



TWIN EAGLES

INNOVATION AND INSPIRATION **ON FIRE™**

WOOD FIRED PELLET GRILL & SMOKER



INSTALLATION, USE & CARE MANUAL

MODELS:
TEPG36G
TEPG36R

A SPECIAL MESSAGE TO OUR CUSTOMERS...

Congratulations on the purchase of your Wood Fired Pellet Grill & Smoker! Our products are engineered for precision and designed for style. Each Twin Eagles grill is manufactured in the USA at our own state of the art facility in California.

This manual will give you easy to follow instructions for installing, operating and maintaining your grill. We recommend reading this manual before your first use to ensure safety, proper care and operation.

At Twin Eagles, we want you to enjoy grilling and spending time together as much as we do – making memories that linger long after the grill cools down.

Thank you and welcome!

Dante Cantal

Owner and Founder



TABLE OF CONTENTS

| | |
|---------------------------------|-------|
| GETTING STARTED | 1 |
| LOCATING THE GRILL | 2 |
| ELECTRICAL REQUIREMENTS | 3 |
| WINDY CONDITIONS | 4 |
| INSULATION JACKET | 5 |
| CUT-OUT DIMENSIONS | 6 |
| PELLET SMOKER MODE OVERVIEW | 7-8 |
| USING YOUR PELLET SMOKER | 9-10 |
| CLEANING AND MAINTENANCE | 11 |
| PELLET SMOKING GUIDELINES | 12 |
| PELLET GRILLING TIMES AND TEMPS | 13-14 |
| EXPLODED VIEW | 15-16 |
| REPLACEMENT PARTS LIST | 17-18 |
| WARRANTY | 19 |
| HOW TO OBTAIN SERVICE | 20 |

CUSTOMER CARE

- 1 Please record the product information below and refer to it when contacting Twin Eagles.
- 2
- 3
- 4 This information is found on the data nameplate, located under the right hand Ash Drawer. A second label with model number and serial number is located below the Front Panel above the right Ash Drawer, shown below. Remove the right Ash Drawer to visually access the nameplate from the front of the grill.
- 5
- 6
- 7-8
- 9-10
- 11
- 12

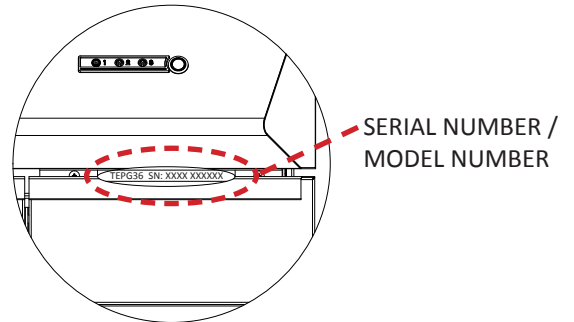
SERVICE INFORMATION

MODEL NUMBER

SERIAL NUMBER

DATE OF PURCHASE

PLACE OF PURCHASE



To the Installer:

Please read these instructions completely and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference.

⚠️ WARNING: CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to www.P65Warnings.ca.gov.

⚠️ AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilité. Pour minimiser l'exposition de ces sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformitee au manuel d'utilisation et d'entretien en s'assurant egalement d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle a de telles substances. Pour plus d'information, visiter le site www.P65Warnings.ca.gov

IMPORTANT SAFETY INSTRUCTIONS

Please read this entire manual before installation and use of this product. Failure to follow these instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

• Placement and Location

- This grill is designed for outdoor use only.
- This grill is not designed to be installed in or on recreational vehicles and / or boats.
- Keep this grill in an area free of combustible materials, gasoline, and other flammable vapors and liquids.
- Do not locate your grill under or near windows or vents that can be opened into your home.
- Grill should be installed on a level firm surface.
- Minimum clearance of 12 inches from the back and sides of the grill to adjacent combustible construction must be maintained. This grill shall not be located under overhead-unprotected combustible construction.
- Keep your grill covered when not in use. Grill covers are available and are designed to help keep your grill safe from harmful elements.
- Care should be taken to ensure that no water gets into the pellet hopper as wood pellets, when wet or exposed to high humidity, expand greatly and break apart which can cause blockage of the auger.
- Never use your grill in an excessively windy area.
- Accessible parts of the grill will be very hot, exercise caution around the grill while it's in use.
- Keep young children away while grill is in use. When children are present, adult supervision is recommended.

• Set-up

- To prevent fire and smoke damage, remove all packaging materials before operating the grill.
- It is recommended that before using your grill you wipe the inside clean with soap and water. This is to remove any residual solvents, oil and grease used in the manufacturing process. The grates should also be thoroughly cleaned in the same manner.
- This pellet grill is designed and approved for pelletized, all-natural, wood fuel for cooking only. DO NOT use pellets intended to heat rooms, these may have harmful additives, and are not suitable for cooking.
- Use only all natural wood pellets designed for burning in grills. Do not use fuel labeled as having additives.
- This barbecue requires a 110 Volt 60Hz 5amp, 3 prong grounded plug.
- The electrical cord installed on your grill is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

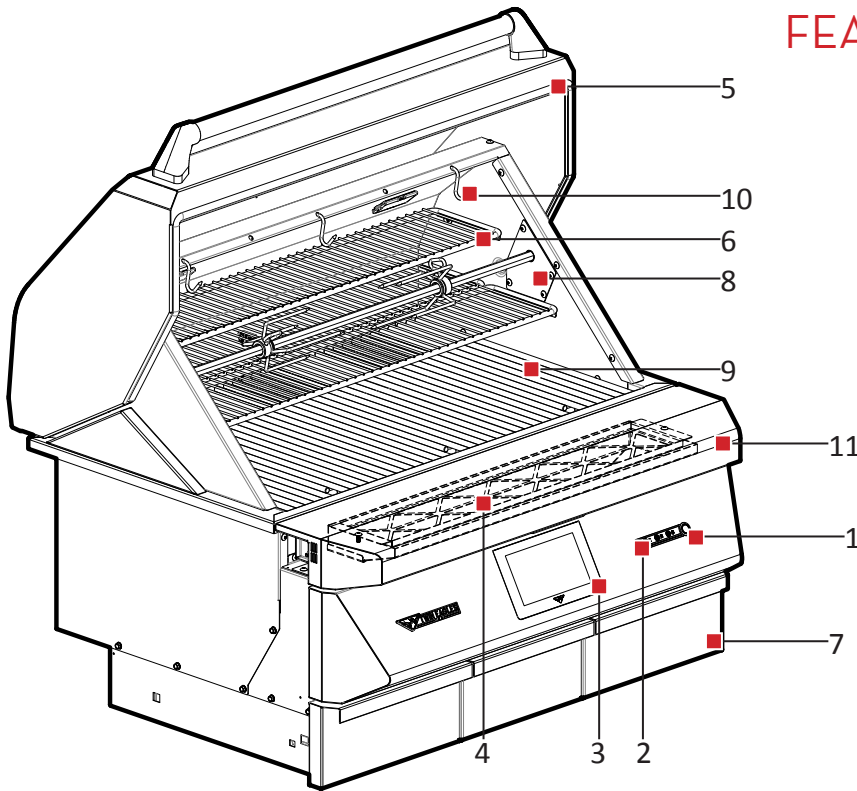
- Do not attempt to rewire or alter the wiring of this grill in any way. The grill must be able to either be unplugged or power to the unit must be shut off before any servicing may be performed.
- When the grill is not in use the grill should be powered off.
- If the power cord is damaged, do not operate the grill.
- Keep any electrical wires away from heated surfaces.
- If an external electrical source is utilized, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes or, in absence of local codes with the following:
 - USA:
 - National Electrical Code, ANSI/NFPA70
 - CANADA:
 - Canadian Electrical Code, CSA C22.1

• Operation

- Do not use the grill for other than its intended purpose.
- This grill can operate automatically, but it is strongly recommended that the grill is never left unattended when in use.
- Never use the grill if the Ash Drawer is not installed or fully closed.
- Ashes should be placed in a metal container with a tight-fitting lid. The container must be placed on a non-combustible surface well away from all other combustible materials. Ashes are to remain in the container until fully cooled, then disposed of properly.
- Do not use charcoal in the burn pot, charcoal is to be used with the Twin Eagles Charcoal Tray accessory only.
- Accessible parts of the grill will be very hot, use caution around the grill while it's in use.
- It is strongly recommended that you regularly check the firepot for obstructions to make sure the air flow is properly maintained.
- Never wear loose fitting or hanging garments while using this grill.
- Use heat-resistant barbecue mitts or gloves when operating this grill.
- Never allow clothing, pot holders, or other flammable materials to come into contact with or be close to any grate or hot surface until it has fully cooled.
- To avoid chance of serious injury, never lean on or reach over an open grill surface, or place hands or fingers on the front edge of the grill when hot.
- Always operate the grill with the hood in the closed position, unless using a feature that requires the hood in the open position.

