



JUNIOR

Introducing the new Traeger Junior, our most affordable Traeger pellet grill yet! Perfectly sized for small households, tailgating, college living and as a second grill for your vacation home. The Junior features 292 square inches of cooking surface, along with our Auto-start and E-Z drain grease systems, the Junior is a perfect introduction to wood pellet cooking.



Lil' TEX

Yes, Siree, mosey on up and meet Lil' Tex. Modeled after our popular BBQ075 Texas Style grill. The Lil' Tex is a "pint sized" grill with a "ten gallon" cooking potential. 418 sq. inches of cooking surface. Just like the bigger BBQ075, the Lil' Tex features a high-tech auger-fed burner, electronic Autostart, Solid state control system, and EZ-drain grease system. All the most popular Traeger features in a size and at a price for the masses. Now everyone can join in on the fun!



Lil' TEX ELITE

A twist on our popular Lil' Tex, the "Elite" features a stainless steel door handle, multi-position digital thermostat control and easy to read dome thermometer, viper casters and wheels round out the amazing standard features of the Lil' Tex Elite. This model is sure to set the barbecue world on fire!



TEXAS — ★ — STYLE

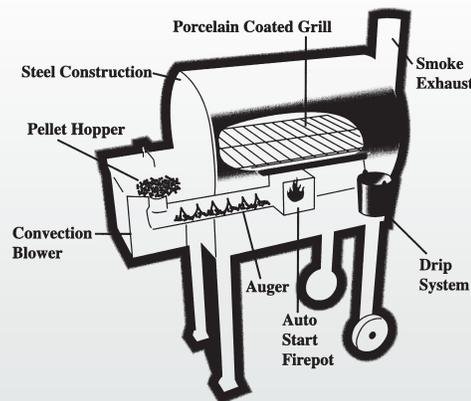
Introduced in 1992, this grill has become our most popular model. Designed after the traditional Texas Style wood cookers, this unit brings old fashioned wood cooking into the 21st century by featuring a high-tech auger-fed burner, electronic Autostart, multi-position digital thermostat control, and EZ-drain grease system. Forget fire tending and temperature control problems. This unit automatically augers wood pellets to accurately provide the exact temperature you set. Traditional design combined with "state of the art" technology deliver professional results every time you cook.



DELUXE

The new Deluxe adds an exciting new contemporary design to legendary Traeger performance. This new model features 418 sq. in. of cooking space, an internal hopper that holds 15 pounds of pellets, caster wheels and storage space beneath the grill. This grill does it all with style! With digital thermostat control, it is now easier than ever to grill. Just set the desired temperature and your Traeger Deluxe will do all of the work to maintain the desired temperatures. You can even let it smoke all night long! With the EZ-drain grease system, cleanup is a snap. With the Deluxe - you get the same professional results you have come to trust from Traeger in a design that will be the envy of the neighborhood.

TASTE *the* DIFFERENCE



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 firepot. **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 firepot through perforations in the cylindrical firepot 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.

Firepot - Located in the heart of the grill, below the cooking area. This is where the combustion takes place, as the fire is fueled 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 firepot that gets red-hot for a few minutes upon startup—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 flavor 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.

Grill	Smoke	Bake	No Babysitting
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.	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.	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?	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.