



**WOOD FUELED BARBECUE PITS**  
HANDCRAFTED IN THE USA

[YODERSMOKERS.COM](http://YODERSMOKERS.COM) | 877.409.6337

FLAT-TOP CHARCOAL GRILL  
ABILENE 20" CHARCOAL GRILL  
CHEYENNE 16" SMOKER  
WICHITA 20" SMOKER  
KINGMAN 24" SMOKER  
DURANGO 20" / 24" VERTICAL SMOKER  
STOCKTON VERTICAL SMOKER  
MOBILE / TRAILER SERIES  
SANTA FE 20" TRAILER SMOKER  
CIMARRON 26" COMPETITION CART  
FRONTIERSMAN 30" COMPETITION CART



**FLAVOR MATTERS.**



## FLAT-TOP CHARCOAL GRILLS

Charcoal may be “old school” but there’s a reason why its popularity endures: It’s all about flavor and simplicity. And if charcoal is your method of choice, Yoder Smokers has a grill for you. Yoder’s charcoal grills come in two models, boasting either 864 or 1,152 square inches 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 positioning the grill effortless. And of course, every flat-top is hand built with Yoder Smokers’ legendary craftsmanship and attention to detail.



## ABILENE CHARCOAL GRILL

The Abilene provides 750 square inches of grilling surface; add the 2nd level shelf and the cooking surface grows to 1,268 square inches. Superior craftsmanship combined with rugged 1/4 inch steel construction means this will be the last grill you'll ever buy. The Abilene's heat retention qualities and dual damper air flow system ensure precise temperature control and virtually guarantees your status as the neighborhood grill master.





## CHEYENNE OFFSET SMOKER

The Cheyenne moves 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. Whether you are feeding your family or a gathering of a dozen people, put the Cheyenne to work for you and be prepared to enjoy Blue Ribbon results.



## WICHITA OFFSET SMOKER

So, your reputation as the neighborhood pitmaster is drawing a crowd. The Wichita boasts up to 1,610 square inches of cooking surface for additional meats and sides. Precision crafted, the Wichita's dual-damper draft control system produces professional results—regardless of your level of experience. For even more versatility, the Wichita features a firebox grill grate and optional top slide out shelf. From the backyard to large gatherings—or even competitive events—the Wichita will impress.



## KINGMAN OFFSET SMOKER

Is the quality of your barbecue increasing the size of your gatherings? The Kingman is sized to make light work out of preparing unbelievable smoke infused meats for crowds of 100 or more. The key is the Kingman's consistent heat management characteristics, which efficiently draws heat and smoke from the offset firebox. Adding to the Kingman's competition-grade status is an extensive list of standard features, including a cooking door counterweight, dual-thermometers, heat management plate, top slide-out shelf and a firebox grill grate. The Kingman is at home doing commercial catering, BBQ competitions or in the backyard with friends.





## DURANGO OFFSET VERTICAL SMOKER

The Durango is the swiss army knife of barbecue pits. Placed in the hands of an avid pitmaster anything is possible. Direct grill a steak, indirectly grill chicken or fish, smoke butts, brisket and 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 Durango will take your cooking experience to a whole new level. Choose either the 20" or 24" model based on the size of your gatherings. The Durango gives new meaning to "getting the party started."



## STOCKTON OFFSET VERTICAL SMOKER

Over and over we heard our customers asking for a BBQ pit that delivers a large cooking area in a compact footprint. The Stockton is the answer. With just over 4,300 square inches of cooking surface in a compact space (62" long x 82" high x 35.5" wide), this pit can easily handle 24+ racks of ribs or 16+ pork butts or whatever your friends or customers desire. The Stockton is fitted with eight, two foot square racks positioned 4" apart. Load all 8 or remove every other rack for increased cooking height. Versatile as your cooking needs are varied, this pit will more than handle the crowd.



## CUSTOM PITS BUILT TO SPEC

From family gatherings to tailgating, catering to competing, Yoder Smokers offers the perfect mobile pit to meet any need. Yoder Smokers offers four basic trailer models in 20", 24", 30" and 36" diameters. Need a pit with a square vertical cooking chamber or a charcoal grill for those large grilling sessions or maybe a pellet for that set and forget style of cooking? No problem, Yoder Smokers can take your custom specifications from design to delivery in a matter of weeks.







## THE SANTA FE 20" TRAILER

The Santa Fe is small but mighty. It only comes one way and that is hard-loaded with every option available. That's right, a fully self-contained cooking machine that is ready to slow smoke, barbecue, grill, boil or fry. With the Santa Fe there are no limits; from family gatherings, tailgating, team parties, fundraising, you dream it and the Santa Fe delivers. Just move it into place, drop the jack, open the sliding table, build your fire and start cooking.



## CIMARRON COMPETITION CART

To meet the demands of competitive cooks and caterers alike, the Cimarron Competition Smoker provides a light-weight, highly mobile platform that maximizes cooking area. Mounted on our proven competition cart, simply roll it off your trailer, place into position, fire it up and cook. At the heart of the cooker is our integrated heat management system that allows the pit-master unequalled control across the large cooking surface. Whether you are chasing points in a competition or cooking for large crowds, this pit is sleek, mobile and ready to travel.



