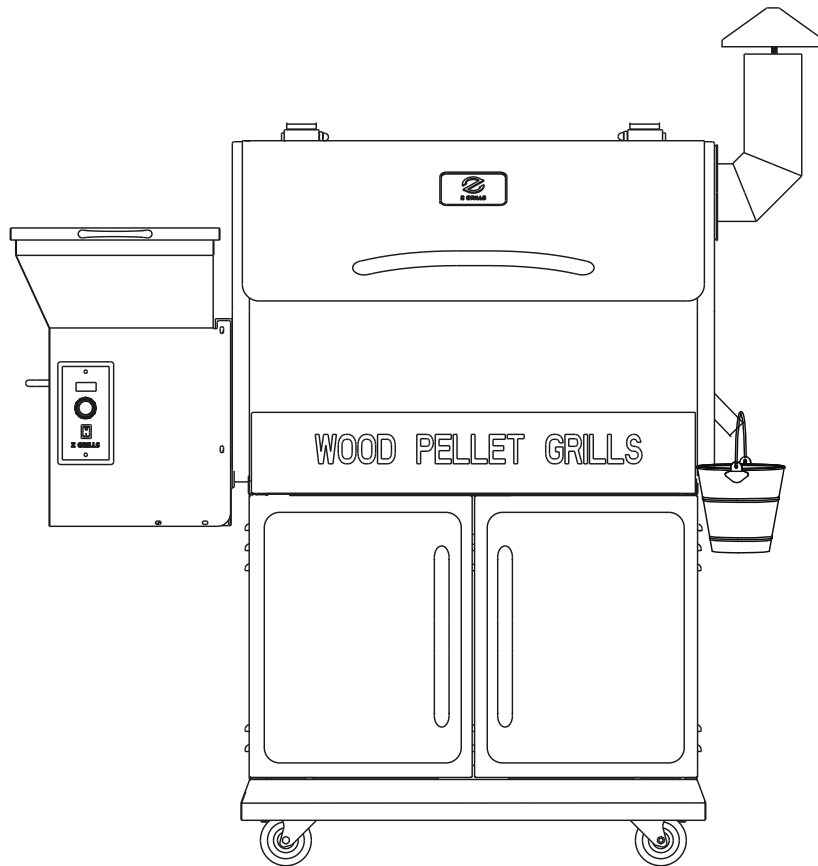


Z GRILLS
Feed Life™



Z Grills ZPG-700E-XL Wood Pellet Smoker Grill

Owner Manual

www.zgrills.com.au

IMPORTANT SAFETY INFORMATION

DANGER!

- **FLAMMABLE LIQUIDS:** Never use or store flammable liquids near the grill, or use flammable liquids to light the grill.
- **OUTDOOR USE ONLY:** Do not operate the grill indoors or in enclosed spaces as carbon-monoxide poisoning may occur.

DANGER!

- **HIGH VOLTAGE ELECTRICITY:** Plug the grill into an earthed AC power outlet with safety switch fitted in the house power box.
- **DISCONNECT POWER:** Always disconnect the power supply (unplug) before completing servicing of the grill.

WARNING!

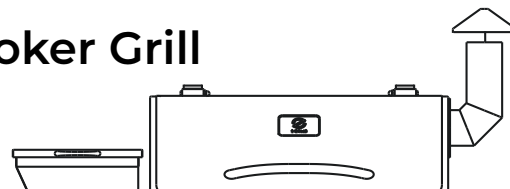
- **FOLLOW INSTRUCTIONS:** Assemble and use this grill ONLY in accordance with the instructions in this manual.

WARNING!

- **SAFE DISTANCE:** During operation keep the grill a MINIMUM of 1m overhead clearance and 0.3m side/rear clearance from any wall or combustible material.
- **HOT SURFACES:** This grill will be extremely hot during operation and for some time after turning off. Take care to avoid burns.
- **CHILDREN:** Never leave the grill unattended when young children are present.

CAUTION!

- **PELLET STORAGE:** Always store wood pellets in a dry location, away from heat or ignition sources.
- **CLEANING:** Keep the grill clean in line with the instructions in this manual. A dirty grill can result in dangerous grease fires.



Contents

1. Operating Guidelines	4
2. Quick Reference Guide	5
3. Technical Specifications	6
4. Food Minimum Cooked Temperatures	6
5. Cleaning the Grill	7
6. Controller Operation	8
7. Error Codes	8
8. Main Grill Components	9
9. Unpacking & Assembly Instructions	10
10. Wiring Diagram	14
11. Spare Parts List	15
12. Initial Startup Instructions	16
13. New Grill Burn In	16
14. Normal Operation	17
15. Manual Operation	18
16. Troubleshooting	19
17. Grill Repair Instructions	21
18. Limited Product Warranty	22

1. Operating Guidelines

- For convenient and safe assembly, use at least two people to assemble.
- DO NOT use the grill in any enclosed area, it is for outdoor use only.
- DO NOT use your grill outside on rainy days, it must not get wet.
- DO NOT store or use combustible materials or liquids near the grill.
- DO NOT move your grill while operating or while it is hot. Wait until the grill is completely cold.
- DO NOT place heavy objects on top of the hopper lid as it could tip over.
- Keep children away while the grill is in use.
- Parts of your grill will become very hot so take care as serious burns could result.
- Always keep the Pellet Hopper dry. The wood pellets will expand, break apart and even jam the Auger feed system if they get wet or are exposed to high humidity. Store pellets in air tight containers and only pour as much as required for your cooking into the hopper.
- Maintain a safe distance between your grill and any combustible materials.
- If a grease fire occurs, turn the controller OFF and leave the lid CLOSED until the fire is extinguished. DO NOT unplug the power cord. DO NOT throw water on it. DO NOT try to smother the fire.
- Clean and maintain your grill after each use.
- Only use wood pellets which are made specifically for BBQs and no larger than 6mm in diameter.
- Use of heat-resistant gloves when operating this grill.
- Cover the Grease Tray with heavy-duty aluminum foil before use to make it easier to clean. Replace the foil regularly and clean any grease in the drain to reduce the chance of grease fires.
- Make sure the power cord is disconnected before performing any service or maintenance.
- Never put water into the Pellet Hopper or Fire-pot.
- Never add pellets into the Fire-pot whilst the grill is operating.
If the hopper runs out of pellets, let the grill cool down and repeat INITIAL STARTUP INSTRUCTIONS.
- Take care when pushing the grill around as it can tip over when pushed on uneven ground, especially if the Hopper is full of pellets.
- Lock the rear wheels if on sloping or uneven surfaces.

2. Quick Reference Guide

INITIAL STARTUP PROCEDURE

- The Initial Startup Procedure must be completed before first use and each time after the grill runs out of wood pellets. See section 12 for details.

NEW GRILL BURN IN

- It is important to complete a 45 minute HIGH temperature BURN IN before cooking any food on a new Z Grill. See section 13 for details.

NORMAL STARTUP PROCEDURE

- Turn the power ON and set the controller to SMOKE.
- Keep the lid OPEN until smoke appears and the “roaring” fire sound is heard.
- Turn the Temperature Dial to the desired setting.
- Wait 10 minutes, or until the temperature is reached before putting food in.

NORMAL SHUTDOWN PROCEDURE

- After cooking, always turn the Temperature Dial to SHUT DOWN CYCLE and let the grill run until the fan turns off (do not disconnect the power until off).
- If cooking on HIGH turn to SMOKE setting for 10 minutes before turning to SHUT DOWN CYCLE.

GREASE FIRE

- Turn the grill OFF and leave the Grill Lid CLOSED until the fire is out.
- Do NOT apply water or try to smother the flames.
- Clean the grill regularly to avoid grease fires.

PELLET USAGE RATE

- Low and Slow (<107°C) 0.3~0.5kg/hour
- High temperatures (>176°C) 0.8~1kg/hour
- Depends on type of pellet used and outside temperature, wind and sunlight

3. Technical Specifications

Grill Model	ZPG-700E (V3) also called the 700E-XL
Main Grill Rack	488 x 660 mm (0.322m ²)
Small Grill Rack (x2)	175 x 700 mm (x2 = 0.245m ²)
Total Grilling Area	0.567 m ² (880 square inches)
Power Supply	240VAC 50Hz
Max Power Usage	300W
Hopper Capacity	10 kg
Assembled Dimensions	1230 wide x 570 deep x 1300 mm tall

4. Food Minimum Temperature Chart

- When cooking meat and fish use food probes to monitor the internal temperature.
- Minimum temperatures must be reached to kill bacteria ensuring the meat is safe to eat. It can also indicate how well cooked it is.
- Below chart is provided as a reference only.
- Check online for more detailed temperature values for the specific food you are cooking. The below temperatures are just a reference guide only.

