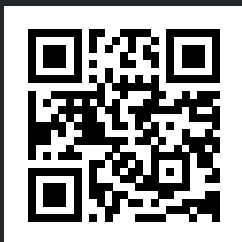




OWNER'S MANUAL



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



WESTWOOD™
WESTWOOD XL™

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

IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TRAEGER® GRILL

SAFETY ALERT KEY

▲ DANGER Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

▲ WARNING Indicates the possibility of serious bodily injury or death if the instructions are not followed.

▲ CAUTION Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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 installing this unit for someone else, provide this manual for the owner to read and save for future reference.

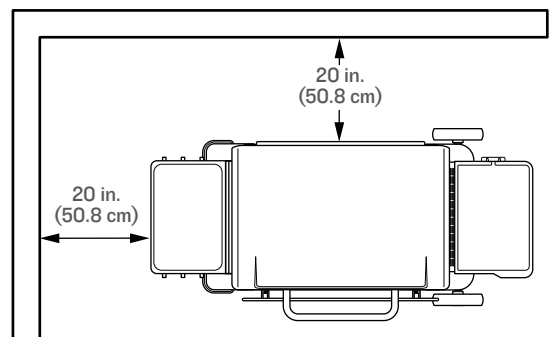
▲ DANGER Carbon Monoxide Hazard

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 while cooking or in the vicinity of this appliance. 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.
- To reduce the risk of fire, remove pots and pans from the appliance when it's operating unattended.

▲ WARNING Fire Hazard

- Keep your Traeger® Grill clean. Grease fires are caused by not properly maintaining your grill (see "Maintaining Your Grill" on page 43).

- 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 grease 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.
- **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 combustible 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 lid 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 the 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 lid is open, use a non-combustible tool that will allow you to close the grill lid 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, heat baffle), pots and pans, and food. Clean the entire grill, including any grease accumulation and all ash and pellets from the grill and firepot (see “Maintaining Your Grill” on page 43). Place the heat baffle, grease drip tray, and grill grates back into the grill, restart the grill, and resume cooking.

▲ WARNING Fire Hazard

Always allow grill to cool completely before using the auger priming function.

▲ WARNING Electrical Shock Hazard

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

- **Only** operate this Traeger® Grill when connected to a receptacle with functioning Ground Fault Circuit Interrupter (GFCI) protection installed on the circuit(s) or outlet(s).

- **Do not** modify the three-pronged plug on your Traeger® Grill, the extension cord receptacle, or the extension cord plug in any way, including removing the ground (earth) prong.
- **Only** use a single No. 10 AWG extension cord suitable for outdoor use to prevent electric shock. Select a single extension cord of the appropriate length. Appropriate extension cords are designated with “W-A” or “W” on the cord’s jacket.
- **Do not** plug multiple extension cords into one another. **Do not** daisy-chain extension cords.
- Ensure that the power cord and extension cord are securely plugged together.
- 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.
- Keep extension cord clear of snow and standing water.
- Do not route an extension cord through a window or doorway.
- Ensure that the power cord and extension cord do not create a tripping hazard.
- Disconnect the power cord before servicing the grill unless otherwise noted in this Owner’s Manual.
- 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.

▲ 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 lid 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 42, “Hopper Clean-out” instructions.)
- Grill grates and temperature probes are extremely hot when heated. Please use caution when loading food onto the grill grates and when inserting, removing, or adjusting your temperature probes.
- **Never** move the grill with the lid open. Always close the grill lid prior to moving.
- **Never** touch grease bucket when grill is in use.
- **Do not** store pellet bin under grill (due to high temperatures).

IMPORTANT SAFETY PRECAUTIONS CONTINUED

▲ 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 have thoroughly cooled.

▲ 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 hopper or unplug the power cord.

Do Not initiate the shutdown cycle.

- **▲ DANGER** **Do Not** open the grill lid 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 lid 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 43-45, a hazardous grease fire may also result.
- If a “grill 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 44, “Cleaning the Ash from Inside and Around the Firepot”) and ensure that grease and other buildup has been removed (see pages 43-45, “Maintaining Your Grill”). Remove all pellets from the pellet hopper. Clean all pellets out of the firepot. Fill hopper with new pellets.
- **▲ 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.

▲ 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.** Traeger pellets, when stored properly, have a mean heating value of approximately 8,000 BTUs per pound with approximately ≤2% ash. Do not use pellet fuel that does not meet these specifications or that has unnatural additives or binding agents.
- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.

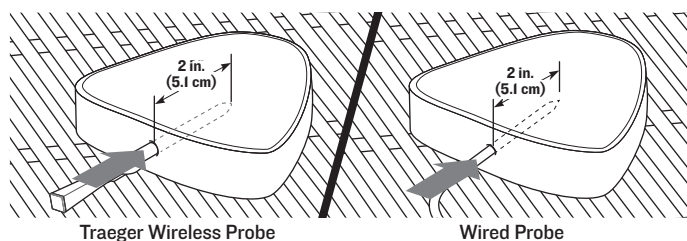
▲ WARNING Do Not Use Fuel Pellets

Never use heating fuel pellets in the grill because they may contain hazardous contaminants and additives and may damage the grill.

▲ CAUTION Ambient Temperature

- When the ambient temperature falls below -20°F (-29°C) or rises above 120°F (49°C), damage to the controller’s display may occur.

▲ WARNING Temperature probes must be properly positioned to take accurate internal temperature readings of food. If positioned improperly, the temperature may not reflect the actual doneness, and undercooked food can increase the risk of food-borne illness.



▲ WARNING If the fire in the firepot goes out while cooking, it is important to follow the steps below.

- 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 switch on the back of the hopper to OFF (O) and disconnect the power cord. Allow the grill to cool thoroughly. Open the lid and remove all food, grill grates, 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 pages 44-45.)

- Before replacing the heat baffle, drip tray, and grill grates, plug the power cord into a properly grounded/earthed electrical outlet protected by a Ground Fault Circuit Interrupter (GFCI), press the main power switch to ON (I), and start a cook. Pellets should fall into the firepot and the hot rod should begin to heat.

⚠ WARNING Do not touch the hot rod.

- When flames start to come out of the firepot, initiate a shutdown cycle by pressing and holding the shutdown button (lower right button) for 3 seconds. After shutdown cycle is complete, press the main power switch to OFF (O). Let the grill cool down. Now you're ready to place the heat baffle, drip tray, grill grates, and food back into the grill.

⚠ WARNING

- Press the main power switch to OFF (O) and disconnect the power cord before initiating any maintenance.
- Make sure that the grill is COLD and ashes are extinguished and COLD before removing ashes.
- Accumulated grease is easier to clean off when the grill is still warm—not hot. **Be careful not to burn yourself. Always wear heat-protective gloves when cleaning.**
- 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 and ashes are COLD.
- Cleaning the grill grates works best while they are still warm. **Be careful not to burn yourself. Always wear heat-protective gloves when cleaning.** 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.

FCC Statement

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the device.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This grill 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 grill 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 device and receiver.
- Connect the device 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.

This device complies with FCC radiation exposure limits set forth for an uncontrolled environment. This device should be installed and operated with minimum distance of 8 in. (20 cm) between the device and a person's body.

This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

SAVE THESE INSTRUCTIONS



**WELCOME
TO THE
TRAEGERHOOD™**

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ASSEMBLING YOUR GRILL

BEFORE YOU BUILD

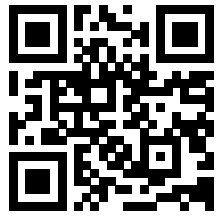
SETUP SPACE



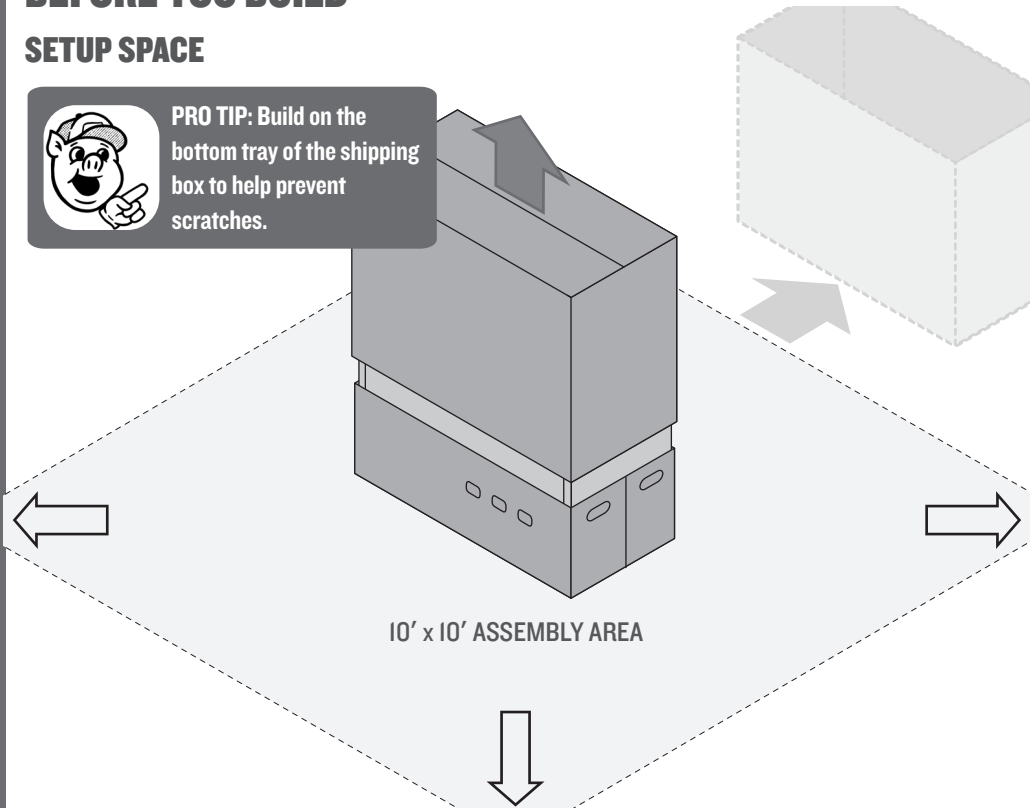
PRO TIP:
We recommend
assembling your grill
with two people.



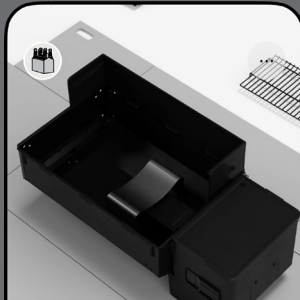
PRO TIP: Build on the
bottom tray of the shipping
box to help prevent
scratches.



**SCAN FOR
STEP BY STEP
ANIMATED
INSTRUCTIONS**



SETUP Once all components are unpacked, arrange pieces onto the bottom tray of the shipping box.



HARDWARE

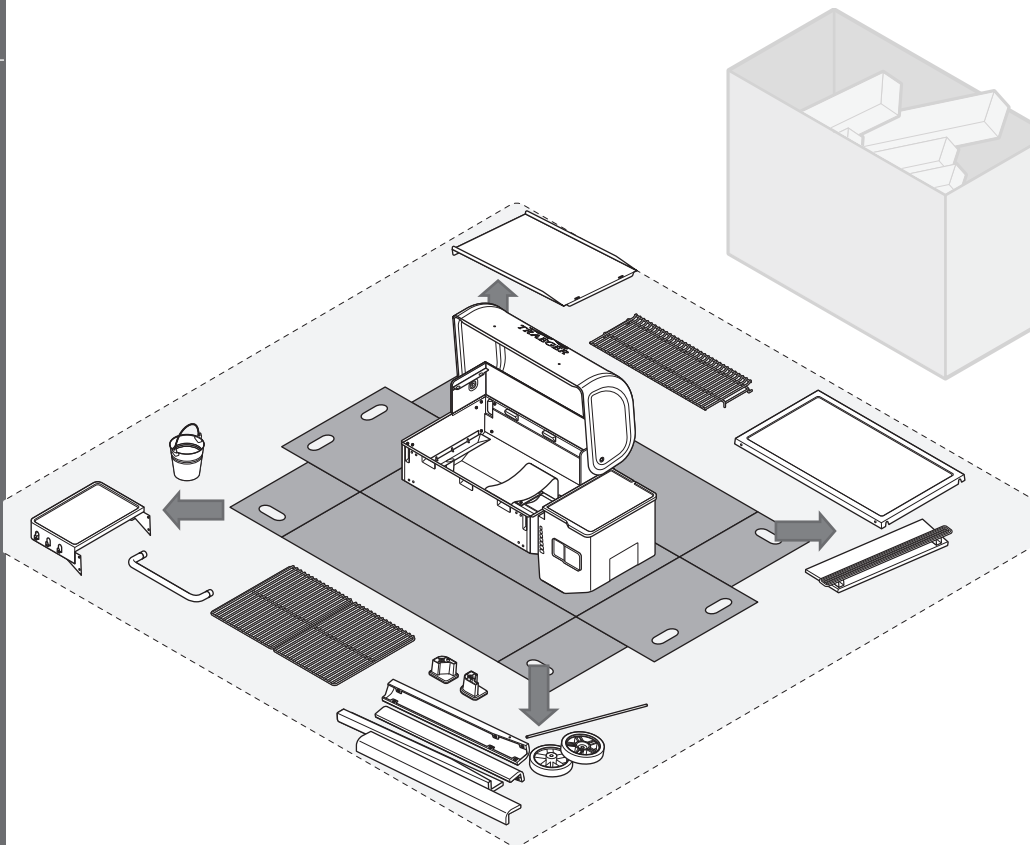
x4

x1

INSTRUCTIONS

Install the panel on to the right 2 legs of the grill.

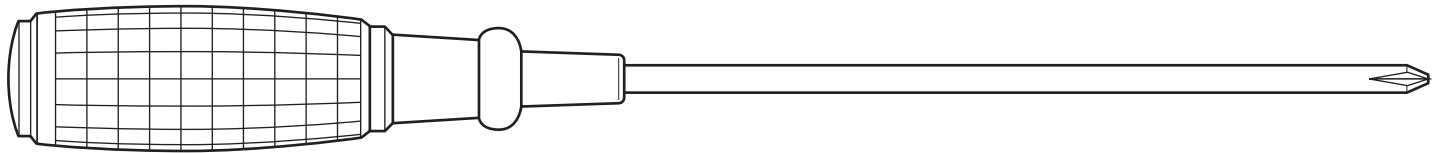
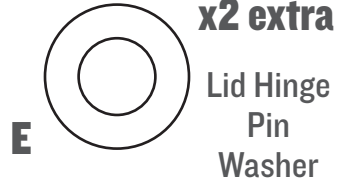
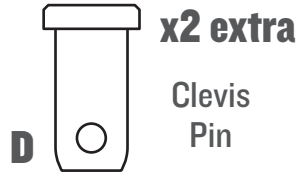
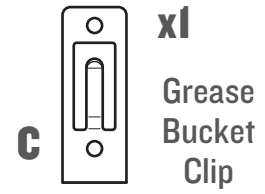
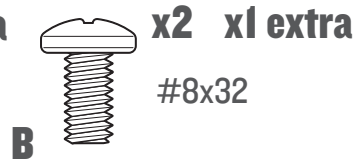
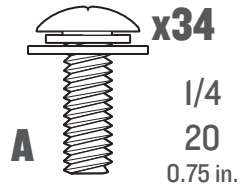
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HARDWARE

(TOTAL QUANTITIES)

1:1 SCALE

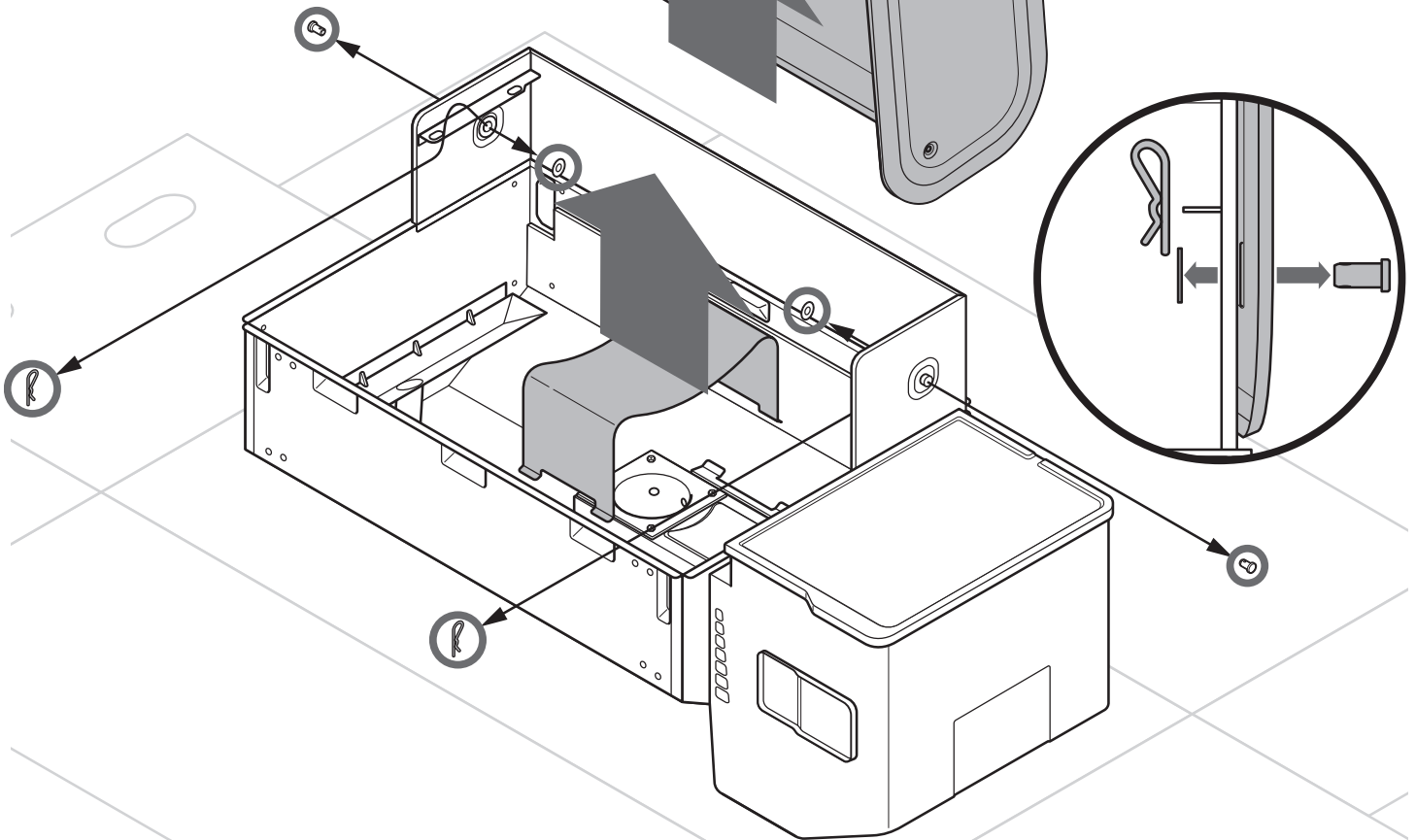
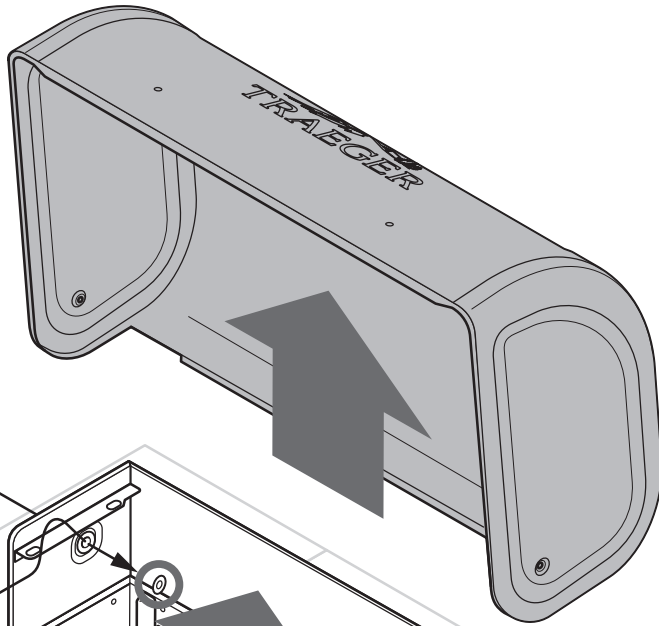
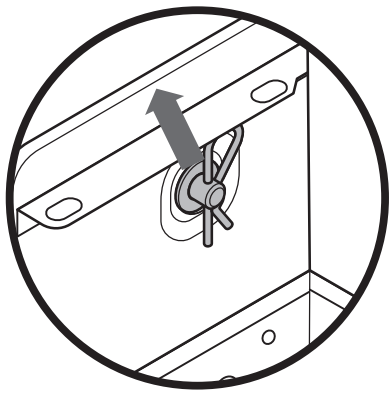
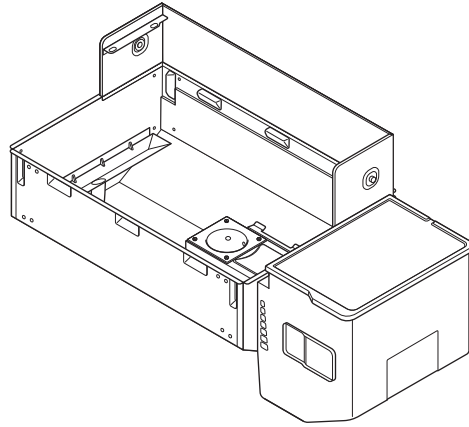


x1
Screwdriver



PRO TIP: Set the lid hardware aside, it will be used in step #13.

