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BLACK LABEL™

WOOD PELLET GRILL & SMOKER



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

FOR OUTDOOR AND HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.
FUEL AND ACCESSORIES NOT INCLUDED.

WARNING: 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.



LG300BL

MANUAL

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.

DANGERS AND WARNINGS

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.

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.

1. A minimum clearance of 305 mm (12 inches) from combustible constructions to the sides of the grill, and 305 mm (12 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 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. IT IS IMPORTANT TO HAVE ON-SITE USE OF AN ALL-CLASS (CLASS ABC) APPROVED FIRE EXTINGUISHER. IF AN UNCONTROLLED FIRE DOES OCCUR, CALL THE FIRE DEPARTMENT.

OVERFIRING WARNING! IF FOR ANY REASON YOUR ELECTRIC IGNITER FAILS OR YOUR GRILLS FLAME DIES OUT DURING A COOK, CHECK THE GRILL'S BURN AREA TO ENSURE THERE ARE NO UNBURNED PELLETS IN THE BURN GRATE BEFORE RESTARTING. STARTING THE GRILL WITH PELLETS IN THE BURN AREA CAN CAUSE OVERFIRING AND POSSIBLY AN UNCONTROLLED FLAME.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.
3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. 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. Always disconnect the power, before performing any service or maintenance.

DO NOT MOVE 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.

4. 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.
5. 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 Service 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.

6. Parts of the barbecue may be very hot and serious injury may occur. Keep young children and pets away while in use.
7. 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.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.
9. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When 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 8,000 - 8,770 BTU/LB, ash content < 1%.

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.

At time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Contact your local dealer about the quality of pellets in your area and for information on brand quality. As there is no control over the quality of pellets used, we assume no responsibility to damage caused by poor quality of fuel.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid. When grease or creosote has accumulated, it should be removed to reduce risk of fire.

CARBON MONOXIDE (“THE SILENT KILLER”)

Carbon monoxide is a colourless, odourless, tasteless gas produced by burning gas, wood, propane, charcoal or any other fuels. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colourless, odourless 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 the 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 UL Subject 2728A-2019 “pellet fuel cooking appliances” and ULC/ORD-C2728-19 “for electrical features of fuel burning equipment.” Louisiana Grills® pellet cooking appliances have been independently tested and listed by CSA (an accredited testing laboratory) to UL, ULC and CSA standards.



FCC COMPLIANCE STATEMENT

This device complies with Part 15 of FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

CAUTION: THE USER IS CAUTIONED THAT CHANGES OR MODIFICATIONS NOT EXPRESSLY APPROVED BY THE PARTY RESPONSIBLE FOR COMPLIANCE COULD VOID THE USER'S AUTHORITY TO OPERATE THE EQUIPMENT.

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GETTING YOU STARTED SAFELY

Make sure you know and understand the basics of safe use.

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GRILLING LIKE A PRO

Every barbecue is different. Get our advice on best practices for operating your barbecue so you can always perform at your very best.

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TAKING CARE OF YOUR GRILL

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GET COOKING

Learn the versatility of your barbecue. These simple and timeless recipes takes little effort but deliver big reward.

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GRILL ENVIRONMENT

With today's lifestyle of striving to eat healthy and nutritious foods, one factor to consider is the importance of reducing fat intake. One of the best ways to cut down on fat in your diet is to use a low fat method of cooking, such as grilling. As a pellet grill uses natural wood pellets, the savory wood flavor is cooked into the meats, reducing the need for high sugar content sauces.

WHERE TO SET UP THE GRILL

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals. Extreme cold weather conditions may affect maximal temperature output.

All Louisiana Grills® units should keep a minimum clearance of 305 mm (12 inches) from combustible constructions, and this clearance must be maintained while the grill is operational. To effectively assist your grill in achieving proper temperature output, maintain heat retention, and heat recovery time when the lid is open, it is recommended to shelter your unit from the wind. In addition, adjusting the positioning of your grill by rotating a quarter turn – keeping the air exhaust holes (vents) out of the wind – will result in better temperature control and output.

COLD WEATHER COOKING

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues. Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add about 10–15 minutes extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey. Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

HOT WEATHER COOKING

As it becomes warmer outdoors, the cooking time will decrease. Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

COOKING TEMPERATURES

Temperature readouts on the control board may not exactly match the dome thermometer. All temperatures listed below are approximate and are affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food being cooked.

HIGH TEMPERATURE (205–260°C / 401–500°F)

This range is best used to sear and grill at a high heat. Use in tandem with the flame broiler for indirect or direct flame cooking. With the flame broiler slider open, direct flame is used to create those “blue” steaks, as well as flame-kissed vegetables, garlic toast or s'mores! When the flame broiler slider is closed, the air circulates around the barrel, resulting in convection heat. High temperature is also used to achieve high heat in extreme cold weather conditions.

MEDIUM TEMPERATURE (135–180°C / 275–356°F)

This range is best for baking, roasting, and finishing off that slow smoked creation. Cooking at these temperatures will greatly reduce the chances of a grease flare-up. Ensure that the flame broiler slider is in the closed position, covering the slotted openings. Great range for cooking anything wrapped in bacon, or where you want versatility with control.

LOW TEMPERATURE (82–125°C / 180–257°F)

This range is used to slow roast, increase smoky flavor, and to keep foods warm. Infuse more smoke flavor and keep your meats juicy by cooking longer at a lower temperature (also known as low and slow). Recommended for the big turkey at Thanksgiving, juicy ham at Easter, or the huge holiday feast. Smoking is a variation on true barbecuing, and is truly the main advantage of grilling on a wood pellet grill.

Hot smoking, another name for low and slow cooking. Hot smoking works best when longer cooking time is required, such as large cuts of meats, fish, or poultry.

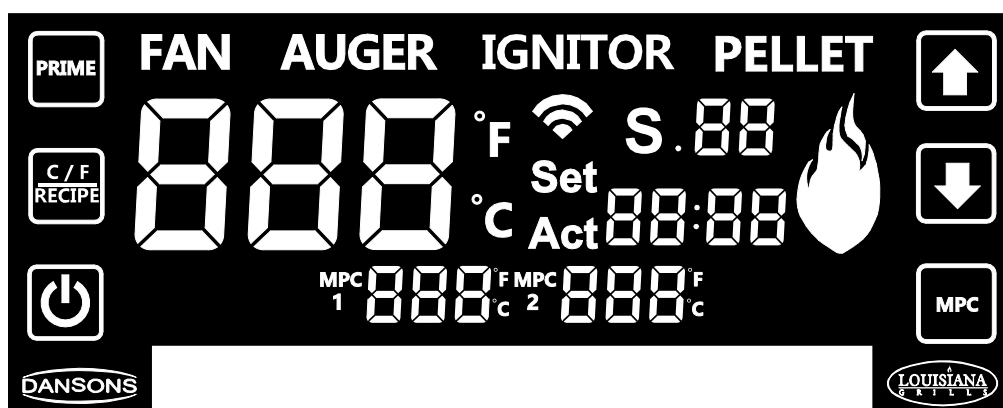
TIP: TO INTENSIFY THAT SAVORY FLAVOR, SWITCH TO A LOW TEMPERATURE RANGE IMMEDIATELY AFTER PREHEATING YOUR GRILL. THIS ALLOWS THE SMOKE TO PENETRATE THE MEATS.





