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Traeger TFB88PZBO

Traeger Grills Pro 34 Electric Wood Pellet Grill and Smoker

Model: TFB88PZBO | Brand: Traeger

Product Overview

The Traeger Pro 34 Wood Pellet Grill is designed to create memorable meals with its reliable consistency, simple controls, and 6-in-1 versatility. It provides real wood-fired flavor, making it easy to prepare incredibly delicious food. This electric wood pellet grill and smoker offers 884 square inches of cooking area and a maximum temperature of 450 degrees Fahrenheit, complete with a meat probe for precise cooking.



Image: The Traeger Pro 34 Electric Wood Pellet Grill and Smoker in Bronze, showcasing its main design and features.

Key Features

- **Authentic Wood-Fired Taste:** Eliminates the need for gas or charcoal, providing a superior wood-fired flavor to your food.
- **6-in-1 Versatility:** Capable of grilling, smoking, baking, roasting, braising, and BBQ, offering a wide range of cooking options.
- **Precision Temperature Control:** Features a Digital Pro Controller with Advanced Grilling Logic, maintaining temperature within +/- 15 degrees Fahrenheit for consistent results, with a maximum temperature of 450°F.
- **Durable Construction:** Built with powerful steel construction and a durable powder coat finish, ensuring longevity. Includes easy-to-clean porcelain grill grates and all-terrain wheels for portability.
- **Large Cooking Capacity:** Offers 884 square inches of cooking space, sufficient to accommodate up to 8 chickens, 7 racks of ribs, or 40 burgers.

Setup Guide

1. Unpacking and Inspection

Carefully remove all components from the packaging. Inspect for any shipping damage. Ensure all parts listed in the assembly guide are present before proceeding. Keep packaging materials until assembly is complete and the grill is confirmed to be in working order.

2. Assembly

Follow the detailed assembly instructions provided in the included manual. Typically, this involves attaching the legs, wheels, side shelf, and chimney. Ensure all connections are secure and stable. Two people are recommended for assembly due to the grill's weight and size.

