



ASSEMBLY GUIDE

WOODRIDGE™ PRO PLUS 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.

T18974

©2025 TRAERER PELLETT GRILLS LLC.
ALL RIGHTS RESERVED.

TRAERER PELLETT GRILLS LLC

533 SOUTH 400 WEST
SALT LAKE CITY, UT 84101

TRAERER.COM

BEFORE YOU BUILD

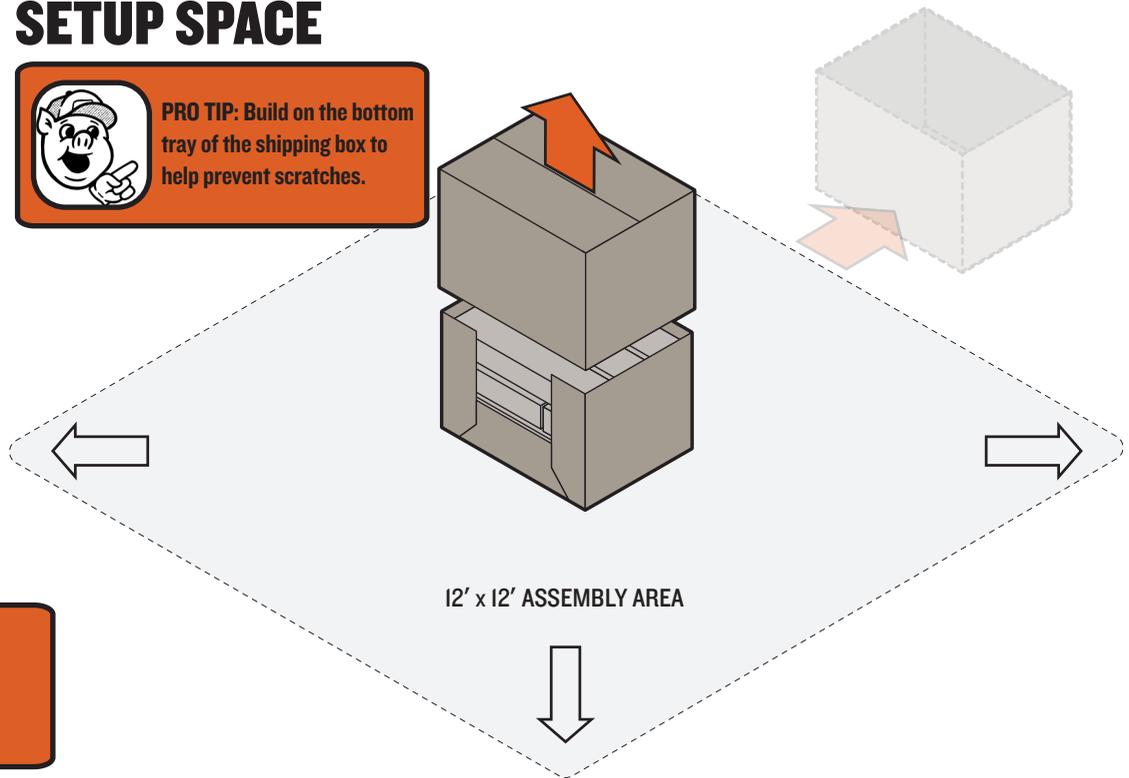
PLEASE READ THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL BEFORE INSTALLATION AND USE OF YOUR TRAEGER® GRILL. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

When using your grill, maintain a MINIMUM distance of 20 inches (50.8 cm) from the grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, and 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.

SETUP SPACE



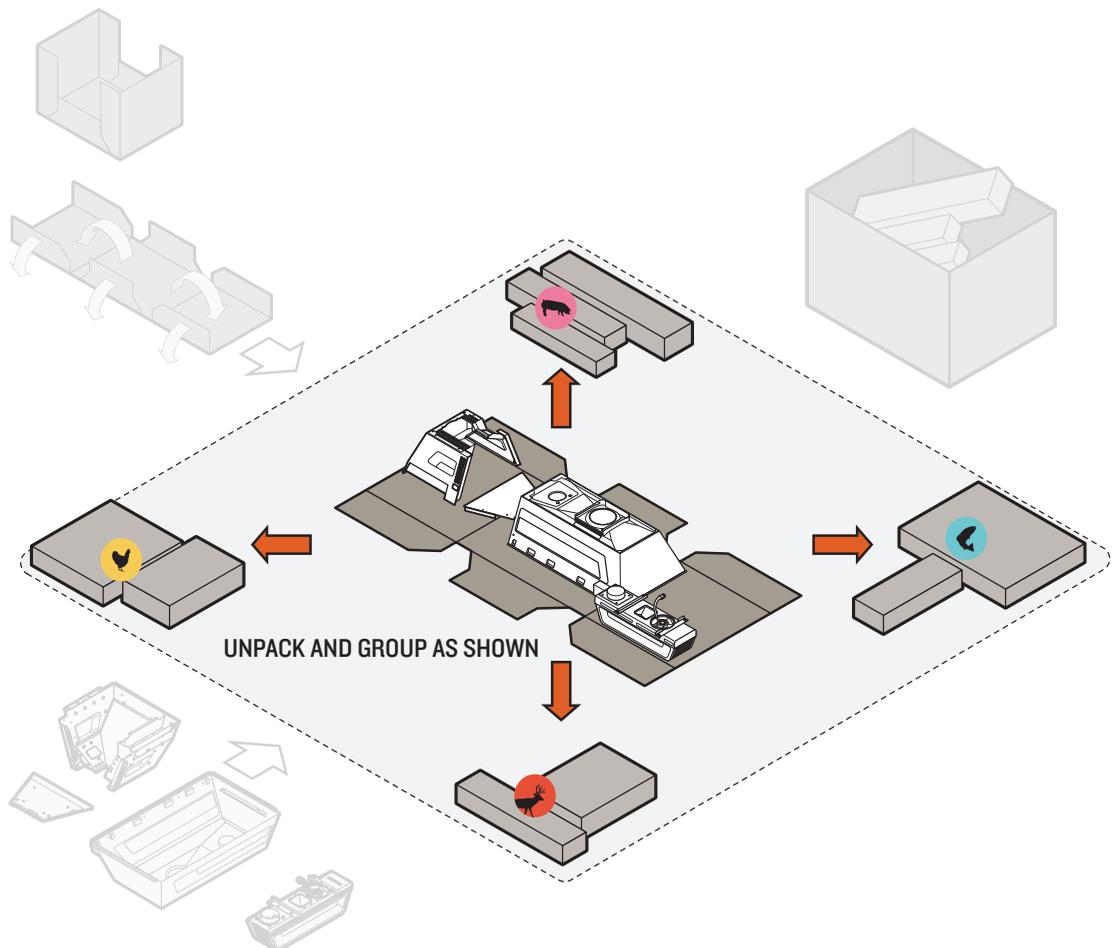
PRO TIP: Build on the bottom tray of the shipping box to help prevent scratches.



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

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



CABINET & CASTERS



FOLDING SIDE SHELF, BASE, & CONTROLLER

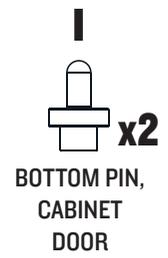
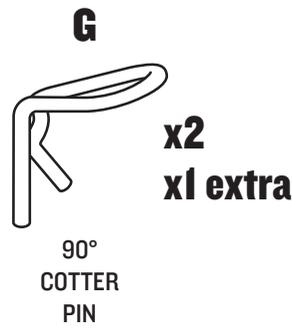
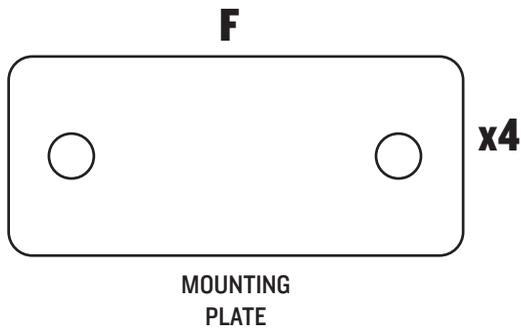
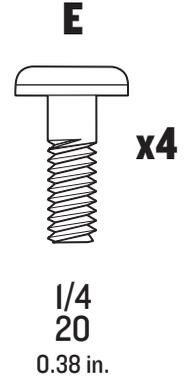
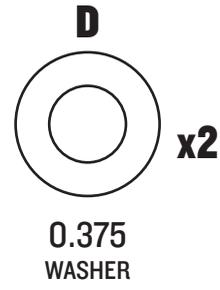
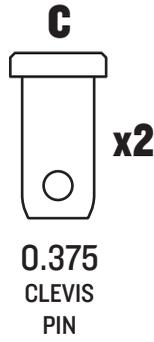
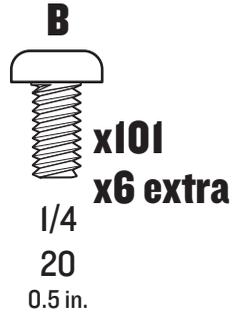
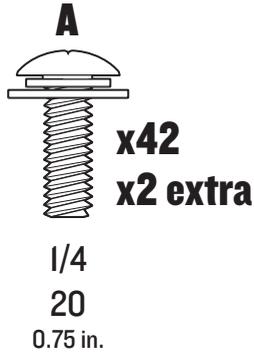


LID & GRILL INTERNALS



HARDWARE (TOTAL QUANTITIES)

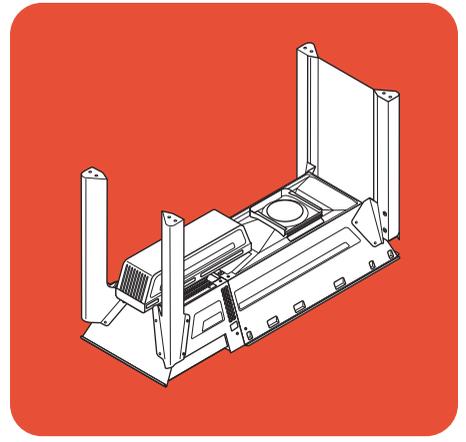
I:I SCALE



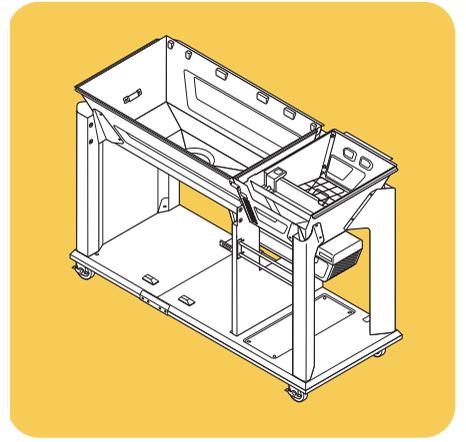


CHAPTERS

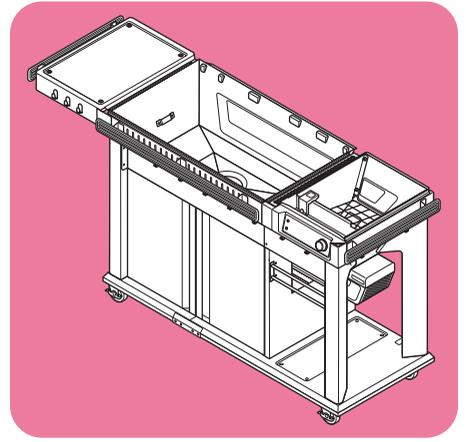
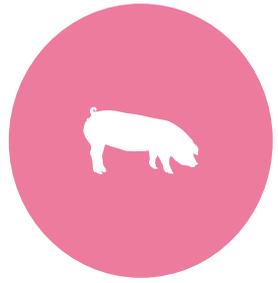
CHAPTER 1 – PAGE 5 COMPARTMENTS & LEGS



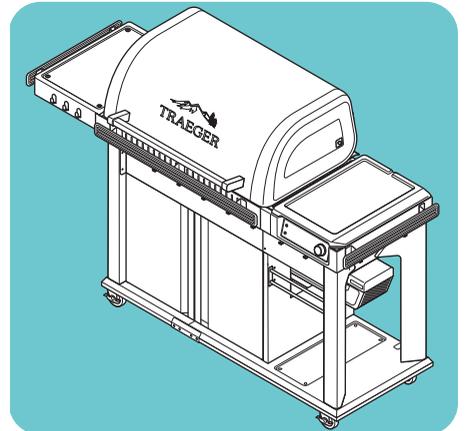
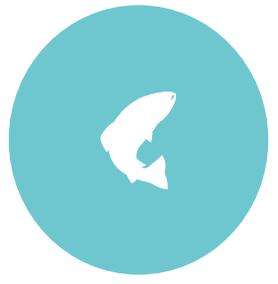
CHAPTER 2 – PAGE 13 CABINET & CASTERS



CHAPTER 3 – PAGE 21 FOLDING SIDE SHELF, BASE, & CONTROLLER

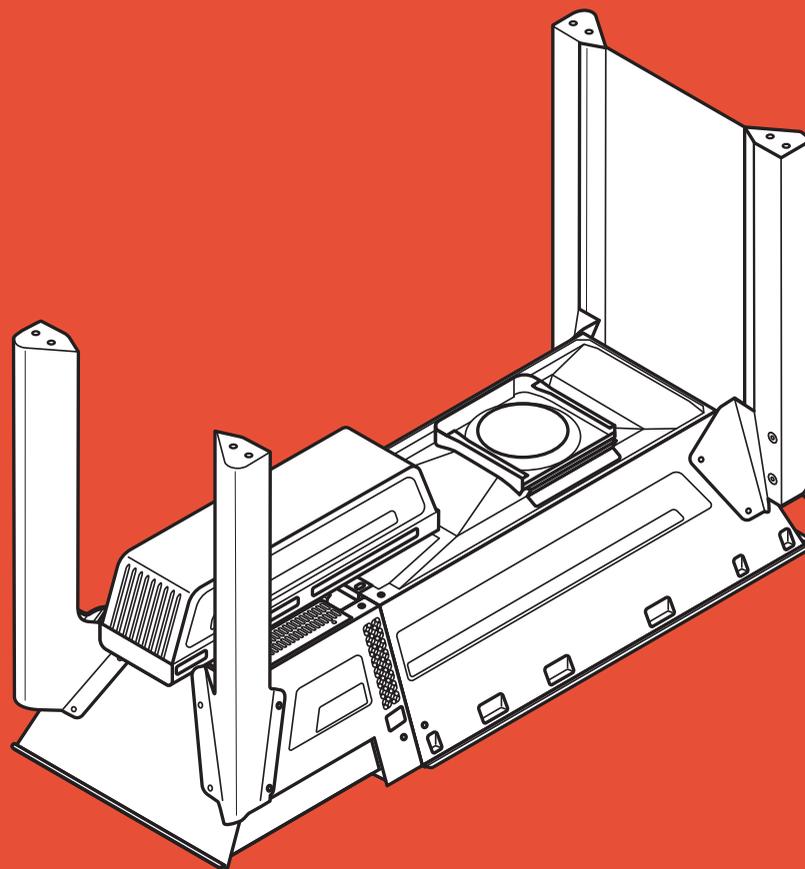


CHAPTER 4 – PAGE 40 LID & GRILL INTERNALS





CHAPTER 1

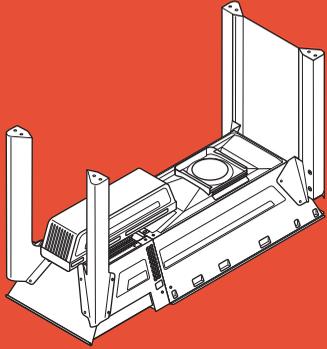


COMPARTMENTS & LEGS

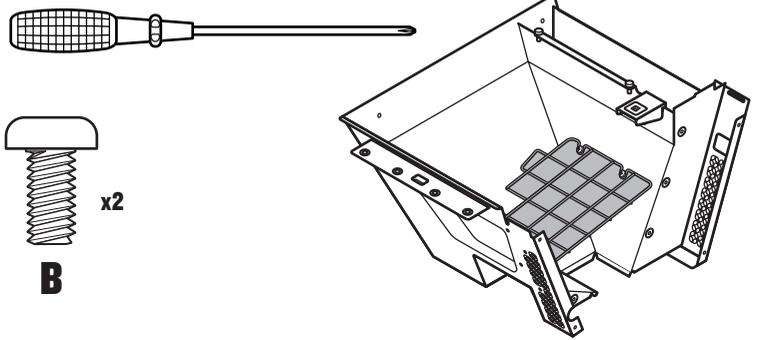




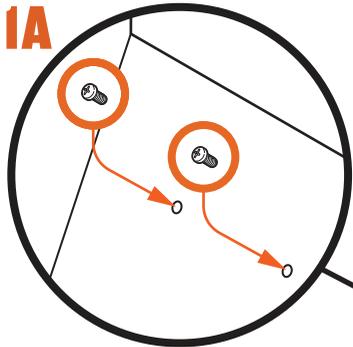
CHAPTER 1



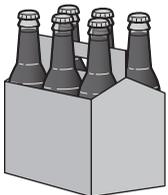
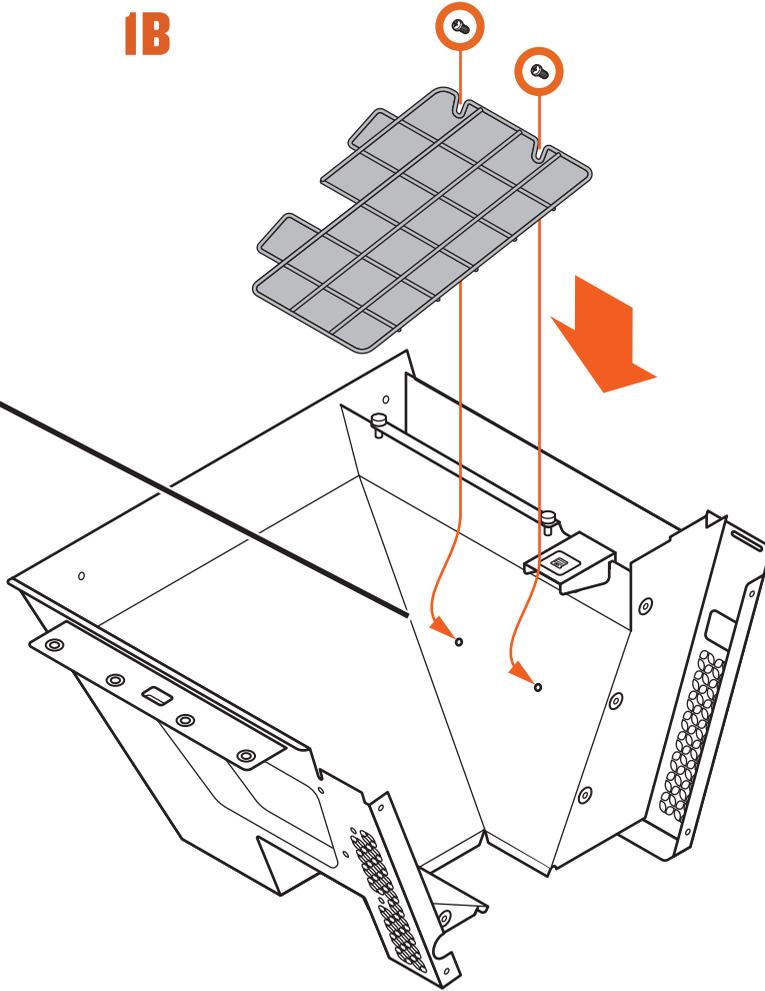
1 INSTALL SAFETY GRATE



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



1B

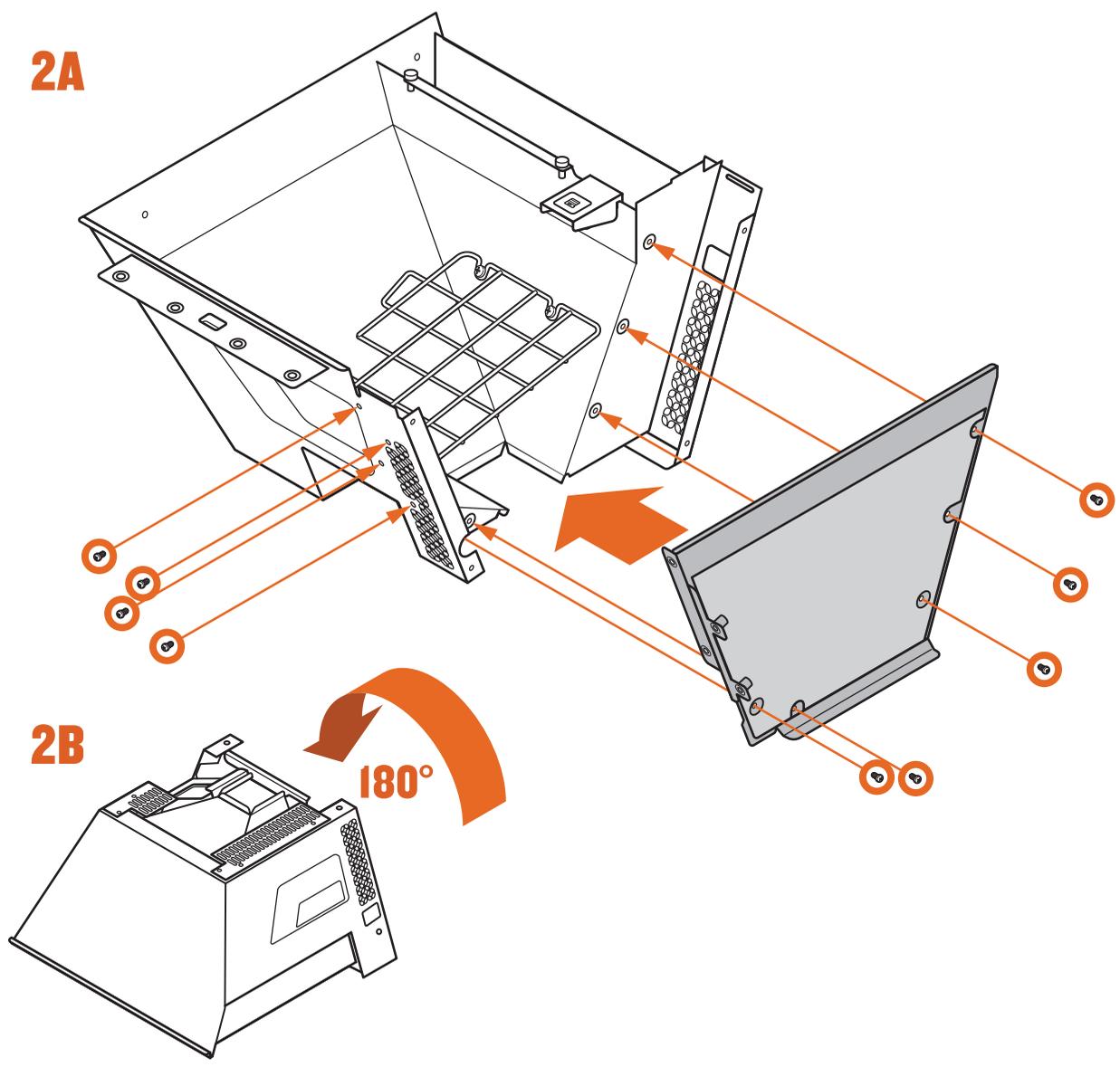
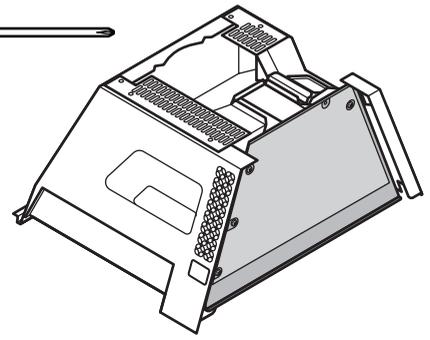
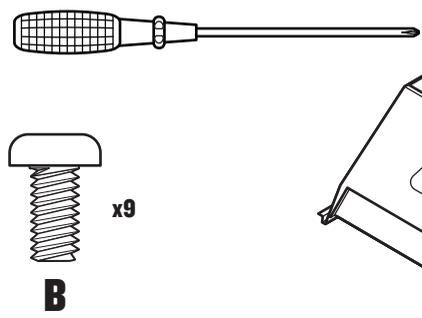


6



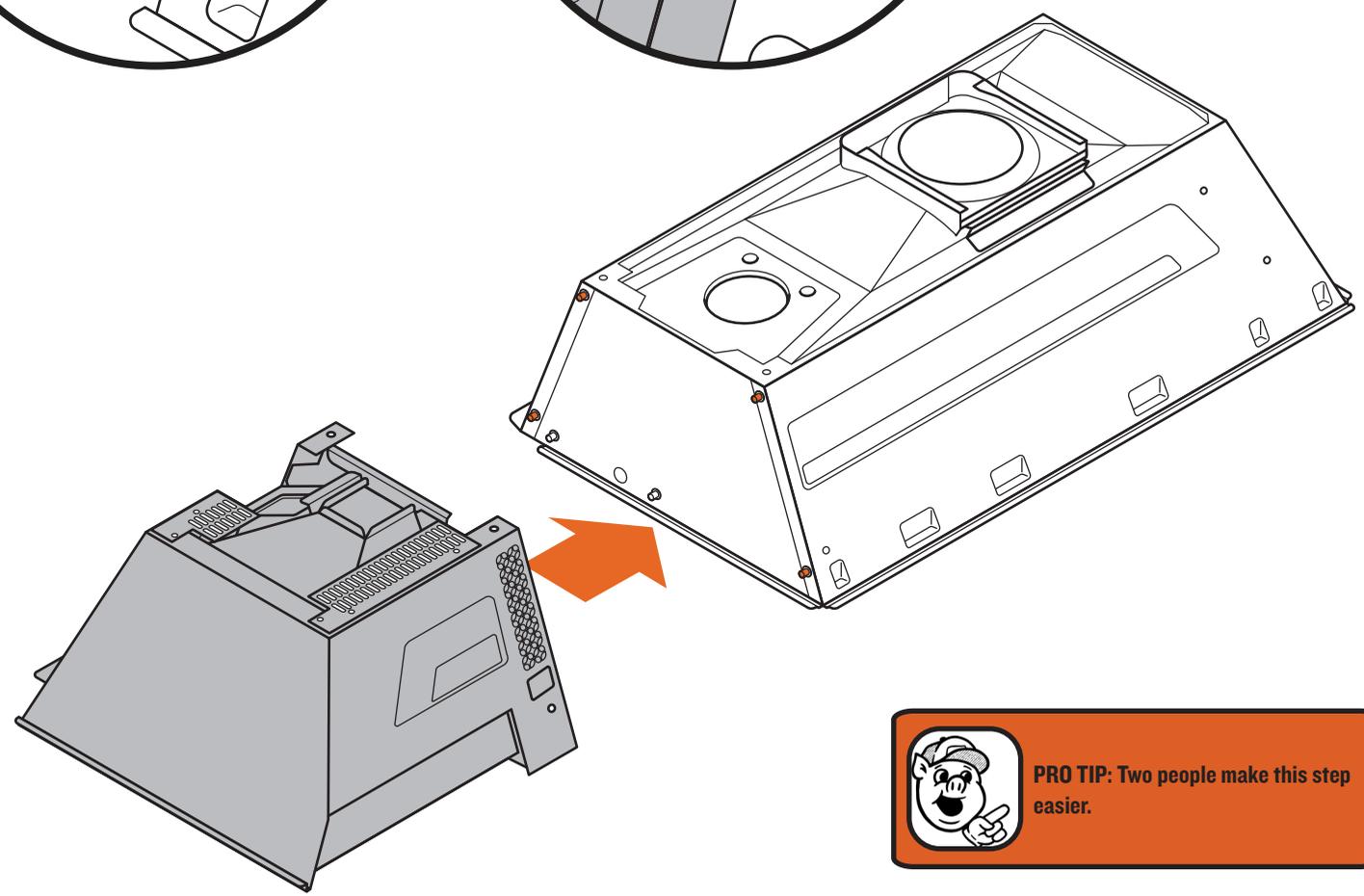
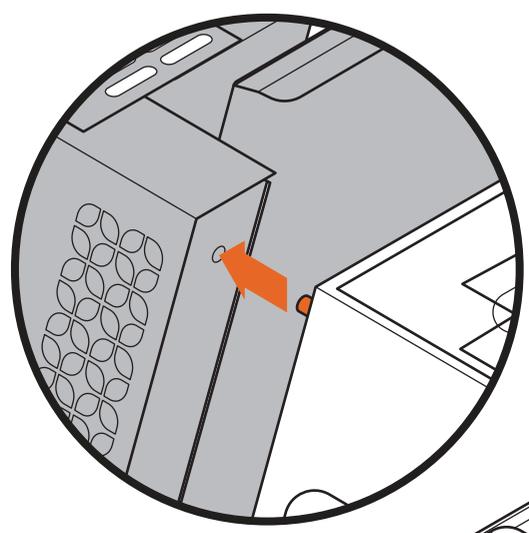
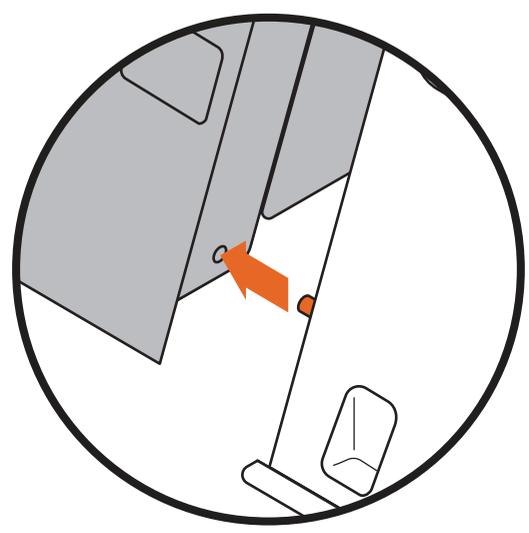
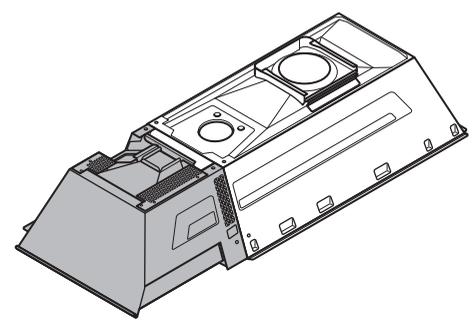


2 ASSEMBLE HOPPER





3A ATTACH HOPPER TO BODY

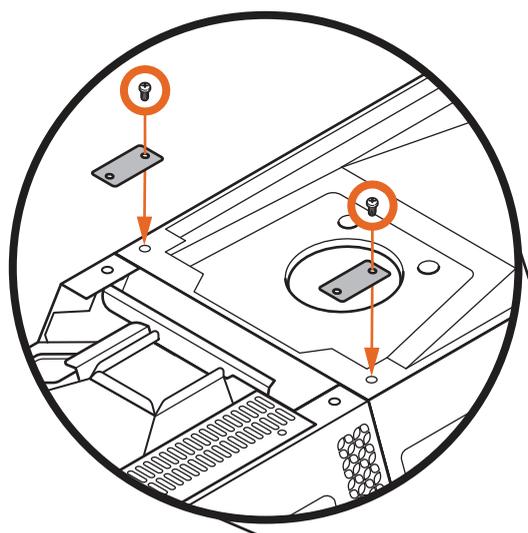
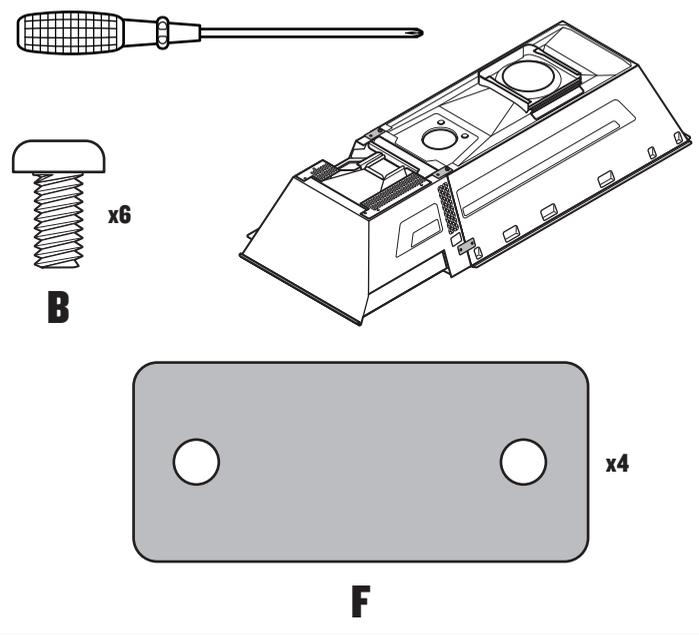


