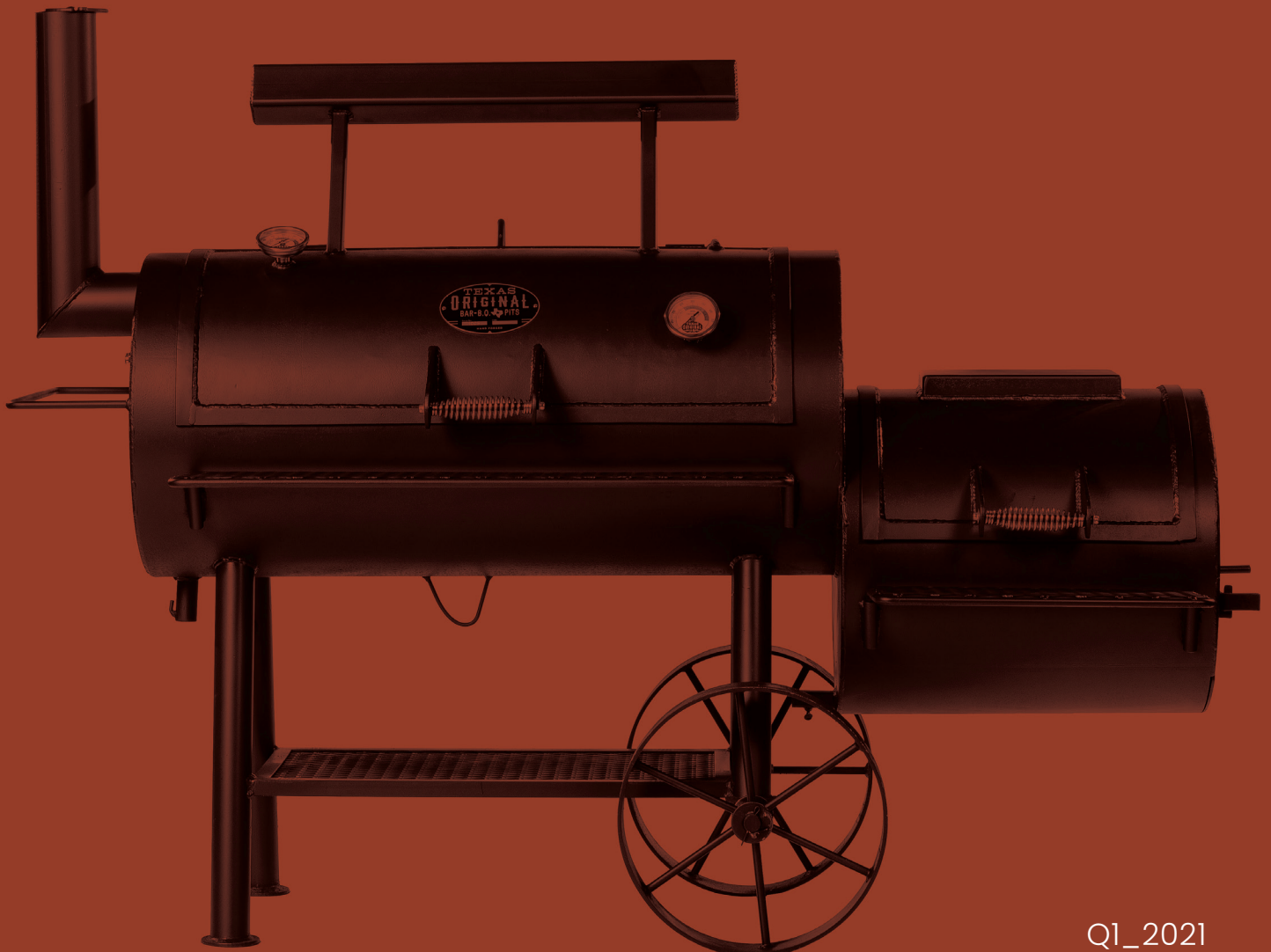




Texas Original BBQ Pits®

# OPERATING INSTRUCTIONS & SAFETY MANUAL



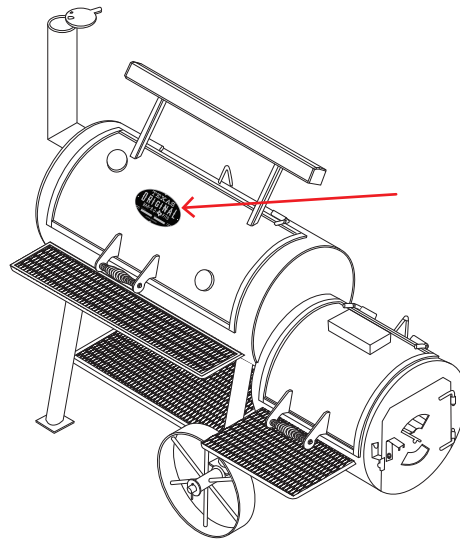
# WELCOME TO Texas Original BBQ Pits®

Thank you for purchasing from Texas Original BBQ Pits®. We have brought **handcrafted** quality to the world of grills, fire pits and off-set smokers since 2007. Anthony Saragusa, Founder and Owner, believes premium quality steel fabrication takes strength, determination, and great welding abilities, ensuring the highest quality results which are fit for the purpose and safety of the user. Along with a Texas can-do attitude, every product is **made with pride**.

Please review the following information carefully. It will give you great tips and information that will help you use your Texas Original Pit and Smokers for years to come.

Additionally, complete the online Warranty Registration at [TexasOriginalPits.com/warranty-registration](http://TexasOriginalPits.com/warranty-registration) form using the information that you filled out below. If you would rather mail in your warranty information there is a form on the back of the manual that you can fill out and send in. Texas Original BBQ Pits® serial number is located on the metal plate on top of your smoker's cooking chamber lid.

Please complete the form below for future reference.



**Model**

.....

**Serial Number**

.....

**Date of Purchase**

.....

**Purchased From**

.....

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## DANGERS, WARNINGS AND CAUTIONS

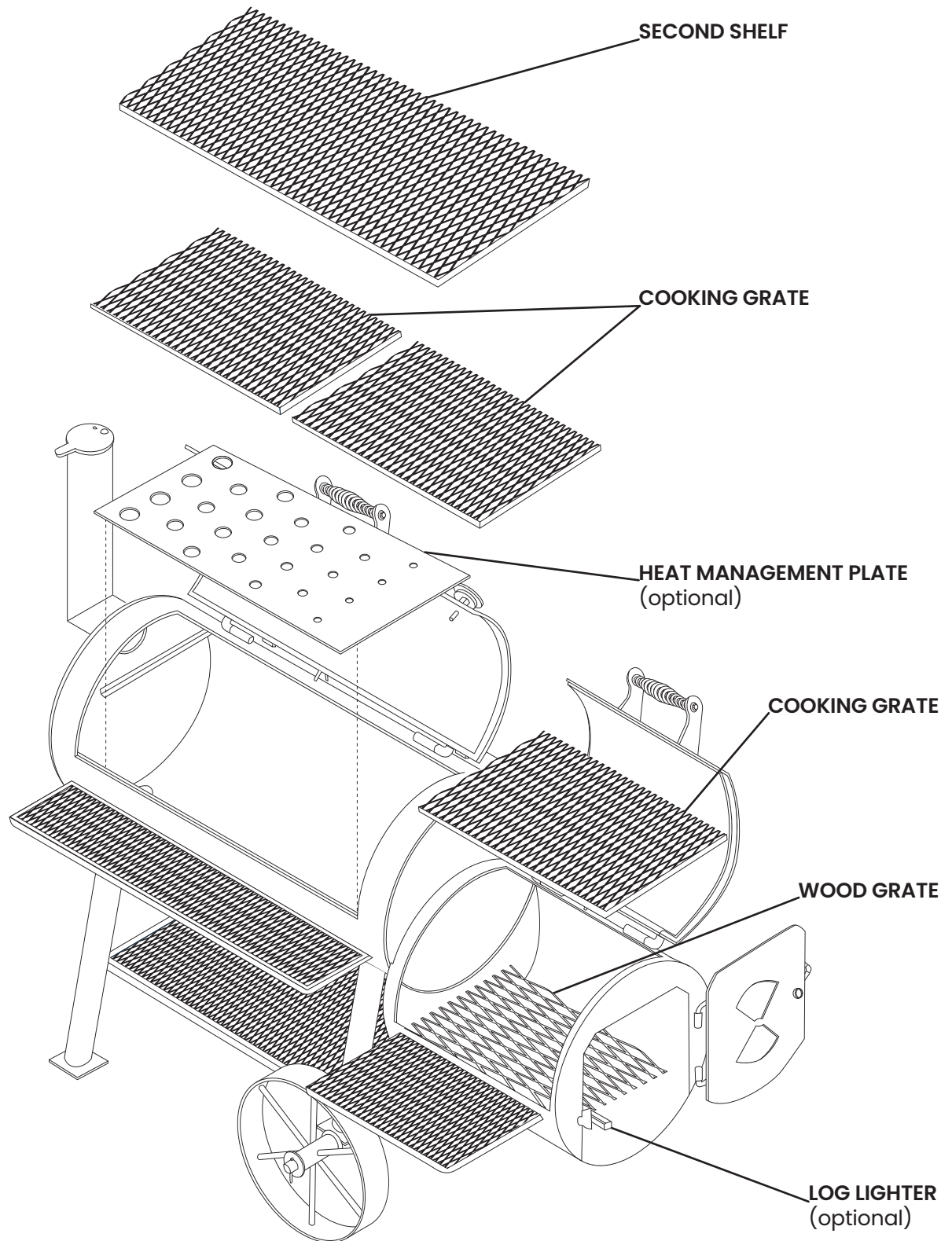


Failure to follow the “Dangers, Warnings and Cautions” contained in this manual may result in serious bodily injury, death or in a fire.



