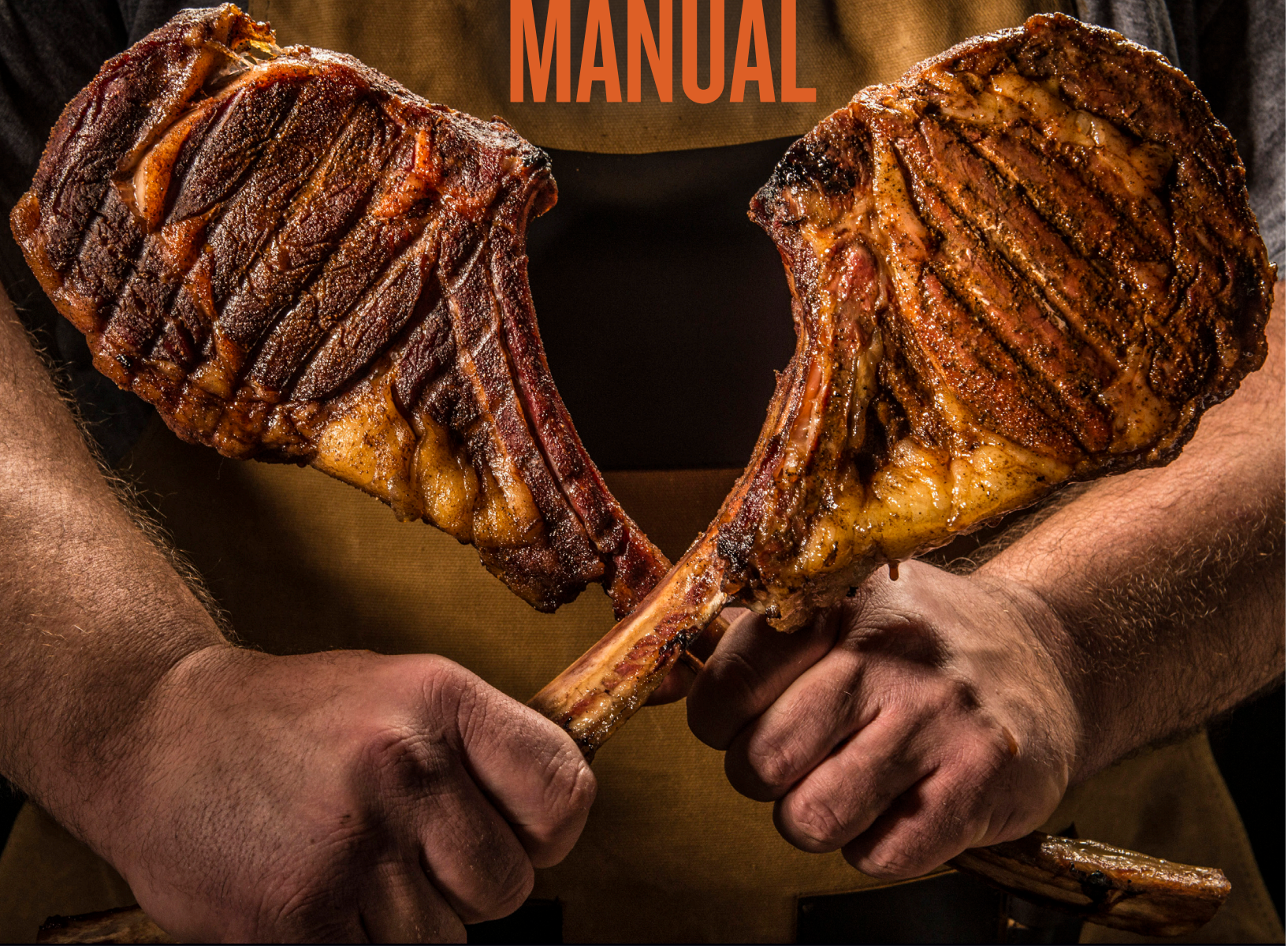




TRAEGER[®]
WOOD FIRED GRILLS

OWNER'S MANUAL



Accessories Not Included
Accessoires non inclus
Accesorios no incluidos

TFB30KLF

TOI728

IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TFB30KLF TRAEGER® GRILL

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) BETWEEN COMBUSTIBLE MATERIALS. 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 lucky friends and family. Your new Traeger® Grill is specially designed to make cooking easier while giving you optimal performance with the most savory-flavored food.

Please read this entire manual before installation, and 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.

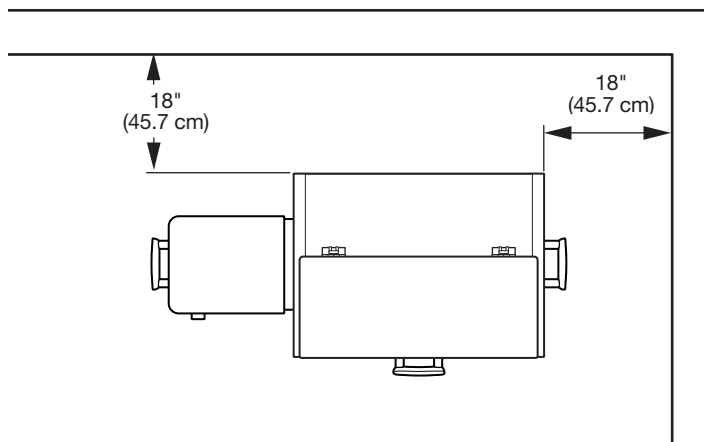
⚠ DANGER Carbon Monoxide Hazard

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 18 inches (45.7 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.

▲ 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 25-26).
- 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.
- Always make sure the heat baffle and drip tray are properly seated on its 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; 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 grate, drip tray, and heat baffle), 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 25-26. Replace the heat baffle, grease drip tray and grill grates, restart the grill, and resume cooking.

▲ WARNING Fire Hazard

Always allow grill to cool completely before clearing the auger.

▲ WARNING Burn Hazard

Ashes should always be completely cool before handling.

▲ 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.

▲ 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 off your grill using the main power switch on the back of the pellet hopper or unplug the power cord. **Do Not** initiate the shut-down 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.

IMPORTANT SAFETY PRECAUTIONS (CONTINUED)

- 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 25-26, 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, and heat baffle), and thoroughly clean all ash and pellets from the grill and firepot (see page 26, “Cleaning the Ash from Inside and Around the Firepot”) and ensure that grease and other buildup has been removed (see pages 25-26, “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 “Seasoning Your Grill” on page 14 for instructions to prime your auger).

⚠ 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.
- 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.
- 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.
- Do not put a grill cover or anything flammable in the storage space area under 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 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 startup procedure and/or running out of pellets.

- Turn the main power switch at the back of the grill hopper to OFF (O) and disconnect the power cord. Allow the grill to cool thoroughly. Open the door and remove all food, grill grate, drip tray, and heat baffle.
- Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page 26.)
- Before replacing the heat baffle, drip tray, and the grill grate, plug the power cord into an appropriate

grounded/earthed electrical outlet and turn the switch ON (I). Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red).

⚠ CAUTION Do not touch the hot rod.

- When flames start to come out of the firepot, turn the switch OFF (O). Let the grill cool down. Now you're ready to place the heat baffle, grease drip tray, grill grate, and food back into the grill.

SAVE THESE INSTRUCTIONS



LIVE FLAVOR FULL

UNLOCK THE FULL POWER OF YOUR GRILL
WITH THE TRAEGER APP



TABLE OF CONTENTS

2	IMPORTANT SAFETY PRECAUTIONS
8	WHY TRAEGER® WOOD PELLETS?
9	MAKE GRILL MAINTENANCE A REAL BREEZE
10	GETTING TO KNOW YOUR GRILL
13	SEASONING YOUR GRILL
16	SUBSEQUENT STARTUP
17	USING YOUR GRILL
23	TAILGATER FEATURES
25	MAINTAINING YOUR GRILL
27	FREQUENTLY ASKED QUESTIONS
28	TROUBLESHOOTING
29	OPERATING TIPS
29	ADDITIONAL ACCESSORIES
30	SERVICE
30	TRAEGER® GRILL WARRANTY

WHY **TRAEGER**[®] WOOD PELLETS?

AT TRAEGER, WE'RE BIG ON TASTE. Using Traeger's all-natural hardwood pellets ensures that you are flavoring your food with the best quality wood and obtain the most efficient and reliable burn. We can't guarantee the same results from other pellet brands, so we always recommend using Traeger[®].

ALL-NATURAL HARDWOOD

No fillers, no unnatural additives—just pure hardwood for pure flavor.

WOOD-FIRED TASTE & SMOKE SCIENCE

Just the right moisture ratio results in highest-quality pure hardwood flavor.

USA TRAEGER-OWNED MILLS & PELLET PRODUCTION PROCESS

After 30 years in business, we've created the "gold standard" in pellet production.