 **PRO TIP:** Two people make this step easier.

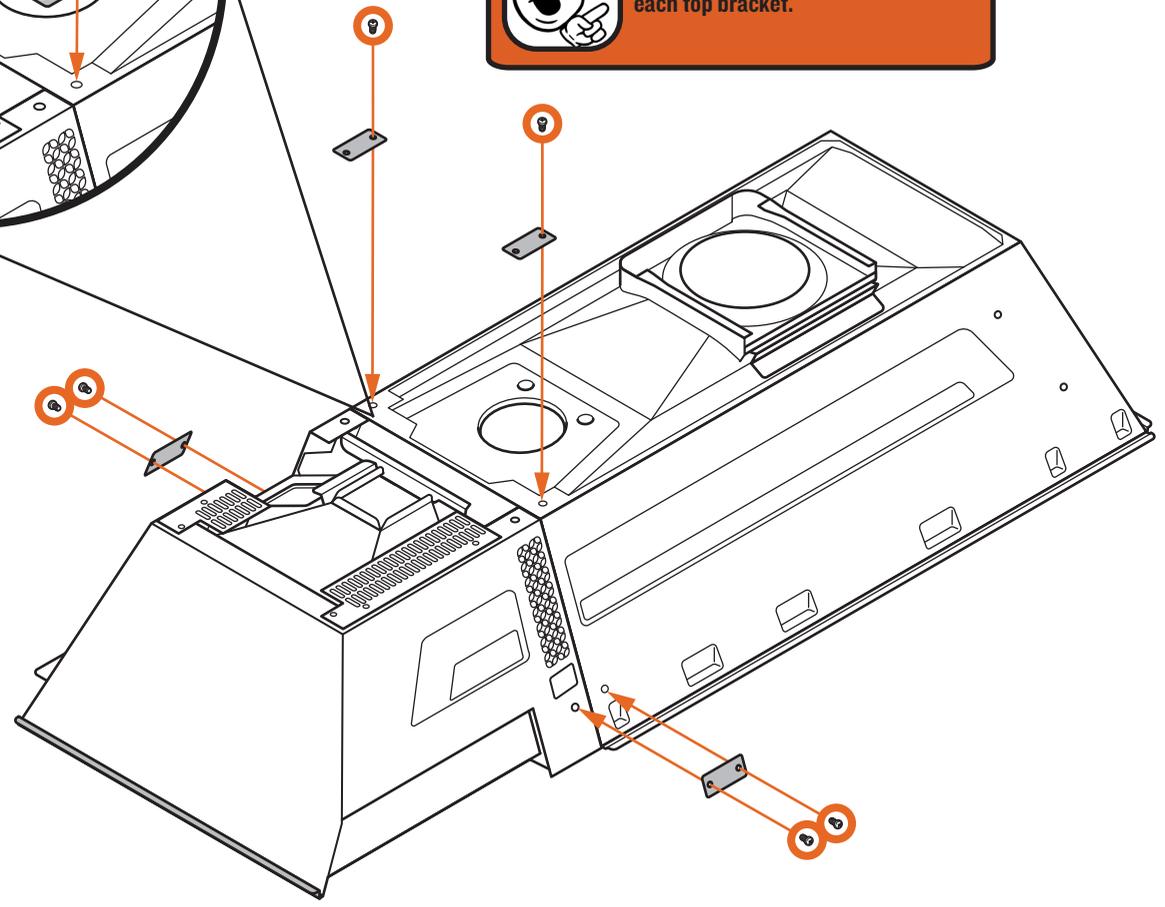




3B ATTACH HOPPER TO BODY

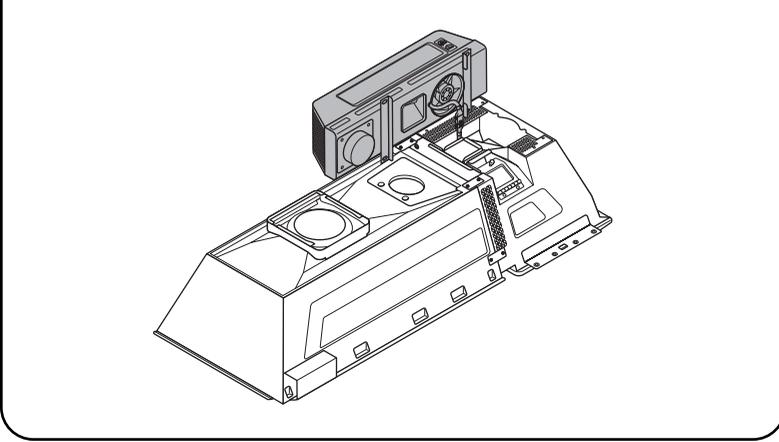
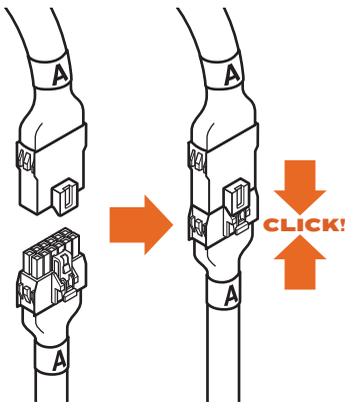



PRO TIP: Only install one screw in each top bracket.



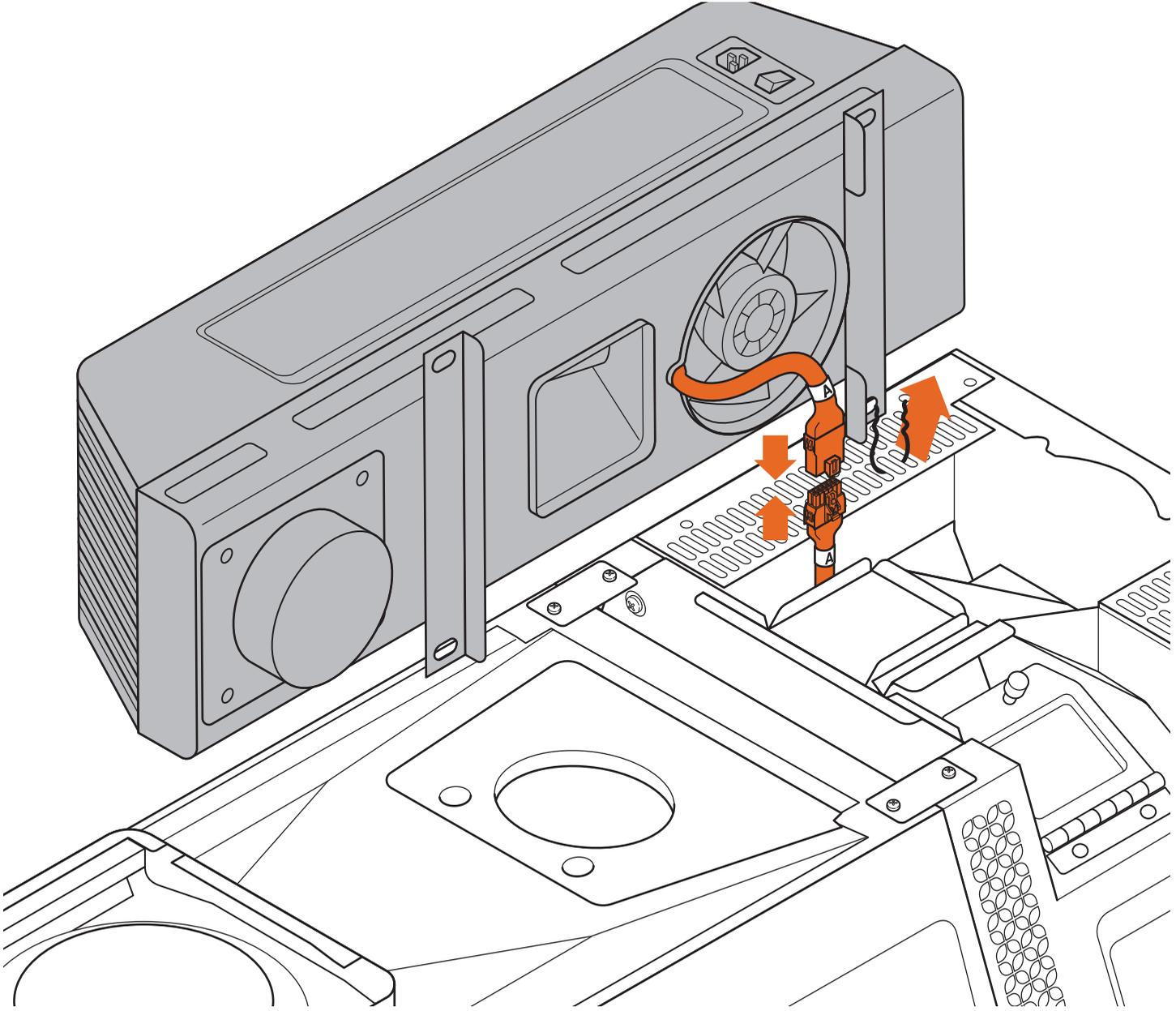


4 CONNECT AUGER BOX



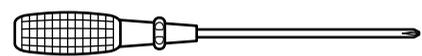
 **PRO TIP:** Have a second person hold the auger box while you connect the cord.

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

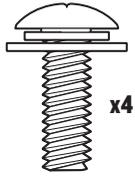




5 ATTACH AUGER BOX

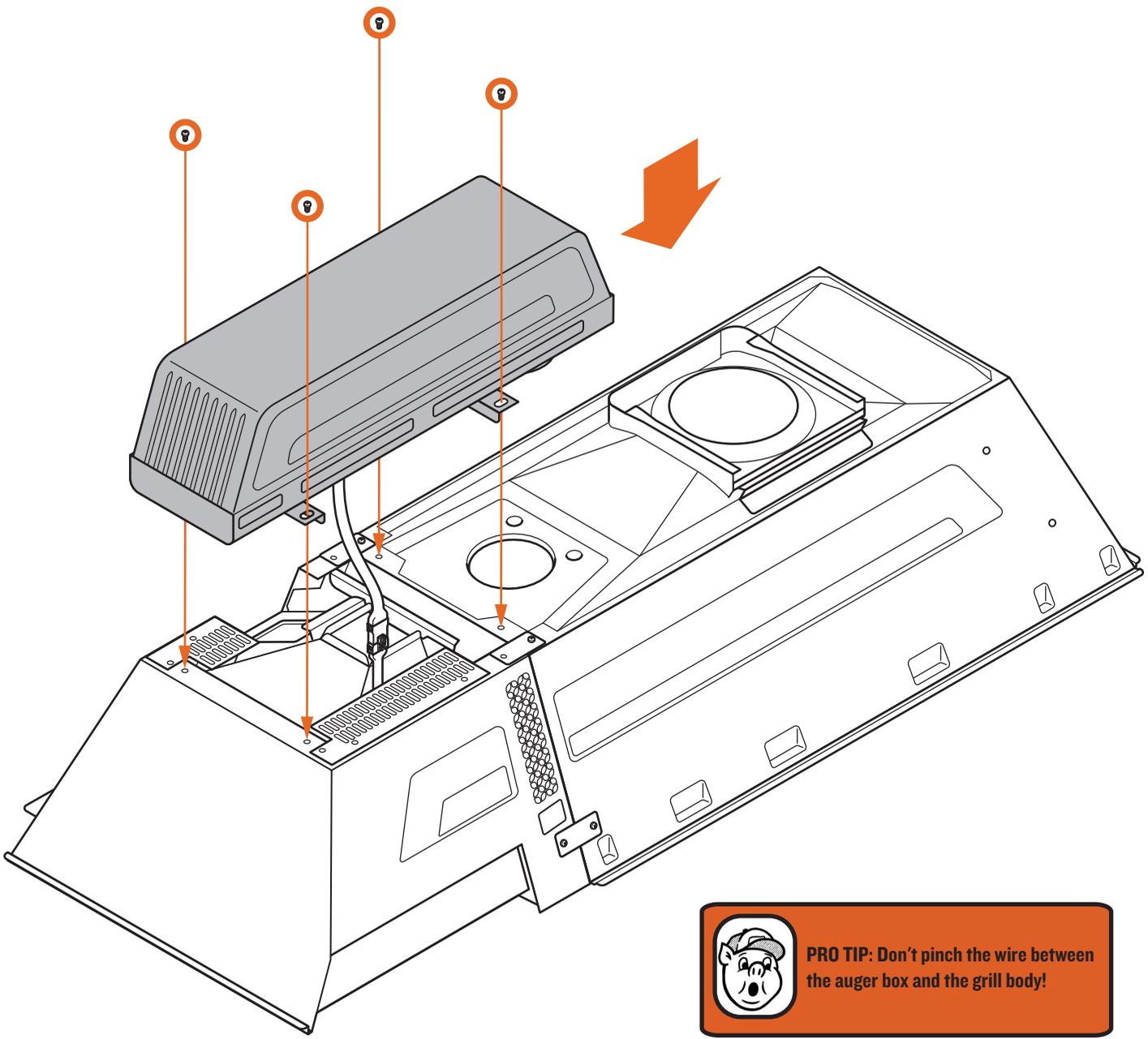
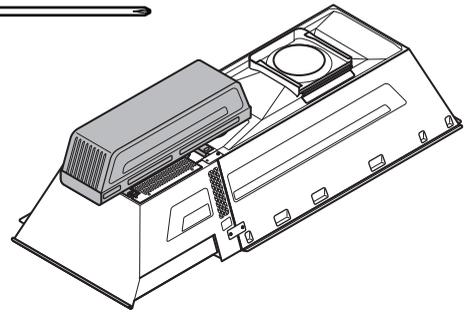


Use **THIS** screw now!



x4

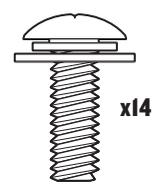
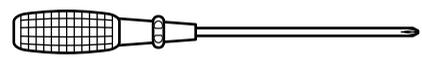
A



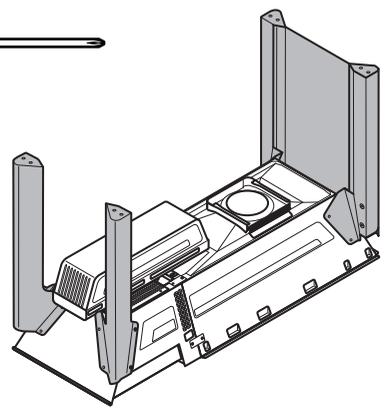

PRO TIP: Don't pinch the wire between the auger box and the grill body!



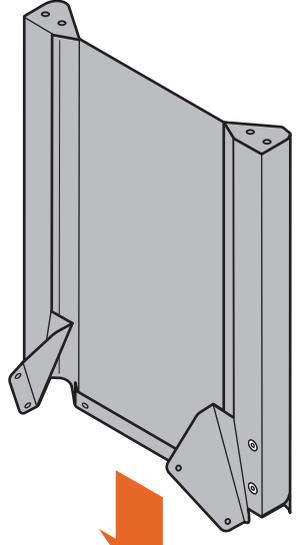
6 ATTACH LEGS



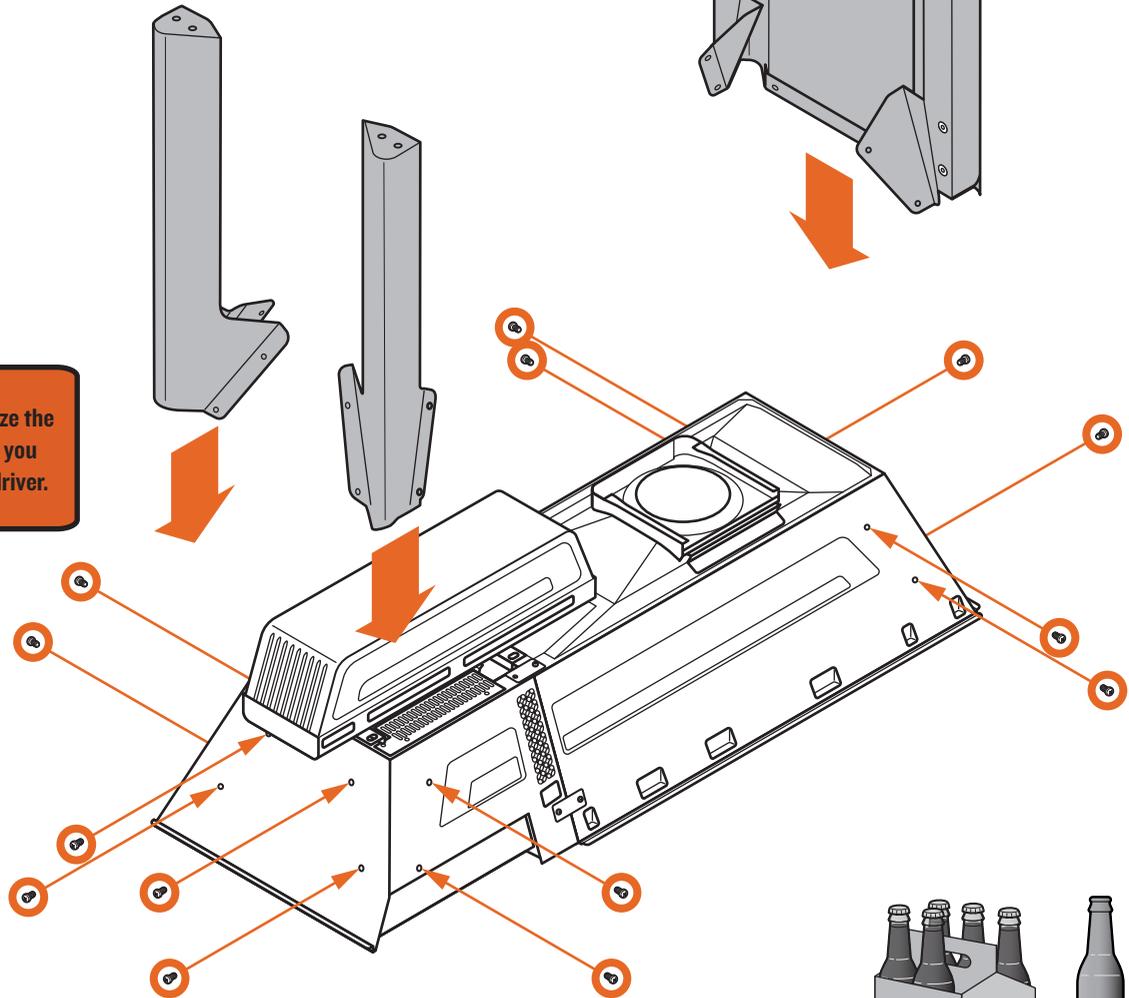
A



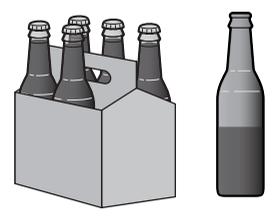
 **PRO TIP:** Line up screw holes in legs with screw holes in grill body and hopper.



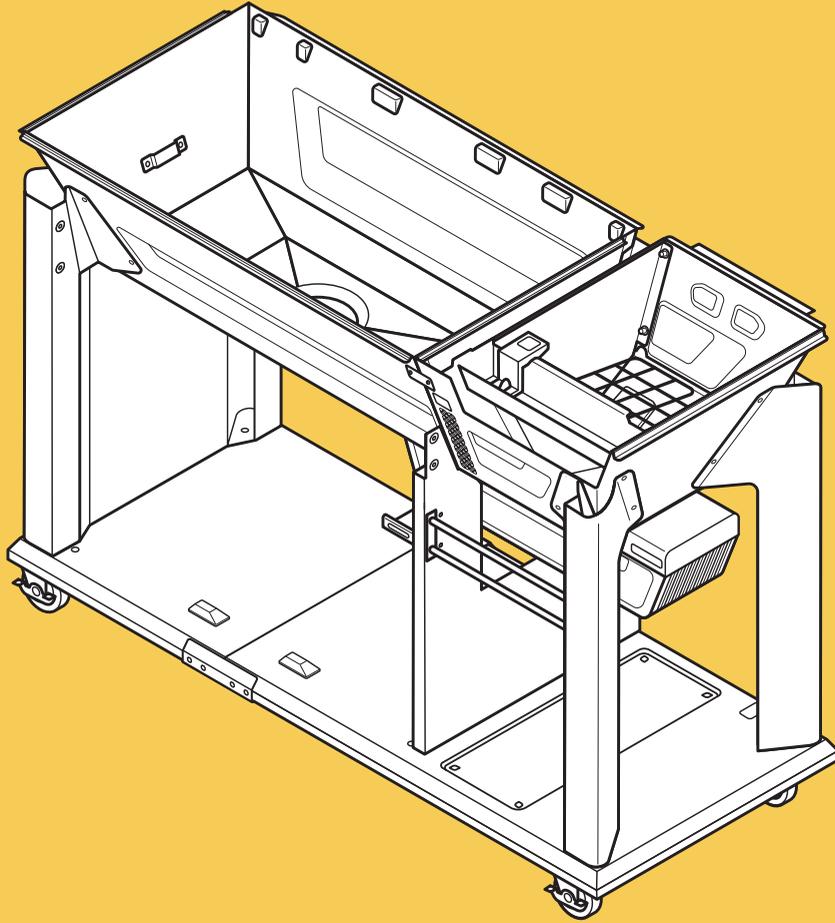
 **PRO TIP:** You can gently squeeze the legs to align the screws before you finish tightening with a screwdriver.



NICE WORK!
CHAPTER 1 COMPLETE!

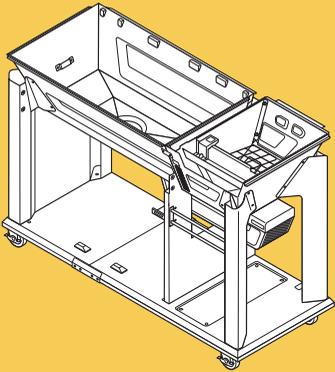


CHAPTER 2

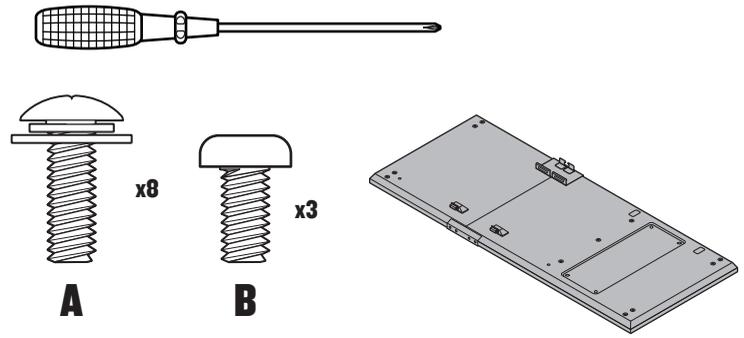


CABINET & CASTERS

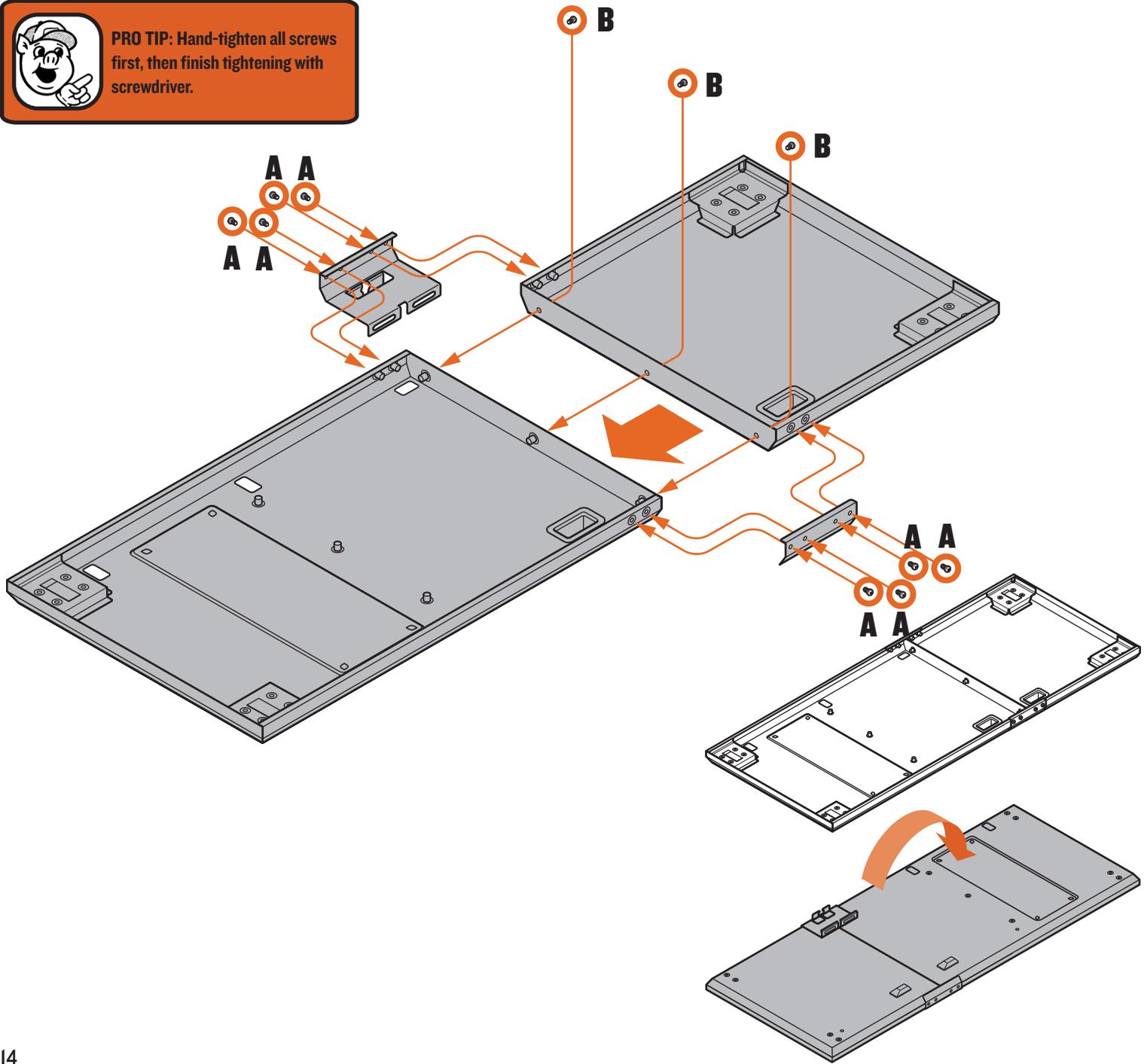
CHAPTER 2



1 ASSEMBLE BASE

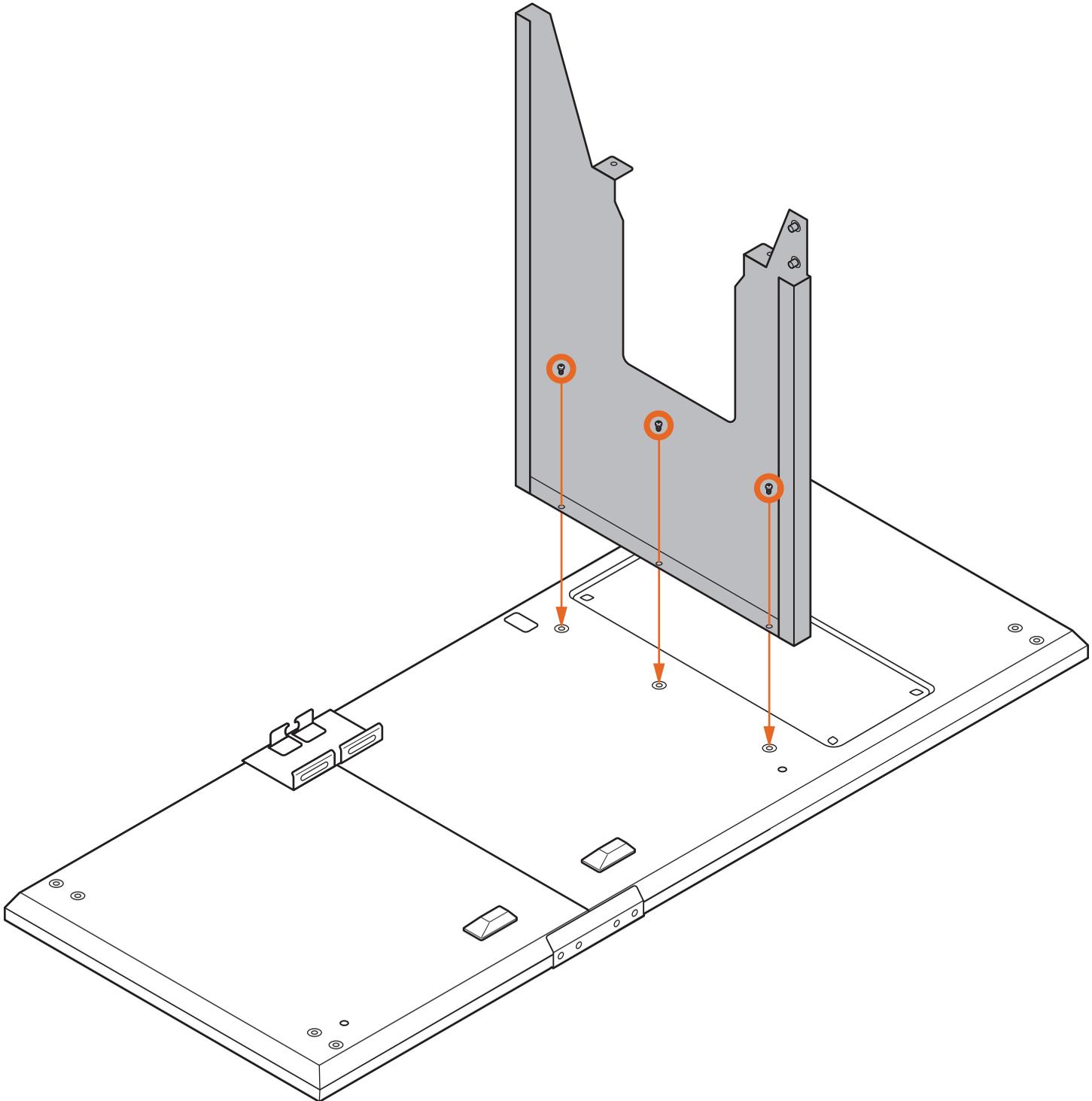
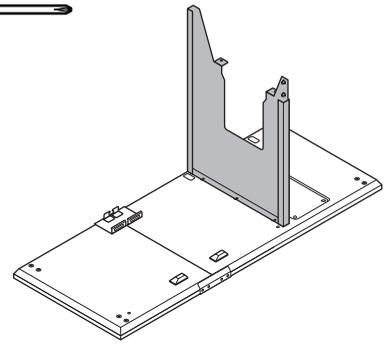
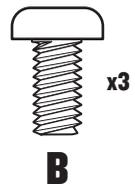
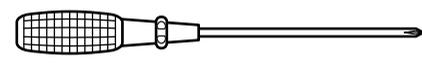


 **PRO TIP:** Hand-tighten all screws first, then finish tightening with screwdriver.





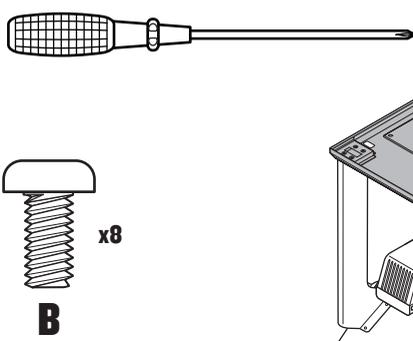
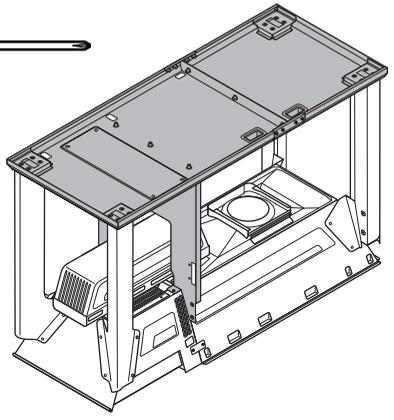
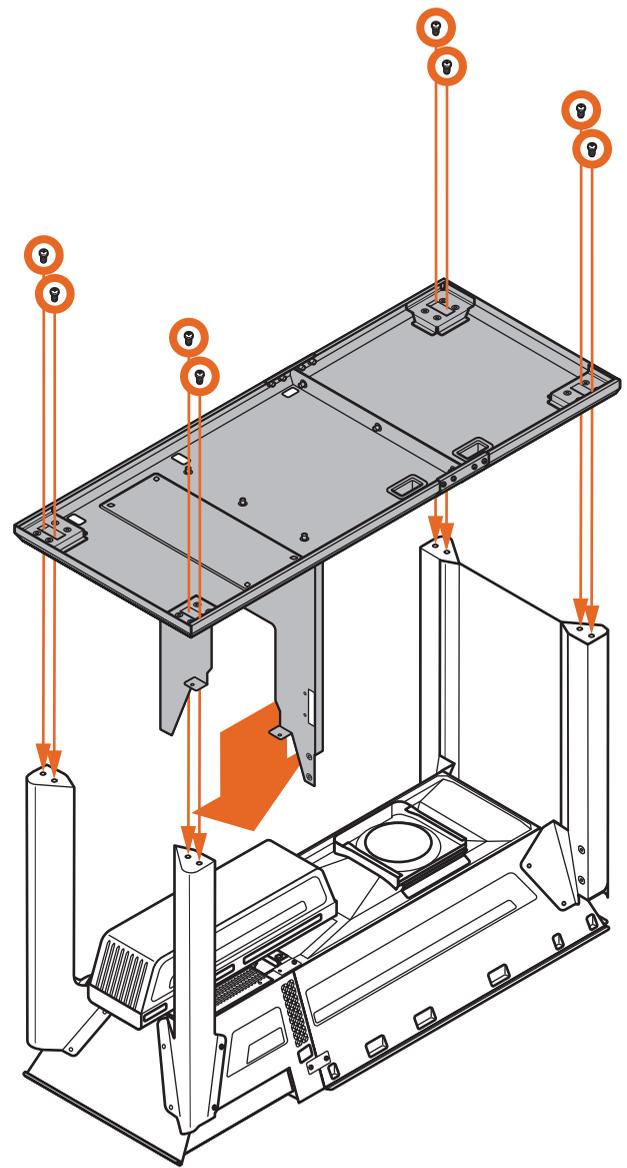
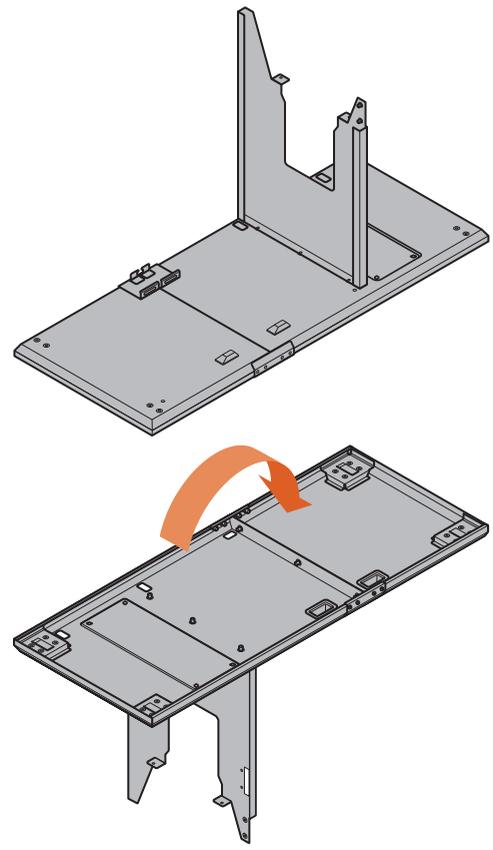
2 ATTACH MIDDLE WALL





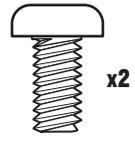
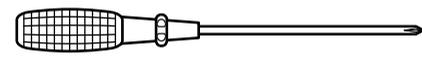

PRO TIP: Have a second person help lift and rotate the base.

