



TAHOMA™ 900

AUTO-FEED SMOKER & GRILL

MODEL NUMBER

25203119

ASSEMBLY GUIDE

SERIAL NUMBER:

See rating label on grill for serial number.

DATE PURCHASED:



Tools Needed for Assembly:
Phillips Screwdriver

SCAN FOR BILT 3D INSTRUCTIONS



POWERED BY BILT INTELLIGENT INSTRUCTIONS™

Need Help? Visit Oklahomajoes.com for video assembly tips. If you'd rather - you can call us at 1-800-318-7744

PN: 42805761

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.

IMPORTANT SAFETY INFORMATION

SAFETY SYMBOLS

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.



CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

THIS GRILL IS FOR OUTDOOR USE ONLY



WARNING

Please read this entire manual before installation and use of this charcoal-burning appliance. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. Save these instructions for future reference.

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- If operating your appliance on floors protected with a noncombustible, protective surface, the protective surface must be approved for such use by local building or fire officials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids to start or "freshen up" a fire in this appliance. Keep all such liquids well away from this appliance when in use.
- DO NOT burn wood chips, wood chunks, wood pellets, charcoal or propane inside homes, vehicles, tents, garages or any enclosed areas

IMPORTANT SAFEGUARDS

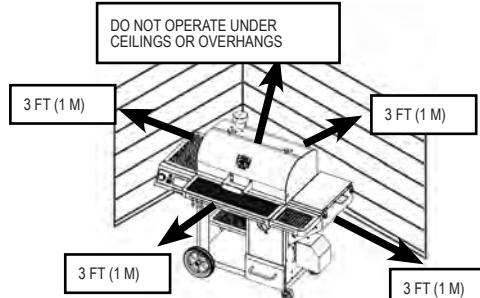
When using electrical appliances, basic safety precautions should always be followed including the following:

- Do not touch hot surfaces.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Use only with GFCI (Ground Fault Circuit Interrupter) protected circuit.
- To prevent appliance from being splashed or falling into water, do not use within 10 feet (3 Meters) of a pool, pond or other body of water.
- Keep appliance dry and out of rain at all times.
- Unplug appliance when not in use and before moving.
- Never remove grounding plug or use with an adapter with two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging the appliance.
- Fuel, such as wood pellets, instant light, or quick light charcoal, is not to be used with appliance. For optimum performance, use only charcoal briquettes in this grill.
- Do not use the appliance during an electrical storm.
- Keep a fire extinguisher accessible during operation.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

1. A minimum clearance of 3 feet (1 Meter) from combustible constructions to the sides of the appliance, and 3 feet (1 Meter) from the front and back of the appliance to combustible constructions must be maintained. Do not use this appliance indoors or in an enclosed, unventilated area, such as a garage. This charcoal appliance must not be placed under overhead combustible ceilings or overhangs. Keep your appliance in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.



2. Should an uncontrolled grease fire occur, Unplug the power cord and leave the lid closed until the fire burns out. Do not throw water on the unit. Do not try to smother the fire. We recommend that you keep a class ABC approved fire extinguisher on site. If an uncontrolled fire does occur, call your Fire Department.
3. Do not transport or move your appliance while in use or while the



appliance is hot. Ensure the fire is completely out and that the appliance has cooled completely before moving.

4. Keep electrical supply cords and the fuel away from heated surfaces.
5. After periods of storage, or non-use, be sure to check the grill for obstructions, the hopper for foreign objects, and any air blockage around the fan intake. Clean before use. Regular care and maintenance is required to prolong the lifespan of your appliance. If the appliance is stored outside during the rain or periods of high humidity, care should be taken to insure that water does not get into the hopper. Always disconnect the power, before performing any service or maintenance. The grilling guide, supplied with your grill, will give you tips on proper cleaning and maintenance of your appliance. We recommend that charcoal be removed from the grill before long term storage.
6. It is recommended to use heat-resistant barbecue gloves when operating the appliance. Please visit oklahomajoess.com for a good selection of barbecue gloves. Do not use accessories not specified for use with this appliance.
7. Do not put an appliance cover or anything flammable in the storage space area under the appliance. Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.
8. To prevent fingers, clothing or other objects from coming in contact with fans, the appliance is equipped with metal safety screens. These screens must not be removed unless directed by Customer Service or an authorized dealer, and never when the appliance is plugged in.
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
10. Never use grill for anything other than its intended use. This grill is NOT for commercial use.
11. DO NOT use the grill as a heater.
12. Parts of the appliance may be very hot, and serious injury may occur. Keep young children and pets away while in use.
13. Always use grill in accordance with all applicable local, state, and federal fire codes.
14. Never use inside or on recreational vehicles or boats.
15. Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate grill
16. Use grill on a level, non-combustible, stable surface such as dirt, concrete, or brick.
17. Grill MUST be on the ground. Do not place grill on a table, a counter, or any other elevated platforms.
18. Do not use grill on wooden decks or other flammable surfaces.
19. Do not leave grill unattended.
20. Exercise care while opening the hopper door.
21. Never operate the grill with the temperature sensor removed. The grill could overheat with the potential for serious personal injury and/or damage to the grill.
22. Turn damper knob and Fan Damper Blade to the open position before use. See Figure A & B on Page 6.
23. Turn the damper knob to the closed position when not in use.
24. **Warning** - Never have the damper and Fan Damper Blade in the closed position during use.
25. **DO NOT** overfill the hopper above the Max. line marked inside the hopper.
26. When moving your Tahoma over uneven ground, always move with the wheels pointing forward and the casters following.
27. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



DANGER

Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the appliance unless otherwise noted in the Owner's Manual.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, until final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

CHARCOAL FUEL

This cooking appliance is designed and approved for charcoal as primary fuel only. Any other type of primary fuel burned in this appliance will void the warranty and safety listing. It is permissible to add some wood chunks, wood chips or wood pellets to the charcoal. **DO NOT** use instant light or quick light charcoal. Do not use fuel with additives. Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your appliance.

NOTE: Always store charcoal in a dry area. Avoid any contact with moisture. Exposure to moisture will result in lower heat output or cause the charcoal to swell and break apart. Oklahoma Joe recommends that you use a moisture proof, resealable bucket for proper storage.



SAFETY FEATURES

- Your Tahoma smoker and grill has an operating temperature range of up to 600°F (315°C), however prolonged operation at temperatures over 500°F (260°C) is not recommended as this will reduce the life of some internal components.
- Opening the cooking chamber lid will cause the internal temperature to drop and the controller will regulate the system back to the set temperature.
- **Hopper Lid Switch:** The fan will stop when the hopper lid is opened. The fan will restart when the hopper lid is closed.
- **Ash Pan Door Switch:** The fan will stop when the ash pan door is open. The fan will restart when the ash pan door is closed



CAUTION

CAUTION: Appliance may be HOT. Use hand protection if necessary.

Be sure to read your Grilling Guide for more info on how your new Tahoma grill works and how to control it for the best possible experience.

- **DO NOT** remove the ash pan while your Tahoma is in use.
- **DO NOT** touch or operate the ash door latch while your Tahoma is in use.

Your Tahoma must be cool before removing the ash pan.



WARNING

Do NOT leave your grill unattended while in use. You must stay in the immediate area and maintain a clear view of your grill at all times while in use.

Before starting your cooking session, always make sure your combustion chamber and ash pan are free of ashes and charcoal. Not following this instruction can result in product damage, property damage, and/or personal injury.

NOTE: NEVER remove ash pan or ashes when the grill is **HOT!!**

FCC STATEMENT

This device complies with Part 15 of the FCC and RSS Rules. Operation is subject to the following two conditions:

- 1) This device may not cause harmful interference.
- 2) This device must accept any interference received, including interference that may cause undesired operation.

WARNING:

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

This equipment has been tested and found to comply with the

limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the manufacturer's instructions, may cause interference harmful to radio communications.

There is no guarantee, however, that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio or TV technician for help.

Contains FCC ID : 2AARRSF13569-1

DECLARATION OF CONFORMITY

The following information is not to be used as contact for support or sales. Please call our customer service number (listed on our website at www.oklahomajoes.com, for all inquiries.) We

Name: CHAR-BROIL, LLC
Address: 1442 BELFAST AVE
COLUMBUS GA 31904-4432
Telephone 1-800-318-7744
declare that the product
Product No.: 25203119
Product Name: Tahoma Auto Feed Charcoal Grill
Manufacturer: Suzhou Taylor Appliance Co., Ltd.
Address: Room 1107, Building 4, No. 209 Zhuyuan Road
Suzhou New District, China

is in conformity with Part 15 of the FCC Rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference. 2) This device must accept any interference received, including interference that may cause undesired operation.

FCC Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment.

This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

Tested to comply with FCC standards.



STARTING UP YOUR TAHOMA

FIRST TIME START UP

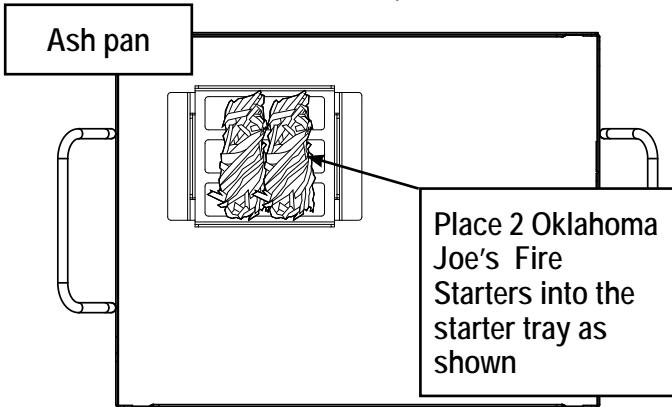
Follow these instructions for setup and proper use of your Tahoma Charcoal Grill.

1. INSPECTION

- a. Check damper knob by rotation clockwise and counter-clockwise. See Figure A on page 6.
- b. Check Fan Damper Blade function by Pull and push. See Figure B on Page 6.
- c. Check if fire grate is in place before filling charcoal.
- d. Look in the hopper to ensure that it is empty (clear of charcoal, etc.).
- e. Lock the 2 hopper latches.
- f. Lock the ash pan door latch.
- g. Close the cooking chamber lid.
- h. Plug the grill into a GFCI protected outlet and power the grill on using the power switch on the control panel.
- i. Turn off the unit by pressing and releasing the power button.

2. **SEASONING** - Seasoning your grill before cooking will burn off any manufacturing residues, protect your grill surfaces, and create the beginning of a cooked-in surface treatment that will add to the flavor of your smoked meats, cook after cook.

- a. Brush all interior surfaces including grates with vegetable cooking oil.
- b. Load the hopper with 5 lbs (2.3 kg) of charcoal briquettes (about 65-70 pieces).
- c. Using the knob at the front panel, open the damper (rotate the knob clockwise) to the  symbol. Refer Figure A on page-6.
- d. Pull the Fan Damper Blade to let the air in the system. Refer Figure B on Page 6. Fan Damper Blade open position.
- e. Power the grill on using the power switch on the control panel.
- f. Unlatch and open the ash door.
- g. Place two fire starters (preferred three in case of lump charcoal) on the stand inside the ash pan.



- h. Light the fire starters, push the ash pan in, close the ash pan door and latch it.
- i. Turn the control knob to 450°F (232°C) to set the temperature and press the control knob.
- j. Wait for the preheat to complete:
 - i. As the temperature in the cooking chamber rises during

the preheat cycle, the display toggles between the actual temperature (specified by showing ACT) and set point temperature (specified by showing SET).

- ii. When the chamber temperature reaches the set point, the control beeps three times and stops toggling.

- k. Run the unit for 30 minutes.

- l. Turn off the system and allow it to cool down.

- m. Now, you are ready to cook!

3. SHUTDOWN CYCLE - Use this technique to properly shutdown your grill after each use.

- a. Once you are finished cooking, turn off the unit by pressing and releasing the power button on the control panel.
- b. Close the damper on the front panel (turn the knob counter-clockwise) to the  symbol. See Figure A on page 6.
- c. Close the Fan damper blade (push the blade, see Figure B on page 6).
- d. Close the chamber lid.

4. QUICK CLEANUP - We recommend that you complete these steps after each cook. Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit.

- a. Make sure the unit is cooled down
- b. Empty grease cup.
- c. Open the ash pan door.
- d. **Shake the fire grate to remove any ash that may have accumulated on the fire grate from the previous cook.**
i) If charcoal hopper is empty you should remove the fire grate for a more thorough cleaning.
- e. Dump the ash.
- f. Check for any ash or fuel pieces resting on the bottom surface. Remove if necessary.
- g. Re-insert the ash pan.



CAUTION

CAUTION: Partially warm charcoal can reignite when exposed to fresh air. Always wait for the unburnt charcoal to fully cool down.

5. EMPTY HOPPER – Occasionally it is required to empty the content of the hopper. To do so, follow the below steps.

- a. Make sure the unit is completely cooled down.
- b. Open and remove the ash pan door.
- c. Pull out the fire grate to dump the hopper content in the ash pan.
- d. Dump the ash.
- e. Check for any ash or fuel pieces resting on the bottom surface. Remove if necessary.
- f. Re-insert the ash pan.

STARTING UP YOUR TAHOMA

6. **SUBSEQUENT START UPS** – After a seasoning burn, start-ups are a breeze.
 - a. Turn the unit on, but do not set temperature.
 - b. Open the ash pan door and hopper lid and check for old charcoal and ash, remove if necessary.
 - c. Open the damper (rotate the knob clockwise) to the  symbol. See Figure A on page-6.
 - d. Pull the Fan Damper Blade to let the air in the system. Refer Figure B on the page 6.
 - e. Fill hopper with desired amount of charcoal briquettes and add lump charcoal, wood chips or chunks if desired, close and latch hopper lid.
 - f. If lump charcoal, wood chips and/or chunks are added, make sure to start off with 2 lbs (0.9 kg) of charcoal briquettes (about 30-35 pieces) to ensure a consistent start up.
 - g. Unlatch and open the ash door.
 - h. **Shake the fire grate to remove any ash that may have accumulated on the fire grate from the previous cook.**
 - i) If charcoal hopper is empty you should remove the fire grate for a more thorough cleaning.
 - ii) Pull out the ash pan and check for old charcoal and ash, remove if necessary.
 - i. Place two fire starters (preferred three in case of lump charcoal) on the stand inside the ash pan.
 - j. Light the fire starters, push the ash pan in, close the ash pan door and latch it.
 - k. Set desired temperature (turn knob and press to confirm.)
7. **TIMERS** - To use one or both of the timers on the Grill, follow the below instructions
 - a. Turn the unit on.
 - b. Push the Timer button to display the 2 timers.
 - c. Rotate the knob to set the desired time and push the knob to confirm.
 - d. To add a second timer, push the timer button 2x, the second timer will flash.
 - e. Rotate the knob to set the desired time and push the knob to confirm.
 - f. To clear a timer, follow the above steps and set the timer to 00:00, push the knob to confirm.
8. **FOOD PROBES** – As soon as food probes are plugged into one of the 4 spots below the display, the temperature(s) of the food probe(s) will show on the bottom of the display. To set one or more food probe target temperatures:
 - a. Turn the unit on.
 - b. Push the food probe button, the first food probe will flash.
 - c. Rotate the knob to set the desired target temperature for the selected food probe and push the knob to confirm.
 - d. To toggle between the 4 food probes, push the food probe button repeatedly until the desired food probe flashes.
 - e. Rotate the knob to set the desired target temperature for the selected food probe and push the knob to confirm.
 - f. To clear a food probe target temperature, select the respective food probe and rotate the knob counterclockwise until the target temperature is cleared, push knob to confirm.



CAUTION

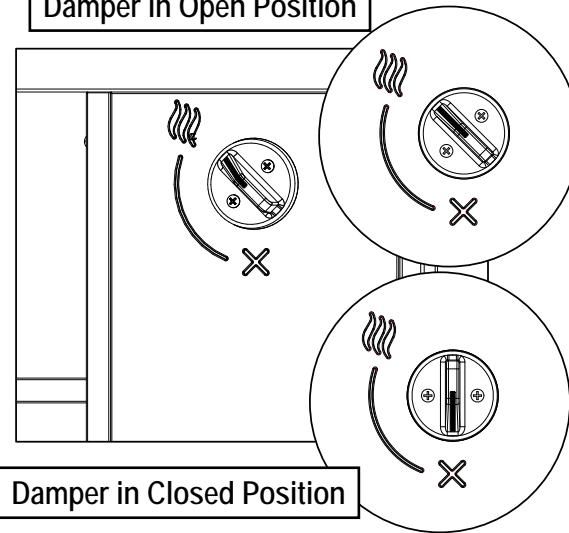
NOTE: The damper and Fan Damper Blade should be opened before starting the unit and it should remain open during the operation.

The main power switch  will shut the power off to the control panel and to the grill components only. When servicing the control panel or any parts ensure that the **power supply cord is disconnected** to avoid a shock hazard.

BURN OFF:

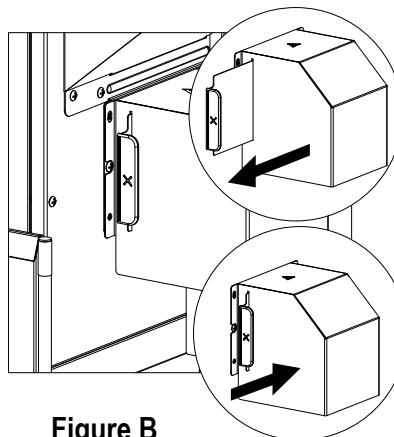
If you are doing a lot of low temperature cooking, there is potential for excess grease buildup on the heat baffle. To manage the grease buildup, run a Burn Off every couple of smoking sessions. To do a Burn Off, simply set your charcoal grill to 550 temp. and run it for 20 minutes after you have finished smoking. The high temperatures achieved will vaporize grease lingering on the heat baffles before it builds up to a hazardous level.

Damper in Open Position



Damper in Closed Position

Figure A



Fan Damper Blade Open Position

Fan Damper Blade Closed Position

Figure B

STARTING UP YOUR TAHOMA

SAFETY FEATURES BUILT INTO THE CONTROL SOFTWARE

The control system is equipped with safety features to help keep the smoker in the desired operational range. The features are as follows:

Flameout Watch: The control system monitors the temperature changes in the cooking chamber. If the system temperature cannot rise above a predefined threshold after 20 minutes, the display starts to flash "chk/hpr/chk/dam/per" meaning "check hopper... check damper" as it activates the watch cycle. The control will monitor the system and if after 10 minutes there is no temp rise, the system turns off the unit.

Overheat Watch: The control system will activate the Overheat Watch cycle if the cooking chamber temperature is above 700°F (371°C). If the cooking chamber temperature remains above 700°F (371°C) for 3 minutes, the control system turns off the fan and displays the error message.

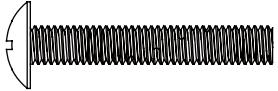
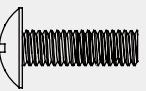
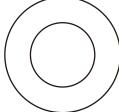
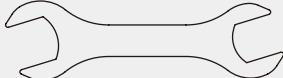
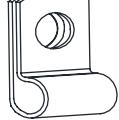
Inactivity Shut Off: With the grill powered on and no temperature selected, if the system remains idle for 16 minutes without user input, the system will turn off.

Smoke:

Your grill is pressurized, and you may experience some smoke leakage during cooking. This is normal and will not negatively impact cooking results.

