



# OWNER'S MANUAL

NEW GRAPHICS FOR  
INDUCTION HOB

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**DOC4???**

# IMPORTANT SAFETY PRECAUTIONS

## READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TRAEGER® INDUCTION COOKTOP

Please read this entire manual before installation, and anyone who uses this induction cooktop should also read the entire manual before operating it. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. **Save these instructions.** If you are installing this unit for someone else, provide this manual for the owner to read and save for future reference.

### To reduce risk of injury or damage to the Induction Cooktop:

- Read all instructions before using the cooktop.
- Unplug the cooktop from the grill when not in use.
- Use the cooktop only in a flat, level position.
- As a precaution, persons using a pacemaker should stand back 12" (30 cm) from an operating cooktop. Studies have shown that the induction element will not disrupt a pacemaker.
- Keep all credit cards, driver licenses, and other items with a magnetic strip away from an operating cooktop. The cooktop's magnetic field will damage the information on these strips.
- The heating surface is made of a strong, non-porous material. However, should it crack or break, stop using and immediately unplug the cooktop. Cleaning solutions and spills could penetrate the broken cooktop and create a risk of electrical shock.

- Do not leave an empty pan on an operating cooktop.
- Do not touch the cooking surface. It remains hot after the cooktop is turned off.
- Do not spray controls or outside of cooktop with liquids or cleaning agents.
- Do not heat sealed cans or containers, as they may explode.
- Do not operate unattended. Closely supervise cooktop if operating in public areas and/or around children.
- Do not place any objects inside the air intake or exhaust panels.
- Do not attach any accessory objects to the cooktop.

## SAVE THESE INSTRUCTIONS

NEW GRAPHICS FOR  
INDUCTION HOB

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# GETTING TO KNOW YOUR INDUCTION COOKTOP

## PLUG INTO GRILL



## MONITOR WITH WI-FI



## COOK WITH EASE



# PAIRING YOUR INDUCTION COOKTOP

**RECOMMENDED TO COMPLETE DURING ON-BOARDING PROCESS.** To save time later, it is recommended that you pair your Traeger® Induction Cooktop during the on-boarding process.

1

**SHOW COOKTOP BEING PLUGGED INTO GRILL**

To ensure the Traeger® Induction Cooktop is ready to pair, plug the cooktop into the grill. This plug is located on the back of the grill. With the grill Main Power switch in the ON (I) position and the Traeger® Induction Cooktop plugged in, Bluetooth will begin broadcasting.

2



**SHOW MENU ICON BEING SELECTED/SHOW DIAL SCROLLED TO BLUETOOTH AND PRESSED**

If you connected your grill to the Traeger App, the controller will prompt you to begin the pairing process. Select NEXT to proceed. If you did not connect your grill to the App, tap the Menu Icon on the control panel, use the dial to scroll to BLUETOOTH, and press the dial to select.

3

**SHOW PAIRING MODE**

The grill will enter a pairing mode and search for any Traeger Bluetooth devices that are in broadcasting mode.

4

**SHOW THE COOKTOP BEING SELECTED ON SCREEN**

All Traeger Bluetooth Devices that are emitting a Bluetooth broadcasting signal will appear on the screen. Select COOKTOP and follow the prompts on the screen to complete the pairing process.

# COOKING WITH YOUR INDUCTION COOKTOP

**COOKING WITH THE INDUCTION COOKTOP** Now you can simplify your meal preparation by doing it all in one place. With the Traeger® Induction Cooktop, you can sear, simmer, sauté, fry, and boil food – right at your grill!

## FCC STATEMENT

This equipment has been tested and found to comply with Part 18 of FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

To ensure continued compliance, any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

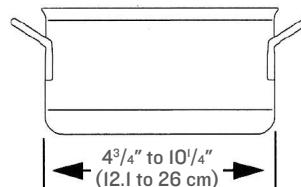
## TASTY SIDES AND ADDED DISHES TO GO WITH YOUR WOOD-FIRED MASTERPIECES

Induction cooking heats cookware directly with a magnetic current. This provides faster cooking, consistent and precise temperature, and easy clean-up. With induction cooking, you can:

- Sear, cook at high temperatures with oil/fat in a pan or on a griddle to caramelize the surface for foods, primarily beef.
- Simmer/heat sauces, sauté, or fry vegetables.
- Boil noodles, vegetables, and seafood, as well as cook both large and small quantities of food.

