

**MAK GRILLS**  
**Owner's Manual**  
**Pellet BBQ Smoker-Grill**  
**Model EP-380-1G**

Welcome to the MAK GRILLS family! We're so pleased that you've chosen an American-made product, proudly manufactured in Dallas, Oregon. We're proud to be an American-based company that makes every effort to purchase our materials locally.

If you have any questions concerning the assembly or operation of your MAK GRILL, please call us at (503) 623-1234 or email us: [service@makgrills.com](mailto:service@makgrills.com). Additional useful information can also be found on our website, [www.makgrills.com](http://www.makgrills.com).

Please record the following information here for future reference:

Grill Serial Number: (located on the back side of the pellet hopper) \_\_\_\_\_

Inspected by: \_\_\_\_\_

Date: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

From: \_\_\_\_\_

Please keep your sales receipt in a safe place for reference if needed.

**NOTICE!**  
**PLEASE READ THIS ENTIRE MANUAL BEFORE**  
**ASSEMBLING OR USING YOUR GRILL!**

**The MAK GRILL was designed for RESIDENTIAL OUTDOOR USE ONLY!** Any other use may cause serious injury and will void any and all warranties. Do not operate this grill in the vicinity of any liquid combustibles such as gasoline, or use any such items inside the unit. Maintain a clearance of at least (24) twenty-four inches around this grill at all times. The One Star exhausts out the back of the main chamber so keep this area clear. Only touch handles with the understanding that the unit will be HOT during operation. In case of fire or other emergency, unplug the unit immediately from the power source. Before removing electronics panel or the Pellet Boss Control™ board for servicing or any other reason, disconnect unit from power source.



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
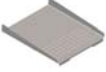



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**When Grill is not in use, ALWAYS unplug  
power cord from outlet.**

## PACKAGE CONTENTS

There will be limited assembly of your MAK 1 STAR GENERAL GRILL. Please make sure that you have each of the items listed below when removing your grill from the packaging. Please refer to the BBQ PARTS LIST for help in identifying the individual components needed to assemble and operate your grill.

## BBQ PARTS LIST

ITEM	DESCRIPTION / QUANTITY	
1		Main body of pellet grill (1)
2		Casters, locking (2)
3		Casters, non-locking (2)
4		Grease bucket (1)
5		Heat diffuser (1)
6		Grease tray (1)
7		Cooking grate (1)
8		Owner's manual (1)
9		Meat probe (1)

## OPTIONAL ITEMS:

- ★ Side Shelf
- ★ Storage Shelf
- ★ Tool Hook
- ★ Meat Probes
- ★ Upper Grill Grate
- ★ Half Upper Grill Grate
- ★ Grill Cover
- ★ Rib Rack
- ★ Pellets
- ★ Pellet Bucket
- ★ Griddle
- ★ Searing Grate
- ★ FlameZone™ Grease Pan
- ★ Remote Boss™ Control

**NOTE:** Accessories not manufactured by MAK GRILLS, or made for MAK GRILLS may end up causing damage to your grill. When purchasing an accessory make sure that it does not interfere or restrict the airflow within the grill. If you have any questions, please contact us.

## BBQ DIAGRAM



# ASSEMBLY INSTRUCTIONS

**NOTE:** Your MAK 1 STAR GENERAL is almost completely assembled. To complete the assembly process, you will need to install each of the four swivel casters. Before you begin, take the outer cardboard surrounding the grill from the pallet, flatten it and use that to place the barbecue onto during assembly. Once you have installed the casters, have someone help you lift the barbecue upright.

## STEP 1

### **Installing Swivel Caster Wheels**

Install the 2 locking casters on the FRONT LEGS, tighten all the way flush with the leg base. Repeat this process for the two back (non-locking) casters.

## STEP 2

### **Positioning Heat Diffuser Over Firepot**

Position the heat diffuser over the firepot. The diffuser should fit over the top of the front and rear brackets which hold the heat diffuser in place.

## STEP 3

### **Placing Drip Pan In Place**

Set the drip pan into position. The short edge should be positioned over the bracket on the left hand side of the barbecue body. The long, right side edge of the drip pan should be placed over the grease drain.

## STEP 4

### **Placing Cooking Grid In Place**

Set the cooking grid into place, making sure it is placed in the inside lip of the barbecue body.

## STEP 5

### **Hanging Grease Bucket**

Hang the grease bucket onto the grease drain located on the lower right hand side of the barbecue body.

## **READ THIS BEFORE USING YOUR GRILL!**

**WARNING! This unit will get extremely hot!**

**Only touch handles while operating.**

### **START UP PROCEDURE**

Make sure all items are assembled properly. Remove shipping supplies from inside the grill.

- 1) Fill hopper with hardwood barbecue pellets.
- 2) Plug in the unit to a grounded power source.
- 3) Turn the power switch ON.
- 4) Set grill SET POINT to HIGH and let the unit run for 30 minutes to season grill **BEFORE COOKING FOOD ON IT FOR THE FIRST TIME.**
- 5) Once “seasoned”, adjust the SET POINT temperature to any desired setting and start cooking on your MAK GRILL!

If your fire doesn't light and the grill has tried to auto relight 3 times it will display a message to “Check Fire Pot, Check Hopper”. This is an instruction for you to check for pellets in the hopper and more importantly to **clean out the fire pot**. The ash can cover the igniter causing the fire not to light and overflow the pot with pellets causing a potential for an excessive amount of white/grey smoke. Shut off the grill completely and don't open the grill lid. Allow the fire to completely go out in the firepot. Once cooled, you access the firepot and empty it out in a non-combustible container. At that point you can restart the grill and continue cooking.