TWIN EAGLES | PELLET GRILL

FEATURES:



1. ON/OFF SWITCH
2. PROBE STATION
3. CONTROL PANEL
4. PELLET HOPPER
5. HOOD
6. COOKING RACKS
7. ASH DRAWERS
8. ROTISSERIE SPROCKET
9. COOKING GRATES
10. FOOD HOOKS
11. PELLET HOPPER COVER



PELLET HOPPER GUARD



REMOVABLE
ALUMINUM ASH TRAYS



TEMPERATURE PROBES



HOOD GASKET

GETTING STARTED

1. Remove all packaging materials, labels and protective film. DO NOT LEAVE UNIT IN THE SUN WITH PROTECTIVE PLASTIC FILM ON FOR AN EXTENDED PERIOD OF TIME AS IT WILL BECOME DIFFICULT TO REMOVE.
2. Check to ensure all grill accessories listed below are included.
3. Fill out Warranty Registration Card and mail it to the indicated address, or register Online. See page 20.



BRIQUETTE TRAY



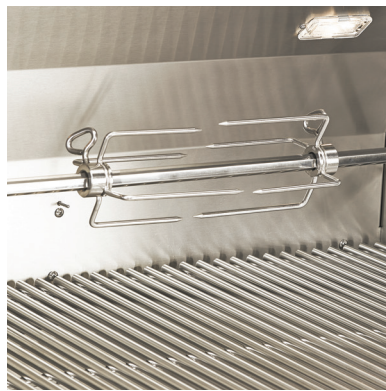
CHARCOAL TRAY



INDIRECT/VAPORIZER PLATE



TEMPERATURE PROBES X3



MEAT FORKS X1 PAIR
&
ROTISSERIE ROD



COOKING RACKS X3



REMOVABLE ALUMINUM ASH TRAYS X2



FOOD HOOKS X3

LOCATING THE GRILL

This grill is designed for outdoor use only. Do not locate this grill under overhead unprotected combustible surfaces. When installed under overhead combustible surfaces, a certified ventilating hood wider than the appliance be installed with a minimum distance of 36 inches above the cooking surface.

CAUTION should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases, it may be necessary to increase the clearance around the grill to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

DO NOT operate the grill inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, and proximity to traffic paths. Keep the grill away from windy area but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the grill. The supporting edges of the grill must be located level and flat. The counter should also be leveled.

CLEARANCE TO COMBUSTIBLE CONSTRUCTION

A minimum clearance of 12" from the sides and 12" from the back of the grill to adjacent vertical combustible construction must be maintained. For adjacent combustible construction extending above the counter-top surface, the minimum clearance from sides and back of the grill is 18 inches.

CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION

A minimum clearance of 2 ½" from the back of the grill above cooking surface to non-combustible construction is required to allow the grill hood to open completely.

A minimum of 6" clearance to the sides of the grill above cooking surface to non-combustible construction is recommended. The grill can be installed directly next to non-combustible construction below the cooking surface.

DÉGAGEMENT de toute construction combustible

Il faut maintenir une distance minimum de 12 po (30.48 cm) sur les côtés et de 12 po (30.48 cm) sur l'arrière du gril par rapport aux constructions combustibles verticales adjacentes. Pour une construction combustible adjacente s'étendant au-dessus de la surface du comptoir, le jeu minimal des côtés et de l'arrière du gril est de 18 po (45.72 cm).

DÉGAGEMENT DE TOUTE CONSTRUCTION INCOMBUSTIBLE

Une distance minimum de 2 ½ po (6.25 cm) de l'arrière du gril au-dessus de toute surface de cuisson à la construction incombustible est prescrite pour permettre à la hotte d'ouvrir complètement.

Une distance minimum de 6 po (15.24 cm) des côtés du gril au-dessus de la surface de cuisson à la construction incombustible est recommandée pour prévoir de l'espace pour le moteur de la rôtissoire et la poignée des broches de cuisson. Le gril peut être installé directement à proximité d'une construction incombustible en-dessous de la surface de cuisson.

ELECTRICAL REQUIREMENTS

The appliance should only be serviced by a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz.

REMINDER:

Keep any electrical supply cord away from any heated features.

WARNING

Electrical Grounding Instructions:

This outdoor cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into properly grounded three prong outlets. Do not cut or remove the third prong from this plug.



Electrical equipment provided with the outdoor cooking appliance shall follow these guidelines:

1. Do not use an outdoor wood fired appliance for purposes other than intended;
2. To protect against electrical shock, do not immerse cord or plugs in water or other liquid;
3. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
4. Do not operate any outdoor wood fired appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
5. Do not let cord hang over the edge or touch hot surfaces;
6. When connecting, first plug appliance into outlet;
7. Use only Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking appliance;
8. Never remove the grounding plug or use with an adapter of two prongs; and
9. Use only extension cords with three prong grounding plugs, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

Storage:

During shipping the power plug for the Twin Eagles Pellet Grill and Smoker is located in the front right ash drawer.

WINDY CONDITIONS

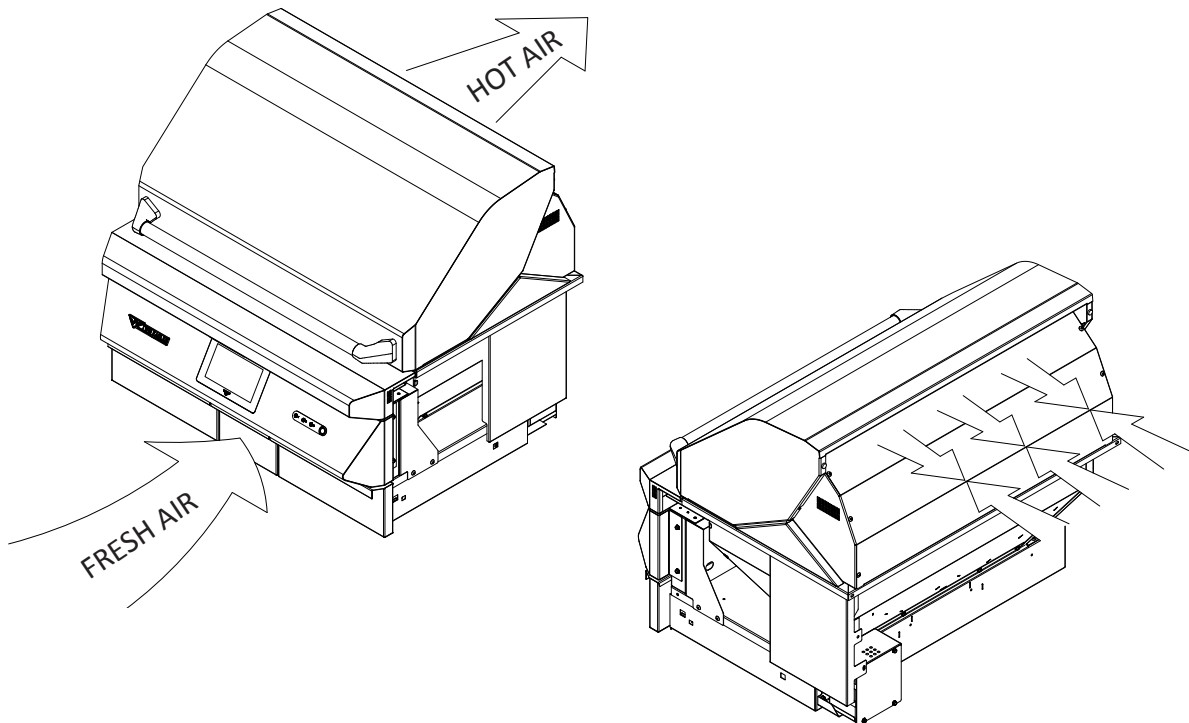
Your Wood Fired Pellet Grill and Smoker has been designed and engineered to produce smoke that infuses your food with a smoky flavor. The firepot requires air for efficient combustion. This fresh air is pulled through a vent in the front of your grill and the intense hot air and smoke produced by the pellets is expelled through a vent in the rear. If you are using your grill in windy conditions, the wind can disrupt this important airflow.

