



REC TEC BULLSEYE

Owner's Manual
Model #RT-B380

REC TEC GRILLS BULLSEYE

look for the unique shape of our grill



 WARNING! 
**FOR OUTDOOR USE
ONLY!**

DO NOT STORE OR USE
COMBUSTIBLE MATERIALS IN OR NEAR THIS
APPLIANCE.

TO PREVENT INJURY, NEVER ATTEMPT TO MOVE
GRILL WHILE HOT OR WITHOUT ASSISTANCE.

NEVER STORE ANY GRILL IN A SMALL SPACE OR
PLACE IN A VEHICLE UNLESS COMPLETELY COOL
AND FIRE IS VERIFIED AS EXTINGUISHED

LEAVE A MINIMUM OF 60" CIRCUMFERENCE
BETWEEN GRILL, DECKS, HOUSES OR ANY
COMBUSTIBLE MATERIALS.

USE ON LEVEL GROUND AWAY FROM
OVERHANGING ROOFS OR EAVES.



REC TEC BULLSEYE

Owner's Manual and User's Guide

Congratulations on the purchase of your new **REC TEC BULLSEYE** Wood Pellet Grill. With proper care and maintenance, your grill will provide you years of trouble free operation. Please review the following information carefully for useful tips and information that will help you utilize your grill's extensive features and benefits.

To see our favorite recipes and cooking tips, visit RECTECGRILLS.com. As you become familiar with your REC TEC, you will find that indoor cooking becomes the exception and not the rule in your house. With the ability to easily cook foods to standards that meet or exceed restaurant quality, you will find yourself not wanting to go to restaurants and pay for food that does not live up to the REC TEC standards of flavor. Also, don't be alarmed when your neighbors call and ask if you will 'REC TEC' some meat for them. This is a common occurrence among REC TEC owners.

We want you to join the vibrant and growing community of REC TEC owners. Whether you want to contribute your own tips and recipes, learn from others, or a bit of both, please jump right in. You now have an incredible tool for cooking. Let's see how you use it!

Join our online community at: **Website: RecTecGrills.com**

Facebook: facebook.com/RecTecGrills

Twitter: twitter.com/RecTecGrills

YouTube: youtube.com/RecTecGrills

Instagram: instagram.com/rectecgrills

Thank you for choosing REC TEC GRILLS!!



Ray Carnes & Ron Cundy, Co-Founders, REC TEC Industries, LLC

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Questions?



Call our customer service at 1-855-696-0890
10am-8pm EST. Mon-Thurs;
10am-7pm EST Fri;
9am-3pm EST Sat.

Important Safety Information

Warning: Read all Safety Information Before Operating Grill

- ⚠ For outdoor use only. Do not use in any enclosed area. Use on Level Surface, away from overhanging easements.
- ⚠ Keep grill 60” or more from any combustible surface.
- ⚠ To prevent grease fires, clean your grill on a regular basis (especially after cooking greasy foods at lower temperatures). In the event of a grease fire, unplug the grill and leave lid closed until the fire is out.
- ⚠ Do not put anything flammable in the storage area under the grill.
- ⚠ Never plug-in your REC TEC BULLSEYE without the service access grate underneath your controller installed.
- ⚠ Never put your grill in a vehicle without first ensuring that it is completely cool and that no hot embers, pellets or ashes remain in the firepot or auger.
- ⚠ Occasionally, your REC TEC BULLSEYE should be checked for fire pot obstructions to make sure proper air flow is maintained. See cleaning instructions in this manual for correct procedures.
- ⚠ Your REC TEC gets very hot; keep young children and animals away while in use.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating this unit. Long handled, non-plastic utensils are also recommended.
- ⚠ Do not touch cooking chamber or attempt to move your REC TEC grill while operating or while the grill is hot. Make sure the fire is completely out and that the grill is completely cool before transporting the grill.
- ⚠ Before covering your grill, make sure that the grill has cooled completely.
- ⚠ Never put your hand in the pellet hopper or attempt to service any part of your REC TEC BULLSEYE while your grill is plugged in.

Questions?

