

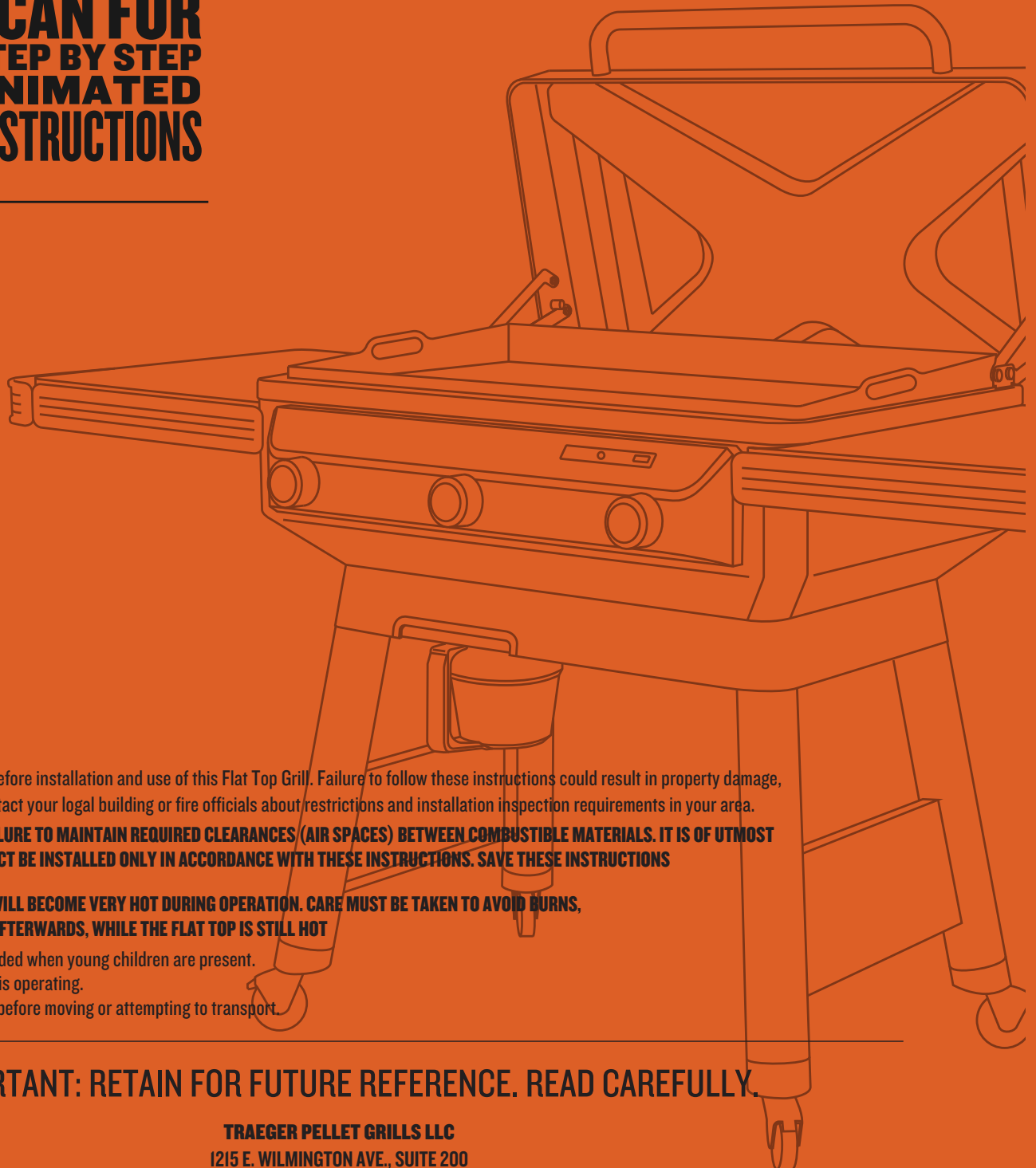
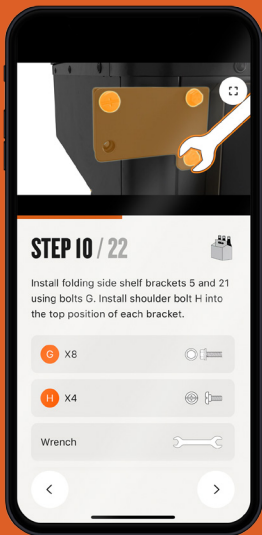


# ASSEMBLY GUIDE

## FLATROCK FLAT TOP GRILL



**SCAN FOR  
STEP BY STEP  
ANIMATED  
INSTRUCTIONS**



Please read this entire manual before installation and use of this Flat Top Grill. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact your local building or fire officials about restrictions and installation inspection requirements in your area.

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

**MANY PARTS OF THE FLAT TOP WILL BECOME VERY HOT DURING OPERATION. CARE MUST BE TAKEN TO AVOID BURNS, BOTH DURING OPERATION AND AFTERWARDS, WHILE THE FLAT TOP IS STILL HOT**

Never leave the Flat Top unattended when young children are present.  
Never move the Flat Top when it is operating.  
Let the Flat Top cool completely before moving or attempting to transport.

