



**REC TEC GRILLS**

# **OWNER'S MANUAL**

Model # RT-700

# **BULL**

# **RT-700**

# **GAME**

# **CHANGER**

**REC TEC GRILLS**

# **TABLE OF CONTENTS**

<b>A Letter From Ray and Ron</b>	<b>2</b>
<b>Warnings</b>	<b>3</b>
<b>Important Safety Information</b>	<b>4</b>
<b>Carton Contents</b>	<b>5</b>
<b>Assembling Your REC TEC BULL</b>	<b>6</b>
<b>Front Shelf Installation</b>	<b>18</b>
<b>Smokebox Installation</b>	<b>20</b>
<b>Initial Setup Procedure</b>	<b>21</b>
<b>Temperature Probes</b>	<b>22</b>
<b>Operating your REC TEC BULL</b>	<b>23</b>
<b>Tips, Tricks, and Temps</b>	<b>26</b>
<b>Maintenance and Cleaning</b>	<b>29</b>
<b>Transport &amp; Storage</b>	<b>30</b>
<b>SPECS</b>	<b>31</b>
<b>Troubleshooting</b>	<b>32</b>
<b>Manual Start Up</b>	<b>36</b>
<b>Controller Schematic</b>	<b>37</b>
<b>Cooking Notes</b>	<b>38</b>
<b>REC TEC BULL SIX (6) Year Non-transferable Limited Warranty</b>	<b>39</b>

# LETTER FROM RAY & RON

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Congratulations on the purchase of your new  
**REC TEC BULL** 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.

Your **REC TEC BULL** is by far and away the most bang for your buck and comes fully loaded with a HotFlash Ceramic Ignition System, Stainless Steel Body and state-of-the-art Wi-Pellet Wifi Technology. Your **RECTEC**'s revolutionary Smart Grill Technology™ automatically adjusts the rate at which **RECTEC** Premium Hardwood Pellets are introduced into the fire pot to maintain a consistent temperature like no other grill you have ever used. The result is the simplest and most convenient way for a backyard enthusiast to Cook, Bake, Roast, Grill or Slow Smoke their favorite foods while adding flavor profiles that can only come from a real wood fire. Just set your temperature and let your **REC TEC** take all the guess work out of your next cookout.

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](http://rectecgrills.com)

**Facebook:** [facebook.com/RECTECGrills](https://facebook.com/RECTECGrills)

**Instagram:** [instagram.com/rectecgrills](https://instagram.com/rectecgrills)

**Twitter:** [twitter.com/rectecgrills](https://twitter.com/rectecgrills)

**YouTube:** [youtube.com/rectecgrills](https://youtube.com/rectecgrills)

**Thank you for choosing REC TEC GRILLS!**



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

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**REC TEC GRILLS**

 **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.**

# 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 eaves.
-  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 BULL** without the service access panel located under the 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 fire pot or auger.
-  Occasionally, your **REC TEC BULL** 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 BULL** 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 BULL** 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 BULL** while your grill is plugged in.

# **CARTON CONTENTS**

## **RT-700 BULL**

**Your carton contains the following:**

- 1- REC TEC BULL body - #1
- 2- Caster wheel legs - #2
- 2- Fixed wheel legs - #3
- 1- Bottom shelf - #4
- 2- Bull horn handles - #5
- 1- Large pull bar handle - #6
- 1- Smoke stack - #7
- 1- Side shelf with controller - #8
- 1- Flame deflector - #9
- 1- Drip pan - #10
- 2- Cooking grates - #11
- 1- Drip bucket - #12
- 2- Temperature probes - #13
- 1- Hardware packet - #14
- 2- Leg support brackets - #15



*Please note that during shipping some movement may have taken place, so a complete visual inspection is required. Be sure to inspect entire grill after removing the protective shipping carton. Some surfaces may be sharp, so wear gloves when assembling.*

**DO NOT PLUG IN THE GRILL UNTIL IT IS FULLY ASSEMBLED AND YOU'RE READY TO COOK.**

# ASSEMBLING YOUR REC TEC

## Step 1:

### Unpack and Prepare for Assembly

With assistance, remove all items from inside grill body and lay grill body on its back.



**DO NOT ASSEMBLE ALONE!**



*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.*

### Recommended for Assembly:

- A good buddy
- Phillips head, or a flat head screw driver
- Socket wrench (17mm)
- Vise Grips
- Aluminum cooking foil
- Wood pellets



**CLICK HERE FOR AN INSTRUCTIONAL VIDEO PLAYLIST**

# ASSEMBLING YOUR REC TEC

**!** If you purchased the REC TEC COMPETITION CART, use this link for the Assembly Instructions.

*Want a Competition Cart?*

[Competition Cart Installation Instructions](#)

[Buy a Competition Cart](#)

## Step 2:

### Attach Legs

Starting with the left side, attach fixed wheel legs (#3) with bracket holes facing outward from the grill.



Then on the right side, attach caster wheel legs (#2) with bracket holes facing outward from the grill.



Hand tighten all four legs using blot assembly order: bolts, flat washers, lock washers, and nuts. All hardware is found in included hardware packet (#14).



**!** Do not fully tighten until Steps 2, 3, & 4 are completed.

# ASSEMBLING YOUR REC TEC

**!** If you are installing a front folding shelf, this is when you install.

*Want a Front Shelf?*

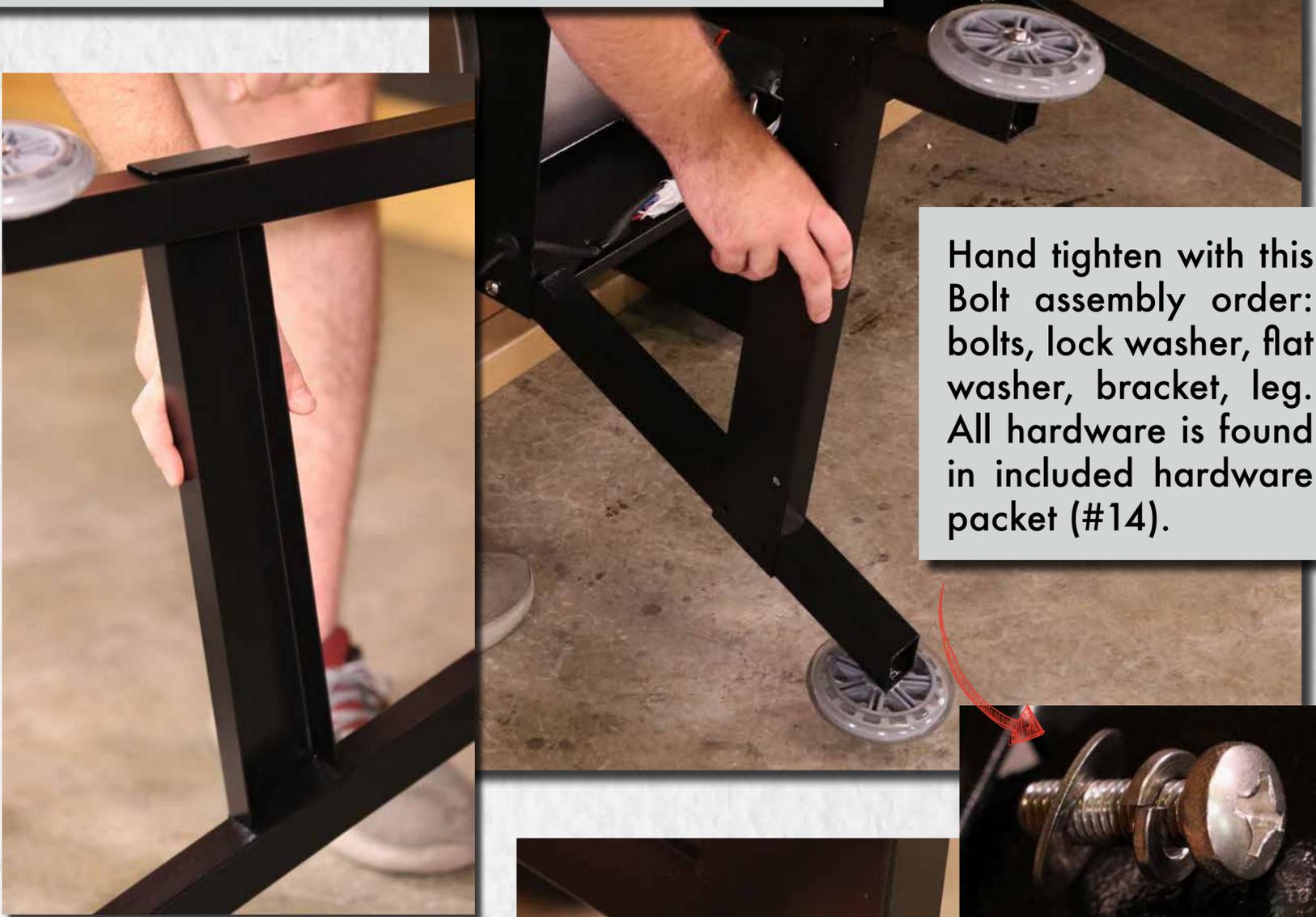
[Front Shelf Installation Instructions](#)

[Buy a Front Shelf](#)

## Step 3:

### Install Left Leg Support Bracket

Starting with the left side fixed wheel legs (#3), attach a leg support bracket (#15) to the outside of the legs so it wraps around them.



Hand tighten with this Bolt assembly order: bolts, lock washer, flat washer, bracket, leg. All hardware is found in included hardware packet (#14).



**!** Do not fully tighten until Steps 2, 3, & 4 are completed.

# ASSEMBLING YOUR REC TEC

## Step 4:

### Install Bottom Shelf and Right Leg Bracket

Insert bottom shelf (#4) and secure it into place with the right leg support bracket.



For right leg bracket (#15), hand tighten with this bolt assembly order: bolts, lock washer, flat washer, bracket, leg. All hardware is found in included hardware packet (#14).



For bottom shelf (#4), hand tighten with this bolt assembly order: bolts, lock washer, flat washer, bracket, bottom shelf. All hardware is found in included hardware packet (#14).



