



CONSUMERS LOVE TRAEGER FOR THE TASTE, VERSATILITY, AND CONVENIENCE.

Retailers love Traeger because, unlike gas or propane grills, our consumers continually come back to the store for pellets, accessories, sauces and rubs. We drive sell-through with premium content distributed through digital mixed media, partnerships with famous influencers, the Dan Patrick Show, The Joe Rogan Experience and a dealer locator on our website so customers can shop local.

TRAEGER IS
THE # | SELLING
WOOD PELLET GRILL

FASTEST GROWING CATEGORY IN OUTDOOR COOKING

LARGEST BRAND AMBASSADOR
COMMUNITY REACH

ADVANCED ONLINE DEALER LOCATOR

SOCIAL MEDIA REACH

3 YEAR | CUSTOMER SERVICE WARRANTY | 365 DAYS A YEAR



WHY BUY A **WOOD-FIRED GRILL?**





EASE NO NEED TO BABYSIT, SET IT & FORGET IT



COMMUNITY | NOTHING BRINGS PEOPLE TOGETHER LIKE WOOD-FIRED FOOD









SET IT & FORGET IT TRAEGER MAKES COOKING SIMPLE

HOW IT WORKS

HOPPER

FLAVOR BEGINS HERE. SIMPLY ADD THE WOOD PELLET FLAVOR OF YOUR CHOICE TO FUEL YOUR GRILL.

2 CONTROLLER

TURN ON THE GRILL AND SET YOUR DESIRED TEMPERATURE.

3 AUGER

INDUSTRY BEST DRIVETRAIN DELIVERS HARDWOOD PELLETS TO THE FIRE POT.

4 FIRE POT

AUTO-IGNITION STARTS THE HOT ROD, WHICH IGNITES THE PELLETS AND CREATES THE FIRE.

5 FAN

VARIABLE SPEED FAN STOKES THE FIRE WHILE SIMULTANEOUSLY CIRCULATING SMOKE AND HEAT AROUND YOUR FOOD.

D2® DIRECT DRIVE

MORE POWER MORE FLAVOR

The next generation of wood fired grills are here to deliver a brand-new world of flavor. Redesigned and rebuilt from the inside out to make it easier to create better meals with bigger flavor. Equal parts power and precision are combined with rugged durability for a grill that will make your neighbors wish they had your backyard swagger. This new line of grills features a single piece auger connected directly to our new brushless motor which combines with a variable speed fan to create TurboTemp® - bringing you faster startups and more precise temperatures.



VARIABLE SPEED FAN AND AUGER
PROVIDE OPTIMAL SMOKE PRODUCTION
FOR THE FINEST HARDWOOD FLAVOR



HOTTER, FASTER - ULTRA-FAST STARTUP SO YOU CAN GRILL QUICKER. PRECISION COOKING TEMPS WILL GIVE YOU MORE CONSISTENT RESULTS



DIRECT DRIVE FAN AND VARIABLE SPEED AUGER POWERED BY AN INDUSTRY FIRST BRUSHLESS MOTOR SO THAT YOU CAN RELY ON IT FOR YEARS



A WORLD OF FLAVOR AT YOUR FINGERTIPS

Originally created in conjunction with NASA to let astronauts cook on the moon, WiFIRE® will elevate your grill game to all new heights. From monitoring and adjusting temps on the fly, to letting you know when your food is up to temp, WiFIRE allows you to create the best meal possible. Wood-fired flavor has never been easier.



TRAEGER MOBILE APP

- Adjust grill temperature
- Monitor food temps

10:45

- Set timers & alerts
- Access over 1,500 recipes





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IRONWOOD

WITH WIFIRE® TECHNOLOGY

Wifire D2® DIRECT DRIVE

ELEVATE YOUR CRAFT

The Ironwood is here to make your wood-fired meals faster, easier and packed with more flavor than ever before. The newest grill in the Traeger lineup, the Ironwood offers our most advanced features that were previously exclusive to our premium line. Thanks to the new and powerful D2 drivetrain and TurboTemp® technology, the Ironwood gets hotter, faster, packing more flavor than ever. The Downdraft Exhaust® System, effectively optimizes the circulation of smoke and heat around your food. WiFIRE® control makes creating your meals easier by downloading recipes directly to your grill and guiding you through all your cooks as well as monitoring and adjusting temperatures through the Traeger App on your smartphone wherever you go.









