

CUSTOM MADE SMOKER'S

RENT A SMOKER

BBQ MEAT FOR BUSINESS

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SHOWROOM & SMOKER HOUSE

NÄGELIWEG 2

5313, KLINGNAU

SCHWEIZ



CONTACT US!

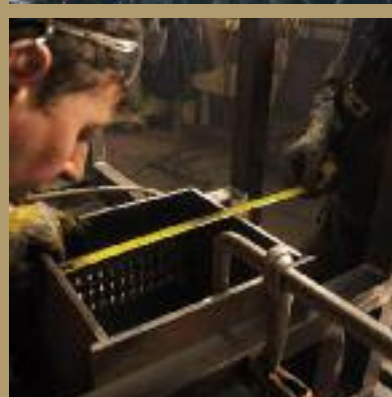
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www.bbqpitbox.com

BBQ PIT BOX®
Professional smokers, grills and ovens
established in 2015



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OUR BACKGROUND

BBQ Pit Boxis the result of a long development process. A team of Hungarian engineers with relevant experience in the steel industry has elaborated the concept of our smokers. Each smoker is hand-crafted and manufactured with long working hours for individual customer orders. We work in a professional environment in our factory in Hungary.



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BBQ PIT BOX® GRAVITY-FEED SERIES

- GF-S (GN 1/1, 5x grates, 320 kg, capacity for 30-35 kg of meat)
- GF- M (GN 1/1, 5x grates, 390 kg, capacity for 45-50 kg of meat)
- GF-L (GN 2/1, 5x grates, 440 kg, capacity for 65-70 kg of meat)
- GF-L PLUS(GN 2/1, 6x grates, 500 kg, capacity for 90-100 kg of meat)



GF-S



GF-M



GF-L



GF-L PLUS

BFB-RF XXS



BFB-RF XXS PLUS



BFB-RF XS



BFB-RF S



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BBQ PIT BOX® BOTTOM FIREBOX REVERSE-FLOW SERIES

- BFB-RF XXS(GN 2/3, 2X GRATES, 160 kg, capacity for 20 kg of meat)
- BFB-RF XXS-PLUS(GN 2/3, 4X GRATES, 190 KG, CAPACITY FOR 30-35 KG OF MEAT)
- BFB-RF XS(GN 1/1, 4X GRATES, 250 kg, capacity for 30-35 kg of meat)
- BFB-RF S(GN 1/1, 6X GRATES, 280 kg, capacity for 35-40 kg of meat)



05

BBQ PIT BOX® WOOD-FIRED SERIES

Probably our most complex construction: wood-fired offset (Large model), fully insulated with double chimney system. Very effective, a real wood-saver, working with clean, thin, blue smoke.

- WF-S (2x GN 1/1, 6x grates, 700 kg, capacity for 40-45 kg of meat)
- WF-L (2x GN 2/1, 8x grates, 850 kg, capacity for 100-110 kg of meat)



WF-S



WF-L



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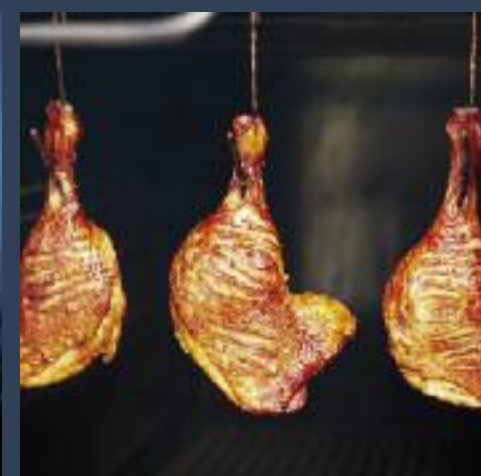
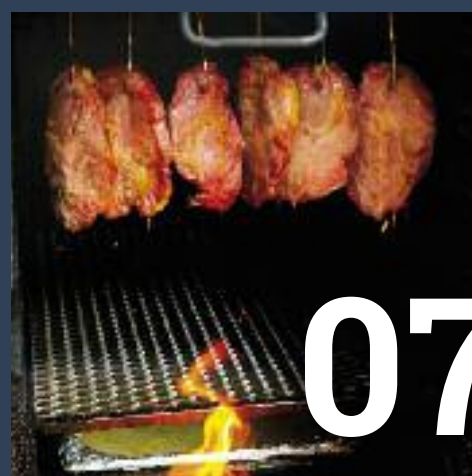
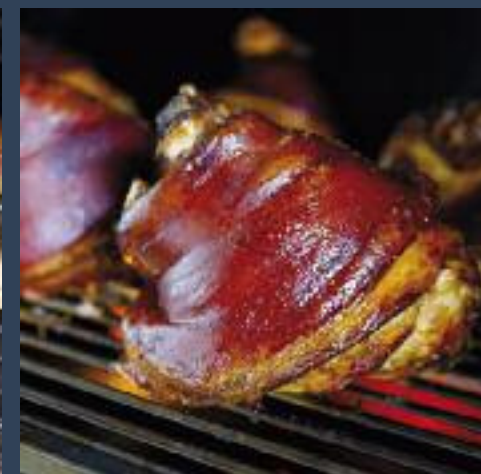
BBQ PIT BOX® D-OVEN THE MULTI- FUNCTIONAL POWERHOUSE

