

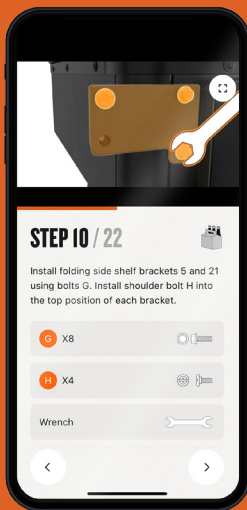


ASSEMBLY GUIDE

FLATROCK[®] FLAT TOP GRILL



**SCAN FOR
STEP BY STEP
ANIMATED
INSTRUCTIONS**



Please read this entire manual before installation and use of this Flat Top Grill. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) BETWEEN COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS. SAVE THESE INSTRUCTIONS.

MANY PARTS OF THE FLAT TOP WILL BECOME VERY HOT DURING OPERATION. CARE MUST BE TAKEN TO AVOID BURNS, BOTH DURING OPERATION AND AFTERWARDS, WHILE THE FLAT TOP IS STILL HOT.

Never leave the Flat Top unattended when young children are present.

Never move the Flat Top when it is operating.

Let the Flat Top cool completely before moving or attempting to transport.

IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

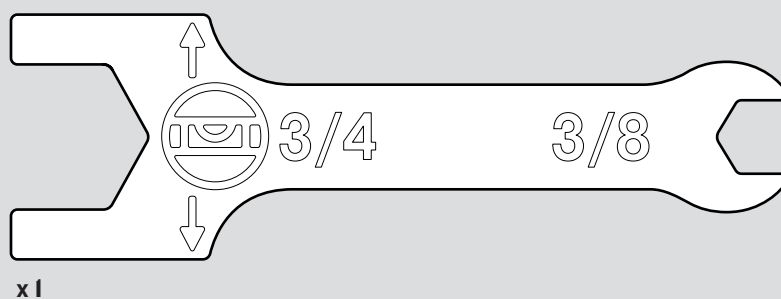
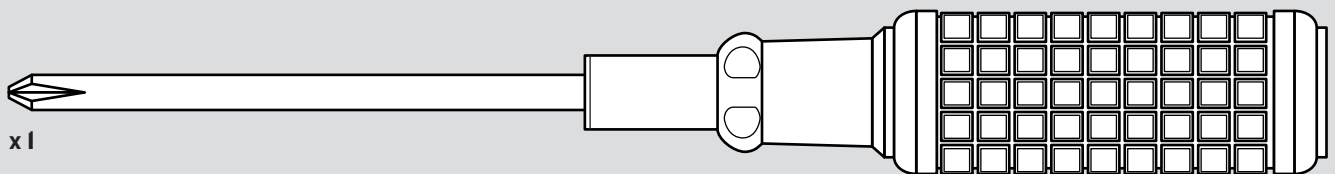
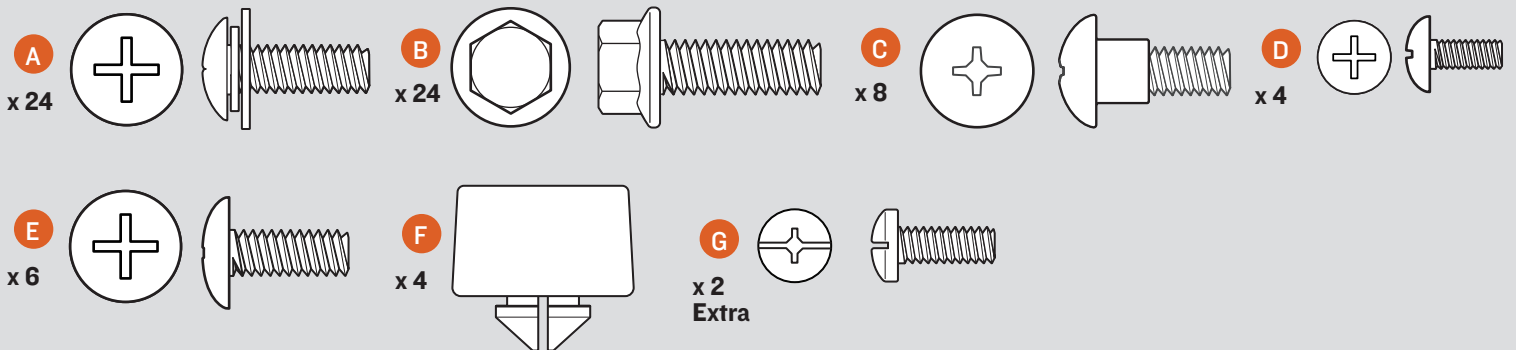
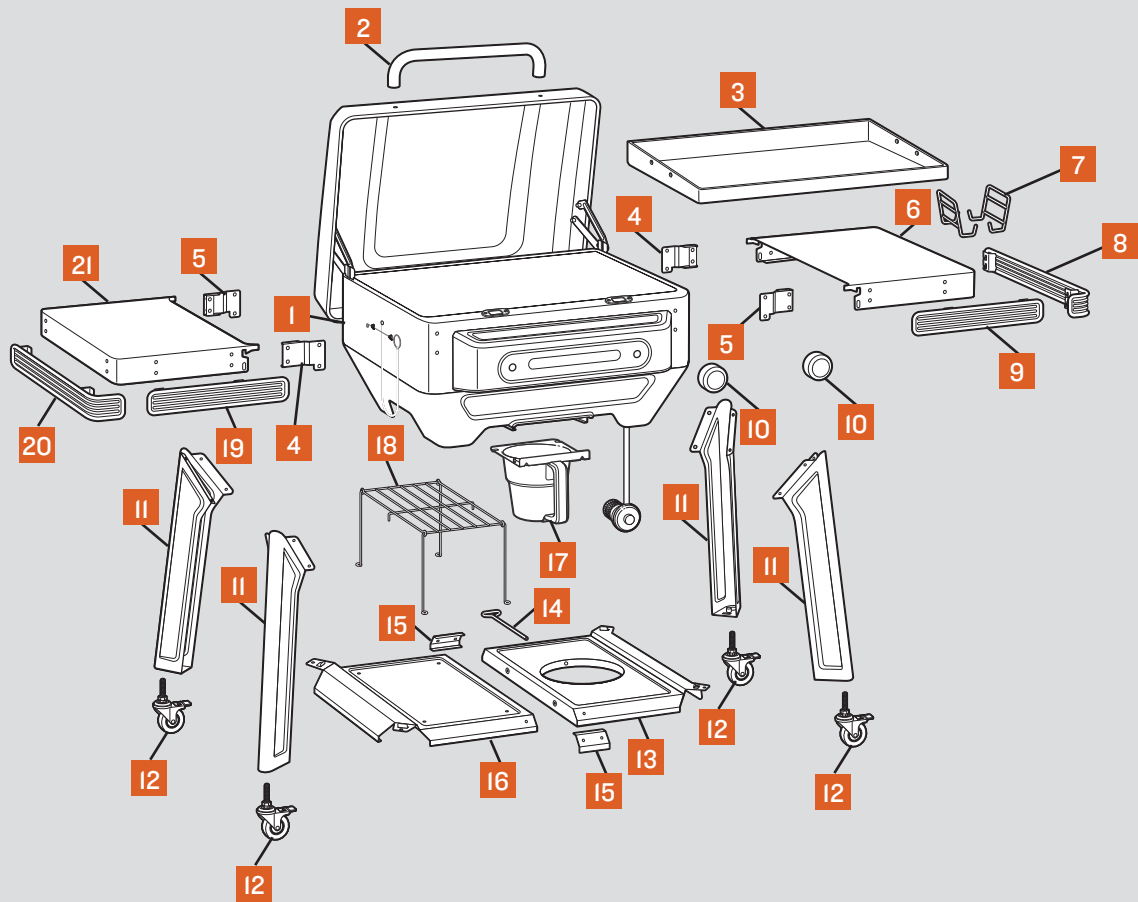
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TRAEGER PELLET GRILLS LLC

