



COOKOUT™ PELLET GRILL

SAFE USE & CARE MANUAL



DO NOT return this product to the store.

IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE:

1-800-275-4617

HOURS: 9AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday

Assemble your **COOKOUT™ PELLET GRILL** immediately.
Missing or damaged parts must be claimed within **30 days** of purchase.

FOR OUTDOOR USE ONLY



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



Creosote - Formation and need for removal. 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 buildup has occurred.



When grease or creosote has accumulated, it should be removed to reduce risk of fire.



Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.



Disposal of ashes - Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.



Do not use accessories not specified for use with this appliance.



Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives.



Improper use can cause uncontrolled fire. To reduce fire risk use only wood pellet.



Follow these guidelines to prevent this colourless, odourless gas from poisoning you, your family or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

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

⚠ THIS MANUAL MUST REMAIN WITH THIS PRODUCT AT ALL TIMES ⚠

⚠ WARNING

Failure to follow all of the manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death

⚠ CAUTION

- Do not try to start this pellet grill without reading and understanding the safety risks and instructions for use, outlined in this safe use and care manual.
- In direct sun, and in operation, your pellet grill's painted steel parts can become very hot, touching any of the surfaces without protective gloves may cause burns.
- Some parts may contain sharp edges. Wear protective gloves during assembly and usage of this appliance.

⚠ DANGER

- Never use gasoline or lighter fluid to manually light your grill.
- Failure to follow these safeguards may result in serious injury or even death.
- This appliance must not be operated unattended.
- Keep children and pets away from grill.
- For residential use only. Do not use for commercial cooking.



CERTIFIED TO UL 2728A-2019 & ULC/ORD-C2728-19 Pellet Fuel Burning, Cooking Appliance and Outline of Investigation for Pellet Fuel Burning, Cooking Appliance.

⚠ ELECTRICAL SAFETY & WARNINGS

- Hazardous voltage can shock, burn or cause death. Do not immerse cord in water or other liquids.
- Only plug this appliance into a gfci protected circuit. Use only extension cords approved for outdoor use market with w-a and rated for the power of this appliance.
- Keep the electrical supply cord away from any heated surface.
- Unplug from the outlet when not in use and before cleaning or servicing.

⚠ FIRE SAFETY

- Do not move appliance.
- If you experience a fire do not throw water. Do not try to smother the fire.
- Unplug the electrical cord or extension cord, and call the fire department.

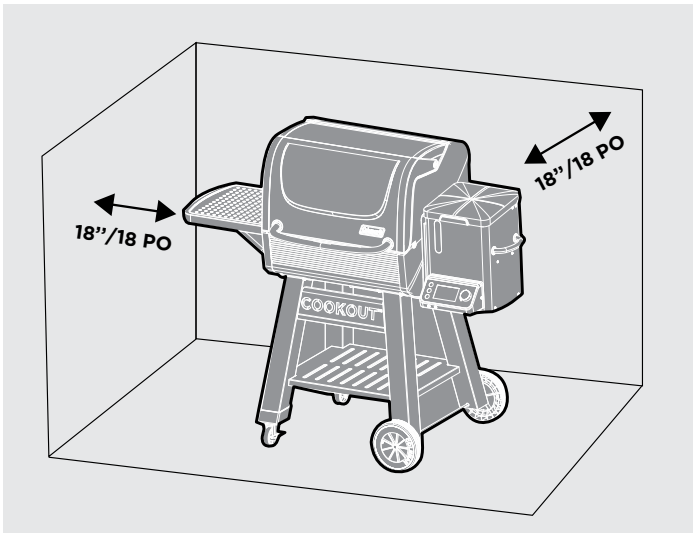
⚠ WOOD PELLET WARNINGS

- For use with natural hardwood pellets for grilling. Never use heating pellets or charcoal pellets with this grill.
- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers, in a sealed container.
- To dispose of ashes always wait until cooled before placing in a non-combustible, metal container with lid. Check with local authorities for proper disposal.

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WHERE TO SETUP YOUR COOKOUT™ PELLETT GRILL



⚠ WARNING

When operating this grill, maintain a **MINIMUM** distance of 18" (45.72 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.

⚠ WARNING

When operating this grill under combustibles a **MINIMUM** of 40" (101.6 cm) is required.

CLEARANCE TO COMBUSTIBLES

- DO NOT USE IN ENCLOSED SPACES SUCH AS CARPORT, GARAGE, PORCH OR COVERED PATIO.
- KEEP THE AREA SURROUNDING THE APPLIANCE FREE OF COMBUSTIBLE MATERIALS, GASOLINE, AND ALL FLAMMABLE LIQUIDS AND VAPOURS.
- DO NOT RESTRICT THE FLOW OF AIR TO THE APPLIANCE.
- AVOID SET-UP IN WINDY LOCATIONS.

ELECTRICAL SAFETY

- USE WITH GFCI PROTECTED CIRCUIT.
- USE ONLY EXTENSION CORDS APPROVED FOR OUTDOORS, that are marked with W-A and rated the correct power for this appliance.
- Do not operate unit if the plug receptacle is damaged.
- Do not cut or remove the grounding prong from the plug.
- Inspect power cord before each use. Do not use if damaged. Damaged power cord can cause short circuits, electrical shocks or fires.

NOTE: BEFORE PLUGGING INTO ANY ELECTRICAL OUTLET, ENSURE THE CONTROLLER IS IN THE "OFF" (⏻) POSITION.

STANDARD GFCI OUTLETS

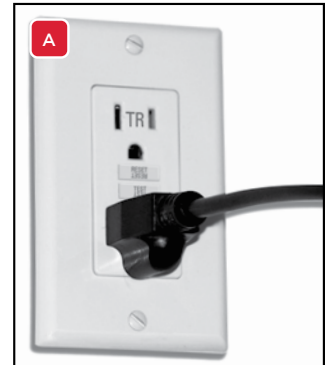
FEED RATE	2.55 LBS/HR (1.15 KG/HR)
POWER RATING	115 V, 1 amp, 60Hz. 3 prong grounded plug. Must be plugged into a grounded power outlet with GFCI protection.

FIRST USE ONLY

⚠ WARNING

When operating this grill, maintain a **MINIMUM** distance of 18" (45.72 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material. When operating this grill under combustibles a **MINIMUM** of 40" (101.6 cm) is required.

1. Open the pellet lid.
2. Plug the **power cord** into an appropriate grounded electrical outlet. (Figure A).
3. Make sure there are no foreign objects in the auger. Fill the hopper assembly with hardwood pellets.




⚠ WARNING

Only use Grill Pellets. Never use heating pellets in this grill.



4. **Press and hold** the selection dial until the home screen is displayed (Figure B). The combustion fan icon will appear on the controller. The fan will remain on until the unit is powered "OFF" and has cooled down.

