



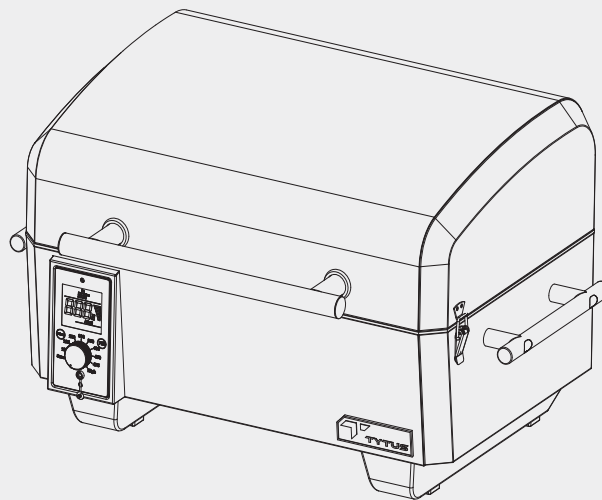
USER MANUAL

Pellet Smoker Grill

Model: TDT-GHS-SMOK

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SAFETY WARNINGS

IMPORTANT

NOTE: Keep this manual with your pellet smoker for future reference.

RECORD YOUR SERIAL #: _____

[Serial # located on the bottom of the pellet smoker leg.]

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE. READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

▲ WARNING: 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.

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

SAFETY LISTING



In accordance with the procedures and specifications listed in the UL SUBJECT 2728A "pellet fuel cooking appliances" and ULC/ORD C2728 "for electrical features of fuel burning equipment. TYTUS Grills pellet cooking appliances have been independently tested and listed by INTERTEK (an accredited testing laboratory) to ETL, UL, ULC, and CSA standards.

▲ DANGERS & WARNING

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, permission, 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 305mm (12 inches) from combustible constructions to the sides of the grill, and 305mm (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 wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

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



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 Pot 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.

IMPORTANT! Always power off the appliance and allow the shut-down cycle to run. Unplug the appliance only once the shut-down cycle is complete, and/or before cleaning. Failure to follow this warning can cause damage, serious injury, fire, electric shock, or death.

4. Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.
5. 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

▲ WARNING: Be aware of building combustible material, maintain the fire to avoid over-firing.

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

SAFETY WARNINGS

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.

HARDWOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural hardwood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. Always store wood pellets in a dry area. Avoid any contact or exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Use a moisture proof, resealable tub, or bucket for proper storage. 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 long term storage, keep the unit under a cover in a garage or shed. After a period of storage, or non-use, check the burn pot for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or rear barrel exhaust holes. Clean before use. Regular care and maintenance are 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 ensure 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 USE SPIRIT OR PETROL FOR LIGHTING OR RE-LIGHTING! DO NOT USE FLAMMABLE LIQUIDS IN OR AROUND THE GRILL.

STORE EXCESS BARBECUE WOOD PELLET FUEL IN A DRY LOCATION, OR IN A SEALED CONTAINER, AWAY FROM THE APPLIANCE AND OTHER FUEL CONTAINERS.

USE 6 - 10MM (1/4 - 3/8 INCH) PELLETIZED BARBECUE WOOD FUEL ONLY. USE OF OTHER FUEL MAY DAMAGE UNIT AND CAUSE HAZARDOUS CONDITIONS.

MAXIMUM INPUT RATING OF APPROXIMATELY 1.12 KG (2.48 LBS) PER HOUR, USING 17,600 – 19,300 BTU/KG (8,000 - 8,770 BTU/LB) OF PELLET FUEL.



CREOSOTE

Creosote - formation and need for removal. When burning, it produces black smoke with a residue that is also black in color. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow-burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.

The grease duct should be inspected at least twice a year to determine when the grease and/or creosote buildup has occurred. When grease or creosote has accumulated, it should be removed to reduce the risk of fire.