### **SHUT DOWN PROCEDURE**

Turn the power switch OFF. The Pellet Boss™ will automatically go into cool-down mode and may run for up to (20) twenty minutes before the grill completely shuts off.

**NOTE: Always wait at least (10) ten minutes after the grill has completely turned off before placing the grill cover back on the grill. Never place a cover on a hot grill.**



## PELLET BOSS® OPERATING INSTRUCTIONS

### ON/OFF BUTTON

This button is on the left-hand side of the Pellet Boss® control faceplate. To turn the grill on or off, press the button once. When first turned on, the grill will begin the ignition cycle. SMOKE will be displayed. The igniter will begin to heat up to ignite the pellets in the firepot.

### FUSE HOLDER

The fuse protects the circuit board from component failure. The fuse is located on the backside of the Pellet Boss® controller. To

access the fuse, we recommend removing the (6) six screws which attach the Pellet Boss® to the pellet hopper body. There is a plastic cover over the fuse, which will need to be removed in order to examine or replace the fuse. Always use a 2.0 amp fuse.

### STAR BUTTON

The STAR button is used to activate different functions and screens. The STAR button acts in the same manner as the ENTER key on a computer keyboard. Pressing the STAR button selects or sets a particular function or temperature.

Press the STAR button to activate or change or accept changes made to any Pellet Boss® function. Example: To change the grill SETPOINT temperature, press the STAR button. (The screen will flash). Use the UP or DOWN arrow buttons to select your desired cooking temperature. When the cooking temperature you want is displayed on the screen, push the STAR button once to lock-in that cooking temperature.

## ARROW BUTTONS

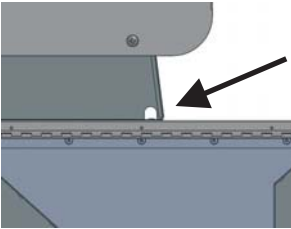
There are four arrow buttons: LEFT, RIGHT, UP and DOWN. Use the UP, DOWN, LEFT or RIGHT ARROW buttons to scroll through screens or adjust settings up or down. To change screens or move from one function to another, use the LEFT or RIGHT arrow button. Pressing the RIGHT button will advance the screen forward. Press the LEFT button to go back. To move from screen to screen, press either button once.

Example: You want to set a MEAT PROBE alarm for 150F. Press the RIGHT Arrow button to advance the screen to Probe 1. Now press the STAR button. The word OFF will flash. Use the UP or DOWN ARROW button until you reach 150F. Now press the STAR button to accept that meat probe alert temperature.

To lock any screen, press and hold the UP arrow button for approximately (3) three seconds. A lock icon will appear in the upper left-hand corner of the display screen. To un-lock, simply press any button one time.

## TEMPERATURE/MEAT PROBE INPUTS

You may use up to (3) three Temperature/Meat Probes to monitor the internal temperature of the food you are cooking. Put the probe plug into any of the (3) three Temperature/Meat Probe inputs. Run the probe through the “mouse hole” on the front left side of the grill opening and insert the probe end into your food. The internal temperature of the food will be displayed as probe number 1, 2 or 3, depending on which input you plugged the probe into.





# PELLET BOSS®

## SCREEN DISPLAY DESCRIPTIONS & SETTINGS

### Screen Display - SET POINT

**Description:** Shows the temperature setting for the main cooking chamber. Note: When you first turn on the grill, the default SETPOINT temperature is SMOKE.

**Settings:** The setpoint temperature can be changed in (5) five degree increments from 200 degrees up to 450 degrees. The SMOKE setting will produce temperatures of 170F to 180F. On HIGH, the grill will cook above 450 degrees. To change the temperature setting for the grill, press the STAR button. The temperature will flash. Use the UP or DOWN arrow buttons to select your desired cooking temperature. Once the temperature you want is displayed, press the STAR button once. The temperature will stop flashing and the grill will adjust to the new cooking temperature.

### Screen Display- GRILL TEMP

**Description:** Shows the **actual temperature** inside the grill. NOTE: When the grill is first turned on, it will activate the ignition mode. The Pellet Boss® screen will display IGNITING.

**Settings:** There are no user settings for this screen. To change the grill cooking temperature, follow the instructions above.

### Screen Display- PROBE 1

**Description:** Displays the internal temperature of the food the Temperature/Meat Probe is inserted into.

**Settings:** To add a setpoint alarm for the probe, press the RIGHT arrow button until you reach PROBE 1 on the screen. Press the STAR button. The word OFF will flash. Use the UP or DOWN arrow button to adjust the setting from OFF to 225 degrees. Press the STAR button again. Now the grill will alarm when the probe reaches that selected temperature. NOTE: The temperature probes have a range of 32 to 225 degrees. If the probe temperature is below 32 degrees, the screen will display "LOW". If the probe is not plugged in correctly, the screen will display "CHECK". Above 225 degrees, the probe display screen will display "HIGH".

### Probes 2 &3- Description and Settings are the same as Probe 1.

*To ensure proper operation of the temperature/meat probes, never expose the meat probe inputs to moisture, dust or dirt. Otherwise the probes may not function correctly. If water has entered a probe jack, try drying it out using a can of computer air.*

**NOTE:** For best results, prevent twisting the probe cable, exposing it to high heat or direct flame, or immersing them in water. To clean, wipe the probe with a damp cloth with mild detergent. The probes should only be used to monitor internal meat temperatures, not your grill's cooking temperature. Store probes in a dry place away from water or moisture.

