

UK



NBE *BBQ* PELLET SYSTEM

RTB - ready to burn

Wood Pellet Grill

The RTB logo is positioned at the bottom center of the image. It features the letters 'RTB' in a bold, black, sans-serif font, with a stylized flame integrated into the letter 'T'. The logo is set against a dark red, shield-shaped background with a dotted border. The entire logo is superimposed on a circular area that shows a close-up of a wood pellet grill with glowing embers and flames.

Dear Customer,

Thank you for purchasing this NBE product which is designed and manufactured in Denmark according to the highest standards in the EU. In order for you to get the most out of your product, we strongly recommend that you carefully read this manual prior to operating the grill.

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WARNINGS

IMPORTANT SAFETY INFORMATION! PLEASE READ ALL PRIOR TO INSTALLATION AND USE.

DANGER, WARNING and **CAUTION** are used throughout this manual for marking particularly important information and instructions. Read and follow these instructions to avoid injury to yourself, others, or the equipment.

The signal words are defined below:

DANGER: Marks a hazardous situation where if not taken into account, could result in death or serious injury.

WARNING: Indicates a hazardous situation where if not taken into account can cause death or serious injury.

CAUTION: Indicates a hazardous situation where if not taken into account it can cause minor or moderate injuries.

Installation and assembly of the grill:

WARNING: This grill is not intended to be installed in vehicles or on boats.

WARNING: This grill must not be built into any other construction.

WARNING: Use only the grill if all parts are in place and the grill is properly assembled

DANGER: Only use the grill outdoors in well-ventilated areas. It must therefore not be used in garages, buildings, tents, covered passages or under flammable constructions.

DANGER: Do not use charcoal, briquettes, or any other fuel in the grill.

WARNING: Use this grill only as described in this manual. Improper use may result in fire, electric shock or injury.

WARNING: Only connect this appliance to a grounded electrical outlet. Do not use plug adapters.

WARNING: The appliance must be powered by a residual current device (RCD) with a standard residual operating current not exceeding 30 mA.

WARNING: Do not operate the unit if the outlet is damaged.

WARNING: Always grasp the plug itself when removing it from the wall outlet. Avoid pulling the cord.

WARNING: Keep the barbecue area free of flammable vapors and liquids, such as water, petrol, spirits or the like and flammable / flammable materials.

WARNING: Should a grease fire occur, close the lid, turn off the grill on the on / off button and unplug the grill from the socket. Leave the lid closed until the fire has gone out. Do not use liquids to extinguish the fire.

WARNING: Parts of the grill may be very hot. Be sure to keep children and pets at a safe distance from the grill.

WARNING: Drinking alcohol, medication and euphoric agents may impair the ability of the user to assemble, move, store and use the grill in a correct and safe manner.

WARNING: The grill must always be supervised during heating and use. Exercise caution when you use this grill. The entire grill box becomes warm when the grill is in use.

WARNINGS

WARNING: Do not move the grill when in use.

WARNING: Keep electrical wires away from hot surfaces. Follow the instructions for wiring.

WARNING: Place the power cord away from busy areas. Make sure the wire is placed so you do not risk pulling it or stumbling over it.

WARNING: Regularly check the power cord and plug for signs of damage. Do not use the product if the cord or plug is damaged.

WARNING: Do not spray liquid into the grill as this may cause electric shock.

WARNING: The grill should be on a flat surface.

CAUTION: Before connecting the grill, check that the supply voltage corresponds to that of the power supply nominal voltage indicated on the label on the device.

CAUTION: This grill is intended for private outdoor use only. It must not be used indoors or for commercial cooking. The grill must not be used as a heater.

CAUTION: Do not use this grill in vehicles or boats or in places where they are stored.

CAUTION: Allow the grill to cool before moving, cleaning or storing it.

CAUTION: The grill must be cooled down before covering.

WARNING: Risk of injury! The temperature sensors are very pointed. Be careful when handling them.

WARNING: Risk of burns! Handling hot temperature sensors without having proper hand protection can cause serious burns. Always wear protective gloves when using this product to avoid getting burned.

INTENDED USE:

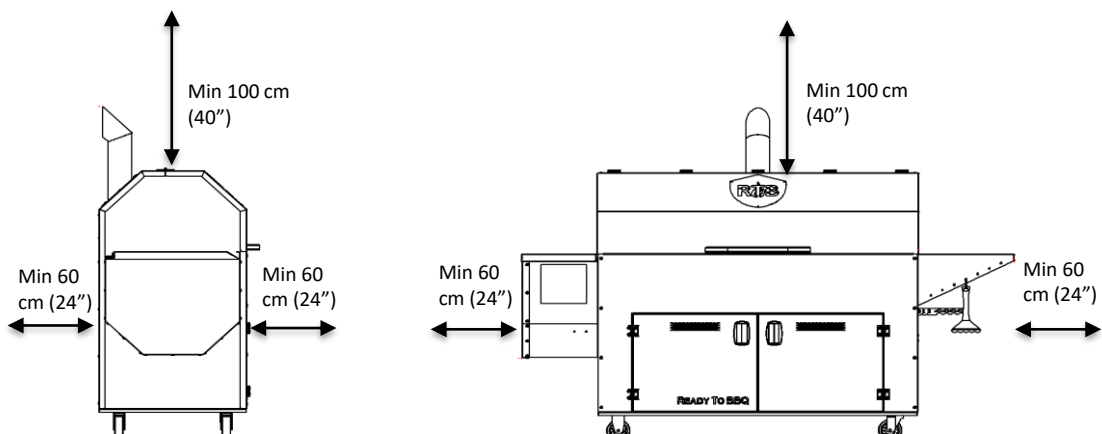
This appliance is intended for outdoor grilling and users must comply with all safety regulations and guidelines described in this user guide. Failure to do so may result in damage and or injury.

The manufacturer or dealer cannot be held liable for any damages caused by improper use.

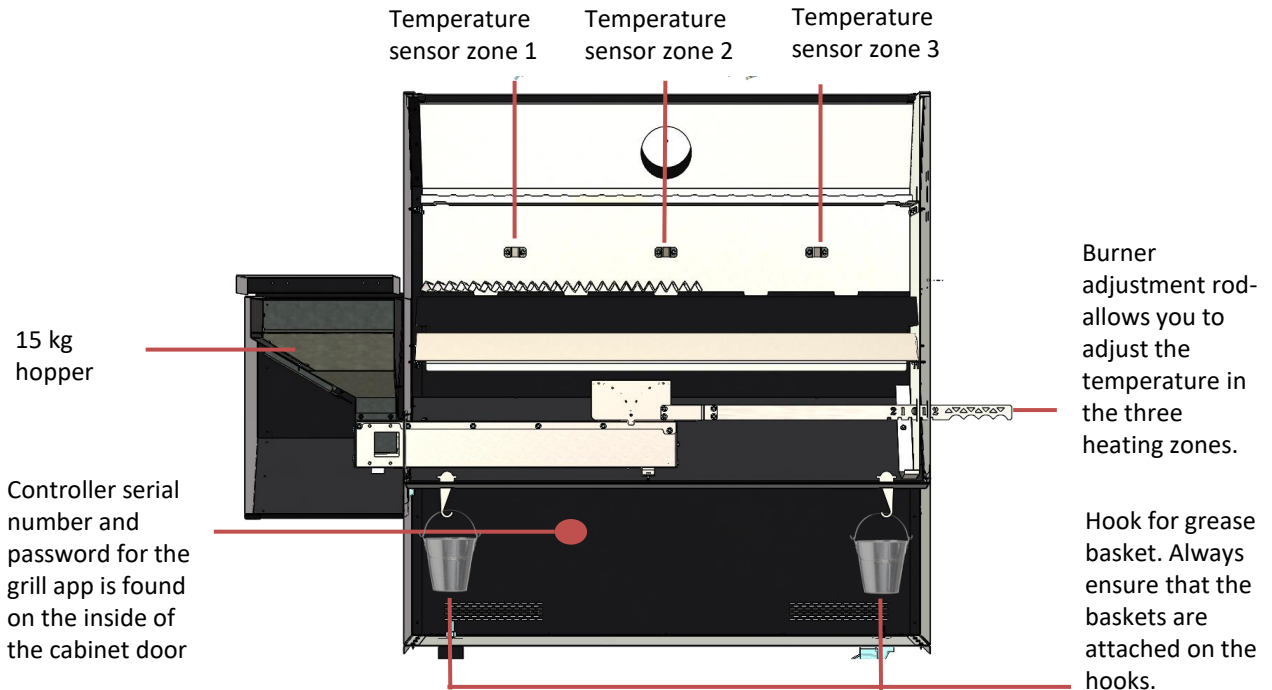
WARNING: The device should not be used by children or persons with reduced physical, sensory or mental abilities.

