

GETTING STARTED

★YODER SMOKERS★

01. COOKING CHAMBER

Install the burn grate inside the firebox (**FIG 1**) making sure it rests securely against the back wall with the igniter tube passing through the grate. Next, install the heat diffuser plate (**FIG 2**) into the cook chamber. Pull the variable displacement damper (**FIG 3**) all the way out. Finally, install the smokestack and secure with the thumb screw.

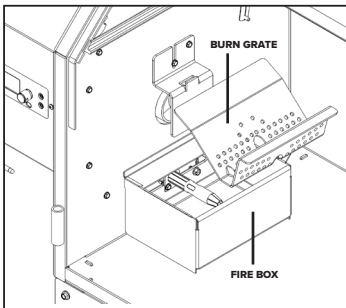


FIG 1

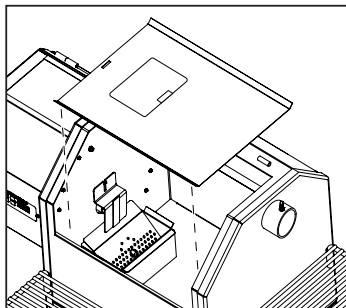


FIG 2

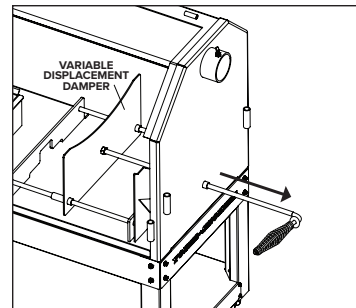


FIG 3

02. GRATES & SHELVES

Place the main level cooking grates inside the cooking chamber (**FIG 4**), then slide the two-piece second level (upper) cooking grates into place (**FIG 5**) with the welded brackets sliding onto the rail first. Next, attach the exterior front and side shelves onto the cooker (**FIG 6**).

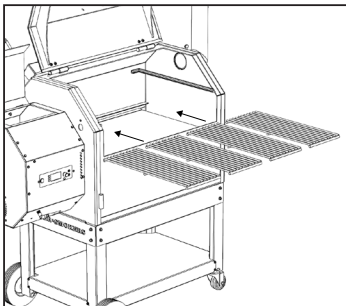


FIG 4

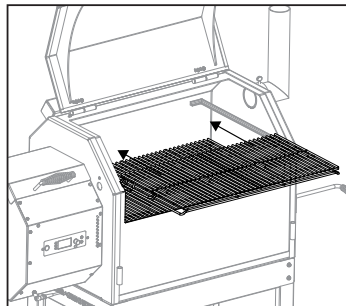


FIG 5

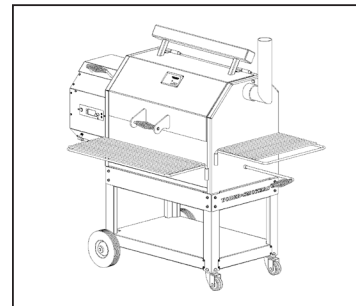


FIG 6

03. POSITIONING

Using the side shelf to assist in moving, position the cooker a minimum of 18 inches away from walls, deck rails, or any other combustible surface. Ensure the cooker is level from front to back. **However, the cooker does not have to be perfectly level from left to right as long as the end with the drip bucket (opposite the hopper) is the lowest point** — otherwise problems with grease running towards the burn pot could result in a grease fire.

BURNING-IN THE PIT

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04. PELLETS & POWER

Before cooking on the Yoder for the first time, “burn-in” the grill to rid it of any foreign matter. First, fill the hopper (FIG 7) with pellets. Put a small handful of pellets into the burn grate. (FIG 1) Next, connect the power cord between the receptacle on the back of the hopper (FIG 8) and a GFCI-protected wall outlet (FIG 9). Then close both lids.

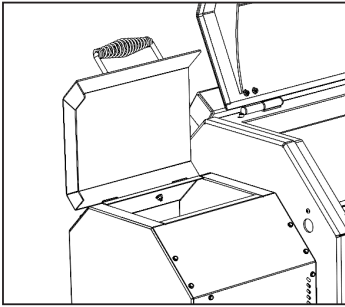


FIG 7

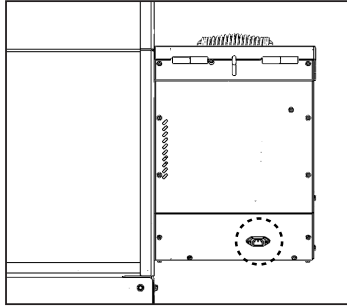


FIG 8

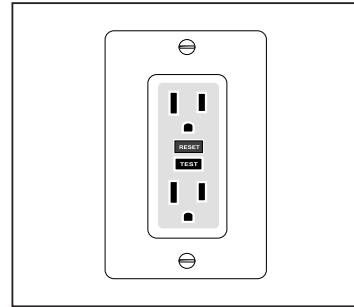


FIG 9

05. THE “BURN-IN”

Press the Power button (FIG 10) to initiate the startup. Once the display shows the menu, press the small black button next to “Start” (FIG 11) on the display. This will initiate the pellet auger feed system. When the display reads 350°F (FIG 12), open the cooking chamber and coat the grates with vegetable oil. Close the lid and allow the cooker to “burn-in” for 45 minutes.

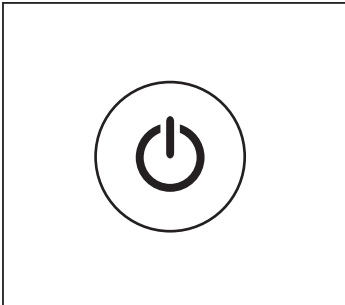


FIG 10

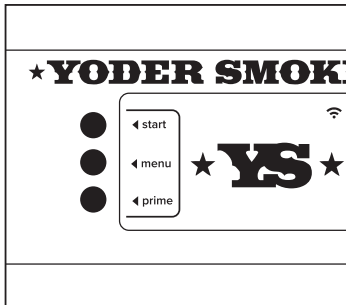


FIG 11

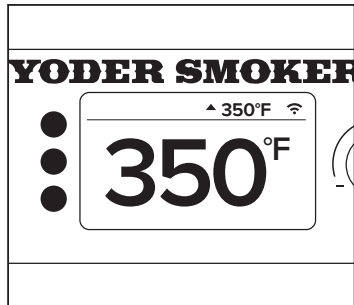


FIG 12

06. SHUTDOWN

After 45 minutes at 350°F, press the Power button to begin the shutdown process. The display will flash “SHUTDOWN” and the fans will continue to run until the fire is burned clean. Once the process is complete, the fan and display will turn off. Finally, after the cooking grates have cooled completely, wipe them down with cotton towel. **NOW IT’S READY AND SAFE TO COOK!**