"A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS."
SAVE THESE INSTRUCTIONS.

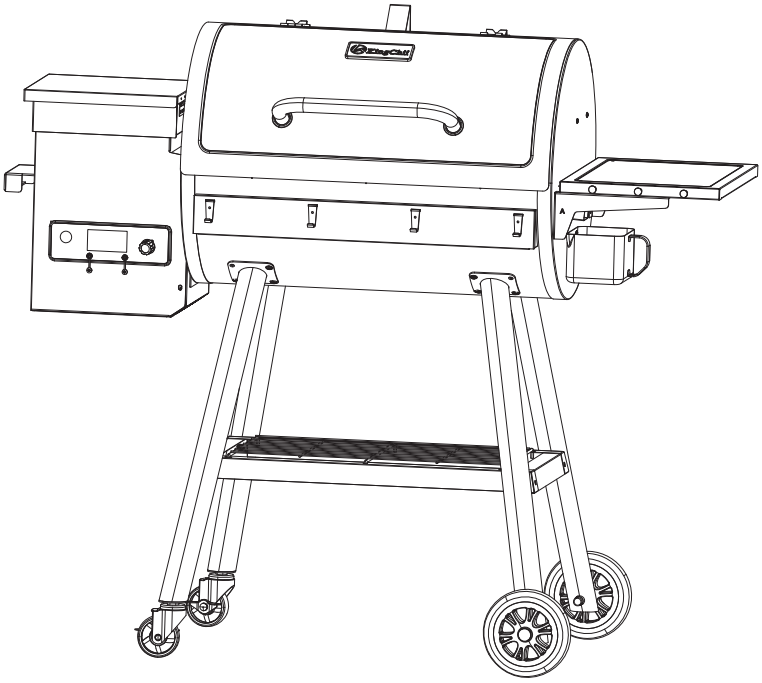
KingChii

WOOD PELLET GRILL

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE. MANUAL MUST BE READ BEFORE OPERATING!

GRIL À GRANULES DE BOIS

IMPORTANT, PRENEZ CONNAISSANCE DE CE DOCUMENT ET CONSERVEZ-LE POUR RÉFÉRENCE ULTÉRIEURE VOUS DEVEZ LIRE CE GUIDE AVANT D'UTILISER LE BARBE-CUE !



MODEL / MODÈLE:

HWPG595A-WR
HWPG595A-WR-MP

⚠ WARNING

WARNING: This product can expose you to chemicals including charcoal and formaldehyde,which is known to the state of California to cause cancer. Combustion of this product canexpose you to chemicals including carbon monoxide, which is known to the state of Californiato cause birth defects or other reproductive harm.For more information go to: www.P65Warnings.ca.gov

ASSEMBLY AND OPERATION | ASSEMBLAGE ET FONCTIONNEMENT

WARNING: Please read the entire manual before installation and use of this electric, 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.

AVERTISSEMENT : Veuillez lire l'intégralité du manuel avant l'installation et l'utilisation de cet appareil électronique à granules. Le non-respect de ces instructions peut entraîner des dommages aux biens, des blessures ou même la mort. Communiquez avec les autorités locales en matière d'incendie et de bâtiment concernant les restrictions et les exigences d'installation dans votre région.

KingChiiOfficial@outlook.com

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.
RÉSERVÉ À L'USAGE EXTÉRIEUR ET RÉSIDENTIEL UNIQUEMENT. NON DESTINÉ À UN USAGE COMMERCIAL.

SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE WITH THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

⚠ A minimum clearance of 914mm (36 inches) from combustible constructions to the sides of the grill, and 914mm (36 inches) from the back of the grill to combustible constructions must be maintained. **Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction.** Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

⚠ Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.

⚠ After a period of storage, or non-use, check the burn pot for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or rear barrel exhaust holes. Clean before use. If there are pellets or ash left in the burn pot, it will jam the feed system. There will be the risk of backfire and controller will display Erh. Regular care and maintenance is required to prolong the lifespan of your unit. **If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper.** When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. This can cause damage to the motor or the screw between the motor and feed system can break . The controller will display Erl alarm. Always disconnect the power, before performing any service or maintenance.

Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.

⚠ It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.

⚠ To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Care or an authorized dealer.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

⚠ Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.

⚠ Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

⚠ Product may have sharp edges or points. Contact may result in injury. Handle with care.

⚠ Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

⚠ After 4-5 hours of use, the ash inside the burner needs to be cleaned. If there is a lot of smoke come out from the hopper, please turn off the controller or the power cord, wait until cooled down, then clean the ash and pellet inside the burn pot.

⚠ After use, wait until it cools down, then clean out the pellets and ash inside the burn pot. It will prevent deflagration and backfires. It is the one of the reasons for controller display "ERH".

⚠ Make sure the flame baffle is properly seated. The sides of the flame baffle should be pointing down over the burn pot. If not seated properly, direct heat and flame could come up out of the firepot and cause a grease fire in the grill.

CLEAN AND DISPOSAL OF ASHES

DANGER! Turn the switch OFF (O) and disconnect the power cord.
WARNING! Make sure that the grill is cold before cleaning the ash.
Excess ash in the burn pot may cause your grill backfire. The burn pot should be inspected occasionally and cleaned to remove the ash. Remove the porcelain-coated cooking grid, grease drain pan, and flame baffle to provide access to the burn pot and the interior of the grill. Most of the ash outside of the burn pot can be removed from the grill with a small metal fireplace shovel or other similar tool.
A shop vac is the best way to remove ashes from the burn pot, but this must be done with extreme care to avoid the risk of fire. Again, cleaning the ash from the burn pot should be done only when the grill is cold.
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. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams. The pellet fuel mean heating value in 18000-19600KJ/kg(7800-8400BTU/lb).
Use Only Wood Pellet Fuel Specified By The Manufacturer. Do Not Use Pellet Fuel Labeled As Having Additives.

Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

CREOSOTE

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.

CARBON MONOXIDE

Follow these guidelines to prevent this colorless, odorless 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.

SAFETY LISTING

In accordance with the procedures and specifications listed in the "ULC/ORD-C2728-19 Second Edition (November 2019)" and "UL 2728A Issue Number: 2 (January 4, 2019) " for electrical features of fuel burning equipment. KingChii® Grills pellet cooking appliances have been independently tested and listed by **SGS**.

802706

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KingChiiOfficial@outlook.com
kingchiigrill.com

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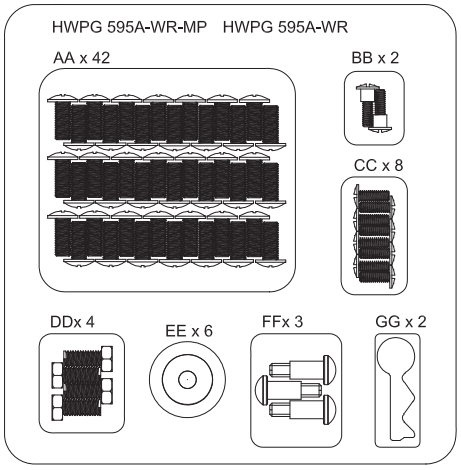
ELECTRICAL WIRE DIAGRAM 20

