



WHY SHOULD I BUY A TRAEGER VS. ANY OTHER GRILL?

Well, when you cook with gas, your food tastes like gas. Gas just can't measure up to Traeger's pure hardwood taste, and charcoal struggles to enhance the flavor of your food.

But the best part is how easy it is to create great tasting meals on a Traeger. Just turn on the grill, set your desired temperature on a digital controller, and throw your food inside. That's it. From brisket and smoked apple pie to ribs and even wood-fired cocktails, you can master it all on a Traeger in no-time.



WHAT CAN A TRAEGER COOK BESIDES BBQ?

You can literally do it all on a Traeger. From pizza, pulled pork and pies, to burgers, brownies, and brisket, there's no limit to what you can create on a Traeger Grill. Their famous 6-in-1 versatility gives you the ability to grill, smoke, bake, roast, braise, and BBQ. And with hundreds of free recipes available on the Traeger App, inspiration is just a tap away.



WHAT IF I ALREADY HAVE A GRILL?

No other grill can compare to the versatility, ease, and consistency of a Traeger grill. You can grill, smoke, bake, roast, braise, and BBQ on any Traeger grill. And, if you already have a Traeger grill, well, two is better than one. Go low and slow on one, and then hot and fast on the other for an epic feast. Traeger is also always making improvements to their grill lineup. They've even revolutionized the world's best-selling pellet grill by adding the D2® Direct Drive, a brushless motor, Smoke Science technology, and WiFIRE® to their newest grills.

LOOKS COMPLICATED - IS IT EASY TO USE?

A Traeger works just like an oven. You set the temperature, and the grill will hold that temp during the duration of your cooking cycle. Traeger's are simple to use thanks to their Set-it & Forget-It® ability. Just turn the grill on, set the temperature, place your food inside, and start creating the best food in the neighborhood.



CAN I SEAR ON A TRAEGER?

Searing on a Traeger has never been easier. Since effective searing occurs between 350° - 500°F, you can absolutely sear on any Traeger Grill. Infuse food with amazing wood-fired flavor by using Traeger's smokin' reverse sear method. Learn more about reverse searing here.



WHAT IS YOUR WARRANTY?

Traeger Grills are built tough. And with a 3-year warranty, they've got you covered on any defects in material and workmanship under normal use and maintenance for three (3) years from the date of original purchase. And, if you have any questions about your grill, their seasoned experts have your back 365 days a year, including holidays.

WHEN SHOULD I USE A THERMAL BLANKET WITH MY GRILL?

You should use a Traeger insulation blanket anytime the weather falls below 34°F. This will insulate your grill to maintain more consistent temperatures while helping conserve the burning of pellets. All of Traeger's insulation blankets are heat resistant, but they do not recommend using one if the weather is 35°F or above.

DOES MY GRILL NEED TO BE PLUGGED INTO WORK?

Yes, all Traeger's must be plugged into a power source. Traeger controllers need electricity to operate so that it can move pellets from the hopper to the firepot via an auger, stoking the heat and smoke through the grill chamber with an induction fan.

