



OWNER'S MANUAL



FLATROCK FLAT TOP GRILL

MODEL IDFL42LLA



Scan here to access this manual in different languages, as well as to learn how to set up, season, and get the most out of your Flat Top Grill.

IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING YOUR TRAEGER® FLAT TOP GRILL

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) BETWEEN COMBUSTIBLE MATERIALS AND YOUR FLAT TOP GRILL. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

When properly operated and maintained, cooking with a Traeger® Flat Top Grill brings years of enjoyment to you and your friends and family. Your new Traeger® Flat Top Grill is specially designed to make cooking easier while giving you optimal performance to create the most flavorful food.

Please read this entire manual before installation and operation. Anyone who uses this Flat Top Grill 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 assembling this unit for someone else, provide this manual for the owner to read and save for future reference.

⚠ DANGER

If you smell gas:

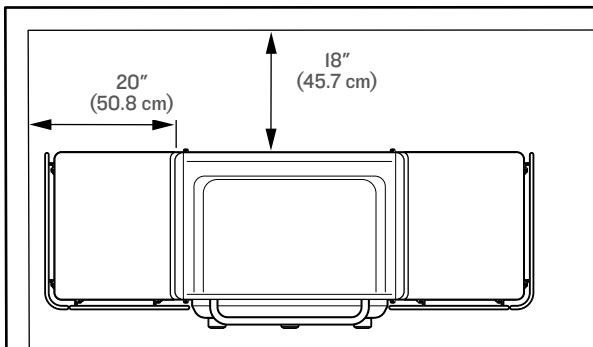
- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING Fire Hazard

- When operating your Traeger® Flat Top Grill, maintain the **MINIMUM** distances shown below from the Flat Top Grill to any nearby combustibles, including wooden railings, home siding, window frames, furniture, trees, and trash receptacles, etc.



- **Do Not** install or operate the Flat Top Grill indoors, in or on recreational vehicles or boats, or under a combustible ceiling or overhang.
- **Do Not** install or operate your Traeger® Flat Top Grill on combustible floors or surfaces.
- **Do Not** store or use a spare LP tank, gasoline, or other flammable vapors, liquids, or materials in, under, or in the vicinity of the Flat Top Grill.
- Always remove cooking tools and ingredients while the Flat Top Grill is unattended to reduce the risk of fire.
- **Never** fill an LP tank beyond 80% full. An overfilled or improperly stored tank is a hazard due to possible gas release from the safety relief valve.
- **Never** leave an LP tank inside a vehicle, it may become overheated by the sun.
- **Do Not** obstruct the flow of combustion and ventilation air of the Flat Top Grill, cover slots, holes, or passages in the Flat Top Grill, or cover the Flat Top Grill cooktop with material such as aluminum foil. Doing so blocks airflow through the Flat Top Grill and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.
- Clean your Flat Top Grill and replace the grease keg liner regularly. Always wait until the Flat Top Grill has completely cooled before removing the grease keg.

- ⚠ WARNING Fire Hazard**
- If the Flat Top Grill does not ignite within 5 seconds, turn burner controls OFF (●), wait 5 minutes to allow gas to dissipate, and repeat ignition procedure. If Flat Top Grill does not ignite, gas will continue to flow out of burner and could accidentally ignite.
 - Inspect the hose of the Flat Top Grill's LP tank before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operation.
 - If grease or other hot material drips from the Flat Top Grill onto valve, hose or regulator, turn off gas supply immediately. Determine the cause and correct, clean and inspect valve, hose and regulator. Before continuing, perform a leak test.

- **Never** use an LP tank that is visibly rusted, damaged, or out of date.

⚠ WARNING Burn Hazard

- **Never** close the lid of the Flat Top Grill when operating or hot. Let the Flat Top Grill cool completely before closing the lid.
- The Flat Top Grill cooktop and surrounding areas are extremely hot during and after operation. Use caution when loading food onto the cooktop and when inserting, removing, or adjusting your meat probes.
- **Do Not** touch the cooktop, the lip around the cooktop, or the faceplate during or immediately after operation. Always use heat protection when operating the Flat Top Grill.
- **Never** move the Flat Top Grill when it is operating or hot. Let the Flat Top Grill cool thoroughly and close the Flat Top Grill lid before moving or attempting to transport. If you are transporting your Flat Top Grill in a vehicle after cooking on it, make sure the flame is completely out, the gas is turned off, and the Flat Top Grill is cold before placing it in any vehicle.
- **Never** leave the Flat Top Grill unattended when young children or pets are present.
- Grill handles and knobs may become hot to the touch or exceed safe touch temperatures when operated under extreme conditions including but not limited to prolonged exposure to direct sunlight, high ambient temperatures, or in the event of a grease fire. **ALWAYS** use heat protection when operating or handling your grill under these conditions.

⚠ WARNING Electrical Shock Hazard

- Hazardous voltage is present, which can shock, burn, or cause death.
- Ground Fault Circuit Interrupter (GFCI) protection must be provided on the circuit(s) or outlet(s) to be used for the operation of this Traeger Flat Top Grill. The outlet(s) must be electrically grounded in accordance with local codes or, in the absence of local codes, with the national electrical code, ANSI/NFPA 70, or the Canadian Electrical Code, Part 1, CSA C22.1.
- Keep the power cord and fuel supply hose away from hot surfaces and sharp edges.
- Disconnect the power cord before servicing the Flat Top Grill unless otherwise noted in this Owner's Manual.
- If using an extension cord, only use an extension cord suitable for outdoor use to prevent electric shock in accordance with the instructions and warnings accompanying that product. This type of cord is designated with "W-A" or "W" on the cord's jacket, such as an extension cord of cord type: SW-A, SOW-A, STW-A, STOW-A, SJW-A, SJOW-A, SJTW-A, or SJTOW-A.
- If using an extension cord, be sure to use a No. 14 AWG grounded extension cord.

- **Do Not** modify the plug on your Flat Top Grill, the extension cord receptacle, or the extension cord plug in any way, including by removing the ground (earth) prong.
- Make sure your extension cord is in good condition. Inspect extension cords prior to each use for loose or exposed wires and cut or worn insulation. Replace if damaged. Never use a damaged extension cord.
- Ensure that the power cord and extension cord are securely plugged together. Do not plug extension cords into one another.
- Keep extension cord clear of snow and standing water.
- Ensure that the power cord and extension cord do not create a tripping hazard. Do not route an extension cord through a window or doorway.
- When not in use, the extension cord should be removed and stored in a location protected from the sun and out of the reach of children.

⚠ WARNING Product Hazard

- **Never** modify the Flat Top Grill or install any parts or components not authorized by Traeger for use with this product. Any modification of this Flat Top Grill or installation of unauthorized parts or components will void the warranty and may create a safety hazard including, without limitation, a fire.
- Make sure the Flat Top Grill is on a level surface.
- **Never** move the Flat Top Grill with the lid open. Always close the Flat Top Grill lid prior to moving.
- When the ambient temperature falls below -20°F (-29°C), damage to the controller's display may occur.
- **NEVER** add cold or frozen food or liquids to a hot Flat Top Grill. Doing so may cause Flat Top Grill to warp.
- Appliance installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- Fuels used in liquefied propane gas appliances, and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and cause birth defects or other reproductive harm.
- If the Flat Top Grill is not in use, the gas must be turned off at the LP tank.
- The Flat Top Grill can be stored indoors only if the tank is disconnected and removed from the grill. The tank must be stored outdoors out of the reach of children and should not be stored in a building, garage, or any other enclosed area.
- Place a dust cap on the tank valve outlet whenever the tank is not in use. Only install on the tank valve outlet the type of dust cap that is provided with the tank valve. Other types of caps or plugs can result in leakage of propane.

SAVE THESE INSTRUCTIONS

A top-down view of a large, dark-colored platter filled with a variety of smoked breakfast items. The food is arranged in several sections: on the left, there's a pile of sliced, golden-brown potatoes; in the center, several sausages are lined up; on the right, there are dumplings and shredded meat; at the bottom, there are three strips of cooked bacon and several fried eggs with sunny-side-up yolks. The entire platter is set against a dark background, and wisps of white smoke are rising from the food, suggesting it is freshly cooked and hot.

WELCOME
TO THE
TRAEGERHOOD

A top-down view of a black flat top grill. The grill is filled with a variety of cooked items. On the right side, there are two large, thick steaks with a dark, seared crust and a pat of butter melting on top. Below the steaks is a large portion of bright green asparagus. On the left side, there are several pieces of sliced yellow bell peppers, some showing char marks. In the center and left, there are pieces of broccoli, green peas, and sliced mushrooms. At the bottom left, there is a pile of sliced onions. A whole roasted garlic head is visible at the bottom right. The background is dark, making the food stand out.