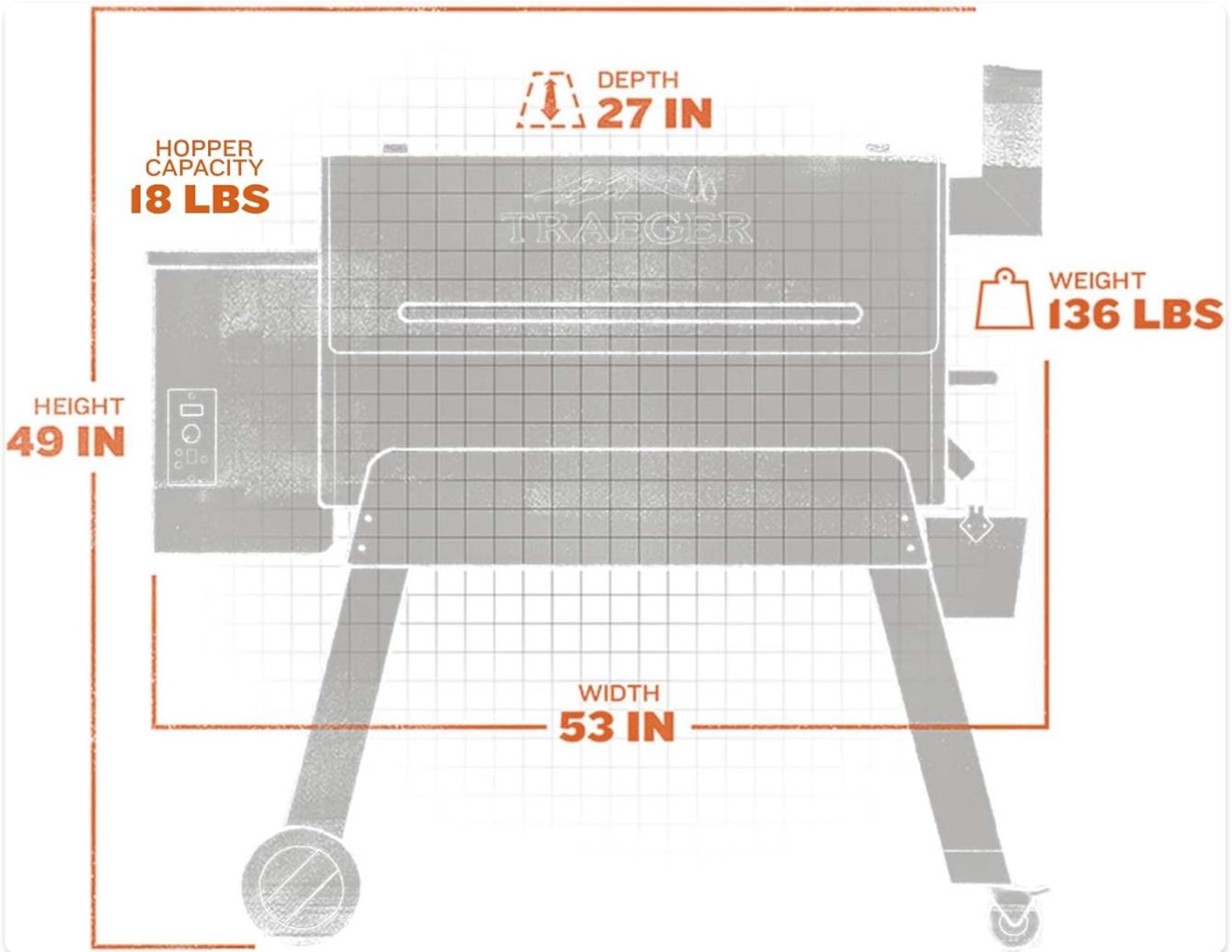


Image: A diagram illustrating the dimensions of the Traeger Pro 34 grill, including height, width, depth, hopper capacity, and weight.

3. Initial Burn-In (Seasoning)

Before first use, perform an initial burn-in to season the grill and burn off any manufacturing oils. Fill the hopper with wood pellets. Turn the grill to the 'Smoke' setting for 4-5 minutes until smoke appears, then close the lid. Turn the dial to 350°F (175°C) and allow it to run for 20-30 minutes. This process prepares the grill for cooking and ensures optimal performance.

Operating Instructions

1. Starting the Grill

Ensure the hopper is filled with Traeger hardwood pellets. Plug in the grill and turn the power switch ON. Turn the temperature dial to the 'Smoke' setting. After approximately 4-5 minutes, you will see white smoke, indicating the fire

has started. Close the lid and allow the grill to preheat to your desired temperature.

2. Temperature Control

Once the grill is smoking, turn the temperature dial to your desired cooking temperature. The Digital Pro Controller will automatically maintain the set temperature. For best results, allow the grill to reach the target temperature before placing food inside. The integrated meat probe can be used to monitor internal food temperature.



Image: A person using tongs to turn food on the grill grates of a Traeger Pro 34, with various meats and vegetables cooking.

3. Cooking Tips

- For optimal smoke flavor, start cooking at a lower temperature (e.g., 180-225°F) for the first hour or two, then increase to your desired cooking temperature.
- Always preheat the grill to the target temperature before adding food.
- Use the integrated meat probe for accurate internal temperature readings of your food.
- Keep the lid closed as much as possible to maintain consistent temperatures and smoke levels.



Image: An assortment of food, including pizzas, chicken wings, and skewers, cooking simultaneously on the grill grates of the Traeger Pro 34.

