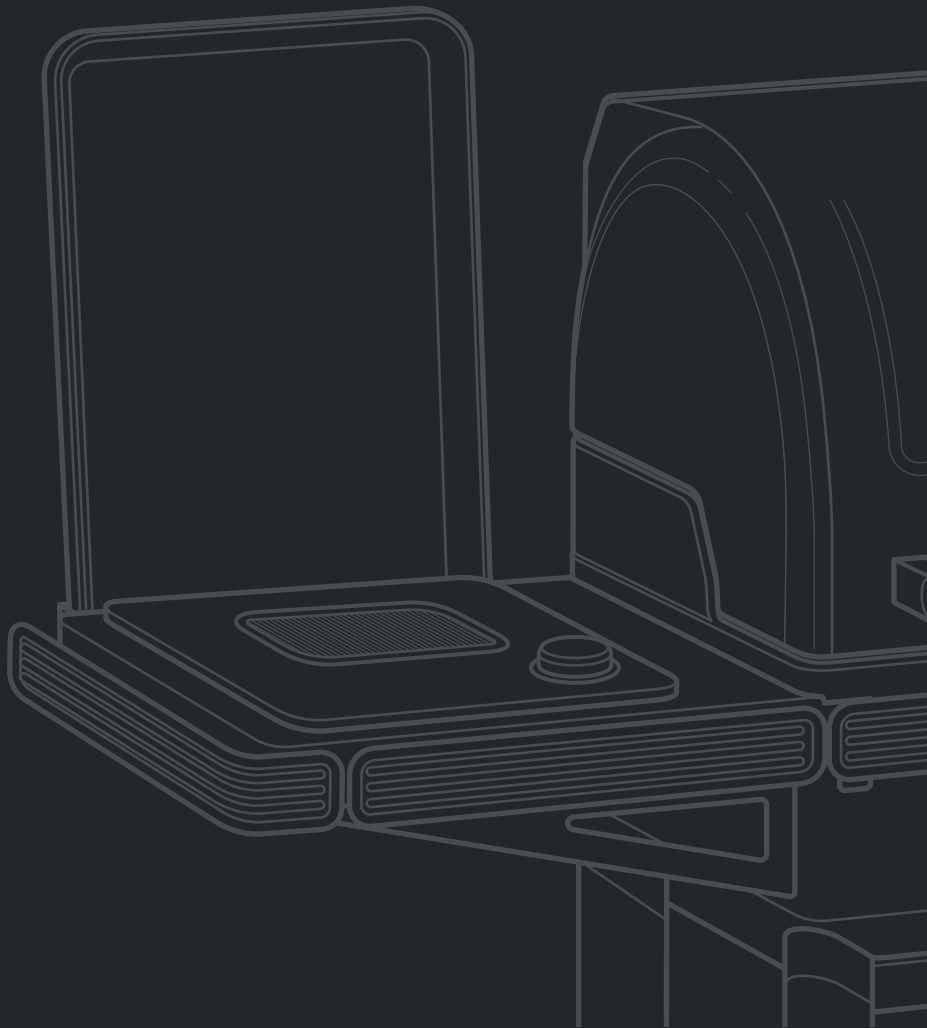




# OWNER'S MANUAL

## INDUCTION COOKTOP



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

Scan here to access this manual in different languages, as well as to learn how to get the most out of your cooktop.

# IMPORTANT SAFETY PRECAUTIONS

## READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TRAEGER® INDUCTION COOKTOP

Please read this entire manual before installing or operating the Induction Cooktop. Failure to follow these instructions could result in property damage, bodily injury, or even death. If you are installing this unit for another person, provide this manual to the owner to read and save for future reference.

**To reduce risk of injury or damage to the Induction Cooktop, basic safety precautions should always be followed including the following:**

### **▲ WARNING Fire Hazard**

- Do not set or store flammable/combustible material (e.g., aerosol cans, alcohol) on or near the cooktop.
- For proper use and ventilation, only use the cooktop when properly installed on a Traeger® Grill side shelf. If you remove the cooktop from the grill, only use the cooktop on a dry, stable, level, nonflammable, and nonmetallic surface.
- Do not obstruct the cooktop air intake or exhaust panels. Blocking airflow through the cooktop traps heat, which may create a fire hazard.
- Always use the proper pot and pan size. Use of undersized cookware may result in a fire or injury.
- Use extra care when cooking with oils. Never leave cooktop unattended when frying.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- If oil or grease spills onto the cooktop or grill, immediately unplug the grill if you can do so safely. Oil spills may result in fire, which could cause property damage, personal injury, or death.

### **▲ WARNING Burn Hazard**

- Do not touch hot surfaces.
- Use heat-resistant gloves when touching the cooking surface, cookware, food, or liquid during or immediately after cooktop use.
- Allow cooktop to cool and remove all cookware before moving or cleaning. Cleaning products may produce noxious fumes when used on hot surfaces.
- Do not place metallic objects such as knives or spoons on the cooktop, as they may get hot.
- Closely supervise cooktop if operating in public areas and/or around children.
- Use extra care when adding water or other liquid to a hot pan; the resulting steam can cause burns.
- Do not heat sealed cans or containers, as they may explode.

- Cooktop can become hot in direct sunlight.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- When cooking with oil or grease, lower food slowly into the cooking liquid to prevent spillage or splashing. Food must be completely thawed and towel dried before immersing. Never combine water or ice with hot oil or grease.

