



OWNER'S MANUAL

TIMBERLINE TIMBERLINE XL

WELCOME TO THE WOOD-FIRED REVOLUTION.
WE WANT YOU TO GET THE MOST OUT OF YOUR TRAEGER.

Scan here to access this manual in different languages, as well as to learn how to set up, season,
and get the most out of your grill.



T07088A

IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TRAEGER® GRILL

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) BETWEEN COMBUSTIBLE MATERIALS AND YOUR GRILL. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

When properly operated and maintained, cooking with a hardwood fire on a Traeger® Grill brings years of enjoyment to you and your friends and family. Your new Traeger® Grill is specially designed to make cooking easier while giving you optimal performance with the most flavorful food.

Please read this entire manual before installation and operation. Anyone who uses this grill should also read the entire manual before operating it. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. **Save these instructions.** If you are assembling this unit for someone else, provide this manual for the owner to read and save for future reference.

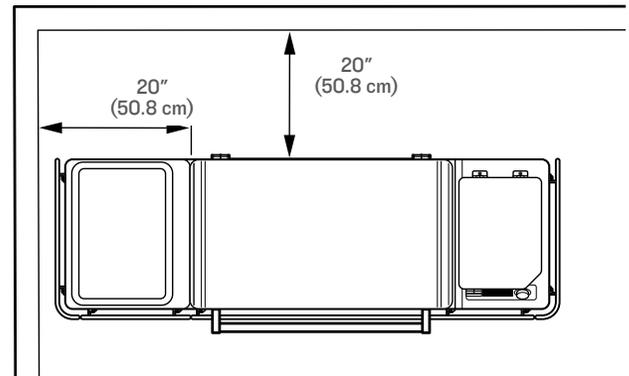
⚠ DANGER Carbon Monoxide Hazard

Burning wood pellets produces carbon monoxide which may lead to illness, serious injury, and/or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, your pets, or others:

- Only use your Traeger® Grill outside in a well-ventilated area. This grill is intended for **OUTDOOR USE ONLY**.
- **Never** use your Traeger® Grill in any enclosed area or any area without adequate ventilation.
- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.

⚠ WARNING Fire Hazard

- When operating your Traeger® Grill, maintain a **MINIMUM** distance of 20 inches (50.8 cm) from the grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, and trash receptacles, etc.



- Do not install or operate this grill indoors or under a combustible ceiling or overhang.
- Do not install or operate your Traeger® Grill on combustible floors or surfaces.
- Do not put a grill cover or anything flammable in the storage space area under the grill.
- Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

⚠ WARNING Fire Hazard

- Keep your Traeger® Grill clean. Grease fires are caused by not properly maintaining your grill and failing to clean its Traeger® Grease Management System on a consistent basis (see "Maintaining Your Grill" on pages 29-31).

- Even if there is ample room in the grill, be cautious of loading excessive amounts of food or high fat content foods (e.g., bacon) that can release large quantities of flammable grease.
- Do not place food near the edges of the grill where grease drippings may miss the grease drip tray and fall to the bottom of the grill, where they could come into contact with embers from the firepot and ignite.
- Ensure the firepot is properly seated below the auger tube. If not installed correctly, pellets will not flow properly into the firepot and may accumulate and cause damage to the grill.
- Always make sure the EvenFlow™ Heat Shield and drip tray are properly seated on their locating brackets. If not installed correctly, direct heat and flame from the firepot could cause a grease fire or damage the Traeger® Grease Management System.
- **Never** use gasoline, lantern fuel, kerosene, lighter fluid, or other flammable materials to start or “freshen up” a fire.
- **Never** use or store flammable liquids or other combustibles materials near the grill.
- **Never** attempt to over-fire your grill by adding excess pellets or other combustible materials to the firepot or the hopper.

▲ DANGER In the event of a grease fire, ensure the grill door and hopper lid are closed, and then immediately unplug the grill if you can do so safely. Move away from the grill until the fire is completely out and grill has cooled down. Until the fire has extinguished and the grill has cooled off:

- **Do Not** move the grill;
- **Do Not** throw water on the grill;
- **Do Not** use salt or baking soda to put out a grease fire; and
- **Do Not** try to smother the fire.

With the grill lid and hopper closed, the fire will be starved of oxygen and burn itself out. Never keep the grill lid or hopper lid open during a grease fire; if the grill door is open, use a non-combustible tool that will allow you to close the grill door while keeping a safe distance from the grill. An all-class (class ABC) approved fire extinguisher should be used if a fire is not contained within the grill. If an uncontrolled fire does occur, immediately call the Fire Department. When the fire is completely out, allow the grill to cool completely. Remove everything from the inside of your grill, including all internal components (grill grates, drip tray, EvenFlow™ Heat Shield, grease governor, and firepot), pots and pans, and food. Clean the entire grill, including any grease accumulation from the Traeger® Grease Management System (TGMS) and all ash and

pellets from the grill and firepot (see “Maintaining Your Grill” on pages 29-31). Replace the firepot, EvenFlow™ Heat Shield, grease drip tray, grease governor, and grill grates, restart the grill, and resume cooking.

▲ WARNING Fire Hazard

Always allow grill to cool completely before using the Auger function.

▲ WARNING Burn Hazard

Ashes should always be completely cool before handling. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. Ashes should be retained in the closed container until they are disposed.

▲ WARNING Burn Hazard

Many parts of the grill become very hot during operation. During operation of the grill and afterwards, care must be taken to avoid burns while the grill is hot.

- **Never** leave the grill unattended when young children or pets are present.
- **Never** move the grill when it is operating or hot. Let the grill cool thoroughly and close the grill door before moving or attempting to transport. If you are transporting your grill in a vehicle after cooking on it, make sure the fire is completely out and the grill is cold before placing it in any vehicle. Never put water into the firepot; it will jam the auger.
- **Never** add pellets by hand to a hot firepot. This is dangerous and you may be seriously burned. If you run out of pellets and lose your fire while cooking, let the grill cool completely and start again. (See page 26, “Hopper Clean-out” instructions).
- **Never** touch cookware, heating surface, food, or liquid while using the induction cooktop. Allow the cooktop to completely cool and remove cookware containing hot food or liquid from the cooktop before handling or cleaning the cooktop. Cleaning a hot surface with a wet sponge could result in a burn from steam.
- Grill grates and meat probes are extremely hot when preheated. Please use caution when loading food onto the grill grates and when inserting, removing, or adjusting your meat probes.
- **Never** move the grill with the lid open. Always close the grill lid prior to moving.

▲ WARNING Smoke Hazard

- If there is a delayed start and the smoke from your grill changes from transparent white smoke to unusual billowing thick non-transparent white smoke that turns to a yellow tinted smoke, immediately turn

IMPORTANT SAFETY PRECAUTIONS CONTINUED

off your grill using the main power button on the front of the pellet hopper or unplug the power cord.

Do Not initiate the shutdown cycle.

- **⚠ DANGER Do Not** open the grill door to air out the grill. Stay away from the grill until smoke clears and the grill completely cools.
- This may be the result of a pellet overflow condition, which is caused by partial ignition of pellets. If allowed to continue long enough, gases will build up, which can ignite. If these gases ignite they will combust all at once, making a loud noise that may startle and/or injure persons in the immediate vicinity of the grill, and the grill door may open and close. This occurrence is sometimes referred to as a “grill burp” and should be avoided. If you have not properly maintained your grill, as described in “Maintaining Your Grill” on pages 29-31, a hazardous grease fire may also result.
- If a burp occurs, let the grill cool down completely, remove all internal components (including grill grates, drip tray, EvenFlow™ Heat Shield, grease governor, and firepot), and thoroughly clean all ash and pellets from the grill and firepot (see page 30, “Cleaning the Ash from Inside and Around the Firepot”) and ensure that grease and other buildup has been removed (see pages 29-31, “Maintaining Your Grill”). Remove all pellets from the pellet hopper. Run the prime auger sequence to push all pellets out of the auger and dispose of those pellets. Clean all pellets out of the firepot. Fill hopper with new pellets and prime the auger (See “Onboarding Part 1: Seasoning Your Grill” on page 14 for instructions on priming your auger).
- **⚠ DANGER Do Not** stick your hand in or near the auger located at the bottom of your pellet hopper. Severe injury will occur if the auger is turning and your hand is caught in the auger. Do not remove the wire guard in your pellet hopper. No maintenance should be performed on or around the auger while the grill is turned on or plugged into power.

⚠ WARNING Electrical Shock Hazard

Hazardous voltage is present, which can shock, burn, or cause death.

- Ground Fault Circuit Interrupter (GFCI) protection must be provided on the circuit(s) or outlet(s) to be used for the operation of this Traeger® Grill.
- Keep water and other liquids from entering the inside of the induction cooktop. Liquid inside the induction cooktop could cause an electrical shock.
- Disconnect the power cord before servicing the grill unless otherwise noted in this Owner’s Manual.

- If using an extension cord, only use an extension cord suitable for outdoor use to prevent electric shock in accordance with the instructions and warnings accompanying that product. This type of cord is designated with “W-A” or “W” on the cord’s jacket, such as an extension cord of cord type: SW-A, SOW-A, STW-A, STOW-A, SJW-A, SJOW-A, SJTW-A, or SJTOW-A.
- If using an extension cord, be sure to use a No. 14 AWG grounded extension cord for 120 V models and a No. 18 AWG cord for 230 V models.
- Do not modify the plug on your Traeger® Grill, the extension cord receptacle, or the extension cord plug in any way, including by removing the ground (earth) prong.
- Make sure your extension cord is in good condition. Inspect extension cords prior to each use for loose or exposed wires and cut or worn insulation. Replace if damaged. Never use a damaged extension cord.
- Ensure that the power cord and extension cord are securely plugged together. Do not plug extension cords into one another.
- Keep extension cord clear of snow and standing water.
- Ensure that the power cord and extension cord do not create a tripping hazard. Do not route an extension cord through a window or doorway.
- When not in use, the extension cord should be removed and stored in a location protected from the sun and out of the reach of children.

⚠ CAUTION

- Never modify this grill or install any parts or components not authorized by Traeger for use with this grill. Any modification of this grill or installation of unauthorized parts or components will void the warranty and may create a safety hazard including, without limitation, a fire.
- Children should be supervised to ensure they do not play with the grill.

⚠ CAUTION Use Correct Pellets

- This grill is designed and approved only for all-natural wood cooking pellets designed for wood pellet grills. Use of any other type of fuel in this grill will void the warranty, may lead to the auger becoming jammed, and may create a safety hazard.
- **For best results and flavor, use genuine TRAEGER® BRAND HARDWOOD PELLETS.**
- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.

⚠ WARNING Do not use fuel pellets. Never use heating fuel pellets in the grill because they may contain hazardous contaminants and additives and may damage the grill.

⚠ CAUTION Minimum Ambient Temperature

- When the ambient temperature falls below -20°F (-29°C), damage to the controller's display may occur.

⚠ WARNING Improper placement of the meat probe could result in raw or undercooked meats, which may increase your risk of foodborne illness.

⚠ WARNING If the fire in the firepot goes out while cooking, it is important to follow these steps. Failure to do so may cause a hazardous “overfiring” of your grill due to an excess of unburned pellets in the firepot. This is often caused by improper start-up procedure and/or running out of pellets.

- Press the main power button in the front of the grill to OFF and disconnect the power cord. Allow the grill to cool thoroughly. Open the door and remove all food, grill grates, drip tray, and EvenFlow™ Heat Shield.
- Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on pages 30-31.)
- Ensure firepot is properly seated with the lip of the firepot sitting underneath the auger tube.
- Before replacing the EvenFlow™ Heat Shield, drip tray, and grill grates, plug the power cord into an appropriate grounded/earthed electrical outlet, press the main power button to ON, and start a cook. Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red). **⚠ WARNING** Do not touch the hot rod.
- When flames start to come out of the firepot, initiate a shutdown cycle, then press the main power button to OFF. Let the grill cool down. Now you're ready to place the EvenFlow™ Heat Shield, grease drip tray, grill grates, and food back into the grill.

⚠ WARNING

- Press the main power button to OFF and disconnect the power cord before initiating any maintenance.

- Make sure that the grill is COLD and ashes are extinguished and COLD before checking the EZ-Clean™ Grease + Ash Keg.
- Accumulated grease is easier to clean off when the grill is still warm—not hot. **Be careful not to burn yourself. Heat-protective gloves are recommended.**
- A dedicated vacuum cleaner is the best way to remove ashes from the firepot, but this must be done with extreme care to avoid the risk of fire. Again, cleaning the ash from in and around the firepot should be done only when the grill is COLD.
- Cleaning the grill grates works best while they are still warm. **Be careful not to burn yourself. Heat-protective gloves are recommended.** We recommend keeping a long-handled cleaning brush near the grill. After removing your food, give the grill grate a quick brushing. It takes only a minute and it will be ready the next time you want to use the grill.
- If you are placing the grill on a steep incline, it is recommended to use the kickstands to ensure the grill does not tip over.
- This equipment has been tested and found to comply with the limits for Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on. The user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antenna.
 - Increase the separation between the equipment and the receiver.
 - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. Consult the dealer or an experienced radio/TV technician for help.

