MONTAGE-HANDLEIDING

WOODRIDGE

Scan voor stapsgewijze geanimeerde instructies

BELANGRIJKE MEDEDELING / IMPORTANT NOTICE

Deze vertaling wordt uitsluitend als courtesy-service verstrekt. De originele Engelse montagehandleiding bij het product is het juridisch bindende document. Bij eventuele afwijkingen prevaleert de Engelse versie.

This translation is provided as a courtesy service only. The original English assembly guide included with the product is the legally binding document. In case of any discrepancy, the English version shall prevail.

JURIDISCHE MEDEDELING EN VERTALING

Dit document is een Nederlandse vertaling van de montagehandleiding, verstrekt door Traeger Pellet Grills Europe ApS uitsluitend als courtesy-service.

De originele Engelse handleiding die fysiek bij het product is geleverd, is het enige juridisch bindende document. Bij eventuele afwijking, dubbelzinnigheid of conflict tussen deze vertaling en het originele document prevaleert altijd de Engelse versie.

BELANGRIJK: De stapsgewijze montage-diagrammen, hardware-illustraties en montagebeelden in de originele Engelse handleiding zijn vereist om uw grill correct te monteren. Deze vertaling bevat alleen de vertaalde tekst; voor de visuele montagestappen verwijzen we naar de originele Engelse handleiding of scan de QR-code op de fysieke handleiding voor geanimeerde instructies.

Voor technische ondersteuning, garantie of klantenservice raadpleegt u de contactgegevens aan het einde van dit document of bezoekt u support.traeger.com.

ENGLISH NOTICE

This document is a Dutch translation of the assembly guide provided by Traeger Pellet Grills Europe ApS solely as a courtesy service. The original English assembly guide is the only legally binding document. The step-by-step diagrams in the original English document are required to correctly assemble the grill.

VOORDAT U BEGINT

LEES DEZE MONTAGEHANDLEIDING EN UW GEBRUIKERSHANDLEIDING VOORDAT U UW TRAEGER-GRILL INSTALLEERT EN GEBRUIKT. Het niet opvolgen van de instructies kan leiden tot materiële schade, lichamelijk letsel of zelfs de dood.

INSTALLATIERUIMTE

Houd bij gebruik van uw grill een MINIMALE afstand van 50,8 cm (20 inch) aan tussen de grill en nabijgelegen brandbare materialen, waaronder houten leuningen, gevelbeplating, raamkozijnen, meubels, bomen en afvalbakken.

Installeer of gebruik deze grill niet op brandbare vloeren of oppervlakken, binnenshuis of onder een brandbaar plafond of overstek.

Lees de Gebruikershandleiding voor aanvullende instructies en waarschuwingen.

3,7 × 3,7 m (12 ft × 12 ft) MONTAGEZONE

PRO-TIP: Wij raden aan om de grill met twee personen te monteren.

PRO-TIP: Bouw op de bodem van de verzenddoos om krassen te voorkomen.

WAARSCHUWING — Brandgevaar

Het niet handhaven van de vereiste afstanden (luchtruimten) tussen brandbare materialen en de grill is een belangrijke oorzaak van brand. Het is van het grootste belang dat het product uitsluitend wordt geïnstalleerd volgens deze instructies en de Gebruikershandleiding.

WAARSCHUWING — Risico op elektrische schokken

Er is gevaarlijke spanning aanwezig. Een aardlekschakelaar (GFCI) moet worden aangebracht op het circuit of de stopcontacten die voor deze Traeger-grill worden gebruikt. Trek de stekker uit voordat u montagewerk uitvoert waarbij elektrische componenten betrokken zijn.

UITPAKKEN EN GROEPEREN

Zodra alle componenten zijn uitgepakt, schikt u de onderdelen op de bodem van de verzenddoos. Groepeer de dozen op identificatiesymbool:

- VAKKEN EN POTEN — Compartments & Legs
- WIELEN EN POOTKAPPEN — Wheels & Hooves
- BEDIENING EN PLANKEN — Controls & Shelving
- DEKSEL EN INTERNE GRILL-ONDERDELEN — Lid & Grill Internals

HARDWARE — OVERZICHT

Het hardwarepakket bevat schroeven, bouten, moeren, splitpennen, montageplaten en siliconenbumpers. Elke hardware-positie is gelabeld met een letter (A, B, C, …) en weergegeven op ware grootte (1:1) in de originele Engelse handleiding, zodat u de hardware fysiek met het diagram kunt vergelijken. Gebruik de originele Engelse handleiding om de hardware-onderdelen te identificeren.

Bouten en schroeven	Bolts and screws — meestal gemarkeerd A, B, C met afmetingen als 1/4-20 × 3/4 in., 5/16-18 ×, enz.
Moeren en sluitringen	Nuts and washers — vlakke sluitringen, veerringen.
Splitpennen en bevestigers	Cotter pins, round cotter pin, clevis pin — voor wielassen en scharnieren.
Montageplaten	Mounting plates — voor controller en vijzelhuis.
Siliconenbumpers	Silicone bumpers — op het deksel en andere contactvlakken.

MONTAGEPROCEDURE — OVERZICHT

Volg de stapsgewijze diagrammen in de originele Engelse handleiding. Hieronder een kort overzicht van de volgorde:

Stap 1 — Onderstel en poten monteren: Bevestig de poten aan de onderste vakeenheid, monteer de kruisstangen en draai de bouten aan.

Stap 2 — Wielen en pootkappen monteren: Plaats de wielen aan één kant en de pootkappen aan de andere kant. Gebruik splitpennen.

Stap 3 — Vijzelhuis installeren: Aan de achterkant van het grillkorpus. Draai alle schroeven correct aan.

Stap 4 — Controller en aansluitingen monteren: Sluit alle kabels aan (temperatuursensor, controller-stekker, ventilator).

Stap 5 — Interne onderdelen: Plaats het vonkenscherm, de vetafvoer, het hitteschild en de druipplaat.

Stap 6 — Grillroosters: Plaats het onderste en bovenste grillrooster.

Stap 7 — Planken en accessoires: Monteer eventuele P.A.L. POP-AND-LOCK-rails en het zijtafeltje.

Stap 8 — Eindcontrole: Controleer of alle schroeven zijn aangedraaid, of het deksel correct opent/sluit en of de vetafvoer correct is geplaatst.

NA DE MONTAGE

Wanneer de grill is gemonteerd, volgt u de stappen in de Gebruikershandleiding voor de Wi-Fi-verbinding en het inbranden van de grill voordat u eten bereidt.

- Raadpleeg de Gebruikershandleiding voor volledige bedienings- en veiligheidsinstructies.
- Gebruik uitsluitend Traeger-houtpellets.
- Verbind de grill met de Traeger-app via WiFIRE en download de nieuwste firmware-updates.
- Voer de verplichte inbrandcyclus uit voordat u voor het eerst kookt.

VERWIJZING NAAR HET ENGELSE ORIGINEEL

De originele Engelse handleiding bevat de visuele elementen die nodig zijn om de grill correct te monteren: hardware-diagrammen op ware grootte (1:1), stapsgewijze tekeningen, identificatiesymbolen voor verzenddozen en geanimeerde video-instructies via QR-code. Wij kunnen deze visuele elementen niet reproduceren in deze vertaling.

Scan de QR-code op de fysieke handleiding of bezoek traeger.com/support om de geanimeerde montagestappen te bekijken.

SERVICE

DE LEGENDARISCHE KLANTENSERVICE VAN TRAEGER is de beste die er is. Heeft u vragen over de montage, dan kunt u ons bereiken via:

Telefoon (internationaal):	traeger.com/support/international-contact-info
Website:	support.traeger.com
Adres:	Traeger Pellet Grills Europe ApS — Kattegatvej 40, 2150 Kopenhagen, Denemarken

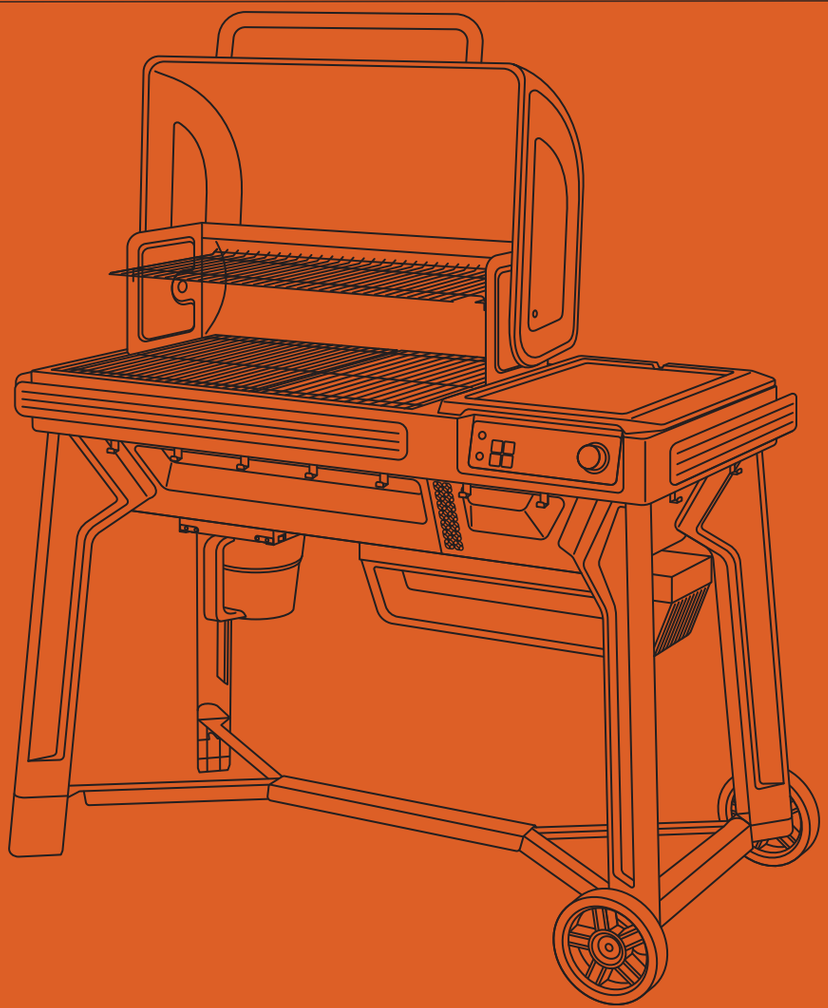
Voor klanten buiten de EU: neem contact op met de lokale distributeur in uw land voor hulp bij de montage.

TRAEGER
WOOD FIRED GRILLS

ASSEMBLY GUIDE

WOODRIDGE WOOD PELLET GRILL

SCAN FOR STEP BY STEP ANIMATED INSTRUCTIONS



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.

IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

TI8983

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TRAEGER PELLET GRILLS LLC
533 South 400 West
Salt Lake City, UT 84101

TRAEGER.COM

BEFORE YOU BUILD

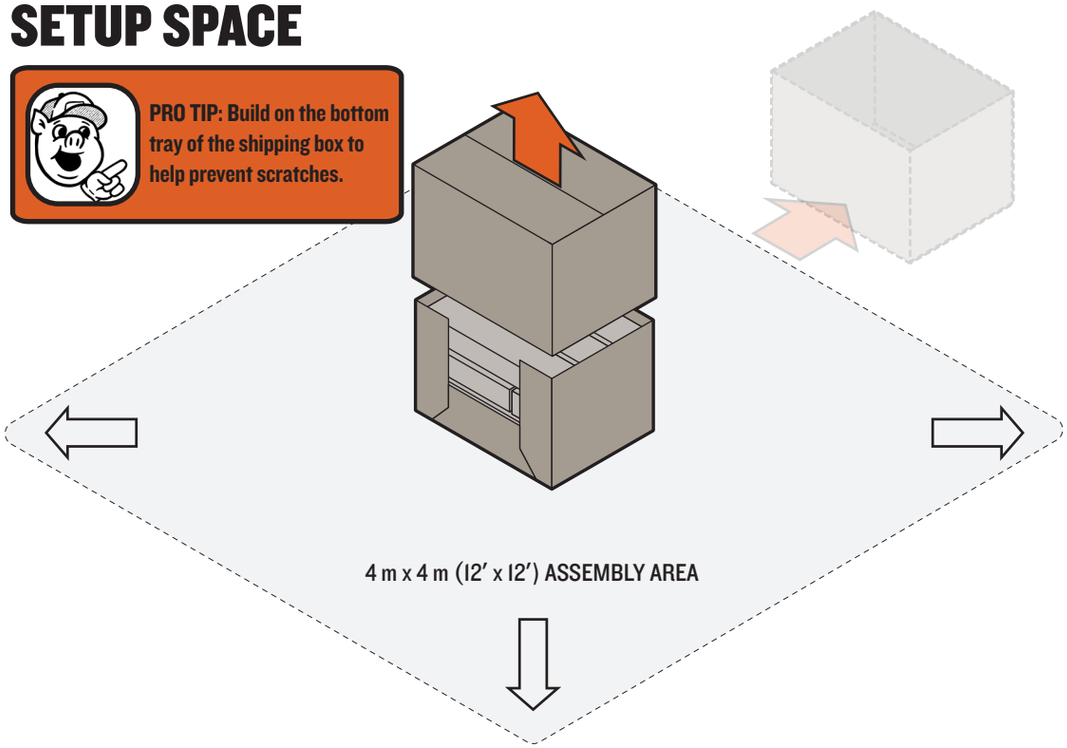
PLEASE READ THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL BEFORE INSTALLATION AND USE OF YOUR TRAEGER GRILL. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

When using your grill, maintain a MINIMUM distance of 50.8 cm (20 inches) from the grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, trash receptacles, etc. Do not install or operate this grill on combustible floors or surfaces, indoors, or under a combustible ceiling or overhang. Read the Owner's Manual for additional instructions and warnings.

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

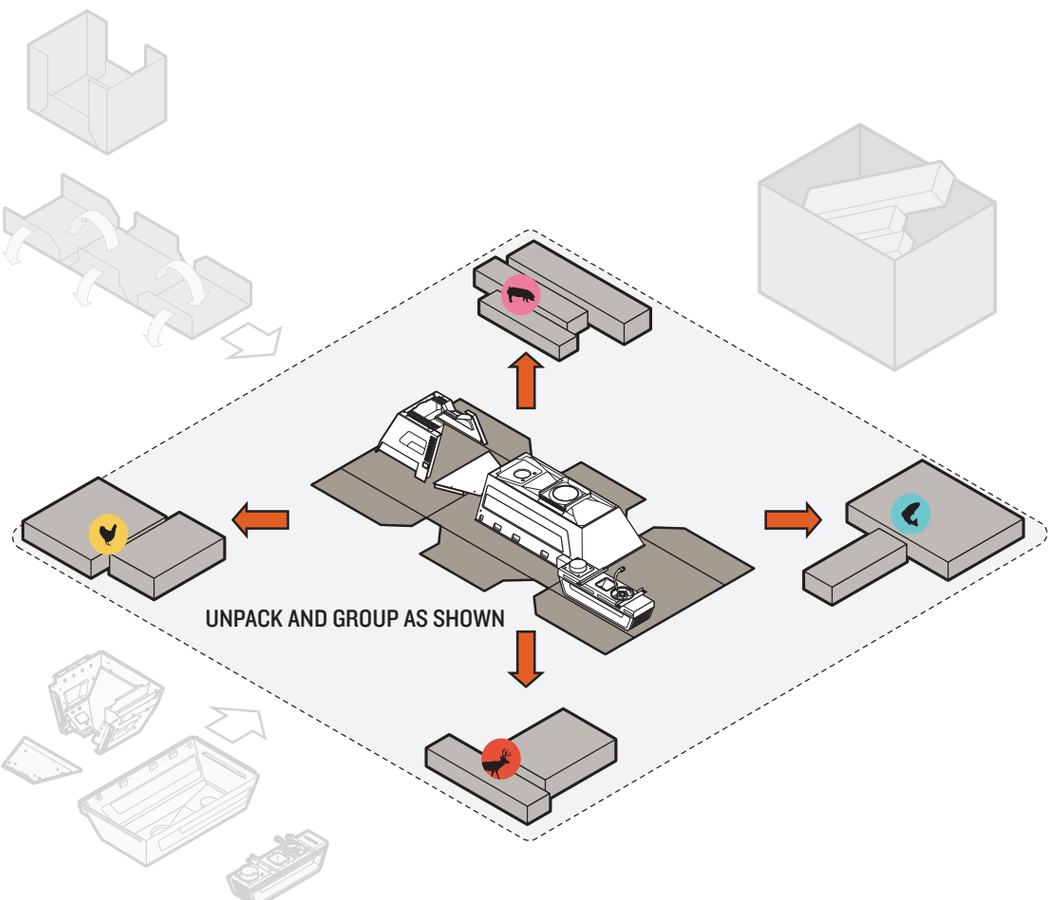
SETUP SPACE

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



SETUP

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



GROUP BOXES BY THEIR IDENTIFYING SYMBOLS, SHOWN BELOW:

- COMPARTMENTS & LEGS
- WHEELS & HOOVES
- CONTROLS & SHELVING
- LID & GRILL INTERNALS

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HARDWARE (TOTAL QUANTITIES)

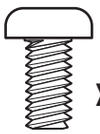
1:1 SCALE

A

x32 **x2 extra**

1/4
20
0.75 in.

B



x61 **x4 extra**

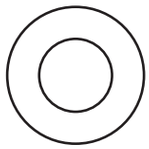
1/4
20
0.5 in.

C

x4

MOUNTING PLATE

D



x2

0.375
WASHER

E

x2 **x1 extra**

ROUND COTTER PIN

F

x2

0.375
CLEVIS PIN

G

x2 **x1 extra**

120°
COTTER PIN

H

x2 extra

SILICONE BUMPER

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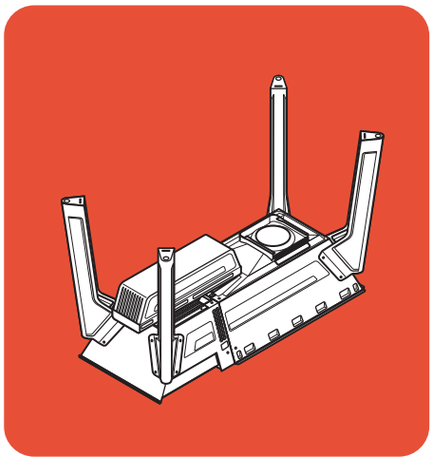
CHAPTERS

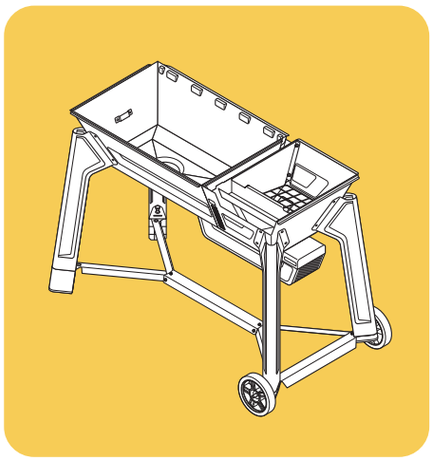
CHAPTER 1 – PAGE 5

COMPARTMENTS & LEGS



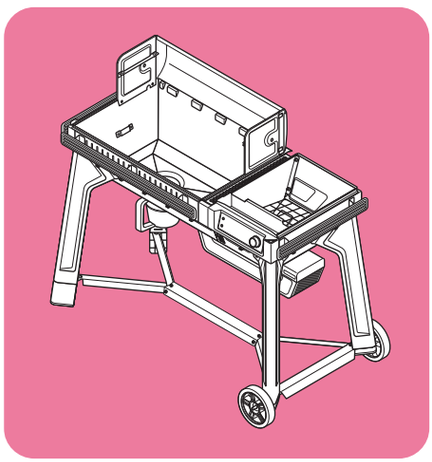
CHAPTER 2 – PAGE 13

WHEELS & HOOVES



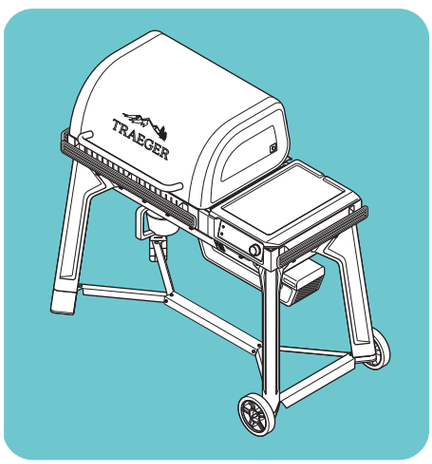
CHAPTER 3 – PAGE 19

CONTROLS & SHELVING



CHAPTER 4 – PAGE 31

LID & GRILL INTERNALS



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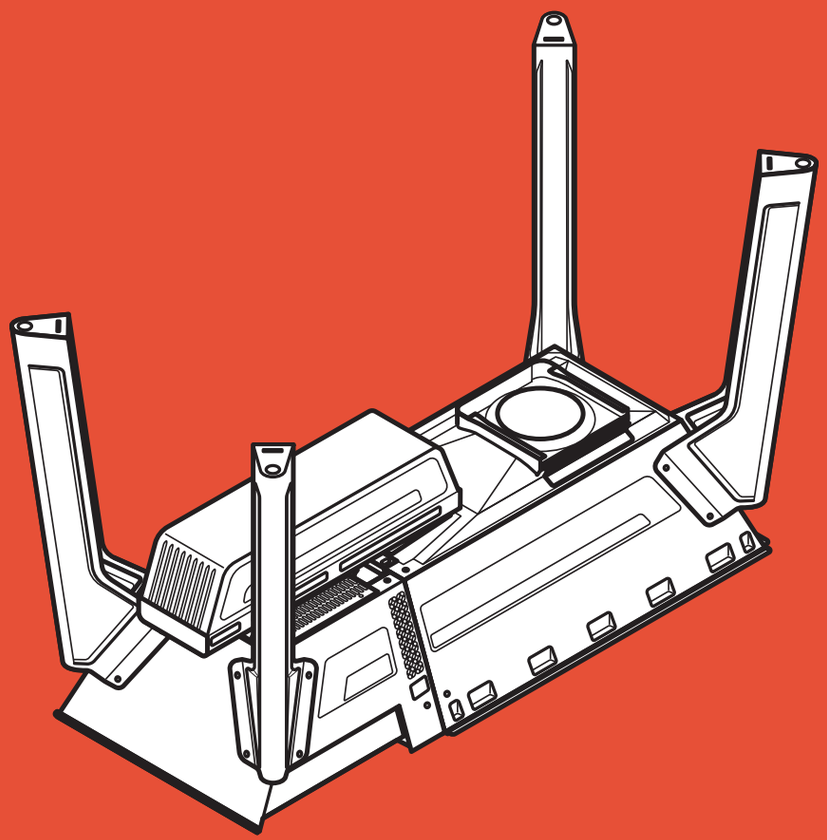
CHAPTER 1



COMPARTMENTS & LEGS

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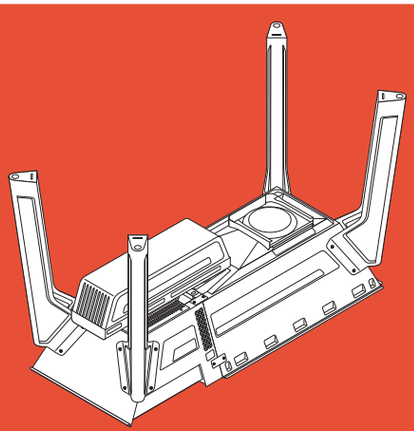
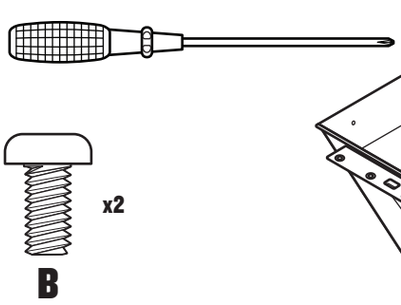
CHAPTER 1

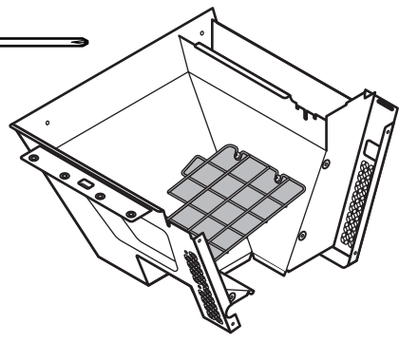


1 INSTALL SAFETY GRATE



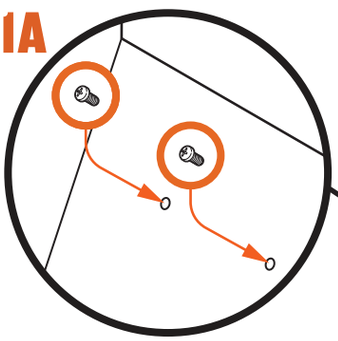
x2

B

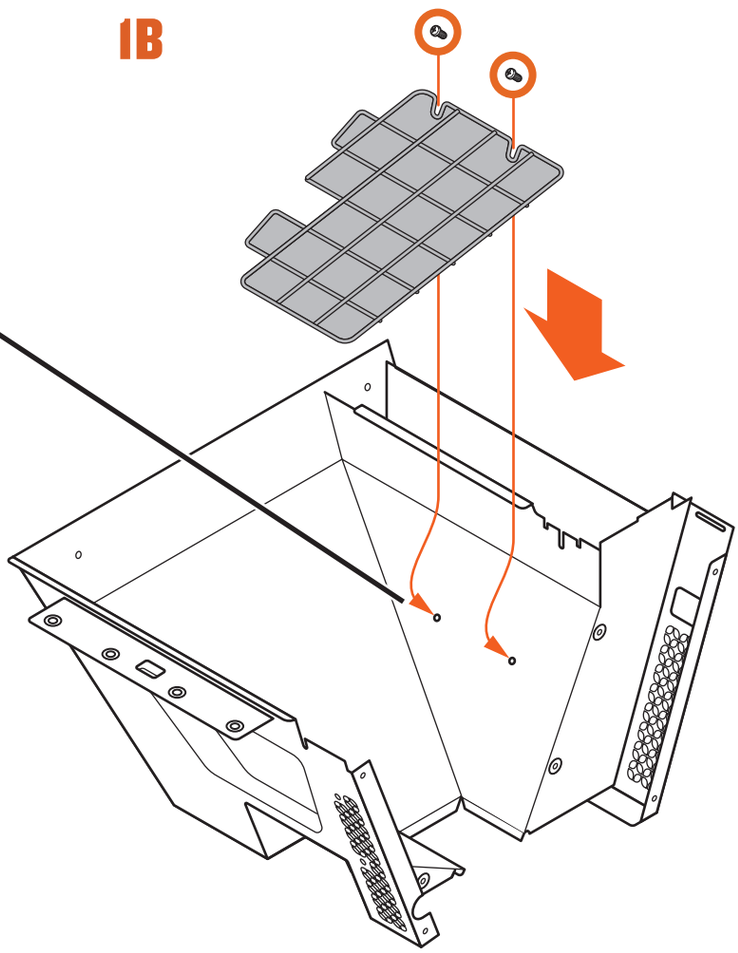


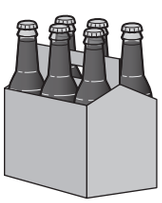
PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver.

