

Z GRILLS

Australia



Z GRILLS MINI

Wood Pellet Smoker Grill

Owner Manual

www.zgrills.com.au

This owner manual edition is for Z Grills MINI (200A V1)

IMPORTANT SAFETY INFORMATION

DANGER!

- **FLAMMABLE LIQUIDS:** Never use or store flammable liquids near the grill, or use flammable liquids to light the grill.
- **OUTDOOR USE ONLY:** Do not operate the grill indoors or in enclosed spaces as carbon-monoxide poisoning may occur. The grill may be used in an open air deck or balcony as long as SAFE DISTANCE guidelines are met and smoke is able to freely vent from the ceiling/roof area.
- **RAINING:** Do not operate outside in the rain. The electrical components are not water proof and wood pellets must not be exposed to water.
- **HIGH VOLTAGE ELECTRICITY:** Plug the grill into an earthed 240V AC power supply that has safety switch protection. An extension cable can be used.
- **DISCONNECT POWER:** Always disconnect the power supply (unplug) before repairing the grill.

WARNING!

- **FOLLOW INSTRUCTIONS:** Assemble and use this grill ONLY in accordance with the instructions in this manual.
- **SAFE DISTANCE:** Ensure the grill has a MINIMUM of 1m overhead clearance and 0.3m side/rear clearance from any wall or combustible material.
- **HOT SURFACES:** This grill will be extremely hot during operation and for some time after turning off. Take care to avoid burns. Use heat resistant gloves.
- **CHILDREN:** Never leave the grill unattended when young children are present.

CAUTION!

- **PELLET STORAGE:** Always store wood pellets in a dry location, away from heat or ignition sources. The wood pellets will expand, break apart and even jam the auger feed system if they get wet or are exposed to high humidity. Store pellets in air tight containers and only pour as much as required for your cook into the hopper.
- **PELLET TYPE:** Only use wood pellets which are made specifically for pellet grills and no larger than 6mm in diameter.
- **CLEANING:** Keep the grill clean in line with the instructions in this manual. A dirty grill can result in dangerous grease fires or a fire-out situation.
- **FLAT SURFACE:** The grill must be positioned on a flat surface for safe and clean operation.

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1. Quick Reference Guide

INITIAL STARTUP PROCEDURE

- The Initial Startup Procedure must be completed before first use and each time after the grill runs out of wood pellets. See section 5 for details.

NEW GRILL BURN-IN

- It is important to complete a 45 minute HIGH temperature BURN IN before cooking any food on a new Z Grills smoker. See section 6 for details.

NORMAL STARTUP PROCEDURE

- Open the grill lid and set the controller to SMOKE.
- Keep the lid OPEN until smoke clears and the “roaring” fire sound is heard.
- Shut the lid and turn the Temperature Dial to the desired setting.
- Wait 10 minutes, or until the temperature is reached before putting food in.

NORMAL SHUTDOWN PROCEDURE

- After cooking, always turn the controller dial to Shut Down and let the grill run until the fan turns off (do not disconnect the power until fan is off).
- If cooking at 162°C or higher, turn to SMOKE setting and let the grill run for at least 10 minutes before turning to Shut Down.

GREASE FIRE

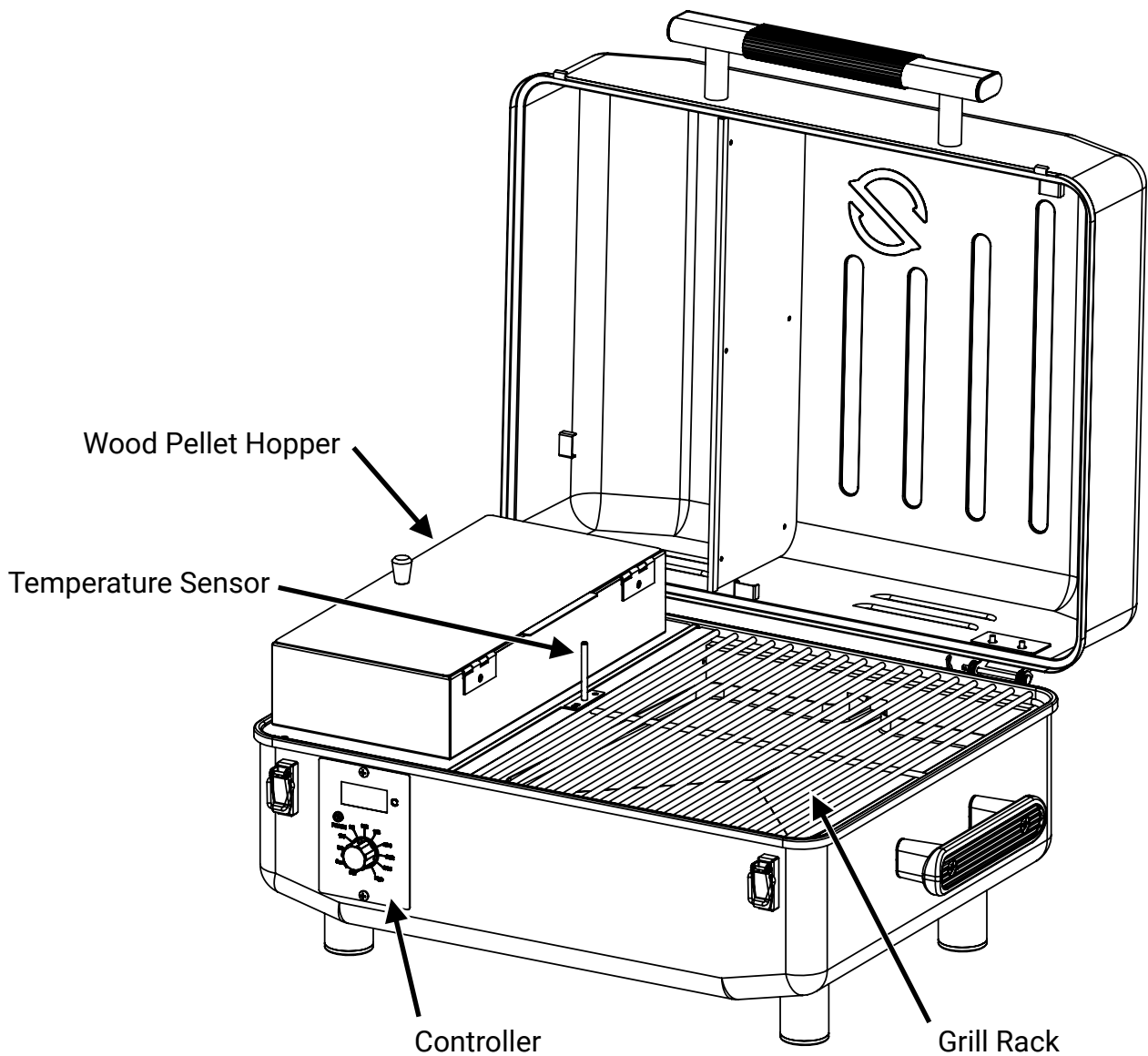
- Close the grill lid and turn off/unplug the power (to cut the air flow).
- Do NOT apply water or try to smother the flames.
- If the fire does not die down, use a suitable fire extinguisher (for grease fires).
- Clean the grill regularly to avoid grease fires.

ERRORS

- Never turn the grill straight back on after any error is displayed.
- Open the grill lid, unplug from power and then complete troubleshooting diagnosis in section 13.

2. Technical Specifications

Grill Model	ZPG-200A (V1) also called the MINI
Grill Rack	400 x 320 mm (0.13m ²)
Power Supply	240VAC 50Hz (Min 1.2 Amp 300W)
Max Power Usage	250W
Normal Power Usage	25 ~ 50W after 5 minute startup period
Hopper Capacity	3.6 kg
Assembled Dimensions	615 wide x 505 deep x 375 mm tall



3. Food Minimum Temperature Chart

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

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

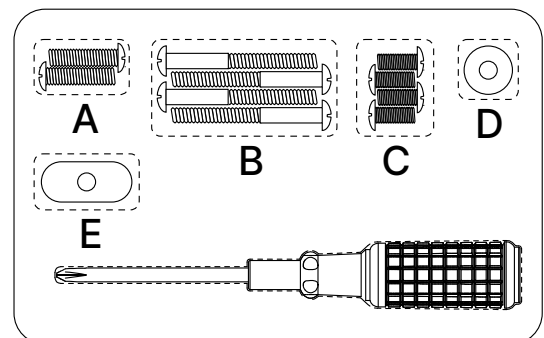
4. Assembly Instructions

Assembly Process

- Follow the step by step assembly instructions on the following pages.
- Wear gloves when handling the grease tray as it has a layer of oil to prevent rusting during storage in the box.