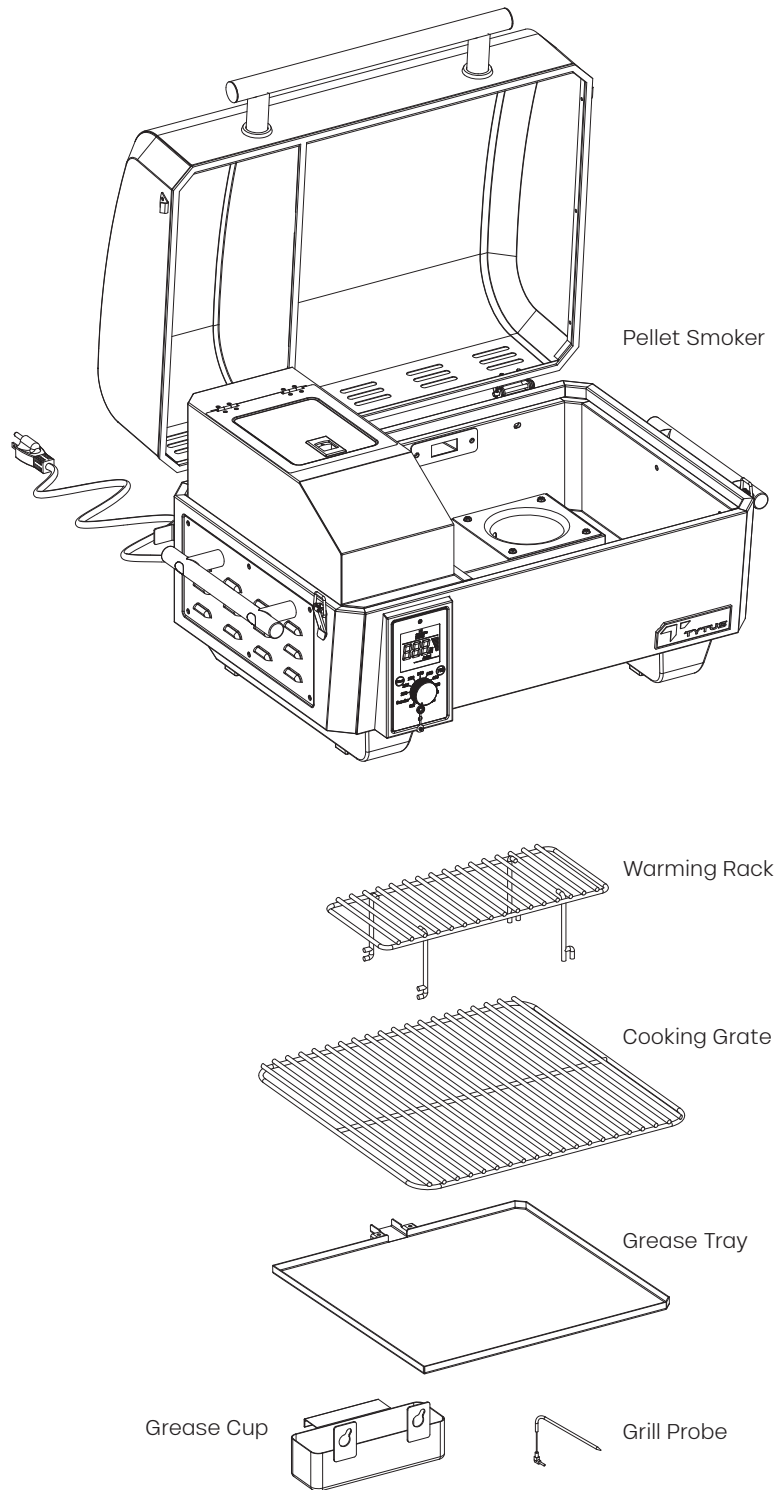
CARBON MONOXIDE

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. 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 colorless, odorless gas from poisoning you, your family, or others:

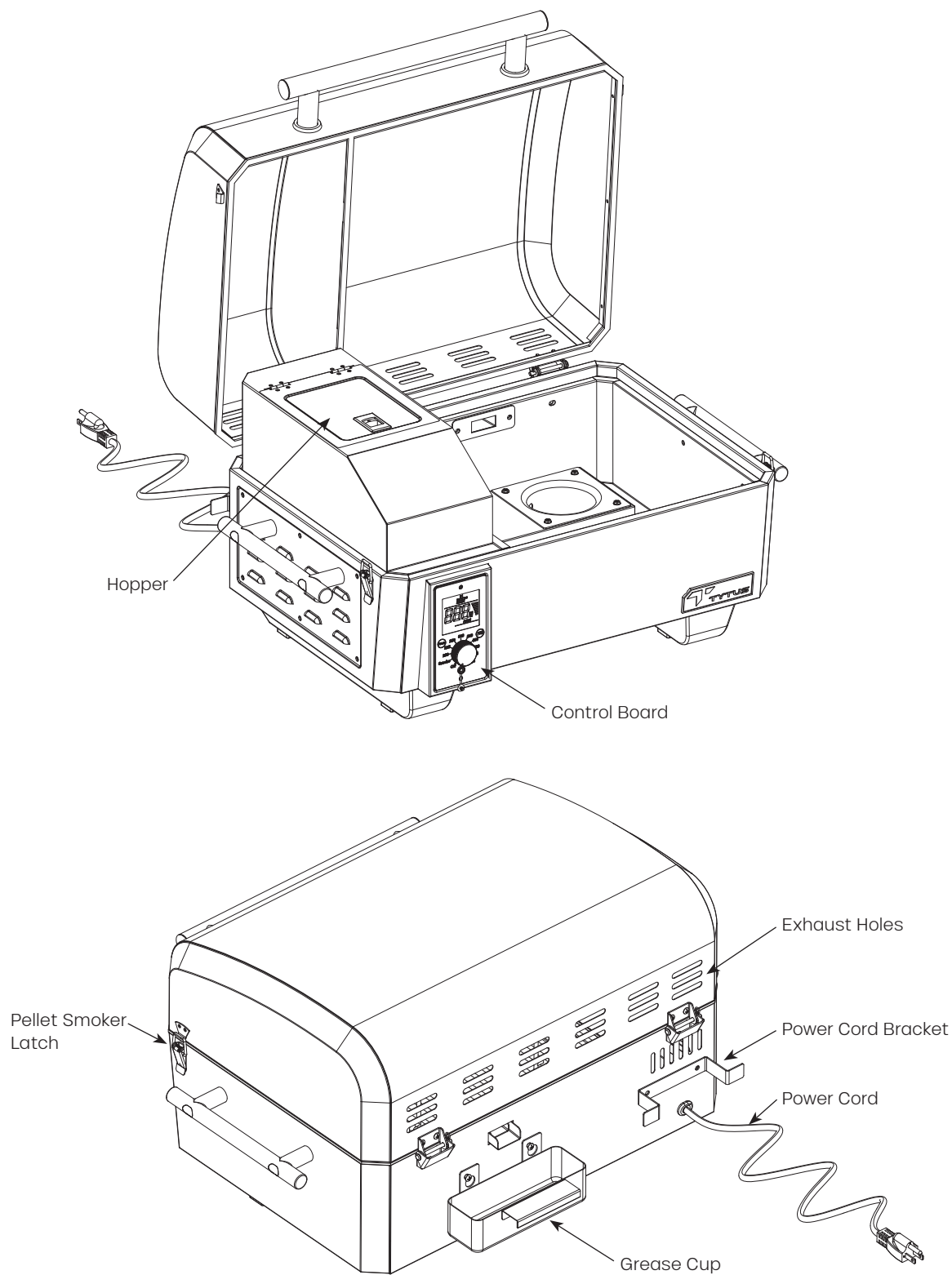
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

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.

PACKAGE CONTENTS



GETTING TO KNOW YOUR GRILL



ASSEMBLING YOUR GRILL

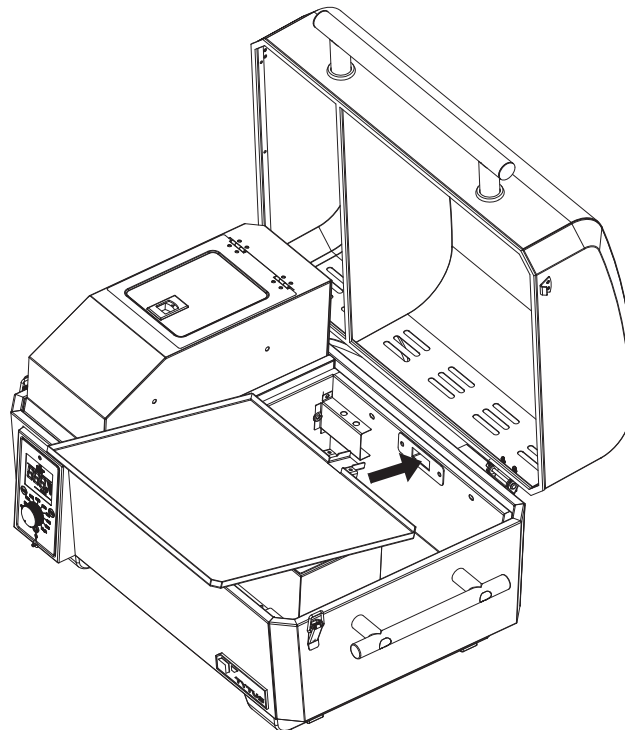
▲ WARNING: A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

