

Traeger Pro 780 Wood Pellet Smoker Grill

QUICK BUYER GUIDE



Home cooks who need a large WiFi pellet grill

At a Glance Specs



COOKING AREA

780 square inches cooking area



FUEL

Uses wood pellets only



MAX TEMPERATURE

Heats up to 500°F



SMART CONTROLS

WiFIRE app and WiFi control



CAPACITY

Holds up to 34 burgers



HOPPER SIZE





18 lb pellet hopper







BUILD

Powder-coated alloy steel body





Who It Is For

-  Cooks who feed large groups regularly
-  Users who want remote app control
-  Home chefs who use multiple cooking modes
-  Owners needing an all-weather outdoor grill

Who It Is Not For

-  Apartment or balcony cooks with limited space
-  Casual grillers who rarely cook for groups
-  People needing a lightweight portable grill
-  Buyers prioritizing the lowest purchase price

Trade Offs to Consider

-  Heavy 166.7 pound unit
-  Requires wood pellets for fuel
-  Needs electricity for controller and WiFi
-  Periodic pellet and ash maintenance required



Users Say

● POSITIVES

- ✓ Large cooking area fits big batches
- ✓ Consistent temperature control from D2 system
- ✓ Remote control and recipes via app

● COMPLAINTS

- ⚠ Heavy and takes significant yard space
- ⚠ Requires both pellets and electrical power
- ⚠ Accessories and add-ons increase total cost



How It Compares

- More wood-smoke flavor than gas grills
- Easier steady temperature control than charcoal
- Larger capacity than compact pellet grills



Choose This If...

- ✓ You cook for large groups often
- ✓ You want app-based remote control
- ✓ You value wood-fired flavor and versatility



Skip This If...

- × You need a small portable grill
- × You avoid electric components outdoors
- × You prioritize lowest upfront purchase price



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