CLEARANCES:

WARNING: It is important to maintain sufficient clearances from combustible material during the operation of the grill. Maintain a minimum of 100 cm (40") distance from the top lid of the grill to any overhead material and a minimum clearance distance of 60 cm (24") from the sides, back, and front of the grill.



TECHNICAL DATA: GRILL

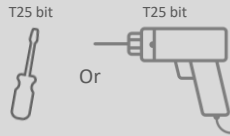


Model	Tokyo	Jakarta	Seoul
Power	1-12kWh	1-10kWh	1-8kWh
Grill surface area (2 –levels)	10400cm2	8000cm2	5600cm2
Grill area bottom	130x60cm	100x60cm	70x60cm
Grill areal top	130x20cm	100x20cm	70x20cm
Temperature range	40-300°C	40-300°C	40-300°C
Digital temperature control	Yes	Yes	Yes
Meat temperature sensor connections	2	2	2
Temperature zones	3	3	3
Grease buckets	2	2	2
Burner adjustment rod	✓	✓	✓
Double insulated	✓	✓	✓
Stainless steel grate	✓	✓	✓
Stainless steel interior lining	✓	✓	✓
Hopper capacity	15kg	15kg	15kg
Height x width x depth	125x205x60cm	125x175x60cm	125x145x60cm
Weight	140kg	120kg	100kg
Connection 230V & 110V models	230V / 50Hz 110V/60 Hz	230V / 50Hz 110V/60 Hz	230V / 50Hz 110V/60 Hz
Power consumption during operation	40W	35W	30W
Power consumption during startup (2-3min)	300W	300W	300W

ASSEMBLY



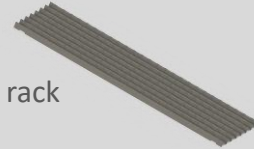
Required tools:



- 1 x grill assembly



- 1 x top rack



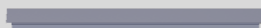
- 1 x burner head w/ adjustment rod



- 11 x T25 10mm screws (for side table and chimney)



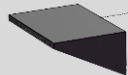
- 1 x burner deflection plate



- 1 x Grill scraper



- 1 x side table



- 2 x meat temp. sensors



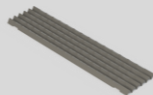
- 1 x chimney pipe



- 1 x power cable



- Bottom rack plates:
Seoul: 5 pc
Jakarta: 7 pc
Tokyo: 9 pc



- 5 x tool hooks



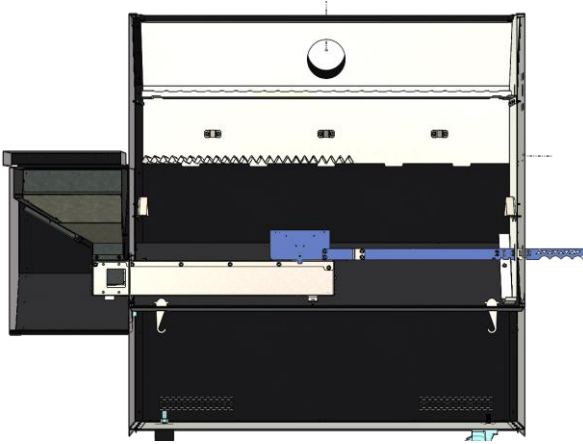
- 2 x grease buckets



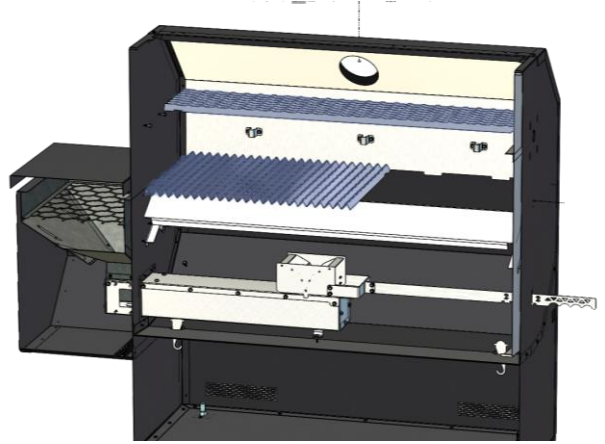
Please check box contents for all parts. Contact your local dealer if any parts are missing.

ASSEMBLY

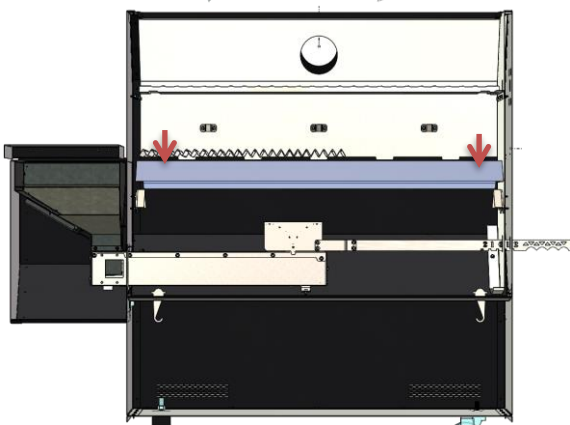
1. Thread the *adjustment rod* through the side opening of the grill and ensure that the burner head is resting securely above the burner.



3. Install the top and bottom level grill grates



2. Ensure that the burner *deflection plate* is securely lowered on the attachment brackets



4. Attach the side table and chimney pipe with the accompanying screws (T25).



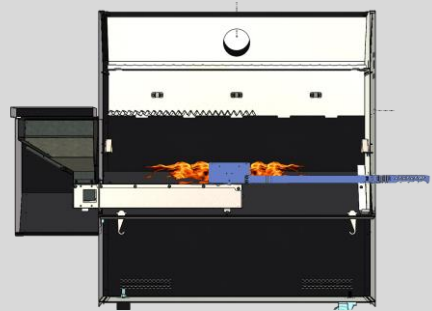
OPERATING THE BURNER ADJUSTMENT ROD:

Heating Zone Control

The RTB grill has three temperature zones that can be adjusted manually by adjusting the burner's re-directional head in 5 possible notched positions which include 2, 1, 0, 1 & 2 respectively from left to right.