Setpoint	Desired Cook Time	Recommended Charcoal
250°F (121 °C)	8 Hours	11 to 11½ lbs (5 to 5.2 kg)
	10 Hours	13½ to 14 lbs (6.1 to 6.4 kg)
350°F (177 °C)	4 Hours	9½ to 10 lbs (4.3 to 4.5 kg)
	6 Hours	13 to 13½ lbs (5.9 to 6.1 kg)
550°F (288 °C)	1 hour	6½ to 7 lbs (2.9 to 3.2 kg)

HARDWARE LIST

Key Llave	Description Descripción	Picture / Imagen	Qty. / Cant.
A	1/4-20 X 1-1/2" Screw / Tornillo		4
B	1/4-20 X 3/4" Screw / Tornillo		15
C	1/4-20 X 1/2" Screw / Tornillo		75
D	1/4-20 X 1/2" Hex Flange Screw Tornillo de brida hexagonal		2
E	#8-32 X 5/8" Screw / Tornillo		2
F	Retaining Clip Clip de Retención		3
G	12mm Flat Washer Arandela plana		2
H	17mm - 19mm Wrench Llave Inglesa		1
J	Cable Strap Correa para cables		1
K	Fuse Fusible		1
L	#8-32 X 3/8" Screw / Tornillo		2

REPLACEMENT PARTS LIST

Key	Qty	Description
1	1	COOKING CHAMBER ASSEMBLY
2	1	COOKING CHAMBER LID
3	1	OKLAHOMA JOE'S LOGO PLATE
4	2	COVER, F/ PROBE OPENING
5	1	HARD WARE, FOR LID (SET OF2)
6	1	CHAMBER TEMPERATURE PROBE-SHIELD
7	1	CHAMBER TEMPRATURE PROBE
8	1	GREASE CUP
9	1	LID HANDLE ASSEMBLY
10	1	SMOKE STACK TUBE
11	1	SMOKE STACK CAP
12	1	WARMING RACK
13	2	REAR HANGER HOOK
14	1	SUPPORT BRACE,F/BAFFLE PLATE
15	1	CHAMBER GREASE FUNNEL
16	4	COOKING GRATE
17	1	COOKING GRATE LIFTER
18	1	CABLE COVER, CONTROL PANEL LEG WIRE
19	1	CABLE COVER, FAN WIRE
20	1	CABLE COVER INNER CHANNEL, FAN WIRE
21	1	HEAT BAFFLE PLATE
22	1	HEAT DIVERTER PLATE
23	1	CHAMBER TO FIREBOX CONNECTOR WELD ASM
24	1	LEFT SIDE SHELF
25	1	FRONT SHELF
26	3	TOOL HOOK
27	1	BOTTOM SHELF ASSEMBLY
28	1	REAR LEG ASSEMBLY

Key	Qty	Description
29	1	FRONT LEG ASSEMBLY
30	1	AXLE ROD
31	2	WHEEL
32	2	CASTER
33	1	LEFT FIREBOX PANEL
34	1	RIGHT FIREBOX PANEL
35	1	REAR FIREBOX PANEL
36	1	FRONT FIREBOX PANEL
37	1	INSULATION SHEET
38	1	BRACKET
39	1	FIREBOX MAIN WELD ASM
40	1	AIR CHIMNEY PARTITION PLATE ASM
41	1	HOT AIRCHANNEL LEFT PARTITION
42	1	AIR DIVERTOR RIGHT PANEL
43	1	FIRE GRATE - 1200
44	1	DAMPER WELD ASM-1200
45	1	TILE HOLDING AND AIR DIVERTER PLATE
46	3	TILE
47	4	TILE HOLDING PLATE
48	1	SEAL PLATE
49	1	DAMPER KNOB
50	1	DAMPER KNOB PLATE
51	1	HOPPER CHUTE
52	1	HOPPER LID ASSEMBLY
53	1	HOPPER LID GASKET
54	1	HOPPER STOP SWITCH PLATE
55	1	HOPPER LID HANDLE
56	1	GASKET HOPPER

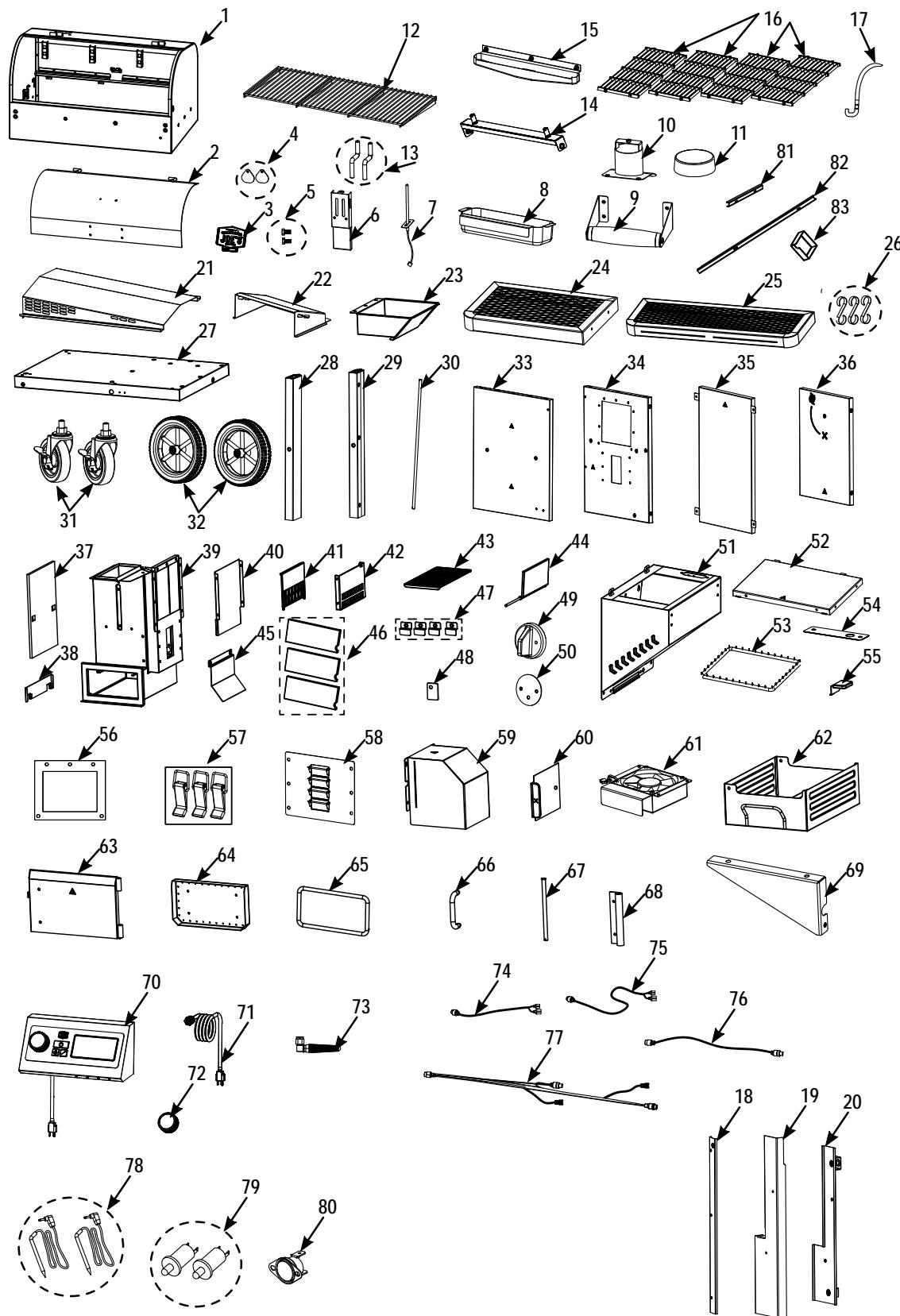


REPLACEMENT PARTS LIST

Key	Qty	Description
57	3	LATCH
58	1	SHUTTER PANEL ASSEMBLY
59	1	FAN DUCT ASSEMBLY
60	1	FAN DAMPER BLADE
61	1	FAN MOTOR WITH COVER ASSEMBLY
62	1	ASH PAN ASM
63	1	ASH FRONT WELD ASM-1200
64	1	ASH DOOR INNER PNL 1200
65	1	GASKET-1200
66	1	ASH PAN HANDLE
67	1	HINGE ROD
68	1	HINGE MOUNTING PLATE
69	1	CONTROL PANEL SUPPORT BRACKET
70	1	CONTROL PANEL ASSEMBLY
71	1	POWER CORD WITH GL AND ASSEMBLY
72	1	CONTROL KNOB
73	1	ANTENNA
74	1	WIRE HARNESS BOTTOM DOOR
75	1	WIRE HARNESS TOP DOOR
76	1	WIRE HARNESS FRONT LEG
77	1	WIRE HARNESS UNDER CHASSIS
78	2	MEAT PROBE
79	2	STOP SWITCH
80	1	THERMOSTAT
81	1	SIDE LEAD SLOT
82	1	BACK LEAD SLOT
83	1	RTD WIRE HOLE COVER

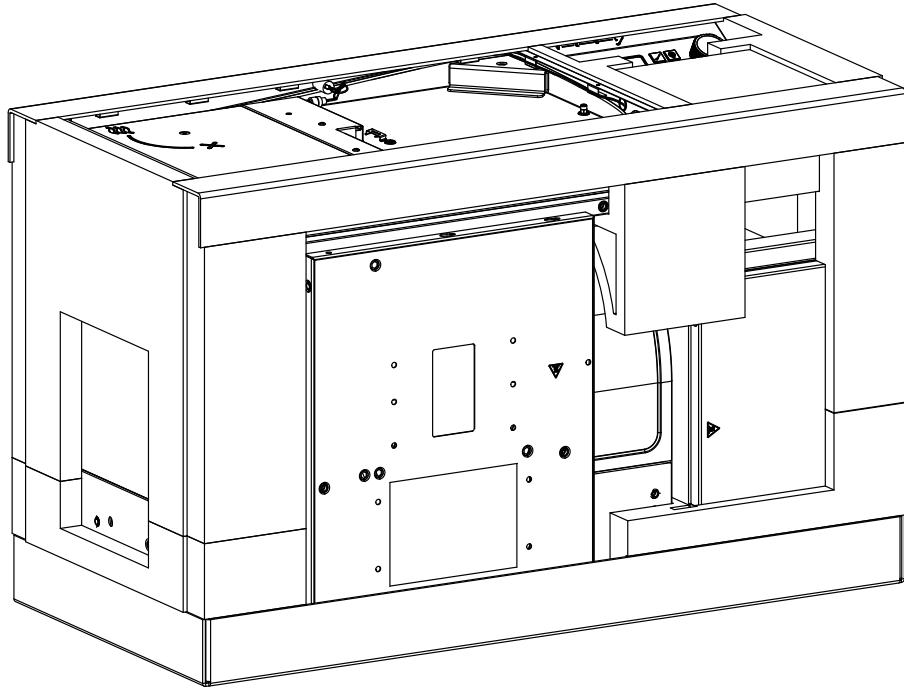
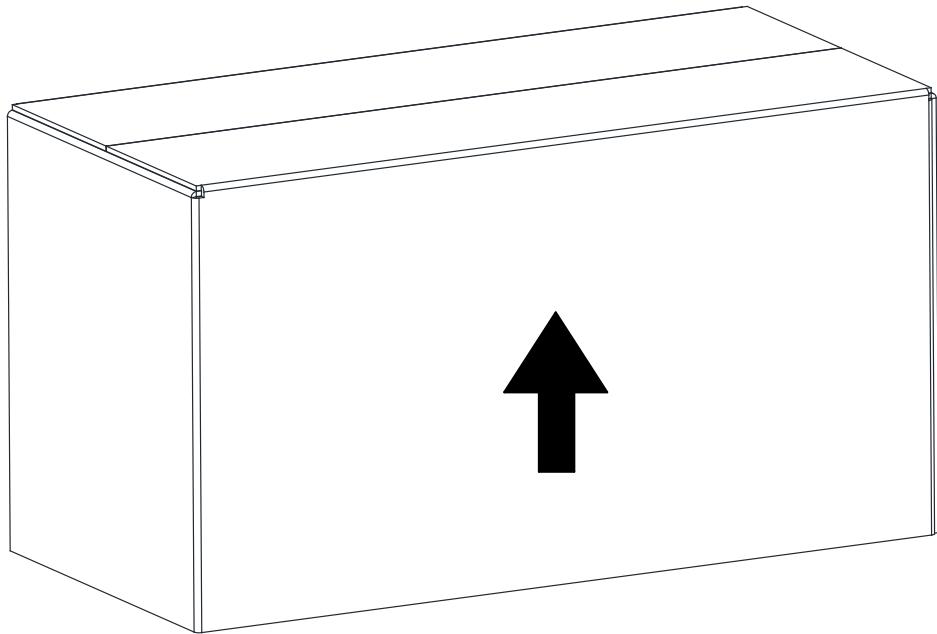
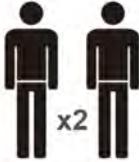
Key	Qty	Description
NOT Pictured		
...	1	PRODUCT GUIDE, ENG, SPA
...	1	HARDWARE PACK
...	2	ZIP TIE
...	1	CASTER WRENCH
...	1	FUSE, FOR CONTROLLER

REPLACEMENT PARTS DIAGRAM



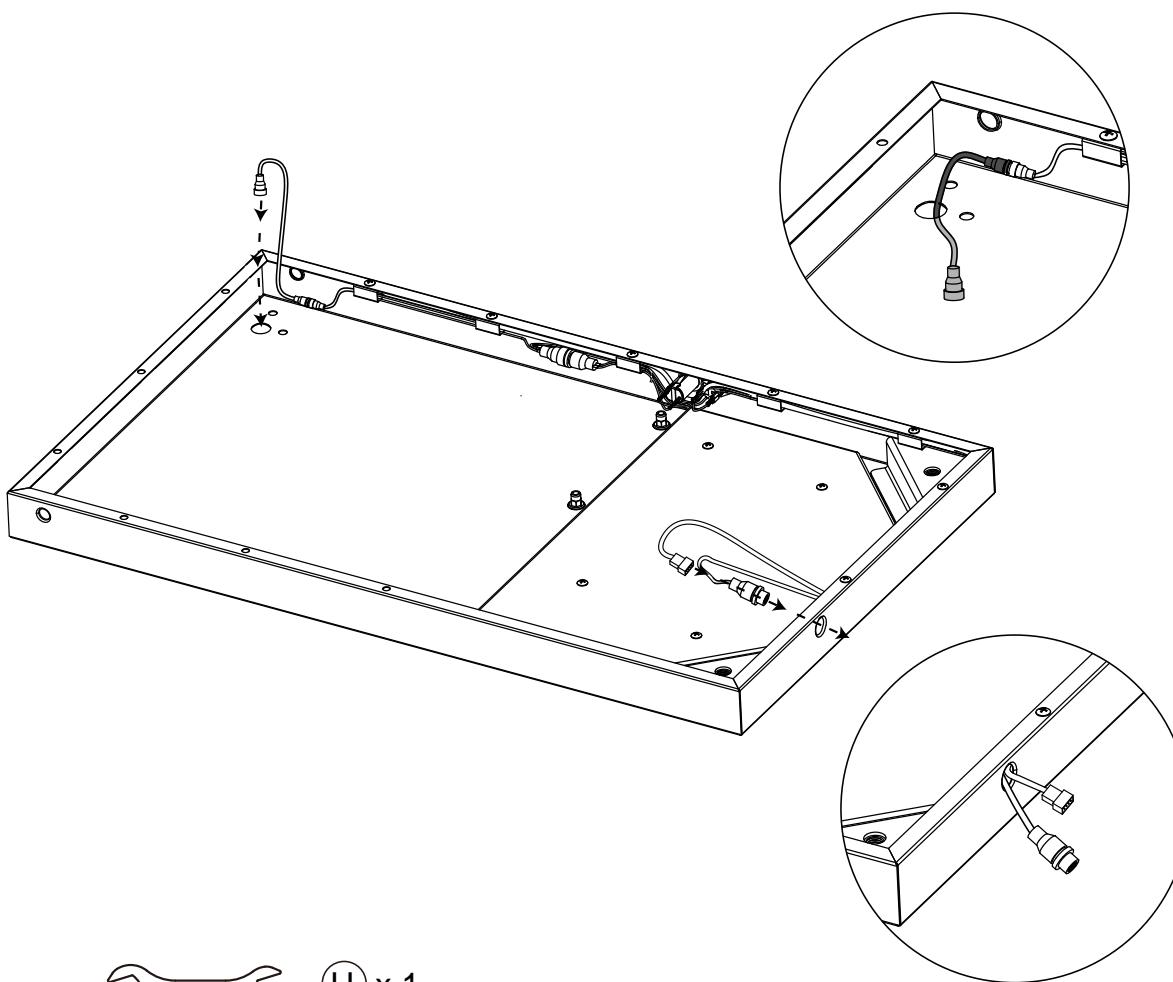
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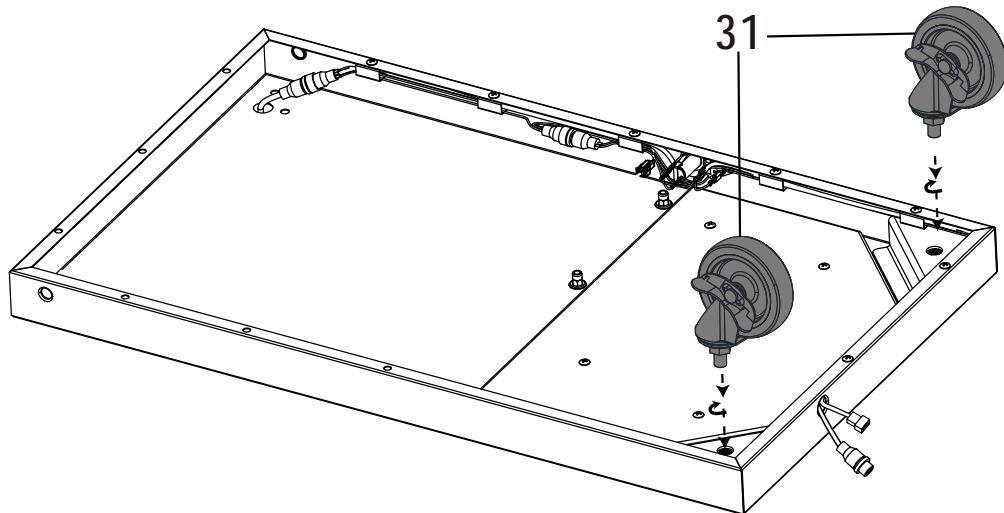


ASSEMBLY

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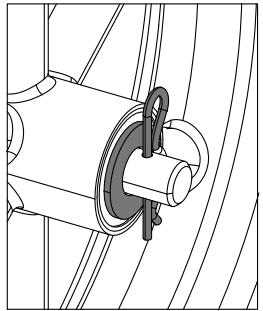
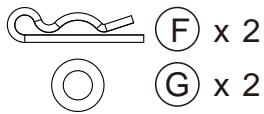


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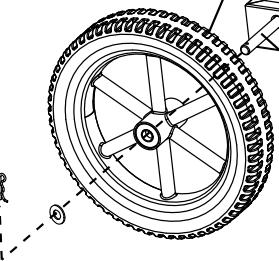


