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Traeger hot rod fuse location

Hi, I'm Chris I started PelHeat.com back in 2007. If you are having trouble with baking your Traeger tablets there are a variety of potential problems/errors that can cause problems. If your grill is light but does not maintain the correct setting temperature, it can be a problem with RTD temperature sensor or even Traegers panel. But what if your Baked Traeger tablets don't turn on or fire up at all? Well, if we guess your dashboard lights up there are three potential causes for Traeger not to fire up, auger engines, induction fans or hot bar combustion have failed. Lets once again guess you have the tablets eaten in the burning pot and you can hear the touch fan. This, therefore, means that the faulty ingredients are igniter hot bars on your Traeger baked tablets. As you'll see after watching the video below changing/replacing the hot rod igniter on a Traeger grill is pretty simple: Photos - Amazon Disclaimer: Hey! By the way, any links on this page lead to products on Amazon or other sites that are affiliate links and I earn a commission if you make a purchase. So with this post, I'll refer to the official method from Traeger on how to replace the hot rod igniter on a baking stick. However, I will also include a more detailed amateur video showing whats of it as to finish this work on a practically used baked tablets. I will also discuss the reasons why a hot rod igniter may fail. How to change a Hot Rod Igniter Traeger so as described above in the introduction to this post. First, you must determine that other elements of the Traeger oven are functioning correctly. Therefore, when you turn on the grill, you can hear the induction fan working together with the tablet feed drill. Therefore you have fuel and air for the fire to get going. However, you also need to check your wood tablets have not gone bad. If they have absorbed moisture they will struggle to shoot, even if burning your hot bar is working perfectly. Before you dismantle your Traeger tablet oven, you need to assess if the hot rod igniter is where the real problem lies: Photos - Amazon Now if your panel is not turned on at all, while it may be faulty it is also simply possible that the fuse on the back of the panel has blown. You will notice in the picture above of the hot bar igniter kit many suppliers also offer a cylindrical fuse spare. I'll write a separate post soon on how to change this fuse and troubleshoot the lack of energy to bake your Traeger. However, to continue with this post on how to change the hot bar igniter, let's guess your panel, auger feed and touch are far working and the problem is a failure / fault fire the hot bar. Before you continue dismantling your baked tablets as shown in the video below, you must unplug your grill from the power store. Official traeger guide on The first Hot Rod Igniter Video I would like to refer to is official advice from Traeger on how to safely dismantle baked tablets and replace hot rods. Now, I would encourage you to watch this video. However, I've also included what I think is a better video below from a Traeger owner. Why? Well, the Traeger video shows the alternative on a brand new grill. However, you will be replacing the hot bar on a used grill that brings in other issues/challenges as you will see. Something you will want to do is clean your baked tablets before you start this work. Vacuum the bottom of the grill and burn the pot. As well as emptying the funnel. Traeger official tutorial on how to replace the hot rod igniter: Video - Traegergrills.com I'll just quickly run through different steps during the official Traeger process on how to replace the hot bar igniter as shown in the video above: Draw baked Traeger tablets from the mains. Empty the funnel and remove the panel. Remove and remove the body of the funnel. Cut the zip cable and disconnect the RTD wire (white wire). Remove the baking tray, dripping pan and deflect the heat/baffle tray. Use a 1/4 driver and remove the 4 particles kept in the firepot. Loosen the hot rod screw, but do not remove it. Slide the hot bar out of the burning pot and remove it. Insert the new hot bar through the hole on the side of the grill. Reassemble the steps above to the contrary. The official Traeger video is completely complete and does a reasonable job of showing how to remove the old hot bar and insert the new one. However, as I have said before, on the fact its baking/used will likely not be that simple. So I've included a video below that I think better reflects the more likely experience you'll have when it comes to changing your hot bar igniter. This video shows what the state of your fire pot and burning hot bar will most likely look like. With fire tablets, the burning temperature in the center of the fire (around the hot rod igniter) is about a thousand degrees. Therefore, over time, this very high combustion temperature turns metal and the burner can become fragile and fragile. So is the pot of fire. The firepot's bottom overtime will corrode through. Therefore, when some Traeger owners change the hot bar burner, they also replace the fire cooker at the same time. Some suppliers offer a bunch of a new Traeger fire pot and hot bar igniter: Photos - Amazon Conclusion on Traeger Hot Rod Igniter Alternative As stated above, before you start banding down your Traeger baked tablets to replace the hot bar igniter, you need to make sure it's not auger food that doesn't work or touch fans. While igniter hot bar is obviously crucial for the fire to start is a steady supply of tablets and air to ignite to get After doing a little more research in the forum owner Traeger is not appearing that some people are replacing the hot bar igniter without removing the funnel. They are recording the new hot bar so that the old ones RTD leads before they remove it. Therefore, when they pull out the new old igniter is made through. This is not a bad idea, but just be careful. If you feel the newly trapped igniter doesn't pull as hard as you can to spoil it. That's it, thanks for reading and I hope you find this post useful. If you're curious about the best barbecue barbecue tablets currently on the market or how Traeger grill tablets are made here are just a few of my other posts. There are a lot more posts in my wood baking/smoking guide. Enjoy © Click here to sign up for a free email guide on grill pellets/smokers (one email per week) link to Camp Chef vs Grilla Grills 2021 - Pellet Grill Compare link to Camp Chef vs Z Grills 2021 - Pellet Grill Compare I Love My Lil' Tex Traeger Grill. This is great, stirring out delicious meaty meals time and time again. It's getting on for years, and after this latest winter, it seems the grill has smoked