



**TRAEGER**  
WOOD FIRED GRILLS

# OWNER'S MANUAL



**IMPORTANT, RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.  
FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.**

Accessories Not Included  
Accessoires non inclus  
Accesorios no incluidos

**TFB42PLF**  
**TOI808**



# IMPORTANT SAFETY

## READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Please read this entire manual before installation and use of this pellet-burning appliance. 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.

Cooking with a hardwood fire brings years of enjoyment – to you and your lucky friends and family. Your new Traeger® Grill is specially designed to make cooking easier while giving you optimal performance with the most savory-flavored food.

As with all grills and cooking appliances, any time you burn a material (whether it be wood, gas, or charcoal), organic gases are formed during the cooking process. One gas that can be particularly harmful in concentrated quantities is carbon monoxide. In an outdoor, open-air environment, carbon monoxide should naturally dissipate and not harm you.

**WARNING!** Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, your pets, or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- Only use your Traeger® Grill outside on a noncombustible floor and away from combustible materials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids to start or “freshen up” a fire in this appliance. Keep all such liquids well away from this appliance when in use.

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

If you are assembling this unit for someone else, provide this manual for the owner to read and save for future reference.

### **DANGER!**

#### **For North American Consumers:**

- Plug into an appropriate 3-prong outlet.
- An electrical supply with GFCI protection is required. To protect against shock hazard, locate a grounded 3-prong receptacle in reach of the 1.8 m (6") power cord. When installing the receptacle, follow the National Electrical Code and local codes and ordinances.

### **DANGER!**

- Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in this Owner's Manual.
- Never use or store flammable liquids near the grill.
- Never use gasoline or lighter fluid to manually light your grill.

## WARNING!

### Smoke Hazard

A pellet overflow condition can occur during start-up, resulting in unusually thick, white smoke that lasts a long time. If this occurs, power down your grill with the Main Power switch and unplug. If this condition continues long enough, gases can build up from partial ignition and fully ignite, causing the lid to “burp.” If this burp occurs and your grill has not been properly maintained as described in “Maintaining Your Grill” on pages 16-17, a grease fire could result. To remedy this condition, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill and firepot (see page 17, “Cleaning the Ash from Inside and Around the Firepot”).

## WARNING!

### Burn Hazard

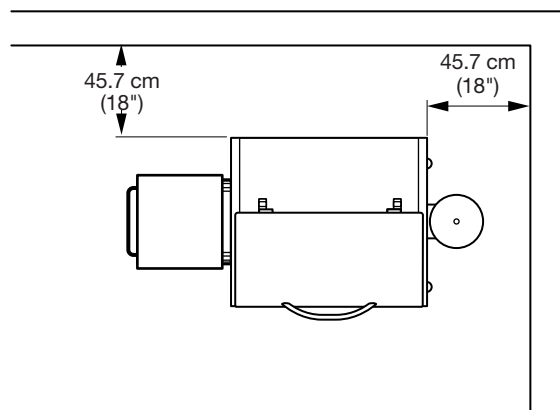
Many parts of the grill will become very hot during operation. Care must be taken to avoid burns, both during operation and afterwards, while the grill is still hot.

- **Never** leave the grill unattended when young children are present.
- **Never** move the grill when it is operating.
- Let the grill cool thoroughly before moving or attempting to transport.

## WARNING!

### Fire Hazard

- When operating this grill, maintain a **MINIMUM** distance of 45.7 cm (18 inches) from the grill to combustibles.
- When operating this grill under overhead combustibles, a **MINIMUM** of 102 cm (40 inches) is required.



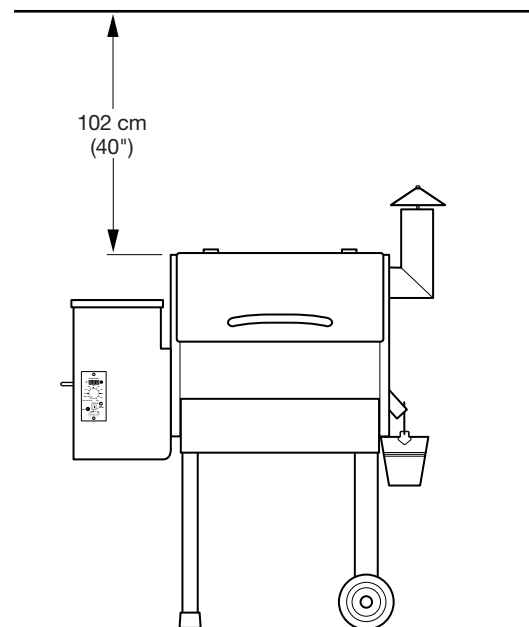
## WARNING!

### Air Contaminant Hazard

- Assemble and operate this grill **ONLY** per the instructions in the Assembly Guide and this Owner's Manual.
- This grill is intended for OUTDOOR USE ONLY.
- Never use heating fuel pellets in the grill, due to potential hazardous contaminants and additives that may be present.

## CAUTION!

- Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- Keep the grill clean. See the cleaning instructions in this Owner's Manual.
- Do not use accessories not specified for use with this grill.
- For best results and flavor, use genuine TRAEGER® BRAND HARDWOOD PELLETS.
- Even if there is ample room in the grill, be cautious of loading excessive amounts of food that can release large quantities of flammable grease, for example more than a pound of bacon, especially if the grill has not been well-maintained. If your previous cooks have produced large quantities of flammable grease, it is highly recommended that the grease be cleaned from the grill before using it again.



**SAVE THESE INSTRUCTIONS**



# LIVE FLAVOR FULL

UNLOCK THE FULL POWER OF YOUR GRILL  
WITH THE TRAEGER APP



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**Accessories Not Included**  
**Accessoires non inclus**  
**Accesorios no incluidos**

# WHY **TRAEGER**<sup>®</sup> WOOD PELLETS?

**AT TRAEGER, WE'RE BIG ON TASTE.** That's why we create our own 100% all-natural hardwood pellets, ensuring only the best quality wood is used to flavor your food and burn the most efficiently and reliably. We can't guarantee the same results from other pellet brands, so we always recommend using our pellets for the optimal experience.