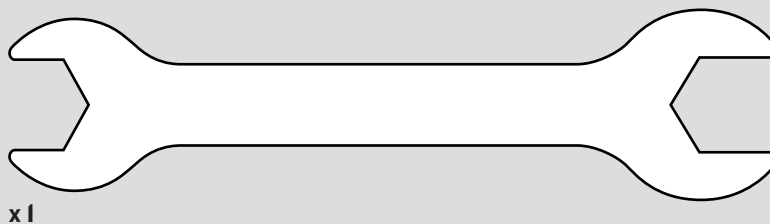
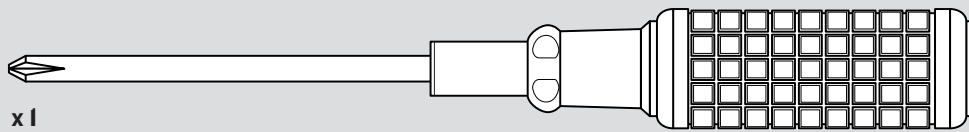
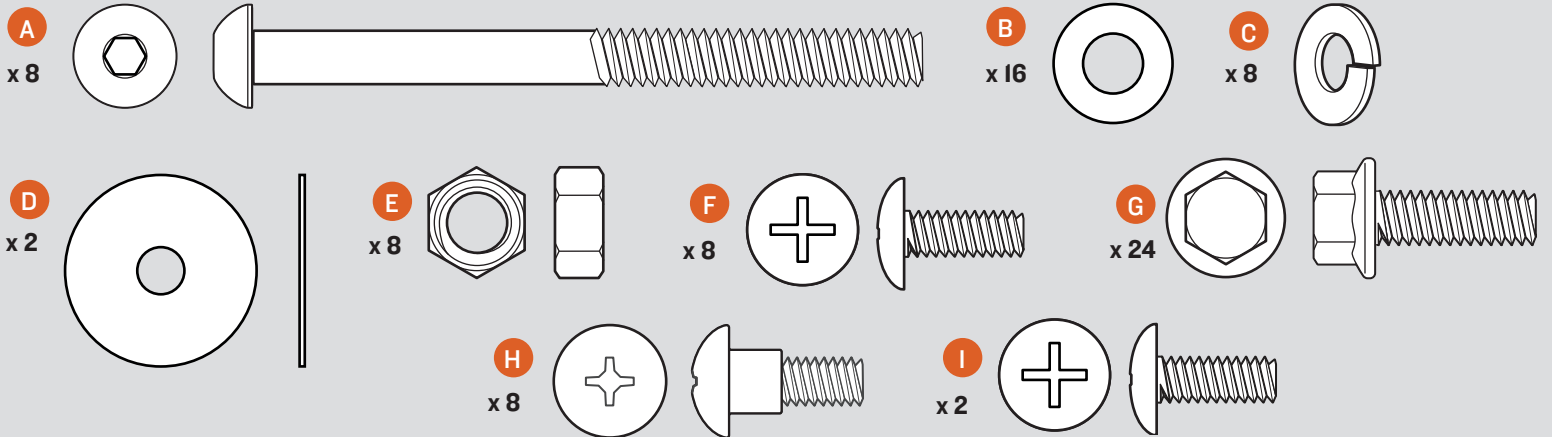
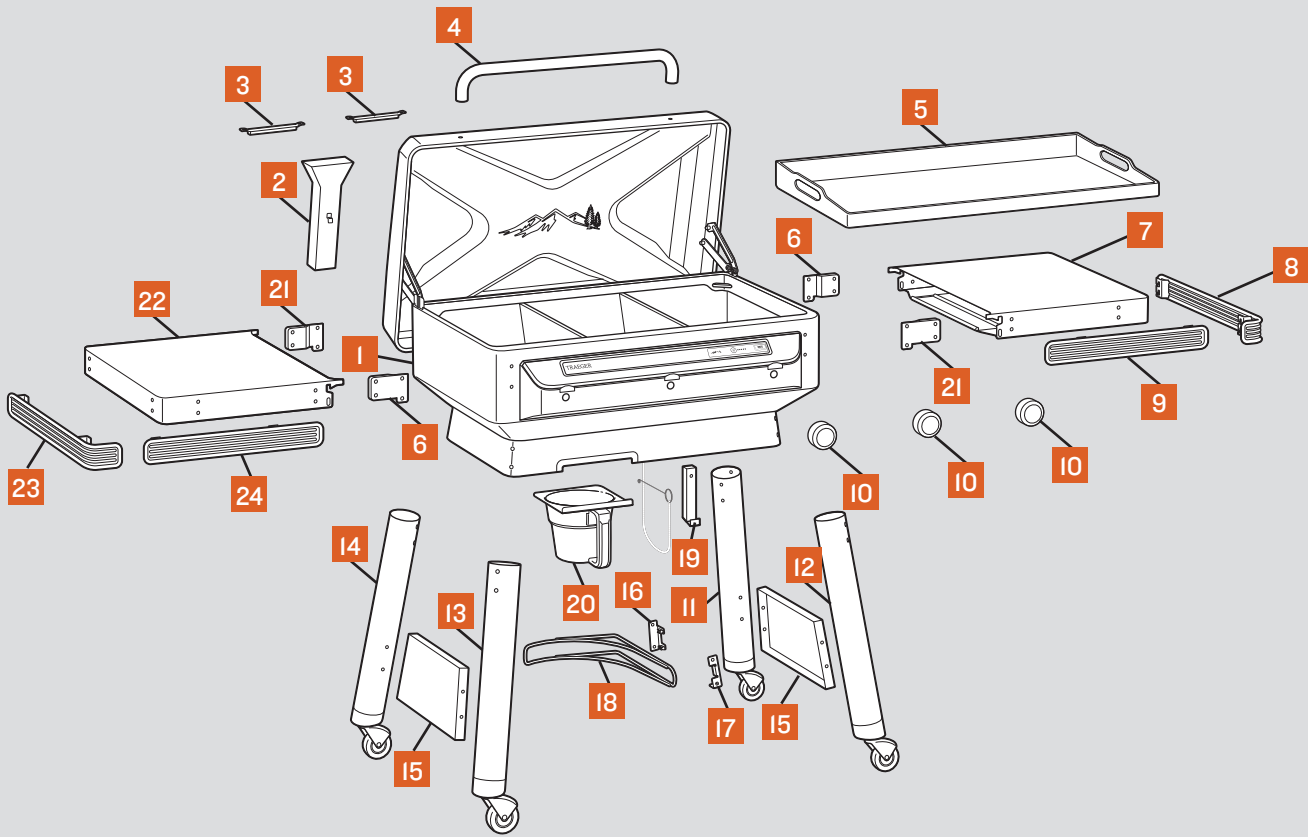
**IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.**

T12737

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1215 E. WILMINGTON AVE., SUITE 200  
SALT LAKE CITY, UT 84106

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A good friend  
and a six pack  
of your favorite  
beverage should  
get the job done!

