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.
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.

Do not put anything flammable on the bottom shelf 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 firepot obstructions to make sure proper airflow is maintained. See cleaning instructions in this manual for proper procedures.

Your REC TEC BULLSEYE gets very hot; keep young children and animals away while in use. Use extreme caution when cooking at high temperatures.

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 BULLSEYE 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.
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 standard 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!

Thank you for choosing REC TEC

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

TEMPERATURE CONTROLS

PID Controller
Maintains temperatures to the precise degree, in 25° increments from 225°F-500°F.

LO Mode
Feeds pellets at minimum feed rate (lowest rate possible to maintain reliable fire). This produces the most smoke and lowest temperature (>225°F) possible, given environmental conditions/type of pellets used.

RIOT Mode
Feeds pellets to the fire at 100% auger capacity. This produces the highest temperature (<500°F) possible, given environmental conditions/type of pellets used.

Platinum-Tipped Meat Probe
Plugs directly into the PID controller in order to read internal temperatures.

EXTERIOR

Stainless Steel Build
The RT-B380 Bullseye has been redesigned to provide a more durable cooking experience, with an all-stainless grill body for years of quality cooking.

Heat Resistant Handles
2 Wheeled Legs with Fixed Rubber Wheels
2 Stable Footed Legs
Bottom Shelf
Lid Spacer
20 lb. Hopper

INTERIOR

380 Square Inch Cooking Area
Cooking Grate
Flame Deflector
Steel Fire Pot
Ceramic Ignition System

FUEL SOURCE

Hardwood Pellets (not included)

POWER SOURCE

110 Volt AC GFCI Outlet
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. Fill your hopper and place a handful of pellets into the fire pot. Reinstall the grate, set to 400°F, 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 auger and fire pot are primed, and your grill is ready for cooking.

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

When you are done cooking, simply press the power button. The blower fan will start to cool your grill down and will shut off on its own. The auger may continue feeding pellets during the process; this is completely normal. Keep lid closed during this process. Do not move until fully cooled.
TIPS, TRICKS, AND TEMPS

PREHEATING
It is important to allow your grill to preheat to 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. It is important to leave lid closed during preheating.

PELLET INFORMATION
REC TEC Ultimate Blend premium hardwood pellets contain approximately 8,200 BTUs of heat per pound and leave 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.
- 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 and 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.
- 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.
- Leave at least one inch of clearance between food for even cooks (crowded foods will take longer to cook).
- Foods cooked in pans or containers will require more time than foods cooked directly on grate.
- Use your platinum-tipped meat probe to determine meat-doneness; never rely on time.
- Know your food’s internal temperature.
- 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 to stall; larger pieces of meat tend to take longer from 160°F-180°F. Be patient.
- **Never unplug your grill to turn it off.**
- If grill is not used for 6 weeks or more, it is advised to remove all pellets from hopper.
- When not in use, unplug and cover with REC TEC Premium Grill Cover.

**Temperatures**

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 foods 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.
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. NOTE: Make sure that no bristles have shed onto the cooking grate.

• For proper airflow, be sure to check lid vents periodically to keep clear of any debris or obstructions.

• Clean the ash from the interior of your grill after every 2-3 bags of pellets. 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 an 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 clean 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.
# Troubleshooting

We pride ourselves on our grills, grilling accessories, and our commitment to serve you. Please consult the chart below to help resolve any issues you may encounter.