ASSEMBLY

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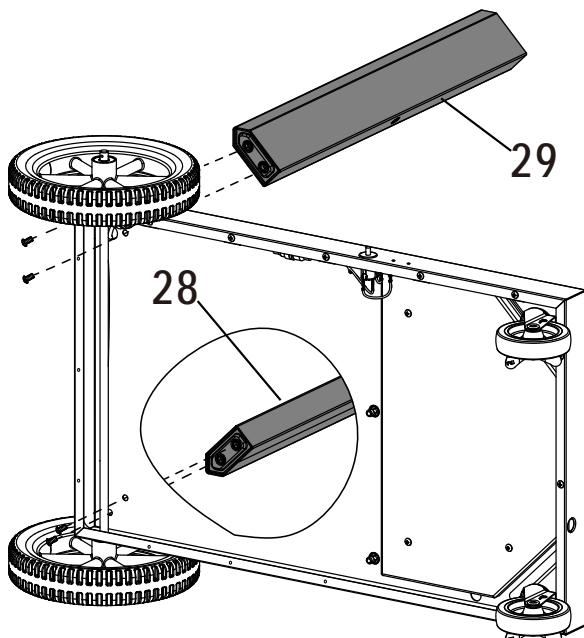


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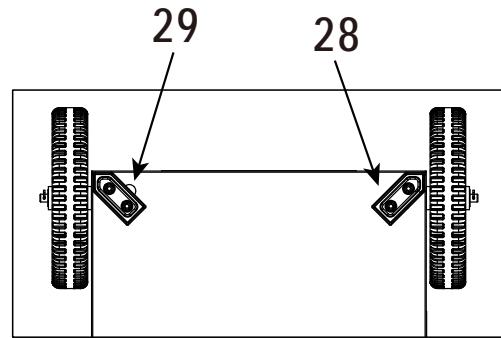


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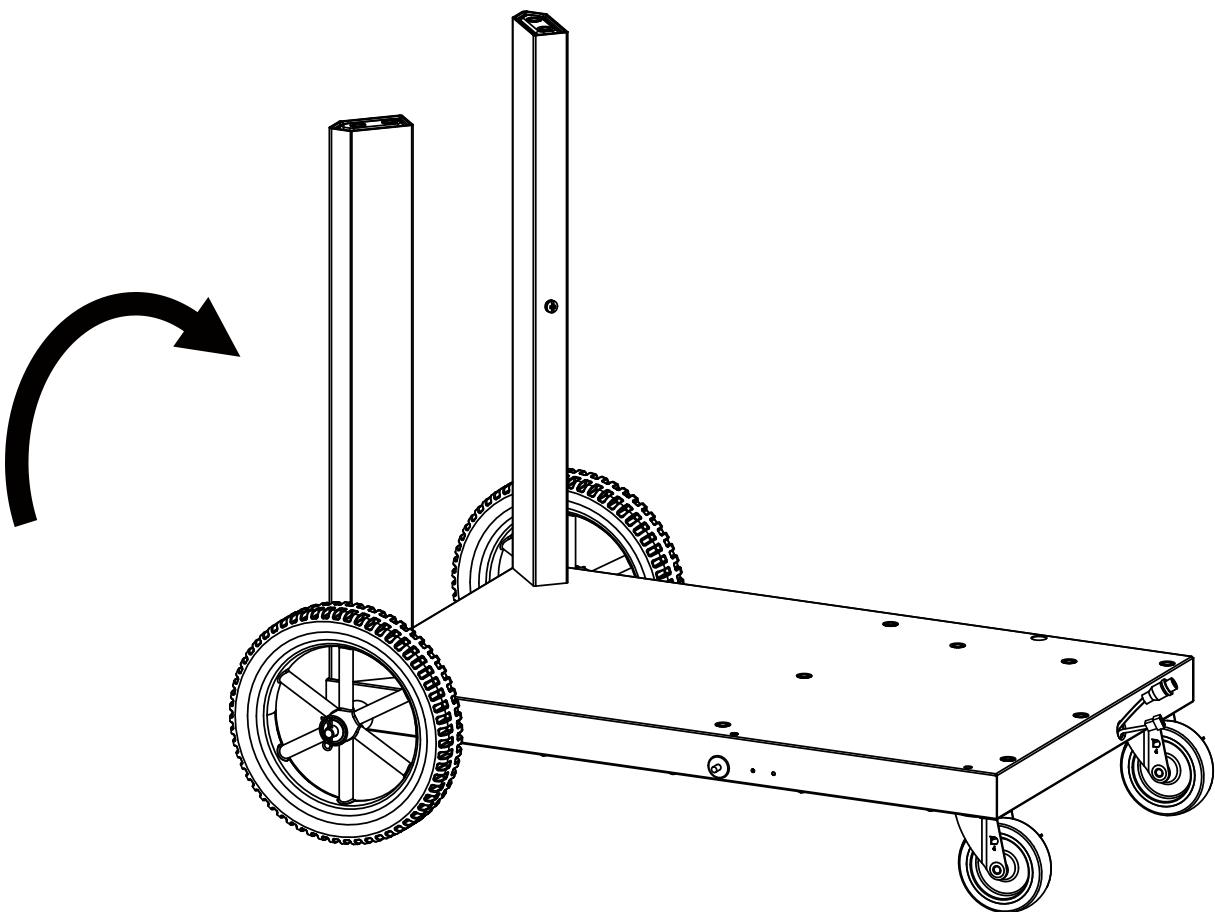


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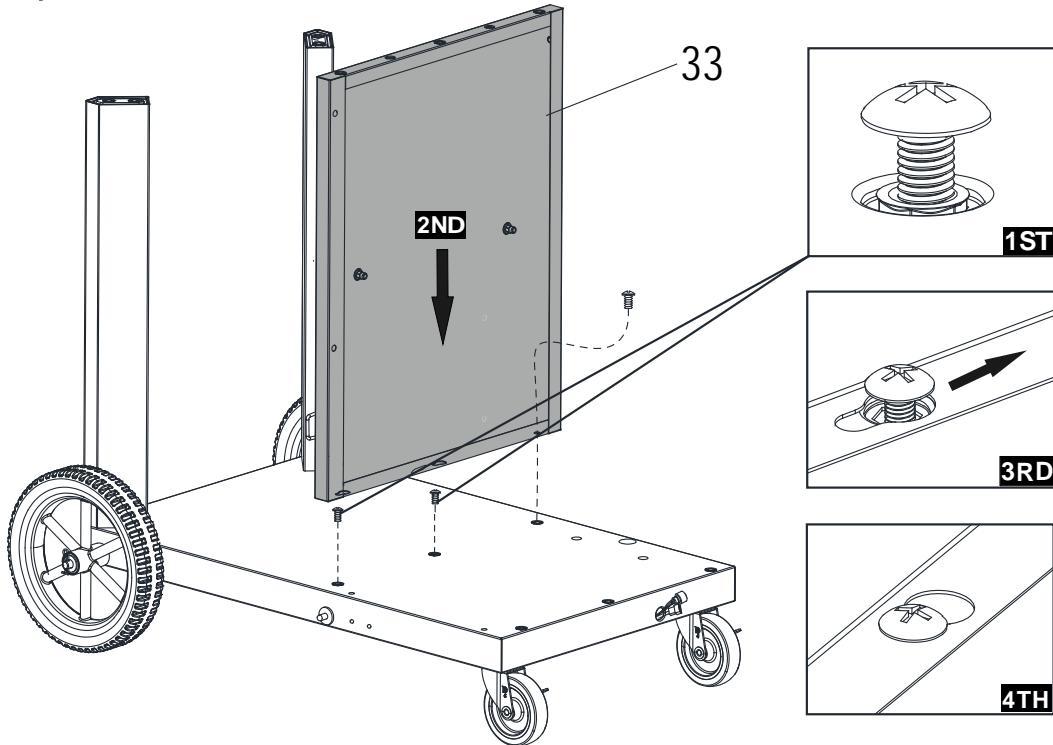
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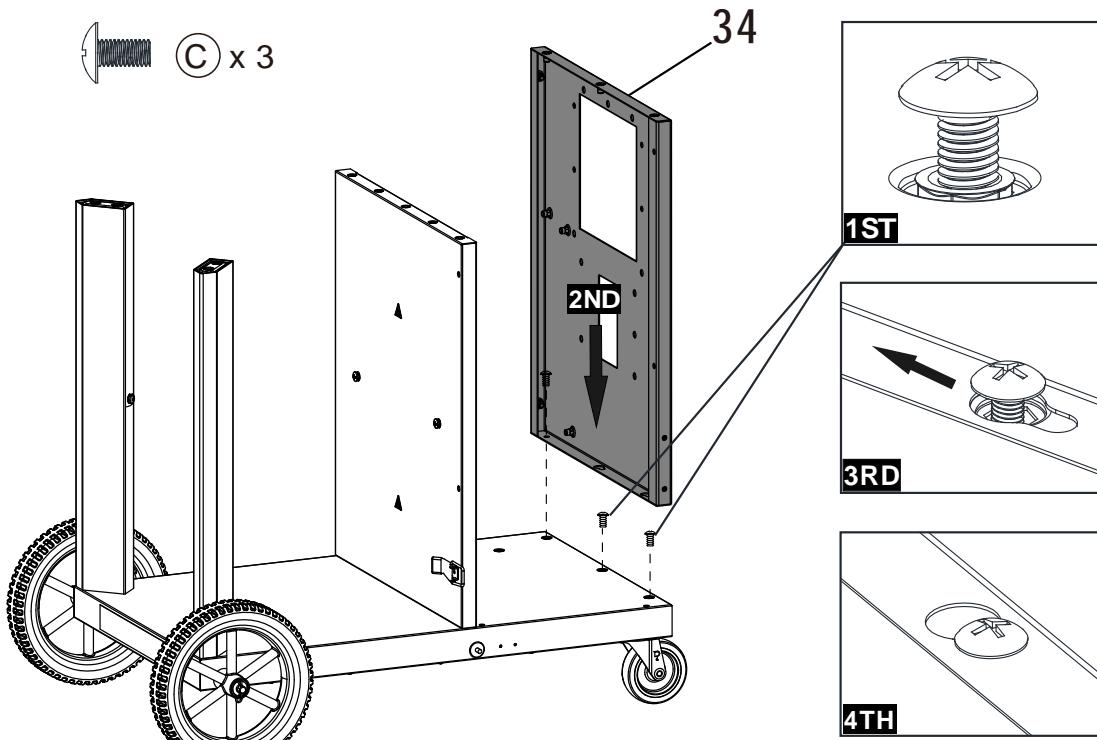
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 (1)  (C) x 3



8

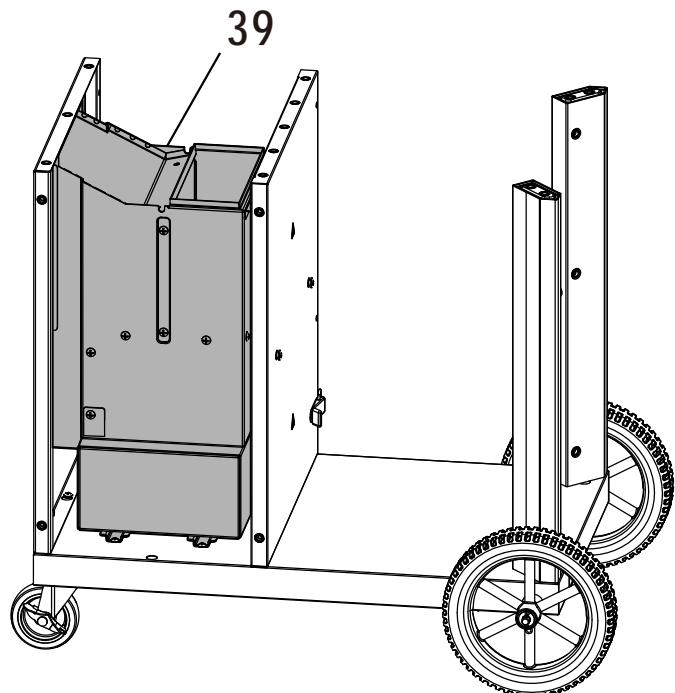
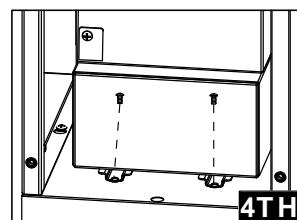
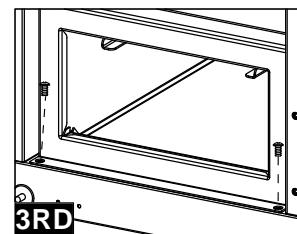
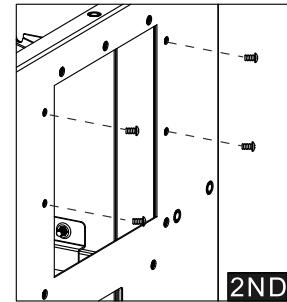
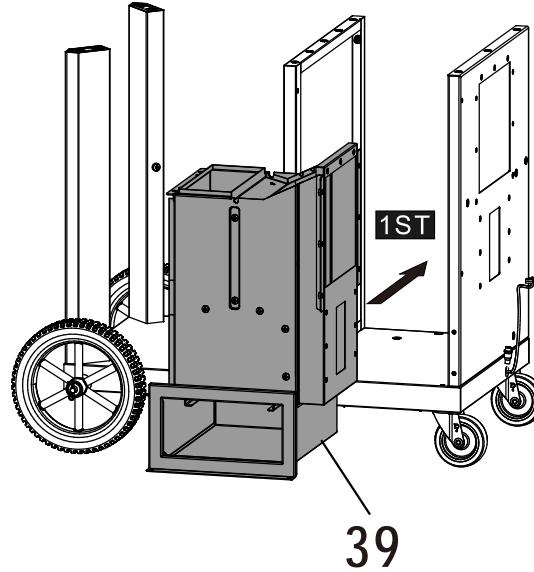
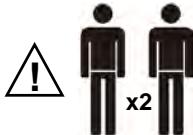
 (1)  (C) x 3



ASSEMBLY

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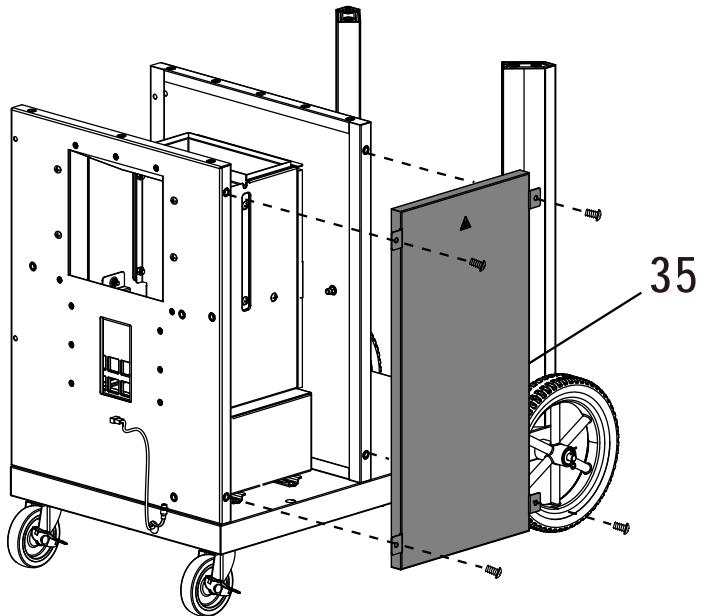
④ C x 8