SAVE THESE INSTRUCTIONS



WELCOME
TO THE
TRAEGERHOOD



TABLE OF CONTENTS

2 IMPORTANT SAFETY PRECAUTIONS

8 FLAVOR MATTERS

10 GETTING TO KNOW YOUR GRILL

13 FIRST STEPS TO START YOUR GRILL

**14 ONBOARDING PART 1: SEASONING
YOUR GRILL**

**16 ONBOARDING PART 2: CONNECTING
YOUR GRILL**

**18 ONBOARDING PART 3: CONNECTING
YOUR ACCESSORIES**

19 USING YOUR GRILL

20 COOKING ON YOUR TRAEGER

22 COOKING WITH ACCESSORIES

25 SHUTTING DOWN YOUR GRILL

26 HOPPER CLEAN-OUT

27 GRILL FEATURES

29 MAINTAINING YOUR GRILL

31 TROUBLESHOOTING

32 OPERATING TIPS

33 SERVICE

34 WARRANTY

FLAVOR MATTERS. WOOD ISN'T JUST THE FUEL, IT'S THE **SECRET INGREDIENT.**

**TRAEGER
HARDWOOD**

**GOOD FOR ANYTHING
GREAT FOR:**

Flavor	Beef	Pork	Chicken	Seafood	Breads	Vegetables
APPLE			🐔	🐷	🍞	🍅
CHERRY	🐮		🐔	🐷	🍞	
HICKORY	🐮		🐔	🐷		🍅
MESQUITE	🐮		🐔		🍷	
PECAN	🐮		🐔	🐷	🍞	🍅
SIGNATURE BLEND	🐮		🐔	🐷	🍷	🍅

THE PERFECT **PAIRINGS**



Bold cuts of beef need bold wood flavors to match, like hickory or mesquite.

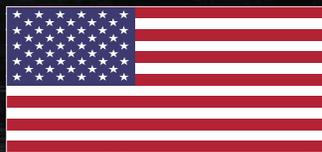


Throw in some pellets and turn your Traeger into a wood-fired pizza oven.



Cherry pie cooked over fruit hardwood pellets? Yes please.

NO FILLERS
BINDERS
NO WORRIES



MADE IN THE U.S.A.

ALL NATURAL HARDWOOD PELLETS

CONSISTENT PERFORMANCE & FLAVOR

HOW OUR PELLETS ARE MADE



1 Traeger pellets are made from **all natural hardwood** sawdust.



2 The sawdust is compressed into pellets using **heat and pressure**.

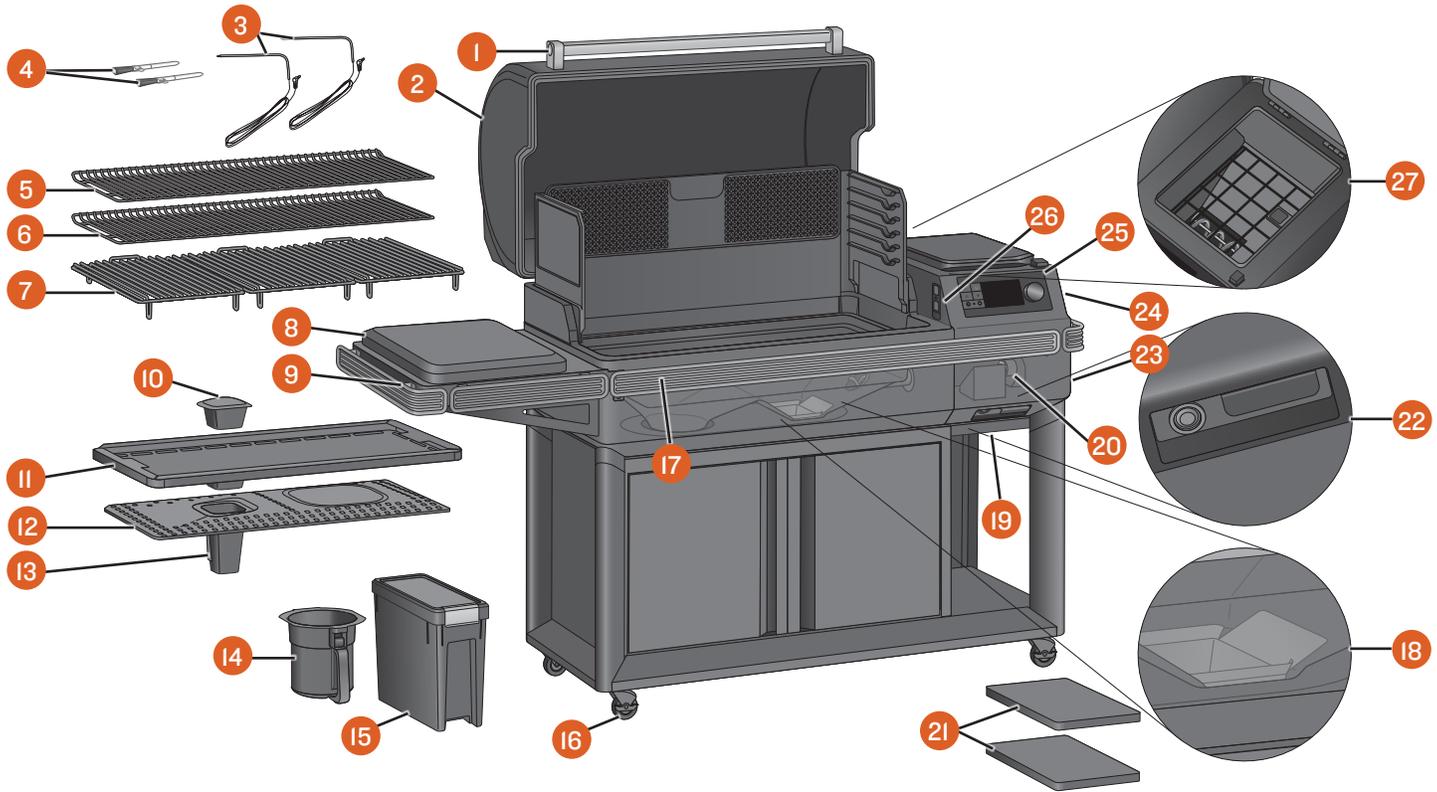


3 Pellets **fuel the fire and add flavor** to make meals unforgettable.

GETTING TO KNOW YOUR GRILL

Refer to the Assembly Guide to assemble and install your Traeger® Grill.

PARTS AND FEATURES

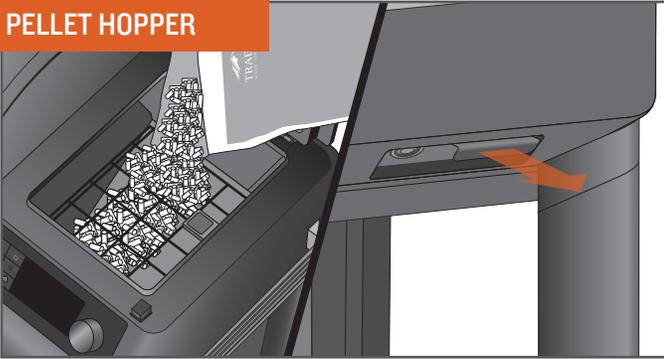


PART	DESCRIPTION	PART	DESCRIPTION
1	DOOR HANDLE	15	STAYDRY™ PELLET BIN
2	GRILL DOOR	16	CASTERS
3	WIRED MEAT PROBES	17	P.A.L. POP-AND-LOCK™ ACCESSORY RAIL
4	BLUETOOTH MEAT PROBES	18	FIREPOT
5	3RD TIER GRILL GRATE	19	HOPPER CLEAN-OUT DOOR (BOTTOM OF HOPPER)
6	2ND TIER GRILL GRATE	20	AUGER (PELLET HOPPER INTERIOR)
7	1ST TIER GRILL GRATES	21	SHELVES
8	INDUCTION COOKTOP	22	MAIN POWER BUTTON (FRONT OF PELLET HOPPER) AND HOPPER CLEAN-OUT DOOR LEVER
9	SIDE SHELF	23	DETACHABLE POWER CORD (REAR OF PELLET HOPPER)
10	GREASE GOVERNOR	24	PELLET HOPPER
11	EZ-CLEAN™ DRIP TRAY	25	TRAEGER CONTROLLER WITH WIFIRE® TECHNOLOGY
12	EVENFLOW™ HEAT SHIELD	26	LID SENSOR AND LIGHT
13	GREASE TUBE	27	PELLET HOPPER INTERIOR WITH GRATE
14	EZ-CLEAN™ GREASE+ASH KEG		

WEIGHT CAPACITIES

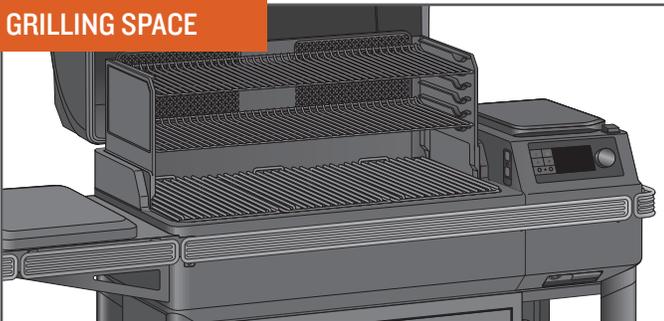
Shelf: 60 lbs (27.2 kg) Cabinet: 120 lbs (54.4 kg)

PELLET HOPPER



A 22-lb. (10-kg) capacity pellet hopper will keep you cooking for hours, getting you away from the grill and back to the things you want to do. Pellets can be emptied with a simple pull of a lever.

GRILLING SPACE



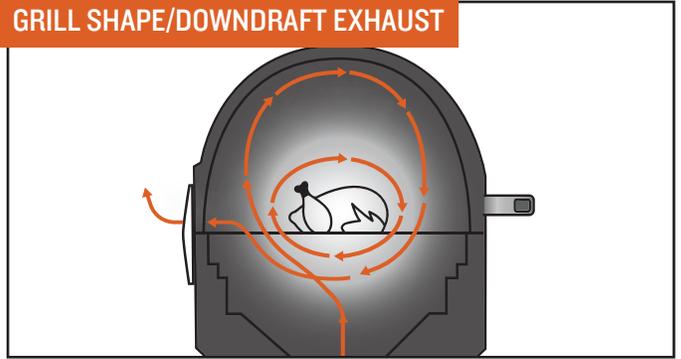
With 616-924 in.² (0.39-0.59 m²) of grilling space, your Traeger® Grill has the real estate for party-sized orders of T-bones or racks of ribs, with enough room left over to handle those side dishes, too.

VERSATILITY



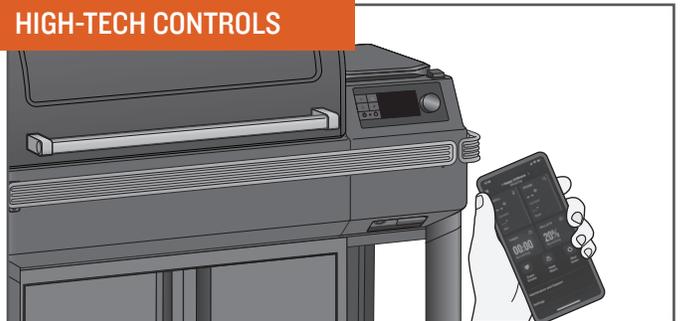
An adjustable three-tier grate system offers options to load up all three grill grates for a true feast; remove the upper grates for taller food like a colossal turkey.

GRILL SHAPE/DOWNDRAFT EXHAUST



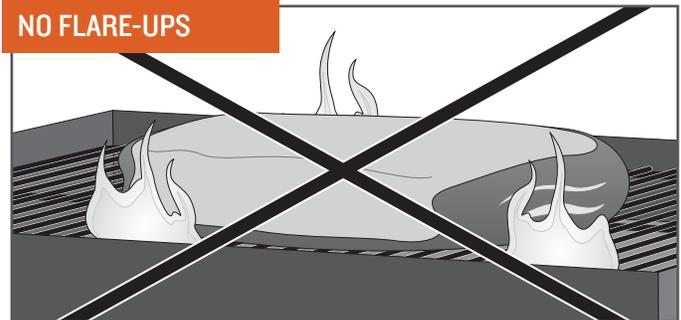
Traeger's signature grill shape/downdraft exhaust creates a vortex of convection. It circulates hot, smoky air around the cooking chamber, surrounding your food with wood-fired heat for even cooking on all sides. The smoky air is always present during cooking, even if you don't see it.

HIGH-TECH CONTROLS



With the Traeger® Grill, controlling your grill is as easy as pulling out your phone. The WiFIRE® Technology allows you to set and adjust temperatures automatically with recipes downloaded from our Traeger app. To download the app for Android, go to the Google Play Store; for Apple, go to the App Store. For information on how to use the app, go to traeger.com/app. See "Onboarding Part 2: Connecting Your Grill" section (page 16) for instructions on how to connect your grill to your phone.

NO FLARE-UPS

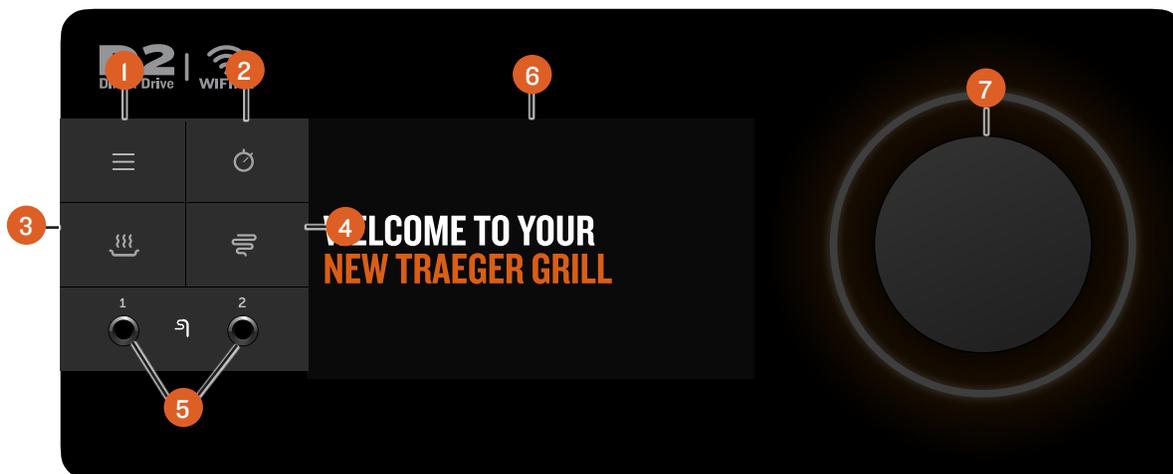


You don't have to worry about drippings flaring up and causing nasty fireballs that destroy your meal, because Traeger® Wood Fired Grills cook using indirect heat. All drippings are safely channeled into the EZ-Clean™ Grease + Ash Keg for easy disposal.

