



Wood Fired Grills – Tailgater

USE & CARE 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**

TFB30KLF

T01728

IMPORTANT SAFETY

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Please read this entire manual before installation and use of this pellet-burning appliance. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

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

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

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

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

IMPORTANT: READ CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

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

DANGER!

- Plug into an appropriate 3-prong outlet.
- An electrical supply with GFCI protection is required. To protect against shock hazard, locate a grounded/earthed 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.

DANGER!

- Hazardous voltage is present which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in these Use & Care Instructions.
- Never use or store flammable liquids near the grill.
- Never use gasoline or lighter fluid to manually light your grill.

WARNING!

Smoke Hazard

A pellet overflow condition can occur during start-up, resulting in unusually thick, white smoke that lasts a long time. If this occurs, power down your grill with the Main Power switch and unplug. If this condition continues long enough, gases can build up from partial ignition and fully ignite, causing the lid to “burp.” If this burp occurs and your grill has not been properly maintained as described in “Maintaining Your Grill” on pages 22-23, a grease fire could result. To remedy this condition, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill and firepot (see page 22, “Cleaning the Ash from Inside and Around the Firepot”).

WARNING!

Burn Hazard

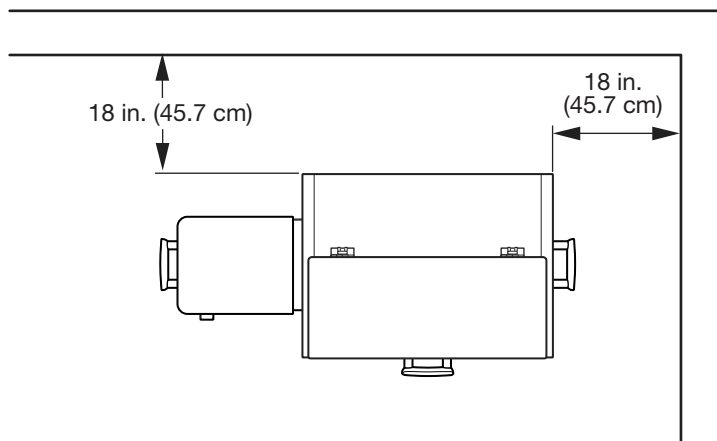
Many parts of the grill will become very hot during operation. Care must be taken to avoid burns, both during operation and afterwards, while the grill is still hot.

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

WARNING!

Fire Hazard

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



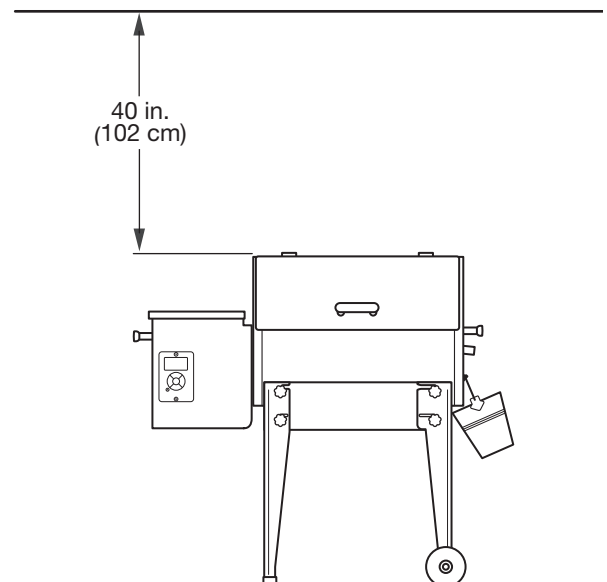
WARNING!

Air Contaminant Hazard

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

CAUTION!

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



SAVE THESE INSTRUCTIONS



WE'VE GOT YOU COVERED

traegergrills.com/shop

RUBS



PELLETS



SAUCES





TABLE OF CONTENTS

2	Important Safety
6	Adding Flavor to Your Fire
8	Getting to Know Your Grill
11	Initial Firing Instructions
14	Subsequent Start-Up
15	Using Your Grill
16	Using the Meat Probe
17	Reigniting Your Grill
18	Tailgater Features
20	Operating Tips
21	Troubleshooting
22	Maintaining Your Grill
24	Frequently Asked Questions
26	Additional Accessories
27	Service and Warranty

**Register your grill
online for a FREE
Traeger ebook**

Go online at
traegergrills.com/register


































ADDING FLAVOR TO YOUR FIRE

PELLETS

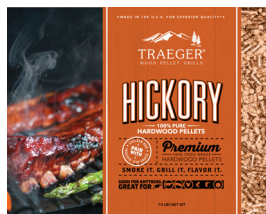
Creating 100% food-grade hardwood pellets comes naturally to Traeger. Our U.S. mills process pure hardwood, blended for the perfect balance of smoke to heat and for superior quality you can taste every time.

Crafting the highest-quality hardwood pellets on the market starts from the ground up. We built our mills in regions of the country to be near hardwood sources. Also, we dedicate our manufacturing entirely to foodgrade pellets only, which maintains the purity of our machinery.

TRAEGER® BRAND HARDWOOD PELLETS only 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 simple, 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 woodsy 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® Grill.

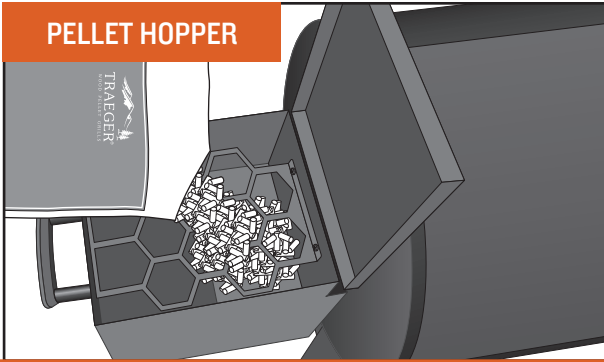
GRILL PARTS AND FEATURES



Part	Description
1	Grill Door Handle
2	Grill Door
3	Grill Barrel
4	Pellet Hopper Lid
5	Side Lift Handle
6	Pellet Hopper (Auger located inside)
7	Digital Controller with AGL
8	Stationary Legs
9	Rubber Feet

