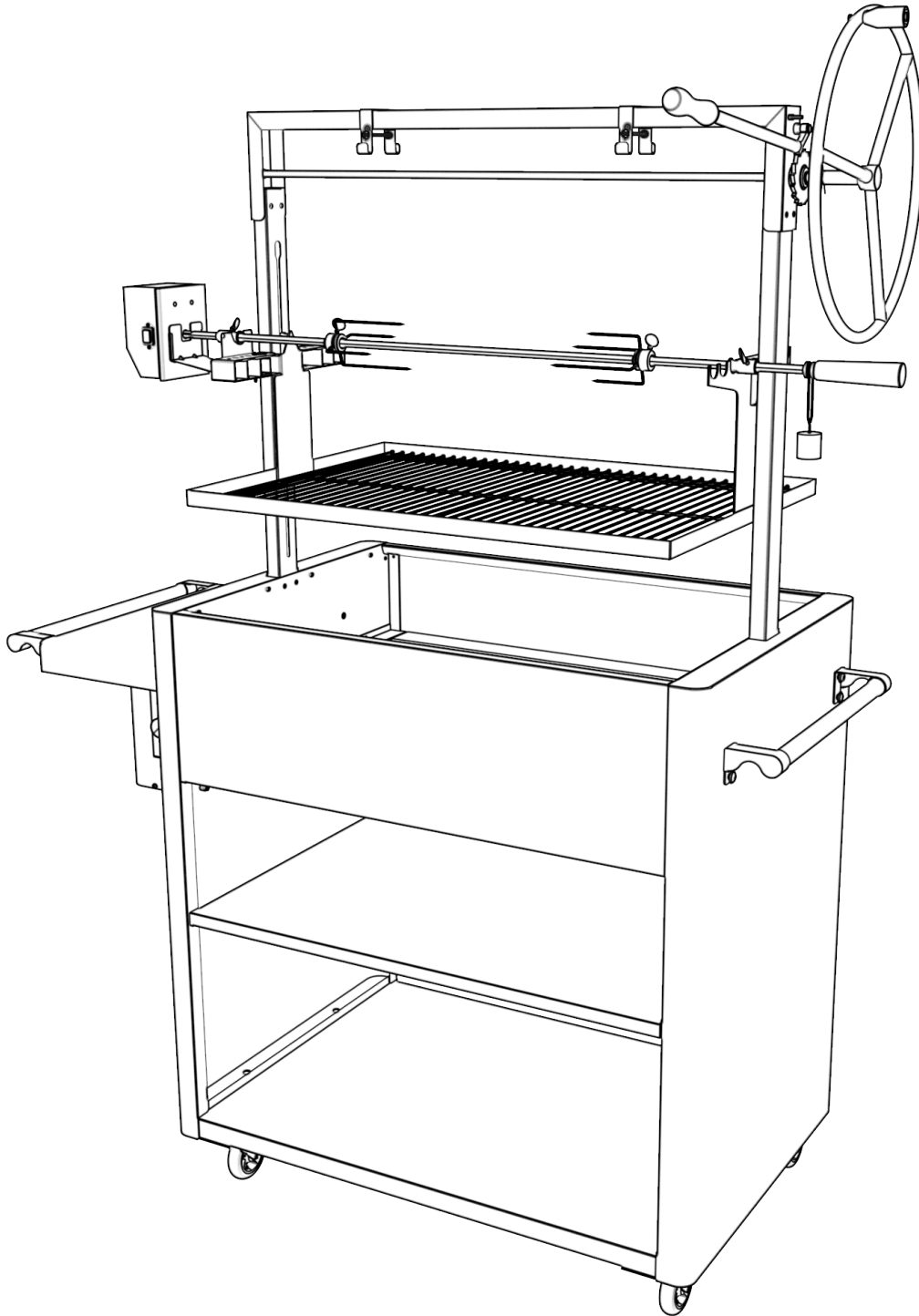




# RT-A850

WyldSide



— Assembly Manual —



# **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 LEAVES.

# 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.

We strongly advise against using lighter fluid during the operation of your grill.

Do not use kerosene or alcohol for lighting charcoal. Use of these or similar products could cause an explosion possibly leading to severe bodily injury and/or equipment damage.

Never leave coals and/or smoldering ashes in grill unattended. Before leaving grill unattended, remaining coals and/or smoldering ashes must be removed from grill. Carefully place remaining coals and/or smoldering ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container at least 24 hours before disposal.

Extinguished coals and/or ashes should be placed a safe distance from all structures and combustible materials.

With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals, and/or embers, which may have fallen during the cooking or cleaning process. Do not use water on lit grease. Doing so can cause a grease fire.

Use caution to protect yourself and property.

Use common sense practices at all times when operating or moving your grill.

# RT-A850 WyldSide

## Assembly Manual and Users Guide

Congratulations on the purchase of your new **WyldSide Argentina Style 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 WyldSide is by far and away the most bang for your buck and comes fully loaded with high quality construction that makes your cooking experience enjoyable and stress free. With direct flame cooking, we're taking the art of grilling back to the simplest of methods. Grilling your favorite foods over an open flame adds flavor profiles that can only come from real fire. To see our favorite recipes and cooking tips, visit **recteq.com**.

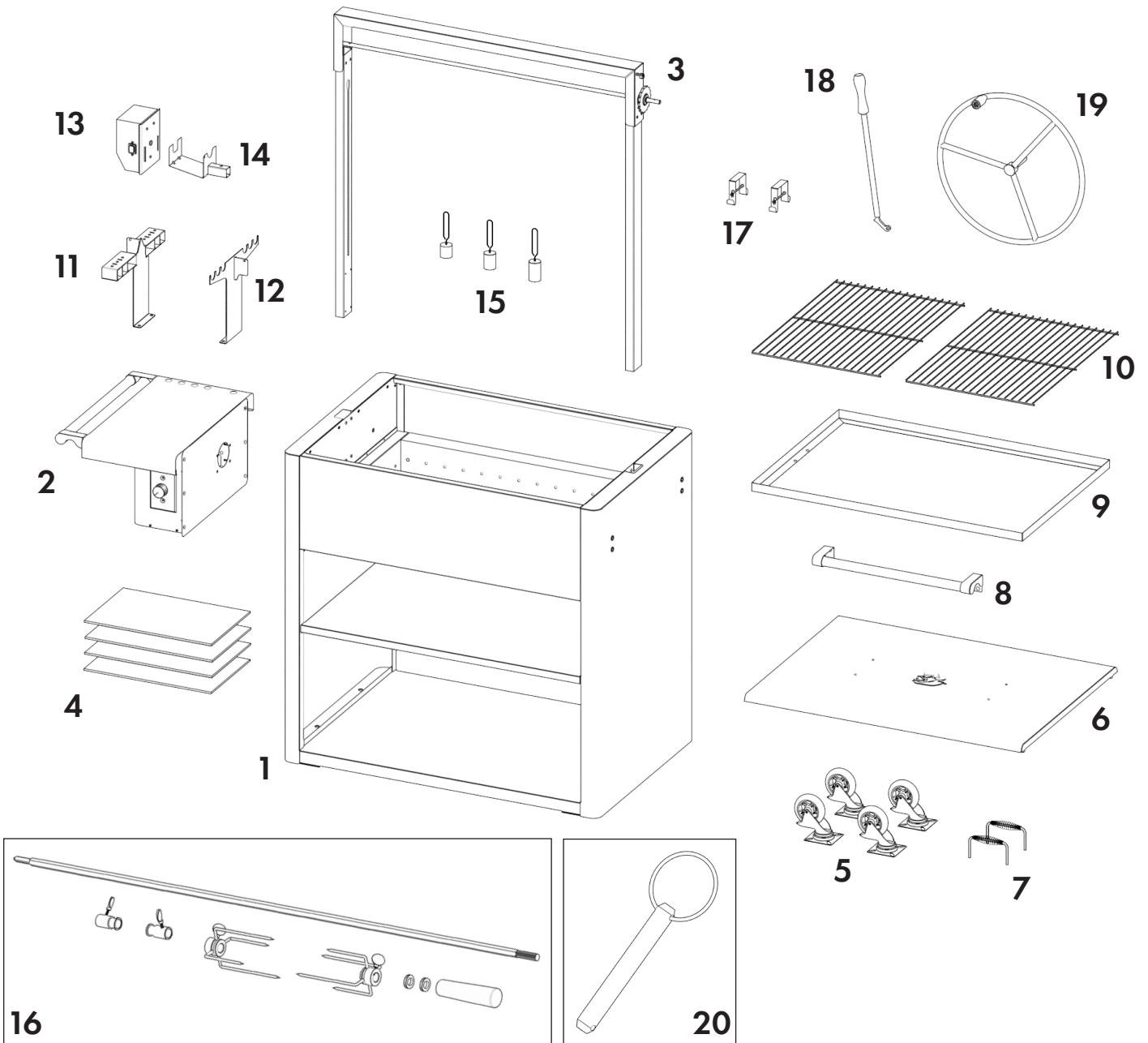
We want you to join our vibrant and growing community of grill owners. Whether you want to contribute your own tips and recipes, learn from others, or a bit of both, please jump right in. You now have an incredible tool for cooking. Let's see how you use it!

