



WHY BUY A WOOD FIRED GRILL?

WOOD FIRE IS A BETTER COOKING SOLUTION THAN GAS & CHARCOAL. HERE'S WHY:

TASTE

WOOD NATURALLY
ENHANCES FLAVOR

VERSATILITY

GRILL, SMOKE, BAKE
ROAST, BRAISE, BBQ

EASE

NO NEED TO BABYSIT,
SET IT & FORGET IT

CONSISTENCY

COOK LIKE A PRO
EVERY TIME

COMMUNITY

DAILY RECIPES &
BEST IN-CLASS SERVICE

HOW IT WORKS

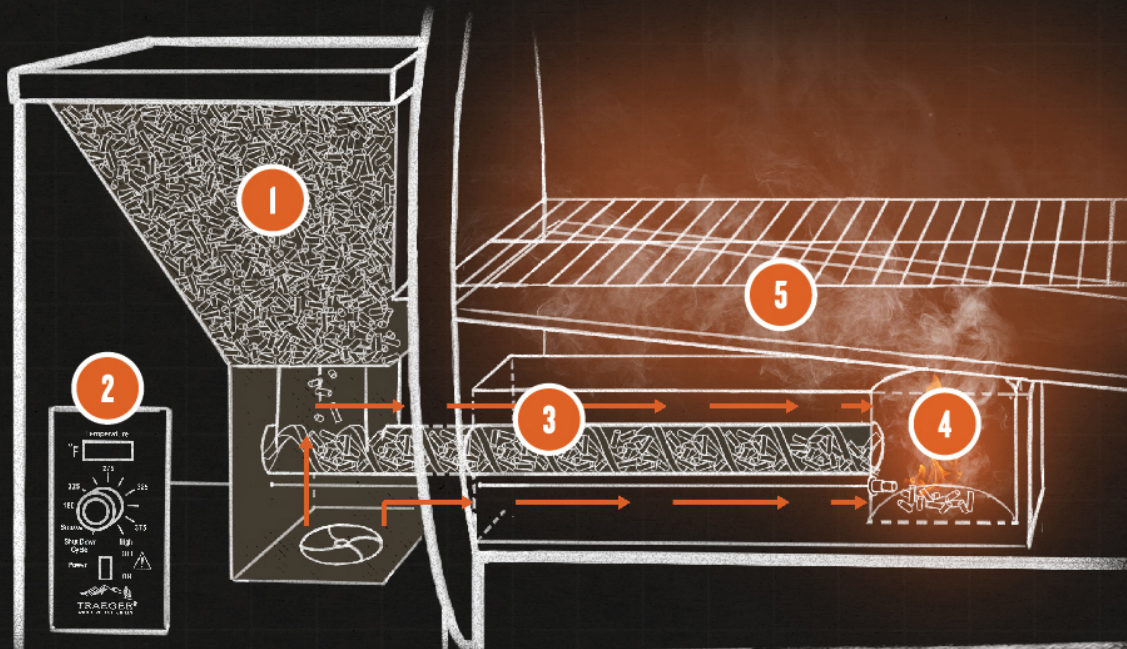
1. HOPPER: Holds 100% pure hardwood Traeger® Pellets

2. CONTROLLER: Delivers and maintains precise temperature, just like your oven.

3. AUGER: Brings pellets to the fire pot. The higher the temp, the faster it moves the pellets.

4. FIRE POT: The hot rod starts the fire, the fan stokes the fire and creates a convection of heat spinning around your food.

5. DRIP TRAY: Keeps the direct flames off your food while catching food drippings to prevent flare-ups. (Cover with Traeger Aluminum Drip Tray Liners for easy clean up)



SMOKE IT FORWARD

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#TRAEGERGRILLS