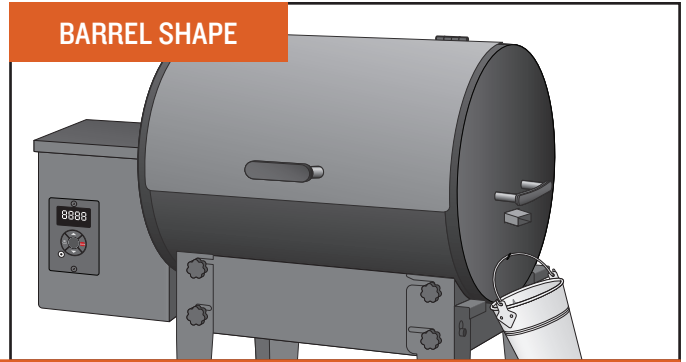
Part	Description
10	Axle
11	Wheels
12	Wheeled Legs
13	Side Lift Handle
14	Grease Bucket
15	Heat Baffle
16	Grease Drip Tray
17	Porcelain-Coated Grill Grate
18	Meat Probe

PELLET HOPPER



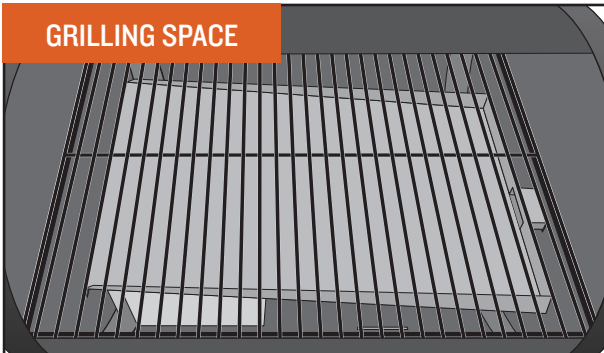
An 8-pound (3.6 kg) capacity pellet hopper will keep you cooking for hours. Pair that with Traeger's Digital Controller with AGL and delicious food is just a "click" away.

BARREL SHAPE



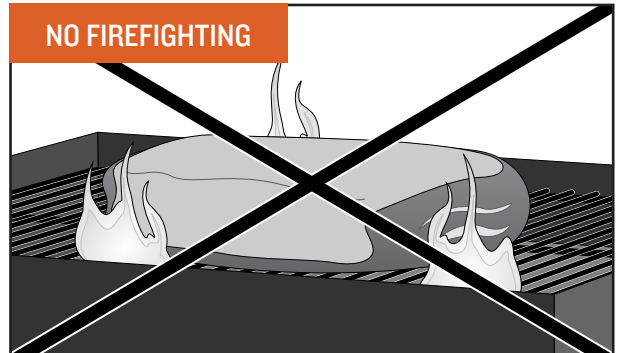
Traeger's signature barrel shape creates a vortex of convection. It circulates hot, smoky air around the cooking chamber, surrounding your food with heat and cooking it evenly on all sides.

GRILLING SPACE



With 300 in² (0.19 m²) of grilling space and up to 19,500 BTUs of wood-fired heat, your Traeger® Grill gives you plenty of real estate for cooking without requiring a lot of space.

NO FIREFIGHTING



No more worrying about drippings flaring up and causing those nasty fireballs that destroy your meal*. Traeger® Wood Fired Grills are designed to cook by using indirect heat. All drippings are safely channeled outside of the cooking chamber into a bucket for easy disposal.

***with proper, recommended maintenance — see "Maintaining Your Grill" on page 22.**

COMPLETE THESE STEPS TO GET TRAEGER'ING (REFER TO THE PROVIDED ASSEMBLY GUIDE)

1. Attach stationary and wheeled legs to grill barrel assembly.
2. Attach wheels.
3. Install pellet hopper and firepot assembly.
4. Flip grill over and attach side lift and grill door handles.
5. Assemble interior grill components by installing heat baffle, grease drip tray, and grate.
6. Hang the grease bucket.

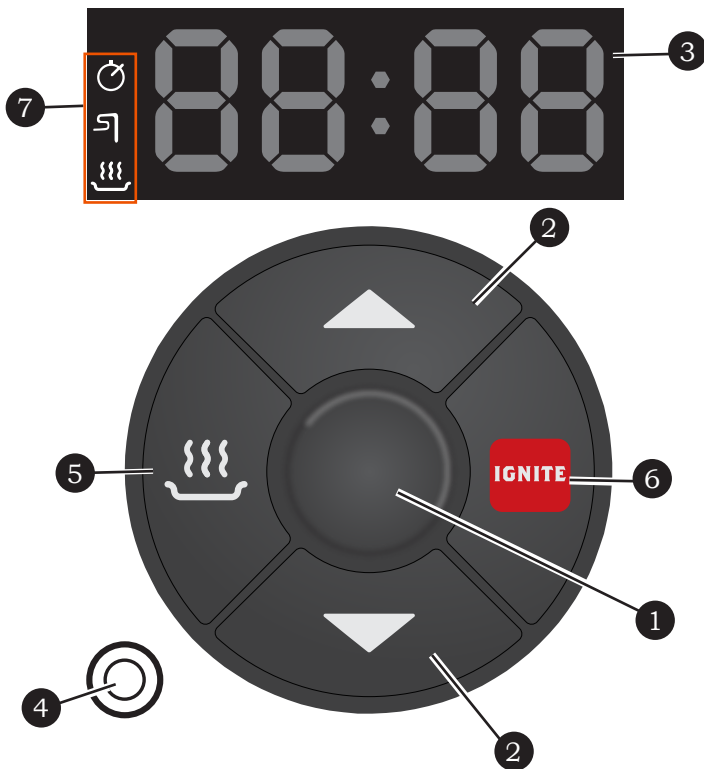
TOOLS SUPPLIED FOR ASSEMBLY

- (2) Open-end wrenches

GETTING TO KNOW YOUR GRILL (cont.)

YOUR CONTROL PANEL AND DISPLAY

Your Traeger® Tailgater Grill is equipped with a digital controller with AGL (Advanced Grilling Logic). Before you begin using the grill, it will be helpful to familiarize yourself with the different features of the control panel.



ARC CONTROLLER GUIDE

KEEP WARM FUNCTION

Keep Warm can be used to pause the cook cycle at any time during grilling. Simply press KEEP WARM again to resume cooking. Keep Warm maintains the grill temperature at 165°F (74°C).

PRESS AND HOLD FUNCTIONS

NOTE: For the following, when the grill is in standby mode, press and hold the buttons indicated for 2 seconds.

PRIME THE AUGER +

“Pri” will flash on the display, and the auger will prime for 30 seconds. Repeat to cancel.

GRILL SHUTDOWN

“OFF” will flash on the display nine times. Grill will display “COOL DN” for 15 minutes as it cools down. To cancel, repeat while “OFF” is flashing.