Thank you for choosing recteq.

Ray Carnes & Ron Cundy  
Co-Founders, recteq, LLC



# RT-A850 Contents

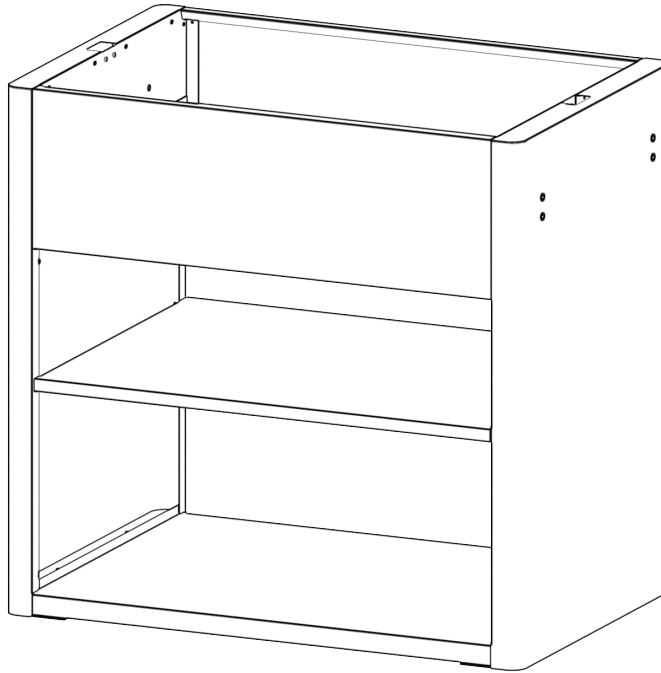


- |                       |                                     |
|-----------------------|-------------------------------------|
| 1. Grill Body         | 12. Right Lift Bracket              |
| 2. Side Shelf         | 13. Rotisserie Motor                |
| 3. Lift Frame         | 14. Rotisserie Motor Bracket        |
| 4. Vermiculite Bricks | 15. Counter Weights                 |
| 5. Caster Wheels      | 16. Spit Rod and Parts              |
| 6. Lid                | 17. Hanging Hooks                   |
| 7. Lid Handles        | 18. Crank Wheel Brake               |
| 8. Pull Bar Handle    | 19. Crank Wheel                     |
| 9. Grate Frame        | 20. Pull Pin                        |
| 10. Cooking Grates    | 21. Hardware Package (not pictured) |
| 11. Left Lift Bracket |                                     |

# RT-A850 Assembly

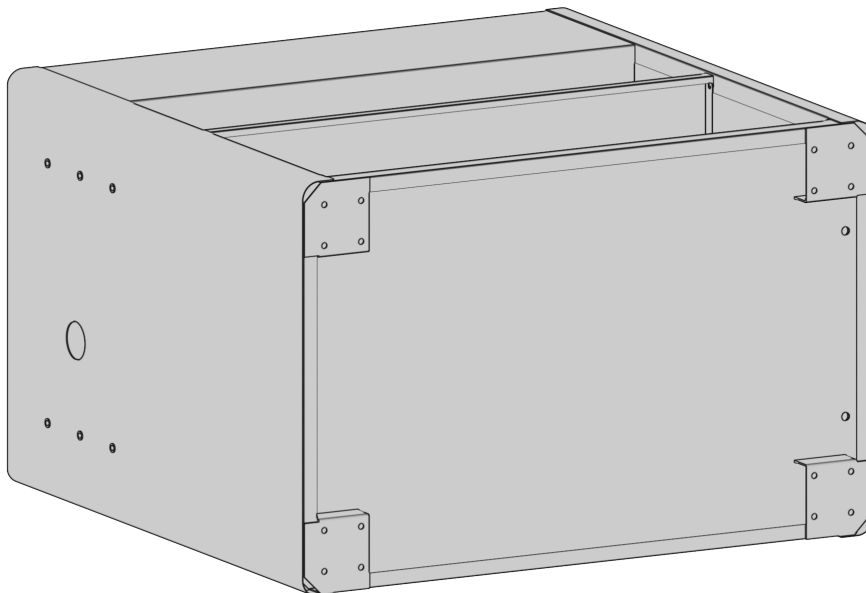
## Step 1 Unpack and Prepare for Assembly

With assistance, remove all items from inside grill body. *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.*



## Step 2 Lay Grill on its Back

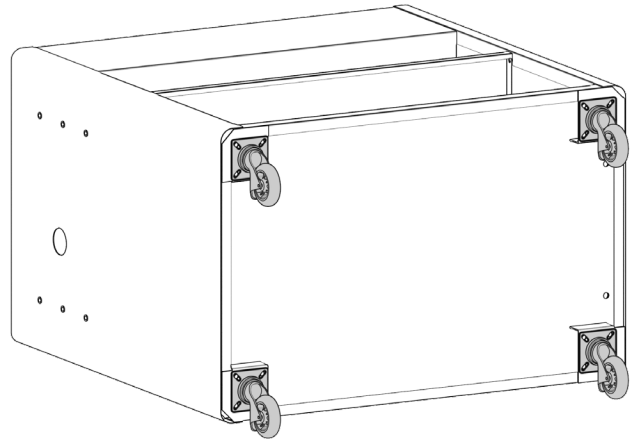
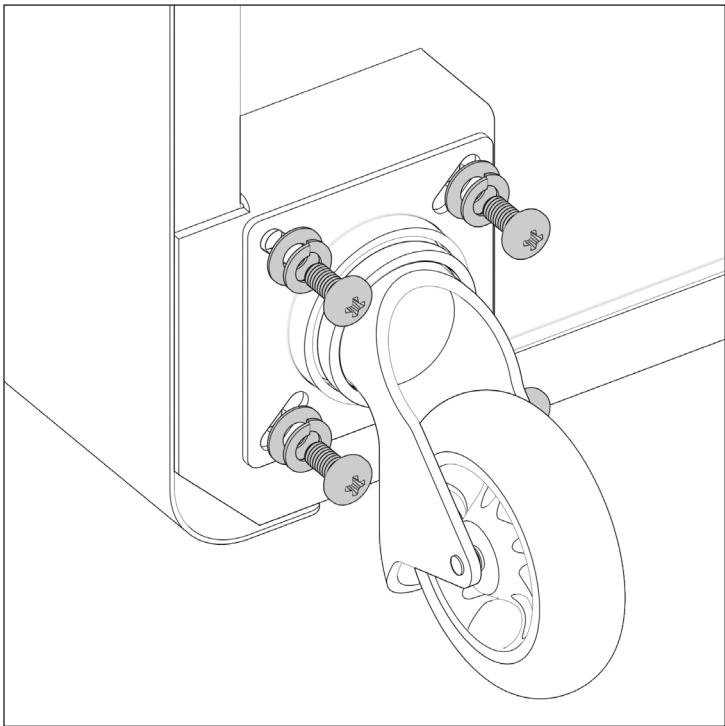
Lay grill on its back with logo facing up.



### Step 3

## Attach Caster Wheels

Install caster wheels (5) using bolt assembly order.

