

NEXGRILL

OAKFORD

PELLET  GRILLS

PELLET SMOKER

Model: 910-0508, 910-0509



OAKFORD 910-0509



OAKFORD 910-0508

Owner's Guide

Guide Du Propriétaire

Guía Del Propietario

INFORMATION IMPORTANTE.
LIRE AVANT L'UTILISATION.
CONSERVER POUR CONSULTATION ULTÉRIEURE.

IMPORTANT INFORMATION.
MUST READ BEFORE OPERATING.
KEEP FOR FUTURE REFERENCE.

INFORMACIÓN IMPORTANTE.
LEER ANTES DE USAR EL PRODUCTO.
GUARDE ESTA GUÍA PARA FUTURAS CONSULTAS.

**A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN
REQUIRED CLEARANCES (AIR SPACES) TO
COMBUSTIBLE MATERIALS. IT IS OF UTMOST
IMPORTANCE THAT THIS PRODUCT BE INSTALLED
ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

FOR OUTDOOR USE ONLY.
Not for commercial use.

POUR USAGE EXTÉRIEUR SEULEMENT.
À usage non commercial.

PARA EXTERIOR SÓLAMENTE.
No apto para uso comercial

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PLEASE READ THIS ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS PELLET FUEL-BURNING APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. SAVE THESE INSTRUCTIONS.

LIRE LE GUIDE AU COMPLET AVANT D'INSTALLER ET D'UTILISER LE BARBECUE AUX GRANULES. LE NON-RESPECT DES INSTRUCTIONS PEUT CAUSER DES DOMMAGES, DES BLESSURES OU LA MORT. CONSERVER LE GUIDE.

LEA ESTE MANUAL EN SU TOTALIDAD ANTES DE INSTALAR Y UTILIZAR ESTE ARTEFACTO CON COMBUSTIÓN A PELLETS. EL INCUMPLIMIENTO DE ESTAS INSTRUCCIONES PODRÍA PROVOCAR DAÑOS MATERIALES, LESIONES FÍSICAS O INCLUSO LA MUERTE. GUARDE ESTAS INSTRUCCIONES.

CONTACT LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA.

CONTACTER LES AUTORITÉS LOCALES EN MATIÈRE D'INCENDIE ET DE BÂTIMENT POUR CONNAITRE LES RESTRICTIONS ET EXIGENCES D'INSTALLATION DANS VOTRE RÉGION.

COMUNÍQUESE CON LAS AUTORIDADES LOCALES DE CONSTRUCCIÓN O INCENDIOS PARA CONOCER LAS RESTRICCIONES Y LOS REQUISITOS DE INSPECCIÓN PARA LA INSTALACIÓN EN SU ZONA.

IMPORTANT SAFETY INFORMATION

WARNING! Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- 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 and 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 cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

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.



Questions, problems, missing parts?

Before returning to your retailer, call our customer service department at 1-800-913-8999 in USA and 1-800-648-5864 in Canada, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday. CustomerService@GrillServices.com



WARNING! Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

WARNING! If fire occurs:

- Keep away from the appliance and immediately call your local fire department.
- Do not try to move appliance, smother fire, or put water on the fire
- Keep the appliance clean – refer to the Care and Maintenance Instructions.

CAUTION! Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

WARNING!

- Do not use heating grade pellets. Use only cooking grade pellets manufactured of 100% natural wood that is intended for pellet grill usage.
- We recommended using pellets with the following specifications: 8,000-8,500 BTU/LB with ash content less than 1%.
- Do not use pellet fuel labeled as having additives.
- Never put wood chips or chunks into the hopper.
- Only use dry pellets. If the grill was stored with the hopper full, check the pellets to ensure that they are completely dry before use. Hardwood pellets can absorb moisture in wet or humid environments, causing them to expand and possibly obstruct or jam the auger system.
- Never allow the hopper to empty while the grill is in operation. Make sure to fill the pellet hopper with enough pellets before use or refill the pellet hopper as necessary.

CALIFORNIA PROPOSTION 65

CALIFORNIA RESIDENTS ONLY:



WARNING! This product can expose you to chemicals including wood dust and soot, which are known to the state of California to cause cancer.



WARNING! This product can expose you to chemicals including carbon monoxide, which is known to the state of California to cause birth defects or other reproductive harm.

For more information, go to: www.P65Warnings.ca.gov.

SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your grill will provide safe and reliable service for many years. However, extreme care must be used as the grill produces intense heat that has a potential to cause injury when misused. When using this appliance, basic safety practices must be followed, including the following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- This outdoor cooking appliance is not intended to be installed in or on boats and other recreational vehicles.
- Do not use this grill under any overhead combustible construction including ceilings or overhangs.
- **WARNING!** Keep children and pets away. Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time.
- Do not store items of interest to children around or below the grill.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and **should not** be worn while cooking.
- Always use heat-resistant gloves or mitts when handling particularly hot components.
- When using the grill, do not touch the warming rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.
- Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.
- Never lean over an open grill.
- Grease is flammable. Let hot grease cool before attempting to handle it. Clean out the grease tray and grease bucket often to avoid build-up.
- Do not use water to control flare ups or extinguish the fire. Turn off the grill, unplug the power cord, and wait for the grill to cool down.
- Always have the grease system properly installed while operating this grill. Never operate without a grease bucket in place under the side shelf.
- Dispose of ashes after the grill has completely cooled following a proper shutdown. Wait until grease and ash are completely cooled before disposing.
- Wait until the fuel is extinguished and the grill is completely cool before moving, covering, or storing the grill.
- Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.
- Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.
- Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.
- To reduce the risk of fire, remove pots and pans while the operating appliance is unattended.
- Do not use accessories that are not specified for this appliance.
- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- 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 non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