PRIMING YOUR PELLETT GRILL (MANUAL FEED)

1. **Press and hold** the "PRIME" button () to engage the auger motor and auger in dispensing pellets into the burner pot. **The "TIMER" will begin to count down from 150 seconds.** You will see the auger, fan and igniter icon light up on the digital controller.

WHEN TO USE THE "PRIME" FUNCTION


- a. First Use.
- b. After performing a full system cleaning, including; emptying the hopper, auger and burner pot.
- c. When you have run out of pellets and are certain that the burner pot is empty.

NOTE: THE AUGER WILL TAKE APPROXIMATELY 2 MINUTES TO FILL WITH PELLETS AND BEGIN DISPENSING INTO THE FIREPOT. WHEN THE PELLETS ARE LIT YOU WILL BEGIN TO SEE SMOKE.

When the "PRIME" countdown is complete, the auger icon will turn off and the "TIMER" will stop.

2. **Press** the selection dial to select the "SET" function. Turn the selection dial clockwise to 350°F and **press** the selection dial to activate the "SET" temperature.
3. Ensure smoke is visible, close the lid and preheat for 20 minutes.
4. **Perform** shut down procedure.

SHUT DOWN PROCEDURE

1. **Press and hold** the selection dial until the home screen turns “OFF”. The combustion fan () will remain on until the unit has cooled down.

⚠ ATTENTION

DO NOT UNPLUG THE UNIT UNTIL THE FAN HAS TURNED OFF.

⚠ WARNING

Pellets left inside the hopper, in between uses, can build moisture and clump together causing pellet feed issues, overfiring issues, and a blocked auger.

2. Empty all pellets from the hopper in between uses and before storing your grill.

USING YOUR GRILL**FOLLOW THESE STEPS EVERY TIME YOU OPERATE YOUR COOKOUT™ PELLET GRILL:**

1. Make sure the hopper is filled with your choice of all-natural hardwood pellets.
2. Ensure the burner pot and firebox are free of ash and grease.
3. Plug the power cord into an appropriate grounded electrical outlet.
4. Open the lid.
5. **Press and hold** the selection dial until the home screen is displayed.
6. **Press** the selection dial to select the “SET” function. Turn the selection dial to the desired temperature and **press** to activate the “SET” temperature.

NOTE: DO NOT PUSH AND HOLD THE DIAL AS IT WILL SHUT DOWN THE CONTROLLER.

7. Once smoke is visible, close the lid and let the grill preheat to the selected temperature.
8. When the grill has been preheated, open the lid and clean the cooking grates.
9. Connect meat probes and start your “TIMER”.
10. Start grilling!

MANUAL LIGHTING**IF YOUR IGNITER IS NOT WORKING, FOLLOW THESE STEPS TO MANUALLY LIGHT YOUR GRILL:**

1. Turn “OFF” the controller.
2. Ensure your power cord is plugged into a grounded power source.
3. Check the burner pot and hopper for obstructions.
4. Fill the hopper with dry all-natural hardwood pellets.
5. Open the lid. Remove the bottom cooking grate and baffle plate to expose the burner pot.
6. Place a handful of pellets into the burner pot.
7. Add either gel fuel, a fire starter or cooking oil to the burner pot and light with a grill lighter or gas torch.
8. Allow the burner pot to burn for **3 to 5 minutes** until pellets are lit and stable.
9. Set the controller to the “SMOKE” setting.
10. With protective gloves, replace the baffle plate and bottom cooking grate. **KEEP LID OPEN.**
11. Once the unit is producing smoke and heat, close the lid.

⚠ ATTENTION

DO NOT USE GASOLINE, LIGHTER FLUID OR KEROSENE.

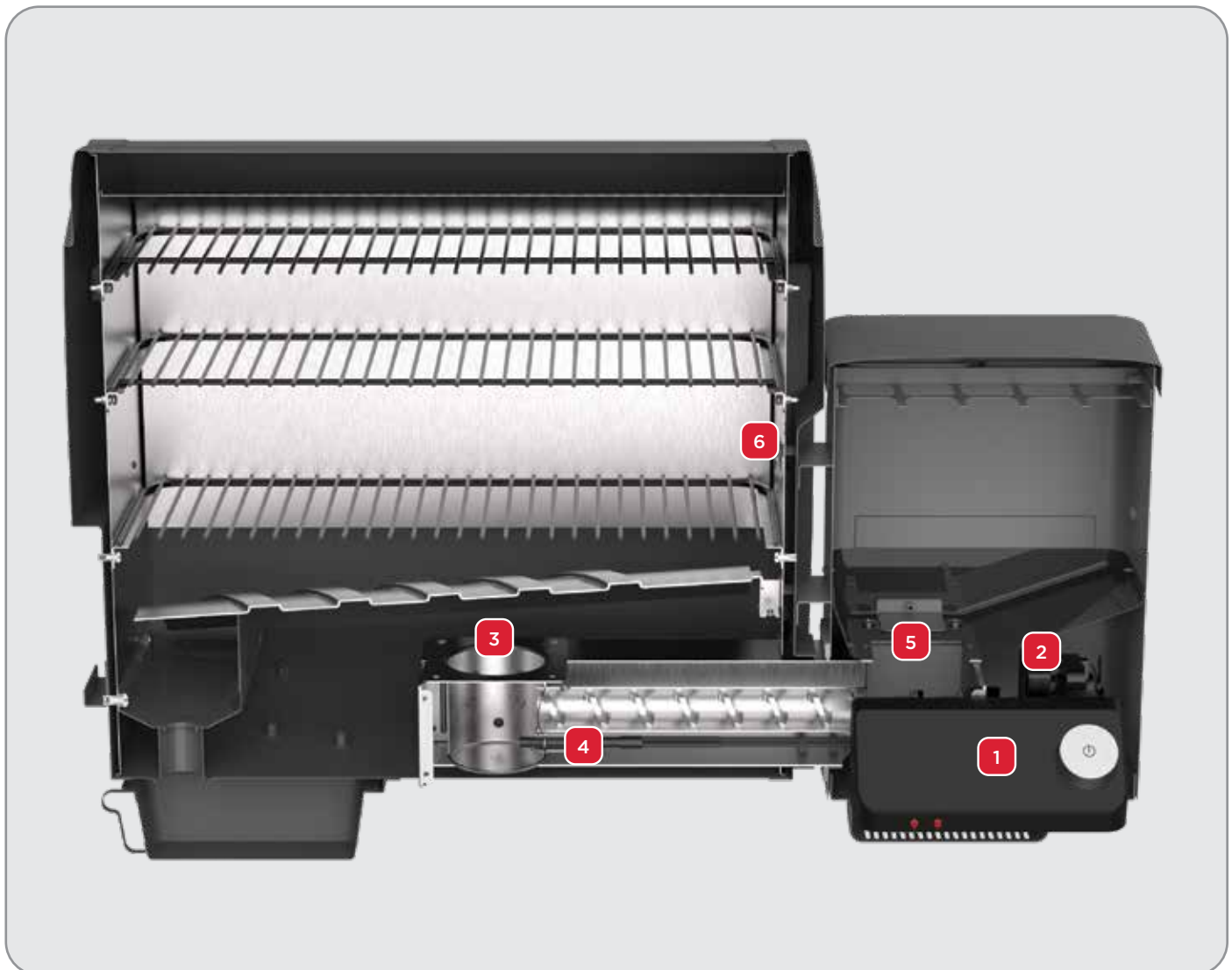
GETTING FAMILIAR WITH THE CONTROLLER

Before you begin using your pellet grill familiarize yourself with the different features of the control panel.