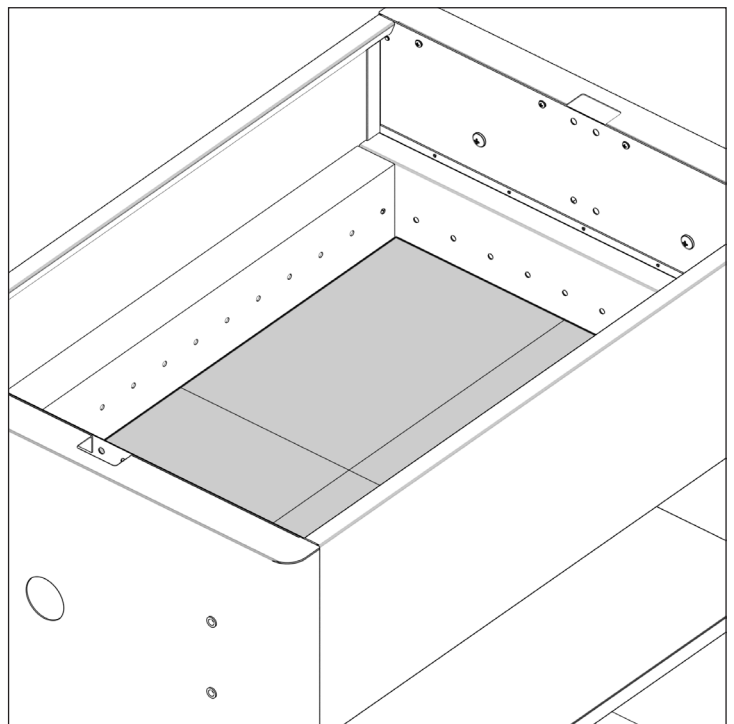
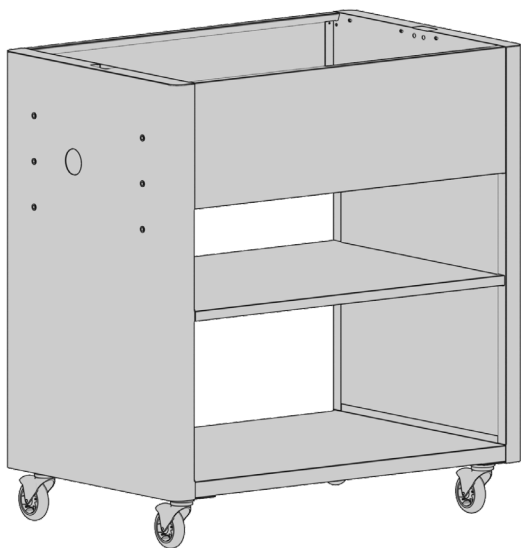


### Step 4

## Stand Grill Upright and Install Bricks

Lock caster wheels (5) and stand grill upright.

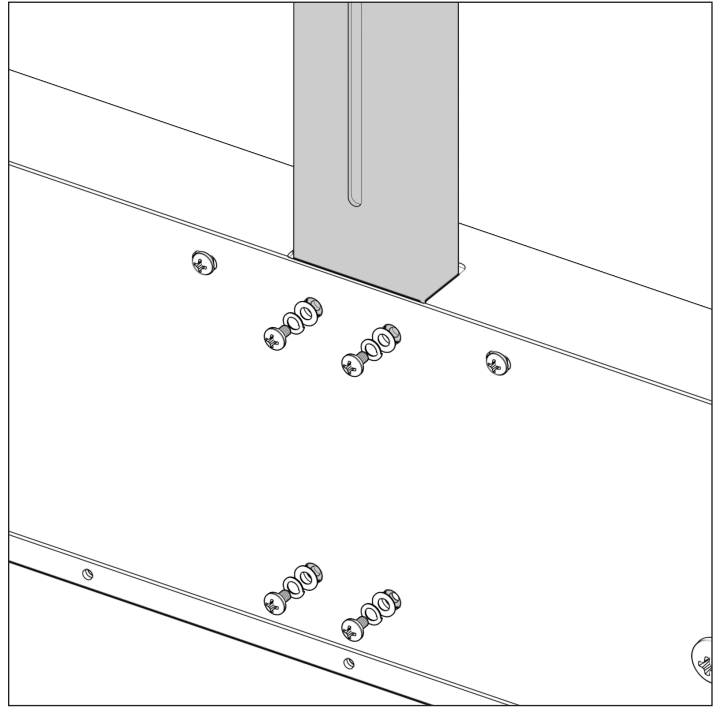
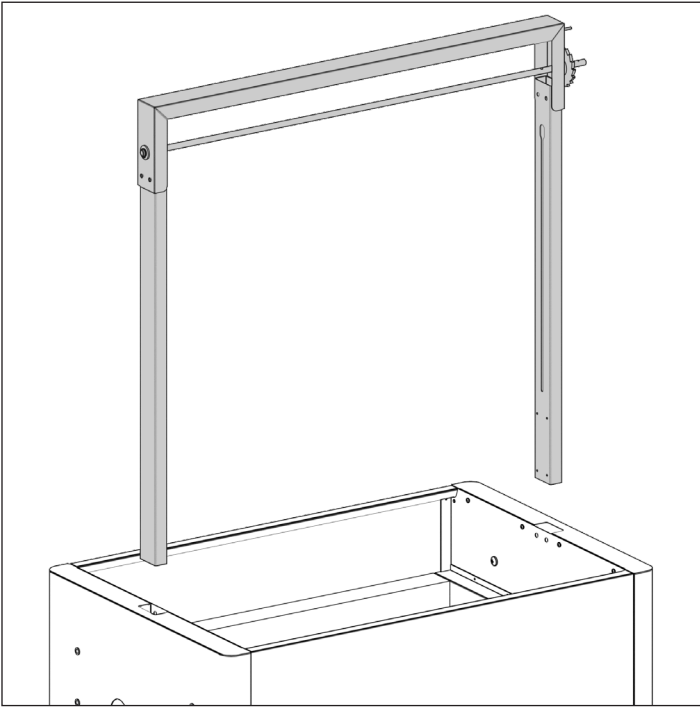
Install vermiculite bricks (4) in bottom of fire box.



## Step 5

## Install Lift Frame

Slide grate frame (3) into grill body and attach using bolt assembly order.

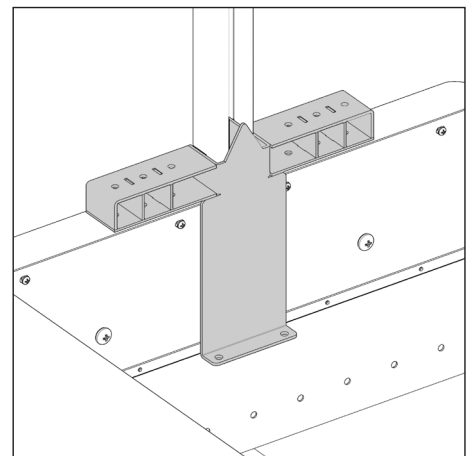
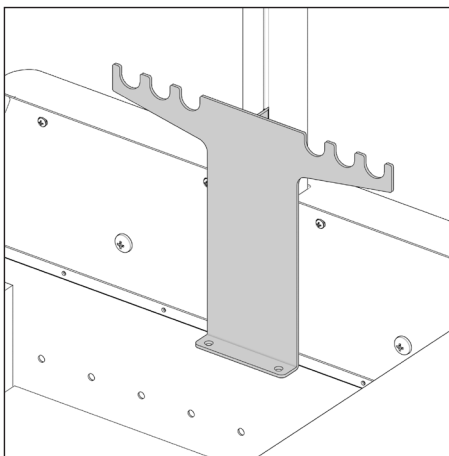
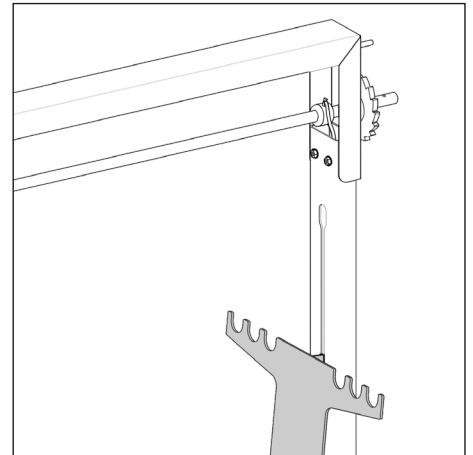
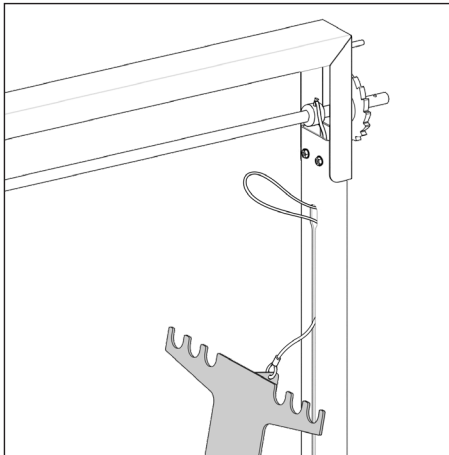


## Step 6

## Install Lift Brackets

Unwrap and attach lift brackets (11/12) into grate frame.