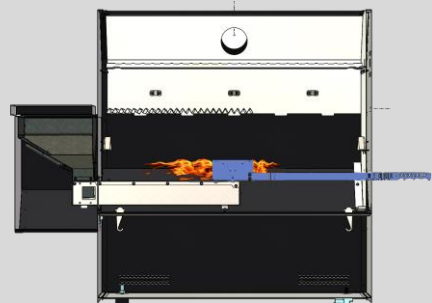
Note: The burner on the grill will modulate to maintain the wanted grill temperature based on the highest temperature value measured among the three zone temperature sensors.

Position 0: When the adjustment rod is set at the 0 position, the flame is equally divided between the left and right side of the grill. The center sensor will pick up a slightly lower temperature than the temperature shown on the left and right temperature zones; however, the temperature difference is marginal in relationship to most cooking times.



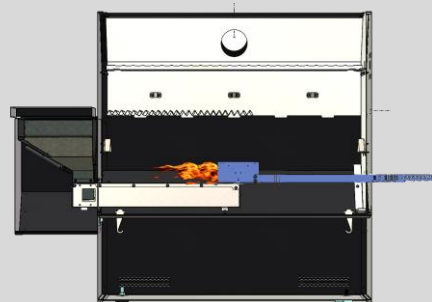
Position 1: Setting the adjustment rod to position 1 on the left of position 0 will allow for higher temperatures on the left side of the grill to be higher than on the right.

Setting the rod to position 1 along the right of position 0, will cause temperatures to be greater on the right side of the grill.

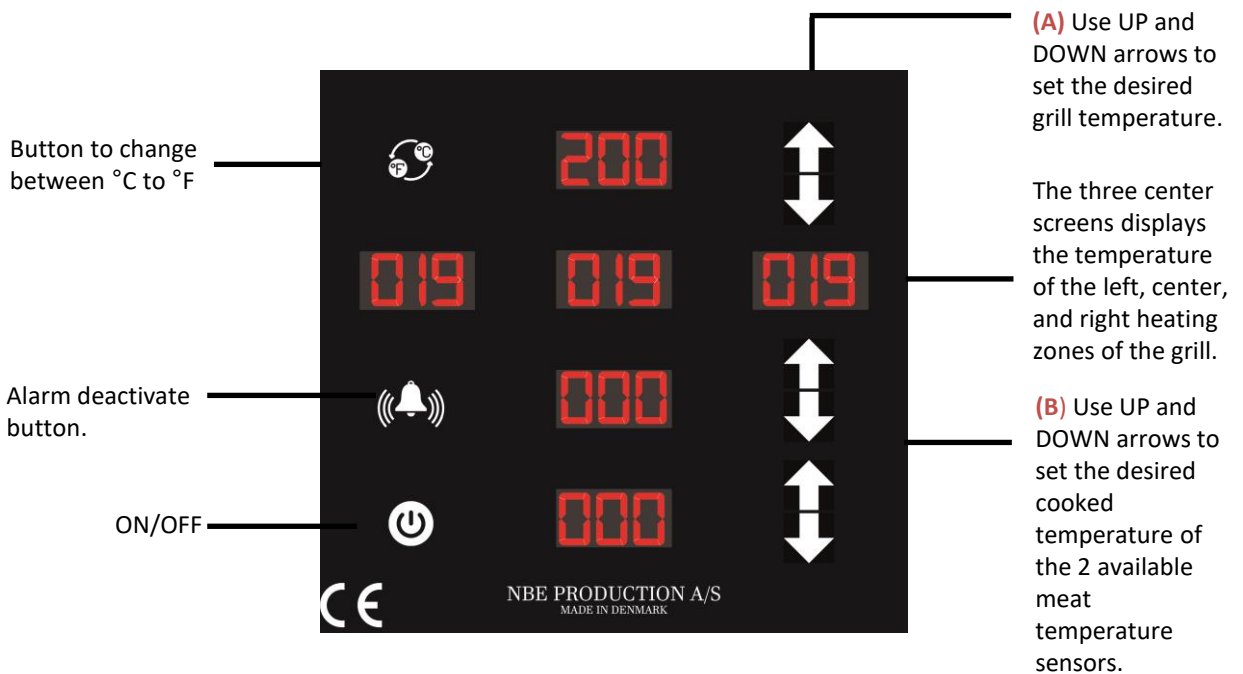


Position 2: Similarly, setting the adjustment rod to position 2 situated on the left of position 0 will allow for much higher temperatures on the left side of the grill.

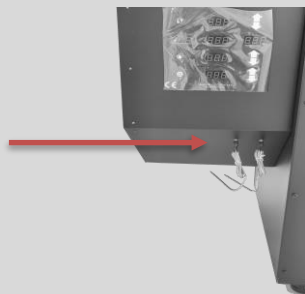
Setting the rod to position 2 along the right of center, will allow for temperatures to be greater on the right side of the grill.



FIRST TIME START UP (with control panel)



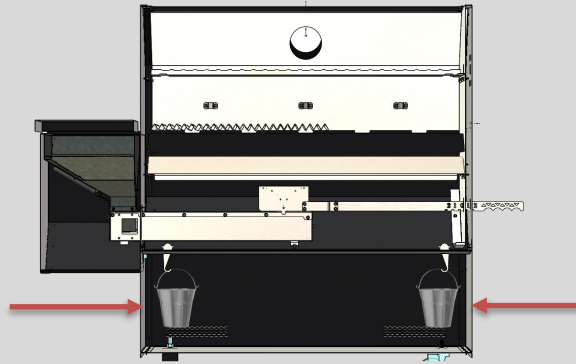
1. Plug the power cable to the grill and connect the plug to a power outlet with a ground connection.
2. Fill the hopper with the wood pellets provided.
3. Set the desired grill temperature using the top arrow keys **(A)**. **Note:** low temperature grilling will be dependent on the ambient outdoor temperature. In general, low temperature grilling below 100° C is only achievable in colder weather. **Tip:** To allow for low temperature grilling during warmer weather it may be necessary to grill in Low Temperature Smoke Mode or leave the grill slightly open to allow for excess heat to escape.
4. **(Optional)** Connect the meat temperature sensors to the temperature sensor ports and the temperature probe end to the meat that you want to monitor.




- Specify the cooked meat temperature using the up and down arrow keys in **(B)**. When this meat temperature is reached an alarm will sound to notify you that the meat is done.

FIRST TIME START UP (with control panel)

5. Ensure that the two provided grease buckets are attached on the two opposite hooks found inside the bottom cabinet.




6. Press the On button  to Start.

WARNING: During first start-up it is important to allow for a minimum of 1 hr of running to allow for any oil on the metal to burn off of the grill prior to placing any food on the grate.

Note: Use the same button to turn OFF. **Keep the grill lid closed during startup.** The grill will begin to smoke during startup and will reach 200°C in about 15 minutes. If you are going to be grilling at a low temperature, for example 100°C the grill may ramp up over 200° C before reducing to the desired temperature. As such, if grilling at a low temperature, wait for the temperature to drop down on the grill prior to placing your food on the grate.

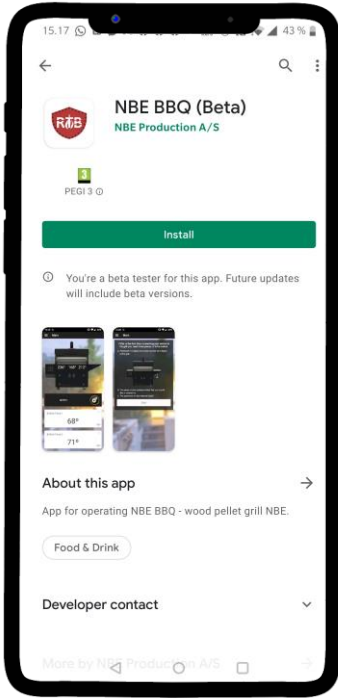
SHUTDOWN PROCEDURE

1. Press the ON/OFF button  to turn OFF the system
 - The grill will then begin a controlled shutdown procedure.
 - **WARNING:** Do not disconnect the power until the grill has fully completed it's shutdown procedure.
 - **WARNING:** Do not move the grill while the grill is still hot or where the possibility of any pellet embers are still lit.