Controller display

1	SELECTION DIAL	Power "ON", Power "OFF", Select/Lock-in "SET" temperature. Red Lights will indicate the degree of rotation of the selection dial.
2	"TIMER" READOUT	The "TIMER" feature will display the set time in hours and minutes. The "TIMER" will then count down to 00:00 with an audible beeping heard when the time has expired.
3	"SET" TEMPERATURE READOUT	The "SET" feature displays the "SET" temperature in Fahrenheit or Celsius (°F /°C). At lower temperatures the "SMOKE" icon will automatically appear.
4	ACTUAL TEMPERATURE READOUT	Displays the actual temperature in Fahrenheit or Celsius (°F /°C), as captured by the sensor probe.
5	"TIMER" FUNCTION	The "TIMER" function button must be pressed to begin setting and activating the "TIMER".
6	"P" FUNCTION & °F/°C FUNCTION	A single press of this button will activate the "P" setting function. Alternatively, a long press and hold will activate the temperature function allowing you to change between Fahrenheit or Celsius (°F /°C).
7	COMBUSTION FAN	The combustion fan icon will be visible as long as the digital controller is "ON".
8	AUGER	The auger icon will be visible when the auger motor turns on, indicating that the pellet feed system is active.
9	IGNITER	The igniter icon will appear on and off during the lighting of the grill.
10	MEAT PROBE READOUT	The meat probe readout will display the precise temperature of up to two meat probes, when plugged into the meat probe jack.
11	MEAT PROBE JACK	The digital controller includes two jacks to connect up to two meat probes.
12	"PRIME" FUNCTION	The "PRIME" function will manually feed pellets to the auger and initiate a 150 second countdown to completion.



How does it work?

1. The Digital Controller - Is the brain of the system that receives desired temperature information from the user and then gives that information to functional parts to achieve "SET" temperature.
2. Combustion Fan - Is heard immediately when controller is turned on. It gives the burner pot air for proper combustion, working with the igniter to light the pellets.
3. The Burner Pot - Is where the combustion takes place and where the fuel is burned heating the grill to the desired temperature.
4. Igniter - The igniter will ignite the pellets being fed into the burner pot, by the auger and auger motor. It is located inside the burner pot, and will glow red for the first four minutes of start-up.
5. Auger and Auger Motor - The auger motor turns the auger, carrying fuel from the hopper to the burner pot to reach and maintain temperatures. The auger motor turns on and off throughout the cooking cycle based on temperature information it receives from the sensor.
6. The Sensor-The sensor continuously measures internal grill temperatures and communicates this information to the digital controller to ensure consistent performance. The sensor will function from the moment the grill is turned on, to the moment the grill is shut down.

SETTING TEMPERATURE :



- **Press** the selection dial to select the “SET” function.
- **Turn** the selection dial clockwise to choose the desired temperature.
- **Press** the selection dial to activate the “SET” temperature (Figure A).




To change “SET” temperature

- **Press** the selection dial to select the “SET” function.
- **Turn** the selection dial to the desired temperature.
- **Press** the selection dial to activate “SET” temperature.


TO CHANGE FROM FAHRENHEIT TO CELSIUS




Press and hold the °F / °C button (), to switch the displayed temperature between Fahrenheit and Celsius.

USING THE “SMOKE” SETTING (160°F TO 200°F)



If the “SET” temperature is between 160°F to 200°F the “SMOKE” setting icon () will light up.

Temperature Maintenance in the “SMOKE” setting

The “P” function () button is used to make small adjustments to the pellet delivery cycle in the “SMOKE” setting, to compensate for ambient temperatures, humidity, wind, environmental changes, pellet fuel type, quality and to ensure optimal performance.

ADJUSTING THE “P” SETTING (P)



WHEN TO USE THE “P” SETTING

Adjust the “P” setting when you experience difficulty lighting, when flames have extinguished or when temperatures are higher or lower than desired, on the “SMOKE” setting. Changing the “P” setting will activate manual control of the pellet feed system.



“P” settings include P1, P2 and P3.

To increase temperature adjust the “P” setting to P1.

1. **Press** the (P) button until you get to P1.

⚠ ATTENTION
P1 will require monitoring. The auger will feed pellets at a faster rate, and could increase temperatures quickly, resulting in overcooked or burnt food.



To decrease temperature adjust the setting to P3.

1. **Press** the (P) button until you get to P3.

⚠ ATTENTION
Using P3 will require monitoring. The auger will feed pellets at a slower rate, which could extinguish the flame in the burner pot.

SETTING THE “TIMER”



- **Press** the “TIMER” button (⏰) to select this function.

Hours will flash **00:00**

- **Turn** the selection dial to set the hours.
- **Press** the “TIMER” button (⏰) to lock hours.

Minutes will flash **00:00**

- **Turn** the selection dial to set minutes.
- **Press** the “TIMER” button to lock minutes.

To cancel the “TIMER”:

- **Press and hold** the “TIMER” button (⏰) until the time has cleared (00:00).

USING MEAT PROBES



- Locate the two meat probe jacks on the digital controller.
- Unplug the jack protectors (Figure I).
- Plug in the meat probe/s provided. The probe temperature will be immediately register on the controller.



INSERTING THE MEAT PROBE

- Once the grill is preheated to the desired temperature, position food on the grates.
- Feed the probe through the red grommet on the side of the firebox.
- Insert the meat probe halfway into the thickest part of the meat, not touching the bone.

**WARNING**

Always wear heat protective grill mitts when handling meat probes to avoid burns.

- With protective gloves remove the meat probe from the food and feed through the probe grommet on the side of the firebox.
- Unplug the meat probe from the digital controller.
- Immediately clean the meat probe with soap and water and dry thoroughly.
- Store the meat probes in the storage provided inside of the hopper.

HOPPER OUT OF FUEL or BURNER POT FLAME IS EXTINGUISHED

- Ran out of pellets.
- Actual temperatures dropped far below the “SET” temperature.
- Flame extinguished.

**OVERFIRING:**

When too many pellets are in the burner pot, causing temperatures to rise higher than the “SET” temperature.