533 SOUTH 400 WEST
SALT LAKE CITY, UT 84101

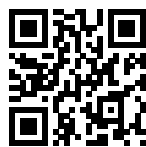
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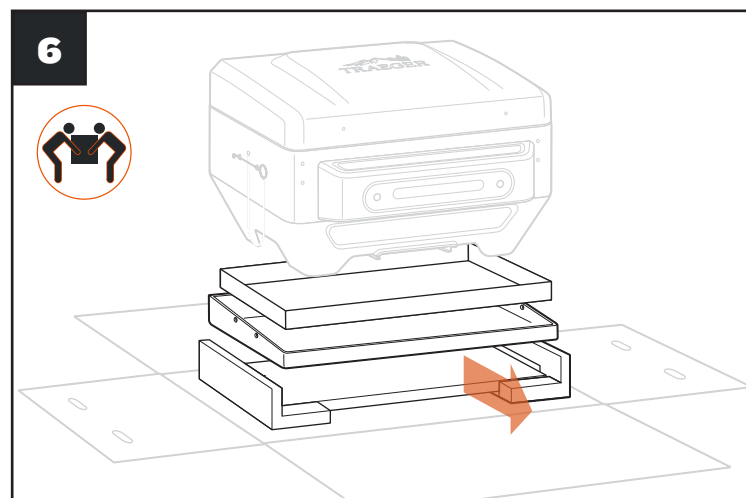
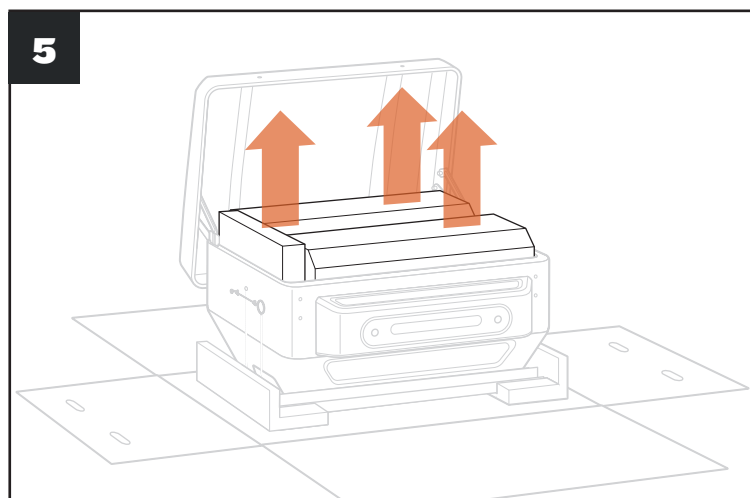
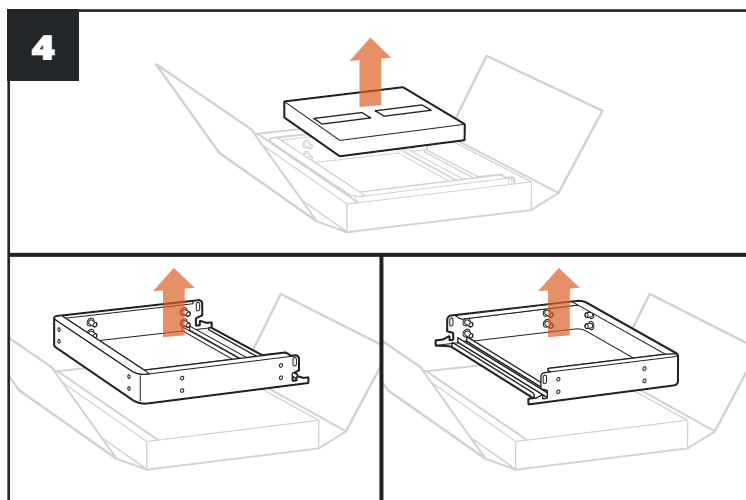
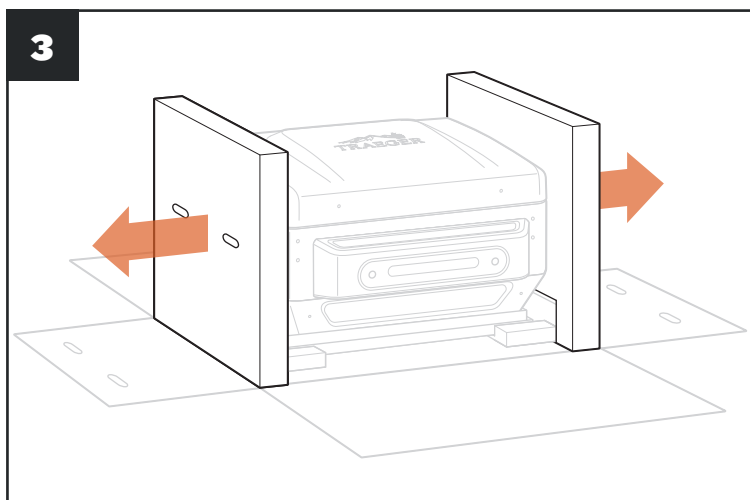
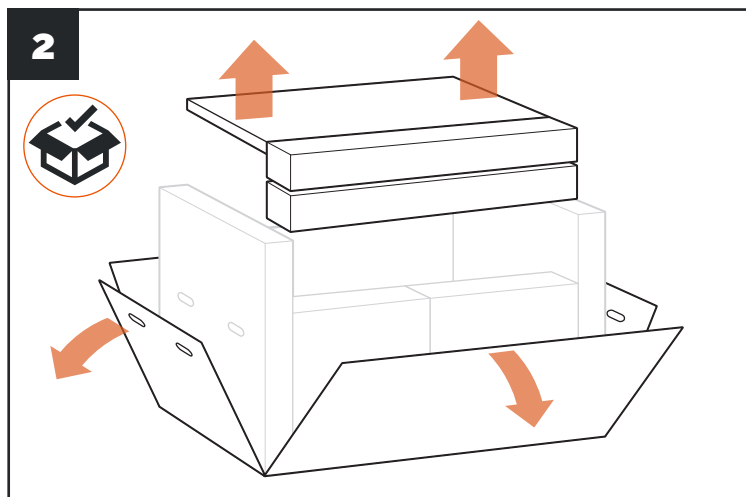
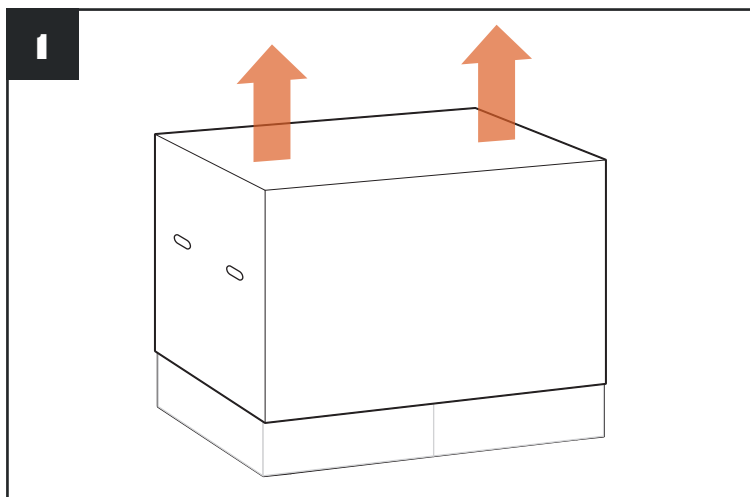
A good friend
and a six pack
of your favorite
beverage should
get the job done!