CAUTION: ELECTRICAL COMPONENTS



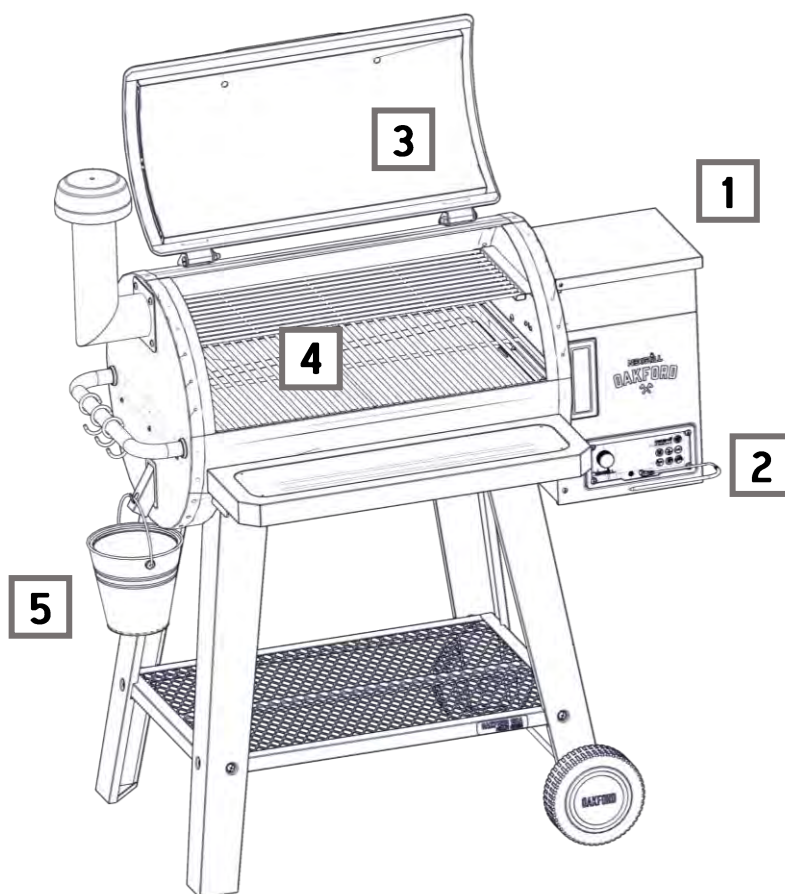
- Disconnect the electric power before servicing. Do not attempt to clean or repair the grill while it is connected to an electricity source.
- The external electrical power source used for this appliance must be electrically grounded in accordance with local codes.
- Check the plug receptable before use. Do not plug in the grill if it is damaged.
- Make sure that the power cord does not come in contact with any hot surfaces.
- Do not cut or remove the grounding prong from the plug. Only use a GFCI protected circuit to power the grill.
- High voltage used to power the grill can cause electric shock, or even death. Do not immerse any electronic or heating element in liquid. Do not use near any source of water or in the rain.
- When unplugging the grill, never pull from the cord. Always pull from the plug itself.



CAUTION:

Do not install or use grill within 36 in (92 cm) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.

PELLET SMOKER SYSTEM



Illustrated with OAKFORD 715

1 HOPPER

The large capacity hopper is equipped with rear-access pellet cleanout and can hold enough pellets for an all-day smoking session. The sight glass shows the fuel remaining in the hopper.

4 LARGE COOKING AREA

The porcelain-coated, easy clean, cooking grates will hold plenty of food for all your guests. The top warming rack can be removed to accommodate larger pieces of meat.

2 CONTROLLER

Built-in precise temperature control technology can be used to set and adjust the temperature, and cooking options.

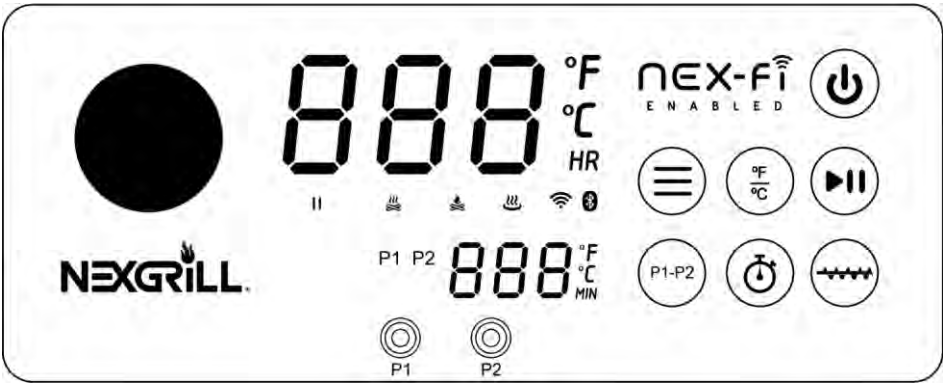
5 GREASE SYSTEM

Any grease that drips onto the grease tray channels into the bucket. We recommend using aluminum liners for the grease bucket for quick and easy clean up.

3 LID AND FIREBOX

The high temperature resistance coating helps prevent rusting and cracking over time, keeping your grill looking better for longer. The gasket around the lid helps trap the smoke, delivering a more smoky flavor for your culinary experience.

CONTROLLER GUIDE



CONTROL DIAL

Turn this control dial to adjust the values for the timer, meat probe temperature, and grill temperature. Push the control dial to confirm new targeted value. The grill temperature can be adjusted in 5 °F (3 °C) increments. During cooking, push the knob to display the current grill set temperature.



POWER

Press to turn on the controller. When finished cooking, press again to enter the automatic shutdown process.



MODE

Press to cycle between the three preset operating modes. Press the control dial to confirm mode selection with default a temperature or adjust the temperature before selecting by rotating the control dial.

	SMOKE MODE Pre-programmed for slow smoking, this program has a default temperature of 225°F (107 °C).
	GRILL MODE Using a PID algorithm for accurate temperature control, this program has a default temperature set to “HI” (above 550°F (288 °C) depending on model).
	WARM MODE Preset to only 180 °F (82 °C), this mode is specifically used to keep food warm. If selected, the grill will automatically switch to WARM when P1 has reached the target temperature.



TEMPERATURE UNIT

Press to switch the temperature scale between Fahrenheit and Celsius.



PLAY/PAUSE

Initially used to start the ignition process once a cooking mode is selected, this can be pressed while cooking to pause the program. It will help prevent auger overfeeding pellets due to a temperature decrease (e.g. lid open). When paused, or once it is powered on, the grill will be in standby and the “||” (pause) icon will illuminate.

Press it again to resume the last program. If no action is taken within five minutes, the grill will enter the shutdown process.



PROBES

This Oakford Pellet Grill can operate up to four temperature probes to help you cook a variety of foods to perfection. Press to cycle through each probe connected. Once the index is displayed (P1, P2, etc.), press and hold for three seconds to set the target temperature. Use the control dial to change the temperature value and press it to confirm the value.



TIMER

Press to set a timer in minutes and hours. The controller will alarm once the time has expired.

To set a timer:

1. Press the button. The lower number display will flash. Adjust the minute value using the control dial. Push the control dial to confirm.
2. Now, the upper number display will flash. Adjust the hour using the control dial. Push the control dial to confirm and start the timer.