I REMOVE LID AND BAFFLE



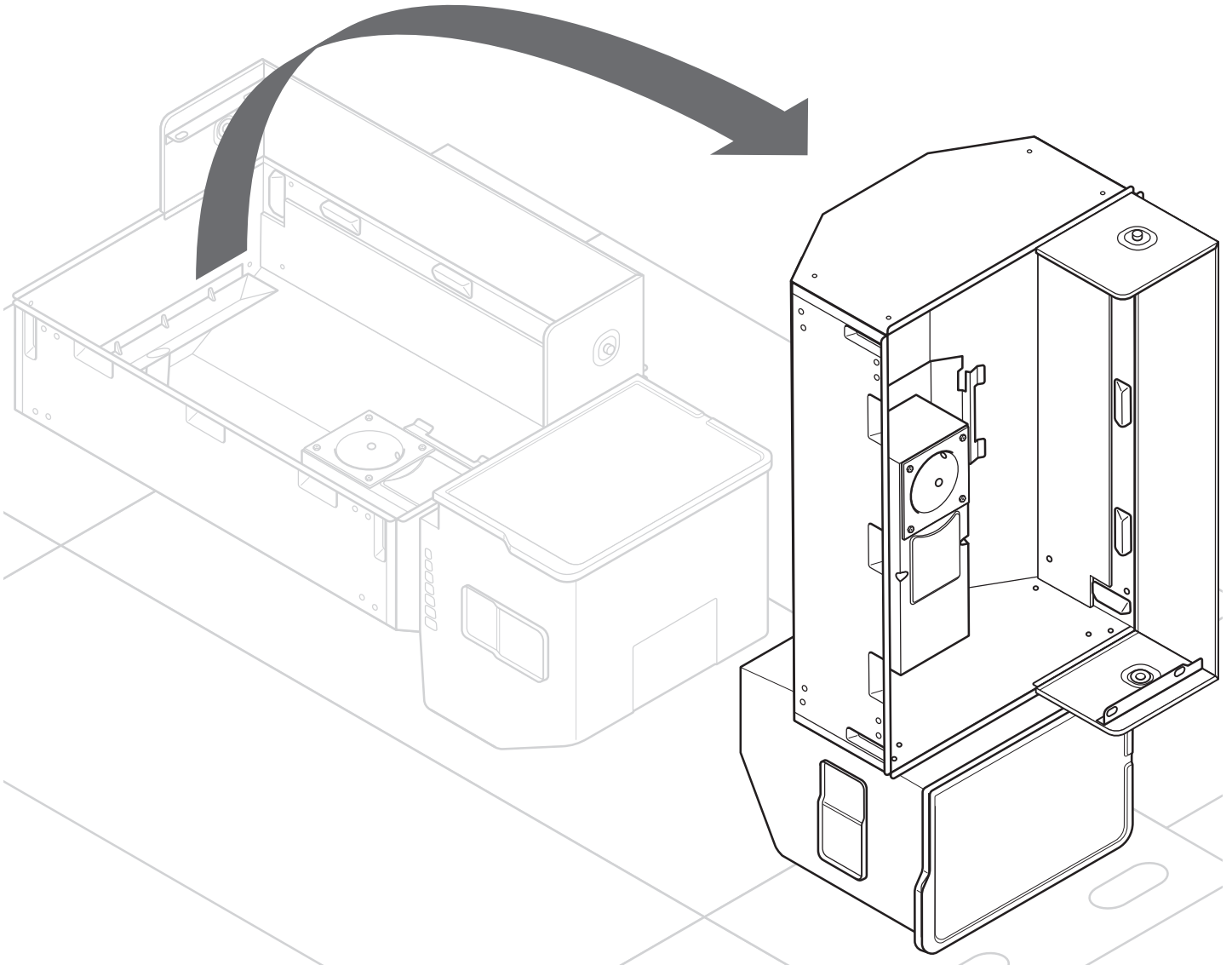
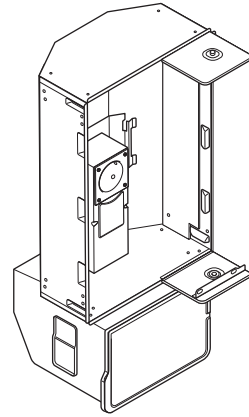


PRO TIP: Have a second person help flip the grill.



PRO TIP: Make sure to keep the grill positioned on cardboard to avoid damage to side of hopper.

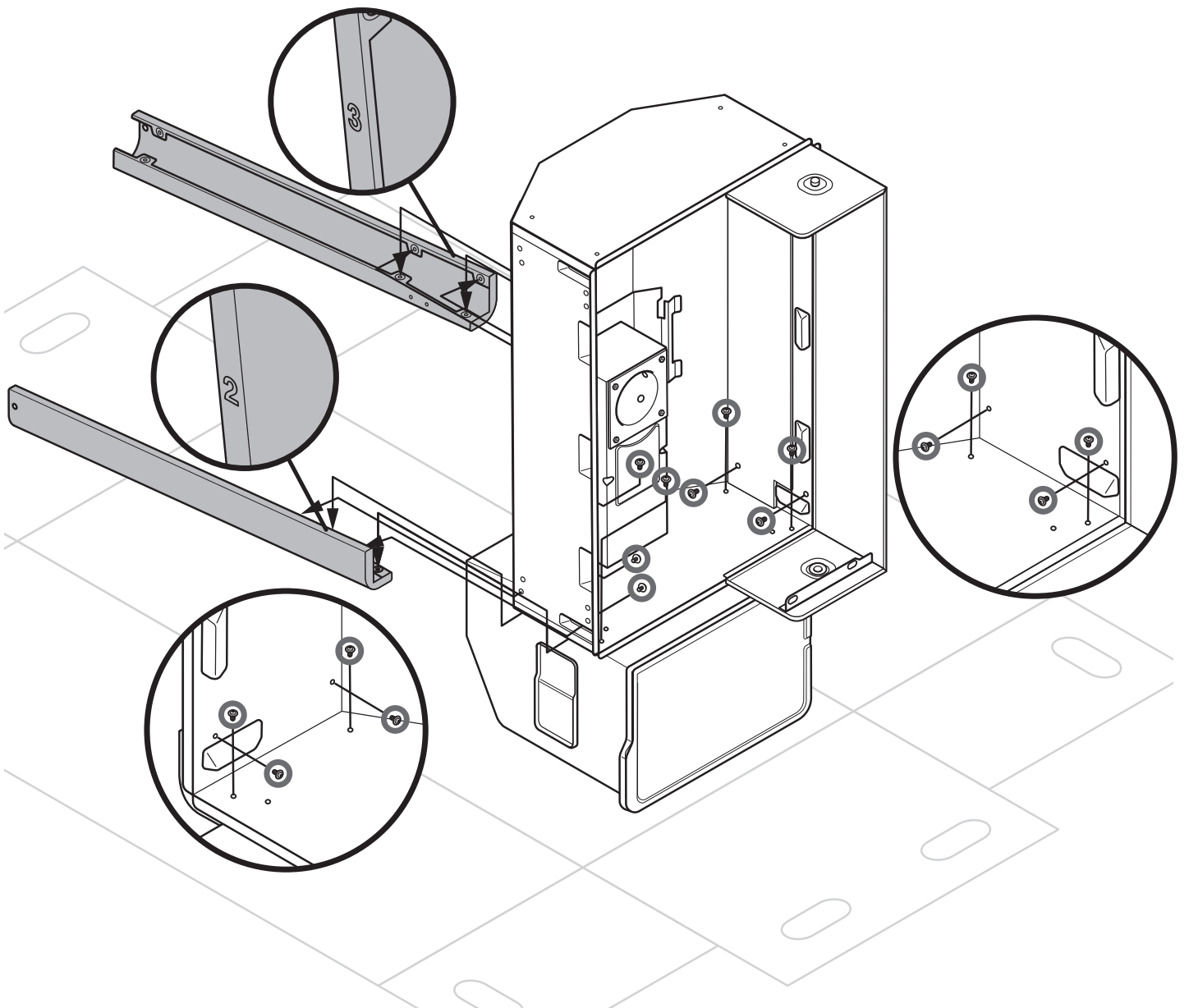
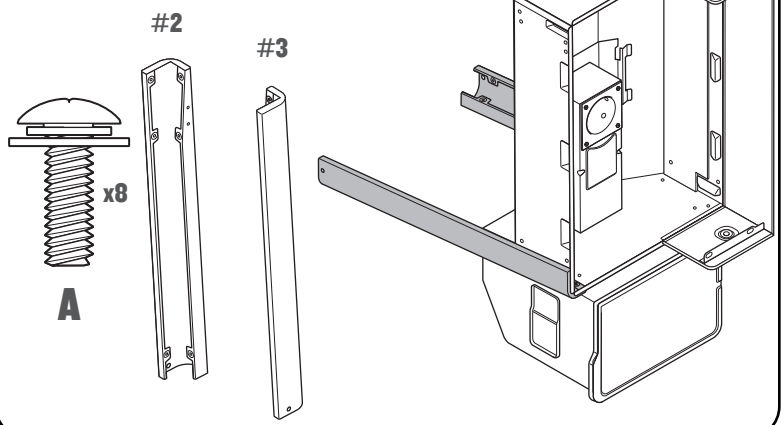
2 FLIP GRILL ONTO SIDE





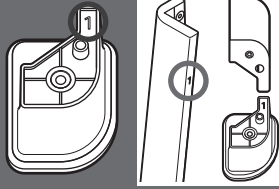
PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver in Step 10.

3 ATTACH RIGHT LEGS

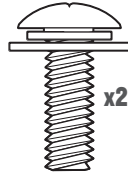
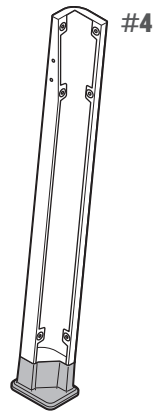
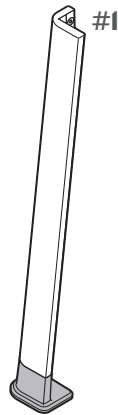
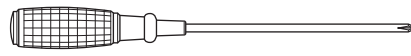




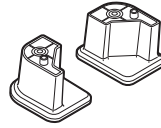
PRO TIP: Match hoof number to leg number (#1 to #1 and #4 to #4).



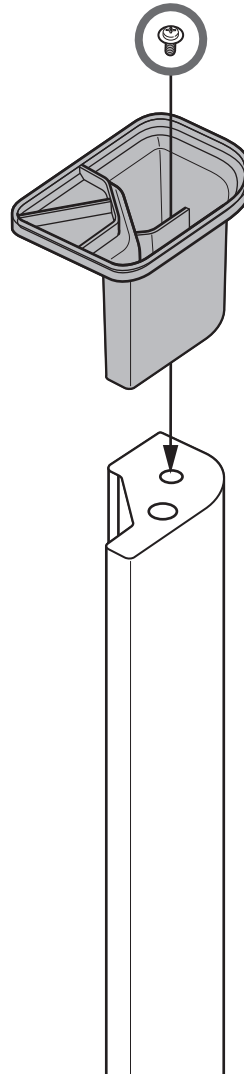
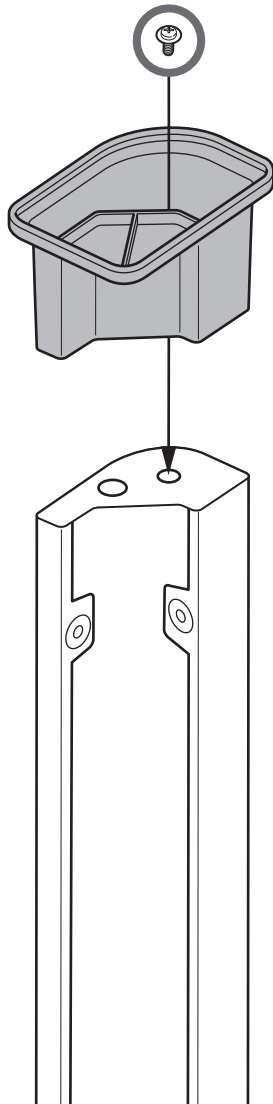
4 INSTALL HOOVES ON LEFT LEGS



x2

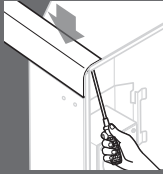


A



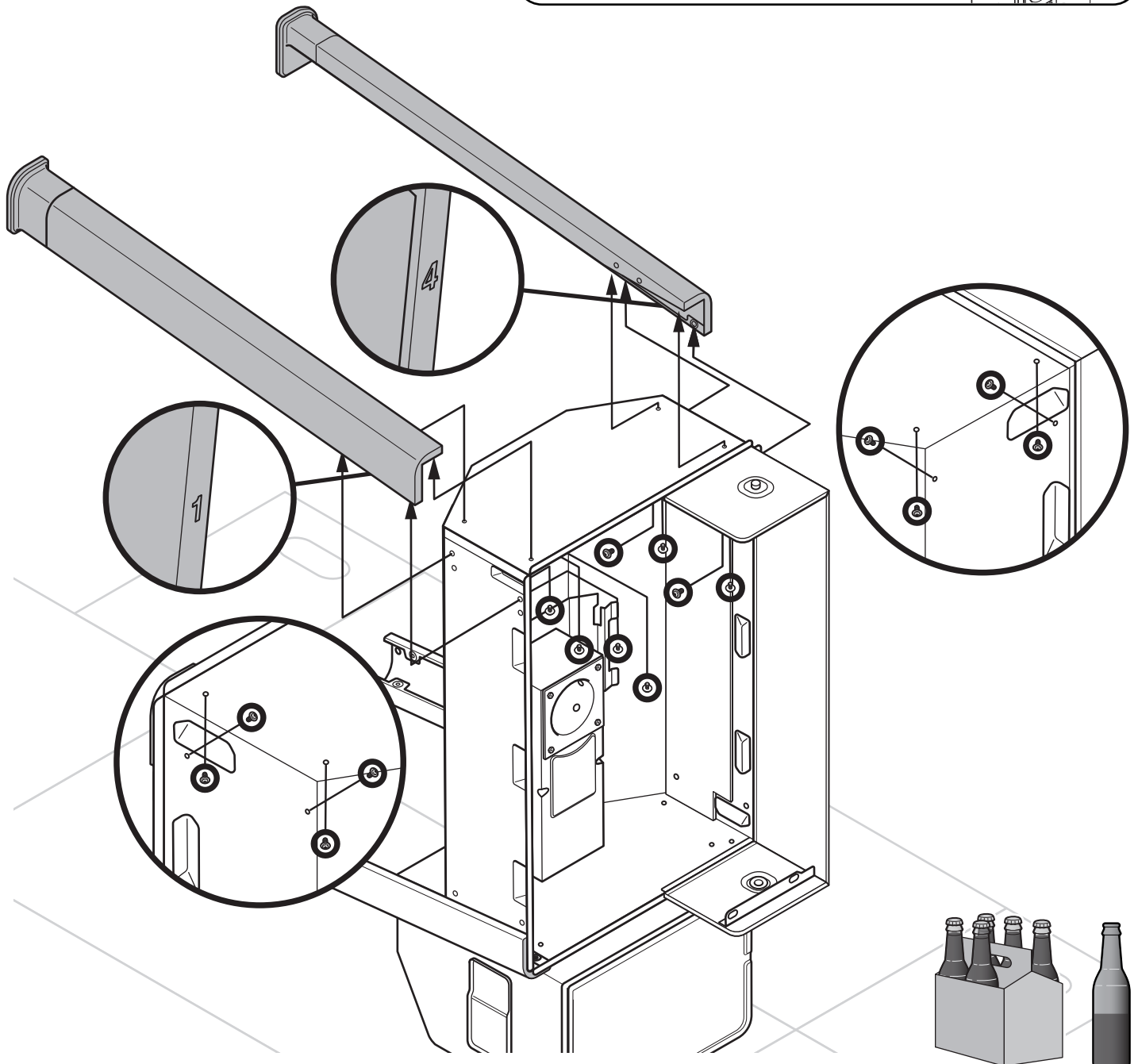
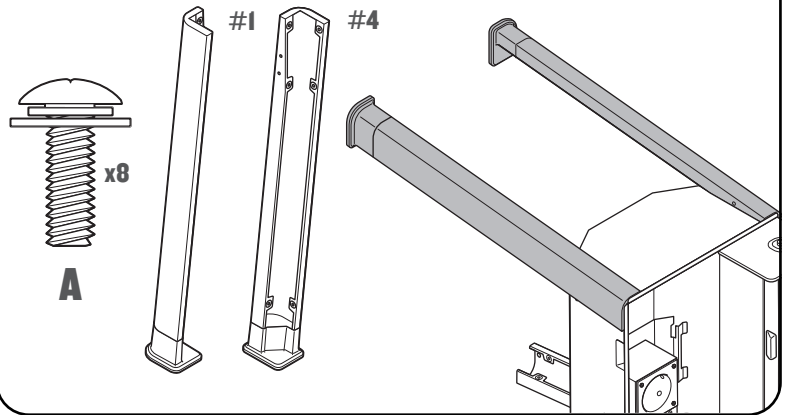


PRO TIP: Push down on leg while attaching with screw.



PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver in Step 10.

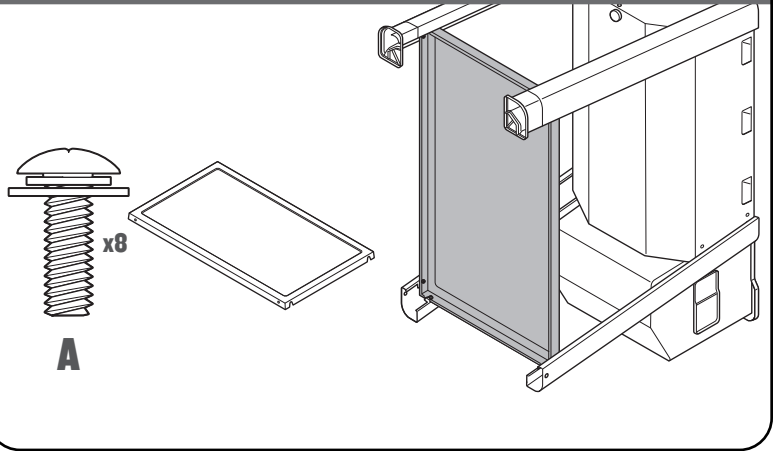
5 ATTACH LEFT LEGS



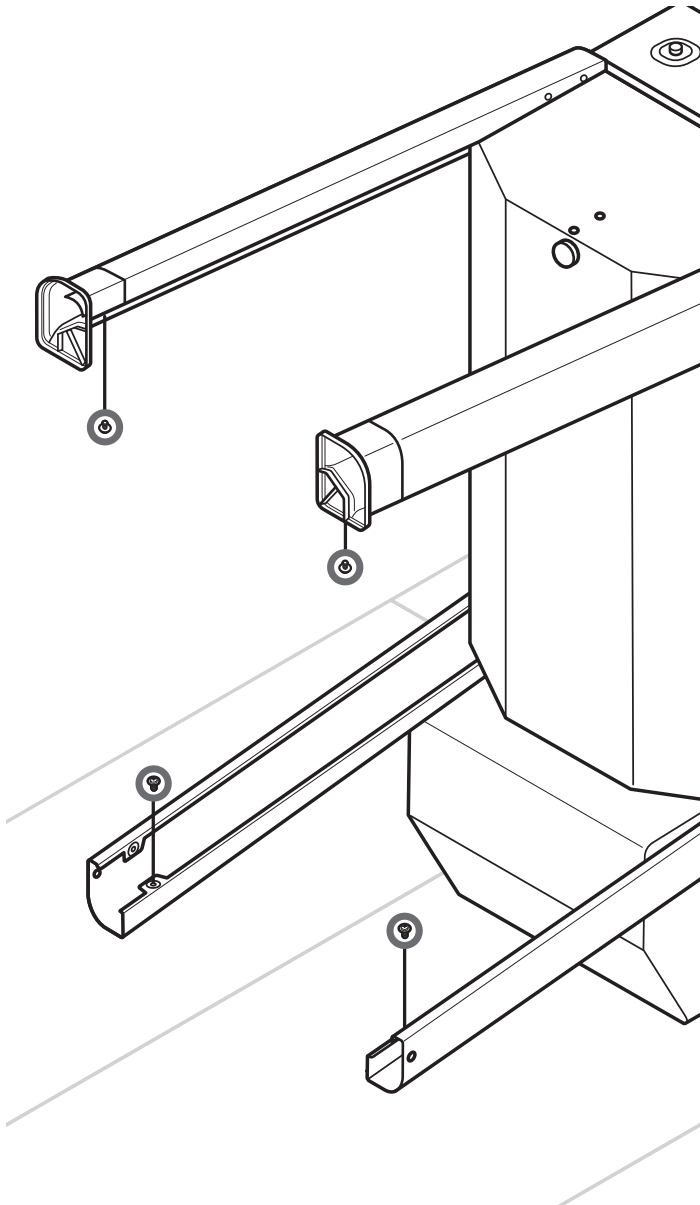


PRO TIP: Hand-tighten all screws first, then finish tightening them with screwdriver after shelf is installed.