PLEASE READ THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL BEFORE INSTALLATION AND USE OF YOUR TRAEGER® FLATROCK®. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

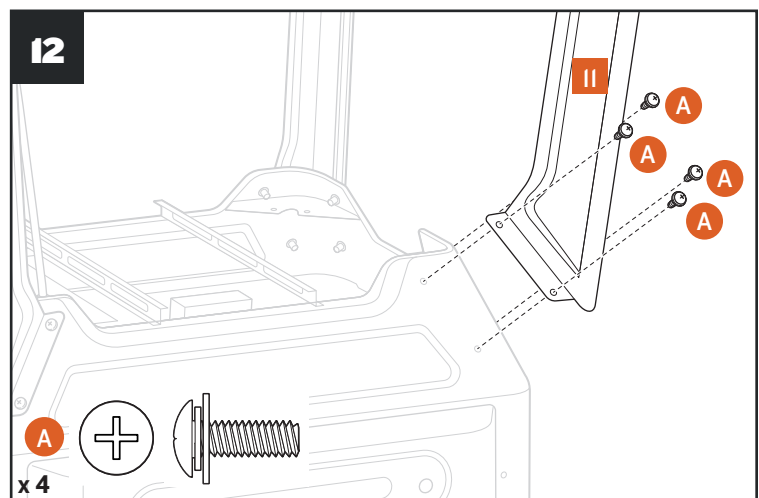
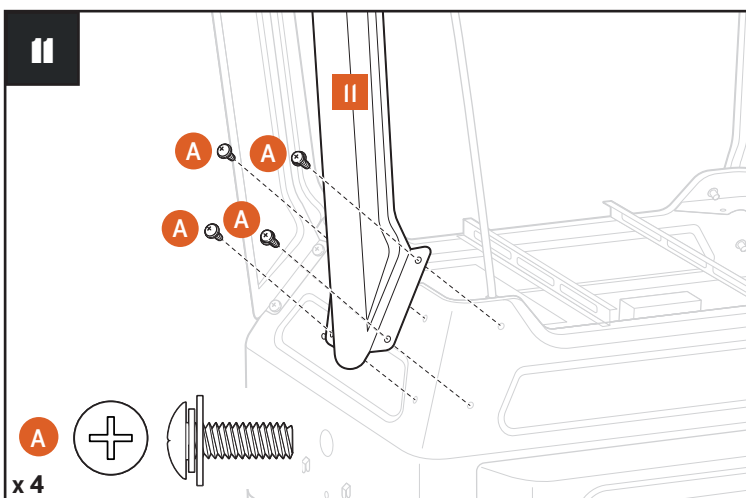
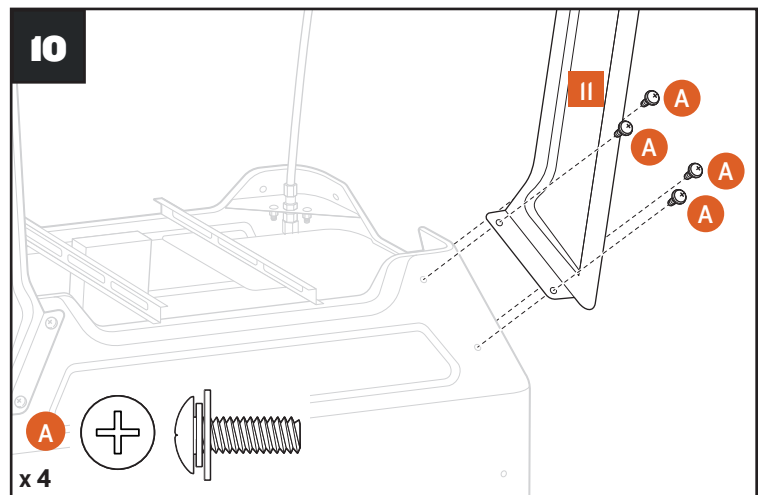
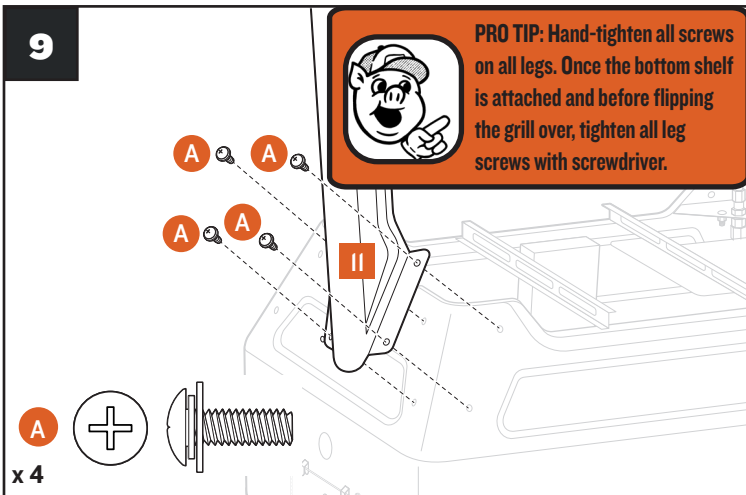
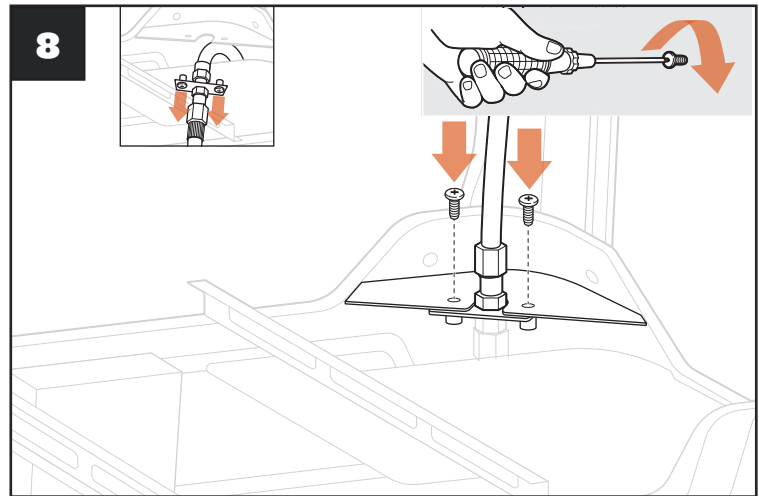
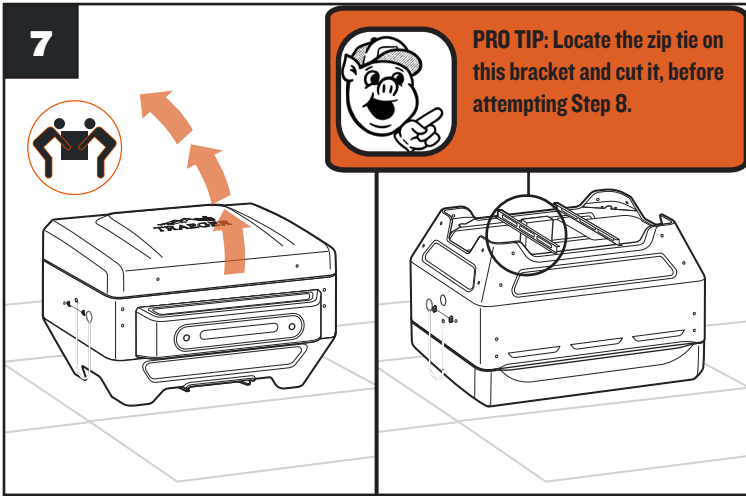


