

Rider

DLX PELLET GRILL



Grilling Guide

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



Congratulations and welcome to ownership of your new Oklahoma Joe's Rider DLX Pellet 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 DLX and exactly how it all works together. We've designed the Rider DLX 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 DLX 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.

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KNOW YOUR JOE

How it works ...

We designed the Oklahoma Joe's Rider DLX 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.



This cooking guide is intended to cover multiple models which may have minor design differences, but the same cooking system. So while your specific product may have some elements that differ from the images you see in this guide, the function and usage of the grill should be unchanged.

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. **Heat Baffle** - 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.
8. **Dual Smokestacks** - Symmetrical placement of the air exhaust serves to further improve even temps in the cook chamber.
9. **Cook Chamber** - Smoke and heat circulate throughout the cook chamber creating the perfect cooking environment.

PRODUCT FEATURES

Exterior Features

- 1. Pit Control 2.0** - This is the brain of your Rider DLX 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:
 - Timers - Can be set to show cook duration or cook time elapsed.
 - Meat Probes - 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. Connects to the QuickDraw hopper so you don't make a mess when draining your pellets.
NOTE: Pellet Bucket should not be attached to grill when grill is in use.
- 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!!
- 5. Heat Baffle Selector** - The selector allows you to shift the baffle from SEAR MODE to SMOKE MODE on the fly.
- 6. Grate Lifter** - Cast-iron tool for easily moving cooking grates around.

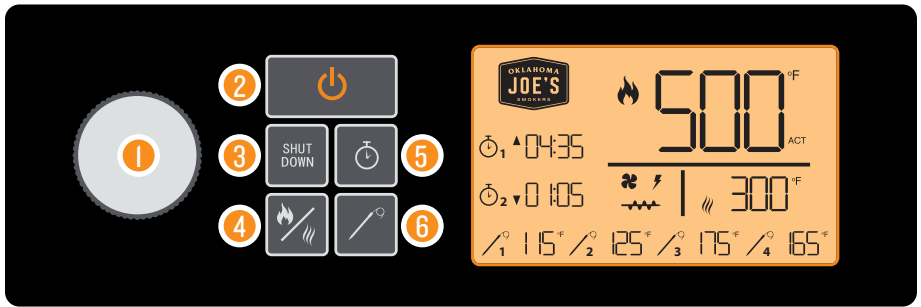


Interior Features

- 7. Flex Grates** - Three porcelain-coated cast-iron grates provide 578 Sq. In of cooking space, with extra thick construction that provides excellent heat retention for grilling. The porcelain coating resists rust and makes them easier to clean.
- 8. Flex Rack** - Each porcelain-coated steel wire upper cooking rack provides an additional 328 Sq. In of cooking capacity.
- 9. Heat Baffle** - Rotating heat baffle that allows switching between low temperature smoking and high heat searing performance on the fly. This also serves as a barrier between the fire and your food, designed to evenly disperse heat throughout the cook chamber resulting in uniform cooking temps in the chamber. It also helps collect and drain grease away from the hottest areas of the grill. (see page II for details)



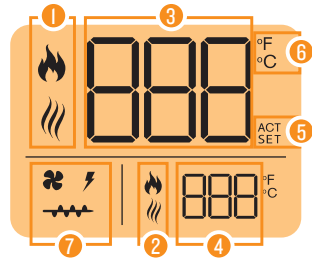
PIT CONTROL PANEL



- 1. Control Knob** - Set your desired cooking temperature, set timers and meat probes using the control knob. Pushing down on the knob will confirm selections.
- 2. Power Button** - Press button to turn the grill on. Hold for 2 seconds to power the grill off.
NOTE: Shutdown burn should ALWAYS be run to completion before switching the grill power off.
- 3. SHUTDOWN Button** - Hold for 2 seconds to initiate the shutdown process. See page 16 for complete shut down instructions.
- 4. Fire Focus Button** - Fire Focus allows you to toggle the temperature control and performance of the Rider, based on your cooking needs.
 - 🔥 When grilling, the grate level temp sensor is prioritized for more accurate temp readings where you need them – at the level of the cooking grate.
 - 🌫️ When Smoking, the chamber air temp sensor is prioritized for more accurate temp readings of the air for consistent chamber temp performance needed when smoking.
- 5. Timer Button** - Use this button to configure the 2 integrated timers to keep track of multiple grilling or smoking tasks. (See Page 18 for details on set up.)
- 6. Probe Button** - Use this button to configure target temps for up to 4 meat probes for the perfect results. (See Page 19 for details on set up)
NOTE: Your Rider includes 2 meat probes, and additional probes can be purchased separately.