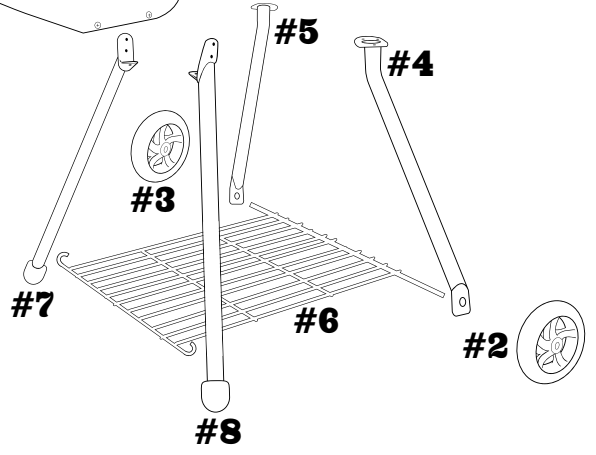
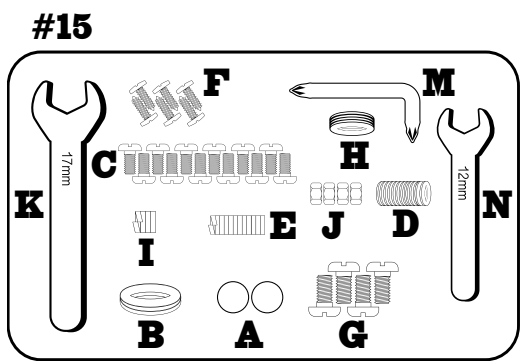
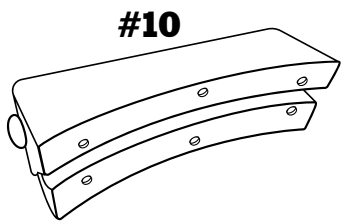
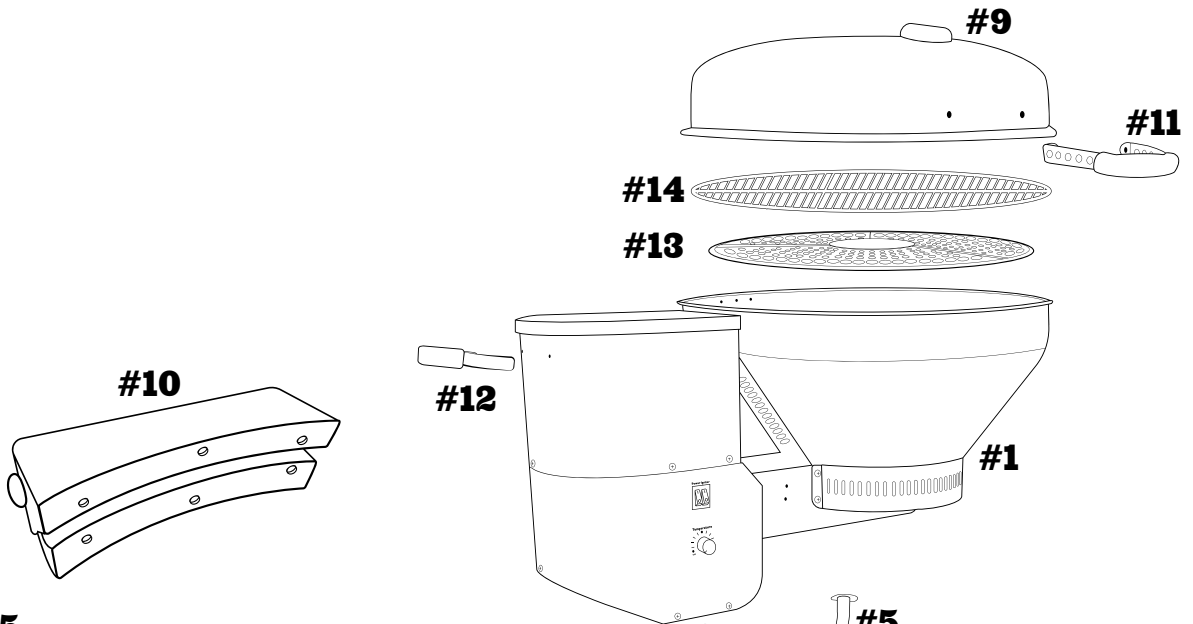
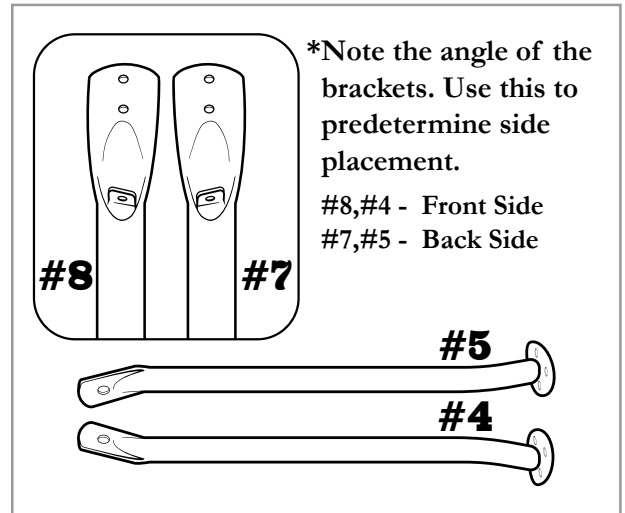


