



BARBECUE PITS BY KLOSE-DELIVERY WORLD WIDE for 2016
 Any Grill or Smoker can have a Fish Fryer Table & Hot Griddle Plate Added
 1-713-686-8720 Fax: 1-713-686-8793 1-800-487-7487 david@bbqpits.com



The Extended 20" Backyard Chef (This Model is Becoming Famous FAST)
 #1 Seller 20"x 60" Main Chamber with Two Doors, & 20" x 20" Sq. Vertical with Slow Smoker with
 20" x 20" Square Firebox with Top Lid. Capacity: 3400 Sq. In. PRICE: **3350.00**
 Includes Four 8" Swivel Caster Locking hard rubber Wheels. Moves much easier on hard ground.

Also Available in 24" X 60" Capacity 4344 sq. inches for 4050.00
1/2" Firebox Upgrade for 24" Diameter is 595.00 SS Meat Rack or Firerack 325.00
Add to a Single Axle Trailer for 1650.00

Adjustable height to the fire-rack & meat rack to five levels FOR GRILLING The main chamber is a 20" diameter by 60" long. Full meat-rack & 10"x60" removable 1/2 shelf. ALL Meat Racks framed in Steel Angles for Triple Strength. Upright is 20"x20" Sq. with 3 regular fixed shelves. Upright Chamber 100 degrees cooler when main chamber is 275 degrees. Air Cooled Stainless Steel Handles. 3 Stainless Steel Thermometers. Folding Front Tables & side table. Full 20"x 80" Log Rack Five coats of 1300 degree Heat-Paint. Adjustable controls on Smokestack & Firebox.

Many Options Available:

- 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
- Two Row Pullout Shelves in Main Chamber & 4 Row in Upright Add 595.00
- Charcoal Basket allowing 6 hours without having to add charcoal Add 195.00
- Or Stainless Steel Charcoal Basket (Lasts Forever) Add 395.00
- Stainless Steel Meat Rack & Fire Rack in Firebox 250.00 Each
- Stainless Steel Ash Pan (LASTS FOREVER) Add 275.00
- SS Meat Rack 750.00 / SS 1/2 Shelf 350.00 / SS MC char. rack 350.00 / SS Table on Front for 825.00
- Pop Baffle & 8 Sausage Rods in upright to hang Whole Hogs, or Sausage. Add 195.00

160,000 BTU Fish Fryer Table. (Includes 160,000 BTU Cast Iron Burner, Swivel Bottle Holder, Hose & Regulator, and Front controls. Add 695.00

Add a Fold Down Hot Griddle Plate (also Protects Burner from the Elements) 225.00

*BBQ Pits by Klose Award Winning Championship Seasonings
 Folks, these are the Best Three Seasonings I have seen in 20 years.
 Handmade Fresh at our Factory Weekly with the Very Best of Ingredients.
 Already First Place Brisket, Chicken, & Rib Winners.
 Dave's Championship Brisket Rub, Poultry Rub, & Pork & Rib Rub.*



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

www.bbqpits.com Factory & Showrooms 1355 Judiway Street #B Houston, TX 77018-6005

Any Grill or Smoker can have a Fish Fryer Table Outside & Hot Griddle Plate

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The Extended 20" Backyard Chef (This Model is Becoming Famous FAST)

#1 Seller 20"x 60" Main Chamber with Two Doors, & 20" x 20" Sq. Vertical with Slow Smoker with 20"x 20" Square Firebox with Top Lid. Capacity: 3444 Sq. In. **PRICE: 3350.00**

Includes Four 8" Swivel Caster Locking hard rubber Wheels. Moves much easier on hard ground.





Klose "Backyard Chef BBQ Instructions Arthur: "A Klose Forum Poster"

If someone thinks the vertical on the Klose BYC is "hard to use," they probably either don't know what to use it for or already have problems using the horizontal, or they do not own a Klose and they're using some off-brand that's not 1/4 inch steel, not as well made, and probably really is harder to use overall. In a nutshell, if you can maintain a steady temp in your pit, it will remain steady everywhere - with the hottest place being your top shelf of your horizontal, followed by the bottom shelf of the horizontal, followed by the upright. And again, if you get the pop-out package with the removable baffle between the horizontal and the upright, the upright will be even closer to the temps of your lower shield on your horizontal.

