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Traeger Pro Series 780

Traeger Pro Series 780 Wood Pellet Grill and Smoker User Manual

Model: Pro Series 780

INTRODUCTION

Welcome to the world of wood-fired flavor with your new Traeger Pro Series 780 Wood Pellet Grill and Smoker. This manual provides essential information for the safe and effective operation, maintenance, and care of your grill, along with details on the accompanying grease bucket liners. The Pro Series 780 is designed to offer versatile cooking options, from grilling and smoking to baking and braising, all enhanced by WiFIRE Smart Home Technology for convenient control.



This image displays the Traeger Pro Series 780 Wood Pellet Grill in black, alongside a 5-pack of disposable grease bucket liners. The grill features a classic barrel design with a side-mounted hopper and digital controller, while the liners are shown in their packaging.

SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating your Traeger grill. Failure to

follow these instructions could result in property damage, bodily injury, or even death.

- **Outdoor Use Only:** Always operate the grill outdoors in a well-ventilated area. Never use it inside a building, garage, or any other enclosed area.
- **Clearance:** Maintain a minimum distance of 10 inches (25 cm) from the back and sides of the grill to any combustible materials.
- **Stable Surface:** Place the grill on a level, non-combustible surface.
- **Fuel:** Use only food-grade wood pellets specifically designed for pellet grills. Do not use charcoal, lighter fluid, or other accelerants.
- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components. Keep children and pets away from the grill.
- **Grease Fire Prevention:** Regularly clean the grease management system and replace grease bucket liners to prevent grease fires.
- **Electrical Safety:** Ensure the power cord is not pinched or damaged. Connect to a properly grounded outlet.

PRODUCT FEATURES

The Traeger Pro Series 780 is engineered for superior wood-fired cooking, offering a range of features to enhance your grilling experience:

- **Wood-Fired Taste:** Utilizes wood pellets for authentic smoky flavor, eliminating the need for gas or charcoal.
- **Precise Temperature Control:** Maintains consistent temperatures up to 500°F for reliable cooking results.
- **WiFIRE Technology:** Connects your grill to home WiFi, allowing control and monitoring via the Traeger app from anywhere.
- **6-in-1 Versatility:** Capable of grilling, smoking, baking, roasting, braising, and BBQ.
- **Porcelain Grill Grates:** Durable and easy to clean, ensuring hassle-free maintenance.
- **Large Cooking Capacity:** 780 sq. inches of grilling space, accommodating up to 34 burgers, 6 rib racks, or 6 chickens.
- **Built-in Meat Probe:** Allows for precise internal temperature monitoring of your food.



A detailed front view of the Traeger Pro Series 780 Wood Pellet Grill, showcasing its black finish, sturdy legs with wheels, and the control panel on the right side. The smoke stack and grease bucket are visible on the left.

SETUP AND ASSEMBLY

Before enjoying your first cook, proper assembly and initial setup are crucial. Follow these general steps:

1. **Unboxing:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Assembly:** Follow the detailed assembly instructions provided in your grill's quick start guide. This typically involves attaching legs, the hopper, handles, and the smoke stack.
3. **Component Installation:** Install the heat baffle, drip tray, and grill grates. Ensure the grease bucket is securely in place with a liner inserted.
4. **Power Connection:** Plug the grill into a grounded electrical outlet.
5. **Pellet Loading:** Fill the hopper with your preferred Traeger hardwood pellets.

6. **Initial Burn-In:** Perform an initial burn-in cycle to season the grill and burn off any manufacturing oils. Refer to your quick start guide for specific temperature and duration settings.



The Traeger Pro Series 780 Wood Pellet Grill is shown on a wooden deck, positioned against a rustic wooden wall of a house. The grill's black finish contrasts with the natural wood surroundings, highlighting its outdoor use.

OPERATING INSTRUCTIONS

Starting Your Grill

1. Ensure the hopper is filled with pellets and the grease bucket is in place.
2. Turn the grill's power switch to the ON position.
3. Set the desired temperature using the digital controller. The grill will automatically feed pellets and ignite.
4. Allow the grill to preheat to the set temperature, typically 10-15 minutes.