BEFORE ASSEMBLING YOUR PELLET SMOKER

- Make sure that you have assistance from another person to handle the pellet smoker and other large, heavy parts.
- Use the "Packaging Contents" on page 5 and "Parts Diagram & List" on page 19 to ensure all items are included and free of damage.
- Do not assemble or operate the pellet smoker if it appears damaged. If there are damaged or missed parts when you unpack the shipping box or you have questions during the assembly process, call **(855) 969-5185** or email **SUPPORT@TYTUSGRILL.COM**.

STEP 1

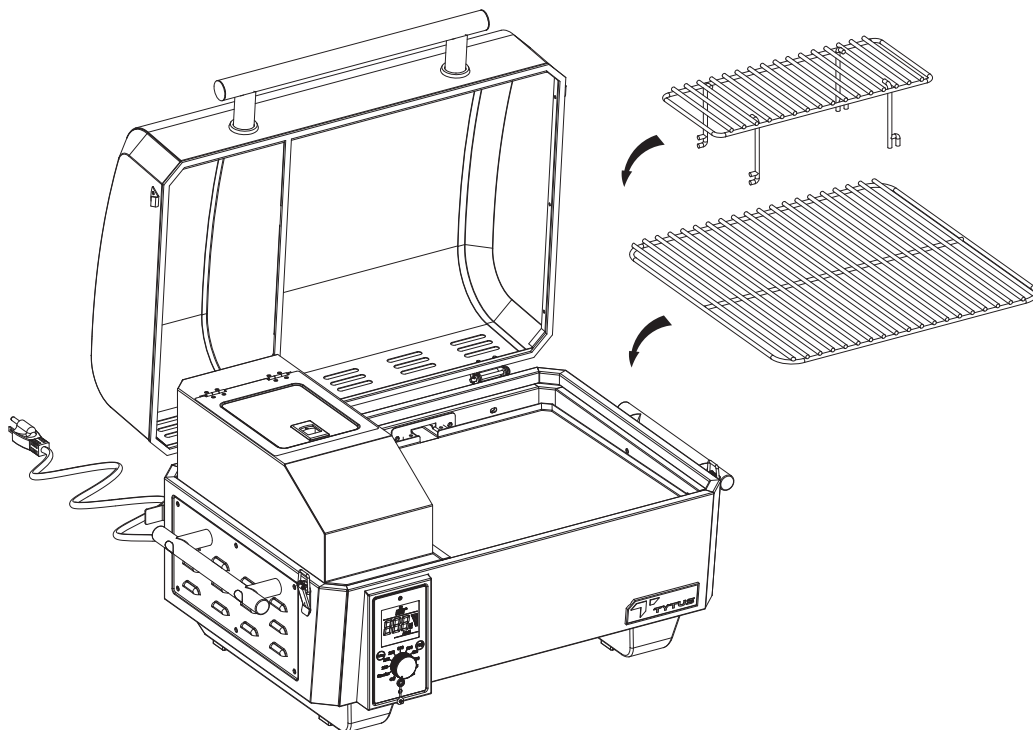
Install the grease tray into the pellet smoker, inserting the grease drain channel into the grease drain hole.





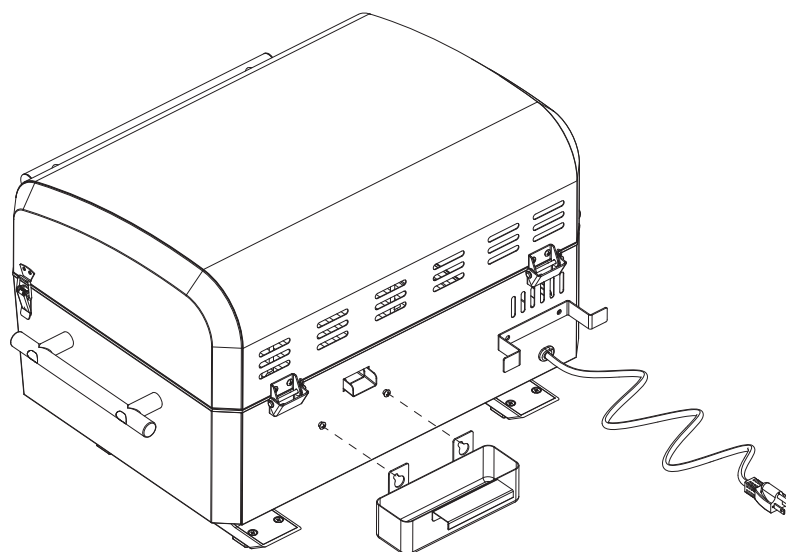
STEP 2

Install the cooking grate and the warming rack into the pellet smoker.



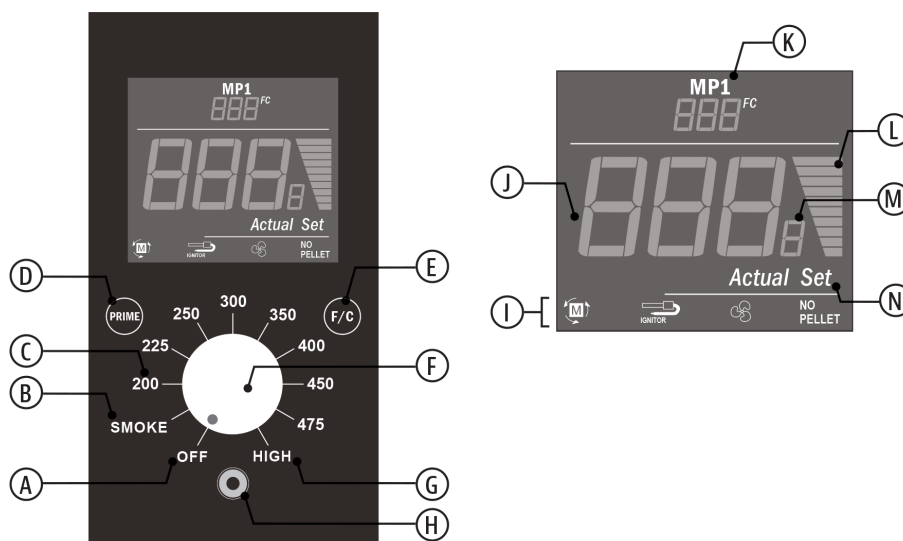
STEP 3

Install the grease cup on the rear of the pellet smoker.