Tools and Fasteners

- The screws, washers and screwdriver are provided in the shrink-wrapped package. Note the letter code beside each item as they are referred to in the assembly instructions.
- Take care when doing up screws not to damage the heads as they are made of a corrosion resistant metal alloy which is not very hard.
- Always start the thread by hand before tightening with the screwdriver.

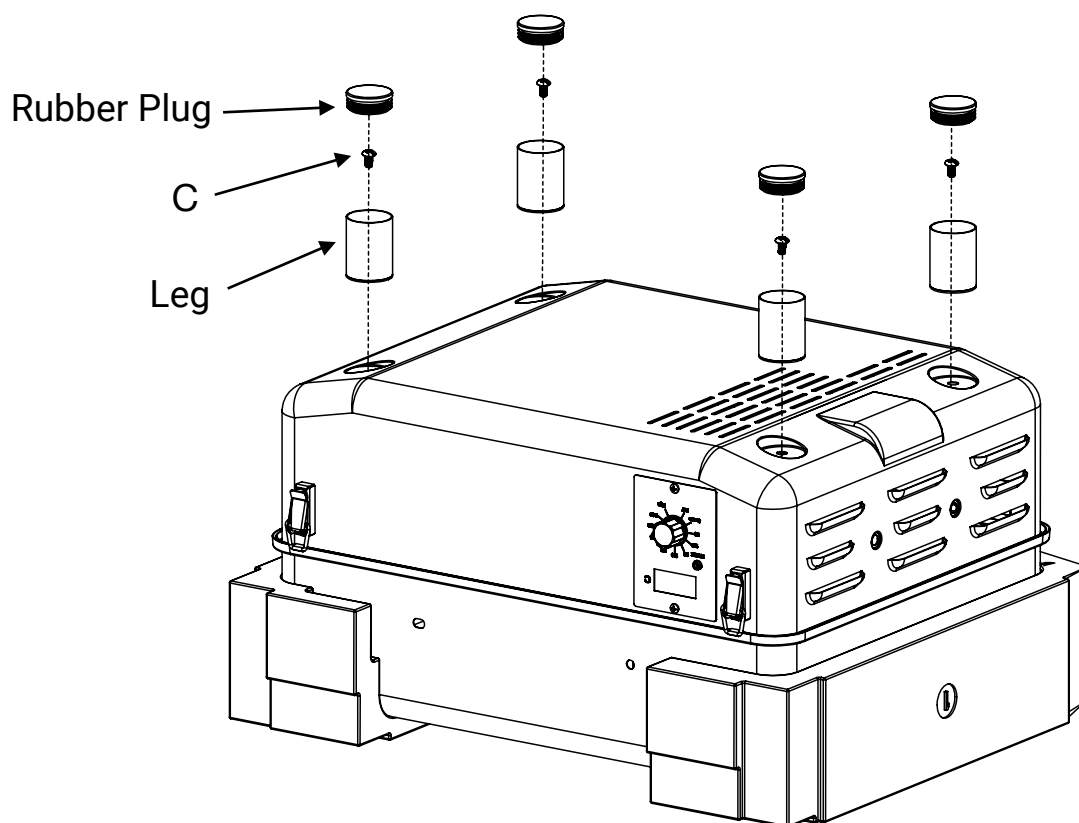


Food Temperature Probe

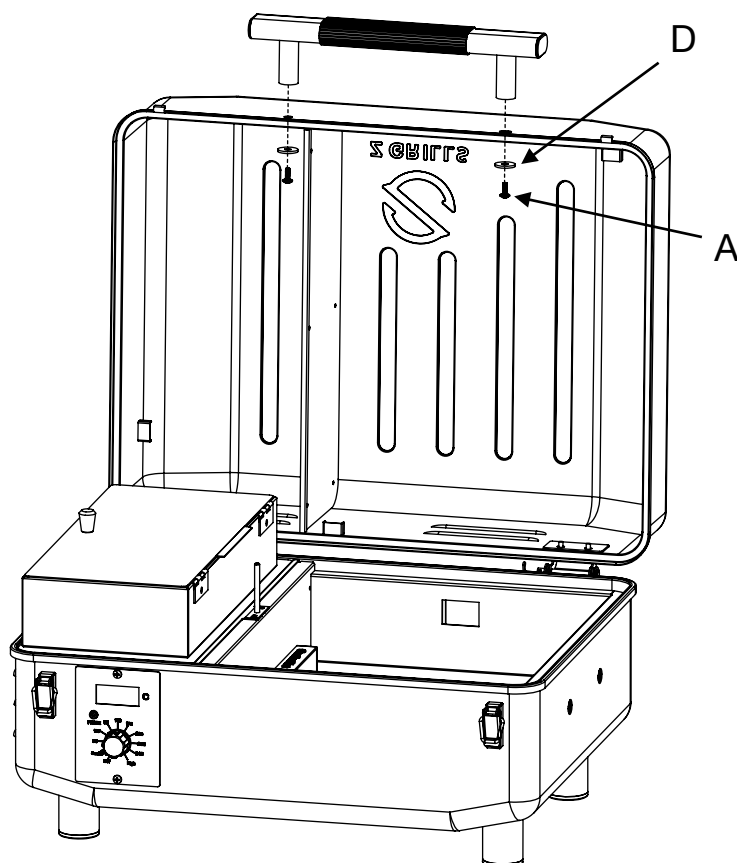
- The food temperature probe plugs into the controller to show the food's internal temperature. View the probe temperature on the controller screen (see section 12).
- The cable can withstand high temperatures so can stay in the grill during operation.
- It is ok to close the grill lid on the cable.



