

Z GRILLS 700D

Z GRILLS 700D Wood Pellet Grill Smoker Instruction Manual

Model: ZPG-700D

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, assembly, and maintenance of your Z GRILLS 700D Wood Pellet Grill Smoker. Please read this manual thoroughly before using the appliance and retain it for future reference.

Important Safety Information

- Always operate the grill outdoors in a well-ventilated area.
- Keep children and pets away from the grill during operation.
- Do not use gasoline, kerosene, or alcohol for lighting or relighting.
- Ensure the grill is on a stable, level surface.
- Always wear protective gloves when handling hot components.
- Unplug the grill from the power source before cleaning or maintenance.

2. PRODUCT COMPONENTS AND FEATURES

The Z GRILLS 700D is designed for versatile outdoor cooking. Familiarize yourself with its main components and features:



Figure 2.1: Z GRILLS 700D Wood Pellet Grill Smoker with included rain cover.

FEATURES



Large
Cooking Area



Upgrade
PID Controller



20 lbs Pellet
Hopper



Easy to Move



Heavy-duty Steel
Construction



Storage Cabinet

Figure 2.2: Overview of key features.

- **Large Cooking Area:** Approximately 700 sq. inches of cooking space, suitable for various food quantities.
- **PID Controller:** Advanced PID (Proportional-Integral-Derivative) technology for precise temperature management, ensuring consistent cooking results.
- **Pellet Hopper:** Holds up to 20 lbs of wood pellets, providing extended cooking times.
- **Heavy-duty Steel Construction:** Durable steel body with a high-temperature powder coating for longevity.
- **Integrated Storage Cabinet:** A bottom cabinet offers convenient storage for grilling accessories, pellets, and seasonings.
- **Mobility:** Equipped with heavy-duty castor wheels for easy movement and positioning.

3. SETUP AND INITIAL USE

3.1 Assembly

The Z GRILLS 700D requires assembly. Refer to the detailed assembly instructions provided in the separate physical manual included with your product. Ensure all components are securely fastened and electrical connections are correctly made. For visual guidance, Z GRILLS often provides assembly videos online.

3.2 Initial Burn-In Procedure

Before cooking food, perform an initial burn-in to season the grill and remove any manufacturing oils or residues. This process is crucial for optimal performance and flavor.

1. Fill the pellet hopper with high-quality wood pellets.
2. Plug the grill into a grounded electrical outlet.
3. Turn the controller to the 'Smoke' setting and allow pellets to feed into the fire pot until smoke appears.
4. Once smoke is visible, turn the controller to a high temperature setting (e.g., 450°F) and let the grill run for at least 45 minutes to an hour.
5. After the burn-in, turn off the grill and allow it to cool completely.

Note: Some users have reported initial challenges with temperature stability during the first few uses. Ensure all wiring, especially the temperature probe, is not bundled tightly and hangs freely to allow for accurate readings.

4. OPERATING YOUR Z GRILLS 700D

Your Z GRILLS 700D offers 8-in-1 cooking versatility. The PID controller simplifies the cooking process.

EASY TO USE

Fill

Fill the hopper with up to 20 lbs

Set & Leave

Pick desired temperature, and let it do the rest

Enjoy

Enjoy delicious BBQ with friends and families



Figure 4.1: Simple operation steps.

4.1 Basic Operation Steps

1. **Fill:** Ensure the pellet hopper is filled with your desired wood pellets.
2. **Set & Leave:** Turn the temperature dial to your desired cooking temperature. The PID controller will automatically maintain this temperature.
3. **Enjoy:** Allow the grill to preheat, then place your food on the grates and monitor as needed.

4.2 Cooking Modes (8-in-1 Versatility)

The Z GRILLS 700D allows you to:

- **Smoke:** Low temperatures for infusing deep smoky flavor.
- **Bake:** Consistent heat for baking items like bread or desserts.
- **Roast:** Ideal for cooking whole chickens, turkeys, or large cuts of meat.
- **Sear:** High heat for creating a crust on meats.

- **Braise:** Slow cooking with moisture for tender results.
- **Barbecue:** Classic BBQ cooking at moderate temperatures.
- **Char-grill:** Direct heat for grilling with char marks.

8-IN-1

OFFER ALL YOUR NEED FOR GRILLING



Braise



Char-grill



Barbecue



Roast



Grill



Sear



Smoke



Bake

Figure 4.2: Examples of dishes prepared with 8-in-1 cooking functions.

