

SUNSTONE®

40" PELLET GRILL W/COLD SMOKER



Intertek

3174816

Certified to:

UL SUBJECT 2728A

ULC/ORD-C2728

MODEL NO: SUNPLT40

Fuel input rating: 1.7LBS/hr

Electrical Rate: 120Vac, 60Hz, 485W – 4.4 AMPS

Refer to Intertek's Directory of Building Products for detailed information.

Minimum clearance from side and back of unit to combustible construction: 24" (609.6mm) from sides and 24" (609.6mm) from back.

Read all instructions before you operate your grill.

Save these instructions!

www.sunstonemp.com

Welcome & Congratulations

Congratulations on your purchase of a new Sunstone Pellet Grill! We are very proud of our product, and we are completely committed to providing you with the best service possible.



ATTENTION: Please read this entire manual before installation and use of the pelletized, all natural, wood fuel-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.

How to Obtain Service

Before you call

Please make sure you have the following information:

MODEL NUMBER | DATE OF PURCHASE | INVOICE NUMBER.

To installer or person assembling grill: Leave this manual with grill for future reference.

To consumer: Keep this manual for future reference.

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 and complete the warranty form here: <https://sunstonemp.com/product-warranty/>

SUNSTONE METAL PRODUCTS LLC.
16004 Central Commerce Dr, Pflugerville Texas 78660.

Business Hours.
Mon. to Thur. 9:00AM to 4:30PM
Closed Fri/Sat/Sun

Tel: 512-487-5116
Toll Free: 888-934-9449
Fax: 512-487-7016



ATTENTION: If Fire Occurs: Call Fire Department. Do Not: Try to Move Appliance, Try To Smother Fire, Or Put Water On The Fire. Keep The Appliance Clean – See Instruction Manual for Cleaning And Proper Operation. Always Operate Appliance With Doors Of Room Open (For Appliances That Are Intended For Indoor Use)



BODILY INJURY: Improper Use Can Cause Uncontrolled Fire. To Reduce Fire Risk This Appliance Is Intended to Burn (pelletized, all natural, wood) Fuel Only. Where (pelletized, all natural, wood) Is the Fuel. Manufacturer's Name or Fuel Trade Name and Distinctive Model Designation. Operate Only Per Manufacturer's Instructions. Never Use Gasoline or Lighter Fluid. Always Store Wood Pellets Away from Heat-Producing Appliances and Other Fuel Containers.

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HAZARDS & WARNING SIGNS



ATTENTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



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



VOLTAGE: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate electrical shock.



EXPLOSION: Indicates an imminently hazardous situation which, if not avoided, will result in possible explosion and cause death or severe injury.



BODILY INJURY: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



HOT SURFACE: Indicates an imminently hazardous hot surface which, if not avoided, will result in serious burn or injury.



LIVE CIRCUIT: Indicates a potentially hazard from Live electrical current that if extreme caution is not used, may result in minor or moderate personal injury, or property damage.

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ATTENTION: 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.



ATTENTION: Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such liquids well away from the appliance when in use.

Countertop support: The countertop should be able to support the weight of the pellet grill and any other items that will be placed on it. It's important to ensure that the countertop is strong and stable enough to support the weight of the grill, as well as any movement or vibration caused by the operation of the grill.

Adequate clearance: The area beneath the pellet grill should be clear and free of any obstructions or combustible materials that could be damaged by heat or sparks. Ensure that there is adequate clearance of at least 6" behind the grill for air flow and to allow the hood to open without any obstruction.

Ventilation: The grill should be in an area that allows for proper ventilation, with sufficient space around the grill to prevent any heat buildup or damage to the countertop. It's important to maintain a clearance of 24" Minimum between the grill and any nearby Combustible Materials, and Never build your island using combustible materials to prevent any safety hazards, risk of fire or injury.

Power source: The Pellet Grill is 120Vac, 60HZ, 485W – 4.4 AMPS and requires an electrical outlet that can deliver 120 volts of alternating current (Vac) at 60 hertz (Hz), with a minimum of 4.4 amps of current. Ensure that the electrical outlet is properly grounded and in good condition to prevent any safety hazards.

Safety precautions: Follow all safety precautions and guidelines provided in this Manual during the installation and operation of the pellet grill. Never leave the grill unattended, always use the grill in a safe and responsible manner, and follow all local codes and regulations related to the installation and operation of outdoor cooking equipment.

Pre-Startup Checklist: Ensuring Safe and Delicious Grilling

Safety First:

1. **Packaging Removal:** Before using the grill, double-check that all packaging materials have been removed from the interior.
2. **Component Check:** Confirm that all parts and components are properly installed and functioning correctly.

Optimizing Your Grill:

3. **Electrical Connection:** Verify that the transformer electrical plug is securely installed. Remember to keep all electrical cords away from hot surfaces on the grill.
4. **Clearance from Flammables:** Maintain a minimum of 24 inches between the grill and any combustible materials like wood, siding, or decorations.
5. **Approved Fuel Only:** This grill is designed to burn only pelletized, all-natural wood fuel. Using other fuel types voids the warranty and safety certification.
6. **Weather Considerations:** Avoid operating the grill in wet conditions or near water sources for safety reasons.
7. **Power Down Before Maintenance:** Always disconnect the power cord from the outlet before performing any cleaning or maintenance on the grill.
8. **Moisture Protection:** If storing the grill outdoors during rainy seasons or periods of high humidity, take extra precautions to prevent water from entering the hopper.
9. **Cleaning After Storage:** If the grill has been unused or stored for a while, inspect the burn grate for any obstructions and the hopper for air blockage. Clean both areas thoroughly before use.

By completing this checklist, you'll ensure your pellet grill is ready for safe and delicious grilling adventures! Remember, safety is paramount. Always prioritize safe practices and follow the manufacturer's instructions for setup and operation.

Proper Pellet Storage: Ensuring Optimal Performance and Longevity

For the best grilling experience, proper storage of your wood pellets is essential. Here are some key guidelines to follow:

- 1. Maintain a Dry Environment:** Moisture is the enemy of wood pellets, causing them to degrade and potentially mold. Store your pellets in a protected location, such as a garage or shed, to keep them dry and free from the elements.
- 2. Avoid Heat Sources:** Pellets can be damaged by heat. Choose a cool storage area away from direct sunlight or appliances that generate heat.
- 3. Utilize Airtight Containers:** Freshness is key! Airtight containers prevent moisture absorption and maintain pellet quality until you're ready to use them.
- 4. Deter Pests:** Pellets can attract unwanted critters. Store them in containers with tight-fitting lids to keep out any pests.
- 5. Practice Stock Rotation:** For optimal performance and consistent grilling results, use a "first-in, first-out" approach with your pellets. Prioritize using older pellets before adding new ones to your supply.