TRAEBER HARDWOOD	GOOD WITH ANYTHING. GREAT WITH:							
	BEEF	POULTRY	PORK	LAMB	SEAFOOD	BAKED	VEGGIES	WILD GAME
ALDER	🐮	🐔	🐷		🐟	🍞	🍎	
APPLE		🐔	🐷			🍞	🍎	
CHERRY	🐮	🐔	🐷	🐏		🍞		
HICKORY	🐮	🐔	🐷				🍎	🦌
MAPLE	🐮		🐷	🐏		🍞	🍎	
MESQUITE	🐮	🐔			🐟			🦌
OAK	🐮				🐟	🍞		
PECAN	🐮	🐔	🐷	🐏		🍞	🍎	
BIG GAME BLEND	🐮	🐔	🐷		🐟			🦌
TURKEY BLEND		🐔						
TEXAS BEEF BLEND	🐮							
SIGNATURE BLEND	🐮	🐔	🐷	🐏	🐟	🍞	🍎	🦌

MAKE GRILL MAINTENANCE A REAL BREEZE

MAKING SURE YOUR GRILL IS CLEAN and free of built-up grease and debris is critical for keeping the pure, wood-fired flavor of your grill intact. The best way to ensure this is by using our lineup of cleaning and maintenance materials, available at your local dealer or online at traeger.com.

950 ML
**TRAEGER® ALL NATURAL
CLEANER**

Keep your grill as clean and shiny as the day you got it with our All Natural Cleaner.

5-PACK
**GREASE BUCKET
LINERS**

Get a grip on your drip bucket maintenance with our aluminum liners.

5-PACK
**DRIP TRAY
LINERS**

Made of heat-resistant aluminum, they're lightweight and disposable so you can clean up quick and Traeger on.

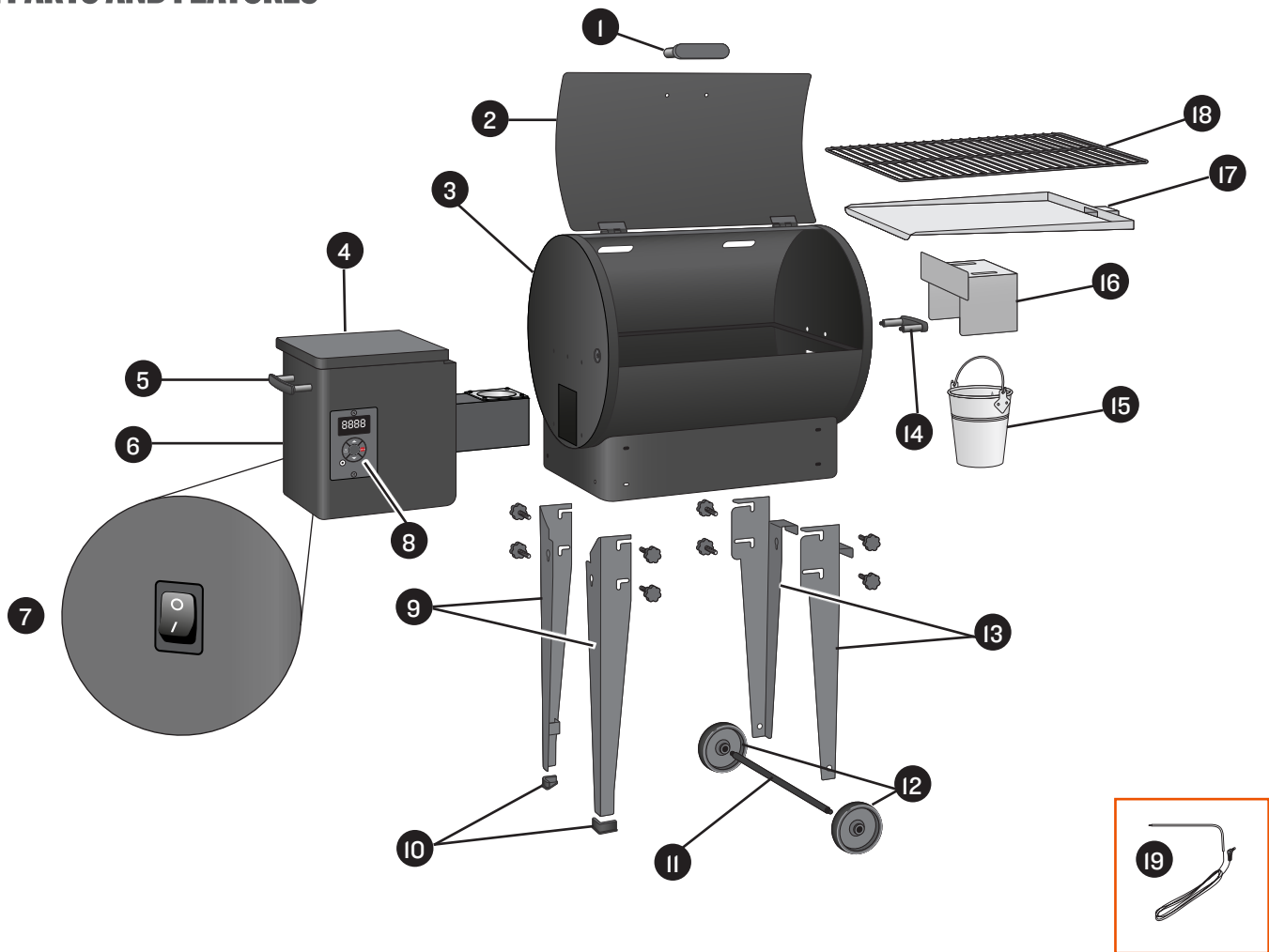
18" X 150"
**TRAEGER® X OREN
PINK BUTCHER PAPER**

This extra-tough butcher paper is safe for cooking in your Traeger® Grill and keeps your meat moist by sealing in the juices, but is breathable enough to allow additional smoke flavor in.

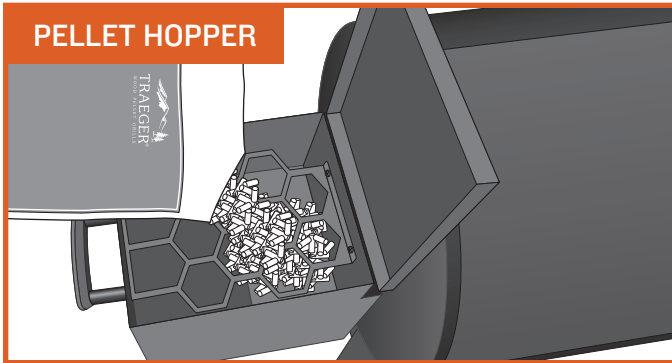
GETTING TO KNOW YOUR GRILL

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

GRILL PARTS AND FEATURES

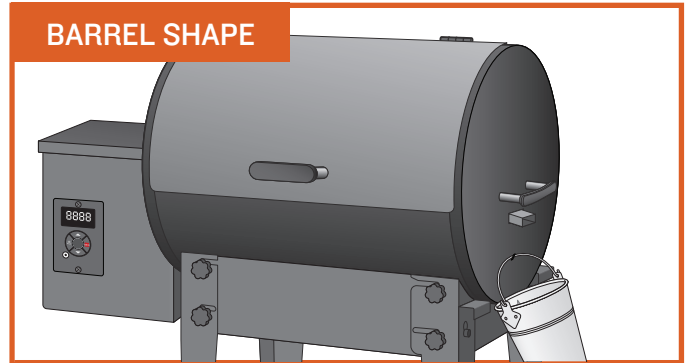


Part	Description	Part	Description
1	Grill Door Handle	11	Axle
2	Grill Door	12	Wheels
3	Grill Body	13	Wheeled Legs
4	Pellet Hopper Lid	14	Side Lift Handle
5	Side Lift Handle	15	Grease Bucket
6	Pellet Hopper (Auger located inside)	16	Heat Baffle
7	Main Power Switch (on back of Pellet Hopper)	17	Grease Drip Tray
8	Digital Arc Controller	18	Porcelain-Coated Grill Grate
9	Stationary Legs	19	Meat Probe
10	Rubber Feet		



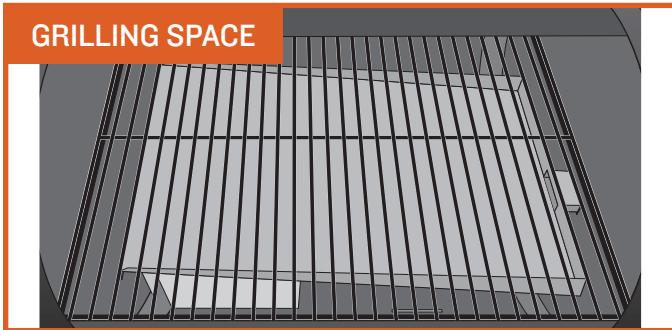
PELLET HOPPER

An 8-pound (3.6 kg) capacity pellet hopper will keep you cooking for hours. Pair that with Traeger's Digital Arc Controller and delicious food is just a "click" away.



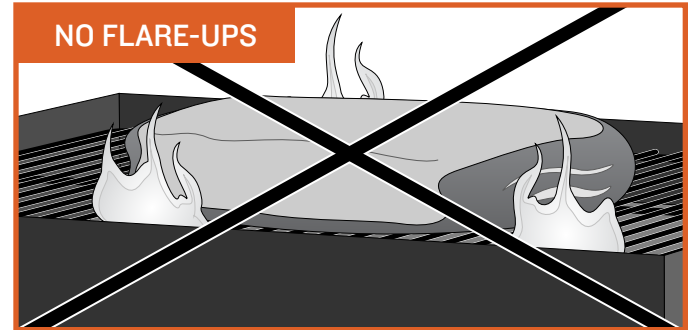
BARREL SHAPE

Traeger's signature barrel shape 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.



GRILLING SPACE

With 300 in.² (0.19 m²) of grilling space, your Traeger® Grill has the real estate for party-sized orders of T-bones or racks of ribs.