## 100% ALL-NATURAL HARDWOOD

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

## WOOD-FIRED TASTE & SMOKE SCIENCE

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

## — USA — TRAEGER-OWNED MILLS & PELLET PRODUCTION PROCESS

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

	GOOD WITH ANYTHING. GREAT WITH:							
	BEEF	POULTRY	PORK	LAMB	SEAFOOD	BAKED	VEGGIES	WILD GAME
ALDER								
APPLE								
CHERRY								
HICKORY								
MAPLE								
MESQUITE								
OAK								
PECAN								
BIG GAME BLEND								
TURKEY BLEND								
TEXAS BEEF BLEND								
SIGNATURE BLEND								

# MAKE GRILL MAINTENANCE A REAL BREEZE

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

## 950 ML **TRAERER® ALL NATURAL CLEANER**

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

## 5-PACK **GREASE BUCKET LINERS**

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

## 5-PACK **DRIP TRAY LINERS**

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

## 18" X 150" **TRAERER® X OREN PINK BUTCHER PAPER**

This FDA-approved paper keeps your meat moist by sealing in the juices, but is breathable enough to allow additional smoke flavor in.

Accessories Not Included

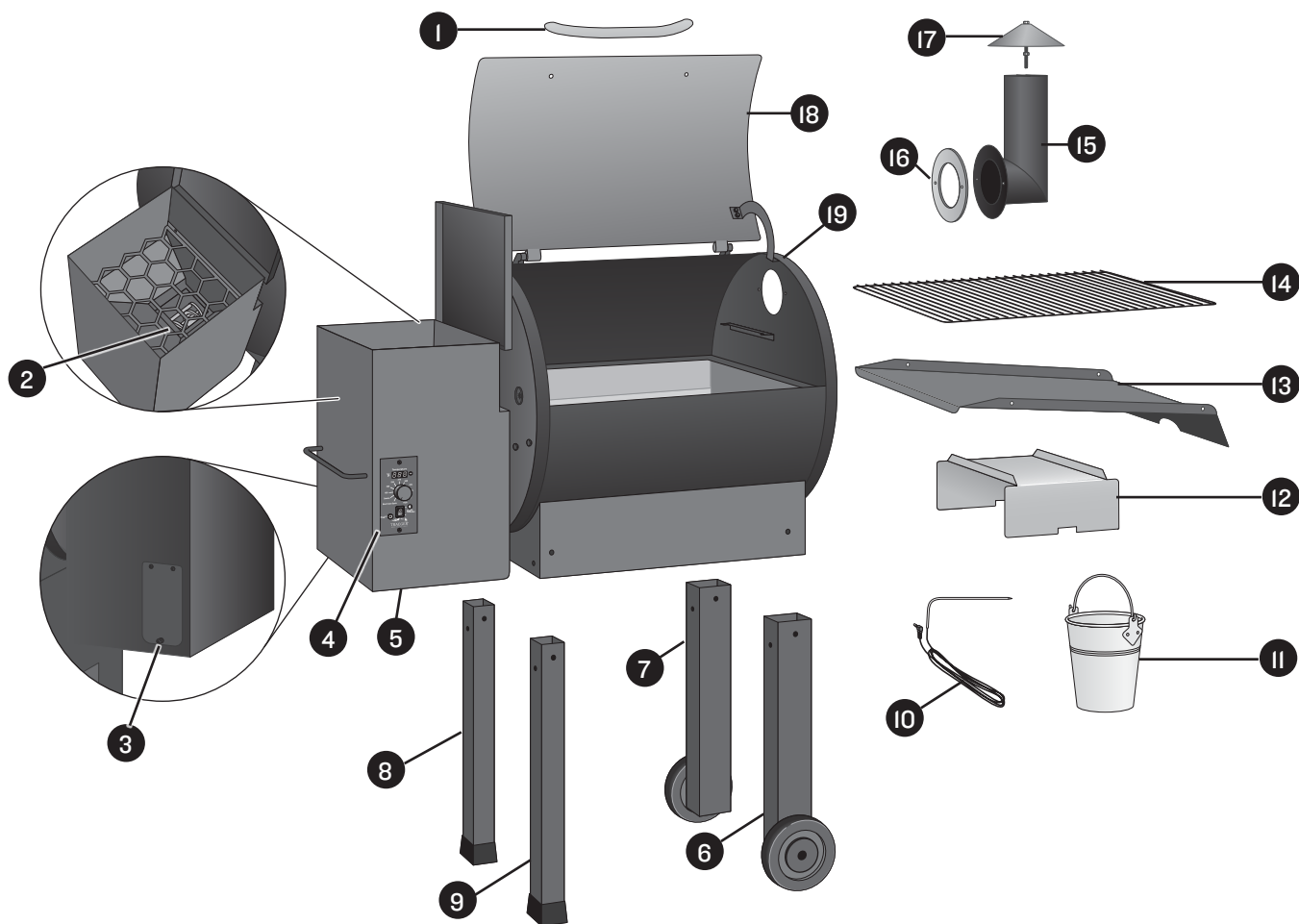
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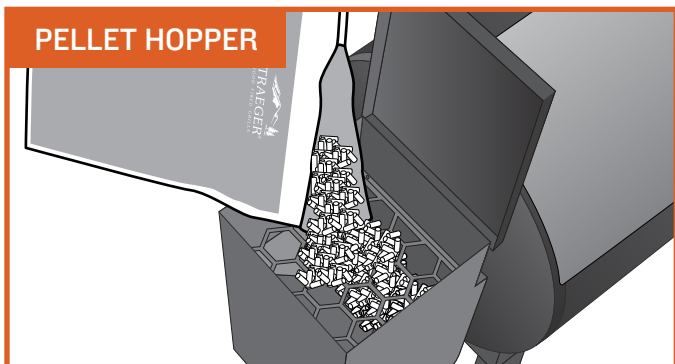
# GETTING TO KNOW YOUR GRILL

