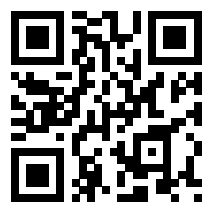




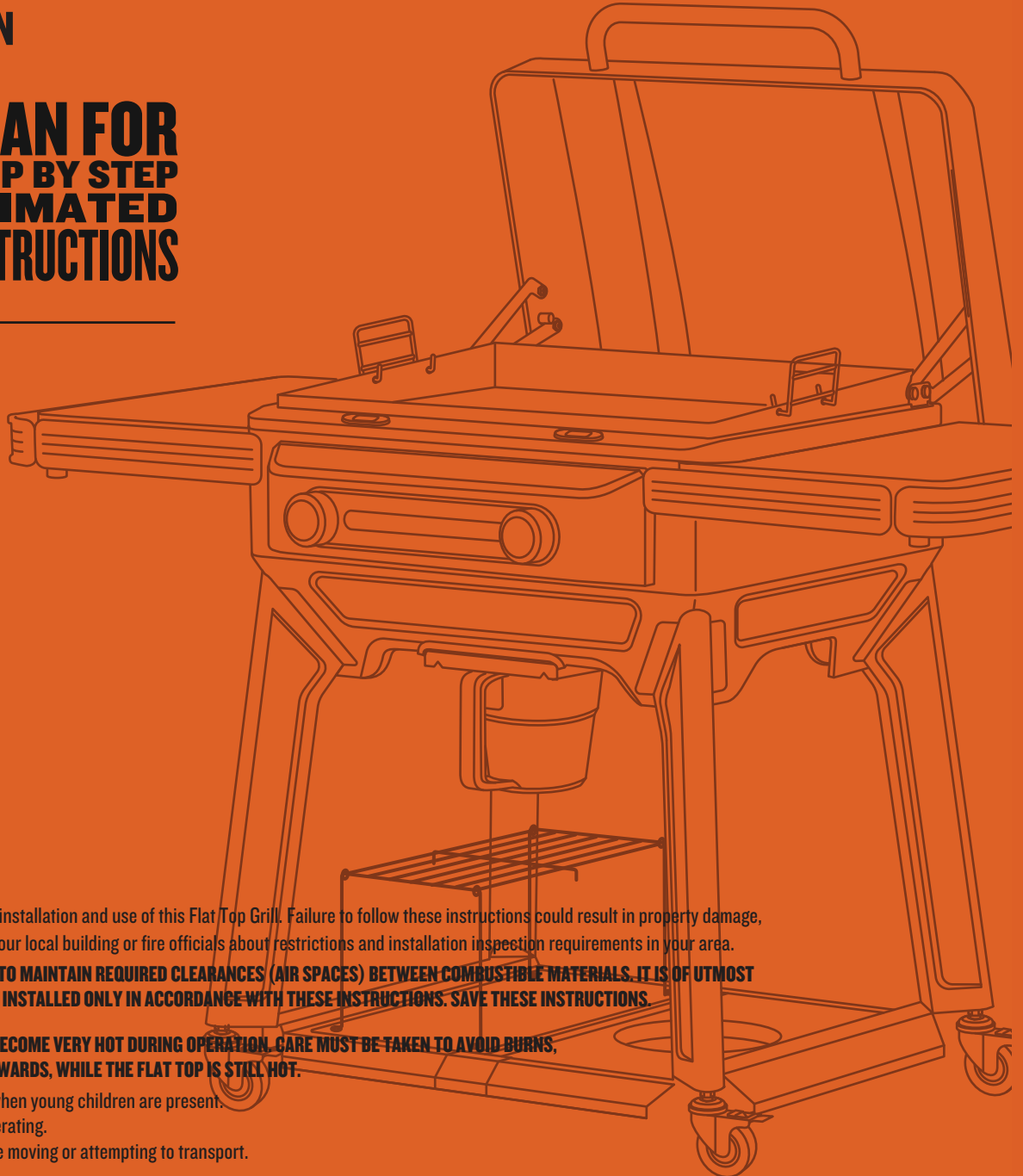
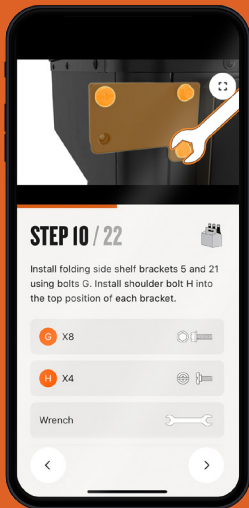
# ASSEMBLY GUIDE

## FLATROCK<sup>®</sup> FLAT TOP GRILL

Model TF2NN46DN



**SCAN FOR  
STEP BY STEP  
ANIMATED  
INSTRUCTIONS**



Please read this entire manual before installation and use of this Flat Top Grill. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

**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. SAVE THESE INSTRUCTIONS.**

**MANY PARTS OF THE FLAT TOP WILL BECOME VERY HOT DURING OPERATION. CARE MUST BE TAKEN TO AVOID BURNS, BOTH DURING OPERATION AND AFTERWARDS, WHILE THE FLAT TOP IS STILL HOT.**

Never leave the Flat Top unattended when young children are present.  
Never move the Flat Top when it is operating.  
Let the Flat Top cool completely before moving or attempting to transport.

**IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.**

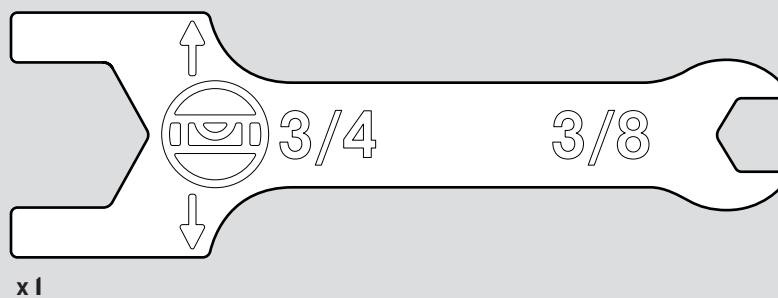
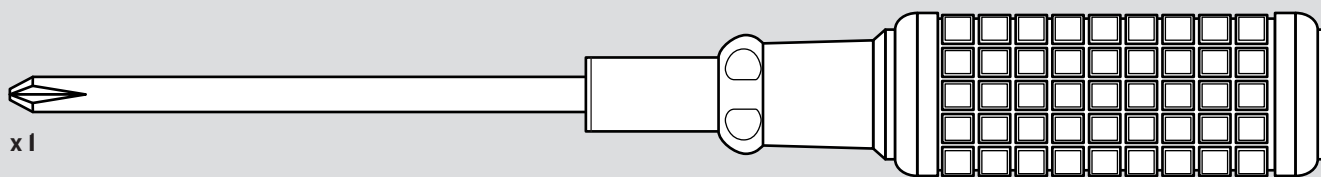
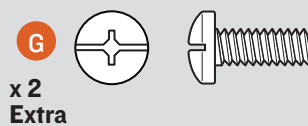
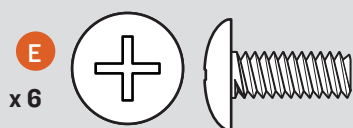
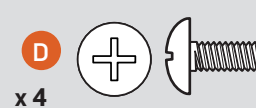
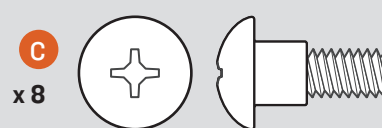
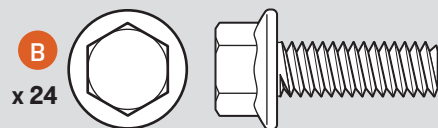
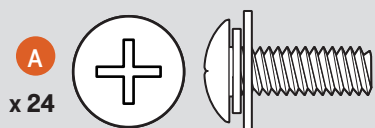
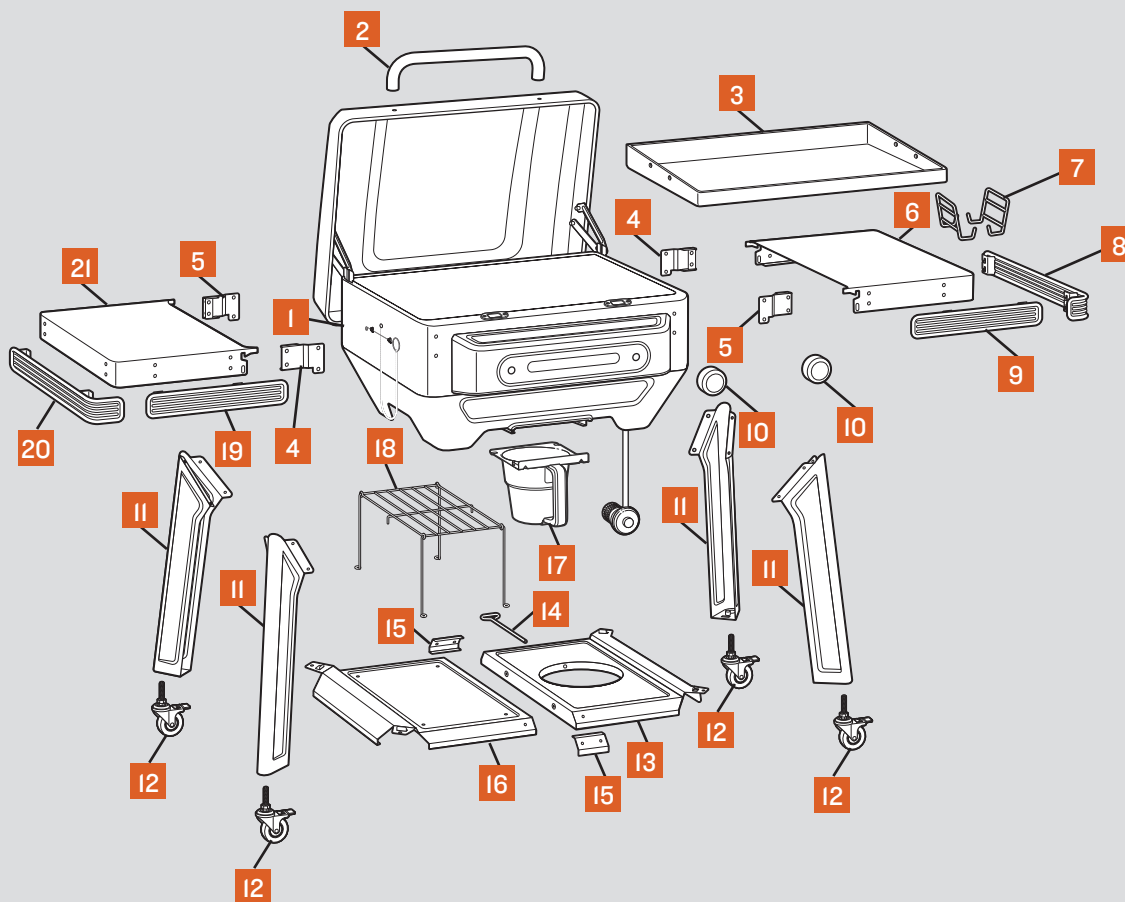
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TRAEGER PELLET GRILLS LLC

533 SOUTH 400 WEST  
SALT LAKE CITY, UT 84101

**TRAERER.COM**



A good friend  
and a six pack  
of your favorite  
beverage should  
get the job done!