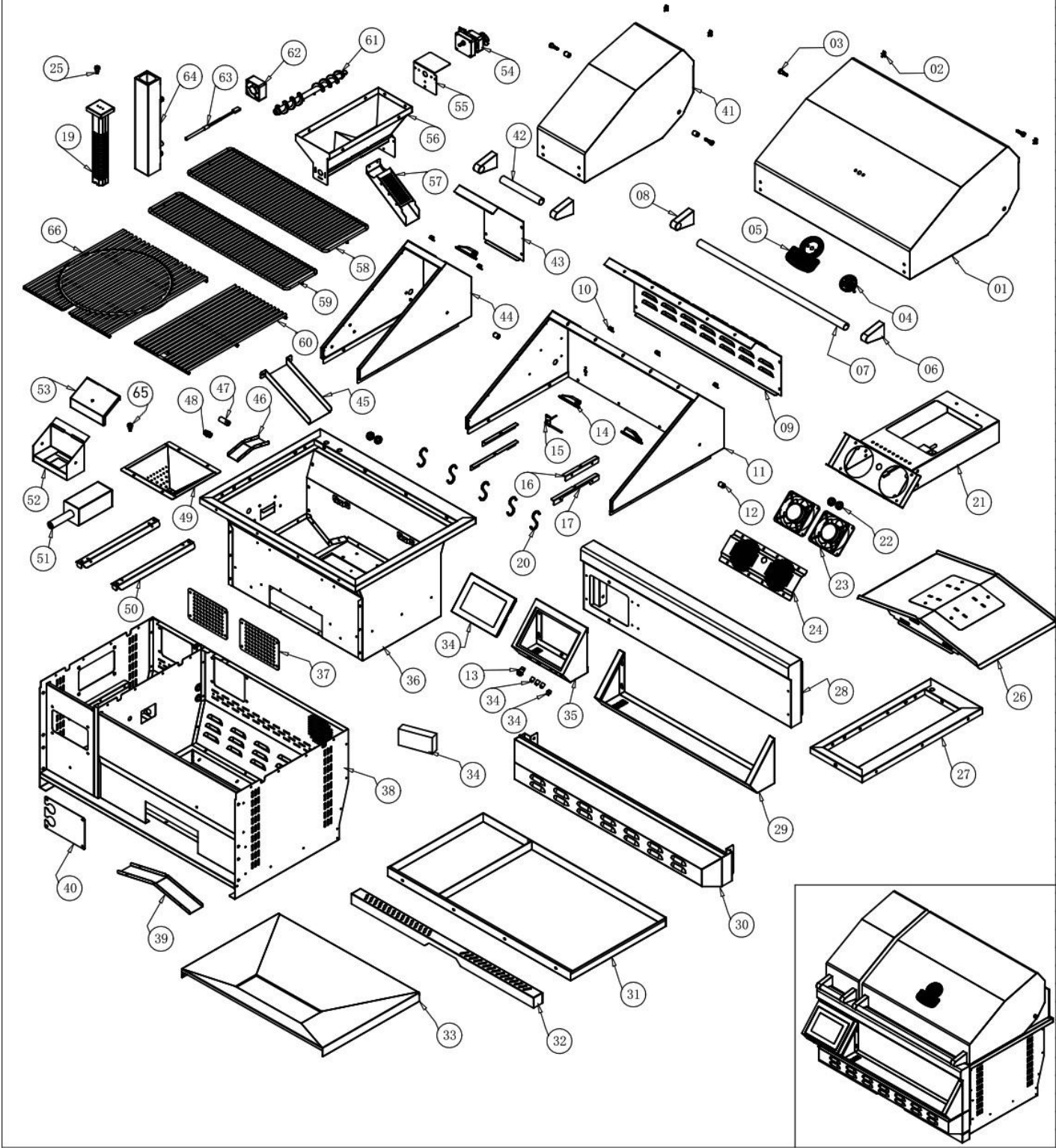
By following these simple yet effective storage methods, you'll ensure your wood pellets are always ready to deliver peak performance on your pellet grill. Proper storage extends the lifespan and quality of your pellets, allowing you to enjoy delicious grilling for years to come. Additionally, optimal pellet storage contributes to your grill's efficiency and overall performance, guaranteeing a consistently excellent grilling experience.

| NUMBER | DESCRIPTION | # | PART NUMBER |
|--------|-----------------------------|-----|------------------|
| 1 | Right Grill Hood | 1PC | PLT40-RGHOOD |
| 2 | Hood Bolt Screw Set | 4PC | PLT40-HBSCREW |
| 3 | Hood Bolt Screw Set | 4PC | PLT40-HBSCREW |
| 4 | Temperature Gauge | 1PC | RUBY-TMETER |
| 5 | Hybrid Grill Badge | 1PC | PLT40-HGBADGE |
| 6 | Right Handle Assembly | 3PC | PLT40-RHANDLE |
| 7 | Right Handle Assembly | 3PC | PLT40-RHANDLE |
| 8 | Right Handle Assembly | 3PC | PLT40-RHANDLE |
| 9 | Right Back Vent Panel | 1PC | PLT40-BVENTP |
| 10 | Right B-Vent Panel Screw | 3PC | PLT40-BVENTPSC |
| 11 | Right Wind-Guard Panels | 1PC | PLT40-RWGAP |
| 12 | Hood Bolt Screw Set | 4PC | PLT40-HBSCREW |
| 13 | Pellet Grill Power Button | 1PC | PLT40-PGPWB |
| 14 | Halogen Lights | 3PC | PLT40-HLIGHT |
| 15 | Thermometric Assembly | 1PC | PLT40-THERMO |
| 16 | Warming Rack Support | 2PC | PLT40-WRSP |
| 17 | Lower Rack Support Panels | 2PC | PLT40-LWRSP |
| 18 | Combustion Chamber | 1PC | PLT40-CCHAMBER |
| 19 | Cold Smoker Container Tube | 1PC | PLT40-CSCTUBE |
| 20 | Grill Smoker Hooks | 5PC | PLT40-GSHOOKS |
| 21 | Fire Box Fan & Burner Box | 1PC | PLT40-FBBOX |
| 22 | Fan Screw Connectors | 2PC | PLT40-FSCREW |
| 23 | Electric Rotating Fan | 2PC | PLT40-ERFAN |
| 24 | Rotating Fan Cover | 1PC | PLT40-RFCOVER |
| 25 | Cold Smoker Tube Knob | 1PC | PLT40-CSTUBEK |
| 26 | Oil Deflector Assembly | 1PC | PLT40-ODEFLECTOR |
| 27 | Hopper Assembly Top Panel | 1PC | PLT40-HATP |
| 28 | Control Panel | 1PC | PLT40-CPANEL |
| 29 | Front Panel Speed Rail | 1PC | PLT40-FPSRAIL |
| 30 | Front Base Venting Panel | 1PC | PLT40-FBVENTING |
| 31 | Oil Tray Base Assembly Box | 1PC | PLT40-OTRAYB |
| 32 | Oil Tray Assembly Box Panel | 1PC | PLT40-OTRAYBP |
| 33 | Oil Tray Drain Pan Cover | 1PC | PLT40-OTRAYDPC |
| 34 | Box Assembly | 1PC | PLT40-BXA |
| 35 | Control Panel Box | 1PC | PLT40-CPBA |
| 36 | Pellet Grill Fire Box | 1PC | PLT40-PGFB |

| NUMBER | DESCRIPTION | # | PART NUMBER |
|--------|----------------------------|-----|------------------|
| 37 | Grill Fire Box Vent Panel | 2PC | PLT40-GFBVP |
| 38 | Grill Fire Box Housing Box | 1PC | PLT40-PGFBH |
| 39 | Fan Protective Cover Panel | 1PC | PLT40-FPCP |
| 40 | Control Panel Elect. Cover | 1PC | PLT40-CPEC |
| 41 | Left Grill Hopper Hood | 1PC | PLT40-LGHH |
| 42 | Left Handle Assembly | 3PC | PLT40-LHANDLE |
| 43 | Left Wind-Guard Back-Panel | 1PC | PLT40-LWGBP |
| 44 | Left Wind-Guard Panels | 1PC | PLT40-LWGAP |
| 45 | Pellet Feeder Chute | 1PC | PLT40-PFC |
| 46 | Pellet Feeder Chute Cover | 1PC | PLT40-PFCC |
| 47 | Cold Smoke Injector Tube | 1PC | PLT40-CSIT |
| 48 | Burn Chamber Ignition Tip | 1PC | PLT40-BCIT |
| 49 | Pellet Grill Burn Chamber | 1PC | PLT40-PGBC |
| 50 | Oil Baffle Support Panel | 2PC | PLT40-OBAFSPANEL |
| 51 | Cold Smoke Blower Box | 1PC | PLT40-CSBB |
| 52 | Cold Smoker Shute Box | 1PC | PLT40-CSSHUTE |
| 53 | Cold Smoker Shute Cover | 1PC | PLT40-CSSHUTEC |
| 54 | Small Motor Assembly | 1PC | PLT40-SMOTOR |
| 55 | Auger Base Trough Support | 1PC | PLT40-ABTRSUP |
| 56 | Auger Base Trough | 1PC | PLT40-ABTROUGH |
| 57 | Pellet Line Feeder | 1PC | PLT40-PLFEEDER |
| 58 | Warming Rack - Medium | 1PC | PLT40-WMRACK |
| 59 | Warming Rack - Small | 1PC | PLT40-WSRACK |
| 60 | Straight Cooking Grate | 1PC | PLT40-SCGRATE |
| 61 | Cork-Screw Pipe Auger | 1PC | PLT40-CSAUGER |
| 62 | Cork-Screw Auger Mount | 1PC | PLT40-CSAUGMT |
| 63 | Cold Smoker Ignition Stick | 1PC | PLT40-CSIGNITION |
| 64 | Cold Smoker Pellet Tube | 1PC | PLT40-CSPT |
| 65 | Smoker Shute Cover Knob | 1PC | PLT40-CSSHUTKB |
| 66 | Cooking Grate w/Insert | 1PC | PLT40-ODAGRATE |