DISPLAY SCREEN DETAILS

1. Primary Fire Focus Selection (Pg 10)
2. Secondary Fire Focus Selection (Pg 10)
3. Primary Temp Readout
4. Secondary Temp Readout
5. Temp Readout Status



- **ACT** – Indicates the temp readout is currently showing actual temp readings in the cook chamber.
 - **SET** – Indicates the temp readout is currently showing the target temp being set by the user. Once a target temp is selected, this readout will revert to ACT.
6. **Temperature Readout Units** – Press and hold the Timer and Probe buttons simultaneously to toggle between F and C. You will hear an audible beep to indicate the units have changed.
 7. **Component Status** – Indicates when a component is in use. A flashing icon indicates an error in the respective component:



Auger status



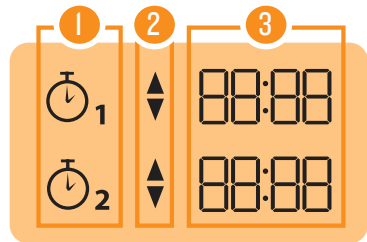
Ignitor status



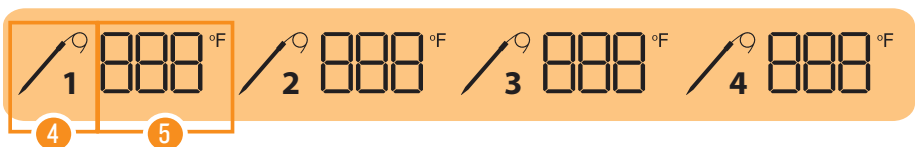
Blower fan status

DISPLAY SCREEN DETAILS

1. Timer number indicator
2. Timer mode indicator
 - ▲ Count-up timer – Counts up to a set target time from 00:00
 - ▼ Count-down timer – Counts down to 00:00 from a set starting time



3. Timer readout
4. Probe number indicator
5. **Probe temp readout** – Displays real-time probe temp. Temporarily show set target temp by pushing the Probe Button after target is set.



FIRE FOCUS

Fire Focus lets you take full advantage of the dual temperature sensors in the Rider DLX cook chamber for incredibly accurate temp control, tailored to your cooking needs. By measuring the air temperature and grate temperature with separate sensors, the Rider DLX can match the set temperature more precisely by where you are cooking.



- 1. Air Temp Focus** - Use this mode when utilizing the entire volume of the cook chamber for smoking or baking. Air Temp Focus mode prioritizes the Air Sensor temp readings for more accurate cooking temperatures throughout the cook chamber, and uses the Grate Sensor for secondary temp readings to maintain overall temperature stability. Setting the chamber temp at LOW – 300° will default to Air Temp Focus mode and can be toggled to Grate Temp Focus as needed.
- 2. Grate Temp Focus** - This mode is perfect for grilling and searing on the cast iron cooking grates. Grate Temp Focus mode prioritizes the Grate Sensor temp readings for more accurate cooking temperatures on the main cooking grate, and uses the Air Sensor for secondary temp readings to maintain overall temperature stability. Setting the chamber temp at 325° – HIGH will default to Grate Temp Focus mode and can be toggled to Grate Temp Focus as needed.

Fire Focus Icons show which probe is prioritized and which is secondary:



Air Temp Focus mode shows Air Sensor selected in the Primary Temp Readout and the Grate Sensor in the Secondary Temp Readout



Grate Temp Focus mode shows Grate Sensor selected in the Primary Temp Readout and the Air Sensor in the Secondary Temp Readout

ADJUSTABLE HEAT BAFFLE

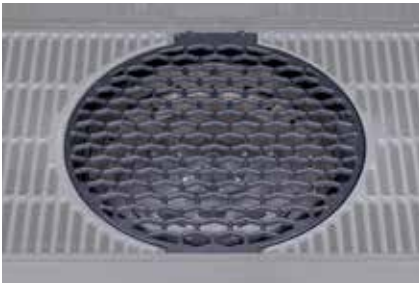
Allows you to switch between even temp performance throughout the chamber when desired and focused, direct heat performance at the grate level when grilling, all in real time, just by flipping a lever.