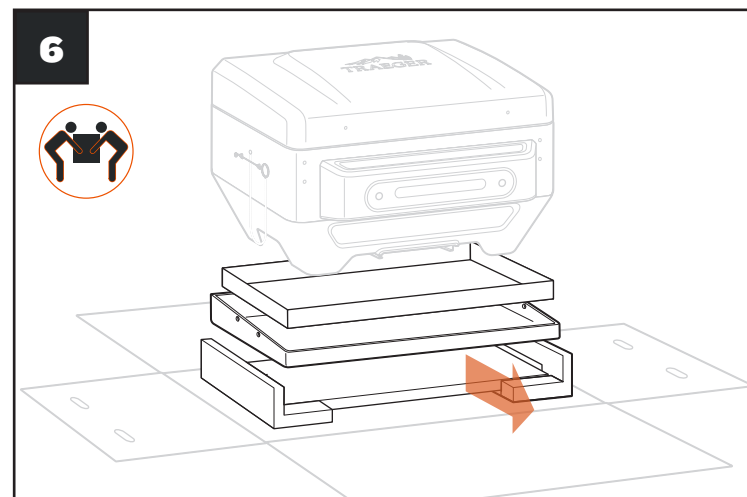
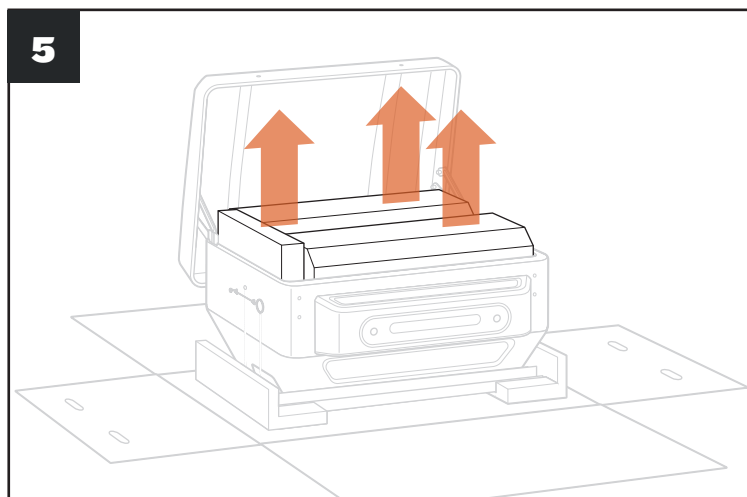
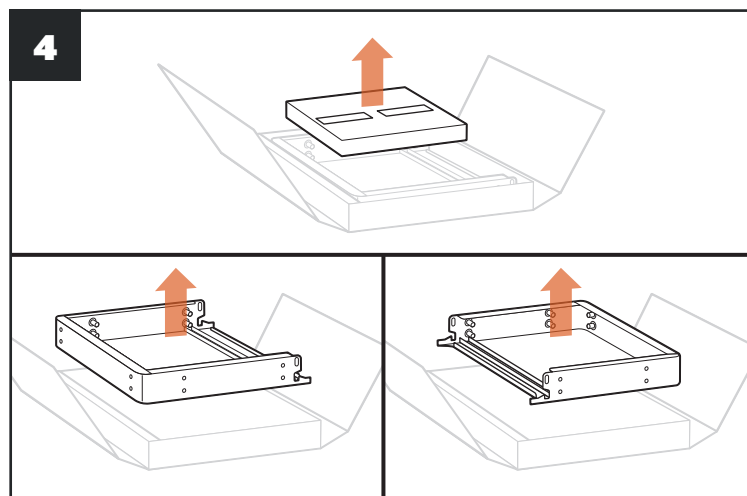
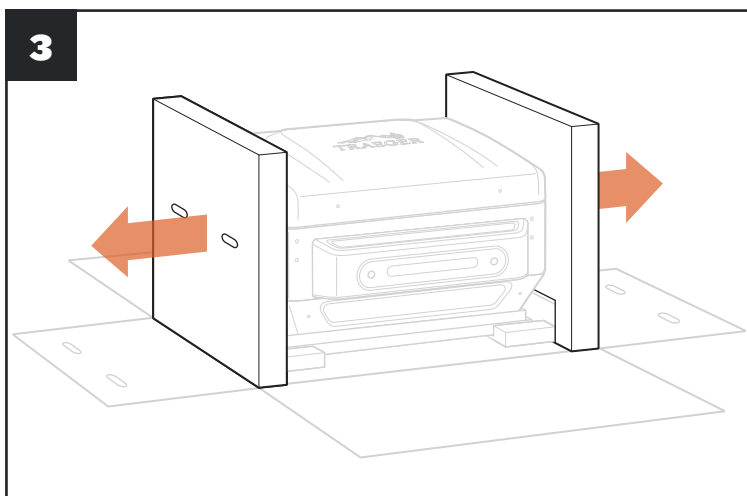
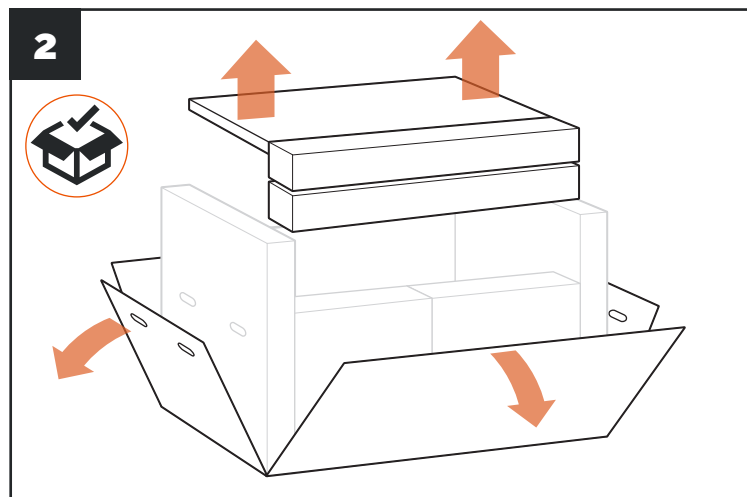
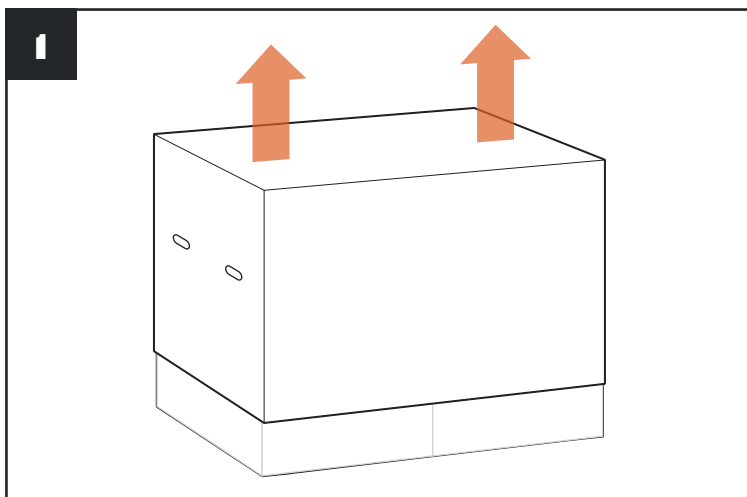




PLEASE READ THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL BEFORE INSTALLATION AND USE OF YOUR TRAEGER® FLATROCK®. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