Minimum Safe Internal Temperatures

Beef & Veal (Whole cuts)	63°C
Lamb (Whole cuts)	63°C
Pork (Whole cuts)	63°C
Minced Beef	72°C
Sausages	74°C
Fish	63°C
Poultry	74°C

5. Cleaning the Grill

Clean the Grill after each use, as accumulation of grease, ash and soot can increase the risk of a grease fire and result in inefficient operation.

Grease Tray, Drain & Bucket

- Remove foil from the Grease Tray and wipe off any surface grease.
- Clean out the the V-shaped drain and spout to the Grease Bucket. This is easiest to do while the grill is still warm (but not hot). Be careful!
- Dispose of any grease in the Grease Bucket and wash clean with warm soapy water.

Grilling Racks

- Use a wood scraper or other gentle material to scrape off any large chunks.
- Do NOT use a stainless steel wire brush as it can damage the ceramic coating.
- Using a wet cloth while the grill racks are still hot can remove the majority of the grease (use tongs or wear gloves).
- Do NOT use acidic or strong chemical cleaners as they may damage the grill rack ceramic coating.

Fire Pot and Chimney

- Ash in the Fire-pot and the base of the Grill Drum can be vacuumed out. Only vacuum when the grill is cold, switched OFF and unplugged from power supply.
- Once every 50 hours of use, remove the Chimney Cap and clean with warm soapy water. Scrape any soot from the chimney with a non-metallic object and wipe clean with BBQ wipes.

Grill Surfaces

- Wipe down the inside and outside of the Grill with BBQ cleaning wipes, or warm soapy water and moist (not too wet) cloth.
- Cover the grill with the protective cover when not in use if stored outdoors. The Grill must not be exposed to rain.
- Gently clean the Temperature Sensor in the grill periodically to ensure accurate temperature readings.

Food Temperature Probes

- Food probes must be scrubbed thoroughly after each use with hot soapy water to avoid food contamination. Avoid immersing the entire cable in water.

Wood Pellets

- Wood pellets can absorb moisture if sitting for an extended period of time in the hopper. They may not burn properly and if very moist can even cause the auger to become blocked. Always store wood pellets in an air tight bag or container.
- Scoop out wood pellets in the hopper and run the Grill until all pellets are depleted if not planning to use the grill for several weeks.

6. Controller Operation

The Controller monitors the Temperature Sensor inside the Grill and turns on/off the Auger Motor and sets the Fire-pot Fan speed. It can take some time for temperatures to stabilise at the desired setting. Avoid frequently adjusting the temperature or opening the lid.

The Grill internal temperature and two food temperature probes can also be monitored on the display.

Controller Dial Settings

- **Shut Down Cycle:** Safe shutdown after operation.
- **Smoke:** Low temperature operation with maximum amount of smoke. Smoke will appear in cycles.
- **82 ~ 190°C:** Target temperature settings
- **High:** 232°C maximum operating temperature

PROBE TEMP Button

- Default display is the current Grill Temperature
- Press the PROBE TEMP button to cycle through:
Grill Temperature ► PROBE 1 ► PROBE 2



7. Error Codes

Error codes will be displayed on the controller screen. All operation will cease when there is an Error, so the problem must be solved before the grill can operate normally. Check the Troubleshooting section for more detailed information as well.

Er1 = Temperature Sensor Failure

- Check to ensure the Temperature Sensor cable plug is properly connected.
- Check sensor cable connection on the controller board blue terminal block.

Er2 = Controller System Error

- Reset the controller by following these steps:
 - Switch the Grill OFF and turn to Shut Down Cycle position
 - Switch Grill back ON and then turn to SMOKE to start normal operation
- Error will display if Dial is already turned to a temperature when switching on.

LEr = Low Temperature Error. Grill internal temperature below 65°C for 20min

- Grill may have run out of pellets or the Ignition Rod is not operating.

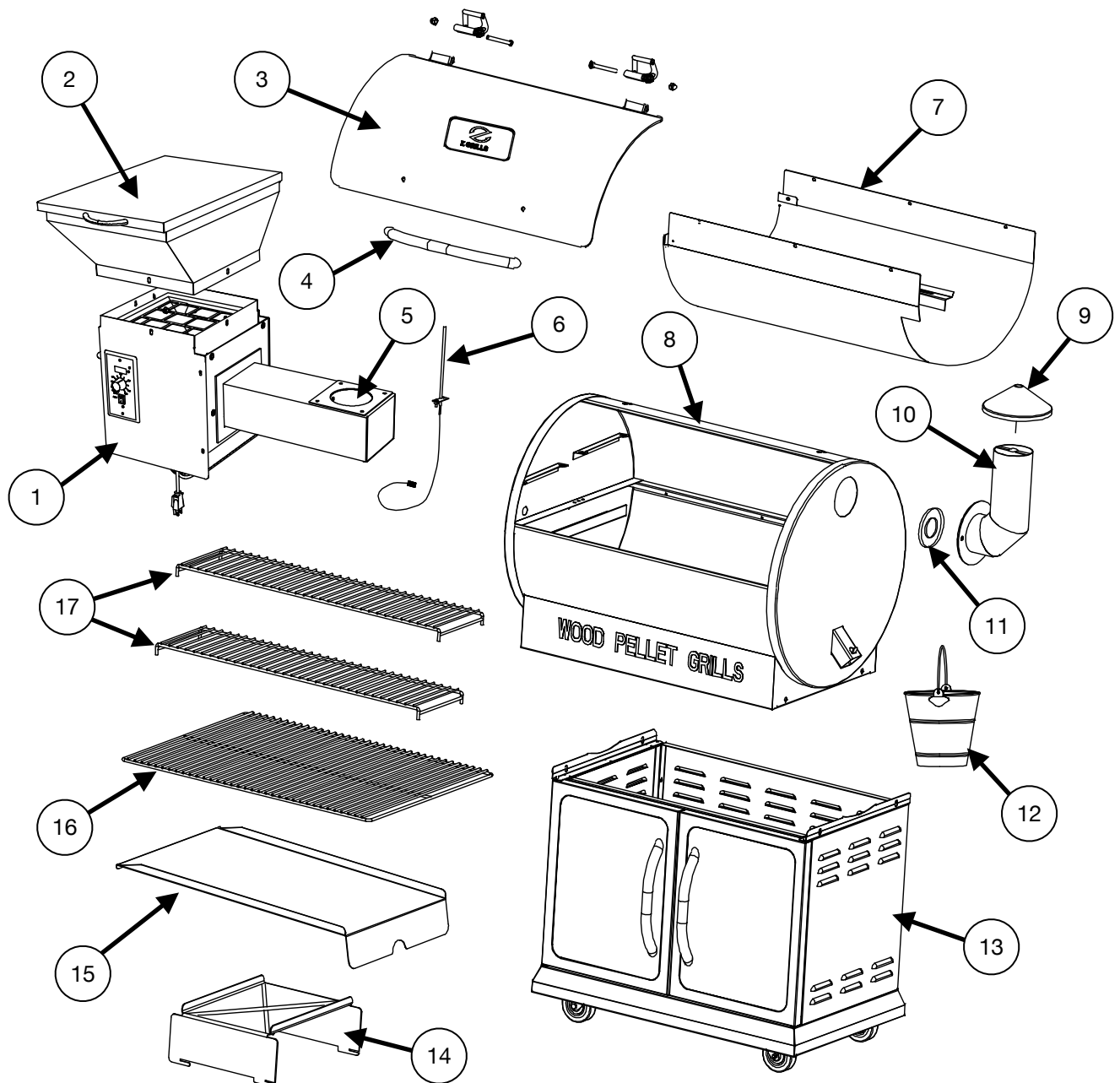
HEr = High Temperature Error. Grill internal temperature above 287°C

- Turn to Shut Down Cycle position and switch the Grill OFF
- Open the Grill Lid then switch the Grill back ON and turn to SMOKE position
- Wait until the controller display has dropped below 90°C, then close the Grill Lid and turn to the desired temperature.
- High temperature error can also occur in hot weather when the grill is in the direct sun. Open the Grill Lid and move it into the shade to reduce the temperature.