SUNPLT 40

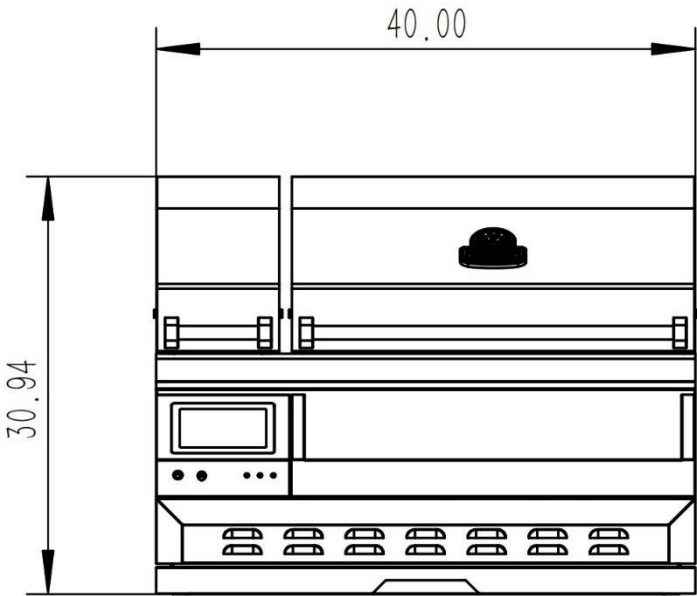
Refer to page 4-5 Parts List



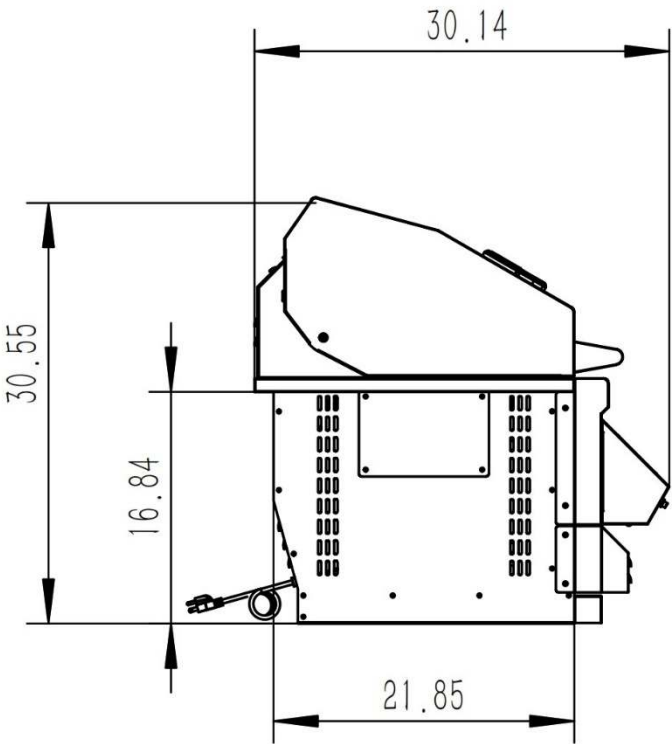
| Product Size | |
|---------------------|--------|
| Overall Width----- | 40" |
| Overall Height----- | 30.94" |
| Overall Depth----- | 30.14" |

| Firebox Size | |
|-----------------|--------|
| Box Width ----- | 38.43" |
| Box Height----- | 16.84" |
| Box Depth----- | 21.85" |

