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# TRAEGER CAN400.02 Owner's Manual

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----- Manual continues below part list -----

## Available Replacement Parts for TRAEGER CAN400.02

<a href="#">KIT0088</a>	HOT ROD
<a href="#">BAC194</a>	RTD TEMPERATURE SENSOR
<a href="#">HDW152</a>	BUCKET
<a href="#">KIT0452</a>	EXTRA GRILL RACK
<a href="#">BCA288</a>	DRIP PAN
<a href="#">BCA289</a>	HEAT BAFFLE
<a href="#">KIT0082</a>	AUGER ASSEMBLY
<a href="#">HDW093-HDW094</a>	Cooking grid set, Cast Iron



**TRAERGER<sup>®</sup>**  
WOOD PELLET GRILLS  
**OWNER'S MANUAL**  
**CAN400.02**



**RESIDENTIAL PELLET GRILL-SMOKER  
FOR OUTDOOR USE ONLY!**

**“TASTE THE DIFFERENCE”**

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

**SAVE THESE INSTRUCTIONS**

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



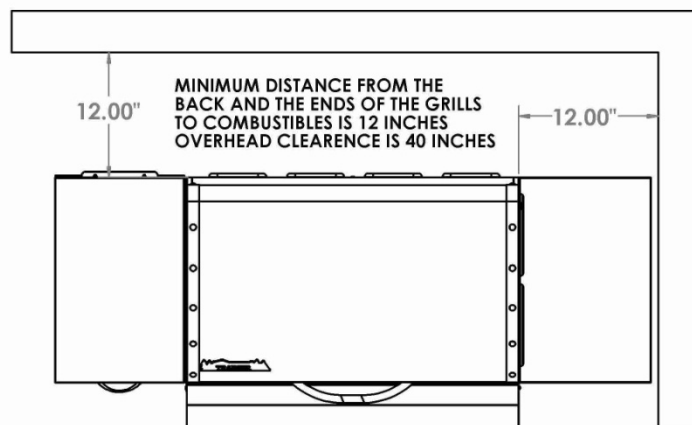
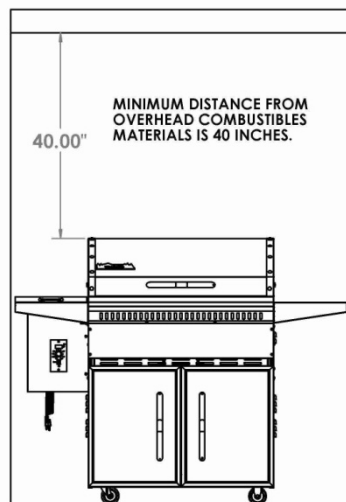
**DANGER!** Hazardous voltage is present which can shock, burn or cause death. Disconnect the power cord before servicing the Grill unless otherwise noted in the Owner's Manual.

**DANGER!** Never use or store flammable liquids near the Grill.

**DANGER!** Never use gasoline or lighter fluid to manually light your Grill. Use **ONLY** Alcohol Gel for this procedure **AND** according to the instructions in the Owner's Manual.

**WARNING!** When operating this Grill, maintain a **MINIMUM** distance of 12" from the Grill to combustibles.

**WARNING!** When operating this Grill under overhead combustibles a **MINIMUM** of 40 inches is required.



**WARNING!** Assemble and operate this Grill **ONLY** per the instructions in this Owner's Manual.

**WARNING!** This Grill is intended for **OUTDOOR USE ONLY**.

**WARNING!** Never use heating fuel pellets in the Grill, due to potential hazardous contaminants and additives that may be present.

**WARNING!** Use **ONLY** TRAEGER BRAND BBQ WOOD PELLETS, which are specifically made to work in our Grills. Traeger wood pellets are rated for 8500 BTU per LBS with an ash content of 2%.

**CAUTION!** Always store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.

**CAUTION!** Keep the Grill clean – See the cleaning Instructions in this Owner's Manual.

**CAUTION!** Do not use accessories not specified for use with this Grill.

# READ THE MANUAL BEFORE OPERATING

## SECTION ONE: ASSEMBLY INSTRUCTIONS

### INTRODUCTION

Congratulations on your purchase of this Traeger Wood Pellet Grill, Model CAN400.02. With proper set-up, operation and maintenance, the Grill will provide you with delicious food and with years of cooking enjoyment.

Assembly of the grill is required. Follow the assembly instruction provided in the CAN400.02 packaging. Removal of the Porcelain Grills, Drip Pan, Heat Baffle, and Grease Bucket will be required for initial firing and whenever the Grill runs out of pellets along with periodic maintenance. Here are the instructions on removal and replacement for these items.

Removal Instructions:

Open the Lid on CAN400.02.

Remove the Porcelain Grills (3 pieces) and set aside. Remove middle porcelain grill first.

Remove the Drip Pan and set aside.

Remove the Heat baffle from the holders and set aside.

Open the right lower door and take the grease Bucket from the Drain hook and set aside.

