



48" FLAT TOP GRILL

OPERATION MANUAL

★ **YODER SMOKERS** ★

PREMIUM GRILLS & SMOKERS



★ **YODER SMOKERS** ★
PREMIUM GRILLS & SMOKERS

Dangers, Warnings & Cautions.....6

Burning-in Your New Grill.....8

Operating Your Grill.....9

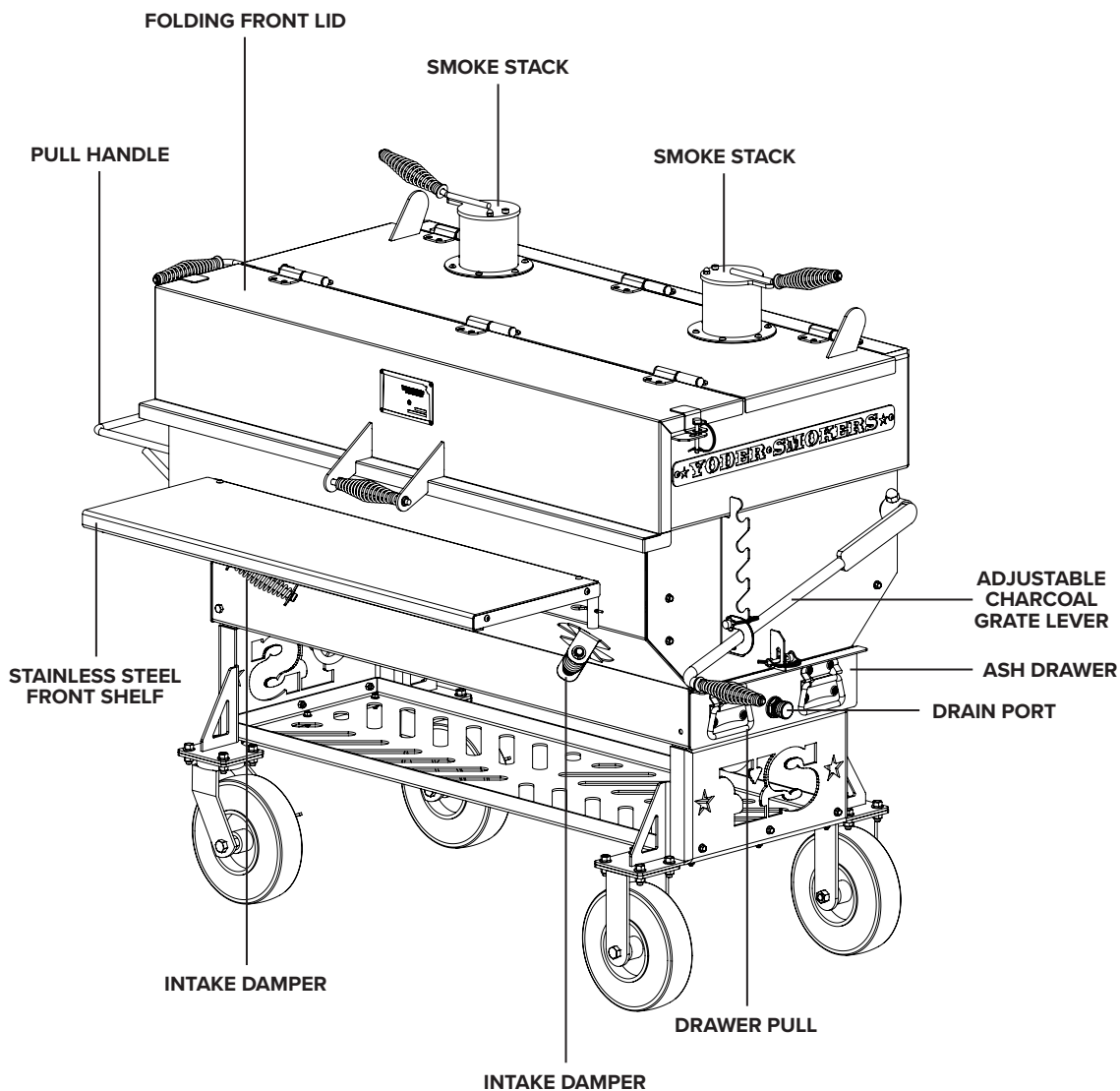
Cooking Styles & Set-ups.....10

Routine Maintenance.....12

FAQ’s.....14

Index of Grill Components.....20

Warranty.....30





DANGERS, WARNINGS, AND CAUTIONS



PLEASE READ THIS ENTIRE MANUAL BEFORE USING YOUR NEW YODER SMOKERS CHARCOAL GRILL.

Failure to follow the instructions in this manual could result in property damage, bodily injury, or even death. Contact your local fire officials about restrictions and installation inspection requirements in your area if you have questions on the positioning of your grill. As with any grill, toxic gases such as carbon monoxide are formed. Harmful in concentrated quantities, carbon monoxide is odorless and can lead to death. **ONLY USE THIS GRILL in an outdoor, open-air environment where the carbon monoxide can naturally dissipate.**



DANGER!

Do not use indoors. This grill is designed for outdoor use in a well-ventilated area and is not intended for and should never be operated as a heat source. If used indoors, odorless carbon monoxide fumes can accumulate and cause bodily harm including asphyxiation and even death.

Do not use in a garage, building, tent, breezeway, or any other enclosed area.

Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid, remove any fluid that may have drained through the bowl vents before lighting the charcoal.

Do not operate the grill near flammable vapors or liquids, such as gasoline, alcohol, etc., and keep clear of any combustible materials.

Do not use water to control flare-ups. Close the lid, the chimney dampers, and the two lower intake dampers to choke the flames and extinguish them.

Do not remove any ash until all charcoal is completely burned out and fully extinguished and grill is cool.

Do not dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.

Do not store the grill until ashes and charcoal are fully extinguished and the grill is completely cool.

Do not use this grill unless all parts are in place. This grill must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.

Do not use this grill underneath any overhead combustible construction such as cover porches or overhangs.

Exercise caution when operating your charcoal grill. It will be hot during cooking or cleaning, and should never be left unattended until the coals have cooled completely.

Do not move the grill during operation or afterward while the grill still contains hot coals or ash.

Keep children and pets away from the grill.

Do not use this grill within three feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

Keep the grill on a secure, level surface at all times, clear of combustible material.

Do not use grill in high winds.

Never touch the cooking or charcoal grate, ashes, charcoal, or the grill to see if they are hot.

Extinguish charcoal when finished cooking. To extinguish, close the lid, the chimney damper, and the two side dampers to choke and extinguish the flame.



CALIFORNIA PROPOSITION 65 STATEMENT

WARNING: Combustion byproducts produced by this grill include carbon monoxide, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.



GENERAL TIPS & WARNINGS

Before you use your grill for the first time you must season the cooking grates.

Always put charcoal on top of the charcoal grate and not directly into the bottom of the grill.

Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.