IRONWOOD® SERIES - WITH WIFIRE® TECHNOLOGY | ELEVATE YOUR CRAFT



IRONWOOD650

TFB65BLF (BLACK)



FEATURES:

IRONWOOD D2 CONTROLLER WiFIRE® TECHNOLOGY D2® DIRECT DRIVE TURBOTEMP® TRU CONVECTION® SYSTEM TRAEGER DOWNDRAFT EXHAUST® SYSTEM SUPER SMOKE MODE TRAEGER PELLET SENSOR MEAT PROBE W/ STORAGE COMPARTMENT **DOUBLE SIDE WALL INTERIOR**

ADJUSTABLE TWO-TIER GRATE SYSTEM

DUAL POSITION SMOKE/SEAR BOTTOM GRILL GRATE ADJUSTABLE TOP TIER EXTRA GRILL RACK FOR OPTIMAL HEAT DISTRIBUTION STAINLESS STEEL SIDE SHELF WITH HOOKS EXTERIOR STORAGE HOOKS FOR EXTRA GRILL RACK HOPPER CLEAN-OUT SAWHORSE CHASSIS **ALL-TERRAIN WHEELS** LOCKING CASTERS

SPECS:

36,000 BTUS | 650 SQ IN GRILLING AREA | HOPPER CAPACITY: 20 LBS HEIGHT: 48 IN | WIDTH: 46 IN | DEPTH: 27 IN | WEIGHT: 146 LBS

MUST-HAVE ACCESSORIES



FULL LENGTH GRILL COVER - IRONWOOD 650

SKU: BAC505



FOLDING FRONT SHELF - PRO 575/IRONWOOD 650

SKU: BAC362



DRIP TRAY LINERS (5 PACK) - IRONWOOD 650



NEW

IRONWOOD885

AVAILABLE IN BLACK TFB89BLF (BLACK)



FEATURES:

IRONWOOD D2 CONTROLLER
WIFIRE® TECHNOLOGY
D2® DIRECT DRIVE
TURBOTEMP®
TRU CONVECTION® SYSTEM
TRAEGER DOWNDRAFT EXHAUST® SYSTEM
SUPER SMOKE MODE
TRAEGER PELLET SENSOR **
MEAT PROBE W/ STORAGE COMPARTMENT
DOUBLE SIDE WALL INTERIOR

ADJUSTABLE TWO-TIER GRATE SYSTEM
DUAL POSITION SMOKE/SEAR BOTTOM GRILL GRATE
ADJUSTABLE TOP TIER EXTRA GRILL RACK FOR
OPTIMAL HEAT DISTRIBUTION
STAINLESS STEEL SIDE SHELF WITH HOOKS
EXTERIOR STORAGE HOOKS FOR EXTRA GRILL RACK
HOPPER CLEAN-OUT
SAWHORSE CHASSIS
ALL-TERRAIN WHEELS
LOCKING CASTERS

SPECS:

36,000 BTUS | 885 SQ IN GRILLING AREA | HOPPER CAPACITY: 20 LBS HEIGHT: 48 IN | WIDTH: 54 IN | DEPTH: 27 IN | WEIGHT: 172 LBS

