

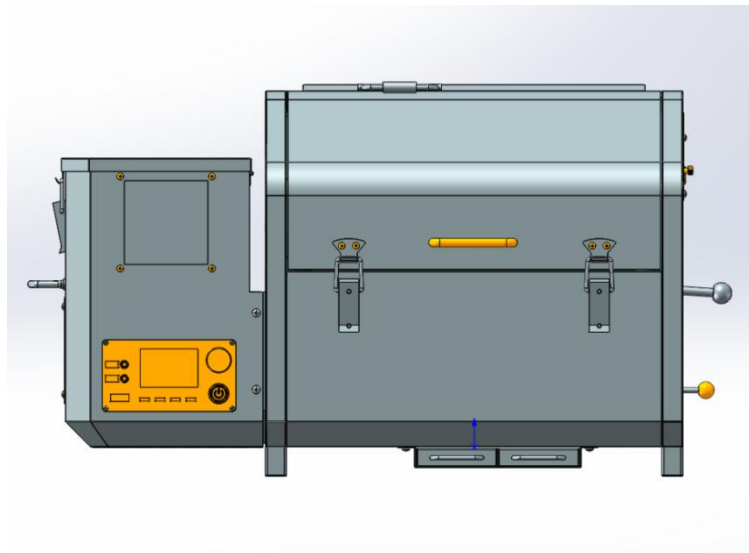


User's manual

**Model: 1010S
Pellet grill**

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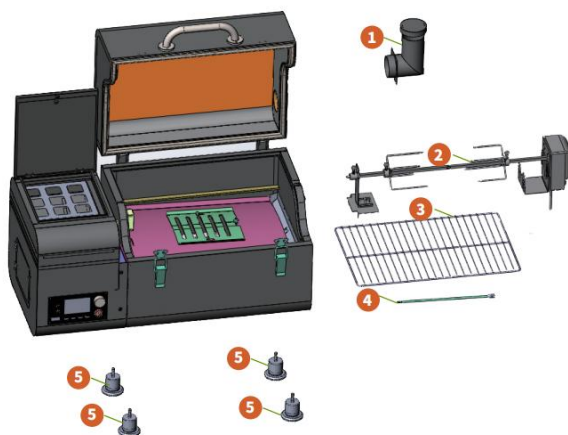
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1, List of Equipment Technical Parameters and Packaging Materials

Specifications		Packaging List	
Model	SWY-1010S	1	1 x grill and accessories
Input power	AC 100–240V, 50/60Hz	2	1× Hardware blister packaging
Power rating	96W	3	2× wired meat probe
Fuel type	Wood pellets	4	1 APP User Manual
Pellets capacity	20 KG	5	1 Grill User Manual
Temperature range	150F(65℃)-850F (454℃)	6	
product size	74*35*47 cm	7	
Product weight	23.5 kg	8	
Cooking area	350 SQ.IN	9	

2, Grill function introuction

1. Grilling structure and components



2. Grill Function Introduction

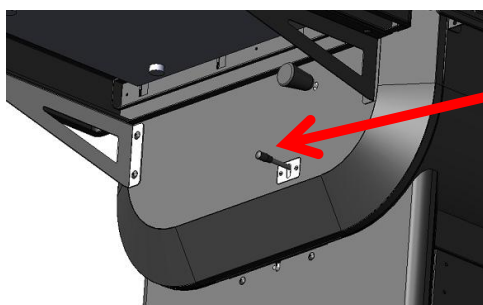
① The dual power supply system ensures that your grill is always operating in a safe voltage environment. It also enables your grill to instantly switch to a mobile power source when the main power fails, without causing the grill to stop. This ensures stable operation of the grill without the need for manual switching by standing beside it.

② The humanity design lets you control and monitor your grill anytime, anywhere via the app.

③ With 350 sq.in of grill area, suitable for activities about 3-5 people family or party, and as an accessory equipment for a recreational vehicle .

④ The adjustable flame function lets you enjoy not only electric grilling but also wood-fired roasting for a unique flavor experience.

