

Traeger Pro Series 575 Wood Pellet Grill

QUICK BUYER GUIDE




For backyard cooks who want app-controlled wood-pellet grilling

At a Glance Specs


 **COOKING AREA**
575 sq in cooking area

 **MAX TEMPERATURE**
Heats to 500°F max

 **PELLET HOPPER**
Holds about 18 pounds

 **CONTROLS**
WiFi app and digital controller

 **CONSTRUCTION**
Powder-coated alloy steel

 **PORTABILITY**
All-terrain wheels and stand

 **WEIGHT**
Approximately 149 pounds



Who It Is For

- ✓ Home cooks who want remote app control
- ✓ Families needing mid-size cooking capacity
- ✓ People who want wood-smoke flavor without charcoal
- ✓ Owners planning frequent low-and-slow smoking



Who It Is Not For

- ✗ Shoppers without outdoor electrical access
- ✗ Buyers who prefer gas or charcoal simplicity
- ✗ People needing a lightweight portable grill
- ✗ Shoppers prioritizing lowest initial purchase cost



Trade Offs to Consider

- Requires a standard electrical outlet
- Only uses wood pellets for fuel
- Heavier than small portable grills
- Max heat limited to 500°F



Users Say

● POSITIVES

- ✓ App control for remote monitoring
- ✓ Consistent temps from digital D2 controller
- ✓ Large 575 sq in cooking area

● COMPLAINTS

- ⚠ Requires electricity and wood pellets
- ⚠ Heavy to move at about 149 lb
- ⚠ Flavor changes require hopper clean-out step



How It Compares

- More smoke flavor than gas grills
- Easier temp control than charcoal grills
- Smaller capacity than larger Traeger models
- Heavier than portable pellet grills but larger area



Choose This If...

- ✓ You want app-based remote grilling
- ✓ You need mid-size family cooking capacity
- ✓ You prefer wood-pellet smoke with consistent temperatures



Skip This If...

- × You lack reliable outdoor electrical power
- × You need a lightweight portable grill
- × You prioritize lowest initial purchase cost



Learn More



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[Traeger Pro 575 Wood Pellet Grill & Smoker Review: Features and Cooking Performance](#)



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