An innovative construction with front-firebox, charcoal + wood fueled, cooking most effectively in the 120-250°C range. You can achieve incredible precision and efficiency in this powerhouse. Intense and flavourful cooking with wood-fired characteristics. It's a great machine!

- **D-OVEN XS** (2x grates, hanger grate for hooks, 270 kg capacity for 20-25 kg of meat. Grate size: 450x380 mm)

- **D-OVEN S** (2x grates, hanger grate for hooks, 350 kg capacity for 35-40 kg of meat. Grate size: 450x690 mm)

- **D-OVEN L** (2x grates, hanger grate for hooks, 550 kg capacity for 70-80 kg of meat. Grate size: 980x690 mm)



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D-OVEN XS



D-OVEN S



D-OVEN L



BBQ PIT BOX®COMPER-SERIES HOT & FAST BBQ-SMOKERS

the Comper-series: medium-weight, extremely effective units.

It comes with the Pit Box®whole hog fat driver system, excellent flavour profile/ no burning smells and flavours!

- Ideal grate temperature range: 135-145°C
- Typical hot & fast method, it's in between low & slow BBQ and roasted meat
- Brisket: 4-5 hours, Boston butt: 5-6 hours, Pork ribs: 2-2½ hours
- Heavy walls, no insulation, very simple construction
- Works with lump wood charcoal or quality briquettes
- Characteristics of the BBQ Pit Box®Comper smokers:
wTop loading only wSmoking on grate wHanging wCooking in pots/ dishes, etc.
- All fat is collected in the bottom, which makes it very easy to clean!



COMPER S

Grate size
(2x) = 50 x 50 cm

W = 800 mm/
D = 800 mm/
H = 1400 mm

Weight = 100 kg



COMPER M

Grate size
(2x) = 70 x 70 cm

W = 1000 mm
D = 1000 mm
H = 1400 mm

Weight = 150 kg



COMPER L

Grate size
(2x) = 90 x 90 cm

W = 1200 mm
D = 1200 mm
H = 1400 mm

Weight = 220 kg



Charcoal-fueled, insulated cabinet smokers



Wood-fired, insulated offset cabinet smokers



Medium-weight, high-performance Hot & Fast BBQ-smokers



Fresh wood & coal-fueled, insulated whole hog cookers



Charcoal & wood-fired multifunctional ovens



Yakitori-style grills

BBQ Pit Box® PRODUCT RANGE 2019



www.bbqpitbox.com



Y-1



(1x tub, 48 kg)

Y-2



(2x tubs, 75 kg)