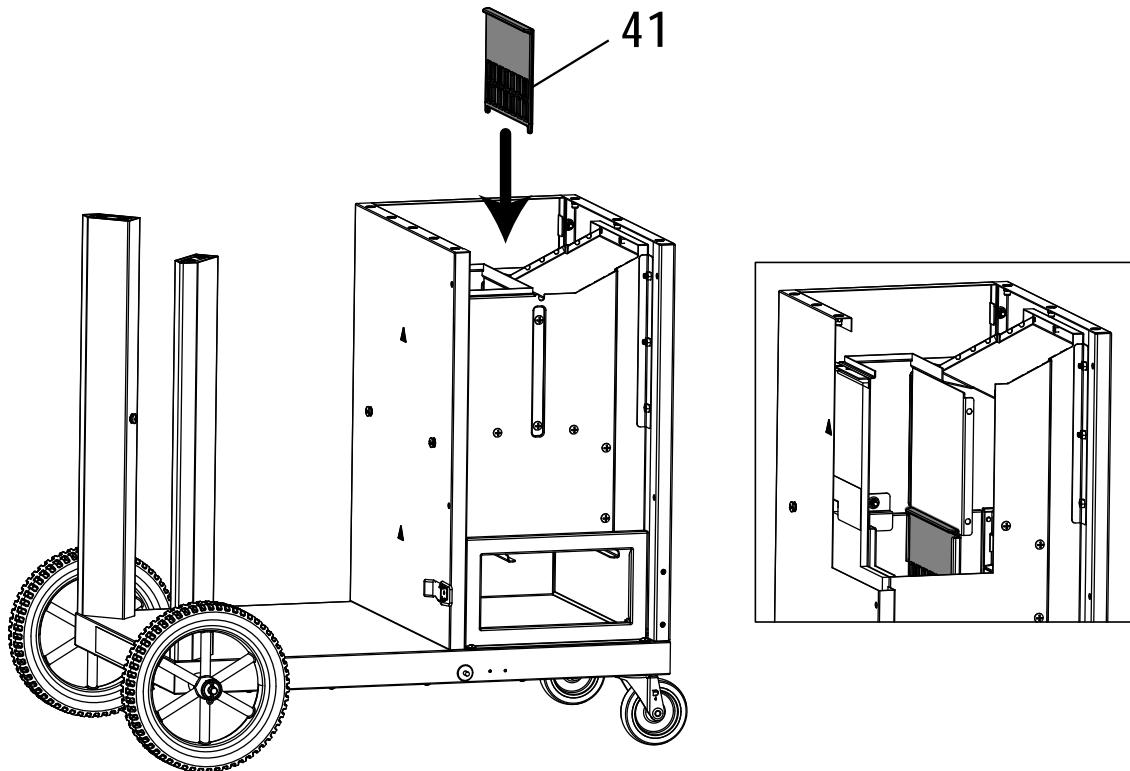
ASSEMBLY

10

10
C x 4

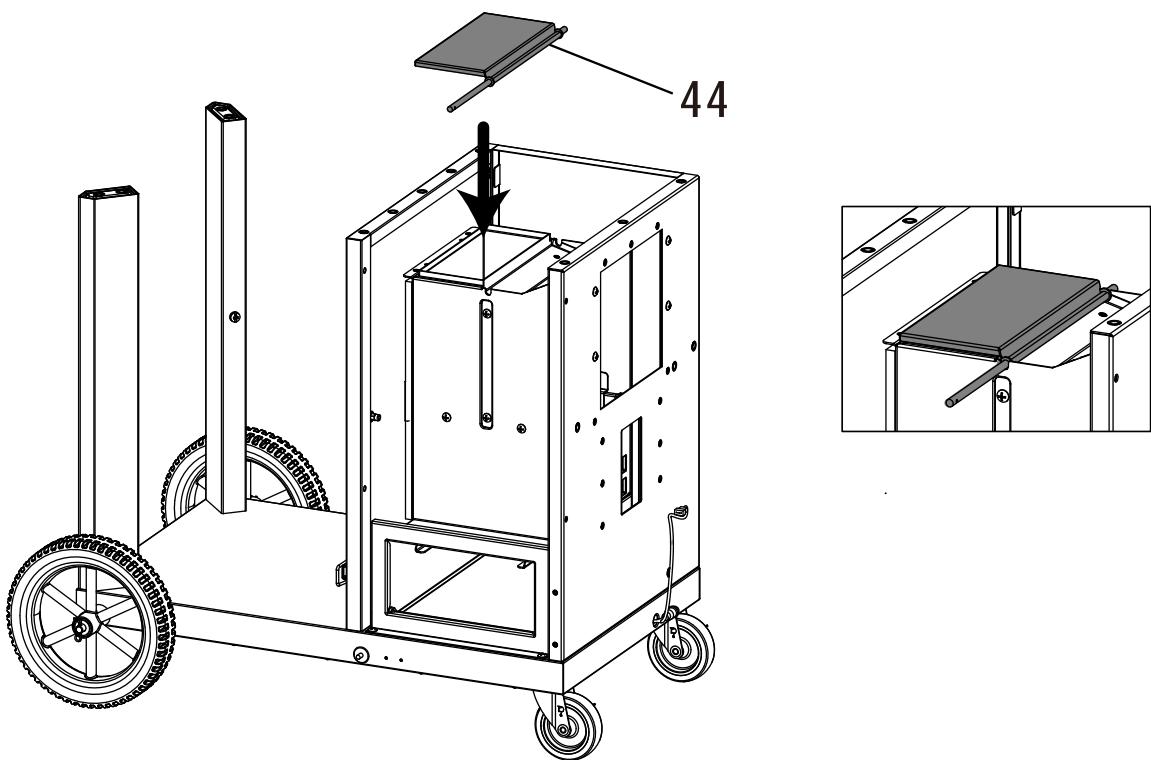


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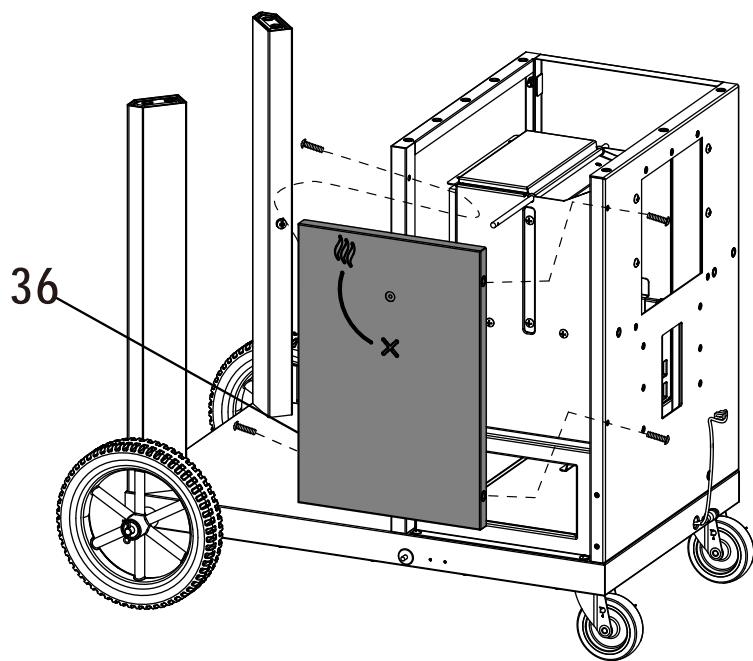


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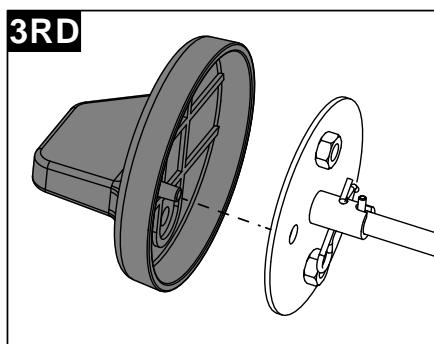
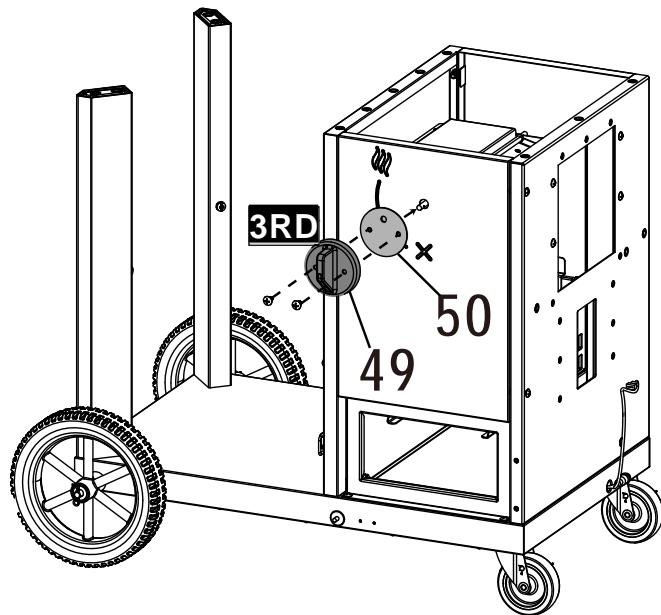
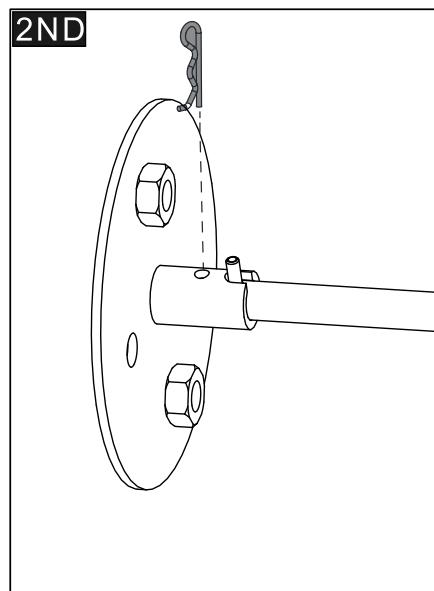
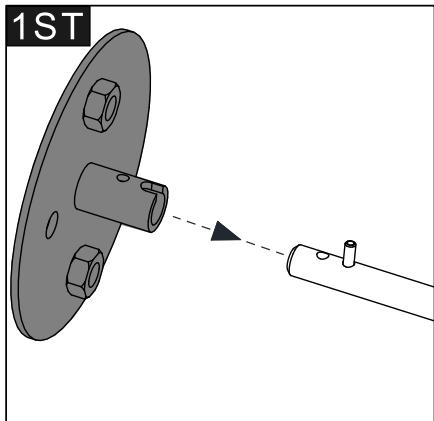
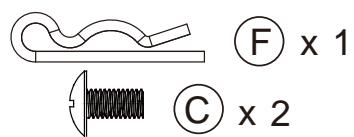


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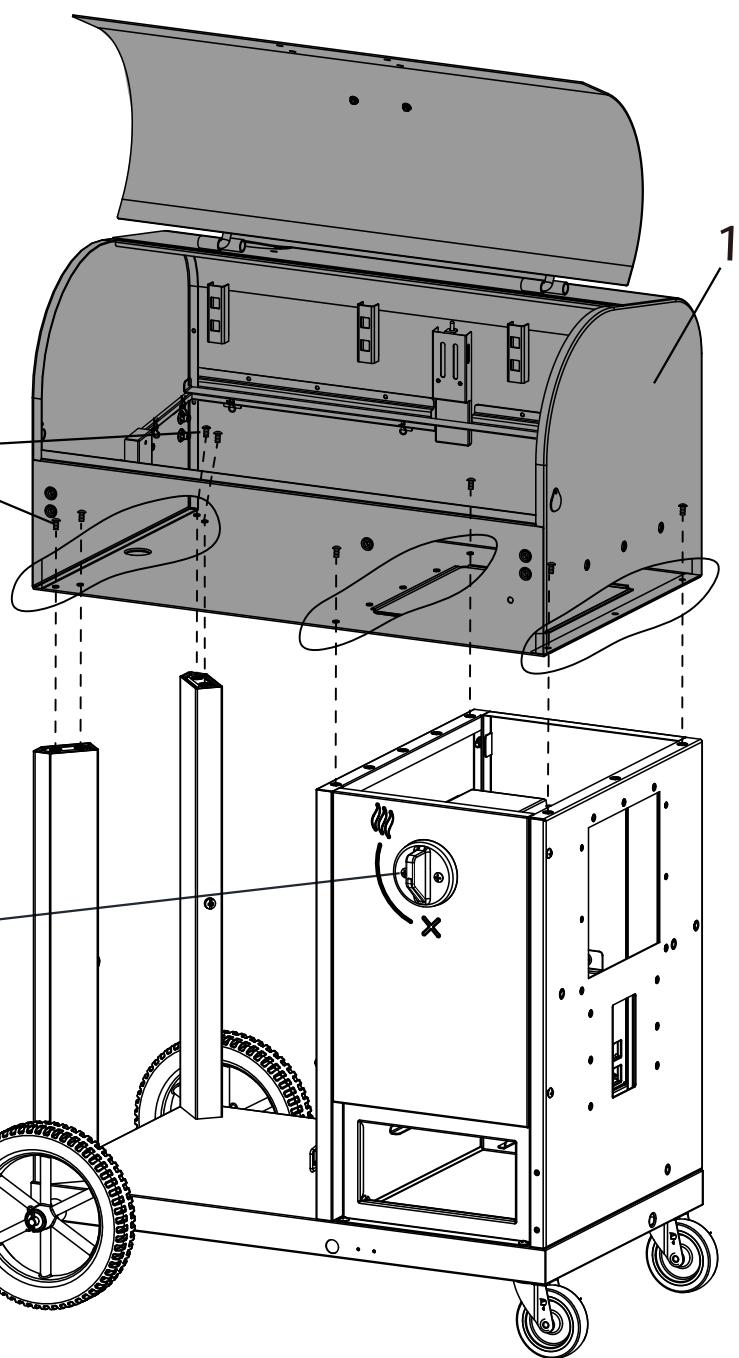
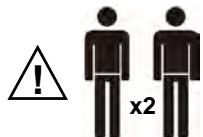
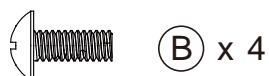
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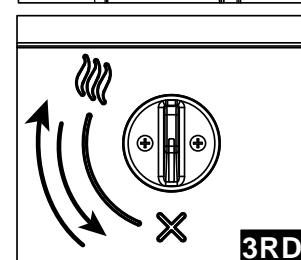
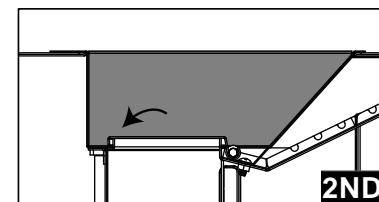
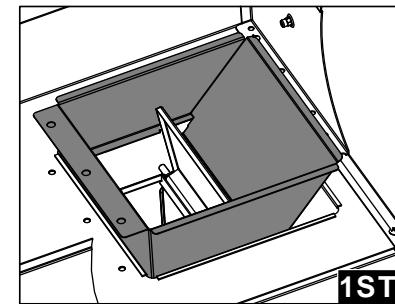
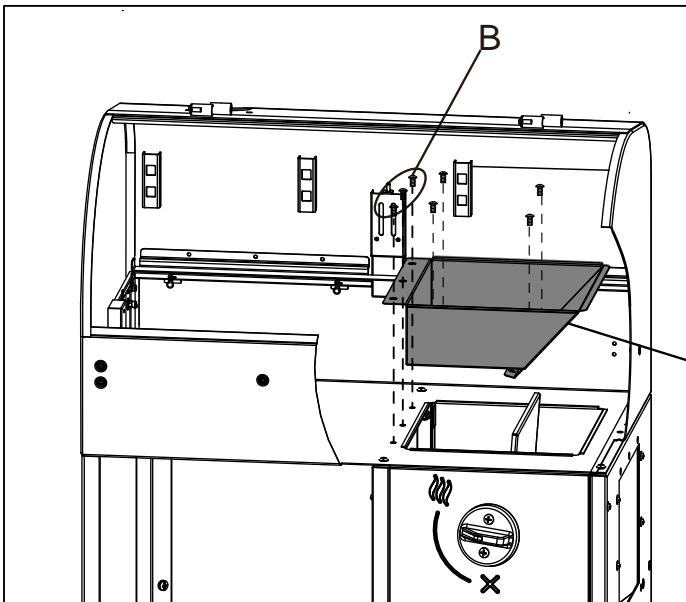
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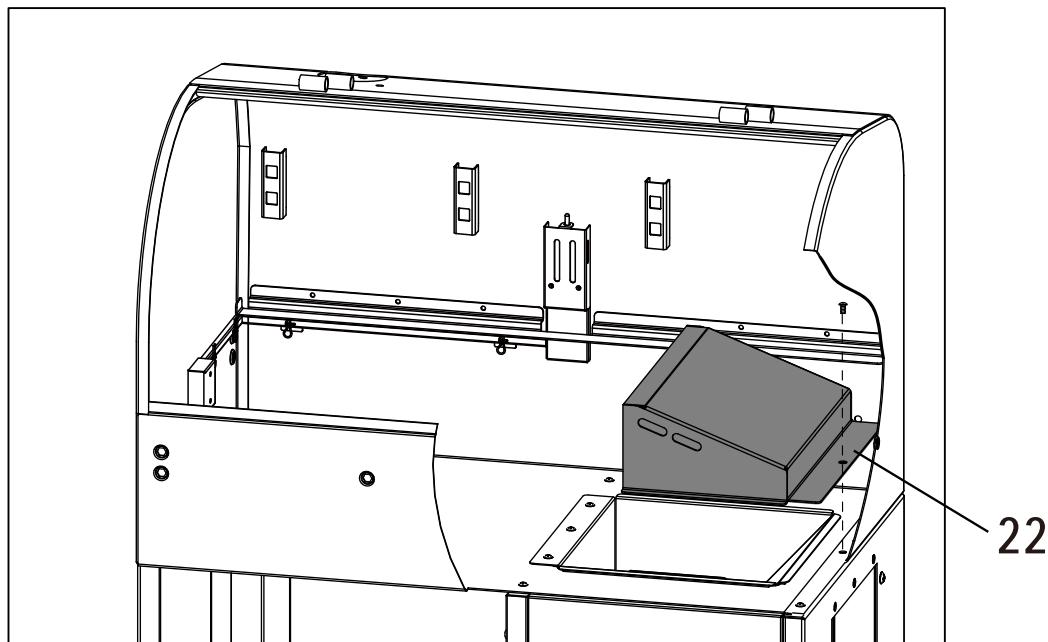
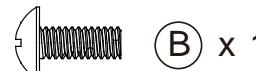


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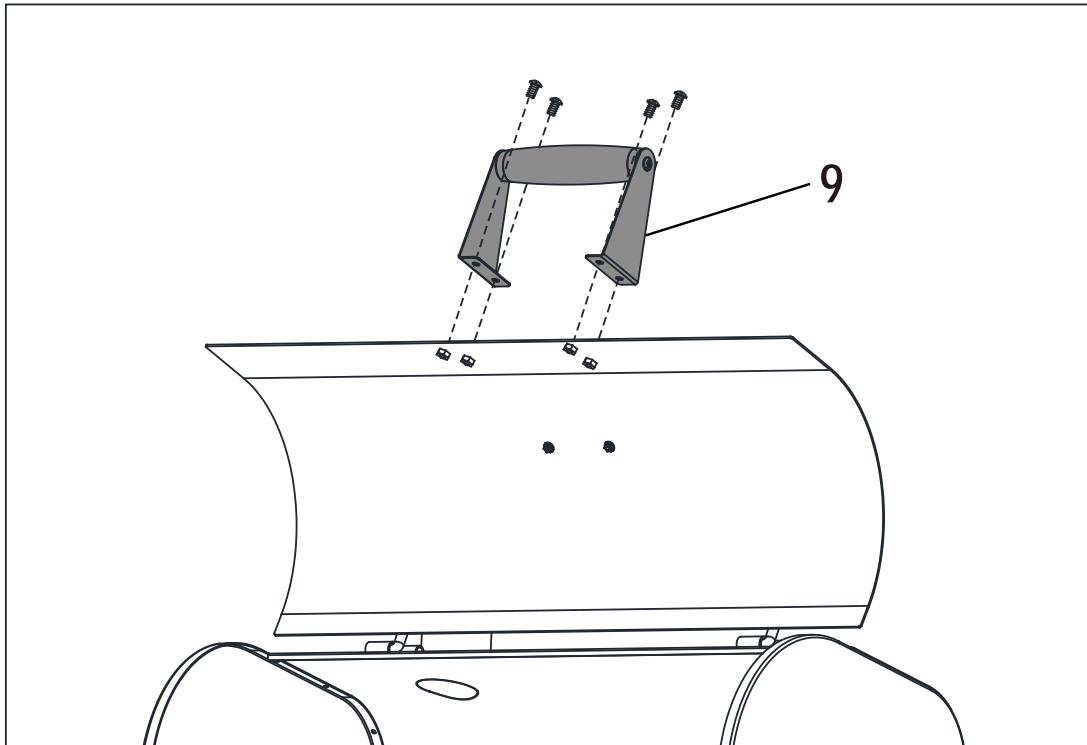