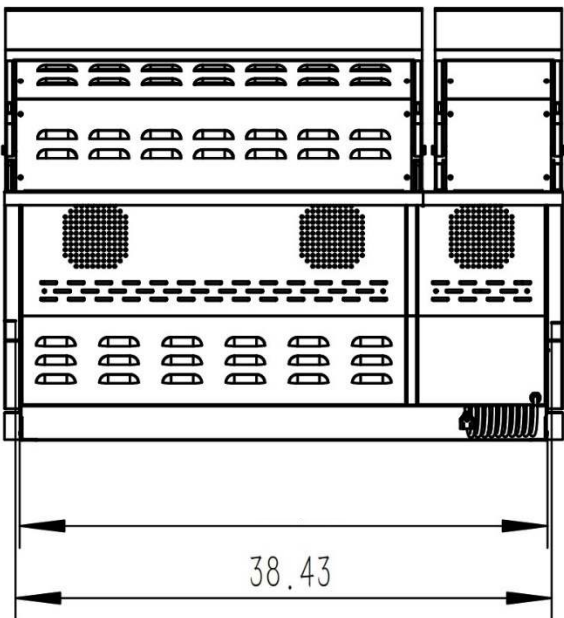
FRONT VIEW



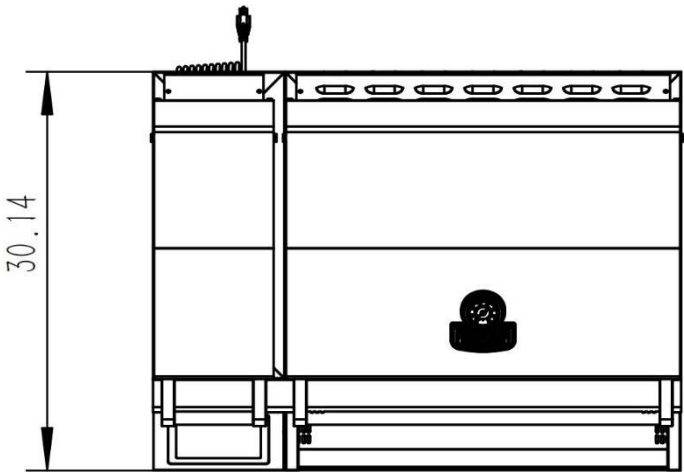
SIDE VIEW



BACK VIEW

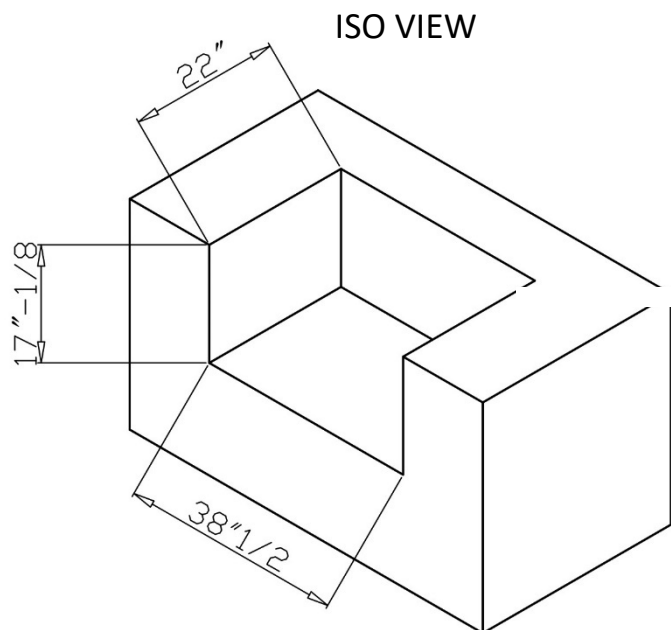


TOP VIEW

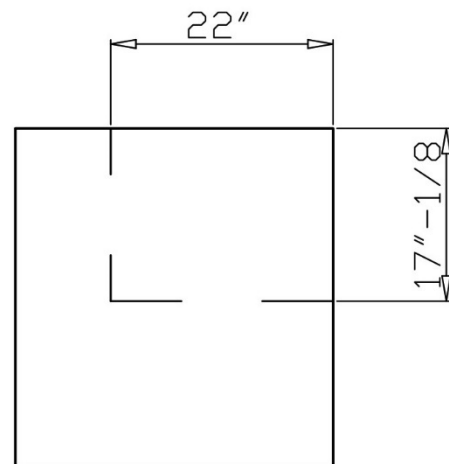




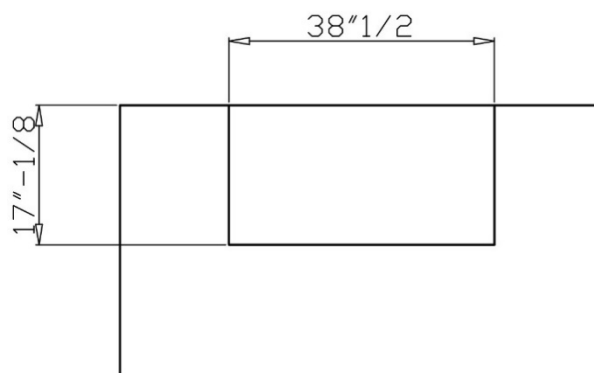
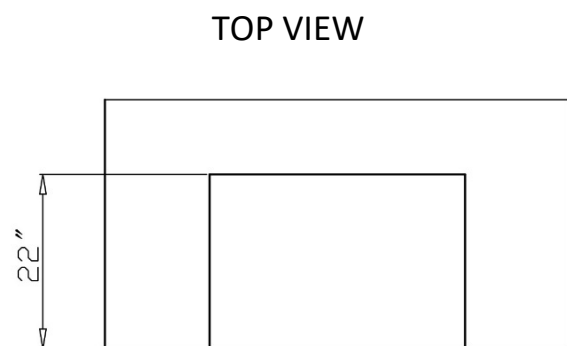
ATTENTION: Never build an enclosure under the Grill or partition side walls, the Grill must be Free Hanging supported by the countertop only! Must have clear access to underside of Grill within reach of at least Two Vents.



SIDE VIEW



FRONT VIEW

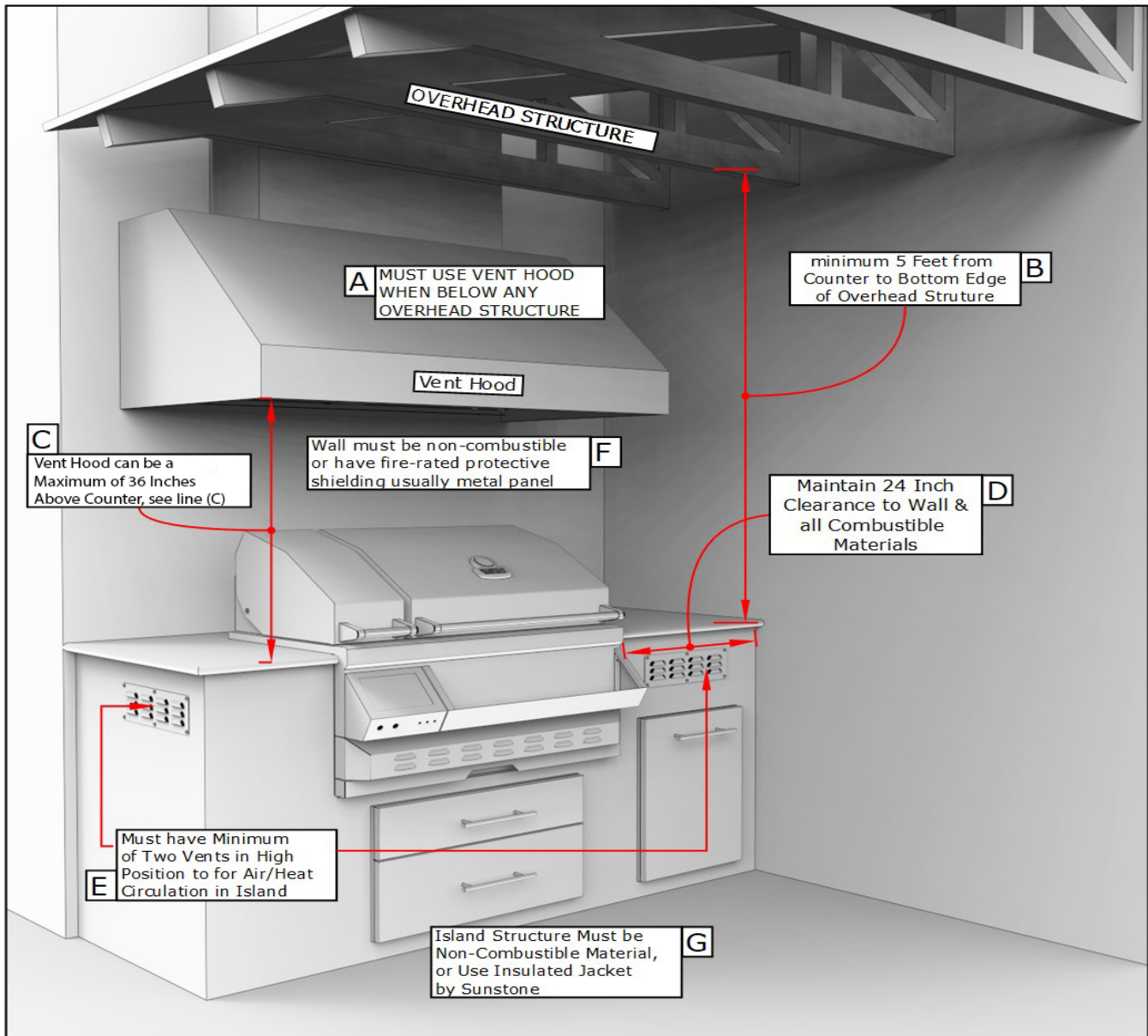


Countertop Slide-in Installation

- Grill Cut-out Depth ----- 22 Inch Depth
- Grill Cut-out Height (Allow $\frac{3}{4}$ " Air-Flow Gap Below Drip Pan) ----- 17-1/8 Inch Height
- Grill Cut-out Width----- 38-1/2 Inch Width
- ✓ Make 1-3/4" W x 1"D Notch Cut-Out on both sides of cut-out counter edge, to allow grill to slide flush against the island finish wall.
- ✓ Leave Minimum $\frac{3}{4}$ " Gap below Drip Pan for Air/Gas Ventilation
- ✓ Must have TWO Vents in HIGH position for Air Circulation

Enclosed Installation Definition:

Structure built above Appliance that is attached to the home's exterior outside wall, roof or is inside a separate structure like outdoor room and there is a Minimum of "One" Side open with outside exposure.



Minimum Distances to Combustible Materials or other Appliances ONLY, Non-Combustible materials do not apply!

- A) Must Use Vent Hood when Covered by Overhead Structure or local building code requires.
- (B) Minimum 5 Feet distance from counter to overhead structure
- (C) Vent Hood can be a Maximum of 36 Inches above Countertop , unless otherwise stated by Manufacturer
- (D) Minimum 24 Inch clearance from all combustible materials
- (E) Must have TWO Vents in HIGH position for Ventilation
- (F) Install Non-Combustible Barrier Shielding, Stainless Steel Sheet is recommended.
- (G) Island Structure must be Non-Combustible otherwise must use grill jacket or metal cabinet.

Access and Storage Solutions for Your Pellet Grill

Optimizing Functionality with Drawers

Installing access doors can be challenging due to the significant depth of the grill below the countertop (over 17 inches). Alternative storage solutions, such as our 30-inch Designer Series Drawers (Item No. DE-MD30 or DE-SD30), offer optimal functionality. These drawers provide ample storage for grilling accessories and are conveniently accessible, even with the grill's lower profile. Additionally, for easier access to the outlet the grill is plugged into, we recommend using the DE-DVL15 or DE-DVR15, which facilitate plug-in and removal during installation and repairs.

Electrical Pellet Grill Advantage

A significant advantage of electric pellet grills is the elimination of the need for access doors beneath the unit. Unlike gas grills, there's no requirement for accessing gas lines or propane tanks. However, if your outdoor kitchen incorporates a gas grill or side burner, access doors are recommended for easy maintenance.

Planning Your Outdoor Kitchen

The decision to include access doors hinges on the layout of your outdoor kitchen and the appliances you'll be using. Carefully consider the placement of your pellet grill and other equipment to determine if access doors are necessary.

Investing in Quality

When incorporating access doors into your outdoor kitchen design, prioritize high-quality construction materials. Our access doors are built from robust 304 stainless steel, ensuring long-lasting durability and resistance to the elements.

