

# 180-LV Multi-Temp Digital Controller

Installation Instructions and User Manual



Pellet Grill Outlet  
1720 Willamette Falls Dr  
West Linn, OR 97068  
(800) 606-9118  
[www.PelletGrillOutlet.com](http://www.PelletGrillOutlet.com)

# 180-LV Multi-Temp Digital Controller

This is the latest 180-LV Multi-Temp Digital Controller from the Pellet Grill Outlet. We designed this controller to get the most out of your Traeger Grill by including lower temperature settings for slow, all natural wood cooked BBQ and included enhancements to get your grill hotter faster for when you simply want to do some grillin'!

At Pellet Grill Outlet, we cook on Traeger Grills 24 hours a day, seven days a week!

## Installation:

The 180-LV consists of two parts: the controller and a long, RTD heat sensor probe. The RTD heat sensor probe mounts inside the cooking chamber to send temperature signals to the controller.

### 1. First, let's install the RTD heat sensor probe inside the cooking chamber:

1. Inside the Grill, note two pre-drilled holes on the left hand side of the grill cooking chamber.

2. Feed the probe through the hopper hole and through the pre-drilled hole.

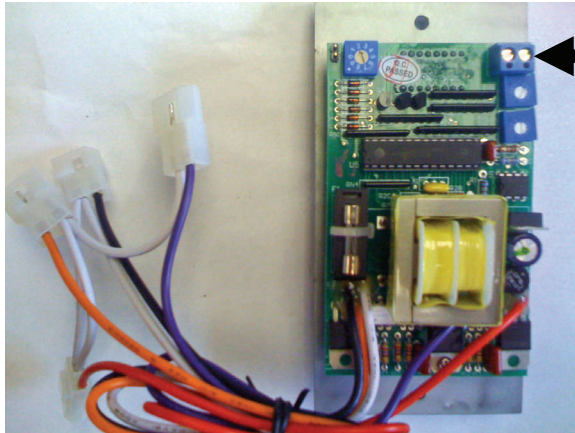
3. Tighten down the probe with the provided hardware.



Photos courtesy of Rick Schumacher, another Traeger Grill owner. Thanks Rick!

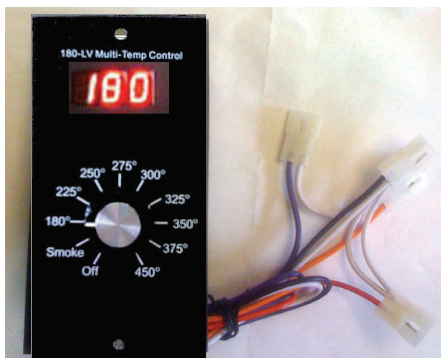
**\*\* NEVER ADJUST THE CONTROLLER WHILE THE POWER IS PLUGGED IN \*\***

2. Next, flip over the unit and in the upper right hand section of the control board. You will notice two flat head screws. These are the termination points for the RTD heat sensor probe. Connect and tighten!



These are the two termination points for the RTD heat sensor probe leads. Simply feed the leads into the slots and tighten them with a small screw-driver.

3. Finally, all you need to do is remove the existing controller and replace it with the 180-LV by plugging in the color coded wires to the correct component leads.



Color coded wires make it easy to simply “snap-in” the 180-LV. The color coding is as follows:

**Purple:** Igniter, this actually starts the pellets burning in the fire pot.

**Black:** Power

**Orange:** Muffin Fan, or Combustion Fan

**Red:** Auger Motor for getting the pellets to the fire pot.

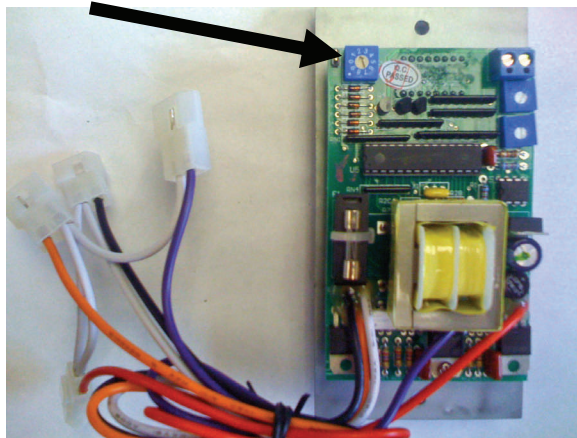
Turn to the back page to review some operating instructions and helpful hints! 

## Starting the 180-LV

Once pellets are in the hopper and primed in the auger, we like **to start the controller on SMOKE**. You will note that the fire gets hot quickly and when it exceeds 150 move the dial to the desired temperature setting. There may be fluctuations in the temperature, but if you are cooking at 180, you will be cooking for several hours so this won't affect the outcome of your food.

## Adjusting the 180-LV

On the back of the controller is a dial 0-9. You can adjust this setting to compensate if your grill is getting too hot or not hot enough.



The controller feeds pellets for a certain time, then off for a certain time, to allow the pellets to burn. **Increasing this dial setting increases the amount of time it is “off”**. By increasing this setting, you should decrease the temperature of the grill.

## Be Patient!

Cooking with wood is awesome, but it reacts much slower than gas or charcoal. When cooking, be patient and allow the grill some fluctuations in temperature as is the nature of wood.

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