



The experts agree, if you want the **ultimate BBQ experience**, you will need to use hardwood. Traeger has developed a method that allows you to conveniently **smoke, grill, or bake** your food using pure hardwood. In fact, it is even easier, safer and more versatile to use wood than propane or charcoal... and the taste? Let's just say you can "taste the difference!"

Taste! Food coming off a Traeger grill simply tastes better... It is just that simple! In fact, most people purchase Traeger products because they have already tasted the Traeger difference at a backyard BBQ at a friend's house or at a Traeger demonstration at a local business. But be careful - once you taste it, you'll be hooked...

Ease! With the Traeger auto-start system, just turn the grill on, set your temperature and let your Traeger do the work. No hassles, just professional results. You will be amazed at how simple award winning BBQ can be with Traeger. And cleanup is a snap. Just change the aluminium foil on the angled drip pan and empty the drippings bucket.

Green! Traeger grills are the environmentally responsible way of cooking outdoors! Every Traeger grill is fuelled by food-grade hardwood pellets. This is the source of the fuel and the flavour. The pellets are made from 100% pure wood sawdust and have a 99% burn rate. This means low emissions and lower carbon footprint. Not to mention that replacing fossil based fuels (propane and charcoal) with renewable natural wood makes better BBQ. You can taste the difference!

Health and Safety! Utilizing an indirect cooking system, Traeger grills prepare food in a way that reduces fat and reduces the burning or charring of meats that can transform amino acids and other natural substances in foods into carcinogens. With flavourful wood as a fuel there is no need to worry about gas or the nasty effects of charcoal.

\$\$ Savings \$\$ - With Traeger grills you can buy less-expensive cuts of meat and get amazing results. Talk about savings! And when you do splurge on that expensive cut of meat, you know that your Traeger grill will make it taste even better. No need to worry about destroying the main course due to a flare-up. Traeger grills eliminate all of the hassles that come with operating a fossil-based propane or charcoal fuel. Now you can use renewable and flavourful hardwood as a fuel at about the same operating cost as gas or charcoal.



Versatility – Grill / Smoke / Bake

Grill

So you want to just turn up the heat and grill – no problem. With the Traeger it is as simple as turning the knob to the highest setting – and you are grilling. It is simple and **safe**. Another Traeger advantage is the ability to grill at temperatures as low as 180 degrees Fahrenheit. The last thing you want to do to your salmon is destroy it with high temperatures... With Traeger, you simply set the control and let the grill do the work.

Smoke

Now we're smoking! The smoke setting is the feature that made the Traeger grill famous. It is simple to maintain a consistent cooking temperature while you smoke that prize winning brisket. Just set the temperature control to smoke and let your Traeger do the work. The Traeger smokes your masterpiece to perfection and keeps the cooking temperature just right.

Bake

Baking is one of the most underutilized features of any backyard BBQ. Why settle for just the main course when you can literally bake pizza, biscuits, breads, cookies and cobblers right there on your Traeger. The fan literally makes your Traeger function like a convection oven – giving you a wood-fired oven. Did I forget to mention how awesome a wood-fired oven makes food taste?

No Babysitting

Traeger does the work so you don't have to. Simply turn on the grill and the auto-start feature will automatically light the grill. After a few short minutes, you can select the desired cooking temperature place your food on the grill and then walk away while the Traeger does the work. The auger precisely controls the dispense rate for the pellets, keeping the temperature just right. The fan evenly distributes the heat and the smoke, so you will have consistent results every time.

Those days of hovering over the grill, fire fighting flare-ups and making sure that you don't leave the Bratwurst on the "hot spot" for too long will be a distant memory. With Traeger, the most difficult part of your BBQ will be making up stories about how you slaved over the grill to produce such magnificent results.

Professional Results Made Easy

When you buy a Traeger grill, you become part of a community that has a passion for great food. Throw in the health, safety and environmental benefits and it is easy to see why folks simply love their Traeger wood pellet grill.

At Traeger, we have designed our equipment to produce the best results possible without all of the work that is typically involved in outdoor smoking, baking and grilling. And our customers seem to agree:

- - *"It is so easy to make great smoked salmon on my Traeger, it is almost embarrassing!"*
- - *"Traeger chicken is hands down the best I have ever had! It changed my life!"*
- - *"This is the best smoker you can own! I put a brisket on smoke, let it run all night long and had the best results ever! Thanks Traeger!"*
- - *"My friends think I am a barbecue genius... little do they know, it's not the cook, it's the grill!"*

How It Works

Easy Operation & Automatic Start

The Traeger Wood Pellet Barbecue Grill is simple and safe to operate. Traeger grills require standard household electric current (240 VAC), which powers the igniter rod, auger motor and draft induction fan. Once you turn the grill on, the igniter rod is activated, the auger begins to feed pellets into the fire pot, and the draft induction fan feeds air into the fire pot. The igniter rod is a small heating element that gets red hot and then shuts off after four minutes - just long enough to ignite the pellets in the fire pot.