Maintenance

1. Cleaning

- **Grill Grates:** Clean porcelain grill grates after each use with a grill brush.
- **Grease Management:** Regularly check and empty the grease bucket. Clean the grease drain tube to prevent blockages.
- **Ash Removal:** Periodically remove ash from the fire pot and grill interior using a shop vacuum. Ensure the grill is completely cool before cleaning.
- **Exterior:** Wipe down the exterior with a damp cloth to remove dust and residue.

2. Pellet Storage

Store wood pellets in a cool, dry place in an airtight container to prevent moisture absorption, which can affect performance and flavor.

3. Seasonal Care

If storing the grill for an extended period, ensure it is thoroughly cleaned and all pellets are removed from the hopper and auger. Cover the grill with a weather-resistant cover to protect it from the elements.



Image: The Traeger Pro 34 grill actively smoking on an outdoor deck, demonstrating its function.

Troubleshooting

Issue	Possible Cause	Solution
Grill not igniting	No pellets in hopper, wet pellets, faulty hot rod, auger jam.	Check pellet level, replace wet pellets, inspect hot rod connection, clear auger.
Temperature fluctuations	Lid opened frequently, low pellet level, dirty temperature probe, strong winds.	Keep lid closed, refill pellets, clean probe, position grill away from wind.
Excessive smoke	Grill not fully preheated, wet pellets, too low temperature setting.	Allow full preheat, ensure dry pellets, increase temperature if needed.
Auger not feeding pellets	Pellet jam, motor issue.	Clear pellet jam, contact support if motor issue suspected.

Technical Specifications

Feature	Detail
Brand	Traeger
Model Name	Pro Series 34 (Bronze)

Feature	Detail
Item Model Number	TFB88PZBO
Power Source	Corded Electric
Color	Bronze
Outer Material	Alloy Steel
Inner Material	Steel
Item Weight	152.1 Pounds
Product Dimensions	27"D x 53"W x 49"H
Fuel Type	Wood Pellet
Cooking Area	884 sq. inches
Max Temperature	450°F
UPC	634868920387, 634868929496
Country of Origin	China

Warranty and Support

For detailed warranty information and customer support, please refer to the official user manual or contact Traeger customer service directly. The official user manual can be downloaded [here](#).

Traeger provides support for product inquiries, troubleshooting, and parts replacement. Always use genuine Traeger parts and accessories to ensure optimal performance and maintain warranty validity.

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Related Documents - TFB88PZBO



[Traeger BBQ75.02 Wood Pellet Grill Owner's Manual](#)

Comprehensive owner's manual for the Traeger BBQ75.02 residential wood pellet grill, covering assembly, initial firing, operation, maintenance, safety guidelines, and troubleshooting tips.



[Traeger Ironwood Series Wood Fired Grill Owner's Manual](#)

Comprehensive owner's manual for the Traeger Ironwood Series wood-fired grill, covering safety, operation, maintenance, troubleshooting, and warranty information. Includes detailed instructions for assembly, use, and care.



[Traeger Pro Series Grill Owner's Manual: Setup, Operation, and Maintenance](#)

Comprehensive guide for Traeger Pro Series wood pellet grills, covering safety, setup, operation, maintenance, troubleshooting, and warranty information for models like TFB88 and TFB57.



[Traeger BAC233 Digital Thermostat Kit Installation Manual](#)

Step-by-step guide for installing the Traeger BAC233 Digital Thermostat Kit on Traeger Wood Pellet Grills, including wiring diagrams, RTD setup, control functions, and important safety information.



[Traeger Woodridge Pro T14816 Owner's Manual - Safety, Operation, and Maintenance](#)

Detailed owner's manual for the Traeger Woodridge Pro T14816 wood pellet grill. Covers essential safety precautions, step-by-step operating instructions, maintenance guidelines, troubleshooting, and warranty information for optimal performance and longevity.



[Traeger App Quick Start Guide for iOS and Android Setup](#)

Comprehensive guide to setting up your Traeger App on iOS and Android devices. Learn how to create an account, connect your Timberline grill via Wi-Fi, and manage multiple grills.

