

BRASERO ACCESSORY

OPERATION INSTRUCTIONS FOR THE YODER SMOKERS EL DORADO LIVE-FIRE GRILL

1. SET UP THE BRASERO:

- Remove the grate on the side where the brasero will be installed.
- Raise the lift to the halfway position.
- Insert the brasero basket into the firebox, placing it either on the far left or far right side.
- Push the basket in until the spacers contact the side and rear walls of the firebox.

Note: *Install spacers on the same side as placement (e.g., left-side install = left-side spacers).*

- Lower the lift to its lowest position — this will allow the basket to extend slightly above the lift frame, making it more accessible.

2. INSTALL THE COMPANION GRATE AND GREASE TRAY:

- Place the included companion grate and grease tray onto the lift frame, adjacent to the brasero basket.
- (Refer to included diagrams for orientation.)

3. CHOOSE YOUR FUEL:

- Load the brasero with your preferred fuel choice: split wood, wood chunks, or heavy lump charcoal.

4. LIGHT THE FIRE:

- Ignite your chosen fuel.
- Let the fire burn until a solid bed of hot coals and embers forms under the basket.

5. ARRANGE THE COALS:

- Using the El Dorado's ash rake, spread the coals from the brasero into the cooking area of the firebox.

6. MAINTAIN A CONTINUOUS FUEL SUPPLY:

- Keep adding fuel to the brasero to maintain a steady supply of coal.
- This ensures consistent heat for uninterrupted cooking.

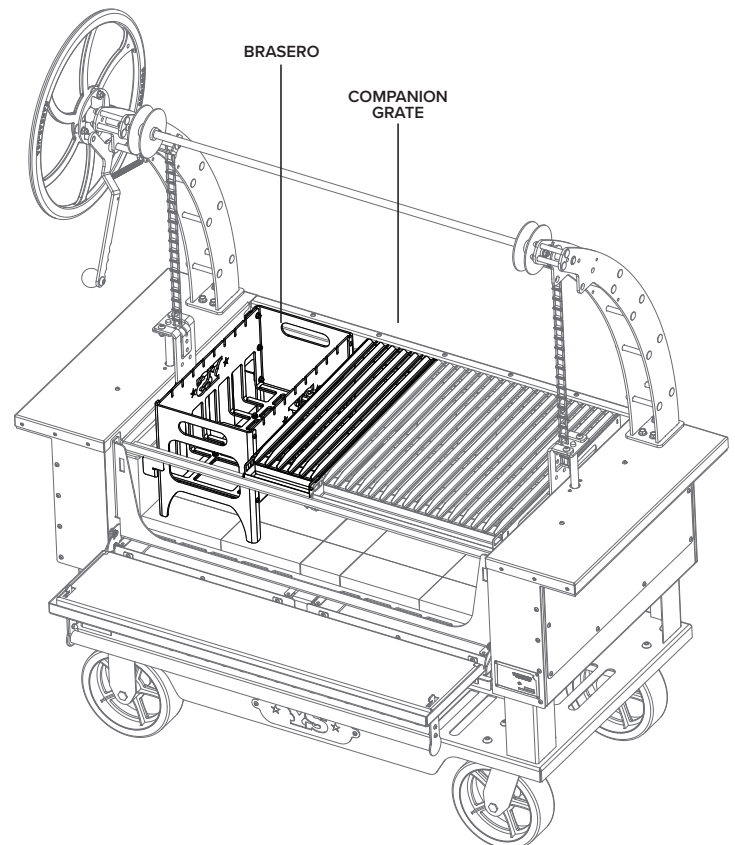
7. UTILIZE HEAT ABOVE THE BASKET:

The flat top surface of the brasero basket is ideal for:

- Placing a griddle.
- Hanging meats or vegetables from the rotating rod for vertical fire roasting.

8. STAINLESS SKEWERS: The brasero includes eight stainless steel skewers, which install in the slots on the top of the basket. Perfect for direct flame grilling of:

- Kabobs
- Vegetables
- Skewered meats



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SKEWER INSTALLATION

The El Dorado brasero features eight skewers allowing direct, over the flame cooking over the brasero itself. Simply load the skewers and place them as shown in the diagram below. This process sears the outer surface quickly, locking in natural juices while creating crisp, caramelized edges.