WARRANTY 20

PARTS & SPECS

ENGLISH

Part#	Description
1	Porcelain-enamelled Warm Rack (x1)
2	Warm Rack Bracket (x2)
3	Porcelain-enamelled Cooking Grate (x3)
4	Grease Drain Pan (x1)
5	Lid Handle (x1)
6	Lid Handle Bezel (x2)
7	Lid Assembly (x1)
8	Side Shelf (x1)
9	Side Shelf Right Bracket (x1)
10	Side Shelf Left Bracket (x1)
11	Grease Bucket (x1)
12	Main Barrel (x1)
13	Grease Drain Pan Support (x1)
14	Flame Baffle (x1)
15	Hopper Lid (x1)
16	Grill Handle (x1)
17	Pellet Hopper (x1)
18	Left Rear Leg (x1)
19	Left Front Leg (x1)
20	Tool Hook Support (x1)
21	Right Rear Leg (x1)
22	Right Front Leg (x1)
23	Wheel (x2)
24	Axle Rod (x2)
25	M14 Washer (x2)
26	Bottom Mesh (x1)
27	Side Brace (x2)
28	Front and Back Brace (x2)
29	Castor with Brake (x2)
30	Lid Stopper (x1)

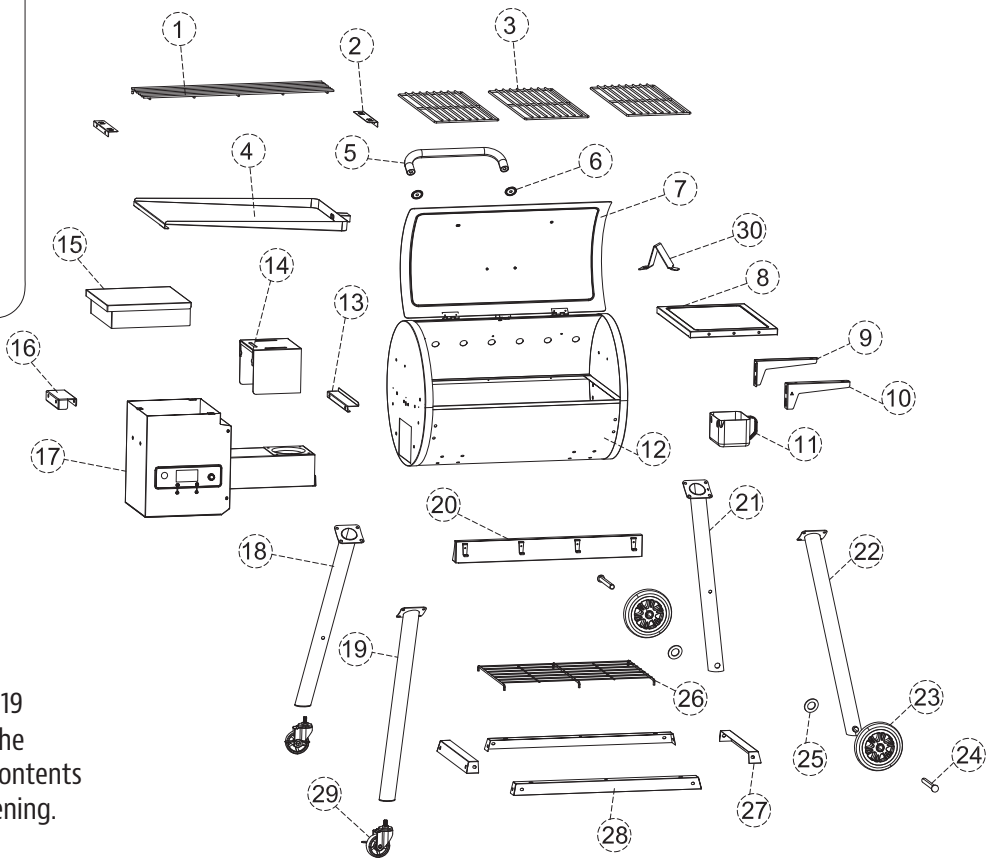


Tools required for assembly:
Phillips head screwdriver,
Protective Gloves.
Tools not included.





Attention: The #6 (Axle rod) and the #19 (Warm rack) are packaged together in the same box. Please carefully inspect the contents to ensure all parts are present upon opening.



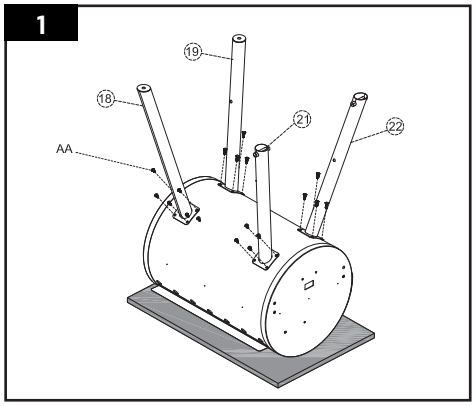
ASSEMBLY INSTRUCTIONS

You can refer text instruction to install the product.

1. MOUNTING THE LEGS TO MAIN BARREL

Parts Required:

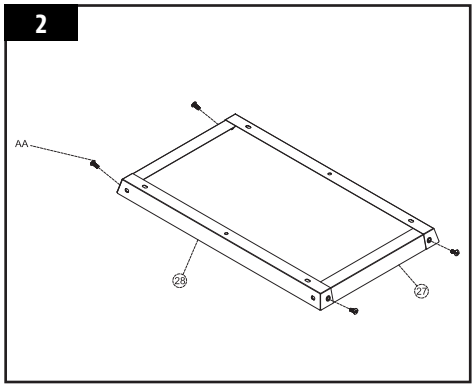
1 x Main barrel (#12)
1 x Left rear leg (#18)
1 x Left front leg (#19)
1 x Right rear leg (#21)
1 x Right front leg (#22)
16 x 1/4*20 screw (#AA)



2. ASSEMBLING THE CART SUPPORT

Parts Required:

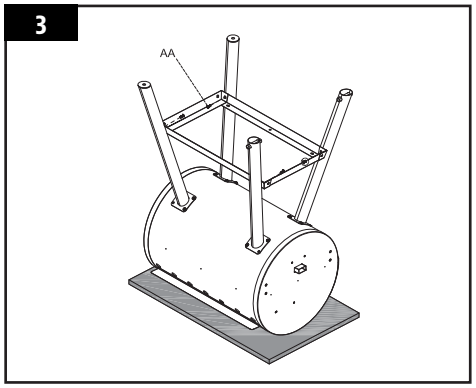
2 x Front and Back Brace (#28)
2 x Side Brace (#27)
4 x 1/4*20 screw (#AA)



3. MOUNT THE CART SUPPORT ONTO THE CART LEGS

Parts Required:

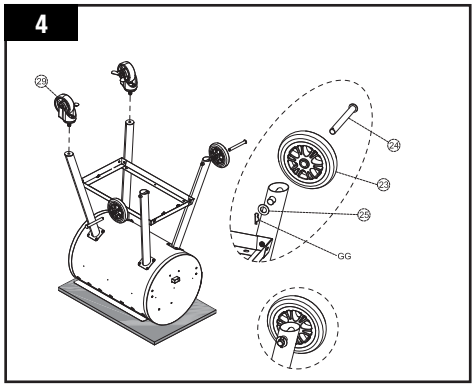
1 x Lid handle (#9)
4 x 1/4*20 screw (#AA)



4. MOUNTING WHEELS ONTO THE LEGS

Parts Required:

2 x Wheel (#23)
2 x Axle Rod (#24)
2 x M14 Washer (#25)
2 x Castor with Brake (#29)
2 x Ø 1.3*38 R pin (#GG)



