

The Portable, Gravity Fed, Pellet Grill  
By: **Wood Pellet Products P.O. Box 761 Mount Angel OR 97362**

Owner's manual  
**Gravity Grill Elite**

Model: WPGGE1.5L

**WARNING**

Do not store or use gasoline or other flammable vapors and liquids, solid combustibles in the vicinity of this appliance. Keep a safe distance away from the heater as it is extremely hot during operation.

**FOR OUTDOOR USE ONLY**

This outdoor Cook Stove must be used for outdoors only in a well ventilated area and not be used in a vehicle or any enclosed building or area.



## IMPORTANT

Your safety is very important to us, please read this manual thoroughly before you install, operate and maintain this Cook Stove. Retain this manual for future reference. If you have questions about assembly, operation, servicing or repair of this product, please call us directly, we will gladly provide assistance as required.

## Warning: For Outdoor Use Only!

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## IMPORTANT WARNING

### + Warning: For your safety

Fuels used in gas, wood or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and other reproductive harm. California Health & Safety Code Sec.25249.6

### + Warning: For your safety

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage from hazards of fire, explosion, burn, asphyxiation, carbon monoxide poisoning. Please be sure you understand all operating the instructions before operate or service this heater. Read this installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

### + Warning: For your safety

Follow the correct lighting and usage procedures. Handle metal parts with care to avoid injuries. Never allow children to operate this heater.

### + Warning: For your safety

Do not store or use gasoline or other flammable vapors and liquids, solid combustibles in the vicinity of this appliance.

### + Warning: For your safety

Maintain a safe distance away from the heater as it is extremely hot during operation.

Thank you for choosing the Gravity Grill. Please take the time to read these instructions and follow each step carefully for safe operation. Retain this manual for future reference. If you have any question regarding these instructions or operation of this device, please contact us directly for assistance.

**1-877-347-2848**

### Specifications

Model No.....	WPGG1.4LS
Type of Fuel.....	1/4" diameter by 1/2" long wood pellets
Input rating .....	35,000 BTU/HR
Overall Height.....	84 Inches
Ignition System.....	manually light with a match and liquid firestarter
Electrical connections .....	Non Required
System Powered By.....	Fire, Gravity, Air, Wood or Wood Pellets
Net Weight.....	87 IBS
Boxed Dimensions.....	29 x 15 x 28

### Important Safety Precautions

To ensure safe use of your outdoor Cook Stove, you are requested to pay close attention to these essential safety requirements. This is a wood pellet, direct-vented outdoor Cook Stove, all of the combustion products leave the heater from the chimney/smokestack. Byproducts of combustion from this unit include carbon monoxide. Carbon monoxide is toxic. Carbon Monoxide can build up in a heated space and failure to provide adequate ventilation could result in death. Always be sure there is plenty of ventilation when the heater is in use. Always follow the advice about ventilation in these operating instructions.

#### **FOR OUTDOOR USE ONLY.**

#### **DO NOT USE THIS UNIT IN A CLOSED SPACE.**

#### **Alert both children and elders to the hazard of high surface temperatures.**

Your children and pets should be supervised when they are in area of the grill.

This outdoor Grill must be used for outdoors only in a well-ventilated area and not be used in a vehicle or any enclosed building or space.

Always place on a level stable surface.

Do not move or touch the heater while it is hot or burning.

Do not alter or modify the Grill in any manner

Always keep at least a 36" clearance from the Grill to any combustible material.

Do not use the Grill if the wind velocity is greater than 15 miles per hour.

Do not spray aerosols near the device while in use.

Do not clean Gravity Grill with combustible or corrosive cleaners. Use warm, soapy water.

Do not hang clothing or flammable materials either on or near the device on or inside the Oven.

Allow 45 minutes for the unit to cool down after use before attempting to move.

Do not operate a damaged Gravity Grill.

**Never use petroleum based flammable vapors or liquids in or near this heater.**

**Warning:**

When the Grill is to be operated in the presence of other people, the owner/purchaser is required to inform people unfamiliar with the product of the hazards involved with operation. If this Grill is used in a commercial or rental installation, it is the responsibility of the purchaser to check with the local codes for properly acquainting users with the safety precautions and instructions.

Failure to comply with the precautions and instructions provided with this Grill can result in death, serious bodily injury and property loss or damage from hazards of fire, explosion, burn, asphyxiation, or carbon monoxide poisoning. Be sure you understand all operation instructions before attempting to operate or service this heater.