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 monitor grill temperature, adjust settings, set timers, and access recipes remotely.

Cooking with Your Traeger

- **Smoking:** For optimal smoke flavor, set the temperature to 'Smoke' or a low temperature (e.g., 180-225°F).
- **Grilling/Searing:** For higher heat cooking, set the temperature to 350°F or higher, up to 500°F.
- **Baking/Roasting:** Use the desired temperature for your recipe, similar to a convection oven.
- **Meat Probe:** Insert the meat probe into the thickest part of your food, avoiding bone. Monitor the

internal temperature on the grill's display or via the app.



This image shows a man and a woman cooking on a Traeger Pro Series 780 grill in an outdoor patio setting. The grill lid is open, revealing food cooking on the grates, and the couple appears to be enjoying the grilling experience.

MAINTENANCE AND CLEANING

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

Grill Cleaning

- **Grates:** After each use, brush off food residue from the porcelain grill grates. For deeper cleaning, remove and wash with warm, soapy water.
- **Drip Tray:** Periodically clean the drip tray to prevent grease buildup.
- **Ash Clean-out:** Regularly remove ash from the firepot and grill interior. Excessive ash can impede airflow and affect performance. Always ensure the grill is cool before cleaning ash.

Grease Management with Bucket Liners

The included Traeger Grease Bucket Liners simplify grease disposal and maintain cleanliness.

- **Installation:** Simply insert a new liner into your grill's grease bucket.
- **Disposal:** Once the liner is full or after several cooks, carefully remove it and dispose of the grease and liner responsibly.
- **Compatibility:** These liners are compatible with 20, 22, and 34 series Traeger buckets.



A 5-pack of Traeger Bucket Liners, displayed in their retail packaging. The liners are made of aluminum and are designed for easy disposal of grease.



A close-up image of a single Traeger Grease Bucket Liner, showing its crinkled aluminum texture and the rim designed to fit into the grill's grease bucket for convenient cleanup.



HEAT-PROOF ALUMINUM | DISPOSABLE | PACK OF 5

A stack of five Traeger Grease Bucket Liners, clearly showing their heat-proof aluminum construction. Text overlays confirm they are disposable and come in a pack of five, emphasizing their convenience for grill maintenance.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Traeger grill.

Problem	Possible Cause	Solution
Grill not igniting	No pellets in hopper, auger jam, faulty hot rod, power issue.	Check pellet level, clear auger, inspect hot rod connection, verify power supply.
Temperature fluctuations	Low pellet level, dirty RTD probe, excessive ash in firepot, open lid.	Refill pellets, clean RTD probe, clean out ash, keep lid closed during cooking.
WiFIRE connectivity issues	Weak Wi-Fi signal, incorrect password, router settings.	Move grill closer to router, re-enter password, check router settings (2.4GHz network).
Excessive smoke	Grill not up to temperature, wet pellets, dirty components.	Allow grill to preheat, ensure pellets are dry, clean grill components.

SPECIFICATIONS

Key technical specifications for the Traeger Pro Series 780 Wood Pellet Grill:

Attribute	Detail
Brand	Traeger
Model Name	Pro Series 780
Power Source	Wood Pellet Powered
Color	Black
Outer Material	Aluminum
Inner Material	Stainless Steel
Fuel Type	Wood Pellet
Manufacturer	Traeger
Cooking Area	780 sq. inches
Max Temperature	500°F

WARRANTY AND SUPPORT

For detailed warranty information, product registration, or technical support, please refer to the official Traeger Grills website or contact Traeger customer service directly. Keep your proof of purchase for warranty claims.

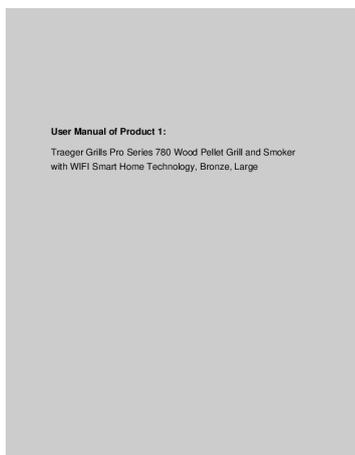
You can often find additional resources, FAQs, and troubleshooting guides on the manufacturer's support pages.