This system consists of 3 components :



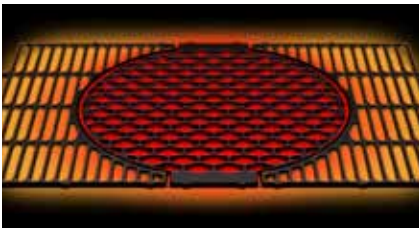
Selector

The selector allows you to shift the baffle from **SEAR MODE** to **SMOKE MODE** on the fly.



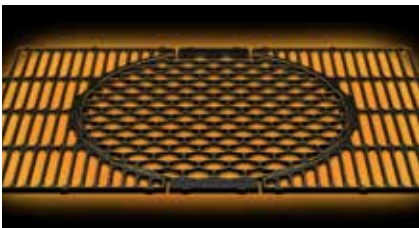
Flex Grate

The round, central grate provides a visual indicator to the high heat area when grilling.



Heat Baffle

In **SEAR MODE**, the central grate becomes a consistent, **DIRECT** heat searing surface while the side grates are a lower heat area. Sear mode is great for cooking in 2 distinct heat zones.



In **SMOKE MODE**, heat is dispersed across the grate creating an even smoking or grilling area across the entire cooking surface.

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. Slide **Pellet Storage Bucket** into the rails underneath the 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 Buckets are available for storing multiple pellet flavors or just for stocking up on your favorite flavors.

FLEX GRATE

Our modular cooking grate and rack system interface with a selection of accessories, allowing custom configurations for a ton of unique cooking setups and amazing versatility. The accessories are sold separately and allow you to build out your perfect cooking setup.

To use the Flex Grate accessories, simply remove the central section of the grate and replace with your selected accessory. The accessories can also be used on top of the grates if desired.



Deep Dish

Extra-large 18" inch diameter carbon steel pan that's deep enough to cook foods like gumbo, paella and cobbler on your smoker or grill.



Griddle

Extra-large 18" inch diameter surface is ideal for making foods like bacon, pizza and fajitas on your smoker or grill.

FLEX RACKS

The Flex Racks use a vertical support system on the back wall of your Rider DLX 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.



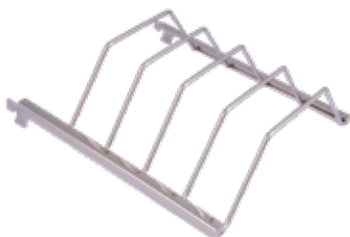
Multi-Purpose Flex Rack

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!

FIRST TIME START UP & USE

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

I. 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.

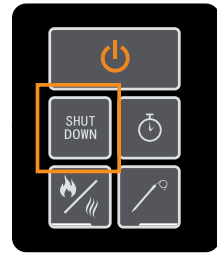
1. Remove center grate and baffles.
2. Plug the grill into a GFCI protected outlet and power the grill on using the power switch on the Pit Control panel.
3. Look in the hopper to ensure that the auger is clear.
4. Turn the control knob to a set temp of 250° and push the control knob to confirm the setting. 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. Allow up to 5 minutes.
 - d. Make sure the ash cup is tightly screwed on.
5. Press and hold the power button to power off the grill.

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. Use vegetable oil to generously coat interior grill surfaces and cooking grates.
2. Load Quickdraw hopper with pellets.
3. Close lid and shift heat baffle to sear mode.
4. Turn the control knob to a set temp of 250° and push the control knob to confirm the setting.
5. 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.
6. Run for 30 minutes.
7. When complete, run the Shutdown process explained in step **3. SHUTDOWN**.
8. Now you're ready to cook!

