



WOOD PELLET BBQ GRILLS



Queue-view™

OWNER'S MANUAL

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WELCOME TO THE FAMILY

Thank you for purchasing a Smokin Brothers or Myron Mixon BARQ Wood Pellet BBQ Grill. Your family BBQ will never be the same.

Your grill is a very versatile cooking machine. As you would expect, you can **GRILL** burgers and steaks. Not only grill, but **SMOKE** pulled pork, ribs, turkeys, and seafood. Plus **BAKE** pizzas and deserts to perfection. Also **ROAST** beef, pork, and poultry on this amazing grill.

Prepare every meal on your Grill. Even cook breakfast biscuits, eggs and bacon. Don't forget to cook vegetables and fruit. Making jerky is simple.

With regular maintenance and care, the grill will last for years of trouble free grilling. It will become a permanent choice for your daily use replacing other appliances. This residential grill is for outdoor use only.

Authorized Dealers are available to provide additional Smokin Brothers and Myron Mixon products. We recommend using Smokin Brothers or Myron Mixon wood pellets that are designed specifically to be used with your grill. **DO NOT USE** a heating fuel pellet to cook your food. Our large collection of Rubs, Sauces and Accessories are available to enhance your grilling experience. Check the Smokin Brothers or Myron Mixon Smokers websites for a local dealer near you.

At the top of the priority list, is our commitment to manufacture the Smokin Brothers and Myron Mixon BARQ Wood Pellet Grills in the U.S.A.

This manual has been prepared to provide the necessary information to give you confidence to use your new grill to become a grand champion master griller.

Congratulations, you are about to experience the best BBQ on the planet.

INTRODUCTION

Residential Wood Pellet Grill

Smokin Brothers and Myron Mxon BARQ Grills are proudly Made in America. The Que-View™ Controller has been designed, engineered and manufactured in the United States.

Heavy duty American steel has been used for the body of this grill. All components, used to complete the finished product, are being assembled by American workers.

Smokin Brothers and Myron Mixon Products believe in our Country and are proud to support it by keeping jobs here in the U.S. and doing our part to sustain American traditions.

We are dedicated to providing quality barbeque products that help bring families together whether it is around the dinner table, the picnic table or just standing over the grill.

CONTACT INFORMATION

Smokin Brothers is based out of Chaffee, Missouri.

Contact us:

On the Web: www.smokinbrothers.com

By email: barbeque@smokinbrothers.com

Telephone: 573-803-1816

Ship to Address: 114 N. Main St, Chaffee, MO 63740

Mail to Address: 1923 N Kingshighway, Cape Girardeau, MO 63701

Distributor for Smokin Brothers Products: Double D Supply Company

SECTION 1: Quick Start Guide

STEP 1 – GRILL ASSEMBLY

Is your grill assembled (wheels/handle/smoke cap and all interior parts)?

Yes – Skip to 2

No – Continue below

Tools required for Premier Plus assembly: Phillips screwdriver #3, 3/4 inch wrench, screw gun with a 5/16 driver, 7/16 socket and ratchet.

1. Remove from the box and take everything out of the grill.
2. Remove the pallet screws that hold the grill to the pallet.
3. Move the left side of the grill to the edge of the pallet so that two of the legs are off the edge of the pallet. If you have a 2nd person, they can tilt the grill back to allow for extra room to slide the castors into the legs, or you can place some block on the bottom brace allowing for a minimum of 7 inch clearance so you can slide the castors into the leg.
4. Insert one caster into each leg. Hand tighten the bolt/nut by turning the top of the castor counter-clockwise and finish using the wrench to secure expanding adaptor into the leg tube. You may also apply the break then turn to tighten the wheels if you do not have a wrench.
5. You can now do the right side by removing the pallet and propping the grill up with assistance or with your knee to allow for clearance to insert the two remaining casters.
6. Install the handle on grill lid (use a hand screw driver).
7. Place the smoke cap on the smoke-stack and tighten the bolt with a no. 3 screwdriver.
8. Locate the set of predrilled holes on the bottom of the front plate of the grill. Attach each grid hook with the self tapping screws provided with a screwgun.
9. Install the red safety latch by placing the flat side on the welded stud by the right side hinge of the grill lid from the inside of the grill. Use a 7/16 socket and ratchet to attach the crimp nut to the stud securing the safety latch to the grill.

10. Place the deflector over the fire pot located in the bottom of the grill. Make sure to install into the slots.
11. Secure the drip pan at an angle on the braces located at each end of the grill. The short tab goes to the left of the grill.
12. Insert the long upper cooking grid.
13. Insert the lower cooking grid sections.
14. Hang the grease bucket on the outside hook.

Step 2 – Initial Firing and Burn in

Has your grill completed the initial burn in sequence?

Yes – Skip to Step 3

No – Continue Below

Test the internal parts of the grill to be working properly.