If the grill is set to a high heat setting and the hood is closed, wind can prevent the hot air from being expelled through the rear vent – forcing heat to the front of the grill. This heat can make the hood handle and front panel extremely hot. In some cases, this heat can damage important components.

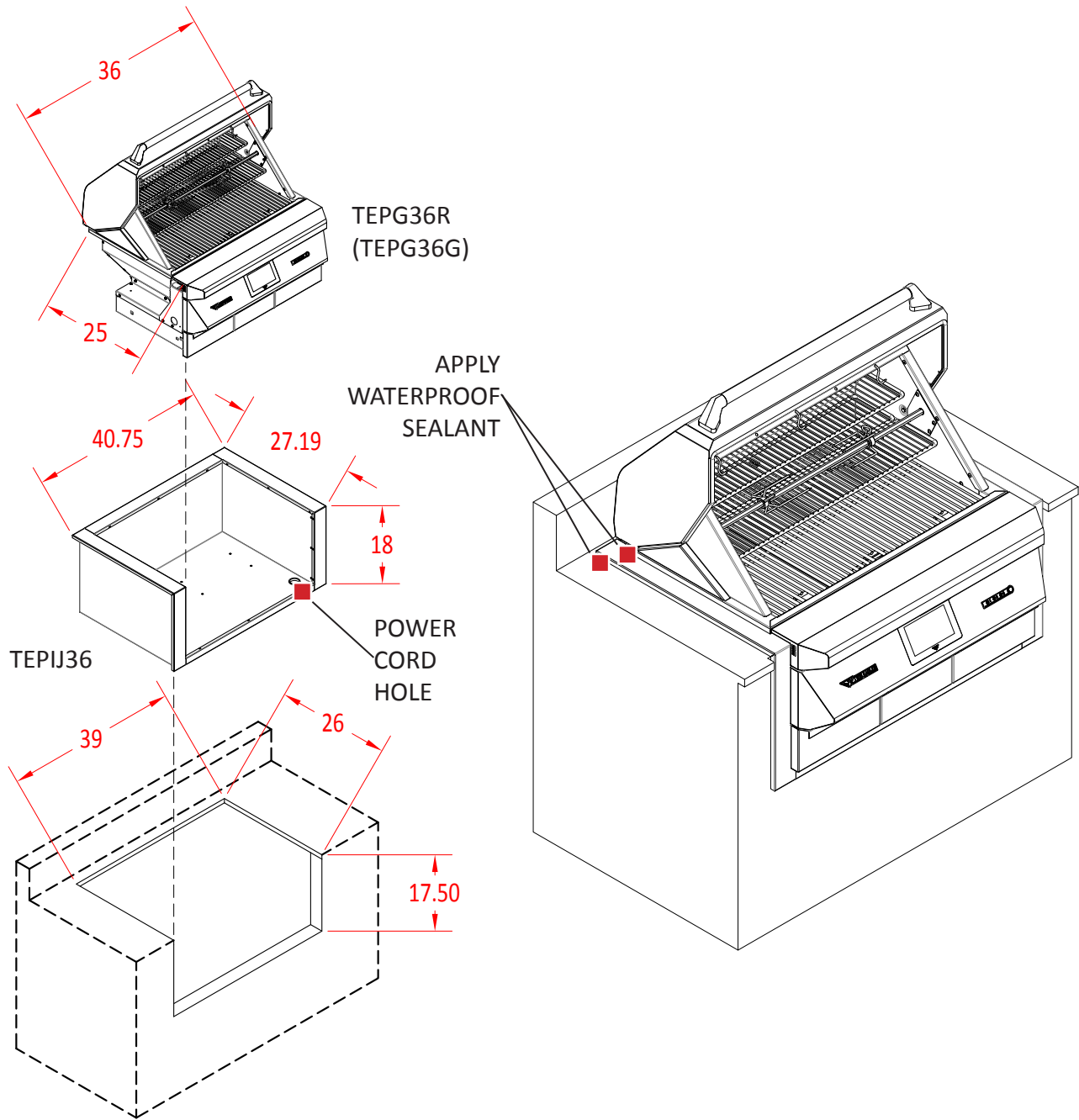
To Prevent Overheating:

Install your grill in a location where a prevailing wind is less likely to hit the rear of the grill. If this is not possible, install a windbreak behind your grill.

Damaged components such as wiring, heat probes, etc., and the discoloration of the stainless steel by using the grill in windy conditions is not covered under the product warranty.



INSULATION JACKET



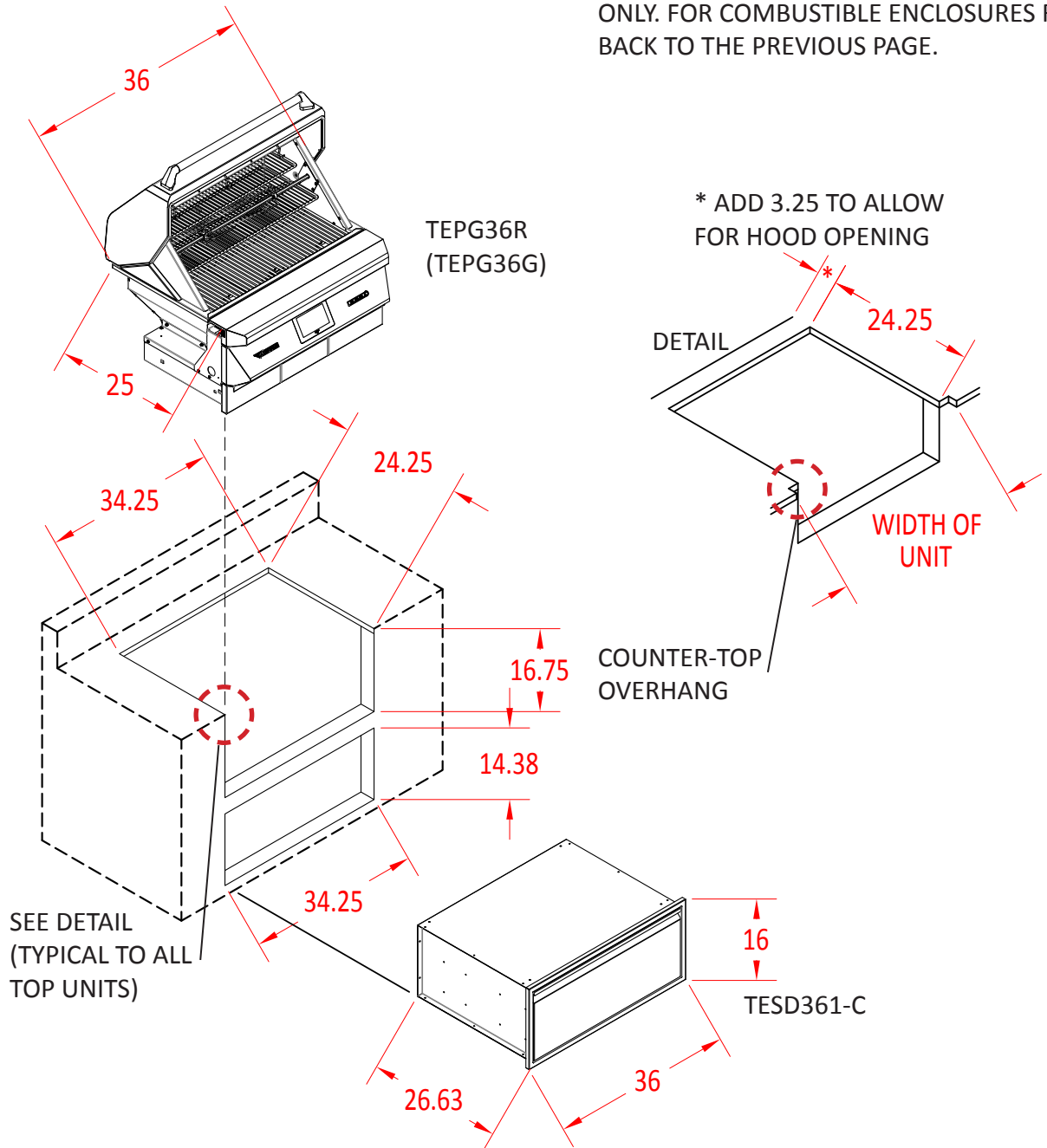
INSULATION JACKET WARNING:

Do not build the grill under overhead unprotected combustible construction. If the grill is to be placed into a combustible enclosure, an approved insulating jacket is necessary to prevent fire, property damage and bodily injury. Use only Twin Eagles insulating jacket.

To prevent damage to the power cord use the hole provided in the front right of the Insulating Jacket to thread the power cord through.

CUT-OUT DIMENSIONS

NOTE:
THIS IS FOR NON-COMBUSTIBLE ENCLOSURES ONLY. FOR COMBUSTIBLE ENCLOSURES REFER BACK TO THE PREVIOUS PAGE.



PELLET SMOKER MODE OVERVIEW

START-UP

Your grill utilizes many advances in technology to bring greater control to your finger tips. Making use of these advancements will help you perfect your techniques and get the most flavor and best results every time.

- Every perfect barbecue experience starts with selecting and filling the pellet hopper with your favorite all natural wood cooking pellets. (Ensure they are completely dry)
- Turn ON the switch to the right of the Probe Jacks; the grill will go into “STAND BY” mode.

Once in “STAND BY” mode you are able to set the temperature, recipe, and timer to the desired setting that is optimal for the food you are cooking.



CURRENT TEMP

MANUAL TEMP SETTING

TARGET TEMP

TIMER/RUN TIME

PROBE 1

PROBE 2

PROBE 3

CURRENT TEMP

TARGET TEMP

GRILL MODES SEE Pg. 8

LOW PELLETS ALARM

SETTINGS/WIFI

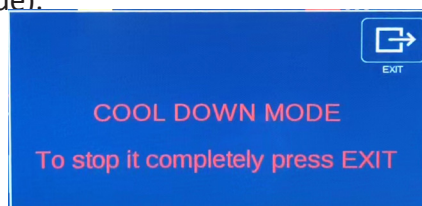
LIGHTS ON/OFF

ROTIS ON/OFF

START/STOP

SHUTDOWN

You are finished cooking your food and now it is time to shut down your Wood Fired Pellet Grill and Smoker. To shut down your grill, first press the red stop button. This will shut the auger off and the fan speed will go up to high. A dialog box will appear on the screen notifying you that the grill has gone into Cooldown Mode. Cooldown Mode will proceed until the temperature of the unit reads 175°F internally. Once 175°F has been reached the Cooldown feature has finished and the fan will shut off. It is now safe to turn off your grill. There is an Exit button to manually bypass the Cooldown feature if you intend to continue grilling (it is not recommended to bypass the Cooldown Mode).



OVERVIEW - cont.

GRILLING FEATURES

The Wood Fired Pellet Grill and Smoker has four different grilling features:



- SMOKE - Most grilling/baking/roasting will take place here in the SMOKE feature. In this feature the grill will produce a moderate amount of smoke to infuse into your food.



- SMOKE PLUS - The Smoke Plus feature is for those that want an intense smoke flavor imparted into the food.



- SEAR - Sear sets the grill to very high temperatures to sear the outside of your food sealing in the delicious juices and flavor of your food.



- CHARCOAL - In the Charcoal Feature the firepot is used to start the charcoal in the Charcoal Tray. Once the charcoal is started the fan assist is used to stoke the charcoal to higher temperatures if desired.

ADDITIONAL FEATURES

The Twin Eagles Wood Fired Pellet Grill and Smoker comes equipped with two halogen lights and a Rotisserie.



- Halogen Lights - To turn the lights ON/OFF simply press the lights button.



- Rotisserie - To turn ON/OFF the Rotisserie simply press the "ROTIS" button.

USING THE ROTISSERIE:

1. Insert food on rod; secure with forks. If multiple pieces of food are to be cooked at the same time, make sure the food is evenly balanced to ensure the food is cooked evenly.
2. Follow directions for using the SMOKE feature up to step 6. (Page 9)
3. Insert rod into grill.
4. Cook food to desired doneness, then remove from grill.

NOTE: Rotisserie is only to be used with "SMOKE" or "SMOKE PLUS" features.

USING YOUR PELLET GRILL & SMOKER

Using your Wood Fired Pellet Grill and Smoker is easy, and it is packed with features. Here's how to use them:

IMPORTANT

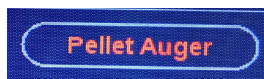
Prior to operating the grill in any capacity, ensure that the firepot is clear of any ash build-up or unburned pellets. Make sure the Firebox is clean of any ash build up or grease. Making sure that the inside of your pellet grill is clean and clear will help with the longevity of your grill, so make sure this process is done regularly.

SMOKE

1. Turn on your grill.
2. The Control Panel will load the "STAND-BY" screen, which will have "SMOKE" preselected.
3. Set your target temp using the temperature adjustment slider or by tapping the arrows on either side of the target temp, or by tapping the target temp and inputting the temperature on the keyboard that appears.
4. Choose which probe you want to use. Tap the probe button and select from the menu of preset temperatures/times and press enter. The picture of the selected food preset will appear in the probe button to the left of the temperature slider along with the current temperature in red and target temperature in white.
5. Make sure there are no leftover pellets in the firepot from any previous use. Tap the green "GO" button to light the grill, the hood must be in the closed position when lighting the grill (Initially there may be a bit of smoke but that will dissipate).
6. Once your grill has reached the target temperature, set up your timer. Tap "Timer" in the top left corner of the control screen and type in the cooking time desired. NOTE: the "Run Time" is the overall time the grill has been running.
7. Place your desired food into the grill, insert your probe into the center of the food not touching any bone. If using the rotisserie function of the grill, the probe must be removed after every temperature taken.
8. Once your food has finished cooking, tap the red "STOP" button to start the cooldown cycle.

IMPORTANT

Your new grill is a set it and forget it style of grill, no preheating or priming required. When switching types of pellets to cook with purge the pellet hopper using the "PELLET AUGER" button in the "OPTIONS" menu. When the hopper is filled with the new pellets use the "PELLET AUGER" button to fill the auger with the new flavor pellets to prevent misfires.



LOW PELLET ALARM

Your grill has a Low Pellet Alarm to notify you that the pellets in the hopper are insufficient to maintain the target temperature and more pellets will need to be added to the hopper. The alarm appears in the upper right hand corner of the control screen. To silence the alarm, simply press it.



USING YOUR PELLET GRILL & SMOKER - cont.