Related Documents - Pro Series 780

	<p>Traeger BAC233 Digital Thermostat Kit Installation Manual</p> <p>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.</p>
	<p>Traeger Ironwood Series Wood Fired Grill Owner's Manual</p> <p>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.</p>

	<p>Traeger Pro Series Grill Owner's Manual: Setup, Operation, and Maintenance</p> <p>Comprehensive guide for Traeger Pro Series wood pellet grills, covering safety, setup, operation, maintenance, troubleshooting, and warranty information for models like TFB88 and TFB57.</p>
	<p>Traeger Woodridge WiFIRE Grill Setup Guide: Connecting to Wi-Fi</p> <p>Step-by-step instructions for connecting your Traeger Woodridge grill to Wi-Fi using the Traeger App and WiFIRE technology for optimal performance and updates.</p>
	<p>Traeger Pro Series Grill Owner's Manual: Safe Operation and Maintenance</p> <p>Comprehensive owner's manual for Traeger Pro Series grills (TFB88PUB/ZB/ZBO, TFB57PUB/ZB/ZBO), covering safety precautions, assembly, operation, maintenance, and warranty. Learn how to get the most out of your wood-fired grill.</p>
	<p>How to Pair Your Traeger WiFIRE Grill with iOS/Android</p> <p>Step-by-step guide to pairing your Traeger WiFIRE grill with iOS and Android devices, including instructions for QR code pairing, manual pairing, and managing multiple devices.</p>

Documents - Traeger – Pro Series 780



[\[pdf\]](#) User Manual Owner's Manual Instructions

User Manual Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker with All Natural Hardwood Pellets for Smoke Bake Roast Patio Lawn Garden C1v6eI2RHpL m media amazon images I ||| User Manual of Product 1: Traeger Grills **Pro Series 780** Wood Pellet Grill and Smoker with WIFI Smart Home Technology, Bronze, Large **OWNER S MANUAL A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES AIR SPACES BETWEEN COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PROD...**

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User Manual of Product 1:
Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker
with WIFI Smart Home Technology, Black, Large

[\[pdf\]](#) User Manual Owner's Manual Instructions

User Manual Bundle of Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker with WIFI Smart Home Technology Black BAC636 Mat Orange Patio Lawn Garden C1x4tr1J 7L m media amazon images | |||

User Manual of Product 1: Traeger Grills **Pro Series 780** Wood Pellet Grill and Smoker with WIFI Smart Home Technology, Black, Large OWNER S MANUAL A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES AIR SPACES BETWEEN COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODU...

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User Manual of Product 1:
Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker
with WIFI Smart Home Technology, Bronze, Large

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User Manual Amazon Bundle of Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker with WIFI Smart Home Technology Bronze BAC627 Insulation Blanket Grey Patio Lawn Garden C1G6ctpWL m media amazon images | |||

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User Manual of Product 1:
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with WIFI Smart Home Technology, Bronze

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User Manual Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker with WIFI Smart Home Technology Bronze BAC442 Ironwood 885 Folding Front Shelf Large Black Patio Lawn Garden C1Nq6HAr13L m media amazon images | |||

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User Manual of Product 1:

Nathan James Piper Faux White Marble Round Modern Living Accent Side or Coffee, Sofa Center for Dining Room/Tea with Metal Frame, Black

User Manual of Product 2:

Nathan James Alexis Round Modern Accent, End Table with Metal Legs and Faux-Marble Tabletop for Living Bedroom and Nursery Room, 20 in x 20 in x 23 in, Side/Black

[\[pdf\]](#) User Manual Owner's Manual Instructions

User Manual Bundle of Traeger Grills Pro Series 780 Wood Pellet Grill and Smoker with WIFI Smart Home Technology Bronze BAC636 Mat Orange Patio Lawn Garden C1bV4bbazJL m media amazon images I |||