Installation instructions:

Insert the heat baffle into the fire box aligning the notches in the heat baffle with the cutouts in the baffle supports. (See figure A)

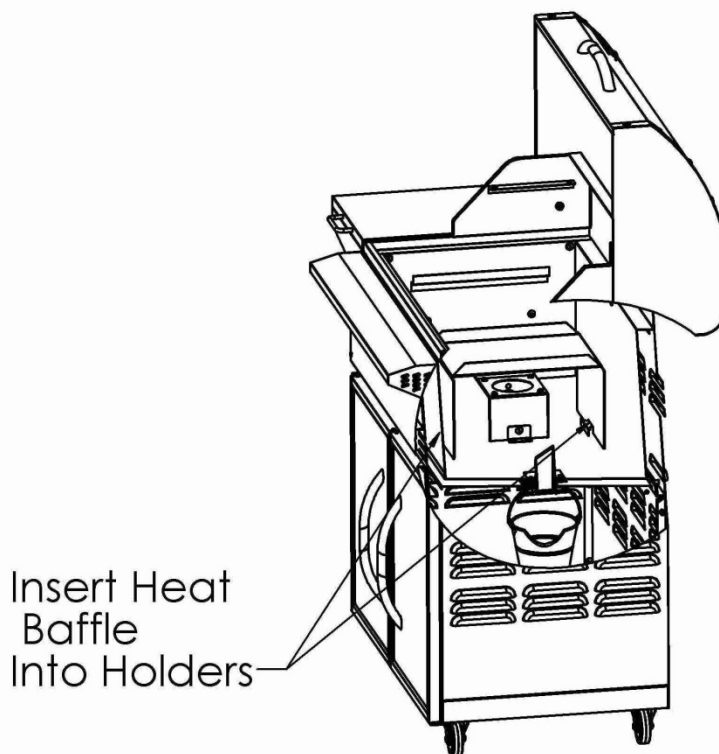
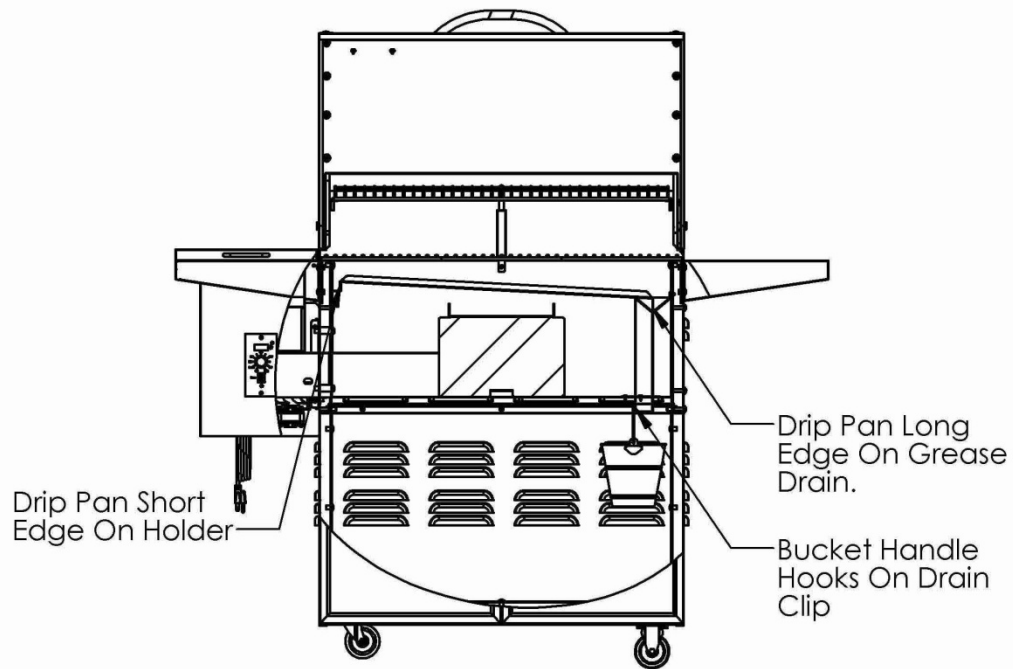


FIGURE A

Insert drip pan into the firebox with the small flange of the Drip Pan to the left side onto the holder. Insert the large flange into the V in the Grease Drain. Center the Drip pan from front to back of the Firebox. (See FIGURE B)



**FIGURE B**

Insert Grease Bucket onto the tab located on the inside of the lower cabinet from the grease Drain. Ensure that the bucket is straight over the drain. (See Figure B)

Install the three Porcelain grill sections (leave the middle section last) back into the grill and close the lid.

## SECTION TWO: INITIAL FIRING INSTRUCTIONS

*(To be used on initial firing or anytime the Grill runs out of Pellets)*

In order to ensure proper operation of the Grill, you must first allow the Auger Tube to be “charged” with Pellets.