Recommended Storage Solutions

For optimal compatibility with your built-in pellet grill, all recommended components (including drawers) fit within a 14-inch clearance space, allowing for structural framing within your outdoor kitchen island.

| Classic Series | Signature Series | Designer Series |
|----------------|------------------|-----------------|
| C-SD12 | BA-SD12 | DE-SD30 |
| C-VSDL/R12 | BA-VSDL/R12 | DE-MD30 |
| DH140 | BA-DH1420 | DE-DPCF13 |
| A-DH1420 | BA-VDHR1420 | DE-DD13 |
| B-SD6 | BA-SD6 | |
| B-DD12 | BA-DD12 | |

Elevate Your Outdoor Kitchen with the Sunstone Pellet Grill Cabinet

Effortless Pellet Grilling Integration:

Transform your outdoor space into a grilling haven with the Sunstone Pellet Grill Cabinet! Designed for seamless compatibility with the Sunstone Pellet Grill (Item No. SAC44GPTD), this cabinet offers a simple installation process, allowing you to quickly elevate your outdoor kitchen.



Item No. SAC44GPTD

Unmatched Quality and Durability:

Crafted from premium 304 stainless steel, the cabinet boasts exceptional resistance to the harshest weather conditions. This ensures long-lasting performance and a sleek, modern aesthetic that complements any outdoor setting.

Ample and Functional Storage:

Two spacious drawers provide ample storage for both your main hopper and built-in cold smoker pellets. This convenient design eliminates the need for constant refilling and allows for effortless switching between smoking and grilling techniques.

Enhanced Flavor Experience:

Expand your culinary horizons with the integrated cold smoker. Infuse your favorite meats, fish, and cheeses with rich, authentic wood-smoked flavor, taking your grilling creations to the next level.

Safety by Design:

Sunstone prioritizes safety in every detail. The cabinet features a built-in venting system with a bottom vent that promotes proper airflow, preventing the accumulation of harmful gases. Moreover, the construction utilizes non-combustible materials, minimizing fire hazards.

The Perfect Choice for Every Griller:

Whether you're a seasoned chef or a backyard grilling enthusiast, Sunstone cabinets are designed to meet your culinary needs. Our commitment to innovative technology and high-quality materials guarantees unparalleled performance.

Unleash Your Customization Potential:

Sunstone cabinets offer exceptional flexibility, allowing you to personalize your outdoor kitchen to reflect your unique style. Easy installation and a variety of storage options empower you to create a space that perfectly suits your grilling preferences.

Ready to Elevate Your Grilling Experience?

Contact our knowledgeable Sales and Technical Support team today at **888-934-9449** and let us help you achieve your dream outdoor kitchen!

DEFINITION OF COMBUSTIBLE MATERIAL - Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

Clearances to Combustible Construction:

Minimum of 24" from the sides and rear of grill must be maintained to adjacent vertical combustible construction above the countertop level. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas, do not install under unprotected combustible construction without using a fire safe ventilation system. A 24" minimum clearance must be maintained under the countertop to combustible construction. The clearance can be modified by a use of an insulated jacket.

Combustible Floor Materials:

When installing a pellet grill, it is important to avoid installation on combustible floors, such as wooden or carpeted floors, to prevent the risk of fire. The Pellet Grill should be installed on non-combustible floors or floors that are protected with non-combustible surfaces. The protective surface should be approved for use by the authority having jurisdiction, which may include local building codes or other regulatory bodies. Examples of noncombustible surfaces that may be suitable for protecting floors during pellet grill installation include concrete, brick, or tile. These surfaces are less likely to ignite if exposed to heat or sparks from the grill and can help to prevent the spread of fire in the event of an accident.

Combustible Ceiling or Overhang:

Installing a pellet grill under a combustible ceiling or overhang increases the risk of fire, as heat and sparks from the grill can ignite nearby materials. Therefore, it is strongly recommended to avoid installing a pellet grill under a combustible ceiling or overhang. If installation in such an area is necessary, a minimum clearance of 5 feet must be maintained between the counter and the overhead ceiling or structure. This will help to minimize the risk of fire and ensure a safe and enjoyable outdoor cooking experience. Furthermore, all installations under a ceiling or overhang which are above the grill installation must have a vent hood installed at a minimum of 36 inches from the countertop to the bottom edge of the vent hood. This will help to ensure proper ventilation and prevent any heat buildup or smoke damage to the overhead structure.



ATTENTION: Major causes of appliance fires are a result of poor maintenance and a failure to maintain required clearance to combustible materials. Always keep a Minimum of 24 Inch Clearance from ALL Combustible Materials.



ATTENTION: You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission, or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

Island Safety & Construction

Constructing an outdoor kitchen island is a great way to enhance your outdoor living space and entertain guests while enjoying delicious grilled meals. However, it is important to ensure that your outdoor kitchen island is constructed with proper air-circulation to prevent the build-up of heat and provide safety for your family and property.

When using the Sunstone Pellet Grill, it is essential to have a minimum of two vents set in a high position to allow high heat to escape and provide proper air-circulation. This is especially important when any gas appliances are in use. If you're using Natural Gas, then two vents in a high position are recommended. If you're using Liquid Propane, then two vents - one in a high position and one in a low position - are essential.

This is a safety essential, as more homes burn down every year simply because the homeowner did not properly construct the outdoor kitchen island and have proper air-circulation. Any gas grill or pellet grill holds the heat below the counter surface, unlike an indoor cooktop where the flame is above the counter surface, so a much larger volume of heat can build-up within the island construction.

By providing proper air-circulation and ventilation, you can reduce the risk of fire and ensure that your outdoor kitchen is a safe and enjoyable space to cook and entertain. In addition to proper ventilation, it's also important to follow all safety guidelines for outdoor cooking, including keeping flammable materials away from the grill and keeping a fire extinguisher nearby.

- Proper air-circulation is essential when constructing an outdoor kitchen island with a Sunstone Pellet Grill.
- It is important to have a minimum of two vents set in a high position to allow high heat to escape and provide proper air-circulation.
- For Natural Gas, it is recommended to have two vents set in a high position. For Liquid Propane, it is essential to have two vents in low positions.
- This is a safety essential to prevent the build-up of heat and reduce the risk of fire.
- Any gas grill or pellet grill holds the heat below the counter surface, so a much larger volume of heat can build-up within the island construction.



BODILY INJURY: Failure to maintain minimum 24" clearances from combustible materials may create a fire hazard that may result in property damage or serious personal injury.

1. Slide Grill in Place

Begin by sliding the grill into place, ensuring it aligns properly with the cut-out. The grill is designed with an internal built-in hanger lip located on the right, left, and back sides. This allows the grill to hang by the three supported edges, while the front control panel hangs down the front of the cut-out.

2. Electrical Connection

Connect the electrical supply to the grill. This outdoor cooking appliance is equipped with a three-prong (grounding) plug for protection against shock hazard and should be plugged directly into properly grounded three-prong outlets. The electrical connection to the grill is located behind the back left side corner. Double-check that the plug is tightly pushed into the plug sockets at the back of the grill. Lift any loose wire and attach it to the back wall, keeping it away from any potential water collection on the floor of the island interior.

3. Allow for Ventilation

Proper ventilation is critical to the safe and efficient operation of the grill. Ensure there is a minimum of 6 inches of clearance behind the grill to allow for proper airflow. The grill is engineered with special vents on the back of the unit, which allow for proper airflow out of the back of the grill. Push the grill all the way into the cut-out, so that there are no gaps present between the grill and the inside of the island frame. Ensure that the grill control panel is flush against the island wall. Be sure to additionally have a minimum of Two-Vents placed in a High Position on the island wall, as to allow High-Heat Air-Circulation for within the island construction.

4. Familiarize Yourself with the Grill

Read all the instruction manual guides and information to familiarize yourself with the grill. Turn the pellet grill on by pressing the round button just below the control panel on the left-hand side. Get to know the digital control panel, see the three modes, SMOKE, GRILL and SEAR. The temperature gauge is in the center top, while the desired temperature is in the center bottom. On the right side are the three prongs with individual temperature readouts, connect the prongs at the bottom of control panel, with the three adjacent plugholes. Familiarizing yourself with the grill will help you to understand how to properly operate the grill and ensure that you get the most out of your outdoor cooking experience.

5. Add Pellets

Fill the hopper with wood pellets of your choice. Make sure to use only high-quality pellets designed for use in pellet grills, as lower quality pellets can cause issues with the grill's performance. We recommend B&B Wood Pellets – see www.bbcharcoal.com.

1. Grill Preparation

Proper Grill Maintenance needs to be part of your regular care of the Pellet Grill, the following solutions help ensure your grill will last for your lifetime and beyond. First, make sure that your grill is off, and the grates are cold. Wash all surfaces of Pellet Grill

Before using the grill, wash all surfaces with warm soapy water and a wet sponge. This helps to remove debris off the surface which may otherwise cause rust staining. Dry with a soft towel.