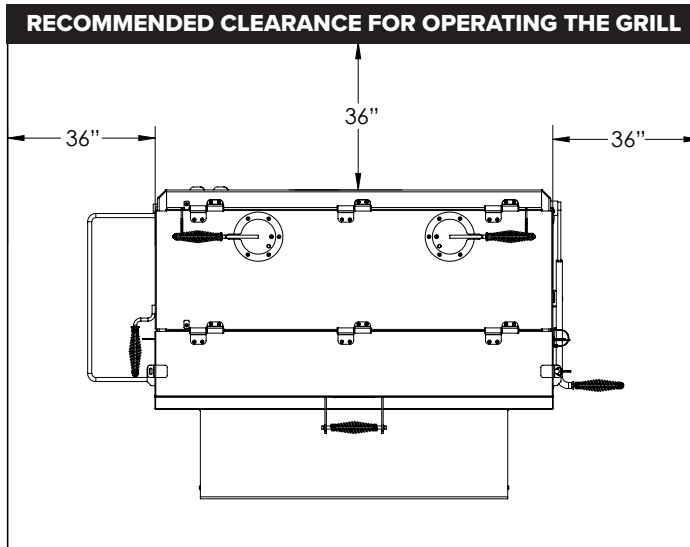
When cooking with charcoal, leave the grill hood open during the initial start up and until coals ash over.

The grill hood must remain open anytime the temperature gauge is greater than 500°F.

Intake and smoke stack dampers will be extremely hot. Wear gloves and apron when operating your grill.

After each use, coat the interior grates with vegetable oil while warm to reduce the chance of rust. Proper and regular seasoning protects against rust and extends the life of your grill and cooking grates.

The grill is handcrafted with steel and requires care on the EXTERIOR. The exterior paint is not a barrier against high heat, moisture, or mother nature—treat the grill's exterior with ACF-50 every 6 months to help prevent rust and corrosion.



BURNING-IN THE GRILL

Congratulations on your new grill! Before you start cooking your first delicious meal, there's an important step to take—burning in your grill. This is a simple process that ensures your grill is clean, safe, and ready to deliver the best flavors. Think of it as giving your grill a “pre-seasoning” to help it perform at its best.

When your grill is new, it can have leftover oils, coatings, and manufacturing residues that you definitely don't want on your food. Burning-in the grill helps clean these up and also removes any strange smells or flavors. This way, your first meal will taste just as it should—pure and delicious!

01. PREPARE THE GRILL

First, position your grill at least 60 inches away from any walls, decks, or other flammable surfaces using the end handle. Lightly coat the inside surfaces with food-grade oil like duck fat spray, vegetable oil, or even flaxseed oil. Remove the cooking grates and set them aside. Open the bottom vents to allow airflow and adjust the stack dampers to the half-open position.

02. BUILD THE FIRE

Grab a charcoal chimney starter and fill it with lump charcoal or briquettes. Wearing heat-resistant gloves, carefully lift the chimney by its handle and pour the hot coals onto the charcoal tray. Place one or two fire starter cubes (or crumpled newspaper) under the chimney, right on the grill's charcoal tray. For best results, start with the tray in the highest position. Light the fire starters or newspaper through the bottom holes of the chimney, and let the charcoal heat up for 10-20 minutes. You'll know it's ready when the coals are glowing orange and have a thin layer of ash. Using heat-resistant gloves, carefully lift the chimney and pour the hot coals onto the charcoal tray, spreading them evenly.

03. LET THE GRILL BURN

Once the coals are glowing, place the cooking grates back in and close the lid. Let the grill run at about 300–400°F for 60 minutes. **Pro Tip:** While the grill is hot, use the same food-grade oil to coat the exterior of the grill. This helps protect the steel finish, just like waxing your car!

04. FINISH UP

After the burn-in is complete, let the cooking grates cool completely. Once cooled, wipe them down with a cotton towel to remove any remaining residue. You may need several towels, but you want the surface to be spotless and free of any oils or particles. Now you're ready to cook! Enjoy your clean and fully-seasoned grill.

OPERATING THE GRILL

Now that your grill is all set up, let's walk you through some features that make grilling easier and more fun!

ADJUSTABLE CHARCOAL TRAY

The adjustable charcoal tray has five positions that let you control the heat at the grate level. If you're searing steaks or burgers, simply raise the tray closer to the cooking grates for high, direct heat. For low and slow cooking, like ribs or chicken, lower the tray and create an indirect heat zone.

LOWER INTAKE DAMPERS

The two intake dampers at the bottom of the grill are your key to controlling the temperature. When you open them wide, more air flows into the grill, making the coals burn hotter—perfect for quick grilling. If you're cooking something low and slow, like brisket, close the vents a bit to slow down the airflow, keeping the temperature steady and perfect for smoking.

DUAL STACKS

The Yoder Smokers 24x48 comes with two adjustable stacks, giving you even more control over air flow and heat. You can adjust each stack independently to create different cooking zones in the grill. This is especially helpful when you want to cook different items at different temperatures. Perfect when you want a direct and indirect zones.

FOLDING FRONT LID

One of the stand out features of this grill is the folding front lid. You can access the front third of the cooking area without having to open the entire lid. This is great for quick checks on your food or smaller cooking sessions. When you need full access to the whole grill, just open both lids for an unobstructed cooking area.

INTEGRATED PROBE PORT

For precise cooking, your grill comes with an integrated probe port. This allows you to run food probes into the pit without worrying about damaging them by running them under the door.

ASH DRAWER / CLEANOUT

Cleaning your grill is a breeze with the easy-to-use ash drawer. Just slide it out, empty the ashes, and you're good to go! There's even a threaded fitting for rinsing out the drawer with a garden hose, making cleanup even easier.

INDIRECT GRILLING SETUP

This method creates an ideal low-and-slow barbecue environment, allowing your food to gently cook while soaking up delicious smoke flavor. Indirect grilling on a charcoal grill is ideal for foods that benefit from lower, even heat and longer cooking times. Think chicken, ribs, and larger cuts of meat, as indirect heat allows these meats to cook through slowly, resulting in juicy, tender, and savory results.

For example, ribs are a “low & slow” classic; they need time to break down connective tissue and soak up smoke without drying out or charring. Delicate items like fish fillets, whole fish, or stuffed veggies can also be prepared with indirect heat, as it prevents scorching and ensures even doneness. Even casseroles, breads, and pizzas come out great using this method since they bake evenly when not exposed to intense, direct flames.

Ultimately, indirect grilling transforms your charcoal grill into an oven, making it perfect for anything that’s too large or delicate for hot-and-fast cooking. Foods that need time to absorb smoky flavor while staying moist and tender are always best suited for the indirect approach.

STEP ONE:

Remove the cooking grates and divide your grill into two zones by piling hot coals on one side of the charcoal grate, leaving the other side empty. This creates a hot searing zone and an opposite cooler zone for indirect, gentle heat on the other side of the cooking chamber.

