

**F4User's Manual for the**  
**Caldera Del Fuego Tallboy**  
**Knockdown Charcoal/Wood Cooker & Smoker**  
**Featuring Precision Controlled Temperature Cooking**

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Dear Customer,

I want to take this opportunity to thank you for purchasing a Caldera Del Fuego Tallboy and a BBQ Guru controller. I am the president of the company that produces these products and I want you to know that I appreciate the faith you have placed in us and that we will do our utmost to justify that trust.

I have the good fortune to be surrounded and supported by good people; people who take pride in producing high-quality American designed and made products; people who understand the concept of dedication and allegiance to customers. As a group, we stand squarely behind everything we build and sell. As leader, I stand behind my people and the actions they take.

If you have a problem with our products or services, I want to know about it. You have my personal pledge that every effort will be expended from the top down to make certain you are absolutely satisfied with our products and services.

Once again, my thanks for your purchase and welcome to our "BBQ Family".

With best personal regards,

**Shotgun Fred**

'Shotgun' Fred Pirkle, President

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# Introduction to the Caldera Del Fuego Tallboy

## **Overview**

The Caldera Del Fuego Tallboy is a versatile vertical cooker & smoker incorporating state of the art charcoal cooking technology with knockdown storage convenience. Designed for cook-off teams, caterers, event vendors and backyard barbeque enthusiasts, it is a BBQ cook's delight in every way.












Compatible with any BBQ Guru temperature controller, the Tallboy can be controlled from about 90° F to 400° F with the turn of a dial or the press of a button.

Rugged double wall steel construction is featured. This provides excellent insulation, a cool exterior and even interior heating. 17 shelf positions support 13"x22" racks or all depth, full size and half size steam table pans for ultimate flexibility.

The Tallboy consists of three (separable) parts: an upper cooking section, a lower firebox housing and a firebox drawer. The charcoal (or wood) fire is normally contained in the lower pullout drawer for safety, flexibility and maximum convenience. Other configurations may also be arranged to roast, bake, BBQ, grill, smoke, dry, deep-fry or warm.

## Safety Warnings and Cautions

Your Caldera Del Fuego Tallboy has been professionally designed and carefully fabricated to the highest standards. It will give you years of trouble-free and enjoyable service. Nonetheless, the Tallboy confines and controls a charcoal or wood fire and heats its surfaces and content; this presents certain potential hazards to people and property. The use of common sense and reasonable care can prevent fires, burns and other injuries. Operate your Tallboy responsibly.

-  Never leave this or any cooker unattended in an area where danger could exist.
-  Always be sure your cooker is closed up tight with its wheels chocked so that it cannot roll away.
-  Always be aware of where solvents or other flammables are in relation to where you are cooking.
-  Never place the cooker near a wall, especially if the wall is covered with wood, vinyl or any combustion able material.
-  Never place the cooker near the fuel tank on a vehicle.
-  If the cooker is to be covered for insulation purposes, be sure that safe conditions exist.
-  Always have a fire extinguisher and water supply close by.
-  If the cooker is to be used on a wooden or combustible surface such as a wooden deck, always place the cooker on a non-flammable pad intended for this purpose.
-  Be aware that an ember that has fallen or is ejected from the charcoal cooker can be blown by a light wind into a garage or other structure, debris field, woods, or grass field and cause a wildfire to start.
-  Always carry hot liquids in pitchers intended for this purpose. Carrying hot liquid in a pan or tray is risky and can be dangerous. A suction pump or turkey baster, designed for the purpose, should always be used to remove hot liquids from the cooker. Spills of fat juices are dangerous and can cause serious personal injuries or can result in a pit fire.
  -  Pit fires can occur when liquids are spilled or when cooking at temperatures that cause surfaces inside the cooker to reach the ignition temperature of fats. Never pour or toss water directly into a fat fire. Reduce the temperature by cooling the fire **in the firebox** with a water spray. Close the cooking chamber door and the firebox while it is steaming to smother the fire. This procedure may need to be repeated several times before the pit fire is under control.

# Introduction to the Caldera Del Fuego Tallboy



**NOTE:** Pit fires can be avoided altogether if the cooker is kept clean and free from fat buildup during or between cooks. Changing drip trays during a cook cycle will help keep flammable fats in the cooker to a minimum. Cooking temperatures should be kept low enough to avoid ignition. You are dealing with an open fire when you are cooking on charcoal and wood.



There are hot surfaces on all parts of the cooker before during and after cooking.



Always wear protective clothing when tending the cooker or attempting to extinguish a fire or dumping a firebox in the proper ash receptacle at the end of a cook.