STEP 1 - LEGS



STEP 2 - LID HANDLE

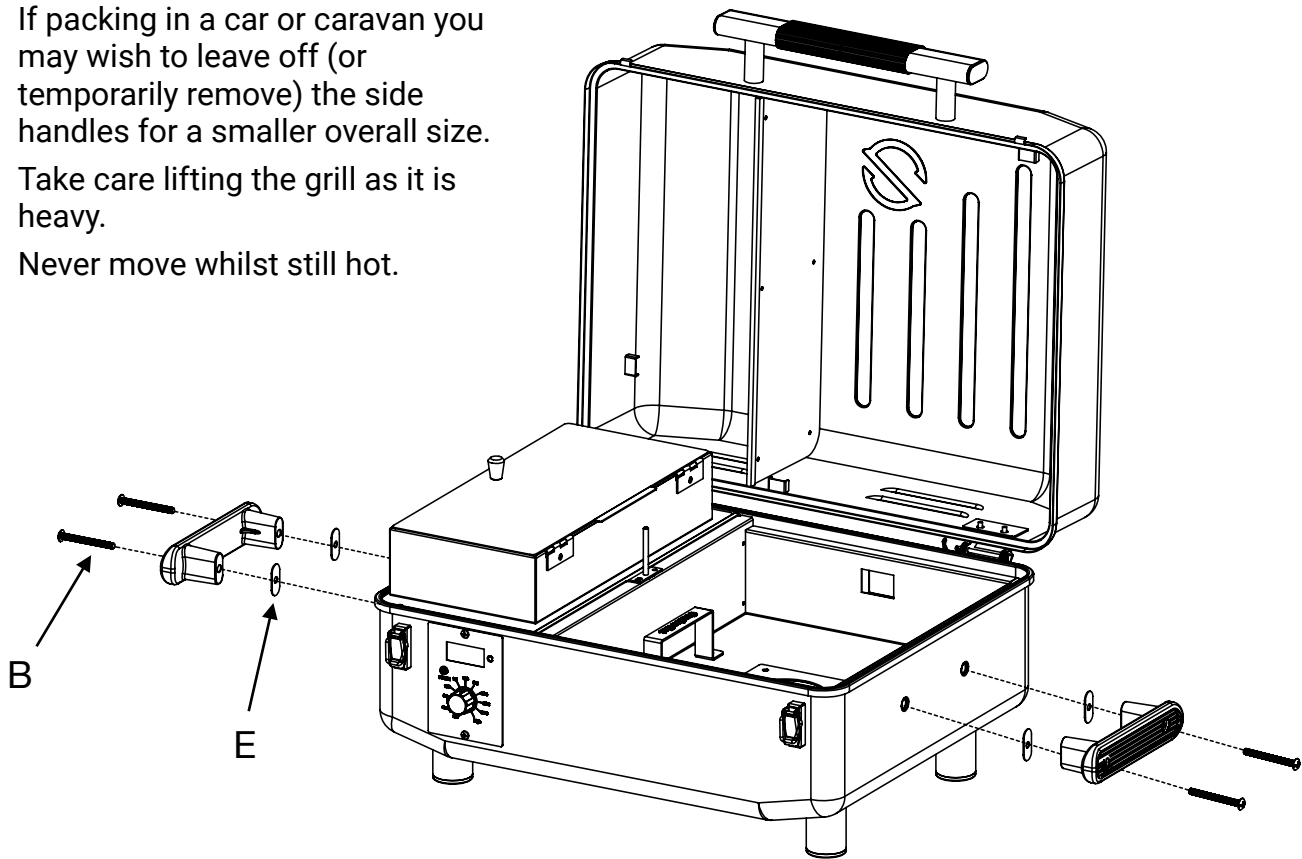


STEP 3 - SIDE HANDLES

If packing in a car or caravan you may wish to leave off (or temporarily remove) the side handles for a smaller overall size.

Take care lifting the grill as it is heavy.

Never move whilst still hot.



STEP 4 - GREASE TRAY

The grease tray sits in the grilling box with the spout extending through the hole in the rear.

Push the grease tray to the back, ensuring an even gap on the left and right sides for balanced hot air flow from below.

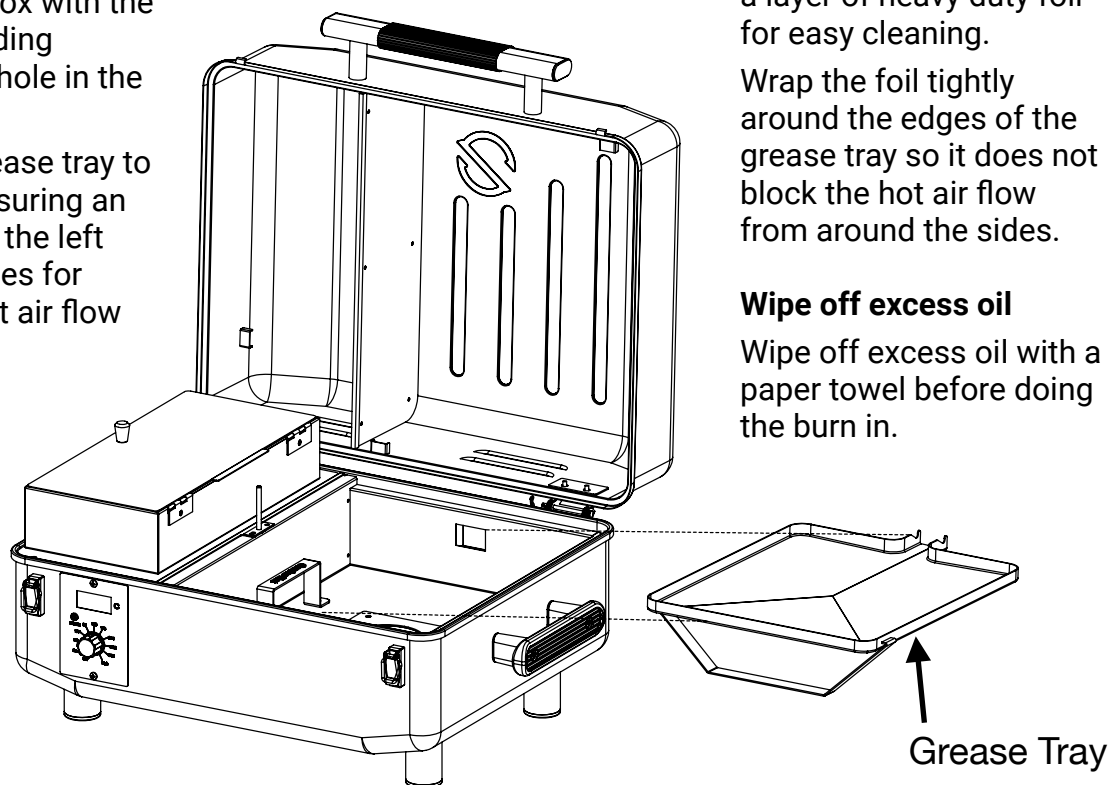
Cover with foil

Cover the grease tray with a layer of heavy duty foil for easy cleaning.

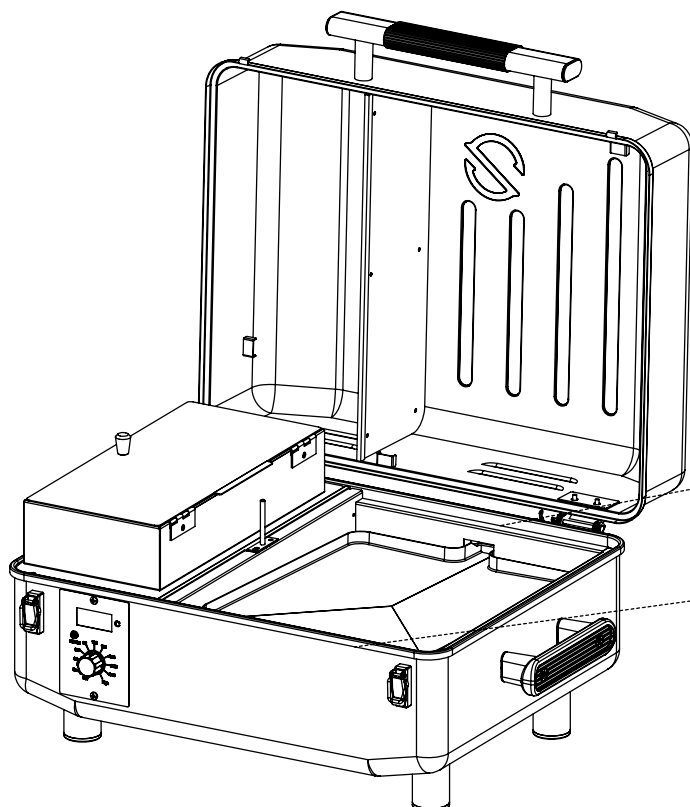
Wrap the foil tightly around the edges of the grease tray so it does not block the hot air flow from around the sides.

Wipe off excess oil

Wipe off excess oil with a paper towel before doing the burn in.



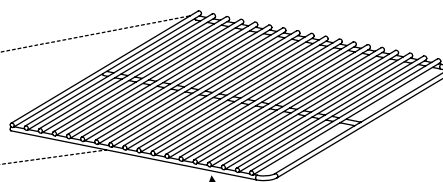
STEP 5 - GRILL RACK



Sit the grill rack in over the grease tray.

The grill rack are ceramic coated. Only clean with a wet cloth, BBQ wipes or Koala Claw (BBQ cleaning tool).

Do not use stainless steel brushes or strong chemicals as they will damage the ceramic coating.