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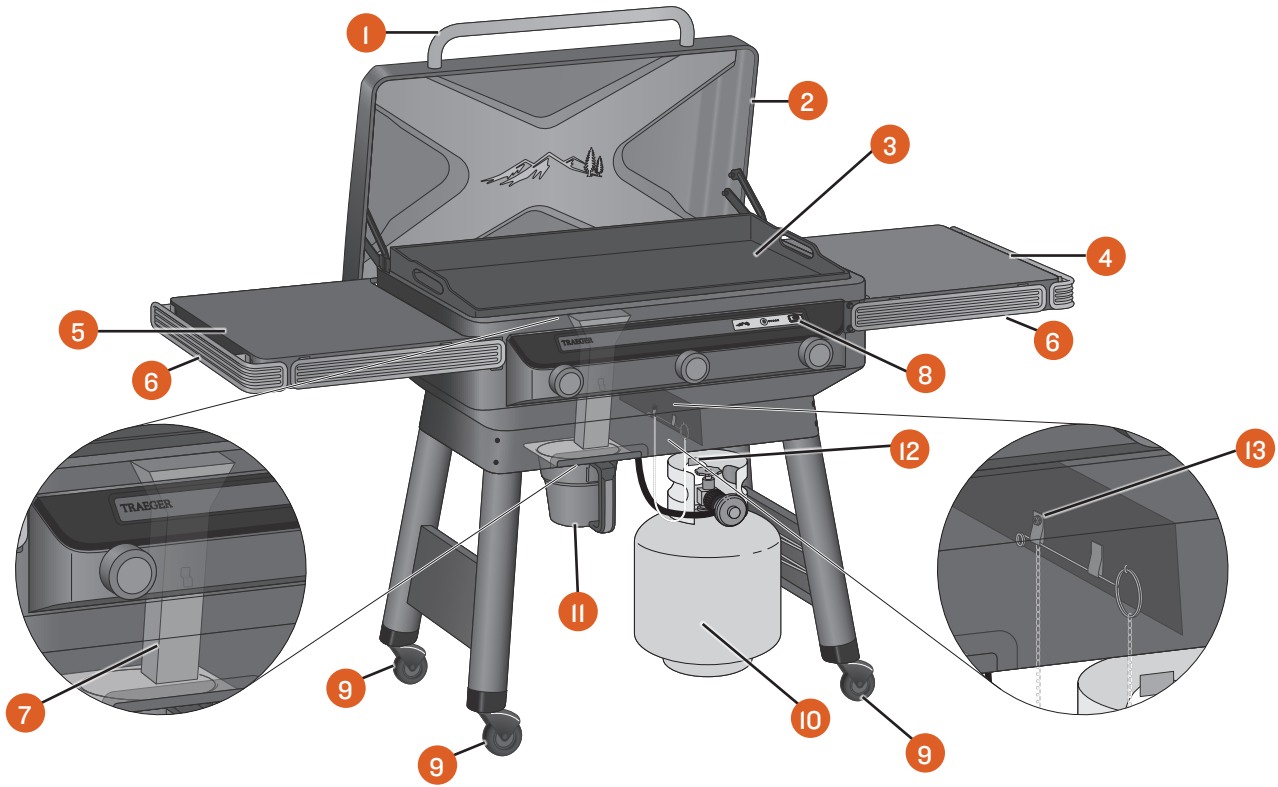
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GETTING TO KNOW YOUR FLAT TOP GRILL

Refer to the Assembly Guide to assemble and install your Traeger® Flatrock Flat Top Grill.

PARTS AND FEATURES

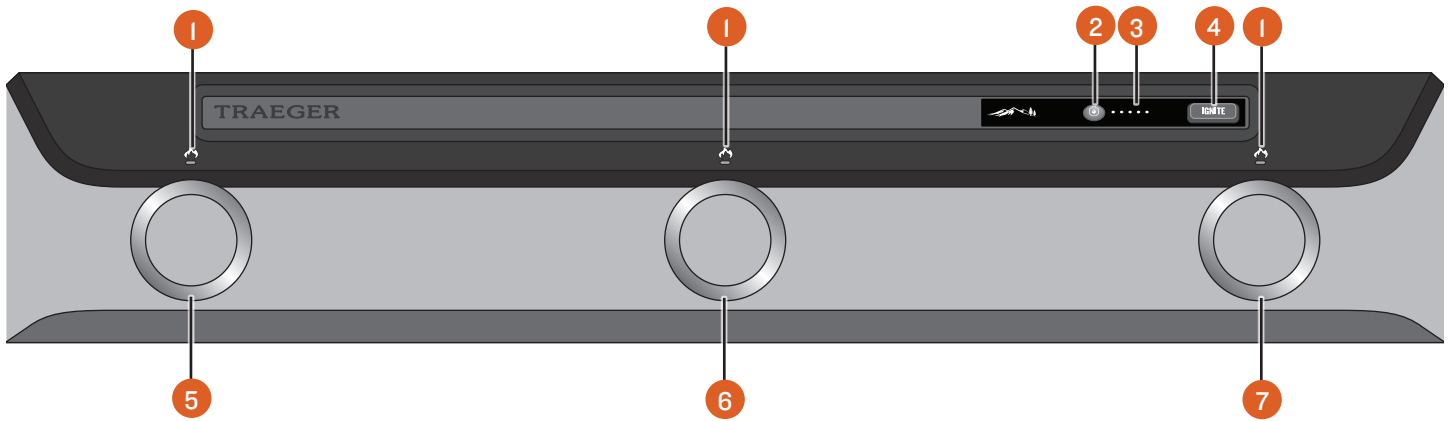


PART	DESCRIPTION	PART	DESCRIPTION
1	LID HANDLE	8	DIGITAL CONTROLLER WITH FUEL MONITORING
2	GRILL LID	9	LOCKING CASTER
3	COOKTOP	10	LIQUID PROPANE (LP) GAS TANK (NOT INCLUDED)
4	RIGHT FOLDING SIDE SHELF	11	EZ-CLEAN™ GREASE KEG
5	LEFT FOLDING SIDE SHELF	12	PROPANE TANK HOOK
6	P.A.L. POP-AND-LOCK™ ACCESSORY RAIL	13	MATCHSTICK HOLDER
7	GREASE CHUTE		

WEIGHT CAPACITIES

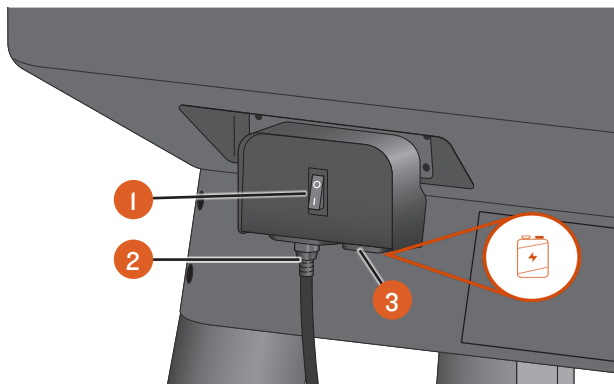
Shelves: 50 lbs (23 kg) Propane Tank Hook: 40 lbs (or a standard 20 lb [9.1 kg] propane tank)

YOUR DIGITAL CONTROLLER Your Traeger® Flat Top Grill is equipped with a state-of-the-art Traeger Controller. Before you begin using the Flat Top Grill, familiarize yourself with the different features of the control panel. Once your Flat Top Grill is plugged in and the main power button (located on back of Flat Top Grill) is **ON**, you can ignite your Flat Top Grill.



PART	DESCRIPTION	PART	DESCRIPTION
1	FLAME SENSOR LIGHT	5	LEFT BURNER CONTROL KNOB
2	TANK CALIBRATION BUTTON	6	CENTER BURNER CONTROL KNOB
3	FUEL LEVEL INDICATOR	7	RIGHT BURNER CONTROL KNOB
4	IGNITE BUTTON		

BACK OF FLAT TOP GRILL

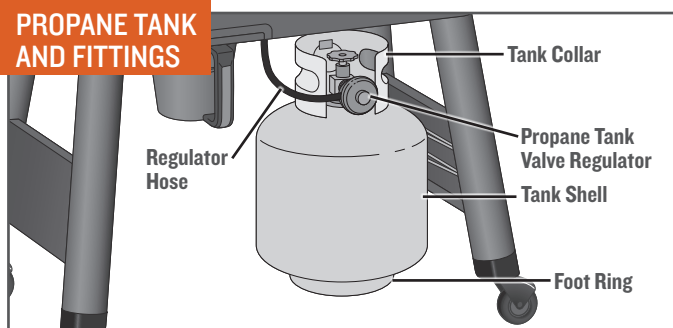


PART	DESCRIPTION
1	POWER BUTTON
2	CI4 PLUG FOR POWER CABLE
3	9V BATTERY HOUSING*

PRO TIP: Your ignitors can also be powered by a 9 volt battery*

*9 volt battery sold separately

PROPANE TANK AND FITTINGS



The Flat Top Grill can be used with any standard 20 lb (9 kg) propane tank. It must be a maximum of 12 1/4" in diameter; 18" high, and with right-handed connection threads. The tank must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas tanks or DOT. CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the

Transportation of Dangerous Goods. A Propane Tank with an OPD (Overfill Prevention Device) must be used at all times. If your Flatrock Flat Top Grill is for liquid propane application, an L.P regulator set for 11" WC and L.P. gas use only must be used. You can typically purchase a new propane tank at your local gas station, supermarket, or stores where outdoor gas appliances are sold. Once you have purchased a propane tank, when empty, you can either exchange it for a new, full tank or have it refilled at your local gas supplier.

CALIBRATING YOUR FUEL LEVEL SENSOR

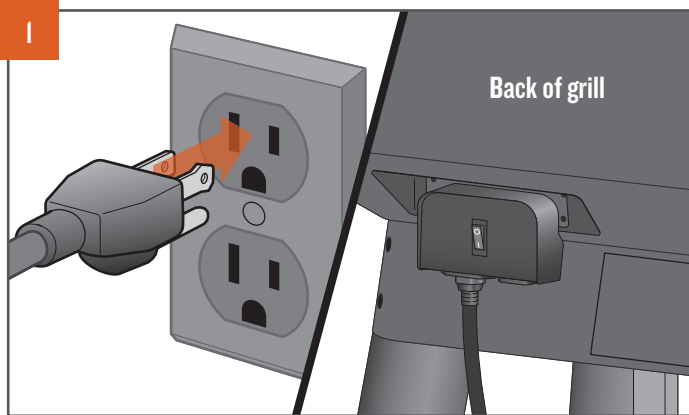
HOW THE SENSOR WORKS

The fuel sensor measures the weight of your tank. When your tank is full, all five LEDs will be illuminated. As you run out of fuel, the LEDs will decrease from right to left.

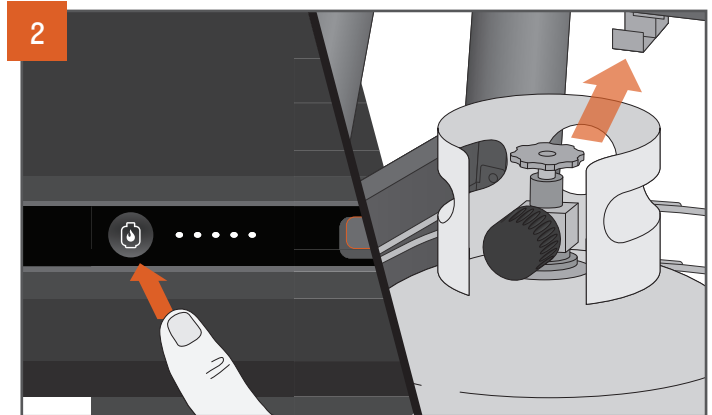
STEPS


IN ORDER TO HAVE AN ACCURATE MEASUREMENT, CALIBRATE USING A FULL TANK.

