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## SBPKMARSCT vqg001

# SBPKMARSCT Pellet Smoker Hopper Assembly Kit

MODEL: VQG001

## Introduction

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This instruction manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your SBPKMARSCT Pellet Smoker Hopper Assembly Kit. Please read this manual thoroughly before initial use and retain it for future reference.

### Key Features:

- **Time & Labor Saving:** Automatic fuel delivery system for continuous operation and dual RTD sensors for simplified temperature control and auto-ignition.
- **Precision Temperature Control:** Features an 11-gear temperature adjustment system via the operation panel, with automatic temperature control for energy efficiency and fault reduction.
- **High Working Efficiency:** Equipped with a 250W hopper, 22W motor, 22W fan, and 200W ignition rod, ensuring rapid and efficient cooking. Fan rotation speed: 2750-3000rpm; Motor rotation speed: 2rpm.
- **Large Capacity:** The storage box (10.62\*9.64\*7.67 inches) holds 5-10 pounds of 6mm wood pellets, reducing the need for frequent refills.
- **Safe to Use:** Incorporates low-temperature protection and a high-temperature alarm function to enhance user and equipment safety during operation.

## Product Overview and Components

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Familiarize yourself with the various parts and design elements of your pellet smoker hopper assembly kit.



Figure 1: Front view of the SBPKMARSCT Pellet Smoker Hopper Assembly Kit.

# Applications



 **Smoke Mode**

 **Grill Mode**

 **Bake Mode**

 **Grill is not included**

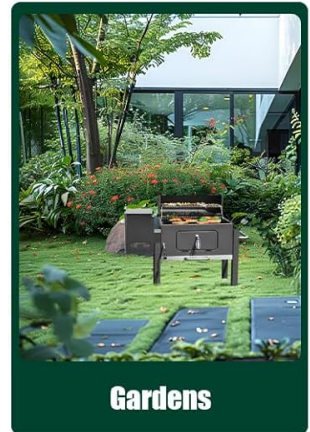


Figure 2: Product dimensions and available cooking modes (Smoke, Grill, Bake).



Figure 3: Hopper kit with included instruction manual and small parts for assembly.