STEP TWO:

Open the both intake vents to supply oxygen to the coals, ensuring they keep burning, and open the smoke stack opposite the coals to allow heat and smoke to pass over the meat and exit the grill efficiently. Keep the smoke stack above the coals closed.

STEP THREE:

Replace the cooking grates and position your food on the grate opposite the coals, then close the lid. Throughout cooking, monitor the grill’s temperature by adjusting the intake and exhaust vents as needed.

DIRECT GRILLING SETUP

Direct flame grilling on a charcoal grill is perfect for foods that thrive over high, intense heat and cook quickly. Classic choices include steaks, burgers, hot dogs, sausages, pork chops, thin-cut chicken breasts, shrimp, kabobs, and vegetables like corn, bell peppers, onion, zucchini, and asparagus.

The reason these foods do so well is that direct heat—where food sits right over the hot coals—delivers rapid, intense searing. This creates a flavorful caramelized crust on meats (think grill marks and a juicy, charred exterior) while keeping the inside tender and juicy if cooked properly. Steaks and burgers, for example, develop a deep, smoky char in just a few minutes per side, making them a backyard go-to for this method.

Direct grilling is also the go-to for most seafood, since shrimp, scallops, and fish fillets are inherently delicate and finish cooking in mere minutes over hot coals. Quick-cooking vegetables benefit, too, as the high heat intensifies their natural sweetness and adds a caramelized, smoky flavor.

STEP ONE:

Remove the cooking grates and begin by spreading hot coals in an even, single layer across the entire charcoal grate. This establishes a uniform, high-heat cooking surface that's ideal for quickly searing steaks, burgers, and vegetables. There's no need for a water pan, as moisture and temperature control aren't as crucial for fast-cooking foods.

STEP TWO:

Fully open the both intake vents to supply oxygen to the coals, ensuring they keep burning, and open both smoke stacks. This maximizes airflow, feeding the fire and ramping up the heat—just what you want for a perfect char.

STEP THREE:

Replace the cooking grates and let them preheat over the hot coals with the lid closed for about 10 minutes, then add your food and grill with the lid open so you can monitor your food and flip as needed to avoid overcooking.

RECOMMENDED PROCESS FOR ROUTINE COOKER MAINTENANCE

Taking care of your grill regularly will keep it running smoothly and ensure that it last for many years to come. Here's how to maintain your Yoder Smokers 24x48 Charcoal Grill:

CLEANING THE COOKING GRATES

About every three months, or depending on how often you use your grill, it's a good idea to give the cooking grates a good clean. If you notice build up or think that needs cleaned. Here's what to do:

01. HEAT UP THE GRILL: Bring your grill up to cooking temperature to loosen any stuck-on food or grease. We recommend around 300°F. One chimney with the dampers open will achieve this temperature range.

02. SCRUB WITH A GRILL BRUSH: Use a standard grill cleaning brush to scrub the grates clean. If you're using a metal bristle brush, be sure to check for any stray bristles that might have come loose during cleaning.

03. SCRUB WITH A GRILL BRUSH: Once the grates are clean, evenly coat them with a high heat cooking oil to keep them well-seasoned and protected.

CLEANING THE COOKING CHAMBER

The inside of your cooking chamber needs a little attention every few months to ensure everything stays in great shape. Here's how to clean it:

01. REMOVE ASHES: Always empty the ash drawer after each cook. Letting ashes pile up can trap moisture, which can lead to rust. This is especially important for thick steel like yours.

02. REMOVE GREASE: For excess grease, use a plastic scraper to remove it, then follow up with paper towels.

03. DEEP CLEAN: At the start of the season (and as needed throughout the year), use a citrus-based cleaner to degrease the cooking chamber. Once it's clean, coat the chamber and grates with food-grade oil to keep everything seasoned and protected.

04. VACUUM ASHES: For excess grease, use a plastic scraper to remove it, then follow up with paper towels.

MAINTAINING THE EXTERIOR PAINTED SURFACES

Your Yoder Smokers grill is painted with high-heat silicone paint, which gives it a durable and long-lasting finish to keep it looking great:

01. WASH THE EXTERIOR: Use mild soap and water to wash the exterior. This helps remove grease, food oils, seasoning sprays, or rubs, which can be corrosive to the paint

02. TOUCH-UP THE PAINT: Every now and then, inspect the paint for scuffs or bare spots. If you see any. Use the can of paint that was included with your grill. If it has been used or misplaced contact customer service (customerservice@yodersmokers.com) to get the right high-heat paint for touch-ups.

EXTERIOR RUST PREVENTION

Every six months, it's a good idea to give the exterior of your grill a little extra love to prevent rust and keep the paint intact:

01. WASH THE EXTERIOR: First, wash the grill with mild soap and water and dry it off.

02. APPLY OIL OR TREATMENT: Once the grill is dry, apply a high-quality mineral oil or ACF-50 (a special compound that treats metal and protects against rust). A very thin coat is all you need. Generally, we recommend wiping the oil on with a hand towel. You want to be sure the oil isn't pooled anywhere, so wipe the grill down and just leave a shiny layer of oil.

03. HEAT THE GRILL: After applying the oil or treatment, fire up the grill to about 375°F and let it run until the oil has been absorbed into the surface completely. There will be some initial smoke from the exterior surfaces, don't worry the heat is doing its job.

By keeping up with these simple maintenance steps, your Yoder Smokers 24x48 Charcoal Grill will stay in top shape, ensuring every cook is as good as the last. Just a little bit of care goes a long way in protecting your investment and keeping your grill ready for the next great meal. Happy grilling!

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
HOW MUCH CHARCOAL DO I USE?	It really depends on what you're cooking! Here's a general guide: • For Direct Grilling (cooking food directly over the coals at high heat): We recommend using 2-3 chimneys of charcoal if you are using the entire grate surface. If you are using only one side then one chimney worth is a great start. Each chimney holds about 3 pounds of charcoal (whether briquettes or lump), so you're looking at around 6-9 pounds of charcoal for searing. • For Indirect Cooking (like slow-roasting or smoking): One chimney of charcoal is usually enough, placed opposite the side where your meat is. For long cooks, you can leave the grate off this side to make adding more fuel easier. <i>*A small fire can get really hot, so be mindful and adjust as needed.</i>
HOW DO I CONTROL THE TEMPERATURE?	Temperature control is all about airflow! Here's how it works: • Lower Dampers: These control the amount of air feeding into the fire. More airflow = higher temperature. • Stacks: The stacks control how much air is allowed to move through the grill. By adjusting both the dampers and stacks, you can increase or decrease the heat inside the grill. <i>The more open these vents are, the hotter the grill gets. Closing them reduces the temperature for lower temperature cooking.</i>
HOW DO I ADD MORE CHARCOAL TO THE GRILL IF NEEDED?	If you need to add more charcoal during a cook, here's what to do: • Safety First: Use heat-resistant gloves to carefully move one of the cooking grates aside. • Add the charcoal or wood to the grill. Be careful, as the grates will be extremely hot.
CAN I USE CHARCOAL LIGHTER FLUID TO START MY FIRE?	Yes, you can use lighter fluid, but for the best flavor, we recommend using a charcoal chimney starter instead. It's a cleaner method and helps avoid any off-putting flavors from the fluid.
WHY SHOULD I BURN IN MY NEW GRILL?	Burning in your new grill is an important step. It removes any manufacturing residues and prevents any "off-flavors" from affecting your first cook. It's a simple way to get your grill ready to cook up the best flavors!