1A



1B





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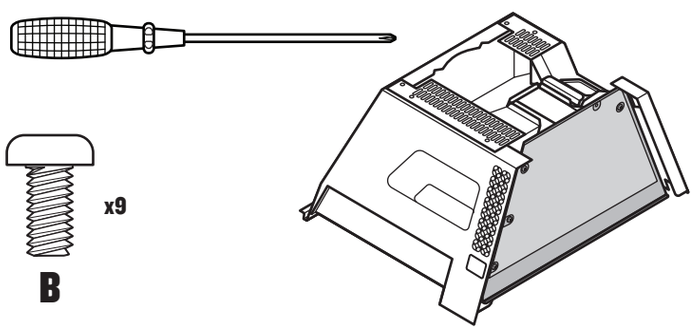
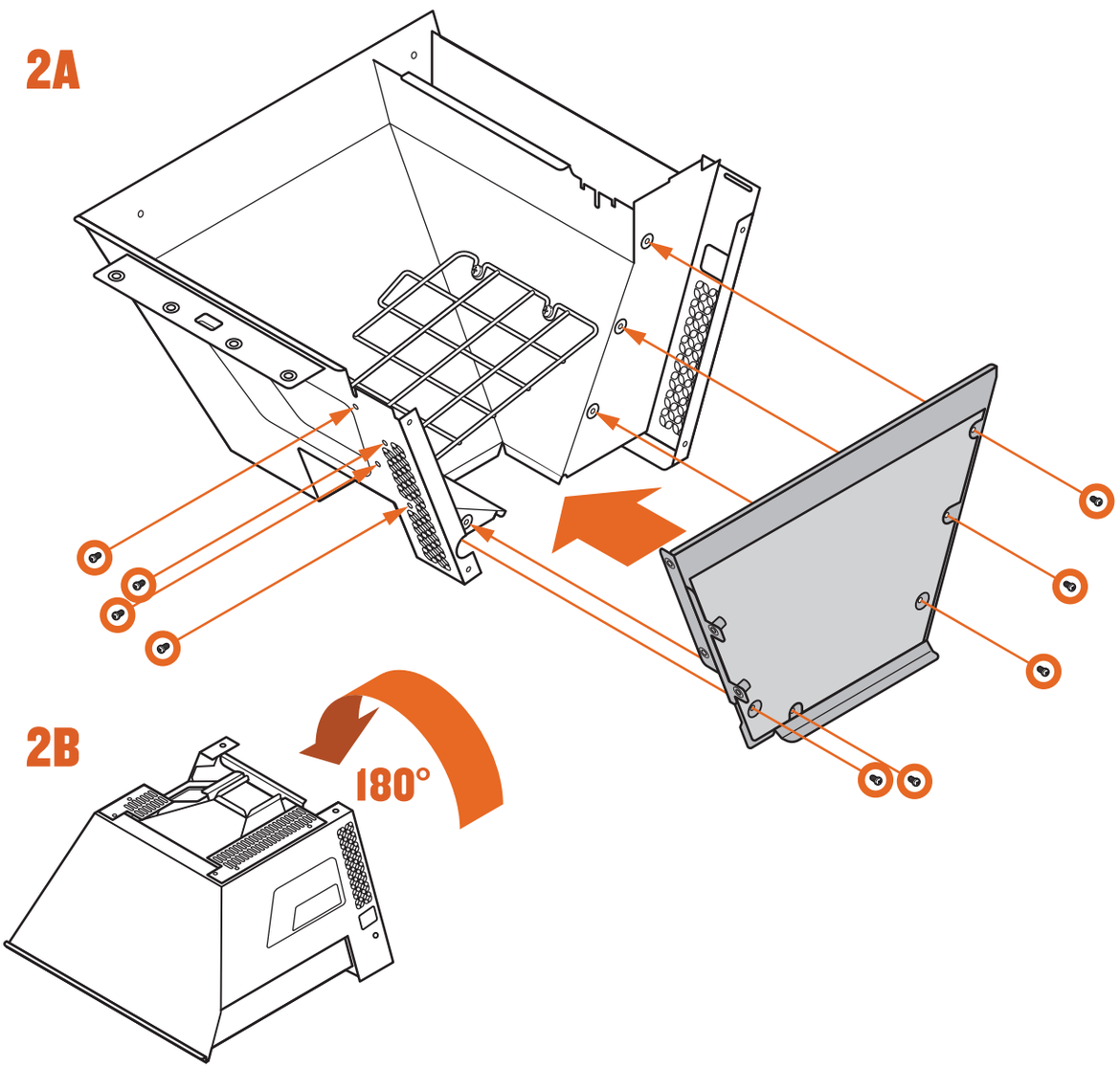
2 ASSEMBLE HOPPER





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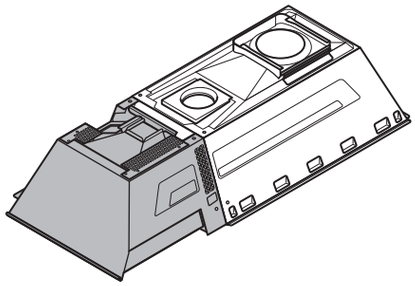
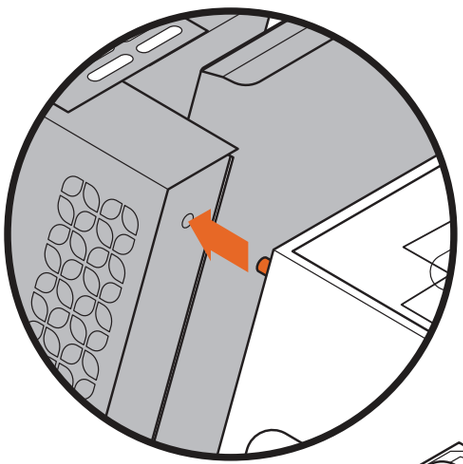
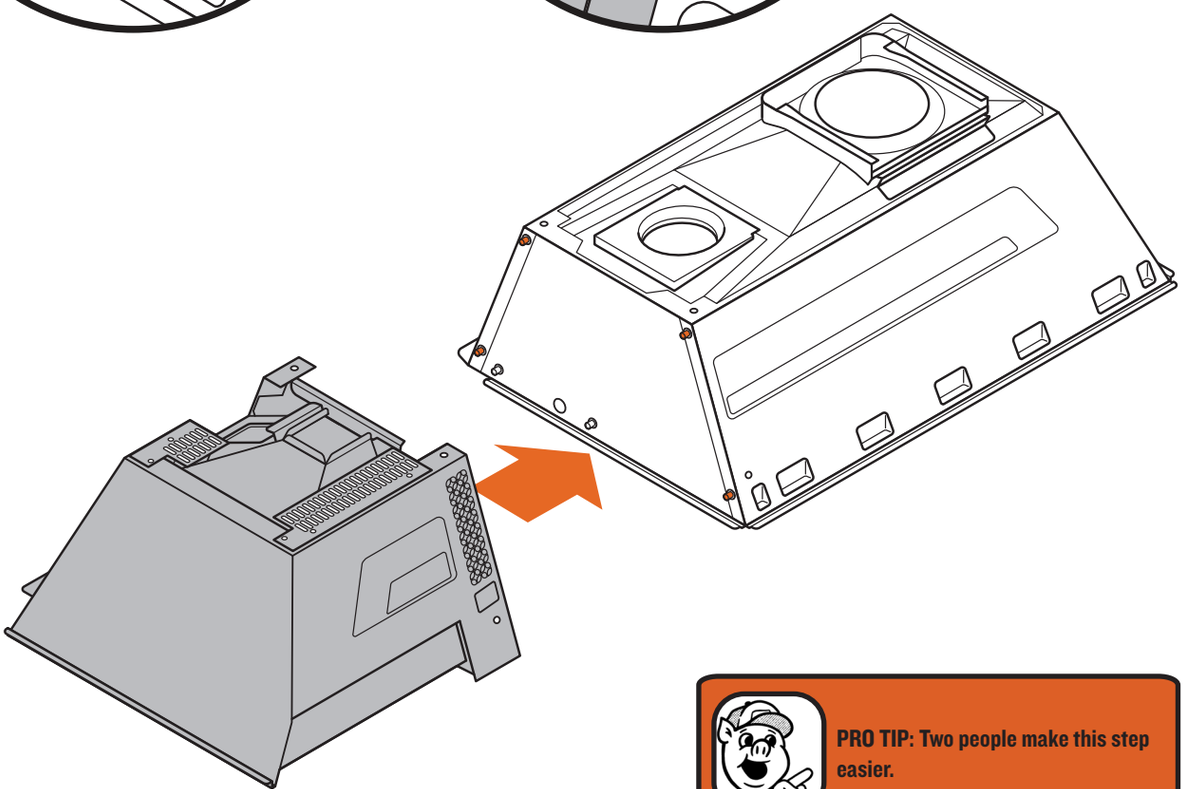
3A ATTACH HOPPER TO BODY







PRO TIP: Two people make this step easier.

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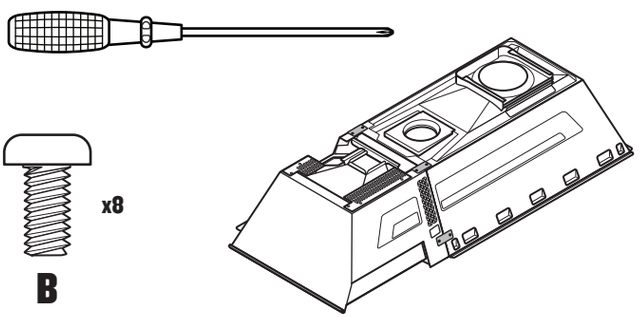
3B ATTACH HOPPER TO BODY

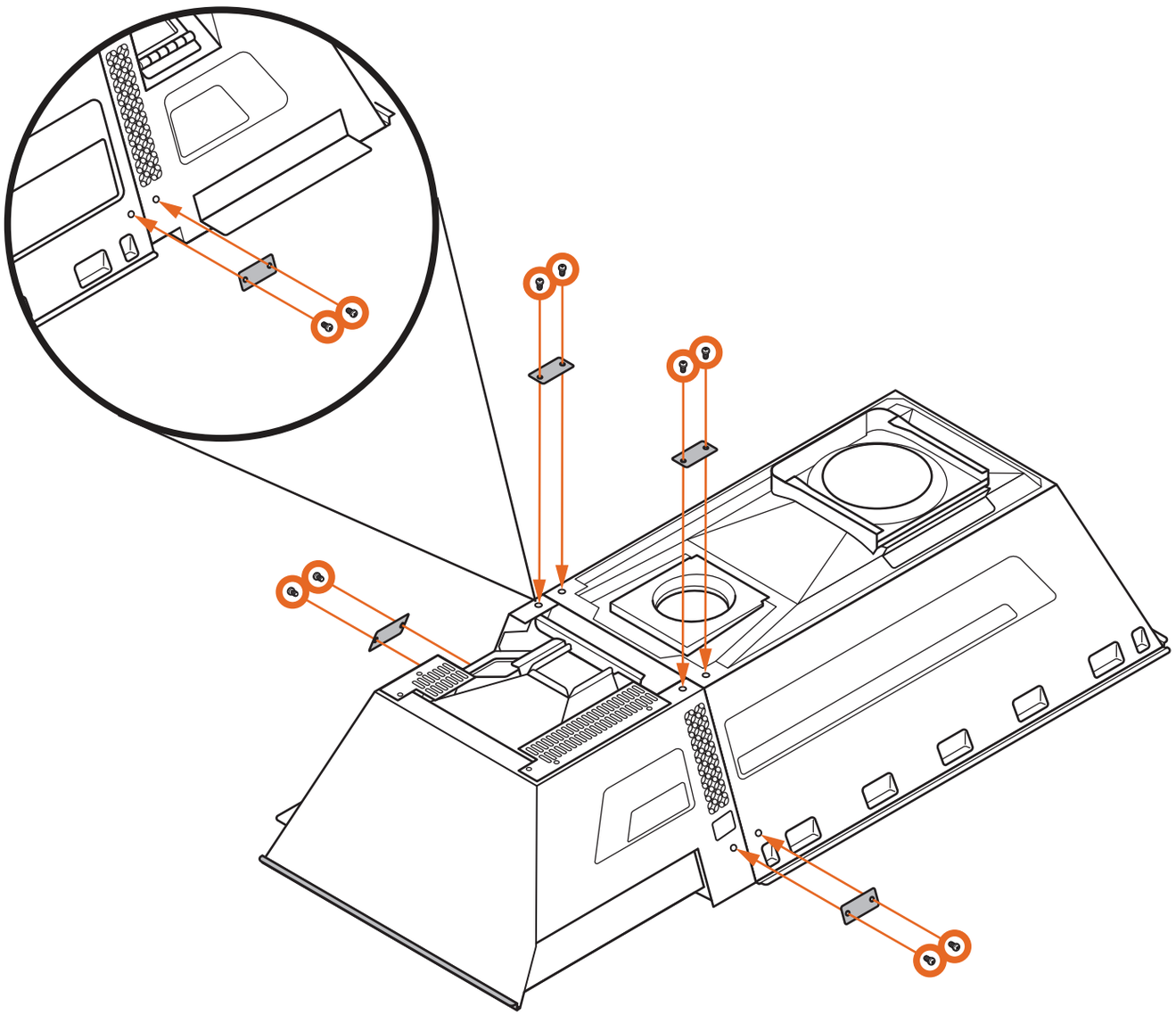


x8

B

x4

C



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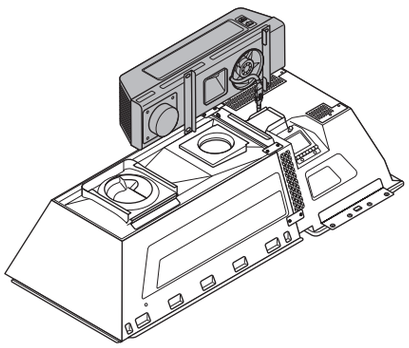
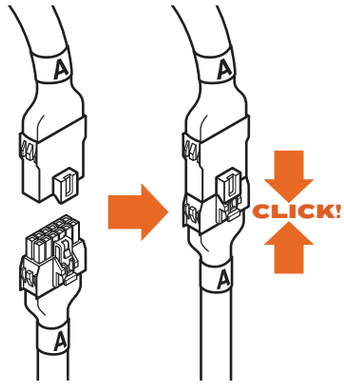
4 CONNECT AUGER BOX

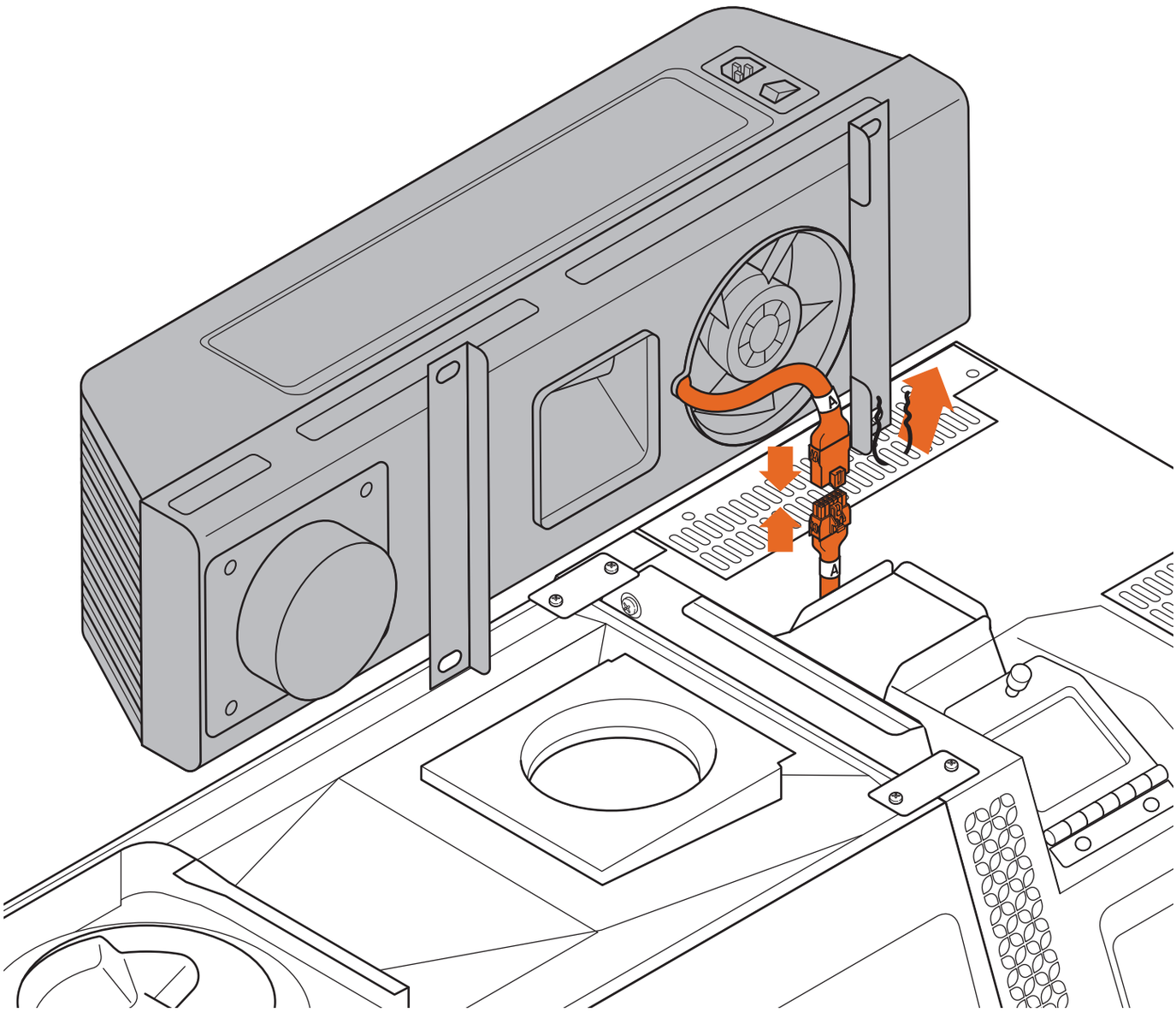


12-PIN CONNECTOR



PRO TIP: Have a second person hold the auger box while you connect the cord.

PRO TIP: Don't forget to remove the twist tie and tape holding down the cord.



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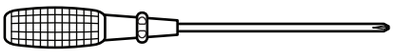
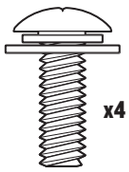
5 ATTACH AUGER BOX

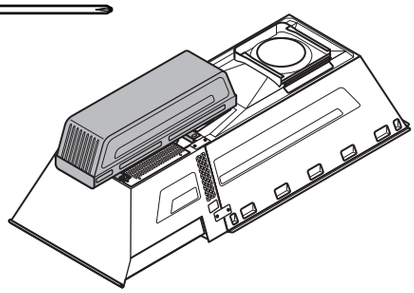


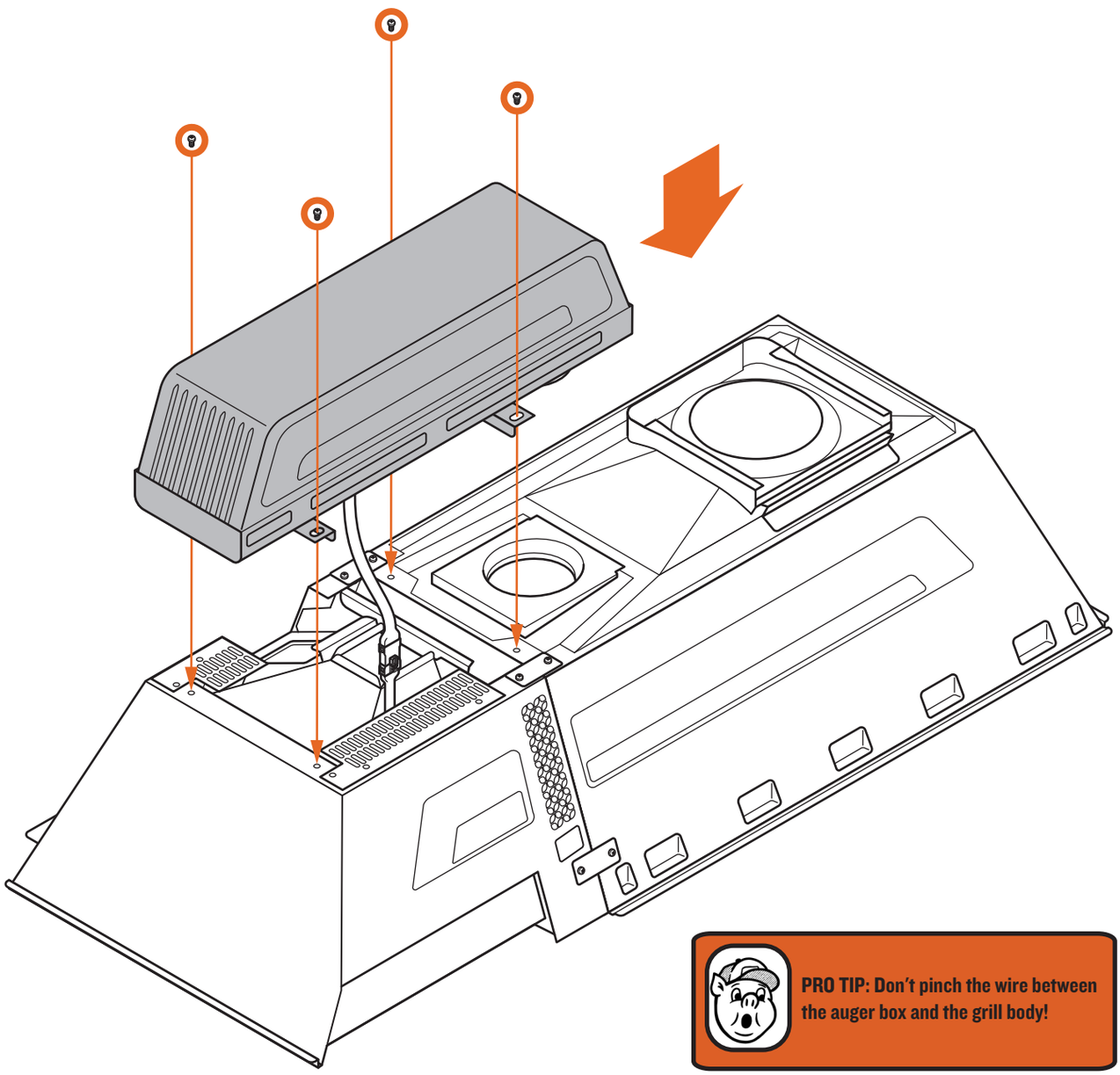
Use THIS screw now!



x4

A





PRO TIP: Don't pinch the wire between the auger box and the grill body!

