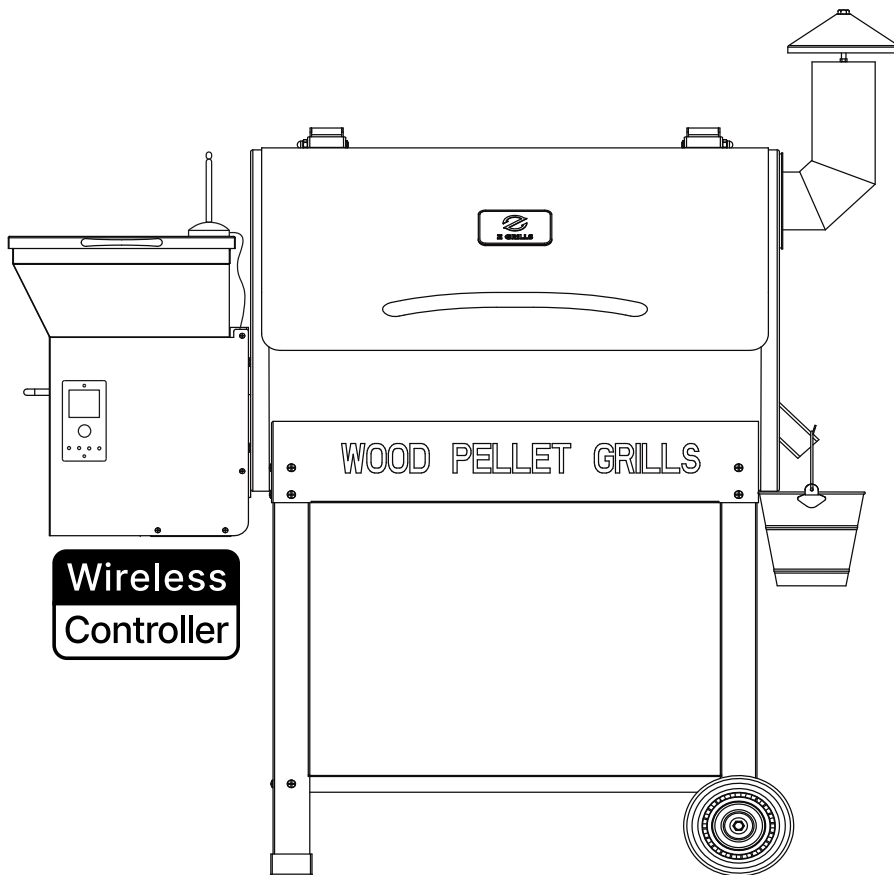


Z GRILLS
Australia



Z Grills 7002B
Wood Pellet Smoker Grill
Owner Manual

www.zgrills.com.au

This owner manual edition is for Z Grills 7002B (V3) with Wireless Controller

Quick Reference Guide

INITIAL STARTUP PROCEDURE

- The FEED PELLETS process must be completed before first use and each time after the grill runs out of wood pellets. See section 4 for details.

NEW GRILL BURN IN

- It is important to complete a 30 minute high temperature BURN IN before cooking any food on a new Z Grill. See section 4 for details.

NORMAL STARTUP PROCEDURE

- Open the grill lid, press and hold the control knob for 2 seconds to enter the MENU, then select FIRE UP and press again to confirm.
- Keep the lid OPEN until the initial cloud of smoke clears, the “roaring” fire sound is heard and FIRED UP is displayed on the controller screen.
- Shut the grill lid, press the control knob and set the target temperature.
- Wait 10 minutes, or until the temperature is reached before putting food in.

NORMAL SHUTDOWN PROCEDURE

- Press and hold the control knob for 2 seconds to enter the MENU then select SHUT DOWN and press again to confirm.
- If more than 140°C the grill will first cool down to below 140°C then begin the Shut Down cycle. If below 140°C, the Shut Down cycle will begin, running the fan for 10 minutes before turning off. **Do not disconnect the power!**

GREASE FIRE

- Disconnect the grill from power.
- Leave the grill Lid CLOSED until the fire is out.
- Do NOT apply water or try to smother the flames. Use a dry powder ABE fire extinguisher if required.
- 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 12.

IMPORTANT SAFETY INFORMATION

DANGER!

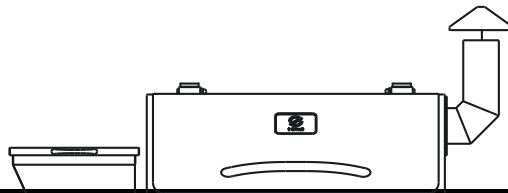
- **FLAMMABLE LIQUIDS:** Never use or store flammable liquids near the grill, or use flammable liquids to light the grill.
- **OUTDOOR USE ONLY:** Do not operate the grill indoors or in enclosed spaces as carbon-monoxide poisoning may occur. The grill may be used in an open air deck or balcony as long 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 AC power supply with safety switch fitted in the house power box. Extension cable can be used.
- **DISCONNECT POWER:** Always disconnect the power supply (unplug) before completing any cleaning or repairs.

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 and 20mm long.
- **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.
- **TIP OVER RISK:** Take care when moving the grill as it can tip over, especially on uneven surfaces. Lock the wheels when in position ready for use.
- **FLAT SURFACE:** The grill must be positioned on a flat surface for safe and clean operation.



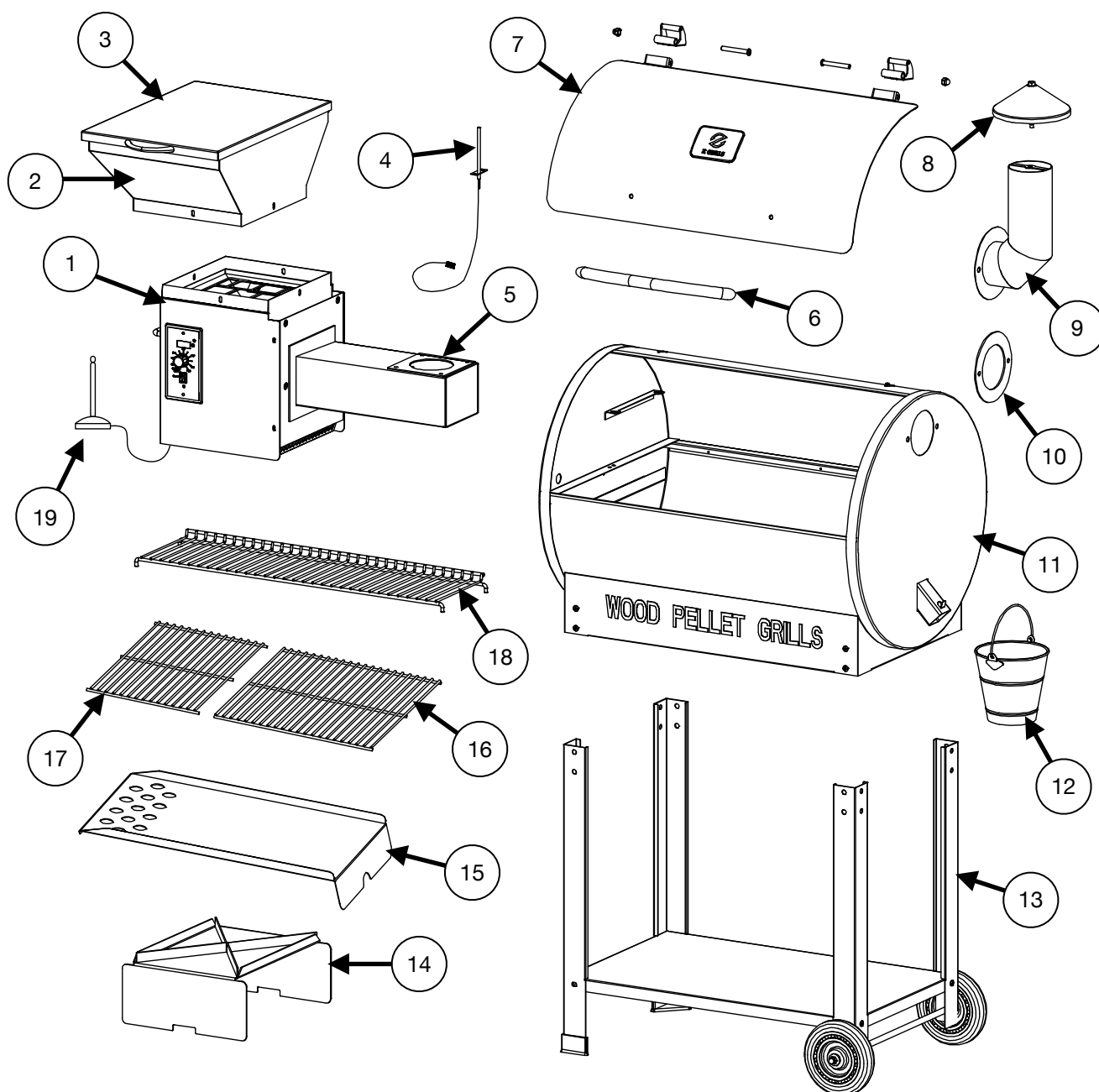
Contents

1. Main Grill Components	5
2. Unpacking & Assembly Instructions	6
3. Wireless Controller	11
4. Feed Pellets & Burn In	14
5. Normal Grill Operation	15
6. Cleaning the Grill	17
7. Error Codes	18
8. Technical Specifications	19
9. Wiring Diagram	19
10. Spare Parts List	20
11. Food Temperature Chart	20
12. Troubleshooting	21
13. Grill Repair Instructions	24
14. Limited Product Warranty	25

