



# OWNER'S MANUAL COM190



## Commercial Pellet Grill

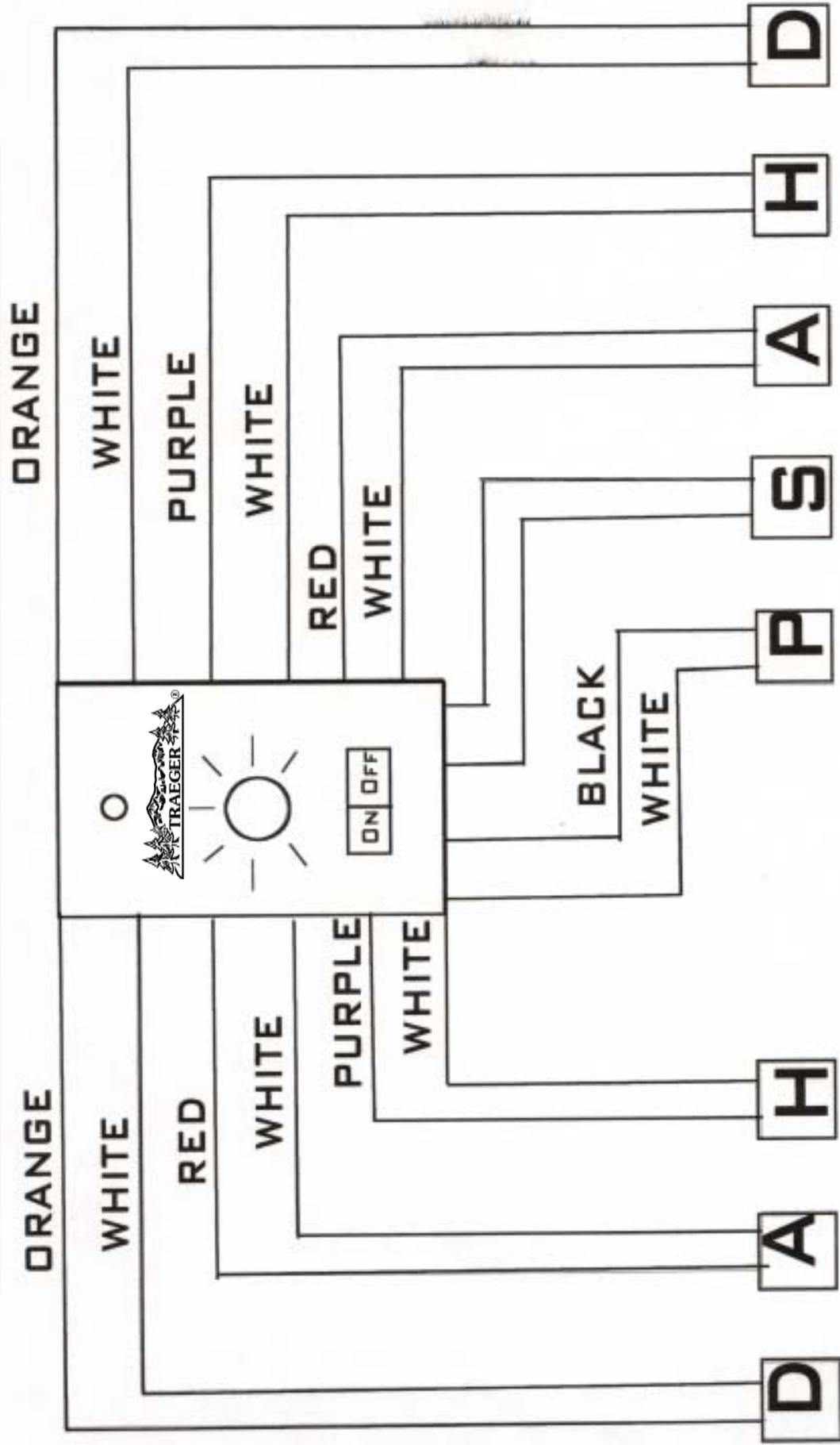
This grill is protected under patent numbers:  
4,823,684 & 4,619,209

**For Outdoor Use Only!**

### WARNING!

**DO NOT STORE OR USE NEAR GASOLINE OR OTHER  
FLAMMABLE OR COMBUSTABLE LIQUIDS IN THE VICINITY OF  
THIS UNIT! USE ONLY TRAEGER BRAND BBQ PELLETS IN THE  
OPERATION OF THIS UNIT.**