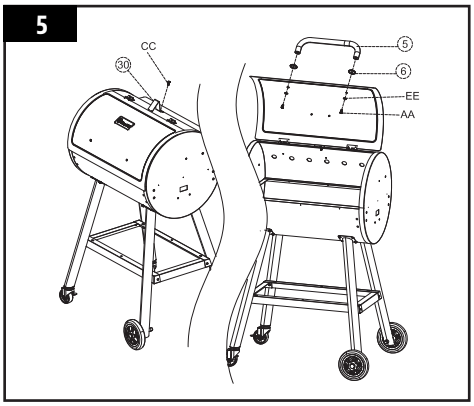
ASSEMBLY INSTRUCTIONS

ENGLISH

5. ASSEMBLING THE LID HANDLE AND LID STOPPER

Parts Required:

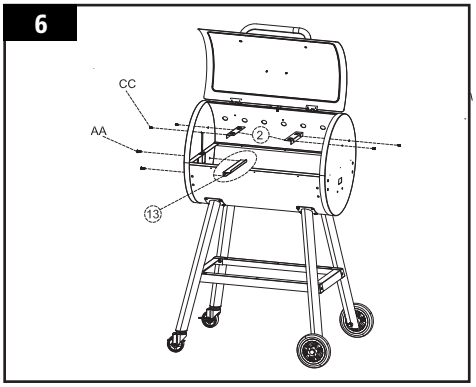
1 x Lid Handle (#5)
2 x Lid Handle Bezel (#6)
1 x Lid Stopper (#30)
1 x 8#-32*12 screw (#CC)
2 x 1/4*20 screw (#AA)
2 x 7*20 screw (#EE) ◎



6. INSTALLING THE WARM RACK AND GREASE DRAIN PAN SUPPORT

Parts Required:

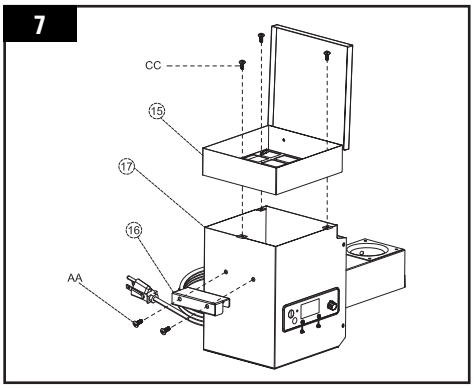
2 x Warm Rack Bracket (#2)
1 x Grease Drain Pan Support (#13)
4 x 8#-32*12 screw (#CC)
2 x 1/4*20 screw (#AA)



7. ASSEMBLING THE EXTENDALE HOPPER PART &HOPPER HANDLE TO THE HOPPER

Parts Required:

1 x Hopper Lid (#15)
1 x Grill Handle (#16)
1 x Pellet Hopper (#17)
3 x 8#-32*12 screw (#CC)
2 x 1/4*20 screw (#AA)



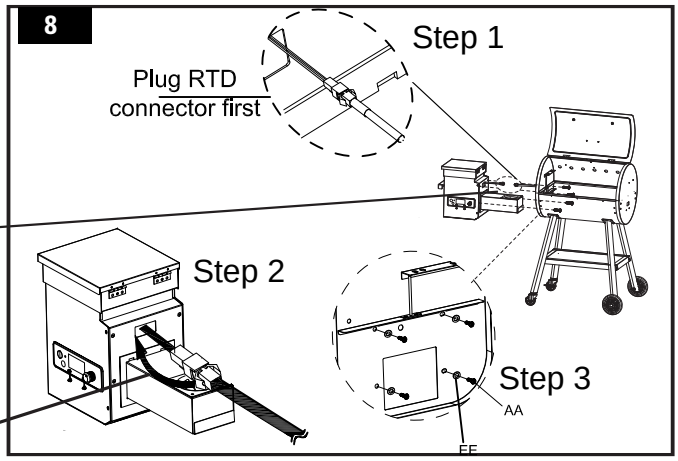
8. INSTALL HOPPER ONTO THE MAIN BARREL

Parts Required:

4 x 1/4*20 screw (#DD)
4 x 7*20 washer (#EE) ◎

NOTE: IF THIS IS NOT PLUGGED IN PROPERLY, THE CONTROLLER WILL NOT WORK PROPERLY (THE CONTROLLER WILL DISPLAY AN ER1 ERROR)

Please pay attention to placing excess wires in this cable tray.

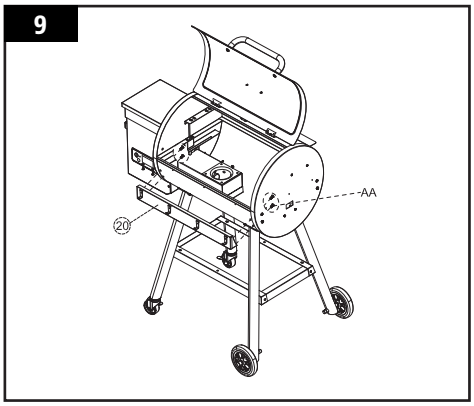


ASSEMBLY INSTRUCTIONS

9. INSTALLING TOOL HOOK SUPPORT

Parts Required:

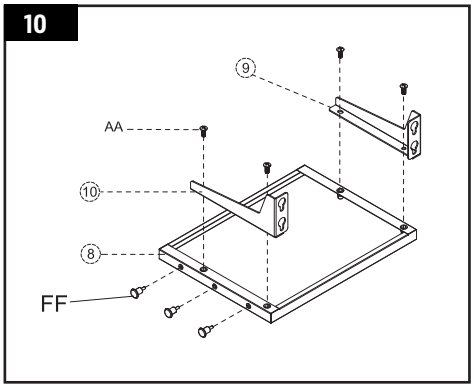
1 x Tool Hook Support (#20)
4 x 1/4*20 screw (#AA)



10. INSTALLING THE SIDE SHELF

Parts Required:

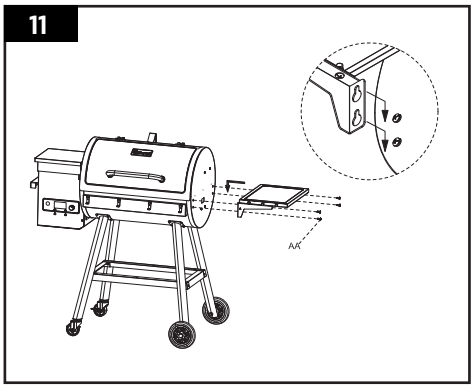
1 x Side Shelf (#8)
1 x Side Shelf Right Bracket (#9)
1 x Side Shelf Left Bracket (#10)
3 x Tool Assembly Hook (#FF)
4 x 1/4*20 screw (#AA)



11. INSTALLING THE SIDE SHELF

Parts Required:

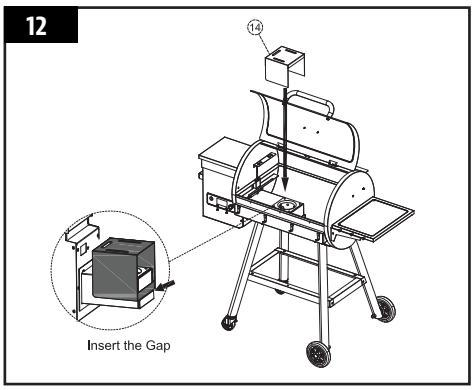
4 x 1/4*20 screw (#AA)