NO FLARE-UPS

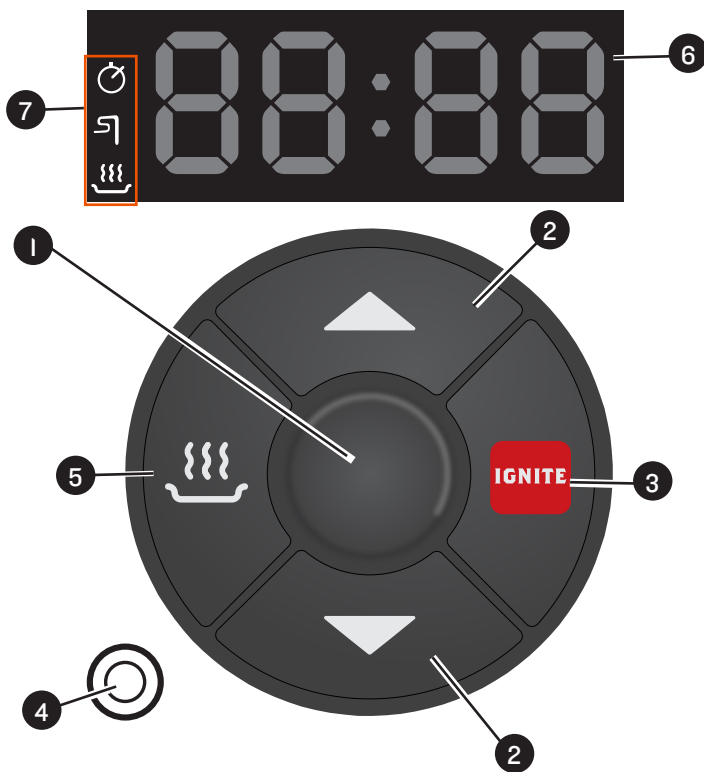
You don't have to worry about drippings flaring up and causing nasty fireballs that destroy your meal because Traeger® Wood Fired Grills cook by using indirect heat. Most drippings are safely channeled into an external grease bucket for easy disposal.

TIP: Take care of your Traeger® Grill by using a new Traeger drip tray liner before each cook to help keep your grill clean.

WARNING! Keep your grill clean. See "Operating Tips" (page 29) and "Maintaining Your Grill" (pages 25-26).

GETTING TO KNOW YOUR GRILL (CONTINUED)

YOUR CONTROL PANEL AND DISPLAY Your Traeger® Grill is equipped with a Digital Arc Controller. Before you begin using the grill, it will be helpful to familiarize yourself with the different features of the control panel.



1 CENTER BUTTON
Use this button to turn on the grill and cycle through Temperature > Timer > Probe Alarm modes. Press and hold for two seconds to cancel a setting. To put the grill in the shut-down cycle, press and hold the button for two seconds in Temperature Adjustment mode.

2 “UP”/“DOWN” BUTTONS
Press the “Up”/“Down” buttons to increase or decrease temperature or time. Press and hold to increase or decrease the time rapidly.

NOTES: Press and hold the “Up” and “Down” buttons at the same time for 3 seconds to switch between Celsius and Fahrenheit.

3 IGNITE
Press IGNITE to start the grill.

4 MEAT PROBE JACK
Plug the meat probe into the jack for probe cooking.

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

6 STATUS DISPLAY
Shows current temperature, time remaining in Timer mode, or probe cooking temperature.

7 INDICATOR LIGHT PANEL
The icons on this panel will light up when the corresponding feature is active.

The Timer icon will light when the timer is active.

The Meat Probe icon will light once the probe is plugged in and recognized by the grill.

The Keep Warm icon will light while this feature is active.

DIGITAL ARC CONTROLLER GUIDE

KEEP WARM FUNCTION

Keep Warm can be used to pause the cook cycle at any time during grilling. Simply press “Keep Warm” again to resume cooking. Keep Warm maintains the grill temperature at 165°F (74°C).

PRESS AND HOLD FUNCTIONS

NOTE: For the following, when the grill is in Standby mode, press and hold the buttons indicated for 2 seconds.

PRIME THE AUGER +

“Pri” will flash on the display, and the auger will prime for 30 seconds. Repeat to cancel.

GRILL SHUTDOWN

“OFF” will flash on the display nine times. Grill will display “COOL DN” for 15 minutes as it cools down. To cancel, repeat while “OFF” is flashing.

CHANGE BETWEEN °F/°C +

Grill will change the display between °F and °C.

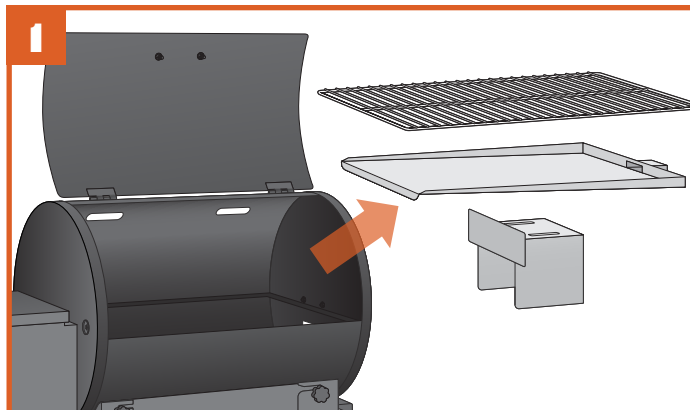
DISPLAY FIRMWARE +

Firmware will scroll across the display.

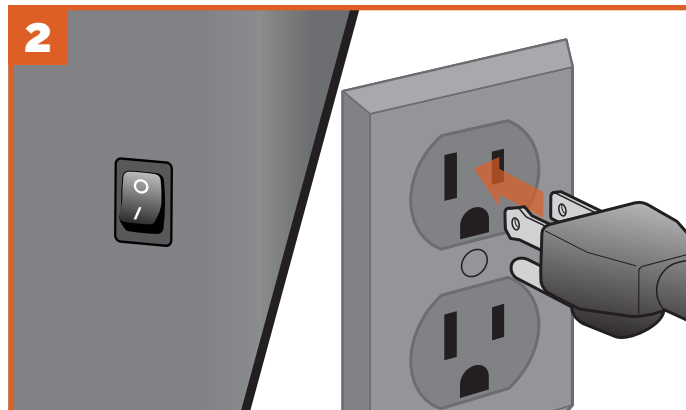
NOTE: The letter “v” will display as “u.”

SEASONING YOUR GRILL

TO BE USED ON INITIAL FIRING ONLY. In order to ensure proper and safe operation of the grill, follow the instructions below, first, to prime the auger (“charge” the auger tube with pellets) and, second, to season your grill (run your grill at a high temperature).



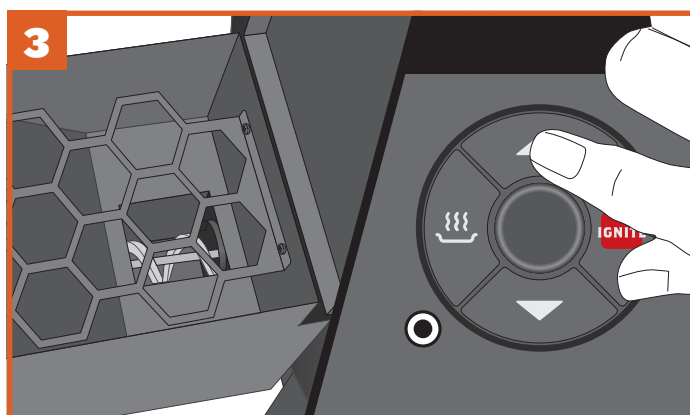
Remove the porcelain-coated grill grate, grease drip tray, and heat baffle from the inside of the grill.



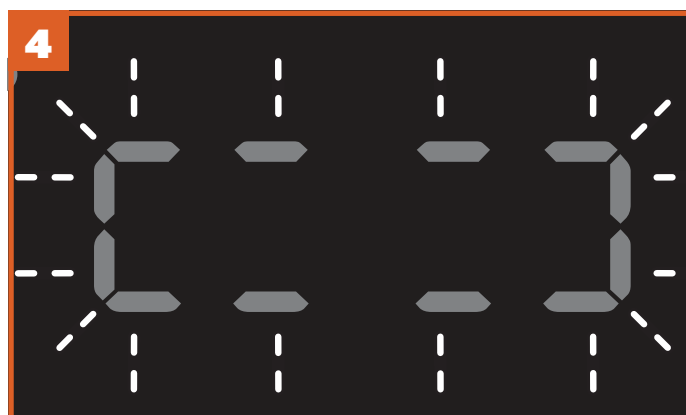
PLUG APPEARANCE MAY VARY BY REGION.

! WARNING! Ground Fault Circuit Interrupter (GFCI) protection must be provided on the circuit or outlet used to power the grill.

With the main power switch on the back of the grill hopper in the OFF (O) position, plug the power cord into an appropriate grounded/earthed GFCI electrical outlet.

