

4 HUGE ADVANTAGES OF A TRAEGER GRILL vs. OTHER GRILLS

Among the many advantages of cookin' on "The Original Traeger Grill"...there seem to be four features that truly separate the Traeger Grill from the others using gas or charcoal.

1. First and foremost...***The Fuel!!!*** All other grills utilize propane, natural gas and/or charcoal. All Grills fueled with one of these require the user to have great knowledge of their grill and typically demand the user to be present to "babysit" the grill. Traeger Grills utilize All-Wood All Natural Wood Pellets!!! These pellets burn within a controlled system and offer great convenience, confidence and flavor!!! Traeger All Natural Wood Pellets are FDA approved and safe for restaurant use and come in 11 flavors (all other fuels come in one flavor) and when blended, offer dozens of flavors customized to each individual user. When burning, these pellets do not harm the environment and add a great aroma to every neighborhood of Traeger Owners across America!!!
2. ***True Temperature control*** in cold, mild or hot weather with either the 3 Speed Smoker Control or the digital thermostat control upgrade. This allows the user to cook with confidence on lower-mid range and high settings, knowing that the Traeger Grill cook times are consistent and the risk of burning food is virtually eliminated. It truly is an outdoor cooking appliance you can trust. With this level of temperature control, you can even bake biscuits and pizza's on the Traeger!!!
3. ***Air Induction*** Traeger Grills are the ***ONLY ORIGINAL WOOD PELLET GRILL*** equipped with a 4" Induction Fan that feeds the burning pellets the air that allows them to burn very hot and efficiently, while circulating the super-heated, smoke-filled air around the food. The Traeger Grill moves the *Heat around the Meat*, so you do not have to move your *Meat around your Heat!* Cooking convection style! This air induction system allows the grill to be "sealed" underneath and use in the wind (cold or warm) to smoke, roast or bake and grill - is very easy and successful!!!
4. ***GREASE MANAGEMENT SYSTEM*** All Traeger Grills are equipped with a Grease Management System (GMS)...a slanted grease tray moves the grease out of the grill into a bucket and when lined with foil allows for easy cleanup leaving no "Old Grease" to "Burn Off" inside the grill. This GMS also prevents flare-ups that lead to ruined food, out of control cooking temperatures and grill damage.