

Cooking Chamber Ash Test

Yoder Smokers pellet cooker vs Center firepot cooker (most competitors)

Yoder Smokers pellet cookers are designed with a large firebox mounted directly against the pellet hopper wall inside the cooking chamber, while almost all other competitor's cookers utilize a small, round, firepot mounted in the center of the cooking chamber.

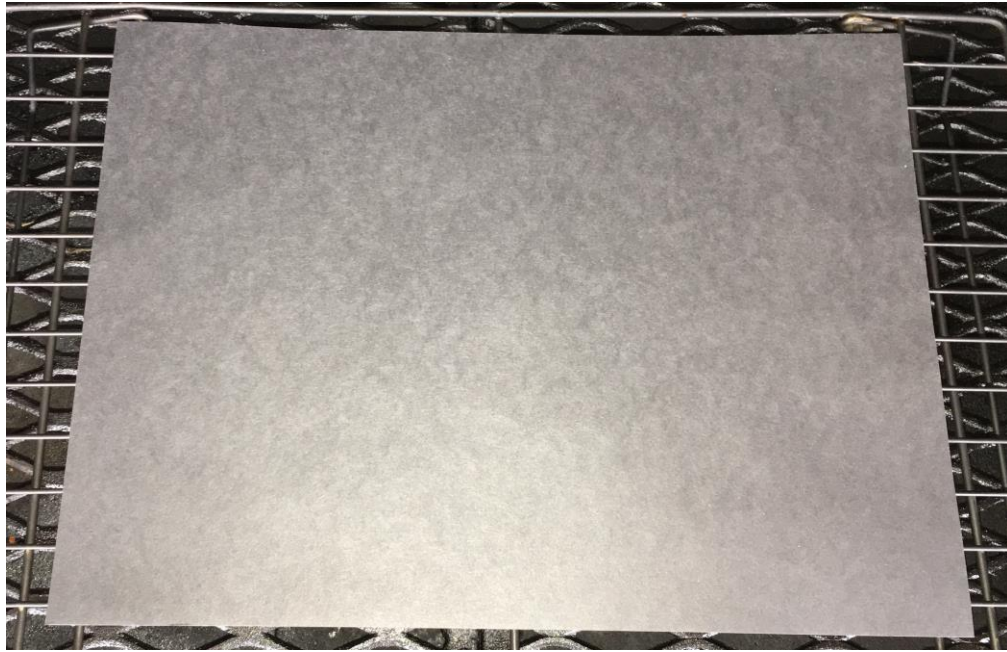
The design of the Yoder Smokers firepot, coupled with the end to end air/heat flow and full size heat diffuser plate, allows for almost all of the ash produced from the fire, to be contained in the bottom of the cooker. The ash is kept from becoming airborne throughout the cooking chamber and is captured in the bottom of the cooking chamber below the heat diffuser plate. Along with this, the residual ash that remains after a cooking session is captured and contained inside the firebox burn grate, and kept from becoming airborne to infiltrate the surfaces inside the cooker after the food has been removed during the cool down cycle.

To test this, we placed a black piece of paper in a Yoder Smokers pellet cooker, and in a competitor's center mounted firepot cooker, to simulate food placed in the cooker. The black paper was placed on a rack 2" above the cooking grates and placed in the exact center of both cookers, as measured from left to right and front to back. Both cookers were filled with the exact same brand and flavor of pellets (50/50 mix of BBQ's Delight pecan and cherry). The test was run at 250 degrees for 3 hours.

Center firepot cooker: black paper on the rack 2" above the cooking grates before the test