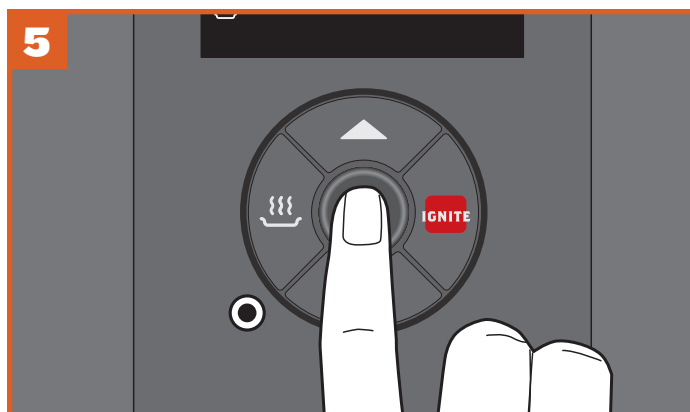


Open the hopper lid. Make sure there are no foreign objects in the auger before adding pellets to the hopper. Turn grill on: Flip the main power switch on the back of the grill to ON (I). With the grill in Idle mode, press and hold the “Up” and IGNITE buttons simultaneously. The display will flash “Pri” and the auger will begin priming.



NOTE: Once you turn on your grill, it will enter Idle mode, and the display’s dashed border will pulse. This indicates your grill is awaiting a command, and is not actively operating. The grill **MUST** be in Idle mode to prime the auger.

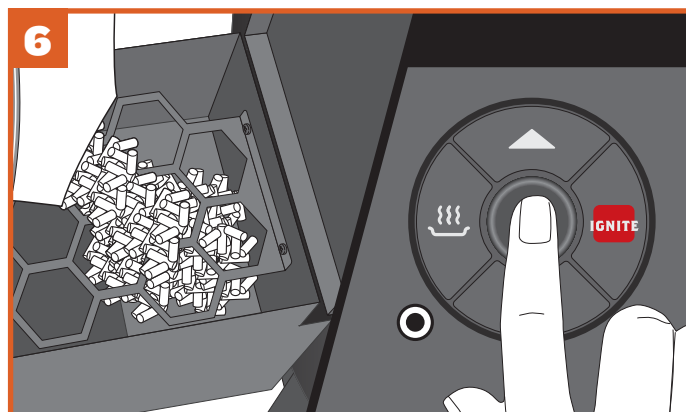
SEASONING YOUR GRILL (CONTINUED)



Check that there is air movement from the draft inducer fan by placing your fingers over the firepot. If the hot rod is getting hot, it will turn red.

! DANGER! Do not touch the hot rod.

Press and hold the center button for two seconds in Temperature Adjustment mode to put the grill into the shut-down cycle.



Fill the hopper with your choice of TRAEGER® BRAND HARDWOOD PELLETS. 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. The auger tube should take approximately 2 minutes to fill with pellets and begin dispensing into the firepot.

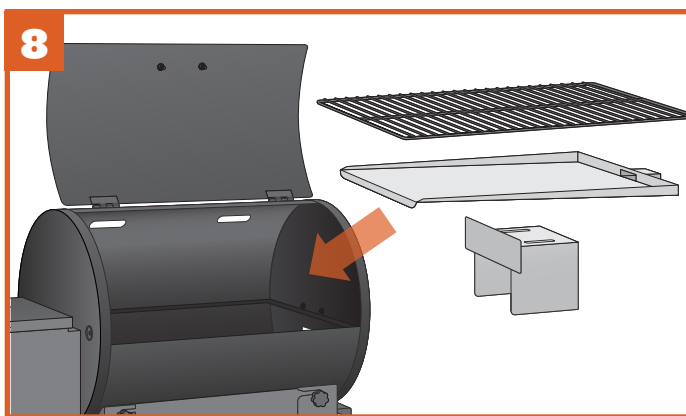
! WARNING! Use ONLY TRAEGER® BRAND HARDWOOD PELLETS, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

To confirm that pellets have reached the firepot, simply check to see that they are moving from the auger tube into the firepot. You only need a few pellets in the firepot to properly ignite your grill and begin the seasoning process.

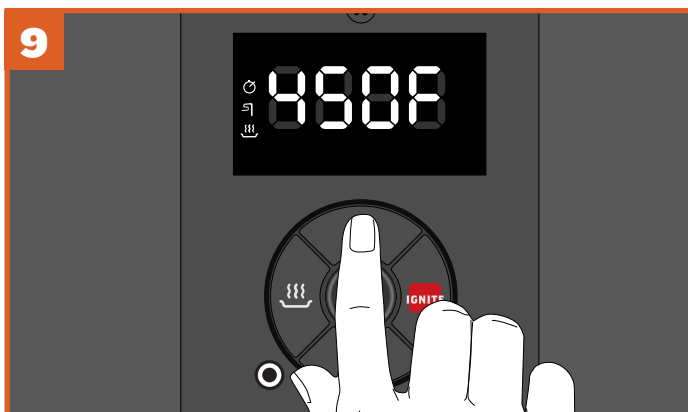


Continue priming until a small amount of pellets are in direct contact with the hot rod in the firepot. Press and hold the “Up” and IGNITE buttons simultaneously to stop priming and return the grill to Idle mode.

RECOMMENDATION: For easy cleanup, line the grease drip tray with Traeger® Aluminum Drip Tray Liners or heavy-duty aluminum foil. If using foil, be sure the edges and ends of the foil are tight against the bottom of the grease drip tray. Replace foil after each cook to reduce the possibility of a grease fire. Please see “Maintaining Your Grill” on page 25 for more details.

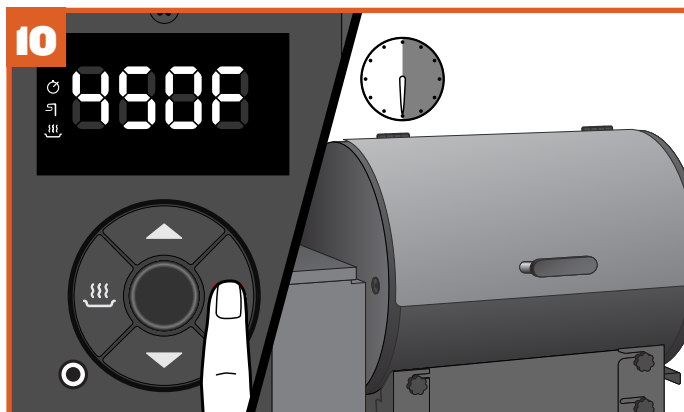


Now you're ready to place the heat baffle, grease drip tray, and porcelain-coated grill grate back into the grill.

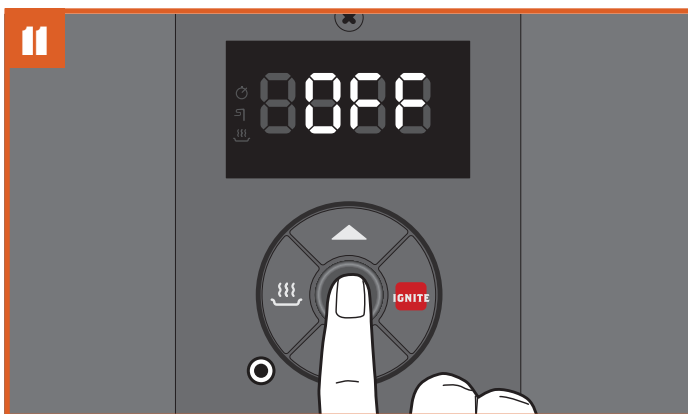


Press the “Up” button until the temperature display reads 450°F (250°C).

NOTE: To change between Celsius (C) and Fahrenheit (F), press and hold the “Up” and “Down” buttons simultaneously.



Press the IGNITE button. Let the grill run at 450°F (250°C) for 30 minutes with the door closed to complete the seasoning process.



The controller for this grill comes with an automatic shut-down cycle. When finished cooking on your grill, press and hold the center button for 3 seconds. The display will flash “OFF” for several seconds, then scroll “COOL Dn” followed by the actual temperature until the grill cools down to a safe temperature.

While the controller is flashing “OFF,” you can cancel the shut-down cycle by pressing and holding the center button for two seconds.

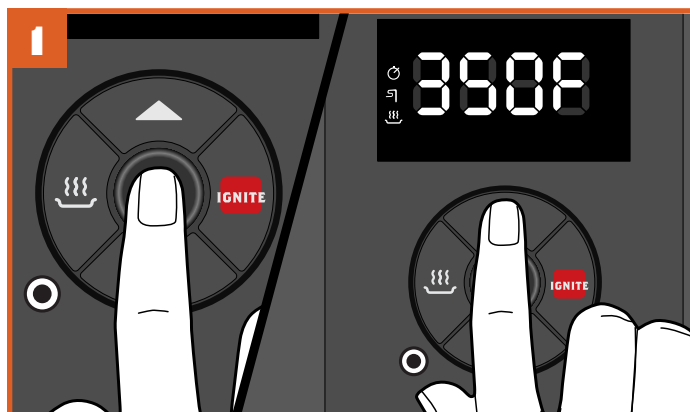
CONTROLLER SHUT-DOWN CYCLE

Always allow the shut-down cycle to completely finish before powering off your grill at the main power switch. The shut-down cycle ensures the fire is suppressed and the grill ignites properly on the next use.



DANGER! Turning off the main power switch will cut power to the grill components only. When servicing the controller or any other parts, ensure that the power supply is disconnected to avoid an electrical shock hazard.

SUBSEQUENT STARTUP



With the door closed and the main power switch set to ON (I), press the center button once to wake the grill controller. Set the desired temperature with the “Up” button.