1. Make sure the grill is turned off and unplugged.
2. Remove the grids, drip pan and deflector to expose the fire pot, auger, and igniter hot rod.
3. Plug the grill into AC power.
4. Press the power button on the controller.
5. Look into the pellet hopper to verify the auger is turning.
6. Place your hand above the fire pot and verify air movement from the draft fan.
7. Verify the igniter hot rod, located in the base of the fire pot, is getting hot by visual observance. **DO NOT TOUCH THE IGNITER.**
8. Turn the grill off.
9. Fill the hopper with Smokin Brothers pellets and start the **Auger Load** process by press **POWER** and **AUGER** for 6 seconds, the dots on the top line of the controller will cycle, the screen will show **Auger Load** when it is ready, and you can release the buttons. This will load an empty auger; it will cause the auger to load pellets for 4 minutes. Do not use if the auger has any pellets in it as it will overflow the firebox. To cancel press **POWER** button.
10. You have successfully filled the auger tube with pellets and are now ready to begin the initial firing. Place the heat deflector back in the correct slot inside your grill and place the drip pan back in the correct place with the small lip on the left side ledge. Do not place the grids in for initial burn off instead hand was them and let them dry and then place in the grill for the first cook.
11. Initial burn: Start the grill at 225 and run for one hour. Then turn the temperature to 325 for 1 hour. Press the power button to start the shut down sequence and open your grill lid. You have successfully burned in your grill. When the grill is cool to touch wipe down any excess residue.

Keep an ample supply of pellets in your hopper. If pellets run out, repeat the process to fill the auger tube with pellets and turn the Cook Control Switch to the OFF position. You are once again ready to turn the grill on and begin normal cooking.

Step 3 - Cooking with your Grill

1. Check the hopper for adequate amount of pellets.
2. Plug the grill into AC power.
3. Press POWER button, the controller will start the cooking cycle. It will first light the fire, then the PID will take over. It will display the Current Temperature in the top read out and the Set Temperature (180) in the bottom read out. The bottom left dot indicates the igniter is on and the bottom right dot indicates the auger is on. Setpoint can be changed at any time by pressing the UP and DOWN buttons (Recommend letting grill get to 180 before changing temp).
4. Ready to begin normal cooking.

Step 4 - Shutting down your Grill

1. Remove all food from the grill.
2. Press the power button to turn the grill off and raise the grill lid to help allow heat out of the grill.
3. The controller will turn the fan on high and start the shutdown timer. The unit will flash display current temperature/shut down countdown and **COOL dn** for a minimum of 10 minutes. After 10 minutes the grill will shut down when it has cooled to below 120 degrees or after another 10 minutes. It will then run the auger for a few seconds to help the grill start faster the next cook.
4. After the shut down sequence has concluded and your grill is completely cooled, unplug your Smokin Brothers Grill to protect from lightning and power surges.

Step 5 - Connecting your grill to your network

The following items will be used in the setup, some you will need before the process (bolded), the others will be identified through the process. (2.4 ghz band is required)

Your Network Name (SSID): this is the name of your network

Your Network Password: this is the password of your network

An email Address to register your controller:

Your Grill Network Name:

Your Grill Network Password:

Your Grill ID:

Step by Step Process

1. Plug in Grill
2. Using your cellphone/tablet/laptop close to grill signoff of your home Wi-Fi and connect to the "Smokin Brothers" WIFI Network. This Network will be identified

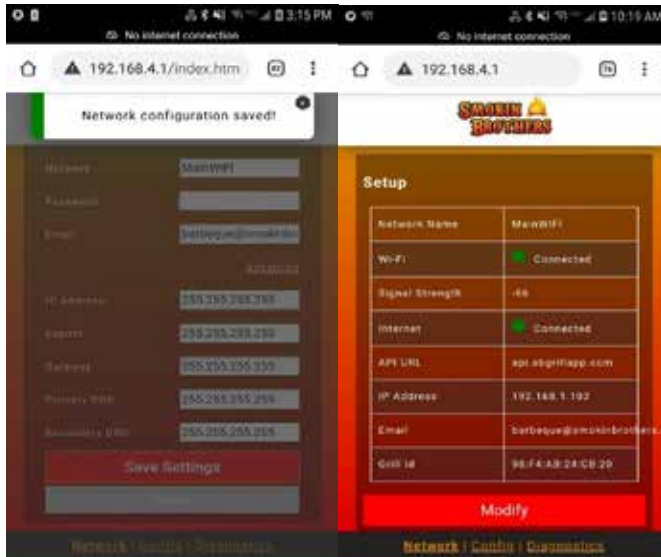
as smokinbro_XXXXXX. (The XXXXXX is unique to your controller)



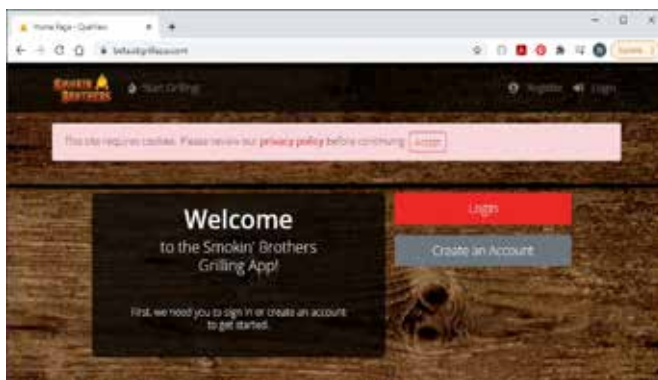
3. The Network will ask for a password. It will be \$smoke_XXXXXX. (the XXXXXX will be the last digits of your Smokin Brothers Network Name.) In the example shown the password was: \$smoke_24CB21. This is case sensitive.
4. After you are connected to this network, open your Web Browser and go to the following page 192.168.4.1



