

I'm human







## How to start traeger silverton 620

Given text here ... Pro Controller and delicious food is just a "click" away. Traeger's downdraft system circulates hot air around the cooking chamber, ensuring even cooking on all sides. With 615 in 2 / 0.40 m 2 of grilling space and 34,000 BTUs of wood-fired heat, your Traeger Silverton Grill has enough room for party-sized orders. No more worrying about flaring drippings or fireballs ruining your meal. Traeger Wood Fired Grills are designed for indirect heat cooking, safely channeling all drippings outside the chamber. To assemble your grill, follow these steps: attach legs to the body, lower back panel, and bottom shelf; flip it over and install the downdraft "backpack", grill lid handle, lower cabinet doors, front and side shelves, and interior components. Tools supplied for assembly include two open-end wrenches and a screwdriver. Initial firing instructions are as follows: remove grate, heat shields, and grease pan; plug in power cord; turn switch on and set temperature dial to SMOKE; ensure auger is turning and air movement from the draft inducer fan. Turn temperature dial to SHUT DOWN CYCLE, fill hopper with Traeger Hardwood Pellets, and set temperature dial back to HIGH. When pellets start falling into the firepot, reset hot rod and turn temperature dial to SMOKE again. Once flames appear, shut down cycle and switch off. Let the grill cool before replacing heat shields, grate, and grease pan. Recommendation: line the grease drain pan with heavy-duty aluminum foil for easy cleanup after each use. To begin using your grill, start by setting it to the SMOKE setting and allowing the pellets to ignite. Once they have ignited, you can adjust the temperature dial to your desired cooking setting. Before the first use, season the grill by setting the temperature dial to HIGH and letting it run for 45 minutes with the door closed. It's essential to maintain a minimum clearance of 12 inches from the grill to any combustible materials and to only use genuine Traeger Hardwood Pellets for optimal flavor. Regularly clean the grease drain pan to minimize the risk of a grease fire. The controller features an automatic shut down cycle, which can be activated by setting the temperature dial to the SHUT DOWN CYCLE position, allowing the draft induction fan to burn any excess pellets before powering off. When servicing the grill, ensure the power supply is disconnected to avoid electrical shock hazards. To preheat the grill, turn the switch on and set the temperature dial to SMOKE, then adjust to your desired setting after the pellets have ignited. The controller includes safety features such as a low temperature alarm, which activates if the grill stays below 125°F for 10 minutes, and a high temperature alarm, which activates if the grill reaches an internal temperature of 550°F. If either alarm condition occurs, investigate the cause and address the issue before resuming use. Your Traeger Silverton Grill also comes with a meat probe for monitoring the internal temperature of your food. To check food temperature or cook meat to a goal temperature, follow these steps: Insert the meat probe's plug into the socket on the lower left corner of the controller. Then thread the probe through the notch on the front edge of the grill and insert the probe tip into the meat. Ensure it is not in the fatty portion or touching bone but halfway into the thickest part. To read the temperature, press the Probe Selector button on the control. The probe temperature will display for 5 seconds then revert back to the temperature of the grill. Meat Temperature Recommendations: - Beef: Well - 170°F / 77°C, Medium - 160°F / 71°C - Lamb: Well - 170°F / 77°C, Medium - 155°F / 68°C - Pork: Well - 170°F / 77°C, Medium - 160°F / 71°C - Poultry: Well - 170°F / 77°C, Medium - 160°F / 71°C If the grill fails to light or the fire goes out, turn the switch OFF and disconnect the power cord. If the grill is still hot, allow it to cool thoroughly. Remove all food, grill parts, and ash from the firepot and restart the grill. Before cooking, plug in the power cord into an appropriate grounded electrical outlet. When pellets ignite, wait for flames to start coming out of the firepot, then turn the switch OFF and let the grill cool down. Finally, replace the grill parts and turn the temperature dial to SMOKE or any desired cooking setting. Before placing your Traeger Silverton Grill in any vehicle, ensure it is COLD. Never add water to the firepot as it will jam the auger. The grill is designed to operate with the door closed; cooking with the door open significantly lengthens cooking time. Refrain from adding pellets by hand to a hot firepot, as this can cause serious burns. If you run out of pellets and lose your fire while cooking, let the grill cool completely before restarting with the "Initial Firing Instructions" section. Ensure the upper heat shield is properly seated on its locating brackets, with the sides pointing down over the firepot to prevent direct heat and flames from causing a grease fire. Always consider outside temperature when estimating cooking times, as hot weather reduces cooking time while cold, wet, or windy conditions increase it. The Digital Pro Controller Functions allow the auger to operate continuously until the selected temperature is reached, then cycles it off and on to maintain the temperature. If the fire in the firepot goes out during smoking/cooking, follow specific instructions to prevent hazardous "overfiring" of your grill due to excess unburned pellets. If you or someone around you experiences symptoms similar to a cold or flu while using your Traeger Grill, seek medical attention immediately. Carbon monoxide poisoning can be life-threatening if left untreated. Prolonged exposure to carbon monoxide can worsen its effects when combined with alcohol consumption or drug use. Additionally, certain groups such as pregnant women, infants, the elderly, smokers, and individuals with circulatory issues are more susceptible to the toxic effects of carbon monoxide. Proper maintenance of your grill is crucial to prevent grease fires. Failure to clean the grease drain pan, V-shaped grease drain, and grease drain tube can lead to a grease fire. If a grease fire occurs while cooking, turn off the switch and keep the door closed until the fire is extinguished. Never