Always be ready to call your local Fire Company in the case of an emergency before the situation gets out of control.



**CAUTION:** fire danger is always present, even in the best of conditions. There is no substitute for continuous safety scrutiny on the part of the user.



Never use the cooker inside of your home. Deadly carbon monoxide gas may be produced as a byproduct of incomplete combustion of carbon (charcoal).



Under no circumstances should this cooker be used as a source of creature comfort or warmth (even in an emergency). It should never be used or installed near where people will be sleeping. Carbon monoxide is a serious poison and has caused death in many people when someone failed to respect its lethal and present danger. Carbon monoxide combines with the blood many times faster than the life sustaining oxygen from the air that we breathe.



Never operate a charcoal or wood burning appliance inside a tent or a building without proper ventilation which will include a stove pipe connection from the cooker through a wall or roof to the outside of the structure. Fresh air must always be present and plentiful, from open windows and doors. Seek the help of a professional to insure safety.

**NOTE:** Carbon monoxide is an odorless, colorless and toxic gas. Because it is impossible to see, taste or smell, CO can kill you before you are aware of its presence. At lower levels of exposure, CO causes mild effects that are often mistaken for the flu, including: headaches, dizziness, disorientation, nausea and fatigue. Carbon monoxide burns with a violet flame and is slightly lighter than air at room temperature and above. At 32° F it is heavier than air.



**CAUTION:** There is no substitute for safe operation. **ALWAYS PROVIDE PROPER VENTILATION. USE THIS APPLIANCE OUTSIDE SO THAT CARBON MONOXIDE WILL NOT COLLECT WHERE PEOPLE OR ANIMALS WILL BE IN DANGER.**

## Design Features

While BBQ Guru temperature control systems can be applied to virtually *any* charcoal cooker or pit, the Caldera Del Fuego Tallboy was *design from day one to integrate with a Guru controller*. The rear panel features an *inducer* tube attachment for the draft fan and a high temperature silicone grommet for temperature probe insertion. This leaves the cooking compartment door free, making loading and tending a simpler task. Further, the firebox can be removed for cleaning or charging without touching the draft fan.

The door of the cooker has four high temperature silicone grommets, ready to accept thermometers. (One dial thermometer is provided with the cooker.) These may also be used as alternate places to pass a thermocouple probe into the cooker. In like manner, a front-of-drawer inducer is provided on the firebox, allowing alternate mounting of the Guru draft fan. The door also provides three stainless steel smoke dampers. These are adjustable vents that allow the control of smoke and air egress. They can be used to balance or tailor the temperature profile within the cooking chamber.

The Tallboy's shelves are exactly the size of a standard steam table tray: 13 X 22". Either a rack shelf or a tray will fit on any of the 17 levels of the cooker. Using a combination of shelves and trays allows the user to set up the cooker in an infinite number of possibilities. The shelves will accommodate a large, full set of ribs, or a large brisket with no trimming necessary. Disposable aluminum half and full trays offer unlimited possibilities for both cooking and holding any food item. Your Tallboy is a great holding cabinet as well as a cooker, dryer, roasting oven, and low and slow BBQ oven.

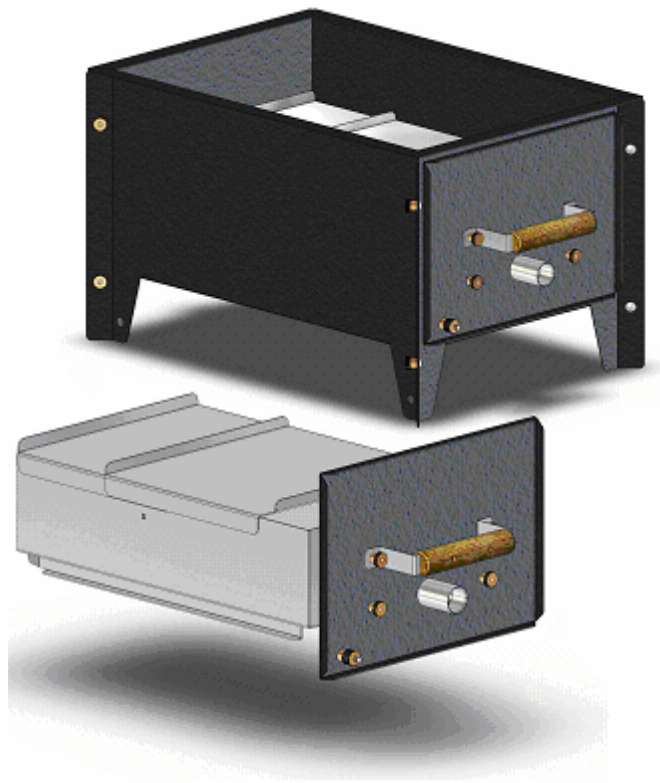




# Introduction to the Caldera Del Fuego Tallboy

The firebox of the Caldera Del Fuego is a practical marvel. Unlike ceramic cookers it won't crack or break. It is made from two layers of mild steel that can knock down to be maintained or transported. It is a very versatile firebox that can be configured for different types of cooking and different heat outputs from roasting temperatures to low and slow to drying temps. If your firebox gets out of shape, any panel can easily be hammered back into shape.