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
WHAT IS THE RECOMMENDED PROCEDURE TO SEASON THE EXTERIOR OF THE GRILL?	To protect and maintain the paint on the exterior: • Clean: Wash the exterior with mild soap and water. • Dry: Once it's dry, apply mineral oil or ACF-50 to coat the grill. • Heat: Allow the grill to run at 375°F until the oil is fully absorbed into the surface. This helps preserve the paint and prevent rust.
CAN I USE WOOD AS FUEL IN THE GRILL?	Yes, using wood chunks or splits is a great way to add flavor! It's best to first create a solid coal bed with charcoal, then add wood for the smoky flavor. This gives you the best of both worlds—charcoal's steady heat and wood's delicious aroma.
HOW DO I CLEAN MY GRILL?	Cleaning your grill is simple: • Grates: While the grill is still hot, brush the cooking grates to remove any food debris. • Ashes: Once the grill has cooled completely, empty the ashes from the ash drawer. This helps maintain airflow and ensures the grill runs efficiently.
HOW SHOULD I STORE MY GRILL?	When you're not using your grill: • Cover it: Make sure the grill is completely cool before covering it to keep out moisture. • Keep it dry: This will help prevent rust and prolong the life of your grill. You can buy a cover from your local retailer or directly from us for added protection.
HOW CAN I PREVENT FLARE-UPS?	Flare-ups happen when fat drips onto the coals, causing flames to shoot up. Here's how to prevent them: • Trim excess fat: Trim off any excessive fat from your meat before cooking to reduce flare-ups. • Control the heat: If flare-ups occur, move your food to a cooler part of the grill (indirect heat zone) until the flames subside. • Clean Grates Regularly: Keep your grates clean and free of grease buildup to reduce the chances of flare-ups.

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
HOW CAN I MAINTAIN A CONSISTENT COOKING TEMPERATURE?	Consistency is key, and here's how to keep things steady: • Adjust the Dampers: Fine-tune the intake and exhaust dampers to control airflow. The more you experiment, the better you'll get at finding your ideal cooking temperature. • Use a Digital Thermometer: A digital thermometer will help you keep an eye on the internal temperature of your food and grill to avoid surprises. • Control Fuel: Add charcoal in small increments during longer cooks to maintain the temperature without overwhelming the fire.
WHY DOES MY GRILL SMOKE SO MUCH WHEN I'M COOKING?	A little smoke is normal, but if there's too much, here's what might be happening: • Too much fat or food debris: Clean your grates regularly and trim excess fat from meats. • Wood or charcoal type: Certain woods or wet wood chunks can produce more smoke. Try using dry wood chunks and high-quality charcoal to reduce the amount of smoke.
HOW DO I SMOKE MEAT ON MY GRILL?	Smoking on your Yoder Smokers 24x48 is easy: • Indirect Heat: Place your charcoal on one side of the grill and your meat on the other. This creates a low, steady heat for smoking. • Wood for Flavor: Add wood chunks to the charcoal bed or place them directly on the coals to produce smoke. Experiment with different wood types like hickory, apple, or mesquite for various flavors. • Low Temperature: Keep the temperature low (around 200-300°F) for slow smoking. Be patient and enjoy the process!
CAN I USE A ROTISSERIE WITH MY GRILL?	While the Yoder Smokers 24x48 doesn't come with a rotisserie system, you can certainly use one! Contact your local Yoder Smokers Dealer to purchase the correct rotisserie kit for your 24x48 grill.
WHAT SHOULD I DO IF MY GRILL ISN'T HEATING UP PROPERLY?	If your grill isn't reaching the desired temperature: • Check the Airflow: Ensure that the dampers are fully open to allow enough airflow for the fire. • Fuel Levels: Make sure you have enough charcoal in the grill. If you're using wood, ensure it's dry and properly placed for consistent heat.
HOW DO I STORE CHARCOAL PROPERLY?	• Sealed Container: Store charcoal in a tightly sealed container to prevent moisture from getting in, which can make it harder to light. • Dry Location: Keep your charcoal in a dry, cool place. If it gets wet, it won't burn as efficiently and could affect the flavor.