USING YOUR GRILL

CONTROL BOARD



A. OFF

When the temperature control dial is turned to off, the display screen will remain off.

B. SMOKE

This preset temperature operates the grill at the lowest temperature, without the fire going out.

C. Temperature Presets

Using a temperature preset is the easiest way to cook. Select the desired preset by turning the temperature control dial.

D. Prime Button

Press and hold to activate an extra feed of pellets to the burn pot.

E. Temperature Switch Button

Press to change the temperature unit between Celsius (°C) and Fahrenheit (°F). The default is set to Fahrenheit (°F).

F. Temperature Control Dial

Turn the temperature control dial (knob) and select the desired preset temperature.

G. HIGH

This preset temperature operates the grill at the highest temperature.

H. Meat Probe Connection Port

Plug-in the adapter end of a meat probe to a connection port and insert the stainless-steel probe into the thickest portion of the meat. The readout will appear on the display under MP1. This gives the internal temperature of the meat.

I. Component Readouts

Each icon becomes visible while in operation or blinking if there is an error. See troubleshooting for error codes. Left-right: Auger, Igniter, Fan, No Pellets

J. ACTUAL Temperature

Displays the actual temperature from inside the main barrel. Readout is taken by the grill probe (sensor).

K. Meat Probe Readout

Displays the temperature reading of the meat probe that is connected. The readout corresponds with the meat probe connection port.

L. Temperature Intensity Meter

These bars display the intensity of the set temperature. The color changes from blue to red as the temperature increases.

M. Temperature Unit Display

The default is set to Fahrenheit (°F). Press the Temperature Switch button to switch between Celsius (°C) and Fahrenheit (°F).

N. SET Temperature

When a temperature preset is selected by turning the temperature control dial, the ACTUAL readout will change to the SET readout momentarily.



SETTING UP

1. 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. This appliance must not be placed under an overhead combustible ceiling or overhang (A). Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

▲ WARNING: All TYTUS units should keep a minimum clearance of 305mm (12 inches) from combustible constructions and this clearance must be maintained while the grill is operational.

2. Parts are located throughout the shipping carton, including underneath the grill. Inspect the grill, parts, and hardware blister pack after removing from the protective shipping carton. Discard all packaging materials from inside and outside of the grill before assembly, then review and inspect all parts by assembly guide. If any part is missing or damaged, do not attempt to assemble. Contact TYTUS Customer Support at **(855) 969-5185** for parts.
3. Assemble the unit according to assembly guide instructions.

AUGER PRIMING

First time using your grill or whenever your grill runs out of pellets in the hopper, you will need to prime the auger. If not primed, the grill will time out before the pellets are ignited, and no fire will start. Follow these steps to prime the auger:

1. Open the hopper lid. Make sure there are no foreign objects in the hopper or blocking the auger feed system.
2. Remove all cooking components from the interior of the grill. Locate the burn pot in the bottom of the pellet grill.
3. Plug the power cord into a power source.
4. Turn on the grill and turn the Temperature Control Dial to the Smoke (S) position.
 - a. Check to make sure you hear the auger turning. Place your hand above the burn pot and feel for air movement. **DO NOT** place your hands or fingers inside the burn pot, this can cause injury.
 - b. After approximately a minute, you should smell the igniter burning and begin to feel the air getting warmer above the burn pot. The igniter tip does not glow red but will get extremely hot and will burn. **DO NOT** touch the igniter.
5. Once verified that all electric components are working correctly, turn the grill off.
6. Fill the hopper with all natural hardwood barbecue pellets.
7. Turn the grill on. Keep the Temperature Control Dial in the Smoke (S) position.
8. Press and hold the Prime Button until you see pellets drop from the auger into the burn pot. Now you can release the Prime Button.
9. You now can turn your grill off. Please make sure you allow your grill to stay plugged in until it finishes the cool down cycle. Once the fan turns off, the grill has completed the shutdown cycle, it is safe to unplug your grill.
10. Re-install the cooking components into the main barrel.
11. Your grill is now primed and ready to use! If this is the first time you are using your grill, you should perform a First Initial Grill Burn-off.

OPERATION

FIRST USE (BURN OFF)

Once your hopper has been primed and before cooking on your grill for the first time, it is important to complete a grill burnoff. Start the grill and operate at any temperature over 176°C / 350°F (with the lid down) for 30 to 40 minutes to burn-off the grill and rid it of any foreign matter.

AUTOMATIC 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. Turn the Temperature Control Dial to the **SMOKE** position to turn the unit on. This will activate the start-up cycle. The auger feed system will begin to turn, the igniter will begin to glow and the fan will supply air to the Burn Pot. The grill will begin to produce smoke while the start-up cycle is taking place. The barrel lid must remain open during the start-up cycle. To confirm the start-up cycle has begun properly, listen for a torchy roar, and notice some heat being produced.
3. Once the heavy, white smoke has dissipated, the start-up cycle is complete and you are ready to enjoy your grill at your desired temperature!

SHUTTING OFF YOUR GRILL

When finished cooking, with the main barrel lid remaining closed, Turn the Temperature Control Dial to the **OFF** position to turn the unit off. The grill will begin its automatic cool-down cycle. The auger system will stop feeding fuel, the flame will burn out, and the fan will continue to run until the cool-down cycle is complete. When the cycle is complete, the fan will turn off.

▲ IMPORTANT: Once the shut-down cycle is complete, unplug the power cord.

PRESETS & HOT SMOKING

The 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.

For best results, allow time for meat to rest after cooking. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein.