Once the desired temperature is displayed, press IGNITE. Allow grill to preheat until desired temperature is achieved.

NOTES:

- If the grill fails to achieve the selected temperature, please see “Operating Tips” on page 28 for more information.
- Once you press the IGNITE button, your Traeger® Grill will always begin with an ignition and preheat cycle.

USING YOUR GRILL

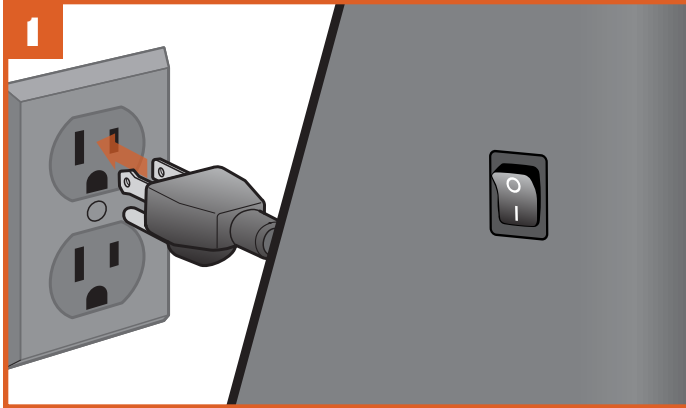
YOU WILL NEED TO BEGIN WITH THESE STEPS EVERY TIME YOU USE YOUR GRILL.

PRE-GRILLING CHECKLIST

1. Check for and do needed maintenance:
 - Clean the Traeger® Grease Management System:
 - Grill Grate
 - Drip Tray
 - Grease Trough
 - Grease Chute
 - Grease Bucket
 - Remove ash (after approximately 20 hours of cooking).
 - Check power cord for twists, damage or fraying.
2. Make sure grill is correctly assembled with all parts present before using grill:
 - Heat Baffle
 - Drip Tray
 - Grill Grate
3. Make sure you have proper airflow:
 - Rear Exhaust
4. Make sure grill is a safe distance from combustibles (see page 2).
5. Make sure grill is on a level surface.
6. Inspect pellets:
 - Make sure you have enough pellets in the hopper.
 - Make sure pellets are not wet.
7. Close the hopper lid.
8. Close grill door.

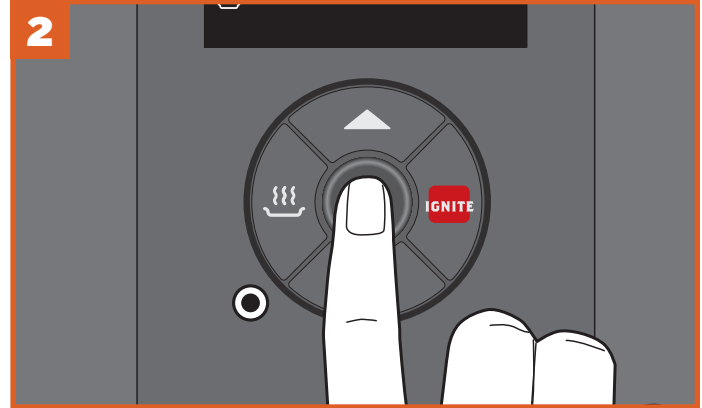
USING YOUR GRILL (CONTINUED)

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

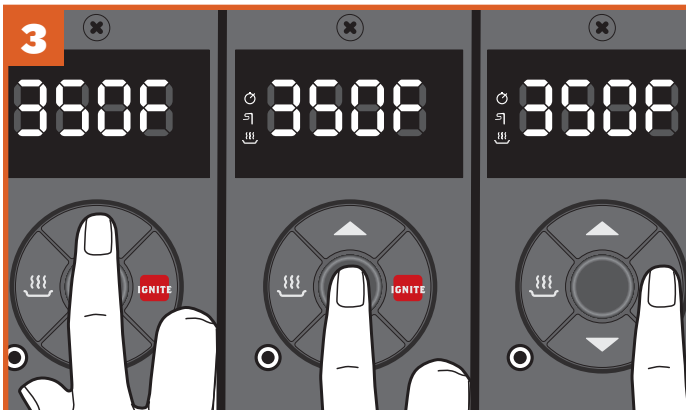


PLUG APPEARANCE MAY VARY BY REGION.

WARNING! Ground Fault Circuit Interrupter (GFCI) protection must be provided on the circuit or outlet used to power the grill.



Press the “Up,” “Down,” or center button to wake the grill controller.



Once your grill is on, press the “Up” or “Down” button to select your desired temperature, press the center button, then press IGNITE to start the preheat cycle. Make sure the door is closed.

WARNING!

- When operating this grill, maintain a minimum clearance of 18 inches (45.7 cm) from grill to combustibles, such as wooden railings or home siding.
- Never operate this grill under a combustible ceiling or overhang.
- Only operate grill outdoors.
- Use ONLY TRAEGER® BRAND HARDWOOD PELLETS, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

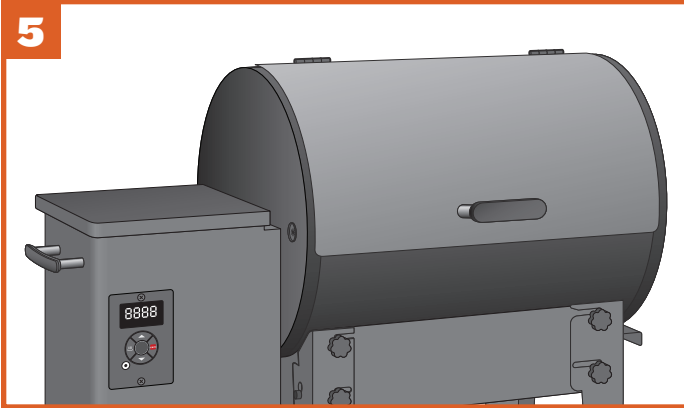


Once preheating is complete, load food into the grill. See page 20 if using the meat probe prior to loading food into the grill.

NOTE: Always run your grill through the full shut-down cycle when you are finished using your grill. To initiate the shut-down cycle, press and hold the center button for two seconds in Temperature Adjustment mode.

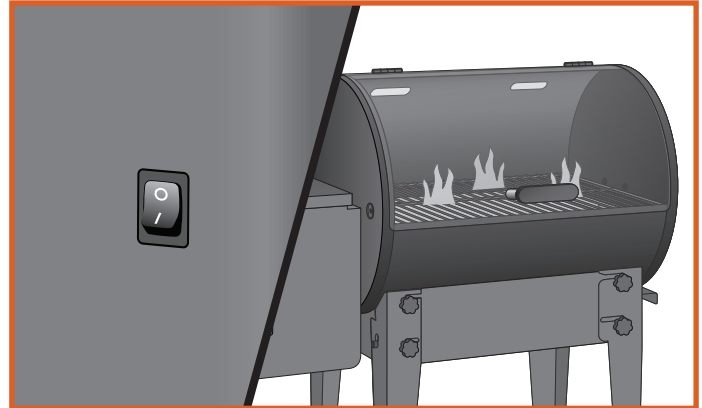
WARNING! We recommend you clean the grease drip tray and TGMS frequently to reduce the possibility of a grease fire. Please see “Maintaining Your Grill” on page 25 for more details.

5



Close the grill door to proceed with cooking. Unlike a gas grill, you must keep the grill door shut during cooking.

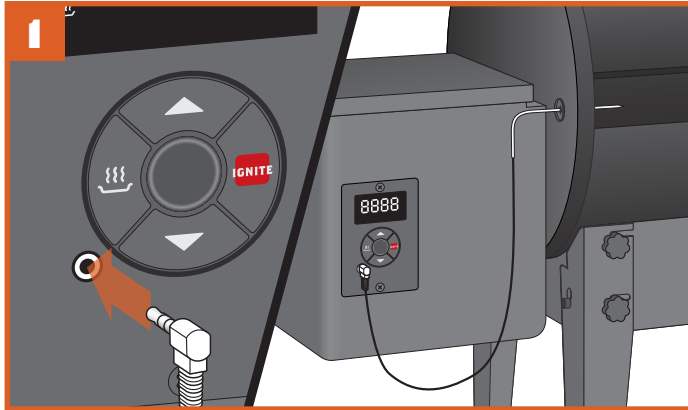
IN CASE OF FIRE:



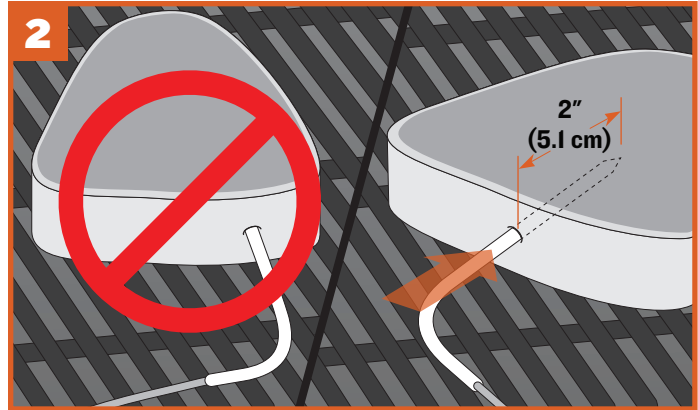
WARNING! With regular maintenance and cleaning of your Traeger® Grill, a grease fire is unlikely. In the unlikely event of fire, immediately turn the grill OFF (0) and leave the grill door closed until the fire is out. Do not unplug the power cord. Do not throw water on the unit. Do not try to smother the fire. With the grill door closed, the fire will be starved of oxygen and burn itself out. If an uncontrolled fire does occur, call the Fire Department.

