



Operational Instructions for the 700D4E Wi-Fi Controller

Power On


Briefly press the power button  once to turn on the grill. Upon starting, the display will first show '700', then '108', and finally display the all the default display settings.

Adjusting Grill Temperature


Starting from the default grill temperature of 275 degrees, you can adjust the temperature by pressing the knob  once. This will cause the current temperature reading to blink. To change the temperature, rotate the knob clockwise to increase or counterclockwise to decrease to your desired setting.

The increments for adjustment are in 5°F steps. Once you've selected the temperature, it will continue to blink for 5 seconds before the new setting is confirmed automatically. Temperature range is from 160°F (Smoke setting, denoted as 'S') to 450°F (High setting, denoted as 'H').


Adjusting Meat Probe Temperature

Press the knob  quickly twice. Then turn the knob either clockwise or counterclockwise to set your desired probe temperature. Wait for the display to blink for 5 seconds, after which the temperature will be set automatically.

Feed Button

Press and hold this button  to activate an extra feed of pellets to the firepot. Release the button to stop feeding pellets.

Turning Off the Grill

To turn off the grill, press and hold the power button  for 1 second. You will see 'OFF' on the display, which means the grill is shutting down.

Please note that the fan will continue to run for about 10 minutes to cool down the system completely. Do not unplug or move the grill until the fan has stopped to ensure the shutdown process completes safely.

Initial Burn Instructions (Simple version)

1. Remove the grates, grease pan, and heat baffle from the grill.
2. Open the hopper lid and check for any foreign objects inside the auger and hopper.
3. Connect the power cord to a grounded 110V AC outlet.
4. Initiate startup by pressing the power button and turning the dial to 'Smoke' (S mode). Check the following:
 - ✓ The display should show actual and preset temperatures. If a code appears, refer to the troubleshooting guide.
 - ✓ Verify the auger is turning after 2-3 minutes, as it moves slowly on low settings.
 - ✓ Feel for air blowing from the blower fan above the firepot.
 - ✓ The hot rod should start to heat up within 3 minutes.
5. Post-inspection, fill the hopper with pellets and close the hopper lid. Switch the temperature to 'High' and watch the firepot for a few minutes until pellets fall in. Wait for the pellets to ignite and produce white smoke and flames. Then, turn the grill off and let it cool.
6. Put back the grates, grease pan, and heat baffle. Power on, and set to 'Smoke' (S setting). Close the lid when smoke appears and set the temperature to 275°F after 5 minutes.
7. Let the grill run for 20 minutes, then turn to 'High' for 45 minutes to clear any residue.

You have completed all the initial checks and burn-in. Great job!

Notes:

- *Preheat the grill for 10 minutes before adding food to ensure it reaches the desired temperature efficiently.*
- *Always start with the grill on 'Smoke' setting and lid open to release white smoke, then close the lid to begin cooking.*