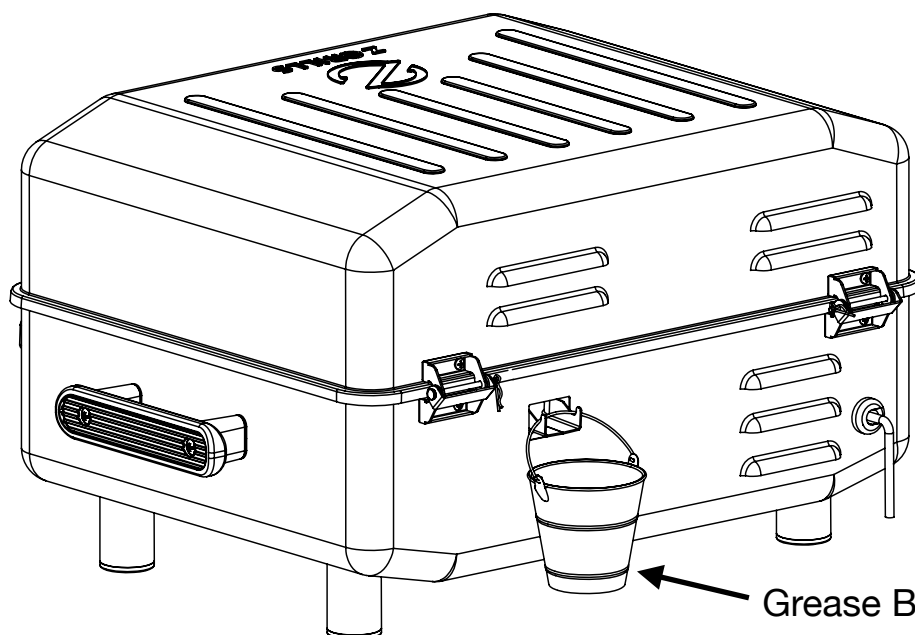
Grill Rack

STEP 6 - GREASE BUCKET

Hook the grease bucket onto the back of the grease tray.

Remove the bucket before moving the grill as it can easily fall off.

Lining the bucket with foil or placing an empty can inside is a good idea to allow for easy cleaning.



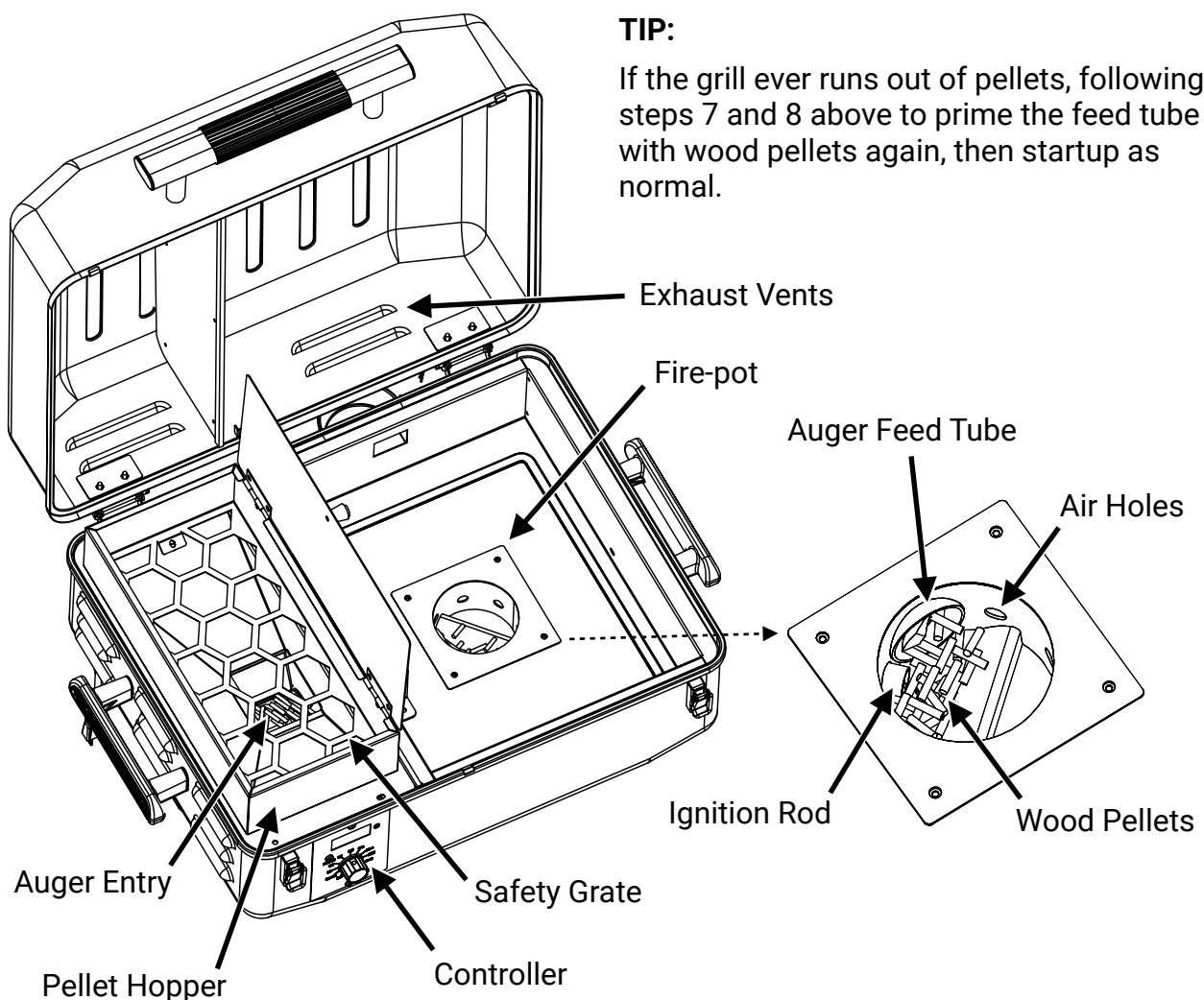
Grease Bucket

5. Initial Startup Instructions

1. Remove the grill rack and grease tray from the grill.
2. Open the hopper lid to check that there are no foreign objects in the hopper or auger.
3. With the controller dial in the OFF position, plug in the power cord into 240V AC grounded power supply. A minimum of 1.2 Amp (300Watt) power supply is required if running off a battery.
4. Turn the dial to the SMOKE.
5. Check the following:
 - ✓ Confirm the auger is rotating (turns very very slowly and will stop/start intermittently)
 - ✓ Listen for the fan operation and hold your hand above the fire-pot to confirm air flow
6. Pour some wood pellets into the hopper (up to the safety grate level is sufficient) and shut the hopper lid.
7. Turn the controller dial to the highest temperature (232°C). It will take 7-8 minutes for the pellets to feed through the tube and begin to drop into the fire-pot. If LER is displayed, just turn to OFF and then back to 232°C to continue feeding wood pellets.
8. Once pellets begin to drop into the fire-pot, turn the dial back to OFF then immediately to SMOKE to commence the startup cycle. After 2-3 minutes a big cloud of smoke will be released then a fire will be established.
9. Once the fire is roaring, carefully place the grease tray and grill racks back into the grill. Next complete the New Grill Burn-In (section 6), or normal cooking if already burnt-in.

TIP:

If the grill ever runs out of pellets, following steps 7 and 8 above to prime the feed tube with wood pellets again, then startup as normal.



6. New Grill Burn-In

This process runs the grill at the highest temperature setting (burning wood pellets for heat) to burn off any surface oils on the grease tray (wipe off excess oil first with paper towel).

This must be completed before cooking any food. The smoke will have an oily odour, so avoid breathing in the smoke or completing the burn-in near an open window of your house.

1. If you have just completed the Initial Startup process, the unit should already be running on the SMOKE setting with the grease tray (no foil) and grill racks all placed inside. Proceed to step 3.
2. If currently OFF, open the grill lid and turn to SMOKE. Once lots of smoke appears, then begins to clear and you hear the roaring sound of the fire, proceed to step 3.
3. Close the grill lid and turn the dial to 232°C.
4. Run on the 232°C setting for 45 minutes. The grill should reach over 200°C after about 15 to 20 minutes. During the burn-in the grill may not reach 232°C, which is normal.
5. After 45 minutes, turn the dial to SMOKE. If you accidentally turn to OFF, just immediately turn back to SMOKE.
6. Leave the grill running on SMOKE setting for at least another 10 minutes to allow the fire to die down, then turn the dial to OFF. The fan will continue to run for about 10 minutes before turning itself off.
7. Once cooled down, wipe the grill racks with a moist cloth and cover the grease tray with foil before using to cook food. Follow the Normal Operation process to start the grill up and begin cooking.