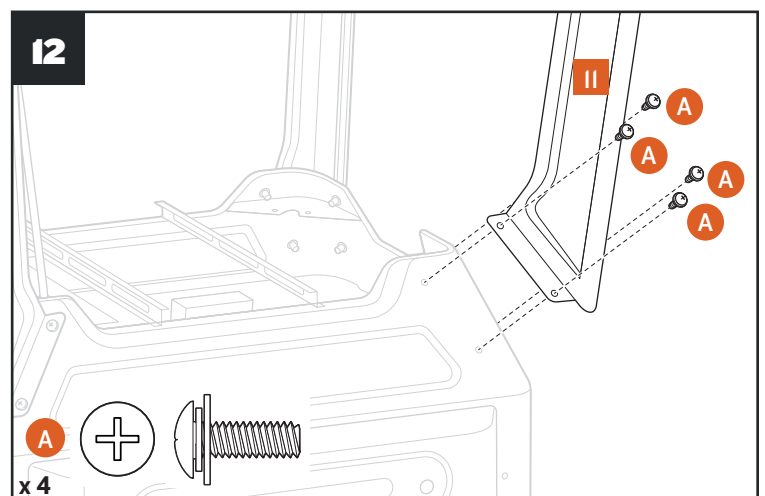
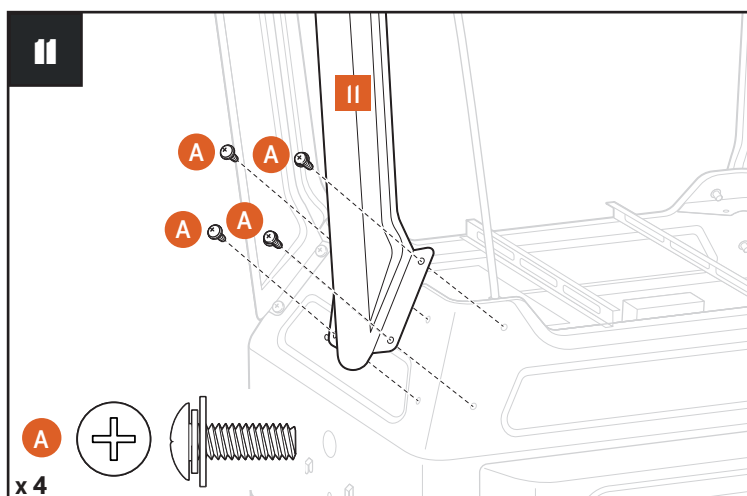
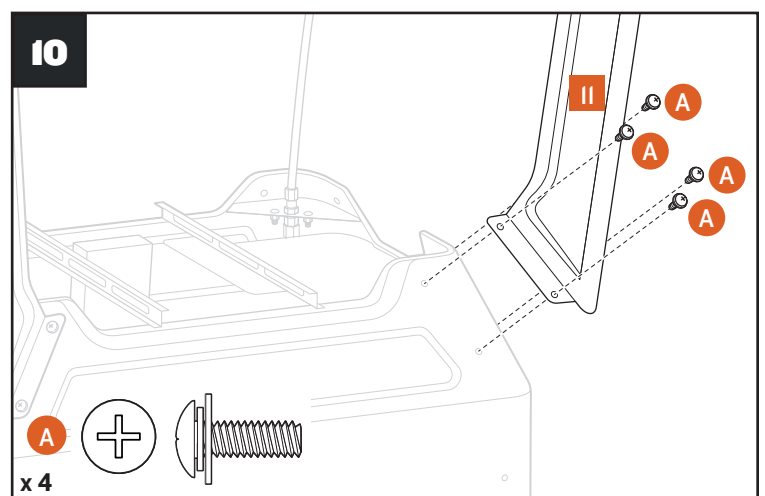
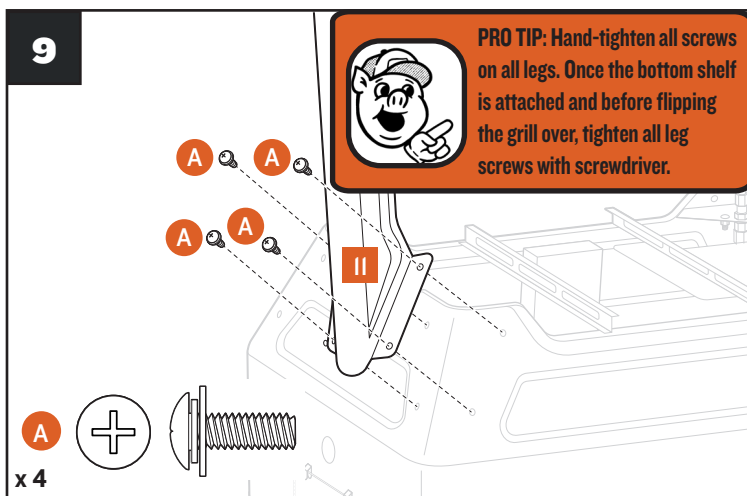
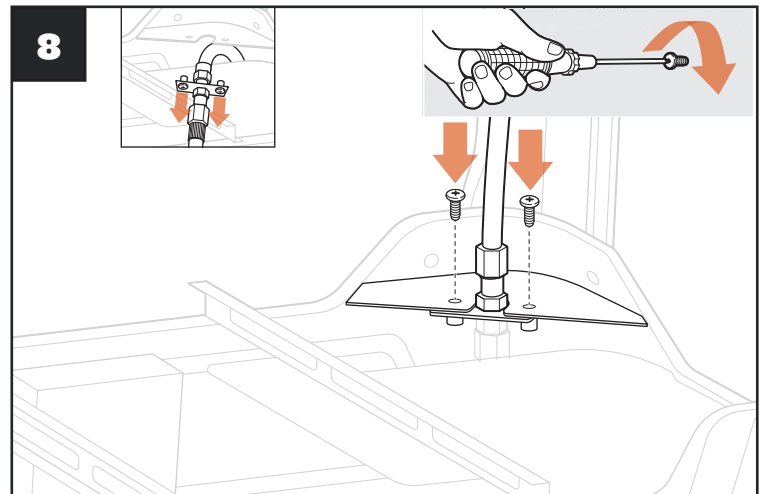
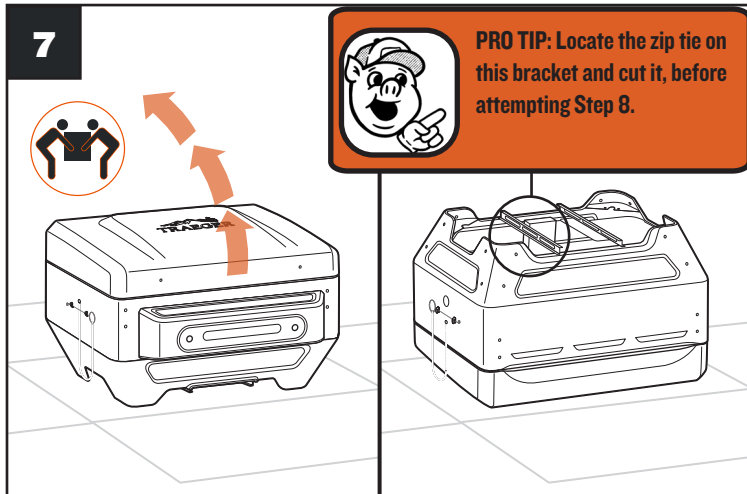
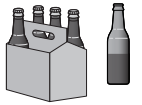


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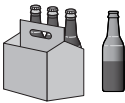