3A ATTACH BASE TO GRILL BODY

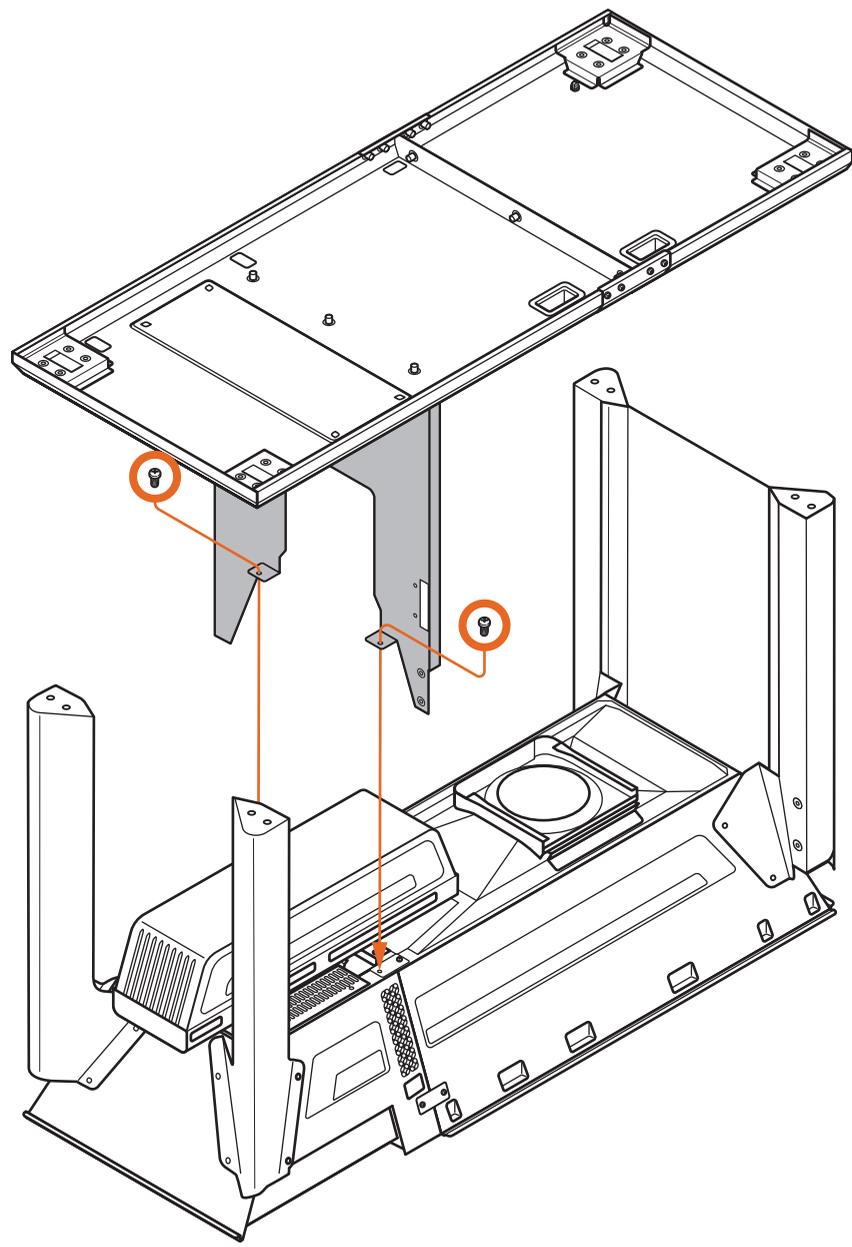
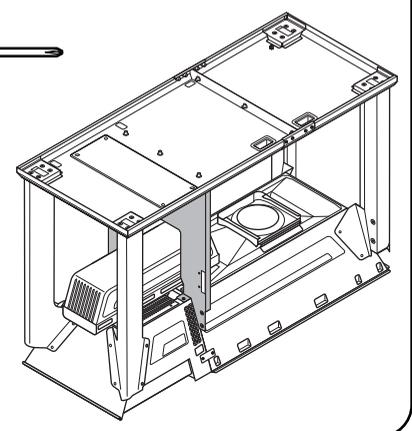






3B ATTACH BASE TO GRILL BODY



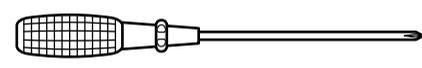
B






PRO TIP: This step uses different hardware!

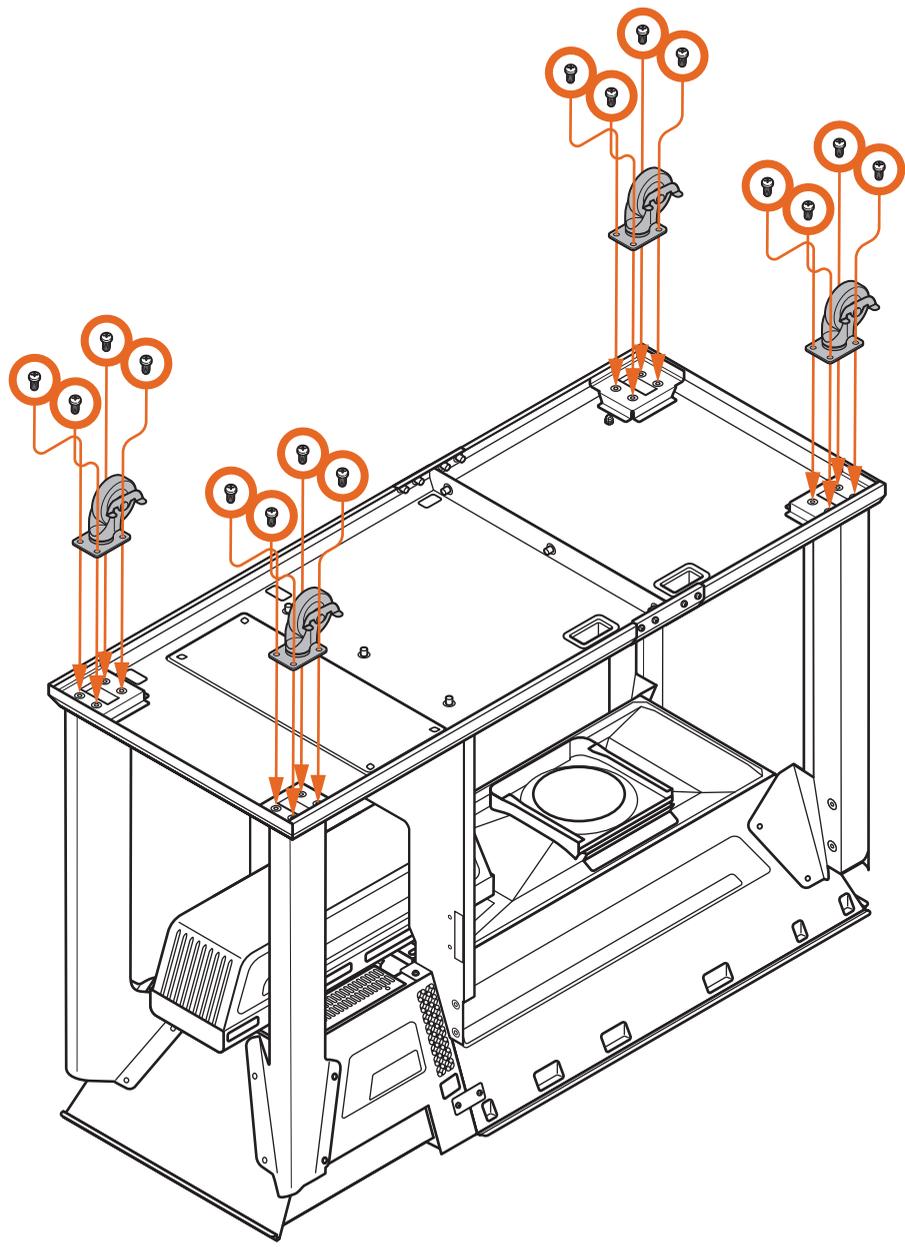
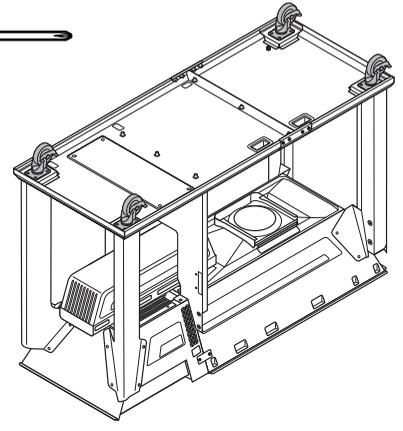
4 ATTACH CASTERS



Use **THIS** screw again!



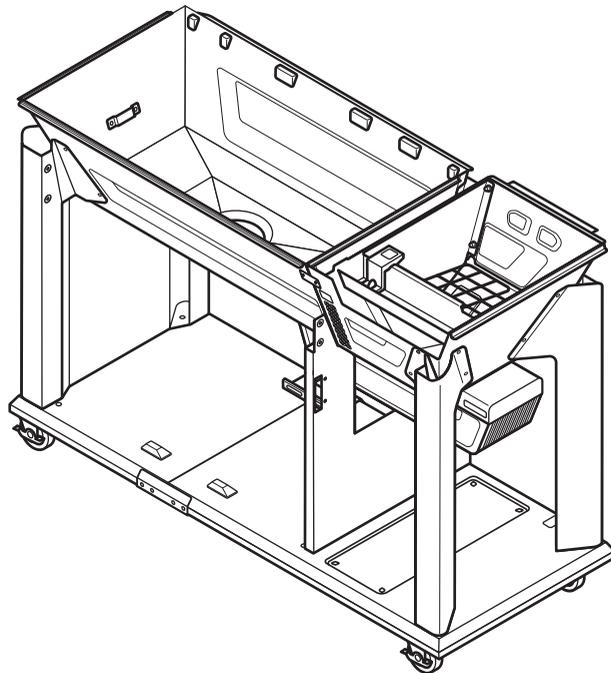
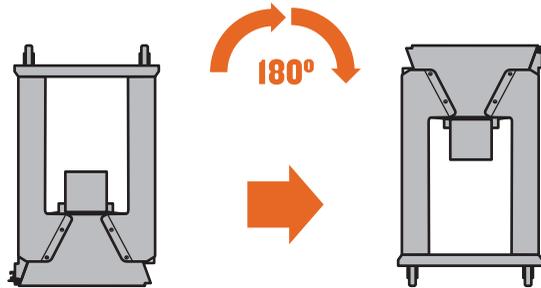
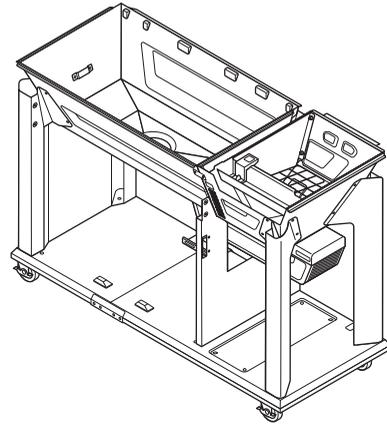
x16





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

5 FLIP GRILL OVER



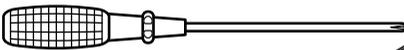
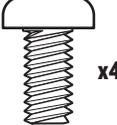
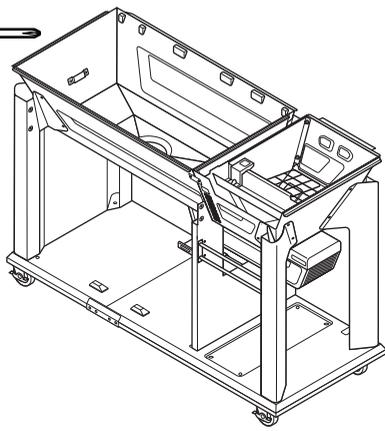
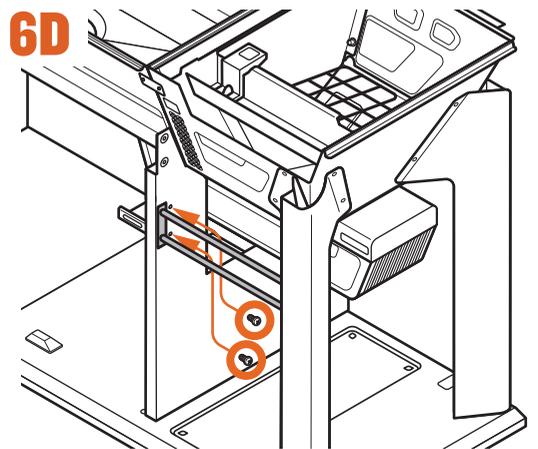
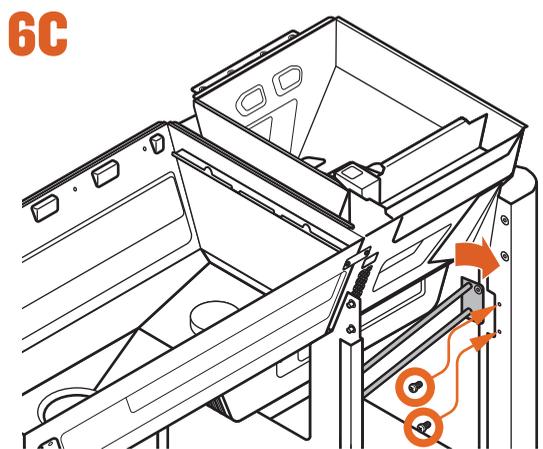
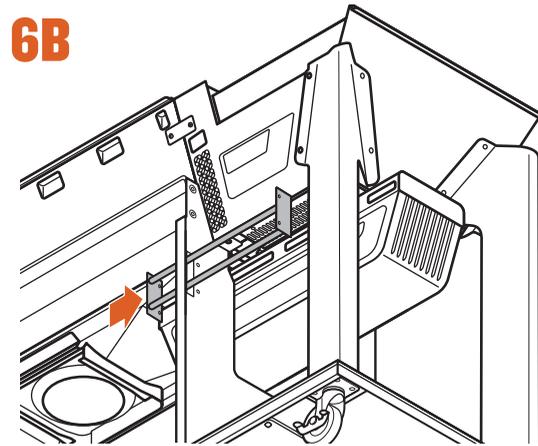
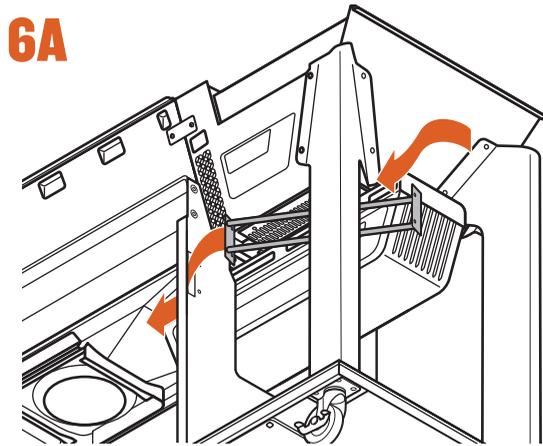
PRO TIP: Lock casters to prevent grill from possibly rolling.



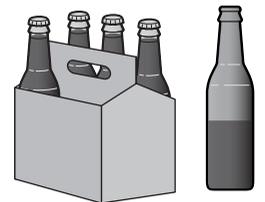
PRO TIP: If you need help with this step, scan this QR code for our animated instructions.



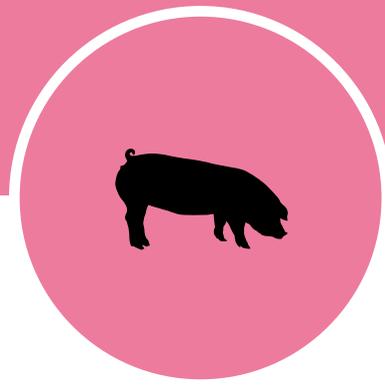
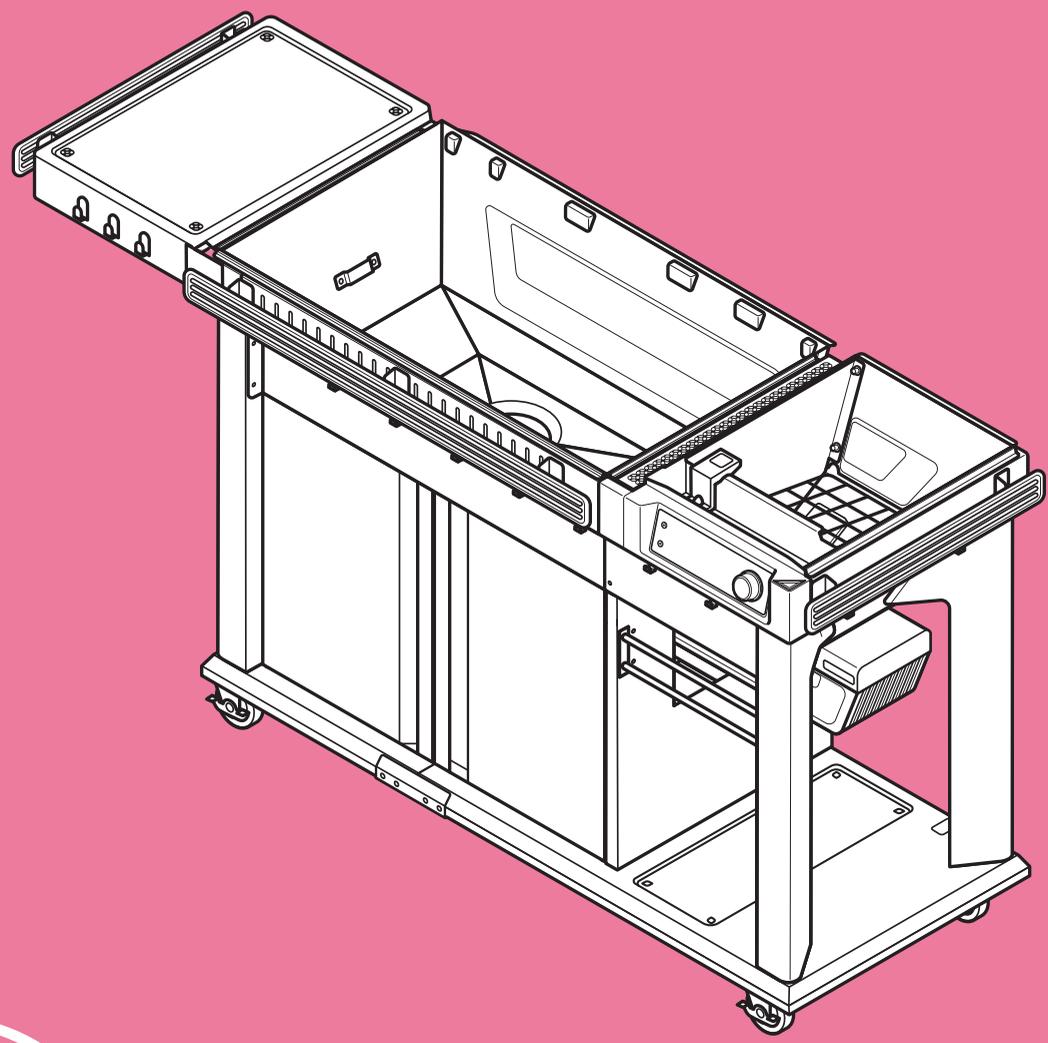

6 ATTACH P.A.L. UTILITY RACK

NICE WORK!
CHAPTER 2 COMPLETE!

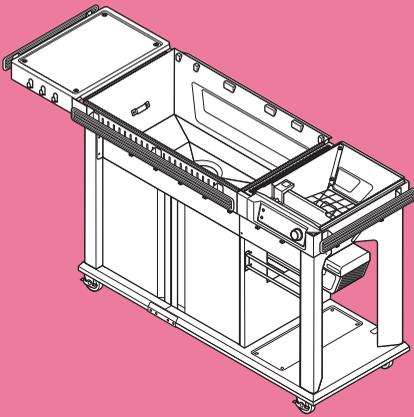


CHAPTER 3

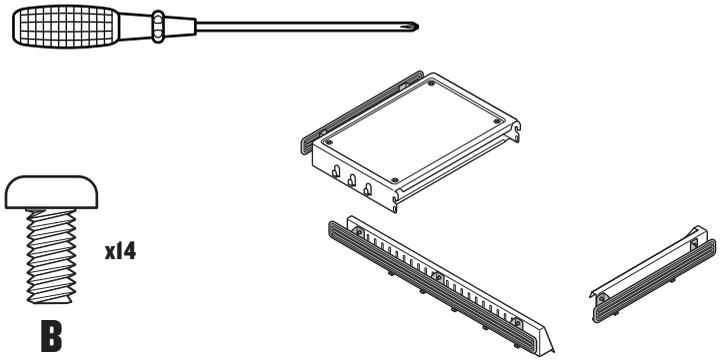


FOLDING SIDE SHELF, BASE, & CONTROLLER

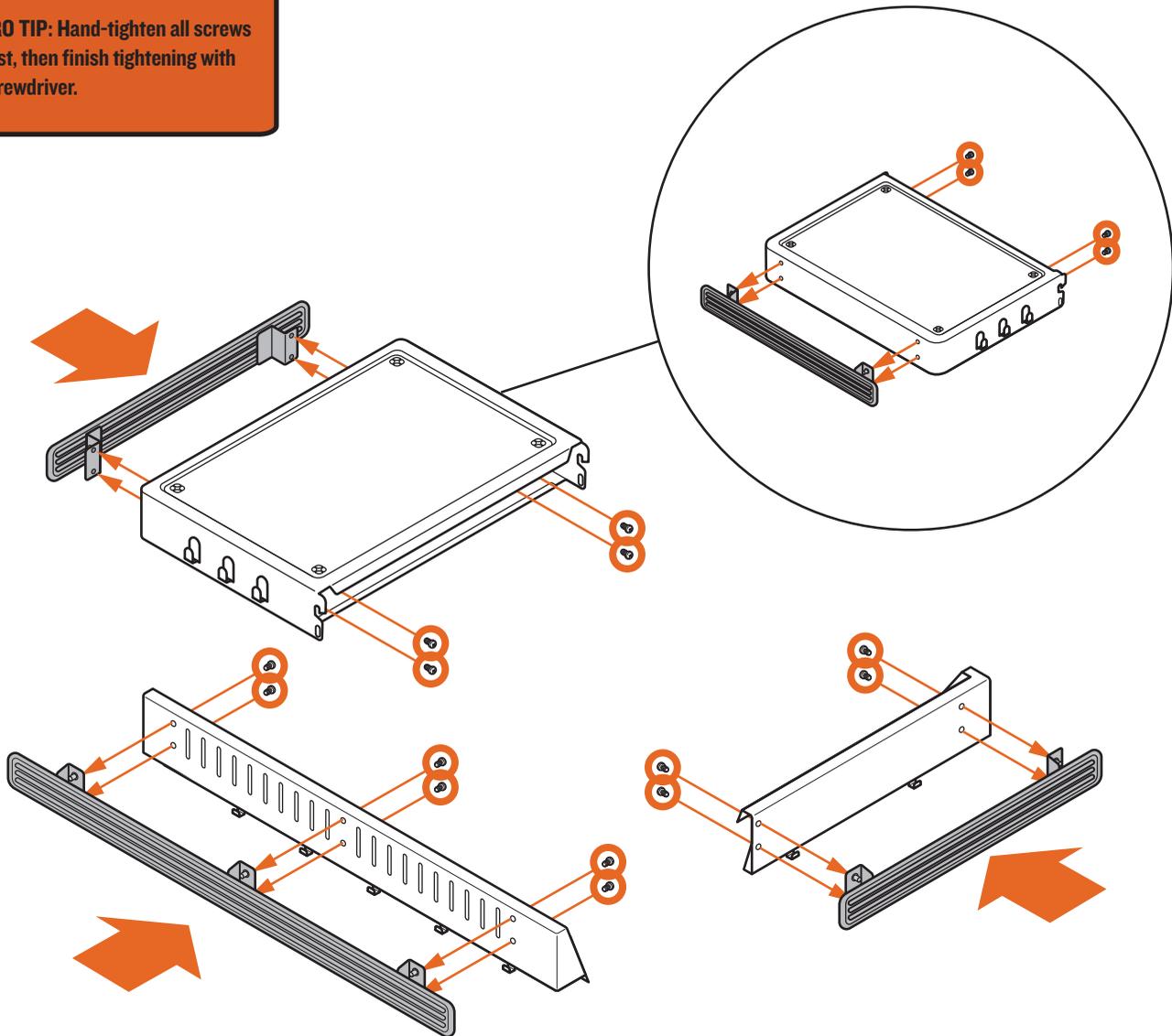
CHAPTER 3



1 BUILD P.A.L. RAILS



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





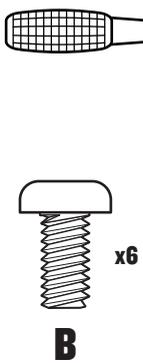
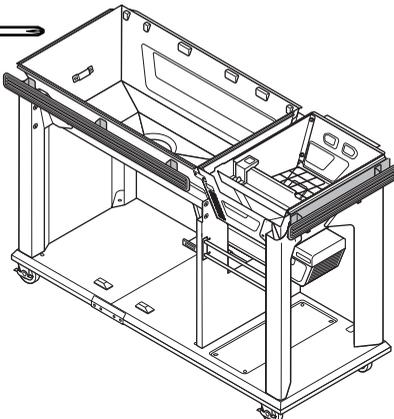
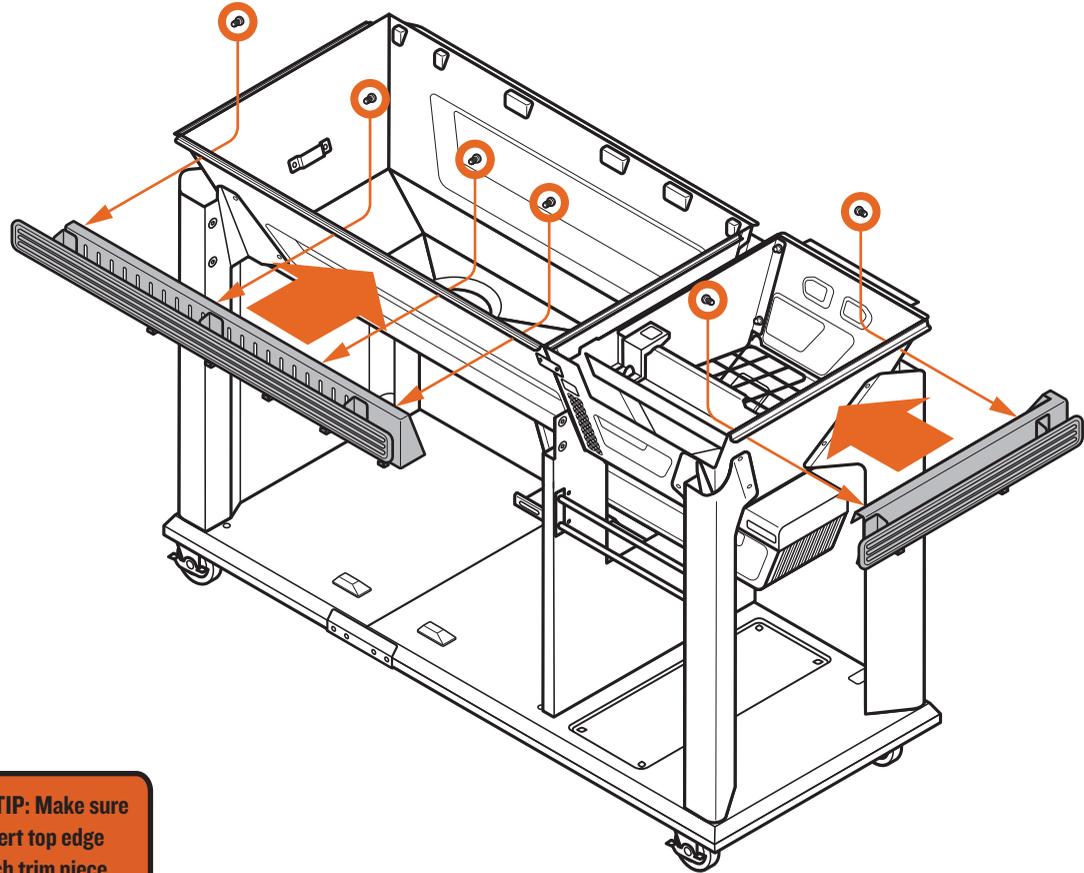
PRO TIP: This step can be tricky. Scan our QR code to access video animations for assembly. Jump to Chapter 3, Step 2 for a video.




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



2 ATTACH P.A.L. TRIM

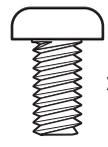
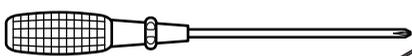




PRO TIP: Make sure to insert top edge of each trim piece under flange on grill.