CHANGE BETWEEN °F/°C +

Grill will change the display between °F and °C.

DISPLAY FIRMWARE +

Firmware will scroll across the display.

NOTE: The letter “v” will display as “u.”

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 put the grill in the Shutdown Cycle, press and hold the button 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 buttons at the same time for 3 seconds to switch between Celsius and Fahrenheit.

3 STATUS DISPLAY

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

4 MEAT PROBE JACK

Plug the meat probe into the jack for probe cooking.

5 KEEP WARM


This feature maintains the grill temperature at 165°F (74°C) to keep food warm without overcooking it.


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.

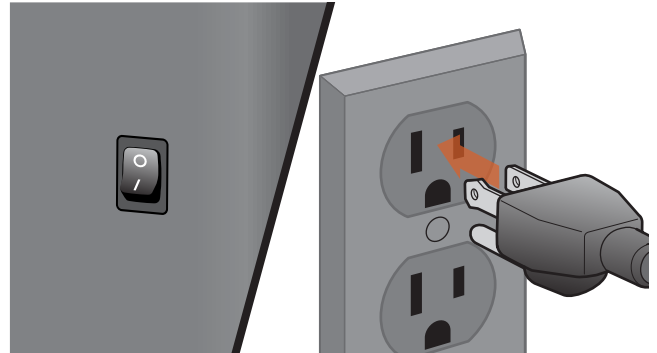
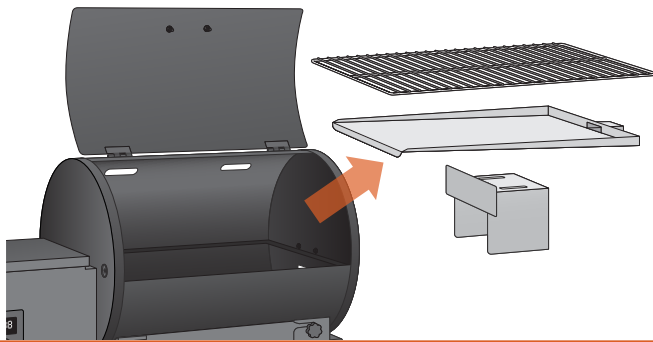
 The Timer icon will light when the timer is active.

 The Meat Probe icon will light once the probe is plugged in and recognized by the grill.

 The Keep Warm icon will light while this feature is active.

INITIAL FIRING INSTRUCTIONS

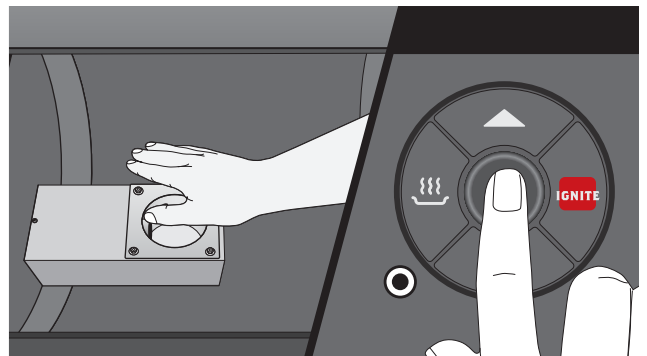
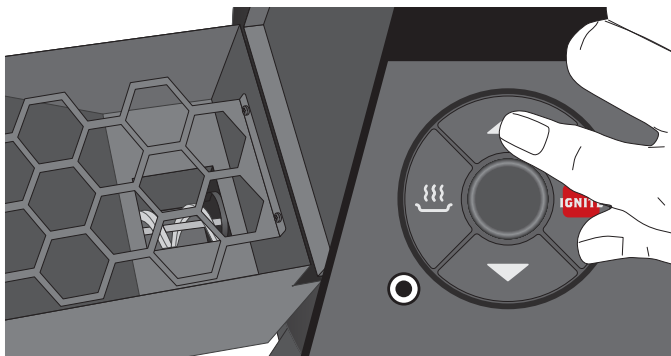
To be used on initial firing or any time the grill runs out of pellets. In order to ensure proper operation of the grill, you must first prime the pellet hopper's auger by allowing the auger tube to be "charged" with pellets.



1 Remove the porcelain-coated grill grate, grease drip tray, and heat baffle from the inside of the grill.

2 With the Main Power switch in the OFF (O) position, plug the power cord into an appropriate grounded electrical outlet. Once the grill is plugged in, flip the Main Power switch to ON (I).

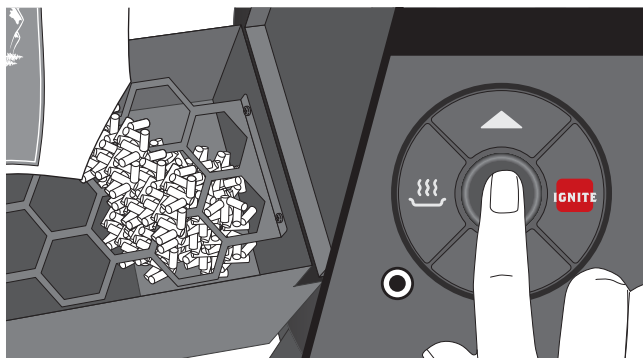
NOTE: Once you turn on your grill, it will enter Idle mode, and the display's dashed border will pulse. This indicates your grill is awaiting a command, and is not actively operating. The grill **MUST** be in Idle mode to prime the auger.



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 Check that there is air movement from the draft inducer fan by placing your fingers over the firepot. If the hot rod is getting hot, it will turn red.
CAUTION! Do not touch the hot rod. Press and hold the Center button for two seconds in Temperature Adjustment mode to put the grill in the Shutdown Cycle.

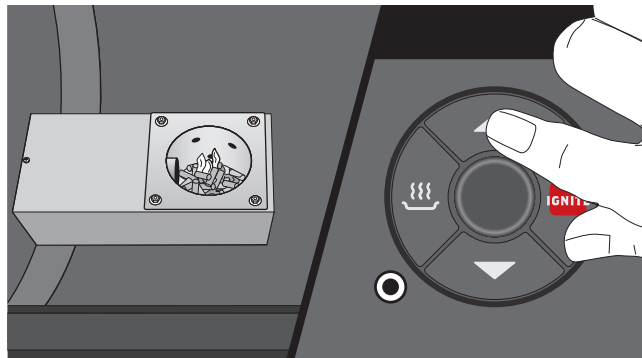
INITIAL FIRING INSTRUCTIONS (cont.)