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

1. After cooking, press and hold the Shutdown Button for 2 seconds to initiate the shutdown process. After 2 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 “SHd”, indicating that it has begun the Shutdown Burn and cooling process. The screen will then show the shutdown timer starting at 27:30 and counting down, indicating how much time is left in the Shutdown cycle. The grill will burn through the pellets remaining in the auger tube and fire pot, cleaning the system for next use. This process has 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.



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.

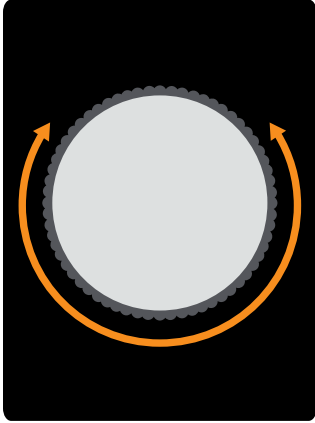
1. Load Quickdraw hopper with pellets.
2. Before starting, always check the firepot to make sure it is clear of any ashes from the previous cooks.
3. Power the grill on using the power switch on the Pit Control panel.
4. Turn control knob to the desired set temp and push to confirm setting.
5. Allow 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 DLX pellet grill is made simple with Pit Control. It uses dual temperature sensors in the cook chamber, along with intelligent algorithms, to maintain smoke and cooking temps throughout your cooking sessions.



Rotate the control knob to cycle through set cooking temps and push knob to confirm setting.

Use Fire Focus to set your cooking mode

- Setting the chamber temp at LOW – 300° will default to Air Temp Focus mode and can be toggled to Grate Temp Focus as needed.
- Setting the chamber temp at 325° – HIGH will default to Grate Temp Focus mode and can be toggled to Air Temp Focus as needed.

If the Pit Control is set at or below 325°, you may notice the internal components cycle on/off intermittently. This is normal operation, as this feature is designed to help generate additional smoke at lower 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

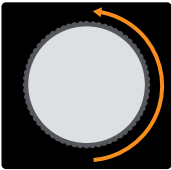
Pit Control comes equipped with 2 guidance features to help you keep track of cooking times and meat temperatures.



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:

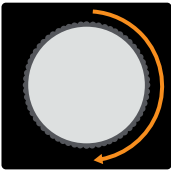
1. Push and HOLD the Timer Button to enter “set mode”.
2. Rotate the knob to choose which timer you want to set. The highlighted timer will flash, press the Control Knob to confirm.
3. With the timer (🕒) selected, there are two timer types you can set:



- **Count-up timer** – The timer counts UP to a set target time starting from 00:00. This timer is handy for showing how much time has passed during the cook session.

- To set a Count-Up Timer, rotate the knob counter-clockwise to the desired target time and press Control Knob to confirm and exit set mode

- A count-up timer is indicated by the “up arrow” icon next to the timer readout



- **Count-down timer** – Counts DOWN to 00:00 from a set starting time. This timer is handy for showing how much time is remaining in a cook session.

- To set a Count-Up Timer, rotate the knob clockwise to the desired target time and press Control Knob to confirm and exit set mode

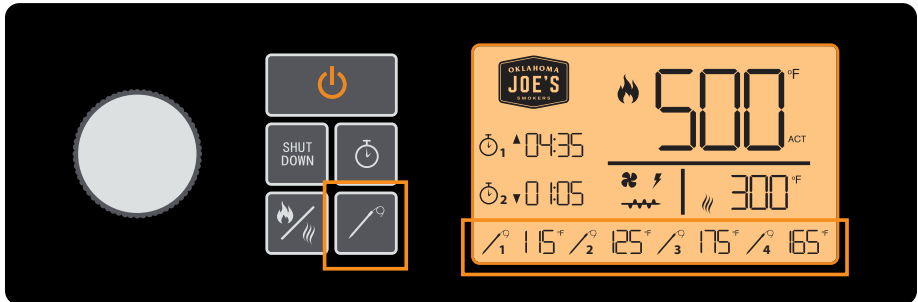
- A count-up timer is indicated by the “down arrow” icon next to the timer readout

4. To set second timer or edit an existing timer setting, repeat steps 1-3, selecting the timer you want to set or edit.
5. When the timer reaches the set target, the timer will flash and you will hear an audible beep to indicate timer target has been reached.
6. Press the Timer Button to stop the alarm.
 - With any timer set, tap the Timer Button to temporarily display the timer targets for reference.
 - To cancel a timer target setting, follow steps 1-2, selecting the timer you want

to cancel. Next press the Control Knob once again (without rotating the knob) to cancel the timer setting and exit Set Mode.