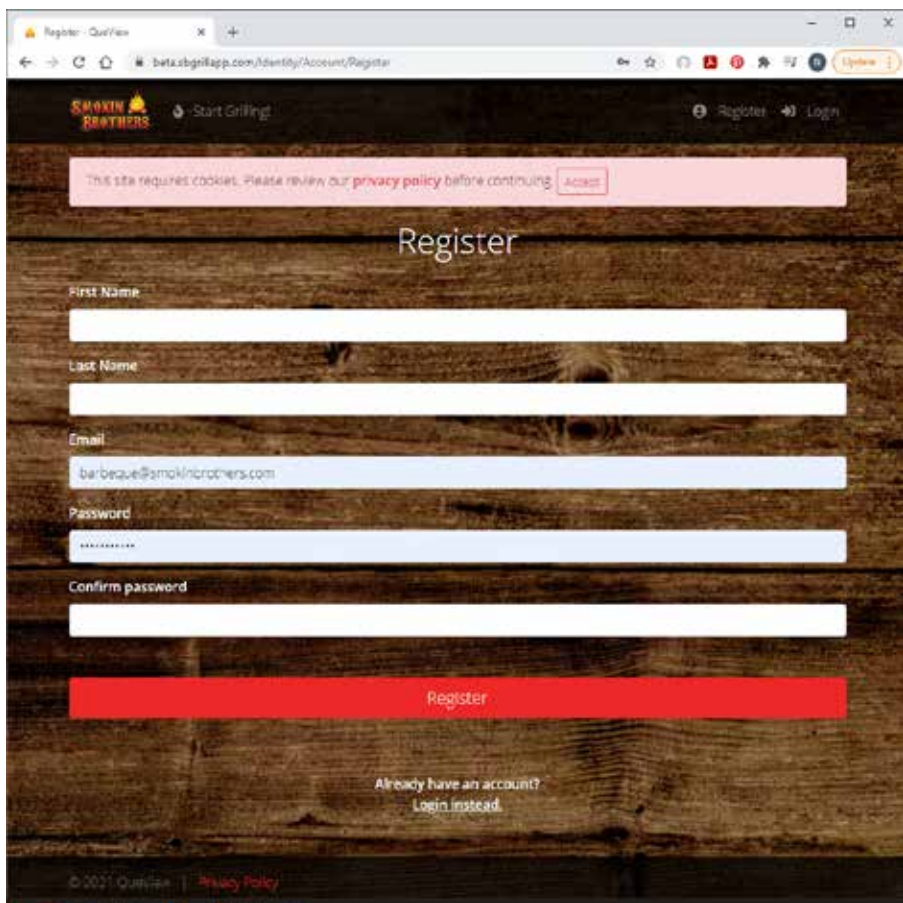
5. At this page you will be able to set up your controller on your home network by typing in the following (It is important that you type in using exactly how your network is setup as, including symbols, numeric and case sensitivity).
 - a. Home Network Name (SSID)
 - b. Home Network Password
 - c. Your Email Address.
6. After hitting submit you will get a save successful prompt similar what is pictured below. Close out of that prompt and it should show the next screen. Wifi and Internet will show red dots that will turn to green when the grill has successfully communicated to your network. If you get taken back to network setup page double check you entered the network name and password correctly.



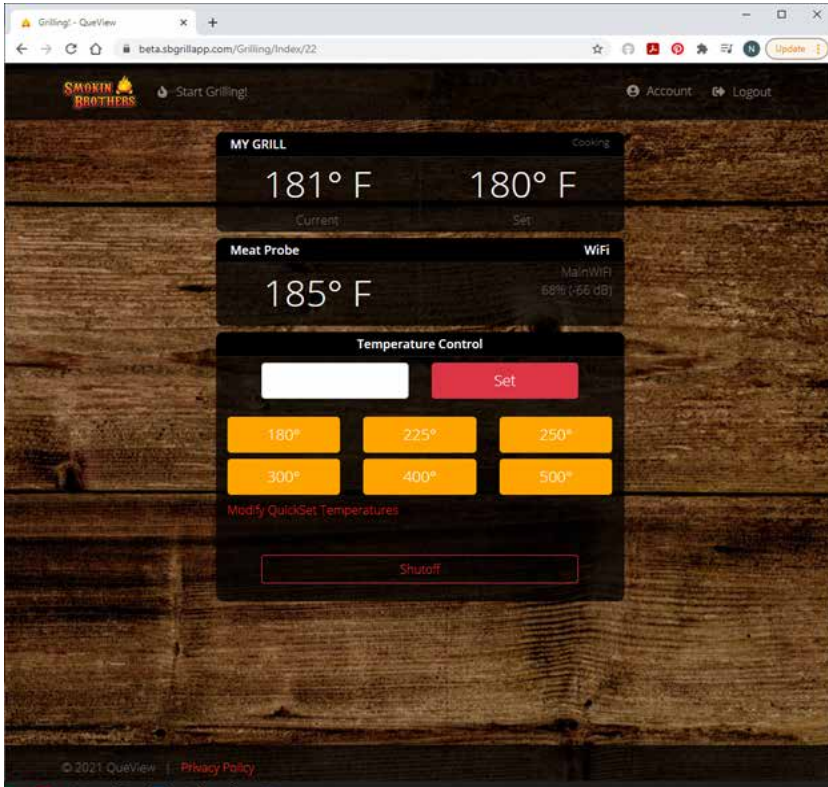
7. At this point you can disconnect from the Smokin' Brothers WIFI Network and connect back to your home network.
8. Now Go to grill.que-view.com. Click on the Create Account



