

TRAEGER FAQ

Q: WHAT IS THE DIFFERENCE BETWEEN THE WOODRIDGE™ GRILLS AND PREVIOUS TRAEGER GRILL MODELS?

A: All grills in the Woodridge™ series contain our latest innovations that deliver much better flavor, extremely consistent grill performance, and a very easy and convenient cleaning experience

Q: CAN I USE THE WOODRIDGE™ WITHOUT BEING CONNECTED TO THE INTERNET?

A: You can, but we've put in the work, so you don't have to. Not only does WiFIRE® allow for precision temperature control from anytime or anywhere, but having a connected grill means that you receive regular software updates sent over the air that power the best performance in your grill, just like with your smartphone.

Q: CAN I SEAR ON THE WOODRIDGE™?

A: Absolutely! The main cooking grates produce great searing. This grill holds and maintains high temperatures at the grills grates to give you that savory crust on your food. If you're cooking low and slow, try putting your food on the upper racks for best results.

The Woodridge™ Elite also comes with a side burner for scorching hot searing results. You can also improve searing performance with the optional ModiFIRE Sear Grate.

Q: WHAT IS THE DIFFERENCE BETWEEN WOODRIDGE™ MODELS?

A: It's pretty simple:

The Woodridge™ Pro has everything the Woodridge™ has with more cooking capacity, a folding side shelf, a bottom shelf, Super Smoke mode, Keep Warm mode, and a pellet sensor.

The Woodridge™ Elite has everything the Pro model has with the addition of an electric side burner, an insulated lid, and a storage cabinet.

Q: WILL EVERYTHING TASTE SUPER SMOKY?

A: Everything tastes better cooked over wood and the Woodridge™ lets you have complete control over smoke. Not all temperatures are equal. The higher the temps, the less smoke will be produced. Food cooked between 180° - 225° will produce more smokin' flavor to fit your tastebuds than those cooked at higher temps.

Q: HOW LONG DOES IT TAKE TO ASSEMBLE A WOODRIDGE™?

A: The Woodridge™ should take between 60-90 minutes. The Woodridge™ Pro may take an extra 30 minutes, and the Woodridge™ Elite may take an additional 60 minutes. Watch our digital assembly instructions on the Traeger app to walk you through step-by-step instructions.

Q: I ALREADY HAVE A GAS OR CHARCOAL GRILL. WHY SHOULD I GET THIS GRILL?

A: Wood-fired food just tastes better. No other grills can match the taste, versatility, and ease for a Traeger grill. This is more than a grill. You can grill, smoke, bake (yes, BAKE), roast, braise, and BBQ. Not all grills are created equal, this is the best of the best. What is your warranty?

Q: WHAT IS YOUR WARRANTY?

A: The Woodridge™ is built to last, and we stand by it with our limited 10-year warranty. Experience any defects in material or workmanship under normal use and maintenance from up to 10 years from the date of original purchase and we've got you covered. And if you have any questions about your grill, our seasoned experts have your back. We're here for you 24/7, including holidays, because we're cooks—not bankers and we care about our craft.

