

RTG3630G and RTG3630GSS

The Model RTG3630G and GSS has four rotating baskets with a motor and drip tray along with four burners, pilot light, Robertshaw gas valve, a pigtail hose with a regulator which in turn screws into a 40 pound propane tank.

LIGHTING INSTRUCTIONS

- 1) The gas regulator needs to be screwed into the propane tank and secured tightly.
- 2) Plug in gear motor power cord.
- 3) Open propane tank, open front door of the grill, push Robertshaw gas valve cream colored dial (should be in the OFF position) to the PILOT position hold for 20 seconds to one minute to let air out of the lines. While still holding the dial in, light the pilot light. Hold for 20 seconds after lighting the pilot. Let the dial out, if pilot light stays lit, turn dial to the ON position.
- 4) Turn thermostat to desired temperature. Recommended range is 300* – 350*F for most meat.
- 5) Turn on gear motor.
- 6) The RTG3630G and GSS also includes a smoke box in the back of the grill. Put woodchips in box. Most woodchips will smolder from heat of burners under the box. Lit charcoal may be needed as an extra heat source for smoking.

SHUT DOWN INSTRUCTIONS

- 1) To shut down the RTG3630G or GSS reverse lighting procedures. Shut off thermostat, turn Robertshaw gas valve to OFF position, and close propane tank.
- 2) Take meat out and turn off gear motor and unplug the power cord.