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Monument Grills 85001 Owner's Manual

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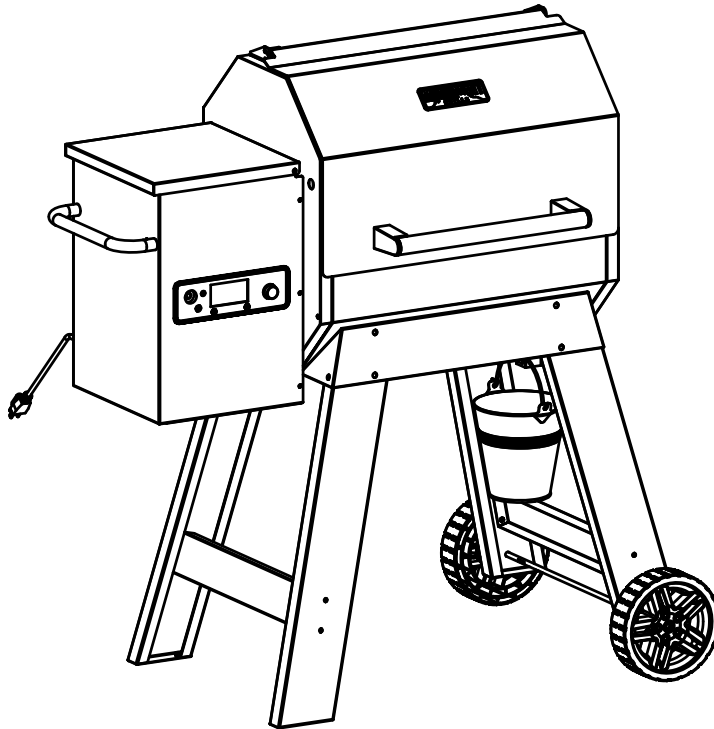
----- Manual continues below -----



MONUMENT PELLET GRILL

USE AND CARE MANUAL

Model:85001



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.

**THIS PELLET GRILL IS DESIGNED FOR OUTDOOR USE ONLY
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**



WWW.MONUMENTGRILLS.COM

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Grill Warranty

Three-Year Full Warranty on Grill

If this grill fails due to defective material or workmanship within three year from the date of purchase, call 1-888-980-4933 to arrange for a free repair (or replacement if repair proves impossible).

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance,

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the North America.


This warranty gives you specific legal rights, and you may have other right which vary from state to state.

The warranty is only valid for original purchasers with proof of purchase from authorized retailers. Any product bought second hand or through an unauthorized retailer, will not be covered by warrant . It is the duty of the purchaser to verify that a retailer is authorized. A purchase on Amazon or other marketplace internet retailer from any entity other than Monument Grills is not an original purchase and will not qualify for a warranty