- **Review this manual completely before using your Texas Original BBQ Pits for the first time.**
- When opening the heavy lid to the firebox or cooking chamber, make sure it is pushed all the way back so it rests against the lid support bracket. If the lid is not resting against the bracket; it could fall back down to the closed position and cause bodily injury.
- Do not use indoors! This smoker is for outdoor use only.
- Do not leave pets, infants, or children unattended near a smoker in use.
- Keep the grill a minimum of 10 feet away from combustible surfaces.
- Do not use lighter fluid, gasoline, or any other highly flammable fluids to ignite or re-ignite your smoker.
- Do not use or store lighter fluid, gasoline, or any other highly flammable fluids within five feet of the smoker.
- Never add charcoal lighting fluid to hot or even warm coals.
- Do not transport your grill while operating or when the grill is hot. Make sure the fire is out and the grill is cool before moving.
- Exterior surfaces on the grill will be hot when in use and during cool down.
- Should a grease fire occur, keep the door closed until the fire is out.
- Use heat resistant gloves when operating the grill.
- Do not remove any ash until the fire has completely burned out and are fully extinguished.
- We advise a fire extinguisher to be always on hand.
- Do not wear loose clothing or allow hair to hang freely while using a smoker.
- Do not exceed a temperature of 400° F in cooking chamber.
- Check our website at [TexasOriginalPits.com](http://TexasOriginalPits.com) occasionally for updates and new product information.

# SMOKER DIAGRAM



**NOTE:** Loaded Smoker shown. Your smoker may vary slightly depending on the model.

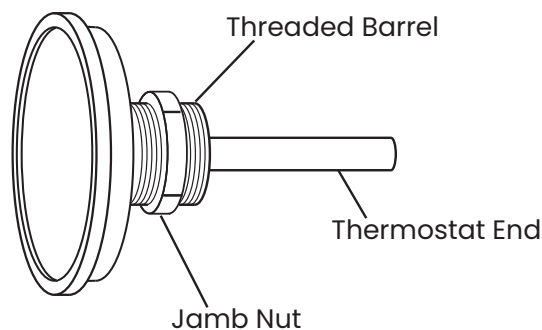
# SMOKER ASSEMBLY

## SMOKER ARRIVAL

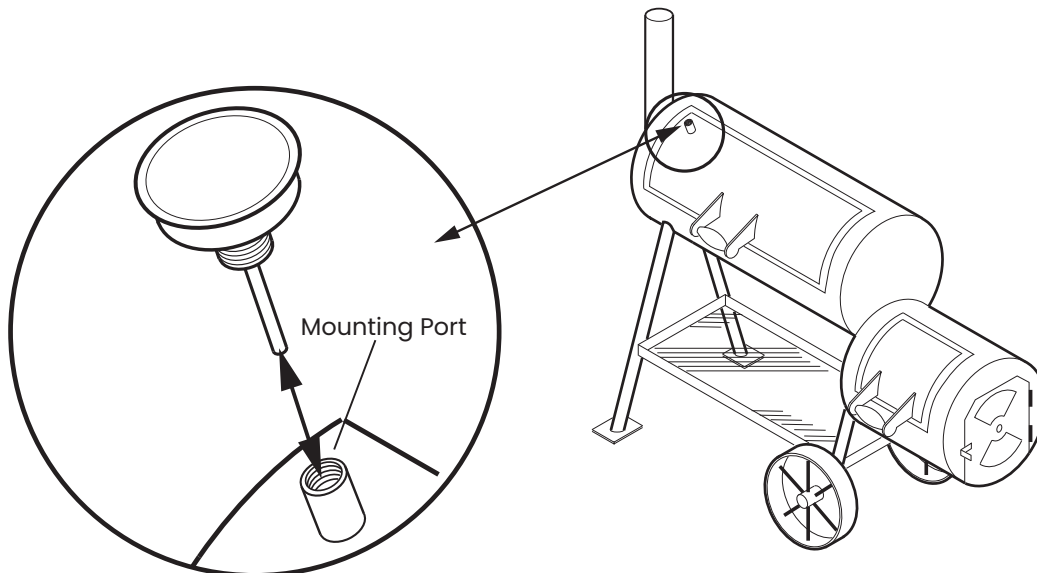
Your smoker/grill will arrive on a pallet wrapped and held on with banding. Cut the bands and remove the plastic wrap and foam from the smoker. Remove the smoker from the pallet. It is recommended that two people remove the smoker from the pallet due to its size and weight. Open the cooking chamber and remove the front shelves cooking grates and ash rake. **If your cooker is ordered with options, you will find them packaged inside.**

Before the initial use of your smoker, two simple installations are necessary:

1. Open smoking chamber and take out the box containing the thermometer.
2. Remove thermometer from box. Notice that the gauge has a gauge housing, threaded barrel section with jamb nut, and thermostat end.



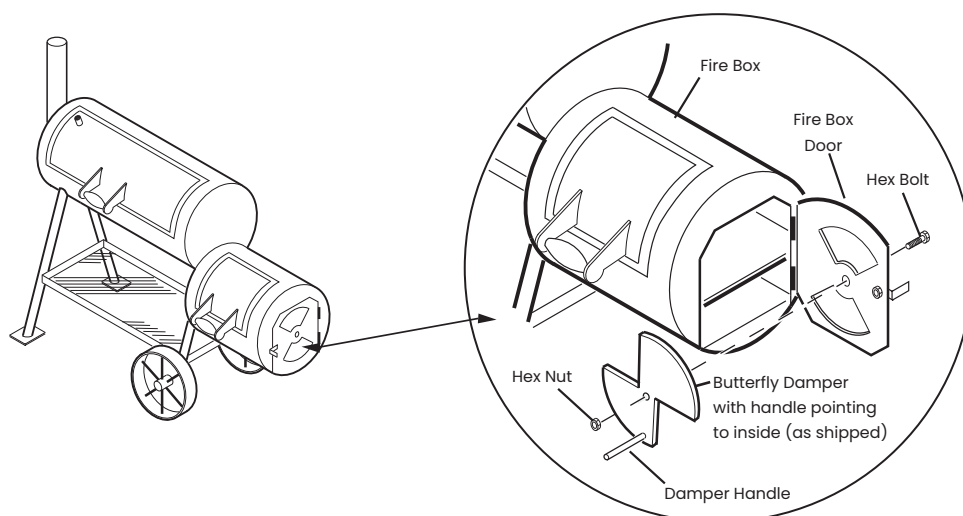
3. Locate the mounting port for the thermometer in the cooking chamber door. It is threaded internally in order to secure the thermometer.
4. Insert the thermometer, probe end first, into the mounting port, then thread the thermometer at least 6 turns into the port.
5. Rotate the thermometer face for proper orientation, then tighten down the jamb nut against the mouth of the mounting port to prevent the gauge from turning.



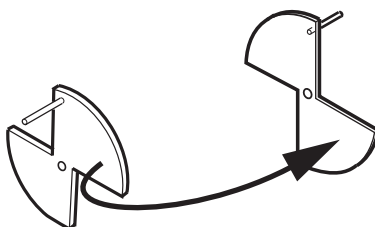
## Before the initial use of your smoker (Continued):

### Installation II: Re- Install Butterfly Damper as follows:

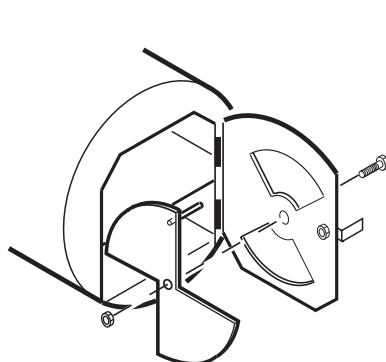
1. Your smoker is shipped with the butterfly damper installed inverted (this done to avoid damage to the damper handle in shipment).
2. To install the damper to it's correct position, simply open the firebox door and unthread the nut and bolt securing the center of the butterfly damper.



