

# NINJA

## NINJA WOODFIRE™ PRO XL OUTDOOR GRILL WITH BUILT-IN THERMOMETER

RECIPE BOOK NOT INCLUDED



### IMPORTANT SAFETY INSTRUCTIONS

OUTDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.

### WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

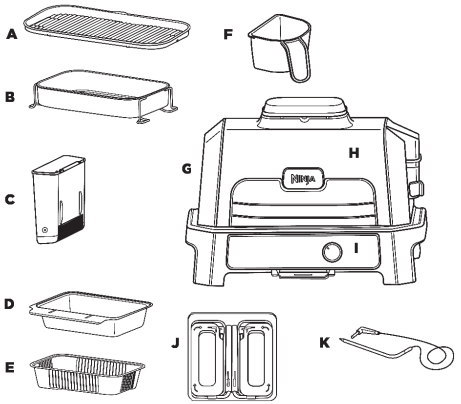
- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This appliance is for outdoor household use only.
- DO NOT** use this appliance for anything other than its intended use. Misuse may cause injury.
- DO NOT** operate this appliance unattended.
- DO NOT** use in moving vehicles or boats.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- To avoid property damage from flame or heat maintain a minimum distance of 3 feet from rear, sides and top to walls, rails, or other combustible constructions.
- To avoid property damage and burn injury from flame or heat, **ALWAYS** maintain a minimum safe distance of at least 1 foot (30 cm) from the pellet box during smoking. Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.
- To avoid burn injury, **DO NOT** lean over grill while cooking.
- DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
- ALWAYS** use pellet scoop when adding pellets to smoker box. **DO NOT** add pellets by hand.
- To avoid burn injury and property damage, make sure the lid of the smoke box is fully closed to prevent flames from escaping out of the smoke box.
- Pellets may continue to burn after cook time is complete. **DO NOT** touch or remove the smoke box until the grill has stopped smoking, pellets have completely burnt out, and the smoke box has cooled.
- To avoid personal injury and burns allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- DO NOT** allow pellets to overflow the pellet box. Doing so will introduce oxygen leading to combustion, flame, and damage to the unit which may result in burn injury.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- DO NOT** touch accessories during or immediately after cooking. The basket will become extremely hot during the cooking process. Avoid physical contact while removing the accessory from the appliance. To prevent burns or personal injury **ALWAYS** use care when interfacing with product. Recommend use of long handed utensil and protective hot pads or insulated oven mitts.
- Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the grill is placed on during operation.
- Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned, or maintained by children. Close supervision is necessary when used near children.
- CONNECT ONLY TO GFCI GROUNDED ELECTRICAL OUTLET IF USING AN EXTENSION CORD**
- A short power-supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. When using an extension cord it must be specific for use outdoors and must have a "W" marking and tag stating: **SUITABLE FOR USE WITH OUTDOOR APPLIANCES.**
- ALWAYS** ensure the grill is completely cool before releasing and removing the cooking plates or moving the to avoid burns or personal injury.
- DO NOT** use the appliance without the grill plate installed.
- To protect against electrical shock, keep the cord connection dry and **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and contact a service center.
- NEVER** use outlet below countertop surface.
- ALWAYS** ensure the appliance is properly assembled before use. **DO NOT** use without side handles attached.
- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- Only use recommended accessories included with this appliance or authorized by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- Before placing any accessory into the cooker, ensure they are clean and dry.
- DO NOT** move the appliance when in use.
- DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- DO NOT** place anything on top of the product when the hood is closed during use and stored.
- Ensure the grill plate is correctly inserted and securely locked into position.
- DO NOT** use this appliance for deep-frying.
- Some foods may cause oils or grease to splash. Use care when opening the grill to avoid burns.
- Should a grease fire occur, or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- Socket voltages can vary, affecting the performance of your product. To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- DO NOT** use heating or any other non-food-grade pellets in the grill, due to potential hazardous contaminants and additives that may be present.
- DO NOT** use heating or any other non-food-grade pellets in the grill, due to potential hazardous contaminants and additives that may be present.
- NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels, or any other combustible material in the Smoker.
- Keep hands and face away from Smoker Box when unit is in use and hot.

- ALWAYS** keep a fire extinguisher accessible while operating the smoker.
- ALWAYS** store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- Keep your grill clean. **DO NOT** allow excess grease or ash to collect inside the grease tray, or on the smoke box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavor of your food.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- When storing and not in use, keep out of reach of children.
- Keep grill covered when not in use.