TIP: Keep your grill clean. See "Operating Tips" (page 32) and "Maintaining Your Grill" (page 29).

GETTING TO KNOW YOUR GRILL CONTINUED

YOUR WiFIRE® DIGITAL CONTROLLER Your Traeger® Grill is equipped with a state-of-the-art Traeger Controller with WiFIRE® Technology that is Wi-Fi-capable and Bluetooth-enabled. The controller includes an ambient light sensor in the upper left corner that controls the brightness of the screen for perfect visibility in any light. Before you begin using the grill, familiarize yourself with the different features of the controller. Once the main power button (located under the front of the pellet hopper) is **ON**, tap any of the buttons on the left side of the screen or turn the selection dial to turn on the grill.



NOTE: Temperature fluctuations are normal for Traeger® Grills. Any significant fluctuation could be the result of wind, air temperature, improper use, lack of grill maintenance, or pellet quality and condition.

1 MAIN MENU

From the menu, you can set up and monitor accessories, access grill care and maintenance, and sync your grill with your home's internet and settings.

2 TIMER

The timer is for your convenience only; it does not affect grill operation. For example, if you need to baste your meat for 15 minutes, set the timer for 15 minutes. A tone will sound when the time is up.

3 KEEP WARM

This feature maintains the grill temperature at 165°F (74°C) to keep food warm.

4 SUPER SMOKE

Select SUPER SMOKE at any time during grilling when cook temperature is between 165°–225°F (74°–107°C) to increase the amount of smoke released for additional smoky flavor.

5 ACCESSORY JACKS

Use these jacks to plug in wired probes or other wired accessories.

6 STATUS DISPLAY

This advanced TFT display shows current temperature, status of cook cycle, and all things related to grill control and function. This display is also a touch screen and can be modified both via touch and via the selection dial.

7 SELECTION DIAL

Rotate this dial to move up and down through the displayed menu. Press the center of the dial to make a selection.

MAIN DISPLAY

- **HOMESCREEN** – At Traeger, we keep it simple. The grill temperature is always displayed on the homescreen. To set or adjust the grill temperature from this screen, simply turn the dial to your desired temperature and press the center of the dial.
- **HOMESCREEN FOOTER** – For more information and shortcuts for additional functionality, simply tap anywhere along the footer to bring up the Traeger Dashboard.
- **TRAEGER DASHBOARD** – The Traeger Dashboard can be accessed by tapping anywhere along the lower footer. From the Dashboard, you can monitor probe temperatures, induction cooktop heat levels, timers, pellet level, and more. As you set up more and more devices, scroll or tap arrows in the lower corners to see additional information. Want to keep an eye on your probes or accessories? Tap the pin in the upper right corner to pin this view and hold it constant throughout your cook. Tap again to return to the homescreen view.

MENU

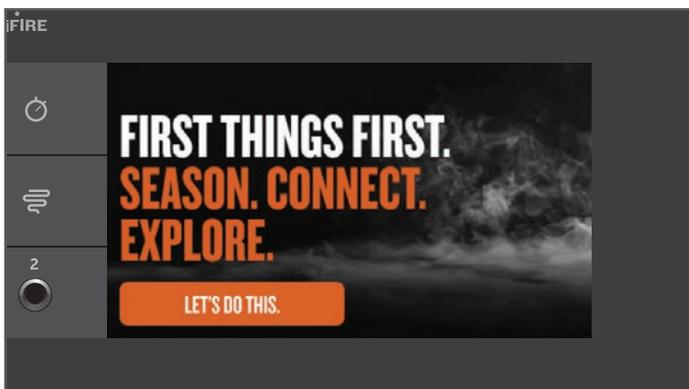
- **WiFIRE® CONNECTIVITY** – From this selection, you can connect your grill to your home Wi-Fi and pair any Traeger Bluetooth devices.
- **ACCESSORIES** – From this selection, monitor all accessories and their settings, such as temperatures, set probe goal temperatures, and more.

NOTE: Traeger Bluetooth devices can only be paired to one Traeger® Grill at a time. If you have multiple Bluetooth-enabled Traeger® Grills and want to use a paired probe on another grill, make sure to “Forget” the device on the first grill in order to pair with the second grill.

- **MAINTENANCE AND CARE** – Traeger® Grills are built with some of the highest quality measures in the industry; however, issues can arise. From this selection, check and diagnose any errors or issues that may occur with your grill. With more sensors than ever before, thanks to Smart Combustion Technology, we can better understand and more quickly diagnose these issues to keep you cooking.
 - Auger – Provides quick access to troubleshoot and clear any auger jams/errors.
 - Part Diagnostics – Allows you to learn about and troubleshoot any errors.
 - Care Tips – Even the pros take time to clean, and a clean grill will maximize the performance of your grill.
 - Self Test – The Self Test section can help make sure everything is running correctly. Follow a few on-screen prompts to test all components for connection to the controller and power. After the short test, your grill will display a list of components and whether or not they received power. For more help on how to self test, contact our customer service department.
 - Customer Service – We’re always here to answer any questions. Refer to this contact information whenever you need it.
- **ABOUT GRILL** – From this selection, check Wi-Fi information, model numbers, and regulatory information. You can also find Pro Tips here to learn about all the features and benefits of your Traeger® Grill.
- **SETTINGS** – Use the Settings selection in the menu to adjust display settings, temperature settings, and more.
 - Brightness – Rotate the selection dial to adjust the display contrast from 1 (low) to 10 (high). Default setting is 5. Press the center of the dial to confirm and return to the Settings menu.
 - Sound – Turns the grill control speaker on or off. The selected setting will be indicated with a check mark.
 - Units – Turn and press the selection dial, or tap the screen to choose between degrees Fahrenheit (°F) and Celsius (°C). The selected setting will be indicated with a check mark.
 - Languages – Turn and press the selection dial to select the desired language.

FIRST STEPS TO START YOUR GRILL

Traeger’s ecosystem of Wi-Fi-enabled and Bluetooth-connected products offers a world of flavor at your fingertips. To get the most out of your grilling experience, we recommend that you complete our guided onboarding experience to get you up and running and ready to cook with ease:



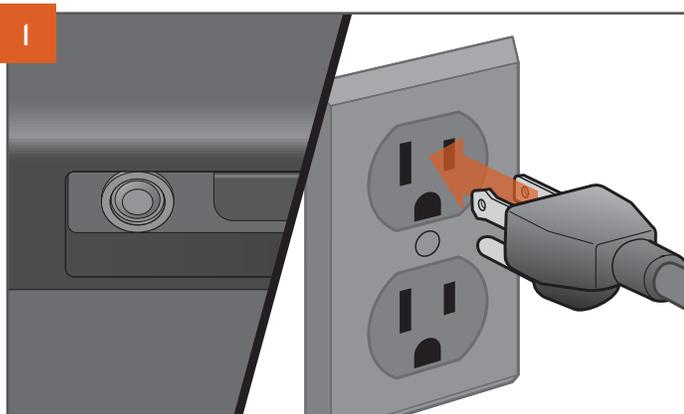
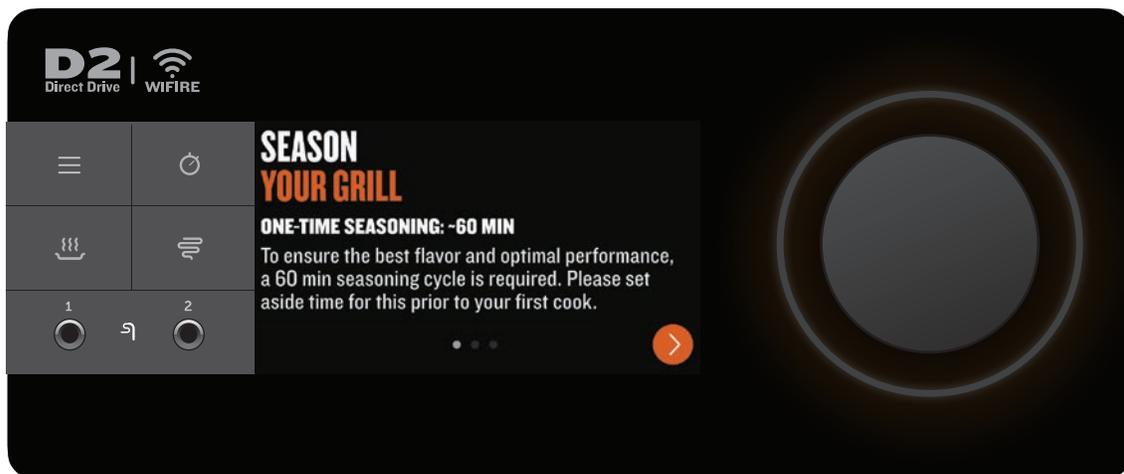
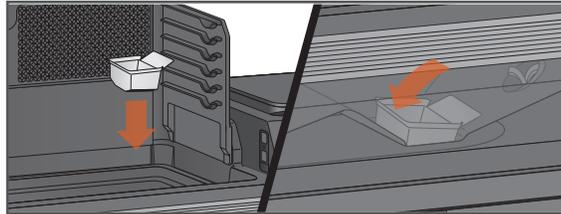
- 1 Season your grill.
NOTE: This must be completed prior to cooking food on your grill.
- 2 Connect your WiFIRE® grill to Wi-Fi through the Traeger app.
- 3 Take a tour of the incredible features and functions of this industry-leading wood-fired grill.

ONBOARDING PART I: SEASONING YOUR GRILL

REQUIRED PRIOR TO FIRST COOK AND RECOMMENDED TO COMPLETE DURING GUIDED ONBOARDING PROCESS.

In order to ensure the best flavor, optimal performance, and proper and safe operation of the grill, follow the instructions below to season your grill and “prime” the auger tube.

IMPORTANT: Make sure all components are properly installed in the grill prior to seasoning.

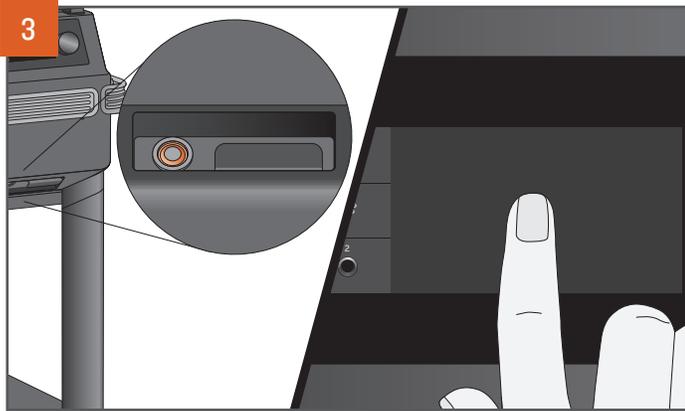


PLUG APPEARANCE MAY VARY BY REGION.

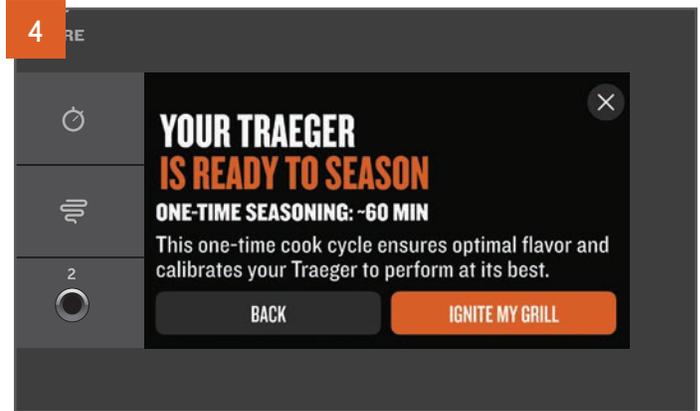
With the main power button set to OFF, plug the power cord into an appropriate grounded/earthed electrical outlet.



Open the hopper lid. Make sure there are no foreign objects in the auger before adding pellets to the hopper. After adding pellets to the hopper, close the hopper lid. We recommend you fill the hopper with pellets at least to the safety grate in the hopper.



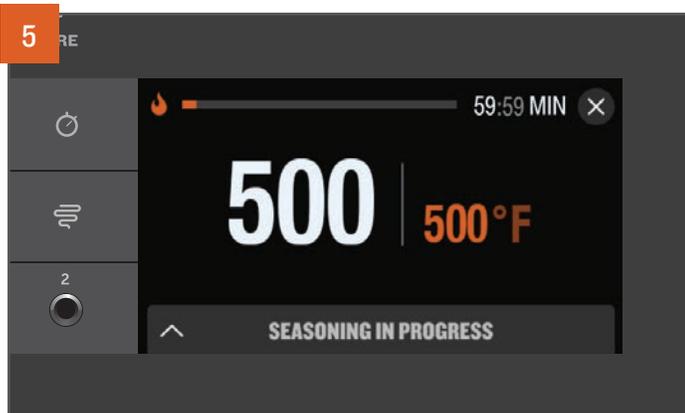
Press the main power button located on the front of the grill to ON. Tap anywhere on the screen or turn the selection dial to wake up the controller. A splash screen will appear as the grill powers on.



The homescreen will land on an automatic onboarding experience. Follow the prompts to quickly and easily get your grill seasoned, connected, and set up for your first cook.

