

Rider

COMBO PELLET/GAS GRILL



Grilling Guide



Championship BBQ *in your own* **BACKYARD**



Congratulations and welcome to ownership of your new Oklahoma Joe's Rider Combo Pellet/Gas Grill. Get ready to experience the easiest way to create delicious piles of smoked food for the whole family (and maybe neighborhood!) to enjoy. But before you get to cooking, we suggest you take a few moments to read this product guide to get familiar with all the parts and features we packed into your Rider Combo and exactly how it all works together. We've designed the Rider Combo to make your grilling and smoking experience effortless, fun and most importantly, delicious(!), but there's a few things you need to know to make sure you get the best results possible and to keep your grill running smoothly years to come.

As for cooking techniques, well, there are many ways to enjoy your grill and create amazing food and we've included some advice here to help you get started, stay safe and get the most out of your pellet grill. The Rider Combo includes many unique features that we are confident you'll find new ways to use every time you cook! The beauty of cooking with an Oklahoma Joe's is experimenting to find out the way you like to use 'em best!

Visit oklahomajoes.com for more information and "tips from the pit" to help you get the most from your grill.

TABLE OF CONTENTS:

Know Your Smoker

- How it works.....2
- Product features.....4
- Control panel.....8
- Display screen details.....9
- Quickdraw Hopper.....10
- Flex Racks.....11

Using Your Smoker

- First time start up & use.....12
- Using Pit Control.....14
- Guidance features.....15
- Cooking with gas.....16
- Cooking Tips.....18
- Maintenance.....20
- Extended care.....23
- Customize.....24
- Wood flavors.....28
- Food safety.....30
- Tips.....32
- Troubleshooting.....34
- Error Codes 38

KNOW YOUR JOE

How it works ...

We designed the Oklahoma Joe's Rider Combo Pellet Grill to effortlessly deliver delicious wood-fired smoke flavor in an incredibly versatile outdoor cooking platform. But before you start making great meals, we want to lay out the details of how your new grill works, how to operate it and how to maintain it properly so it provides years of great meals.



1. **Hopper** - Holds up to 20lbs of your favorite flavor wood pellets providing fuel for hours of cooking.
2. **Auger** - Delivers pellets from the hopper to the fire pot.
3. **Blower Fan** - This fan blows fresh air onto the fire to stoke the flames.
4. **Pit Control** - The Pit Control system uses smart algorithms to control the auger and fan to achieve and maintain your set cooking temperatures.
5. **Fire Pot** - This is where those hardwood pellets are burned to create delicious wood-fired smoke and heat.
6. **Igniter** - An electric heating element ignites the wood pellets to get the fire started.
7. **Cook Chamber** - Smoke and heat circulate throughout the cook chamber creating the perfect cooking environment.

PRODUCT FEATURES

Pellet Grill Features

1. **Pit Control** - This is the brain of your Rider Combo Pellet Grill. After you set the desired cooking temp, Pit Control takes care of the rest. It is also equipped with 2 guidance features to organize your cook:
 - Timer - Indicates when a set cook time has elapsed.
 - Meat Probe - Indicates when internal temp of your food has reached a set target.
2. **QuickDraw Hopper** - Features the Quickdraw pellet drain which empties the entire hopper contents in seconds directly into the **Pellet Storage Bucket**. This allows quick emptying of the hopper for pellet storage and for swapping pellet flavors if desired. No screws or doors to remove or open.
3. **Pellet Storage Bucket** - Weather proof storage for your pellets keeps them dry and organized.
4. **Ash Cup** - Keeping your grill clean is important to optimal performance and extends the life of your grill so we made it easy to remove ashes between cook sessions – simply unscrew, dump ashes and reinstall for your next use.
NOTE: Never remove ash cup when grill is HOT!!

Gas Grill Features

5. **3-Burner Gas Grill** - Stainless steel 9K BTU burners provide a total of 27K BTUs, plenty of power for high temp grilling .
6. **Professional 3" temp gauge** - This high quality gauge will help you monitor chamber temp in the gas grill chamber.
7. **Electronic Igniter** - Quickly and easily lights your gas grill.
8. **Side Burner** - 12K BTU aluminized steel burner provides added cooking versatility.