## SAVE THESE INSTRUCTIONS

### PARTS & ACCESSORIES

- A Grill Grate
- B Crisper Basket
- C Smoke Box
- D Grease Tray
- E Grease Tray Liner
- F Pellet Scoop
- G Main Unit (power cord not shown)
- H Hood
- I Control Panel
- J Onboard Thermometer storage
- K Built-in Thermometer



(not all models include thermometers)

**NOTE:** Included accessories may vary by model.

### BEFORE FIRST USE

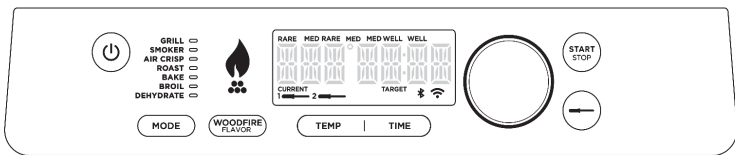
- Remove all packaging material, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the grill grate and crisper basket in warm, soapy water, then rinse and dry thoroughly. The grill grate, crisper basket and base unit are **NOT** dishwasher safe. **NEVER** clean the main unit in the dishwasher.
- DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

We recommend placing all accessories inside the grill and running it on GRILL, temp set to HI for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the grill.

### EXTENSION CORD

- Connect to properly 3-prong grounded GFCI outlets only.
- Use only outdoor extension cords marked as "SJOW" and "suitable for use with outdoor appliances." For cords up to 25 feet, use 14-gauge. For 25 to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended. Using the incorrect cord could lead to the cord overheating, melting, and/or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

### GETTING TO KNOW THE NINJA WOODFIRE™ PRO XL OUTDOOR GRILL WITH BUILT-IN THERMOMETER



**NOTE:** Not all functions included with every model.

The images shown here are for illustrative purposes only and may be subject to change, the actual descriptions of control panel and their locations may vary depending on the model.

### FUNCTION BUTTONS

**GRILL:** Closed-hood cooking for top and bottom heat. Best when grilling large or thick cuts of meat or frozen food or for an all-around sear. Open the hood while grilling delicate foods or lean proteins to develop char-grilled textures without overcooking.

**SMOKER:** Create deep, smoky flavors while cooking low and slow to tenderize large cuts of meat.

**AIR CRISP:** Achieve crispiness and crunch with little to no oil and higher fan speeds.

**BAKE:** Bake cakes, treats, desserts, and more with lower fan speeds.

**ROAST:** Tenderize meats, roast vegetables, and more.

**BROIL:** Add a crispy finishing touch to meals or melt cheese on sandwiches.

**DEHYDRATE:** Dehydrate meats, fruits, and vegetables for healthy snacks.

### OPERATING BUTTONS

**DIAL:** Use the dial to adjust your temperature, cook time, or thermometer settings.

**NOTE:** When the unit is powered on, the display will be illuminated.

**WOODFIRE FLAVOR:** Press after selecting your cooking function to add authentic smoky flavors. Intended for use with the Grill, Air Crisp, Bake, Roast, and Dehydrate functions. When pressed, flame icon will illuminate on the display screen.

**NOTE:** Ninja Woodfire Flavor is automatically enabled when using the Smoker function.

**TEMP:** Press TEMP to change the grill temperature, use the dial to increase or decrease temperature.

**TIME:** Press TIME to change the cook time, use the dial to increase or decrease time.

**START/STOP:** Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.

**PREHEAT FOR BETTER RESULTS**  
For best grilling results, let the grill fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time.

After you set function, time, and temperature then press START/STOP, the unit will automatically begin preheating (except if using the Smoker/Broil function or the Dehydrate function without enabling Ninja Woodfire Flavor).

### SMOKE BOX

Comes fully installed in the unit. Located on the right side of the hood. Always ensure the removable smoke box is inserted into place before adding pellets. Review all warnings before proceeding.



#### Installing the smoke box:

To install, pull the smoke box open with one hand and insert the removable smoke box so it sits into place.



#### Adding Ninja Woodfire™ Pellets:

Fill the pellet scoop to the top and level off to avoid spilling. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then, close the smoke box.

Use only Ninja Woodfire Pellets for best results, performance, and flavor.



#### Removing the smoke box and cleaning:

To avoid burns, allow pellets to burn completely and the smoke box to cool completely, then remove smoke box and safely discard all contents.

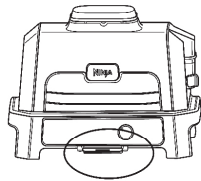
### USING THE BUILT-IN THERMOMETER

**IMPORTANT: DO NOT** place hands near built-in thermometer cord(s) when in use to prevent burning or scalding.

#### Before First Use

Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack.