### **▲ WARNING Electrical Shock Hazard**

- Do not get the induction cooktop or cord wet, immerse cord or plug in water, touch the cooktop with wet hands, or use in a wet environment.
- Do not disassemble induction cooktop. The cooktop must be serviced by authorized service providers.
- Do not operate the cooktop if the glass is broken or cracked. Liquids could penetrate the broken cooktop and create a risk of electrical shock.
- Do not operate the cooktop if the cord or plug is damaged.
- Do not operate the cooktop if the cooktop malfunctions or is damaged in any manner.
- Use only on properly grounded outlets.
- Ensure the cord is properly contained when using the cooktop on a Traeger® Grill. If you remove the cooktop from the grill, do not let the cord hang over edge of a table or counter, or touch hot surfaces.
- Always attach plug to grill first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- Unplug the cooktop from the grill when not in use and before cleaning.

### **▲ WARNING Electromagnetic Field**

- This cooktop emits an electromagnetic field. Persons with a pacemaker or similar medical device should consult their doctor or medical-device manufacturer before use.
- Keep all objects affected by magnets, including credit cards and other items with a magnetic strip, away from the cooktop while in use to prevent damage.

**⚠ CAUTION Glass Hazard**

- Do not break glass cooktop.
- Do not drop cookware or objects on the cooktop.
- Do not set cookware with sharp-edged bottoms, support legs, or lower corners on the cooktop.
- Do not place objects weighing more than 50 lb. (23 kg) on the cooktop.
- Lift—do not slide—cookware across the cooktop.

**⚠ CAUTION Product Damage Hazard**

- Do not use cooktop for anything other than its intended household use.
- Do not leave an empty pan on an operating cooktop for more than two minutes.
- Only use induction-compatible pans on the cooktop.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

**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 equipment has been tested and found to comply with Part 18 of FCC Rules. These limits are designed to provide reasonable protection against harmful

interference in a residential installation. This device 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 communications. However, there is no guarantee that interference will not occur in a particular installation.

If this device does cause harmful interference to radio or television reception, which can be determined by turning the device 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**

# **TABLE OF CONTENTS**

- 2 IMPORTANT SAFETY**
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# GETTING TO KNOW YOUR INDUCTION COOKTOP

Now you can simplify your meal preparation by doing it all in one place. Create tasty sides and added dishes to go with your wood-fired masterpieces. With the Traeger® Induction Cooktop, you can sear, simmer, sauté, fry, and boil food – right at your grill! Unlock your culinary creativity and try your hand at some of the following cooking styles:

- Simmering – take your BBQ up a notch and heat up homemade sauces and reductions.
- Sautéing – add vegetable side dishes to the menu or finish up proteins with a bit of heat.
- Frying – deep fry, stir-fry, French fry; this cooktop has got your wildest frying dreams covered.
- Boiling – get water rolling for noodles, or add your favorite proteins and veggies and let dinner stew.
- Searing – crank up the heat and add a bit of oil/fat in a pan to caramelize the surface for foods, primarily beef.

## HOW INDUCTION WORKS

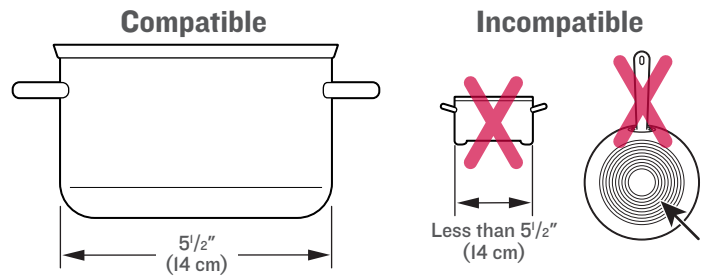
Induction cooking heats cookware directly with a magnetic current. Heating with a magnet may sound like magic, and yes, it almost feels like it. Because the unit uses a magnetic current to heat, the material of the pan must also be ferrous to complete the magnetic field (see “Pan Compatibility Tips” at right).

Induction eliminates the need for an open flame or burner, creating a safer cooking experience. The induction technology also provides fast cooking, consistent and precise temperature, and easy clean-up.

## PAN COMPATIBILITY TIPS

We hope your pans are a match! However, in some instances, the material of a pan is incompatible with induction. Pans that are nonferrous and/or too small in surface diameter will not heat with this cooktop. Induction-compatible pans include a ferrous stainless steel, iron, or cast-iron. We recommend any of our Traeger® Induction Pans.

Not sure if your pan will work? Not to worry – see our “Pan Compatibility Check” on page 9.



### Material:

- Ferrous stainless steel, iron, cast-iron

### Dimensions and shape:

- Flat base 5 1/2" (14 cm) in diameter

### Material:

- Pottery, glass, aluminum, bronze, or copper cookware
- Metal disk on bottom of pan

### Dimensions and shape:

- Base not flat
- Base less than 5 1/2" (14 cm) in diameter

**NOTE:** Cookware with inferior construction or material may not perform well. Cookware with a larger base diameter can be used; however, only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced.