When you calibrate with a full tank, the unit will remember this weight—so there's no need to recalibrate as you replace future tanks. Calibrating your fuel sensor should be done upon first use. We recommend that you read steps 1-3 before calibrating.

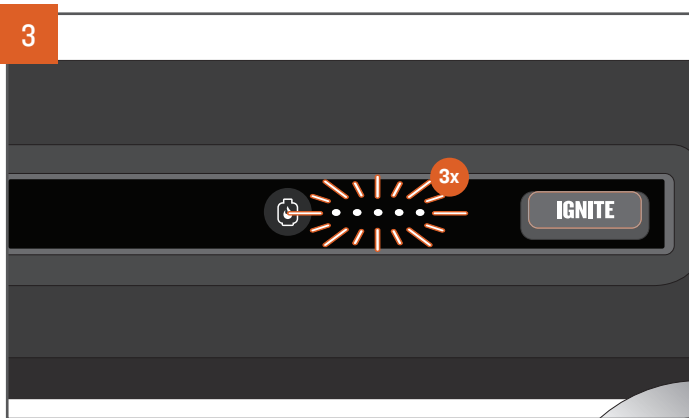


Plug your grill into a grounded electrical outlet and set the main power switch on the back of the grill to ON (I). The power switch will illuminate when turned on. Make sure you have your propane tank nearby for the next step.

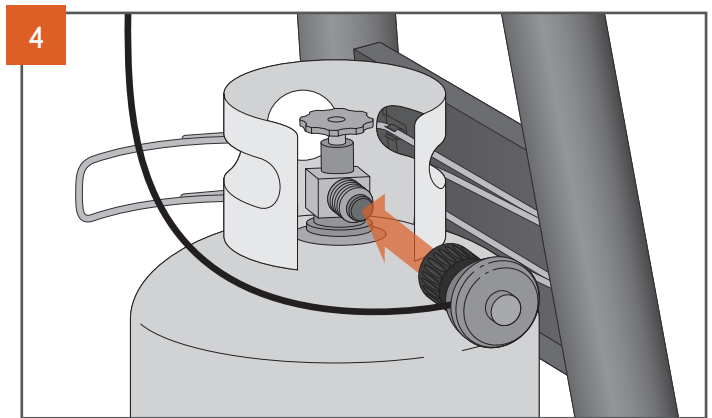


Press and hold the tank calibration button  for three seconds. You will hear a beep and the fuel level indicator LEDs will sweep back and forth. Next, place your propane tank on the hook, found under the grill.

NOTE: You will have 30 seconds to place your tank on the hook. If you fail to do so, your grill will exit the calibration mode.



After your grill reads the weight of your tank, all five LEDs will blink and you'll hear a beep to confirm your fuel sensor has been calibrated.



Attach your regulator hose to the propane tank. You're all set!

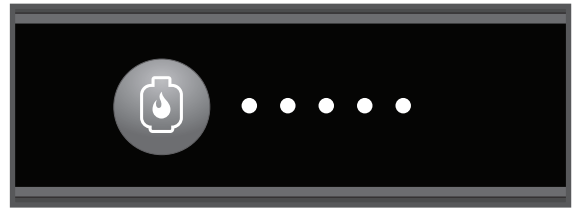
TROUBLESHOOTING

If your fuel sensor doesn't seem to be working correctly, power off your grill and power it back on. If you do not hear a beep and see the flashes, remove the tank and repeat steps 2 and 3.

FLAT TOP GRILL FEATURES

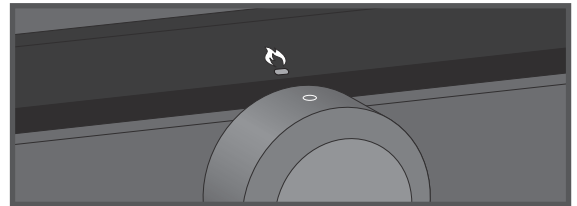
FUEL LEVEL INDICATOR

The fuel level indicator allows you to monitor your propane tank gas level.



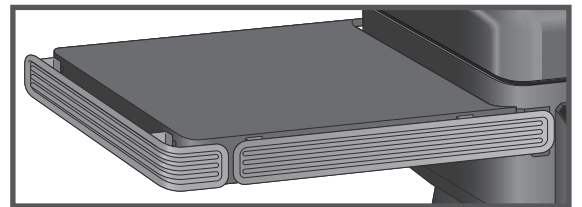
FLAME SENSOR

Your Traeger® Flatrock Flat Top Grill comes equipped with a flame sensor light for each burner (the light located above each knob). The flame sensor light will illuminate to notify you when there is a flame present and the burner is ON.



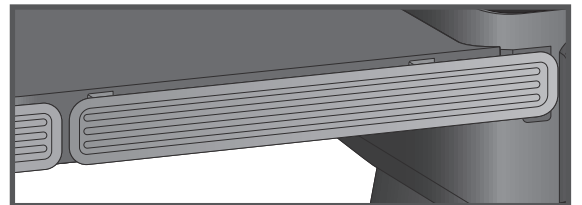
FOLDING SHELVES

The side shelves of your Flat Top Grill fold for easy storage. To fold your shelves, lift straight up to disengage from the shelf bracket and fold down (use both hands—one on the back and one on the front of the shelf). Make sure to remove accessories from the P.A.L. rail before folding the shelves.



P.A.L. RAILS

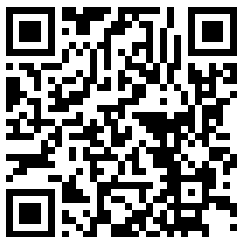
Traeger's accessory rails allow you to hang tools, storage bins, and more. Check Traeger.com for great accessories to get the most out of your Traeger® Flatrock Flat Top Grill.



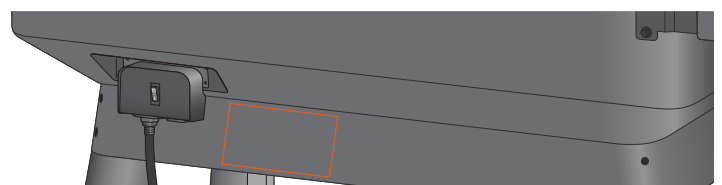
REGISTER YOUR FLAT TOP GRILL

Use the free Traeger app to open a whole new flavor frontier. Register your Traeger® Flatrock Flat Top Grill for a guided onboarding process, digital assembly guides, a multitude of new recipes, and more.

Scan this QR code or visit www.traeger.com/register-grill to register your Flat Top Grill:



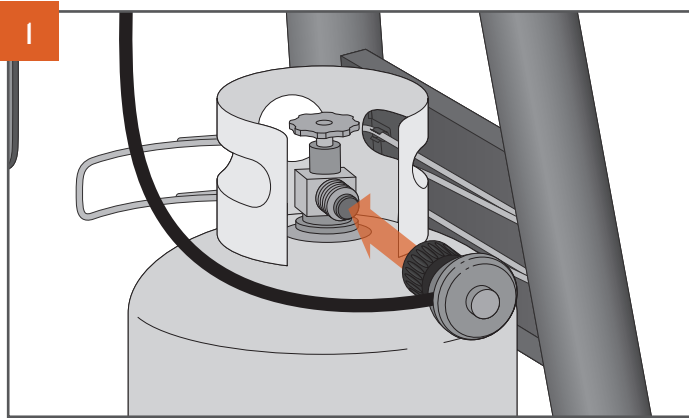
PRO TIP: You'll need your serial number to register your Flat Top Grill. This can be found on the back of the grill.



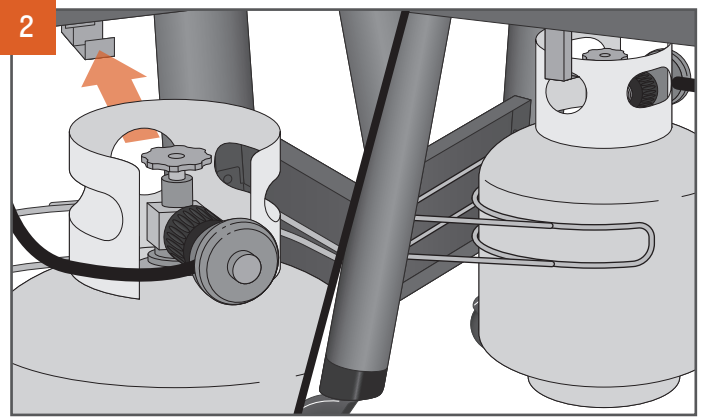
ONBOARDING I: INSTALLING PROPANE TANK

REQUIRED PRIOR TO FIRST COOK

PRO TIP: Open the free Traeger app to register your Traeger® Flatrock Flat Top Grill and complete a guided onboarding process.



Be sure all control knobs are in the OFF (O) position. Screw the end of the regulator onto the propane tank valve. Hand-tighten.