SEARING

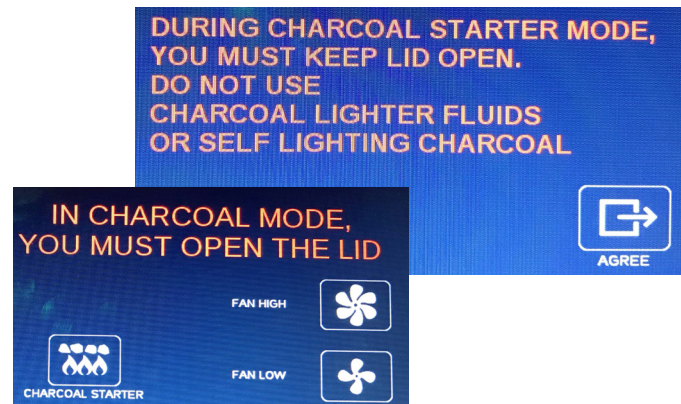
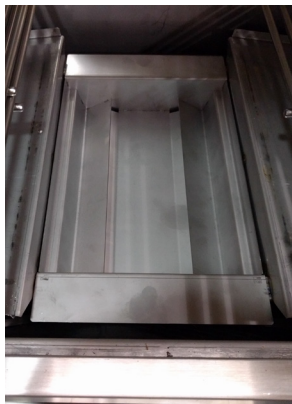
1. Turn on your grill.
2. Make sure there are no leftover pellets in the firepot from previous use.
3. Replace the Indirect/Vaporizer Plate with the Briquette Tray as shown.
4. Select SEAR Mode. The grill will set the target temperature to 725°F and lock it there.
5. Tap the green “GO” button and let the grill heat up to the target temp before placing your meat on the grill grates.
6. Once finished using the SEAR Mode, hit the red “STOP” to start the cooldown cycle.



CHARCOAL

1. Turn on your grill.
2. Remove the Indirect/Vaporizer Plate assembly from above the firepot. Install in its place the Charcoal Tray Assembly and above that install the Charcoal Tray Body.
3. Place a moderate amount of charcoal on the Tray Body, spread out evenly.
4. Press CHARCOAL Mode. A message should appear that reads: “DURING CHARCOAL STARTER MODE, YOU MUST KEEP THE LID OPEN. DO NOT USE CHARCOAL LIGHTER FLUIDS OR SELF LIGHTING CHARCOAL.” In order to proceed to starting your charcoal you must tap the “AGREE” button. From there you will see “IN CHARCOAL MODE, YOU MUST OPEN THE LID,” along with a “CHARCOAL STARTER,” the “FAN HIGH” and “FAN LOW” buttons. You will also notice that there is no temperature slider, in CHARCOAL Mode the firepot is used to start the charcoal only. The button “CHARCOAL STARTER” will feed pellets into the firepot to start the charcoal.
5. Once the charcoal has turned mostly ashy gray, it has started.

Cooking with charcoal is a visual and physical experience. The Fan Assist buttons (HIGH/LOW) turn on/off the fan to help increase the temperature of the charcoal.



CLEANING AND MAINTENANCE

Stainless Steel & General Product Care

To keep your Twin Eagles Pellet Grill and Smoker free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your Twin Eagles Pellet Grill and Smoker is located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements.

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

The Twin Eagles family of products has been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time.

It is recommended that your Twin Eagles products be kept dry and covered when not in use. Use the Probe Jack Inserts to prevent water from getting into the probe jacks. This is even more important when long-term storage is intended.

Do not allow food particles or grease to be left inside your Twin Eagles products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.

If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your Twin Eagles products covered when not in use.

With routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your Twin Eagles Pellet Grill and Smoker.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

Twin Eagles products are made of all welded 304 stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the firepot.

WARNING

To prevent fire, bodily harm, and property damage always ensure that any grease caught in the Ash Drawers is cleaned out. The removable aluminum pans allow for easy removal of any ash or grease.

PELLET SMOKING GUIDELINES

The art of smoking largely comes down to personal preference and the quality of the meat being smoked. The longer the meat remains in the smoke the more smoke flavor will be infused into the meat. With this knowledge in hand, you will need to decide how much smoke flavor you want.

For best results, we recommend a blended pellet of the variety of flavors you'd like to impart into the meat you wish to smoke. The recommended temperatures for smoking most meats is in the range of 180° to 400°F, this will guarantee the correct internal cooking temperature is reached. Please note that the Pellet Smoker can reach temperatures as low as 180°F but the results from smoking at that temperature are minimal. It should also be noted that the grill can get hot from sitting out in the sun or from being installed in a region of high heat (temperatures in excess of 90°F), which could prevent your grill from maintaining temperatures close to 180°F.

The table below shows general guidelines to follow when learning to use your new Twin Eagles Pellet Smoker and Grill. We recommend experimenting with times and temperatures to get the flavor you desire. To speed up the process cook on a higher temperature but be warned that this could result in a less tender product. We recommend that enough time is adequately set aside to get the best results every time.

| ITEM | CONTROL SET POINT °F | INTERNAL TEMP = °F |
|------------------|----------------------|------------------------------|
| BEEF | 180°F-400°F | 145-165 |
| HAM | 180°F-400°F | 140-170 |
| LAMB | 180°F-400°F | 145-160 |
| PORK, FRESH | 180°F-400°F | 160-180 |
| VEAL | 180°F-400°F | 145-160 |
| VENISON | 180°F-400°F | 145-160 |
| CHICKEN | 180°F-400°F | 160-165 |
| DUCK or GOOSE | 180°F-400°F | 180-185 |
| TURKEY | 180°F-400°F | 180 AS MEASURED IN THE THIGH |

PELLET GRILLING TIMES AND TEMPS

At Twin Eagles, great grilling comes from knowledge of the right temperatures to use and how long to smoke or grill your meat for. The following suggestions are to help you find the right starting point to begin your perfect grilling experience.

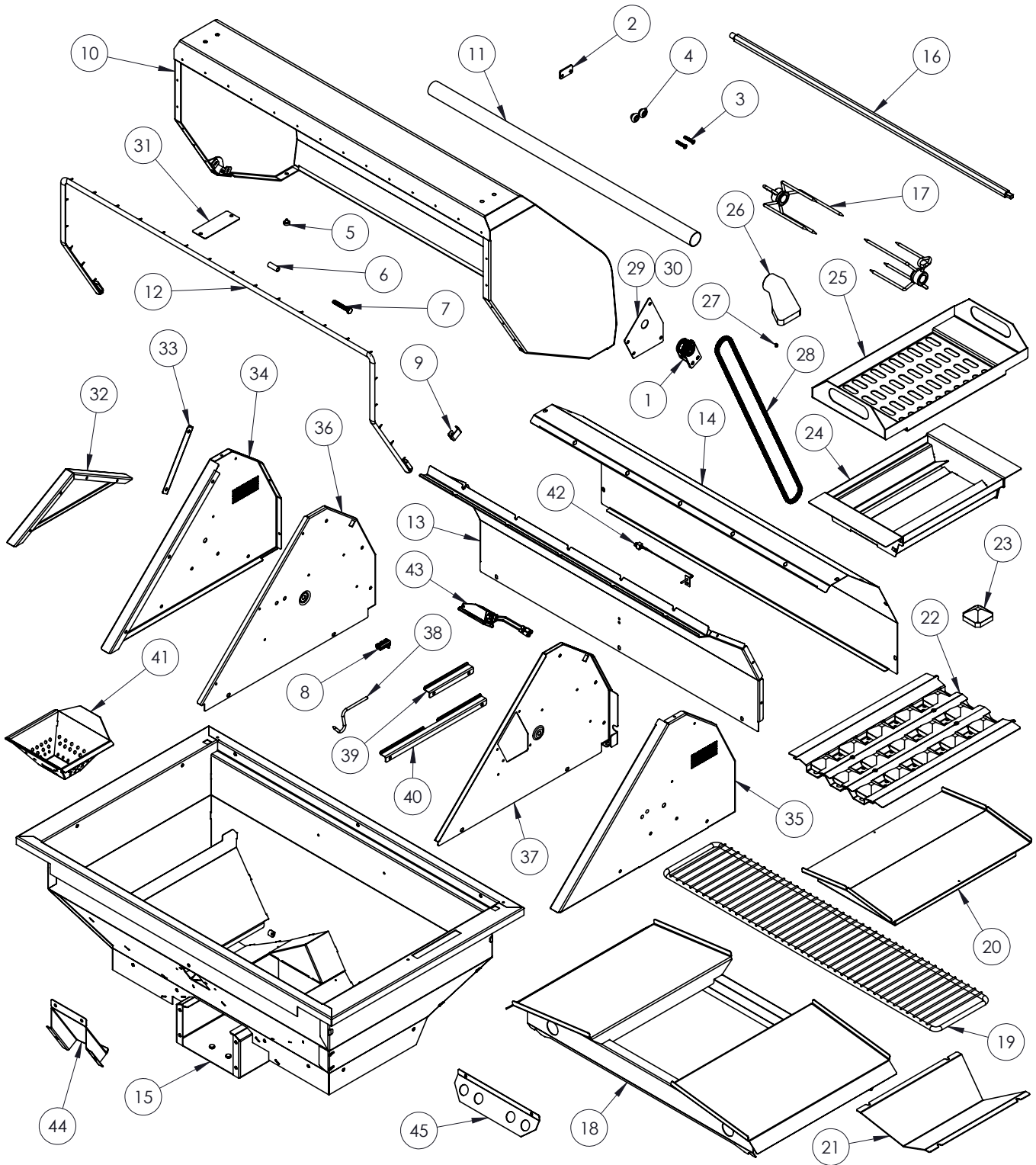
Always be sure that proper safety precautions are observed when your Twin Eagles Pellet Grill and Smoker is in use; adult supervision is required when children are present. Be sure to cook poultry and ground meats thoroughly, check internal temperatures with meat probes to guarantee internal temperatures meet suggested internal cook temperatures. The times and temperatures below are **APPROXIMATE**, actual length of time and temperature required may vary from user to user.