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

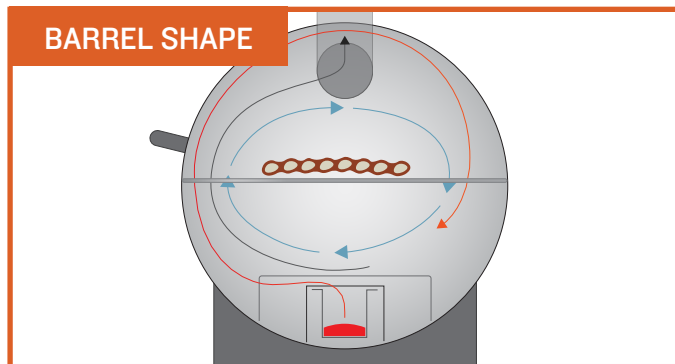
## GRILL PARTS AND FEATURES



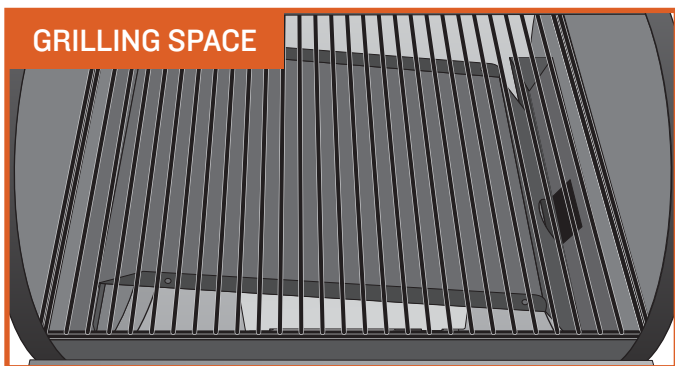
Part	Description	Part	Description
1	Grill Door Handle	11	Grease Bucket
2	Auger (Pellet Hopper Interior)	12	Heat Baffle
3	Pellet Hopper Clean-out Door (on back)	13	Grease Drip Tray
4	Grill Controls	14	Porcelain-Coated Grill Grate
5	Pellet Hopper	15	Chimney Pipe
6	Front Wheeled Leg	16	Chimney Pipe Gasket
7	Rear Wheeled Leg	17	Chimney Cap
8	Rear Fixed Leg	18	Grill Door
9	Front Fixed Leg	19	Grill Body
10	Meat Probe		



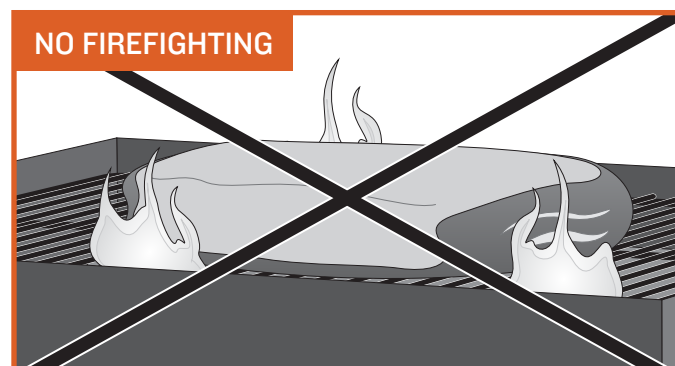
An 8.2 kg (18 lb.) capacity pellet hopper will keep you cooking for hours. Pair that with Traeger's Digital ETL Control and delicious food is just a "click" away.



Traeger's signature barrel-shaped grill body creates a vortex of convection. It circulates hot, smoky air around the cooking chamber, surrounding your food with wood-fired heat for even cooking on all sides.



With 0.27 m<sup>2</sup> (418 in.<sup>2</sup>) of grilling space, your Traeger® Grill has the real estate for party-sized orders of T-bones or racks of ribs.



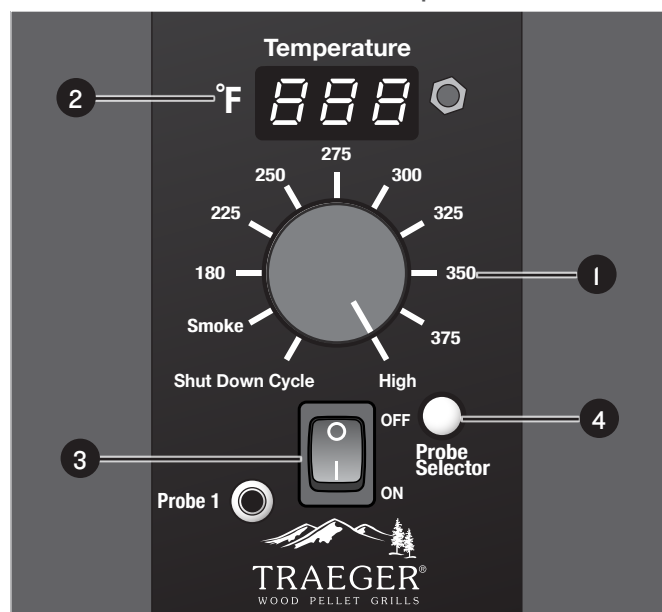
You don't have to worry about drippings flaring up and causing nasty fireballs that destroy your meal because Traeger® Wood Fired Grills cook by using indirect heat. All drippings are safely channeled outside of the cooking chamber into a bucket.



**WARNING!** Keep your grill clean. See "Operating Tips" and "Maintaining Your Grill."

## YOUR EASY-TO-USE CONTROL PANEL

Before you begin using the grill, it will be helpful to familiarize yourself with the different features of the control panel.

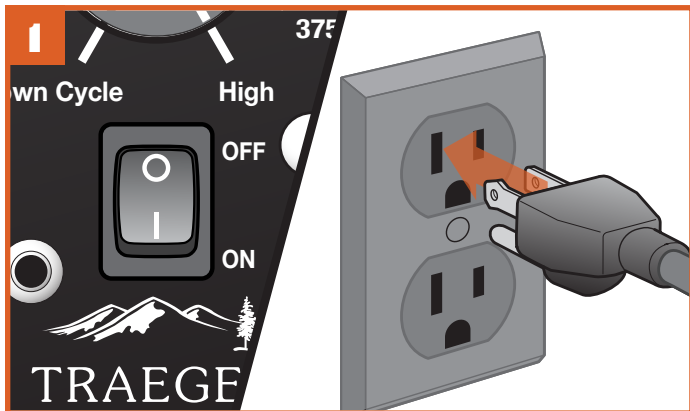


- 1 **TEMPERATURE DIAL**  
Rotate dial to set the desired temperature.
- 2 **TEMPERATURE DISPLAY**  
Shows current temperature.
- 3 **MAIN POWER SWITCH**  
Press to turn on or off power to the grill.
- 4 **PROBE SELECTOR**  
Press to display probe temperature.