- ⑤ The rotisseries is included, letting you savor the delicious taste of roasted chicken.
- ⑥ SWEIYI distinctive design stainless steel automatic ash-cleaning system eliminates the hassle of manual cleaning. With a simple pull rod, it effortlessly removes all ashes from the fire pot and resets automatically.



The pull rod for automatic cleaning ash

- ⑦ SWEIYI distinctive design separate smoking box allows you to easily replace the wooden blocks to achieve the desired blend of pure wood flavors.
- ⑧ The compact structural design eliminates concerns about material jamming and excessive noise.
- ⑨ SWEIYI -distinctive design discharge port allows you to easily unload the pellets with just a gentle pull.
- ⑩ The large-capacity granular material storage allows the grill to operate continuously for over 30 hours at 300°F(149°C).
- ⑪ There's no need to worry about dripping oil causing open flames. These annoying fireballs can ruin your meal. However, the SWEIYI grill uses indirect heating technology, allowing all the oil to be safely discharged and collected in an external oil and ash bucket for easy disposal.
- ⑫ The design of the grill with a temperature up to 850°F enables you to easily bake traditional pizza. Before cleaning the grill, you can first carbonize the meat residue at high temperature and then clean the grill easily.

3. Introduction to Controller Button Functions



- ① “Power” button: Press the power button to activate the grill. After the grill is powered on, the digital

LCD screen will flash briefly before turning off. The power is connected to the grill, but the motor, fan, and heating rod are all turned off. Press the button above to turn off the grill. At this point, the grill is disconnected from power.

② “Start/Stop” button: After powering on the grill, press the Start button to activate the ignition process, which will automatically ignite the pellet fuel. Hold the button for 3 seconds to initiate the shutdown process. The fan will continue running to burn the pellet fuel and cool the grill.

③ “Select and Confirm” Knob: Press the button to activate the grill target temperature indicator. Turn the knob clockwise to increase the setting value, counterclockwise to decrease it. Press the knob downward to confirm the setting. Press the button again to activate the probe setting indicator. Turn clockwise to increase the setting value, counterclockwise to decrease it.

The scene is set as follows:

- Setting the grill temperature;
- Probe 1 temperature setting;
- Probe 2 temperature setting;
- Time settings;

④ “PRIME” button: Place the pellet feed into the fire pot. Hold down the Feed button to add an extra batch of pellets to the fire pot. Release to stop adding pellets.

⑤ “Keep Warm” button: Press the button to set the grill to 150°F(65°C). Press again to restore the grill to its previous setting.

⑥ “SMOKE MODE” button: Press the button to activate the smoke mode, then press the Select & Confirm knob to confirm the selection.

The smoke preset mode (commonly called "smoke mode") allows users to directly control the particle fuel circulation rate supplied to the combustion chamber. After selecting this mode, users can choose from P1-P2-P3-P4 to precisely regulate the fuel supply rhythm. In smoke mode, the screw conveyor initiates manual cooking mode based on the preset P value, with P-3 as the default setting.

For instance, during the startup cycle, the grill delivers food continuously for 18 seconds, followed by a 115-second pause. It is generally recommended to maintain the P value at its default setting, which ensures stable equipment operation while preventing unexpected shutdowns caused by parameter adjustments.

This preset function proves particularly useful during low-temperature cooking, as the device is more susceptible to outdoor weather conditions. Since extreme weather may alter the grill's internal temperature, selecting the appropriate 'P' setting based on your location proves more effective.

Important: Do not press the "smoke mode" setting key hard to avoid damage. Press gently.

Follow the P settings in the image below:

Note: Closely monitor the burner. Setting the P-value too high or too fast may cause the flame to go out completely.

Adjusting the P setting to P-4, P-3, P-2, or P-1 can shorten the feeding interval to the barbecue grill. When outdoor temperatures are low, a lower P setting can compensate for insufficient heat generated inside the grill. Additionally, adjusting the P setting can effectively reduce temperature fluctuations caused by weather changes.

