



Pipe Smokers

BBQ PITS BY KLOSE

1355 Judiway St
Houston, TX 77018
1-800-487-7487

BACKYARD MODELS

2024



NOTE FROM THE OWNER

Thank you for your interest in our company. All pits are handmade using only top quality steel. This allows us to customize any feature of the pit to meet your unique requirements.

Ordering is easy, Simply give us call at 1-800-487-7487 or **713-686-8720** or by email **David@bbqpits.com** be sure to include your phone number so we can get right back to you.

A deposit of 1/2 down is required for all pits not in stock.

We accept All credit cards or you can send a Check or money order to
BBQ Pits by Klose
PO Box 926313
Houston, TX 77292

1-800-487-7487
David@bbqpits.com

p.5

Deluxe Pipe smokers
Most popular backyard
models

p.10

Super Sized
24" Pipe Smokers

p.17

Back Yard Chef models
Pipe smokers with upright
slow smokers

1

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.

- Solid 1/2" Stainless steel bar for all door hinge axle, & folding front tables.
- Air-cooled stainless steel handles
- Made in the U.S.A. 3" stainless steel dial Tel-True Thermometer Full length Folding or removable front and side tables
- Solid Stainless-Steel rods in all door hinges, axels and folding tables
- 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 1" steel angle
- Slide out Ash pan 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.
- 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 True 1/4" Thick all NEW steel
- 1500° degree paint applied in a professional Automotive spray booth Instruction manual with cooking tips and Recipes

2

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



**PICK UP, LOCAL
DELIVERY & WORLD
WIDE SHIPPING**

OUR TWO MOST POPULAR MODELS

20 X 36 DELUXE PIPE SMOKER

This very popular smoker can feed 12 - 15 people.
Includes all the standard features listed on page 3.

Most popular upgrades for this model

- 8" swivel & locking caster
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model

STARTING AT \$2545



“The only time to eat diet food is while you're waiting for the steak to cook.”

JULIA CHILD



20 X 42 DELUXE PIPE SMOKER

This is one of the All Time Favorite Smokers.

With 1680 Square inches of cooking space in the main chamber and 400 square inches in the Firebox for grilling.

It is available with a single wide door or a 2 door option (shown) at no additional cost.

Pictured here with the Optional Chrome Texas Logo on the firebox.

Most popular upgrades for this model

- 8" swivel & locking caster
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model

STARTING AT \$2745

ADDITIONAL SIZES AVAILABLE IN 20" MODELS

20 X 48 DELUXE PIPE SMOKER

1920 square inches of cooking space in the main chamber and 400 square inches of grilling space in the firebox. This model is available in single or two door model. Shown here with the optional but highly recommended counterweight, and the upgraded 8" casters.

Most popular upgrades for this model

- Counterweighted door
- 8" swivel & locking caster
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model



STARTING AT \$2995

**"Barbecue may not be the road to world
peace, but it's a start"**

ANTHONY BOURDAIN



20 X 54 DELUXE PIPE SMOKER

This is another of the All Time Favorite Smokers.

With 2160 Square inches of cooking space in the main chamber and 400 square inches in the Firebox for grilling.

This model includes the 8" heavy duty swivel & locking caster wheels. It is available with a single wide door or a 2 door option (shown) at no additional cost.

Most popular upgrades for this model

- 1/2" thick steel firebox
- Counterweighted single door

All upgrades listed on page 3 are available for this model

STARTING AT \$3345

ADDITIONAL SIZES AVAILABLE IN 20" MODELS

20 X 60 DELUXE PIPE SMOKER

2400 square inches of cooking space in the main chamber and 400 square inches of grilling space in the firebox. This model is available in single or two door model. Shown here with the optional but highly recommended counterweight and option Texas logo on the firebox

Most popular upgrades for this model

- Counterweighted door
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model



**"Barbecue is the Answer. We forgot the
Question."**

STARTING AT \$3695



UPGRADES AND ACCESSORIES FOR THE 20" SMOKERS

STAINLESS STEEL ASH PAN

Stainless Steel Ashpan for 20" firebox. Can be ordered as an upgrade to new smokers or as a replacement ashpan for your existing Klose smoker.

\$350



1/2" THICK STEEL FIREBOX

Upgrade the firebox on your 20" Klose smoker to a 1/2" thick solid steel Firebox (adds heat control and reduces the amount of fuel needed). Highly recommended for colder climates.

\$595



STAINLESS CHARCOAL BASKET

This easy to use charcoal basket allows you to fill with charcoal, light one end and walk away for more than 6-1/2 hours, without having to tend the fire.

These make great gifts. Use your BBQ Pits by Klose Gift Certificate.

