



RANGER OWNER'S MANUAL

**SMOKE IT FORWARD
POST YOUR COOKS WITH
#TRAEGERGRILLS**

**A MAJOR CAUSE OF FIRES IS FAILURE
TO MAINTAIN REQUIRED CLEARANCES
(AIR SPACES) BETWEEN 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.**

TFT18KLD TFT18KLDA TFT18KLDC TFT18KLDE
TFT18KLDG TFT18KLDH TFT18KLDM



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, 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 outdoors 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!

For North American Consumers:

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

For Consumers in the European Union:

- Plug into an appropriate earthed outlet.
- Do not remove earth prong or modify plug in any way. Do not use an adapter or extension cord.

DANGER!

- Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in this Owner's Manual.
- 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 23, “Cleaning the Ash from Inside and Around the Firepot”).

WARNING!

Burn Hazard

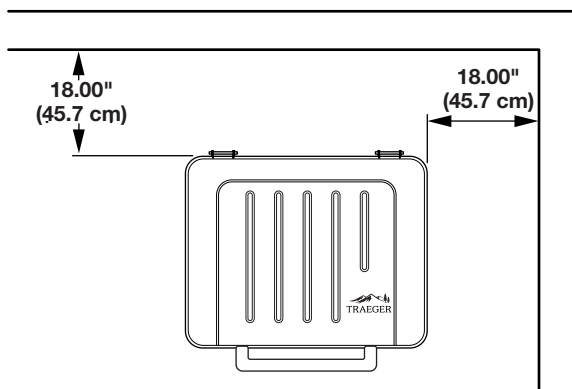
Many parts of the grill will become very hot during operation. Care must be taken to avoid burns, both during operation and afterwards, while the grill is still hot.

- **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

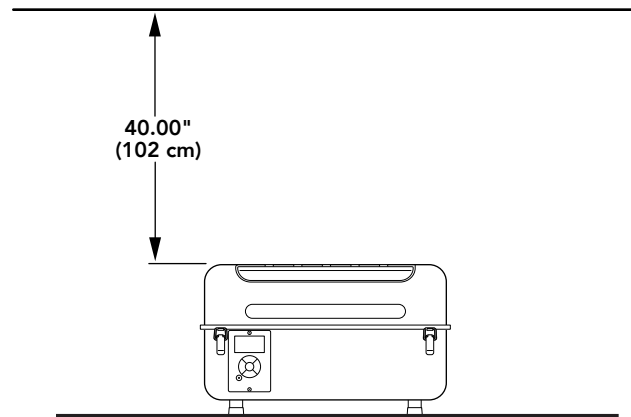
- Assemble and operate this grill **ONLY** per the instructions in the Assembly Guide and this Owner's Manual.
- This grill is intended for **OUTDOOR USE ONLY**.
- Never use heating fuel pellets in the grill, due to potential hazardous contaminants and additives that may be present.

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 this Owner's Manual.
- 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.

For Consumers in the European Union:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.



SAVE THESE INSTRUCTIONS





WE'VE GOT YOU COVERED

TraegerGrills.com/Shop
TraegerGrills.com/Dealers

RUBS



PELLETS



SAUCES





TABLE OF CONTENTS

- 2** Important Safety
- 6** Adding Flavor to Your Fire
- 8** Assembling Your Grill
- 10** Getting to Know Your Grill
- 13** Initial Firing Instructions
- 15** Subsequent Start-Up
- 16** Using Your Grill
- 17** Using the Meat Probe
- 18** Ranger Features
- 20** Operating Tips
- 21** Troubleshooting
- 22** Maintaining Your Grill
- 26** Service and Support
- 27** 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 food-grade 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.

SPECIALTY SIZES



HICKORY 10-lb. (4.5-kg) box

Our most popular pellet flavor now comes in an easy-to-transport 10-lb. box.



BIG GAME BLEND 33-lb. (15-kg) bag

Traeger and Realtree have teamed up to bring you an exclusive blend of hickory and red and white oak, with woody rosemary undertones. This flavor is big enough for big game.

HARDWOOD
PELLET GUIDE

GOOD FOR ANYTHING. GREAT FOR:

ALDER	
APPLE	
CHERRY	
HICKORY	
MAPLE	
MESQUITE	
OAK	
PECAN	

OUR HARDWOOD PELLETS COME IN
8 GREAT VARIETIES!

