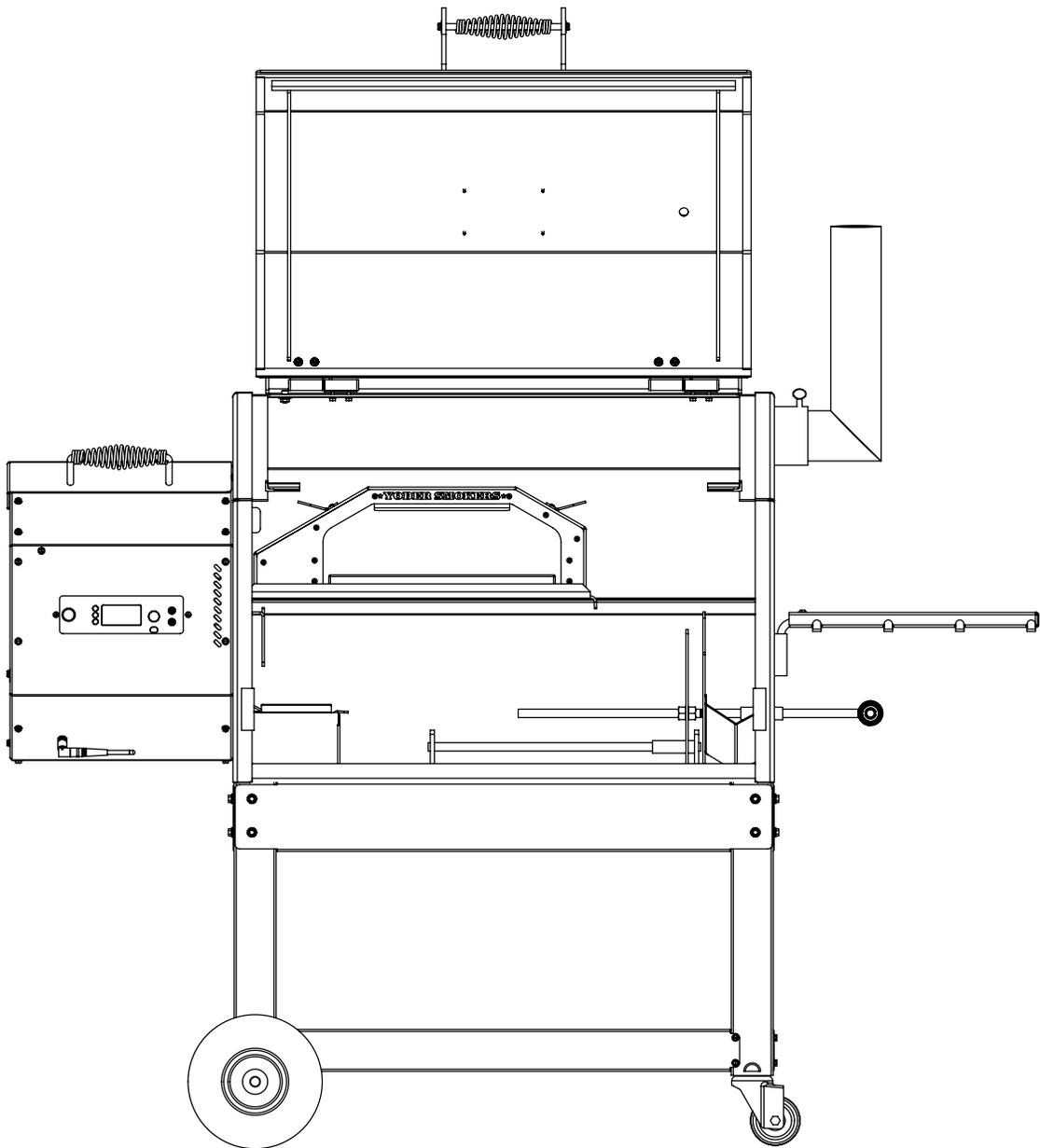




# WOOD-FIRED OVEN

## OPERATION MANUAL





# DANGERS, WARNINGS, AND CAUTIONS



## PLEASE READ THIS ENTIRE MANUAL BEFORE USING YOUR NEW YODER SMOKERS S-SERIES PELLET GRILL.

Failure to follow the instructions in this manual could result in property damage, bodily injury, or even death. Contact your local fire officials about restrictions and installation inspection requirements in your area if you have questions on the positioning of your grill. As with any grill, gases such as carbon monoxide are formed. Harmful in concentrated quantities, carbon monoxide can lead to death. ONLY USE THIS GRILL in an outdoor, open-air environment where the carbon monoxide can naturally dissipate and not harm you.