USING YOUR GRILL (CONTINUED)

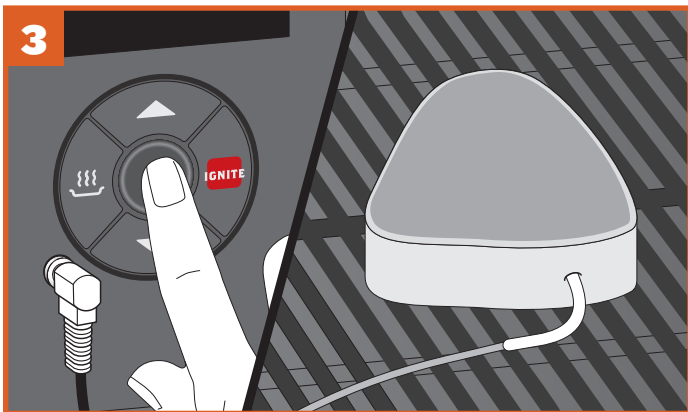
COOKING WITH THE MEAT PROBE Use this method when your recipe specifies an internal goal temperature for your food.



Insert the meat probe's plug into the jack on the lower left corner of the controller, then thread probe through the access hole grommet on the left side of the grill barrel, as shown.



Insert the probe tip into the thickest part of the meat—not in the fatty portion or touching bone. The probe needs to be in the meat at least 2" (5.1 cm). This probe may not be suitable if you can't insert the probe into the thickest part of the meat and 2" (5.1 cm) inches into the meat.



Reading the temperature: Press the center button on the control. The probe temperature will display for 5 seconds, then revert back to the temperature of the grill. After removing your food from the grill, always use a meat thermometer to confirm that you have actually achieved the target internal meat temperature.

! WARNING!

- Meat probe is extremely hot during and after cooking. Use caution when removing.
- Improper placement of the meat probe or improper meat probe calibration could result in raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of foodborne illness.



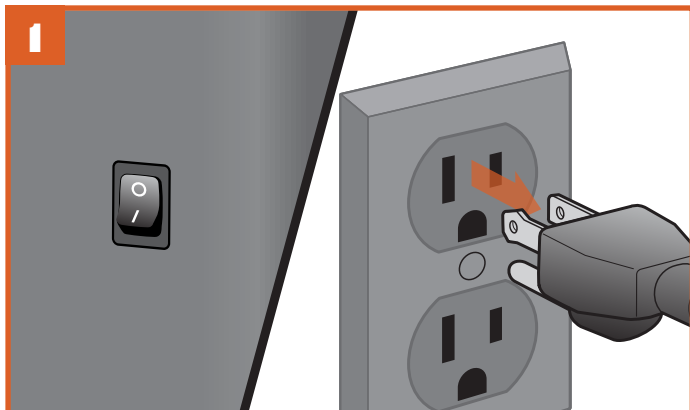
WARNING! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MEAT TEMPERATURE RECOMMENDATIONS

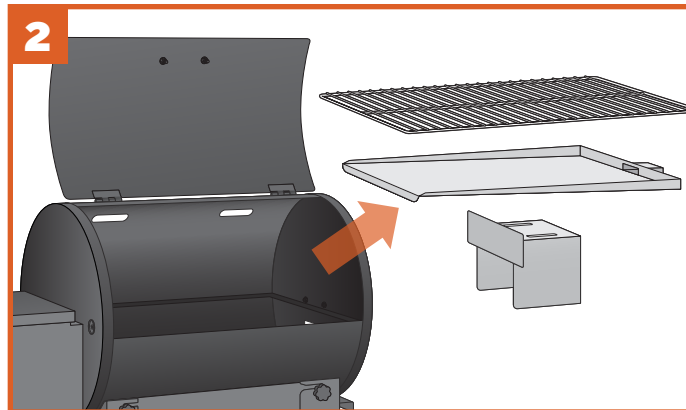
Range	Beef	Lamb	Pork	Poultry
Well	170°F (77°C)	160°F (71°C)	170°F (77°C)	170°F (77°C)
Medium	160°F (71°C)	155°F (68°C)	160°F (71°C)	170°F (77°C)
Medium Rare	145°F (63°C)	145°F (63°C)		170°F (77°C)
Rare	135°F (57°C)			170°F (77°C)

REIGNITING YOUR GRILL

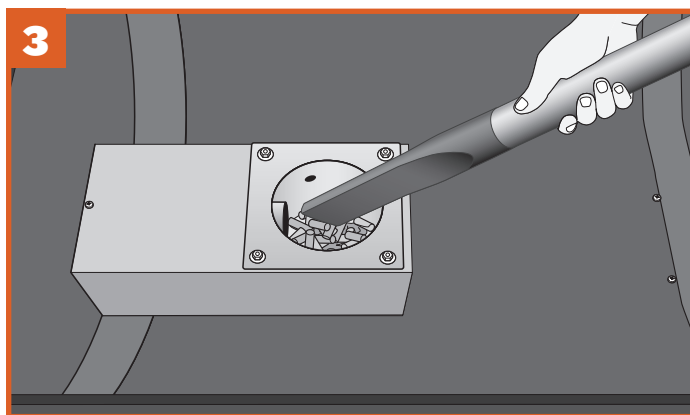
WARNING! If at any time the grill fails to light, or the fire in the firepot goes out while cooking or smoking and there are sufficient pellets in the pellet hopper, it is important that you follow these steps. Failure to do so may cause a hazardous “over-firing” of your grill due to an excess of unburned pellets in the firepot.



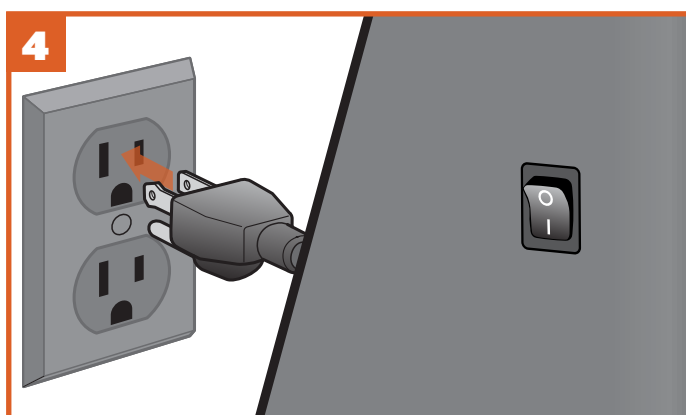
DANGER! If the grill failed to light or the fire went out, turn the main power switch OFF (O) and disconnect the power cord. If the grill is still hot, allow it to cool thoroughly.



Open the door and remove all food, the porcelain-coated grill grate, the grease drip tray, and the heat baffle.



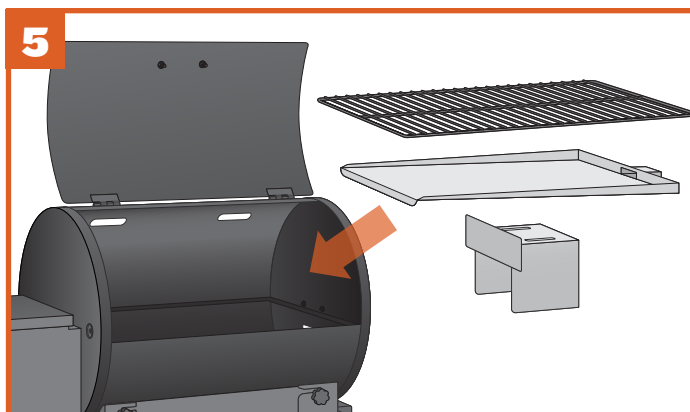
WARNING! After the grill, pellets, and ash have completely cooled, remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page 26.)



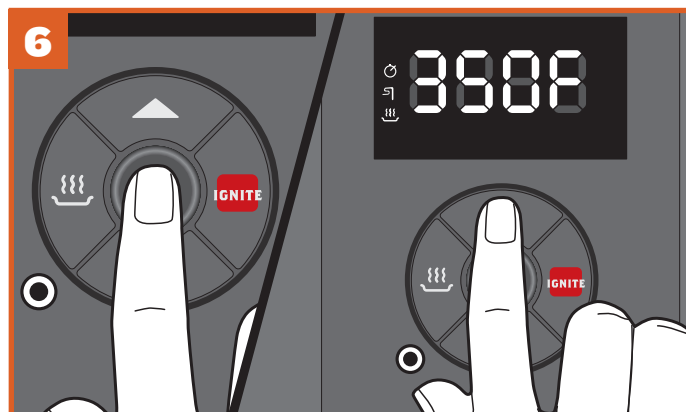
Plug power cord into an appropriate grounded electrical outlet and restart the grill. Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red).

CAUTION! Do not touch the hot rod.

USING YOUR GRILL (CONTINUED)



When flames start to come out of the firepot, turn the main power switch OFF (O). Let the grill completely cool. Place the heat baffle, grease drip tray, and porcelain-coated grill grate back into the grill.



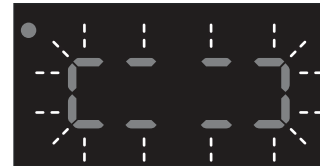
With the main power switch set to ON (I), press the center button once to wake the grill controller. Set the desired temperature with the “Up” button.