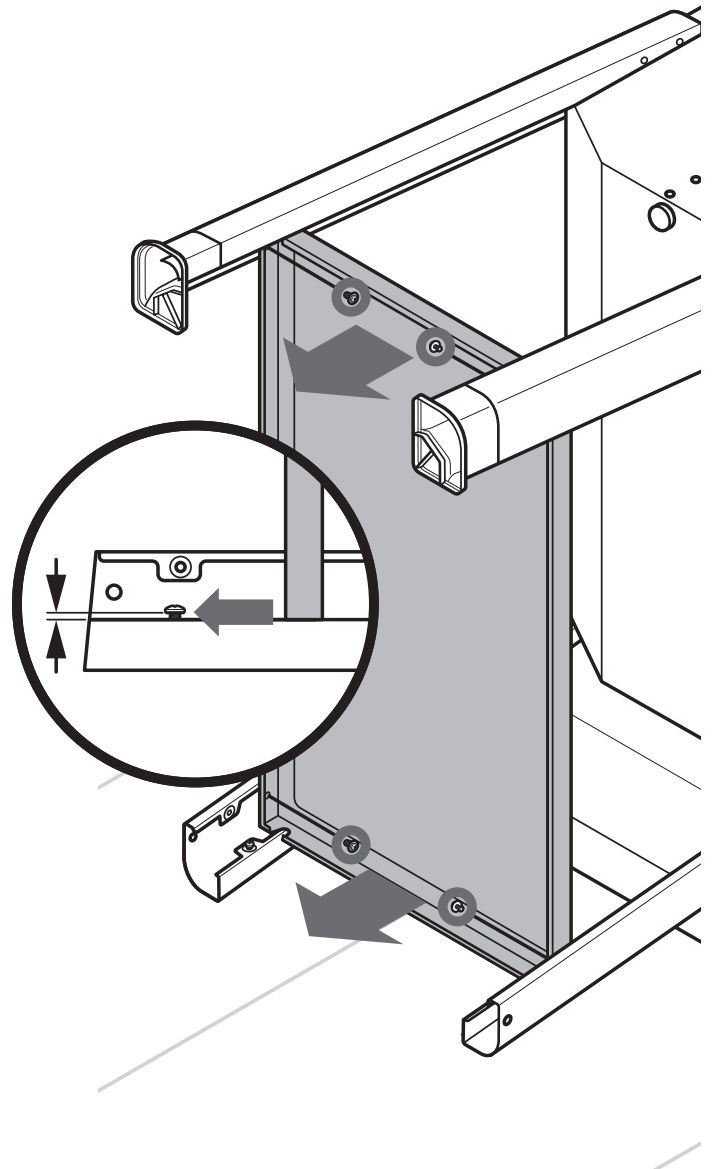
6 ATTACH BOTTOM SHELF



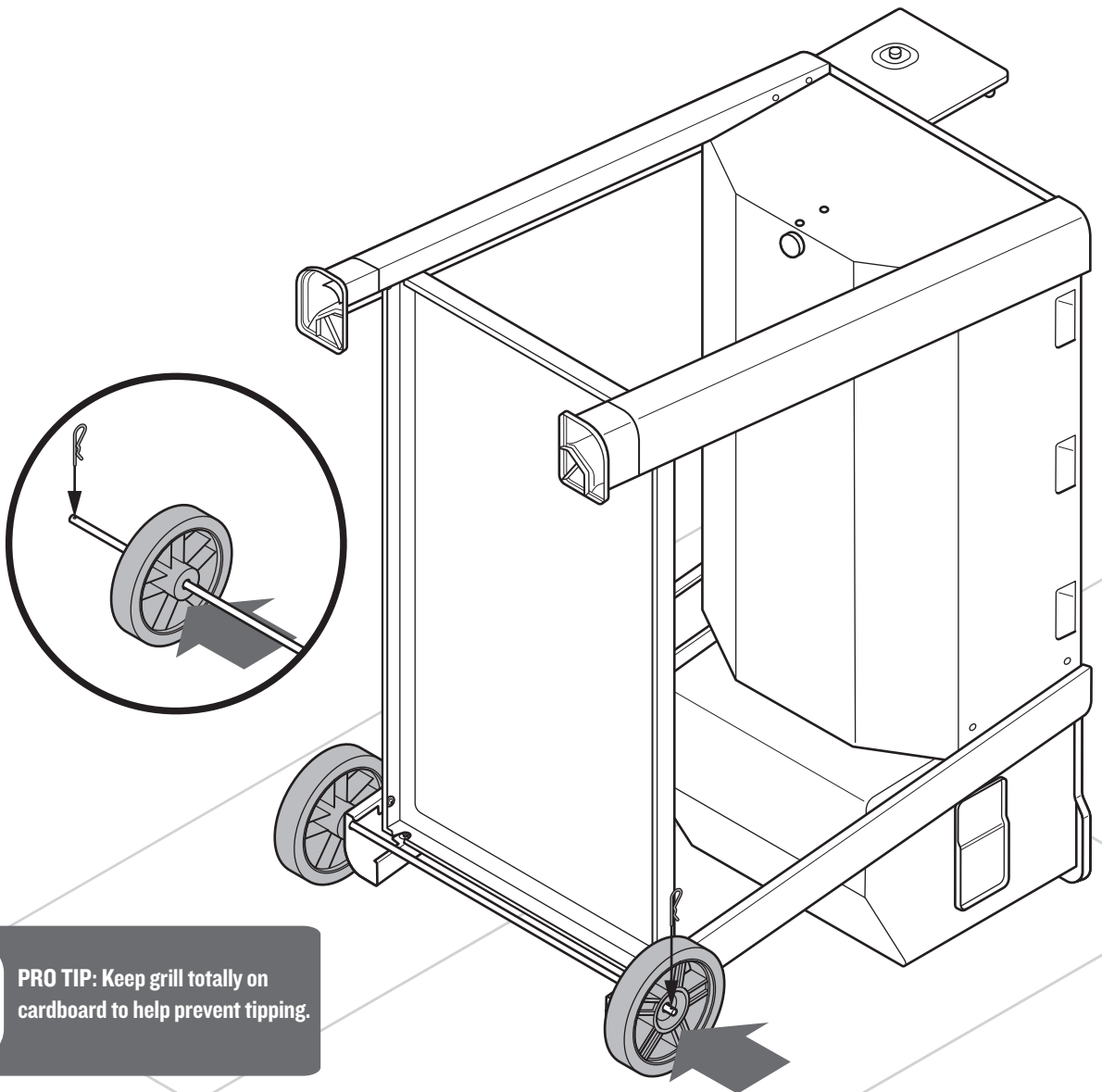
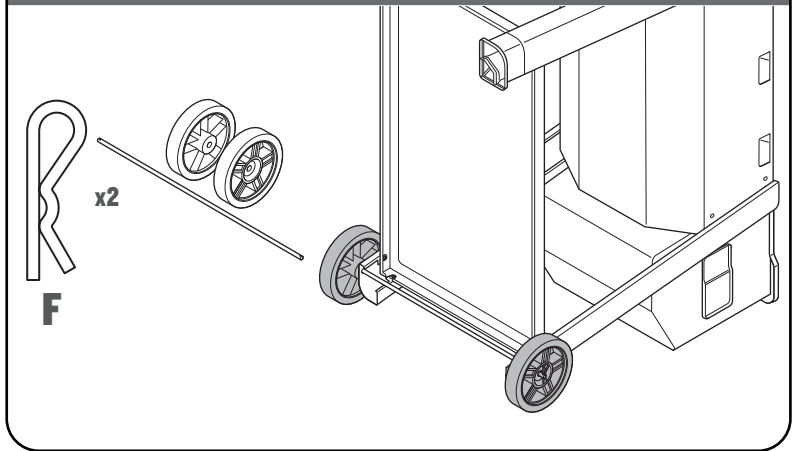
6A



6B

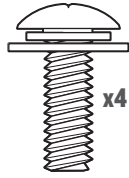
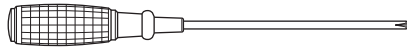


7 ASSEMBLE WHEELS

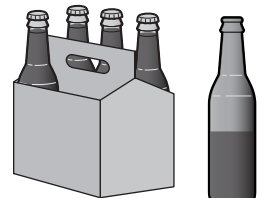
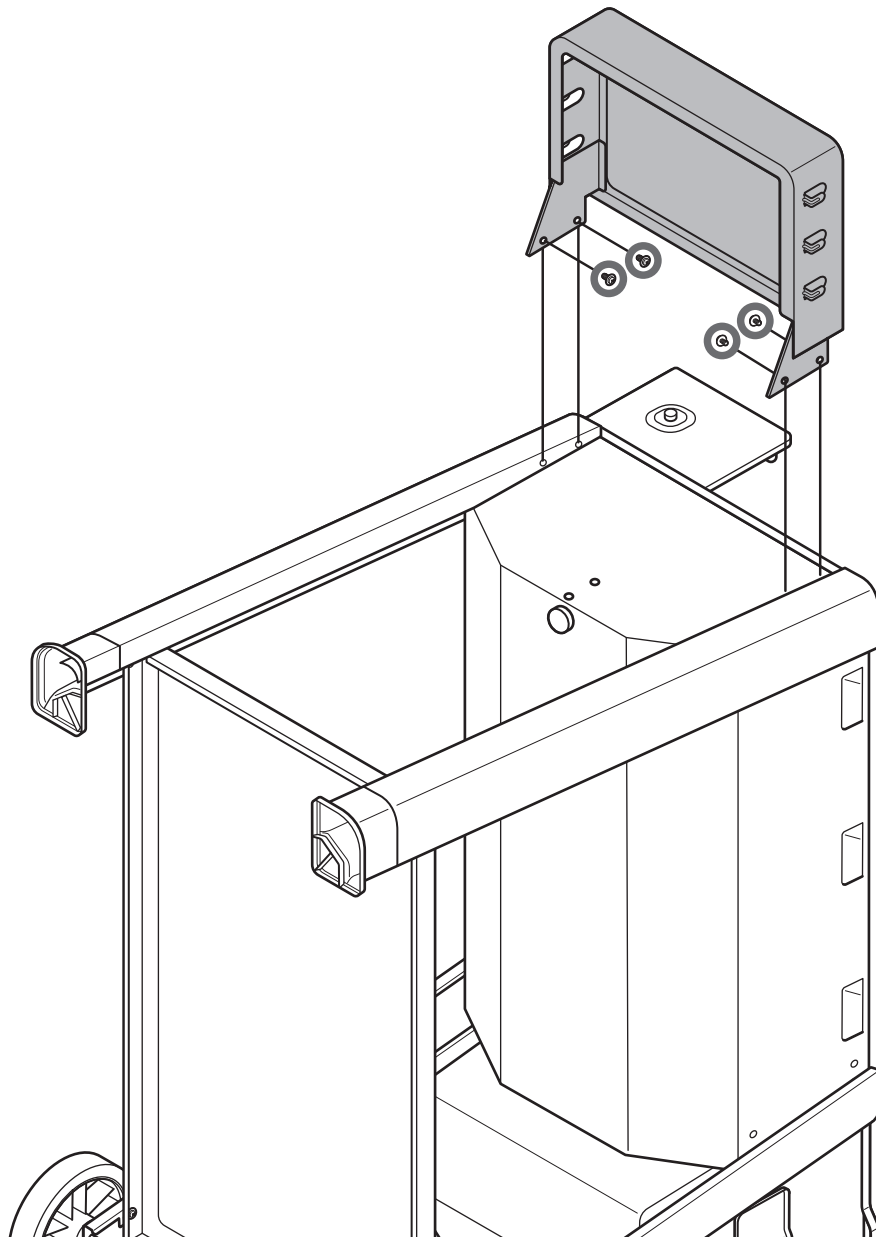
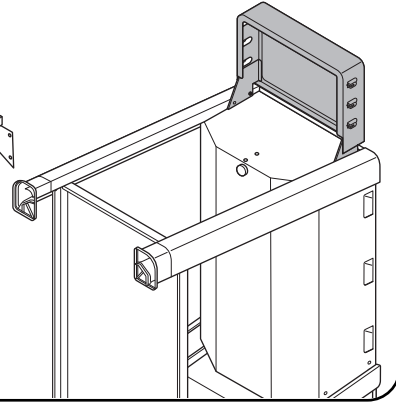
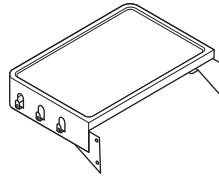


PRO TIP: Keep grill totally on cardboard to help prevent tipping.

8 ATTACH SIDE SHELF

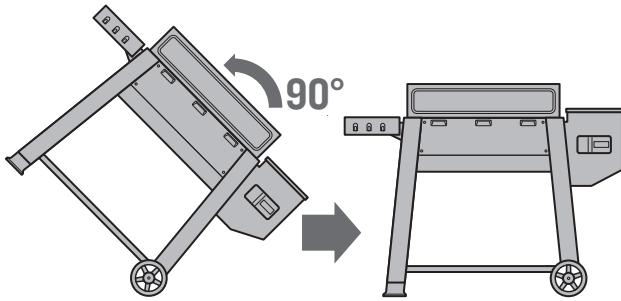


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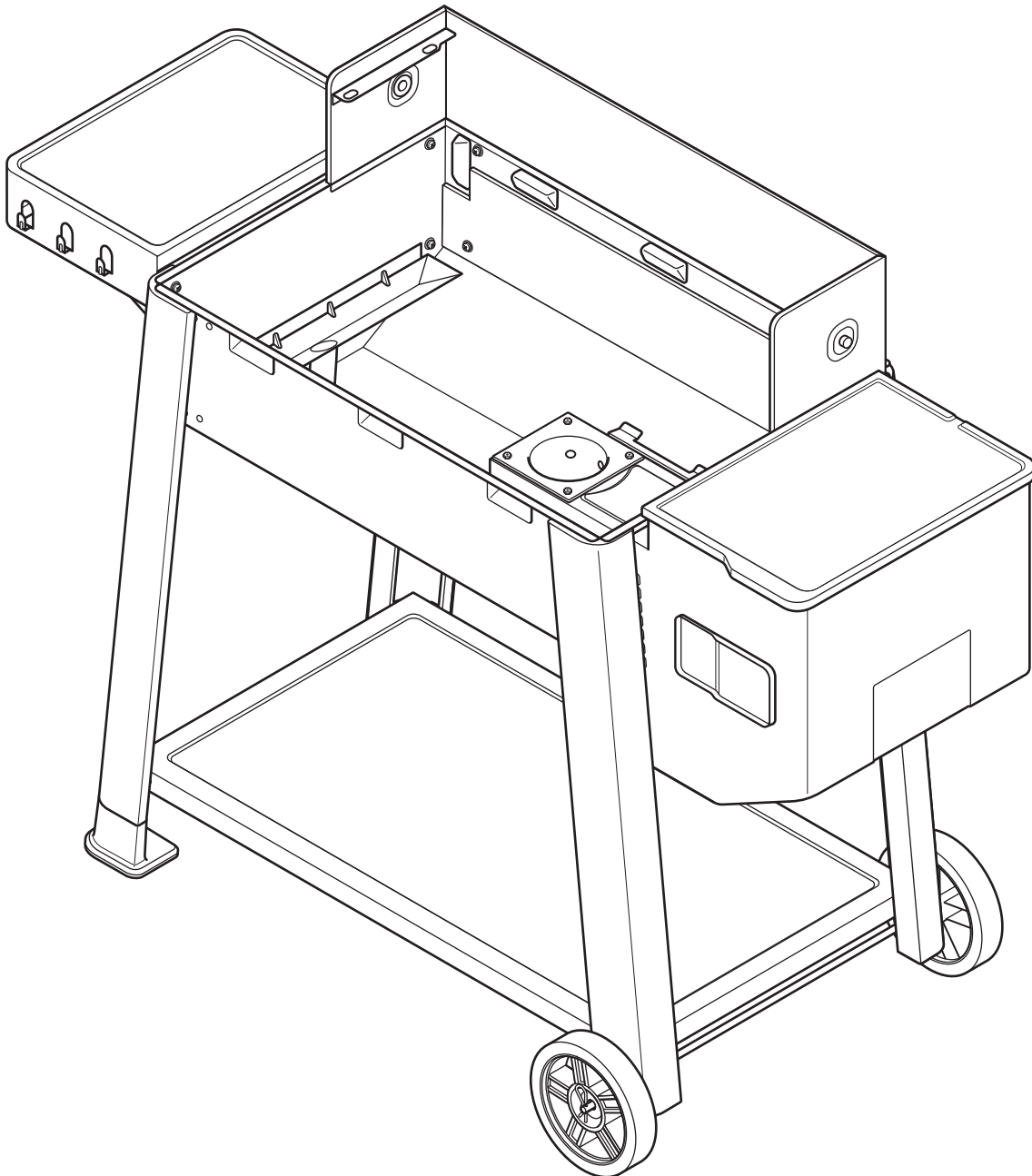
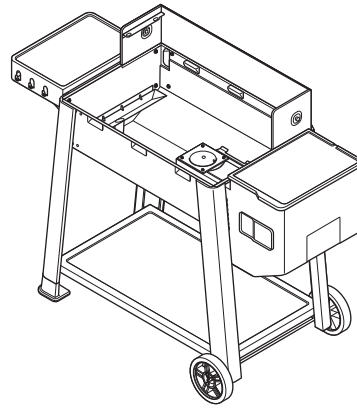




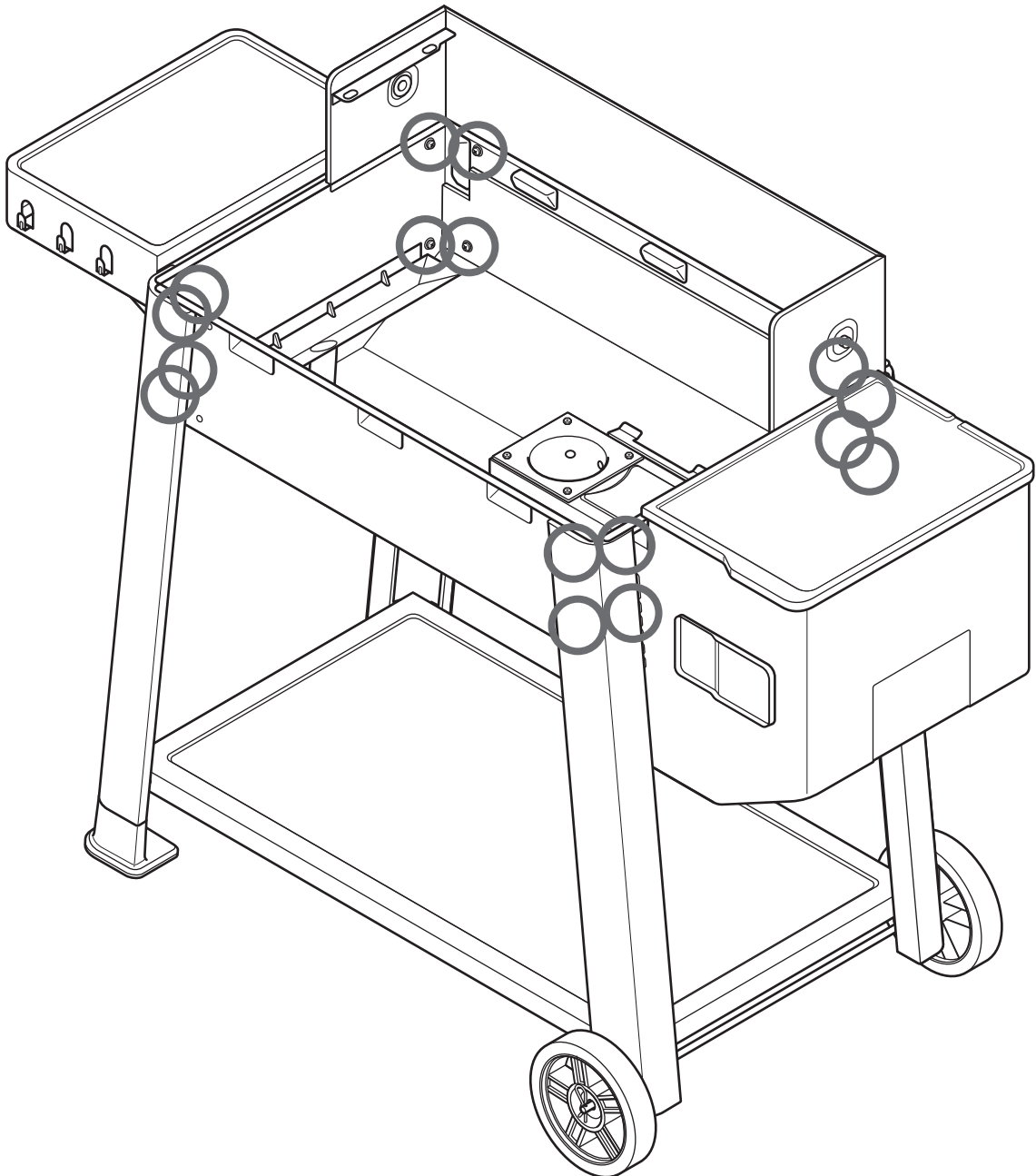
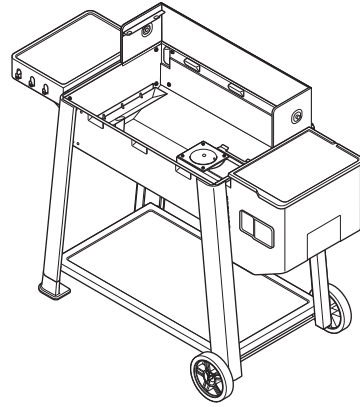
PRO TIP: Have a second person help stand the grill up.