### **Screen Display-TIMER**

**Description:** The TIMER can be set to count down and alarm when it reaches zero. It will reset to zero whenever the grill is turned off.

**Settings:** Press and hold the STAR button for 3 seconds. The MINUTES will flash. Using the UP or DOWN arrow buttons, set the minutes from 01 to 59. To set HOURS, press the LEFT or RIGHT arrow button. The HOURS will now flash. To set hours, use the UP or DOWN arrow buttons to select the number of hours you want. Once the hours and minutes are set, press the STAR button to lock in. Press the STAR button once more to activate or pause the timer.

When the timer reaches zero, an alarm will sound and the display screen will flash until any button on the control panel is depressed. When the grill is turned off, all alarms will reset to OFF. Press and hold the STAR button for (3) three seconds to reset the timer back to zero.

### **Screen Display-ELAPSED TIMER**

**Description:** The Elapsed Timer keeps track of the total amount of cooking time. When activated, the timer counts-up both hours and minutes. The timer will reset to zero whenever the grill is turned off.

**Settings:** Press the STAR button to start the Elapsed Timer. Press the STAR button again to stop the timer. To reset to zero, press and hold the STAR button for (3) seconds.

### **Screen Display-USER PROGRAM**

**Description:** There are (3) three User Programs available for use. Set-up and operation of each User Program will be the same. Each program allows you to make up to (5) five cooking steps, which will automatically change from one step to the next based on either time or meat probe temperature. Note: You can only use (1) one User Program at a time. Once a program is set, it will remain until you change it.

- To set up any USER PROGRAM, use the Left or Right ARROW buttons to select USER PROGRAM 1, 2 or 3.
- Press the STAR button---the word OFF will flash.
- Use the Up or Down ARROW buttons to reach SETUP.

- Press the STAR button again. The screen will now display STRT 1.1 SET:SMKE. Use the UP or DOWN arrow buttons to select your desired starting temperature.
- Press the STAR key to accept your starting cooking temperature.
- The screen will now display END 1.1. SET: NONE. Use the ARROW buttons for NONE, TIME or MEAT PROBE 1, 2 or 3. If you have selected a MEAT PROBE, you will need to select a temperature for the probe to reach in order for the program to go to the 1.2 setting in the program.
- If TIME is selected, the TIMER screen will appear. Set timer by following the directions for TIMER.
- Once you have selected a MEAT PROBE Temperature, or TIME, press the STAR button once.
- The display will now show 1.2 SET: SMKE. The word SMKE will be flashing. Go through all of the same steps for settings 1.1. Do this for steps 1.3, 1.4 and 1.5 if so desired.
- To END the program, set END to NONE.
- Once the program has been set-up the screen will display OFF.
- To start the program, use the ARROW buttons to reach USER 1, 2 or 3. Press the STAR button once. Use the UP or DOWN arrow buttons to START, press the STAR button to accept. The program will begin to run.
- To STOP any USER PROGRAM, press the STAR button, choose a different USER PROGRAM, select OFF or change the temperature.
- To restart any USER PROGRAM, select START and press the STAR button once.

**FOR USER PROGRAMS 2 & 3—Follow the above steps to program. Descriptions are the same as USER 1.**

### **SCREEN LOCK**

**Description:** Allows you to stop the display screens from scrolling from function to function, letting you display only one screen.

**Settings:** Use the LEFT or RIGHT ARROW buttons to reach the screen you want displayed. Press the UP button until the LOCK icon appears in the upper left-hand corner of the display screen. To resume screen scrolling function, press any button.

### **ACTIVE SCREEN SCROLL**

**Description:** The screen will scroll through all ACTIVE SCREENS (screens for functions that are in use) when left un-locked and un-touched.

**Settings:** There are no settings for this feature.

## ALARMS

**Description:** When ALARMS are set and reached, the Pellet Boss® will sound a LOUD beep, and the appropriate display screen will flash. The alarm is programmed to sound for (10) ten minutes before it automatically shuts off.

- **Settings:** To end an active alarm, push any button on the Pellet Boss® control panel. To entirely shut off ALL audible ALARMS on the Pellet Boss:
  - Push the UP ARROW button for (10) ten seconds until MAKGRILL Ver. 2.0 (or higher) is displayed.
  - Press the RIGHT ARROW button until you reach ALARM ENABLED.
  - Press the STAR button.
  - Use the UP or DOWN arrow button to select either ENABLED or SILENT. Press the STAR button to accept.
  - Press and hold the UP ARROW button for (3) seconds to exit. The screen reverts back to the SETPOINT temperature.

## MANUAL MODE

**Description:** Manual Mode is designed as a back-up in case there is a thermocouple failure. If your thermocouple stops working, the grill will not be able to detect the actual grill temperature. Therefore, your MAK GRILL will not function properly. In this case, the MANUAL MODE will allow you to use your grill until you receive and install a replacement thermocouple.

