

DO NOT ATTEMPT TO EAT YOUR SCREEN.

It's easy to make the real thing yourself
on the **Pit Barrel Cooker**.

The Reviews



The Science



The Advantage



Click below to read what the critics have to say about this revolutionary cooker!

AMAZINGRIBS.COM

STEVEN RAUCHLEY'S
BARBECUE! BIBLE

Patio
Daddio

GRILLING
24x7

Forbes

THE RAVENOUS COUPLE

NIBBLE ME THIS



SHOP NOW!

The PIT BARREL COOKER PACKAGE - \$299 with free shipping!*

- 1 30 Gallon Steel Drum/Lid
- 1 Grill Grate
- 1 Horseshoe Barrel stand
- 8 Stainless Steel Hooks
- 1 Charcoal Basket
- 1 4.7oz All-Purpose Pit Rub
- 2 Steel Hanging Rods
- 1 Wooden Hook Remover
- 1 4.7oz Beef & Game Pit Rub

*Continental US only, excluding AK and HI

WE SHIP INTERNATIONALLY! 



The Pit Barrel Cooker features a revolutionary design that goes **BEYOND CONVECTION.**

Unlike traditional grills which cook food from a single, direct heat source, the Pit Barrel Cooker's cylindrical shape and "Hook-and-Hang" method places the food in the center of the action— heating the meat from all sides at once— producing consistently great-tasting, perfectly cooked meat every time.

AmazingRibs Science Advisor, Dr. Greg Blonder explains:

"Hanging the meat vertically reduces the radiative heating contribution significantly, for the same reason turning your face away from the sun is cooling, or holding your palm perpendicular to the grill doesn't feel so hot.

Plus, dripping juices radiatively cool the bottom of the meat."



Pit Barrel Cooker
convection heat



Traditional grill
direct heat

In addition to cooling the bottom of the meat, the dripping juices also fall onto the hot coals, producing a smoke fog which fills the barrel and envelops the meat, infusing it with even more natural flavor.

Of course this is not all to say that grilling on the included grate doesn't yield equally impressive results. Similarly to hanging the meat, the greater distance between the heat source and the grate serves to reduce "hot spots" and cook the meat more evenly on the bottom-- and the top.

Want proof? Try it for yourself!

SHOP NOW!

THE PBC ADVANTAGE

There are many features that make the Pit Barrel Cooker the most versatile and best-tasting cooker on the market. The ease of the entire experience of using the PBC keeps outdoor cooking what it should be— fun! No stress or constant monitoring required, just outstanding results time after time!

See the comparison chart below to see how the PBC stacks up against the competition.

						
Cooker	PIT BARREL COOKER	BULLET	CERAMIC	PELLET	CHARCOAL GRILL	GAS GRILL
Price	\$	\$	\$\$\$\$	\$\$\$	\$\$	\$\$
Capacity (Ribs)	HIGH	LOW	LOW	MEDIUM	LOW	MEDIUM
Portability	✓	✓	✗	✗	✓	✗
Assembled	✓	✗	✗	✗	✗	✗
Cook Times (Brisket)	FAST	SLOW	SLOW	SLOW	MODERATE	N/A
Temp Control	EASY	DIFFICULT	MODERATE	EASY	MODERATE	EASY
Searing (Ribeye)	✓	✗	✓	✗	✓	✓
Grilling (Burgers)	✓	✗	✓	✓	✓	✓
Smoking (Turkey)	✓	✓	✓	✓	✓	✗
Fuel Usage (Pork Shoulder)	LOW	HIGH	LOW	MEDIUM	LOW	LOW