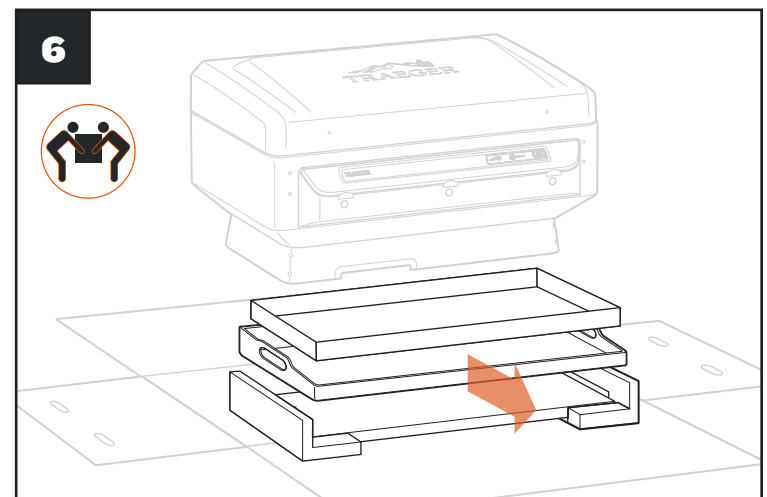
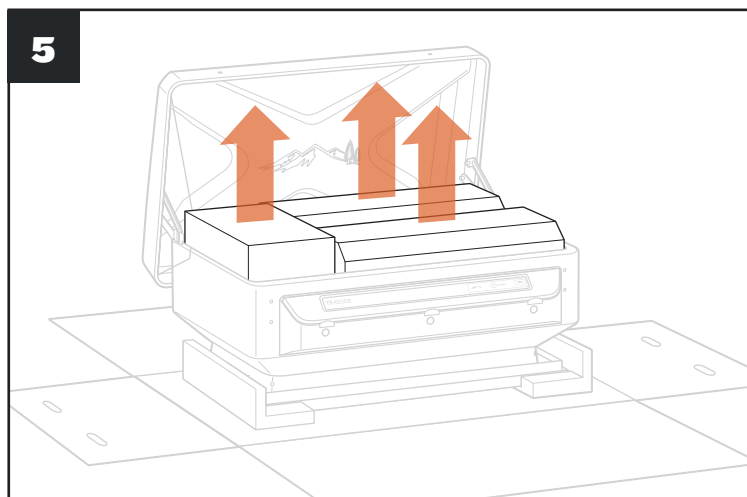
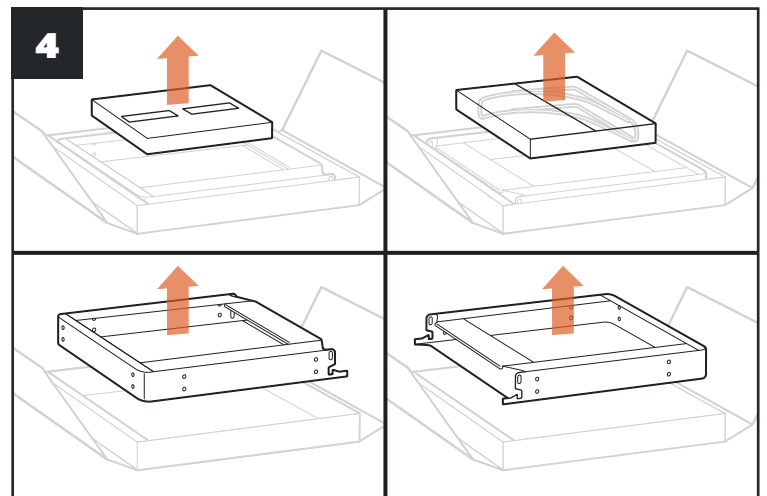
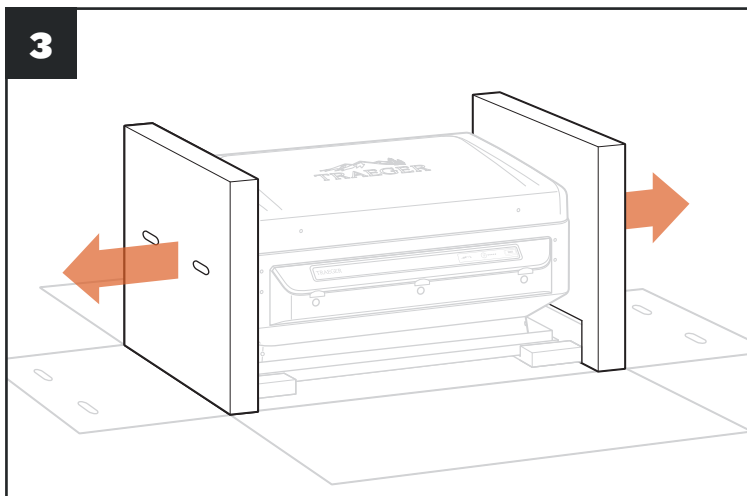
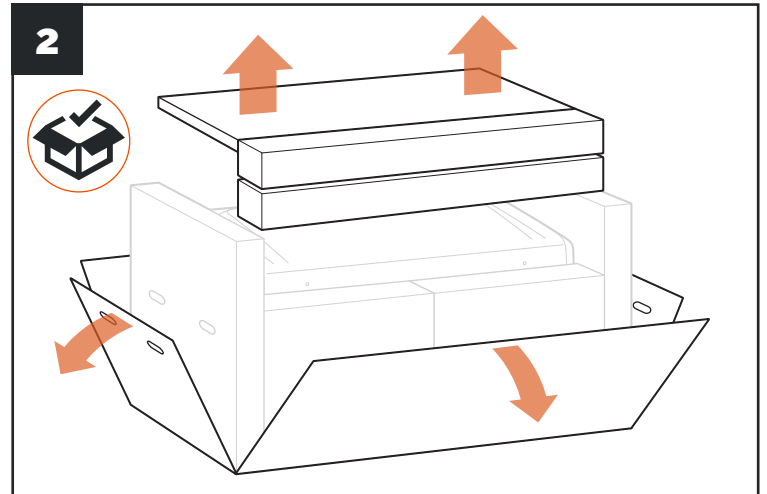
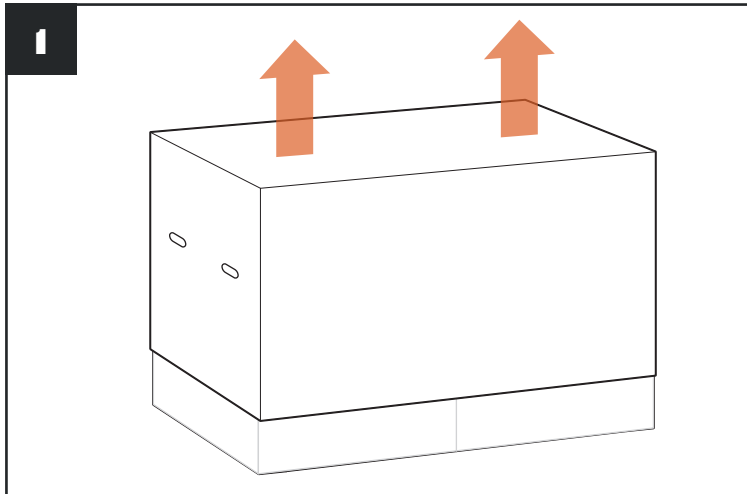




**PLEASE READ THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL BEFORE INSTALLATION AND USE OF YOUR TRAEGER® FLATROCK. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS ASSEMBLY GUIDE AND YOUR OWNER'S MANUAL COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.**

