



Cooking Instructions – Wood Pellet Grill

1. Season your meat.
2. Make sure the BBQ is level and plugged into a non GFCI plug. The BBQ may trip a GFCI outlet. Hang your grease buckets on both sides of the BBQ.
3. Start the BBQ on the **SMOKE** setting. The BBQ will start and in about 3 minutes it will begin smoking heavily. Once the thick smoke dies down (approx. 5 min), the fires have lit. **Ensure that both fires have lit** by checking both sides of the BBQ for heat and/or looking into the bottom of your BBQ and checking for evidence of fire, **BEFORE** placing your meat in the BBQ.
4. Turn the BBQ temperature up to cooking temperature.
5. Place the meat on the grates.
6. Leave your BBQ at 300-350 F. Check on the BBQ every half hour to ensure it is running.
7. Check the BBQ pellets about every 1 hour. Keep the bin level.
8. Follow Food Safe guidelines for necessary meat temperatures.
9. If you are ahead of schedule, simply turn the BBQ temperature down to slow down the cook.

***NEVER turn the BBQ above 350 F to prevent fires!**

Cleaning the BBQ

- **Do NOT put water into BBQ at any time**
- Once cool, pull the grates out of BBQ and scrub clean with hot soapy water. Rinse.
- Remove aluminum foil on trays inside the BBQ and discard. Scrape all the grease out of the inside.
- Clean serving trays, utensils, grease buckets, and storage tote.
- Wipe down the entire outside of the BBQ with warm soapy water, being careful to avoid electronic parts.

ANY QUESTIONS, PLEASE CALL 604-845-1717 or 604-791-2544