12. ATTACH FLAME BAFFLE

Parts Required:

1 x Flame Baffle (#14)



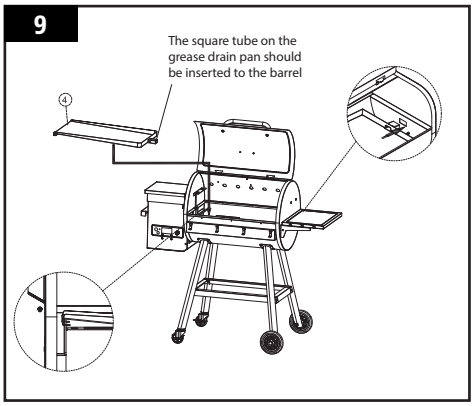
ASSEMBLY INSTRUCTIONS

13. INSTALLING GREASE DRAIN PAN

Parts Required:

1 x Grease Drain Pan (#4)

9

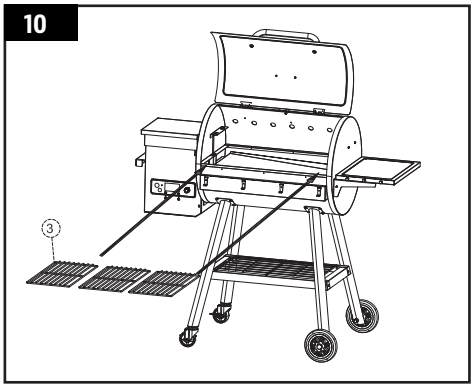


14. INSERT PORCELAIN ENAMELLED COOKING GRATE

Parts Required:

3 x Porcelain Enamelled Cooking Grate (#3)

10

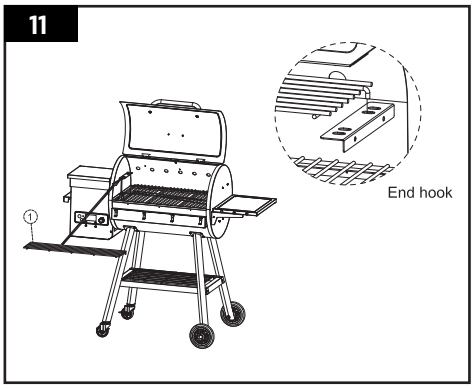


15. INSERT PORCELAIN ENAMELLED WARM RACK

Parts Required:

1 x Porcelain Enamelled Warm Rack (#1)

11

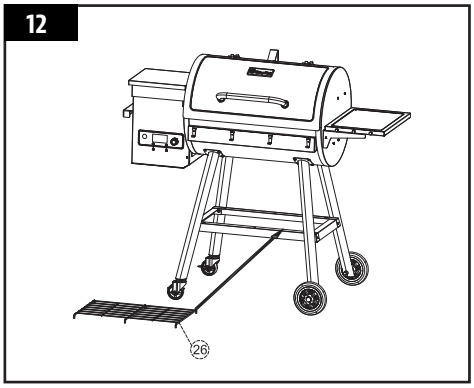


16. ATTACH BOTTOM MESH

Parts Required:

1 x Bottom Mesh (#26)

12



ASSEMBLY INSTRUCTIONS

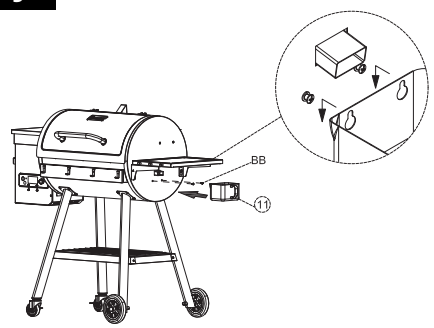
17. ATTACH GREASE BUCKET

Parts Required:

1 x Grease Bucket (#11)

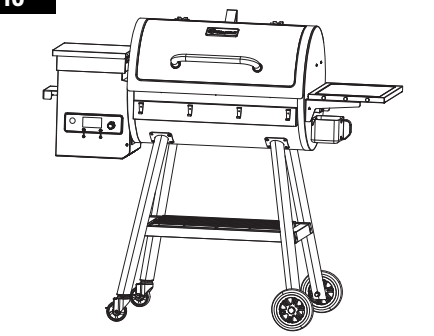
2 x 5/32*5*10 screw (#BB)

9



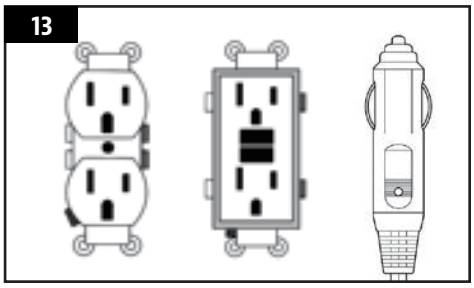
18. FINAL ASSEMBLY

10



ASSEMBLY INSTRUCTIONS

13. CONNECTING TO A POWER SOURCE



NOTE: Before plugging your KingChii® into any electrical outlet, ensure the temperature dial is in the OFF position.

- *STANDARD OUTLET*
  This appliance requires 110-120 volt, 60 Hz, 250w. It must be a 3-prong grounded plug. Ensure grounded end is not broken off before use. The control uses a 110-120 volt, fast-blow fuse to protect the board from the igniter.
- *GFCI OUTLETS*
  This appliance will work on most GFCI outlets, with a recommended size of 15 amp service. If your GFCI outlet is highly sensitive to power surges, it will likely trip during the start-up phase of operation. During the start-up phase, the igniter draws 200-700 watts of electricity which can be too much power for a GFCI outlet to handle. Each time it trips, it increases in sensitivity. If the GFCI keeps tripping, replace the outlet or change to a non-GFCI outlet.

IMPORTANT: Disconnect unit from power source when not in use.

OPERATING INSTRUCTIONS

GRILL ENVIRONMENT

1. *WHERE TO SET-UP THE GRILL*

Weather conditions significantly influence the performance of outdoor appliances and the cooking duration required to achieve optimal results. All KingChii® units must maintain a minimum clearance of 914mm (36 inches) from combustible structures, which should be upheld during grill operation. Avoid placing the appliance beneath combustible ceilings or overhangs. Ensure the grill is situated in an area free from combustible materials, gasoline, and other flammable vapors and liquids.

2. *COLD WEATHER COOKING*

Follow these tips to make the most of your grill during the cooler months:

- Adjust Temperature: If smoking at low temperatures isn't working, slightly increase the temperature to achieve the desired results.
- Preparation: Organize everything you need in the kitchen before heading outdoors. During winter, position your grill in a sheltered area away from the wind and direct cold. Check local regulations regarding grill proximity to your home or other structures. Gather your supplies on a tray, bundle up, and get cooking!
- Temperature Tracking: Place an outdoor thermometer near your cooking area to monitor the outside temperature. Keep a log of what you cook, the outdoor temperature, and the cooking time. This information will help plan future cooking sessions.
- Preheating: In very cold weather, extend your preheating time by at least 20 minutes.

- Minimize Lid Lifting: Avoid lifting the lid more than necessary as cold gusts of wind can rapidly cool the grill. Be flexible with serving times and add extra cooking time each time you open the lid.
- Keep Food Warm: Have a heated platter or dish cover ready to keep your food warm while transporting it back inside.
- Ideal Foods: Opt for foods that require minimal attention, such as roasts, whole chickens, ribs, and turkey. Simplify meal preparation by including vegetables and potatoes.