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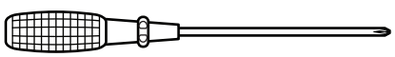
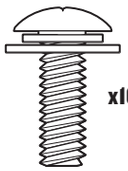
6 ATTACH LEGS

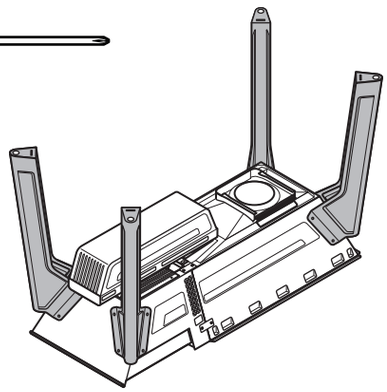


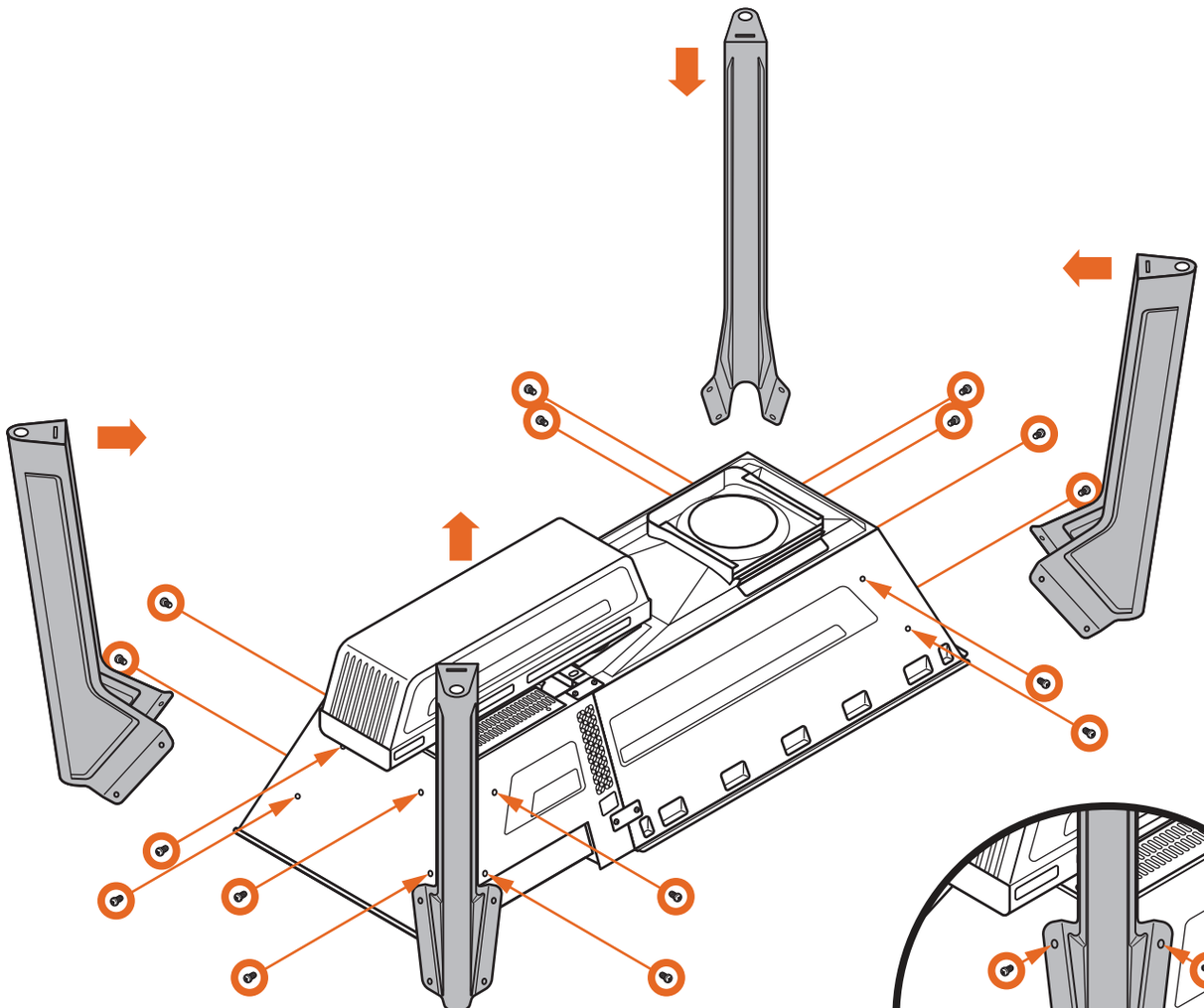
Use THIS screw again!

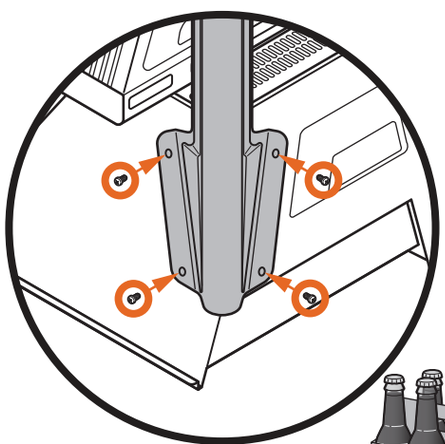


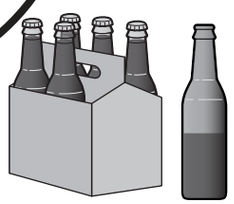
x16

A







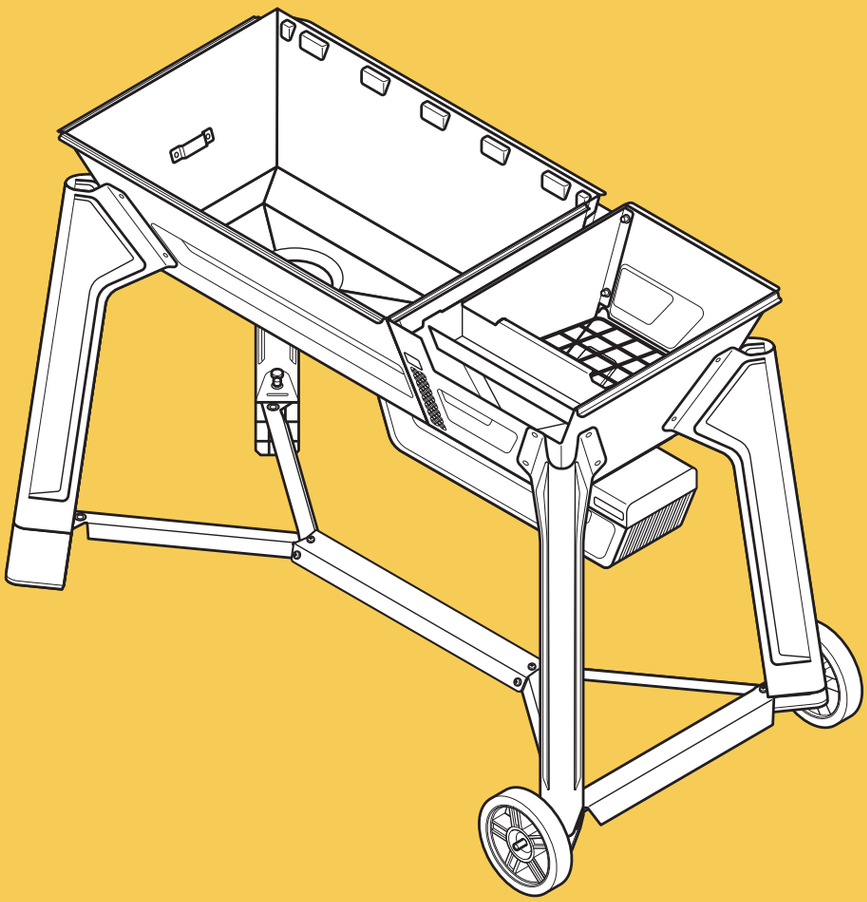


PRO TIP: You can gently squeeze the legs to align the screws before you finish tightening with a screwdriver.

NICE WORK!
CHAPTER 1 COMPLETE!

T18983_Woodridge_Grill_AG_Global EN.indd 12 6/6/25 2:10 PM

CHAPTER 2



WHEELS & HOOVES

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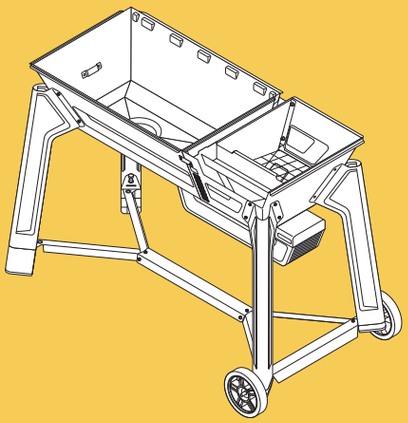
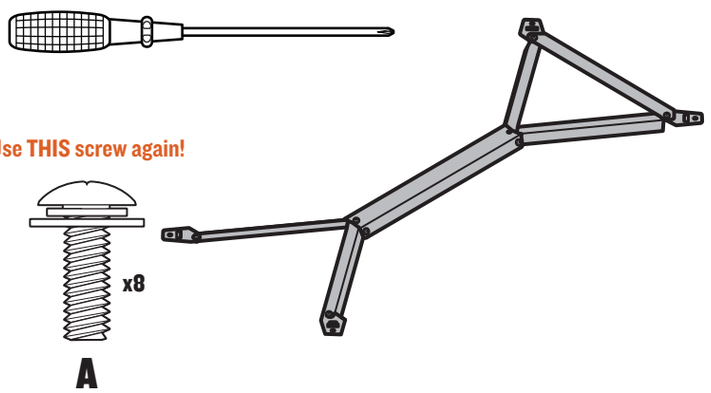
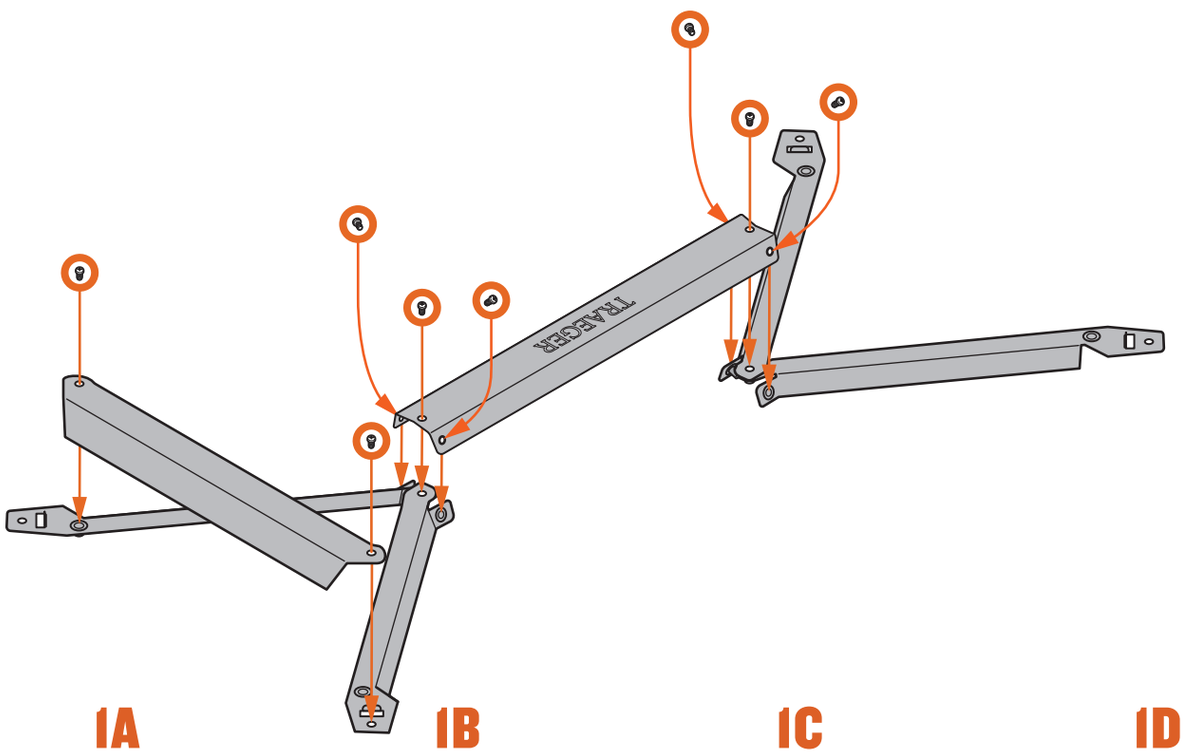
CHAPTER 2



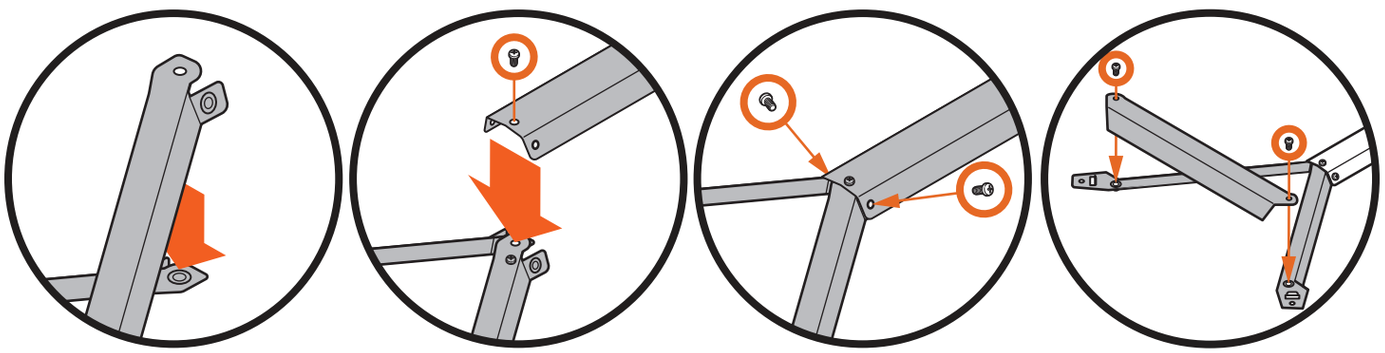
PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver.

1 ASSEMBLE BRACE/AXLE COVER





1A 1B 1C 1D



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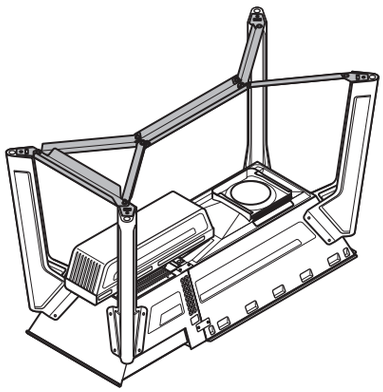
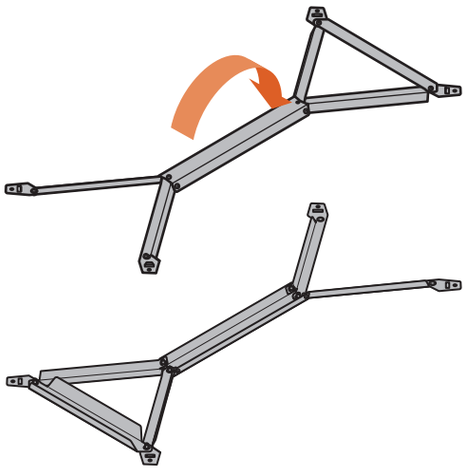
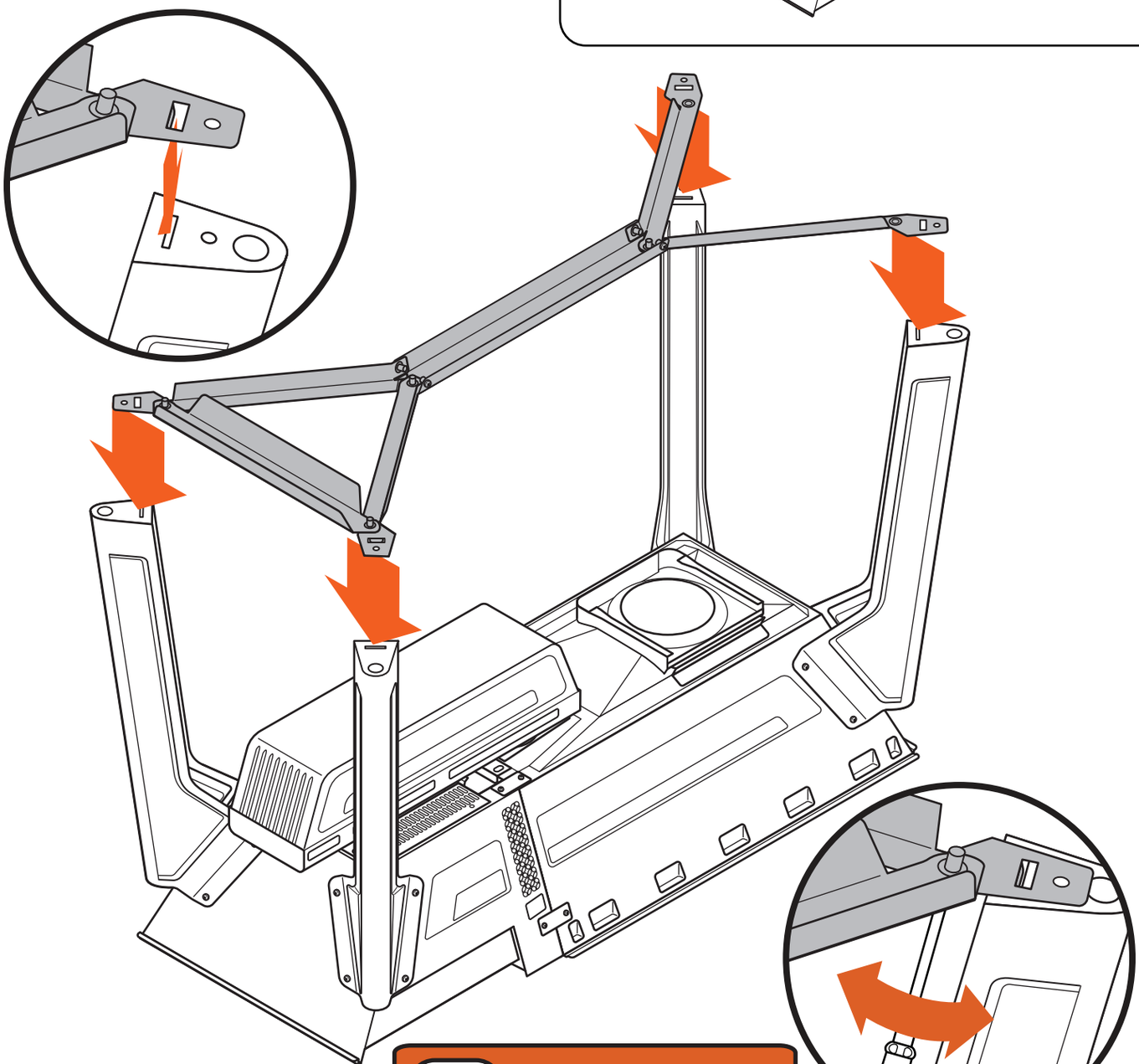
2 ATTACH BRACE/AXLE COVER







PRO TIP: To adjust brace, loosen and tighten screws as needed.

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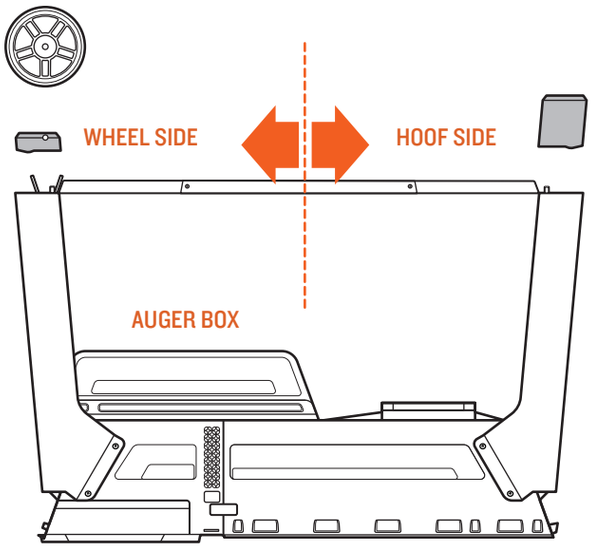
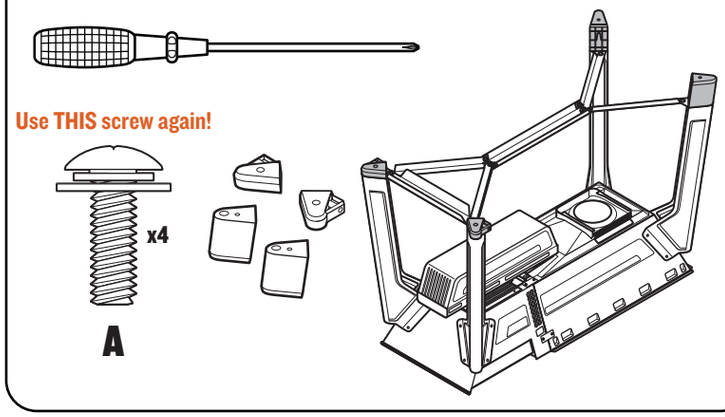
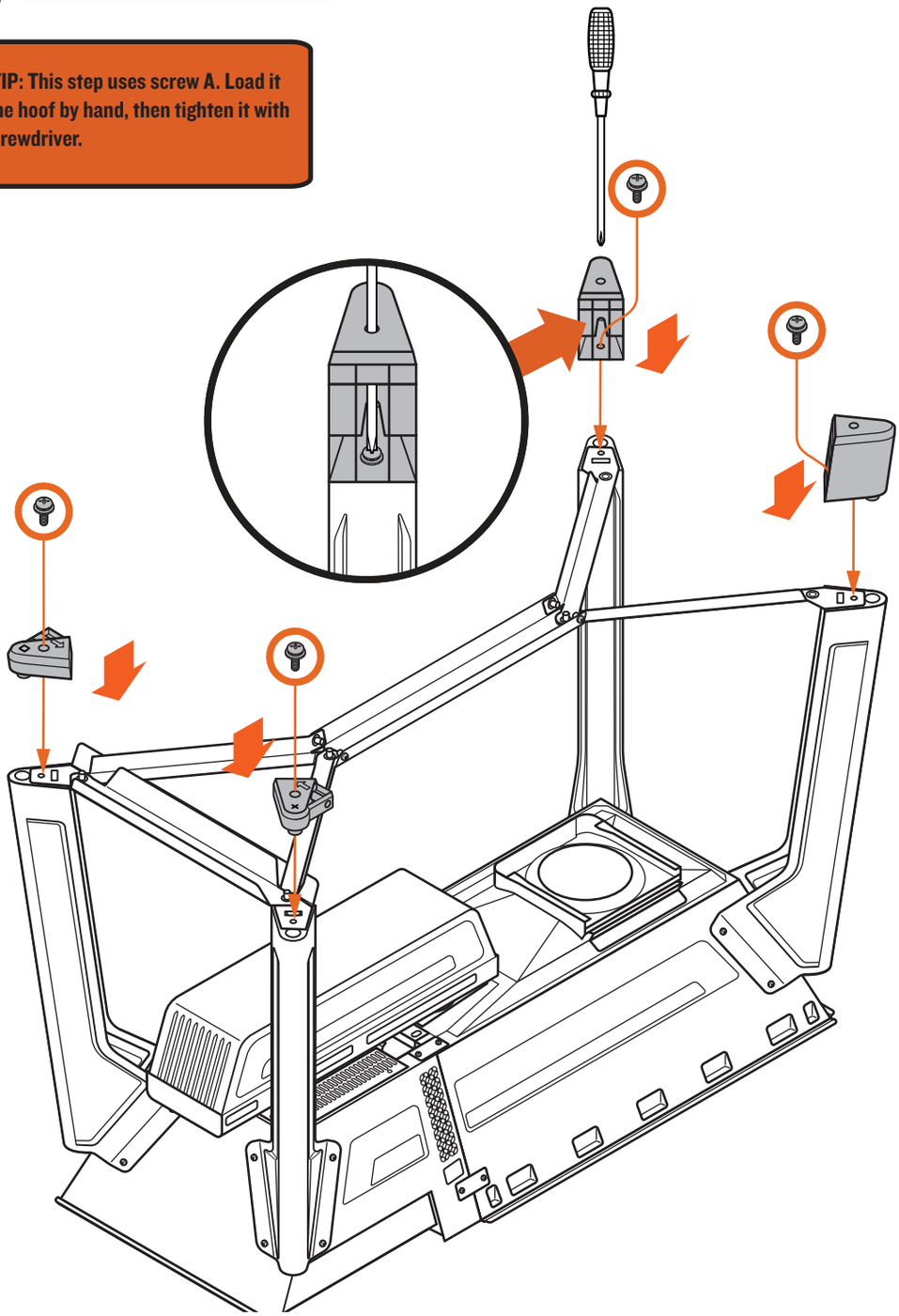
3 ATTACH WHEEL HOOVES





PRO TIP: This step uses screw A. Load it into the hoof by hand, then tighten it with the screwdriver.