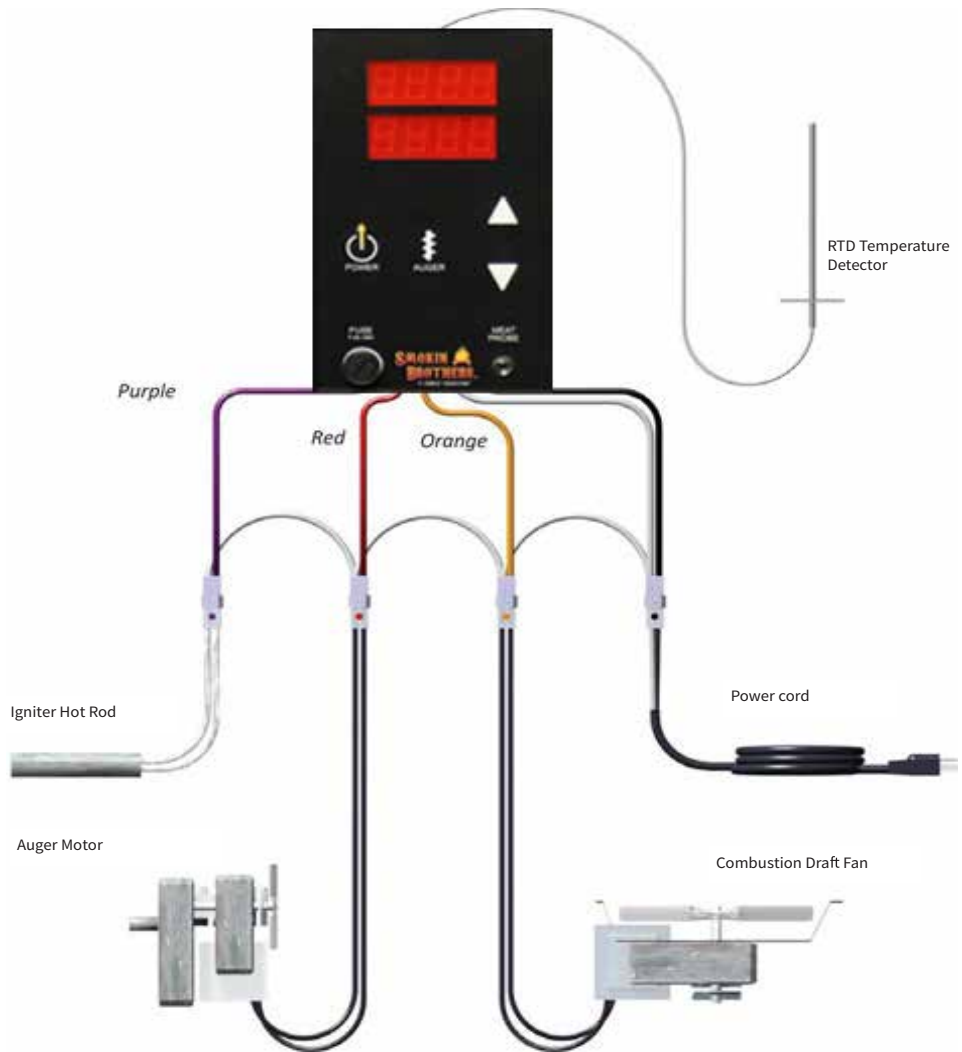
9. Complete the form to register with Que-View™
10. Please go to your registered email inbox and confirm your email address with Que-View. It may have went to your junk or spam mail.
11. Complete the registering of your grill with your Que-View™ account. You may have to go into your account and add a grill. It will be there waiting for you. IF it is not there double check you are using the same email address with your network configuration and Que-View™ account.



12. You now have access to the QueView™ of your grill. For a detail of QueView™ features go to page 14.



QueView™ Controller Wiring Diagram



Using Your New Grill

Your new grill is an extremely versatile cooking machine. If it can be smoked, baked, grilled or roasted, you can do it on your Smokin Brothers or BARQ Grill! Use only one grill to do everything.

Here are some Basic principles to remember when cooking on your new grill.

