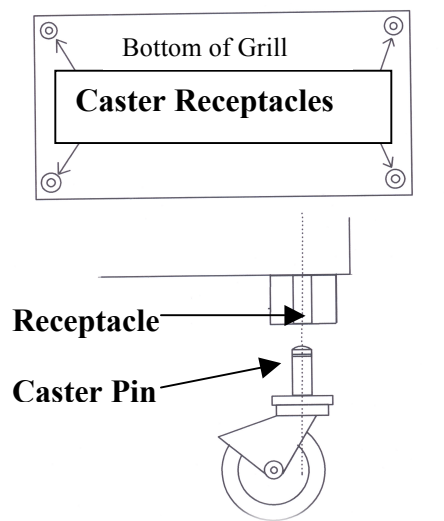


SECTION ONE: ASSEMBLY INSTRUCTIONS

Tools required for assembly:

1/4" socket or driver

- 1) Carefully remove the staples holding the cardboard box to the wooden shipping skid. With one other person, carefully lift the box up and over the grill.
- 2) Open the grill lid and remove the components, make sure you have and can identify the following:
 - (1) Porcelain cooking grill
 - (2) Drip pan
 - (3) U-shaped firepot cover
 - (4) Bucket (BBQ124 bucket will contain 4 casters)
 - (5) Chimney trim / Chimney cap
 - (6) Spice sampler box
- 3) Using a 1/4" socket or driver, unscrew the 1/4" hex screws holding the grill to the shipping skid (BBQ124 – 4 brackets, BBQ123 – 2 brackets). Then, with one person on each side of the grill, carefully lift the grill off the skid and place it on a level surface.
- 4) BBQ124 only -- Lay the grill on its back. A clean piece of cardboard or blanket should be placed under the grill to prevent scratching the finish. Install the four casters by following the diagram below.



IMPORTANT NOTE!
Make sure to install the 2 LOCKING casters on the front of the unit.

- 5) The chimney trim piece slips over the smokestack. Place this into position before installing the chimney cap.
- 6) The chimney cap screws into the mounting bracket inside the smokestack and should only be hand tightened.
- 7) Go to SECTION TWO – Initial firing instructions before installing internal components.
- 8) AFTER GRILL HAS COOLED from initial firing: (Reference Component Diagram)
 - Position the U-shaped firepot cover over the firepot
 - Place angled Drip Pan into place
 - Place Porcelain Cooking Grills into place
- 9) Locate the grease drain tube coming out of the bottom of the right end of the barbecue unit. Hang the grease bucket on the drain tube hook.

SECTION TWO: EMPTY PELLET HOPPER LIGHTING INSTRUCTIONS

(To be used on initial firing or anytime the unit runs out of pellets)

In order to ensure proper operation of your grill, you must first allow the auger tube to be “charged” with pellets.

1. Make sure the power switch is in the OFF position. Plug power cord into a 110 volt outlet.
2. Open the pellet hopper lid and locate the auger. Make sure there are no foreign objects in the auger. Turn the power on and look into the pellet hopper to confirm the auger is turning. At the same time, place your fingers over the firepot and feel the air movement from the combustion fan. Look and see if the hot rod is getting hot. **DO NOT TOUCH IT!** Turn the power switch off.
3. Fill the hopper with bbq pellets. Set the cook mode switch on HIGH (300 degrees on thermostat control). Note: During the initial charging of the auger, it will take approximately 5 minutes for the pellets to travel from the hopper to the firepot. When the pellets begin to fall into the firepot, Turn the power switch off.
WARNING! USE ONLY TRAEGER OR SMITH & WESSON BRAND BBQ PELLETS, which are specifically made to work in our grills. NEVER use heating fuel pellets in your unit.
4. Turn the grill back on, set the cook mode switch on SMOKE. Let the pellets come to full flame. Once you see flames come out of the firepot, turn the power switch OFF and let the grill cool down. Line the angled drip pan with heavy-duty aluminum foil. Starting from the large end first, proceed in a right to left manner. Be sure that the foil that runs along the edge of the pan is tight against the bottom of the pan. Next, put the U-shaped firepot cover, angled drip pan and cooking grills back into their proper position. Set the cook mode switch or thermostat dial on SMOKE. Turn the power switch ON. In approximately 2 minutes you will notice whitish-gray smoke coming out of the grill. The hot rod will operate for four minutes before shutting off. After 4 minutes, the cook mode switch may be moved to any cooking setting you desire. ***Note: Before cooking the first batch of food in your new grill, you will need to season the unit. Turn the cook mode switch to HIGH (300 degrees on thermostat control) and run for 45 minutes at this setting with the lid closed. This must be done before cooking food on your unit.***
5. After using the grill for the first time, it should take approximately 10 minutes of warm-up time before you can start cooking food inside the unit.