NOTE: If the procedure is not successful, see the “Frequently Asked Questions” section on page 27 for troubleshooting tips or contact Traeger’s customer service (see page 30) to help diagnose the problem.

TAILGATER FEATURES

IDLE MODE

Throughout this manual, you will be instructed to perform some actions while the grill is in Idle mode. When the grill is in Idle mode, the display's dashed border will pulse to indicate it is not actively operating and is awaiting a command. The grill automatically enters Idle mode when you first turn it on.



TIMER

Your Traeger® Grill comes equipped with a 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.

NOTE: When adjusting time, press and hold the “Up” or “Down” button to advance the time rapidly.

To set the Timer:

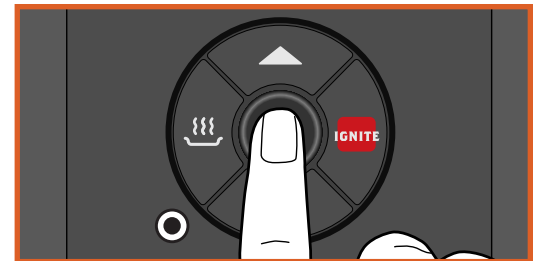
1. With the grill controller on, press the center button once to enter Timer mode. The hours digits will flash.
2. Press the “Up” button to select hours; press the center button to confirm and move to minutes.
3. Press the “Up” button to select minutes; press the center button to confirm. The timer icon will appear and time will begin counting down.

To cancel the Timer:


1. Press the center button until the time remaining is displayed.
2. Press and hold the center button for 2 seconds to cancel the Timer.

To adjust the Timer:

1. Press the center button until the time remaining is displayed.
2. Use the “Up” or “Down” button to adjust the time as needed.
3. Press the center button to confirm. The timer icon will appear and time will resume counting down.



KEEP WARM FUNCTION

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



TAILGATER FEATURES (CONTINUED)

FOLDING LEGS

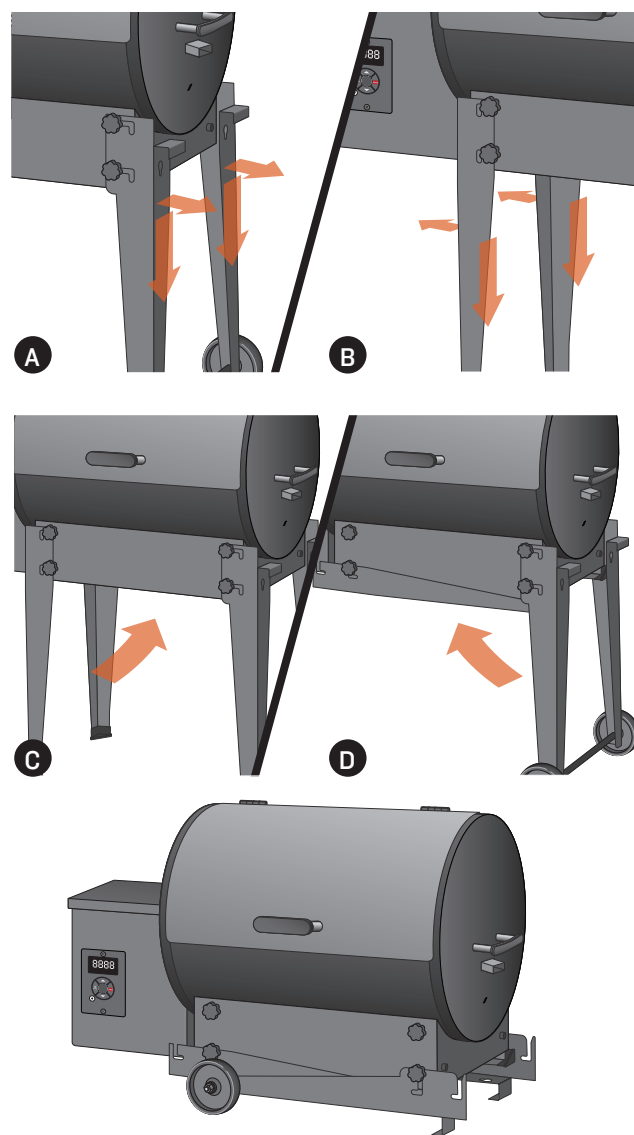
The Traeger® Tailgater Grill legs can be folded up for storage and easier transport.

WARNING! Do not cook on a flammable surface with the legs folded up. High temperatures can make surfaces discolor or warp because of heat transfer on the bottom of the grill.

NOTE: Remove the porcelain-coated grill grate, grease drip tray, and heat baffle to avoid scratching the interior of the grill when folding the legs.

To Fold Up the Legs:

1. Loosen all the knurled and knob screws for all four legs.
2. Lift the right side of the grill, removing the weight from the right legs. Pull the right legs down until they stop, then pull the legs to the right until they stop. (See Figure A.) Next, temporarily tighten the lower knob screw on both right legs to secure the legs from moving. Set the grill back down on the ground.
3. Lift up the left side of the grill by the handle on the hopper. Pull the left front leg down until it stops, then pull the leg to the left until it stops. (See Figure B.) Pivot the left front leg upward until the leg comes into contact with the bottom of the skirt. (See Figure C.) Next, tighten the lower knob screws so they do not fall out. Repeat the process for the left back leg. Set the grill down on the ground onto the hopper edge.
4. Lift the right side of the grill, removing weight from the legs. Then loosen the lower knob screw on both right-side legs. Pivot the right legs upward until they come in contact with the folded-down left-side legs. (See Figure D.) Tighten the lower knob screws to secure. Then tighten the entire remaining knob and knurled screws so they will not come out.
5. Reverse the process to unfold the legs.



Grill with Legs Folded

MAINTAINING YOUR GRILL

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

▲ WARNING Turn the main power switch on back of the grill hopper OFF (0) and disconnect the power cord before initiating any of the maintenance below.

1. 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 (the “Trough”) and then out of the grill through (iii) the grease drain tube, (iv) to be collected in the grease bucket. These four 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.

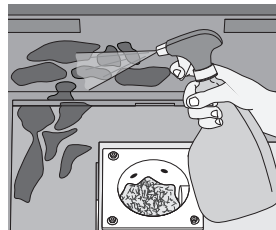
How often you need to clean the TGMS depends on the fat content of your food. Fattier foods will require cleaning of the TGMS more often, and sometimes you will need to clean the TGMS after every cook.

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

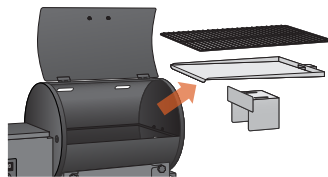
All components of the TGMS should be inspected before each use for signs of grease buildup.

▲ CAUTION 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.**

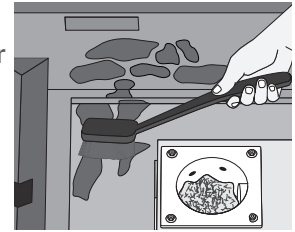
Clean the grease out of the V-shaped grease drain (the “Trough”) and grease drain tube. We recommend cleaning these locations regularly.



Remove all grill grates and the grease drip tray. This will provide access to the V-shaped grease drain and grease drain tube opening inside the grill. Scrape the grease accumulation from inside the V-shaped grease drain and 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 grease bucket. Wipe up remaining grease residue with paper towels or disposable rags.



Regularly clean the grease out of the grill barrel 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 barrel 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 4 (page 26) when cleaning the firepot of ashes.

Inspect and clean the heat baffle for any grease or debris.

NOTE: Traeger’s drip tray liners can help keep your grill clean and can help reduce the risk of flare-ups.

2. 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. This could contribute to a fire.

Periodically scrape the creosote and grease accumulation from the inside of the vertical and horizontal sections of the flue pipe or interior lining using a stiff, nonmetallic tool. A wooden paint stir stick, for example, would work for this task. Once the creosote and grease residue has 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.

3. 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.

MAINTAINING YOUR GRILL (CONTINUED)

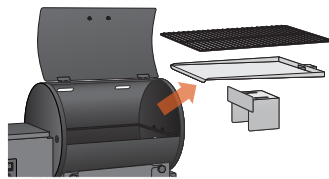
4. CLEANING THE ASH FROM INSIDE AND AROUND THE FIREPOT (EVERY 20 HOURS OF USE):

▲ 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.

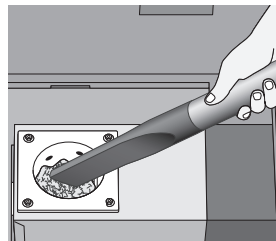
Excess ash in the firepot will hamper ignition and may cause your fire to go out. The firepot should be inspected occasionally and cleaned to remove the ash buildup. Again, cleaning the ash from in and around the firepot should be done only when the grill and ash are COLD.

Remove the grill grate, grease drip tray, and heat baffle to provide access to the firepot and the interior of the grill. Much of the ash outside of the firepot can be removed from the grill with a small metal fireplace shovel or other similar tool.



▲ 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 ash is extinguished and the grill and ash are 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.

5. DISPOSAL OF ASHES:

▲ WARNING Ashes should always be completely cooled 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.

6. CLEANING THE GRILL GRATES:

▲ DANGER 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.