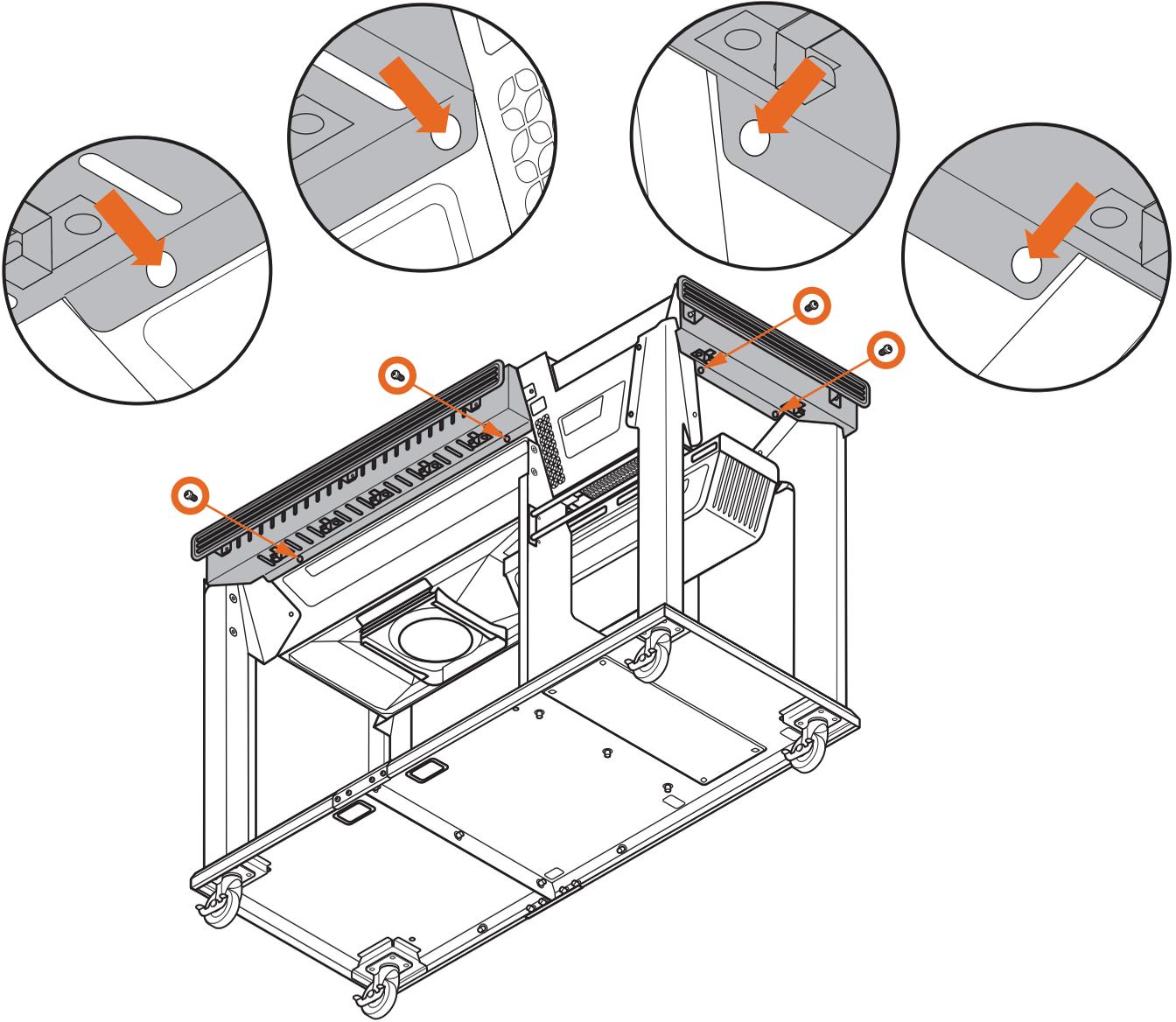
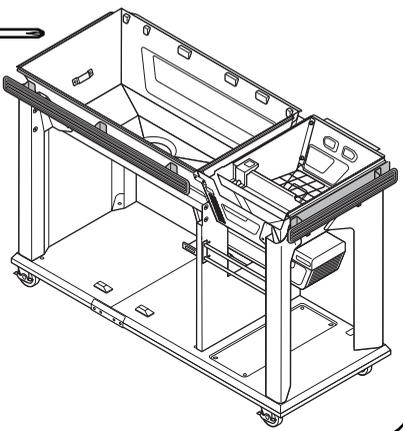



3 SECURE P.A.L. TRIM



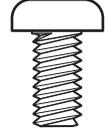
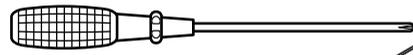
x4

B

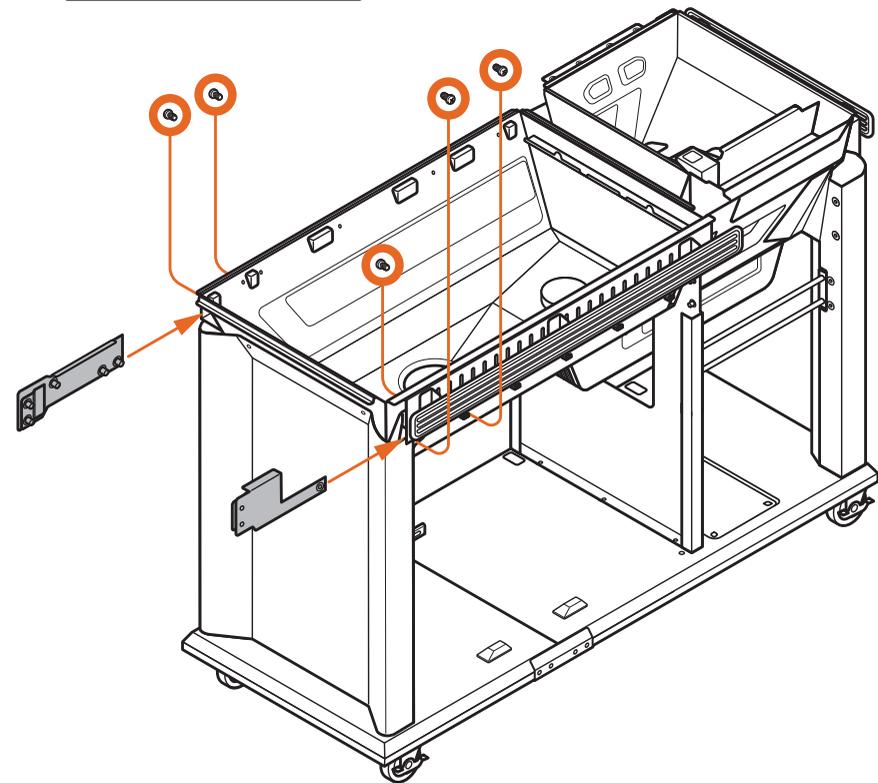
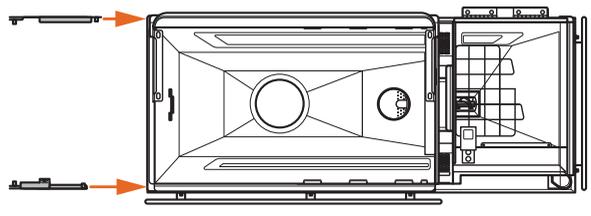
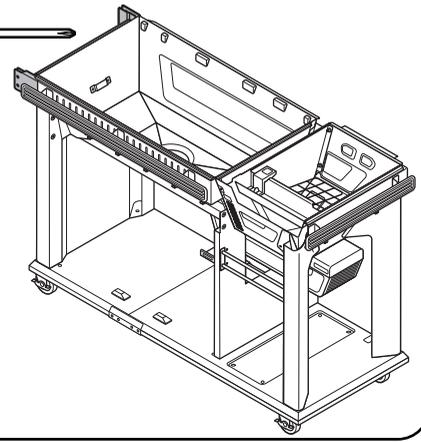
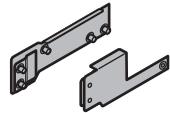




4A ATTACH FOLDING SIDE SHELF



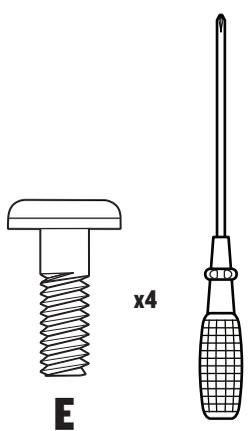
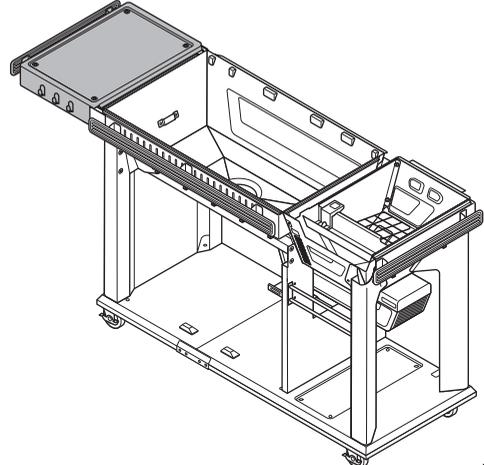
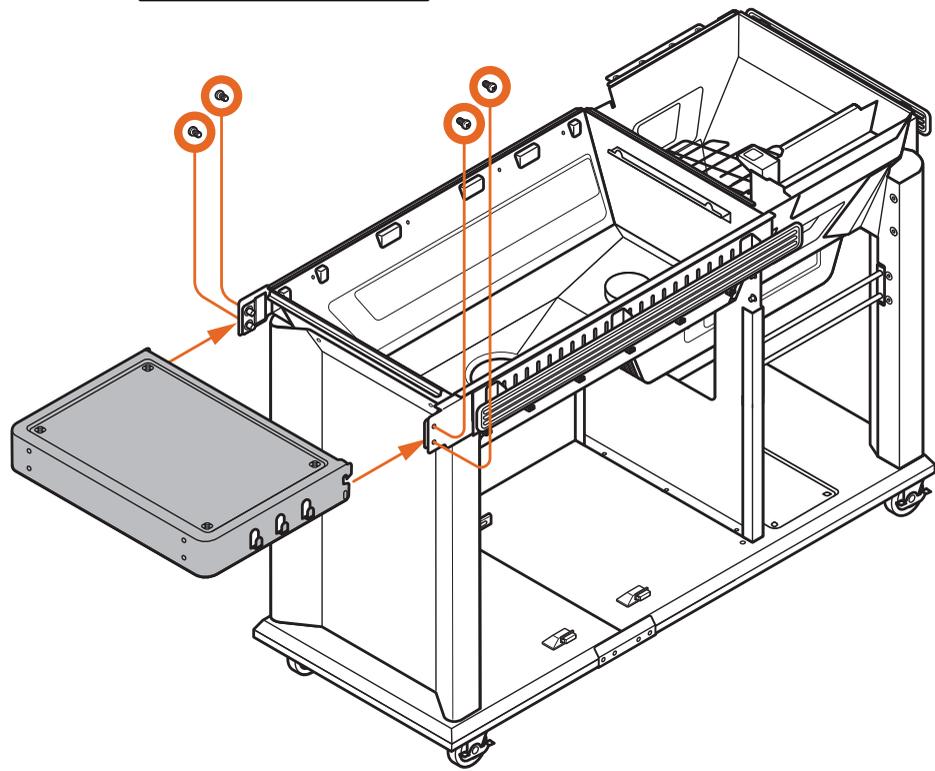
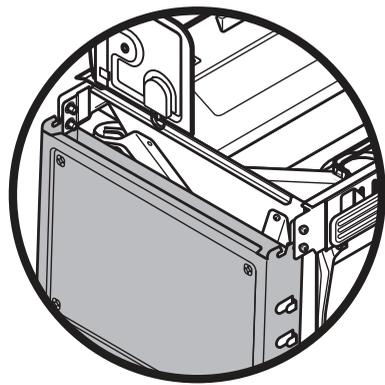
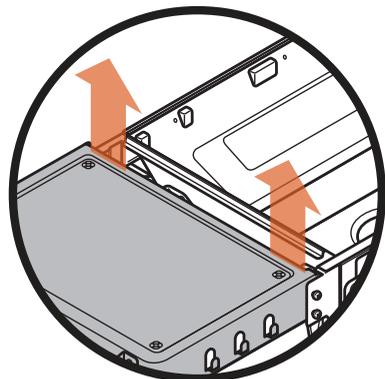
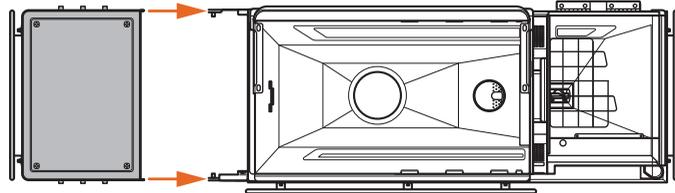
x5






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

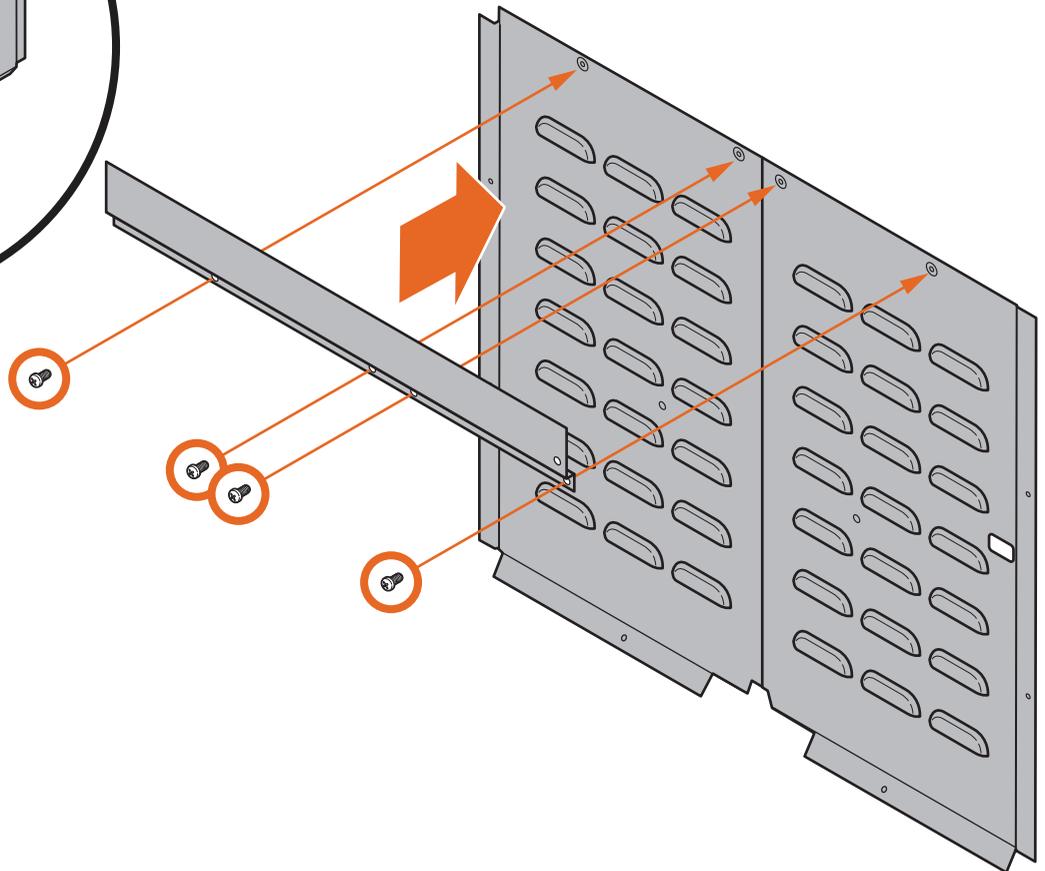
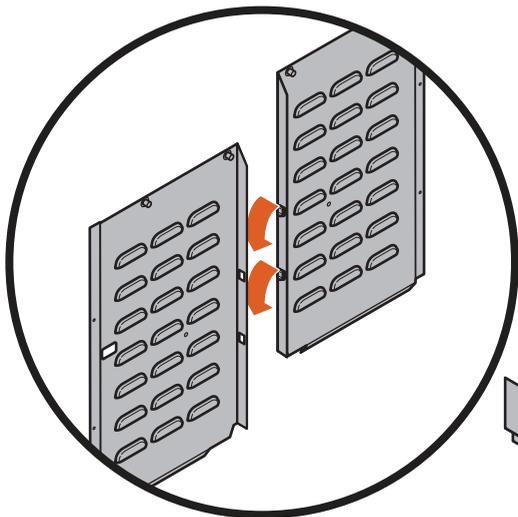
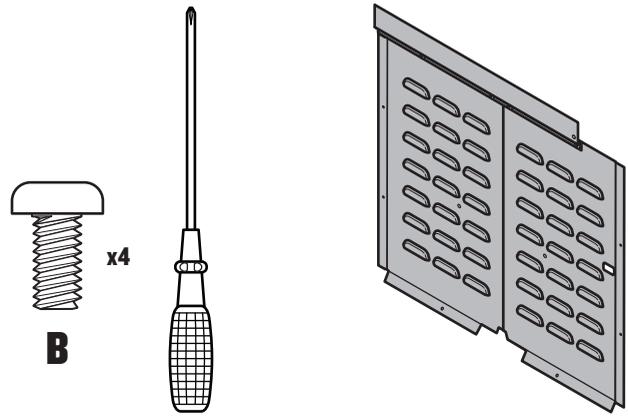
4B ATTACH FOLDING SIDE SHELF



PRO TIP: Have a second person help position rear panels.

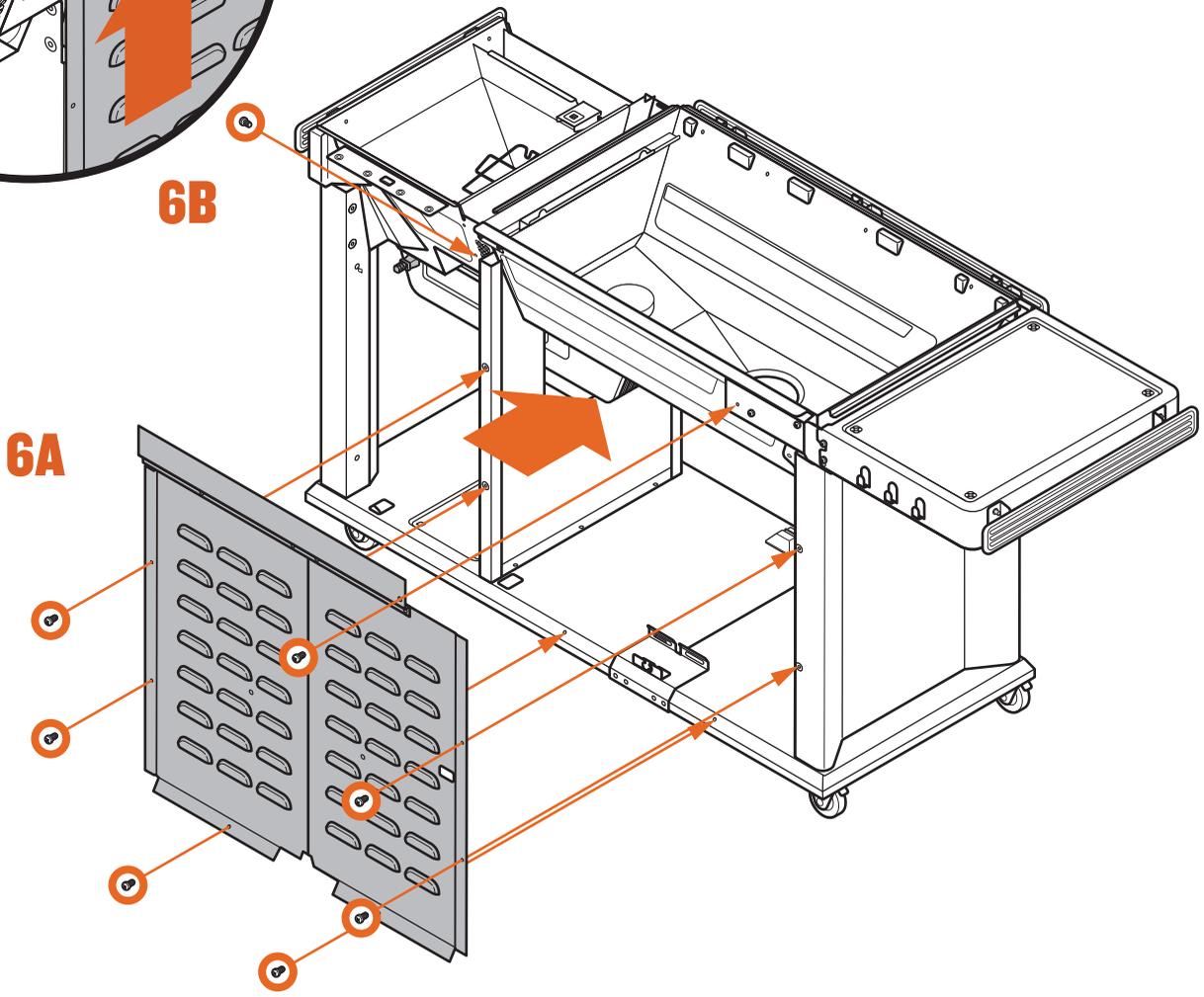
5 ASSEMBLE REAR PANELS AND TOP TRIM





6 ATTACH REAR TOP TRIM/ REAR PANEL ASSEMBLY

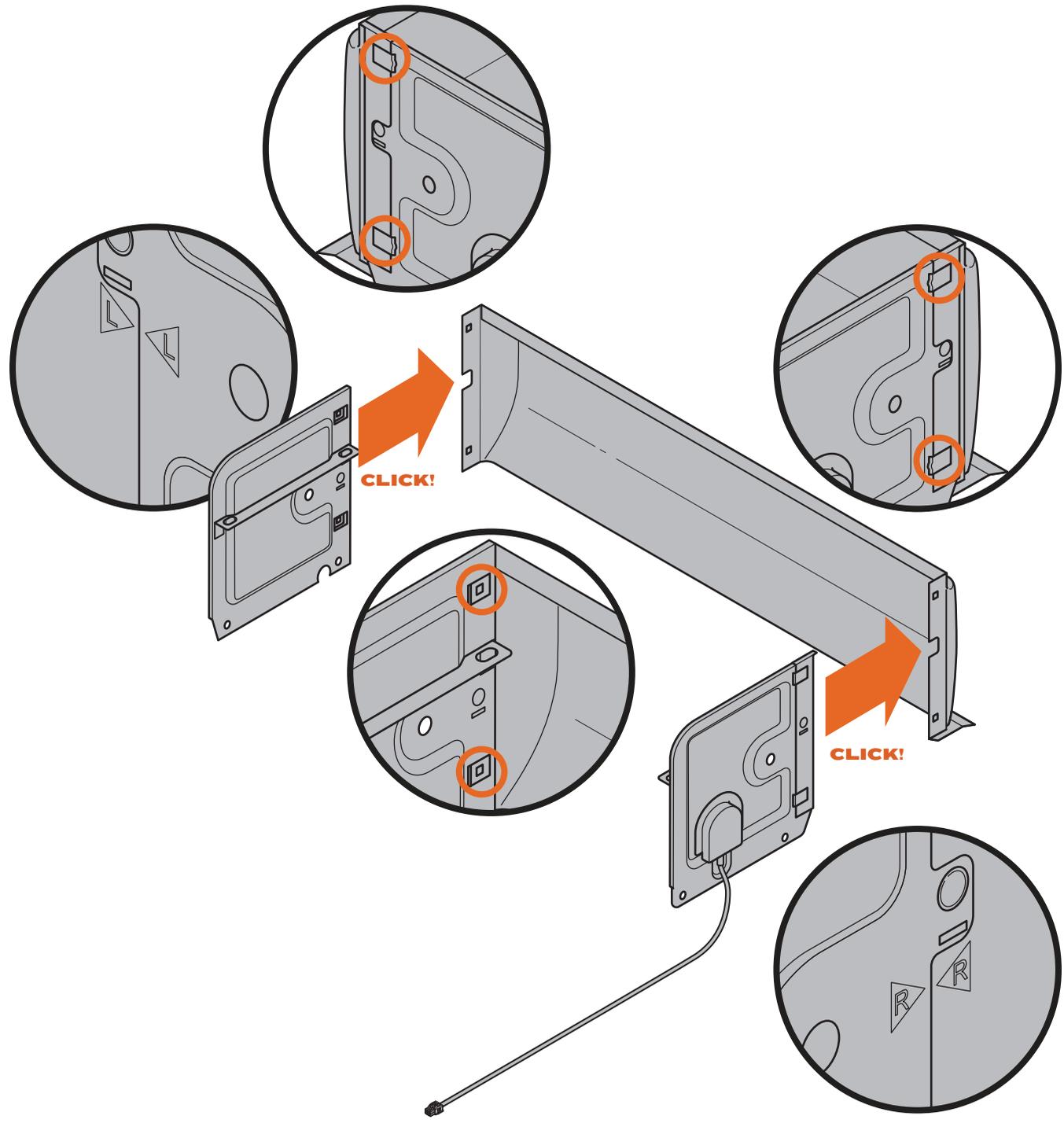
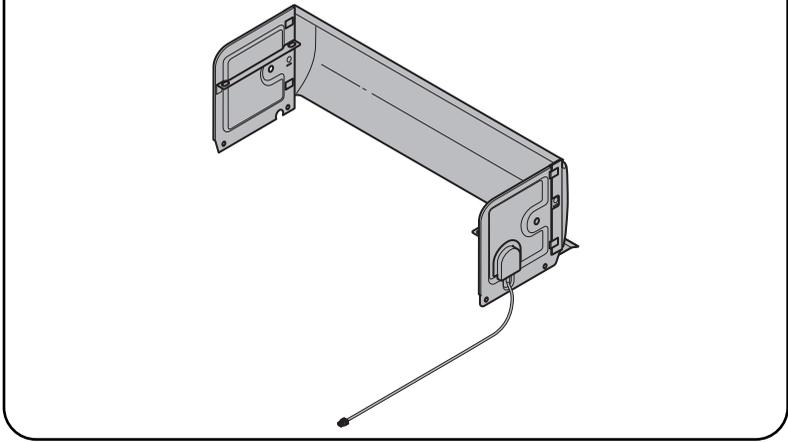
 **PRO TIP:** Install the side screw last, pushing up on the rear panel while doing so.






PRO TIP: This step requires no hardware.

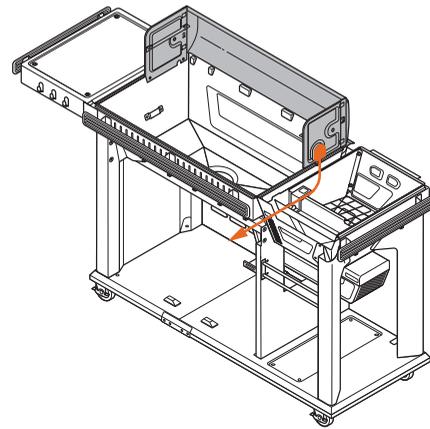
7 ASSEMBLE BACKSPLASH

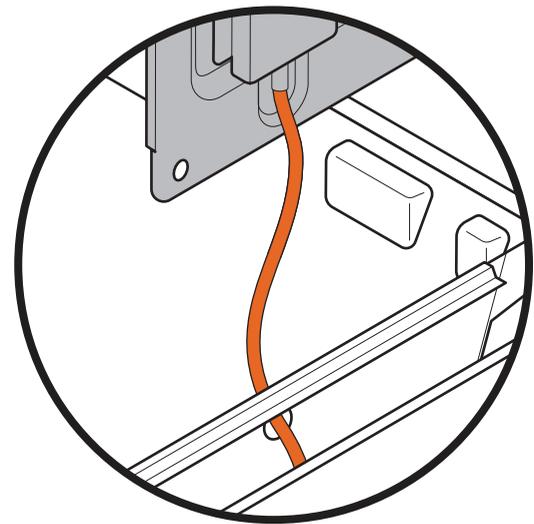
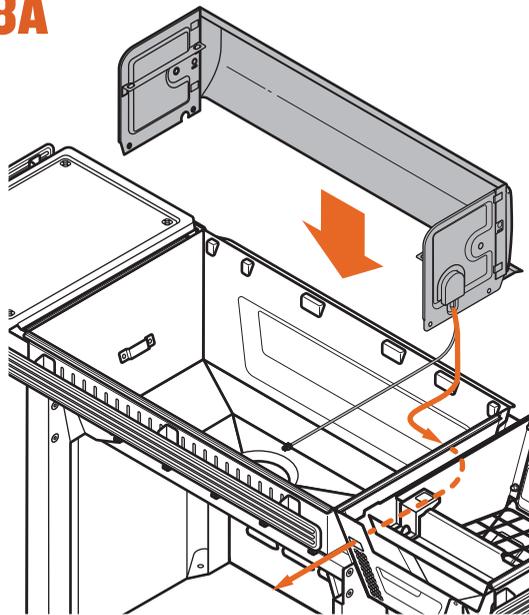


PRO TIP: Don't pinch the wire between the backsplash and the grill body! Also, slide the wire through the openings carefully to prevent damage!

