



IRONWOOD 885 OWNER'S MANUAL

**SMOKE IT FORWARD.
POST YOUR COOKS WITH
#TRAEGERGRILLS**

**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.**

TFB89SLC



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 will bring years of enjoyment to you, your family, and those lucky friends you will be cooking for. 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, 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 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.
- 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 6' (1.8-m) power cord. When installing the receptacle, follow the National Electrical Code and local codes and ordinances.

For Consumers in the European Union:

- Plug into an appropriate earthed outlet.
- Do not remove earth prong or modify plug in any way. Do not use an adapter or extension cord.

DANGER!

- Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in the Owner's Manual.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or similarly qualified persons in order to avoid a hazard.
- Never use or store flammable liquids near the grill.
- Never use gasoline or lighter fluid to manually light your grill. Use **ONLY** alcohol gel for this procedure **AND** according to the instructions in the Owner's Manual.



WARNING!

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!

- When operating this grill, maintain a **MINIMUM** distance of 12 inches (30.5 cm) from the grill to combustibles.
- When operating this grill under overhead combustibles, a **MINIMUM** of 40 inches (101.6 cm) is required.

WARNING!

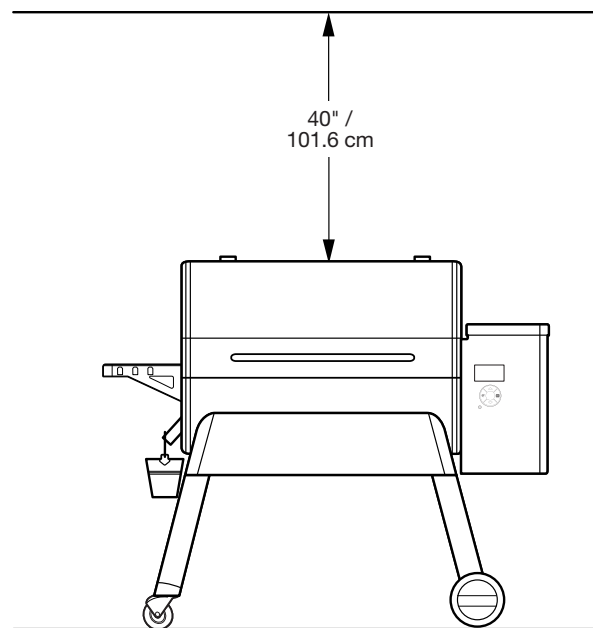
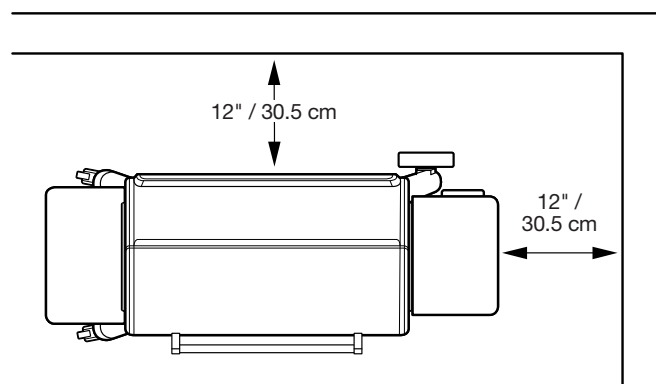
- Assemble and operate this grill **ONLY** per the instructions in the Assembly Guide and the Owner's Manual.
- This grill is intended for **OUTDOOR USE ONLY**.
- Never use heating fuel pellets in the grill, due to potential hazardous contaminants and additives that may be present.
- For best results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

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 Consumers in the European Union:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.



