PitBarrel Cooker – Overview and Tips

Adding a PitBarrel Cooker to your cooking tool collection is a GREAT move. The versatility is amazing and the flavor is simply epic. Enjoy learning this amazing barrel and happy cooking!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

# STARTUP AND SEASONING TIPS:

**ADJUSTMENT tips – BOTTOM VENT**

* + ELEVATION OF 0-2000 FT – Adjust to ¼ Open
	+ ELEVATION OF 2000-5000 FT – Adjust to ½ Open
	+ ELEVATION OF 5000-8000 FT – Adjust to ¾ Open
	+ ELEVATION OF 8000+ FT – Adjust to FULL Open
	+ Above adjustments will keep the barrel in the 275-325 degree temp range

**FIRST Startup tips**

* + Be sure to have PitBarrel Gloves or some heat resistant gloves
	+ Place the Grill Grate in the Barrel for easier charcoal starting with the chimney
	+ Use a chimney to help start the LUMP charcoal faster
		- I recommend LUMP charcoal for my heat source
	+ Use a Firestarter like a tumbleweed to ignite the charcoal
		- For faster lighting use 1.5-2 starters
	+ Place a layer of unburnt charcoal on the bottom of the charcoal basket – set basket aside
		- This helps ensure the fire has a long even burn
	+ Ignite the charcoal and once fully red and hot, place on top of the unburnt charcoal
		- Using tongs, adjust the hot charcoal to cover the unburnt charcoal
	+ Using the PitGloves lift the charcoal basket and remove the grill grate
	+ Place the charcoal basket into the bottom of the barrel and adjust the vent accordingly
	+ Put the cover on the barrel and allow to come to temp – adjust vent as needed -

**COOKING tips**

* + For low and slow cooking, add some wood chunks (dry) on top of the charcoal to add a nice even smoke flavor
		- DON’T GO TO HEAVY WITH THE WOOD CHUNKS – 1-2 CHUNKS ARE USUALLY PERFECT
	+ Be sure to hang the food with space in between it so the heat and smoke can circulate and cook evenly
	+ Add an ambient temp probe or product temp probe if desired
	+ For hot and fast cooking – ignite ALL the charcoal in the basket for hotter temps
	+ Adjust bottom vent to FULL open to help with airflow and achieve maximum heat

# Grills / Grill Gear Used:

* PitBarrel Cooker Ace SKU - 8000678
* PitBarrel Chimney Ace SKU – 8980591
* PitBarrel Gloves Ace SKU - 8024037
* Jealous Devil Charcoal Ace SKU – 8025734
* TumbleWeed Firestarters Ace SKU - 8407785