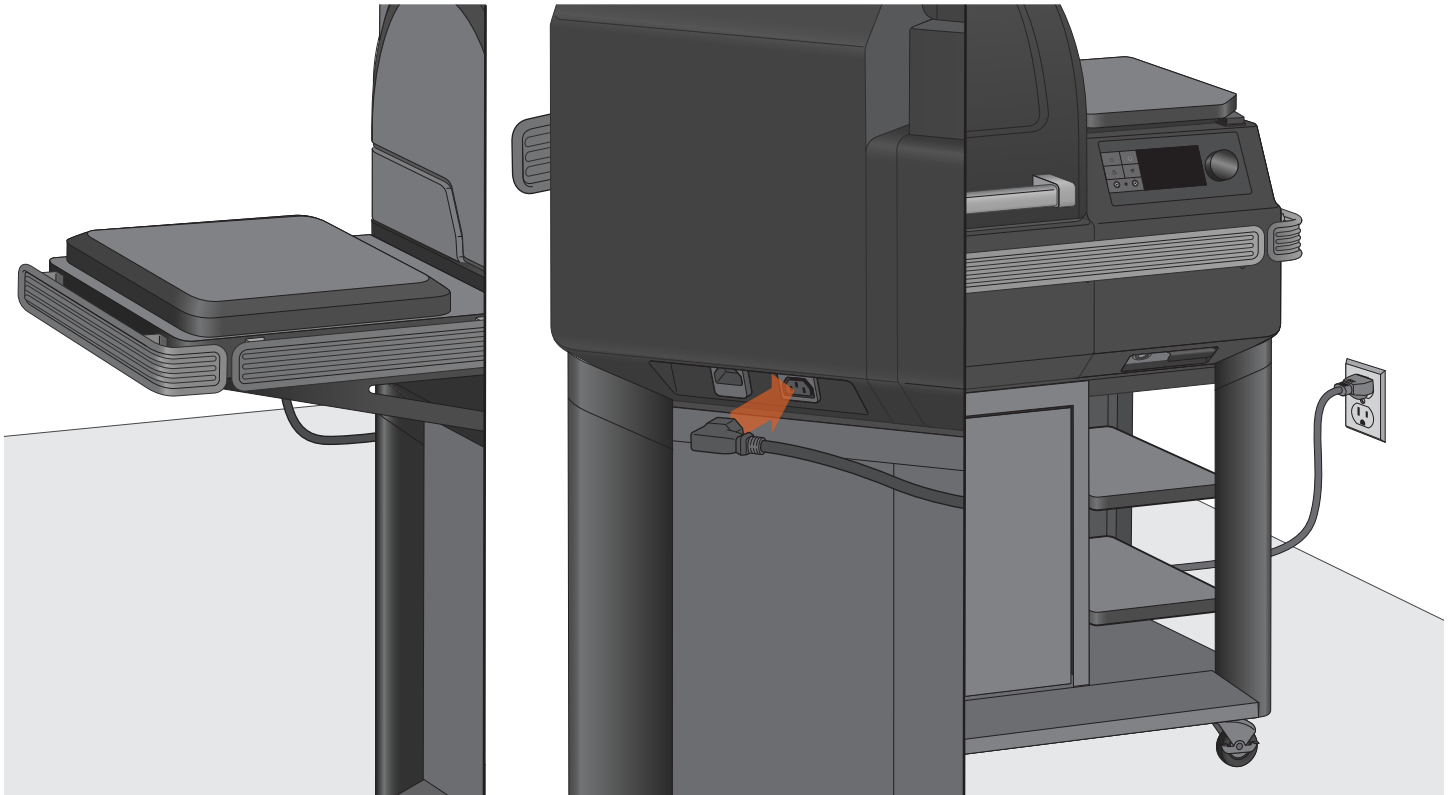
### CAUTION! Equipment Damage Hazard

NOT INTENDED FOR USE WITH ALUMINUM PANS WITH A METAL DISK ON THE BOTTOM. UNDER HIGH HEAT, THE METAL DISK WILL SEPARATE FROM THE PAN. THESE PANS MAY DAMAGE YOUR UNIT AND VOID YOUR WARRANTY.

# INSTALLING YOUR COOKTOP

Place the Induction Cooktop into the side shelf. Secure with screws on the underside. Make sure the power cord passes down and through the side shelf opening. Plug the Induction Cooktop into the grill behind the pellet hopper.

## PLUG INTO GRILL



## COOK WITH EASE

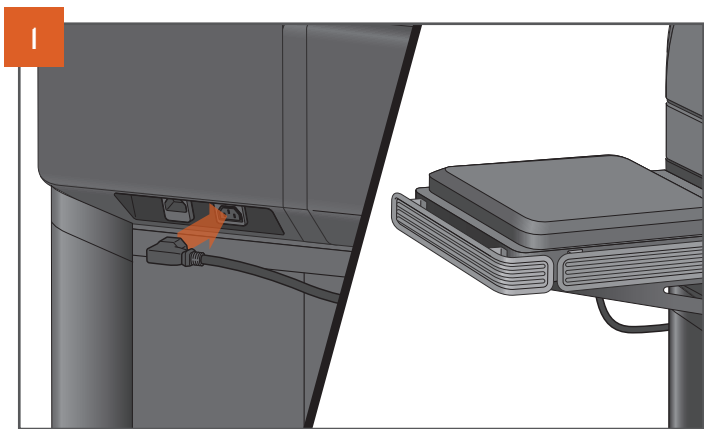


# PAIRING YOUR COOKTOP TO YOUR GRILL

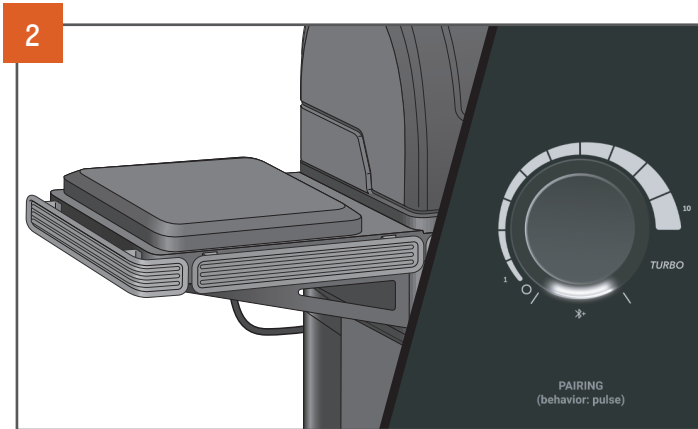
Get the most out of your Traeger® Induction Cooktop when you pair the unit to the grill and Traeger app. Your grill controller is the central hub for connecting all things Bluetooth and WiFIRE®. After a successful Bluetooth connection to your grill, the grill will then relay all cooktop information back and forth between the app and the cooktop.