20-LB (9-KG) BAGS



ALDER 20-lb. (9-kg) bag

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

Mild, with a hint of sweetness, maple pellets are great for pork and especially veggies.



APPLE 20-lb. (9-kg) bag

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

A favorite of Texas BBQ, mesquite pellets infuse your meat with a robust smoke flavor.



CHERRY 20-lb. (9-kg) bag

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

Stronger than cherry or apple and lighter than hickory, oak is great to use with fish and beef.



HICKORY 20-lb. (9-kg) bag

The most widely used pellets in barbecue, hickory pellets release a rich flavor that complements most meats.

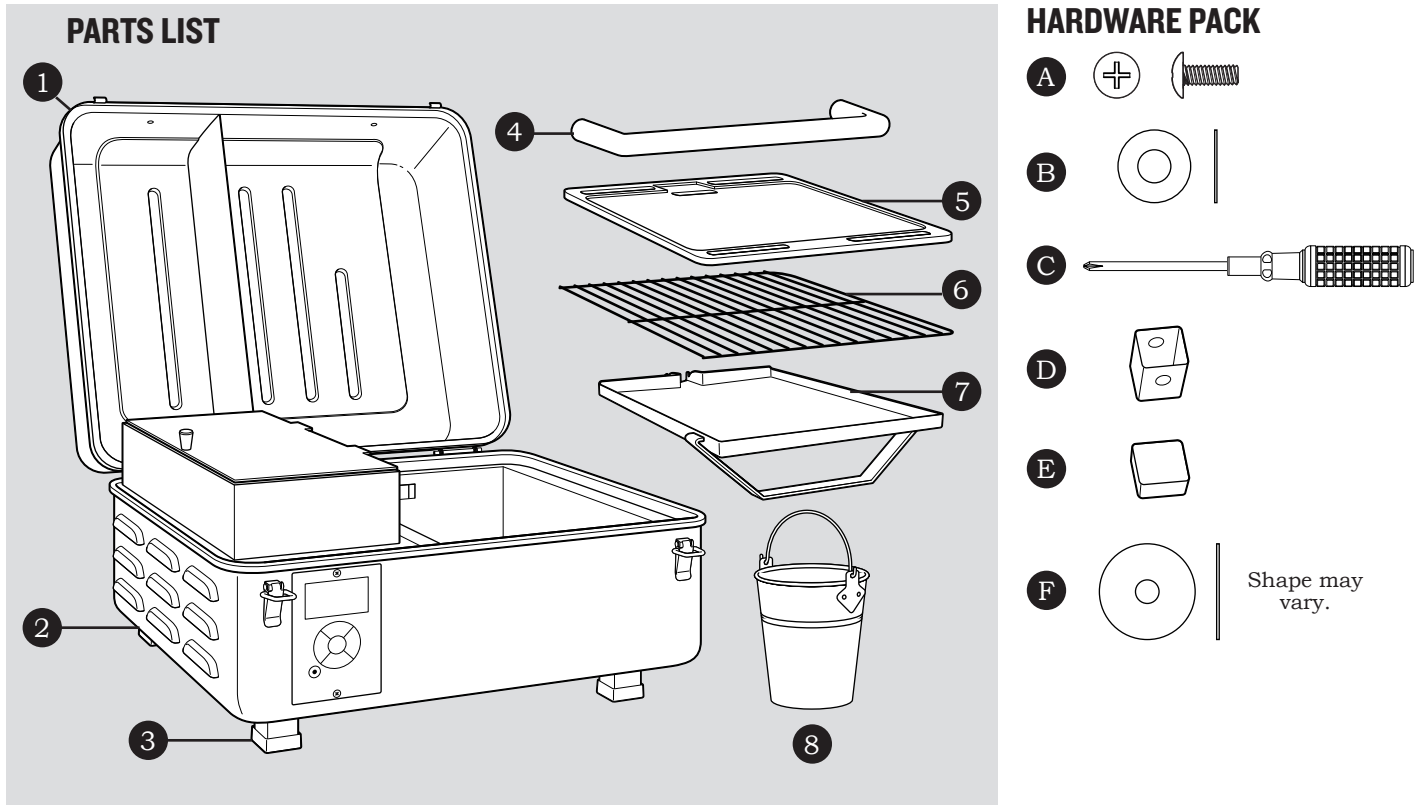


PECAN 20-lb. (9-kg) bag

Deliciously nutty and even a little spicy, pecan pellets are great with veggies, beef, pork, poultry, or even baked goods.