- Slide out the thermometer storage compartment from under the control panel, then unwind the cord from the compartment to remove the thermometer.



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### TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

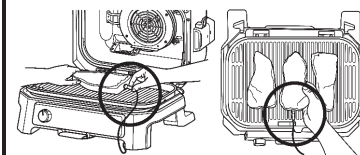
If selecting MANUAL, use the below recommended internal cook temperatures.

FOOD TYPE:	SET DONENESS TO:
Fish	Medium (130°F)
	Medium Well (140°F)
Chicken/Turkey	Well Done (150°F)
	Well Done (165°F)
Pork	Medium (130°F)
	Medium Well (150°F)
Beef/Lamb	Well Done (160°F)
	Rare (115°F)
	Medium Rare (125°F)
	Medium (130°F)
	Medium Well (145°F)
	Well Done (150°F)

**NOTE:** Reference USDA guidelines for food-safe temperature recommendations.

**NOTE:** Preset doneness temperatures for BEEF/LAMB are lower than normal recommendations, as unit will carry-over cook 10-15°F.

- Place the accessory required for your selected cook function in the grill and close the hood. Press START/STOP to begin preheating.
- While the grill is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein.
- When the grill has preheated and "ADD FOOD" appears on the screen, open the hood, place food with inserted thermometer in the unit, and close the hood over the thermometer cord.



Correct thermometer placement. Thermometer grip is fully inside unit.

### HOW TO CORRECTLY INSERT THE THERMOMETER

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	<ul style="list-style-type: none"> <li>Insert thermometer horizontally into the center of the thickest part of the meat.</li> <li>Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.</li> <li>Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.</li> </ul> <p><b>NOTE:</b> The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits this area so that desired results are achieved.</p>		
Whole chicken	<ul style="list-style-type: none"> <li>Insert thermometer horizontally into the thickest part of the breast, parallel to (but not touching) the bone.</li> <li>Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.</li> </ul>		
<p><b>NOTE: DO NOT</b> use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.</p>			

The progress bar at the top of the display will track doneness. Flashing doneness indicates progression to that doneness.

**RARE > MED RARE < MED MED WELL WELL**

**NOTE:** When using Grill and Roast, the unit will beep and display FLIP. Flipping is optional, but recommended.

The grill will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and "GET FOOD" will display on the screen.

Transfer the protein to a plate while "REST" displays on the screen. Thermometer does not need to still be inserted. The protein will continue to carry-over cook to your set doneness, which will take about 3-5 minutes. This is an important step, as not resting could lead to results looking less cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

**NOTE:** The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

**NOTE:** To check the internal temperature of other pieces of protein, press and hold the Thermometer button and insert the thermometer into each piece of meat.



Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

# NINJA WOODFIRE


## Pro Connect™ XL OUTDOOR GRILL & SMOKER

# QUICK START GUIDE


**NINJA** DOWNLOAD THE NINJA WOODFIRE PRO CONNECT APP AND TAKE THE GUESSWORK OUT OF OUTDOOR COOKING

**1** Download the Ninja Pro Connect™ app by scanning the QR code.





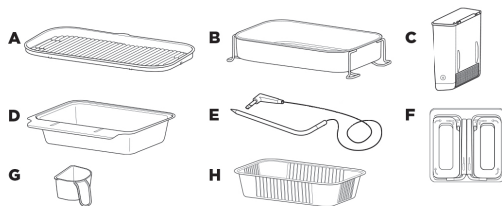
**2** Open the app and follow the directions to pair your phone with your grill.



**IMPORTANT BEFORE PAIRING:** Ensure phone has Bluetooth turned on and is connected to a 2.4-GHz Wi-Fi network, not a 5-GHz network. See "Can't Pair with Your Grill?" for more info on network bands.

### WHAT'S IN THE BOX

- A Grill Grate
- B Crisper Basket
- C Removable Smoke Box
- D Grease Tray
- E Built-in Thermometer (Not all models include thermometers.)
- F Onboard Thermometer Storage (Varies if your model includes 1 or 2 thermometers.)
- G Pellet Scoop
- H Grease Tray Liner



**NOTE:** Included accessories may vary by model.

• The image shown here is for illustrative purposes only and may be subject to change.

### ASSEMBLE YOUR GRILL

- 1 Place grill on a flat, level surface.
- 2 Plug grill into proper 3-prong GFCI outlet.
- 3 Install grill grate and grease tray. If using Air Crisp or Dehydrate function, install crisper basket on top of grill grate.