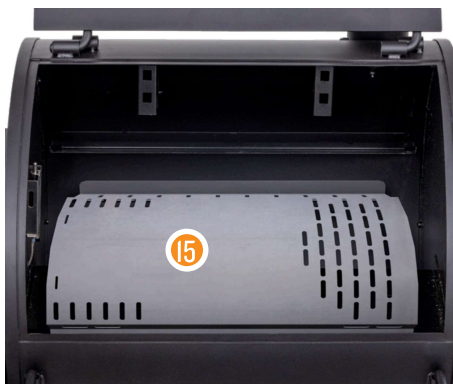


Exterior Features

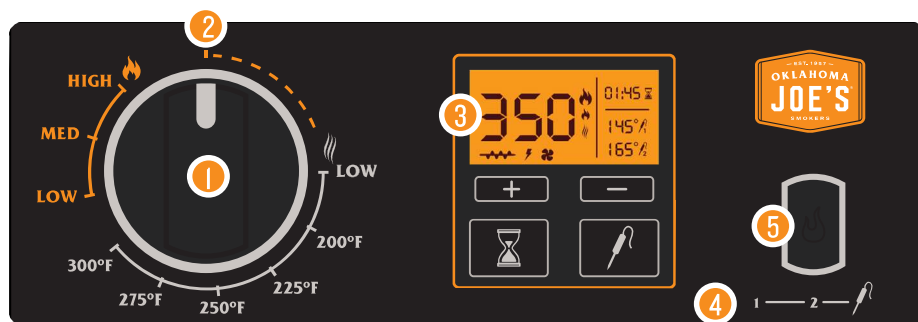
- 9. **Workspace** - The Rider Combo provides plenty of workspace for prep and serving on the hopper lid and side burner lid (when not in use).
- 10. **Tool/Towel bar** - A handy spot to store tools so they are always within reach.
- 11. **Grease tray** - Collects grease from both chambers and is removable for easy clean up.
- 12. **Grate Lifter** - Cast-iron tool for easily moving cooking grates around.

Interior Features

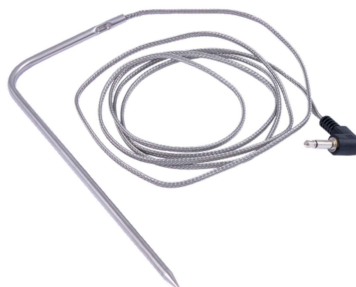
- 13. **Flex Rack** - The porcelain-coated steel wire upper cooking rack provides 237 Sq. In. of additional cooking capacity.
- 14. **Cooking Grates** - Two sets of porcelain-coated cast-iron grates provide 380 Sq. In of cooking space each, with extra thick construction that provides excellent heat retention for grilling. The porcelain coating resists rust and makes them easier to clean.
- 15. **Heat Baffle (Pellet Grill)** - This serves as a barrier between the fire and your food, designed to evenly disperse heat and smoke throughout the cook chamber resulting in uniform cooking temps in the chamber.



PIT CONTROL PANEL



1. **Control Knob** - Set your desired cooking temperature using the control knob.
 - The gray numbers are preset smoking temperatures
 - The orange numbers show high temperature ranges for grilling
2. **OFF/Shutdown** - When shutting the grill down, leaving the knob in this position for 3 seconds initiates the shutdown burn. (details on page 13)
NOTE: Shutdown burn should ALWAYS be run to completion before switching the grill power off.
3. **Display Screen** - Displays all vital information such as temp readouts and status throughout your cook sessions.
4. **Meat Probe and Ports** - Your Rider 600 comes with a meat probe for monitoring internal meat temps or using the meat probe guidance feature to help track your cooks (details on page 17). A second meat probe can be purchased separately allowing for dual monitoring.
5. **Power Button** - The power button is the physical power switch to your grill. Never power down your grill without first running the shutdown burn except for potential emergency situations.



DISPLAY SCREEN DETAILS

1. **Temp Readout** - This readout shows your **ACTUAL** temp, not to be confused with your set temp on the control knob.



2. **Temperature Calibration Indicators** - Pit Control can display 2 different temperature readouts, each calibrated to give you the most useful temperature status for Searing, Grilling and Smoking:

- 🔥 Shows a calibrated temperature reading of the approximate temperature at the grate.
- 🌬️ Shows the temperature of the air in the cook chamber. It is a direct reading of the temp sensor in the grill's cook chamber.

NOTE: Temp readout will automatically switch to the 🔥 grate temperature calibration when the grill is set to one of the grilling temperature settings. If you want to switch back to the air temperature readout, push the (+/-) to cycle through the calibration options.

Guidance Features

3. **Timer Readout** - Set countdown timer to organize cooks.
4. **Meat Probe Readouts** - Monitor internal temps throughout cooks.
5. **Error Indicators** - Should your grill experience any malfunctions, the error icons will light up to indicate the affected component, along with an error code displayed in the temp readout area to indicate the specific issue:
 - ⚡ The auger is experiencing an error
 - ⚡ The igniter is experiencing an error
 - 🌀 The fan is experiencing an error

If you see these icons displayed on the screen, please visit OklahomaJoes.com to reference the troubleshooting guide or call Oklahoma Joe's customer service at 800-318-7744.

QUICKDRAW HOPPER

The QuickDraw Hopper makes draining unused pellets from the hopper a simple task. This allows you to empty the hopper after use and/or swap pellet flavors quickly and easily. Here's how it works:



1. Place **Pellet Storage Bucket** on shelf under hopper.



2. Pull and hold the handle to drain.

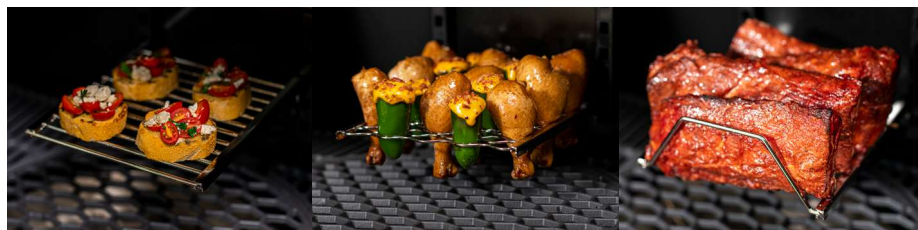


3. Remove bucket and seal with lid for storage. We recommend you drain the hopper after cooking each time to ensure that your pellets avoid moisture.