1. Main Grill Components

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

10	Chimney Gasket
11	Grill Drum
12	Grease Bucket
13	Grill Legs & Bottom Shelf
14	Heat Baffle
15	Grease Tray
16	Bottom Grilling Rack (Right)
17	Bottom Grilling Rack (Left)
18	Top Grilling Rack
19	Wireless Antenna



2. Unpacking & Assembly Instructions

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

Unpacking

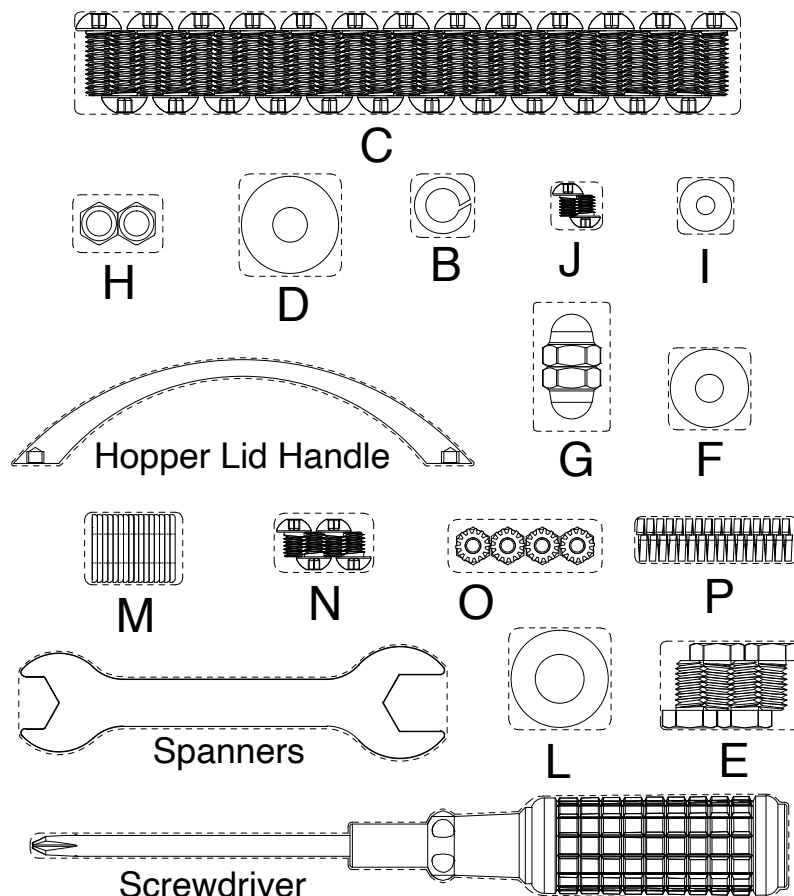
- Do not place painted metal components directly on bricks or concrete as it may scratch the paint. Lay down a sheet of cardboard to sit them on.
- It is recommended to unpack all components and lay them out before beginning assembly.

Assembly Process

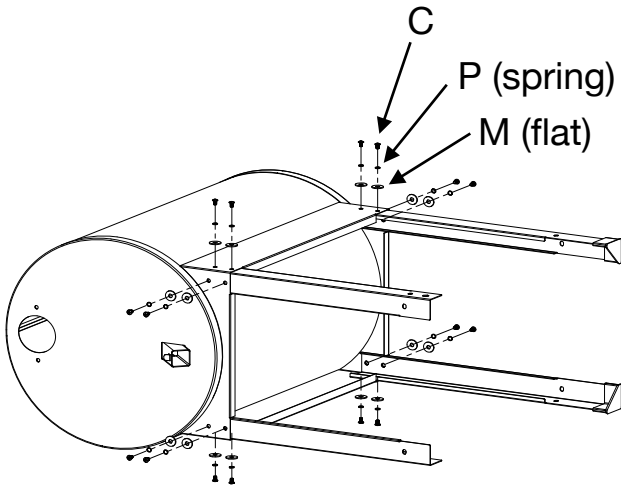
- Follow the step by step assembly instructions on the following pages.
- Wear gloves when handling the grease tray and baffle plate as they have a layer of oil to prevent rusting during storage in the box. Wipe the excess oil off with paper towel.

Tools and Fasteners

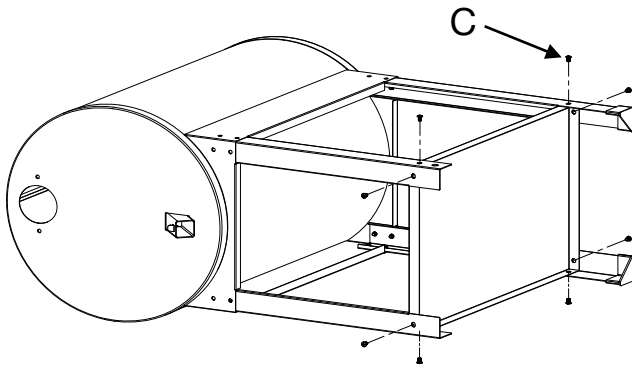
- All the required fasteners (screws, nuts and bolts) and tools are provided in the shrink-wrapped package. Note the letter beside each fastener as they are referred to in the assembly instructions.
- Take care when doing up screws so as not to damage the heads as they are made from a corrosion resistant metal alloy which is not very hard.
- Always start the thread by hand before final tightening. If using the electric screwdriver, use a low torque, low speed setting to avoid damaging the threads or screw heads.



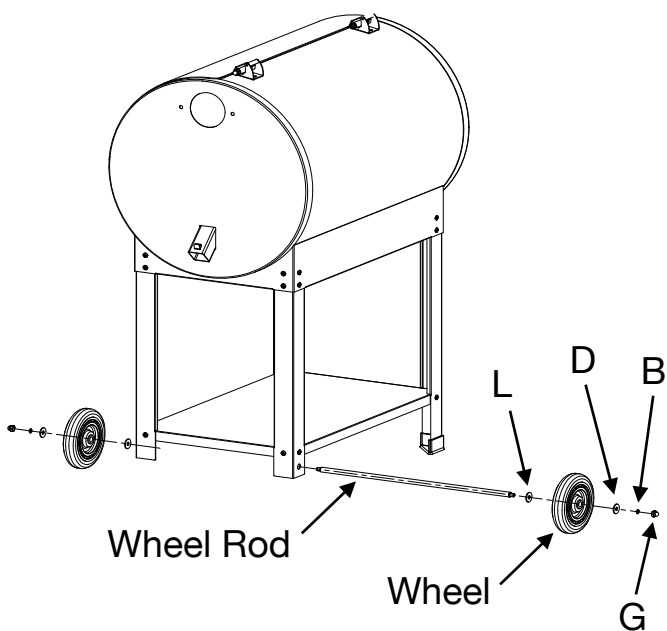
STEP 1 - LEGS & DRUM



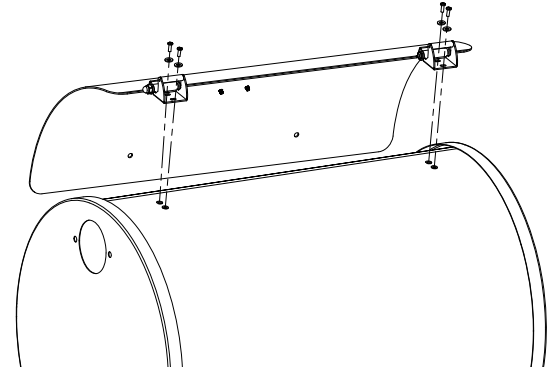
STEP 2 - LEGS & BASE



STEP 3 - WHEELS



STEP 4 - GRILL LID

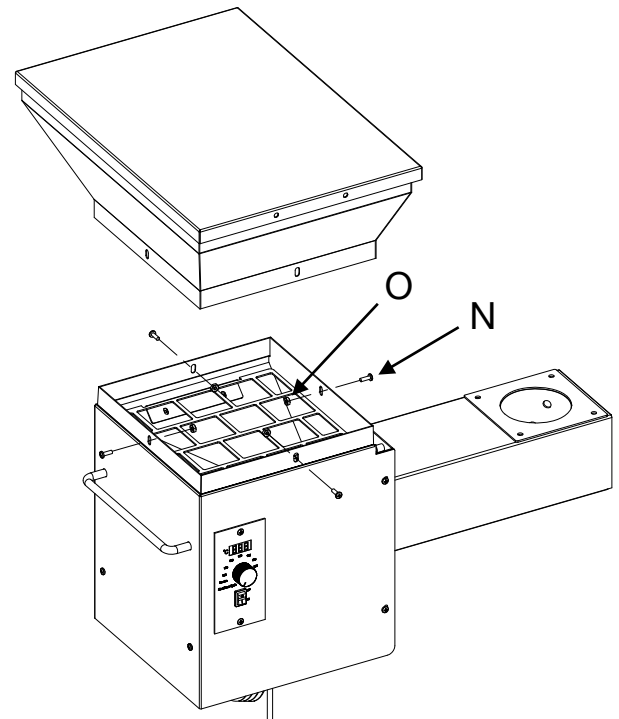


TIP:

Screws and washers are already on the drum, not in the tool & fastener kit.