The key is to experiment with the length of time you allow for smoking, before the meal is finished cooking. Some outdoor chefs prefer to smoke at the end of a cook, allowing the food to keep warm until ready to serve. Practice makes perfect!








CONTROL BOARD 101

This P.I.D. (proportional-integral-derivative) digital Control Board is very much the same as the controls on your kitchen oven. The main advantages are the ability to automatically compensate for the different ambient conditions and fuel types.

IMPORTANT: THE TEMPERATURE INSIDE OF ANY GRILL WILL VARY GREATLY FROM LOCATION TO LOCATION. EVEN INSTRUMENTS CALIBRATED TOGETHER MAY NOT AGREE WITH EACH OTHER.



CONTROL	DESCRIPTION
	Press and hold this button for three seconds to Power On the unit. This will begin the automatic start-up cycle. Press and hold this button for three seconds to Power-down the unit, activating the automatic cool-down cycle. The button will flash white when connected to a power source, and light up solid white when the unit is on.
	The Wi-Fi icon indicates a connectivity with Wi-Fi. When searching for a connection by Wi-Fi or via Bluetooth®, the Wi-Fi icon will blink. Once a Wi-Fi connection has been established, the Wi-Fi icon will stay solid. When connected, get live updates about the actual and set temperatures of the grill, cooking time, and meat probe temperatures. It also allows you to adjust the settings of your Control Board.
	This button has two functions: Temperature Units Switch and Recipe Stages. <ol style="list-style-type: none"> Quick push of this button to activate the Temperature Units Switch, changing the temperature readout. Change between Celsius (°C) and Fahrenheit (°F), as preferred. Default is set to Fahrenheit. Press and hold this button for three seconds to access the Recipe settings.
	Press and hold the Prime Button to activate an extra feed of pellets to the burn grate. This can be used to add more fuel to the fire before opening the barrel lid, resulting in a quick heat recovery. It can also be used while smoking, to increase the intensity of clean smoke flavor. This feature was requested from competition cookers.

CONTROL	DESCRIPTION
	Press the Adjustment Arrows to increase or decrease the temperature. The temperature displayed on the readout can be adjusted by 5 degree (F) increments. The temperature can be set to a low 82°C / 180°F, and peaks at a high of 260°C / 500°F.
	<p>This readout displays both the Actual and Set temperatures. The Actual temperature is constantly displayed unless the Set temperature is being adjusted. The Actual temperature is the temperature from inside the Main Barrel. The Actual temperature readout is taken by the grill probe (sensor) from the inside of the grill barrel.</p> <p>To show the Set temperature, press either of the Adjustment Arrows. The Set temperature is active when the readout is blinking. To adjust the Set temperature, press the up and down Adjustment Arrows, as needed. Once the desired Set temperature is reached, wait three seconds (to confirm the Set temperature), then the readout will return back to the Actual Temperature.</p>
	Displays the Recipe Stages. There are nine Recipe Stages available to set. Adjust the settings of each Recipe Stage by using the Recipe Button and Adjustment Arrows. There are a total of nine Recipe Stages available to be programmed.
	Displays the Time set during the Recipe Stages. Press the Recipe Button to activate the Recipe settings. Use the Adjustment Arrows to switch through the Recipe Stages, one being the Time. Press the Recipe Button again to confirm the settings made.
	Press the MPC Button to activate the temperature settings of the Meat Probes. Press the MPC Button again to switch between the different Meat Probes.
	<p>Displays the temperature of the connected Meat Probe(s). The displayed Meat Probe readout will correspond with the plug-in connection port selected. The Meat Probe ports are located on the front of the Control Board. When the MPC Button is pressed, the selected Meat Probe readout will blink and the letter 'C' (of MPC) will be on.</p> <p>When not in use, disconnect the Meat Probe from the connection port. Compatible with Louisiana Grills® branded meat probes only.</p>
	The Flame icon visually displays the intensity of the fire in the burn grate. As the temperature increases from within the Main Barrel, the color of the Flame will turn from blue to red. The color will also change when you are adjusting the Set temperature.
FAN	The FAN icon is visible when the fan is in operation. When the fan stops working, the FAN icon blinks. See the section on troubleshooting for assistance.
AUGER	The AUGER icon is visible when the auger is turning. When the auger stops working, the AUGER icon blinks. See the section on troubleshooting for assistance.
IGNITOR	The IGNITOR icon is visible when the ignitor is in use. When the ignitor stops working, the IGNITOR icon blinks. See the section on troubleshooting for assistance.
PELLET	When the PELLETT icon is visible and blinking, the fire in the Burn Pot has gone out or the hopper may be empty. See the section on troubleshooting for assistance.

CONTROL BOARD FUNCTIONS

SETTING THE GRILL TEMPERATURE

The Grill Probe measures the internal temperature of the Main Barrel. When the Set temperature is adjusted, the Grill Probe will read the Actual temperature inside the Main Barrel and adjust to the desired Set temperature.

IMPORTANT: THE TEMPERATURE OF YOUR UNIT IS HIGHLY DEPENDENT ON AMBIENT OUTDOOR WEATHER, QUALITY OF PELLETS USED, FLAVOR OF PELLETS, AND THE QUANTITY OF FOOD BEING COOKED.



SETTING/ADJUSTING THE SET TEMPERATURE

To adjust the desired Set temperature of the grill, follow the steps below:

1. Press either of the Adjustment Arrows. This will make the Set temperature readout blink, to show it is active.
2. Use the Adjustment Arrows again to adjust to your desired temperature.
3. Once the desired Set temperature is reached, wait three seconds (to confirm the Set temperature), and the readout will return back to the Actual Temperature.