Pro Tip: Additional Pellet Storage Bucket Kits are available for storing multiple pellet flavor or just for stocking up on your favorite flavors.

FLEX RACKS

The Flex Racks use a vertical support system on the back wall of your Rider 600 to support the upper cooking racks. To use accessory racks, simply lift the upper cooking rack out and use your accessory rack in any configuration you like.



Multi-Purpose Flex Rack

An all-purpose rack that lets you take advantage of every last cubic inch in the cook chamber.



Drumstick & Pepper Flex Rack

Specifically designed to wrangle those awkward shaped foods.



Rib Flex Rack

For those rib lovers out there, this rack lets you position ribs upright so you can cook more at once, or just free up your main cooking surface for more food!

PELLET GRILL FIRST TIME START UP & USE

Follow these instructions for setup and proper use of your Rider Pellet Grill.

1. INSPECTION – This is a quick check to make sure your grill's components are working properly... be sure to observe only and not touch the auger, ignitor or fans.

1. Remove warming racks, grates and baffles.
2. Plug the grill into a GFCI protected outlet and power the grill on using the power switch on the Pit Control panel.
3. Look in the hopper to ensure that the auger is clear.
4. Turn the control knob to the **LOW** grill setting, allow to run for 3 minutes and:
 - a. Look into hopper to confirm that the auger is turning.
 - b. Listen for the blower fan. You should also be able to feel air moving out of the firepot.
 - c. Look to see that the ignitor is glowing red inside the firepot.
 - d. Make sure the ash cup is tightly screwed on.
5. Turn knob to **SHUTDOWN** position.

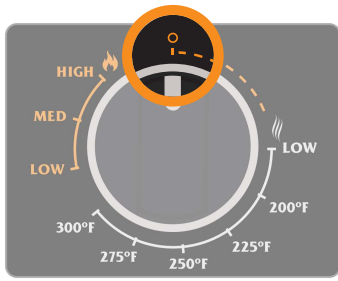
2. SEASONING – Seasoning your smoker before cooking will burn off any manufacturing residues, protect your grill surfaces, and create the beginning of a cooked-in surface treatment that will add to the flavor of your smoked meats, cook after cook.

1. Load Quickdraw hopper with pellets.
2. Close lid.
3. Turn the control knob to the **LOW** grilling setting.
4. Make sure your pellets are igniting.
 - a. Wait for preheat cycle to complete - you'll see the letters **PRE** on the display change to an actual temp reading when finished
 - b. Look for smoke exiting the exhaust stacks and watch for the temp to rise.
5. Run for 30 minutes.
6. When complete, run the Shutdown process explained in step 3. **SHUTDOWN**.
7. Now you're ready to cook!

3. SHUTDOWN - Use this technique to properly shutdown your grill after each use.

1. Once you are finished cooking, turn the control knob to the shutdown position. After 3 seconds, the Shutdown process will start by flashing the

message “DRN HOP” on the Pit Control screen, indicating that it’s time to drain the remaining pellets in the QuickDraw hopper into your pellet storage bucket.



2. Next, the Pit Control screen will flash the message “Coo-ling”, indicating that it has begun the Shutdown Burn and cooling process. The grill will then burn through the pellets remaining in the auger tube and fire pot, cleaning the system for next use. This process will take about 30 mins total and have the added benefit of running a high temp burn off, cleaning the heat baffles.

3. The grill will automatically power off when the process is complete. Once it’s cool, you can unplug the grill and store for your next cook out.

Note: If the hopper is not drained before the shutdown process, the system will automatically run a Shutdown Burn without clearing the auger tube.

4. SUBSEQUENT START UPS – After a seasoning burn, startups are a breeze.

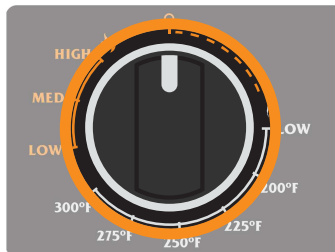
1. Load Quickdraw hopper with pellets.
2. Before starting, ALWAYS check the firepot to make sure it is clear of any ashes from the previous cooks.
3. Power the grill on using the power switch on the Pit Control panel.
4. Turn control knob to the desired set temp.
5. Allow Preheat cycle to complete.
6. Add food!
7. When finished, always remember to run through the Shutdown process before powering your grill off.

Important

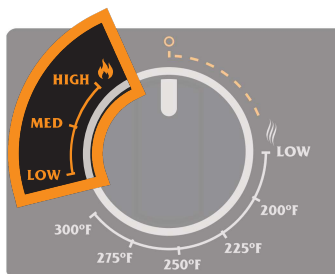
Never leave your grill unattended while in use. You should stay in the immediate area and maintain a clear view of your grill at all times.