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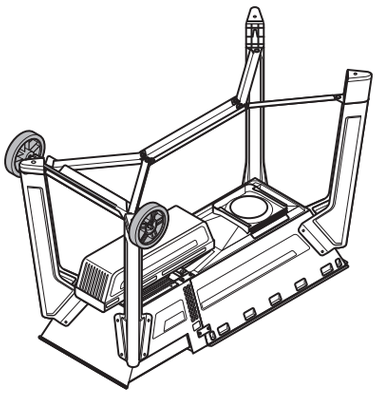
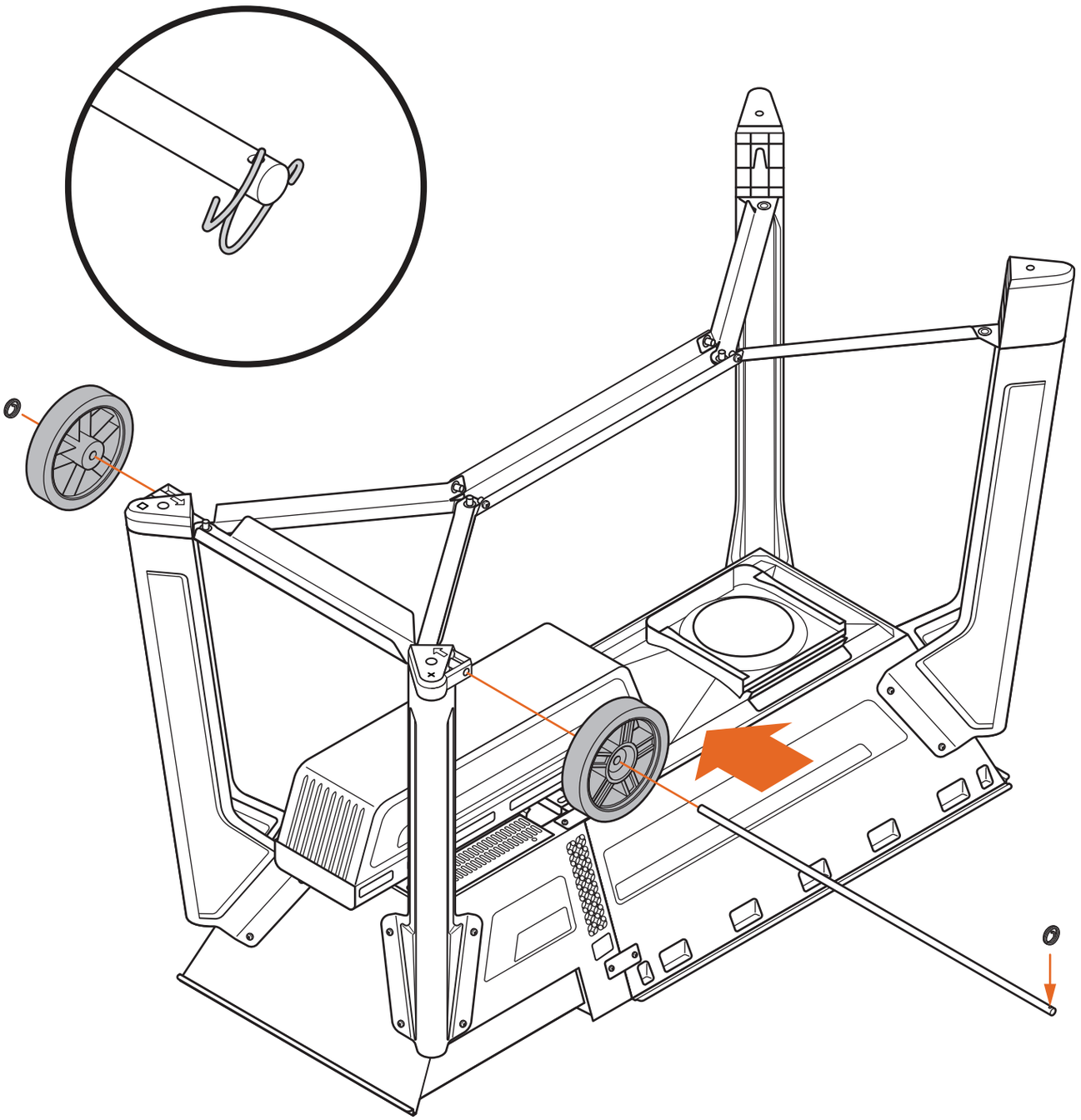
4 ASSEMBLE WHEELS

x2

E





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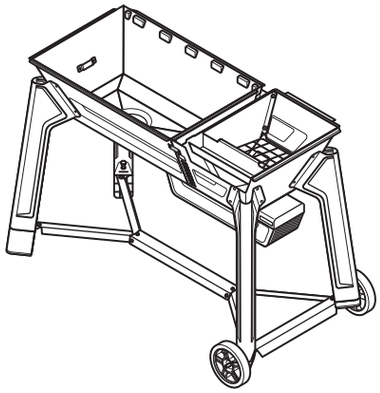
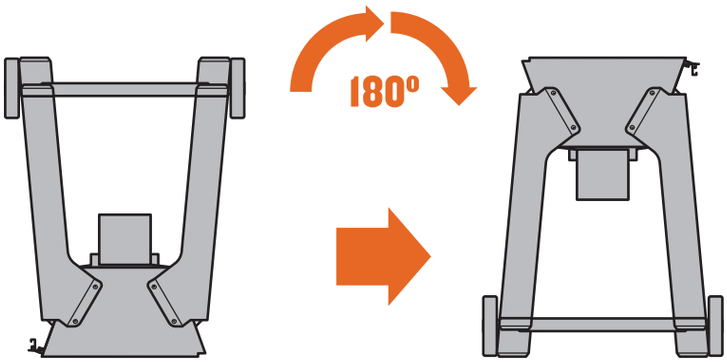
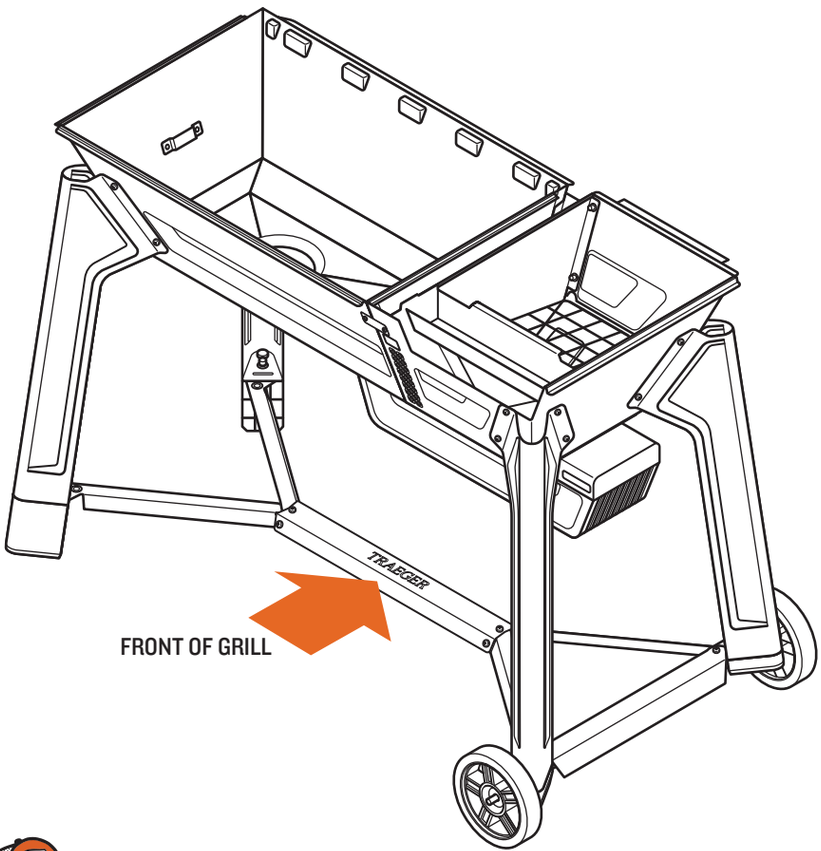
PRO TIP: Have a second person help lift and rotate the grill.

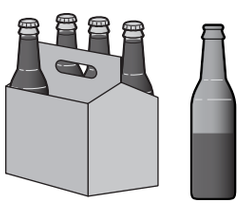
5 FLIP GRILL OVER







NICE WORK!
CHAPTER 2 COMPLETE!



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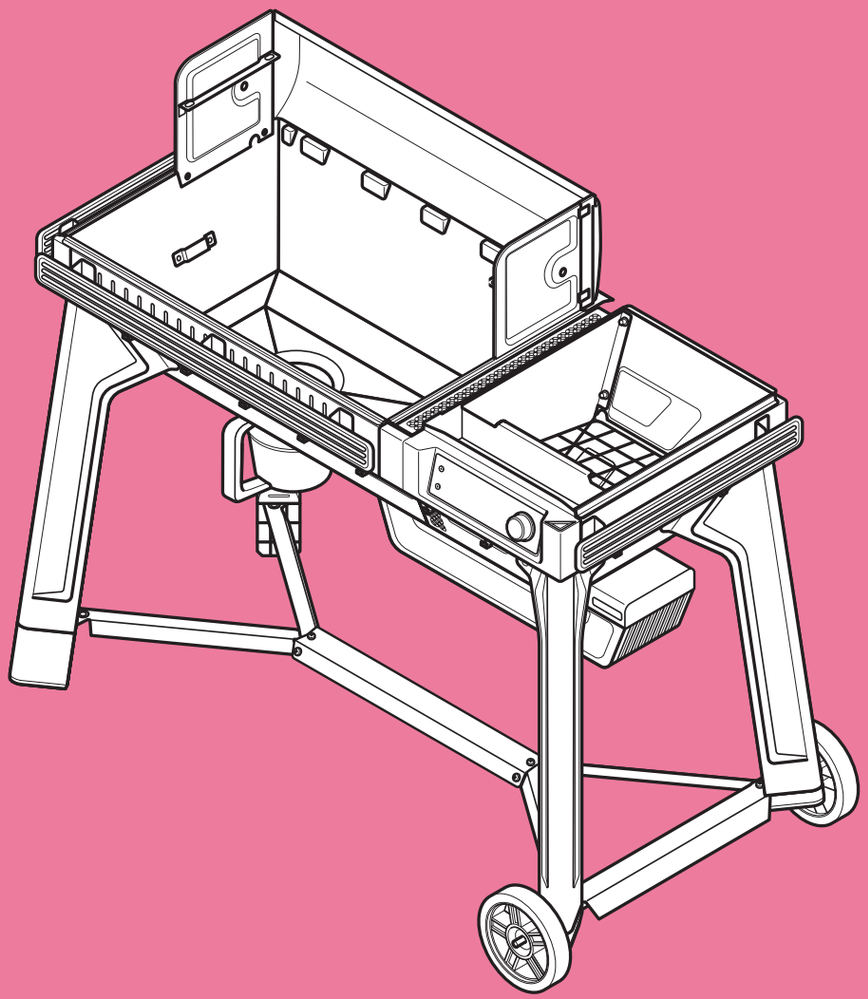
CHAPTER 3



CONTROLS & SHELVING

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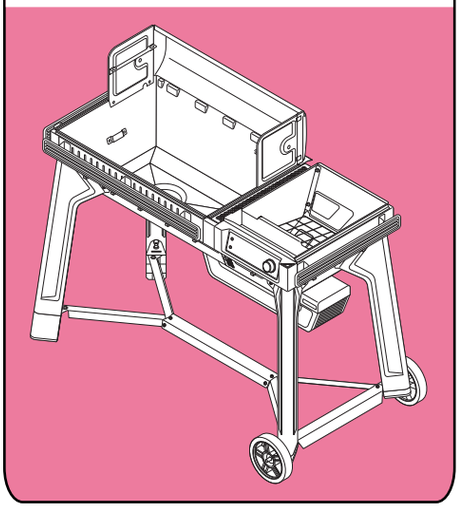
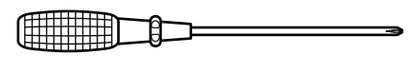
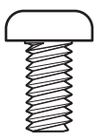
CHAPTER 3



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

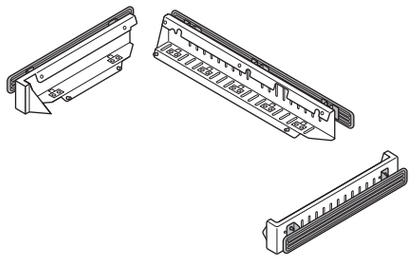
1 BUILD P.A.L. RAILS

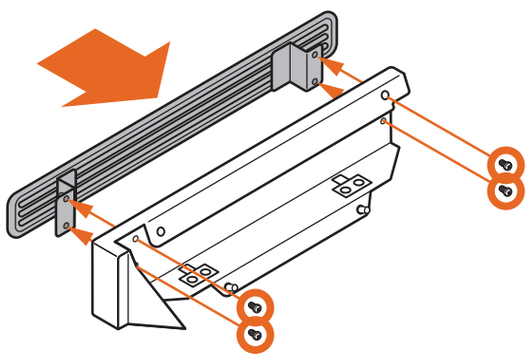


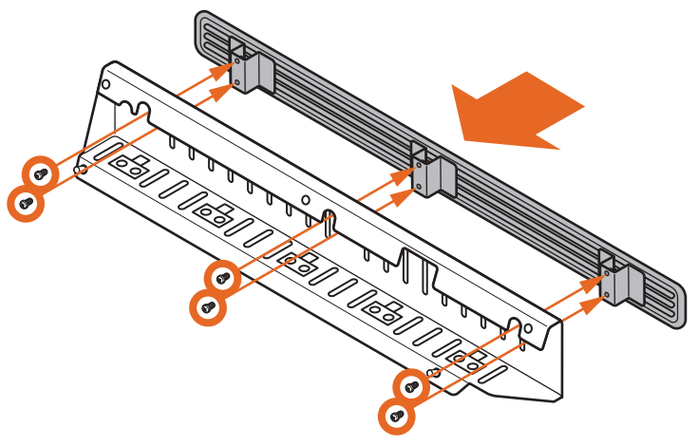


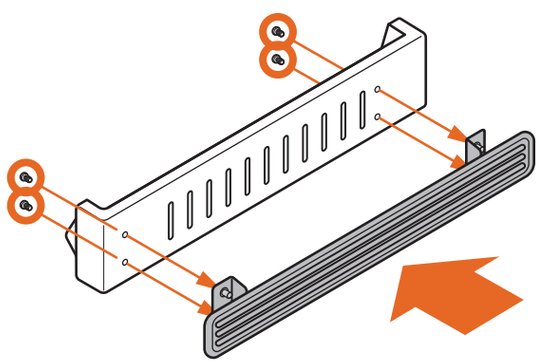
x14

B









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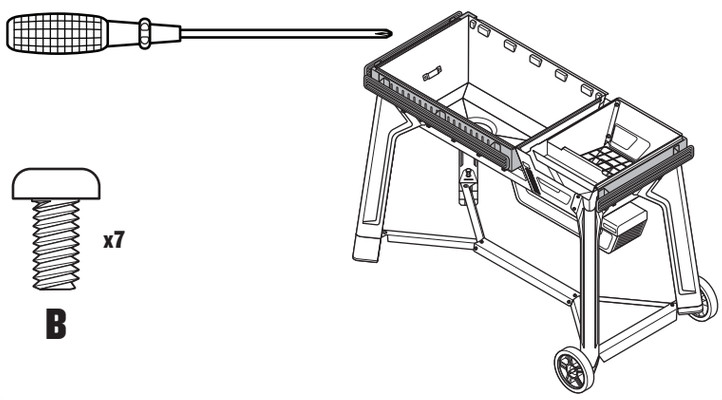
PRO TIP: This step can be tricky. Scan our QR code to access video animations for assembly. Jump to Chapter 3, Step 2 for a video.

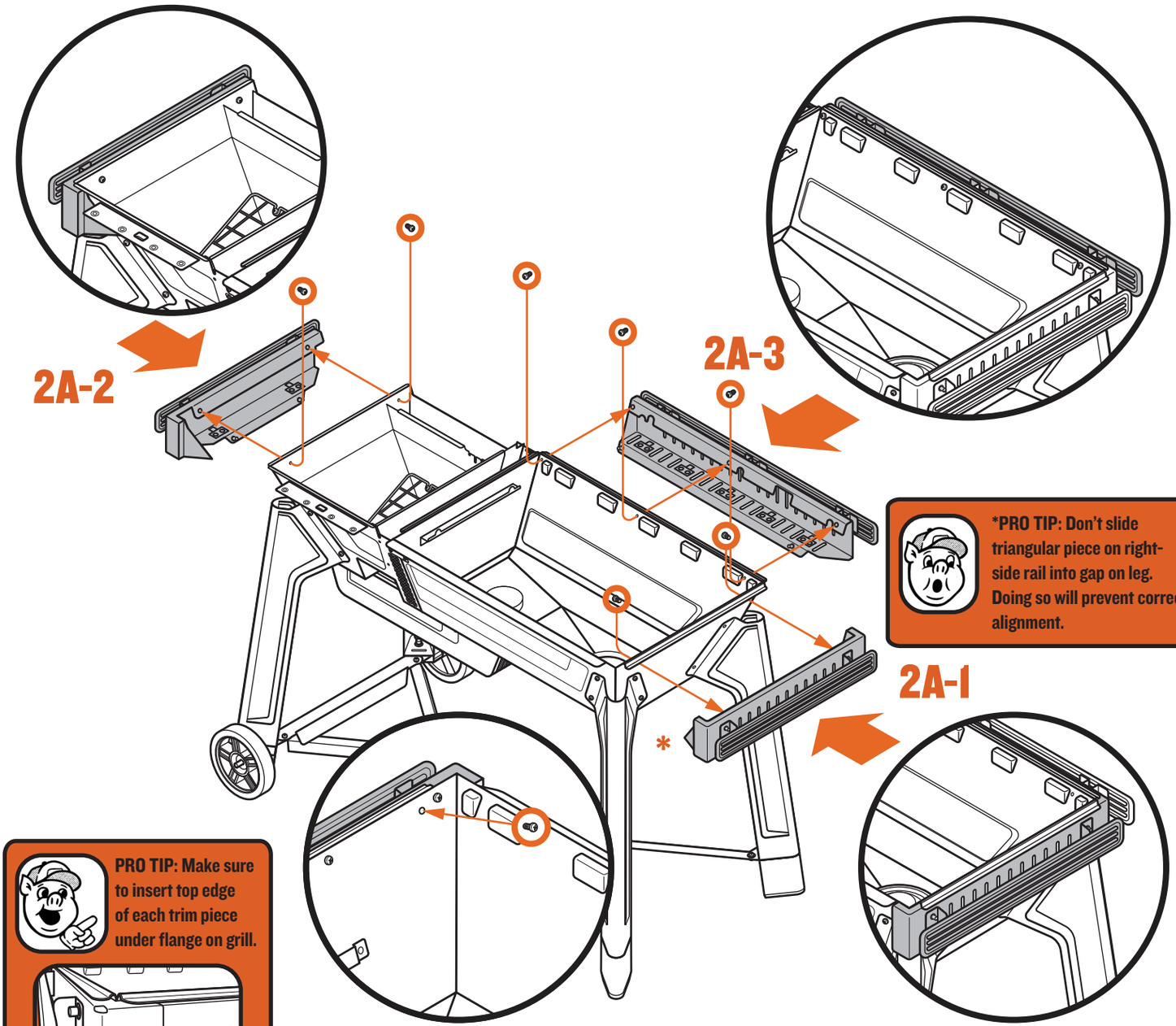
PRO TIP: To prevent hardware from falling into the auger box, lay this manual on top of the grate.

2A ATTACH P.A.L. TRIM



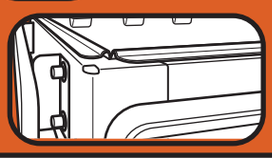
x7

B



*PRO TIP: Don't slide triangular piece on right-side rail into gap on leg. Doing so will prevent correct alignment.

PRO TIP: Make sure to insert top edge of each trim piece under flange on grill.



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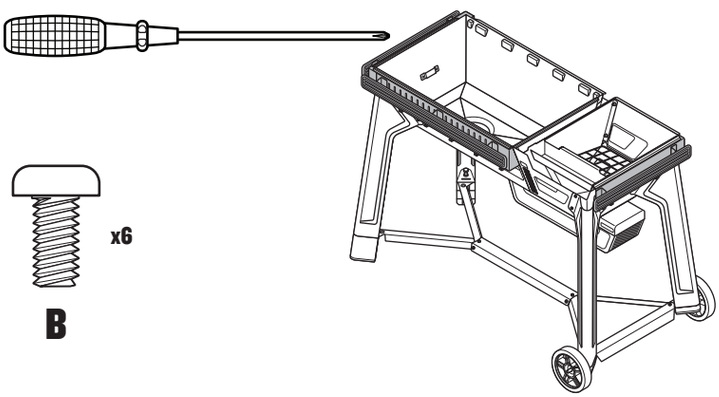
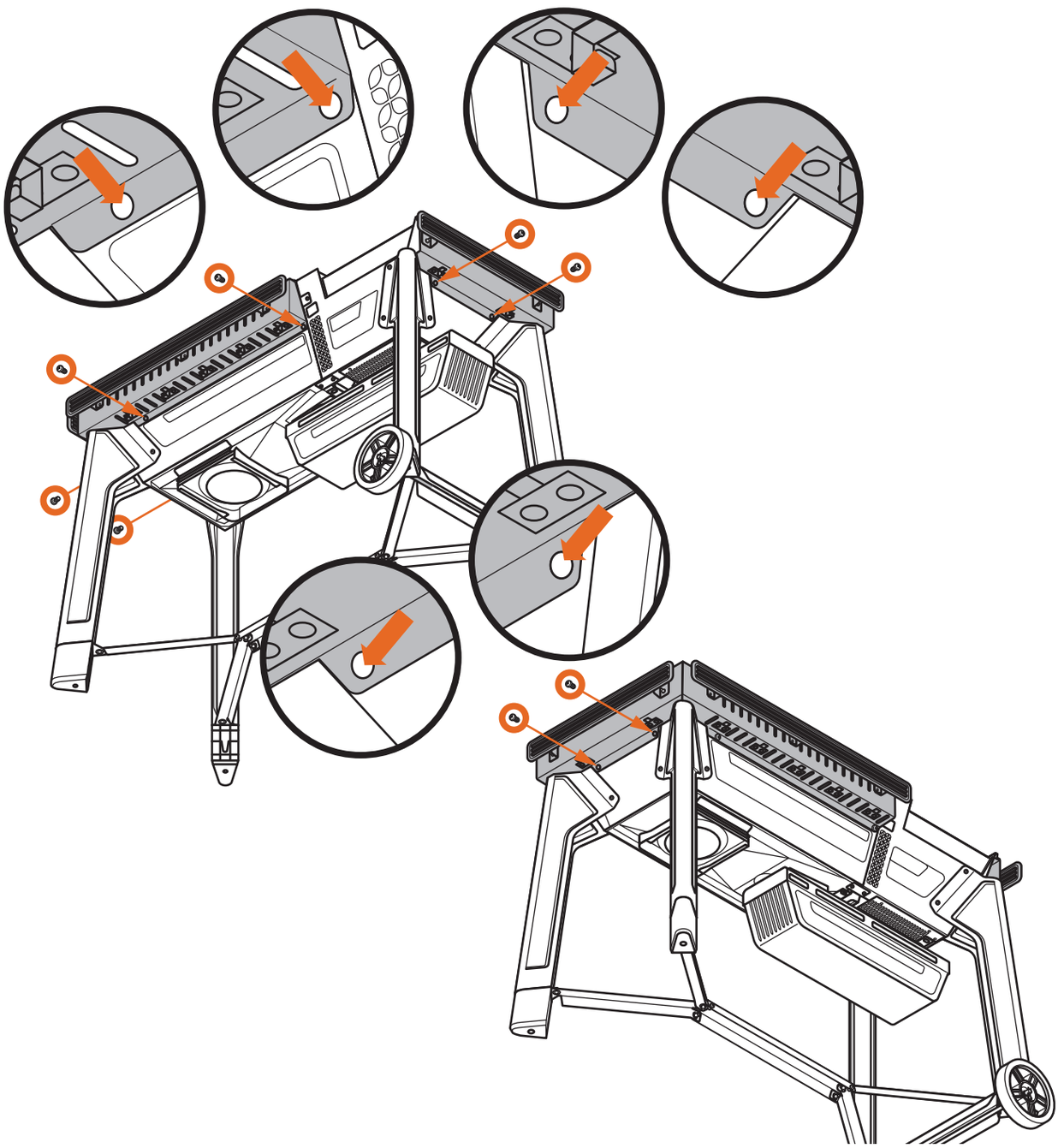
2B SECURE P.A.L. TRIM



