

# INTRODUCTION

Congratulations on the purchase of your Traeger Pellet Fired Grill, Model BBQRTG. With proper set-up, operation, and maintenance, this grill will provide years of delicious food and cooking enjoyment.

Your new BBQRTG comes partially assembled. You will need to complete the assembly process by:

- 1) Installing the two small tractor wheels
- 2) Install the smoke stack and chimney cap
- 3) Position the U-shaped firepot cover over the firepot (10) and set the angled drip pan (12) over the U-shaped firepot cover (11).

***NOTE: NUMBERS FOLLOWING PART NAMES THROUGHOUT THIS MANUAL REFER TO THE COMPONENT DIAGRAM ON THE PREVIOUS PAGE.***

When un-boxing your grill, make sure you have, and can identify the following parts:

- (1) bag of washers, nuts and bolts for mounting the viper casters.
- (1) porcelain cooking grill (15)
- (1) angled drip pan (12)
- (1) heavy metal U-shaped firepot cover (11)
- (1) galvanized metal grease bucket (13)

Follow these step by step instructions and you will be cookin' in no time!

## **TOOLS REQUIRED FOR ASSEMBLY:**

One 7/16" open end wrench, adjustable crescent wrench or socket wrench.

# SECTION ONE: ASSEMBLY INSTRUCTIONS

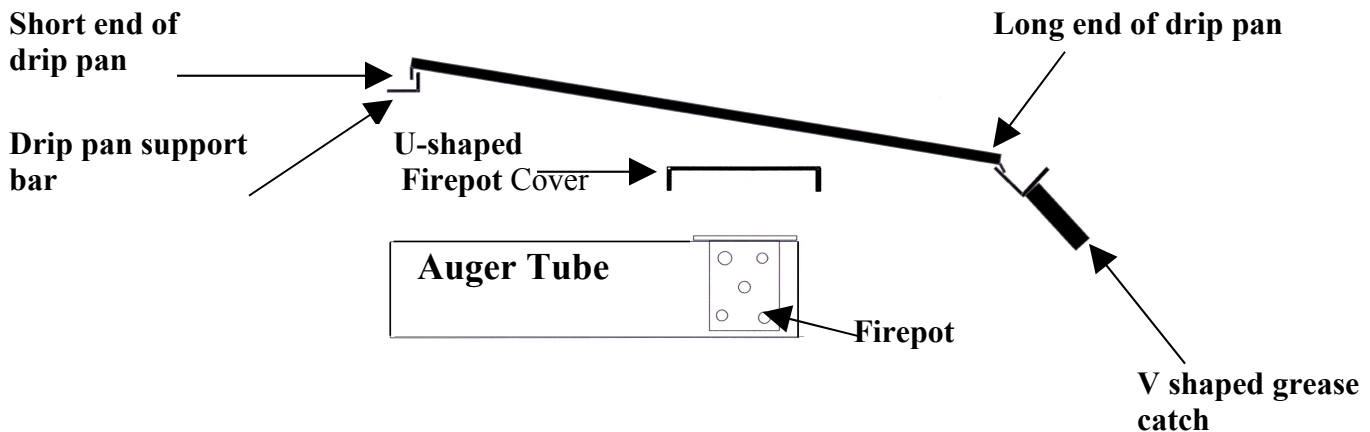
## Positioning The U-Shaped Firepot Cover:

Open the cooking chamber door and remove the porcelain coated cooking grill (15), the U-shaped firepot cover (11) and the angled drip pan (12) from the inside of the BBQRTG. Pick up the heavy U-shaped firepot cover (11) and position it so that it rests directly over the firepot (10) in the support brackets located on the inside walls of the cooking chamber. The “lips” of the firepot cover should be facing downward.