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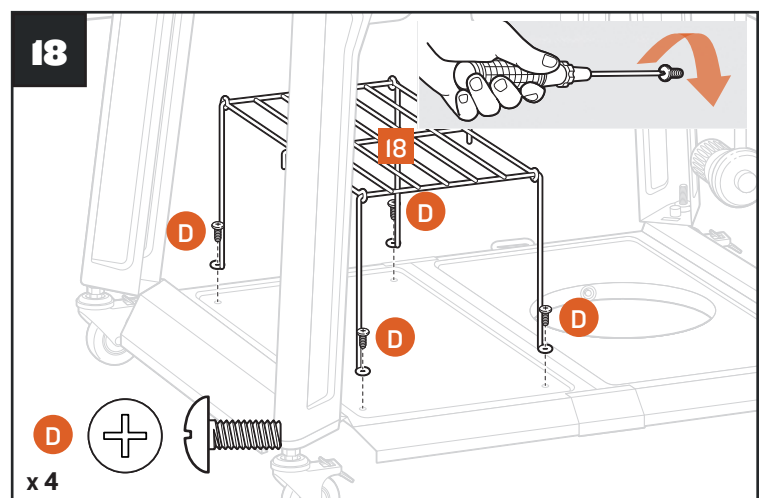
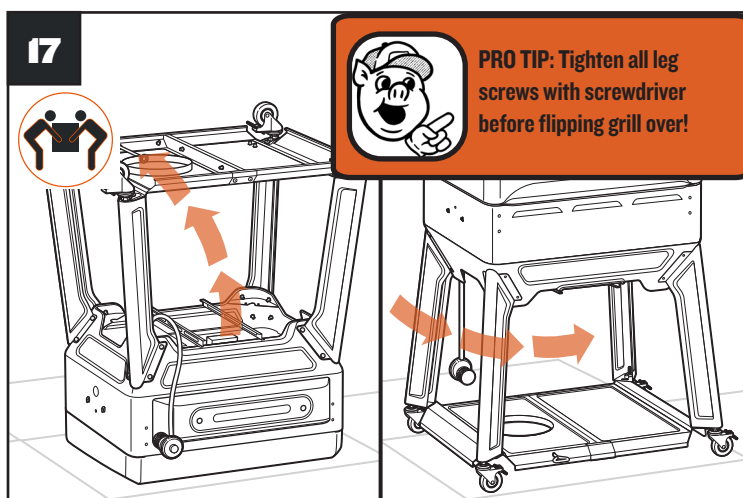
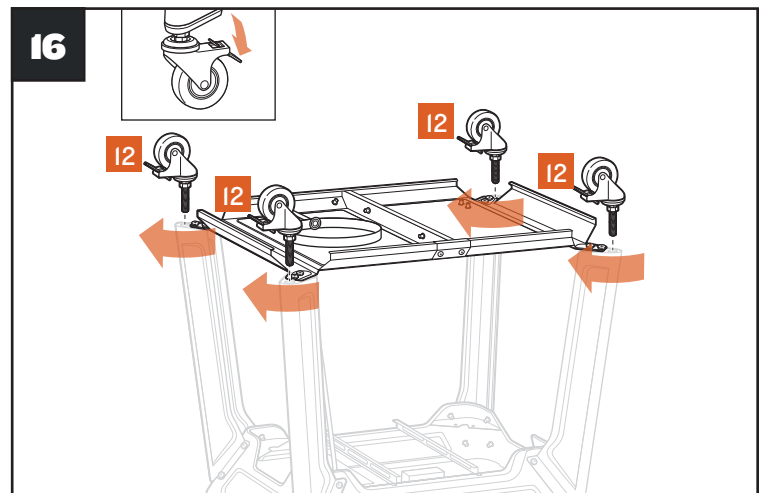
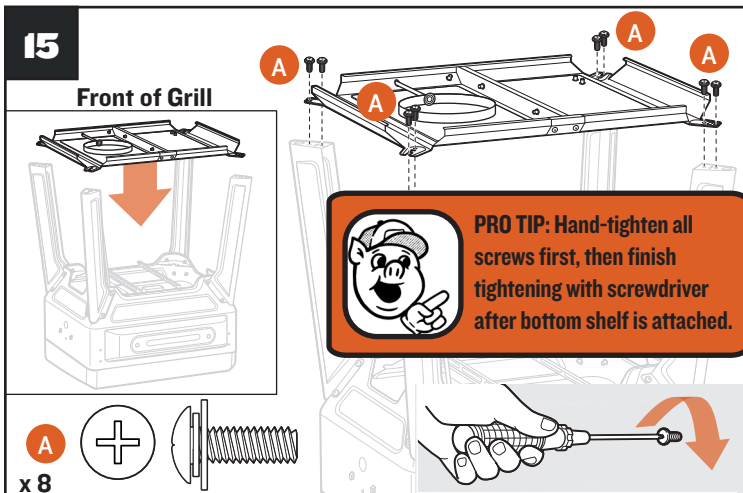
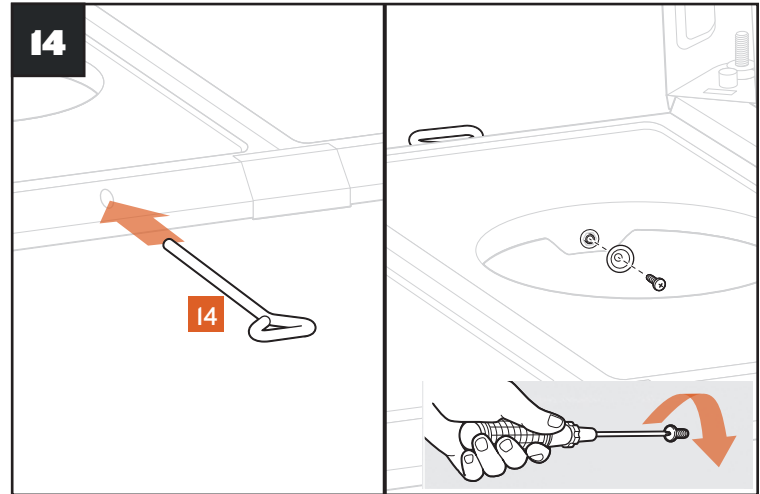
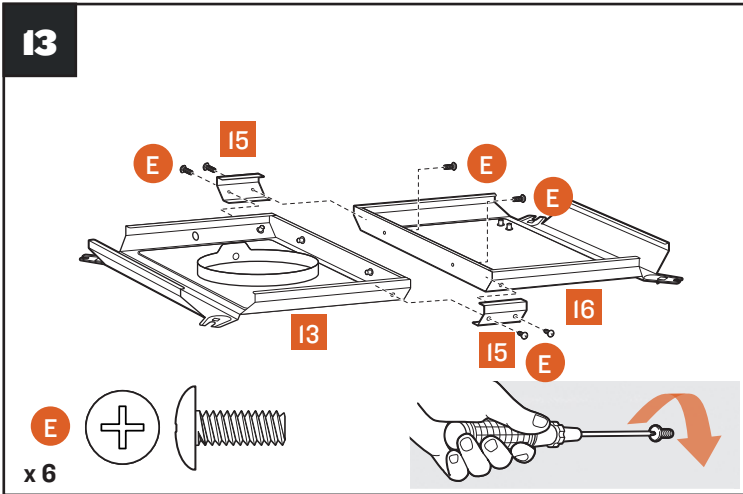
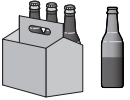