USING THE MEAT PROBES

The meat probe measures the internal temperature of the meat on the grill, similar to your indoor oven. Insert the stainless-steel meat probe into the thickest portion of the meat. The internal temperature of the meat is shown on top of the Control Board screen. Plug-in the adapters to the meat probe connection ports and ensure it is inserted all the way into the plug. You will feel and hear it snap in place.

NOTE: WHEN PLACING THE MEAT PROBE INTO YOUR MEAT, ENSURE THE MEAT PROBE AND MEAT PROBE WIRES AVOID DIRECT CONTACT WITH FLAME OR EXCESS HEAT. THIS CAN RESULT IN DAMAGE TO YOUR MEAT PROBE. RUN THE EXCESS WIRE OUT THE REAR EXHAUST HOLES OF THE MAIN BARREL, THE TOP OF THE MAIN BARREL (NEAR THE GRILL LID HINGE), OR THROUGH THE FRONT HOLE NEAR THE HOPPER. WHEN NOT IN USE, DISCONNECT FROM THE MEAT PROBE CONNECTION PORT, AND PLACE IN THE HOLES ON THE HOPPER HANDLE TO KEEP PROTECTED AND CLEAN.



SETTING/ADJUSTING A MEAT PROBE SET TEMPERATURE

To adjust the desired Set temperature of a Meat Probe, follow the steps below:

1. Press the MPC Button. This will make the selected Meat Probe readout will blink and the letter 'C' (of MPC) will be on to show it is active. Press the MPC Button again to switch to the other Meat Probe to adjust.
2. When active, the readout of the Set temperature will blink. Use the Adjustment Arrows to adjust to the desired Set temperature of the Meat Probe selected.
3. Once the desired Set temperature is reached, the readout blinks for five seconds to confirm the Set temperature.

SETTING UP A RECIPE

The Recipe function allows the user to program cooking instructions, known as Recipe Stages, for the Control Board to follow and automatically run. These cooking instructions are a combination between Cooking temperature and Time. Starting from the first Recipe Stage (01), the Control Board will cycle through each Recipe Stage to cook the meal. When all the Recipe Stages are complete, the Control Board will automatically switch to a low temperature of 82°C / 180°F so that the meal stays warm until ready to serve. There are a total of nine Recipe Stages available to be programmed.



HOW TO PROGRAM A RECIPE STAGE

To set one or more of the Recipe Stages, follow the steps below:

1. Press and hold the Recipe Button for three seconds. This will make the Recipe Button blink to show the Recipe settings are active. This will also activate the Recipe Stages and the letter 'S' will be on to show it is active.
 - Use the Adjustment Arrows to select the Recipe Stage. Start with the first Recipe Stage (01).
 - When desired Recipe Stage is reached, press the Recipe Button to go to next setting.
 2. Set the Time hours. The hours of the Time readout will blink, to show it is selected.
 - Use the Adjustment Arrows to select the hours desired.
 - When desired hours are reached, press the Recipe Button to go to next setting.
 3. Set the Time minutes. The minutes of the Time readout will blink, to show it is selected.
 - Use the Adjustment Arrows to select the minutes desired.
 - When desired minutes are reached, press the Recipe Button to go to next setting.
 4. Set the Cook Temperature. The Cook temperature readout will blink, to show it is selected.
 - Use the Adjustment Arrows to select the desired temperature.
 - When desired Cook Temperature is reached, press and hold the Recipe Button to lock in all Recipe settings for that Recipe Stage. The Recipe Stage will then show 'CL'.
 - To set another Recipe Stage, quick press the Recipe Button to select another Recipe Stage, programming a multiple Recipe Stage cook. Repeat steps above, as desired.
- Or,
- Press and hold the Recipe Button a second time to exit the Recipe settings and run the Recipe. The Recipe Button will stop blinking.

NOTE: THE RECIPE STAGES WILL RESET WHEN THE UNIT IS SHUT-DOWN / TURNED OFF.

CONNECTING TO THE SMOKE IT® APP

Follow these instructions on how to connect your grill to the Smoke iT® app with your Android™ or iOS® device. The app will allow you to control and monitor your grill and meat probe temperatures from your mobile device. Enjoy the benefits that Smoke IT® mobile connectivity has to offer!

1. Download the Smoke iT® app. Open the app and allow Bluetooth® to be enabled for setup. New users will need to create an account and follow the prompts to login.
2. If you are within Bluetooth® range (9 m / 30 ft), the Smoke iT® app will automatically detect your grill. Select your grill model. If you do not see your grill on the screen, ensure your unit is connected to a power source and is turned on.
3. Name your grill model (ie. My Smoker) in the app and select "Connect" at the bottom of the screen. This will save your grill model in the devices menu.
4. From the devices menu, click the grill model to connect. This will show you the control board screen.
5. Click the settings option (gear) in the top-right corner, enter your Wi-Fi credentials, then click the check mark at the bottom of the screen to connect. Now both Bluetooth and Wi-Fi (cloud) icons will show on the devices menu, showing that the grill is connected.

NOTE: WHILE USING THE APP, THE SCREEN WILL SHINE BRIGHT WHEN THE GRILL IS ACTIVE AND CONNECTED. IF THE APP SCREEN OR GRILL GOES DARK ON THE DEVICES MENU, CHECK YOUR WIRELESS CONNECTION OR POWER SOURCE.

FIRST USE - BURN OFF

Before cooking on your grill for the first time, it is important to complete a unit Burn Off. Start the unit and operate at a temperature over 180°C / 350°F, with the lid down, for 30 to 40 minutes to Burn Off the unit and rid it of any foreign matter.

START-UP PROCEDURE

1. Plug the power cord into a grounded power source. Open the Main Barrel lid. Check the burn pot to ensure there is no obstruction for proper ignition. Open the hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets.
2. With the Main Barrel lid closed, press and hold the Power button for three seconds to turn on the unit. This will activate the start-up cycle: the feed system will begin to turn, the fan will start, and the igniter will begin to get hot. The grill will produce smoke while the start-up cycle is taking place. The pellets will have successfully ignited once the smoke has cleared. The start-up cycle lasts until the unit reaches a minimum temperature of 65°C / 150°F or the igniter times out (24 minutes).
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete. Set your desired temperature to start grilling!

SHUT DOWN PROCEDURE

1. When finished cooking, keep the Main Barrel lid closed, press and hold the Power Button for three seconds to turn the unit off. This will activate the automatic cool-down cycle. The feed system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is completed. Once the cool-down cycle is complete, the fan will turn off.

COOKING GUIDELINES

Smoking and grilling styles of cooking can give you different results based on time and temperature. For best results, keep a record of what you cooked, at what temperature, how long you cooked for, and the results. Adjust to your taste for the next time. Practice makes perfect.

