

# Startup Tips – Traeger Ironwood

Let's take a walk thru the wonderful world of the Traeger Ironwood, this handy guide will help with startup and first cook ideas. Happy cooking on your new grill and HAPPY TRAEGERING!!!

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## STARTUP TIPS

- Prior to startup, wipe down inside of grill, grill grates, drip tray and walls and lid. Using a damp towel, NO detergents or chemicals
  - This helps wipe off some of the construction lubricant
- Be sure grill is at least 24" away from house or any structure
  - Allowing the Downdraft Exhaust system to work properly and safely
- TRAEGER APP - DOWNLOAD > INSTALL > PAIR GRILL > VERIFY
- Check the hopper for any parts/tools and then fill 100% with pellets
- If possible, place grill in a somewhat wind sheltered area
- Turn grill to 350 degrees, press dial to set, press ignite and allow grill to reach temp
  - Once at 350 degrees, allow grill to heat at 350 degrees for 20 minutes
- Turn grill to 500 degrees, press dial to set
  - Once at 500 degrees, allow grill to heat at 500 degree for 30 minutes
- Once grill has properly burned in, press and held to silver button until shutdown cycle starts
  - Allow grill to properly shut down for 25 minutes (that is the length of shutdown cycle)
- Once completely cooled, check grill for any loose bolts, nuts, etc and tighten as needed

## FIRST COOK TIPS

- Open grill and double check for any tools or items stored in grill
- Use a DRIP TRAY LINER of cover drip tray with foil
  - I suggest a fresh liner or foil before EVERY Cook
- Dial desired temperature, press the dial and hit ignite
  - Leave the lid closed during the startup process
- Once at desired temp cook your first food item on your new grill
  - I recommend something easy that allows you to learn the grill and experience that wood fired flavor
- Suggested First Cook Ideas
  - Meatballs
  - Brats / Sausage
  - Chicken Kabobs / Beef Kabobs
  - Chicken Breast
  - Pork Chops
- Once you have your first cook mastered, time to get into the Traeger APP, find a recipe and plan for your second cook and beyond

## STORAGE TIPS

- For Best Results – Use a grill cover and keep grill covered during winter
  - This prevents buildup of ice, snow and unwanted moisture
- Once grill is completely cooled, cover the grill, move back to its resting spot and tuck it in for the night
  - If desired, unplug the grill and store the cord

## RECOMMENDED GEAR – TO HELP FUEL YOUR WOOD FIRED FUN

- Front Shelf
- Cover
- Traeger Cast Iron Skillet
- Chicken Leg and Wing Rack
- Drip Tray Liners and Grease Bucket Liners