FOLLOW THESE STEPS TO RELOAD PELLETS AND AVOID OVERFIRING YOUR GRILL.

1. **Press and hold** the selection dial to turn “OFF” the controller and disconnect the power cord.
2. Allow the grill to cool thoroughly. Using protective gloves remove all food, cooking grates and the baffle plate from the grill.
3. **IMPORTANT: Remove all unburned pellets and ash from inside and around the burner pot.**

PERFORM A TEST BEFORE REPLACING COMPONENTS.

4. Plug the power cord into a grounded electrical outlet.
5. With the lid open, **press and hold** the selection dial to turn the controller “ON”.
6. **Press** the selection dial to “SET” temperature to 200°F (93 °C).

NOTE: IF SUCCESSFUL, THE PELLETS WILL IGNITE AND BEGIN BURNING.

7. With protective gloves, replace the baffle plate and cooking grates.
8. Allow burner pot to smolder before closing the lid and setting the controller to the desired temperature.

**ATTENTION:**

Sudden changes in temperatures could indicate an issue. See the Troubleshooting section of this manual to diagnose the problem, before attempting to manually light the grill.

SAFE INTERNAL COOKING TEMPERATURES

**WARNING**

Always observe safe food handling and safe food preparation practices when using this grill, to prevent food-borne illnesses.

To ensure that food is safe to eat, food must be cooked to the minimum internal temperatures listed below.

CATEGORY		TEMPERATURE
BEEF, VEAL AND LAMB	Ground meat (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	
	Medium-rare	63°C (145°F)
	Medium	71°C (160°F)
	Well done	77°C (170°F)
PORK (HAM, PORK LOIN, RIBS)	Ground pork (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	71°C (160°F)
POULTRY (CHICKEN, TURKEY, DUCK)	Ground poultry (burgers, meatballs, sausages)	74°C (165°F)
	Frozen raw breaded chicken products (nuggets, fingers, strips, burgers)	74°C (165°F)
	Pieces (wings, breasts, legs, thighs)	74°C (165°F)
	Whole	82°C (180°F)
SEAFOOD	Fish	70°C (158°F)
	Shellfish	74°C (165°F)
	(shrimp, lobster, crab, scallops, clams, mussels, oysters)	Discard any that do not open when cooked
GAME MEATS	Ground meat, meat mixtures, ground venison and sausage	74°C (165°F)
	Deer, elk, moose, caribou/reindeer	74°C (165°F)
	Large game (Bear, bison, etc.)	74°C (165°F)
	Small game (Rabbit, muskrat, etc.)	74°C (165°F)
GAME BIRDS/WATERFOWL (WILD TURKEY, DUCK, GOOSE, PARTRIDGE AND PHEASANT)	Whole	82°C (180°F)
	Breasts and roasts	74°C (165°F)
	Thighs, wings	74°C (165°F)
	Stuffing (cooked alone or in bird)	74°C (165°F)

*HEALTH CANADA

FACTORS AFFECTING COOKING TIMES

The performance and efficiency of your pellet grill will depend on weather conditions, cooking habits (lid open and closed), pellet quality, cleanliness of the grill interior and quantity of food being prepared.

In both hot and cold weather, it is important to consider the effects of ambient temperatures on your grill's preheat time, cooking time and temperature maintenance. Positioning your grill out of direct wind, direct cold and direct sunlight, and cooking with the lid closed as much as possible will help to better control the effects of ambient temperature and allow for modifications where needed. Use the two meat probes included with your pellet grill to check the progress and temperature of your food for completion.

FOOD SAFETY

- Avoid cross contamination. Use separate trays and tools for uncooked and cooked food.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always defrost and marinate meat in the refrigerator. Always dispose of the excess marinade, and never reuse it.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always cook your food adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling any meat, fish and poultry.

COOKING PREPARATION

- Make sure that you have an adequate supply of natural hardwood pellets, to ensure you don't run out.
- Check your recipe thoroughly to ensure you have all ingredients required.
- Use a long-handle tong and turner for turning food over.
- Always ensure your grill is cleaned thoroughly before lighting.
- Check the Safe Internal Cooking Temperature chart so that you know target internal temperature. Use the meat probes provided for constant and accurate measurement of internal temperatures.
- Always wash your hands before and after you touch raw meat.
- Use separate cutting boards for produce and raw meat.
- Sanitize countertops, cutting boards, and utensils before and after preparing food.

GRILLING TIPS

- Always preheat the appliance before adding food.
- Always cook with lid closed to preserve temperatures.
- Cook similar portion sizes together, so that they are all cooked evenly.
- Never pierce food. Turn food infrequently to avoid the loss of juices.
- Sauces are best applied near the end of cooking process to prevent burning and flare-ups. In order to reduce flare-ups, keep the grill clean, cook lean cuts of meat, trim excess fat and avoid cooking over max. temperatures.
- High heat is intended for searing steaks and other cuts of meat.
- Medium heat is intended for most grilling, baking and roasting.
- Use the "SMOKE" setting to achieve subtle smoky flavours. For reference, smoking temperatures range from approximately 71°C/160°F to 107°C / 225°F, and smoking requires an extended cooking time. This type of cooking is ideal for poultry, ham, brisket, ribs and more.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Always use the meat probes provided and follow the Safe Internal Cooking Temperature guidelines included in this manual to ensure your food is cooked to perfection.
- Red meats, such as steak and roasts, benefit from resting for several minutes before serving.


CLEANING AND MAINTENANCE

Inspecting your **COOKOUT™ PELLET GRILL's** parts and performing the maintenance steps below, will ensure safe and optimal performance of your grill for years to come.

