



BARBECUE PITS BY KLOSE-DELIVERY WORLD WIDE for 2024



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

1-713-686-8720 david@bbqpits.com



The Extended 20\"/>

Also Available in 24\"/>

1/2\"/>

Adjustable height to the fire-rack & meat rack to five levels FOR GRILLING.

The main chamber is a 20\"/>

ALL Meat Racks framed in Steel Angles for Triple Strength.

Upright is 20\"/>

2 Stainless Steel Thermometers. Folding Front Tables & side table. Full 20\"/>

1500 degree Food Grade BBQ Heat-Paint. Adjustable controls on Smokestack & Firebox.

Includes Four 8\"/>

All Klose Backyard Smokers come with, (not charged for extra) All of the Following:

FREE 2 ROW PULLOUT SHELVES in Main Chamber and 4 Row Pullouts in Upright.

Doubles the cooking area you use for FREE. They pullout 2/3 & hang for Easy Access.

Four 8\"/>

Includes Pop Baffle & 8 Sausage Rods in upright to hang Whole Hogs, or Sausage.

ALL Door Hinges, axle, & folding front table rods made with Solid Stainless Steel Rods.

(LAST FOREVER in any Climate) No more Rusted up or Froze Wheels, Doors or Tables.

(Total Value of 975.00 FREE)

Many Options Available:

1/2\"/>	595.00
Brass Ball Valve Drain with large Rubber Handle. Never get Dirty Again.	60.00
Stainless Steel Ash Pan (LASTS FOREVER)	Add 350.00
Charcoal Basket allowing 6 hours without having to add charcoal	Add 250.00
or Stainless Steel Charcoal Basket (Lasts Forever)	Add 450.00

Stainless Steel Meat Rack & Fire Rack in Firebox Call for Quote

SS main chamber Meat Racks, SS MC char. rack / SS Table on Front Call for Quote

160,000 BTU Fish Fryer Table. (Includes 160,000 BTU Cast Iron Burner, Swivel Bottle Holder, Hose & Regulator, and Front controls. Add 750.00

Add a Fold Down Hot Griddle Plate (also Protects Burner from the Elements) 245.00



BARBECUE PITS BY KLOSE-DELIVERY WORLD WIDE

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

1-713-686-8720

1-800-487-7487

Email: 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: 3444 Sq. In.

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



BBQ Pits by Klose
1355Judiway St. #B
Houston, TX 77018
david@bbqpits.com



Bid Invoice

Date	Invoice #
2024	

Phone #	713-686-8720
---------	--------------

Bill To

Ship To

Pick the options you want, & I can type into a PDF bid Inv. for you.
Financing & Layaway Available

Terms	Due Date	Ship Via	FOB
1/3 down			Houston

Made Onsite in The Great State of Texas

Item	Description	Qty	U/M	Rate	Amount
20"x 60" Main Chamber Backyard Chef (This Model Becoming Famous FAST) 28 sq. ft. of Racks Feed 75-100 People Comfortable. Weighs 1150# with 1/4" Firebox, 1400# with 1/2" Firebox. All Klose Backyard Smokers come with, (not charged for extra) All of the Following: 2 row pullout shelves in the main chamber, & 4 row pullouts in Upright Slow Smoker. Includes Pop Baffle & 8 Sausage Rods in upright to hang Whole Hogs, or Sausage. ALL Door Hinges, axle, folding front table rods made with Solid Stainless Steel Rods. (LAST FOREVER in any Climate) No more Rusted up or Froze up Wheels, Doors or Tables. Large Heavy Duty 8" Swivel Wheels. Move Easier on hard Ground. Total Value 1145.00 FREE. Full Sized Square Firebox & Top Door, & Adjustable Height Racks to 5 levels. All Meat Racks framed in Steel Angles. U.S.A. made Tel Tru SS Thermometer. (not the cheap style many use) True 1/4" New Steel Pipe & Plate. (not surplus). Full Log Rack underneath, Front Folding Table, Removable Side Table, SS Handles EVERYWHERE. Three Coats of 1500 Degree BBQ Heat Paint – Sprayed in a Professional Automotive Spray Booth. Options I Recommend to make Cooking Outdoors FUN. These things take all the work out of it. 1/2" Steel Plate Firebox Upgrade. Twice the Heat Control & versatility in Cold-Weather----- Stainless Steel Ash Pan 14 gauge (Lasts Forever)----- Charcoal Basket allowing 6 hours without having to add charcoal----- Two Inch Brass & Stainless Steel Ball Valve Drain with large Rubber Handle. Never get Dirty Again----- Polder Digital Thermometer-----					4775.00
					-595.00
					-350.00
					-250.00
					-60.00
					-60.00



1/2" Steel Firebox
Upgrade-cuts fuel 50%



Solid Stainless Steel Ashpan
no more burn-thru or rust-thru



Heavy Charcoal Basket
Go 7 hours w/o feeding



Polder Digital Thermometer
never burn the meat again-ever



2" SS & Brass Valve Drain
no mess clean up.

Ask about our ALL Stainless Steel
Meat & Fire Racks. Call for Quotes.



Delivery Available worldwide Heavy Pallet, banded down
heavy cardboard & shrink wrapped. Call for Quote.



Subtotal

Sales Tax (0.0%)

Total

Payments/Credits

Balance Due

Write Check & Mail
to: BBQ Pits by Klose
PO Box 925915
Houston, TX 77292
www bbqpits com



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.



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.

- 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, axles 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 steel angles for Triple Strength.
- 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.
- Top open lid on fire box.
- Adjustable five grilling heights in the firebox.
- Sliding air intake shield on the firebox.
- No additional charge for left or right-handed firebox.
- **2 Row Pullout Meat Racks for FREE. (250.00 Value).**
- 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.
- 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.
- 8" locking & swivel casters available for models that don't have them.
- Stainless Steel Front and Side tables.
- Charcoal basket for extended burn times. Available in carbon and SS.
- Digital Polder Thermometers.
- 160,000 BTU Burner Table & Fold Down Hot Griddle Plate.



REQUEST YOUR QUOTE TODAY

DAVID@BBQPITS.COM

1-800-487-7487

713-686-8720

Cell 1-713-818-2263

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 have new backyard, 6 Indoor/ Outdoor Commercial Upright Smokers in Stock. Also One of a kind Mailbox Grills & Smokers, Pyramids, Glass Phone Booths, Torpedo's, 36x10ft Horizontal Stationary Smokers w/90 sq ft. Crawfish Cookers & Pots, Beer Bottle Mobiles, a new 316L Mirror Polished SS 24" x 72" Mobile.

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

For information on Grills, Mobile Smokers & Catering Rigs, and Restaurant Smokers Restoring your Grill or Smoker like NEW. please contact us to discuss Catering, Line Building, Lay of Meat, crowd control, FINANCING, LAYAWAY, DRAWINGS, events management planning, and so on. I have Catered 40 years, so far!

~Thank you, Dave Klose
BBQ Pits by Klose-Since 1986