



## Big Hat Owners Information

### **Pit Curing or Seasoning:**

A new BBQ pit should be cured like a new iron skillet. Coat the inside of your BIG HAT B-B-Q SMOKERS & GRILLS with some type cooking oil. You may choose to rub the inside or use an aerosol spray like Pam (PAM makes a spray specifically for BBQ pits), peanut oil, cooking oils, or even bacon grease left over from bacon cooked on the stove. Then you light the pit with a medium fire; say 220 degrees for those of you with smokers. Choke the smokestack control about 1/2 and let it smoke heavily. A few hours is good, the longer the better. A Pit will cure without oils, but the buildup of the resin base on the doors doesn't seem to hold very well over the years.

You should also coat the exterior. The oil will dry after cooking a couple of times and put a nice protective coating on the exterior as well. We have noticed that pits sealed with oils seem to produce better results. The longer the better, however, you can cook on your BBQ pit after about 2 hours, if you are in a hurry.

### **Maintenance:**

Your pit is painted using several coats of high-heat BBQ paint (1200 degrees). We have yet to find a BBQ paint that will not eventually flake, rust, or need touch up. This is normal, especially, if you keep your pit out in the elements, which most of us do. It is recommended that you use a grill cover. Grill covers can be purchased just about anywhere that sells pits and accessories. Always clean your pit out after using. Get rid of old ash and wood that can cause premature rusting and possibly burn-out. If you notice rusting on the exterior, use a wire brush to remove the rust. Then use a can of BBQ spray paint and touch it up. BBQ spray paint can be purchased anywhere that sells BBQ pits and accessories and on the [bighatbbq.com](http://bighatbbq.com) website.

BIG HAT B-B-Q SMOKERS & GRILLS are quality built BBQ pits and are made to last for years. BIG HAT B-B-Q SMOKERS & GRILLS are made from heavy-duty thick steel. Most are 3/16" in wall thickness or thicker. With a little pit maintenance, your BIG HAT B-B-Q SMOKERS & GRILLS barbecue pit will last a life time. To ensure your BBQ pit gives you years of good outdoor cooking always maintain it. If you have questions about curing or maintaining your BIG HAT B-B-Q SMOKERS & GRILLS, please feel free to contact us: [info@bighatbbq.com](mailto:info@bighatbbq.com)

### **Wood:**

We have found the best results to be from nut and fruit bearing trees, cut down from six months to two years old. Like Oak, Pecan, Mesquite, Hickory, Peach, Pear, Apple, Apricot, Alder and Maple to list a few. These are the safest types to use for cooking. We have found that wood over two years old tends to produce a dirty taste in the food more often than not. Wood can be cut down whole, and split after five or so months of seasoning. We recommend splitting three days or so before cooking with it.

You can use some woods green for cooking, but under no circumstances should you ever use green mesquite or cedar for smoking. It will produce a bitter taste in the pit for years that cannot be sandblasted out. People have used green mesquite before because they saw someone in a restaurant using it. That was for grilling with it, not smoking.

**Apple** - Very mild, with a subtle fruity flavor, slightly sweet. / Use on Poultry-turns skin dark brown.

**Cherry** - Similar to apple, but slightly bitter because most Cherry wood comes from chokecherry trees. / Use on Poultry-turns skin dark brown.

**Sugar Maple** - Smoky, mellow and lightly sweet. / Use on Fish & Beef.

**Hickory** - The most highly used wood, both commercially and for home use. Has a strong, heavy, bacon Flavor. / Use on Pork, Ham, and Beef.

**Pecan** - A cool burner, nutty and sweet, Tasty with a lot of subtle caricature. / Use on Steaks & Ribs.

**Mesquite** - One of the hottest burning woods. Predominately Honey, earthy flavor with a slightly bitter aftertaste. / Use on Beef, Fish, Poultry.

**Oak** - A lighter version of mesquite. Red oak is quite Similar to mesquite; white oak is milder. / Use on Beef & Fish.

## **Smoking Tips:**

Treat your smoker the way you treat your oven. You would not put a 15 pound brisket in your oven and let 3 pound of fat render and drip to the bottom. Always put an aluminum pan under everything you smoke. We add juice or water or beer to our pans for steam and flavor and ever start sauce with the drippings.

The basics of smoke are as follows. You need to practice good temperature control. Meat smoking is best done in the range of 220-250 degrees. You need to bring the internal temperature of the meat to at least 165 degrees to be safe for consumption, but you don't want to go too far above this. I recommend two accurate thermometers for smoking. One inside the smoker in the area where the meat sits to tell you the smoker temperature and one meat thermometer in the meat to tell you the internal temperature of what you are smoking. Whatever it is, take it out when it hits a safe temperature.

There are two reasons to keep the temperature low. One is to give the smoke enough time to sink in and the other is to naturally tenderize the meat. Slow cooking gives the natural fibers in meat time to break down and become tender.

Another basic rule of smoking is to place the meat inside the smoker so that it is surrounded by smoke. You want a good thick stream of smoke around the meat at all times to give it the kind of exposure you need to enhance the flavor. The smoke needs to be moving, always moving to maximize exposure and prevent the smoke from making the meat bitter because of a buildup of creosote.

The last thing to remember is that smoking is far more an art than it is a science. Practice and patience are the secret. For specifics on different types of meat to smoke you can read up on Brisket, Ribs and Pulled Pork.

## **WARRANTY:**

BIG HAT B-B-Q SMOKERS & GRILLS products are warranted to be free from defects in material and workmanship. Your BIG HAT B-B-Q SMOKERS & GRILLS® SMOKER/GRILL constructed of 3/16" thick wall is guaranteed against burn-out in the fire-box section of your grill for as long as you, the original purchaser, own it. This warranty is non-transferable to another party. This warranty does not apply to products which have been abused, misused, negligence, accidents, repairs or alterations outside our facility or to a lack of maintenance. We shall in no event be liable for death, injuries to persons or property damages arising from the use of our products purchased new from BIG HAT B-B-Q SMOKERS & GRILLS or its authorized distributors.

BIG HAT B-B-Q SMOKERS & GRILLS will, at its option refinish or replace any product or part found to be defective during the warranty period. The warranty covers parts only, labor is not included.

Paint is not warranted.

BIG HAT B-B-Q SMOKERS & GRILLS will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid. BIG HAT B-B-Q SMOKERS & GRILLS may require reasonable proof of purchase and we suggest you keep your receipt/invoice.