

EVERYDAY TRAEGERING

Become your neighborhood's backyard grilling hero in no time! Get familiar with how to cook on your new Traeger® Woodridge™ Grill and learn how to use your grill's features to the max.

PRE-GRILLING CHECKLIST (YOU WILL NEED TO BEGIN WITH THESE STEPS EVERY TIME YOU USE YOUR GRILL)

1. Is your grill on a level surface?

Having a properly leveled grill ensures that all grease flows into the EZ-Clean™ Grease + Ash Keg, keeping your grill clean and safe.

2. Is your grill clean?

Check to make sure that your grill is clean. Open the lid, brush any residual grease or debris down into the EZ-Clean™ Grease + Ash Keg and empty for best performance. Regularly inspect your grill for accumulated grease. Grease fires are caused by not properly maintaining the grill and failing to clean the Traeger® Grease Management System (TGMS) on a consistent basis.

3. Is everything in its place?

Be sure to open the lid and ensure auger box is properly installed and screws are tight, your drip tray is properly installed, and your EZ-Clean™ Grease + Ash Keg and Ember Shield are in place.

4. What's on the menu and are your racks in the right place?

Different grill rack levels will produce slightly different results. To optimize by style of cooking, we recommend:

a. **Lower grill grate** for high heat cooking (searing, roasting, grilling, etc)

b. **Upper grill grate** for low and slow cooking (smoking, baking, braising)

c. **IMPORTANT:** If you're cooking to high heat, what was the last thing you cooked? If it was a greasy dish (bacon, brisket, buttered-up corn, etc), make sure to give the grill a good wipe down to clean up any grease. Not maintaining or cleaning up grease and then cooking at a high temperature is the cause of grease fires.

5. Is your grill empty and the lid closed?

Ignite and preheat your grill with the lid closed and no food on the grates. Adding food before your grill reaches the set temperature can result in the grill taking longer than usual to achieve your desired temperature.

6. Do you have enough Traeger Hardwood Pellets?

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.

7. Is your grill connected to the app and updated to the latest and greatest firmware?

Connecting to the Traeger App not only allows you to remotely monitor and control your grill, but also ensures that your grill is operating on the latest firmware. Much like your smart device, when a new firmware package is released, your grill will automatically begin downloading this new release. If the grill is connected and powered on, the update will occur immediately. If the grill is connected but powered off, the grill will automatically update the next time you power on your grill. We recommend keeping your grill plugged in and powered on to keep update interruptions to a minimum and to ensure your grill is always operating on the latest firmware. For instructions on checking your firmware version, visit Support at traeger.com.

8. Cooking a protein?

Use a probe and cook to an internal temperature instead of relying on a suggested time. Trust us – it's the easiest, most foolproof way to get delicious, consistent and repeatable results, every cook.

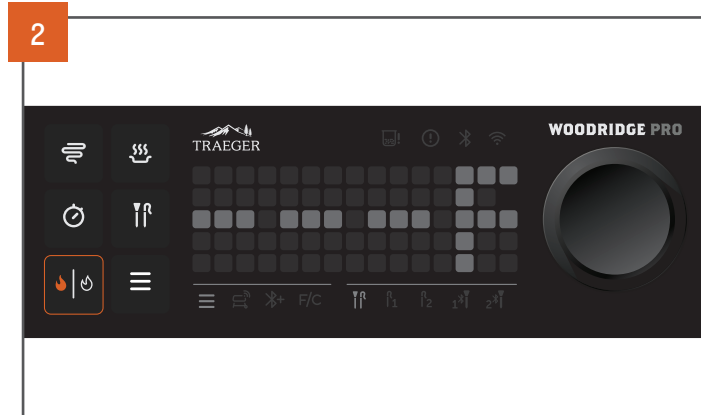
EVERYDAY TRAEGERING[®] CONTINUED

HOW TO COOK ON YOUR TRAEGER[®]