x6

B



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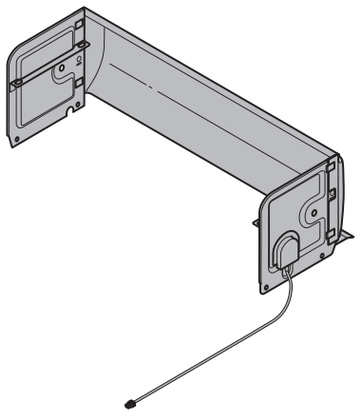
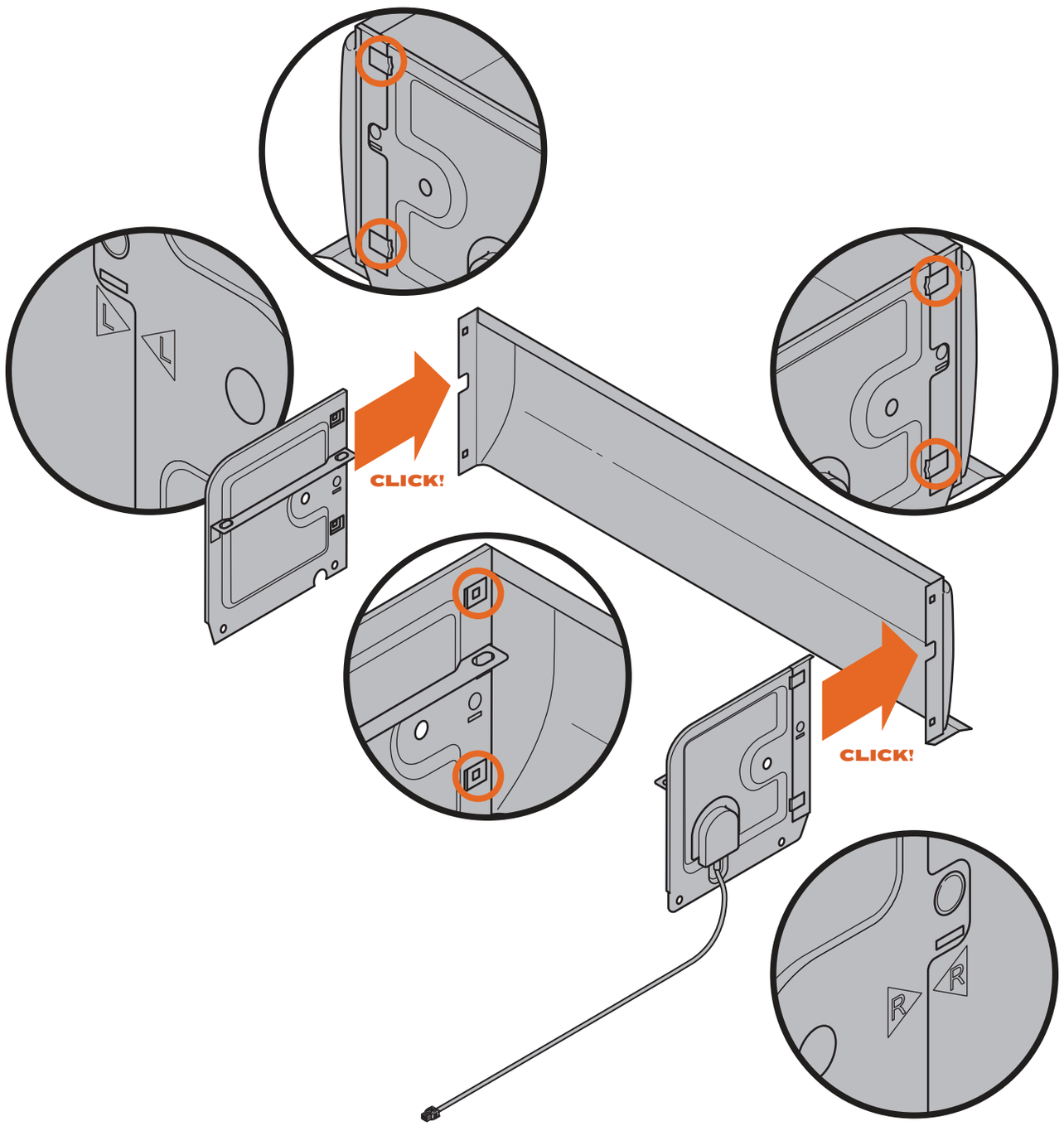
PRO TIP: This step requires no hardware.

3 ASSEMBLE BACKSPLASH





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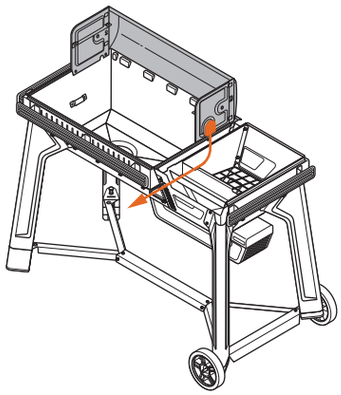
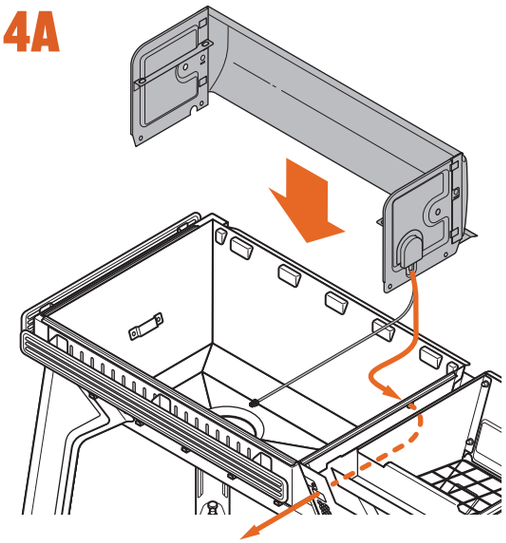
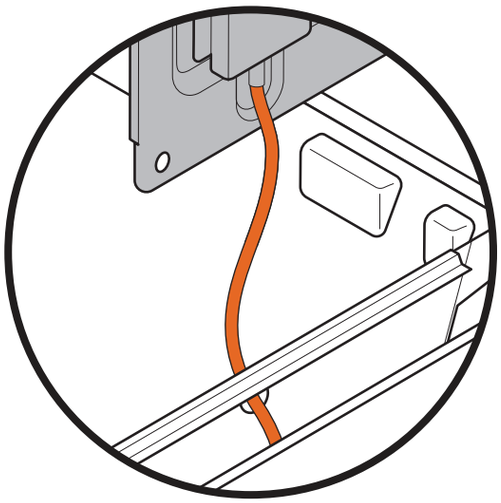
PRO TIP: Don't pinch the wire between the backsplash and the grill body! Also, slide the wire through the openings carefully to prevent damage!

4 ROUTE BACKSPLASH WIRING

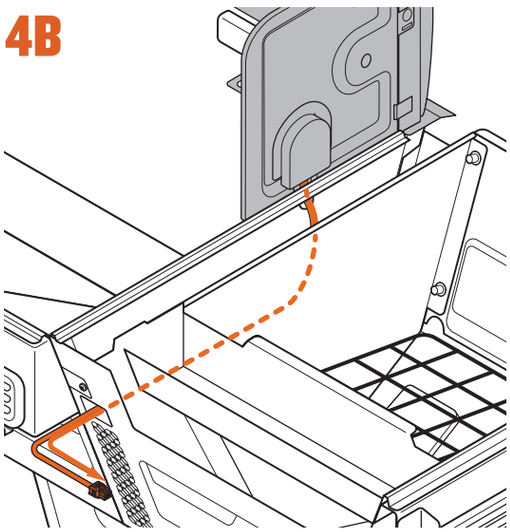


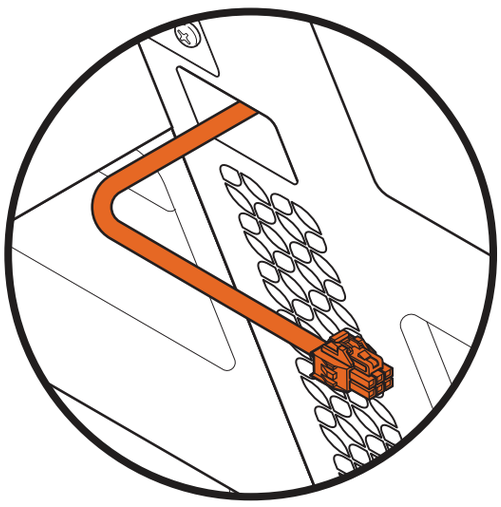
4A





4B





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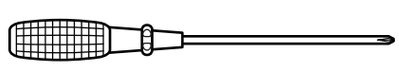
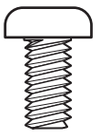
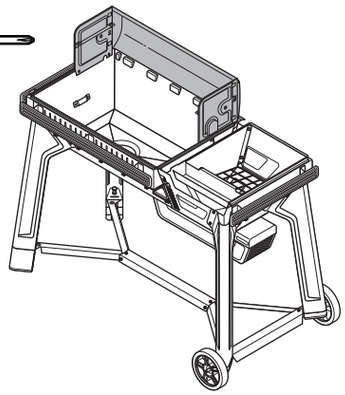
5 ATTACH BACKSPLASH

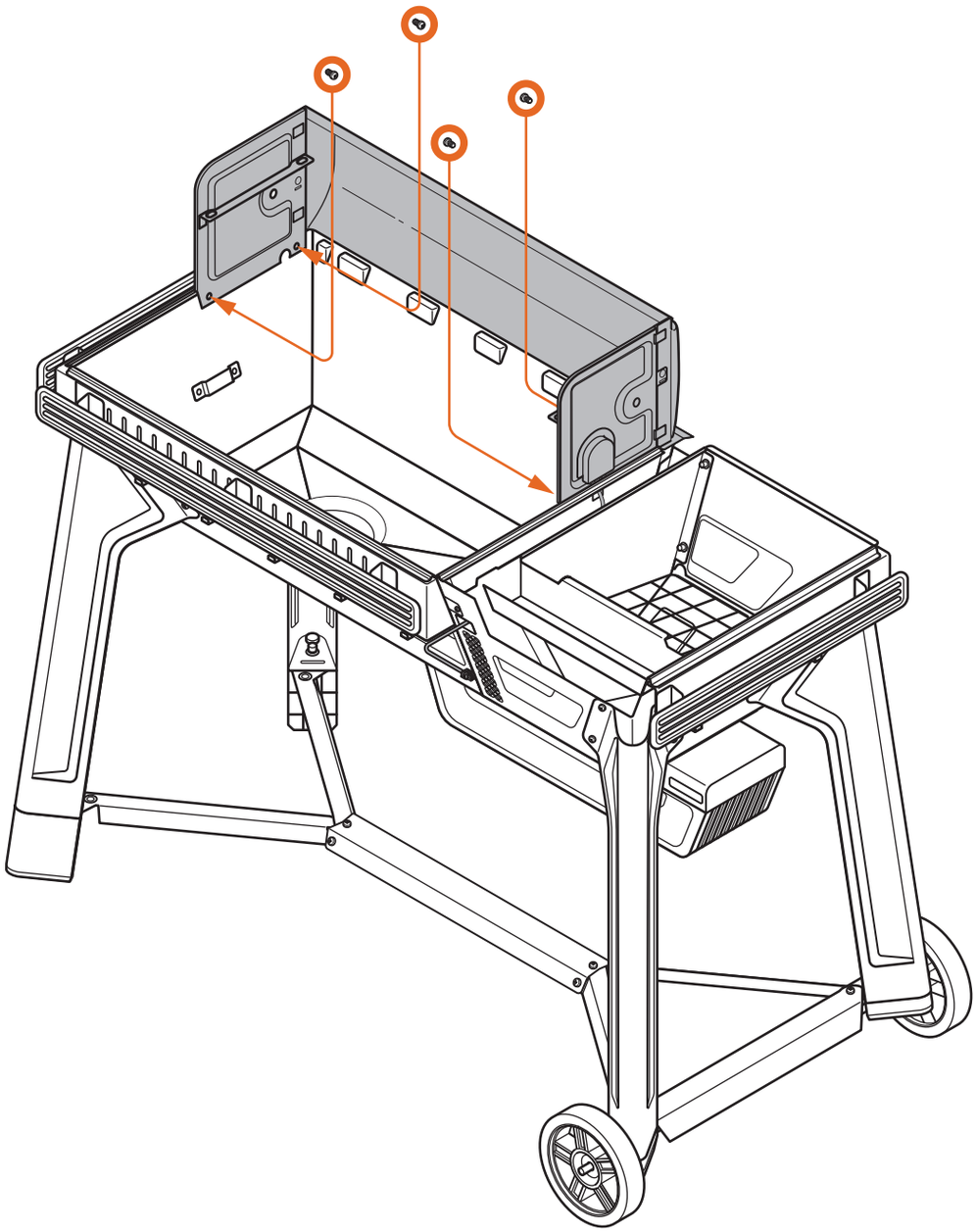




x4

B





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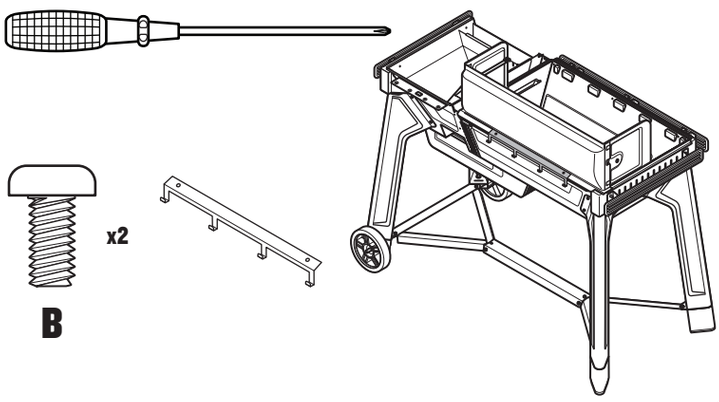
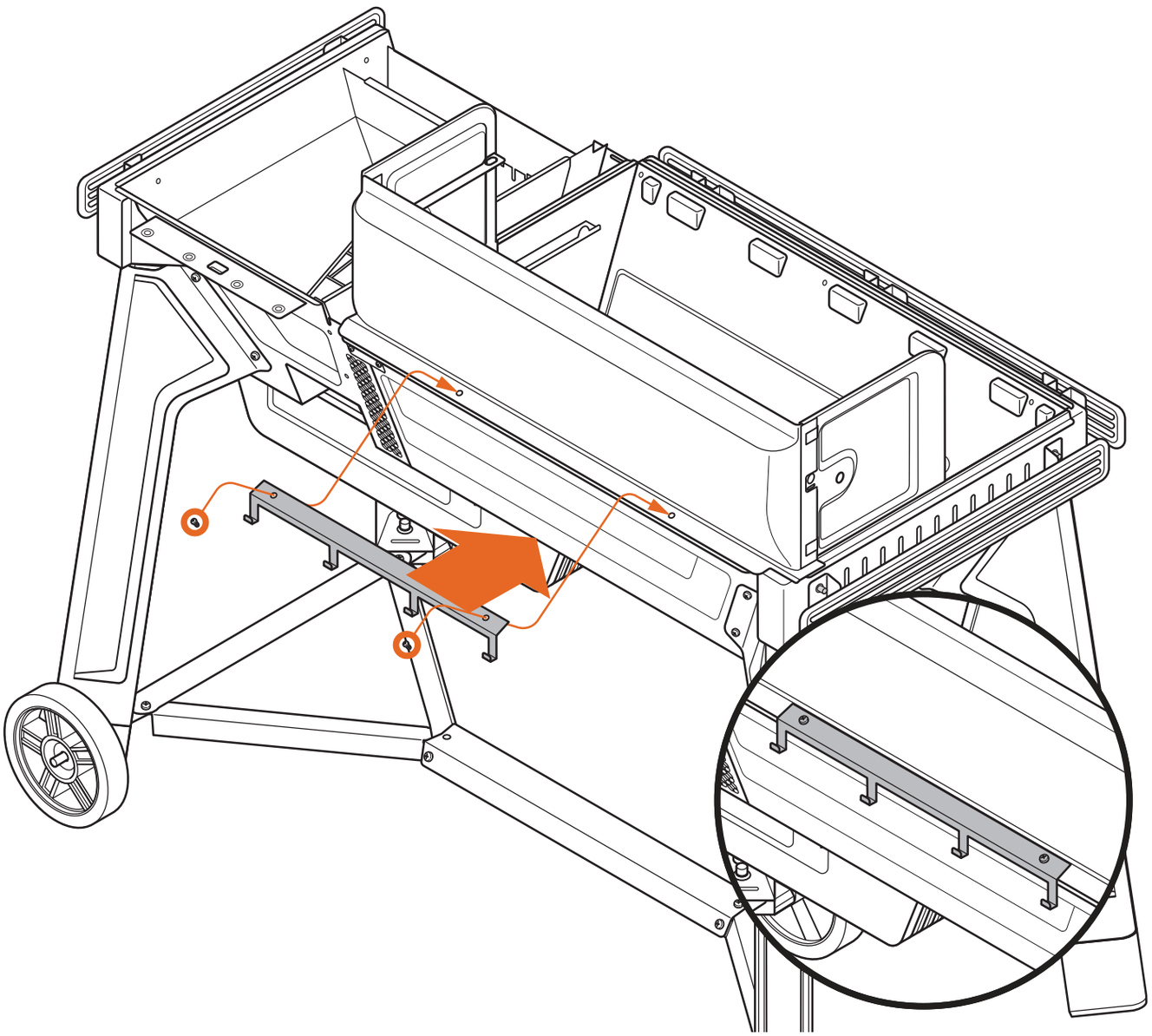
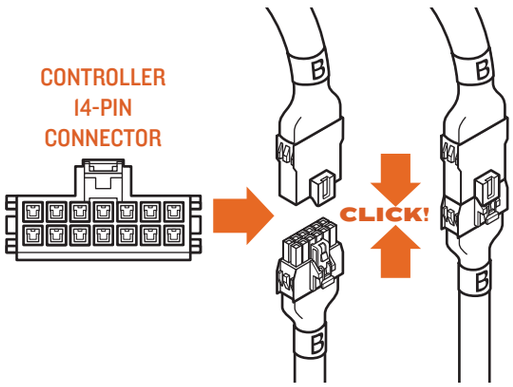
6 INSTALL REAR HOOKS

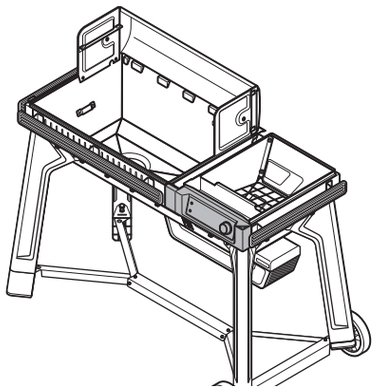




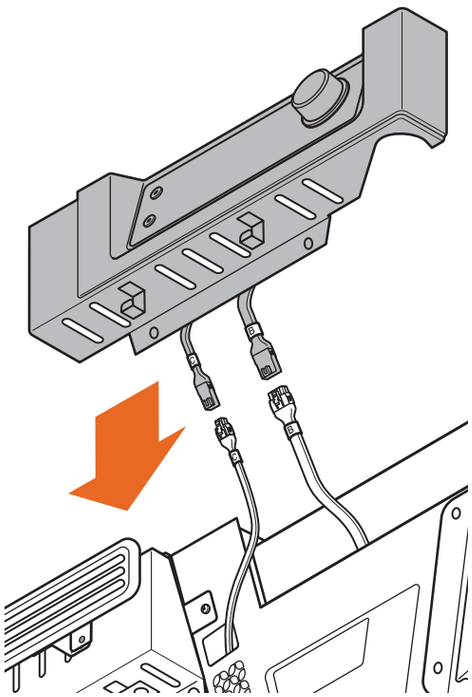
T18983_Woodridge_Grill_AG_Global EN.indd 26 6/6/25 2:11 PM

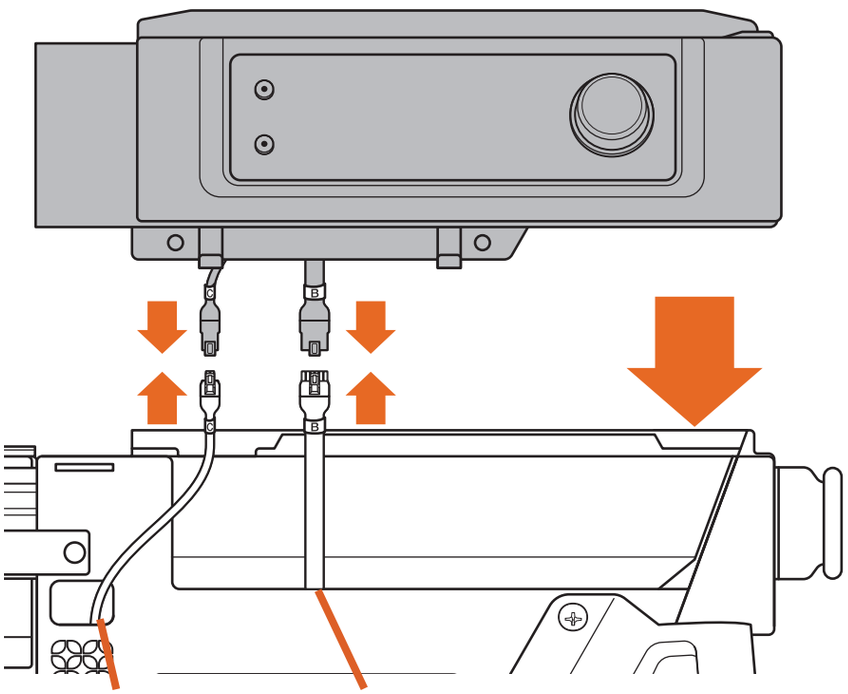
7 CONNECT CONTROLLER





PRO TIP: For easier connecting, lay the controller on its back on the edge of the hopper.



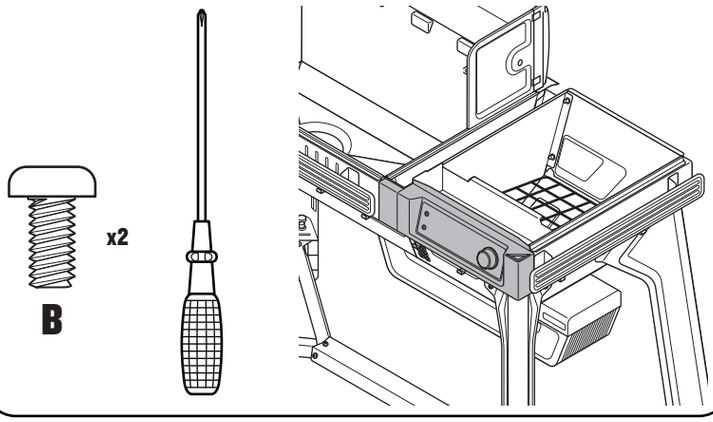


PRO TIP: After connecting, tuck wires back into grill to prevent pinching them.

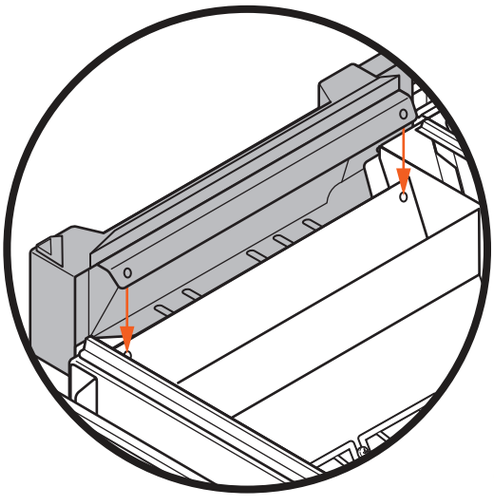
PRO TIP: To more easily connect connector B, cut the zip tie holding it to the grill.