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E

+

x 6

14

15

Front of Grill

A

+

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16

17

18

D

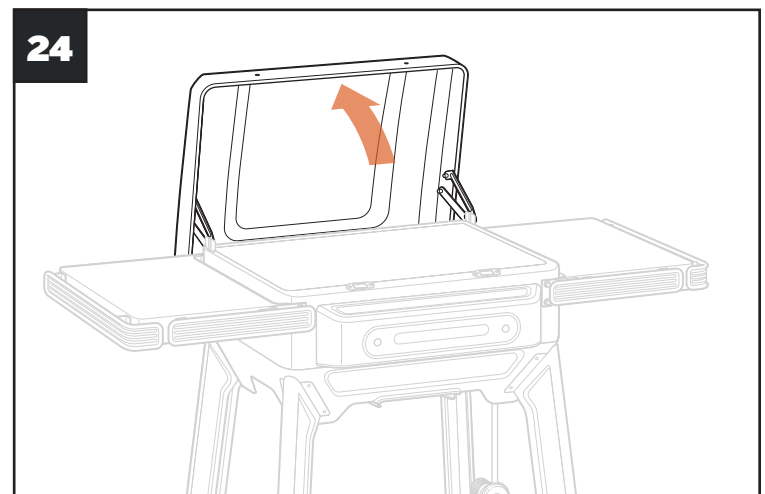
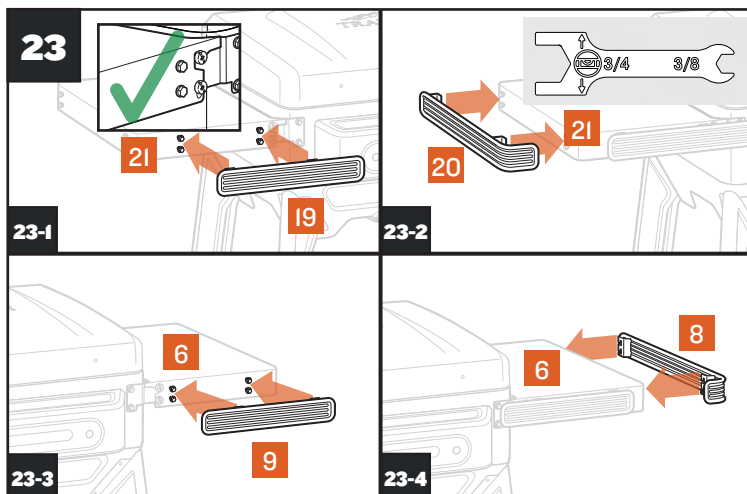
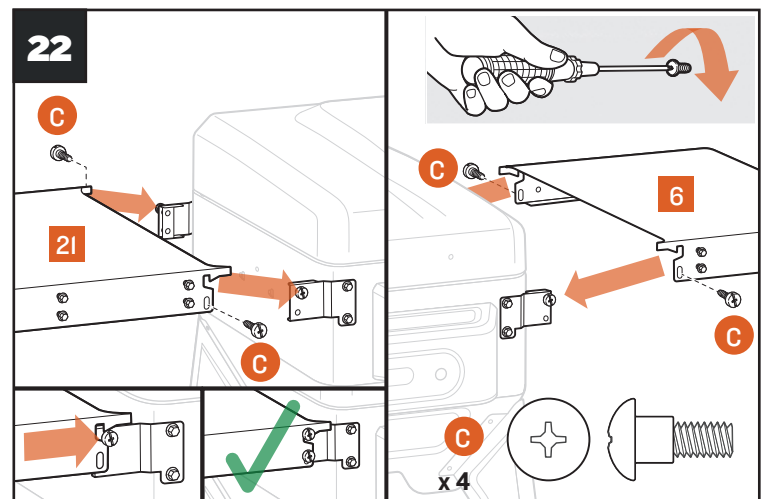
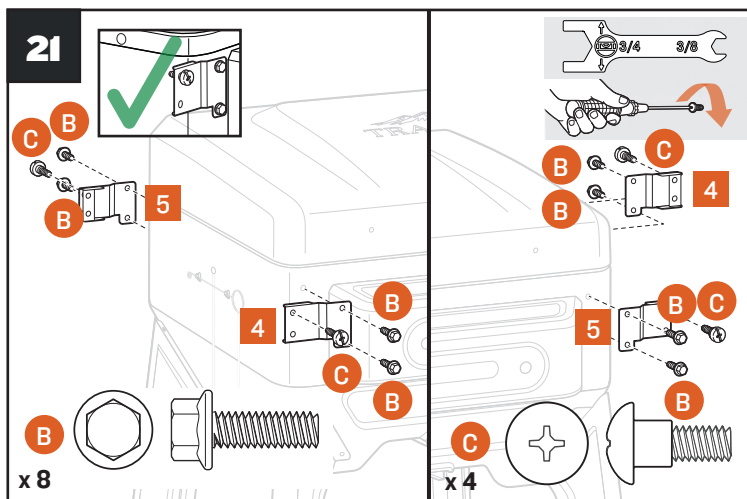
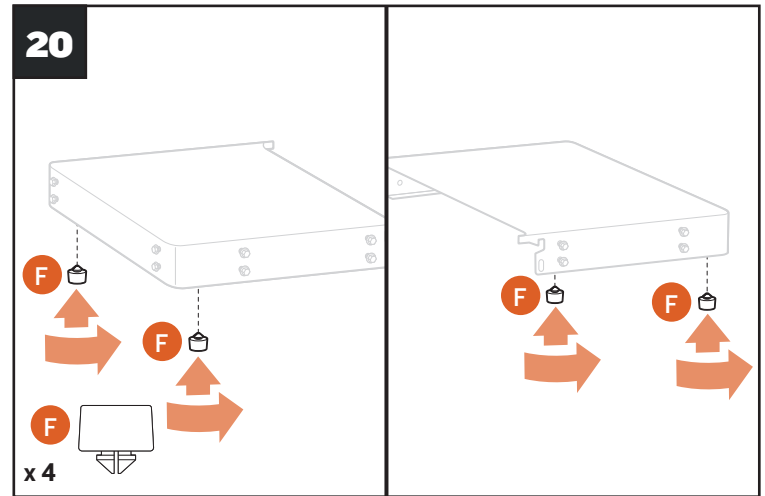
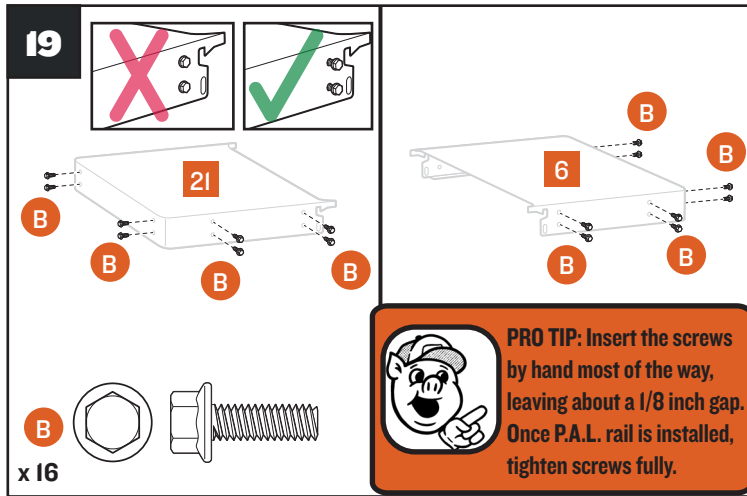
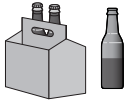