its last brisket. It won't turn on, and I wasn't sure what to do. Thankfully, I've got it working again – but it definitely takes some trial and error, so I'd like to share my problem handling process with anyone else who thinks they may have killed their beloved smoker. First thing first, a little bit about how that works. In fact, there are only three electronic ingredients to this grill: AUGER, HOT ROD, and FAN. AUGER transports the tablets from the funnel into the combustion chamber. HOT BAR introduces heat in the combustion chamber necessary to burn the tablets. FAN pulls air from underneath the funnel and forces it into Traeger's main chamber, circulating air and encouraging the tablets to burn properly. These three components are controlled by the CONTROLLER, which is a small panel with switches and knobs on the front of the funnel. The device is also connected to the temperature sensor in the main compartment. Using feedback from the temperature sensor, the controller adds more tablets to maintain the selected temperature. Controllers, fans and engines for the auger are all located underneath the funnel. They can be accessed by removing the protective cover at the bottom of the funnel, or by removing the controller from the front of the funnel. All the screws used to keep these items in place are identical, so don't worry about mixing them up. In my case, none of this worked. I wanted to flip the switch and set it to smoke but nothing would happen - no lights on the digital readout, no whirring of fans, nada. He died like a nail. This is how I fixed Step one: Check the power cable with computer problems, my first I always are you trying to turn it off and on again? My wife hates it when I ask her this, but the reality is that with a lot of electronics, rebooting often solves the problem. So I always start with this approach regardless of the complexity of electronics, power checking and re-seat plugging. Additionally, sometimes power outlets fail. It happens. Try unplugging the grill and plugging in something else, like a lamp. I have a special socket test for the purpose of ensuring that the wiring is correct and the store is working. If other things don't work in that socket, then you should investigate the socket - make sure the breaker doesn't stumble indoors, and if it's the GFCI socket that the inner breaker (or any upstream breakers in the circuit) are reset. When the socket is confirmed to be active, try plugging the grill back in. Maybe it just wasn't sitting right before? Give it a shot. If the controller still does not turn on the power and nothing else seems to spray into life then we can narrow the source of the problem into one of three things: The internal breaker is tripped in the grill. The controller has been compromised. The power cable has an internal error. Work in the most likely order and try to figure this out. Step two: Check the fuse inside the grill the folks at Traeger were smart enough to include a fuse to protect the controller in case of a power problem. The fuse is located on the back of the panel. In older models, the fuse is contained in a black cylindrical container placed vertically at the bottom left of the panel. It can be accessed by removing the plastic cap and pulling the fuse out. With newer models, the fuse is in the same common position but it is horizontally aligned on the board. Housing also allows you to visually inspect the fuse, and should have a handily strapped widget to the head of the housing. If in both situations the fuse appears tripped (will see some residue of black smoke inside the glass jar or other damage) then it needs to be replaced before the grill will work. NOTE: With the old model, I couldn't get the fuse out of the housing without breaking the welded connection between the fuse and the board itself. Be careful, and if you have an old style board consider replacing the whole thing anyway. Step three: Visually check the cable While we are here, give the cables a quicker way. And honestly, if you're still confused at this point, you'll need to get all of them accessible anyway to replace the controller. They should be zipped in a bundle just to the right of the controller underneath the funnel and accessible from the out-out controller. Theoretically, these need to be protected grill underneath the funnel, but bugs and other creatures may have found their way inside. You may need to cut the zip ties to get the cables out for inspection. Be sure not to cut plastic insulation around cables, and DON'T pull on them with a lot of force! If they still look good then let's move on to replacing the controller. Step four: Replace the controller There is some good news and some bad news here. The bad news is that this could be one of the more expensive parts to replace on the grill. This is the whole brain of activity, after all - if this does not work then nothing works. On their website, Traeger offers this section for about \$100. The good news is that this section is somewhat popular among traeger knock-offs, and there are a good number of aftermarket providers available. I bought this specific replacement controller for about \$40. Be aware that this may disable your warranty, but in my case baking was over three years old and no longer gets their warranty. While you are replacing the controller, there is also the option to go with something a little more fancy. There are options available with temperature probes built into the controller that will cook your meat to the perfect temperature each time. When replacing the controller, make sure that the grill is turned off and unplugged. One at a time, remove each of the three pairs of cables from the old controller and install them in the new one. NOTE that connections are keyed (meaning they only fit one way) and there is a tab that keeps them from being uncoupled. You may need to grab a pair of pliers and pull the plug of the old controller out of the cable plug to make it release. Once completed, you'll need a screwdriver to unplug the temperature probes from the old controller and install them on the new controller. Remove them one at a time so that they go into the same position on the new controller. With the new controller installed, plug the grill back in and try to turn it on. Step five (?) At this stage my grill starts working again. If your cutter still doesn't work, try the following fix: Check the circuit breaker to see if it's tripped. This may point to a number of other problems, and you may need to consult a specialist. Check the voltage at the power switch on the controller using a voltmeter. If it does not get any power then the power cable may be damaged and need replacing. Good luck! Lucky!

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