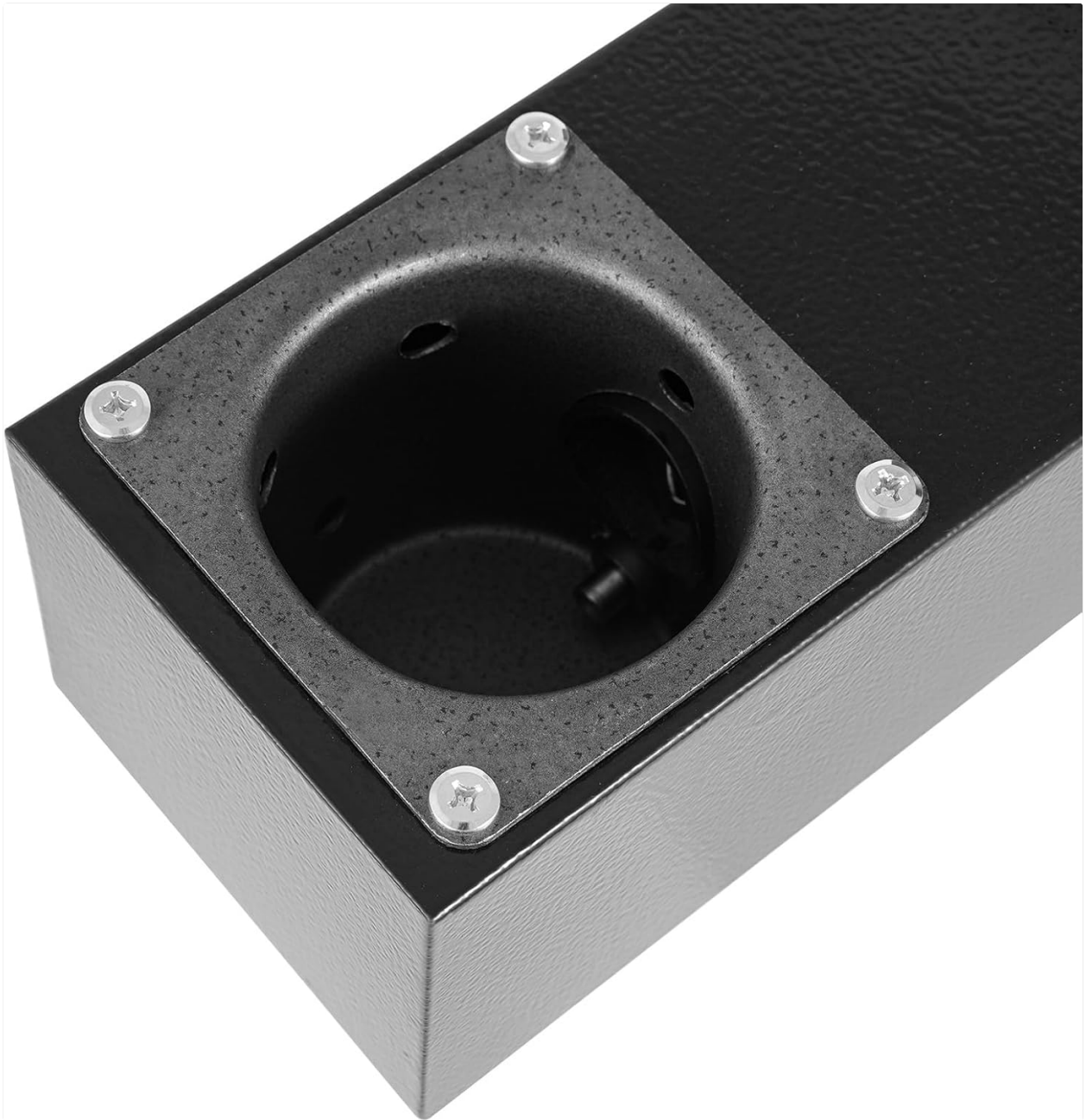


Figure 4: Close-up of the pellet firepot, where pellets are ignited.

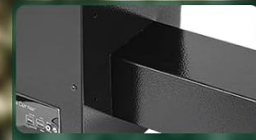


Figure 5: Rear view showing the power cord connection point.

# Durable & Sturdy



Spraying 600 °C High-temperature Black Sand Grain Powder



Cold-rolled Plate Shell



Thickness: 1.88mm

Stainless Steel Firepot



Square Steel Delivery Screw Stem



Please note that only the pellet grill hopper is included

Figure 6: Durability features: Cold-rolled Plate Shell, 1.88mm thickness, Stainless Steel Firepot, Square Steel Delivery Screw Stem.

# Time & Labor Saving



 **Automatic Delivery System**

 **Dual RTD Sensors**

Figure 7: Time and labor-saving features: Automatic Delivery System and Dual RTD Sensors.

# Precision Temperature Control

Freely Adjust; Easy to Set



Automatic Temperature Control System

Digital Control Center


The interface features a central 'Temp' button with up and down arrows, flanked by 'Prime' and 'Temp' buttons. To the right, there are 'Actual Temp', 'Setpoint', 'Grill Probe', and 'Meat Probe' indicators. A digital display shows '6.2'.

**Temperature Adjustment:  
11 Gears**



Figure 8: Digital Control Center for precision temperature control with 11 gears.

# High Working Efficiency



**Hopper's Power:**  
250W




**Motor Power:**  
22W



**Fan's Power:**  
22W




**Ignition Rod's Power:**  
200W



**Fan's Rotation Speed:**  
2750-3000rpm



**Motor's Rotation Speed:**  
2rpm



**Torque:**  
17-18N-m



Figure 9: High working efficiency details: Hopper Power (250W), Motor Power (22W), Fan Power (22W), Ignition Rod Power (200W), Fan Rotation Speed (2750-3000rpm), Motor Rotation Speed (2rpm).

### Applications



- Smoke Mode
- Grill Mode
- Bake Mode

Grill is not included



Yards    Porch    Camping    Gardens

Figure 10: Detailed information on control panel features including silver buckle, convenient pellet slope, power switch, probe button, clear wiring, and cooling fan.



# SBPKMARSCT

Figure 11: Application scenarios for the pellet smoker hopper kit, suitable for yards, parties, camping, and gardens.

## Setup and Assembly

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Follow these steps for proper assembly and initial setup of your pellet smoker hopper kit.

1. **Unpacking:** Carefully remove all components from the packaging. Verify that all parts listed in the packing list are present and undamaged.
2. **Placement:** Position the hopper assembly on a stable, level surface, ensuring adequate clearance from combustible materials.
3. **Secure Attachment:** If integrating with an existing grill, ensure the hopper is securely attached according to your grill's specifications and the provided hardware.
4. **Power Connection:** Connect the power cord to a grounded electrical outlet (110V).
5. **Pellet Loading:** Open the hopper lid and fill with 6mm wood pellets. Do not overfill.