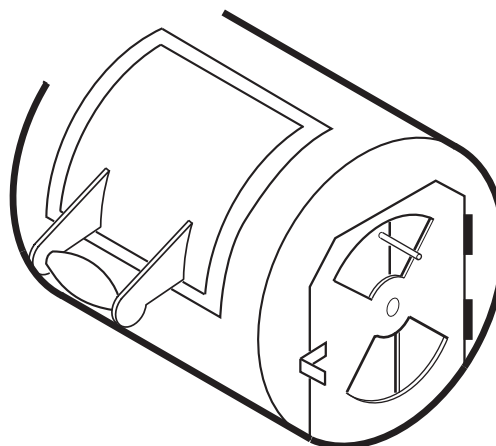
3. Rotate butterfly 180° so that handle is pointing to outside of firebox door.



4. With butterfly damper rotated, reinstall on fire box door using hex bolt and hex nut.



Re-install butterfly



Re-installed butterfly with handle pointing to outside.



## SMOKER PLACEMENT

All smokers/grills should always be positioned on level-stable ground and never closer than a minimum of 3 feet away from any combustible surface (wall, rail, fence, bushes, grass, etc.).

## LEVELING THE SMOKER

To level the smoker, stand in front of the cooking chamber door and place a level on the lower shelf to help you level the smoker. You need to level the smoker from front to back and not side to side. Leveling the smoker from side to side will offset the 5/8" slope that is built into the smoker for grease drainage and could cause the grease to run backwards towards the firebox.

# OPERATING THE SMOKER

## Initial Burn Off and Hi-Temp Paint Curing

Before cooking on your smoker for the first time, it is **EXTREMELY** important that you allow the hi-temp paint to cure properly! With all options and grates in place, spray or brush the entire inside of the pit with cooking oil. Next, start a small fire with charcoal or a couple of small pieces of wood and operate the grill with the door closed at **200 °F to 225 °F NOT ANY HOTTER**, at least for 2 hours. The paint must be heat cured before it reaches its full temperature resistant properties, it can blister and peel-off if temperature is too hot before the curing process has been done properly.

## Lighting Your Smoker

Always go through the Pre-Grill Checklist (Page 6).

Look at section "How to build a fire" for tips on creating a fire for your smoker.

## Pre-Heating When Used as A Smoker

Pre-heating your Texas Original Pits and Smokers is important. Allow 1 -1.5 hours to get a coal bed built and for the steel in the pit to heat up. Once the desired cooking temperature is reached 225 °F - 275 °F, the pit will be ready to cook on.

## Lid Position

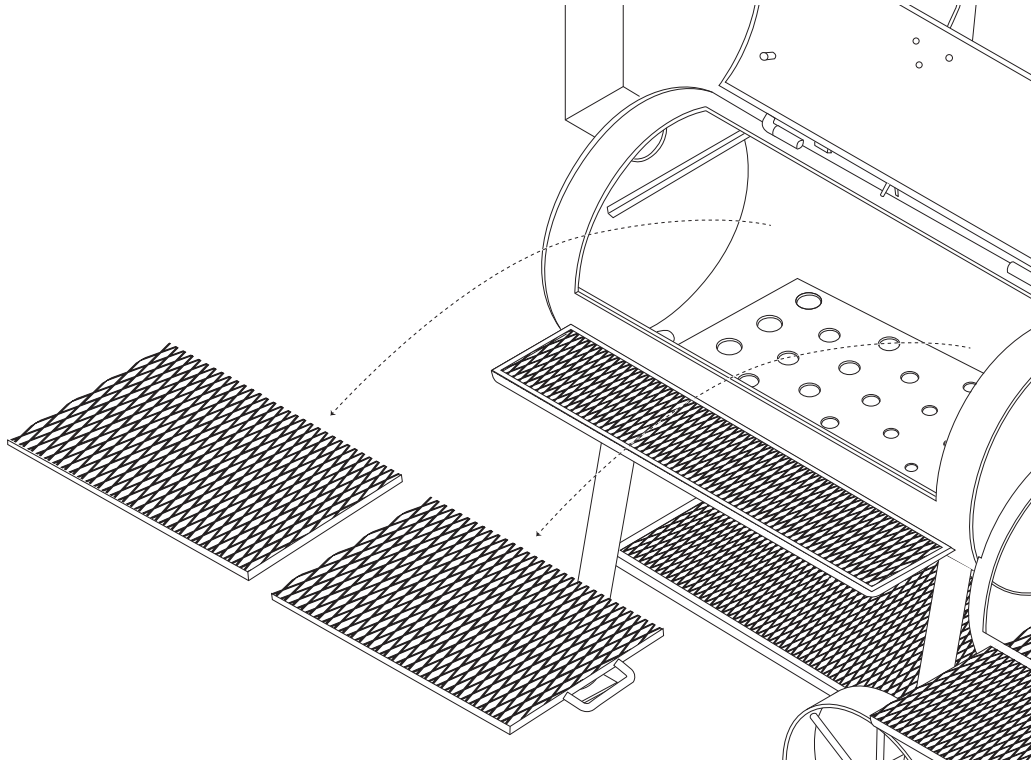
Preheat and cooker with the lid closed. This allows for faster heat-up and will keep the cooking temperature even; the food will cook faster while consuming less fuel.



## PRE-GRILL CHECKLIST/ROUTINE MAINTENANCE

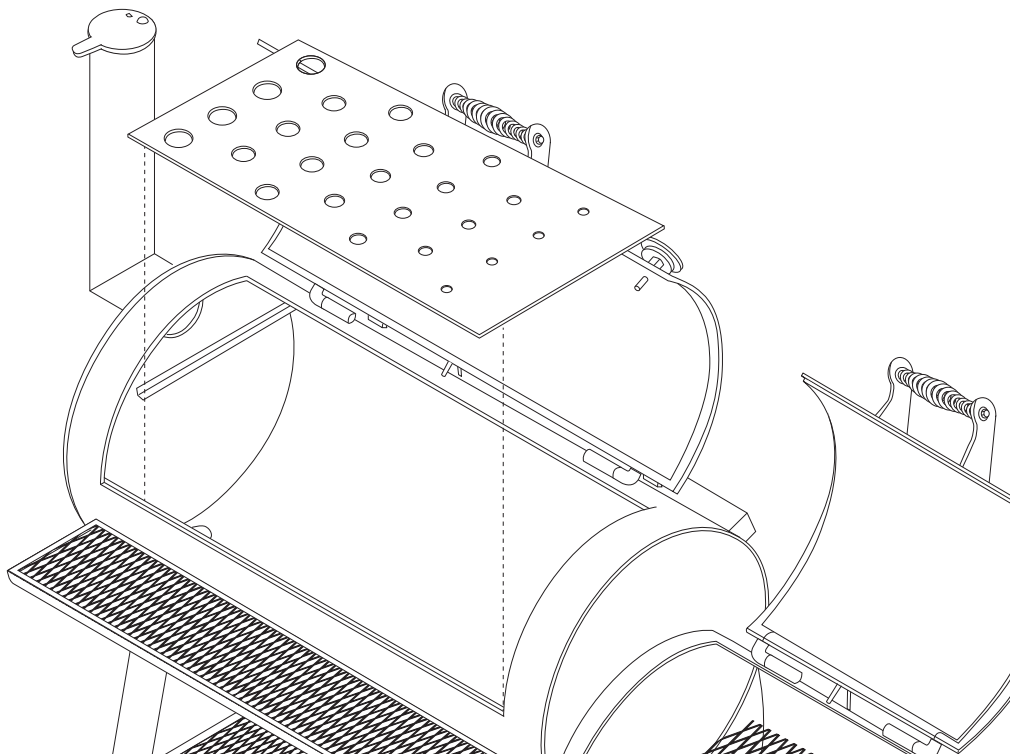
### Perform the following services when the grill is cool