Hold the lid firmly against the drum ensuring left and right sides are evenly aligned, then tighten the screws.

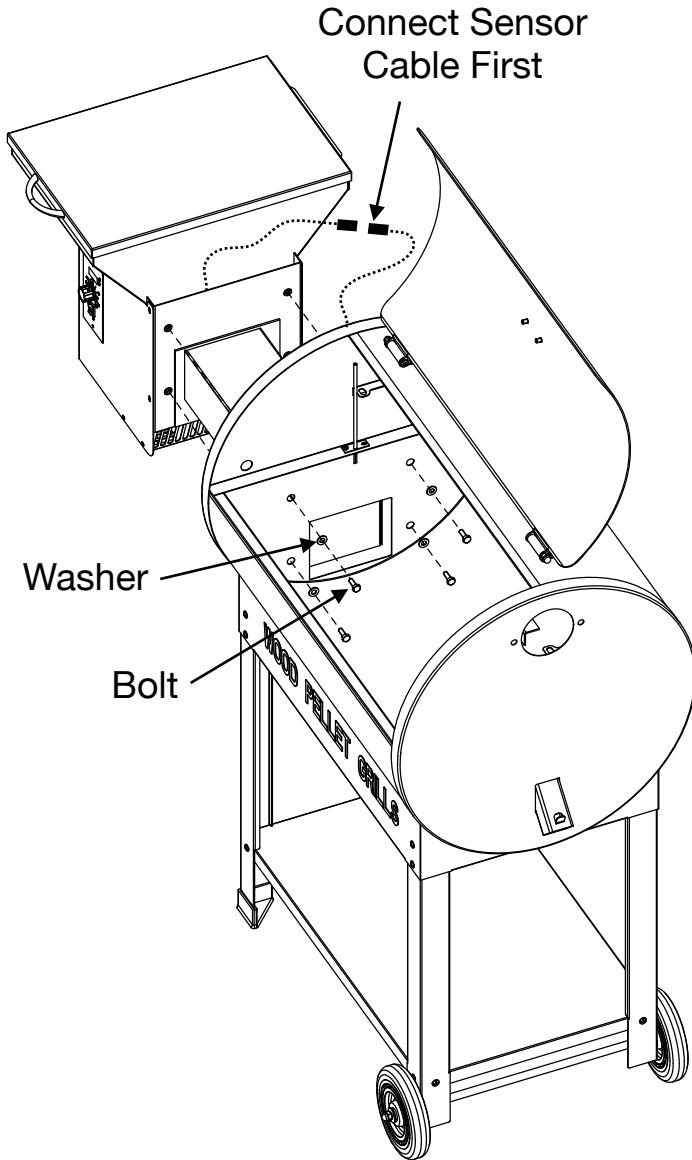
STEP 5 - HOPPER ASSEMBLY



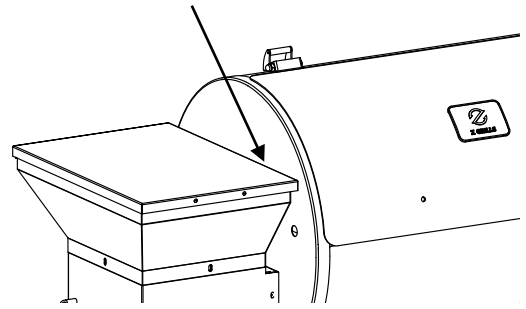
TIP:

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

STEP 6 - HOPPER & DRUM



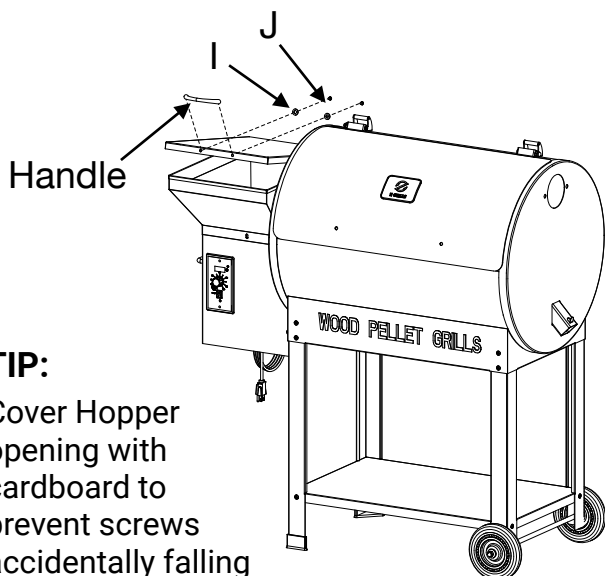
Tuck Cable Bundle
Down Here



TIPS:

1. Remove the Bolts and Washers from the hopper. Use them to attach the Hopper to the Drum.
2. Connect the Temperature Sensor Cable BEFORE positioning the Hopper into the Grill Drum.
3. The Hopper is heavy so get assistance from a 2nd person when sliding into the Grill Drum and securing the bolts.
4. Finger tighten all 4 bolts evenly before tightening each fully with the spanner. Do NOT over tighten the bolts.
5. Use the black twist tie from the power cable to neatly secure the cable in a bundle. Tuck it down between the Hopper and Drum.

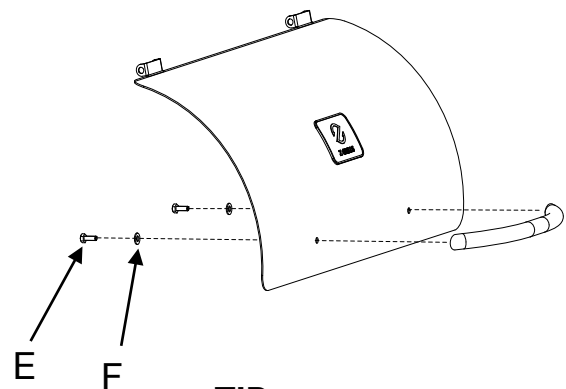
STEP 7 - HOPPER LID HANDLE



TIP:

Cover Hopper opening with cardboard to prevent screws accidentally falling into the Auger.

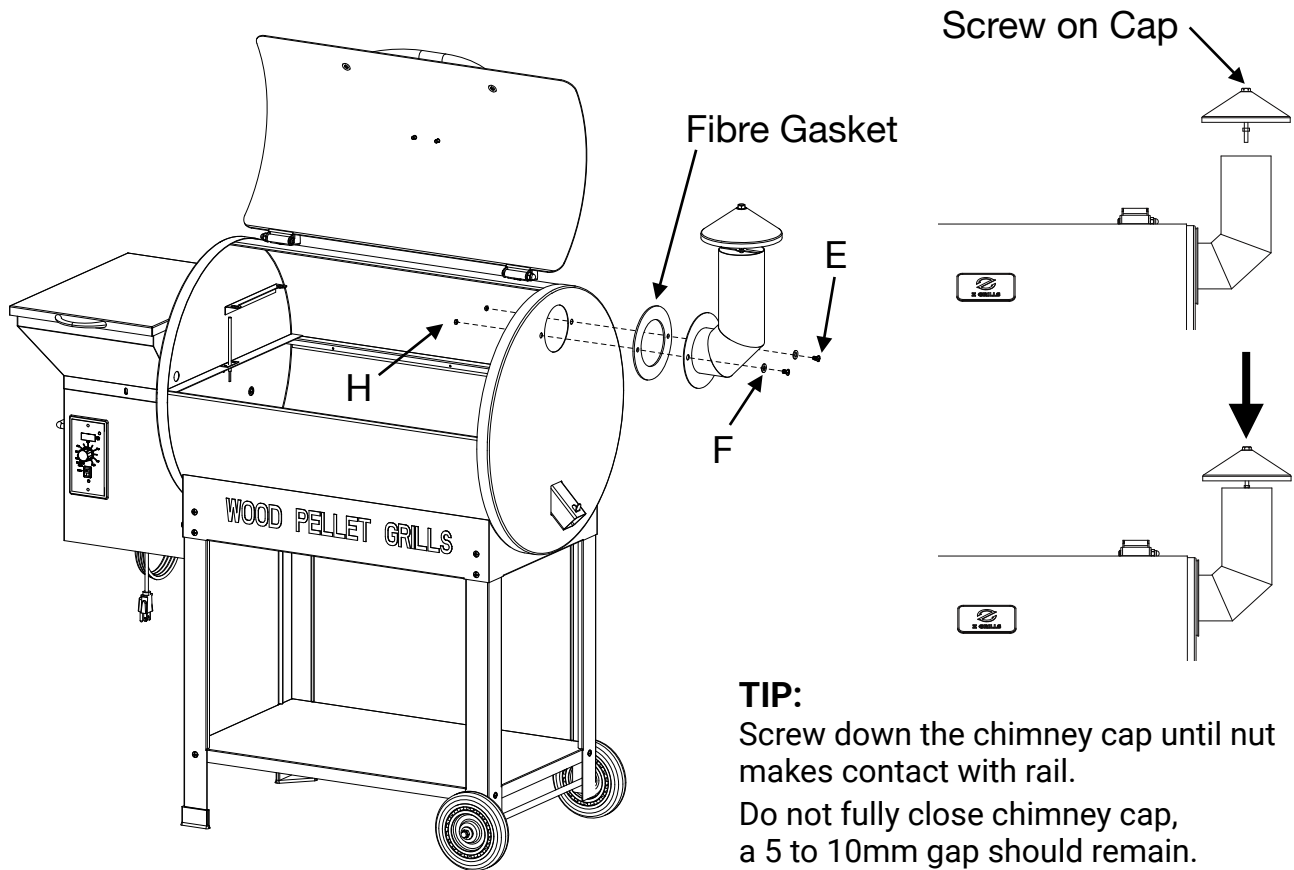
STEP 8 - GRILL LID HANDLE



TIP:

Only tighten with spanner once both bolts have been threaded into the handle.