8. Main Grill Components

1	Hopper Bottom Assembly
2	Hopper Feed Chute
3	Grill Lid
4	Grill Lid Handle
5	Fire Pot
6	Grill Temperature Sensor
7	Thermal Insulating Sheet
8	Grill Drum
9	Chimney Cap

10	Chimney Stack
11	Chimney Gasket
12	Grease Bucket
13	Grill Base
14	Heat Baffle
15	Grease Tray
16	Main Grilling Rack
17	Small Grilling Racks



9. Unpacking & Assembly Instructions

The boxes and some of the components are heavy.
2 people are required to safely complete the assembly process.

Unpacking

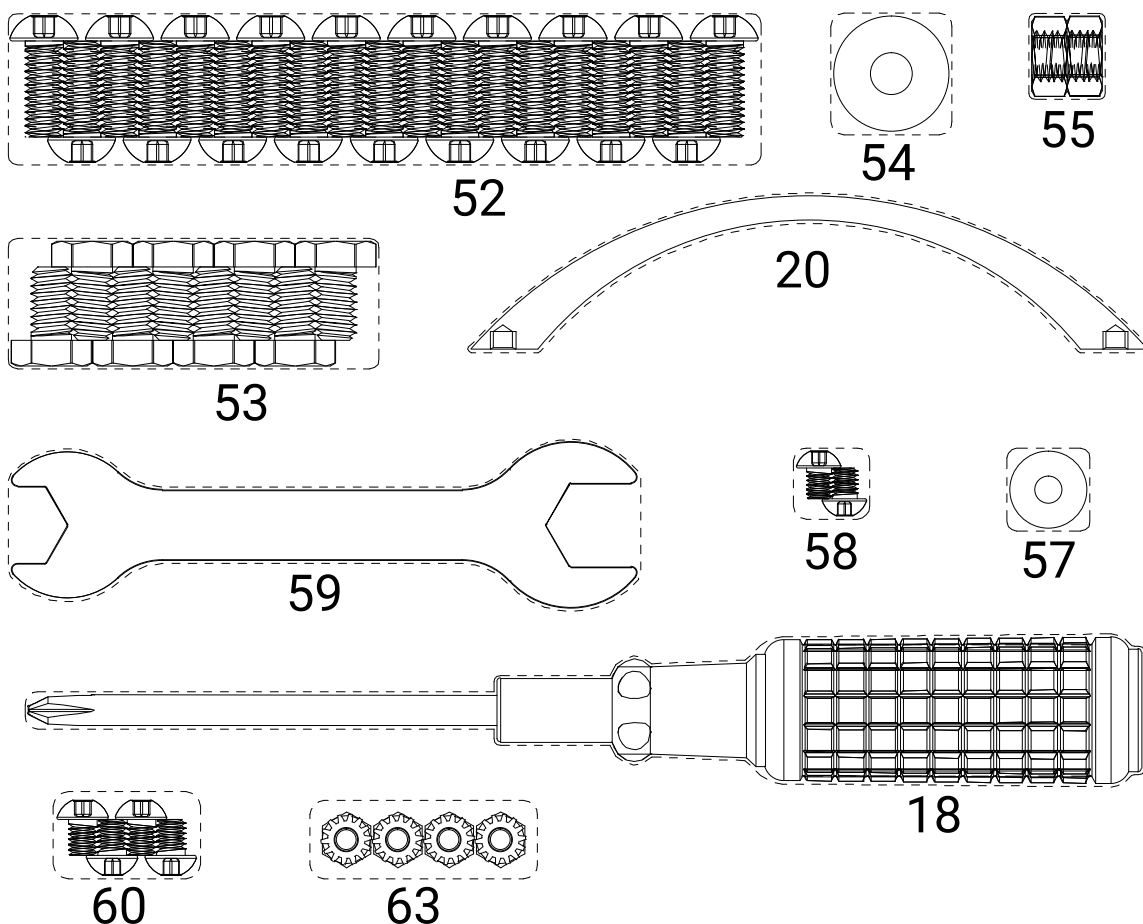
- Do not place painted metal components directly on bricks or concrete as it may scratch the paint. Lay down a sheet of cardboard to sit them on.
- It is recommended to unpack all components and lay them out flat before beginning assembly.

Assembly Process

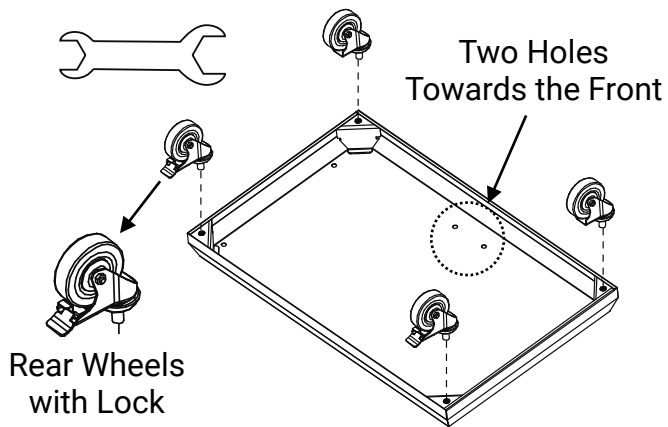
- Follow the step by step assembly instructions on the following pages.
- Wear gloves when handling the Grease Tray as it has a light layer of oil to prevent rusting and may have sharp edges.

Tools and Fasteners

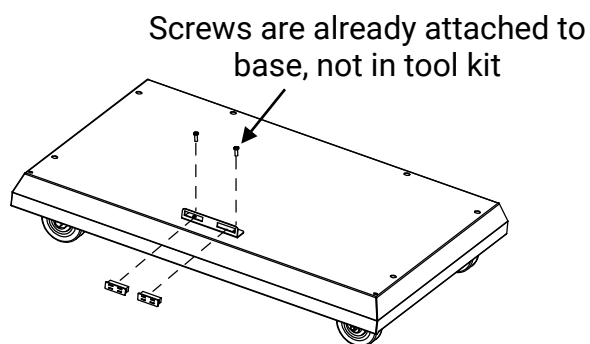
- All the required fasteners (nuts and bolts) and tools are provided together with the grill in the shrink-wrapped package. Note the number code beside each component as it is referred to in the assembly instructions.
- If using your own electric screwdriver, use a low speed, low torque setting to avoid damaging screw threads. Always start the thread by hand before using the electric screwdriver.