**Fully tighten all leg bolts after Steps 2, 3, and 4 are completed.**

# ASSEMBLING YOUR REC TEC

## Step 5:

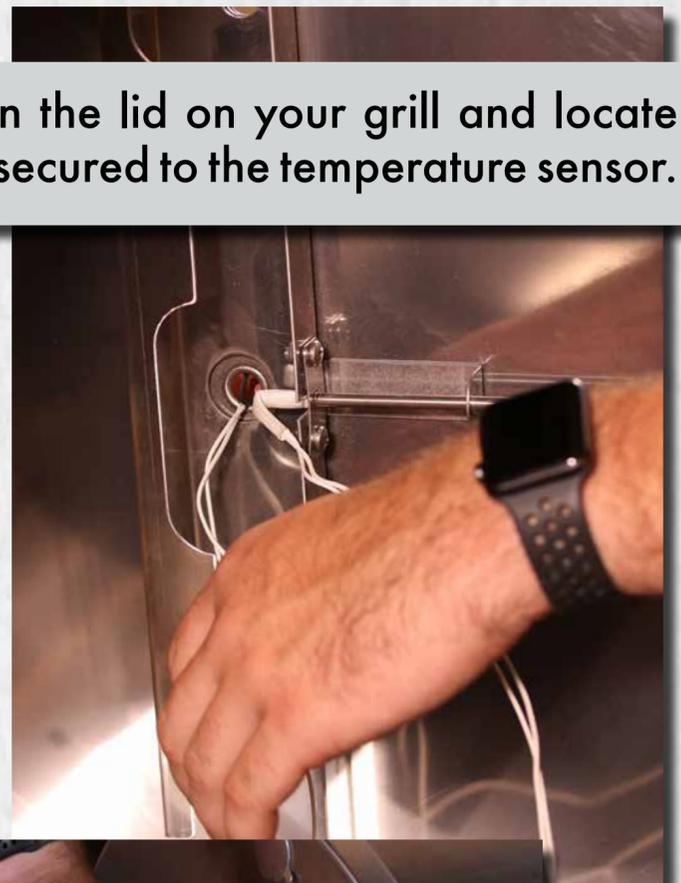
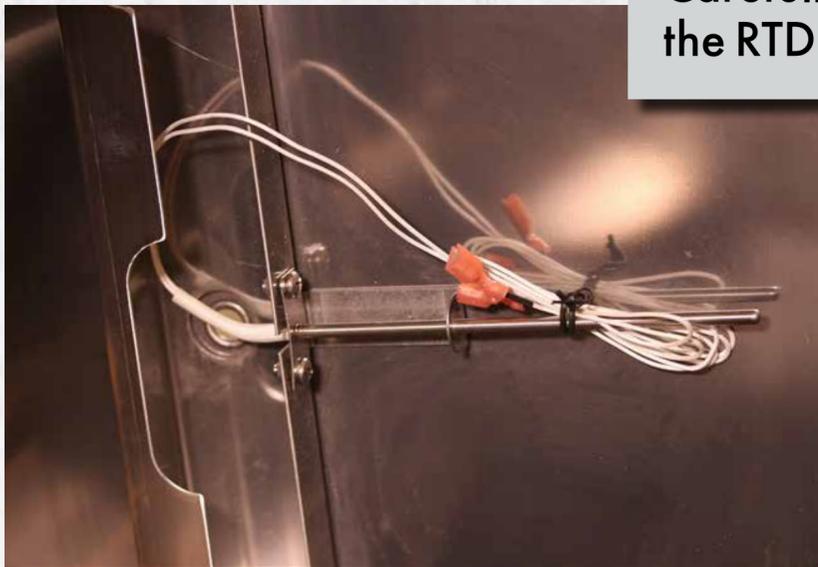
### Prepare for Side Shelf and Pull Bar Assembly

Remove and discard hex head shipping bolts on LEFT and RIGHT sides of grill body (#1).



*Hex head bolts were used to ensure interior welds were supported during shipping.*

Carefully open the lid on your grill and locate the RTD wires secured to the temperature sensor.



Feed the RTD wires through the grill body.

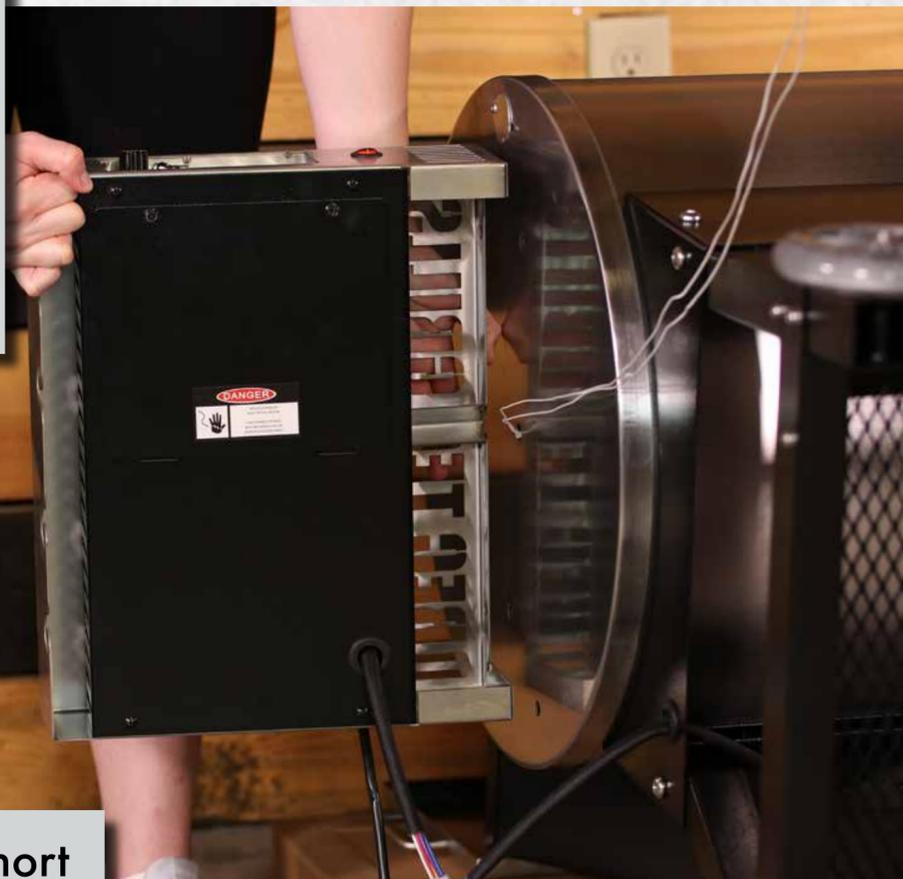


# ASSEMBLING YOUR REC TEC

## Step 6:

### Install Side Shelf

With assistance, line up the side shelf with controller (#8) against the exterior of grill body (#1).



Follow this bolt assembly order: short bolt, flat washer, grill body, shelf, flat washer, locking washer, bolt.

*Tip: Begin with the bolt from the interior of the grill barrel using the bolt assembly order. This will give you easier assembly access with a Phillips head screw driver for an easier and more secure build.*



**Hand tighten until all screws are in place.**

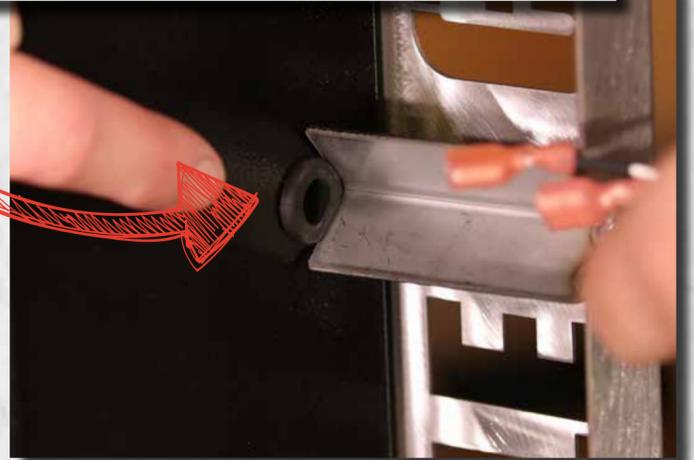


# ASSEMBLING YOUR REC TEC

## Step 7:

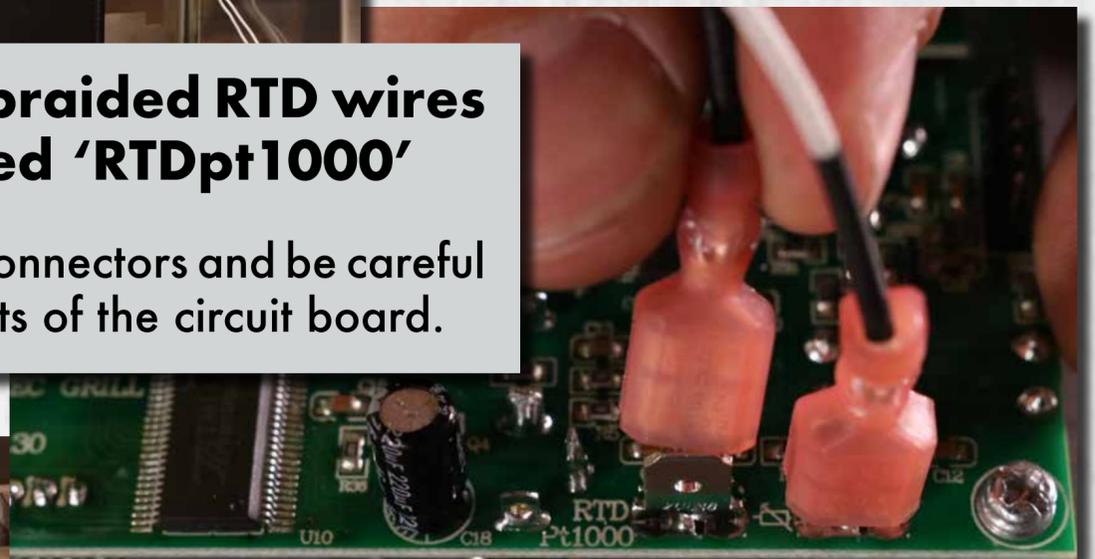
### Install RTD Wires to Smart Grill Technology™ Controller

Locate the access panel underneath the side shelf (#8) and open it by removing the two screws. Feed the two white braided RTD wires inside through the grommet hole.



