



TEMPERATURE ISSUES CHECK LIST

This is a list of questions and information pertaining to customer reported temperature issues in a Yoder Smokers pellet cooker. The information contained in this document will resolve most temperature issues not caused by a physical part failure. If you still are experiencing temperature issues after reviewing this document, please contact Customer Service by calling 877-409-6337 option 2 or send an email to customerservice@yodersmokers.com. Please have your serial number and build date from the door plate on your cooker, the current version of firmware (this is displayed for 2 seconds after flipping the power switch to the ON position), the data and pictures from performing the temperature test, and the answers to the questions in this list available when contacting Customer Service by phone or email.

1. Do you unplug your cooker when not in use? It is a requirement that each cooking session start with plugging the cooker into power. If the cooker is already plugged into power, it **MUST** be unplugged for a minimum of 30 seconds and then plugged back into power. Not following this procedure may cause the cooker to fail to ignite after pushing the START button, and cause the cooker to perform erratically.
2. Does your burn grate fit tightly in the firebox, and are the firebox silicone seals inspected regularly, per the required maintenance outlined in the manual under **Firebox and Burn Grate Assembly Maintenance**? Here are the latest versions of the Yoder Smokers manuals: <http://community.yodersmokers.com/viewtopic.php?f=49&t=153> Not performing this routine maintenance before every cooking session may cause the cooker not to ignite after pushing the START button, and will cause erratic performance, excessive pellet usage, fluctuating temperature and ultimately may cause a pellet burn back into the hopper.
3. Is your chimney mounted flush with the inner wall of the cooker? This is a requirement and is specified in the manual.
4. Is your heat diffuser plate centered front to back and up against the hopper wall? Is it warped: <http://community.yodersmokers.com/viewtopic.php?f=36&t=338>
5. Are you cleaning the ash from the burn grate before each cooking session: <http://community.yodersmokers.com/viewtopic.php?f=36&t=454both> Not performing this routine maintenance before every cooking session may cause the cooker not to ignite after pushing the START button, and will cause erratic performance, excessive pellet usage, fluctuating temperature and ultimately may cause a pellet burn back into the hopper, as well as shortening the life of the igniter.
6. Are both of the cooker's fans working? <http://community.yodersmokers.com/viewtopic.php?f=36&t=354>
7. Are you using probe ports to run your probes into the cooker? Never run probe ports into the cooker through the door.
8. Where are your temperature probes located in the cooker? Probes should be just left of the direct center of the bottom grates, centered front to back, a minimum of 6" from anything that is in the cooker, and **lying directly on the grate surface**. Placing probes next to the cooker's thermocouple, or next to anything that is cooking, will NOT give the correct readings. Here is how we test: <http://community.yodersmokers.com/viewtopic.php?f=49&t=787>
9. Are you cooking with physical grate temperature (as the controller is programmed), or suspended air temperature: <http://community.yodersmokers.com/viewtopic.php?f=49&t=1368>
10. Are you using foil in the cooker, and if so, have you tried removing the foil and checking temperatures? Using foil can affect temperatures in the cooker.

11. Are you using pans or trays? Pans and trays will negatively affect the cooker's performance and temperatures, and will require you to increase the cooking temperatures to compensate for the blockage of heat and airflow in the cooker: <http://community.yodersmokers.com/viewtopic.php?f=36&t=1392>
12. Here is an article on temperature: <http://community.yodersmokers.com/viewtopic.php?f=36&t=83>
13. Here is an in depth article on the controller and temperature: <http://community.yodersmokers.com/viewtopic.php?f=36&t=628>
14. Here is a temperature verification test for S Series grills with Wi-Fi: [Yoder Pellet Temperature Test S Series.pdf \(yodersmokers.com\)](#) and Non Wi-Fi controllers: [Yoder Pellet Temperature Test Non-WiFi-2.pdf \(yodersmokers.com\)](#) when performing this test, take the pictures listed below, before starting the test, and after the test, when the cooker has completely cooled down. Please forward your test results and pictures to customerservice@yodersmokers.com for analysis.
 - a. Inside the cooker with the grates removed and heat diffuser plate in place
 - b. Inside the cooker with the grates and heat diffuser plate removed
 - c. The firebox with the burn grate in place
 - d. The firebox with the burn grate removed.
15. How often are you opening the lid? Each opening of the lid collapses the cooking environment, and requires the cooker to normalize again for temperatures to recover.
16. Do you spray/spritz/mop liquid on the meat when cooking, and if so, how often? Introducing liquid into the cooker causes an evaporative cooling effect, which lowers the temperature in the cooker, which the controller must overcome to normalize again for the temperatures to recover.
17. Concerned about smoke flavor: <http://community.yodersmokers.com/viewtopic.php?f=36&t=1365>
18. What brand and flavor of pellets are you using? The Yoder Smokers factory uses BBQ'r's Delight pellets for all programming, testing and cooking.
19. How do you store your pellets? Never store pellet bags directly on the ground or floor, especially concrete, as they will wick moisture through the bag and become moisture contaminated and lose the ability to perform correctly when burned. Moisture contaminated pellets are hard to initially ignite, burn incompletely, cause erratic cooker performance and temperatures, and may cause the fire to be snuffed out or cause severe banking of the pellets resulting in a waterfall effect from the auger which may ultimately cause a burn back in to the pellet hopper. Open bags of pellets should be kept in an air tight container.
20. Pellets left in the hopper for longer than a week, in humid environments, will take on moisture and become moisture contaminated. Pellets generally contain 5 to 8 percent moisture, and will take on moisture from the air in humid environments (even if cooker is covered), in an attempt to normalize the humidity level within the environment. The best practice for storing the cooker is to remove the pellets from the hopper and store in an air tight container. The easiest manner of doing this is to get a 5-gallon bucket top vacuum to remove the pellets in the hopper, and then seal the bucket with a lid to keep the bucket air tight to protect the pellets.