**Settings:** To enable the MANUAL MODE, press and hold the STAR button until MANUAL SMOKE is displayed. Press the STAR button again. The word SMOKE will begin flashing. Use the UP or DOWN ARROW buttons to select from SMOKE (175F), LOW (225F), MEDIUM (275F), MEDHIGH (350) or HIGH (450+). Press the STAR button again to set your selected cooking temperature. The setting selected will stop flashing and the grill will adjust to the new set temperature. Note: Because there is no working thermocouple, the screen will not show the grill temperature. To return to the NORMAL MODE, press and hold the STAR button (3) seconds, or turn the grill off.

## IGNITING PELLETS

**Description:** This screen will display whenever the igniter rod is on. Once the igniter has turned off, the screen will display the grill temperature. The screen will also activate whenever the “auto relight sequence” which initiates if the fire in the firepot has gone out. IGNITING will show on the display screen, and the grill will repeat the lighting sequence up to (3) three times before the Pellet Boss® shuts off the grill and displays FLAME OUT, CHECK FIREPOT, CHECK HOPPER.

**Settings:** There are no user settings for this feature.

## COOL & SHUT DOWN

**Description:** This screen appears whenever you press the ON/OFF button to turn the grill OFF. The controller will run the fan on high speed until the temperature in the grill drops to 160 degrees. It will then switch to a 4 minute countdown-timer and entirely shut the unit OFF. This feature is designed to help burn up all remaining pellets in the fire pot and give you a clean start the next time you cook. Simply turn the grill off and let the PELLETT BOSS® do the rest!

**Settings:** There are no user settings for this feature. If you wish to override the SHUT DOWN mode just press any button and the unit will turn off.

### HOW TO INSTALL REMOTE BOSS WIRELESS CONTROL

**Note:** Videos of the installation process for the Remote Boss are available on the MAK GRILLS website, [www.makgrills.com](http://www.makgrills.com). Click on the videos link on the front page.

Unplug the grill from the electrical outlet.

Remove the fan panel from the grill.

Locate the plug-in for the Bluetooth module. The plug is located at the top center on the rear of the Pellet Boss control. (Note to facilitate this step, you may choose to remove and un-plug the Pellet Boss and remove it from the grill).

When installing the Bluetooth module, make sure that the “pin gap” is facing left. If you have removed the Pellet Boss from the grill, please reinstall it, making sure you attach the plugs to their correct connections on the back of the board.

Push the antenna plug through the hole below the Pellet Boss control and thread the nut from the bottom to tighten. The hole is located to the left of the power cord.

Attach the antenna module by screwing it into the antenna plug.

Reassemble the grill components. Turn on your Remote Boss. You should see it connect with your Pellet Boss within 10 seconds. Now You're Ready To Grill WIRELESSLY!

## MAINTAINING YOUR MAK GRILL

We recommend cleaning your grill after every 20 hours of operation.

### BE SURE UNIT IS COLD!

You can empty the firepot by pulling up on the pin that holds the firepot into place. Slide the firepot to the right to release it from the auger tube assembly. Once the firepot has been emptied of ash, slide it back into place and secure it with the pin.

Cleaning the grates and grease tray can be done with a wire brush. Since they are made from stainless steel, you can use any type of brush you want. Be careful not to brush any of the powder coated surfaces of the grill, as this will possibly damage the surface. You may wish to place foil over your grease tray to facilitate easier clean-up.

We recommend regular cleaning of the thermocouple (located on the inside left corner of the grilling area). Use a damp cloth and clean the thermocouple probe. Be careful not to bend it.

**IMPORTANT!** Keep the louvered vents clean from exhaust build-up. This will allow the grill to operate properly. Use a damp cloth to clean the louvers located on the back of the barbecue. You should do this on a regular basis. The outside surfaces of your grill can be cleaned using mild soap and water.

Some interior surfaces of your grill will form an oxide coating. This is normal. Use very light gauge steel wool and gently wipe the surfaces to remove the accumulated oxide. Then take a damp cloth and wipe down the cleaned areas to remove any oxide particles.

Prevent water and dirt from entering the meat probe jacks by covering your grill when it is not in use. If you notice erratic meat probe readings, it could be that moisture or dirt is in the meat probe jacks. Use computer air to dry out or blow out dirt in the jack.

If you won't be using your grill for an extended period of time during the wetter months of the year you should empty the hopper and auger tube of pellets. Remove all of the pellets in the hopper, then run the grill on HIGH in order to empty the auger tube. You will need to refill the hopper before you cook again on the grill.

## TROUBLE SHOOTING & REPAIRS

If you have trouble with your grill operation, please try the following suggestions before calling for service. If the problem still exists, please contact the dealer where you purchased your grill.

Write down the model and serial number of your unit and be prepared to provide that information when you speak with a customer service representative. The MAK GRILLS service number is (503) 623-1234. Help is available Monday-Friday, 9:00AM-4:30PM Pacific Time or email us: [service@makgrills.com](mailto:service@makgrills.com)

### PROBLEM

**Display will not turn on**

**Grill does not light,  
display reads FLAME OUT,  
CHECK FIREPOT & HOPPER**

**Grill Still Does Not Light**

### ACTION TO TAKE

- Make sure the unit is plugged in to a working, grounded electrical outlet.
- Check to see if the GFI outlet where the grill is plugged in has tripped.
- This is an indication that the hopper has run out of pellets.
- Make sure there are pellets in the pellet hopper.
- Turn grill OFF, then back on to relight.
- Check fan to see if the grill is running. If it isn't, check fuse in front of control board. If the fuse has blown, the fan, igniter and auger motor will not operate. The display will still work.
- Be sure firepot is free from excessive pellet ash, which can cover the igniter rod and prevent the pellets from lighting.