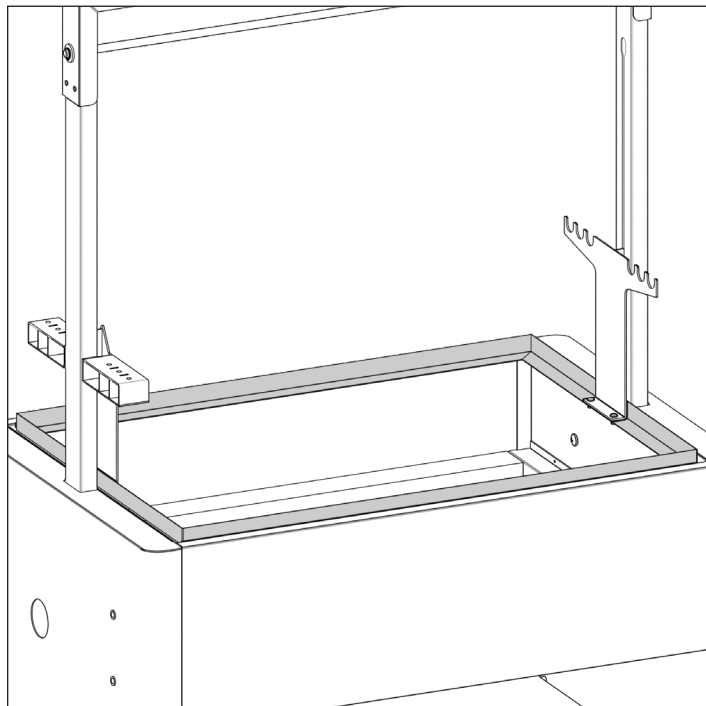
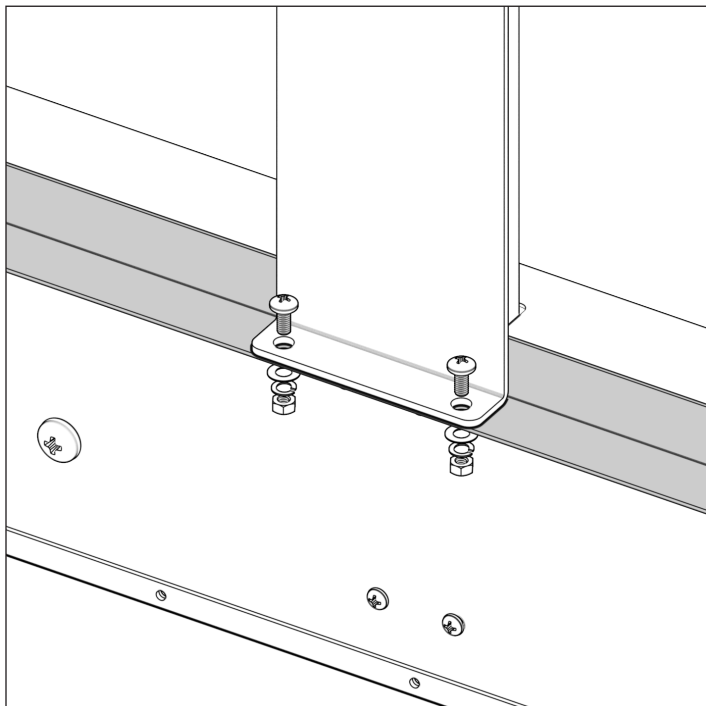
Feed the cable and clamps attached to bracket through the wider opening at the top of the slot.





## Step 7 Install Grate Frame to Lift Brackets

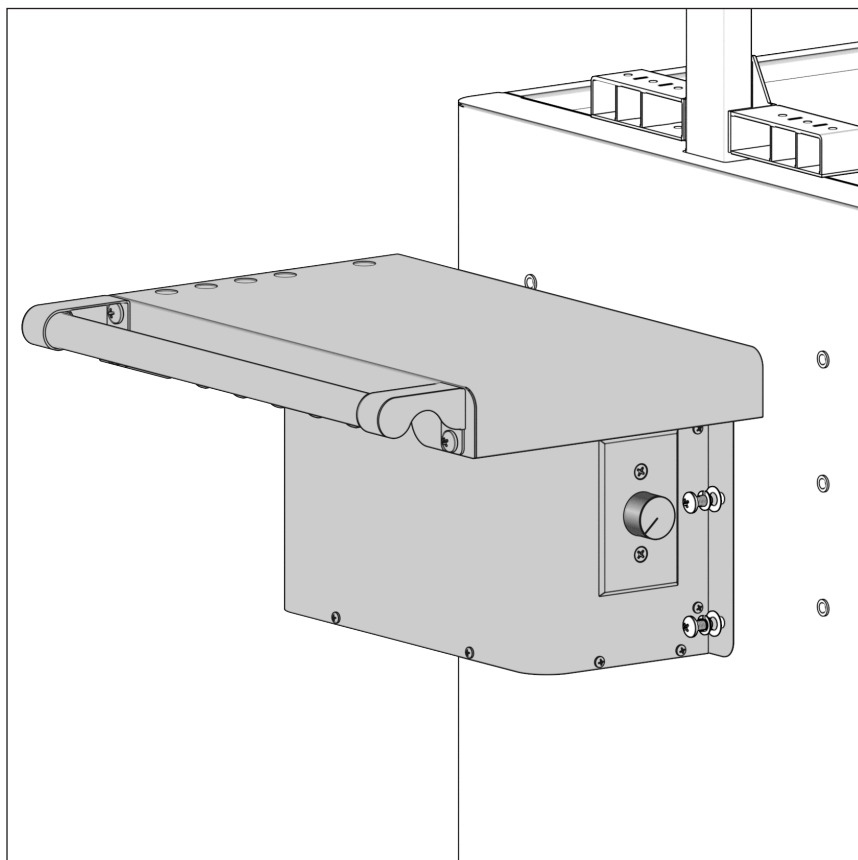
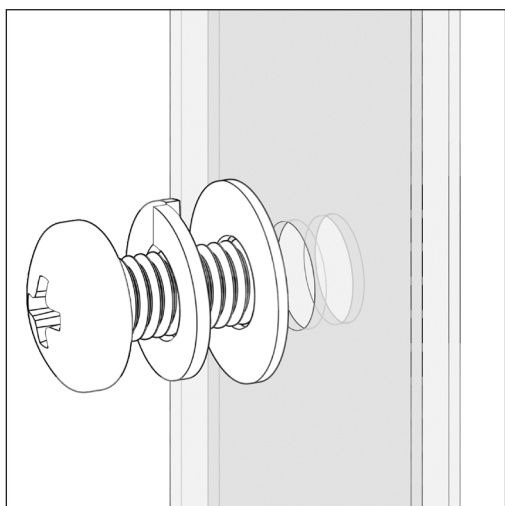
Install grate frame (9) to lift brackets using bolt assembly order.



## Step 8

## Install Side Shelf

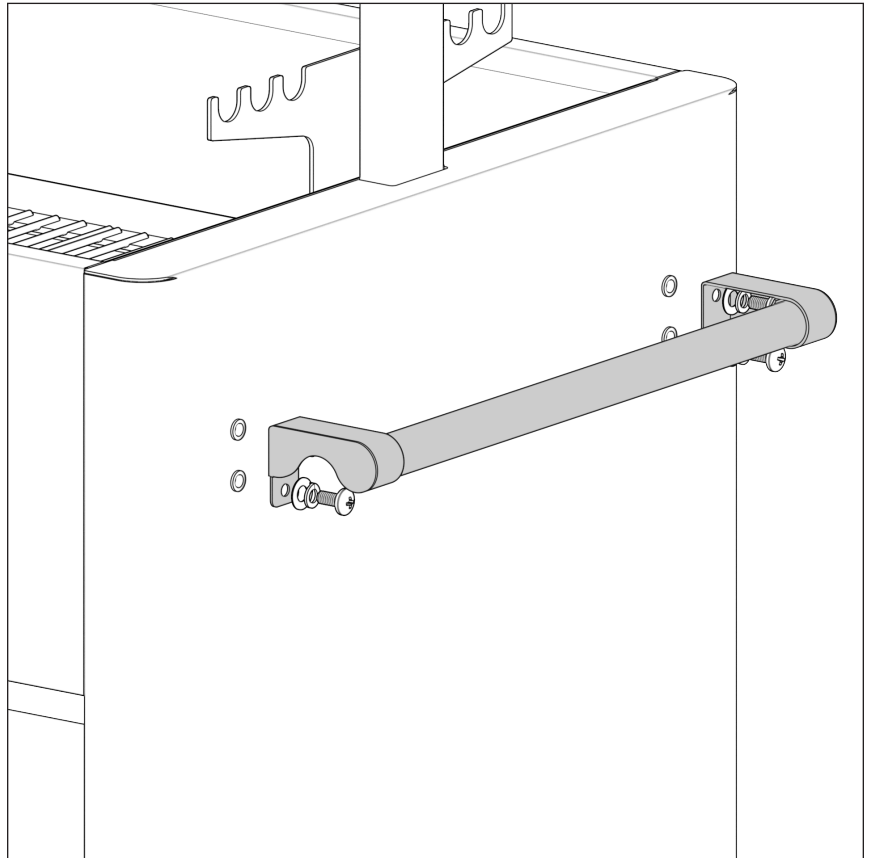
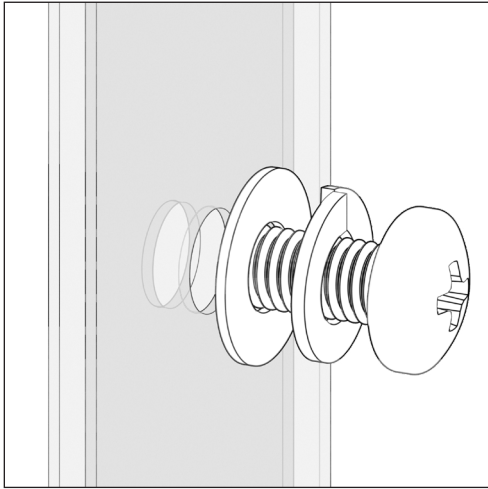
Attach side shelf (2) to grill body following bolt assembly order.