### WARNING! AIR CONTAMINANT HAZARD:

Safety guidelines to prevent this colorless, odorless gas from poisoning you, your family, your pets, or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop any cold or flu-like symptoms. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- Only use your grill outdoors on a safe, noncombustible surface and distanced from any flammable materials or liquids.
- Do not use gasoline, flammable liquids or heating fuel pellets to ignite or maintain the fire in the grill.



### DANGER!

#### FOR USERS IN NORTH AMERICA:

- An electrical supply with GFCI protection is required. To prevent and protect against any shock hazard, locate a safely grounded 3-prong GFCI receptacle in reach of the power cord.
- Outdoor extension cords can be used if they are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances".

#### FOR USERS OUTSIDE NORTH AMERICA:

- Plug into an appropriate earthed outlet.
- Do not remove earth prong or modify plug in.
- Do not use an adapter or extension cord.

### DANGER!

#### FOR ALL PRODUCT USERS:

- Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in this Owner's Manual.
- Never store flammable liquids near the grill.
- Never use gasoline or lighter fluid to manually light your grill.
- Never use your grill in the rain or around any source of water.
- Do not use the grill for anything other than its intended use.
- Should a grease fire occur, push the power button and immediately unplug the grill to stop the fans. Shut the lid until the fire is out.



## DANGERS, WARNINGS, AND CAUTIONS



### WARNING!

#### Grill Burn Hazard:

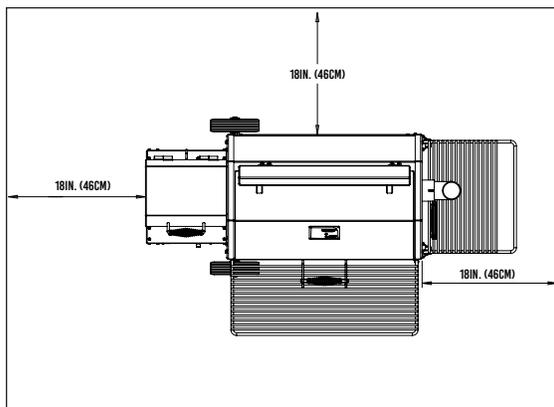
Many parts of the grill will become intensely hot during operation. Please use caution to avoid burns both during operation and afterwards while the grill is still hot.

- **Never** leave the grill unattended with young children present.
- **Never** move the grill during operation.
- **Always** allow the grill to cool before moving.

### WARNING!

#### Fire Hazard:

- When operating this grill, maintain a **MINIMUM** distance of 18 inches (46 cm) between the grill and any walls or combustible surfaces. See diagram below.
- When operating the grill under overhead combustibles or covered patios, a **MINIMUM** of 40 inches (102 cm) is required.
- The smoker must be level front to back, but it is not required to be level from left to right as long as the drip bucket end of the cooker is the lowest point — otherwise problems with grease running towards the burn pot could result in a grease fire.



### WARNING!

#### Oven Burn Hazard:

- When using your oven, there is a risk of being burned. **DO NOT** touch any part of the oven or place anything on the oven while in use or until it has cooled completely.
- Oven may cause injury or property damage. Therefore, do not use your oven unless it is completely assembled and all parts are securely fastened and tightened.
- Never leave your cooker unattended with the door open. Be aware of hazards (like decking, siding, or combustible materials) that are in close proximity to the cooker while in use as they may present a fire hazard if any spark is allowed to come into contact.
- **DO NOT** leave any flammable liquids nearby such as lighter fluid, gasoline, or any other highly combustible material as the oven radiates high heat in all directions.
- **DO NOT COOK** in the oven before the STONE has heated up, we recommend at least 20 minutes before anything food or cooking pans are placed in the oven.