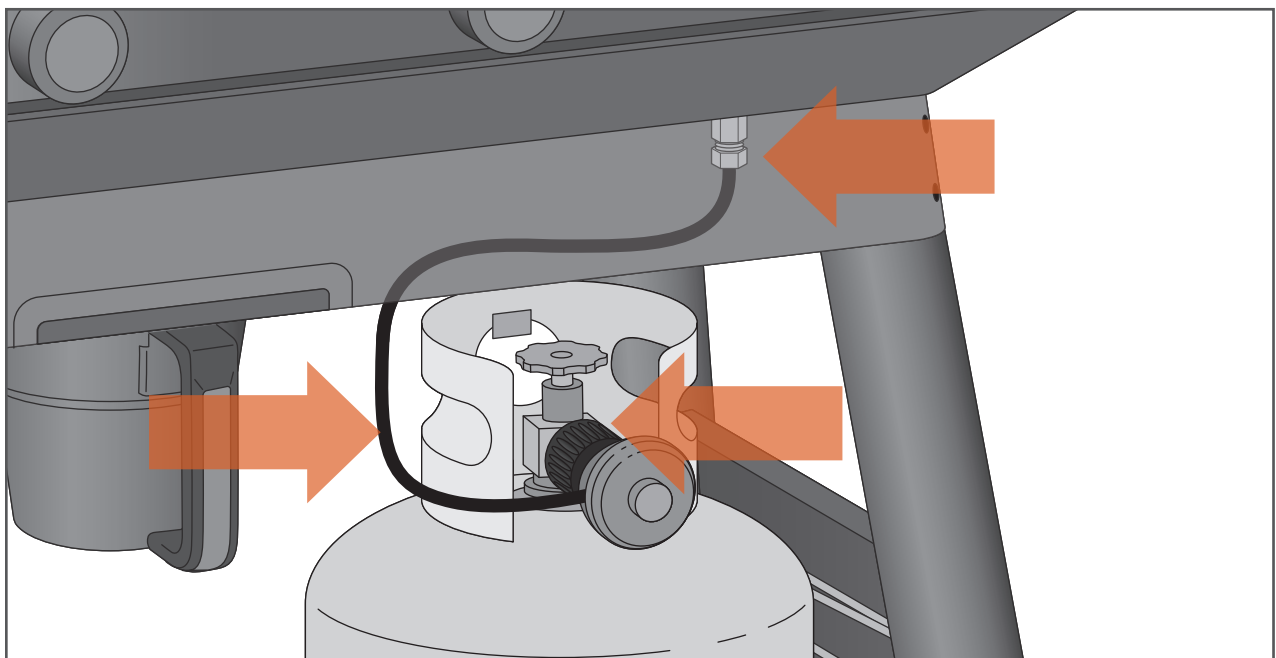
With the regulator connected to the tank and the fuel sensor calibrated, lift the tank onto the hook beneath the Flat Top Grill. Any of the holes or handles in the tank collar can be used as hanging points. Make sure that the tank is fully seated on the hook and resting against the tank back brace.

CHECKING FOR GAS LEAKS

⚠ WARNING Fire Hazard

NEVER use an open flame, such as a lighted match, to test for leaks.

The following diagram is for informational purposes only. These locations are not the only points to check, nor the only potential areas for a gas leak to be present. Ensure the leak test includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.



Perform a leak test after a new tank is added, after service, or following a period of non-use to ensure that there are no gas leaks. In addition, whenever the gas tank is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

⚠ DANGER

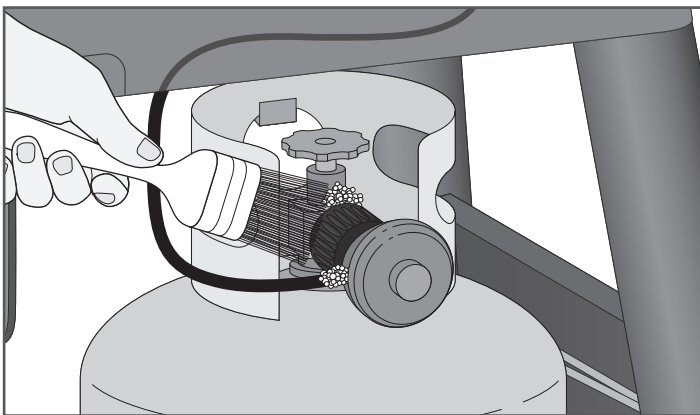
If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

⚠ WARNING Fire Hazard

Always leak test your appliance outdoors in a well-ventilated area. **NEVER** smoke or permit sources of ignition in the area while doing a leak test. **DO NOT** use a flame, such as a lighted match, to test for leaks. Use a solution of soapy water.

- Check hose for signs of abrasions, cracks, or leaks. Replace if worn.
- Prepare a leak testing solution of soapy water by mixing one part liquid soap to one part water in a spray bottle.
- Make sure all the control knobs are in the OFF (O) position.
- Turn the LP tank valve knob counterclockwise one turn to open.
- Apply the leak-testing solution by spraying or brushing it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines and every point from the gas source to the burners.



- Bubbles appearing in the soap solution and/or a faint gas smell (typically, gas has a rotten egg smell) indicates that a leak is present. Do not attempt to ignite the Flat Top Grill.
- Do not use the appliance until the leak is corrected.
- The following diagram is intended to show what a leaking connection would look like. These two locations are not the only points to check, nor the only potential areas for a gas leak to be present.
- Stop a leak by tightening the loose joint and/or resealing with thread sealant or Teflon™ tape, removing sealant or tape in the event of a flared connection, or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the tank valve if it is damaged. The tank must be discarded at a proper LP tank location and then replaced.
- If you are unable to stop a leak, turn the tank valve knob clockwise one turn to close, shut off the gas supply to the appliance, and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counterclockwise.
- Remove the LP tank from the appliance.
- Call an authorized gas appliance service technician or an LP gas dealer.
- All leaks must be corrected immediately. Remember: before exchanging an empty tank for a new one, make sure all valve knobs are in the closed position. Leaving valve knobs open can create a low flow of gas through the Flat Top Grill, which would require the tank to be disconnected from the regulator, and then reconnected to reset the regulator.

ONBOARDING 2: SEASONING YOUR FLAT TOP GRILL

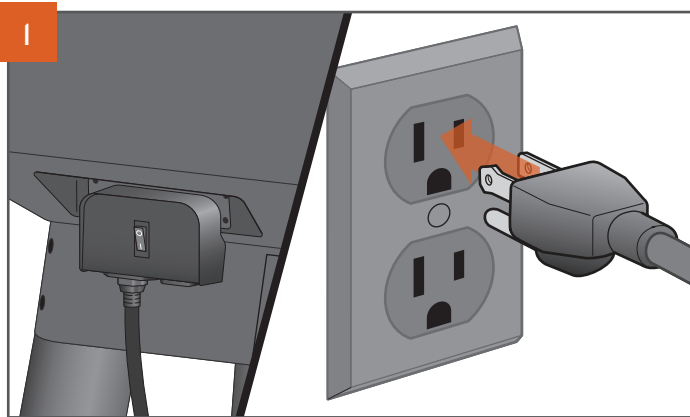
ALSO REQUIRED PRIOR TO FIRST COOK.

In order to ensure the best flavor, optimal performance, and proper and safe operation of the Flat Top Grill, follow the instructions below to season your Flat Top Grill.

NOTE: This seasoning process is important to ensure proper Flat Top Grill performance. Seasoning the cooktop makes it naturally nonstick and keeps out excess moisture, which can cause rust. Make sure that all internal components have been properly installed prior to the seasoning process and that there is no food on the Flat Top Grill during seasoning.

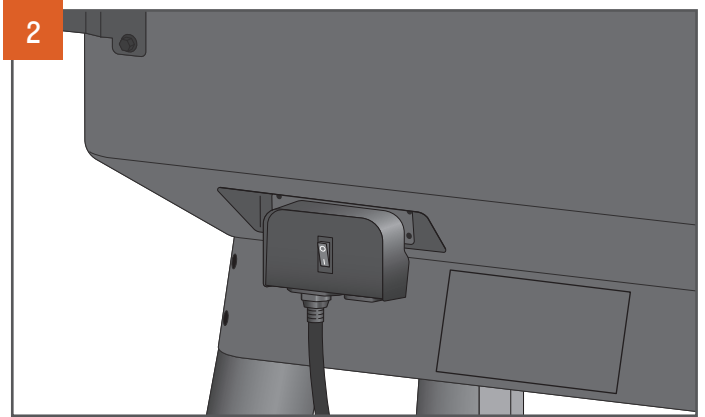
TOOLS NEEDED

- Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner or canola oil
- Clean cotton cloth
- Metal tongs
- Watch or timer

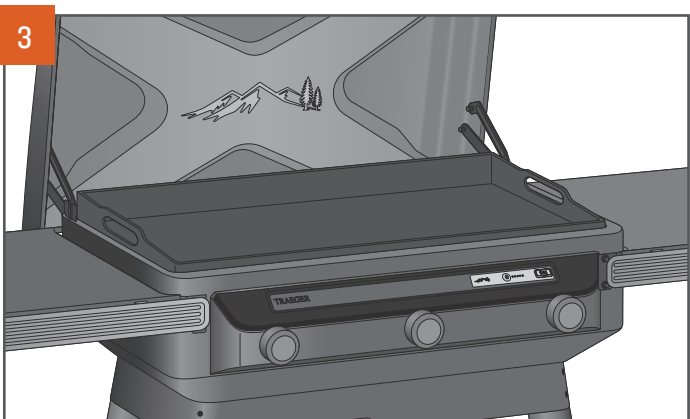


PLUG APPEARANCE MAY VARY BY REGION.

With the main power switch on the back of the grill set to OFF (○), plug the power cord into an appropriate grounded electrical outlet.



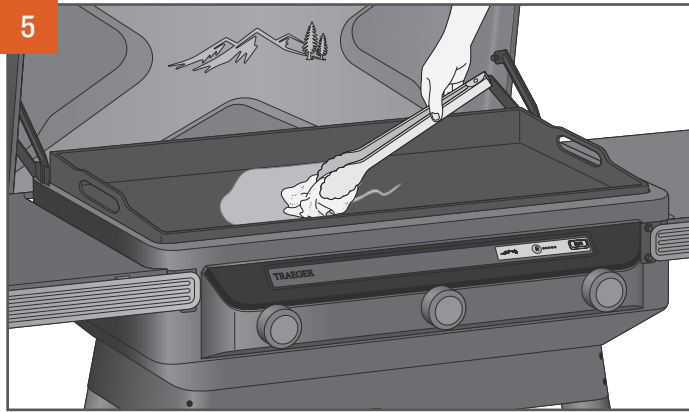
Set the main power switch on the back of the grill to ON (I). The power switch will illuminate when turned on.



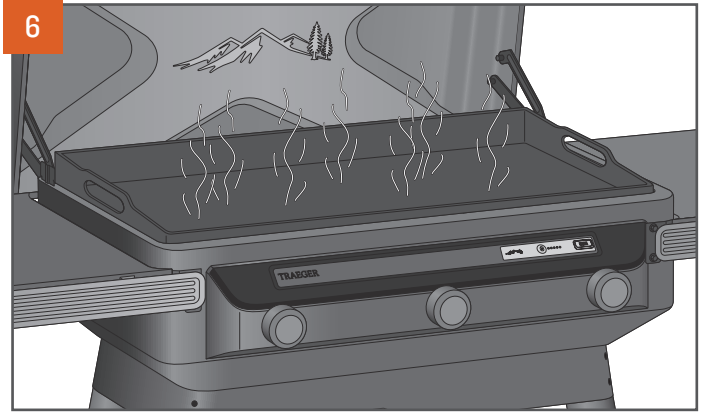
Preheat the Flat Top Grill on high for 10 minutes (see “Using Your Flat Top Grill”).