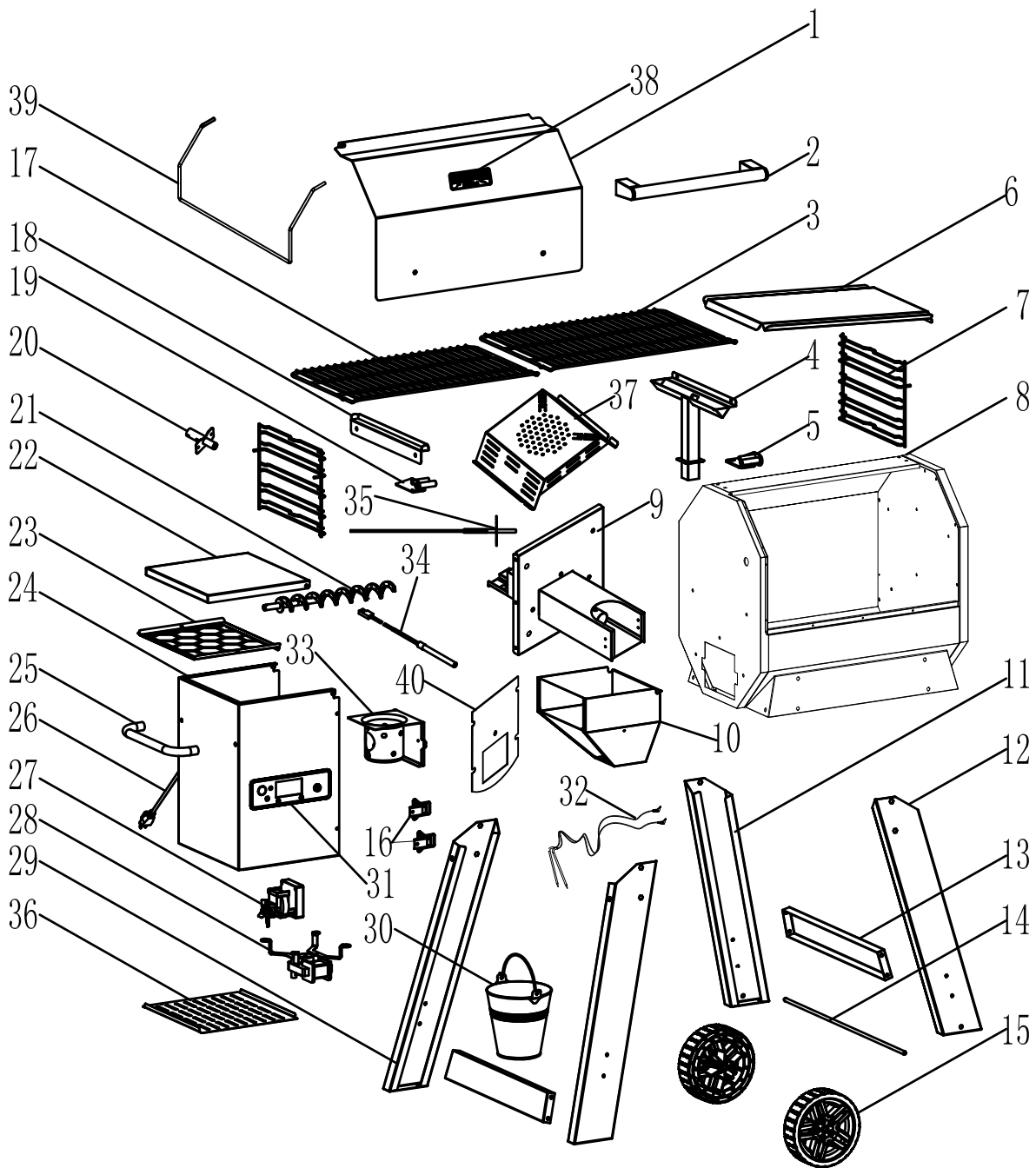
1:Safety Warnings

- **FOR OUTDOOR USE ONLY.** Use the device in open areas. Do not install under a combustible ceiling or overhang. Keep at least 40 inches away from flammable and explosive materials.
- **READ THE ENTIRE MANUAL CAREFULLY BEFORE INSTALLING AND USING THE PELLET GRILL.** Install and use it as required (outdoor use only). Monument Grills will not be responsible for any property loss, personal injury or even death caused by failure to follow the instructions.
- Carbon monoxide poisoning: All grills or cooking utensils will generate organic gas when burning materials such as wood, gas, or carbon, etc. Carbon Monoxide will weaken the ability of blood to deliver oxygen. Low oxygen content in blood will cause loss of consciousness or death. Know the symptoms of carbon monoxide poisoning: dizziness, weakness, nausea, vomiting, nasal congestion, lethargy or confusion in the use. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:
 - See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of 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, elderly, smokers and people with blood or circulatory system problems, such as anemia, or heart disease.
- Do not use accessories not specified for use with this appliance.
- The device is equipped with the ignition system; 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.
- The grill should be plugged into a GFCI (Ground-Fault Circuit Interrupt) outlet. **DO NOT PLUG UNIT INTO AN EXTENSION CORD THAT IS NOT RATED FOR OUTDOOR USE OR THAT IS LONGER THAN 25 FEET**
- Dangerous voltage will cause shock, burn or death. In case of device failure, follow the prompt of the instruction or contact local after-sales personnel for maintenance. Turn off the power prior to performing any maintenance.
- There will be high temperature in local positions in the use of the device, do not move the device while in use or while the grill is still hot.
- Clean the remaining fuel after each use; for the pellets may block the material delivery structure when it expands by damp.
- Use only food-grade wood pellets. Pellets diameter should not be more than 0.3 inches and no longer than 1.2 inches in length. Using fuel pellets that are too large will cause the device to may malfunction.
- To prevent grease fires, be sure to clean your grill on a regular basis including the ash pan and fire-block board. If a grease fire should occur, press the OFF button on the control board and leave the doors closed until the fire is out. **DO NOT unplug the grill unless it's necessary.** The combustion fan will continue to run for 5 minutes after the OFF button has been pressed.
- Never place your fingers near the auger, even if it is not rotating.
- Unplug the unit when not in use.
- Use heat resistant gloves during 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 noncombustible floor or on the ground well away from all combustible materials pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled

2. Certificates

 Intertek 5012274	MONUMENT		
	Product name	Pellet Grill	
	Model Number	S2221501M	
Certified to UL SUBJECT 2728	Fuel input rating	1.22lb/H	
Certified to ULC/ORD-C2728	Electrical Rate	120V/60Hz/0.25 kW	
Refer to Intertek's Directory of Building Products for detailed information			
If Fire Occurs: Call Fire Department Do Not: Try To Move Appliance, Try To Smother Fire, Or Put Water On The Fire Keep The Appliance Clean – See Instruction Manual For Cleaning And Proper Operation			
Minimum clearance from side and back of unit to combustible construction: 23.6" (600mm) from sides and 39.4" (1000mm) from back. Suitable for installation on combustible floors.			
CAUTION Improper Use Can Cause Uncontrolled Fire. To Reduce Fire Risk This Appliance Is Intended To Burn (Less than 0.3 inches in diameter ; Length <1.2 inches) pellets Fuel Only. Designation Operate Only Per Manufacturers Instructions Never Use Gasoline Or Lighter Fluid Always Store Wood Pellets Away From Heat-Producing Appliances And Other Fuel Containers			
Use Outdoors Only			
Read the instructions before using the appliance.			
Warning : Accessible parts may be very hot. Keep young children away.			
Vendor	Monument Grill LLC	Address	3 Atlantic Street, Plainsboro, NJ 08536, United States
Contact information	1-888-980-4933		
Made in China			









3 Exploded View



4. Part list

Seq. No.	Material Code	Appellation	Qty	Seq. No.	Material Code	Appellation	Qty
1	D010020681	Main Lid	1	26	A02120957	Power Line	1
2	D010020684	Main Lid handle	1	27	A02120434	Auger motor	1
3	A02120861	Cooking Grid	1	28	A02120435	Fan motor	1
4	D010021419	Oil leading slot	1	29	D010020700	Left back support leg	1
5	D010022366	Main Lid Hinge-Right	1	30	A0209069	Oil bucket	1
6	D010023421	Oil guide plate	1	31	A02120956	Control panel	1
7	A02120919	Hanger for cooking grid	1	32	A02120958	Probe	2
8	D010020720	Firebox assembly	1	33	D010022160	Burning cup	1
9	D010023674	Pellet filling assembly	1	34	A02120436	Igniter probe	1
10	D010021528	hopper assembly	1	35	A02120928	Temperature sensor	1
11	D010020707	Right back support leg	1	36	D010020270	Control box bottom panel	1
12	D010020704	Right front support leg	1	37	D010023421	Fire-block board	1
13	D010020710	Leg connector	2	38	D010020530	Logo	1
14	A02120864	Axle	1	39	A02120860	lid seal ring	1
15	A02120986	Wheel	2	40	A02120437	heat insulation foam	1
16	A02120561	buckle	2				
17	A02120862	Warming rack	1				
18	D010021221	Support for greese tray	1				
19	D010022364	Main Lid Hinge-Left	1				
20	D010022913	Igniter probe bracket	1				
21	A02120921	Auger	1				
22	D010021524	Control box lid	1				
23	D010021531	Control box screen	1				
24	D010021525	Outer Control box	1				
25	A02121037	Control box handle	1				

5. Hardware

A	B	C	D	E	F	G	H
 X 14	 X 12	 X 12	 X 2	 X 4	 X 4	 G 2	 X 2

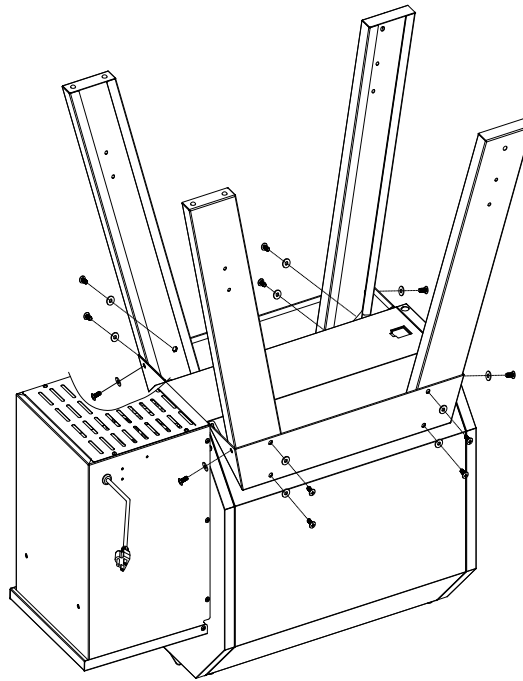
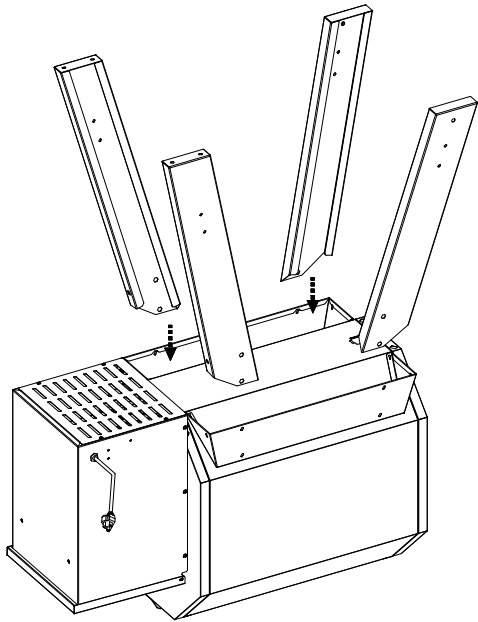
6. Assembly steps



Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

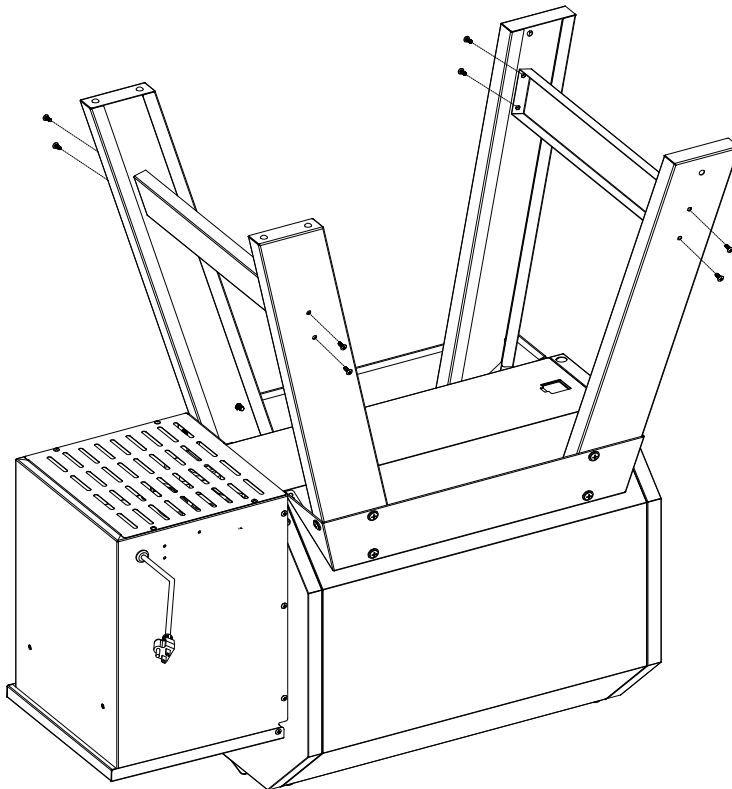
Should any parts missing, please contact customer service