**1. Assembly**

The assembly of this heater requires basic mechanical skills. Proper assembly is the responsibility of the purchaser. All service and repairs should be done by a qualified person.

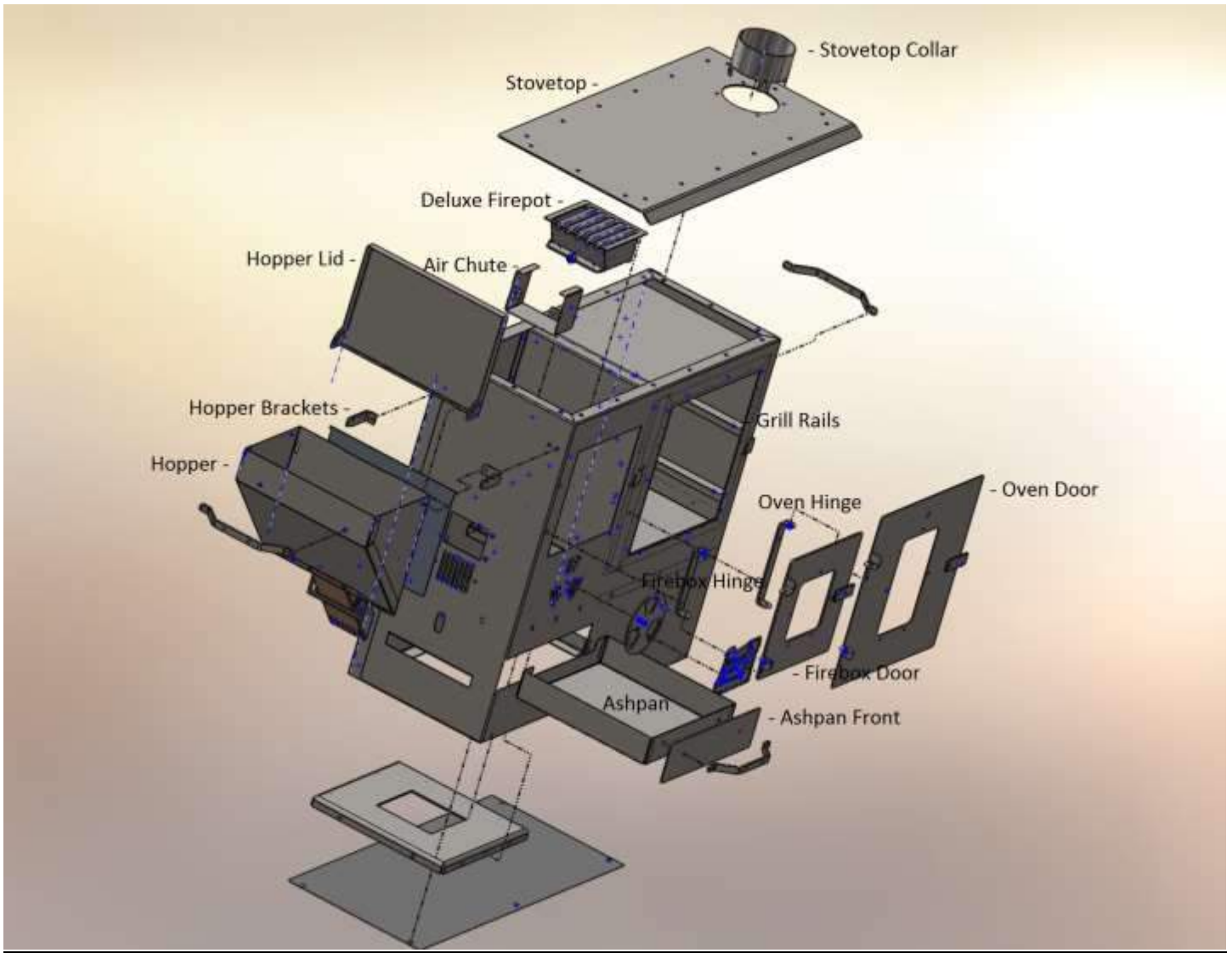
Tools required for assembly are:

Phillips Screwdriver / Drill with Philips bit.  
Crescent Wrench

**1.1 Unpacking**

Carefully remove the all parts from the box. The paint on the Grill is not fully cured until after you fire the unit on its initial firing, so use care when handling uncured painted parts.