NOTES

NOTES

NOTES

24x48" FLAT TOP GRILL COMPONENTS

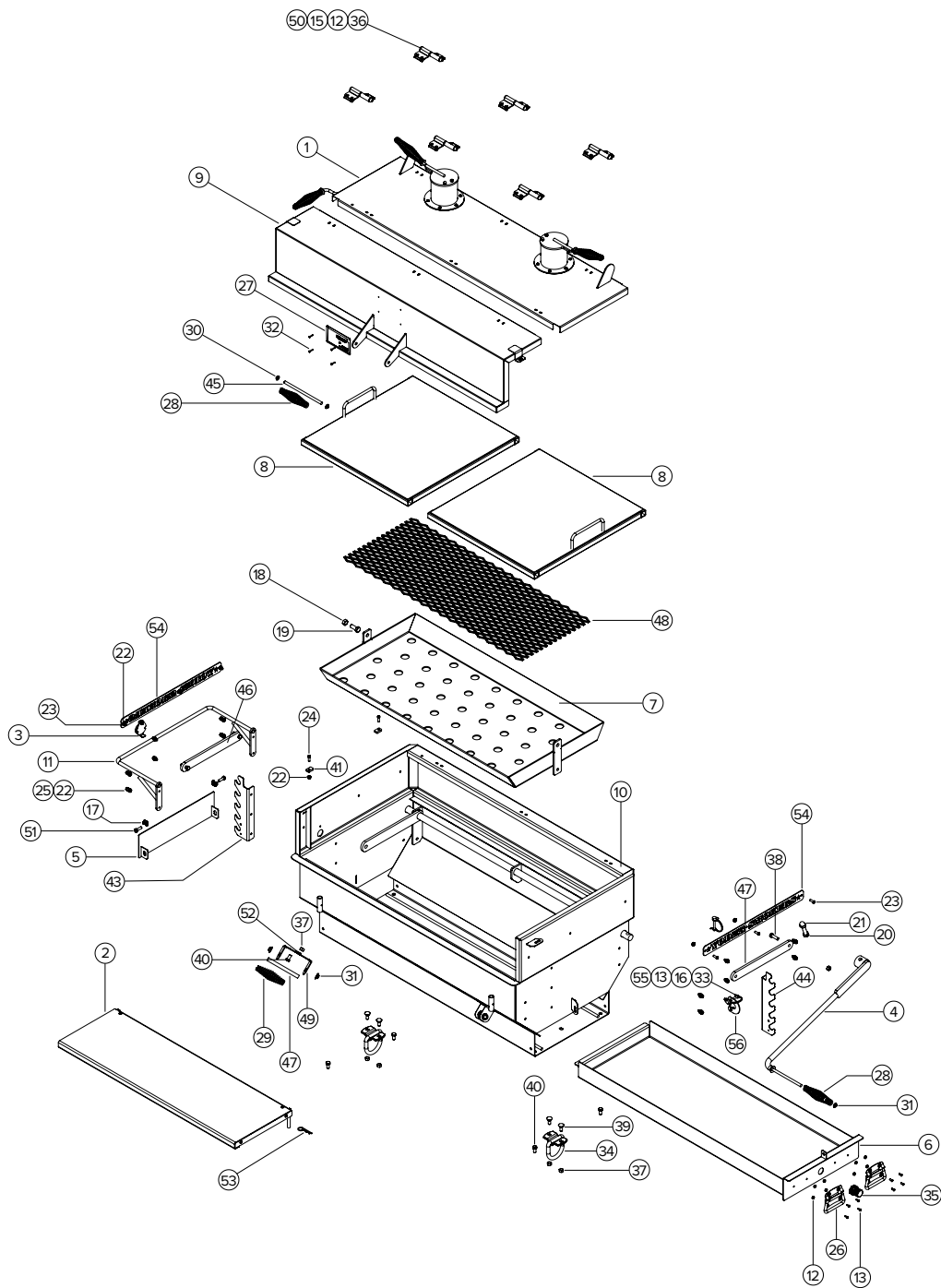
ITEM #	PART #	DESCRIPTION	QTY.
1	A411736	YS, ASSY, 24X48 CHARCOAL HOOD	1
2	A91850	YS, ASSEMBLY, FRONT SHELF, 1500	1
3	A91850	YS, KIT, COVER, PROBE PORT	1
4	W42883-101	YS, CHARCOAL GRILL, SHORT TRAY HANDLE WELDMENT, RH	1
5	W42885	YS, WELDMENT, COVER PLATE, CHARCOAL GRILL	1
6	W43086-100	YS, WELDMENT, GREASE TRAY, 24x48 CHARCOAL GRILL	1
7	W43088-100	YS, WELDMENT, CHARCOAL TRAY, 24 X 48 CHARCOAL GRILL	1
8	W45572	YS, WELDMENT, COOKING GRATE, CHARCOAL GRILL, 24x48	2
9	W46204-100	YS, SMALL HOOD WELDMENT, 24x48 CHARCOAL GRILL	1
10	W46380-100	YS, CHARCOAL GRILL, 24x48, TUB WELDMENT	1
11	W47627	YS, WELDMENT, BOLT-ON HANDLE, CHARCOAL GRILLS	1
12	1024FLN	NUT, HEX, FLANGE, LOCK, 10-24	24
13	1024LN	NUT, HEX, TOP LOCK, 10-24, GR5, ZN	9
14	1024X12FHMS	SCREW, MACHINE, FLAT HEAD, PHILLIPS, 10-24 x 1/2", STAINLESS	8
15	1024X34FHMS	SCREW, MACHINE, FLAT HEAD, PHILLIPS, 10-24 x 3/4", STAINLESS	24
16	1024X58BHCSS	SCREW, CAP, BUTTON HEAD, 10-24 x 5/8", STAINLESS	2
17	120802	NUT, CAGE, 5/16-18, GRIP RANGE .093 - .126 (12ga)	2
18	1213LN	NUT, HEX, TOP LOCK, 1/2-13, GR5, ZN	2
19	1213X114HB	BOLT, HEX, 1/2-13 x 1 1/4", GR5, ZN	2
20	1213X214HB	BOLT, HEX, 1/2-13 x 2 1/4", GR5, ZN	1
21	12HNSSA	NUT, HEX, ACORN, STAINLESS, 1/2-13	1
22	1420FHN	Nut, Hex, Flange, 1/4-20	22
23	1420X34BHCSS	SCREW, CAP, BUTTON HEAD, 1/4-20 x 3/4", STAINLESS	12
24	1420X34SHCSS	SCREW, CAP, SOCKET HEAD, 1/4-20 x 3/4", STAINLESS	3
25	1420X58FHB	BOLT, HEX, FLANGE, 1/4-20 x 5/8, GR5, ZN	8
26	205923	ROUND FOLDING PULL HANDLE WITH MOUNT PLATE	2
27	22860	TAG, SERIAL NUMBER, YODER SMOKERS	1
28	22866	YS, HANDLE, SPRING, 5.75" LONG, 1/2" HOLE	2
29	22866_MOD	HANDLE, SPRING	2
30	22924	PUSH CAP, NICKEL PLATED, 3/8", 94803A031	3
31	23108	PUSH CAP, NICKEL PLATED, 1/2", 94803A050	4
32	236-2489-02	RIVET, POP, 1/8 DIA. X 3/8 GRIP	4
33	23699	SNAP PIN W/TAB LOCK-ZINC PLATED-.25" X 1.75"	2
34	24230	D-RING, BOLT-ON, 2-1/2" ID x 1/2" DIA, DRB12-25	2
35	24507	KIT, DRAIN PORT, BRASS, BUNG w/CAP	1
36	24945	YS, CHARCOAL, CUSTOM HINGE, STAINLESS, FLUSH MNT	6
37	3816LN	NUT, HEX, TOP LOCK, 3/8-16, GR5, ZN	14
38	3816X114HB	BOLT, HEX, 3/8-16 x 1-1/4", GR5, ZN	4

24x48" FLAT TOP GRILL COMPONENTS (continued)

ITEM #	PART #	DESCRIPTION	QTY.
39	3816X1CB	BOLT, CARRIAGE, 3/8-16 x 1, GR5, ZN	4
40	3816X34HB	BOLT, HEX, 3/8-16 x 3/4", GR5, ZN	6
41	410132	YS, CHARCOAL GRILL, HINGE STOP TAB, 1/4"	2
42	410391	YS, HINGE SHIM, 16GA	3
43	411694	YS, CHARCOAL GRILL, ELEVATION DETENT BRACKET BOLTED LEFT	1
44	411695	YS, CHARCOAL GRILL, ELEVATION DETENT BRACKET BOLTED RIGHT	1
45	41435	YS, HANDLE ROD, 3/8" x 7.88" LONG	1
46	42868	YS, CHARCOAL GRILL, BAR, LOWER LINKAGE	2
47	42881	YS, CHARCOAL GRILL, ROD, LOWER DAMPER HANDLE	2
48	43748	YS, SHEET, GRATE, CHARCOAL GRILL, 24x48	1
49	46379	YS, CHARCOAL GRILL, BUTTERFLY DAMPER	2
50	48981	YS, TAB, HINGE BACKUP	12
51	51618X1HB	BOLT, HEX, 5/16-18 x 1", GR5, ZN	2
52	516FW	WASHER, FLAT, 5/16" USS	2
53	701-212-02	COTTER, HAIRPIN, 1/8 DIA X 2-3/8, 1/2 TO 5/8 PIN	1
54	91545-100	YS, SIGN, CHARCOAL, YODER SMOKERS	2
55	91742	WASHER, FLAT, STAINLESS, 3/4 OD, 0.20" ID, 0.030 THICK	1
56	411696	YS, YS, CHARCOAL GRILL, HANDLE RETAINER SS	1