## **PROBLEM**

## **ACTION TO TAKE**

### **Grill Still Does Not Light**

- Check to see if the igniter rod glows red when the power is turned on. This only happens for 6 minutes during start-up. If igniter does not glow red then check the connection of the plug by disconnecting the power and removing the access panel to access the connection plugs. Look for the plug labeled IGNITER. Make sure it is tightly connected to the back of the control board.
- Make sure pellets are feeding into the firepot during start-up. If the auger is not moving, check the connection of the plug by disconnecting the power and removing the access panel to access the rear of the circuit board. The plug is labeled AUGER. Make sure that it is tightly connected to the back of the control board.

### **Auger Is Not Turning**

- The auger works on a timed interval basis, at which the auger runs depending on the temperature setting of the controller. During start-up, the auger will run for approximately 2 minutes. It then may shut off for a specified period of time depending on the temperature reading inside the grill, then continue to run again.
- Empty the pellet hopper to see if your pellets have been exposed to moisture. If they have absorbed moisture or water, they will swell and jam your auger.
- Check to make sure that no foreign objects have fallen into the pellet hopper (like dirt or rocks). Remove any foreign objects if necessary.



## PROBLEM

## ACTION TO TAKE

### **Auger Is Not Turning**

- If the pellets have jammed your auger, you will need to remove the auger and clean out the auger and auger tube.
- Remove the two (2) auger mounting screws from the rear of the motor and pull the auger out through the back of the unit. The motor and auger will come out together as one unit.
- **Never put spilled pellets from the ground back into your pellet hopper.**

### **Fan Does Not Run**

- Check the fuse located on the front of the control board to make sure it has not blown.
- The fan should run any time the power is turned on. If the fan is not turning, disconnect the power, remove the access panel and make sure the fan plug is securely plugged into the back of the board. The plug is labeled FAN.

**For any additional operation issues not covered in this guide, please contact your local MAK GRILLS DEALER. You may also phone us at (503) 623-1234 between 9AM-4:30 PM, Monday-Friday, Pacific Time. You may also contact us via email: [service@makgrills.com](mailto:service@makgrills.com)**

## GRILL WARRANTY

## 3 YEAR WARRANTY

MAK GRILLS, LLC ("MAK GRILLS") warrants this barbecue unit against defects in material and workmanship under normal residential use and maintenance for a period of three (3) years from the date of purchase for the following components: circuit board, auger motor, fan motor and heat rod. MAK GRILLS warrants all metal components for a period of three (3) years from date of purchase against defects in material and workmanship under normal residential use and maintenance.

MAK GRILLS will provide a replacement part for any part found by MAK GRILLS to be defective and shall not be responsible for any re-assembly. Original part(s) approved for return by the MAK GRILLS Service Department must be returned prepaid by customer. Customer should inspect the unit on purchase for any defects and immediately contact the retailer of any apparent damage for which the retailer may be responsible

This warranty does not include labor charges connected with the determination of replacement of defective parts, or freight charges to ship these parts.

MAK GRILLS shall not be liable under this, or any implied warranty for incidental, special, or consequential damages or any damage or defect to finish on the unit. In no event shall MAK GRILLS' obligation to customer exceed the purchase price of the unit. This warranty gives customer specific legal rights and customer may have other rights which vary from state to state. In consideration of this warranty, customer agrees that any dispute related to the unit or this warranty shall be tried in Marion County, Oregon and subject to Oregon law.

This warranty shall be void if the unit is not assembled or operated in accordance with the operation instructions provided with the unit, the unit is exposed to unreasonable or extreme weather conditions, the unit is re-sold or traded to another owner, components, accessories, or fuels not compatible with the unit have been used, the unit has been used in a commercial or food service application, or the user has abused or otherwise failed to maintain, cover, or properly store the unit depending on weather conditions.

To process a warranty claim, MAK GRILLS will require proof of customer's date of purchase from the retailer and must be in timely receipt of the warranty. Customer must retain its sales slip or invoice along with this certificate with your valuable documents for this warranty to be valid.

THE AGREEMENT IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY MAK GRILLS OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS AGREEMENT WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST MAK GRILLS, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT AS EXPRESSLY PROVIDED HEREIN, MAK GRILLS GIVES NO OTHER EXPRESS OR IMPLIED WARRANTIES RELATING TO FITNESS FOR USE OF THE UNIT; MERCHANTABILITY OF THE UNIT, FITNESS FOR A PARTICULAR PURPOSE OF THE UNIT, QUALITY OF THE UNIT; OR CONDITION OF THE UNIT. MAK GRILLS' OBLIGATIONS SHALL NOT EXCEED ITS OBLIGATION EXPRESSLY SET FORTH IN THIS AGREEMENT.

MAK GRILLS provides no representation, warranty, or promise relating to damages or defects in the unit which are the result of: (i) ordinary wear and tear; (ii) failure of customer to provide normal maintenance or proper care of the unit; (iii) characteristics common to materials used; (iv) natural disaster; (v) loss; or (vi) injury caused in any way by natural elements, changes made to the unit by the customer, or any misuse, negligence, recklessness, or intentional act or acts of any person.