TEMPERATURE PRESETS & HOT SMOKING

	VERY LOW	LOW		MEDIUM		MED/HIGH		HIGH	
SMOKE	95°C	110°C	120°C	150°C	175°C	205°C	230°C	245°C	HIGH
	200°F	225°F	250°F	300°F	350°F	400°F	450°F	475°F	

MEAT TYPE	PRESET TEMP	ESTIMATED TIME	TARGET TEMP
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POULTRY

Turkey (whole)	10°C / 225°F	0-35 MIN/LB	74°C / 165°F
Chicken (whole)	90°C / 375°F	3-4 HR	74°C / 165°F
Drumsticks, Breasts	190°C / 375°F	1-2 HR	74°C / 165°F
Small Game Birds	190°C / 375°F	1-2 HR	74°C / 165°F
Duck	135°C / 275°F	2-3 HR	74°C / 165°F

PORK

Ham (whole)	120°C / 250°F	15-20 MIN/L	71°C / 160°F
Roast	190°C / 375°F	3-4 HR	74°C / 165°F
Spare Ribs	120°C / 250°F	4 HR	88°C / 190°F
Baby Back Ribs	95°C / 200°F	3-4 HR	88°C / 190°F
Tenderloin	110°C / 225°F	1.5 HR	82°C / 180°F
Butt (shoulder)	110°C / 225°F	1.5 HR / LB	93-98°C / 200-210°F

BEEF

Steak	120°C / 250°F	8-10 MIN	60°C / 140°F
Tenderloin	110°C / 225°F	2-3 HR	60°C / 140°F
Roast	110°C / 225°F	3-4 HR	63°C / 145°F
Spare Ribs	110°C / 225°F	3-4 HR	79°C / 175°F
Prime Rib	120°C / 250°F	15-20 MIN/LB	57°C / 135°F
Brisket	110°C / 225°F	1 HR / LB	107-121°C / 225-250°F

WILD GAME

Tenderloin	110°C / 225°F	1-2 HR / LB	74°C / 165°F
Roast	120°C / 250°F	1-2 HR / LB	74°C / 165°F

SEAFOOD

Fillets	110°C / 225°F	30-45 MIN	63°C / 145°F
Salmon (whole)	95°C / 200°F	2-3 HR	63°C / 145°F
Lobster	95°C / 200°F	2-3 HR	63°C / 145°F

CARE & MAINTENANCE

Any TYTUS unit will give you many years of flavorful service with minimum cleaning. Follow these tips to service your grill:

GRILL INTERIOR

- Clean your burn pot out after every few uses. This will ensure proper ignition and avoid any hard build-up of debris or ash.
- Use a grill cleaning brush to remove any food or build-up from the cooking grates. 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. Use the flame broiler slide plate to scrape off the main plate, and vise-versa. Remove the debris from inside your barrel with a wet/dry vacuum.

▲ IMPORTANT: Due to high heat, do not cover the flame broiler components with aluminum foil.

GRILL EXTERIOR

- Check your grease cup often and clean out as necessary. Keep in mind the type of cooking you do.
- 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 are rather part of general maintenance and upkeep. For paint scratches, wearing, or flaking of the finish, all painted surfaces can be touched up using a high heat BBQ paint.
- A grill cover is your best protection against weather and outside pollutants. When not in use or for long term storage, keep the unit under cover in a garage or shed.

PROBES

- Wipe your meat probe after each use. A meat probe not in use should be rolled up in a large, loose coil. Kinks or folds in the probe wires may cause damage. Do not place in the dishwasher or submerge in water. Water damage to the internal wires will cause a meat probe to short out, causing false readings.
- Check and clean off any grease or debris from the grill probe shield, found inside the main grill body, on the back, left-side wall. If the control board readout is far different from the desired set temperature, a dirty grill probe is often the issue. Remove the grill probe shield to access the grill probe, then wipe clean.
- If a probe is damaged, it should be replaced.

HOPPER

- Use a wet/dry vacuum to remove leftover pellets, sawdust, and debris to completely clean the hopper through the hopper screen.
- Running all pellets out of the auger system is recommended if your grill will be unused for an extended period of time. This can be done by pressing the Prime button to empty the auger tube or simply running your grill until the hopper is empty, and no pellets remain in the auger tube.



GRILL CARE CHEAT SHEET

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

METHODS AND RECOMMENDATIONS FOR STORAGE

▲ NOTE: Always store wood pellets in a dry area. Avoid any contact or exposure to moisture will result in lower heat output or cause the pellets to swell and break apart. Use a moisture proof, resealable tub, or bucket for proper storage..

- 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 long term storage, keep the unit under a cover in a garage or shed.
- After a period of storage, or non-use, check the burn pot for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or rear barrel exhaust holes.
- Clean before use. Regular care and maintenance are 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 ensure 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.

TROUBLESHOOTING

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common operational problems. When your TYTUS grill is operating poorly, or on a less frequent basis, the following troubleshooting tips may be helpful.




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

PROBLEM	CAUSE	SOLUTION
No power lights on the control board	Not connected to power source	Ensure unit is plugged into a working power source. Ensure a minimum 10 amp service. Ensure all wire connections are firmly connected and dry.
	Faulty control board	Control Board needs to be replaced. Contact Customer Support for a replacement part.
Flashing Temperature On LCD Screen	Grill Temperature Is Below 65°C /150°F	This is not an error that effects the unit; however, it is used to show that there is some risk that the fire could go out. Check the hopper for sufficient fuel or if there is an obstruction in the feed system. Remove pellets and follow Care and Maintenance instructions. Check Grill Probe and follow Care and Maintenance instructions if dirty. Check Burn Pot for ash build-up or obstructions and follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly, and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation (rotation), and ensure there is no blockage in the auger tube.
"ErH" error code	The unit has overheated, possibly due to grease fire or excess fuel.	Turn the Temperature Control Dial to the OFF position to turn the unit off and allow the grill to cool. Follow Grill Interior and Probe Care and Maintenance instructions. Afterwards turn the Temperature Control Dial to the SMOKE position to turn the unit on, then select desired temperature. If error code still displays, contact Customer Support.
"Er1" error code	Grill probe wire not making connection.	Remove the access panel and check for any damage to the Grill Probe wires. Disconnect and reconnect the Grill Probe connectors to the Control Board.