ASSEMBLING YOUR GRILL

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE



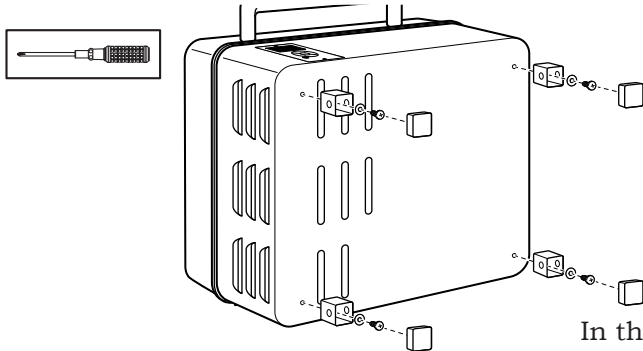
Part	Description
1	Grill Lid
2	Grill Body
3	Feet with Caps
4	Lid Handle
5	Cast-Iron Griddle
6	Grill Grate
7	Grease Drip Tray
8	Grease Bucket

Part	Description
A	Bolts: 1/4-20x5/8" (6 pcs.)*
B	Washers: 1/4" Flat (6 pcs.)*
C	#2 Phillips Screwdriver
D	Legs (4 pcs.)
E	Leg End Caps (4 pcs.)
F	Mica Washers (2 pcs.)*

***NOTE:** Handle bolts, washers, and Mica washers are shipped installed on the handle.

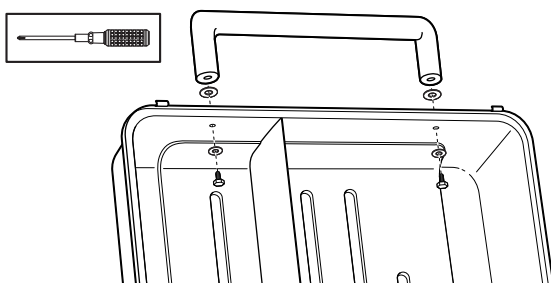


1 INSTALL LEGS



In this step: 3 A x 4 B x 4 C x 1 D x 4 E x 4

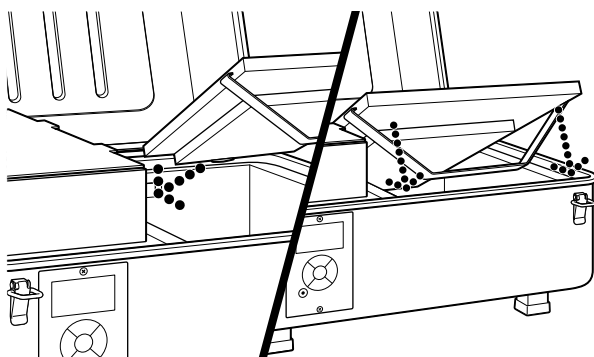
2 INSTALL LID HANDLE



NOTE: Handle hardware is installed on handle.

In this step: 4 A x 2 B x 2 C x 1 F x 2

3 INSTALL GREASE DRIP TRAY AND BUCKET

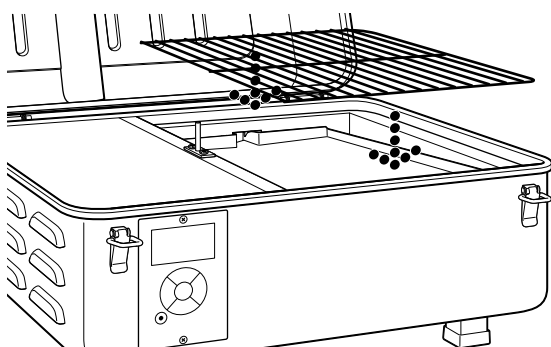


NOTE: Be sure the grease drain spout on the grease drip tray extends through the opening in the back of the grill.

IMPORTANT: Always be sure to position the grease drain bucket under the spout during use!