USING PIT CONTROL

Setting and controlling temperatures on your new Rider Combo is made simple with Pit Control. It uses a temperature sensor in the cook chamber, along with intelligent algorithms, to maintain smoke and cooking temps throughout your cooking sessions. In this section you'll find tips and useful info to get you started using Pit Control.



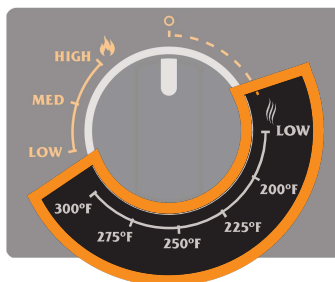
After powering on the grill, use the control knob to set the cook chamber to your desired temp.



The orange section of settings indicate high-heat grilling temperatures.

Grilling Temp ranges:

- Low – 335° - 365° F
- Med – 410° - 430° F
- High – 500° - 525° F



The gray section of settings indicate lower-smoking temperatures.

Note: Many factors, such as environment temperature and overall weather conditions, amount of food in the grill, type of pellet, etc. may affect cooking performance and operation.

ProTip: If smoking on exceptionally cold days, try setting one notch above your desired cooking temp to offset the ambient temps.

GUIDANCE FEATURES

Pit Control comes equipped with 2 guidance features to help you keep track of cooking times and meat temperatures.

Timer - set a countdown timer to monitor cook times. Upon completion, an audible “beep” will sound and the display screen will flash indicating your timer goal has been reached.

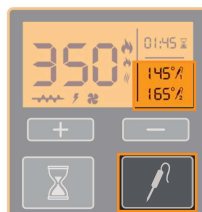
To set the timer:

1. Push and HOLD the  button to enter “set mode”.
2. TAP the  button to switch between setting hours and minutes. The digits will flash to indicate which is being adjusted.
3. Set the duration of your cook by using the + / - buttons to adjust the hours and minutes.
4. Press and HOLD the  button to exit set mode, starting the countdown.
5. When the timer reaches zero, the timer will flash and you will hear an audible beep to indicate time is up.
6. Press the  button to stop the alarm.



Meat Probes - Use up to 2 integrated meat probes simultaneously (one is included) to monitor internal meat temps. There are two ways to use the meat probes:

- **Set a target internal temp for your food** - When target temp is reached, audible “beeps” will sound and the display screen will flash, letting you know your food is done.
- **Without a set target temp** - The display will show current internal meat temps letting you monitor food temp throughout the cook.



To set the Target Internal Temp:

1. Push and HOLD the  button to enter “set mode”.
2. TAP the  button to switch between setting probe 1 and 2. The digits will flash to indicate which is being adjusted.
3. Set the target temperature of your probe(s) by using the + / - buttons.
4. Press and HOLD the  button to exit set mode. The probe readouts will go back to displaying the current probe temperature.
5. When the probe temperatures reach the set target temperatures, the probe readouts will flash and you will hear an audible beep to indicate your food is done.
6. Press the  button to stop the alarm.

COOKING WITH GAS

This is a quick guide to get you started using the gas grill side of your combo.

IMPORTANT: carefully read and follow use and safety instructions located in the Product Guide (document with assembly instructions) before cooking with LP gas!

Gas grill lighting Instructions -

Do not lean over grill while lighting.

1. Turn gas burner control knobs to off position.
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. To ignite, push and turn ignition burner knob to HIGH. Immediately, push and hold electronic ignitor button until the burner lights.
5. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes and repeat the lighting procedure.
6. To ignite remaining burners, push and turn knob to the HIGH position starting with the burners closest to the ignition burner first.

Gas grill lighting (Using matches) -

Do not lean over grill while lighting.

1. Open lid. Turn ON gas at LP cylinder.
2. Place match into match holder (hanging from side panel of grill). Light match; then light center burner by placing match through the cooking grate and near the burner tube
3. Push in and turn center burner knob to the HI position. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to the HIGH position.

Side burner lighting -

5. Turn gas burner control knobs to off position.
6. Open lid during lighting or re-lighting.
7. Turn ON gas at LP cylinder.
8. Turn side burner knob to the HIGH position, push and hold electronic ignitor button. If side burner does NOT light within 5 seconds, turn knob to off, wait 5 minutes, then repeat lighting procedure.

Side burner Lighting (Using matches) -

1. Turn gas burner control knobs to off position.
2. Open lid during lighting or re-lighting.
3. Turn ON gas at LP cylinder.
4. Place lit match near burner. Immediately turn side burner knob to the HIGH position.
Be sure burner lights and stays lit.

Once your grill and/or side burner is lit, you're ready to get grilling! Always remember to turn burner control knobs and LP Cylinder valve OFF when you're finished cooking.

Note: Proper connection is important from both a safety and performance perspective. Since 1995, all propane gas regulators have included a safety feature that restricts the gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs if you turn on the grill control knob BEFORE opening the LP tank valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250° F and 300° F at the highest setting.

If your grill is not getting hotter than 250° F to 300° F, take these simple steps to reset the gas regulator safety device: Refer to the Product Guide.