CONNECTING VIA ANDROID DEVICE



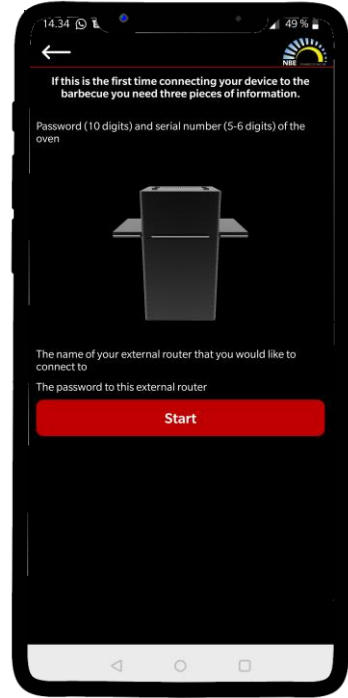
1. Search “NBE BBQ” in Google Play and install app



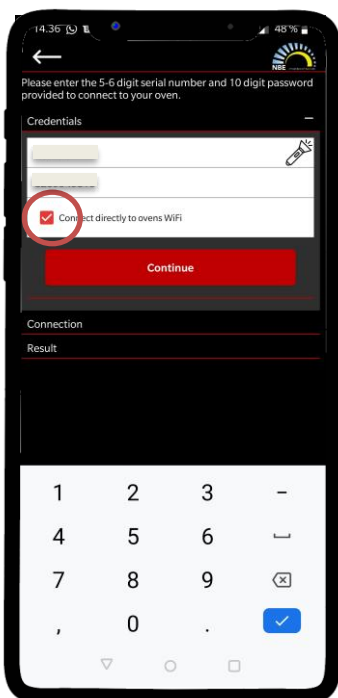
2. Find the **controller number** and **password** on the inside of the cabinet door



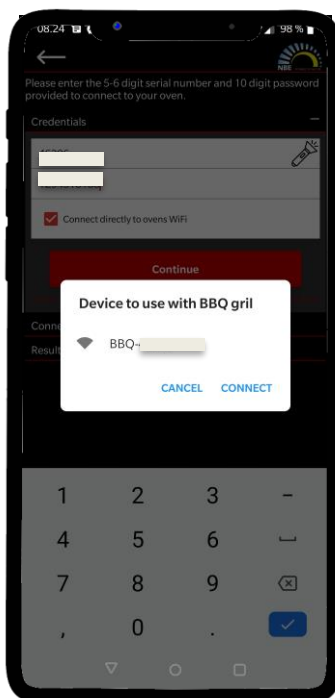
3. Make sure there is power on the grill. Have your device in close proximity to the grill and select “START”



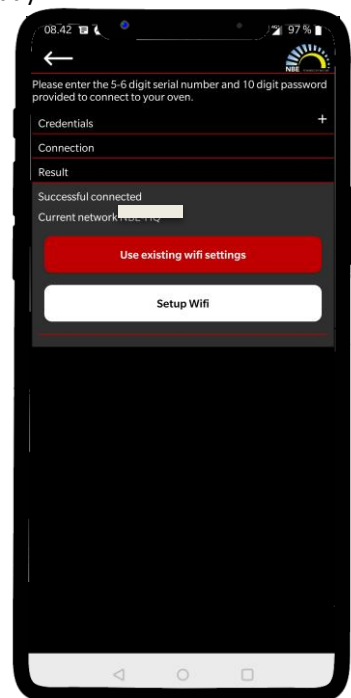
4. Enter the controller # and password and Select “Connect directly...and Continue



5. Select grill wifi and CONNECT. If wifi swapping isn't allowed, go to device Settings, connect to BBQ- XXXXX, and return to app



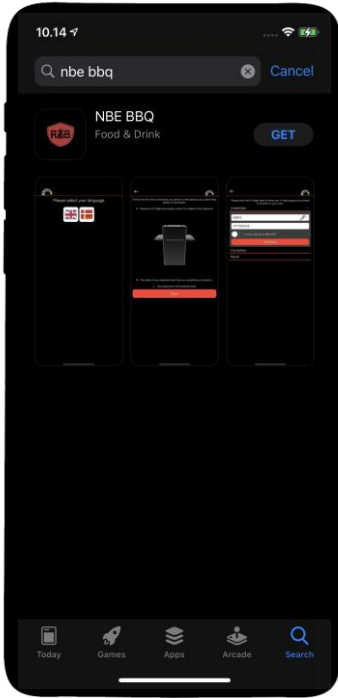
6. Select CONNECT LOCALLY... to connect locally to the grill or choose SETUP WIFI to connect to your router. Have your router name/password ready.



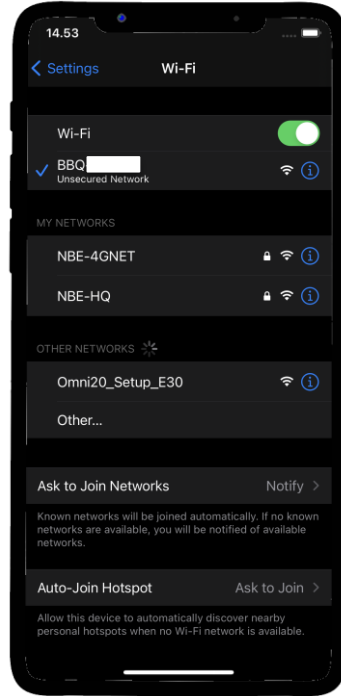
CONNECTING VIA IPHONE



1. Search “NBE BBQ” in App Store and install app.



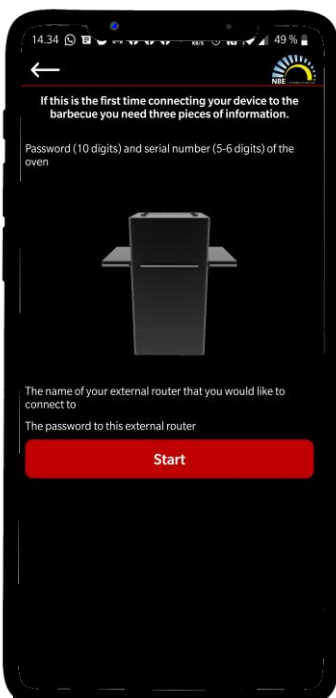
2. Connect power to the grill and go to SETTINGS/WIFI and connect to BBQXXXXX.