In this step: 7 8

4 INSTALL PORCELAIN-COATED GRILL GRATE



In this step: 6



GETTING TO KNOW YOUR GRILL

GRILL PARTS AND FEATURES



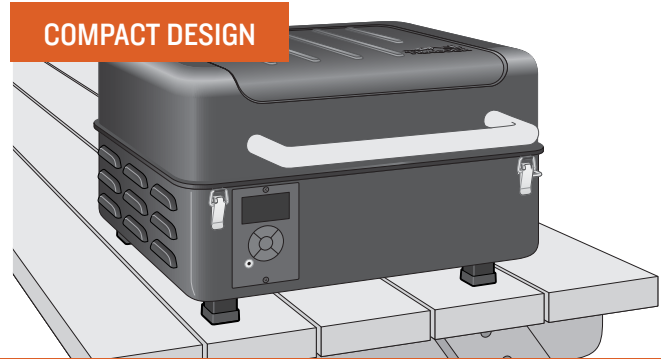
Part	Description
1	Grill Lid
2	Lid Handle
3	Cast-Iron Griddle
4	Porcelain-Coated Grill Grate
5	Grease Drip Tray
6	Grease Drain Port (back of grill)

Part	Description
7	Meat Probe
8	Grease Bucket
9	Digital Controller with AGL
10	Pellet Hopper
11	Main Power Switch (back of grill)
12	Pellet Hopper Lid



PELLET HOPPER

A 9-lb.-capacity (4.1 kg) pellet hopper will keep you cooking for hours, getting you away from the grill and back to entertaining friends and family.



COMPACT DESIGN

Take Traeger'ing on the go! The compact design is perfect for camping or tailgating, allowing you to enjoy that great Traeger flavor, no matter where you go.



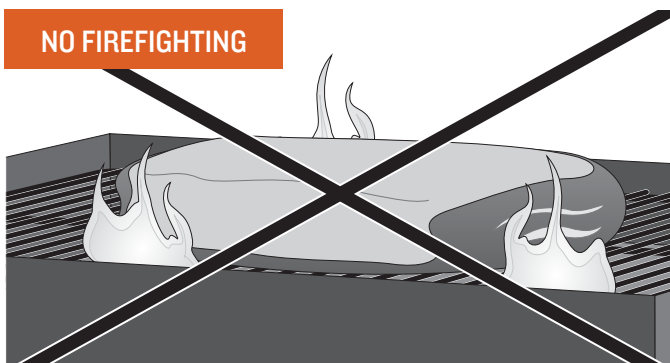
GRILLING SPACE

With 184 in.² (0.12 m²) of grilling space, your Traeger Ranger Grill gives you 16,000 BTU of cooking power in a small footprint.



HIGH-TECH CONTROLS

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).



NO FIREFIGHTING

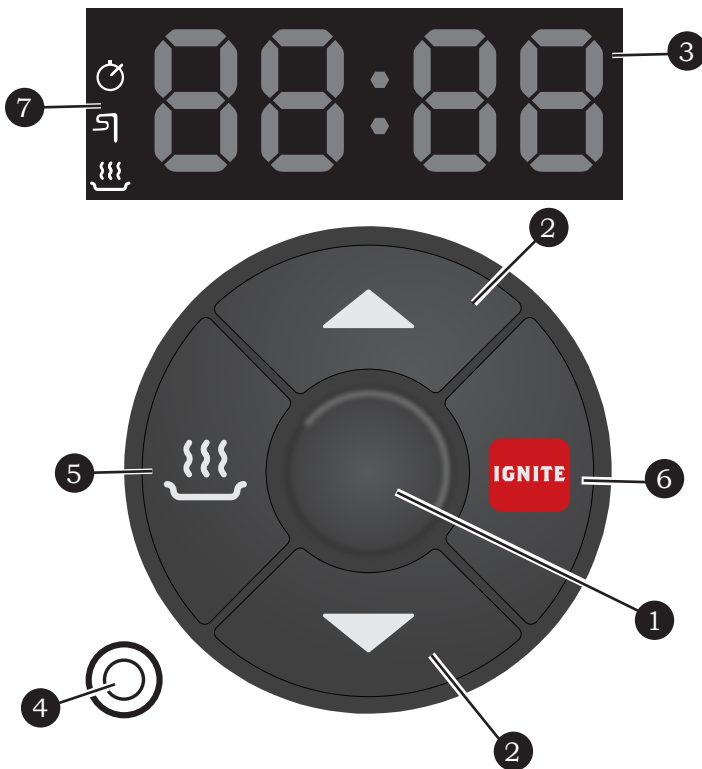
You don't have to worry about drippings flaring up and causing nasty fireballs that destroy your meal, because Traeger Wood Fired Grills cook using indirect heat. All drippings are safely channeled into an external grease bucket for easy disposal.

NOTE: For proper, recommended maintenance, see "Maintaining Your Grill" on pages 22 and 23.