**IF USING AN EXTENSION CORD:** Use only outdoor-rated extension cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Cords longer than 50 feet are not recommended.

### IF USING NINJA WOODFIRE™ FLAVOR TECHNOLOGY:

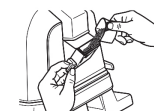


**1** Pull smoke box open and make sure removable smoke box is installed.

Pellet scoop not included



**2** Fill pellet scoop to the top with Ninja Woodfire Pellets.



**3** Pour pellets into the smoke box until filled to the top.

### IF USING THE SMART THERMOMETER:

#### STEP 1

- Select cooking function, and press the WOODFIRE FLAVOR button, if desired.
- Plug thermometer into the top jack labeled "1" on the left side of the control panel.
- If using second thermometer, plug it into the bottom jack labeled "2".

#### STEP 2

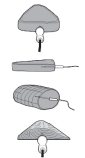
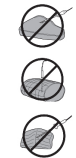


- Press Thermometer button. Thermometer 1 icon will flash, indicating that the thermometer is ready to program.
- Turn dial clockwise to select a preset protein, or select manual to set the temperature yourself. Press the dial to confirm your selection.
- Turn the dial clockwise to select a doneness level, or to set the temperature manually. Press to confirm.
- If using a second thermometer, press Thermometer button again. Thermometer 2 icon will flash. Repeat the previous steps to program the second thermometer.

#### STEP 3

- Press the START/STOP button to begin preheating.

#### DID YOU KNOW? PROTEIN KEEPS COOKING WHEN YOU REMOVE IT FROM THE GRILL.

- Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.
- After removing your protein from the grill, allow it to carry-over cook and rest until it reaches the final internal temperature (about 3-5 minutes).

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
<b>Steaks</b> <b>Pork chops</b> <b>Lamb chops</b> <b>Chicken breasts</b> <b>Burgers</b> <b>Tenderloins</b> <b>Fish fillets</b>	<ul style="list-style-type: none"> <li>• Insert thermometer horizontally into the center of the thickest part of the meat.</li> <li>• Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.</li> <li>• Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top.</li> </ul> <p><b>NOTE:</b> The thickest part of the fillet may not be the center. For best results, the tip of the thermometer must be in the thickest part of the meat.</p>		
<b>Whole chicken</b>	<ul style="list-style-type: none"> <li>• Insert thermometer horizontally into the thickest part of the breast, parallel to (but not touching) the bone.</li> <li>• Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.</li> </ul>		

DO NOT use the thermometer with frozen protein or cuts of meat thinner than 1 inch. FOR FURTHER THERMOMETER INSTRUCTIONS, REFER TO THE OWNER'S GUIDE OR NINJA WOODFIRE PRO CONNECT APP.

### USING THE CONTROL PANEL



- A POWER**  
Press to turn power on or off.
- B MODE**  
Press to cycle through the cook functions.
- C WOODFIRE FLAVOR**  
Automatically enabled when using the Smoker function. Press to add authentic smoky flavor when using any other cook function (except Broil).
- D TEMP**  
Press to adjust cook temperature with the dial.
- E TIME**  
Press to adjust cook time with the dial.
- F DIAL**  
Turn to manually set cook temperature/time (or to select preset protein/doneness settings for the thermometer).
- G START/STOP**  
Press to start or stop the selected cook function. Press and hold for 4 seconds to skip preheating. **NOTE: For best results, let the grill fully preheat.**
- H THERMOMETER**  
Press to program the thermometer(s) to a preset protein/doneness setting or to manually select a temperature with the dial. **For further thermometer instructions, refer to the Owner's Guide or Ninja Pro Connect app.**

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## GET TO KNOW EACH FUNCTION

### GRILL



Grill with the hood closed for large or frozen proteins, and leave it open for more delicate or lean cuts.

### SMOKER



Create deep, smoky flavors while cooking low and slow to tenderize large cuts of meat.

### AIR CRISP



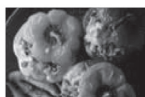
Achieve crispiness and crunch with little to no oil and higher fan speeds.

### BAKE



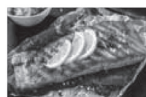
Bake cakes, treats, desserts, and more with lower fan speeds.

### ROAST



Tenderize meats, roast vegetables, and more.

### BROIL



Add a crispy finishing touch to meals or melt cheese on sandwiches.

### DEHYDRATE



Dehydrate meats, fruits, and vegetables for healthy snacks.

## NINJA BEEF DONENESS GUIDE

Everyone's idea of doneness differs. This guide shows you what you can expect from each of our preset beef doneness settings.