## Step 9

## Install Pull Bar Handle

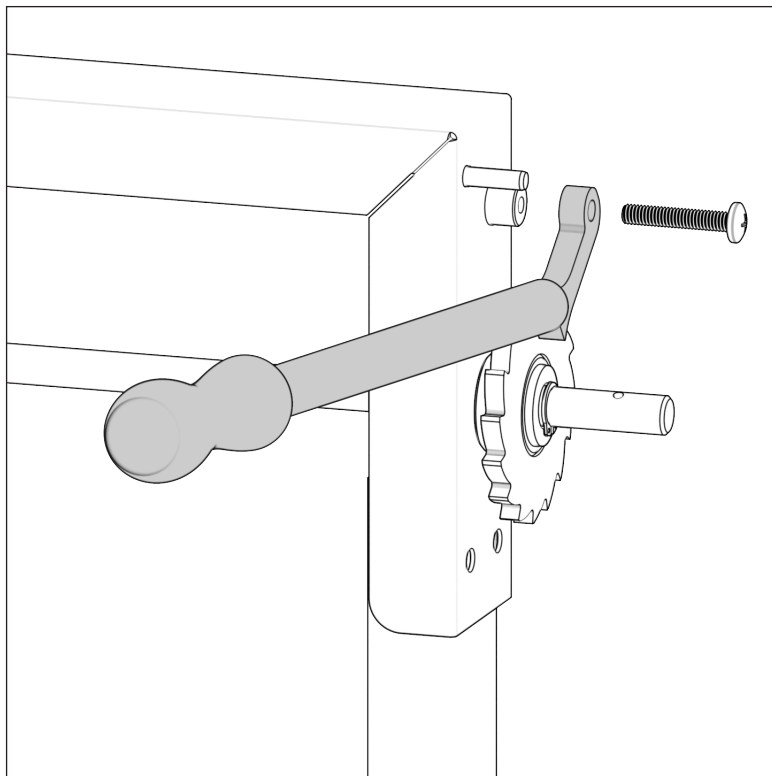
Attach pull bar handle (8) to grill body following bolt assembly order.



## Step 10

## Install Crank Wheel Brake

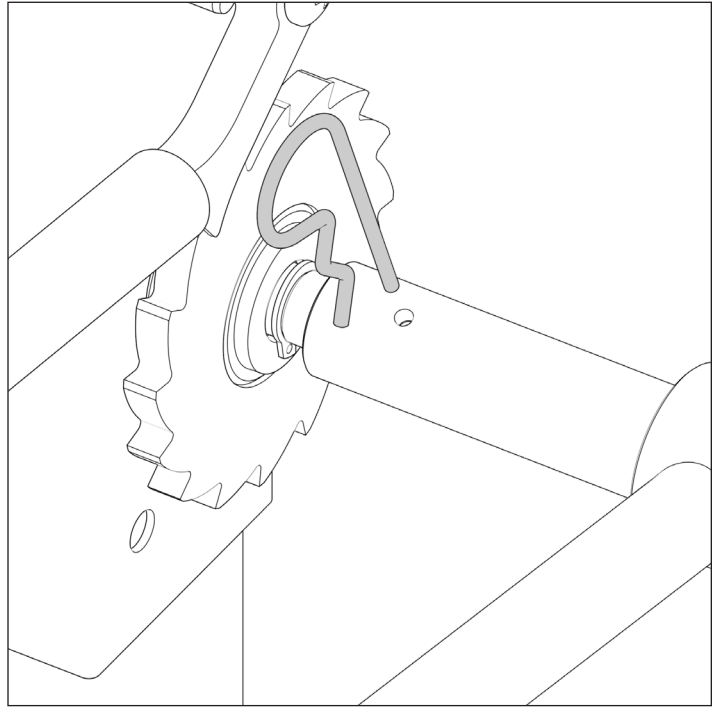
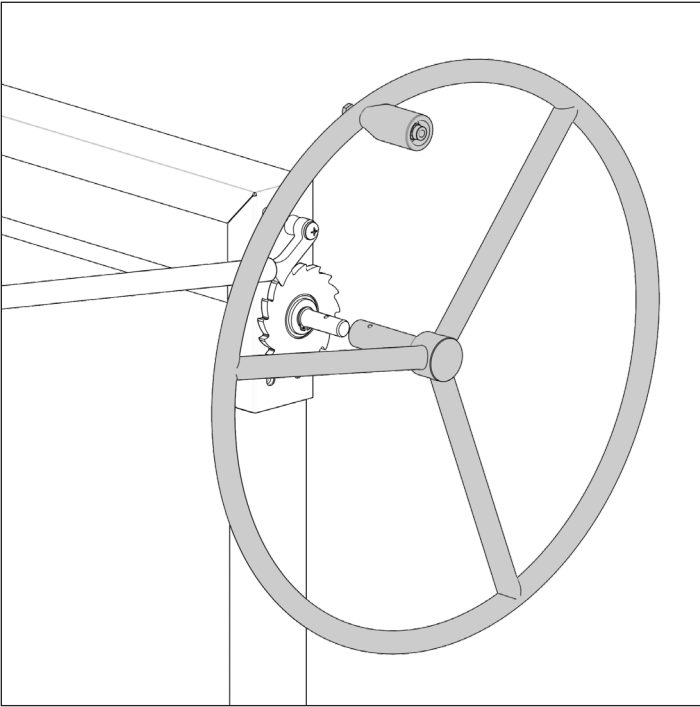
Install crank wheel brake (18) using long bolt.



## Step 11

## Install Crank Wheel

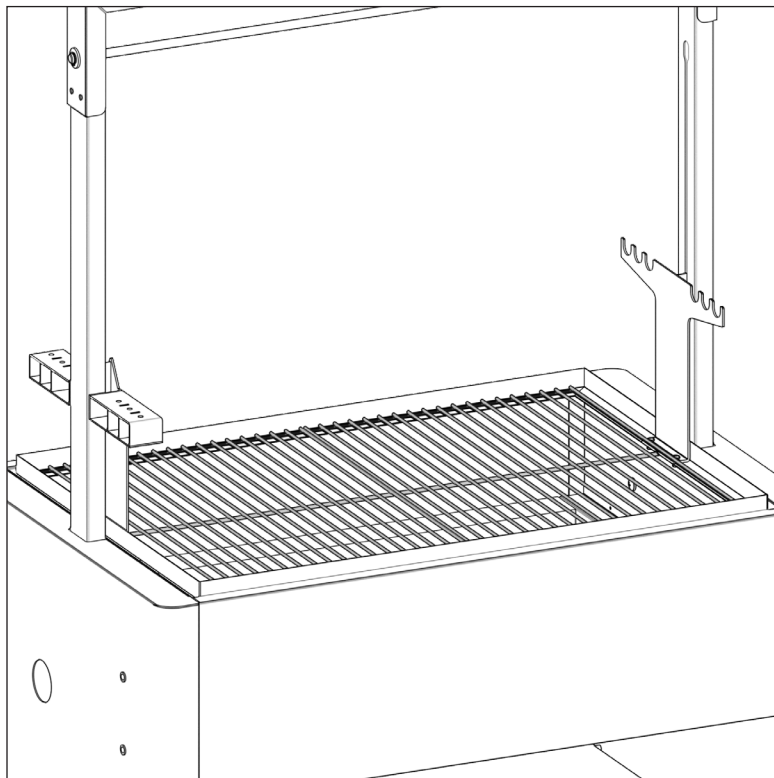
Attach crank wheel (19) using large metal pin.