**NOTE!** The Yoder Smokers ACS controller is **NOT** reflecting the temperature inside the wood-fired oven. The set point on the controller is the heat source for the oven, not the oven temperature. The oven is designed to be much hotter and a fully interactive cooking experience. Infrared or instant-read thermometers are necessary to determine the oven's temperature. Again, the ACS controller is running to maintain a temperature inside the *cooking chamber* and not inside the oven.

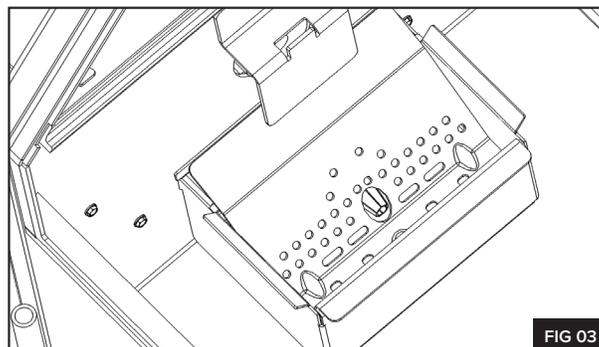
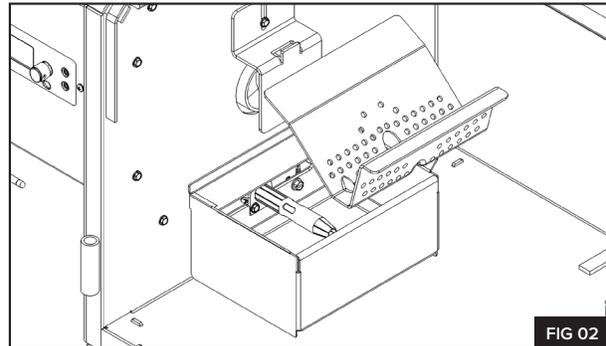
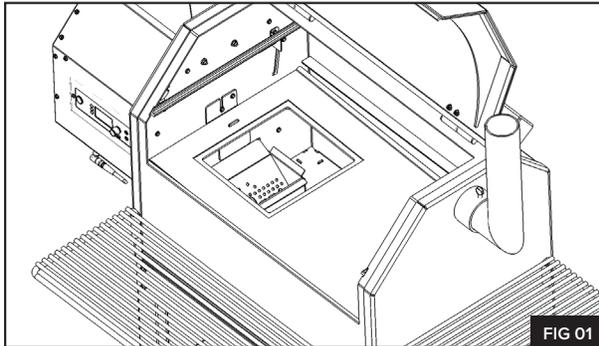
### PROPOSITION 65 STATEMENT

**WARNING: Combustion byproducts near this cooker include carbon monoxide, a chemical known to the State of California to cause birth defects or other reproductive harm.**

## YODER SMOKERS PELLET COOKER

# PRE-GRILL CHECKLIST

1. Open the cooking chamber door and remove the cooking grates.
2. Remove the access door from the heat diffuser plate. **(FIG 01)**
3. Remove the burn grate from the firebox **(FIG 02)**. Inspect and clean thoroughly. Make certain that the combustion holes in the burn grate and the igniter tube in the firebox are free of debris or ash build up. Visually inspect the air way between the combustion fan and the firebox to be certain that it is free and clear of ash and debris (a shop vacuum works well for ash and debris removal).
4. While inspecting the firebox assembly, confirm that the igniter assembly, tube and igniter rod are free of ash or other debris. Periodically inspect the igniter tube to ensure it is tightly secured by grabbing the tube and turning it clockwise.
5. Re-install the burn grate **(FIG 03)**. Begin by resting the right hand side of the burn grate on the fire box and then pressing down on the left hand side of the burn grate until fully seated. When the burn grate is properly seated it rests firmly on the right hand side of the firebox and fits close to the hopper wall. Finally, ensure the igniter assembly is centered in the respective hole in the burn grate.
6. Re-install the access door.
7. Re-install the cooking grates and second shelf.
8. Remove, inspect, and clean the grease bucket as needed.
9. Open the hopper lid and inspect for any foreign materials, as well as inspect the condition of pellets left over from previous cooks to ensure they've not been damaged by humidity.