SAVE THESE INSTRUCTIONS



WE'VE GOT YOU COVERED

TraegerGrills.com/Shop
TraegerGrills.com/Dealers

RUBS



PELLETS



SAUCES



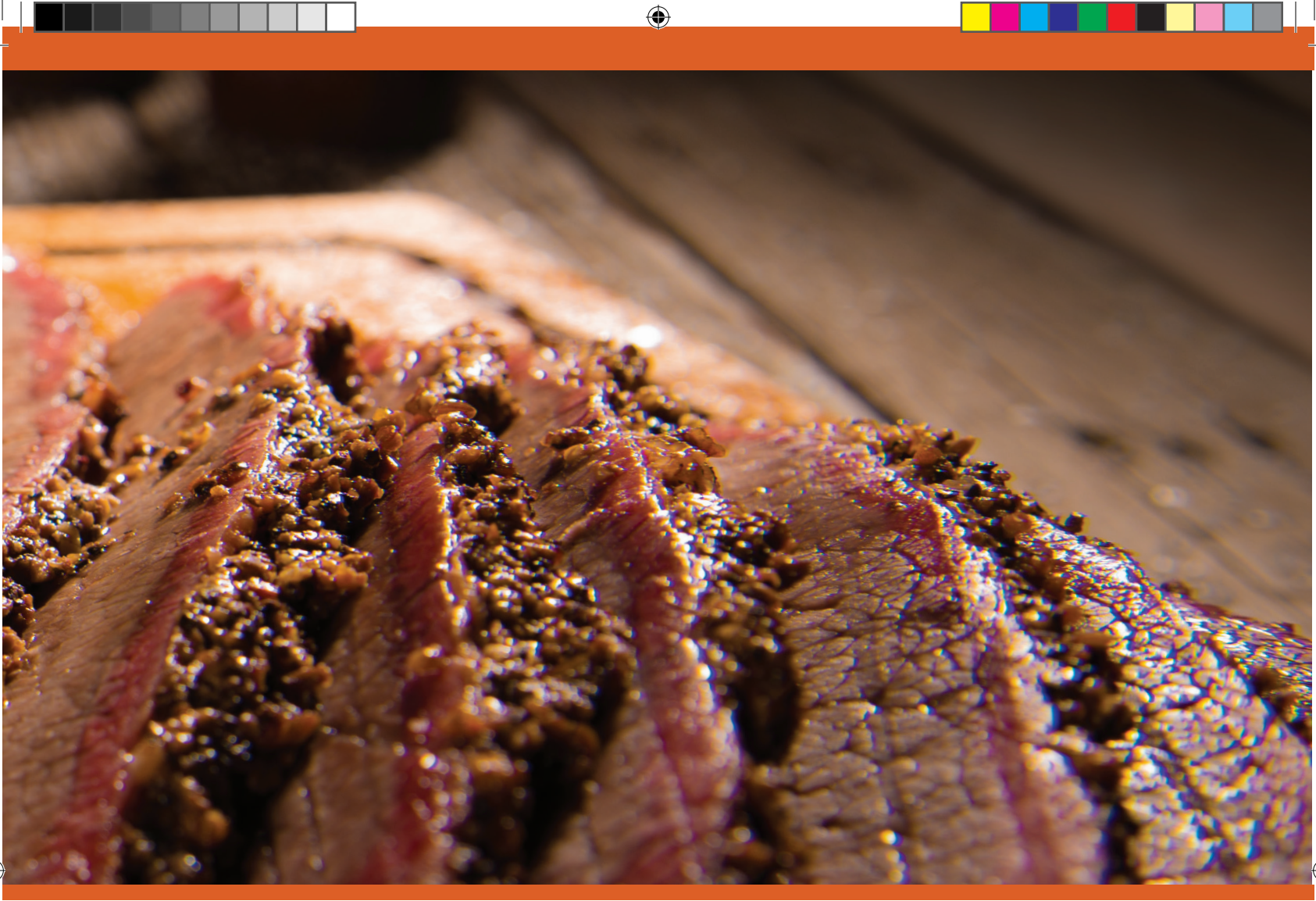


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Traeger ebook**

Go online at
traegergrills.com/register

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ADDING FLAVOR TO YOUR FIRE

PELLETS

Creating 100% food-grade hardwood pellets comes naturally to Traeger®. Our four U.S. mills process pure hardwood, blended for the perfect balance of smoke to heat and superior quality you can taste every time.

Crafting the highest-quality hardwood pellets on the market starts from the ground up. We built our plants in Oregon, Texas, and Georgia near the hardwood source, and we dedicate our manufacturing to food-grade pellets only, maintaining the purity of our machinery.

Traeger pellets contain two natural ingredients: our signature blend of hardwoods and a simple soybean oil. When manufacturing the premium hardwood pellets that elevate your meal to the next level, less is always more. No additives, no fillers, no binding agents — just simply natural flavor.

HARDWOOD PELLET GUIDE	
	GOOD FOR ANYTHING. GREAT FOR:
ALDER	
APPLE	
CHERRY	
HICKORY	
MAPLE	
MESQUITE	
OAK	
PECAN	

SPECIALTY SIZES



HICKORY 10-lb. (4.5-kg) box PEL104

Our most popular pellet flavor now comes in an easy-to-transport 10-lb. box.



BIG GAME BLEND 33-lb. (15-kg) bag PEL320

Traeger and Realtree have teamed up to bring you an exclusive blend of hickory and red and white oak, with woody rosemary undertones. This flavor is big enough for big game.



20-LB (9-KG) BAGS



ALDER
20-lb. (9-kg) bag
PEL307

Versatile because of its mild flavor and aroma, alder gives off ample smoke without overwhelming even the most delicate flavors.



MAPLE
20-lb. (9-kg) bag
PEL308

Mild, with a hint of sweetness, maple pellets are great for pork and especially veggies.



APPLE
20-lb. (9-kg) bag
PEL318

Most often used with poultry and pork, apple pellets offer a lightly sweet smoke that helps enhance mild-flavored meats.



MESQUITE
20-lb. (9-kg) bag
PEL305

A favorite of Texas BBQ, mesquite pellets infuse your meat with a robust smoke flavor.



CHERRY
20-lb. (9-kg) bag
PEL309

A very flavorful pellet, cherry wood lends itself to applications where you want to add a hearty smoke flavor.



OAK
20-lb. (9-kg) bag
PEL310

Stronger than cherry or apple and lighter than hickory, oak is great to use with fish and beef.



HICKORY
20-lb. (9-kg) bag
PEL319

The most widely used pellets in barbecue, hickory pellets release a rich flavor that complements most meats.



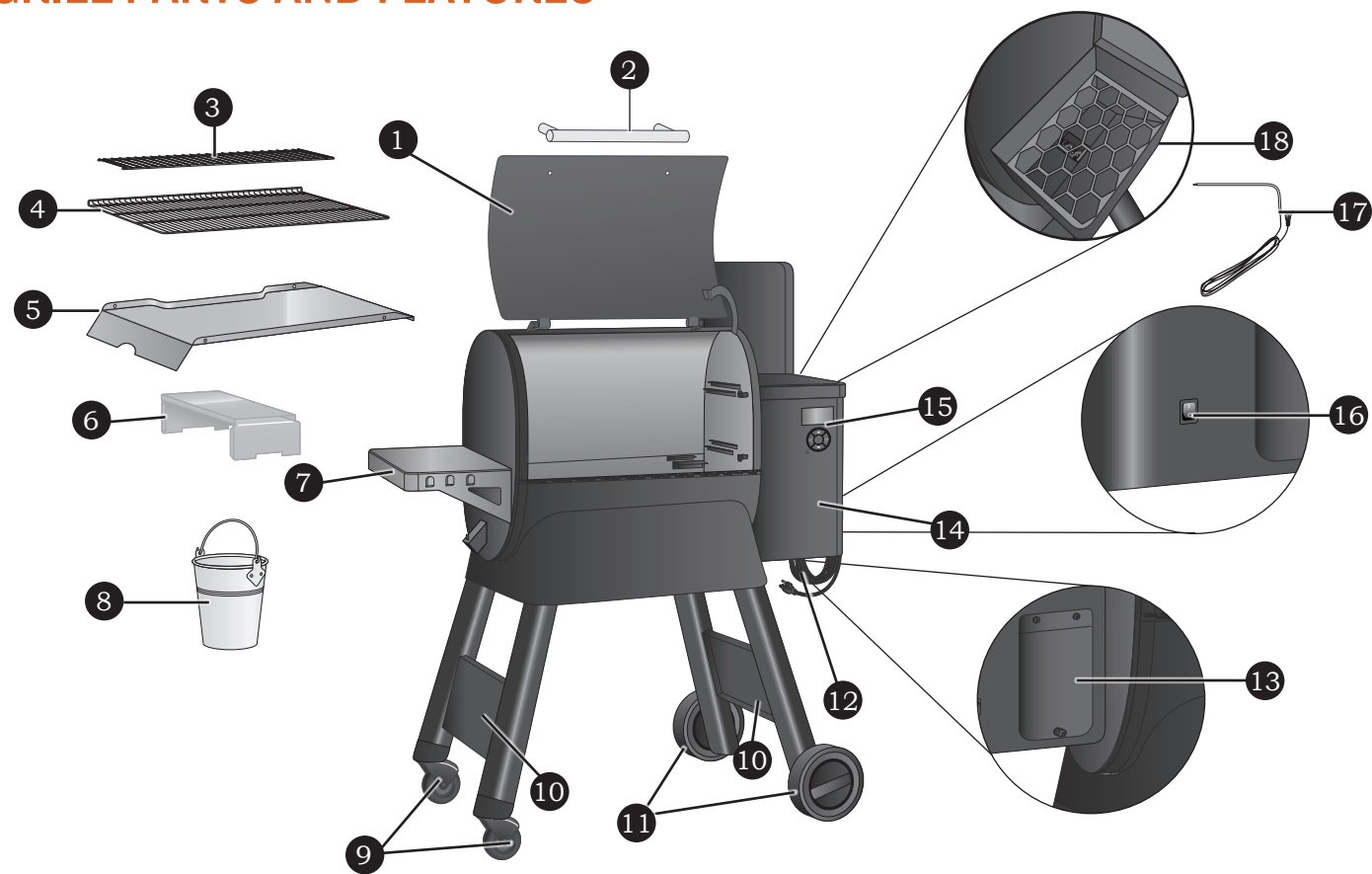
PECAN
20-lb. (9-kg) bag
PEL314

Deliciously nutty and even a little spicy, pecan pellets are great with veggies, beef, pork, poultry, or even baked goods.

