry location to prevent swelling or degrading due to moisture. Keep extra pellets in a dry place.
- NEVER put wood chips or chunks into the hopper!•Burning wood gives off carbon monoxide which can cause death.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL CAN RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

SAFETY WARNINGS

⚠ WARNING ⚠



CARBON MONOXIDE (“the silent killer”)

Carbon monoxide is a colourless, odourless, 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 colourless, odourless 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 anaemia, or heart disease.

PELLET GRILL SYSTEM



1 HOPPER

The large capacity hopper with rear-access pellet cleanout and safety guard can hold up to 10kg of pellets – enough for an all-day smoking session. The pellet fuel indicator allows you to see the pellet level, so you will never run out of pellet fuel.

2 DIGITAL CONTROLLER

The high-tech controller allows you to set and adjust temperature, timer, and cooking options. See “Connecting to Wi-Fi Network and Bluetooth®” section for instruction on how to set up remote cooking through the NEX-Fi app.

3 LID AND FIREBOX

The high-tech controller allows you to set and adjust temperature, timer, and cooking options. See “Connecting to Wi-Fi Network and Bluetooth®” section for instruction on how to set up remote cooking through the NEX-Fi app.

4 LARGE COOKING AREA

The large cooking area will hold plenty of food for all your guests. The top warming rack can be removed to accommodate larger pieces of meat. The porcelain-coated cooking grates are non-stick and easy to clean.

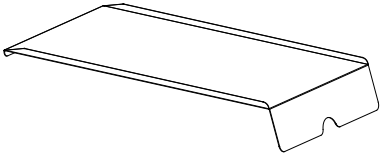
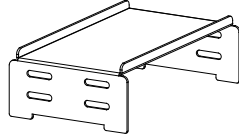
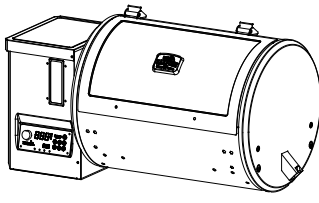
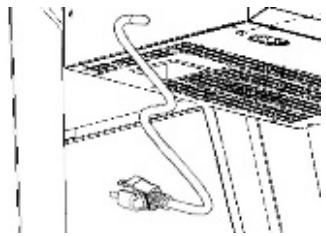
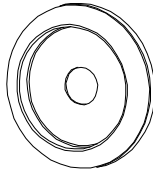

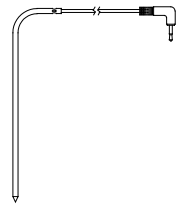

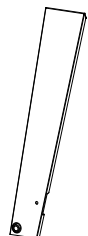
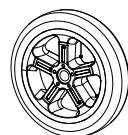
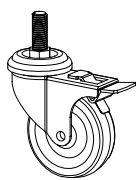
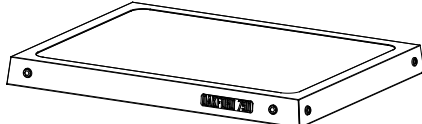
5 PREP SPACE

This side shelf provides ample prep space to hold all your food – with room left over for cooking utensils, seasoning spices or a cold beverage. It comes with 3 hooks for hanging your grilling tools or grill mitts.


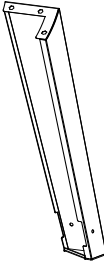
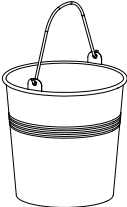
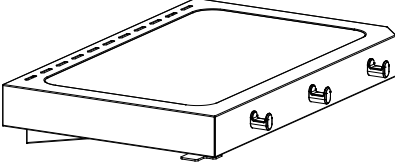
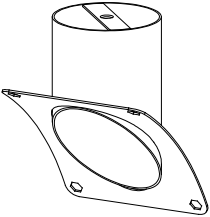
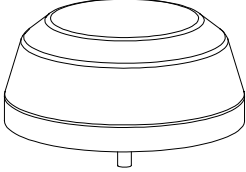
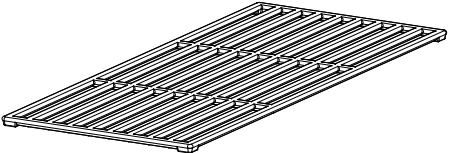
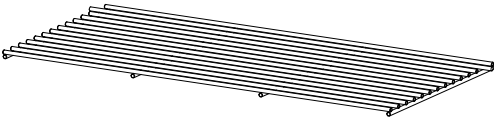
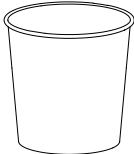
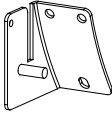
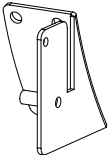
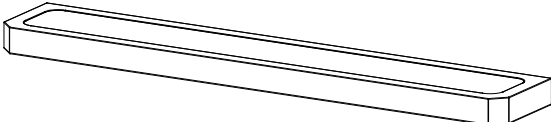
6 GREASE SYSTEM

Any grease that falls on the grease drip tray channels into the high temperature resistant bucket. We recommend using it with aluminum liners or coffee filters for quick and easy clean-up.

PARTS LIST

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PARTS LIST






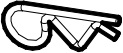
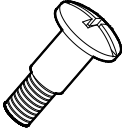
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<p>23</p> 	<p>24</p> 