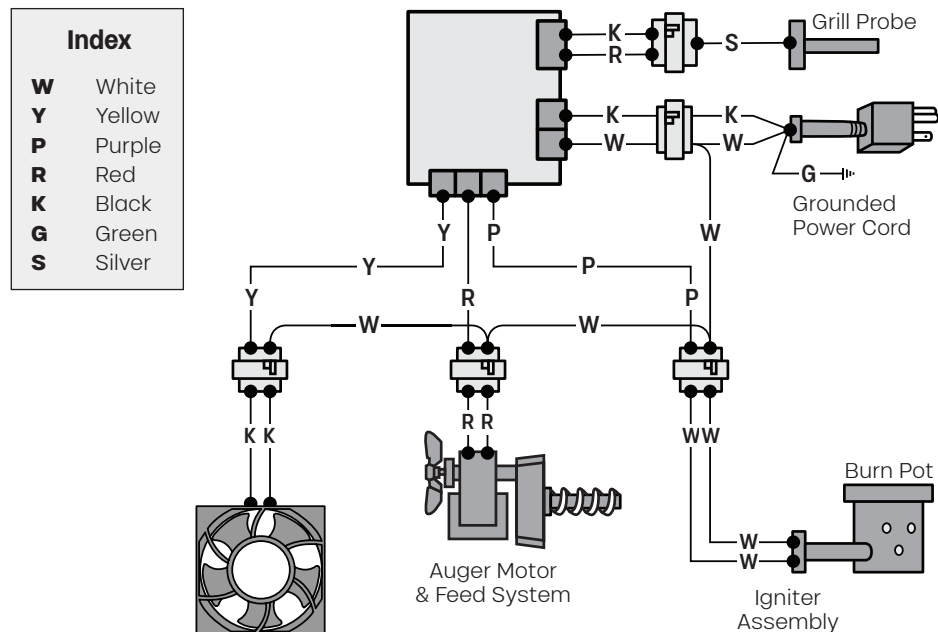
PROBLEM	CAUSE	SOLUTION
"Er2" error code	Auger not primed	Before the unit is used for the first time or anytime the hopper is completely emptied out, the auger must be primed to allow pellets to fill the auger tube. If not primed, the igniter will timeout before the pellets reach the burn pot. Follow Auger Priming Procedure.
	Igniter installed incorrectly	Remove cooking components from the main barrel. Turn the Temperature Control Dial to the SMOKE position to turn the unit on and inspect the igniter. Visually confirm that the igniter is working by placing your hand above the Burn Pot and feeling for heat. Visually confirm that the igniter is protruding approximately 13mm (½ inch) in the Burn Pot. If not operating properly, follow Manual Start-up Procedure to continue use of grill; however, call Customer Support for assistance or a replacement part.
	Insufficient air flow through burn pot	Check Burn Pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Ensure it is installed correctly and working properly, air intake is not blocked. Follow Care and Maintenance instructions if dirty.
"ErP" error code	Unit not turned off properly when last connected to power	Safety feature prevents an automatic restart. Turn the Temperature Control Dial to the OFF position to turn the unit off, wait two minutes, then turn the Temperature Control Dial to the SMOKE position to turn the unit on again. If error code still displayed, contact Customer Support.
	Power outage while unit in operation.	
"noP" error code	Meat probe is not connected, bad connection at meat probe connection port	Disconnect the meat probe from the connection port on the Control Board and reconnect. Ensure the meat probe adapter is firmly connected. Check for signs of damage to the adapter end. If it still fails, call Customer Support for a replacement part
	Meat probe is damaged	Check for signs of damage to the wires of the meat probe. If damaged, call Customer Support for a replacement part.
	Faulty control board	Follow Care and Maintenance instructions.
Grill will not achieve or maintain stable temperature	Insufficient air flow through burn pot	Check burn pot for ash build-up or obstructions. Follow Care and Maintenance instructions for ash build-up. Check fan. Ensure it is working properly, and air intake is not blocked. Follow Care and Maintenance instructions if dirty. Check auger motor to confirm operation and ensure there is no blockage in the auger tube. Once all the above steps have been done, start the grill, set temperature to SMOKE and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	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 Support for a replacement part if damaged.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Grill produces excess or discolored smoke; food is discolored from smoke	Grease build-up	Check exhaust holes along the back of the grill barrel to ensure they are not blocked. 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 for moist wood pellets. Follow Auger Priming Procedure.
	Insufficient air intake for fan	Check fan. Ensure it is clean, working properly and air intake is not blocked. Follow Care and Maintenance instructions if dirty.
Frequent flare-ups	Cooking temperature	Attempt cooking at a lower temperature. Grease does have a flash point. Keep the temperature under 176°C / 350°F when cooking highly greasy food.
	Grease build-up on cooking components	Follow Care and Maintenance instructions.
"Err" error code with (Auger) Icon 	Loose wire connection between the auger and control board	Open the Access Panel, follow the Electrical Wire Diagram to disconnect the Auger wire from the control board and reconnect. Press the power button to confirm the error has cleared. If not, call Customer Support for assistance.
	Auger motor is jammed	Remove cooking components from the main barrel. Press the Power Button to turn the unit on, turn Temperature Control Dial to SMOKE , and inspect the auger feed system. Visually confirm that the auger is dropping pellets into the burn pot. If not operating properly, call Customer Support for assistance.
	Auger is damaged	Call Customer Support for assistance.
"Err" error code with (Igniter) Icon 	Igniter wire has a loose connection	Open the Access Panel, follow the Electrical Wire Diagram to disconnect the Igniter wire from the control board and reconnect. Press the power button to confirm the error has cleared. If not, call Customer Support for assistance.
	Igniter failure	Igniter needs to be replaced. Contact Customer Support for replacement part.
"Err" error code with (Fan) Icon 	Fan wire has a loose connection	Open the Access Panel, follow the Electrical Wire Diagram to disconnect the Fan wire from the control board and reconnect. Press the power button to confirm the error has cleared. If not, call Customer Support for assistance.
	Fan failure	Remove the Access Panel to confirm the fan is turning and there are no dents or obstructions. Contact Customer Support for replacement part.
"Err" error code with "No Pellet" Icon	Lack of fuel or poor fuel quality	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.