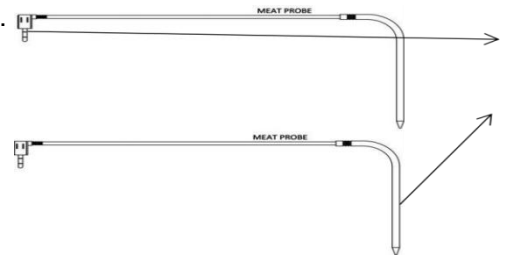
⑦ Usage Method of Meat Probe

Insert the meat probe plug into the control panel (PROBE1 or PROBE2)

Insert the probe into the food to measure temperature

The P1 temperature on the control panel shows the temperature of PROBE1.

The P2 temperature is displayed as the temperature of PROBE2.



3, Important Security Notice

1. General Warning

Before installing and using this pellet fuel combustion equipment, please read the entire contents of this manual. Failure to follow these instructions may result in property damage, personal injury, or even death. Contact your local building or fire department for information on restrictions and installation inspection requirements in your area.

This grill is for outdoor use only. Do not use it in enclosed spaces.

Do not store or use flammable materials or liquids near this device.

Keep children away from the grill and maintain a safe distance between the grill and any flammable items.

Do not move the rack during use or when the oven is at high temperature. Wait until the rack is completely cooled before operating.

In case of an oil fire, immediately cut off the power and keep the lid tightly closed until the flames are extinguished. Never unplug the power cord. Never pour water on the fire. Never attempt to smother the flames with any object. Clean and maintain the grill after each use. Avoid using your grill during rainy weather whenever possible.

Do not touch any part of the grill while it is still hot, as this may cause serious physical injury. We recommend wearing heat-resistant gloves when using this grill.

We recommend wrapping the grease collection tray with thick aluminum foil before use, as this makes cleaning easier.

To ensure a smooth and safe assembly, at least two people are required to assemble the grill.

Always disconnect the power cord before performing any repair or maintenance.

Never place heavy objects on the hopper cover. It is not a shelf and there is a risk of tipping over.

Never use gasoline, gasoline-based lantern fuel, kerosene, charcoal lighter fuel, or similar liquids to ignite or "maintain" the flame inside this device. Keep all such liquids at a safe distance from the device when in use.

Do not use accessories that are not compatible with this electrical appliance.

Note: One of the main causes of fire is failure to maintain the required ventilation space with flammable materials. Therefore, installation must strictly follow the methods described in this manual.

2. Pellets fuel limit

This grill is only compatible with wood pellet fuel specifically designed for wood pellet grills. Do not use pellets labeled with additives.

We recommend using "SWEIYI Barbecue Wood Pellets", which are specifically designed for our grill. We cannot guarantee that pellets from other brands will work with SWEIYI grills. Furthermore, SWEIYI shall not be liable for any losses, damages, or injuries resulting from the use of pellets from other brands.

Always ensure the barrel remains dry, as moisture can cause wood pellet particles to swell, break apart, and potentially clog the feeding system. If particles become damp or exposed to high humidity, this may lead to blockages.

3. Carbon monoxide warning

Follow these guidelines to protect yourself, your family and others from this colorless, odorless gas.

Understanding the symptoms of carbon monoxide poisoning: headache, dizziness, fatigue, nausea, vomiting, drowsiness, and confusion. Carbon monoxide reduces the blood's ability to deliver oxygen. Hypoxemia may lead to loss of consciousness and even death.

If you or others develop cold or flu-like symptoms while cooking or near the device, seek medical attention promptly. Carbon monoxide poisoning (a condition whose symptoms are easily mistaken for those of a cold or flu) is often detected late.

Alcohol and drug use can worsen the symptoms of carbon monoxide poisoning.

Carbon monoxide is particularly harmful to pregnant women and their fetuses, infants, the elderly, smokers and people with blood or circulatory system diseases (e.g. anaemia or heart disease).

4. Coal tar

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.

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.
- This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

4, Device Usage Guidelines

1. Precautions for device startup ignition:

If the grill fails to ignite or the fire in the burner goes out during cooking, but there are still enough pellets in the storage hopper, follow these steps.