PARTS LIST

Tools Needed

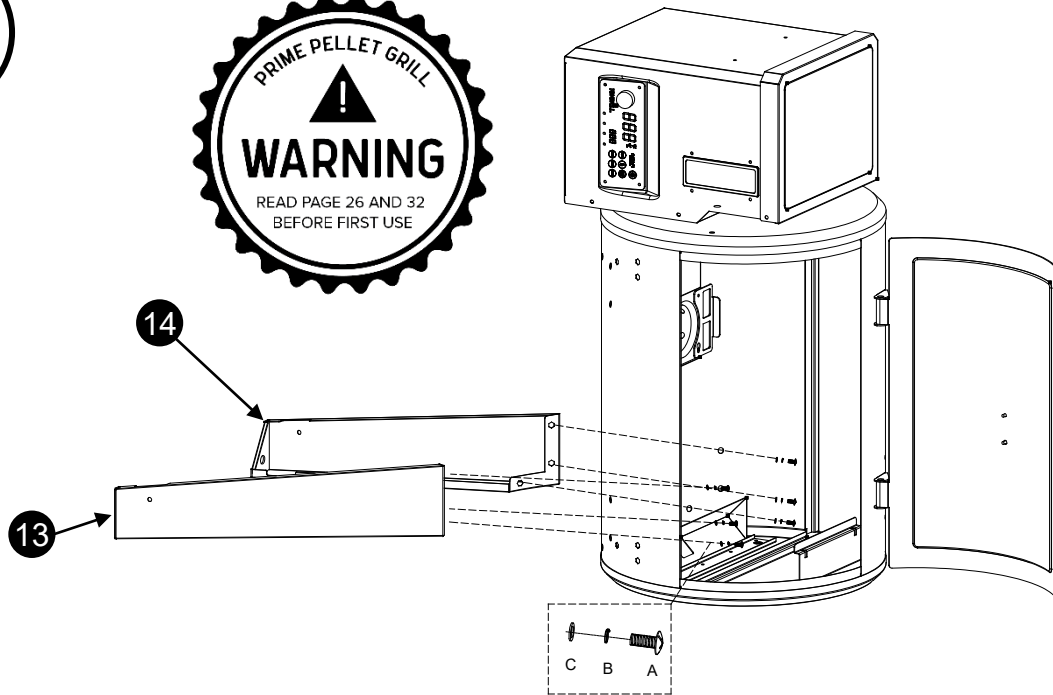


Hardware package list

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 E × 2	 F × 2	 G × 2	

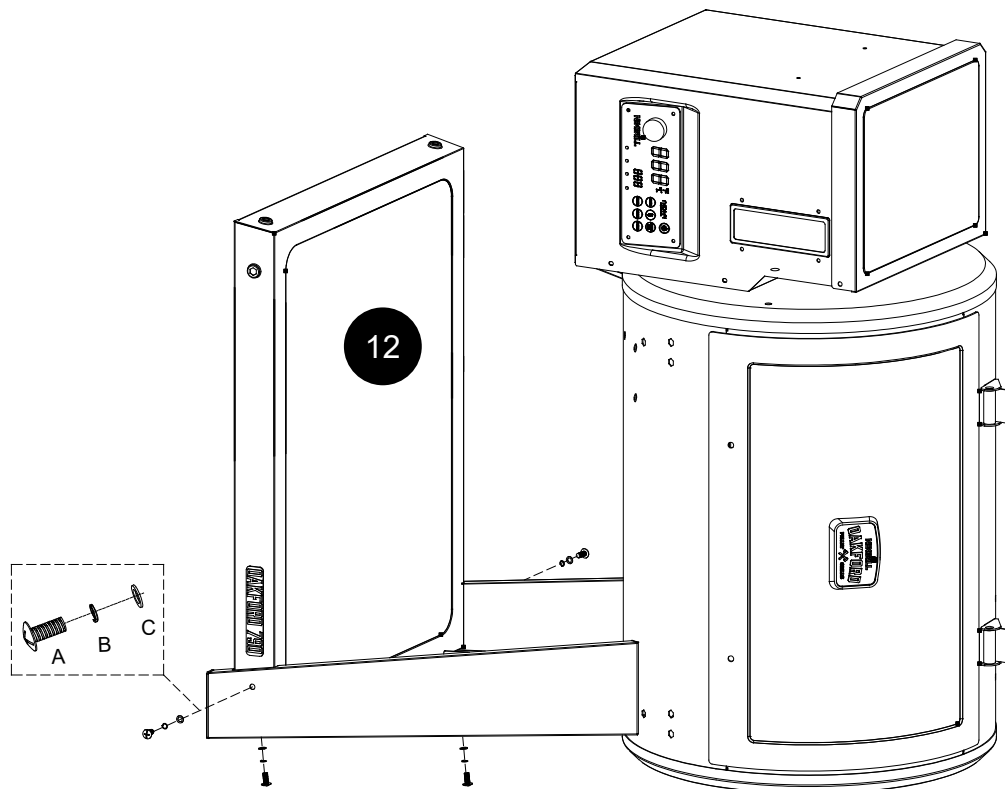
ASSEMBLY STEPS

1



A×6 B×6 C×6

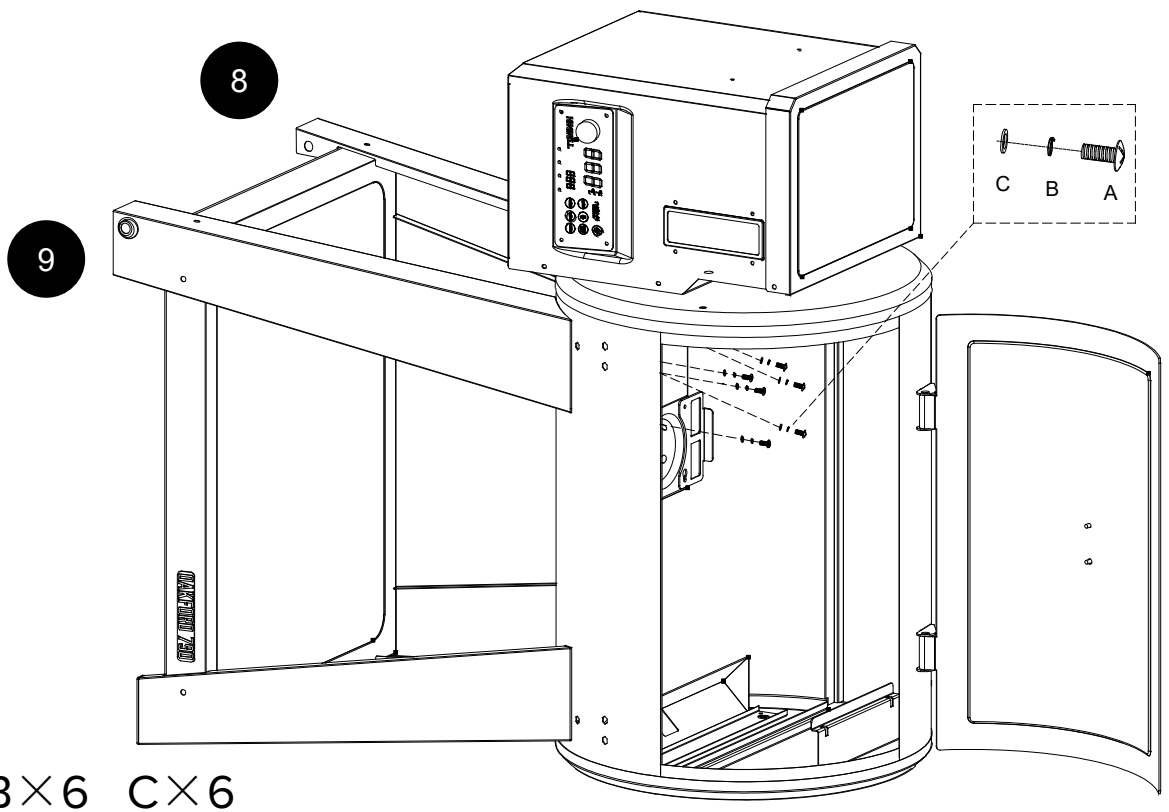
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A×4 B×4 C×4