GETTING TO KNOW YOUR GRILL

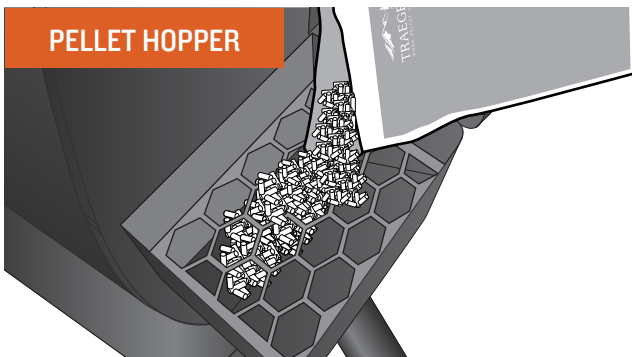
Refer to the Assembly Guide to assemble and install your Traeger Ironwood Grill.

GRILL PARTS AND FEATURES



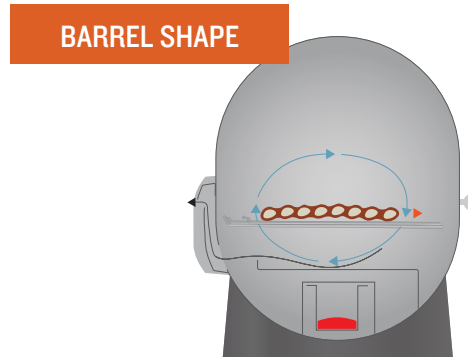
Part	Description
1	Grill Door
2	Door Handle
3	Top Grill Grate
4	Bottom Grill Grate
5	Grease Drip Tray
6	Upper Heat Shield
7	Side Shelf
8	Grease Bucket
9	Locking-Caster Legs
10	Leg Braces

Part	Description
11	All-Terrain Wheel Legs
12	Detachable Power Cord
13	Hopper Clean-Out Door (back of grill)
14	Pellet Hopper
15	Arc D2 Controller with WiFIRE® Technology
16	Main Power Switch (back of grill)
17	Meat Probe
18	Pellet Hopper interior with grate



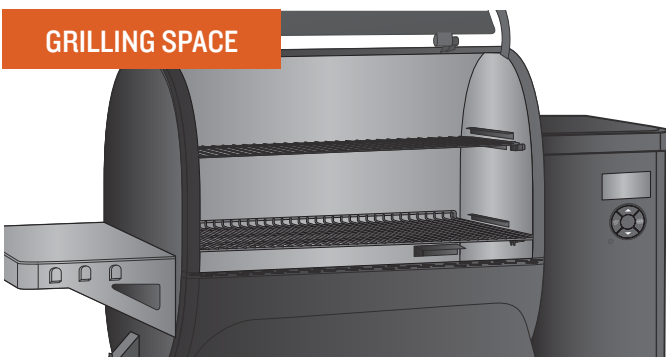
PELLET HOPPER

A 20-pound-capacity (9.1 kg) pellet hopper will keep you cooking for hours, getting you away from the grill and back to entertaining friends and family.



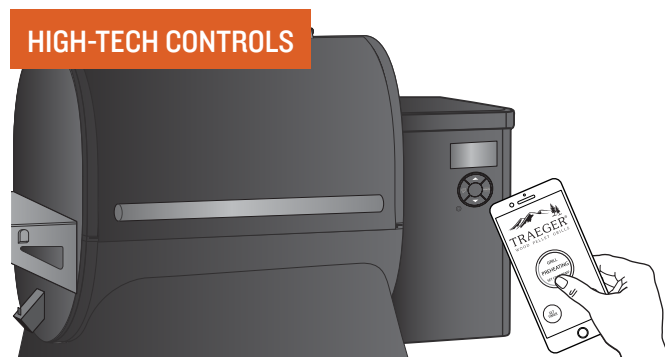
BARREL SHAPE

Traeger's signature barrel shape creates a vortex of convection. It circulates hot, smoky air around the cooking chamber, surrounding your food with 30,000 BTUs of wood-fired heat for even cooking on all sides.



GRILLING SPACE

With 885 in.² (0.57 m²) of grilling space, your Traeger grill has the real estate for party-sized orders of T-bones or racks of ribs, with enough room left over to handle various side dishes, too.



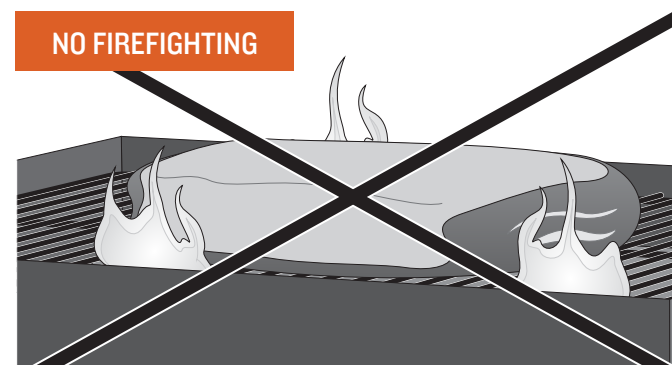
HIGH-TECH CONTROLS

With the Traeger Ironwood Grill, controlling your grill is as easy as pulling out your phone. The WiFIRE® Technology allows you to set and adjust temperatures automatically with a recipe download from our Traeger App.



VERSATILITY

An adjustable two-tier grate system offers options to load up both grill grates for a true feast; remove the top grate for taller food like Beer Can Chicken or a colossal turkey, or lower the bottom grate into a sear position for perfect grill marks.