The sliding lids (tuning plates) for the firebox are used for low temperatures and can be adjusted so that only air from the Guru's blower is allowed into the firebox. The lids also serve as a surface on which to place smoke wood to generate "light smoke" vapors without burning or combusting the wood. This makes for a better flavor in the final product. These wood pieces can then later be used for charcoal.



The Tallboy knocks down without tools for easy transport or cleaning. Break it into two parts for rapid and easy transport in a van or SUV. Knock the entire cooker down into its component flat plates and put it in a car trunk or give it a thorough hosing. The Caldera's panels are rugged cold-rolled carbon steel. They are, protected by a modern, high temperature powder coating. The fasteners are made of stainless steel and machined brass. All of the rack shelves are made of stainless steel.

In short, your Caldera Del Fuego Tallboy is not a "price item"; it was built as a "class act". We proudly use the finest materials and the most modern and precise fabrication methods available.

## Available Options

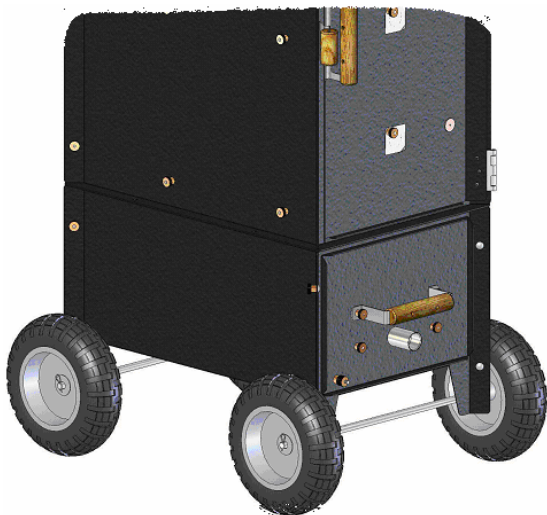
**Weather and Cooking Cover** – a stylish and practical accessory cover. Use it to insulate your Tallboy for long and slow cold weather cooks. This heavy duty, coated material can withstand 1000° F temperatures.

Use it to protect your cooker from the elements when it is stored outdoors. The rugged, tear resistant cover is easily cleaned and readily folded for separate storage.

**Thermometer and Mount** – a high-quality 2" diameter dial thermometer made for us right here in the good old USA by Tel-Tru. Features

±1% of full span accuracy, hermetically sealed stainless steel construction and a 50-500° F temperature range. The 2 ½" by .250" shaft mounts easily in the silicone door bushing provided.

**Side Shelf Bracket** – use this accessory bracket kit to mount an additional work surface. You can never have too much cutting or plating space!



**Off-Road Tires** – when your cooking goes off the pavement, you'll need big soft wheels to get your cooker there. This kit provides four heavy-duty 10" diameter by 3" wide pneumatic tires on steel wheels; it installs in minutes.

We have lots of other accessories available including racks, pans, meat hooks, and all sorts of cooking and fire-management gadgetry. Visit [www.thebbqguru](http://www.thebbqguru) often to keep up-to-date on new inventions and offerings to make outdoor cooking fun and productive.

## Choosing the best BBQ Guru system for your needs

Select *exactly* the control system you need for your Caldera Del Fuego Tallboy. Choose from three fine **BBQ Guru** controllers and three **Turbo Draft Fans**. Match your control system to your cooking wants and needs.

**ProCom4** – Our feature-laden wireless digital Guru controller provides a remote hand-held readout of pit temperature, meat temperature, two other monitored temperatures, cook timer, fan operation and more. Set the pit and meat temperatures from 600' away at the press of a button. Read temperatures in Fahrenheit (° F) or Centigrade (° C). Set pit 32° - 400° F, meat from 32° to 210° F. Choose ProCom4 if you want the ultimate in control flexibility and ease of use.

**Competitor** – Our most popular Guru controller provides pit (175° – 400° F) and meat temperature (110° – 210° F) control. Set the desired temperature(s) on the dials and monitor their instantaneous values and fan status on digital thermometer readouts. Unique Guru *Low & Slow Ramp* mode reduces the pit temperature as desired meat temperature is approached, providing more precise cooking control. Select Competitor if you need a simple-to-operate, full-featured controller.