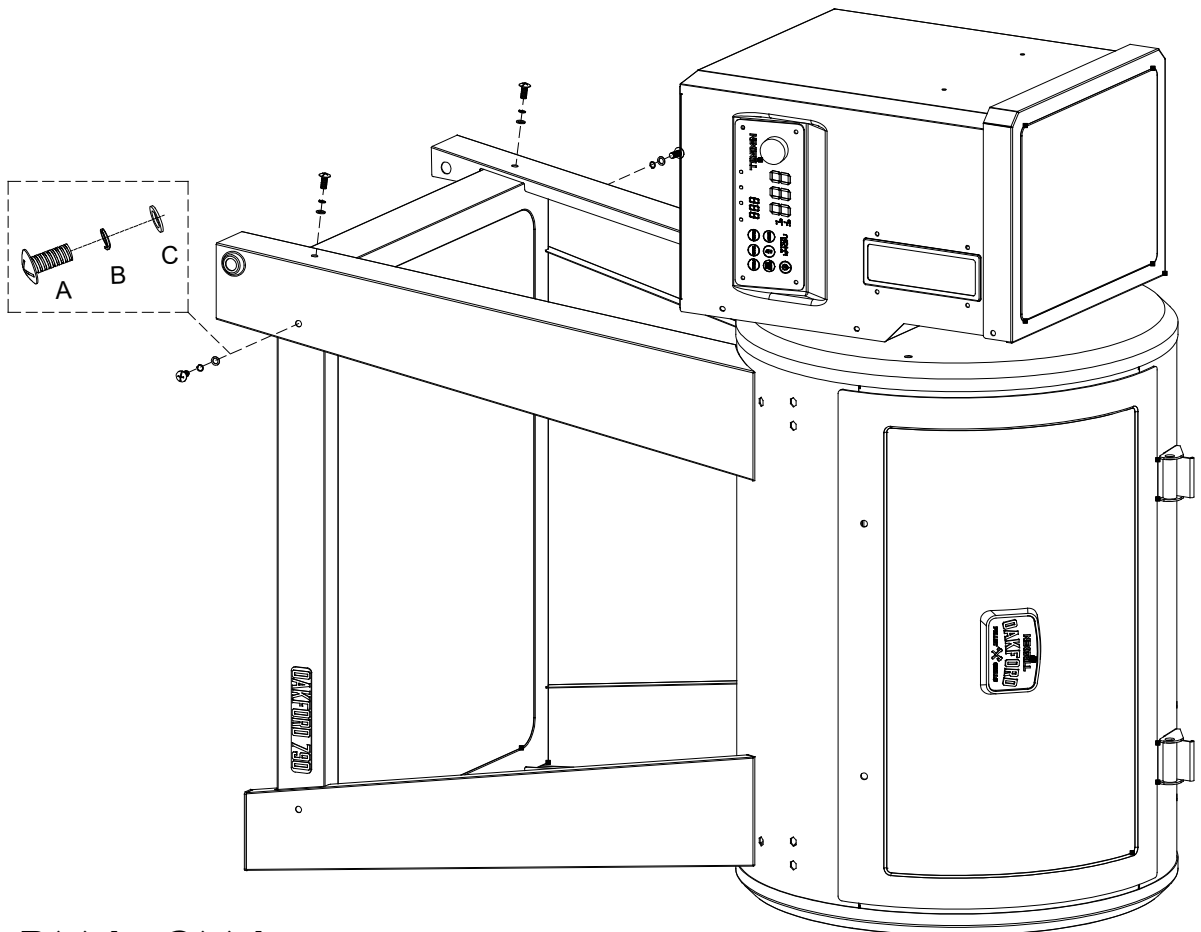
ASSEMBLY STEPS

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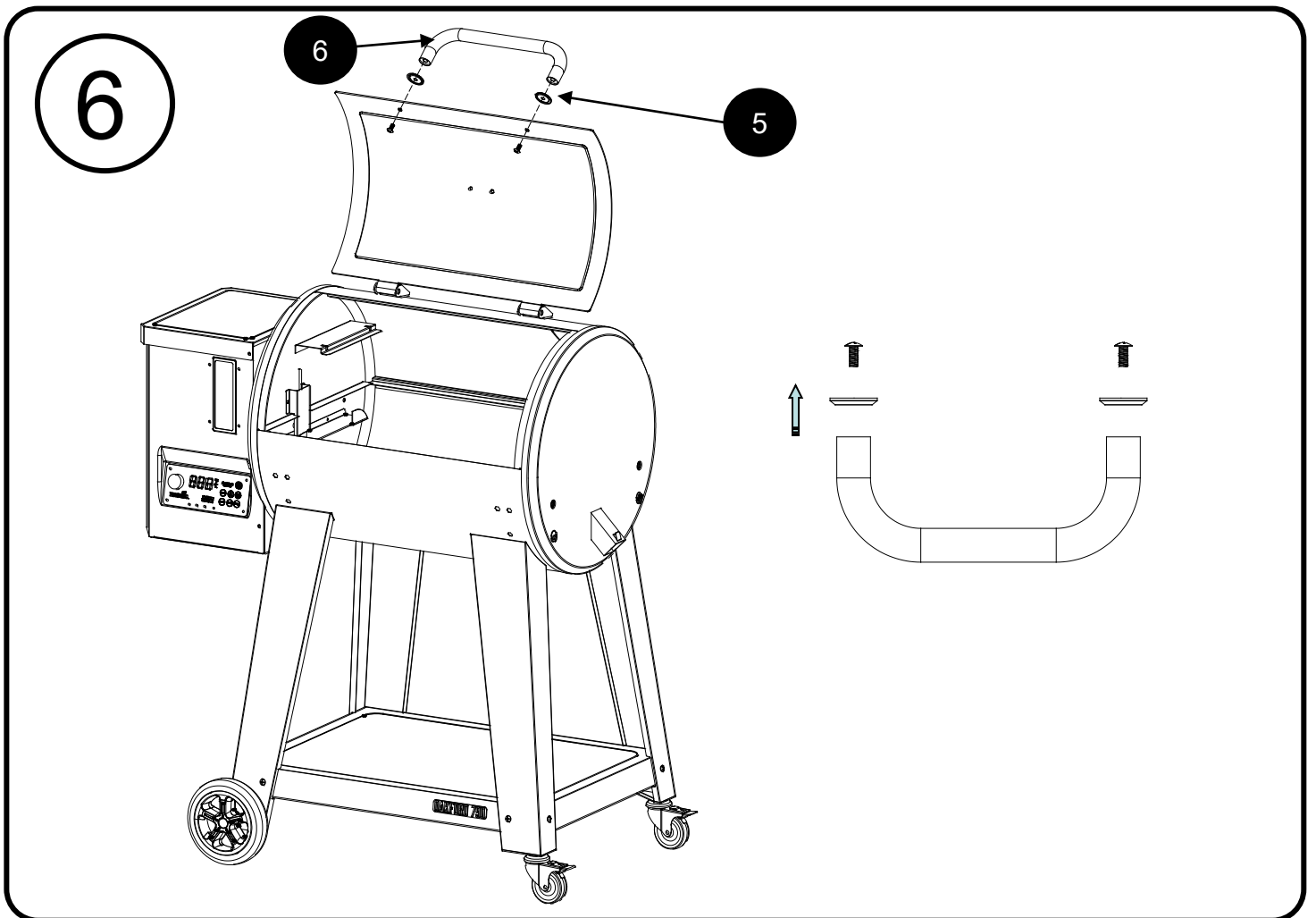
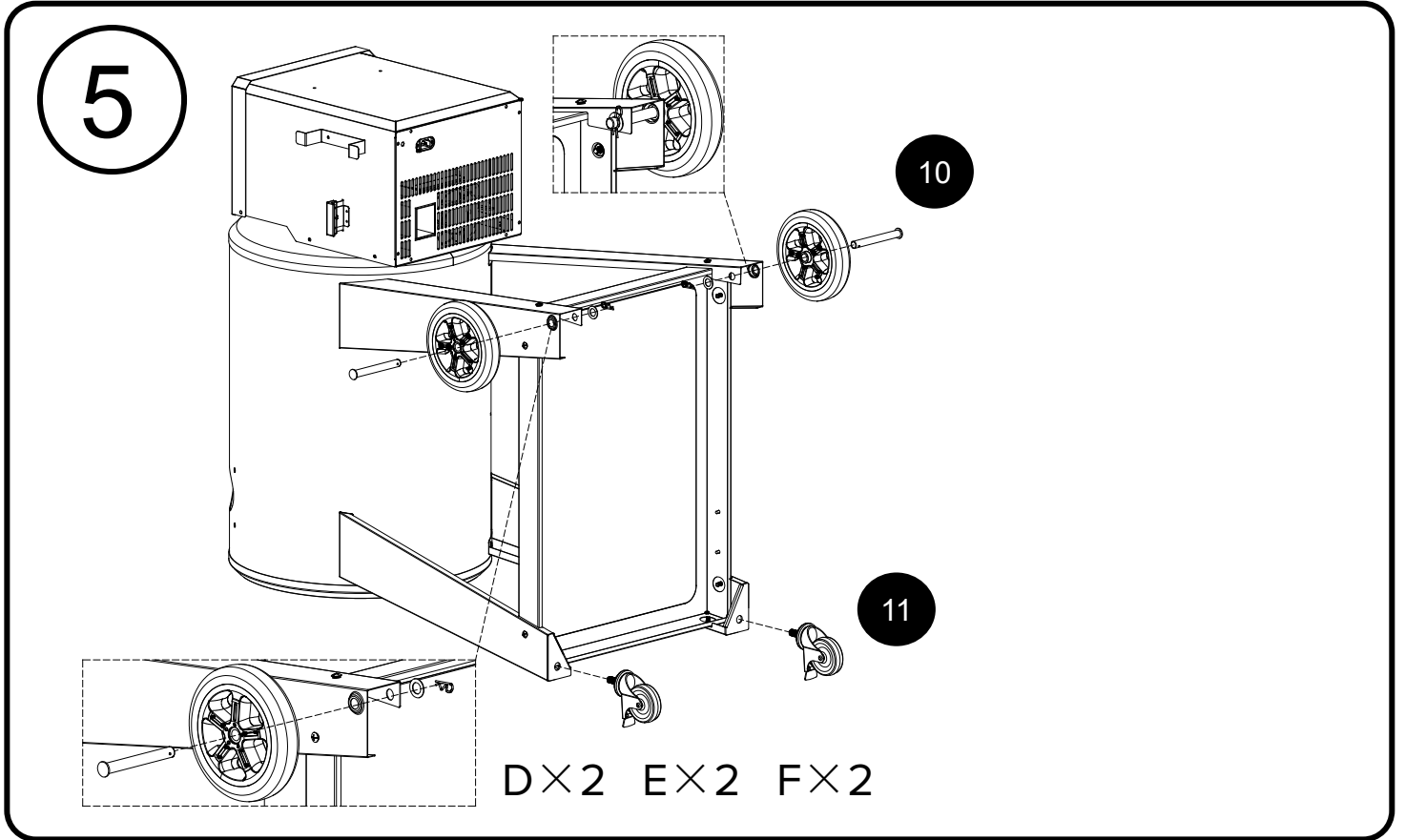
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4



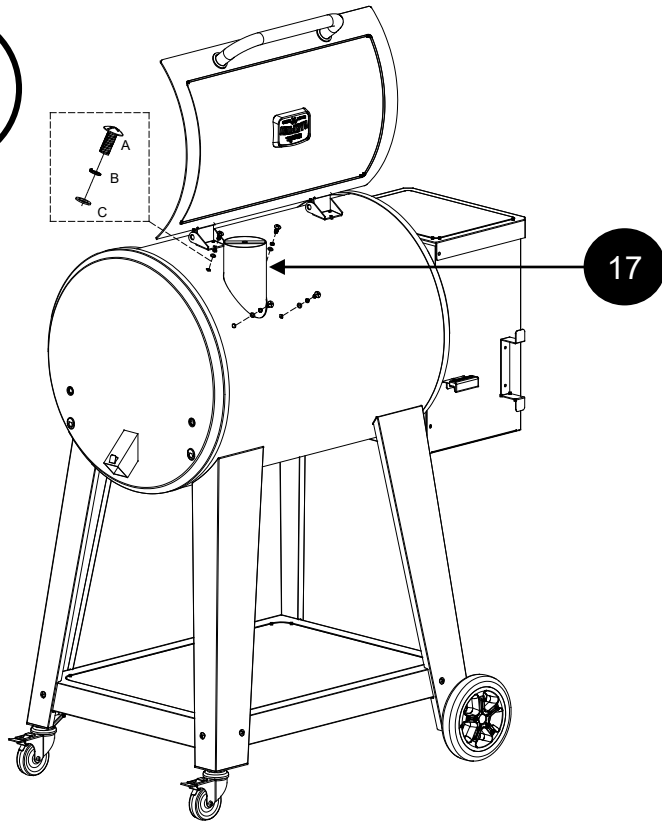
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ASSEMBLY STEPS