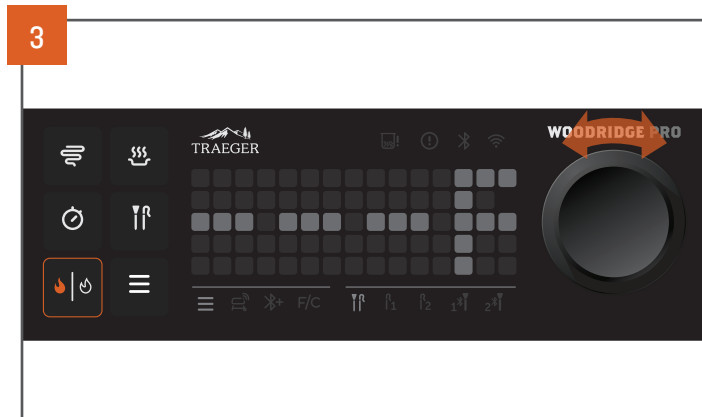
Follow these steps to set and adjust your grill's temperature.



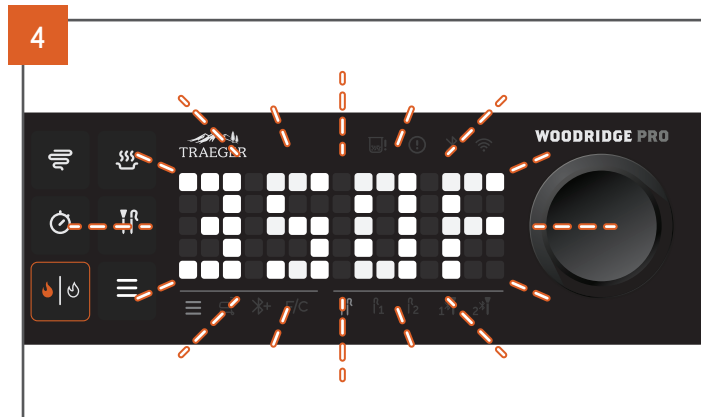
With the lid closed, press the main power switch located on the back of the auger box to ON (I). Press the selection dial or tap the ignite/shutdown button to wake the grill. A splash screen will appear after a few seconds as the grill powers on.



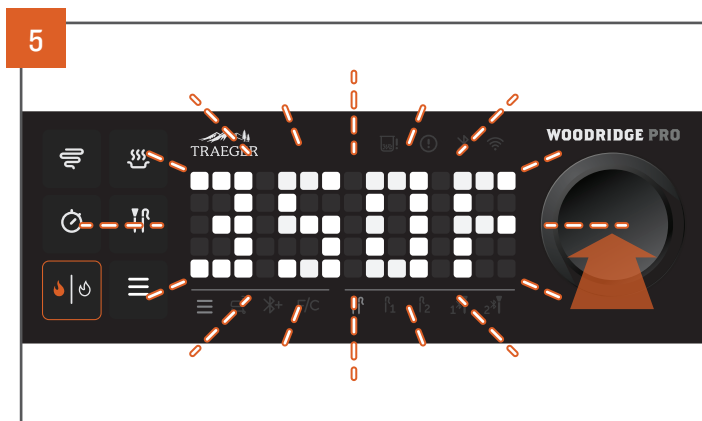
The dot matrix displays three dashes and F or C. This is the home screen when your grill is idle. You can set a grill temperature directly from this screen.



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.

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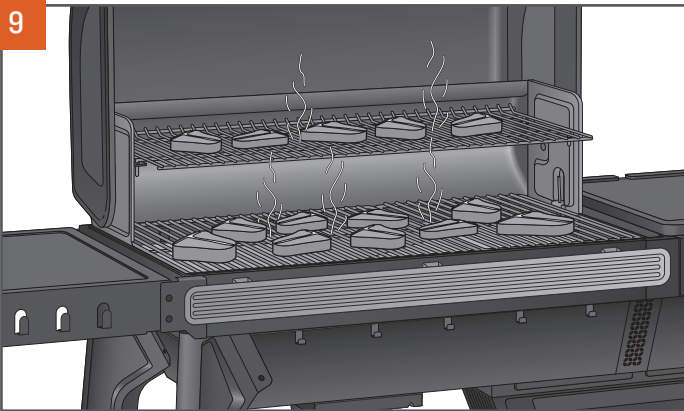
While the grill is preheating, the controller will display an animated arrow next to the temperature, indicating preheating mode. The current temperature will climb in 5-degree increments as the grill heats up.