Initial cooktop pairing is a one-time process. Once your Induction Cooktop is paired to your grill, the grill will recognize the unit and automatically connect during startup. If you purchased your Induction Cooktop at the same time as your grill, we recommend pairing this device during the grill's first-use onboarding process to save time later. If not, no worries! Follow the steps below and get cooking on your Traeger® Induction Cooktop in no time!

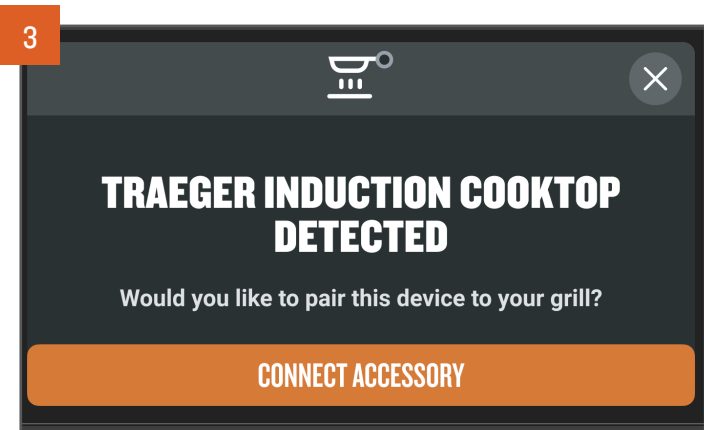
**NOTE:** You cannot pair your Induction Cooktop directly to the Traeger app. To monitor with the app, complete the following steps on your grill:



To ensure the Traeger® Induction Cooktop is ready to pair, plug the Induction Cooktop into the grill. This plug is located on the back of the grill behind the hopper. With the grill main power switch in the ON position and the Induction Cooktop plugged in, the unit will power on and the Bluetooth will begin broadcasting.

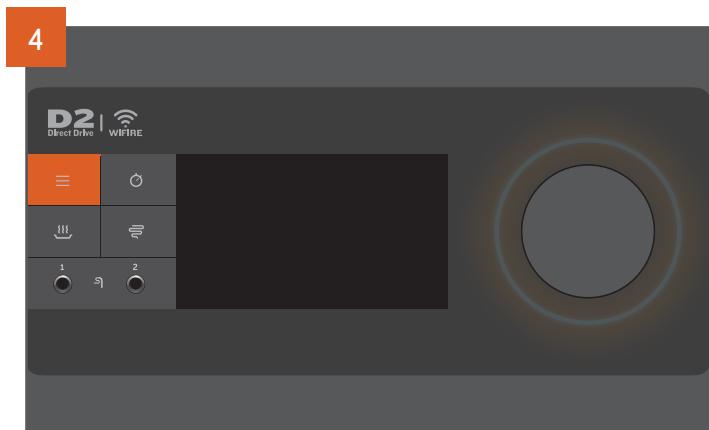


Once plugged in, the lights above the Bluetooth icon on the cooktop dial will begin to pulse. This indicates that the Induction Cooktop is broadcasting its signal. Bluetooth lights are not flashing? Try unplugging and plugging the unit back into the grill.



With the Induction Cooktop broadcasting and the grill control on, the pop-up above should appear on the grill screen.

**NOTE:** The grill can only pick up on one cooktop Bluetooth signal at a time. If you have multiple Traeger® Induction Cooktops, please be sure to turn off all other cooktops while pairing the desired device.



If you missed or closed out of the pop-up too soon, no worries! You can also use the menu button on the upper left of the grill controller to navigate to the "Accessories" menu item, and then "Pair Cooktop."

# PAIRING YOUR COOKTOP TO YOUR GRILL (CONTINUED)

5

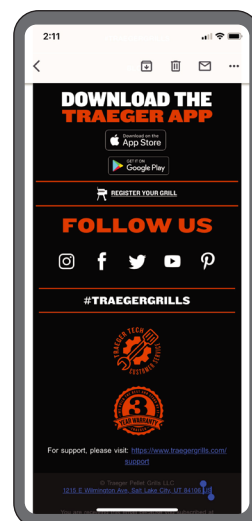
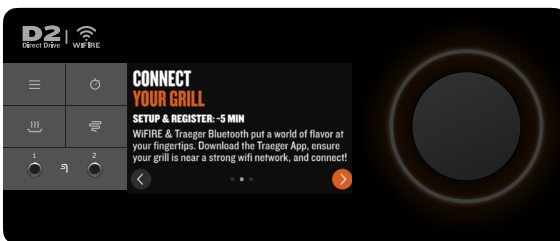
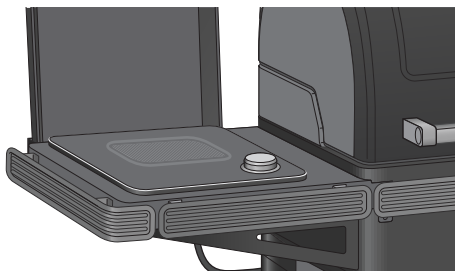


Once your grill successfully connects to your Induction Cooktop, a success screen will appear on the grill. The lights above the Bluetooth icon on your Induction Cooktop will stop pulsing and stay lit up.