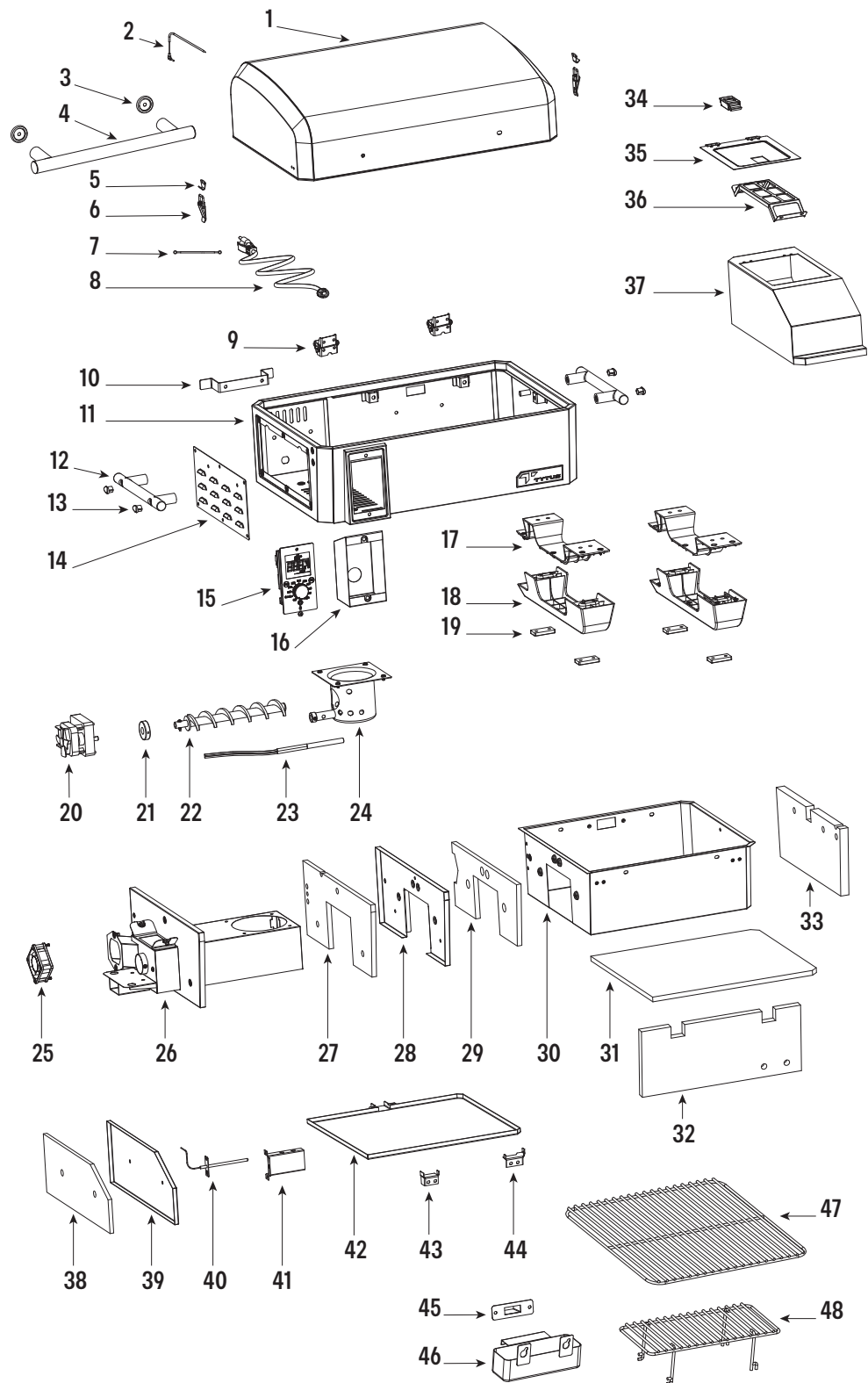
110-120V, 60Hz, 220W, 3-PRONG GROUNDED PLUG

CONTROL BOARD



PARTS DIAGRAM & LIST

PARTS DIAGRAM





PARTS LIST

Part #	Description	QTY	TYTUS Part #
1	Grill Lid	1	DJ-31601-01
2	Temperature Probe	1	DJ-31601-DNA-02
3	Grill Lid Handle Base	2	DJ-11606-DNA-08
4	Grill Lid Handle	1	DJ-11606-DNA-09
5	Lock Catch	2	DJ-11606-DNA-06
6	Lock	2	DJ-11606-DNA-07
7	Ground Lead	1	DJ-31601-07
8	Power Cord	1	DJ-31601-08
9	Lid Hinge	2	DJ-11606-DNA-11
10	Power Cord Bracket	1	DJ-31601-DNA-10
11	Grill Box	1	DJ-31601-11
12	Grill Box Side Handle	2	DJ-11606-DNA-13
13	Grill box Side Handle Cap	4	DJ-11606-DNA-14
14	Grill Box Left Side Door	1	DJ-31601-14
15	Control Board	1	DJ-31601-15
16	Control Board Shield	1	DJ-31601-16
17	Leg Upper Plate	2	DJ-11606-DNA-15
18	Leg Lower Plate	2	DJ-11606-DNA-16
19	Leg Base	4	DJ-11606-DNA-17
20	Auger Motor	1	DJ-31601-20
21	Nylon Bushing	1	DJ-31601-21
22	Auger	1	DJ-31601-22
23	Igniter	1	DJ-31601-23
24	Fire pot	1	DJ-31601-24
25	Fan	1	DJ-31601-25
26	Auger Housing	1	DJ-31601-26

Part #	Description	QTY	TYTUS Part #
27	Auger Housing Gasket	1	DJ-31601-27
28	Auger Housing Heat Insulation Plate	1	DJ-31601-28
29	Grill Box Left Gasket	1	DJ-31601-29
30	Grill Box Inside Lining	1	DJ-31601-30
31	Grill Box Bottom Gasket	1	DJ-31601-31
32	Grill Box Front Gasket	1	DJ-31601-32
33	Grill Box Right Gasket	1	DJ-31601-33
34	Hopper Lid Lock	1	DJ-31601-34
35	Hopper Lid	1	DJ-31601-35
36	Hopper Shield	1	DJ-31601-36
37	Hopper Housing	1	DJ-31601-37
38	Hopper Housing Gasket	1	DJ-31601-38
39	Hopper Housing Heat Insulation Plate	1	DJ-31601-39
40	Grill Probe	1	DJ-31601-40
41	Grill Probe Shield	1	DJ-31601-41
42	Grease Tray	1	DJ-31601-42
43	Grease Tray Left Bracket	1	DJ-31601-43
44	Grease Tray Right Bracket	1	DJ-31601-44
45	Grease Tray Rear Bracket	1	DJ-31601-45
46	Grease Cup	1	DJ-31601-46
47	Cooking Grid	1	DJ-31601-47
48	Warming Rack	1	DJ-31601-48

WARRANTY

TYTUS GRILLS LIMITED WARRANTY TO ORIGINAL CUSTOMER

(the "Products" or "Product" when referencing a singular product herein).