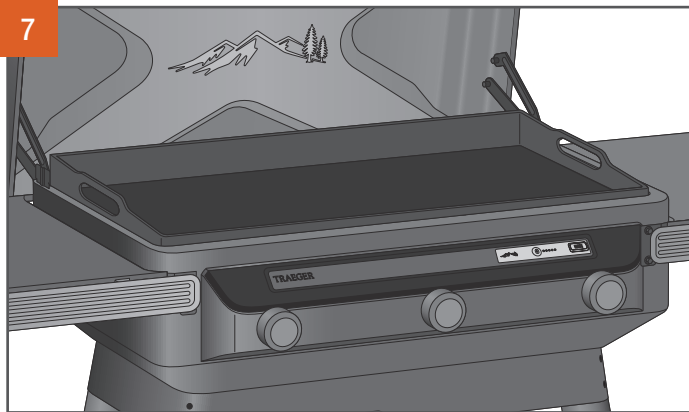
Once the Flat Top Grill is hot, squeeze about 2-3 Tbsp of the conditioner or your oil over the cooktop in a zigzag pattern, covering the entire cooktop.



Using tongs clasping a clean towel or paper towel, spread the conditioner evenly over the surface and up the sides. It will immediately begin to smoke. Using a clean side of the towel, wipe off any excess conditioner or oil to create a very thin layer.



Continue heating until the smoking ends—about 10 minutes.



Leaving the heat on high, repeat the oiling and smoking for a total of four times. The surface will become darker and smoother.

PRO TIP: Let the cooktop cool for at least 30 minutes before cooking on it.

USING YOUR FLAT TOP GRILL

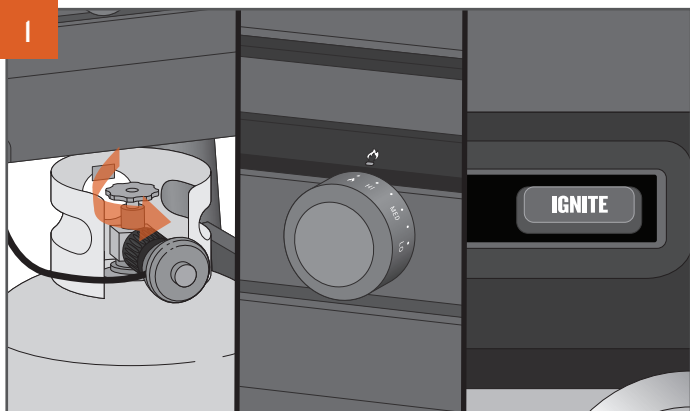
YOU WILL NEED TO BEGIN WITH THESE STEPS EVERY TIME YOU USE YOUR FLAT TOP GRILL.

PRE-GRIDDLING CHECKLIST

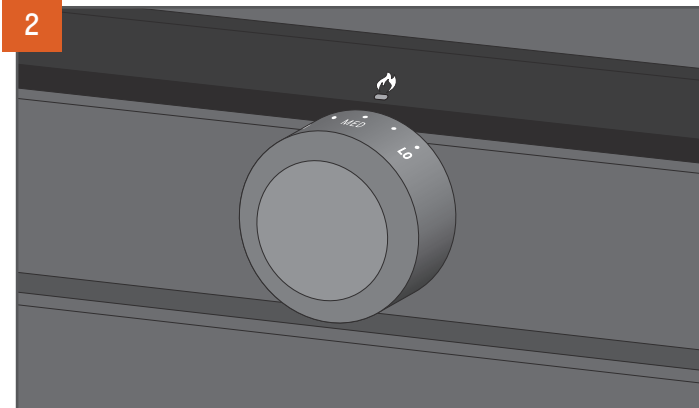
- I. Perform needed maintenance:
 - Check EZ-Clean™ Grease Keg. Remove keg liner (if full) and replace it with a new grease keg liner.
 - Check fuel level.
 - Check the power cord for twists, damage, or fraying.
 - Check that your propane tank is properly connected and the valve is open.
 - Inspect the hose of the Flat Top Grill's LP tank before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operation.
2. Before using the Flat Top Grill, make sure it is correctly assembled with all parts present, including the following:
 - Flat Top Grill cooktop
 - Grease chute
 - EZ-Clean™ Grease Keg and keg liner
 - Propane tank
3. Make sure the Flat Top Grill is at least 20" (50.8 cm) away from combustibles on sides and 18" (45.7 cm) from combustibles in back (see page 2).
4. Make sure the Flat Top Grill is on a level surface.
5. Always keep the Flat Top Grill lid open when preheating and cooking. Make sure to always open and close lid with care.

USING YOUR FLAT TOP GRILL CONTINUED

GENERAL COOKING It's super easy to cook on a Flatrock Flat Top Grill. With three TruZone™ regions on the cooktop, you can cook different foods at different temperatures at the same time. What follows are some tips to get the very best results from your Flatrock Flat Top Grill.



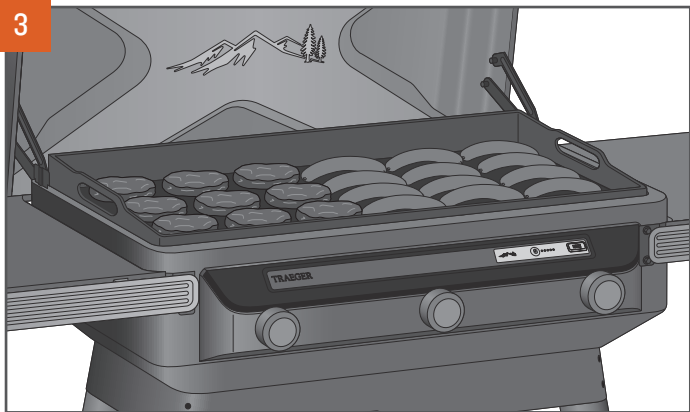
Make sure the propane tank valve has been turned to the fully open position. Turn the knob for the desired zone to the ignite position (🔥). Press the IGNITE button and hold until you see the flame sensor light illuminate. Once the flame sensor has illuminated, ignition is successful.



Preheat your Flat Top Grill for up to 15 minutes or until the surface reaches the desired cooking temperature.

⚠️ WARNING Fire/Burn Hazard

NEVER close the lid of the Flat Top Grill when preheating or operating the grill.

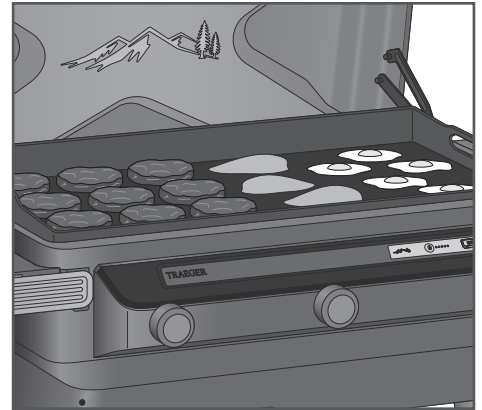
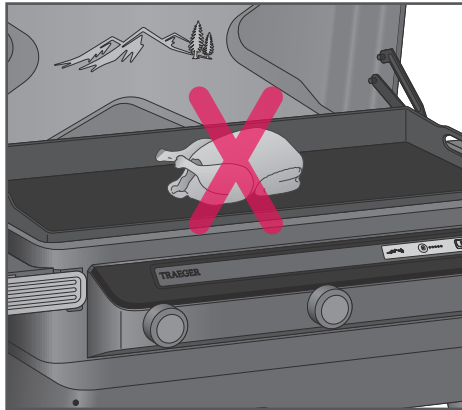


Once preheated, cook away! Be sure to oil the Flat Top Grill before cooking, no matter the recipe you choose.

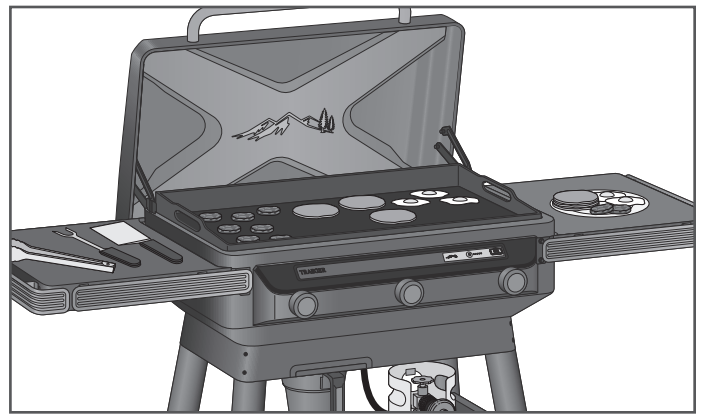
PRO TIP: Check your Traeger app for great recipes!

PRO TIPS FOR COOKING ON YOUR FLAT TOP GRILL

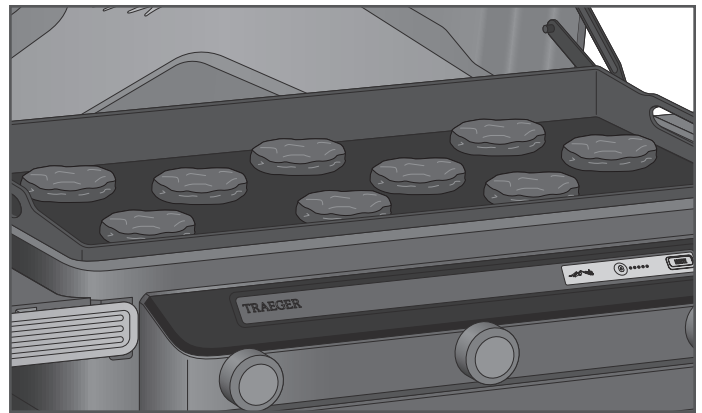
TIP 1: Choose the right kinds of food to cook. Your Flat Top Grill excels at cooking foods you would normally cook in a sauté pan, wok, or skillet. Though you can cook over low heat, Flat Top Grills are not the place to cook big hunks of meat like pork shoulder or whole chickens—save those for your Traeger® Pellet Grill.