PELLET GRILL CLEANING TOOLS

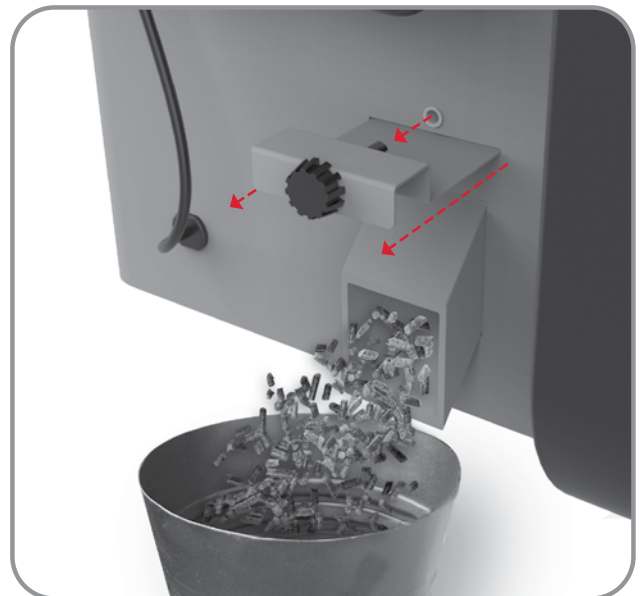
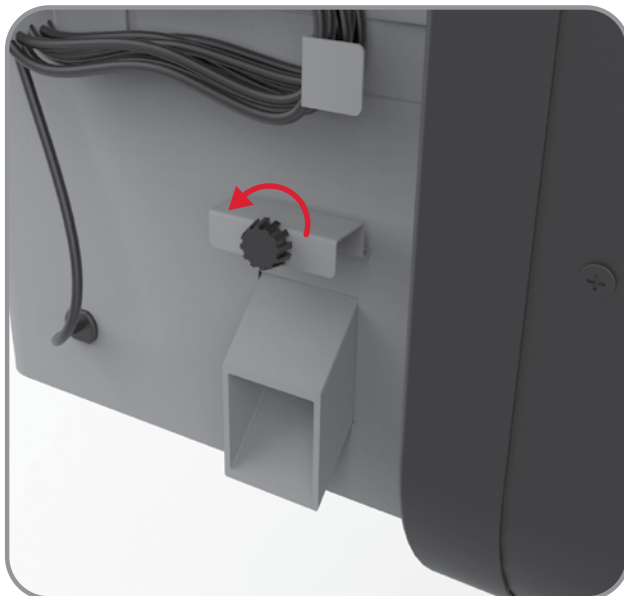
- Grill brush
- Rubber gloves and grilling gloves.
- Degreaser
- Small blade scraper
- Bucket
- Blue towels
- Wet/Dry Vac

HOPPER CLEAN-OUT

1. **Press and hold** the selection dial to shut down ().
2. Unplug the power cord.

Note: Let unit cool before continuing.

3. Position a bucket under the pellet release channel. Unscrew the bolt and remove the channel stopper. Pellets will begin to empty quickly. Check the contents of the hopper to ensure that all pellets have emptied.
Use a Wet/Dry Vac to remove any leftover saw dust from the hopper housing and auger box.
4. With the hopper empty, reassemble the channel stopper.
5. When prepping for your next cook, refill the hopper with all-natural hardwood pellets.



WARNING

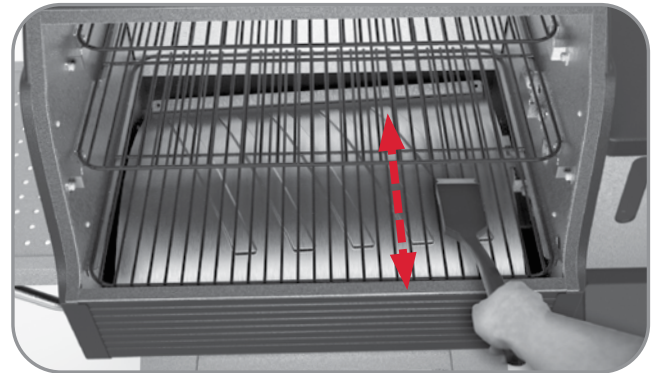
Many performance issues are caused by old or damp pellets left inside of the hopper in between uses. Pellets can swell up or become clumped together causing a number of issues, including but not limited to delays in feeding the auger, overfeeding the auger and auger blockages. Clean out the hopper after every use unless your grill is being used daily.

ATTENTION

Store pellets in an air tight container away from moist and humid conditions.

CLEANING THE COOKING GRATES

Cleaning minor buildup off your cooking grates is best done during preheat and shutdown when the cooking grates are hot. At shutdown, turn the controller to max. temperature, with the lid closed, to burn-off accumulated grease. Use a long-handle grill brush to brush away any leftover residue. For a deeper clean, remove the cooled grates from the grill, and clean with warm soapy water, rinse and towel dry before repositioning the grates in the grill.



⚠️ ATTENTION

Never allow cooking grates to soak in water.

⚠️ CAUTION

Wait for the grill to cool before handling parts or touching surfaces. Always wear protective gloves.

⚠️ CAUTION

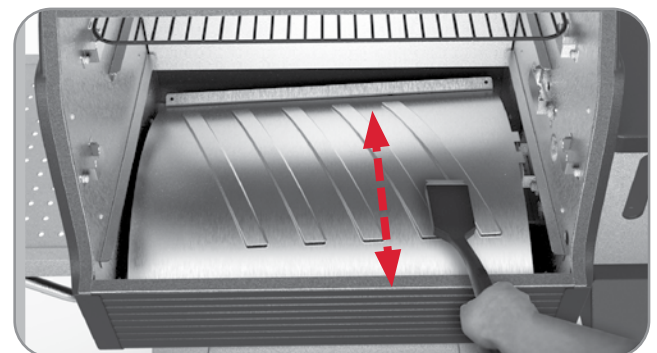
Grease can accumulate causing flare-ups, grease fires, and uncontrollable temperatures that will ruin your food. Regularly checking parts and keeping your grill clean, will ensure that your family and your grill are protected from these safety hazards.

⚠️ CAUTION

Turn the controller “OFF” (🔌) and unplug the power cord when cleaning the pellet grill.

CLEANING THE BAFFLE PLATE

With the cooking grates removed, use a grill brush and scraper where needed to loosen and brush away any buildup from the baffle plate. This part will buildup with grease quickly, and should be checked and cleaned after every use. For a deeper clean, remove the baffle plate and clean with warm soapy water, before rinsing and towel drying.



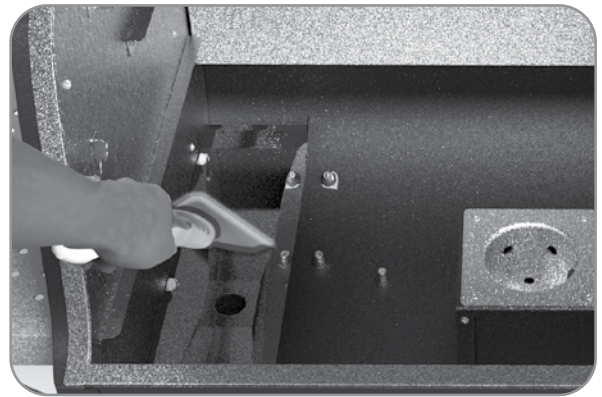
WHY IS MY PELLET GRILL’S BAFFLE PLATE RUSTING?

The **COOKOUT™ Pellet Grill** has a heavy gauge steel baffle plate that is coated with SOY OIL after production. If you’re seeing rust, do not worry, this is normal. The baffle plate is under the most extreme conditions, with grease and sauce drippings, as well as being positioned above the burner pot, where the pellets are burned for long periods of time.

The baffle plate is extra thick and heavy, to withstand these conditions and prevent burn through, therefore, maintenance is key. This part must be cleaned on a regular basis. Do not allow sauces and other acidic drippings to stay on the surface. Covering the baffle plate with aluminum foil is a great option to protect the part and keep it clean.