- **Similar Function** – Our grills function similar to a convection oven; smoke and heat are circulated inside the grill with the use of a fan. When the lid is open the smoke and heat escape and do not allow the food to cook. Raise the lid minimally to check on the progress of your food. Thanks to the grease pan placed under your cooking grids, you do not have to worry about nasty flare ups causing unwanted fires. The grease and food drippings are drained into a bucket.
- **Smoking** – Smoking is done at the lower temperature settings of the digital control. Cooking low allows the pellets to smolder and produce significant amounts of smoke. Smoke will penetrate the meat, providing a gorgeous smoke ring and flavor. Also by cooking slow, the meat's temperature is gradually increased, which will help keep its tenderness. To reduce the amount of smoke flavor turn your grill to a higher temperature setting.
- **Baking** – Baking on your grill is similar to baking in your conventional oven. Set the temperature to the appropriate setting at the higher end of the controller (300-350). When the appropriate temperature is achieved place your item on the grill. We have found that metal pans work better than glass and that you may have to add a few extra minutes to the cooking time.
- **Grilling** - The Smokin Brothers HeatWaves™ allow you to grill without the risk of flareups. Follow these steps to use the HeatWaves™ :
 1. Remove the grates.
 2. Place Heat wave on the back grate ledge.
 3. Place the grate on the base of the back heat wave.
 4. Lift the front of the grate and place the front heat wave on the grate ledge.
 5. Start the grill normally, then set to 400 degrees.
 6. Allow grate to heat up for 15 minutes. For an even better sear allow 30 minutes.

Grilling Tip –

- On smoke expect to use ½ lb of pellets per hour
- On medium temperature (300-350) expect to use 1 lb of pellets per hour
- On high temperature expect to use 2 lbs of pellets per hour
- Each hopper is designed to hold a minimum of 18 lbs of pellets giving a maximum of 36 hours of cooking depending on the temperature setting and weather conditions

Questions and Answers – Smokin Brothers is available to answer questions for your cooking needs with several options –

- Contact your dealer retail outlet
- Refer to our Smokin Brothers Owner's Manual
- Refer to our Smokin Brothers Cookbook
- Contact Smokin Brothers through our contact information on the web

We take great pleasure in supporting our backyard grilling family on their desire to be adventurous in their cooking and grilling experience with our wood pellet grills. Share with us your grilling accomplishments and be rewarded if your recipes are used and shared on the Smokin Brothers or Myron Mixon Smokers websites.

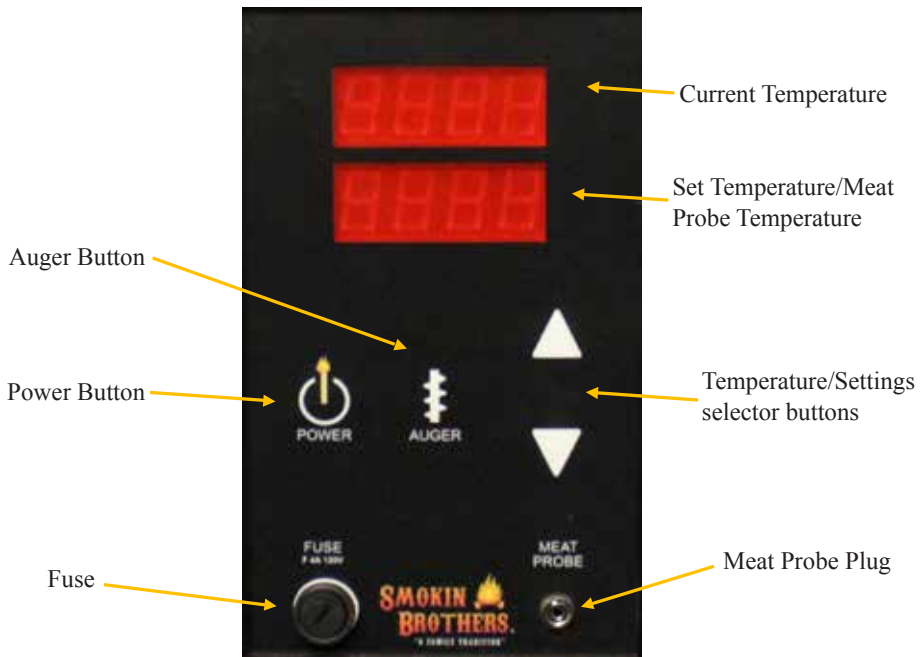
MAINTAINING AND CLEANING

You will have years of trouble free grilling with our new grill, however some minor maintenance will lengthen the life of your grill.

Following are some basic maintenance items that should be performed regularly:

- The drip pan should be cleaned regularly along with the lower brace the drip pan rests on. This will reduce the risk of continued buildup of grease that can cause a fire at high temperatures. Cover the drip pan with aluminum foil for easy clean up. The foil should not overlap the sides of the drip pan blocking air flow for proper operation inside the grill.
- The grease bucket should be emptied on a regular basis to ensure no overflow and cause a significant mess on your deck or patio. For easy clean up, line the bucket with foil for grease removal.
- The grill should be vacuumed to remove ash residue. Disassemble the grill by removing the grids, drip pan, and heat deflector. Use a shop vacuum to remove the ash from the fire pot and inside of grill after cooking approximately 20 hours or consuming one 20 pound bag of pellets. This will ensure many years of care free service.
- The RTD temperature detector inside the grill should be cleaned after each cooking along with cleaning the grids. This will ensure the proper temperature reading and will increase the life of the temperature detector.
- Wipe the over all surface of the grill with a non abrasive cleaner and cloth to remove any baked on food and grease residue.

QueView™ Controller Details



LED info – The dots on the display will indicate when things are running as follows:

The top right dot is on when the unit is plugged in, indicating the unit has power.