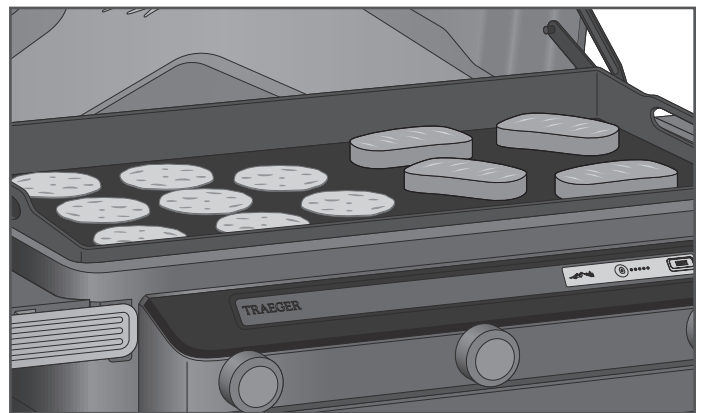
TIP 2: Preparation! Have the food you plan to cook prepped and any tools you need handy. Use one Flat Top Grill shelf for raw ingredients and utensils that touch them, and the other for cooked food. This helps prevent any cross-contamination as you cook up your feast.



TIP 3: Searing. If you want to give your food a nicely browned crust, be sure to leave space between pieces to encourage a good sear. (If packed too close, foods can steam in their own juice.) Then wait until one side is nicely browned before flipping.



TIP 4: Your Flat Top Grill has three TruZone™ regions. You can utilize multiple zones at one time by keeping food warm in one zone, and searing in another!



WHEN COOKING IS COMPLETED

CLEAN AND RE-SEASON

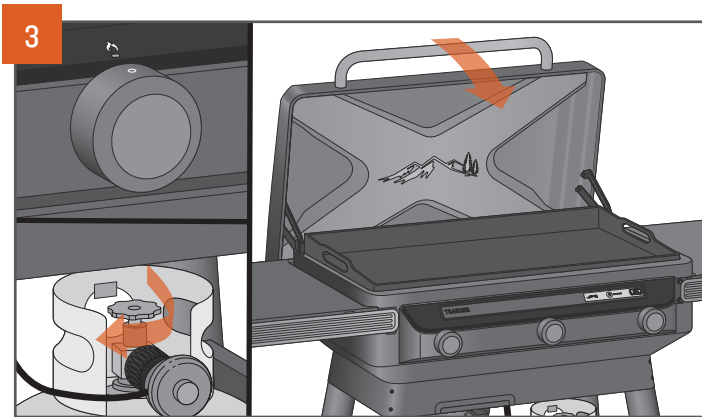


While the Flat Top Grill is still hot, use a Traeger® Flatrock Flat Top Grill Scraper (not included) to scrape any cooking residue off the Flat Top Grill into the grease chute.

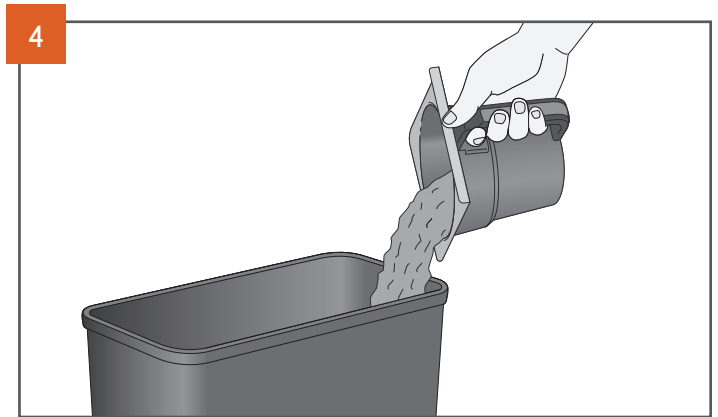


Using tongs clasping a clean towel or paper towel, lightly oil the cooktop with canola oil or another cooking oil with a high smoke point, such as flax or grapeseed. Spread in a thin layer so that it covers the entire cooktop. Heat until the smoking ends, about 10 minutes.

TIP: Be sure to condition the side walls of your cooktop for added protection and rust prevention.



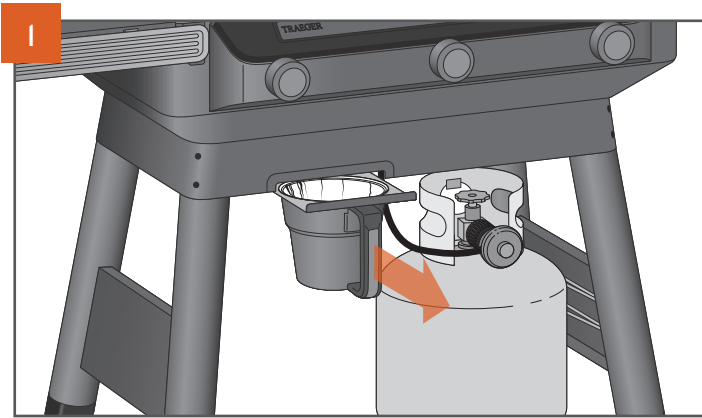
Turn all knobs to the OFF (O) position, close the lid, and turn the propane tank valve closed. Always shut off the propane tank valve completely after every cook.



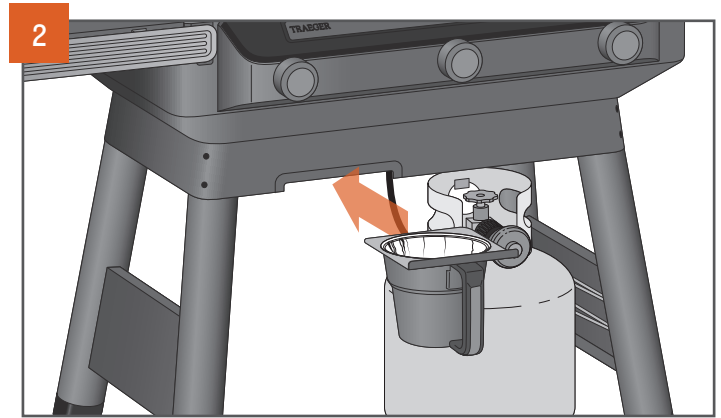
If needed, empty the EZ-Clean™ Grease Keg (see next page) and throw away the keg liner. Once the Flat Top Grill is completely cool, cover it with a Traeger® Flat Top Grill Cover.

TIP: Ensure the contents of the Keg are cool before discarding.

GREASE MANAGEMENT



Slide out the EZ-Clean™ Grease Keg with keg liner.



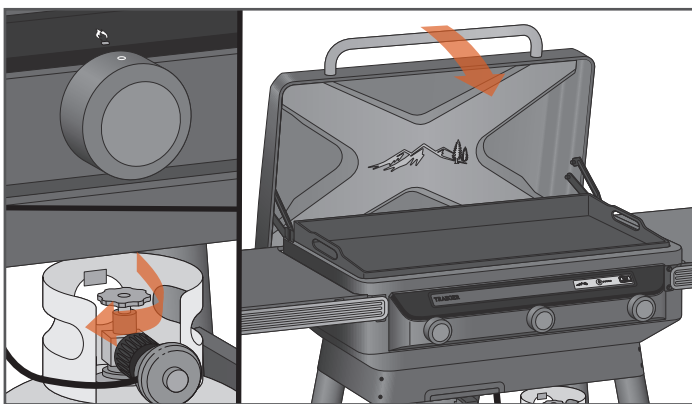
Empty and discard the keg liner. Line the EZ-Clean™ Grease Keg with a new liner and slide it back into the bracket on the bottom of the Flat Top Grill (you will feel it “drop” into place when installed fully).

TIP: Ensure the contents of the Keg are cool before discarding.

SHUTTING DOWN YOUR FLAT TOP GRILL

THE SHUTDOWN PROCESS EXPLAINED

The shutdown cycle is crucial to the success and high-quality performance of your Traeger® Flatrock Flat Top Grill.



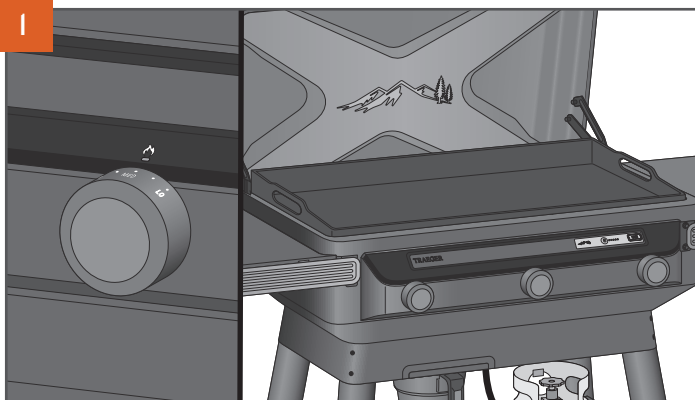
Turn all knobs to the OFF (○) position, wait until the cooktop is cool, close the lid, and turn the propane tank valve closed. Once the flame sensor light is off, the Flat Top Grill is no longer on and will start cooling down.

TIP: Always oil cooktop per instructions in “When Cooking is Completed” prior to shutdown.

MAINTAINING YOUR FLAT TOP GRILL

CLEANING FLAT TOP COOKTOP

To clean your Flat Top Grill, you will need a clean cloth or paper towels, Traeger® All Natural Cleaner, water, a Traeger® Flatrock Flat Top Grill Scraper (not included), and Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner or canola oil.



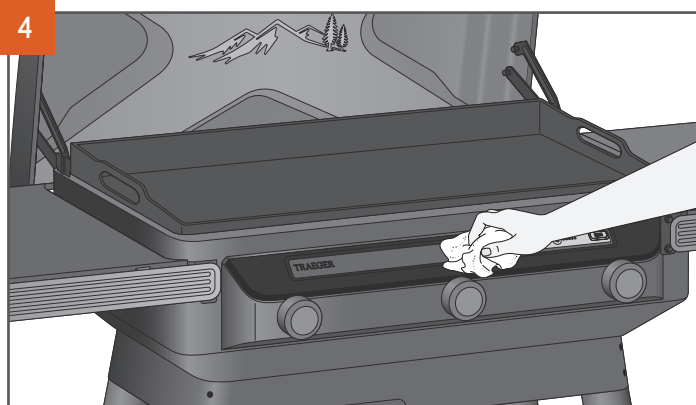
Heat up the cooktop on medium heat for 10 minutes.



