

# WELCOME

Congratulations on becoming a Yoder Smokers owner! Please read the enclosed Operations Manual in its entirety. This document provides some extra info & tips from Yoder Smokers Europe that are not included in the manual.

## SEASONING YOUR NEW BBQ

- Wash cooking grates with warm water & soap.
- Apply a thin layer of cooking oil to the cooking grates and interior surface.
- Spray the external surface with the included ACF-50, then wipe with a dry, clean microfiber cloth.
- Run the startup procedure as described in the manual and run at 175°C (350°F) for at least 1 hour.

## RECOMMENDED AFTER EACH COOK

- Unplug power cable so that the controller is reset.
- Use an ash vacuum to clean the firepot after each long cook, or after 3-4 short cooks. Be sure to also remove ash under the pellet burn grate.
- Do not cover when wet.

## OCCASIONAL MAINTENANCE

- Re-apply ACF-50 every 3-4 months to the external surface for protection against moisture, dirt, and corrosion.
- Wipe thermocouple clean to avoid sugar and creosote build-up.
- Touch up any scratches with the supplied high-heat stove paint. Do not paint the interior surface!
- Check silicon seal around firepot. If seal is gone, apply high temp silicone available from [bbqeuropa.com](http://bbqeuropa.com).
- Clean your diffuser plate with a paint scraper to remove sugars, grease, etc. We do not recommend aluminum foil, as the diffuser will naturally build up a cast-iron like surface.

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# TROUBLESHOOTING

## **MY DISPLAY TEMP DOES NOT MATCH MY OTHER THERMOMETER**

If you use a temperature probe to measure your grill temperature, it will often not match the display temperature. The reason is that Yoder calibrates the grills using **grate surface temperature, not air temperature**. In addition, the display takes other variables into account for controlling the grill. If you would like to maximize the accuracy of your measurement, lay the probe directly on the bottom grate, in the center. Do not use a grill clip, even 1cm above the grate can make a 5°C degree difference. Better yet, just stick your probes in your meat, relax, and let your grill do the work without obsessing over the temperature. But if you are used to cooking using air temperature, you may want to set the temperature of your Yoder about 5-10°C degrees higher than you normally cook (example: if you want to cook at air temperature of 110°C, set your Yoder to 120°C).

## **I CANNOT CONNECT MY YODER TO BLUETOOTH**

Visit <https://docs.fireboard.io/bluetooth/faq.html> for troubleshooting steps. Some Android devices may require extra steps to connect to Bluetooth LE

## **I CANNOT CONNECT MY YODER TO WIFI**

- Make sure you have connected to your Yoder first with Bluetooth and configured your Wifi settings
- Make sure you are trying to connect to a 2.4GHz Wifi signal
- Move your router or access point closer to your Yoder
- Visit <https://docs.fireboard.io/wifi/faq.html> for more troubleshooting

## **MY YODER WILL NOT POWER ON**

- Check power fuse
- On comp cart models, check under the cart to make sure the power cable is not loose
- Check internal fuse on controller electronic board
- Open hopper panel and confirm there are no loose wires
- Use different power cable, extension cable, or power outlet

## **MY PELLETS ARE NOT LIGHTING**

- Remove all ash from the firepot
- Make sure pellets are falling into the firepot and restart the grill
- Make sure pellets are not damp – storing them outside or directly on concrete can cause them to absorb moisture
- Verify that the igniter is getting red hot 2-3 minutes after pressing the Start button
- Check your fans. With the grill switched OFF, insert an object into the outer fan so that it cannot turn. Turn on the grill and confirm that you hear the inner fan start up and run normally. Then you can remove the object from the outer fan
- We recommend BBQ Delight pellets. If you are using a different brand and have any troubles with fire startup or temperature control, try changing pellets. They make a larger difference than most people assume

## **MY FUSE OR GFCI IS BLOWING WHEN I TURN ON THE YODER**

- Your igniter may have failed. Disconnect your igniter and restart to be sure. Then contact us for a replacement. Igniter warranty is 3 years for personal use, and 6 months for commercial use
- If igniter has failed, you can still cook normally by just manually lighting your grill until you have a chance to replace the igniter

## **MY DISPLAY IS IN CONSTANT COOL-DOWN MODE**

If you switch on the grill and the display indicates a very high temperature or the grill is in cool-down mode, the thermocouple has failed. Warranty on the thermocouple is 3 years for personal use and 6 months for commercial use. It is not possible to use the grill without replacing the thermocouple.

## **MY TEMPERATURE IS NOT STABLE**

The Yoder is controlling a wood fire, therefore temperature swings are normal, especially during the first 60 mins. In addition, a 5-10°C display temperature swing can be common on a Yoder Smoker (depending on your temp settings, damper position, and other variables). The reason for this is by design, and no cause for alarm. It will not change the outcome of your cook. Instead of an off-the-shelf PID chip that most other pellet grills use, Yoder Smokers are designed with a proprietary logic microcontroller, with far more custom design than other pellet grills. A Yoder Smoker will maintain a pure, blue, clean smoke that produces better results. The Yoders are designed and calibrated with the final

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result in mind and to mimic an offset smoker, not necessarily to maintain a straight line temperature. If the temperature swings are extreme, or you believe that the displayed temperature is incorrect, please check the following:

- Make sure you are not “chasing” the temperature by constantly changing the set temperature. This will confuse the controller and cause large temperature swings
- Make sure you do not have meat, foil, pans, etc. touching the thermocouple probe
- Make sure you have unplugged the power cable before use. If the controller is not properly reset, it can exhibit abnormal behavior
- Check your fans. With the grill switched OFF, insert an object into the outer fan so that it cannot turn. Turn on the grill and confirm that you hear the inner fan start up and run normally. Then you can remove the object from the outer fan
- Do not block the airflow of the grill by covering the smokestack, foiling the diffuser plate, or using modifications inside the grill
- Contact Yoder Smokers to receive instructions for running a temperature test procedure to determine if the thermocouple is faulty

### **YODER SMOKERS USA**

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