- 1) Open the Door and remove the Porcelain Grills, Grease Drain Pan and Heat Baffle from inside the Grill.
- 2) Make sure the Switch is in the OFF (o) position. Plug the Power Cord into an appropriate, grounded electrical outlet.
- 3) Open the Pellet Hopper Lid and locate the Auger. Make sure there are no foreign objects in the Auger. Turn the Switch ON (→) and the Temperature/dial to smoke look into the Pellet Hopper to confirm the Auger is turning. At the same time, place your fingers over the Firepot and feel the air movement from the Draft Inducer Fan. Look to see if the Hot Rod is getting hot (it will start to turn red). **CAUTION! Do not touch it.** Turn the Temperature/dial to SHUT DOWN CYCLE.
- 4) Fill the Pellet Hopper with TRAEGER BBQ PELLETS. **WARNING! Use only TRAEGER BRAND BBQ PELLETS, which are specifically made to work in our Grills. Never use heating fuel pellets in the Grill.** Turn the Temperature/Dial to HIGH. Note: During the initial charging of the Auger, it will take time for the Pellets to travel from the Pellet Hopper to the Firepot. When the Pellets begin to fall into the Firepot, turn the Temperature/Dial to Shut Down Cycle.
- 5) Set the Temperature/Dial to SMOKE. Let the Pellets come to full flame. Once you see flames come out of the Firepot, turn the Temperature/Dial to SHUT DOWN CYCLE, and let the Grill cool down.  
**Recommendation: For ease of clean-up, line the Grease Drain Pan with heavy-duty aluminum foil. Be sure the edges and ends of the foil are tight against the bottom of the Grease Drain Pan.** Position the Heat Baffle, The foil lined Grease Drain Pan and Porcelain Grills in their proper locations.
- 6) With the Door open set the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Door and set the Temperature/Dial to any cooking setting desired.
- 7) **Note: Before cooking the first batch of food in your new Grill, you will need to season the Grill. Turn the Temperature/Dial to HIGH and run for 45 minutes at this setting with the Door closed. This must be done before cooking any food on the Grill.**
- 8) The Grill should be allowed to preheat for approximately 10 minutes with the Door closed before placing food in the grill.

### **WARNING! START THE GRILL ON SMOKE SETTING WITH THE DOOR OPEN**

**Once the Pellets are ignited, close the Door and  
set the Temperature Dial to any cooking temperature desired.**

**WARNING! When operating this Grill, maintain a minimum  
clearance of 12 inches from Grill to combustibles**

## SECTION THREE: SUBSEQUENT START-UP

With the Door open, turn the Switch ON (--) and the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Door and set the Temperature/Dial to any cooking setting desired. The Grill should be allowed to pre-heat for approximately 10 minutes with the Door closed before placing food in the Grill.

**WARNING!** If at any time, the Grill fails to light or the fire in the Firepot goes out while cooking or smoking, when sufficient pellets are still in the Pellet Hopper, it is important to follow these steps. Failure to do so may cause a hazardous “over-firing” of your grill due to an excess of unburned pellets in the Firepot.

- 1) **DANGER!** Turn the Switch OFF (o) and disconnect the Power Cord. If the Grill is still hot, allow it to thoroughly cool. Open the Door and remove all food, the Porcelain Grills, Grease Drain Pan and the Heat Baffle.
- 2) **WARNING!** Remove all unburned pellets and ash from inside and around the Firepot. (**See instructions for proper handling and disposal of ash in Section Five**)
- 3) Before replacing the Heat Baffle, Grease Drain Pan and the Porcelain Grills, plug the power Cord into an appropriate, grounded electrical outlet and restart the Grill. Pellets should fall into the Firepot and the Hot Rod should begin to heat (it will start to turn red). **CAUTION! Do not touch it.**
- 4) If this procedure is successful, you will soon see flames come out of the Firepot. Then turn the Switch OFF (o), and let the Grill cool down. Position the Heat Baffle, the Grease Drain Pan and Porcelain Grill in their proper locations. With the Door open, turn the Switch ON (--) and the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Door and set the temperature/Dial to any cooking setting desired.
- 5) If this procedure is not successful, see **Section Six: FREQUENTLY ASKED QUESTIONS** for troubleshooting tips or contact Traeger Technical Support (**Section Seven**) to help diagnose the problem before proceeding to the **MANUAL LIGHTING INSTRUCTIONS** below.

### MANUAL LIGHTING INSTRUCTIONS:

If the Hot Rod only is not operating, the Grill can still be used to cook and smoke using the **MANUAL LIGHTING PROCEDURE** below:

- 1) **DANGER!** Turn the Switch OFF (o) and disconnect the Power Cord. Allow the Grill to thoroughly cool if it is still hot. From beneath the Pellet Hopper, disconnect the Hot Rod (Purple / White wire pair as shown in the wiring diagram near the end of this manual). You will need to remove the Hopper Bottom Panel to access the wiring. Once the Hot Rod is disconnected, replace the Hopper Bottom Panel and plug the Power Cord back into an appropriate, grounded electrical outlet.
- 2) Open the Pellet Hopper and fill with TRAEGER BBQ PELLETS.

**WARNING! USE ONLY TRAEGER BRAND BBQ WOOD PELLETS, which are specifically made to work in our Grills. NEVER use heating fuel pellets in the Grill due to potential hazardous contaminants and additives that may be present.**

- 3) Remove the Porcelain Grills, Grease Drain Pan and Heat Baffle to expose the Firepot In the bottom of the Grill.
- 4) Pour 1/2 cup of TRAEGER BBQ PELLETS into the Firepot.
- 5) Squirt 2 tablespoons of Alcohol Gel fire lighter into the Firepot on top of the Pellets.

**DANGER!** Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or “freshen up” a fire in this Grill. Keep all such liquids well away from the Grill when in use.

- 6) Carefully light the Alcohol Gel with a fireplace match or a long-reach butane lighter.

**DANGER!** Never squirt Alcohol Gel into a burning fire or a hot Firepot. The Alcohol Gel bottle could explode and cause a fire, serious injury or death.