NO FIREFIGHTING

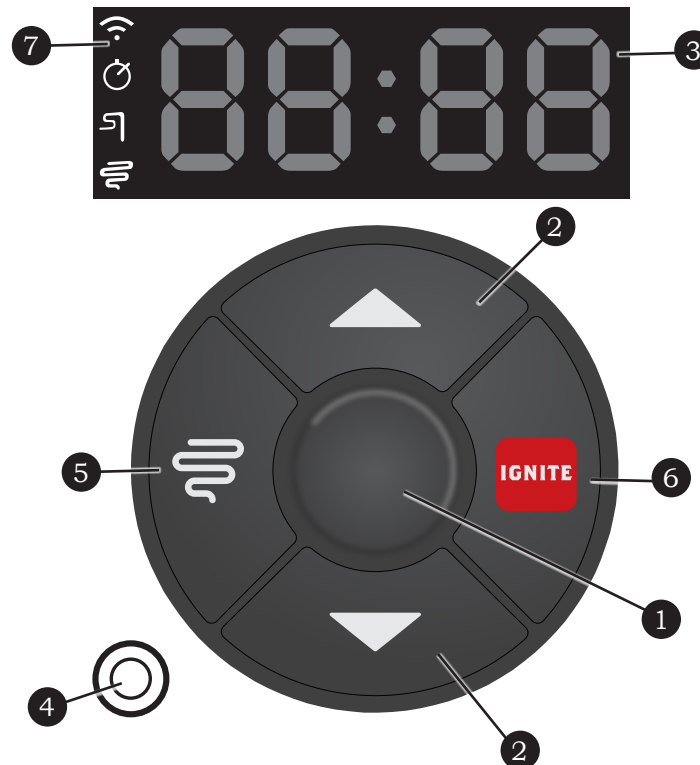
You don't have to worry about drippings flaring up and causing those nasty fireballs that destroy your meal because Traeger Wood Fired Grills are designed to cook by using indirect heat. All drippings are safely channeled into an external grease pan for easy disposal.



GETTING TO KNOW YOUR GRILL (cont.)

YOUR CONTROL PANEL AND DISPLAY

Your Traeger Ironwood Grill is equipped with a state-of-the-art Arc D2 Controller with WiFIRE® Technology that is Wi-Fi®-capable. Before you begin using the grill, it will be helpful to familiarize yourself with the different features of the control panel.



1 CENTER BUTTON

Use this button to turn on the grill and cycle through TEMPERATURE > TIMER > PROBE ALARM modes. Press and hold for two seconds to cancel a setting. To turn grill off, press and hold for two seconds in Temperature adjustment mode.

2 UP/DOWN BUTTONS

Press the up/down buttons to increase or decrease temperature or time. Press and hold to increase or decrease the time rapidly.

NOTE: Press and hold the up and down arrows at the same time for 3 seconds to switch between degrees Celsius and Fahrenheit.

3 STATUS DISPLAY

Shows current temperature, time remaining in timer mode, or probe cooking temperature.

4 MEAT PROBE

Plug the probe in where indicated for probe cooking.

5 SUPER SMOKE

Select SUPER SMOKE at any time during grilling when cook temperature is between 165° and 225°F (74° and 107°C) to increase the amount of smoke released for additional smoky flavor.

6 IGNITE

Press IGNITE to start the grill.

7 INDICATOR LIGHT PANEL

The icons on this panel will light up when the corresponding feature is active.

Wi-Fi The Wi-Fi Status icon will light when your grill is connected to the internet.

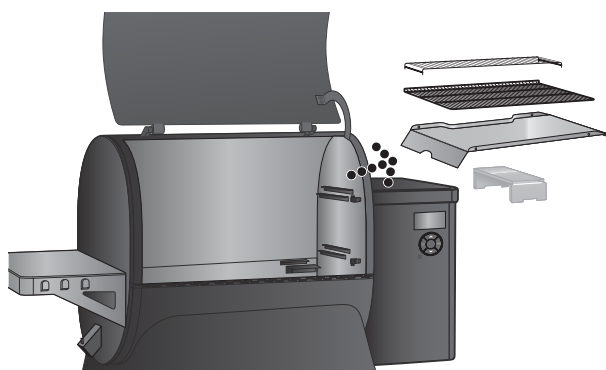
Timer The Timer icon will light when the timer is active.

Meat Probe The Meat Probe icon will light once the probe is plugged in and the Probe Alarm has been set.

Super Smoke The Super Smoke icon will light while this feature is active.

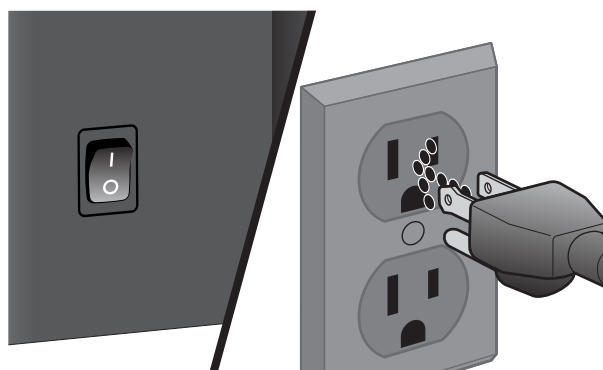
INITIAL FIRING INSTRUCTIONS

To be used on initial firing or anytime the grill runs out of pellets. 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.



1

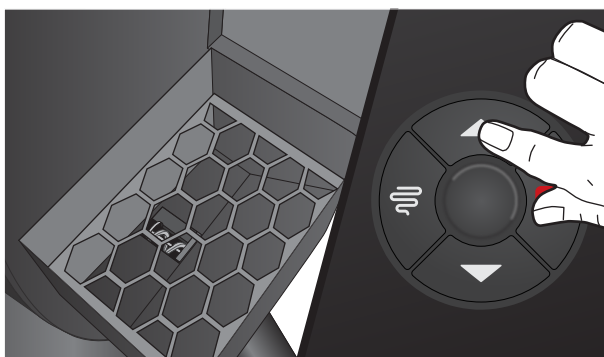
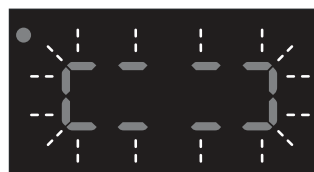
Remove the porcelain-coated grill grates, grease drip tray, and the upper heat shield from the inside of the grill.



2

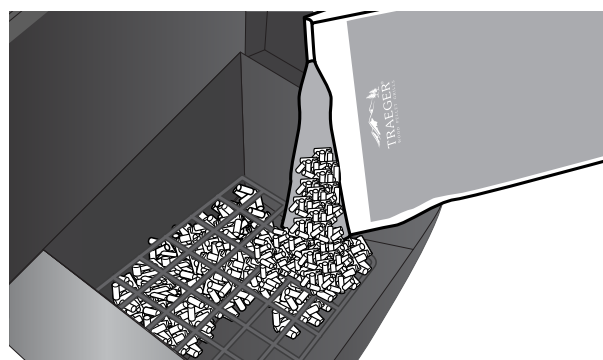
With the Main Power switch in the OFF (O) position, attach the power cord to the grill by plugging it into the receptacle on the bottom of the hopper. Then, plug the power cord into an appropriate grounded electrical outlet. Once the grill is plugged in, flip the Main Power switch to ON (I).

