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Traeger TFB89BLFC

Traeger Ironwood 885 Wood Pellet Grill & Smoker: User Manual

Model: TFB89BLFC

1. Introduction

Welcome to the Traeger Ironwood 885 Wood Pellet Grill & Smoker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new grill. Please read all instructions carefully before assembly and first use.
The Traeger Ironwood 885 is a versatile 6-in-1 grill capable of grilling, smoking, baking, roasting, braising, and BBQ. It features WiFIRE technology for remote control, a D2 Direct Drive system for precise temperature management, and a Super Smoke Mode for enhanced flavor.

2. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This grill is for outdoor use only. Do not operate in enclosed spaces.

- Keep children and pets away from the grill during operation.
- Use heat-resistant gloves when handling hot surfaces.
- Ensure the grill is placed on a stable, non-combustible surface.
- Maintain a minimum clearance of 15 inches from combustible materials on the sides and back.
- Never use gasoline or other highly volatile fluids to ignite or re-ignite pellets.
- Always unplug the grill before cleaning or servicing.

3. Product Overview

The Traeger Ironwood 885 offers a spacious cooking area and advanced features for an optimal wood-fired cooking experience.

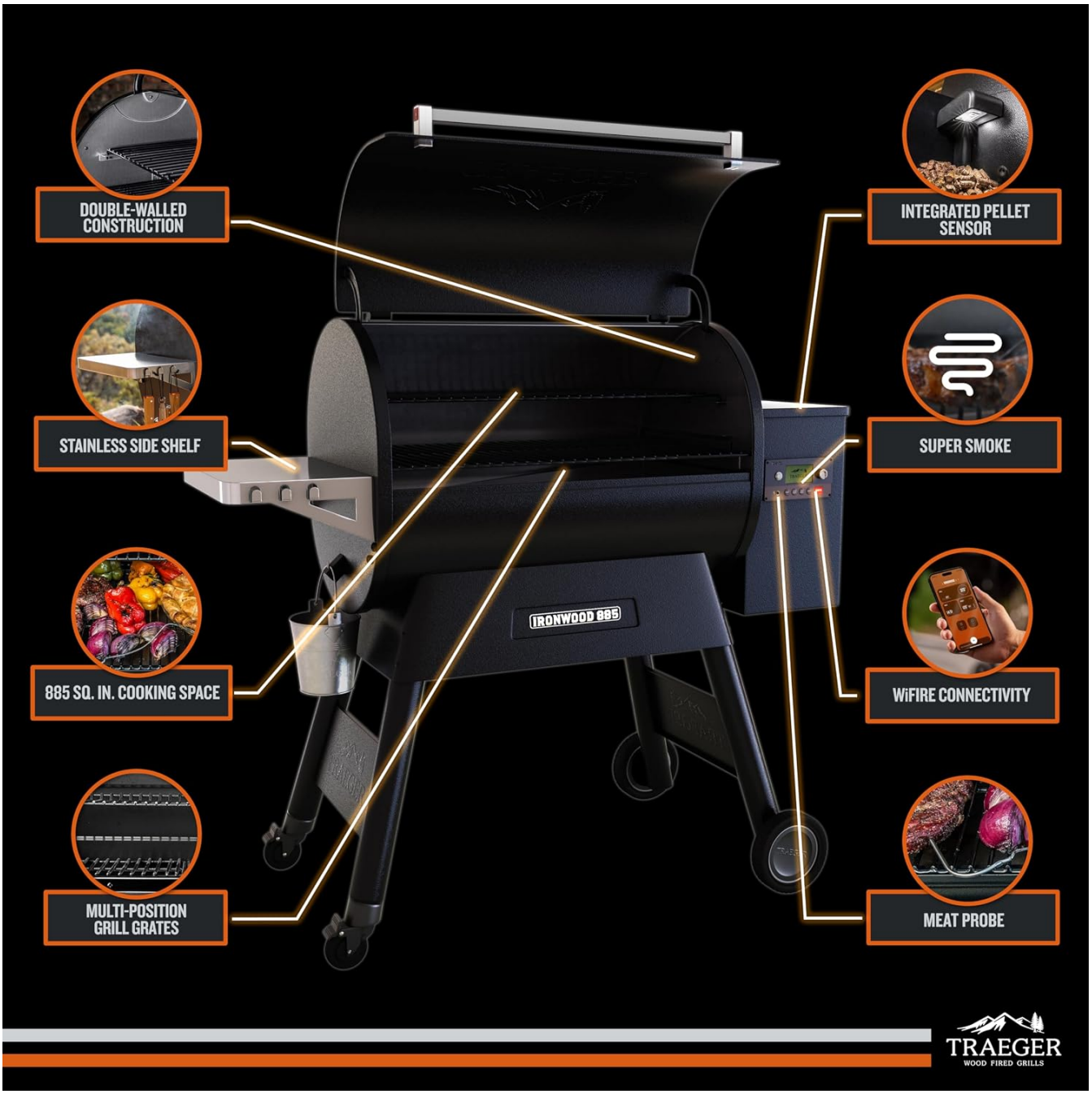

Image: Overview of the Traeger Ironwood 885 highlighting features like double-walled construction, stainless side shelf, 885 sq. in. cooking space, multi-position grill grates, integrated pellet sensor, Super Smoke mode, WiFIRE connectivity, and meat probe.

3.1. Key Features

- **WiFIRE Technology:** Monitor and control your grill remotely via the Traeger app.
- **D2 Direct Drive System:** Ensures precise temperature control and rapid heating.
- **Super Smoke Mode:** Increases smoke production for enhanced flavor at lower temperatures.
- **Double-Wall Insulation:** Maintains consistent temperatures in various weather conditions.
- **Integrated Pellet Sensor:** Monitors pellet levels and alerts you via the app.
- **Hopper Clean-Out:** Allows for easy pellet flavor changes.
- **Cooking Capacity:** 885 sq. in. across two tiers, accommodating up to 10 chickens, 7 rib racks, or 9 pork butts.