1. Open the cooking chamber door and remove the cooking grates.



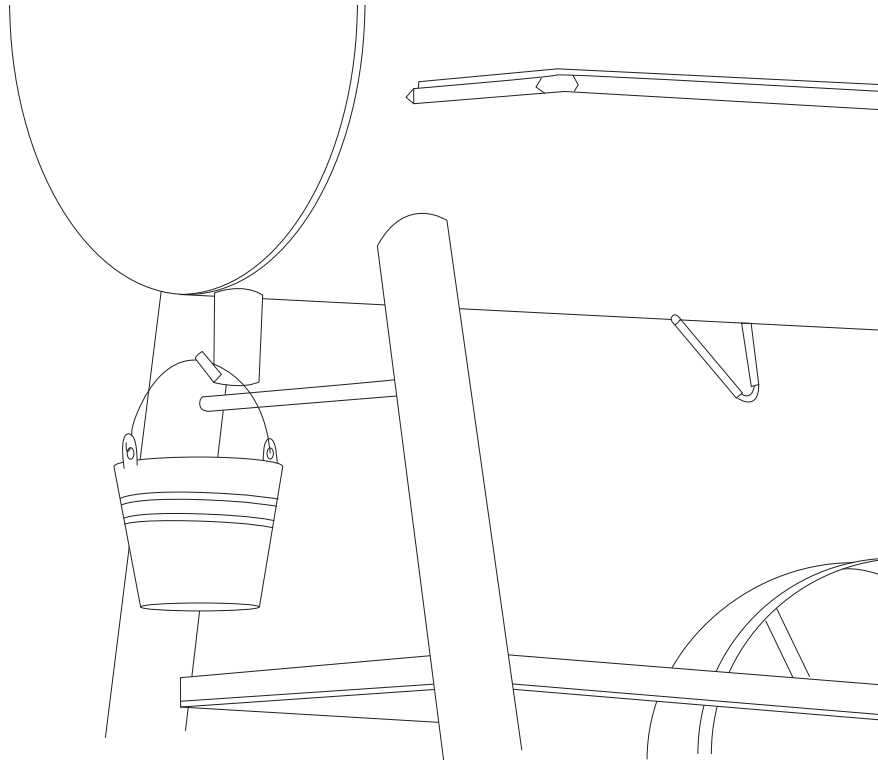
**FIG 1**

2. Remove the heat management plate if applicable.



**FIG 2**

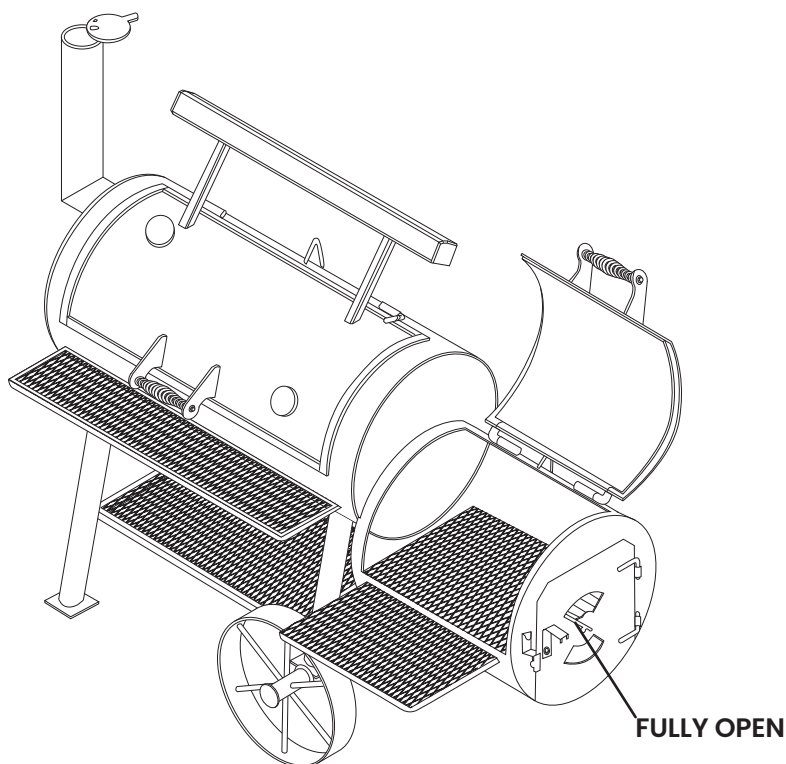
3. Inspect the bottom of the cooking chamber for any grease build up and clean as needed. See page 15 for more details.
4. Install the heat management plate. **See FIG 2.**
5. Install cooking grates and optional second shelf. **See FIG 1.**
6. Clean the grease bucket as needed. **See FIG 3.**



**FIG 3**

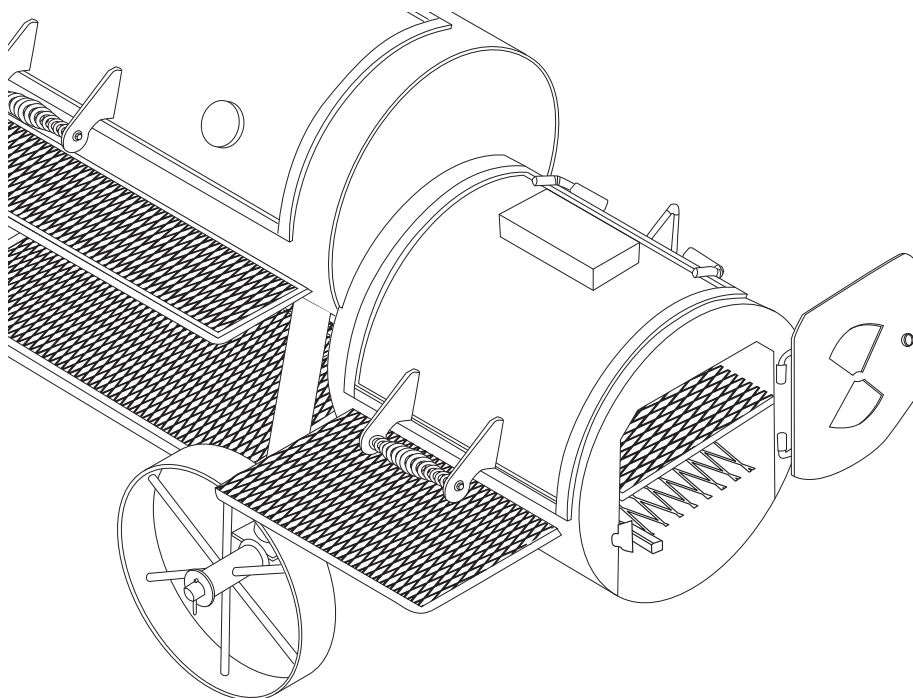
## HOW TO BUILD A FIRE FOR YOUR SMOKER

Start with the firebox door, main damper, and chimney damper in the open position. This will increase airflow and speed the fire building process.



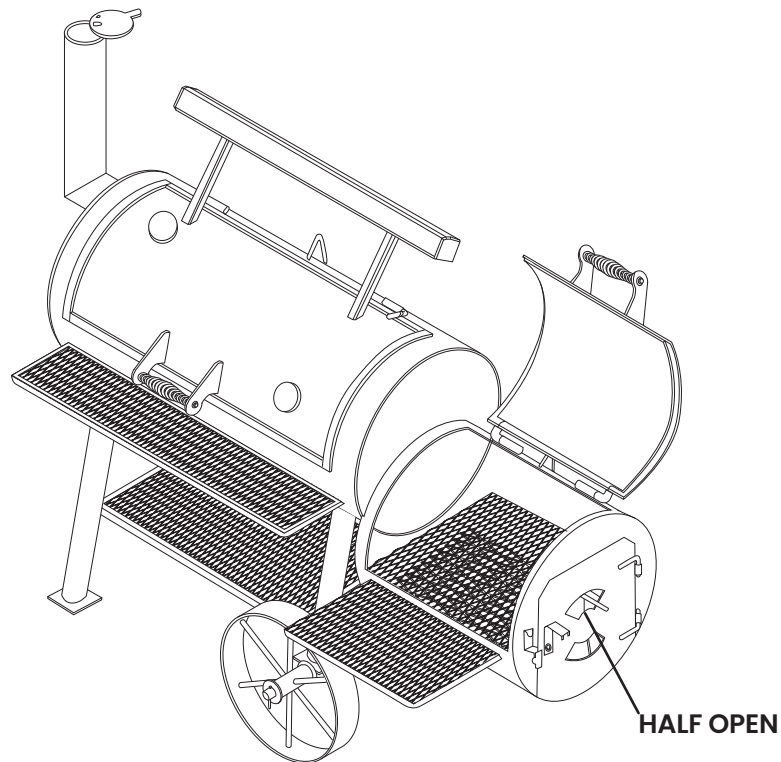
**FIG 4**

It is preferable to start with a charcoal base. Once you have a hotbed of charcoal close the the door and place two pieces of wood onto the coal base.