3. *HOT WEATHER COOKING*

As temperatures rise outdoors, cooking times will naturally decrease. It's essential to dress appropriately for hot weather: shorts, a shirt, shoes, hat, apron, and a generous application of sunscreen are recommended.

Follow these tips to make the most of your grill during the hotter months:

- Adjust Cooking Temperatures: Lower your cooking temperatures to prevent unwanted flare-ups.
- Use a Meat Thermometer: Use a meat thermometer to gauge the internal temperature of your foods, preventing overcooking and dryness.
- Keep the Lid Closed: Even in hot weather, it's best to cook with the grill lid down.
- Keep Food Hot: Wrap hot foods in foil and place them in an insulated cooler. Crumple newspaper around the foil to maintain food temperature for 3 to 4 hours.

GRILL TEMPERATURE RANGES

The temperatures displayed on the control board may not precisely align with the thermometer readings. Various factors influence the accuracy of temperature readings, including the outside ambient temperature, wind direction and intensity, the quality of pellet fuel utilized, how often the lid is opened, and the quantity of food being cooked.

- **High Temperature (ABOVE 232°C / 450°F):** Best for searing and grilling at high heat, preheating the grill, and achieving high heat in extreme cold weather conditions.
- **Medium Temperature (135-180°C / 275°F-356°F):** Ideal for baking, roasting, and finishing slow-smoked dishes. Reduces the chances of grease flare-ups and offers versatility for controlled cooking.
- **Low Temperature (82-125°C / 180°F-257°F):** Used for slow roasting, enhancing smoky flavor, and keeping foods warm. Recommended for Thanksgiving turkeys, Easter hams, or large holiday feasts.

Smoking is a key advantage of grilling on a wood pellet grill, especially for longer cooking times.

TIP: Switching to the smoke temperature range intensifies savory flavors.

Experiment with smoking time to enhance flavor before finishing cooking. Some prefer smoking towards the end to keep food warm until serving.

UNDERSTANDING THE PROBES

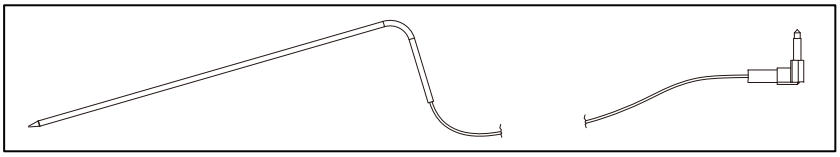
- *GRILL PROBE*

Situated inside the main barrel on the left wall, the Grill Probe is a small, vertical piece of stainless steel. It measures the internal temperature of the unit. When you adjust the temperature on the Control Board, the Grill Probe responds by adjusting to the desired temperature based on the actual temperature inside the unit.

IMPORTANT: The temperature of your unit is significantly influenced by outdoor weather conditions, pellet quali ty, pellet flavor, and the amount of food being cooked.

- *PLUG-IN MEAT PROBE*
  *COMPATIBLE WITH **PT1000** MEAT PROBES ONLY*
  (Our product does not come with a plug-in meat probe)

The meat probe measures the internal temperature of your meat in the grill, similar to an indoor oven. Connect the meat probe adapter to the meat probe connection port on the Control Board and insert the stainless steel meat probe into the thickest part of your meat. The temperature will be displayed on the control board. **To ensure proper connection, listen and feel for a snap when inserting the meat probe into the connection port.**

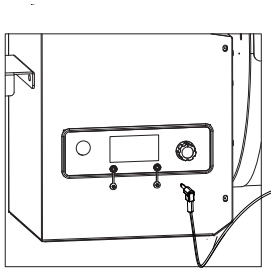


NOTE: When inserting the meat probe into your meat, ensure the probe and wires avoid direct contact with flames or excess heat to prevent damage. Route any excess wire out of the main grill through the rear exhaust holes or the top (near the grill lid hinge). When not in use, disconnect the meat probe from the connection port and store it in a safe, clean place.

USING THE MEAT PROBES

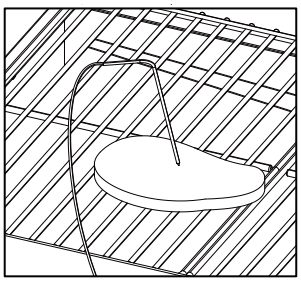
STEP 1:

Insert Meat Probes,Thread Through Access Hole: Insert 1 or 2 meat probes into the plug-in holes on the lower left corner of the controller, then thread probes through the access hole grommet on the left side of the grill barrel.



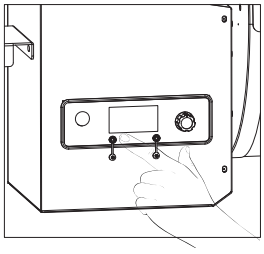
STEP 2:

Insert Probe Tip into Meat: Insert probe tip into meat, making sure it's not in the fatty portion or touching bone, but is halfway into the thickest part of the meat.



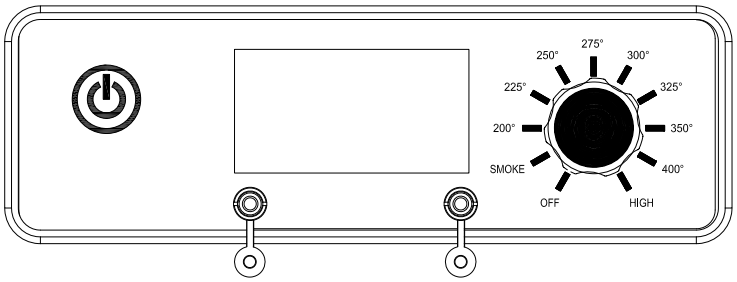
STEP 3:

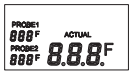
Reading the temperature: Press the Probe selector switch on the control. The probe temperature will display for 5 seconds then revert back to the temperature of the grill.



ENGLISH

UNDERSTANDING THE CONTROL BOARD



CONTROL	DESCRIPTION
	Press the **Power Button** to power on the unit. The button will glow blue if connected to a power source. Press the button again to turn the unit off.
	The **Temperature Control Dial** allows you to set your desired smoking temperature. Once connected to a power source and the Power Button is pressed, turn the dial and select from any of the ten preset temperatures, between 82-232°C / 180-450°F. When the dial is turned to a temperature preset, the Digital LCD Screen with light up, displaying that it is ready to operate. When the dial is turned to off, the Digital LCD Screen will remain off.
	The **LCD Screen** is used as the information center for your unit. The LCD screen will display your Desired Cook Temperature, Actual Cook Temperature, and Meat Probe Temperatures (if connected). If only one Meat Probe is connected, only one reading will be displayed.
SMOKE	The **Smoke Setting** on the Temperature Control Dial operates unit at the lowest temperature, without the fire going out.
	The plug-in connection port(s) on the front of the Control Board are for a **Meat Probe(s)**. When a meat probe is connected, the temperature is displayed on the LCD Screen. When not in use, disconnect the meat probe from the connection port. 

INITIAL START UP INSTRUCTIONS

To be used on initial firing or anytime the Grill runs out of Pellets. In order to ensure proper operation of the Grill you must first allow the Auger Tube to be "charged" with Pellets.