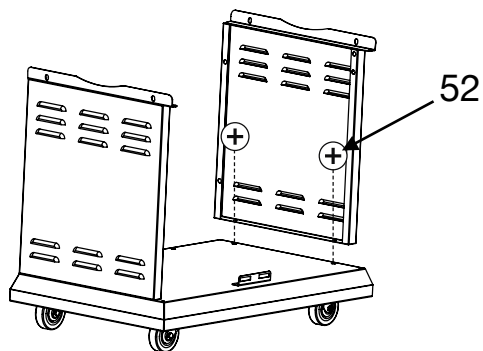
STEP 1 - WHEELS



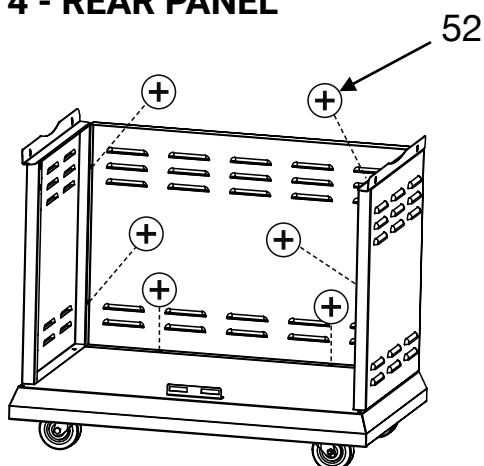
STEP 2 - DOOR MAGNETS



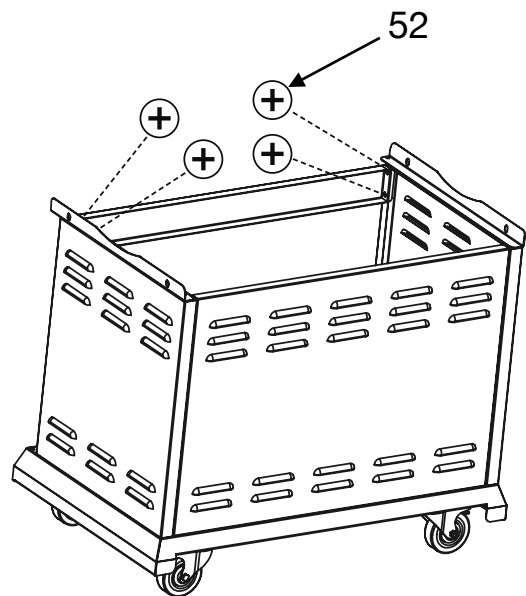
STEP 3 - SIDE PANELS



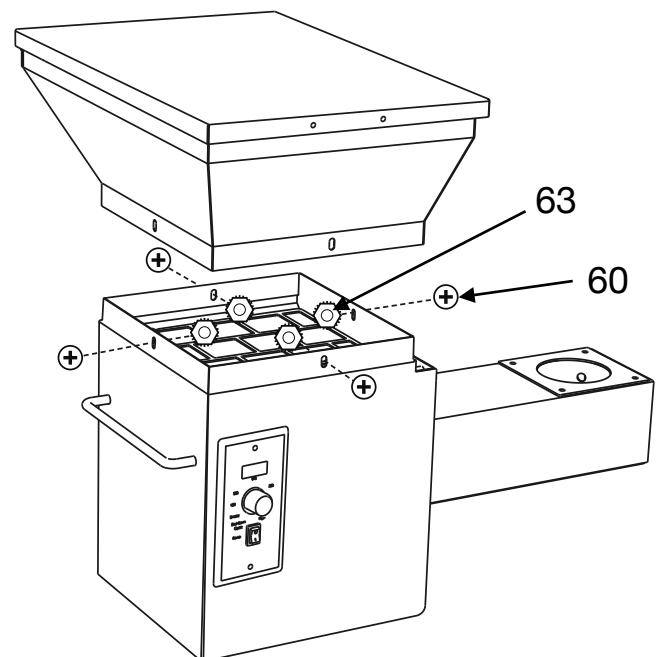
STEP 4 - REAR PANEL



STEP 5 - FRONT BRACE



STEP 6 - HOPPER ASSEMBLY



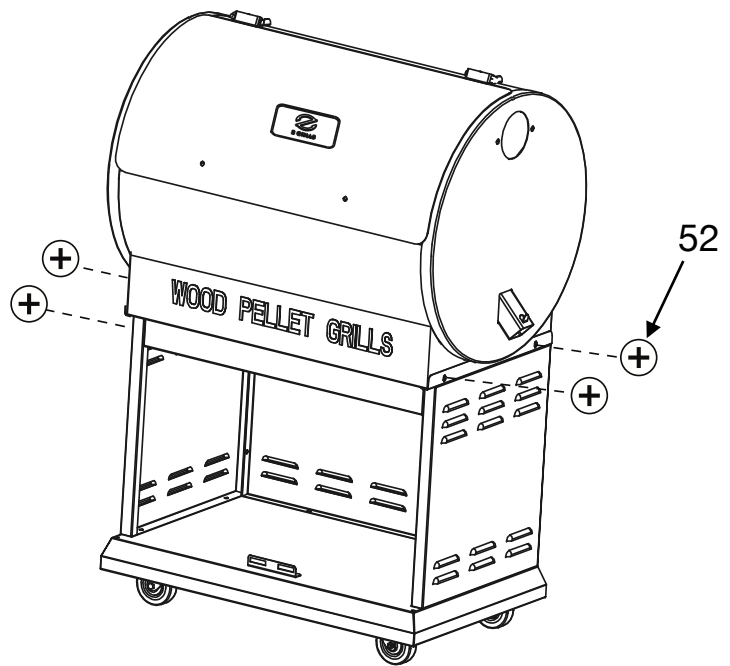
TIP:

Cover the opening of the hopper with a piece of cardboard to prevent the kep nuts from accidentally falling into the Auger. If they do fall in, remove with a magnetic screwdriver.

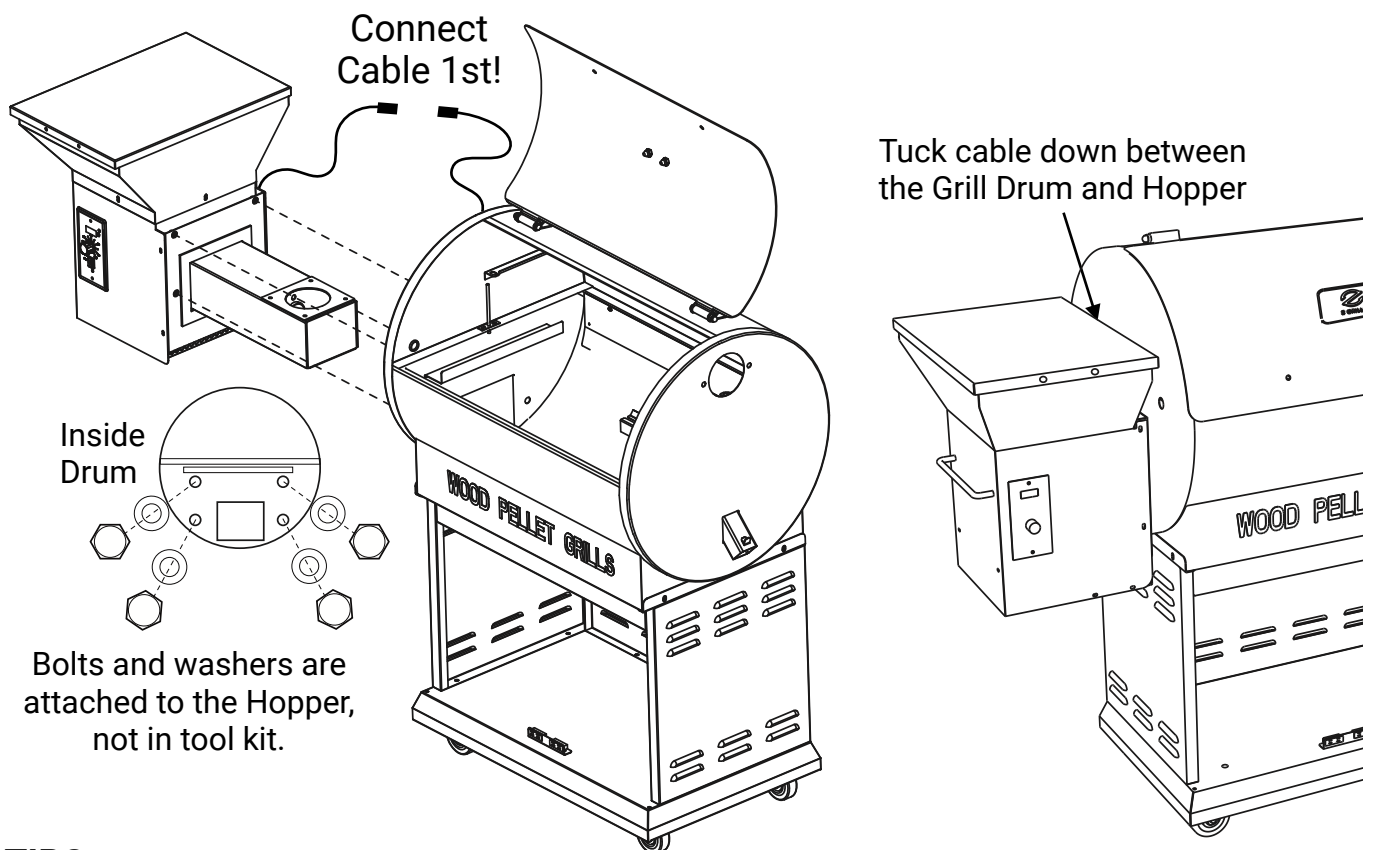
STEP 7 - DRUM & BASE ASSEMBLY

TIPS:

1. Lock the rear wheels so the Base doesn't move around.
2. Use two people to lift the Drum up onto the base.
3. Align the Base holes with the threaded holes in the Drum.
4. Only tighten screws once all 4 are in place.
5. Do NOT fully tighten all screws until doors are in place and level.