5

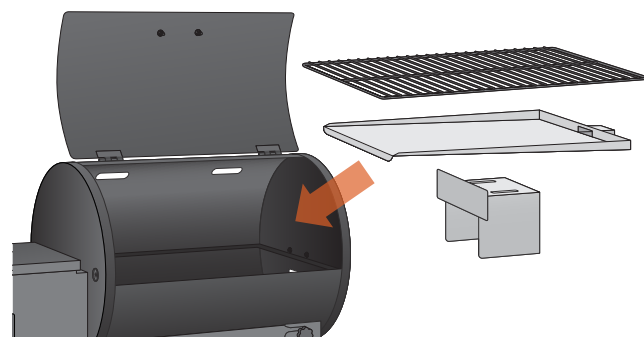
Fill the hopper with your choice of TRAEGER® BRAND HARDWOOD PELLETS. The auger tube should take approximately 2 minutes to fill with pellets and begin dispensing into the firepot.

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



6

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



7

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

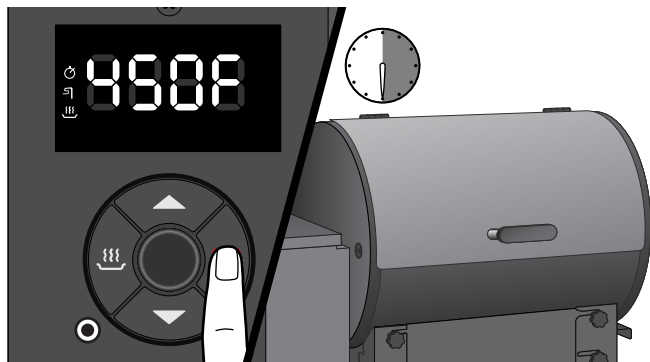


8

Press the UP button until the temperature display reads 450°F (250°C).

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

Recommendation: For easy cleanup, line the grease drip tray with Traeger® Aluminum Drip Tray Liners or heavy-duty aluminum foil. If using 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” on page 22 for more details.



- 9 Press the IGNITE button. Let the grill run at 450°F (250°C) for 30 minutes with the lid closed to complete the seasoning process.

WARNING!

- When operating this grill, maintain a minimum clearance of 18 in. (45.7 cm) from grill to combustibles.
- For best results and flavor, always use genuine TRAEGER® BRAND 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 the “Maintaining Your Grill” section on page 22 for more details.

CONTROLLER SHUT DOWN CYCLE

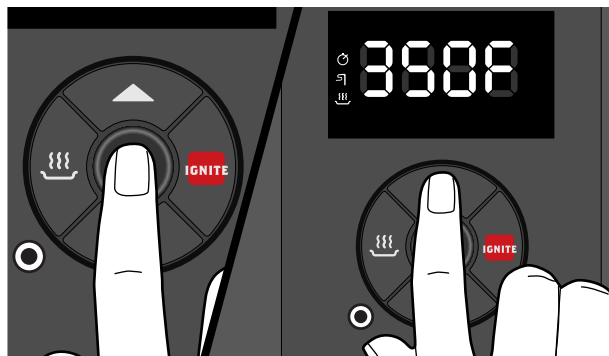
The control for this grill comes with an automatic shutdown cycle. When finished cooking on your grill, press and hold the Center button for 3 seconds. The display will flash “OFF” for several seconds, then scroll “COOL Dn” followed by the actual temperature until the grill cools down to a safe temperature.

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 Main Power switch. The Shutdown Cycle ensures the fire is suppressed and the grill ignites properly on the next use.

DANGER! Turning off the Main 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 Main Power switch set to ON (I), 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 grill to preheat until desired temperature is achieved.

NOTE: If the grill fails to achieve the selected temperature, please see “Operating Tips” on page 20 for more information.

NOTES:

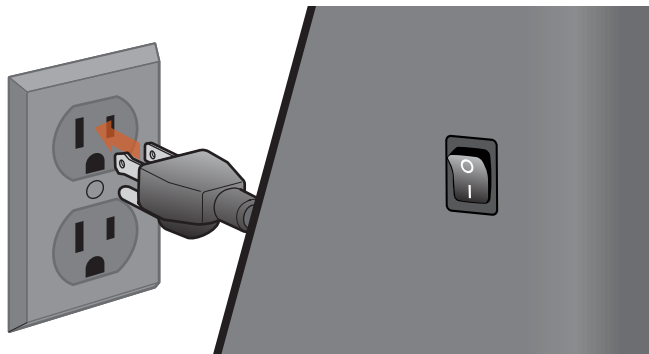
- Once you press the IGNITE button, your Traeger® Tailgater Grill will always begin with an ignition and preheat cycle.
- **WARNING!** When operating this grill, maintain a minimum clearance of 18 in. (45.7 cm) from grill to combustibles.

USING YOUR GRILL

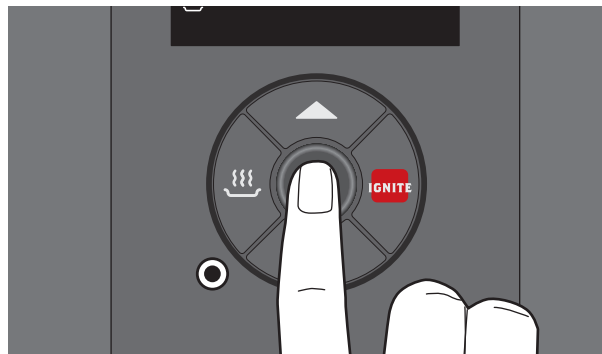
You will need to start with these four steps every time you use your grill.

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

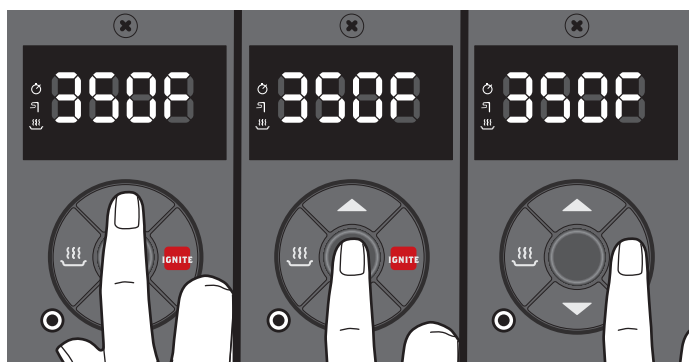
Plug appearance may vary by region.