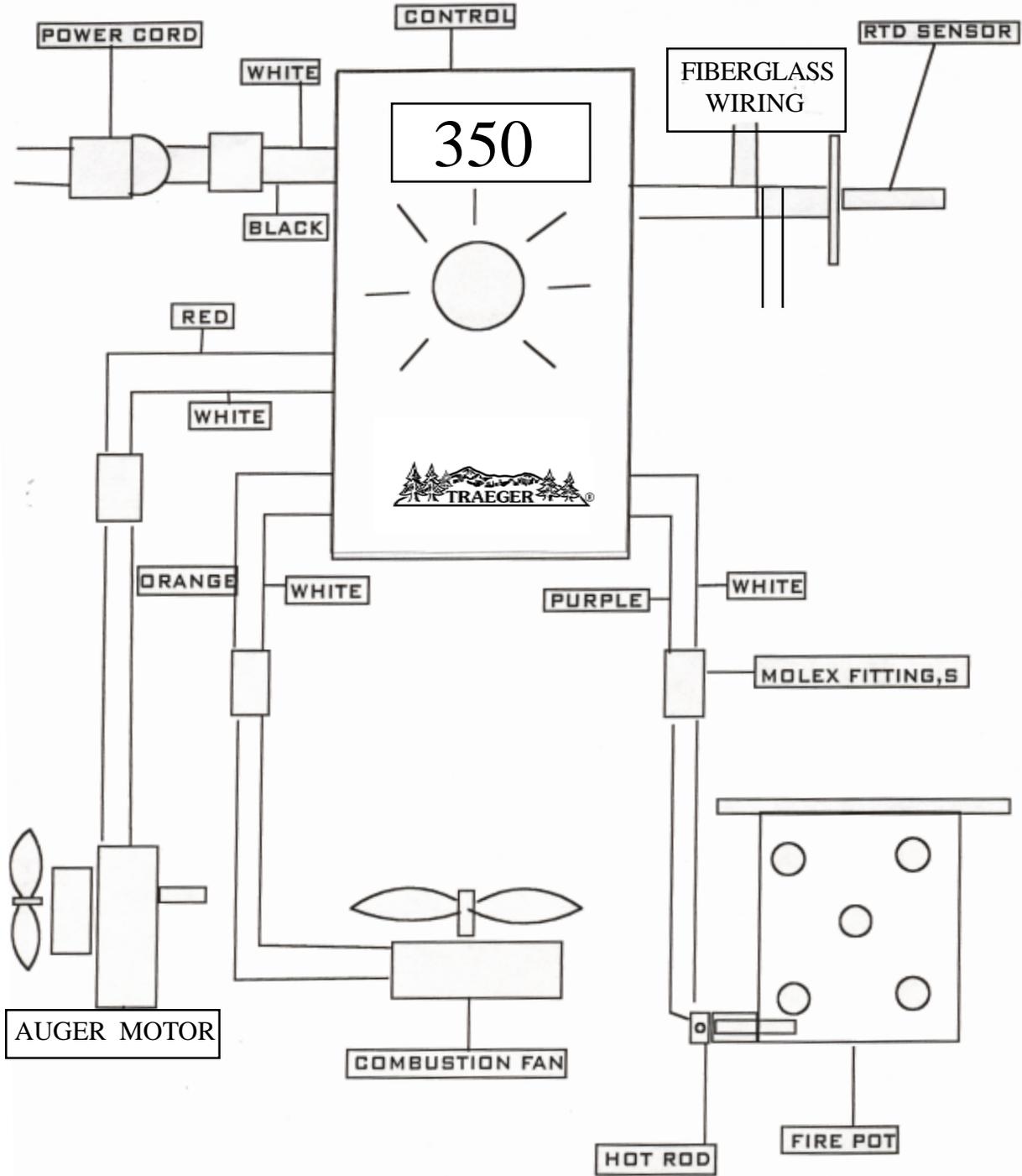
# COM190 WIRING DIAGRAM



D- Draft Motor      A- Auger Motor

H- Hot Rod          P- Power Cord      S- Sensor

# COM190 COMPONENT DIAGRAM



# INTRODUCTION

***Congratulations on your purchase of this TRAEGER COM190.*** With proper set-up, operation, and maintenance, this grill will provide years of service.

## **READ THESE INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO ASSEMBLE THIS UNIT**

Your new grill model COM190 COMMERCIAL comes almost completely assembled. You will need to complete the assembly process, which includes:

- 1) Install tires (24)
- 2) Install trailer tongue (14)
- 3) Covering the drip pans (6) with tin foil and setting them in place over the baffle pan (7)

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

When you uncrate your new grill, make sure you have the following parts.