Electronic Temperature Control

The start-up process and operating temperature of the grill are controlled by Traeger's patented electronic control board. The microprocessor circuitry regulates the heat and smoke in the Traeger by stopping and starting the auger motor. The standard three-position smoker control has three settings: smoke, medium, and high.

The optional Traeger Digital Thermostat Control allows you to lock in a specific temperature by stopping and starting the auger in 15-second intervals, feeding pellets as needed to maintain the desired temperature. The operating temperature inside the Traeger Barbecue is monitored by an RTD (resistance temperature detector) probe and displayed on a bright red LED display.

Even Heating & Convection Airflow

The draft induction fan and auger in the Traeger Barbecue operate continuously, as long as the Traeger grill is turned on. Air is fed to the fire pot via several small holes in the cylindrical wall. Directly above the fire pot is a heat shield that acts as the primary point of heat diffusion, forcing heat from the centrally located fire pot to spread to the sides. A few inches higher is the steel drip tray. Besides catching the drippings from the cook surface (we recommend lining it with foil for easy cleanup), this piece also serves as a secondary point of heat diffusion, channelling the heat into the front and rear of of the cooking chamber. This effective system of heat distribution makes for a grill that cooks evenly enough to grill or smoke the most delicate fish or even bake a large pizza - right on the grill.

As the hot, smoky air circulates around the cooking chamber, it surrounds your food with heat, cooking it evenly on all sides, both top and bottom. This means that Traeger Grills do not need a rotisserie. In most cases, you don't even need to turn food unless you are cooking at a high temperature or want grill marks on both sides of the meat. This even heating means that you achieve perfectly cooked food every time, with no flare-ups, no burnt food and no hassles.



Power Consumption

During the start-up stage of operation (first four minutes), the igniter rod is on and the unit will draw 300 watts, and then drop down to 50 watts per hour for the remaining operating time. This is equivalent to a standard household light bulb!

Easy Setup

Most Traeger Barbecue Grills ship fully assembled. Those that are not require only about 20 minutes' assembly time. Once your Traeger Barbecue is unpacked and set up, you will need to run it on high for an hour to finalize the curing of the paint and burn off excess paint vapours. Then, you're ready to cook!

Major Components

The major components of a Traeger Barbecue are:

Auger - A corkscrew-like rod that feeds pellets through a tube from the pellet hopper to the fire pot.

Auger Drive Motor - The motor that turns the auger.

Cooking Grate - The non-stick, easy-to-maintain surface upon which your food rests while cooking. The porcelain-coated steel we use is the same material used by many other high-end grill manufacturers.

Draft Induction Fan - Blows fresh air into the fire pot through perforations in the cylindrical fire pot wall.

Electricity - Standard household current (110 VAC) is needed to power the igniter rod, auger motor and induction fan. The Traeger Grill operates on 300 watts during the first four minutes (when the igniter rod is active), then drops down to just 50 watts per hour, less than a standard light bulb.

Fire pot - Located in the heart of the grill, below the cooking area. This is where the combustion takes place, as the fire is fuelled with hardwood cooking pellets and fresh air.

Grease Bucket - The galvanized bucket into which excess grease drains from out of the grill and away from the fire and your food.

Grease Drain - The spout from which the grease drains into the grease bucket.

Grease Drain Pan/Drip Tray - The angled piece of steel that extends from one side of the grill to the other, and extends almost all the way from front to rear. Its two purposes are to drain grease out of the grill, and also to serve as the secondary point of heat diffusion, forcing hot air through the very front and rear of the cooking area. We recommend that you line this pan with heavy-duty foil for quick and easy cleanup when needed.

Heat Shield/Fire Baffle - The heavy-gauge piece of angled steel that fits directly over the firepot to act as the primary heat diffusion point.

Hopper-Auger Assembly - This refers to the entire modular assembly that attaches and extends into the main body of the grill during the easy assembly process on the BBQ070, BBQ075 and BBQ100.

Igniter Rod/Hot Rod - A small heating element at the bottom of the fire pot that gets red-hot for a few minutes upon start-up--just long enough to start the pellets on fire.

