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› PIQUEBAR Vertical Electric Pellet Smoker Grill Instruction Manual

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Model: Vertical Electric Pellet Smoker Grill (ASIN: B0G6489RVC)

1. INTRODUCTION AND SAFETY INFORMATION

Thank you for choosing the PIQUEBAR Vertical Electric Pellet Smoker Grill. This manual provides essential information for the safe and efficient operation of your new smoker. Please read all instructions carefully before assembly and use. Keep this manual for future reference.

Important Safety Precautions:

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials.
- **Stable Surface:** Always operate the smoker on a level, stable, non-combustible surface.
- **Electrical Safety:** Ensure the power cord is not damaged and is connected to a grounded outlet. Keep the cord away from hot surfaces.
- **Hot Surfaces:** The smoker's exterior surfaces become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Children and Pets:** Keep children and pets away from the smoker at all times.
- **Pellet Fuel:** Use only food-grade wood pellets designed for smokers. Do not use charcoal, lighter fluid, or other fuels.
- **Ash Disposal:** Allow ashes to cool completely before disposal.

2. PRODUCT OVERVIEW AND COMPONENTS

The PIQUEBAR Vertical Electric Pellet Smoker Grill features a vertical design for efficient heat and smoke circulation, an LED digital display for precise temperature control, and a built-in meat probe for accurate cooking.



Figure 2.1: Fully assembled PIQUEBAR Vertical Electric Pellet Smoker Grill with various foods smoking on its internal racks.

Key Components:

- **Cooking Chamber:** Vertical design with multiple racks for spacious cooking.
- **Pellet Hopper:** Extra-large capacity (3L, holds approximately 2.2-3 lbs of pellets) for extended smoking sessions.
- **Control Panel:** LED digital display and control knob for temperature adjustment.
- **Meat Probe:** Integrated probe for monitoring internal food temperature.
- **Drip Pan:** Collects grease and drippings for easy cleaning.
- **Cooking Racks:** Four adjustable racks providing 616 square inches of cooking space.
- **Hanging Hooks:** Internal hooks for hanging sausages, ribs, or other specialty meats.



Figure 2.2: Interior view highlighting the durable, heat-resistant enamel coating on the grill grates, designed to withstand high temperatures and resist rust.

3. SETUP AND INITIAL ASSEMBLY

Your PIQUEBAR smoker requires some assembly before first use. Follow these steps carefully.

Assembly Steps:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all components listed in the packing list are present and undamaged.
2. **Attach Legs/Base:** Securely attach the legs to the main body of the smoker using the provided hardware. Ensure all bolts are tightened.
3. **Install Pellet Hopper:** Mount the pellet hopper assembly to the side of the smoker.
4. **Insert Internal Components:** Place the drip pan, heat baffle, and cooking racks into their designated positions within the cooking chamber.
5. **Connect Power:** Ensure the smoker is placed on a stable, non-combustible surface outdoors, away from any combustible materials. Connect the power cord to a grounded electrical outlet.

Initial Burn-In Procedure:

Before cooking food, perform an initial burn-in to remove any manufacturing oils or residues and season the cooking surfaces.

1. **Load Pellets:** Fill the pellet hopper with food-grade wood pellets.
2. **Set Temperature:** Turn on the smoker and set the temperature to 350°F (175°C).
3. **Run Empty:** Allow the smoker to run at this temperature for at least 45-60 minutes. This will burn off any residual manufacturing oils.
4. **Cool Down:** Turn off the smoker and allow it to cool completely before its first use with food.

4. OPERATING INSTRUCTIONS

Operating your PIQUEBAR pellet smoker is straightforward with its digital controls.

Loading Pellets:



Figure 4.1: Filling the extra-large pellet hopper with wood pellets. The hopper holds approximately 2.2-3 lbs of pellets.

- Open the lid of the pellet hopper.
- Pour food-grade wood pellets into the hopper. Ensure the hopper is not overfilled.
- Close the hopper lid to prevent moisture from affecting the pellets.