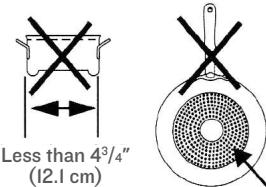
## USE THE RIGHT COOKWARE

### Compatible



- Flat base  $4\frac{3}{4}$ " to  $10\frac{1}{4}$ " (12.1 to 26 cm) in diameter
- Ferrous stainless steel, iron, cast iron

### Incompatible



- Base not flat
- Base less than  $4\frac{3}{4}$ " (12.1 cm) in diameter
- Pottery, glass, aluminum, bronze, or copper cookware
- Metal disk on bottom of pan

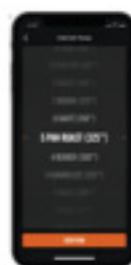
**NOTE:** Cookware with inferior construction or material may not perform well. Cookware with a larger base diameter can be used; however, only the area of the cookware above the induction coil will heat. The more cookware extends past the coil, the more the overall performance will be reduced.



### CAUTION! Equipment Damage Hazard

NOT INTENDED FOR USE WITH ALUMINUM PANS WITH A METAL DISK ON THE BOTTOM. UNDER HIGH HEAT, THE METAL DISK WILL SEPARATE FROM THE PAN. THESE PANS MAY DAMAGE YOUR UNIT AND VOID YOUR WARRANTY.

## MANAGE YOUR MEAL PREPARATION LIKE A PRO



When connected with the Traeger® Induction Cooktop, your grill can monitor the heat setting and explain error messages. With the App, you can change a cook level after setting it on the cooktop. To manage all cooktop settings, use the selector dial on the cooktop.

## USING THE CONTROL

Selector Dial in Standby/Sleep Mode



Selector Dial in Awake/Ready Mode



1

**SHOW DIAL  
BEING TURNED  
CLOCKWISE  
AND PRESSED**



Low to medium temperatures

**SHOW DIAL  
BEING TURNED  
CLOCKWISE  
AND PRESSED**



Turbo for high temperatures



### **WARNING! Electrical Shock Hazard**

KEEP WATER AND OTHER LIQUIDS FROM ENTERING THE INSIDE OF THE UNIT. LIQUID INSIDE THE UNIT COULD CAUSE AN ELECTRICAL SHOCK.

IF LIQUID SPILLS OR BOILS OVER ONTO THE UNIT, IMMEDIATELY UNPLUG THE UNIT AND REMOVE COOKWARE. WIPE UP ANY LIQUID WITH A PADDED CLOTH.



### **CAUTION! Burn Hazard**

DO NOT TOUCH COOKWARE, HEATING SURFACE, FOOD, OR LIQUID WHILE HEATING. REMOVE COOKWARE CONTAINING HOT FOOD OR LIQUID FROM THE INDUCTION COOKTOP BEFORE MOVING THE COOKTOP.

HOT FOOD AND LIQUIDS CAN BURN SKIN. INDUCTION HEATING SURFACES HEAT VERY RAPIDLY. USE CAUTION WHEN ADDING PREHEATED OIL, LIQUID, OR OTHER FOOD ALREADY IN THE COOKWARE.

Turn dial to the desired temperature and press. The ring around the dial will blink until you press it. Then the ring will light up as you turn the dial. For boiling and searing, setting the dial at a high temperature will turn on the Turbo LED.

**NOTE:** Cooking at the Turbo setting, may cause the cooktop to overheat. If this occurs, the Turbo LED will pulse slowly until the temperature automatically resets.

2

**SHOW GRILL DISPLAY WITH  
TEMPERATURE SETTING**

The grill display panel will show the temperature being selected.

### **NOTES:**

- Place induction-ready cookware containing food in the center of the induction cooktop.
- Do not preheat empty cookware. Because of the speed and efficiency of the induction cooktop, cookware can very quickly overheat and be damaged.
- Do not drop cooking utensils or other objects onto the cooking surface. Although strong and non-porous, the surface will break.

# COOKING WITH YOUR INDUCTION COOKTOP (CONTINUED)

## USING THE CONTROL (continued)

3



Low to medium temperatures



Turbo for high temperatures

4

**SHOW DIAL BEING  
PRESSED AND TURNED  
COUNTERCLOCKWISE**



As the cooktop heats, the ring around the dial will turn orange and progress clockwise around the dial up to the set temperature.