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Carton Contents

Your carton contains the following:

- 1- pre- assembled grill body and hopper - #1
- 1- cooking grate - #14
- 1- flame deflector plate - #13
- 1- bottom rack - #6
- 2- wheels - #2,#3
- 2- wheeled legs - #4,#5
- 2- footed legs - #7,#8
- 1- lid hinge assembly - #10
- 1- lid handle - #11
- 1- hopper handle - #12
- 1- lid w/dome thermometer - #9
- 1- hardware packet - #15



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Assembling Your REC TEC BULLSEYE

USE HAND TOOLS ONLY. DO NOT OVER TIGHTEN

1. Unpack and prepare for assembly by removing all items from box and becoming familiar with contents.
Tip: Flatten the cardboard box out and lay everything on it. This serves as a good working area and it helps prevent the grill from getting scratched or damaged during installation.

2. Check Carton Contents list on page 4 and make sure all parts are present. Open Hardware packet (#15).

- #1- Grill body
- #2, #3- Wheels
- #4, #5- Wheeled legs
- #6- Bottom shelf/rack
- #7, #8- Footed legs
- #9- Lid w/ dome thermometer
- #10- Lid hinge assembly
- #11- Lid handle
- #12- Hopper handle
- #13- Flame deflector plate
- #14- Cooking grate
- #15- Hardware packet

3. Flip preassembled grill body (#1) on its side in preparation of leg installation. Hopper should be on the left hand side and grill body on right hand side.

4. Attaching wheel legs (#4, #5) and wheels (#2,#3) to bottom shelf (#6).

Slide each wheel leg onto the wheel shaft. Making sure the legs are angled inward in preparation to install to grill body. Install the washer (b) over shaft then wheels (#2, #3) and install wheel nut (a) using provided tools (k,m). Make sure not to over tighten, the wheel will not spin freely if overtightened.

5. Installing the wheel leg (#4, #5) / shelf (#6) assembly to body (#1). Use diagram on page 4 to predetermine side placement. Making sure the flat edge of legs face toward the outside of the grill body and the shelf is on the hopper side, attach legs (#4, #5) **from inside grill body** by aligning screw holes with leg holes and fasten using provided hardware (c,d,e) and provided tools (m,n). Don't tighten until all legs and shelf are installed.

6. Installing footed legs (#7,#8) to shelf (#6) and body (#1). Use diagram on page 4 to predetermine side placement. Flip grill upside down, with legs pointed up. Hold both footed legs to airbox and check screw hole alignment. Hook the footed legs (#7,#8) to the bottom shelf hooks one leg at a time. Once hook is inserted into leg, spin leg 90° into position and align screw holes. BE CAREFUL NOT TO FORCE IT. Attach legs (#7,8) with leg screws (f) onto airbox assembly.

7. Stand grill on its legs upright. Now all leg hardware can be tightened using provided tools (m,n).

8. Attaching hinge assembly (#10) to lid w/ dome thermometer (#9).

Using hardware (c,d,e) attach larger half of hinge to lid (#9) using provided tools (m,n). Align hinge to screw holes and make sure smaller half will align to body. Caution, hand tighten only. Do not over-torque.

9. Attaching lid w/ dome thermometer (#9) with hinge assembly (#10) to grill body (#1).

Hold lid open and align screw holes to body. Using hardware (c,d,e), Install from inside the grill. Use provided tools (m,n). Do not over-tighten. Note: it may help to have someone hold the lid while getting bolts threaded.

10. Attaching hopper handle (#12) and lid handle (#11)

Open the hopper lid. Align hopper handle (#12) holes to holes in hopper. Make sure logo is right side up. Place bolt (g) through handle hole into hopper then install hardware (h,i,j) from inside hopper using (m,n). Open grill lid, attach lid handle (#11) in the same steps as hopper handle.