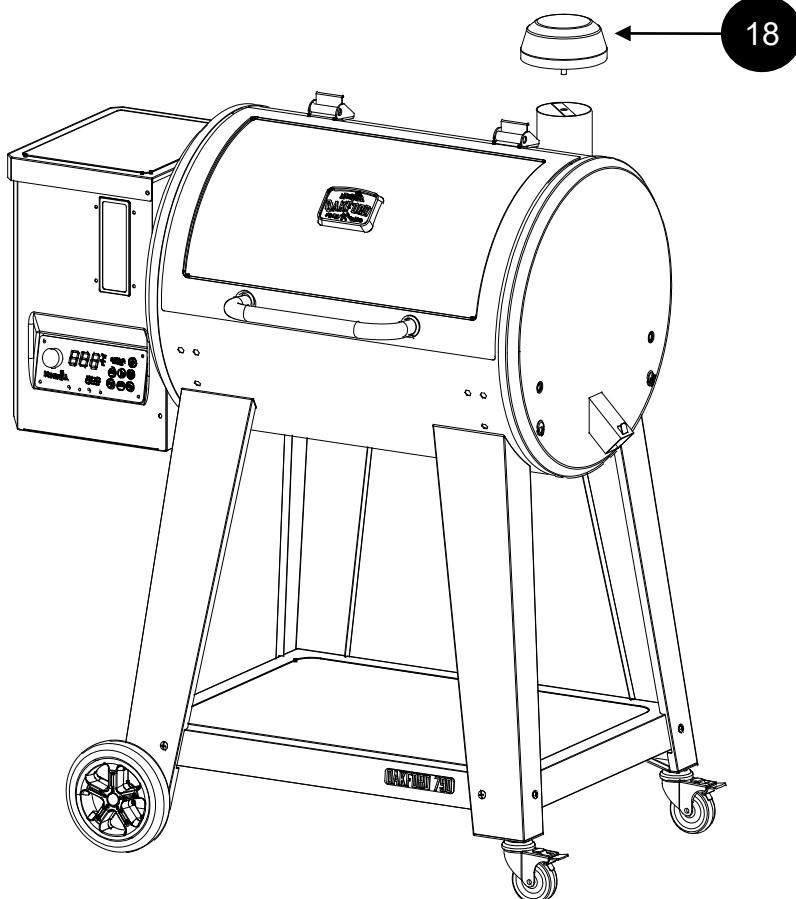
ASSEMBLY STEPS

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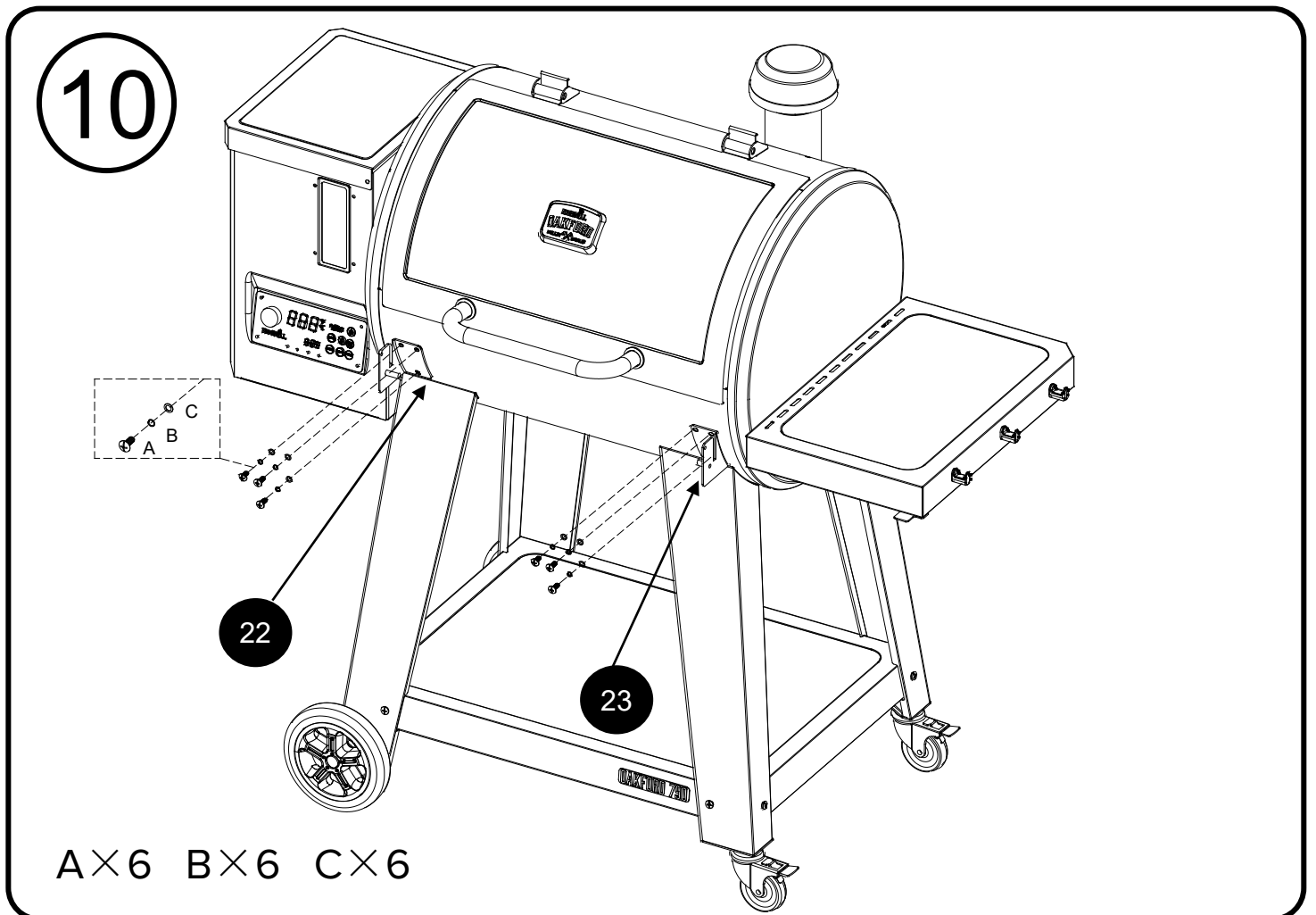
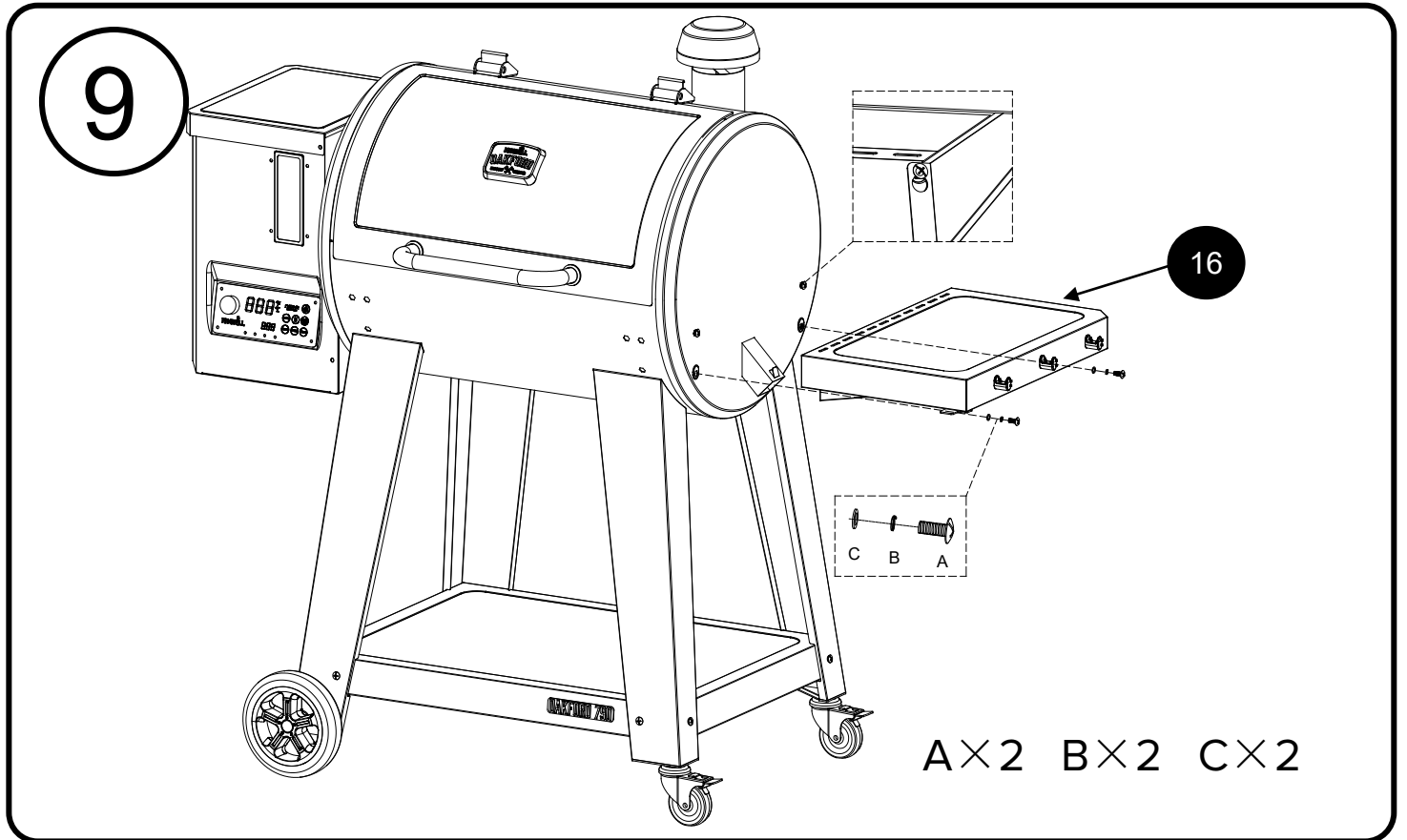