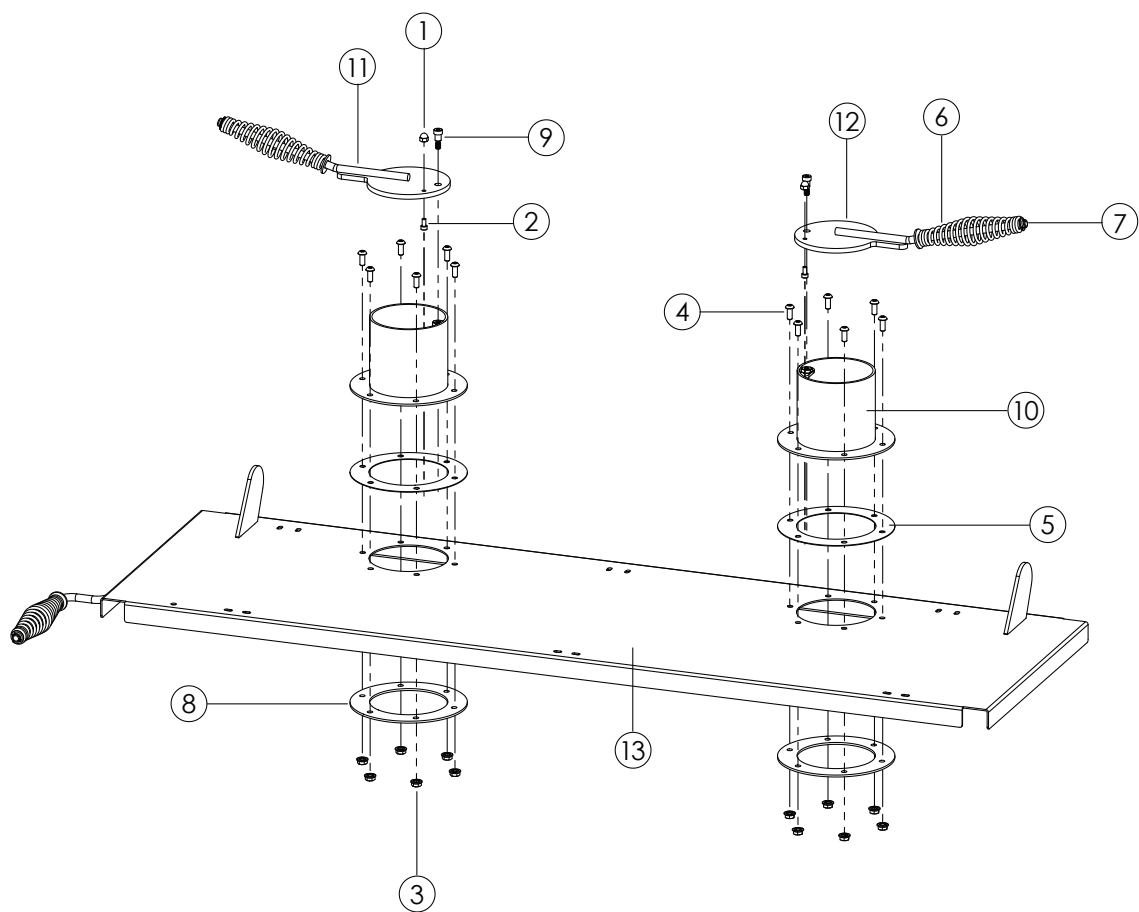
SEE DIAGRAM ON FOLLOWING PAGE





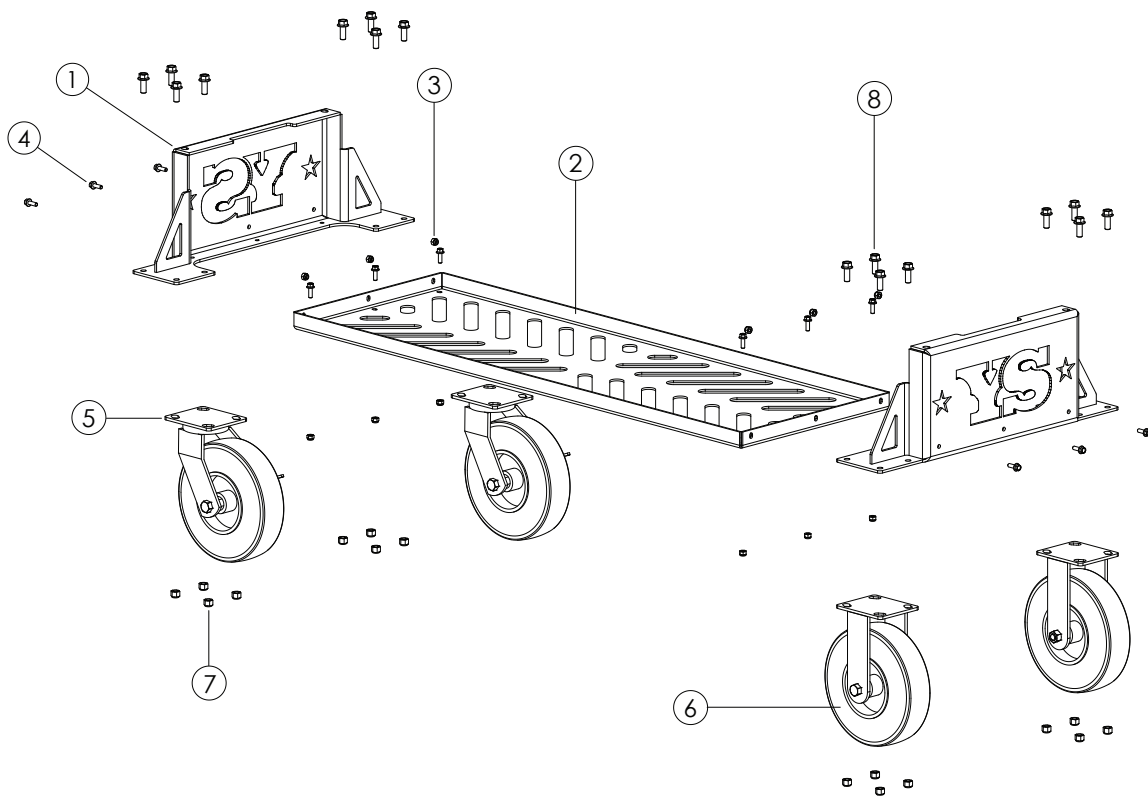
24x48" FLAT TOP GRILL HOOD ASSEMBLY

ITEM #	PART #	DESCRIPTION	QTY.
1	1024HNSSA	NUT, HEX, ACORN, 10-24, STAINLESS	2
2	1024X38SHCS	SCREW, CAP, SOCKET HEAD, 10-24 x 3/8", GR8	2
3	1420FHN	Nut, Hex, Flange, 1/4-20	12
4	1420X58BHCSSS	SCREW, CAP, BUTTON HEAD, 1/4-20 x 5/8", STAINLESS	12
5	205928	YS, GASKET, 1/32" THICK, 6" OD 4.06" ID, EQUALSEAL EQ-706	2
6	22866	YS, HANDLE, SPRING, 5.75" LONG, 1/2" HOLE	3
7	22924	PUSH CAP, NICKEL PLATED, 3/8", 94803A031	3
8	411733	YS, FLANGE, BOLT-ON CHIMNEY, CHARCOAL GRILL	2
9	516X38SHSBSS	5/16 X 3/8 SOCKET HEAD SHOULDER BOLT, STAINLESS STEEL	2
10	W411732	YS, WELDMENT, BOLT-ON CHIMNEY, CHARCOAL GRILL	2