2. Seasoning your Grill

You'll need spray bottles of high-heat cooking oil, such as vegetable oil, canola oil, or peanut oil. Any cooking oil with a high smoke point will work well for grilling.

The first thing you want to do is spray the inside of your grill, paying special attention to any stainless-steel grates and emitter plates. You'll also want to put a thin layer of oil on all inside surfaces of your grill. Remove the inside parts of the grill to make sure you can get to all the surfaces. You can use any of high-heat cooking oil, such as vegetable oil, canola oil, or peanut oil for this.

3. Turn on the Grill – See Grill Startup Page 18

Next, turn up the heat to high and let the grill get hot. Let it burn and smoke and work its high heat magic for a good 30 to 40 minutes. The oil will seep into the pores of the steel and bake in and harden. This creates a smooth nonstick coating.

Seasoning your grill has three benefits: Easier cooking / cleaning, better flavor, and extended grill life. The oil used during seasoning process protects the grates from rust. This creates a non-stick surface, making cleaning easier. The juices and fats from food vaporize during grilling, creating a signature flavor that improves over time. Seasoning helps prevent rust-staining giving you years of non-stick, easy-care grilling. It's recommended to season your new grill right after install, and a minimum of once a year depending on use.

Building and maintaining the fire in a built-in Pellet Grill requires careful attention to the following recommendations:

1. Use high-quality, all-natural wood pellets that are designed for use in pellet grills. Avoid using fuel with additives or other materials that can damage the grill or affect the flavor of your food. We recommend B&B Wood Pellets – see www.bbcharcoal.com.
2. Follow all instructions for loading the hopper with pellets, and avoid overfilling the hopper, which can cause the pellets to jam and prevent proper combustion.
3. Start the grill according to the Grill Startup Guide in the Manual and allow it to heat up to the desired temperature before adding food.
4. Monitor the temperature of the grill closely and make any necessary adjustments to maintain a consistent heat. Avoid over-Heating the grill, as this can cause damage to the grill and affect the quality of your food.
5. Regularly clean the burn grate and hopper to remove any debris or blockages that could affect the performance of the grill.
6. It is important to follow these recommendations carefully to ensure the safe and effective operation of your built-in electric pellet grill. Over-firing the grill, or exposing it to excessively high temperatures, can cause damage to the grill and increase the risk of fire.

By following these recommendations and warnings, you can help to ensure a safe and enjoyable cooking experience with your built-in Pellet Grill. Never make any modifications to the grill. This could affect its performance, make the unit unsafe to operate and void all warranties



BODILY INJURY: 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.

Operation of the Grill:

Operating and using electrical assemblies for a built-in pellet grill requires careful attention to the following technical guidelines:

- Ensure that the electrical supply to the grill is properly installed and grounded according to local electrical codes and manufacturer's instructions. Always use a properly grounded electrical outlet and avoid using extension cords or other devices that may cause power fluctuations or electrical hazards.
- Familiarize yourself with the control panel and user interface of the grill. The control panel should allow you to adjust the temperature, set cooking times, and monitor the status of the grill. Follow the manufacturer's instructions carefully when using the control panel and make any necessary adjustments to maintain the desired temperature and cooking conditions.



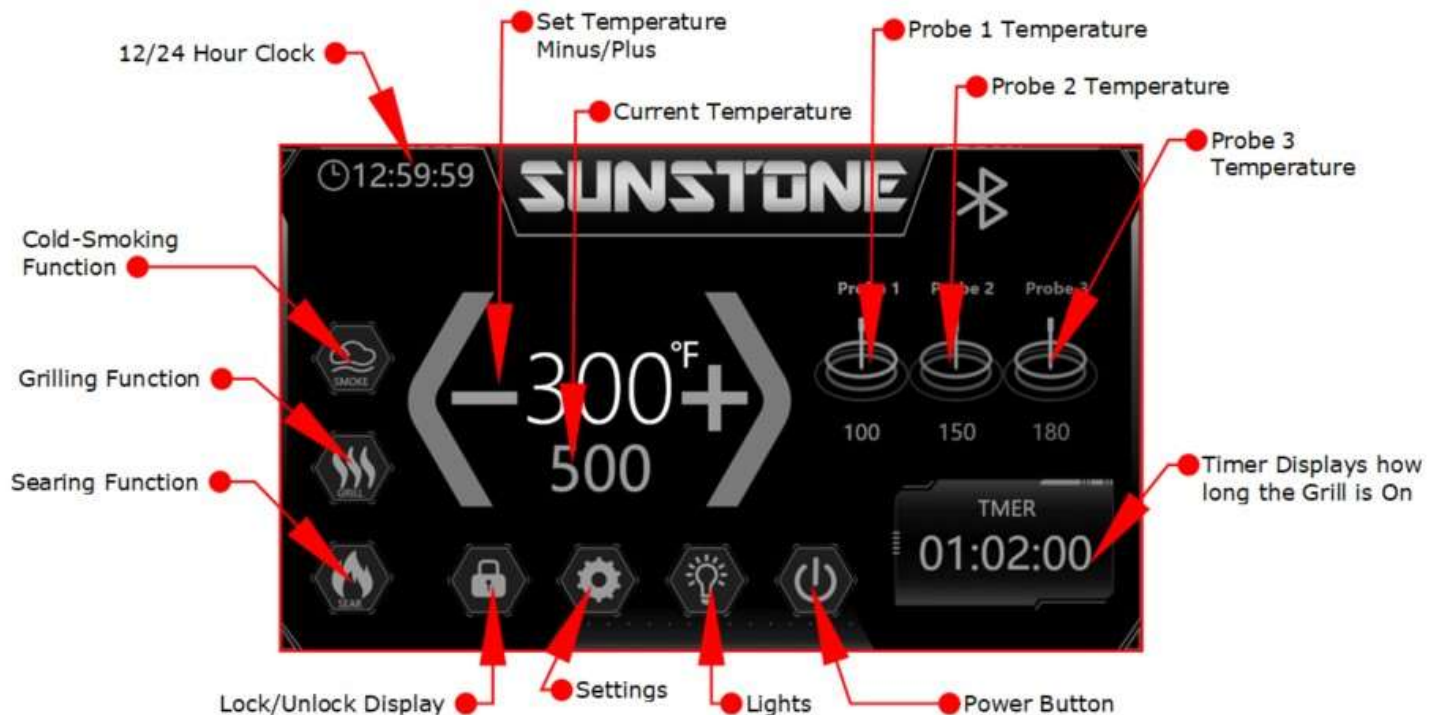
ATTENTION: Use Only Wood Pellet Fuel Specified by The Manufacturer – B&B Wood Pellets. Do Not Use Pellet Fuel Labeled as Having Additives. Using pellet fuel labeled as having additives or other materials can damage the grill or affect the flavor of your food and should be avoided.

Pellet Name & Grade Requirement

The grade designation for wood pellets used in pellet grills can vary depending on the manufacturer, but the most common grades are "Premium" or "Food-Grade". These designations indicate that the pellets are made from high-quality, food-safe materials that are free from chemicals, additives, or other contaminants that could potentially harm the food being cooked on the grill. We recommend B&B Wood Pellets – see www.bbcharcoal.com.

Mean Pellet Heating Value

The average heating value of wood pellets used in pellet grills can vary based on the type and quality of the pellets. Typically, wood pellets have a heating value of approximately 8000 to 8500 BTU (British Thermal Units) per pound. This means each pound of wood pellets can generate about 8000 to 8500 BTUs of heat energy when burned. It's important to note that factors such as moisture content, density, and ash content can influence the heating value, so using high-quality pellets specifically designed for pellet grills is crucial to ensure optimal performance and heat output.



1. Plug the power cord into a Grounded power source (120 Volt Required). Initial set up of your pellet grill. PRESS the setting icon to set time, temperature C° or F°, and Bluetooth. Then select "save" for the new settings. Lock / Unlock Setting, Push lock icon, on the display. Red=Locked, Green=Unlock. See Page 23 for Image (Bluetooth connectivity is in development)
2. Open the Main Hood. Check the burner pot grate ensuring there is no obstruction for proper ignition. Open the left hopper lid. Ensure there are no foreign objects in the hopper or auger feed system. Fill the hopper with dry, all natural barbecue hardwood pellets.
3. With the Hood Closed, turn the unit on by pressing the Power Button located at the base of the control box, display with will activate within 5 seconds.
4. Turn on power button on display panel, chose either Smoke, Grill or Sear. **Do Not use the Smoke function in conjunction with either Grill or Sear.** You can manually adjust temperature by pushing Arrow button on target. Pellet loader will start feeding grill pellets, the main ignition system will start working, it takes around 3 minute to ignite, green lights show in working mode.