1. Open grill lid
2. Turn off all knobs on the grill control panel
3. Close LP tank control valve
4. Disconnect plastic coupling nut of regulator from the LP tank
5. Wait 30 seconds for the safety device to reset
6. Connect plastic coupling nut of regulator to the LP tank
7. Open LP tank control valve
8. Turn on appropriate control knob and light burner(s) as per the instructions



1. Electronic Ignition Button
2. Ignition Burner

COOKING TIPS

Even though the Rider has lots of features to help optimize the cooking experience, it still has its own unique performance aspects that will take a couple of uses to get just right. At the end of the day, you will learn to use the Rider like you would any other grill or smoker – through practice! (At least in this case, practice involves cooking delicious meals.) Here are some tips for both smoking and grilling to help you get started:

Smoking

Using the main cooking grate - The Rider is designed to preheat as rapidly as possible and as a result, the thick cast iron grates can get hotter than the air temperature during this process. When you're grilling, this shouldn't be a problem but if you want to smoke on the main grate, it can be a bit too hot for smoking right after the preheat finishes. So, if you want to use the bottom grate for smoking, give it about 5-10mins to cool to the desired smoking temperature before putting your food on. If you don't want to wait, you can always use the upper grates for smoking which should be ready as soon as the grill settles at the desired air temperature.

Using water pan - This traditional smoking "trick" can help to keep your food moist and also add flavor. Simply place your food on the upper cooking racks and place a metal pan on the main cooking grate and fill it with water, spices, juices or anything else you want to add to the flavor of your food. The liquids will vaporize, adding moisture and flavor to your meat.

Temperature consistency - While the Rider is designed to maintain stable temps across the entire cook chamber, it is important to note that outside factors such as ambient temp, wind, food placement in the chamber and amount of food in the chamber can all affect the flow of heat and smoke in the chamber. Keep the lid closed as much possible when smoking to get the most consistent temperatures possible, and if you are filling the entire chamber with food, consider rotating your food periodically.

Grilling

Use the space - When grilling, don't be afraid to utilize the entire space to shift food around. This can help manage the cooking temps and speeds of different foods simultaneously. For example, after searing steaks on the cast iron grate, you can move them to the upper grate to finish cooking to the perfect internal temperature.

Interpreting temps - When referencing the temperature reading on your pit control screen for grilling, it's important to understand how it works. The temperature displayed on the screen is a real-time reading of the temperature of the air close to the probe location. This means it's the most accurate when the cook chamber lid is closed and the temperature inside is allowed to stabilize. Keep this in mind when opening and closing the lid frequently during a grilling session... temperatures may fluctuate as hot air leaves the cooking chamber.

PELLET GRILL MAINTENANCE

There's just a few things to remember to keep your pellet grill functioning at peak performance. Keep up with the maintenance in this guide and your grill will help you create delicious food for years to come.

Clean Up

Every good pitmaster knows that clean up is an important part of maintaining tip-top smoker or grill performance. It may not be the most fun part of smoking or grilling, but we've made it easy with features like porcelain-coated grates, removable heat baffles and an ash cup. Frequency of cleanup is determined by how often the grill is used. A good cleaning after every few cook sessions should keep your pellet grill working in optimal condition.

Important - Grease Fires!

Grease can build up on and around the baffles relatively quickly depending on what you're cooking. If allowed to build up, it can potentially ignite and cause grease fires that can be dangerous and damage your grill. Take care to keep your pellet grill clean both above the grates and below. In the event of a grease fire keep lid closed to suffocate the flames. In the event of a prolonged grease fire, your grill will automatically detect the high heat and shutdown. Immediately unplug the grill from the power outlet and allow the grill to cool.

Empty Pellets

Removing excess pellets from the hopper when your pellet grill is not in use will help them stay dry and prevents them from breaking down in your pellet grill and causing jams. If you are running the Shutdown Process explained on pg 13, you will already be doing this, so consider this a reminder. Follow the steps on page 11 to drain and store your pellets. Follow the steps on page 10 to drain and store your pellets.

Note: Always store pellets in your Pellet Storage Bucket and keep in a dry place. NEVER use damp or wet pellets as they may damage your pellet grill.

Empty ashes

After each cook, try to clean out ashes for a couple of reasons:

- Ashes collect moisture, which can lead to premature rusting and decay so you don't want them sitting in your grill.
- Ashes can build up and impede the operation of the pellet feed system, affecting your grill's performance. Knowing this, we've made ash removal a simple task:
 1. After grill has run through its shutdown burn and is cool, simply unscrew the ash cup from the bottom of the cook chamber and dump remaining ashes.
 2. As it is subject to extreme heat, the ash cup may be difficult to remove. If this happens, using a wrench on the hex head located on the bottom of the ash cup can provide additional leverage.
 3. Give the ash tube a couple of taps to shake loose any stubborn ashes.
 4. Replace the ash cup and make sure it is snug.
- Periodically check inside the firepot for any residual ashes:
 1. Remove grates and heat baffle, giving you view of the firepot.
 2. Check for and remove ashes in the firepot – tap the firepot with a screwdriver or similar tool to knock ashes through the perforated bottom of the firepot.

Clean the cook chamber

After several cooks, the interior walls of the grill can develop a greasy build-up which can affect performance of the grill and even the flavor of your food.