1. Open the Lid and remove the Porcelain Grid, Grease Drain Pan and Flame Baffle from inside the Grill.
2. Make sure the Switch is in the "OFF" position. Plug the Power Cord into an appropriate, grounded electrical outlet.
3. Open the Pellet Hopper Lid and locate the Auger. Make sure there are no foreign objects in the Auger Turn the Switch "ON" and the Temperature/dial to smoke look into the Pellet Hopper to confirm the Auger is turning.
4. Place your fingers above the burn pot and feel the air movement from the Draft Inducer Fan. Look to see if the Hot Rod is getting hot (it will start to turn red). **CAUTION! Do not touch it.** Turn the Temperture/dial to"SHUT DOWN CYCLE".
5. Add barbecue wood pellet fuel to the hopper. Never use heating fuel pellets in the Grill. Turn the Temperature/Dial to HIGH.

   NOTE: During the initial charging of the Auger, it will take time for the Pellets to travel from the Pellet Hopper to the burn pot.

6. When the Pellets begin to fall into the burn pot, turn the Temperature/Dial to "Shut Down Cycle". When the fan stops in about 10 mins, turn the switch OFF (O). Let the grill cool down.
7. Put the Porcelain Cooking Grid, The foil lined Grease Drain Pan and Flame Baffle in their proper locations. For easy clean-up, you should wrap the Grease Drain Pan with heavy-duty aluminum foil. Be sure the edges and ends of the foil are tight against the bottom of the Grease Drain Pan.
8. With the Lid open set the Temperature/Dial to "SMOKE". In approximately 4~6 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Lid and set the Temperature/Dial to any cooking setting desired.
9. NOTE: Before cooking the first batch of food in your new Grill, you will need to warm up the Grill. Turn the Temper ture/Dial to "HIGH" and run for 45 minutes at this setting with the Lid closed. This must be done before cooking any food on the Grill.

ALWAYS START THE GRILL ON SMOKE SETTING WITH THE LID OPEN
Once the Pellets are ignited, close the Lid and set the Temperature Dial to any cooking temperature desired.

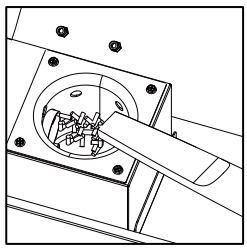
SUBSEQUENT START-UP

With the lid open, switch the power button to "on" and set the temperature/dial to "smoke" mode. After about 4~6 minutes, you'll notice a light-gray smoke coming out of the grill, indicating that the pellets have ignited. Once the pellets are ignited, close the lid and set the temperature/dial to your desired cooking setting.

WARNING! If at any point during cooking or smoking, the grill fails to ignite or the fire in the burn pot goes out while there are still enough pellets in the hopper, it's crucial to follow these steps. Failure to do so may lead to a hazardous "over-firing" of your grill due to excess unburned pellets in the burn pot.

1. Switch the power button to "off" and unplug the power cord. If the grill is still hot, allow it to cool completely. Open the lid and remove all food, porcelain cooking grid, grease drain pan, and flame baffle.
2. Clear out all unburned pellets and ash from inside and around the burn pot.
3. Before reinstalling the flame baffle, grease drain pan, and cooking grids, plug the power cord into an appropriate grounded electrical outlet and restart the grill. Pellets should fall into the burn pot, and the hot rod should start heating up (it will begin to turn red).

   CAUTION! Do not touch it.



4. If this process is successful, you'll soon see flames coming out of the burn pot. Then switch the power button to "off" and let the grill cool down. Position the flame baffle, grease drain pan, and cooking grids back in their proper places.
5. With the lid open, switch the power button to "on" and set the temperature/dial to "smoke" mode. After about 4~6 minutes, you'll notice a light-gray smoke coming out of the grill, indicating that the pellets have ignited. Once the pellets are ignited, close the lid and set the temperature/dial to your desired cooking setting.

MANUAL START-UP PROCEDURE

If the Hot Rod only is not operating, the Grill can still be used to cook and smoke using the **MANUAL LIGHTING PROCEDURE** below:

1. **DANGER! Turn the Switch OFF (o) and disconnect the Power Cord. Allow the Grill to thoroughly cool if it is still hot. From beneath the Pellet Hopper, disconnect the Hot Rod (shown in the wiring diagram). You will need to remove the Hopper Bottom Panel to access the wiring. Once the Hot Rod is disconnected, replace the Hopper Bottom Panel and plug the Power Cord back into an appropriate, grounded electrical outlet.**
2. Open the Pellet Hopper and fill with BBQ PELLETS.
3. Remove the Flame Baffle, Grease Drain Pan and the Cooking Grid to expose the burn pot in the bottom of the Grill.
4. Pour 1/2 cup of BBQ PELLETS into the burn pot.
5. Squirt 2 table spoons of Alcohol Gel fire lighter into the burn pot on top of the Pellets.

DANGER! Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or "freshen up" afire in this Grill. Keep all such liquids well away from the Grill when in use.

6. Carefully light the Alcohol Gel with a fireplace match or a long-reach butane lighter.

   DANGER! Never squirt Alcohol Gel into a burning fire or a hot burn pot. The Alcohol Gel bottle could explode and cause a fire, serious injury or death.

7. Let the Alcohol Gel and Pellets burn for approximately 4 minutes.
8. After assuring the Pellets have ignited, install the Flame Baffle, Grease Drain Pan and the Cooking Grid back in place.

   CAUTION! You will now have a fire in the burn pot. Be careful not to burn yourself when you install these components. Gloves are recommended.

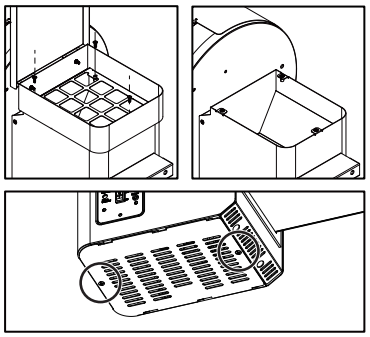
9. Turn the Switch ON (--) and the Temperature/Dial to any setting desired. With the lid closed, let the Grill preheat for approximately 10 minutes before placing food in the Grill.

SHUTTING OFF YOUR GRILL

Once cooking is complete, keep the main barrel lid closed and turn the Temperature Control Dial to SHUT DOWN CYCLE first. The grill will start its automatic cooldown process. The auger system will cease fuel delivery and the fan will run for 10 minutes to burn off any remaining pellets in the burn pot. Then turn the switch OFF (O). Let the grill cool down.