SMOKE - Cold Smoking

To cold smoke, follow these steps:

1. Open the small cover to expose the cold smoker box at the front.
2. Pull the feeder tube out, add pellets, then slide the tube back into the compartment and close the cold smoker box cover.
3. Turn on the display panel and choose the SMOKE setting.

With this setting, the temperature will not rise because the pellets are burned in a separate internal compartment. As smoke develops, it is pushed up and through a pipe where it is cooled with a fan blower.

GRILL - Grilling

The Grilling function is the most common function to use, with temperature ranges between 200 to 500 degrees. With the grilling function you can cook most all variations and you can smoke with the heated flame. You can even use two types of natural hardwood pellets, one for the Cold Smoker and one for the Grilling.



Do not use the Smoke function in conjunction with either Grill or Sear. Do not use the Cold-Smoking function in more than 1-Hour increments.



BODILY INJURY: Should a grease fire occur, turn the grill off and leave the lid closed until the fire is out. Do not unplug the power cord. Do not throw water on the unit. Do not try to smother the fire. Highly recommend the use of a fire extinguisher to keep on site. If an uncontrolled fire does occur, call the Fire Department.

SEAR - Searing

Sear sets the grill to very high temperatures to sear the outside of your food sealing in all the flavor while quickening the grilling. The searing function allows between 500-700 degrees, excellent searing temperature.



Ash Collection Tray

Never use the grill if the Ash Collection Tray is not installed or fully closed. Remove and discard ash from the collection tray when the ash is cold to the touch and no danger of hot embers exist. If they are hot and you have to remove them, they should be placed in a metal container with a tight-fitting lid. The container must be placed on a non-combustible surface well away from all other combustible materials. Ashes are to remain in the container until fully cooled, then disposed of properly. It is recommended to clean the pellet burning chamber periodically.

Grill Operation

Your Wood Fired Pellet Grill and Smoker have been designed and engineered to produce smoke that infuses your food with a smoky flavor. The firepot requires air for efficient combustion. This fresh air is pulled through a vent in the front of your grill and the intense hot air and smoke produced by the pellets is expelled through a vent in the rear. If you are using your grill in windy conditions, the wind can disrupt this important airflow.

Direct Cooking

Direct cooking is the process of cooking your food directly over hot coals. This method is also called Searing or Grilling. Direct cooking is recommended for most grilling applications, and the best place to perform Direct Cooking is in the place where the cooking surface is the hottest. This type of cooking locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the coals. The result is a crisp, flavorful outside with a tender, juicy inside.



HOT SURFACE: If the grill is set to a high heat setting and the hood is closed, wind can prevent the hot air from being expelled through the rear vent – forcing heat to the front of the grill. This heat can make the hood handle and front panel extremely hot. In some cases, this heat can damage important components.



ATTENTION: 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, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

Use only Specified Accessories

Do not use accessories not specified for use with this appliance. Using pellet grill accessories that are not specified for use with the pellet grill can be dangerous and may result in several potential hazards. Some of the dangers of using incompatible pellet grill accessories include:

- **Fire hazard:** Using incompatible accessories can result in fire hazards. For example, if you use a non-pellet grill rated griddle, it may not be able to withstand the high temperatures generated by the pellet grill, which could result in a fire.
- **Damage to the grill:** Using the wrong accessories can also damage the grill. For instance, using a metal scraper or brush can scratch and damage the stainless-steel brushed finish.
- **Health hazards:** Using non-compatible accessories may also pose health hazards. For example, if you use a chemical cleaner on a grill, it may contaminate the food and harm your health.
- **Invalidating warranties:** Using incompatible accessories can also void the warranty of the pellet grill. If the grill is damaged because of using the wrong accessories, this may Void the manufactures warranty.

Poison Prevention

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 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.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to pregnant women, infants, the elderly, smokers, and people with blood or circulatory system problems. (such as anemia, or heart disease).

Troubleshooting Grill Lights:

Symptom: One or both halogen lights are out.

Solution: A single burned-out light suggests a normal lifespan expiration. If both lights fail simultaneously, investigate a potential connection issue.

Symptom: All lights are inoperative.

Solution: Verify the power cord is plugged in. If plugged in, a malfunctioning transformer might be the culprit.

Replacing Halogen Lights (For Technical Audience):

1. Locate the single screw on the left side of each light cover. Unscrew for removal.
2. Detach the entire light box, revealing two small black wires with hardwired connections at the back of the light.
3. Utilize pliers to carefully remove these wires from the light box.
4. Replace the light box with a new unit.
5. Reconnect the wires using pliers, ensuring a secure fit in each socket of the new light box.
6. Test the functionality of the new light before reinstalling it into the designated opening.
7. Re-secure the light cover by tightening the screw on the left side.

Cold Smoking: A Flavorful Technique

Q: What is cold smoking?

A: Cold smoking is a method that infuses food with rich, smoky flavor using cool smoke. It's suitable for a variety of ingredients, though not all.

Key Considerations:

Proper Equipment: Ensure you have the appropriate tools for cold smoking.

Purpose and Goal: Clearly define your desired outcome for the smoked food.

Important Note:

1. Avoid using the smoke function while grilling or searing.
2. Limit cold smoking sessions to a maximum of 1 hour at a time.

Cold Smoking vs. Hot Smoking: Understanding the Difference

Q: What differentiates cold smoking from hot smoking?

A: The primary distinction lies in the temperature of the grill. Cold smoking utilizes temperatures of 150°F or lower, while traditional hot smoking typically ranges from 200°F and above.

Hopper Capacity and Temperature Range:

Q: How much can the hopper hold?

A: The hopper has a capacity of approximately 20 pounds of natural barbecue wood pellets.

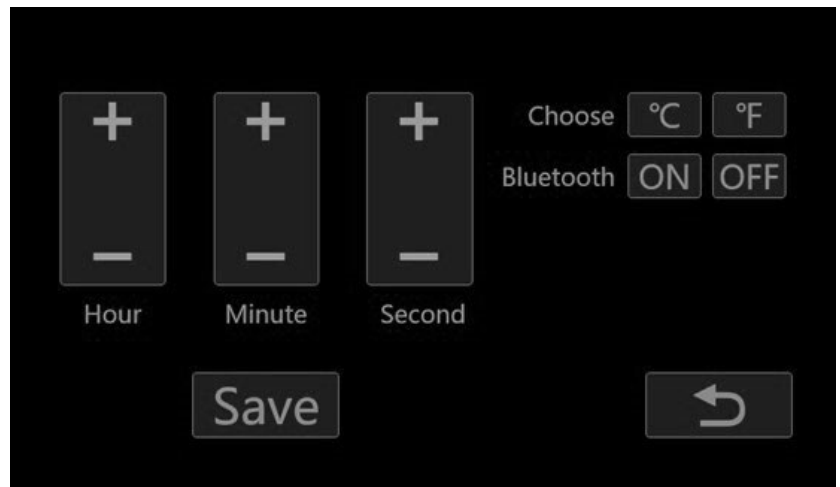
Q: What is the temperature range of the grill?

A: The temperature range varies depending on the function:

- Cold Smoking: Ambient temperature
- Grilling: 200°F to 500°F
- Searing: 500°F to 700°F

Understanding Grill Settings:

The Settings menu (gear icon) allows you to: Set the clock time (hour, minute, second). Choose between Celsius and Fahrenheit temperature display. Enable or disable Bluetooth functionality. Remember to save your settings before exiting the menu.

**Error Code Guide:**

If the grill detects an issue, an error code will appear on the display instead of the usual temperature reading. These codes begin with "E" followed by a number.

This guide can help diagnose basic issues. For further assistance, contact our technical support team at 888-934-9449.

Important Note:

Upon encountering an error, the grill automatically shuts down as a safety precaution. All functions cease until the error is resolved.