The culinary art of hot smoking refers to longer cooking times, but results in more natural wood flavor (and a sought-after smoke ring) on your meats. Higher cooking temperatures result in a shorter cooking time, locking in less smoke flavor.

TIP: FOR BEST RESULTS, ALLOW TIME FOR MEATS TO REST AFTER COOKING. THIS ALLOWS THE NATURAL JUICES TO MIGRATE BACK INTO THE MEAT FIBER, GIVING A MUCH JUICER, FLAVORFUL CUT. RESTING TIMES CAN BE AS LITTLE AS 3 MINUTES AND UP TO 60 MINUTES, DEPENDING ON THE SIZE OF THE PROTEIN.

STYLE OF COOKING

HOT SMOKING (Very Low)	ROAST (Low)	BAKING (Medium)	GRILL/BAKE (Medium/High)	SEAR (High)
93–135°C / 199 – 275°F	135–162°C / 275–323°F	162–190°C / 323–374°F	190–232°C / 374–449°F	232–260°C / 449–500°F

POULTRY	SIZE	RARE 54°C / 130°F	MEDIUM 60°C / 140°F	WELL DONE 77°C / 170°F
Turkey (<i>whole</i>)	4.5–5.0 kg / 10–11 lbs. 5.3–6.4 kg / 12–14 lbs. 6.8–7.7 kg / 15–17 lbs. 8.2–10.0 kg / 18–22 lbs. 10.4–11.3 kg / 23–25 lbs.			Grill 90–120 minutes Grill 110–140 minutes Grill 130–160 minutes Grill 140–170 minutes Grill 150–180 minutes
Chicken (<i>whole</i>)	1.36–2.26 kg / 3–5 lbs.			Grill 1–1.5 hours
Drumsticks, Breasts	0.45–0.86 kg / 1–1½ lbs.			Grill 30–60 minutes
Small Game Birds	0.45–0.86 kg / 1–1½ lbs.			Grill 30–45 minutes
Duck	1.36–2.26 kg / 3–5 lbs.			Roast or grill 2–2.5 hours

PORK	SIZE	PRECOOKED TO REHEAT 60°C / 140°F	MEDIUM 66°C / 150°F	WELL DONE 71°C / 160°F
Ham (Fully Cooked & Boneless Portion, Smoked Picnic Whole & Bone-In)	2.5 cm / 1" 1.36–1.81 kg / 3–4 lbs. 1.81–2.72 kg / 4–6 lbs. 2.26–3.62 kg / 5–8 lbs. 4.53–5.44 kg / 10–12 lbs.	12 minutes 50 minutes - 1 hour 1–2 hours 1–2½ hours 2–2¾ hours		
Loin Roast	1.36–1.81 kg / 3–4 lbs.		1–2 hours	2–3 hours
Rib Crown Roast	1.81–2.26 kg / 4–5 lbs.		1½–2 hours	2–3 hours
Chop (loin, rib)	1.9–2.5 cm / ¾"–1" 3.1–3.9 cm / 1¼"–1½"		10–12 minutes 14–18 minutes	
Tenderloin	1.9–2.5 cm / ¾"–1"		20–30 minutes	30–45 minutes
Loin Roast (boneless)	1.36–2.26 kg / 3–5 lbs.		1¼–1¾ hours	1¾–2½ hours
Boston Butt (Pork Shoulder)	3.62–4.53 kg / 8–10 lbs.			Internal temperature of 93–98°C / 200–210°F

BEEF	SIZE	HEAT	RARE 54°C / 130°F	MEDIUM 60°C / 140°F	WELL DONE 65°C / 150°F
Steak (New York, Porter-house, Rib-eye, Sirloin, T-bone, or Tenderloin)	1.9 cm / ¾" 2.5 cm / 1" 3.8 cm / 1½" 5 cm / 2"	High	Sear 8–10 minutes Sear 10–12 minutes Sear 10 minutes, grill 8–10 minutes Sear 10 minutes, grill 10–14 minutes		
Skirt Steak	0.6–12.7 cm / ¼"–½"	High	Sear 5–7 minutes		
Flank Steak	0.45–0.86 kg / 1–1½ lbs. 1.9 cm / ¾"	Medium	Sear 4 minutes, grill 8–10 minutes		
Kabob	2.5–3.8 cm / 1–1½" cubes	Medium	Grill 10–12 minutes		
Tenderloin, whole	1.58–1.81 kg / 3½–4 lbs.	High/Medium	Sear 10 minutes, grill 15–20 minutes		
Ground Beef Patty	1.9 cm / ¾"	High/Medium	Sear 4 minutes, grill 4–6 minutes		
Rib-eye Roast (boneless)	2.26–2.72 kg / 5–6 lbs.	Medium	Grill 1½–2 hours		
Tri-tip Roast	0.9–1.13 kg / 2–2½ lbs.	High/Medium	Sear 10 minutes, grill 20–30 minutes		
Rib Roast	5.44–6.35 kg / 12–14 lbs.	Medium	2½–2¾ hours		
Veal Loin Chop	2.5 cm / 1"	Medium	10–12 minutes direct		
Brisket	7.25–3.62 kg / 16–18 lbs.	Hot Smoke	Cook until internal temperature reaches 91°C / 195°F		

LAMB	SIZE	RARE 54°C / 130°F	MEDIUM 60°C / 140°F	WELL DONE 71°C / 160°F
Roast (fresh)	2.26–2.72 kg / 5–6 lbs.		1–2 hours	
Rib Crown Roast	1.36–2.26 kg / 3–5 lbs.		1–1½ hours	1½ hours

SEAFOOD	SIZE	RARE 54°C / 130°F	MEDIUM 60°C / 140°F	WELL DONE 82°C / 180°F
Fish (<i>whole</i>)	0.5 kg / 1 lb. 0.9–1.1 kg / 2–2½ lbs. 1.4 kg / 3 lbs.			Grill 10–20 minutes Grill 20–30 minutes Grill 30–45 minutes
Fish (<i>filets</i>)	0.6–1.3 cm / ¼"–½"			Grill 3–5 minutes, until flaky
Lobster Tail	0.15 kg / 5 oz. 0.3 kg / 10 oz.			Grill 5–6 minutes Grill 10–12 minutes

WILD GAME	SIZE	RARE 60°C / 140°F	MEDIUM 71°C / 160°F	WELL DONE 77°C / 170°F
Roast (<i>fresh</i>)	2.26–2.72 kg / 5–6 lbs.		1–1½ hours	1½–2 hours
Large Cuts (<i>fresh</i>)	3.62–4.53 kg / 8–10 lbs.		1 hours	1½ hours

TIPS & TECHNIQUES

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

FOOD SAFETY

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).
- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil 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 by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

COOKING PREPARATION

- Be prepared, or *Mise en Place*. This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A barbecue floor mat is very useful. In the event of food handling accidents and cooking spatter, a barbecue floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

GRILLING TIPS AND TECHNIQUES

- To infuse more smoke flavor into your meats, cook for longer and at lower temperatures (also known as low and slow). Meat will close its fibers after it reaches an internal temperature of 49°C / 120°F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your 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.
- Sugar-based sauces are best applied 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 a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the centre of the meat, adding more flavor.