**NOTE:** Once paired to the grill, your Induction Cooktop will automatically appear on the grill control screen of your Traeger app.

## COOKING WITH YOUR COOKTOP

At Traeger we keep things simple, while also providing the utmost versatility. This Induction Cooktop is controlled by a single dial on the unit. We recommend using this dial for primary use. You can also connect your Induction Cooktop to your grill. Connecting to the grill will allow you to monitor power level and alert you to any errors that may arise. Download the Traeger app to unlock even more functionality. With a Bluetooth connection established, the grill will send cooktop information to the Traeger app, and you can monitor power level no matter the distance!



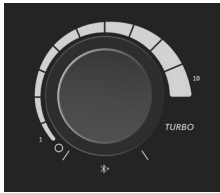
### NOTES:

- If the cooktop is plugged in and the main power switch to the grill is on, you can cook with your Induction Cooktop. The grill can be in a shutdown cycle or standby and this will not affect the Induction Cooktop.
- If the main power switch on the grill is turned off, the Induction Cooktop turns off.
- The cooktop does not have to be paired to the grill to use the Induction Cooktop.
- Do not preheat empty cookware for more than 2 minutes. Because of the speed and efficiency of the Induction Cooktop, cookware can very quickly overheat and be damaged.
- Removing cookware from the cooking surface for more than 10 seconds will cause the Induction Cooktop to automatically stop heating. Removing cookware for less than 10 seconds will not interrupt operation.
- Using a voltage other than the nameplate-rated voltage will cause damage to the Induction Cooktop. Incorrect voltage, or modification to the power cord or electrical components can damage the unit and will void the warranty. Place induction-compatible cookware containing food in the center of the Induction Cooktop.

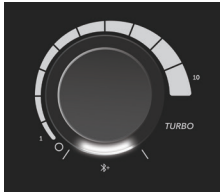


## PRECISION CONTROL

Not sure what the light ring is trying to tell you? Keep this key handy for future reference. Orange lights indicate the unit is hot/heating. Please use caution with this hot surface.



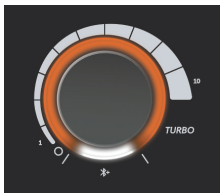
**OFF/IDLE** – If the cooktop is not plugged in or if there is no interaction for a period of time, the light ring will turn off.



**BROADCASTING (PULSING)** – If the lights above the Bluetooth icon are pulsing, the unit is broadcasting its Bluetooth signal. The grill will be able to see this signal and begin a pairing process. If this light is not pulsing, turn the unit off and on again to restart this broadcasting mode.



**PAIRED (STEADY)** – If the lights above the Bluetooth icon are steady, the unit is connected and successfully paired to the grill.



**POWER SELECT** – From a paired or unpaired state, simply turn the control dial to your desired power level. A single LED will illuminate and blink until confirmed. To confirm and begin heating at the indicated power level, press the dial down.

**TURBO** – Crank up the heat and send it full Turbo with our highest power setting! Turbo is great for searing steaks or blistering your favorite pepper side dish.

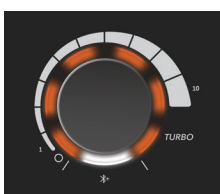
**NOTE:** Induction heats up fast. To avoid overheating, the Induction Cooktop will start to intermittently cut back power and recover.



**COOKING CONFIRMATION** – A compatible pan must be present when you confirm your power level selection. When you press the control dial, the light ring will fill to the designated power level and turn orange, indicating a hot surface. You should also hear an audible fan kick on and begin the heating process.



**PAN COMPATIBILITY CHECK** – The unit will run a compatibility test when you press the control dial and no pan is present or an incompatible pan is detected. During this process, a white light will travel up to TURBO and back to OFF (O) several times before turning off, indicating no pan or an incompatible pan. This state will also appear if you lift a pan off the surface for more than a few seconds during a cook.



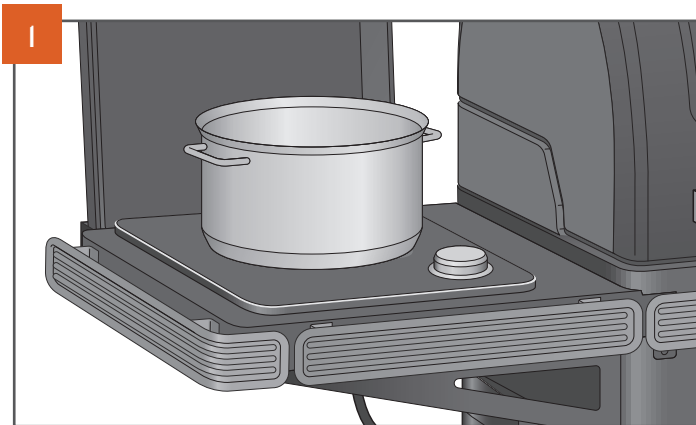
**OVERHEAT ERROR (LIGHT RING FLASHING)** – Hot summer days mixed with Turbo heat for a prolonged duration can sometimes cause an overheat error. If that's the case, the Induction Cooktop will protect the internal electronics and initiate an overheat error to cool down. Let the Induction Cooktop cool and **do not** unplug or turn the unit off.



