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Camp Chef PG36WWSB0

Camp Chef Woodwind Pro WiFi 36 Pellet Grill Instruction Manual

Model: PG36WWSB0

1. INTRODUCTION AND OVERVIEW

The Camp Chef Woodwind Pro WiFi 36 Pellet Grill offers advanced control and consistent results for outdoor cooking. This grill features a newly invented Smoke Box, allowing precise control over heat and flavor. It supports various smoking methods, including cold smoking with Fan Only mode.

Key features include:

- **WiFi Smoker & Pellet Grill:** Monitor and control cooking from your smartphone via Bluetooth or Wi-Fi.
- **Premium Pellet Grill:** Down & out ventilation ensures even heat and smoke distribution. Constructed with durable stainless steel.
- **Camp Chef Pellet Grill App:** Set timers, receive notifications, and monitor food remotely.
- **Sidekick Compatible:** Expand cooking capabilities with optional Sidekick attachments like a griddle, grill, artisan oven, or stock pot.

EXPERIENCE TOTAL COOK CUSTOMIZATION



The newly added
Smoke Box allows
you to simultaneously
control heat and
flavor to cook
whatever you want,
the way you want!

Image: The Woodwind Pro WiFi 36 Pellet Grill in operation, showcasing the smoke box and food being cooked.

2. SETUP

2.1 Assembly

The Woodwind Pro WiFi 36 requires assembly. Follow the numbered instructions and labeled bags for components. Ensure all bolts are securely tightened. Some bolts may have pre-applied thread locker, requiring extra effort to tighten.

2.2 First Use (Burn-Off)

Before cooking food, perform an initial burn-off to season the grill and remove any manufacturing residues. This process also allows you to observe the grill's smoke production and temperature stability.

3. OPERATING INSTRUCTIONS

3.1 Wi-Fi Controller and App

The grill features a full-color display, a weather-resistant cover, an easy-to-use dial, and four ports for temperature probes. Utilize the Camp Chef app to connect your grill via Bluetooth or Wi-Fi. The app allows you to set timers, receive notifications, and monitor your food's temperature remotely.

WIFI CONTROLLER

Has a full color display,
a weather-resistant
cover, easy-to-use dial,
and 4 ports for
temperature probes.



Image: The Wi-Fi controller display on the Camp Chef Woodwind Pro WiFi 36 Pellet Grill.



SMOKE NUMBER CONTROL

The PID controller helps regulate exactly how much smoke you incorporate into your cook.

Image: The Camp Chef app on a smartphone, showing real-time temperature and smoke number control.

3.2 Smoke Box Operation

The innovative Smoke Box allows you to control heat and flavor simultaneously. It can be filled with wood pellets, wood chunks, wood chips, or even charcoal. Use the valve to tailor your smoke output. For cold smoking, utilize the Fan Only mode.

3.3 Cooking Space and Evenness

The Woodwind Pro WiFi 36 offers 648 square inches of cooking space, with 420 square inches on the bottom rack and 228 square inches on the top rack. The down and out ventilation system, combined with a large flavor bar and manifold, helps distribute heat and smoke evenly across the grates. While there might be a slight temperature difference (30-50 degrees) from right to left, rotating food can ensure even cooking.

3.4 Pellet Hopper

The pellet hopper has a 20-pound capacity. Filling it before an overnight cook allows for extended operation without refilling. The grill also features a pellet dump mechanism for easy pellet changes.

4. MAINTENANCE

4.1 Cleaning

The grill is designed for easy cleaning. Regularly scrape off the grates and clean the flavor bar. The ash and grease are directed into a catch pan for convenient disposal. The enamel-coated lid is also easy to wipe clean with disinfectant wipes and a wet rag.



**STAINLESS
STEEL
COMPONENTS**

High grade stainless steel helps the grill hold heat and protect against rust and corrosion.

Image: Stainless steel components inside the grill, designed for durability and easy cleaning.

4.2 Pellet Management

Utilize the pellet dump feature to easily empty the hopper when changing pellet flavors or for long-term storage. This prevents pellets from swelling and getting stuck in the auger.

5. ACCESSORIES

The Woodwind Pro WiFi 36 is compatible with various accessories to enhance your cooking experience:

- **Sidekick Attachments:** Easily attach a Sidekick to add a griddle, grill, artisan oven, or stock pot.
- **Rotisserie:** An optional rotisserie accessory allows for slow-roasting meats. It comes in multiple pieces for compatibility and can handle items like whole chickens or prime ribs. Consider acquiring extra hooks for larger items to ensure stability.
- **Griddle:** A griddle accessory can be used for cooking items like smash burgers, providing an incredible sear.
- **Side Table and Front Shelf:** These accessories provide additional workspace. Note that the rotisserie bracket might slightly reduce space on the side shelf.

**SIDEKICK
COMPATIBLE**

Add a Sidekick Flat
Top or Sidekick
Sear to your pellet
grill to get the best
of both worlds.



Image: The grill showcasing its Sidekick compatibility, allowing for expanded cooking options.

6. SPECIFICATIONS

Feature	Detail
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Brand	Camp Chef
Model Name	Woodwind Pro WiFi 36 Pellet Grill
Power Source	Fuel Powered
Color	Black
Outer Material	Stainless Steel
Item Weight	183 Pounds
Product Dimensions	26"D x 62"W x 44.5"H
Fuel Type	Pellet
Item Model Number	PG36WWSB0
UPC	033246221342

7. TROUBLESHOOTING

- **Wi-Fi Connectivity Issues:** Some users have reported difficulties connecting the grill to Wi-Fi, particularly with certain router configurations. Ensure your router supports 2.4 GHz and try troubleshooting network settings.
- **Temperature Inconsistencies:** There may be a 30-50 degree temperature difference across the grill grates. Rotate food during cooking to ensure even results.
- **Ash Cup Attachment:** Issues with misshapen ash cup attachments have been reported. Contact customer service for assistance if this occurs.
- **Assembly Issues:** Some users experienced difficulty with bolts during assembly due to pre-applied thread locker. Ensure proper tools are used and apply sufficient force.
- **Accidental Pellet Dump:** Do not empty the ash area using the ash pull-out handle while the grill is operating, as this will empty all pellets into the ash bin. This will cause a temperature loss and require a full shutdown and restart procedure after cleaning.

8. SUPPORT

For customer support, please refer to the contact information provided in your product packaging or visit the Camp Chef official website. The product is eligible for 30-day easy returns through Amazon.

9. OFFICIAL PRODUCT VIDEO

Your browser does not support the video tag.

Video: Full Control, Consistent Results | Woodwind Pro WiFi 36. This video highlights the grill's features, including its Wi-Fi connectivity and ability to deliver consistent cooking outcomes.

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