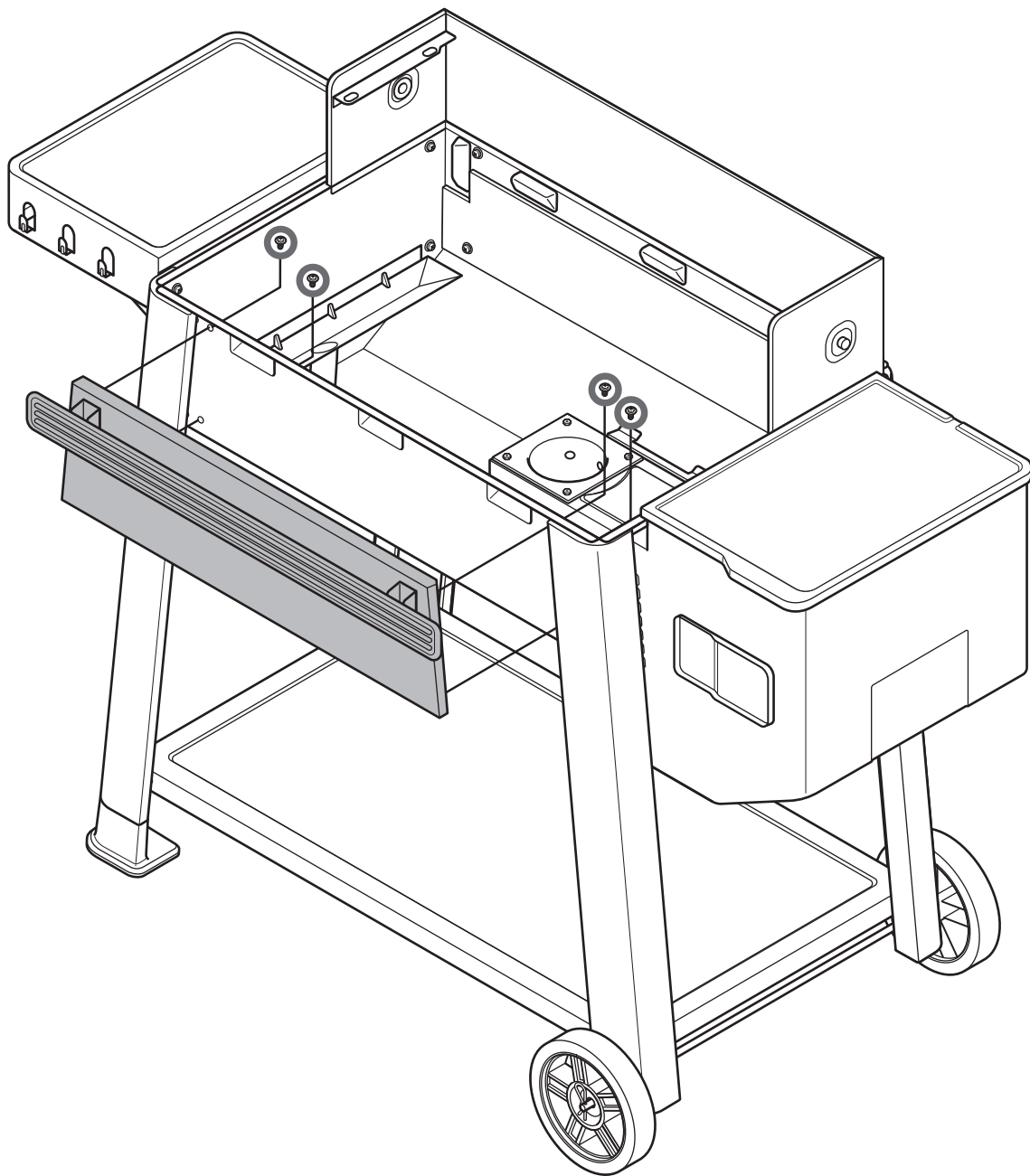
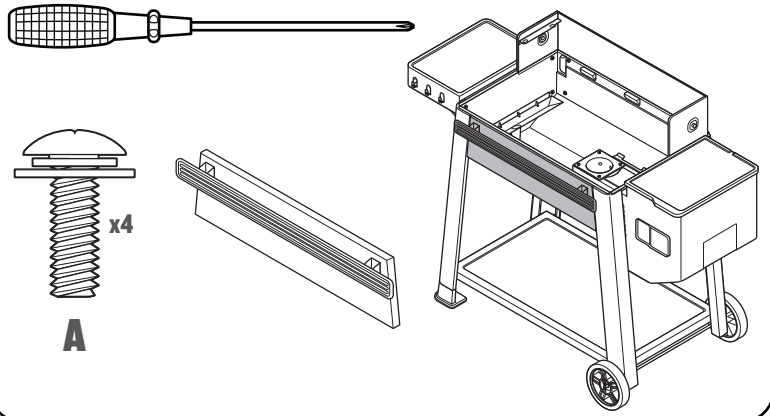
9 STAND GRILL ON LEGS



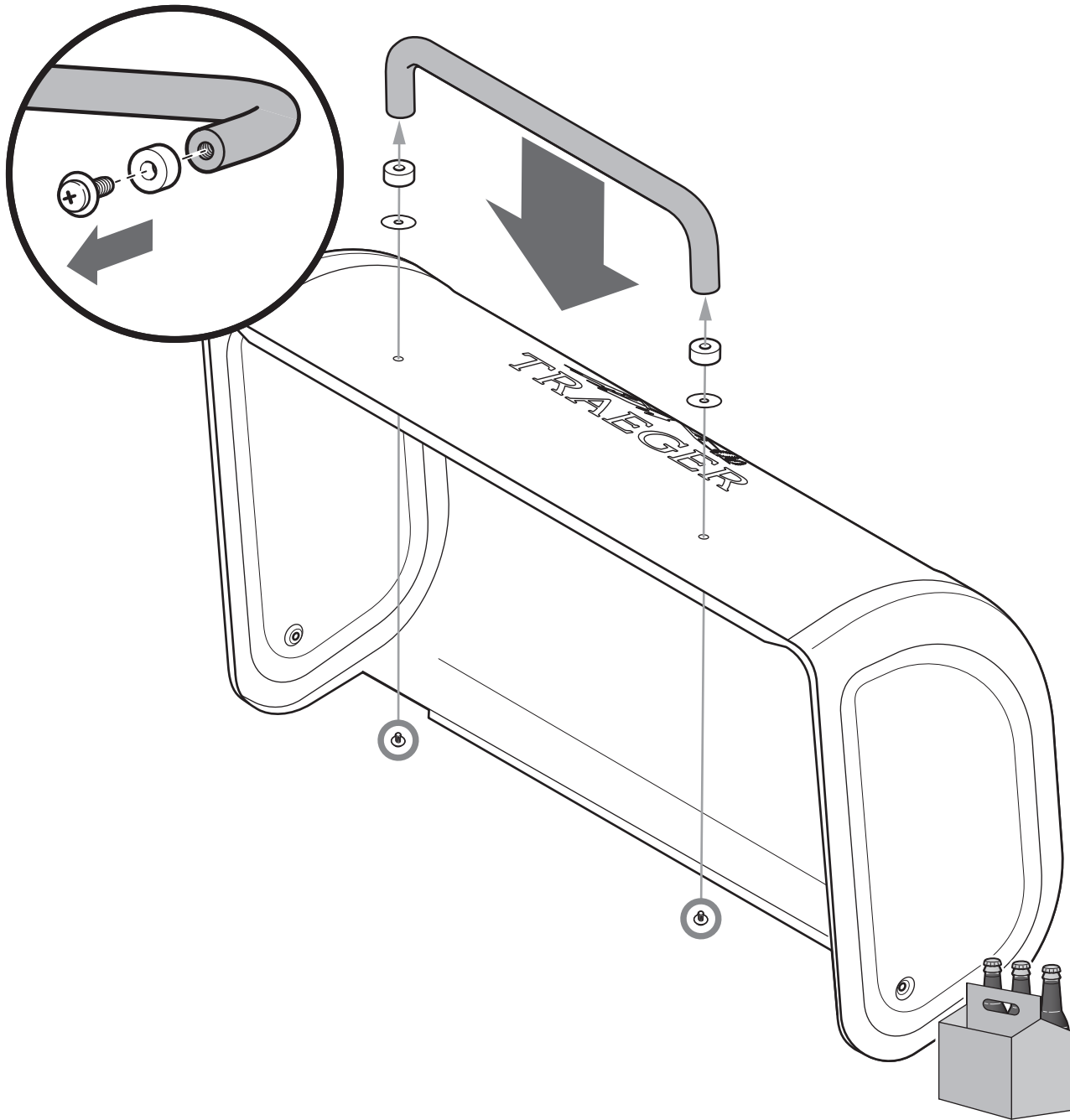
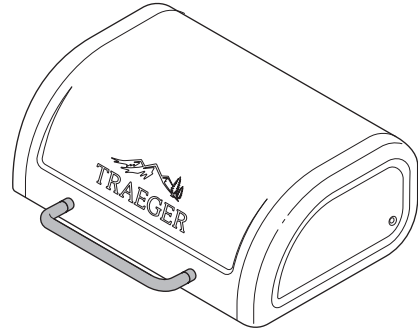
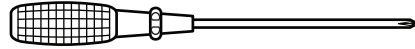
10 TIGHTEN ALL LEG SCREWS



11 ATTACH FRONT PANEL/P.A.L. RAIL SUBASSEMBLY



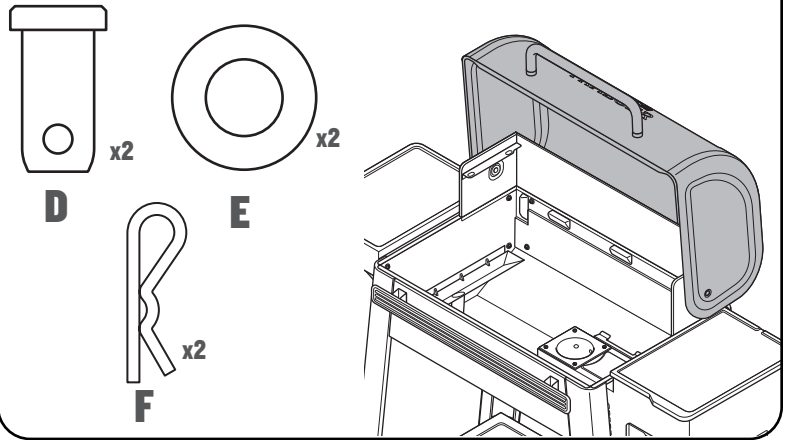
12 ATTACH LID HANDLE



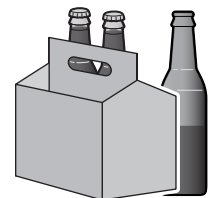
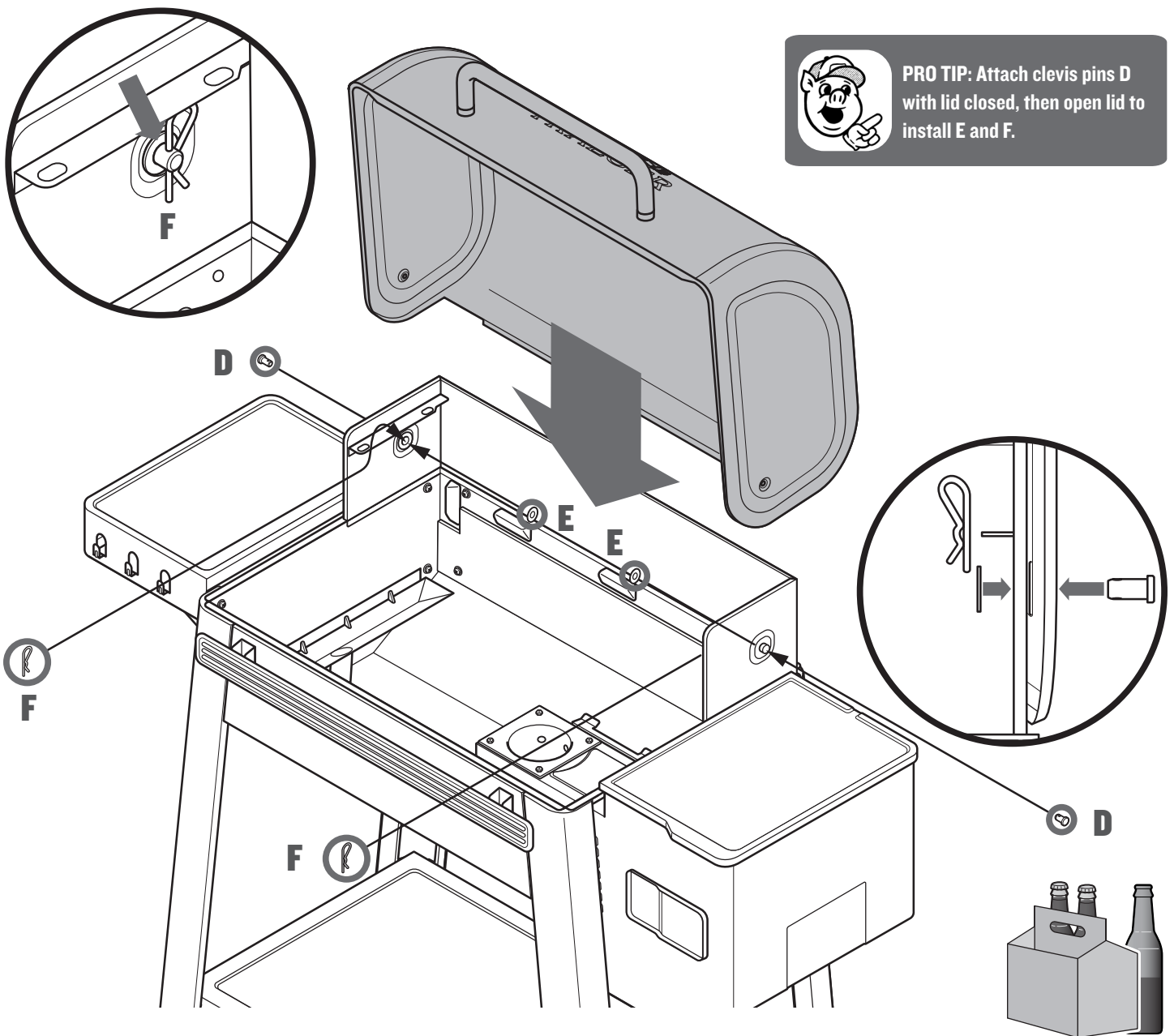


PRO TIP: Use two people to attach the lid.

13 REATTACH LID



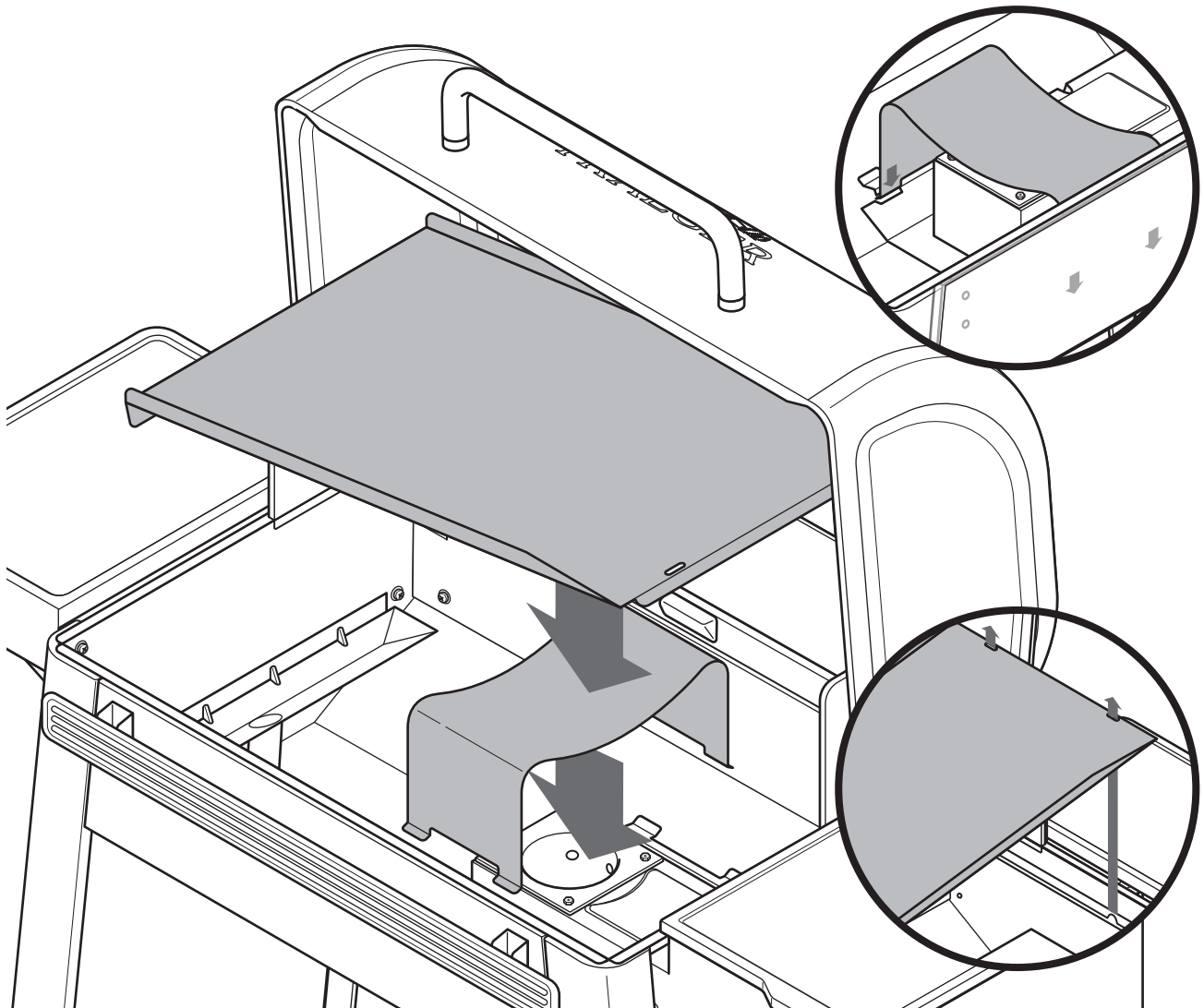
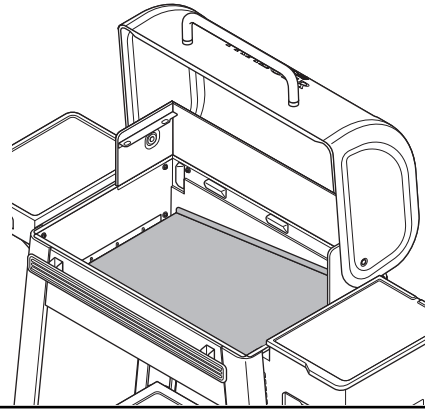
PRO TIP: Attach clevis pins D with lid closed, then open lid to install E and F.



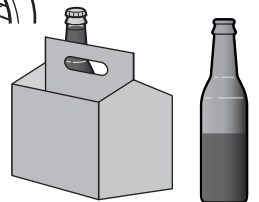
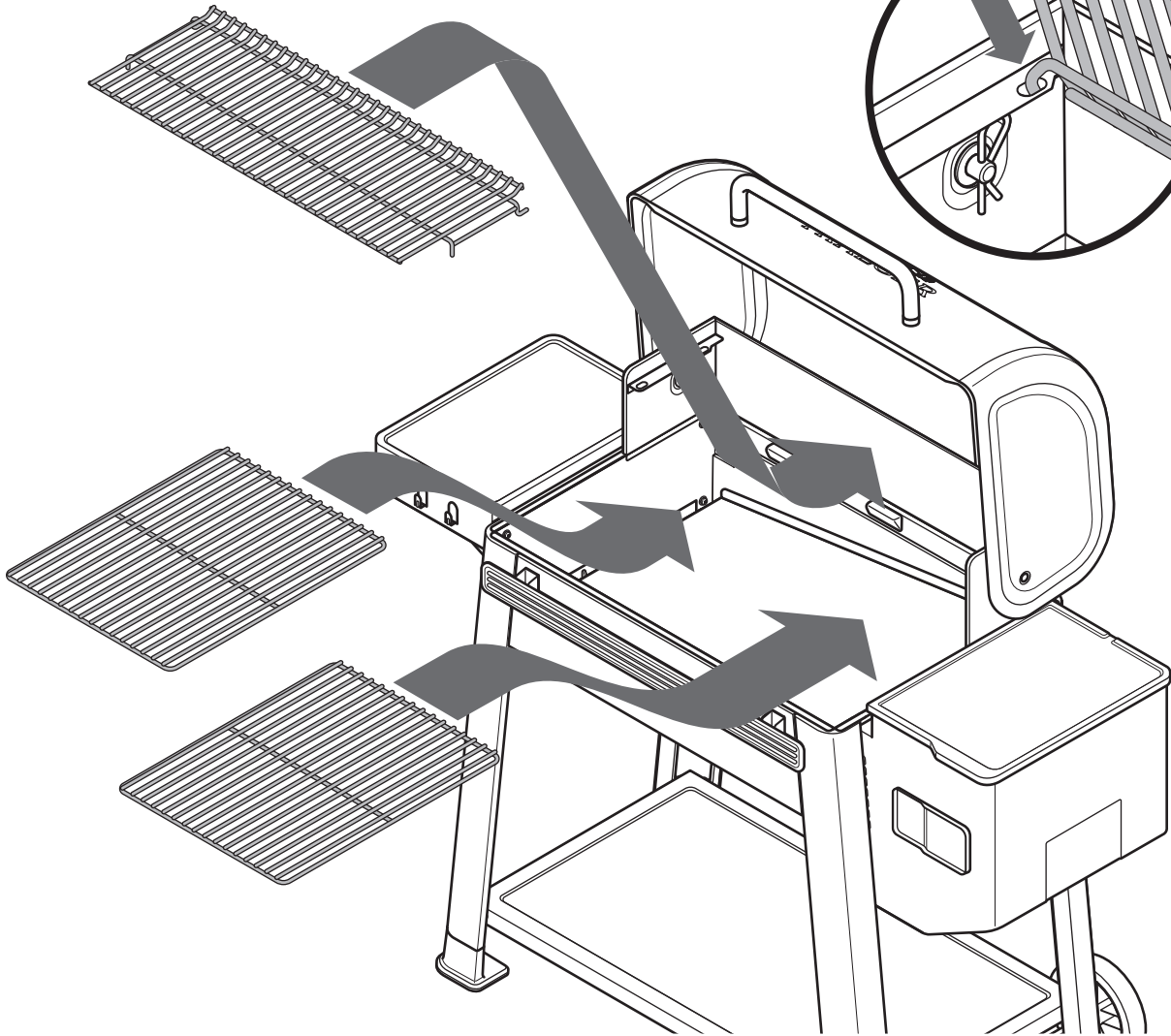
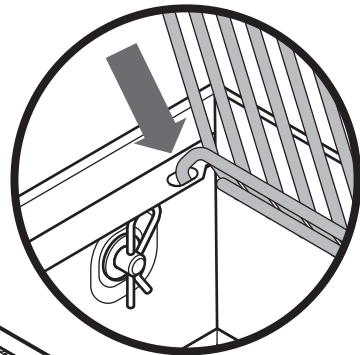
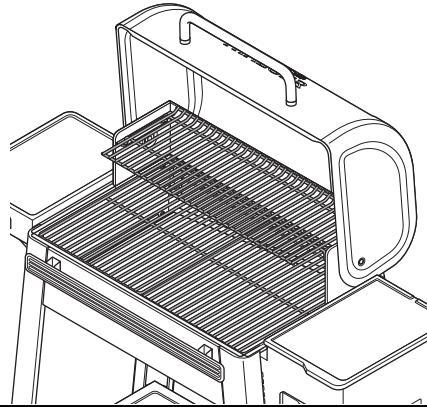


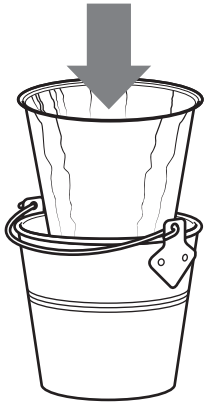
PRO TIP: Do not wipe protective grease coating off of components before seasoning. This food-grade coating provides a more durable burn-in protective layer.