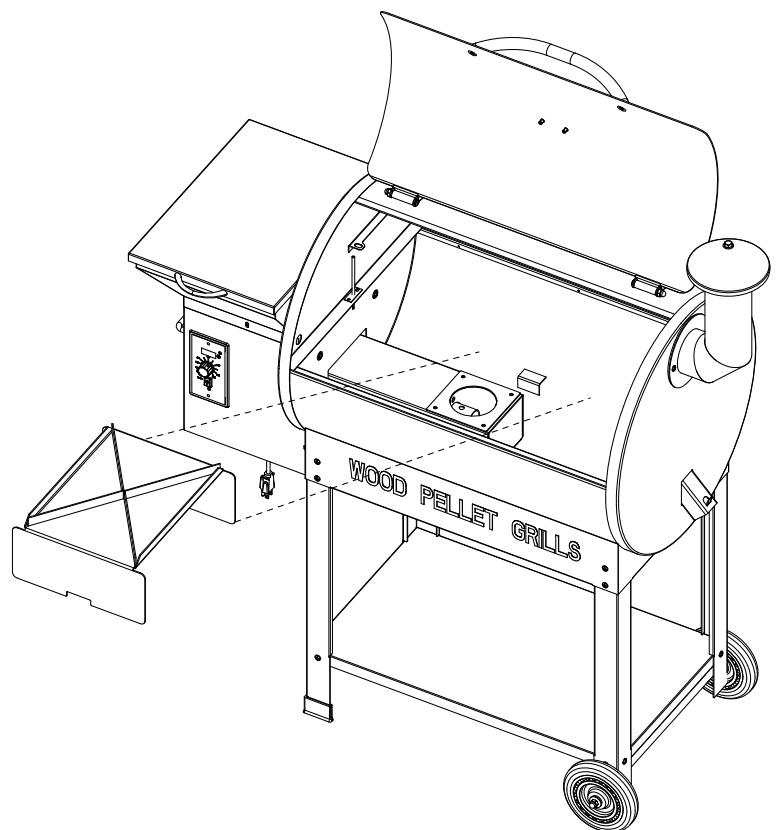
STEP 9 - CHIMNEY STACK



STEP 10 - HEAT BAFFLE

TIPS:

1. Always position the heat baffle over the fire-pot whenever using the grill. It acts to dissipate the heat more evenly throughout the grill, avoiding a hot spot in the middle of the grill.
2. The surface of the baffle will form black soot layers which will peel off, which is normal.
3. Surface rust may also appear on the baffle which is also normal as the material is mild steel and will last many years.

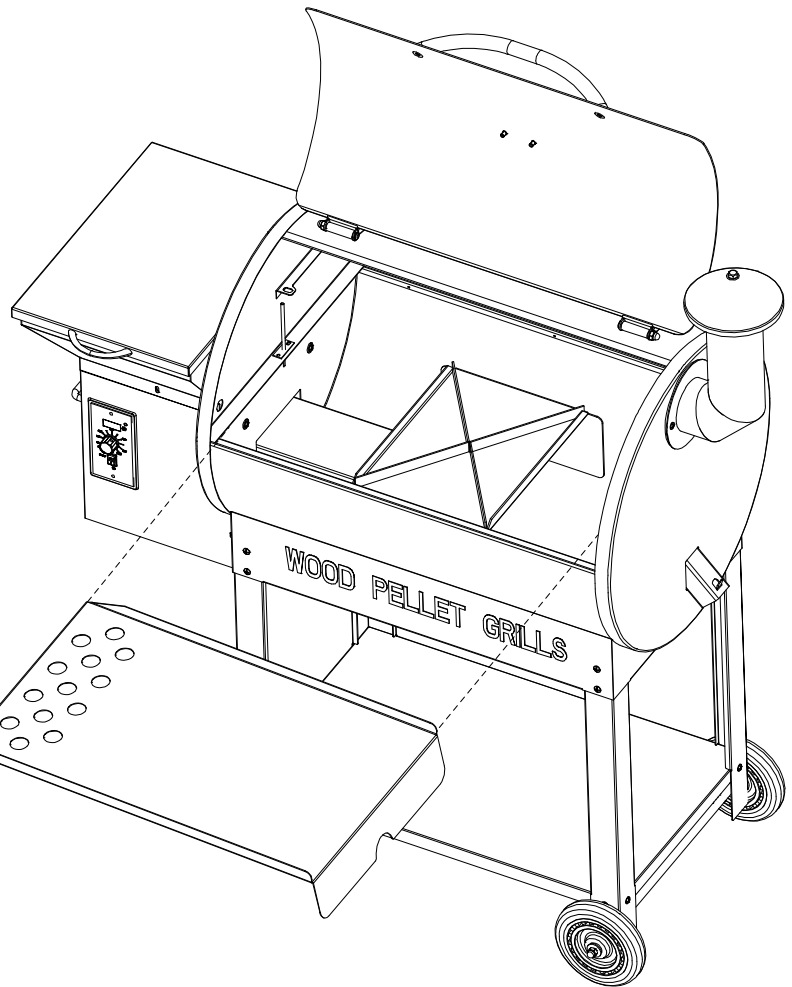


STEP 11 - GREASE TRAY

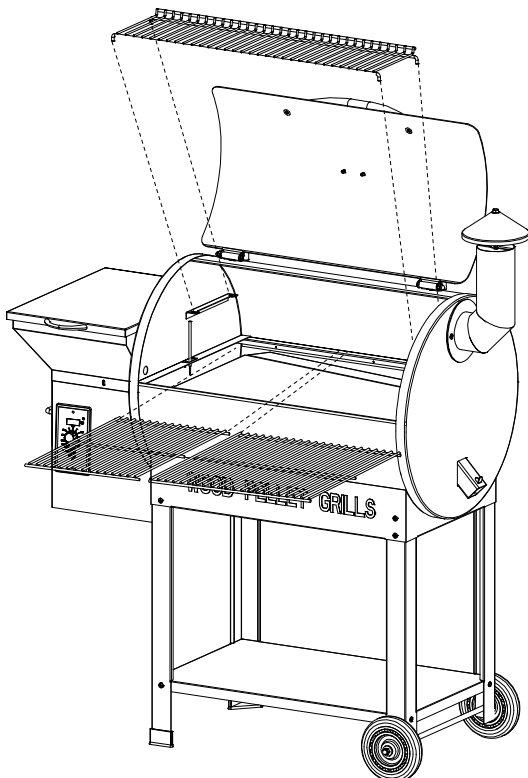
TIPS:

1. Cover the whole grease tray with heavy duty aluminium foil for normal use. Replace foil as required.
2. When using a cast iron BBQ plate for searing, do not foil over the air vents. This will allow heat to pass through the vents to achieve high BBQ plate temperatures. Position the BBQ plate left, over the vents.

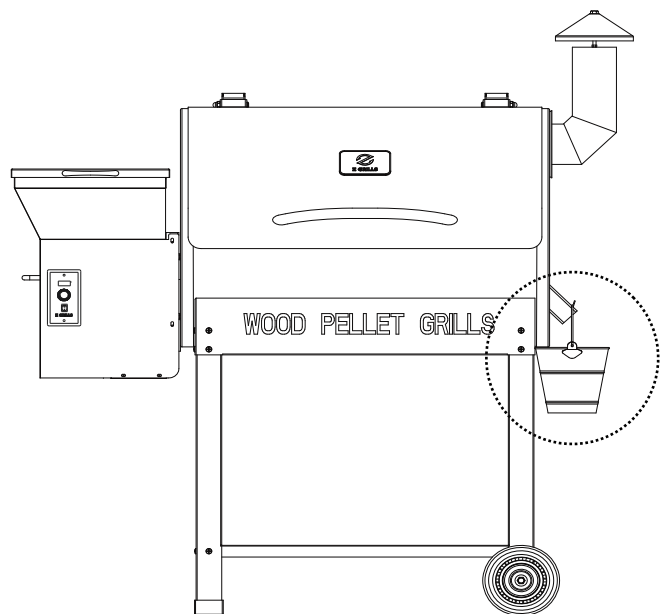
Hot air vents for high temperature searing.