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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. Opening the lid too frequently will cause your grill temperature to drop, then have to rise again.

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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.

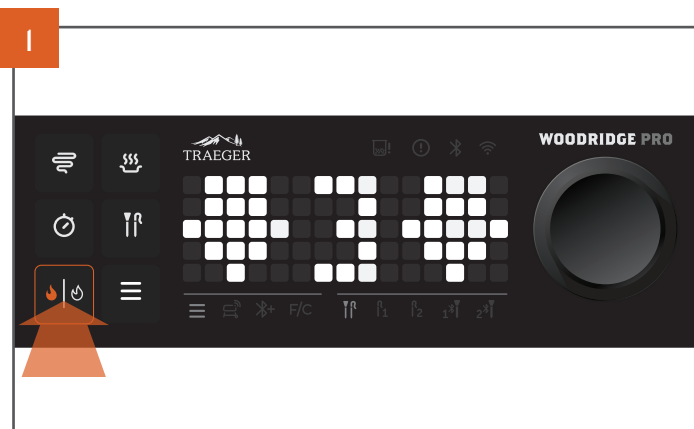


PRO TIP: Cooking to a desired internal food temperature is the best-kept secret for getting great results.

SHUTTING DOWN YOUR GRILL

The shutdown cycle is crucial to the success and high-quality grill performance of your Traeger® Woodridge™ Grill. The shutdown cycle gets your grill properly set up for your next cook, and prevents future adverse events.

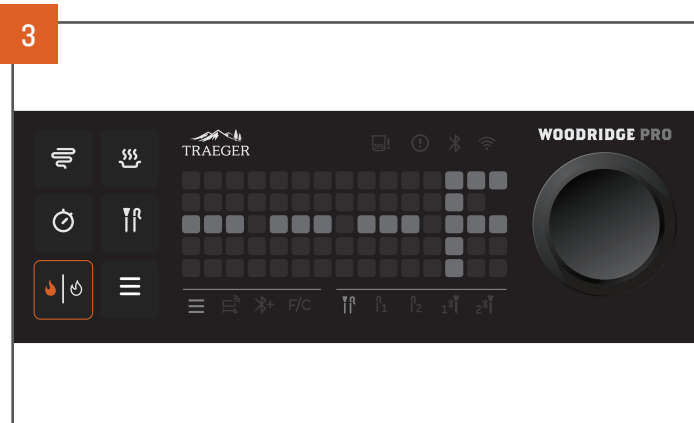
IMPORTANT: Always initiate a shutdown cycle after each and every cook.



Press and hold the ignite/shutdown button down for three seconds. Your controller will then count down from 3. When it reaches 0, the shutdown cycle will begin.



A countdown timer begins. You will hear your fan running; this is normal.



Once shutdown is complete, your grill will enter standby mode until you are ready to use it again.



PRO TIP: DO NOT put your grill cover back on until the shutdown process is complete. Doing so may cause the cover to melt from the heat.

NOTES:

- The shutdown cycle minimizes your risk for future adverse events like backburn. Backburn occurs when the fire from the firepot burns pellets in the auger tube, causing the fire to burn back into the hopper.
- The shutdown cycle will run for approximately 15-25 minutes, depending on the previous set temperature. Allow the shutdown cycle to complete for the proper operation of your grill. Do not press the main power switch on the back of the auger box to OFF (0) or unplug your grill prior to completion.
- After your grill completes the shutdown cycle, it will automatically enter sleep mode. The grill should be left on and in sleep mode to download any firmware updates as they are released.