<table>
<thead>
<tr>
<th>Issue</th>
<th>Potential Cause</th>
<th>Solution(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grill will not light/ turn on</td>
<td>Power</td>
<td>Make sure power is plugged into working GFCl outlet, and outlet is not tripped.</td>
</tr>
</tbody>
</table>
| Grill will not light/ turn on | Ignitor | Remove cooking grate and flame deflector plate; 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 |
<p>| Grill will not light/ turn on | Auger motor | Remove cooking grate and flame deflector plate; visually inspect auger turning in the fire pot. 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 for further troubleshooting. |
| Grill will not light/ turn on | Control board | UNPLUG GRILL. Remove access grate on bottom of hopper. Check for any loose wire connections. If any wires have become detached, refer to controller schematic |</p>
<table>
<thead>
<tr>
<th>ISSUE</th>
<th>POTENTIAL CAUSE</th>
<th>SOLUTION(S)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grill will not heat up to or maintain proper temp</td>
<td>Pellet quality / age</td>
<td>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.</td>
</tr>
<tr>
<td>Grill will not heat up to or maintain proper temp</td>
<td>Insufficient airflow</td>
<td>Check fire pot for any obstructions/ash accumulation.</td>
</tr>
<tr>
<td>Grill is smoking excessively/ smoke is discolored</td>
<td>Blower fan</td>
<td>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 for further troubleshooting.</td>
</tr>
<tr>
<td>Grill is smoking excessively/ smoke is discolored</td>
<td>Grease build-up</td>
<td>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.</td>
</tr>
<tr>
<td>ISSUE</td>
<td>POTENTIAL CAUSE</td>
<td>SOLUTION(S)</td>
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</tr>
<tr>
<td></td>
<td>Insufficient airflow</td>
<td>Check fire pot for any obstructions/ash accumulation.</td>
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<tr>
<td></td>
<td>Obstructed vents</td>
<td>Check vents on back of lid for any debris or obstructions.</td>
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<td></td>
<td>Excess ash in fire pot</td>
<td>Check fire pot for ash and clear as necessary.</td>
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<tr>
<td></td>
<td>Environmental conditions</td>
<td>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.</td>
</tr>
<tr>
<td>Fire continues to go out</td>
<td>Pellet quality / age</td>
<td>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.</td>
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<tr>
<td></td>
<td>Hopper obstruction</td>
<td>Unplug grill. Remove pellets from hopper. Clean hopper of any obstructions or build up.</td>
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<tr>
<td>ISSUE</td>
<td>POTENTIAL CAUSE</td>
<td>SOLUTION(S)</td>
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<td>----------------------------------------------------------------------------</td>
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<tr>
<td>Pellets are not being</td>
<td>Hopper obstruction</td>
<td>Unplug grill. Remove pellets from hopper. Clean hopper of any obstructions</td>
</tr>
<tr>
<td>delivered to fire pot</td>
<td></td>
<td>or build up.</td>
</tr>
<tr>
<td></td>
<td>Auger failure</td>
<td>Remove cooking grate and flame deflector plate; visually inspect auger</td>
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<tr>
<td></td>
<td></td>
<td>turning in the fire pot. If auger is not turning, you may have an</td>
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<td>obstruction in your hopper. Clean out pellets and try again. If problem</td>
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<td></td>
<td></td>
<td>persists, your auger motor may need to be replaced. Call Customer Service.</td>
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<td></td>
<td>Flare ups</td>
<td>Cook at 350 degrees or below when cooking excessively fatty foods.</td>
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<td></td>
<td>Excess grease build-up</td>
<td></td>
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<tr>
<td>Smoke coming from hopper</td>
<td>Excess grease build-up</td>
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<td></td>
<td>Pellet level very low in hopper</td>
<td>Add more pellets to hopper.</td>
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<tr>
<td></td>
<td>Excess pellet dust lining auger tube causing burn</td>
<td>Remove pellets from hopper and vacuum out hopper, auger tube, and fire</td>
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<tr>
<td></td>
<td>back</td>
<td>pot.</td>
</tr>
<tr>
<td></td>
<td>Grease build up around vents</td>
<td>Check vents on rear of lid for buildup of grease.</td>
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**BULLSEYE TEST MODE**

Press and hold the Temp Display button and the Down Arrow at the same time. 8888 will appear on the screen. Once it does, let go. Click Temp Display and 01.01 will appear, press Temp Display again to get to 5-1. Now press the Power Button to move to 5-2. Next, press the Down Arrow for 5-3. Then the Up Arrow for 5-4. And finally, press the Temp Display again; now you should see IGN. Using Temp Display scroll through AUG – IGN - FAN – RTD Test – MEAT PROBE Test – and finally, BYE. Hitting Temp Display while you’re on BYE will take you out of Test Mode.
This limited warranty covers the REC TEC BULLSEYE Wood Pellet Grill manufactured by “Rec Tec Industries, LLC.” The REC TEC BULLSEYE 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 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 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 TWO (2) 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 REC TEC 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, date of purchase, and an accurate description of the problem.