1. Make sure pellet grill is completely cool before cleaning.
2. Remove all interior components.

3. Thoroughly rinse interior walls with water. A food safe cleaning solution can be used for deeper cleaning.
4. Wipe out the interior of the unit with a cloth or paper towels.
5. After grill is completely dry, coating the interior surfaces with vegetable oil will help to protect your smoker from rust.

Clean the interior components

Keeping interior components clean is essential to maintaining the performance and safety of your pellet grill. Heat baffle will collect a significant amount of grease build up which can influence your cooking results and potentially lead to grease fires. A periodic, extensive cleaning is recommended.

- Components should not be cleaned while hot.
- A brush (we recommend a brush with non-metal bristles) can be used to clean the cooking grates.
- A damp cloth and dish detergent can be used to clean the porcelain-coated components and heat baffle of your smoker.

EXTENDED CARE

Grill Interior

Over time rust can appear on the interior of your smoker... it's the result of it being subjected to some pretty harsh conditions between cooking and the elements. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit.

NOTE: Never paint the interior of your grill. Paint on the interior of the grill would not be food safe.

Grill Exterior

Even with proper care and use, the exterior surfaces of the smoker may peel and/or rust, needing the occasional paint touch up. There are 2 methods we recommend for touching up the affected areas:

- Commercially available black high temperature spray paint
- Coat the area with vegetable oil and burn in to create a dark, protective coating

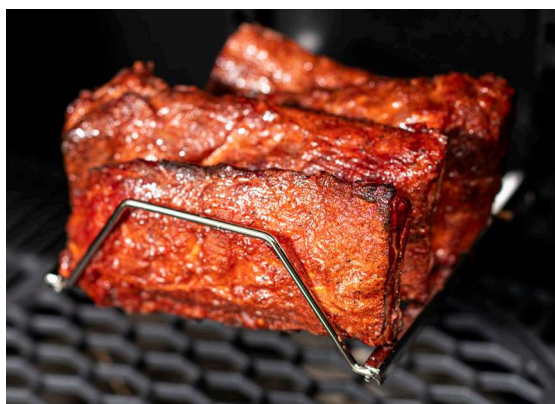
CUSTOMIZE

Rider 600 Pellet Grills have a collection of accessories available to allow you to customize your smoking experience exactly the way you want it. Check out OklahomaJoes.com for more info on these items.



Oklahoma Joe's® Multipurpose Flex Rack

This versatile rack can be used to warm buns, cook vegetables or keep desserts up and away from hot grill grates. It easily locks into the double-slotted brackets on the back wall of the cooking chamber on the Rider 600 Pellet Grills.
Model # 44I8428P06



Oklahoma Joe's® Rib Flex Rack

Maximize your cooking capacity by buying multiples of the Rib Flex Rack. This rack holds up to 4 racks of ribs in upright position for even cooking.
Model # 44I8427P06



Oklahoma Joe's® Drumstick & Pepper Flex Rack

Smoke up to 25 drumsticks and peppers in an upright position. This versatile rack prevents peppers from falling apart, keeps the stuffing in your poppers and cooks drumsticks evenly.

Model # 4418426P06

FUEL UP

Infuse your pork, beef, chicken, vegetables and cheese with the strong, sweet and smoky taste of Oklahoma Joe's® Wood Pellets. These ultra-premium pellets are 100% natural, hardwood, food-grade pellets. They're clean burning with low ash for easy clean-up and available in 20 and 40-pound bags.



APPLE

20lb Bag- Model # 2778407



HICKORY

20lb Bag- Model # 2778406

40lb Bag- Model # 2778400



COMPETITION

20lb Bag- Model # 2778408

40lb Bag- Model # 2778402





3 PC Pellet Bucket Kit

Use this kit to keep pellets fresh and dry. Kit includes a bonus pellet filter and a scoop for dust-free pellets to get a more efficient cleaner burn.

Model # 5159038W01



Oklahoma Joe's® Rider Combo Pellet Grill Cover

Protect your Oklahoma Joe's® Rider ComboPellet Grill from the elements with a custom-fit cover. Made from fade and water-resistant material, this heavy-duty cover keeps your pellet grill clean and dry. Plus, built-in hook and loop straps ensure a secure fit.

Model # 6837564P04

WOOD FLAVORS

Apple wood has a mild, sweet, fruity flavor. Use this wood for smoking poultry, beef, pork (especially ham), game birds, lamb, and some seafood. Because of its light character, it will take more time to get the flavor you want.

Cherry wood has a sweet mild, fruity flavor that is a good match for all meats. And it's one of the most popular woods for smoking. It makes great smoke rings and can be used in combination with other woods to produce more complex flavors.

Hickory smoking wood creates a sweet, yet strong flavor much like bacon. The smoke can be pungent, but it adds a nice, strong flavor to just about all meat cuts. However, it's especially popular with pork and ribs.

Mesquite wood has a strong and earthy flavor that is ideal for most red and dark meats. Mesquite burns hot and fast and easily complements the flavor of many meats.