STEP 8 - HOPPER & DRUM



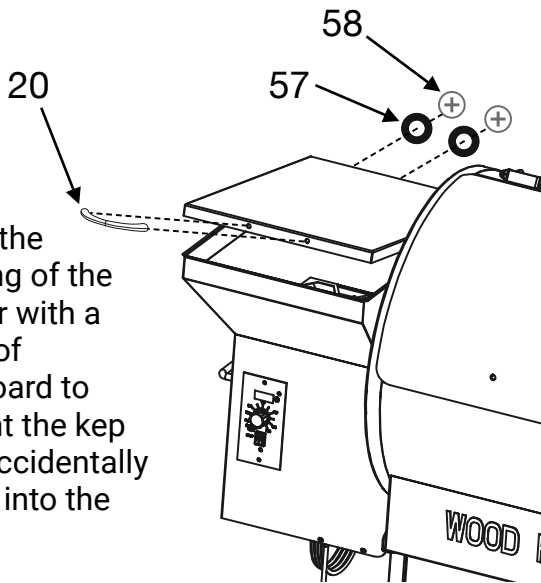
TIPS:

1. Connect the Temperature Sensor cable BEFORE positioning the Hopper into the Grill Drum.
2. The Hopper is heavy so get assistance from a 2nd person when sliding into the Grill Drum and attaching the bolts. Ensure the rear wheels are locked.
3. Finger tighten all 4 bolts evenly before tightening with the spanner. Do not over-tighten!
4. Neatly bundle the cable using the twist tie wire from the power cable. Slide the cable bundle down between the Hopper and Drum.

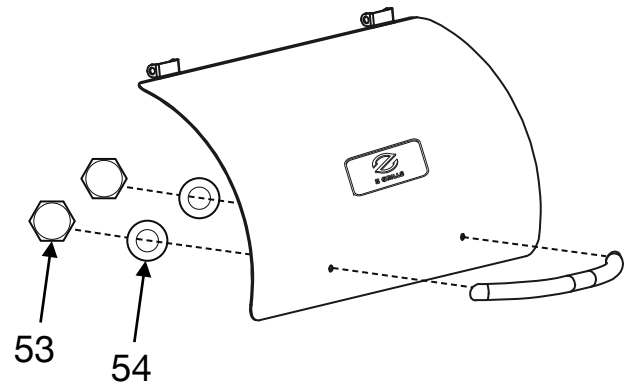
STEP 9 - HOPPER LID HANDLE

TIP:

Cover the opening of the hopper with a piece of cardboard to prevent the kep nuts accidentally falling into the Auger.

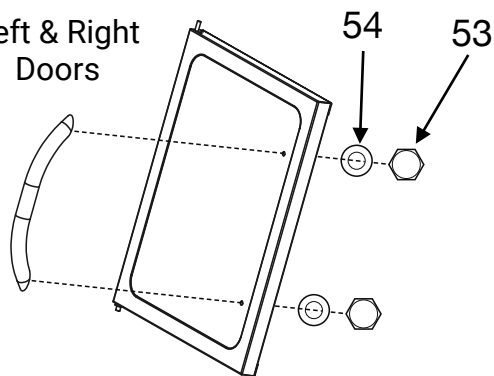


STEP 10 - GRILL LID HANDLE

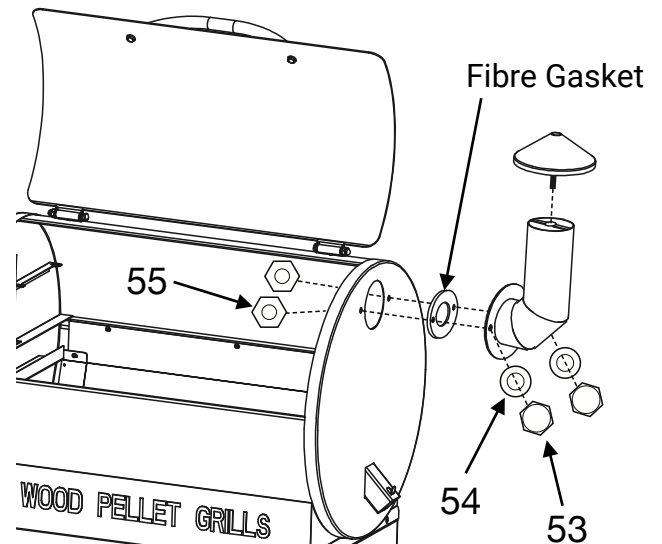


STEP 11 - DOOR HANDLES

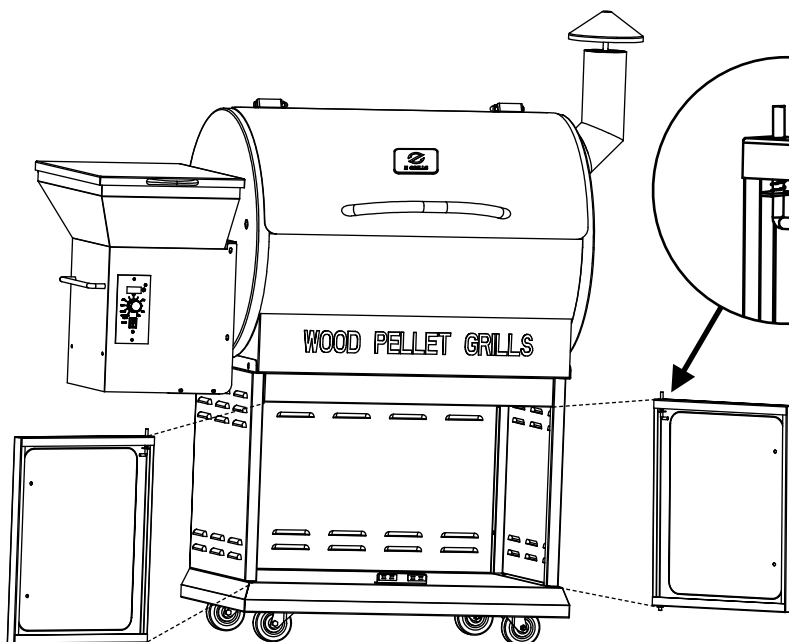
Left & Right Doors



STEP 12 - CHIMNEY



STEP 13 - COMPARTMENT DOORS



Pull spring pin down, fit door into the cabinet then release to lock in position

TIP:

If the doors are not level with each other, loosen the cabinet back and side panel screws, align the doors then tighten up all screws.

Ensure the wheels are sitting on a flat, even surface.

STEP 14 - HEAT BAFFLE

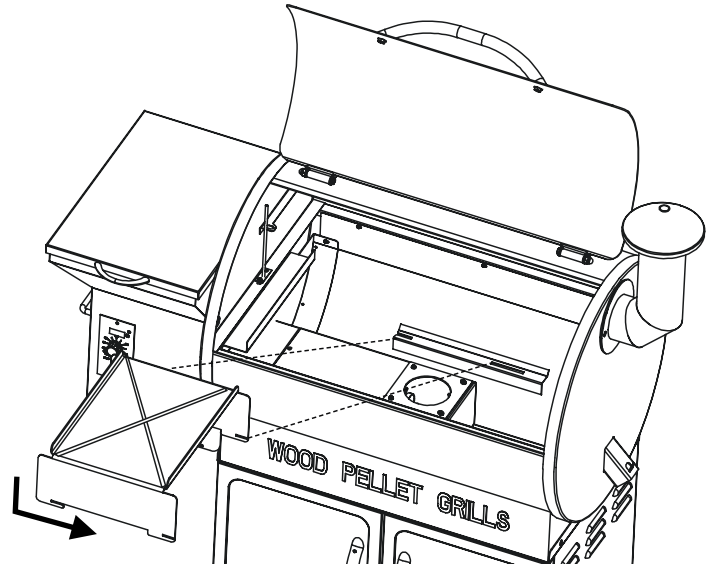
TIPS:

1. Gently tap the Heat Baffle in and out of the slots. Using force will make it more difficult to remove.
2. Only remove the Heat Baffle once the grill has completely cooled down.