STEP 1



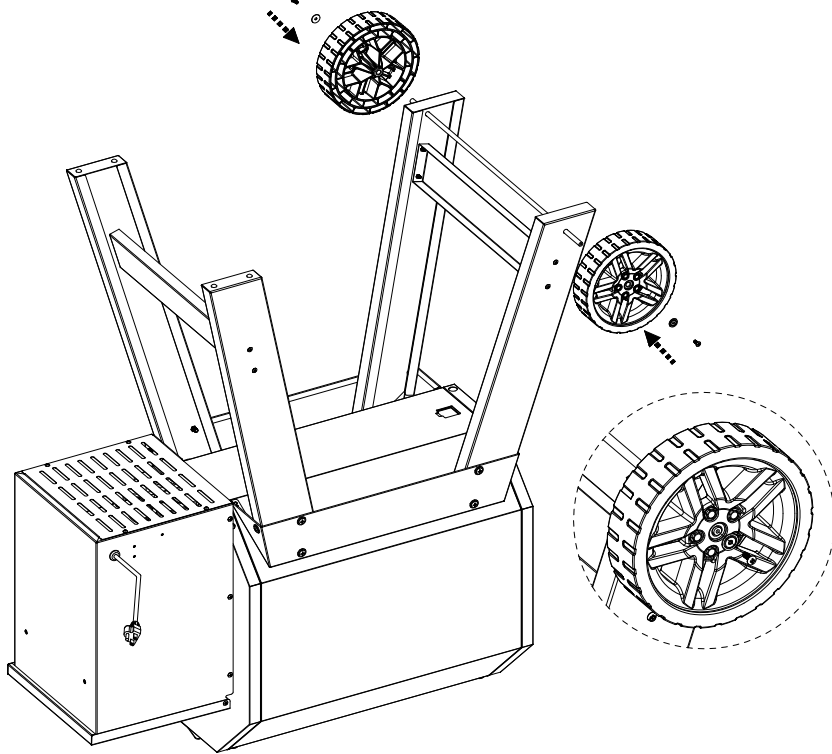
 B: 12PCS
 C: 12PCS



STEP 2



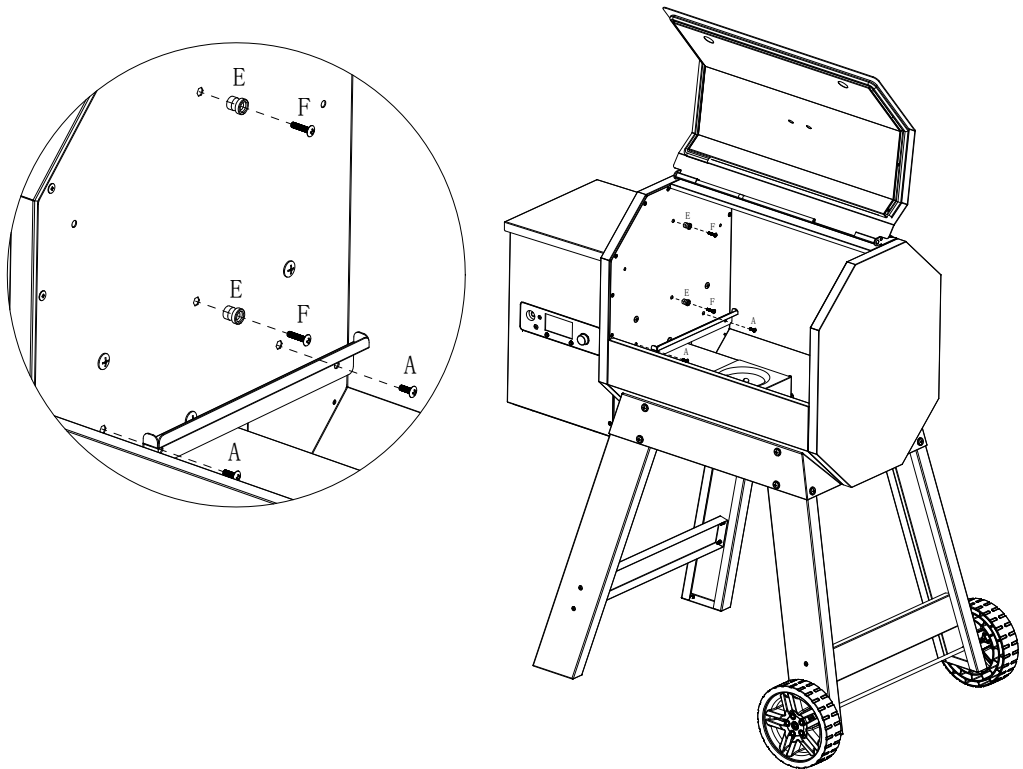
 A: 8PCS




STEP 3



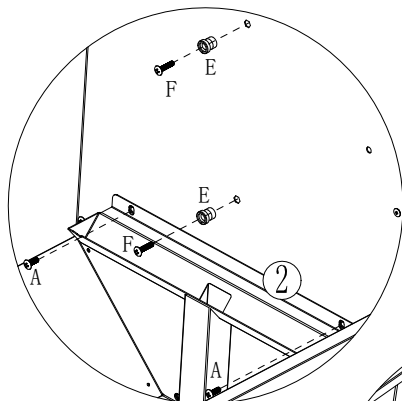
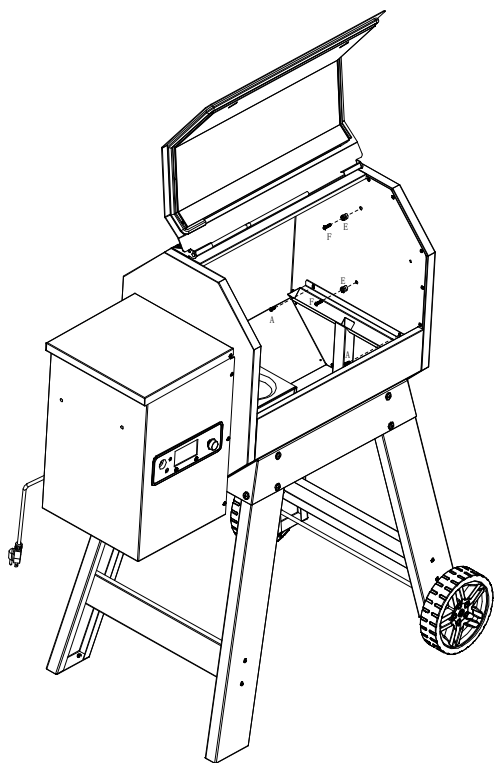
-  A: 2PCS
-  D: 2PCS


STEP 4





-  E: 2PCS
-  F: 2PCS
-  A: 2PCS

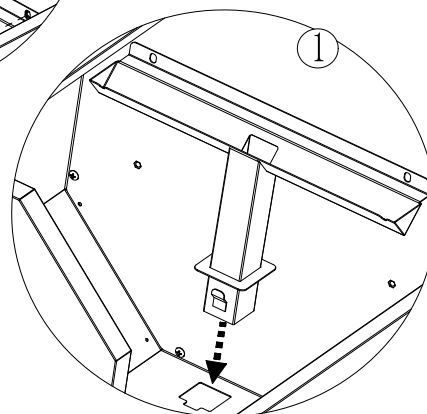
STEP 5



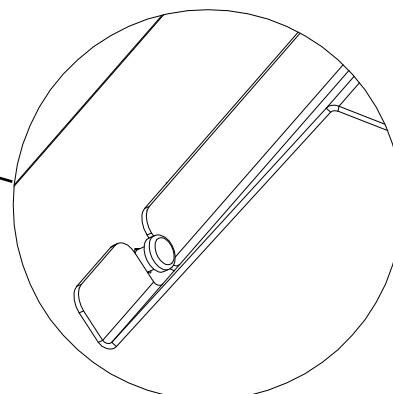
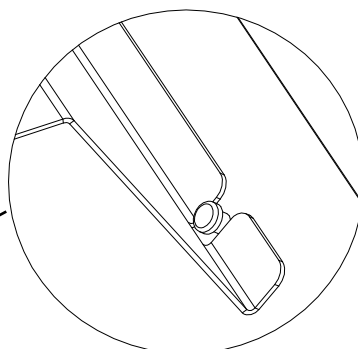
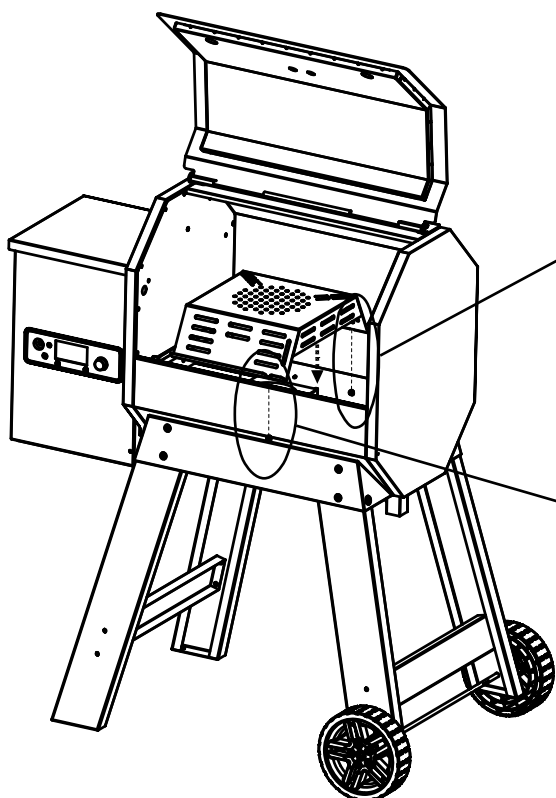
 E:2PCS