### NOTES:

- The grill display window should remain constant during operation. If the display is flashing, see the TROUBLESHOOTING section in this manual.
- Removing cookware from the cooking surface for more than 10 minutes will cause the cooktop to automatically turn off. Removing cookware for less than 10 minutes will not interrupt operation.
- If the grill Main Power switch is turned off, the cooktop turns off.
- When the cooktop and grill are on and the grill is going through the shutdown cycle, the grill will stay in standby and the cooktop will stay awake/ready.
- The cooktop can be controlled via the App while the grill controller is in standby mode.
- The cooktop can only be controlled through the cooktop or the App (and the App only when the grill is on standby – the Main Power switch cannot be off).
- If the grill and cooktop are on, the cooktop can be turned off independent of the grill.

Turn off the cooktop by pressing and holding the dial for 3 seconds. The ring will blink until you press the dial. Once the dial is pressed, the ring around the dial will change to white. Turn the dial counterclockwise to the OFF position. As the cooktop cools, the ring will turn orange and progress counterclockwise back around the dial until it disappears.

### INDUCTION COOKING WITH THE TRAEGER APP

The Traeger App lets you set cook level, but only after it is initiated with the Induction Cooktop control.

For more information, see the online video on the App.

### OVERHEAT PROTECTION

This induction cooktop is equipped with an overheat protection feature. If the temperature of the cooking surface becomes too hot, the cooktop will turn off. The display will flash "F5" or "F6" to indicate the cooktop is in "overheating protection" mode. During "overheating protection" mode, you can power off (press the dial for 3 seconds or turn the dial to the OFF position). Instead of returning to the previous power setting, the cooktop will move into the Standby/Asleep mode. After the cooktop has cooled, the cooktop returns to the previous power setting. If the previous setting was Turbo, the cooktop returns to power level 10. After the cooktop has cooled, press the selector dial. If the display does not show "F5" or "F6", the cooktop has cooled and is ready to resume cooking.

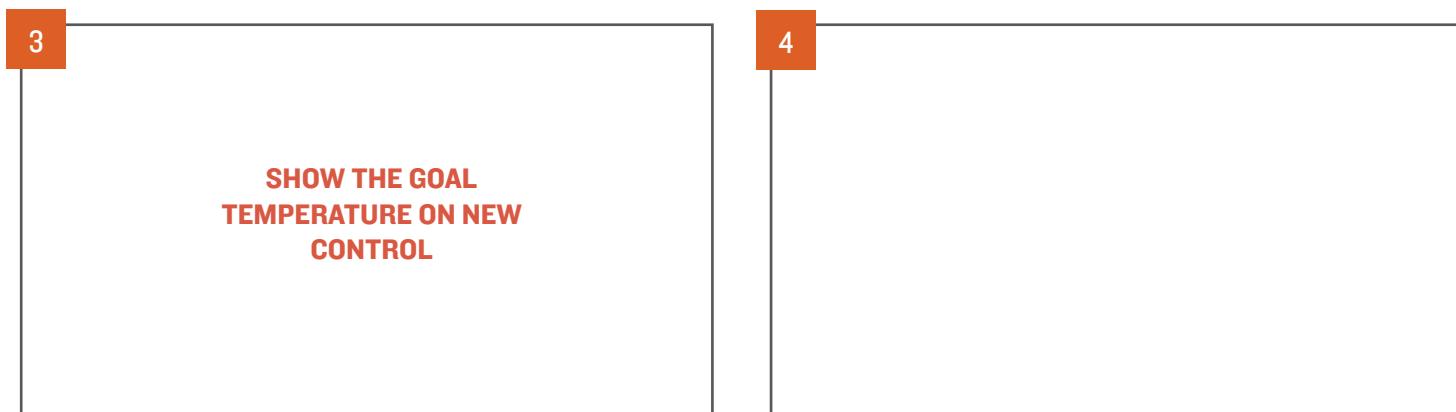
## MONITORING TEMPERATURE

Use the homescreen to easily monitor your induction cooktop's temperatures.

