



OWNER'S MANUAL COM150



COMMERCIAL PELLET GRILL

This Grill Protected Under Patent Numbers:

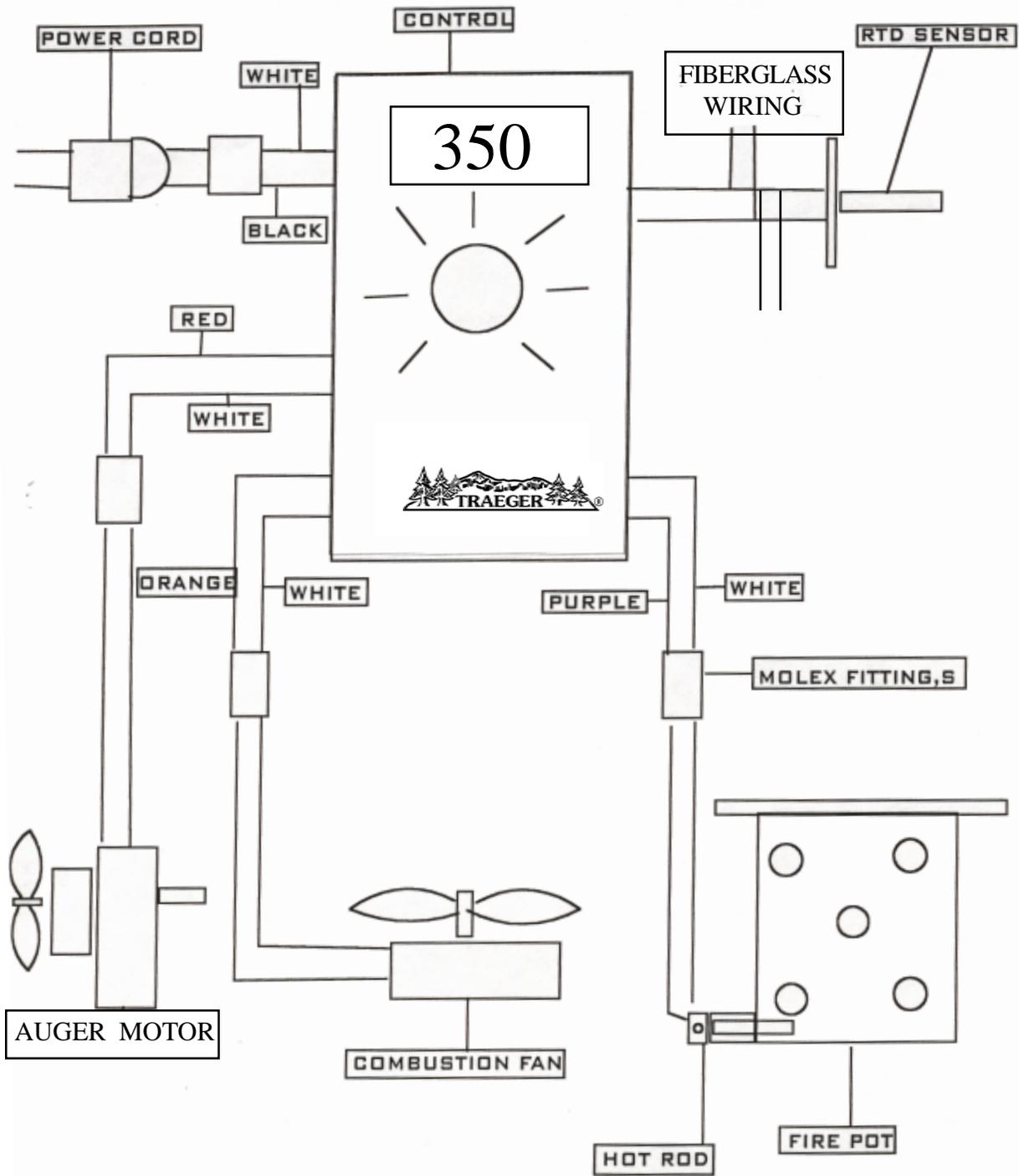
4,823,684 & 4,619,209

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**

COM150 WIRING DIAGRAM



INTRODUCTION

CONGRATUALATIONS on your purchase of this Traeger COM150. With the proper set-up, operation, and maintenance, this grill will provide years of cooking performance.

READ THESE INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO FINISH ASSEMBLING YOUR GRILL.

SET-UP:

Your Traeger com 150 comes almost completely assembled You will need to complete the assembly by:

- 1) Installing the four swivel casters.