11	W411735	YS, WELDMENT, LEFT DAMPER, BOLT-ON CHIMNEY, CHARCOAL GRILL	1
12	W411735-100	YS, WELDMENT, RIGHT DAMPER, BOLT-ON CHIMNEY, CHARCOAL GRILL	1
13	W43084	YS, CHARCOAL GRILL, 24x48, LARGE HOOD WELDMENT	1



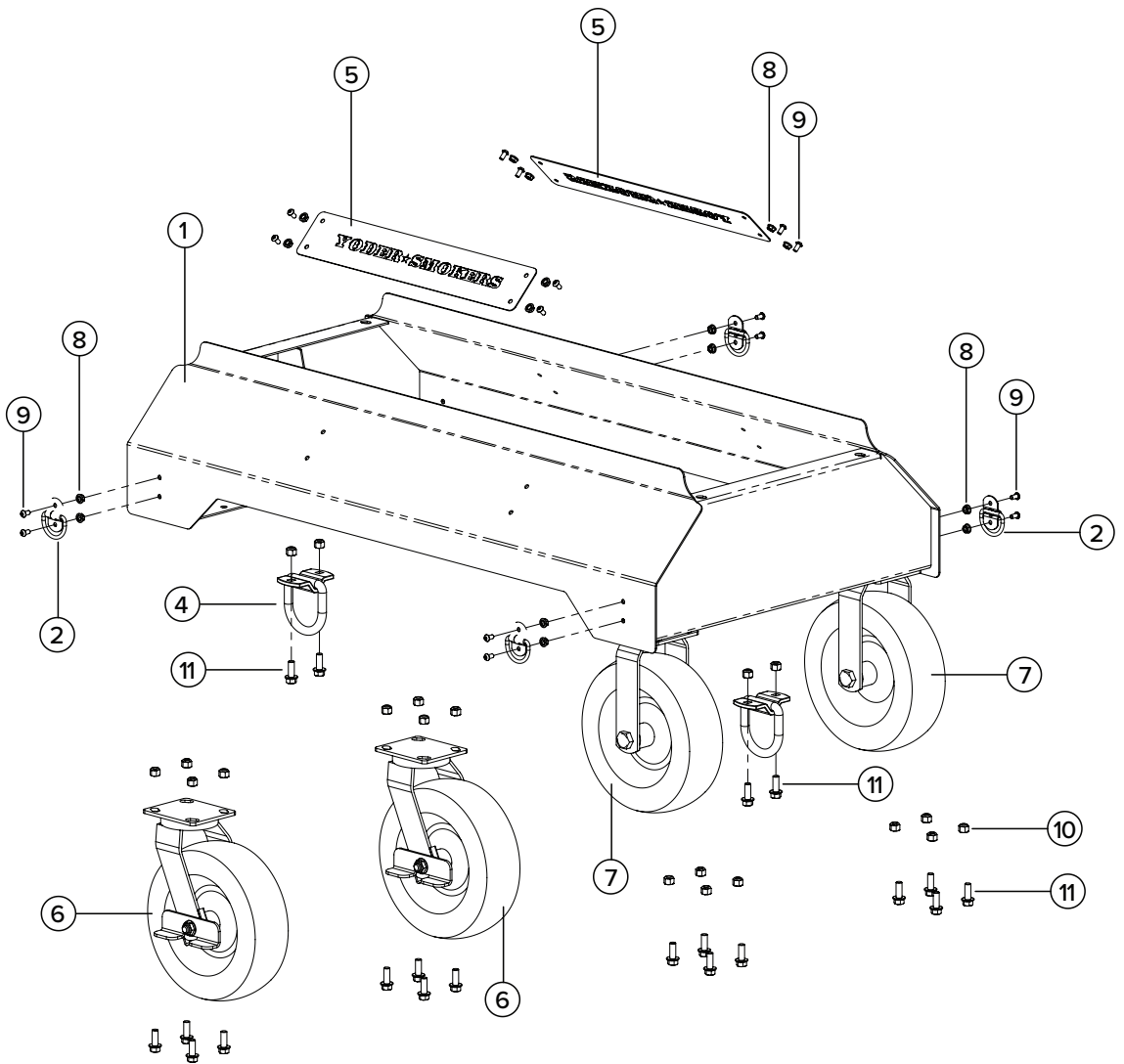
24x48" FLAT TOP GRILL STANDARD CART ASSEMBLY

ITEM #	PART #	DESCRIPTION	QTY.
1	411703	YS, CHARCOAL, 36 & 48, CART END PANEL	2
2	411704	YS, CHARCOAL, 24X48, CART BOTTOM TRAY	2
3	1420LNN	NUT, HEX, NYLOCK, 1/4-20, ZINC	12
4	1420X34FHB	BOLT, HEX, FLANGE, 1/4-20 x 3/4, GR5, ZN	12
5	24625	YS, CASTER, FLATFREE TIRE, 8" DIA. SWIVEL/LOCK	2
6	24626	YS, CASTER, FLATFREE TIRE, 8" DIA. RIGID	3
7	3816LNN	NUT, HEX, NYLOCK, 3/8-16, GR5, ZN	3
8	3816X34FHB	3/8-16 X 3/4 FLANGE HEAD BOLT	2



