



BARBECUE PITS BY KLOSE-DELIVERY WORLD WIDE for 2016

DESCRIPTIONS OF THE FAVORITE BACKYARD GRILLS & SMOKERS **Born to Grill**

www.bbqpits.com Factory & Showrooms 1355 Judiway Street #B Houston, TX 77018-6005
1-713-686-8720 Fax: 1-713-686-8793 1-800-487-7487 Email: david@bbqpits.com



I Consider this to be The Highest Quality Smoker on the Market Today.

"The Master Chef" Deluxe Smoker 20" Wide x 42" Main Chamber & 20 x 20 Firebox 5575.00
{Capacity: 3280 Square Inches Cooking Area in Main Chamber & in Upright}
Full Articulating Removable Top Shelf. FREE INSTRUCTION COOKBOOK.

*Also Available in 24" X 42" Capacity 4320 sq. inches for 6950.00
1/2" Firebox Upgrade for 24" Diameter is 595.00*

1" to 16" Adjustable Height Fire Rack in Main Chamber. Dual Smokestacks.

1300 DEGREE HEAT-PAINT. 20" wide by 62" long LOG-RACK UNDERNEATH.

Grill has adjustable air-shield, baffle between firebox & main chamber, & smokestack controls.
A totally new Secondary Direct Feed Heating Chamber from the Firebox to the Upright Smoker.

Easy to read 3" SS thermometer included. STAINLESS STEEL, AIR-COOLED HANDLES.

Full Deep Set Counterweighted Smoker Hood for Main Chamber.

Removable 20# Ash Pan for Easy Cleanup and Ash Disposal.

Meat Rack over the Firebox Adjustable to 5 Heights for Grilling.

Four 8" Swivel Caster Wheels Included. Much Easier to move on hard ground.

Place on a trailer for an additional 1750.00

20x42 is 5575.ss table 625./ 20x48 is 5775.ss table 695.00

20x54 is 6175.ss table 775./ 20x60 is 6475. ss table 825.00

24x42 is 6950.ss table 625./ 24x48 is 7150.ss table 695.00/

24x54 is 7350./ss table 775./ 24x60 is 7550.ss table 825.00

Many Options Available for 20x42 Master Chef: Shelving for 24x42 Master Chef just a little extra.

1/2" Steel Firebox adds to Heat Control & versatility in Cold-Wet Weather.	495.00
Brass Ball Valve Drain with large Rubber Handle. Never get Dirty Again.	59.50
Stainless Steel ASH PAN (Lasts Forever)	Add 295.00
Charcoal Basket allowing 6 hours without having to add charcoal	Add 195.00
Stainless Steel Charcoal Basket (Lasts Forever)	Add 395.00
Stainless Steel Meat Rack & Fire Rack in Firebox	250.00 Each
SS Meat Rack 525.00/SS Top Shelf 395.00/SS MC char. rack 280.00/SS Table on Front	625.00
Stainless Steel Meat-Racks. They last FOREVER.	90.00 per Sq. Ft.
Increase Upright to 20x30" wide for added meat capacity-That's 50% LARGER add	250.00

Gas-Burner Inside Firebox making it a Gas Smoker also. Includes 160,000

BTU Cast-Iron Burner, hose, regulator, & swivel bottle holder. Front Controls.	695.00
Add a Fold Down Hot Griddle Plate (also Protects Burner from the Elements)	225.00

BBQ Pits by Klose 1355 JUDIWAY STREET #B BORN TO SMOKE
1-800-487-7487 1-713-686-8720 1-713-818-2263 Email: david@bbqpits.com



I Consider this to be The Highest Quality Smoker on the Market Today. 2016 Price Sheet
“The Master Chef” Deluxe Smoker 20" Wide x 42" Long Main Chamber & 20 x 20 Firebox 5575.00
{Capacity: 3280 Square Inches Cooking Area in Main Chamber & in Upright}
Full Articulating Removable Top Shelf. FREE INSTRUCTION COOKBOOK.
Also Available in 24" X 42" Capacity 4320 sq. inches for 6950.00
½" Firebox Upgrade for 24" Diameter is 595.00



Four 8" Swivel Caster Wheels Included. Much Easier to move on hard ground.
(Includes 4 Pullout shelves in Upright Smoker) Place on a trailer for an additional 1750.00
20x42 is 5575.00/ss table 625.00/ 20x48 is 5775.00/ss table 695.00/ 20x54 is 6175.00/ss table 775.00
20x60 is 6475.00/ ss table 825.00 / 24x42 is 6950.00/ss table 625.00/ 24x48 is 7150.00/ss table 695.00
24x54 is 7350.00/ss table 775.00/ 24x60 is 7550.00/ss table 825.00