Pellets - Made from 100% pure hardwood sawdust, Traeger wood pellets are the source of both fuel and flavour in your Traeger Barbecue. Traeger cooking pellets are manufactured using heat and pressure (10,000 psi) and provide more than 8,500 BTUs of heat per pound. Traeger hardwood cooking pellets contain no added substances--just pure hardwood goodness. Pellet Hopper - holds pellets above an opening to the auger. The hopper is situated to the side or front of the cooking area, depending on the model.

RTD Sensor (Resistance Temperature Detector) A precision temperature sensor that measures the temperature inside the cooking chamber of a Traeger Barbecue. As the temperature inside the cooking chamber changes, so does the resistance created by the RTD. The circuitry within the Traeger Digital Thermostat Control monitors these changes and causes the auger motor to turn or not turn depending upon the difference between the selected temperature and the desired temperature.

Smoke Stack/Vent - The point from which hot, smoky air exits the cooking chamber. This is designed to look like a smokestack, a subtle slot on the back of the unit or even the snout of a pig, depending on the model of grill.

Temperature Control Board - The microprocessor circuitry and control settings that regulate the auger motor to stop and start the auger. The standard control has three settings: Smoke, Medium and High. The Digital Thermostat Control allows you to dial in a specific temperature and monitor the grill's internal temperature via the LED readout.

Cooking with Wood

The experts agree, if you want the ultimate BBQ experience, you will need to use hardwood. Just the names of hardwoods like mesquite, hickory and cherry make your mouth water because we all recognize that they add flavour to the BBQ... But, because of the time and effort that were required to use hardwood to cook, it was left to the professionals and the pit masters. For the past 90 years, we have settled on using propane and charcoal because they were convenient for a backyard BBQ. Using hardwood was simply not convenient.

At least until now...

Traeger has developed a method that allows you to conveniently cook using pure hardwood. In fact, it is even easier, safer and more versatile to use wood than propane or charcoal... and the taste? Let's just say you can "taste the difference!"

The breakthrough came when Traeger invented the hardwood pellet grill. By reducing pure hardwood to sawdust, and then compressing it into uniform, food-grade pellets, it is now possible to deliver precise amounts of hardwood into a Traeger BBQ grill to be burned in a controlled manner. In fact, when you upgrade to using hardwood pellets, you open your backyard BBQ experience to a whole new world of options that were simply not possible with charcoal or propane.

Junior 055

Grill size 490 x 380mm

\$799

Auto auger fed burner,

Auto start multi-position digital control,

EZ drain grease system.



Lil' Tex

Grill Size 560 x 480mm

\$1399

Auto auger fed burner, Auto start multi position digital cont

EZ drain grease system, large hopper, chrome handle



Texas 075

Grill size 860 x 480mm

\$1990

Auto auger fed burner,

Auto start multi-position digital control

EZ drain grease system, large hopper with bronze finish

Stainless handle, viper wheels & casters



XL 150

Grill Size 1720 x 480mm

\$3800

Auto start ignition, EZ drain grease system

Multi-position digital control,

Powder coat finish

XL hopper



Traeger Deluxe 300

Grill Size 560 x 480mm

\$1990

Internal hopper, caster wheels,
Storage space,
Multi-position digital control,
EZ drain grease system



Commercial Trailer Grill

Grill Size 2x 1720 x 480

\$POA

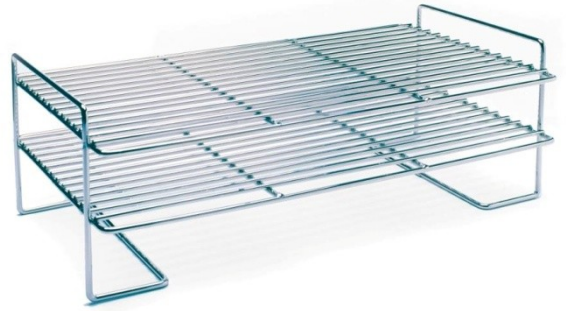


Smoke Shelf

Suit 075 \$150

Suit 070 \$130

To increase interior space for cooking
Chickens, wings, steak, ribs etc.



Rib Rack

\$77

Holds 8 full ribs

430 x 295 x 85mm



Wood Pellets

Wood Pellets are available in the following flavours or my personal blend, we are also working on a pellet made from the spent grain used in beer production for a unique "aussie" flavour.

Wood pellets come in 9.7kg bags (\$33) and provide an average of ten to fifteen hours of cooking time at a cost of roughly \$3 max per hour.

- Hickory
- Mesquite
- Alder
- Maple
- Cherry
- Oak
- Apple
- Pecan
- Grapevine
- Macadamia



Pellets are not soaked before use.





URBAN GRILLER

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