**Pit Minder** – The original (and many think the best) BBQ Guru controller is our least expensive and simplest unit. It controls pit temperature from 90° to 370° F. Choose Pit Minder if you do not need meat temperature control for applications including drying, smoking, deep frying and warming& holding.

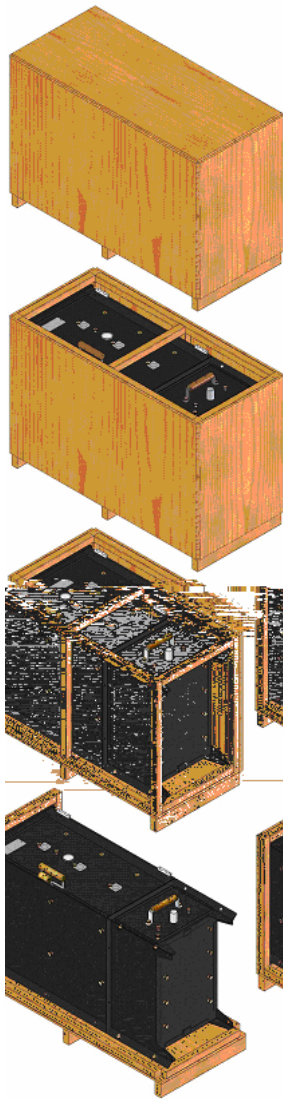
**Pit Runner - 4 CFM      Pit Viper - 10 CFM      Pit Bull - 25 CFM**

BBQ Guru offers three Turbo Draft Fans differing in air-delivery capacity (cubic feet per minute or 'CFM'). The mid-range 10 CFM **Pit Viper** is the *perfect match* to the Caldera Del Fuego Tallboy for all applications. The smaller **Pit Runner** is satisfactory for smoking and cooking smaller loads. The 25 CFM **Pit Bull** may be used for all applications requiring high heat output or rapid step temperature change. The **Pit Bull** can also be used for cookers and pits larger than your Tallboy.

## Unpacking, Inspection and Initial Setup

Your Caldera Del Fuego Tallboy will come crated upon a shipping pallet. The cooker is basically assembled and lying on its back. Certain parts are packed within the upper Cooking Chamber.

Move the pallet to an appropriate area for assembly. Carefully remove the top and sides of the crate, being careful not to scratch the contents. Open the door of the Cooking Chamber and remove the racks, wheels and axles and small parts shipped within.



Lift and drag the Tallboy downward on the pallet, so that the legs overhang it by about 6". Referring to page 9 for details, assemble the wheels and axles to the legs of the Firebox Housing.

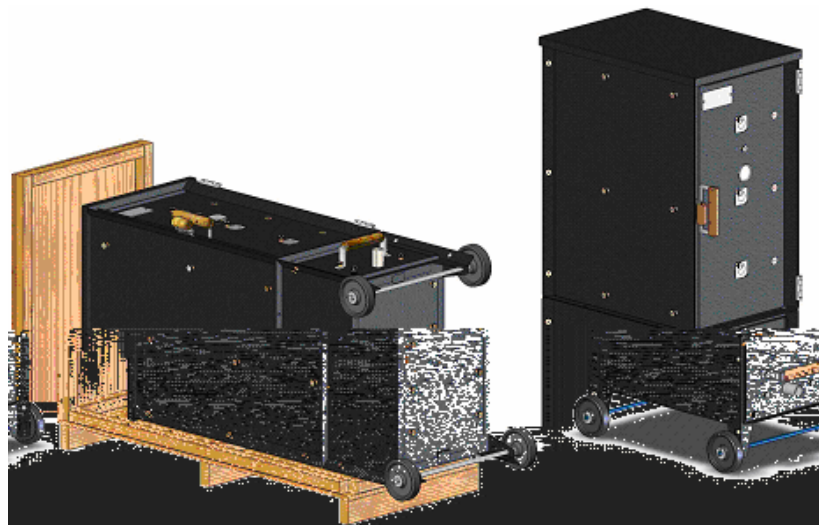
Carefully stand the Tallboy up upon its wheels. Work carefully; the unit weighs 170 lbs. Save the crate and pallet for possible reshipment.

Install the grill racks on the shelf brackets within the Cooking Chamber.

Gather up all of the accessory items packed within the cooking chamber. Check all items received against the **Parts List** of page 31.