- (1 ) One bag of nuts, washers, and bolts.
- (2 ) Tires (24)
- (1 ) Trailer tongue
- (4 ) Porcelain Grills (5).
- (2 ) Baffle Pans (7)
- (4 ) Grease drip pans (6)
- (2 ) Grease buckets (10)
- (4 ) Firepot covers.

Follow these step by step instructions and you'll be cooking in no time at all.

### **TOOLS REQUIRED FOR ASSEMBLY:**

- (2) 3/4" open end wrenches or 3/4" ratchet set
- (1) tire iron or lug bolt wrench
- (1) claw hammer
- (1) vise grips
- (1) screw gun with 1/4 inch driver

**NOTE: THE ASSEMBLY OF THE COM190 IS A TWO PERSON OPERATION**

# **SECTION ONE: ASSEMBLY INSTRUCTIONS**

## **UNCRATING THE UNIT**

Remove all of the staples from around the bottom of the cardboard box that holds it to the pallet. A claw hammer and vise grips work well for this. With one other person, one on each side of the box, grab hold of the bottom of the box and lift it up and over the COM190.

Unscrew the hold down brackets from the front and back of the unit. Open the doors and remove all of the parts from inside the unit.

## **INSTALLING THE WHEELS**

Raise one side of the unit, approximately 6" above the ground and block securely in place. Install one wheel and then do the same on the other side of the axle.

## **INSTALL THE TRAILER TONGUE**

Place the tongue (14) in front of the trailer tongue receiver (12). Slide the trailer light wires through the tongue, and slide the tongue into the receiver. Slide the two bolts into place, then slide the washer, lock washer onto the bolt and secure with nut. Tighten nut securely. At the hitch end of the light wires, attach the white wire with the ring connector to the hex screw installed below the hitch.

## **REMOVE COM190 OFF THE SKID**

The next step is to roll the COM190 off the pallet. Place a board under each wheel so that it acts like a ramp. Carefully roll the unit off the back of the pallet using the hitch to steer the unit.

## **SETTING THE DRIP PANS**

Take the four drip pans (6) and cover each with aluminum foil. On each side, the first drip pan hooks over the center divider, between the two firepots, with the long flange end into the V-shaped grease catch trough. The second drip pan rests on the first in the center with the long flange end in 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.

Covering the drip pans with foil, clean-up will be far easier and less time consuming. In restaurant operations, it is recommended that foil be replaced on a daily basis. You should also scrape out any residual grease than may have accumulated in the V-shaped catch piece in the center of the baffle pan. Likewise, the grease buckets (10) should be emptied and cleaned on a daily basis.

## 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. Starting from the large end first, proceed in a right to left manner. Be sure that the aluminum foil that runs along the edge of the pan is tight against the bottom of the pan. Next, put the U-shaped firepot cover, angled drip pan and 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.

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

## 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 (19) 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) ***Traeger Grills are designed to operate with the DOOR CLOSED .***

Cooking with the door open will dramatically lengthen your cooking time. The reason for this is the grill cooks with both radiant and convection heat at the same time. First, there is radiant heat coming up from the fire pot radiating through the Flame deflectors and the Angle drip pans.

Temperatures inside the fire pot can reach 1200 degrees F. Secondly there is Convection heat , this is created by the Draft Inducer. The Draft Inducer not only provides combustion air to the fire, but it also circulates air inside the grill to obtain even temperatures throughout.

2) Let the grill get up to the pre- set temperature before putting on your food. This is especially important when smoking products. Set the temperature at 350 degrees. When the grill reaches 350 degrees place the product on the grill and turn the unit to smoke mode. By the time temperature drops from 350 to the 150 smoke temperature, the product will have warmed up enough to fully absorb the wood smoke. This process opens up the meat fibers and allows the smoke to be absorbed deeper into the meat.

3) ***Use only Traeger brand BBQ Pellets in this appliance.*** Traeger BBQ pellets are made from 100% hardwoods. ***Never use fuel or heating pellets in this grill.*** Most fuel/heating pellets are made from soft woods (pine, fir, hemlock , etc.). These woods contain resins which are very bitter and can ruin the taste of the food. Heating pellets are not intended for human consumption and could contain oils, chemicals, hydraulic fluids, or plastics, which could be a hazard to you and your customer's health.

4) Your grill needs to be seasoned. The more you use it the better the finished product will taste.

5) 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 the power switch off. When the draft inducer stops there usually is not enough air inside the grill. Deprived of oxygen, the fire should go out by itself.

# 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 COM190 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. To order parts directly from the factory, contact:

**PARTS DEPARTMENT  
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