### Plug the two white braided RTD wires onto the tabs labeled 'RTDpt1000'

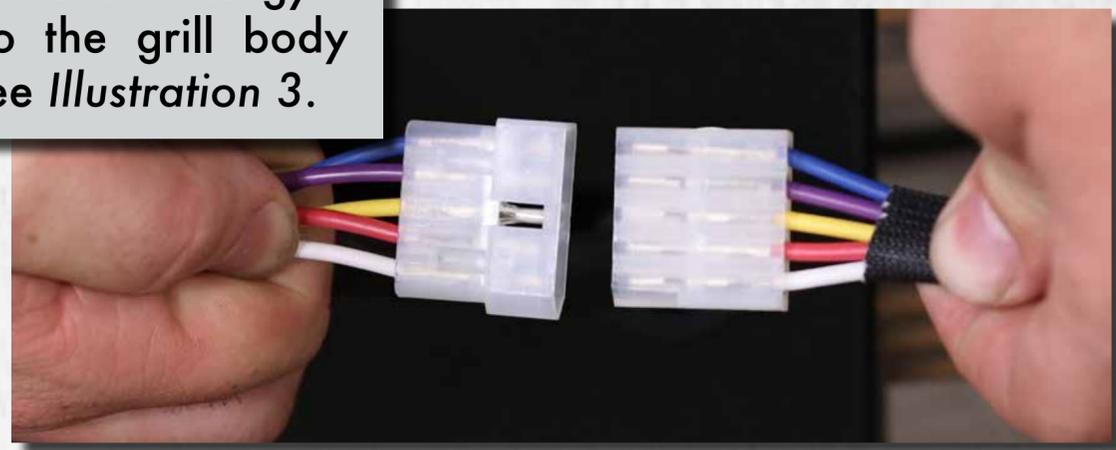
Slide them firmly onto the connectors and be careful to not touch any other parts of the circuit board.



Replace the access door with the 2 screws.



Connect the wiring harness from under the Smart Grill Technology™ controller shelf to the grill body wiring harness. See *Illustration 3*.

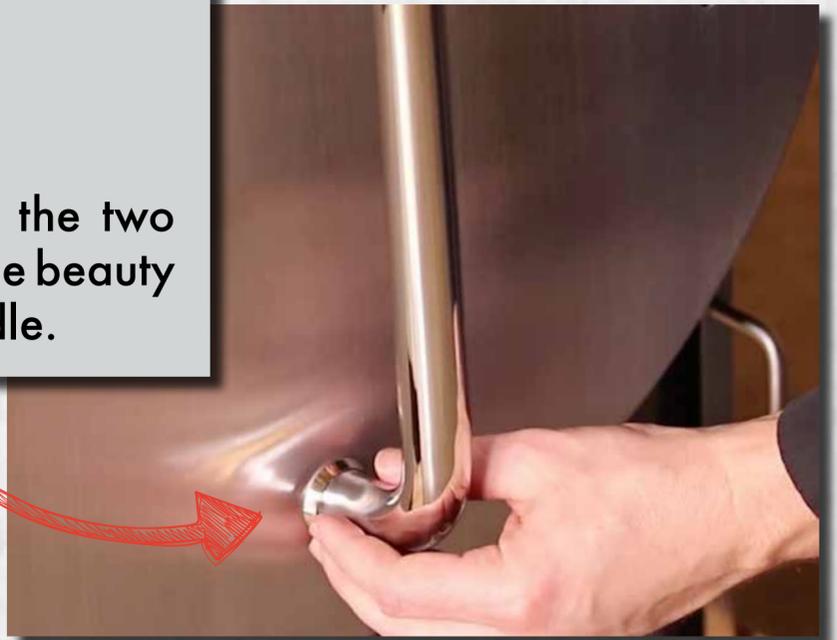


# ASSEMBLING YOUR REC TEC

## Step 8:

### Install Pull Bar Handle

Attach the pull bar handle (#6) using the two bolts that are screwed into the handle. The beauty ring stays attached to the pull bar handle.



**!** Hand tighten until all screws are in place.

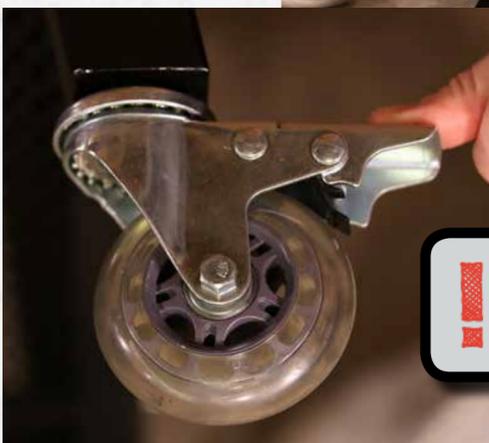


**DO NOT ATTEMPT TO COMPLETE STEP 9 ALONE WITHOUT ASSISTANCE!**

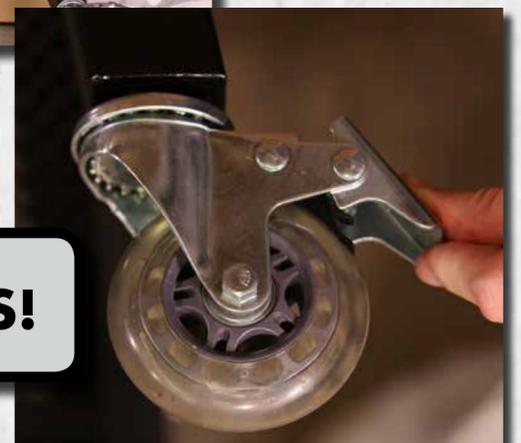
## Step 9:

### Stand Grill Upright

Lock caster wheels and close grill lid before standing grill upright. You will need two people to lift because the grill is very heavy.



**!** LOCK CASTER WHEELS!



**👎 UNLOCKED & INCORRECT**

**👍 LOCKED & CORRECT**

# ASSEMBLING YOUR REC TEC

## Step 10:

### Install Bull Horn Handles

Attach bull horn handles (#5) to grill lid using the small bolts that are screwed into the bull horn handle.



Proper placement will result in the handle facing inward with the tip slightly upward.

**!** If you are installing a Smokebox accessory, jump to this section.

[Smokebox Installation Instructions](#)

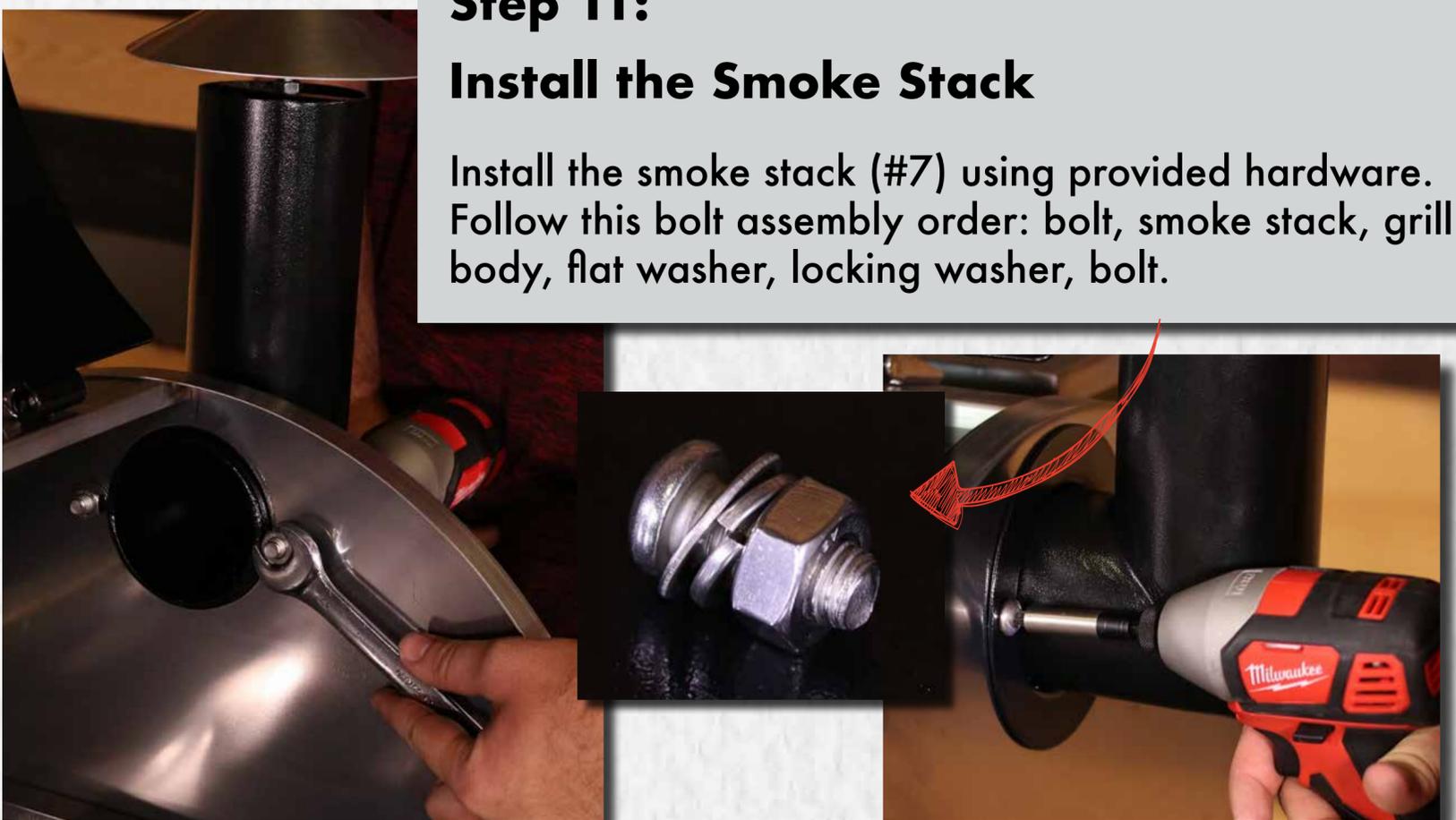
*Want a Smokebox?*

[Buy a Smokebox](#)

## Step 11:

### Install the Smoke Stack

Install the smoke stack (#7) using provided hardware. Follow this bolt assembly order: bolt, smoke stack, grill body, flat washer, locking washer, bolt.