Image: Visual representation of the Traeger Ironwood 885's cooking capacity, showing 885 sq. in. total, with Rack One at 570 sq. in. and Rack Two at 315 sq. in. Examples include 10 chickens, 7 rib racks, or 9 pork butts.

3.2. Control Panel

The D2 WiFIRE Electronic Controller provides intuitive control over your grilling experience.



Image: Close-up of the Traeger Ironwood 885 control panel, detailing the Standby Button, Selection Dial, Status Display, Meat Probe Jack, Timer, Super Smoke, Keep Warm, Menu, and Ignite button.

1. **Standby Button:** Turns the electronic controller on/off after the main power switch is engaged.
2. **Selection Dial:** Rotate to navigate menus and press to confirm selections.
3. **Status Display:** Shows current temperature, cook program status, and remaining cook time.
4. **Meat Probe Jack:** Connect the wired meat probe for internal temperature monitoring.
5. **Timer:** For convenience, does not affect grill operations. A tone sounds when time expires.
6. **Super Smoke:** Increases smoke production for enhanced flavor.
7. **Keep Warm:** Maintains grill temperature at 165°F (74°C) to keep food warm without overcooking.
8. **Menu:** Access settings for the meat probe, WiFIRE, and other grill configurations.
9. **Ignite:** Press to start the grill.

4. Setup and First Use

4.1. Assembly

Your Traeger Ironwood 885 comes with assembly instructions and necessary tools. Follow the included guide for proper assembly. Ensure all components are securely fastened before proceeding.

4.2. Initial Burn-In

Before cooking food, perform an initial burn-in to season the grill and remove any manufacturing oils or residues.

1. Fill the pellet hopper with Traeger hardwood pellets.
2. Plug in the grill and turn on the main power switch.
3. Press the **Ignite** button on the control panel.
4. Set the temperature to 350°F (177°C) and allow the grill to run for 20-30 minutes.
5. Turn off the grill by pressing the **Standby** button and then the main power switch.

5. Operating Instructions

5.1. Loading Pellets

Open the pellet hopper lid and pour Traeger hardwood pellets into the hopper. The integrated pellet sensor will monitor levels and notify you via the Traeger app if they are low.