If these steps are not followed, the grill may experience dangerous 'overburning' due to excessive unburned particles in the fire pit.

① Press the Power switch to turn off the device, then pull the automatic ash-cleaning lever to release excess particles and ashes from the fire pot into the ash collection box, resetting it to normal operation.

② Press the power switch again to turn on the grill. The granular fuel will fall into the fire tray, and the heating rod will start to glow red.

③ When using a power bank to start the ignition, the lower voltage of the power bank compared to the adapter will cause the ignition time to be longer than normal operation. This is a normal situation and not due to a device malfunction, so you can use it without concern.

④ If this step is successful, you will see flames spewing from the fire pot.

⑤ If this step fails, check the Troubleshooting section or contact SWEIYI technical support for assistance in diagnosing the issue.

2. Operation Prompt

① Like all grills, the actual temperature and cooking time of this grill are affected by external factors such as temperature, humidity, wind conditions, and the quality of pellet fuel.

② Positioning the grill in a sheltered area is beneficial. This helps increase temperature output, enhances heat retention, and reduces heat recovery time when the lid is open.

③ Avoid opening the lid too often, as this will prolong the cooking time. Wait until the grill has cooled sufficiently before opening it.

④ Before placing food, preheat the grill to the target temperature and let it cool for about 10 minutes until it stabilizes. This allows the grill to heat up quickly and return to your desired temperature after food is placed.

⑤ To accommodate diverse user needs, the grill's default heating program operates at a constant rate. For faster heating, you can use the manual feeding program in the app to adjust the speed according to your requirements.

For example, if you want to quickly raise the grill temperature to 400°(205°C)F in about 15 minutes, you can set the automatic feeding time to approximately 65 seconds using the manual feeding button on the app during the heating phase. Users can adjust the manual feeding time based on actual conditions to achieve their desired heating speed.

⑥ When temperatures drop below-5°C, the grill may heat up slowly, but you can still speed up the process by manually feeding the food.

⑦ Do not move the grill while the device is in use.

⑧ Do not pour water into the pellet silo or combustion chamber.

⑨ Warning: Do not add granular fuel directly to the stove. This is very dangerous. If the fuel runs out and the fire goes out during cooking, let the grill cool down and restart according to the initial ignition instructions.

⑩ We recommend covering the grease drain tray with thick aluminum foil and replacing it regularly. This is the simplest method to clean the grease drain tray. Failure to clean the grease drain tray, V-shaped grease drain pipe, and grease drain pipe may cause grease fires. If this occurs, set the temperature knob to "off cycle" mode and keep the lid open until the fire is completely extinguished. Exercise caution to avoid burns. Once the grill has fully cooled, clean the grease buildup from the V-shaped grease drain pipe and

grease drain tray. Reapply aluminum foil over the grease drain tray. Then restart the grill and continue cooking.

3. Maintenance and Cleaning

- ① To ensure your grill lasts longer, it needs regular maintenance.
- ② Before performing any maintenance or cleaning, make sure the grill is fully closed, unplugged, and completely cooled.
- ③ Grease; Lubricating oil: 1. Clean the grease box of the grill regularly. 2. When the grill is still warm (but not overheated), it is easier to remove accumulated grease.
- ④ Please note to avoid self-scalding. It is recommended to use heat-resistant gloves.
- ⑤ Excessive grease buildup in the V-shaped grease collection trough or blockage of grease collection pipes may trigger grease fires. Regular cleaning of these areas is therefore essential. Use a rigid non-metallic tool to remove grease deposits from the V-shaped grease discharge pipe and its internal piping. Most loose grease can be drained downward through the discharge pipe and collected in the grease collection bucket. Wipe away any remaining grease residue with a paper towel or disposable cloth.
- ⑥ Flue pipe (chimney)
- ⑦ Remove the chimney cap assembly and clean it with lukewarm soapy water. Use a sturdy non-metallic tool (such as a wooden paint stirrer) to scrape off the accumulated wood tar and grease from both vertical and horizontal sections of the flue pipe. Once the grease and wood tar residues loosen from the pipe lining, most can be removed with paper towels or disposable cloths. Never spray water or other liquid cleaners inside the grill.
- ⑧ External surface:
 - 1) Wipe away grease with warm soapy water. Do not use oven cleaners, abrasive cleaners, or abrasive cleaning pads on the exterior surface of the grill.
 - 2) We strongly recommend using the "Sway" shield to protect your grill.
 - 3) You can use high-quality car wax on the outer surface of the grill to protect its coating.
- ⑨ Internal components:
 - 1) To clean the ceramic-coated grill, we recommend using a long-handled cleaning brush specifically designed for ceramic-coated grills.
 - 2) Clean the grill grate after each use.
 - 3) Clean the internal components of the RTD temperature probe after each use.
- ⑩ Ash removal

