Colonial BARBECUE GRILLS ESTATE GRILLS

"Digi-Que" Control

PART NUMBER
KS6040-1086

Installation Instructions

Parts Included


Digi-Que Control Board


RTD Probe 2'


1/4" Self Tapping Screws
Wire Ties


Rubber Coated Clamp

Recommended Tools:

- ☐ 1/4" Hex Nut Setter
- ☐ Electric Drill
- ☐ 3/8" Drill Bit
- ☐ Nut Driver
- ☐ 1/4"Drill Bit
- ☐ Phillips Head Screw Driver

Step By Step

Step 1

Unplug Grill/Smoker from recommended Surge Protector and Wall electrical outlet.

Step 2 - Install Probe

Best location for probe is through the back panel, in the center and just above the hopper lid. Fig. 1.


Fig. 1

Using Electric Drill and a 3/8" Drill bit, drill hole for probe installation. Fig. 2


Fig. 2

Replace the 3/8" drill bit with the 1/4" drill bit. Holding the probe in place, mark and drill the placement for the 1/4" hole, used to hold probe in place.

Using the 1/4" nut setter and driver install one (1) of the 1/4" hex screws securing firmly the probe in place.

Using the 1/4" drill bit and drill, drill pilot hole for mounting the wire holder in place. Located on the top area, just before the side shelf. Fig 3.

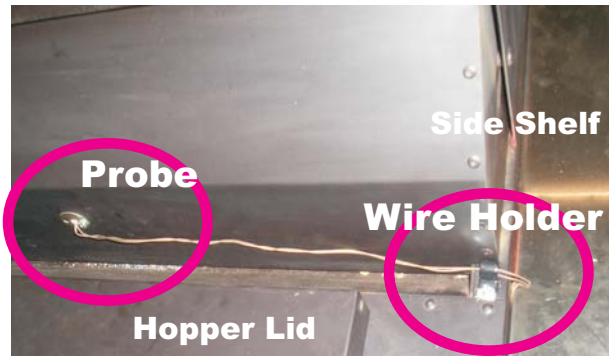

Fig. 3

As you run the Probe wires from the Probe and through the Wire Holder, it is recommended to gently twist or braide the 2 wires together.

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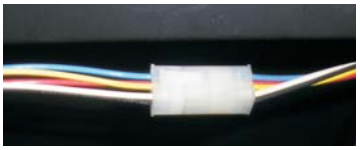
Step By Step, con't

Installation Instructions

Step 3 - Removing the "LG" Control

Using the Phillips Head screwdriver remove the screws holding the top stainless steel shelf from the left hand shelf bracket.

Disconnect the Control Board wire harness from the main wire harness, running along the inside of the side shelf.

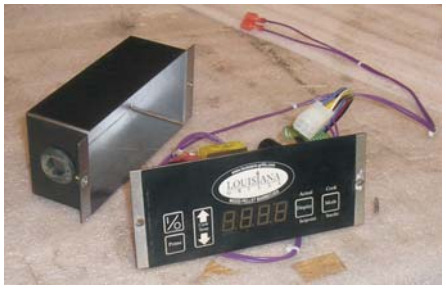


Using the Phillips Head screwdriver, remove the screw(s) holding the standard LG Control Board and box cover from the left hand shelf bracket.

Step 4 Installing the "Digi-Que"

Install the new "Digi-Que" Control and wire harness into the switch box.

Re-install the complete control to the side mounting bracket.



Run the two (2) PURPLE wires through the existing wire harness holders along the path of the existing main harness, stopping just before the main harness goes through the rubber grummet and into the back access area.

Connect the PURPLE spade connectors, from the board, to the spade connections from the Probe. These connections should be left under the stainless shelf.

Using the supplied wire tie, neatly wrap up and tie any excess wire.

Re-install the stainless steel side shelf, carefully securing the wires from the probe between the shelf and the main body.

Step 5 Final

Plug the power cord back into an electrical outlet.

The LED readout will show "DANSN" then "GRLL", then V17. The board will then be in the "OFF" mode.

Control ON/OFF Touch Pad

The ON/OFF touch pad allows electricity to flow to the electrical components for 20 minutes. If before 20 minutes the appliance reaches a temperature of 150ºF, the igniter and start-up feed rate will end, and the appliance will continue to operate.
If for some reason the 150ºF is NOT reached in 20 minutes the appliance will turn OFF and an ER-2 will display on the screen.

When the ON/OFF touch pad is used to TURN OFF the appliance, the board will stop the auger from turning. When the appliance reaches a COOL DOWN temperature of 130ºF the electricity will be shut off to the working components. If the temperature has not reached 130°F, the electricity will shut off immediately.