7. Normal Operation

Startup Procedure

1. Plug the grill into power (240V AC, minimum 300 Watt, 1.2 Amp power supply)
2. Check to ensure there are enough wood pellets in the hopper.
3. Open the grill lid and turn the dial to SMOKE.
4. The controller will turn on the ignition rod (to light the fire), run the fan at full speed, and intermittently rotate the auger to push wood pellets into the fire-pot.
5. After 2-3 minutes a big cloud of smoke will be released.
6. Once the smoke clears and the roaring sound of the fire can be heard, close the grill lid.
7. Turn the controller dial to the target temperature setting or leave on SMOKE setting.
8. Wait for the grill to reach the target temperature before placing in food.

Operating Mode

1. Once the grill has successfully started up and exceeded 60°C the controller will turn off the ignition rod and commence normal operating mode.
2. The controller logic is basically as follows:
 - IF LOWER than the target temperature, deliver more pellets into the fire-pot
 - IF HIGHER than the target temperature, deliver less pellets into the fire-pot
3. Each time pellets are delivered into the fire-pot (roughly once every 60 to 90 seconds) and begin to burn, heat is released resulting in small temperature swings around the target, which is normal.

Shutdown Procedure

1. If operating at 162°C or higher, first turn to SMOKE setting for 10min to allow the fire to die down. For lower operating temperatures proceed directly to step 2.
2. Turn the controller dial to OFF
 - ✓ The auger will stop rotating and no more pellets will be delivered into the fire-pot.
 - ✓ The fan will run for about 10 minutes until all pellets in the fire-pot burn out.
3. Once the fan has stopped, the power supply to the grill can be unplugged/switched off.

Power Cut During Operation

During operation, if power is disconnected:

- ✓ If power immediately comes back on: Turn the dial to OFF, then to the desired temperature target to continue normal operation. A temperature spike will likely occur, so just wait for the temperature to gradually stabilise back down.
- ✓ If no power for more than 30 seconds: OPEN THE GRILL LID and turn the dial to OFF then back to SMOKE. Once the roaring sound of the fire can be heard, close the lid and turn to the desired temperature target (if still cooking).

8. Temperature Issues

Changing from High to Low Temperature Setting

If the grill has been operating at a high temperature and is then set to a lower target, the grill will take a long time to cool down as fire in the fire-pot will keep producing heat.

The temperature will drop much slower in hot weather.

To drop the temperature more quickly:

- ✓ Open the lid to release heat until the controller displayed temperature drops close to the new, lower target, then shut the lid and continue cooking.
- ✓ Do not keep the lid open too long as if the temperature drops below the new target then too many pellets will be delivered causing a temperature spike.

Temperature Spikes

Temperature spikes up to 120°C are common in the first 10 to 15 minutes after startup even when set to a lower target due to the large amount of pellets delivered into the fire-pot.

- ✓ Open the lid for a minute to release some heat, or just wait for the temperature to gradually come back down, which may take 5 to 10 minutes.
- ✓ Next time, leave the lid open a bit longer after the initial cloud of smoke clears to release some more heat.
- ✓ The grill will gradually settle at the desired target but small swings of +/- 5°C are normal. Because the heat is indirect this temperature cycling will not adversely effect the cooking of food.

Opening the lid too often or for too long can cause temperature spikes as more pellets are delivered into the fire-pot. Always remember: ***"If you keep looking, you're not cooking!"***

Temperature Display vs Grill Rack

The temperature on the LCD screen may differ by +/- 10 to 15°C from the grill rack temperatures, especially during the heating up phase. This is normal. Relax!

9. Cleaning the Grill

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

Grease Tray & Bucket

- Remove foil from the grease tray and wipe off any surface grease.
- Dispose of any grease in the grease bucket and wash clean with warm soapy water. For easy clean up, line the bucket with foil.

Grill Rack

- Use a Koala Claw wood scraper or other gentle material to scrape off any large chunks.
- Do NOT use a stainless steel wire brush as it can damage the ceramic coating.
- Wash in hot soapy water or just wipe down with a moist cloth or BBQ cleaning wipes.
- Do NOT use acidic or strong chemical cleaners as they may damage the grill rack ceramic coating.

Cast Iron BBQ Hotplate

- Refer to section 11.

Fire-pot

- Ash accumulates in the fire-pot and surrounding area and needs to be vacuumed out after each long cook or every 3-4kg of wood pellets usage.
- Only vacuum out ash when the grill is cold, switched OFF and unplugged.
- Some wood pellets produce lots of ash so may need to be cleaned after every cook.
- If any grease has dribbled down into the fire-pot area, clean with BBQ cleaning wipes.

Vents

- Once every 50+ hours of use, clean off any soot around the air vents on the rear of the lid with an old toothbrush and wipe clean with BBQ wipes.

Grill Surfaces

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

Food Temperature Probe

- Food probes must be scrubbed thoroughly after each use with hot soapy water to avoid food contamination.
- Do not immerse the entire probe or cable in water.
- Avoid twisting or kinking the cable as it may be damaged.

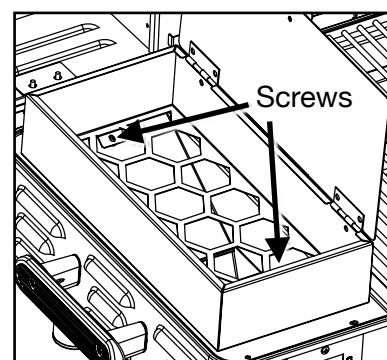
10. Wood Pellet Use & Storage

Storage

- There are small holes in the wood pellets plastic bags to release air, so never sit bags on wet surfaces, or directly on outdoor concrete or wood as moisture may be absorbed.
- Once a bag of pellets has been opened, seal the top of the bag, or even better, store in a plastic bucket with a well sealing lid.
- Do not fill up the hopper every time you use the grill, as the pellets may end up sitting exposed to humid air for a long time. Only pour in as many as required for the cook.
- If wood pellets get moist they will become soft and lose the shiny surface appearance. Never use pellets that are moist as they will not burn well and once dry can block up the auger feed pipe, preventing the auger from rotating freely.
- Avoiding pouring the wood pellet dust from the bottom of the bag into the hopper.

Cleaning

- If not planning to use the grill for several weeks or longer it is a good idea to clear pellets out by running the grill until empty, especially in humid climates. Follow these steps:
 - ✓ With the grill turned OFF, scoop out all the pellets above the protective grate with a plastic cup or bowl.
 - ✓ Remove the two screws (front and back) that secure the top of the hopper and grate in place. Lift off the top of the hopper and scoop out the remaining pellets. Replace the top of the hopper.
 - ✓ Start the grill as normal and run at a high temperature setting until the remaining pellets in the hopper are used up. The grill will automatically turn OFF and display LEr (low temp error) once the pellets run out and the temperature drops, which is normal.
 - ✓ Once cooled down, vacuum out the bottom of the hopper and fire-pot.
 - ✓ Before next use, complete the Initial Startup Process again (see section 5)



Pellet Usage

- The grill only uses as many pellets from the hopper as required to maintain the target temperature and will NOT use all the pellets in the hopper each time it is used.
- Pellets are used at around 0.2kg per hour at low temperatures (<121°C) and up to 0.5kg per hour at high temperatures.
- Australian hardwood pellets tend to burn 15-20% longer than oak/fruit wood blends.

What Pellets to Use?

- Any wood pellets designed for wood pellet smokers should work fine in this grill.
- As a general guide:
 - ✓ Australian hardwood pellets = Slow burning (more heat); Low ash; Subtle flavour.
 - ✓ Oak/fruit blend pellets = Fast burning (less heat); High ash; Stronger flavour.
- While you can use a single type of wood pellet, it is often a good idea to mix Australian hardwood pellets with oak/fruit blend pellets for a longer burn time, lower ash and great smoky flavour. $\frac{1}{3}$ oak/fruit blends to $\frac{2}{3}$ Australian hardwood is a good mix ratio.