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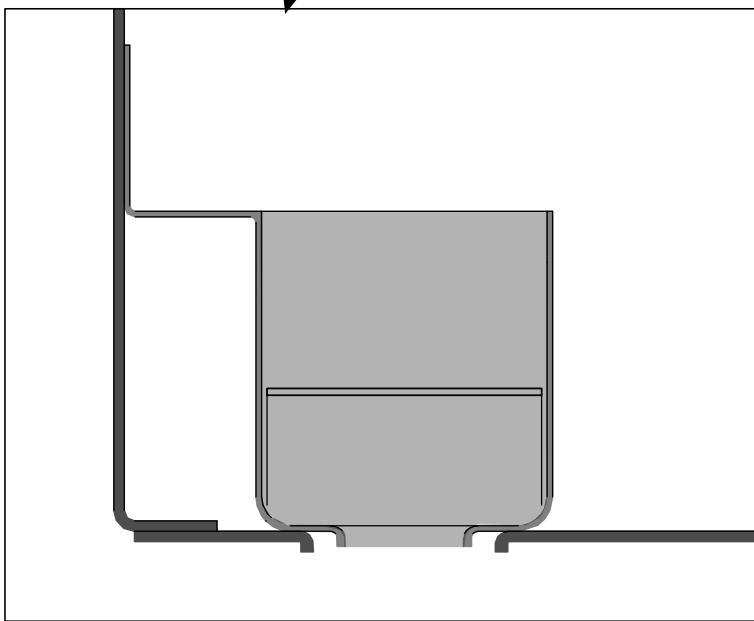
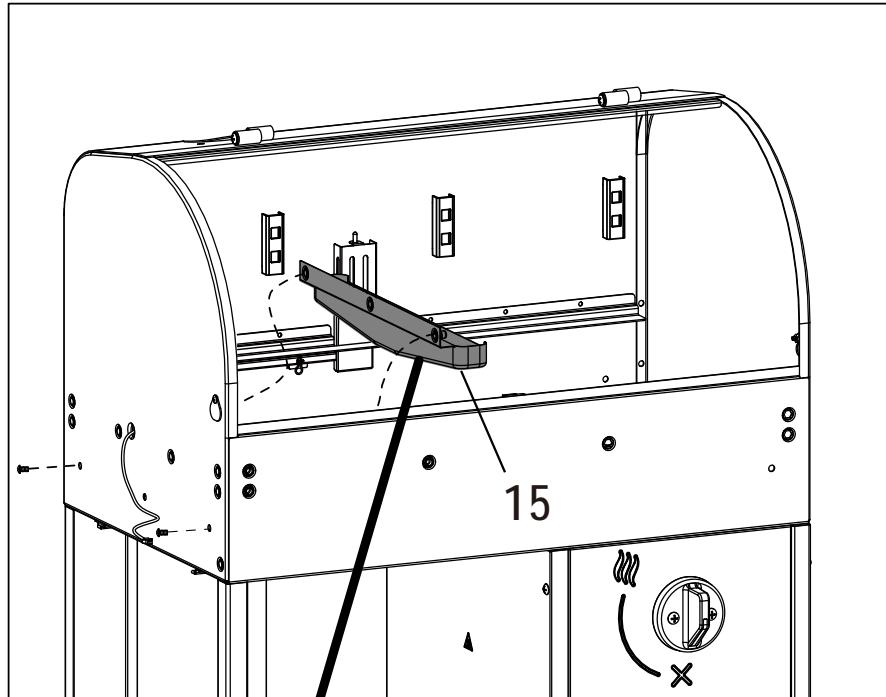
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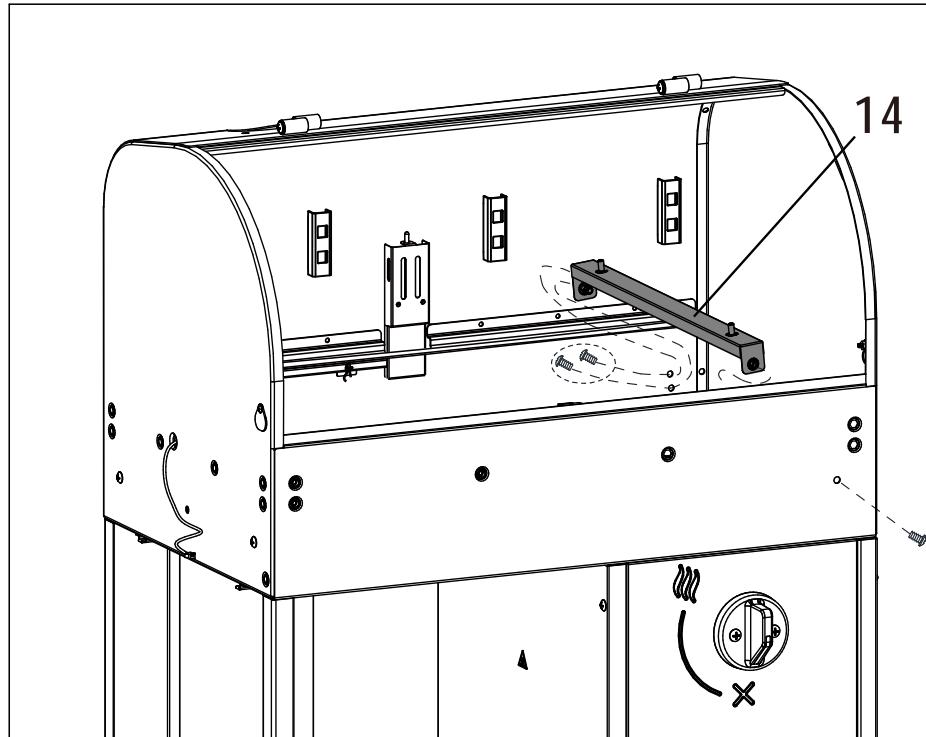
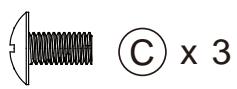
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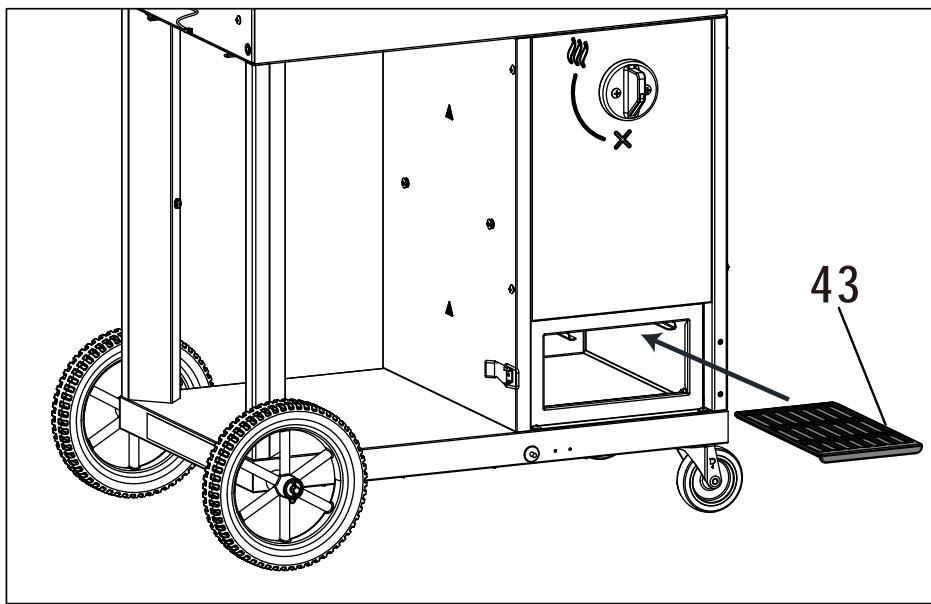


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20

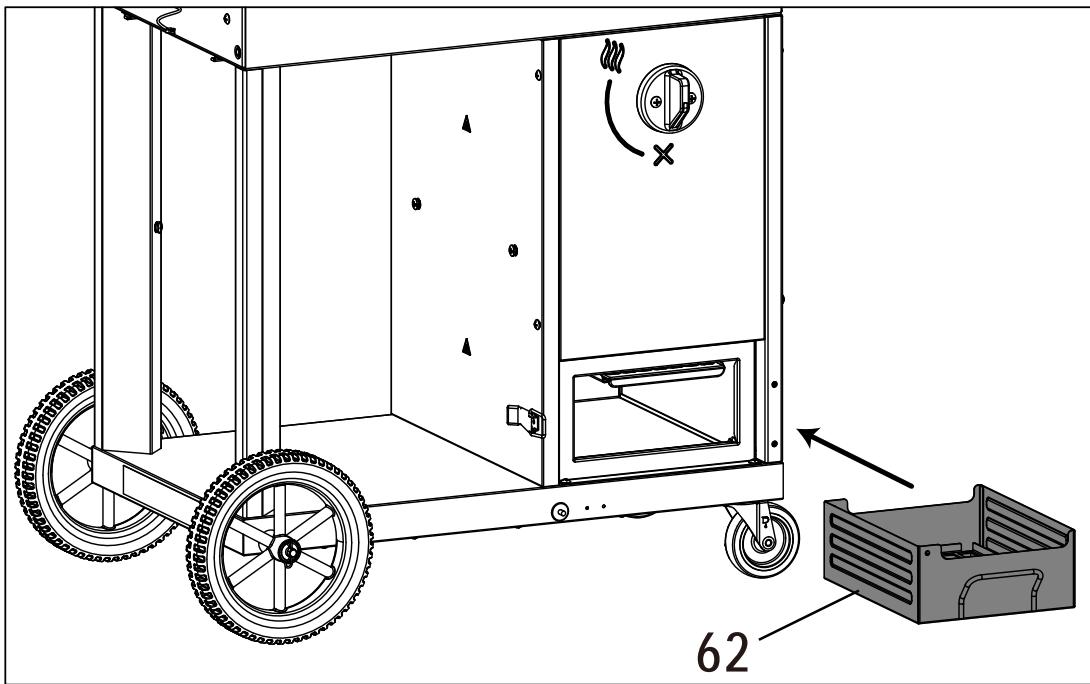


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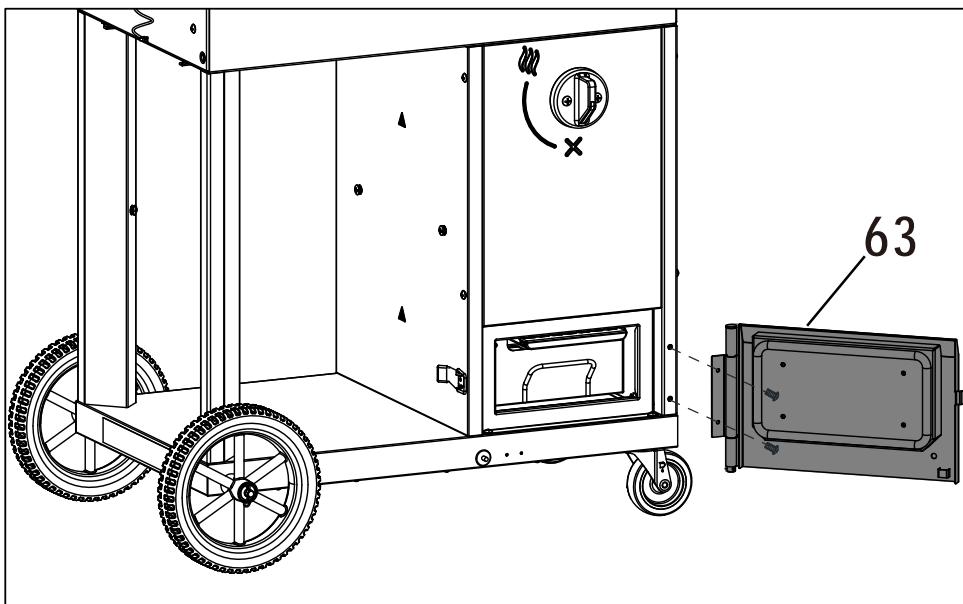
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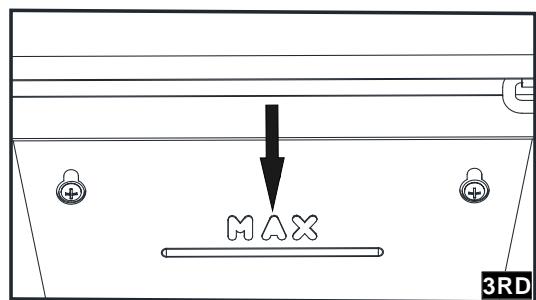
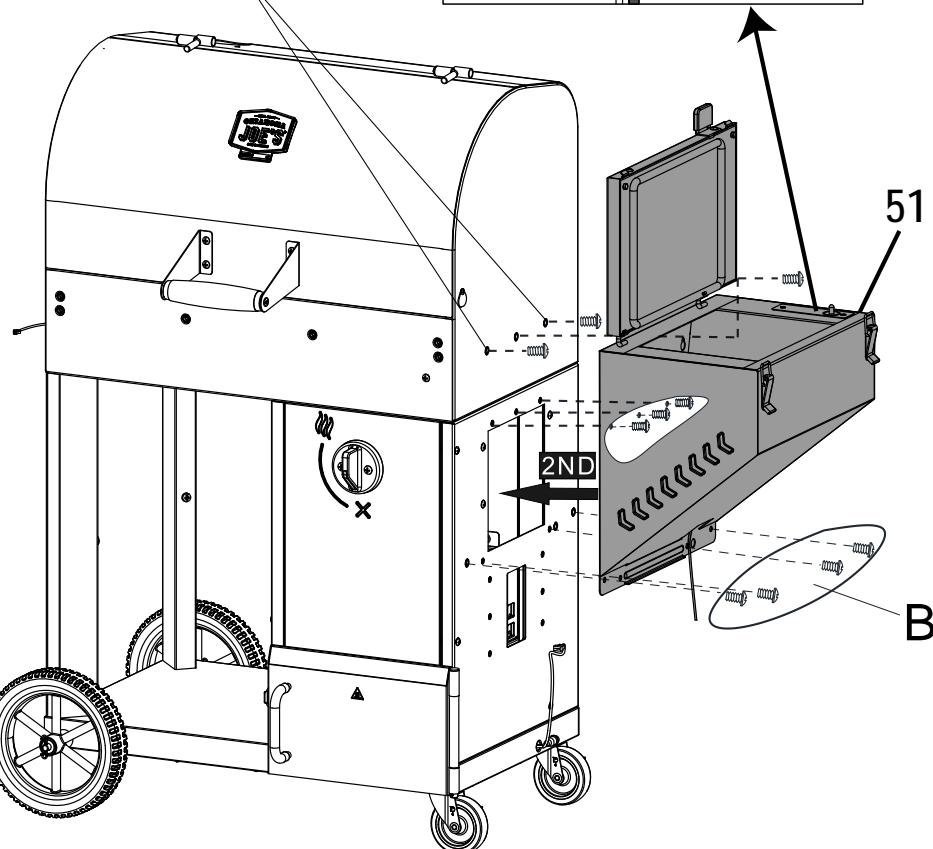
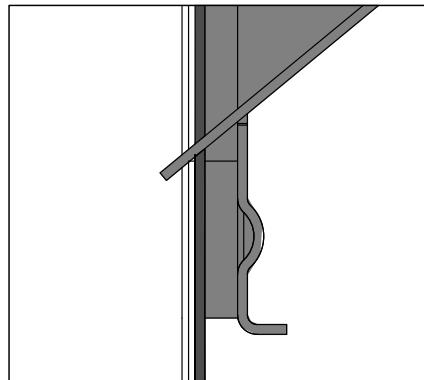
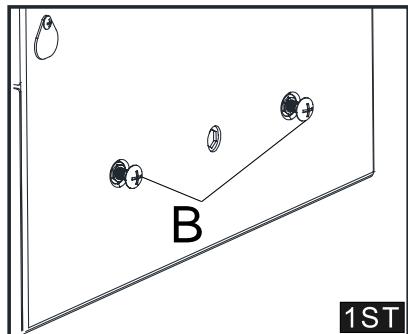
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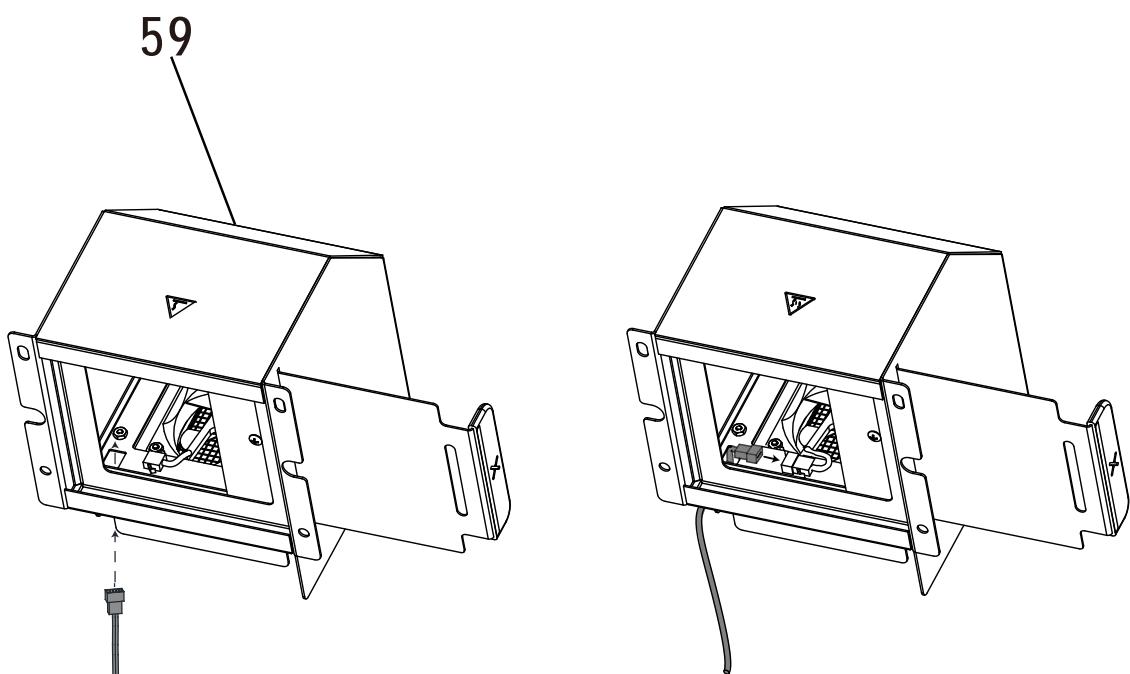
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ASSEMBLY

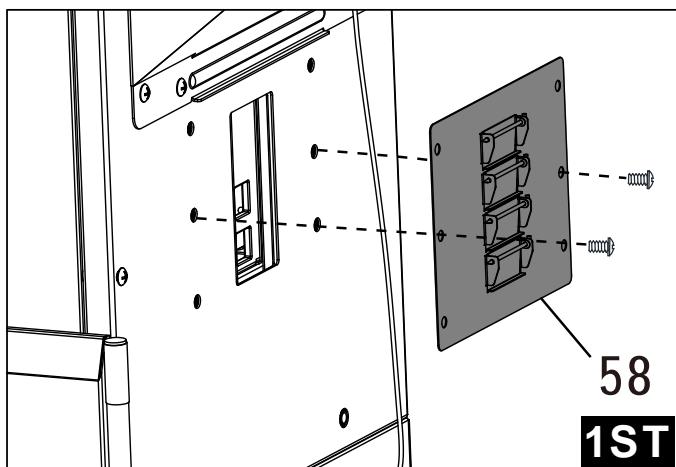
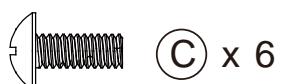
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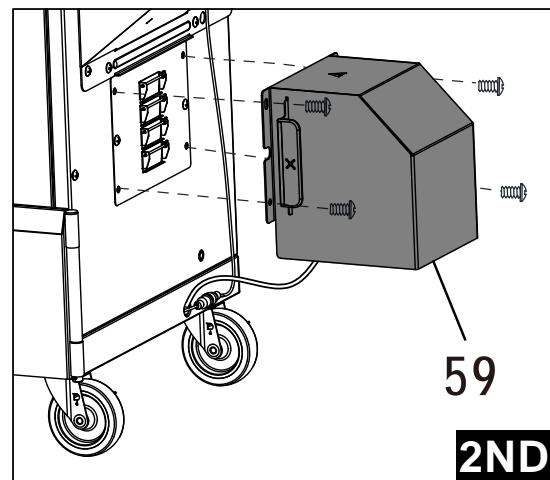
1ST