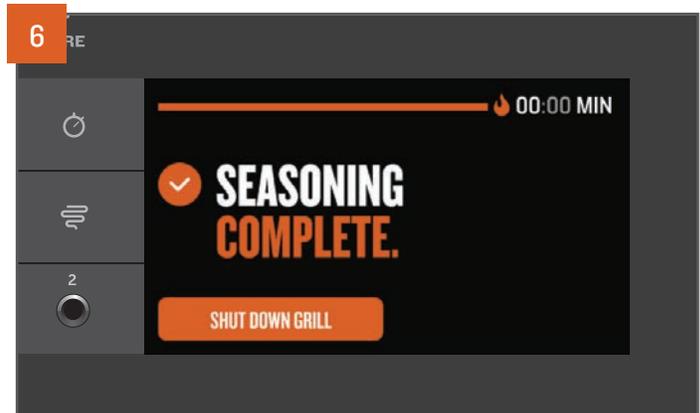
If you choose to bypass the onboarding experience, your grill will land on this screen to manually season. A seasoning cycle is required prior to the first cook and is used to ensure the grill is clean, primed, and ready for optimal performance (this will automatically happen – no need to prime anymore).

NOTE: This seasoning process is important to ensure proper grill performance. Make sure that all internal components have been properly installed prior to this burn-in cycle and that there is no food on the grill grates during this cycle.



After igniting your grill via the onboarding experience, your grill will automatically run through the seasoning process.

NOTE: Getting to first-time seasoning temperature can take up to an hour.



When the seasoning cycle is finished, the controller will initiate a full shutdown cycle. Shutdown cycles prevent future adverse effects and get your grill properly set up for the next cook.

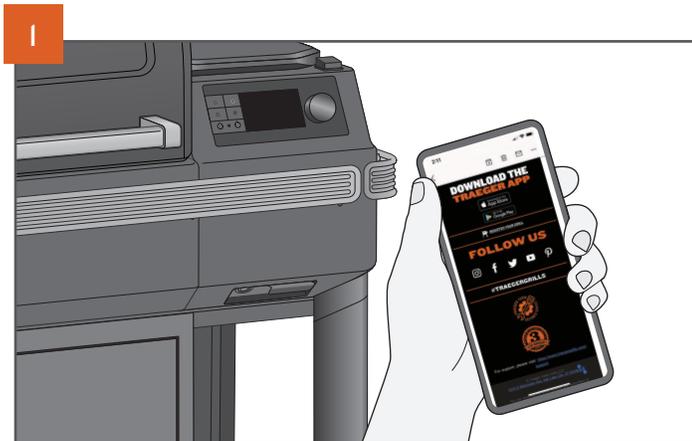
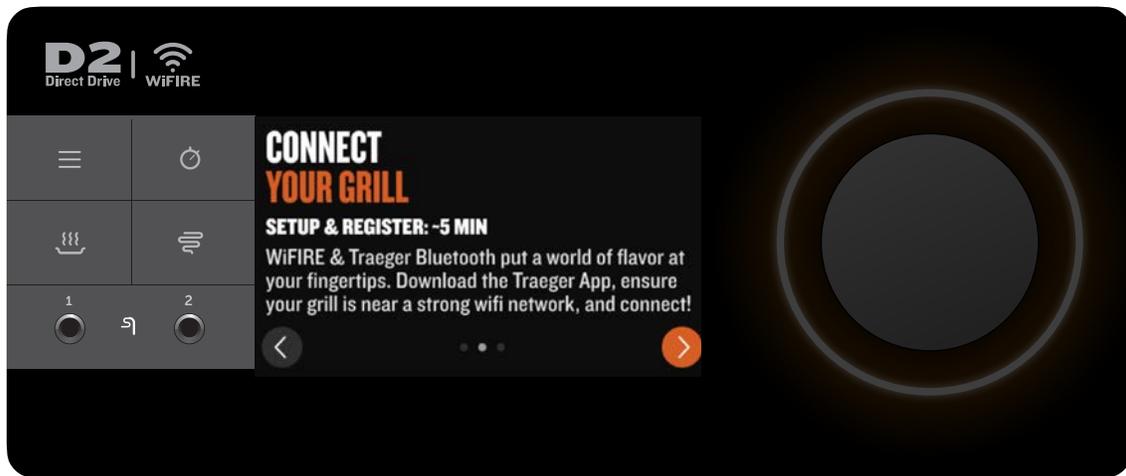
NOTE: Always initiate a shutdown cycle after each and every cook. To do this, either hold the selection dial for 3 seconds or turn the set temperature down to Shutdown and press to select.

ONBOARDING PART 2: CONNECTING YOUR GRILL

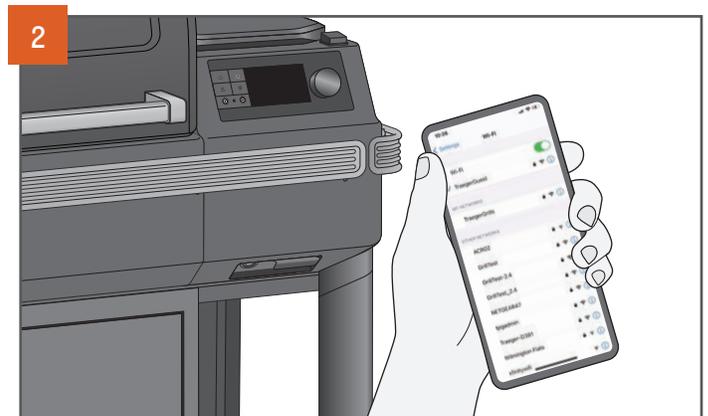
RECOMMENDED TO COMPLETE DURING ONBOARDING PROCESS. We are dedicated to delivering a world-class product and experience. This means we are constantly working to improve grill performance and features. To ensure the latest software and firmware functionality, it is recommended that you connect your grill to the Traeger app using Traeger WiFIRE® technology during first use. To learn more about WiFIRE®, the Traeger app, and more ways to connect, go to traeger.com/app. To pair, follow these instructions to connect your grill to Wi-Fi.

NOTES:

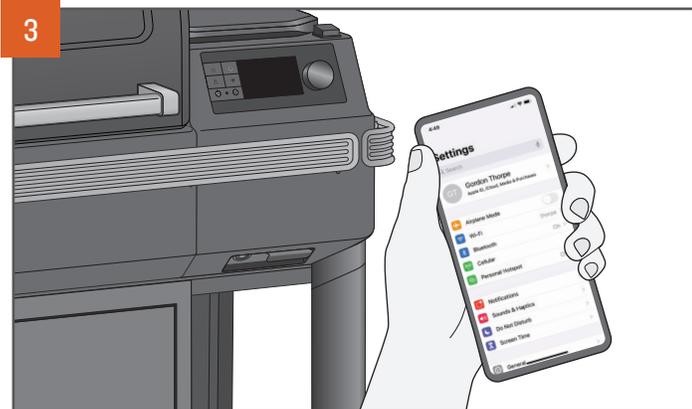
- Make sure your smart device is running on the latest operating system and that Bluetooth is turned ON.
- To connect your grill to Wi-Fi, your grill must be powered on. Make sure the main power button is pressed to ON.
- The router signal must be 2.4 GHz, as the grill is not compatible with 5 GHz.
- The success screen at the end of the pairing process only indicates that pairing is completed. Seasoning is completed only when the SEASONING COMPLETE screen appears.



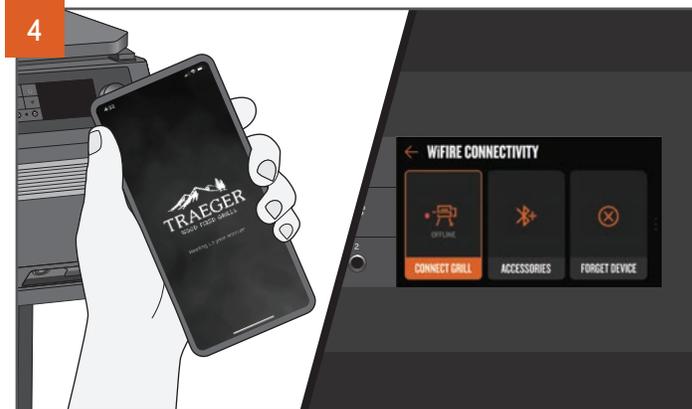
1 Go to your Apple App Store or your Android Google Play Store to download the latest Traeger app.



2 Ensure your smart device is connected to the Wi-Fi network to which you want your grill connected. The router signal must be 2.4 GHz, as the grill is not compatible with 5 GHz.



Go to your smart device Settings menu and ensure that the Bluetooth setting on your smart device is on.



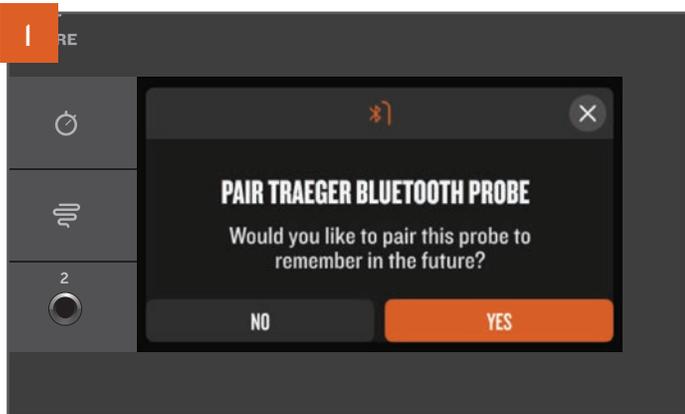
Open the Traeger app, create or log in with your account, and follow the instructions in the app to add a grill. To initiate this process on the grill, tap the menu icon on the controller. Select **WiFi FIRE® CONNECTIVITY** from the menu and follow the prompts to connect grill.



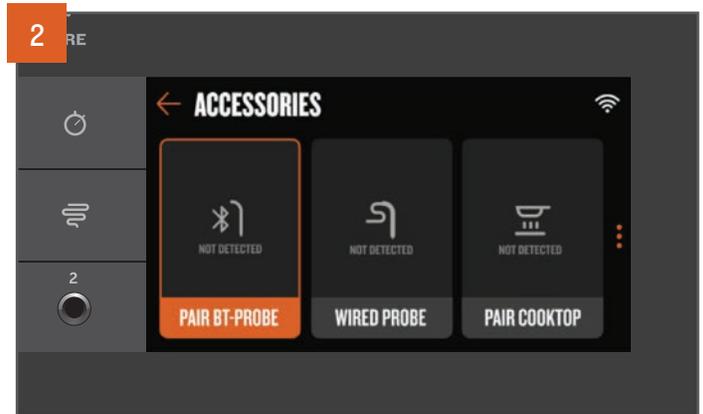
On the controller selection screen, select the controller that matches your grill and follow the steps on your app to get connected!

ONBOARDING PART 3: CONNECTING YOUR ACCESSORIES

RECOMMENDED TO COMPLETE DURING ONBOARDING PROCESS. To save time later, it is recommended that you pair your Traeger Bluetooth devices during the onboarding process. If you decide to pair your Traeger Bluetooth device later, check out the instructions below:



Make sure that your Traeger Bluetooth device is powered on, fully charged, and close to your grill before attempting to pair. For most Traeger Bluetooth devices, a popup will automatically appear on screen when the grill recognizes the signal of the device. Select YES and follow the instructions on screen to pair your device to your grill.



If you missed or closed out of the popup too soon, no worries! You can always pair accessories by navigating through the menu. Tap the menu icon on the control panel, select the Accessories menu item, then select the type of accessory you would like to pair. Follow the instructions on the controller to pair that accessory type.

USING YOUR GRILL

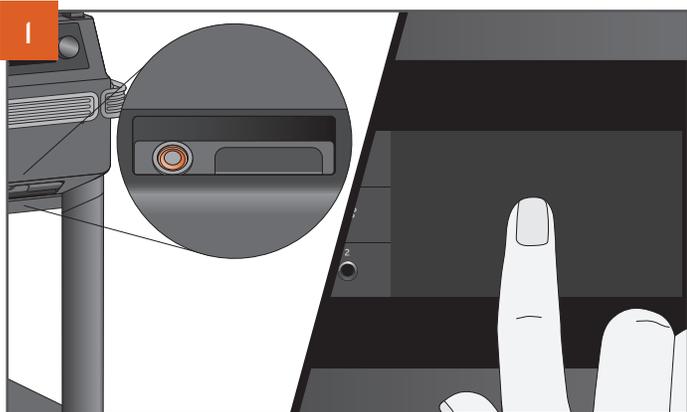
YOU WILL NEED TO BEGIN WITH THESE STEPS EVERY TIME YOU USE YOUR GRILL.

PRE-GRILLING CHECKLIST

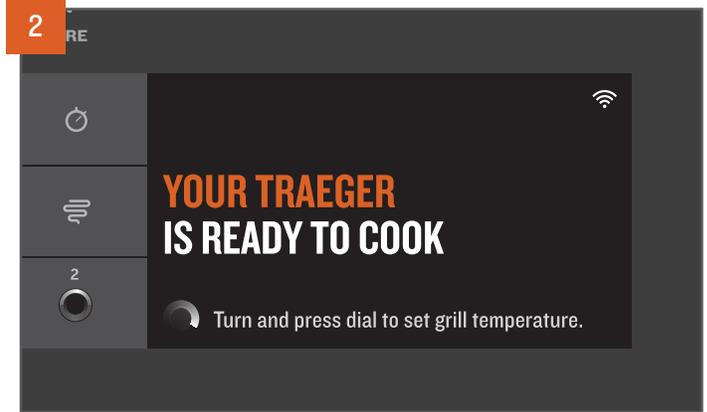
1. Check for and do needed maintenance:
 - Clean the Traeger® Grease Management System:
 - EZ-Clean™ Drip Tray
 - Grease Drain Tube
 - EZ-Clean™ Grease+Ash Keg
 - Remove ash when alerted by the grill (or after approximately 30 hours of cooking).
 - Check the power cord for twists, damage, or fraying.
2. Make sure the grill is correctly assembled with all parts present before using it:
 - EvenFlow™ Heat Shield
 - EZ-Clean™ Drip Tray
 - Grates
 - Grease Governor
 - Firepot
3. Make sure you have proper airflow:
 - Ensure nothing is obstructing the exhaust.
4. Make sure the grill is a safe distance from combustibles (see page 2).
5. Make sure the grill is on a level surface.
6. Inspect the pellets:
 - Make sure you have enough pellets in the hopper.
 - Make sure the pellets are not wet, water damaged, swollen, or dull. They should be shiny and easy to snap.
 - Make sure the bottom of the hopper and the auger do not have excessive sawdust.
7. Close the hopper lid.
8. Close the grill door.