Temperature Control:



Figure 4.2: The LED digital display and control knob allow precise temperature settings from 50°F to 420°F.

- Turn on the smoker using the power button.
- Use the control knob to set your desired cooking temperature. The LED display will show the current and set temperatures.
- The smoker will automatically feed pellets and adjust fan speed to maintain the set temperature.

Using the Meat Probe:

PRECISE TEMP. MONITING

Built-in meat probe for precise temperature monitoring and perfect results.



Figure 4.3: The included meat probe provides precise internal temperature monitoring for perfect cooking results.

- Insert the meat probe into the thickest part of the food, avoiding bone.
- Connect the probe cable to the designated port on the control panel.
- Monitor the internal temperature on the LED display to ensure food reaches the desired doneness.

Smoking Tips:

- **Preheat:** Always preheat the smoker to your desired temperature before placing food inside.
- **Water Pan:** For added moisture and flavor, consider placing a water pan on the lowest rack.
- **Don't Peek:** Opening the smoker door frequently causes temperature fluctuations and extends cooking time.
- **Wood Pellet Selection:** Experiment with different wood pellet flavors (e.g., hickory, apple, mesquite) to find your preferred taste profile.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your smoker.

After Each Use:

- **Cool Down:** Allow the smoker to cool completely before cleaning.
- **Empty Ash Pot:** Remove and dispose of cooled ashes from the ash pot.
- **Clean Drip Pan:** Remove and clean the drip pan to prevent grease buildup.
- **Wipe Interior:** Wipe down the interior of the cooking chamber and racks with a damp cloth. For stubborn residue, use a grill brush.

Periodic Maintenance:

- **Inspect Components:** Regularly check all components, including the power cord, for wear or damage.
- **Clean Pellet Hopper:** Periodically empty and clean the pellet hopper to remove any dust or debris.
- **Exterior Cleaning:** Wipe the exterior with a mild detergent and a soft cloth. The rainproof cover helps protect the smoker from elements.

6. TROUBLESHOOTING

If you encounter issues with your smoker, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Smoker not turning on	No power, tripped breaker, faulty cord.	Check power connection, circuit breaker. Inspect power cord for damage.
Temperature fluctuations / Not holding set temperature	Low pellet level, dirty burn pot, faulty temperature sensor, extreme ambient temperature, frequent door opening.	Ensure sufficient pellets. Clean burn pot. Avoid opening door frequently. If problem persists, contact support.
No smoke production	No pellets, wet pellets, auger jam.	Check pellet level. Ensure pellets are dry. Clear any auger blockages.
Food cooking unevenly	Overcrowding, improper rack placement, dirty interior.	Do not overcrowd racks. Ensure proper air circulation. Clean interior regularly.

7. SPECIFICATIONS

Detailed specifications for your PIQUEBAR Vertical Electric Pellet Smoker Grill.



Figure 7.1: Key dimensions of the PIQUEBAR Vertical Electric Pellet Smoker Grill.

Feature	Specification
Brand	PIQUEBAR
Model	Vertical Electric Pellet Smoker Grill
ASIN	B0G6489RVC
Color	Black
Inner Material	Steel

Feature	Specification
Cooking Capacity	616 sq. inches (4 adjustable racks)
Temperature Range	50°F - 420°F (10°C - 215°C)
Pellet Hopper Capacity	3 Liters (approx. 2.2-3 lbs)
Dimensions (Approximate)	Overall Height: 42.52 inches Overall Width: 29.53 inches Hopper Depth: 17.32 inches Internal Rack Width: 14.57 inches Internal Rack Depth: 11.02 inches

8. WARRANTY AND SUPPORT

PIQUEBAR stands behind the quality of its products. For warranty information, technical support, or to order replacement parts, please contact PIQUEBAR customer service.

Please have your product model and ASIN (B0G6489RVC) available when contacting support to expedite assistance.