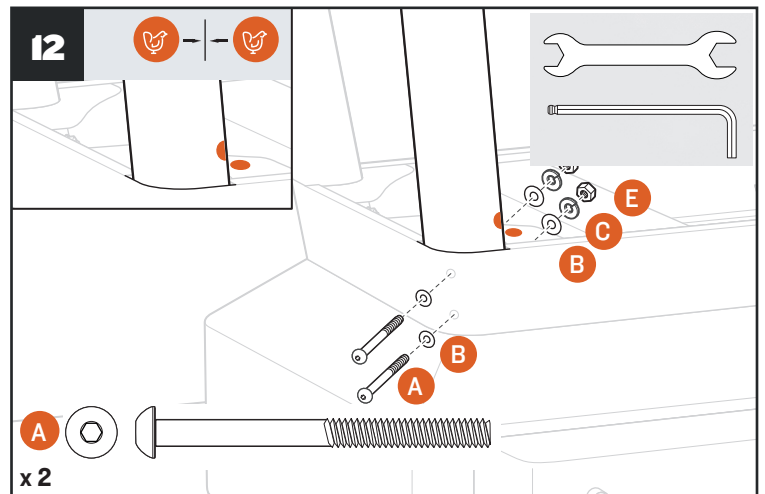
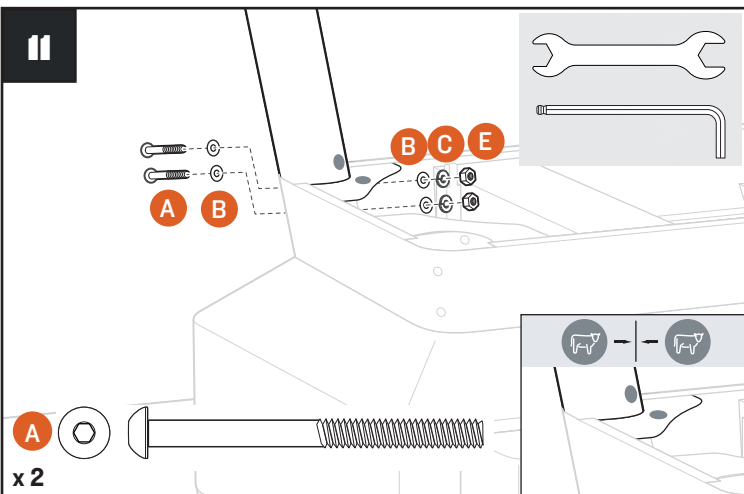
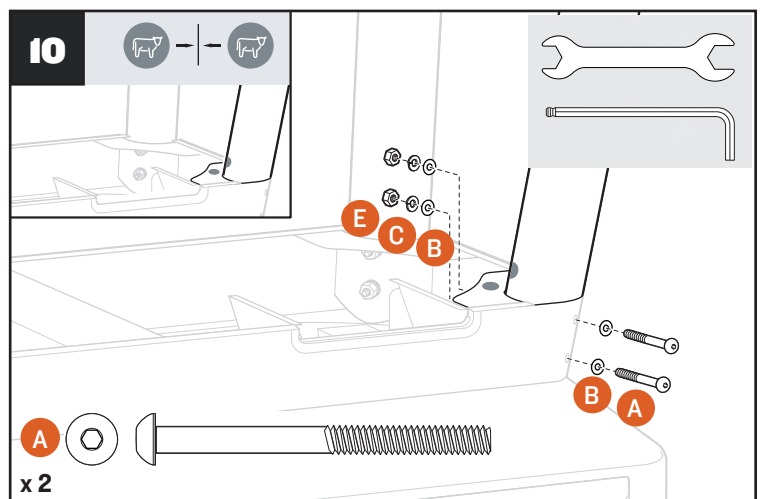
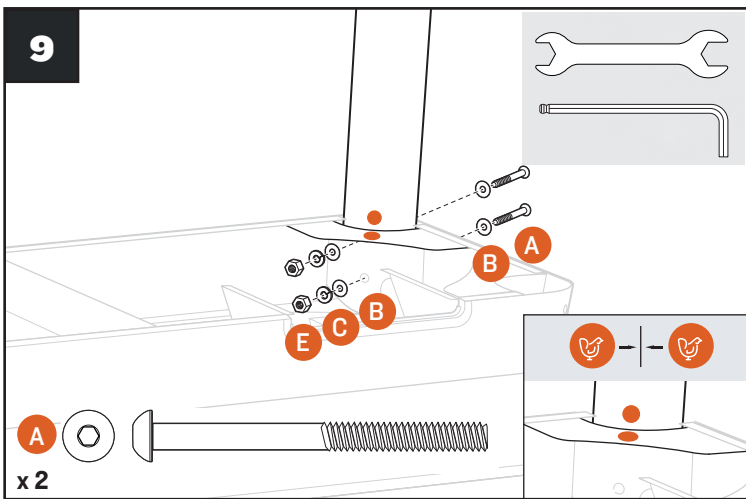
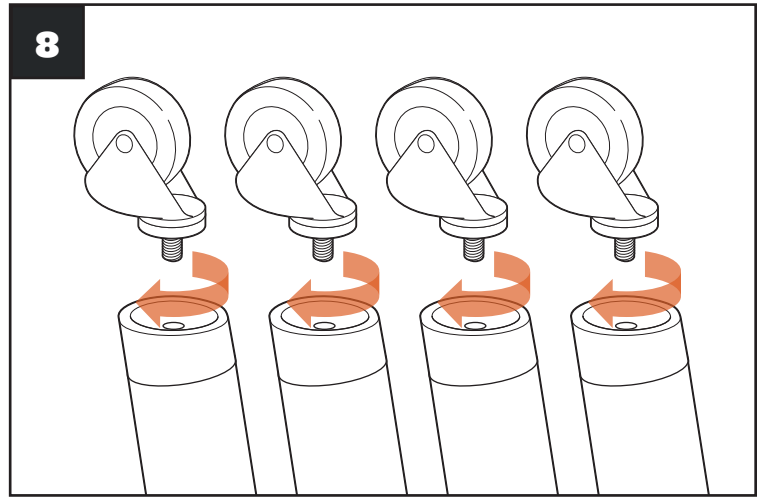
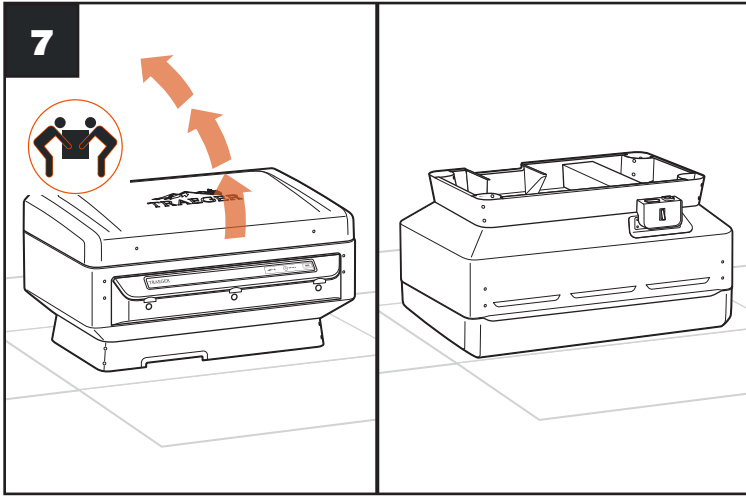
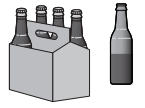