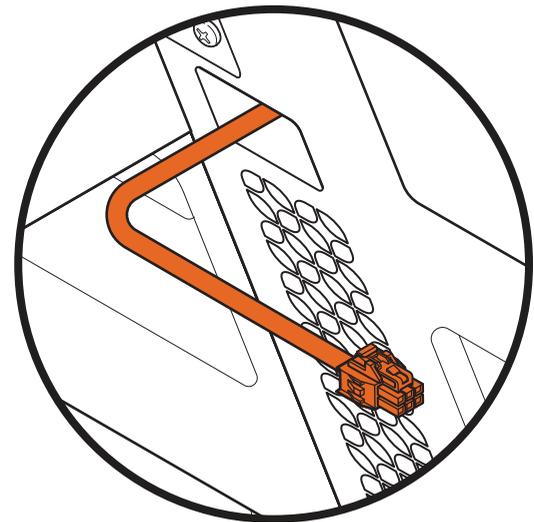
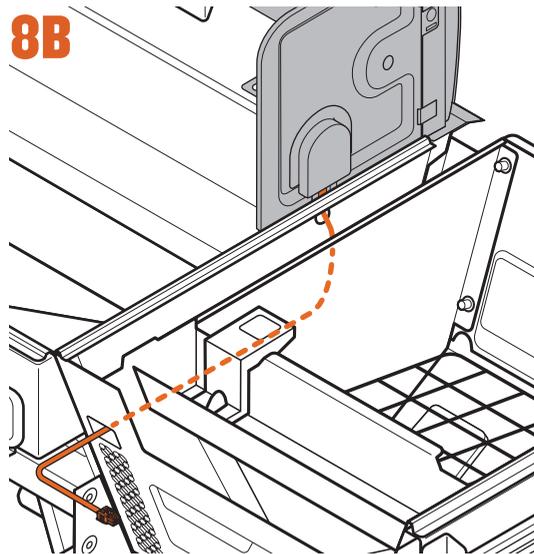
8 ROUTE BACKSPLASH WIRING



8A

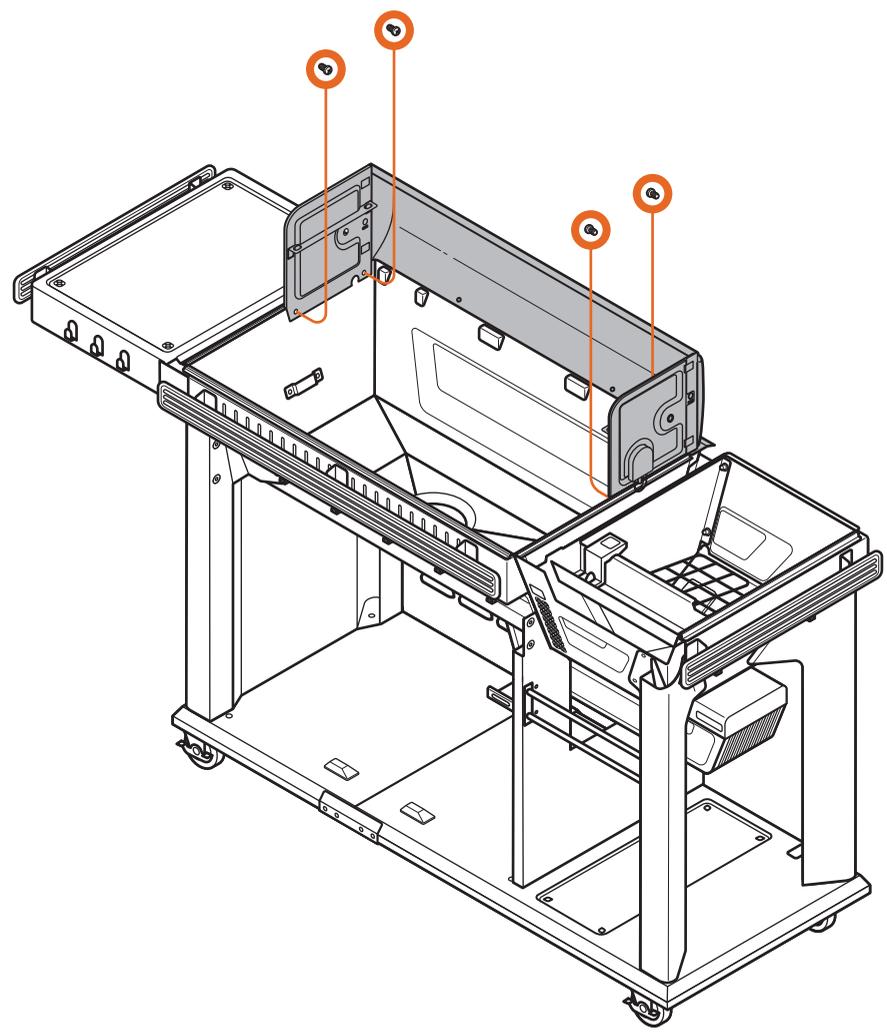
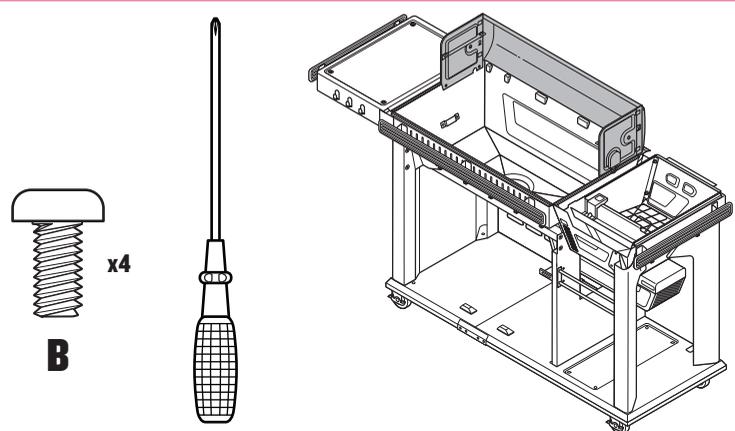


8B



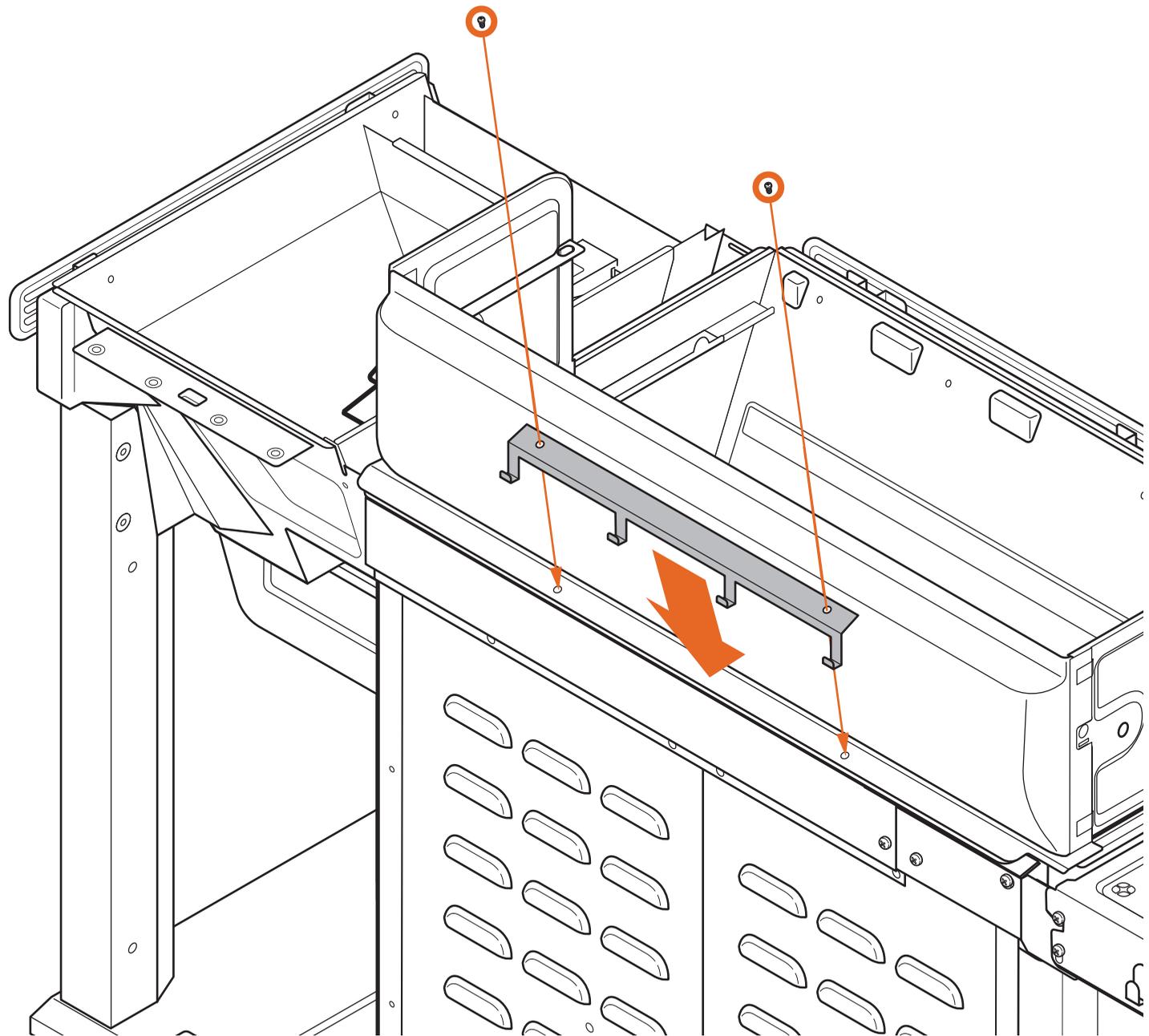
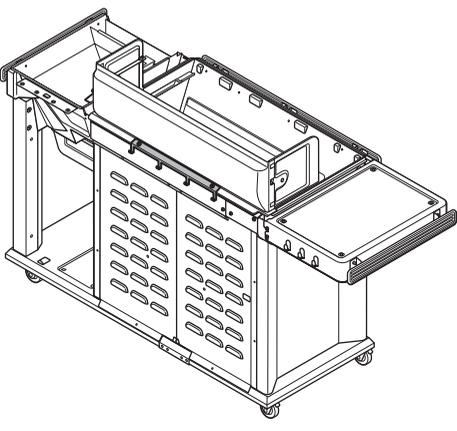
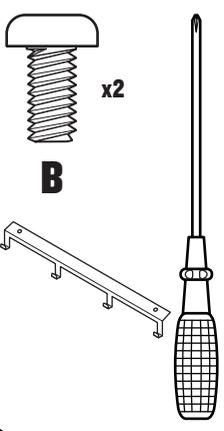


9 ATTACH BACKSPLASH



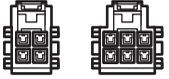


10 INSTALL REAR HOOKS



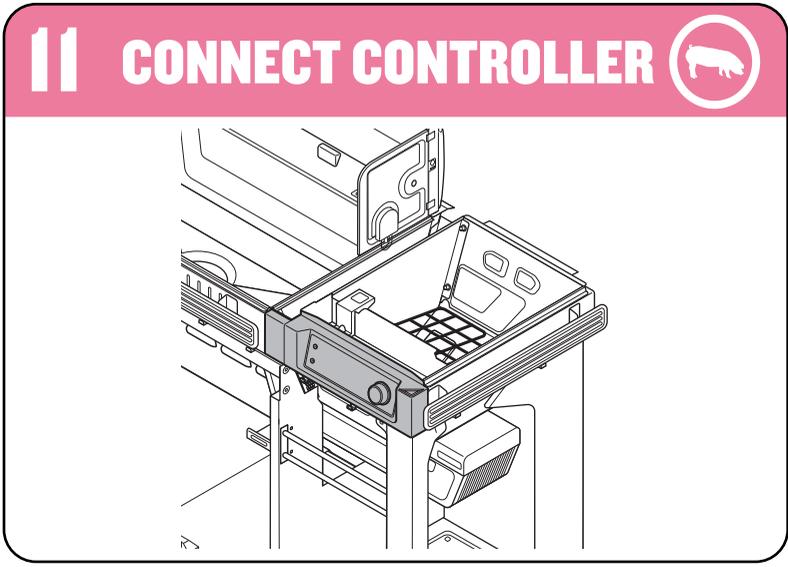
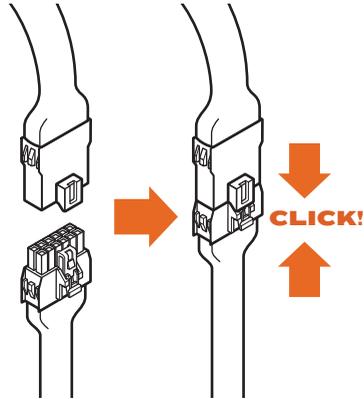


RTD SENSOR
4-PIN
CONNECTOR

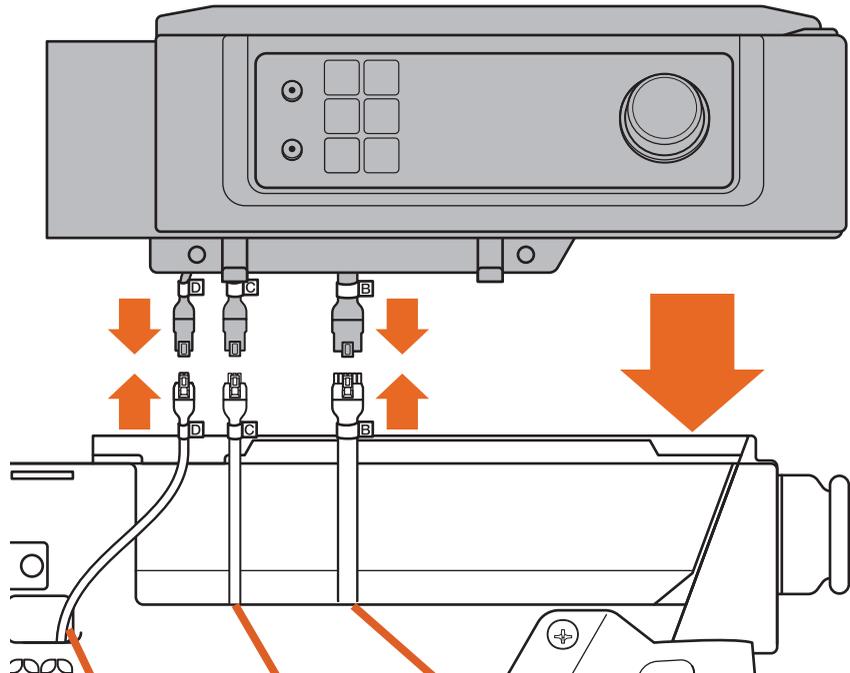
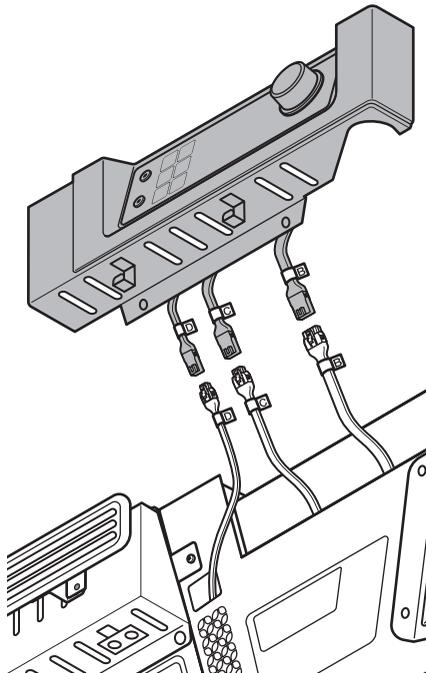


PELLET LEVEL
SENSOR 6-PIN
CONNECTOR

CONTROLLER
12-PIN
CONNECTOR




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



RTD SENSOR
4-PIN CONNECTOR

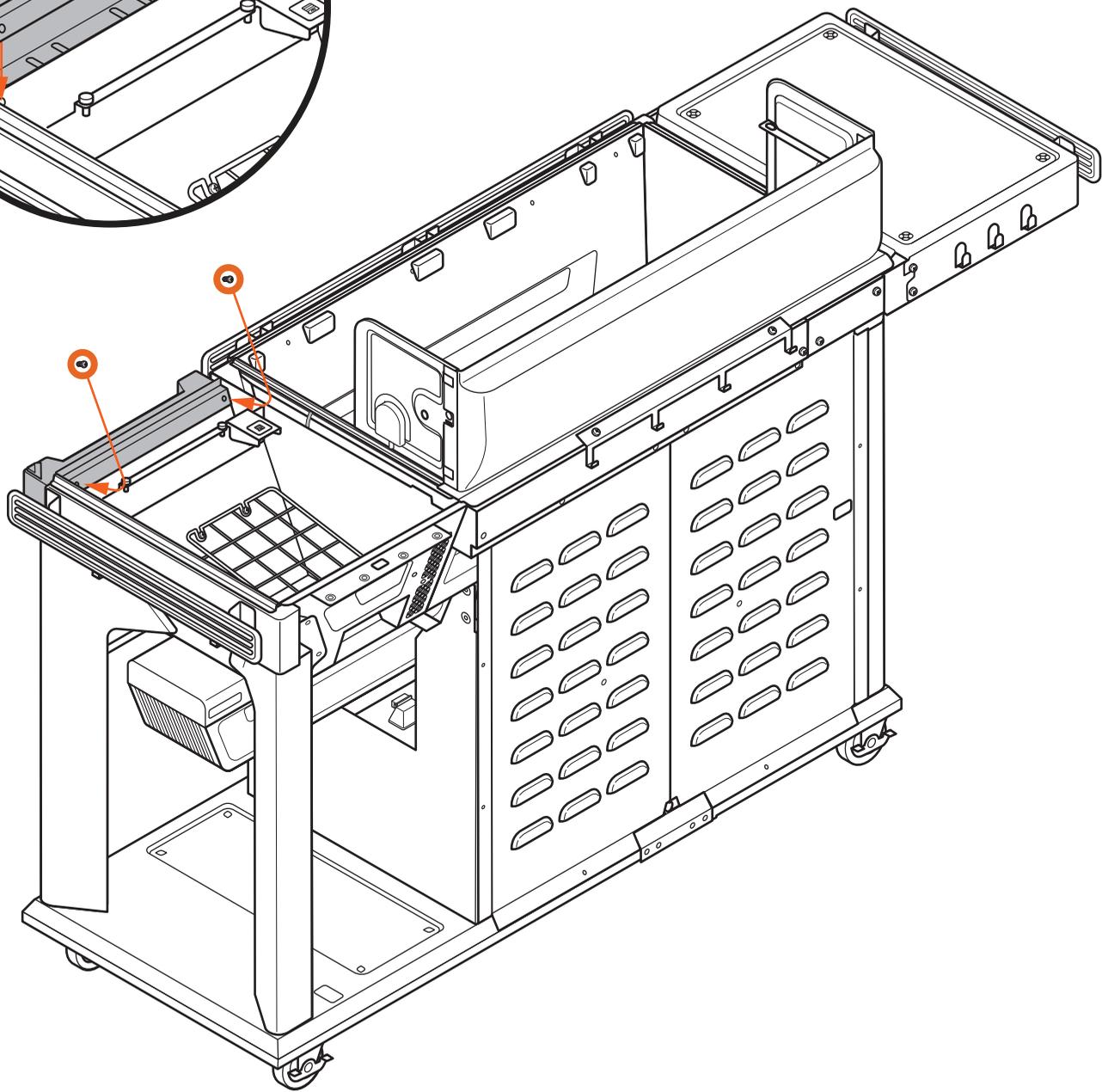
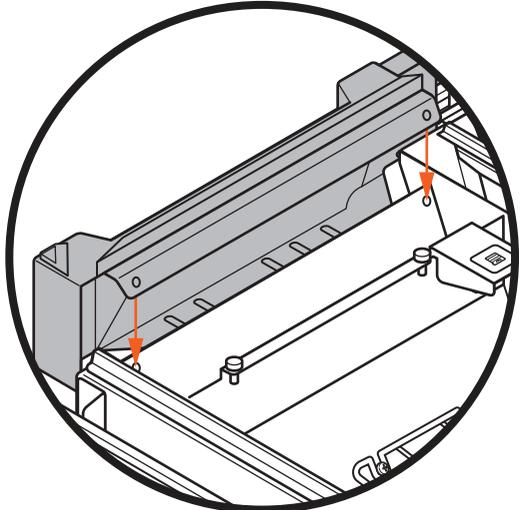
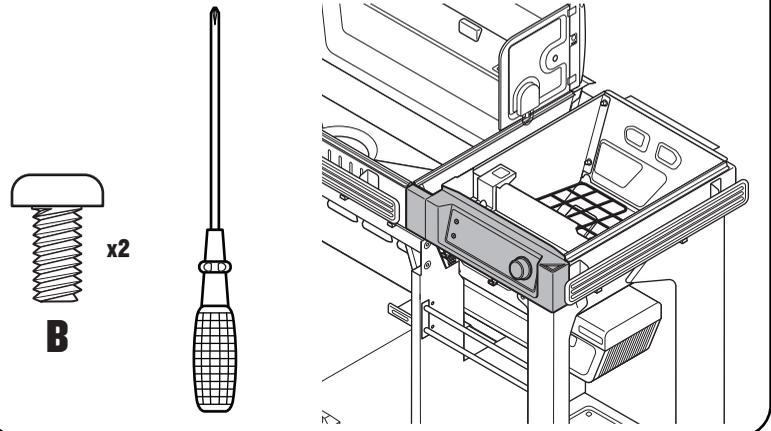
PELLET LEVEL
SENSOR 6-PIN
CONNECTOR

CONTROLLER
12-PIN CONNECTOR

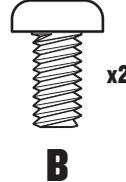



PRO TIP: After connecting, tuck wires back into grill to prevent pinching them.

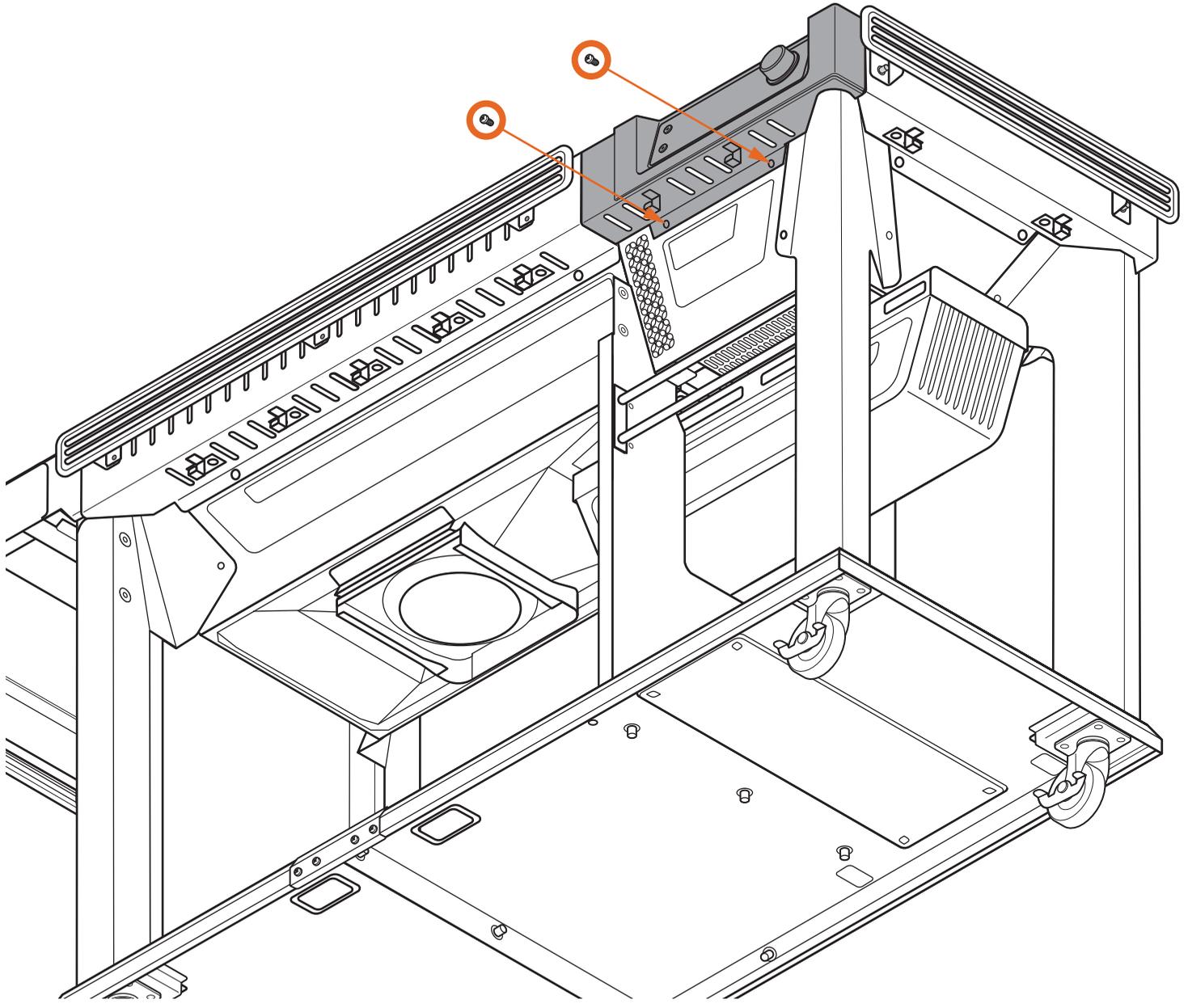
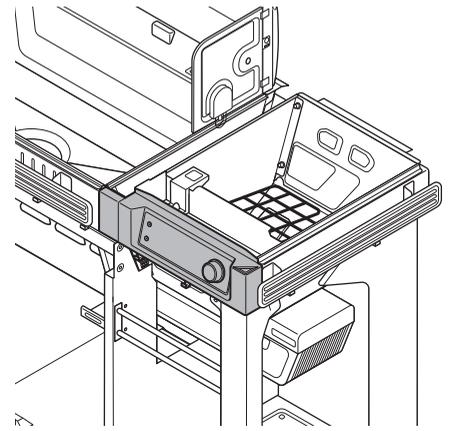
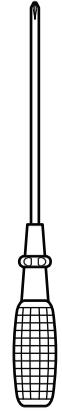
12A ATTACH CONTROLLER



12B ATTACH CONTROLLER

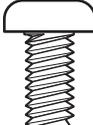
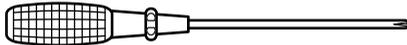


x2

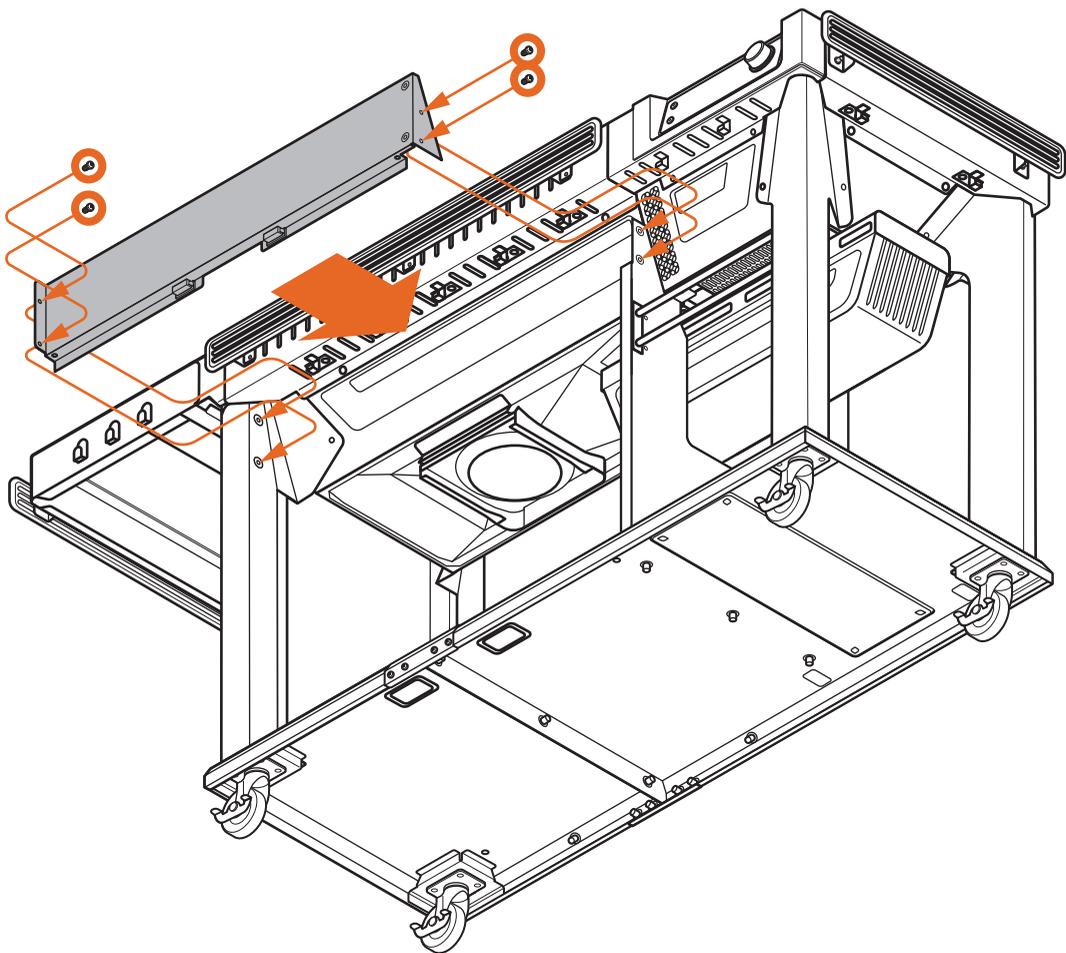
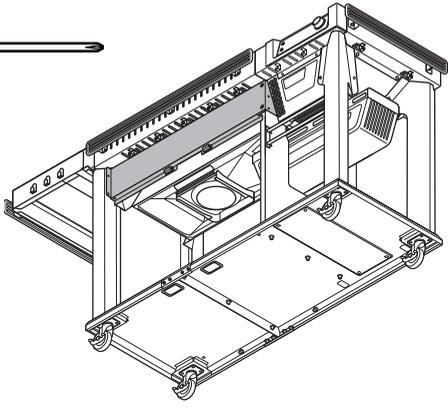