L. E. D.

LED DISPLAY SCREEN

This screen is used to display temperature readouts, as well as displaying error messages, and power up readout. .

DNSN **GRLL** **.17**

These three screens will display when the appliance is plugged into a surge protector then into an electrical outlet. This describes the make and model of the board.

265

This is the normal TEMPERATURE readouts. The temperature setting range is from 180ºF to 600ºF while the actual temperature readout ranges from room temperature to 700ºF.

ER-1

This ERROR CODE is to indicate that the appliance has OVERHEATED.

ER-2

Is used to indicate FAILURE TO IGNITE. After pressing the ON touch pad, the appliance must reach an operating temperature of 150ºF, in a maximum of 20 minutes. If it fails to reach temperature, the appliance will shut off and the error message will appear on the display screen.

ER-3

Indicates a POWER FAILURE CAUSING THE GRILL TO COOL.

START UP PROCEDURE - AUTOMATIC

Always check the burn pot, burn grate, igniter holes, flame protector, cooking surfaces hopper and wood pellet fuel before starting or using your smokin grill.

1. Plug the power cord into a 110Volt grounded electrical outlet. DO NOT break the ground end off the cord or use a non-grounded outlet or extension cord.

NOTE: If the appliance does trip a GFI protected circuit, plug appliance into a surge bar first, then into the wall outlet.

2. Open the hopper lid. Ensure that there are no foreign objects in the hopper or feed system. Fill the hopper with dry, all natural, flavored wood pellets.

3. Press the ON/OFF touch pad.
   The "START UP" mode will begin
   The FEED SYSTEM will begin to feed fuel at the preset software rate, the igniter will begin to "glow" and the fan will begin to operate.
   The START UP mode is timed to last 20 minutes or until the appliance reaches an operating temperature of 150ºF.

4. Press the DISPLAY touch pad to display the SETPOINT.

5. Using the UP ARROW set the beginning temperature to over 500ºF.

NOTE: Always allow the grill to PREHEAT before adjusting the temperature to the desired output

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6. After allowing the grill to PREHEAT use the arrow touch pads to adjust the temperature to the desired temperature.

START UP PROCEDURE - MANUAL (If igniter fails)

1. Plug the power cord into a 110volt grounded electrical outlet. DO NOT break the ground end off the cord or use a non-grounded outlet or extension cord.
2. Open the hopper lid. Ensure that there are no foreign objects in the hopper or feed system. Fill the hopper with dry, all natural, flavored wood pellets.
3. Remove the cooking grids, flavor guard system and the U shaped flame guard (if equipped with one) to expose the burn grate in the bottom of the unit.
4. Place two generous handfuls of pellets into the burn grate.
5. Squirt gelled fire starter, or other approved pellet starter, into the burn grate over the top of the pellets.
6. Light the starter using a long fireplace match or long lighter.
   WARNING: NEVER ATTEMPT TO ADD MORE STARTER INTO A FIRE THAT IS ALREADY BURNING OR INTO A HOT BURNGRATE. YOU COULD EXPERIENCE A BURN BACK AND YOU COULD GET SERIOUSLY BURNT.
7. Allow the STARTER to burn for 3 to 5 minutes.
8. Carefully replace the flame guard (if suppied), the flavor guard and cooking grids.
9. Follow STEPS 3 to 6 found in AUTOMATIC start-up procedures.

"DIGI-QUE" Control V17

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1. It is VERY IMPORTANT to PREHEAT any grill, before every use, approximately 10 to 15 minutes, and reaching temperatures over 500°F.
   This will not only burn off any bacteria, but will also bring your grill up to your desired setting, quicker!

2. When REDUCING the desired temperature from a High setting to a Low or Smoke setting, lifting the grill hood and waiting till your desired temperature rate is reached is the quickest method of doing so.

3. The ACTUAL readout will vary from time to time compared to the SETPOINT or desired setting. Like your kitchen oven, your pellet grill will feed more fuel, when heat is required, and idle until more heat is required again. The actual temperature will rise and fall within a preset level.
   You will find this to be true when you first bring your grill up to PREHEAT, the ACTUAL readout will vary a great deal. Then once the temperature begins to level out, the variance will be reduced and become less.

4. The HOOD THERMOMETER reading will vary with the actual reading of the control. A hood thermometer is slower to react to temperature changes, and should be used only as a guideline.

5. As with all styles of cooking, using an INSTANT READ MEAT PROBE is highly recommended.

6. Use the COOK mode for all methods of cooking. The SMOKE mode is for future addtions.

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