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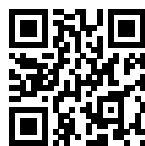
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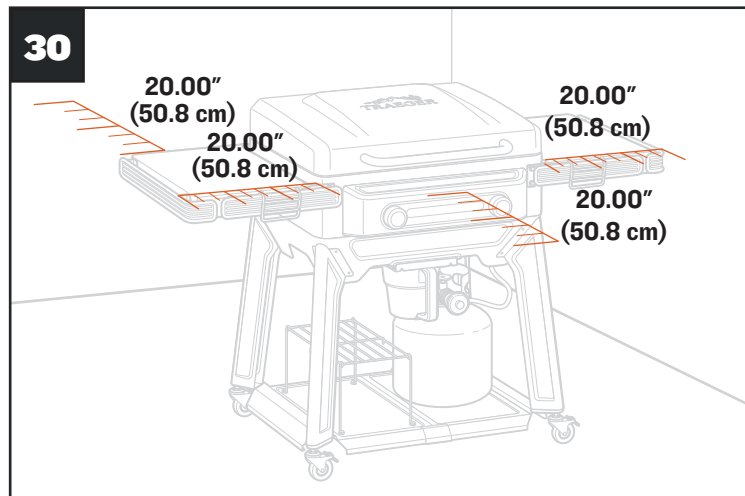
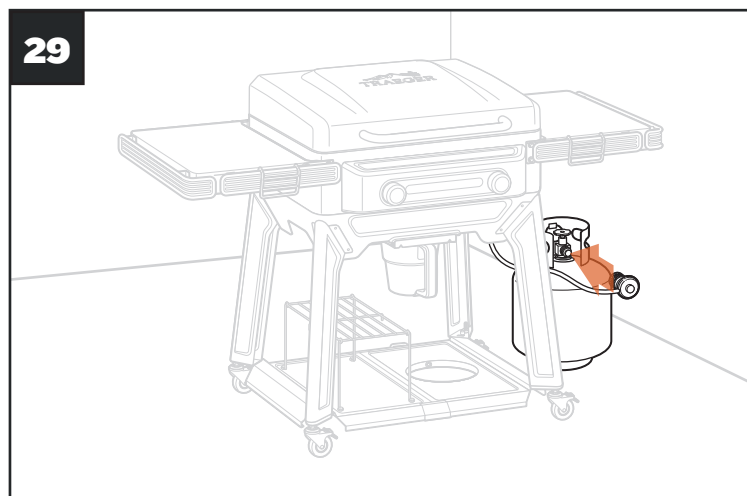
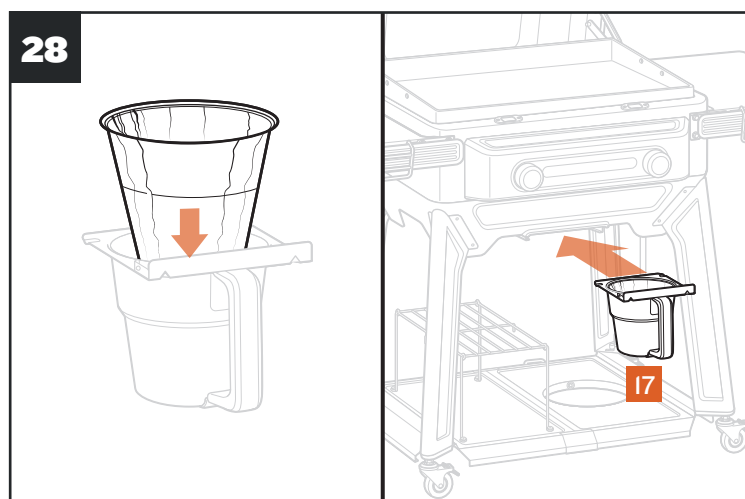
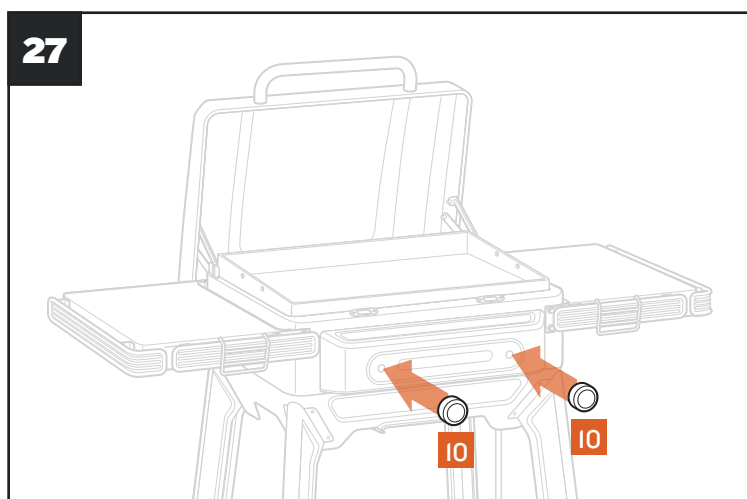
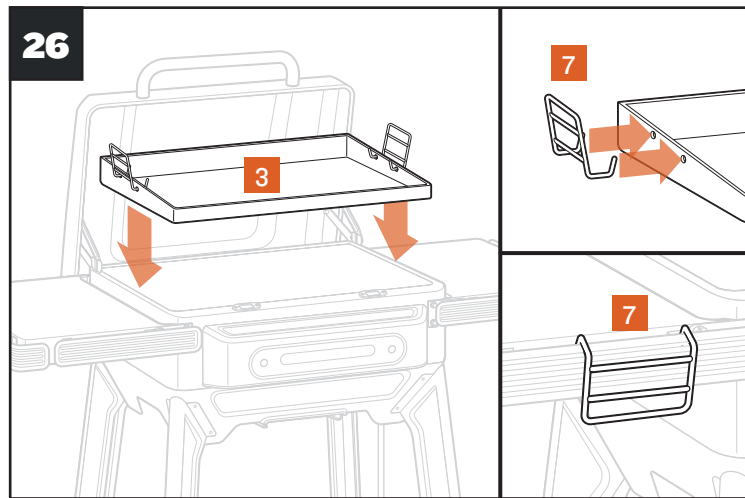
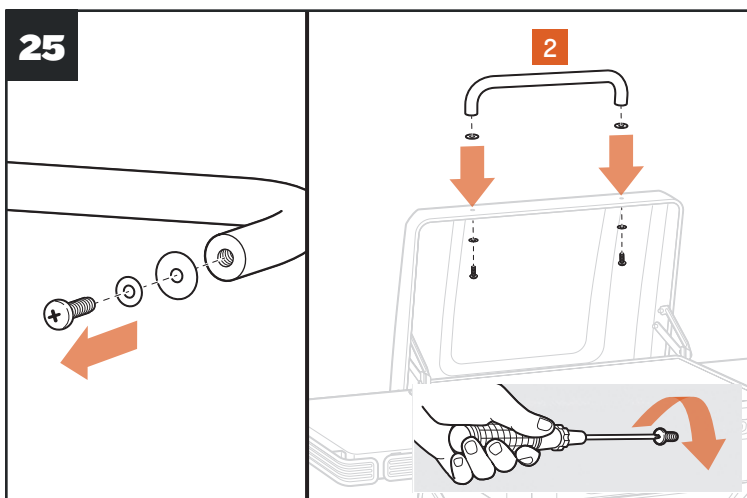
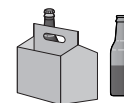