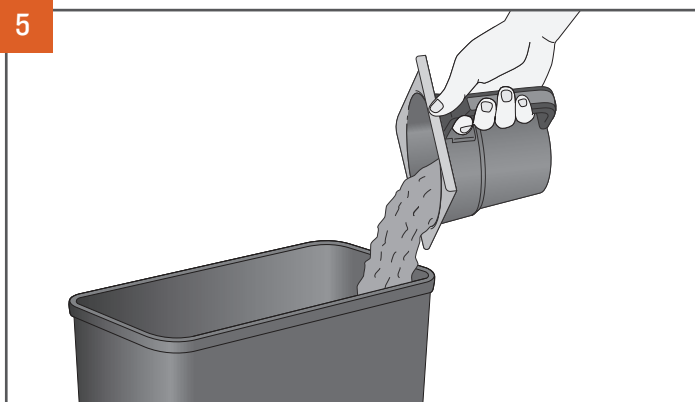
Using a scraper, scrape the entire cooktop clean, directing any bits of food and grease into the grease chute. Repeat as needed until all debris has been removed.



With the Flat Top Grill still hot, use tongs clasp a clean towel or paper towel to apply a thin layer of Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner or canola oil. The conditioner must cover the whole cooktop (including the walls and edges). Heat until the smoking ends—about 10 minutes.



To clean the body of the Flat Top Grill, turn off the grill and let it cool. Once the Flat Top Grill is cool, use a cloth or paper towel and Traeger® All Natural Cleaner to wipe any messy areas on the Flat Top Grill body. **DO NOT use Traeger® All Natural Cleaner on the cook surface.**



Empty the EZ-Clean™ Grease Keg and install a new Traeger® keg liner.

CHECKING GREASE

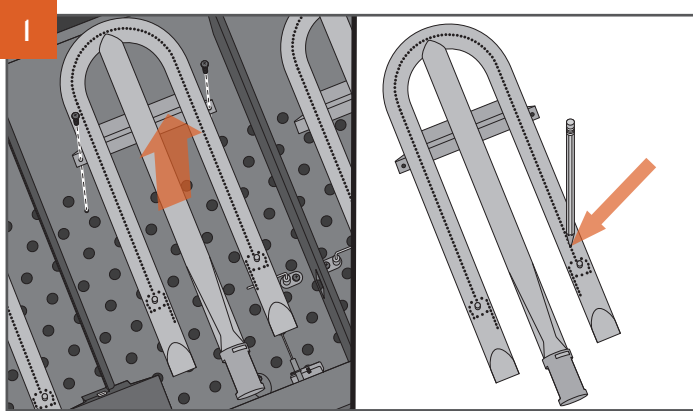
Your EZ-Clean™ Grease Keg should be checked before and after every cook.

TIPS:

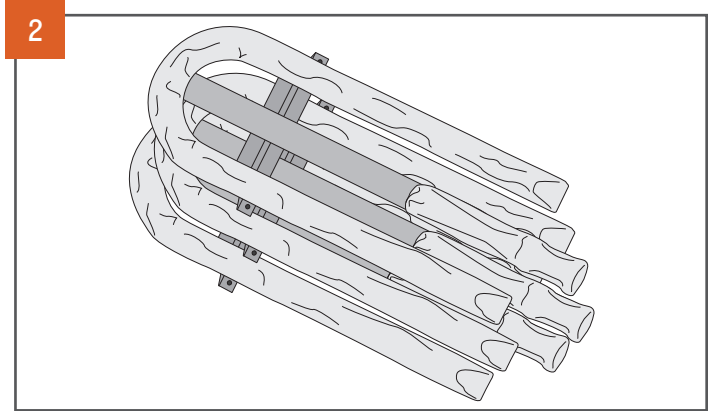
- Make sure grease has cooled before handling the keg.
- The grease chute can be removed and washed in the dishwasher—just remember to replace it before your next cook.

CLEANING BURNERS

Sometimes grime and/or insect debris such as webs may accumulate in the burner tube or portholes, especially after periods of non-use or storage. A clogged tube can lead to a fire beneath the appliance or poor performance.



Remove burners from the Flat Top Grill by unscrewing the two fasteners on the burner brackets. With burner removed, insert a pen tip or paperclip into the clogged burner inlet hole to clear out any debris that may have accumulated.



When storing the Flat Top Grill or before an extended period of non-use, remove the burners and wrap them with aluminum foil to reduce the risk of insects entering the burner holes.

⚠ WARNING Fire Hazard

Always remove all foil before you reattach the burners and use the Flat Top Grill again.

STORING

Your Flat Top Grill can be stored in two orientations:

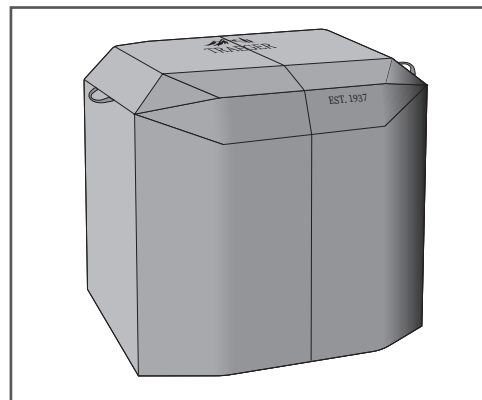


In limited space, fold down the side shelves.

OR



If more space is available, the side shelves can be left extended.



Use the Traeger® Flatrock Flat Top Grill Cover for protection when storing. When using the Traeger Flatrock® Flat Top Grill Cover, the shelves must be folded down.

MAINTAINING YOUR FLAT TOP GRILL CONTINUED

AVOIDING RUST

A good initial seasoning and post-cook seasonings are crucial for preventing rust; however, if your Flat Top Grill becomes rusty, follow these steps:



Use a nonabrasive scouring pad and water to remove rust. If rust cannot be removed with the nonabrasive scouring pad, you can use 220 grit sandpaper to remove rust from affected areas.



Using water and a cloth, wipe off all of the rust residue. The cooktop should be free of any loose debris created in Step 1. Wipe up all water from this process with a clean, dry towel or cloth. Before performing Step 3, make sure no water is present on the cook surface. Do not attempt to evaporate the excess water by heating the grill.



Re-season the cooktop following the seasoning process in “When Cooking is Completed,” or by following the directions on the app.

FREQUENTLY ASKED QUESTIONS

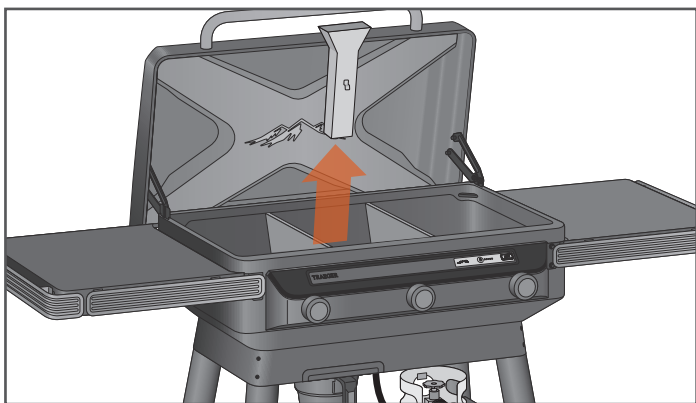
Scan this QR code to take you to Frequently Asked Questions.



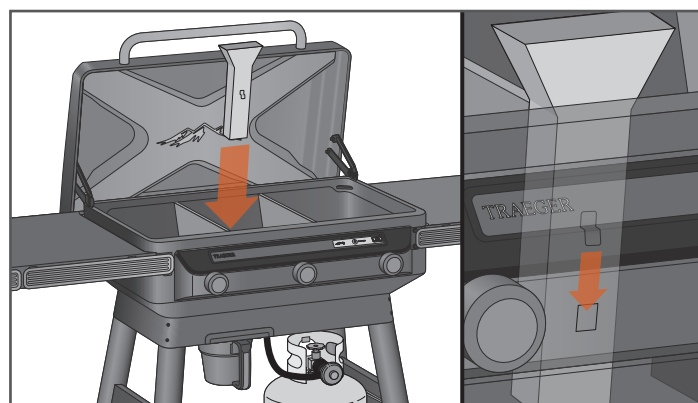
MAINTAINING GREASE CHUTE

If the grease chute ever gets clogged, you can remove and clean it.

TO REMOVE:



TO REPLACE:



TROUBLESHOOTING

If your Flat Top Grill is not receiving power, check to see if:

1. Your Flat Top Grill is plugged into a grounded socket and has a secure connection in the back.
2. The grounded outdoor socket has been tripped.
3. The main power switch on the back of the grill has been flipped ON (I).

If your Flat Top Grill is not igniting, check to see if:

1. Your propane tank valve has been turned on (is fully open).
2. There is a good connection between the regulator hose and the propane tank (hand tight).
3. The zone you are trying to ignite has the knob set to the ignite position (🔥). If all of these steps have been completed, hold down the IGNITE button and confirm that you hear a continuous clicking sound.

If the flame sensor lights are not working, but the Flat Top Grill is still igniting (able to light the burners with the igniter):

Make sure the flame sensor is directly over the burner but not touching it; loosen the screw to adjust if needed. Also make sure the flame sensor wiring is connected (on the underside of the Flat Top Grill).

If the tank sensor is displaying an incorrect weight reading:

Adjust the tank installation according to the steps in "Onboarding I: Installing Propane Tank."