COOKING ON YOUR TRAEGER

GENERAL COOKING Use this method to set and change temperature for quick cooks and simple recipes.



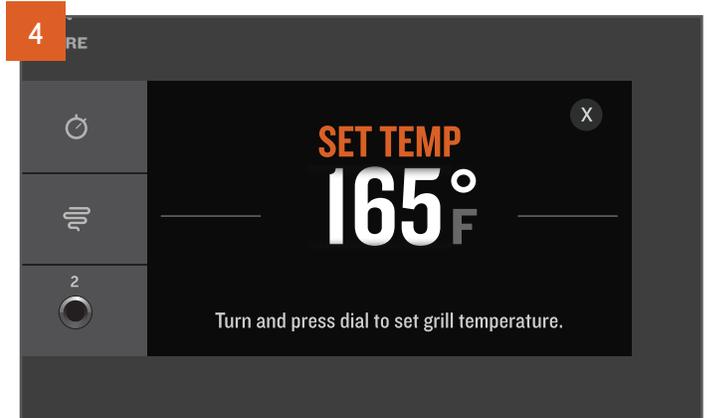
With the door closed, press the main power button located on the front of the grill to ON. Tap anywhere on the screen or turn the selection dial to wake up the controller. A splash screen will appear after a few seconds as the grill powers on.



The homescreen displays YOUR TRAEGER IS READY TO COOK. Cooking temperature can be set directly from this screen.



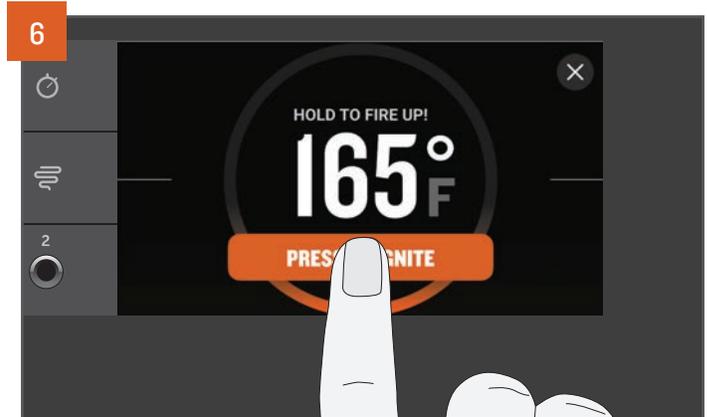
To select temperature, turn the selection dial right or left.



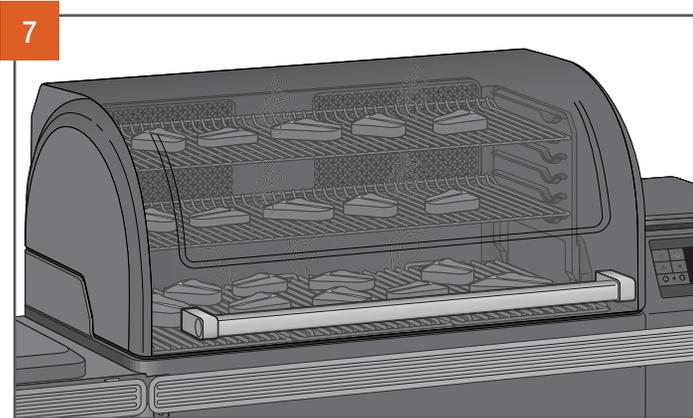
The selected temperature is displayed.



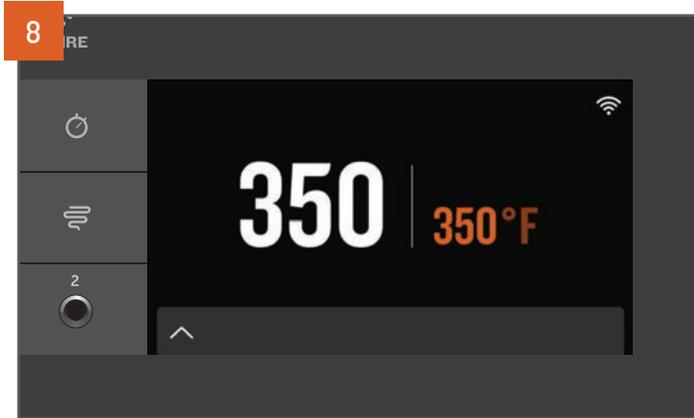
Press the center of the selection dial to select that temperature.



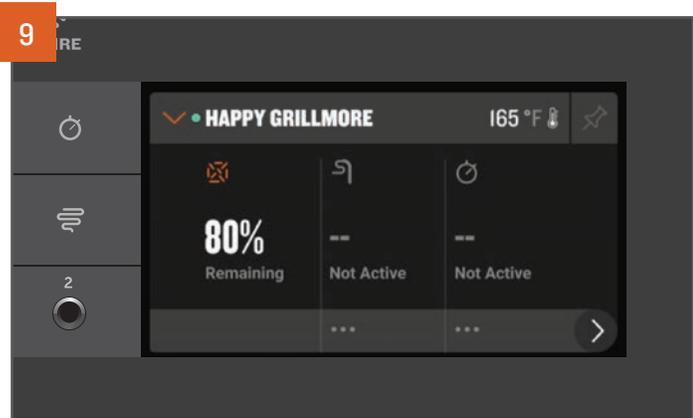
Once your temperature is selected, you will be prompted to ignite your grill. Press and hold the button on the touch screen display for about 2 seconds until the grill displays that it is successfully "igniting." The automatic ignition and preheat cycle will begin. The fan and auger will kick on and off throughout the cooking process to stoke the fire according to the set temperature.



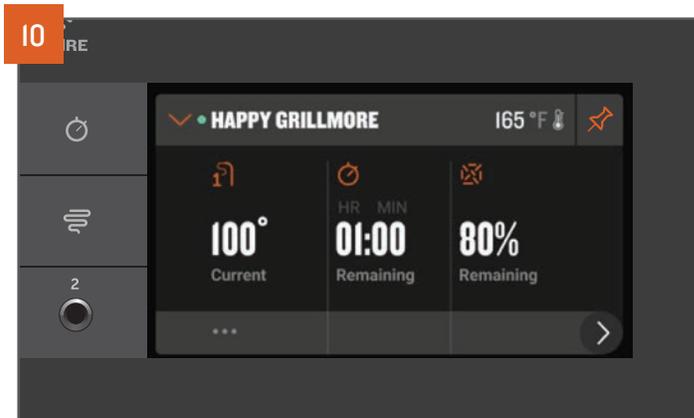
Once preheating is complete, load food into the grill and close the grill door. See page 22 if using the meat probe prior to loading food into the grill.



At Traeger, we keep it simple. The grill temperature is always displayed prominently on the homescreen. To change the temperature, always navigate to this homescreen. Turn the selection dial to your desired temperature and press to select a new temperature.



Tap the footer bar at the bottom of the homescreen to access the Traeger Dashboard. From here, as you set up and use accessories, you can monitor timers, set probe goal temperatures, review pellet levels, and more.



Prefer this screen with more details related to connected accessories or sensors? Tap the pin in the upper right corner to pin the current view of the Dashboard.

TIPS:

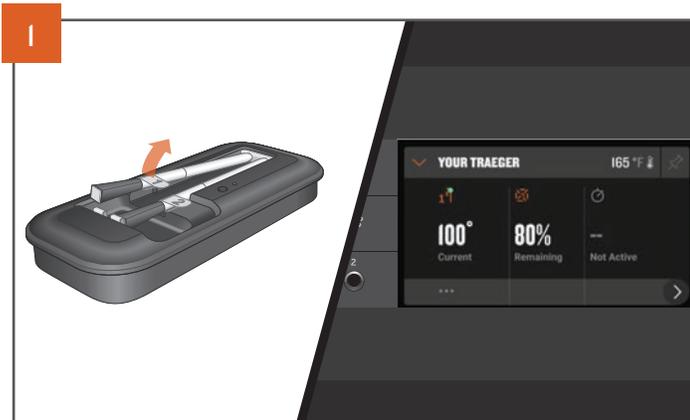
- It is recommended to wait until the preheat cycle is complete before loading food into the grill.
- Loading food too early can result in the grill taking longer than usual to achieve desired temperature.
- Keep the grill closed during the preheat cycle so that the grill can reach the desired set temperature.
- Traeger® Grills provide real time temperature readings and you should expect to see fluctuations in temperature.

COOKING WITH ACCESSORIES

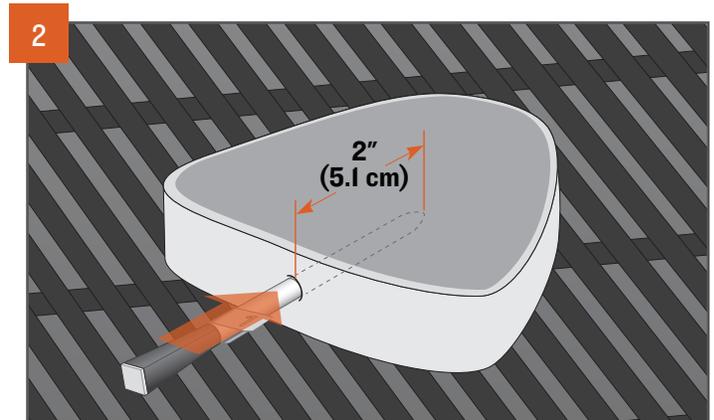
COOKING WITH A BLUETOOTH PROBE You can use a Bluetooth probe when your recipe specifies an internal goal temperature for your food. Please refer to the Traeger Wireless Probe Quick Start Guide for more details.

NOTES:

- Before use, the probes must be charged. In order to charge the probes, the tag found on the charging dock must first be removed.
- Due to high heat, it is not recommended to use wireless probes with the pizza oven mode.

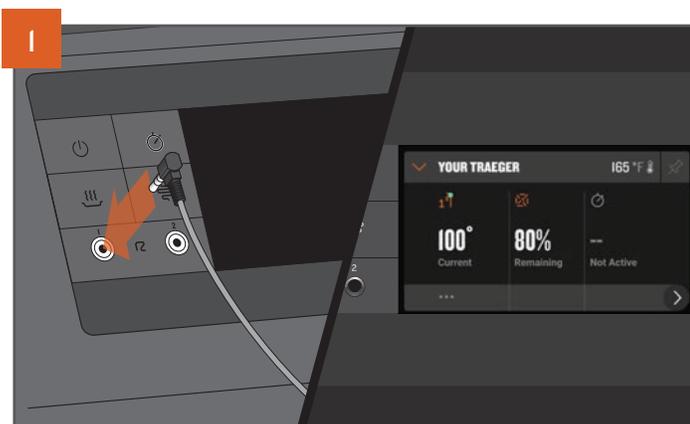


See “Cooking on Your Traeger” on page 20 to turn on the grill. Once the grill is on, remove a charged Traeger® Bluetooth Probe one at a time from the charging dock and the controller will automatically recognize any previously paired probe. A probe widget will appear within the Traeger Dashboard where you can find additional information on probe status and shortcuts for setting probe goal alarms.



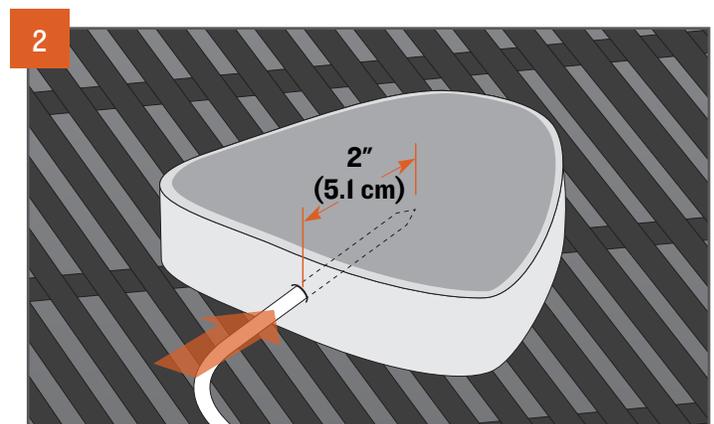
Insert the probe up to the notch, into the thickest part of the protein – avoid touching any bones or particularly fatty portions of the protein. The probe needs to be in the protein at least 2 inches (5.1 cm). This probe may not be suitable if you cannot insert the probe 2 inches (5.1 cm) into the thickest part of the protein. After your probe has been inserted, load your food onto the preheated grill.

COOKING WITH A WIRED PROBE You can use a wired probe when your recipe specifies an internal goal temperature for your food.



See “Cooking on Your Traeger” on page 20 to turn on the grill. Plug the probe into the probe jack located on the WiFIRE® controller. Once connected, the controller will recognize the probe and a probe widget will appear in the Dashboard.

IMPORTANT: Make sure the probe is fully inserted into the jack.