7. CLEANING OUTSIDE SURFACES:

▲ WARNING Turn the main power switch OFF (O) 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.

8. TESTING THE GRILL AFTER CLEANING:

Before replacing the heat baffle, grease drip tray, and the grill grate, plug the power cord into an appropriate grounded/earthed electrical outlet and turn the switch ON (I). 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).

▲ CAUTION Do not touch the hot rod.

When flames start to come out of the firepot, run the shut-down cycle. Let the grill cool down. Now you're ready to place the heat baffle, grease drip tray, grill grate, and food back onto the grill.

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

FREQUENTLY ASKED QUESTIONS

Following are frequently asked questions along with their answers:

QUESTION	ANSWER
Why won't my grill power on?	<p>Verify power at the electrical outlet. If the power cord is connected to a GFCI (ground fault circuit interrupter), check and reset if necessary. (Note that a GFCI outlet may be located in a nearby outlet on the same electrical branch circuit.) Initiate start-up. If no ignition, see next answer.</p> <p>Check power supply cord.</p> <p>Check your extension cord.</p>
Why won't my grill ignite?	<p>Verify that you have properly maintained your grill as described in "Maintaining Your Grill" on pages 25-26 and there is not excessive ash in your firepot.</p> <p>Verify that there are pellets in the pellet hopper and that the auger has been primed (see page 13). Verify that pellets are reaching the firepot. If this is the initial firing or the grill has run out of pellets, allow enough time for the pellets to travel from the pellet hopper to the firepot (can take up to 7 minutes).</p> <p>If there are no pellets in your firepot, initiate start-up. See "Using Your Grill" on page 18. If there are still no pellets in the firepot, proceed to next answer.</p> <p>Check the draft inducer fan and the auger drive motor for operation. If both are operating, then the hot rod needs to be replaced. If one or both are not operating, contact Traeger's customer service (see page 30) for additional troubleshooting help or to place an order.</p>
Why are no pellets being delivered into the firepot?	<p>Confirm there are pellets in the pellet hopper.</p> <p>If you have pellets and they aren't being delivered, check controller screen for error message and contact customer service (see page 30).</p> <p>If the auger drive motor is operating (check the small fan blade on the back of the motor), the problem is in the digital control, which will need to be replaced. Contact your Traeger dealer or Traeger's customer service (see page 30) to place an order.</p> <p>If the auger drive motor is not operating but the draft inducer fan is operating, then the problem is in the auger system, which will need to be checked. With the main power switch OFF (O), locate the small fan blade on the back of the auger drive motor. CAUTION! While watching the fan blade, turn the main power switch ON (I). If the fan blade does not turn, turn the main power switch OFF (O). This indicates a defective auger drive motor, and it will need to be replaced. Contact your Traeger dealer or Traeger's customer service (see page 30) to place an order. If the fan blade turns a bit and then stops, continue watching and turn the main power switch OFF (O). If the fan blade unwinds slightly, this indicates a jam in the auger system, which will need to be cleared. DANGER! Turn the main power switch OFF (O) and disconnect the power cord. Remove the pellets from the pellet hopper. Check for foreign objects and wet or decomposed pellets, both of which can cause a jam in the auger system. The auger will need to be removed to clear a jam in the auger system. See "How do I remove the auger if it jams?"</p>
Why is the temperature of my grill fluctuating?	<p>Temperature fluctuations are normal for Traeger® Grills. Any significant fluctuation could be the result of wind, air temperature, improper start-up procedure, improper use, or lack of grill maintenance.</p>

FREQUENTLY ASKED QUESTIONS (CONTINUED)

QUESTION	ANSWER
How do I remove the auger if it jams?	First, let the grill cool completely to prevent a fire. Remove any covers necessary to access the auger drive motor. Remove the pin connecting the auger drive motor shaft to the auger shaft and the screw retaining the auger bushing into the auger tube. With a small pipe wrench or locking pliers on the auger shaft, turn the auger counterclockwise. It will turn hard until it breaks free; then the auger will turn freely. Remove the auger and clean all pellets, ash, or foreign objects from the auger, auger tube, and firepot. (See instructions for proper handling and disposal of ash on page 26.) Sand the outside surfaces of the auger with medium grit sandpaper. Check the inside of the auger tube and sand it if needed. Vacuum the sanding grit out of the auger tube and firepot when finished. Check that the auger rotates freely. Reattach the auger shaft to the auger drive motor shaft.
How do I protect my paint finish?	Use a protective cover on the grill to protect your paint finish and power cord. A Traeger® Grill Cover is highly recommended. Grill covers are available from your Traeger dealer, or log onto our website, traeger.com . Every 90 days, thoroughly clean the outside of your grill with Traeger® All Natural Cleaner.
Is it ok to use my grill in the rain (and snow)?	Your grill can be used in a light rain or light snow; but it is an electrical appliance, so take extra precautions to be sure that the power cord and any extension cord are properly joined and the junction of the power cord and the extension cord is positioned so that it is clear of any standing water and snow.
Where can I get a new part for my grill?	Contact Traeger's customer service (see page 30) to place an order. Many parts are available on our website at traeger.com . Be prepared with your grill's model and serial number (located on the label inside the hopper lid) to accurately identify the necessary part for your specific model.

TROUBLESHOOTING

Although rare, you may see an error or warning message display on your control panel. Please refer to the following chart for a list of error messages and how to resolve them:

CODE	ERROR	SOLUTION
LEr	Low temperature	This will occur when the temperature of the grill falls below 120°F (49°C) for 10 minutes, causing the grill to go into the shut-down cycle. To fix, remove any pellets from the firepot. Turn the controller off and then on again and restart your grill. If the problem persists, contact customer service (see page 30).
HEr	High temperature	This error will occur when the temperature in the grill reaches temperatures above 550°F (288°C) for more than 45 seconds. Let the grill cool, then turn off the grill. Clear out any remaining pellets from the firepot and restart your grill. If the problem persists, contact customer service (see page 30).
Er1	Temperature sensor loose	Check to make sure your temperature sensor is correctly plugged into the controller.
Er2	Temperature sensor bad	Your temperature sensor is faulty and needs to be replaced.

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:
 - a. Press and hold the "Up" and "Down" buttons simultaneously for 3 seconds.
 - b. Press the center button to confirm and exit. You will now see temperatures displayed in the format you've chosen.
4. Your Traeger® Tailgater 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 temperature 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.
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 25-26). 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.

NOTE: If changed frequently, Traeger's drip tray liners can help keep your grill clean and thereby can help reduce the risk of a grease fire.

ADDITIONAL ACCESSORIES

DRIP TRAY LINERS

Make grill maintenance a breeze with our drip tray liners. Made of heat-resistant aluminum, they're lightweight and disposable so you can clean up quick and Traeger on! Liners should rest fully on the grease drip tray, and not cover any areas outside of the grease drip tray, as to not affect the temperature and performance of the grill.

GRILL COVER

Protect your Traeger® Grill with a Traeger® brand custom-fit cover, designed to protect your grill from the elements. This durable grill cover is available at your local dealer or for purchase at traeger.com.



WARNING! Fire Hazard: Do not install your grill cover until the grill has completely cooled.

GREASE BUCKET LINERS

Get a grip on your drip bucket maintenance with our aluminum liners. Just drop one in before grilling and replace once it's full. Bucket liner 5-packs are available for purchase at traeger.com.



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 or write us at:

TRAEGER'S CUSTOMER SERVICE

For support please visit:
<https://www.traeger.com/support>

TRAEGER PELLETT GRILLS LLC

1215 E. Wilmington Ave., Suite 200
 Salt Lake City, UT 84106

TRAEGER® GRILL WARRANTY



7-YEAR LIMITED WARRANTY

Traeger Pellet Grills LLC warrants this Traeger® Grill against material and manufacturing defects under normal use and proper maintenance for the time period set forth below. 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>.) Normal wear and tear is excluded. The warranty period of the specific components of your grill is as follows:

Warranty Periods	
Body	7 Years
Legs	7 Years
Feet	3 Years
Controller	3 Years
Fan	1 Year
Hot Rod	1 Year
Auger Motor	1 Year
Auger	3 Years
Meat Probe	1 Year
Hopper Cover	7 Years
Cord	1 Year
Grill Grate	3 Years
Heat Baffle	1 Year
Drip Tray	1 Year
RTD/Thermocouple	1 Year
Door Gasket	1 Year

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 Parts Department must be returned prepaid. Traeger may replace defective parts with new or refurbished parts, at Traeger's sole discretion.

Traeger reserves the right to inspect any grill and analyze any usage information, including, without limitation, any digital connected grill data, subject to a warranty claim, and require you to bring the grill to a Traeger-designated service location. Upon inspection, Traeger shall determine, at its sole discretion, whether the claimed defect is a defect that is covered by the warranty. Labor charges connected with the replacement of defective parts and freight charges to ship parts shall be paid at your expense.

TRAEGER PELLET GRILLS LLC SHALL NOT BE LIABLE UNDER THIS OR ANY IMPLIED WARRANTY FOR INCIDENTAL, CONSEQUENTIAL DAMAGES; INDIRECT OR 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 FROM STATE TO STATE. 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, Traeger Pellet Grills LLC 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 from State to State or Country to Country.





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**UNLOCK THE FULL POWER OF YOUR GRILL
WITH THE TRAERGER APP**

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

traeger.com

Made in China
Fabriqué en Chine
Hecho en China