13 ATTACH FRONT TRIM

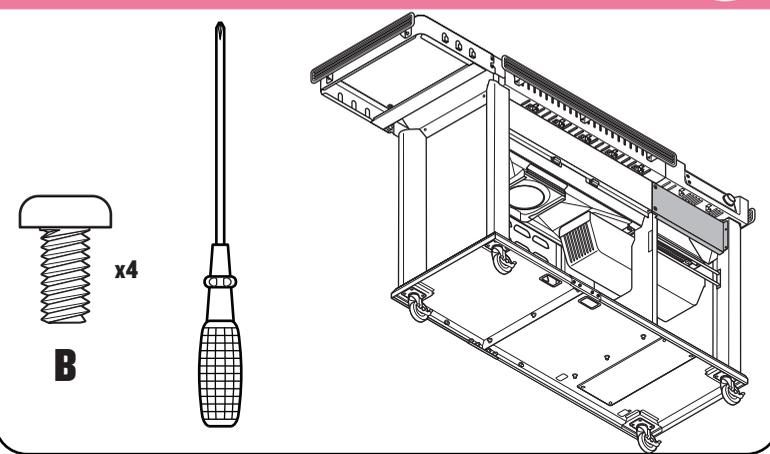


B x4

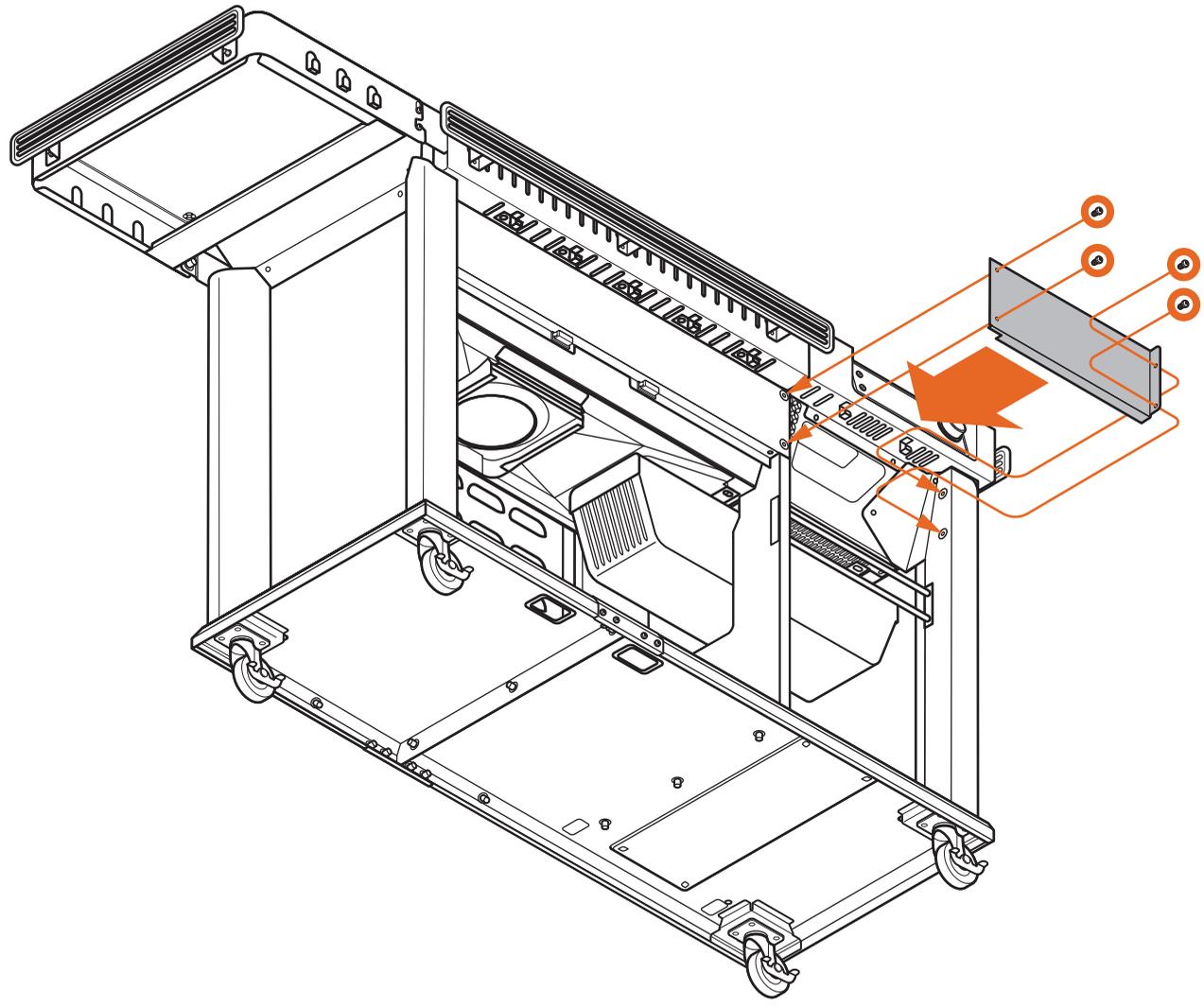




14 ATTACH FRONT RIGHT TRIM

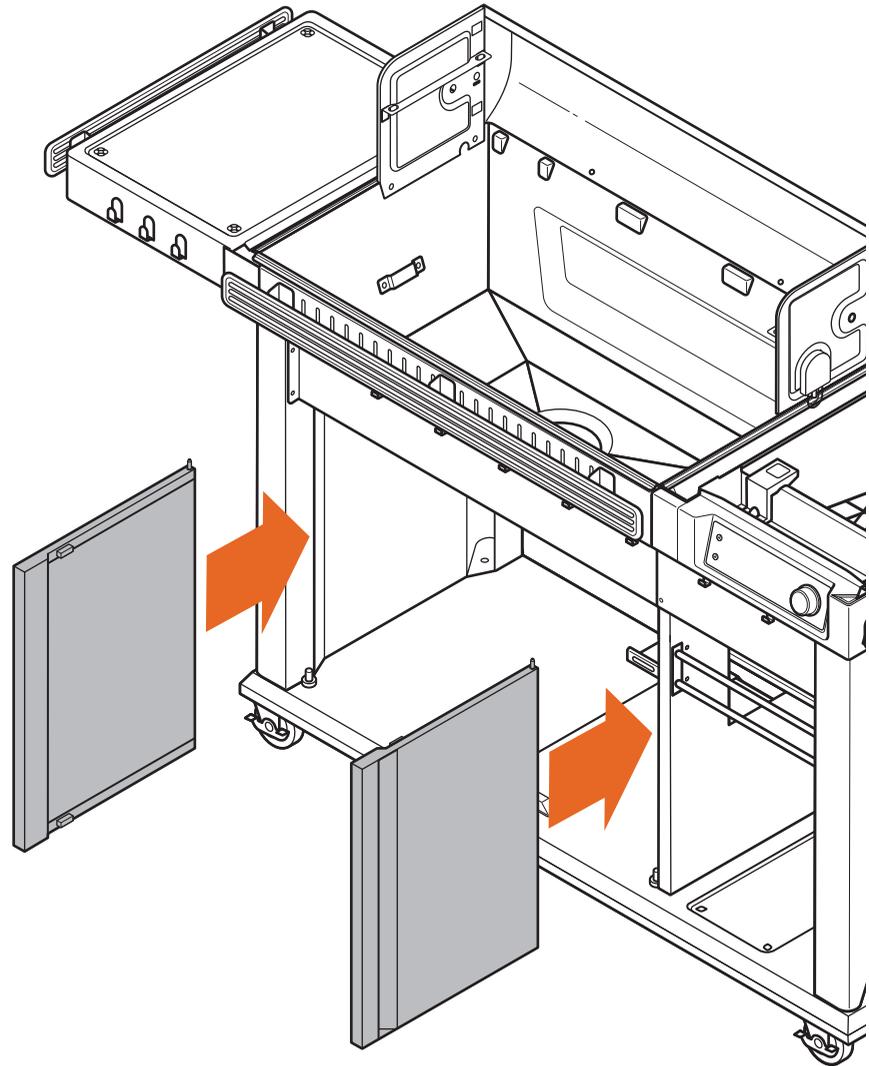
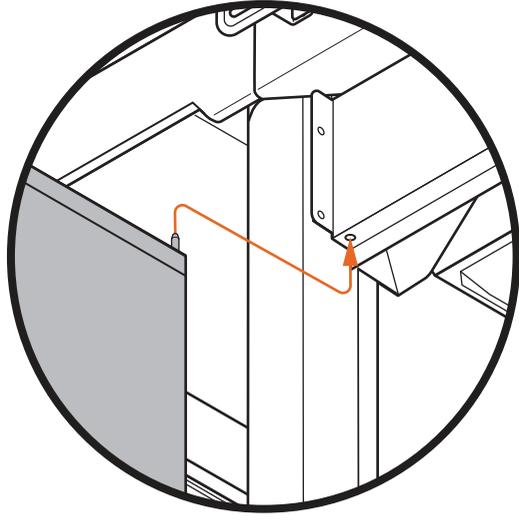
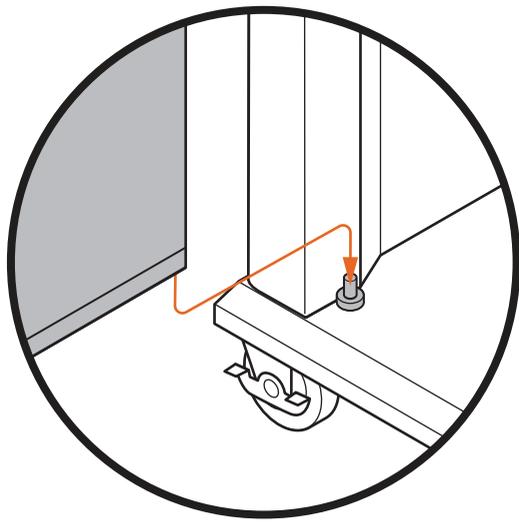
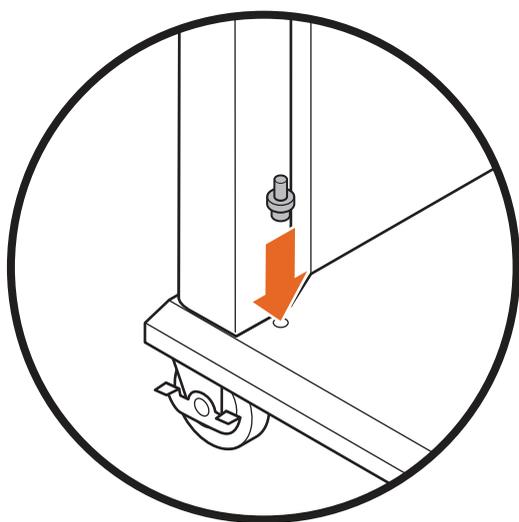
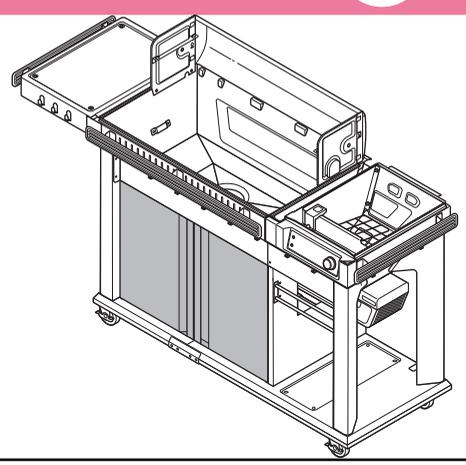
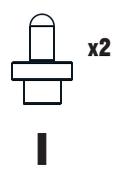


B x4



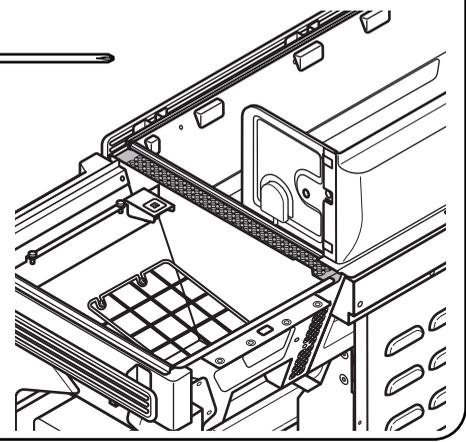
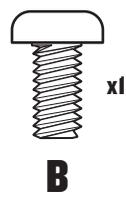
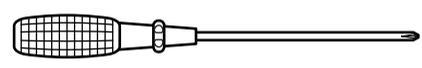


15 ATTACH DOORS

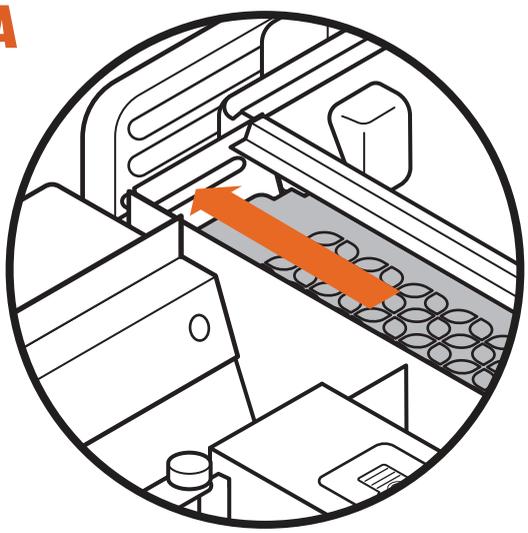




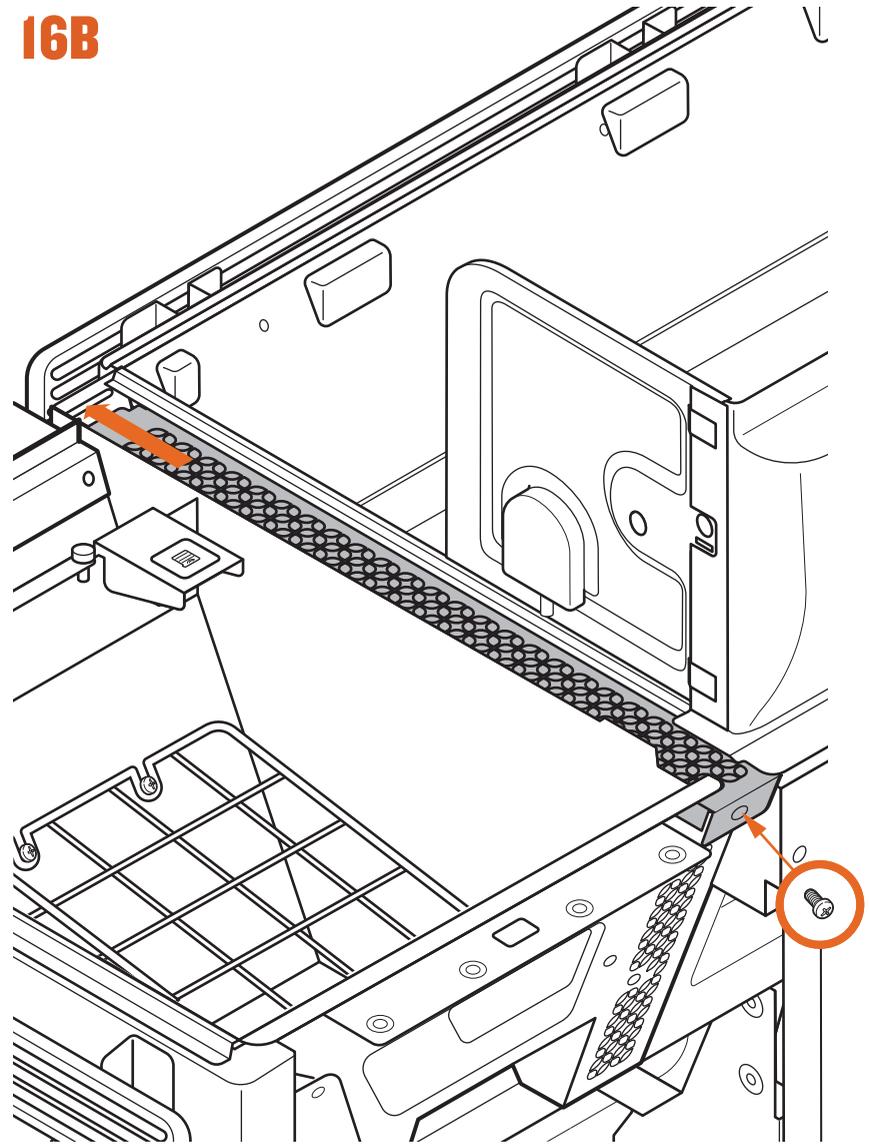
16 ATTACH TRIM BAND



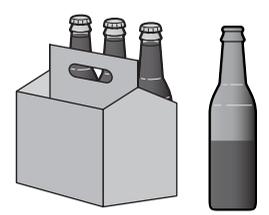
16A



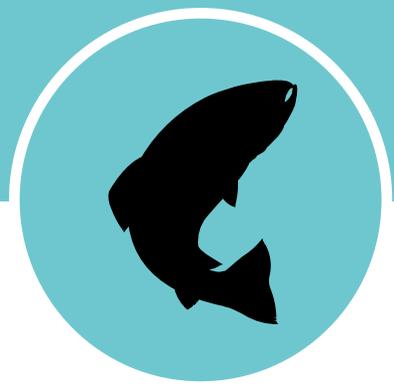
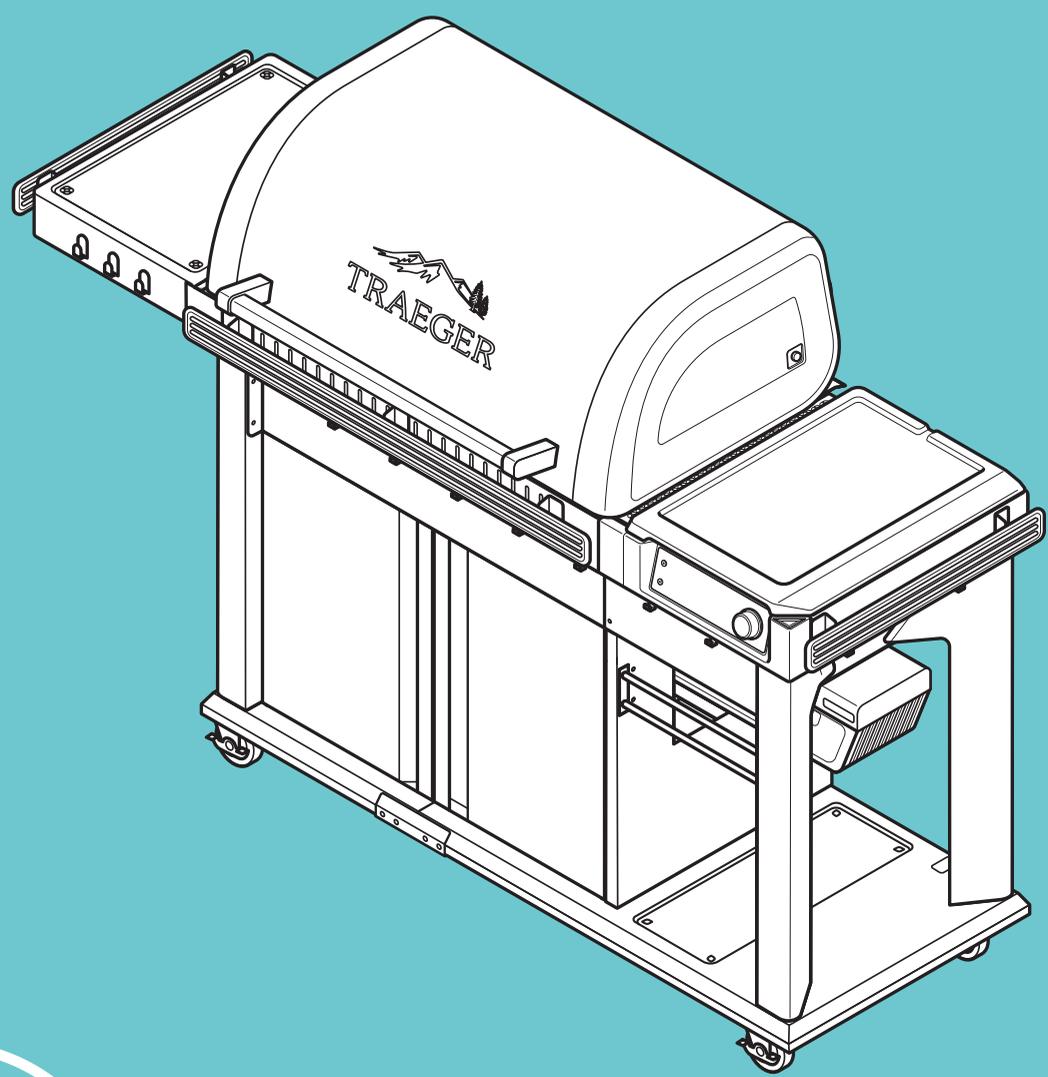
16B



**NICE WORK!
CHAPTER 3 COMPLETE!**

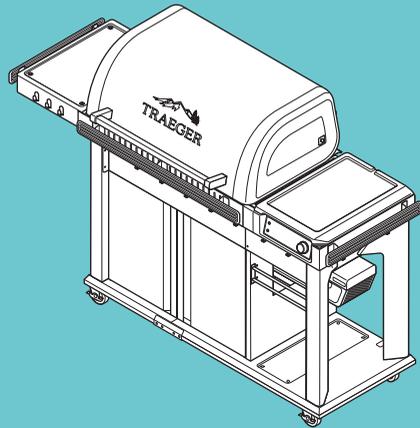


CHAPTER 4

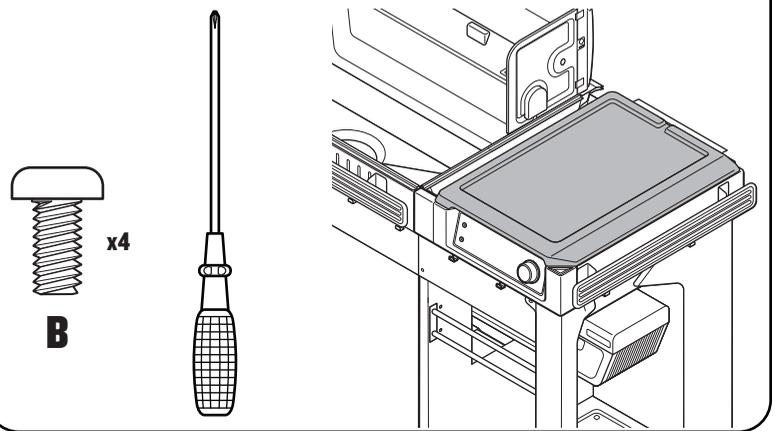


LID & GRILL INTERNALS

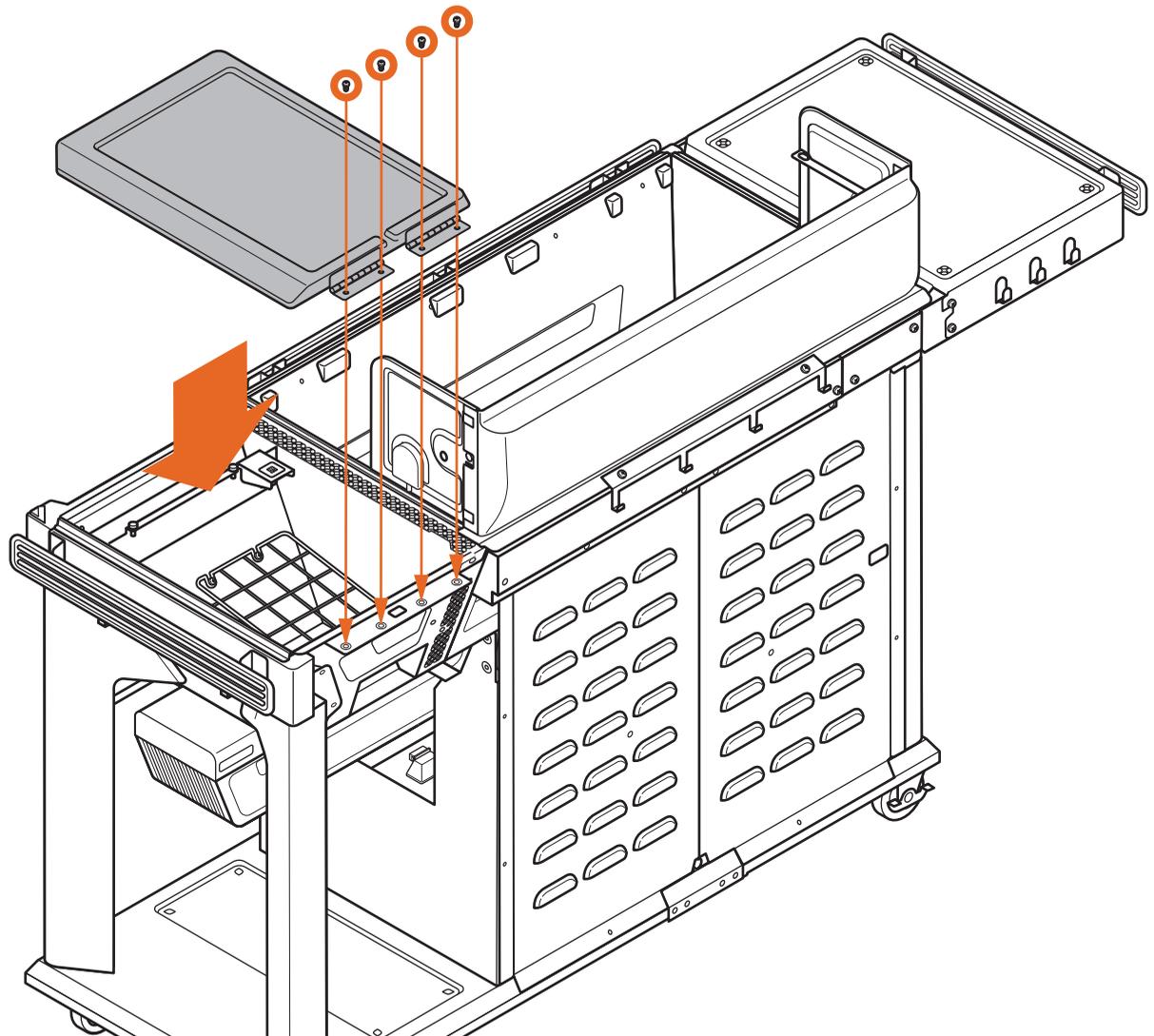
CHAPTER 4



1 ATTACH HOPPER LID

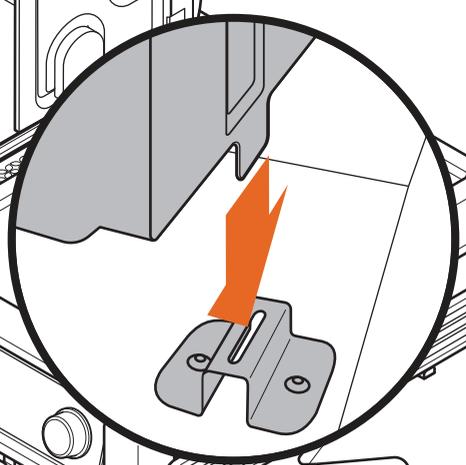
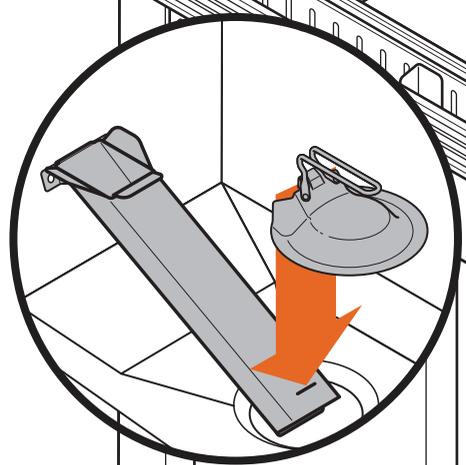
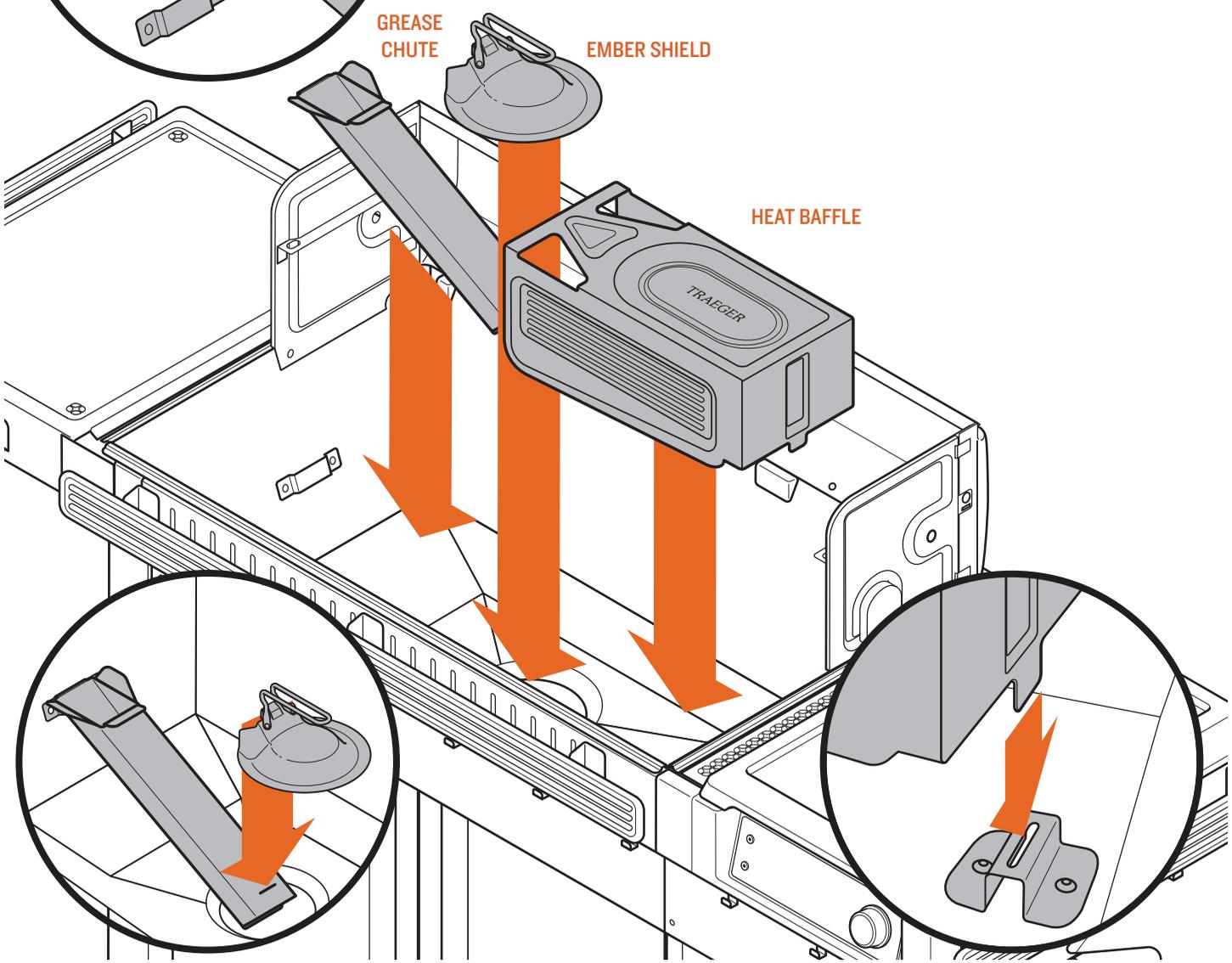
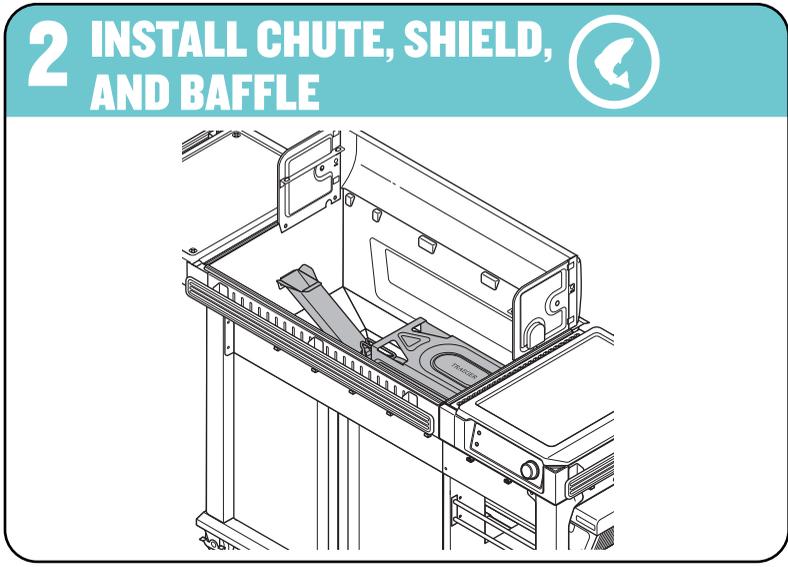
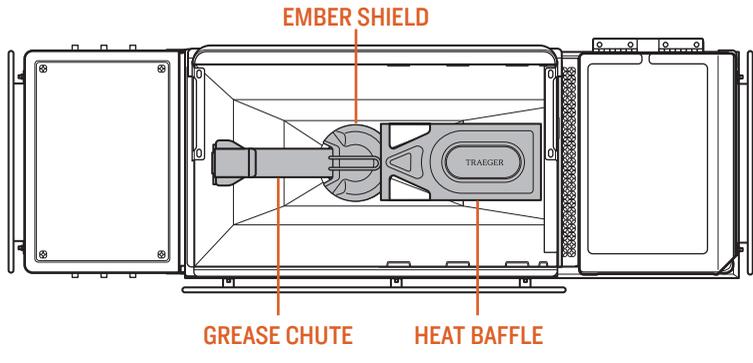


PRO TIP: Hand-tighten all screws first, then finish tightening with screwdriver.