## Step 12

## Install Cooking Grates

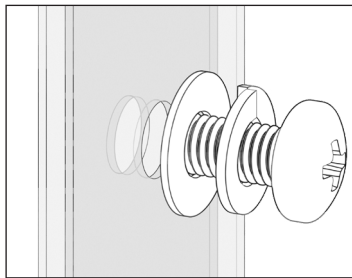
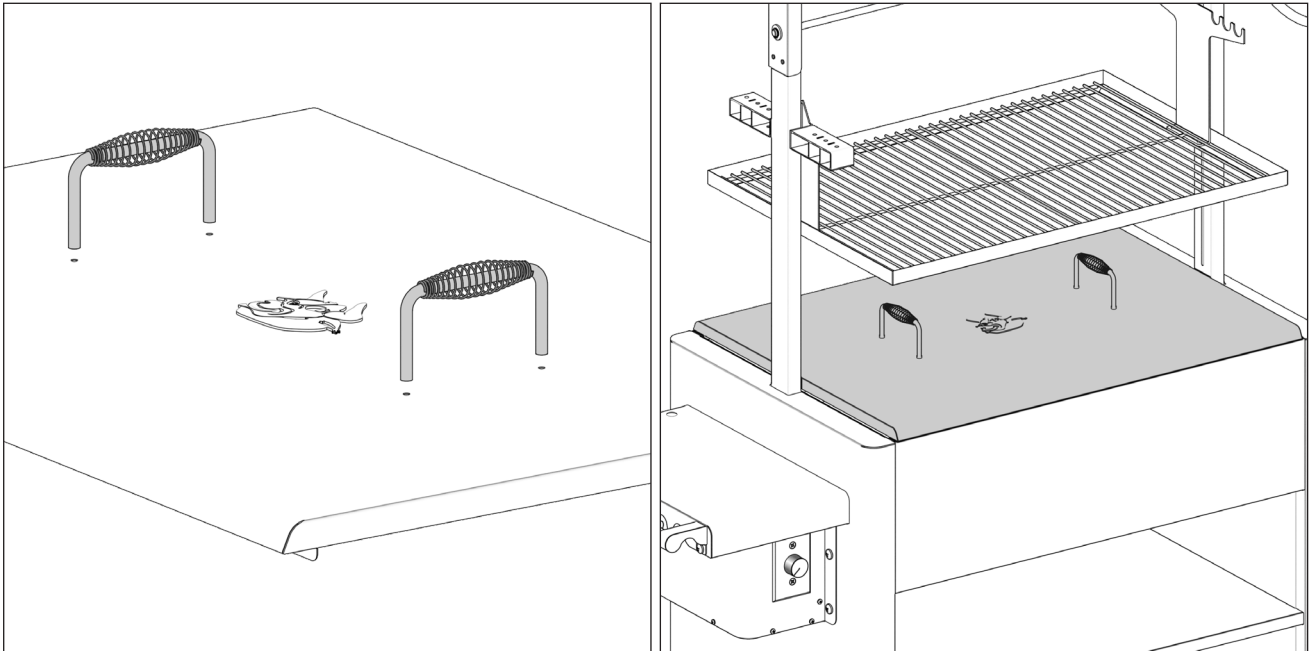
Install cooking grates (10) in grate frame (9).



## Step 13

## Install Lid Handles to Lid

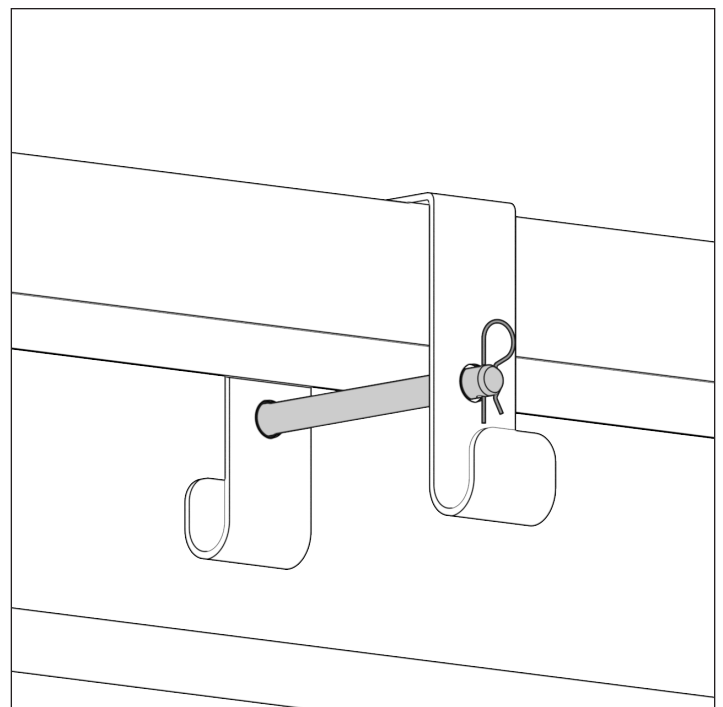
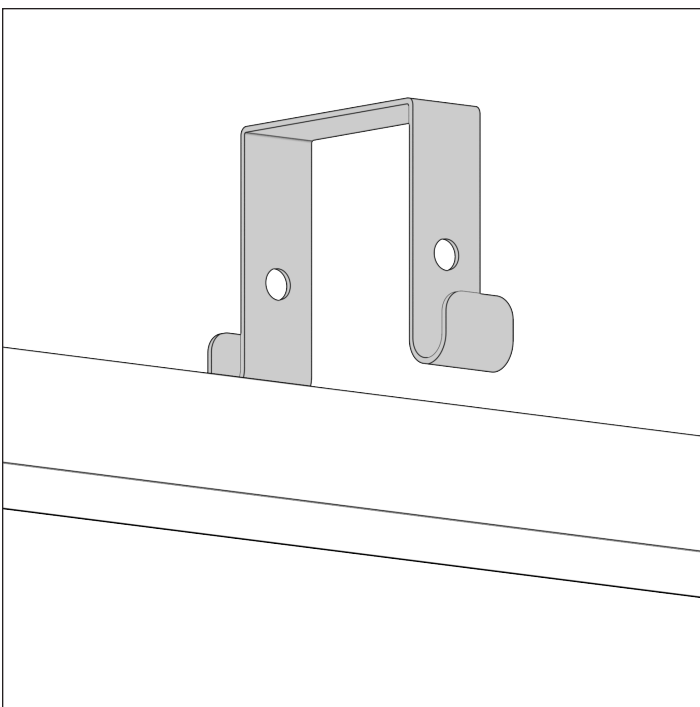
Attach lid handles (7) to lid (6) using pre-installed hardware.



## Step 14

## Install Hanging Hooks

Install hanging hooks (17) with small steel pins.

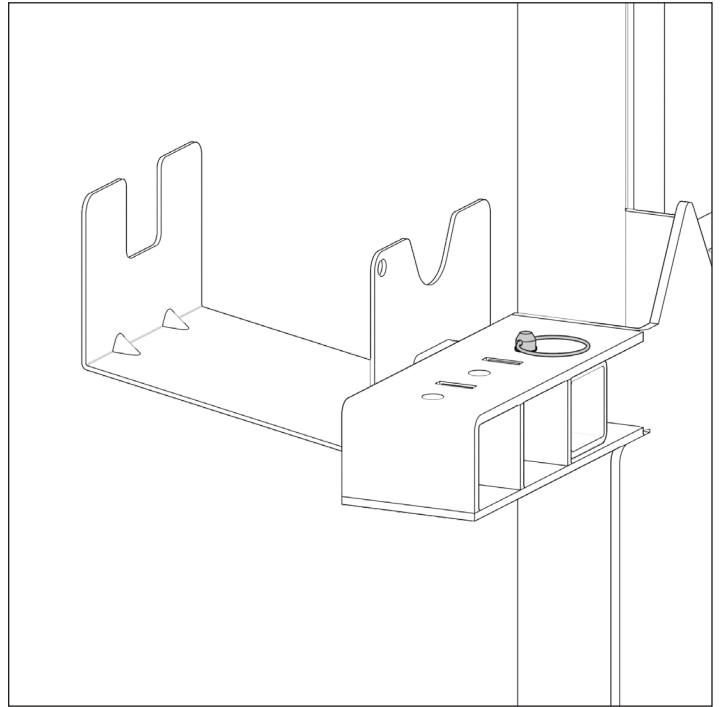
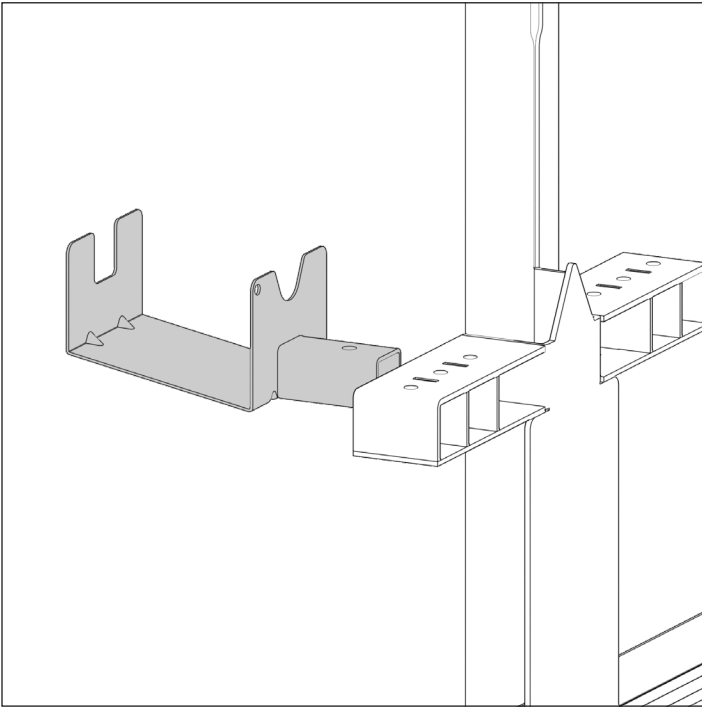