## *Introducing* **MAK'S ALL-STAR HAZELNUT BLEND BBQ PELLETS!**

Just like MAK GRILLS, our Hazelnut Blend BBQ Pellets are different than all the others. We start with select Northwest Hazelnut (Filbert) wood, and then add fruit and other flavor woods to create a mouth-watering, 100% all wood blend that will compliment any type of food cooked on your pellet grill. Enjoy the wonderful flavor of cooking with real wood, and a true Oregon original, MAK All-Star Barbecue Pellets!

Our pellets are conveniently packaged in 20 pound bags for easy pouring and storage, MAK All-Star Hazelnut Blend BBQ Pellets are available from your MAK dealer or online at [www.makgrills.com](http://www.makgrills.com)



### **MAK GRILL RUBS & SAUCES**

Enhance the flavor of your favorite meats and foods with MAK Rubs & Sauces. You'll love how they add to the special flavor you get cooking on your MAK GRILL.

- ☆ Bird Rub
- ☆ Cajun Rub
- ☆ Chipotle Rub
- ☆ Sweet Rub
- ☆ Fish Rub
- ☆ Mesquite Rub
- ☆ Devil's Punch Grilling Sauce
- ☆ Hickory Grilling Sauce
- ☆ Honey Bourbon Grilling Sauce
- ☆ Honey Stinger Grilling Sauce
- ☆ Rum Grilling Sauce
- ☆ Whiskey Grilling Sauce

## OPTIONAL ITEMS:



Grill Cover



Remote Boss™  
Wireless Control

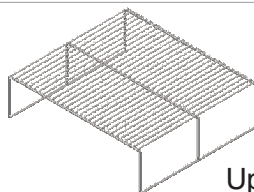
FlameZone™ Grease Pan



Searing Grate



Griddle



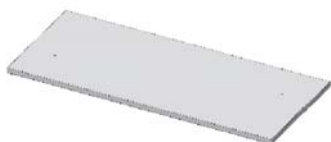
Upper Grill Grate



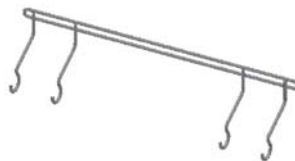
Side Shelf



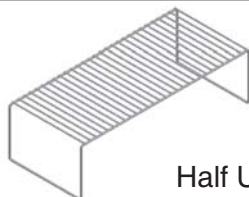
Meat Probes



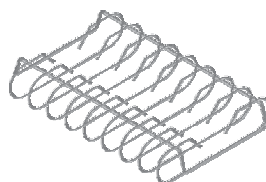
Storage Shelf



Tool Hook



Half Upper Grill Grate



Rib Rack



Pellet Bucket



Bottom Shelf

## BASIC MAK GRILL RECIPES

Here are some basic recipes to get you cooking on your MAK GRILL. These recipes will help you become acquainted with how the grill operates, and allow you to become accustomed to the many features and types of cooking you can do on your MAK GRILL.

To receive your free MAK GRILL COOKBOOK featuring 112 delicious recipes, please fill-out and mail in the registration form included with the grill. You may also register online at [www.makgrills.com](http://www.makgrills.com) Please allow 1 -2 weeks for delivery.



### BEEF



#### Steaks

(Approx. cooking time: 15-25 min.)

One 8 to 12 oz. steak per person  
2 tsp. MAK Mesquite Rub or MAK Sweet Rub  
2 Tbsp. MAK Smokin' Whiskey Grilling Sauce  
Mesquite pellets

Sprinkle each side of the steak with one teaspoon of MAK Mesquite Rub, massaging it into the meat. Close lid. Start grill and adjust setpoint temperature to High. Pre-heat grill approximately 10 minutes. Place steaks on grill, close lid and cook to your desired level of doneness. Rare 130°F. (approximately 5-6 minutes per side), medium 140°F (approximately 7 minutes per side), well-done 155°F.(approximately 8-9 minutes per side) Serve with MAK Smokin' Whiskey Grilling Sauce on the side.

# Brisket

(Approx. cooking time: 12-18 hrs.)

Note: Brisket cannot be cooked quickly. It is the toughest cut on the cow and requires ample cooking time for the meat to become tender. The approximate cooking time is 12-18 hours depending on the size of your brisket. This recipe calls for a WHOLE BRISKET.

- 1 whole brisket (about 12 to 18 lbs.)
- ¼ cup MAK Mesquite Rub
- 1 Cup Beef Bullion (1 Cube in water)
- Hickory and Apple pellets

Trim fat cap so it is even, but do not remove entirely. Trim down any pockets of fat in meat. Lightly coat entire brisket with rub mixture. Start grill and adjust setpoint temperature to 225 degrees. Preheat grill, approximately 10 minutes. Place brisket on grill, fat side up Insert meat probe sideways into brisket in a horizontal fashion. Plug probe into Pellet Boss™ control and program alarm for 165 degrees. close lid and cook approximately 7-9 hours until internal temperature reaches 165. Remove brisket from grill and wrap in foil adding 1 cup heated beef bullion, seal tightly; place back on grill and set grill temperature to 250. Insert meat probe and program alarm for 195 degrees. Cook for 1 to 3 hours until internal temperature reaches 195. Remove from grill and allow to rest for fifteen minutes. Slice against the grain in 1/4-inch slices.

NOTE: You may use any of the 3 User Program modes on the Pellet Boss™ Controller to automatically cook your favorite MAK GRILL recipes. Please refer to the instructions found in the front of the cookbook or this manual.



# POULTRY



## Whole Chicken

(Approx. cooking time: 2 - 2.5 hrs.)