INSERT



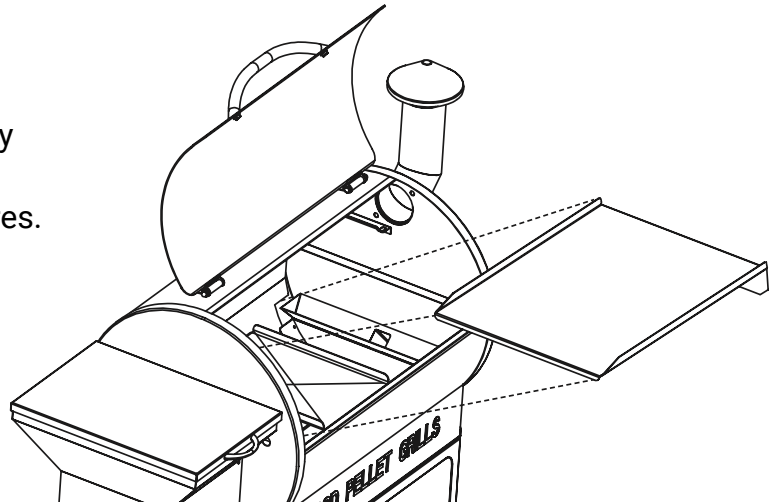
REMOVE



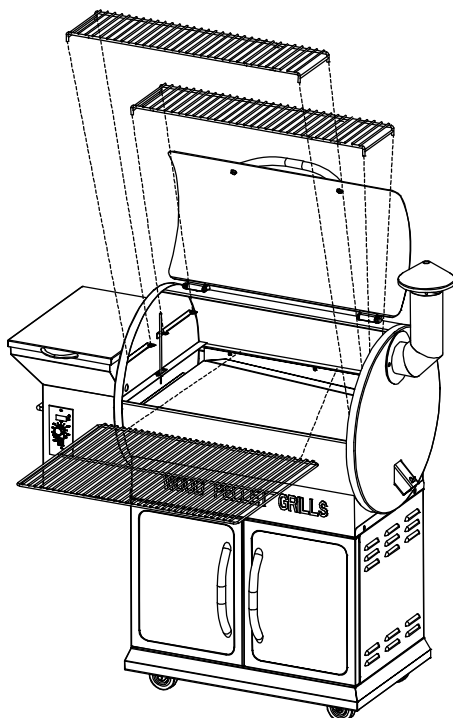
STEP 15 - GREASE TRAY

TIPS:

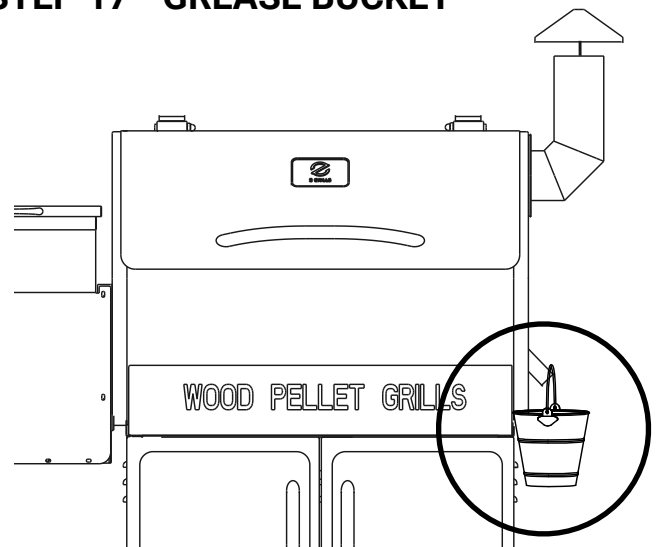
1. Cover Grease Tray with heavy duty aluminium foil for easy cleaning.
2. Clean regularly to avoid grease fires.



STEP 16 - GRILL RACKS



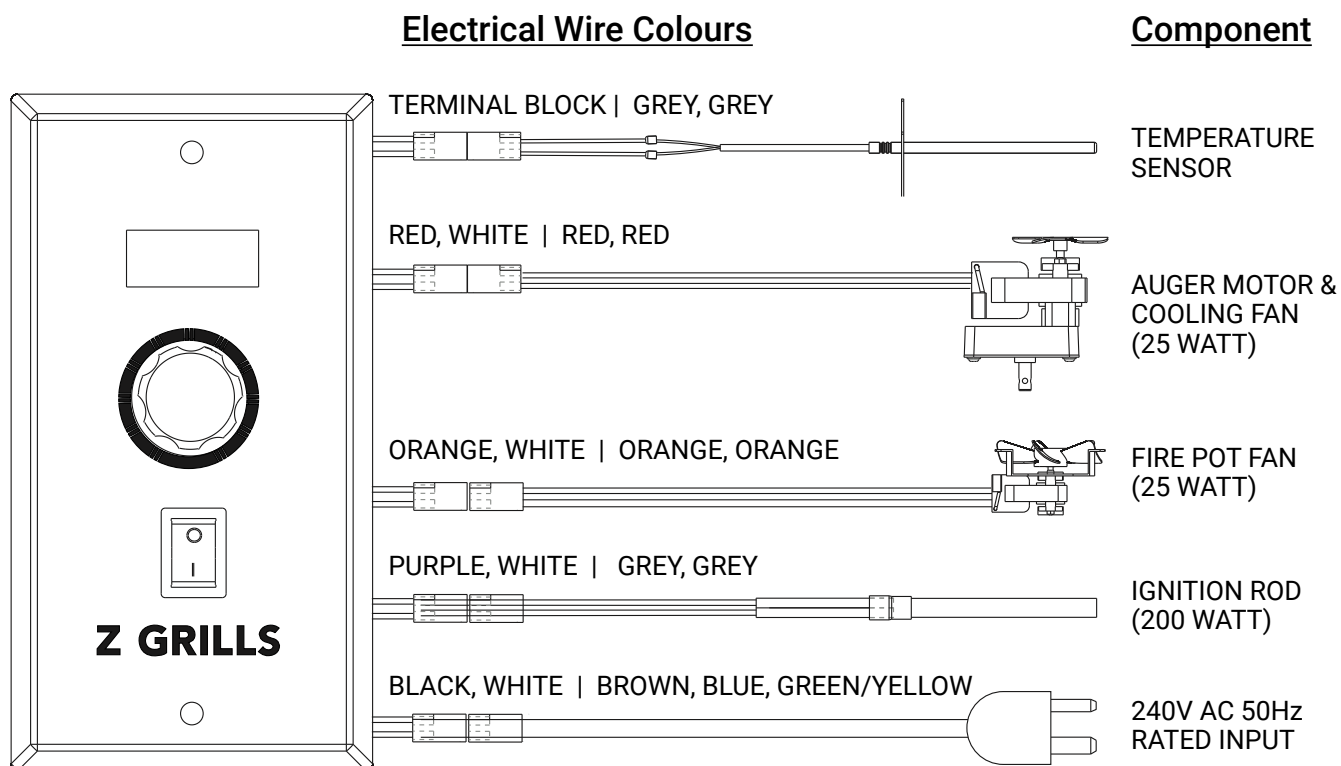
STEP 17 - GREASE BUCKET



TIP:

Regularly clean Grease Bucket with warm soapy water.

10. Wiring Diagram



11. Spare Parts List

If a component is damaged, lost or just worn out through normal use, spares may be available. Please refer to the chart below for most common spare components.

Contact support@zgrills.com.au to order spare parts.

Component Description	Part Name
Grill Temperature Sensor	ZG-700-TSENSOR
Controller Board	ZG-CONT
Fire Pot Fan	ZG-FPFAN
Ignition Rod	ZG-IROD
Auger	ZG-AUGER
Auger Motor	ZG-AMOTOR
Heat Baffle	ZG-700-HBAFF
Grease Tray	ZG-700-GTRAY
Hopper & Auger Assembly	ZG-700-HA-ASS
Small Grill Rack	ZG-700-SGRACK
Main Grill Rack	ZG-700-MGRACK

12. Initial Startup Instructions

Follow the initial startup process before first use, and each time after the grill runs out of wood pellets.

1. Remove Grill Racks, Grease Tray and Heat Baffle from the Grill.
2. Open the Pellet Hopper Lid and check to ensure there are no foreign objects in the Hopper or Auger. Open the Grill Lid as well.
3. With the power switch in the OFF position, plug in the power cord to 240V grounded 10 Amp power supply.
4. With the Controller Dial in the Shut Down Cycle position, switch the grill ON and then turn the Temperature Dial to SMOKE position.
5. Check the following:
 - ✓ Confirm the Auger is rotating (it turns very very slowly and will stop/start)
 - ✓ Hold your hand above the Fire-pot to confirm air flow
 - ✓ Look to see if the Ignition Rod turns a dull red (very hot) colour in 2-4min.