The “HR” and “MIN” symbols will flash, indicating that the timer is running. Press the button to check remaining time. Press and hold the button for 3 seconds to cancel the timer.



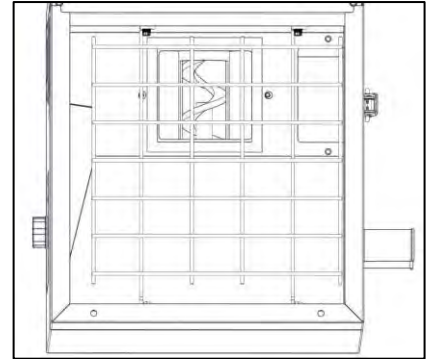
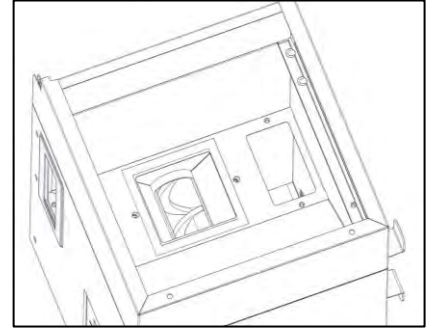
PRIME

Press to run the auger for 30 seconds before or after cooking. If more time is needed to load or empty pellets from the auger tube, press the button again once it stops flashing. Press and hold for 3 seconds to cancel this action.

OPERATING INSTRUCTION

BEFORE FIRST USE

1. Remove all packaging materials from the grill.
2. Open the grill to make sure the warming rack, cooking grids, diffuser and grease tray are properly installed.
3. Open the hopper lid and verify there are no foreign objects obstructing the auger.
4. Make sure the hopper safety guard is in place and the pellet cleanout door is closed and locked.
5. Fill the hopper with your choice of pellets to your desired fuel level and close the hopper lid.
6. Make sure the power cord is connected to the grill before plugging the other end into a grounded electronic outlet.
7. Turn on your grill by pressing the power button on the controller.
8. Open the grill lid.
9. Prime the auger tube by pressing the PRIME button, which activates the auger for 30 seconds. Repeat this cycle until you hear pellets dropping into the fire pot. Press and hold PRIME for 3 seconds to stop it.
10. Using the control dial, set the temperature to 400 °F (204 °C) and press the dial to confirm.
11. Press PLAY/PAUSE to start the ignition process.
12. Once the grill has lit, close the grill lid. During ignition, there may be a large amount of smoke coming from the grill.
13. While monitoring the grill, let it run for at least 30 minutes. This will remove manufacturing process oils and help season the grill.
14. After the seasoning is done, press the power button to begin the automatic shutdown process.
14. Once the grill has been properly shut down and cooled, unplug the grill from the power source.
15. Open the lid and clean the cooking grates and warming racks with a grill brush or wood scraper.
16. Clean thoroughly following the instructions in "Care and Maintenance Instruction" section.
17. Once your grill is cleaned, make sure all parts are reinstalled properly before use.



EACH AND EVERY USE

Follow the steps every time you operate your Oakford pellet grill:

1. Make sure the hopper is filled with enough pellets. Refer to the pellet fuel indicator on the hopper for recommended pellet quantity.
2. Clean and dispose of any residual ash and grease. Inspect for creosote buildup. Remove accumulated grease and creosote to reduce the risk of fire.
3. Always plug the power cord into a grounded outlet.
4. Open the grill lid while lighting.
5. Use the Nexgrill app to enhance your grilling experience.

LIGHTING YOUR GRILL - AUTOMATICALLY

Make sure your grill is properly setup and ready for use.

1. Open the grill lid and verify all the components are in place.
2. Ensure the hopper does not contain foreign objects and is filled with enough barbecue pellets.
3. Be certain the auger is primed and ready for use. If not, review PRIME function for proper setup.
4. Plug the power cord into a properly grounded electrical outlet and press the POWER button.
5. Press PLAY/PAUSE, or first enter the desired cooking mode and temperature. If nothing was entered, the grill will start with a default target temperature of 360 °F (182 °C). Within 5 minutes smoke should be visible. If not, turn off the controller and wait 5 minutes before repeating.
6. Once the grill has lit, close the lid. Set the desired cooking mode and temperature if not already entered.

OPERATING INSTRUCTION

LIGHTING YOUR GRILL - MANUALLY

Make sure your grill is properly setup and ready for use.

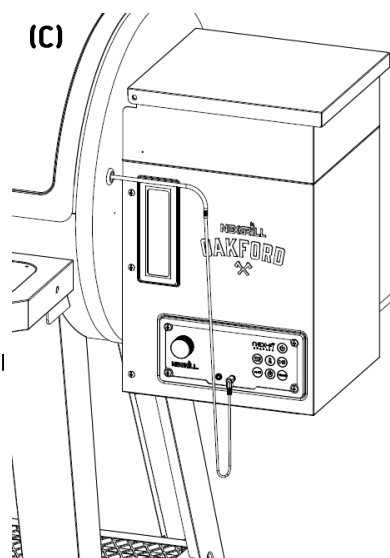
1. Open the grill lid and remove the grids, grease tray and diffuser.
2. Ensure the hopper does not contain foreign objects and is filled with enough barbecue pellets.
3. Check that the fire pot is clean and does not contain any foreign objects.
4. Plug the power cord into a properly grounded electrical outlet.
5. The auger should be primed and ready for use. If not, review PRIME function for proper setup.
6. Add a handful of barbecue pellets to the fire pot.
7. Add a natural wood fire starter or gel to the fire pot.
8. With a long match or lighter, ignite the fire starter.
9. After the pellets are burning well, replace the diffuser, grease tray and grids.
10. Press the POWER button.
11. Press PLAY/PAUSE. Observe that more pellets have been added and are burning properly.
12. Once the grill has lit, close the lid.
13. Set the desired cooking mode and temperature if not already entered.

USING TEMPERATURE PROBES

Use the provided meat probe to control your OAKFORD pellet grill by following the steps below:

1. Plug the meat probe into the port at the bottom of the controller*, then route the probe through the opening hole on the left side of the cooking chamber (C). Make sure to wear heat protective gloves.
2. Insert the temperature probe into the thickest part of your choice of meat.
3. Place your food on the cooking grate and close the grill lid.
4. Refer to Controller Feature page for instructions set targeted probe temperature.