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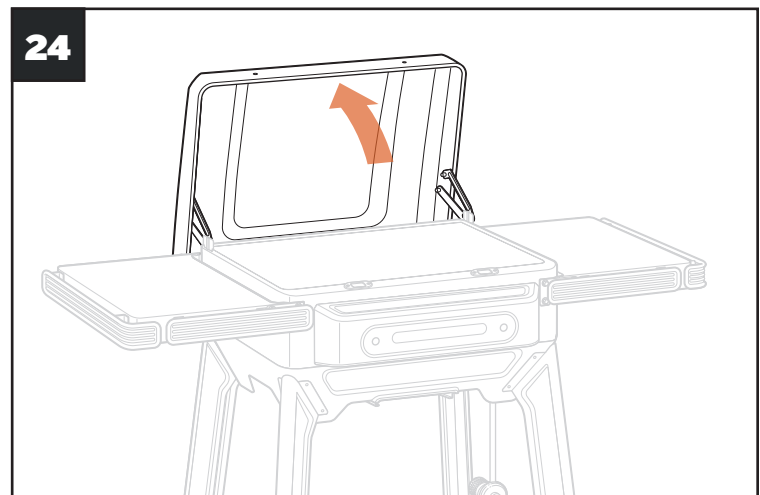
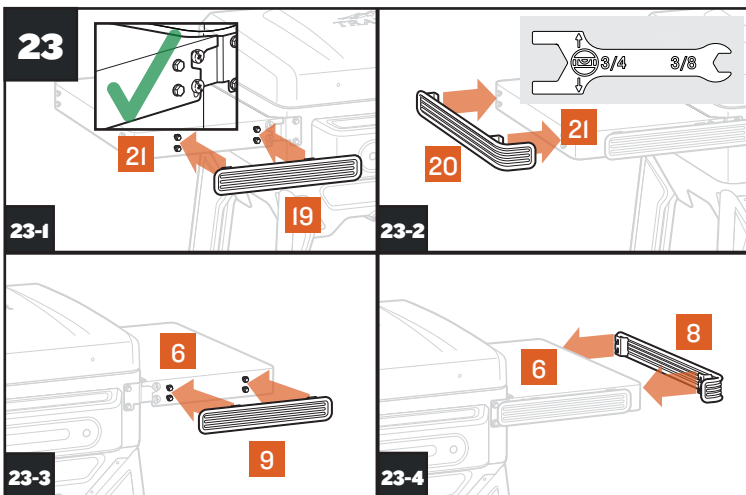
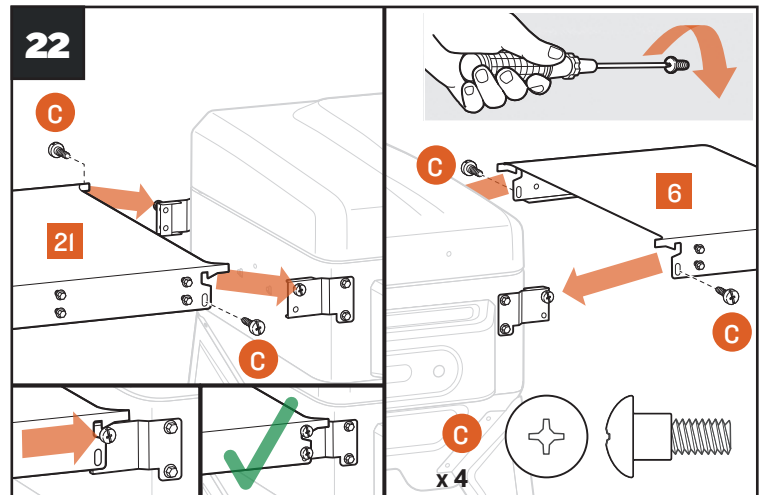
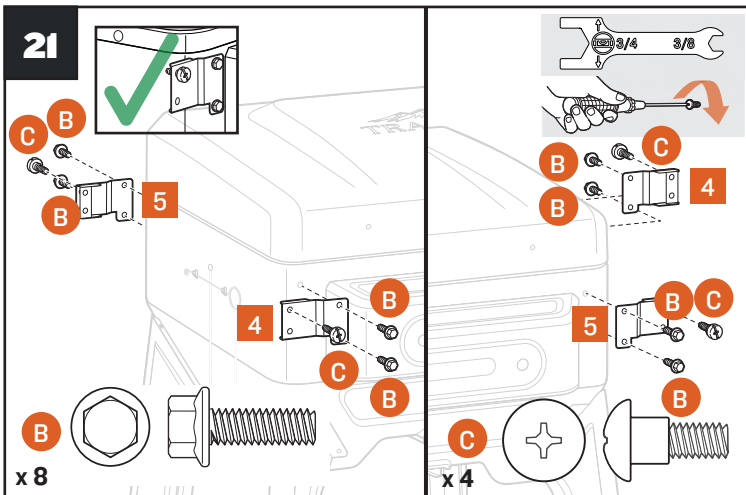
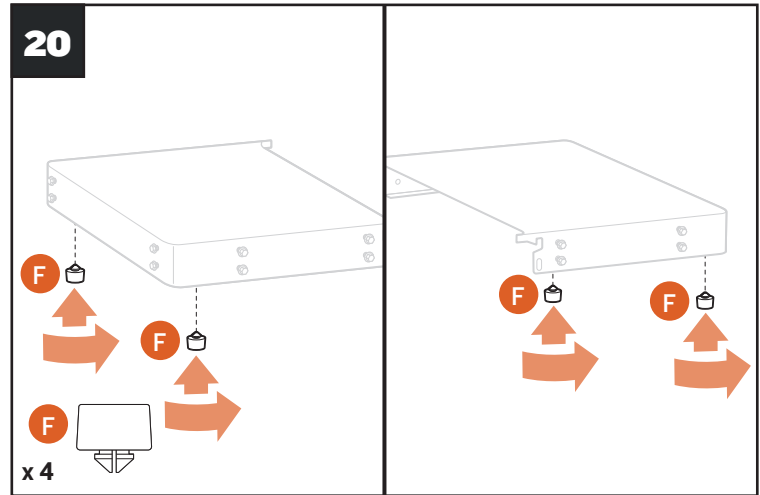
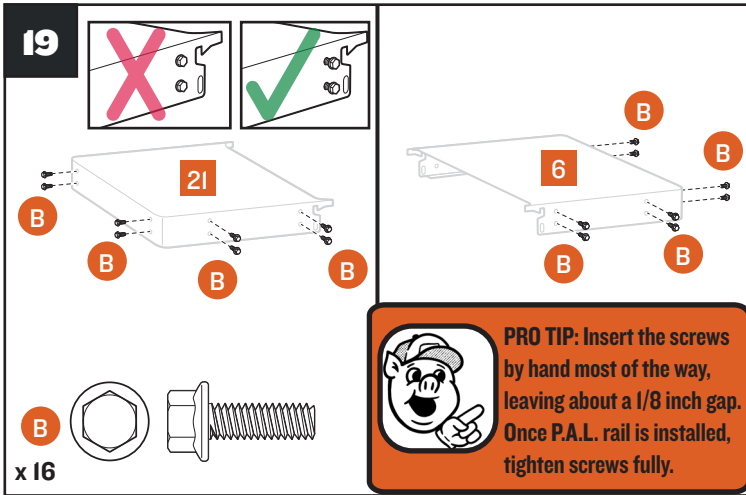
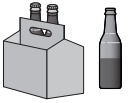