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

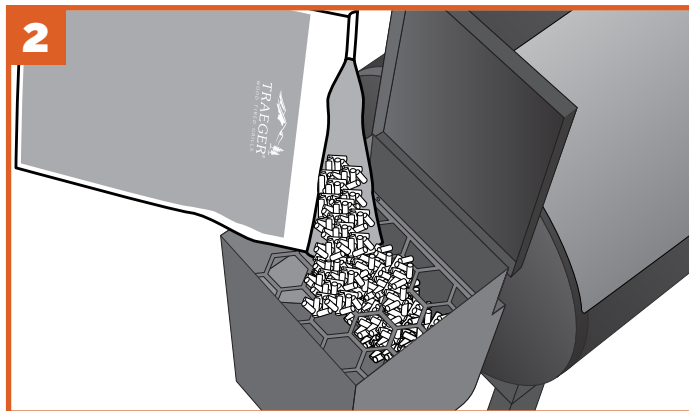
# SEASONING YOUR GRILL

**TO BE USED ON INITIAL FIRING ONLY.** In order to ensure proper operation of the grill, you must first prime the auger by allowing the auger tube to be “charged” with pellets.



PLUG APPEARANCE MAY VARY BY REGION.

With the Main Power switch in the OFF (O) position, plug the power cord into an appropriate grounded/earthed electrical outlet.



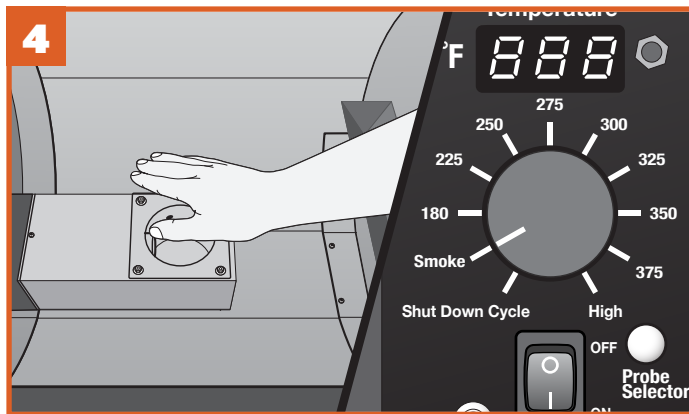
Fill the hopper with TRAEGER® BRAND HARDWOOD PELLETS.



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



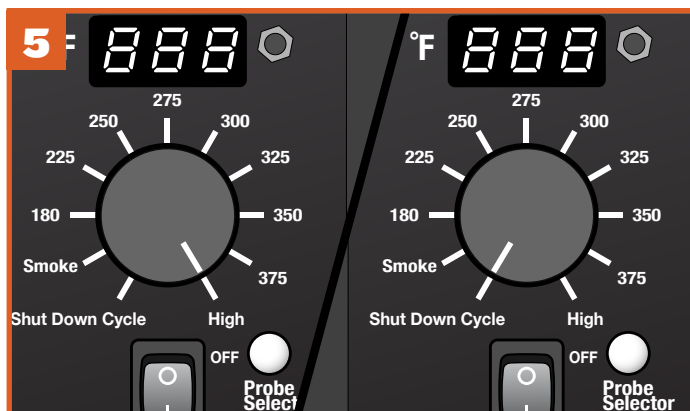
Turn grill on: Flip the Main Power switch to ON (I) and turn the temperature dial to SMOKE. Make sure the auger is turning (inside the pellet hopper).



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



**CAUTION!** Do not touch the hot rod.



Turn the temperature dial to HIGH. Once pellets begin to fall into the firepot, the auger is primed. Turn the dial to SHUT DOWN CYCLE to reset the ignition process.

**NOTE:** During the initial charging of the auger, it will take time for the pellets to move from the pellet hopper to the firepot.



With the Main Power switch in the ON (I) position, turn the temperature dial to HIGH. In about two minutes the pellets will ignite and whitish-gray smoke will come out of the grill.

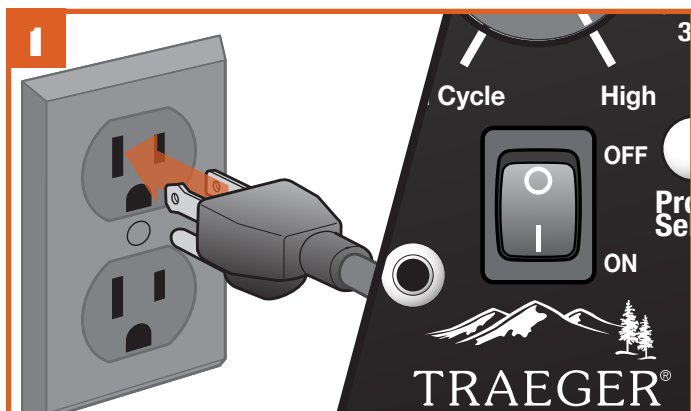


Before using your grill for the first time, it will need to be seasoned. Turn the temperature dial to HIGH and let run for 45 minutes with the door closed. After 45 minutes your grill will be seasoned. Turn the dial to SHUT DOWN CYCLE and allow the grill to run through its complete shut down cycle. Your grill is now ready to cook.

**NOTE:** Always run your grill through the full shut down cycle after each cooking task. To initiate this cycle, turn the temperature dial to SHUT DOWN CYCLE.

# USING YOUR GRILL

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

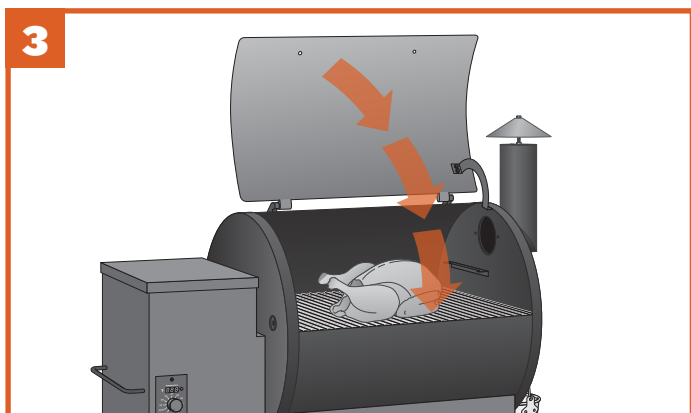


PLUG APPEARANCE MAY VARY BY REGION.