# ASSEMBLING YOUR REC TEC

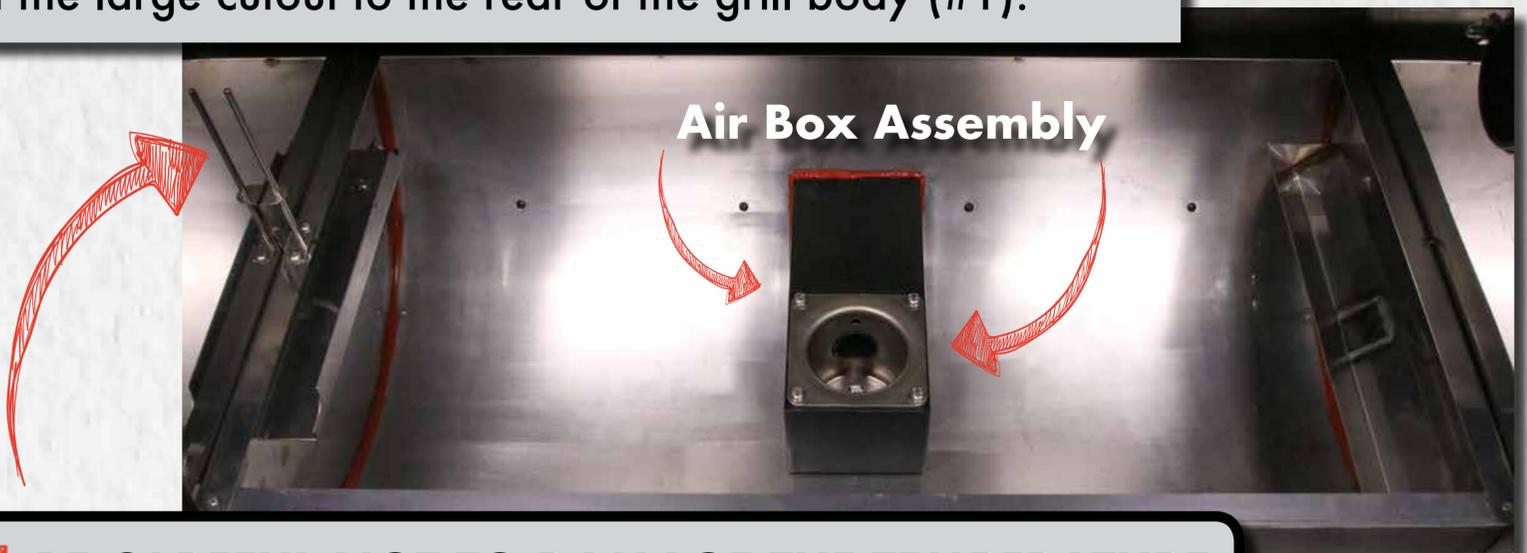
*Tip: If you are planning on using your grill right away, save time and begin your initial burn in here. Finish installing the inner components while the grill begins to heat up.*

## Initial Setup Procedure

### Step 12:

### Flame Deflector (#9), Drip Pan (#10), Cooking Grates (#11), and Drip Bucket (#12)

Open the lid of the REC TEC BULL. Install the flame deflector (#9) over the Air Box Assembly with the small notches in the flame deflector over the small tabs located at the inside front and the large cutout to the rear of the grill body (#1).



**BE CAREFUL NOT TO DAMAGE THE TEMPERATURE SENSOR WHILE INSTALLING THE DRIP PAN.**

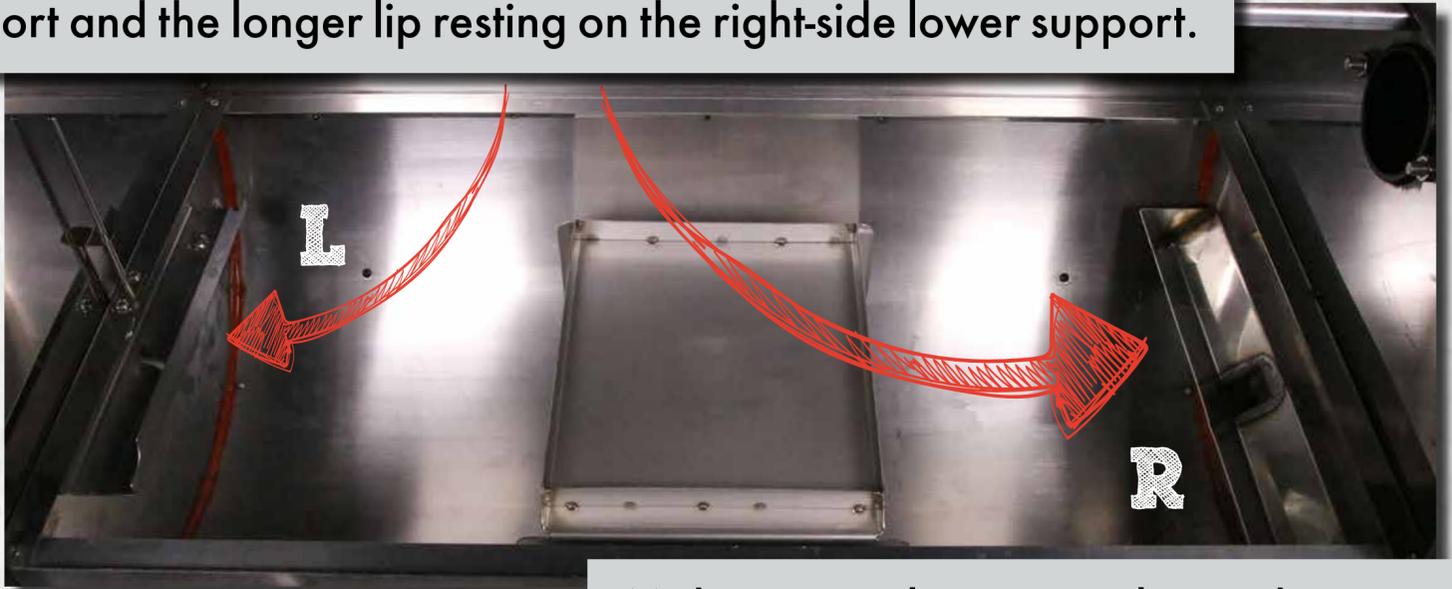


# ASSEMBLING YOUR REC TEC

## Step 12 Continued:

### Drip Pan (#10), Cooking Grates (#11), and Drip Bucket (#12) Installation

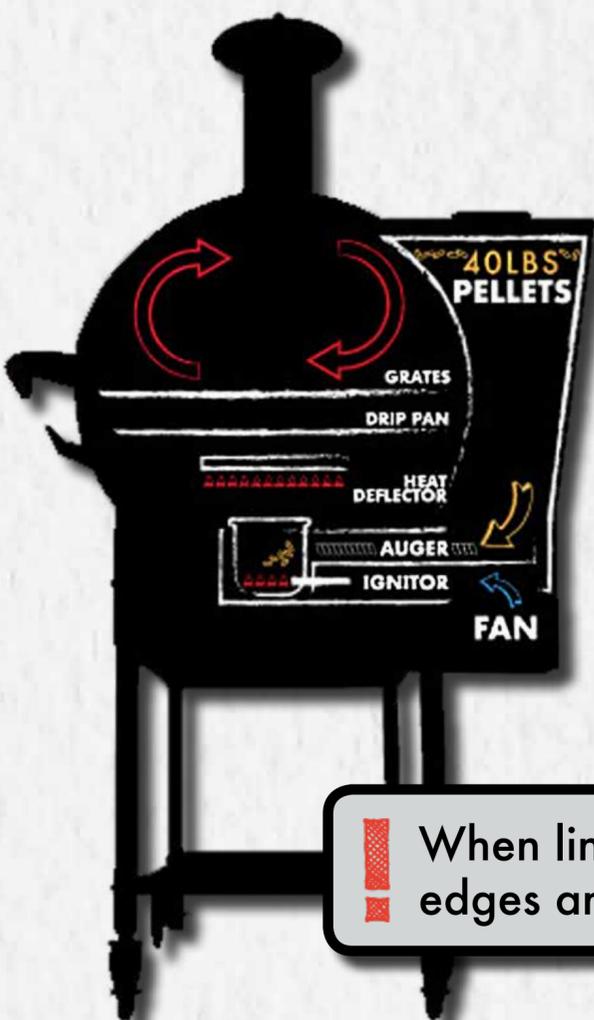
Install the drip pan (#10) with the short lip sitting on the left-side drip pan support and the longer lip resting on the right-side lower support.



Make sure to leave equal gaps between the drip pan and front and back chamber walls to ensure even heat distribution.



*Tip: Many customers line their drip pan with aluminum foil for easier clean up.*



When lining the Drip Pan, keep the foil inside the Drip Pan edges and DO NOT wrap around. This can restrict airflow.

# ASSEMBLING YOUR REC TEC

## Step 12 Continued:

### Cooking Grates (#11), and Drip Bucket (#12) Installation

Install the Cooking Grates (#11) by resting them flat on the front and back ledges inside chamber.



! Wash Cooking Grates with mild soap and water.



! BE CAREFUL NOT TO DAMAGE THE TEMPERATURE SENSOR DURING PLACEMENT.

Install the Drip Bucket (#12) by clipping the handle to the integrated hook on grease spout on right side of grill and allow it to hang.



*Tip: Many customers line their drip pan with aluminum foil for easier clean up.*

# FRONT SHELF INSTALLATION

*Want a Front Shelf?*

**Go Back to  
Assembly**

*-OR-*

**Buy a  
Front Shelf**

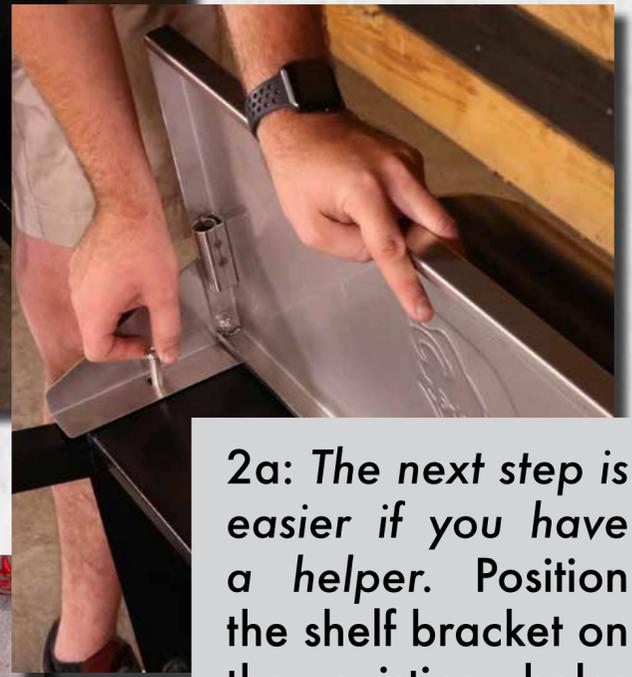
## Step 2:

### Attach Legs and Front Folding Shelf

Carefully remove shelf from carton. Place it on a blanket or piece of cardboard to prevent it from being scratched. The shelf should be in the closed position when mounting it on your grill. This is the same position you will find it in when it is removed from the box.