***AUTO-WARM FEATURE:** With the meat probe connected to port P1, set the target temperature desired for the food to activate the auto-warm feature. This feature will automatically reduce the set grill temperature to 180 °F (82 °C) and display the WARM icon after the probe temperature hits its targeted temperature. The grill will maintain at WARM setting (for a maximum of 10 minutes) as it awaits the next user input. This is to help prevent food from overcooking if the user is not present when the set meat probe temperature has been reached. To avoid this auto warm feature, please use ports P2 instead. Alternatively, you can turn off this feature through the “NEX-Fi” APP.



TURNING OFF YOUR GRILL

When your cooking is done, your OAKFORD must be properly turned off to clear the fire pot of any remaining pellets and ashes. Use this procedure to properly turn off your grill after each use.

1. Open the lid, remove all meat probes and food.
2. With the lid still open, press the Power button to begin the automatic shutdown process. During this process, the fan will continue to run until the grill temperature falls below 130 °F (54 °C), at least 15 minutes, to assist with the burn off process. Do not unplug the grill until after the fan has completed this process and turned off.
3. Unplug the grill from the power source.
4. Wait until the grill has cooled down before storing it for your next cook out.

CARE AND MAINTENANCE INSTRUCTIONS



CAUTION!
MAKE SURE THAT THE GRILL IS COOLED AND PLUG UNPLUGGED FROM THE POWER SOURCE BEFORE PERFORMING ANY CLEANING OR MAINTENANCE.

INTERIOR

COOKING GRATES

- After the grill has cooled, scrub both sides of the cooking grates with a wire-bristled grill brush.
- Any stubborn, baked-on food residue can be scraped off with a scraper.
- Grates can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly.
- The cooking grates should be cleaned after each use.

GREASE SYSTEM

- Remove the cooking grids and scrape food and grease residue off the grease tray using a scraper or grill brush.
- Grease tray can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly.
- Grease cup can be lined with foil grease cup liners for easy clean-up.
- The grease tray should be cleaned after each use. The grease cup should be emptied once it reaches $\frac{3}{4}$ full.

INTERIOR SURFACES

- Brush or scrape off any grease or debris accumulated on the interior surfaces using a scraper or grill brush.
- Vacuum ash and food remnants out of the bottom of the firebox and firepot.
- All surfaces can be washed with mild, soapy water and/or a mild degreaser. Dry thoroughly.
- Interior surfaces should be monitored and cleaned when build-up of grease and debris has accumulated, but not less than twice per year.

EXTERIOR

COATED AND PLASTIC SURFACES

- After the grill has cooled completely, exterior surfaces can be wiped down with a mild mixture of soap and water. Dry thoroughly.
- Do not use abrasive cleaners.

STAINLESS STEEL (APPLICABLE ON SOME MODELS)

- Use a stainless-steel cleaner and non-abrasive, lint-free cloth to clean stainless steel components.
- Always rub in the direction of the grain to avoid scratches and do not use paper towels.

DO NOT SPRAY THE GRILL WITH A GARDEN HOSE OR POWER WASHER TO PREVENT DAMAGE TO ELECTRICAL COMPONENTS.

STORAGE

- Always store your grill with a cover between uses to prevent corrosion or other damage to the grill, especially if it is stored in a rainy or humid environment.
- Do not store the grill with the hopper and/or auger full of pellets, especially in wet or humid conditions. Moisture will expand the pellets and can lead to an auger jam. Use the pellet quick release door located at the back of the hopper to empty leftover pellets into a container and burn off any pellets remaining in the auger before storage.
- Store spare wood pellets in an airtight container, away from heat-producing appliances, moisture, and other fuel containers. Before use, check the freshness of your pellets by breaking one in half. The pellet should break with a snap. If it crumbles, that means your pellet is not fresh and will impact the performance of the grill.



- **Creosote – Formation and need for removal.** When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
- The grease duct should be inspected at least twice a year to determine when grease and/or creosote build up has occurred.
- When grease or creosote has accumulated, it should be removed to reduce risk of fire.

TROUBLESHOOTING

ERROR CODES

On a rare occasion, your controller would detect an issue and you may see an error code displayed on the controller. Please refer to the following table for descriptions and solutions:

ERROR CODE	ERROR DESCRIPTION	SOLUTION
ER1	Firebox thermocouple sensor failure	This error will occur when the thermocouple has lost connection to the controller due to a loose wire connection or failure of the thermocouple, which will require a replacement.
ER2	Ignition failure	This error will occur when the grill fails to detect a temperature increase within 15 minutes of temperature set, indicating a failure to ignite. Ambient temperature, clogged auger tube, lack of pellets, ash build-up, etc. can impact ignition. Check the pellet feed system and restart the grill.
ER3	High Temperature Limit Failure	This error will occur when the grill temperature exceeds 675 °F (357 °C). Let the grill cool down, then turn off the grill. Restart the grill after clearing out the remaining pellets from the firebox.
ER4	Low Temperature Limit Failure	If the grill temperature falls too far below the set temperature, this code will appear. This can happen when grilling with the lid open. In that case, the user can clear the error code by pushing the control dial. If not cooking with the lid open, it may indicate that the igniter has gone out. In that case the user should shut down the grill and empty out the burn pot before restarting.
ER5	Probe Communication Failure	This error will occur if a temperature probe plugged into port P1 that has a set target temperature loses connection. Verify that the meat probe is properly connected to the controller. If problem persists, the probe will need to be replaced.
ER9	Network Communication Failure	If the controller was previously connected to the Wi-Fi network, this error indicates that the internet is not working and/or the connection to the Wi-Fi network has been disconnected. Restart your grill, make sure where you grill has a strong Wi-Fi signal.

NOTE: To dismiss an error code, push the control dial.

GIVE US A CALL

For help or replacement parts,
please call our customer service
department at: 1-800-913-8999,
8 a.m. - 5 p.m., PST,
Monday-Friday.



IMPORTANT:

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
What do I do if the auger jams?	1. Unplug the grill and wait for it to cool down. 2. If the jam cannot be broken up from the pellet hopper opening, the auger and motor may need to be removed. 3. Contact customer service for help with removing the auger to clear it.
Why is the temperature of my pellet grill fluctuating?	Temperature fluctuations are normal. Any significant fluctuation could be the result of wind and ambient temperature, pellet quantity, or lack of maintenance. Avoid using the pellet grill when it is windy or raining outside.
Why is the fire not remaining lit?	Excess ash in the burn pot can cause this by covering the igniter and preventing the pellets from burning. Unplug the grill and wait for it to cool down, then remove the cooking grids, grease tray, and heat diffuser. Remove any pellets and ash from the burn pot. A vacuum with a hose attachment is ideal to remove ashes from the burn pot.
Why is the grill not heating to the set temperature?	This is typically due to the burn pot not getting enough oxygen to achieve the desired temperature. Inspect the burn pot and make sure it does not contain too much ash. Check the hopper and add more pellet if necessary. Replace them if they are damp. You should also check the fan to make sure it is working.
How do I avoid flare-up?	If you are cooking food that contain a lot of fat/grease, keep the temperature at or below 350 °F (177 °C) to avoid flare-up.