Plug power cord into an appropriate grounded/earthed electrical outlet and flip Main Power switch to ON (I).



Turn the temperature dial to your desired temperature. After two minutes pellets will begin to ignite and whitish-gray smoke will come out of the grill. For best results, allow the grill to preheat for 10 minutes with the door closed before placing food in the grill.



Place food in the grill.

## NOTES:

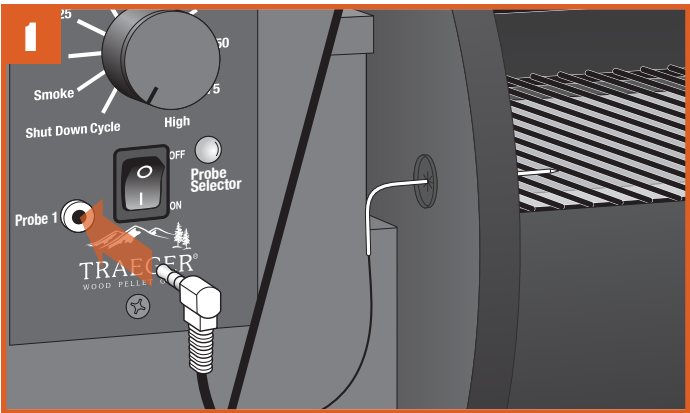
- Always run your grill through the full shut down cycle after each cooking task. Turn the temperature dial to SHUT DOWN CYCLE to initiate the shut down cycle.
- We recommend you clean the grease drip tray frequently to reduce the possibility of a grease fire. Please see "Maintaining Your Grill" on page 16 for more details.



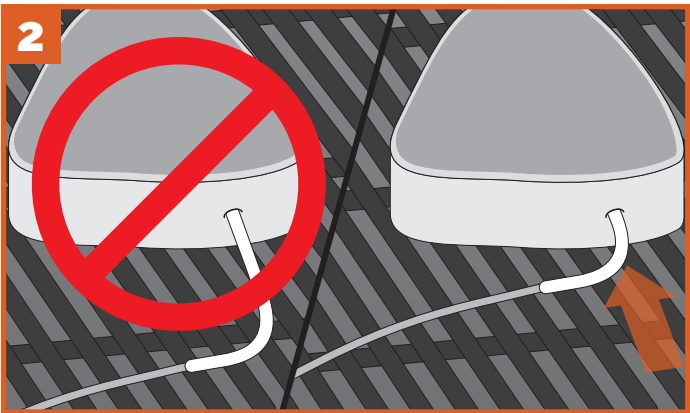
## WARNING!

- When operating this grill, maintain a **minimum** clearance of 45.7 cm (18 inches) from grill to combustibles.
- Use **ONLY TRAEGER® BRAND HARDWOOD PELLETS**, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

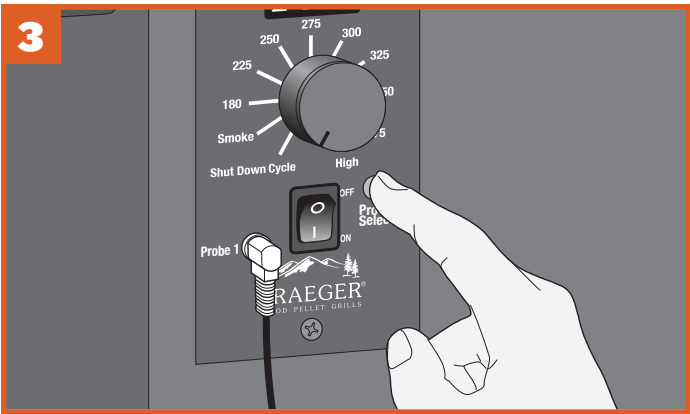
**COOKING WITH THE PROBE** Use this method when your recipe specifies an internal goal temperature for your food.



Insert the meat probe into the probe jack on the lower left corner of the controller, then thread probe through the access hole grommet on the left side of the grill body.



Insert probe tip into meat, making sure it's not in the fatty portion or touching bone, but is halfway into the thickest part of the meat.



**Reading the temperature:** Press the Probe Selector switch on the control. The probe temperature will display for 5 seconds, then revert back to the temperature of the grill.

**MEAT TEMPERATURE RECOMMENDATIONS**

RANGE	BEEF	LAMB	PORK	POULTRY
Well	76.7°C (170°F)	71.1°C (160°F)	76.7°C (170°F)	76.7°C (170°F)
Medium	71.1°C (160°F)	68.3°C (155°F)	71.1°C (160°F)	76.7°C (170°F)
Medium Rare	62.8°C (145°F)	62.8°C (145°F)		76.7°C (170°F)
Rare	57.2°C (135°F)			76.7°C (170°F)

# ADDITIONAL CONTROL FUNCTIONS

**CONTROL SHUT DOWN CYCLE** The control for this grill comes with an automatic shut down cycle. When finished cooking on your grill, set the temperature dial to the SHUT DOWN CYCLE position. This will leave the draft induction fan running for 10 minutes to burn any excess pellets in the firepot. After 10 minutes, the control will power off and the fan will stop running.



**DANGER!** The Main Power switch will shut off power to the control, and the temperature dial switch will shut off power to the grill components only. When servicing the control or any other parts, ensure that the power supply is disconnected to avoid an electrical shock hazard.

## CONTROL SAFETY FEATURES

The control comes equipped with two safety features that will help you keep the grill operating correctly.

### LOW TEMPERATURE ALARM

If the grill stays below 48.9°C (120°F) as read by the RTD temperature sensor for a period of 10 minutes, the control will go into an alarm state and the display will read “LeR.” This will turn off all power to the internal components of the grill. The display will stay in this state until you turn off the Main Power switch. If this condition was caused from running out of pellets, add pellets to the hopper and re-prime your auger.