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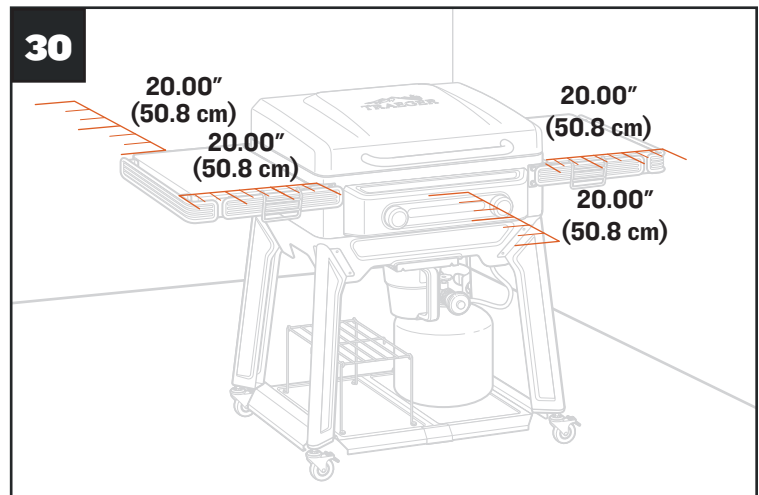
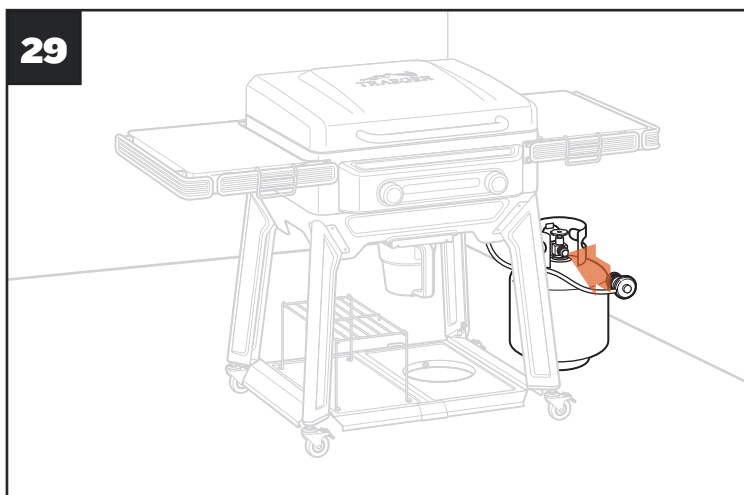
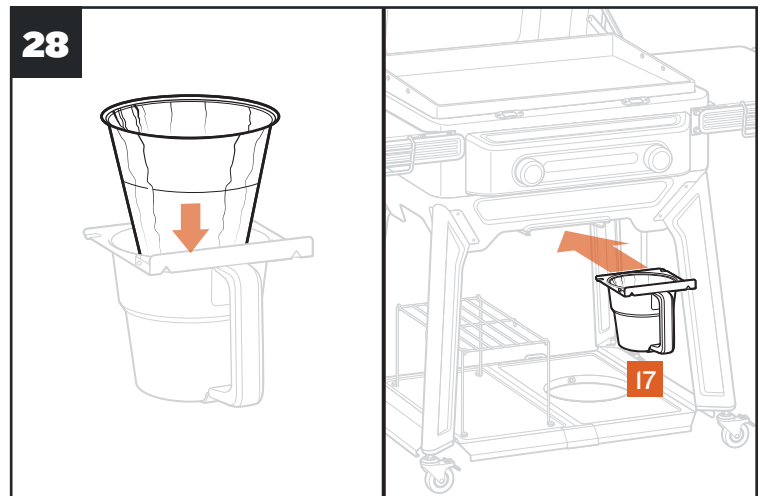
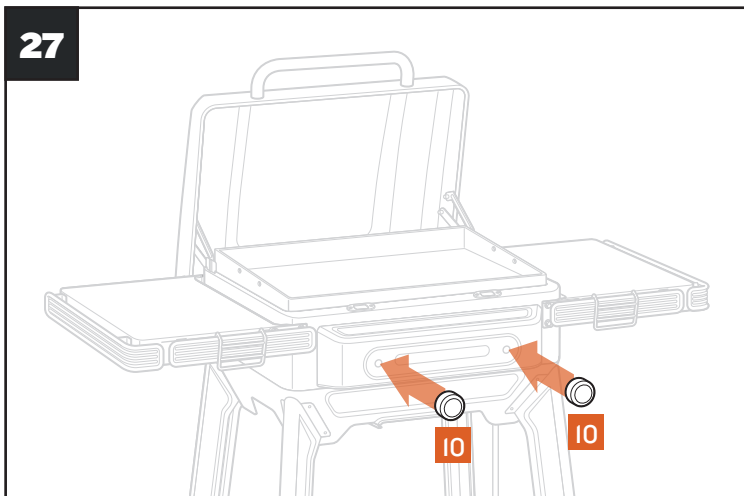
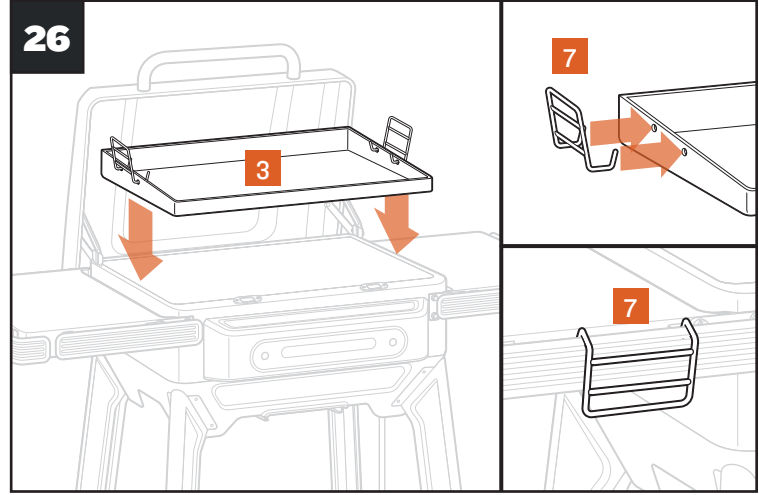
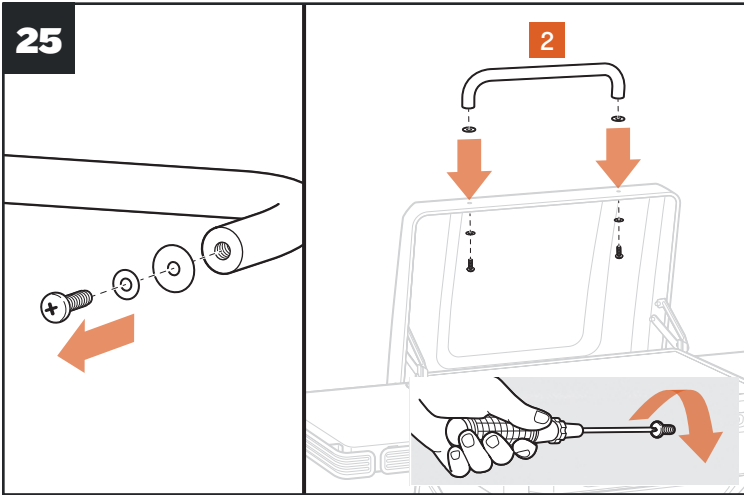
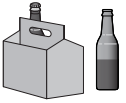