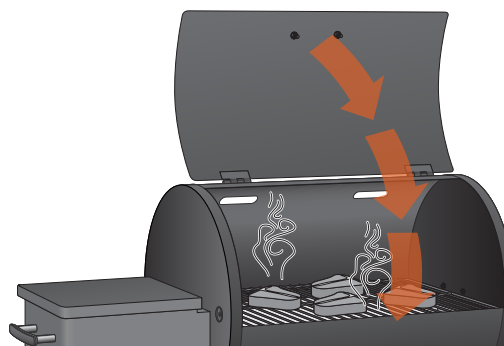
- 1 Plug power cord into an appropriate grounded electrical outlet and flip Main Power switch to ON (I).



- 2 Press the UP, DOWN, or Center button to wake the grill controller.



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



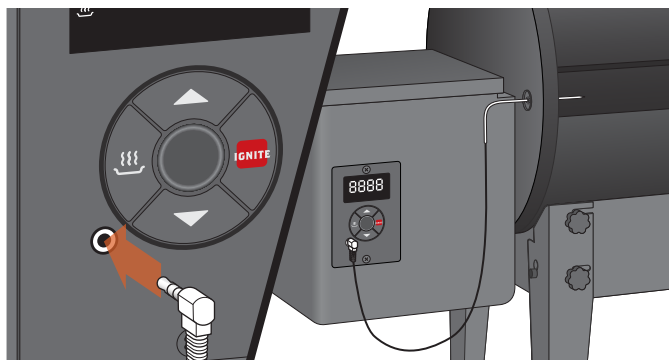
- 4 Once preheating is complete, load food into the grill and close the grill lid.

WARNING!

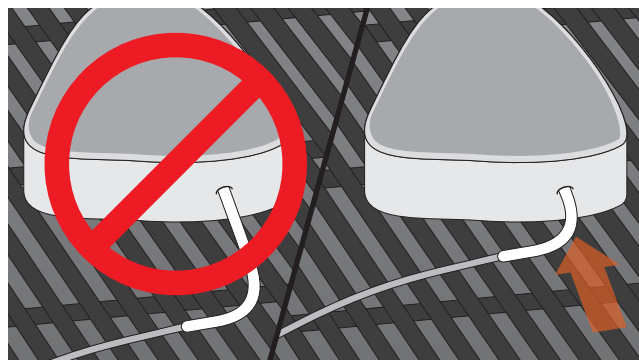
- When operating this grill, maintain a minimum clearance of 18 inches (45.7 cm) from grill to combustibles.
- Use ONLY TRAEGER® BRAND HARDWOOD PELLETS, which are specifically made to work in our grills. Never use heating fuel pellets in the grill.

USING THE MEAT PROBE

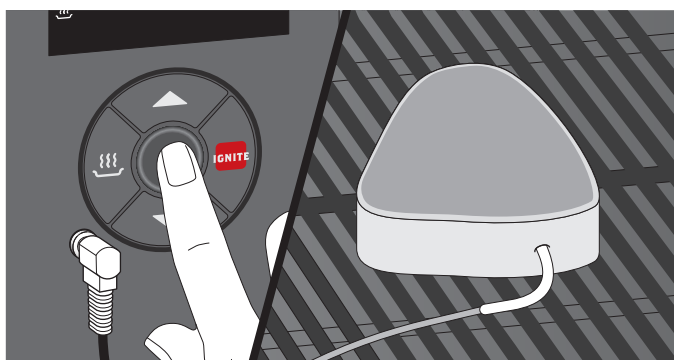
Your Traeger® Tailgater Grill includes a meat probe for monitoring internal food temperature, or for cooking to a goal temperature.



- 1 Insert the meat probe's plug into the jack on the lower left corner of the controller, then thread probe through the access hole grommet on the left side of the grill barrel, as shown.



- 2 Insert the probe tip into the meat. Make sure it is not in the fatty portion or touching bone, but is halfway into the thickest part of the meat.



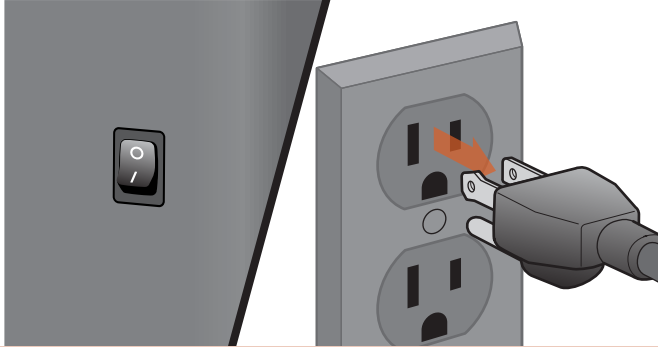
- 3 **Reading the temperature:** Press the Center button on the control. The probe temperature will display for 5 seconds, then revert back to the temperature of the grill.

MEAT TEMPERATURE RECOMMENDATIONS

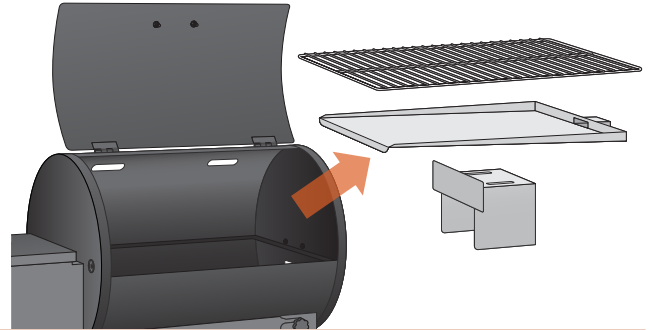
RANGE	BEEF	LAMB	PORK	POULTRY
Well	170°F/77°C	160°F/71°C	170°F/77°C	170°F/77°C
Medium	160°F/71°C	155°F/68°C	160°F/71°C	170°F/77°C
Medium Rare	145°F/63°C	145°F/63°C		170°F/77°C
Rare	135°F/57°C			170°F/77°C

REIGNITING YOUR GRILL

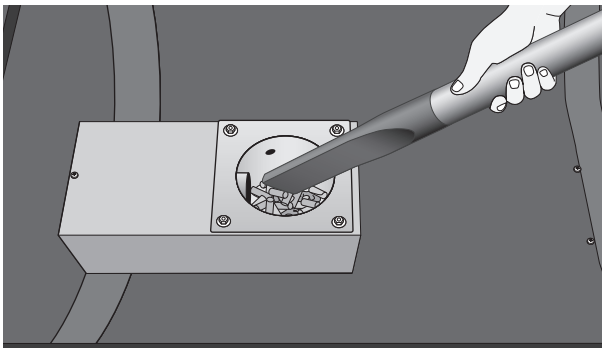
WARNING! If at any time the grill fails to light, or the fire in the firepot goes out while cooking or smoking and there are sufficient pellets in the pellet hopper, it is important that you follow these steps. Failure to do so may cause a hazardous "over-firing" of your grill due to an excess of unburned pellets in the firepot.