\$450



UPGRADES AND ACCESSORIES FOR THE 20" SMOKERS

STAINLESS STEEL RACKS IN FIREBOX

Upgrade to a stainless steel Meat rack or charcoal rack in the 20" firebox.

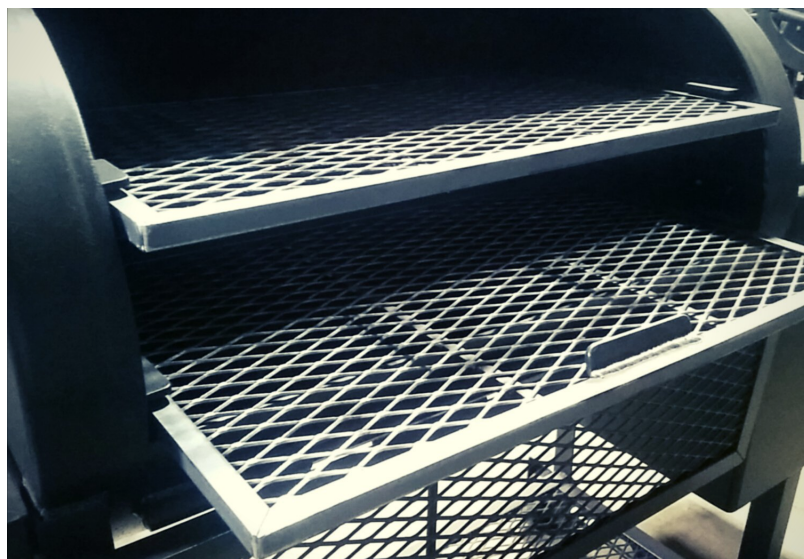
\$475 EACH



STAINLESS STEEL MEAT RACKS

Extend the life of you meat racks by upgrading to stainless steel.
Price varies by size of smoker.

20X36	\$1746
20X42	\$2037
20X48	\$2328
20X54	\$2619
20X60	\$2910



STAINLESS STEEL FRONT TABLE

For easy clean up, upgrade to a solid stainless steel front table.
Simply wipe clean with a wet cloth even after a full day of cooking.
Price varies by size of smoker

20X36	\$525
20X42	\$615
20X48	\$700
20X54	\$790
20X60	\$875



UPGRADES AND ACCESSORIES FOR THE 20" SMOKERS

2" BRASS BALL VALVE DRAIN

All pits come with a 2" drain and screw on cap for clean out. Replace the screw cap with this heavy duty Ball valve drain. Makes easy work of cleaning out the pit and let's you stay clean at the same time.

\$60.00



POLDER THERMOMETER

Magnetic Polder Digital Barbecue Thermometer lets you know the internal temperature of the meat without opening the smoker.

Includes Adjustable Alarm, Countdown Timer, AAA Battery Included. Fahrenheit/Centigrade Selector, 24" Stainless Steel Wire & Meat Probe, Start/Stop Button...
Temperature Alert ON/OFF

\$60.00



CHROME TEXAS LOGO

1/2" steel, chrome plated State of Texas Logo
Have us mount one on your new smoker and show your Texas Pride.
Also available with out a pit purchase, includes bolts and nuts for mounting.

\$295 WITH PIT PURCHASE

\$395 WITHOUT PURCHASE



SUPER DELUXE 24" PIPE SMOKERS



24" DIAMETER SUPER DELUXE SMOKERS

24 X 36 DELUXE PIPE SMOKER

For the true Backyard BBQ Enthusiast 1728 square inches of cooking space in the main chamber and 576 square inches of grilling space in the firebox. Shown here with the optional upgraded 8" casters.

Most popular upgrades for this model

- Counterweighted door
- 8" swivel & locking caster
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model

STARTING AT \$3475



"Food is maybe the only universal thing that really has the power to bring everyone together."

GUY FIERI



24 X 42 DELUXE PIPE SMOKER

The 24 x 42 is an All Time Favorite Smoker.

With 2016 Square inches of cooking space in the main chamber and 576 square inches in the Firebox for grilling.

This model includes the 8" heavy duty swivel & locking caster wheels. It is available with a single wide door or a 2 door option at no additional cost.

Most popular upgrades for this model

- 1/2" thick steel firebox
- Counterweighted single door (highly recommended for single door)

All upgrades listed on page 3 are available for this model

STARTING AT \$3775

24" DIAMETER SUPER DELUXE SMOKERS

24 X 48 DELUXE PIPE SMOKER

Perfect for large family gatherings this smoker has 2304 square inches of cooking space in the main chamber and 576 square inches of grilling space in the firebox. Includes the heavy duty 8" locking casters. Also available in single or double door. A counter weight is recommended for the extra wide single door.