CLEANING THE INTERIOR FIREBOX, GREASE TROUGH AND GREASE CUP

With the cooking grates and baffle plate removed, use a scraper to begin loosening all buildup from within the firebox and the grease trough, located on the left side of the firebox. Take extra care to scrape and clean the inside of the trough and remove any buildup that can affect drainage into the grease cup below. Remove the grease cup and empty contents. Clean with soap and warm water, and dry thoroughly before repositioning.



ONCE ALL GREASE HAS BEEN LOOSENED, USE A WET/DRY VAC TO REMOVE REMAINING DEBRIS.

BURNER POT CLEANING, IGNITION CHECK AND TEMPERATURE SENSOR CLEANING

1. Use a Wet/Dry Vac to remove any remaining pellets and ash buildup from within the burner pot.
2. With the burner pot free of ash and pellets, wipe the tip of the igniter that is exposed within the burner pot clean.
3. Locate the temperature sensor mounted on the right side of the firebox between the cooking grates. Check to make sure it is in good condition, clean and stable.



CAUTION


Avoid a fire. Before you use a Wet/Dry Vac to clean ash and leftover pellets, ensure that the grill, ash and pellets are completely COOL.



WARNING

Allowing ash and unused pellets to buildup in the burner pot can cause ignition issues, poor lighting conditions, and over-firing during start-up. A Wet/Dry Vac is the best way to remove the ash and old pellets.

CLEANING EXTERIOR, FIREBOX SURFACES

With the controller "OFF" () and power cord unplugged, use a disposable rag or cloth, and warm soapy water to wipe away any grease or buildup from exterior surfaces. Do not use any abrasive cleaners, oven or chemical cleaners on the firebox surfaces, as this could result in permanent damage to the paint and aesthetic of the grill. For tough stains or buildup, use a grill degreaser that is safe for painted surfaces.

FIREBOX PAINT IS PEELING

This is normal. All pellet grills are coated with high temperature paint that will, for the most part, resist peeling. This pellet grill functions in very harsh conditions, cooking from 1-12 hours at a time, with a range of temperatures from 200°F to 500°F .

It is recommended to always use a cover, and to apply a high quality car wax to the outer body of the grill to protect its surfaces. This can be done every 3 months. Another option is to use a high temperature black grill paint only on the outer surfaces.

CLEANING THE HOPPER ASSEMBLY AND AUGER

Once a year, open up the hopper base plate and check for dust, dirt, ash, and damages. Take care to wipe fan blades with a damp cloth and ensure that controller wires are neat and secure before reassembling the hopper base plate.

MAINTENANCE SCHEDULE

Hopper assembly	Remove all the hardwood pellets from the hopper.	Every use
	Full detailing.	Once a season
Cooking grates	Burn off excess grease and clean with a grill brush.	Every use
	Full detailing.	Once a season
Baffle plate	Brush away any buildup.	Every use
	To prevent rusting: remove, clean and dry.	3 Times a season
Interior grill body	Scrape away any buildup that can affect drainage into the grease cup.	Every 5 uses
	Full detailing	Once a season
Grease cup	Check grease cup for buildup each time you grill.	Every use
	Clean with a soapy solution, rinse and dry thoroughly.	3 Times a season
Burner pot and igniter	Remove old pellets and leftover debris with a wet/dry vac.	Every 5 uses
	Wipe off the igniter with a damp cloth and dry thoroughly.	Every 2 to 3 uses
Sensor	Wipe off grease and debris.	Every use
Meat probes	Clean with a soapy solution, rinse and dry thoroughly.	Every use
Exterior firebox surfaces	Spot clean: clean any spills, dirt and debris.	Every use
	Full detailing.	Once a season

STORING YOUR PELLET GRILL

To avoid the deterioration and degradation of parts, perform the following tasks prior to storing your pellet grill for the season.

- Perform all cleaning and maintenance steps outlined in this section.
- Wrap cooking grates and baffle plate in a towel and store indoors.
- It is critical that all pellets and ash are removed from the unit before storing.
- If available, store your grill in a garage, or shed, and place a piece of cardboard underneath your unit to protect from concrete moisture damage.
- Always use a pellet grill cover (085-2223-6) to protect your pellet grill.



CAUTION

Protect your electrical components from water damage. Always use a pellet grill cover (085-2223-6) to protect your pellet grill.

STORING PELLETS

Make sure that the pellets are kept in a cool, dry place, away from humidity and moist conditions. Once a bag is open, place the contents in an airtight container.



CAUTION

Using wet or damp pellets can jam your auger.




CAUTION

Use ONLY all-natural wood pellets for cooking. Do not use pellets for heating appliances.

GREASE FIRE

A grease fire is caused by excess grease buildup inside the grill and failure to perform regular cleaning and maintenance as outlined in this manual. Clean grease buildup from key components inside this pellet grill.

In case of a grease fire:

1. Keep the lid closed.
2. **Press and hold** the selection dial to shut down ().
3. Unplug the unit.
4. Wait for the fire to burn out completely.
5. When the grill has cooled, perform the maintenance steps outlined on pages 14 to 17 of this manual, before attempting to cook again.



CAUTION

If the fire is uncontrollable, do not attempt to remove food, as you may burn yourself. Always wear protective gloves to protect from burns.



WARNING

Never throw water on a fire. Your pellet grill has electrical components that can be permanently damaged.