MUST-HAVE ACCESSORIES



FULL LENGTH GRILL COVER - IRONWOOD 885

SKU: BAC513



FOLDING FRONT SHELF - PRO 780/IRONWOOD 885

SKU: BAC442



DRIP TRAY LINERS (5 PACK) - IRONWOOD 885

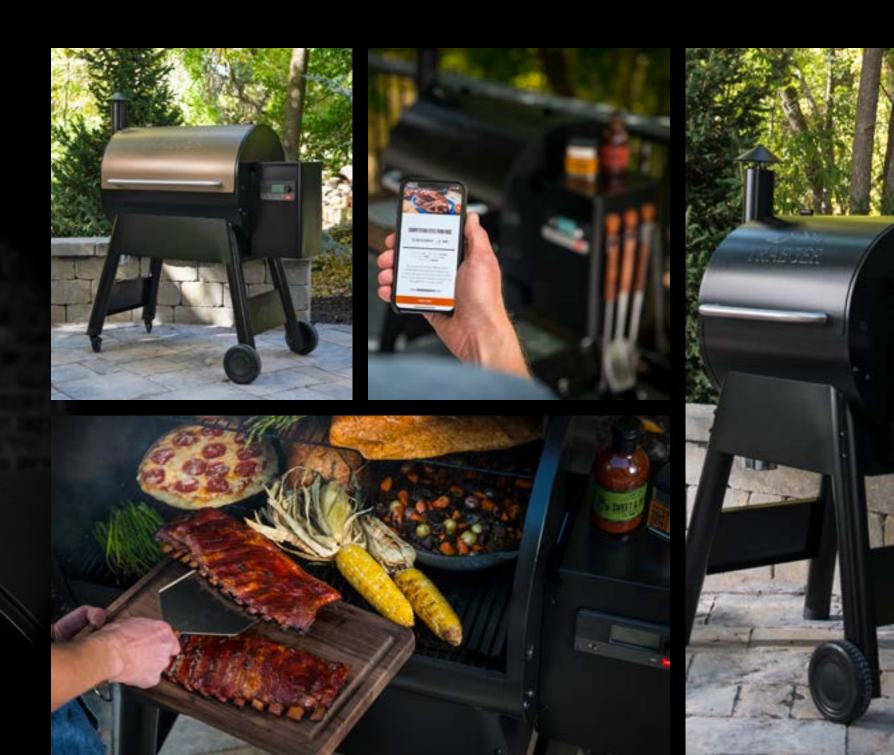


PROSERIES WITH WIFIRE® TECHNOLOGY

Wifire® — D2® Direct Drive

WOOD FIRED FLAVOR MADE EASY

Incredible-tasting wood-fired food made easy. Based on the best-selling wood pellet grill ever, the new Pro features WiFIRE® technology that lets you change the grill temperature, monitor meat temps, and access hundreds of wood-fired recipes all from your smartphone. Boasting our new, powerful drivetrain, you'll enjoy an ultra-fast startup that gets you grilling quicker whether you're cooking a brisket low and slow, cranking up the heat for a final sear on your rib-eye or baking an apple pie.



PRO SERIES - WITH WIFIRE TECHNOLOGY | WOOD FIRED FLAVOR MADE EASY



PR0575

TFB57GLE (BLACK) TFB57GZE (BRONZE)



FEATURES:

PRO D2 CONTROLLER WiFIRE® TECHNOLOGY D2® DIRECT DRIVE **TURBOTEMP®** MEAT PROBE EXTRA GRILL RACK EXTERIOR STORAGE HOOKS FOR EXTRA GRILL RACK HOPPER CLEAN-OUT

SPECS:

36,000 BTUS | 572 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS HEIGHT: 53 IN | WIDTH: 41 IN | DEPTH: 27 IN | WEIGHT: 128 LBS

MUST-HAVE ACCESSORIES



FULL LENGTH GRILL COVER - PRO 575

SKU: BAC503



FOLDING FRONT SHELF-PRO 575/IRONWOOD 650

SKU: BAC362



DRIP TRAY LINERS (5 PACK) - PRO 575

SKU: BAC507



NEW

TRAEGER PELLET SENSOR



PR0780

AVAILABLE IN BLACK AND BRONZE TFB78GLE (BLACK) TFB78GZE (BRONZE)



FEATURES:

PRO D2 CONTROLLER
WIFIRE® TECHNOLOGY
D2® DIRECT DRIVE
TURBOTEMP®
MEAT PROBE
EXTRA GRILL RACK
EXTERIOR STORAGE HOOKS FOR EXTRA GRILL RACK
HOPPER CLEAN-OUT
LOCKING CASTERS

SPECS:

36,000 BTUS | 780 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS HEIGHT: 55 IN | WIDTH: 49 IN | DEPTH: 27 IN | WEIGHT: 146 LBS

MUST-HAVE ACCESSORIES



FULL LENGTH GRILL COVER - PRO 780

SKU: BAC504



FOLDING FRONT SHELF -PRO 780/IRONWOOD 885

SKU: BAC442



DRIP TRAY LINERS (5 PACK) - PRO 780

SKU: BAC520



NEW

TRAEGER PELLET SENSOR



PRO SERIES

THE PRO SERIES IS THE WORLD'S BEST-SELLING WOOD-PELLET GRILL thanks to its classic design and time-tested reliability that guarantees precision 6-in-1 cooking.