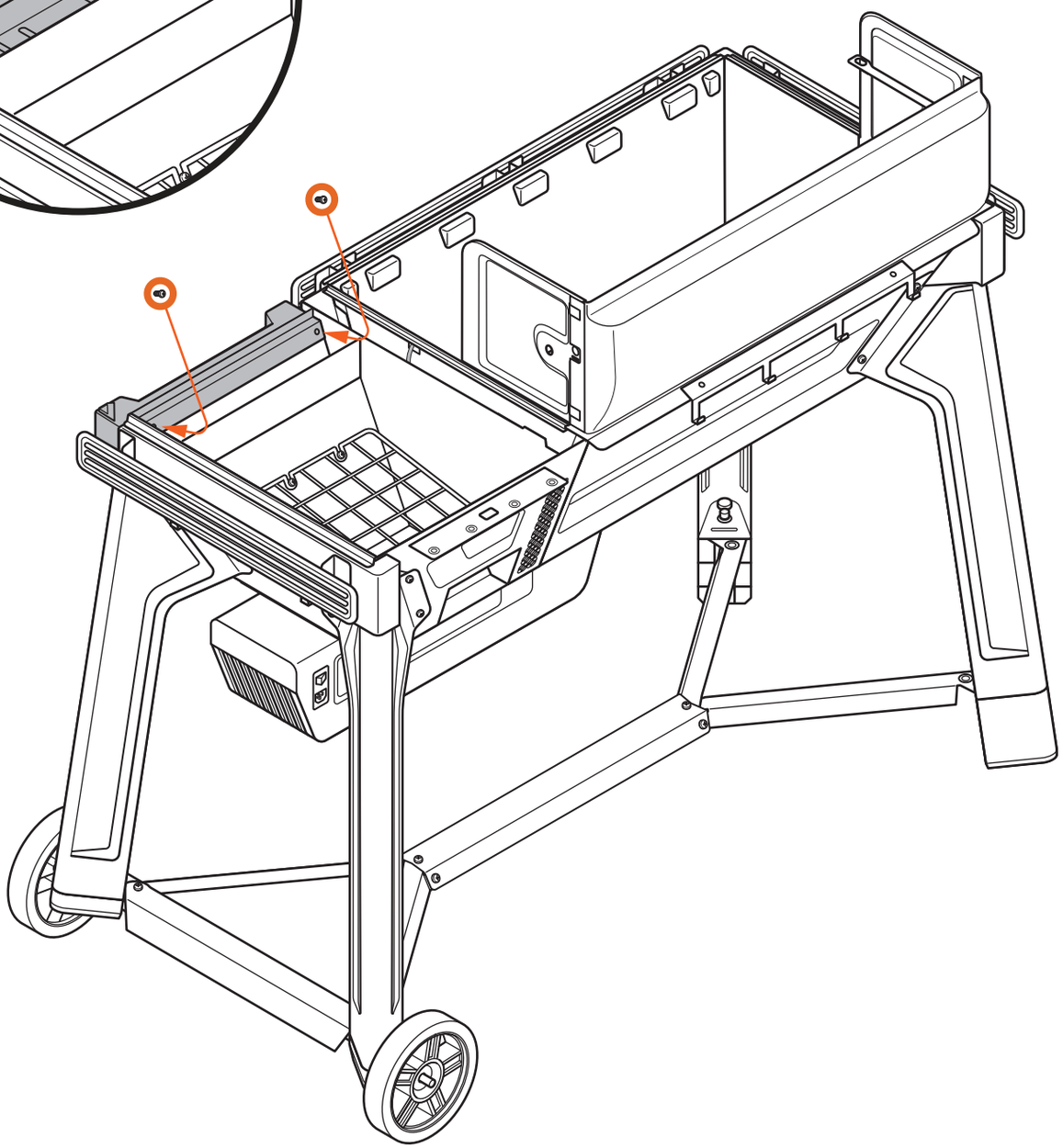
T18983_Woodridge_Grill_AG_Global EN.indd 27 6/6/25 2:11 PM

8A ATTACH CONTROLLER



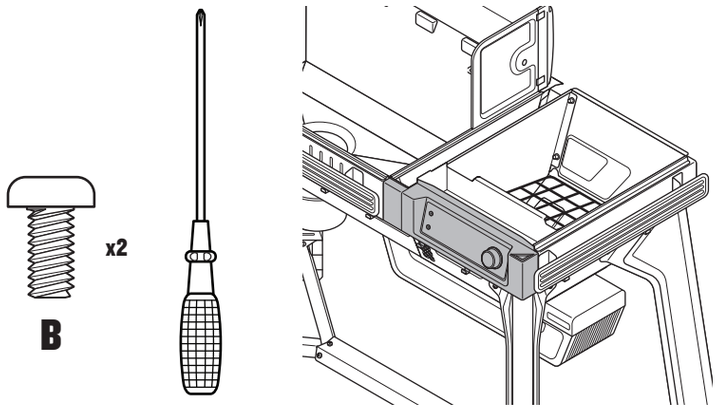
PRO TIP: Install controller over flange in hopper.

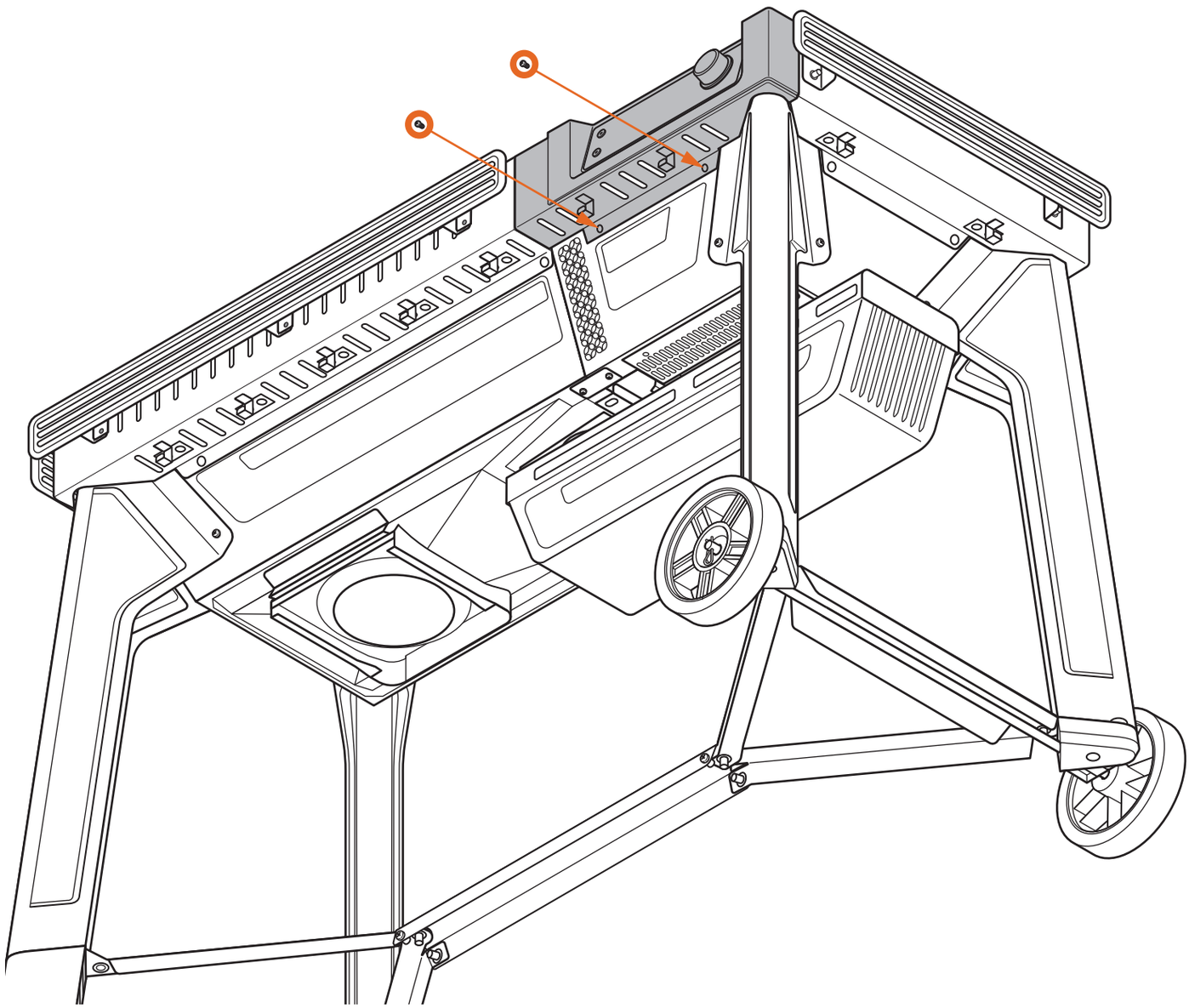




T18983_Woodridge_Grill_AG_Global EN.indd 28 6/6/25 2:11 PM

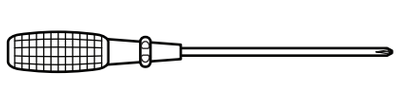
8B ATTACH CONTROLLER

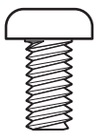




T18983_Woodridge_Grill_AG_Global EN.indd 29 6/6/25 2:11 PM

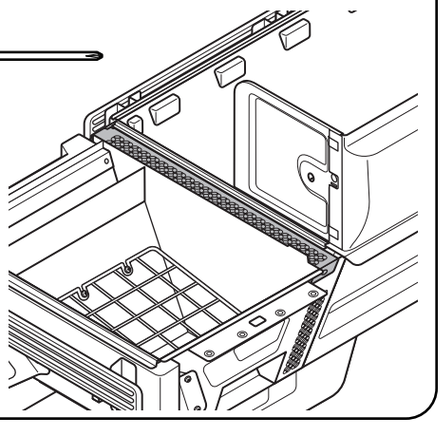
9 ATTACH VENT PLATE





x1

B



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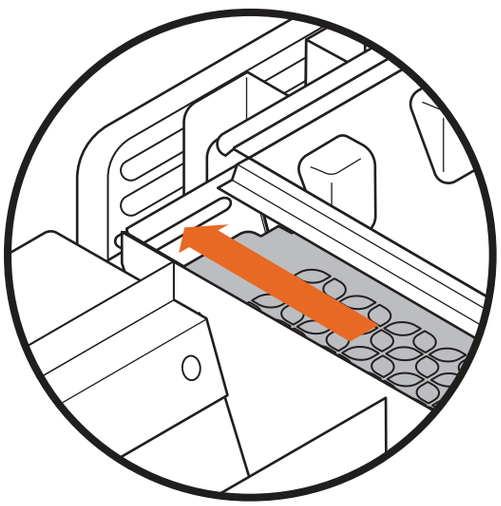
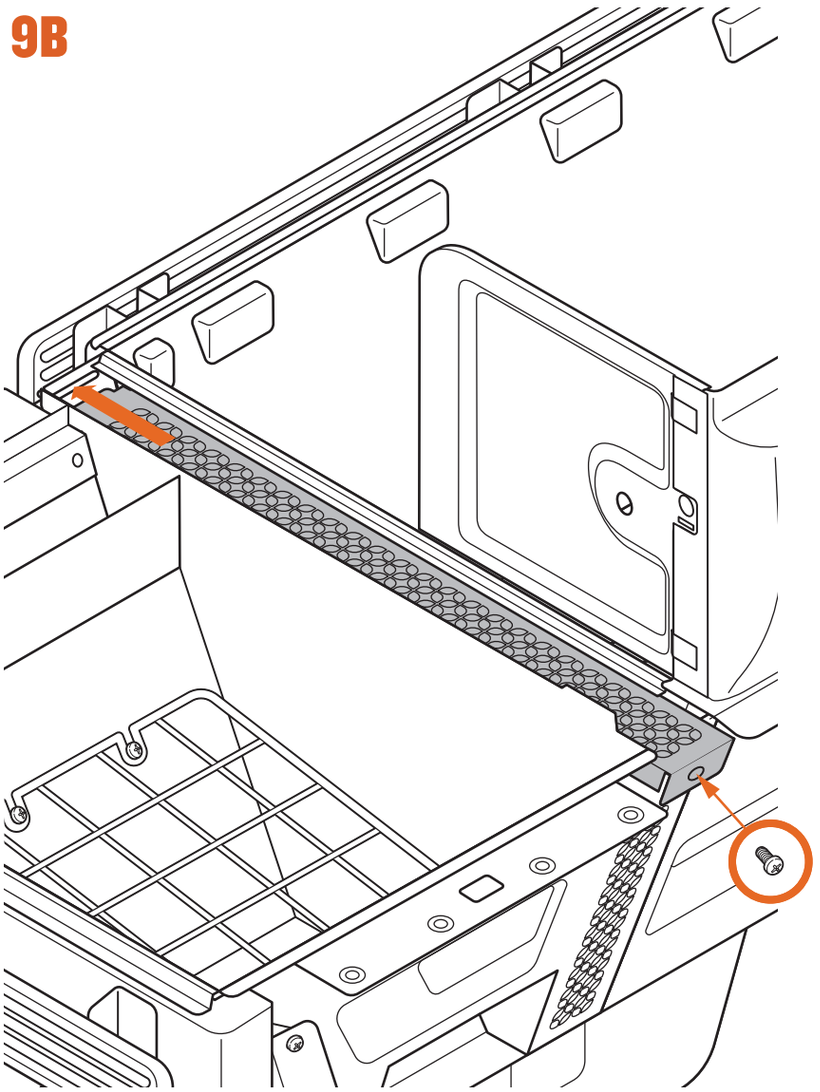
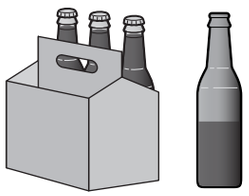


9B

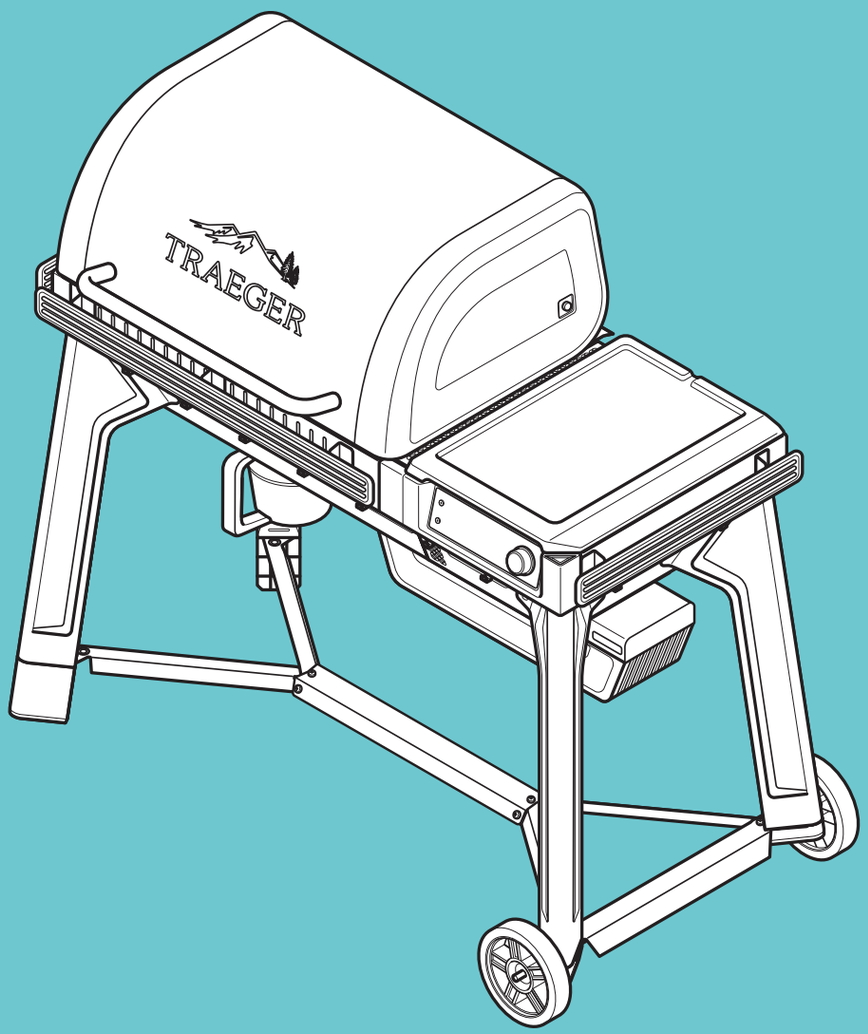


NICE WORK!
CHAPTER 3 COMPLETE!



T18983_Woodridge_Grill_AG_Global EN.indd 30 6/6/25 2:11 PM

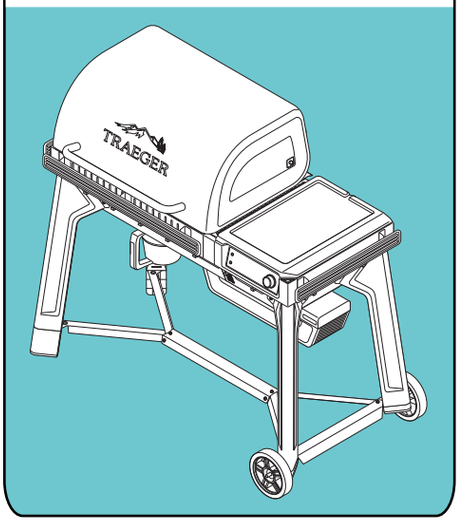
CHAPTER 4



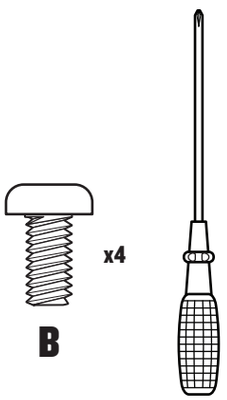
LID & GRILL INTERNALS

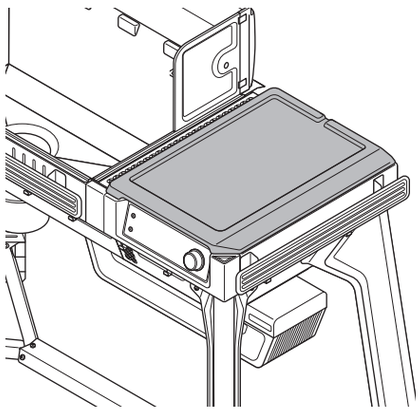
T18983_Woodridge_Grill_AG_Global EN.indd 31 6/6/25 2:11 PM

CHAPTER 4

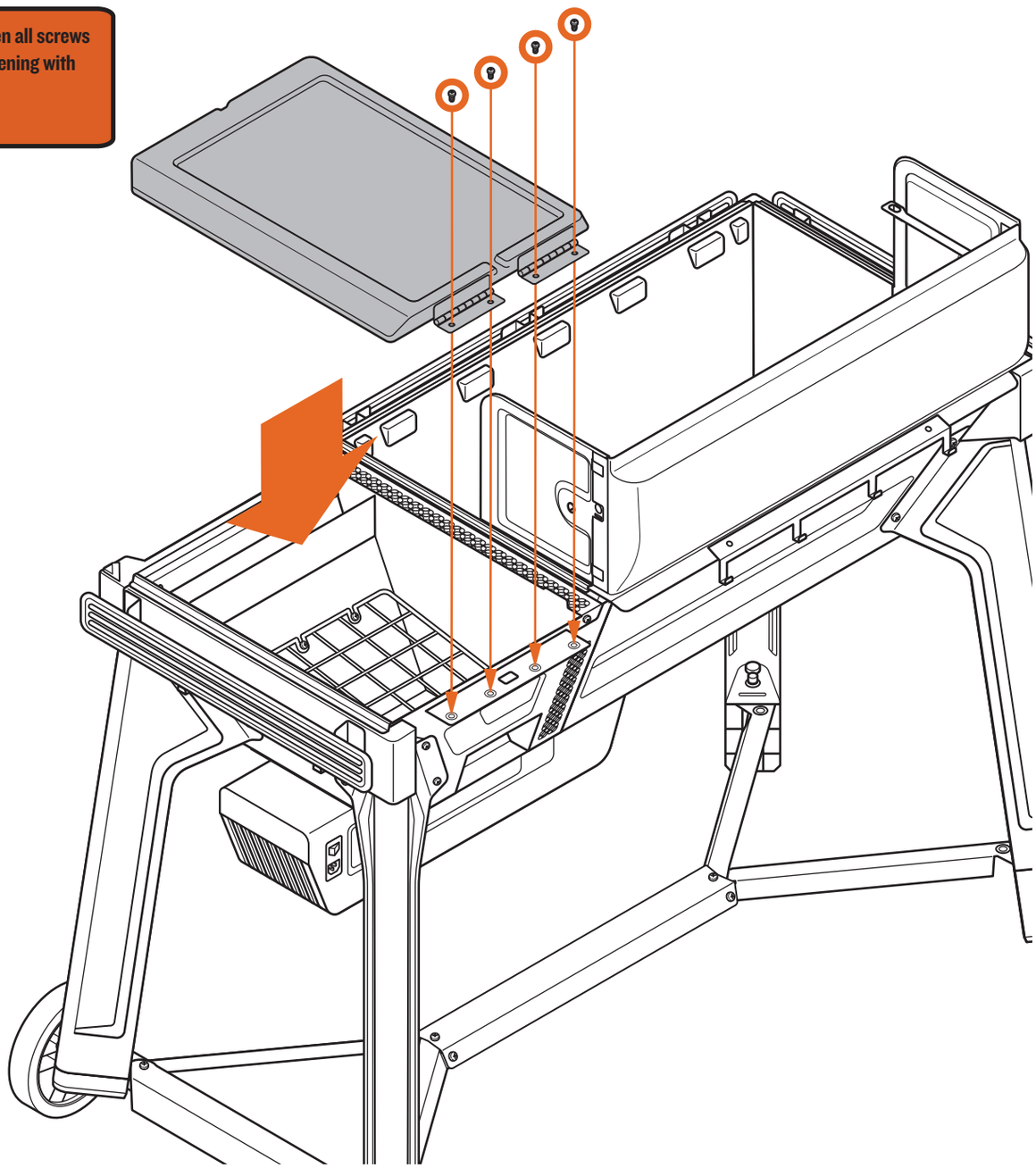


1 ATTACH HOPPER LID



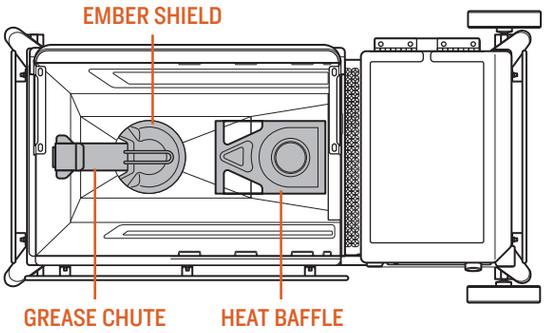


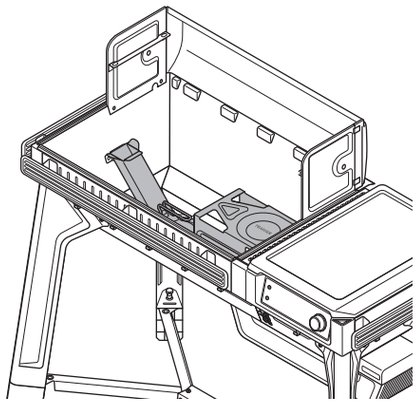
PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver.