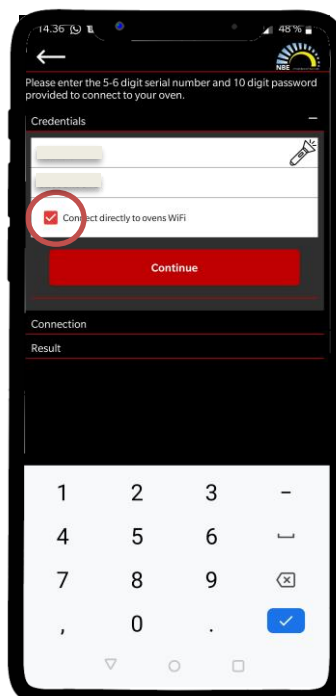
3. Find the grill’s **controller number and password** on the inside of the cabinet door



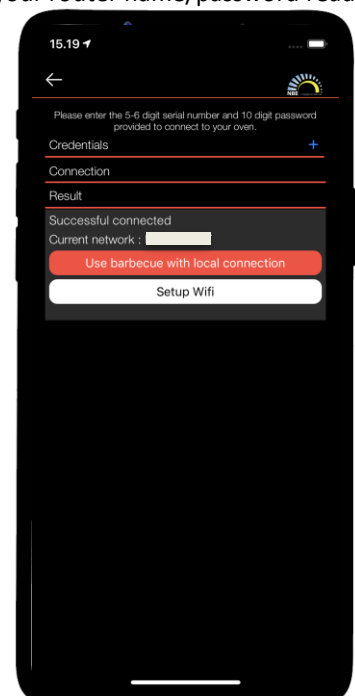
3. Have your device in close proximity to the grill and select “START”



4. Enter the controller # and password and Select “**Connect directly...**”and Continue



6. Select **USE BARBECUE WITH LOCAL CONNECTION...** to connect locally to the grill or choose **SETUP WIFI** to connect the grill to your router. Have your router name/password ready.



MODES OF OPERATION (Requires App)

The RTB grill app will allow for some additional operational modes and settings that are not found on the grill's control panel itself.

In general, there are four modes of operation which include:

- Temperature Regulation Mode
- Fixed Power Mode (*Requires App*)
- Low Temperature Smoking Mode (*Requires App*)
- Sleep Mode

Temperature Regulation Mode



Temperature regulation mode is similar to your conventional oven. You simply set the target temperature of the grill and the burner will increase or decrease the feeding of pellets to maintain the wanted grill temperature.

Fixed Power Mode



In Fixed Power Mode, the power % of the burner is set to a fixed user specified power %. Fixed power mode is ideal when performing open lid grilling, when frequently opening and closing of the grill lid is expected, or when controlling grill temperature by increasing or decreasing the power %.

Low Temperature Smoking Mode



Low Temperature Smoking Mode is ideal for “low and slow” barbecuing where maximum smoke flavor and a long cooking time is required.

Sleep Mode



Sleep mode occurs when the desired internal meat temperature; as specified by the Meat Temperature Sensor/s, is reached. During Sleep Mode, the grill will regulate down to minimum power. This is to minimize overcooking, in the instance that you are temporarily away from the grill when the desired internal meat temperature has been reached.

Operation Mode Priority

Multiple modes of operation cannot be performed simultaneously. Instead, the controller will prioritize the mode of operation based on the following order:

1st priority: Sleep Mode = *the grill will go to sleep mode whenever:*

- *Internal Meat Temperature/s is reached. If both meat temp sensors are connected, sleep mode will occur when both sensors reach the wanted internal temperature*

2nd priority: Low Temperature Smoking Mode = Low Temperature Smoking mode will operate if :

- A Smoke Step level 1-5 is chosen
- Smoke Timer is set to a value above 0 minutes.
- And Internal Meat Temperature is not reached.

MODES OF OPERATION (Requires App)

3rd priority: Fixed Power Mode will operate when:

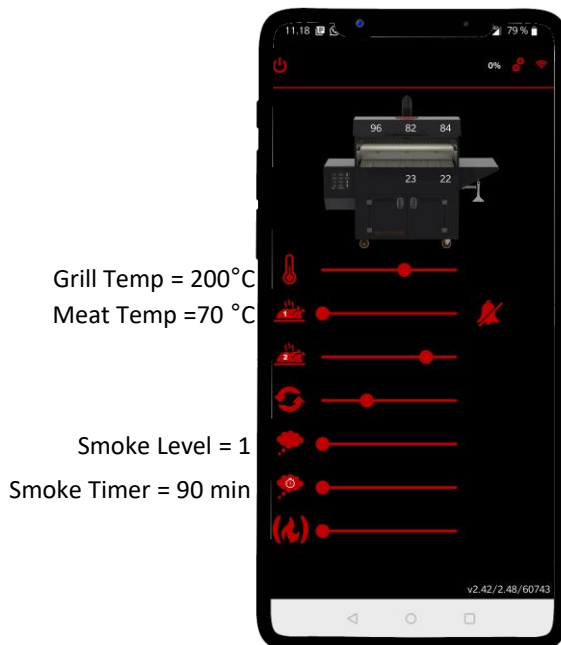
- A Fixed Power % between 10-100% power is selected
- Smoke Timer is not active
- And Internal Meat Temperature is not reached

4th priority: Temperature Regulation Mode will operate when :

- Fixed Power % is not chosen
- Smoke Timer is not active
- And Internal Meat Temperature is not reached

Operating Mode Sequence

Based on the order of priority you are able to create an automatic sequence of different operational modes For instance, consider the following settings.



Based on the above settings, the grill will operate in Low Temperature Smoke Mode for 90 minutes followed by an automatic increase in grill temperature to 200° C and continue to run until the internal temperature of the meat reaches 70°C . At this point a meat temperature reached alarm will sound on the both the grill and the RTB grill app. The grill will then enter into Sleep Mode and will reduce power to 10%.

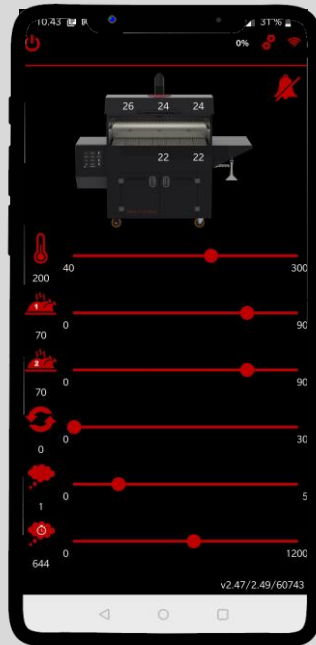
EXAMPLE SETTINGS



EXAMPLE-SMOKE MODE SETTINGS

Low Temperature Smoking mode will operate if :

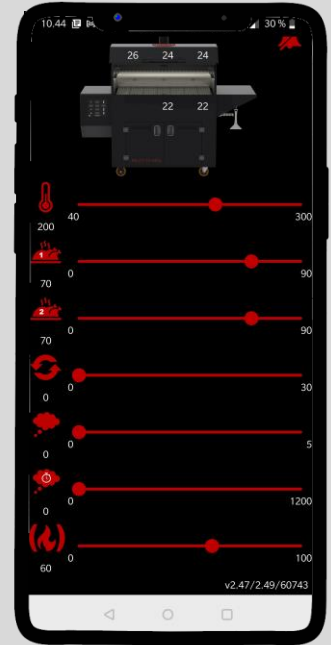
- A Smoke Step level 1-5 is chosen
- Smoke Timer is set to a value above 0 minutes.
- And Internal Meat Temperature is not reached.