STEP 12 - GRILL RACKS



STEP 13 - GREASE BUCKET



TIP:

Regularly clean grease bucket with warm soapy water, or line with foil.

3. Wireless Controller

The controller monitors the temperature sensor inside the grill and turns on/off the auger to deliver wood pellets into the fire-pot as well as managing the fan speed.

The grill internal temperature and four food temperature probes can be monitored on the controller display.

Turning Controller ON/OFF

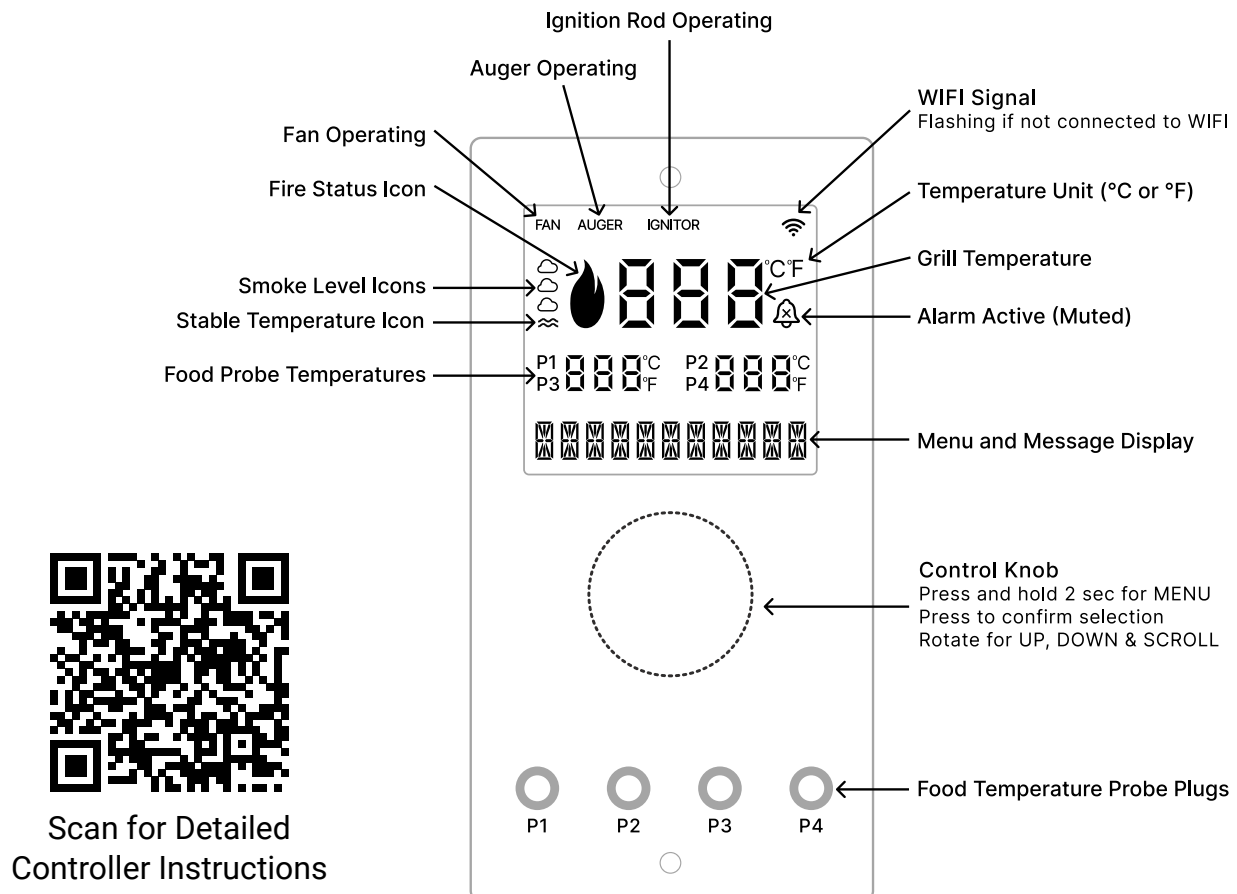
- Press the control knob once to wake the screen up.
- The controller screen will turn off after 10 minutes when the grill is not operating.
- To completely disconnect the grill from power, unplug or switch off the power supply.

Controller Knob Settings

- **TURN ON:** Press the knob once to wake the screen up (if screen is off)
- **MENU:** Press and hold the knob for 2 seconds to enter the MENU. Scroll down to - - EXIT - - and press knob to exit the menu, or wait 10 seconds.
- **SELECT:** Press once to select or confirm.
- **SET TARGET:** When the grill is running press the knob once to change the grill target temperature. Rotate to change the value and press again to confirm.

Food Probe Temperatures

- Up to 4 food probes can be plugged into the grill.
- If several probes are plugged in, the display will cycle between P1 & P2 and P3 & P4.



Controller Functions

Press and hold the control knob for 2 seconds to enter the menu. Below is a summary of all menu items. Software is updated from time to time, so scan the QR code at the bottom of this page for the most up to date summary.

FIRE UP	Fires up the grill.
SHUT DOWN	Begins the Shut Down cycle to safely burn out the fire and turn the grill off.
FEED PELLETT	Feeds pellets from hopper to fire-pot, used when the pellet feed tube is empty. The auger motor will run for a set period of time, specific to the grill model. Press control knob at anytime to stop feeding.
CLEAR PELL	Runs the auger to clear pellets from the auger tube in the case of burn-back. <i>Options: SHORT 30 S (30 seconds); LONG 10 MIN (10 minutes)</i>
COLD S FAN	Turns on the fire-pot fan only (no fire in fire-pot) for cold smoking. Once running, press control knob at any time to change the fan speed (50 to 100%)
STOP FAN	Turns the cold smoke fan off.
SOUND ON/OFF	Turn the audible "beep" sound ON/OFF for Fire Lit alert, Error alert and for any notifications set up on the mobile App. <i>Options: SOUND ON, SOUND OFF</i>
TEMP OFFSET	Adjust the grill temperature reading up or down to more closely match the average grill rack temperature.
TEMP UNITS	Set Celsius (°C) or Fahrenheit (°F) temperature display
TEMP SENSOR	Select the temperature sensor for grill operation, useful if the grill temperature sensor has a bad reading. <i>Options: GRILL (default), PROBE 1, PROBE 2</i>
TEST GRILL	Manually run the AUGER, FAN or I-ROD (ignition rod) for 60 seconds, useful for testing purposes if troubleshooting or after repairs. Press control knob to stop.
NO I-ROD	Operate the grill without using the ignition rod by manually lighting the fire. Useful if ignition rod is not operating correctly.
---EXIT---	Exit out of the MENU

Menu Overview

The menu items available are different when the grill is FIRED UP, SHUT DOWN or in COLD SMOKE FAN mode as outlined below.

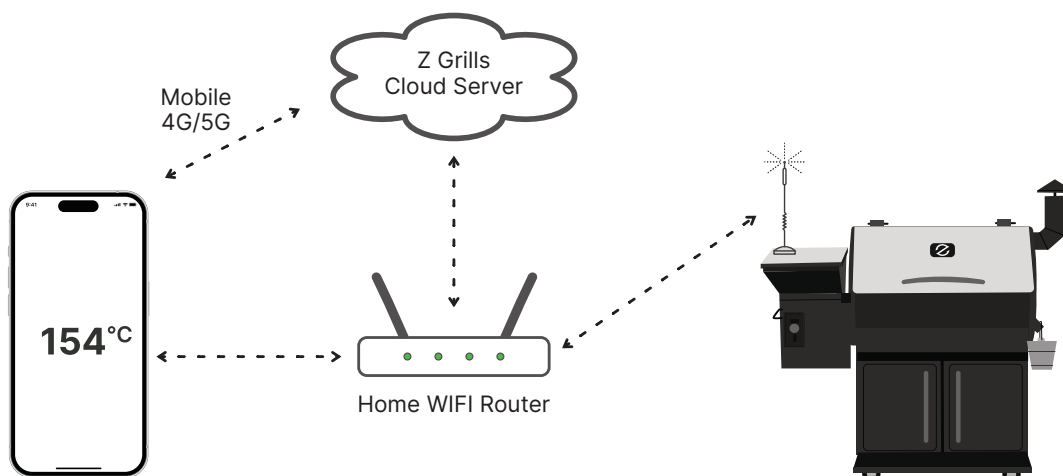
Grill Shut Down	Grill Fired Up	Cold Smoke Fan On
--MENU--	--MENU--	--MENU--
FIRE UP	SHUT DOWN	STOP FAN
FEED PELLETT	CLEAR PELL	TEMP UNITS
COLD S FAN	SOUND ON/OFF	---EXIT---
SOUND ON/OFF	TEMP OFFSET	
TEMP OFFSET	TEMP UNITS	
TEMP UNITS	---EXIT---	
TEMP SENSOR		
TEST GRILL		
NO I-ROD		
---EXIT---		



Scan for the latest information

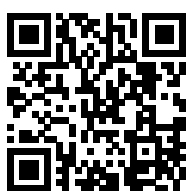
WIFI Connection

1. Z Grills controller connects to the local WIFI network and in turn the cloud server.
2. The Z Grills Australia iOS or Android app on your phone/tablet can monitor and control the grill at home or anywhere that has internet access.