 F:2PCS

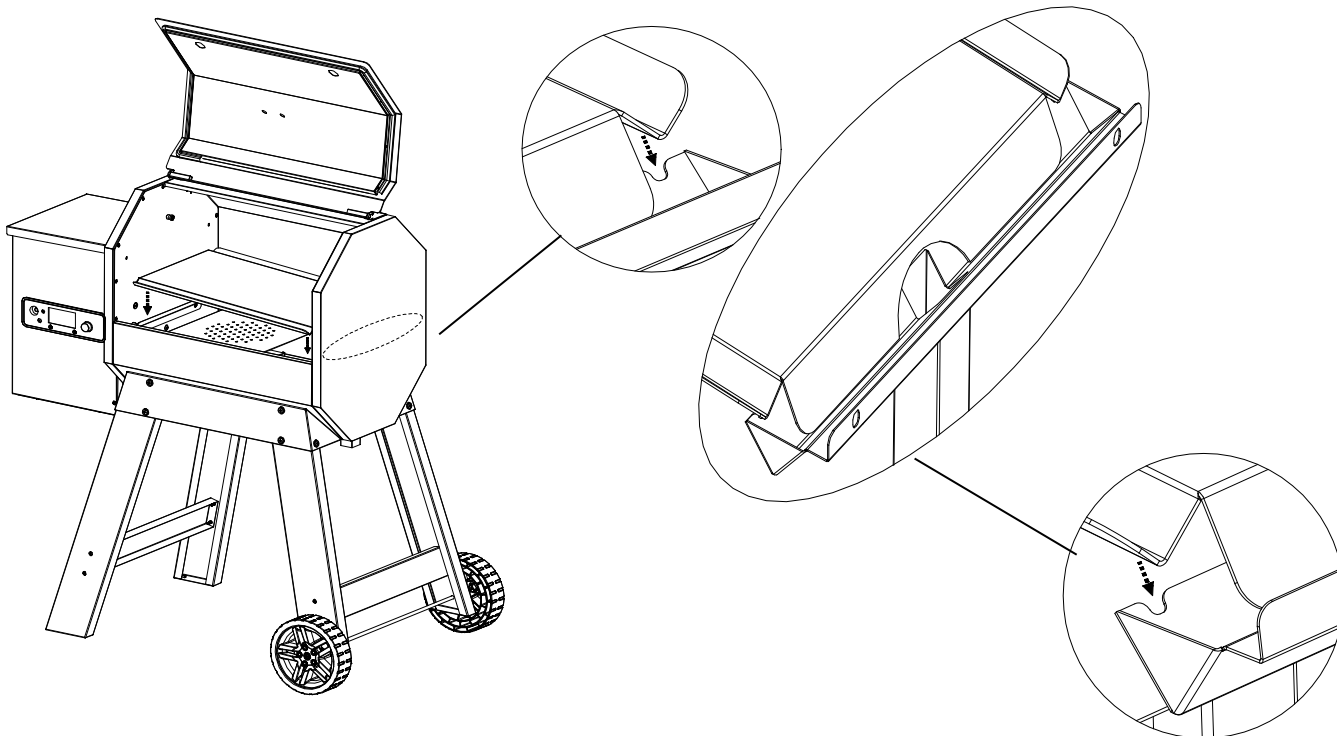
 A:2PCS



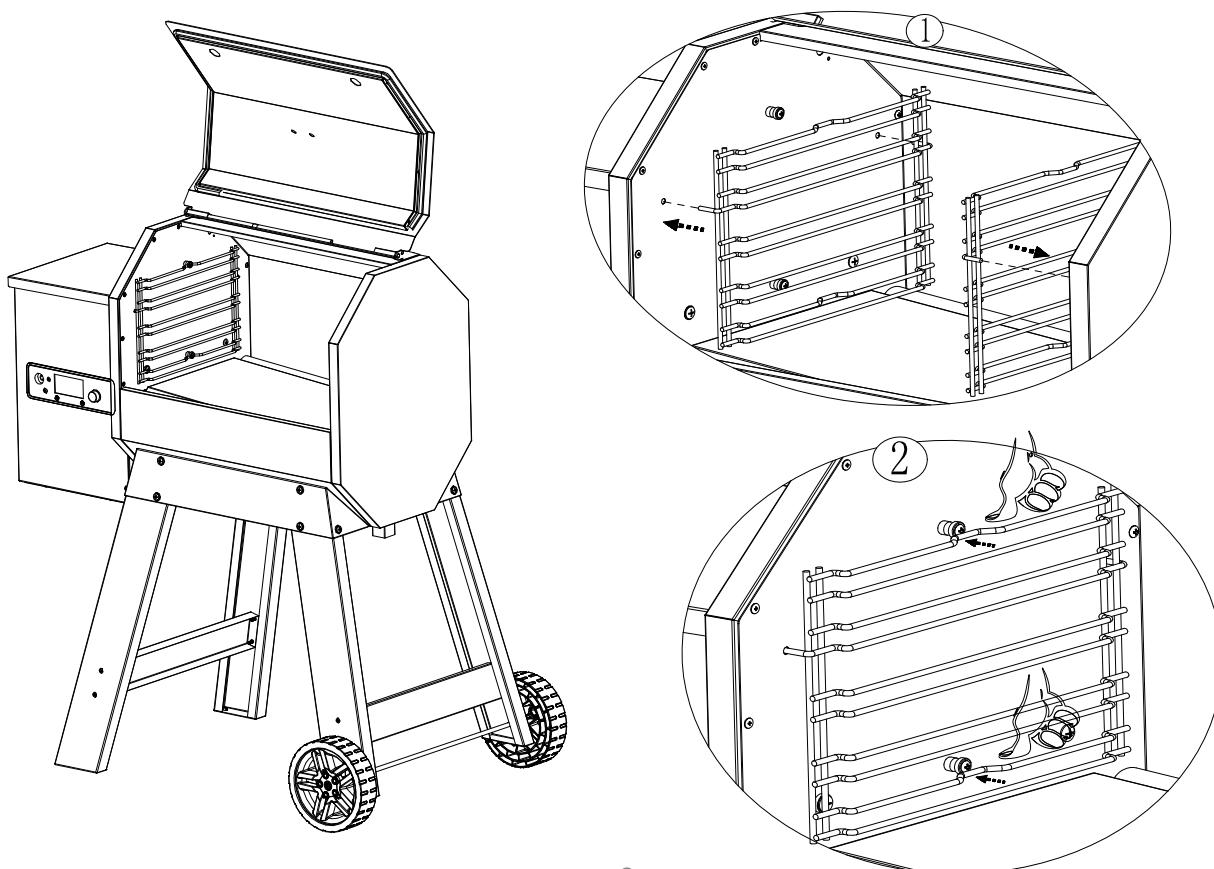
STEP 6



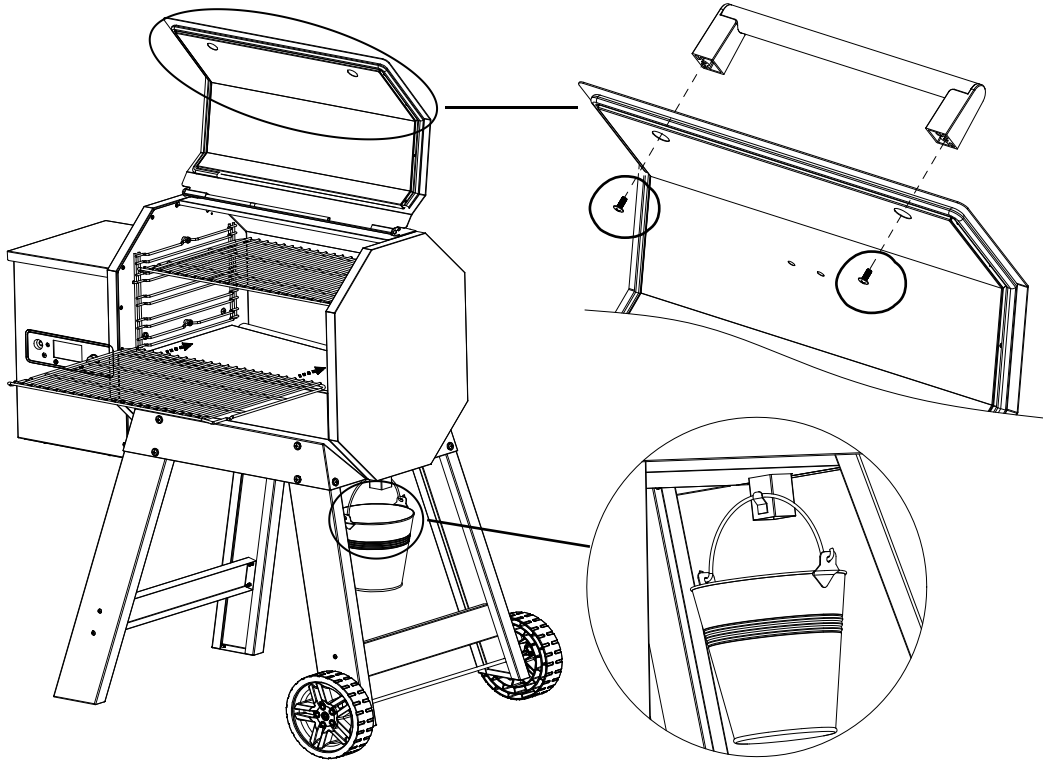
STEP 7



STEP 8

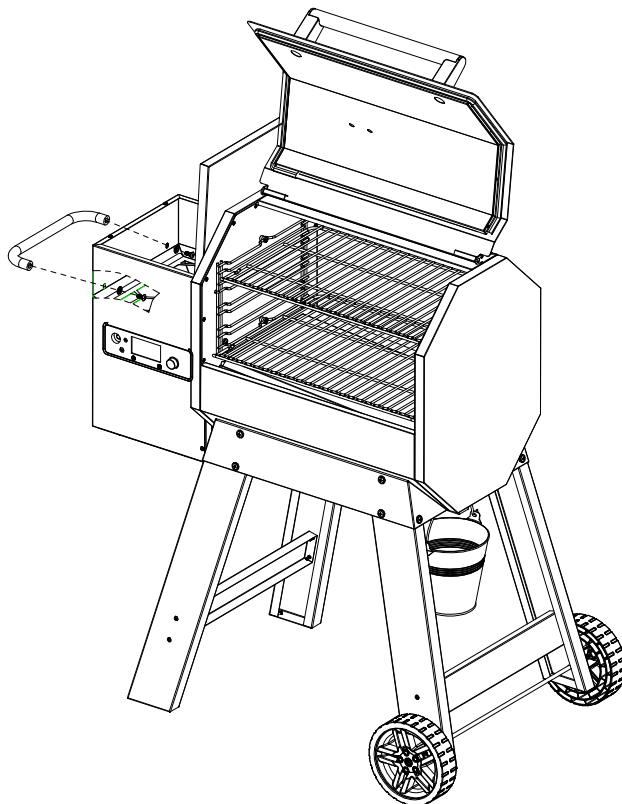



STEP 9



 G: 2PCS

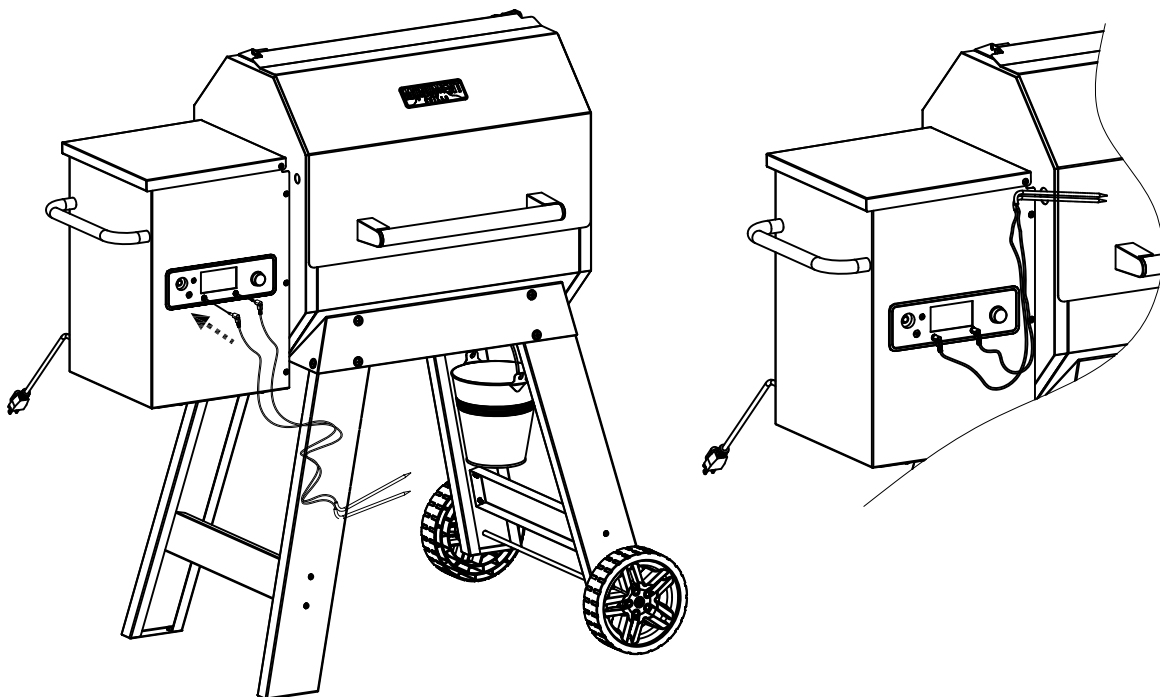
STEP 10



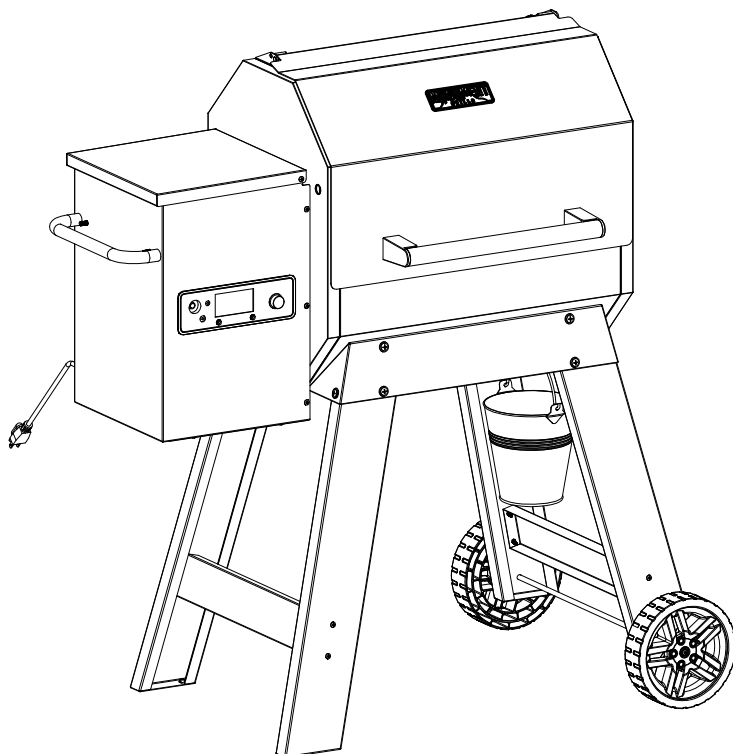
 B: 2PCS

 H: 2PCS

STEP 11



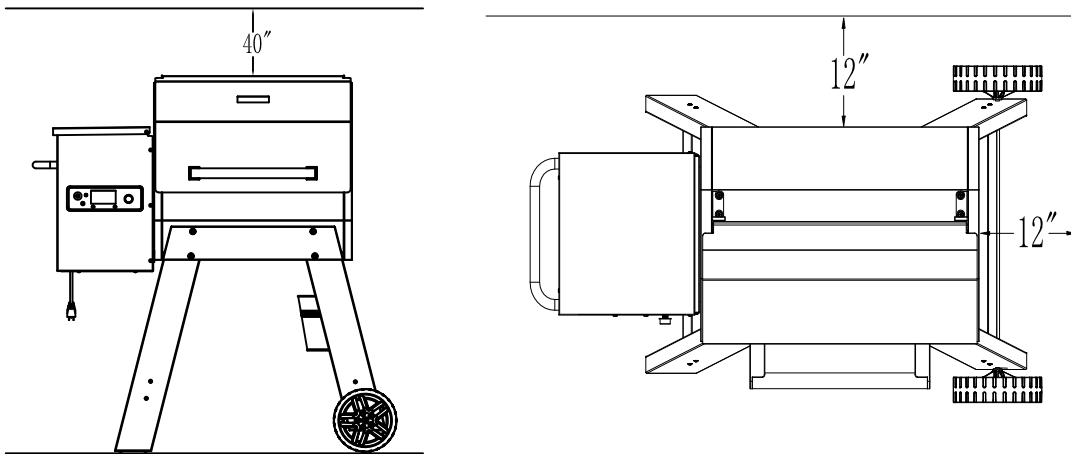
STEP 12



7. Use of the Pellet Grill

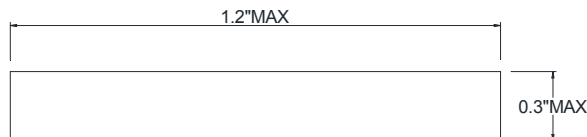
7.1 Placement of the Device

The pellet grill should be placed in outdoor open and ventilate area, and keep at least the distance shown in the picture with fixed facilities around and keep far away from flammable and combustibile materials.