1-whole chicken (4-5lbs)  
2-3 Tbsp. MAK Bird Rub  
Any variety of pellets

2 Tbsp. olive oil  
Optional: vertical roaster

Wipe chicken down, remove gizzards and trim off excess skin from tail and neck section. Rub a thin layer of olive oil on entire surface of chicken. Apply MAK Bird Rub to outside of chicken. Start grill and adjust setpoint temperature to 325 degrees. Pre-heat grill, approximately 10 minutes. Insert meat probe sideways into chicken breast in a horizontal fashion. Plug probe into Pellet Boss™ control and program alarm for 170 degrees. Place chicken in center of grid, close lid and cook until internal breast meat temperature reaches 170 degrees, approximately 2 to 2-1/2 hours. (Smoking option: once breast temperature has reached 100 degrees, reduce setpoint temperature to smoke for one-half hour.) Then adjust temperature back to 325 degrees until internal meat temperature reaches 170. If using smoking option, this will lengthen your cooking time by one-half hour. Once done, remove chicken from grill, allow to rest 15 minutes, carve and serve with your favorite MAK grilling sauce.

## Classic Beer Can Chicken

(Approx. cooking time: 60-90 min.)

2 whole chickens (about 3 to 4 lbs. each)  
2 12 oz. cans of beer (Dark, Stout or Porter is recommended)  
1-1/3 cup MAK Rum Grilling Sauce  
1-2 Tbsp. MAK Bird Rub per chicken  
Alder or Apple pellets

Mix together two-thirds of each can of beer and BBQ sauce in a bowl. (Discard or save remaining beer for other use.) Divide and pour mixture back into empty beer cans filling each can two-thirds full; set aside. Rub MAK Bird Rub over skin and in cavity of each chicken. Stand chicken upright and place the rear of the body cavity down over top of a filled beer can; repeat with remaining chicken. Spread the legs to form a tripod with can to support the bird. Start grill and adjust setpoint temperature to 400 degrees. Pre-heat grill, approximately 10 minutes. Insert meat probes length-wise into deep center of chicken breast(s). Plug in meat probe(s) and program alarm for 170 degrees. Put chicken cans on baking sheet covered with foil to prevent flare-up; place in grill. Close lid and cook for 1 to 1-1/2 hours or until meat probe registers 170°F. Carefully remove chickens and cans from grill (liquid in cans will be HOT!); discard beer cans and contents using hot mitts. Cut up chicken and serve.



# PORK



## Sweet N' Spicy Back Ribs

(Approx. cooking time: 3 hrs.)

1-3 slabs baby back ribs (2.5 and down weight)

3 Tbsp. MAK Mesquite Rub

3 Tbsp. MAK Sweet Rub

1/3 cup yellow mustard

Heavy-duty foil

1/2 cup Smokin' Whisky Grilling sauce

Mesquite and Apple pellets

Allow ribs to come to room temperature. Peel membrane off bone side of slab. Trim ribs as needed. In a glass bowl, combine the rubs and mustard together, mixing thoroughly. Apply a thin coat on rib meat. Wrap ribs tightly in foil. Start grill and adjust setpoint temperature to 275. Pre-heat grill, approximately 10 minutes. Place ribs in grill and cook for approximately 2 hours. Open foil after 2 hours and reduce setpoint temperature to Smoke. Continue to smoke for 1 hour (or longer depending on level of smoke penetration desired). Option: While smoking ribs, baste with MAK Smokin' Whiskey sauce. Once done, remove ribs from foil and rest for 10 minutes, cut apart and serve.

## Pork Chops

(Approx. cooking time: 40 min.)

4-4 oz. pork loin chops, boneless

1 tsp. MAK Bird Rub (per chop)

Hickory, Apple or Cherry pellets

Sprinkle MAK Bird Rub on each side of the chops. Start grill and adjust setpoint temperature to High. Pre-heat grill, approximately 10 minutes. Place pork chops on grill and brown both sides, approximately 2 minutes per side. Continue to cook chops for approximately 10 minutes per side, or until internal meat temperature reaches 165°F.

## MAK Bacon

(Approx. cooking time: 2 hrs.)

1 package of thick sliced bacon

Hickory or Alder pellets

Start grill, adjusting setpoint temperature to 200 degrees. Pre-heat grill, approximately 10 minutes. Arrange bacon horizontally across cooking grid, leaving room between bacon slices. Allow bacon to smoke approximately two hours, turning once. Remove and serve. (For quick bacon, cook at 350 degrees for 1/2hour.)



## **North Carolina Pork Shoulder** (Approx. cooking time: 9-15 hrs.)

- 1 pork shoulder roast (5 to 8 lbs.)
- 1 bottle of your favorite MAK Grilling Sauce
- 1 Cup Apple Juice
- Onion buns
- Hickory pellets

Note: In order to get meat to properly shred, you must achieve an internal meat temperature of 190-210 degrees. Total cooking time for the average sized pork shoulder is 9-15 hours. Please plan accordingly.

Trim pork shoulder if needed, leaving 1/4-1/2 inch thick fat cap on meat, set aside. Sprinkle a light layer of rub on all sides of the shoulder. Start grill with setpoint temperature at 225 degrees. Pre-heat grill, approximately 10 minutes. Program meat probe alarm for 165 degrees. Insert probe from side of shoulder into deep center. Place pork shoulder on grill, close lid and cook 8-10 hours until internal meat temperature reaches 165. Remove from grill and wrap in foil adding 1 cup heated apple juice, seal tightly; place back on grill and set grill temp to 250. Insert meat probe and program alarm for 195 degrees. Cook for 1 to 3 hours until meat temperature reaches 195 F. Remove from grill and let sit for 10 minutes. Shred pork with fork or by hand with rubber gloves separating fat as you go. Serve on onion buns with your favorite MAK Grilling Sauce.