**DO NOT FULLY TIGHTEN HARDWARE  
UNTIL STEPS 3 & 4 ARE COMPLETED!**



2a: The next step is easier if you have a helper. Position the shelf bracket on the existing holes and place the bolts through the shelf bracket and leg bolt holes. Next place the washer, lock washer and nut on the bolt and tighten.



# FRONT SHELF INSTALLATION

**! DO NOT FULLY TIGHTEN HARDWARE UNTIL STEPS 3 & 4 ARE COMPLETED!**



2b: Adjust the shelf frame so you have enough clearance when opening and closing the shelf. You may need to adjust the frame outward 1/16" or less to prevent the shelf from hitting the frame during operation. The bolt hole is cut oblong to accommodate this adjustment.



2c: To operate, lift the shelf upward until the spring buttons pop into the shelf side holes.



*Tip: The more you use your shelf the easier the spring buttons will pop into place.*



**Click to continue to Step 3**



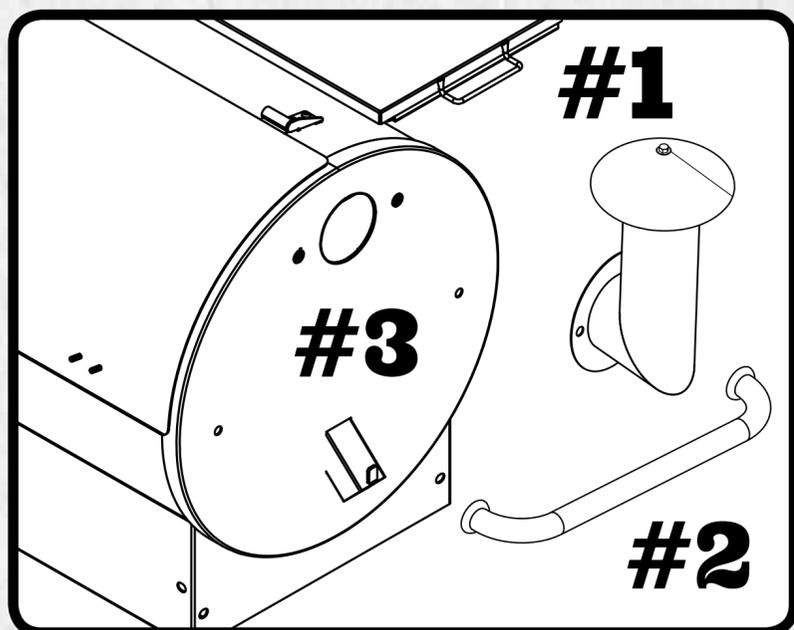
# SMOKE BOX INSTALLATION

*Want a Smokebox?*

**Buy a  
Smokebox**

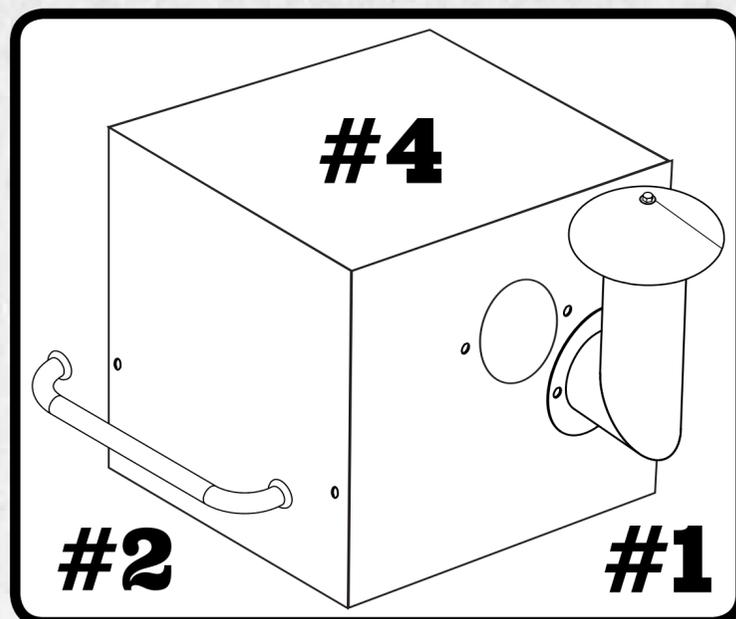
*-OR-*

**Back to  
Assembly**



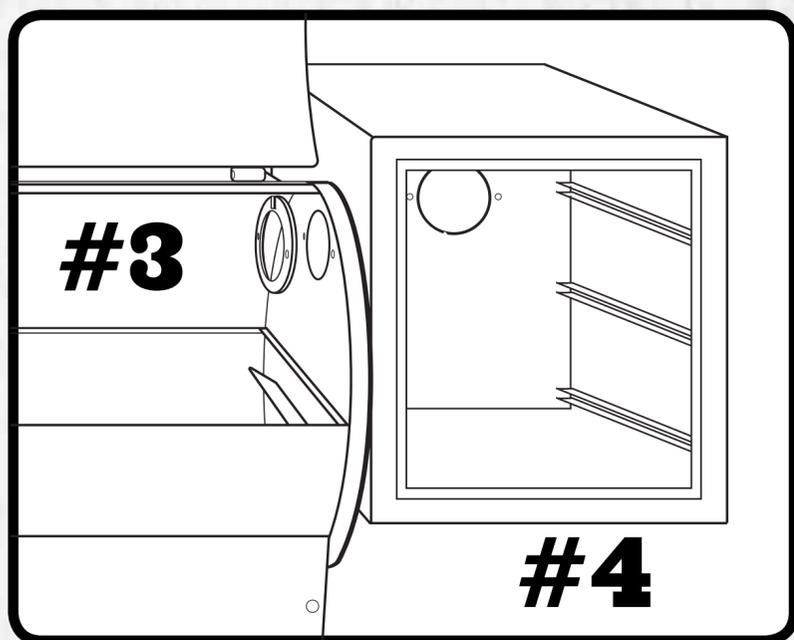
## Step 1:

If you have already assembled your grill, remove smoke stack (#1) and pull handle (#2) from grill body (#3).



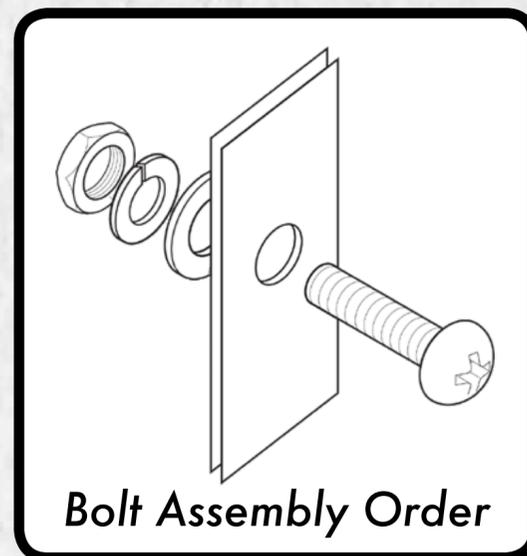
## Step 2:

Attach smoke stack (#1) to rear of smokebox (#4). Attach pull handle (#2) to the right side of the smokebox (#4).



## Step 3:

Attach smokebox (#4) to grill body (#3) using enclosed hardware.



\*Support ring should be mounted inside grill.

**Back to  
Assembly**



# INITIAL SETUP PROCEDURE

**For your first lighting, follow this Initial Setup Procedure:**

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



**CLICK HERE FOR AN INSTRUCTIONAL VIDEO PLAYLIST**

*Not ready to burn in?*

**Go Back to Assembly**

1. Open the main lid and remove the stainless steel cooking grate, drip pan, and flame deflector. Make sure all packing material has been removed.

2. Open the pellet hopper lid found on the back side of your grill and check for any foreign objects.

3. Plug your grill into the nearest 110 Volt AC GFCI outlet.

**!** If your home does not have a GFCI outlet, you should have one installed by an electrician.

4. Put no more than 1/2 cup of pellets directly into the fire pot to provide fuel to burn while auger tube self-primers.

5. Pour pellets into your grill's pellet hopper.

6. Wash cooking grates with mild soap and water.

7. Reinstall the stainless steel flame deflector, drip pan, cooking grates, and close lid.

*Tip: Many customers line their drip pan with aluminum foil for easier clean up.*

**!** During placement, be careful not to damage temperature sensor.



**!** When lining drip pan, keep foil inside drip pan edges and do not wrap around because this can restrict airflow.



8. Turn on your REC TEC BULL by pressing the power button at the left of the panel. Set temperature to 400°F by turning temperature control knob.

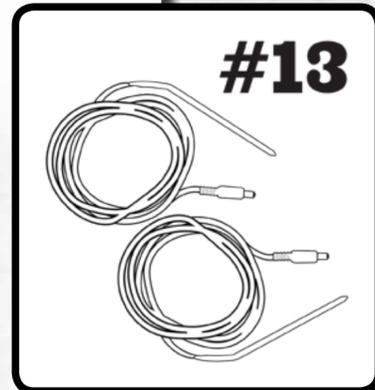


9. Within a few minutes you will see smoke, and your grill will light.

10. Once grill achieves 400°F, allow it to run 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.

# TEMPERATURE PROBES

Plug your temperature probes (#13) into the controller probe ports A and B on your grill.



Carefully feed probes through the probe port hole on the left side of grill cooking chamber.

Insert probes into thickest portion of meat for most accurate reading.

