

**BARBECUE
A FAMILY TRADITION**



Left to right: Pearl (dog), Mark Traeger, Brian Traeger, Terry Bradshaw, Bill Bradshaw, Joe Traeger, Randy Traeger.



800-872-3437
traegergrills.com




Traeger wood pellet grills use a natural biomass wood pellet fuel.



Traeger BBQ Pellets are made from 100% recycled hardwood sawdust.

Traeger wood pellet grills utilize an indirect cooking system that "reduces the fat."



The burn system has low emissions and a lower carbon footprint.

**HOW THE
TRAEBER WORKS**

All natural wood pellets are poured into the hopper.

When you push the "On" switch, the hot rod activates for about four minutes, igniting the pellets in the firepot. The auger automatically feeds pellets from the hopper to the firepot where convection air is added, acting like a miniature forge.

Heat and wood smoke surround the food, resulting in fantastic taste. Drippings are channeled out of the cooking chamber into an external bucket for easy disposal.

Flipping the three-position switch to "High" allows you to grill. On "Medium" you can slow cook. The "Smoke" setting

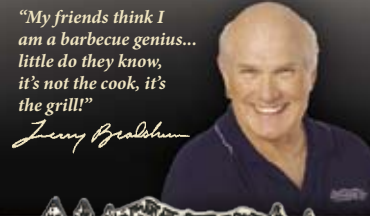


allows you to hot-smoke food. In the "Smoke" mode, the grill delivers an even smoke to your food without having to tend the fire. Traeger gives you the convenience of gas, the flavor of real wood!

TRAEBER GRILL SPECIFICATIONS

Model	Grill Area	Unit Wgt.	Control	Capacity	Assembly
BBQ055	292 sq. inch 19.5x15	76 lbs	Standard Control	10 lbs	15 minutes
BBQ070	418 sq. inch 22x19	135 lbs	Standard Control	20 lbs	10 minutes
BBQ07E	418 sq. inch 22x19	135 lbs.	Dial LED Thermostat	20 lbs	10 minutes
BBQ075	646 sq. inch 34x19	165 lbs.	Standard Control	20 lbs	15 minutes
PIG	418 sq. inch 22x19	240 lbs.	Dial LED Thermostat	15 lbs	10 minutes
BBQ150	836 sq. inch 44x19	325 lbs.	Dial LED Thermostat	20 lbs	10 minutes
BBQ190	1,672 sq. inch 2@ 44x19	860 lbs.	Dial LED Thermostat	40 lbs	
BBQ200	7,260 sq. inch 4@ 55x33	1,400 lbs.	Dial LED Thermostat	40 lbs	

**TASTE *the*
DIFFERENCE**



"My friends think I am a barbecue genius... little do they know, it's not the cook, it's the grill!"
Jerry Bradshaw



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You'll truly taste the difference cooking on a Traeger Wood Pellet Grill.



JUNIOR



BBQ055

Lil' TEX



BBQ070

ELITE



BBQ07E

TEXAS ★ STYLE



BBQ075

XL



BBQ150

Lil' PIG



BBQPIG

COMMERCIAL



BBQ190



BBQ200

"Once you taste food cooked on one of these grills you'll never use anything else."

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