GETTING TO KNOW YOUR GRILL (cont.)

YOUR CONTROL PANEL AND DISPLAY

Your Traeger Ranger 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.



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.

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.”

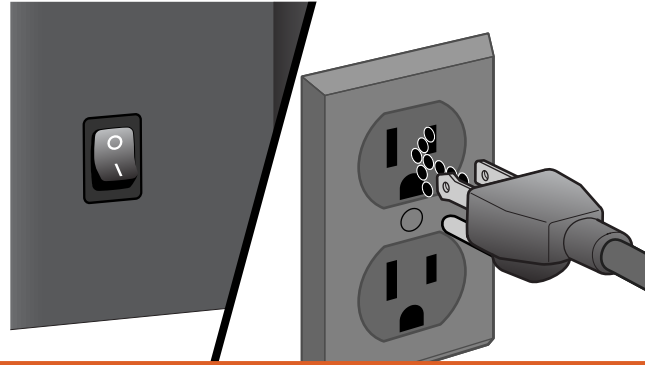
INITIAL FIRING INSTRUCTIONS

To be used on initial firing or anytime 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

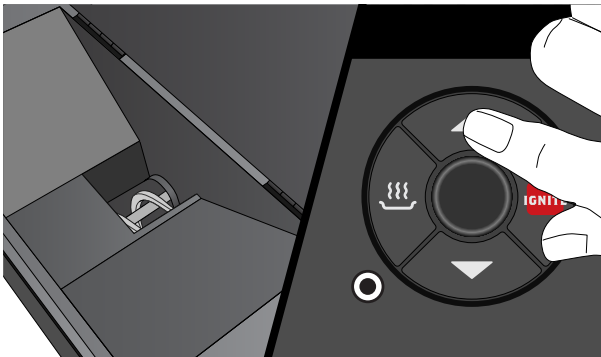
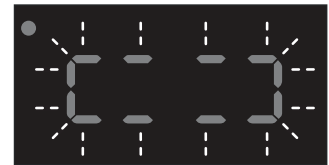
Remove the grill grate, cast-iron griddle, and grease drip tray from the inside of the grill.



2

With the Main Power switch in the OFF (O) position, plug the power cord into an appropriate grounded/earthed 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.

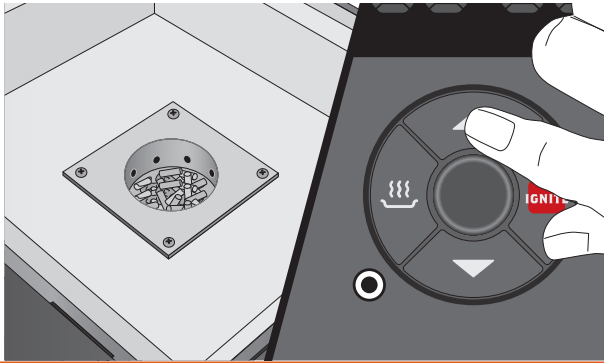


4

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.

INITIAL FIRING INSTRUCTIONS (cont.)



5 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.

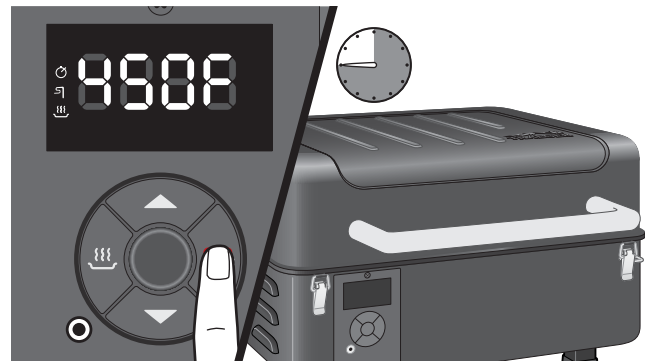


6 Now you're ready to place the grease drip tray, grill grate, and cast-iron griddle back into the grill. Place the grease bucket under the grease drain on the back of the grill to catch grease drippings.

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.



7 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.



8 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 after every use to reduce the possibility of a grease fire. Please see "Maintaining Your Grill" on page 22 for more details.

INITIAL FIRING INSTRUCTIONS (cont.)