[Click for USDA Safety Guidelines](#)



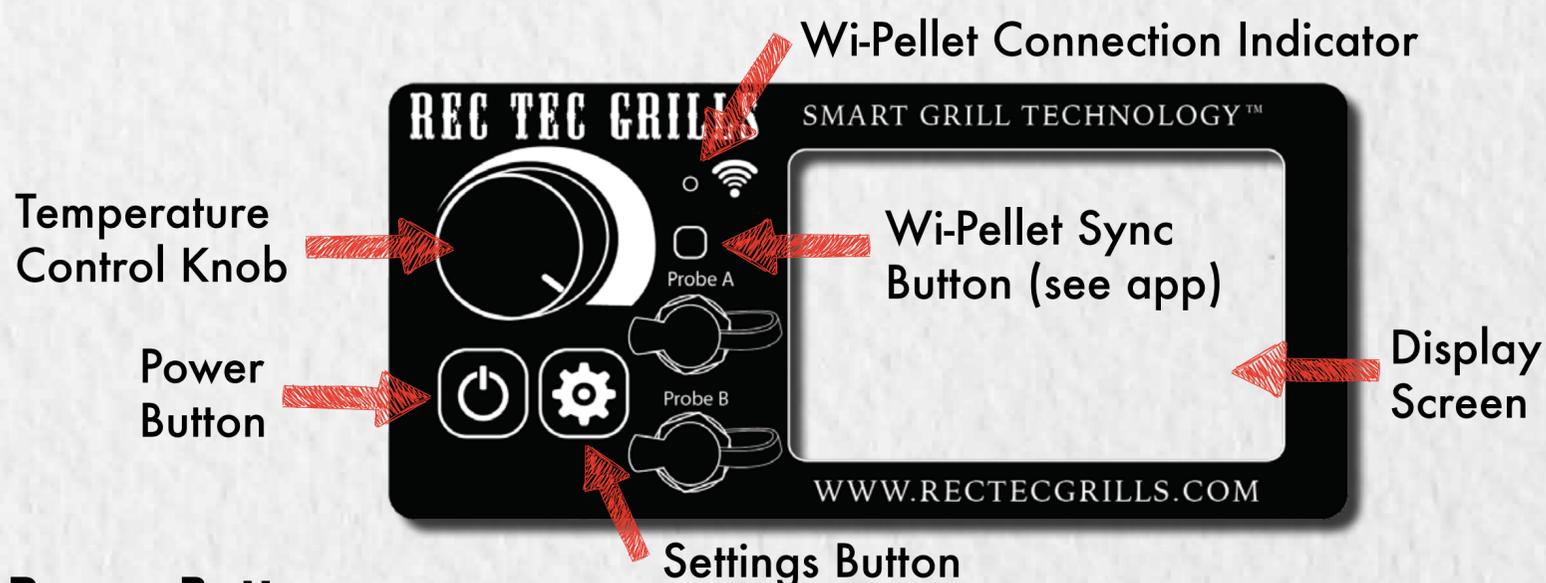
Reinstalling rubber protectors over connection ports on controller after each cook will prolong the life and quality of your controller.



*Tip: Unplugging probes and cleaning with damp cloth will prolong the life and accuracy of your probes.*

**DO NOT FULLY SUBMERGE PROBES IN WATER OR WASH IN DISHWASHER!**

# OPERATING YOUR GRILL



## Power Button:

Press power button to turn grill on and adjust temperature knob to desired temperature.

- Turning the grill ON activates the automatic startup mode and illuminates the digital readout.
- If your grill fails to light itself within 30 minutes of startup, the Smart Grill Technology™ processor will turn the grill off and display ER-2 on the screen.

## ER Codes

- Pressing the power button again activates the shut down mode of your grill. If grill's actual temperature is below 160°F, pressing the power button will simply turn the grill off.
- **When the power button is used to shut down your grill, the Smart Grill Technology™ processor will stop adding pellets to the fire pot and the fan will continue running to completely burn the pellets remaining in the fire pot. During this cooling process, the display screen will display FAN.**

**WIFI:** Download app from Apple App Store for Apple devices or Google Play for Android devices, and follow the directions on app.

## Temperature Control

**Knob:** Turn knob to select computer maintained temperature in 5°F increments (Range: 200°F - 500°F).

## Additional Temperature Settings: LO and FUL

**LO:** LO will display as actual temperature when knob is turned counterclockwise beyond 200°F and Xtreme Smoke will be activated. The grill will feed pellets to the fire at the minimum feed rate (lowest rate possible to maintain a reliable fire). This will produce the most smoke and achieve the lowest temperature possible, given environmental conditions/type of pellets used.

**FUL:** FUL will display as actual temperature when knob is turned clockwise beyond 500°F. Grill will feed pellets to the fire at the 100% of auger capacity. This will produce the highest temperature possible, given environmental conditions/type of pellets used.



**CLICK HERE FOR AN INSTRUCTIONAL VIDEO PLAYLIST**

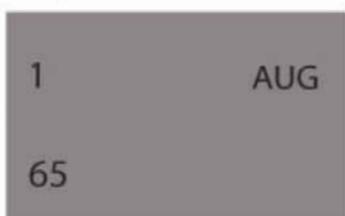
# OPERATING YOUR GRILL



**Settings Button:** Press and hold the setting button to access the adjustable parameters menu. Short presses of the settings button will scroll through the adjustable parameters. Pressing and holding the settings button will exit the adjustable parameters menu.

**Test Mode:** With grill **OFF**, press and hold the Settings Button to enter the Adjustable Parameters Menu. Enter Test Mode from either of the two screens AUG or OFS by pressing the Power Button. Each additional press of the Power Button will advance you through the 8 Test Mode screens. The last screen is the bYE screen. While on the bYE screen, press the Settings Button to return to the adjustable parameters screen then press and hold the Settings Button and your grill's controller will return to the OFF state.

## Adjustable Parameter 1



**Adjustable Parameter 1: Min Feed Rate** - Min Feed Rate is the minimum rate that the auger is allowed to feed fuel to the fire pot, regardless of Set Point. Decreasing the value will allow the grill to achieve lower temperatures but will increase the risk of flame-outs. Increasing the value will prevent losing fire but will limit your ability to maintain low temperatures on hot, sunny days.

## Adjustable Parameter 2



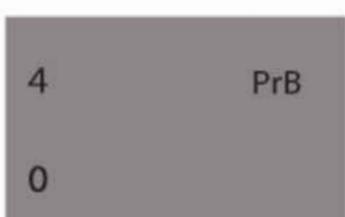
Adjustable Parameter 1 controller will display AUG. Additionally, the current auger minimum feed rate will be displayed as a number. Turning the Temperature Control Knob clockwise will increase and turning counter-clockwise decrease the value within the range of 30 - 250. **(Factory preset: 65)**

## Probe A Calibration



**Adjustable Parameter 2: Temperature Offset** - Your grill has been precisely calibrated at our facility, but the Temperature Offset allows you to customize how your controller will operate. Should you choose to rely on a secondary temperature probe, you can use the following process to recalibrate your Smart Grill Technology Controller. Adjustable Parameter 2 will display OFS.

## Probe B Calibration



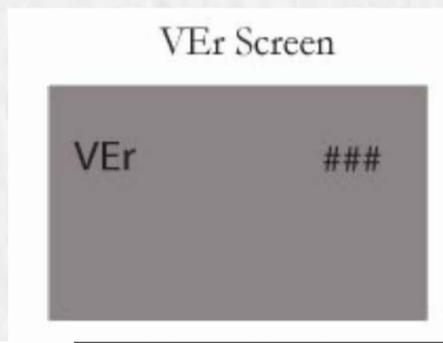
Additionally, the current temperature offset percentage value will be displayed. Turning the Temperature Control Knob clockwise will increase and turning counter-clockwise decrease the value within the range of -25.0 to 25.0. **(Factory preset: 0)**

 **CLICK HERE FOR AN INSTRUCTIONAL VIDEO PLAYLIST**

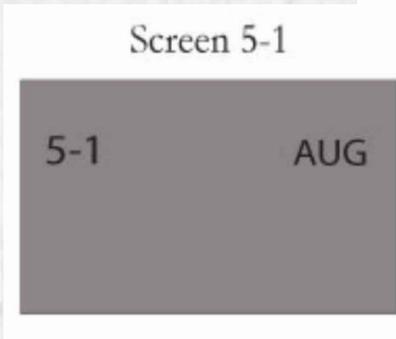
Due to varying qualities of pellet brands, we give you the ability to adjust your minimum feed rate downward in the event that your grill is running hot at lower

temperatures. However, if you experience a sudden loss, followed by an immediate increase, in grill temperature then your grill has experienced a flame out and automatically relit. This signifies that your minimum feed rate was adjusted too low and needs to be increased.

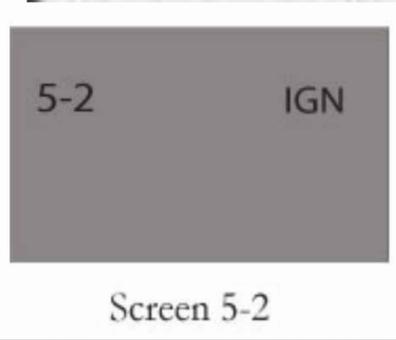
# OPERATING YOUR GRILL



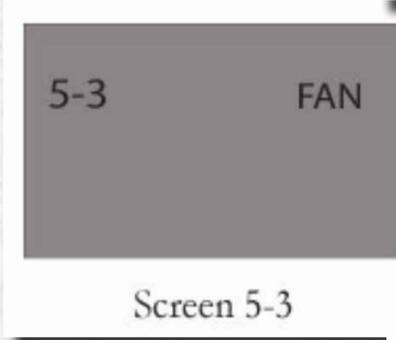
**VEr XXX** displays current software version.



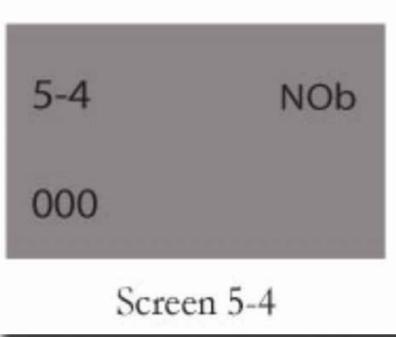
**Screen 5-1** is test mode for your auger motor. You should be able to look in your grill's fire pot and see the end of the auger turning very slowly.