Y-3



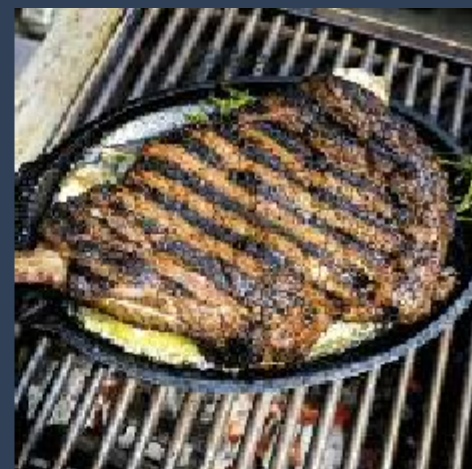
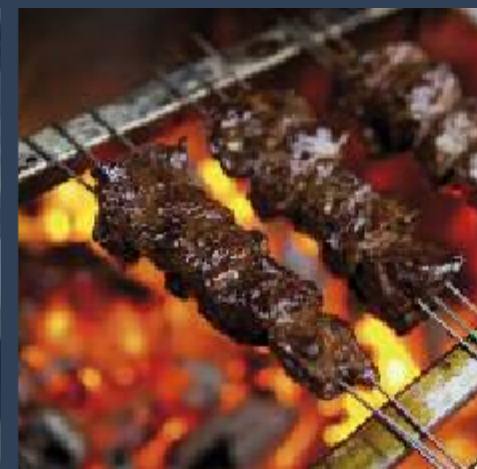
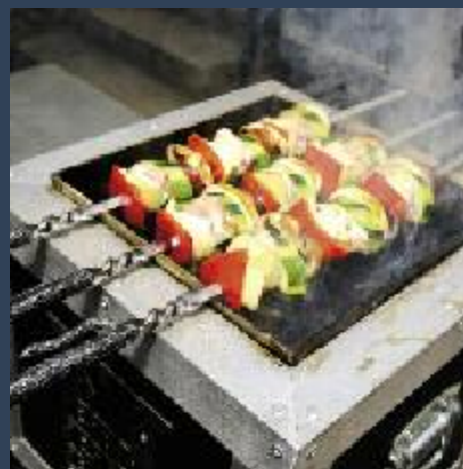
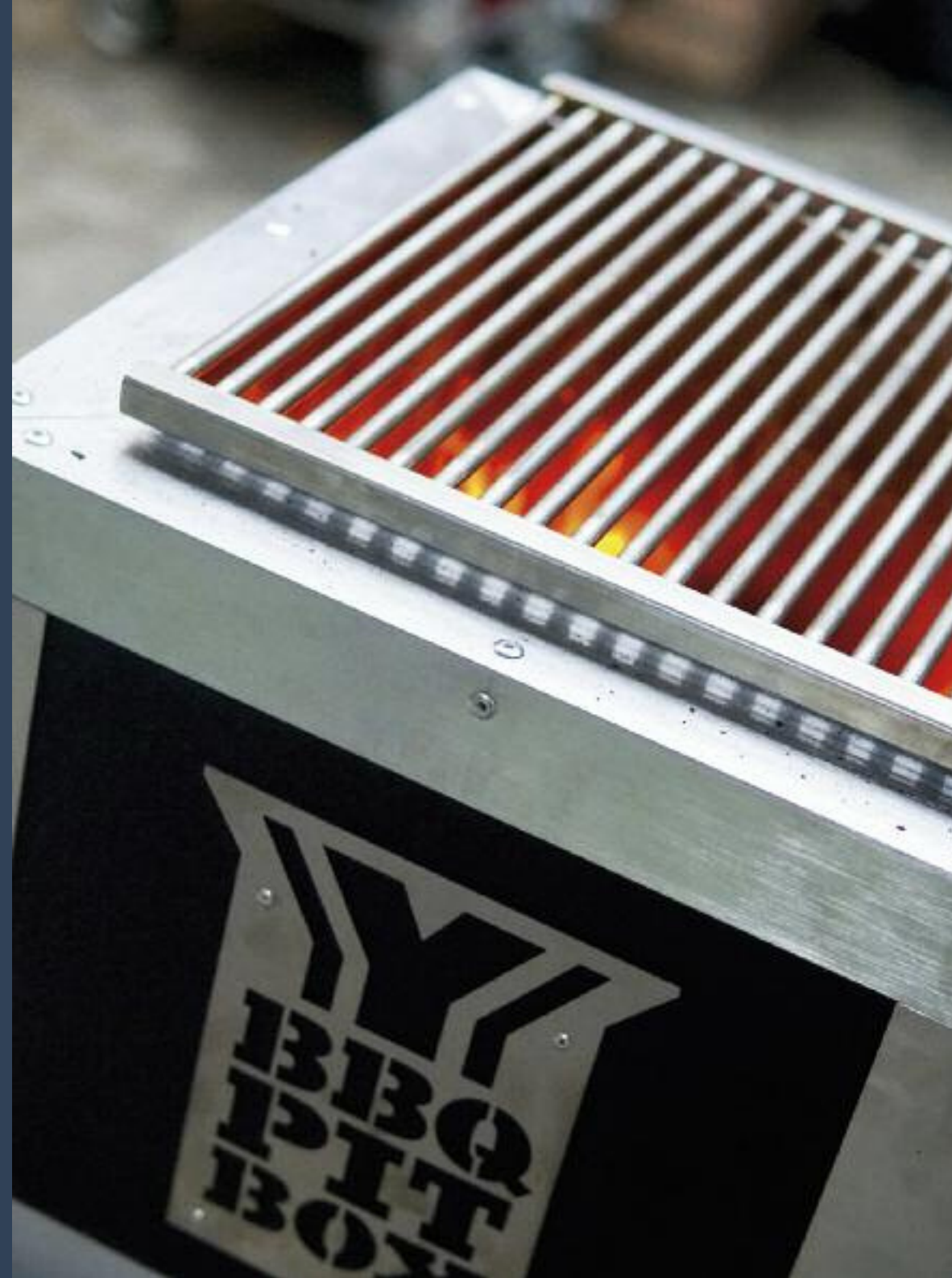
(3x tubs, 105 kg)

