

How to Clean your Traeger Fire Pot

You fire up your Traeger Grill and see the screen display **TIME TO CLEAN YOUR FIRE POT**, now what? Well don't worry, this is a simple step that you can do in between the deep cleaning routines that will ensure your grill is running at its peak level of grilling performance

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Cleaning Tips:

1. When to clean your Fire Pot
 - a. When the Traeger Reminds you "Have You Cleaned Your Firepot?"
 - b. I clean mine every **1-2 bags of pellets**
2. Steps to clean your Traeger Fire Pot
 - a. Make sure grill is cool and unplugged
 - b. Open Traeger lid, remove both grill grates, drip tray and heat shield
 - c. Inspect firepot for any built-up ash
 - d. Turn on your garage or shop vacuum and remove all the contents of the fire pot
 - e. If any debris remains stuck on, carefully scrape it off using a small brush or scraper
 - f. Vacuum out the fire pot again and a little bit into the auger
 - g. Verify inside fire pot is clean and all parts/bolts are tight, and everything is in working order
 - h. Rebuild the grill from the bottom up starting with the heat shield, drip tray with fresh liners or foil, bottom grate and top grate
 - i. Plug grill in (good time to check the cord), Turn on the grill, turn to 200 degrees and ignite. Once grill reaches 200 degrees, verify operation and place grill back into shutdown mode
 - i. You can skip this part and wait until your next cook to do it

Grills / Grill Gear Used:

- Craftsman 2.5 gal Shop Vac Ace SKU - 2305696
- Traeger Ironwood 885 drip tray liner Ace SKU - 8023037
- Traeger Grill cleaner spray Ace SKU – 8687048