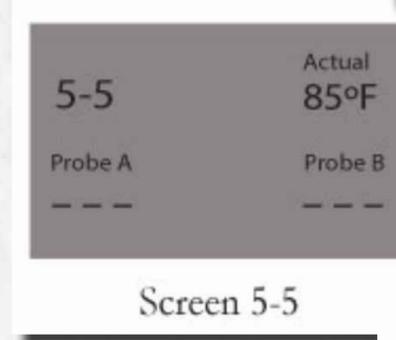
**Screen 5-2** is test mode for your grill's ignition system. You should be able to look into grill's fire pot and see your ignitor begin to glow within a few minutes. **DO NOT TOUCH THE IGNITOR.**



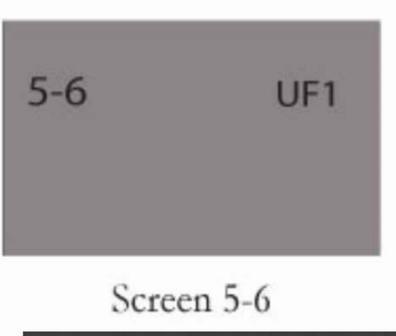
**Screen 5-3** is test mode for your grill's blower fan. You should be able to hear the fan blowing.



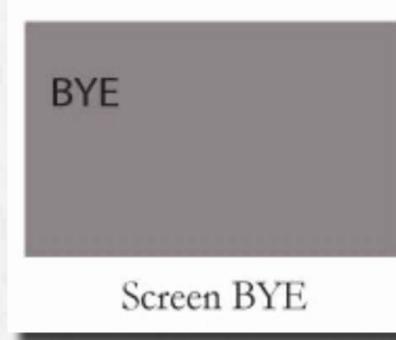
**Screen 5-4** is test mode for your grill's control knob. You can turn the knob to see the 000 value increase and decrease as you turn the knob.



**Screen 5-5** is test mode for your grill's temperature sensor and Probe A and Probe B. You can see the temperature values for each displayed on the screen. (A value of --- means the probe is not plugged in or the grill's sensor is not connected).



**Screen 5-6** is an internal quality control screen that has no function for the user.



**Screen bYE** is the final screen of the test mode. Pressing the power button again will return you to Screen 5-1. Pressing the settings button will return you to the Settings Menu, at which time you can hold the Settings Button to exit Settings Menu and get you back to a blank screen.

# **TIPS, TRICKS, & 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*** premium hardwood pellets contain approximately 8,200 BTUs 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.**

## **LID POSITION**

Always cook with the lid closed. An open lid allows heat to escape, sends false temperature information to your **Smart Grill Technology™** processor, hinders the **REC TEC's** natural convection air flow, and lengthens cooking time.

Cooking with the lid closed keeps the temperature even and cooks food faster. A closed lid also helps to enhance the flavor profile of your food by infusing smoke from the pellet flavor you selected into your food.

## **TIPS & TRICKS**

- Clean your grill regularly to maintain beauty and proper function. It is advised to clean before any long cook.

### **Maintenance and Cleaning Instructions**

- Always use grill on a level surface.
- Check and clean fire pot regularly; this will ensure proper ignition and heat output.

## **TIPS, TRICKS, & TEMPS**

- Not all pellets are created equal, always use fresh and dry high quality 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 to avoid cross contamination.
- Avoid lifting the lid more than necessary.
- Wind can cool your grill temperature.
- Always preheat grill to desired temperature before use.
- 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. This also limits the amount of wood smoked flavor.
- 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° F. Be patient.
- **Never unplug your grill to turn it off, always allow grill to complete the cool down cycle. For proper shutdown see "Power Button".**
- 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.

# **TIPS, TRICKS, & TEMPS**

## **GRILLING HACKS!**

- **FOIL YOUR DRIP PAN** - Easy clean up and keeps your grill looking new.
- **JAR IN BUCKET FOR GREASE** - A large mason jar works best and allows for safe grease disposal.
- **TOSS THE BRISTLE BRUSH** - Bristles can break off and get into your food, prevent that by getting a wood scraper or grate brush.
- **GRILL FISH WITH SKIN ON** - Protects fish from falling apart during and after cook.
- **KEEP A SPRAY BOTTLE OF APPLE JUICE HANDY** - Add flavor and moisture to any meat you are cooking.
- **PRE-HEAT YOUR GRILL – EVEN USE THE APP** - Your grill will be ready when you are too.
- **SMOKEBOX DOUBLES AS A WARMING BOX** - Your food will never go cold, even if you are waiting on something else to finish cooking.
- **BUY WHOLE RIBEYE AND SLICE YOURSELF TO SAVE MONEY** - Save money and buy in bulk, plus everyone will get an amazing piece of steak.
- **SEASONING, SEASONING, SEASONING!** - Don't be afraid of spice blends, they are your trusted friends and will wow your taste buds.
- **CLEAN GRATES WITH AN ONION AFTER COOKING** - After you're done cooking and your grill is still warm, take a halved onion and rub it on your grates. This cleans and seasons your grates for your next cook.
- **MESH COOKING MAT – MAKE YOUR LIFE EASY** - Easily load and unload small or delicate items off your grill with these. Dishwasher safe and rated for temps up to 550°F.
- **LET YOUR MEAT REST** - Meat should rest for 5-10 minutes after cooking, to enhance flavor and moisture.
- **MARINATING YOUR MEAT IN DARK BEER MAKES IT HEALTHIER** - The beer lowers carcinogen levels in the meat, therefore making it healthier for us to eat.
- **A SEAR KIT WILL UP YOUR GAME** - Whether you want lined sear marks or the whole piece of meat seared, the sear kit has you covered. Use it for meats, veggies, pizza, fruits, and seafood. The searing possibilities are endless.

## **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 warmer than 140°F.
- Cold foods should be held below 40°F.
- 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.

[Click for USDA Safety Guidelines](#)

**REC TEC GRILLS**

# MAINTENANCE & CLEANING

## Back to Tips and Tricks

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

- Clean your fire pot every 3-5 cooks to ensure proper airflow.
- Use a grill brush to clean your cooking grate after every cook to provide years of trouble-free use from them. **Make sure that no bristles have shed and remain on cooking grate.**
- Cover your drip tray with aluminum foil and change it frequently. This is the simplest way to maintain your drip pan.

**If you have completed a low and slow cook that has caused the accumulation of grease on your foil, you must change the foil before cooking at high temperatures!**

**Failure to do so will most certainly cause a grease fire in your grill.**

- Clean the ash from the interior of your grill, fire pot, and hopper every 5-6 bags of pellets – a shop vac is an ideal tool for this job. It also helps to leave a thin layer of ash on the bottom of the barrel for insulation.



**ALWAYS 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 the outside surfaces of your grill (when completely cooled) and then use automotive wax, per the directions.

## **TRANSPORT & STORAGE**

**! STORE COVERED IN  
A DRY, SAFE PLACE**

**Ensure that the unit is cool.  
Remove the grates, drip pan and flame deflector.**

**Make sure no unburnt fuel remains in  
the fire pot / air chamber.**



**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.**

*Want other grill accessories?*

[Click for Accessories](#)



# SPECS

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

---

## Temperature Controls

Smart Grill Technology™ controller  
Wi-Pellet Wifi Technology  
Automatic lighting feature  
Automatic shutdown feature  
200°F to 500°F in 5° increments  
Dual meat probes (Probe A, Probe B)  
LO / FUL settings

## Exterior

Stainless steel cooking chamber  
Micro polished stainless steel bull  
horn handles  
Stainless steel towel ring  
4 tool hooks  
Large side and bottom shelves  
40 pound hopper capacity  
Hopper lid doubles as a warming  
surface  
Hopper lid has handles for easy  
gripping  
Rollerblade style wheels and locking  
casters  
Stainless steel logo

## Fuel Source

100% Natural Hardwood Pellets

## Customer Care

- Ships directly to your home
- 6 Year Warranty
- REC TEC Grills' top notch customer service

*If you are not fully satisfied with your REC TEC grill, just return it within 30 days and we will refund your purchase price.*

*We are confident that you will love your new REC TEC grill.*

## Interior

702 sq. in. cooking area and tall  
enough for turkeys or beer can  
chickens  
1054 sq. in. cooking area with  
optional shelf sold separately  
Interior light with easily removed  
dishwasher safe glass lens  
304 stainless steel cooking grate  
304 stainless steel fire pot  
304 stainless steel heat deflector  
304 stainless steel drip pan  
HotFlash ceramic ignition system

## Construction Features

Stainless steel hardware  
Probe port hole  
Rubber grommets at all wire through  
holes to prevent chafing  
Heat vents to protect electronics  
Modular construction allows for  
individual component replacement  
Component access panel for easy  
repairs

## Power Source

110 Volt AC GFCI outlet

# 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. Unplug grill and check for blown fuse; refer to: <b>Controller Schematic</b>
	Fuse	Replace fuse manually and try again. Call Customer Service or visit RECTECGRILLS.com if problem persists.
	Ignitor	Remove cooking grates, flame deflector, and drip pans; visually inspect fire pot and if after 10 minutes: • 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 grates, flame deflector, and drip pans; visually inspect auger turning in the fire pot. (Note: the auger turns very slowly). 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. 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: <b>Controller Schematic</b>

# **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.**

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<b>Issue</b>	<b>Potential Cause</b>	<b>Solution(s)</b>
Grill is smoking excessively or smoke is discolored	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 fire pot, replace with fresh dry pellets.
	Excess ash in fire pot	Check the burn pot for ash and clean as necessary (It is advised to clean fire pot every 3-5 uses).
	Blower fan	Unplug grill. Remove access panel; 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.
Grill will not heat up to or maintain proper temp	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 fire pot, replace with clean dry pellets.
	Insufficient airflow	Check fire pot for any obstructions/ash accumulation.
	Excess ash in fire pot	Check fire pot for ash and clear as necessary.

# **TROUBLESHOOTING**

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**Also, please don't hesitate to contact us with any issues.**

<b>Issue</b>	<b>Potential Cause</b>	<b>Solution(s)</b>
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 fire pot, replace with clean dry pellets.
	Hopper obstruction	Unplug grill. Remove pellets from hopper. Clean hopper of any obstructions or build up.
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) 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.
Flare ups	Excessively greasy food while temperature setting is too high	Cook at 350°F or below when cooking excessively fatty foods.
Excessive grease/build up	Excessively greasy food	Cook at 350°F or below when cooking excessively fatty foods.