Lay out and identify all remaining parts. (Next Page)



Included in the box is a hardware bag that contains:

Count	Part	Application
24	10/32 x 1/2" Bolt	<ul style="list-style-type: none"> <li>Attaching hopper chute to firebox – Uses 4</li> <li>Hopper Brackets to firebox – 4</li> <li>Hopper Lid to Hopper – 2</li> <li>Oven hinge and firebox hinge to body – 4</li> <li>PyroCeram Windows to Oven and Firebox Doors – 5 each</li> </ul>
4	1/4 x 1/2" Bolt	<ul style="list-style-type: none"> <li>Oven and Firebox doors to Oven and Firebox Hinges – 2 each</li> </ul>
6	1/4 x 7/8" Bolt	<ul style="list-style-type: none"> <li>Ashpan front handle, Hopper Handle and Side Handle – 2 each</li> </ul>
4	1/4" Nut	<ul style="list-style-type: none"> <li>Ashpan front handle and hopper handle – 2 each</li> </ul>
6	1/4" Lock Washers	<ul style="list-style-type: none"> <li>Ashpan front handle, Hopper Handle and Side Handle – 2 each</li> </ul>
2	10/32" Nylon Lock Nuts	<ul style="list-style-type: none"> <li>Hopper Lid to Hopper – 2</li> </ul>

10	Avecos (Sq Black Washers)	<ul style="list-style-type: none"> <li>PyroCeram Windows to Oven and Firebox Doors – 5 each</li> </ul>
3	Spring Handles	<ul style="list-style-type: none"> <li>Oven Door Latch, Firebox Door Latch, and Damper Dial – 1 each</li> </ul>
8	#12 Screws	<ul style="list-style-type: none"> <li>Grill Rails to Inside of oven – 2 each</li> </ul>

## **1.2 Assembly Instructions**

**Step 1 - Installing the Hopper:** Place mount the hopper brackets on the left side of the grill using two 10/32" bolts each. The long side of the bracket should face outwards. Slide the hopper chute into slot on left side of heater down through air chute inside of heater. Hopper will set into the first grooves on the hopper brackets. There are four holes near the hopper chute where you will screw in four 10/32" bolts. Slide the aluminum heat shield in-between the hopper and the firebox, sitting into the second set of grooves on the hopper brackets.

**Step 2 - Installing the Hopper Lid:** Attach Hopper lid using two 10/32" bolts and 10/32" nylon lock nuts. Do not tighten past the threads on the lock nuts to allow for enough room so the lid can hinge properly and close completely.

**Step 3 - Attaching Hopper Handle:** place two 1/4 x 7/8" bolts through the handle holes. Align with the holes on the hopper and fasten with one 1/4" lock washers and one 1/4" nut each.

**Step 4 - Assembling the Ashpan:** place two 1/4 x 7/8" bolts through the handle holes. Align with the holes on the ashpan front and ashpan. Ashpan Front should have the side with a shorter distance from the holes towards the top. fasten with one 1/4" lock washer and one 1/4" nut each.

**Step 5 - Installing the grill rails:** L brackets should face downward. Using two #12 metal screws per rail. Align over holes and tighten.

**Step 6 - Attach Right Side Handle:** Place 1/4" lock washer on two 1/4 x 7/8" bolts and place into handle holes. Fasten to the holes located towards the top of the right side of the grill.

**Step 7 - Install Deluxe Firepot:** Insert the Deluxe Firepot into the square cutout on the firebox bottom. The 3/8" nut on the bottom of the fire pot will face towards the hopper. Make sure the fire pot sits flush with bottom. Place large washer onto the pull rod. Insert the Pull rod from hopper side and align with nut on firepot bottom. Turn clockwise until tight. Test and pull rod ensuring there is nothing objecting its clean pulling swipe. The pull rod should be pushed in during operation.

**Step 8 - Install Firebox and Oven Doors with Hinges:** attach firebox hinge and oven hinge with 2 10/32" bolts each. The Threaded side of the hinges go on top. Using two 1/4" x 1/2" bolts, secure each door to their respective door hinges. Do not tighten all the way leaving room for the door to open and close with ease.