Clean the grill's interior of ashes regularly. Excessive ash buildup in the firebox may cause the flame to go out, especially in the 'smoke' mode. A vacuum cleaner is the perfect tool for removing ashes.

Warning: Before cleaning the ashes on the grill, make sure the fire is completely out, the device is turned off, the power is unplugged, and the grill is cooled.

⑪ error code

- 1) ErrL (Low Temperature Alert) The grill temperature is below 120°F and has remained below this level for over 10 minutes.
- 2) The ErrH (High Temperature Alert) grill reached 580 degrees Fahrenheit.
- 3) ErrP verifies that the temperature probe is properly connected to the controller board.

- 4) Error+ controller motor, ignition rod, fan icon. If the corresponding icon flashes with ERR displayed, it indicates the component is improperly connected or damaged and requires replacement. Please check.

Press the Start button for 3 seconds, then turn off and on the grill. (The grill is working normally.)

Turn off the power and check if there is too much ash in the fire pit. (Please clean the ash.) Check if the heating rod has warmed up within 3 minutes. (If it hasn't warmed up, replace it.)

Warning: Do not turn off the switch while the fan is in the shutdown cycle. The oven will automatically stop after the cycle ends. Interrupting the shutdown cycle may cause the hopper to catch fire.

5, Device startup steps and settings

operating process :

Step 1: The power cord is connected. The LCD screen is off. The motor, fan, and heating rod are all turned off.

Step 2: Press the power button to activate the grill. The screen will display the device in the setup state. After completing the settings, press the "Start" button to begin the cycle. During startup, the motor, fan, and heater will activate automatically. The entire process takes 4-6 minutes. If the grill ignites successfully, it will automatically start the cycle.

Start-After the initial startup cycle begins, you can adjust the temperature knob without restarting the cycle.

1. This hot rod heats up in just 6 minutes. 2. The motor operates using PID control algorithm. 3. The fan remains continuously running.

At the end of the startup cycle, the RTD sensor automatically checks the temperature inside the grill. If the temperature rises above 40°F (4.5°C) or reaches 120°F (49°C), the startup process is considered successful. If the grill fails to pass the startup process, the display will show "ErrL". The motor, fan, and heating rod will automatically shut down.

Step 3: Set the grill temperature using the knob. At the end of the startup cycle, the grill will automatically begin its operation. The motor, fan, and heating rod will operate according to the set temperature.

Operation cycle-The fan remains on, the screw conveyor operates according to the PID algorithm based on the set temperature, and the heat rod is off.

The display will show the actual temperature inside the oven and the probe temperature at P1 and/or P2 (if the probes are always connected).

Set the required oven temperature using the temperature knob. The grill's temperature settings range from 'smoke 'mode to' high temperature' mode. Under these settings, the screw conveyor motor operates, delivering granular fuel into the fire pit according to the set temperature.

The "High Temperature" mode maximizes the grill's power output, reaching 800°F (426°C), ideal for wood pellet grills. The spiral conveyor runs continuously, the fan activates, and the heating rods turn off. If the grill temperature drops below 120°F within 10 minutes during operation, the digital control center will activate the automatic restart mode. This mode will restart the startup cycle and all its functions.