| ITEM | SIZE | CONTROL SET POINT | APPROXIMATE GRILLING TIME | INTERNAL TEMP = °F |
|---|---|-------------------|--|--|
| BEEF | | | | |
| STEAKS | 3/4 in THICK | 450°-700° | 3 TO 4 MINS/SIDE 4 TO 5 MINS/SIDE 5 TO 7 MINS/SIDE | MEDIUM RARE 145 MEDIUM 160 MEDIUM WELL 170 |
| KABOBS | 1 in CUBES | 450°-700° | 3 TO 4 MINS/SIDE | 145 TO 160 |
| HAMBURGER PATTIES | 1/2 in THICK | 450°-700° | 3 MIN/SIDE 4 TO 5 MINS/SIDE 5 TO 7 MINS/SIDE | MEDIUM 160 MEDIUM WELL 170 WELL DONE 180 |
| ROAST ROLLED RUMP (INDIRECT HEAT) SIRLOIN TIP (INDIRECT HEAT) | 4 TO 6 lbs. 3 1/2 TO 4 lbs. | 350° | 18 TO 22 MINS/lb 20 TO 25 MINS/lb | 145 TO 160 |
| TENDERLOIN | HALF, 2 TO 3 lbs. WHOLE, 4 TO 6 lbs. | 350° | 10 TO 12 MINS/SIDE 12 TO 15 MINS/SIDE | MEDIUM RARE 145 MEDIUM 160 |
| HAM | | | | |
| FULLY COOKED (INDIRECT HEAT) | ANY SIZE | 350°-375° | 8 TO 10 MINS/SIDE | 140 |
| COOK-BEFORE-EATING (INDIRECT HEAT) | WHOLE, 10 TO 14 lbs. HALF, 5 TO 7 lbs. PORTION, 3 TO 4 lbs. | 350°-375° | 10 TO 15 MINS/lb 12 TO 18 MINS/lb 30 TO 35 MINS/lb | 160-170 |
| LAMB | | | | |
| CHOPS, SHOULDER, LOIN, OR RIB | 1 in THICK | 350°-375° | 5 MINS/SIDE | 145 TO 160 |
| STEAKS, SIRLOIN, OR LEG | 1 in THICK | 350°-375° | 5 MINS/SIDE | 145 TO 160 |
| KABOBS | 1 in CUBES | 350°-375° | 4 MINS/SIDE | 145 TO 160 |
| PATTIES, GROUND | 4 oz., 1/2 in THICK | 450°-700° | 3 MINS/SIDE | MEDIUM 160 |
| PORK | | | | |
| CHOPS, BONE-IN OR BONELESS | 3/4 in THICK 1 1/2 in THICK | 450°-700° | 3 TO 4 MINS/SIDE 7 TO 8 MINS/SIDE | MEDIUM 160 |
| TENDERLOIN | 1/2 TO 1 1/2 lbs. | 450°-700° | 15 TO 25 MIN TOTAL | MEDIUM 160 |
| RIBS - SEE SMOKING GUIDELINES FOR PORK RIBS | | | | |
| PATTIES, GROUND | 1/2 in THICK | 450°-700° | 4 TO 5 MINS/SIDE | MEDIUM 160 |
| VEAL | | | | |
| CHOPS, STEAK | 1 in THICK | 450°-700° | 5 TO 7 MINS/SIDE | 145 TO 160 |
| ROAST, BONELESS (INDIRECT HEAT) | 2 TO 3 lbs. | 350°-375° | 18 TO 20 MINS/lb | 145 TO 160 |
| VENISON | | | | |
| ROAST, SADDLE, OR LEG | 6 TO 7 lbs. | 350°-375° | 25 to 30 MINS/lb | 145 to 160 |

TIMES AND TEMPS - cont.

