

# **ACCESSORIES & UPGRADES**

In our world this qualifies as bling.

713.369.3138 TexasOriginalPits.com

# - TEMPERATURE GAUGES -

Monitor your smoker's internal temperature with the Texas Original BBQ Pits® 3-Inch Smoker Gauge which displays 50 to 500 degrees F. The temperature stem is 2 ½ inches and screw in threads are ½ inch normal pipe thread. Featuring an easy-to-read face and color-coded cooking style guide, this stainless steel temperature gauge gives you the information you need to cook your food just-right for years to come.



#### 3" x 2.5 Stem -Black/Red/Orange Ace Temp Gauge

SKU: TEM GAU 3x2.5-BRO

Monitor your smoker's internal temperature with the Texas Original BBQ Pits ® 3-Inch Smoker Gauge. Featuring an easy-to-read face and color-coded cooking style guide, this stainless steel temperature gauge gives you the information you need to precision cook your food for years to come.



## 3" x 2.5 Stem -White/Orange Face Temp Gauge

SKU: TEM GUA 3x2.5-WO

The Texas Original BBQ Pits® Surface Temperature Gauges eliminates the guesswork to reveal precise cooking surface temperatures. You can use gauges simultaneously to measure temperature variances across large cooking surfaces, giving you maximum control over your cook.



### 3" x 2.5 Stem - White/Black Face Temp Gauge

SKU: TEM GAU 3x2.5-WB

Our custom made 100% stainless steel temperature gauge thermometer features a rubber gasket seal on the glass face to remain moisture-free. It is crafted to give you years of trouble-free use on your barbecue pit smoker.



#### 3" x 2.5 Stem - Glow/White/Black Face Temp Gauge

SKU: TEM GAU 3x2.5-GB

Texas Original BBQ Pits ® 3-Inch Temperature Gauges eliminates the guesswork and makes it easy to monitor your cook. This glow-in-the-dark gauge features a large face and easy-to-read temperature ranges. Plus, it's made of premium stainless steel for durability you can trust.



## Digital Cable Temperature Gauge Probe Port

SKU: CHR PRO POR

The Digital Cable Probe Port allows for perfect monitoring of meat on the grill, the temperature of smokers, and any other BBQ temperature needs. These probe ports will work on almost any smoker - just drill a ½" hole and fasten the port to the smoker. No more crimping your wires, no more feeding them through the lid or the smokestack! Features an adjustable port, allowing you to tighten the outer ring around the probes, preventing smoke from leaking out of the port. Made from stainless steel. Ideal on smokers with a metal thickness of 1/4" or less. Thread length is 3/8" and the lock needs 1/8" to secure tightly. **Installation required.** 

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