- 7) Let the Alcohol Gel and Pellets burn for approximately 4 minutes.
- 8) After assuring the Pellets have ignited, install the Heat Baffle, Grease Drain Pan and Porcelain Grills back in place.

**CAUTION!** You will now have a fire in the Firepot. **Be careful not to burn yourself** when you install these components. Gloves are recommended.

- 9) Turn the Switch ON (--) and the Temperature/Dial to any setting desired. With the Door closed, let the Grill pre-heat for approximately 10 minutes before placing food in the Grill.

## Control Shutdown cycle

The control for this barbecue comes with an automatic shut down cycle. When finished cooking on your barbecue set the Temperature/Dial Knob to the Shutdown Cycle position, this will leave the Draft Induction Fan running for ten minutes to burn any excess pellets in the fire pot. After the fan runs for ten minutes the controller will power off and the fan and it will stop running. **CAUTION!** The main power switch will shut the power off to the controller and the Temperature/Dial Knob switch will cut off power to the grill components only. When servicing the controller or any parts ensure that the power supply is disconnected to avoid a shock hazard.

## Control Safety Features

The controller comes equipped with 2 safety features that will help you to keep the grill operating correctly. The first of these is a low temperature alarm. If the grill stays below 125 degrees as read by the RTD temperature sensing device for a period of 10 minutes the control will go into an alarm state and the display will read “LEr”. This will shut off all power to the internal components of the grill. The display will stay in this state until you turn off the main power switch.

The second safety feature will be a high temperature alarm. If the grill obtains an internal temperature reading of 550 degrees as read by the RTD temperature sensing device the control will go into alarm state and the display will read “HEr”. This will turn off all power to the internal components of the grill. The display will stay in this state until you turn off the main power switch.

Whenever either of these alarm conditions occurs you should check to see what caused this condition and fix the problem. Call customer service if you need help.

## SECTION FOUR: OPERATING TIPS

- 1) The Temperature Dial can be changed at any time to increase or decrease the cooking temperature of the Grill. The HIGH/HIGHER Temperature settings are for Grilling. The MED/MID RANGE Temperature settings are for Slow Cooking. The SMOKE setting is for Smoking and adding Smoke Flavor to foods being cooked. The SMOKE setting can also be used to “hold” foods at approximately 180 to 200 degrees F.
- 2) Your TRAEGER PELLET GRILL should never be moved while it is hot. If you are transporting your Grill in a vehicle after cooking on it, make sure the fire is completely out and the Grill is COLD before placing it in any vehicle. NEVER put water into the Firepot. It will jam the Auger.
- 3) The TRAEGER PELLET GRILL is designed to operate with the Door/Lid CLOSED. Cooking with the Door/Lid open greatly lengthens your cooking time.
- 4) NEVER add Pellets by hand to a hot Firepot. This is dangerous and you may be seriously burned. If you run out of Pellets and lose your fire while cooking, let the Grill completely cool and start again with the **INITIAL FIRING INSTRUCTIONS**.
- 5) Make sure the Heat Baffle is properly seated on its locating brackets. The long lips of the Heat Baffle should be pointing down over the Firepot. If not seated properly, direct heat and flame could come up out of the Firepot and cause a grease fire in the Grill.
- 6) When estimating cooking times, the outside temperature will be an important factor. If it is hot outside, it will take less time for food to cook. If it is cold, wet or windy, it will take longer.
- 7) Grease fires are caused by not properly maintaining the Grill by failing to clean your Grease Drain Pan, V-shaped Grease Drain and Grease Drain Tube on a consistent basis. In the unlikely event of a grease fire while cooking, **TURN THE SWITCH/DIAL OFF and KEEP THE DOOR/LID CLOSED** until the fire is completely out. Never keep the Door/Lid open during a grease fire. If it does not go out, lightly sprinkle baking soda on the fire. **Be careful not to burn yourself**. If this still does not work. Then carefully remove the food from the Grill and keep the Door/Lid closed until the fire is completely out. **Again, be careful not to burn yourself**. When the Grill is completely cool, remove the Porcelain Grill and replace the foil on the Grease Drain Pan. Clean any grease accumulation from the V-shaped Grease Drain and the Grease Drain Tube. Replace the Grease Drain Pan and the Porcelain Grill in their proper positions, restart the Grill and resume cooking.
- 8) **CARBON MONOXIDE:**

**WARNING!** Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this Grill. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers and people with blood or circulatory problems, such as anemia or heart disease.

- 9) **CAUTION!** Grease fires are caused by not properly maintaining the Grill by failing to clean your Grease Drain Pan, V-shaped Grease Drain and Grease Drain Tube on a consistent basis. (**See Section Five for maintenance instructions**) In the unlikely event of a grease fire while cooking, turn the **Switch OFF (o)** and **Keep the Door closed** until the fire is completely out. Never keep the Door open during a grease fire. If it does not go out, lightly sprinkle baking soda on the fire. **CAUTION! Be careful not to burn yourself.** If this does not work then carefully remove the food from the Grill and keep the Door closed until the fire is completely out. **Again, be careful not to burn yourself.** When the Grill is completely cool, remove the Porcelain Grill and replace the foil on the Grease Drain Pan. Clean any grease accumulation from the V-shaped Grease Drain and the Grease Drain Tube. Replace the Grease Drain Pan and the Porcelain Grill in their proper positions, restart the Grill and resume cooking.