EXAMPLE- FIXED POWER MODE

Fixed Power Mode will operate when:

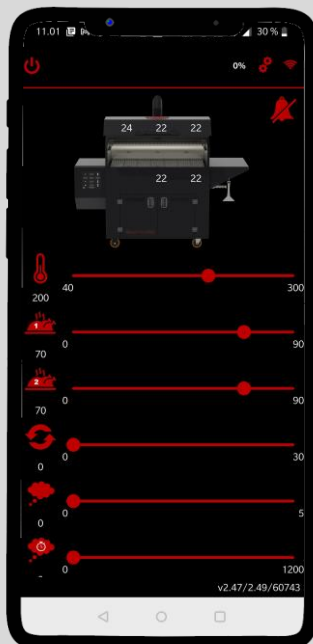
- A Fixed Power % *between 10-100%* power is selected
- Smoke Timer is not active
- And Internal Meat Temperature is not reached



EXAMPLE- TEMPERATURE REGULATION MODE

Temperature Regulation Mode will operate when :

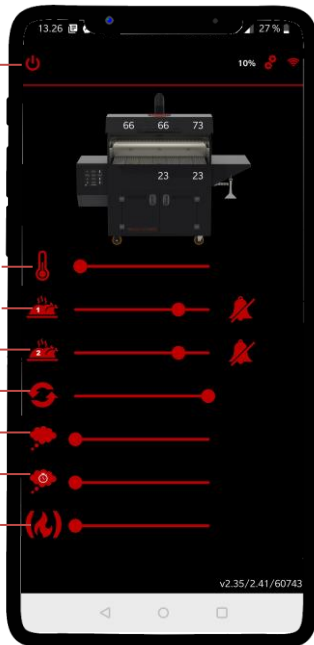
- Fixed Power % is not chosen
- Smoke Timer is not active
- And Internal Meat Temperature is not reached



APP SETTINGS

HOME

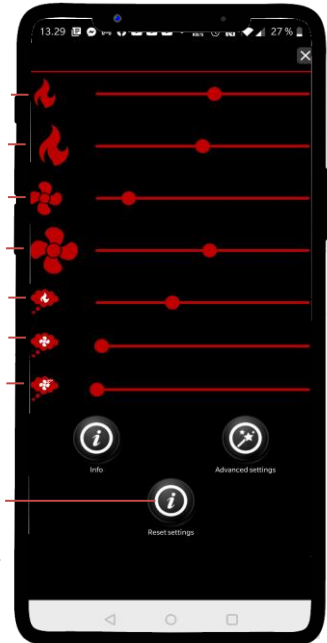
- On/OFF/Reset Alarm
- Grill Temp 1, 2, & 3
- Meat Temp sensor 1 & 2
- Grill Temp (40- 300° C)
- Meat Temp Sensor 1
- Meat Temp Sensor 2
- Rotisserie Rotation (sec)
- Smoke Level
- Smoke Timer
- Fixed Power %



SETTINGS

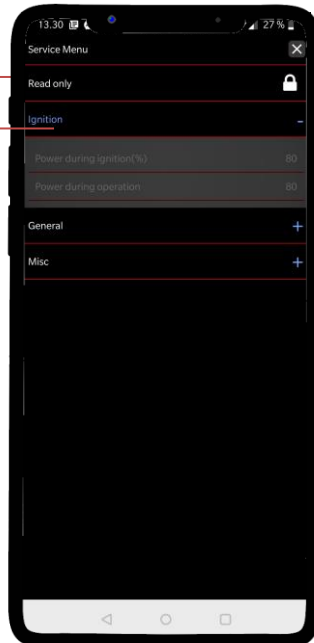
- Pellet Feed Min Power
- Pellet Feed Max Power
- Fan Speed Min Power
- Fan Speed Max Power
- Pellet Feed- Smoking
- Fan Speed- Smoking
- Fan Sleep %- Smoking

Reset Settings-
Resets settings back to the manufacturer default values.




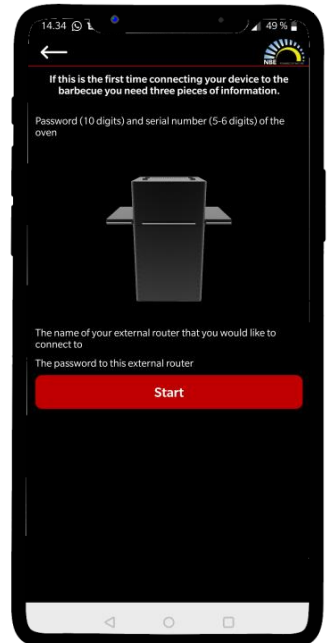
SETTINGS/ADVANCED

- Settings Lock/Unlock
- Ignition Settings
- General Settings
 - Shutdown timer
 - Hopper Alarm temp
 - Gain P
 - Gain I
 - Fan Shutdown %
- Misc
 - Push firmware



CONNECT/RECONNECT

To connect/reconnect to the grill, select  logo and the connection wizard will begin



APP SETTINGS

Temperature Regulation Mode Settings:



- **Grill Temperature**- desired temperature of the grill between 40 – 300°C



- **Pellet Feed Min Power**- the % of pellet feeding when the grill is performing at minimum power 10%.



- **Pellet Feed Max Power**- the % of pellet feeding when the grill is performing at maximum power 100%.



- **Fan Speed Min Power**- the speed % of the fan when running at low power (10%)



- **Fan Speed Max Power**- the speed% of the fan when running at high power (100%)

Low Temperature Smoke Mode Settings:

In order to activate the Low Temperature Smoke mode, Smoke Level from (1-5) must be chosen and Smoke Timer must be active.



- **Smoke Level (1- 5)**- Each step will add 90 seconds pause time between feeding. Increasing the number of steps will increase the time between feeding and smoking but will simultaneously intensify the amount of smoke. It is recommended to start with SMOKE LEVEL 1 and then increase the level from there if needed



- **Smoke Timer (1- 1200 minutes)**- time allotted for smoking operations.



- **Pellet Feed -Smoking** - the % of pellet feeding of the burner during Low Temperature Smoke Mode.




- **Fan Speed- Smoking** – the fan speed % during the Smoking Mode.






- **Fan Sleep % - Smoking** - % of the time the burner fan should pause when in the SMOKING MODE.

APP SETTINGS

Fixed Power Mode Settings:

-  • **Fixed Power %**- the Fixed Power % the grill should run during FIXED POWER MODE. Fixed Power % is ideal during open air grilling, when you expect to frequently open and close the grill top lid, or if you prefer to manually control the grill temperature via the fixed power % of the burner. **Note:** Fixed Power % mode cannot be run when grill Sleep Mode is activated or when the Grill Smoke program is activated

