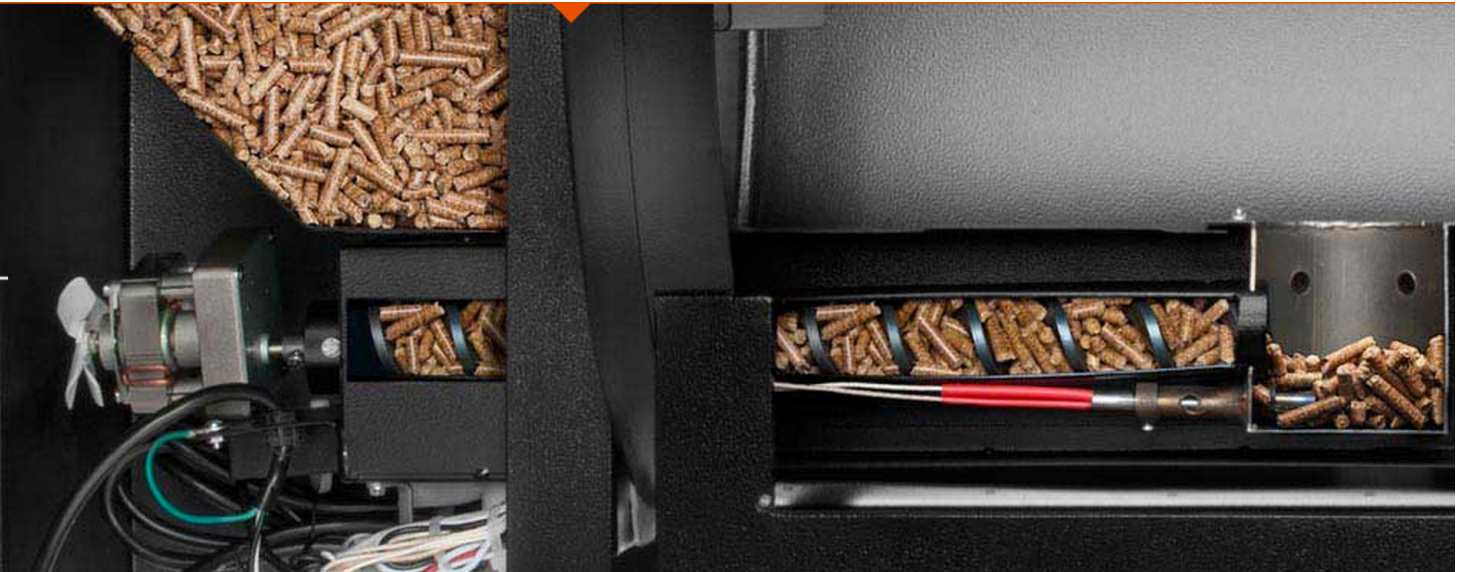


## HOW IT WORKS

THE TRAEGER WOOD PELLET GRILL IS  
SIMPLE AND SAFE TO OPERATE.



### Auto-Start

The Traeger Wood Pellet Grill is simple and safe to operate. When a Traeger is turned on, the igniter rod is activated, the auger begins to feed pellets into the firepot, and the draft induction fan feeds air into the firepot. The igniter rod glows red hot for the first four minutes of operation - just long enough to ignite the pellets in the firepot.

Traegers require standard household electric current (110 VAC), which powers the igniter rod, auger motor and draft induction fan.

### Convection

The draft induction fan and auger in the Traeger operate continuously, as long as the Traeger is turned on. Air is fed to the firepot via several small holes in the cylindrical wall. Directly above the firepot is a heat shield that acts as the primary point of heat diffusion, forcing heat from the centrally located firepot to spread to the sides. A few inches higher is the steel drip tray. Besides catching the drippings from the cook surface (we recommend lining it with foil for easy cleanup), this piece also serves as a secondary point of heat diffusion, channeling the heat into the front and rear of the cooking chamber. This effective system of heat distribution allows you to cook evenly enough to grill or smoke the most delicate fish or even bake a large pizza - right on your Traeger.

As the hot, smoky air circulates around the cooking chamber, it surrounds your food with heat, cooking it evenly on all sides, both top and bottom. This means that Traeger Wood Pellet Grills do not need a rotisserie.

### Temp. Control

The start-up process and operating temperature are controlled by Traeger's electronic control board. The microprocessor circuitry regulates the heat and smoke in the Traeger by stopping and starting the auger motor.

There are two types of controllers: The Digital Thermostat Control allows you to select a specific temperature, automatically feeding pellets as needed to maintain the desired temperature. The operating temperature inside the Traeger is monitored by an RTD (resistance temperature detector) probe and displayed on a bright red LED display.

The Manual Control has three settings: smoke, medium, and high