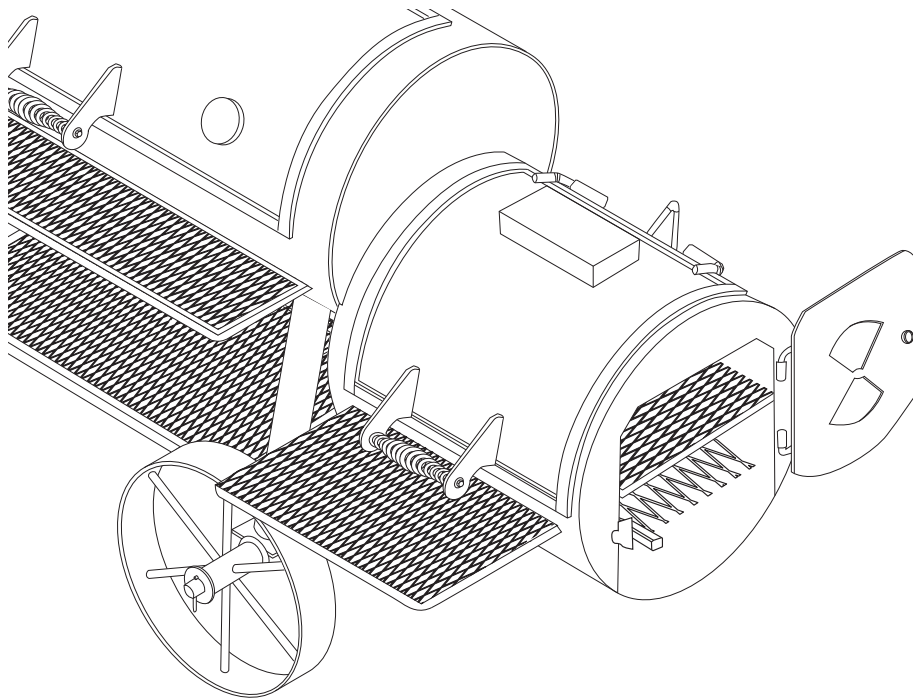
**FIG 5**

As the wood reduces to coal, close both dampers to the halfway position to allow the pit temperature to begin to rise.



**FIG 6**

Once the pit stabilizes at the desired temperature, add a couple piece of flavor wood every hour. You are now ready to cook.

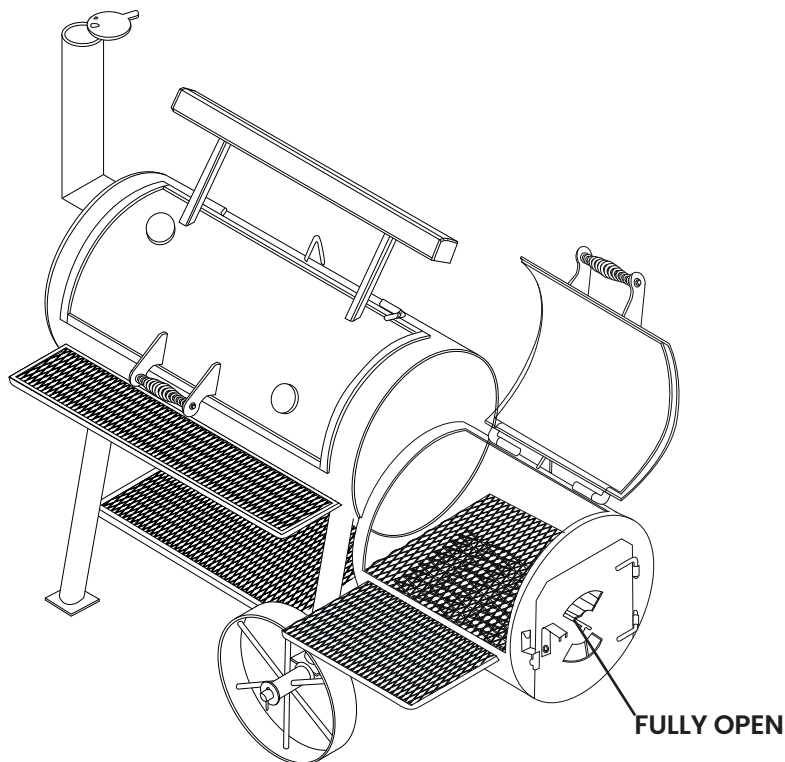


**FIG 7**

# HOW TO USE YOUR SMOKER FOR DIRECT GRILLING

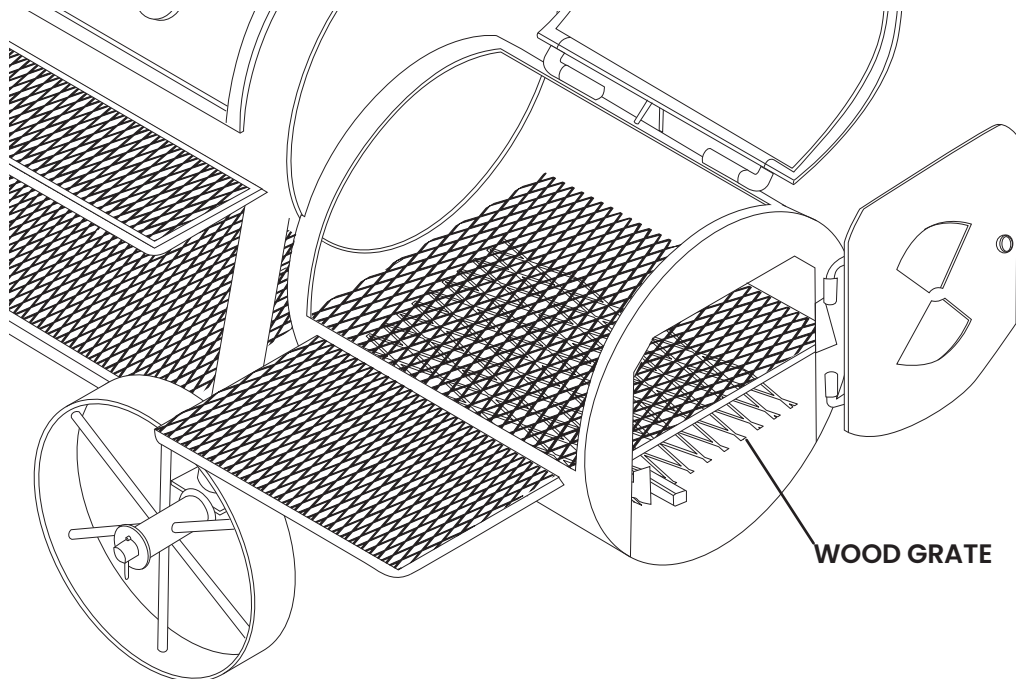
## Using the Firebox for Direct Grilling

Start with the firebox door, main damper, and chimney damper in the open position. This will increase airflow and speed up the time it takes for the coals to be ready to cook on.



**FIG 8**

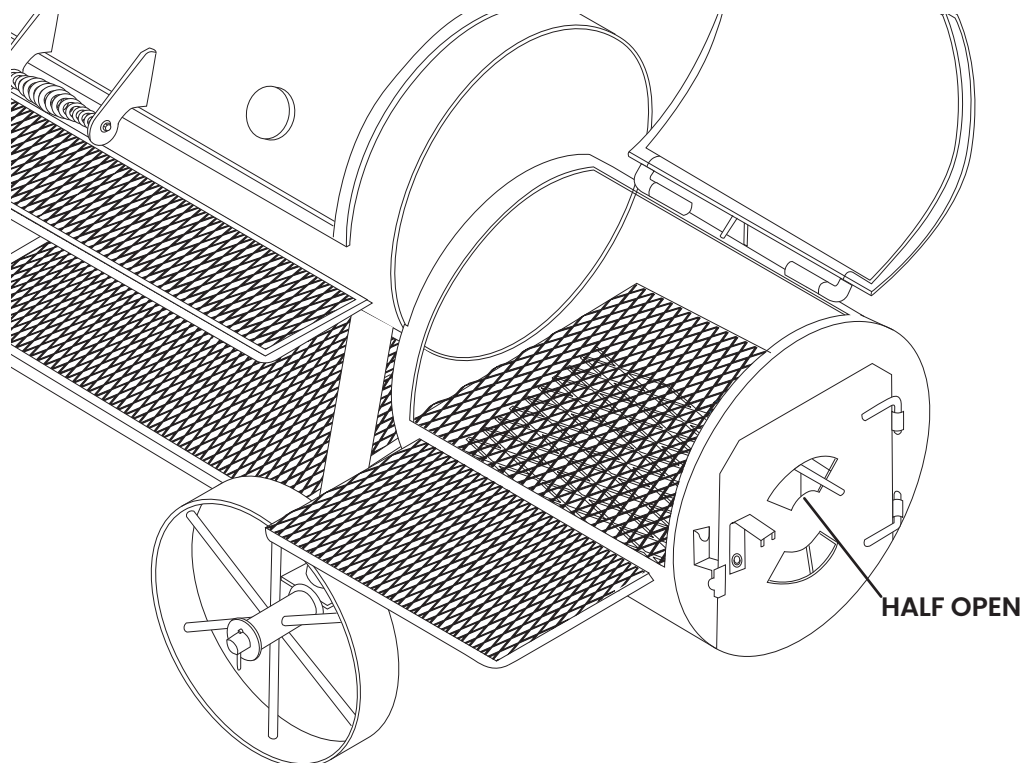
Place your charcoal onto the wood grate and ignite the coals. Once this is done, you can close the side door. **NOTE:** We do not recommend using lighter fluid to ignite the charcoal.