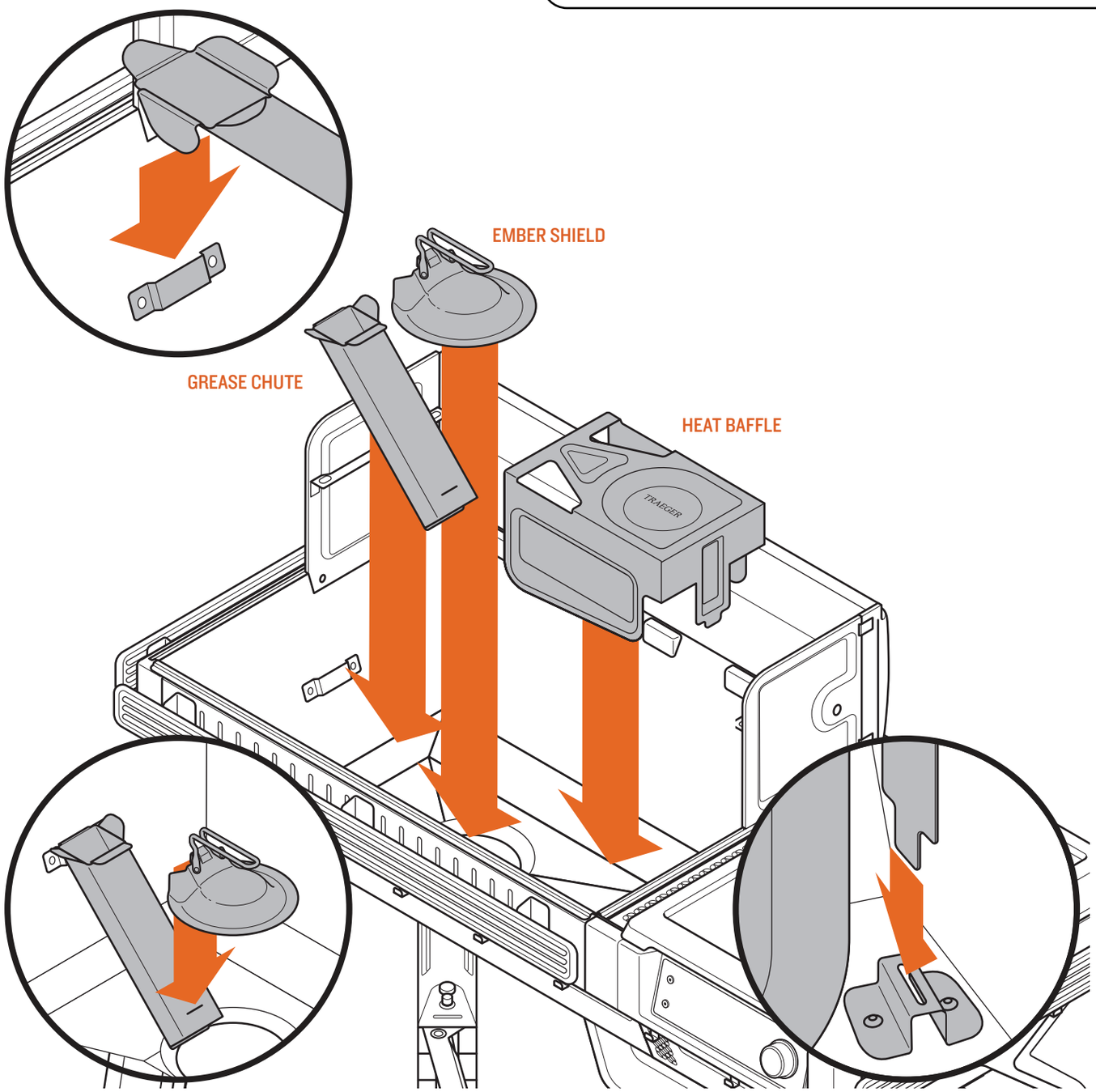


T18983_Woodridge_Grill_AG_Global EN.indd 32 6/6/25 2:11 PM

2A INSTALL CHUTE, SHIELD, AND BAFFLE

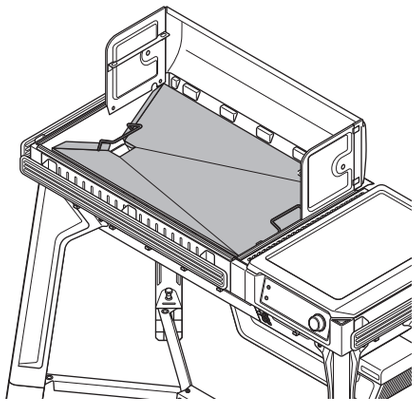


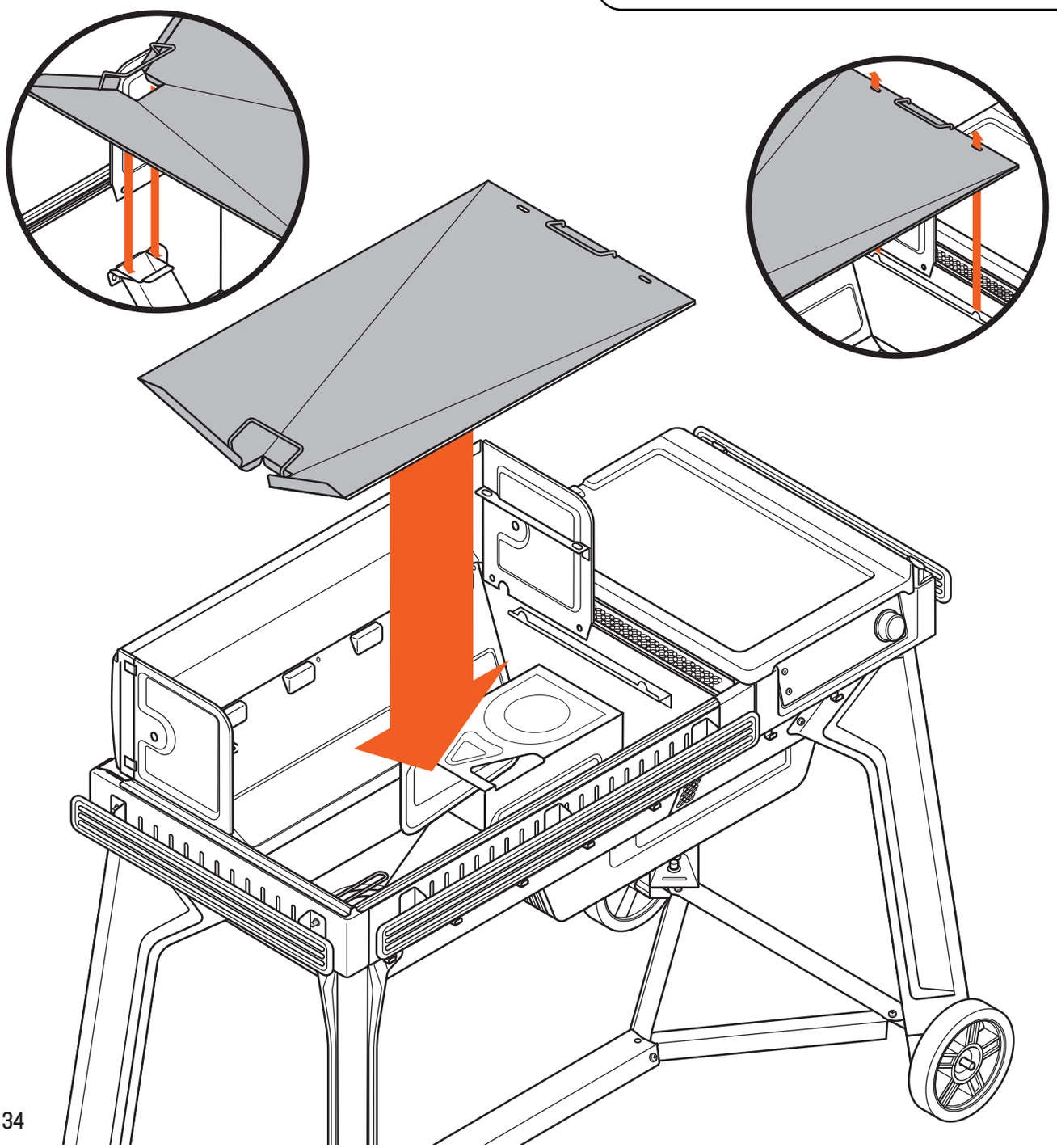




T18983_Woodridge_Grill_AG_Global EN.indd 33 6/6/25 2:11 PM

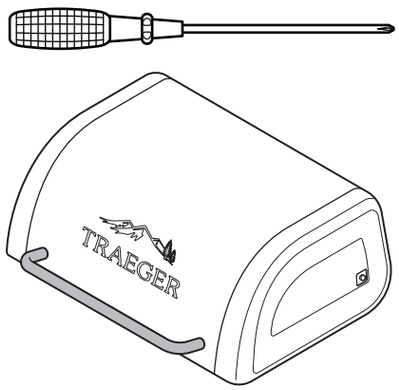
2B INSTALL DRIP TRAY

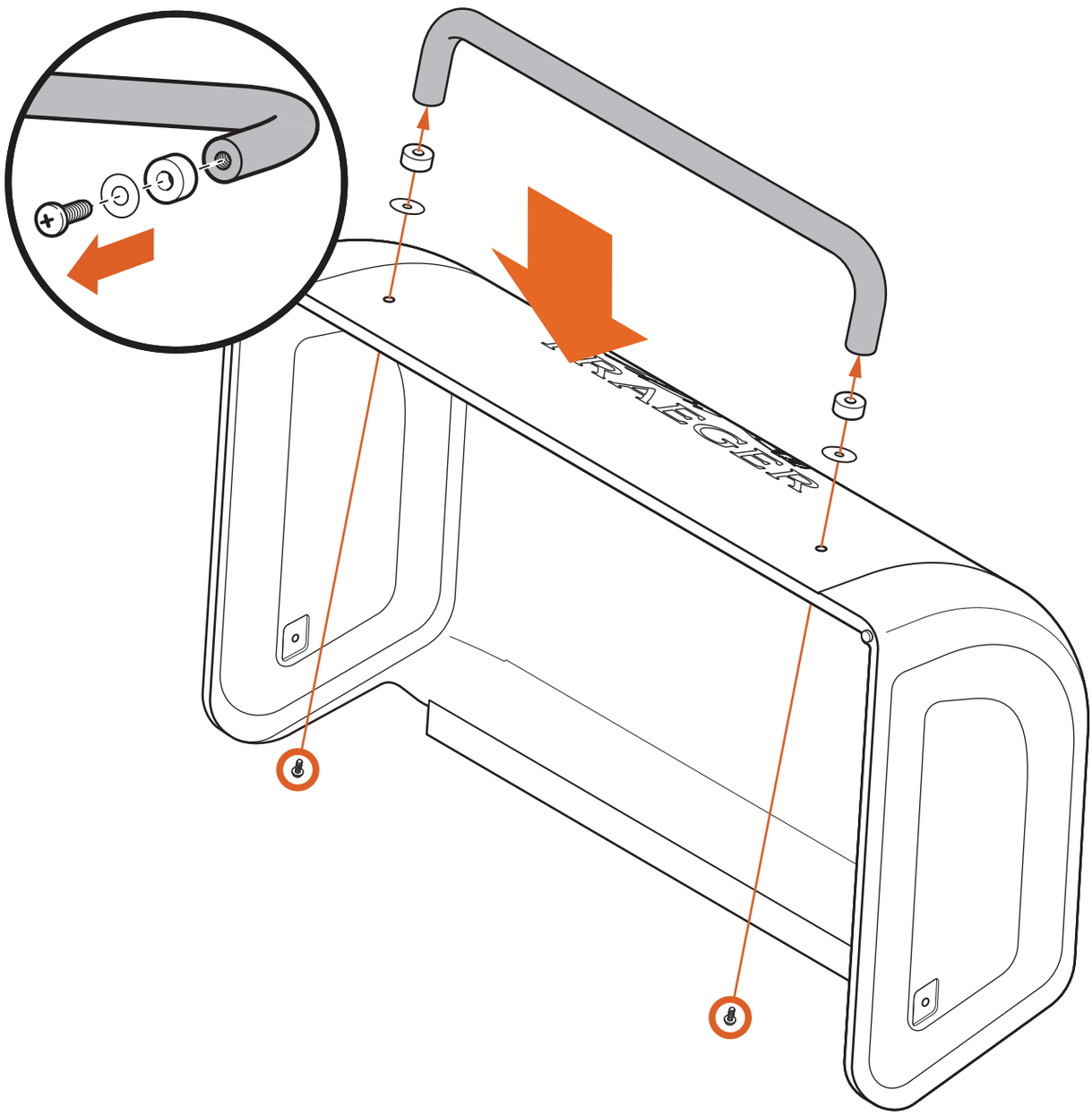




T18983_Woodridge_Grill_AG_Global EN.indd 34 6/6/25 2:11 PM

3A ATTACH LID HANDLE

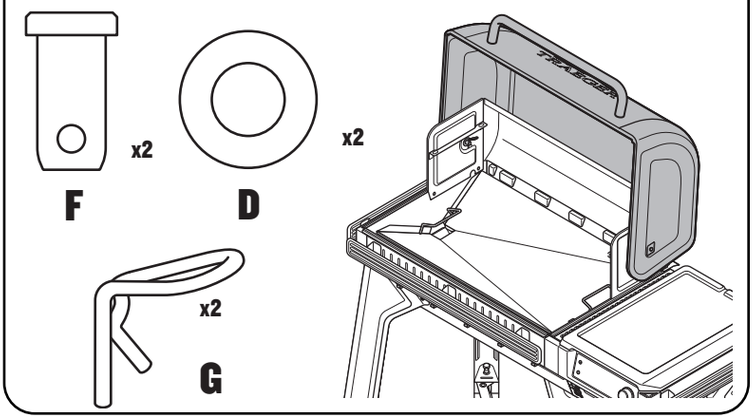




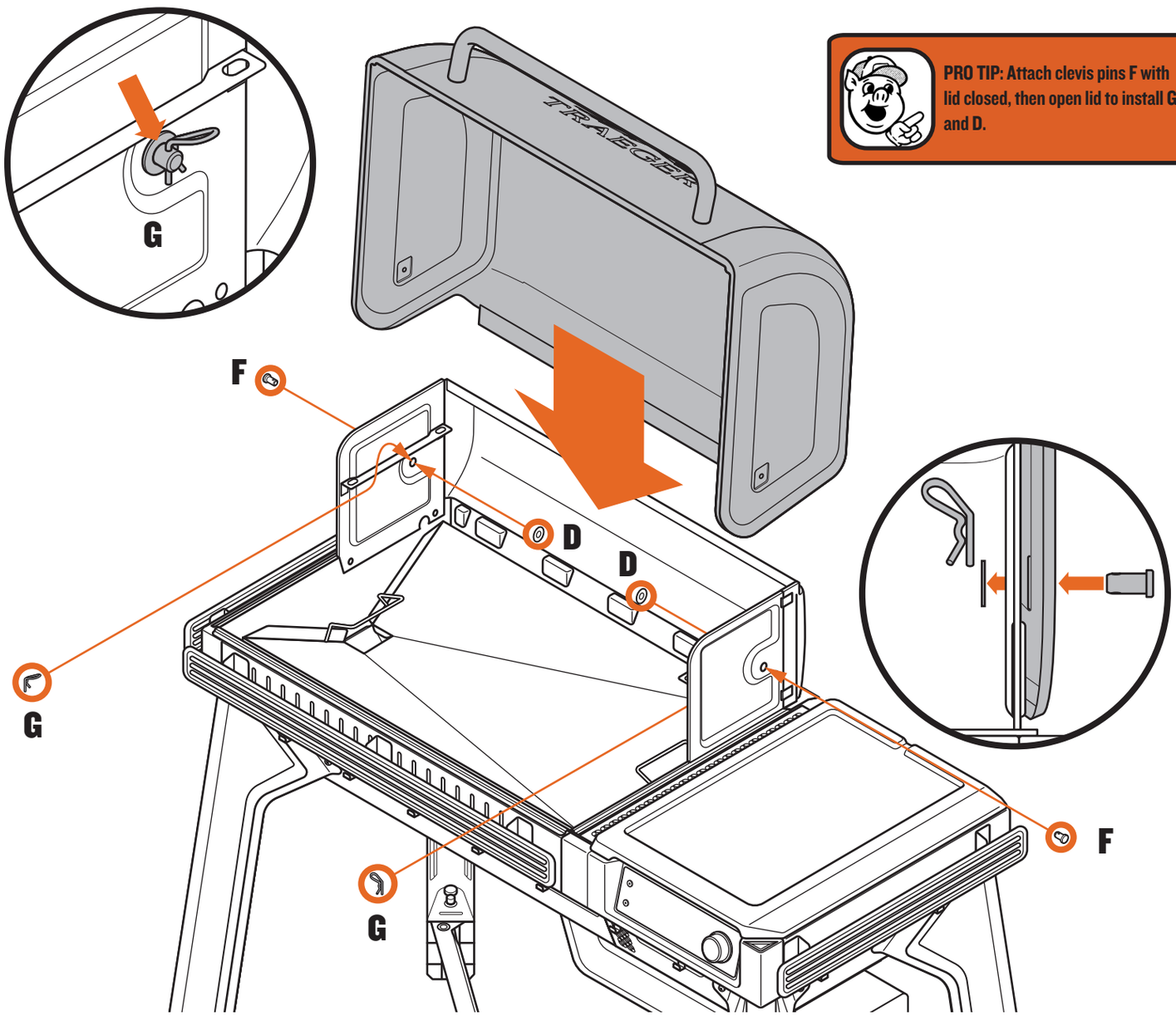
T18983_Woodridge_Grill_AG_Global EN.indd 35 6/6/25 2:11 PM

PRO TIP: Use two people to attach the lid.

3B ATTACH LID

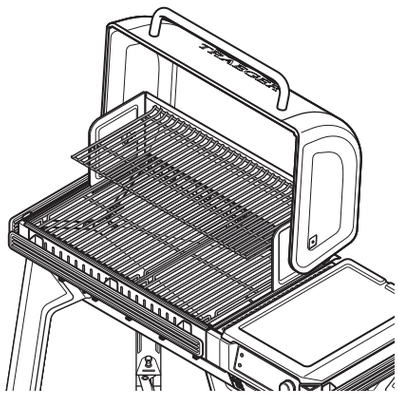


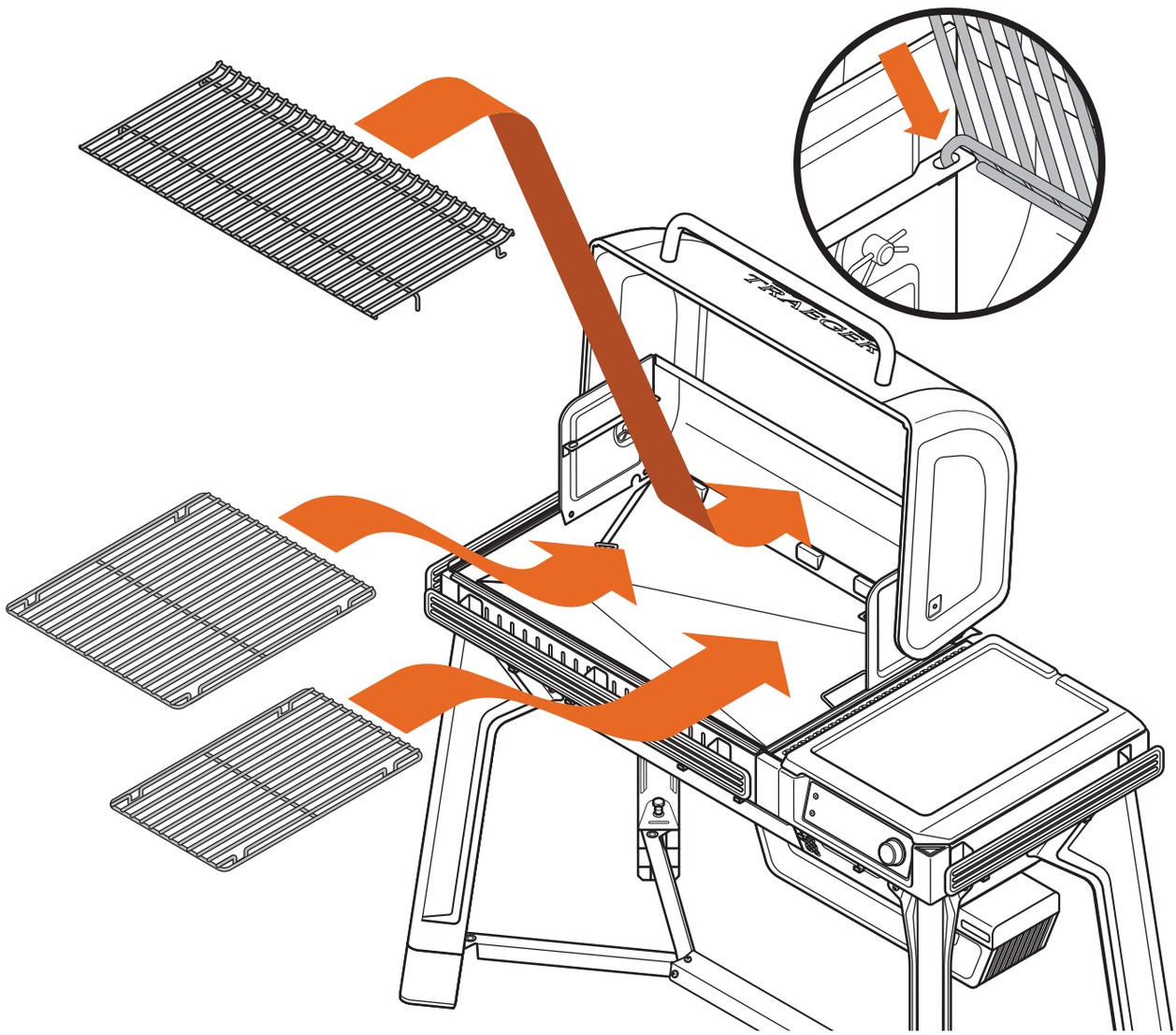
PRO TIP: Attach clevis pins F with lid closed, then open lid to install G and D.



