



Yoder Pellet Temperature Test

This test will allow you verify that your pellet cooker is functioning normally. When running this test, it is strongly suggested that you use BBQr's Delight pellets.

This test will take 2 hours, and require you to document timings, temperature readings, controller mode readings and optionally, external temperature probe readings if you are using them (external temperature probes **MUST** be located just to the left of the center of the bottom grates, centered front to back, lying directly on the grate surface, and **MUST NOT** be run through the door into the cooker). The test requires that you **DO NOT** open the cooker's door for the duration of the test, once you reach step 10 of the test.

1. This test requires that you first completely clean your cooker by vacuuming all ash from the burn grate, firepot and the entire body of the cooker. You also need to clean all cooking debris and degrease all surfaces inside the cooker, including the heat diffuser, grease channel (including the drain hole), and inside the chimney.
2. Verify all of the silicone seals are not damaged or missing from around the firepot. Clean and repair if necessary **BEFORE** continuing with the test.
3. Insure that the burn grate fitment into the firepot is right. Correct the fitment prior to continuing the test, per the instructions in the manual, if required.
4. Plug the power cord into the cooker. You should never leave your cooker plugged in when not in use. If it is plugged in when starting this test, unplug the power cord, wait 30 seconds, and plug the power cord back in to the cooker.
5. Verify that you have the pellet hopper full, and if not, add pellets.
6. Open the cooker's main door.
7. Flip the power switch to the ON position, verify that the firmware version immediately flashes on the display, that the fans both start and you have a blue LED.
8. Hit the START button and set your desired test temperature (**DO NOT CHANGE THIS TEMPERATURE SETTING ONCE YOU SET IT**). You should start to hear pellets dropping into the burn grate, and the ignition process should start.
9. After you visually verify that the cooker has started, by seeing the flames inside the burn grate (you will see the flames by looking down between the hopper wall and the heat diffuser/HMS), close the cooker's door.
10. Start your timer and walk away from the cooker for 30 minutes. From this point forward, **DO NOT OPEN THE COOKER'S DOOR**.
11. At the 30 minute mark on your timer, and every 10 minutes thereafter for the next 1 1/2 hours, you will document your test temperature setting, the time since you started your timer, the display temperature, the displayed mode (ramp up, ramp down or maintenance), and optionally readings from your external temperature probe. The following is an example:
Test Temperature Setting - 250
At 30 minutes - 255 - maintenance - 256
At 40 minutes - 250 - maintenance - 249
At 50 minutes - 260 - maintenance - 259

At the 2 hour mark in the test, you should have 10 lines of data.

12. After taking the final readings at the 2 hour mark, flip the power switch to the OFF position and let the cooker run through the cool down cycle (it is a requirement that you always leave the cooker's door closed during the cool down cycle).

Because pellet cookers are burning wood, it is impossible to have a listing of data points that are all exactly the same as the temperature setting on the controller. There will be higher temperature readings as pellets are fed into the burn grate and ignite, thus adding additional heat into the cooker (bigger fire). There will also be lower temperature readings as the pellets are consumed and turned to ash, allowing for the cooker to cool down (smaller fire). Also, the temperature shown on the display, unlike any external temperature probes used, is not shown in "real time". The temperature shown on the display is a rolling 90 second average.

To analyze the data, calculate the average of all the readings from the display, and optionally do the same for the external temperature probe. Compare the average readings from the display that you calculated, to the original temperature that you set at the beginning of the test. If the average is within 35 degrees, high or low, of the set temperature, your cooker is functioning as it should.

If you would like us to analyze the data for you, please send your documented data, as illustrated in the example above, to customerservice@yodersmokers.com

Please contact Customer Service at customerservice@yodersmokers.com or by calling 877-409-6337
Yoder Community Support Forum: <http://community.yodersmokers.com>