Most popular upgrades for this model

- Counterweighted door
- 1/2" thick steel firebox

All upgrades listed on page 3 are available for this model

STARTING AT \$4050



"The only thing I like better than talking about food is Eating"

GEORGE BERNARD SHAW



24 X 60 DELUXE PIPE SMOKER

The huge 24 x 60 is a beast of a backyard smoker! With 2880 Square inches of cooking space in the main chamber and 576 square inches in the Firebox for grilling. This model includes the 8" heavy duty swivel & locking caster wheels. It is available with a single wide door or a 2 door option at no additional cost.

Most popular upgrades for this model

- 1/2" thick steel firebox
- Counterweighted single door (highly recommended)

All upgrades listed on page 3 are available for this model

This model can also be added to a towable trailer - contact us for details

STARTING AT \$4995

UPGRADES AND ACCESSORIES FOR THE 24" SMOKERS

STAINLESS STEEL ASH PAN

Stainless Steel Ashpan for 24" firebox. Can be ordered as an upgrade to new smokers or as a replacement ashpan for your existing Klose smoker.

\$450



1/2" THICK STEEL FIREBOX

Upgrade the firebox on your 24" Klose smoker to a 1/2" thick solid steel Firebox (adds heat control and reduces the amount of fuel needed). Highly recommended for colder climates.

\$695



STAINLESS CHARCOAL BASKET

This easy to use charcoal basket allows you to fill with charcoal, light one end and walk away for more than 6-1/2 hours, without having to tend the fire.

These make great gifts. Use your BBQ Pits by Klose Gift Certificate.

\$550



UPGRADES AND ACCESSORIES FOR THE 24" SMOKERS

STAINLESS STEEL RACKS IN FIREBOX

Upgrade to a stainless steel Meat rack or charcoal rack in the 24" firebox.

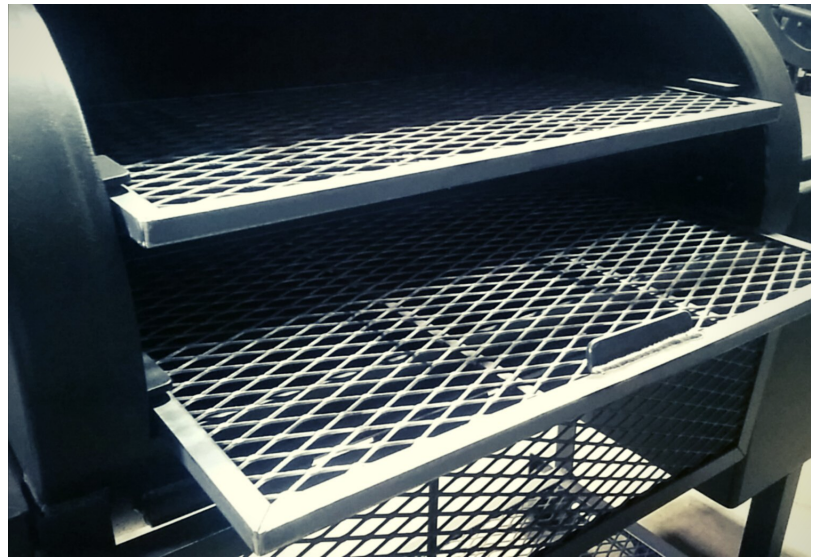
\$695 EACH



STAINLESS STEEL MEAT RACKS

Extend the life of you meat racks by upgrading to stainless steel.
Price varies by size of smoker.

24X36	\$2100
24X42	\$2450
24X48	\$2800
24X60	\$3500



STAINLESS STEEL FRONT TABLE

For easy clean up, upgrade to a solid stainless steel front table.
Simply wipe clean with a wet cloth even after a full day of cooking.
Price varies by size of smoker

20X36	\$525
20X42	\$615
20X48	\$700
20X54	\$790
20X60	\$875



UPGRADES AND ACCESSORIES FOR THE 24" SMOKERS

2" BRASS BALL VALVE DRAIN

All pits come with a 2" drain and screw on cap for clean out. Replace the screw cap with this heavy duty Ball valve drain. Makes easy work of cleaning out the pit and let's you stay clean at the same time.

\$60.00



POLDER THERMOMETER

Magnetic Polder Digital Barbecue Thermometer lets you know the internal temperature of the meat without opening the smoker.

Includes Adjustable Alarm, Countdown Timer, AAA Battery Included. Fahrenheit/Centigrade Selector, 24" Stainless Steel Wire & Meat Probe, Start/Stop Button...
Temperature Alert ON/OFF

\$60.00



CHROME TEXAS LOGO

1/2" steel, chrome plated State of Texas Logo
Have us mount one on your new smoker and show your Texas Pride.
Also available with out a pit purchase, includes bolts and nuts for mounting.