11. Place flame deflector plate (#13) and cooking grate (#14) inside grill body.

12. Proceed to initial setup procedure. See page 7.



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SPECS

Below is a list of features and specifications for the REC TEC BULLSEYE:

Temperature Controls

Dial Control

Electronic lighting feature

Temp range: 200° - 550° + Fahrenheit

Dome Thermometer

Exterior

High temperature durable baked on Porcelain enamel finish

Heat resistant handles

Fixed Rubber wheels

Embossed stainless steel hopper lid

4 stable legs with bottom shelf

Heat vents to protect electronics

Weighs under 60 lbs

Interior

380 sq./in. cooking area

Cooking grate

Stamped flame deflector plate

Steel fire pot

Ceramic ignition system

Fuel Source

Hardwood Pellets (not included)

Power Source

110 Volt AC GFCI outlet

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Initial Setup Procedure

Before cooking for the first time, we recommend that you remove the cooking grate and wash it with mild soap and water. Re-install the grate, light grill and set to HIGH, and let the grill run with the lid down for 1 hour. This will provide a final cure and remove any residue that may have accumulated during manufacturing and shipping. After this initial burn, your grill is ready for cooking.

For your first lighting, follow this Initial Setup Procedure.

Before starting your REC TEC BULLSEYE, inspect the burn area inside the grilling area. It is a recommended practice to go through the following procedure at initial start up.

1. Open the main lid and remove the cooking grate and flame deflector plate. Make sure all packing material has been removed.
2. Open the pellet hopper lid found on the left side of your grill and check for any foreign objects.
3. Plug your REC TEC BULLSEYE into the nearest 110 Volt AC GFCI outlet. (Note: If your home does not have a GFCI outlet, you should have one installed by an electrician.)
4. Turn on Power switch and ensure that the blower fan is running. (when powered on, blower fan will run constantly)
5. Turn on ignitor switch, after 3 - 4 minutes verify ignitor is glowing red in firepot. **DO NOT TOUCH IGNITOR ROD OR FIREPOT WHILE GRILL IS PLUGGED IN.**
6. Turn ignitor switch OFF.
7. Turn temp dial clockwise, you should feel click, and auger will move slowly. (the further you turn the dial, the more frequent the auger will turn and under normal grilling conditions, the higher the temp will rise.
8. With lid open, pour pellets into your grill's pellet hopper. Turn temp dial fully clockwise.
9. Once visually verifying that a small amount of pellets are feeding into firepot, turn temp dial fully counter clockwise to OFF position.
10. Turn power OFF.
11. Reinstall the flame deflector plate and cooking grate.
12. Turn power ON. Turn ignitor ON. Turn temp dial fully clockwise.
13. Within a few minutes you will see white smoke, and your grill will light.
14. Once visually verifying that fire is going in fire pot, it is safe to turn off ignitor.
15. Close the lid.
16. Once grill has achieved 150° F+, allow to burn for 1 hour. This should cure coating and burn off any oils that have accumulated during the manufacturing process.
17. After 1 hour, your grill is cured and ready to begin cooking (by adjusting temp dial to achieve desired cooking temp) or power OFF.
18. To power OFF, turn dial fully counter-clockwise and leave power switch on for 5-7 minutes. This will allow the blower fan to extinguish the flame in the firepot.

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Operating your REC TEC BULLSEYE

Starting Grill

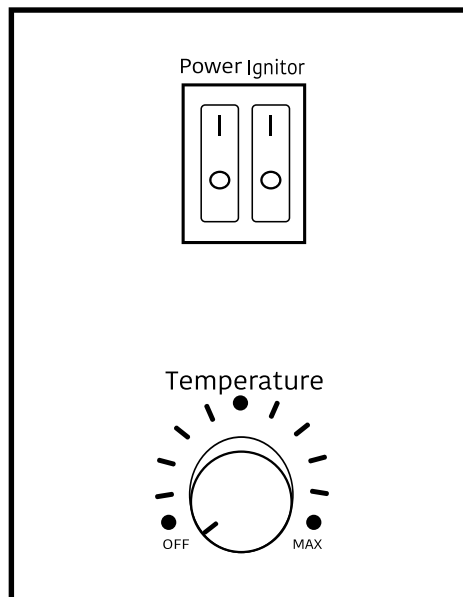
Refer to initial setup procedure steps 12-15 on page 7 to start up grill. Keep in mind to adjust temp dial as needed.

Operating Temperatures

“SMOKING”	180°F to 275°F
“ROASTING / BRAISING”	275°F to 325°F
“BAKING”	325°F to 375°F
“GRILLING”	375°F to 450°F
“SEARING”	450°F +

Shutting Off Grill

1. When you are done cooking, turn the temperature dial to off position; the auger will no longer feed pellets into the fire pot. Allow fan to run for at least 5-7 minutes, this will extinguish any remaining flame in fire pot.
2. Once flame is extinguished, turn main power button off. Allow grill to cool before moving, covering, and storing.



