

# Owner's Manual

## KBQ C-60 Barbecue Pit



Thanks for your business! Please take a few minutes to read these instructions and familiarize yourself with your new pit. If you have any questions, call 512-522-7748 or email me at [bill@karubecue.com](mailto:bill@karubecue.com).

With kind regards,

*Bill*

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## SAFETY

**You are playing with fire.**

**Read the warnings etched on the  
top of your Controlbox.**

**If you cannot, or will not, comply  
with the precautions, return your  
*unfired* pit for a refund.**

## **ASSEMBLY**

### **Receiving**

1. If there is any damage, please take pictures and email me.
2. Save packing materials in case you need to return an item.
3. Fetch a 7/16" wrench and the included hex key.

### **Cookbox**

1. Install the Cookbox legs. It is helpful to invert the Cookbox and prop open the door to do this. The wheeled legs are installed at the rear of the pit, as shown. This enables you to easily reposition the pit by lifting the front legs slightly off the ground.



2. Install the shelf racks. The small tabs fit through the slots in the Cookbox top by tilting the rack inward at the bottom. Keep the tabs fully seated as you let the shelf rotate back to vertical, or they will bind.



3. Install the wire shelves.

## Firebox

1. Set the Firebox on top of the Cookbox with the tailpiece engaged in the rectangular slot at the rear of the Cookbox.



2. Slide the coal grate through a side slot and seat it.



3. Install the Firebox lid. The Sear Grid takes the place of the lid for searing - sliding lengthwise on to the Firebox.



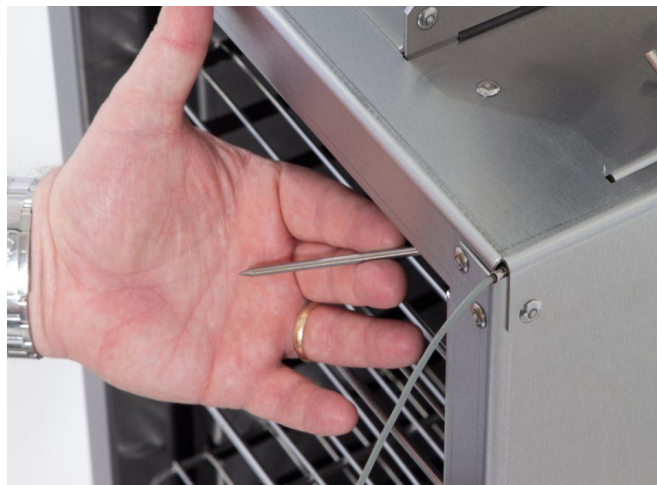
## Controlbox

1. Hold the Controlbox vertically, with the male plug up, the two mounting tabs down, and the fan blades to the left.
2. Lower the 2 tabs into the slots on the top of the Cookbox.
3. Rotate the Controlbox downward into position, being careful not to bend the fan blades.



## Other

- The seal around the Cookbox door is important. Don't allow it to become fouled or the door flanges to be bent, or when the draft fan runs you'll draw cold outside air through any gaps instead of drawing hot smoke from the Firebox. If you use temperature probes, snake them through the corner holes at the top of the Cookbox.



- Ensure the pit is located on a level, non-combustible surface. Grease will drain from the small holes at the front corners of the pit; provide a tray to catch it. A full-size steam pan can also be inserted into the rack system to catch nearly all of



the grease.



- A digital stick thermometer should be inserted through the small port in the installed Controlbox for an accurate measurement of the lowest temperature in the pit.



## TECHNOLOGY

Your pit uses patented technology (US 7,895,942, 8,635,947, and 9,526,376), which gives you direct and independent control of temperature and smoke quality. Here's how it works:

### Temperature Control

The Controlbox houses a convection fan, a draft fan, and a thermostat. When convection air temperature falls below the knob setpoint, the draft fan turns ON. This draws air from the Cookbox and discharges it overboard, creating a slight vacuum in the Cookbox. This vacuum in turn draws hot gas from the Firebox into the Cookbox until temperature increases above the setpoint, turning the draft fan OFF.

## Smoke Quality Control

The Smoke Selector feature consists of two poppet valves to select the type of smoke that is drawn into the Cookbox. The lower valve draws from underneath the fire, forcing smoke to flow downwards through the hot and well-oxygenated coal bed, where it is thoroughly burned. The upper valve bypasses the coal bed, and the resulting combustion is less complete.



*Underfire Smoke - for the cleanest combustion and lightest flavor profile. Suitable for longer cooks (e.g., briskets, pork butts) when flavors have more time to accumulate.*



*Overfire Smoke - for a heavier flavor profile. This can be useful on shorter cooks (e.g., fish, chicken) that have reduced exposure.*



*Mixed Underfire and Overfire Smoke*

You can change these settings anytime during a cook. Use a tool to actuate the poppets - they get HOT.

***PRO-TIP: USE THE FIREBOX LID. IT IMPROVES FLAVOR AND BARK AND REDUCES SPARKING AND FUEL CONSUMPTION***

## **FUEL**

The small size of the Firebox preserves the geometry of the fire to ensure high temperatures are reached for good combustion. It supplies sufficient power to reach >300°F with an ambient temperature of 0°F.