A×4 B×4 C×4

8

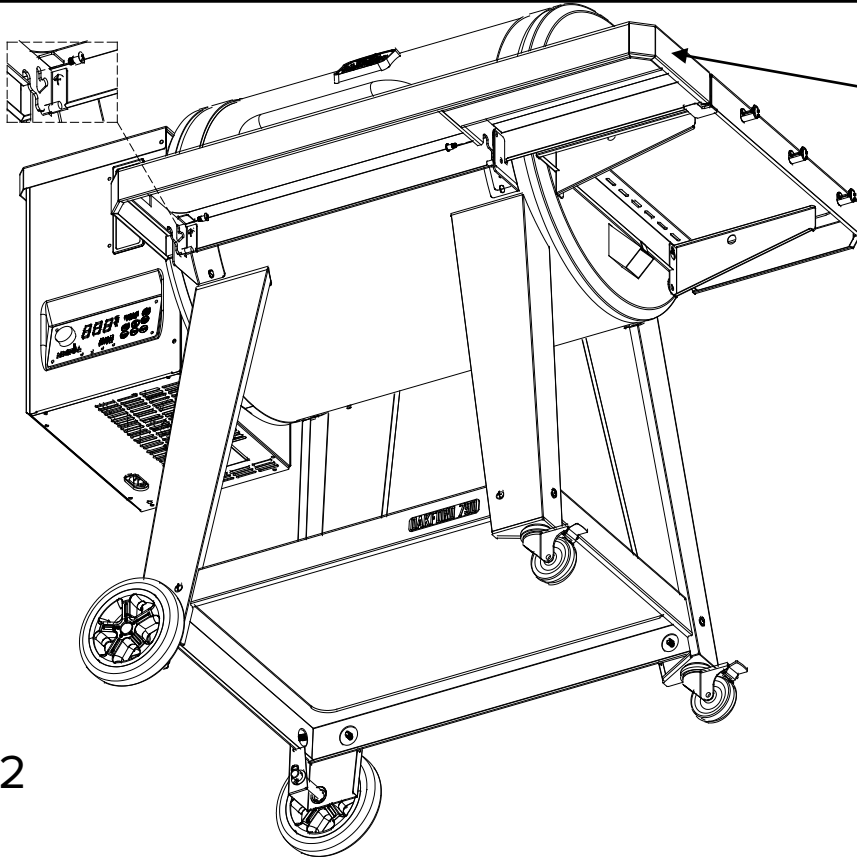


ASSEMBLY STEPS



ASSEMBLY STEPS

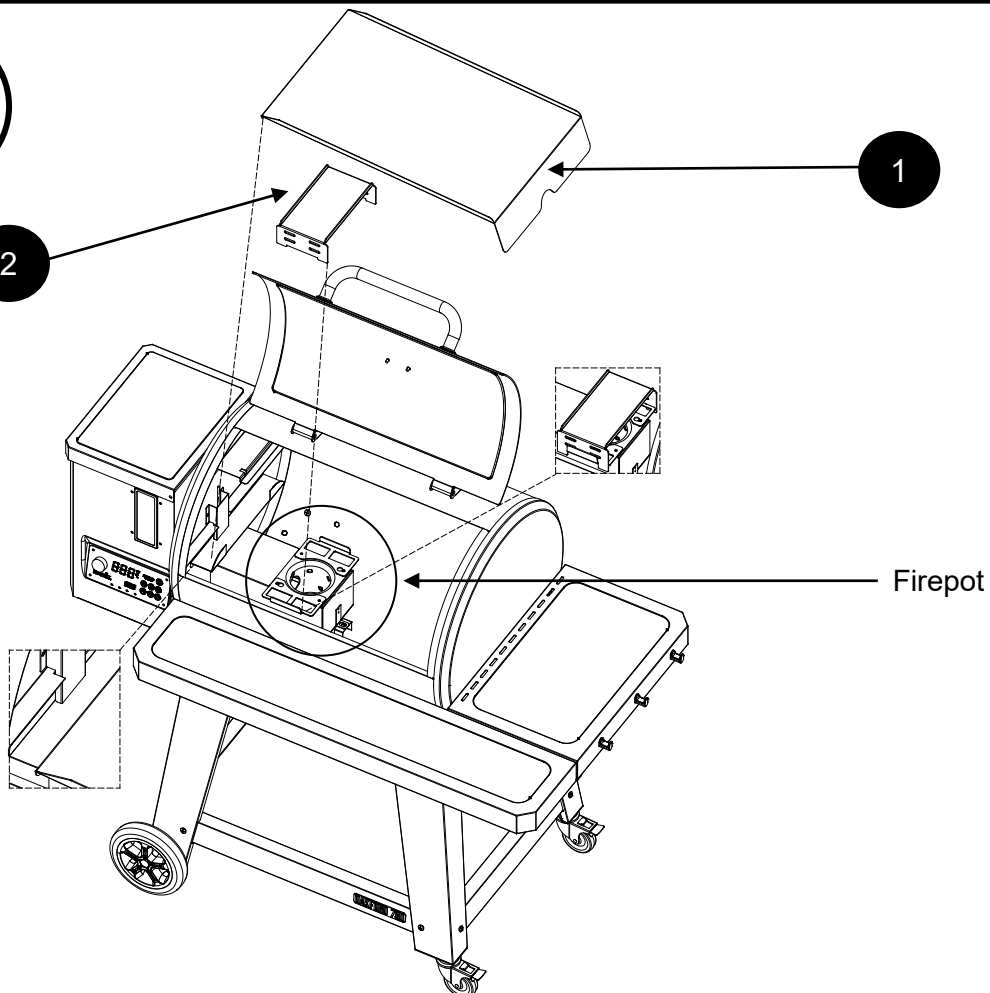
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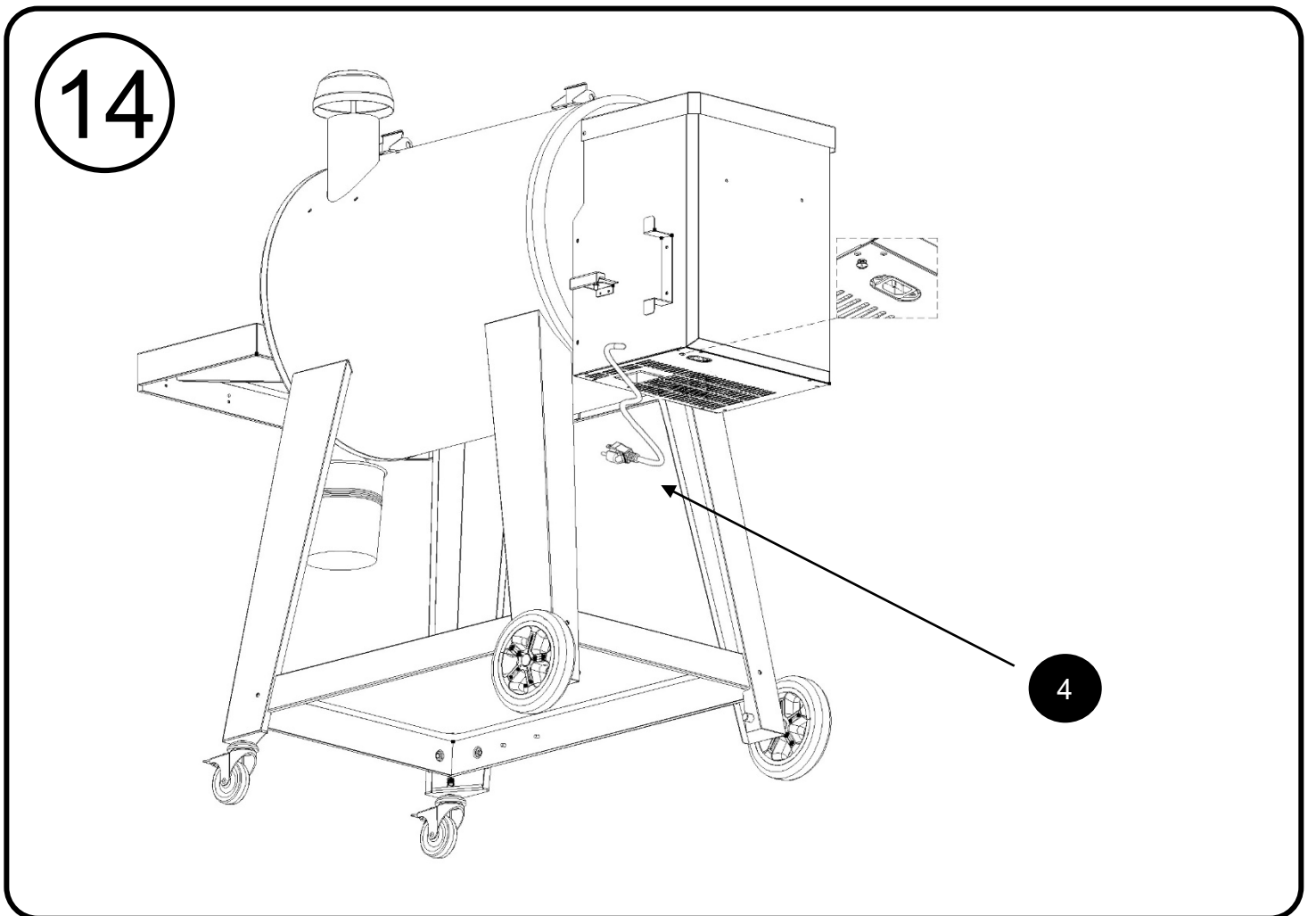
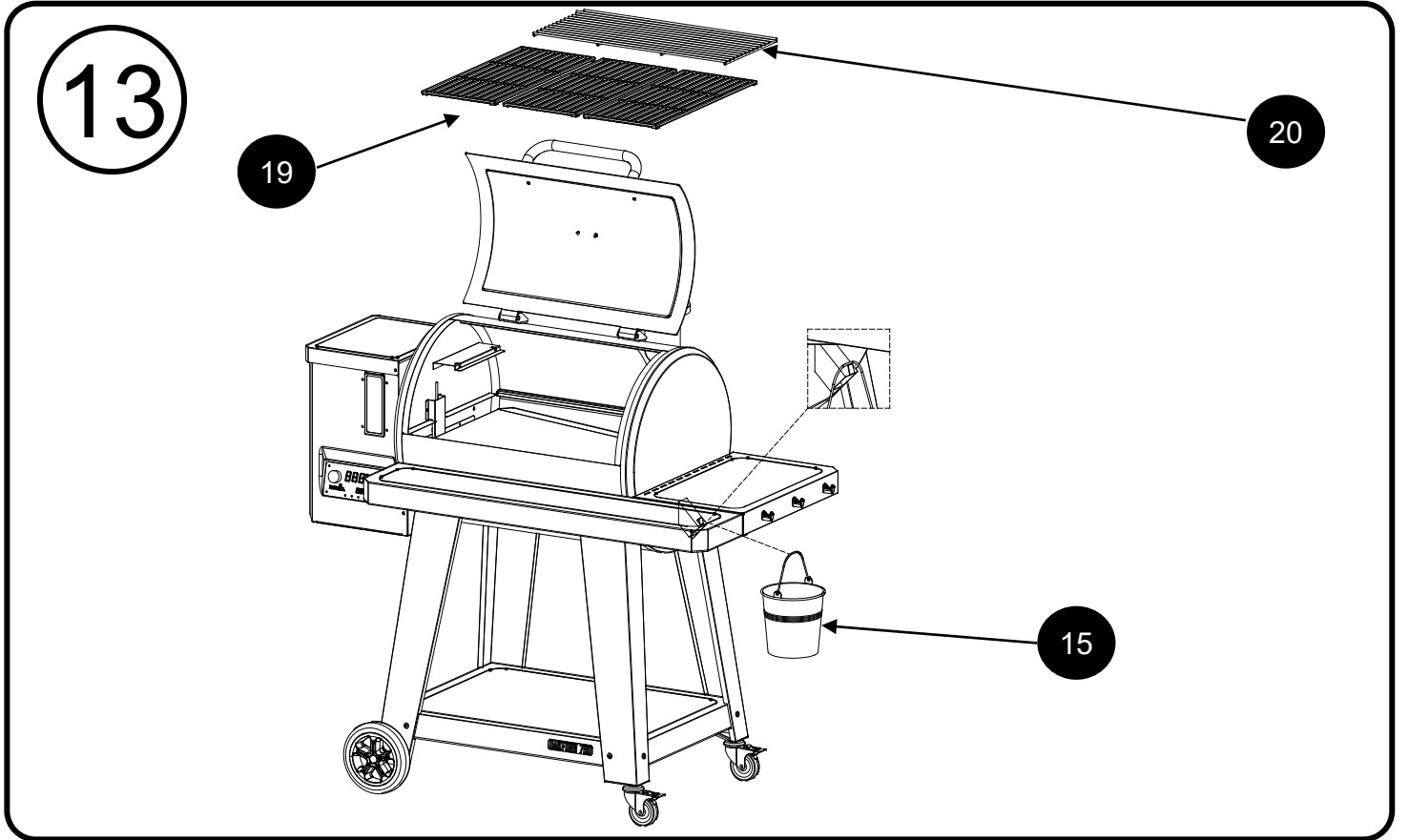