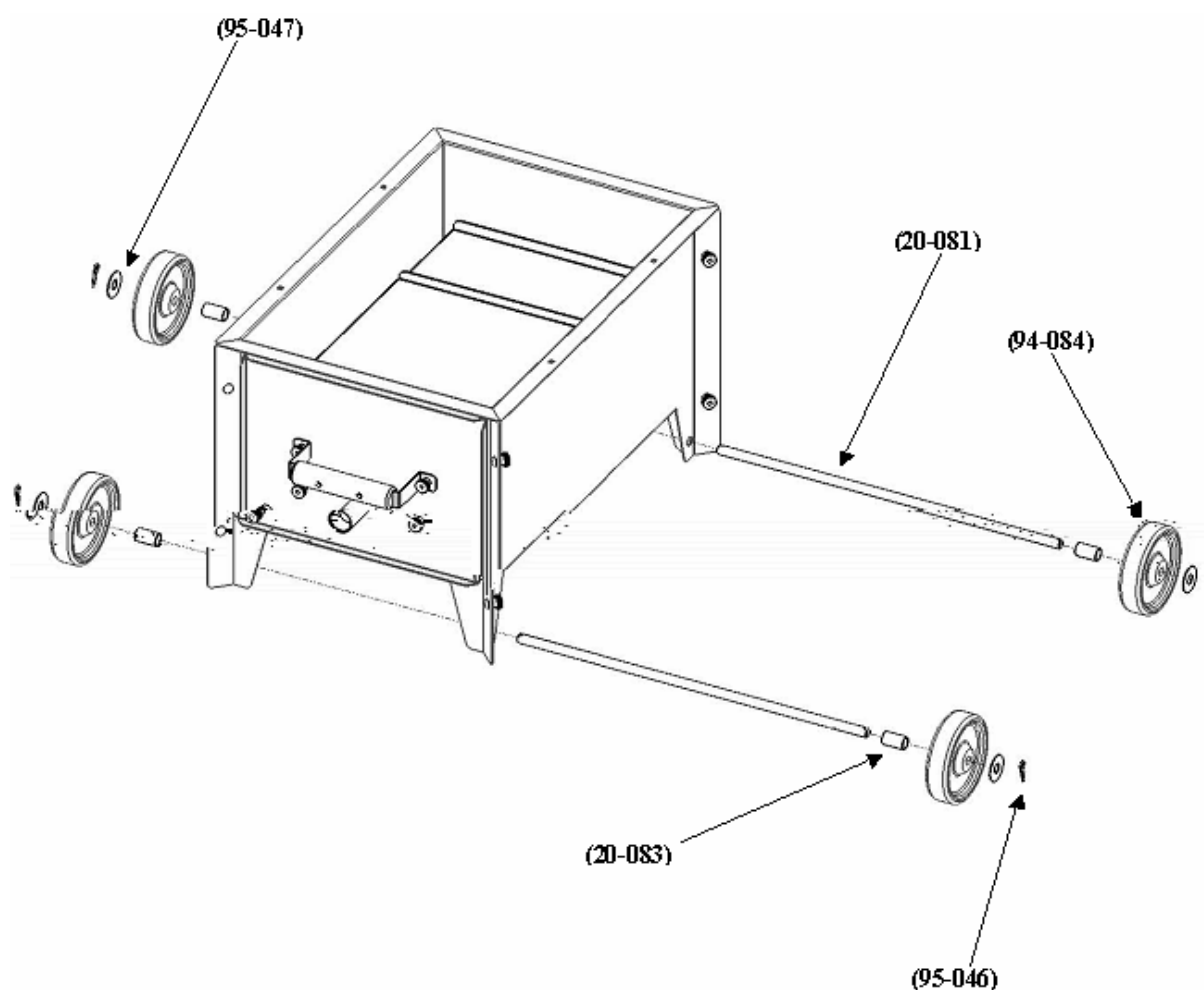
Inspect the unit carefully for shipping damage. If such damage is found:

1. Retain the packing materials.
2. If possible, photograph the damage.
3. Contact **BBQ Guru** for help.  
telephone: 1 (800) 288-4878  
e-mail: [techsupport@thebbqguru.com](mailto:techsupport@thebbqguru.com)



## Installing the Wheels

1. Slide the **Axles** (20-081) through the holes in the legs of the **Firebox Enclosure**.
2. Place a **Wheel Spacer** (20-083) on each axle and then a **Wheel** (94-084).
3. Place a **Washer** (95-047) over each axle on the outside of the wheel and secure it with a **Hairpin Cotter Pin** (95-046).
4. Repeat these steps at the other end of the axles.