**ALWAYS START YOUR GRILL ON SMOKE
MODE WITH DOOR OPEN**

**Once the pellets are ignited, close the door and
switch to any cooking temperature you desire.**

SECTION THREE: STANDARD LIGHTING PROCEDURE (For Normal Use)

1. Set the cook mode switch or thermostat dial on SMOKE. Turn the power switch ON. In approximately 2 minutes you will notice whitish-gray smoke coming out of the grill. The hot rod will operate for four minutes before shutting off. After 4 minutes, the cook mode switch may be moved to any cooking setting you desire

SECTION FOUR: OPERATING TIPS

- 1) Your Traeger Grill should never be moved when it is hot. If you are transporting your grill in a vehicle after cooking on it, make sure that the fire is completely out and that the unit is completely cool before placing in any vehicle. Never pour water into the firepot. It will jam the auger.
- 2) Your grill is designed to operate with door **CLOSED**. **The unit will not properly function with the door open.**
- 3) NEVER add barbecue pellets by hand to a hot firepot. This is dangerous and you may get burned. If you run out of pellets and lose your fire while cooking, let the unit cool completely, fill the pellet hopper and restart the unit following the initial start-up procedure.
- 4) Your Traeger Grill is equipped with a thermostat control unit. The thermostat temperature can be changed at any time to increase or decrease the temperature of your unit.
- 5) Always make sure that the U-shaped firepot cover and angled drip pan are properly seated before you begin cooking food in your grill. If the firepot cover is not seated properly, direct heat and flame could come out of the firepot and cause a grease fire in your grill.
- 6) When estimating cooking times, remember that the outside air temperature and weather conditions will dramatically alter your cooking times. If it is hot outside, it will take less time for food to cook. If it is cold, wet or windy, it will take longer for food to cook. The thermostat control unit will help to provide a constant temperature at the setting you've chosen-once the grill has come up to that temperature.

7) Grease fires are most likely the result of improper cleaning and failure to regularly maintain your grill. **Replace the foil on the angled drip pan frequently.** If you experience a grease fire while cooking, keep the door closed. Never open the door during a grease fire. If the fire does not go out, lightly sprinkle baking soda on the fire. **Be careful not to burn yourself.** If this does not work, then remove the food from the grill, (without getting burned) and turn the thermostat control to “off”. Shut the door until the fire has gone out and the unit has cooled down. When completely cool, remove the grills, replace the foil on the grease drain pan, place the pan and grills back into the unit, restart the unit, place the food back on and resume cooking.

NOTE: When operating this barbecue, maintain a clearance of 10 inches from barbecue back to combustibles.

SECTION FIVE: MAINTAINING YOUR NEW TRAEGER GRILL

1. Change the aluminum foil on the Angled drip pan after each use. Periodically clean the grease out of the V-channel grease catch, grease drain tube and interior surfaces of the barbecue. Empty the grease bucket when it is half-full. It's easier to clean off accumulated grease when the grill is warm. **BE CAREFUL NOT TO BURN YOURSELF.** If grease is allowed to build up to much on the angled drip pan in the V-channel grease catch, or is allowed to plug the grease drain tube, you could eventually get a grease fire. We recommend cleaning these locations at least once for every 10 uses.
2. Outside surfaces. Do NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces. Use warm soapy water to cut the grease.
3. If the grill is stored outdoors during the rainy season, care should be taken to insure that water does not get into the pellet hopper. Wood pellets, when wet, expand greatly and will jam your auger. Using a cover to protect your grill is highly recommended!

4. Two or three times a year, remove the cooking grill, angled drip pan and U-shaped firepot cover and clean in and around the firepot. A shop-vac is handy for this chore. Make sure the grill is COMPLETELY COLD before starting this procedure.
5. We recommend keeping a long-handled grill cleaning brush near the grill so that immediately after removing food from the grill, and while it is still warm, give it a quick brushing. It only takes a minute and the cooking grill will be ready the next time you want to cook on your grill. Be careful not to burn yourself!

SECTION SIX: IF YOUR FIRE GOES OUT

If your grill fails to light or if the fire in the firepot goes out while cooking or smoking, follow these steps:

- 1) Turn off the unit. Open barbecue lid, remove all food, cooking grill, angled drip pan, and u-shaped firepot cover.
- 2) Remove ALL un-burnt barbecue pellets from inside and around the firepot.
- 3) **Before replacing the u-shaped firepot cover, angled drip pan and cooking grill**, restart your grill and confirm that ignition cycle is working. (Hot rod should begin to turn red hot and pellets should fall into firepot from auger tube.
- 4) If this procedure is not successful refer to the ***Standard Lighting Procedure*** in your owner's manual.

SECTION SEVEN: PARTS AND SERVICE

Part names are given in the front of this manual on the COMPONENT DIAGRAM PAGE. To order parts: Find the part name on the component diagram page. Call or write your Authorized Traeger dealer, distributor or Traeger Industries. Give us your name, phone number, address, model and serial number of your unit. To order parts directly from the factory:

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