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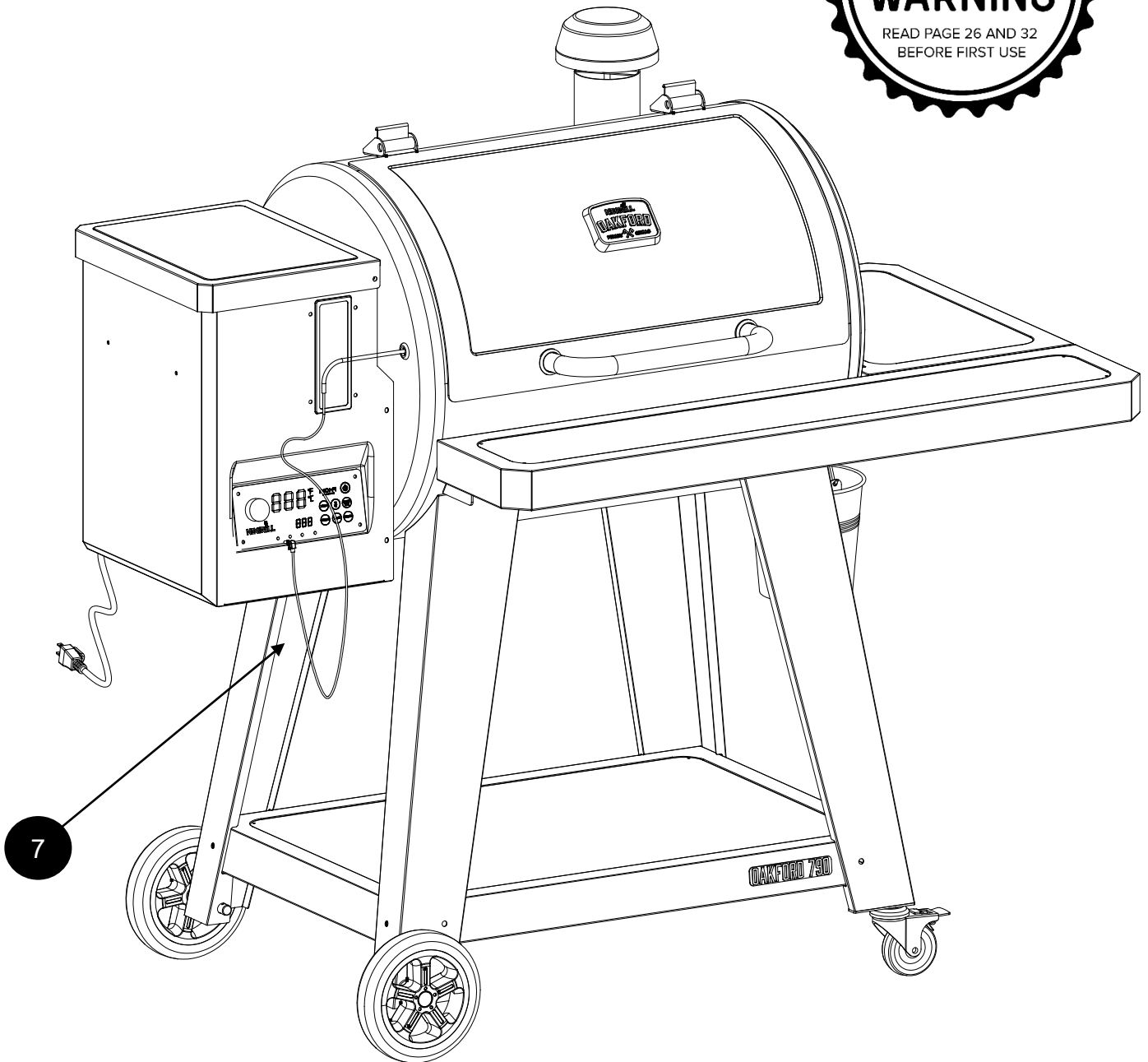
Firepot

ASSEMBLY STEPS



ASSEMBLY STEPS

15



OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

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 savoury wood flavour is cooked into the meats, reducing the need for high sugar content sauces. Throughout this manual, you will notice the emphasis on grilling food slowly at LOW or Medium temperature settings.

GRILL ENVIRONMENT

1. WHERE TO SET-UP THE GRILL

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

All pellet grill units should keep a minimum clearance of 305mm (12 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapours and liquids.

2. COLD WEATHER COOKING

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

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

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. *HOT WEATHER COOKING*

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

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

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

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL TEMPERATURE RANGES

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

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

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler (slide plate) for indirect or direct flame cooking. With the flame broiler open, direct flame is used to create those “blue” steaks, as well as flame-kissed vegetables, garlic toast or smokes! 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 (60-125 °C / 140-257 °F)**

This range is used to slow roast, increase smoky flavour, and to keep foods warm. Infuse more smoke flavour 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 between 60-125 °C / 140-257 °F. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

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

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

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

UNDERSTANDING THE PROBE

Located inside the main barrel is the temperature probe. It is a small, vertical piece of stainless steel. The temperature probe measures the internal temperature of the unit. When the temperature is adjusted on the Control Board, the temperature probe will read the actual temperature inside the unit and adjust to the desired temperature.

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

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

FIRST TIME STARTUP INSTRUCTIONS / SEASONING

1. Remove all packaging materials from the grill.
2. Open the grill to make sure the warming rack, cooking grids, flame broiler and grease drip tray are installed properly inside the firebox.
3. Open the hopper lid and check inside the hopper to ensure there are no foreign objects obstructing the auger (fig 1).
4. Make sure the hopper safety guard is in place and the pellet cleanout door is closed and locked (fig 2).
5. Fill the hopper with your choice of pellets to your desired fuel level and close the hopper lid.
6. Make sure the power cord is plugged into the bottom of the hopper before plugging the other end into a grounded electric outlet (see assembly step 14).
7. Turn off the grill by pressing the power button on the controller.
8. Open the lid.

Fig 1

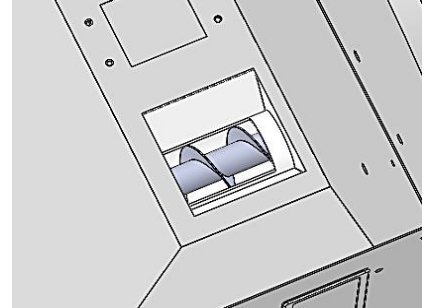
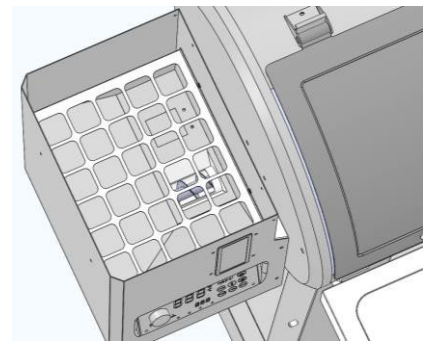


Fig 2



- 9. Using the control dial, set the grill to the highest temperature. Push the control dial to confirm selection. Prime the auger tube with pellets by pressing the prime button. Continue to prime the auger tube until the firepot is filled. This might take 4 -5 times for the first use. Make sure your firepot is filled by lifting the cover.**

10. Once you see some smoke, close the lid and let it run for at least 30 minutes to season the grill.
11. Once the seasoning is done, open the lid and clean the cooking grates and warming racks with a grill brush or wood scraper.
12. Press the power button and let the grill shut down.
13. Once the grill has been properly shut down and cooled, unplug the grill from the power source.
14. Remove all components and follow the instructions in “Care and Maintenance Instruction” section for additional tips
15. Once your grill is cleaned, reinstall and make sure everything is installed properly before start cooking.

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

CHANGING PELLETS

When you want to change the pellet flavour for your next gathering, or purge the hopper for a thorough maintenance, follow the instructions below:

1. From the back of your grill, place a container underneath the hopper.
2. Loosen the lock screw on the pellet cleanout door counterclockwise two full turns (fig 3).
3. Pull out the pellet cleanout door to release the pellets into the container.
4. Once the hopper is empty, slide in the pellet cleanout door and lock it by rotating the lock screw clockwise (fig 4).

WARNING: Visually inspect the hopper finger safety guard to make sure that it is in place and not damaged before filling the hopper with your choice of pellets.

Fig 3

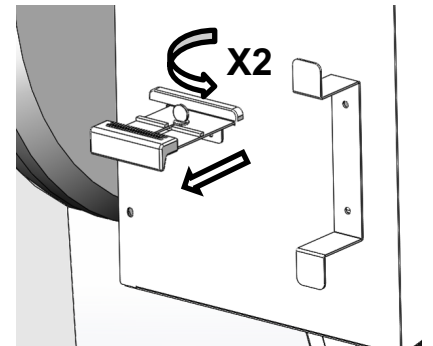
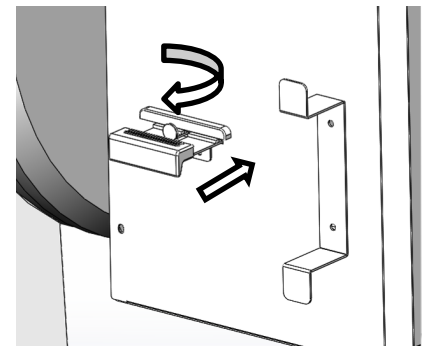


Fig 4



OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

EVERY TIME YOU COOK

Follow the steps every time you operate your Oakford pellet grill:

1. Make sure the hopper is filled with enough pellets. Refer to the fuel rate on the hopper for recommended pellet quantity.
2. Dispose of ash and grease. Inspect for creosote buildup. Remove accumulated grease and creosote to reduce the risk of fire.
3. Plug in the grill into grounded electronic outlet.
4. Open the grill lid.
5. Using the control dial to set the temperature. Push the control dial to confirm selection.
6. Once you see some smoke, close the grill lid and preheat the grill to the selected temperature.
7. Once the preheating is completed, open the grill lid and clean the cooking grates using a grill brush or wood scraper.
8. Connect the temperature probe, select cooking option, or start a timer all from the controller

COOKING WITH MEAT PROBES

Use the provided meat probe to control your pellet grill by following the steps below:

1. Preheat your grill.
2. Open the grill lid and clean the cooking grates using a grill brush or wood scraper.
3. Plug the meat probe into the port at the bottom of the controller, then route the probe through the opening hole on the right side of the hopper. Make sure to wear protecting gloves.
4. Insert the food temperature probe into the thickest part of your choice of food.
5. Place your food on the cooking grate and close the grill lid.