PRO 34 AVAILABLE IN BRONZE TFB88PZB (BRONZE)

FEATURES:

DIGITAL PRO CONTROLLER

DUAL MEAT PROBES | EXTRA GRILL RACK | HOPPER CLEAN-OUT

SAWHORSE CHASSIS | ALL-TERRAIN WHEELS | LOCKING CASTERS

*Does not include WiFIRE® Technology

SPECS:

36,000 BTUS | 884 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS HEIGHT: 49 IN | WIDTH: 53 IN | DEPTH: 27 IN | WEIGHT: 136 LBS

MUST HAVE ACCESSORIES

PRO 34 COVER | SKU: BAC380
PRO 34 FOLDING FRONT SHELF | SKU: BAC363
PRO 34 DRIP TRAY LINER | SKU: BAC410



PRO 22 AVAILABLE IN BRONZE TFB57PZB (BRONZE)

FEATURES:

DIGITAL PRO CONTROLLER

DUAL MEAT PROBES | EXTRA GRILL RACK | HOPPER CLEAN-OUT
SAWHORSE CHASSIS | ALL-TERRAIN WHEELS
*Does not include WiFIRE® Technology

SPECS:

20,000 BTUS | 572 SQ IN GRILLING AREA | HOPPER CAPACITY: 18 LBS HEIGHT: 49 IN | WIDTH: 41 IN | DEPTH: 27 IN | WEIGHT: 103 LBS

MUST HAVE ACCESSORIES

PRO 575/PRO 22 COVER | SKU: BAC503 PRO 575/PRO 22 FOLDING FRONT SHELF | SKU: BAC362 PRO 575/PRO 22 DRIP TRAY LINER | SKU: BAC507



TOWN & TRAVEL SERIES

PERCHED ON THE BALCONY OF YOUR HIGH-RISE or the tallest peak, this portable series is designed to deliver wood-fired flavor anywhere.



TAILGATER 20 AVAILABLE IN BLACK

TFB30KLF (BLACK)

FEATURES:

ARC CONTROLLER 5-DEGREE TEMP SETTING INCREMENTS MEAT PROBE | KEEP WARM MODE | EZ-FOLD LEGS

SPECS:

19,500 BTUS | 300 SQ IN GRILLING AREA HOPPER CAPACITY: 8 LBS | WEIGHT: 62 LBS HEIGHT: 36 IN | WIDTH: 37 IN | DEPTH: 18 IN



RANGER

AVAILABLE IN BLACK TFTI8KLD (BLACK)



FEATURES:

ARC CONTROLLER 5-DEGREE TEMP SETTING INCREMENTS MEAT PROBE | KEEP WARM MODE | LID LATCHES

SPECS:

16,000 BTUS | 184 SQ IN GRILLING AREA HOPPER CAPACITY: 8 LBS | WEIGHT: 60 LBS HEIGHT: 13 IN | WIDTH: 21 IN | DEPTH: 20 IN



SCOUT

AVAILABLE IN BLACK TFTI8PLDO (BLACK)



FEATURES:

DIGITAL PRO CONTROLLER I MEAT PROBE | LID LATCHES

SPECS:

16,000 BTUS | 184 SQ IN GRILLING AREA HOPPER CAPACITY: 4 LBS | WEIGHT: 45 LBS HEIGHT: 13 IN | WIDTH: 21 IN | DEPTH: 20 IN



COMMERCIAL

THESE GRILLS DRAW A CROWD. Whether you're bringing wood-fired flavor to the masses or catching attention with a great conversation starter, your commercial grill has all the Traeger capabilities you can count on.



TRAEGER XL

AVAILABLE IN BRONZE BBQI50.01 (BRONZE)



FEATURES:

DIGITAL PRO CONTROLLER | DUAL AUGERS DUAL MEAT PROBES | DUAL SMOKE STACKS DUAL FIRE POTS | DUAL LOCKING CASTERS

SPECS:

72,000 BTUS | 850 SQ IN GRILLING AREA HOPPER CAPACITY: 43 LBS | WEIGHT: I60 LBS HEIGHT: 49 IN | WIDTH: 52 IN | DEPTH: 34 IN



DOUBLE COMMERCIAL

AVAILABLE IN BRONZE COMI90 (BRONZE)



FEATURES:

DIGITAL PRO CONTROLLER | DUAL AUGERS DUAL MEAT PROBES | DUAL SMOKE STACKS DUAL FIRE POTS | CARGO STORAGE BOX

SPECS:

144,000 BTUS | 1,700 SQ IN GRILLING AREA WEIGHT: 740 LBS | HEIGHT: 49 IN WIDTH: 90 IN | DEPTH: 64 IN



AVAILABLE IN PINK BBQPIG.OI (PINK)



FEATURES:

DIGITAL PRO CONTROLLER | DUAL MEAT PROBES LOCKING CASTERS | REAR END SMOKE EXHAUST

SPECS:

36,000 BTUS | 425 SQ IN GRILLING AREA HOPPER CAPACITY: I2 LBS | WEIGHT: I49 LBS HEIGHT: 44 IN | WIDTH: 49 IN | DEPTH: 23 IN MADE IN _____ THE U.S.A.