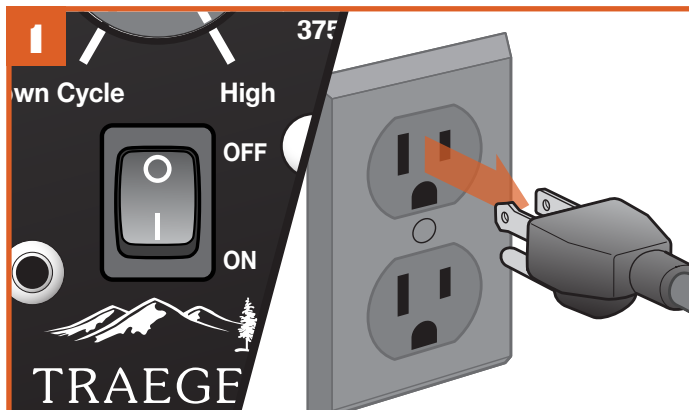
### HIGH TEMPERATURE ALARM

If the grill reaches an internal temperature reading of 287.7°C (550°F) as read by the RTD temperature sensor, the control will go into alarm state and the display will read “HeR.” This will turn off all power to the internal components of the grill. The display will stay in this state until you turn off the Main Power switch.

**Whenever either of these alarm conditions occurs, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill body and firepot (see page 17, “Cleaning the Ash from Inside and Around the Firepot”). Call Traeger Technical Support if you need help.**

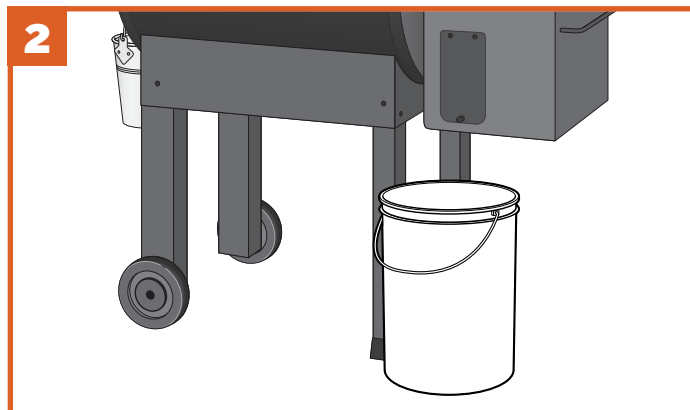
# HOPPER CLEAN-OUT

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



PLUG APPEARANCE MAY VARY BY REGION.

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



Place a container large enough to hold the discarded pellets under the pellet clean-out door.

**TIP:** A clean 19-liter (5-gallon) bucket works great!



Unscrew the clean-out door fastener and open it. Pellets will empty into the container you've placed below. You might need a spatula or spoon to push the remaining pellets out of the hopper.



Once the hopper is empty, close the door, replace the fastener, and refill the hopper with a different flavor of TRAEGER® BRAND HARDWOOD PELLETS.



**WARNING!** Carefully empty out hopper soon after grill use. Pellets may be very hot.

# MAINTAINING YOUR GRILL

## 1. CREOSOTE AND GREASE FORMATION AND 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.

The grill's exhaust system should be inspected at least twice a year to determine when a creosote and/or grease buildup has occurred.

Grease drippings will flow from the grease drip tray to the grease channel, out of the grill through the grease chute, and collect in the grease bucket. These are the components of the Traeger Grease Management System (TGMS). Grease will accumulate in all of these locations.

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

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

Even if there is ample room in the grill, be cautious of loading excessive amounts of food that can release large quantities of flammable grease – for example, more than a pound of bacon – especially if the grill has not been well-maintained. If your previous cooks have produced large quantities of flammable grease, it is highly recommended that the grease be cleaned from the grill before using it again.

## 2. CLEANING THE FLUE (SMOKESTACK):

**DANGER!** Turn the Main Power switch OFF (O) and disconnect the power cord.

**CAUTION!** Make sure that the grill is cold before cleaning the flue pipe. Remove (unscrew) the chimney cap assembly from the top of the flue pipe. Once the chimney cap assembly has been removed, it can be cleaned with warm, soapy water or with a biodegradable degreaser.

Scrape the creosote and grease accumulation from the inside of the vertical and horizontal sections of the flue pipe using a stiff, nonmetallic tool. A wooden paint stir

stick, for example, would work for this task. Once the creosote and grease residue has been loosened from the flue pipe lining, 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. Once the flue pipe has been cleaned, replace the chimney cap assembly.

## 3. CLEANING INSIDE SURFACES:

**DANGER!** Turn the Main Power switch OFF (O) and disconnect the power cord.

**CAUTION!** Accumulated grease is easier to clean off when the grill is still warm—not hot. Be careful not to burn yourself. Gloves are recommended.

Periodically clean the grease out of the V-shaped grease drain and grease drain tube. If too much grease is allowed to build up in the V-shaped grease drain or is allowed to plug the grease drain tube, a grease fire could result. We recommend cleaning these locations regularly.

Remove the grill grate and the grease drip tray. This will provide access to the V-shaped grease drain and grease drain tube opening inside the grill. Scrape the grease accumulation from inside the V-shaped grease drain and grease drain tube using a stiff, nonmetallic tool. Much of the loosened grease can be pushed down through the grease drain tube and will fall into the grease bucket. Wipe up remaining grease residue with paper towels or disposable rags. Paper towels or disposable rags can also be used to wipe some of the grease off of the interior surfaces of the grill.

## 4. CLEANING OUTSIDE SURFACES:

**DANGER!** Turn the Main Power switch OFF (O) and disconnect the power cord.

Use a disposable rag or cloth dampened with 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.

## 5. OUTSIDE STORAGE:

**CAUTION!** If the grill is stored outside during the rainy season, 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 the Traeger® Grill Cover. This custom-fit cover can be purchased at [traegergrills.com](http://traegergrills.com).

## 6. **CLEANING THE GRILL GRATE:**

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

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

**DANGER!** Turn the Main Power switch OFF (O) and disconnect the power cord.

**WARNING!** Make sure that the grill is COLD before cleaning the ash.

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

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

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

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

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

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

- a. If your vacuum cleaner is a bagless model, empty any previously accumulated debris from the collection chamber; then vacuum the ash from the inside of the firepot. Once the firepot is clean, empty the collection chamber into the metal container described below 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 the metal container described below without delay.