14 INSTALL Baffle AND DRIP TRAY



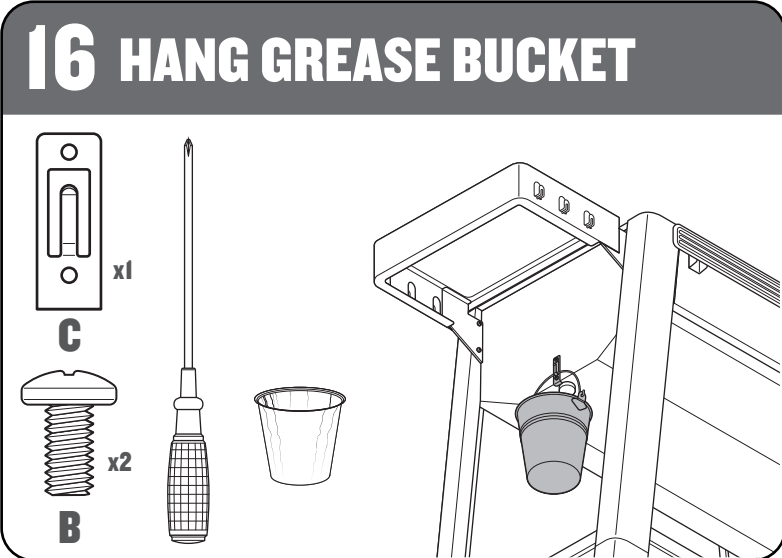
15 INSTALL GRATES





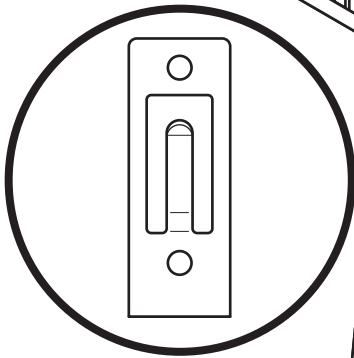
 **PRO TIP:** Additional bucket liners are available for purchase at traeger.com.


16 HANG GREASE BUCKET

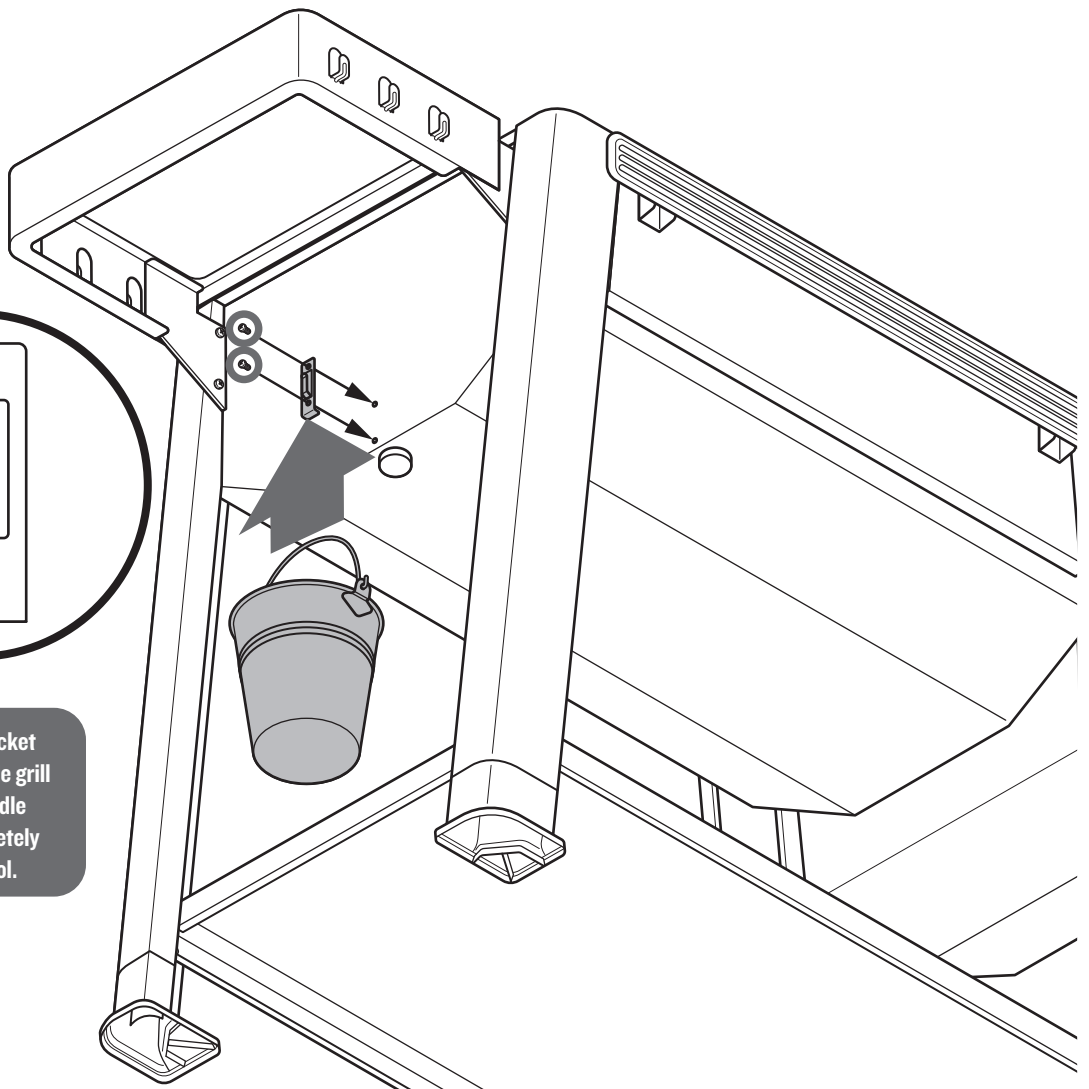


C x1

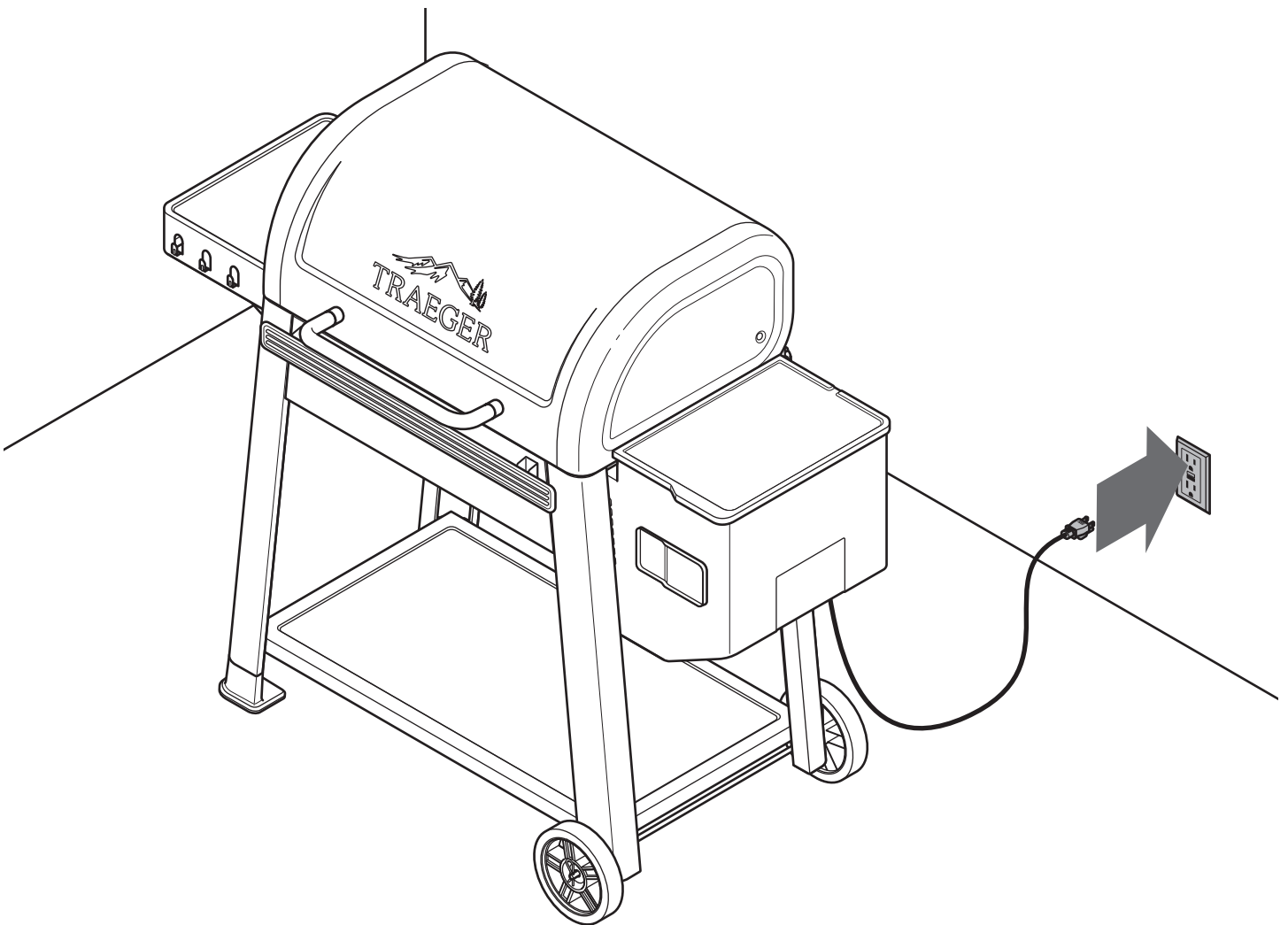
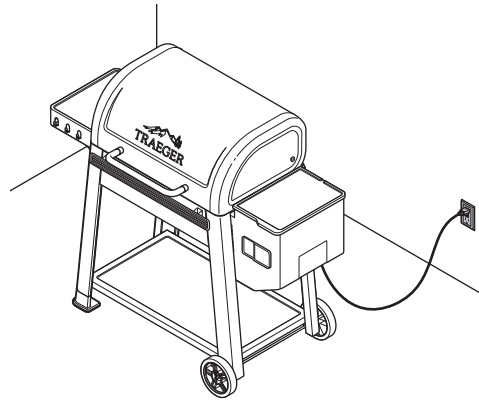
B x2



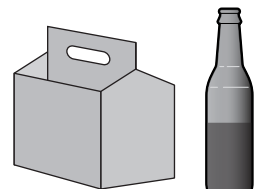
 **PRO TIP:** Grease bucket will become hot while grill is in use. Do not handle until grill has completely shut down and is cool.



17 PLUG IN POWER CORD

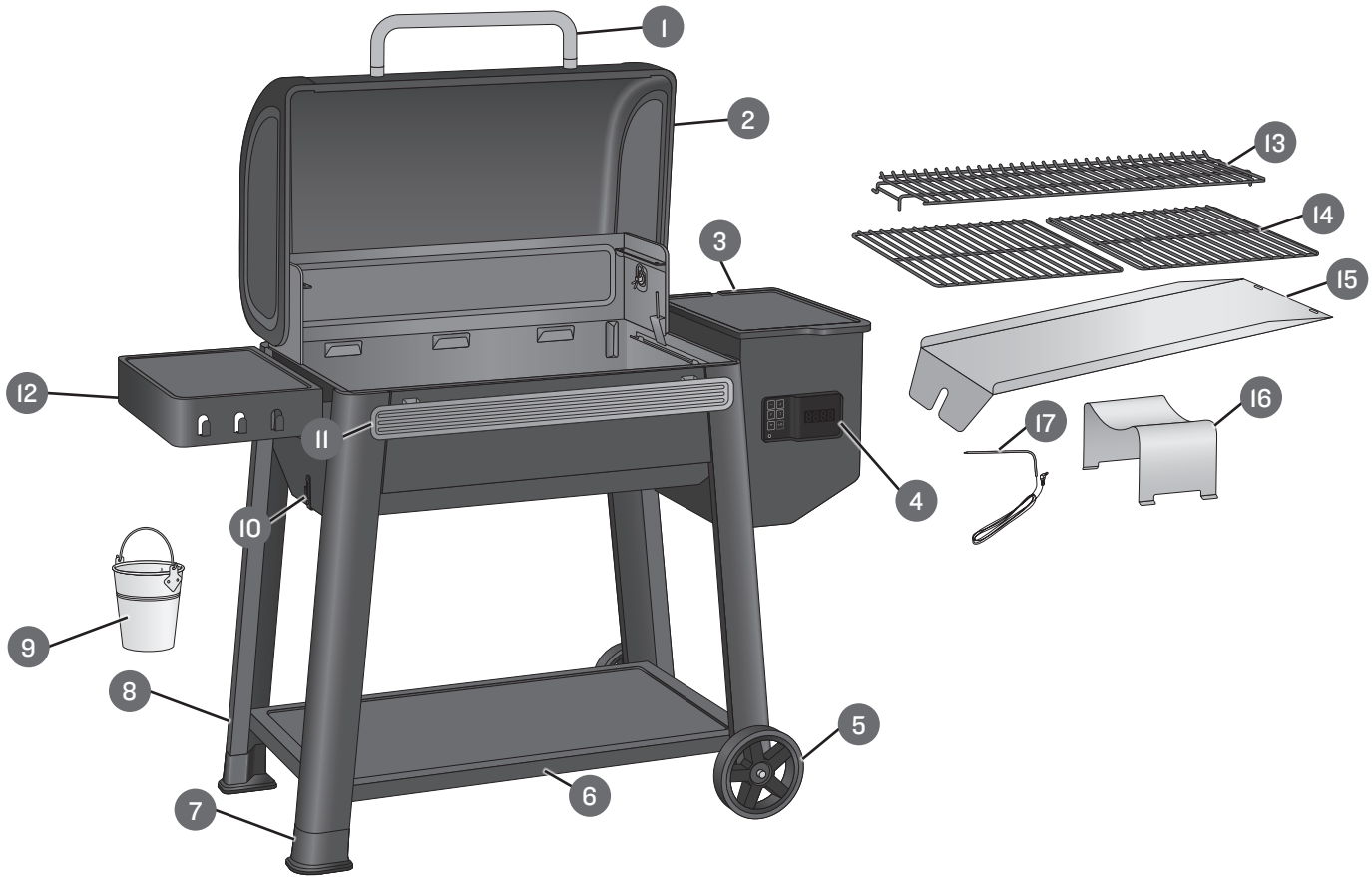


**NICE WORK!
YOU'RE READY TO GO!**



GETTING TO KNOW YOUR GRILL

PARTS AND FEATURES



NOTE: Appearance may vary by model.

| PART | DESCRIPTION | PART | DESCRIPTION |
|------|---------------------------------|------|-------------------------------------|
| 1 | LID HANDLE | 10 | GREASE BUCKET CLIP |
| 2 | LID | 11 | P.A.L. POP-AND-LOCK™ ACCESSORY RAIL |
| 3 | PELLET HOPPER | 12 | SIDE SHELF |
| 4 | WiFi® AND BLUETOOTH® CONTROLLER | 13 | UPPER GRILL GRATE |
| 5 | ALL-TERRAIN WHEELS | 14 | LOWER GRILL GRATES |
| 6 | BOTTOM SHELF | 15 | DRIP TRAY |
| 7 | HOOVES | 16 | HEAT BAFFLE |
| 8 | LEGS | 17 | WIRED TEMPERATURE PROBE |
| 9 | GREASE BUCKET | | |

WEIGHT CAPACITY

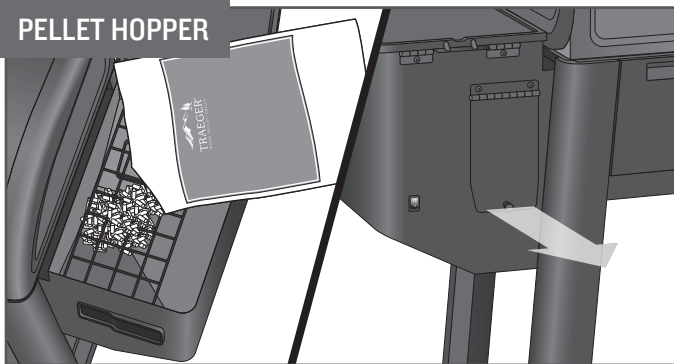
Pellet Hopper: 18 Pounds (8.2 kg)

Side Shelf: 40 Pounds (18.1 kg)

Bottom Shelf: 60 Pounds (27.2 kg)

GETTING TO KNOW YOUR GRILL CONTINUED

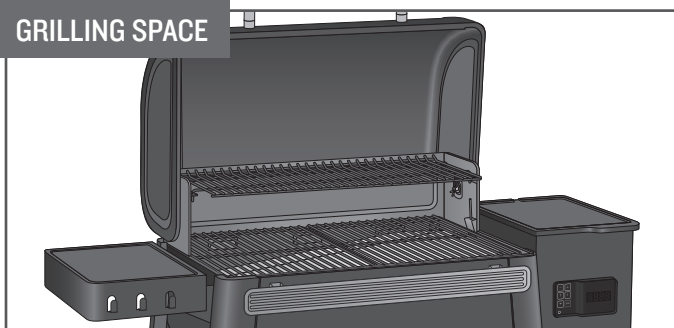
PELLET HOPPER



The hopper's 18 lb (8.2 kg) capacity allows for hours of cooking with no need to refill. Pellets can be emptied through the pellet release door on the back by unscrewing the knob.

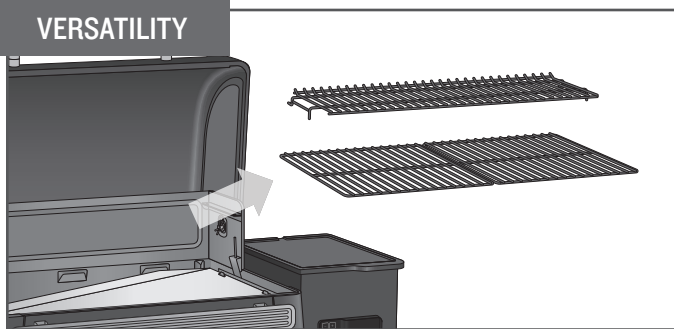
USE ONLY TRAEGER® HARDWOOD PELLETS. This product is developed and tuned using only Traeger pellets. Traeger pellets are crafted to meet strict quality and performance standards. Using pellets not manufactured by Traeger may result in inconsistent performance, poor flavor, and temperature inconsistency.

GRILLING SPACE



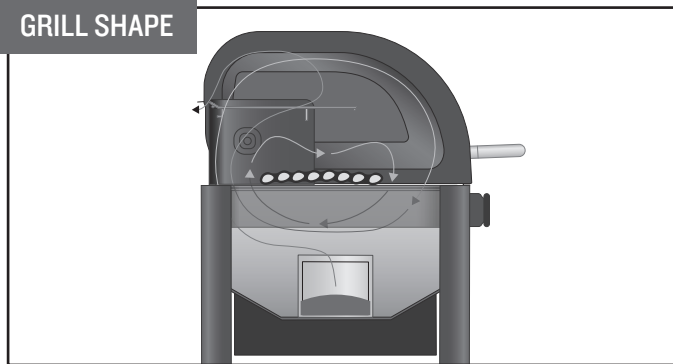
With 660 in.² (0.4 m²) (Westwood™)/825 in.² (0.5 m²) (Westwood™ XL) of grilling space, your Traeger® Grill has the real estate for party-sized orders of T-bones or racks of ribs, with enough room left over to handle those side dishes, too.

VERSATILITY



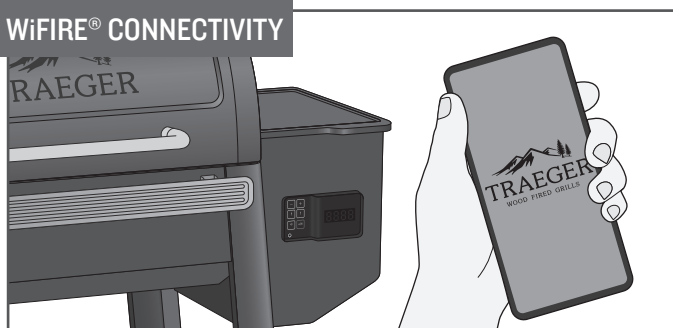
Removable upper grill grate and lower grill grates offer you the versatility you need to cook anything.

GRILL SHAPE



Your Traeger® Grill has a unique barrel shape that helps funnel the smoke in and around your food for better, more flavorful results.

WiFi® CONNECTIVITY

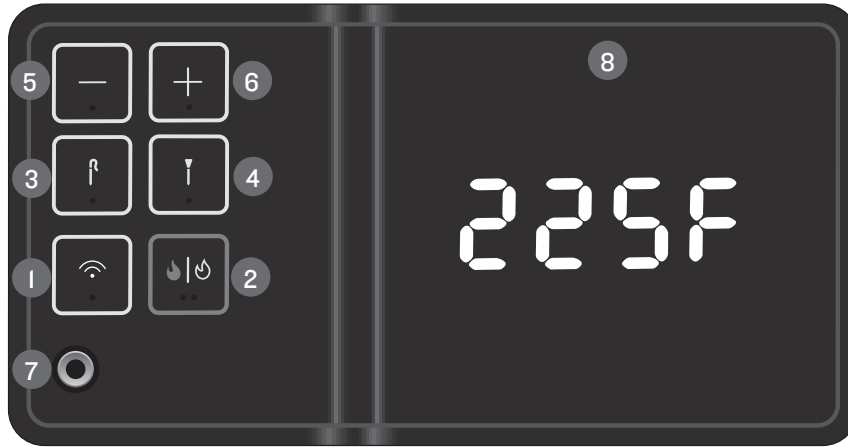


Download the Traeger App and connect your grill to unlock the power of Traeger's WiFi® Technology. With the Traeger App you can remotely control your grill from anywhere, and your grill will also receive the latest and greatest firmware updates, keeping your grill operating at peak performance. See "Onboarding Part I: Connecting Your Grill" (page 31) for instructions on how to connect your grill to your phone.