**COOL DOWN CYCLE** – Just like the grill, the Induction Cooktop will initiate a cool down cycle when you turn the unit off. An orange light will travel around the dial counterclockwise and the fan will continue to run to cool down the cooktop. The light ring will stop spinning when this cycle is complete.

# COOKING WITH YOUR COOKTOP (CONTINUED)

## HOW TO COOK WITH YOUR TRAEGER® INDUCTION COOKTOP

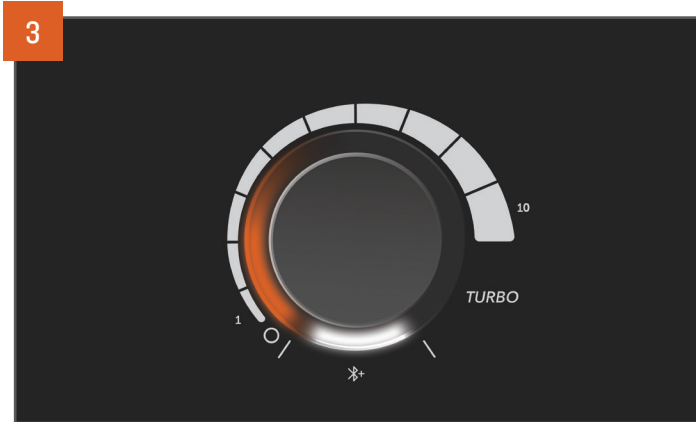


To set a power level, you will need an induction-compatible pan on the surface. The Induction Cooktop will not heat if a pan is not present. Not sure if your pan is induction-compatible? See page 9 for “Pan Compatibility Check.”

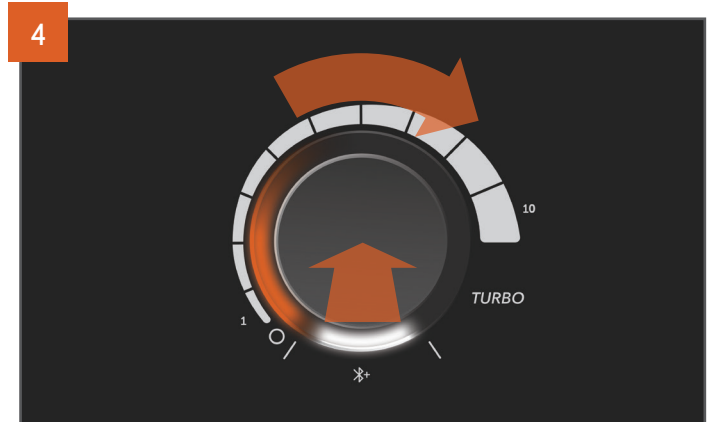


Turn the control dial to the desired power level and press down. The light ring will blink until you press the dial. For boiling and searing, set the dial to TURBO.

**NOTE:** Cooking at the TURBO setting for a prolonged duration may cause the cooktop to overheat. If this occurs, the unit will protect internal components and initiate an overheat error to cool down. Let the unit cool and do not unplug or turn it off.

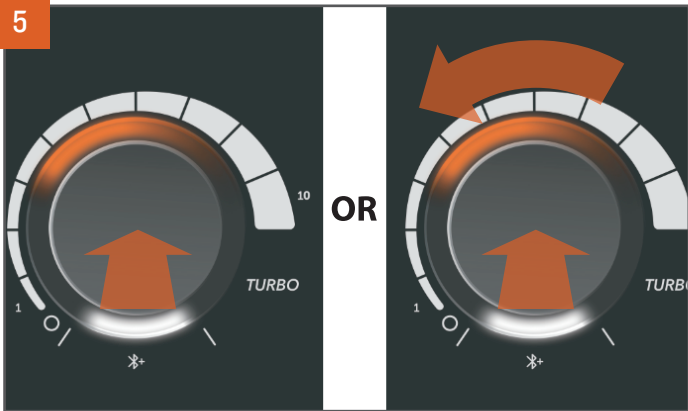


After pressing the control dial to select power level, the light ring will turn orange to indicate a hot surface. If the light ring instead turns white and travels back and forth between OFF (O) and TURBO, the cooktop has entered a Pan Compatibility Check and it is likely that the pan is not induction-compatible. See page 9 for “Pan Compatibility Check.”



To change power level, simply turn the control dial to a new power level and press the dial to confirm the selection.