## 8. **DISPOSAL OF ASHES:**

**WARNING!** 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. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have cooled thoroughly.

9. If the supply cord is damaged, it must be replaced by a special cord assembly available from the manufacturer or its service agent.

# FREQUENTLY ASKED QUESTIONS

Following are frequently asked questions along with their answers:

QUESTION	ANSWER
<b>Why won't my grill ignite?</b>	Verify power at the electrical outlet. If the power cord is connected to a GFCI (ground fault circuit interrupter), check and reset if necessary. Initiate start-up. If no ignition, see next answer.
	<b>DANGER!</b> Turn the Main Power switch OFF (0) and disconnect the power cord. Remove the control and check the fuse on back. Replace the fuse if blown. Reinstall the control.
	Check the draft inducer fan and the auger drive motor for operation. If both are operating, the hot rod may need to be replaced. If one or both are not operating, contact Traeger's VIP-365 Customer Service (see page 23) for additional troubleshooting help or to place an order.
	Verify that there are pellets in the pellet hopper. If this is the initial firing or the grill has run out of pellets, allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 7 minutes).
	Initiate start-up. See "Using Your Grill" on page 12. If there are still no pellets in the firepot, proceed to next answer.
	If the auger drive motor is operating (check the small fan blade on the back of the motor), the problem is in the digital control, which may need to be replaced. Contact your Traeger dealer or Traeger's VIP-365 Customer Service (see page 23) to place an order.
<b>Why are no pellets being delivered into the firepot?</b>	If the auger drive motor <b>is not</b> operating but the draft inducer fan <b>is</b> operating, the problem is in the auger system, which will need to be checked:
	With the Main Power switch OFF (0), locate the small fan blade on the back of the auger drive motor.
	<b>CAUTION!</b> While watching the fan blade, turn the Main Power switch ON (I). If the fan blade does not turn, turn the Main Power switch OFF (0). This indicates a defective auger drive motor, and it will need to be replaced. Contact your Traeger dealer or Traeger's VIP-365 Customer Service (see page 23) to place an order.
	If the fan blade turns a bit and then stops, continue watching and turn the Main Power switch OFF (0). If the fan blade unwinds slightly, this indicates a jam in the auger system, which will need to be cleared.
	<b>DANGER!</b> Turn the Main Power switch OFF (0) and disconnect the power cord. Remove the pellets from the pellet hopper. Check for foreign objects and wet or decomposed pellets, both of which can cause a jam in the auger system. The auger will need to be removed to clear a jam in the auger system. See "How do I remove the auger if it jams?" section below.
<b>Why is the temperature of my grill fluctuating?</b>	Temperature fluctuations are normal for Traeger® Grills. Any significant fluctuation could be the result of wind, air temperature, improper use, or lack of grill maintenance.
<b>How do I remove the auger if it jams?</b>	<b>DANGER!</b> Turn the switch OFF (0) and disconnect the power cord.
	<b>CAUTION!</b> If the grill is still hot, allow it to cool thoroughly.
	Remove any covers necessary to access the auger drive motor.
	Remove the screw connecting the auger drive motor shaft to the auger shaft and the screw retaining the auger bushing into the auger tube.
	With a small pipe wrench or locking pliers on the auger shaft, turn the auger counterclockwise. It will turn hard until it breaks free; then the auger will turn freely.
	Remove the auger and clean all pellets, ash, or foreign objects from the auger, auger tube, and firepot. (See instructions for proper handling and disposal of ash on page 17.)
	Sand the outside surfaces of the auger with medium grit sandpaper. Check the inside of the auger tube and sand it if needed. Vacuum the sanding grit out of the auger tube and firepot when finished. Check that the auger rotates freely.
	Reattach the auger shaft to the auger drive motor shaft.

QUESTION	ANSWER
<p><b>Why does my grill fire go out on SMOKE setting?</b></p>	<p>There may be excess ash in the firepot which needs to be cleaned.</p> <div> <div> <p><b>WARNING!</b> If the fire in the firepot goes out while smoking and there are sufficient pellets in the pellet hopper, it is important to follow these steps. Failure to do so may cause a hazardous “overfiring” of your grill due to an excess of unburned pellets in the firepot.</p> </div> <div> <p><b>DANGER!</b> Turn the Main Power switch OFF (0) and disconnect the power cord. Allow the grill to cool thoroughly. Open the door and remove all food, the porcelain-coated grill grate, the grease drain pan, and the heat baffle.</p> <p><b>WARNING!</b> Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash in on page 17.)</p> <p>Before replacing the heat baffle, grease drain pan, and porcelain-coated grill grate, plug the power cord into the appropriate grounded electrical outlet, turn the Main Power switch ON (I), and turn the temperature dial to SMOKE. Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red). <b>CAUTION! Do not touch the hot rod.</b></p> <p>When flames start to come out of the firepot, turn the Main Power switch OFF (0). Let the grill cool down. Now you’re ready to place the heat baffle, grease drain pan, and porcelain-coated grill grate back into the grill. Turn the Main Power switch ON (I) and turn the temperature dial to your desired temperature. In about two minutes, the pellets will ignite and whitish-gray smoke will come out of the grill. Allow the grill to preheat for 10 minutes before placing food on the grill.</p> <p>If this does not fix the problem, contact Traeger Technical Support (see page 23) for assistance.</p> </div> </div>
<p><b>With the Traeger digital control, what dial setting is recommended for starting the grill?</b></p>	<p>The auto-start procedure is the same for all grill controls. With the door open, turn the Main Power switch ON (I) and turn the temperature dial to SMOKE. In about two minutes, the pellets will ignite and whitish-gray smoke will come out of the grill. After the pellets have ignited, close the door and turn the temperature dial to any cooking setting desired.</p>
<p><b>How do I protect my paint finish?</b></p>	<p>Use a protective cover on the grill to protect your paint finish. A Traeger® Grill Cover is highly recommended. Covers are available from your Traeger dealer, or log on to our website, <a href="http://traegergrills.com">traegergrills.com</a>.</p> <p>Every 90 days, use a high-quality car wax on the outside surfaces of the grill. <b>ONLY APPLY WAX TO A COLD GRILL.</b></p>
<p><b>Where can I get a new part for my grill?</b></p>	<p>Check with your Traeger dealer. They may have the part in stock or can order the part for you.</p> <p>Contact Traeger’s VIP-365 Customer Service (see page 23) to place an order.</p> <p>In either case, please provide your name, phone number, address, model, and serial number of the grill (located on the label inside the hopper lid), along with the part identification number from the component diagram or parts list.</p>