HARDWOOD PELLETS

HOW OUR PELLETS ARE MADE



Traeger All-Natural Hardwood Pellets are made with sawdust from pure hardwoods.



The sawdust is compressed into pellets using heat and pressure. NO binders & NO fillers.



Pellets fuel the fire and add flavor to make meals unforgettable.



HARDWOOD

AT TRAEGER, WE'VE MASTERED THE CRAFT OF FLAVOR. By manufacturing our natural hardwood pellets in our own Traeger mills across the U.S.A., we can guarantee that from mill to grill, only 100% natural, virgin hardwood makes up our delicious wood-fired flavors.



Limited Time Only WINEMAKER'S BLEND PEL334 (20LB BAG)





SIGNATURE BLEND PEL33I (20LB BAG)

TO Y TO (6 0



TEXAS BEEF BLEND PEL328 (20 LB BAG)



TURKEY BLEND WITH BRINE KIT

PEL329 (20 LB BAG)



ALDER PEL307 (20 LB)





APPLE PEL318 (20 LB)





CHERRY PEL309 (20 LB)

TOT Y



HICKORY

PEL319 (20 LB BAG)





MAPLE PEL308 (20 LB)





MESQUITE PEL305 (20 LB)





OAK PEL310 (20 LB)





PECAN

PEL314 (20 LB)











TRAEGER 20LB PELLET METAL STORAGE BUCKET

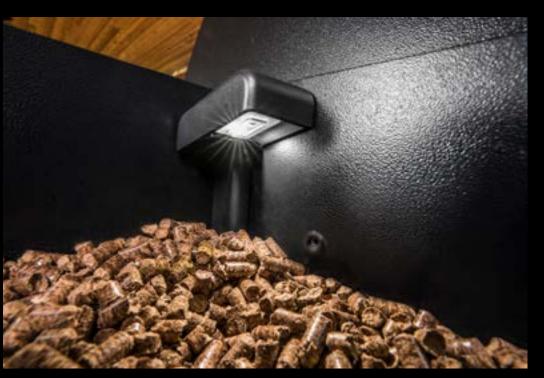


PELLET STORAGE LID & FILTER KIT

TRAEGER PELSON SENSOR

REMOTELY MONITOR PELLET LEVELS VIA THE TRAEGER APP







NO MORE PELLET PANIC

Never run out of pellets again. The Traeger pellet sensor monitors your pellet level whether you're at home, or on-the-go. This grilling essential directly integrates into the Traeger App, alerting you when your pellets reach low levels so you can refuel and cook with confidence. Compatible with D2 WiFIRE® enabled grills only.



TRAEGER PELLET SENSOR

SKU: BAC523

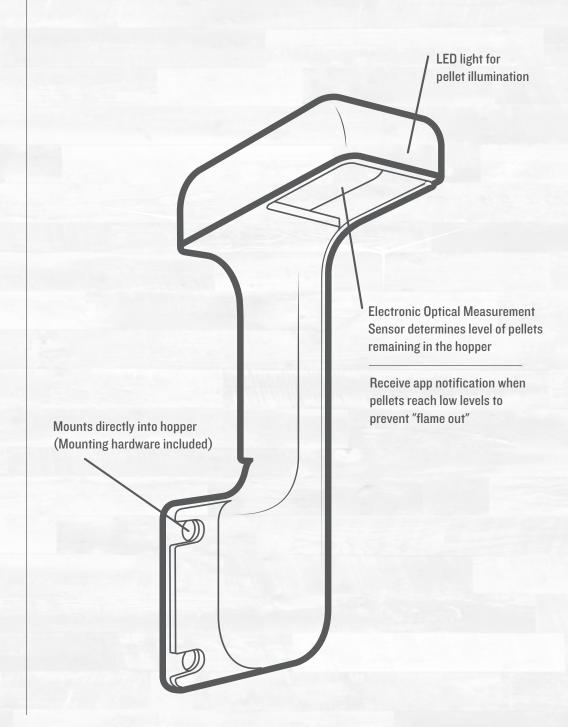
EASY INSTALLATION

Traeger Pellet Sensor | Mounting Hardware | Wiring Pigtail

COMPATIBLE WITH:

Pro 575, Pro 780, Ironwood 650 and Ironwood 885^{\ast}

* Pre-installed in Spring 2020 Ironwood Grills.