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your grill, please refer to the replacement parts list. Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

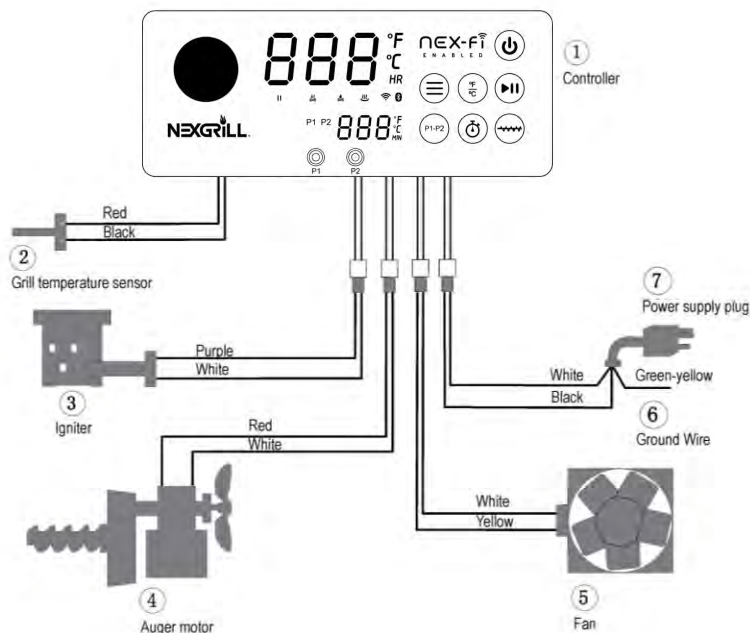
THE FOLLOWING INFORMATION IS REQUIRED TO ENSURE THE CORRECT PART IS ORDERED:

- Oakford™ pellet grill model number
- Serial number
- Part number
- Description
- Quantity

TO OBTAIN REPLACEMENT PARTS, PLEASE CONTACT OUR CUSTOMER SERVICE HOTLINE

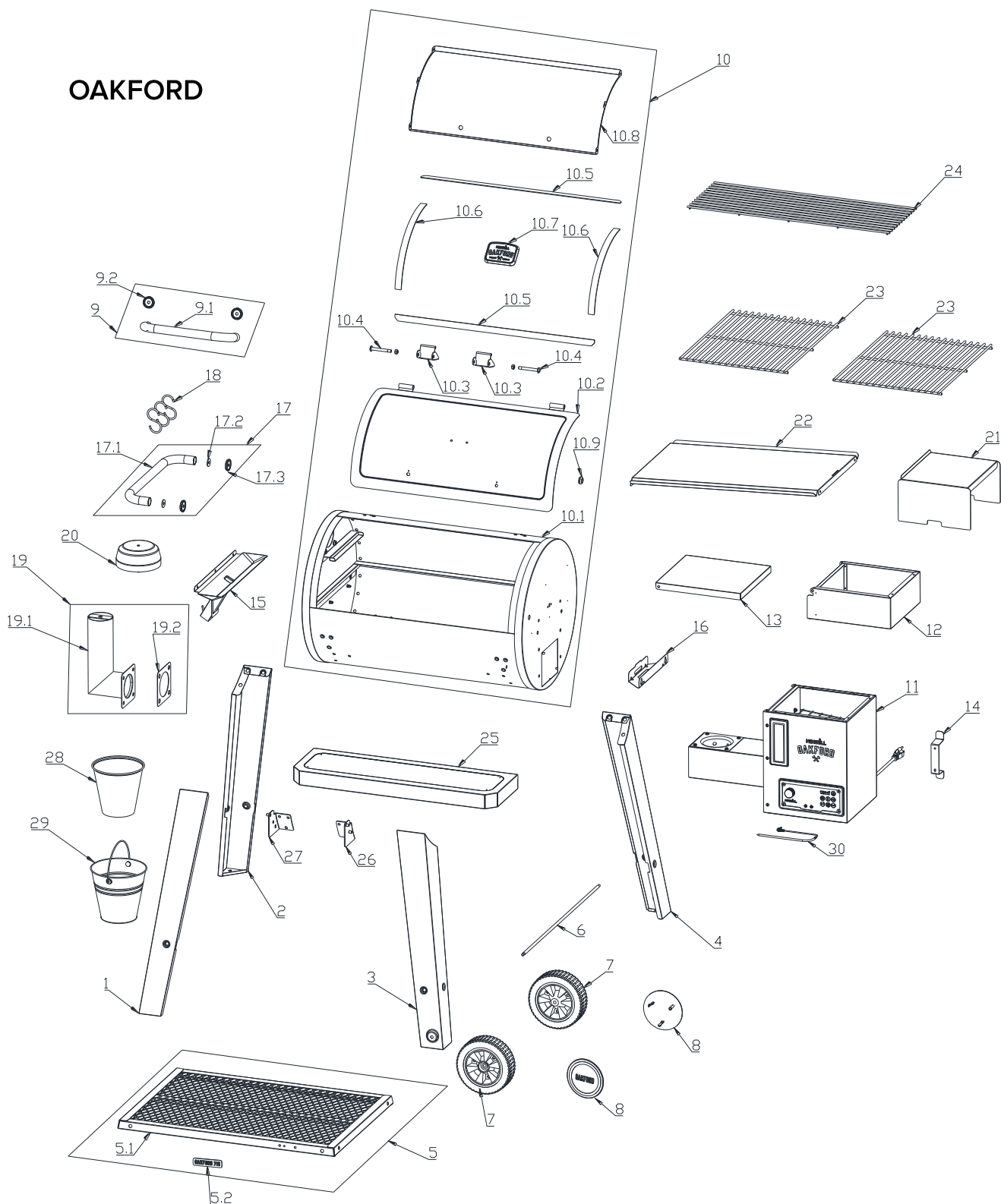
1-800-913-8999 in USA 8 a.m.-5 p.m., PST. Monday-Friday.

