



TRAEGER[®]

WOOD PELLET GRILLS

COLD SMOKER BAC253

INSTRUCTION MANUAL



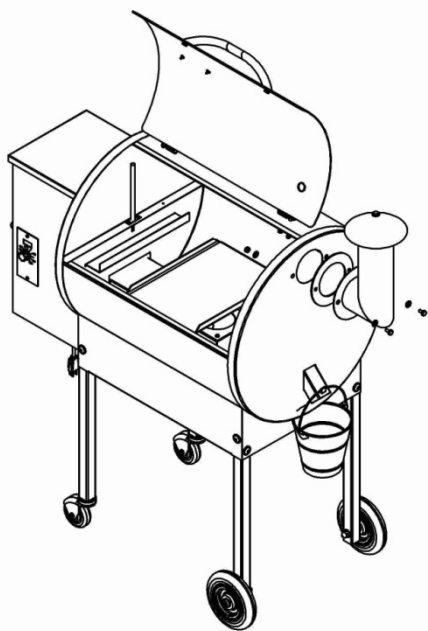
INTRODUCTION

Congratulations on your purchase of this Traeger Cold Smoker, Model BAC253. With proper setup, operation, and maintenance, the cold smoker will provide you with a smoking chamber and a warming area to further enhance the Traeger grilling experience for years to come.

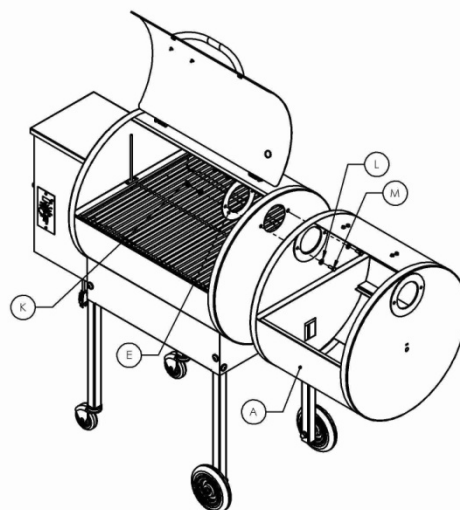
Tools required for installation: 2 each 7/16 wrench or sockets.

Installation instructions: 2 people are required for installation.

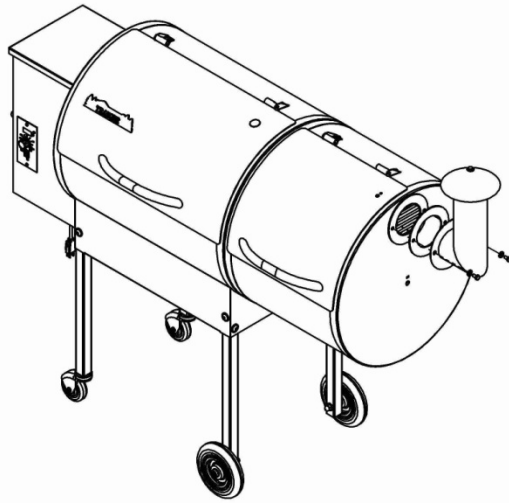
1. Remove the grease bucket before installing the cold smoker.
2. Remove the smoke stack from the barbecue by loosening the 1/4-20 bolts and nuts and keep all the parts together to be remounted on the cold smoker after assembly is complete. (See Detail A)
3. Insert the cold smoker body onto the barbecue and insert cutout provided over the grease drain tube on the barbecue and align the round holes at the top of both units. (See Detail B)
4. Insert Bolt (K) into Washer (L) and into spacer (E) then through the holes provided in the barbecue and cold smoker. Secure using a Washer (L) and Nut (M). Repeat process on other hole. (See Detail B)
5. Reinstall the smoke stack to the cold smoker using hardware supplied. The cold smoker comes with an extra flue pipe gasket if needed. (See Detail C)
6. Insert grease bucket by opening the damper located at the bottom of the cold smoker.
7. Remove the retaining nut from the Dome Thermostat. Then insert the Dome Thermostat into hole provided in the side of the cold smoker. Secure using the nut. (See Detail D)
8. Insert the Porcelain grill bottom into the grill and center on lower grill supports. (See Detail D)
9. Insert Porcelain grill Top onto the upper supports. (See Detail D)



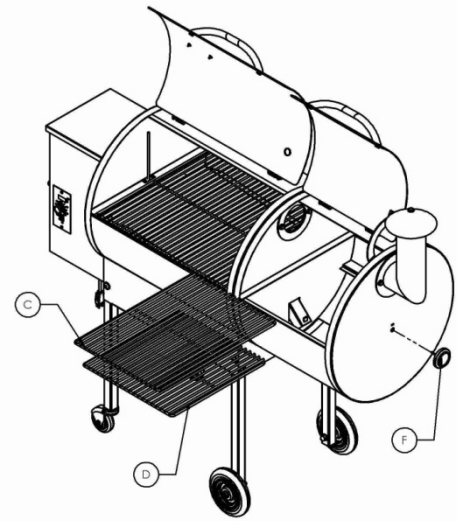
DETAIL A



DETAIL B



DETAIL C



DETAIL D

OPERATION

The Cold Smoker/ Warmer will be heated by the BBQ that the unit is attached to. The temperature inside the Smoker/Warmer will be directly proportional to the set point temperature that the BBQ is set for.

The Smoker/Warmer comes with an adjustable damper to help regulate the temperature inside the unit. Opening the damper more will allow cooler ambient air to enter the chamber thus lowering the temperature inside the Smoker/Warmer. Closing the damper will in turn make the temperature rise inside the Smoker/Warmer. These temperatures will also be affected by the ambient temperature that the unit is placed into.

Cold Smoking:

Set the set point of the barbecue to the smoke setting then adjust the damper until the desired temperature is reached according to the dome thermometer installed on the side of the unit.

Warming:

Set the set point of the barbecue for the desired temperature for what you are cooking and close the damper until the desired temperature is reached according to the dome thermometer on the side of the unit. Place food that you would like to keep warm on the upper or lower grills provided.

PARTS LIST

ITEM#	DESCRIPTION	PART#	QTY	ITEM#	DESCRIPTION	PART#	QTY
A	Cold Smoker Frame Assy	SUB100	1	H	Damper Part 2	BCA386	2
B	Door Assembly	SUB287	1	I	Damper part 1	BCA385	2
C	Porcelain Grill Top	HDW024	1	J	Screw 8-32 x .50 PPHD	HDW117	4
D	Porcelain Grill Bottom	HDW025	1	K	Nut ¼-20 Hex Zinc	HDW123	2
E	Spacer	FCA102	1	L	Washer .250 Flat	HDW130	4
F	Dome Thermometer	BAC316	1	M	Bolt ¼-20 x .750	HDW004	2
G	Damper Cold Smoker	BCA386	1	N	Flue Pipe Gasket	INS145	1