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# SEASONING YOUR FLAT TOP GRILL

## ALSO REQUIRED PRIOR TO FIRST COOK.

In order to ensure the best flavor, optimal performance, and proper and safe operation of the Flat Top Grill, follow the instructions below to season your Flat Top Grill.

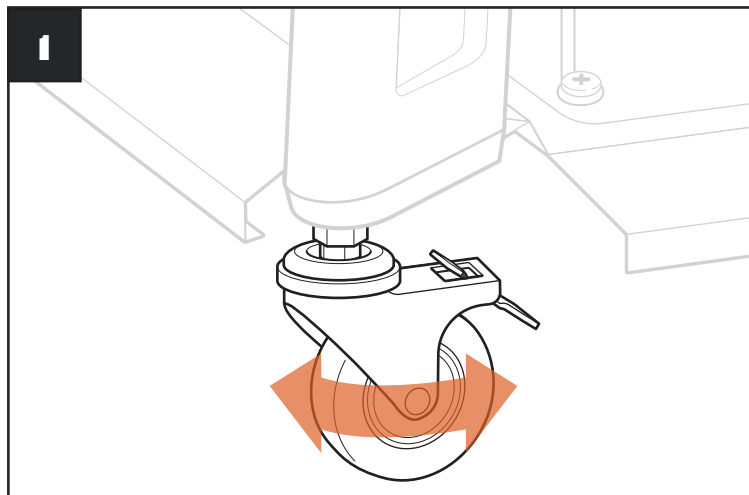
**NOTE:** This seasoning process is important to ensure proper Flat Top Grill performance. Seasoning the cooking surface makes it naturally nonstick and keeps out excess moisture, which can cause rust. Make sure that all internal components have been properly installed prior to the seasoning process and that there is no food on the Flat Top Grill during seasoning.

## TOOLS NEEDED

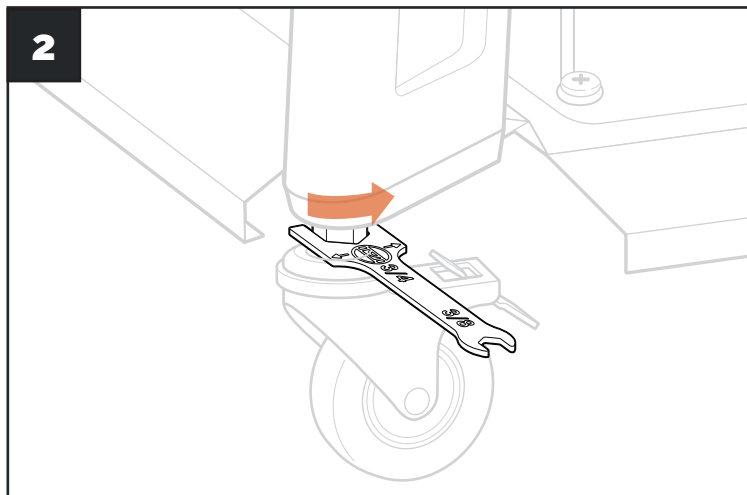
- Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner or canola oil
- Clean cotton cloth
- Metal tongs
- Watch or timer

## LEVEL GRILL

**NOTE:** Ensure your grill is in the location where you'd like to cook before leveling.



Level grill by adjusting the position of each caster individually. To adjust caster position, set the caster lock and rotate the caster by hand. Adjusting to the right will shorten the position, and to the left will extend it. Once you've got your desired level, proceed to step 2.



Tighten jam nut all the way with included wrench to lock leveling. The jam nut is underneath the leg but above the caster.

### **⚠ WARNING Personal Injury Hazard**

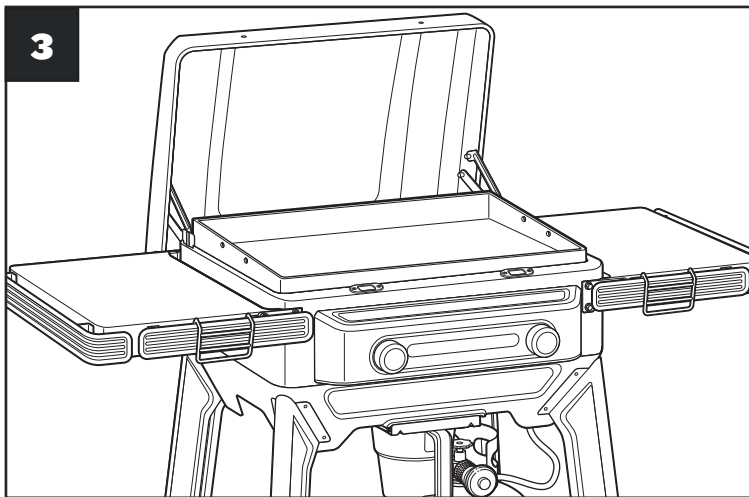
Do not exceed 1.25" of leveling, or the caster will fall out of the leg, possibly damaging the product or injuring you. The maximum extension should be less than the width of the large side of the assembly wrench.