## CONTROL WITH MEAT PROBES

Meat Probes setup:

- 1) Insert either one or two meat probes into the plug-in receptacles located on the lower left corner of the controller as shown in Figure 4-1.
- 2) Then insert probes into the grill through the access slot located on the front left side of the grill body as shown in figure 4-2.
- 3) Insert the probes tips into the meat halfway into the thickest part of the meat. Make sure the probe is not inserted into the fatty portion of the meat and not touching the bone. Ensure that the probe is at least half the thickness of the meat.
- 4) To read the temperature of the meat probe press the meat probe selector switch locate in the lower right corner of the control as shown in Figure 4-1. The control will display PO1 then it will display the temperature of probe 1 while blinking. To see Probe 2 press the meat probe selector switch twice. The control will revert back to the barbeque temperature after 3 second.

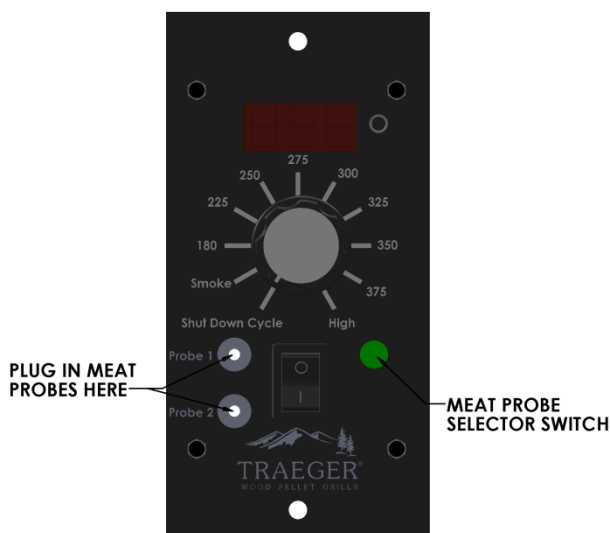


Figure 4-1

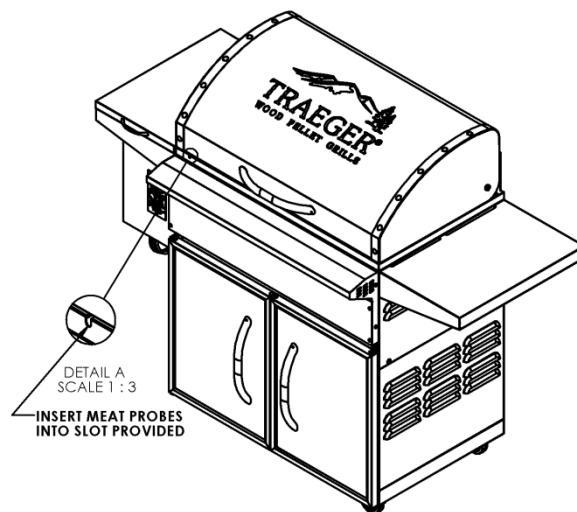


Figure 4-2

Meat temperature recommendations chart				
Range	Beef	Lamb	Pork	Poultry
Well	170°F	160°F	170°F	170°F
Medium	160°F	155°F	160°F	170°F
Medium Rare	145°F	145°F		170°F
Rare	135°F			170°F

## SECTION FIVE: MAINTAINING YOUR NEW GRILL

### 1) CREOSOTE AND GREASE: Formation and need for removal.

When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool flue exhaust of a slow burning fire. As a result, creosote accumulates on the flue lining. When ignited, creosote makes an extremely hot fire. Airborne grease particles will travel through the cooking chamber and some of this airborne grease will accumulate on the flue lining, similar to the creosote, which could be contributory to a fire.

The flue exhaust should be inspected at least twice a year to determine when a creosote and/or grease buildup has occurred.

Also, grease drippings from the food will fall onto the Grease Drain Pan and be channeled into the Grease Drain and then out of the Grill through the Grease Drain Tube, to be collected in the Grease Bucket. Grease will accumulate in all of these locations.

The Grease Drain, the Grease Drain Tube and the Grease Bucket should be inspected at least twice a year for signs of grease buildup.

When creosote or grease has accumulated, it should be removed to reduce the risk of fire.

### Cleaning Grease from your Grill:

**DANGER!** Turn the Switch OFF (o) and disconnect the Power Cord.

- 1) Change the aluminum foil on the Grease Drain Pan frequently. Periodically, clean the grease out of the V-shaped Grease Drain and Grease Drain Tube and off of the interior surfaces of the Grill. Empty the Grease Bucket occasionally and line with aluminum foil for easy clean-up. It is easier to clean off accumulated grease when the Grill is warm. **BE CAREFUL NOT TO BURN YOURSELF.** If too much grease is allowed to build up on the Grease Drain Pan and in the V-shaped Grease Drain, or is allowed to plug the Grease Drain Tube, a grease fire could result. We recommend cleaning these locations regularly.