11. Using a BBQ Hotplate

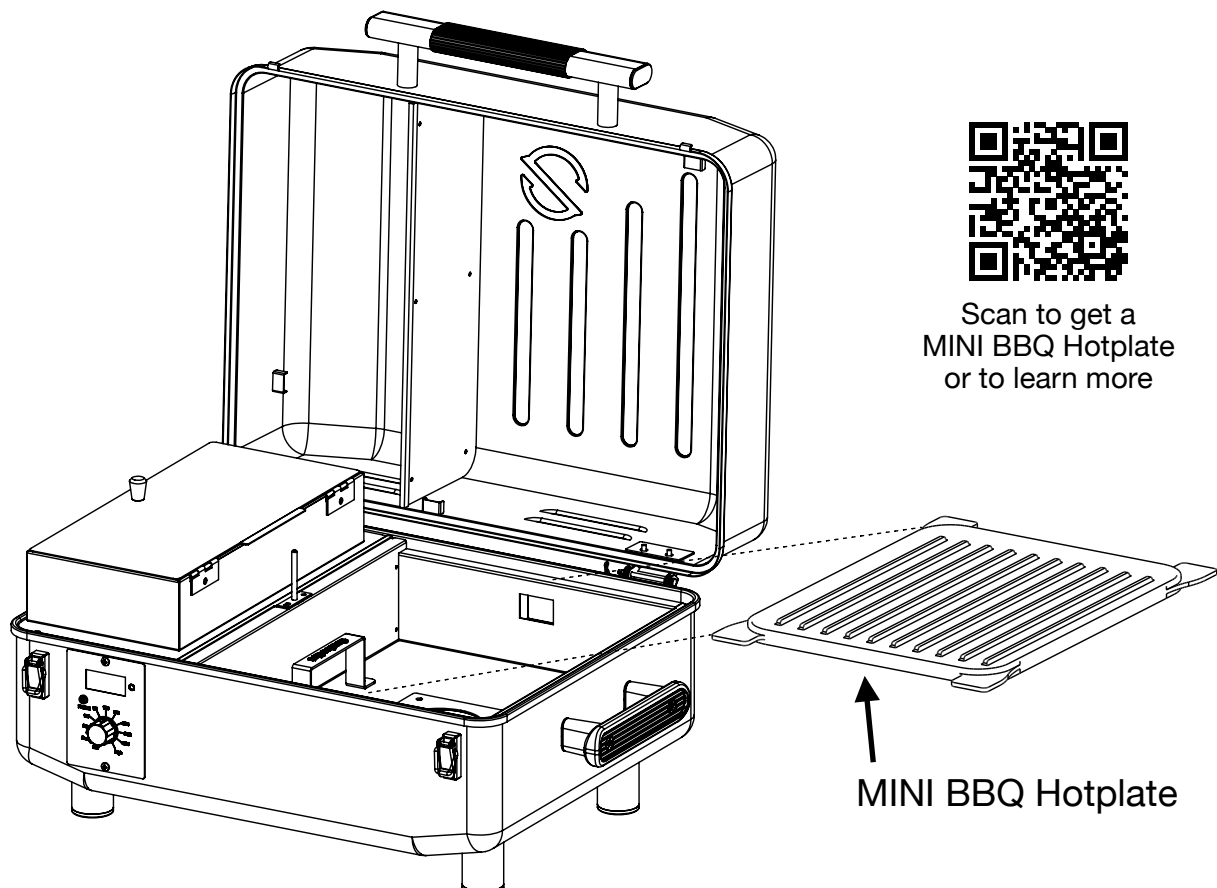
The Z Grills MINI BBQ hotplate is an optional accessory specifically designed to fit in Z Grills MINI smokers for hotplate BBQ style cooking.

The cast iron hotplate is pre-seasoned but will benefit from additional oil seasoning.

Season, clean and care for the hotplate like any other cast iron cookware.

How to use

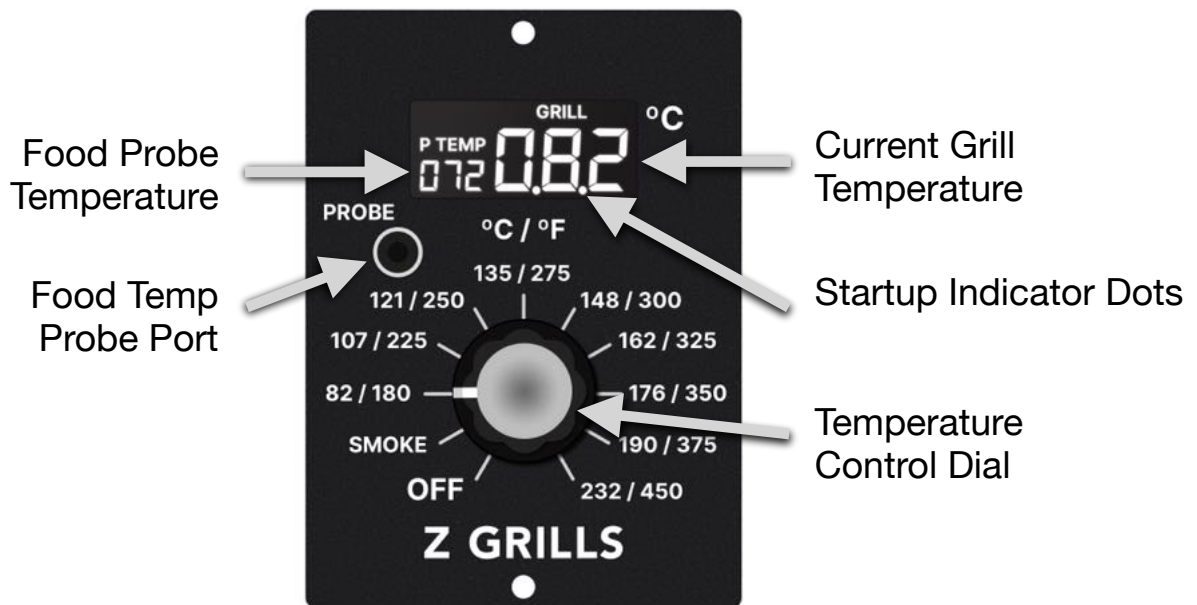
- Remove the grill rack and grease tray.
- Sit the hot plate directly over the fire-pot, either smooth or ridged side up.
- Cast iron takes times to heat up, so place in the grill as early as possible, not just before placing on food.
- The grill will loose heat rapidly with the lid open, so if you need to flip food, do it fast and close the lid. Remember, ***If you keep looking, you're not cooking!***
- Never pour cold liquid onto a hot cast iron plate as it can crack due to rapid cooling.
- Avoid spilling food and oil over the edges of the hotplate down into the fire-pot area as it will mix with ash and be a mess to clean up and could lead to a dangerous grease fire.
- If any food or grease spills down into the fire-pot box, wait until the grill has cooled down and wipe up with paper towel or BBQ cleaning wipes.
- Clean the hotplate with hot soapy water. Use a plastic brush (never metal) to scrub if required. Dry thoroughly and lightly oil before storing.
- If the hotplate shows signs of rust, rub back and season again the same as any cast iron cookware. There are many tutorial videos online with step by step instructions.



12. Controller Operation

The digital PID controller monitors the temperature sensor inside the grill and turns on/off the auger motor to deliver wood pellets into the fire-pot.

The grill internal temperature (GRILL) and food probe (P TEMP) are constantly displayed in degrees Celsius. Two small dots will flash on the display during startup until the temperature increases enough to indicate the fire has been established.



Controller Dial Settings

The controller is very easy to use, just turn the dial to the target temperature.

OFF setting

- Ensure the dial is set to OFF when plugging into power supply otherwise error ER2 will be displayed. To reset ER2, turn to OFF, disconnect then reconnect to power.
- Switch to OFF after using the grill. The fan will run for 10 minutes to burn the fire out before turning itself off.
- Do not unplug the grill from power until the fan has turned itself off.

SMOKE setting (Max smoke & Starting up the grill)

- Turn the dial from OFF to SMOKE to startup the grill (with the grill lid open).
- SMOKE setting can also be used to provide the maximum amount of smoky flavour to food. This is generally only used for the first 30 to 90 minutes of cooking before setting at a higher temperature to cook the food.
- On the SMOKE setting the controller will target an average temperature of 75°C but with large temperature swings of up to +/- 10°C, which is normal.

Temperature settings (82 ~ 232°C)

- Target temperature settings are shown in both Celsius and Fahrenheit on the controller face plate, but only displayed in Celsius on the controller screen.
- Once the temperature setting is changed, the grill will slowly adjust to the new target.
- It is normal for the temperature to overshoot a new target before swinging above and below the target and gradually stabilising.