# 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)
Smoke coming from hopper	Excess ash in fire pot	Clean grill interior.
	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.
ER-1	Power failure	Make sure power is plugged into working GFCI outlet, and outlet is not tripped. Turn grill off, then back on again to reset controller and clear code.
ER-2	Grill hasn't ignited in over 30 minutes	Refer to "Grill will not light / turn on" in Troubleshooting (Page #14)
ER-3	RTD unplugged/ grill overheated	Check RTD connection and let grill cool. Turn grill off, then back on again to reset controller and clear code.



**Due to varying qualities of pellet brands, we give you the ability to adjust your minimum feed rate downward in the event that your grill is running hot at lower temperatures. However, if you experience a sudden loss, followed by an immediate increase, in grill temperature then your grill has experienced a flame out and automatically relit. This signifies that your minimum feed rate was adjusted too low and needs to be increased.**

# **MANUAL START UP**

**In case of ignitor failure, you can start your REC TEC BULL manually:**

1. Remove the stainless steel grates, drip pan and flame deflector.
2. Clean out fire pot and place no more than 1/2 cup of pellets in the bottom. Add a small amount of solid fuel fire starter, such as those made from sawdust and wax or use wood shavings.

*Tip: A paper towel, shredded cardboard, or shredded newspaper can work as a substitute.*

**If you have a torch lighter, a fire starter is not needed.**

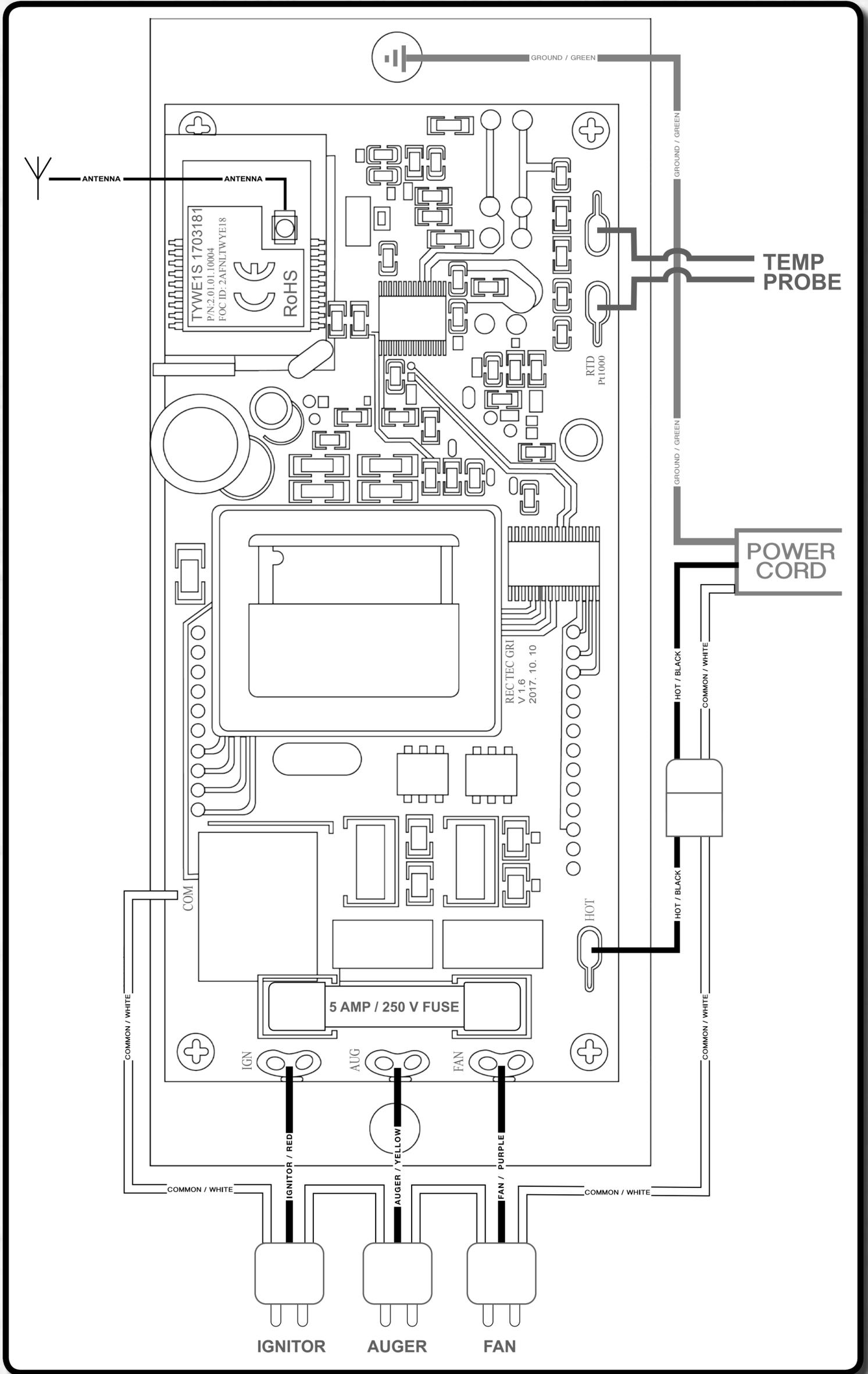
3. Light the fire starter.
4. After the pellets are burning briskly, turn on your grill. If your fire goes out, repeat steps 1-4.
5. If your fire stays lit, replace the stainless flame deflector, drip pan and cooking grates and close the lid.

**Be careful not to touch the fire.**



**CAUTION: DO NOT USE FLAMMABLE LIQUIDS SUCH AS GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN-UP THE FIRE! KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE GRILL WHILE IT IS IN USE.**

# CONTROLLER SCHEMATIC



[Back to Troubleshooting](#)

# COOKING NOTES

## OPERATING TEMPERATURES

<b>SMOKING</b>	<b>180°F to 275°F</b>
<b>ROASTING / BRAISING</b>	<b>275°F to 325°F</b>
<b>BAKING</b>	<b>325°F to 375°F</b>
<b>GRILLING</b>	<b>375°F to 450°F</b>
<b>BROILING / SEARING</b>	<b>450°F +</b>

## USDA FOOD SAFETY GUIDELINES

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 Breasts, 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
Seafood	Fin Fish	145 or Cook until flesh is opaque	None
	Shrimp, Lobster, and Crabs	Cook until flesh is pearly & opaque	None
	Shrimp, Lobster, and Crabs	Cook until shells open	None
	Scallops	Cook until flesh is milky white and firm	None

\*USDA food safety guidelines

# **WARRANTY**

## **REC TEC BULL SIX (6) Year Non-transferable Limited Warranty**

This limited warranty covers the REC TEC BULL Wood Pellet Grill manufactured by "Rec Tec Industries, LLC." The REC TEC BULL carries a 2 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 **DOES 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 BULL, 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 TWO (2) YEARS 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 SIX (6) years 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 1-706-922-0890 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.

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## **REC TEC GRILLS**

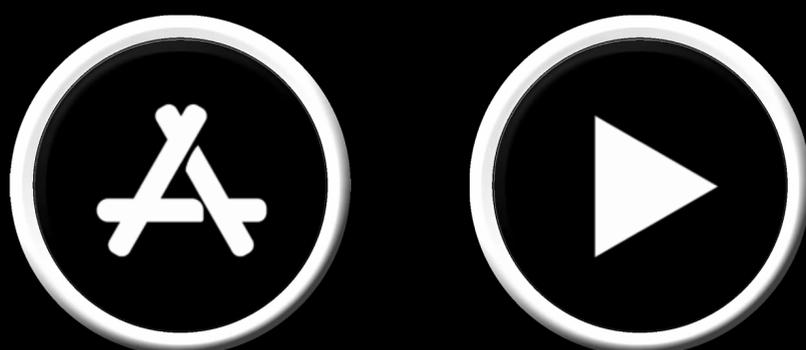
**WELCOME TO THE FAMILY**

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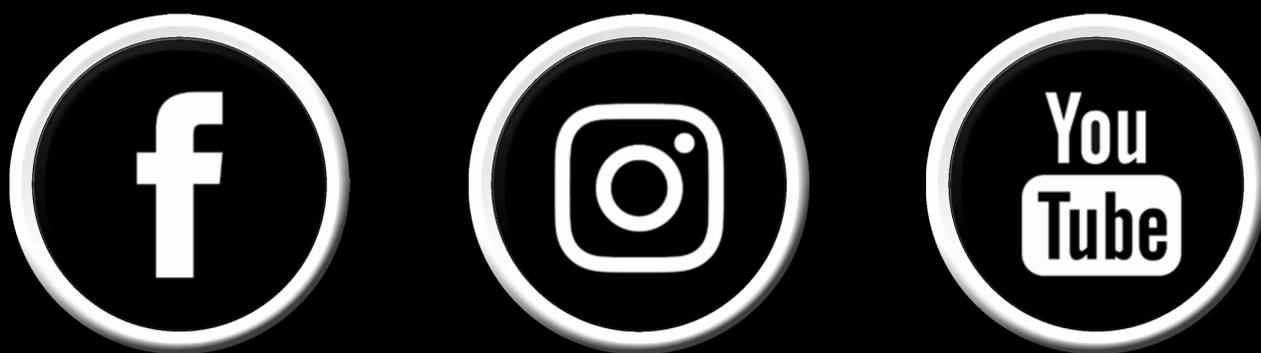
**VISIT US ONLINE  
· AND ·  
BECOME AN INSIDER**

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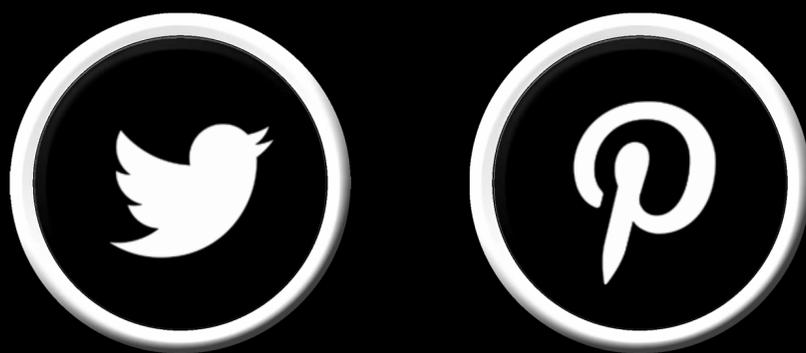
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*Stay in Touch!*

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**REC TEC GRILLS**