Meat Probes - Use up to 4 integrated meat probes simultaneously (2 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 probe targets:

1. Push and HOLD the Probe Button to enter “set mode”.
2. Rotate the Control Knob to choose which probe you want to set. The highlighted probe will flash. Press the Control Knob to confirm probe selection.
3. With the Probe (/ °) selected, Rotate the Control Knob to set the desired target temp for the probe.
 - Probe targets can be set from 100° - 250°, with 5° increments
4. To set subsequent probe targets or edit an existing probe setting, repeat steps 1-3, selecting the probe you want to set or edit.
5. When the probe reaches the set target, the probe readout will flash and you will hear an audible beep to indicate target temp has been reached.
6. Press the Probe Button to stop the alarm.
 - With any probe target set, tap the Probe Button to temporarily display the probe targets for reference
 - To cancel a probe target setting, follow steps 1-2, selecting the probe you want to cancel. Next press the Control Knob once again (without rotating the knob) to cancel the probe setting and exit Set Mode

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 5-10 mins 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

Sear mode vs smoke mode - Sear mode is a powerful feature on the Rider DLX which will let you grill over red hot temperatures that you would normally get over a charcoal fire. Having said that, it may take a little practice to master using those super high temps. Experiment with different grilling temperature settings and heat baffle positions to get the perfect grilling set up for you.

Note: Using the grill on the HIGH heat setting with the baffle in SMOKE mode for an extended period of time may cause paint damage to your Rider, so try to avoid using that particular set up for long durations.

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.

Switching cooking modes - Another unique feature of the DLX is that you can switch cooking modes on the fly. This is great for reverse searing or just for cooking different food back to back. Simply shift the heat baffle to the desired mode, then switch to the desired temperature setting, and give the Rider about 5-10 mins (depending on how large the temperature change desired is) to stabilize at the new settings.

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.



Note: For added convenience, utilize the grate hangers on the back of the grill to store your flex racks when not being used or when cleaning your grill.

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 Management

Grease can build up in 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.

Burn Off - If you are doing a lot of low temperature cooking, there is potential for excess grease to build up on the heat baffles. To manage that grease build up, run a high heat Burn Off every couple of smoking sessions. To do a Burn Off, simply run your pellet grill on the **HIGH** grilling temp for **20 minutes** after you've finished smoking. The high temperatures achieved will vaporize grease lingering on the heat baffles before it builds up to a hazardous level.

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 16, you will already be doing this, so consider this a reminder. Follow the steps on page 12 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
5. Remove the center grate and heat baffle top, then shift the Selector Handle to SEAR MODE, giving you view of the firepot.
6. Check for and remove ashes remaining 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. Unplug the grill.
2. Make sure pellet grill is completely cool before cleaning.
3. Remove all interior components.
4. Thoroughly rinse interior walls with water. A food safe cleaning solution can be used for deeper cleaning.
5. Wipe out the interior of the unit with a cloth or paper towels.
6. After grill is completely dry, coating the interior surfaces with vegetable oil will help to protect your smoker from rust.

CLEAN INTERIOR COMPONENTS

Keeping interior components clean is essential to maintaining the performance and safety of your pellet grill. Heat baffles will collect a significant amount of grease build up which can influence your cooking results and potentially lead to grease fires. In addition to running **Burn Offs** frequently, a periodic, extensive cleaning is recommend.