1-800-487-7487 1-713-686-8720 1-713-818-2263 Email: david@bbqpits.com



I Consider this to be The Highest Quality Smoker on the Market Today. Prices for 2016
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{Capacity: 3280 Square Inches Cooking Area in Main Chamber & in Upright}
Full Articulating Removable Top Shelf. FREE INSTRUCTION COOKBOOK.
*Also Available in 24" X 42" Capacity 4320 sq. inches for 6975.00
1/2" Firebox Upgrade for 24" Diameter is 595.00*



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(Includes 4 Pullout shelves in Upright Smoker) Place on a trailer for an additional 1750.00
20x42 is 5575.00/ss table 625.00/ 20x48 is 5775.00/ss table 695.00/ 20x54 is 6175.00/ss table 775.00
20x60 is 6475.00/ ss table 825.00 / 24x42 is 6950.00/ss table 625.00/ 24x48 is 7150.00/ss table 695.00
24x54 is 7350.00/ss table 775.00/ 24x60 is 7550.00/ss table 825.00



I too have a Master Chef. David said that some fiddling with the dampers is in order to get both chambers near the same temp. He did say that it should be possible to bring them within 2 degrees of each other. If you open the smokestacks fully on the vertical chamber, and set the air intake damper to about 1/4 in. open, even heating should occur. Remember the charcoal pan has to be positioned properly to get the two dampers nearest it set correctly. Another thing. The draft direction is important. That is, don't point the pit (vertical chamber) into the wind, nor downwind. Kinda/sorta off the firebox end a few degrees. You want the wind heading toward the firebox, but not head on.

Here's how I do it on my 54" master chef. I build a reasonable size fire and open the "tunnel damper" wide open. this direct 90% of the heat to the upright. the main chamber firebox damper is just cracked open slightly . the damper between the horizontal and vertical is left closed. i open the far hood vent about 1/4 open to vent horizontal. this keeps the smoke moving thru the pit. this setup gets me 240-250 in the main/vertical everytime.fyi, you need to have the air intake almost wide open. as there is a lot of steel to keep hot. mine burns 3-4 sticks per hour in this configuration.

I forgot to mention that both upright stacks need to be wide open. you can regulate the upright temp by slightly opening the horizontal/upright damper. the more you open it the cooler the upright gets but the horizontal remains the same.

Questions & Answers:

I am looking at purchasing either the Master Chef Deluxe Smoker 20" wide x 48/54" or the Grill Chef Deluxe Smoker 20" wide x 48/54". Can you provide me the overall dimensions and weight of each?

20x54 Grill Chef Smoker is 26 inches deep by 84 inches long by 5 feet tall, & weighs about 1200-1300# 20x54 Master Chef Smoker is 26" deep x104 in. long w/side table off, x 6ft tall, weighs1400-1500 pounds.

I am new to smoking & don't understand the benefits for upright chamber. Can you explain benefits? Upright slow smoker is used for holding & rotation cooking. Meat will stay hot at 150 to 170 degrees w/o cooking any more. It's also used for slow smoking cheeses, hanging hoops of beef, pork, deer or elk sausages at 150 degrees for 7 hrs, Salmon & Whitefish at 170. Hanging Turkeys & Chickens in Volume.

When we talked you told me that that smoker kept 18 degrees from top to bottom that would be great. Dave with the smoke stack not extending down below the cook grate how does it keep even heat? *Get the 1/2" firebox option. Makes a World of difference in performance. Also reduces the wood/charcoal consumption by 45%.The thickness of the steel uniformly allows it to cook more evenly.*

I understand it is a much cooler smoke, although I see you have a direct feed from the firebox to the upright chamber. Does that make this a hotter smoke?

Yes, it allows you to cook much hotter than the main chamber when you want to. The Master Chef has 13 handles. That gives you a lot of control over your smoking abilities.

I would also like both the charcoal box and the gas burner inside the firebox....is that an option? Yes, both can be done. Listed below.

Please provide me a list of the accessories best suited for these units. I do want to grill using this smoker.

1/2" Steel Firebox adds to Heat Control & versatility in Cold-Wet Weather.	495.00
Brass Ball Valve Drain with large Rubber Handle. Never get Dirty Again.	59.50
Charcoal Basket allowing 6 hours without having to add charcoal	Add 195.00
Stainless Steel Charcoal Basket (Lasts Forever)	Add 395.00
Stainless Steel Meat Rack & Fire Rack in Firebox	250.00 Each
SS Meat Rack 420.00 / SS Top Shelf 280.00 / SS MC char. rack 280.00 / SS Table on Front for 625.00	
SS Ashpan will Add 200 years to your Smoker	295.00
Stainless Steel Meat-Racks. They last FOREVER.	90.00 per Sq. Ft.
Increase Upright to 20x30" wide for added meat capacity-That's 50% LARGER add	250.00