



ACS TECHNOLOGY

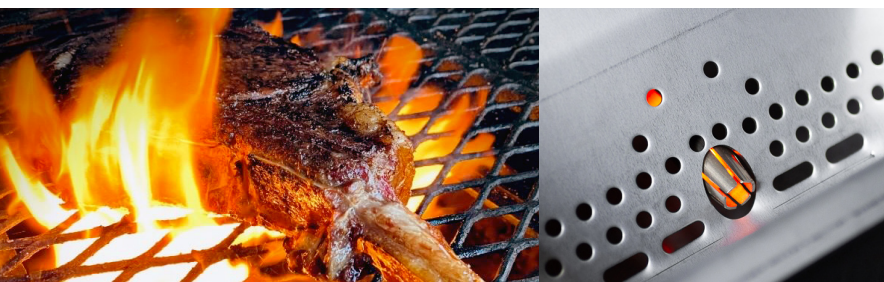
The all-new Advanced Control System (ACS) effortlessly handles the most extreme conditions that Mother Nature will throw at it. Extreme heat. Extreme cold. Big winds. No worries. The ACS was nearly a decade in the making. Yoder's design team has developed a hyper-intelligent, software-based control system that delivers seamless operation in any condition. The software works in the background managing the grill so you can focus on the cooking.

YFi CONNECTIVITY

We partnered with and integrated Fireboard Labs monitoring technology into the S-Series grills. Complete with two integrated food probes, this feature allows for WiFi and Bluetooth connectivity to your mobile device and provides full control over the entire cooking cycle. Change and monitor temps, receive alerts, and save custom recipes for future cooks with this industry-leading, cloud-based technology.

CERAMIC IGNITION

Get cooking twice as fast with our new induction-style ceramic igniter. Arrive home, turn the grill on, grab your food and your Yoder Smokers pellet grill will be ready to cook. The all-new S-Series igniter reaches 1850 degrees and directs its heat toward pellets without contact. The igniter virtually eliminates failed ignition and has a lifespan five times longer than contact igniter systems.



 **MADE**
HANDCRAFTED IN THE USA **★ YS ★**

★ YODER SMOKERS ★

1816 E WASP RD. | HUTCHINSON, KS 67501 | 877.409.6337

YODERSMOKERS.COM

THE WORLD'S MOST VERSATILE GRILL



S SERIES[®]

★ YODER SMOKERS ★

— FEATURING —

ACS TECHNOLOGY



THE BEST GRILL YOU WILL EVER OWN



If you love food, you will love your Yoder. Unwind after a long day by enjoying perfectly seared flame-kissed steaks, chicken or chops paired with mouthwatering sides and a heavenly dessert all cooked effortlessly on your Yoder grill. Craving perfectly smoked pork shoulder, brisket or ribs this weekend? No problem. Yoder's legendary heavy steel cooking chamber combined with the new S-Series controller maintains the coveted thin blue smoke to impart the perfect color, texture and flavor.

UNMATCHED FLAVOR & VERSATILITY SET THE S-SERIES APART.

- **Flame Grill, Smoke & Bake** Do it all with one grill.
- **Precise Temperature Control** Looking for 600+ degrees to grill a steak? You've got it. Need 250 degrees for a 10 hour smoke? You've got that too.
- **Clean-burning Wood Pellets** Impart that hint of smoke flavor. The result is food with unmatched color, texture & flavor whether grilling or smoking.
- **Made in America** Yoder Smokers are produced in Yoder, Kansas, USA.

INDUSTRY LEADING WARRANTY

COOKING CHAMBER
10 YEARS

ACS CONTROLLER
3 YEARS

CERAMIC IGNITER
3 YEARS

COOK WITH CONFIDENCE

S SERIES®

★ YODER SMOKERS ★

- Set temps from 150° up to 600°F
- Optional Grill Grates hit temps up to 700°F
- Integrated probe port for probe management
- Two integrated food probes
- Ceramic igniter
- Stainless interior components designed to stand up to the cooking environment
- New burn grate designed for optimal airflow



MODELS: CARTS & SIZING

COMPETITION CART FINISHED IN ORANGE, SILVER & BLACK AS STANDARD COLORS



YS480S AVAILABLE ON STANDARD & COMPETITION CART

800
SQUARE INCHES

- Second shelf brings total cooking space to 800 square inches
- Standard cart comes with heavy-duty casters for easy mobility
- 480s reaches temperatures up to 600 degrees



YS640S AVAILABLE ON STANDARD & COMPETITION CART

1070
SQUARE INCHES

- Second shelf brings total cooking space to 1,070 square inches
- Choose 8" or 10" pneumatic tires for unmatched mobility on competition carts
- 640s reaches temperatures up to 600 degrees



YS1500S

1500
SQUARE INCHES

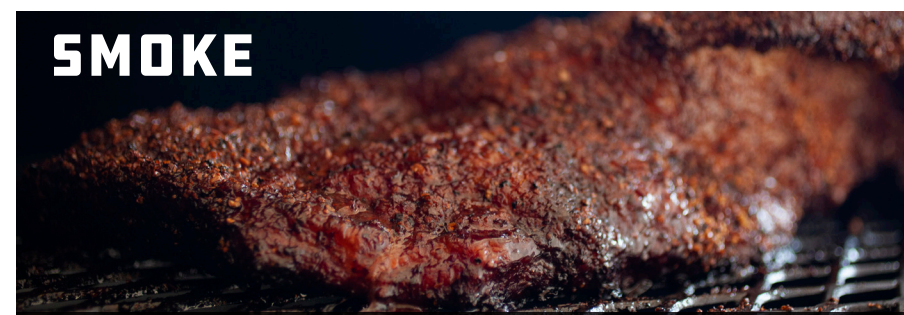
- Heat Management System (HMS) gives you outstanding temp control from side to side
- Standard 10" pneumatic tires
- 1500s reaches temperatures up to 500 degrees

GRILL



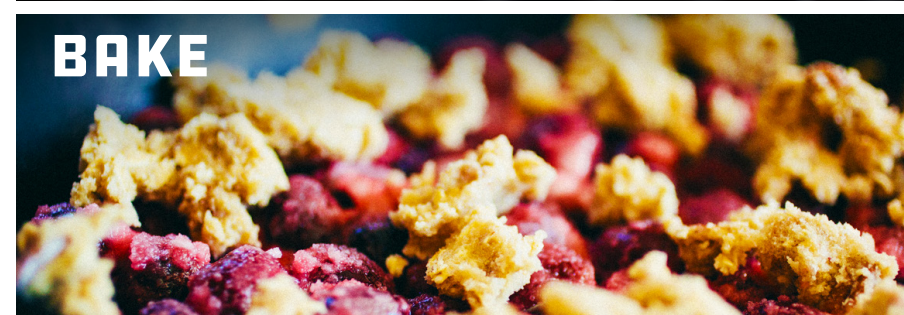
VERSATILITY Dinner in 30! Cook the whole meal at once: direct grill meats over a wood fire while veggies and sides cook indirectly at the same time.

SMOKE



UNMATCHED FLAVOR Produce world-class smoked food like chicken, pork shoulder, ribs or brisket every time you fire up your grill.

BAKE



CONSISTENCY Anything you can bake in your indoor oven — pizza, cobbler, cheesecake or bread — is infused with a hint of smoke.

SEAR



CAPABILITY Achieve searing temps of 700°+ for the perfect sear on your steak before backing it down for that low and slow finish.