ELECTRICAL CIRCUIT DIAGRAM



PRODUCT EXPLODED VIEW

OAKFORD

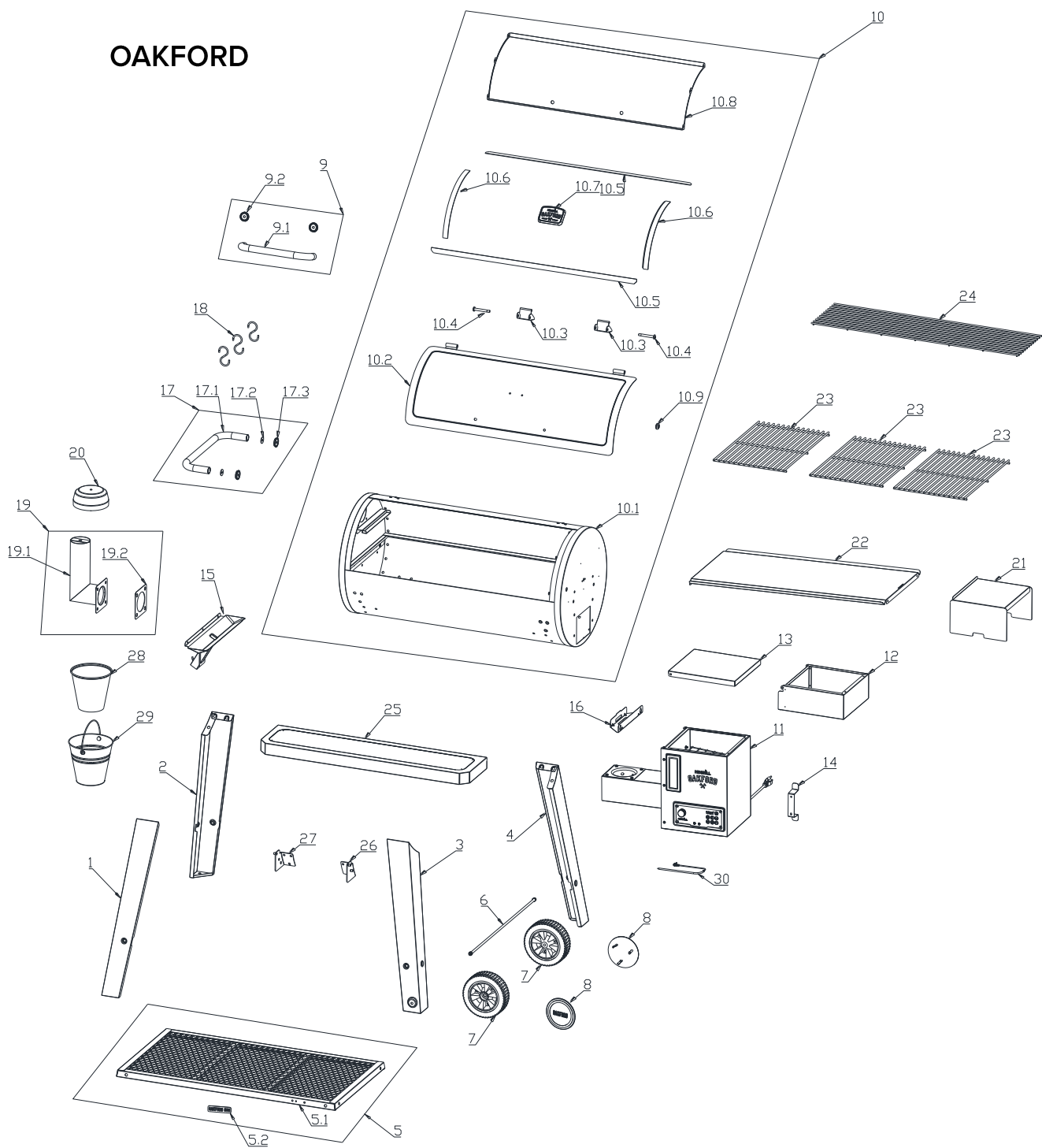


OAKFORD REPLACEMENT PARTS

NO.	PART (DESCRIPTION)	QTY	NO.	PART (DESCRIPTION)	QTY
1	Leg, Front Left	1	13	Hopper Lid	1
2	Leg, Rear Left	1	14	Power Cord Bracket	1
3	Leg, Front Right	1	15	Grase Trough	1
4	Leg, Rear Right	1	16	Grease Tray Bracket	1
5.1	Cart Bottom Shelf Assembly	1	17.1	Barrel Handle Assembly	1
5.2	Cart Bottom Shelf Badge	1	17.2	Barrel Handle Gasket	2
6	Axle	1	17.3	Barrel Handle Bezel	2
7	7"Wheel	2	18	S Hook	3
8	Wheel Cap	2	19.1	Chimney Assembly	1
9.1	Lid Handle Assembly	1	19.2	Chimney Gasket	1
9.2	Lid Handle Bezel	2	20	Chimney Cap	1
10.1	Firebox Assembly	1	21	Diffuser	1
10.2	Lid Assembly	1	22	Grease Tray	1
10.3	Lid Hinge	2	23	Cooking Grid	2
10.4	Lid Axle Assembly	2	24	Warming Rack	1
10.5	Lid Sealing Gasket A	2	25	Front Table	1
10.6	Lid Sealing Gasket B	2	26	Front Table Right Bracket	1
10.7	Lid Badge	1	27	Front Table Left Bracket	1
10.8	Lid Inner	1	28	Foil Liner	1
10.9	Silicone Sealing Ring	1	29	Grease Bucket	1
11	Hopper Assembly	1	30	Meat Probe	1
12	Hopper Extension	1		Hardware	1