NOTE: Once you turn on your grill, it will enter Idle mode, and the display's dashed border will pulse. This indicates your grill is awaiting a command, and is not actively operating. The grill **MUST** be in Idle mode to prime the auger.



3

Make sure there are no foreign objects in the auger. With the grill in Idle mode, press and hold the UP and IGNITE buttons simultaneously. The display will flash “Pri” and the auger will begin priming.



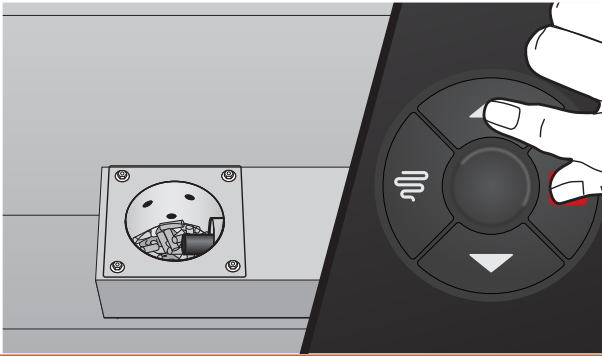
4

Fill the hopper with Traeger Hardwood Pellets. The auger tube should take approximately 2 minutes to fill with pellets and begin dispensing into the Hot Pot.

WARNING! Use ONLY TRAEGER® BRAND HARDWOOD PELLETS. Never use heating fuel pellets in the grill.

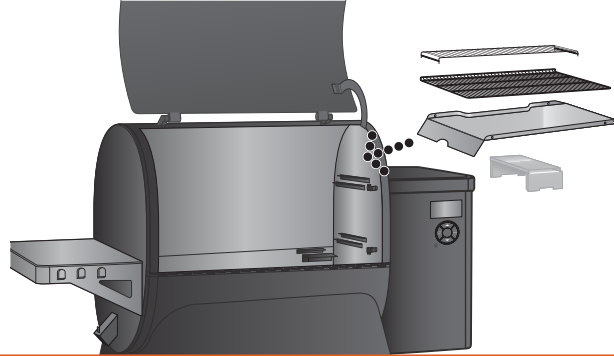


INITIAL FIRING INSTRUCTIONS (cont.)



5

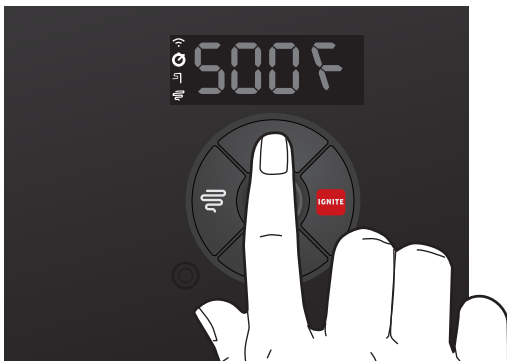
Continue priming until a small amount of pellets are in direct contact with the Hot Rod. Press and hold the UP and IGNITE buttons simultaneously to stop priming and return the grill to Idle mode.



6

Now you're ready to place the heat shields, grease drip tray, and porcelain-coated grill grates back into the grill.

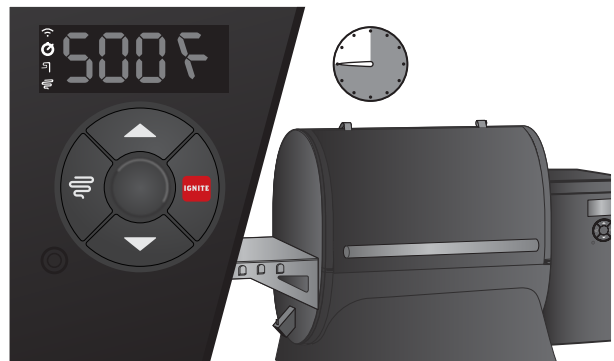
Recommendation: For easy cleanup, line the grease drip tray with Traeger Aluminum Drip Tray Liners or heavy-duty aluminum foil. Be sure the edges and ends of the foil are tight against the bottom of the grease drip tray. Replace foil after each cook to reduce the possibility of a grease fire. Please see "Maintaining Your Grill" for more details.



7

Press the UP button until the temperature display reads 500°F.

NOTE: To change between Celsius (C) and Fahrenheit (F), press and hold the UP and DOWN buttons simultaneously.



8

Press IGNITE. Let the grill run at 500°F for 30 minutes with the door closed to complete the seasoning process.

WARNING!

- When operating this grill, maintain a minimum clearance of 12 inches (30.5 cm) from grill to combustibles.
- For best results and flavor, always use genuine Traeger® Hardwood Pellets. Never use heating fuel pellets in the grill.
- Clean the grease drip tray frequently to reduce the possibility of a grease fire. Please see "Maintaining Your Grill" on page 22 for more details.





CONTROL SHUT-DOWN CYCLE

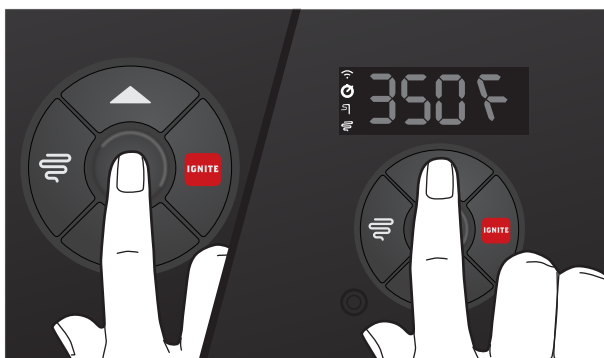
The control for this grill comes with an automatic shut-down cycle. When finished cooking on your grill, press and hold the Center button for 3 seconds. The display will flash OFF for several seconds, then scroll OFF BY followed by the actual temperature until the grill cools down to a safe temperature.

While the controller is flashing OFF, you can cancel the Shutdown Cycle by pressing and holding the Center button for two seconds.

Always allow the Shutdown Cycle to completely finish before powering off your grill at the power switch. The Shutdown Cycle ensures the fire is suppressed and the grill ignites properly on the next use.

DANGER! Turning off the power switch will cut 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.

SUBSEQUENT START-UP



1

With the Power switch in the ON (I) position, press the Center button once to wake the grill controller. Set the desired temperature with the UP button.



2

Once the desired temperature is displayed, press IGNITE. Allow the grill to preheat until the desired temperature is achieved.