**FIG 9**



Once you have a hot bed of coals, close the damper to the halfway position. You are now ready to cook.

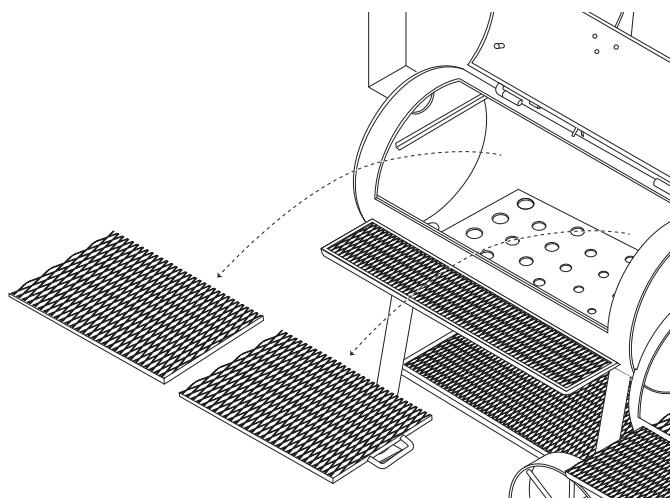


**FIG 10**

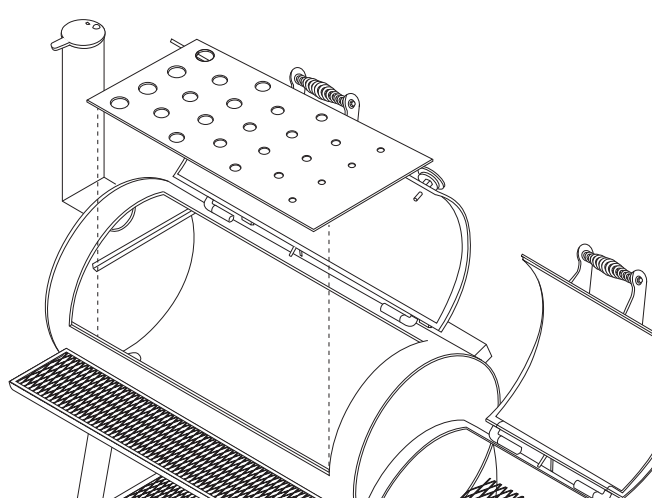
### Using the Cooking Chamber for Direct Grilling

This is an optional accessory for your smoker. The “grill charcoal grate” for cooking chamber can be ordered online with at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com) (Accessories )

Start by removing the cooking grates and the heat management plate (if applicable).



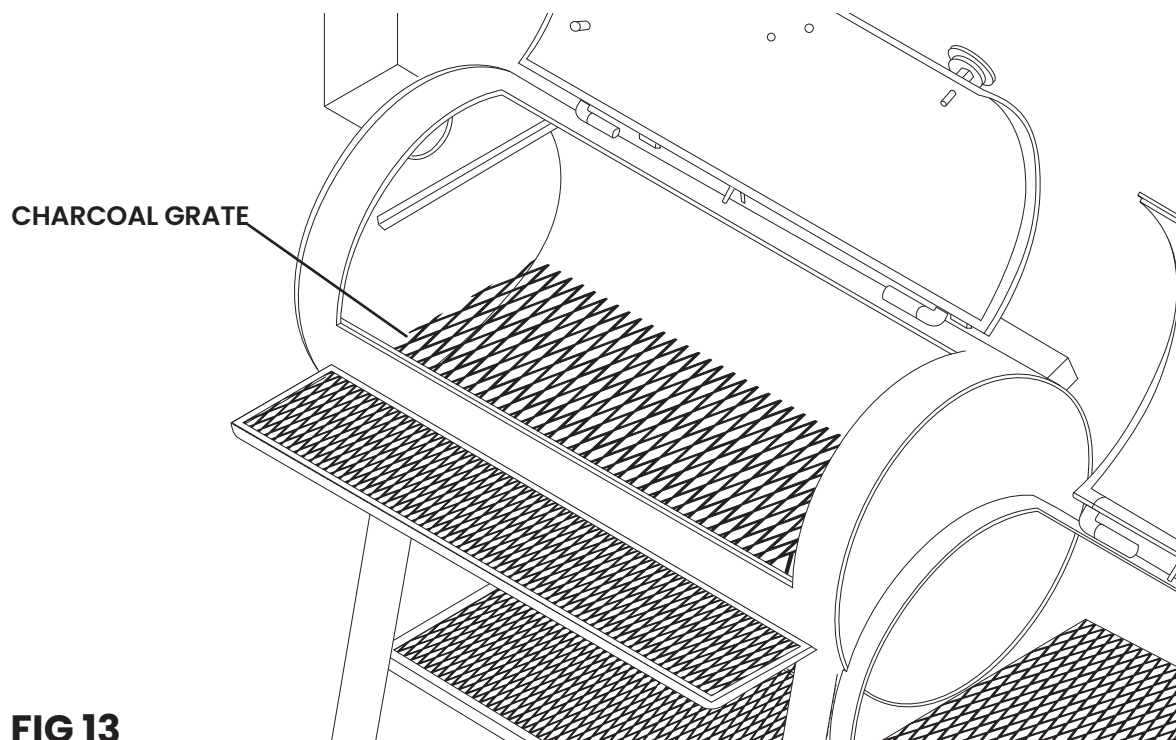
**FIG 11**



**FIG 12**

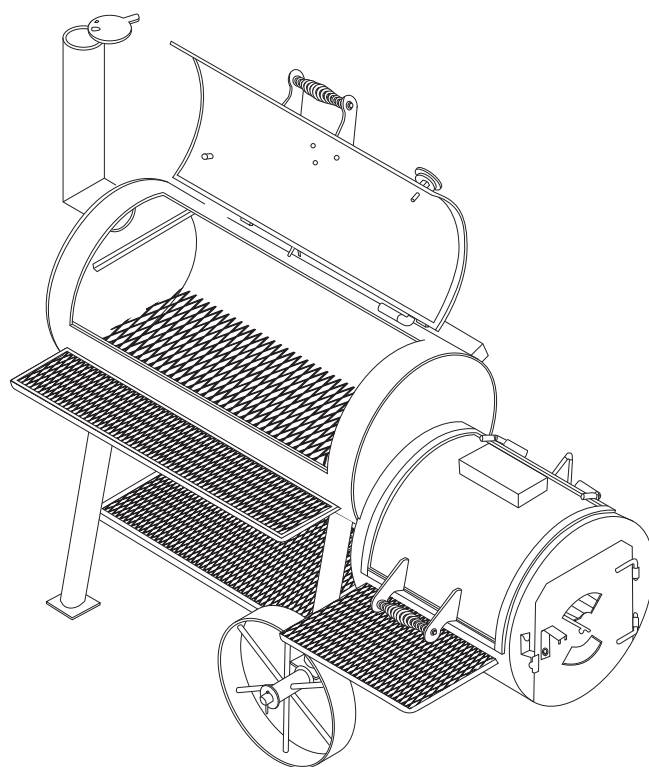
Place the charcoal grate into the cooking chamber. Place your charcoal onto the charcoal grate and ignite the coals. We do not recommend using lighter fluid to ignite the charcoal.