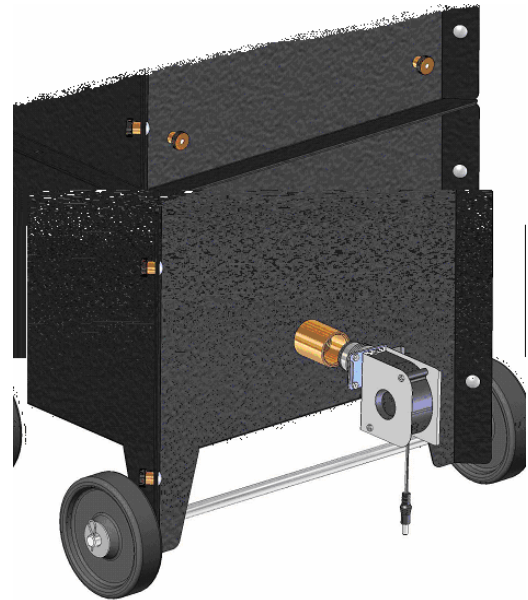


Note: When installing the **Off-Road Tire Kit** in lieu of the standard Patio wheels, substitute: **Large Wheel Axle** (20-099), **Knobby Tire Spacer** (20-098) and **Knobby Tire** (94-600) for the standard parts.

## Installing your BBQ Guru temperature control system

The **BBQ Guru** temperature control system is normally installed on the rear surface of the **Caldera Del Fuego Tallboy**. Start by inserting the nozzle of the **Turbo Draft Fan** into the *Inducer* tube of the **Firebox Housing**. Attach the **Controller Mounting Bracket** to the Tallboy. Attach the **BBQ Guru** controller to its bracket and connect the cables from the **Turbo Draft Fan** and from the **Temperature Probes**.

Pass the **Temperature Probes** through the **Silicone Gasket** from the outside into the **Cooking Chamber**. Pierce the major cooking item with the **Meat Probe** and clip the **Pit Probe** to it where it will not contact the meat.



Other arrangements of the equipment are possible. This one is popular, practical and a good starting point for a new user. You may elect to mount the provided bracket, with screws, to a short wooden board as a base. Then place your control on top of the cooker at a convenient eye level.

Some users prefer to rig the control equipment using the *Inducer* tube on the front of the **Firebox** and one of the three **Silicone Grommet** locations in the **Door** of the **Cooking Chamber**.

Experiment with different setups and find the one that works easiest for your mission. No two cooks ever agreed upon the one ‘right’ way to arrange a working kitchen! Arrange your **BBQ Guru** to make use of your **Caldera Del Fuego Tallboy** comfortable for you.



## Preparing to Cook or Smoke

Your **Caldera Del Fuego Tallboy** arrives *basically assembled* and ready to cook. The BBQ Guru controller makes it fast and easy to get just the ‘right’ fire in minimum time. However, there are some items of preparation for each cooking session.

**Minimize the subsequent cleanup effort** by preparing the surfaces of your cooker. Spray or wipe all of the grills with a vegetable-based oil to prevent sticking. Wipe or spray the interior surfaces of the **Cooking Chamber** to minimize build-up from splatter and smoke deposits.

**Set your Turbo Draft Fan for the cooking mission** by setting its sliding damper to the proper opening as shown in the following table. (This table is a general guide)

	Turbo Draft Fan		
	Pit Runner 4 CFM	Pit Viper 10 CFM	Pit Bull 25 CFM
Mission	Damper Position (fraction open)		
Grilling	open	open	1/2
High Temperature Cooking	open	3/4	1/4
Low & Slow Cooking	3/4	1/2	1/8
Cold Smoking	1/2	1/4	1/16
Extinguish Fire	closed	closed	closed

Wipe a little vegetable-based oil or shortening on ‘nozzle’ of the *Turbo Draft Fan* and insert it into the *Inducer* tube.

Assemble all of your ingredients and tools. Have your fire gloves, pot-holders, tongs, spatulas, knives and forks readily at hand.



Have a fire extinguisher and/or a source of water at hand before lighting your fire.

## Lighting a Fire

The Caldera Del Fuego Tallboy is designed to run on charcoal fuel. Some wood chunks or chips can be used but too much smoke is not a good thing. When wood smolders it makes smoke that is rich with creosote or tar that will be deposited on what you are cooking. A little smoke goes a long way.

The Tallboy will run on briquette or hard wood Lump. Hard wood lump is definitely preferred. Good quality hard wood Lump charcoal won't smoke much because it has been well carbonized. The type of wood the charcoal is made from will have an influence on its smell when burning if not completely carbonized.