## Covering And Positioning The Angled Drip Pan:

Take heavy-duty aluminum foil and line your angled drip pan (12). Using a right to left motion, cover the drip pan with a sheet of foil long enough to wrap up and under each end of the drip pan. Make sure the foil is also is snug against the bottom of the angled drip pan

Take the angled drip pan (12) and hold it so that the LONG end is in your right hand and that the SHORT end is on the left. This is how the angled drip pan sits inside the barbecue body. Position the drip pan so that the short end hooks over the drip pan support bar (17). The long end should rest in the V-channel grease catch (18) located inside on the right side of the barbecue body.



## Positioning The Porcelain Grill(s):

Now set the porcelain coated grill (15) in place on the indented lip that runs the length of the cooking area.

## Hanging The Grease Bucket:

Locate the grease drain tube coming out of the bottom of the right end of the barbecue. Hang the grease bucket on the drain tube hook.

## SECTION TWO: EMPTY PELLET HOPPER LIGHTING INSTRUCTIONS

*(To be used on initial firing or anytime the unit runs out of pellets)*

In order to ensure proper operation of your grill, you must first allow the auger tube to be “charged” with pellets.

1. Make sure the power switch is in the OFF position. Plug power cord into a 110 volt outlet.
2. Open the pellet hopper lid and locate the auger. Make sure there are no foreign objects in the auger. Turn the power on and look into the pellet hopper to confirm the auger is turning. At the same time, place your fingers over the firepot and feel the air movement from the combustion fan. Look and see if the hot rod is getting hot. **DO NOT TOUCH IT!** Turn the power switch off.
3. Fill the hopper with bbq pellets. Set the cook mode switch on HIGH (300 degrees on thermostat control). Note: During the initial charging of the auger, it will take approximately 5 minutes for the pellets to travel from the hopper to the firepot. When the pellets begin to fall into the firepot, Turn the power switch off. **WARNING! USE ONLY TRAEGER OR SMITH & WESSON BRAND BBQ PELLETS, which are specifically made to work in our grills. NEVER use heating fuel pellets in your unit.**
4. Turn the grill back on, set the cook mode switch on SMOKE. Let the pellets come to full flame. Once you see flames come out of the firepot, turn the power switch OFF and let the grill cool down. Line the angled drip pan with heavy-duty aluminum foil. Starting from the large end first, proceed in a right to left manner. Be sure that the foil that runs along the edge of the pan is tight against the bottom of the pan. Next, put the U-shaped firepot cover, angled drip pan and cooking grills back into their proper position. Set the cook mode switch or thermostat dial on SMOKE. Turn the power switch ON. In approximately 2 minutes you will notice whitish-gray smoke coming out of the grill. The hot rod will operate for four minutes before shutting off. After 4 minutes, the cook mode switch may be moved to any cooking setting you desire. **Note: Before cooking the first batch of food in your new grill, you will need to season the unit. Turn the cook mode switch to HIGH (300 degrees on thermostat control) and run for 45 minutes at this setting with the lid closed. This must be done before cooking food on your unit.**
5. After using the grill for the first time, it should take approximately 10 minutes of warm-up time before you can start cooking food inside the unit.

**ALWAYS START YOUR GRILL ON SMOKE MODE**

Once the pellets are ignited, you can switch to any cooking temperature you desire.

## SECTION THREE: STANDARD LIGHTING PROCEDURE (For Normal Use)

1. Set the cook mode switch or thermostat dial on SMOKE. Turn the power switch ON. In approximately 2 minutes you will notice whitish-gray smoke coming out of the grill. The hot rod will operate for four minutes before shutting off. After 4 minutes, the cook mode switch may be moved to any cooking setting you desire