**NOTE:** The charcoal grate sits against the walls of the cooking chamber.



**FIG 13**

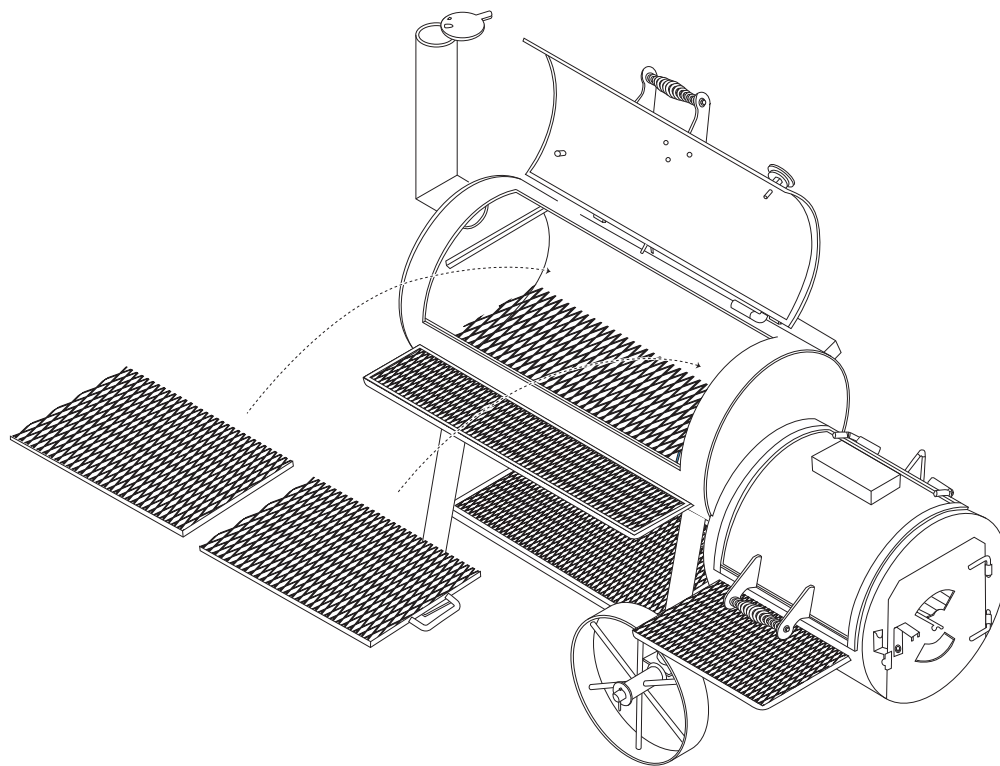
Be sure the main damper, chimney damper and main cooking chamber door are open. This will increase airflow and help get the coals up to cooking temperature.



**FIG 14**



After the coals are started, place cooking grates back into the cooking chamber. Once you have a hotbed of charcoal you are ready to cook.



**FIG 15**

# GRILL MAINTENANCE

## Preparing the Grill for the Season

Begin with a thorough inspection of the entire grill correcting any issues you find. Follow the steps found in the Pre-Cook checklist (Page 6).

## Painted Surfaces

Texas Original BBQ Pits® are painted with quality high heat silicone-based paint. When cleaning the smoker, surfaces should be washed down with warm soapy water using a neutral detergent and rinsed with clean water. For more information about high heat paint that can be used for touch-up, contact [service@TexasOriginalPits.com](mailto:service@TexasOriginalPits.com). We recommend annually maintaining any area of the exterior paint coating. Simply sand any areas found with a medium sandpaper, then paint 2-3 coats over the area with a hi-temp flat black satin paint. The same flat black satin paint your pit, grill or smoker came with is available at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com).

## Cooking Grates

When new, wash the grates thoroughly with warm soapy water, place back in the smoker and lightly coat with vegetable oil. Condition the grates during the burn off process. When you begin the next cooking session, bring the grill up to the desired cooking temperature and use a long-handled grill brush to clean the grates.

## Heat Management Plate

Clean excess grease using a plastic scraper and paper towels and then wash with warm soapy water.

## Cooking Chamber

It is recommended that each time you run through the steps in the Pre-Cook checklist (Page 6) that you inspect and thoroughly clean the interior of the cooking chamber. Any excess grease can be cleaned up using a plastic scraper and paper towels. At the beginning of the season and then as often as needed you should degrease the interior with citrus based cleaning solution.

- Ensure that the grill is **completely cold** before using a shop vacuum or before scooping out and disposing of the ashes. Dispose of the ashes in a metal container.
- Use a citrus based cleaning solution to clean the entire inside of the body.

## Grease Management Area and Bucket

Always be sure the cooking chamber area is clean and free of debris and empty the grease bucket regularly. Buckets are available for purchase at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com).

## Additional Maintenance:

In addition to regular cleaning, perform the following procedures every 30 days:

1. Use a stiff brush to remove any build-up on the inside walls of your grill. Inspect and clean the inside of the door and the inside walls of the cooking chamber.
2. When your grill is cool to the touch use a shop vacuum to thoroughly clean the cooking chamber and firebox.
3. Use a citrus based cleaning solution to thoroughly clean the inside of the smoker.
4. Finally, visually inspect the painted surfaces and touch up any scratches with high heat flat black satin paint. Touch-up paint can be purchased on-line [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com) or call 713-369-3138 to purchase.

### Storing Your Grill

Covers are available for your smoker at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com) this will help to protect it from the weather. If storing your cooker inside, be sure the smoker is cool to the touch before moving it inside. Inspect the firebox and cooking chamber for any remaining embers before storing the unit.

		Frequency			
		Every Use	Every 3 Uses	Every 7 Uses	Once A Year
<b>Maintenance Tasks</b>	Clean Cooking Grates p.14	<b>X</b>			
	Vacuum Ash From Cooking Chamber p. 14		<b>X</b>		
	Clean Heat Management Plate p. 14		<b>X</b>		
	Check Grease Bucket p. 14			<b>X</b>	
	Clean Body Of Smoker p. 14				<b>X</b>

## WOOD FLAVOR GUIDELINES

WOOD	FLAVOR	BEST WITH
Apple	Sweet, fruity smoke Strongest of the fruit woods	Beef, Pork, Ham, Poultry, Game
Black Walnut	Strong smoke, slightly bitter like walnuts	Beef, Pork, Ham, Game
Cherry	Sweet fruity smoke that gives a rosy tint to the meats	Beef, Pork, Poultry, Fish, Game Birds
Hickory	Bacon-Flavor, most commonly used and recognized smoke	Beef, Pork, Poultry, Fish, Game
Mesquite	Spicy, very distinctive smoke of southwestern cooking	Beef, Pork, Poultry, Fish, Game
Mulberry	Sweet, tangy, blackberry smoke flavor	Pork, Ham, Poultry, Game Birds
Oak	Heavy smoke with no after-taste, gives foods a wonderful smoked color	Beef, Pork, Poultry, Fish, Game
Pecan	Similar to hickory but milder and sweeter with a nut after-taste	Beef, Pork, Poultry, Fish, Game
Sugar Maple	Very mild, a sweet light smoke	Pork, Ham, Poultry, Game Birds

## WOOD USAGE

Most Texas Original Pits and Smokers backyard models, with an average 10-hour cook, you will consume less than one cubic 1- 1/2 cu. ft. of wood. (normal bundle and half).

## HOW OFTEN DO I MAINTAIN MY FIRE?

Expect to add one or two 16 - 18" small split logs to the fire every hour or so. The key to excellent color and a savory smoke infused flavor is running a small hot fire. When the fire is running efficiently you will have a thin light-colored smoke coming from the stack.

**NOTE:** A heavy white smoke indicates that you are smoldering and not efficiently burning the wood. This will put a dark color and a harsh taste on your meat.

# MEAT TEMPERATURE GUIDE

Doneness	Internal Temperature	Internal Description
<b>Beef, Lamb, Veal</b>		
Steaks, Roasts and Chops		
<b>(USDA Safe Minimum Cooking Temperature 145 Degrees F)</b>		
Rare	120 to 130 Degrees F	Center is bright red, pink towards the exterior portion, warm
Medium Rare	130 to 140 Degrees F	Center is pink, starting to brown towards the edges, warm
Medium	140 to 150 Degrees F	Center is light pink, edges are brown, hot
Medium Well	150 to 160 Degrees F	Tan throughout with a hint of pink center
Well Done	160 Degrees and Above	Evenly brown or grey throughout
<b>Ground Meats, Sausages, Meat Loafs</b>		
<b>(USDA Safe Minimum Cooking Temperature 165 Degrees F)</b>		
Safe for Consumption	165 Degrees F	Tan, no sign of pink
<b>Pork</b>		
Steaks, Roasts and Chops		
<b>(USDA Safe Minimum Cooking Temperature 145 Degrees F)</b>		
Medium	145 Degrees F	Cream in color, pink to clear juices
Well Done	160 Degrees F	Cream or white in color, clear juices
<b>Brisket, Pork Shoulder, Pork Ribs</b>		
Tender and Juicy	190 Degrees F	Tender, clear juices
<b>Poultry</b>		
<b>(USDA Safe Minimum Cooking Temperature 165 Degrees F)</b>		
Safe for Consumption	165 Degrees F	Juices are clear
<b>Fish</b>		
<b>(USDA Safe Minimum Cooking Temperature 145 Degrees or Flesh is Opaque and Separates Easy with a Fork)</b>		
Rare	125 Degrees F	Color is similar to the raw meat
Medium	135 Degrees F	Fish is slightly translucent and will flake easily
Well Done	145 Degrees F	Fish is opaque and will flake easily
<b>Scallops</b>		
<b>(USDA Safe Minimum Cooking Recommends Cook Until Flesh is Milky White or Opaque and Firm)</b>		
Safe for Consumption		Should be white or opaque and firm
<b>Shrimp</b>		
<b>(USDA Safe Minimum Cooking Recommends Cook Until Flesh is Pearly and Opaque)</b>		
Safe for Consumption		Cook until shrimp is pearly and opaque

## POPULAR PRODUCT UPGRADES AND ADD-ONS

- **2nd Level Slide-Out Shelf 20" and 24" dia. Pits only.**

Adding the second shelf increases the cooking area in your smoker. Included in our loaded models.