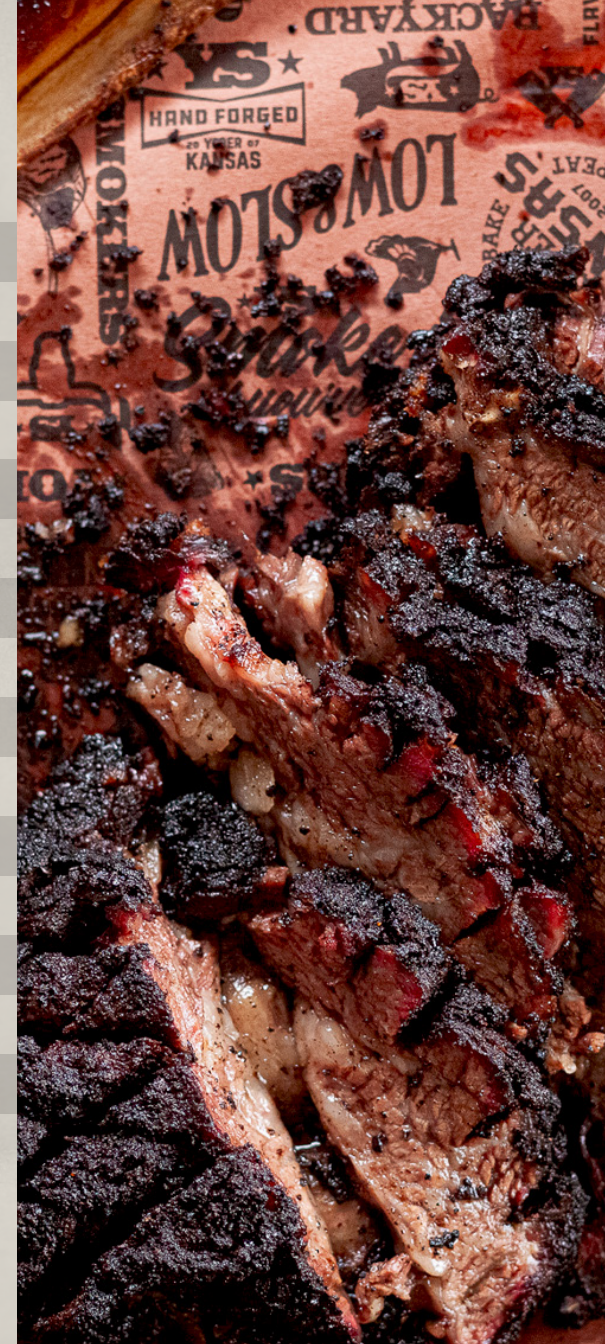


## FRONTIERSMAN COMPETITION SMOKER

To meet the demands of competitive cooks and caterers alike, Yoder Smokers has designed a highly mobile cart based on our field-proven Frontiersman II. Roll it off your trailer and into position and heads will turn. At the heart of the cooker is our integrated heat management system that allows the pit-master unequalled control across the huge cooking surface. Whether you are chasing points in a competition or cooking for large crowds, this pit is sleek, mobile and ready to travel.

	Flat Top 24x36	Flat Top 24x48	Abilene 20	Cheyenne	Wichita	Kingman	Durango 20	Durango 24	Stockton
Offset Firebox	–	–	–	S	S	S	S	S	S
Charcoal Grate	S	S	S	O	O	O	O	O	–
Wagon Wheels	–	–	S	S	S	S	S	S	S
Log Grate	–	–	–	S	S	S	S	S	S
2 <sup>nd</sup> Level Slide Out Shelf	–	–	O	O	O	S	O	S	S
Counter Weight	–	–	O	–	O	S	O	S	–
Heat Management Plate	–	–	–	O	O	S	O	S	–
Pot Warmer	–	–	–	O	S	S	S	S	–
Stay Cool Handles	S	S	S	S	S	S	S	S	S
Grease Drain	S	S	S	S	S	S	S	S	S
LP Log Lighter	–	–	–	O	O	O	O	O	O
Temperature Gauges	S	S	S	S	S	S	S	S	S
Probe Port	O	O	O	O	O	O	O	O	O
Total Cooking Area*	864	1152	788	708	1093	2244	2187	4371	4324
2nd Shelf Cooking Area*	–	–	518	292	529	Included	636	Included	–
Cooker Dimensions (In.)	56L, 54H, 34W	65L, 44H, 35W	56L, 57H, 33W	68L, 48H, 31W	78L, 57H, 34W	92L, 64H, 41W	86L, 83H, 35W	95L, 84H, 43W	62L, 82H, 36W
Cooker Weight	295 lbs	356 lbs	375 lbs.	315 lbs.	495 lbs.	932 lbs.	799 lbs.	1228 lbs.	1188 lbs.

\*Cooking area is measured in square inches. S = Standard O = Optional – Not Applicable



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