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› ONLYFIRE GRILLS GS313 Wood Pellet Grill Smoker User Manual

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Model: GS313

Your guide to setting up, operating, and maintaining your ONLYFIRE GRILLS Wood Pellet Grill Smoker.

1. INTRODUCTION

Thank you for choosing the ONLYFIRE GRILLS GS313 Wood Pellet Grill Smoker. This versatile 8-in-1 appliance allows you to grill, sear, bake, barbecue, smoke, braise, roast, and chargrill your favorite foods with authentic wood-fired flavor. Featuring precise digital temperature control and a compact, portable design, it's perfect for home use, RV camping, and outdoor gatherings.



Image 1.1: The ONLYFIRE GRILLS GS313 Wood Pellet Grill Smoker, showcasing its compact design and blue lid.

2. SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating your grill. Failure to follow these instructions could result in property damage, bodily injury, or even death.

- Always operate the grill outdoors in a well-ventilated area.
- Keep children and pets away from the grill during operation.
- Do not use gasoline, alcohol, or other highly volatile fluids to ignite or re-ignite pellets.
- Ensure the grill is on a stable, non-combustible surface.
- Never leave the grill unattended while in use.

3. COMPONENTS OVERVIEW

Familiarize yourself with the main components of your pellet grill:

- **Digital Control Panel:** For setting and monitoring temperature.
- **Pellet Hopper:** Holds wood pellets (4LB capacity).
- **Cooking Grid:** Primary cooking surface (14.3"x13").
- **Warming Rack:** Upper rack for warming or indirect cooking (12.2"x5.3").
- **Grease Collection System:** Removable tray for easy cleaning.
- **Meat Probe:** Stainless steel probe for internal food temperature monitoring.
- **Heat Insulation Felt Board:** Helps maintain internal temperature and smoke circulation.



Image 3.1: An exploded view highlighting the various thoughtful designs and components of the GS313 grill, such as the 4 lbs hopper capacity, LED screen, digital temperature dial, meat probe port, stainless steel handle, temperature insulation felt board, warming rack, cooking grid, grease collector, and anti-slip pads.

4. SETUP

4.1 Unpacking and Assembly

Your grill comes mostly pre-assembled. Attach any remaining components such as the handle and base stand as per the included quick start guide. Ensure all parts are securely fastened before proceeding.

4.2 Initial Burn-In

Before first use, perform an initial burn-in to season the grill and burn off any manufacturing oils. Load the pellet hopper, set the temperature to 500°F, and let it run for at least 30-45 minutes. This process is crucial for optimal performance and flavor.

4.3 Pellet Loading

Open the pellet hopper lid and fill it with your desired wood pellets. The hopper has a 4LB capacity. Ensure the pellets are dry and free from debris.



Image 4.1: A visual overview of the grill's key features, including the digital control panel, two-tier cooking grids, the 4 lbs pellet hopper, the convenient grease collector, and the stainless steel meat probe.

Your browser does not support the video tag.

Video 4.1: This video provides a detailed demonstration of the ONLYFIRE GRILLS Wood Pellet Grill Smoker, including how to load pellets into the hopper and the functionality of the digital control panel.

5. OPERATING INSTRUCTIONS

5.1 Digital Temperature Control

The smart digital temperature control system allows for precise temperature management. Use the dial to select your desired temperature, ranging from SMOKE (180°F) to 500°F. The auto-adjustable pellet feeding system and heating fan work together to maintain consistent temperatures.

BBQ WOOD PELLET GRILL

- * 2-Tier cooking racks
- * Meat probe
- * Grease collector



Image 5.1: The GS313 grill in operation, demonstrating its two-tier cooking racks with chicken and vegetables, and the meat probe inserted for temperature monitoring.

5.2 8-In-1 Cooking Functions

Your ONLYFIRE GRILLS pellet smoker is designed for versatility, offering eight distinct cooking methods:

- **Grill:** For direct heat cooking.
- **Sear:** Achieve perfect crusts at high temperatures.
- **Bake:** Ideal for breads, pizzas, and desserts.
- **Barbecue:** Classic low-and-slow cooking.
- **Smoke:** Infuse deep, smoky flavors into your food.
- **Braise:** Tenderize meats with moist heat.
- **Roast:** Cook larger cuts of meat evenly.
- **Chargrill:** For distinct char marks and flavor.

HEAT INSULATION FELT BOARD

Cover the lid and the felt board around the lid edge will keep the smoke inside the grill and you can roast your food perfectly.



Image 5.2: A visual representation of the eight versatile cooking methods offered by the grill, from grilling and searing to baking and smoking.