Top left dot flashing indicates there is a web connection, if the unit is correctly connected with the user's network.

The bottom left dot on indicates the igniter is on.

The bottom right dot will be on whenever the auger is on.

Auto Auger – When the grill is plugged in but not turned on, press **POWER** and **AUGER** for 6 seconds, the dots on the top line will cycle, the screen will show **Auto Load** when it is ready. This will load an empty auger, it will cause the auger to

load wood pellets for 4 minutes. Do not use if the auger has pellets as it will overflow the firebox. To cancel press **POWER** button.

Display Auger – While cooking press **AUGER** button. The current auger value will be displayed on bottom line.

Manual Auger – While in cooking mode, hold the **AUGER** button for 6 seconds. Then the controller will start with the “Manual auger percentage.” To change value, press **UP** and **DOWN**. This mode will stop using the temperature control and will only be based on the percentage of Auger selected. Note the low auger limits still apply and will be restricted by the percentage selected. When left at 100% the grill will go to the set point you have the grill set at then go to auger minimum. You will likely notice overshoot because your grill must be physically taken out of manual control. To cancel press **AUGER** button.

Cold cook - Hold the **POWER** button for 5 seconds, the screen will show **Cold cook** when it is ready. This allows for you to use a smoke tube to cold smoke.

Display IP address – press **UP** and **DOWN**. The network IP address will then be displayed in octets over 10 seconds on the top line, if nothing is displayed unit does not have an IP address. Note if network connection is made the top left dot will flash.

User settings (For Expert Users only) – press **POWER** and **AUGER** for 2 seconds, the dots on the top line will cycle, the screen will show **SEt uP** when it is ready. To change value, use **UP** and **DOWN** buttons. To skip to the next setting press **AUGER**. And to save a change hold **POWER** for ½ second, you will see the message **SAVE** for 2 seconds after you release the **POWER** button, and then it will go to the next setting. To exit wait 20 seconds with no button presses or press **UP** and **DOWN** at the same time. The settings are as follows with the default in (parentheses):

- SEtP** Setpoint (100)
- FRnb** Fan base speed - Choices are: **F5-3** for high, **F5-2** for medium, **F5-1** for low, and off for off. (3)
- FRnh** Fan holding speed - Choices are: **F5-3** for high, **F5-2** for medium, **F5-1** for low, and off for off. (2)
- RU-P** Manual auger percentage – When in manual mode this is the auger setting. (100)
- RU-L** Auger min – This is the lowest the auger will go, unless auger hold is set lower. (15)
- RU-u** Auger max – This is the highest the auger will go. (85)
- RU-h** Auger hold – This is the lowest the auger will go while holding temperature. If on hot days, use this to help controller at lower temperatures. (15)
- RU-b** Auger boost – This is the auger stoking percentage every 60 seconds this amount will be used for one cycle time
- FP-t** Meat(food) probe offset – In degrees Fahrenheit (0)
- GP-t** Grill probe offset – In degrees Fahrenheit (5)
- CL-t** Calibration offset – In degrees Fahrenheit (0)
- rES** Reset all prams to defaults – Note at this time it will reset factory prams too.

Error Codes:

If there is malfunction the unit will display **-Err** on the top line and a number code on the second line.

1 - Grill probe missing, on pressing **POWER** button the unit will look for the grill RTD

2 - Grill probe failed, cooking process is active and the grill RTD seems to have gone missing

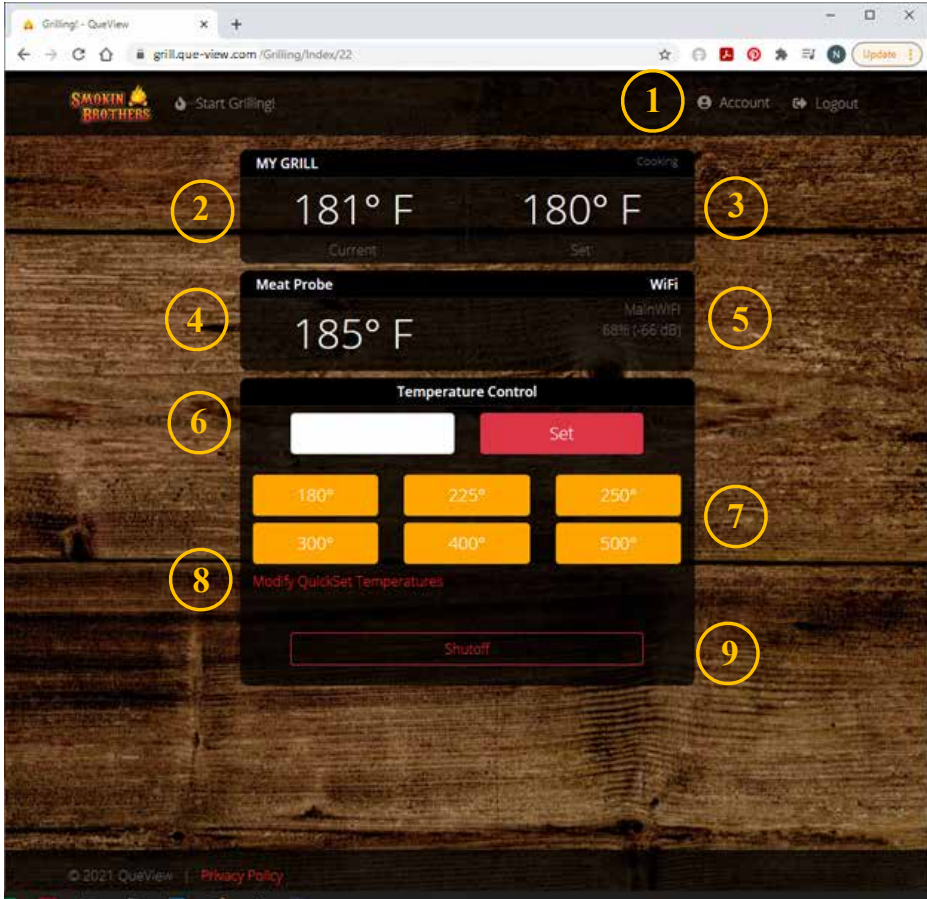
3 - Startup failed, unit is started in an unsafe operation