CARE & MAINTENANCE

Any Louisiana Grills® appliance will give you many years of flavorful service with minimum cleaning. Follow these cleaning and maintenance tips to service your grill:

HOPPER ASSEMBLY

- Quick part checks ensure that all hopper electrical components continue to function properly. Once the hopper access panel is removed (see Electric Wire Diagram for diagram), confirm that the igniter is free of debris or blockages. Also check to ensure the four set screws are snug, keeping the igniter straight and centred in the stainless steel casing.
- Check and clean off any debris from the fan air intake vents, found on the exterior front and back sides of the hopper. Carefully, wipe off any grease build-up directly on the fan blades. This ensures airflow is sufficient to the feed system.

PROBES

- Kinks or folds in the probe wires may cause damage to the part. Wires should be rolled up in a large, loose coil.
- Although both the temperature probe and the meat probes are stainless steel, do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a probe to short-out, causing false readings. If a probe is damaged, it should be replaced.

INSIDE SURFACES

- It is recommended to clean your burn pot after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash in the burn pot.
- Use a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. Best practice is to do this while they are still warm from a previous cook. Grease fires are caused by too much fallen debris on the cooking components of the grill. Clean the inside of your grill on a consistent basis. In the event you experience a grease fire, keep the grill lid closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the grill off, and shut the lid until the fire is completely out. Lightly sprinkle baking soda, if available.
- Check your grease tray often, and clean out as necessary. Keep in mind the type of cooking you do.

IMPORTANT: DUE TO HIGH HEAT, DO NOT COVER THE FLAME BROILER OR PROBES WITH ALUMINUM FOIL.

OUTSIDE SURFACES

- Wipe your grill down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. All painted surfaces are not covered under warranty, but rather are part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using high heat BBQ paint.
- Use a grill cover to protect your grill for complete protection! A cover is your best protection against weather and outside pollutants. When not in use or for longterm storage, keep the unit under a cover in a garage or shed.

CLEANING FREQUENCY TIME TABLE (NORMAL USE)

ITEM	CLEANING FREQUENCY	CLEANING METHOD
Bottom of Main Barrel	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, Grill Cleaning Brush
Flame Broiler	Every 5-6 Grill Sessions	Scrape Main Plate with Slider, Do Not Wash Clean
Grease Tray	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	Remove Access Panel, Wipe Fan Blades with Soapy Water
Air Exhaust Vents	Every 5-6 Grill Sessions	Scrub Pad & Soapy Water
Probes	Every 2-3 Grill Sessions	Scrub Pad & Soapy Water

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your Louisiana Grills® grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful. You may also contact your local Louisiana Grills® authorized dealer or contact Customer Care 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	POSSIBLE CAUSES	SOLUTION
Power light not flashing on Control Board	Not connected to power source	Ensure unit is plugged into a working power source. Reset breaker. Ensure GFCI is a minimum 10 amp service (see electric wire diagram for access to electric components). Ensure all wire connections are firmly connected and dry.
	Fuse blown	Disconnect the unit from the power source and remove hopper access panel (see electric wire diagram for diagram). Pull the Control Board out and then check the fuse for a broken wire or if the wire has turned black. If yes, fuse needs to be manually replaced.
	The GFCI outlet has been tripped	Remove hopper access panel (see electric wire diagram for diagram), and ensure all wire connections are firmly connected and dry. Ensure GFCI is a minimum 10 amp service.
	Faulty Control Board	Control Board needs to be replaced. Contact Customer Care for replacement part.
Fire in burn pot will not light	Burn pot	Check burn pot for proper positioning. Follow care and maintenance for ash build-up.
	Auger motor is jammed	Turn the unit off by pressing and holding the power button for three seconds. Remove the cooking components from the Main Barrel. Press and hold the Power button for three seconds to turn the unit on, and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. If not operating properly, call Customer Care for assistance.
Readout of actual temperature will not adjust	Grill probe dirty	Follow care and maintenance instructions.
	Grill probe is broken	Grill probe needs to be replaced. Contact Customer Care.
Frequent flare-ups	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 180°C / 350°F when cooking highly greasy food.
	Grease build-up	Follow care and maintenance instructions.
	Flame broiler is open	Close the flame broiler for indirect flame cooking.
Grill produces excess or discolored smoke	Grease build-up	Follow care and maintenance instructions.
	Wood pellet quality	Remove moist wood pellets from hopper. Follow care and maintenance instructions to clean out. Replace with dry wood pellets.
	Burn pot is blocked	Clear burn pot of moist, wood pellets. Follow hopper priming procedure.
	Insufficient air intake for fan	Check fan. Ensure it is working properly and air intake is not blocked. Follow care and maintenance instructions if dirty.
Grill will not achieve or maintain stable temperature	Insufficient air flow through burn pot	Check proper positioning of cooking components. Check burn pot for proper positioning. Follow care and maintenance instructions for ash build-up. Check that the air intake for the fan is not blocked. If no blockage, remove hopper access panel (see electric wire diagram for diagram) and locate the blue and white fan wires. Ensure that connection is tight by lightly tugging on each wire. If loose, push back into connector until it clicks. Check fan blades for cleanliness.
	Lack of fuel, poor fuel quality, obstruction in feed system	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow care and maintenance instructions.
	Grill probe	Check status of grill probe. Follow care and maintenance instructions if dirty. Contact Customer Care for a replacement part if damaged.