2ND

26



1ST

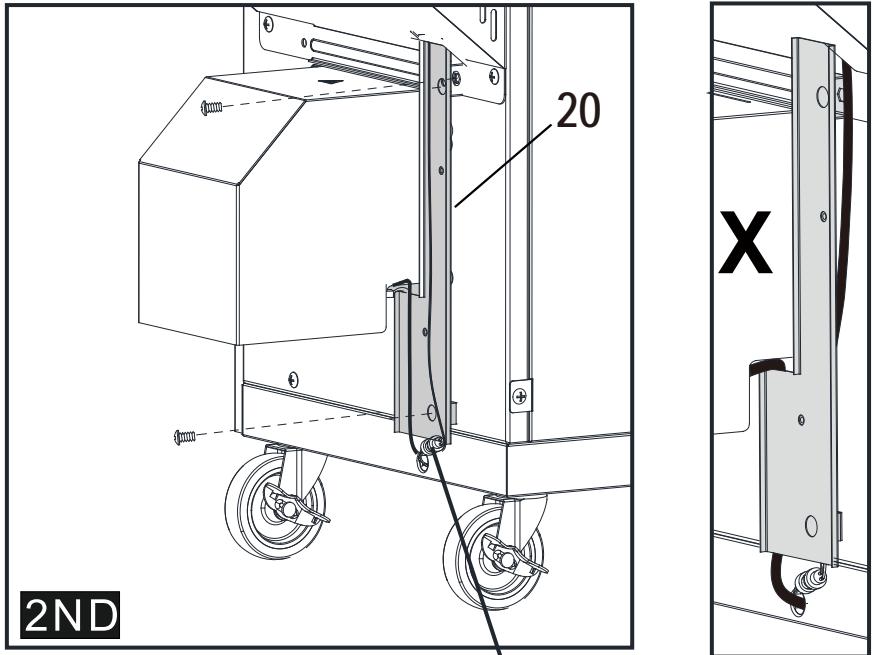


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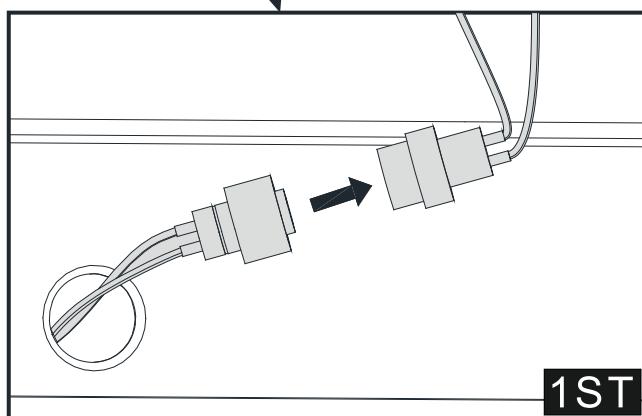
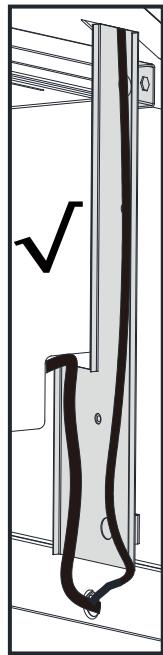
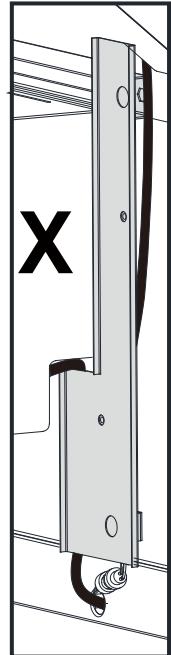
2ND

ASSEMBLY

27



2ND

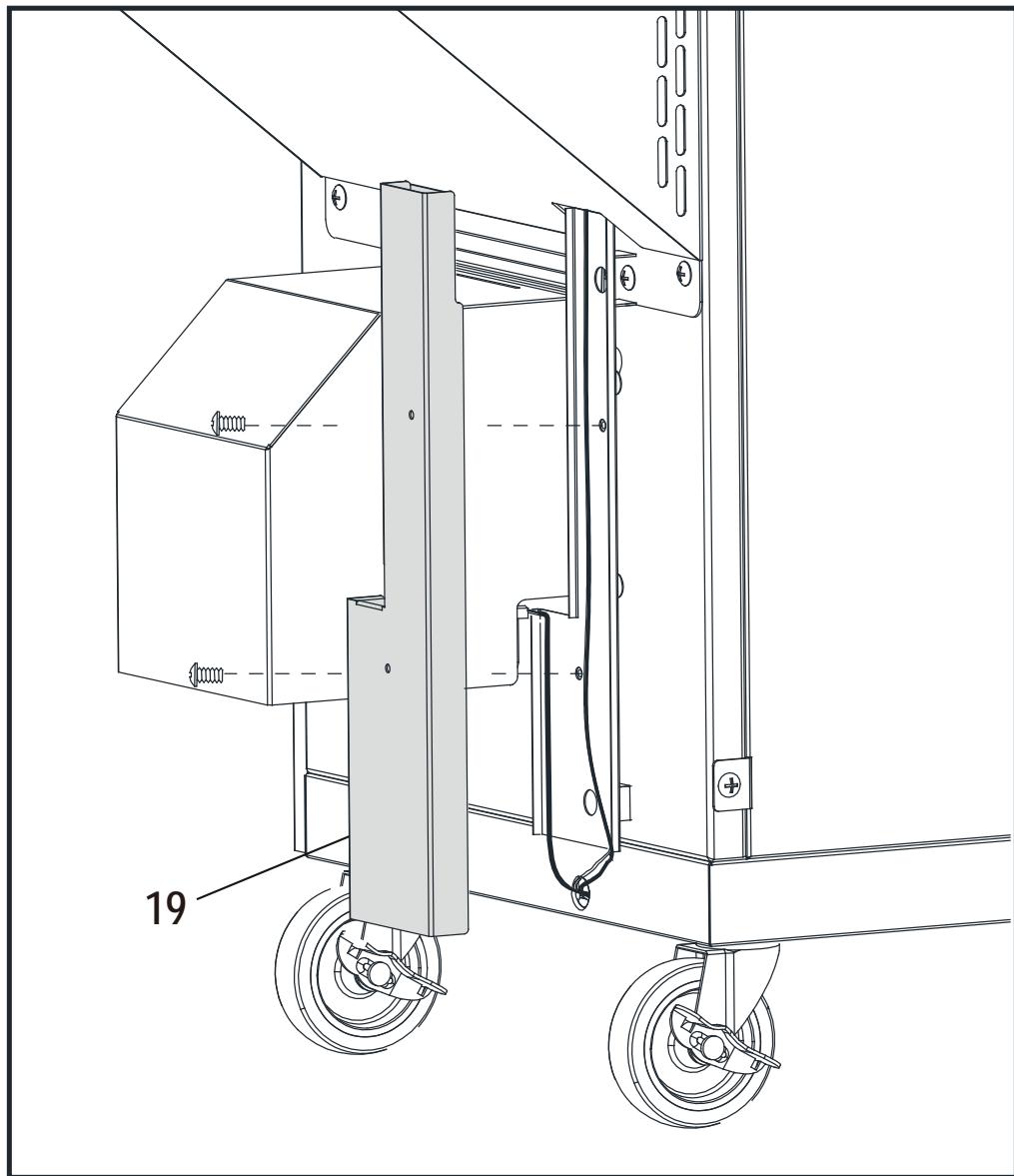


1ST

ASSEMBLY

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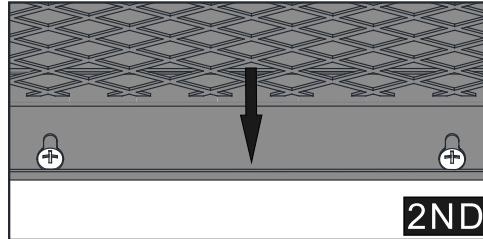
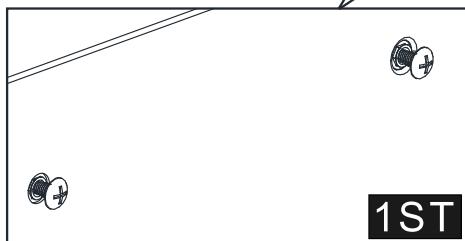
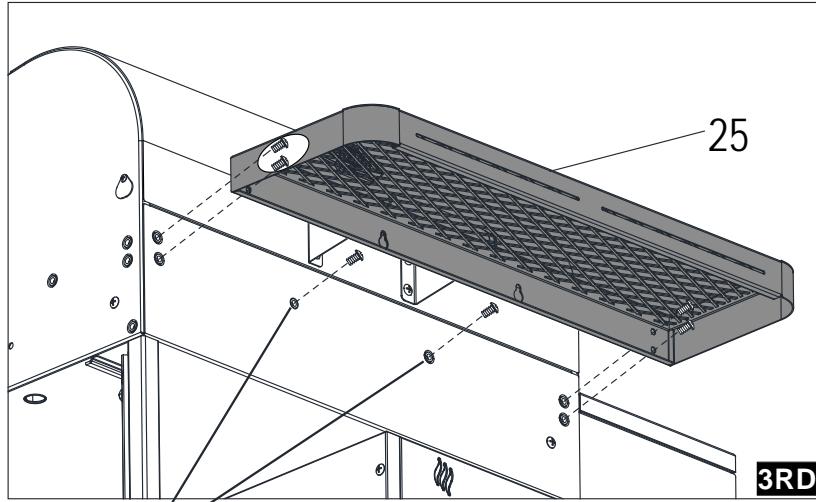
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ASSEMBLY

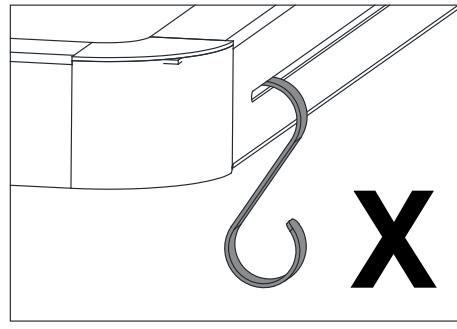
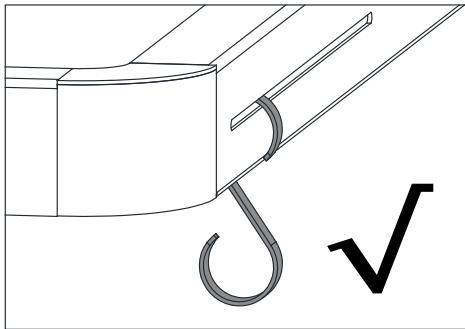
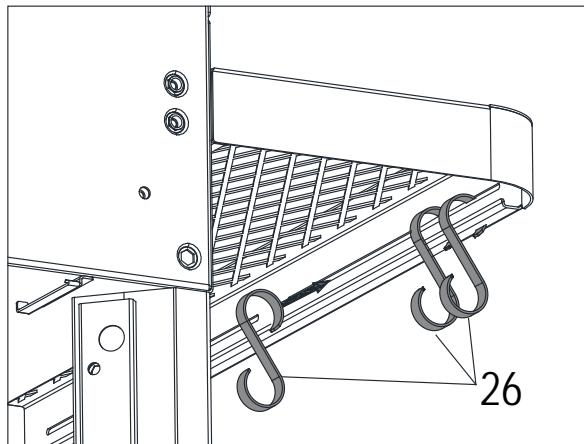
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④ x 6

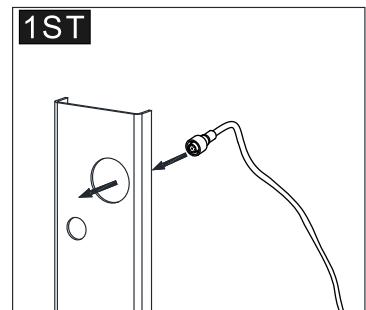
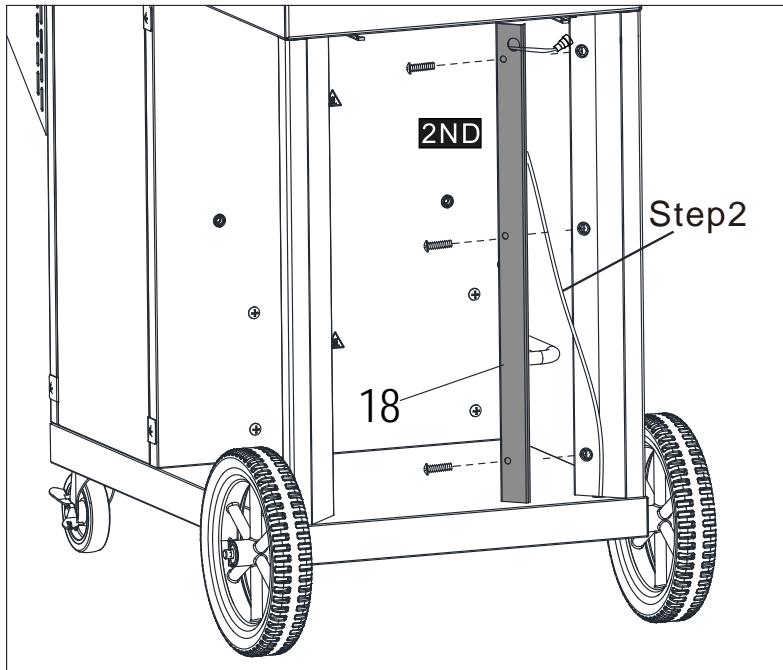
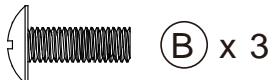


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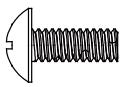


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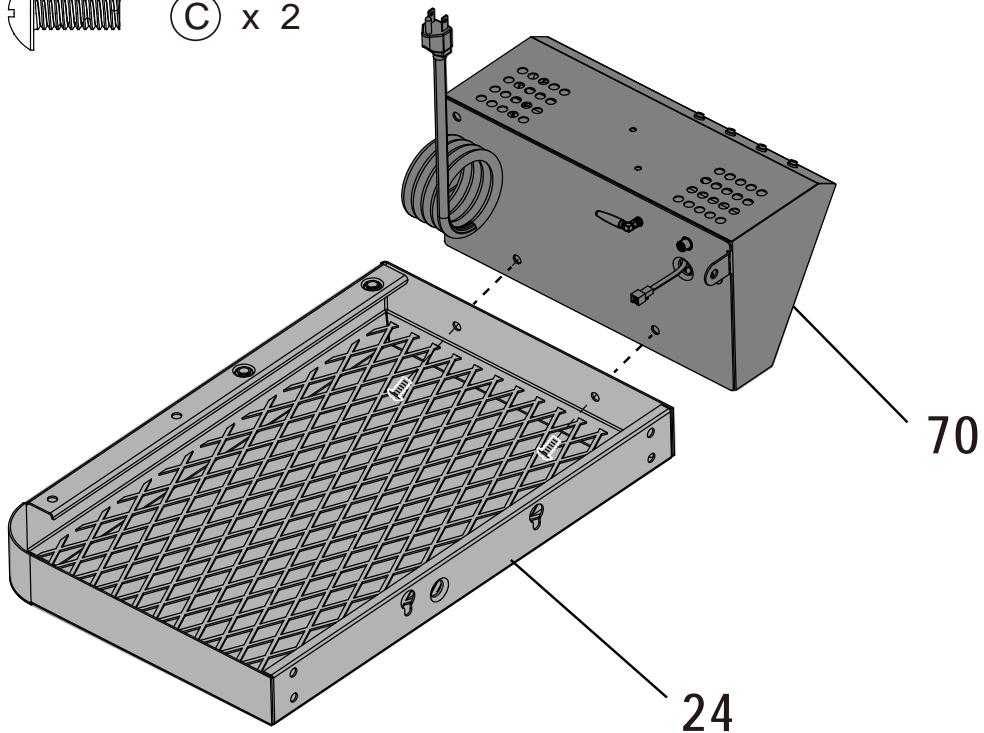


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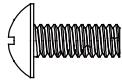
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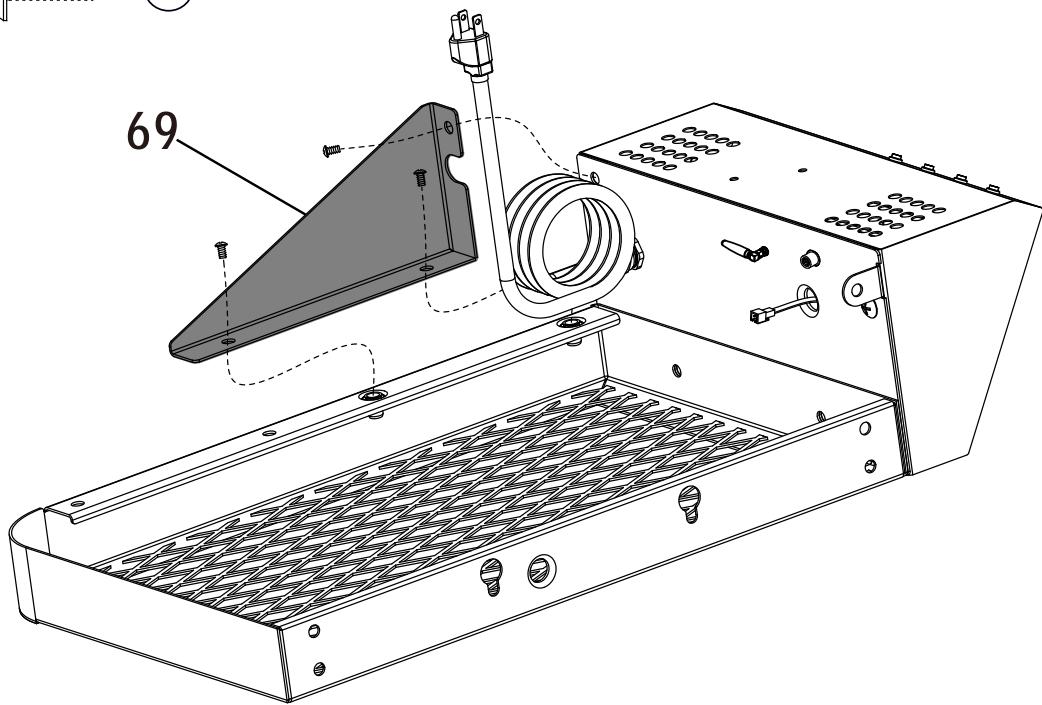
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33