**Step 9 - Installing Glass:** Insert 5 10/32" bolts to the perimeter holes of the firebox and oven doors. Place glass between mounting bolts and fasten with one Aveco (Sq. black washer) for each bolt. Make sure to keep pressure against glass until all five Avecos are in place. For a snug fit, Hold the Avecos in place while tightening the 10/32 bolts (caution: too much pressure can crack the glass).

**Step 10 - Installing Spring Handles:** twist spring handles clockwise on to the two door latches and the damper dial.

**Step 11 - Installing Grills:** Insert Bottom Grill at an angle to allow clearance. Insert the top grill using the same method.

**Step 12 - Installing the Dome Thermometer:** Remove Nut from Dome thermometer. Insert rod part of dome thermometer through top center hole on the oven door. Fasten the nut on to the backside of the door.

**Step 13 - Assembling Stove Pipe and Rain cap:** Place first piece of stove pipe over the stovetop collar with the crimped end facing up. Attach second piece of stove pipe again with crimped end up. Next build the rain cap by folding the two tabs with holes in the Rain cap collar out 90 degrees from collar. Insert long Bolt through first tab then into the second tab. Attach tightening nut to bolt. Place on stove pipe and tighten till snug.

**Shutoffs** -The stove is supplied with a hopper shutoff key and attachment rope. Hang key from hopper handle. This shutoff key is installed under the hopper through a slot. Ensure the key sits level with the ground when in place. If not pull up on the key until its level. Insert all the way until the keys edge makes contact with the hopper back. Pull out when you want to use the grill.

## 2. Installation

This Stove is intended to be used outdoors only! It should never be used in an enclosed area or a confined space.

### 2.1 Installation warning

The installation must conform with local, state and federal codes. In absence of such codes, install in accordance with the current American National Standard (ANSI) / National Fire Protection Association (NFPA) codes. Please check local EPA laws to conform with local regulations.

### 2.2 Minimum clearances

A minimum 36" clearance from this heater and all its parts to combustible materials must be maintained at all times while the heater is in operation.

2.3 This Grill is to be used on a flat level non-combustible surface only. Install on flat level non-combustible surface (concrete, tile, stone, etc.).

## 3. Operation

1. Preparation before lighting
2. Check any possible shipping damage of the Stove. If any is found, call us directly.
3. Please review thoroughly and be sure you understand all of the "safety precautions and warnings".
4. Make sure the fire grate is in its proper position with bars running from left to right when facing the front of the Stove.
5. Pour pellets in hopper.
6. Damper Control is both temperature control as well as combustion efficiency control. To reduce temperature of stove by 200 degrees open damper to see slots. To increase temperature by 200 degrees close damper fully, seeing no slots. Opening the damper will also clean up particulates (smoke) by increasing oxygen to the fire.

**Open Flame Cooking** – Replace the removable cooktop plate with one of the grills from the oven.

\*\*\* Do not overfill the firebox with wood or charcoal – May result in warpage.

\*\*\* Replace the cooktop plate with the oven grill only when both are fully cooled.

\*\*\* Be certain to cleanout unit by removing all ash content from firebox and burn pot prior to the next firing.

\*\*\* **Open Flame cooking works with Charcoal or wood, NOT PELLETS. Pellet fuel requires the cooktop plate to be in place.**

\*\*\* **The oven does not work when the cooktop plate is not in place since there is no longer a draft created by the stove pipe.**

**INITIAL FIRING OF THE HEATER:** On initial firing fill ONE hopper  $\frac{3}{4}$  full about 7 lbs of pellets. Curing takes only a half an hour. This one time initial firing needs to be done to cure the paint on the unit. Open the damper on the heater and leave it open for the entire initial burn period. Having the damper closed on initial firing will result in very high temperatures and potentially damage your stove voiding your warranty. Fire the unit and let it burn through all of the pellets and then let the stove cool. You will now be free to use the unit according to the remainder of these directions. On your first firing, the high temperature paint on the unit will cure. When curing, the paint gives off smoke. This will happen for about the first 15 minutes of operation. Do not breathe these fumes, they can make you sick. Do not use oven for cooking until the stove has been properly cured.

