



PROFESSIONAL BARBECUE GRILLS & SMOKERS

DESIGNED AND MANUFACTURED IN AMERICA
YODER, KANSAS, U.S.A.



"IT WILL LAST FOR THE REST OF MY LIFE"
"THE THICK STEEL RETAINS HEAT IN ALL WEATHER CONDITIONS"
"THE FOOD COMING OFF THIS SMOKER IS UNMATCHED"
"IT JUST WORKS"

This is what top barbecue pitmasters are saying about Yoder Smokers, and the reason they are considered the top brand of smoker in the world. Backed by a lifetime guarantee and loved by restaurants, caterers, competition teams, and backyard cooks, they are the ultimate barbecue. Yoder Smokers are forged from iron, sweat, and handcrafted by professionals for professionals in the heartland of America.

***BARBECUE IS
A WAY OF LIFE.***





★ **YS** ★

PELLET FIRED

= SMOKER/GRILL SERIES =

WE DIDN'T INVENT THE PELLET GRILL

WE PERFECTED IT!

- Market leading warranty
- The heaviest built grill in the industry
- Free firmware updates
- Designed, built and supported in the heart of BBQ country
- Amazing temperature range and control
- Designed by cooks for cooks
- Versatility - our pellet cooker is the single most versatile cooking machine in the industry
- Handcrafted in America



DIRECT GRILLING

Prepare to be amazed by the sizzle that pops off the surface of this super-hot pellet grill. Unlike other pellet grills, foods cooked on a Yoder will have steakhouse grill marks and that true wood-fired grilled flavor. Install the Direct Grill Grates for an even more intense grilling experience.

SMOKING

With the heat diffuser installed, simply turn your pit temperature down and produce professional quality ribs, chicken, pork butts, and brisket every time. No more tending a fire. Just sit back, relax, and enjoy the process. Yoder wood pellet smokers produce that pure “blue smoke” that all BBQ cooks strive to achieve.



INDIRECT GRILLING

You have an outstanding indirect grilling surface opposite the firebox, or on the 2nd shelf. You'll get sear marks without the direct heat for fish or veggies. The added versatility of a YS pellet grill will let you move all your cooking outside.

BAKING

Seriously, anything you can bake in your oven will be better on your Yoder. Pizza, cornbread, pies, potatoes, you get the idea. The Yoder pellet series will make light work out of all your cooking requirements.





YS480 PELLETT GRILL

If you are searching for the perfect grill to perform all of your outdoor cooking needs, the YS480 is the answer! Load it with 9kg of pellets and you can smoke, grill, or bake for hours. Set it up with the optional direct Grill Grates and watch your grate temperature soar past the 350° C mark for searing that perfect steak. With second-to-none craftsmanship, the YS480 will produce the flavor that only wood fires can produce, all with the ease of “set it and forget it” operation. Upgrade your grill with a heavy-duty cart for great mobility. The cart features pneumatic tires, an automotive two-part epoxy finish, and stainless steel shelves.



YS640 PELLETT GRILL

The YS640 pellet grill from Yoder Smokers is our most popular product, and perfect for the backyard or in a restaurant. It does the traditional pellet grill smoking and baking, but adds versatility with true direct and indirect grilling. It also boasts an incredible 6900 square cm of cooking area, making this a tool that can cook for your family or for the entire neighborhood. The YS640 delivers the versatility and rugged reliability that you need. Upgrade your grill with a heavy-duty cart for great mobility. The cart features pneumatic tires, an automotive two-part epoxy finish, and stainless steel shelves.



YS1500 PELLETT GRILL

The Yoder YS1500 Pellet Cooker redefines versatile and is one-of-a-kind on the pellet grill market. The YS1500 is equipped with our wood pit proven heat management system (HMS) that provides the pitmaster the ability to instantly build different heat zones in the pit. It is the only pellet grill in the world truly built to mimic the airflow and cooking operation of a wood smoker, with an offset and flush-mount firebox and heavy steel typical of Yoder offset pits. Mounted on our competition cart with 25cm pneumatic tires and stainless steel shelves, you have exceptional style and unmatched mobility from your trailer to cooking position.

***FLAME KISSED CRUST
WITH A HINT OF SMOKE***





FLAT-TOP CHARCOAL GRILLS

Charcoal may be “old school” but there’s a reason why its popularity endures: It’s all about taste and simplicity. And if charcoal is your preferred method of choice, Yoder Smokers has a grill for you. Yoder’s charcoal grills come in two models, with either 5500 or 7500 square cm of cooking surface. Two additional features cooks will immediately appreciate are the variable height charcoal basket and the ability to cook indirectly. The cart mount makes easy work out of positioning the grill. Of course, every charcoal grill is made with Yoder Smokers’ legendary craftsmanship and attention to detail.



FOOD TO FEED THE SOUL



24" Kingman

20" Wichita

16" Cheyenne

OFFSET WOOD SMOKERS

There is nothing like tending a wood fire to produce the most succulent meat using the most traditional method. An offset wood smoker takes you beyond simply grilling and into the world of slow smoking and barbecuing. The difference is this: the heat and smoke are drawn through the cooking chamber indirectly. The indirect heat is the secret to producing moist, super tender meat with that rich smoky flavor. Precision crafted, the dual-damper draft control system and heat management system produce professional level results - regardless of your experience. Whether you are feeding your family or catering a large event, the Yoder Smokers offset smokers will impress.

Yoder Smokers offset smokers are available in three models; the Kingman 24" (60cm dia.), the Wichita 20" (50cm dia.), and the Cheyenne 16" (40cm dia.).