PRODUCT EXPLODED VIEW

OAKFORD

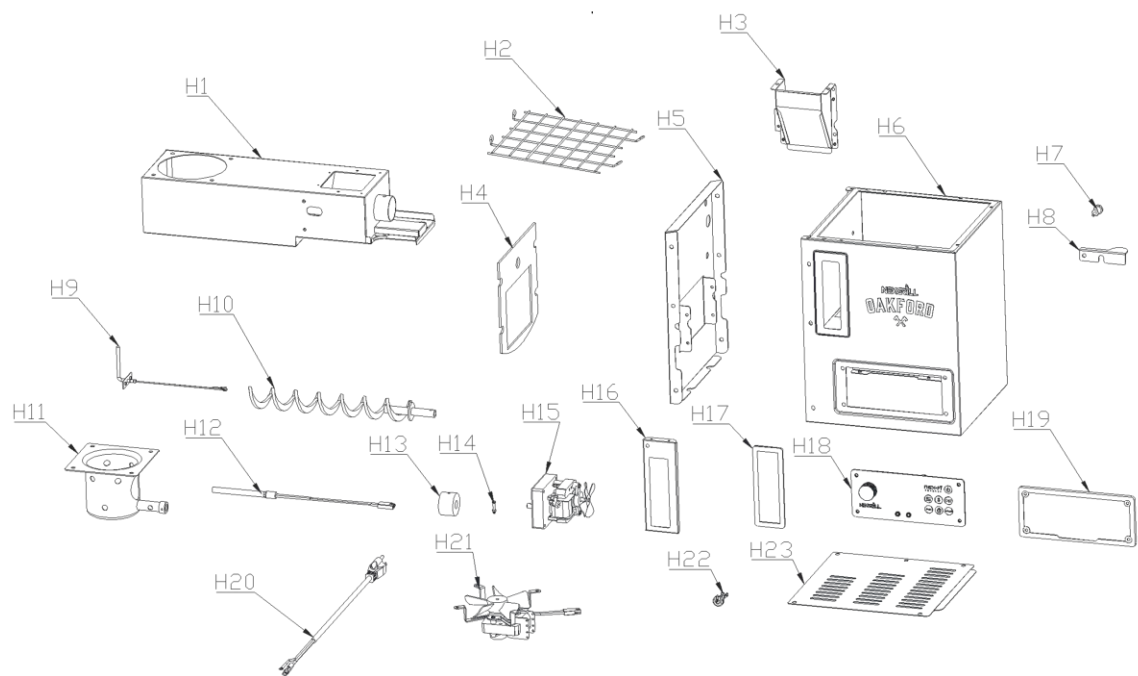


OAKFORD

REPLACEMENT PARTS

NO.	PART (DESCRIPTION)	QTY	NO.	PART (DESCRIPTION)	QTY
1	Leg, Front Left	1	13	Hopper Lid	1
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5.1	Cart Bottom Shelf Assembly	1	17.1	Barrel Handle Assembly	1
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9.2	Lid Handle Bezel	2	20	Chimney Cap	1
10.1	Firebox Assembly	1	21	Diffuser	1
10.2	Lid Assembly	1	22	Grease Tray	1
10.3	Lid Hinge	2	23	Cooking Grid	3
10.4	Lid Axle Assembly	2	24	Warming Rack	1
10.5	Lid Sealing Gasket A	2	25	Front Table	1
10.6	Lid Sealing Gasket B	2	26	Front Table Right Bracket	1
10.7	Lid Badge	1	27	Front Table Left Bracket	1
10.8	Lid Inner	1	28	Foil Liner	1
10.9	Silicone Sealing Ring	1	29	Grease Bucket	1
11	Hopper Assembly	1	30	Meat Probe	1
12	Hopper Extension	1		Hardware	1

HOPPER REPLACEMENT PARTS



NO.	PART (DESCRIPTION)	QTY	NO.	PART (DESCRIPTION)	QTY
H1	Auger Housing	1	H13	Auger Nylon Bushing	1
H2	Hopper Safety Guard	1	H14	Shear Pin	1
H3	Pellet Discharge Chute	1	H15	Auger Motor	1
H4	Hopper Gasket	1	H16	Sight Glass Bracket	1
H5	Hopper Mounting Bracket	1	H17	Sight Glass	1
H6	Hopper Shell Assembly	1	H18	Controller	1
H7	Evacuation Door Latch Screw	1	H19	Controller Frame	1
H8	Evacuation Door Latch	1	H20	Power Cord	1
H9	RTD	1	H21	Fan	1
H10	Auger	1	H22	Power Cord Strain Relief	1
H11	Fire Pot	1	H23	Hopper Bottom Panel	1
H12	Igniter	1			

LIMITED WARRANTY

The manufacturer warrants to the original consumer-purchaser **ONLY** that this product (*Model # 910-0508, 910-0509*) 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 photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination. Nexgrill's obligation is limited to repair, replacement, or depreciated value, at the option of Nexgrill.

All Pellet Grill Models	WARRANTIES
Firebox and all components not covered below	5 years
Electrical Components	3 years
Cooking grates	3 years

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of 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 reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. **This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions 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. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty.** This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. 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 documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. 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 for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Nexgrill Customer Relations
14050 Laurelwood Pl
Chino, CA 91710**

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-800-913-8999 in USA, language spoken: English, French, Spanish 8 a.m.-5 p.m., PST. Monday-Friday.

FCC Compliance:

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

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

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

NOTE: 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 instructions, may cause harmful interference to radio communications. However, there is no guarantee 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:

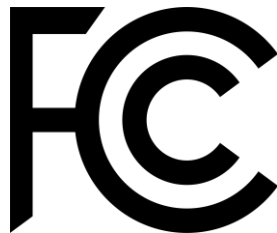
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

FCC Radio Frequency (RF) Exposure: This equipment complies with FCC and ICSED Canada radiation exposure limits set forth for an uncontrolled environment. The user should avoid prolonged exposure within 20 cm of the antenna, which may exceed the FCC or RSS-102 radio frequency exposure limits.

IC Compliance: This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

Exposure to radio frequency energy: The radiated output power of this device meets the limits of FCC/ICSED Canada radio frequency exposure limits. This device should be operated with a minimum separation distance of 20 cm (8 inches) between the equipment and a person's body.



CONSIGNES DE SÉCURITÉ IMPORTANTES

AVERTISSEMENT! Suivre les consignes suivantes pour empêcher le gaz incolore et inodore d'empoisonner quiconque :

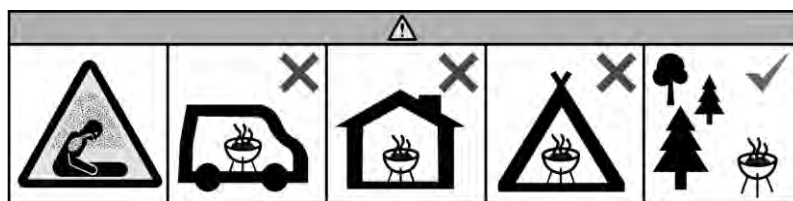
- Savoir reconnaître les symptômes de l'empoisonnement au monoxyde de carbone : maux de tête, étourdissements, fatigue, nausées, vomissements, somnolence et confusion. Le monoxyde de carbone réduit la capacité du sang à transporter l'oxygène. Un faible niveau d'oxygène dans le sang peut entraîner une perte de conscience, voire la mort.
- Si une personne développe des symptômes similaires à ceux d'un rhume ou de la grippe en cuisinant ou en se trouvant à proximité du barbecue, consulter un médecin. L'empoisonnement au monoxyde de carbone, qui peut facilement être confondu avec le rhume ou la grippe, est souvent détecté trop tard.
- La consommation d'alcool et de drogues augmente les effets de l'empoisonnement au monoxyde de carbone.