CARE AND MAINTENANCE

To ensure your KingChii® unit provides you with years of flavorful service with minimal cleaning, it's essential to follow these cleaning and maintenance tips:



1. *HOPPER CLEANING:*
   - Empty the pellet hopper by opening the top and removing the screws.
   - Use a long-handled brush or shop-vac to clear away excess pellets sawdust and debris.
   - Check and clean any debris from the fan air intake vent located at the bottom of the hopper. After removing the hopper access panel, wipe off any grease buildup on the fan blades to maintain sufficient airflow to the feed system.
2. *INTERIOR SURFACE CLEANING*
   - Clean the burn pot after each use to ensure proper ignition and prevent debris or ash buildup.
   - Use a long-handled grill cleaning brush to remove any food or buildup from the cooking grids, ideally while they're still warm from cooking. Regular cleaning prevents grease fires caused by debris accumulation. In the event of a grease fire, close the grill lid to extinguish it. If the fire persists, remove the food, turn off the grill, and close the lid until the fire is out. Consider lightly sprinkling baking soda to help extinguish the fire.
   - Regularly check and clean the grease tray as needed, considering the type of cooking you do. Avoid covering the flame broiler or probes with aluminum foil due to the high heat.
3. *EXTERIOR SURFACE CLEANING*
   - Wipe down the grill after each use with warm soapy water to remove grease. Avoid using oven cleaner, abrasive cleansers, or pads on the exterior surfaces, as they may damage the paint.
   - Touch up any paint scratches, wear, or flaking with high heat BBQ paint for general maintenance. Protect your grill with a grill cover when not in use to shield it from weather and pollutants. For long-term storage, keep the unit covered in a garage or shed.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Grill	Every 5-6 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Burn Pot	Every 2-3 Grill Sessions	Scoop Out, Shop-Vac Excess Debris
Cooking Grids	After Each Grill Session	Burn Off Excess, Brass Wire Brush
Grease Drain Pan	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, **Do Not Wash Clean**
Grease Bucket	After Each Grill Session	Scrub Pad & Soapy Water
Auger Feed System	When Pellet Bag is Empty	Allow Auger to Push Out Sawdust, Leaving Hopper Empty
Hopper Electric Components	Once A Year	Dust Out Interior, Wipe Fan Blades with Soapy Water
Air Intake Vent	Every 5-6 Grill Sessions	Dust, Scrub Pad & Soapy Water
Meat Probe	After Each Grill Session	Scrub Pad & Soapy Water
Grill Probe	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water

TIPS & TECHNIQUES

Follow these helpful tips and techniques, passed on from KingChii® owners, our staff, and customers just like you, to become more familiar with your grill.

1. *FOOD SAFETY*

Keep everything in the kitchen and cooking area clean. Use different platters and utensils for cooked meat than the ones you used to prepare or transport raw meat to the grill. This prevents cross-contamination of bacteria. Each marinade or basting sauce should have its own utensil. Keep hot foods hot (above 60°C / 140°F) and cold foods cold (below 3°C / 37°F). Never save marinade for later use. If you plan to serve it with your meat, be sure to boil it before serving. Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours. Defrost and marinate meats in the refrigerator. Do not thaw meat at room temperature or on a countertop, as bacteria can rapidly grow and multiply in warm, moist foods. Thoroughly wash hands with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, and poultry.

2. *COOKING PREPARATION*

Prepare the cooking recipe, fuel, accessories, utensils, and all ingredients you require at the grillside before you start cooking. A BBQ floor mat is very useful for protecting a deck, patio, or stone platform from grease stains or accidental spills due to food handling accidents and cooking spatter.

3. *GRILLING TIPS AND TECHNIQUES*

To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as low and slow). Meat will lose its fibers after reaching an internal temperature of 49°C / 120°F. Misting or mopping are great ways to keep meat from drying out. When searing meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood pellets will turn meats and poultry pink. The band of pink (after cooking) is referred to as a smoke ring and is highly prized by outdoor chefs. Apply sugar-based sauces near the end of cooking to prevent burning and flare-ups. Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time. Use long-handled tongs for turning meats and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will allow juices to escape. Foods in deep casserole dishes will require more time to cook than in shallow baking pans. It's a good idea to put cooked food onto a heated platter to keep it warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving, allowing the juices driven to the surface by heat to ease back to the center of the meat, adding more flavor.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your KingChii® grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful. For FAQ, please contact **KingChiiOfficial@outlook.com** for assistance.

WARNING: Always disconnect the electrical cord prior to opening the grill for any inspection, cleaning, maintenance or service work. Ensure the grill is completely cooled to avoid injury.

PROBLEM	CAUSE	SOLUTION
No Power Lights On The Control Board	Temperature Control Dial is still off.	Press the Power Button, and ensure that the LED displays three digits, indicating a power connection. Then, adjust the Temperature Control Dial to the desired temperature setting.
	Not Connected To Power Source	Confirm that the unit is plugged into a functioning power outlet. Reset the breaker if necessary. Ensure that the GFCI is rated for a minimum of 10 amps (refer to the **ELECTRIC WIRE DIAGRAM** for access to electrical components). Make sure all wire connections are securely attached and dry.
	Fuse Blown On The Control Board	To address issues with the control board: • Remove the hopper access panel (refer to the **ELECTRIC WIRE DIAGRAM** for a diagram). • Remove the two screws from the control panel and hold the control board in place and carefully pull the controller out from inside the hopper. • Check the fuse for any signs of damage, such as a broken wire or blackened transparent fuse tubing. If the fuse is damaged, it needs to be replaced manually.
	The GFCI outlet has been tripped.	Make sure that the GFCI is rated for at least 10 amps.
	Faulty Control Board	The control board requires replacement. Please reach out to Customer Care for assistance in obtaining a replacement part.
Fire in Burn Pot Will Not Light	Auger Motor Is Jammed	Take out the cooking components from the main barrel. Power on the unit by pressing the Power Button, then set the Temperature Control Dial to SMOKE, and examine the auger feed system. Ensure that the auger is visibly dispensing pellets into the Burn Pot. If it's not functioning correctly, contact Customer Care for help.
	Igniter Failure	Take out the cooking parts. Power up with the Power Button, set to SMOKE on the Temperature Control Dial, and check the igniter. Make sure it's heating up by placing your hand above the Burn Pot. Make sure the igniter is protruding 8mm-13mm / 0.3inch-0.5inch. If not working right, follow **SUBSEQUENT START-UP** or contact Customer Care for help or a replacement.
	Insufficient Air Flow Through Burn Pot	Inspect the Burn Pot for ash buildup or blockages. Follow the **CARE AND MAINTENANCE** guidelines for clearing ash buildup. Verify the fan's operation and ensure there are no blockages in the air intake. Clean the fan if necessary, following the **CARE AND MAINTENANCE** instructions.
"ErH" Error Code	The Unit Has Overheated, Possibly Due To Grease Fire Or Excess Fuel.	Press the Power Button to switch off the unit and allow the grill to cool down. Remove the hopper access panel (refer to the **ELECTRIC WIRE DIAGRAM** diagram) and follow the provided instructions for maintenance. After completing the maintenance, remove any pellets and ensure all components are correctly positioned. Once the unit has cooled, press the Power Button to turn it on, then select your desired temperature setting. If the error code persists, replace the RTD sensor. If the error code continues to be displayed, please contact Customer Care for further assistance.
"ERP" Error Code	Grill Probe wire not making connection.	Press the Power Button to switch off the unit, and allow the grill to cool down. Remove the hopper access panel (refer to the **ELECTRIC WIRE DIAGRAM** diagram) , and inspect the Grill Probe wires for any damage. Ensure that the Grill Probe molex connectors are securely connected and properly aligned with the Control Board.