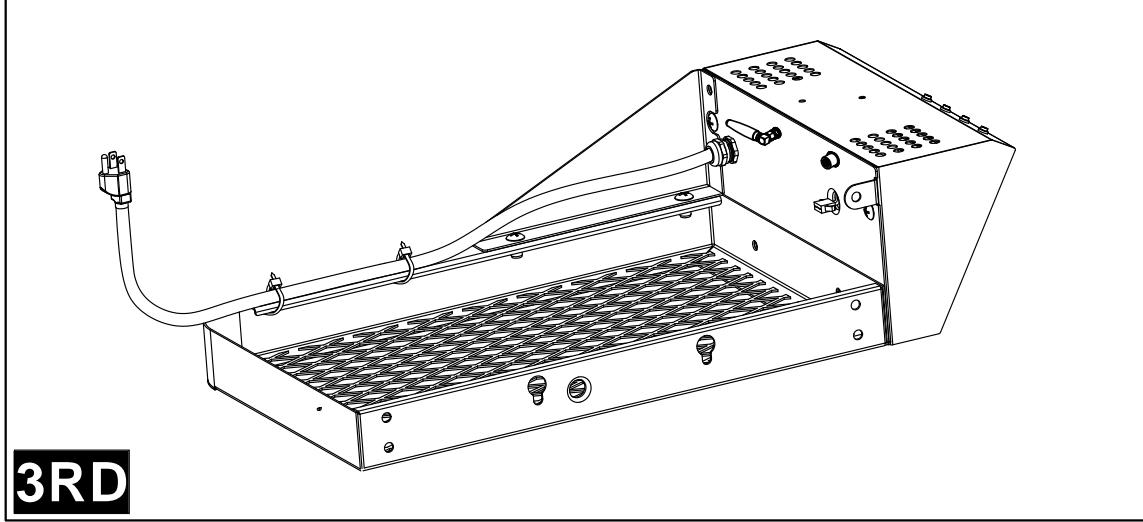
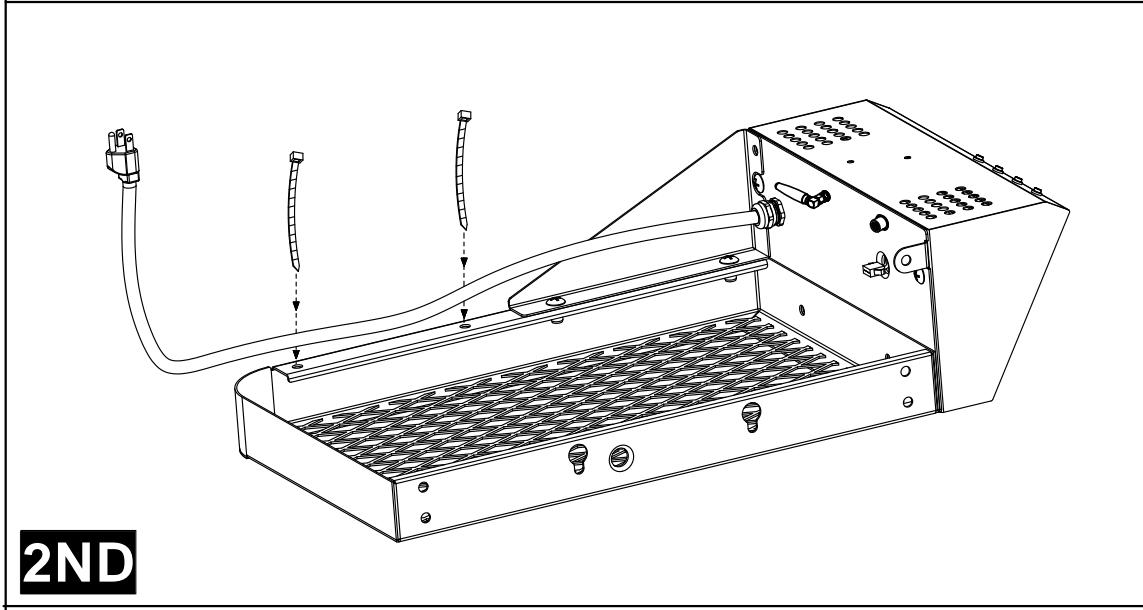
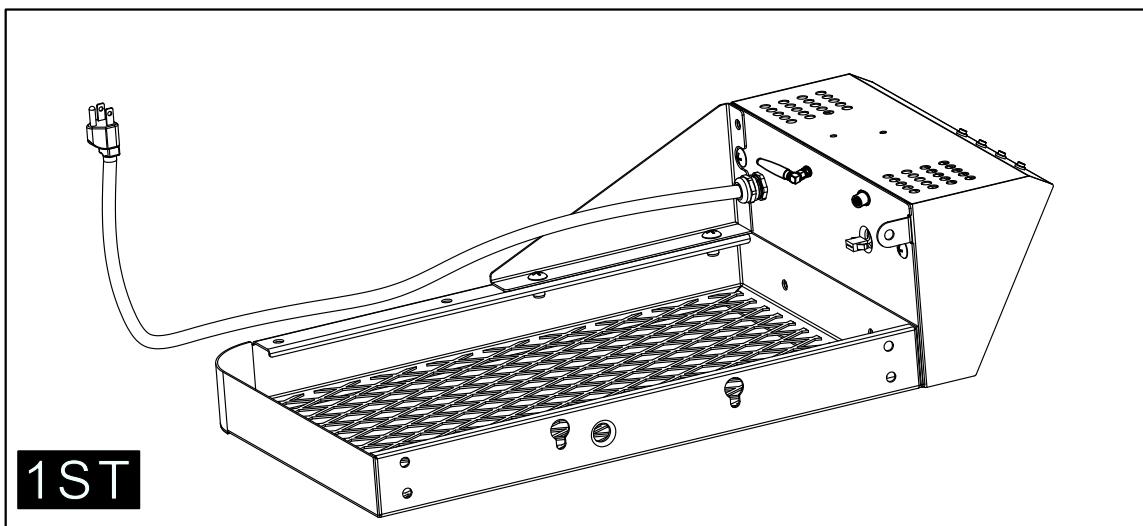


© x 3



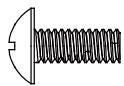
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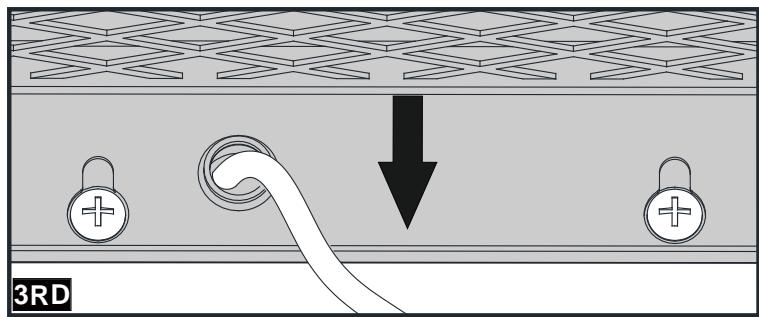
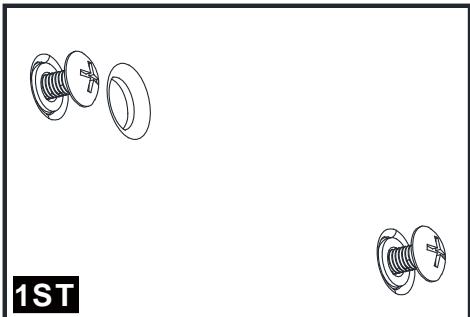
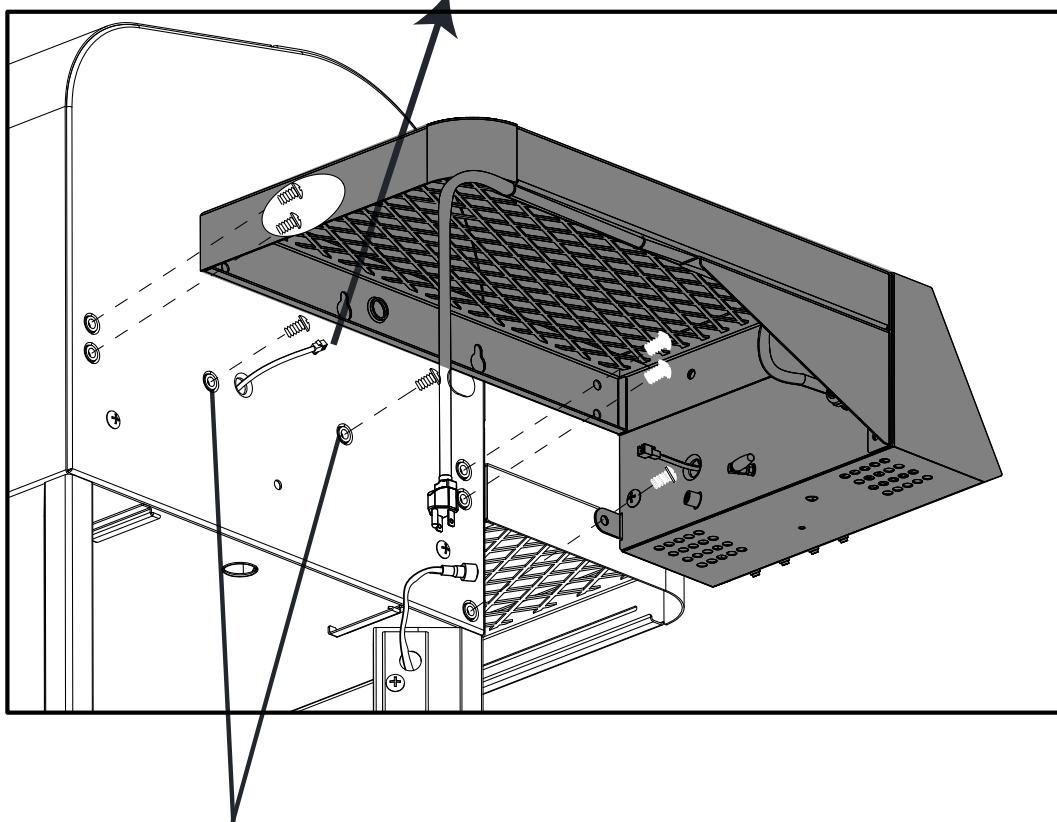
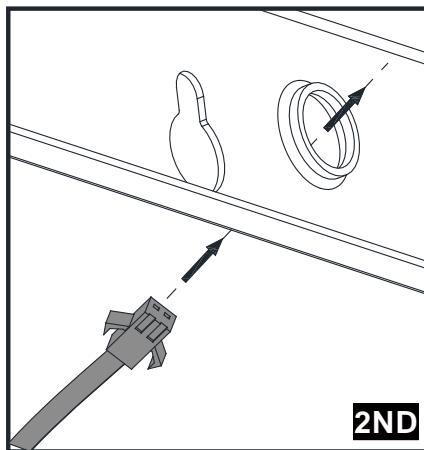


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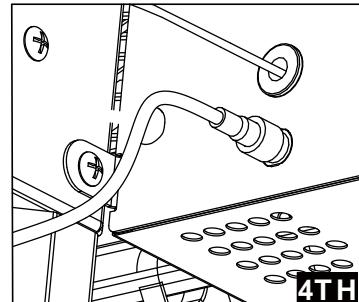
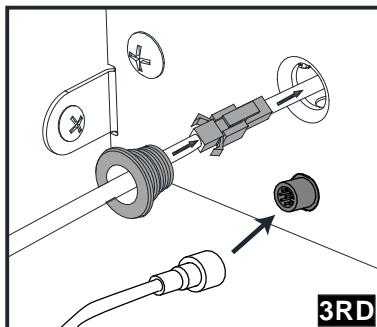
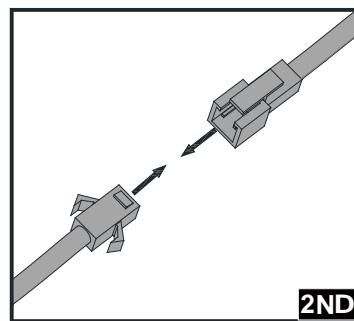
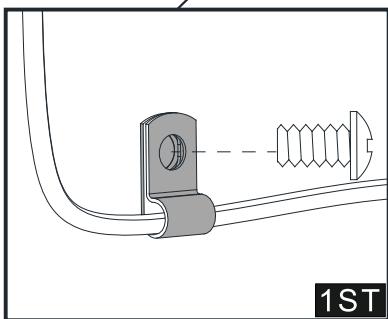
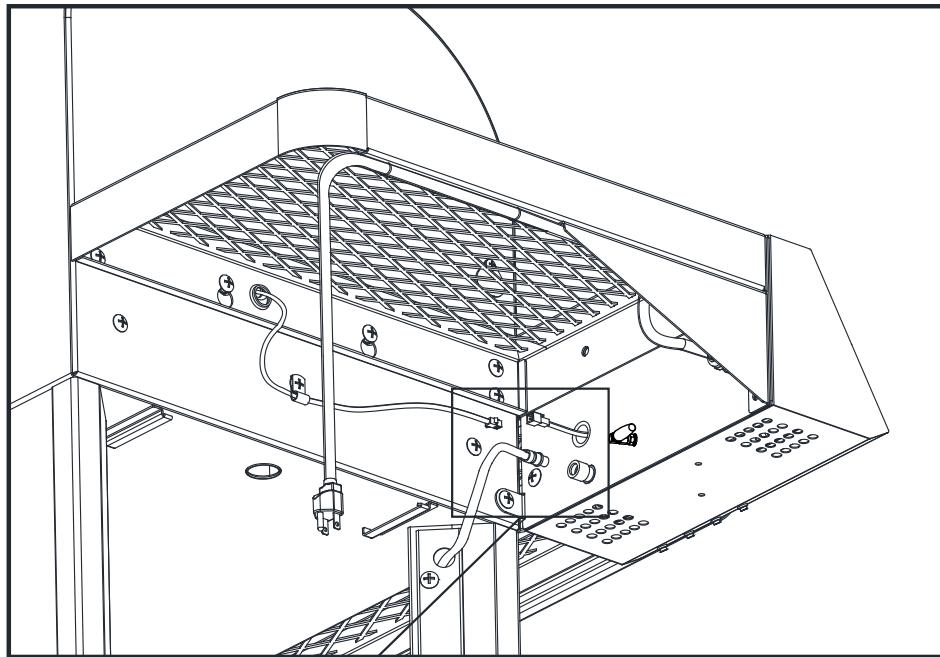
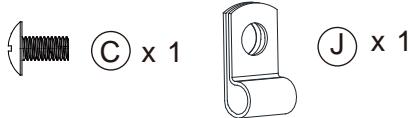


(C) x 7



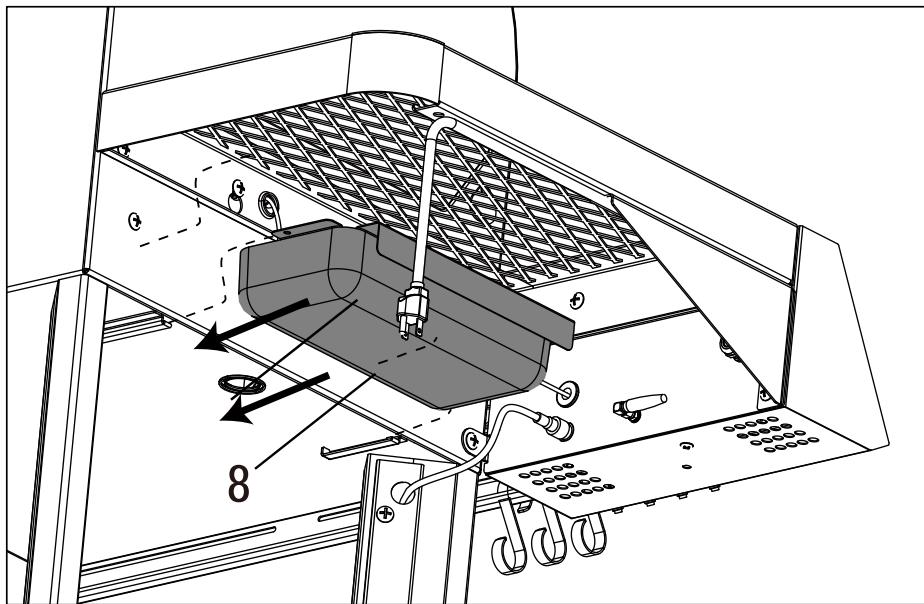
ASSEMBLY

36



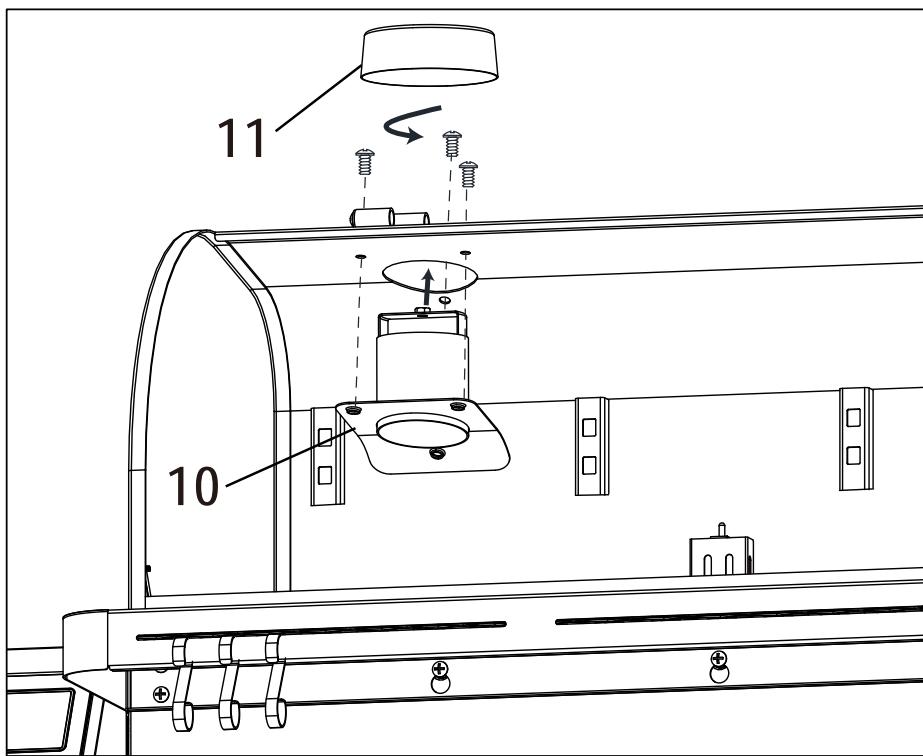
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37



