



## Cabinet Smoker



## Yoder's Smoky Mountain BARBECUE

[SeriousBBQs.com](http://SeriousBBQs.com)

Toll-free: 877-248-7753  
2340 Highway 1 SW  
Kalona, IA 52247

### Measurements

Overall Dimensions	66"h x 44"w x 34"d
Smoking Chamber Dimensions	29"h x 24"w x 20"d
Cooking Area	11.56 sq. ft. (1665 sq. in.)
Fire Basket Dimensions	6"h x 18"w x 20"l
Grate Dimensions	18" x 22"
Insulation Thickness	1"
Grate Style	Wire Grid With 1/2" Spacing
Metal Thickness	13 Gauge
Net Weight	625 lbs.
Shipping Weight	725 lbs.



### Features

Satin Black Exterior  
High Heat Primer Interior  
2 Solid Urethane Tires  
2 - 5" Locking Casters  
13 ga. Double Wall With 1" Insulation  
4 Stainless Steel Wire Grid Grates  
Slideout Grease Pan / Grill Pan  
Removable Ash Pan  
Slideout Fire Basket  
All Positive Lock Latches  
Built in Guru Adapter  
2 Thermometers  
Gravity Feed Water Pan  
7 Different Positions for Grates  
Cast Iron Spin Vents  
Gasket Seal on Doors

### Options

Custom Color: Satin Fire Engine Red, New Holland Blue, or John Deere Green  
Up to 3 Extra Grates  
Stainless Steel Interior  
Vinyl Cover

**Usage Recommendations:** For smoking, we recommend using non-petroleum based starters. Residue in the smoke from these starters can contaminate the cooking box, potentially effecting the flavor of the meat. The use of a torch or paper and kindling is most effective.

Use approximately 20 lbs. of charcoal in the fire box to get started. Once the meat is placed in the smoker, you can add wood in the fire box for smoking. From there, you can use either wood or charcoal. Add wood or charcoal as needed to maintain the correct temperature. 20 pounds of charcoal lasts for 8 hours cooking at 250 degrees F.

Fill the water pan and then fill the jug at the beginning of your cook. It will take about 5 gallons of water to cook for 12 hours.

**Stainless Steel:** Meadow Creek Welding uses only food grade T-304 stainless steel for parts listed as stainless steel, including grates, racks, shelving, work surfaces, and units made primarily of stainless steel.

## Smokers • Pig Cookers • Grills • Sinks • Custom Trailers

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