



1. YS480 - PELLET COOKER

If you are searching for the perfect grill to perform all of your outdoor cooking needs, the YS480 is the answer! Load it with 20 pounds 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 650° mark for searing that perfect steak. With second-to-none build craftsmanship, the YS480 will produce the flavor that only wood fires can produce, all with the ease of “set it and forget it” operation.

2. YS640 - PELLET COOKER

The YS640 pellet cooker from Yoder Smokers is competition tested and backyard approved. It does the traditional pellet grill smoking and baking, but adds versatility with true direct and indirect grilling. It also boasts an incredible 640 square inches of cooking area. With the addition of the second shelf, it jumps to 1070 square inches, making this a tool that can travel from your home to the competition without breaking a sweat. The YS640 delivers the versatility and rugged reliability you need.

3. YS480-YS640 - COMPETITION CART

The Yoder Smokers Competition Cart adds a heavy duty, easy-to-transport cart with stainless shelves onto the classic Yoder pellet cooker. The foundation of the cart begins with 8” pneumatic tires for unmatched mobility. Next is the sturdy, beefed up cart with an automotive grade two-part epoxy finish. Silver or orange finish is standard, but we also offer an unlimited number of custom colors and stainless steel signage. Add stainless shelves for food safety and easy clean up and your grilling machine is ready to roll.

4. YS1500 - PELLET COOKER

The Yoder YS1500 Pellet Cooker redefines versatile. The YS1500 is equipped with our wood pit proven heat management system (HMS) that provides the pit master the ability to instantly build different heat zones in the pit. Mounted on our competition cart with 10” pneumatic tires you have exceptional style and unmatched mobility from your trailer to cooking position.

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



★ **YS** ★

PELLET FIRED

== BACKYARD SMOKER/GRILL SERIES ==



WE DIDN'T INVENT THE PELLETT GRILL

WE PERFECTED IT!

Whether you are cooking in your backyard for family and friends, competing in BBQ competitions or running a small restaurant, there is a Yoder Pellet Cooker that is right for you. When our prospects ask us what separates our Pellet Grill from all of the other brands we could say:

- + The 10/3/1* industry leading warranty.
- + The heaviest built grill in the industry.
- + Our commitment in “no cook left behind,” meaning **FREE** firmware updates for life.
- + They are designed, built and supported in the heart of America.
- + Their amazing temperature range and control.
- + They were “designed by cooks for cooks.”

DIRECT GRILLING

It's simple - remove the standard grate and heat diffuser plate and install the direct Grill Grates. Prepare to be amazed by the sizzle that pops off the surface of this pellet grill. You will blow friends away with the steakhouse grill marks that have been reserved for super-hot direct grills...until now.

INDIRECT GRILLING

With the cooker set up for direct, you have an outstanding indirect grilling surface opposite the firebox. You'll get sear marks without the direct heat for entrees like fish or sides like veggie kabobs. The added versatility of a YS pellet grill will let you move all of your cooking outside.

SMOKING

With the heat diffuser installed, simply turn your pit temperature down and produce blue ribbon ribs, chicken, pork butts, and brisket every time. No more tending a fire. Just sit back, relax, and enjoy the process.

BAKING

Seriously, anything you can bake in your oven will be better on your Yoder. Swedish chocolate pudding, cornbread, pizza, you get the picture. The Yoder series of pellet cookers will make light work out of all of your cooking requirements.



VERSATILITY

LIKE NO OTHER COOKER ON THE MARKET.

The defining difference between a Yoder Pellet Cooker and all other brands is its cooking versatility. Yoder's pellet cooker is the single most versatile cooking machine in the industry, bar none. For the past 20+ years, pellet grill manufacturers have promoted their products as indirect grills when a better definition would be “wood fired oven”. However, the “grilled” foods that come off of their cookers have the color and texture of baked foods. The same foods cooked on a Yoder Pellet cooker will have steakhouse grill marks and that true grilled flavor.