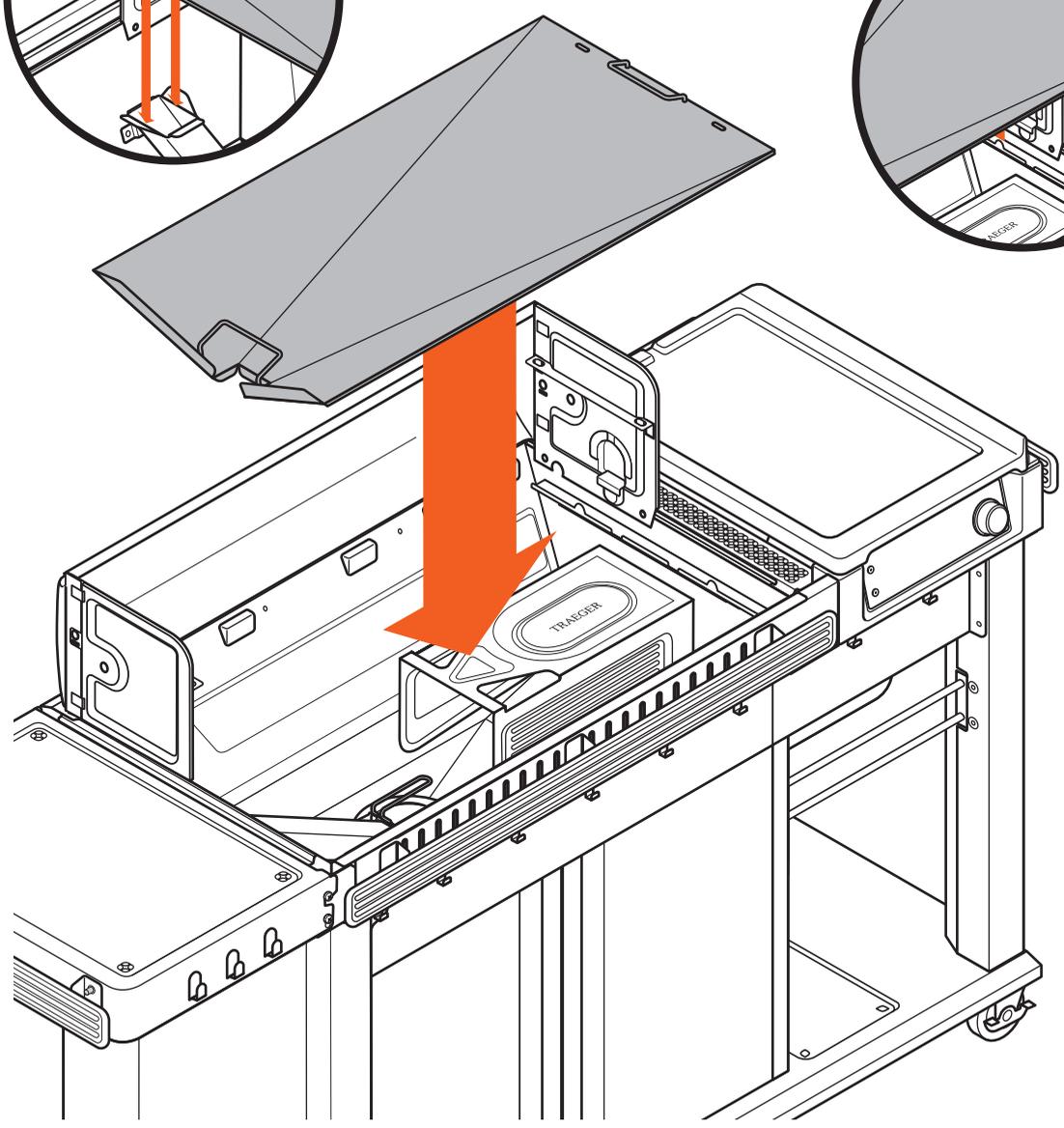
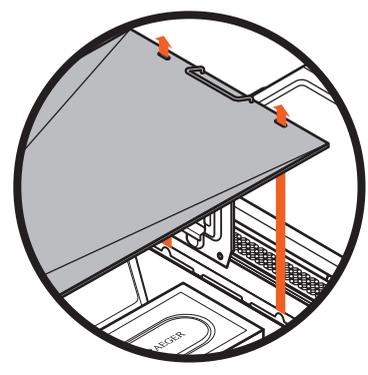
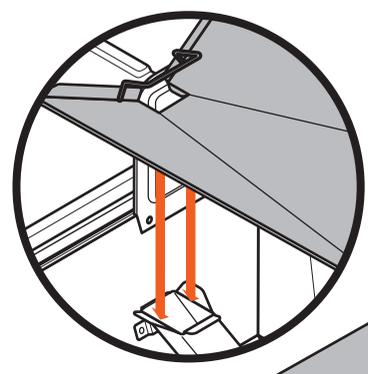
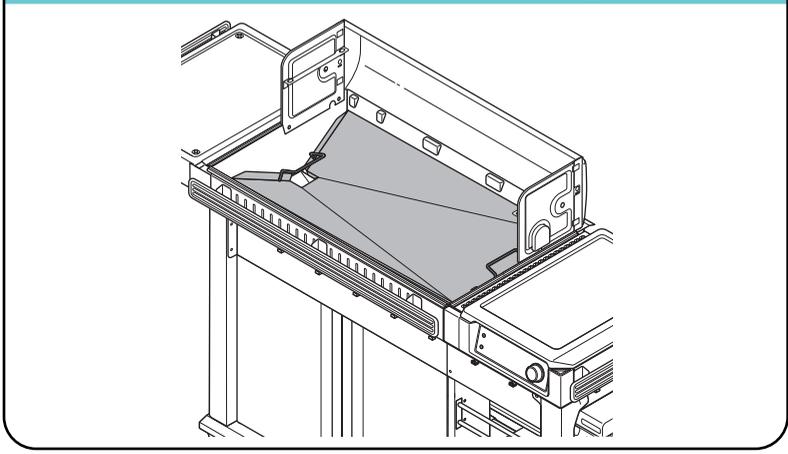


2 INSTALL CHUTE, SHIELD, AND BAFFLE



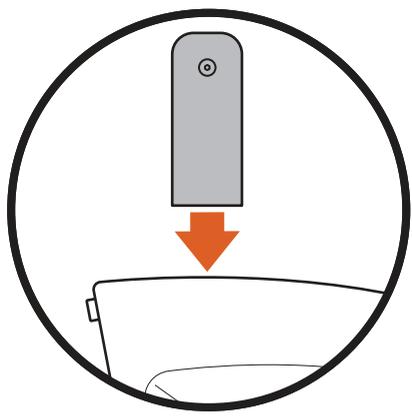
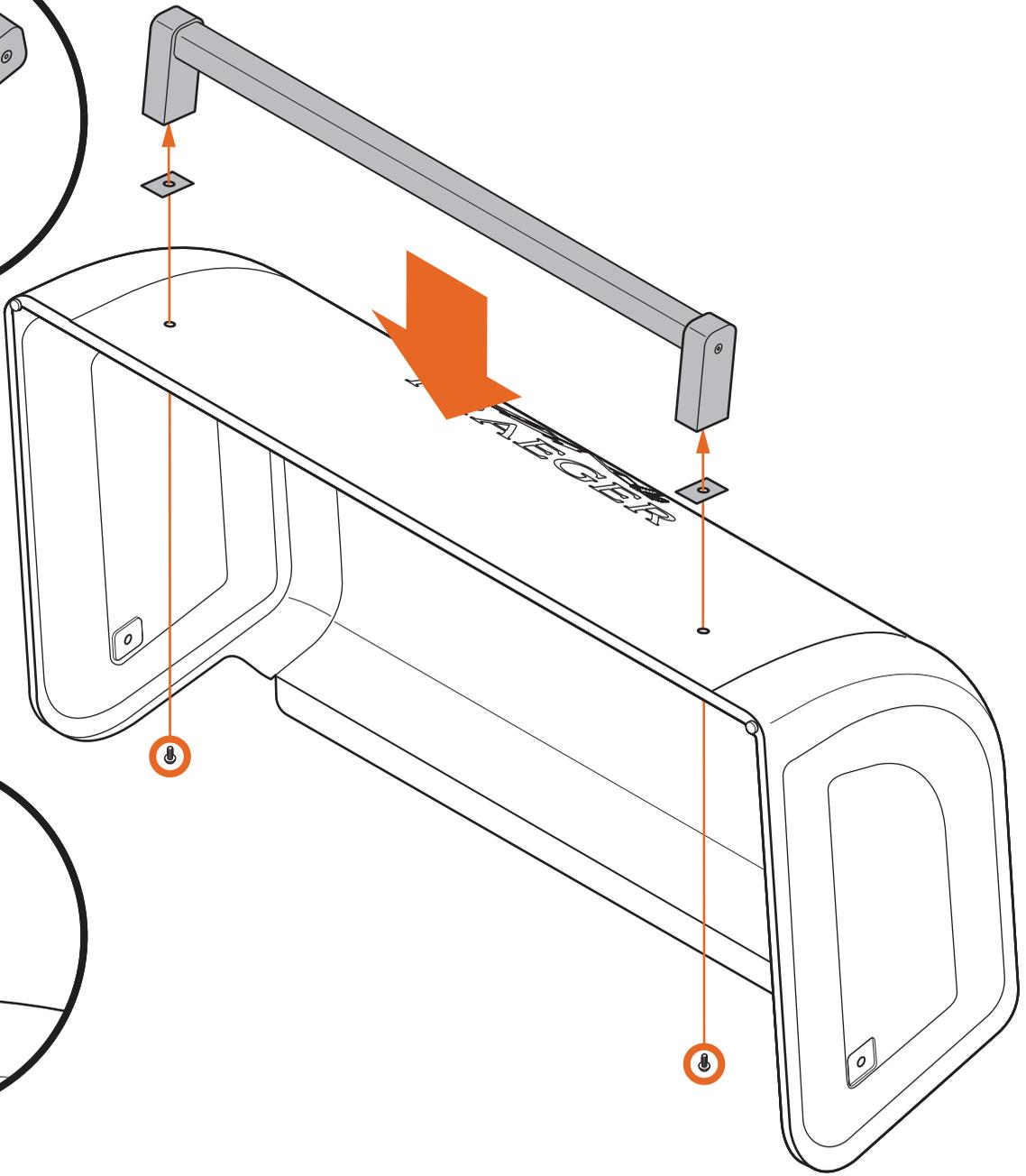
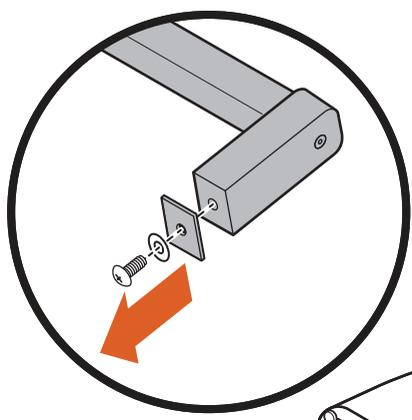
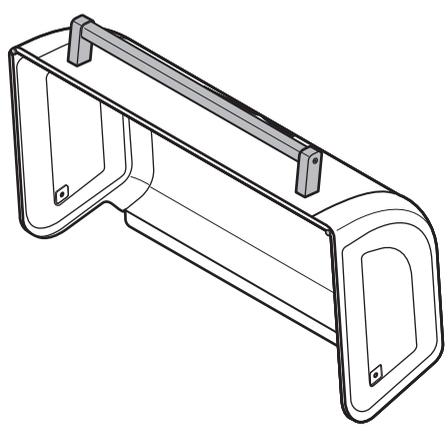


3 INSTALL DRIP TRAY





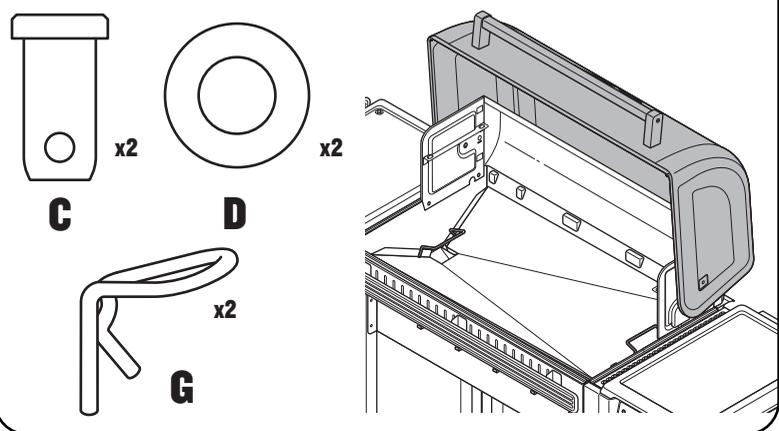
4A ATTACH LID HANDLE



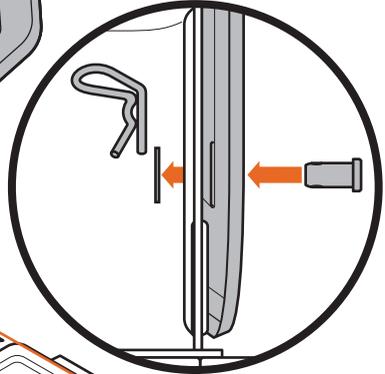
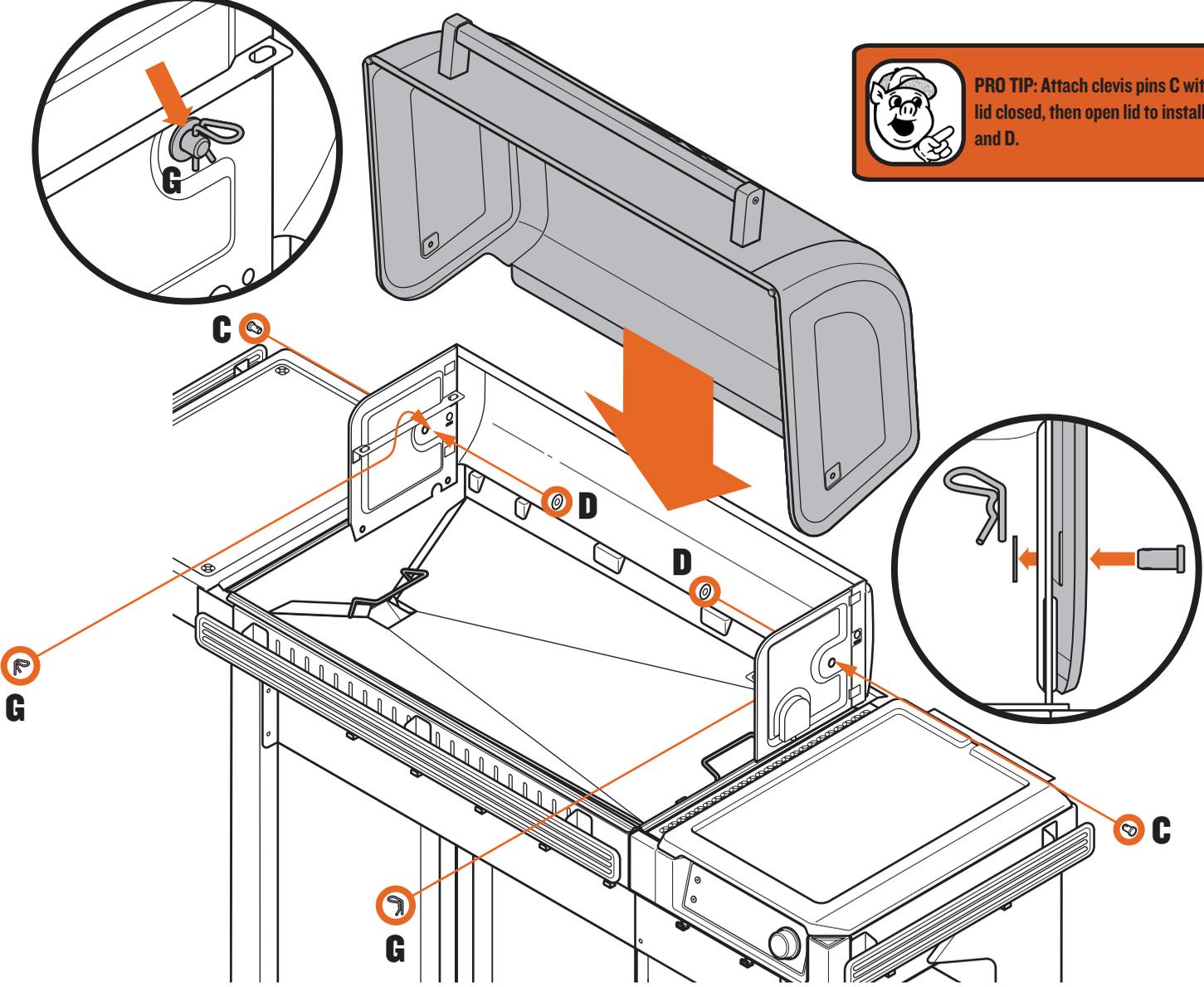


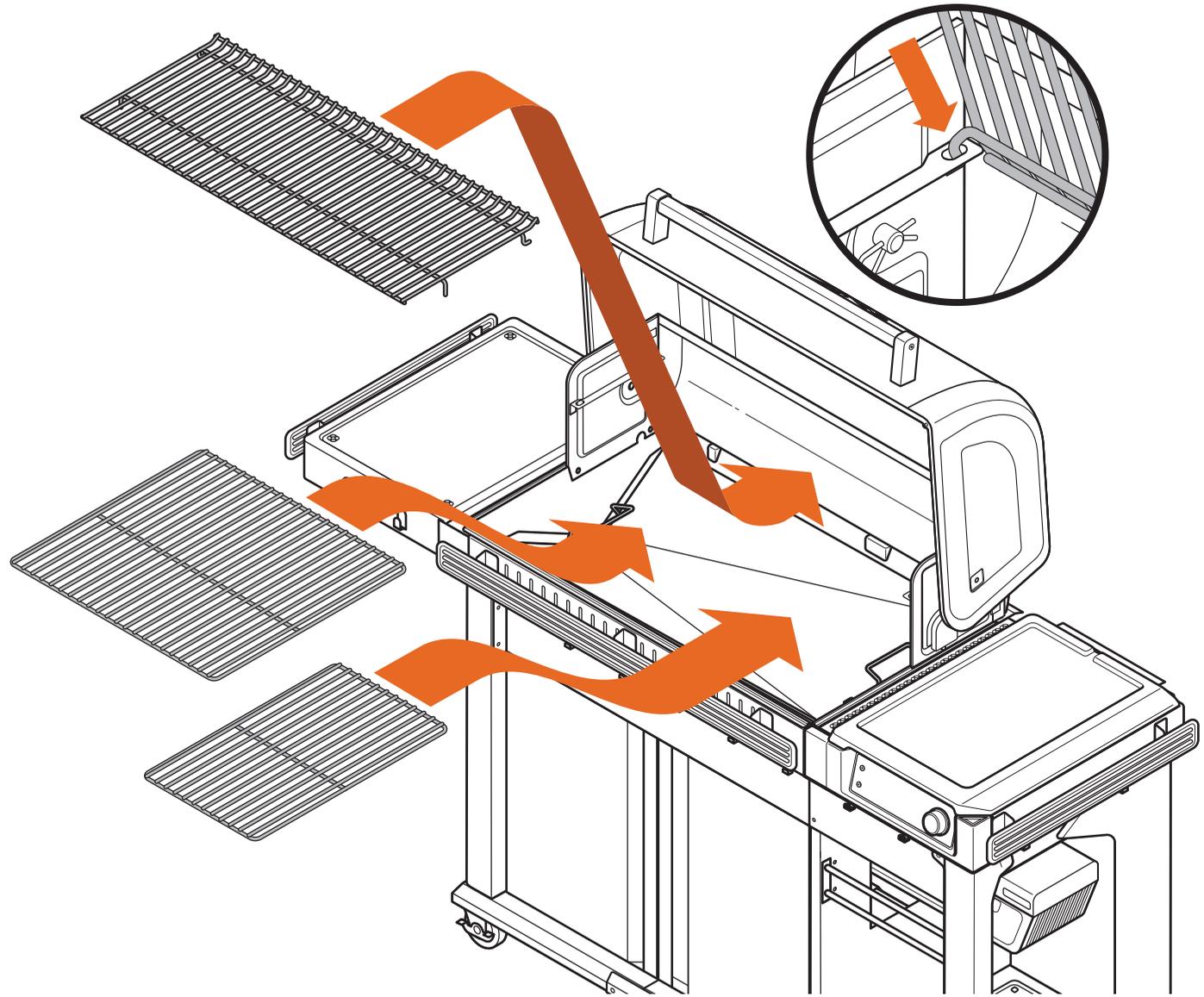
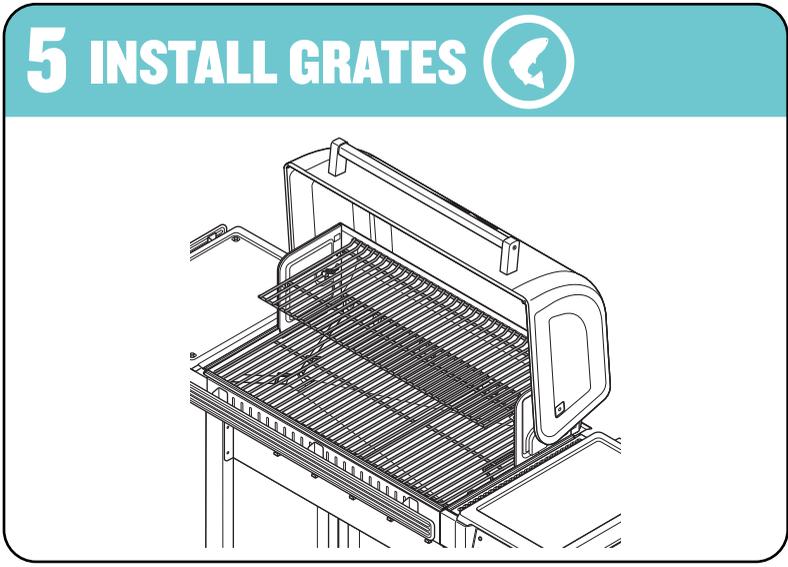
 **PRO TIP:** Use two people to attach the lid.

4B ATTACH LID



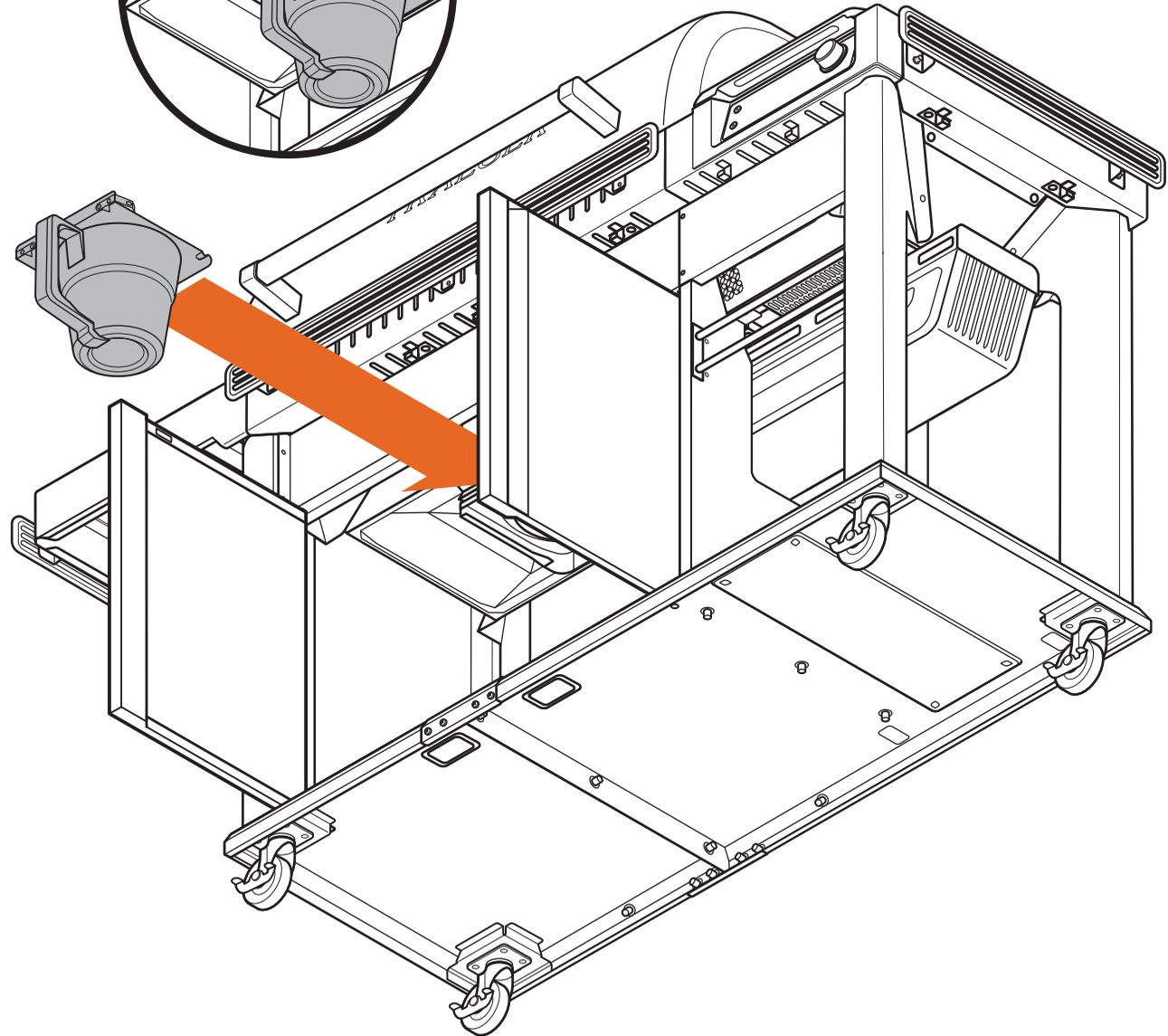
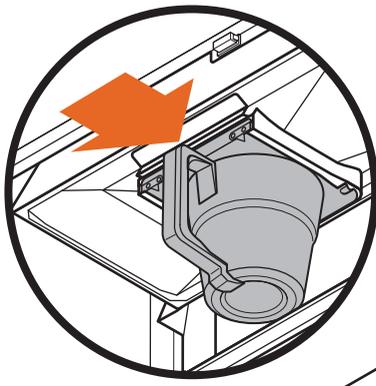
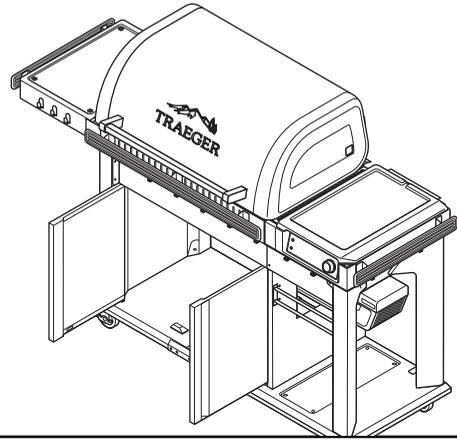
 **PRO TIP:** Attach clevis pins C with lid closed, then open lid to install G and D.





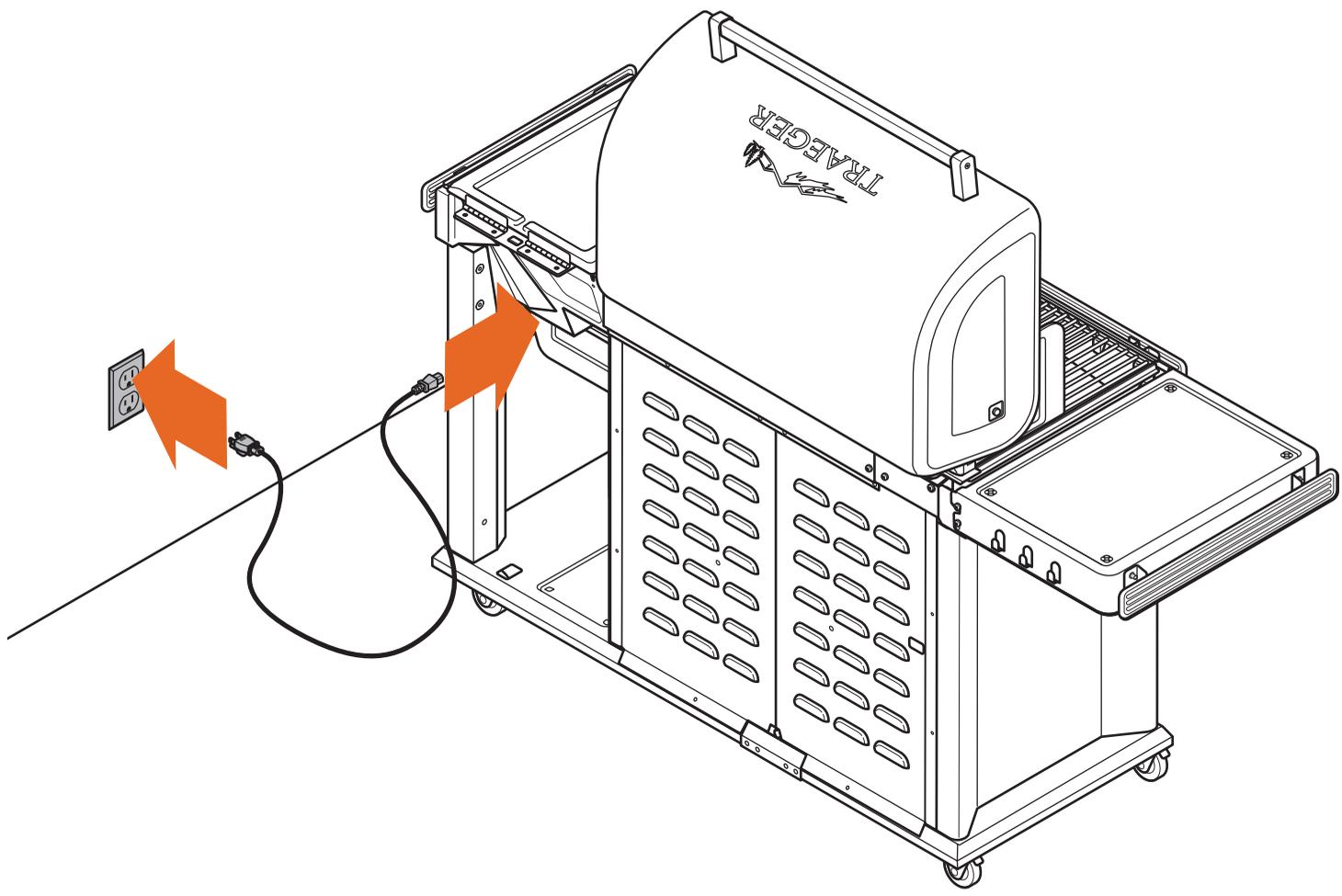
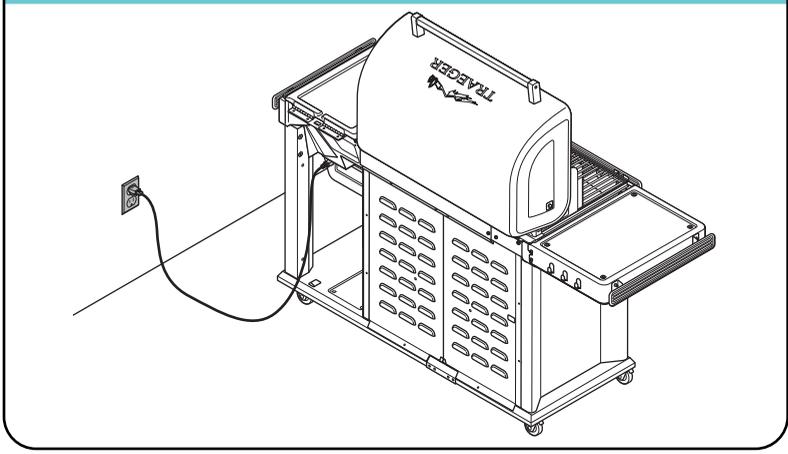


6 INSTALL GREASE & ASH KEG

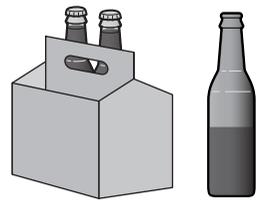




7 PLUG IN POWER CORD



NICE WORK!
CHAPTER 4 COMPLETE!

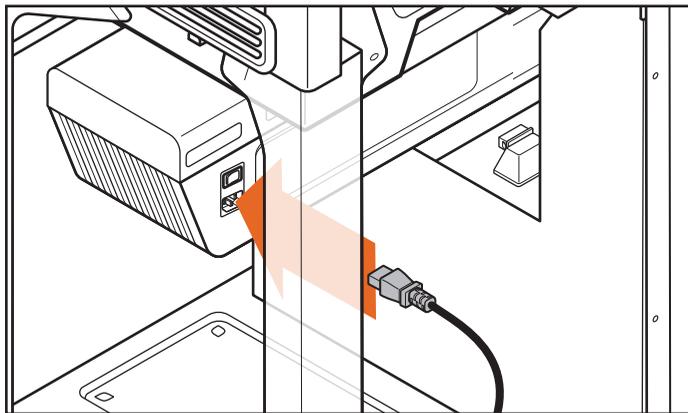
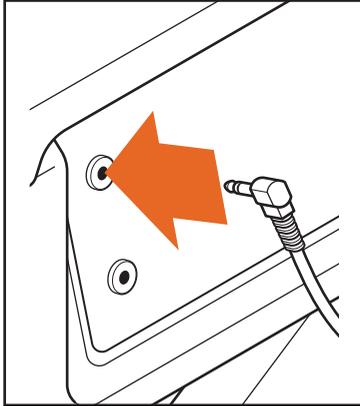


STORING PARTS AND ACCESSORIES

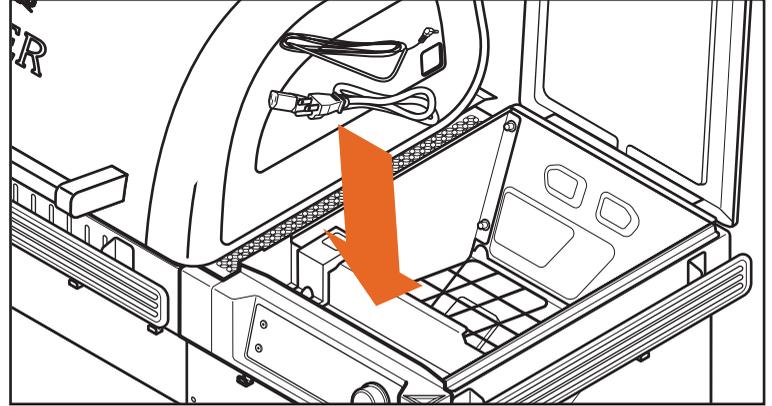


WARNING! DO NOT PUT A GRILL COVER OR ANYTHING FLAMMABLE IN THE STORAGE SPACE UNDER THE GRILL.