leave the door open during a grease fire. In case of a grease fire that does not go out with baking soda, remove the food from the grill and keep the door closed until the fire is fully out. When the grill has cooled down, clean any accumulated grease from the V-shaped grease drain and grease drain tube, then restart the grill. The Traeger Grill's hopper clean-out system allows for easy pellet flavor changes without making a mess. To clean the hopper, turn off the switch, disconnect the power cord, and let the grill cool down completely. Place a container under the pellet clean-out door to collect discarded pellets, then close the door and refill with a new Traeger Hardwood Pellet flavor. Creosote formation is a risk when burning wood pellets slowly, as tar and organic vapors combine with moisture to form creosote. Ignited creosote produces an extremely hot fire. Grease particles can also accumulate on the flue lining, increasing the risk of a fire. Inspect your smokestack exhaust at least twice a year to detect any creosote or grease buildup. To maintain a safe and clean grill, regular inspections and cleaning are necessary. Grease will accumulate in various locations, including the grease drain, tube, and bucket, so it's essential to check these areas at least twice a year for signs of buildup. If creosote or grease has accumulated, it should be removed to prevent fires. Cleaning the grill involves turning off the power and disconnecting the cord. It's recommended to clean the V-shaped grease drain and tube regularly to avoid clogging. Remove the porcelain-coated grates and drain pan to access these areas. Scrape out the accumulated grease using a stiff, nonmetallic tool, and use paper towels or disposable rags to wipe up remaining residue. Line the grease bucket with aluminum foil for easy cleanup, and empty it occasionally. The grill's exterior should be cleaned using warm, soapy water and a disposable rag. Avoid using oven cleaners, abrasive cleansers, or pads on the outside surfaces. When storing the grill outside during rainy seasons, ensure that water doesn't enter the pellet hopper to avoid jamming the auger. Cleaning the porcelain-coated grates while they're still warm is recommended, but be cautious not to burn yourself. After cleaning, it takes only a minute and prepares the grates for next use. Given article text here Remove ash only when grill is cold Use a vacuum with metal collection canister If the draft inducer fan is operating but the auger system isn't, then there's a problem with the auger system that needs checking. Turn off the switch, locate the small fan blade on the back of the auger drive motor, and turn it back on. If it doesn't turn then you'll need to replace the auger drive motor. If it turns a bit but stops, continue watching until it unwinds slightly, this will mean there's jammed in the auger system so disconnect power, take out pellets, check for foreign objects and wet or decomposed pellets, then remove the auger to clear the jam. When you've cleared the jam allow the grill to cool completely then remove covers necessary to access the auger drive motor. Remove screws connecting shafts, then use a pipe wrench to turn the auger counterclockwise until it breaks free, clean out any ash and pellets from the auger, firepot and tubes. If the fire in your grill goes out on smoke setting, there may be excess ash that needs cleaning, make sure you complete these instructions or else your grill could overfire. Grease drain pan and porcelain-coated grill grate back into the grill. With the door shut, turn on the switch and set the temperature dial to smoke. In about two minutes, pellets will ignite, and white-gray smoke will emerge from the grill. After ignition, adjust the temperature dial to your desired cooking setting. If this doesn't resolve the issue, contact Traeger's VIP-365 Customer Service for assistance. To start the grill with the digital controller, follow these steps: With the door closed, turn on the switch and set the temperature dial to smoke. Wait about two minutes for the pellets to ignite and white-gray smoke to emerge from the grill. Once lit, adjust the temperature dial to your desired cooking setting. For general maintenance, use a protective cover on the grill and touch-up paint to fix scratches. You can find touch-up paint at your local Traeger dealer or online. Every 90 days, apply high-quality car wax to the grill's exterior surfaces only when it's cold. To obtain a new part for your grill, contact your local Traeger dealer, who may have the part in stock or can order it for you. When ordering, provide your name, phone number, address, model, and serial number (located on the hopper lid), as well as the part identification number from the component diagram or parts list. To upgrade your grilling experience, consider a cast-iron grill grate, which offers a deeper sear and even heat distribution. Simply place the new grate on top of your original one or replace all grates to refresh your entire grill setup. For easy cleaning, use Drip Tray Liners made of heat-proof aluminum. These liners are lightweight, disposable, and designed to rest fully within the grease pan to maintain temperature and performance. Grill covers are also available for purchase online to protect your Traeger Silverton Grill from the elements. Traeger's VIP-365 Customer Service is available 24/7, including holidays, to assist with any questions or concerns about your grill. For parts, installation, or customer support, phone, email, or write to: TRAEGER'S VIP-365 CUSTOMER SERVICE Phone: 1-800-TRAEGER (6:00 AM - 7:30 PM MT, 365 days a year) Email: [service@traegergrills.com](mailto:service@traegergrills.com) Address: TRAEGER PELLETT GRILLS LLC, 1215 E. Wilmington Ave., Salt Lake City, UT 84106 Failure to maintain clearances around combustible materials poses a significant risk of fire. It is essential to follow instructions carefully when installing and using this pellet-burning appliance. Use high-quality, genuine Traeger Hardwood Pellets to achieve the best results and flavor. Store wood pellets in a dry area, keeping them away from heat sources and other fuel containers. Follow cleaning guidelines outlined in these Use & Care Instructions to maintain your grill's performance. Only use accessories explicitly designed for this model.

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