NOTE: If the grill fails to achieve the selected temperature, please see “Operating Tips” on page 19 for more information.

NOTES:

- The Traeger App for your mobile device makes operating your electronic controller even easier. For more information on downloading the app and how to use it, refer to your Traeger App Quick Start Guide.
- Once you press IGNITE, your Ironwood Grill will always begin with an ignition and preheat 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 22 for more details.

WARNING!

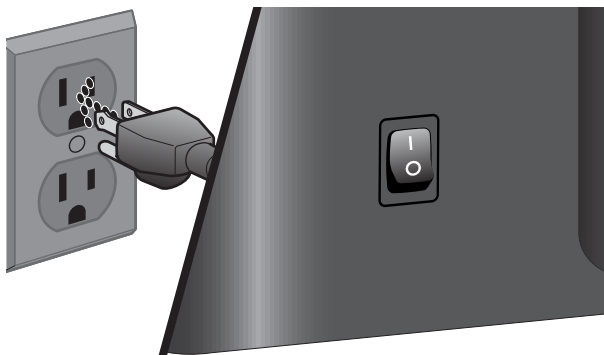
- When operating this grill, maintain a minimum clearance of 12 inches (30 cm) from grill to combustibles.
- Use only Traeger® Hardwood Pellets, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

USING YOUR GRILL

You will need to start with these two steps every time you use your grill.

NOTE: Whenever your grill is not in use, it should be disconnected from the electrical outlet.

Plug appearance may vary by region.



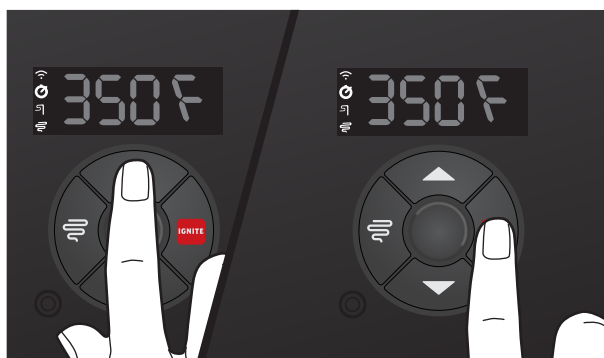
1

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



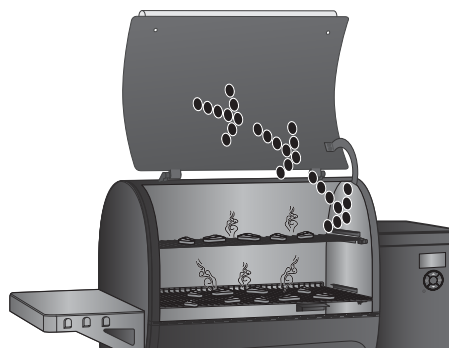
2

Press the Up, Down, or Center button to wake the grill controller.



3

Once your grill is on, press the UP button to select your desired temperature, then press IGNITE to start the preheat cycle.



4

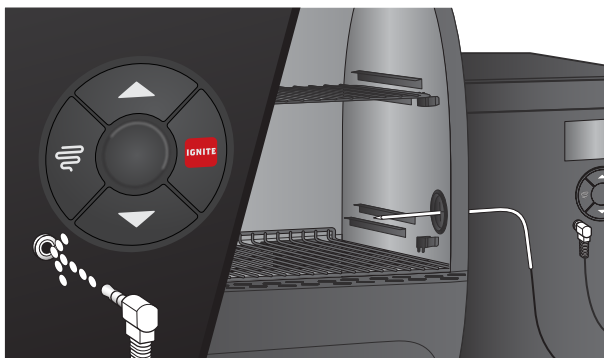
Once preheating is complete, load food into the grill and close the grill door.

WARNING!

- When operating this grill, maintain a minimum clearance of 12.5 inches (30 cm) from grill to combustibles.
- Use only Traeger® Hardwood Pellets, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

USING THE MEAT PROBE

Your Traeger Ironwood grill includes a meat probe to monitor the temperature of your cooks. You can even set an alarm to alert you once it reaches a set temperature.



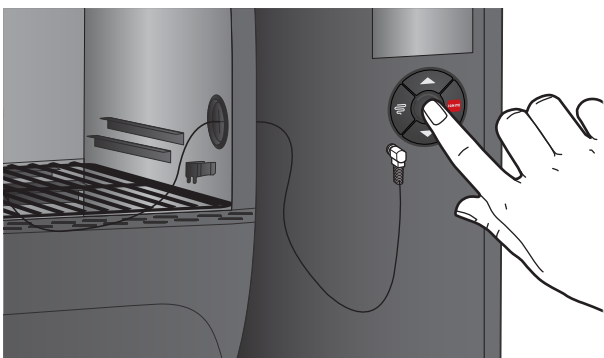
1

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



2

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



3

Reading the temperature: Press the Center button twice on the control. The probe temperature will display as "P + the current probe temperature". Press the Center button again to revert back to the temperature of the grill.



4

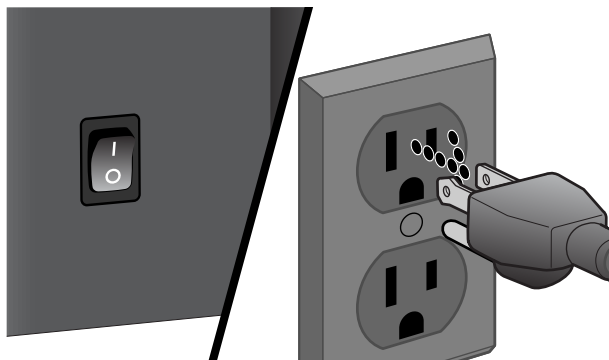
Setting a probe alarm (optional): With the probe temperature displayed, press UP or DOWN to select a target temperature, then press the CENTER button to confirm. The probe icon will light once the alarm has been activated.

MEAT TEMPERATURE RECOMMENDATIONS

RANGE	BEEF	LAMB	PORK	POULTRY
Well	170°F / 77°C	160°F / 71°C	170°F / 77°C	170°F / 77°C
Medium	160°F / 71°C	155°F / 68°C	160°F / 71°C	170°F / 77°C
Medium Rare	145°F / 63°C	145°F / 63°C		170°F / 77°C
Rare	135°F / 57°C			170°F / 77°C

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.