7.2 Selection of Pellets

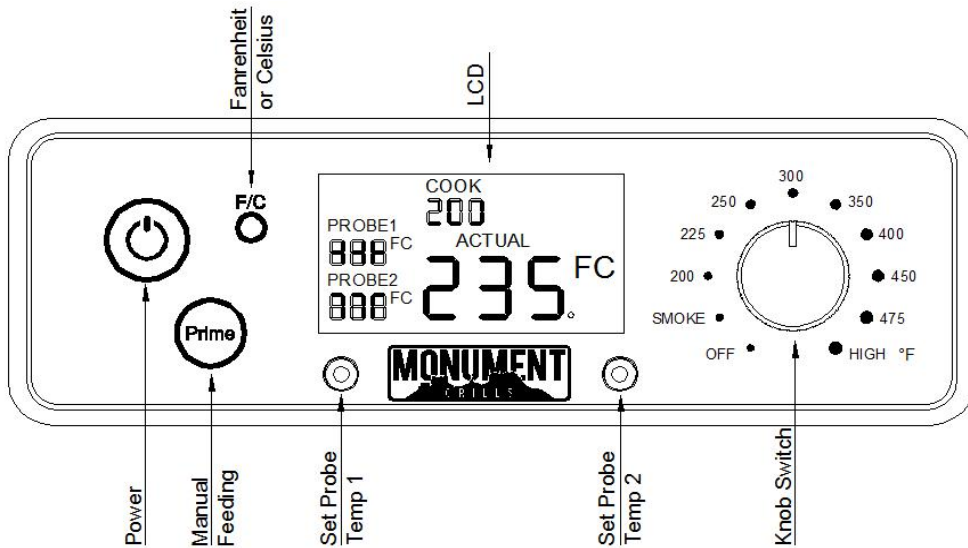
Standard wood pellet fuel should be selected for the grill, and this kind of fuel can be bought in surrounding stores. Users can buy pellet of different materials according to your own preference, but the granularity of fuel should not be more than 1.2"x0.3". If the pellet are too large, the device may be extinguished due to poor feeding. The fuel should be stored in a dry and ventilated environment, please keep away from fire.



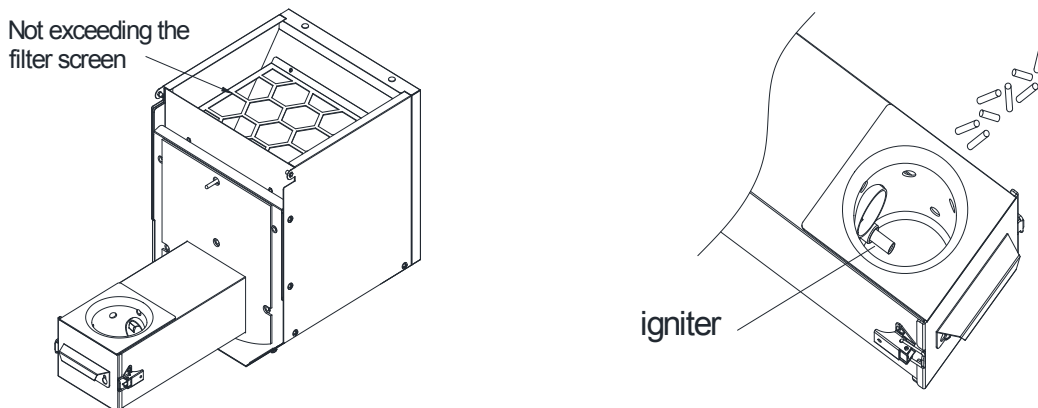
7.3 Confirmation before Powering on

Before powering on the device, you should re-confirm the safety of surrounding power environment, and there is no damp or bare wire in the socket and plug.

7.4 Button Interface



Before each ignition, clean up the residual ash in the burning chamber. Then add new fuel to the control box, it is better not to exceed the filter screen of the control box (about 2/3); put small amount of new fuel into the burning chamber, and it is best that the fuel covers the ignition rod 1~2 layers in a pyramid shape. Then put the fire-block plate, oil guide plate and grilling grate and then close the cover, turn on the Power button and choose the required mode.