SMOKING WOOD FLAVOR CHART

	Poultry	Seafood	Lamb	Pork	Beef	Veggies	Cheese
Alder	●	●		●			
Apple	●	●	●				
Cherry	●	●	●	●	●		
Hickory				●	●		●
Maple	●					●	
Mesquite				●	●		●
Mulberry	●	●		●			
Oak	●	●	●	●	●		
Olive	●						
Peach	●			●			
Pear	●			●			
Pecan	●			●	●		
Walnut				●	●		

Please refer to the SMOKING WOOD FLAVOR CHART for an idea on what wood flavors may work best when smoking certain foods. These are just guidelines, you will learn what you like to use as you gain experience using different flavors on different foods.

FOOD SAFETY

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.

Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

Cooking on your new smoker is a hands-on-experience, and it is recommended to monitor your smoker while cooking. Again, consider that smoking can be affected by many external conditions. In cold weather, you will need more heat to reach and maintain an ideal cooking temperature and cooking time may take longer.. The internal temperature and thickness of the food can also influence cooking times. Colder and thicker meats will take longer to cook.

Internal Meat Temperatures

Meat cooked on a smoker/grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES	
Beef, Veal, Lamb, Steak, Roasts & Whole Pork	145°F/63°C (WITH A THREE-MINUTE REST TIME)
Fish	145°F/63°C
Beef, Veal, Lamb and Pork–Ground	160°F/71°C
Egg Dishes	160°F/ 71°C
Turkey, Chicken & Duck - Whole, Pieces & Ground	165°F/ 74°C

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov

TIPS FROM THE PIT

Let it Rest

When you're smoking larger cuts of meat it's always a good idea to let your product rest after pulling it off the smoker. This will help reabsorb the moisture back into the meat, and allows some time for the product to come down a few degrees to aid in slicing. A good rule of thumb is to wait about an hour on pork and brisket before slicing, and you can always hold the meat in a dry cooler to help maintain a good internal temperature.

Wrap for Added Moisture

During the smoking process meat will start to lose moisture the longer the product is on the smoker. One way to help keep the moisture in the meat is to wrap your product in foil or butcher paper for the final few hours of smoking. This helps keep the moisture from escaping, will protect the meat from getting too much smoke, and keeps that great bark you've created from burning.

Bark Should be Dark

The bark of your barbecue can be rich and sweet, chewy and crusty. In fact, it's one of the things that makes the meat great. The chemical reactions that take place between the compounds found in your smoke, the fat, and the rub, make for a nice dark bark on the outside of your meat. To get great smoke for the cook, wait until the smoke turns from a thick white smoke to a pale smoke.

Take Notes

As if there isn't enough to do when smoking your favorite cut of meat, it pays to take a few notes of your process so you can go back and remember what you did. It can take 12+ hours sometimes when smoking low and slow, and you don't want to forget your steps so you can repeat your process in the future. Remembering the good steps, and the bad ones, can help you improve your chances for recreating that great product and making your BBQ the most coveted of the neighborhood.

Don't Give Up

Smoking is both an art, and a science. It's not something you're going to master the first time out and takes a lot of practice to get a great consistent product. Whatever you do, don't give up if something doesn't turn out like you thought it would - practice makes perfect. So stick with it, make small changes for your next cook, and enjoy the process of smoking.

TROUBLESHOOTING

Reference this guide if you are experiencing issues when using your Rider Pellet Grill.

What if chamber temperatures do not rise or I see an ER 5 message on the Pit Control Screen?

These are both signs that you are not getting proper combustion in the firepot. This situation can be caused by several factors. Follow these steps to isolate and address the problem:

- 1. CHECK PELLET SUPPLY** - Are there pellets in the hopper? If not, load it up and try again.
- 2. CHECK FOR ASH BUILDUP** - If your pellet supply is ok, check for a buildup of ashes in the firepot. If ashes are not draining properly, they can cover the ignitor and prevent pellets from igniting and burning. Here's how to assess ash build up:
 - a. Check Firepot**
 1. Shutdown the grill and allow to cool.
 2. Remove warming racks, grates and baffles and shift heat baffle to SEAR MODE.
 3. Check for and remove any ashes or unburnt pellets in the firepot. Tap the firepot with a screwdriver to shake any debris through the bottom of the firepot.
 4. Replace warming racks, grates and baffles.
 - b. Check Ash Cup**
 1. Check and empty ash cup. With ash cup removed, tap ash chute (stainless steel tube protruding from bottom of grill) with screwdriver or similar tool to shake firepot clean.
- 3. CHECK FOR AUGER JAM** - If your firepot is clean, next you'll need to check for an auger jam. These can be caused by a number of factors such as using damp or crumbling pellets, leaving pellets in the system between uses or not properly running the shutdown process:
 - a. Drain pellets from QuickDraw Hopper** so you can see the auger at the bottom of the hopper.

b. Turn the grill on and set to “High” and watch for auger movement.

Note: the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

c. If you do not see auger movement after several minutes, the auger may be jammed, preventing it from feeding pellets into the firepot. Refer to the trouble shooting section “**Clearing an auger jam**” (see page 38) for tips on clearing a jam or visit our FAQ on Oklahoma Joe’s.com for step by step video instructions. If these resources don’t help, please call Oklahoma Joe’s customer service to assist you further (see page 40).