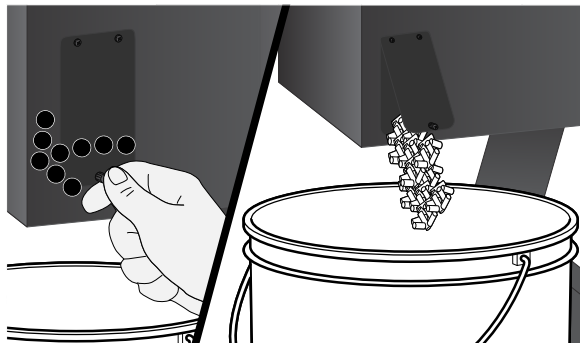
1

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



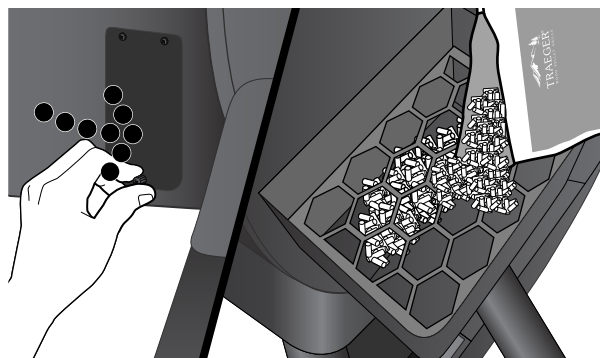
2

Place a container large enough to hold the discarded pellets under the pellet clean-out door. **TIP:** a clean 5-gallon bucket works great.



3

Unscrew the clean-out door fastener and open, allowing the pellets to empty into the container below it. You might need a spatula or spoon to push the remaining pellets out of the hopper.



4

Once the hopper's empty, close the door, replace the fastener, and refill the hopper with a different flavor of Traeger® Hardwood Pellets.

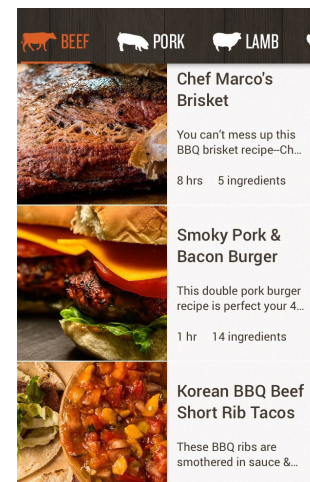
IRONWOOD FEATURES

TRAEGER APP

Your Ironwood Grill can be controlled remotely using the Traeger App. To use the Traeger App and connect your grill to your home's Wi-Fi, refer to the Traeger App Quick Start Guide found in your Manuals packet.

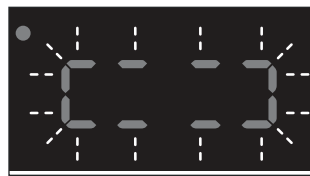
You will need a home Internet Wi-Fi connection to connect your Ironwood Grill to the Internet. A smartphone or tablet running either iOS (8.2 and newer) or Android (4.4 and newer) is required. If you leave the range of your home Wi-Fi network with your device, a data plan is required.

The Traeger App is also an easy way to search, download, and cook new recipes on your Ironwood Grill.



IDLE MODE

Throughout this manual, you will be instructed to perform some actions while the grill is in Idle mode. When the grill is in Idle mode, the display's dashed border will pulse to indicate it is not actively operating and is awaiting a command. The grill automatically enters Idle mode when you first turn it on.



TIMER

Your Ironwood Grill comes equipped with a convenient timer. The Timer function does not impact grill operation; you can use it to notify you of other needed steps during cooking, like loading vegetables into the grill or basting your food.

NOTE: When adjusting time, press and hold the UP or DOWN buttons to advance the time rapidly.

To set the Timer:

- With the grill controller on, press the Center button once to enter Timer mode. The hours digits will flash.
- Press the UP button to select hours; press the Center button to confirm and move to minutes.
- Press the UP button to select minutes; press the Center button to confirm. The Timer icon will appear and time will begin counting down.

To cancel the Timer:

- Press the Center button until the time remaining is displayed.
- Press and hold the Center button for 2 seconds to cancel the Timer.

To adjust the Timer:

- Press the Center button until the time remaining is displayed.
- Use the UP or DOWN buttons to adjust the time.
- Press the Center button to confirm. The Timer icon will appear and time will begin counting down.



IRONWOOD FEATURES (cont.)

SUPER SMOKE OPTION



You can add more smoke flavor to your food by pressing SUPER SMOKE at any time during grilling. Press it again to cancel.

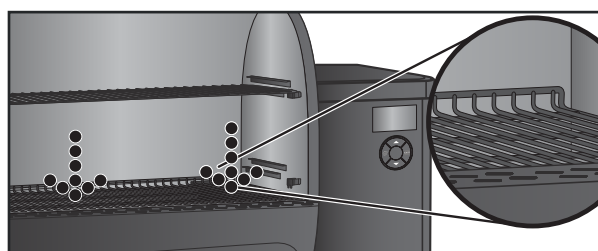
NOTE: SUPER SMOKE can only be activated when the grill temperature is between 165° and 225°F (74 and 107°C). Although you may press the button at any temperature, Super Smoke is only activated if the Super Smoke icon is lit.



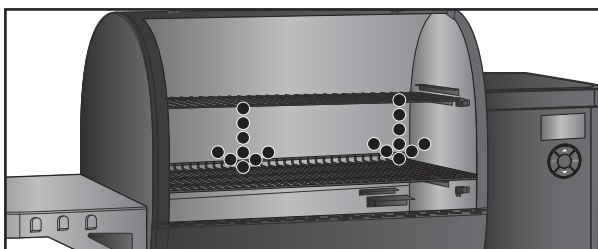
VERSATILE LOWER GRATE

You can change the placement of the bottom grill grate for two different cooking options: Sear Position and Smoke Position.

In **Sear Position**, the grill grate should be placed at the lowest point in the grill body cavity, resting on the lowest back brackets and the lip at the front. This ensures that the radiant heat from the grease drip tray is maximized and your food has sear marks.

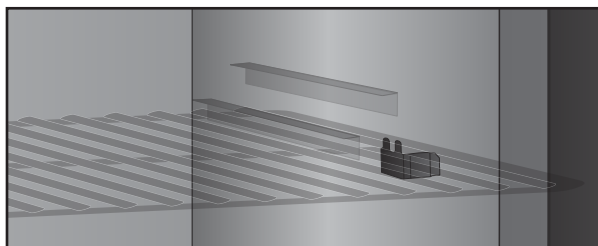


For **Smoke Position**, place the grill grate on the higher front brackets, sliding it into the channel at the back. This will allow the smoke to fully circulate for convection cooking.



RACK STOPS

Located at the front of the slider brackets for both the bottom and middle grates, rack stops provide additional stability when accessing food. Simply slide the grate out until the crossbar catches in the rack stop, and you'll be able to flip burgers or baste ribs easily without the rack tipping.



GRILL COVER

Protect your Ironwood Grill with a premium custom cover, designed to withstand the elements. This durable grill cover is available for purchase at traegergrills.com.