CONTROL SHUTDOWN CYCLE

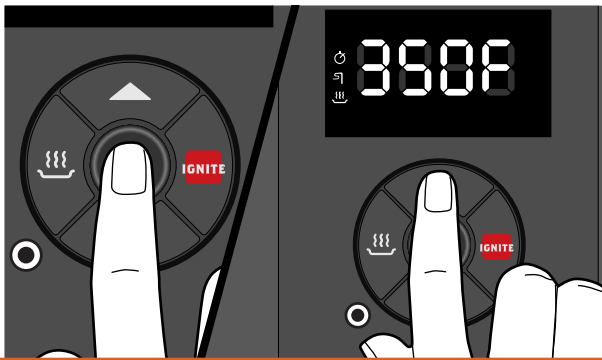
The control for this grill comes with an automatic shutdown cycle. When finished cooking on your grill, press and hold the Center button for 3 seconds. The display will flash “OFF” for several seconds, then scroll “COOL Dn” followed by the actual temperature until the grill cools down to a safe temperature.

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:

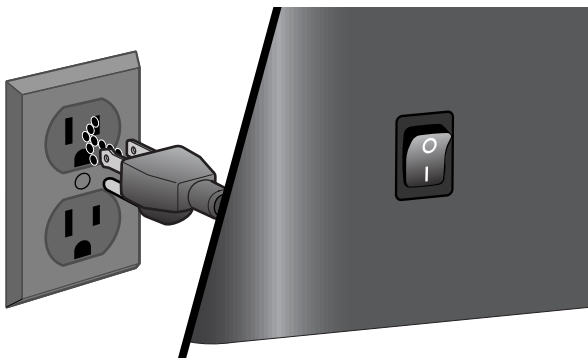
- Once you press the IGNITE button, your Traeger Ranger Grill will always begin with an ignition and preheat cycle.
- **WARNING!** When operating this grill, maintain a minimum clearance of 18 in. (45.7 cm) from grill to combustibles.

USING YOUR GRILL

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

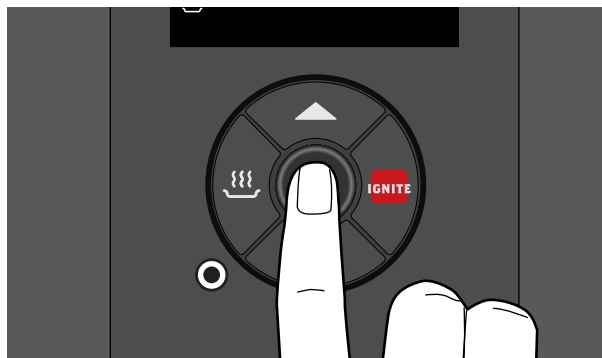
NOTE: Whenever your grill is not in use, it should be disconnected from the electrical outlet.

Plug appearance may vary by region.



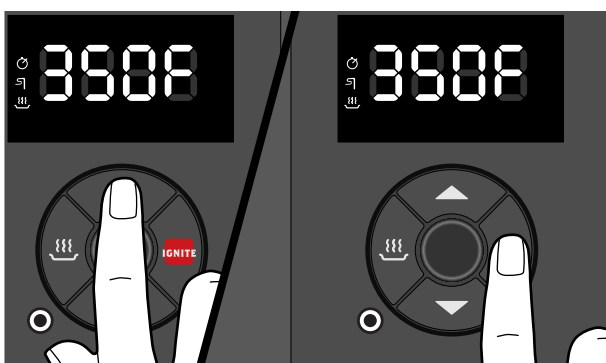
1

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



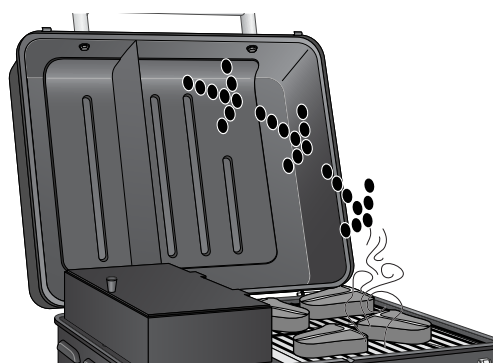
2

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



3

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



4

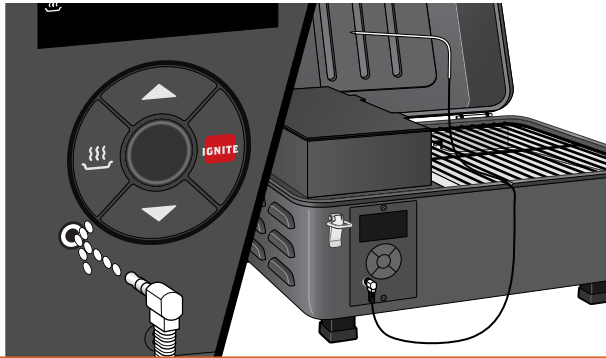
Once preheating is complete, load food into the grill and close the grill lid.