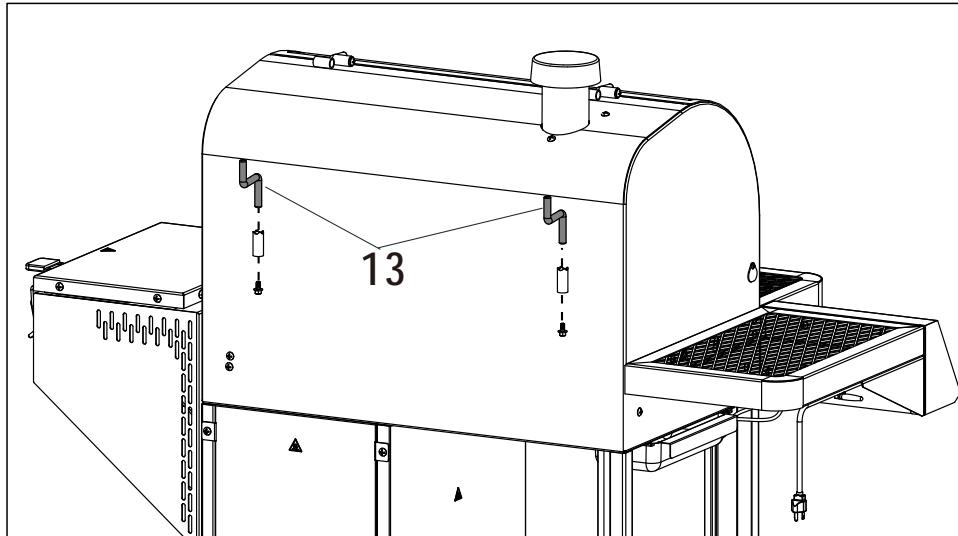
38

(C) x 3

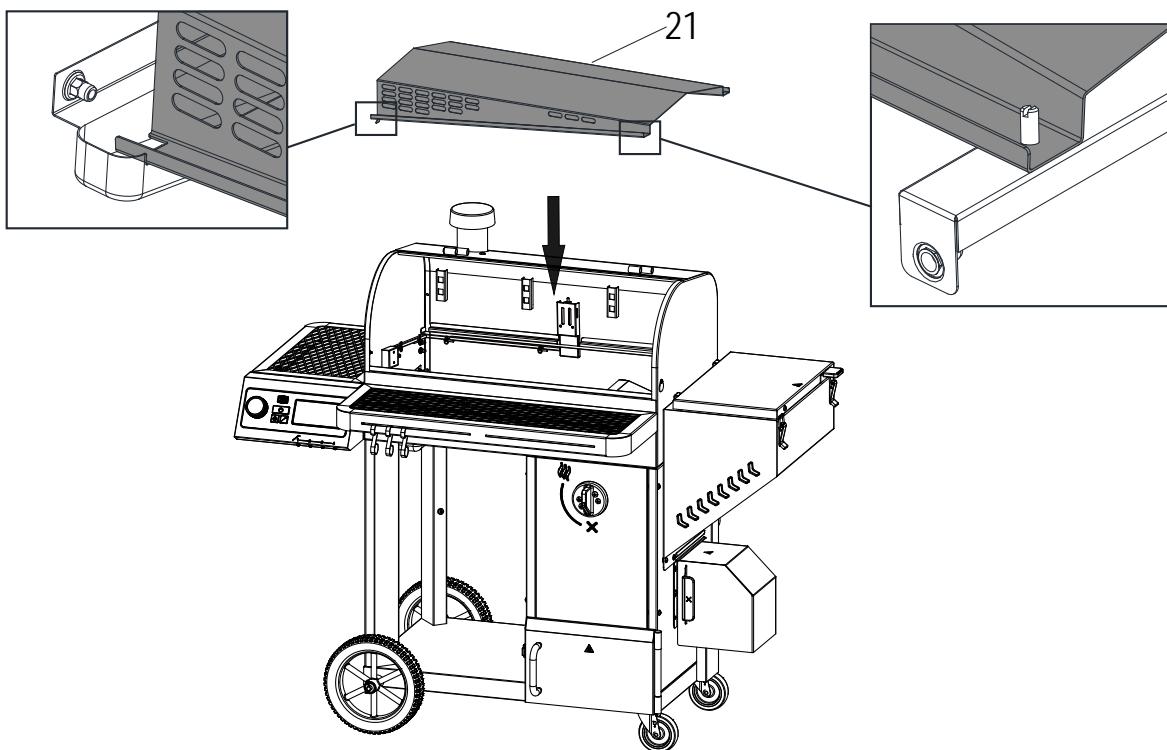


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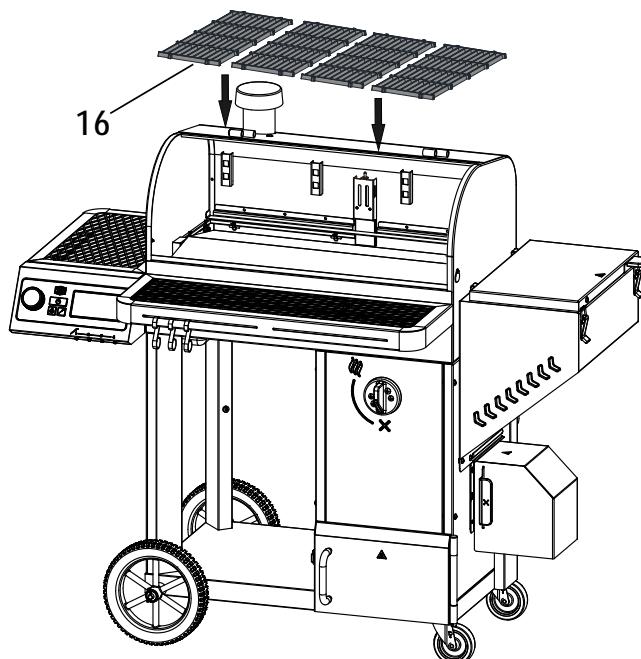


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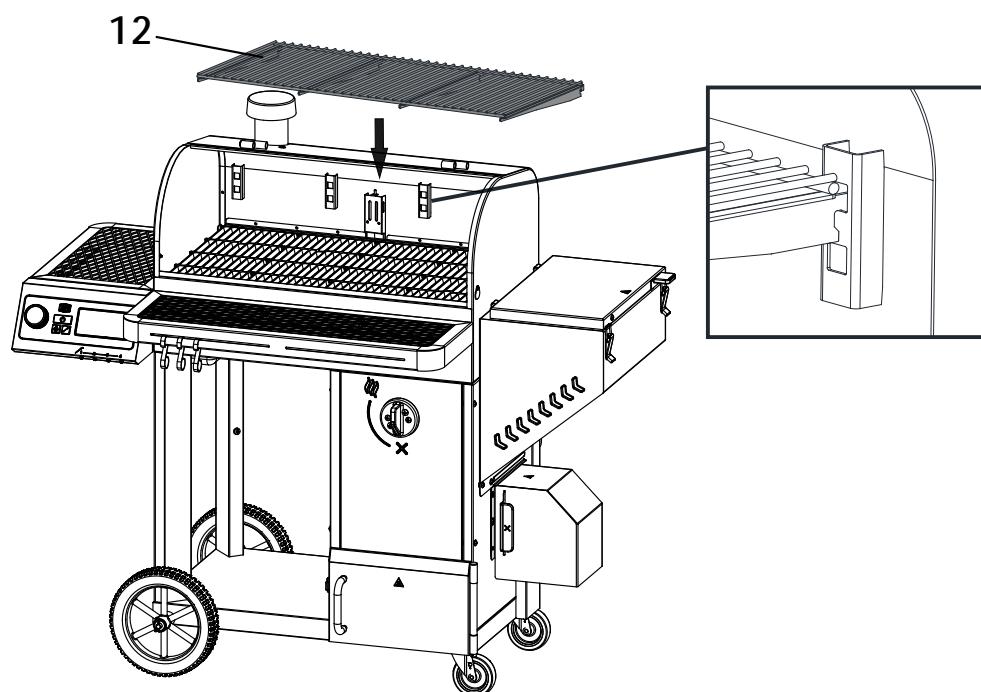


ASSEMBLY

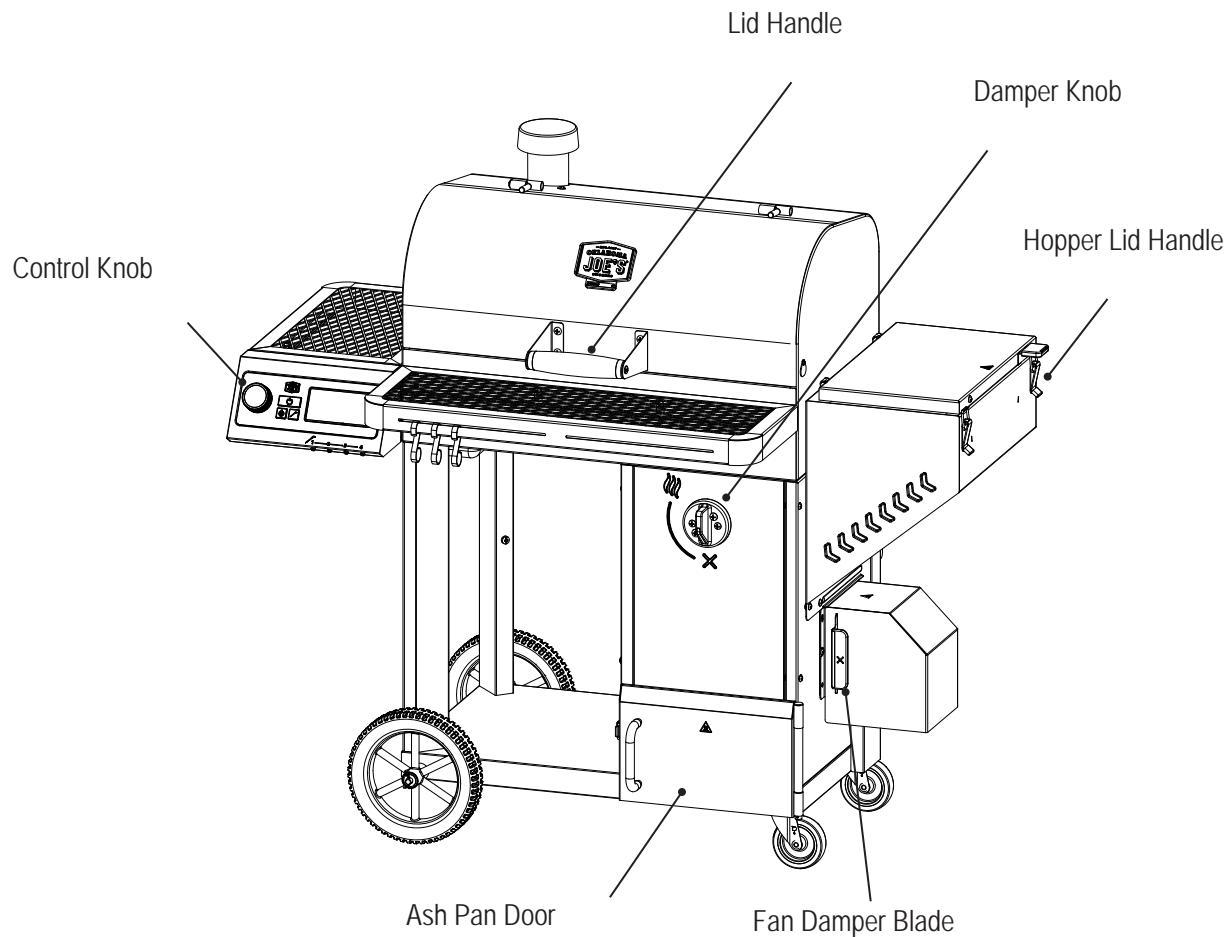
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ASSEMBLY

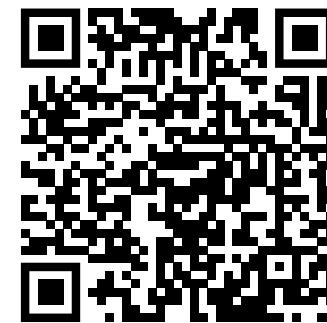


COMMON TROUBLESHOOTING

What if temperatures won't rise or I see message saying  /  /  /  on the screen?

These are both signs that you are not getting proper heat in the cooking chamber. This situation can be caused by several factors. Follow these steps to isolate and address the problem:

1. **CHECK CHARCOAL SUPPLY** - Is there sufficient charcoal in the hopper? If not, open the hopper lid slowly, load the charcoal and try again.
2. **CHECK DAMPERS** -
 - a. The Damper Knob should be rotated clockwise to the  symbol to be open. See Figure A on page 6.
 - b. The Fan Blade Damper should be pulled to slide open. See Figure B on page 6.
3. **CHECK FOR HOPPER JAM** - If your dampers are open, next you'll need to check for hopper jam. These can be caused by a number of factors such as using damp or crumbling charcoal or buildups in the hopper from the previous uses.
4. **CHECK THE FAN** - Once you've confirmed your hopper is jam free, next you'll want to check the fan is running to make sure it's working properly. Note that if the unit was left unattended for an extended period of time, the control system might turn the fan off to protect the system. Also, if the system detects that either the hopper lid or the ashpan door is open, it stops the fan. Make sure the hopper lid and the ashpan door are closed and the latches are locked.
5. **CHECK FOR ASH BUILDUP** - If your charcoal supply is ok, the dampers are open, and the fan is running, check for a buildup of ashes in the ashpan. If ashes are not draining properly, they can cover the fire-grate and prevent charcoal from igniting and/or properly burning. Here's how to assess ash buildup:
 - a. Turn off the grill and allow to cool.
 - b. Open the ashpan door.
 - c. Check for any ashes or unburnt charcoal in the ashpan. If there is a buildup, remove the fire-grate to allow the ashes and unburnt charcoal flow into the ashpan. Then remove the ashpan and empty the ash and unburnt charcoal.
6. **CHECK CHAMBER TEMPERATURE PROBE** - If there is no ash buildup, check to see if the temperature probe is malfunctioning:
 - a. Empty the hopper.
 - b. Turn the grill on and set to "250".
 - c. Allow the system to run about 2 minutes.
 - d. Using a lighter, carefully heat the tip of the internal temperature sensor on the back side of the grill wall and look for an increase in the temperature reading on the control screen.
 - e. If the temperature does not rise, check wire connections:
 - i. Turn off and unplug grill.
 - ii. Remove the control panel.
 - iii. Ensure all wires are firmly connected.
 - iv. Reassemble the control panel and assess the temperature probe with the same method.
7. **WHAT IF I SEE SMOKE FROM THE HOPPER?** - This is a sign that you are not getting proper air flow in the cooking chamber, or the hopper lid is not properly closed.
 - a. **CHECK HOPPER LID** - Is the hopper lid fully closed and the latches locked? Make sure both latches on the hopper lid are closed.
 - b. **CHECK SMOKESTACK** - If the hopper lid is fully closed, check Smokestack and Cap for any obstruction and clear if needed. Use protective gloves as the grill will be very hot!
8. **APP CONNECTIVITY** - If you are having issues connecting your mobile app to the grill please scan the QR code below and view the FAQs around WiFi and Bluetooth connection. If your problem still persists please call the Oklahoma Joe's customer service for assistance.

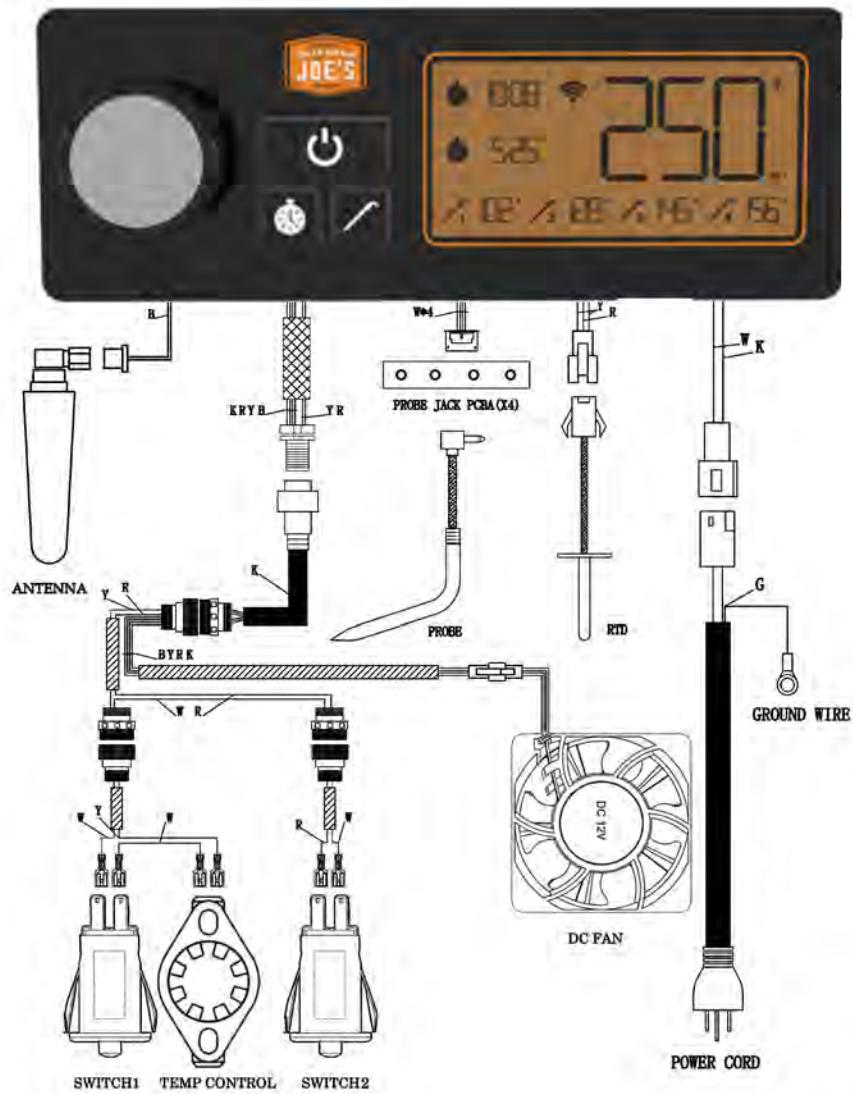


ERROR CODES

Error Code	Error Title	Display Text	Cause	Solution
E01	Fan error	FAN NoT dEt	<ul style="list-style-type: none"> The control system cannot detect the fan A fan malfunction 	<p>1. Unplug the grill from the power. 2. Remove fan shroud and ensure all wires are not damaged and connector is firmly connected. 3. Reassemble and retry.</p> <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
E04	Temperature Sensor Error.	tMP SnS Err	<ul style="list-style-type: none"> The control system cannot detect the temperature probe Temperature probe malfunction 	<p>1. Unplug the grill from the power. 2. Carefully remove rubber grommet and temperature sensor connector from rear of control panel. Ensure all wires are not damaged and connector is firmly connected. 3. Reassemble and retry.</p> <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>
E05	Cooking System Overheat	OVR tMp Err	<p>The controller detects overheating for an extended period of time. It could be due to:</p> <ul style="list-style-type: none"> Grease fire inside the unit Temperature probe malfunction 	<p>If the controller detects a sharp overheat or overheats for an extended period of time, it will turn off the fan and display E05.</p> <p>In the case of excessive heat or fire- immediately close the grill lid, unplug the grill from power and allow the grill to completely cool.</p> <p>Once the grill is cool:</p> <ol style="list-style-type: none"> 1. Open ash pan and dump excess ashes. 2. Empty grease cup. 3. Inspect the left side of the cooking chamber for grease cup. Inspect for any blockage and clean if necessary. 4. Reassemble and retry. <p>Frequently cleaning your grill will help prevent grease fires.</p> <p>If the error persists, please call Oklahoma Joe's customer service for assistance.</p>



ELECTRICAL CIRCUIT DIAGRAM • DIAGRAMA DE CIRCUITO ELECTRICO • SCHÉMA DE CIRCUIT ÉLECTRIQUE



Wire color codes:
 W : White
 R : Red
 B : Blue
 Y : Yellow
 K : Black
 G : GREEN
 A : GRAY

NOTE: Circuit diagram provided for reference only. Do not modify any circuits provided with your grill. Circuit diagram is subject to change based on product design improvements.

NOTA: El diagrama del circuito se proporciona sólo como referencia. No modifique ningún circuito suministrado con su parrilla. El diagrama del circuito está sujeto a cambios basados en mejoras en el diseño del producto.

REMARQUE: Schéma du circuit fourni à titre de référence uniquement. Ne modifiez aucun circuit fourni avec votre gril. Le schéma du circuit est sujet à changement en fonction des améliorations de la conception du produit.

NOTE: Some grill parts shown may differ slightly in appearance from those on your particular grill model. However, the operation and functioning of the parts are the same.

NOTA: Algunas partes de la parrilla que se muestran pueden diferir ligeramente en apariencia de las de su modelo de parrilla en particular. Sin embargo, la operación y el funcionamiento de las partes son iguales.

REMARQUE: Certaines parties du gril présentées peuvent différer légèrement de celles de votre modèle de gril. Cependant, le fonctionnement et le fonctionnement des pièces sont les mêmes.



LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
ALL PARTS	2 YEARS	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. RUST is not considered a manufacturing or materials defect.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts.
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty. If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations

P. O. Box 1240

Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.



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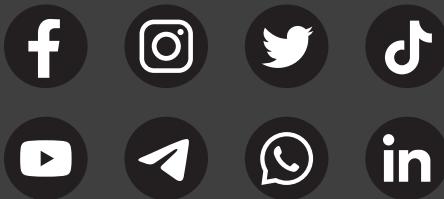




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