



OWNER'S MANUAL

BBQ 100



RESIDENTIAL PELLET GRILL

This Grill Protected Under Patent Number: 4,823,684

FOR OUTDOOR USE ONLY!

WARNING!

DO NOT STORE OR USE NEAR GASOLINE OR OTHER FLAMMABLE OR COMBUSTIBLE LIQUIDS IN THE VICINITY OF THIS APPLIANCE! USE ONLY TRAEGER BRAND HARDWOOD BBQ PELLETS IN THE OPERATION OF THIS UNIT

INTRODUCTION

Congratulations on your purchase of this Traeger Wood Pellet Grill, **Model BBQ100 Deluxe**. With the proper set-up, operation, and maintenance, this grill will provide years of cooking enjoyment!

SECTION ONE: ASSEMBLY INSTRUCTIONS

Your BBQ100 is almost completely assembled. You will need to complete the assembly process by:

- 1) Mount the storage box to the right hand side of the barbecue body.
- 2) Install the four caster wheels to the bottom of the barbecue.
- 3) Install handle on the barbecue lid
- 5) Position the U-shaped firepot cover over the firepot
- 6) Cover and position the angled drip pan

NOTE: The component diagram on the previous page will help you become familiar with the various parts of the barbecue which you will need during the assembly process.

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

- (1) bag of nuts, washers, and bolts.
- (1) storage box assembly
- (1) porcelain coated cooking grill
- (1) U-shaped firepot cover
- (1) angled drip pan
- (1) grease bucket

Follow the step-by-step instructions and you'll be cooking in no time!

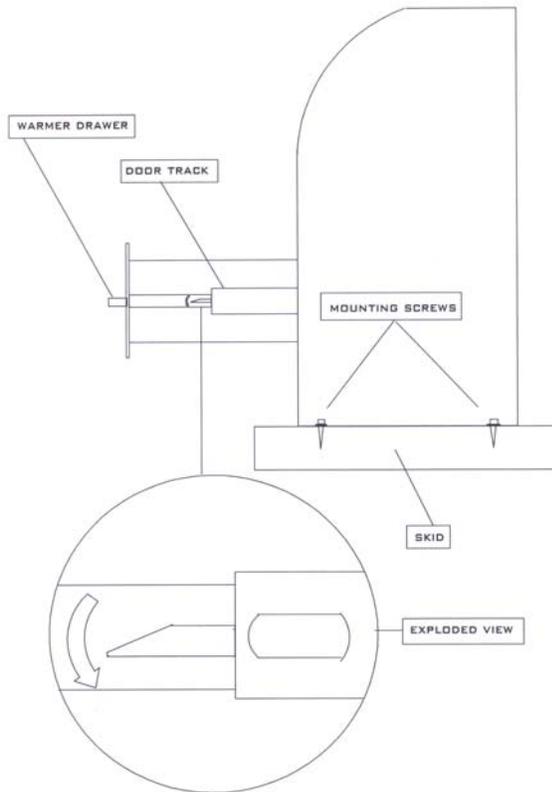
TOOLS REQUIRED FOR ASSEMBLY:

1/4" socket set and/or driver
7/16th open-end wrench or crescent wrench
Phillips screwdriver

Un-boxing Your Grill:

Carefully remove the staples from around the sides of the box. With one other person, lift the box up and over the barbecue.

Removing The Barbecue From the Wooden Skid:



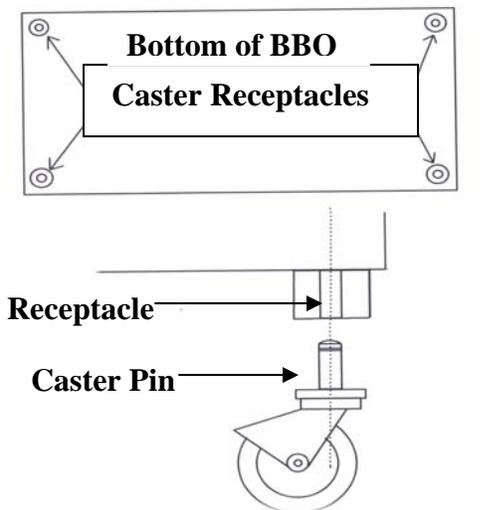
Removing The Barbecue From The Skid

Note: This task requires TWO people

- 1) Following the diagram, pull the Warmer Drawer all the way open.
- 2) On the left and right sides of the drawer, you will see the door tracks which the drawer slides on. Per the drawing, find the release lever on each side of the drawer.
- 3) Push the lever in the direction of the indicator arrow. The left side lever goes up, the right side lever goes down.
- 4) Hold the levers in the direction indicated and pull the drawer all the way out of the barbecue.
- 5) Looking inside the barbecue through the drawer opening locate the four $\frac{1}{4}$ inch hex bolts that hold the barbecue to the skid. Remove with $\frac{1}{4}$ inch socket driver.
- 6) With one person on each side of the barbecue, carefully remove the barbecue off the skid and place on a level surface.