OPERATING INSTRUCTIONS

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

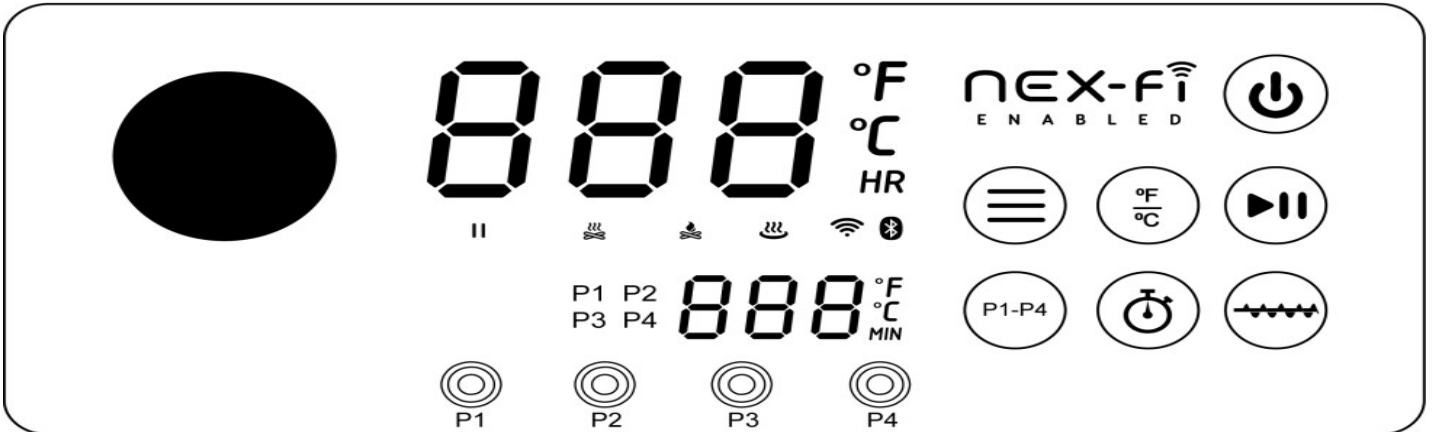
TURNING OFF YOUR GRILL

When your cooking is done, your grill must be properly turned off to clear the auger and burn pot of any remaining pellets and ashes. Use this technique to properly turn off your grill after each use.

1. Open the grill lid, remove the probe from the food and firebox.
2. Remove all the food from the cooking grates and warming rack.
3. With the grill lid still open, press the Power button for the grill to enter shutting down process. During the shutting down process, the fan will continue to run to assist with the burn off process. Do not unplug the grill until after the burn off process is completed.
4. Once the shutdown procedure is finished, unplug the grill from the power source.
5. Wait till the grill has cool down before storing it for your next cook out.

CONTROLLER FEATURE

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.



LCD DASHBOARD

This LCD dashboard is your buzzer for feedback and alarms. It allows you to visually see the grill temperature, cooking mode, timer, meat probe temperature and Wi-Fi/Bluetooth status. It will also show error codes when the grill detects any errors.

POWER



Press it to turn on controller. After cooking, press it to turn off the controller and enter the shut down process. The power button will flash red. Power button light will stop blinking and fan will turn off after the grill temperature drops below 54° C and the fan has run more than 15 minutes.

CONTROL DIAL



Turn this control dial clockwise/counterclockwise to change the setting value for the timer, meat probe and cooking temperature. Press the control dial to confirm the target value. During cooking, press it to show grill setting temperature in the main display. When some error occur and main display shows an error code, press it to ignore the error.

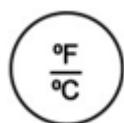
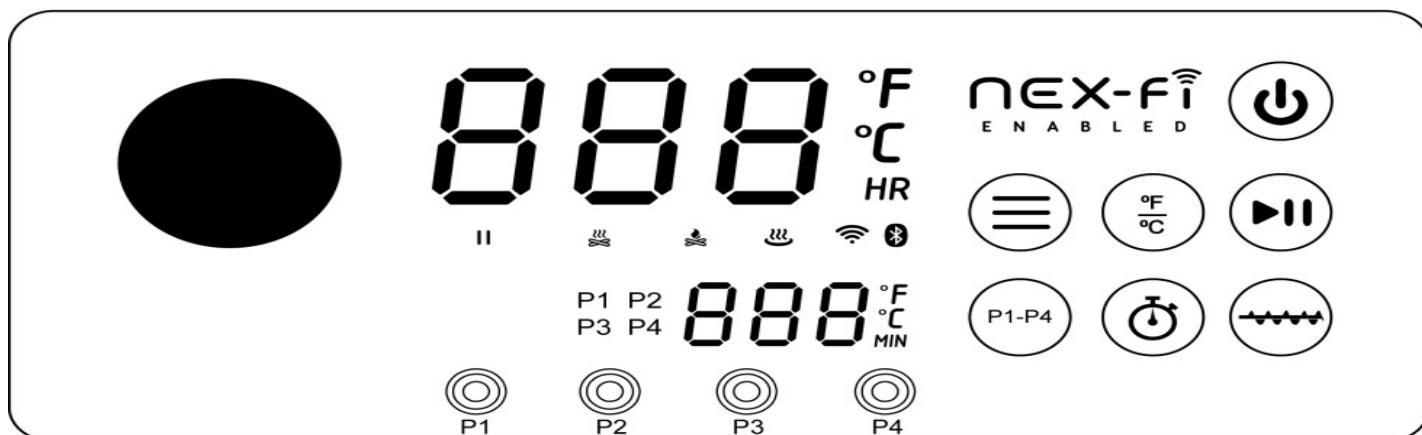
MODE

Press to switch mode from Smoke, Grill, Warm. Use control dial to adjust the temperature to your liking. Push the dial to set.

	SMOKE This program will set the temperature to 107°C / 225°F for slow cooking
	GRILL This program will set the temperature to "HIGH" 315°C / 600°F for direct grilling
	WARM This program will set the temperature to 82°C / 180°F for warming

CONTROLLER FEATURE

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.



TEMPERATURE UNIT

Press once to switch temperature unit between Celsius and Fahrenheit.

START / END



After controller is turned on, the **||** icon will lighten. Press it to start cooking. **||** will be off and the default grill setting temperature will be 182° C / 360° F. Press “MODE” button of control dial to change grill target temperature. During cooking, press it to pause cooking and the grill enter auto shutting down process. The fan will run for about 20 minutes or until the temperature fall below 54° C / 130° F. Press again to resume previous cooking.

PROBES



This pellet grill can operate up to 4 temperature probes to help you cook the perfect meal. Short press it to switch display to each probe temperature cyclically. Long press (3 seconds) it to enter P1 setting. P1 icon will light up and P1 temperature will flash. Use the control dial to change temperature value and press the control dial to select.

TIMER



Allows you to set the timer in hour and minutes value. You will hear a beeping sound when once the time is up.

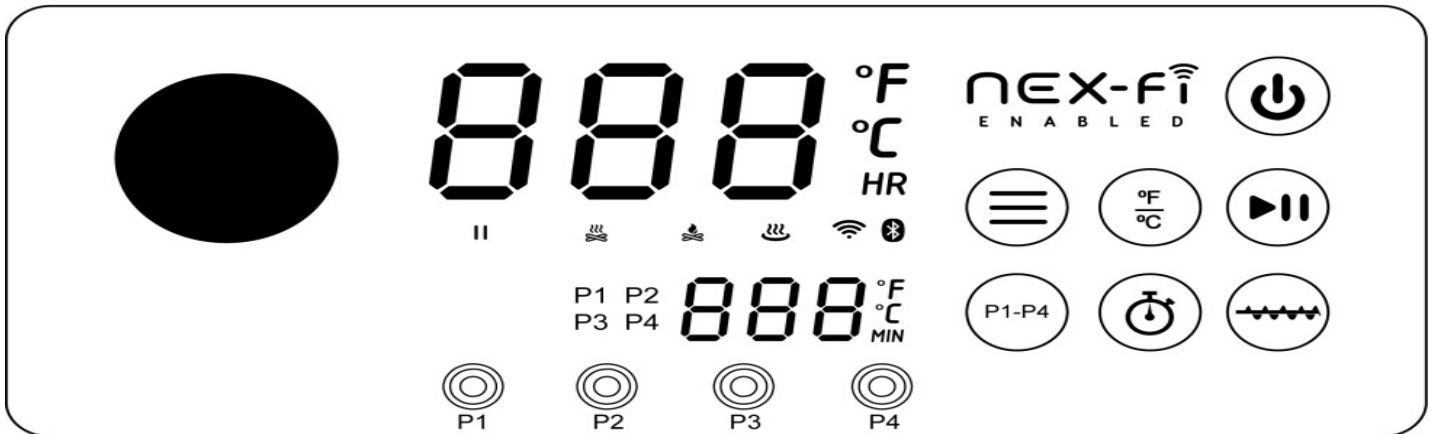
To set the timer:

1. Press the “Timer” button. The HR icon will show in the main display. Adjust the hour value using the control dial. Press control dial to confirm.
2. Press the “Timer” button again for the MIN icon to flash. Adjust the minutes using the control dial and press the control dial to confirm.
3. Push the control dial to start the timer.

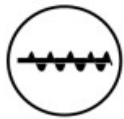
The “Timer” button will light up green when the timer is running. Press the “Timer” button to check the remaining time. Press and hold for 3 seconds to reset.

CONTROLLER FEATURE

CAUTION: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.



PRIME



Press it to run the auger manually. Prime button will start blinking and the auger will run for 30 seconds. Once done, the auger motor will stop and the Prime button will stop blinking. Repeat this process until the firepot is filled with wood pellets to start the cooking process.

CARE AND MAINTENANCE



CAUTION!