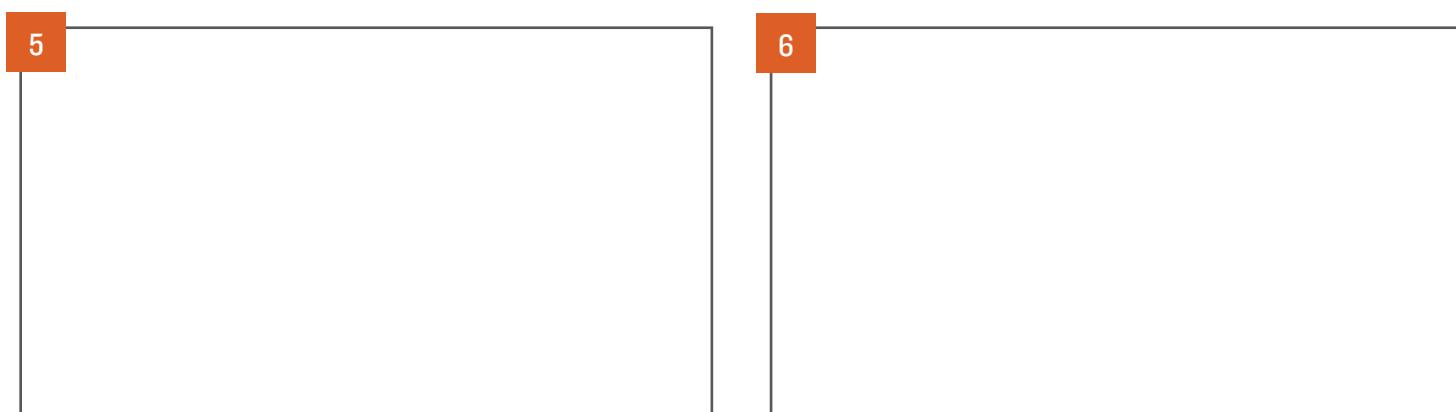


On the homescreen, tap MENU icon, then tap "ACCESSORIES."

To monitor cooktop temperature from the Accessories screen, tap COOKTOP, then TEMPERATURE.



For cooktop temperature, you will see.....



# MAINTAINING YOUR INDUCTION COOKTOP

1. To maintain the appearance and increase the service life of your induction cooktop, clean it daily.
2. **⚠ WARNING Electrical Shock Hazard.** Keep water and other liquids from entering the inside of the induction cooktop. Liquid inside the induction cooktop could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
3. **⚠ CAUTION Burn Hazard.** Allow induction cooktop to cool before moving or cleaning. Cleaning a hot surface with a wet sponge could result in a burn from the steam. Some cleaning
- products can produce noxious fumes when applied to a hot surface.
4. The cooktop cooking surface remains hot even when the cooktop is turned off.
5. Do not use abrasive materials, scratching cleansers or scouring pads to clean the cooktop. These can damage the finish.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The cooktop turned off after 10 minutes.	There is not a pot/pan on the induction cooktop or the pot/pan is not induction-ready cookware, so the cooktop turned off. This is normal.	
The cooktop is on, but not heating.	The cookware may be too small or may not be induction ready.	Verify the pot/pan is induction ready. See "Use the Right Cookware."
The digital display lights on the grill are flashing.	The cookware may be too small or may not be induction ready.	
F5 or F6 errors are displayed on the grill control and the cooktop stops heating.	The overheat protection feature may have activated.	See "Overheat Protection."
The cooktop suddenly stopped working.	The cooktop may be too close to an external heat source or the air intake may be restricted.	Relocate the cooktop away from any external heat source. Clear any obstructions to the air intake.
The cooktop light ring spins slowly without stopping.	The cooktop has not been paired successfully.	Unplug and plug in again to restart the pairing process.

## SERVICE

**TRAEGER'S LEGENDARY CUSTOMER SERVICE** is the best out there. If you have any questions about your Traeger product or need tips on cooking your first holiday turkey, our seasoned experts have your back. We're here for you 365 days a year, including holidays. For assistance with assembly, installation, safe operation, parts, or general customer service (English only), you can phone or write us at:

### TRAEGER'S CUSTOMER SERVICE

Phone: 1-844-9WiFIRE

6:00 a.m. – 8:00 p.m. MT

### TRAEGER PELLET GRILLS LLC

1215 E. Wilmington Ave.

Salt Lake City, UT 84106

# TRAEGER® INDUCTION COOKTOP WARRANTY



## 5-YEAR LIMITED WARRANTY

Traeger Pellet Grills LLC warrants this Traeger® Induction Cooktop against material and manufacturing defects under normal use and proper maintenance for 5 years from the date of original purchase from [traegergrills.com](http://traegergrills.com) or a Traeger authorized dealer. (A list of Traeger authorized dealers is available at [www.traegergrills.com/xxx](http://www.traegergrills.com/xxx).) Normal wear and tear is excluded.