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Tips, Tricks and Temps

Preheating

It is important to allow your grill to preheat and achieve your desired cooking temperature before cooking. This allows the entire grill to heat up and quickly return to your desired temperature once your food is introduced. If you do not allow the grill to preheat, you will find that it takes a longer period of time to bring both the grill and the food to your desired cooking temperature.

Pellet Information

REC TEC GRILLS Ultimate Blend Pellets premium hardwood pellets contain approximately 8,200 BTU's of heat per pound and have less than 1% ash residue. Pellets should be stored in a dry area, as wet pellets will swell and turn back into sawdust. **For best results, always use premium hardwood pellets in your grill.** The use of grades other than premium hardwood pellets may result in temperature variations, uneven cooking, and poor results. Remember pellets do not contain preservatives and will deteriorate over time.

Caution: Some wood pellets produced for heating fuel have a high content of softwood which can include pitch, and should not be used for cooking. Always check with the pellet manufacturer to ensure that you are cooking with a premium 100% hardwood pellet.

Tips and Tricks

Clean your grill regularly to maintain beauty and proper function. It is advised to clean before any long cook. (See page 13 for cleaning instruction)

Always use grill on a level surface.

Check and clean fire pot regularly; this will ensure proper ignition and heat output.

Not all pellets are created equal, always use dry and fresh pellets.

Always store pellets in a dry area.

Get to know your grill, keep good cooking notes. This will help with consistency.

Practice makes perfect.

Always allow your meat to rest before serving.

Always keep your cooking area clean.

Avoid lifting the lid more than necessary.

Wind can cool your grill temperature.

Always preheat grill to desired temperature before use.

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Wipe off stainless steel surfaces before preheating; dirt and food stains can cook into surface.

Always check pellet hopper for debris and remove excess pellet dust as needed. (A shop-vac is the preferred method)

Leave at least one inch of clearance between food for even cooks. (Crowded foods will take longer to cook)

Foods cooked on pans or in containers will require more time than foods cooked directly on grate.

Use the REC TEC GRILLS Bullpen Instant Read Thermometer to determine meat-doneness, never rely on time.

Know your food's internal temp!

Use long handled tongs and spatulas for turning meats, do not use plastic utensils.

Injecting, mopping, and spritzing are great ways to keep meat from drying out.

When going low and slow, plan for your meats stall, larger pieces of meat tend to take longer from 160-180 degrees. Be patient.

Never unplug your grill to turn it off; for proper shutdown procedure see page 8.

If grill is not used for six weeks or more, it is advised to remove all pellets from hopper.

When not in use, unplug and cover with REC TEC GRILLS Premium Grill Cover.

Temps

Remember, you can't tell whether meat is safely cooked by looking at it. Any cooked, uncured red meats - including pork - can be pink, even when the meat has reached a safe internal temperature.

After you remove the meat from your grill, allow it to rest for a specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful bacteria.

- Hot foods should be held at 140° F or warmer.
- Cold foods should be held at 40° F or colder.
- Perishable food should not be left out for more than 2 hours at room temperature - 1 hour when the temperature is above 90° F.
- Always follow food safety guidelines provided by the USDA.

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Cooking Notes

suggested aprox temp settings

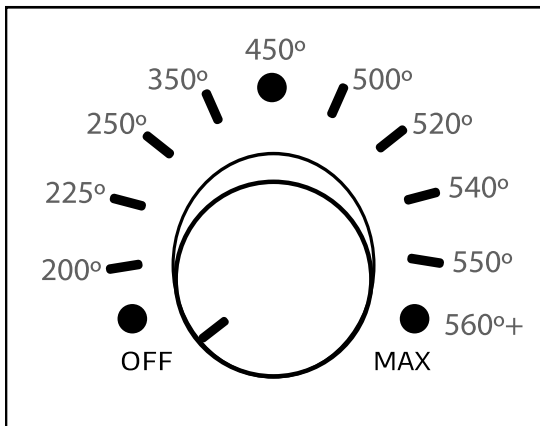
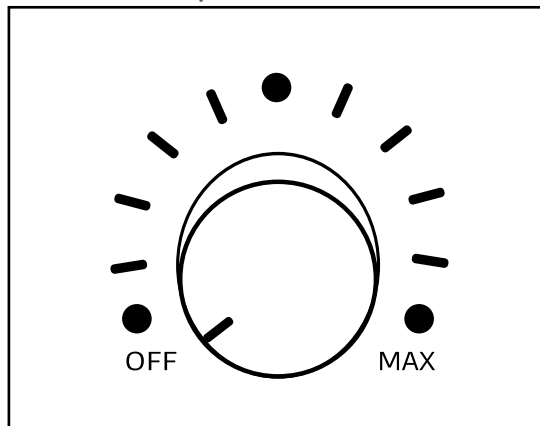