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.

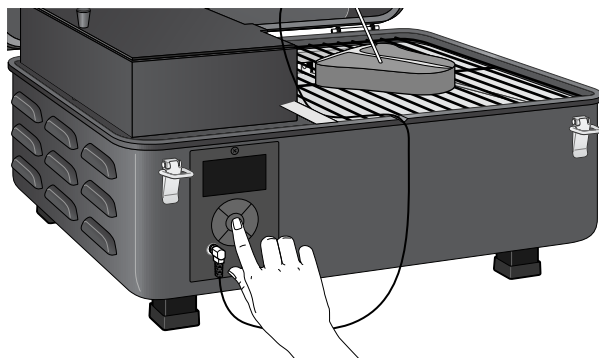
USING THE MEAT PROBE

Your Traeger Ranger 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 route the probe cable through the notch in the grill front, as shown.

2 Insert probe tip into 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.

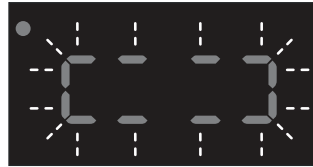
MEAT TEMPERATURE RECOMMENDATIONS

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

RANGER 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 Ranger 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:

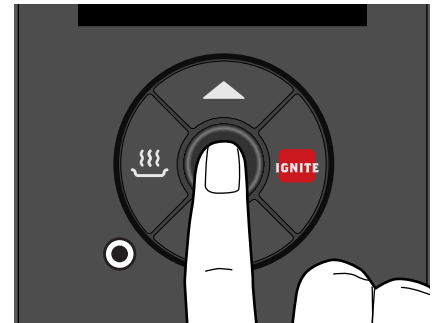
1. With the grill controller on, press the Center button once to enter Timer mode. The hours digits will flash.
2. Press the UP button to select hours; press the Center button to confirm and move to minutes.
3. Press the UP button to select minutes; press the Center button to confirm. The Timer icon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

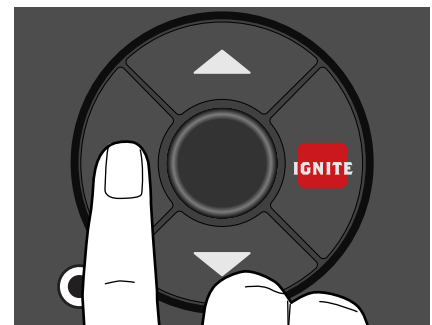
1. Press the Center button until the time remaining is displayed.
2. Use the UP or DOWN buttons to adjust the time as needed.
3. Press the Center button to confirm. The Timer icon will appear and time will resume counting down.



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.



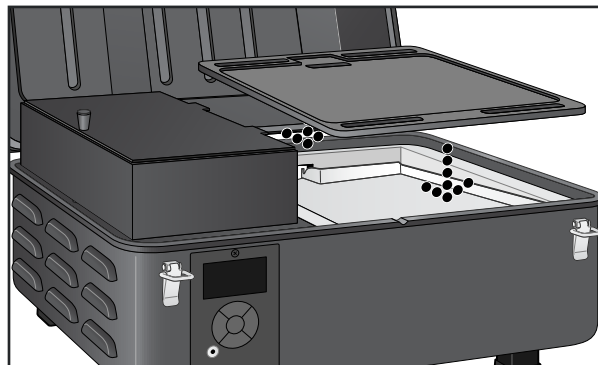


CAST-IRON GRIDDLE

This versatile piece of cast-iron cooking equipment makes cooking outdoors simple. It's pre-seasoned and distributes heat evenly for epic grilling experiences. The smooth cooking surface is perfect for frying up bacon and cooking pancakes, hash browns, and grilled cheese.