Traeger's entire liability and your exclusive remedy shall be replacement of the defective parts of your Traeger® Induction Cooktop, if any. Original part(s) approved for return by Traeger's Parts Department must be returned prepaid. Traeger may replace defective parts with new or refurbished parts, at Traeger's sole discretion.

Traeger reserves the right to inspect the Induction Cooktop and analyze any usage information, including, without limitation, any digital connected cooktop data, subject to a warranty claim, and require you to bring the cooktop to a Traeger-designated service location. Upon inspection, Traeger shall determine, at its sole discretion, whether the claimed defect is a defect that is covered by the warranty. Labor charges connected with the replacement of defective parts and freight charges to ship parts shall be paid at your expense.

**TRAEGER PELLET GRILLS LLC SHALL NOT BE LIABLE UNDER THIS OR ANY IMPLIED WARRANTY FOR INCIDENTAL, CONSEQUENTIAL DAMAGES; INDIRECT OR SPECIAL LOSS OF DATA; EXEMPLARY, PUNITIVE, OR ENHANCED DAMAGES; LOST PROFITS OR REVENUES, OR DIMINUTION IN VALUE ARISING OUT OF OR RELATING TO YOUR USE OF YOUR GRILL, REGARDLESS OF (A) WHETHER SUCH DAMAGES WERE FORESEEABLE, (B) WHETHER OR NOT TRAEGER WAS ADVISED OF THE POSSIBILITY OF SUCH DAMAGES, AND (C) THE LEGAL OR EQUITABLE THEORY (CONTRACT, TORT, OR OTHERWISE) UPON WHICH THE CLAIM IS BASED, AND NOTWITHSTANDING THE FAILURE OF ANY AGREED OR OTHER REMEDY OF ITS ESSENTIAL PURPOSE. THIS WARRANTY GIVES THE RETAIL CUSTOMER SPECIFIC LEGAL RIGHTS AND THE CUSTOMER MAY HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE. BOTH YOU AND TRAEGER INTEND FOR THIS WARRANTY TO BE YOUR EXCLUSIVE REMEDY FOR A DEFECTIVE COOKTOP.**

This warranty shall be void if: (i) the cooktop is not installed or operated in accordance with Traeger's operating instructions provided with this cooktop; (ii) the cooktop is not purchased from an Authorized Seller; (iii) the cooktop is resold or traded to another owner; (iv) there has been use of any third party components, parts, or accessories; (v) the cooktop has been used in a commercial or food service application; (vi) the user has allowed the cooktop to become damaged, abused, or otherwise failed to maintain the cooktop in accordance with Traeger's operating instructions; or (vii) there has been any unapproved modification of this cooktop.

Please note that because Traeger is unable to oversee or control the quality of its products sold by unauthorized sellers, Traeger's warranty is only available if you purchased your cooktop from an Authorized Seller. Traeger's warranty extends only to products purchased from an Authorized Seller.

To process a warranty claim, Traeger Pellet Grills LLC requires proof of your date of purchase from an Authorized Seller. You should retain your sales slip or invoice along with this manual with your valuable documents.

Customers outside of the United States and Canada should note that NOT all warranty policies stated herein are consistent globally. Customers should contact the local distributor in their current country from the list at International Support for instructions regarding warranty claims specific to that country. The process described herein will not work for international warranty requests.

### ADDITIONAL IMPORTANT WARRANTY INFORMATION

- We are not responsible for items lost in transit. For this reason, we highly recommend getting a tracking number or delivery confirmation when shipping your package.
- The product you send to us becomes the possession of Traeger and will not be returned to you.

Traeger will determine if your warranty claim is covered under this warranty policy at Traeger's sole and complete discretion, and failure to follow the required procedures may void your warranty claim. This warranty gives you specific legal rights, and you may also have other rights which vary from State to State or Country to Country.





# LIVE FLAVOR FULL

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