# YODER SMOKERS WOOD-FIRED OVEN INSTALLATION GUIDE

1. Open the cooking chamber to remove the cooking grates and heat diffuser plate.
2. Install the oven heat distribution plate into the cooker as shown (**FIG 01**). The heat distribution plate will rest on the lower cooking grate rails and should be slid toward the burn pot until it contacts the hopper wall.
3. Install the wood-fired oven onto the plate as shown (**FIG 02**). There are four tabs/slots that will locate the hood in the proper position.
4. Place the stone on the rails inside the oven (**FIG 03**). Make sure the rough “glossy” side of the stone is facing upward.

**NOTE:** The stone is pre-seasoned as delivered and ready to use. If it is below 40° Fahrenheit take the stone into a temperature-controlled environment and allow the stone to get to 60° or above before use. This will prevent the stone from cracking which could happen if exposed to flame if the stone and the surface temperature of the stone is 40° or below.

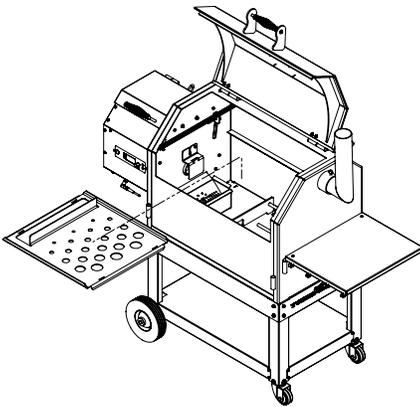


FIG 01

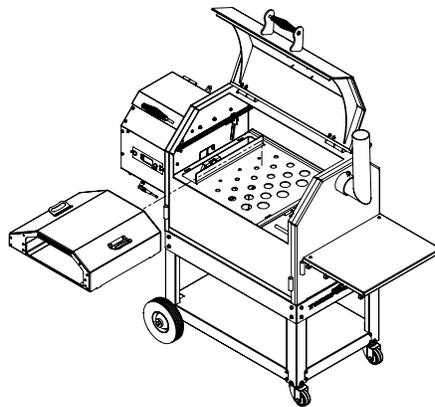


FIG 02

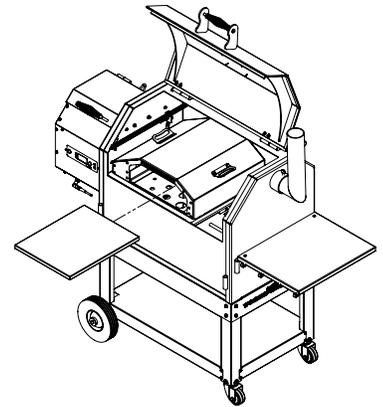


FIG 03

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# YODER SMOKERS WOOD-FIRED OVEN SEASONING GUIDE

1. Install the oven per the installation instructions above.
2. Set the temperature on your cooker's ACS controller to 350° and let it run for 30 minutes. This will allow all the parts to season in and remove any impurities from the manufacturing process.