13. Troubleshooting



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our help site

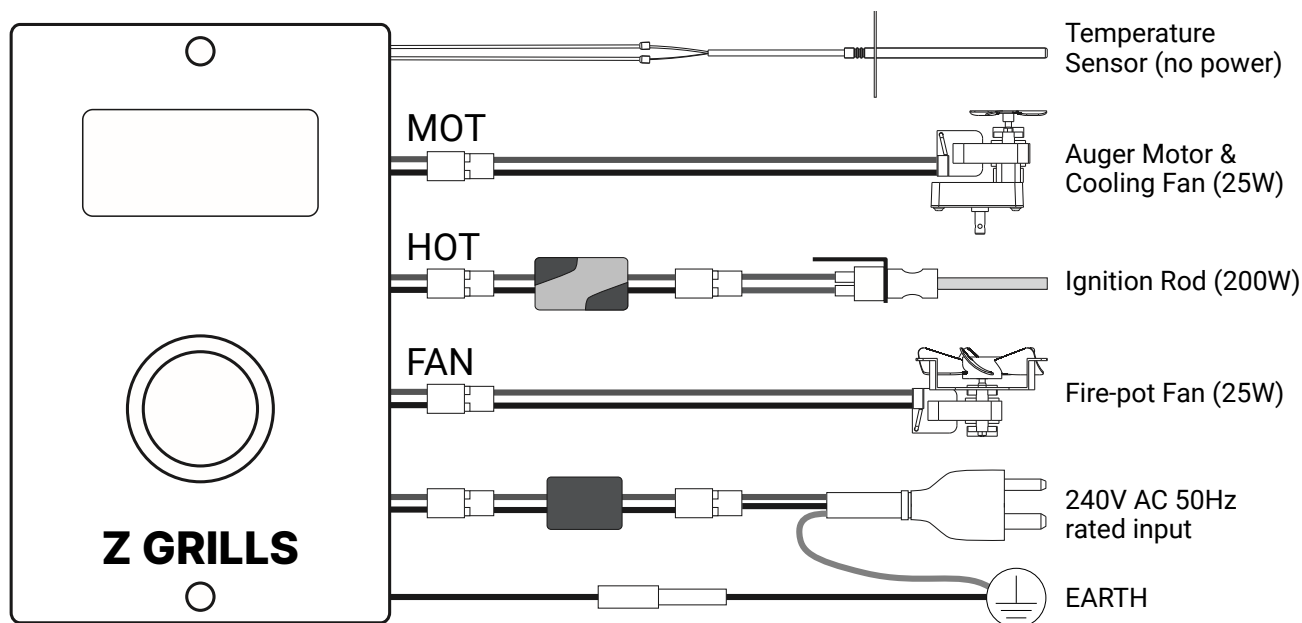
Visit zgrills.com.au/help or scan the QR code for the latest troubleshooting guides and useful articles.

Problem	Reason	Investigation/Solution
Grill not turning on. Controller display not showing any numbers. No fan or auger operating noises.	NO POWER	<ul style="list-style-type: none"> Check power supply to the grill. Power requirement is standard Australian 240V AC. If using a portable power supply, ensure minimum 240V AC, 300Watt (1.2 Amp) power supply.
	BLOWN FUSE	<ul style="list-style-type: none"> With grill unplugged, pull out the fuse (in back of controller panel) and check to see if blown. If blown DO NOT just replace with new fuse, as it will also blow as a faulty component is the cause. Check the auger motor and fan for any discolouration. Failure of either of these components is often associated with a strong "burning plastic" smell. Contact Z Grills customer service to get a replacement part.
	LOOSE PLUG CONNECTION	<ul style="list-style-type: none"> Check to ensure that all wiring plugs are tightly connected.
	CONTROLLER FAILURE	<ul style="list-style-type: none"> If the power supply is confirmed, fuse is not blown and the controller LCD display is not lighting up, the controller may be faulty and need to be replaced. Contact Z Grills customer service to get a replacement controller.
LEr Error or No smoke or fire	NO PELLETS IN FIRE-POT	<ul style="list-style-type: none"> Check to ensure there are pellets in the hopper. Remove the grease tray so you can see in the fire-pot. Ensure the Initial Startup procedure has been completed to prime the auger feed tube with pellets. Check to see if the auger is rotating, dropping pellets into the fire-pot.
	AUGER MOTOR FAILURE	<ul style="list-style-type: none"> Remove the grease tray so you can see in the fire-pot. Turn the controller dial to SMOKE and check to see if auger is rotating. It turns very slow and turns on and off intermittently. If auger is not rotating after 30 seconds, it may be a faulty auger motor or controller. A burnt out auger motor often has a strong "burnt plastic" smell. Contact Z Grills Australia customer support for replacement parts.
	FAN FAILURE	<ul style="list-style-type: none"> Listen for the sound of the fan, and confirm if air is blowing into the fire-pot. Pellets will pile up and not burn without air flow. A burnt out fan motor often has a strong "burnt plastic" smell. Contact Z Grills Australia customer support for a replacement part.
	IGNITION ROD FAILURE	<ul style="list-style-type: none"> With the grease tray removed, turn the controller dial to SMOKE setting so pellets are fed into the fire-pot. Look at the ignition rod which should become red hot within 1 min. If no smoke appears the ignition rod may have failed. Contact Z Grills Australia customer support for a replacement part.
	MOIST PELLETS	<ul style="list-style-type: none"> Moist pellets will not burn well and the fire can go out. Lots of unburnt pellets may pile up in the fire-pot. Clean out all existing pellets and replace with clean, dry pellets and try running the grill again.
	TOO MUCH ASH	<ul style="list-style-type: none"> Lots of ash will smother the fire. Clean out the ash from the fire-pot and refer to section 9 Cleaning Instructions.

Problem	Reason	Investigation/Solution
HEr High Temperature Error on Controller Display	OPERATING WITH GRILL LID OPEN FOR TOO LONG CAUSING FIRE POT TO BE TOO FULL OF PELLETS	<p>If the grill is operated with the lid open for an extended period of time at a high temperature setting, the target temperature will not be reached and too many pellets may be delivered into the fire-pot. Once the lid is finally shut the temperature can shoot up to very high levels causing a high temperature error. If this happens:</p> <ul style="list-style-type: none"> • Open the grill lid • Turn the dial to OFF then back to SMOKE. • Wait until the “roaring” sound is heard, close the lid and set to the desired temperature. • Avoid opening the lid for longer than required to manage your cooking. If cooking with the lid open, set a temperature that more closely matches what the LCD screen displays.
	LOOSE TEMPERATURE SENSOR CONNECTION, FAULTY GRILL TEMPERATURE SENSOR or FAULTY CONTROLLER	<p>If the HEr error is happening when the grill is NOT very hot it may be a loose temperature sensor connection or faulty temperature sensor.</p> <ul style="list-style-type: none"> • Check the sensor connection into the back of the controller (with the grill power unplugged) • If still getting HEr contact Z Grills customer support for a replacement temperature sensor and/or controller (which can sometimes be the cause).
Incorrect Grill Temperature	DIRTY TEMP SENSOR	<ul style="list-style-type: none"> • Gently clean the Grill Temperature Sensor with wire wool to ensure accurate temperature readings.
	FAULTY CONTROLLER or FAULTY TEMPERATURE SENSOR	<ul style="list-style-type: none"> • If the temperature is consistently different to the setting on the temperature dial the controller may be faulty. Compare the grill probe temperature to a food probe (plugged into the controller) positioned in the middle of the grill rack. If the grill temperature is consistently showing a higher/lower temperature (Eg. always 20°C higher) it is most likely a faulty temperature sensor. • It is normal for the grill temperature to cycle above and below the setting by as much as 20°C, especially during the initial heat up phase. • The temperature sensor location will read a different value to the middle of the grill rack, which is normal.
	TOO MUCH ASH	<ul style="list-style-type: none"> • Accumulated ash around the ignition rod can prevent or delay ignition of the wood pellets resulting in high temperatures when they finally ignite. • Pellets that fall into a deep bed of ash will not ignite quickly or burn well resulting in poor or inconsistent heat output. • Vacuum out the fire-pot regularly.
	WEATHER TOO HOT	<ul style="list-style-type: none"> • During hot, sunny weather the grill may exceed the temperature setting, especially at low temperature settings. Place the grill in a shaded area. • Open the lid to allow the temperature to drop closer to the set temperature level, then close the lid.
	LID OPEN TOO MUCH	<ul style="list-style-type: none"> • Avoid opening the lid too often or for too long as this will cause larger temperature swings. The controller will read lower temperatures (particularly when on higher temperature settings) than the target and deliver too many pellets.