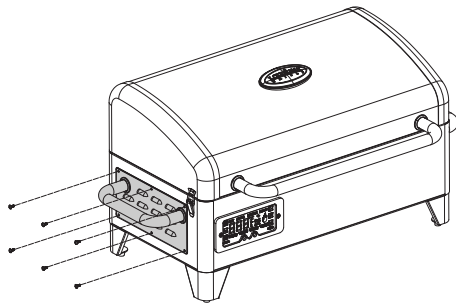
Er1 Error Code	Grill probe is not making a connection	Check for damage to the grill probe. Follow care and maintenance instructions if dirty. If all appears in working order, check the connection to the digital Control Board. Unplug unit from power source. Remove hopper access panel (see electric wire diagram for diagram). Locate the white wires of the grill probe. Disconnect the spade connectors, then reconnect until it clicks. Replace the hopper access panel.
ErH Error Code	The unit has overheated, possibly due to grease fire or excess fuel	Unplug unit from power source and allow to cool. Follow care and maintenance instructions. Remove ashes and unburnt pellets from burn pot and bottom of the grill. Check burn pot for proper positioning. Check proper positioning of cooking components. After maintenance, plug unit into power source and press and hold the Power button for three seconds to turn the unit on. If error code is still displayed, contact Customer Care.
FAN Icon Is Blinking	Fan is not making a connection	Unplug unit from power source. Remove hopper access panel (see electric wire diagram for diagram). Locate the blue and white wires of the fan. Check fan blades for damage. Follow care and maintenance instructions if dirty. Disconnect the spade connectors, then reconnect until it clicks. Replace the hopper access panel. If error code is still displayed, contact Customer Care.
IGNITOR Icon Is Blinking	Igniter is not making a connection	Unplug unit from power source. Remove hopper access panel (see electric wire diagram for diagram). Locate the red and white wires of the igniter. Disconnect the spade connectors, then reconnect until it clicks. Replace the hopper access panel. If error code is still displayed, contact Customer Care.
AUGER Icon Is Blinking	Auger motor is not making a connection	Unplug unit from power source. Remove hopper access panel (see electric wire diagram for diagram). Locate the yellow and white wires of the auger motor. Check auger motor and bracket for damage. Disconnect the spade connectors, then reconnect until it clicks. Replace the hopper access panel. If error code is still displayed, contact Customer Care.
PELLET Icon Is Blinking	Lack of fuel, poor fuel quality, obstruction in feed system	Check hopper to check that fuel level is sufficient, and replenish if low. Should the quality of wood pellets be poor, or the length of the pellets too long, this may cause an obstruction in the feed system. Remove pellets and follow care and maintenance instructions.

ELECTRICAL COMPONENTS

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.

HOPPER ACCESS PANEL

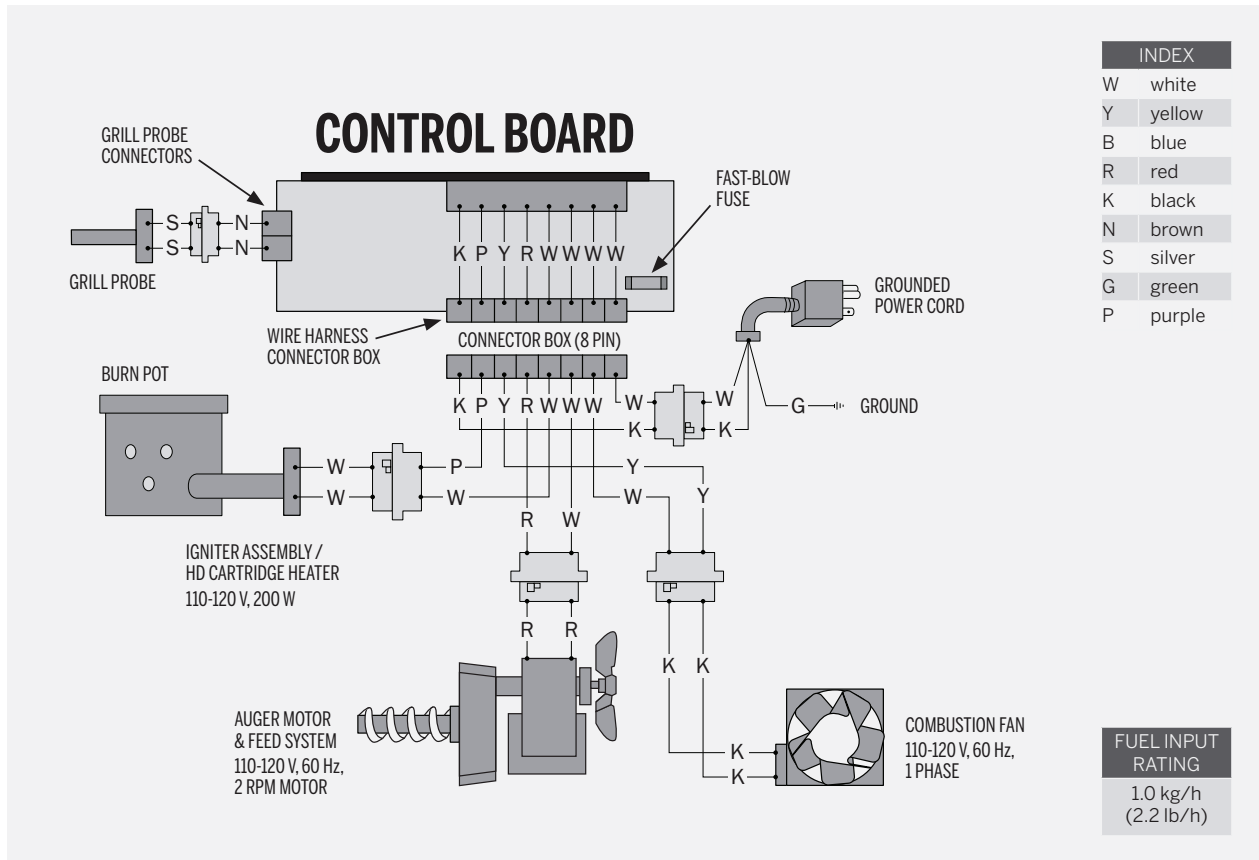
Locate the six screws on side of the hopper to access the electrical components. Once the screws are removed, the access panel can open.