DO NOT TOUCH THE IGNITION ROD - IT WILL CAUSE SERIOUS BURNS
6. Pour some Pellets into the Hopper (1-2 kg is sufficient)
7. Turn the Dial to HIGH and wait for the Pellets to slowly feed through the long tube into the Fire-pot. This will take 7-8 minutes.
8. As soon as Pellets begin to drop into the Fire-pot turn the Dial to SMOKE and wait until the Pellets ignite and come to full flame.
9. Place the Heat Baffle, Grease Tray and Grill Racks back into the Grill. The grill is now ready to completing the New Grill Burn-In (first time use), or normal cooking.

13. New Grill Burn-In

This process runs the grill at the highest temperature setting (burning pellets) to burn off any surface oils on the metal components and remaining odour from the paint. This must be completed before cooking any food. The smoke will have an oily odour, so avoid breathing in the smoke or completing the Burn-In near an open window.

1. If you have just completed the Initial Startup Process, the unit should be running on the SMOKE setting with the Heat Baffle, Grease Tray (no foil) and Grill Racks all placed inside. Proceed to step 3.
2. If OFF, turn ON, open the Grill Lid and turn to SMOKE. Once lots of smoke appears and you hear the roaring sound of the fire, proceed to the next step.
3. Close the Grill Lid and turn the Dial to HIGH position.
4. Run on HIGH for at least 45 minutes.
5. Turn to SMOKE and run for another 10 minutes.
6. Turn the Dial to Shut Down Cycle and let the grill cool down and turn itself OFF which will take about 10 minutes.
7. Wipe down the Grill Racks with a moist cloth and cover the Grease Tray with foil before cooking.

14. Normal Operation

How Many Pellets to Pour into the Hopper?

1. The Grill only uses as many Pellets from the Hopper as required to maintain the desired temperature and so WILL NOT use ALL the pellets in the Hopper each time the Grill operates.
2. Don't fill the Hopper up fully each time it gets low. Instead, add slightly more than is likely to be required for the planned cooking time. Low temperature cooking uses 0.3 ~ 0.5kg per hour. High temperature cooking can use up to 1kg per hour.
3. Leaving pellets sitting for a long time (weeks) in the Hopper can result in poor burning results as the pellets can absorb moisture. Very moist pellets can even clog up the Auger. It is best to keep the pellets in an air tight bag or container, and just add as many as required for each cook.
4. If not planning to use the grill for several weeks or more, scoop out most of the pellets and store them in an air-tight container. Run the Grill on High until all remaining pellets in the Hopper are used up. The Grill will automatically turn OFF with LER (low temperature error) once the pellets run out. This is ok and won't harm the Grill.
5. If the Hopper is totally empty, follow the Initial Startup Instructions to feed pellets through the Auger Tube into the Fire-pot. As soon as Pellets drop into the Fire-pot, turn the Controller Dial to Shut Down Cycle then Smoke to startup as normal.

Startup Procedure

1. With the Controller Dial on Shut Down Cycle, switch the power ON.
2. Open the Grill Lid and Turn the Dial to SMOKE position.
3. Once you see lots of smoke and hear the "roaring" sound of the fire (after 5-7 minutes), close the Grill Lid and turn the Dial to the desired temperature setting.
4. Wait at least 10 minutes for the grill to heat up before placing in food.
5. Avoid opening the Grill Lid too frequently as temperature will be lost.
6. The Grill will gradually reach the desired setting. Do not worry if it cycles above/below the desired setting as this is normal operation.

Shutdown Procedure

1. If set to 190°C or High, first turn to Smoke setting for 10min, then:
2. Turn the Controller Dial to SHUT DOWN CYCLE.
 - ✓ The Auger will stop turning and no more pellets will be delivered to the Fire-pot.
 - ✓ The Fan will run for 10 minutes until all pellets in the Fire-pot burn to ash.
3. Once the Fan has stopped, turn the power switch OFF and disconnect the power.
4. If during operation power is accidentally turned OFF, or if there is a power outage:
 - ✓ If power immediately comes back on: Turn the dial to Shut Down Cycle, then the desired temperature setting to continue normal operation.
 - ✓ If no power for more than 30seconds: Open the Grill lid, switch the grill back ON and turn the Dial to Smoke. Once there is smoke or it is clear that fire is burning, turn the Dial to SHUT DOWN CYCLE (if turning off), or turn to the desired temperature setting (if still cooking).

Changing from High to Low Temperature Setting

1. If the Grill has been operating at a high temperature and is then set to a lower temperature, the Grill will take a long time to cool down as fire in the Fire-pot will keep producing heat.
2. Open the lid to release heat until the temperature drops close to the target temperature.

Temperature Cycling

1. Pellets are delivered to the Fire-pot by the Auger when the temperature is below the temperature setting.
2. Once the new pellets ignite, the temperature will rise and can initially exceed the temperature setting.
3. The temperature can swing as much as 20°C either side of the dial setting, especially during the first hour of operation, after any temperature setting changes or if the lid is opened for several minutes. This is normal.
4. Because the heat is indirect this temperature cycling will not adversely effect the cooking of food.
5. The Grill Temperature is measured at the left side of the Grill toward the top of the Grill drum, and so temperatures on the main grill rack may be 10-15°C lower.

15. Manual Operation

If there is a problem with the operation of the Ignition Rod, please order a replacement by contacting the Z Grills Australia team at www.zgrills.com.au. Before ordering a replacement ignition rod, make sure the problem isn't just an ash filled Fire-pot!

It is possible to manually operate the grill without using the Ignition Rod, as outlined below:

1. Switch the Grill OFF and disconnect from power supply.
2. Remove the Hopper bottom cover to access the wiring. Unplug the Ignition Rod (Purple/White wires). Refer to section *Wiring Diagram* for more information.
3. Replace the Hopper bottom cover and connect power supply.
4. Place Wood Pellets in the Hopper and Remove the Grill Racks, Grease Pan and Heat Baffle.
5. Pour 1/2 cup of wood pellets into the Fire Pot.
6. Place a fire-lighter cube into the Fire-pot or squirt a small amount of firelighting gel onto the pellets. DO NOT use alcohol, petrol or any other flammable liquids. Never add any firelighting gel to an already lit fire.
7. Carefully light the pellets with a long match or long reach fire lighter.
8. Once there is fire in the Fire-pot turn the Grill ON and turn to the desired temperature setting.
9. Carefully replace the Heat Baffle, Grease Tray and Grilling Racks.

16. Troubleshooting

Problem	Reason	Investigation/Solution
Grill not turning on. Controller display not showing any numbers. No fan or auger operating noises.	NO POWER	<ul style="list-style-type: none"> Check power supply to the grill. Power requirement is standard residential 10Amp 240V AC. If using a portable power supply, ensure minimum 400Watt power supply (240V AC).
	BLOWN FUSE	<ul style="list-style-type: none"> Disconnect power supply to grill, remove 2 screws in controller panel and check if fuse is blown. Replace with new fuse type 3A M205 Slow Blow Fuse 5x20mm.
	WIRING NOT CONNECTED	<ul style="list-style-type: none"> Check to ensure that all wiring plugs are connected to the circuit board.
	CONTROLLER FAILURE	<ul style="list-style-type: none"> If the power supply is confirmed and the controller LCD display is not lighting up, it may be faulty and need to be replaced.
LEr Error or No smoke or fire	NO PELLETS	<ul style="list-style-type: none"> Check to ensure there are pellets in the hopper. Ensure Initial Startup procedure has been completed.
	AUGER MOTOR FAILURE	<ul style="list-style-type: none"> Remove all pellets from the hopper (use vacuum to clean thoroughly) so the Auger can be clearly seen. Turn the Grill ON and turn the Dial to SMOKE setting and check to see if Auger is rotating. If Auger is not rotating after several minutes, it may be a faulty Auger motor or control board. Note the Auger rotates intermittently and very very slowly (~1.6RPM) Contact Z Grills Australia customer support for replacement parts.
	IGNITION ROD FAILURE	<ul style="list-style-type: none"> With the Grease Tray and Heat Baffle removed, turn the Dial to SMOKE setting so pellets are fed into the Fire-pot. Watch for signs of smoke and the ignition rod to turn a dull red colour. If no smoke appears the Ignition Rod may have failed. Contact Z Grills Australia customer support for a replacement part.
	TOO MUCH ASH	<ul style="list-style-type: none"> Clean out the ash from the Fire-pot and refer to Cleaning Instructions.
Incorrect Grill Temperature	DIRTY TEMP SENSOR	<ul style="list-style-type: none"> Clean the Grill Temperature Sensor to ensure accurate temperature readings.
	CONTROLLER FAULT	<ul style="list-style-type: none"> If the temperature is consistently different to the setting on the Temperature Dial the controller may be faulty. It is normal for the Grill Temperature to cycle above and below the setting by as much as 20°C, especially during the initial heat up phase.
	TOO MUCH ASH	<ul style="list-style-type: none"> Accumulated ash around the Ignition Rod can prevent or delay ignition of the wood pellets results in high temperatures when they finally ignite. Vacuum out the Fire-pot after each use.
	WEATHER TOO HOT	<ul style="list-style-type: none"> During hot, sunny weather the grill may exceed the temperature setting. Place the Grill in a shaded area. Open the lid to allow the temperature to drop.
	LID OPEN TOO MUCH	<ul style="list-style-type: none"> Avoid opening the lid too often or for too long as this will cause larger temperature swings.