ACCESSORIES



FULL LENGTH GRILL COVER - PRO SERIES

PRO 575/PRO 22 SKU: BAC503 PRO 780 SKU: BAC504 PRO 34 SKU: BAC380



FULL LENGTH GRILL COVER - IRONWOOD

IRONWOOD 650 SKU: BAC505 IRONWOOD 885 SKU: BAC513



FULL LENGTH GRILL COVER - TAILGATER/BRONSON

SKU: BAC374



FOLDING FRONT SHELF

PRO 575/IRONWOOD 650/PRO 22 SKU: BAC362 PRO 780/IRONWOOD 885 SKU: BAC442 PRO 34 SKU: BAC363 TAILGATER/BRONSON SKU: BAC361



DRIP TRAY LINERS (5 PACK)

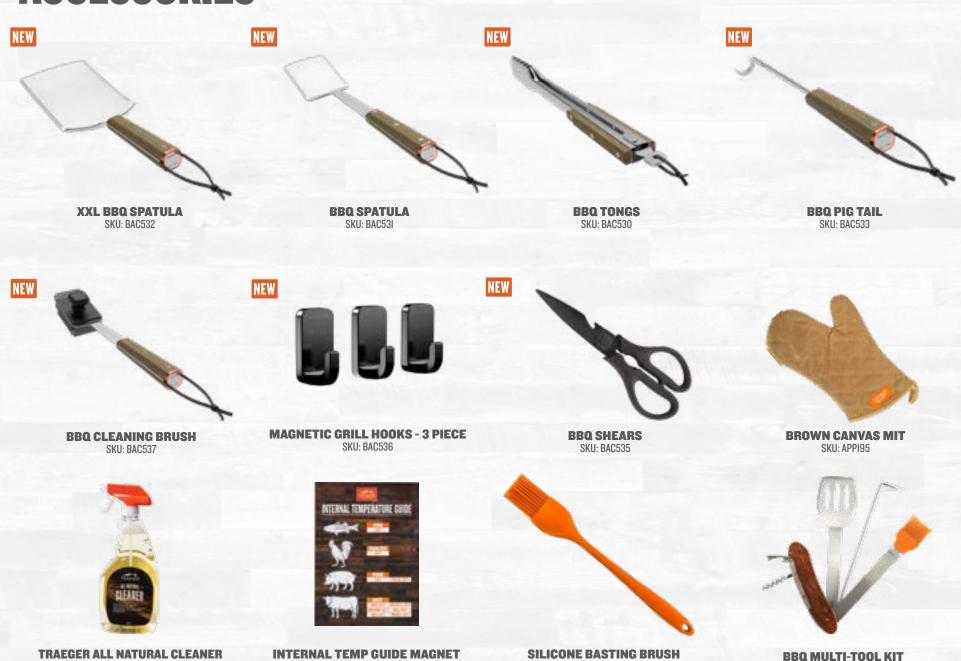
PRO 575/PRO 22 SKU: BAC507 PRO 780 SKU: BAC520 IRONWOOD 650 SKU: BAC506 IRONWOOD 885 SKU: BAC521 PRO 34 SKU: BAC410 TAILGATER/BRONSON SKU: BAC408 SCOUT/RANGER SKU: BAC458



GREASE BUCKET LINER - 5 PACK

SKU: BAC407 MINI BUCKET LINER SKU: BAC459

ACCESSORIES



SKU: BAC418

SKU: BAC461

SKU: BAC462

950ML

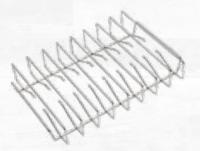
ACCESSORIES



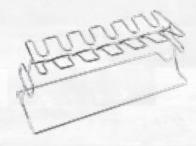
REVERSIBLE CAST IRON GRIDDLE 20" X 9" SKU: BAC382



CHICKEN THRONE SKU: BAC357



RIB RACK SKU: BAC354



CHICKEN LEG AND WING HOLDER SKU: BAC326



BBQ TRAY 16.7" X 11.5" SKU: BAC426



SMOKED JALAPEÑO POPPER TRAY
SKU: BAC424



STAINLESS GRILL BASKET SKU: BAC273



CHROME BOTTLE OPENER SKU: BAC369



DIGITAL THERMOMETER SKU: BAC414



TRAEGER x OREN
PINK BUTCHER PAPER 18"X 150'
SKU: BAC427



MAGNETIC BAMBOO CUTTING BOARD SKU: BAC406



GREASE BUCKET SKU: HDWI52



SAUCES

RICH, BOLD FLAVORS now packed in durable plastic bottles for a slap-yourknee good BBQ experience.