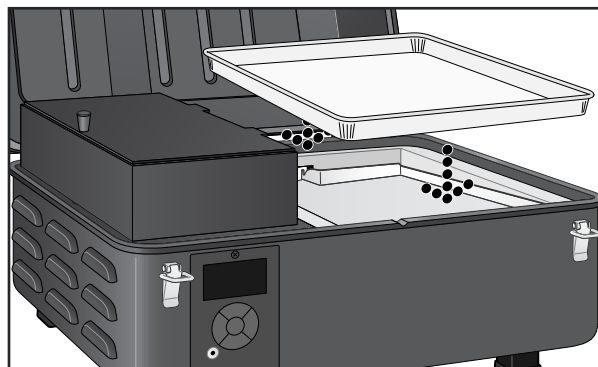
To use:

Simply lift out the grill grate and insert the cast-iron griddle into place, aligning the pin on the bottom of the griddle with the hole at the back of the 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 quickly and Traeger on. Liners should rest fully on the grease pan and not cover any areas outside of the grease pan. Doing so will affect the temperature and performance of the grill.



GRILL COVER

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



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 Ranger 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 Ranger Grill is designed to operate with the lid closed. Cooking with the lid 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 15, allowing the grill to cool completely and start again.
5. **CAUTION!** Make sure the grease drip tray is properly seated on its locating brackets. If not seated properly, direct heat and flame 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.

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 lid and remove all food, the grill grate, griddle, and the grease drip tray.

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 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 23, “Cleaning the Ash from Inside and Around the Firepot”).

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.)

Before replacing grease drip tray and the grill grate, plug the power cord into an appropriate grounded/earthed electrical outlet and turn the 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. When flames start to come out of the firepot, turn the switch OFF (O). Let the grill cool down. Now you're ready to place the grease drip tray, 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, your pets, 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.

OPERATING TIPS (cont.)

- 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 not properly maintaining the grill and failing to clean the Traeger Grease Management System (TGMS) on a consistent basis (see “Maintaining Your Grill” on page 22).

- In the unlikely event of a grease fire while cooking, turn the grill off and keep the lid closed until the fire is completely out.
- Never keep the lid 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 lid closed until the fire is completely out. Again, be careful not to burn yourself.
- When the grill is completely cool, remove all internal components.
- Clean any grease accumulation from the TGMS. Replace the grease drip tray, grill grate, and cast-iron griddle, restart the grill, and resume

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

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 exhaust vent of a slow-burning fire. As a result, creosote accumulates on the exhaust vent lining. When ignited, creosote makes an extremely hot fire. Airborne grease particles will travel through the cooking chamber and may accumulate on the grill louvers (slatted openings for smoke exhaust) which could contribute to a fire.

The Traeger Downdraft Exhaust should be inspected at least twice a year to determine when a creosote and/or grease buildup has occurred.

Also, grease drippings from the food will fall onto the grease drip tray and be channeled into the grease drain and then out of the grill through the grease drain tube, to be collected in the grease bucket. These are the components of the Traeger Grease Management System (TGMS). Grease will accumulate in all of these locations.

All components of the TGMS should be inspected before each use 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.

1. CLEANING INSIDE SURFACES:

WARNING! Turn the 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 out of the grease drip tray and grease drain. If too much grease is allowed to build up in the grease drip tray or is allowed to plug the grease drain, a grease fire could result. We recommend cleaning these locations regularly.

Remove the grill grates and the grease drip tray. Scrape the grease accumulation from inside the grease drip tray using a stiff, nonmetallic tool. The drip tray may be washed in hot, soapy water. Wipe up remaining grease residue with paper towels or disposable rags. Paper towels or disposable rags can also be used to wipe

some of the grease off of the interior surfaces of the grill.

2. 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.

3. OUTDOOR STORAGE:

CAUTION! If the grill is stored outdoors 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 with the Traeger Grill Cover when not in use. This custom-fit cover can be purchased at traegergrills.com.

4. CLEANING THE GRILL GRATES:

CAUTION! Cleaning the grill grates 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.

5. 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 grill grate, griddle, and grease drip tray 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 dedicated vacuum cleaner 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 vacuum cleaner that has a metal collection canister without a bag 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 ashes 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 ashes 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.

6. 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.



NOTES





NOTES





**VIP-
365**

1-800-TRAEGER

TRAEGER'S LEGENDARY VIP-365 customer service is the best out there. If you have any questions about your Traeger Ranger 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 24/7 assistance with assembly or installation, parts, or customer service (English only, please), you can phone, email, or write us at:

TRAEGER'S VIP-365 CUSTOMER SERVICE

Phone: 1-800-TRAEGER
6:00 AM – 8:00 PM MT
Email: service@traegergrills.com

TRAEGER PELLET GRILLS LLC

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



3-YEAR WARRANTY

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, or accessories 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