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VEVOR 07900002

VEVOR 580 sq. in. Wood Pellet Smoker Grill Instruction Manual

Model: 07900002

1. SAFETY INSTRUCTIONS

Please read and understand all safety warnings and operating instructions before using this VEVOR Wood Pellet Smoker Grill. Failure to follow these instructions may result in property damage, bodily injury, or death.

- **Outdoor Use Only:** This grill is designed for outdoor use in a well-ventilated area. Do not operate indoors or in enclosed spaces.
- **Keep Clearances:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials, walls, or structures.
- **Children and Pets:** Keep children and pets away from the grill at all times. Hot surfaces can cause severe burns.
- **Fuel Type:** Use only food-grade wood pellets as fuel. Do not use charcoal, lighter fluid, gasoline, or other flammable liquids.
- **Electrical Safety:** Ensure the power cord is properly grounded and protected from heat and moisture. Do not operate with a damaged cord.
- **Hot Surfaces:** The grill's exterior and interior surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.
- **Grease Management:** Regularly clean the grease tray to prevent grease fires.
- **Supervision:** Never leave the grill unattended while in operation.

2. PRODUCT OVERVIEW

The VEVOR 580 sq. in. Wood Pellet Smoker Grill is a versatile outdoor cooking appliance designed for grilling, roasting, searing, smoking, baking, braising, barbecuing, and char-grilling. It features a large cooking area, precise PID temperature control, and a robust construction for consistent performance.

Key Features:

- **Ample Cooking Space:** Approximately 580 square inches of cooking area with two layers of grills.

- **8-in-1 Versatility:** Functions as a grill, roast, sear, smoke, bake, braise, barbecue, and char-grill.
- **PID Temperature Control:** Maintains temperatures between 175°F and 500°F for precise cooking.
- **Large Pellet Hopper:** 13L capacity for extended cooking times without frequent refilling.
- **Portable Design:** Features universal wheels and a folding design for easy transport and storage.

Components:

- Main Grill Body with Lid
- Pellet Hopper and Auger System
- Digital PID Temperature Control Panel
- Meat Probe
- Integrated Thermometer (on lid)
- Cooking Grates (2 layers)
- Grease Management System with Bucket
- Side Shelf
- Folding Storage Board
- Universal Wheels
- Anti-Scald Handle

ENJOY THE WOOD-SMOOKED FLAVORS

VEVOR Wood Pellet Smoker Grill

VEVOR®
TOUGH TOOLS, HALF PRICE



Figure 2.1: VEVOR Wood Pellet Smoker Grill in operation, showcasing the dual-layer cooking area with various foods.

3. SETUP

3.1 Unpacking and Assembly

1. Carefully remove all components from the packaging.
2. Refer to the included assembly diagram for detailed steps. Attach the legs and universal wheels to the main grill body.
3. Install the pellet hopper and ensure all connections are secure.
4. Place the cooking grates and grease tray into position.
5. Connect the power cord to a grounded outdoor outlet.

3.2 Initial Burn-In Procedure

Before cooking food for the first time, perform an initial burn-in to remove any manufacturing oils or residues.

1. Fill the pellet hopper with food-grade wood pellets.
2. Turn on the grill and set the temperature to 350°F (175°C).

3. Allow the grill to operate at this temperature for at least 45 minutes.
4. Turn off the grill and let it cool completely before cleaning the grates.

CRAFTED TO LAST

High Quality Material , Use with Confidence



Figure 3.1: Key components and construction features of the VEVOR Smoker Grill.

4. OPERATING INSTRUCTIONS

4.1 Loading Wood Pellets

Ensure the pellet hopper is clean and dry before adding wood pellets. Open the hopper lid and pour food-grade wood pellets into the hopper. The 13L capacity allows for extended cooking without frequent refilling.

EASIER WAY TO ACHIEVE WOOD-FIRED TASTE

Effortless Precision Temperature Control



Figure 4.1: Steps for preparing and operating the VEVOR Smoker Grill for wood-fired taste.

4.2 Powering On and Temperature Control

1. Press the power button on the PID control panel to turn on the grill.
2. Use the temperature dial to select your desired cooking temperature, ranging from 175°F to 500°F. The PID system will automatically adjust pellet feed and fan speed to maintain the set temperature.
3. The digital display will show the set temperature and the actual internal temperature of the grill.

4.3 Using the Meat Probe

Insert the provided meat probe into the thickest part of the food, avoiding bone. Plug the probe into the designated port on the control panel. The internal food temperature will be displayed, allowing for precise cooking and ensuring food safety.