Briquette is made from many sources of woody material, fillers and binders. If briquette is used, it should be started well in advance of putting on the food to be cooked. This will let the strong smells dissipate.

The firebox can be lit in any number of ways, but we think that the easiest way is to use a propane torch and the **Guru Straight Club** inserted into the front *Inducer* sleeve. (This assumes the Turbo Draft Fan used with the BBQ Guru Temperature Control is inserted through the rear *Inducer*.) After starting the fire, cap off the front *Inducer* tube using a *kill plug or draft Regulator plug*.

This will allow you to load your Tallboy before it is lit, if you like. You can light just the front of the charcoal and let it slowly burn to the back or you can start a pile in the front then spread it out and add more charcoal on top. When you are using the BBQ Guru control, it is only necessary to start a small fire; the Guru will bring the cooker up to temperature quickly. Light with drawer closed.

The more you are cooking the more charcoal it will take to do the job. When cooking a large quantity check your firebox more often. Charcoal quality and density will also be a factor in how long you can run on a firebox full (12-24 hr.).



## Shutting Down

Remove all food products from the Tallboy. Set the damper on the **Turbo Draft Fan** *fully closed* (or remove the **Turbo Draft Fan** and replace it with a **kill plug or draft regulator plug**.) Close all or the dampers on the Tallboy's door. Close the **Firebox** lids. The fire should die within 30 to 45 minutes. You can accelerate the process by spraying the charcoal with water. Do this a little at a time using a spray bottle rather than a hose.

If you need to shut the cooker down more rapidly, remove the **Firebox** and dump its contents in a proper ash receptacle.

You can also spray the charcoal with water a little at a time and then dry the charcoal in the sun to save fuel for the next cook. Hint: you can always add damp charcoal to a firebox of fresh hot burning charcoal.

**Note:** During cooking, you can use the above spray method to reduce temperature quickly.



Always empty the firebox before transporting your cooker.



**Caution:** If you are going to transport charcoal that you have “put out” you must put it in a covered and sealed metal container other than the firebox, even though it is wet. For example use the Guru Pit Tender Pale. See our web site for details.

## Barbequing Low & Slow

The **Caldera Del Fuego Tallboy** fitted with a **BBQ Guru** temperature control is a slow cooking miracle. Load the firebox with charcoal, set the desired temperature and cook for hours; the BBQ Guru assures that the temperature remains absolutely stable at your setting. Overnight cooks are a breeze; no pit tending is required.



The Tallboy's shelves are exactly the size of a steam table tray 13 X 22", so that either of them will fit on any of the 17 levels of the cooker. Combining shelves and trays lets you set up your cooker in an almost infinite number of possibilities.

- Place a cooking rack over a steam table tray. The tray becomes a drip pan.
- Place a steam table tray on a rack for support when cooking beans, rice, casseroles or just keeping food warm.
- Place a steam table tray upside down over meat on a cooking rack to tent the food.

The generous shelves will accommodate a full set of ribs, or a large brisket with no trimming necessary. Disposable aluminum half and full trays offer further possibilities for cooking and holding any food item.

The Tallboy is designed so that smoke is allowed to escape around the lid and the door. A conventional 3" stack pipe can be installed to allow the cooker to be used in a walled tent, BBQ trailer etc.

When burning charcoal, not much air is needed to produce and maintain the necessary heat for cooking. Good charcoal burns like embers, without much smoke.

When burning wood, it is necessary to provide more air to avoid creosote deposition. The smoke damper should be substantially open to carry away the smoke and gasses. Even dry and seasoned wood will give off creosote when it smolders. Using too small a damper opening can over-smoke and impart an unpleasant taste. Only a small quantity of smoke wood is needed for flavor.

## Smoking and Drying

There are the three square adjustable stainless smoke dampers located at the center of the cooker door. They are used to vent smoke or heat and serve to enable visual monitoring of the product being cooked, as well as the amount of smoke being generated when the Turbo Draft Fan is running.

When using the Tallboy for drying:

- All three dampers should be opened wide to allow moisture to escape from the cooking chamber.
- The lid of the cooker can also be cracked open to allow moisture vapor to escape from the cooking chamber.
- The firebox drawer should be cracked open so that fresh air can enter the Tallboy, be heated and then carry away more moisture. *(tuning plate lids closed)*

Air can hold only so much moisture. Fresh air, passing through the cooker, is necessary if drying is to take place.

When the cooker is closed up tight, and combustion air is supplied by the Turbo Draft Fan, both heat *and moisture* are retained in the cooking chamber. This is good for low and slow cooking, but not for drying. *Always open the dampers and crack the covers when drying.*

## Warming and Holding

Your **Caldera Del Fuego Tallboy** is an ideal warming and holding oven for outdoor events. Simply close the firebox tuning plate lids and set the **BBQ Guru** to a warming temperature in the 140°-165° F range.