SUGAR LIPS GLAZE SKU: SAU041





TEXAS SPICY BBQ SAUCE SKU: SAU037





APRICOT BBQ SAUCE SKU: SAU036





SWEET & HEAT BBQ SAUCE SKU: SAU038





TRAEGER 'QUE BBQ SAUCE SKU: SAU039









STACKABLE TINS with dual purpose lid with shake + pour options for increased convenience. NON-GMO | Gluten Free



WINEMAKER'S BLEND NAPA VALLEY RUB SKU: SPC192





FIN & FEATHER RUB SKU: SPC176





BLACKENED SASKATCHEWAN RUB SKU: SPC178





TRAEGER RUB SKU: SPC 174





PORK & POULTRY RUB SKU: SPC171



SKU: SPCI72



PRIME RIB RUB SKU: SPC173





JERKY RUB SKU: SPC177





BEEF RUB SKU: SPC169





REALTREE BIG GAME RUB SKU: SPC180





VEGGIE RUB SKU: SPC182



CHICKEN RUB SKU: SPC170





COCKTAIL MIXES

ADDING TRAEGER HARDWOOD FLAVOR TO YOUR COCKTAILS will allow you to make new, exciting creations that pair perfectly with the flavor of your food.



375 ML SMOKED SIMPLE SYRUP

SKU: MIXOOI



750 ML SMOKED BLOODY MARY MIX

SKU: MIX002



4 OZ BLOODY MARY COCKTAIL SALT

SKU: SPC175





SOFT GOODS

SHOW OFF YOUR WOOD FIRED PRIDE with Traeger's line of soft goods swag. From hoodies and shirts to hats and mitts, you can show 'em how you grill all year long.



I'D SMOKE THAT COW T-SHIRT

MEDIUM SKU: APP218 | LARGE SKU: APP219 XL SKU: APP220 | 2XL SKU: APP22I 3XL SKU: APP222 | 4XL SKU: APP223 | 5XL SKU: APP224



AMERICAN FLAG PIG T- SHIRT

MEDIUM SKU: APP251 | LARGE SKU: APP252 XL SKU: APP253 | 2XL SKU: APP254 3XL SKU: APP255 | 4XL SKU: APP256 | 5XL SKU: APP257



TRAEGER LOGO T-SHIRT

MEDIUM SKU: APP223 | LARGE SKU: APP224 XL SKU: APP225 | 2XL SKU: APP226 3XL SKU: APP227 | 4XL SKU: APP247 | 5XL SKU: APP248



PIT PROS T-SHIRT

MEDIUM SKU: APP258 | LARGE SKU: APP259 XL SKU: APP260 | 2XL SKU: APP26I 3XL SKU: APP262 | 4XL SKU: APP263 | 5XL SKU: APP264



I'D SMOKE THAT PIG T-SHIRT

MEDIUM SKU: APPI65 | LARGE SKU: APPI66 XL SKU: APPI67 | 2XL SKU: APPI68 | 3XL SKU: APPI69 ALSO AVAILABLE IN A HOODIE



HERITAGE BARN-COLORED T- SHIRT

MEDIUM SKU: APP203 | LARGE SKU: APP204 XL SKU: APP205 | 2XL SKU: APP206 | 3XL SKU: APP207



TRAEGER HERITAGE BARN HAT

SKU: BAC267



CORNERSTONE CURVED BILL HAT

SKU: APP266



TRAEGER LOGO HAT SKU: APP249



REALTREE HAT SKU: APP250

GRILL COMPARISON

HOW DOES IT COMPARE?