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SEASONING YOUR FLAT TOP GRILL

ALSO REQUIRED PRIOR TO FIRST COOK.

In order to ensure the best flavor, optimal performance, and proper and safe operation of the Flat Top Grill, follow the instructions below to season your Flat Top Grill.

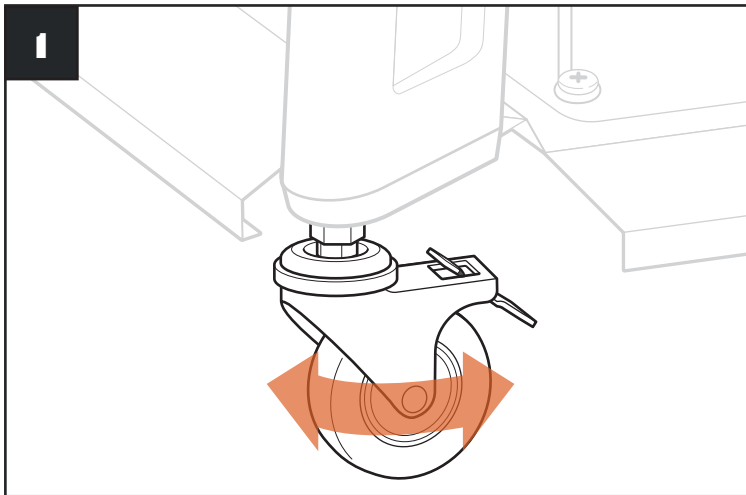
NOTE: This seasoning process is important to ensure proper Flat Top Grill performance. Seasoning the cooking surface makes it naturally nonstick and keeps out excess moisture, which can cause rust. Make sure that all internal components have been properly installed prior to the seasoning process and that there is no food on the Flat Top Grill during seasoning.

TOOLS NEEDED

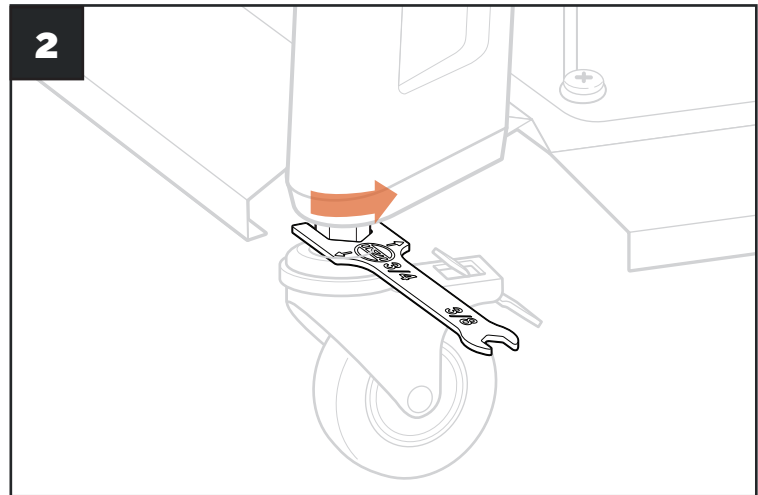
- Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner or canola oil
- Clean cotton cloth
- Metal tongs
- Watch or timer

LEVEL GRILL

NOTE: Ensure your grill is in the location where you'd like to cook before leveling.



Level grill by adjusting the position of each caster individually. To adjust caster position, set the caster lock and rotate the caster by hand. Adjusting to the right will shorten the position, and to the left will extend it. Once you've got your desired level, proceed to step 2.