5.3 Using the Meat Probe

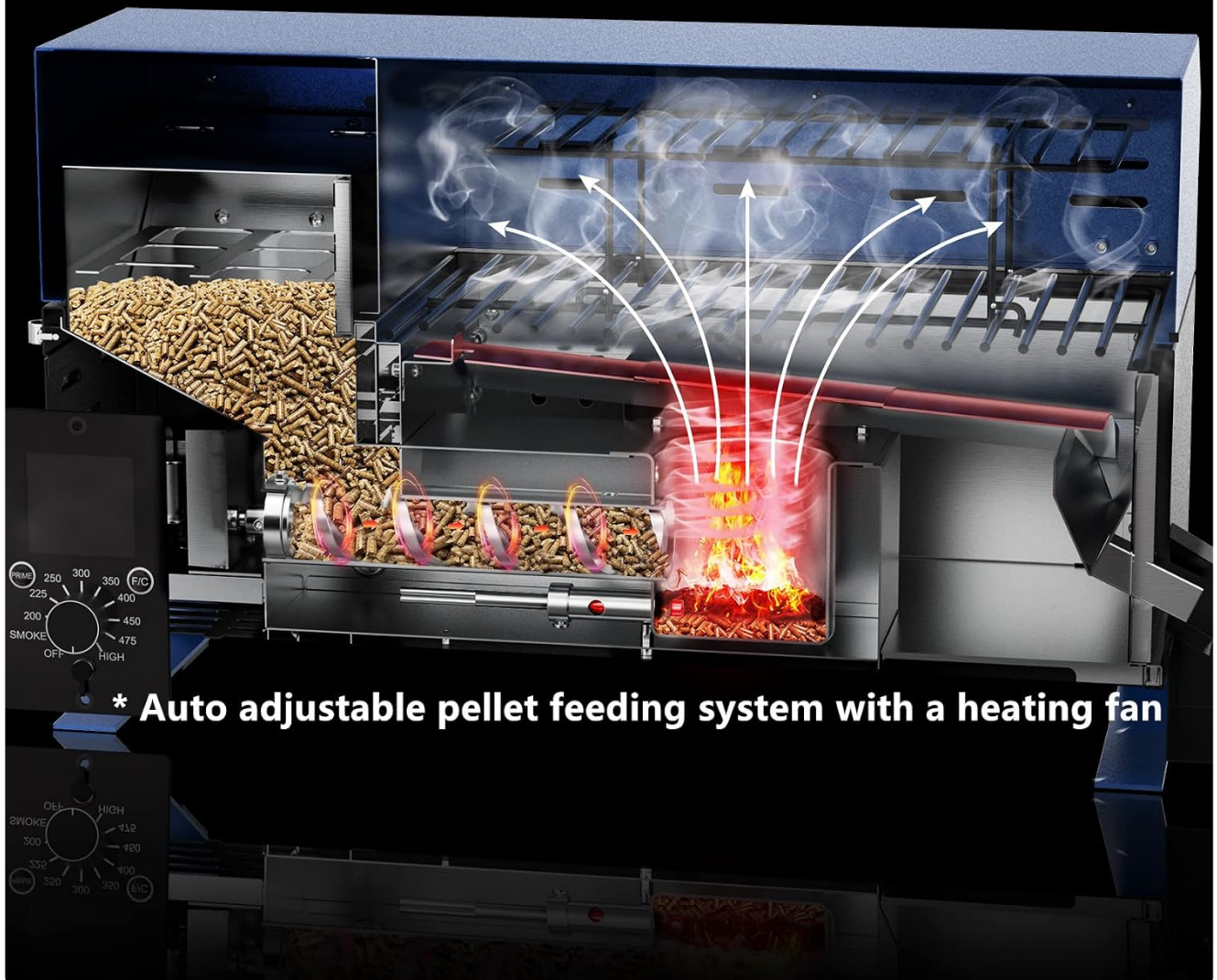
Insert the stainless steel meat probe into the thickest part of your food, avoiding bone. Monitor the internal temperature on the digital control panel to ensure your food is cooked to perfection and safe for consumption.

5.4 Heat Retention

The chimneyless design and heat insulation felt board around the lid edge ensure that smoke circulates internally and heat is retained efficiently, contributing to perfectly roasted and smoked foods.

Precise Temperature Control & Faster Feeding

TEMP RANGES FROM (SMOKE) 180°F TO 500°F



*** Auto adjustable pellet feeding system with a heating fan**

Image 5.3: This image highlights the heat insulation felt board on the grill's lid, explaining how it helps maintain internal smoke and heat for optimal cooking.

6. MAINTENANCE

6.1 Grease Collection

The grill features a removable grease collection system. Regularly check and empty the grease tray to prevent flare-ups and ensure safe operation. For easier cleanup, you may line the tray with aluminum foil.

6.2 Cleaning

- **Cooking Grids:** Clean after each use with a grill brush while the grates are still warm.
- **Interior:** Periodically remove ash and debris from the fire pot and interior of the grill.
- **Exterior:** Wipe down the exterior with a damp cloth. Avoid abrasive cleaners.

7. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common troubleshooting tips:

- **Temperature Fluctuations:** Ensure the lid is properly sealed and the pellet hopper has sufficient pellets. High winds can also affect temperature stability.
- **No Smoke Production:** Check if the pellets are feeding correctly into the fire pot and if the hot rod is igniting. Ensure the fan is operating.
- **Pellet Feeding Issues:** Verify that the auger is not jammed and that pellets are not wet or clumped together.
- **Grill Not Turning On:** Check the power connection and ensure the control panel is properly plugged in.

For more detailed troubleshooting or persistent issues, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	ONLYFIRE GRILLS
Model Name	Wood pellet grill smoker
Model Number	GS313
Power Source	Pellet
Color	Blue
Outer Material	Iron
Item Weight	57 Pounds
Product Dimensions	14"D x 21.5"W x 13.5"H
Fuel Type	Wood Pellet
Total Cooking Surface	252 sq inches (187 sq in cooking grid, 65 sq in warming rack)
Hopper Capacity	4 LB
Temperature Range	SMOKE (180°F) to 500°F



Image 8.1: The physical dimensions of the GS313 grill, including its overall size and the specific measurements of the cooking grid and warming rack, along with its weight.

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please visit the official ONLYFIRE GRILLS website or contact their customer service directly. Keep your purchase receipt for warranty claims. You can visit the ONLYFIRE GRILLS Store on Amazon for more products and information: [ONLYFIRE GRILLS Store](#)

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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.

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