CONTAIL!	PRO 22	PRO 34	PRO 575	PRO 780	IRONWOOD® 650	IRONWOOD® 885
SKU	TFB57PZB(BRONZE)	TFB88PZB(BRONZE)	TFB57GLE(BLACK)/TFB57GZE(BRONZE)	TFB78GLE(BLACK)/TFB78GZE(BRONZE)	TFB65BLF (BLACK)	TFB89BLF (BLACK)
MSRP	\$599	\$699	\$799	\$999	\$1199	\$1399
SPECS						
MAIN GRILL GRATE DIMS (IN)	22 W x I9 D	34 W x I9 D	22 W x I9 D	30 W x I9 D	22 W x I9 D	30 W x I9 D
2ND TIER GRILL RACK DIMS (IN)	22 W x 7 D	34 W x 7 D	22 W x 7 D	30 W x 7 D	22 W x I0.5 D	30 W x 10.5 D
3RD TIER GRILL RACK DIMS (IN)	-			-	-	
TOTAL COOKING SPACE (SQ. IN.)	572	884	572	780	650	885
HOPPER CAPACITY	18	- 18	18	18	20	20
ASSEMBLED DIMS	41 W x 27 D x 49 H	53 W x 27 D x 49 H	4I W x 27 D x 53 H	49 W x 27 D x 55 H	46 W x 27 D x 48 H	54 W x 27 D x 48 H
BARREL WIDTH	22	34	22	30	22	30
COLOR >	BRONZE	BRONZE	BLACK/BRONZE	BLACK/BRONZE	BLACK	BLACK
FEATURES			_	·		
CONTROLLER >	DIGITAL PRO CONTROLLER	DIGITAL PRO CONTROLLER	PRO D2 CONTROLLER W/ WiFIRE® TECHNOLOGY	PRO D2 CONTROLLER W/ Wifire® Technology	IRONWOOD D2 CONTROLLER W/ WiFIRE® TECHNOLOGY	IRONWOOD D2 CONTROLLER W/ WIFIRE® TECHNOLOGY
WIFIRE® >			×	×	×	×
D2® DIRECT DRIVE			×	×	×	×
DC BRUSHLESS MOTOR			×	×	×	×
AC MOTOR	×	×				×
VARIABLE SPEED FAN			×	×	×	×
TRAEGER TURBOTEMP®			×	×	×	
TRAEGER DOWNDRAFT EXHAUST® SYSTEM					×	×
SUPER SMOKE MODE					×	×
KEEP WARM MODE			×	×	×	×
TRAEGER PELLET SENSOR					×	×
TRU CONVECTION® SYSTEM					×	×
MEAT PROBE	DUAL MEAT PROBES	DUAL MEAT PROBES	SINGLE MEAT PROBE	SINGLE MEAT PROBE	SINGLE MEAT PROBE	SINGLE MEAT PROBE
MEAT PROBE STORAGE					×	×
EXTRA GRILL RACKS	EXTRA RACK	EXTRA RACK	EXTRA RACK	EXTRA RACK	ADJUSTABLE 2-TIER GRATE SYSTEM	ADJUSTABLE 2-TIER GRATE SYSTEM
DUAL POSITION SMOKE/SEAR BOTTOM GRILL GRATE					×	×
EXTERIOR STORAGE HOOKS FOR EXTRA GRILL RACK			×	×	×	×
HOPPER CLEAN OUT	×	×	×	×	×	×
EXTRA INSULATION					DOUBLE SIDE WALL INTERIOR	DOUBLE SIDE WALL INTERIOR
STAINLESS STEEL SIDE SHELF W/ HOOKS					×	×
LOCKING CASTERS		X		×	×	×

CONTROLLER COMPARISON

HOW DOES IT COMPARE?









CUMPAKE?	DIGITAL PRO CONTROLLER	ARC CONTROLLER	PRO D2 CONTROLLER WITH WIFIRE® TECHNOLOGY	IRONWOOD D2 CONTROLLER WITH WIFIRE® TECHNOLOGY
FEATURES				
GRILLS OUTFITTED WITH THIS CONTROLLER	PRO 34 PRO 22	NEW TAILGATER 20 RANGER	PRO 575 PRO 780	IRONWOOD 650 IRONWOOD 885
WI-FI® ENABLED			×	×
TEMP RANGE	l65° F - 450°	165° F - 450°	165° F - 450°	165° F - 500°
TEMP TOLERANCE	+/- I5 DEGREES*	+/- IO DEGREES*	+/- 5 DEGREES*	+/- 5 DEGREES*
5 DEGREE INCREMENTS IN TEMP SETTINGS		×	×	×
TURBOTEMP® ALGORITHMS			×	×
TIMER		×	VIA TRAEGER APP	×
SUPER SMOKE MODE	-			×
KEEP WARM MODE		×	VIA TRAEGER APP	×

^{*}AVERAGE VARIANCE OVER AN HOUR-LONG COOK AFTER THE GRILL HAS ACHIEVED INITIAL SET TEMPERATURE. AMBIENT AIR TEMPERATURE 72 DEGREES F WITHOUT WIND.

WE BUILD THE BEST AND STAND BY IT





SOME COMPANIES MEASURE THEIR WARRANTY IN DAYS. WE MEASURE OURS IN YEARS.

OUR CUSTOMER SERVICE IS HERE FOR YOU 5AM-7PM PST 365 DAYS A YEAR