Problem	Reason	Investigation/Solution
HEr High Temperature Error on Controller Display	OPERATING WITH GRILL LID OPEN FOR TOO LONG resulting in FIRE POT TOO FULL OF PELLETS	<p>If the grill is operated with the lid open for an extended period of time the set temperature will not be reached and too many pellets may be delivered into the Fire-pot.</p> <p>Once the lid is shut the temperature can shoot up to very high levels (too many pellets burning) causing a high temperature error.</p> <ul style="list-style-type: none"> Switch the grill OFF and turn the Controller Dial to Shut Down Cycle. Immediately turn the power switch back ON, open the lid and set to SMOKE. Wait until the "roaring" sound is heard, close the lid and set to the desired temperature. Avoid opening the lid for longer than required to manage your cooking.
Temperature spike above Smoke temperature setting when first turning on	LID CLOSED TOO SOON AFTER STARTUP. INITIAL PELLETS RELEASE LOTS OF HEAT, OVERSHOOTING LOW TEMPERATURE SETTING.	<ul style="list-style-type: none"> After turning to Smoke for startup, don't shut the lid until lots of smoke is released, which should be about 5-7min. Shutting the lid too early results in the large dump of pellets for ignition releasing lots of heat which easily overshoots the low temperature settings. Leave the lid open for up to 10min (especially in hot weather) during startup if temperature overshoots after closing the lid. Note that leaving the lid open for too long will also cause issues as the the controller will continue to dump more and more pellets to try and achieve the target temperature.
Excess or discoloured smoke or Grill not able to reach desired temperature	MOIST PELLETS	<ul style="list-style-type: none"> Empty the Hopper of wood pellets. Run the Grill on HIGH to push out remaining pellets in the Augur tube. Turn the Dial to Shut Down Cycle. Once cooled down, vacuum out the Hopper and Fire-pot. Pour in dry pellets (only as many as required for cooking) and then follow the Initial Startup Instructions.
Noisey Auger	LONG PELLETS	<ul style="list-style-type: none"> Occasional clunking and squeaking sounds are normal and are due to the Auger breaking through longer pellets.
Lots of smoke appearing from the Pellets in Hopper. Tiny amounts of smoke may appear in windy conditions which is normal.	<p>WOOD DUST in AUGER TUBE and HOPPER</p> <p>or</p> <p>HIGH TEMP OPERATION WITH LID OFTEN OPEN</p> <p>or</p> <p>HIGH TEMP OPERATION IN WINDY CONDITIONS</p> <p>or</p> <p>DIRECTLY TURNED FROM HIGH TO SHUT DOWN CYCLE (should normally turn from High to Smoke for 10min then Shut Down Cycle)</p>	<p>DO NOT pour any water into the Hopper</p> <p>Steps to Take</p> <ul style="list-style-type: none"> Open the grill and hopper lids. If OFF or still running, turn the controller dial to SMOKE setting. If after another 10min there is no more smoke coming from the hopper turn the grill to shut down cycle, or back to the desired temperature to continue cooking. If the smoke does not stop appearing from the hopper after 10 minutes, remove all the pellets from the hopper right down to the auger (use vacuum if necessary) and run the controller on High until ALL pellets have cleared from the auger tube. Turn the unit to Shut Down Cycle. <p>Clean the Grill</p> <ul style="list-style-type: none"> Once the unit has fully shut down and is cool, vacuum out all pellets, dust and ash in the Hopper, Fire-pot, Pellet Feed Tube and Grill Drum. <p>Future Prevention</p> <ul style="list-style-type: none"> Avoid pouring the wood dust from the bottom of bags of pellets into the Hopper. Every 15-20kg of pellet usage, let the grill fully run out of pellets, so the pellet feed tube is empty. Then "Clean the Grill" as outlined above. After each use, vacuum out the Fire-pot and Grill drum area of ash. Make sure the chimney cap is not screwed down too much. There should be roughly a 1cm gap (enough to fit you finger) between the top of the chimney and the cap. Also check to ensure the underside of the chimney cap is clean.

17. Grill Repair Instructions

DANGER!

- **HIGH VOLTAGE:** Unplug the grill from electric power supply before completing any repairs. Only plug into power once all repairs are complete and covers back in place.

- All key components can be replaced DIY by a “handy person”.
- If a handy person is not available to complete the repairs, a BBQ repair shop, mechanical or electrical equipment repairer should be able to complete the work.
- Do not complete any repair work yourself unless suitably experienced and confident to do so.
- Refer to the table below for estimated time, difficulty, parts and tools required.
- How to repair videos are available on our [website](#).

Component	Time	Difficulty	Spare Parts	Tools Required
Fuse	5 min	✂	3A M205 Slow Blow Fuse 5 x20mm *	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors
Temperature Sensor	5 min	✂	ZG-700-TSENSOR	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Pliers or small socket/spanner set
Control Board	20-30 min	✂✂	ZG-CONT	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Fire Pot Fan	20-30 min	✂✂	ZG-FPFAN	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Ignition Rod	30-40 min	✂✂✂	ZG-IROD	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Wide Pliers or Small socket set
Auger Motor	30-40 min	✂✂✂	ZG-AMOTOR	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers

* This is standard type of fuse widely available from electrical suppliers and retailers.

Questions?

- Send a [product support request](#) on our website. (BEST OPTION)
- Contact Z Grills Australia customer support at support@zgrills.com.au

18. Limited Product Warranty

Warranty Claim Process

- Contact Us on the Z Grills website and select Product Support for enquiry type.
- If you use the same email address that was used to purchase the grill online we will be able to find your purchase records. If you used a different address, or did not purchase online please provide proof of purchase (email or photo).
- Describe as clearly as possible the issue you are having and upload a photo of the problem if relevant.
- If within the 3 year parts warranty period, and confirmed to be a product fault, a replacement component will be shipped to you free of charge.
- If outside the 3 year parts warranty period, or not confirmed as a product fault, you will be able to purchase a replacement part.

Manufacturer's Limited Warranty Policy

Z Grills Australia Pty Ltd (Z Grills) provides a 3 years parts warranty from the date of purchase by the original owner.

This warranty applies to defects in all materials and workmanship.

During the warranty period, Z Grills will at its option repair or replace defective parts or units.

This limited warranty does not apply to painted components, the fire pot or fabric grill cover.

Z Grills takes every precaution to utilise materials that inhibit rust including the use of high-temperature paint where advisable. Even with these safeguards, the protective coating can be compromised by various substances and conditions beyond Z Grills' control. Humid environments, high temperatures, chlorine, insecticide, salt and disinfectant are some of the substances that can affect paint and metal coatings. For these reasons, rust or oxidation is not covered under this limited warranty.

During normal use and cleaning the ceramic coated grill racks may become cracked or chipped resulting in exposed metal that may show signs of rust. This is normal and is not covered under this limited warranty.

Z Grills shall not be liable for transportation charges, labor costs or export duties.

Z Grills shall not be liable if you fail to install, operate, clean or maintain your grill in accordance with this owners' manual instructions.

Misuse, abuse, alteration and natural disasters are not included in this warranty.

Z Grills goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



This ZPG-700E Electric Pellet Smoker BBQ has been certified to the following standards:
Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility 2014/30/EU, EN 60335-1:2012+A11:2014, EN 60335-2-9:2003/A13:2010/AC:2012, EN 55014-1:2017, EN 55014-2:2015, EN 61000-3-2:2014, EN 61000-3-3:2013
Certificate No.: I/SETC.000920190319
Issued: 19/03/2019 Expiry Date: 18/03/2024
Made in China by Jiangsu Z Grills Technology Co., Ltd

Enjoy your cooking!