Le monoxyde de carbone est particulièrement toxique pour les femmes enceintes, l'enfant qu'elles portent, les nourrissons, les personnes âgées, les fumeurs et les personnes souffrant de problèmes sanguins ou du système circulatoire, tels que l'anémie, ou de maladies cardiaques.



Questions, problèmes, pièces manquantes?

Avant de retourner l'article au détaillant, communiquez avec le service à la clientèle au 1 800 913-8999 (É.-U.) ou au 1 800 648-5864 (Canada); anglais, français ou espagnol, du lundi au vendredi, de 8 h à 17 h (heure du Pacifique). CustomerService@GrillServices.com



AVERTISSEMENT! Ne pas utiliser le barbecue dans un endroit clos ou un espace habitable : maisons, tentes, caravanes, autocaravanes, bateaux, etc. Risque mortel d'empoisonnement au monoxyde de carbone.

AVERTISSEMENT! En cas d'incendie :

- S'éloigner du barbecue et appeler les pompiers.
- Ne pas tenter de déplacer le barbecue, d'éteindre le feu ou de l'éteindre avec de l'eau.
- Pour réduire les risques d'incendie, garder le barbecue propre; consulter les consignes de nettoyage et d'entretien.

ATTENTION! Ne jamais utiliser d'essence, de carburant à lanterne de type essence, de kérosène, de liquide d'allumage pour charbon ou d'autres liquides similaires pour démarrer ou alimenter le feu. Garder ces liquides loin du barbecue pendant l'utilisation.

UN MAUVAIS DÉGAGEMENT (DISTANCE) ENTRE LE BARBECUE ET DES MATÉRIAUX COMBUSTIBLES CONSTITUE L'UNE DES PRINCIPALES CAUSES D'INCENDIE. IL EST PRIMORDIAL D'INSTALLER LE PRODUIT CONFORMÉMENT AUX PRÉSENTES INSTRUCTIONS.

AVERTISSEMENT!

- Ne pas utiliser de granules de chauffage. N'utiliser que des granules de cuisson 100 % en bois naturel conçues pour un barbecue.
- Idéalement, utiliser des granules aux spécifications suivantes : 8 000 à 8 500 BTU/lb et contenu en cendre inférieur à 1 %.
- Ne pas utiliser de granules avec additifs.
- Ne jamais placer de copeaux ou morceaux de bois dans la trémie.
- N'utiliser que des granules sèches. Si la trémie était pleine au moment de ranger le barbecue, vérifier que les granules sont complètement sèches avant l'utilisation. Les granules de bois dur peuvent absorber l'humidité, ce qui les fait gonfler et potentiellement bloquer la vis d'alimentation.
- La trémie ne doit jamais être vide pendant que le barbecue fonctionne. Remplir la trémie suffisamment avant l'utilisation et ajouter des granules au besoin.

PROPOSITION 65 DE LA CALIFORNIE

POUR LES RÉSIDENTS DE CALIFORNIE UNIQUEMENT



AVERTISSEMENT! Ce produit peut vous exposer à des agents chimiques, y compris la poussière de bois et la suie, identifiés par l'État de Californie comme pouvant causer le cancer



AVERTISSEMENT! Ce produit peut vous exposer à des agents chimiques, y compris le monoxyde de carbone, identifiés par l'État de Californie comme pouvant causer des malformations congénitales ou autres effets nocifs sur la reproduction.

Pour de plus amples informations, prière de consulter www.P65Warnings.ca.gov.

CONSIGNES DE SÉCURITÉ

Un barbecue bien entretenu sera sécuritaire et fiable de nombreuses années. Néanmoins, une extrême attention est nécessaire, car le barbecue produit une chaleur intense qui peut provoquer des blessures s'il est mal utilisé. Suivre les consignes de sécurité de base suivantes :

- Ne pas réparer ou remplacer des pièces à moins de recommandation contraire dans le présent guide. Tout autre entretien doit être effectué par un technicien compétent.
- L'appareil de cuisson extérieur n'est pas conçu pour être installé sur ou dans un bateau ou un véhicule récréatif.
- Ne pas utiliser le barbecue sous un élément de construction combustible (saillie, plafond, etc.).
- **AVERTISSEMENT!** Tenir les enfants et les animaux loin du barbecue. Ne pas laisser un enfant sans surveillance près du barbecue allumé. Ne pas laisser un enfant s'asseoir ou se tenir sur le barbecue ou jouer à proximité.
- Ne pas ranger d'objets intéressants pour les enfants sous le barbecue ou à proximité.
- Porter des vêtements appropriés. Ne pas porter de vêtements amples ou à manches amples pendant l'utilisation. Certains tissus synthétiques sont hautement inflammables et **ne doivent pas** être portés pendant la cuisson.
- Toujours porter des gants résistants à la chaleur ou des mitaines de four pour manipuler les objets chauds.
- Pendant l'utilisation du barbecue, ne pas toucher la grille de réchaud, la grille du bruleur ou les zones adjacentes, qui pourraient être extrêmement chaudes et causer des brûlures. N'utiliser que des poignées isolantes sèches, car au contact des surfaces chaudes, l'humidité pourrait se transformer en vapeur brûlante. Ne pas utiliser de serviette ou de chiffon épais au lieu d'une poignée isolante. Ne pas laisser les poignées isolantes entrer en contact avec les sections chaudes de la grille.
- Certains types de verre, de vitrocéramique, de grès et d'émail ne sont pas conçus pour le barbecue. Ces matériaux peuvent casser à cause d'un changement de température soudain. Ne les utiliser qu'à feu faible ou moyen conformément aux consignes du fabricant.
- Ne pas chauffer de contenants fermés, car la pression pourrait les faire exploser.
- Ne jamais se pencher au-dessus du barbecue ouvert.
- La graisse est inflammable. Laisser la graisse chaude refroidir avant d'y toucher. Nettoyer fréquemment le plateau et le seau à graisse pour éviter que la graisse s'accumule.
- Ne pas utiliser d'eau pour éteindre les embrasements ou le feu. Éteindre et débrancher le barbecue, puis attendre qu'il refroidisse.