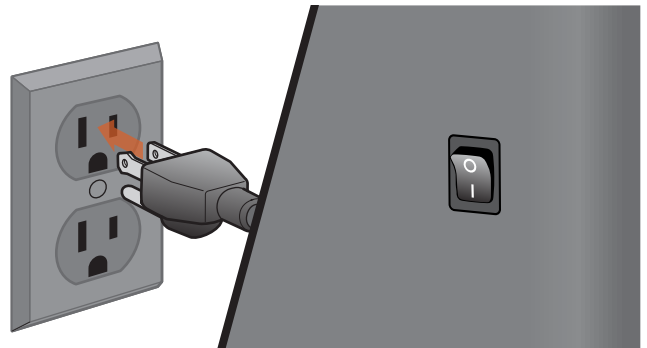
- 1** **DANGER!** If the grill failed to light or the fire went out, turn the Main Power switch OFF (O) and disconnect the power cord. If the grill is still hot, allow it to cool thoroughly.



- 2** Open the door and remove all food, the porcelain-coated grill grate, the grease drip tray, and the heat baffle.

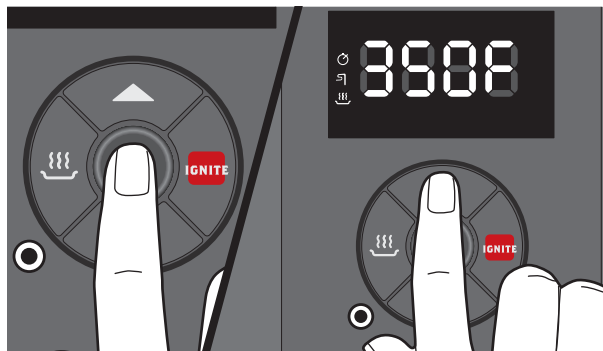
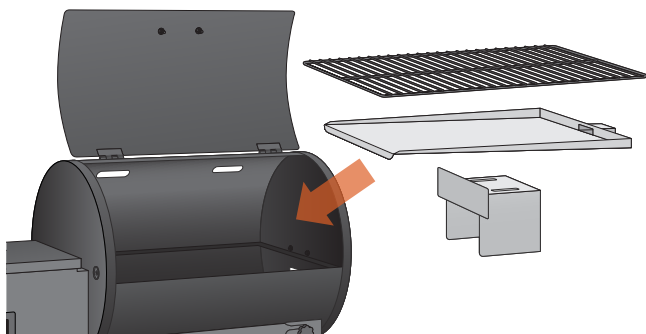


- 3** **WARNING!** Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page 22.)



- 4** Plug power cord into an appropriate grounded electrical outlet and restart the grill. 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.**

REIGNITING YOUR GRILL (cont.)



5

When flames start to come out of the firepot, turn the Main Power switch OFF (O). Let the grill cool down. Now you're ready to place the heat baffle, grease drip tray, and porcelain-coated grill grate back into the grill.

6

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

NOTE: If the procedure **is not** successful, see the "Frequently Asked Questions" section on page 24 for troubleshooting tips or contact Traeger's VIP-365 Customer Service (see page 27 to help diagnose the problem).

TAILGATER FEATURES

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 Traeger® Tailgater 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:

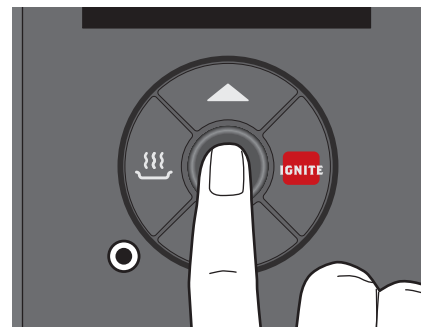
1. With the grill controller on, press the Center button once to enter Timer mode. The hours digits will flash.
2. Press the UP button to select hours; press the Center button to confirm and move to minutes.
3. Press the UP button to select minutes; press the Center button to confirm. The Timer icon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

To cancel the Timer:

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

To adjust the Timer:

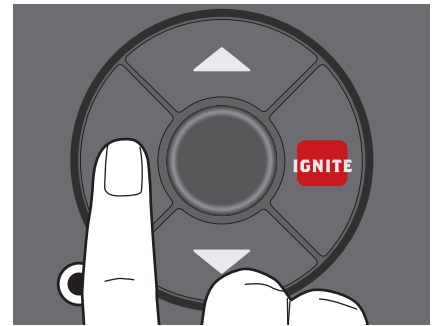
1. Press the Center button until the time remaining is displayed.
2. Use the UP or DOWN buttons to adjust the time as needed.
3. Press the Center button to confirm. The Timer icon will appear and time will resume counting down.



KEEP WARM



Keep Warm can be used to pause the cook cycle at any time during grilling. Press KEEP WARM to activate the function and maintain the grill temperature at 165°F (74°C). Press KEEP WARM again to resume cooking.