5.2. Starting the Grill

1. Ensure the grill is plugged in and the main power switch is ON.
2. Press the **Standby** button to activate the controller.
3. Press the **Ignite** button. The grill will begin its startup cycle.
4. Once ignited, use the **Selection Dial** to set your desired cooking temperature.

5.3. Using WiFIRE Technology

Download the Traeger app on your smartphone or tablet. Follow the in-app instructions to connect your grill to your home Wi-Fi network. Once connected, you can:

- Adjust grill temperature remotely.
- Monitor internal grill temperature and meat probe temperatures.
- Set timers and receive notifications.
- Access recipes and cooking guides.

5.4. Super Smoke Mode

To activate Super Smoke Mode, ensure the grill temperature is between 165°F and 225°F (74°C and 107°C). Press the **Super Smoke** button on the control panel. This mode enhances the wood-fired flavor for items like brisket and pork shoulder.

5.5. Keep Warm Function

After cooking, press the **Keep Warm** button to maintain food temperature at 165°F (74°C) without overcooking. This is ideal for holding food until serving.

6. Maintenance and Cleaning

Regular maintenance ensures optimal performance and longevity of your Traeger grill.

6.1. Ash Clean-Out

After every 2-3 cooks, or as needed, ensure the grill is completely cool and unplugged. Remove the grill grates and drip tray. Vacuum out any accumulated ash from the firepot and the bottom of the grill chamber. Do not use water to clean ash.

6.2. Grill Grate Cleaning

Clean grill grates with a grill brush after each use while they are still warm. For deeper cleaning, remove and wash with warm, soapy water, then rinse and dry thoroughly.

6.3. Pellet Hopper Clean-Out

To change pellet flavors or for long-term storage, use the hopper clean-out door located at the back of the hopper to empty pellets into a container. Store pellets in a dry, airtight container.

6.4. Exterior Cleaning

Wipe down the exterior surfaces with a damp cloth. For stubborn stains, use a mild degreaser. Avoid abrasive cleaners that can damage the finish.

7. Troubleshooting

If you encounter issues with your Traeger Ironwood 885, refer to the following common solutions:

Problem	Possible Cause	Solution
Grill not igniting	No pellets in hopper, auger jam, faulty hot rod.	Check pellet levels. Clear any auger jams. Contact support if hot rod is suspected.
Temperature fluctuations	Low pellet levels, dirty temperature probe, open lid.	Refill pellets. Clean temperature probe. Keep lid closed during cooking.
WiFIRE connectivity issues	Weak Wi-Fi signal, incorrect network password.	Ensure grill is within Wi-Fi range. Verify network password in the app. Restart router and grill.
Excessive smoke (not Super Smoke)	Wet pellets, dirty firepot.	Use dry pellets. Clean firepot.

For further assistance, refer to the official Traeger support resources or contact customer service.

8. Specifications



Image: Product dimensions of the Traeger Ironwood 885: Width 54", Depth 27", Height 47". Weight is 170 lbs, and hopper capacity is 20 lbs.

- **Brand:** Traeger
- **Model Name:** Traeger Ironwood 885 Pellet Grill
- **Model Number:** TFB89BLFC
- **Power Source:** Wood Pellet
- **Color:** Black
- **Outer Material:** Alloy Steel
- **Inner Material:** Steel
- **Item Weight:** 170.2 pounds
- **Product Dimensions (D x W x H):** 27" x 53" x 47"
- **Fuel Type:** Wood Pellet
- **Hopper Capacity:** 20 lbs
- **Cooking Area:** 885 sq. in.

- **Temperature Range:** 165°F – 500°F
- **Included Components:** Ironwood 885 Pellet Grill, 1 Wired Meat Probe, Assembly Instructions with tools
- **UPC:** 634868933233, 634868933226

9. Warranty Information

The Traeger Ironwood 885 Wood Pellet Grill & Smoker comes with a**3-year manufacturer's warranty**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims. For full details and terms, refer to the warranty documentation included with your product or visit the official Traeger website.

10. Support

For product support, technical assistance, or to purchase accessories, please visit the official Traeger website or contact their customer service department.
Traeger Official Store: Visit the Traeger Store on Amazon
Always ensure you have your model number (TFB89BLFC) and serial number ready when contacting support.

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