3.1.5 Never attempt to relight a hot Stove with alcohol gel or lighter fluid, always wait until the heater is cool.

3.2 Fill both hoppers completely with pellets.

3.3 Lighting

3.3.1 Open the door and squirt about two tablespoons of alcohol fire gel on the mound of wood pellets in the middle of the firebox. Pellets will have funneled down from the left hopper chute. Do not use charcoal lighter to light the unit on initial firing, it will raise the temperature too quickly, could affect the paint on the unit the first time. Safe to use charcoal lighter thereafter.

3.3.2 Light the alcohol fire gel with a match and close the door.

3.3.3. Open the (N) Damper below the door for the first ten minutes of a burn.

3.3.4 Standard burn time for the Cook Stove on one full hopper (10lbs) is about 3. hours. You can extend this burn time by adding pellets to the hoppers during the burn.

3.3.6 This stove is supplied with a Patented Fire Pot to help burn hotter longer reducing the ash content while burning. Clean grate and slots by pulling out rod from rear of stove allowing ash content to fall into the ash pan. When Stove is off and cool you may empty the ash pan in a safe location. Be certain to push rod and bottom grate back into place before relighting.

#### **4. Storage**

4.1 When you are finished using the stove you should make sure that the fire is completely out. Allow at least 45 minutes for the stove to cool down before transporting.

4.2 Store the stove upright in a sheltered area away from inclement weather such as rain, snow and dust.

4.3 This unit is manufactured as an "Outdoor Unit" from steel. If you leave it in the weather it will accumulate rust. This is normal and can be treated by using touch up paint in spray cans available from Wood Pellet Products LLC.

#### **5. Maintenance**

5.1 To obtain the best performance from your grill make sure you perform the following maintenance activities on a regular basis:

5.2 After a burn and once the grill is completely cooled, clean out any remaining ashes inside of the fire grate by pulling out rod and pushing it back into place dropping ash in the ash pan. Do not dump an ash pan with hot embers or pellets in it into a garbage can or any other combustible area. It will start a fire.

5.3 Keep exterior surfaces clean. Use warm soapy water for cleaning.

5.4 Never use flammable or corrosive cleaning agents on or near this Stove.



5.5 Airflow through dampers and must be unobstructed, clean regularly.

## **6. Temperature Control:**

Oven temps are regulated by the damper wheel at the front of the heater. Burning wood pellets and leaving the damper fully open will allow the stoves lowest possible temp at 325 degrees. Fully closed will bring the temperature up to 525 peak temperature. You may also dial in between temps based on how much air you allow through the damper. Elevation, quality of fuel, and ambient temperature will all play important roles in this stoves operation.

**6.1. Cooktop Temperature Control:** The Top Surface of this grill is intended for Cooking with cookware. The left cook surface has a temperature range of 450 to 650 and the right cook surface temperature has a range of 350 to 550. For hotter temps close damper for cooler temps open damper. Do not cook directly on cooktop surface. This will scratch the cooktop paint and encourage rust if kept outdoors. To avoid surface rust caused by abrasive particles or cookware we recommend cooking on a cast iron plate or griddle on top Cook Surface.

## **7. Service and warranty Information**

To learn how to service and procure parts for worn out, defective or damaged components, please call us directly for assistance. Warning: Use our original equipment replaced parts only. Use of unauthorized parts or modification of parts can void warranty and create an unsafe condition.

## **8. Warranty Terms**

Subject to the conditions set out below, this product is warranted to the original purchaser to be free from defects in workmanship and materials for 3 years from the date of purchase. This warranty does not include the paint and or finish on the heater.

8.1 Satisfactory proof of the purchase date must be furnished at the time of notification of the defect for any claim under the warranty to be enforceable.

8.2 This warranty covers all parts found defective in workmanship and / or materials during the warranty period and can be repaired or replaced at the discretion of the manufacture at no cost to the original purchaser.

8.3 This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, subjected to abuse, improperly treated, neglected, rusted by exposure to the elements, misused and / or if any repairs, maintenance, or service has been done by an unauthorized person.

8.4 Returns must be properly packaged and freight prepaid.

8.5 Each of the manufacturer, distributor and retailer will not be liable for any incidental or consequential loss or damage arising from the installation or operation for the product and / or the failure of any part for any reason.

8.6 There are no other express or implied warranties, except for those stipulated herein. This warranty gives specific rights and the original purchaser may have additional rights and remedies in law.

8.7 This warranty does not cover commercial or rental use.

8.8 Rust and oxidation is a normally occurring process for any metal exposed to the elements and is expressly not covered under our warranty.

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