PRO TIP: Keep your grill clean. See "Operating Tips" (page 45) and "Maintaining Your Grill" (page 43).

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. Before you begin using the grill, familiarize yourself with the different features of the controller. Once the main power switch (located on the back side of the hopper) is ON (I), tap the ignite/shutdown button to wake the controller from sleep.



PRO TIP: On a good weather day, it is completely normal for a Traeger® Grill to experience temperature fluctuations of +/- 25°F. These fluctuations are actually a key component in creating the smoke flavor we at Traeger love. Your Traeger® Grill is designed to manage these fluctuations on its own. No need to change the set temperature! Any significant fluctuation could be the result of wind, air temperature, improper use, lack of grill maintenance, or opening the lid too often.

1 WI-FI

Use this button to connect to Wi-Fi.

2 IGNITE/SHUTDOWN

Use this button to ignite your grill and to set cook temperature. Press and hold for 3 seconds to ignite or shut down.

3 WIRED PROBE

Use this button to toggle between the temperature of the wired probe and the set temperature of the grill.

4 WIRELESS PROBE

Use this button to toggle between the temperature of the wireless probe and the set temperature of the grill.

5 DECREASE TEMPERATURE

Use this button to decrease cook temperature. Press and hold this button to increase temperature selection speed.

6 INCREASE TEMPERATURE

Use this button to increase cook temperature. Press and hold this button to increase temperature selection speed.

7 WIRED TEMPERATURE PROBE JACK

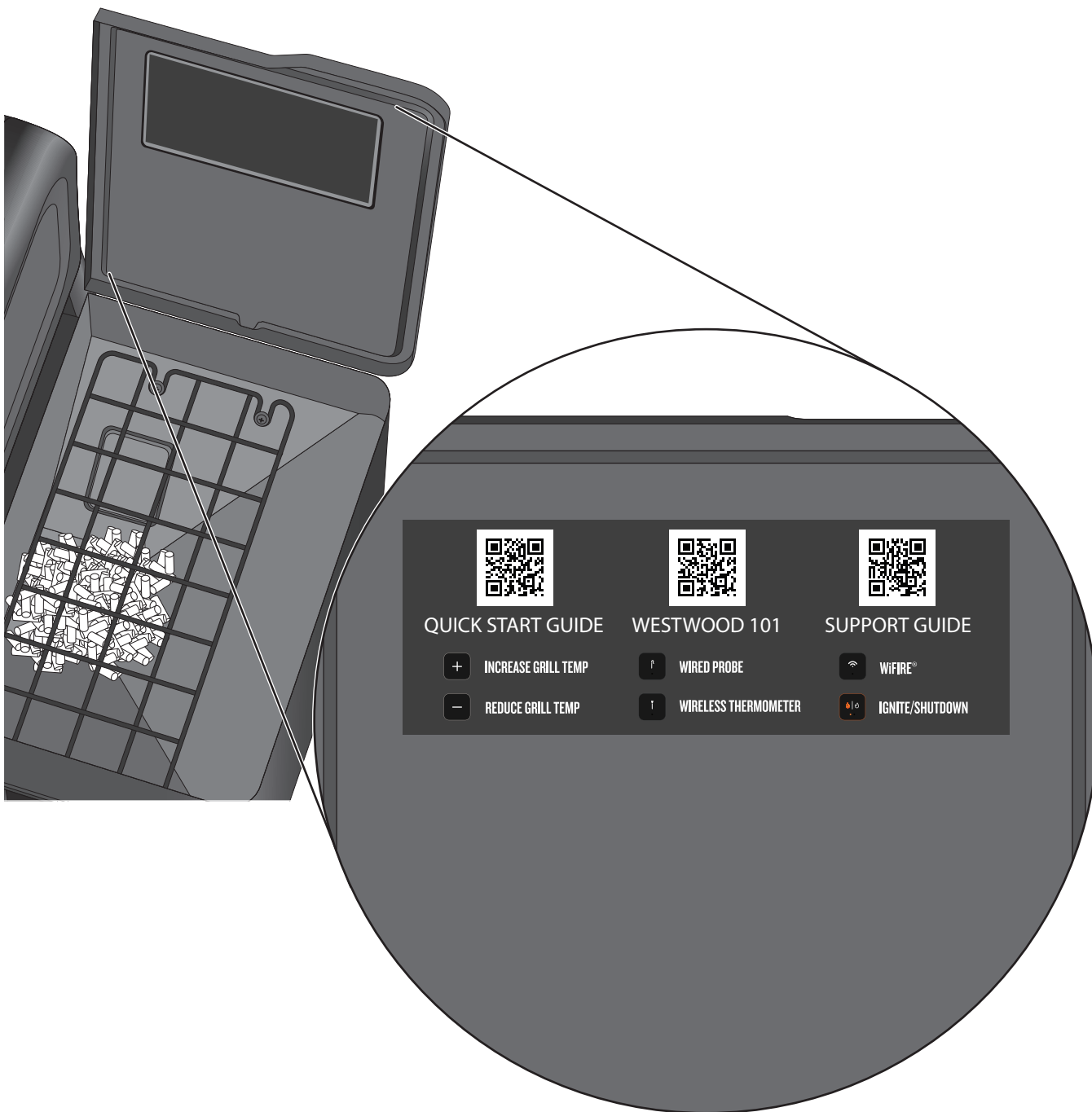
Use this jack to plug in the wired temperature probe.

8 STATUS DISPLAY

This display shows the set grill temperature, status of cook cycle, and all things related to grill control and function.

QUICK REFERENCE GUIDE

Be sure to check out the underside of the hopper lid for QR codes to helpful information, such as how to use your controller, how to clean your grill, how to troubleshoot any error codes that may pop up, and to view a Controller IOI video for a guided demonstration of your controller.



FIRST THINGS FIRST

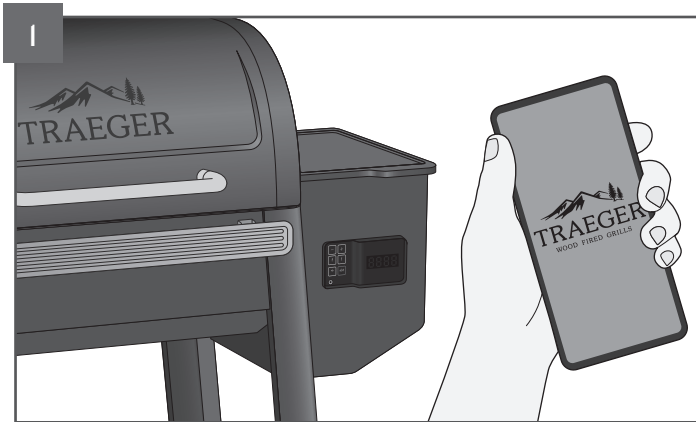
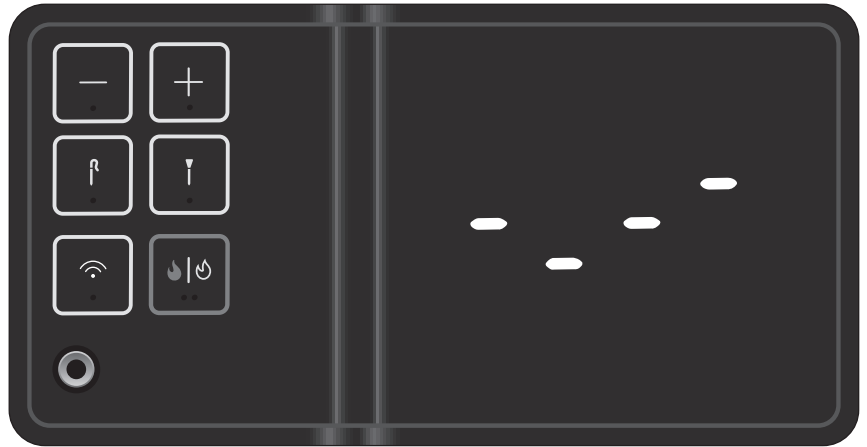
- 1 Connect your WiFIRE® Grill to your home network via the Traeger App.
- 2 Season your grill.

ONBOARDING PART I: CONNECTING YOUR GRILL

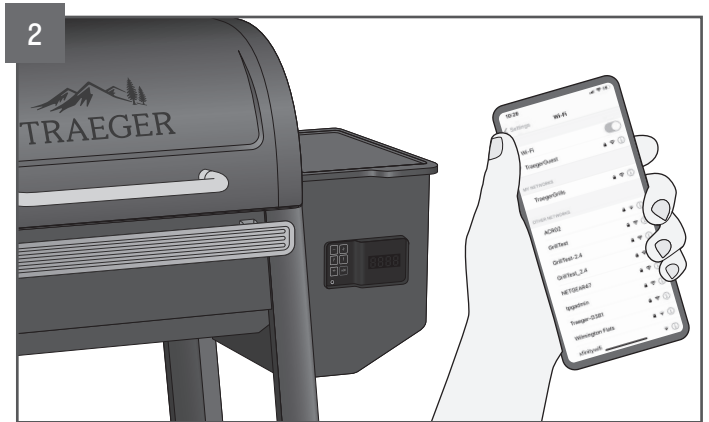
Our dedication to delivering world-class products and experiences means we are constantly working to improve grill performance and features. We highly recommend connecting your Traeger® Grill to WiFIRE® by following the instructions below. When your grill is connected and on, updates will automatically download, ensuring your grill is always operating at peak performance.

IMPORTANT:

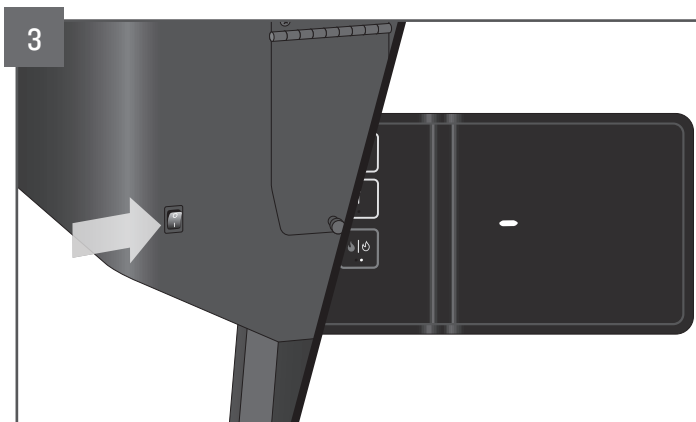
- Make sure your smart device is running on the latest operating system and that Bluetooth® is turned ON.
- If using an Android device, turn on location services.
- **To connect your grill to your home Wi-Fi, your grill must be powered on. Make sure the main power switch is pressed to ON (I).**
- Your home Wi-Fi router signal must be 2.4 GHz (a dual band router should also work). The 2.4 GHz band is currently industry standard for connected appliances. It has better range and penetrates walls/ceilings/obstacles better than 5 GHz, which your grill cannot recognize.



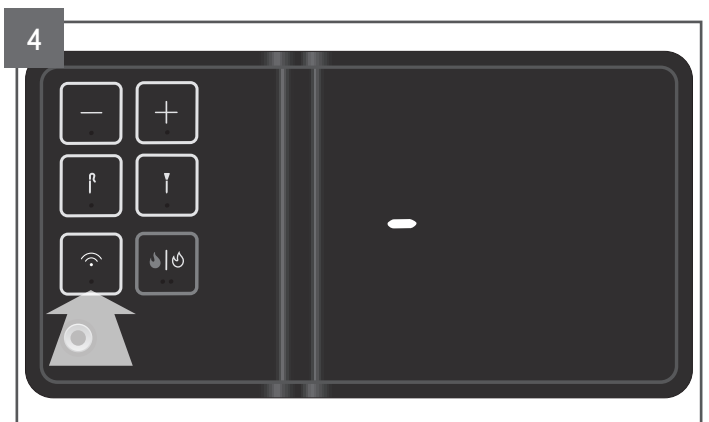
Go to the Apple App Store or Android Google Play Store to download the latest version of the Traeger App.



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.



Press the main power switch, located on the back of the hopper, to ON (I). An animation will appear on the display. After powering on the grill, follow the on-screen instructions in the Traeger App to pair the grill.

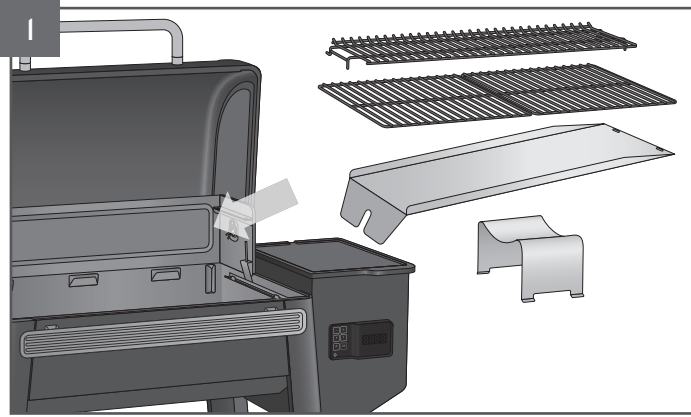


When directed by the Traeger App, tap the Wi-Fi button. The blue indicator under the Wi-Fi button will light up if the grill is not connected to the home Wi-Fi network; the red indicator will light up if the grill cannot connect to the internet; the green indicator will light up and an animation will appear on the display if the grill is connected to Wi-Fi.

ONBOARDING PART 2: SEASONING YOUR GRILL

BEFORE YOU SEASON: HOW TO LOAD YOUR PELLETS

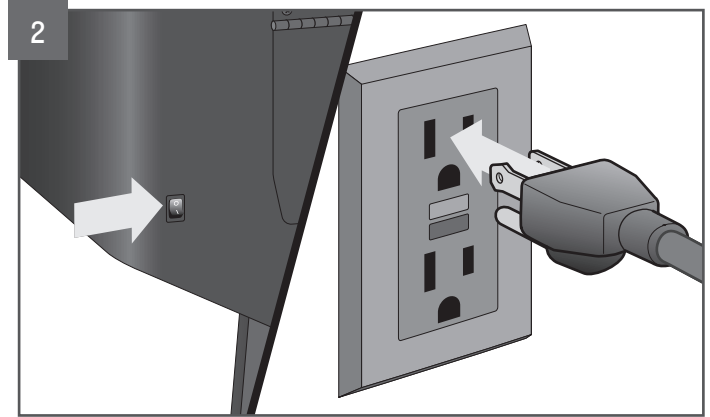
After assembling your Traeger® Westwood™ Grill, follow these steps to fill the auger with Traeger® Hardwood Pellets. This process is required during the initial seasoning and does not need to be repeated each time you start the grill. Filling the auger ensures that pellets are properly fed into the firepot, allowing your grill to season correctly. **THE FULL SEASONING PROCESS MAY EXCEED 2 HOURS DEPENDING ON EXTERNAL FACTORS.** Seasoning your grill is critical to performance and flavor!



Open the grill lid and install the grill grates, drip tray, and heat baffle.



PRO TIP: The inner components of your product have a thin coating of mineral oil to help prevent rust. This oil will burn off during the seasoning process. If any of it gets on your skin, don't worry—it's safe and can be easily washed off with soap and water.



With the main power switch set to OFF (O), plug the power cord into a properly grounded/earthed electrical outlet protected by a Ground Fault Circuit Interrupter (GFCI).

NOTE: Plug appearance may vary by region.



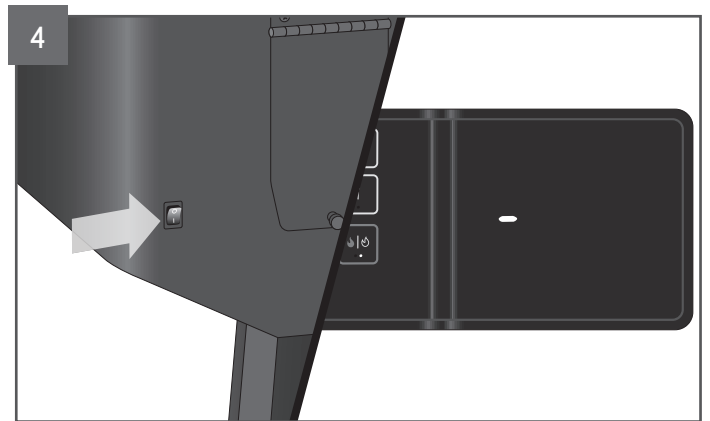
WARNING! ELECTRICAL SHOCK HAZARD
HAZARDOUS VOLTAGE IS PRESENT, WHICH CAN SHOCK, BURN, OR CAUSE DEATH.

- 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.

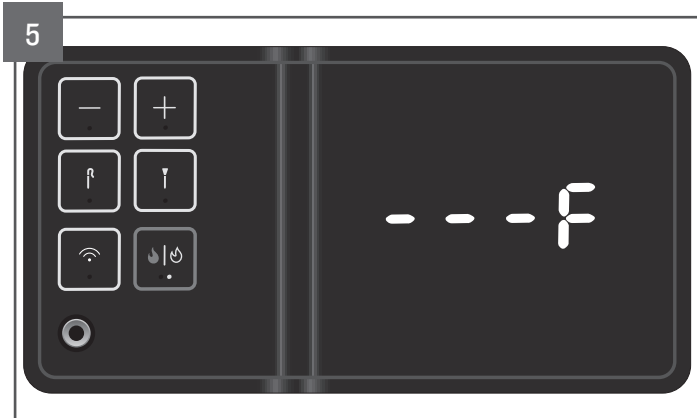


To add pellets, open the hopper lid and inspect for any foreign objects in the auger. **FILL THE HOPPER COMPLETELY** with pellets and close the lid.

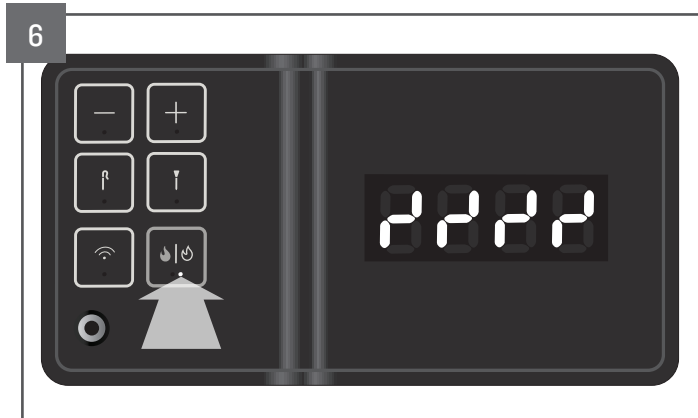
USE ONLY TRAEGER® HARDWOOD PELLETS. This product is developed and tuned using only Traeger pellets, which are crafted to meet strict quality and performance standards. Using pellets not manufactured by Traeger may result in inconsistent performance, poor flavor, and temperature inconsistency.



Press the main power switch, located on the back of the hopper, to ON (I). An animation will appear on the display.



Once the power switch has been flipped to ON, a white LED under the grey outline flame will light up and “---F” will be displayed.



Press and hold the ignite/shutdown to initiate the Auger Filling process. Hold the ignite/shutdown button until the animation stops (about two minutes). This fills the auger tube with pellets, and ensures your first ignition for seasoning goes smoothly!

IMPORTANT: Do not overfill the firepot with pellets. Excess pellets can cause the grill to overshoot its target temperature, potentially leading to performance issues or damage to internal components.

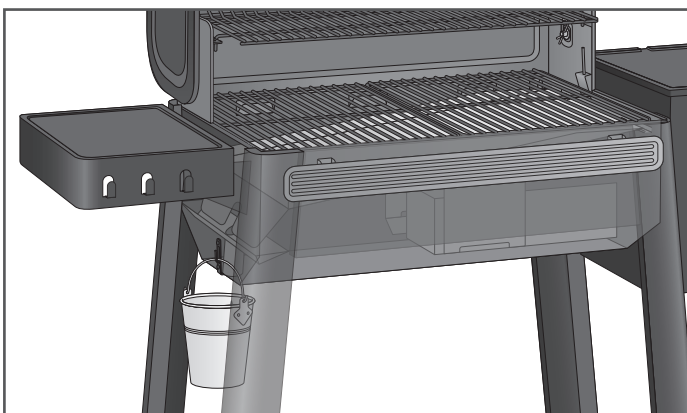
SEASONING



PRO TIP: Seasoning must be completed before cooking food on your grill. For more information, scan here to access the Seasoning Guide.



Before you can cook on your grill, the grill must be seasoned. This is a hands-off process in which the empty grill gets heated to a very high temperature. This seasoning cycle ensures the grill is cleaned of any factory residue and ready for optimal performance.



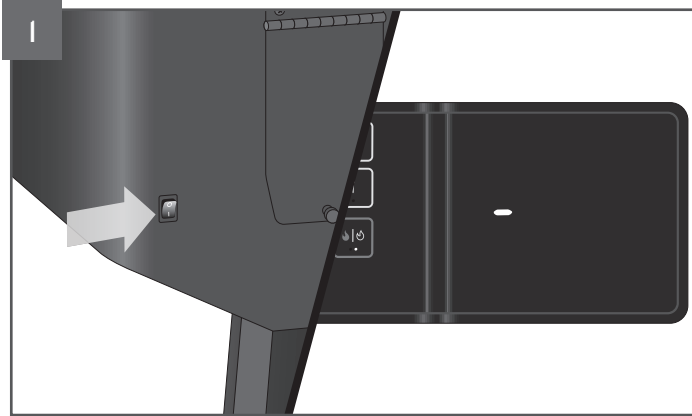
IMPORTANT:

- Make sure all components are properly installed in the grill and that all packaging/shipping materials are removed prior to seasoning.
- Do not wipe protective grease coating off of components before seasoning. This food-grade coating provides a more durable burn-in protective layer.



PRO TIP: Grease bucket will become hot while grill is in use. Do not handle until grill has completely shut down and is cool.