4 - Ignition failed, fire is not started in 10 minutes

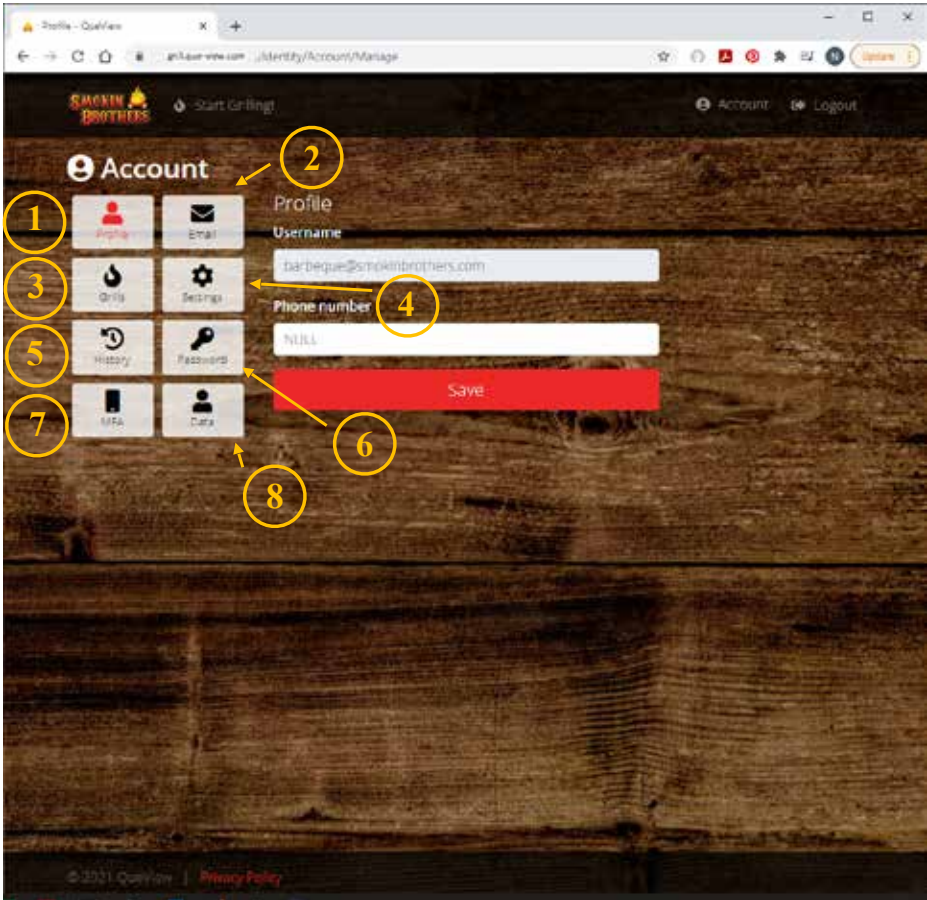
5 - Relight failed, relight does not happen in 10 minutes

6 - Over temperature, unit is operating over 500 degrees

QueView™ Details



1. Go to Account page and manage your preferences.
2. The grill's current temperature.
3. The temperature the grill is currently set to. If you change the temp from the app it will show the temp that is pending to be reset under this until it is accepted by the grill.
4. The current temperature of the meat probe.
5. The current network connection and the signal strength.
6. Type any temperature between 150 and 500 to change the grill temperature.
7. Quick set buttons to allow for temperature change without typing.
8. Allows for changes to the quick set button selections.
9. Starts the shutdown process for the grill.



1. Update Profile
2. Change your email address (this must match the one you used for setting up grill. If this changes, you will need to log into grill as detailed in the quick start section to change the address on grill.)
3. Provides information on your grill/grills.
4. Change your quick set temperatures.
5. Shows you how many times you have logged into app and your last 15 sessions.
6. Allows for you to change your password.
7. Allows for multifactor authentication for additional security.
8. This allows for you to download the data you have provided to us or delete your account.

SECTION 3: SERVICE

WARRANTY DISCLAIMER

WARRANTY SHALL BE VOID IF THE FOLLOWING...