User Manual of Product 1: Nathan James Piper Faux White Marble Round Modern Living Accent Side or Coffee, Sofa Center for Dining Room/Tea with Metal Frame, Black User Manual of Product 2: Nathan James Alexis Round Modern Accent, End Table with Metal Legs and Faux-Marble Tabletop for Living Bedroom a... lang:en score:28 filesize: 5.25 M page_count: 29 document date: 0000-00-00



J.H. Larson Company 2020 Lutron Traeger Grills® Pellet Smoker Promotion

General Rules:
NO PURCHASE NECESSARY. Open to U.S. residents. See www.jhlarson.com/promotions for Official Rules, Terms, and Conditions. Entry forms may be obtained from any J.H. Larson Company location.

This Sweepstakes is in no way sponsored, endorsed, administered by, or associated with any of the prize manufacturers, retailers, or merchants.

Family members of J.H. Larson Company employees are not eligible to win.

Terms and Conditions:

PROMOTIONAL PERIOD: December 16, 2020 to January 31, 2021.

RULES: One (1) entry into the drawing for the Grand Prize will be awarded for every \$500 spent on Lutron merchandise product. No more than 25 entries may be awarded. J.H. Larson Company employees or the family members of J.H. Larson Company employees are not eligible to win.

HOW TO WIN: J.H. Larson Company will conduct a random drawing from all qualified entries received within the applicable deadline. The person whose name is selected at the random drawing will be the winner. The result of the drawing will be final. Individuals do not need to be present at the drawing to win.

ODDS OF WINNING: The odds of winning the Grand Prize will depend on the number of qualified entries received in the promotional timeframe.

PRIZE: (1) Traeger Grill® Pro Series 780 Pellet Grill - Black, (1) Pro 780 Full-Length Cover, (2) Signature Blend Hardwood Pellets (20lb) and (1) BBQ Mat. Prizes will be awarded per location region. The three regions consist of J.H. Larson Company locations located in the states of South Dakota, Minnesota, and Wisconsin. By accepting the prize, the winner will be deemed to have agreed to these Official Rules, Terms, and Conditions, and to be bound thereby. Winner information (winner's name, address, phone number, and e-mail) must be confirmed before the prize will be transferred. A prize winner is not required to pay shipping and handling to claim the prize. Prizes are non-transferable and may not be redeemed for cash. Prize substitutions will not be permitted. If any winner is ineligible for any reason, an alternate winner will be selected from all remaining eligible entries.

WINNER RELEASE: Any winner, by acceptance of a prize, agrees to release and hold harmless J.H. Larson Company, as well as its employees, officers, directors, subsidiaries, divisions, related companies, suppliers, and advertisers from any liability, claims, or actions of any kind whatsoever for injuries, damages, or losses to persons and/or property which may be sustained in connection with the receipt, ownership, or use of the prize. Winner must consent to the use of his/her name, picture, or other likeness without compensation for promotional purposes as may be determined by J.H. Larson Company. Parent/guardian of winner must provide photo identification to receive a prize. Failure to do so will result in the forfeiture of the prize and an alternate winner will be selected from all remaining eligible entries.

LIMITATIONS OF LIABILITY: Entrants agree to release and hold harmless J.H. Larson Company, as well as its employees, officers, directors, subsidiaries, divisions, related companies, suppliers, and advertisers from any liability, claims, or actions of any kind whatsoever incurred for all losses or damages caused or claimed to be caused by participating in the drawing, or by the acceptance, possession, use of, or failure to receive a prize. J.H. Larson Company, including its employees, officers, directors, subsidiaries, divisions, related companies, suppliers, and advertisers, is not responsible for any incorrect or inaccurate information. J.H. Larson Company reserves the right to change the promotional terms and conditions at any time.

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J.H. Larson Company 2020 Lutron Traeger Grills Pellet Smoker Promotion General Rules: NO PURCHASE NE ... on the number of qualified entries received in the promotional timeframe. PRIZE: 1 Traeger Grills **Pro Series 780** Pellet Grill - Black, 1 Pro 780 Full-Length Cover, 2 Signature Blend Hardwood Pel... lang:en score:13 filesize: 94.56 K page_count: 1 document date: 2020-12-16