FOLDING LEGS

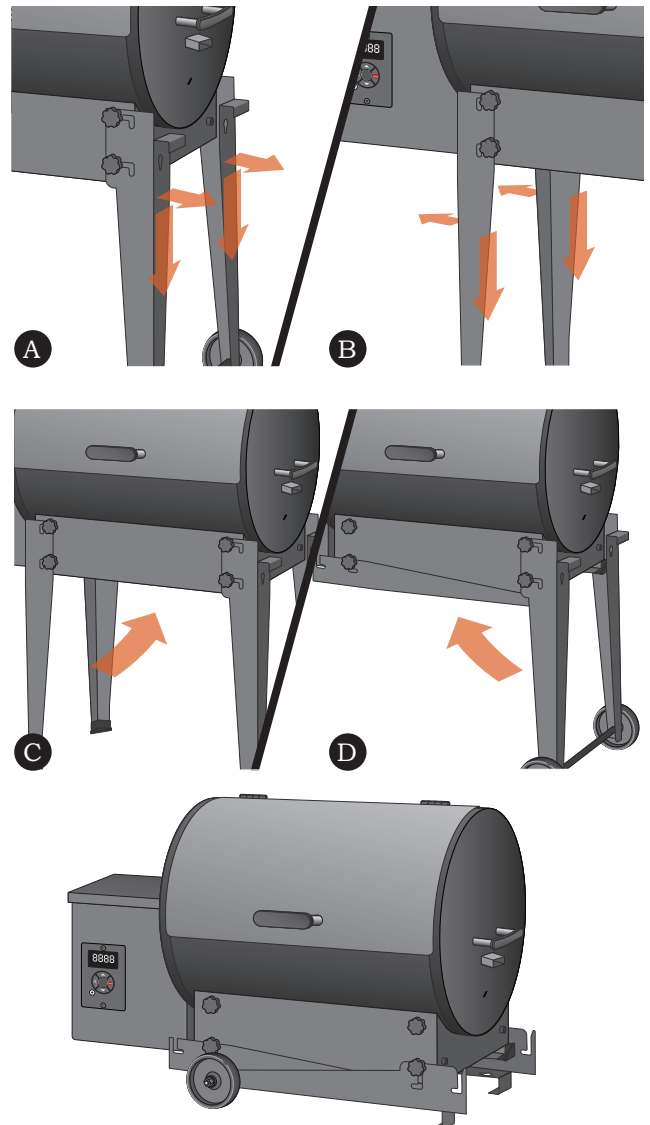
The Traeger® Tailgater Grill legs can be folded up for storage and easier transport.

WARNING! Do not cook on a flammable surface with the legs folded up. High temperatures can make surfaces discolor or warp because of heat transfer on the bottom of the grill.

IMPORTANT: Remove the porcelain-coated grill grate, grease drip tray, and heat baffle to avoid scratching the interior of the grill when folding the legs.

To Fold Up the Legs:

1. Loosen all the knurled and knob screws for all four legs.
2. Lift the right side of the grill, removing the weight from the right legs. Pull the right legs down until they stop, then pull the legs to the right until they stop. (See Figure A.) Next, temporarily tighten the lower knob screw on both right legs to secure the legs from moving. Set the grill back down on the ground.
3. Lift up the left side of the grill by the handle on the hopper. Pull the left front leg down until it stops, then pull the leg to the left until it stops. (See Figure B.) Pivot the left front leg upward until the leg comes into contact with the bottom of the skirt. (See Figure C.) Next, tighten the lower knob screws so they do not fall out. Repeat the process for the left back leg. Set the grill down on the ground onto the hopper edge.
4. Lift the right side of the grill, removing weight from the legs. Then loosen the lower knob screw on both right-side legs. Pivot the right legs upward until they come in contact with the folded-down left-side legs. (See Figure D.) Tighten the lower knob screws to secure. Then tighten the entire remaining knob and knurled screws so they will not come out.
5. Reverse the process to unfold the legs.



Grill with Legs Folded

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 simultaneously for 3 seconds.
- b. Press the Center button to confirm and exit.

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

WARNING! To prevent grease ignitions, never cook high-fat foods such as bacon, burgers, etc. above a temperature of 350°F (176.7°C).

2. **WARNING!** Your Traeger® Tailgater 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® Tailgater 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, refill the pellet hopper and refer to “Subsequent Start-Up” on page 14, allowing the grill to cool completely and start again.
5. **CAUTION!** Make sure the heat baffle is properly seated on its locating brackets. The sides of the heat baffle should be pointing down over the firepot. If not seated properly, direct heat and flames could come up out of the firepot and cause a grease fire in the grill.
6. Always take into account the type of food you are cooking:
 - Thin foods need high heat and shorter cook times, while thicker foods need low heat and longer cook times.
 - Vegetables take longer to cook than meats at the same cooking temperatures.
 - Always check that the internal temperature of the meat that you are cooking reaches safe temperatures to eat.
 - **The Keep Warm function is not designed to properly cook your food.**

7. **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.

- a. **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, the porcelain-coated grill grate, the grease drip tray, and the heat baffle.

b. WARNING! Smoke Hazard

A pellet overflow condition can occur during startup, resulting in unusually thick, white smoke that lasts a long time. If this occurs, power down your grill with the Main Power switch and unplug. If this condition continues long enough, gases can build up from partial ignition and fully ignite, causing the door to “burp.” If this burp occurs and your grill has not been properly maintained as described in “Maintaining Your Grill” on pages 22-23, a grease fire could result. To remedy this condition, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill and firepot (see page 22, “Cleaning the Ash from Inside and Around the Firepot”).

- c. **WARNING!** Remove all unburned pellets and ash from inside and around the firepot. (See instructions for proper handling and disposal of ash on page 22.)
- d. Before replacing the heat baffle, grease drip tray, and the porcelain-coated grill grate, plug the power cord into an appropriate grounded electrical outlet and turn the Main Power switch ON (I). Pellets should fall into the firepot and the hot rod should begin to heat (it will start to turn red). **CAUTION! Do not touch the hot rod.**
- e. When flames start to come out of the firepot, turn the Main Power switch OFF (O). Let the grill cool down. Now you're ready to place the heat baffle, grease drip tray, porcelain-coated grill grate, and food back into the grill.

8. 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.

9. GREASE MANAGEMENT:

CAUTION! Grease fires are caused by failing to clean the grease drip tray, grease drain spout, and grill interior walls on a consistent basis. (See the “Maintaining Your Grill” section on page 22 for instructions.) In the unlikely event of a grease fire while cooking, turn the Main Power switch OFF (**O**) to reduce the amount of oxygen in the cooking chamber 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 put out the fire, 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 the porcelain-coated grill grate and replace the foil on the grease drip tray. Clean any grease accumulation from the grease drain spout. Replace the grease drip tray and the porcelain-coated grill grate in their proper positions, 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 (49°C) 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 (288°C) 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	Temp sensor loose	Check to make sure your temp sensor is correctly plugged into the controller.
Er2	Temp sensor bad	Your temp sensor is faulty and needs to be replaced.

MAINTAINING YOUR GRILL

1. CREOSOTE AND GREASE FORMATION AND REMOVAL

When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool chimney exhaust of a slow-burning fire. As a result, creosote accumulates on the chimney 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 interior of the grill, similar to creosote, which could contribute to a fire.

Also, grease drippings from the food will fall onto the grease drip tray and be channeled out of the grill through the grease drain spout, to be collected in the grease bucket. Grease will accumulate in all of these locations.

The grease drip tray, the grease drain spout, and the grease bucket 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.