- Unit has not been operated according to manual instructions.
- Resold or traded to another owner.
- User has abused or failed to maintain the unit under normal residential use.
- Failure to disconnect electric before storing or repairing the unit.

Smokin Brothers shall not be held liable under this or any implied warranty for incidental or consequential damages.

Copyright Notice All rights reserved. No part of this publication may be reproduced, transmitted, transcribed, stored in a retrieval system, or translated into any language, in any form or by any means, electronic, mechanical, magnetic, optical, chemical, manual or otherwise.

Disclaimer **Smokin Brothers, Inc.** makes no representations or warranties with respect to the contents hereof and specifically disclaims any implied warranties of merchantability or fitness for any particular purpose. Further, information in this document is subject to change without notice and does not represent any commitment on the part of Smokin Brothers, Inc.

Troubleshooting

WARNING!

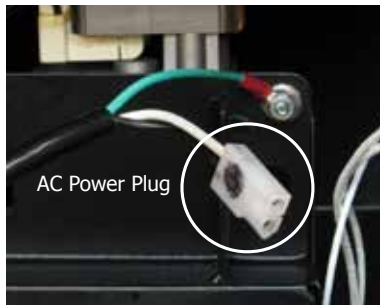
Always disconnect the grill from AC power before accessing the control for service or working under the grill.

Removing the control from the grill, installing the control into the grill, or working under the grill while the grill is connected to AC power could result in shock or could damage the control.

Display is Blank

Circuit breaker on AC outlet is tripped.
Reset wall power outlet circuit breaker.

Control is disconnected from grill AC power.
Verify the control wiring harness plug with black wire is connected to AC power.



Control AC line fuse is blown.
Replace control's fuse F1 a replacement fuse. A blown AC line fuse may be caused by several conditions including shorted grill component lead wires, a jammed auger, or a failing igniter.

Fuse: 4 amp glass fuse
Contact customer service.

Grill Will Not Ignite

No fuel in firepot.
Fill hopper with good, dry fuel.
Verify auger is properly connected to control.
Clear auger if jammed.
Replace auger and/or auger motor if defective.

No draft air flow.
Verify draft fan is properly connected to control and operating normally.
Replace draft fan if defective.

No ignition heat source.
Verify igniter is properly connected to control and operating normally.
Replace igniter if defective.

Contact customer service.

Fire Goes Out

No fuel in hopper.
Fill hopper with good, dry fuel.

No fuel in firepot.
Verify the control is properly connected to auger.
Clear auger if jammed.
Replace auger and/or auger motor if defective.

Unburned fuel in firepot.
Check the igniter to make sure functioning correctly.

No draft air flow.
Verify the control is properly connected to draft fan and operating normally.
Replace draft fan if defective.

Contact customer service.

Grill Temperature at the High Cook Setting is too Low

Grill lid is open.
Close grill lid. Grill is designed to operate with grill lid closed.

Insufficient amount of fuel in fire pot.
Clear auger if jammed.
Tighten auger connection to auger motor shaft if slipping.
Replace auger and/or auger motor if defective.

Damp fuel source.
Replace damp fuel with good dry fuel.

Adverse operating conditions.
Shield grill from cold wind and/or rain.
Grill may not be able to attain 450 degrees in an extremely cold operating environment.

Temperature detector is defective.
Replace temperature detector.

Contact customer service.

Unexpected Temperature

Auger idle fuel feed rate is too high.
PID parameters need to be adjusted back to factory settings. Contact local Dealer.

Temperature detector is defective.
Replace temperature detector.

Control is defective.
Contact customer service.

Contacting Smokin Brothers

Customer Service

For product support and service, contact:

Smokin Brothers Inc
114 N. Main
Chaffee, MO 63740

Telephone: 1.573.803.1816

On the Web: www.smokinbrothers.com

By email: barbeque@smokinbrothers.com

Trained technicians are available to answer questions. Excellent dependable, reliable, and efficient service will be provided.

Another Source: Smokin Brothers Dealer Retail Outlet

WARRANTY

Register online at www.smokinbrothers.com | Fill out the below portion and retain for your records.

3 Year Limited Warranty

Smokin Brothers warrants this wood pellet barbecue grill against defects in material and workmanship under normal residential use and recommended maintenance for a period of three (3) years from the date of original purchase to the original owner.

Replacement parts will be provided for any original part found to be defective under normal conditions. Contact Smokin Brothers Customer Service to determine defective part and confirmation of replacement and credit. **PROOF OF PURCHASING MUST BE SUBMITTED AT TIME OF WARRANTED REPLACEMENT TO RECEIVE CREDIT.**

PURCHASE INFORMATION

Date of Purchase: _____

Grill Model: _____ Serial Number #: _____

From: _____ Address: _____

Proof of purchase date required, retain sales slip and attach here.

Defective parts must be returned for replacement and sent freight prepaid to Smokin Brothers.

Warranty does not include labor charges related to determination of or replacing defective parts and related shipping and handling charges.

This warranty shall be void if the unit has not been operated according to manual instructions, resold or traded to another owner, or the user has abused or failed to maintain the unit under normal residential use, or failed to disconnect electric before storing or repairing the unit. See Warranty Disclaimer.

Smoking Brothers shall not be held liable under this or any implied warranty for incidental or consequential damages.