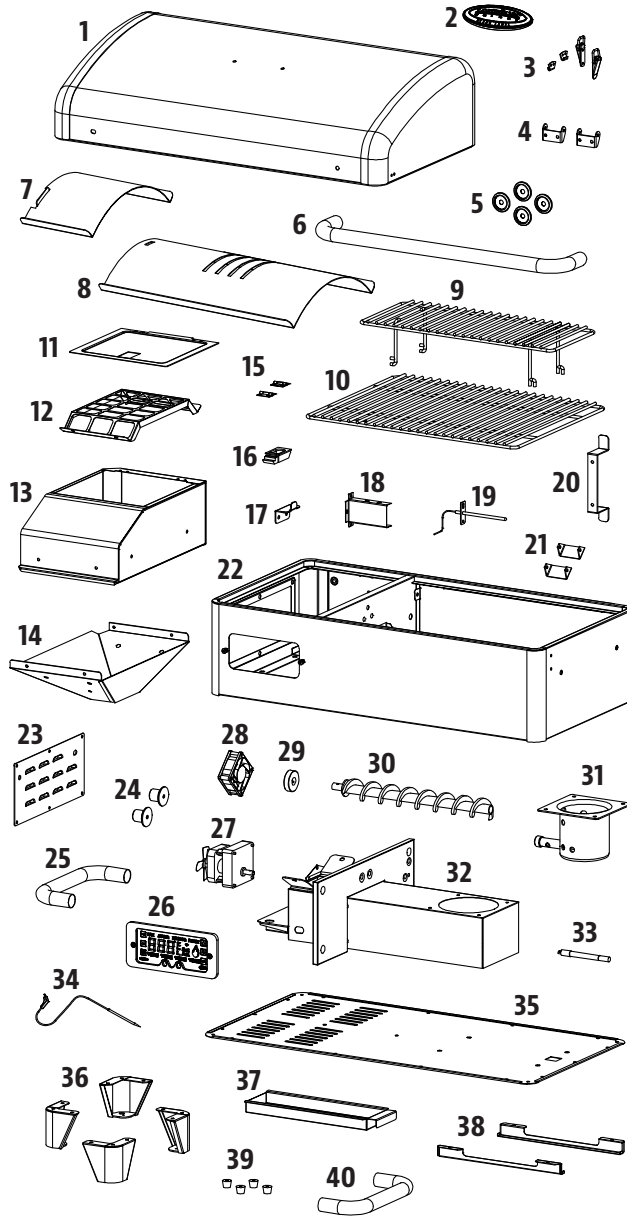
ELECTRIC REQUIREMENTS

110-120 V, 60 Hz, 220 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.



REPLACEMENT PARTS



LG300BL

NOTE: Due to ongoing product development, parts are subject to change without notice.

PART#	DESCRIPTION
1	Lid (x1)
2	Logo Plate (x1)
3	Hasp - 2 pieces each (x2)
4	Lid Hinge (x2)
5	Handle Bezel (x4)
6	Lid Handle (x1)
7	Flame Broiler Slider (x1)
8	Flame Broiler Main Plate (x1)
9	Upper Cooking Rack (x1)
10	Cooking Grid (x1)
11	Hopper Lid (x1)
12	Hopper Safety Screen (x1)
13	Hopper Box Housing (x1)
14	Hopper Guide Plate (x1)
15	Hopper Lid Hinge (x2)
16	Hopper Lid Handle (x1)
17	Flame Broiler Hanger Bracket (x1)
18	Grill Probe Shield (x1)
19	Grill Probe (x1)
20	Power Cord Bracket (x1)
21	Body Hinge (x2)
22	Firebox / Body (x1)
23	Hopper Access Panel (x1)
24	Side Handle Base (x2)
25	Left Side Handle (x1)
26	Control Board (x1)
27	Auger Motor (x1)
28	Combustion Fan (x1)
29	Nylon Bushing (x1)
30	Auger Flighting Assembly (x1)
31	Burn Pot (x1)
32	Auger Box Housing (x1)
33	Igniter (x1)
34	Meat Probe (x1)
35	Bottom Panel (x1)
36	Foot Assembly (x4)
37	Grease Tray (x1)
38	Grease Tray Bracket (x2)
39	Foot Gasket (x4)
40	Right Side Handle (x1)

WARRANTY

CONDITIONS

All wood pellet grills by Louisiana Grills®, manufactured by Dansons, carry a limited warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of purchase or after the warranty has expired.

Dansons carries a five (5) year warranty against defects and workmanship on all steel parts (excluding the burn pot), and five (5) years on electrical components. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. There is no specific warranty on the grill probe, meat probe, paint, powder coat finish, burn pot, grill cover and all gaskets or against damage caused from corrosion. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance. Repair or replacement of any part does not extend past the limited warranty.

During the term of the warranty, Dansons' obligation shall be limited to furnishing a replacement for defective and/or failed components. As long as it is within the warranty period, Dansons' will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Dansons' to be defective upon examination. Dansons' shall not be liable for transportation charges, labor costs, or export duties. Except as provided in these conditions of warranty, repair or replacement of parts in the manner and for the period of time mentioned heretofore shall constitute the fulfillment of all direct and derivative liabilities and obligations from Dansons to you.

Dansons takes every precaution to utilize materials that resist rust. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond Dansons' control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the warranty does not cover rust or oxidation, unless there is loss of structural integrity on the grill component. Should any of the above occur, kindly refer to the care and maintenance section to prolong the lifespan of your unit. Dansons recommends the use of a grill cover when the grill is not in use.

This warranty is based on normal domestic use and service of the grill, and neither limited warranty coverage's apply for a grill which is used in commercial applications.

EXCEPTIONS

There is no written or implied performance warranty on Louisiana Grills® units, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will Dansons assume responsibility if your unit has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Burning other than quality wood pellets may void the warranty. The warranty does not cover damage or breakage due to misuse, improper handling or modifications.

Neither Dansons, or authorized Louisiana Grills® dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against Dansons based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth herein and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

WARRANTY SERVICE

Contact your nearest Louisiana Grills® dealer for repair or replacement parts. Dansons requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your Louisiana Grills® unit can be found on the hopper. Record numbers below as the label may become worn or illegible.

 MODEL

 SERIAL NUMBER

 DATE OF PURCHASE

 AUTHORIZED DEALER

RECIPES

DIFFICULTY: EASY
COOKING METHOD: SMOKING
SERVINGS: 8
PREP TIME: 10 MINUTES
COOK TIME: 480 MINUTES

PELLET FLAVOR:

- HICKORY
- OAK
- MESQUITE
- PECAN

DIFFICULTY: EASY
COOKING METHOD: SMOKING
SERVINGS: 4
PREP TIME: 10 MINUTES
COOK TIME: 315 MINUTES

PELLET FLAVOR:

- COMPETITION BLEND
- HICKORY
- MESQUITE

CLASSIC SMOKED BRISKET

A Classic Smoked Brisket recipe should be simple to follow and uses basic ingredients. Why? Because, the meat should be the star of the show. With this brisket recipe, there is no need to over-complicated the process and there will be so much natural flavor, little more than a simple rub is needed for a great bark.