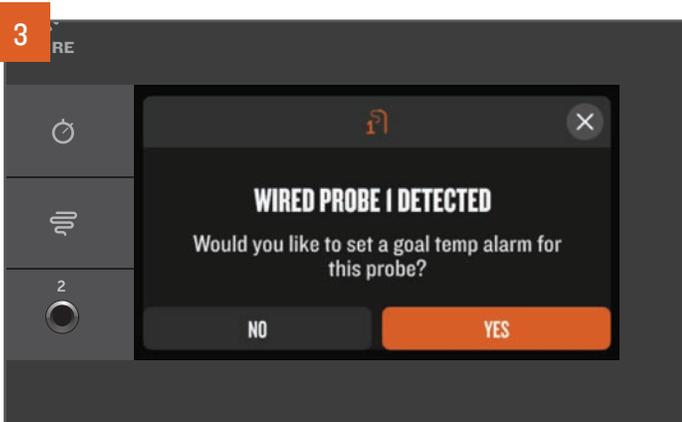


Insert the probe tip halfway into the thickest part of the protein – avoid touching any bones or particularly fatty portions of the protein. The probe needs to be in the protein at least 2 inches (5.1 cm). This probe may not be suitable if you cannot insert the probe 2 inches (5.1 cm) into the thickest part of the protein. After your probe has been inserted, load your food onto the preheated grill.

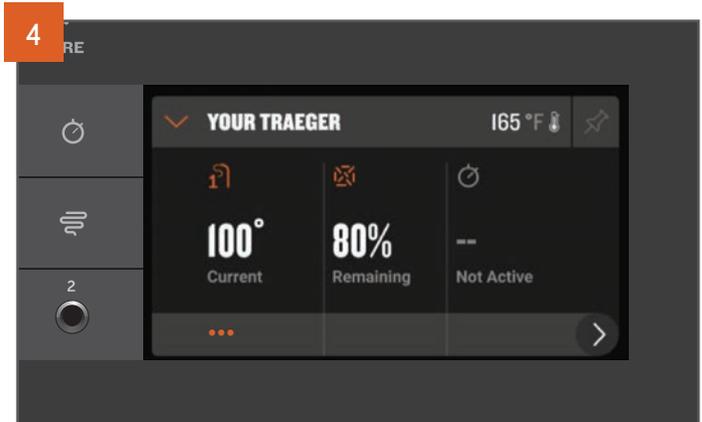
IMPORTANT: Probes will be extremely hot after use. Use care when removing them from the grill.

COOKING TO AN INTERNAL TEMPERATURE WITH PROBES

How to set a goal temperature alarm for Bluetooth or wired probes.



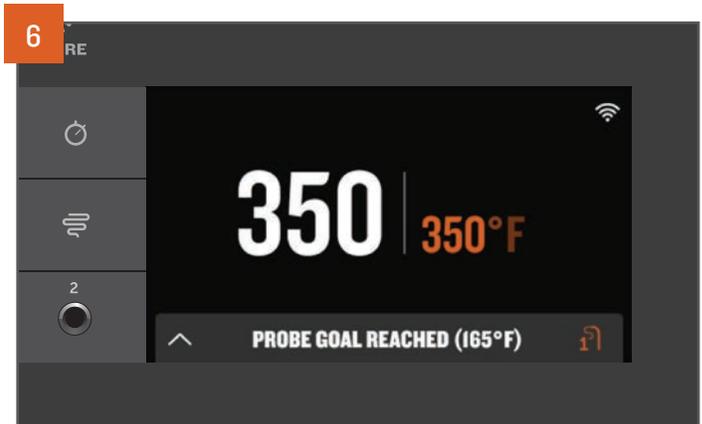
To cook to an internal temperature, set a probe goal alarm. When you first connect a Bluetooth or wired probe, a popup will provide a shortcut to easily set a goal temperature alarm. Select YES and follow the prompts.



If you missed the popup, you can set a probe goal alarm via the (...) shortcut in the Dashboard underneath the probe widget, or via the Accessories options within the menu.



Use the selection dial to select the desired temperature for your probe goal alarm and press the dial to select and confirm. Can't remember the safe internal temperature for Chicken Marsala? Tap SELECT BY PRESET to find a list of the food-safe temperatures associated with typical protein choices.



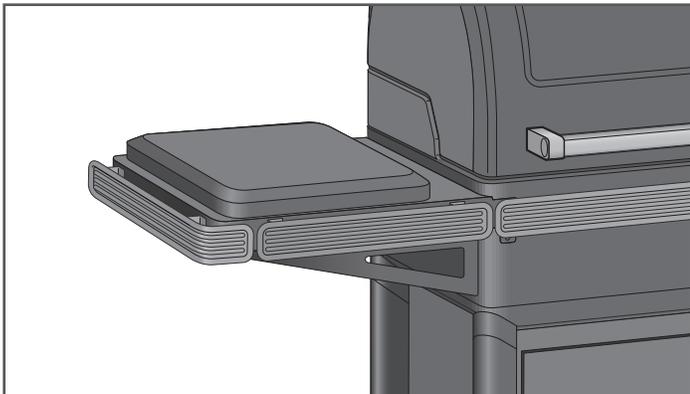
A tone will sound when your protein reaches the set alarm temperature. If using the Traeger app, you will also receive a push notification on your connected smart device.

NOTES:

- It is recommended to cook to an internal temperature using the probe, instead of cooking for a specific time.
- The probes can only be paired to one Traeger® Grill at a time. If you have multiple Bluetooth-enabled Traeger® Grills and want to use a paired probe on another grill, make sure to "Forget" the device on the first grill in order to pair with the second grill.

COOKING WITH ACCESSORIES CONTINUED

MONITORING ACCESSORIES Use the Dashboard and/or the Accessories main menu item to easily monitor all accessories and their settings, such as temperatures, set probe goal temperatures, and more.



TRAEGER® INDUCTION COOKTOP – Use the Traeger® Induction Cooktop for all your simmering, sautéing, searing, and deep-frying needs on the side. Simply turn the dial on the Induction Cooktop to set power levels. Both the Traeger app and the grill control Dashboard will monitor set temperatures and provide insight into any alerts or warnings. Refer to the Traeger® Induction Cooktop Owner’s Manual for more details.

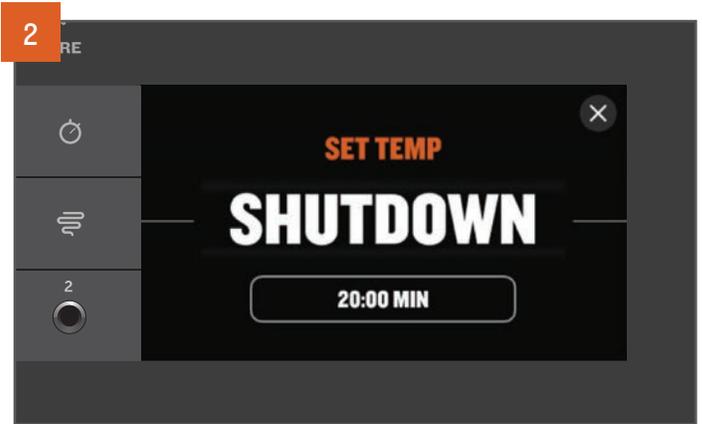
SHUTTING DOWN YOUR GRILL THE SHUTDOWN CYCLE EXPLAINED

The shutdown cycle is crucial to the success and high-quality grill performance of your Traeger® Grill. Shutdown cycles prevent future adverse effects and get your grill properly set up for the next cook. Always initiate a shutdown cycle after each and every cook.

To initiate a shutdown cycle, turn off your grill in one of the following ways:



Press and hold the selection dial down for 3 seconds, until the screen registers and shows “SHUT DOWN CYCLE IN PROGRESS.”



While setting the temperature, turn the selection dial all the way to the left and push to select SHUTDOWN.



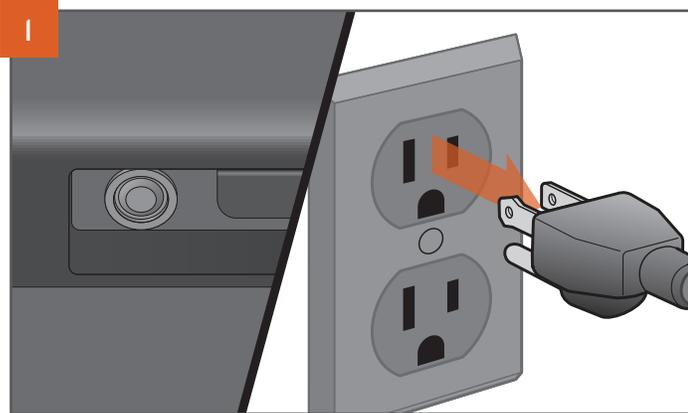
Use the Traeger app to initiate the shutdown cycle on your grill from anywhere at any time.

NOTES:

- The shutdown cycle minimizes your risk for future adverse events like backburn. Backburn occurs when the fire from the firepot burns pellets in the auger tube, causing the fire to burn back into the hopper.
- The shutdown cycle will run for approximately 15 to 20 minutes, depending on the previous set temperature. Allow the shutdown cycle to complete for the proper operation of your grill. Do not press the main power button on the front of the grill to OFF or unplug your grill prior to completion. If it remains plugged in and is not powered off, the grill will remain in standby mode for firmware updates and quick start-ups for the next cook.

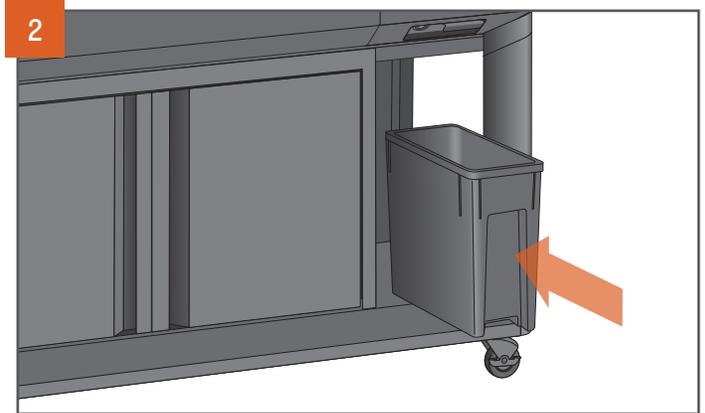
HOPPER CLEAN-OUT

Your Traeger® Grill has a hopper clean-out system that allows you to remove pellets from the pellet hopper or quickly change from one pellet flavor to another without making a mess.

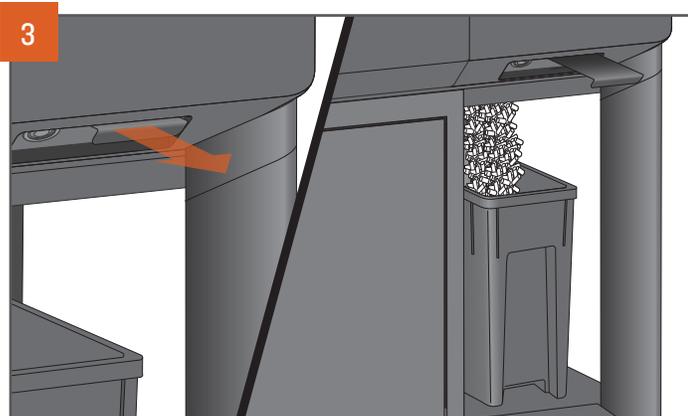


PLUG APPEARANCE MAY VARY BY REGION.

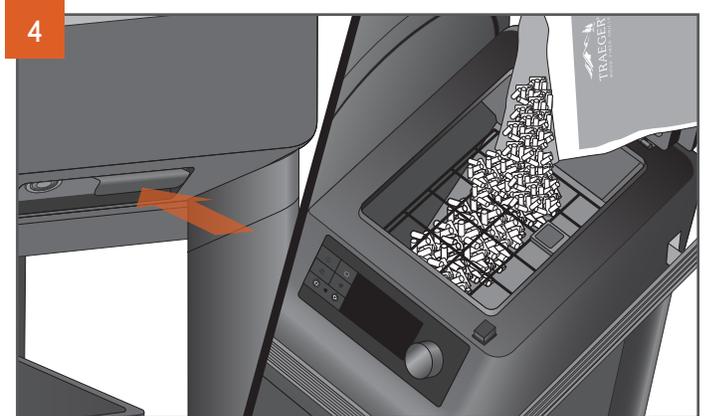
Press the main power button to OFF and disconnect the power cord. If the grill is still hot, allow it to cool completely.



When emptying the hopper, make sure that Traeger® StayDry™ Pellet Bin is placed directly underneath the hopper.



Pull the lever directly out to release pellets. Pellets will empty into the StayDry™ Pellet Bin. You might need a spatula or spoon to push the remaining pellets out of the hopper. Vacuum out any remaining sawdust from the hopper and auger.



Once the hopper's empty, push the lever back in, and refill the hopper with a different flavor of TRAEGER® ALL-NATURAL HARDWOOD PELLETS.



WARNING! DO NOT EMPTY OUT THE HOPPER UNTIL GRILL HAS COMPLETELY COOLED AND THE POWER IS OFF; OTHERWISE, PELLETS MAY BE VERY HOT.

GRILL FEATURES

TRAEGER APP

Your Traeger® Grill can be controlled remotely using the Traeger app. To learn more about WiFIRE®, the Traeger app, and more ways to connect, go to traeger.com/app.

You will need a home internet Wi-Fi connection to connect your Traeger® Grill to the internet. Your smartphone or tablet must be running the latest iOS or Android operating system. If you leave the range of your Wi-Fi networks with your device, a data plan is required. The grill must remain connected to the internet to receive the latest operating, safety, and security updates.

The Traeger app is also an easy way to search, download, and cook new recipes on your Traeger® Grill.



TIMER

Your Traeger® Grill comes equipped with a convenient timer. The Timer function does not impact grill operation; you can use it to notify you of other needed steps during cooking, such as loading vegetables or other shorter time cooks into the grill or basting your food.

TO SET THE TIMER:

1. Press and hold the timer icon.
2. Use the selection dial to toggle between hours and minutes to set the time.

Once the dial is pressed after choosing the time, the Timer is set, you will be returned to the homescreen, and the Timer will automatically begin the countdown.