**Scan this code for digital/video instructions.**



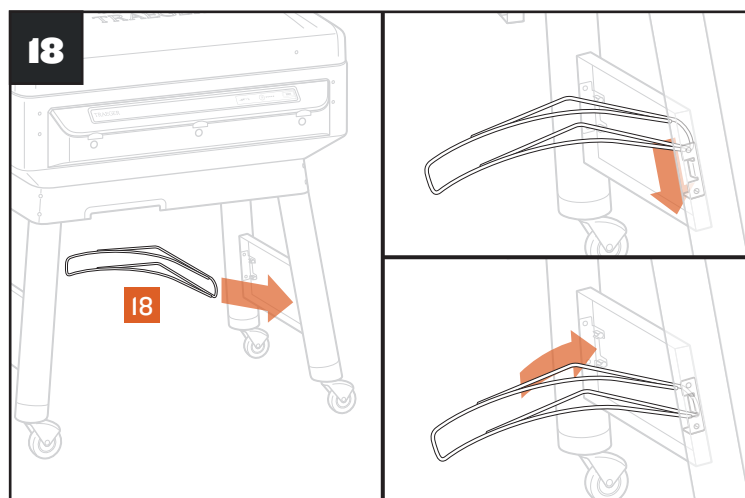
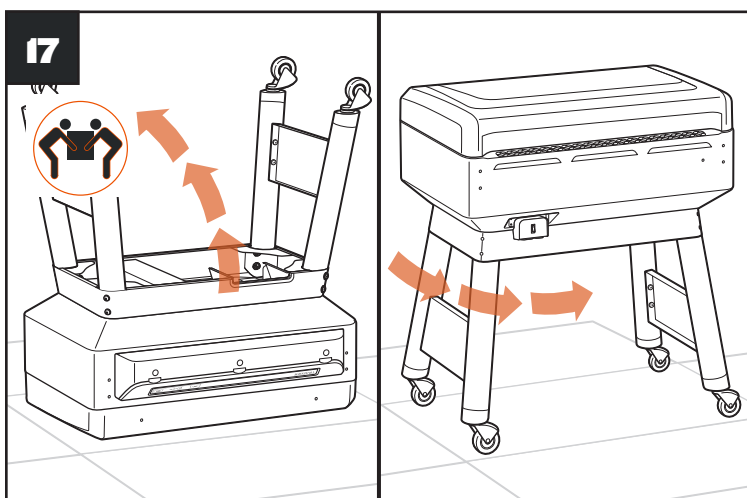
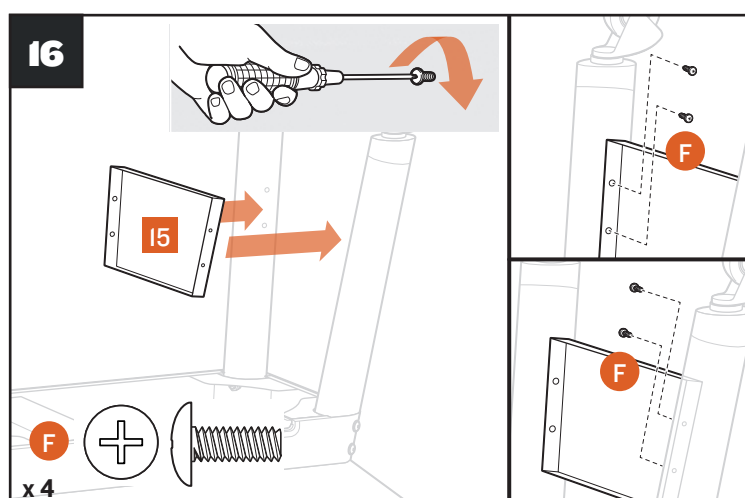
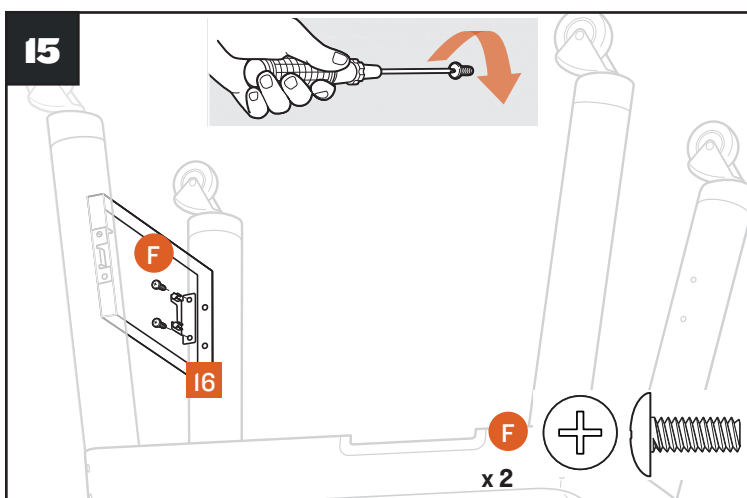
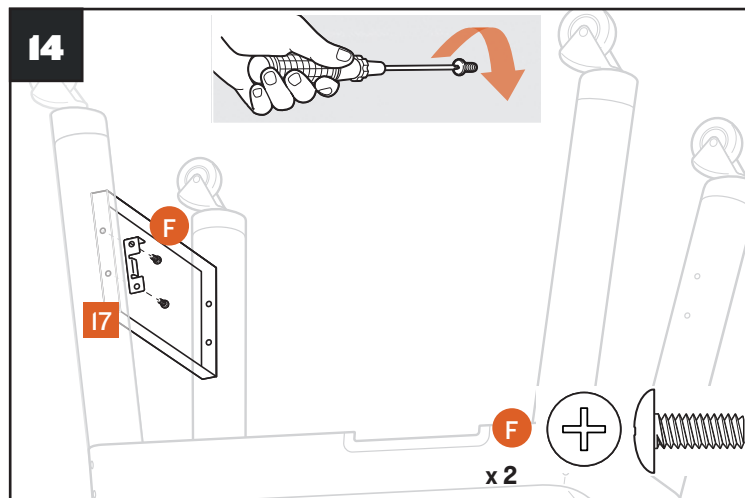
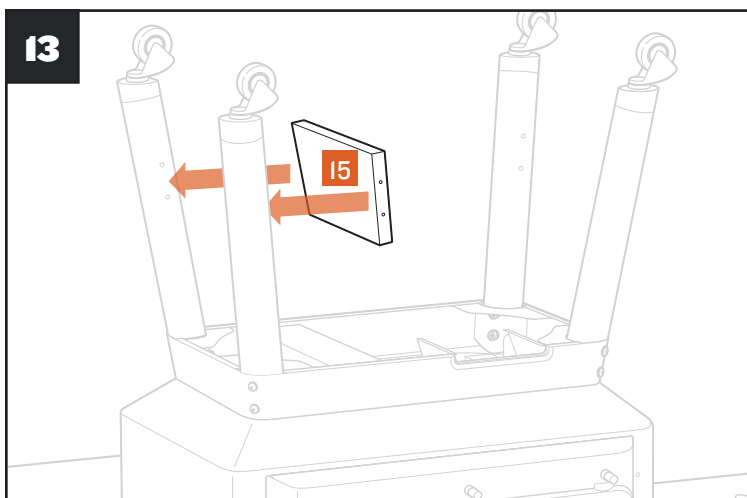
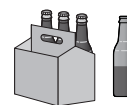


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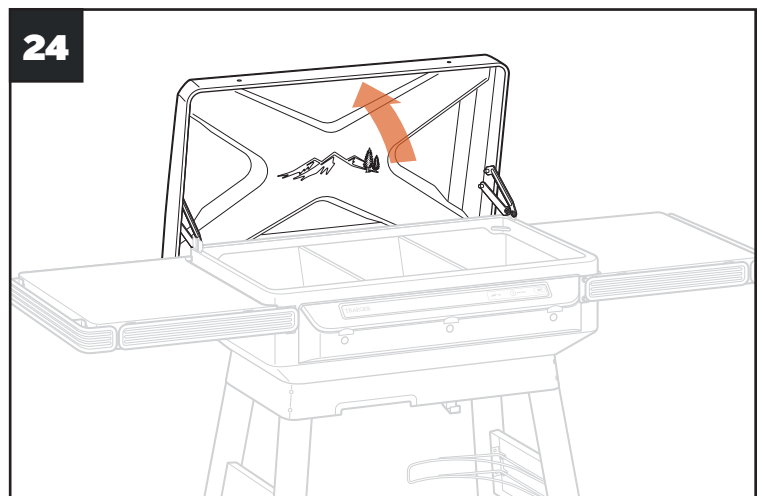
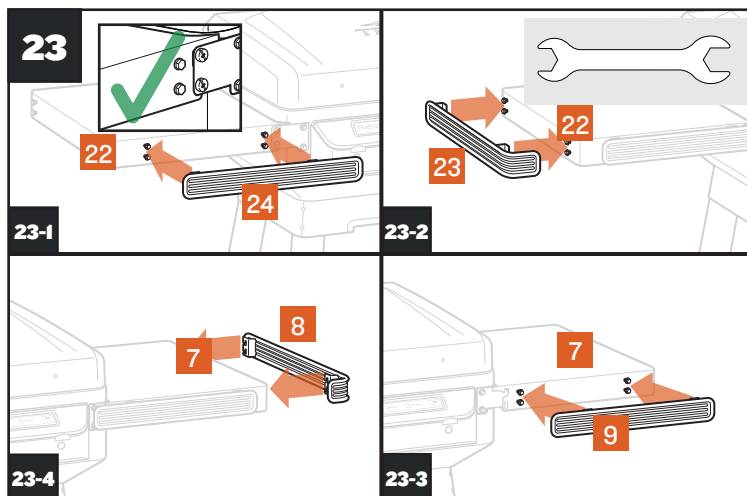
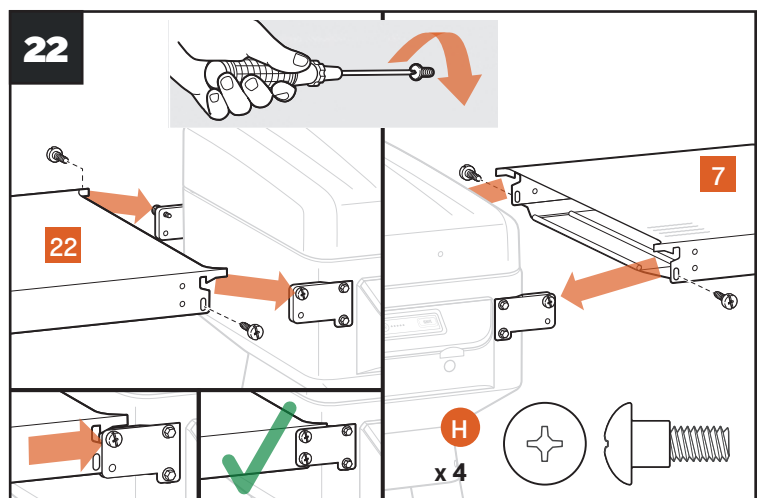
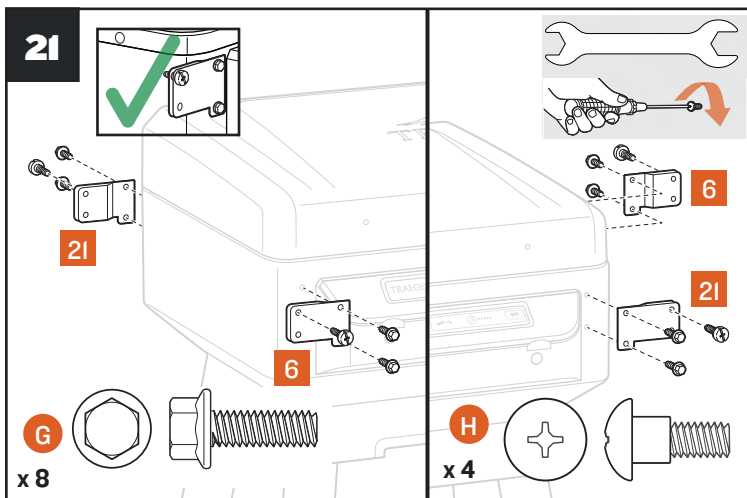
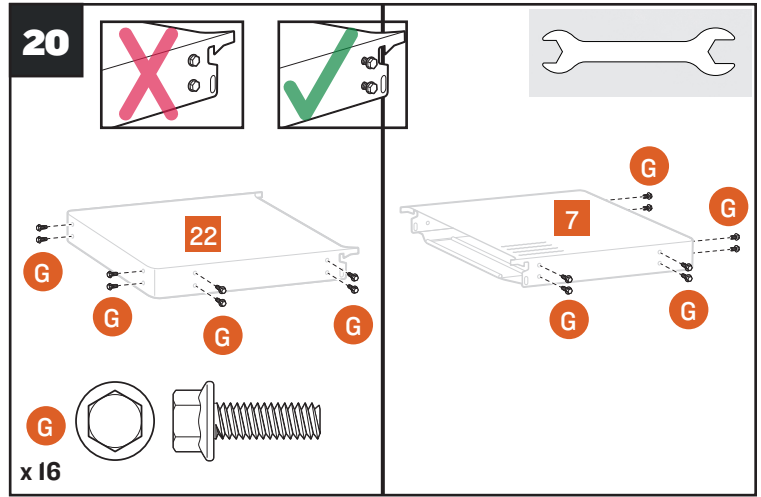
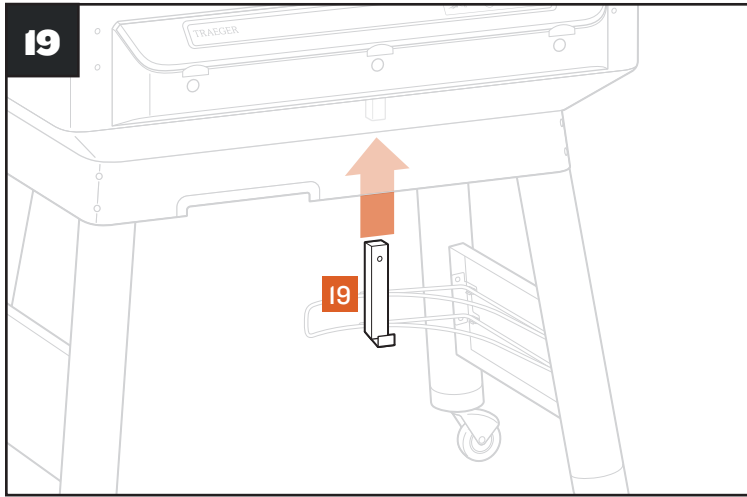
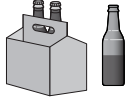