INGREDIENTS:

1 Beef Brisket, 12-15 lbs (5.4-6.8kg)
 Louisiana Grills® Beef and Brisket Rub

INSTRUCTIONS:

- Turn on your grill. Let the fire catch, then set your grill to 225°F (107°C). While the grill is heating up, trim your brisket of excess fat by leaving about one quarter of an inch of fat so the meat stays moist during the long cooking process.
- Season with your favorite rub - whatever floats your boat! Place your brisket on the grates of the grill, fat side up. Let it smoke for about 8 - 10 hours, or until the internal temperature reaches 190°F (87°C).
- Remove the meat from the grill. Wrap in pink butcher paper, then wrap that in a towel. Let it rest in a cooler for up to an hour so the juices can sit.
- Slice against the grain and enjoy!

TIP: TO SPEED UP THE STALL (THE POINT DURING THE COOK WHERE THE INTERNAL TEMPERATURE STALLS FOR A LONG PERIOD OF TIME BEFORE RISING AGAIN) TRY WRAPPING YOUR BRISKET TIGHTLY IN ALUMINUM FOIL OR PINK BUTCHER PAPER WITH A LITTLE BIT OF LIQUID INSIDE (BEEF STOCK IS GOOD) AND THROW BACK ON THE GRILL UNTIL IT REACHES YOUR DESIRED TEMPERATURE.

BASIC SMOKED RIBS

This Easy Smoked Ribs recipe takes little effort but delivers big, sweet pork flavors. Using 2 racks of baby back ribs, the low and slow four and a half hour smoke renders them juicy, smoky and delicious. The last 45 minutes of the cook is dedicated to locking in those flavors and sealing them with a nice crust as the ribs cook inside foil at temperatures of 350°F (176°C).

INGREDIENTS:

2 Racks, Baby Back Ribs
 Louisiana Grills® Sweet Rib Rub

INSTRUCTIONS:

- Turn on your grill. Let the fire catch, then set your grill to 225°F (107°C). While the grill is heating up, Remove the membrane on the reverse side of the ribs by sliding a butter knife under the membrane and breaking it. With a piece of paper towel, grab the broken membrane and peel back until the entire membrane is removed.
- Season both sides of the ribs with Sweet Rib Rub. Place the ribs, meat side up, on the grates of the grill and close the lid. Smoke for about 4 and a half hours.
- Wrap in foil and return to the grill at 350°F (176°C) for another 45 minutes.
- Pull your ribs off the grill and rest for 10 minutes.
- Slice and serve hot. Enjoy!

TIP: FOR COMPLEX FLAVORS, SPREAD COARSE SEED MUSTARD ON THE RIBS BEFORE APPLYING THE RIB RUB.

DIFFICULTY: EASY

COOKING METHOD: GRILLING

SERVINGS: 4

PREP TIME: 60 MINUTES

COOK TIME: 20 MINUTES

PELLET FLAVOR:

- **APPLE**
- **COMPETITION**
- **FRUITWOOD**
- **CHERRY**

GRILLED PORK TENDERLOIN

Searching for a simple pork recipe to make that has sophisticated flavors? This grilled pork tenderloin will not only save you time, but it is delicious. Grilled with olive oil, brown sugar, and the Tennessee Apple Butter seasoning, this dish provides the perfect main course. Try with a side of polenta and bacon.

INGREDIENTS:

- 1 Pork Tenderloin, Trimmed with Silver Skins Removed
- 2 Tbsp (30g), Brown Sugar
- 2 Tbsp (30g), Olive Oil
- 2 Tbsp (30g), Louisiana Grills® Tennessee Apple Butter Seasoning

INSTRUCTIONS:

- In a small bowl, combine the olive oil, brown sugar, and Tennessee Apple Butter seasoning until well combined. Generously rub the pork tenderloin with the mixture. Allow the pork tenderloin to marinate for 1 hour.
- Turn on your grill. Let the fire catch, then set your grill to 350°F (176°C). Grill the tenderloin for 5-7 minutes on each side, flipping the tenderloin only once and cooking until the internal temperature reaches 145°F (62°C).
- Remove the tenderloin from the grill and allow to rest 10 minutes.
- Slice and serve!

TIP: FOR DELICIOUSLY SWEET APPLE FLAVOR, MARINADE THE TENDERLOIN OVERNIGHT IN APPLE JUICE, COVERED IN YOUR REFRIGERATOR.

DIFFICULTY: EASY

COOKING METHOD: BARBECUE

SERVINGS: 4

PREP TIME: 10 MINUTES

COOK TIME: 75 MINUTES

PELLET FLAVOR:

- **HICKORY**
- **COMPETITION BLEND**
- **MESQUITE**

CHAMPION BEER CAN CHICKEN

Somewhere, some griller was drinking a cold one when they thought to themselves, "I wonder if it would taste better if I stuck a chicken on top of this and cooked it?" And thus, the Beer Can Chicken was born. This "Champion" Beer Can Chicken recipe is a nod to the backyard barbecue grilling classic. Our famous Champion Chicken Seasoning is rubbed all over the bird which then cooks on a chicken throne filled with beer and barbecue sauce. The result is a delicious, tender, and moist chicken the whole family will love..

INGREDIENTS:

- 1 Whole, Chicken
- 1 Can, Beer, Any Brand
- 3 Tbsp (45g), Louisiana Grills® Memphis Style Barbecue Sauce
- 2 Tbsp (30g), Olive Oil
- Louisiana Grills® Champion Chicken Seasoning

INSTRUCTIONS:

- Remove the chicken from the bag and make sure all the giblets and organs are removed from inside the chicken. Rinse the bird, inside and out, then pat dry. Brush the chicken generously with olive oil and season with Louisiana Champion Chicken Seasoning. Let the chicken sit for at least 15 minutes with the seasoning on top.
- Pour out half a can of beer until you have half a can remaining. Next, add the barbecue sauce into the can of beer, or a chicken throne. Carefully slide the chicken onto the beer can or chicken throne so that the cavity fits snugly. Tuck the chicken wings behind the chicken's back.
- Turn on your grill. Let the fire catch, then set your grill to 350°F (176°C).
- Grill your chicken upright on the beer can or chicken throne for 1 hour to 1 hour and 15 minutes until the internal temperature reads 180°F (82°C) at the thickest part of the chicken (the breasts, legs, and thighs) and the juices run clear.
- Remove the chicken from the grill and allow to rest 15 minutes.
- Carve the chicken and serve.

TIP: FOR MORE FLAVOR, LET THE CHICKEN SIT IN A WET BRINE OVERNIGHT IN THE REFRIGERATOR.