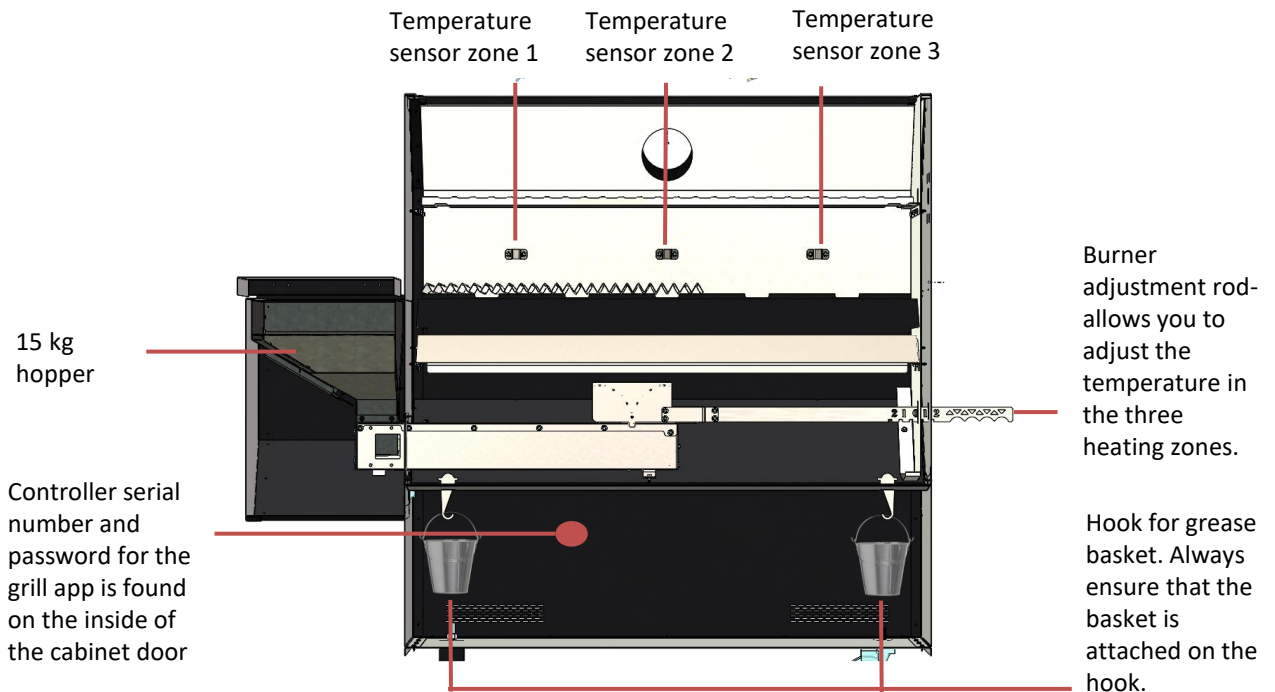
Other Settings

-  • **Meat Temperature 1** - choose the internal temperature for temperature sensor 1 when the meat is done
-  • **Meat Temperature 2** - choose the internal temperature for temperature sensor 2 when the meat is done
-  • **Rotisserie Rotation (sec)** – the number of seconds the rotisserie motor should run in a clockwise/counterclockwise rotation.

Advanced Settings

- **Ignition/Power during ignition** – the power % of the igniter during the ignition state.
- **Ignition/Power during operation** - the power % of the igniter during normal operation when flame stabilization during operation is required.
- **General/ Shutdown time (sec)** – the number of seconds required to cool down the burner during the shutdown procedure.
- **General/Hopper Shaft Alarm (°C)** – the alarm temperature required on the hopper temperature sensor to cause an alarm and forced shutdown.
- **General/Gain P**- Gain P is a static temperature regulation parameter.
- **General/Gain I**- Gain I is a historic temperature regulation parameter.
- **General/Fan Shutdown** – the % fan speed required during shutdown.

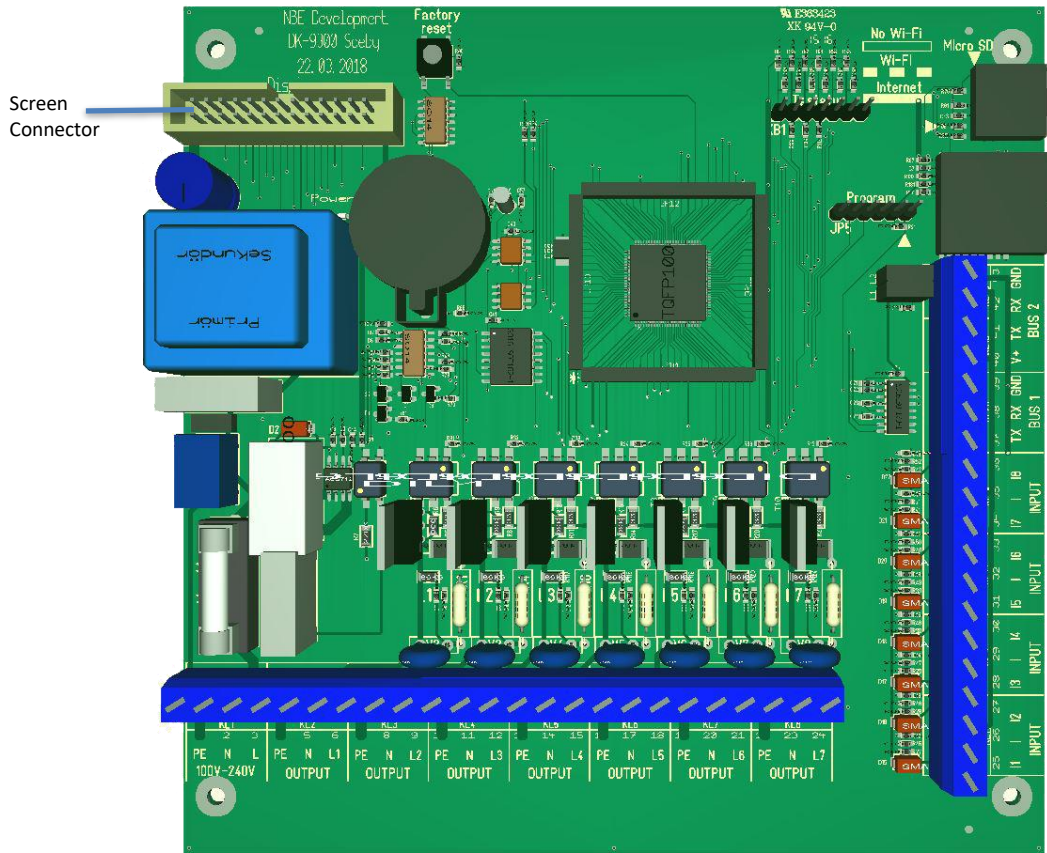
MAINTENANCE: GRILL



It is important to properly maintain your grill after use in order to prevent the risk of a grease fires. The following are the required maintenance tasks to be performed once the grill has been allowed to cool down:

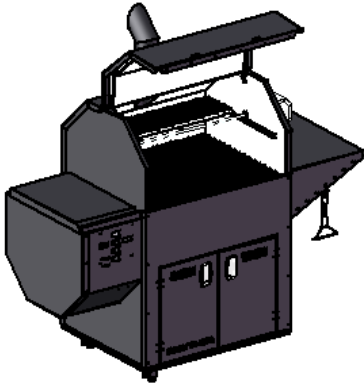
1. Empty the burner of any ash or left over residue.
2. Clean the grill of any grease at the bottom of the grill
3. Empty the grease cans.
4. Clean the sides and chimney pipe of any development of creosote.
5. Store in a dry and sheltered area

ELECTRICAL SCHEME:

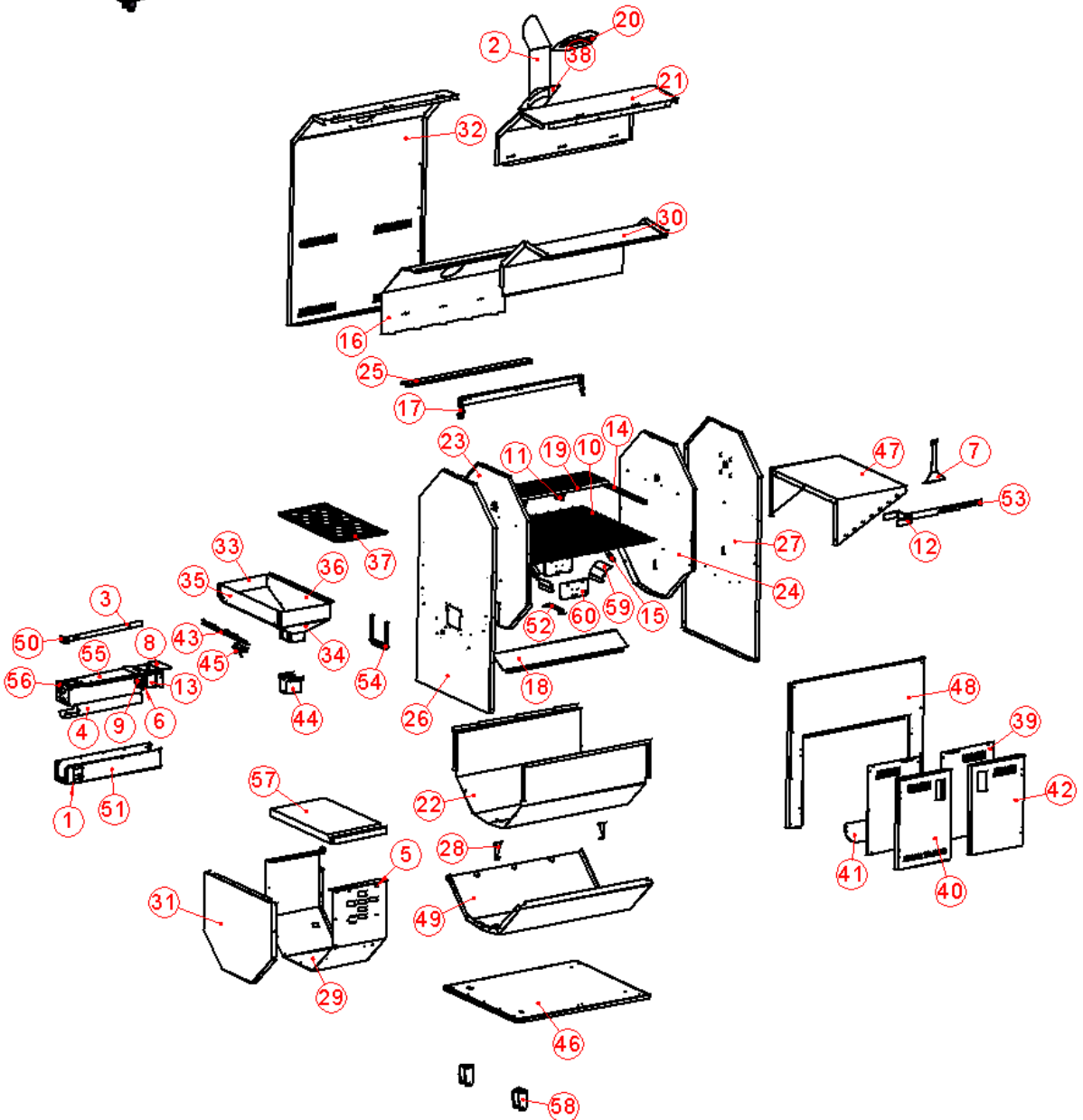


	INPUT	OUTPUT	FUNCTION	Cable color
110-240V	PE-N-L		110-240 Volt AC	PE= Green/Yellow, N= Blue, L= Brown
OUTPUT (1)		PE-N-L1	Auger	PE= Green/Yellow, N= Black, L= White (with Cap), Red (with Cap)
OUTPUT (2)		PE-N-L2	Fan	N= Black, L2=Black
OUTPUT (3)		PE-N-L3	Alarm Buzzer	N=White, L3= White (110V) / N=Red, L3= Red (230 V)
OUTPUT (4)		PE-N-L4	Ignition	N= Blue, L3= Brown
OUTPUT (5)		PE-N-L5	Rotisserie	N=Grey, L5= Brown
OUTPUT (6)		PE-N-L6	Rotisserie	L6= Black
OUTPUT (7)		PE-N-L7	LCD Screen power	PE=Green/Yellow, N=Blue, L7=Brown
INPUT (1)	I - 11		Temp zone sensor left	I=White, I1=White
INPUT (2)	I - 12		Temp zone sensor center	I= White, I2=White
INPUT (3)	I - 13		Temp zone sensor right	I= White, I3=White
INPUT (4)	I - 14		Meat temp sensor left	I= Black, I4= Red
INPUT (5)	I - 15		Meat temp sensor right	I= Black, I5=Red
INPUT (6)	I - 16		Hopper temp sensor	I=Black, I6=Black
INPUT (7)	I - 17		Photosensor	I=Black, I7=Brown

REPLACEMENT PARTS:



Use only genuine NBE replacement parts. Contact your local NBE authorized dealer for replacement parts for your RTB grill.



DECLARATION OF CONFORMITY

EC DECLARATION OF CONFORMITY

No. : 2705-2021

The undersigned, representing the following manufacturer

Manufacturer : NBE production A/S

Address : Kjeldgaardvej 2, DK9300 Sæby, Denmark

or representing the manufacturer's authorized representative established within the Community (or the EEA) indicated hereafter

Authorized representative :

address :

herewith declares that the product

Product identification :

RTB Jakarta
RTB Seoul
RTB Tokyo
RTB Big
RTB Bigger
RTB Ridicules Big
RTB Mr. Handsome

is in conformity with the provisions of the following EC directive(s)
(including all applicable amendments)

Reference n °	Title
EN 55032:2015,	Europe Norm EMC
EN 55035:2017	Europe Norm EMC
EN 61000-3-2:2014	Europe Norm EMC
EN 61000-3-3:2013	Europe Norm EMC
EN 1860-1:2017	Europe Norm BBQ
2006/42-EC	Machinery directive

and that the standards and/or technical specifications referenced overleaf have been applied.

Last two digits of the year in which the CE marking was affixed: ...21

Hansen

Jannich

Sæby

01/03/2019

Jannich Hansen
(signature)

TROUBLESHOOTING:ALARMS

ERROR CODE	ERROR NAME	ERROR DEXCRIPTION
E1	ERROR LIGHT SENSOR	No light value (LUX) is recognized after an ignition cycle. Check that the igniter functions in Manual Control. Check that the burner grate is clean prior to starting the grill. An unclean burner grate with blocked holes can prevent the photosensor from recognizing a completed ignition. If the problem persists replace the photosensor.
E2	ERROR NO FIRE/ CHECK PELLETS	No significant temperature increase (i.e. above 10 °C) over the hopper temperature baseline is recognized within the last 5 minutes of operation. Check the hopper for pellets and refill if necessary.
E3	ERROR HOT HOPPER	The hopper temperature sensor is recognizing a temperature above the maximum allowable hopper temperature. Ensure that the heat is not escaping from the hopper. If so, check for the influence of wind direction and speed on the escaping of heat through the hopper. If the wind speed and direction is overly strong or erratic, refrain from using the grill until the weather calms.
E4	ERROR BBQ TEMP SENSOR	One or more of the BBQ temperature sensor/s is out of range (i.e. values less than -90 or higher than 900) and is possibly damaged. Check the connection to the print board and for any damage to the wires themselves. Replace BBQ temperature sensor/s if problem persists.
E5	ERROR HOPPER TEMP SENSOR	The safety temperature sensor for the hopper is out of range and is possibly damaged. Check the connection to the print board and the wires themselves for any damage. Replace if necessary.
E6	ERROR AUGER MOTOR OUTPUT	Unwanted power consumption on the motor auger output is detected. Possible damage on the motor output. Replace print board if the problem persists.
E7	ERROR IGNITER	Current consumption for the igniter is less than 300mA during the end of the ignition period. Simultaneously no light (LUX) value is registered on the photosensor. This may indicate that the igniter is damaged. Check the functioning of the igniter in manual control. Replace if necessary.
E8	ERROR KEYBOARD	A keyboard error is detected. One or more of the keyboard buttons are detected as being constantly pressed. Try to massage the button to release it from a pressed position. If the problem persists, replace the keyboard folio.

NBE

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NBE STOKER CLOUD