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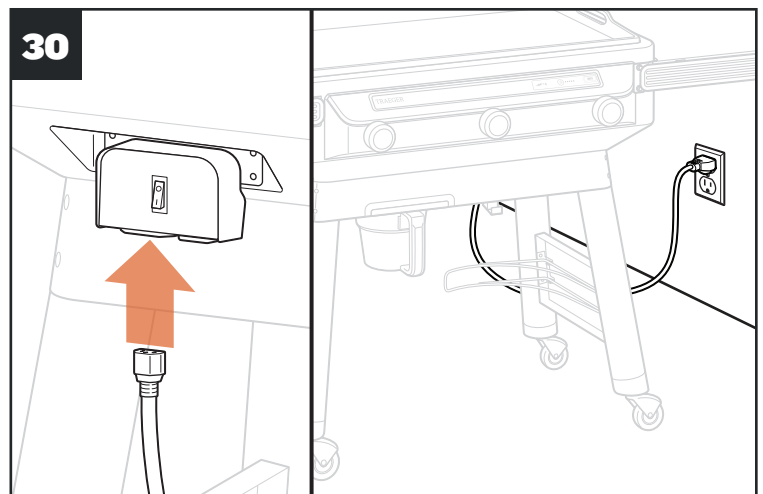
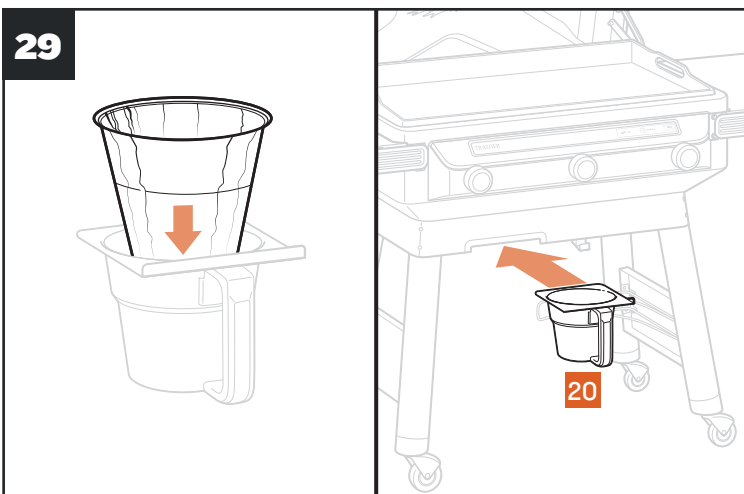
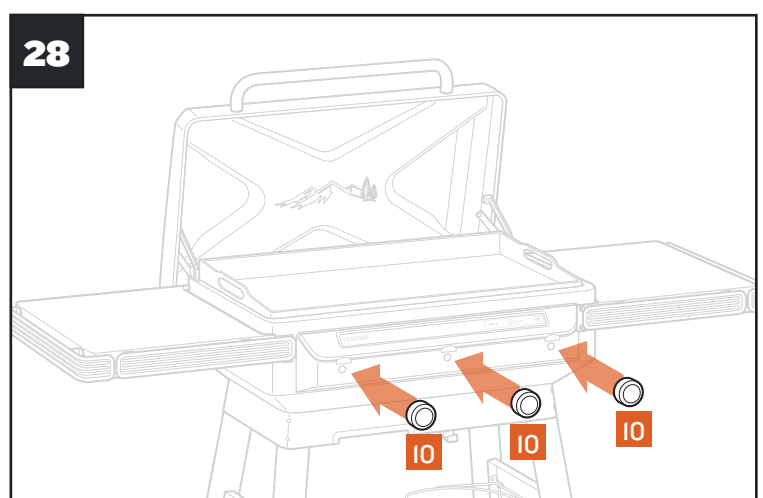
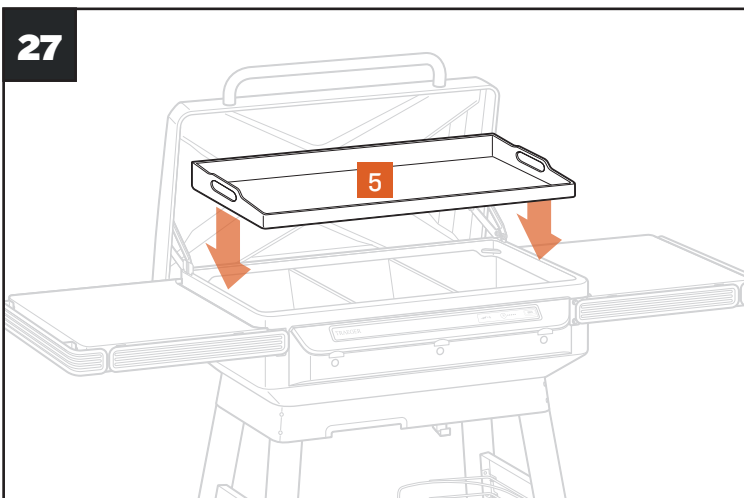
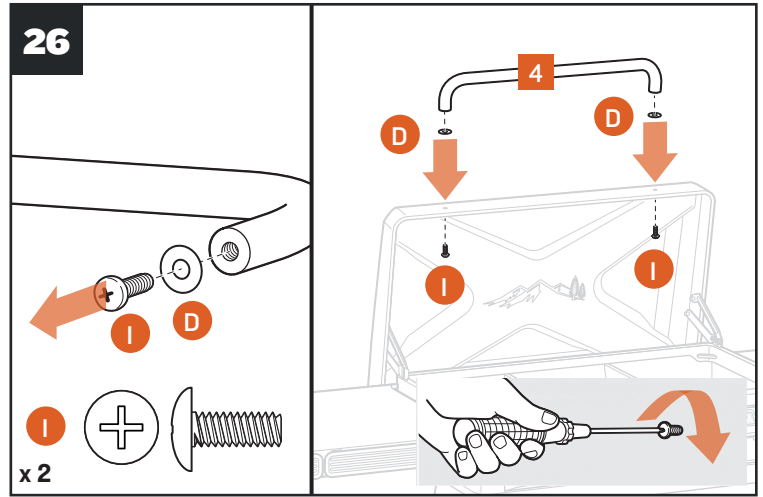
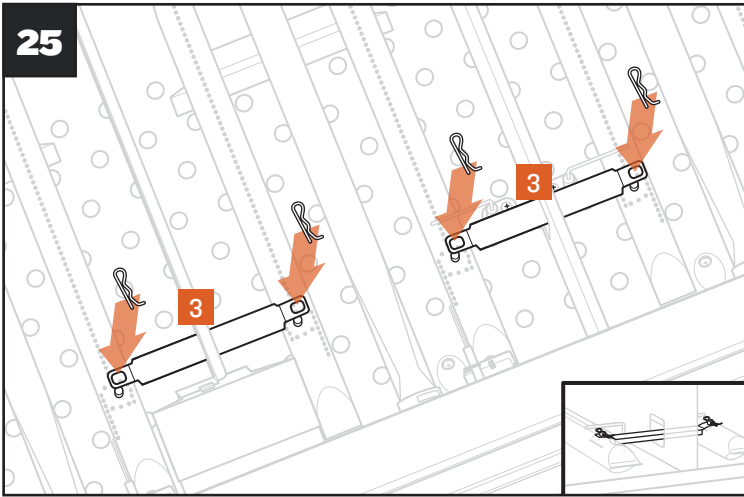
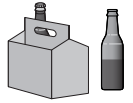