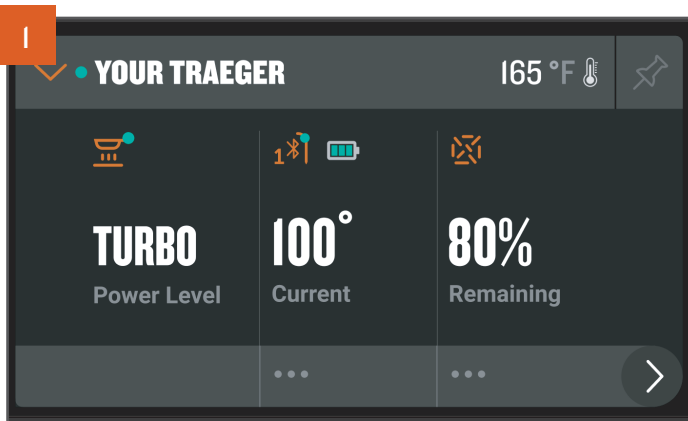
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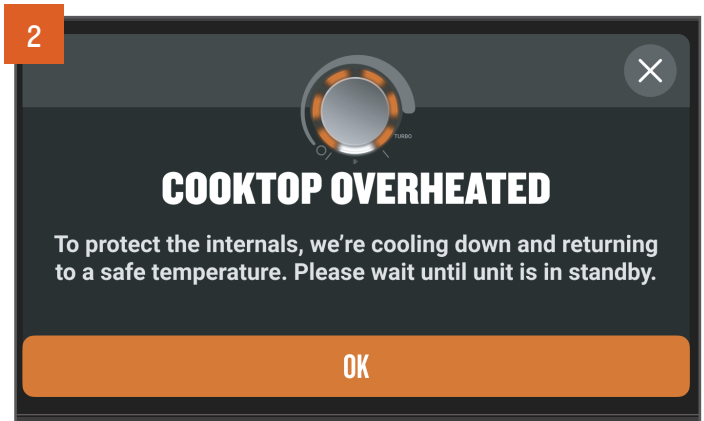
To turn off, either (1) press and hold down the control dial for three seconds, or (2) turn the dial to OFF (0) and press to select. The light ring will initiate a cool down cycle. Just like the grill, this cool down cycle is important to protect the internal components. Do not turn off power or unplug the grill before this cycle is complete. The light ring will stop spinning orange when this cycle is complete.

# COOKING WITH YOUR COOKTOP (CONTINUED)

## MONITORING YOUR COOKTOP WITH YOUR GRILL



When the cooktop is paired and connected to the grill, the grill dashboard will display the power level and status of the cooktop.

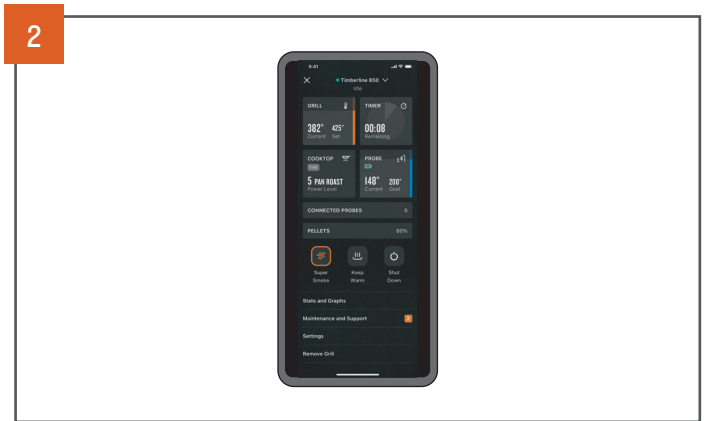


In the event of any error, the grill will provide additional information and troubleshooting advice.

## MONITORING YOUR COOKTOP WITH YOUR SMART DEVICE



Go to your App Store or Google Play Store to download the Traeger app on your smart device.



Once your cooktop is paired and connected to the grill (see page 7 for instructions on how to pair to your grill), the induction cooktop tile will appear on the grill control screen in the app.

**NOTE:** You must pair your cooktop directly to your grill in order for the induction cooktop tile to appear in the Traeger app. The cooktop does not pair directly to your smart device and the app is not involved in the cooktop pairing process.

# MAINTAINING YOUR COOKTOP

To maintain the appearance and increase the service life of your induction cooktop, clean it after each use.

1. Turn off the cooktop by pressing and holding the control dial for 3 seconds.
2. Let the unit complete the cool down cycle.
3. Unplug the cord from the grill.
4. Allow the cooktop to cool.
5. Wipe the exterior with a clean damp cloth.
6. Thoroughly wipe off any mild soap or chemical cleaners.
7. When not in use, always cover the cooktop.
8. Keep the cooktop away from water, both topside and underside.
9. Do not replace the cover on the cooktop until it has completely cooled.
10. Keep the cooktop protected from inclement weather, including extreme temperatures and moisture.



## WARNING! Electrical Shock Hazard

KEEP WATER AND OTHER LIQUIDS FROM ENTERING THE INSIDE OF THE INDUCTION COOKTOP. LIQUID INSIDE THE INDUCTION COOKTOP COULD CAUSE AN ELECTRICAL SHOCK. DO NOT SPRAY WATER OR CLEANING PRODUCTS. LIQUID COULD CONTACT THE ELECTRICAL COMPONENTS AND CAUSE A SHORT CIRCUIT OR AN ELECTRICAL SHOCK.



## CAUTION! Burn Hazard

ALLOW INDUCTION COOKTOP TO COOL BEFORE MOVING OR CLEANING. THE COOKTOP COOKING SURFACE REMAINS HOT EVEN WHEN THE COOKTOP IS TURNED OFF. CLEANING A HOT SURFACE WITH A WET SPONGE COULD RESULT IN A BURN FROM THE STEAM. SOME CLEANING PRODUCTS CAN PRODUCE NOXIOUS FUMES WHEN APPLIED TO A HOT SURFACE.



## CAUTION! Equipment Damage Hazard

DO NOT USE ABRASIVE MATERIALS, SCRATCHING CLEANSERS OR SCOURING PADS TO CLEAN THE COOKTOP. THESE CAN DAMAGE THE FINISH. RESIDUE COULD CORRODE THE SURFACE OF THE UNIT.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Induction Cooktop turned off after 10 seconds.	There is no pot/pan on the Induction Cooktop or the pot/pan is not induction-compatible cookware, so the Induction Cooktop turned off. This is normal.	Verify the pot/pan is induction-compatible. See "Pan Compatibility Tips" on page 5.
The Induction Cooktop is on, but not heating.	The cookware may be too small or may not be induction-compatible.	
The overheating state is displayed on the light ring, an overheat error is displayed on the grill controller, and the Induction Cooktop stops heating.	The overheat protection feature may have activated.	See "Overheat Error" on page 9.
The Induction Cooktop suddenly stopped working.	The Induction Cooktop cord may be loose or not plugged in.	Make sure cord is plugged in.
The Induction Cooktop LEDs above the Bluetooth icon continue to blink.	The Induction Cooktop has not been paired successfully.	Unplug and plug in again to restart the pairing process.