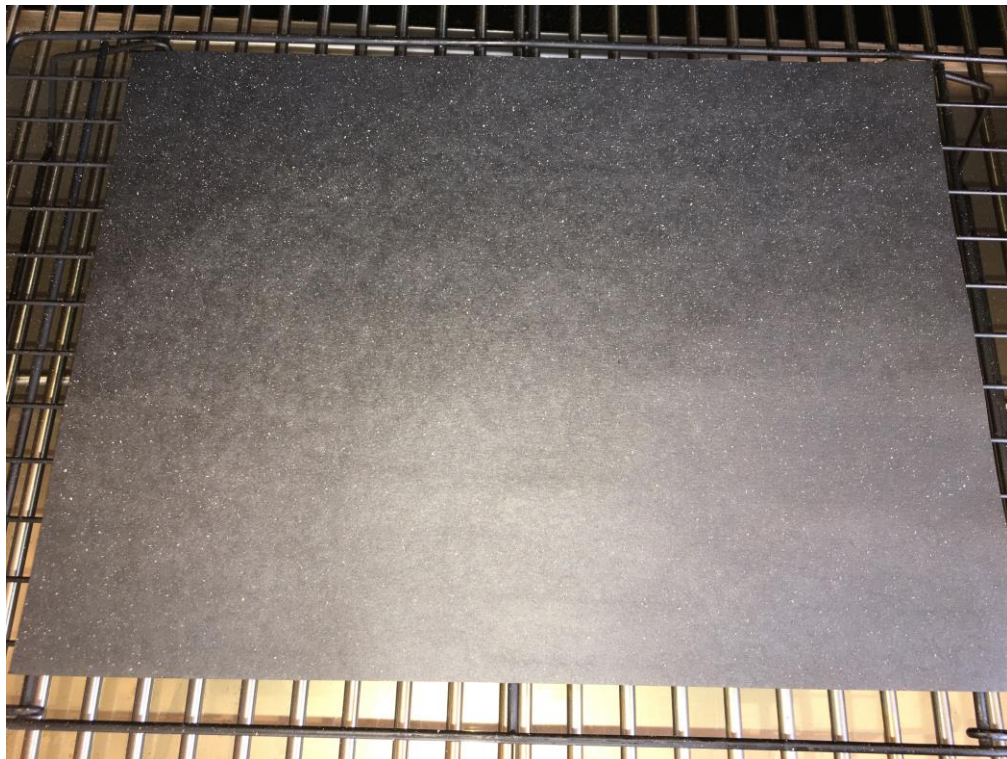


Yoder pellet cooker: black paper on the rack 2" above the cooking grates before the test



After running the cookers for 3 hours, and running through their respective cool down modes, the following pictures will illustrate the amount of ash deposited on the paper during the length of the test.

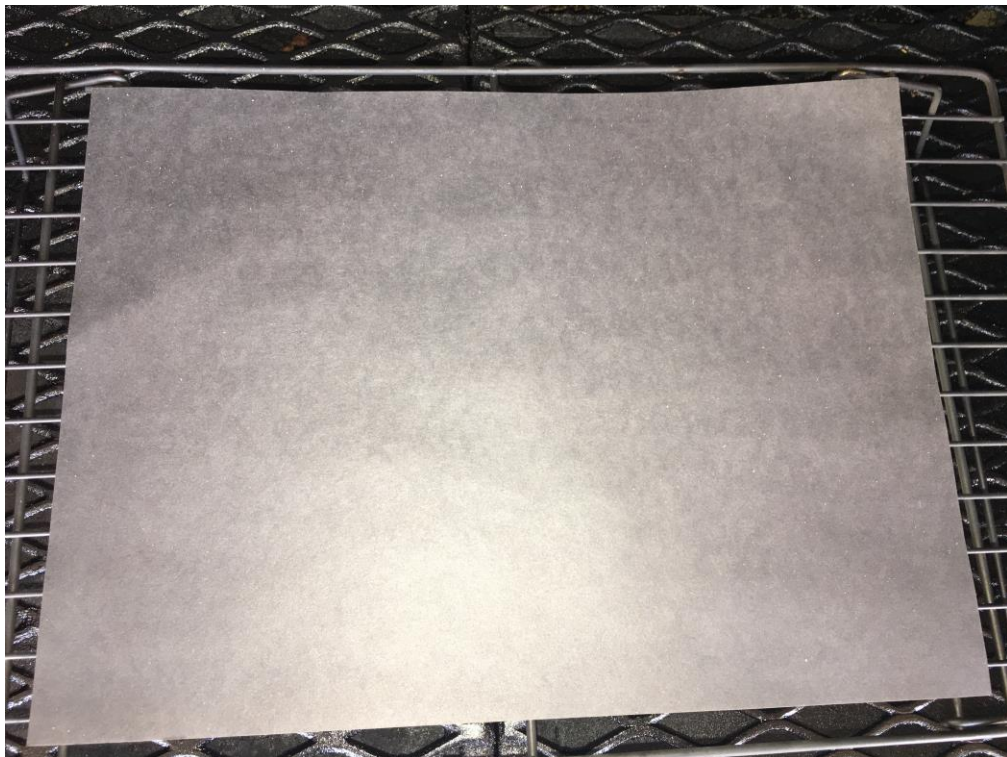
Center firepot cooker ash after 3 hour test



Center firepot cooker ash close-up after 3 hour test



Yoder Smoker pellet cooker ash after 3 hour test



Center firepot cooker ash close-up after 3 hour test



After the test, it was also noted that the ash build up around the edges of the grates in the center firepot cooker was much greater than in the Yoder Smokers pellet cooker. This is due to the center firepot cooker having a drip pan that does not fully extend to the grate rails, and leaves approximately an inch opening between the edges of the drip pan and the grate rails for airborne ash to infiltrate into the food cooking area.