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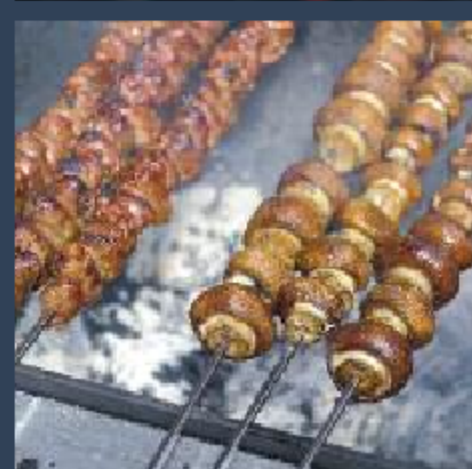
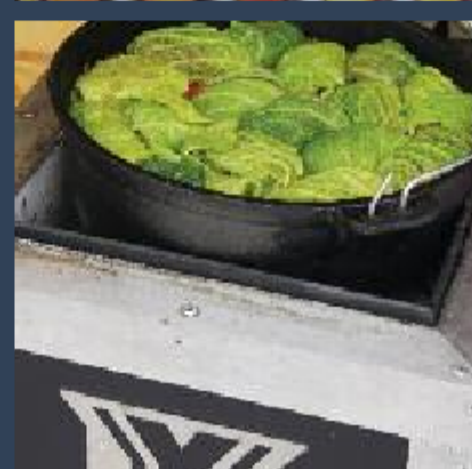
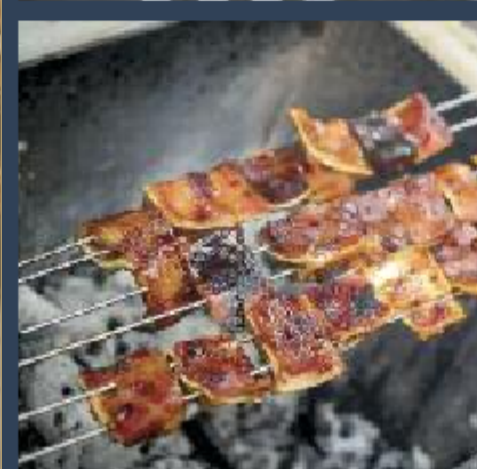
BBQ PIT BOX® Y-SERIES GRILL & STOVE

The BBQ PIT BOX®-series are powerful and sensitive at the same time, offering a lot of possibilities. They are heavyweight, charcoal-fueled, open grill cookers, designed for different styles of cooking.

