



Traeger Ironwood 650 Pellet Grill

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Product Description

Traeger Ironwood 650 Pellet Grill

Our original Ironwood® grills infuse every dish from BBQ to baked goods and pizza with superior wood-fired flavor. Amp up the flavor with the push of a button—Super Smoke Mode cranks up smoky taste when you've got proteins cooking low and slow. Or, turn up the heat to grill your favorite foods hot and fast at up to 500° F. The Ironwood offers what you need to expand your grilling potential with precise controls, more room to grill, and WiFIRE® connectivity so you can control your cooks and monitor temps from your phone. The Ironwood® makes infusing your food with delicious wood-fired flavor easier than ever thanks to features like the Downdraft Exhaust® System that keeps fresh smoke flowing over your food. With technology like the Traeger App and design features like the Ironwood's double-sidewall insulation, you can look forward to perfect results every single time.

- Versatile temperature range from 165°F to 500°F to smoke, bake, roast, and grill BBQ with precision
 - 120V AC voltage and 95 watts for quick heat-up and consistent temp control
 - This grill is equipped with WiFIRE® connectivity to keep track of your cooks from anywhere with the Traeger App
 - 2 tiers of porcelain coated steel grates for 649 sq. in. of cooking space
 - Reduced temperature fluctuation thanks to insulated dual-wall construction
 - One included Traeger meat probe makes checking internal meat temps simple
 - Convenient hopper clean-out lets you switch pellet flavors quickly
 - Includes Super Smoke for improved wood fired flavor
 - Bring your electric-powered wood-pellet grill to life by plugging in the included 6ft. D2 NEMA power cord to the nearest outlet
 - Integrated pellet sensor lets you monitor your pellet level from the Traeger App
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