Tools required for the assembly of your COM150

- 1 3/4" Box end wrench
- 1 1/4" Wrench or nut driver
- 1 Pair of pliers

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

- (2) Grease drain pan (4)
- (2) Porcelain coated grill (3)
- (2) Grease bucket (8)
- (2) Heat baffle (5)
- (2) Swivel caster with brake(16)
- (2) Swivel caster without brake (2)

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

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

SECTION ONE: ASSEMBLY INSTRUCTIONS

Un-boxing Your Grill:

Carefully remove the staples holding the cardboard box to the wooden shipping skid. With another person, carefully lift the box up and over the grill. Using a 1/4" wrench or nut driver, remove the shipping brackets which secure the grill to the shipping pallet. Remove all the items from inside the grill before completing the assembly process.

Installing the Casters:

Securely prop up one end of the grill, approximately six inches off the ground. Install the swivel casters with the brake in the front legs and the swivel casters without the brake in the rear legs. Slip the caster stem into the leg and using a 3/4" ox end wrench, tighten the nut at the bottom of the caster stem to secure the caster. Repeat this process on the opposite end.

Positioning the Heat Baffle and Grease Drip Pan:

The two Heat baffles locate over the Firepots. The rectangular cutout faces the front and the Heat baffle locates into the slot detail on the top of the burner assembly. Line the Grease Drip Pans with heavy-duty aluminum foil for easier clean-up. The first Grease drip pan hooks over the center divider, between the two firepots, with the long flange end into the V-shaped grease catch trough at the ends of the grill . The second drip pan rests on the first in the center with the long flange end into the V-shaped grease catch trough at the opposite end. The grease buckets hook on the drip tubes located under the grill units at each end.

Hanging the Grease Catch Bucket:

Locate the grease drain tubes coming out of the bottom at both ends of the grill. Hang a grease bucket on each drain tube hook.

<p>NOTE: When operating this barbecue, maintain a clearance of 10 inches from barbecue back to combustibles.</p>

SECTION TWO: “Charging the Auger”

First Firing

- 1) Make sure the thermostat dial is in the “OFF” position. Plug the power cord into a 110 volt grounded outlet
- 2) Open the pellet hopper lid. Look into the hopper and locate the auger. Make sure there are no foreign objects in the auger. Turn the thermostat dial to 400 degrees F. Look into the pellet hopper and confirm that the auger is turning. At the same time, place your fingers near the firepot to feel the air movement from the combustion fan. Look to see if the hot rod is getting hot. Then turn the thermostat dial to the “off” position .
- 3) Fill the pellet hopper with Traeger Hardwood Pellets into the pellet hopper. Now rotate the thermostat dial to 400 degrees F. Look for the pellets to begin falling into the firepot. (Note: it will take approximately 5 minutes for the auger tube to become “charged” with the pellets.) When the pellets begin to fall into the firepot, turn the thermostat dial “off”. **WARNING! USE ONLY TRAEGER BRAND BARBECUE PELLETS**, which are specifically made to work in our units. **NEVER** use softwood fuel pellets in your Traeger Grill.
- 4) Line the angled drip pan with heavy-duty aluminum foil. Be sure that the aluminum foil that runs along the edge of the drip pan is tight against the sides and/or bottom of the drip pan. Next, put the U-shaped firepot cover, angled drip pan and the cooking grills into their proper positions. Turn the power switch “ON”. In approximately two minutes you will notice whitish-gray smoke coming out of the grill. The hot rod will run for about two and a half minutes before shutting off. At this point, cook mode switch can be set to any cooking setting you desire. ***Note: Before cooking the first batch of food in your new Traeger you will need to season the grill. Turn the cook mode switch to “HIGH” and run for 45 minutes at this setting with the lid closed. This must be done before food is cooked on the grill.***
- 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 grill.
- 6) The multi-stage thermostat provides you with precise cooking temperature control, just like the oven in your kitchen. Note: The “SMOKE” setting maintains temperatures of 150 degrees F.

ALWAYS START YOUR GRILL ON SMOKE MODE

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

SECTION THREE: Subsequent Start-Ups:

After your initial firing of the unit, it will not be necessary to remove any of the internal parts-except for cleaning and maintenance. Start-up will consist of simply setting the thermostat dial to Smoke. The only time you should have to get into the firepot area will be to vacuum out the pellet ash from the firepot and other areas under the angled drip pan. If combustion in the firepot should fail, turn the thermostat dial "off", remove grills, drip pan and U-shaped firepot cover. Check to see if there are any un-burnt pellets in the firepot. If so, remove all of the un-burnt pellets. Then, turn the unit back on to the Smoke setting to see if the hot rod gets hot. If it does not heat up, you may need to replace the hot rod. In the meantime, you may still cook, using the Manual Lighting Instructions below.