Using the pit is all about heat and smoke control - it doesn't matter whether you're using top or bottom shelf or the upright. The fact that you have all three gives you versatility to put your meat where it's easiest to have the temp range you want to smoke it at. If someone has the main chamber at 250 degrees and is trying to smoke a brisket in the upright at 175 degrees, they're sticking their brisket in the wrong place, or they need to up the heat. But I've read many posts from people who do brisket, ribs, and chicken in their upright and not just turkey, sausage, and cheese. Again, it's all about heat and smoke control. You probably will not get "burnt ends" on a brisket cooked in the upright; but you likewise wouldn't get them very easily if the brisket was way on the left side of the horizontal and not closer to the firebox.

And like I've said, the Klose holds steady temps VERY well. I smoked my two briskets side by side on the bottom shelf of the horizontal and they were staying within a degree or two internal temp of one another without any rotation or flipping. I did fat side down. Some people believe the fat should be turned toward the heat (and the top part of the horizontal is a little hotter) but from all I've read from people, it may just be a matter of preference, just like rotating them or flipping them or whatever. Mine didn't need flipping or rotating, so I let them stay put.

I have a Backyard Chef and can address my experiences with temperatures.

For mine, I had the firebox extended to 24" by 20" (normally it's 20x20) and done in 1/2 inch steel for better heat control. I extended the horizontal by a foot to 52". I got the "pop-out package" with the removable baffle between the main cooking chamber (horizontal) and the upright as well as the sausage hangers. I have half a dozen oven thermometers that I situated on both top and lower shelf at multiple places in the main chamber as well as in the upright. I've found that the thermometer on the main chamber (which is at the same level as the lower shelf) matches what the oven thermometers read; I was also getting pretty constant temps over the majority of the 52" length, with higher heat only next to the firebox. The upper shelf was typically 50 degrees higher.

My upright typically measures about 50-75 degrees less than what's going on in the main chamber on the lower shelf. At 250 in the horizontal, the upright is I think 175-190. If you remove the baffle (has a wingnut screw) you can get the upright a little hotter. Then again, I have plenty of cooking surface so I'd rather use the upright for what it's intended for, which is lower temps. Just as the top shelf of the horizontal would maybe be better for pork butts.



From my own experiences, it is quite easy to keep the pit at 250-275 degrees for hours on end using the charcoal basket. I've seen where some people like to do their briskets at the sweet spot of 225-230 degrees, but others are fine doing them at 250. I did a couple at 250 for Labor Day weekend for 12 hours (foiled them at 8 hours at 160-165 degrees internal temp, then gave them 4 more hours until 190 degrees, then moved them to an ice chest wrapped in towels for 2 more hours). Mine turned out great (I also recommend David Klose's rubs - my guests commented on it even though I never mentioned even using a rub. For my briskets, I took them out of the refrigerator at 2AM, started my 1/2 full charcoal chimney at 3AM, poured it into one end of my charcoal basket at 3:30AM, squirted teriyaki on both sides of the briskets and rubbed in David Klose's brisket rub until it was sort of like a paste, and put the briskets on at 4:30AM when the pit temps were right and the briskets were more or less close to room temperature).

Now I have heard that many people will do briskets in their upright because they can easily hold the horizontal to 275 degrees and the upright at 225 degrees. Other people do turkeys in the upright, and obviously sausage. Cheese is also easy to smoke in the upright in the last stages of waning heat for about an hour. I did my baked beans in the upright for 8 hours in a dutch oven, leaving the lid of the dutch oven offset by 2-3 inches and stirring a little every hour or so. They came out with a nice, slightly smokey taste and were a nice temp and consistency.

I'm a big fan of the upright, as the whole Backyard Chef gives you a wide range of options for pretty much whatever you want to cook. I'd also recommend the gas assist. Some people have said they'll crank theirs up initially just to jump-start the overall pit temp (I haven't tried that yet; I'm fine with waiting an hour). But it sure lights wood fast.

I recommend the 1/2 inch firebox no matter where you live (I'm in Houston just 15 min. from Klose). I'd also recommend getting the horizontal extended. As I told friends, it's a lot easier to use less of your pit than to one day decide you wish it was a foot longer. I also wanted firebox longer in case I get an urge to just grill something, although I doubt I use that as much. I would also recommend getting the slide-out shelves. I also chose a single door with a counterweight which is no problem opening. You lose a little heat when you open it for 30 seconds or more, but it comes back up again pretty quickly. You will also want to spend time seasoning it well before first use. I used peanut oil and a spray bottle with plenty of clean rags. I sprayed and then wiped the peanut oil smoothly onto the entire exterior (including the firebox, shelves, underside, etc.) and the interior of everything except the firebox, plus all the shelves. I had the horizontal at 275 degrees and the upright at about 200 degrees so the oil would set well. I also spray and wipe down the exterior of my firebox toward the end of each cook when the temps are probably around 175 degrees or less on the horizontal - it keeps the firebox exterior looking nice.