- grilling on long skewers
- grilling on short yakitori skewers
- grilling on classic grill grates
- grilling on 'čevap'-style grate
- cooking in ceramic and cast iron pots



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BBQ Pit Box®wh-wC whole hog Cooker + wood-Coal generator

- Whole hog barbecue made in North Carolina-style
- Net dimensions of the cooker (width x height x depth): 2700 x 1600 x 1400 mm/ 990 kg
- Grill grate is 1600 x 1100 mm, rotating system, inner grates are removable and stainless steel



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WF-WC L



Aron kelemen, head chef, tereza, Budapest



daniel faludi, pitmaster, füstölő sarok BBQ, Zebegeény

PITMASTERS WITH BBQ PIT BOX®



Gábor Orsó, pitmaster, bpBarbq, Budapest

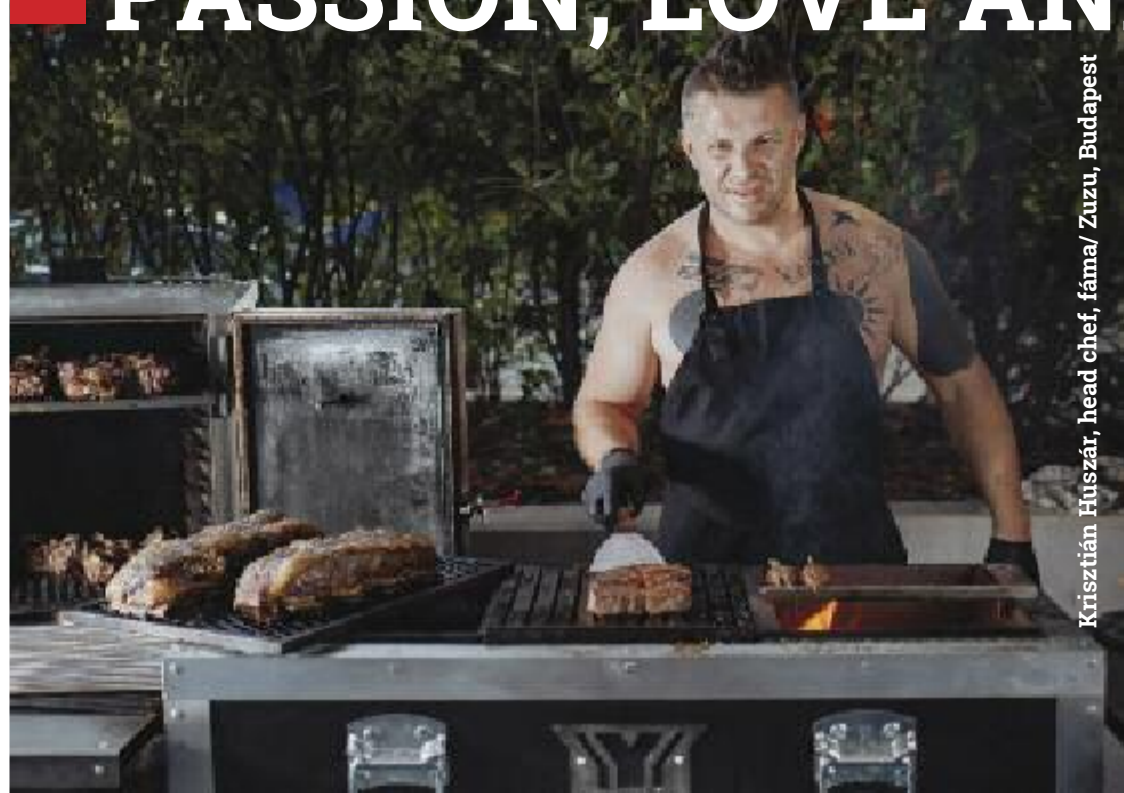


Katalin and Gergő Turanitz, Tekergő vendéglő & kqB kCBs-competition team, velenice



Patrik Schiller pitmaster and József Baricza patron & pitmaster, déli Part BBQ, siófok

PASSION, LOVE AND COMMITMENT



Krisztián Huszár, head chef, fáma/ Zuzu, Budapest



Zsolt Serényi, patron & head chef, bpBarbq, Budapest



Péter Barczi, head chef, the selection, Budapest



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OUR TEAM'S

mission is to develop and manufacture **innovative** grills, ovens and smokers, which are considered as outstanding, **rock-solid** and reliable by making their owners and **happy successful.**



PROFESSIONAL
**BBQ
PIT
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SMOKER

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**GRILL
EXPERT**

SCHWEIZ



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