chart your **BULLSEYE**



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Use this chart* and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Category	Food	Temperature (°F)	Rest Time
Ground Meat & Meat Mixtures	Beef, Pork, Veal, Lamb	160	None
	Turkey, Chicken	165	None
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145	3 mins
Poultry	Chicken & Turkey, whole	165	None
	Poultry Breast, Roasts	165	None
	Poultry Thighs, Legs, Wings	165	None
	Duck & Goose	165	None
	Stuffing (cooked alone or in bird)	165	None
Pork & Ham	Fresh Pork	145	3 mins
	Fresh Ham	145	3 mins
	Precooked Ham (to reheat)	140	None
Eggs & Egg Dishes	Eggs	Cook until yolk is firm	None
	Egg Dishes	160	None
Leftovers & Casseroles	Leftovers	165	None
	Casseroles	165	None
Leftovers & Casseroles	Fin Fish	145 or Cook until is opaque	None
	Shrimp, Lobster, and Crabs	Cook until flesh is pearly & opaque	None
	Clams, Oysters, and Mussels	Cook until shells open	None
	Scallops	Cook until flesh is milky white and firm.	None

*USDA food safety guidelines

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Maintenance and Cleaning

A few simple steps will ensure that your REC TEC BULLSEYE will give you many years of service with minimal effort.

- Use a grill brush to clean your cooking grate after every cook to provide years of trouble free use from them. NOTE: Make sure that no bristles have shed and remain on cooking grate.
- Clean the ash from the interior of your grill every 2-3 bags of pellets. (A shop vac is the ideal tool for this job.) **(WARNING—always wait at least 12 hours after cooking to remove ash from your grill.)**
- Use a mild soap and water to clean the exterior of your grill. AVOID USING CAUSTIC CLEANERS.
- If left in exposed area, keep your grill covered and unplugged when not in use.
- Never let your pellets get wet; they will swell and jam your auger.
- If grill will not be in use for 6 weeks or more, cleaning out pellets from your hopper is recommended.
- For a superior cleaning and shine, clean your grill's outside surfaces (when completely cooled) and then use automotive wax, per the directions.

Never store the grill in a small space or place in a vehicle unless completely cool and fire is verified as extinguished.

Never move the grill while it is still hot.

Never move the grill without assistance.

Questions?



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Troubleshooting

We pride ourselves on our grills, grilling accessories, and on our commitment to serve you. Please consult the chart below to help resolve issues you may encounter. Also, please don't hesitate to contact us with any issues.

Issue	Potential Cause	Solution(s)
Grill will not light / turn on	Power	Make sure power is plugged into working GFCI outlet, and outlet is not tripped. Make sure power switch is in ON position. Check for blown fuse; refer to controller schematic on page 17.
	Temperature dial	Make sure temperature dial is turned clockwise, past OFF position. If grill is slow to light, turn temp dial further clockwise to increase pellet feed rate.
	Ignitor	Make sure ignitor switch is in the ON position. Remove cooking grate and flame deflector plate; visually inspect fire pot and if after 10 minutes: <ul style="list-style-type: none"> • your pellets are feeding • your blower fan is running and your grill is still not lighting; Then your ignitor rod may need to be replaced. Call Customer Service.
	Auger motor	Remove cooking grate and flame deflector plate; visually inspect auger turning in the fire pot. (Note: the auger turns very slowly) Turn temperature knob to MAX position. If auger is not turning, you may have an obstruction in your hopper. Clean out pellets and try again. If problem persists, your auger motor may need to be replaced. Call Customer Service.
	Control board	UNPLUG GRILL. Remove access grate on bottom of hopper. Check to make sure the fuse is intact and has not blown. Check for any loose wire connections. If any wires have become detached, refer to controller schematic on page 17.