4.3 Temperature Control with PID Technology

The integrated PID controller continuously monitors and adjusts the pellet feed rate and fan speed to maintain your set temperature within a narrow range. This ensures consistent heat and smoke production for superior cooking results.



1 ZPG-700D



2 Rain cover



3 Assembly gloves



4 Grease bucket

Figure 4.3: PID controller maintaining consistent temperature.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Z GRILLS 700D and ensure optimal performance.

5.1 General Cleaning

- Allow the grill to cool completely before cleaning.
- Remove cooking grates and clean with a grill brush.
- Wipe down interior surfaces with a damp cloth.
- Clean the exterior with mild soap and water.

5.2 Ash Removal and Drip Pan

Regularly empty the ash from the fire pot and clean the drip pan to prevent grease fires and maintain proper airflow.



Figure 5.1: The integrated drip pan and grease bucket system for convenient cleaning.

5.3 Pellet Hopper Maintenance

Periodically check the pellet hopper for dust or debris. Ensure pellets are dry and stored in a cool, dry place to prevent moisture absorption, which can affect performance.



Figure 5.2: The 20 lbs pellet hopper.

5.4 Storage

When not in use, store the grill in a dry, protected area. Use the included rain cover to protect it from the elements.

ZPG-700D

Top Rack
26.1" x 7.3"

Main Cooking Area
26" x 19.4"

G.W.
171 lbs

N.W.
144 lbs

29

BURGERS

6

RIB RACKS

5

CHICKENS

SPECIFICATIONS:

LOWER RACK AREA
504 sq. in.

UPPER RACK AREA
196 sq. in.

ASSEMBLED DIMENSIONS (LxHxW)
48 x 51 x 22 in.

HEIGHT OF COOKING SURFACE TO LID
9 in.

INSTALLATION GUIDE
[User manual](#); [Assembly video](#)

Figure 5.3: Storage cabinet and mobility features.

6. TROUBLESHOOTING GUIDE

This section addresses common issues you might encounter with your Z GRILLS 700D.

Problem	Possible Cause	Solution
Grill not powering on	No power supply, tripped breaker, loose connection.	Check power cord, outlet, and circuit breaker. Ensure all electrical connections are secure.
Temperature fluctuations	Dirty temperature probe, insufficient pellets, improper wiring of probe.	Clean the temperature probe. Ensure hopper has enough pellets. Verify temperature probe wiring is not bundled and hangs freely.
No smoke production	Pellet hopper empty, auger jam, wet pellets.	Refill hopper. Check for auger obstructions. Use dry, high-quality pellets.

Problem	Possible Cause	Solution
Grill overheating/shutting down	Faulty temperature sensor, control board issue, wiring sensitivity.	Ensure temperature probe wiring is correctly routed and not pinched. Contact customer support if the issue persists after checking basic connections.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact Z GRILLS customer support.

7. TECHNICAL SPECIFICATIONS

Feature	Detail
Model Name	ZPG-700D
Brand	Z GRILLS
Power Source	Corded Electric
Fuel Type	Wood Pellet
Outer Material	Alloy Steel
Color	Brown
Item Weight	144 Pounds
Product Dimensions (D x W x H)	22" x 48" x 52"
Total Cooking Space	700 sq. inches
Lower Rack Area	504 sq. inches
Upper Rack Area	196 sq. inches
Pellet Hopper Capacity	20 lbs
Temperature Range	180-450 °F
Grill Grate Material	Porcelain coated steel
UPC	600984636860



Figure 7.1: Z GRILLS 700D dimensions and capacity overview. Note: Hopper capacity is 20 lbs as per product features, not 28 lbs as shown in this diagram. Total cooking space is approximately 700 sq. in.

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Product Warranty

Z GRILLS provides a **3-year quality assurance** for its products, covering manufacturing defects and significant operational failures under normal use. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For any questions regarding assembly, operation, maintenance, or troubleshooting, please contact Z GRILLS customer support. They offer telephone and online support to assist you.

- **Online Support:** Visit the official Z GRILLS website for FAQs, support resources, and contact forms.
- **Telephone Support:** Refer to the contact information provided in your product packaging or on the official Z GRILLS website.



Figure 8.1: Z GRILLS customer support and warranty information.

© 2023 Z GRILLS. All rights reserved. Information in this manual is subject to change without notice.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question