If the Flat Top Grill is not extinguishing:

Check the knobs to make sure they are in the OFF (O) position and can move freely (when pressed in, they should pop back out)

Troubleshooting Low or Uneven Flames-

If your burners are putting out low or uneven flames, there are several possible causes:

1. The regulator safety feature has been tripped (See below)
2. Empty or low propane tank fuel level- As the level of liquid propane in your tank gets low, the burners will still operate but with low or uneven flame height. Replace or refill propane tank to resolve.
3. Propane tank valve not opened sufficiently
4. Regulator hose not fully attached to the tank valve.
5. Bend or kink in regulator hose restricting flow.
6. There may be obstructions in the burner tubes

Regulator safety feature-

Your grill regulator is equipped with a safety feature that is designed to limit flow of propane if the flow through the regulator is higher than normal. However, it is possible that it may trip from normal usage. Gas flow may also be stopped making it impossible to light burners. If you suspect your regulator safety feature has tripped, do the following

1. Ensure that all grill knobs and propane tank valves are off, and in the closed position.
2. Inspect the hose and manifold for leaks and ensure that the connections between the manifold and regulator are not loose.
3. Detach the regulator from the propane tank
4. Turn all knobs to high for 2 minutes.
5. Turn knobs to off.

OPERATING TIPS

1. Your Traeger® Flatrock Flat Top Grill comes with three independently controlled zones with heat lock heat shields. You can set the zones to different temperatures throughout your cook, from low to high. Zones are perfect for cooking with multiple food types. For example, when cooking fajitas, you can sear the steak on a high heat zone, brown the peppers and onions over medium, and warm the tortillas on low.
2. For best results, always keep the lid open during preheating and cooking.
3. Always take into account the type of food you are cooking:
 - Thin foods need high heat and shorter cook times, while thicker foods need low heat and longer cook times.
 - Vegetables take longer to cook than meats at the same cooking temperatures.
 - Always check that the internal temperature of the meat that you are cooking reaches a safe temperature for eating.

Always clean your Flat Top Grill and re-season it regularly to ensure your cook surface retains its nonstick properties.

- a. Scrape any leftover food into the grease trap.
 - b. Apply oil to Flat Top Grill in a thin layer.
 - c. Check EZ-Clean™ Grease Keg after every cook; clean if necessary.
4. Re-season Flat Top Grill after every cook for best performance. After scraping to remove any food particles, apply a thin layer of Traeger® Flat Top Grill Seasoning & Cast Iron Conditioner and heat it until it stops smoking.
 5. Your Flat Top Grill can be used to warm sauces or melt butter. Put the butter or buffalo sauce in a thin-walled pan in the corner of your Flat Top Grill to keep it out of the way, with that zone set to medium. You will have melted, saucy additions to spice up your meal.

SERVICE

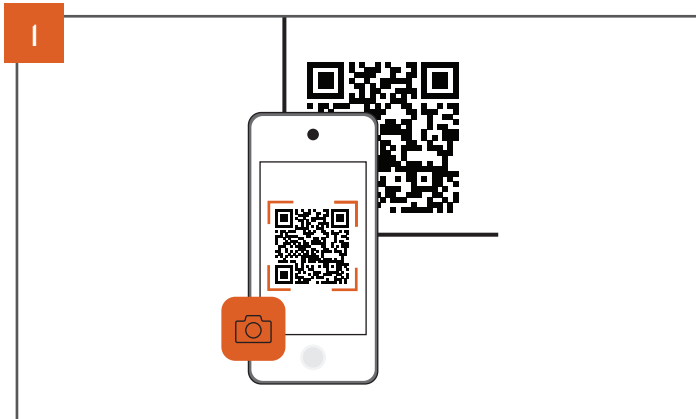


TRAEGER'S LEGENDARY CUSTOMER SERVICE is the best out there. If you have any questions about your Traeger® Flat Top Grill or need tips, our seasoned experts have your back. We're here for you 365 days a year, including holidays. For assistance with assembly, installation, safe operation, parts, or general customer service, you can visit our website traeger.com/support or you can phone or write us at:

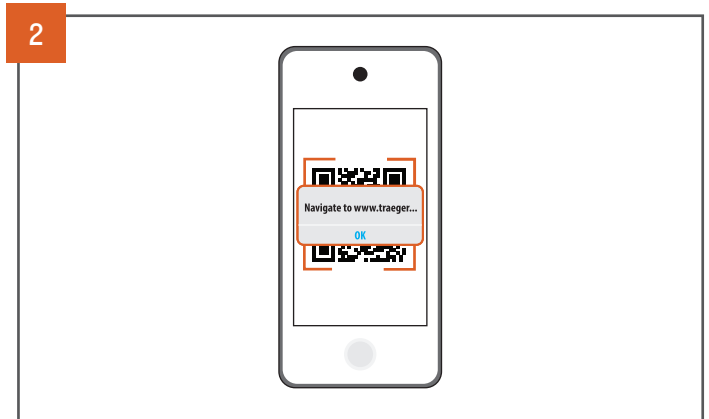
TRAEGER'S CUSTOMER SERVICE

Please visit: traeger.com/support
Phone: US/CA: **1-800-TRAEGER** 6:00 a.m. – 10:00 p.m. MT
Address: TRAEGER PELLET GRILLS LLC
1215 E. Wilmington Ave., Suite 200
Salt Lake City, UT 84106

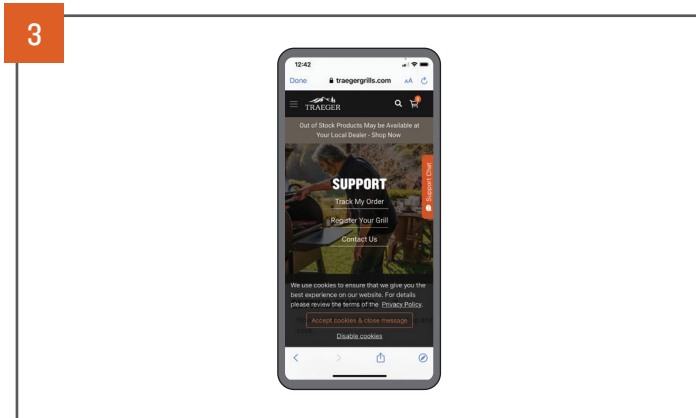
TRAEGER'S CUSTOMER SERVICE IS JUST A SCAN AWAY



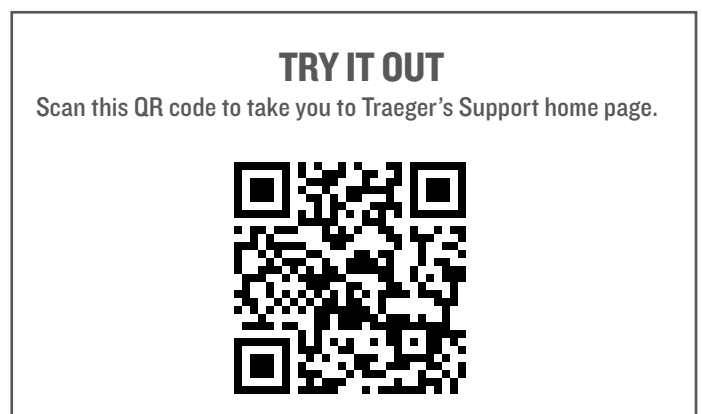
Open the camera on your phone and point it at the QR code.



Wait for the camera to register and tap the notification or banner when it appears on your screen.



Information related to the code will automatically load.



NOTES

NOTES

TRAEGER® FLAT TOP GRILL WARRANTY



5-YEAR LIMITED WARRANTY

Traeger Pellet Grills LLC warrants this Traeger® Flat Top Grill or the components, coverage, and warranty period listed in the table below under normal use and proper maintenance. This warranty gives you specific legal rights, and you may also have other rights which may vary among states and provinces. The warranty period starts from the date of original purchase from [traeger.com](https://www.traeger.com) or a Traeger authorized dealer. A list of Traeger authorized dealers is available at <https://www.traeger.com/dealers> (together each an “Authorized Seller”). The warranty period and coverage for the replacement parts shall be as follows:

Warranty Periods and Coverage		
Components	Warranty Period	Coverage
Body, Legs	5 Years	Will not rust through
Controller	1 Year	Material and Manufacturing Defects
Flat Top Cooktop	1 Year	Material and Manufacturing Defects
Cord, Flame Sensors, and Igniters	1 Year	Material and Manufacturing Defects
Burners	1 Year	Material and Manufacturing Defects

Traeger's entire liability and your exclusive remedy shall be replacement of the defective parts of your Traeger® Flat Top Grill, if any. Original part(s) approved for return by Traeger's Customer Service must be returned prepaid. Traeger may replace defective parts with new or refurbished parts, at Traeger's sole discretion on an as available basis within ninety days. Without limiting the exclusions stated above, there is not warranty coverage for: (i) paint damage caused by grease fires, (ii) UV exposure, (iii) normal wear and tear; and (iv) warping of the Flat Top Grill surface.

Traeger® Flat Top Grills are designed to be modular for simple repair by regular users. Traeger's entire obligation under this warranty shall be to provide you with replacement of any defective parts and to provide you with instructions on how to make the replacement yourself. Traeger may replace defective parts with new or refurbished parts. Traeger reserves the right to inspect any Flat Top Grill (shipping paid by Traeger) and to analyze any usage information including, without limitation, any digital connected grill data (to the extent covered by our data protection policy). To validate and process a warranty claim Traeger may require that you provide reasonable evidence of your issue, including participating in video chats, phone conversations, providing photos, and providing other relevant information. Labor charges connected with the replacement of defective parts and freight charges to ship parts shall be paid at your expense.

The limitations in the following paragraph do not apply to residents of Quebec to whom the Quebec Consumer Protection Act applies.

FOR GREATER CERTAINTY AND TO FULLEST EXTENT PERMITTED BY LAW, TRAEGER PELLET GRILLS LLC SHALL NOT BE LIABLE UNDER THIS OR ANY IMPLIED WARRANTY FOR INCIDENTAL, CONSEQUENTIAL DAMAGES, INDIRECT, 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 FLAT TOP 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 AMONG STATES AND PROVINCES. BOTH YOU AND TRAEGER INTEND FOR THIS WARRANTY TO BE YOUR EXCLUSIVE REMEDY FOR A DEFECTIVE FLAT TOP GRILL.

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

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

To process a warranty claim, contact Traeger's customer service at the phone number or address listed above. Traeger 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 among states, provinces, and countries.





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TRAEGERHOOD

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Salt Lake City, UT 84106

traeger.com

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