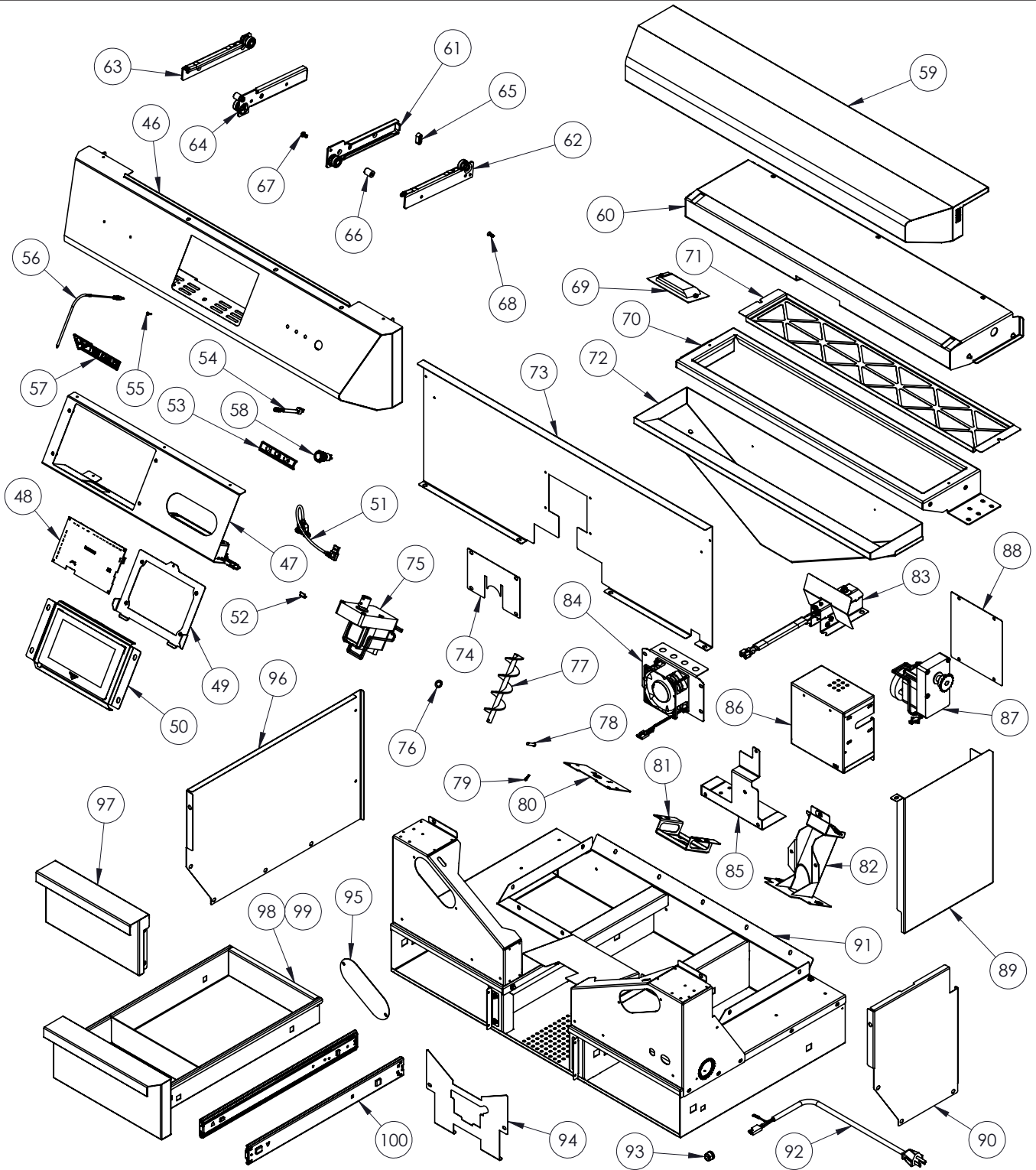
| ITEM | SIZE | CONTROL SET POINT | APPROXIMATE GRILLING TIME | INTERNAL TEMP = °F |
|--|---|-------------------|--|---------------------------------|
| VENISON | | | | |
| STEAKS | 3/4 in THICK | 450°-700° | 4 TO 5 MINS/SIDE 6 TO 7 MINS/SIDE | MEDIUM RARE 145 MEDIUM 160 |
| CHICKEN | | | | |
| WHOLE (INDIRECT HEAT) NOT STUFFED BROILER FRYER ROASTING HEN CAPON | 3 TO 4 lbs. 5 TO 7 lbs. 4 TO 8 lbs. 18 TO 24 oz. | 325°F, 160°C | 60 TO 75 MINS 18 TO 35 MINS/lb 15 TO 20 MINS/lb 45 to 55 MINS | 180 AS MEASURED IN THE THIGH |
| BREAST HALVES, BONE-IN BONELESS | 6 TO 8 oz. EACH 4 oz. EACH | 325°F, 160°C | 10 TO 15 MINS/SIDE 6 TO 8 MINS/SIDE | 170 |
| OTHER PARTS: LEGS OR THIGHS DRUMSTICKS WINGS, WINGETTS | 4 TO 8 oz. 4 oz. 2 TO 3 oz. | 325°F, 160°C | 10 TO 15 MINS/SIDE 8 TO 12 MINS/SIDE 8 TO 12 MINS/SIDE | 180 |
| DUCK OR GOOSE | | | | |
| DUCKLING, WHOLE QUARTERED (INDIRECT HEAT) | 4 1/2 lbs. (NOT STUFFED) | 325°F, 160°C | 2 1/2 HRS 1 HR 25 MINS | 180 TO 185 |
| GOOSE, WHOLE (INDIRECT HEAT) | 8 TO 12 lbs. | 325°F, 160°C | 18 TO 20 MINS/lb | 180 TO 185 |
| TURKEY | | | | |
| WHOLE TURKEY (INDIRECT HEAT) | 8 TO 12 lbs. 12 TO 16 lbs. 16 TO 24 lbs. | 325°F, 160°C | 2 TO 3 HRS 3 TO 4 HRS NOT RECOMMENDED | 180 AS MEASURED IN THE THIGH |
| BREAST, BONE-IN BONELESS | 4 TO 7 lbs. 2 3/4 TO 3 1/2 lbs. | 325°F, 160°C | 1 TO 1 3/4 HRS NOT RECOMMENDED | 170 |
| THIGHS, DRUMSTICKS (INDIRECT HEAT) | 8 TO 16 oz. | 325°F, 160°C | 1 1/2 TO 2 HRS 8 TO 10 MINS/SIDE | 180 |
| BONELESS TURKEY ROLL (INDIRECT HEAT) | | 325°F, 160°C | 1 1/2 TO 2 HRS 2 TO 3 1/2 HRS | 170 TO 175 |

EXPLODED VIEW



| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|----|
| | | | | | | | | | |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 27 |

EXPLODED VIEW - cont.



| | | | | | | | | | |
|----|----|----|----|----|----|----|----|----|----|
| | | | | | | | | | |
| 52 | 55 | 65 | 66 | 67 | 68 | 76 | 78 | 79 | 93 |

REPLACEMENT PARTS LIST

| ITEM NO. | TE PART NO. | DESCRIPTION | TEPG 36G | TEPG 36R |
|----------|-------------|---------------------------------|----------|----------|
| 1 | S27290Y | SPROCKET ASSEMBLY | 1 | 1 |
| 2 | S26310 | SPACER, ROTIS PLATE | - | 1 |
| 3 | S14337 | SCREW, 10-32 X 1, PH, FLT, S/S | - | 2 |
| 4 | S14420 | ROLLER BEARING | - | 2 |
| 5 | S14128 | BUMPER | 2 | 2 |
| 6 | S14340 | HOOD SPACER SLEEVE | 2 | 2 |
| 7 | S14303 | SCREW, 1/4-20 X 1 3/4, HEX, S/S | 2 | 2 |
| 8 | S27285 | REAR HOOD PROBE GUARD | 1 | 1 |
| 9 | S27299 | FRONT HOOD GASKET CLAMP | 2 | 2 |
| 10 | S27294-36WY | FRONT HOOD WELDED ASSEMBLY | 1 | 1 |
| 11 | S12339 | ROUND TUBE, 1 1/4 X 30", S/S | 1 | 1 |
| 12 | S27246-36 | BRAIDED STEEL, HOOD GASKET | 1 | 1 |
| 13 | S27280-36 | REAR HOOD LINER | 1 | 1 |
| 14 | S27293-36 | REAR HOOD WRAPPER | 1 | 1 |
| 15 | S27250-36WY | FIREBOX, WELDED ASSEMBLY | 1 | 1 |
| 16 | S13928-36 | ROD, ROTIS, 36 | - | 1 |
| 17 | S13865 | S/S MEAT FORKS (PAIR) | - | 1 |
| 18 | S27319WY | FIREBOX HEAT BAFFLE | 1 | 1 |
| 19 | S13955 | COOKING RACK | 3 | 3 |
| 20 | S27321Y | INDIRECT PLATE ASSEMBLY | 1 | 1 |
| 21 | S27323 | INDIRECT PLATE BAFFLE | 1 | 1 |
| 22 | S27248Y | BRIQUETTE TRAY ASSEMBLY | 1 | 1 |
| 23 | S13295-15 | BRIQUETTES (15 PACK) | 1 | 1 |
| 24 | S27325Y | CHARCOAL TRAY ASSEMBLY | 1 | 1 |
| 25 | S27328 | CHARCOAL TRAY BODY | 1 | 1 |
| 26 | S13258 | HANDLE, END CAP | 2 | 2 |
| 27 | S14368 | SET SCREW, 8-32 X 1/4 | 2 | 2 |
| 28 | S13949 | CHAIN | 1 | 1 |
| 29 | S27288 | COG PLATE COVER | - | 1 |
| 30 | S27289 | PLATE COVER | 1 | - |
| 31 | S27215 | HANDLE COVER PLATE | 2 | 2 |
| 32 | S27283 | REAR HOOD LOWER SEAL | 2 | 2 |
| 33 | S27284 | REAR HOOD UPPER SEAL | 2 | 2 |
| 34 | S27282-L | REAR HOOD SIDE, LH | 1 | 1 |
| 35 | S27282-R | REAR HOOD SIDE, RH | 1 | 1 |
| 36 | S27281-L | REAR HOOD LINER, LH | 1 | 1 |
| 37 | S27281-R | REAR HOOD LINER, RH | 1 | 1 |
| 38 | S13957 | FOOD HOOKS | 3 | 3 |
| 39 | S27287 | SMALL COOKING RACK BRACKET | 2 | 2 |
| 40 | S27286 | LARGE COOKING RACK BRACKET | 2 | 2 |
| 41 | S27318 | FIREPOT | 1 | 1 |
| 42 | S16040 | OVEN TEMPERATURE PROBE | 1 | 1 |
| 43 | S16240YC | HALOGEN LIGHTS | 2 | 2 |
| 44 | S27278 | PELLET FEED SHIELD | 1 | 1 |

