



Recommend procedure for starting up a Yoder pellet cooker:

1. Clean all ash from the burn grate and firepot
2. Verify that the burn grate fitment in the firepot is correct
3. Open the pellet hopper and verify there are no foreign objects, blockages or water damaged pellets
4. Fill the pellet hopper with pellets and close the hopper lid
5. Plug the power cord into the cooker (never leave your cooker plugged in after use)
6. Open the cooker's lid
7. Flip the power switch to the "ON" position
8. Verify the firmware version flashes on the display immediately after flipping the power switch
9. Verify fans are running and that they have come up to speed
10. Hit the "START" button
11. Verify that pellets are feeding into the burn grate
12. Please wait and until you confirm that there is an active fire in the burn grate. You can see the fire by looking down past the hopper end of the heat diffuser or HMS plates.
13. Close the lid and walk away for 30 minutes

As you can see, this is pretty straight forward, and easy to do. Notice that the set point was not changed from the default of 350 degrees. The default is left, because you want to quickly heat up the metal mass of the cooker. This also enables you to burn off any residual from prior cooks. Being in this temperature range also insures that anything left is cooked off and won't contaminate the current cook.

After 30 minutes, come back to the cooker for the final steps:

14. Open the lid and use a grill brush to give the grates a once over (both top and bottom sides on the upper grate)
15. Use a clean rag or paper towels to wipe the latent "gunk" off the grate surfaces. This can add a bitter taste if left on the grate.
16. Set the desired cooking temperature.
17. Load the cooker with what is being cooked
18. Close the lid and let the cooker do the work

Here is some advice; If you are cooking pork butt or brisket, you do not have to, and should not, open the cooker lid again for at least 5 or 6 hours...For ribs, 2 or 3 hours...for chicken, 1 ½ to 2 hours, of course, all depending on your selected cooking temperature. The idea here is to only open the lid when absolutely necessary, to preserve the cooking environment, shorten the cooking time, and use less fuel for cooker temperature and cooking environment recovery, to get the best results possible in your cooking endeavors.

You should check the cooker periodically, without opening the lid. Verify that the cooker is still hot, that the display shows the temperature, and inspect the pellet box to be sure the pellets are evened out and feeding.

Please contact Customer Service at customerservice@yodersmokers.com or by calling 877-409-6337

Yoder Community Support Forum: <http://community.yodersmokers.com>