Installing the App

1. Scan the QR codes below to download the iOS version from the Apple App Store or Android version from the Google Play Store.
2. Install the App on your mobile device and then follow the instructions to set up a free account.
3. Detail instructions on how to connect a Z Grills wood pellet smoker grill can be found by scanning the instructions QR code below, or going to: zgrills.com.au/wifi-controller



Apple



Android



Instructions

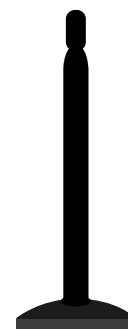
WIFI Antenna

The grill comes with WIFI antenna that is packed neatly together with the power cable underneath the hopper.

The long lead and magnetic base make it convenient to find the best location for the antenna.

A good location is underneath the hopper, but if the signal is not strong enough, try the top of the hopper lid, or higher up on a nearby wall.

Do not place the antenna on any hot parts of the grill as the base and lead may be damaged.



4. Pellet Feed & Burn In

Complete the Pellet Feed process before first use, and each time after the grill runs out of wood pellets. Burn In must be completed before the first cook.

Pellet Feed

1. Remove grill racks, grease tray and heat baffle from the grill.
2. Open the pellet hopper and grill lids and check to ensure there are no foreign objects in the hopper or auger.
3. Plug the power cord into a 240V grounded 10 Amp power supply. It is ok to use a 10 Amp extension power cable.
4. Pour some wood pellets into the hopper (Up to the guard plate level is sufficient)
5. Press the control knob on the controller to power it on, then press and hold for 2 seconds to enter the MENU.
6. Scroll through the menu to FEED PELLETS and press to confirm. The auger will begin to rotate to feed wood pellets from the hopper through into the fire-pot. The controller will stop the auger at the end of the countdown which should be long enough for pellets to begin dropping into the fire-pot. If pellets begin to drop into the fire-pot, just press the knob again to stop the FEED. Run FEED PELLETS again if required.
7. Enter the menu and scroll to FIRE UP and press again to confirm.
8. The fan will be heard feeding air to the fire, the auger will intermittently rotate and the ignition rod in the bottom of the fire-pot will get red hot to light the fire.
9. Watch the fire-pot until a fire is lit, which should take 2-4 minutes.
10. Once the fire is lit, place in the heat baffle and grease tray. The grill is now ready to complete the New Grill Burn-In (first time use), or normal cooking (if already burnt in).

Burn In

This process involves running the grill at a high temperature (burning wood pellets for heat) to burn off any surface oil on the baffle and grease tray. This must be completed before cooking any food. The smoke will have an oily odour, so avoid breathing in the smoke or completing the Burn-In near an open window.

1. If the Initial Fire Up Process was just completed, the unit should already be running with the heat baffle, grease tray (no foil) and placed inside. The grill racks can be left out.
2. If the grill is off, FIRE it UP and once cloud of smoke is released and the roaring sound of the fire can be heard, proceed to step 3.
3. Close the grill lid and wait for the temperature to rise and "FIRE LIT" to be displayed on the screen. Press the control knob and rotate to 220°C and press to confirm.
4. Run on this temperature setting until no more smoke is being released, or at least 30 minutes. The grill should reach over 200°C after about 20 minutes. It is normal for the temperature to first exceed the target temperature and then stabilise.
5. Once the Burn In has been completed, press and hold the control knob for 2 seconds to enter the MENU, scroll to SHUT DOWN and press to confirm. The grill will firstly cool down below 140°C then commence the SHUT DOWN cycle, running the fan for 10 minutes then turning off. Wait until the fan stops before disconnecting power.
6. Wipe down the grill racks with a moist cloth and cover the grease tray include the vent holes with foil before using. Follow the instructions below to FIRE UP the grill up and begin cooking.

5. Normal Grill Operation

Fire Up The Grill

1. With the grill plugged into power, press the controller knob once to wake the screen.
2. Open the grill lid and check that there are enough wood pellets in the hopper.
3. Press and hold the control knob for 2 seconds to enter the MENU, then rotate to select FIRE UP and press again to select.
4. Wait until a cloud of smoke is released and the roaring sound of the fire can be heard. Shut the grill lid and wait for the controller to display FIRE LIT.
5. Press the control knob to set the target.
6. At low target temperatures of 110°C and below a smoke level can also be set.
7. Wait for the grill to reach the target temperature before placing in food.

Shut Down the Grill

1. Press and hold the control knob for 2 seconds to enter the MENU, then rotate to SHUT DOWN and press again to confirm.
2. If less than 140°C the grill will begin the SHUT DOWN cycle, running the fan for 10 minutes then turning off. Wait until the fan stops before disconnecting power.
3. If the grill is hotter than 140°C it will first cool down below 140°C with only a small fire before commencing the SHUT DOWN cycle. This helps to prevent the occurrence of back-burn, which is possible after running at high temperatures.
4. During operation if power is accidentally turned OFF, or if there is a power outage:
 - ✓ If power immediately comes back on: Fire the grill up using the normal process, and then set the target temperature.
 - ✓ If the power is off for more than 30 seconds: OPEN THE GRILL LID and FIRE UP using the normal process. Once there is smoke, or it is clear that fire is burning, close the lid and then set the target temperature.

Inaccurate Temperature

1. The grill will gradually settle at the target temperature setting but swings of +/- 10°C at low temperatures and +/- 20°C at high temperatures are normal. Because the heat is indirect this temperature cycling will not adversely effect the cooking of food.
2. The displayed grill temperature may differ by +/- 10°C from the grill rack temperatures, especially during the heating up phase and each time a batch of pellets releases heat.
3. When the grill lid is opened the temperature reading will drop due to cool air entering the grill drum area. Opening the lid too often, or for too long, can cause temperature spikes as more pellets are delivered into the fire-pot. ***"If you keep looking, you're not cooking!"***

PID Control Logic

The controller uses PID logic to adjust the auger on/off cycles to achieve the desired temperature. This style of control is able to adapt better to different operating conditions, but can still take 15 to 20 minutes to find the ideal on/off auger ratio to maintain the target temperature.

It is important to keep the lid shut and let the controller work its magic!

Changing from High to Low Temperature Setting

1. If the grill has been operating at a high temperature and is then set to a lower temperature, the grill will take a long time to cool down as the fire will keep producing heat.
2. Open the lid to release heat until the displayed temperature drops close to the new lower set temperature, then shut the lid and continue cooking.

Wood Pellet Tips

1. The grill only uses as many pellets from the hopper as required to maintain the desired temperature. It will not use all the pellets in the hopper each time it is used.
2. The grill uses pellets at a rate of 0.3 to 0.5kg per hour at low temperatures (<120°C) and up to 1.5kg per hour at high temperatures. Only pour in as many pellets as required for the cook (plus a bit extra). Fill the hopper right up only if doing a very long cook.
3. Leaving pellets sitting for a long time (weeks) in the hopper can result in poor burning results as the pellets can absorb moisture. Very moist pellets can even clog up the auger. It is best to keep the pellets in an air-tight bag or container.
4. If not planning to use the grill for several weeks or longer, scoop out most of the pellets with a plastic cup or bowl. Fire up the grill 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 ERROR 3 - FLAME OUT once the fire goes out, which is normal.
5. If the hopper is totally empty of wood pellets, use the FEED PELLETS function to fill the auger tube with fresh wood pellets.

High Temperature Searing

This Z Grills 7002B features a vented grease tray that allows for high temperature searing on the left hand side of the grill.

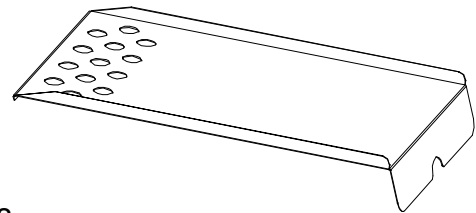
A BBQ plate or skillet located above the vent holes can reach temperatures of up to 300°C, perfect for searing steaks.

Cast iron plates or skillets work best for searing as they have a large thermal mass (compared to thin trays or racks), and so provide a more even and consistent temperature. They also avoid grease dripping down onto the grease tray or through the holes into the grill area below, making a mess that needs to be cleaned up.

This air vent design prevents direct flame contact, greatly reducing the chance of flare ups and grease fires, while still providing high temperatures needed for effective searing.

Important tips:

- Remove foil from the left hand side of the grease tray to uncover the vent holes. Keep the holes covered during normal operation for even temperatures across the grilling area.
- If using BBQ plates that fit front to back in the grill, the left grill rack can be removed. Skillets or other trays can sit directly on the grill rack (trays must be rated for >320°C).
- For highest searing temperatures, set the grill to the highest temperature setting and wait until the grill temperature stabilises before placing on food.
- Cast iron plates and skillets take a long time to heat up, so put them into the grill as early as possible, not just before placing on food.
- The grill will lose heat rapidly with the lid open, so if you need to flip food, do it fast and close the lid. If often opening the lid, set the target temperature to only 190°C.
- Never pour cold liquid onto a hot cast iron plate as it can crack due to rapid cooling.