# SERVICE

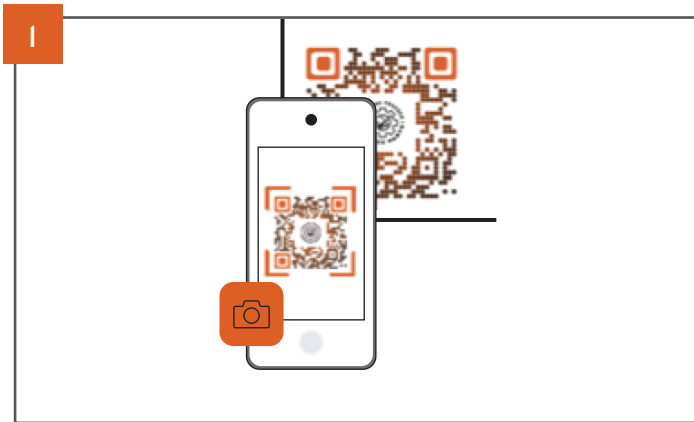


**TRAEGER'S LEGENDARY CUSTOMER SERVICE** is the best out there. If you have any questions about your Traeger product or need tips on cooking your first holiday turkey, our seasoned experts have your back. We're here for you 365 days a year, including holidays. For assistance with assembly, installation,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

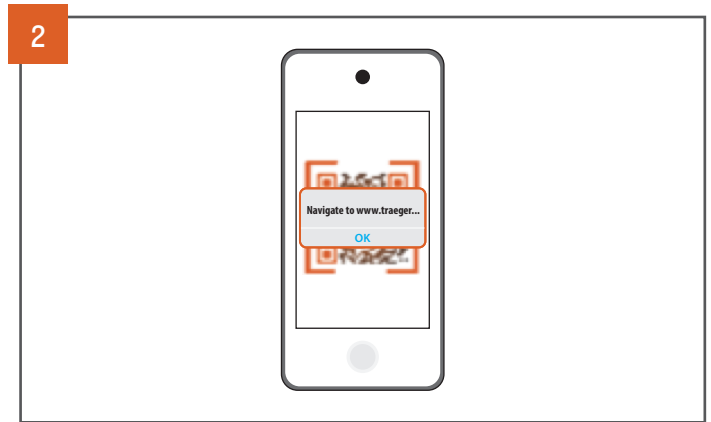
## TRAEGER'S CUSTOMER SERVICE

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

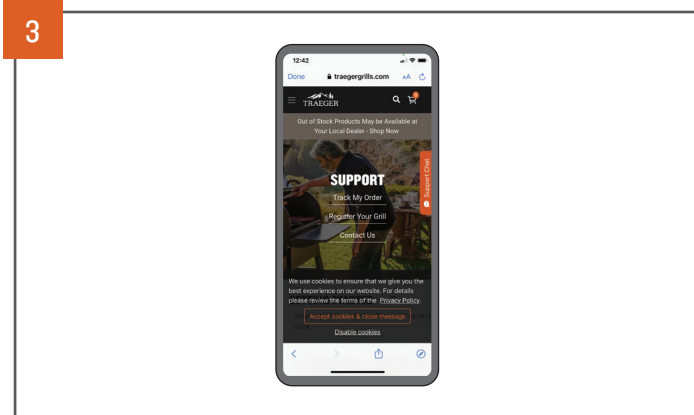
## TRAEGER'S CUSTOMER SERVICE IS JUST A SCAN AWAY



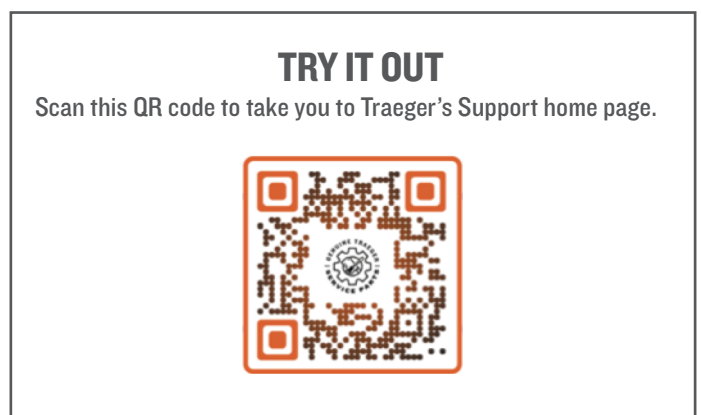
Open the camera on your phone and point it at the QR code.



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



Information related to the code will automatically load.



# TRAEGER® INDUCTION COOKTOP WARRANTY



For information about Traeger's limited warranty of this product please visit <https://www.traeger.com/support/warranty-policy> or scan this QR code.

Warranty information can also be obtained by contacting Traeger customer service at 1-800-TRAEGER or 1215 E. Wilmington Ave., Suite 200, Salt Lake City, UT 84106.





# LIVE FLAVOR FULL

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Salt Lake City, UT 84106

[traeger.com](http://traeger.com)