Error Code Breakdown:**E01: Unable to Light**

This code indicates the grill cannot ignite the pellets. It will attempt ignition up to 6 times if the temperature remains below 160°F. If unsuccessful after these attempts, turn the grill off and back on using the main power button.

E02: Unable to Read Temperature

This code signifies a high-temperature error, where the grill detects a temperature exceeding 700°F.

E03: Temperature Probe Not Working

This code indicates a short circuit in the grill's temperature sensor assembly.

E04: Broken Temperature Probe

This code warns of a malfunctioning temperature probe. After ignition mode, the grill's temperature fails to reach at least 135°F, triggering this error.

Remember:

Error codes E01 to E04 prevent grill operation due to safety concerns. They cannot be overridden by the user. Once the error is cleared and the alarm dismissed, the grill will automatically restart.

(A) Fuse (Black,Black)

(B) Connect Screen (Red, Green, White, Black)

(C) Connect Switch (Red, Green, Yellow, Black)

(D) Connect Oven Temp. (Red, Black)

(E) Connect Power Supply (Black, White)

(F) Connect Motor (Red, White)

(G) Connect Fan (Yellow, White)

(H) Connect Ignition Rod (Purple, White)

(I) Connect Smoke Ignition Rod (Orange, White)

(J) Connect DC Fan (Green, Blue)

(K.1) Connect Oven Light (Red, Black)

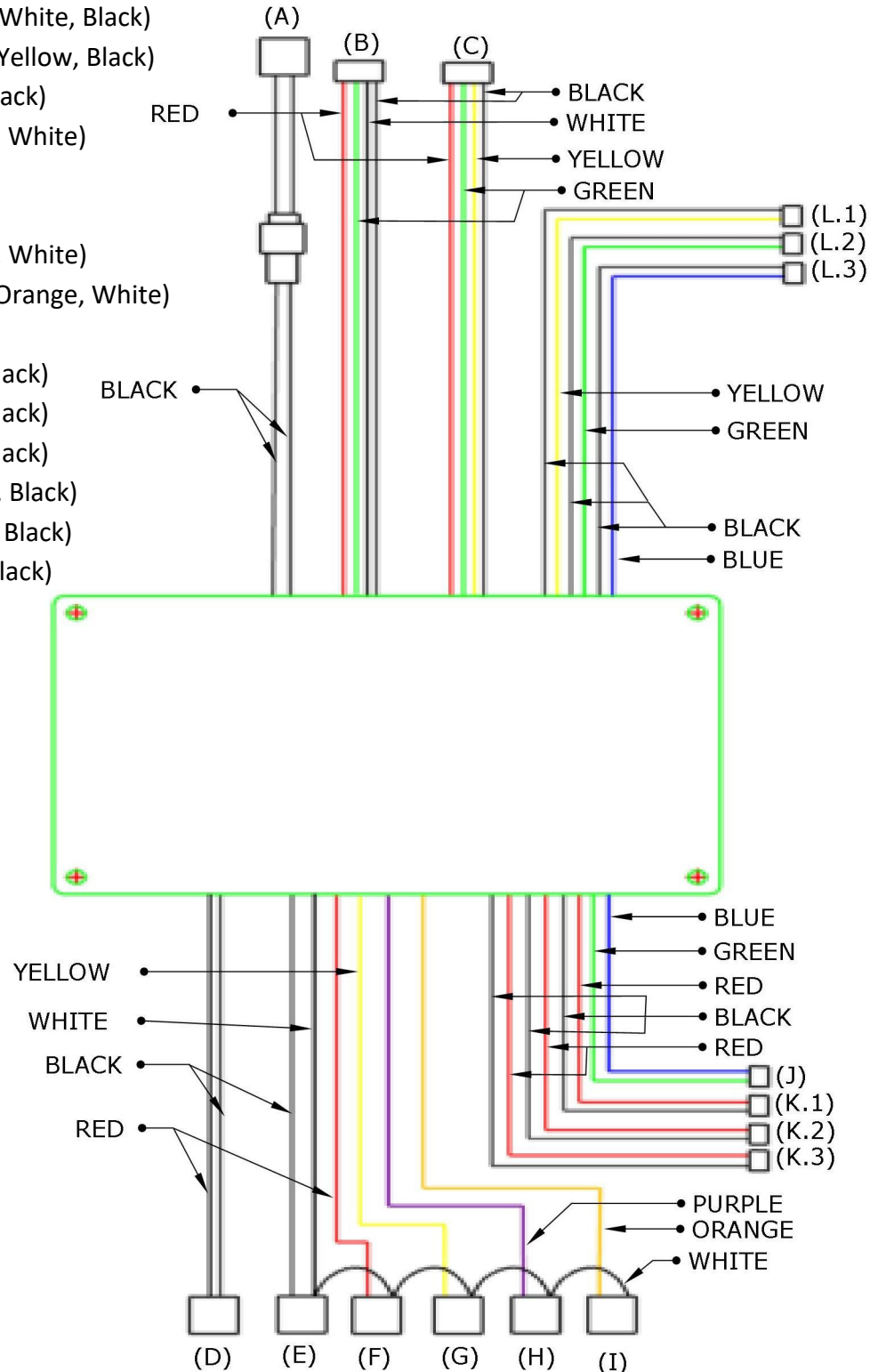
(K.2) Connect Oven Light (Red, Black)

(K.3) Connect Oven Light (Red, Black)

(L.1) Meat Temp. Sensor (Yellow, Black)

(L.2) Meat Temp. Sensor (Green, Black)

(L.3) Meat Temp. Sensor (Blue, Black)



LIVE CIRCUIT: Use only with a Ground-Fault Circuit Interrupter - GFCI protected Outlet with this grill.



ATTENTION: The Pellet Grill must be installed according to the product manual. If your grill installation does not meet the Basic Setup Instructions **ALL WARRANTIES MAY BE VOID.**

SUNSTONE SERIES 40" PELLET GRILL WARRANTY

*****All Warranties Start from the Date of Purchase and Non-Transferable*****

LIMITED LIFETIME WARRANTY

Sunstone Stainless Rod Cooking Grids and Stainless-Steel Housings (including liners, frames, firebox and hood and all exterior grill faces) are warranted for as long as you own the Sunstone Barbecue Grill against all factory defects. This warranty does not cover against consumer usage wear and tear from using the grill as all grilling methods will erode the 304 Stainless Steel Materials. Owner must pay for any shipping and handling charges.

LIMITED THREE-YEAR WARRANTY: Sunstone warrants the stainless-steel cooking grates, burner pot and drip pans to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase.

LIMITED ONE-YEAR WARRANTY: Sunstone warrants all electrical parts and components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Including the Main Control Panel, Lights, gear motors, Starter Ignitions and any other related part.

For all the above warranties, the actual parts will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping, and handling.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY: This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs or apartment complexes. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including service tech labor, shipping, and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

LIMITATIONS & EXCLUSIONS

1. SUNSTONE warranty applies only to the original purchaser and may not be transferred.
2. SUNSTONE warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.
3. SUNSTONE warranty shall not apply, and SUNSTONE is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes.
4. SUNSTONE is not responsible for warping of component parts due to overheating or using in a way not in line with the product manual.
5. SUNSTONE shall not be liable for incidental, consequential, special, or contingent damages resulting from its breach of this written warranty or any implied warranty.
6. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on Consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.
7. No one has the authority to add to or vary SUNSTONE warranty, or to create for SUNSTONE any other obligation or liability in connection with the sale or use of its products.
8. SUNSTONE DOES NOT COVER FOR WARPING OF STEEL DRAWER, GRATES, OR ANY OTHER COMPONENT FROM THE RESULT OF MISUSE OR OVERHEATING OF COMPONENTS.

WHAT IS NOT COVERED. & INTERNET PURCHASE DISCLAIMER

SUNSTONE shall not be responsible for and shall not pay for the following Installation or start-up.

1. Service by an unauthorized service provider and the cost of a service tech of any warranted parts.
2. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts.
3. Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes.
4. Shipping and handling costs, export duties, or installation cost.
5. The cost-of-service calls to diagnose trouble, or Removal or re-installation cost.

This warranty applies to the original purchaser with invoice or proof of purchase and covers Sunstone products intended for personal, family or household usage only. It does not apply to surface rust, corrosion, oxidation, or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental, or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you. This warranty gives you specified legal rights, and you may have other rights which may vary from state to state. For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Sunstone dealer.