6. Cleaning the Grill

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

Grease Tray, Drain & Bucket

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

Grilling Racks

- 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.
- Using a wet cloth while the grill racks are still hot can remove the majority of the grease (use tongs, Koala Claw or wear heat proof gloves).
- Do NOT use acidic or strong chemical cleaners as they may damage the grill rack ceramic coating.
- Grill racks can be cleaned in a dish washer.

Fire-pot and Chimney

- Ash accumulates in the fire-pot and the base of the grill drum. Vacuum out after each long cook or every 5kg of wood pellets used. Only vacuum when the grill is cold, switched OFF and unplugged from power supply.
- Once every 100+ hours of use, remove the chimney cap and clean off any soot with old plastic bristle brush.

Grill Surfaces

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

Food Temperature Probes

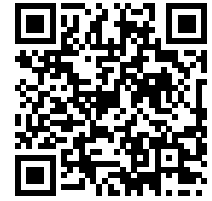
- Food probes must be scrubbed thoroughly after each use with hot soapy water to avoid food contamination.
- Do not immerse the entire probe or cable in water.

Wood Pellets

- Wood pellets can absorb moisture if sitting for an extended period of time in the hopper. They may not burn properly and, if very moist, can even cause the auger to become blocked.
- Always store wood pellets in an air tight bag or container.
- If not using the grill for several weeks, scoop out wood pellets and run the grill until empty or use the FEED PELLETS option in the controller MENU.

7. Error Codes

Error codes will be displayed on the controller LCD screen. The grill will begin the Shut Down cycle or turn OFF if there is an ERROR. The problem must be solved before the grill can operate normally again. Check the **Troubleshooting** section for more detailed information, or scan the QR code for help with error troubleshooting.



ERROR 1 - TEMP SENSOR

- Controller is not receiving a signal from the temperature sensor.
- May be due to bad wire connection on the controller, loose plug in middle of the cable or faulty temperature sensor.

ERROR 2 - HIGH TEMP

- Grill internal temperature has exceed 260°C. Grill will begin Shut Down cycle.
- If the temperature continues to rise beyond 280°C the grill will turn OFF.
- High temperature error can occur in hot weather when the grill in direct sun. Open the grill lid and move it into the shade to reduce the temperature.
- If this error 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.

ERROR 3 - FLAME OUT

- The temperature of the grill has dropped, possibly due to the fire going out.
- Possible reasons include:
 - Grill may have run out of pellets (if mid cook)
 - Fire has gone out due to moist pellets (if mid cook)
 - The lid has been left open for too long, resulting in the temperature sensor reading a low temperature. This will only occur if left open for more than 10 minutes.

ERROR 4 - NO FIRE

- The fire was not successfully lit during the Fire Up process.
- Possible reasons include:
 - Grill may have run out of pellets (or FEED PELLETT was not used)
 - Pellets may be moist
 - Auger may not be feeding pellets (seized auger or faulty auger motor)
 - Fan may not be feeding the fire-pot with air flow (just smoke, no fire)
 - Ignition rod not operating (no smoke)
- If the Auger Motor, Fan or Ignition Rod are not operating, complete a system check and if a replacement part is required please contact our support team.

ERROR 5 - AUGER (Auger Motor not using power)

ERROR 6 - FAN (Fan Motor not using power)

ERROR 7 - I-ROD (Ignition Rod not using power)

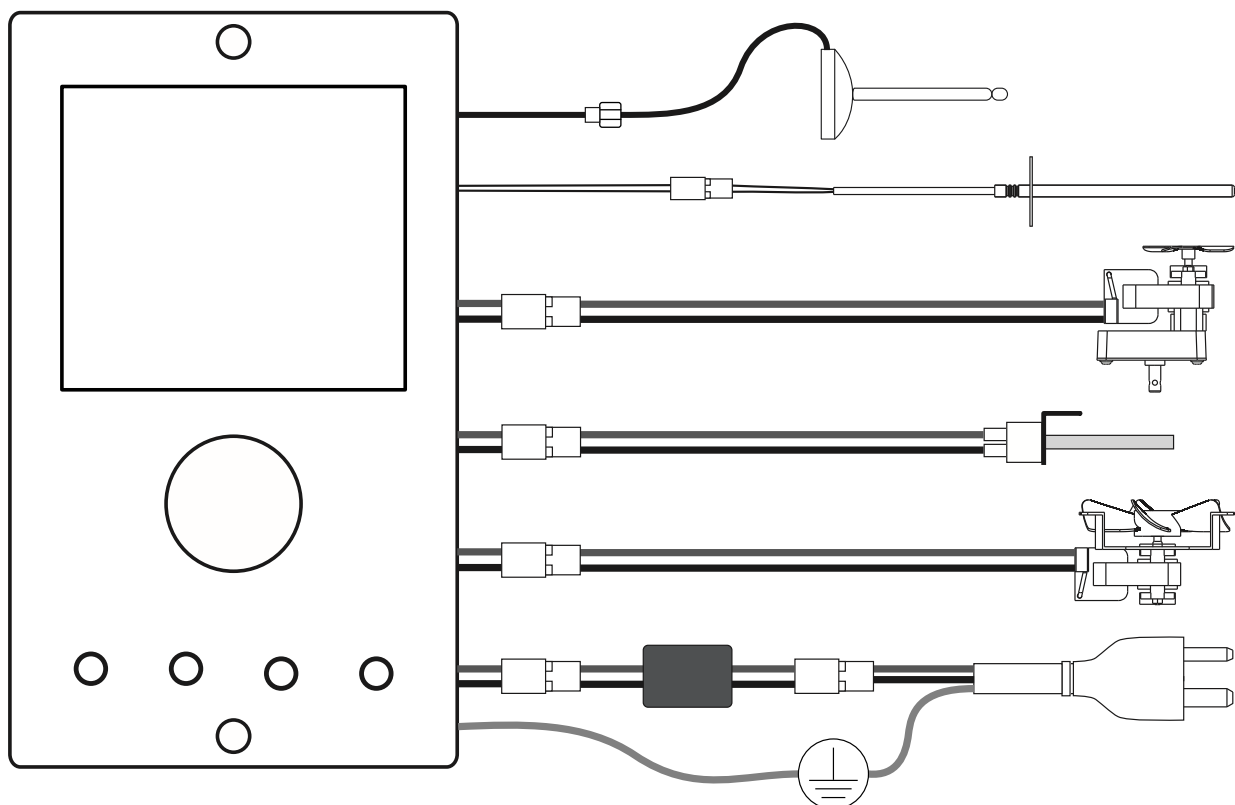
ERROR 8 - SYSTEM (Controller board issue)

If a replacement part may be required please contact our support team.

8. Technical Specifications

Grill Model	ZPG-7002B (V3) also called 7002B Wireless
Controller	Colour LCD screen, Wireless enabled
Bottom Grill Rack	488 x 660 mm (0.322m ²)
Top Grill Rack	175 x 700 mm (0.122m ²)
Grease Tray Type	Vented holes for BBQ plate searing
Total Grilling Area	0.45 m ² (700 square inches)
Power Supply	240VAC 50Hz
Max Power Usage	250W
Normal Power Usage	25 ~ 50W after 5 min startup period
Hopper Capacity	10 kg
Assembled Dimensions	1230 wide x 570 deep x 1300 mm tall

9. Wiring Diagram

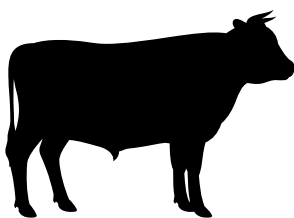


10. Spare Parts List

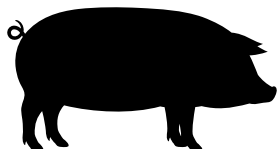
If a component is damaged, lost or just worn out through normal use, spares are available. Please refer to the chart below for most common spare components. Visit our website zgrills.com.au to order spare parts, or contact our support team.