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Issue	Potential Cause	Solution(s)
<p>Grill is smoking excessively/ smoke is discolored</p>	<p>Pellet quality / age</p>	<p>Inspect pellets; ensure that pellets are dry and have not broken down into sawdust. If problem persists, remove pellets from the hopper and clean ash from your firepot, replace with fresh dry pellets.</p>
	<p>Excess ash in fire pot</p>	<p>Check the burn pot for ash and clean as necessary (Its advised to clean fire pot every 3-5 uses).</p>
	<p>Blower fan</p>	<p>Unplug grill. Remove access grate on bottom of hopper; visually inspect blower fan for any obstructions, loose connections, bugs, etc. Remove obstructions. Power grill on. If problem persists, unplug grill. Spin fan manually for several revolutions. Plug grill back in. If problem still persists, your blower fan may need to be replaced. Call customer service.</p>
	<p>Grease build-up</p>	<p>Check and clean interior grilling area and remove any excess grease/buildup. It is advised do a controlled burn off of excess grease after any foods with a high fat content before the next cook. 400°F for 30 mins.</p>
<p>Grill will not heat up to or maintain proper temp</p>	<p>Pellet quality / age</p>	<p>Inspect pellets; ensure that pellets are dry and have not broken down into sawdust. If problem persists, remove pellets from the hopper and clean ash from your firepot, replace with clean dry pellets.</p>
	<p>Insufficient airflow</p>	<p>Check fire pot for any obstructions/ash accumulation.</p>
	<p>Excess ash in fire pot</p>	<p>Check fire pot for ash and clear as necessary.</p>
	<p>Environmental conditions</p>	<p>When in direct sunlight, grill may reach higher than desired temperatures. Move grill out of direct sunlight. Wind may also cause temperature fluctuations. Move grill to less windy area.</p>

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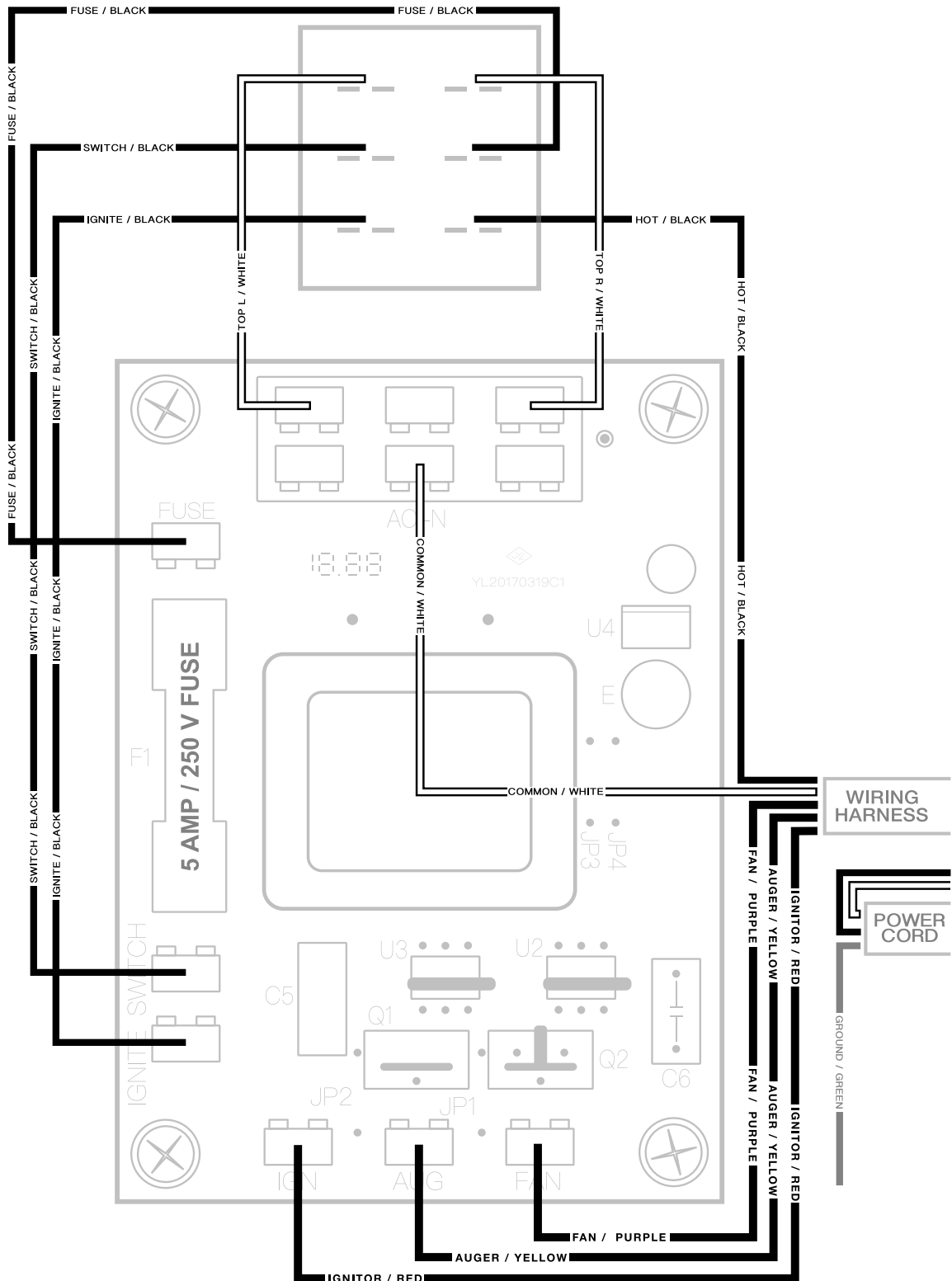
Issue	Potential Cause	Solution(s)
Fire continues to go out	Pellet quality / age	Inspect pellets; ensure that pellets are dry and have not broken down into sawdust. If problem persists, remove pellets from the hopper and clean ash from your firepot, replace with clean dry pellets.
	Hopper obstruction	Unplug grill. Remove pellets from hopper. Clean hopper of any obstructions or build up.
	Temperature setting too low for environmental conditions	Increase temperature setting by turning temp dial clockwise.
Pellets are not being delivered to fire pot	Hopper obstruction	Unplug grill. Remove pellets from hopper. Clean hopper of any obstructions or build up.
	Auger failure	Remove cooking grate and flame deflector plate; visually inspect auger turning in the fire pot. (Note: the auger turns very slowly) Turn temperature knob to MAX position. If auger is not turning, you may have an obstruction in your hopper. Clean out pellets and try again. If problem persists, your auger motor may need to be replaced. Call Customer Service.
	Temperature dial in off position	Turn temperature dial clockwise past off position. (You will hear a click once temperature knob is engaged)
Flair ups	Excessively greasy food while temperature setting is too high	Cook at 350 degrees or below when cooking excessively fatty foods.
Excessive grease/build up	Excessively greasy food while temperature setting is too high	Cook at 350 degrees or below when cooking excessively fatty foods.
Smoke coming from hopper	Pellet level very low in hopper	Add more pellets to hopper.
	Excess pellet dust lining auger tube causing burn back	Remove pellets from hopper and vacuum out hopper, auger tube, and fire pot.