The "Reignite" mode helps maintain a low flame when used at lower temperatures. It also helps rekindle a flame that may have gone out when transitioning from extremely high to low temperatures. If ignition fails, the display will show ErrL.

Step 4: Press and hold the "START" button for 3 seconds to activate the grill's shutdown cycle. The fan will remain on to extinguish the flame and cool the grill. After 5 minutes, the control system will perform an automatic temperature check. During the shutdown cycle, the display, spiral motor, and heating rod will turn off, while the fan will turn on.

6, Trouble removal

Regular cleaning, maintenance, and using clean, dry, high-quality fuel can effectively prevent common operational issues. If your SWEIYI grill is not running smoothly or you're using it less frequently, the troubleshooting suggestions below may help.

question		probable cause	resolvent
1	The control board has no power indicator light	Not connected to power	Ensure the device is connected to a normal power supply with a current of at least 10 amperes. All wiring must be secure and kept dry.
2		controller failure	The control board needs replacement. Contact customer support for replacement parts.
3	The flame in the burner cannot be ignited.	No particles pre-filled in the feeding tube	Prior to the first use of the equipment or when the hopper is completely emptied, the screw conveyor must be pre-filled to ensure particle-filled conveying tubes. Prior to the first use of the equipment or when the hopper is completely emptied, the screw conveyor must be pre-filled to ensure particle-filled conveying tubes.
4	The grill cannot reach or maintain a stable temperature	Insufficient air flow in the combustion tank	Check the combustion chamber for ash buildup or blockages. If ash is detected, follow the maintenance instructions. Inspect the fan's operation to ensure proper functioning and unobstructed air intake. Clean the fan if dirty, as per the maintenance guide. Check the screw conveyor motor's operation and confirm the screw tube is clear. After completing these steps, start the barbecue grill and let it run for 10 minutes. Finally, verify the flame is bright and glowing.
5		The ash collection box is not installed correctly	Check the interior of the grill bucket and ensure the ash box removed from the bottom is properly sealed. Follow the maintenance instructions to address ash buildup, securely fasten the buckle lock, and confirm correct installation. If the part is damaged, contact customer service for replacement parts.
6		The fuel shortage, the poor quality of fuel, the blockage of the feeding system.	Check the hopper to ensure sufficient fuel. If insufficient, replenish promptly. Poor-quality wood pellets may cause blockage in the feeding system. Remove the pellets and follow the maintenance instructions.
7		Roaster temperature sensor error	Check the status of the barbecue probe (sensor). If the probe is dirty, clean it according to the maintenance instructions. If the probe is damaged, contact customer service for replacement parts.
8	The actual temperature will not be adjusted	Dirty grill probe	Check the barbecue probe status. If the probe is dirty, clean it according to the maintenance instructions.

9	Excessive or altered substances may be produced during barbecuing. The food will fade due to the colored smoke.	Fat accumulation hardwood pellet mass The burner is clogged, and the fan is not getting enough air.	Follow the care and maintenance instructions. Remove the damp hardwood pellets from the hopper. Clean them according to the maintenance guidelines, then replace with dry hardwood pellets for the clean-burning stove. Use the spiral feeding procedure. Inspect the fan to ensure it is clean, functioning properly, and has an unobstructed air intake. If the fan is dirty, clean it as specified in the maintenance manual.
10	ErrH error code	The device is overheating, possibly due to oil fire or excessive fuel.	Long press the power button for three seconds to shut down the device. Wait for the grill to cool down, then follow the maintenance instructions. After maintenance, remove the pellet fuel and verify all components are properly installed. Once the device has fully cooled, press the power button to start it and select the desired temperature. If an error code still appears, contact customer service.
11	ErrP error code	The grill probe wire is not connected. The grill probe is damaged.	Remove the power strip and check for any damage to the grill probe wires. Disconnect the grill probe connector from the control board, then reconnect it. The grill probe needs replacement. Contact customer support for replacement service.
12	ErrL error code	The grill cannot execute the startup loop. The grill will not stay lit.	Verify the correct installation position of cooking components. Ensure sufficient fuel in the hopper and check for blockages in the feeding system. If particle fuel residue is detected, clean it promptly and follow the maintenance instructions. Use the grill probe (sensor) to verify accurate temperature readings; clean any surface dirt according to maintenance guidelines. Check the ignition device's installation position to ensure proper heating. In extreme cold, the grill may require a second startup. After turning off the grill power, wait briefly before restarting. Inspect the fan's operational status to confirm proper functioning. If the fan is dirty, clean it as per maintenance instructions. cleaning .
13	Ignition rod error detected	The igniter is not functioning properly.	Remove the combustion assembly from the main burner. Press and hold the power button for three seconds to power on the device and check the igniter. Place your hand above the burner to feel the temperature and confirm the igniter is functioning properly. Align the igniter with the burner's hole position, then activate the ignition to ignite the pellet fuel. If the igniter fails to work, contact customer service for assistance or request a replacement part.
14		Igniter failure	The igniter needs replacement. Contact customer support for replacement parts.
15	Display fan error	The fan is not working properly and cannot establish a	Check the fan. Ensure it is functioning properly and the air intake is unobstructed. Remove the inspection panel (refer to the electrical wiring diagram) and inspect the