Installing The Casters:

Lay the barbecue on its back. A clean piece of cardboard or blanket should be placed under the barbecue to prevent scratching the finish. install the four casters following the diagram below:

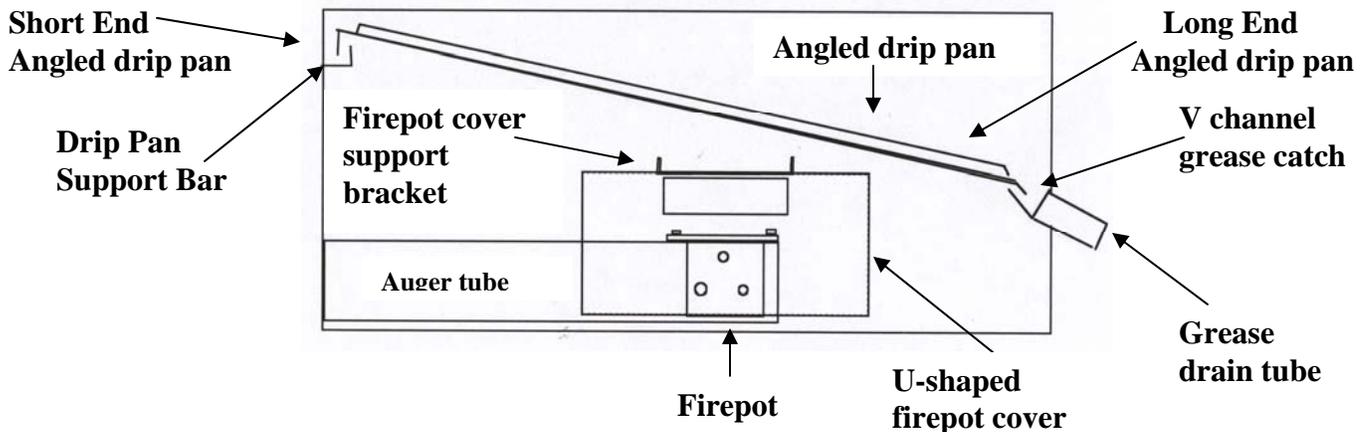


IMPORTANT NOTE!
Make sure you install the 2 **LOCKING** casters on the front of the unit.

Installing The Storage Box:

Open the lid of the storage box and line-up the four nut zerts with the holes on the right hand inside of the barbecue body. Put a washer on each of the 4 bolts needed and mount them through the barbecue body into the nut zerts. Use a socket wrench or crescent wrench to tighten the bolts. Do not over tighten them.

Positioning The U-Shaped Firepot Cover And Angled Drip Pan:



Take time to become familiar with each of the various components and where they go inside your barbecue.

Hanging The Grease Bucket:

Locate the grease drain tube coming out of the bottom of the right end of the barbecue unit. 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

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

SECTION FOUR: OPERATING TIPS

- 1) Your Traeger Grill should never be moved when it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure that the fire is completely out and that the unit is completely cool before placing in any vehicle. Never pour water into the firepot. It will jam the auger.
- 2) Your grill is designed to operate with lid **CLOSED**. **The unit will not properly function with the lid open.**
- 3) NEVER add barbecue pellets by hand to a hot firepot. This is dangerous and you may get burned. If you run out of pellets and lose your fire while cooking, let the unit cool completely, fill the pellet hopper and restart the unit following the initial start-up procedure.
- 4) Your BBQ 100 comes equipped with a three position cooking mode control. The switch can be changed at any time to increase or decrease the temperature of your grill. "HIGH" is used for grilling. The auger runs all the time on "HIGH". The "MEDIUM": setting is for slow cooking. The auger will run for 2 minutes and then shuts off for 2 minutes. "SMOKE" is for smoking foods and adding wood smoked flavor to the foods you cook. The auger runs for 1 minute and is off for 3 minutes. This creates a natural wood smoke flavor to your food. The "SMOKE" setting can also be used to "hold" foods at approximately 180 degrees-200 degrees F.
- 5) Always make sure that the U-shaped firepot cover and angled drip pan are properly seated before you begin cooking food in your grill. If the firepot cover is not seated properly, direct heat and flame could come out of the firepot and cause a grease fire in your grill.
- 6) When estimating cooking times, remember that the outside air temperature and weather conditions will dramatically alter your cooking times. If it is hot outside, it will take less time for food to cook. If it is cold, wet or windy, it will take longer for food to cook. The thermostat control unit will help to provide a constant temperature at the setting you've chosen-once the grill has come up to that temperature.

7) Grease fires are most likely the result of improper cleaning and failure to regularly maintain your grill. **Replace the foil on the angled drip pan frequently.** If you experience a grease fire while cooking, keep the door closed. Never open the door during a grease fire. If the fire does not go out, lightly sprinkle baking soda on the fire. **Be careful not to burn yourself.** If this does not work, then remove the food from the grill, (without getting burned) and turn the thermostat control to “off”. Shut the door until the fire has gone out and the unit has cooled down. When completely cool, remove the grills, replace the foil on the grease drain pan, place the pan and grills back into the unit, restart the unit, place the food back on and resume cooking.

SECTION FIVE: MAINTAINING YOUR NEW TRAEGER 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 at least once for 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 Hydrotuff 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 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 your owner's 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 Wood Pellet Grills LLC. Give us your name, phone number, address, model and serial number of your unit.

To order parts directly from the factory:

**PARTS DEPARTMENT
TRAEGER WOOD PELLET GRILLS LLC.**

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