- 2) Outside surfaces: DO NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside Grill surfaces. Use warm soapy water to cut the grease.
- 3) If the Grill is stored outside during the rainy season, care should be taken to ensure that water does not get into the Pellet Hopper. Wood pellets, when wet, expand greatly and will jam your Auger. **A TRAEGER GRILL COVER to protect the Grill is highly recommended! Covers are available from your Traeger Dealer, or log on to our Web Site – [www.traegergrills.com](http://www.traegergrills.com).**
- 4) Depending on use, periodically remove the Porcelain Grill, Grease Drain Pan and Heat Baffle to clean the ash from in and around the Firepot. A shop-vac is handy for this chore. Make sure the Grill is COLD before starting this procedure.
- 5) We recommend keeping a long-handled cleaning brush near the Grill. After removing your food, give the Porcelain Grill a quick brushing. It takes only a minute and it will be ready the next time you want to use the Grill. **Be careful not to burn yourself.**

#### **DISPOSAL OF ASHES:**

**WARNING!** Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

# SECTION SIX: FREQUENTLY ASKED QUESTIONS

## WHY WON'T MY GRILL IGNITE?

- 1) Verify power at the electrical outlet.
  - a) If Power Cord is connected to a GFI (Ground Fault Interrupter), check and reset if necessary.
  - b) Initiate startup.  
**Still no ignition – Proceed to step 2.**
- 2) Disconnect Power Cord from electrical outlet.
  - a) Remove the Control and check the fuse on back. Replace the fuse if blown.  
**Reinstall the Control!**
  - b) Unplug Hot Rod connector (Purple/White wire pair), plug Power Cord into an appropriate, grounded electrical outlet and turn the Switch/Dial ON. **NOTE: At this point the Grill will not ignite.**
  - c) Check the Draft Inducer Fan and the Auger Drive Motor for operation. If both are operating -- the Hot Rod needs to be replaced. If one or both are not operating, contact Traeger Technical Support (**SECTION SEVEN**) for additional troubleshooting help. Contact your Traeger Dealer or the Traeger Parts Department (**SECTION SEVEN**) to place an order.
- 3) If the problem is identified to be a failed Hot Rod, the Grill can still be used to cook and smoke by following the **MANUAL LIGHTING INSTRUCTIONS** in **SECTION THREE** of this OWNER'S MANUAL.

## WHY ARE NO PELLETS BEING DELIVERED INTO THE FIREPOT?

- 1) Verify that there are Pellets in the Pellet Hopper. If this is the **INITIAL FIRING** or the Grill has run out of Pellets, allow sufficient time for the Pellets to travel from the Pellet Hopper to the Firepot (can take up to 7 minutes).
- 2) Initiate startup. See **INITIAL FIRING INSTRUCTIONS** in **SECTION TWO** of this OWNER'S MANUAL.

### **Still no Pellets in the Firepot – Proceed to step 3.**

- 3) Disconnect Power Cord from electrical outlet.
  - a) Unplug the Auger Drive Motor (Red/White wire pair connector) and the Draft Inducer Fan (Orange/White wire pair connector).
  - b) Reconnect the Draft Inducer Fan to the Red/White wire pair and the Auger Drive Motor to the Orange/White pair.
  - c) Plug Power Cord into an appropriate, grounded electrical outlet and turn the Switch/Dial ON.
  - d) If the Auger Drive Motor **is** operating (check the small fan blade on the back of the motor), the problem is in the Three Speed or Digital Control, which will need to be replaced. Contact your Traeger Dealer or the Traeger Parts Department (**SECTION SEVEN**) to place an order.

- 4) If the Auger Drive Motor **is not** operating but the Draft Inducer Fan **is** operating, the problem is in the Auger system, which will need to be checked.
  - a) With the Power Switch and the Switch/Dial OFF, locate the small fan blade on the back of the Auger Drive Motor.
  - b) While watching the fan blade, turn the Power Switch and then the Switch/Dial to ON. If the fan blade **does not** turn, turn the Switch/Dial to OFF. This indicates a defective Auger Drive Motor and it will need to be replaced. Contact your Traeger Dealer or the Traeger Parts Department (**SECTION SEVEN**) to place an order.
  - c) If the fan blade turns a bit and then stops, continue watching and turn the Switch/Dial to OFF. If the fan blade UNWINDS slightly, this indicates a jam in the Auger system which will need to be cleared.
  - d) Disconnect Power Cord from electrical outlet and remove Pellets from the Pellet Hopper. Check for foreign objects and wet/decomposed Pellets, both of which can cause a jam in the Auger system. The Auger will need to be removed to clear a jam in the Auger system. See “HOW DO I REMOVE THE AUGER IF IT JAMS?” section below.

### **HOW DO I REMOVE THE AUGER IF IT JAMS?**

- 1) Remove any covers necessary to access the Auger Drive Motor.
- 2) Remove the screw connecting the Auger Drive Motor shaft to the Auger shaft and the screw retaining the Auger Bushing into the Auger Tube.
- 3) With a small pipe wrench or locking pliers on the Auger shaft, turn the Auger counter clockwise. It will turn hard until it breaks free, then the Auger will turn freely.
- 4) Remove the Auger and clean all Pellets, ash or foreign objects from the Auger, Auger Tube and Firepot. A shop-vac is ideal for this task.
- 5) Sand the outside surfaces of the auger with medium grit sandpaper. Check the inside of the Auger Tube and sand it if needed. Vacuum the sanding grit out of the Auger Tube and Firepot when finished.
- 6) Reinstall the Auger Bushing and the Auger into the Auger Tube, making sure that the Auger rotates freely.
- 7) Re-attach the Auger shaft to the Auger Drive Motor shaft.