PULLED TO PERFECTION





Durango

Stockton

VERTICAL OFFSET WOOD SMOKERS

The Durango is the swiss army knife of barbecue pits. In the hands of an avid pitmaster anything is possible. Direct grill a steak, indirectly grill chicken or fish, smoke pork butts, brisket or ribs or slow the fire down and cold smoke in the vertical cooking chamber. Prefer to hang your foods? No problem, the Durango is equipped with hanging bars.

The Stockton is the answer for a wood BBQ pit that delivers a large cooking area in a compact footprint. With over 2.7 square meters of cooking surface, this pit can handle whatever your friends or customers desire. The Stockton is fitted with eight large racks and a variable damper to adjust the smoke and heat intake to the cooking chamber.

PROFESSIONAL RESULTS





CIMARRON BARBECUE CART

Barbecues can also be works of art. To meet the demands of caterers and vendors, the Cimarron provides a light-weight, highly mobile platform that maximizes cooking area. Mounted on our proven and attractive cart, simply roll it off your trailer, place into position, fire it up and cook. At the heart of the smoker is our integrated heat management system that allows the pitmaster unequalled control across the large cooking surface. The firebox is insulated, for maximum efficiency and unparalleled cooking performance. The cart features large pneumatic tires, an automotive two-part epoxy finish, storage drawers, and a heavy-duty stainless steel shelf.



FRONTIERSMAN BARBECUE CART

For restaurants, caterers, or vendors who want to produce a large output of perfectly smoked foods, Yoder Smokers has designed the unique Frontiersman cart smoker. Roll it off your trailer and into position and heads will turn. At the heart of the smoker is our integrated heat management system that allows the pitmaster unequalled control across the huge cooking surface. If you are looking to attract attention and cook for large crowds, this pit is sleek, mobile, and ready to travel.

EXPERTLY SMOKED



BBQ CUSTOM TRAILER SERIES

For the largest professional requirements, Yoder Smokers has designed a series of large trailer pits, specially produced for Europe to meet EU road regulations. From the heavy-duty steel pipe to the carefully crafted body, these are the most durable and the most attractive pits to roll down the road. Yoder Smokers offers three standard models in 24" (Chisolm), 30" (Frontiersman) and 36" (Trailboss) diameters, and in 2 or 3 door lengths. Need a pit with a square vertical cooking chamber or a charcoal grill for those large grilling sessions or maybe a pellet grill for that set and forget style of cooking? No problem, Yoder Smokers can take your custom specifications from design to delivery.

	2nd Level Shelf	Heat Management Plate	Pot Warmer	Internal Variable Damper	Probe Port	Capacity Whole Chickens	Bottom Grate Dimensions	2nd Shelf Dimensions	Firebox Grill Dimensions	Total Cooking Area	Total Dimensions LxWxH	Weight
YS480	S	diffuser	-	-	O	10	61 x 50 cm	39 x 50 cm	-	5,000 cm ²	135 x 92 x 137 cm	120 kg
YS640	S	diffuser	-	S	O	12	81 x 50 cm	39 x 71 cm	-	6,800 cm ²	155 x 92 x 137 cm	155 kg
YS1500	S	S	-	S	S	18	107 x 61 cm	82 x 48 cm	-	9,650 cm ²	170 x 94 x 147 cm	300 kg
24x36 Flat Top	-	-	-	variable height	O	10	91 x 61 cm	-	-	5,550 cm ²	127 x 95 x 121 cm	172 kg
24x48 Flat Top	-	-	-	variable height	O	12	122 x 61 cm	-	-	7,440 cm ²	152 x 95 x 121 cm	200 kg
Cheyenne	-	O	-	-	O	6	85 x 38 cm	-	38 x 35 cm	4,500 cm ²	172 x 78 x 122 cm	155 kg
Wichita	S	S	S	-	S	16	100 x 48 cm	93 x 37 cm	48 x 45 cm	10,300 cm ²	198 x 86 x 145 cm	230 kg
Kingman	S	S	S	-	S	22	114 x 59 cm	100 x 50 cm	59 x 45 cm	14,450 cm ²	233 x 105 x 162 cm	420 kg
Durango	S	S	S	-	S	28	100 x 48 cm	85 x 37 cm	48 x 45 cm	17,000 cm ²	218 x 88 x 210 cm	555 kg
Stockton	-	-	S	S	O	48	59 x 59 cm (x8)	-	-	27,800 cm ²	157 x 91 x 208 cm	500 kg
Cimarron Cart	S	S	-	S	S	26	135 x 63 cm	108 x 53 cm	-	14,300 cm ²	157 x 91 x 208 cm	500 kg
Frontiersman Cart	S	S	-	S	S	45	180 x 75 cm	138 x 58 cm	-	21,500 cm ²	270 x 119 x 180 cm	1400 kg
Chisolm II Trailer	O	O	S	S	S	36	180 x 60 cm	152 x 51 cm	60 x 45 cm	21,100 cm ²	580 x 180 x 170 cm	1300 kg
Frontiersman II Trailer	O	O	S	S	S	45	180 x 76 cm	152 x 53 cm	76 x 45 cm	25,000 cm ²	600 x 180 x 180 cm	1600 kg
Trailboss II Trailer	O	O	S	S	S	52	180 x 90 cm	152 x 55 cm	90 x 45 cm	28,600 cm ²	600 x 180 x 180 cm	1800 kg
Trailboss III Trailer + Vertical Chamber	O	O	-	S	S	170	270 x 90 cm	240 x 55 cm	-	66,300 cm ²	720 x 200 x 220 cm	2800 kg

S = Standard O = Optional - Not Applicable

DEALER:



★ **YODER SMOKERS** ★
COMPETITION GRADE BBQ PRODUCTS

IMPORTED BY
BBQEUROPE.COM | +420 774 805 665