## **Half Ham (cooked)** (Approx. cooking time: 3.25 hrs.)

- 1-8 lb. half ham
- 1 cup yellow mustard
- 1 cup orange juice
- 1/4 cup clover honey
- 2 Tbsp. paprika
- 1 Tbsp. allspice
- 1 bottle whole cloves
- Any variety of pellets

Unwrap ham and wipe down with a paper towel. In a glass bowl, combine and mix all ingredients until thoroughly blended. Apply to entire ham. From the side, insert meat probe, making sure not to touch ham bone with probe end. Start grill and adjust setpoint temperature to 350 degrees. Pre-heat grill, approximately 10 minutes. Place ham in grill and plug in meat probe. Program probe alarm temperature for 150 degrees. While ham is warming up, baste every half hour until heated through, approximately 3.25 hours. Once ham reaches target internal temperature of 160 degrees, remove from grill, allow to rest for 15 minutes, carve and serve.



# FISH & SEAFOOD



## Simple Salmon Steaks

(Approx. cooking time: 20 min.)

- 1- 6oz. Salmon steak per person
- 2 tsp. MAK Fish Rub
- 2 tsp. olive oil
- Hickory Pellets

Rinse steaks under cold running water. Towel pat dry. Apply olive oil to each side individually. Lightly sprinkle MAK Fish Rub over each side of steak. Start grill and adjust setpoint temperature to 450 degrees. Allow grill to pre-heat, approximately 10 minutes. Grill for approximately 10 minutes per side, per inch of thickness. Remove from grill immediately when fish flesh turns from bright to pale in color. Do not over cook fish.

## Cold Smoked Salmon

(Approx. cooking time: 5 hrs.)

- 1 salmon whole or half - skin on

Brine mixture:

- 2 cups of brown sugar
- 1 cup of sea salt
- 1/4 cup garlic salt
- Any variety of pellets

Place fish in a re-sealable bag, or a plastic container that seals. The brown sugar and salt break down into a liquid creating a soupy brine. Brine for 12 hours. Take the fish out, rinse off and allow to air dry. Once dry, sprinkle brown sugar over the top of the fish. Start grill and adjust setpoint temperature on Smoke. Pre-heat, grill, approximately 10 minutes. Open lid of Warmer/Smoker box and place fish inside. Close lid and smoke for approximately 5 hours (depending on thickness of fish). Remove and enjoy.

## Grilled Shrimp

(Approx. cooking time: 30 min.)

- 2 lbs. raw shrimp, thawed if necessary
- MAK Chipotle Rub
- Bamboo skewers
- Any variety of MAK Barbecue sauce
- Cherry or Hickory pellets

Peel and de-vein shrimp; sprinkle with MAK Chipotle Rub and allow to marinate in refrigerator for 1 hour. Soak wood skewers, in boiling hot water for at least 30 minutes. Remove shrimp from refrigerator and thread onto skewers. Start grill and adjust setpoint temperature at 300 degrees. Pre-heat grill, approximately 10 minutes. Place skewers on grate, close lid and cook approximately 8 minutes per side. Remove skewers from grill and brush with barbecue sauce on both sides. Return to grill and cook and additional 5 minutes.



# BAKED GOODS



## **Take N' Bake Pizza**

(Approx. cooking time: 12-22 min.)

1- Fresh Take N' Bake Pizza  
Any variety of pellets

Remove plastic wrap and any printed matter from pizza. Start grill, adjusting setpoint temperature to 400 degrees. Pre-heat grill, approximately 10 minutes. Place pizza on cardboard tray inside grill, close lid and cook for approximately 12-22 minutes, depending on thickness of pizza crust. Once cooked, use tongs to carefully grip pizza tray and transfer to pizza platter. Allow pizza to cool for 5 minutes before slicing.

## **E-Z Chesy Bread**

(Approx. cooking time: 10 min.)

1 loaf French bread  
1 cup mayonnaise  
1 cup Mozzarella cheese, grated  
Any variety of pellets

Slice French bread in half lengthwise. Spoon or brush on mayonnaise on each half, until the bread becomes moist. Do not over moisten bread. Sprinkle 1/2 cup of cheese on each side of bread. Start grill, adjusting setpoint temperature to 350 degrees. Pre-heat grill, approximately 10 minutes. Place bread, flat side up on cooking grill, close lid and bake for approximately 8-10 minutes, until the cheese is bubbling. Remove, allow to cool, cut and serve.

## **Fresh Fruit Pie (uncooked)**

(Approx. cooking time: 60 min.)

1 fresh fruit pie of your choice  
Apple, Alder or Maple pellets

Start grill, adjusting setpoint temperature to 400 degrees. Pre-heat grill, approximately 10 minutes. Place pie on a cookie sheet, and then into center of cooking grid. Close lid and bake for approximately 1 hour for fresh fruit uncooked pie. For a cooked pie, cook for approximately 20-30 minutes. Carefully remove from grill, and allow to cool on a wire rack for approximately 30 minutes before slicing and serving.

