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STANDARD FEATURES

BBQ Pits by Klose smokers are Top of the line quality products. What we call standard is often an upgrade with the "other guys", Here is list of our Standard Features.

- Air-cooled stainless steel handles
- Easy to Read 3" stainless steel dial Tel-True Thermometer
- Full length Folding or removable front tables (many other table options available)
- Log rack storage underneath
- 2" Drain with cap for clean out
- Single or double doors available on smokers 42" and up
- Meat racks framed in steel angle
- Slide out Ash pans in the firebox for easy clean up
- Easy air vent controls on the Firebox and the smoke stack
- Fixed baffle between the firebox and cooking chamber . (perfect for beginners)
- Top open lid on fire box
- Adjustable grilling heights in the firebox
- Sliding air intake shield on the firebox
- No additional charge for left or right handed firebox
- Two full length slide out meat racks in the cooking chamber
- Manufactured from 1/4" Thick all NEW steel
- Extreme Temp 1400° degree paint
- Instruction manual with cooking tips

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UPGRADE A LITTLE OR A LOT

There are many upgrades available. If you don't see what you're looking for please let us know.

- 1/2 thick Firebox (adds heat control and reduces the amount of fuel needed)
- 2" Brass Ball-valve drain (makes for no mess clean up)
- Upgrade to stainless steel meat and / or fire racks. Available in stainless steel expanded or 1/2" stainless steel round bar
- Upgraded 8" locking & swivel caster are available for models that don't already include them
- Stainless Steel Front and Side tables
- Add a Charcoal basket for extended burn times. Available in carbon and stainless steel
- Digital Polder Thermometers
- 160,000 BTU burner side table