"Erl" Error Code	Grill fails to perform start-up cycle	To shut down the unit, press the Power Button and allow the grill to cool. Then, remove the hopper access panel (refer to the ELECTRIC WIRE DIAGRAM diagram) , and ensure that all cooking components are properly positioned. Check the hopper for sufficient fuel and clear any obstructions in the feed system. Remove any remaining pellets and follow the **CARE AND MAINTENANCE** instructions provided. Additionally, inspect the grill probe to confirm the accuracy of the actual temperature and clean if necessary. Verify the ignitor's positioning and functionality, especially in extreme cold conditions, which may require a second start. Lastly, check the fan to ensure it is functioning correctly and clean if needed according to the provided instructions.
	Grill will not stay lit	
"noP" Error Code	Wrong meat probe	Only **PT1000** meat probes are compatible.
	Bad Connection At Connection Port	Disconnect the meat probe from the connection port on the Control Board, then reconnect it, ensuring the adapter is firmly attached. Inspect the adapter end for any signs of damage. If the issue persists, please contact Customer Care for a replacement part.
	Meat Probe Damaged	Inspect the meat probe wires for any signs of damage. If you notice any damage, please contact Customer Care to arrange for a replacement part.
	Faulty Control Board	The Control Board requires replacement. Please reach out to Customer Care to obtain a replacement part.
Grill Will Not Achieve Or Maintain Stable Temperature	Insufficient Air Flow Through Burn Pot	Inspect the Burn Pot for any ash buildup or obstructions, following the **CARE AND MAINTENANCE** instructions for dealing with ash accumulation. Verify the fan is functioning correctly and that the air intake is clear of any blockages. If dirty, follow the **CARE AND MAINTENANCE** instructions for cleaning the fan. Confirm the operation of the auger motor and ensure there are no blockages in the auger tube. After completing these steps, start the grill, set the temperature, and wait for 10 minutes. Ensure that the flame produced is bright and vibrant.
	Lack Of Fuel, Poor Fuel Quality, Obstruction In Feed System	Inspect the hopper to ensure that the fuel level is sufficient, and refill if it is low. If the quality of the wood pellets is poor or if the pellets are too long, they may cause an obstruction in the feed system. In such cases, remove the pellets and follow the **CARE AND MAINTENANCE** instructions
	Grill Probe	Inspect the status of the Grill Probe. If it is dirty, follow the **CARE AND MAINTENANCE** instructions. If it is damaged, contact Customer Care for a replacement part.
Grill Produces Excess Or Discolored Smoke	Grease Build-Up	Follow ***Care and Maintenance*** instructions.
	Wood Pellet Quality	Remove any moist wood pellets from the hopper. Follow the **CARE AND MAINTENANCE** instructions to clean it out thoroughly. Then, replace them with dry wood pellets.
	Burn Pot Is Blocked	Remove any ash and debris from the burn pot.
	Insufficient Air Intake For Fan	Check the fan to ensure it is functioning properly and the air intake is not blocked. Follow **Care and Maintenance instructions** if dirty.
Frequent Flare-Ups	Cooking Temperature	Try cooking at a lower temperature. Grease has a flash point, so keep the temperature below 176°C / 350°F when cooking highly greasy food.
	Grease Build-Up On Cooking Components	Follow ***Care and Maintenance*** instructions.

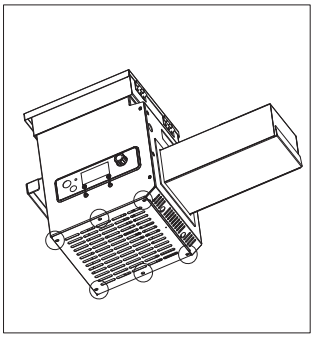
ELECTRICAL WIRE DIAGRAM

The Digital Control Board system is an intricate and valuable piece of technology. For protection from power surges and electrical shorts, consult the wire diagram below to ensure your power source is sufficient for the operation of the unit.

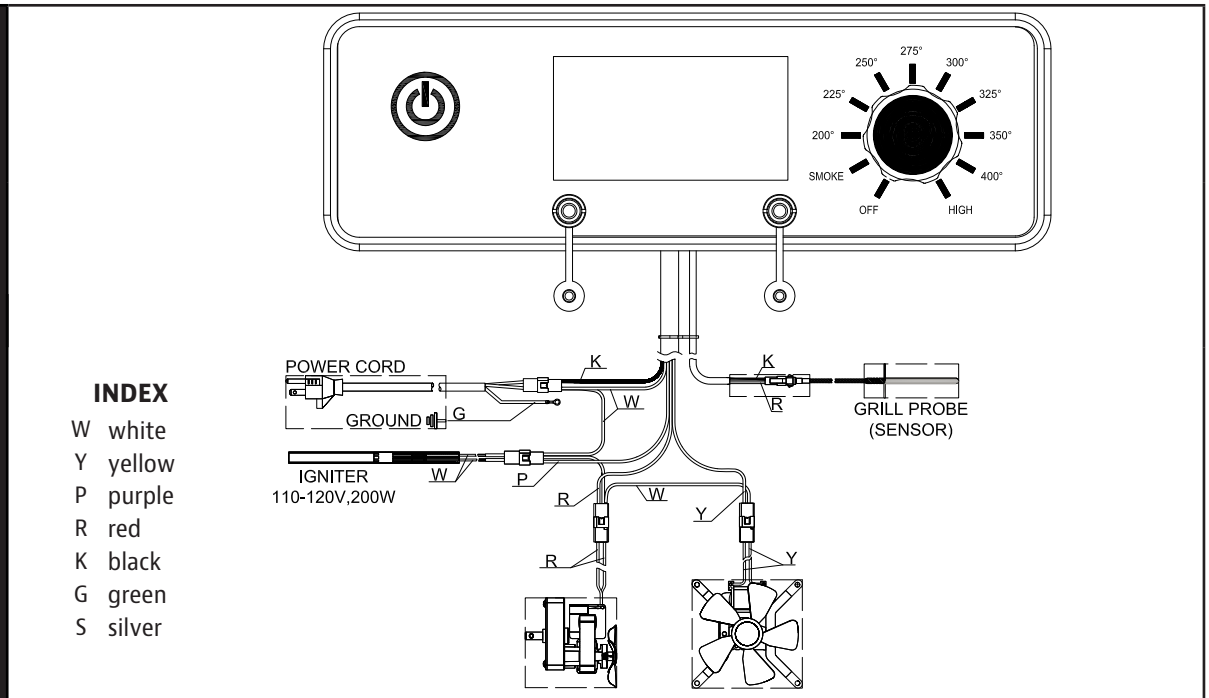
ELECTRIC REQUIREMENTS
110-120 V, 60 Hz, 250 W, 3-PRONG GROUNDED PLUG

NOTE: Electrical components, passed by product safety testing and certification services, comply with a testing tolerance of ± 5-10 percent.

LOCATE AND REMOVE THE FOUR SCREWS OF ACCESS PANEL ON UNDERSIDE OF UNIT



FUEL INPUT RATING:
2.82 LB/H
(1.28 KG/H)



INDEX

W	white
Y	yellow
P	purple
R	red
K	black
G	green
S	silver

WARRANTY

KingChii® wood pellet grills warranty terms are as follows:

1. Warranty PeriodThis
warranty is effective from the date of purchase and lasts for one year. Proof of purchase (original sales receipt) must be provided to validate the warranty.

2. Coverage
The warranty covers all parts with defects in materials or workmanship. It does not cover normal wear and tear, such as scratches, dents, or cosmetic changes that do not affect the grill's performance.

3. Warranty Service
During the warranty period, KingChii® will provide free replacement parts for defects that fall under the warranty.

4. Exclusions
The following are not covered under this warranty:
· Damage caused by human factors, improper use, or force majeure;
· Rust or oxidation caused by environmental factors (such as high temperature, humidity, or chemicals), unless it affects the structural integrity;· Normal wear and cosmetic issues.

5. Recommended Use
To extend the lifespan of the grill, it is recommended to use a grill cover when not in use. Please note that using a cover is a maintenance recommendation and does not affect warranty rights.