Problem	Reason	Investigation/Solution
Temperature rises too high (above temperature setting) in first 15-20 minutes of operation	LID CLOSED TOO SOON AFTER STARTUP	<ul style="list-style-type: none"> After turning to SMOKE for startup, don't shut the lid until lots of smoke is released and the fire has been roaring for a few mins. Shutting the lid too early results in the large initial quantity of pellets releasing lots of heat which easily overshoots lower temperature targets. If over the target temperature open the lid for up to 1min at a time to allow some heat to be released. Don't leave the lid open so long that the temperature drops below the target, otherwise more pellets will be delivered causing further temperature spikes.
Excessive or discoloured smoke or Grill not able to reach desired temperature	MOIST PELLETS	<ul style="list-style-type: none"> Empty the hopper of wood pellets. Run the grill at 232°C to push out remaining pellets from in the auger feed tube until the the fire goes out (temp will drop). Turn the controller dial to OFF. Once cooled down, vacuum out the hopper and fire-pot. Pour in dry pellets (only as many as required for cooking) and then follow the Initial Instructions.
Noisey Auger	LONG PELLETS	<ul style="list-style-type: none"> Occasional clunking and squeaking sounds are normal and are due to the auger breaking through longer pellets. Try using shorter pellets if constantly occurring.
Smoky Hopper Tiny amounts of smoke may appear in windy conditions which is normal.	WOOD DUST in AUGER TUBE and HOPPER or HIGH TEMP OPERATION WITH LID OFTEN OPEN or HIGH TEMP OPERATION IN WINDY CONDITIONS or DIRECTLY TURNING FROM HIGH TEMPERATURE TO OFF	<p>DO NOT pour any water into the Hopper</p> <p>Steps to Take</p> <ul style="list-style-type: none"> Open the grill and hopper lids. Turn the controller dial to SMOKE setting. If after another 10 minutes there is no more smoke coming from the hopper, turn the grill to OFF, or back to the target temperature (shut the lids) to continue cooking. If the smoke does not stop appearing from the hopper after 10 minutes, remove all the pellets from the hopper right down to the auger (do not use vacuum) and run the grill at 232°C until ALL pellets have cleared from the auger tube and fire goes out. Turn the unit to OFF. <p>Clean the Grill</p> <ul style="list-style-type: none"> Once the unit has fully shut down and is cool, vacuum out: <ul style="list-style-type: none"> - Pellets and wood dust in the hopper - Ash from in the fire-pot and surrounding area Complete Initial Startup process with clean pellets. <p>Future Prevention</p> <ul style="list-style-type: none"> Avoid pouring the wood dust from the bottom of bags of pellets into the hopper. Very dusty pellets should be sifted before use. Every 15-20kg of pellet usage, let the grill fully run out of pellets, so the pellet feed tube is empty. Then "Clean the Grill" as outlined above. After each use, vacuum out the fire-pot and surrounding area. Clean the soot build up on the rear lid vents to ensure good air flow.

14. Wiring Diagram



15. Spare Parts List

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

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

Component Description	Part Name
Grill Temperature Sensor	ZG-200-TSENSOR
Controller Board	ZG-200-CONT
Fire-pot Fan	ZG-200-FPFAN
Ignition Rod	ZG-SN-IROD
Auger Shaft	ZG-200-AUGER
Auger Motor	ZG-AMOTOR-1.6
Heat Baffle	ZG-200-HBAFF
Main Twin Grill Rack	ZG-200-MGRACK

16. Error Codes

Error codes will be displayed on the controller LCD screen. All grill operation will cease when there is an Error, so the problem must be solved before the grill can operate normally again.

Check section 13 Troubleshooting for more detailed information, or scan the QR code beside the error to visit our help page online for a more detailed explanation.



Er1 = Temperature Sensor Error

- Controller is not receiving a signal from the temperature sensor.
- May be due to bad wire connection on the controller, or damaged cable.



Er2 = Controller System Error

- Reset the controller by following these steps:
 - Switch the grill to OFF then unplug from power.
 - Plug the grill back in then turn to SMOKE to start normal operation
- Er2 will be displayed if the controller dial is already turned to a temperature setting when plugging into power.



LEr = Low Temperature Error

- Grill internal temperature has fallen below 49°C for too long.
- Possible reasons include:
 - Grill may have run out of pellets (if mid cook)
 - Fire has gone out due to moist pellets or excessive ash (if mid cook)
 - Ignition rod is not operating (if during startup period).



HEr = High Temperature Error.

- Grill internal temperature has exceeded 287°C (and is still hot)
 - Turn to OFF
 - Open the grill lid then turn to SMOKE. Wait to confirm that fire has been established.
 - Wait until the controller display has dropped below 90°C, then close the grill lid and turn to the desired temperature.
- High temperature error can also occur in hot weather when the grill is in direct sunlight. Open the grill lid and move it into the shade to reduce the temperature.
- If HEr occurs when the grill is definitely NOT too hot, the grill temperature sensor or controller may not be functioning properly. Please contact our support team.

17. Grill Repair Instructions

DANGER!

HIGH VOLTAGE: Unplug the grill from electric power supply before completing any repairs. Only plug into power once all repairs are complete and grill is fully reassembled.



Scan for help information

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

Component	Time	Difficulty	Spare Parts	Tools Required
Fuse	5 min	✂	3A M205 Fast Blow Fuse 5 x 20mm *	✓ Phillips head screw driver ✓ Wire snips or scissors
Temperature Sensor	20-30 min	✂	ZG-200-TSENSOR	✓ Phillips head screw driver ✓ Pliers or small socket/spanner set
Controller Board	20-30 min	✂✂	ZG-200-CONT	✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Fire-pot Fan	30-40 min	✂✂	ZG-200-FPFAN	✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Ignition Rod	30-40 min	✂✂✂	ZG-SN-IROD	✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Wide Pliers or Small socket set
Auger Motor	30-40 min	✂✂✂	ZG-AMOTOR-1.6	✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers ✓ 7/16" Allen key

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

Questions?

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



Scan to go to support request page

18. Limited Product Warranty

Warranty Claim Process

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

Manufacturer's Limited Warranty Policy

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

This warranty applies to defects in all materials and workmanship.

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

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

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

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

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

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

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

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



This ZPG-200A Electric Pellet Grill has been certified to the following standards:

EN 55014-1:2017+A11:2020

EN IC 61000-3-2:2019

EN 61000-3-3:2013+A1:2019

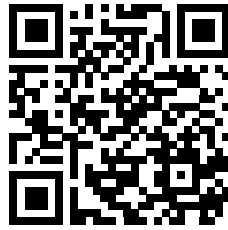
EN 55014-2:2015

Certificate No.: SHEM210700775401HSC

Issued: 17-07-2021

Made in China by Jiangsu Z Grills Technology Co., Ltd

Register Your Grill

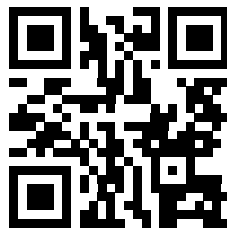


Scan QR code

Or go to: zgrills.com.au/product-registration

Registration is only required if you did NOT purchase from the Z Grills Australia website. By registering, we will have your information on file should you ever need any support.

Get Help

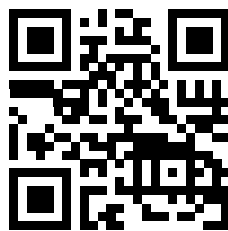


Scan QR code

Or go to: zgrills.com.au/help/

Or call: 1300 390 703

Join Our Community



Scan QR code

Or go to: zgrills.com.au/fb-group