## RECOMMENDED PROCEDURE FOR WOOD-FIRED PIZZA COOKING

1. Start your pellet grill at 350° and be sure you see visual smoke between the 2-5 minute mark.
2. Set the temperature between 550°-600° on the controller. We recommend 550° degrees as a starting place for the first cook. You can turn it up to 575°-600° to create more heat as you see fit. *\*550° set point is going to net approximately 750°-850° in the top of the oven, and a set point of 600° is going to be 850°-900° in the oven. The longer the oven runs the hotter it will get, so be cautious.*
3. We recommend leaving the cooker door open, the wood-fired oven hood is retaining all of its heat and the initial heat-up time won't be impacted by the door being open. The oven can be run with the cooker door closed, it will slightly increase heat-up times but very minimally.
4. Run for 20-25 minutes.
5. Check the stone temperature. We recommend an infrared gun to check the stone temperature. You want the stone to be above 500° before you cook. **BE VERY CAREFUL THE AIR OUT OF THE OVEN WILL BE EXTREMELY HOT AND WILL BURN EXPOSED SKIN IF YOU GET TOO CLOSE OR TOUCH ANY SURFACE.**
6. Set your desired cooking temperature by adjusting the rotary selector knob. If you do not adjust the temperature, it will automatically heat to the default temperature set point of 350°F. The temperature can be adjusted at any time during the cook.
7. When the left-hand surface of the oven just above the handle reaches above 500° and the stone is above 500° you are ready to cook.
8. Using a pizza peel slide your pizza into the oven. Try to be centered front to back and side to side.
9. On a standard unfrozen pizza with pre-packaged dough or homemade dough, you can expect to cook between 3 ½ to 6 minutes depending on the dough and topping thickness to done.
10. The standard pizza will require one turn ½ way through the cook. Watch the crust towards the rear of the oven to determine the best timing. The crust at the back of the oven will cook faster than the side with the opening. When the crust begins to brown towards the back approximately two minutes in it will be time to rotate.
11. Using your pizza peel remove your pizza and rotate it on your peel 180 degrees. You want the side of the pizza that was closest to the door to now be towards the back of the oven.
12. Put the pizza back in the oven again as close to the center as it can be.
13. Watch the crust for browning, typically at the 2-3 minute mark, the pizza will be cooked through.
14. Using your pizza peel remove the pizza from the oven. *\*If you want a little extra heat on the toppings, slide the pizza back in the oven and hold it towards the top of the oven for an additional 10-30 seconds.*
15. Your pizza should be cooked through and the crust should be done top and bottom.
16. Let the pizza cool for 10-15 minutes, then slice, serve and enjoy the wood-fired flavor.

*If you have multiple pizzas to cook you can immediately put another pizza in the oven and repeat as many times as you like. The oven needs no time between pizzas as there is no heat loss therefore no recovery times are needed. If you are cooking frozen pizza timing will increase slightly and may require an additional turn during the cooking process.*

### YOU SHOULD KNOW

**When you are done cooking, turn off the controller and leave the door of the cooker open. The stone and oven will retain heat for hours after shutdown. Check with your infrared thermometer before handling the oven as severe burns could occur if the oven has not cooled completely. BE SURE TO KEEP CHILDREN AND PETS AWAY FROM THE COOKER!**

## RECOMMENDED PROCEDURE FOR

# WOOD-FIRED BROILING & BAKING

**The Yoder-Powered Wood-Fired Oven takes versatility to a whole new level. Perfect for casseroles and any other dish you would typically cook in your home oven.**

*We don't recommend the use of glass cookware in our oven. It will discolor and possibly damage cookware.  
We recommend cast iron or metal cookware for use inside the oven.*

1. Set the cooker where you would normally set your oven for other broiling or baked-style dishes.
2. Put your cooking pan inside the oven using a cooking utensil such as oven pliers or pizza peel. All surfaces of the oven will be extremely hot, both in and around the oven.
3. Figure somewhere around a 1/3 rd of the time to cook in a conventional oven. The wood-fired oven is cooking from the bottom up and the top down which will speed up the cooking time compared to a conventional oven.
4. Rotate 180° approximately ½ way through your cook.
5. We recommend the use of an instant-read thermometer to check for doneness.

## READY FOR THE LAST SURPRISE?

# PAN COOKING, BROWNING & BAKING

The top of the oven is designed to be used as an additional cooking surface. Perfect for your favorite cast iron skillet full of sides or that perfect sauce. Simply set your preferred pan on the flat section on top of the oven. The temperature will exceed 500° using this range top as a burner. Also great for toasting buns and so much more.

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## RECOMMENDED PROCEDURES FOR

# CARE & MAINTENANCE

### EXTERIOR SURFACE CARE

The outer surface of the oven is powder-coated and just needs to be wiped down from time to time. If the top of the wood-fired oven is being used as a cooktop regularly it will likely remove the coating over time. This is normal and will need a light coat of cooking oil with a high flash point such as canola, avocado, or peanut to prevent rusting.

### INTERIOR SURFACE CARE

The inside of the oven isn't powder coated. It shipped from the factory with a high heat food safe rust-preventive product. This coating will cook off in the initial burn-in process. If the oven is going to be put up and stored we recommend wiping down the interior of the oven with a light coating of high flash point oil before storing. This will prevent surface rust on the inside of the oven.