

Awesome barbecue is as easy as 1 - 2 - 3.



COM150



COM190



COM200

Traeger Commercial Smoker Grills let you produce outstanding smoked and grilled food with minimal effort and cost. Our three commercial units are built for restaurants, catering professionals, competition cooks and anyone wanting to produce high-quality, outdoor-cooked barbecue with minimum effort. Traeger Smoker Grills feature a patented electronic control system that automates the cooking process, delivering consistent, delicious results every time. By eliminating the guesswork and hassles of other barbecue systems, a Traeger lets you save on labor costs and free up time to focus on your customers. And your bottom line.



Here are just three of the many reasons why you should be operating a Traeger Commercial Smoker Grill:

1. Better Flavor

Whether it's steaks for 40 or brisket for 400, food cooked in a Traeger tastes better than food cooked with gas, charcoal or electric heat. And Traegers are designed to not over-smoke food like many other smokers are prone to do. Traeger's even-heating convection action ensures that food is moist, tender and cooked exactly the way *you* decide.

2. Lower Cost

Three appliances in one, a Traeger smokes, grills, even bakes. And Traegers cost much less than smoker-only units of similar capacity. Whether your needs call for a stationary unit or one of our mobile smoker grills, a Traeger does much more, for much less. Why pay extra?

3. Superior Fuel

Traeger hardwood pellets—available in a variety of flavors—are the sole source of heat and impart a delicious flavor to smoked, grilled and baked foods. Conveniently sealed in easy-to-handle, 20-pound bags, our pellets are clean-burning, sanitary, economical and 100-percent pure. They are easier and safer to transport and store than other types of barbecue fuel.

"We own a large catering hall near the Las Vegas Strip and are one of the largest independent catering companies in Nevada, thanks to Traeger Grills. We now own six 200s to keep up with our volume. These are the most durable machines I have ever seen. Not once in over 1,500 events have we had a breakdown. Thanks, Traeger—you are the grill of the future!"

~ John Christoffersen, Owner
Smoke'n Sam's, Las Vegas, NV



Over the past 22 years, Traeger has become a respected symbol of excellence among foodservice operators, competition cooks and lovers of great barbecue.



877.348.3200
www.traegercommercial.com

Traeger Sauces and Rubs

We also feature a wide range of our very own sauces and dry rubs, allowing you to customize your barbecue offerings with tried-and-true flavor combinations that compliment the wonderful Traeger-cooked taste. Prepare now for all the praise you'll get!



PROUDLY MADE IN THE USA

PRODUCT DETAILS, SPECIFICATIONS AND MORE PHOTOS ON FOLLOWING PAGES.

Choose our stationary unit or take the show on the road!



**COM150
STATIONARY SMOKER GRILL**

Ideal for delis, restaurants and hotels offering gourmet smoked entrees, this economically priced unit is an easy investment for your business. Serve several dozen people at once or hundreds throughout the day. Use our own Traeger smoke shelves for even more cooking capacity. Dual hoppers and firepots ensure even heating across the cooking area.



Interior of the COM150. Cooking capacity is maximized using two BAC214 smoke shelves.



**COM190
DOUBLE TRAILER**

Two independently operating units let you manage separate food items simultaneously or use only the space you need. The same features as the COM150 times two, plus a handy cargo box. The easy-to-tow trailer allows you to go where the crowds and profits are.



All Models Feature

- Digital Thermostat Control
- Autostart Ignition System
- Convection Cooking
- Double Wall Construction
- Grease Drain System
- Stainless Steel Firepots
- ULC Approval
- One-Year Warranty



COM200 - LARGE TRAILER

Get maximum capacity with minimum labor. This unit boasts 50 square feet of cooking space. Load it with up to 224 chicken quarters, close the door, and re-open to serve 90 minutes later! Ideal for serving large crowds, this unit is masterful with turkeys, prime rib—even whole hogs. You can build an entire profitable business around this wise investment in your foodservice operation!



The COM200 features a handy side pocket to accommodate a 24 x 48" work table and a convenient cargo box.