Wired Probe and Power Cord

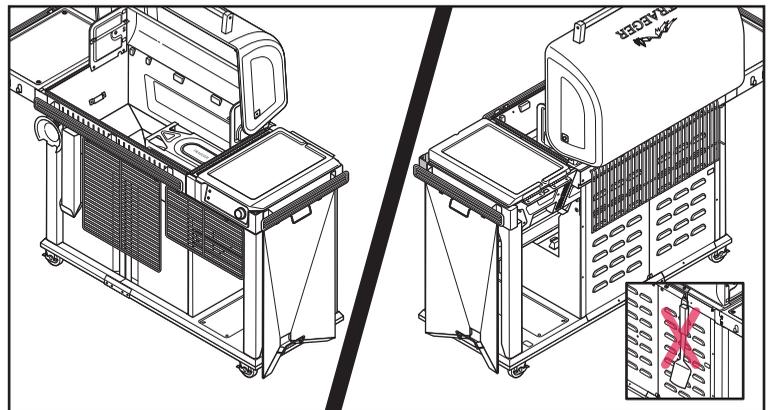
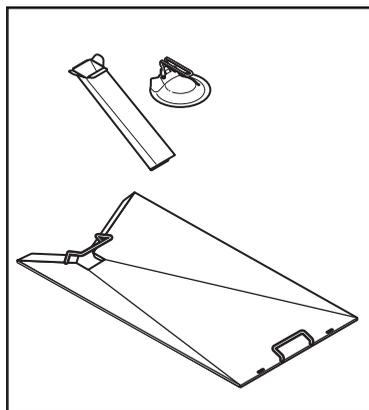
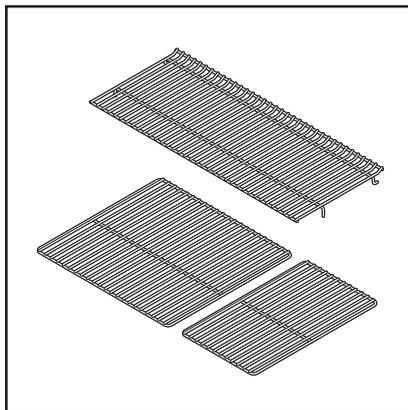


TO STORE (AFTER EVERY COOK):



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

TO STORE DURING CLEANING:

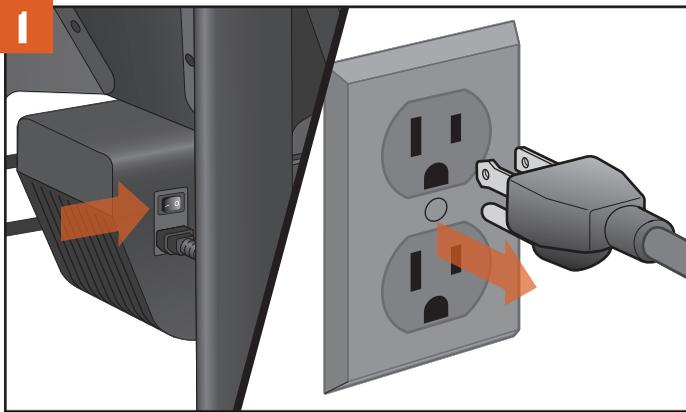


PRO TIP: Do not hang or store cooking utensils on grate hooks. Doing so could damage the utensils.

STORING PARTS AND ACCESSORIES (CONT.)

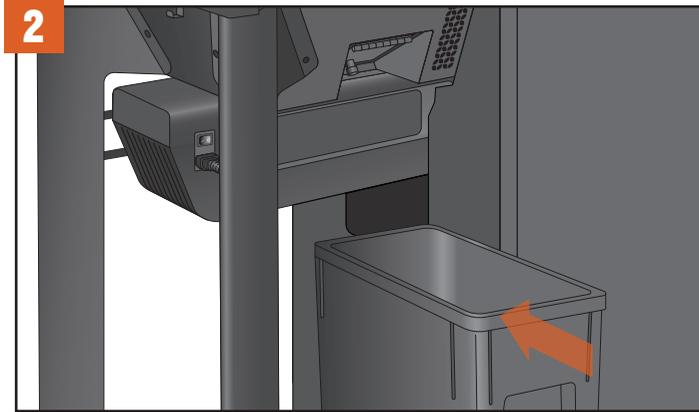
Hopper

If you will not be using your Traeger® Woodridge™ Grill for an extended time, empty the pellets from the hopper.

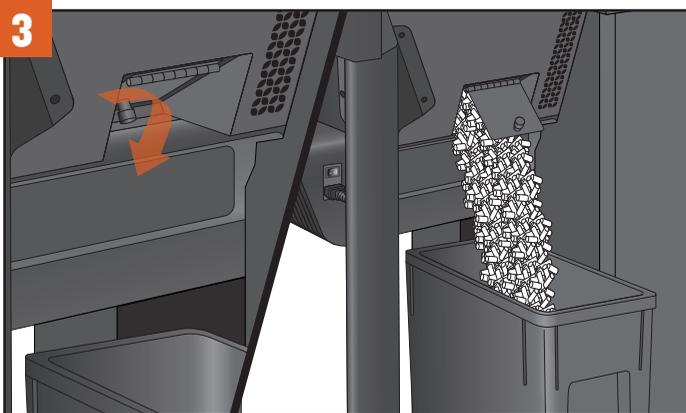


Press the main power switch to OFF (0) and disconnect the power cord. If the grill is still hot, allow it to cool completely.

NOTE: Plug appearance may vary by region.



Before emptying the hopper, make sure that the Traeger® StayDry™ Pellet Bin (sold separately) is placed directly underneath the pellet release door.



Unscrew the knob on the back of the auger box and open the pellet release door. Pellets will empty into the StayDry™ Pellet Bin. Vacuum out any remaining sawdust from the hopper and auger.



WARNING! DO NOT EMPTY OUT THE HOPPER UNTIL GRILL HAS COMPLETELY COOLED AND THE POWER IS OFF; OTHERWISE, PELLETS MAY BE VERY HOT.



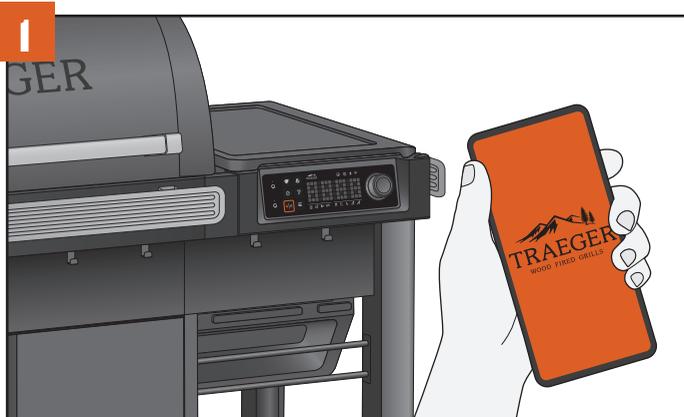
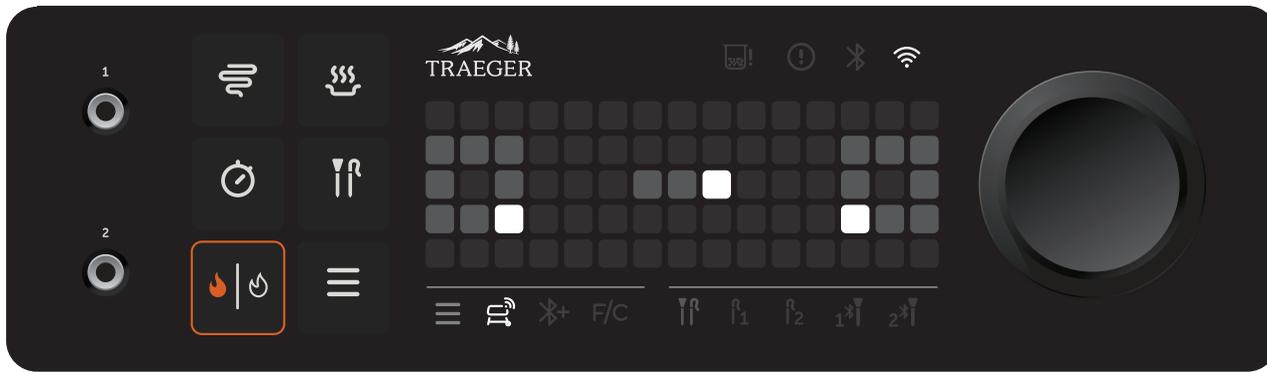
WARNING! DO NOT PLACE YOUR HAND IN THE HOPPER PAST THE SAFETY GRATE.

CONNECTING YOUR GRILL

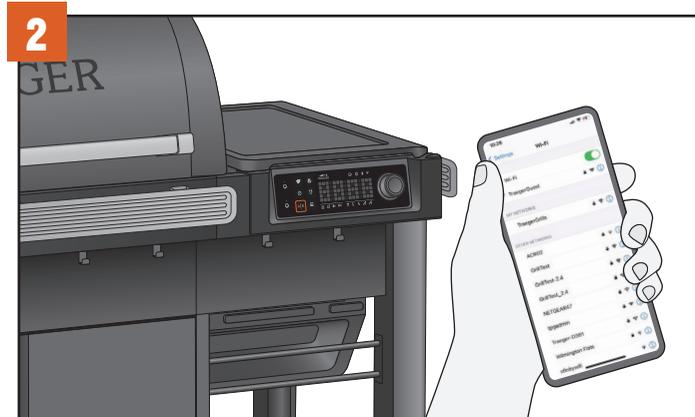
Our dedication to delivering world-class products and experiences means we are constantly working to improve grill performance and features. We highly recommend connecting your Traeger® Woodridge™ Grill to WiFIRE® by following the instructions below. When your grill is connected and on, updates will 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 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.



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



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.

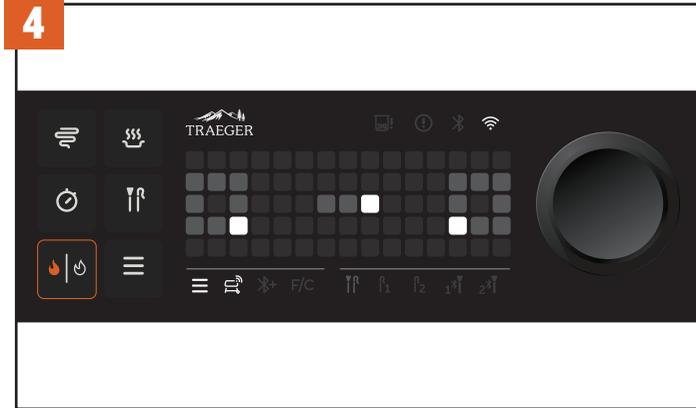
The Bluetooth® word mark and logos are registered trademarks owned by the Bluetooth SIG, Inc. and any use of such marks by Traeger Grills is under license. Other trademarks and trade names are those of their respective owners.

CONNECTING YOUR GRILL (CONT.)



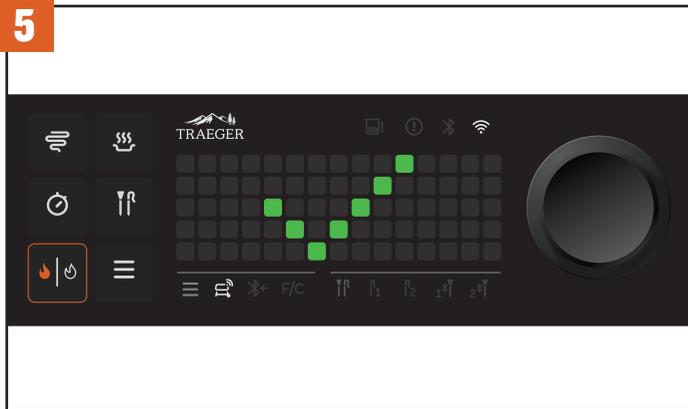
After powering on your grill, tap the menu button. You will see the Wi-Fi grill icon light up in the menu bar below the dot matrix, and an animation of a Wi-Fi signal with a question mark will be displayed. Press the selection dial to select this option and begin the connection process.

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.

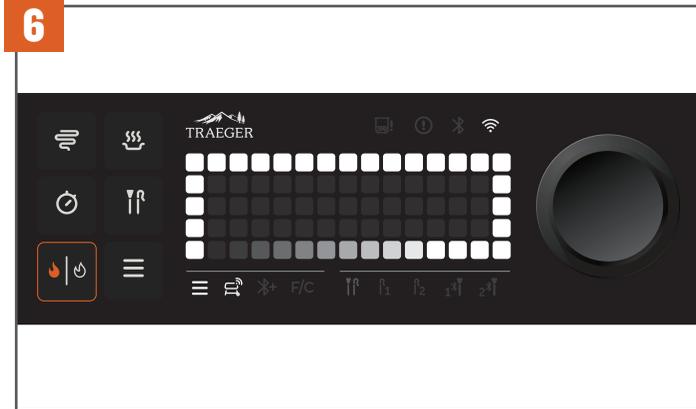


After selecting WiFIRE®, the pairing animation above will display on screen, indicating that your grill is broadcasting its Bluetooth® signal and is ready to pair. Open your smart device to the Traeger App and sign in to your account. On the home screen of the Traeger App, tap the grill icon in the lower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

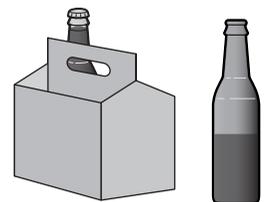
Follow the instructions on the Traeger App to (1) pair your phone to your grill (via temporary Bluetooth® connection), (2) connect your grill to your desired 2.4 GHz home Wi-Fi network, and (3) complete the grill setup process.



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 dot matrix display will stay lit up when the grill is connected.



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!

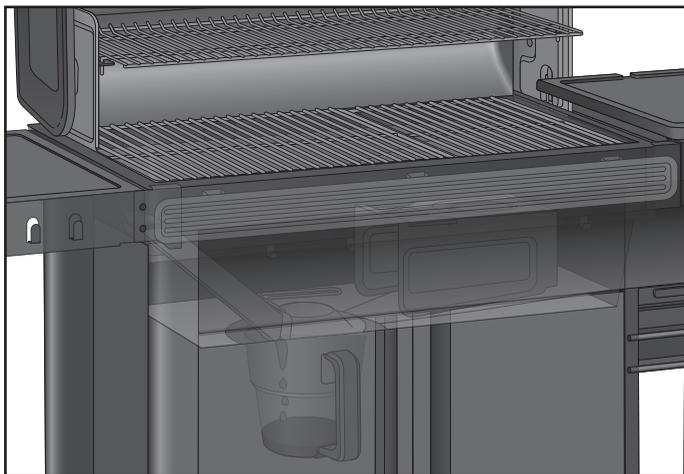


SEASONING YOUR GRILL

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

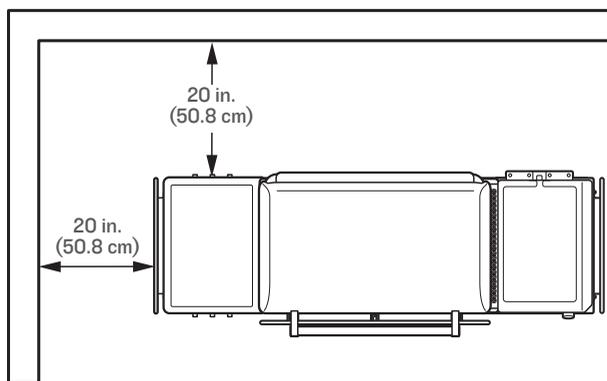


Before you can cook on your grill, the grill must be seasoned. This is a hands-off process in which the empty grill gets heated to a very high temperature. This seasoning cycle ensures the grill is cleaned of any factory residue, primed, and ready for optimal performance.



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 20 inches (50.8 cm) from the grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, trash receptacles, etc.

⚠ 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.

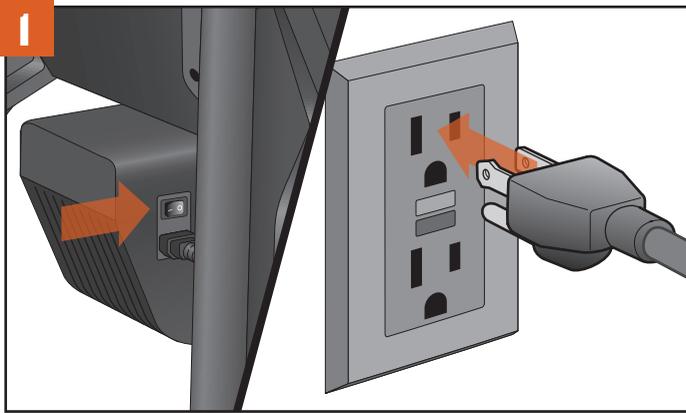
⚠ WARNING Burn Hazard

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.

⚠ 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.

SEASONING YOUR GRILL (CONT.)

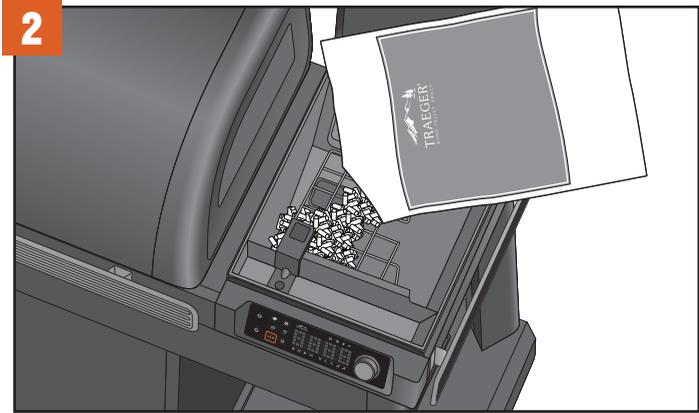


With the main power switch set to OFF (0), connect the power cord to your grill. Then plug the power cord into a properly grounded/earthed electrical outlet protected by a Ground Fault Circuit Interrupter (GFCI).

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.



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.

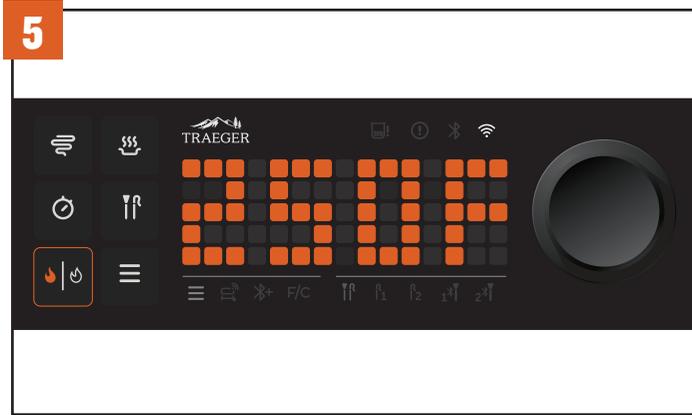


Press the main power switch, located on the back of the auger box, to ON (I). Press the selection dial to wake up the controller. "TRAEGER" will scroll across the screen, indicating the grill is on.

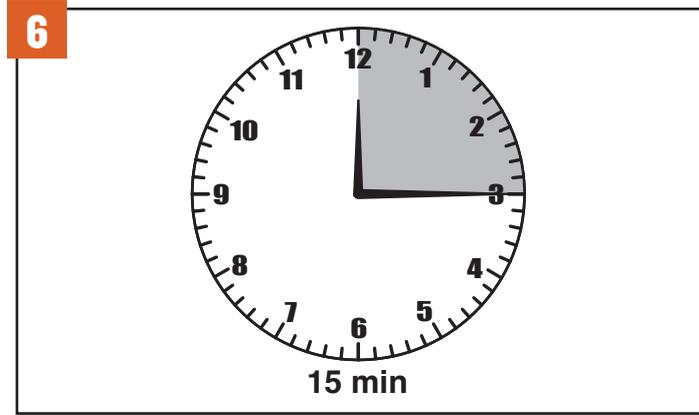


Turn the selection dial to set the grill's temperature to 350°F, then press the dial. Press the ignite/shutdown button.

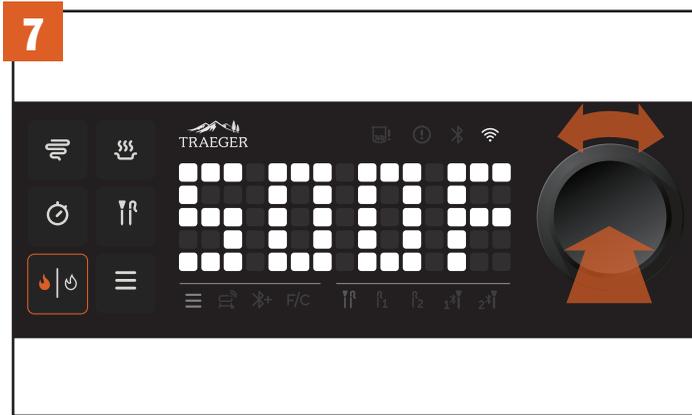
 **PRO TIP:** This seasoning process is important to ensure proper grill performance. Make sure that all internal components have been properly installed prior to this seasoning cycle and that there is no food on the grill grates during this cycle.



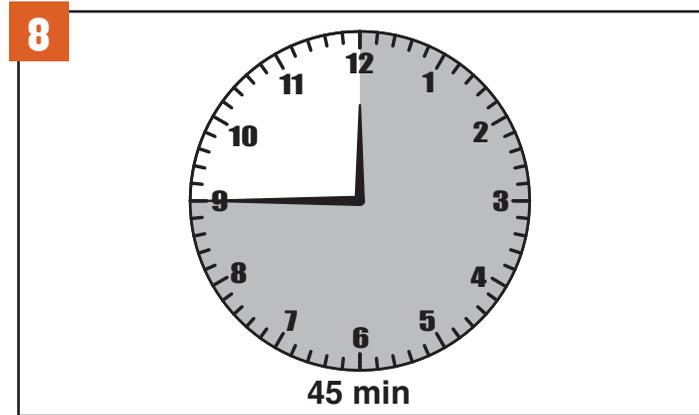
The grill temperature will display as it increases to the set temperature.



Once the grill has reached 350°F, 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.



After 15 minutes at 350°F, increase the temperature to 500°F.

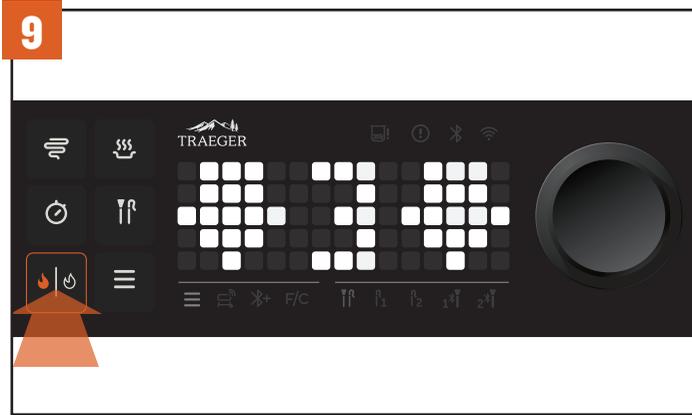


Once the grill has reached 500°F, let it run for another 45 minutes to ensure seasoning is completed properly.

NOTE: Getting to first-time seasoning temperature may take up to an hour.

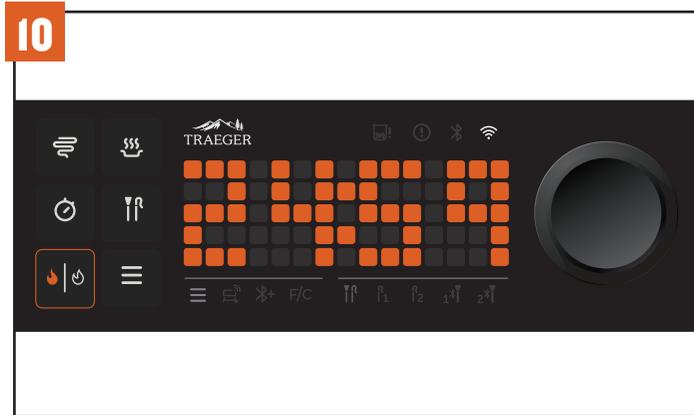


SEASONING YOUR GRILL (CONT.)

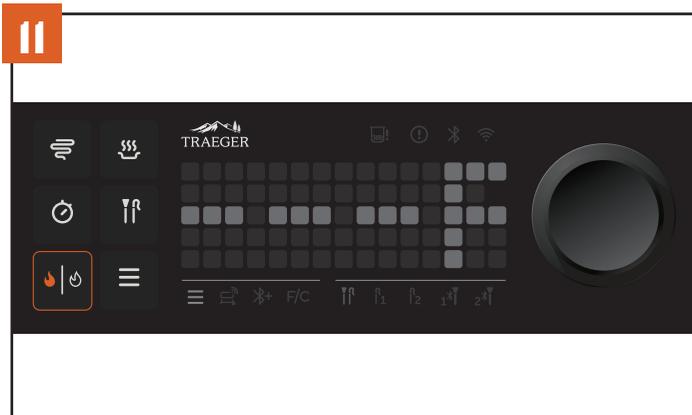


After 45 minutes at 500°F, shut down the grill and let the shutdown cycle complete. To shut down your grill, press and hold the ignite/shutdown button or the selection dial for three seconds until the display shows the shutdown animation.

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

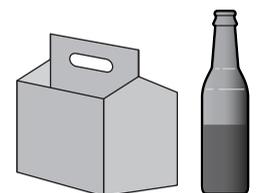


A countdown timer begins while the grill is shutting down. You will hear the fan continue to run.

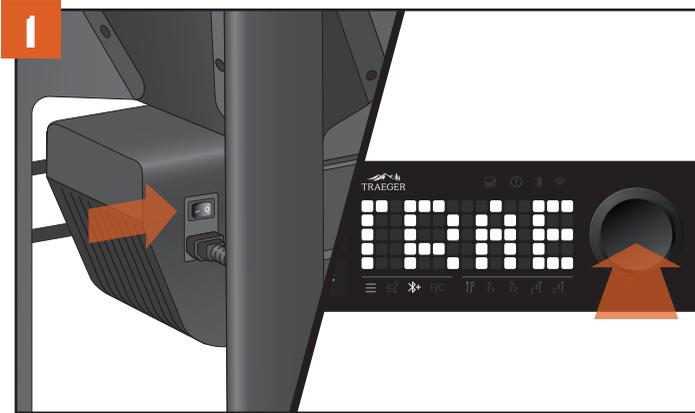


Once this countdown is complete, the shutdown cycle is complete.

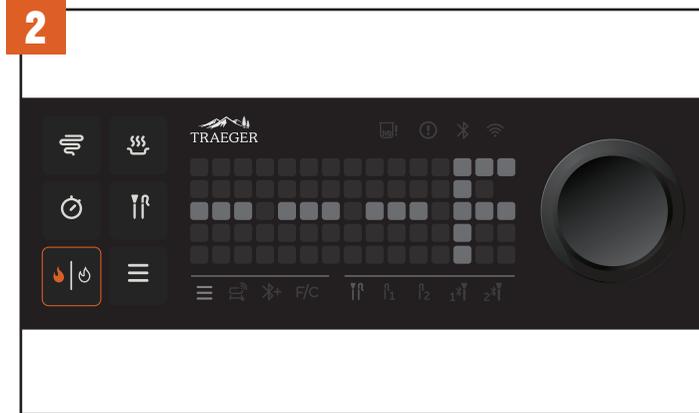
NOTE: It is normal to observe ash on the drip tray and/or grill grates after seasoning. Simply wipe away ash on grill grates prior to your first cook.



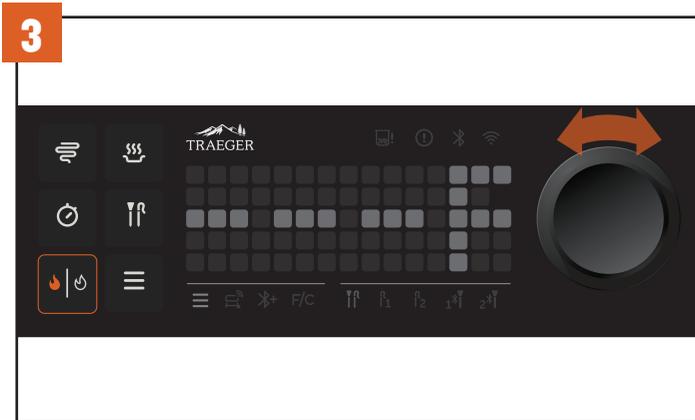
HOW TO COOK ON YOUR TRAEGER



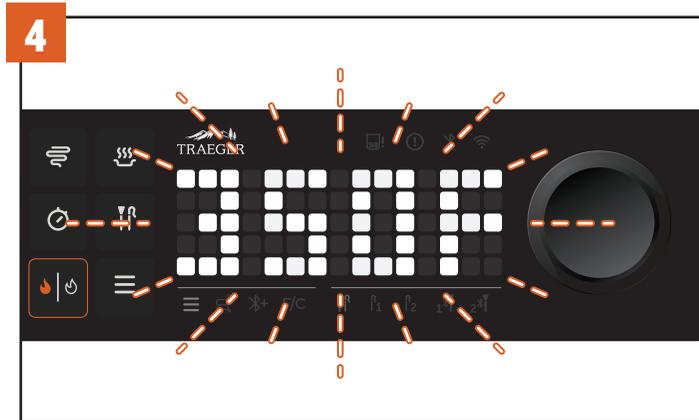
With the lid closed, press the main power switch located on the back of the auger box to **ON (I)**. Press the selection dial or tap the ignite/shutdown button to wake the grill. A splash screen will appear after a few seconds as the grill powers on.



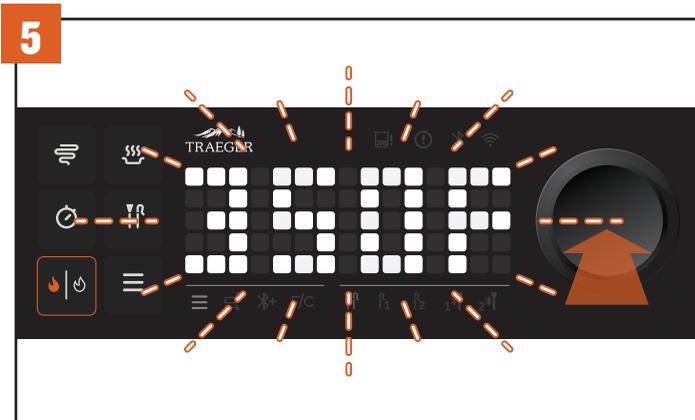
The dot matrix displays three dashes and F or C. This is the home screen when your grill is idle. You can set a grill temperature directly from this screen.



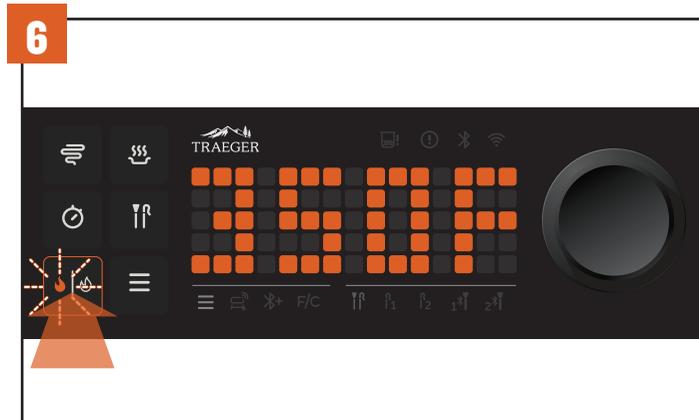
To select a temperature, rotate the selection dial to the right to increase the temperature, or to the left to lower the temperature.



The selected temperature will blink on and off.



While the temperature is blinking, press the center of the selection dial to select your desired temperature.



Once your temperature is selected, the temperature will change from white to orange, indicating that your set temperature is locked in. The ignite/shutdown button will now blink. Tap this button to start ignition. The grill will now ignite and preheat automatically to reach the temperature you set.

HOW TO COOK ON YOUR TRAEGER (CONT.)

7



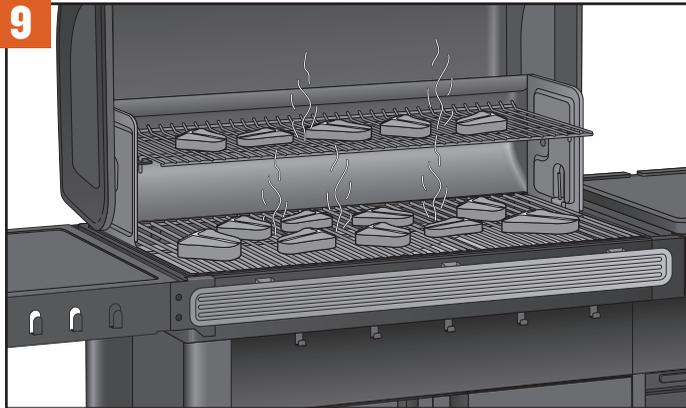
While the grill is preheating, the controller will display an animated flame next to the temperature, indicating preheating mode. The current temperature will climb in 5-degree increments as the grill heats up.

8



Once the grill has reached the set temperature, the controller will no longer display the preheating arrow animation, and the current temperature will continue to hover within +/- 25°F of the set temperature. These small temperature swings are completely normal for daily wood pellet grill use and are the natural result of fanning and monitoring the flame. Do not open the lid or adjust the set temperature before it is reached.

9



You are now ready to load up your grill with food and get cooking.

TIPS:

- Keep the grill closed during the preheat cycle so that the grill can reach the desired set temperature.
- Wait until the preheat cycle is complete before you begin cooking your food. Opening the lid before the desired temperature is reached can prevent you from getting the best cooking results.
- Adding food too early can result in the grill taking longer than usual to achieve your desired set temperature.
- **Traeger® Woodridge™ Grills provide real-time temperature readings in five-degree increments, and you should expect to see fluctuations in temperature.**



PRO TIP: Cooking to a desired internal food temperature is the best-kept secret for getting great results.



NOTES