The device begins to ignite. White smoke will be emitted during the ignition of the fuel, and personnel can stay away from the operating device before the completion of the ignition.

What needs to pay attention is, to save power, the ignition rod will work only when the Cook or Smoke mode is first selected after powering on, and it will not work in other conditions, so if the fuel is found not ignited, you should turn off the Power button first and turn on the Power button again and choose corresponding mode to ignite again.

7.6 Turn off the Device

To safely turn off the grill follow the steps below.:

- Open the upper cover of the control box, remove the residual fuel from the box and keep it properly for next use;
- Let the grill continue to work 5 to ten minutes to discharge the fuel in the feeder;
- Next, click Power button to turn off the device, but do not unplug the power right now. At this time, the cooling fan will continue to work for 5 minutes until the fuel is burned off and extinguished.
- Finally, please unplug the power, and store the grill in a cool and ventilated place to avoid sun exposure and heavy rain.

7.7 Cooking Instructions

Breaking In the Grill

We suggest turning the grill to 350F for ½ hour before cooking on the grill for the first time. This will burn off any manufacturing oils and cure the paint.

Cooking

Once the grill is ignited, you can begin cooking by selecting any of the cooking temperatures. Cooking should be done with the lid closed only. If the lid is left open the feed rate will increase and the temperature will overshoot. You should cook all meat using the temperature probe to ensure that the internal temperature of the meet reaches the recommended temperature for the level of done desired.

Meat Probes

This smoker has a built in meat probes to measure the temperature of the food as it is being cooked.

To use the probe insert the probes into the food. Plug the connectors into the receptacle into the front of the control panel. The probe temp shows on the lower left side of the display on the front

Cleaning

Clean grates using a wire grill brush. This should be done with each use. DO NOT use oven cleaner

or abrasive cleaners on the painted grill surfaces. Use warm soapy water on all painted surfaces.

Clean grease pan, grease trough, and grease drain tube occasionally. A spatula can be used to scrape

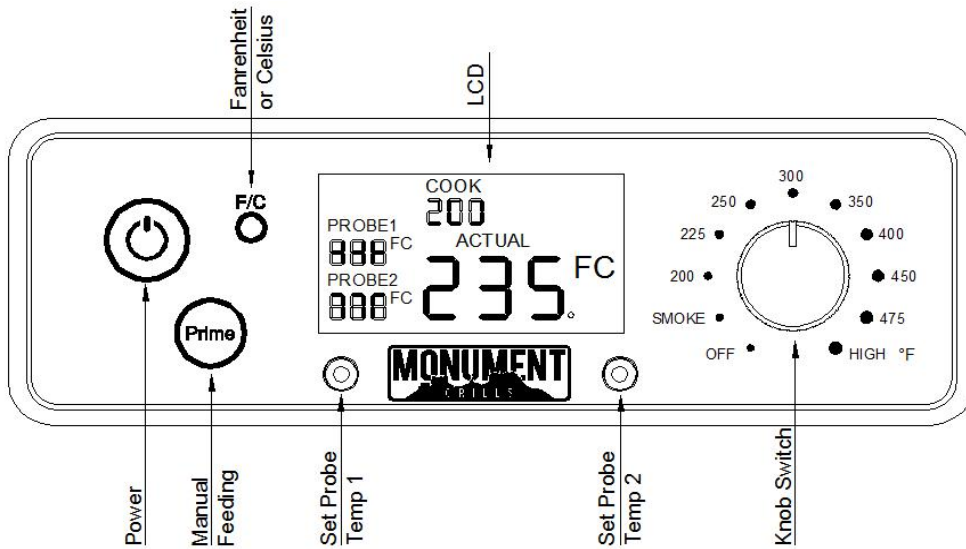
excess grease and a grill brush to brush clean. Do not allow grease to build up on the grease tray or

in the grease trough as this can cause flare-ups inside the grill. Make sure not to obstruct the


flow of grease off of the tray and into the grease rough. Make sure not to block the airflow to the


temperature sensor on the left side of the grill.


8. Button Function Description




 This is the power button of the device(Power indication function included).

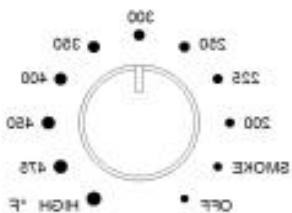
 The indication is off when the device is off .

 The indication of blue light is on when the device is on.

 This button is the unit switch button. The Fahrenheit temperature is displayed by default. When it is on, it can display Celsius temperature, and it can be switched back to Fahrenheit. The corresponding icon °F on the LCD will automatically switch.

 This button is manual pellet feeding button. It will continually feeding the pellet when you keep pressing the button. And will change to program feeding after releasing the button.

   Left is for PROBE 1 and right for PROBE 2



This is temperature switch knob. Show OFF, SMOKE(180), 200, 225, 250, 300, 350, 400, 450, 475, HIGH(500).

COOK
200

Position temperature indication, show S,200,225,250,300,350,400,450,475,H.

PROBE1
000^{FC}
PROBE2
000^{FC}

Actual temperature for PROBE 1 and PROBE 2 .

ACTUAL
235^{FC}

Actual temperature for grill body probe.

Fan Work

Fan start working after machine starts. Fan will keep running for 10 min after machine shut off or temperature decrease to 130F

Fire Rod Work

- 1) First ignition, keep pressing the power button, the ignition rod will run for 8 min after motor running 1 min.
- 2) The grill will restart ignition when temperature less than 135°F restart and will stop ignition when temperature higher than 170°F .
- 3) When temperature less than -15°F , When set at 25°F (For example, temperature less than 235°F), the ignition on/off 5 min, shut off the ignition after temperature increased -5°F

Feeding Motor

1st pellet feeding, off 15s and on 30 feeding. It will start 2nd feeding after detection temperature increases 40°F
2nd pellet feeding, will continue PID feeding when detection temperature higher than 135°F .If less than 135°F , will start 2nd feeding, off 15s and on 30s feeding, temperature less than 135°F 6 min later, start ErL protection

9.Trouble Shooting

Failure description	Failure diagnosis	troubleshooting
Ignition fails	There is fuel in the fire cup but it is not ignited	Turn the dial off and on and try to ignite again
	No fuel in the fire cup because the fuel pellet is too large to enter the feeder	Change to smaller Pellet
	The feed screw stops	Check whether the circuit is abnormal or change the feed motor
	The ignition rod does not work	Check whether the circuit is abnormal or change the ignition rod
Err” shows on the LCD	Failure of the sensor in the grill	Check or change the sensor in the grill
Low temperature protection	Detection temperature less 135°F for 6 min and power off and display show ERL	Shut off the display, unplug the power and plug the power again, then start device
High temperature protection	Temperature higher then 615°F power off and display show ERH,fan keep running 10 min and temperature decrease to 130°F and shut off	

Note:after failure, the control board must be reenergized and reset.