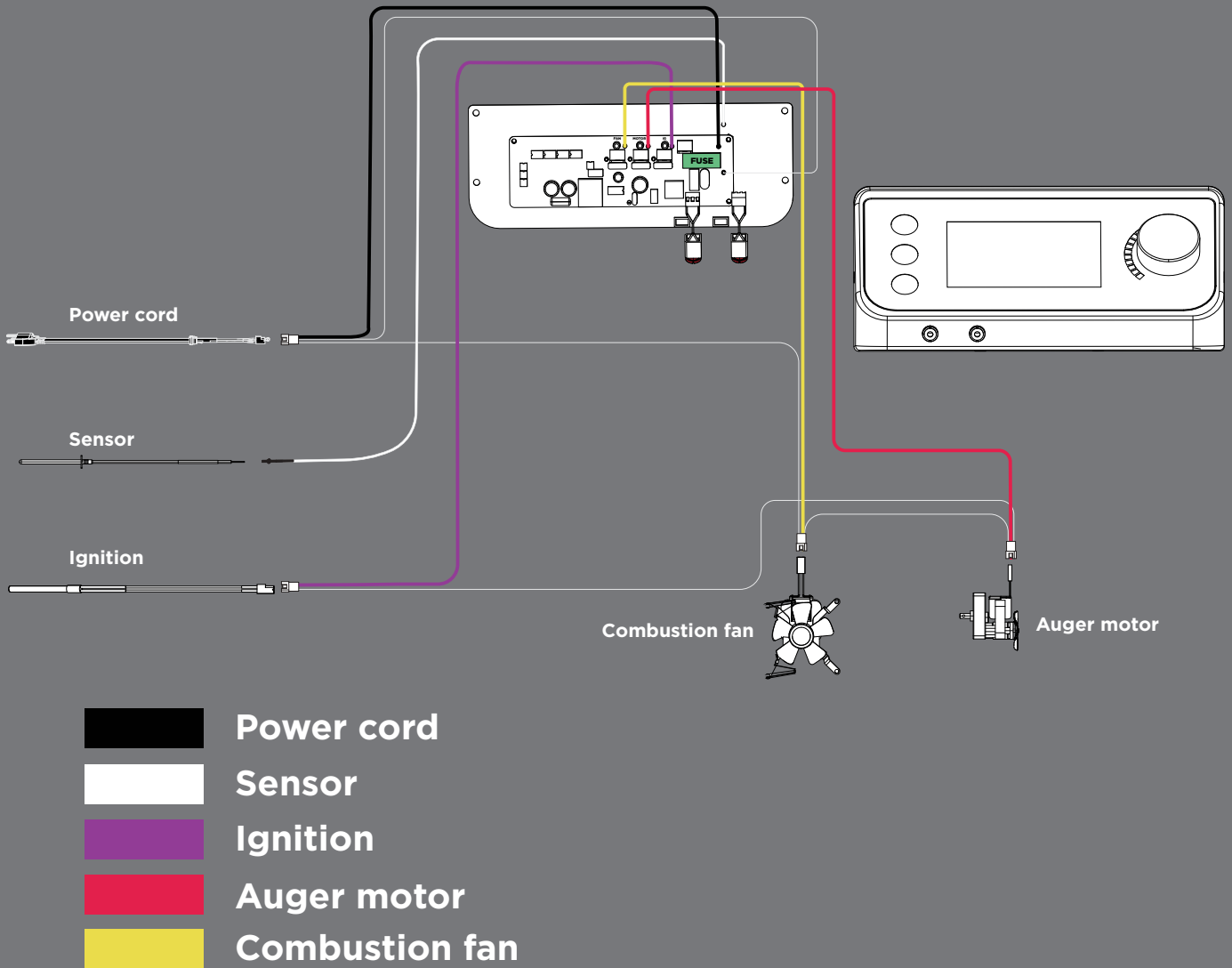
DIGITAL CONTROLLER ELECTRICAL WIRING DIAGRAM

ELECTRIC REQUIREMENTS

110 V, 3.3 AMP

60 HZ, 375 W, 3-PRONG

GROUNDED PLUG



Understanding how your digital controller is wired will allow you to quickly perform troubleshooting, when issues arise. See the Troubleshooting chart outlined on pages 20-21.

If you are unable to resolve issues, contact Customer Care Hotline at 1-800-275-4617 Mon-Fri 9AM-7PM EST, CLOSED Saturday and Sunday or visit us on line at www.colemanbbqs.com

Most issues encountered while using a pellet grill can be avoided by following the instructions and recommendations presented throughout this manual.

PROBLEM	IDENTIFYING THE CAUSE
<p>Controller will not turn "ON"</p> <p>Led display does not light up.</p>	<ul style="list-style-type: none"> • Selection dial not pressed correctly. • Power supply issue. • 5-AMP fuse may be blown. • Power cord wire unplugged or has a loose connection to the controller. • Faulty controller.
<p>Grill will not ignite - Igniter not working</p> <p>Fan can be heard and auger can be heard.</p>	<ul style="list-style-type: none"> • Too much ash buildup in the burner pot. • Igniter is unplugged or has a loose connection to the controller. • Faulty igniter. • See the Manual Lighting Instructions, to use your pellet grill without the igniter.
<p>Grill will not ignite - Igniter is working</p> <p>Igniter is working and is glowing red (Maybe difficult to see in daylight). Fan can be heard at start up.</p>	<ul style="list-style-type: none"> • Auger jammed. • Auger motor unplugged or has a loose connection to the controller.
<p>Grill will not ignite - Igniter is working</p> <p>Igniter is working and is glowing red (Maybe difficult to see in daylight). Auger is working. Fan is "OFF".</p>	<ul style="list-style-type: none"> • Fan blades may be dusty and dirty and need to be cleaned. • Fan wire unplugged or has a loose connection to the controller.
<p>Difficulty getting to "SET" temperature and/or maintaining "SET" temperature.</p>	<ul style="list-style-type: none"> • Controller tolerance +/- 20°F is normal. • Controller "P" setting - Only applicable on the "SMOKE" setting. • Too much ash. Insufficient air flow through burner pot. • Fan may be dirty. The fan should be heard from start to finish. • Cooking with the lid open. • Weather conditions. • Low fuel. • Damp pellets clumping together and sticking to the walls of the hopper. • Sensor probe dirty. • Sensor probe loose or disconnected from the controller.
<p>Hopper Fire</p>	<ul style="list-style-type: none"> • Too much ash buildup. • Hopper lid left open during cooking. • Too many pellets in the burner pot. • Too many old and clumping pellets loading the auger at a time. • Fan may be dirty or working intermittently because it is dirty. • Grill not on a level surface. • Grease Fire caused by a combination of high cooking temperatures and grease and ash build up within the firebox.
<p>Grill temperature on "SMOKE" setting is too hot.</p>	<ul style="list-style-type: none"> • "P" Setting is too LOW. • Overfiring/ too many pellets in the burner pot.
<p>Grill produces excess smoke or dark smoke.</p>	<ul style="list-style-type: none"> • Too much ash/ grease buildup in the burner pot and firebox. • Old or damp wood pellets. Incorrect pellets (Do not use heating pellets).