Cleaning the main grates and upper racks

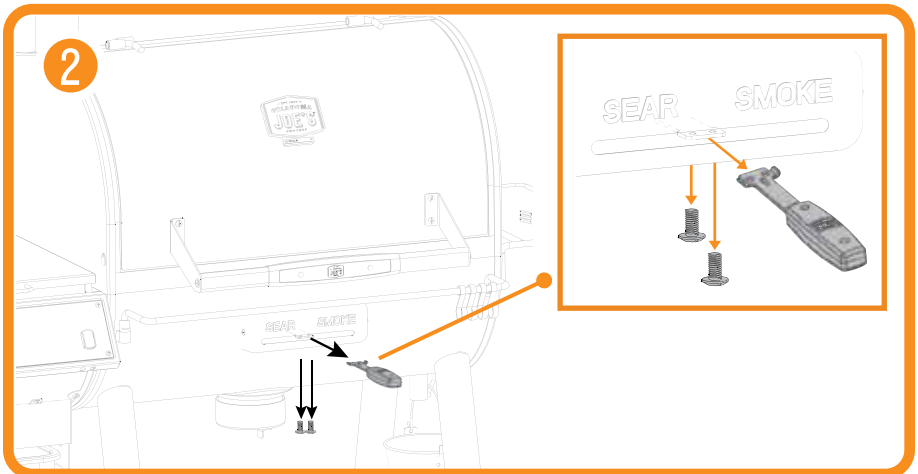
- Components should not be cleaned while hot.
- A brush (we recommend a brush with non-metal bristles) can be used to clean the cooking grates.
- A damp cloth and dish detergent can be used to clean the porcelain-coated components of your smoker.

Deep Cleaning

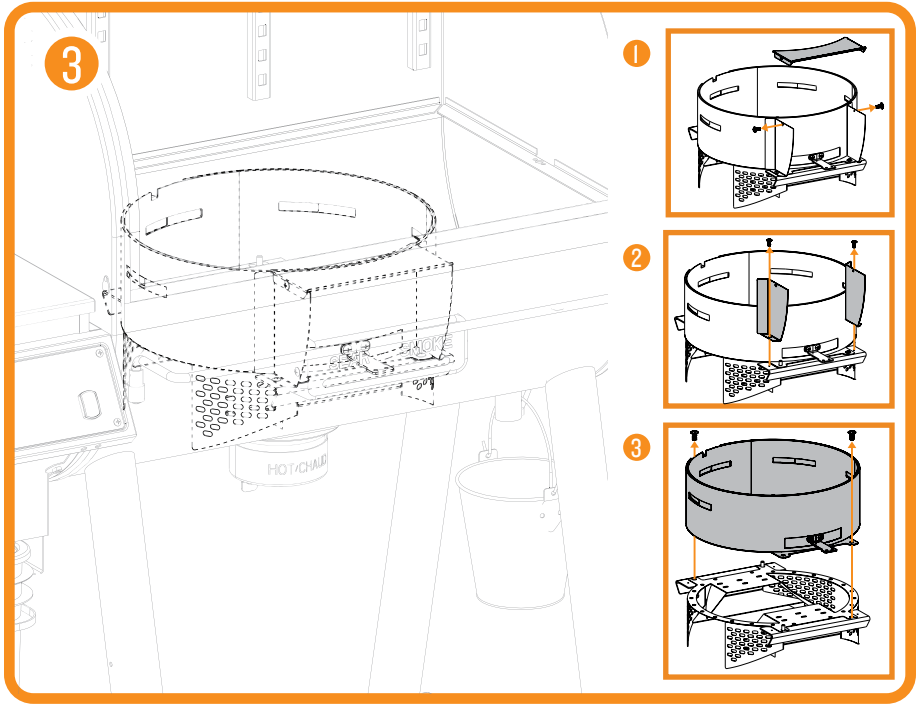
An occasional deep cleaning is recommended to make sure your pellet grill continues to operate at peak performance.

Cleaning the heat baffle

1. Remove grates and baffles.
2. Remove selector lever.



3. Remove Sear Zone chamber.



4. With the baffle removed, the grill interior can be thoroughly cleaned.
5. To reassemble, follow steps 1-4 in reverse order.

Note: Be sure to line up the arrows in the baffle chamber to ensure correct alignment when reassembling.



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 DLX 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.



FLEX GRATE - Oklahoma Joe's® Deep Dish Pan

The Oklahoma Joe's® Deep Dish Pan is a lightweight carbon steel pan that's easy to maneuver and heats quickly and evenly. It's deep enough to cook foods like gumbo, paella and cobbler on your smoker or grill. And it's versatile enough for sizzling stir-fry on the stovetop or baking a cake in the oven.