**NOTE:** Beef Doneness Guide is based on New York Strip Steak. Using different cuts of steak and different sizes can alter the outcome.

## ERROR MESSAGES & ICONS

### "Add Food"

- The unit has finished preheating. Add ingredients.

### "Shut Lid"

- Close the hood to allow the selected function to start.

### "Add Grill"

- Install the grill grate, then close the hood and press the Start/Stop button to begin.

### "CLD"

- Cold smoking is used to provide smoke flavor only—it is not for cooking.

### What does OTA mean?

- An update is being sent to your grill. Do not unplug during this process. Wait for OTA to complete before use.

### "E"

- The unit is not functioning properly. Contact a Service Center.



**FLASHING WHITE WI-FI ICON**  
Pairing is in progress.



**SOLID WHITE WI-FI ICON**  
Your phone and grill are successfully paired.



**FLASHING OR SOLID RED WI-FI ICON**  
Pairing has failed. Try pairing phone and grill again.



**SOLID WHITE BLUETOOTH ICON**  
Phone and grill are successfully paired via Bluetooth at initial connection. This icon will then disappear on the grill, and the app will display your Bluetooth connection status.

## CAN'T PAIR WITH YOUR GRILL?

### 1 Make sure your phone is connected to a 2.4-GHz Wi-Fi network within range of the grill.

- Any 5-GHz network or out-of-range network will not be recognized by the grill. Like most Wi-Fi enabled home devices, Ninja Connected grills only pair over 2.4-GHz networks, which cover greater distances than 5-GHz networks.
- If you have both 2.4-GHz and 5-GHz network options, make sure they don't have the same name, as this can cause pairing issues. If you are unable to separate your 2.4-GHz and 5-GHz networks, consider purchasing an inexpensive, dedicated 2.4-GHz router for your grill.
- If you're not sure which bands your network uses or how to identify them, contact your internet service provider.

### 2 Restart your phone.

- Turn off your phone. Wait a few minutes, then turn it back on and reconnect to Wi-Fi.

### 3 Reboot your grill.

- Make sure the grill is powered ON. Press the power button to turn the grill OFF. Unplug the grill from the outlet, then plug it back in and turn it ON.

### 4 Reboot your router.

- Unplug the router cable for 30 seconds, then plug it back in. Allow several minutes for your router to reboot completely.

## USE ONLY WITH NINJA WOODFIRE™ PELLETS

## 100% REAL WOOD FOR 100% REAL SMOKY FLAVORS

Ninja Woodfire Pellets are 100% real hardwood pellets created exclusively for Ninja Woodfire products. Unlike other pellets, they aren't used as fuel—only to add authentic smoky flavors to everything you make.

## ONLY NINJA WOODFIRE PELLETS ARE COMPATIBLE WITH THE NINJA WOODFIRE OUTDOOR GRILL

### 100% REAL WOOD—NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

### PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

### CONSISTENT FLAVOR

The size and shape of our pellets provide optimal airflow and consistent smoky flavor.

## NINJA WOODFIRE FLAVOR SCALE

For best results, performance, and flavor, always use Ninja Woodfire Pellets. Ninja Woodfire Technology is meant to be used exclusively with Ninja pellets, as other brands may cause ignition issues and unsatisfactory results.

### MILD

### ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



### ALL-PURPOSE BLEND

**FLAVOR:** Balanced, mild, bright, sweet  
**COMPOSITION:** Cherry, maple, oak

### ROBUST BLEND

**FLAVOR:** Rich, classic BBQ  
**COMPOSITION:** Hickory, cherry, maple, oak

## CLEANING

The grill should be cleaned thoroughly after each use. **ALWAYS** let the grill and accessories cool before cleaning.

- Allow unit and accessories to cool before moving unit and removing any accessories.
- Remove grill grate and crisper basket (if used) after each use, and hand-wash in warm, soapy water. Remove built-in thermometer (if used) and wipe down with a damp cloth. Note the built-in thermometers and holder are hand-wash only and should never be immersed in water or any other liquid.
- Remove smoke box and safely discard contents after each use.

- Cleaning the smoke box after every use is not required. Use a wire brush to remove extra creosote after every 10 uses.

**NOTE: DO NOT** use liquid cleaning solution on the smoke box.

- Carefully remove cooled grease tray from back of unit and safely discard cooled grease contents. Wash the grease tray in warm, soapy water.
- Wipe down the inner hood with a damp towel or cloth after each use to deodorize the unit.

**NOTE:** For further cleaning instructions, refer to the Owner's Guide.

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