- Your pit is designed to run on real wood logs. Lump charcoal is great for starting and recovering your coal base when you get distracted and forget about your fire. Never use briquettes - they produce a huge amount of ash that will rapidly fill the bottom chamber of your Firebox.
- Mainstay species are hickory, oak, and mesquite, all of which have excellent coaling quality. Typical consumption is 2-4 lbs per hour. Pecan does not coal well and should be avoided.
- Size: 6-10" long x 2-5" in diameter, or Red Bull can to



common brick in size, which can usually be achieved by cross-cutting common (18-20") firewood into halves and splitting as necessary.

- Moisture content: cut, split and air dried for a couple of months is dry enough. Not freshly-cut; not kiln-dried.

## **OPERATION**

**Startup** by forming a bed of coals by either the *Quick and Dirty Method* (get a chimney of lump charcoal going and dump the hot coals into the Firebox) or the *Slow and Lazy Method* (stick an electric charcoal lighter through a Firebox side slot vent, load wood and have a cup of coffee). Add wood continuously until a one inch thick bed of coals has formed on the charcoal tray.

***DO NOT USE LIGHTER FLUID OR ANY OTHER LIQUID FIRE-STARTER IN YOUR FIREBOX. DOING SO WILL VOID THE WARRANTY***

**Load meat**, being conscious of the impact of meat, foil, pans, etc. on airflow. Forming a "meat membrane" of ribs on a lower shelf will force the hot smoke to the sides and leave a colder spot in the center of the Cookbox.

**Warmup.** Since hot smoke is injected into your Cookbox at the bottom and cools as it rises to the fan inlets, the bottom of your pit is hotter than the top. How much hotter is a function of the meat load and the difference between the meat temperature and the knob setpoint. For larger (>30#) loads:

- (*Easier*) Work your way up to target temperature, e.g., start at 100-150°F and bump temperature up 25-50°F every time you add wood.
- (*Harder*) For the first 2 hours, rotate shelves every time you

add wood. Temps will quickly recover after closing the door.

## **Tending**

1. Wait for the draft fan to cycle off to reduce ash entrainment.
2. Using the included Tending Hook, fluff the fuel in the Firebox to help it collapse.

***PRO-TIP: KEEP YOUR FACE OUT OF THE SMOKE  
RISING FROM THE FIREBOX TO PRESERVE YOUR  
SENSES OF TASTE AND SMELL FOR THE  
IMPORTANT EATING STEP***

3. Add wood - keep in mind you're adding wood to replenish the coal bed. The wood you add must have enough time to break down to coals before the current coals are exhausted.
  - If your coal bed doesn't cover most of the openings in the coal tray, add fuel earlier to allow more break-down time (i.e., run the Firebox fuller).
  - If you have flames roaring continuously out of your Firebox, you're wasting fuel. Add less wood, more frequently (i.e., run the Firebox less full).

***PRO-TIP: LOAD FUEL WITH THE GRAIN ORIENTED  
HORIZONTALLY TO ENCOURAGE COLLAPSE***

4. If required, adjust the thermostat knob. The need for adjustment decreases as the pit and meat warm up.

## **Shutdown**

1. Remove and eat meat.
2. Turn thermostat knob fully counterclockwise.
3. Store Controlbox in a place protected from rain and breezes.

## MAINTENANCE

**Cleanup** your pit before a cook instead of after it. This ensures the pit and ashes are dead cold and grease is solidified, both of which make cleanup safer and easier. The added bonus is that when you are done cooking, you can focus on eating.

1. Lift-off the Firebox, slide out the coal grate, and dump the ash. You can hose it out if you like.
2. Remove the wire shelves and racks. These fit in most dishwashers, but nothing cleans wire shelves faster than one of these stainless steel sponges.



3. Use a plastic paint scraper or spatula to remove the bulk of the solidified grease from the bottom of the pit.

***PRO-TIP: IF YOU'RE REALLY SERIOUS ABOUT CLEANLINESS, NOTHING EATS GREASE AND SOOT LIKE OVEN CLEANER. GET THE YELLOW-CAN LYE (NaOH) OR POTASH (KOH) KIND, NOT THE NAMBY-PAMBY, BLUE-CAN 'FUME-FREE' STUFF. WEAR GOGGLES & GLOVES - IT'LL EAT YOU, TOO.***

4. Lug the Cookbox out to your lawn and use a hose on the jet setting to blast the interior and dislodge any remaining grease. Keep blasting until water is flowing over the open door, then swiftly tilt it forward to heave out the greasy water. Repeat 1 or 2 times, and you'll have a fairly clean pit.

**Every 100 operating hours:**

1. Invert the Controlbox on a table or bench.
2. Using an old toothbrush and/or compressed air (the canned stuff works OK), clean most of the accumulated soot from the fan blades and the spring sensor retainer assembly. There's no need to be fastidious - the radial impellers are designed to run dirty.
3. If you feel the need to remove an impeller for deep cleaning, the 10mm nut is **Left-Hand Threaded**.
4. Check that the fan blade tips are coplanar by manually spinning the blade and eyeballing it from the side. Push/pull any errant blade tips into alignment with your fingers.

***BE CAREFUL IF USING DEGREASER ON YOUR  
CONTROLBOX - IT CAN RUN DOWN THE MOTOR  
SHAFTS AND DEGREASE THE BEARINGS, TOO.  
THAT WILL VOID THE WARRANTY***