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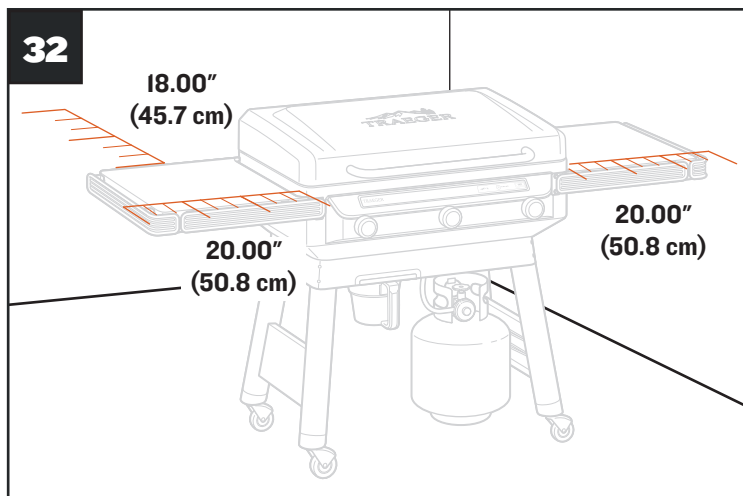
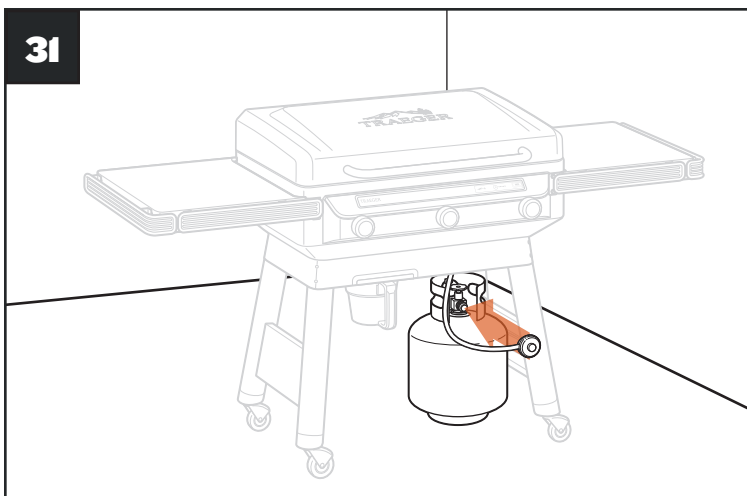
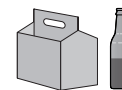


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# SEASONING YOUR FLAT TOP GRILL

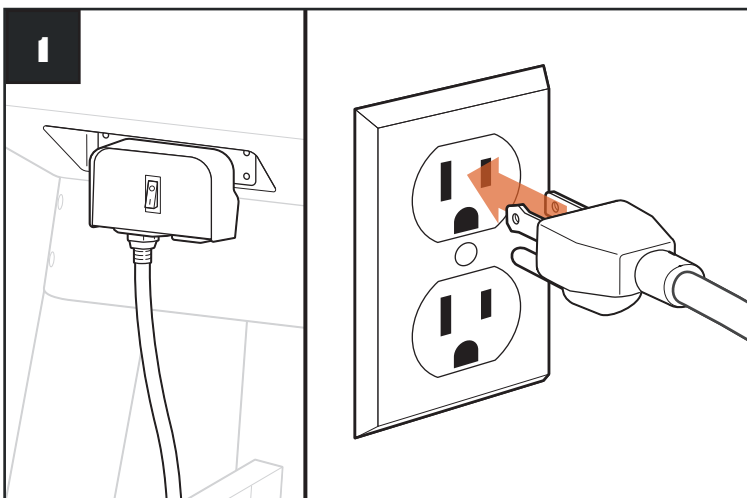
## ALSO REQUIRED PRIOR TO FIRST COOK.

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 cooking surface 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.