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

Cleaning grease from your grill:

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

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

Periodically clean the grease drip tray and spout, along with the interior walls of the grill. Improper maintenance and cleaning of the grease collection system could result in a grease fire. Removing the porcelain-coated grill grate and grease drip tray will allow proper access to the interior of the grill for cleaning. Use a non-metallic tool to scrape any built-up grease from surfaces; wipe up any remaining grease with a disposable rag or paper towel.

Line your grease bucket with aluminum foil for easy cleanup. Empty it occasionally, depending on the amount of use. Change the aluminum foil on the grease drip tray frequently (sometimes after each use, depending upon what was cooked). Clean foil on the grease drip tray will make your food taste better and reduce the risk of a grease fire.

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.

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.

Cleaning the porcelain-coated grill grate:

CAUTION! Cleaning the porcelain-coated grill grate 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.

2. ASH CLEANING AND REMOVAL

Cleaning the ash from inside and around the firepot (every 20 hours of use):

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

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

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

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

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

WARNING! A shop vac 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, bagless vacuum cleaner with a metal collection canister 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.

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.

FREQUENTLY ASKED QUESTIONS

Question		Answer
Why won't my grill ignite?	Verify power at the electrical outlet.	If the power cord is connected to a GFCI (ground fault circuit interrupter), check and reset if necessary.
		Initiate start-up. If ignition does not occur, proceed to next answer.
	DANGER! Turn the Main Power switch OFF (O) and disconnect the power cord.	Remove the control and check the fuse on back. Replace the fuse if blown. Reinstall the control.
	Check the draft inducer fan and the auger drive motor for operation. If both are operating, then the hot rod needs to be replaced. If one or both are not operating, contact Traeger's VIP-365 Customer Service (see page 27) for additional troubleshooting help or to place an order.	
Why are no pellets being delivered into the firepot?	Verify that there are pellets in the pellet hopper. If this is the initial firing or the grill has run out of pellets, allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 7 minutes).	
	Initiate start-up. See "Initial Firing Instructions" section on page 11.	If there are still no pellets in the firepot, proceed to next answer.
	If the auger drive motor is operating (check the small fan blade on the back of the motor), the problem is in the digital control, which will need to be replaced. Contact your Traeger dealer or Traeger's VIP-365 Customer Service (see page 27) to place an order.	
	If the auger drive motor is not operating but the draft inducer fan is operating, then the problem is in the auger system, which will need to be checked.	With the Main Power switch OFF (O), locate the small fan blade on the back of the auger drive motor.
		CAUTION! While watching the fan blade, turn the Main Power switch ON (I). If the fan blade does not turn, turn the Main Power switch OFF (O). This indicates a defective auger drive motor, and it will need to be replaced. Contact your Traeger dealer or Traeger's VIP-365 Customer Service (see page 27) to place an order.
		If the fan blade turns a bit and then stops, continue watching and turn the Main Power switch OFF (O). If the fan blade unwinds slightly, this indicates a jam in the auger system which will need to be cleared.
		DANGER! Turn the Main Power switch OFF (O) and disconnect the power cord. Remove the pellets from the pellet hopper. Check for foreign objects and wet or decomposed pellets, both of which can cause a jam in the auger system. The auger will need to be removed to clear a jam in the auger system. See "How do I remove the auger if it jams?"

Question	Answer
How do I remove the auger if it jams?	DANGER! Turn the Main Power switch OFF (O) and disconnect the power cord.
	CAUTION! If the grill is still hot, allow it to cool thoroughly.
	Remove any covers necessary to access the auger drive motor.
	Remove the screw connecting the auger drive motor shaft to the auger shaft and the screw retaining the auger bushing into the auger tube.
	With a small pipe wrench or locking pliers on the auger shaft, turn the auger counterclockwise. It will turn hard until it breaks free; then the auger will turn freely.
	Remove the auger and clean all pellets, ash, or foreign objects from the auger, auger tube, and firepot. (See instructions for proper handling and disposal of ash on page 22.)
	Sand the outside surfaces of the auger with medium grit sandpaper. Check the inside of the auger tube and sand it if needed. Vacuum the sanding grit out of the auger tube and firepot when finished. Check that the auger rotates freely.
	Reattach the auger shaft to the auger drive motor shaft.
How do I protect my paint finish?	Use the protective cover on the grill to protect your paint finish. A custom cover for your grill is available for purchase at traegergrills.com .
	Every 90 days, use a high-quality car wax on the outside surfaces of the grill. ONLY APPLY WAX TO A COLD GRILL.
Where can I get a new part for my grill?	Check with your Traeger dealer. They may have the part in stock or can order the part for you.
	Contact Traeger's VIP-365 Customer Service (see page 27) to place an order.
	In either case, please provide your name, phone number, address, model, and serial number of the grill (located on the label inside the hopper lid), along with the part identification number from the component diagram or parts list.

ADDITIONAL ACCESSORIES

CAST-IRON GRATE

Take your grilling game pro with a cast-iron grill grate. With cast iron, you get a deeper sear and heat distributes evenly throughout the entire grate to maintain slow and even cooking, which allows food to cook to perfection.

Simply place the new cast-iron grill grate on top of your original grate, or replace all the grates and refresh your whole grill.



DRIP TRAY LINERS

Make grill maintenance a breeze with our drip tray liners. Made of heat-proof aluminum, they're lightweight and disposable so you can clean up quick and Traeger on! Liners should rest fully on the grease drip tray, and not cover any areas outside of the grease drip tray, as to not affect the temperature and performance of the grill.



GRILL COVER

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

GREASE BUCKET LINERS

Get a grip on your drip bucket maintenance with our aluminum liners. Just drop one in before grilling and replace once it's full. Bucket liner 5-packs are available for purchase at **traegergrills.com**.

SERVICE AND WARRANTY

TRAEGER'S LEGENDARY CUSTOMER SERVICE is the best out there.

If you have any questions about your Traeger® Grill or need tips on cooking your first Thanksgiving turkey, our seasoned experts have your back. We're here for you 365 days a year, including holidays, because we're cooks—not bankers.

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

TRAEGER'S CUSTOMER SERVICE

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

TRAEGER PELLET GRILLS LLC

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

3-YEAR WARRANTY (U.S.A. ONLY)

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

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

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

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

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

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





LIVE FLAVOR FULL

FOLLOW US @TRAEGERGRILLS



Traeger Pellet Grills LLC
1215 E. Wilmington Ave.
Salt Lake City, UT 84106

traegergrills.com