Auto-Start:

Your new Traeger Grill is equipped with our exclusive Auto-Start feature. The Auto-start hot rod (7) is activated every time you turn on the thermostat dial. The hot rod becomes cherry red hot and will operate for approximately 4 minutes and then automatically turn off. The thermostat dial should be rotated to the Smoke setting to ensure proper starting. Once started, then turn the dial to your desired cooking temperature.

If Your Hot Rod Fails To Operate

If your hot rod quits, chances are that it has burnt out, and has also blown the fuse located on the back of the thermostat control board. You will find a replacement fuse taped to the back of the control board. In order to restore the proper operation of the hot rod and your grill replace the fuse and the hot rod. A NEW hot rod will need to be purchased from your Authorized Traeger Dealer or directly from the factory. See PARTS & SERVICE information located elsewhere in this manual.

Manual Lighting Instructions:

- 1) Plug power cord into 110v grounded outlet. Make sure thermostat dial is OFF.
- 2) Open pellet hopper and fill with TRAEGER brand BBQ Pellets
WARNING: USE ONLY TRAEGER BBQ PELLETS in this appliance.
- 3) Remove porcelain grill, angle drip pan and U-shaped firepot cover to expose the firepot in the bottom of the unit.
- 4) Pour ½ cup of TRAEGER BBQ PELLETS into the firepot.
- 5) Squirt 2 tablespoons of alcohol gel fire lighter into the firepot on top of the pellets
- 6) Light gel with a long fireplace match
WARNING: NEVER ATTEMPT SQUIRT ALCOHOL GEL INTO A FIRE THAT IS ALREADY BURNING OR INTO A HOT FIREPOT. THE GEL BOTTLE COULD EXPLODE AND YOU COULD GET SERIOUSLY BURNT.
- 7) Let the gel and pellets burn for approximately 4 minutes.
- 8) Set the U-shaped firepot cover, angled drip pan, porcelain grill back in place.
- 9) Turn the thermostat dial to smoke for ten minutes. Once started, set your dial to your desired cooking temperature.
- 10) Let the barbecue warm up with the lid closed before you begin cooking.

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 door **CLOSED**. The unit will not properly function with the door open.
- 3) NEVER add 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 Traeger Grill is equipped with a thermostat control unit. The thermostat temperature can be changed at any time to increase or decrease the temperature of your unit.
- 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 caused by "poor maintenance". In the unlikely event you do have a grease fire, leave the door closed. **Never open the door during a grease fire.** Instead, immediately turn off the power switch. When the draft inducer stops there usually is not enough air inside the grill. Deprived of oxygen, the fire should go out by itself.

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

SECTION FIVE: MAINTAINING YOUR NEW TRAEGER GRILL

1) Change the aluminum foil on the drip pans after each use. Clean grease off the heat baffle and interior surfaces of the heat dome and door on a regular basis. It's easier to clean off accumulated grease when the grill is warm, but be careful not to burn yourself. If grease is allowed to build up in the baffle pan and center V-shaped grease catch, you could eventually get a grease fire, so we recommend checking your baffle pan and the grease catch before each use.

2) Outside surfaces: Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on the grill surfaces. Use warm soapy water, Formula 409, or Traeger Grease Cleaner. For cleaning the stainless work surface we recommend Stainless Steel Magic # SS64.

3) If the grill is stored outdoors during the rainy season, care should be taken to ensure that water does not get into the pellet hoppers. Wood pellets when wet, expand greatly and will jam your augers. A vinyl cover is highly recommended.

4) Spare Parts: Your new TRAEGER COM150 is probably one of the most reliable cooking appliances you will ever own. Because you may be located far away from the factory, you can't run out and pick up spare parts. Many Traeger commercial grill owners wisely purchase an extra drive motor, smoker control, and thermostat controls as back up parts. Having these parts on hand will shorten your down-time.

5) Periodically vacuum out the ash that has accumulated in the firepots and under the hear baffle. Make sure the fire is completely out in the firepots so you do not vacuum up sparks and start your vacuum, and possibly your building on fire.

6) We recommend keeping a long handled grill cleaning brush nearby. Immediately after removing the food from the grill, and while it is still warm, give the grills a quick brushing. It only takes a minute and it will your grill will be ready for the next cook. Take care not to burn yourself.

7) Check the grease buckets under the unit daily and clean as necessary.

8) Traeger has exact match touch-up paint available to keep your grill looking good.

SECTION SIX: 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 Commercial reseller, distributor or Traeger Pellet Grills. Please provide your name, phone number, address, model and serial number of your unit. vTo order parts directly from the factory, contact:

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