## START SEASONING:

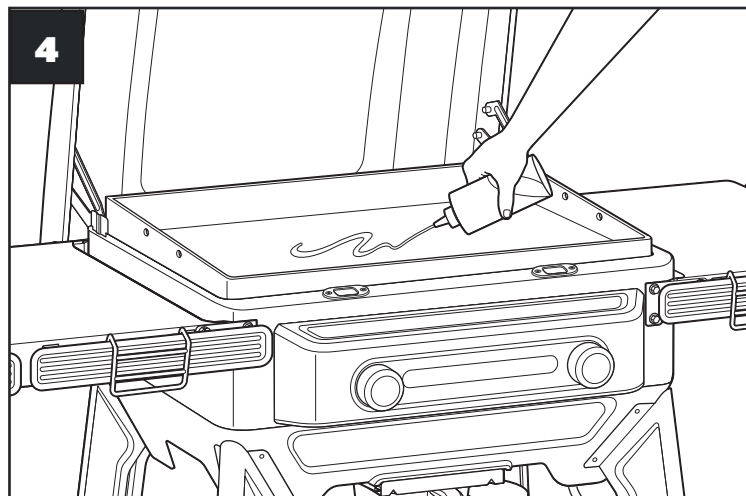


Preheat the Flat Top Grill on high for 10 minutes. Make sure the propane tank valve has been turned to the fully open position. Press the control knob and rotate to the ignite position (🔥). Turning the knob opens the control valve and activates the igniter. Look at the burner through the flame window to confirm that the burner has successfully lit. If the burner did not light, turn the control knob back to the OFF (○) position and repeat until burner ignition is confirmed.

**PRO TIP:** In cold weather the flame window may fog when the burner is initially lit. If fogging occurs, this means the flame is lit and fog should dissipate within 20 seconds. If flame window is fogged up, always confirm that the burner has successfully lit by looking between the gap under or on the side of the cook surface until you see the flame.

### ⚠️ WARNING Fire Hazard

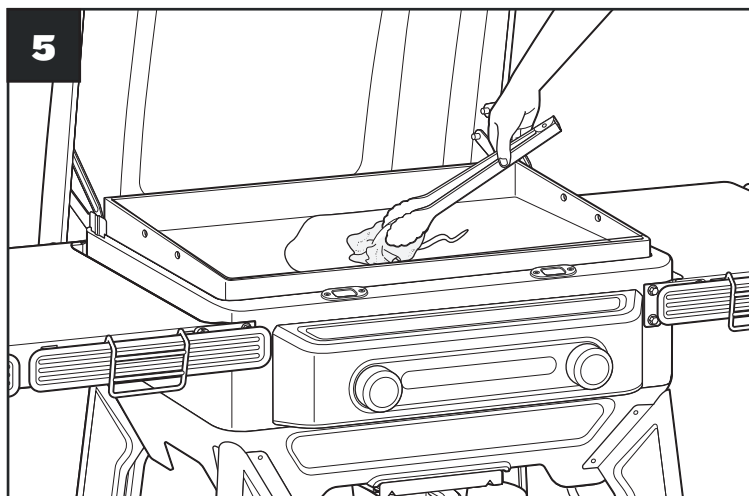
- If the Flat Top Grill does not ignite within 5 seconds, turn burner controls OFF (○), wait 5 minutes to allow gas to dissipate, and repeat ignition procedure. If Flat Top Grill does not ignite, gas will continue to flow out of burner and could accidentally ignite.



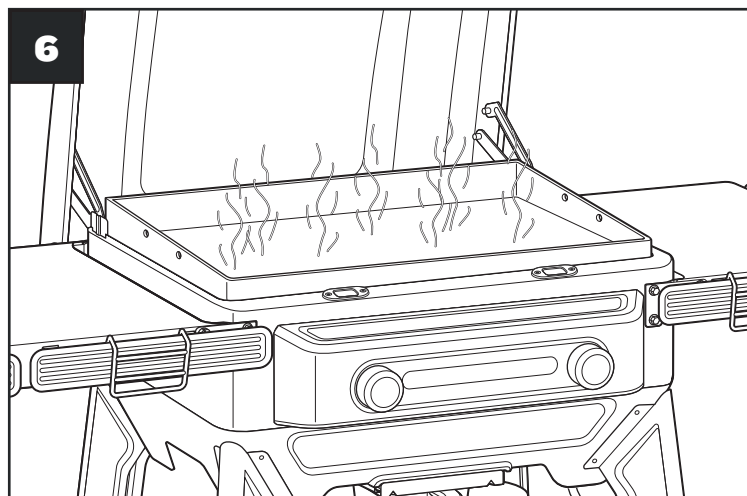
Once the Flat Top Grill is hot, squeeze about 2-3 Tbsp of the conditioner or your oil over the cooktop in a zigzag pattern, covering the entire cooktop.



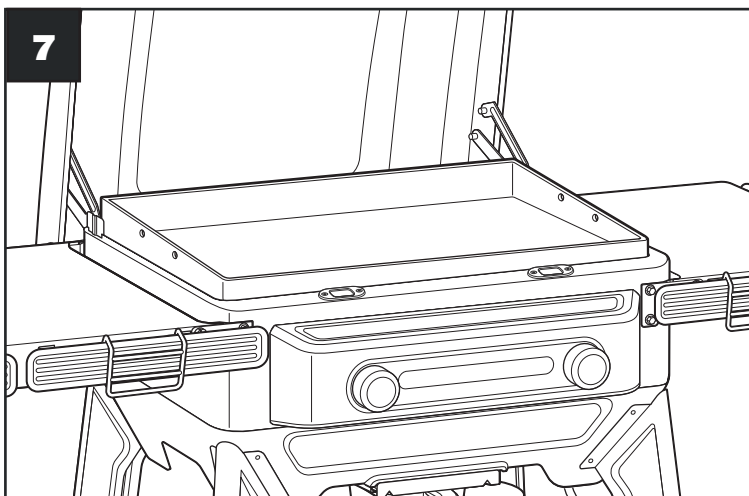
## SEASONING YOUR FLAT TOP GRILL (CONT.)



Using tongs clasp a clean towel or paper towel, spread the conditioner evenly over the surface and up the sides. It will immediately begin to smoke. Using a clean side of the towel, wipe off any excess conditioner or oil to create a very thin layer.

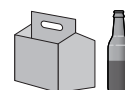


Continue heating until the smoking ends—about 10-15 minutes.



Leaving the heat on high, repeat the oiling and smoking for a total of four times. The surface will become darker and smoother.

**PRO TIP:** Let the cooktop cool for at least 30 minutes before cooking on it.



**TO LEARN MORE ABOUT HOW TO USE YOUR FLAT TOP GRILL AND TO REGISTER THE PRODUCT, REFER TO YOUR OWNER'S MANUAL.**





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