Component Description	Part Name
Grill Temperature Sensor	ZG-700-TSENSOR
Controller Board	ZG-CONT-WIFI
Fire-pot Fan	ZG-FPFAN
Ignition Rod	ZG-SN-IROD
Auger Shaft	ZG-700-AUGER
Auger Motor	ZG-AMOTOR-2.0
Heat Baffle	ZG-7002B-HBAFF
Great Tray with Heat Vent Holes	ZG-700-GTRAY-H
Top Sliding Grill Rack	ZG-700-TGRACK
Main Twin Grill Rack	ZG-700-TWIN-MGRACK

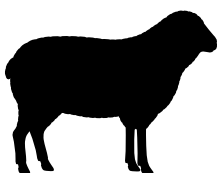
11. Food Temperature Chart



- Rare: 52°C
- Medium-rare: 57°C
- Medium: 63°C
- Medium-well: 68°C
- Well: 74°C
- Ribs: 90°C
- Brisket: 96°C



- Medium-rare: 63°C
- Medium: 66°C
- Medium-well: 68°C
- Well: 71°C
- Ribs: 90°C
- Pulled: 96°C



- Rare: 52°C
- Medium-rare: 57°C
- Medium: 63°C
- Medium-well: 68°C
- Well: 74°C
- Pulled: 96°C

Safe Food Time Guide		
Food left sitting between 5°C-60°C for:		
<2 hours	2-4 hours	>4 hours
Refrigerate or use immediately	Use immediately	Throw out

Meat Type	Safe Cook Temp
Chicken	74°C
Fish	63°C
Eggs	72°C
Sausages	75°C
Ground Meat	78°C
Reheat Leftovers	74°C

Meat Type	Cooking Temp
Beef Brisket	107-135°C
Beef Ribs	107-135°C
Beef Steak	107-135°C
Pork Butt / Ribs	107-135°C
Pork Tenderloin	107-163°C
Chicken / Turkey	121-149°C
Fish	107-121°C

Cooking times can vary greatly even for the same sized cut of meat. For slow cooked meat, check the internal temperature and probe for tenderness to determine if ready. This information is provided as a reference guide only. Review local authority guidelines for detailed food safety information.

12. Troubleshooting



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

Scan for help information

Problem	Reason	Investigation/Solution
Grill not turning on. Controller display not showing any numbers. No fan or auger operating noises.	NO POWER	<ul style="list-style-type: none"> • Check power supply to the grill. Power requirement is standard residential 10Amp 240V AC. • If using a portable power supply, ensure minimum 400Watt power supply (240V AC).
	BLOWN FUSE	<ul style="list-style-type: none"> • With grill unplugged, pull out the fuse (in back of controller panel) and check to see if blown. If it is blown DO NOT just replace with new one, as that will blow too. • Check the auger motor and fan for any discolouration or heat damage. If they look ok the problem is most likely the ignition rod. • Contact Z Grills customer service to get replacement ignition rod.
	WIRING NOT CONNECTED	<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.
FLAME OUT 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. • If there are pellets in the hopper, watch in the fire-pot to see if they are being delivered and if the auger is very slowly turning. • Ensure Initial Startup procedure has been completed to prime the auger feed tube with pellets.
	AUGER MOTOR FAILURE	<ul style="list-style-type: none"> • Remove the grease tray and heat baffle so you can see in the fire-pot. • Manually test the operation of the auger using the TEST GRILL option in the controller MENU. • Check to see if any discolouration to the auger motor which would indicate failure. • Contact Z Grills Australia customer support for replacement parts.
	IGNITION ROD FAILURE	<ul style="list-style-type: none"> • With the grease tray and heat baffle removed and the fire-pot vacuumed clean, manually test the operation of the ignition rod using the TEST GRILL option in the controller MENU. • Look to see if the ignition rod is getting red hot within 60 seconds. If unclear, touch with a long twisted piece of paper. • If not getting hot, 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. • This will be apparent if lots of unburnt pellets are 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 4 Cleaning Instructions.

Problem	Reason	Investigation/Solution
HIGH TEMP on Controller Display	OPERATING WITH GRILL LID OPEN FOR TOO LONG CAUSING FIRE POT TO FILL UP WITH PELLETS	<p>If the grill is operated with the lid open for an extended period of time with a high target, the temperature will not be reached and too many pellets may be delivered into the fire-pot.</p> <p>Once the lid is shut the temperature can shoot up to very high levels (too many pellets burning) causing a high temperature error.</p> <ul style="list-style-type: none"> • Open the grill lid and Fire Up the grill as normal. • 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.
	LOOSE TEMPERATURE SENSOR CONNECTION Or FAULTY GRILL TEMPERATURE SENSOR	<p>If the HIGH TEMP error is happening when the grill is NOT very hot it may be a loose temperature sensor connection, broken sensor wire or faulty temperature sensor giving an incorrect reading.</p> <ul style="list-style-type: none"> • Check the sensor plug located between the grill drum and hopper. • Check the sensor connection into the back of the controller (with the grill power unplugged) • If still getting HIGH TEMP errors contact Z Grills customer support for a replacement temperature sensor.
Incorrect Grill Temperature	DIRTY TEMP SENSOR	<ul style="list-style-type: none"> • Clean the Grill Temperature Sensor to ensure accurate temperature readings.
	FAULTY CONTROLLER or FAULTY TEMPERATURE SENSOR	<ul style="list-style-type: none"> • If the grill temperature is consistently different to the target set, the controller may be faulty. Compare the grill probe temperature to a food probe (plugged into the controller) located next to the grill temperature sensor. 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.
	TOO MUCH ASH	<ul style="list-style-type: none"> • Accumulated ash around the ignition rod can prevent or delay ignition of the wood pellets results in high temperatures when they finally ignite. • Vacuum out the fire-pot after each 5kg of oak based pellet usage and 10kg of Australian hard wood (low ash).
	WEATHER TOO HOT	<ul style="list-style-type: none"> • During hot, sunny weather the grill may exceed the temperature setting. Place the grill in a shaded area. • Open the lid to allow the temperature to drop 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 setting 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 Firing Up the grill, don't shut the lid until lots of smoke is released and the fire has burnt for a few minutes. • Shutting the lid too early results in the large initial quantity of pellets releasing lots of heat which easily overshoots lower temperature settings on hot days. • Leave the lid open for up to up to 5 minutes (especially in hot weather) during startup if temperature overshoots after closing the lid. • Note that leaving the lid open for too long (>10min) will also cause issues as the the controller will continue to dump more and more pellets to try and achieve the target temperature.
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. • Set the grill to a high temperature and run until all the pellet are depleted and the fire goes out. Shut Down if required. • Once cooled down, vacuum out the hopper and fire-pot. • Pour in dry pellets (only as many as required for cooking) and then follow the Initial Startup Instructions.
Noisey Auger	LONG PELLETS	<ul style="list-style-type: none"> • Occasional clunking and squeaking sounds are normal and are due to the auger breaking through longer pellets. • Try using shorter pellets.
Lots of smoke appearing from the Pellets in 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 SHUT DOWN	<p style="text-align: center;">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. • Enter the MENU and choose CLEAR PELL > SHORT 30 S, to run the auger for 30 seconds to push out pellets. • Set the target temperature to 80°C • If after another 10 minutes there is no more smoke coming from the hopper, begin SHUT DOWN, or set back to the desired target temperature to continue cooking. • If the smoke does not stop appearing from the hopper after 10 minutes, remove all the pellets from the hopper right down to the auger (do not use vacuum). Enter the MENU and choose CLEAR PELL > LONG 10 MIN to continually run the auger to push pellets out. • Eventually the fire will go out and FLAME OUT error will be displayed and the grill will begin the SHUT DOWN cycle. <p>Clean the Grill</p> <ul style="list-style-type: none"> • Once the unit has fully shut down and is cool, vacuum out all pellets, dust and ash in the hopper, fire-pot, pellet feed tube and grill drum. • Complete Initial Startup Procedure 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 grill drum area of ash. • Make sure the chimney cap is not screwed down too much. There should be roughly a 0.5cm gap between the top of the chimney and the cap. Also clean the underside of the chimney cap and chimney of soot build up.

13. Grill Repair Instructions

DANGER!

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



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 *	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors
Temperature Sensor	5 min	✂	ZG-700-TSENSOR	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Pliers or small socket/spanner set
Controller Board	20-30 min	✂✂	ZG-CONT-WIFI	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Fire-pot Fan	20-30 min	✂✂	ZG-FPFAN	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers
Ignition Rod	30-40 min	✂✂✂	ZG-SN-IROD	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Wide Pliers or Small socket set
Auger Motor	30-40 min	✂✂✂	ZG-AMOTOR-2.0	<ul style="list-style-type: none"> ✓ Phillips head screw driver ✓ Wire snips or scissors ✓ Pliers

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

Questions?

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



Scan to go to support page

14. Limited Product Warranty

Warranty Claim Process

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

Manufacturer's Limited Warranty Policy

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

This warranty applies to defects in all materials and workmanship.

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

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

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

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

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

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

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

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



This ZPG-700E Electric Pellet Smoker BBQ has been certified to the following standards:

Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility 2014/30/EU, EN 60335-1:2012+A11:2014, EN 60335-2-9:2003/A13:2010/AC:2012, EN 55014-1:2017, EN 55014-2:2015, EN 61000-3-2:2014, EN 61000-3-3:2013

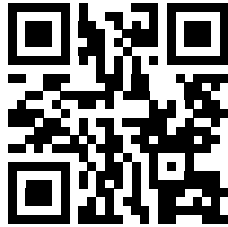
Certificate No.: I/SETC.000920190319

Issued: 19/03/2019 Expiry Date: 18/03/2024

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

Knowledge Centre

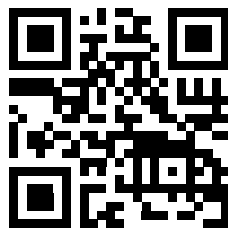
To get the most out of your smoker, scan the QR code to visit our Knowledge Centre. Articles are regularly added and updated covering a wide range of topics from the basics of how to use your grill, through to expert tips and troubleshooting guides.



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