Tytus Grills, LLC ("Tytus") warrants the Products identified above to be free from defects in material and workmanship, for the relevant and specified Warranty Periods set forth below for specific parts or components of the Products, under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Products:

WARRANTY PERIODS:

PARTS OR COMPONENTS COVERED:	TIME PERIOD COVERED:
Porcelain-enameled Cast Iron Cooking Grates	3 years from the date of the original customer purchase*
Powder-coated and Porcelain-coated parts of the Product	1 year from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	1 year from the date of the original customer purchase*
Any spare parts provided by Tytus for use in any of the Products, and any replacement parts used in a repair performed by an authorized Tytus dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized Tytus dealer, whichever comes first. *

WARRANTY PERIODS EFFECTIVE IF AND ONLY IF PRODUCT IS REGISTERED BY ORIGINAL CUSTOMER WITHIN *90 DAYS OF PURCHASE*:

PARTS OR COMPONENTS COVERED:	TIME PERIOD COVERED:
Porcelain-enameled Cast Iron Cooking Grates	5 years from the date of the original customer purchase*
Powder-coated and Porcelain-coated parts of the Product	2 years from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	2 years from the date of the original customer purchase*
Any spare parts provided by Tytus for use in any of the Products, and any replacement parts used in a repair performed by an authorized Tytus dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized Tytus dealer, whichever comes first. *

*** PLEASE NOTE** – Proof of purchase evidencing the date of the original customer purchase, or the date of the spare part shipment or incorporation into the Product if applicable, is **required** for all warranty service. The express warranty set forth herein (the "Warranty") is subject to all terms set forth herein below.

1. WARRANTY SERVICE (PARTS, LABOR AND/OR REPLACEMENT): During the Warranty Periods set forth above, if the parts or components covered by each respective Warranty Period are determined by Tytus or a Tytus authorized customer service provider to be defective in material or workmanship, Tytus will, at its sole discretion and option: (i) repair the defective part or component at no charge to the original customer, (ii) replace the defective part or component with a new or refurbished part of similar or better quality, at no charge to the original customer, or (iii) refund the original, documented purchase price of the Product (excluding tax) to the original customer upon return of the defective Product as directed by Tytus. After the applicable Warranty Period, the customer must pay for all parts, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

a. SHIPPING COSTS: Notwithstanding the foregoing, the customer is responsible for any shipping or transportation charges incurred to ship or otherwise deliver the Product or part(s) to Tytus or a Tytus authorized service provider for diagnosis, repair or replacement during or after the Warranty Periods. The customer shall not return the Product or any part or component thereof to Tytus without Tytus's prior written consent. Tytus recommends that the customer insure the Product or any part or component for its full replacement cost when shipping.



b. TIMING AND PROCEDURE: Before Warranty service can commence, the original customer purchaser must contact Tytus for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the Warranty Period, MUST be presented to a Tytus authorized customer service provider in order to obtain the requested service. Please call the Toll Free Customer Service Line at (952) 807-9690 to obtain Warranty Service and Troubleshooting information. Please have your model and serial number available, along with your date of purchase of the Product. You can also visit us online at: www.tytusgrills.com. The customer shall not return the Product or any part or component thereof to Tytus without Tytus's prior written consent.

- 2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE:** This Warranty covers manufacturing defects in materials and workmanship encountered in the normal, non-commercial use of the Product, and does not cover (a) damage or failure caused by or attributable to Product abuse or misuse, failure to follow instructions, improper installation or maintenance, alteration, accident, high cooking temperatures, outdoor humidity, outdoor temperature, chlorine, fertilizers, lawn pesticides, or chemical exposure; (b) improper or incorrectly performed repairs by non-authorized service facilities; (c) onsite customer instruction or adjustments, and any costs related to service calls to your home; (d) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (e) costs of product removal, transportation, or reinstallation costs; (f) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping or crushing; (g) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; (h) modification of the Product or any part of the Product; or (i) any food loss due to Product failure or difficulties in operating the Product.

This Warranty applies to the original customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States and Canada, and only applies to products purchased and serviced in the United States and Canada. All replaced parts and Products, and Products on which a refund is made, become the property of Tytus. The addition of equipment or features to the Product that are not manufactured or recommended by Tytus could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

This Warranty is made in lieu of and supersedes all other warranties or conditions of merchantability or fitness for a particular purpose or general use, whether express, implied, collateral, statutory, or provided by common law, the Uniform Commercial Code, or otherwise. Tytus further disclaims all warranties after the end of the Warranty Period defined above. No other express warranty or guaranty given by any other person, firm, or entity with respect to the Product shall be binding on Tytus. Repair, replacement, or refund of the original purchase price, at Tytus's sole discretion, are the exclusive remedies of the customer. Tytus shall not be liable for any incidental or consequential damages caused by the use, misuse or inability to use the Product. These include but are not limited to any damages in the form of lost profits, loss of use, legal fees, economic loss, personal injuries, or any other damages caused by circumstances beyond the control of Tytus. Notwithstanding the foregoing, Tytus' aggregate liability to any customer shall not exceed the purchase price of the Product. This Warranty shall not extend to anyone other than the original customer who purchased the Product, and is not transferable. No person is authorized to alter, extend, or waive the Warranty of Tytus.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

PLEASE DIRECT ALL CORRESPONDENCE TO:

TYTUS Grills, LLC
support@tytusgrills.com | 855-969-5185 | www.tytusgrills.com

**PLEASE CONTACT CUSTOMER SERVICE TO CONFIRM PRODUCT
RETURN ADDRESS AND PROCEDURES FOR WARRANTY.**



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