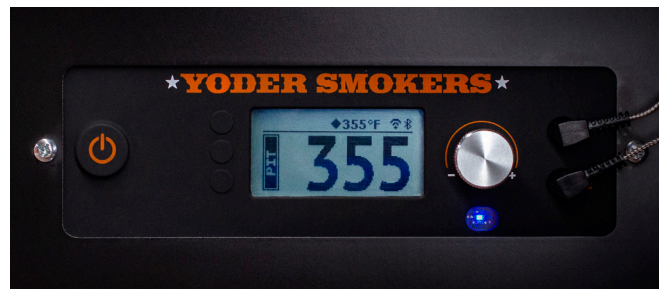


# S SERIES®

## ★ YODER SMOKERS ★

### ACS CONTROLLER

Yoder Smokers developed an adaptive microprocessor that learns and adjusts to its environment, intelligently anticipating and controlling the fuel needed to maintain your optimum temperature in the hours to come. Designed to produce that smoke-infused flavor that can only be obtained on a Yoder Smokers pellet grill. The most advanced feature-rich controller on the market today, the new ACS controller features intuitive navigation, bright LCD, integrated food probes, pit calibration, and full component test capabilities.



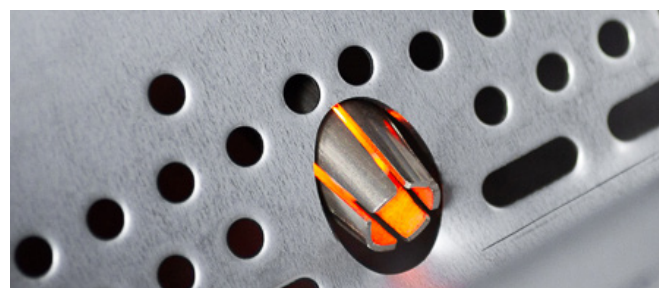
### WIFI CONNECTIVITY



Yoder Smokers partnered with and integrated Fireboard® Labs monitoring technology into the new S-Series grills. Complete with two integrated food probes, this feature allows for Wifi and Bluetooth® connectivity to your mobile device and provides full functionality control. Change and monitor temps, receive alerts and save custom recipes for future cooks with this industry-leading cloud-based technology.

### CERAMIC IGNITION

The S-Series lights twice as fast with a new ceramic igniter. This method of ignition lights the pellets via heat induction while creating 100% more heat than contact style igniters. This upgrade virtually eliminates failed ignition and has a lifespan five times longer than conventional ignition systems. In addition, Yoder Smokers warranties the ceramic igniter for a full three years of service.



### NEW BURN GRATE

Provides increased rigidity to maintain shape and create optimal air flow

### UPGRADED CASTORS

New Heavy-Duty 3-Inch castors in Yoder Smokers Signature Orange

### MADE IN THE USA

The S-Series is built in Yoder, Kansas, from 10-gauge steel to last a lifetime

### COUNTERWEIGHT BUMPERS

Custom molded and securely fastened onto the counterweight to prevent paint damage

### THERMOCOUPLE GUARD

Stainless Steel guard protects the thermocouple wire and prevents failure from damage