

## INITIAL FIRING INSTRUCTIONS

**Please read this manual carefully and follow it step by step before starting your Z Grills for the first time and each time the grill runs out of pellets.**

1. Remove the Porcelain Grills, Grease Drain Pan and Heat Baffle from the interior of the grill.

2. Open the Pellet Hopper Lid, make sure there are no foreign objects in the Auger and Hopper.

3. With the Switch is in the OFF(O) position, plug the power cord into 110 Volt AC grounded outlet.

4. Turn on your Z Grills and turn the Temperature Dial to SMOKE position. Please check the following things:

**(WARNING: Please do not touch it!)**

- Confirm the Auger is turning.

- Hold your fingers above the Firepot to confirm the fan is blowing air through the Firepot.

- Look to see the Hot Rod should turn a light red slowly

(It takes approximately 1-2 minutes.)

5. Turn the Temperature Dial to SHUT DOWN CYCLE.

(Please note the draft fan will stay on for 10 minutes in this mode.)

6. Fill the Pellet Hopper with Pellets. Then turn the Temperature Dial to HIGH. It takes some time for the Pellets traveled through the tube, when the Pellets start to drop, turn the Temperature Dial to SHUT DOWN CYCLE.

7. Turn the Temperature Dial to SMOKE. Allow the Pellets come to full flame. Once flames are coming out of the Firepot, turn the Temperature Dial to SHUT DOWN CYCLE and let the grill cool down.

**[We suggest that you should wrap Grease Drain Pan up with heavy-duty aluminum foil before using because it is easy to clean.]**

8. Place components back in place. Open the lid and turn the Temperature Dial to SMOKE. A few minutes later, when you see whitish-gray smoke coming out of the grill then close the lid and turn the Temperature Dial to any cooking setting desired.

9. Set Temperature Dial to HIGH and let grill run for 45 minutes at this setting to rid it of any foreign matter. This step must be done before cooking any food.

10. Please preheat the grill for 10 minutes before placing food. This make your grill to heat up and quickly return to your desired temperature once your food is placed. Otherwise it will take a longer period of time to bring both the grill and the food to your desired cooking temperature.

## WARNING

**ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN  
After the Pellets are ignited, you can turn the Temperature Dial to any  
cooking temperature desired.**