TO CANCEL THE TIMER:

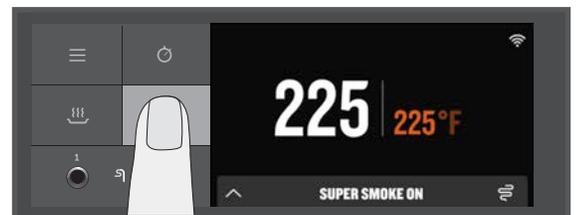
1. Press and hold the timer icon.
2. You will see the options.
3. Select.

SUPER SMOKE OPTION

You can add more smoke flavor to your food by pressing the Super Smoke icon at any time during grilling. Press it again to cancel.

NOTES:

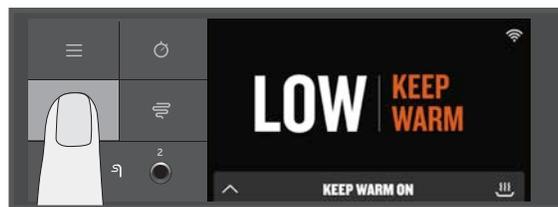
- Super Smoke can only be activated when grill temperature is between 165°–225°F (74°–107°C).
- Smoke will be thin and blue.



GRILL FEATURES CONTINUED

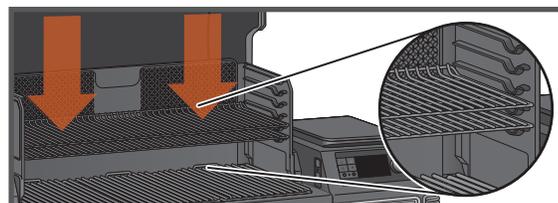
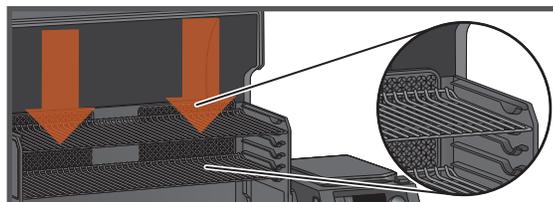
KEEP WARM FUNCTION

Keep Warm can be used to pause the cook cycle at any time during grilling and maintain the grill temperature at 165°F (74°C). Press the keep warm icon to activate the function. Press the keep warm icon again to resume cooking.



VERSATILE UPPER GRATE

Several locations are available for you to change the placement of the upper grill grate. This allows you to make room on the lower grates or upper grate if needed.

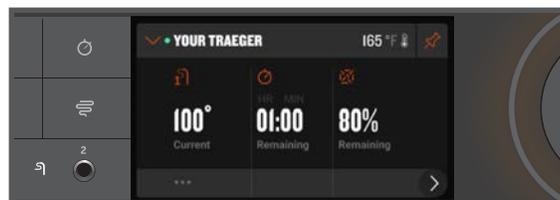


TRAEGER PELLET SENSOR

The Traeger Pellet Sensor monitors the supply of pellets. Once selected from the menu, it will display the current level of pellets, in 5% increments.

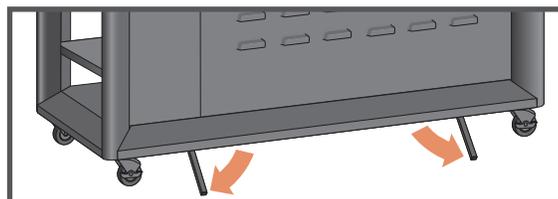
If the Traeger Pellet Sensor is properly connected, it will display “PELLET SENSOR Pellet Level: XXX%.” If the Traeger Pellet Sensor is not properly connected, it will display “PELLET SENSOR Disconnected Pellet Level: 0%.”

The Traeger Pellet Sensor allows you to check the status of your pellet level remotely using the Traeger app. This system will send you push notifications and alarms through the Traeger app on your smart device when your pellets are getting low, protecting your cook from running out of fuel.



KICKSTANDS

Easy-to-use kickstands on the rear of the grill prevent the grill from tipping over if it's on a steep incline.

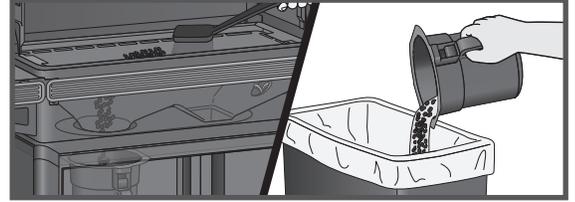


MAINTAINING YOUR GRILL

Do you love to slowly cook fattier proteins at lower temperatures? We do too. But when you do, we recommend extra care and attention to cleaning up excess grease drippings. When the grill has cooled to a warm temperature, scrape grill grates and wipe up this extra grease from the drip tray (be careful not to burn yourself). This will ensure that everything runs smoothly the next time you fire up, especially if you plan to cook something hot and fast!

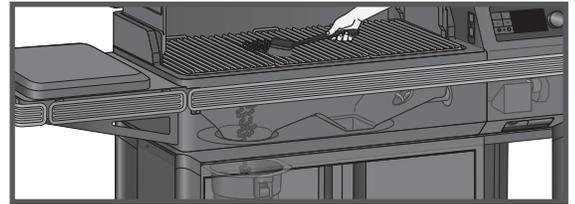
1. BEFORE EACH COOK:

Remove any excess buildup from the drip tray. Check the EZ-Clean™ Grease + Ash Keg and empty if full. Ensure that nothing is covering the drip tray.



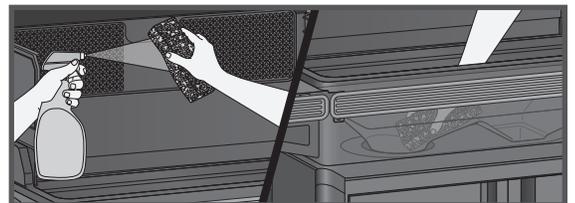
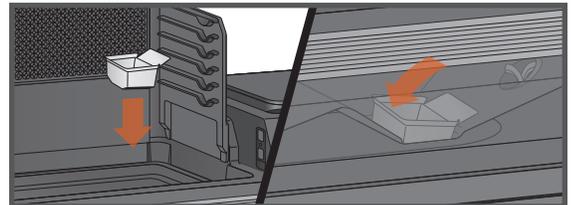
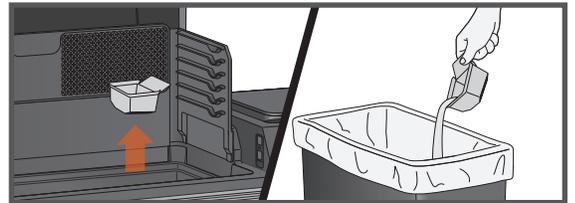
2. AFTER EACH COOK:

Remove any excess food from the grates while still warm. Scrape excess grease buildup into the EZ-Clean™ Grease + Ash Keg with a stiff, non-metallic tool.



3. MONTHLY:

Check the firepot and remove excess ash buildup in, around, and underneath. When replacing the firepot, make sure the firepot lip is positioned under the auger tube. Scrape creosote from the backsplash and the back of the grill door. Do a final wipe down of the grill cavity with Traeger® All Natural Cleaner. Remove the grease governor and clean out the grease trap tube.



IMPORTANT: Covering the drip tray with anything, including foil or liners, will significantly impact the performance of the grill and could damage the drip tray or grill.

MAINTAINING YOUR GRILL CONTINUED

⚠ WARNING **Fire Hazard:** Grease fires are most frequently caused by failing to properly maintain the grill by not cleaning the grease from the grill on a consistent basis.

⚠ WARNING Press the main power button to OFF and disconnect the power cord before initiating any of the maintenance below.

4. REMOVAL OF ASH AND GREASE FROM THE EZ-CLEAN™ GREASE + ASH KEG (EVERY COOK)

⚠ WARNING Make sure that the grill is COLD and ashes are extinguished and COLD before checking the grease + ash keg.

⚠ WARNING Failure to empty the EZ-Clean™ Grease + Ash Keg could result in a serious fire.

Underneath the grill body there is a keg that collects both ash and grease. **This should be checked and emptied before every cook.** To remove and check the keg, simply grab the keg with two hands and push the button to release. Remove the disposable liner and replace with a new one. See Step 9, Disposal of Ashes, for proper ash disposal.

NOTE: Traeger's keg liners will help keep this a clean and easy task.

5. CLEANING YOUR TRAEGER® GREASE MANAGEMENT SYSTEM ("TGMS"):

During your cooks, grease drippings will fall onto (i) the grease drip tray and be channeled into (ii) the grease drain tube, (iii) to be collected in the EZ-Clean™ Grease + Ash Keg. These three components are the components of the Traeger® Grease Management System (TGMS). Grease will accumulate in all of these locations and should be regularly cleaned to reduce the risk of fire.

How often you need to clean the TGMS depends on the fat content of your food. Fattier foods will require cleaning of the TGMS more often, and sometimes you will need to clean the TGMS after every cook.

Visible pieces of food and bits of hardened grease or other buildup indicate a need for cleaning.

All components of the TGMS should be inspected before each use for signs of grease buildup.

⚠ WARNING Accumulated grease is easier to clean off when the grill is still warm—not hot. **Be careful not to burn yourself. Heat-protective gloves are recommended.**

Clean the grease out of the grease drain tube. We recommend cleaning this location regularly.

Remove all grill grates and the grease governor cap. This will provide access to the grease drain tube opening inside the grill. Scrape the grease accumulated on the drip tray down through the grease drain tube using a stiff, nonmetallic tool. Much of the loosened grease can be pushed down through the grease drain tube and will fall into the EZ-Clean™ Grease + Ash Keg. Wipe up remaining grease residue with paper towels or disposable rags.

Regularly clean the grease out of the grill on the interior bottom and sides. If grease is allowed to build up, a grease fire could result.

Scrape the grease accumulation from inside the grill using a stiff,

nonmetallic tool. Much of the loosened grease can be removed using paper towels or disposable rags. Excessive scraped-off residue can be cleaned using a vacuum cleaner as described in Step 8 (below) when cleaning the firepot of ashes.

Inspect and clean the EvenFlow™ Heat Shield for any grease or debris.

6. CREOSOTE REMOVAL:

When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool exhaust vent of a slow-burning fire. As a result, creosote accumulates on the exhaust vent lining. When ignited, creosote makes an extremely hot fire. Airborne grease particles will travel through the cooking chamber, and some of this airborne grease will accumulate on the exhaust vent lining, similar to creosote, which could contribute to a fire.

Periodically scrape the creosote and grease accumulation from the back of the backsplash and back of the grill door. Once the creosote and grease residue have been loosened from the interior lining and ventilation gaps in this downdraft system, much of it can be removed with paper towels or disposable rags. Do not spray water or other liquid cleaners onto the inside of your grill to remove creosote.

NOTE: The Traeger® Downdraft Exhaust System should be inspected at least twice a year to determine when a creosote and/or grease buildup has occurred.

When creosote or grease has accumulated, it should be removed to reduce the risk of a fire.

7. OUTSIDE STORAGE:

⚠ CAUTION If the grill is stored outside, care should be taken to ensure that water does not get into the pellet hopper. Wood pellets expand greatly when wet and will jam your auger. Always cover your grill when not in use with a Traeger® Grill Cover. This custom-fit cover can be purchased at traeger.com.

8. CLEANING THE ASH FROM INSIDE AND AROUND THE FIREPOT (AFTER APPROXIMATELY 30 HOURS OF COOKING):

⚠ WARNING Make sure that the grill is COLD and ashes are extinguished and COLD before cleaning the ash.

⚠ WARNING Disposal of ashes should be done only according to the following instructions.

Excess ash in the firepot will hamper ignition and may cause your fire to go out. The firepot should be inspected occasionally and cleaned to remove the ash buildup. Again, cleaning the ash from in and around the firepot should be done only when the grill is COLD.

Remove the grill grates, EZ-Clean™ drip tray, and EvenFlow™ Heat Shield cover to provide access to the firepot and the interior of the grill, including the fan pan. Much of the ash outside of the firepot can be removed from the grill with a shop vac.

⚠ WARNING A dedicated vacuum cleaner is the best way to remove ashes from the firepot, but this must be done with extreme care to avoid the risk of fire. Again, cleaning the ash from in and around the firepot should be done only when the grill is COLD.

A utility-type vacuum cleaner having a metal collection canister without a bag would be best for this task. However, almost any vacuum cleaner will work safely if this procedure is properly followed.

After ensuring that the ash in the firepot is COLD, vacuum the ash from the inside of the firepot.

- a. If your vacuum cleaner is a bagless model, empty any previously accumulated debris from the collection chamber. Then vacuum the ash from the inside of the firepot. Once the firepot is clean, empty the collection chamber into the metal container handled in the manner described below under Disposal of Ashes without delay. Make sure that there is no remaining ash residue left in the collection chamber.
- b. If your vacuum cleaner is a model that uses a disposable bag, install an unused bag in the machine. Then vacuum the ash from the inside of the firepot. Once the firepot is clean, remove the bag from the vacuum cleaner and place it in a metal container handled in the manner described under Disposal of Ashes below.

9. DISPOSAL OF ASHES:

⚠ WARNING Ashes should always be completely cool before handling. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. Ashes should be retained in the closed container until they are disposed.

10. CLEANING THE GRILL GRATES:

⚠ WARNING Cleaning the grill grates works best while they are still warm. **Be careful not to burn yourself. Heat-protective gloves are recommended.** We recommend keeping a long-handled cleaning brush near the grill. After removing your food, give the grill grate a quick brushing. It takes only a minute and it will be ready the next time you want to use the grill.

11. CLEANING OUTSIDE SURFACES:

⚠ WARNING Press the main power button to OFF and disconnect the power cord before initiating cleaning.

Use a disposable rag or cloth dampened with Traeger® All Natural Cleaner or warm, soapy water to wipe the grease from the outside of the grill. **DO NOT** use oven cleaner, abrasive cleansers, or abrasive cleaning pads on the outside grill surfaces.