\$295 WITH PIT PURCHASE

\$395 WITHOUT PURCHASE



A man in a black shirt is cooking at a food stand. In the foreground, a table covered with an orange cloth holds stacks of red plastic cups, white paper plates, and a tray of cooking utensils. Behind the table, there are bags of food and a large grill. A green sign on the left reads 'SHORT TERM PARKING ONLY'. Other people are visible in the background.

THE BACKYARD CHEF

THIS MODEL IS QUICKLY BECOMING FAMOUS

BACKYARD CHEF SMOKERS

20 X 40 BACKYARD CHEF

#1 selling smoker! The main chamber is 20" x 40" long with a 20 x 20 Upright slow smoker. Two full slide out shelves in the main chamber with four shelves in the upright. The upright chamber runs 100° cooler than the main chamber making it perfect for smoking sausage or use as a warmer. Shown here with the optional Chrome Texas logo

Most popular upgrades for this model

- 1/2" thick steel firebox
- Sausage rod kit for hanging meat

All upgrades listed on page 3 are available for this model

STARTING AT \$3950

ALSO AVAILABLE IN 24" STARTING AT \$4995



**"Pull up chair, Take a taste. Come join us. Life
is so endlessly delicious"**

RUTH REICHL



20 X 50 BACKYARD CHEF

The Extended Backyard Chef has a 20 x 50 main chamber with a 20 x 20 upright slow smoker.

This smoker has 2000 Square inches of cooking space in the main chamber , 1600 in the upright and 300 square inches in the Firebox for grilling. This model includes the 8" heavy duty swivel & locking caster wheels.

It is available with a single wide door or a 2 door option at no additional cost.

Most popular upgrades for this model

- 1/2" thick steel firebox
- Counterweighted single door (highly recommended)
- Sausage rod Kit for hanging meat

All upgrades listed on page 3 are available for this model

STARTING AT \$4375

ALSO AVAILABLE IN 24" STARTING AT \$5750

BACKYARD CHEF SMOKERS

20 X 60 BACKYARD CHEF

The main chamber is 20" x 60" long with a 20 x 20 Upright slow smoker. Two full slide out shelves in the main chamber with four shelves in the upright. Available with a single extra wide door or two door option at no additional cost.

The upright chamber runs 100° cooler than the main chamber making it perfect for smoking sausage or use as a warmer. Shown here with the optional Chrome Texas logo

Most popular upgrades for this model

- 1/2" thick steel firebox
- Sausage rod kit for hanging meat

Also available on a towable trailer - See the Family Reunion model in our Mobiles Catalog.

All upgrades listed on page 3 are available for this model

STARTING AT \$4775

ALSO AVAILABLE IN 24" STARTING AT \$6475



"Barbecue sauce is like a beautiful woman. If it's too sweet, it's bound to be hiding something."

LYLE LOVETT



BACKYARD CHEF JR.

This is a 20 x 20 upright smoker perfect for Salmon, sausage or Jerky. This smoker has 1600 Square inches of cooking space in the upright chamber , and 400 square inches in the Firebox for grilling.

Most popular upgrades for this model

- 1/2" thick steel firebox
- 8" Locking swivel casters
- Sausage rod Kit for hanging meat

All upgrades listed on page 3 are available for this model

STARTING AT \$3475

ALSO AVAILABLE IN 24" STARTING AT \$4375

UPGRADES AND ACCESSORIES FOR THE BACKYARD CHEF SMOKER

FISH FRYER TABLE

160,000 BTU burner table
Includes cast iron burner, swivel bottle holder, hose & regulator, and front controls (propane bottle not included)

\$750

Add a fold down griddle plate for **\$245**

Also protects the burner from the elements



SAUSAGE ROD KIT

Sausage rod kits are perfect for hanging meat in the upright slow smoker. Simply remove the sliding shelves and insert the rods. Price varies by smoker size.

20" \$175

24" \$245



COUNTERWEIGHT

Counterweighted doors make it easy to open the cooking chamber with one hand. Price varies by size of smoker.

20" \$145

24" \$175





REQUEST YOUR QUOTE TODAY

DAVID@BBQPITS.COM
1-800-487-7487
713-686-8720

For more detail on the features and options of any of smokers please call or email us. You can also get the most up to date pricing and lead times for your custom built Klose Smoker.

We appreciate your interest in our products and look forward to working with you.

For information on grills, Mobile smokers & catering rigs, and Restaurant Smokers and grills please contact us or review our other catalogs

~Thank you, BBQ Pits by Klose