# OPERATING TIPS

1. You can change the temperature dial at any time during grilling to increase or decrease cooking temperature.
2. **WARNING!** Your Traeger® Grill should never be moved while it is hot. 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 cause a jam in the auger.
3. Your Traeger® Grill is designed to operate with the door closed. Cooking with the door open greatly lengthens your cooking time.
4. **CAUTION!** 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 with the “Hopper Clean-out” instructions on page I5.
5. **CAUTION!** Make sure the heat baffle is properly seated on its locating brackets. If not seated properly, direct heat and flame could come up out of the firepot and cause a grease fire in the grill.
6. Always take into account the type of food you are cooking.
  - Thin foods need high heat and shorter cook times, while thicker foods need low heat and longer cook times.
  - Vegetables take longer to cook than meats at the same cooking temperatures.
  - Always check that the internal temperature of the meat that you are cooking reaches safe temperatures to eat.
7. **Digital Thermostat Control Functions:**

After selecting your cooking temperature (with the exception of SMOKE), the auger will operate continuously until the selected temperature is reached. From that point forward, the digital control will cycle the auger off and on to maintain the selected temperature until the temperature dial is changed. When operating in SMOKE mode, the auger will cycle **on** for 15 seconds and **off** for 65 seconds. There is no temperature control with the SMOKE setting. This timed cycle setting for SMOKE is a factory preset recommended by Traeger Pellet Grills to develop a “smoking” temperature of 65.5°–82.2°C (150°–180°F).
8. **WARNING!** If the fire in the firepot goes out while smoking and there are sufficient pellets still in the pellet hopper, it is important to follow these steps. Failure to do so may cause a hazardous “overfiring” of your grill due to an excess of unburned pellets in the firepot.
- **DANGER!** Turn the Main Power switch at the back of the grill to OFF (O) and disconnect the power cord. Allow the grill to cool thoroughly. Open the door and remove all food, grill grate, grease drip tray, and heat baffle.
- **WARNING! Smoke Hazard**

A pellet overflow condition can occur during start-up, resulting in unusually thick, white smoke that lasts a long time. If this occurs, power down your grill with the Main Power switch and unplug. If this condition continues long enough, gases can build up from partial ignition and fully ignite, causing the lid to “burp.” If this burp occurs and your grill has not been properly maintained as described in “Maintaining Your Grill” on pages I6–I7, a grease fire could result. To remedy this condition, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill and firepot (see page I7, “Cleaning the Ash from Inside and Around the Firepot”).
- **WARNING!** Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page I7.)
- Before replacing the heat baffle, grease drip tray, and the grill grate, plug the power cord into an appropriate grounded/earthed electrical outlet and turn the Main Power switch ON (I). Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red). **CAUTION!** Do not touch the hot rod.
- When flames start to come out of the firepot, turn the Main Power switch OFF (O). Let the grill cool down. Now you’re ready to place the heat baffle, grease drip tray, grill grate, and food back into the grill. With the door open, turn the Main Power switch ON (I) and turn the temperature dial to SMOKE. In about two minutes, the pellets will ignite and whitish-gray smoke will come out of the grill. After the pellets have ignited, close the door and turn the temperature dial to any cooking setting desired.
9. **CARBON MONOXIDE:**

**WARNING!** Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, your pets, or others.

Know the symptoms of carbon monoxide poisoning: headaches, 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.

#### **10. GREASE MANAGEMENT:**

**CAUTION!** Grease fires are caused by not properly maintaining the grill and failing to clean the Traeger Grease Management System (TGMS) on a consistent basis (see “Maintaining Your Grill”). In the unlikely event of a grease fire while cooking, turn the grill OFF (0) and keep the door closed until the fire is completely out. Never keep the door open during a grease fire. If the fire does not go out, lightly sprinkle baking soda on the fire.

**CAUTION! Be careful not to burn yourself.** If this does not work, carefully remove the food from the grill and keep the door closed until the fire is completely out. Again, be careful not to burn yourself. When the grill is completely cool, remove all internal components. Clean any grease accumulation from the TGMS. Replace the grease drip tray and grill grate, restart the grill, and resume cooking.

# NOTES

# SERVICE AND WARRANTY



**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 Thanksgiving turkey, our seasoned experts have your back. We're here for you 365 days a year, including holidays.

For assistance with assembly or installation, parts, or customer service (English only, please), you can phone, e-mail, or write us at:

## TRAEGER'S CUSTOMER SERVICE

Phone: 1-800-TRAEGER  
6:00 a.m. – 8:00 p.m. MT  
E-mail: [service@traegergrills.com](mailto:service@traegergrills.com)

## TRAEGER PELLET GRILLS LLC

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



## 3-YEAR LIMITED WARRANTY

Traeger Pellet Grills LLC warrants this barbecue grill against defects in material and workmanship under normal use and maintenance for a period of three (3) years from the date of original purchase.

Traeger Pellet Grills LLC will provide a replacement part for any part found to be defective. Original part(s) approved for return by Traeger's Parts Department must be returned prepaid.

This warranty does not include labor charges connected with the determination or replacement of defective parts, or freight charges to ship these parts.

Traeger Pellet Grills LLC shall not be liable under this or any implied warranty for incidental or consequential damages. This warranty gives the retail customer specific legal rights and the customer may have other rights which vary from state to state.

This warranty shall be void if the unit is not assembled or operated in accordance with the operation instructions provided with this unit; the unit is resold or traded to another owner; components, accessories, or fuels not compatible with the unit have been used; the unit has been used in a commercial or food service application; or the user has abused or otherwise failed to maintain the unit.

To process a warranty claim, Traeger Pellet Grills LLC may require proof of your date of purchase. You should retain your sales slip or invoice along with this certificate with your valuable documents.





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