4. CHECK AUGER MOTOR - Once you’ve confirmed your auger is jam free, next you’ll want to check the auger motor to make sure it’s working properly:

a. Drain pellets from QuickDraw Hopper so you can see the auger at the bottom.

b. Turn the grill on and set to “High” and watch for auger movement

Note: the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

c. If the auger is not turning and you are certain it’s not jammed, you may have a motor issue.

1. Turn off and unplug grill.

2. Remove Pit Control panel.

3. Ensure all wires are firmly connected. Reassemble the grill and assess the auger again.

4. If auger still does not turn, please call Oklahoma Joe’s customer service (see page 40).

5. CHECK TEMPERATURE PROBE - If auger is turning properly, check to see if the temp probe is malfunctioning:

a. Empty Quickdraw hopper.

b. Turn the grill on and set to “Low”.

c. Allow the Preheat cycle to complete (you will see an actual temp reading on the Pit Control screen instead of “PRE”) .

d. Using a lighter, carefully heat the tip of the internal temperature sensor on the left side of the grill wall and look for an increase in the temp reading on the Pit Control screen.

e. If the temp does not rise, check wire connections:

1. Turn off and unplug grill
2. Remove Pit Control panel.
3. Ensure all wires are firmly connected.
4. Reassemble the grill and assess temp probe with the same method.
- f. If the temp still does not rise, your chamber temp sensor may need to be replaced. Please call Oklahoma Joe's customer service for assistance (see page 40).

6. CHECK IGNITOR - If temperature probe is functioning properly, check to see if the ignitor is malfunctioning:

- a. Remove warming racks, grates and baffles and shift heat baffle to SEAR MODE.
- b. Turn the control knob to the LOW grill setting, allow to run for 3 minutes. Look into the bottom of the firepot and check to see if ignitor glows red.
- c. If it does not glow, check the wire connections:
 1. Turn off and unplug grill
 2. Remove Pit Control panel.
 3. Ensure all wires are firmly connected.
 4. Reassemble the grill and assess the ignitor again.
- d. If you do not see the ignitor glow, it may need to be replaced. Please call Oklahoma Joe's customer service for assistance.

7. CALL CUSTOMER SERVICE - If this process does not help you locate and address the problem, please call Oklahoma Joe's Customer Service for further assistance (see page 40).

CLEARING AN AUGER JAM

Auger jams can occur from time to time with normal use of the grill. Jams can be caused by a number of factors such as using damp/crumbling pellets, leaving pellets in the system for extended periods of time or not properly running the shutdown process. In some cases, a jam may be accompanied by an ER5 message on the Pit Control screen but ultimately, an auger jam will prevent the auger from feeding pellets into the firepot, thus causing a flameout.

Visit our FAQ on Oklahoma Joe's.com for step by step video instructions and demonstration of this process.

First, you'll need to assess the auger:

1. Drain pellets from QuickDraw Hopper so you can see the auger at the bottom
2. Turn the grill on and set to "High" and watch for auger rotation
Note: the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.
3. If you do not see auger movement after several minutes, the auger may be jammed, preventing it from feeding pellets into the firepot.

Addressing a minor auger jam ("Shake" method):

1. Unplug the grill
2. Remove the guard in the hopper by unscrewing the 4 screws holding it in place
3. Using your screwdriver, slide the auger back and forth, in-line with the auger tube, attempting to break the jam loose.
4. With tools and hands clear of the auger, turn the grill on and set to "High" and watch for auger rotation in the hopper
Note: the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

If you still do not see movement, try the next method.

Addressing a minor auger jam ("Snake" method):

1. Unplug the grill
2. Remove warming racks, grates and baffles and shift heat baffle to SEAR MODE
3. Using a heavy gauge wire, carefully try to break up the jam by sliding the wire into the firepot side opening of the auger tube
4. With the wire fully removed, turn the grill on and set to "High" and watch for auger rotation in the hopper
Note: the auger should begin turning immediately for a few seconds, then it will pause for 90 seconds, then continue normally.

If these methods do not clear up your issue, it's likely you'll have to remove the auger to clear the jam. Please visit our [FAQ on Oklahoma Joe's.com](#) for step by step video instructions and demonstration of this process or call Oklahoma Joe's Customer Service at 800-318-7744 for further assistance.

ERROR CODES

In the event that you do experience a malfunction, you may see an error code read out on the Pit Control display screen. Consult the table below to find the source of the error. To assess and address any of these errors:

- 1. Unplug grill from power and let it cool.
- 2. Remove the Pit Control panel.
- 3. Ensure all cables are firmly connected.
- 4. Re-assemble grill and retry.
- 5. If your problem persists, please visit OklahomaJoes.com for more details on troubleshooting the specific issue you are having. Or, if you prefer, please feel free to contact Oklahoma Joe's customer service at 800-318-7744.

ER 1	Auger motor error
ER 2	Ignitor error
ER 3	Fan error
ER 4	Chamber temp sensor error
ER 5	Low temp error - see Trouble Shooting section (pg 32)

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