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Controller Schematic



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REC TEC BULLSEYE

ONE (1) Year Limited Warranty

This limited warranty covers the REC TEC BULLSEYE Wood Pellet Grill manufactured by "Rec Tec Industries, LLC." The REC TEC BULLSEYE carries a 1 year limited warranty from the date of purchase by the original owner against defects in material and workmanship when subjected to normal residential use. Limited warranty does not apply to paint, grill cover, or damage caused from corrosion.

Conditions of Limited Warranty

1. During the term of the limited warranty, Rec Tec Industries, LLC's (RTI) obligation shall be limited to replacement of covered, failed components. RTI will repair or replace parts returned to RTI, freight prepaid, if the part(s) are found by RTI to be defective upon examination. RTI shall not be liable for transportation charges, labor costs, or export duties.
2. RTI takes every precaution to utilize materials that retard rust including the use of high temperature paint where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond RTI's control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties DO NOT COVER RUST OR OXIDATION.
3. The warranty is based on residential use. Warranty coverage does not apply to products used in commercial applications.

Exceptions to the Limited Warranty

There is no written or implied performance warranty on REC TEC GRILLS, as the manufacturer has no control over the installation, operations, cleaning, maintenance or the type of fuel burned. This limited warranty will not apply nor will RTI assume responsibility if your product has not been installed, operated, cleaned and maintained in strict accordance with the manufacturer's instructions. The warranty does not cover damage or breakage due to misuse, improper handling or modifications. NEITHER THE MANUFACTURER, NOR THE SUPPLIERS TO THE PURCHASER ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT. ANY WARRANTY IMPLIED BY LAW, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SHALL BE LIMITED TO ONE (1) YEAR FROM THE DATE OF ORIGINAL PURCHASE. WHETHER A CLAIM IS MADE AGAINST THE MANUFACTURER BASED ON THE BREACH OF THIS WARRANTY OR ANY OTHER TYPE OF WARRANTY EXPRESSED OR IMPLIED BY LAW, MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WARRANTY OR REPRESENTATION. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

The limited warranty for One (1) year is in lieu of all other warranties expressed or implied, at law or otherwise, and RTI does not authorize any person or representative to assume for RTI any obligation or liability in connection with the sale of this product. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from anyone other than RTI or an authorized RTI Distributor.

Procedure for Warranty Service

Call RTI at 1-855-696-0890 for repair or replacement of your covered parts.

Be prepared to furnish the following information:

- Purchaser's name, model and serial number of grill and date of purchase.
- An accurate description of the problem.

Questions?



Call our customer service at 1-855-696-0890

10am-8pm EST. Mon-Thurs;

10am-7pm EST Fri;

9am-3pm EST Sat.