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Video 1: This video provides a detailed display of the vertical pellet hopper assembly kit, showcasing its design and components.

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Video 2: This video illustrates the assembly process of the pellet BBQ smoker hopper kit, highlighting key steps for installation.

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Video 3: This video demonstrates the assembly of the pellet grill hopper kit, providing visual guidance for proper setup.

## Operating Instructions

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This section details how to operate your SBPKMARSCT Pellet Smoker Hopper Assembly Kit for optimal performance.

### Powering On and Temperature Control:

1. **Power On:** Press the power button on the digital control center to turn on the unit.
2. **Set Temperature:** Use the temperature adjustment knob or buttons to select your desired cooking temperature. The digital display will show the set temperature and actual temperature.
3. **Prime Function:** If the auger is empty or for initial startup, use the 'Prime' button to feed pellets into the firepot until smoke is visible.
4. **Probe Usage:** Insert meat probes into your food and connect them to the designated ports on the control panel to monitor internal food temperature.

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Video 4: This video demonstrates the overall appearance and key features of the SBPKMARSCT Pellet Smoker Hopper Assembly Kit, including its digital control panel and pellet feeding mechanism.

## Cooking Modes:

- **Smoke Mode:** Ideal for infusing food with rich smoky flavor at lower temperatures.
- **Grill Mode:** Suitable for direct heat cooking, searing, and achieving grill marks.
- **Bake Mode:** For indirect cooking, similar to an oven, perfect for roasting and baking.

## Maintenance

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Regular cleaning and maintenance will prolong the life and ensure the safe operation of your pellet smoker hopper kit.

1. **Daily Cleaning:** After each use, allow the unit to cool completely. Remove any remaining pellets from the hopper and ash from the firepot.
2. **Wipe Down Surfaces:** Use a damp cloth to wipe down the exterior surfaces. Avoid abrasive cleaners.
3. **Auger Inspection:** Periodically inspect the auger for any blockages or buildup. Clear as necessary.
4. **Sensor Cleaning:** Ensure RTD sensors are clean for accurate temperature readings.
5. **Storage:** Store the unit in a dry, protected area when not in use.



Figure 12: Simple cleaning process: wipe off stains with a towel.

## Troubleshooting

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Refer to this section for solutions to common issues you might encounter.

Problem	Possible Cause	Solution
Unit does not power on	No power, loose connection	Check power cord connection and electrical outlet. Ensure power button is pressed.
No pellets feeding	Hopper empty, auger jammed	Refill hopper. Check auger for obstructions and clear if necessary. Use 'Prime' function.
Inaccurate temperature readings	Dirty or faulty RTD sensor	Clean RTD sensors. If problem persists, contact customer support.
Excessive smoke or no smoke	Incorrect temperature setting, poor pellet quality	Adjust temperature. Use high-quality, dry wood pellets.

## Technical Specifications

Feature	Specification
Brand	SBPKMARSCT
Model Name	vqg001
Power Source	AC/DC
Color	22W 110V (variant)
Outer Material	Iron
Item Weight	22.7 Pounds
Product Dimensions	24.8"D x 11.02"W x 15.15"H
Fuel Type	Electric (Wood Pellets)
Hopper Power	250W
Motor Power	22W
Fan Power	22W
Ignition Rod Power	200W
Fan Rotation Speed	2750-3000rpm
Motor Rotation Speed	2rpm
Hopper Capacity	5-10 pounds (6mm wood pellets)

## Important Safety Guidelines

Always adhere to these safety precautions to prevent injury or damage to the unit.

- Read all instructions before operating the appliance.
- Ensure the unit is placed on a stable, non-combustible surface.
- Keep children and pets away from the hot appliance.

- Do not use gasoline, kerosene, or alcohol for lighting or relighting.
- Always use food-grade wood pellets specifically designed for smokers.
- Never leave the appliance unattended during operation.
- Disconnect from power supply before cleaning or servicing.
- Be aware of the high-temperature alarm function and low-temperature protection.

## Warranty and Support

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For warranty information or customer support, please refer to the contact details provided with your purchase or visit the manufacturer's official website. Protection plans may be available for extended coverage.