Model # 1996978P04



FLEX GRATE - Oklahoma Joe's® Griddle

The Oklahoma Joe's® Griddle is a lightweight, flat carbon steel pan that's easy to maneuver and heats quickly and evenly. The griddle's surface is ideal for making foods like bacon, pizza and fajitas on your smoker or grill. And it's versatile enough for cooking pancakes on the stove top or broiling steak in the oven.

Model # 1996977P04



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 DLX Pellet Grills.

Model # 4418428P06



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 # 4418427P06



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-pound bags.



APPLE

20lb Bag- Model # 2778407



HICKORY

20lb Bag- Model # 2778406



COMPETITION

20lb Bag- # 2778408



CHARCOAL BLENDS

20lb Bag- Charcoal Hickory Blend # 2778412

20lb Bag- Charcoal Competition Blend # 2778414

20lb Bag- Charcoal Apple Blend # 2778415



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 # 5159038R04



Oklahoma Joe's® Rider DLX Pellet Grill Cover

Protect your Oklahoma Joe's Rider DLX 900 or 1200 Pellet 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 # 4869726P04



Probe Kit

Add to your monitoring capabilities with this exclusive probe kit. Kit includes 2 probes, 4 markers and a holder to keep everything in order. Works with all Rider DLX Pellet Grill models.

Model # 4297754W12

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.

You may encounter a “CHK HOP” message on your Pit Control screen in some circumstances. Please know that if this message appears, the grill is functioning normally and will continue to do so. If the grill has not reached preset temp, the “CHK HOP” message will appear on the control panel. This could be the result of a few conditions, such as the hopper may be low/empty, the lid may be open for a long period, or the grill may just need a bit more time to get up to the desired temperature. This message is intended to create awareness to the user that the grill has not yet reached the desired preset temperature. You can still observe the actual grill temps in the secondary temp readout portion of the screen, and utilize the Fire Focus selection to show either grilling or smoking temperature as desired.

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 center grate and baffles then 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 center grate and baffles.
 - b. **Check Ash Cup**

- I. 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 40) for tips on clearing a jam or visit our FAQ on OklahomaJoe'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 42).

4. CHECK CHAMBER TEMPERATURE PROBE - If auger is turning properly, check to see if the temperature 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 temperature 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 temperature probe with the same method.
- f. If the temperature still does not rise, your chamber temperature sensor

may need to be replaced. Please call Oklahoma Joe's customer service for assistance (see page 42).

- 5. CHECK GRILLING TEMPERATURE PROBE** - If auger is turning properly, check to see if the temperature probe is malfunctioning:
- a. Empty Quickdraw hopper and remove center grate.
 - b. Turn the grill on and set to "HI".
 - c. Allow the Preheat cycle to complete (you will see an actual temperature reading on the Pit Control screen instead of "PRE") .
 - d. Using a lighter, carefully heat the tip of the internal temperature sensor to the left side center heat baffle on the rear grill wall and look for an increase in the temperature reading on the Pit Control screen.
 - e. If the temperature 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 temperature probe with the same method.
 - f. If the temperature still does not rise, your grilling temperature sensor may need to be replaced. Please call Oklahoma Joe's customer service for assistance (see page 42).

- 6. CHECK IGNITOR** - If temperature probe is functioning properly, check to see if the ignitor is malfunctioning:
- a. Remove center grate and baffles.
 - 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 at all locations.
 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 42).

CLEARING AN AUGER JAM

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 an auger jam:

1. Unplug the grill
2. Remove warming racks, center and left-hand grates.
3. On the left-hand side of the grill, remove grease tent and 4 screws securing the auger access panel. Remove auger access panel.
4. Using a Screwdriver and shop vacuum, remove pellets from auger tube.
5. With tools and hands clear of the auger, 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.

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, and reference the Instruction Manual for more details.

Also 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	Combustion fan error
ER 4	Chamber temperature probe error
ER 5	Flameout error
ER 6	Cooking system overheat
ER 7	Grilling temperature probe
I8H	Unattended unit