PROBLEM	IDENTIFYING THE CAUSE
Not Enough Smoke	Your Cookout™ Pellet Grill produces a superior thin blue smoke that provides a cleaner, smoke flavor. Often, the smoke is so thin it only appears as heat waves coming off the grill. You will be able to see the smoke rings on your meat and taste the difference. If you require even more smoke, you can add the Coleman Smoke Generator (85-2343-0) to your grill.
Frequent Flare-ups	<ul style="list-style-type: none"> • Grill Maintenance required. • Cooking temperatures are too high. Grease does have a flash point, keep the temperature under 350°F when cooking highly greasy food.
Controller temperature is changing rapidly from “HIGH” to “LOW” temperatures in a non-sequential order or ERL, ERR, or ERH Error codes are possible depending on the cause.	<ul style="list-style-type: none"> • Clean the sensor. • The sensor connection to the controller may be loose or unplugged. • Not following proper lighting procedure with the lid open. • Flame burned out in the burner pot, but the auger continues to feed. At re-ignition extreme temperature swings can be found. • Incorrectly filling fuel when you have run out. You MUST always shut down before reloading the hopper assembly. • Fan may be dirty or working intermittently because it is dirty. • Controller malfunction.
Grease Fire / Over-Firing (too many pellets) / “ ERH ” - Error code High temperature alert when the temperature is higher than 615°F.	<ul style="list-style-type: none"> • Maintenance required. • Too many pellets in the burner pot. • Old and clumping pellets loading the auger too many at a time. • If the grill is “not” hot and you still have this ERH error, the sensor may be dirty and require maintenance or the connection to the controller may be loose. • Pellets are tunneling (stuck to the side of the hopper) before dropping suddenly into the auger or out of fuel procedure was not followed.
“ ERR ” - Error code in operation indicates an auger, fan or ignition error (Icons may be flashing).	<ul style="list-style-type: none"> • Low fuel. • Fuel is stuck on the sides of the hopper. • ERR code during start-up. Press and hold the selection dial to shut down and disconnect the power cord for 1 minute. Reconnect power cord, wait 30 seconds before trying to start-up again.
“ ERL ”- Error Code Low Temperature alert	<ul style="list-style-type: none"> • The Sensor connection to the controller may be loose or disconnected. • Sensor is dirty and requires cleaning • Igniter issue. Pellets are not successfully lighting in the burner pot. • Hopper out of fuel - Check hopper to ensure fuel is not stuck to the sides. • Fuel blockage in auger. • Ash blockage obstructing air flow in the burner pot. • Auger/ auger motor not functioning correctly. • Fan may be dirty or working intermittently. Make sure it is clean and that it is plugged in correctly.
“ ERP ” - Error Code Power Alert	<ul style="list-style-type: none"> • Power cord not plugged in correctly or an issue with the GFCI outlet.

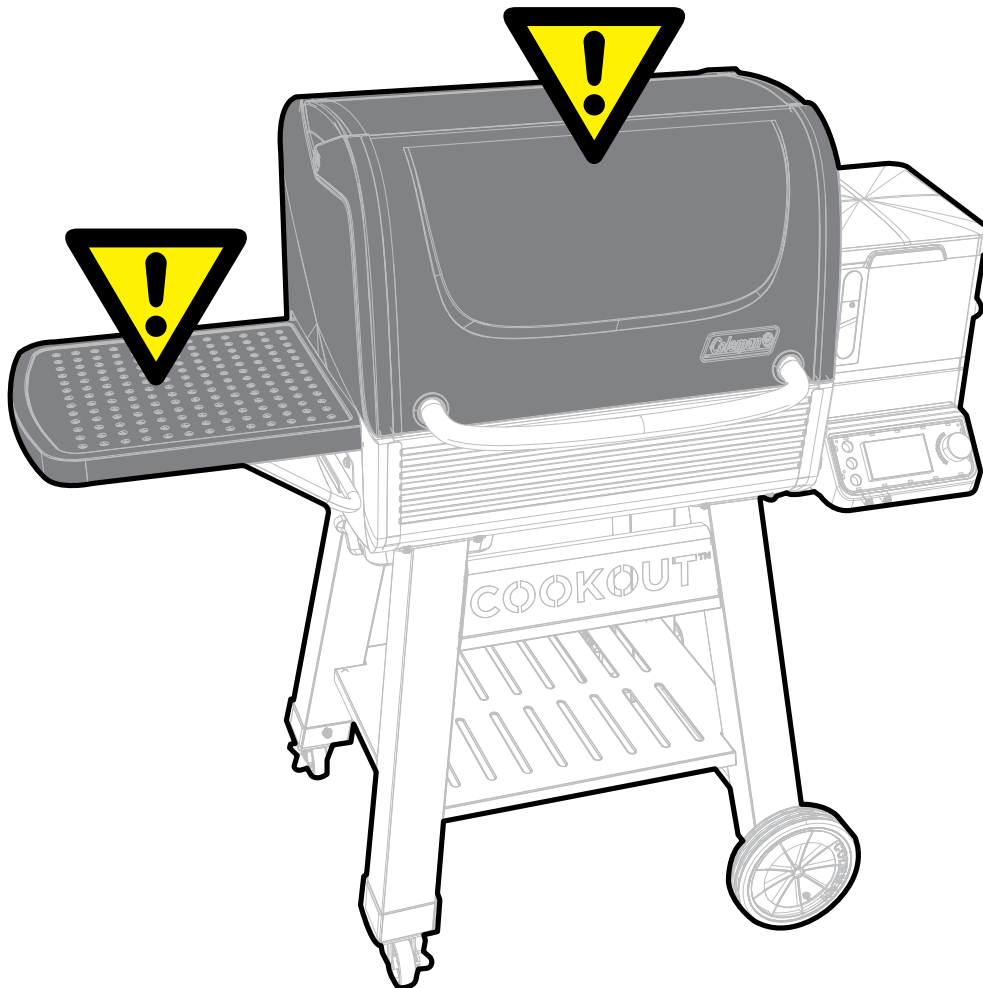


Visit us online at www.colemanbbqs.com and on our **YouTube Channel @ ColemanGrills**, for the latest troubleshooting, maintenance and usage videos.



WARNING:

HOT SURFACES



CAUTION

- AVOID BURNS.
- DO NOT TOUCH WHEN GRILL IS IN USE.
- EXTREMELY HOT SURFACE.
- SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE

BEFORE YOU CALL FOR SERVICE have the following information available:

- 1. SERIAL NUMBER:** The serial number is located on the inside of the hopper lid and the assembly manual cover.
- 2. MODEL NUMBER:** The model number is located on the front cover of the assembly manual and the bottom right corner of the rating label.
- 3. PROOF OF PURCHASE** by the original owner.

Call the Coleman® Customer Care Hotline 1-800-275-4617
HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the Coleman® Customer Care Hotline 1-800-275-4617.
2. **Do not return to the store for replacement of damaged or defective parts.** Coleman® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Coleman® Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your pellet grill online at www.colemanbbqs.com

LIMITED Warranty:

Winners Products, hereby warrants to the ORIGINAL PURCHASER of this Coleman® COOKOUT™ PELLET GRILL that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

Please see Limitations and Exclusions section on the following page.

COLEMAN® COOKOUT™ PELLET GRILL**Limited 3 Year:**

- Pellet Lid
- Firebox
- Digital Controller

Limited 1 Year:

All remaining parts

**CAUTION**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.
For residential use ONLY. Do not use for commercial cooking.

LIMITATION AND EXCLUSIONS

Winners Products has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when pellet grill is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Winners Products shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Winners Products will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (See exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Winners Products does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products.
9. Visit us at www.colemanbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Winners Products EXCLUDES from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of ash and grease buildup from the burner pot and other components, resulting in damage caused by grease fires and flare-up fires.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discolouration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

**To ensure your satisfaction
And for follow-up service, register your pellet grill online at:
www.colemanbbqs.com**

JOIN THE CONVERSATION



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