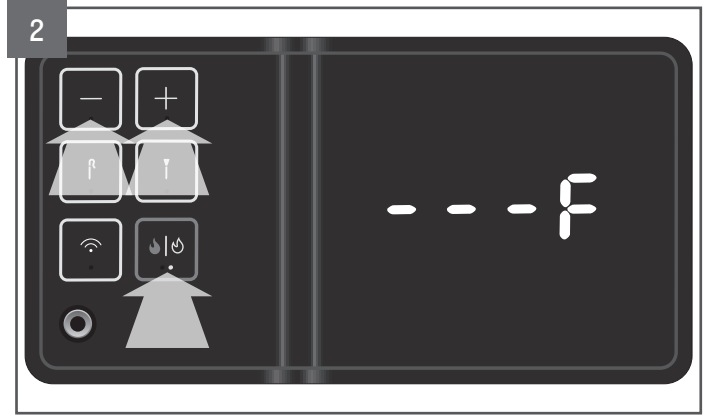
ONBOARDING PART 2: SEASONING YOUR GRILL CONTINUED



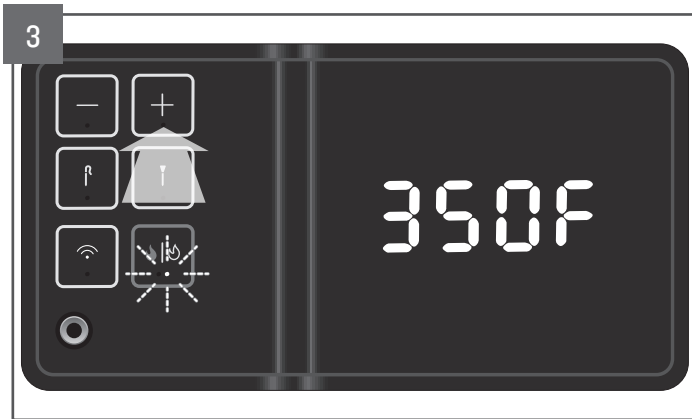
Press the main power switch, located on the back of the hopper, to ON (I). An animation will appear on the display.



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



Tap "+", "-", or the ignite/shutdown button to wake up the control. A white LED under the grey outline flame will light up and "---F" will be displayed.



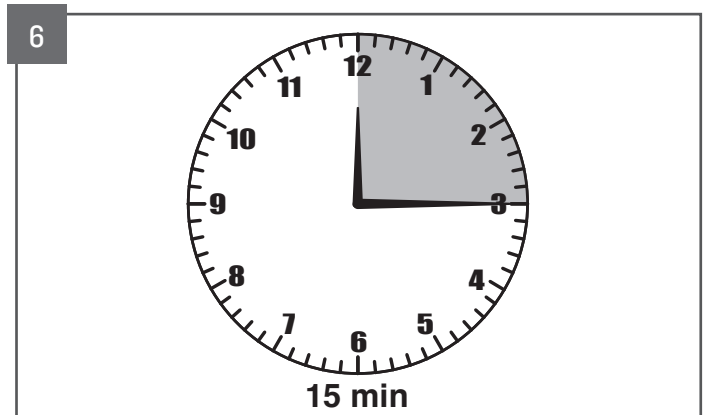
Tap or press and hold "+" to set the temperature to 350°F.



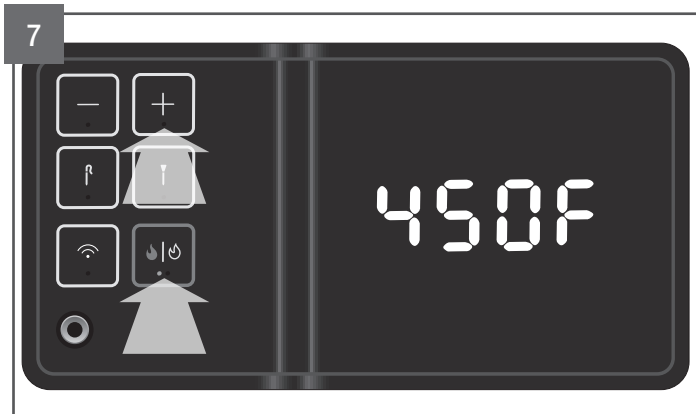
Press and hold the ignite/shutdown button for 3 seconds. The temperature will flash, then an animation will appear on the display. If the animation does not appear, stop pressing the button and "---F" will be displayed again.



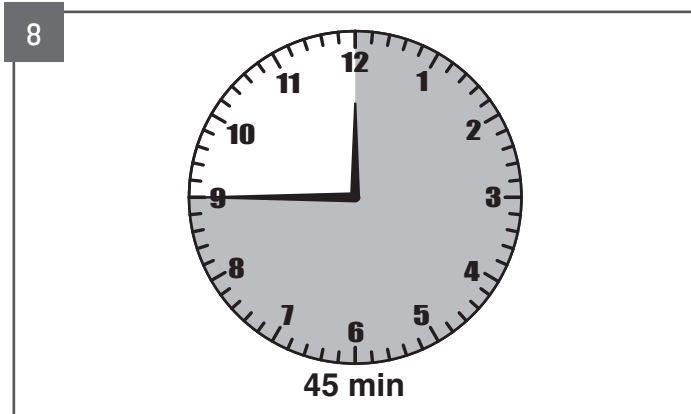
The current grill temperature will display as it increases to the set temperature.



Once the grill has reached 350°F, let it run for 15 minutes. While the grill is seasoning, you may see dark or excessive smoke and ash; this is normal and will be less on future startups.

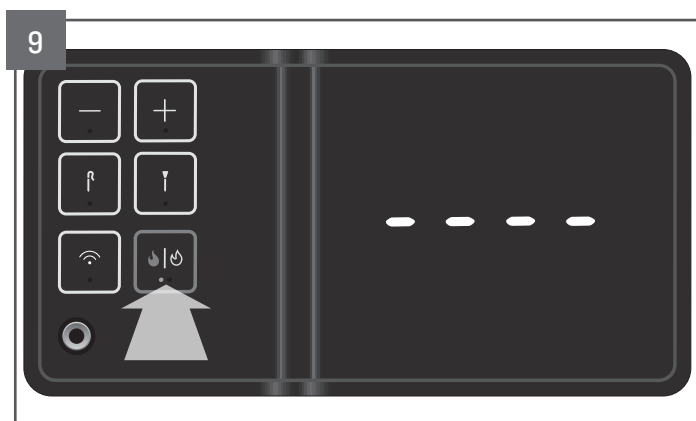


After 15 minutes at 350°F, increase the temperature to 450°F, then press the ignite/shutdown button to confirm the temperature.



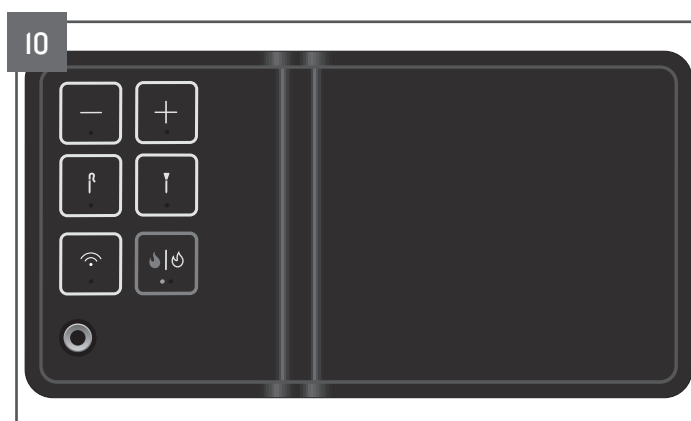
Once the grill has reached 450°F, let it run for another 45 minutes to ensure seasoning is completed properly.

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



After 45 minutes at 450°F, shut down the grill and let the shutdown cycle complete. To shut down your grill, press and hold the ignite/shutdown button for three seconds until the display shows the shutdown animation. You will hear the fan continue to run.

IMPORTANT: Always initiate a shutdown cycle after each and every cook.



Once this countdown is complete, the shutdown cycle is complete.

NOTE: It is normal to observe ash on the drip tray and/or grill grates after seasoning. Simply wipe away ash on grill grates prior to your first cook.

EVERYDAY TRAEGERING

Become your neighborhood's backyard grilling hero in no time! Get familiar with how to cook on your new Traeger® Grill and learn how to use your grill's features to the max.

PRE-GRILLING CHECKLIST (YOU WILL NEED TO BEGIN WITH THESE STEPS EVERY TIME YOU USE YOUR GRILL)

1. Is your grill clean?

Check to make sure that your grill is clean. Open the lid, wipe up any residual grease with a damp, soapy cloth or sponge, and vacuum debris for best performance. Regularly inspect your grill for accumulated grease. Grease fires are caused by not properly maintaining the grill on a consistent basis.

2. Is everything in its place?

Be sure to open the lid and ensure your drip tray is properly installed.

3. What's on the menu and are your grill grates in the right place?

Different grill grate levels will produce slightly different results. To optimize by style of cooking, we recommend:

a. **Lower grill grates** for high heat cooking (searing, roasting, grilling, etc)

b. **Upper grill grate** for low and slow cooking (smoking, baking, braising)

c. **IMPORTANT:** If you're cooking to high heat, what was the last thing you cooked? If it was a greasy dish (bacon, brisket, buttered-up corn, etc), make sure to give the grill a good wipe down to clean up any grease. Not maintaining or cleaning up grease and then cooking at a high temperature is a major cause of grease fires.

4. Is your grill empty and the lid closed?

Ignite and preheat your grill with the lid closed and no food on the grates. Adding food before your grill reaches the set temperature can result in the grill taking longer than usual to achieve your desired temperature.

5. Do you have enough Traeger Hardwood Pellets?

USE ONLY TRAEGER® HARDWOOD PELLETS. This product is developed and tuned using only Traeger pellets. Traeger pellets are crafted to meet strict quality and performance standards. Using pellets not manufactured by Traeger may result in inconsistent performance, poor flavor, and temperature inconsistency.

6. Is your grill connected to the app and updated to the latest and greatest firmware?

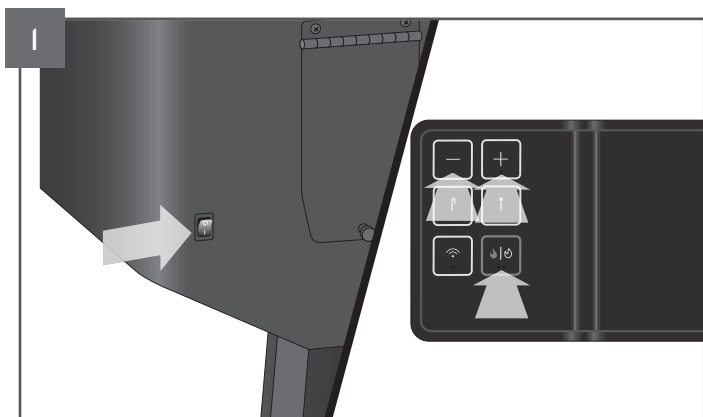
Connecting to the Traeger App not only allows you to remotely monitor and control your grill, but also ensures that your grill is operating on the latest firmware. Much like your smart device, when a new firmware package is released, your grill will automatically begin downloading this new release. If the grill is connected and powered on, the update will occur immediately. If the grill is connected but powered off, the grill will automatically update the next time you power on your grill. We recommend keeping your grill plugged in and powered on to keep update interruptions to a minimum and to ensure your grill is always operating on the latest firmware. For instructions on checking your firmware version, visit Support at traeger.com.

7. Cooking a protein?

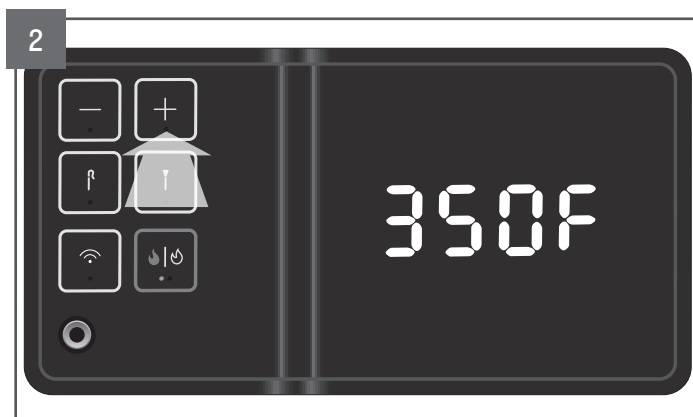
Use a probe and cook to an internal temperature instead of relying on a suggested time. Trust us—it's the easiest, most foolproof way to get delicious, consistent and repeatable results, every cook.

HOW TO COOK ON YOUR TRAEGER

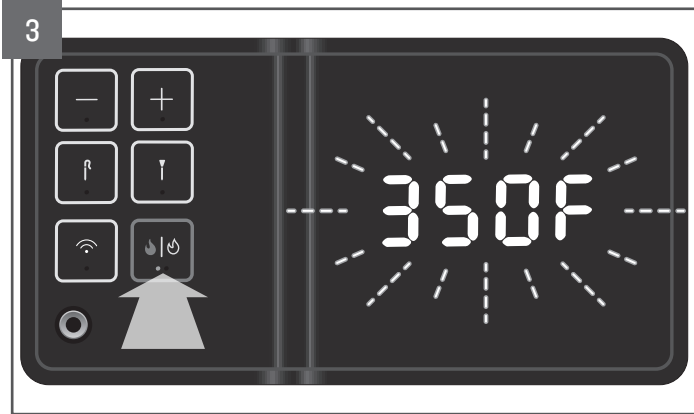
Follow these steps to set and adjust your grill's temperature.



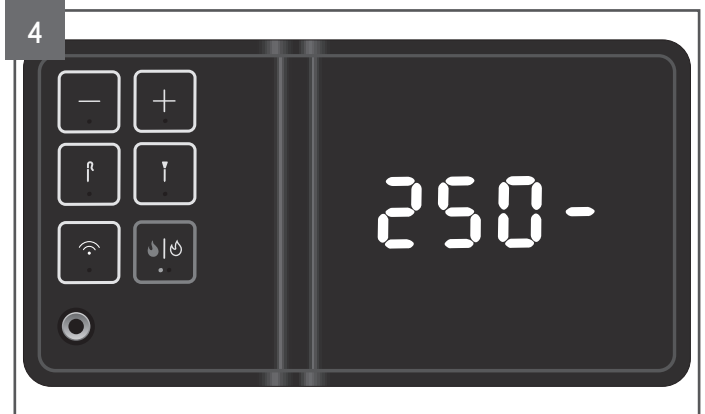
With the lid closed, press the main power switch, located on the back of the hopper, to ON (I). Tap "+", "-", or the ignite/shutdown button to wake up the controller.



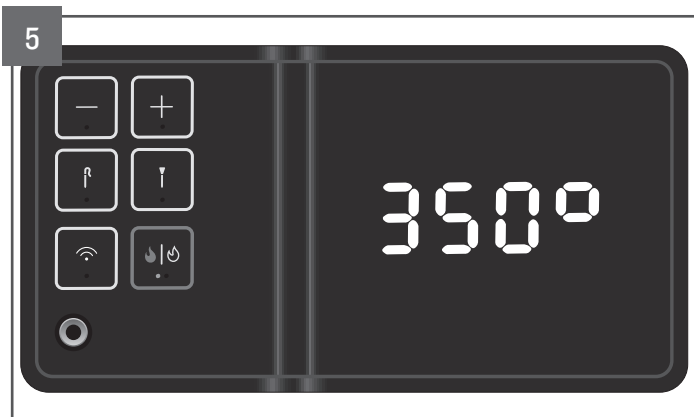
Tap or press and hold "+" to set the desired temperature.



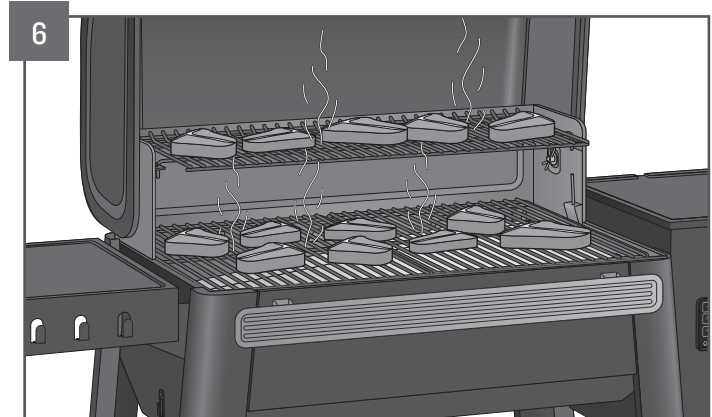
Press and hold the ignite/shutdown button for 3 seconds to ignite the grill.



The current grill temperature will display as it increases to the set temperature, climbing in 5-degree increments as the grill heats up. Do not open the lid or adjust the set temperature before it is reached.



Once the grill has reached the set temperature, that temperature will continue to be displayed.



You are now ready to load up your grill with food and get cooking. If your grill lid is left open too long, your grill will sound an alarm to close the lid. It will beep 5 times in quick succession.

TIPS:

- Keep the grill closed during the preheat cycle so that the grill can reach the desired set temperature.
- Wait until the preheat cycle is complete before you begin cooking your food. Opening the lid before the desired temperature is reached can prevent you from getting the best cooking results.
- Adding food too early can result in the grill taking longer than usual to achieve your desired set temperature.



PRO TIP: Cooking to a desired internal food temperature is the best-kept secret for getting great results.



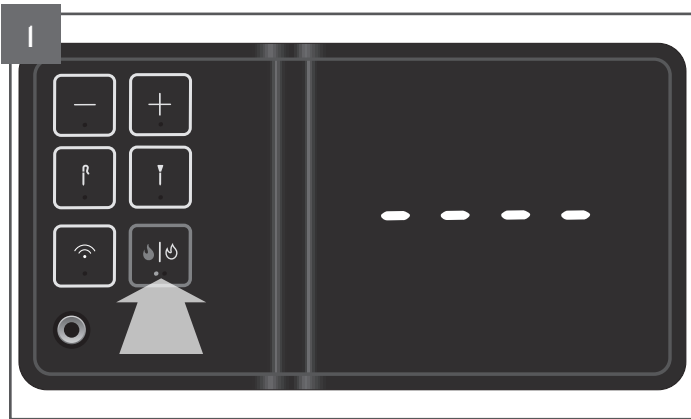
PRO TIPS:

- Grease bucket will become hot while grill is in use. Do not handle until grill has completely shut down and is cool.
- Do not store items on bottom shelf while grill is in use, since shelf becomes hot.

SHUTTING DOWN YOUR GRILL

The shutdown cycle is crucial to the success and high-quality grill performance of your Traeger® Grill. The shutdown cycle gets your grill properly set up for your next cook, and prevents future adverse events.

IMPORTANT: Always initiate a shutdown cycle after each and every cook.

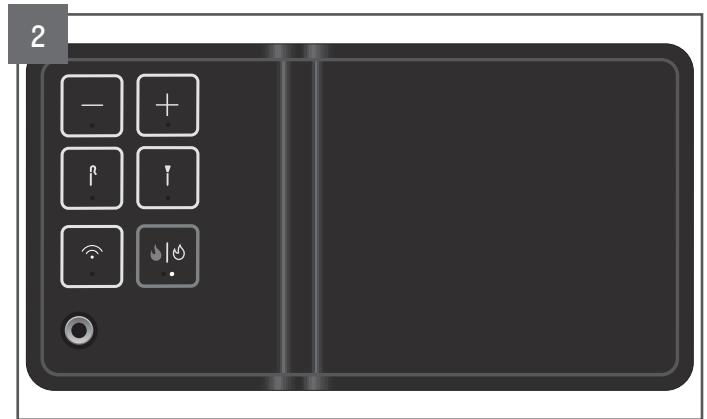


To shut down your grill, press and hold the ignite/shutdown button for three seconds until the display shows the shutdown animation. You will hear the fan continue to run.

IMPORTANT: Always initiate a shutdown cycle after each and every cook.

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 15-25 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 switch on the back of the hopper to OFF (0) or unplug your grill prior to completion.
- After your grill completes the shutdown cycle, it will automatically enter sleep mode. The grill should be left on and in sleep mode to download any firmware updates as they are released.



Once this countdown is complete, the shutdown cycle is complete.

HOW TO USE ADDITIONAL GRILL FEATURES

(Getting the Most Out of Your Grilling Experience!)

TAEGER APP

The Traeger App puts a world of flavor at your fingertips. Control your grill anytime, anywhere with WiFIRE®. Access over 1600 wood-fired recipes, learn from the pros, and receive curated content that helps you become a better cook—all right from your phone.

Connecting your grill also ensures your grill operates at peak performance. When connected and powered on, your grill will automatically be updated with the latest and greatest firmware updates as they are released.

You will need a home internet Wi-Fi connection for your Traeger® Grill. Your smart device 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 (see page 31).



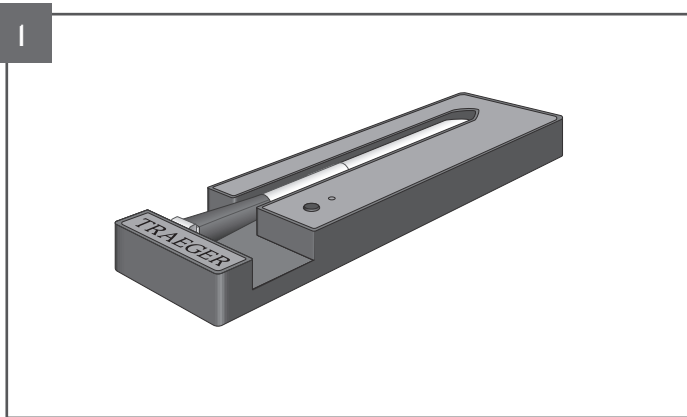
PROBES

Your Traeger® Grill comes with one wired temperature probe for monitoring internal meat temperatures. For wireless monitoring, there is the Traeger wireless probe, which is sold separately. Follow the instructions below to connect your Traeger wireless probe to your Traeger® Westwood™ Grill.