T18983_Woodridge_Grill_AG_Global EN.indd 36 6/6/25 2:11 PM

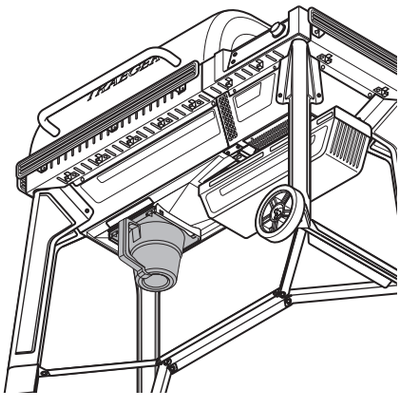
4 INSTALL GRATES

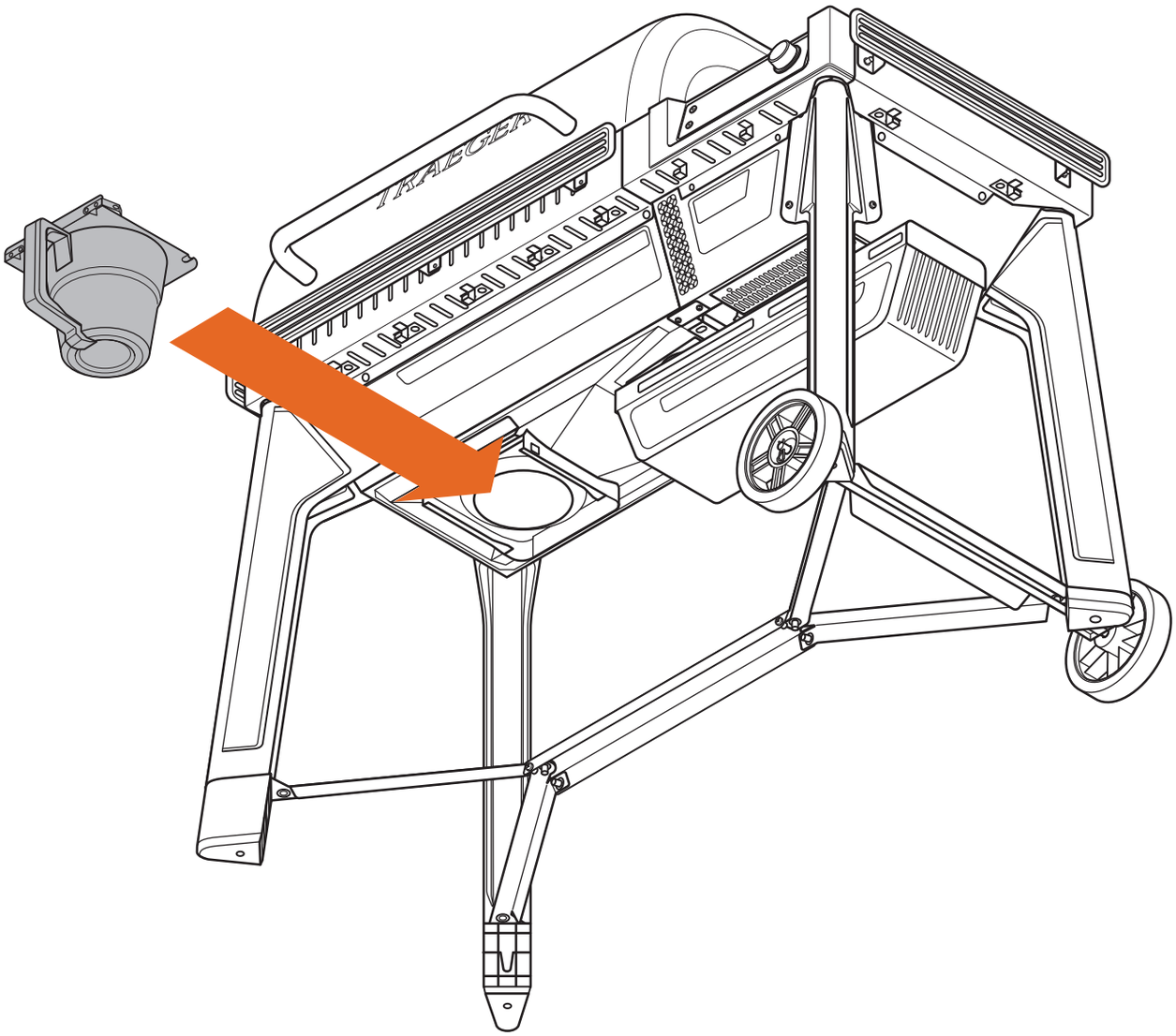




T18983_Woodridge_Grill_AG_Global EN.indd 37 6/6/25 2:11 PM

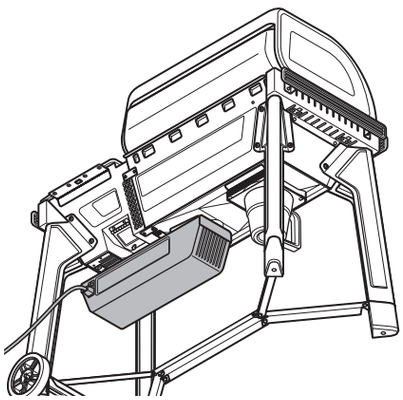
5 INSTALL GREASE & ASH KEG

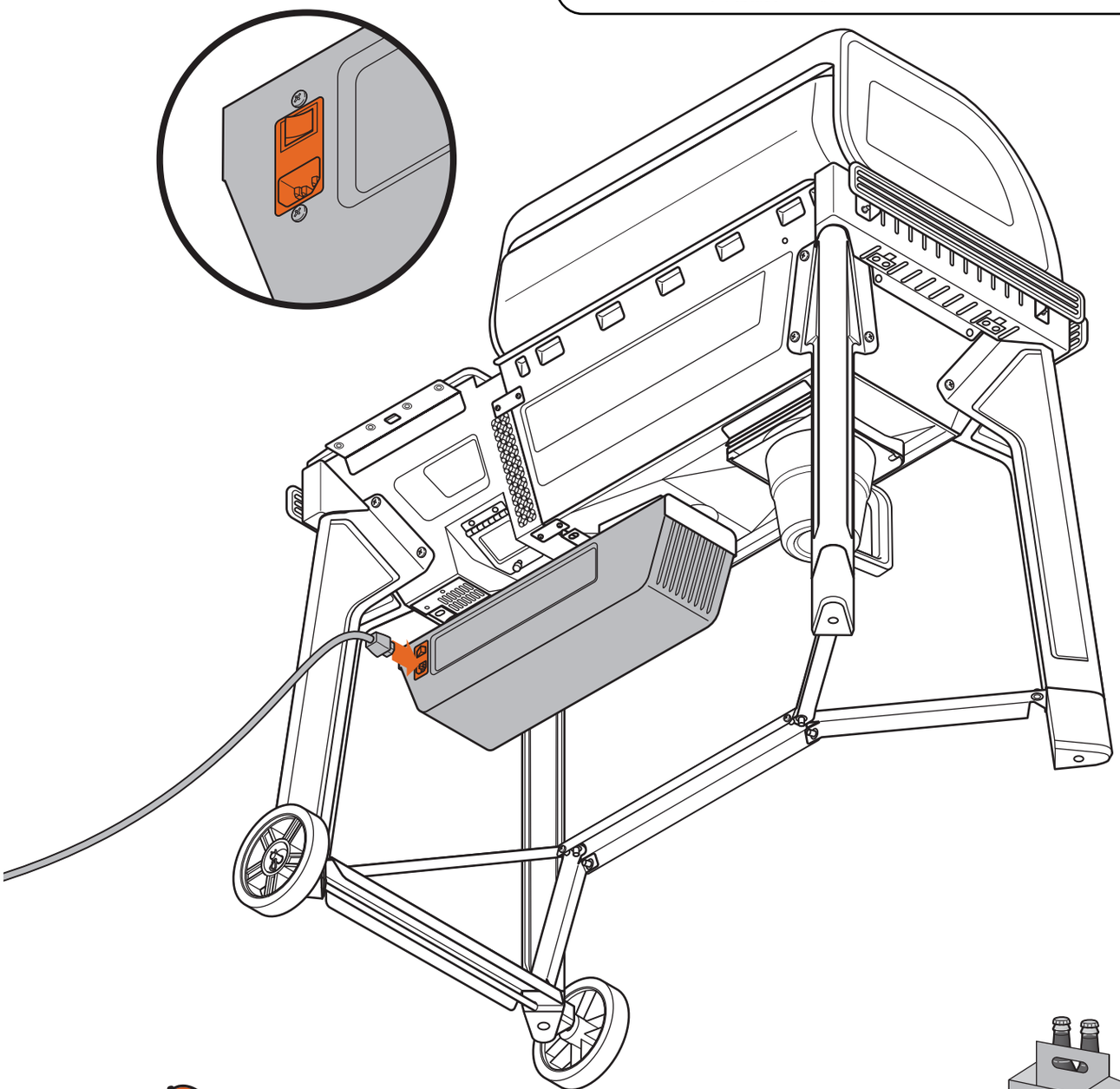




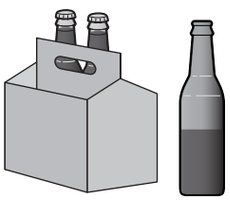
T18983_Woodridge_Grill_AG_Global EN.indd 38 6/6/25 2:11 PM

6 PLUG IN POWER CORD





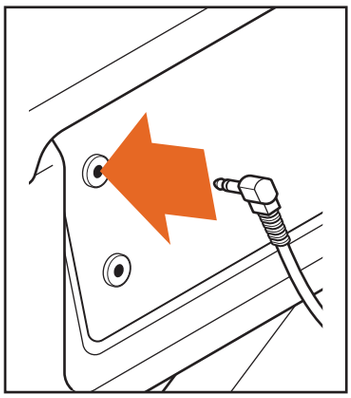
NICE WORK!
CHAPTER 4 COMPLETE!

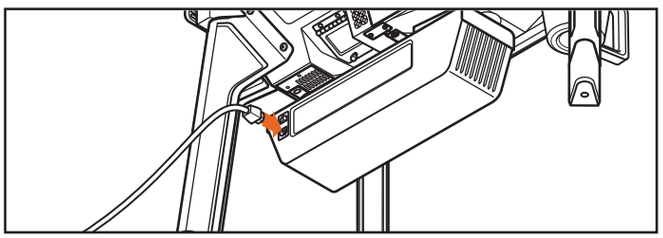


T18983_Woodridge_Grill_AG_Global EN.indd 39 6/6/25 2:11 PM

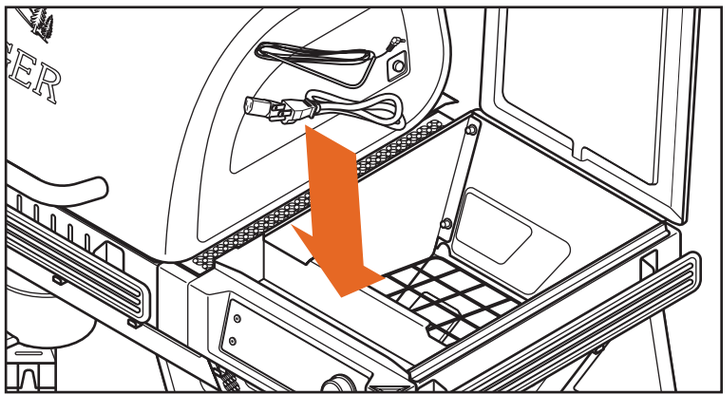
STORING PARTS AND ACCESSORIES

Wired Probe and Power Cord



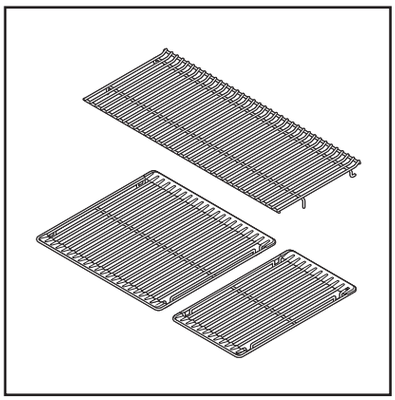


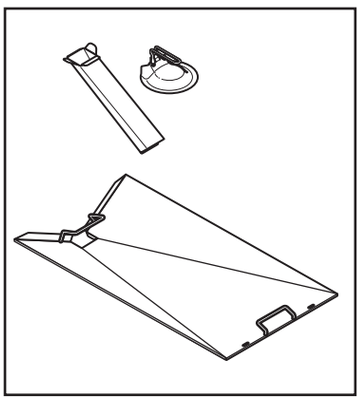
TO STORE:

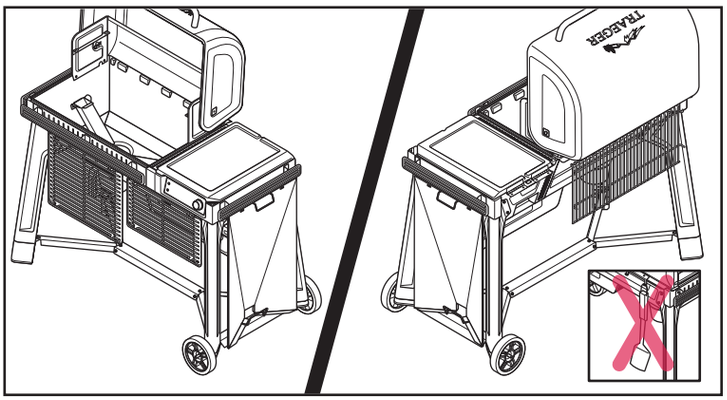


Grill Grates, Drip Tray, Grease Chute, and Ember Shield

TO STORE DURING CLEANING:







PRO TIP: Do not hang or store cooking utensils or power cord on grate hooks. Doing so could damage the utensils or power cord.

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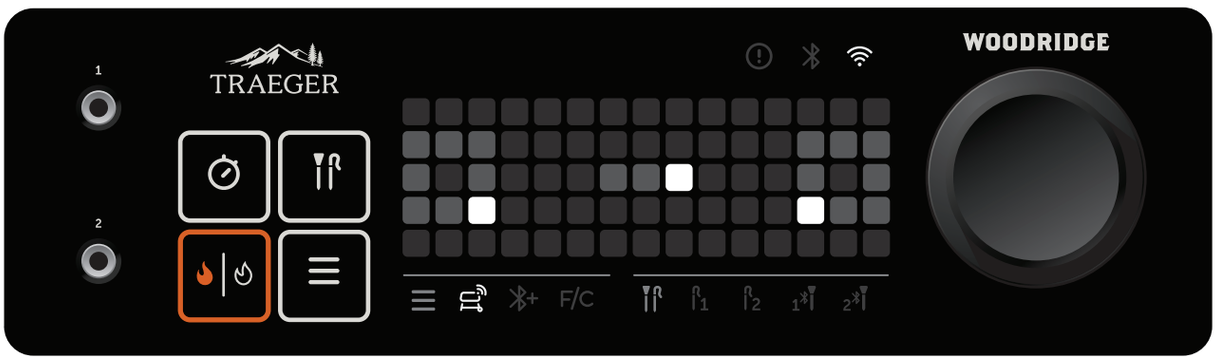
CONNECTING YOUR GRILL

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 Woodridge 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.

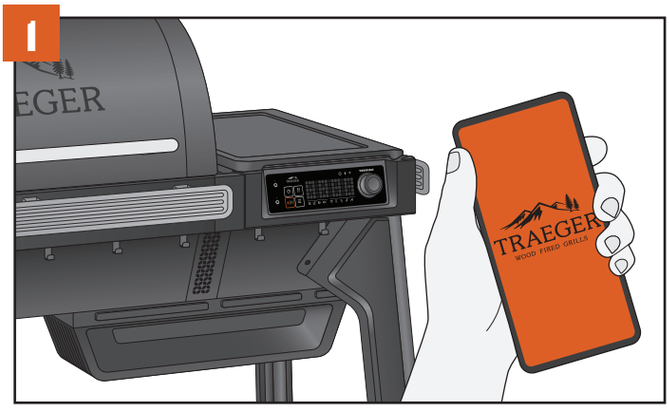
IMPORTANT:

- 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) and lit up.
- 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.



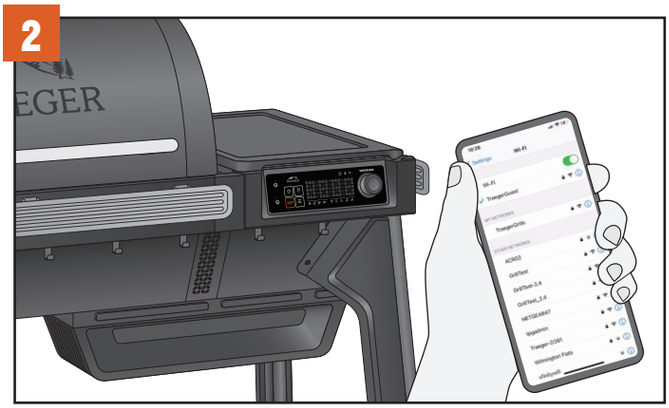
PRO TIP: Check under your hopper lid for a handy quick reference guide to your Woodridge controller!

1



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

2

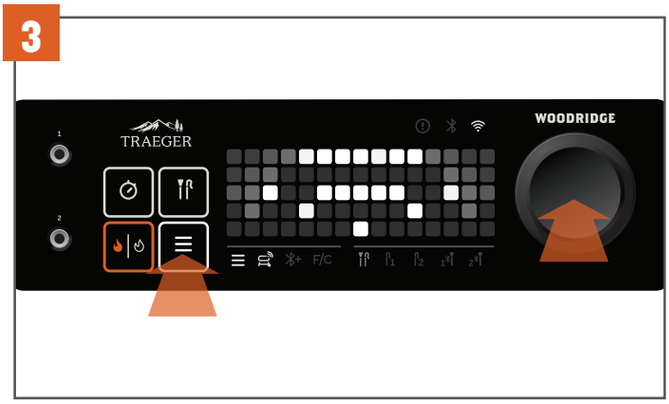


Ensure your smart device is connected to the Wi-Fi network to which you want your grill connected. The router signal must be 2.4 GHz, as the grill is not compatible with 5 GHz.

T18983_Woodridge_Grill_AG_Global EN.indd 41 6/6/25 2:11 PM

CONNECTING YOUR GRILL CONTINUED

3



After powering on your grill, tap the menu button. You will see the Wi-Fi grill icon light up in the menu bar below the dot matrix, and an animation of a Wi-Fi signal with a question mark will be displayed. Press the selection dial to select this option and begin the connection process.

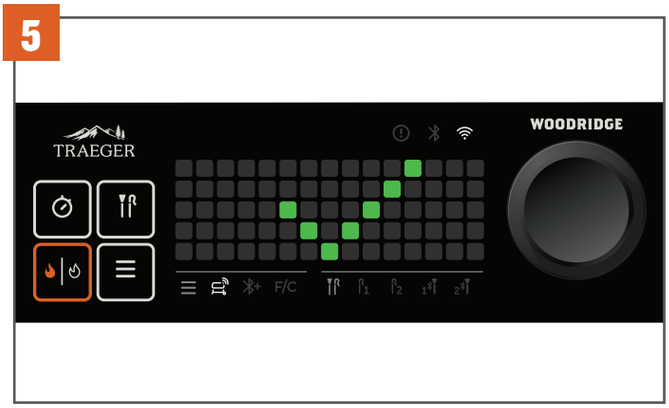
NOTE: You can navigate menu options by turning the selection dial after tapping the menu button. As you turn the dial, the menu bar icons below the dot matrix display will light up to indicate your selection.

4

After selecting WiFIRE, the pairing animation above will display on screen, indicating that your grill is broadcasting its Bluetooth signal and is ready to pair. Open your smart device to the Traeger App and sign in to your account. On the home screen of the Traeger App, tap the grill icon in the lower center of the screen to start connecting.

Follow the instructions on the Traeger App to (1) pair your phone to your grill (via temporary Bluetooth connection), (2) connect your grill to your desired 2.4 GHz home Wi-Fi network, and (3) complete the grill setup process.

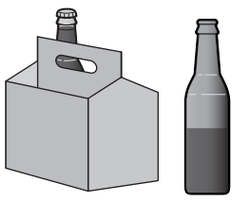
5



A green checkmark will display on your controller to indicate that you have successfully connected to WiFIRE. The Wi-Fi icon in the top right above the matrix display will stay lit up when the grill is connected.

6

Once connected to WiFIRE, you might see this animation on your screen. Don't turn off your grill until you see a green checkmark. This means that your grill is downloading and applying an update. Just like your smartphone, these updates keep your grill running smoothly, securely, and at peak performance. Once the update is done, you'll see a green checkmark and the grill will return to the idle mode – let's cook!



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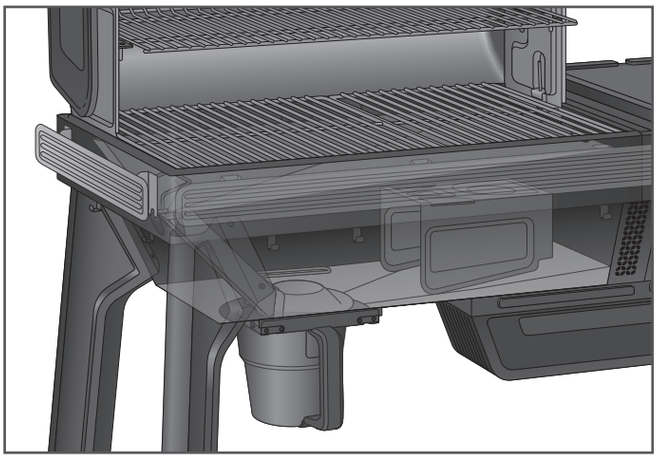
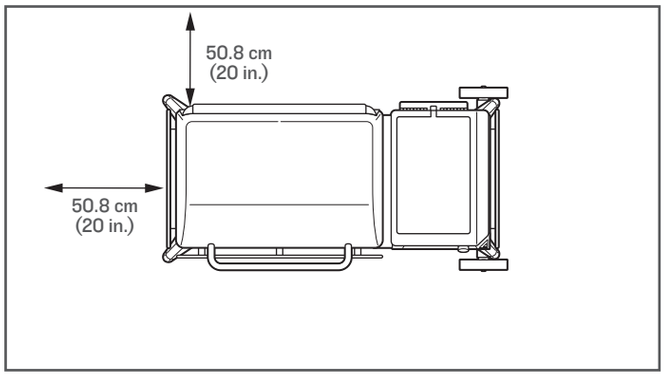
SEASONING YOUR GRILL

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



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 coating provides a more durable burn-in protective layer.



⚠ WARNING **Fire Hazard**

- When operating your Traeger Grill, maintain a **MINIMUM** distance of 50.8 cm (20 inches) from the grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, trash receptacles, etc.

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, primed, and ready for optimal performance.

⚠ 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**

- **Never** use gasoline, lantern fuel, kerosene, lighter fluid, or other flammable materials to start or "freshen up" a fire.
- **Never** use or store flammable liquids or other combustibles materials near the grill.

⚠ 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 are disposed of.

⚠ 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.

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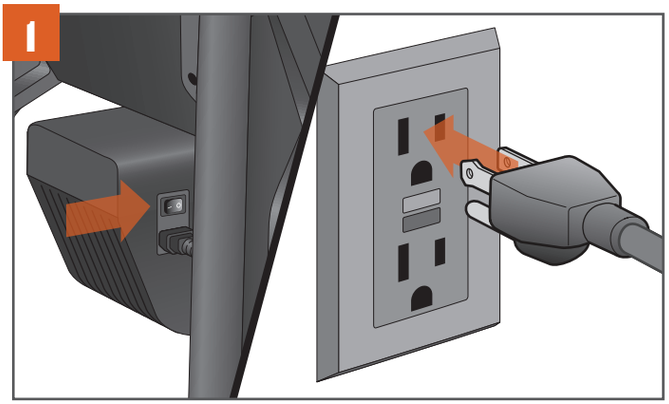
SEASONING YOUR GRILL CONTINUED

1



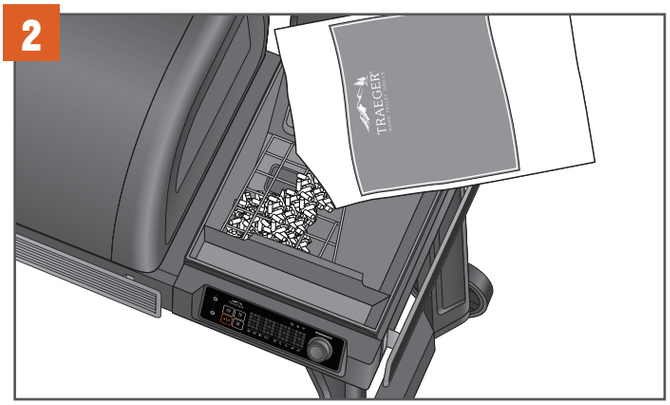
With the main power switch set to OFF (**O**), connect the power cord to your grill. Then plug the power cord into a properly grounded/earthed electrical outlet protected by a Ground Fault Circuit Interrupter (GFCI).

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.

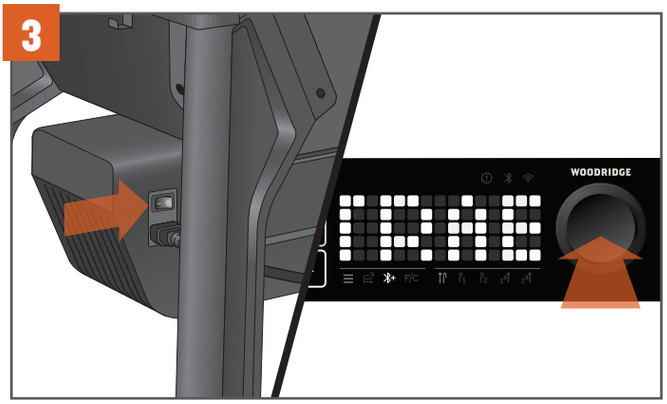
2



To add pellets, open the hopper lid and inspect for any foreign objects in the auger. Fill the hopper with pellets at least to the safety grate and close the lid.

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.

3



Press the main power switch, located on the back of the auger box, to ON (**I**). Press the selection dial to wake up the controller. "TRAEGER" will scroll across the screen, indicating the grill is on.

4

Turn the selection dial to set the grill's temperature to 350°F (177°C), then press the dial. Press the ignite/shutdown button.

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.

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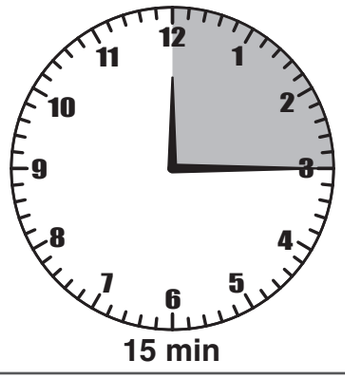
5

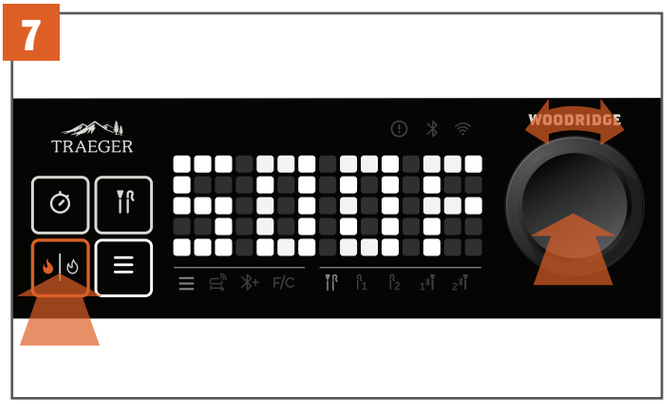
The grill temperature will display as it increases to the set temperature.

6



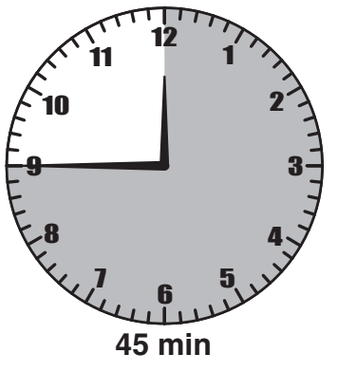
Once the grill has reached 350°F (177°C), let it run for 15 minutes. While the grill is seasoning, you may see dark or excessive smoke and ash; this is normal and will be less on future startups.

7



After 15 minutes at 350°F (177°C), increase the temperature to 500°F (260°C).

8



Once the grill has reached 500°F (260°C), 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.

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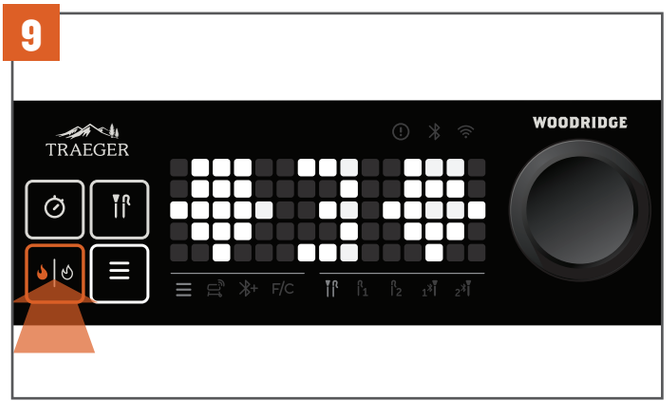
SEASONING YOUR GRILL CONTINUED

9



After 45 minutes at 500°F (260°C), shut down the grill and let the shutdown cycle complete. To shut down your grill, press and hold the ignite/shutdown button or the selection dial for three seconds until the display shows the shutdown animation.

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

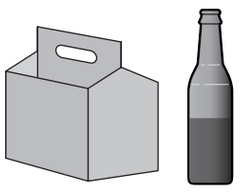
10

A countdown timer begins while the grill is shutting down. You will hear the fan continue to run.

11

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.



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