OPERATING TIPS

1. You can change the temperature at any time during grilling to increase or decrease cooking temperature.

To change between Fahrenheit and Celsius:

- a. Press and hold the UP and DOWN buttons at the same time for 3 seconds.
- b. Press the Center button to confirm and exit.

You will now see temperatures displayed in the format you've chosen.

2. **WARNING!** Your Traeger Ironwood 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 jam the auger.
3. Your Traeger Ironwood 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 16.
5. **CAUTION!** Make sure the heat shield 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.
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.
 - The Keep Warm function is not designed to properly cook your food.
6. **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 grates, grease pan, grease drip tray, and heat shield.

WARNING! Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page 23.)

Before replacing the heat shield, grease pan, grease drip tray, and the grill grates, plug the power cord into an appropriate grounded electrical outlet and turn the 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 switch OFF (O). Let the grill cool down. Now you're ready to place the heat shields, grease drip tray, and grill grates back into the grill.

7. CARBON MONOXIDE:

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



OPERATING TIPS (cont.)

8. 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 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 grates, restart the grill, and resume cooking.

TROUBLESHOOTING

Although rare, you may see an error message display on your control panel. Please refer to the following chart for potential issues and how to resolve them:

CODE	ERROR	SOLUTION
LEr	Low temperature	This will occur if the temperature of the grill falls below 120°F for 10 minutes, causing the grill to go into shutdown mode. To fix, remove any pellets from the firepot. Turn the controller off and then on again and restart your grill. If the problem persists, call customer service.
HEr	High temperature	This error will occur when the temperature in the grill reaches temperatures above 550°F for more than 45 seconds. Let the grill cool, then turn off the grill. Clear out any remaining pellets from the firepot and restart your grill. If the problem persists, call customer service.
Er1	Bad probe	Your probe will need to be replaced.
Er2	Thermocouple disconnected	Check the connection underneath the hopper for the thermocouple. If it is tight, your thermocouple will need to be replaced.
Er3	Failed to ignite	Check the connection of the hot rod. If the connection is good, then the hot rod will most likely need to be replaced.
Er4	Fan disconnected	Check the connection of the fan. If the connection is good, then the fan will most likely need to be replaced.
Er5	Igniter disconnected	Check the connection of the hot rod. If the connection is good, then the hot rod will most likely need to be replaced.
Er6	Auger disconnected	Check the connection for the auger. If the connection is good, then auger motor will most likely need to be replaced.
Er7	Auger jammed	With the grill in Idle mode, press and hold the DOWN and IGNITE buttons at the same time. The display will flash “Clr,” and for the next 60 seconds, the auger will cycle between moving forwards and backwards to clear the jam. To stop the sequence before it is complete, press and hold the DOWN and IGNITE buttons at the same time.





WiFire TROUBLESHOOTING & FAQs

PROBLEM/QUESTION	RECOMMENDED SOLUTION
App is constantly showing “Lost Connection Attempting to Reconnect”	WiFi signal could be weak, try moving the grill closer to the router or the router closer to the grill or extending your wireless network.
Grill status in app displays as unknown	Try powering your grill off and on.
	Try re-pairing Network in the grill settings <ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen.3. Select Re-Pair Network under grill settings.
	Delete grill from app and forget your WiFi network from the grill then go through the pairing process. <ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen.3. Select Delete Grill under grill settings.
I want to change/update the name of my grill.	<ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen3. Select Edit Grill Name under Grill Settings
How can I see how strong the WiFi signal is on the grill	<ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen.3. Select Network Settings under Grill Settings.4. Wifi strength will be displayed.<ul style="list-style-type: none">• Excellent – signal strength is > -50• Good – signal strength -50 to -59• Fair – signal strength -60 to -69• Poor – signal strength -70 to -79• Unusable – signal strength < -80
Can I ignite my grill using the app?	For safety reasons, igniting your grill is not allowed through the app.
Can I shut down my grill using the app?	<ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen3. Select Shut Down Grill
WiFi light is solid red	Grill is not connected to WiFi and is ready to be paired
WiFi light is flashing red	Grill is connected to your phone and is not yet connected to WiFi.
WiFi light is solid green	Grill is connected to WiFi and is able to communicate with the Traeger cloud.
WiFi light Is flashing red and green	Grill has been connected to a WiFi network and is trying to reconnect to that same network.
WiFi light is flashing green	<ul style="list-style-type: none">• Grill is connected to WiFi but cannot connect to the internet to communicate with the Traeger cloud.• WiFi signal could be weak, try moving the grill closer to the router closer to the grill or extending your network.• Try restarting your router.
It says my grill is already provisioned to another account. What should I do?	Call customer service.
How do I forget the wireless network on my grill?	Press and hold the UP and SUPER SMOKE buttons until the WiFi LED light changes to solid red.
How do I delete a grill from my account?	<ol style="list-style-type: none">1. Go to the remote section of the app.2. Select the gear icon in the upper right corner on the grill screen3. Select Delete Grill under grill settings.



MAINTAINING YOUR GRILL

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 flue exhaust of a slow-burning fire. As a result, creosote accumulates on the flue 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 flue lining, similar to creosote, which could be contributory to a fire.

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

Also, grease drippings from the food will fall onto the grease drip tray and be channeled into the grease drain and then out of the grill through the grease drain tube, to be collected 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 at least twice a year for signs of grease buildup. When creosote or grease has accumulated, it should be removed to reduce the risk of fire.

1. CLEANING OUTSIDE SURFACES:

DANGER! Turn the 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 porcelain-coated grill grates 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.

2. 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.

3. 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.

4. CLEANING THE GRILL GRATES:

CAUTION! Cleaning the grill grates works best while they are 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.



5. CLEANING THE ASH FROM INSIDE AND AROUND THE FIREPOT:

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 grates, grease drip tray, and upper and lower heat shields to provide access to the firepot and the interior of the grill.

NOTE: The lower heat shield is preinstalled from the factory and fits tightly in place. Some effort will be needed to remove and reinstall the shield.

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 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.

6. 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.

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



**VIP-
365**

1-800-TRAEGER

TRAEGER'S LEGENDARY VIP-365 customer service is the best out there. If you have any questions about your Traeger Century 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, because we're cooks — not bankers.

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

TRAEGER'S VIP-365 CUSTOMER SERVICE

Phone: 1-844-9WiFIRE

6:00 AM – 7:30 PM MT, 365 days a year (English)

Email: service@traegergrills.com

TRAEGER PELLET GRILLS LLC

1215 E. Wilmington Ave.

Salt Lake City, UT 84106



3-YEAR 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, or accessories 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.





GRILLING NOTES

[illegible]



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#TraegerIronwood

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