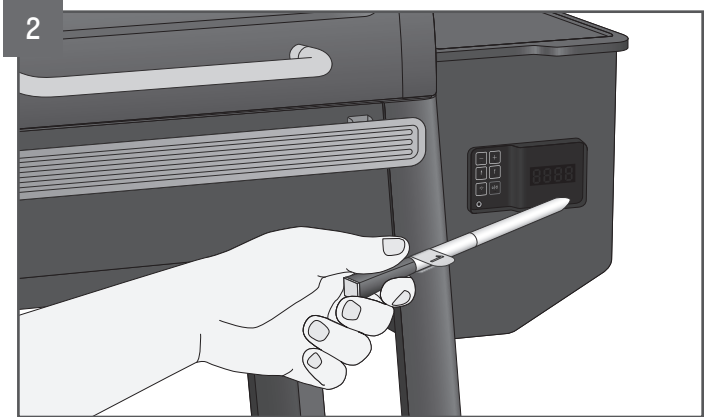
NOTE: You can only connect one wireless probe at a time.

CONNECTING YOUR BLUETOOTH® TAEGER WIRELESS PROBE (sold separately at your local Traeger dealer, or traeger.com)

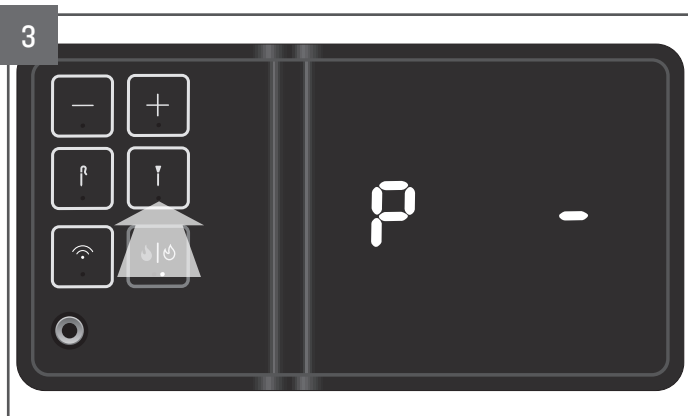
Your grill will recognize this probe when it is active (charged and removed from dock) and within range of your grill.



Make sure the battery in your charging dock is properly installed and fully charged by pressing the button on the front of the unit. The green LED above the button will light up. If it does not, check the battery compartment and remove any packaging to ensure the battery is properly installed. With the battery properly installed, let your Traeger wireless probe charge in the dock according to the instructions included with your probe.



Remove the Traeger wireless probe from the dock and hold it close (within 3 ft) to your Traeger® Grill controller.



Grill should be powered on. Tap the wireless probe button. “P---” will scroll back and forth on the display. Once the probe is recognized, “P” with a temperature will appear on the display.

If the grill does not recognize the wireless probe:

- The probe battery could be dead.** Check to make sure the probe is fully charged and try again. This may require replacing the battery on your probe dock and allowing some time for the probe to recharge (we recommend four hours).
- The grill could be picking up multiple Traeger wireless probe Bluetooth® signals.** Make sure that only one probe is removed from its dock and within range of the grill controller (the closer the better). Return any other Traeger wireless probe to its dock to stop it from sending its Bluetooth® signal.

HOW TO USE ADDITIONAL GRILL FEATURES CONTINUED

PROBES CONTINUED

CONNECTING YOUR WIRED PROBE

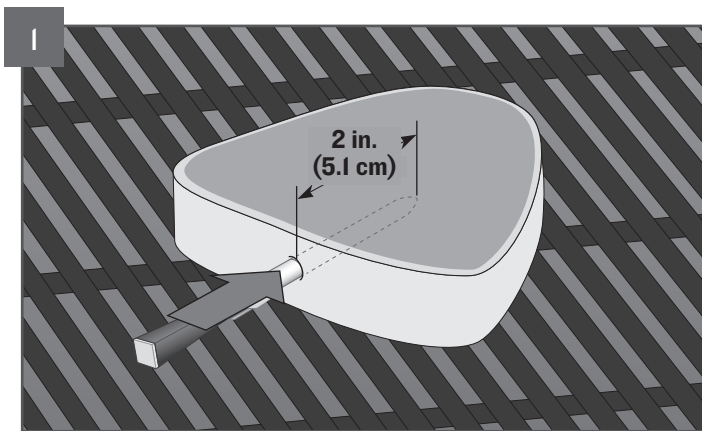
Connect the wired probe using the physical probe jack on the left side of the controller.

Once plugged in, the wired probe can be used by tapping the wired probe button. "P" and the current temperature will be displayed. To see the grill temperature again, press the wired probe button.

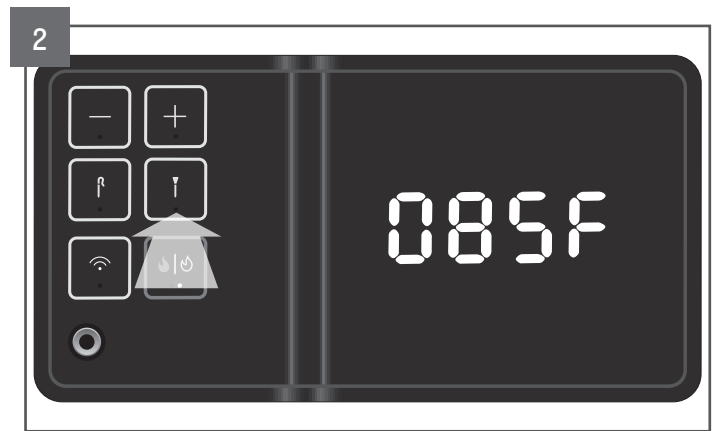


SETTING A GOAL TEMPERATURE ALARM FOR YOUR PROBES

Never overcook or undercook your proteins again! Use the Traeger App to set a probe goal alarm to alert you when your probe has reached a target internal temperature. You can set a goal for either the wired probe or your Traeger wireless probe.



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 two inches (5.1 cm). This probe may not be suitable if you cannot insert the probe two inches (5.1 cm) into the thickest part of the protein. After your probe has been inserted, load your food onto the preheated grill.



Tap the desired probe button.



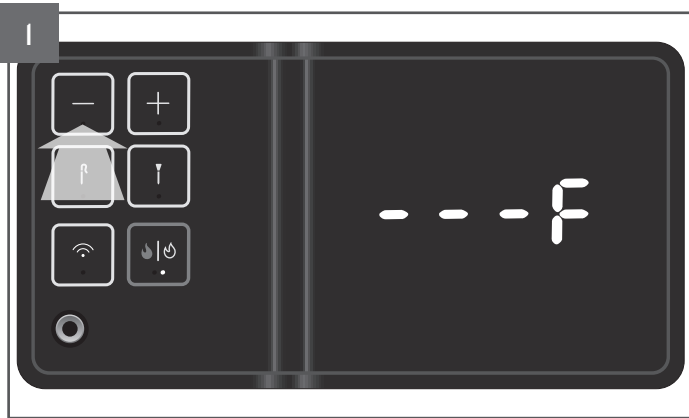
Set the desired internal goal temperature in the app.



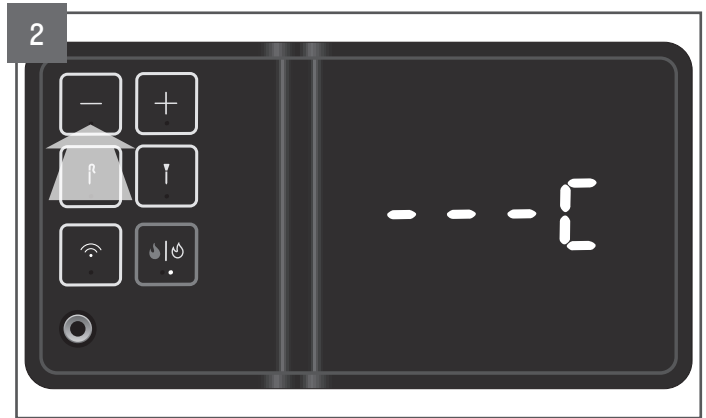
The controller will alert you when you have reached your target temperature.

CHANGING TEMPERATURE UNITS

NOTE: Temperature units can only be changed when the controller is idle, not while setting temperature or running a cooking cycle.

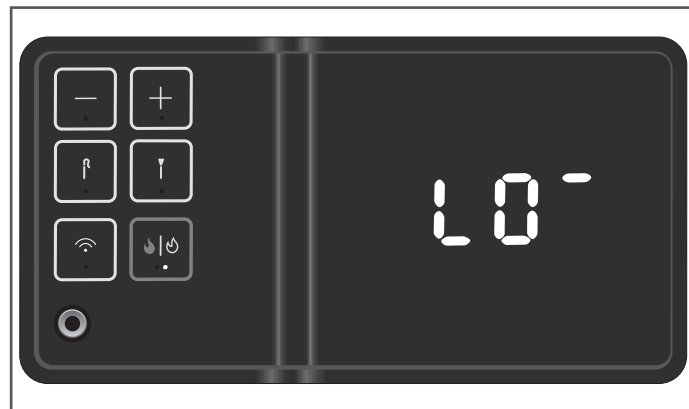


Tap the “-” button. A white LED under the grey outline flame will light up. The current temperature unit (“---F” for Fahrenheit in example shown) will be displayed.



To change the temperature unit, press and hold the “-” button for 5 seconds. The new temperature unit (“---C” for Celsius in example shown) will be displayed.

LOW TEMPERATURE ALERT



WHAT TO DO IF YOU SEE “LO”:

CHECK LID

Make sure the lid is fully closed and hasn't been left open too long.

CHECK PELLETS

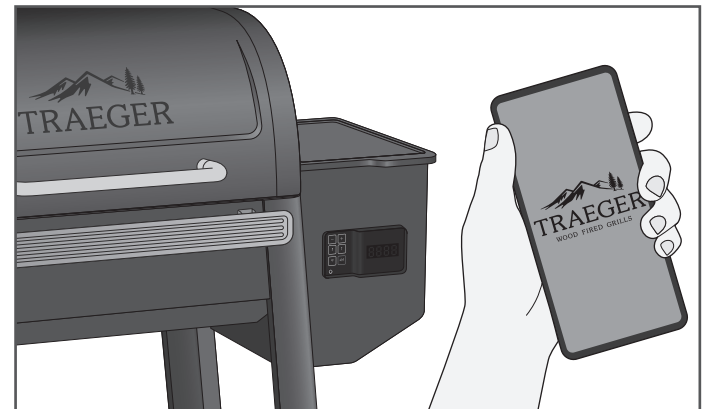
Open the hopper and confirm you have enough pellets. Refill if needed.

IF IT PERSISTS

If you've closed the lid and pellets are topped off, the grill will recover on its own.

If “LO” appears repeatedly, contact customer support.

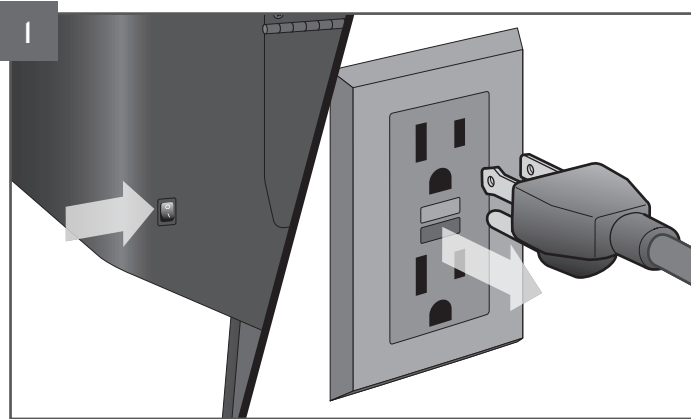
KEEP WARM



Keep Warm can be used to pause the cook cycle at any time during grilling and maintain a low grill temperature. Keep Warm can be accessed with the Traeger App once you've connected your grill to Wi-Fi.

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.



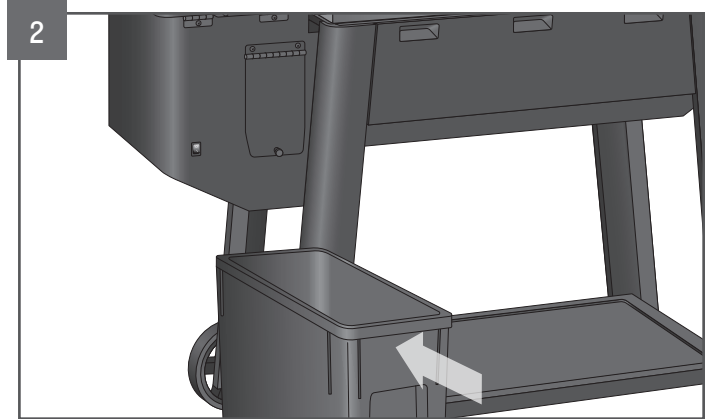
Press the main power switch to OFF (0) and disconnect the power cord. If the grill is still hot, allow it to cool completely.

NOTE: Plug appearance may vary by region.

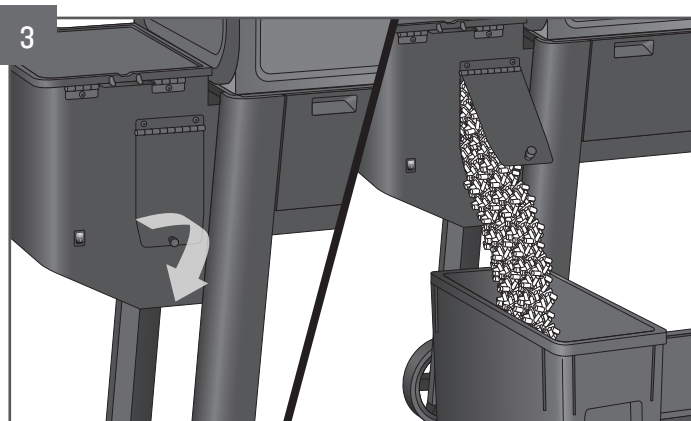


WARNING! ELECTRICAL SHOCK HAZARD
HAZARDOUS VOLTAGE IS PRESENT, WHICH CAN SHOCK, BURN, OR CAUSE DEATH.

- 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.



Before emptying the hopper, make sure that the Traeger® StayDry™ Pellet Bin (sold separately) is placed directly underneath the pellet release door.



Unscrew the knob on the back of the hopper and open the pellet release door. Pellets will empty into the StayDry™ Pellet Bin. Vacuum out any remaining sawdust from the hopper.



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



Once the hopper is empty, close the door and tighten the knob. Refill the hopper with a different flavor of TRAEGER® HARDWOOD PELLETS.



WARNING! DO NOT PLACE YOUR HAND IN THE HOPPER PAST THE SAFETY GRATE.

MAINTAINING YOUR GRILL

Do you love bacon, sausage, and brisket? We do, too, but after cooking these fattier cuts, it's more important than ever to remove grease from the grill. Fortunately, it's easy to do. When the grill has cooled to a warm temperature, scrape grill grates and wipe up this 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!

⚠ 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.

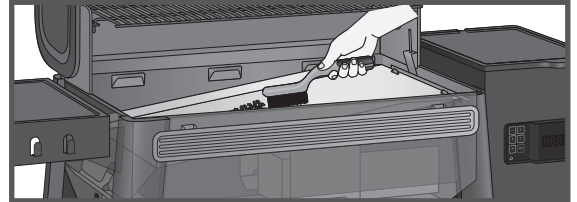
⚠ WARNING Press the main power switch to OFF (0) and disconnect the power cord before initiating any of the maintenance below.

1. BEFORE EACH COOK:

Remove any buildup from the drip tray, or replace the drip tray liner.



PRO TIP: Cover the drip tray only with genuine Traeger Drip Tray Liners. Using foil or other materials will significantly impact the performance of the grill and could damage the drip tray or grill.

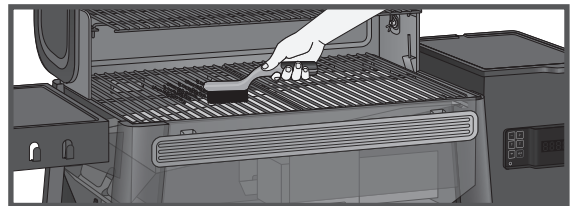


2. AFTER EACH COOK:

After shutdown, remove any excess food from the grates while still warm. Scrape out all grease and vacuum out any ashes.

NOTE: When scraping out grease, do not use a metal scraper.

⚠ WARNING To avoid injury, ensure all ash is cooled before cleaning.

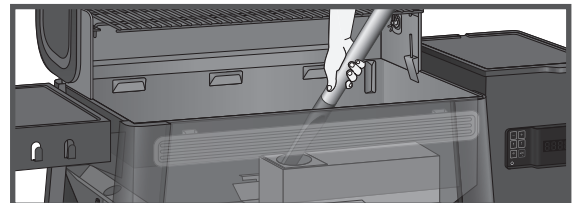


3. MONTHLY:

Check the firepot and remove ash in, around, and underneath. Vacuum the ash from the inside of the firepot. Scrape creosote from the backsplash and the back of the grill lid. Do a final wipe-down of the grill cavity with Traeger® Grill Cleaner.

NOTE: When scraping out creosote, do not use a metal scraper.

NOTE: The display will show "CLN GrLL" after 20 hours of cooking to remind you to clean your grill, if needed. Clear this message by pressing any button.



MAINTAINING YOUR GRILL CONTINUED

4. CLEANING YOUR TRAEGER® GRILL INTERIOR:

During your cooks, grease drippings will fall onto the grease drip tray and be channeled out of the grill cavity into the grease bucket. Grease will accumulate in the grill cavity and in the bucket, which should be regularly cleaned to reduce the risk of fire.

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

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

Inspect the grill interior and bucket 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. Always wear heat-protective gloves when cleaning.**

Remove all grill grates. Scrape the grease accumulated on the drip tray using a stiff, nonmetallic tool. 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 ash residue can be cleaned using a vacuum cleaner as described in Step 7 (at right) when cleaning the firepot of ashes.

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

5. 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 lid. 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: Inspect the Traeger® Exhaust System every time you refill the hopper with pellets 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.

6. 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.

7. CLEANING THE ASH FROM INSIDE AND AROUND THE FIREPOT (AFTER APPROXIMATELY 20 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 regularly 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 ashes are COLD.

Remove the grill grates, 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 an ash vacuum cleaner.

▲ 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 and ashes are COLD.

An ash 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.

8. 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 have thoroughly cooled.

9. CLEANING THE GRILL GRATES:

⚠ WARNING Cleaning the grill grates works best while they are still warm. **Be careful not to burn yourself. Always wear heat-protective gloves when cleaning.** We recommend keeping a scraper 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.

10. CLEANING OUTSIDE SURFACES:

⚠ WARNING Press the main power switch to OFF (0) and disconnect the power cord before initiating cleaning.

Use a disposable rag or cloth dampened with Traeger® Grill 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.

11. TESTING THE GRILL AFTER CLEANING:

Before replacing the heat baffle, drip tray, and the grill grates, plug the power cord into a properly grounded/earthed electrical outlet protected by a Ground Fault Circuit Interrupter (GFCI) and press the main power switch to ON (I). Tap the ignite/shutdown button and set the temperature. 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.

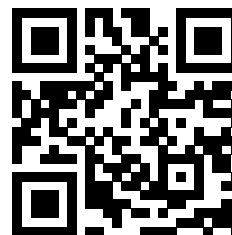
When flames start to come out of the firepot, run the shutdown cycle. Let the grill cool down. Now you're ready to place the heat baffle, drip tray, grill grates, and food back onto the grill.

12. POWER CORD

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

FREQUENTLY ASKED QUESTIONS

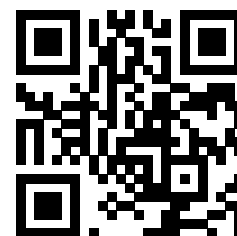
Scan this QR code to take you to Frequently Asked Questions.



TROUBLESHOOTING

ERROR MESSAGES

Although rare, you may see an error or warning message display on your control panel. Scan the QR code to go 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. However, temperatures should not be changed frequently; doing so will cause them to vary. It is best practice to give the grill some time to reach the desired temperature before making additional temperature changes.
3. Your Traeger® Grill is designed to operate with the lid closed at all times. Opening the grill lid greatly lengthens your cooking time and will cause the temperature to drop. Do not open the lid before the grill has reached the set temperature.
4. Do not overload the 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, causing the grill to not work properly.
5. **Cook to temperature, not to time.**
6. Always take into account the type of food you are cooking:
 - Generally, 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.
 - Putting frozen, raw, cold, or otherwise uncooked food on the grill may result in a temporary drop of your grill's internal temperature.
7. Keep the grill clean. Regularly inspect your grill for accumulated grease. Grease fires are caused by not properly maintaining the grill (see "Maintaining Your Grill" on pages 43-45). Even if there is ample room in the grill, be cautious of loading excessive amounts of food that can release large quantities of 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 grease, you **MUST** clean the grease 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 reach us at:

TRAEGER'S CUSTOMER SERVICE

Phone: US/CA: 1-800-TRAEGER 6:00 a.m.–10:00 p.m. MT

Website: support.traeger.com

Address: TRAEGER PELLETT GRILLS LLC

533 South 400 West

Salt Lake City, UT 84101

TRAEGER® GRILL WARRANTY



THIS WARRANTY APPLIES TO WESTWOOD™ AND WESTWOOD XL™ GRILLS.

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 different 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, Side Shelf, Bottom Shelf, Hopper Cover | 7 Years | Will not rust through |
| Grates | 3 Years | Will not rust through |
| Auger Motor, Fan, Controller | 3 Years | Material and Manufacturing Defects |
| All-Terrain Wheels | 3 Years | Material and Manufacturing Defects |
| Igniter, Cord, RTD | 1 Year | Material and Manufacturing Defects |
| Heat Baffle, Drip Tray, Firepot | 1 Year | Will not rust through |
| Temperature Probe | 1 Year | Material and Manufacturing Defects/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 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 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/PROVINCE TO STATE/PROVINCE. 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 from State/Province to State/Province or Country to Country.





WELCOME
TO THE
TRAEGERHOOD™

FOLLOW US @TRAEGERGRILLS



Traeger Pellet Grills LLC
533 South 400 West
Salt Lake City, UT 84101

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traeger.com

Patent: www.traeger.com/patents

Made in Vietnam