4.4 8-in-1 Cooking Functions

This grill offers multiple cooking methods:

- **Grill:** Direct heat cooking for steaks, burgers, and vegetables.
- **Roast:** Indirect heat cooking for larger cuts of meat like chicken or roasts.

- **Sear:** High-temperature cooking for a crispy exterior.
- **Smoke:** Low and slow cooking for tender, smoky flavor.
- **Bake:** Consistent temperature for items like pizza or bread.
- **Braise:** Slow cooking with moisture for tender results.
- **Barbecue:** Traditional BBQ cooking with smoke and heat.
- **Char-grill:** Intense direct heat for char marks and flavor.

8-IN-1 VERSATILITY

Easily handle all the cooking materials.



Figure 4.2: Visual representation of the eight distinct cooking functions available with the grill.

4.5 Video Demonstration

Your browser does not support the video tag.

Video 4.1: This video demonstrates the VEVOR Wood Pellet Smoker Grill in use, highlighting features such as the dual cooking areas, pellet loading, PID temperature control, meat probe functionality, and additional storage space. It also shows various cooking methods and the grill's robust construction.

5. MAINTENANCE

5.1 Cleaning the Cooking Grates

After each use, allow the grates to cool slightly. Use a grill brush to remove any food residue. For deeper cleaning, the anti-stick enamel grates can be washed with warm, soapy water.



Figure 5.1: The interior of the grill with cooking grates, illustrating the accessible design for cleaning.

5.2 Emptying the Grease Bucket

The grill is equipped with a grease management system that collects drippings in a removable bucket. Regularly check and empty the grease bucket to prevent overflow and potential fire hazards. Clean the bucket with warm, soapy water.

5.3 Ash Removal

After the grill has completely cooled, remove any accumulated ash from the fire pot and ash collection system. Use a vacuum cleaner designed for ash or a small brush and dustpan. Ensure all ash is cold before disposal.

5.4 Exterior Cleaning and Storage

Wipe down the exterior surfaces with a damp cloth. For long-term storage, ensure the grill is clean and dry. The portable design with universal wheels and a folding storage board allows for convenient movement and compact

storage. Consider using a grill cover to protect it from the elements.

6. TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your VEVOR Wood Pellet Smoker Grill.

Problem	Possible Cause	Solution
Grill not powering on	No power supply; tripped breaker; loose connection	Check power cord, outlet, and circuit breaker. Ensure all connections are secure.
Temperature fluctuations	Low pellet level; dirty temperature probe; strong winds	Refill pellet hopper. Clean the internal temperature probe. Position grill away from strong winds or use a windbreak.
Excessive smoke	Wet pellets; restricted airflow; initial startup	Ensure pellets are dry. Check for blockages in the chimney or exhaust. Some smoke is normal during startup.
Pellets not feeding	Hopper empty; auger jam; motor issue	Refill hopper. Clear any obstructions from the auger. If the issue persists, contact customer support.
Food not cooking evenly	Overcrowding; lid opened too frequently	Avoid overcrowding the cooking surface. Keep the lid closed as much as possible to maintain consistent temperature.

7. SPECIFICATIONS

The following table outlines the key specifications for the VEVOR 580 sq. in. Wood Pellet Smoker Grill.

Feature	Specification
Brand	VEVOR
Model Name	Wood Pellet Smoker Grill
Item Model Number	07900002
ASIN	B0C4P9PMST
Material	A3 + Enamel (Cold Rolled Steel Structure)
Item Weight	139 pounds (63 kg)
Product Dimensions	53 x 34.3 x 47 inches (1347 x 872 x 1195 mm)
Temperature Range	175°F - 500°F
Cooking Area	580 sq. in.
Pellet Hopper Capacity	13L
Fuel Type	Wood Pellets
Power Source	Electric (for auger/fan/controller)

PRODUCT TYPE: VEVOR WOOD PELLET SMOKER GRILL

Material A3 + Enamel

Item Weight 144.2LBS/65.4 KG

Temperature Range 175~500°F

Cooking Area 580 in²

Capacity 13L



Figure 7.1: Detailed dimensions and key specifications of the VEVOR Smoker Grill.

8. WARRANTY AND SUPPORT

VEVOR products are designed and manufactured to high-quality standards. For warranty information, product support, or to purchase replacement parts, please visit the official VEVOR website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please refer to the contact information provided with your product packaging or on the VEVOR official website.