MAKE SURE THAT THE GRILL IS COMPLETELY COOL AND UNPLUGGED FROM THE POWER SOURCE BEFORE PERFORMING ANY CLEANING OR MAINTENANCE

INTERIOR

COOKING GRATES

- After the grill has cooled slightly, scrub both sides of the cooking grates with a wire-bristled grill brush
- Any stubborn, baked-on food residue can be scraped off with a scraper
- Grates can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly.
- The cooking grates should be cleaned after each use

GREASE SYSTEM

- Remove the cooking grids and scrape food and grease residue off the grease tray using a scraper or grill brush
- Grease tray can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly
- Grease cup can be lined with foil grease cup liners for easy clean-up
- The grease tray should be cleaned after each use. The grease cup should be emptied once it reaches $\frac{3}{4}$ full

INTERIOR SURFACES

- Brush or scrape off any grease or debris accumulated on the interior surfaces using a scraper or grill brush
- Vacuum ash and food remnants out of the bottom of the firebox and firepot
- All surfaces should be monitored and cleaned when build-up of grease and debris have accumulated, but not less than every six months

CARE AND MAINTENANCE



CAUTION!

MAKE SURE THAT THE GRILL IS COMPLETELY COOL AND UNPLUGGED FROM THE POWER SOURCE BEFORE PERFORMING ANY CLEANING OR MAINTENANCE

EXTERIOR

COATED AND PLASTIC SURFACES

- After the grill has completely cooled, exterior surfaces can be wiped down with a mild mixture of soap and water. Dry thoroughly.
- Do not use abrasive cleaners

STAINLESS STEEL

- Use a stainless steel cleaner and non-abrasive, lint-free cloth to clean stainless steel components.
- Always rub in the direction of the grain to avoid scratches.
- Do not use paper towels

DO NOT SPRAY THE GRILL WITH A GARDEN HOSE OR POWER WASHER. THIS WILL CAUSE DAMAGE TO ELECTRICAL COMPONENTS

STORAGE

- Always store your grill with a cover between uses to prevent corrosion or other damage to the grill, especially if it is stored in a rainy or humid environment.
- Do not store the grill with the hopper and/or auger full of pellets – especially in wet or humid conditions. Moisture will expand the pellets and can lead to auger jam. Use the pellet quick release door located at the back of the hopper to empty leftover pellets into a container and burn off any pellets remaining in the auger before storage.
- Store spare wood pellets in an airtight container away from heat-producing appliances, moisture and other fuel containers. Before use, check the freshness of the pellets by breaking one in half. The pellet should break with a snap. If it crumbles, that means your pellets are not fresh and will impact the performance of your grill.



- When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
- The grease duct should be inspected at least twice a year to determine when grease and/or creosote build up has occurred. When grease or creosote has accumulated, it should be removed to reduce risk of fire.

ELECTRICAL WIRE DIAGRAM

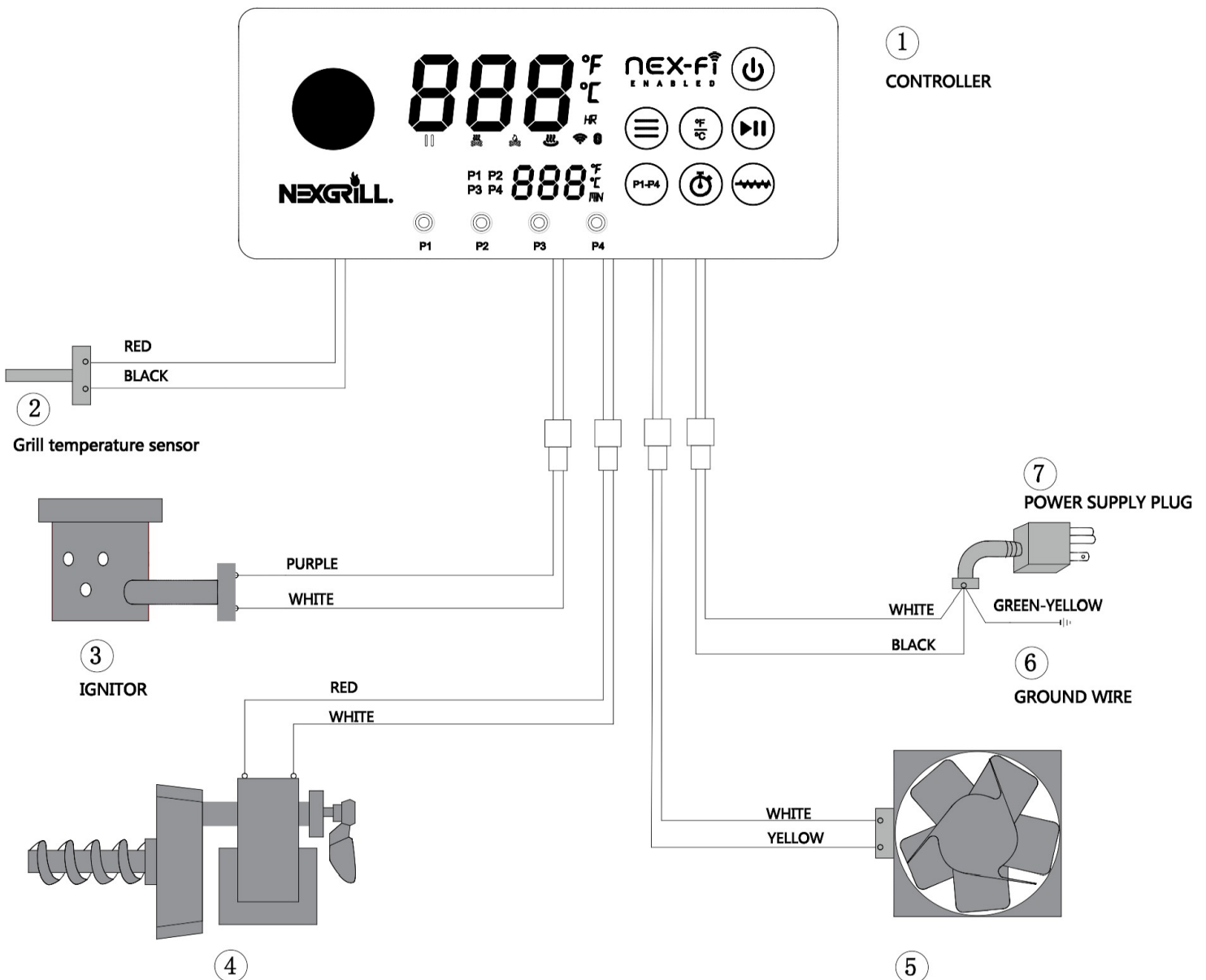


The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit

CS - Electrical requirements

220-230V, 15AMP, 50-60Hz, 250W, 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.



TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
<p>The auger jams</p>	<ol style="list-style-type: none"> 1. Unplug the grill and wait for it to cool down. 2. Remove the safety guard inside the hopper by removing the 4 screws. 3. Using a screwdriver or a stick, sliding the auger back and forth in-line with the auger tube to break the jam loose. 4. Clear the auger. 5. Turn the grill on and set to "HIGH" and watch for auger rotation movement in the hopper.
<p>No Power Lights on The Control Board</p>	<ol style="list-style-type: none"> 1. Ensure unit is plugged into a working power source. 2. Control Board needs to be replaced. Contact Customer Service for a replacement part.
<p>Fire in Fire pot Will Not Light</p>	<p>Auger Not Primed</p> <ul style="list-style-type: none"> • Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the fire pot <p>Auger Motor Is Jammed</p> <ul style="list-style-type: none"> • Follow instruction on how to remove jams <p>Igniter Failure</p> <ul style="list-style-type: none"> • Call Customer Service for assistance or a replacement part <p>Insufficient Air Flow Through Fire Pot</p> <ul style="list-style-type: none"> • Clean firepot
<p>Grill will Not Achieve or Maintain Stable Temperature</p>	<ol style="list-style-type: none"> 1. Check fire pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to Smoke and wait for 10minutes. Check that the flame produced is bright and vibrant. 2. 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.
<p>Grill Produces Excess or discoloured Smoke</p>	<ol style="list-style-type: none"> 1. Clean excess grease from grill 2. Remove moist wood pellets from hopper. Follow Care and Maintenance instructions to clean out. Replace with dry wood pellets. 3. Clear fire pot for ash and other debris.

TROUBLESHOOTING GUIDE

ERROR CODES

CODE	DESCRIPTION	SOLUTION
ER1	Grill sensor failure	This error will occur when the RTD has lost connection or RTD has died entirely and need to be replaced.
ER2	Ignition failure	This error will occur when the grill fails to ignite within the expected time. Climate temperature, empty screw tube, shortage of pellets, etc. can impact the ignition time. Check your hopper to make sure you have enough pellets and restart the grill.
ER3	High temperature limit failure	This error will occur when the grill temperature exceeds 675 ° F (357 ° C). Let the grill cool down, then turn off the grill. Restart the grill after clearing out the remaining pellets from the firebox.
ER4	Low temperature limit failure	This error will occur when the grill temperature registered on the grill RTD does not change to reach the set temperature within a 15-minute time interval. Check to see if you are cooking at HIGH temperature with the lid opens. If so, you can use the control dial to ignore the error.
ER5	Probe communication failure	This error will occur when you have P1 attached and set a P1 temperature, then P1 loses connection. Check to see if the probe is fully inserted into the food and the port. If problem persists, the probe will need to be replaced.
ER9	Network Communication Failure	If the controller was connected to Wi-Fi network, this error indicates that the internet is not working or the connection to the Wi-Fi network has been disconnected. Restart your grill, make sure where you grill has a strong WAL30 signal.

WARRANTY

The manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination. Nexgrill obligation is limited to repair, replacement, or depreciated value, at the option of Nexgrill.

- | | |
|--|---------|
| • Firebox and all components not covered below | 5 years |
| • Electrical components | 3 years |
| • Cooking grates, pellet slide, burn pot, eat baffle, pellet grate, controller bezel | 3 years |

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. Reasonable proof of your date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in South Africa only, is only available to the original owner of the product and is not transferable. Manufacturer requires, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Missing parts needs to be reported within 7 days of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside South Africa.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

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

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

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

Nexgrill Customer Service

PO Box 15, Woodlands, 0072, South Africa

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling +27 87 537 2676 or sending an e-mail to servicesa@nexgrill.com



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