### **WHY DOES MY GRILL FIRE GO OUT ON “SMOKE” SETTING?**

Excess ash in the Firepot may be the problem.

- 1) Open the Door/Lid and remove the Porcelain Grill, Grease Drain Pan and Heat Baffle from inside the Grill.
- 2) **IMPORTANT: Remove all unburned Pellets and ash from inside and around the Firepot.** A shop-vac is ideal for this task **CAUTION! ASSURE THAT THE GRILL IS COLD TO AVOID A FIRE FROM HOT ASH.**
- 3) Replace the Heat Baffle, Grease Drain Pan and the Porcelain Grill and initiate start-up procedure.
- 4) If this didn't remedy the problem, contact Traeger Technical Support (**SECTION SEVEN**) for additional troubleshooting help.

### **WITH THE TRAEGER DIGITAL CONTROL, WHAT DIAL SETTING IS RECOMMENDED FOR STARTING THE GRILL?**

The auto-start procedure is the same for all Grill Controls. With the Door/Lid open, turn the Switch/Dial ON and Temperature Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Door/Lid and set the Temperature Dial to any cooking setting desired.

## **WHAT TEMPERATURE SETTINGS DO I USE WITH MY DIGITAL THERMOSTAT CONTROL WHEN THE COOKBOOK RECIPES CALL FOR SMOKE, MEDIUM AND HIGH ?**

This handy conversion chart will help you determine where to set the Thermostat when the recipes call for “Smoke”, “Medium”, or “High” settings with the 3-Speed Smoker Control. **Remember:** Grill temperature is affected by conditions such as outside temperature, precipitation and wind as well as altitude. Please keep this in mind when determining how long it will take food to cook on your Grill.

3-Speed Smoker Control Settings	Digital Thermostat Suggested Settings
Smoke	Smoke (150-180 F.)
Medium	225-275 Degrees F.
High	350-400 Degrees F-HIGH.

## **HOW DO I PROTECT MY PAINT FINISH?**

- 1) Use a protective Cover on the Grill and touch-up paint to repair any scratches. **A TRAEGER GRILL COVER to protect the Grill is highly recommended! Covers and touch-up paint are available from your Traeger Dealer, or log on to our Web Site – [www.traegergrills.com](http://www.traegergrills.com).**
- 2) Every 90 days, use a high quality car wax on the outside surfaces of the Grill. **ONLY APPLY WAX TO A COLD GRILL.**

## **WHERE CAN I GET A NEW PART FOR MY GRILL?**

Check with your Traeger Dealer. They may have the part in stock or can order the part for you. Or you can contact the Traeger Parts Department (**SECTION SEVEN**) to place an order. In either case, please provide your name, phone number, address, Model and Serial number of the Grill (located on a label inside the Hopper Lid or inside a Door), along with the part identification number from the Component Diagram.

# SECTION SEVEN: TRAEGER SUPPORT

Parts are identified by number on the following COMPONENT DIAGRAM PAGE.  
To order parts: Call, E-mail or write to your Traeger Dealer or Traeger Pellet Grills. Please provide your name, phone number, address, Model and Serial Number of the Grill (located on a label inside the Hopper Lid or inside a Door), along with the part identification number from the Component Diagram.

**TRAEGER PELLET GRILLS, LLC**  
**1215 Wilmington Ave Suite 200**  
**Salt Lake City, UT 84106**

**TRAEGER TECHNICAL SUPPORT**  
**Available 7 Days a Week 5AM to 7PM**  
**Pacific Time**

**TRAEGER PARTS DEPARTMENT**  
**Available Weekdays 8AM to 3:30PM**  
**Pacific Time**

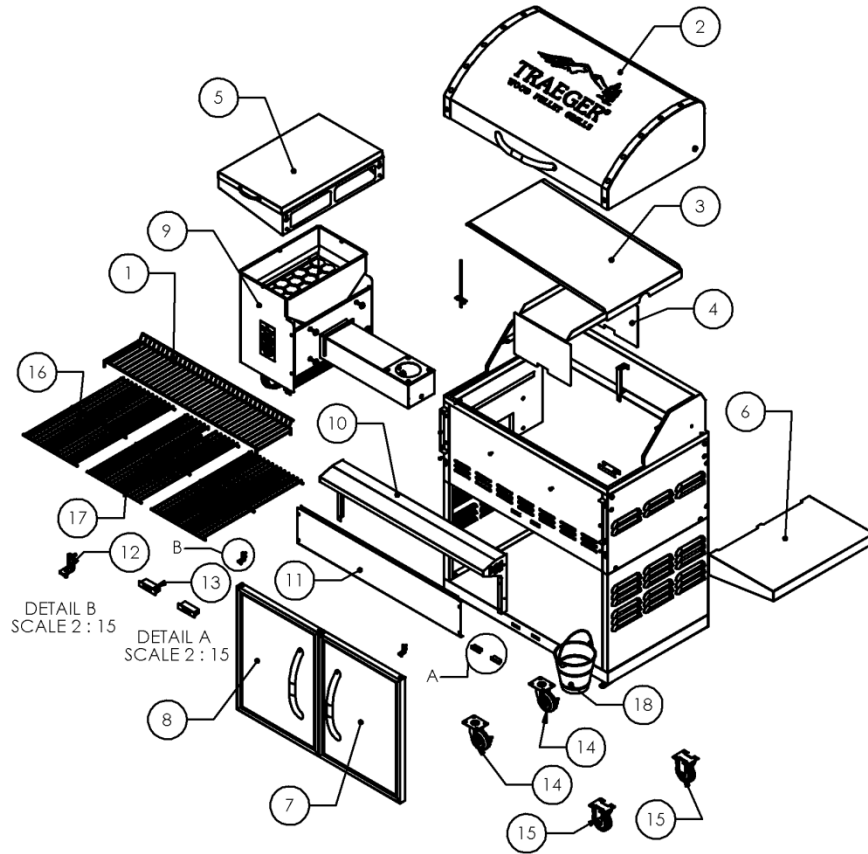
**TRAEGER SALES/ORDER DESK**  
**Available Weekdays 8AM to 4:30PM**  
**Pacific Time**