24x48" FLAT TOP GRILL COMPETITION CART ASSEMBLY

ITEM #	PART #	DESCRIPTION	QTY.
1	W48336	YS, WELDMENT, CART BODY, 48" CHARCOAL	1
2	23848	D-RING, WELD-ON, 1 1/2 I.D., RIGID B-23-10	4
3	24117	EDGE TRIM, ADHESIVE, 1/4" OUTSIDE WIDTH, NC02	3.75
4	24230	D-RING, BOLT-ON, 2-1/2" ID x 1/2" DIA, DRB12-25	2
5	90527	YS, PLACARD, YODER SMOKERS LOGO	2
6	24627	YS, CASTER, FLATFREE TIRE, 10" DIA., SWIVEL/LOCK	2
7	24628	YS, CASTER, FLATFREE TIRE, 10" DIA., RIGID	2
8	1420FHN	NUT, HEX, FLANGE, 1/4-20	16
9	1420X12BHCSSS	SCREW, CAP, BUTTON HEAD, 1/4-20 x 1/2", STAINLESS	16
10	1420FHN	NUT, HEX, NYLOCK, 3/8-16, GR5, ZN	20
11	1420FHN	BOLT, HEX, FLANGE, 3/8-16 x 1, GR5, ZN	20



THE YODER SMOKERS LIMITED WARRANTY

Yoder Smokers grills are guaranteed to be free from defects in material and workmanship when utilized for residential, non-commercial use, and when set up, cleaned, and maintained in accordance with factory recommendations. This Limited Warranty covers parts deemed defective by Yoder Smokers, Inc. (the “Company”) only, and does not cover any labor costs for diagnosis, troubleshooting, removal, installation, export duties, or shipping, freight, or other transportation to or from the Company.

The grill must be registered with the Company within 30 days of purchase for the warranty to be valid. Whether you register electronically or by mail, you should retain the sales receipt and other proof of original purchase, as this may be required for claims under this Limited Warranty. Please register electronically here: yodersmokers.com/warranty-registration-form.

THIS LIMITED WARRANTY COVERAGE INCLUDES:

The cooking chamber is warrantied against burn through for ten years from the manufactured date of the Yoder Smoker, or from the original purchase date, with proof of purchase.

All other components not specifically listed above are warrantied for six months from the manufactured date of the Yoder Smoker, or from the original purchase date, with proof of purchase.

Any warranty replacement component is warrantied for one year from the date of shipment. This would be any component that has been replaced after the original warranty period has expired.

REGISTER YOUR GRILL:

www.yodersmokers.com/warranty-registration-form/ or call 877-409-6337 Option 2.

The Company's sole obligation under this Limited Warranty shall be to repair or replace, at its option, any part deemed defective upon examination by the Company, upon claims received by the Company during the specific warranty periods outlined above. The customer must obtain approval from the Company before performing any service or repair by submitting a warranty claim under this Limited Warranty. The Company is not obligated under this Limited Warranty following any unauthorized service or repair work and is not responsible for the charges of any repairs beyond repair or replacement, at its option, of covered warranty claims. Repair or replacement of any parts will not extend the original warranty coverage.

- This Limited Warranty is transferable for the duration of the specific warranty periods outlined above.
- To make a warranty claim under this Limited Warranty, the owner must notify the Company for troubleshooting, and subsequent instructions, as to service and replacement of defective part(s) before attempting repair of the Yoder Smoker.
- The model number, serial number, and manufacturer date of the Yoder Smoker must accompany any warranty request. For warranty claims made outside the warranty periods commence previously submitted to the Company.
- This Limited Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, cleaning, maintenance, installation, accidents, natural disasters, by unauthorized third party attachments and/or modifications, by unauthorized service, or during shipment, this Limited Warranty is not applicable.
- The Limited Warranty is void on any Yoder Smoker being used in any commercial or food service setting (including but not limited to restaurant or catering use).
- This Limited Warranty does not cover damage from normal wear and tear from use of the Yoder Smoker (for example, scratches, dents, dings, and chipping) or changes in the appearance of the Yoder Smoker that do not affect its performance.
- This Yoder Smoker must be operated, cleaned, and maintained at all times in accordance with the instructions in the Owner's Manual. This Limited Warranty will not apply if your product has not been assembled, operated, cleaned, and maintained in strict accordance with the manufacturer's instructions, or placed in accordance with minimum clearances as listed in the Owner's Manual.
- A copy of the Owner's Manual may be found online at <https://yodersmokers.com>.
- Performance problems due to operator error will not be covered by the Limited Warranty.
- As this is a cooker/smoker, the interior may experience changes in the color of the surface finish. This is not a flaw and as such is not covered under this Limited Warranty.
- There is no written or implied performance warranty on any Yoder Smoker, as the manufacturer has no control over the assembly, operation, cleaning, and maintenance or the type of fuel burned.
- High ambient temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, acid, and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Warranty DOES NOT COVER PAINT, RUST OR OXIDATION, unless there is a loss of structural integrity on the cooker's components during the specific warranty coverage period.
- The Company will not be responsible for performance issues caused by environmental conditions.
- Damage to painted surfaces caused by scratches, melted items, drips/spills, external scores, and residues left on these surfaces from the use of marinades, seasonings, oils, brines, abrasive cleaners, polishes, or other BBQ products is not covered in this Limited Warranty.
- Any modifications including holes, screws, and any other sheet metal changes to the product will void this Limited Warranty.
- You are responsible for any costs of shipping related to claims under this Limited Warranty. Original parts required by the Company to be returned must be returned prepaid.

There are no express warranties other than the limited warranties stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose shall extend beyond the respective warranty periods described above.

The Company shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in, or use of, any Yoder Smoker, accessories and/or heating elements. In no event shall the Company's obligations exceed the purchase price of the unit. This Limited Warranty gives the customer specific legal rights and the customer may have other rights which vary from state to state. In consideration of this Limited Warranty, the customer agrees that any dispute related to any Yoder Smoker, or this Limited Warranty, shall be conducted in Reno County, Kansas and subject to Kansas law.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC RIGHTS WHICH MAY VARY FROM STATE TO STATE. THE LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY THE COMPANY OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS LIMITED WARRANTY WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST THE COMPANY, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT as expressly provided herein, THE COMPANY gives no other express or implied warranties relating to fitness for USE OF THE UNIT; merchantability of the UNIT, fitness for a particular purpose of the UNIT, quality of the UNIT; or condition of the UNIT. THE COMPANY'S obligations shall not exceed its obligation expressly set forth in THIS LIMITED WARRANTY.

For warranty claims, please verify you have registered your cooker within 30 days of purchase to validate your warranty. Contact Yoder Smokers Customer Service via email at customerservice@yodersmokers.com or by calling 877.409.6337, option 2, and include the model of your cooker, the serial number, the build date, your name, shipping address and contact phone number, and a detailed description of the issue or problem.

MADETM **HANDCRAFTED IN THE USA**

Your Yoder Smokers Flat Top charcoal grill is fully backed by our exceptional customer support and warranties. The 10-gauge cooking body is warrantied for 10 years. Tires and casters are warrantied for 1 year against manufacturing defects.

Register your grill's warranty at yodersmokers.com/warranty-registration-form/



FOR PRODUCT SUPPORT CONTACT

CustomerService@YoderSmokers.com

877.409.6337 (OPTION 2)

★ YODER SMOKERS ★
PREMIUM GRILLS & SMOKERS

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

YODERSMOKERS.COM