12. TESTING THE GRILL AFTER CLEANING:

Before replacing the EvenFlow™ Heat Shield, EZ-Clean™ drip tray, and the grill grates, plug the power cord into an appropriate grounded/earthed electrical outlet and press the main power button to ON. After you set the temperature and press IGNITE, pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red).

⚠ WARNING Do not touch the hot rod.

When flames start to come out of the firepot, run the shutdown cycle. Let the grill cool down. Now you're ready to place the EvenFlow™ Heat Shield, EZ-Clean™ drip tray, grill grates, and food back onto the grill.

13. POWER CORD

If the power supply cord is damaged, it must be replaced by a special cord assembly available from Traeger.

FREQUENTLY ASKED QUESTIONS

Scan this QR code to take you to Frequently Asked Questions.



TROUBLESHOOTING

ERROR MESSAGES AND WiFIRE® PROBLEMS/QUESTIONS

This is a connected product. To ensure you are receiving the latest firmware updates to keep your grill operating at its peak performance, always make sure your grill is connected. See “Onboarding Part 2: Connecting Your Grill” on page 16.

Although rare, you may see an error or warning message display on your control panel. Refer to traeger.com/support for a list of error messages and how to resolve them.

OPERATING TIPS

1. We are always working to improve your grill's performance. Make sure your grill is connected and has the latest firmware update. For instructions on checking your firmware version, go to traeger.com.
2. You can change the temperature at any time during grilling to increase or decrease cooking temperature. It is best practice to give the grill some time to reach the desired temperature before making additional temperature changes.
3. To change between Fahrenheit and Celsius: Select Temperature Units from the Settings menu. Turn the dial to choose between degrees FAHRENHEIT (°F) and CELSIUS (°C). Press the center of the dial to confirm. You will now see temperatures displayed in the format you've chosen.
4. Your Traeger® Grill is designed to operate with the door closed. Opening the grill door greatly lengthens your cooking time.
 - When putting frozen, raw, cold, or otherwise uncooked food on the grill, this may result in a temporary drop of your grill's internal temperature.
5. Do not overload cooking surface with excessive amounts of food that reach beyond the edges of the footprint of the drip tray. This can lead to interference with proper cooking airflow and may lengthen the time to reach the set temperature.
6. Always take into account the type of food you are cooking:
 - Thin foods need high heat and shorter cook times, while thicker foods need low heat and longer cook times.
 - Vegetables take longer to cook than meats at the same cooking temperatures.
 - Always check that the internal temperature of the meat that you are cooking reaches a safe temperature for eating.
 - The Keep Warm function is not designed to properly cook your food.
7. Keep the grill clean. Regularly inspect your grill for accumulated grease. Most grease fires are caused by not properly maintaining the grill and failing to clean the Traeger® Grease Management System (TGMS) on a consistent basis (see "Maintaining Your Grill" on pages 29-31). Even if there is ample room in the grill, be cautious of loading excessive amounts of food that can release large quantities of flammable grease (for example more than a pound of bacon). If the grill has not been well maintained or if your previous cooks have produced large quantities of flammable grease, it is highly recommended that the grease be cleaned from the grill before using it again.

SERVICE

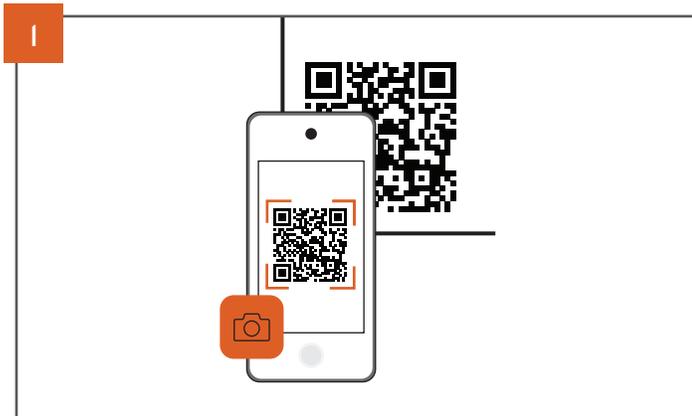


TRAEGER'S LEGENDARY CUSTOMER SERVICE is the best out there. If you have any questions about your Traeger® Grill or need tips on cooking your first holiday turkey, our seasoned experts have your back. We're here for you 365 days a year, including holidays. For assistance with assembly, installation, safe operation, parts, or general customer service, you can visit our website traeger.com/support or you can phone or write us at:

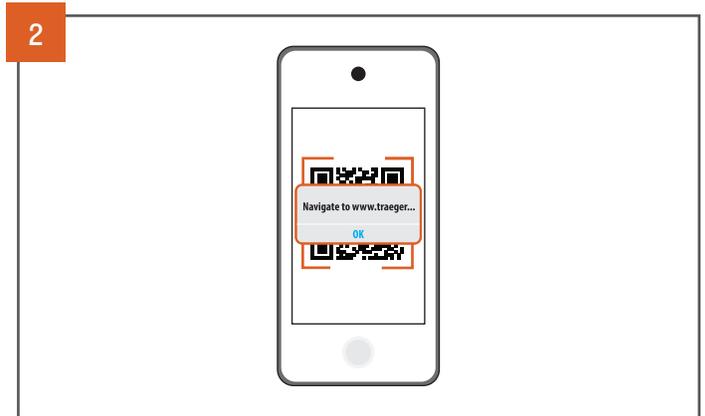
TRAEGER'S CUSTOMER SERVICE

Please visit: traeger.com/support
Phone: US/CA: **1-800-TRAEGER** 6:00 a.m. – 10:00 p.m. MT
Address: TRAEGER PELLET GRILLS LLC
1215 E. Wilmington Ave., Suite 200
Salt Lake City, UT 84106

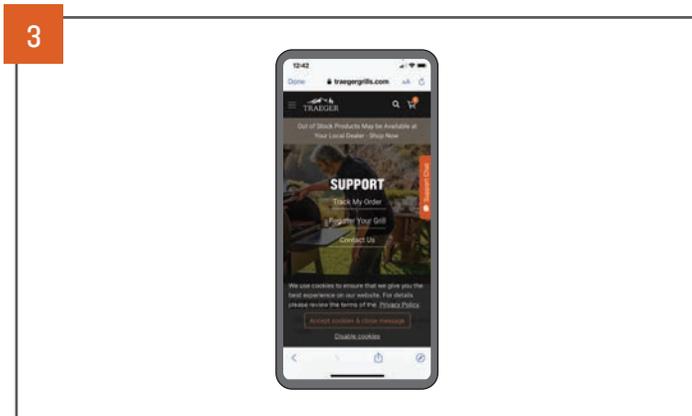
TRAEGER'S CUSTOMER SERVICE IS JUST A SCAN AWAY



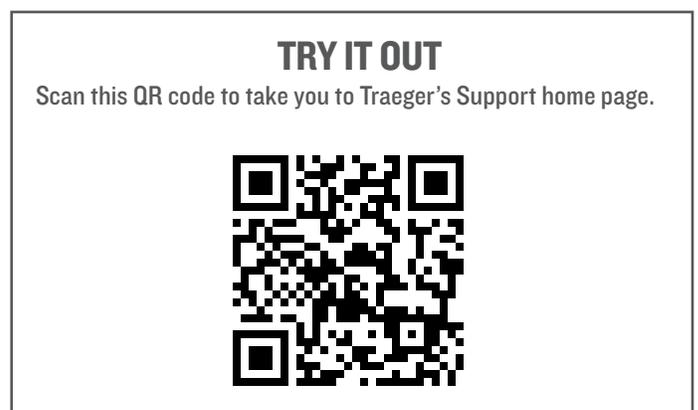
Open the camera on your phone and point it at the QR code.



Wait for the camera to register and tap the notification or banner when it appears on your screen.



Information related to the code will automatically load.



TRAEGER® GRILL WARRANTY



10-YEAR LIMITED WARRANTY

Traeger Pellet Grills LLC warrants this Traeger® Grill for the components, coverage, and warranty period listed in the table below under normal use and proper maintenance. This warranty gives you specific legal rights, and you may also have other rights which may vary among states and provinces. The warranty period starts from the date of original purchase from [traeger.com](https://www.traeger.com) or a Traeger authorized dealer. A list of Traeger authorized dealers is available at <https://www.traeger.com/dealers> (together each an “Authorized Seller”). The warranty period and coverage for the replacement parts shall be as follows:

Warranty Periods and Coverage		
Components	Warranty Period	Coverage
Body, Legs, Cabinet Doors, Bottom Shelf, Painted Shelf/Hopper Cover	10 Years	Will not rust through
Controller, Auger Motor, Auger, and Fan	3 Years	Material and Manufacturing Defects
Drip Tray, EvenFlow™ Heat Shield Body, Heat Baffle, Interior Enamel Rack Holder	3 Years	Material and Manufacturing Defects
Enameled, Cast Iron and Stainless Grill Grates	3 Years	Will not rust through
Hot Rod, Pellet Sensor, Cord, RTD, Flame Sensor, Door Sensor, Thermocouple, Door Gasket, and Induction Hob	1 Year	Material and Manufacturing Defects
Lighting	1 Year	Material and Manufacturing Defects
Meat Probe and Wireless Meat Probes	1 Year	Will not rust through

Traeger's entire liability and your exclusive remedy shall be replacement of the defective parts of your Traeger® Grill, if any. Original part(s) approved for return by Traeger's Customer Service must be returned prepaid. Traeger may replace defective parts with new or refurbished parts, at Traeger's sole discretion on an as available basis within ninety days. Without limiting the exclusions stated above, there is not warranty coverage for: (i) paint damage caused by grease fires, (ii) UV exposure, (iii) normal wear and tear; and (iv) warping of the drip tray, EvenFlow™ Heat Shield, or heat baffle.

Traeger grills are designed to be modular for simple repair by regular users. Traeger's entire obligation under this warranty shall be to provide you with replacement of any defective parts and to provide you with instructions on how to make the replacement yourself. Traeger may replace defective parts with new or refurbished parts. Traeger reserves the right to inspect any grill (shipping paid by Traeger) and to analyze any usage information including, without limitation, any digital connected grill data (to the extent covered by our data protection policy). To validate and process a warranty claim Traeger may require that you provide reasonable evidence of your issue, including participating in video chats, phone conversations, providing photos, and providing other relevant information. Labor charges connected with the replacement of defective parts and freight charges to ship parts shall be paid at your expense.

The limitations in the following paragraph do not apply to residents of Quebec to whom the Quebec Consumer Protection Act applies.

FOR GREATER CERTAINTY AND TO FULLEST EXTENT PERMITTED BY LAW, TRAEGER PELLET GRILLS LLC SHALL NOT BE LIABLE UNDER THIS OR ANY IMPLIED WARRANTY FOR INCIDENTAL, CONSEQUENTIAL DAMAGES, INDIRECT, SPECIAL, LOSS OF DATA, EXEMPLARY, PUNITIVE OR ENHANCED DAMAGES, LOST PROFITS OR REVENUES OR DIMINUTION IN VALUE ARISING OUT OF OR RELATING TO YOUR USE OF YOUR GRILL, REGARDLESS OF (A) WHETHER SUCH DAMAGES WERE FORESEEABLE, (B) WHETHER OR NOT TRAEGER WAS ADVISED OF THE POSSIBILITY OF SUCH DAMAGES AND (C) THE LEGAL OR EQUITABLE THEORY (CONTRACT, TORT, OR OTHERWISE) UPON WHICH THE CLAIM IS BASED, AND NOTWITHSTANDING THE FAILURE OF ANY AGREED OR OTHER REMEDY OF ITS ESSENTIAL PURPOSE. THIS WARRANTY GIVES THE RETAIL CUSTOMER SPECIFIC LEGAL RIGHTS AND THE CUSTOMER MAY HAVE OTHER RIGHTS WHICH VARY AMONG STATES AND PROVINCES. BOTH YOU AND TRAEGER INTEND FOR THIS WARRANTY TO BE YOUR EXCLUSIVE REMEDY FOR A DEFECTIVE GRILL.

This warranty shall be void if: (i) the grill is not assembled or operated in accordance with Traeger's operating instructions provided with this grill; (ii) the grill is not purchased from an Authorized Seller; (iii) the grill is resold or traded to another owner; (iv) there has been use of any third party components, parts, or accessories; (v) fuels other than wood pellets designed for wood pellet grills and barbeques have been used with the grill; (vi) wood stove heating pellets are used in the grill; (vii) the grill has been used in a commercial or food service application; (viii) the user has allowed the grill to become damaged, abused, or otherwise failed to maintain the grill in accordance with Traeger's operating instructions; or (ix) there has been any unapproved modification of this grill.

Please note that because Traeger is unable to oversee or control the quality of its products sold by unauthorized sellers, Traeger's warranty is only available if you purchased your grill from an Authorized Seller. Traeger's warranty extends only to products purchased from an Authorized Seller.

To process a warranty claim, contact Traeger's customer service at the phone number or address listed above. Traeger requires proof of your date of purchase from an Authorized Seller. You should retain your sales slip or invoice along with this manual with your valuable documents.

Customers outside of the United States and Canada should note that NOT all warranty policies stated herein are consistent globally. Customers should contact the local distributor in their current country from the list at International Support for instructions regarding warranty claims specific to that country. The process described herein will not work for international warranty requests.

ADDITIONAL IMPORTANT WARRANTY INFORMATION

- We are not responsible for items lost in transit. For this reason, we highly recommend getting a tracking number or delivery confirmation when shipping your package.
- The product you send to us becomes the possession of Traeger and will not be returned to you.

Traeger will determine if your warranty claim is covered under this warranty policy at Traeger's sole and complete discretion, and failure to follow the required procedures may void your warranty claim. This warranty gives you specific legal rights, and you may also have other rights which vary among states, provinces, and countries.





WELCOME
TO THE
TRAEEGERHOOD

FOLLOW US @TRAEEGERGRILLS



Traeger Pellet Grills LLC
1215 E. Wilmington Ave., Suite 200
Salt Lake City, UT 84106

traeger.com