# Installing Rotisserie Attachment

## Step 1

### Install Hanging Hooks

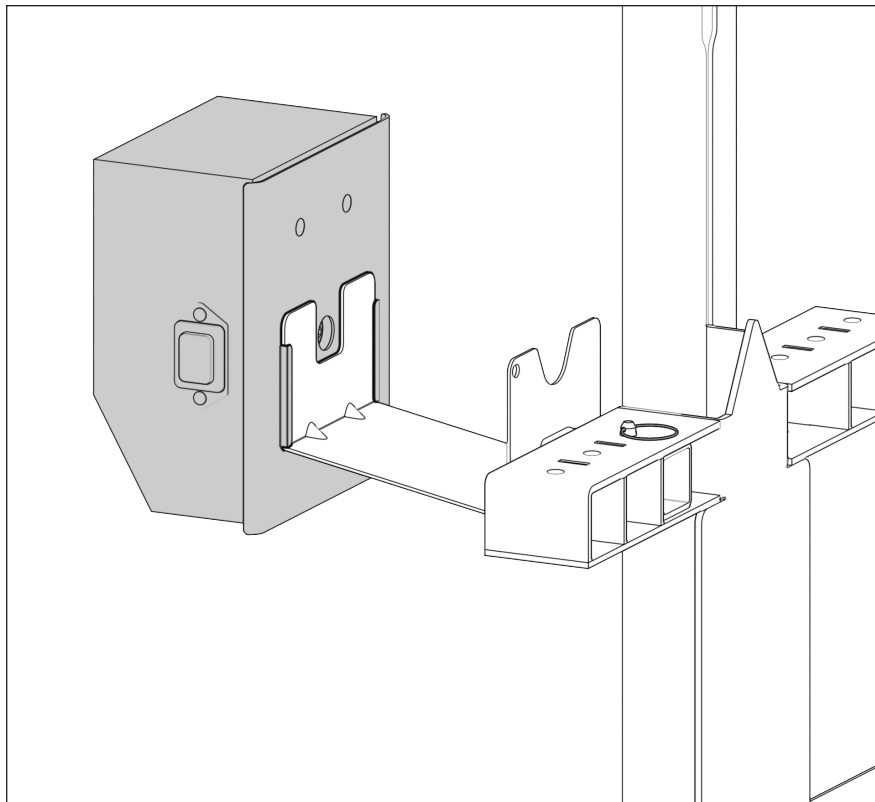
Slide motor mount (14) into left lift bracket and insert pull pin (20).



## Step 2

### Attach Rotisserie Motor

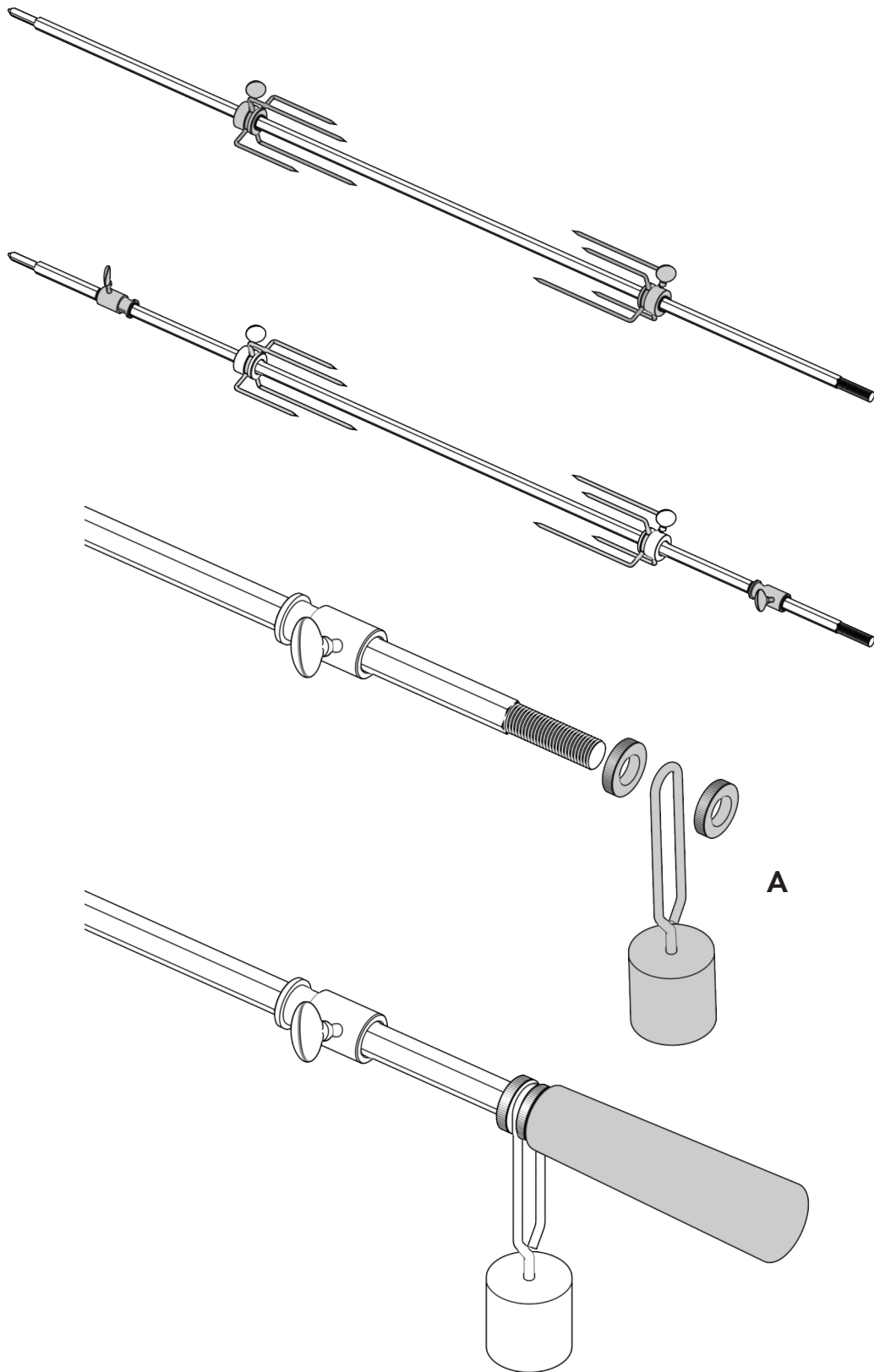
Slide rotisserie motor (13) onto the motor bracket (14).