		connection	fan's wiring for any damage.
16	Display motor error	The motor is not working properly and cannot establish a connection.	Check if the motor's connecting wires are loose and ensure the motor is functioning properly.
17	Insufficient particles displayed	Insufficient fuel, poor fuel quality	Check the hopper to ensure sufficient fuel; replenish if needed.

7, corrective maintenance

Warning: Fire hazard — Oil stains. Fires most commonly occur due to improper grill maintenance, caused by failure to clean grease from the grill regularly.

Warning: Before starting any of the following maintenance operations, press the main power button to turn off the power and disconnect the power cord.

1. Removal of lubricating grease

Warning: Before checking the grease and ash bucket, ensure the grill is cooled and the fire is completely extinguished.

Warning: Failure to empty the grease and ash residue tank may cause a serious fire.

A ash collection tray is installed beneath the grill to collect soot and grease. It should be inspected and emptied before each cooking session.

Grease accumulation in these areas requires regular cleaning to reduce fire risks. The cleaning frequency depends on the fat content of the food. High-fat foods necessitate more frequent grease management system cleaning, sometimes even after each cooking session. Visible food residues, hardened grease, or other deposits indicate the need for cleaning. Before each use, inspect all components for signs of grease buildup.

Warning: Grease is easier to remove when the grill is still warm (not fully heated). Be careful to avoid burning the grill. Wear heat-resistant gloves.

Clean the grease inside the drain pipe. Regular cleaning of this area is recommended. Open the grease drain pipe inside the grill and use a hard non-metallic tool to scrape off the accumulated grease from the drip tray. The grease will flow down the drain pipe, and most of the loose grease will fall into the grease ash bucket. Finally, wipe it clean.

Remove the remaining oil with a tissue or disposable cloth.

Regularly clean grease from the bottom and sides of the grill. Grease buildup may cause oil fires. Use a hard non-metallic tool to remove grease accumulation inside the grill. Most loose grease can be cleared. Inspect and clean the heat shield to remove any grease or debris.

2. Pine resin clearance:

When wood pellets burn slowly, tar and other organic vapors combine with moisture released during combustion to form coal tar. These tar vapors cool the exhaust gases in slow-burning fires. Consequently, coal tar deposits accumulate on the lining of the exhaust pipe. Once ignited, these deposits can ignite, creating high-temperature flames. Grease particles in the air may drift into the cooking chamber, and some of this grease could adhere to the exhaust pipe lining like coal tar, potentially causing a fire.

Regularly clean the back of the baffle and grill door to remove accumulated coal tar and grease. Once these residues have detached from the lining and ventilation gaps in the suction system, most can be wiped away with paper towels or disposable cloths. Never spray water or other liquid cleaners into the grill interior to remove coal tar.

Note: The SWEIYI exhaust system should be inspected at least twice a year to determine whether coal tar and/or grease accumulation has occurred. When coal tar or grease accumulation is detected, it should be removed to reduce fire risk.