## SECTION FOUR: OPERATING TIPS

- 1) Your Traeger Pellet Grill should never be moved while it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure the fire is completely out and the unit is completely cold before placing it in any vehicle. NEVER put water in the firepot. It will jam the auger.
- 2) The Traeger Pellet Grill is designed to operate with the LID CLOSED. Cooking with the lid open greatly lengthens your cooking time.
- 3) NEVER add pellets by hand to a hot firepot. This is dangerous and you may get seriously burned. If you run out of fuel and lose your fire while cooking, let the unit completely cool and start all over again with auto-start or manual lighting procedure.
- 4) After starting the grill, make sure the U-shaped firepot cover (5) is properly seated in its support brackets. The lips of the U-shaped firepot cover should be pointing down, in the front and rear of the firepot. If not seated properly, direct heat and flame could come out of the firepot and cause a grease fire.
- 5) When estimating cooking times, remember that the outside temperature will dramatically affect your cooking times. If it's hot outside, it will take less time to cook your food. If it is cold, wet or windy outside, it will take longer to cook food.
- 6) Grease fires are most often caused by not properly maintaining your grill or cleaning the angled drip pan on a consistent basis. In the unlikely event that you experience a grease fire while cooking, **keep the cooking chamber door closed**. Never open the cooking chamber door during a grease fire. If the fire does not go out, lightly sprinkle baking soda on it. Be careful not to burn yourself. If this does not work, then carefully remove the food from the grill, (without getting burned), turn the power switch off, and shut the door until the fire is completely out. When completely cool, remove the grill, replace the foil on the angled drip pan, place the pan and grill in their normal positions, restart the grill and then resume cooking.

**NOTE:** When operating this barbecue, maintain a clearance of 10 inches from barbecue back to combustibles.

## SECTION FIVE: MAINTAINING YOUR NEW GRILL

1. Change the aluminum foil on the Angled drip pan after each use. Periodically clean the grease out of the V-channel grease catch, grease drain tube and interior surfaces of the barbecue. Empty the grease bucket when it is half-full. It's easier to clean off accumulated grease when the grill is warm. **BE CAREFUL NOT TO BURN YOURSELF.** If grease is allowed to build up too much on the angled drip pan in the V-channel grease catch, or is allowed to plug the grease drain tube, you could eventually get a grease fire. We recommend cleaning these locations after every 10 uses.

2. Outside surfaces. Do NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. Use warm soapy water to cut the grease.

3. If the grill is stored outdoors during the rainy season, care should be taken to insure that water does not get into the pellet hopper. Wood pellets, when wet, expand greatly and will jam your auger. Using a HYRDOTUFF cover to protect your grill is highly recommended!

4. Two or three times a year, remove the cooking grill, angled drip pan and U-shaped firepot cover and clean in and around the firepot. A shop-vac is handy for this chore. Make sure the grill is **COMPLETELY COLD** before starting this procedure.

5. We recommend keeping a long-handled grill cleaning brush near the grill so that immediately after removing food from the grill, and while it is still warm, give it a quick brushing. It only takes a minute and the cooking grill will be ready the next time you want to cook on your grill. Be careful not to burn yourself!

## SECTION SIX: IF YOUR FIRE GOES OUT

If your grill fails to light or if the fire in the firepot goes out while cooking or smoking, follow these steps:

1) Turn off the unit. Open barbecue lid, remove all food, cooking grill, angled drip pan, and u-shaped firepot cover.

2) Remove ALL un-burnt barbecue pellets from inside and around the firepot.

3) **Before replacing the u-shaped firepot cover, angled drip pan and cooking grill**, restart your grill and confirm that the ignition cycle is working. (Hot rod should begin to turn red hot and pellets should fall into firepot from auger tube.)

4) If this procedure is not successful refer to the ***Standard Lighting Procedure*** section in this manual.

## **SECTION SEVEN PARTS AND SERVICE**

Part names are given in the front of this manual on the COMPONENT DIAGRAM PAGE. To order parts: Find the part name on the component diagram page. Call or write your Authorized Traeger dealer, distributor or Traeger Industries. Give us your name, phone number, address, model and serial number of your unit.

**To order parts directly from the factory:**

**TRAEGER PARTS DEPARTMENT**  
**PO BOX 829, Mt. Angel, OR. 97362**  
**(503) 845-9234, TOLL-FREE: 1-800-872-3437**  
**Email: [service@traegergrills.com](mailto:service@traegergrills.com)**  
**Website: [www.traegergrills.com](http://www.traegergrills.com)**



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