**TOLL-FREE TELEPHONE: 1-800-872-3437**

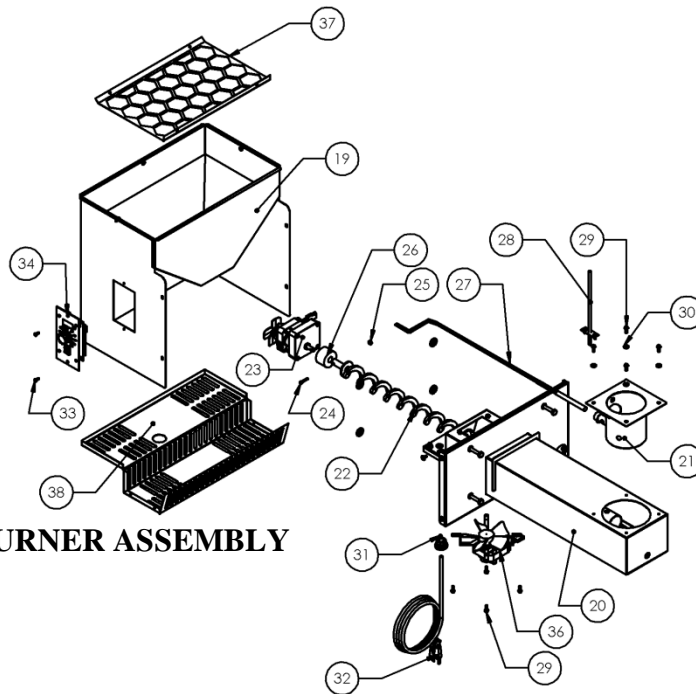
**E-mail: [service@traegergrills.com](mailto:service@traegergrills.com)**  
**Website: [www.traegergrills.com](http://www.traegergrills.com)**



# CAN400.02 COMPONENTS DIAGRAM



## HOPPER BURNER ASSEMBLY



## COMPONENTS PARTS LIST

ITEM#	DESCRIPTION	PART #	QUANTITY
1	WARMING SHELF	BAC192	1
2	LID ASSEMBLY BRONZE	SUB688	1
3	DRIP PAN	BCA288	1
4	HEAT BAFFLE	BCA289	1
5	LEFT SHELF ASSEMBLY	SUB277	1
6	RIGHT SHELF ASSEMBLY	SUB278	1
7	RIGHT DOOR ASSEMBLY BRONZE	SUB724	1
8	LEFT DOOR ASSEMBLY BRONZE	SUB686	1
9	HOPPER BURNER ASSEMBLY CAN400.02	SUB718	1
10	FRONT COVER ASSEMBLY	SUB260	1
11	FRONT COVER PANEL BRONZE	BCA684	1
12	UPPER HINGE ASSEMBLY BRONZE	SUB684	2
13	MAGNET CATCH	HDW050	4
14	CASTER SWIVEL	HDW051	2
15	CASTER FIXED	HDW052	2
16	PORCELAIN SIDE GRILLS	HDW093	2
17	PORCELAIN CENTER GRILL	HDW094	1
18	GREASE BUCKET	HDW152	1
19	HOPPER ASSEMBLY 400 BRONZE	SUB682	1
20	BURNER BOX ASSEMBLY BRONZE	SUB681	1
21	FIRE POT ASSEMBLY 7 HOLE	FAB310	1
22	AUGER ASSEMBLY	SUB270	1
23	AUGER DRIVE MOTOR	BRN250	1
24	SCREW 6-32 X .750 SOCKET HEAD	HDW116	1
25	NUT 6-32 LOCK	HDW111	1
26	AUGER TUBE BUSHING	BRN109	1
27	HOT ROD	BAC199	1
28	RTD 7 INCH	BAC194	1
29	SCREW #8 SELF DRILLING	HDW119	8
30	WASHER #8 FLAT	HDW067	4
31	CORD RESTRAINT	ELE210	1
32	CORD 120V NEMA	ELE203	1
33	SCREW 6-32 X .375 SELF TAPPING	HDW115	10
34	DIGITAL CONTROLLER W/MEAT PROBE	BAC288	1
36	DRAFT INDUCER FAN	FAN250	1
37	HOPPER GUARD BRONZE	BCA696	1
38	HOPPER BOTTOM COVER BRONZE	BCA697	1
*	MEAT PROBE 1	BAC289	1
*	MEAT PROBE 2	BAC329	1

\*= These are not shown in the components parts drawings.

# DIGITAL THERMOSTAT CONTROL WIRING DIAGRAM