External storage: Warning: When storing the grill outdoors, ensure moisture does not enter the pellet hopper.

The wood pellet is very easy to block the screw conveyor when it is wet.

When using the SWEIYI barbecue grill cover, always keep it covered when not in use. This custom cover is available for purchase from SWEIYI.

3. Remove the ash from the pot and its edges (after cooking for about 30 hours):

Warning: Before cleaning the ashes, make sure the grill is cool and the ashes are completely extinguished.

Warning: Ash disposal must strictly follow the following operational specifications.

Excessive ash in the fire pit may hinder ignition or even extinguish flames. After each use, promptly pull the lever in the automatic ash removal system to let the ash fall into the collection tray automatically, without needing to remove the oil tray. You can observe through the flame escape window to confirm that all ash has been collected and the system has reset to normal.

4. Clean the grill:

Warning: When cleaning the grill, using cleaning tools is most effective, and the food remains warm. Please be careful to avoid burns and wear heat-resistant gloves. We recommend keeping a long-handled cleaning brush near the grill. After removing the food, simply brush the grill quickly—this takes just one minute and allows you to use it immediately next time.

5. External surface cleaning:

Warning: Before starting the cleaning program, press the main power button to turn off the power and unplug the power cord.

Wipe the grease off the outer surface of the grill using a disposable cloth or fabric soaked in all-natural cleaner or warm soapy water. Do not use oven cleaners, abrasive cleaners, or abrasive cleaning pads on the outer grille surface.

6. Test the grill after cleaning:

Before replacing the heat shield, grease drip tray, or grill grate, first plug the power cord into a socket with ground protection and press the main power button to turn on the power. Set the desired temperature and press the ignition button. The pellet fuel should then fall into the fire basin, and the heating rod will start glowing red.

Warning: Do not touch the hot rod. When flames start to emerge from the burner, immediately turn off the fire to complete the cycle, allow the grill to cool, and reposition the heat shield, grease drip tray, grill, and food on the grill.

7. Power cable

If the power cord is damaged, replace it with the dedicated cable assembly provided by SWEIYI.

8. Ash disposal:

Warning: The ashes must remain completely cool at all times

Prior to disposal, ashes should be placed in a metal container with a sealed lid. The sealed ash collection box should be positioned on a non-combustible floor or ground, away from all combustible materials, pending final disposal. Ashes must be stored in a sealed container until disposal.

8, warranty and terms

The SWEIYI grill is manufactured by SWEIYI Company, with all components covered by a 5-year warranty for defects and manufacturing defects, and electrical components also enjoy a 5-year warranty. SWEIYI Company guarantees that under normal usage conditions, all components will have no material defects or manufacturing defects throughout their entire service life, applicable to the original purchaser.

This product does not provide any other or additional warranties.

This warranty does not apply to:

- If you cannot provide proof of purchase or the warranty period has expired.
- Wear-induced damages or defects such as scratches, dents, indentations, cracks, or fine fissures.

These visual changes do not affect product performance.

- If installation, operation, cleaning, or maintenance is not performed strictly according to the product manual, the warranty does not cover damages or breakages caused by misuse, improper operation, or custom modifications.

- Corrosion or oxidation will not occur unless the structural integrity of the grill components is compromised. Even with the use of anti-corrosion materials, the protective coating may still be damaged by various substances and environmental factors beyond the manufacturer's control. High temperatures, high humidity, chlorine, industrial fumes, fertilizers, lawn insecticides, and salts may all adversely affect the metal coating.

- Damage or defects caused by commercial use, rental use, or unexpected use.
- If the product is damaged or defective, the cost will exceed the original price.
- Damage or defects caused by unauthorized dealers servicing or repairing SWEIYI products.

During the warranty period, SWEIYI guarantees replacement of defective or faulty components. If defects are detected, the company will provide free repairs or replacements, with all shipping costs borne by the customer.

SWEIYI shall not be liable for any incidental or consequential damages to property or persons arising from the use of this product during or after the warranty period, whether or not they involve legal issues.

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