- **Heat Management Plate**

The heat management plate is removable and installs against the common wall of the firebox and the cooking chamber. The design forces the heat and smoke to enter the cooking chamber under the heat plate and is then released incrementally as it travels across the cooking chamber. This design reduces the side-to-side temperature variance that is commonly seen in offset cookers. Included in our loaded models.

- **Additional Temperature Gauge**

Adding an additional temperature gauge allows you to understand heating temps in additional areas of the smoker. Included in our loaded models.

- **Counterweight**

The counterweight is welded onto the door of the main cooking chamber. The counterweight assists in opening the door by reducing the weight that is being lifted. Included in our loaded models.

- **Log Lighter**

The log lighter allows you to use propane to get the fire started. Log lighter assembly is designed to fit into the firebox on all Luling, and Pearsall backyard smokers. Designed to use with a 20# LP tank.

- **Charcoal Grate**

Adding a charcoal grate to your smoker cooking chamber allows you to convert the main cooking chamber into a direct grill.

- **Pot Warmer**

The pot warmer is a metal channel welded onto the top of the firebox door. The heat from the firebox warms the flat-plate and you can place a pot on it to keep it warm. Included in our 20" and 24" loaded models.

For many other accessories and upgrades that we make available for your Pit or Smoker, go online to [TexasOriginalPits.com](http://TexasOriginalPits.com) to see what is available to make your smoking/grilling experience even better. Or contact us directly at 713-369-3138.

# WARRANTY INFORMATION

## WARRANTY POLICY

Texas Original BBQ Pits® Grills and Smokers are guaranteed to the original purchaser to be free from defects in material and workmanship, when utilized for normal residential use, and when the product has been set up properly, cleaned and maintained in accordance with factory recommendations. This Limited Warranty covers parts deemed defective by Texas Original Pits ("TOP") (the "Company") only, and does not cover any labor costs for troubleshooting, removal, installation, export duties, or shipping, freight, or other transportation to or from the Company.

- Your Texas Original BBQ Pits® **must be registered with the Company within 30 days of purchase for the warranty to be valid.**

◊ Please register electronically here at:

[www.texasoriginalpits.com/warranty-registration-form](http://www.texasoriginalpits.com/warranty-registration-form)

◊ OR fill out and return the warranty form below, with a copy of the sales receipt, to:

Texas Original BBQ Pits® Warranty Registration P.O. Box 273041 Houston, Texas 77277

Whether you register electronically or by mail, you should retain the sales receipt and other proof of original purchase, as this may be required for claims under this Limited Warranty. This Limited Warranty coverage is as follows:

- The main cooking chamber is warranted against burn through for **10 years from the manufactured date** of the Texas Original BBQ Pits®, or from the original purchase date, with proof of purchase.
- All other components not specifically listed above, **are warranted for 6 months from the manufactured date** of the Texas Original BBQ Pits®, or from the original purchase date, with proof of purchase. The Company's sole obligation under this Limited Warranty shall be to repair or replace, at its option, any part deemed defective upon examination by the Company, upon claims received by the Company during the specific warranty periods outlined above. Customers must obtain approval from the Company before performing any service or repair by submitting a warranty claim under this Limited Warranty. The Company is not obligated under this Limited Warranty following any unauthorized service or repair work and is not responsible for the charges of any repairs beyond repair or replacement, at its option, of covered warranty claims. Repair or replacement of any parts will not extend the original warranty coverage.
- This Limited Warranty is transferable for the duration of the specific warranty periods outlined above.
- To make a warranty claim under this Limited Warranty, the owner must notify the Company for troubleshooting, and subsequent instructions, as to service and replacement of defective part(s) prior to attempting repair of the Texas Original BBQ Pits®.
- The model number, serial number and manufacturer date of the Texas Original BBQ Pits® must accompany any request for warranty. For warranty claims made outside the warranty periods commencing on the manufacture date but otherwise covered by the period commencing on the original purchase date, a proof of purchase shall accompany any request for warranty, unless previously submitted to the Company.
- This Limited Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, cleaning, maintenance, installation, accidents, natural disasters, by unauthorized third-party attachments and/or modifications, by unauthorized service, or during shipment, this Limited Warranty is not applicable.
- The Limited Warranty is void on any Texas Original BBQ Pits® being used in any commercial or food service setting (including but not limited to restaurant or catering use).
- This Limited Warranty does not cover damage from normal wear and tear from use of the Texas Original Pits (for example, scratches, dents, dings, rusting, paint fading and chipping) or any changes in the appearance including steel cool-touch handles and hickory wood handles of the Texas Original BBQ Pits® that do not affect its performance.



## WARRANTY INFORMATION

- This Texas Original BBQ Pits® must be operated, cleaned and maintained at all times in accordance with the instructions in the Owner's Manual. This Limited Warranty will not apply if your product has not been operated, cleaned, and maintained in strict accordance with the manufacturer's instructions, or placed in accordance with minimum clearances as listed in the Owner's Manual.
- A copy of the Owner's Manual may be found on-line at <https://www.TexasOriginalPits.com>.
- Performance problems due to operator error will not be covered by the Limited Warranty.
- As this is a grill/smoker, the interior may experience changes in color of surface finish. This is not a flaw and as such is not covered under this Limited Warranty.
- Burning anything other than premium wood or charcoal fuel for the Texas Original Pits shall void this Limited Warranty.
- There is no written or implied performance warranty on any Texas Original BBQ Pits®, as the manufacturer has no control over the operation, cleaning and maintenance or the type of fuel burned.
- High ambient temperatures over 375 °F, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, acid and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Warranty DOES NOT COVER PAINT, RUST OR OXIDATION, unless there is a loss of structural integrity on the grill's components during the specific warranty coverage period.
- The Company will not be responsible for performance issues caused by environmental conditions.
- The Company will not be responsible for performance issues caused by normal wood or charcoal fuel.
- Damage to painted surfaces caused by scratches, melted items, drips/spills, external scores and residues left on these surfaces from the use of marinades, seasonings, oils, brines, abrasive cleaners, polishes, or other BBQ products is not covered in this Limited Warranty.
- Any modifications including holes, screws, and any other structural changes to the product will void this Limited Warranty.
- You are responsible for any costs of shipping related to claims under this Limited Warranty. Original parts required by the Company to be returned must be returned prepaid. There are no express warranties other than the limited warranties stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose shall extend beyond the respective warranty periods described above. The Company shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in, or use of, any Texas Original Pits, accessories and/or heating elements. In no event shall the Company's obligations exceed the purchase price of the unit. This Limited Warranty gives the customer specific legal rights, and the customer may have other rights which vary from state to state. In consideration of this Limited Warranty, the customer agrees that any dispute related to any Texas Original Pits, or this Limited Warranty, shall be conducted in Harris County, Texas and subject to Texas law. THIS LIMITED WARRANTY GIVES YOU SPECIFIC RIGHTS WHICH MAY VARY FROM STATE TO STATE. THE LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS, OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY THE COMPANY OR ANY THIRD-PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS LIMITED WARRANTY WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST THE COMPANY, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT as expressly provided herein, THE COMPANY gives no other express or implied warranties relating to fitness for USE OF THE UNIT; merchantability of the UNIT, fitness for a particular purpose of the UNIT, quality of the UNIT; or condition of the UNIT. THE COMPANY'S obligations shall not exceed its obligation expressly set forth in THIS LIMITED WARRANTY.

### Warranty Registration Form

Register online at <https://www.texasoriginalpits.com/warrantyregistration-form> **OR** complete and return this Warranty Registration form, along with a copy of your sales receipt, within 30 days of purchase. **See form on next page.**

## Warranty Registration Form

All fields are required:

First Name | Last Name

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Mailing Address

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City | State | Postal Code

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Phone Number

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Email

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Model | Serial Number | Manufacture Date

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Purchase Date | Place of Purchase

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Send Warranty Registration and dated sales receipt to:

Texas Original BBQ Pits®  
Warranty Registration  
P.O. Box 273041  
Houston, Texas 77277

For warranty claims, **please verify you have registered your cooker within 30 days** of purchase to validate your warranty. Contact Texas Original BBQ Pits® Customer Service via email at [sales@TexasOriginalPits.com](mailto:sales@TexasOriginalPits.com) or by calling 713-369-3138.



713.369.3138 | [sales@TexasOriginalPits.com](mailto:sales@TexasOriginalPits.com)

[TexasOriginalPits.com](https://TexasOriginalPits.com)