Specifications

COM150



COM190



COM200



Cooking Surface Dimensions	44 x 19"	2 @ 44 x 19"	4 @ 55 x 33"
Total Cooking Surface	836 sq. in.*	1,672 sq. in.*	7,260 sq. in./50 sq. ft.
Number of Firepots	2	4	3
BTUs Per Hour	72,000	144,000	108,000
Electrical Requirements	120 vac/100 w	120 vac/200 w	120 vac/150 w
Operating Cost On <i>High</i> (450 F)	\$ 4.00/hr.	\$ 8.00/hr.	\$ 6.00/hr.
Operating Cost On <i>Smoke</i> (225 F)	\$ 1.00/hr.	\$ 2.00/hr.	\$ 1.50/hr.
Pellet Hopper Capacity	20 lbs.	40 lbs. (2 x 20 lbs.)	40 lbs.
Pork Butt Capacity (8 lb.)	8	16	72
Beef Brisket Capacity (12 lb.)	5	10	40
Chicken Quarter Capacity (3 lb.)	24	48	224
Baby Back Rib Capacity** (1.15 lb.)	16	32	160
Overall Unit Dimensions	42.5"H x 48"W x 30.5"D	49"H x 64"W x 91"L	74"H x 86"W x 98"L
Boxed Shipping Dimensions	54"H x 55"W x 43"D	73"H x 72"W x 72"D	73"H x 72"W x 72"D
Shipping Weight	325 lbs.	740 lbs.	1,400 lbs.
Trailer Specifications	n/a	2,000 lb. torque flex axle 2" ball, 4-way std. plug	2,000 lb. torque flex axle 2" ball, 4-way std. plug
List Price	\$ 2,045	\$ 5,795	\$ 8,995

*COM150 and COM190 dimensions do not include use of BAC214 smoke shelves.

**using Traeger rib racks

Approved for outdoor use only.

Customize your flavors with Traeger's complete line of pellets, sauces, and seasonings.

Traeger's comprehensive selection of 100-percent hardwood pellets, sauces and dry rubs allow you to create any number of signature flavor blends worthy of top barbecue competitors and restaurants. From Kansas City style ribs and Texas brisket to grilled asparagus and Asian skewered chicken, the Traeger line offers the flavor components you need.

Dry Rubs

Traeger's specially blended dry rubs come in seven-pound jars especially for the commercial user. Choose from the following savory flavors:

BBQ Rub *Prime Rib Rub*
Beef Rub *Sweet Rub*
Chicken Rub



Traeger Hardwood Pellets

Traeger pellets are 100-percent pure and manufactured in our own mills to ensure quality. Traeger pellets are sealed in convenient 20-pound bags and are available in these delicious flavors:

Hickory *Apple*
Mesquite *Pecan*
Alder *Onion*
Maple *Garlic*
Cherry *Grapevine*
Oak

BBQ Sauces

Our unique sauces are among the most delicious you have ever tried, and your customers will agree! Our most popular sauces are packaged in economical, one-gallon jars:

Regular BBQ Sauce
Apricot Sauce
Texas Spicy Sauce



How the Traeger System Works

Easy Operation & Automatic Start

Traeger Commercial Smoker Grills are simple, safe and reliable. The Traeger requires standard electric current (120 VAC), which powers the igniter rod, auger motor and draft induction fan. The COM150 has two firepots (the COM190 has two per side), while the COM200 has three. Once the unit is switched on, the igniter rod in each firepot is activated, the auger begins feeding pellets to the firepots, and the draft induction fans feed fresh air to the firepots. The igniter rod is a small heating element that gets red hot and then shuts off after four minutes—just long enough to start the fire.

Electronic Temperature Control

The start-up process and operating temperature of the unit is controlled by the Traeger's patented electronic control board. The microprocessor circuitry regulates the heat and smoke in the Traeger by stopping and starting the auger motor in approximately 15-second intervals. The digital thermostat controls the temperature in the unit in 25-degree increments, regulating the rate at which pellets are fed. The actual operating temperature inside the unit is monitored by an RTD (resistance temperature detector) probe and displayed on a bright red LED display.



Even Heating & Convection Airflow

The draft induction fans and augers in the unit operate continuously, as long as the power is on. Air is fed to the firepots via several small holes in their cylindrical walls. Directly above the firepots is a steel shield that acts as the primary point of heat diffusion. A few inches higher is the steel drip tray. Besides catching the drippings from the cook surface, this piece also serves as a secondary point of heat diffusion, channeling the heat evenly across the cooking chamber. As the hot, smoky air circulates around the cooking chamber, it surrounds the food with heat, cooking it evenly on all sides, both top and bottom. This means that Traeger units do not need a rotisserie. This even heating means that you achieve perfectly cooked food every time, with no flare-ups, no burnt food and no hassles.

For more information, call 877.348.3200 or visit www.traegercommercial.com