### Step 3

## Assemble Spit Rod

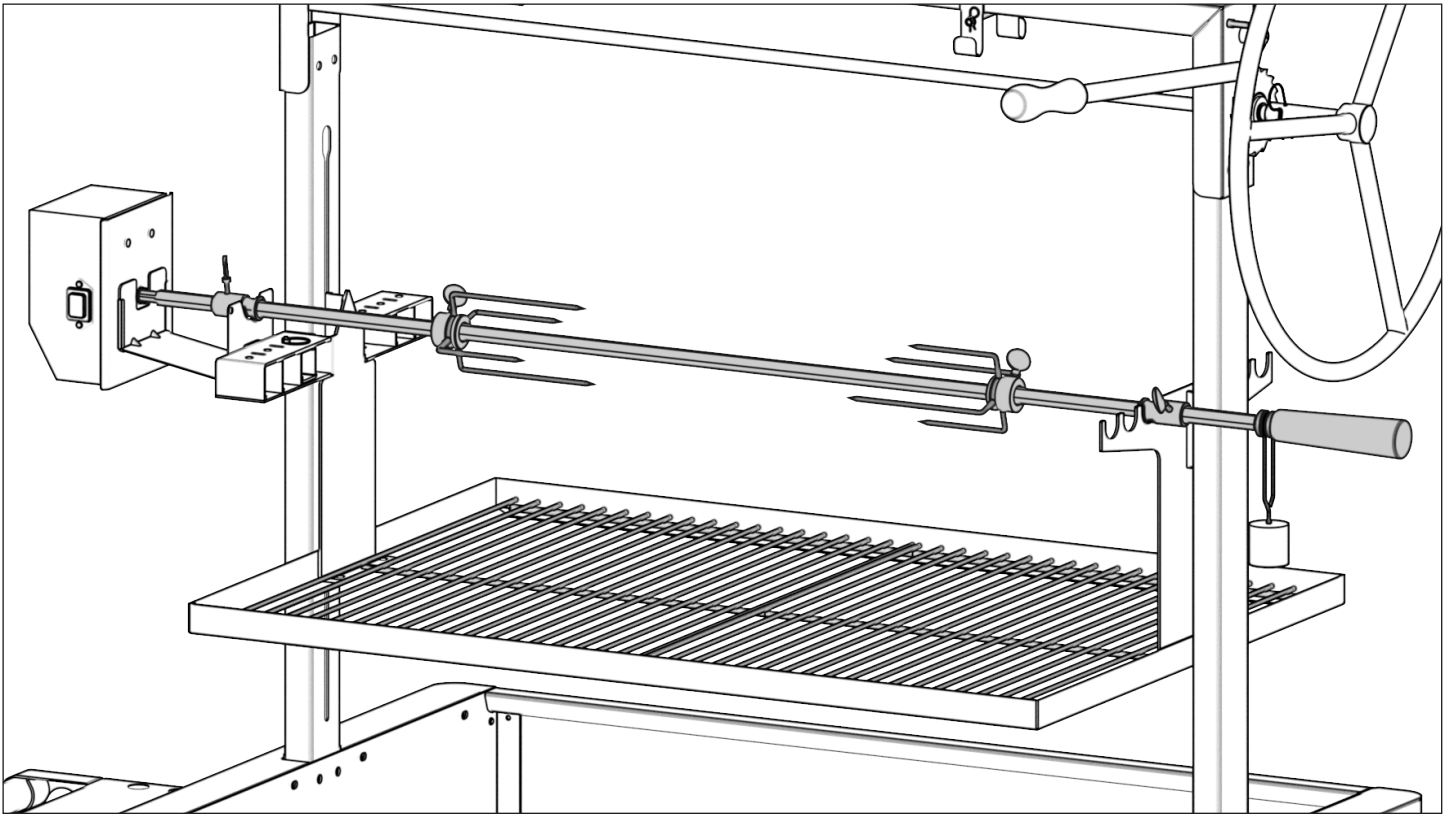
Assemble spit rod (16) starting with sliding on the rotisserie forks. Next, slide on the rod bushings so that they rest on the lift brackets, one on each end of the rod. Grab desired weight and assemble in order based on picture (A). Finally, screw on handle to finish spit rod.



## Step 4

## Mount Spit Rod

With assembled spit rod, insert tapered end into rotisserie motor.

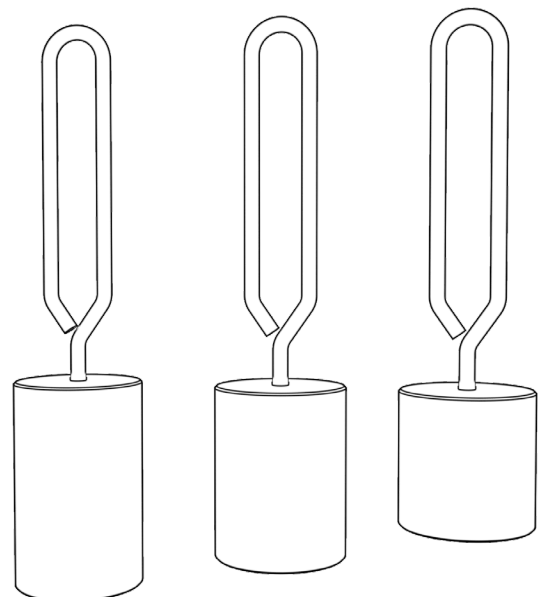


Reverse spit rod assembly order to add meat for cooking.

*Note: Be sure the bushings rest on the lift brackets to ensure the spit rod rotates smoothly.*

## Rotisserie Spit Rod Attachments

The WyldSide includes 4 spit forks and 3 counter balance weights: Large (11.2 oz), Medium (7.7 oz), Small (4.1 oz). You can remove the spit rod bushing and chrome locking washers to add these accessories onto your spit rod.



# Lighting Procedure

We recommend placing your preferred fuel in the cooking chamber and allowing a fire to fully burn before your first cook. This will act as a burn in for your grill. Below are a list of fuel burning and lighting methods for your WyldSide.

## Chimney Starter Method

Use hardwood chunks and light them in the chimney starter, just as you would charcoal.

## Teepee Method

Build a small teepee of kindling over a ball or twist of loosely crumpled newspaper and/or fire starter, leaving enough space in the front to insert a match. Build a larger teepee of sticks over the first teepee, again leaving a space in the front. Finally, build a third teepee of lump hardwood over the first two. Using a long match, light the newspaper.

## Log Cabin Method

Build a small box of kindling, as you would a log cabin, over a ball of loosely crumpled newspaper and/or fire starter. Build larger boxes of kindling, sticks, and split logs around it. Light the newspaper with a long match.

## Charcoal Method

Start with a mound of lit charcoals. Arrange your wood kindling first, then lump hardwood - on top.

## Tips, Tricks, and Temps

### Operating Blower Fan

When starting up your WyldSide, you'll want to turn the dial up on your blower fan to get a fire started quickly and efficiently. For a lower, more controlled flame, turn the dial down. This variable speed blower fan will allow you to adjust airflow on the fly for whatever size flame your meal may call for.

### Fuel Information

With the introduction of the WyldSide, we have entered the realm of cooking over a direct flame. This Argentina style grill can be used with charcoal, hardwood, and wood chunks, among many other different fuel sources. We recommend using lump hardwood for a more consistent burn.

### 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.
- Not all fuel is created equal; always use high quality fuel when cooking.
- Always store fuel in a dry area.
- Get to know your grill, keep good cooking notes. This will help with consistency.



## Tips, Tricks, and Temps

- Practice makes perfect.
- Always allow your meat to rest before serving.
- Always keep your cooking area clean.
- 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.
- 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 grates.
- Use an instant read thermometer 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 the possibility of your meat 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.

### 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 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.

### Maintenance & Cleaning

- Clean your cooking chamber after every cook to ensure proper airflow.
- Use a grill brush to clean your cooking grates after every cook to provide years of trouble free use from them.
- Use a mild soap and water to clean the exterior of your grill.
- If left in exposed area, keep your grill unplugged when not in use.
- Never let your fuel get wet.
- For a superior cleaning and shine, clean your grill's outside surfaces when completely cooled.

### Transportation and Storage

Ensure that the unit is cool. Remove the grates and make sure no unburnt fuel remains in the cooking chamber.

#### **Store in a dry, safe place.**

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.

# Warranty

This limited warranty covers the RT-A850 Wood Pellet Grill manufactured by “recteq, LLC.” The RT-A850 carries a 6-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, recteq, LLC’s obligation shall be limited to replacement of covered, failed components. Recteq will repair or replace parts returned to recteq, freight prepaid, if the part(s) are found by recteq to be defective upon examination. Recteq shall not be liable for transportation charges, labor costs, or export duties.
2. Recteq takes every precaution to utilize materials that retard rust including the use of high temperature paint and stainless steel where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond recteq’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 FOR ANY REASON.
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 recteq, 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 recteq 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 recteq does not authorize any person or representative to assume for recteq 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 recteq or an authorized recteq Distributor.

## Procedure for Warranty Service

Call recteq at **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.