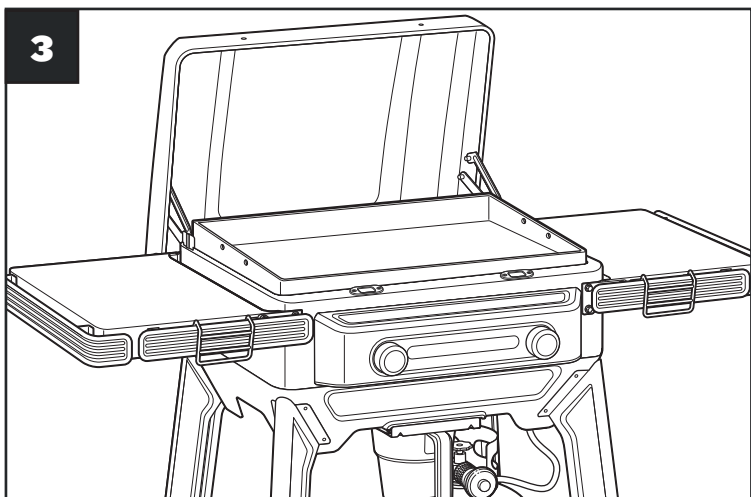


Tighten jam nut all the way with included wrench to lock leveling. The jam nut is underneath the leg but above the caster.

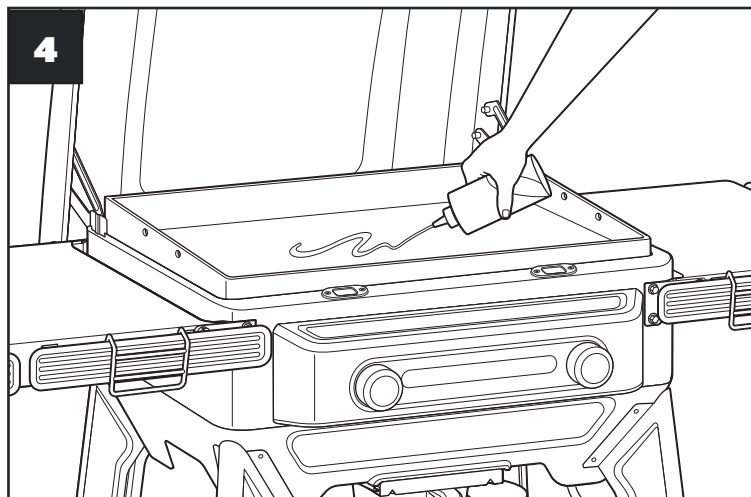
⚠ WARNING Personal Injury Hazard

Do not exceed 1.25" of leveling, or the caster will fall out of the leg, possibly damaging the product or injuring you. The maximum extension should be less than the width of the large side of the assembly wrench.

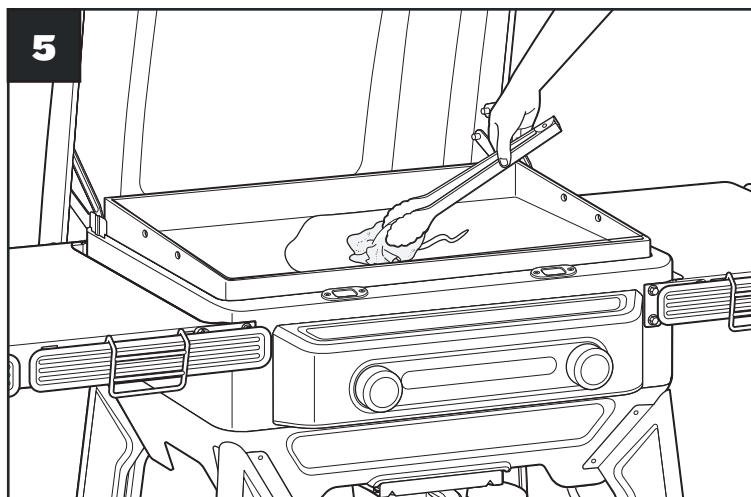
START SEASONING:



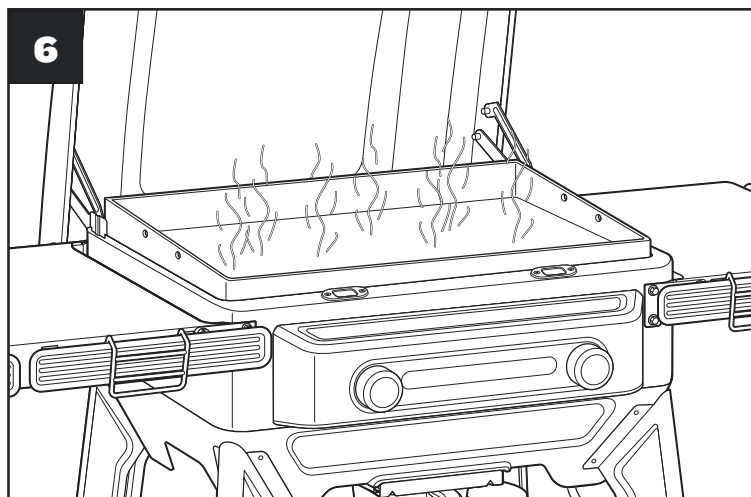
Preheat the Flat Top Grill on high for 10 minutes. Press the control knob and rotate to the ignite position (⚡). Turning the knob should open the control valve while igniting the burner. Look at the burner through the flame windows to confirm that the burner is lit. If the burner did not light, turn the control knob back to the OFF (○) position and repeat until burner ignition is confirmed.



Once the Flat Top Grill is hot, squeeze about 2-3 Tbsp of the conditioner or your oil over the cooktop in a zigzag pattern, covering the entire cooktop.

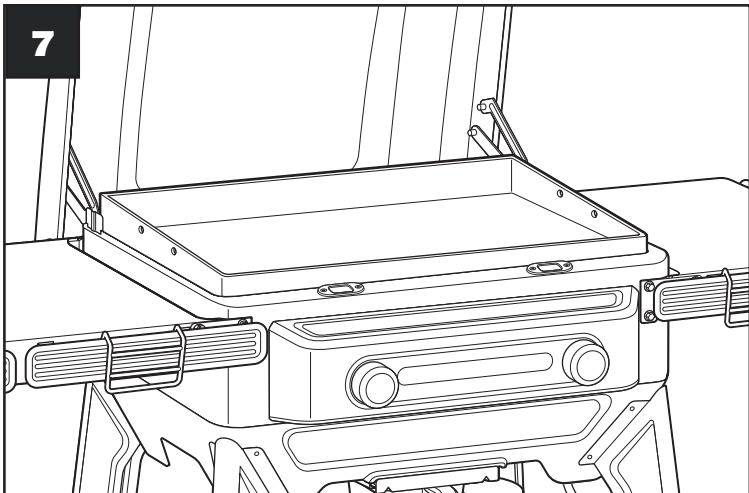


Using tongs clasp a clean towel or paper towel, spread the conditioner evenly over the surface and up the sides. It will immediately begin to smoke. Using a clean side of the towel, wipe off any excess conditioner or oil to create a very thin layer.



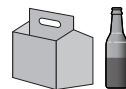
Continue heating until the smoking ends—about 10-15 minutes.

SEASONING YOUR FLAT TOP GRILL (CONT.)



Leaving the heat on high, repeat the oiling and smoking for a total of four times. The surface will become darker and smoother.

PRO TIP: Let the cooktop cool for at least 30 minutes before cooking on it.



TO LEARN MORE ABOUT HOW TO USE YOUR FLAT TOP GRILL AND TO REGISTER THE PRODUCT, REFER TO YOUR OWNER'S MANUAL.