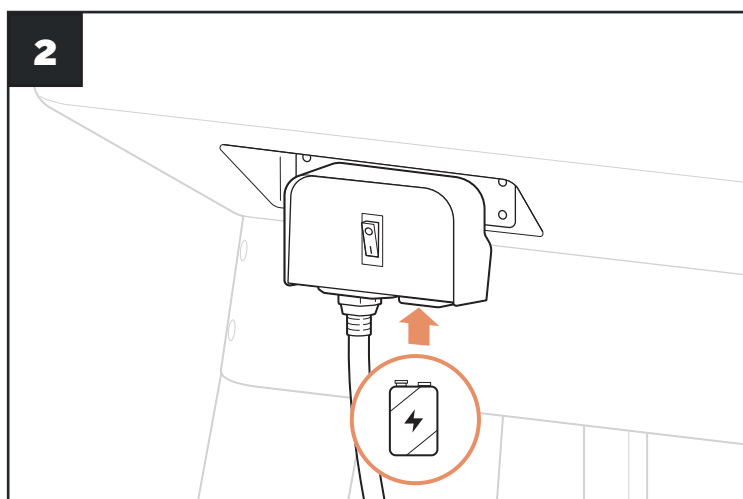
## TOOLS NEEDED

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



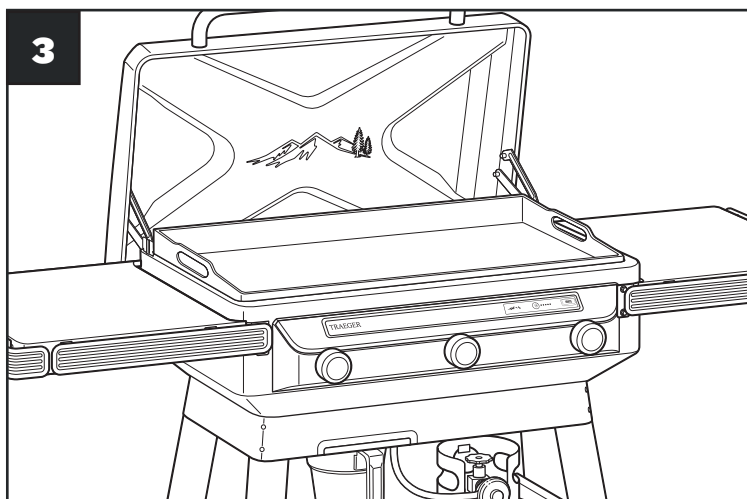
### PLUG APPEARANCE MAY VARY BY REGION.

With the main power switch on the back of the Flat Top Grill set to OFF (O), plug the power cord into an appropriate grounded electrical outlet.

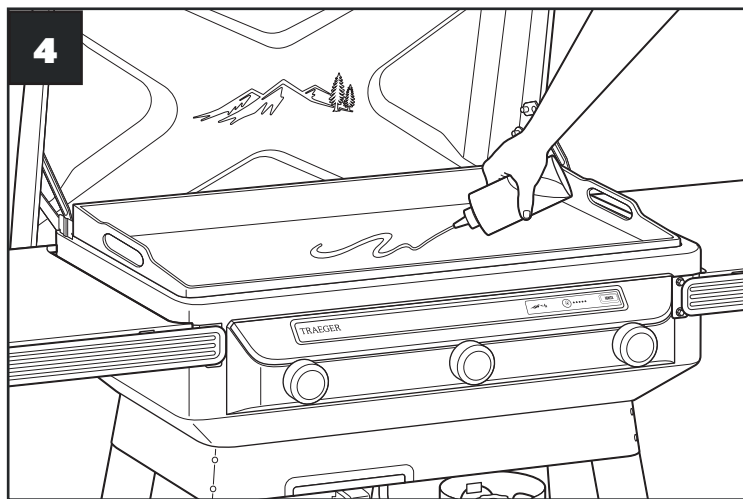


Turn the main power switch on the back of the Flat Top Grill to ON (I). The power switch will illuminate when turned on.

**PRO TIP:** Add an optional 9v battery to ignite your flat top when it's not plugged in (9v battery sold separately)..

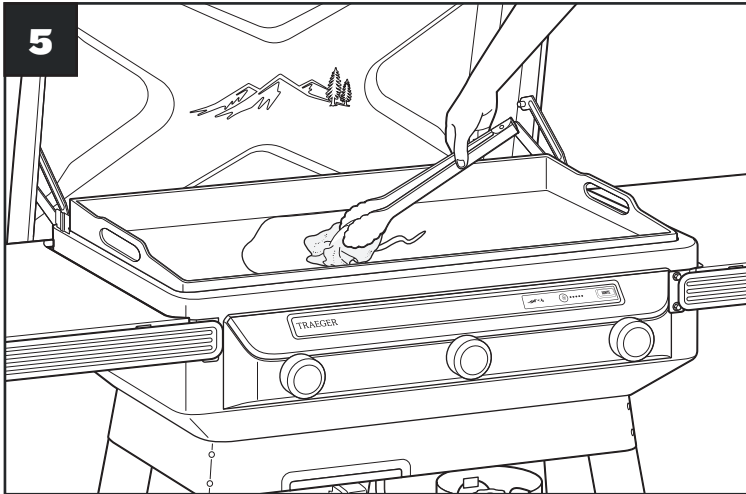


Preheat the Flat Top Grill on high for 10 minutes.

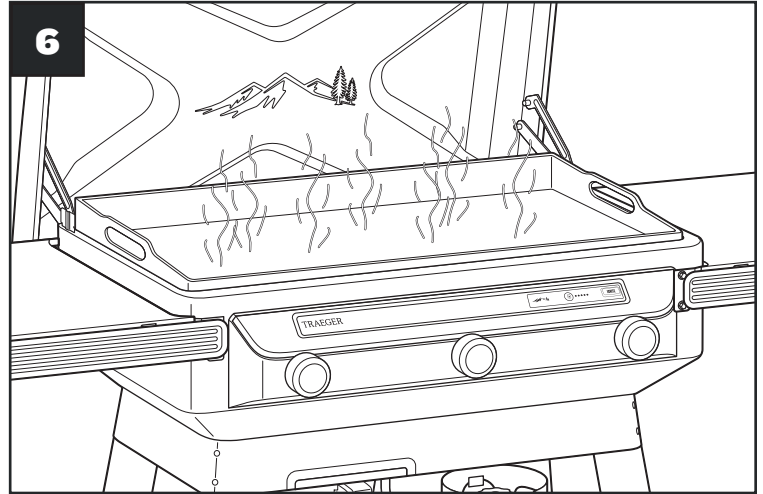


Once the Flat Top Grill is hot, squeeze about 2-3 Tbsp of the conditioner or your oil over the cooktop in a zigzag pattern, covering the entire cooktop.

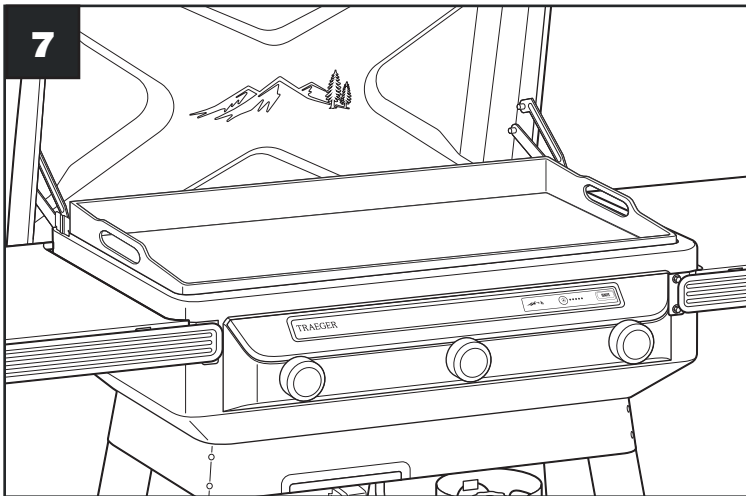
## SEASONING YOUR FLAT TOP GRILL CONTINUED



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.

**TO LEARN MORE ABOUT HOW TO USE YOUR FLAT TOP GRILL AND TO REGISTER THE PRODUCT, REFER TO YOUR OWNER'S MANUAL.**



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