| ITEM NO. | TE PART NO. | DESCRIPTION | TEPG 36G | TEPG 36R |
|----------|-------------|--------------------------------|----------|----------|
| 45 | S27360 | FIREBOX PROBE BAFFLE | 1 | 1 |
| 46 | S27301-36WY | FRONT PANEL WELDED ASSEMBLY | 1 | 1 |
| 47 | S27303Y | INNER FRONT PANEL ASSEMBLY | 1 | 1 |
| 48 | S16441 | ECU, BOARD | 1 | 1 |
| 49 | S27305Y | ECU BRACKET ASSEMBLY | 1 | 1 |
| 50 | S27304Y | DISPLAY SCREEN ASSEMBLY | 1 | 1 |
| 51 | S16046 | USB CABLE | 1 | 1 |
| 52 | S14365 | RUBBER USB PLUG | 1 | 1 |
| 53 | S13293 | PROBE PLATE | 1 | 1 |
| 54 | S16431 | WIRE HARNESS, PROBE JACK | 3 | 3 |
| 55 | S14363 | TAPERED ROUND PLUG | 3 | 3 |
| 56 | S16041 | FOOD PROBE | 3 | 3 |
| 57 | S13203 | EMBLEM, TWIN EAGLES | 1 | 1 |
| 58 | S16365 | SWITCH, 110V, BLUE | 1 | 1 |
| 59 | S27307-36Y | LANDING LEDGE HANDLE ASSY. | 1 | 1 |
| 60 | S27309-36Y | BRIDGE CHANNEL ASSEMBLY | 1 | 1 |
| 61 | S14469-LC | CABINET RAIL SLIDE, LH | 1 | 1 |
| 62 | S14469-LD | DRAWER RAIL SLIDE, LH | 1 | 1 |
| 63 | S14469-RC | CABINET RAIL SLIDE, RH | 1 | 1 |
| 64 | S14469-RD | DRAWER RAIL SLIDE, RH | 1 | 1 |
| 65 | S12370 | SLIDE BUMPER | 2 | 2 |
| 66 | S14472 | STAND OFF | 2 | 2 |
| 67 | S14473 | SCREW M5 X 10mm | 2 | 2 |
| 68 | S14360 | SCREW, 10-32 X 1/2 FLAT UC, PH | 8 | 8 |
| 69 | S14468 | RECESSED PULL HANDLE | 1 | 1 |
| 70 | S27277-36Y | HOPPER FRAME ASSEMBLY | 1 | 1 |
| 71 | S27324 | HOPPER GRATE | 1 | 1 |
| 72 | S27274-36Y | HOPPER ASSEMBLY | 1 | 1 |
| 73 | S27355 | FIREBOX INNER BAFFLE | 1 | 1 |
| 74 | S27356 | FIRE BOX INNER BAFFLE COVER | 1 | 1 |
| 75 | S16440Y | AUGER MOTOR W/ COUPLING | 1 | 1 |
| 76 | S14353 | AUGER WASHER | 1 | 1 |
| 77 | S13286 | AUGER FLIGHTING W/ SHAFT | 1 | 1 |
| 78 | S14357 | CLEVIS PIN W/ HOLE | 1 | 1 |
| 79 | S14358 | HAIR PIN COTTER | 1 | 1 |
| 80 | S27271Y | AUGER SPACER PLATE ASSEMBLY | 1 | 1 |
| 81 | S27272 | AUGER MOTOR MOUNT | 1 | 1 |
| 82 | S27268WY | AUGER SUPPORT WELDED ASSY. | 1 | 1 |
| 83 | S27264Y | IGNITER HOUSING ASSEMBLY | 1 | 1 |
| 84 | S27267Y | FAN MOUNT ASSEMBLY | 1 | 1 |
| 85 | S27279 | ROTIS MOTOR MOUNT | - | 1 |
| 86 | S26349 | BOX, MOTOR | - | 1 |
| 87 | S1366Y | ROTIS MOTOR ASSEMBLY | - | 1 |
| 88 | S26351 | COVER, MOTOR BOX | - | 1 |

EXPLODED VIEW - cont.

| ITEM NO. | TE PART NO. | DESCRIPTION | TEPG 36G | TEPG 36R |
|-----------------|-------------|------------------------------|----------|----------|
| 89 | S27317 | CHAIN GUARD | - | 1 |
| 90 | S27358 | RIGHT HEAT SHIELD (TEPG36R) | - | 1 |
| 91 | S27261-36Y | DRAWER BASE ASSEMBLY | 1 | 1 |
| 92 | S16433 | POWER CORD HARNESS | 1 | 1 |
| 93 | S16112 | STRAIN RELIEF | 1 | 1 |
| 94 | S27244 | FIREBOX FRONT BAFFLE | 1 | 1 |
| 95 | S27245 | BRACKET MOUNT COVER | 2 | 2 |
| 96 | S27357 | LEFT HEAT SHIELD | 1 | 1 |
| 97 | S27310WY | AUGER COVER WELDED ASSY. | 1 | 1 |
| 98 | S27312-LY | DRAWER ASSEMBLY, LH | 1 | 1 |
| 99 | S27312-RY | DRAWER ASSEMBLY, RH | 1 | 1 |
| 100 | S14450 | 18" SLIDES | 1 | 1 |
| PARTS NOT SHOWN | | | | |
| | S16432 | WIRE HARNESS, LIGHT | 1 | 1 |
| | S16434 | WIRE HARNESS, 110V | 1 | 1 |
| | S16435 | WIRE HARNESS, 110V COMPONENT | 1 | 1 |
| | S16437 | WIRE HARNESS, 12V | 1 | 1 |
| | S16465 | WIRE HARNESS, ROTIS | - | 1 |
| | S27363 | RIGHT HEAT SHIELD (TEPG36G) | 1 | - |
| | | | | |

WARRANTY

- **LIMITED LIFETIME WARRANTY:** Twin Eagles warrants all fabricated stainless steel components, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **LIMITED FIVE YEAR WARRANTY:** Twin Eagles warrants the stainless steel cooking grates, briquette tray, charcoal tray, indirect/vaporizer plate, burner pot and drip pans to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **LIMITED TWO YEAR WARRANTY:** Twin Eagles warrants all other grill components to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **ONE-YEAR FULL WARRANTY:** Twin Eagles warrants the outdoor grill and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Twin Eagles will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles authorized representative during normal business hours.
- **NINETY (90) DAY RESIDENTIAL PLUS WARRANTY:** This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. Service must be provided in the country where the product is purchased. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. To activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original purchaser and may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Display models are generally sold "as is" and are subject to the following warranty exclusions: missing components, scratches, dents and other exterior or cosmetic damages, electrical and ignition system. All other warranties (five year and lifetime) will remain in effect). Twin Eagles shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

WARRANTY SERVICE & REPLACEMENT PARTS: Call your authorized selling dealer or call Twin Eagles directly at (562) 263-3600. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

HOW TO OBTAIN SERVICE

For service, please contact your Twin Eagles dealer or call Twin Eagles direct at (562) 263-3600 or (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:
Twin Eagles, Inc.
13259 East 166th Street
Cerritos, CA 90703

Visit us at www.twineaglesgrills.com

Please provide:

- Model number
- Serial Number (located under the right side of the control panel, below the On/Off switch)
- Date of Purchase
- A description of the problem

CUT HERE



TWIN EAGLES

WARRANTY REGISTRATION

| | |
|---------------|------------------|
| CUSTOMER NAME | MODEL # |
| ADDRESS | SERIAL # |
| CITY, STATE | DATE PURCHASED |
| ZIP | DEALER'S NAME |
| PHONE # | DEALER'S ADDRESS |
| E-MAIL | |

This Warranty Registration card must be returned within thirty days of purchase to properly activate your warranty. This information is for our internal use only.

Or you may register online at <http://twineaglesgrills.com/contact/>

CUT HERE

PLACE
POSTAGE
HERE



TWIN EAGLES

CUSTOMER SERVICE
ATTN: Warranty Dept.
13259 East 166th St
Cerritos, CA 90703
Direct line to Service: (562) 263-3600
Fax No. (562) 802-3391