Use either steam table pans or disposable aluminum pans on a rack. Seal pans with aluminum foil to retain moisture.

## Grilling on the Convertible Top

There are several ways to grill with the **Caldera Del Fuego Tallboy**; the most convenient and efficient is to remove the **External Top Plate** and the **Internal Top Plate**. This requires about thirty seconds and no tools. Simply grasp the (fully cooled) **External Top Plate** and remove it, revealing the **Internal Top Plate**. Remove this and the top of the **Cooking Chamber** is exposed for grilling. Note: **Never transport the Tallboy in an open vehicle with the top plates in place.**

Position a grill in the top rack slot. Place charcoal in a stainless steel steamer pan on the second shelf (or put it in an aluminum foil pan on a grill

## Grilling in the Cooker

Remove both lids from the **Firebox** and you can broil on the lowest shelf of the Tallboy. You can use the racks above it for indirect cooking.

You may also want to “tent” what you are broiling by turning a tray up side down over what is being cooked. This holds in heat and moisture and will serve to reduce cooking time.

You can also broil on an upper shelf or even broil in the **Cooking Chamber** while it is detached from the **Firebox Housing**. Simply place charcoal in a foil tray supported by a grill or a stainless steel tray to provide intense heat for direct grilling of steaks or chicken.

Another tray of charcoal can be used *over* the food being cooked to broil the top. The radiation from the bottom of the top pan will crisp up chicken or cook steak from both sides at once.

## Grilling directly on the Firebox

Detach the **Cooking Chamber** from the **Firebox Housing** and you gain a *second* open-top grilling surface. Place a grill directly on top of the **Firebox** and enjoy a high temperature pit for steaks, chops or those special frying pan creations.

You can use the **Firebox Housing** simultaneously with grilling efforts conducted in and on the **Cooking Chamber**.

The cooker was designed so that you may also open the drawer, remove the tuning plate lids, and place a cooking rack directly on the firebox top. Place the items to be grilled on the rack and close the drawer. Cooking can continue up above in the cooking chamber while you are grilling.

## Deep Frying

Break the **Firebox Housing** and the **Cooking Chamber** apart and use lower component as a *temperature-controlled* deep fryer. Place a stainless steel steam table tray in to the lit Firebox and fill it to a **safe level** with oil. Place the **Pit Probe** of your **BBQ Guru** control in the oil and enjoy the simplicity of “dialed temperature” deep frying over charcoal. **Caution: Never place wet or frozen items in hot oil. Large items can cause overflow of oil into the fire causing flare up. Allow ample space for rising oil.**



## Care of your BBQ Guru

Your **BBQ Guru** is a robust solid-state system, requiring little maintenance. Still, there are a few things you can do to insure its function for the long term. [Always remove the BBQ Guru before washing your Caldera Del Fuego Tallboy or disassembling it.](#)

### **Probes**

Our probes are made of high quality, high temperature materials. The **Pit Minder** probes can safely take temperatures of up to 370° F while the **Competitor** and **ProCom4** probes can withstand temperatures of up to 400° F.

We recommend that you use the rear panel grommet or the center door grommet for probe installation. This keeps the probe wires away from the firebox. This will prevent the probes from melting due to unforeseen flare up or excessive heat coming up from the fire box.

Your BBQ Guru comes with a small piece of brown *Scotch-brite*<sup>™</sup> pad. This is to be used for cleaning the stainless steel probe between cooks. Do not put your probes in the dishwasher or submerge them in water. Grease wipes easily off of the Teflon coated probe wires. Use alcohol on a soft cloth to clean the probe leads when necessary.

### **Turbo Draft Fan**

Clean the fan and its wires using spray glass cleaner or soap. Never submerge the fan in water or beer.

Check the fan for obstructions before installing it in your cooker. Lightly lubricate the nose of the fan with vegetable-based shortening before inserting it in the *Inducer* tube. Use a non-stick spray for this purpose by spraying your finger and then wiping the fan O-ring.

### **BBQ Guru Controller (and Optional Pendant)**

Clean the controller by wiping it with a clean cloth. Stubborn dirt and grease may be removed using spray glass cleaner; never wet or submerge the unit.

Remove the batteries from the unit for storage.

## Cleaning your Caldera Del Fuego

You'll want to keep your Tallboy clean – it makes it much more pleasant to work with and far more attractive to your eating audience. [It is easiest to clean racks and panels that have been sprayed with PAM or vegetable oil \*before\* cooking!](#)

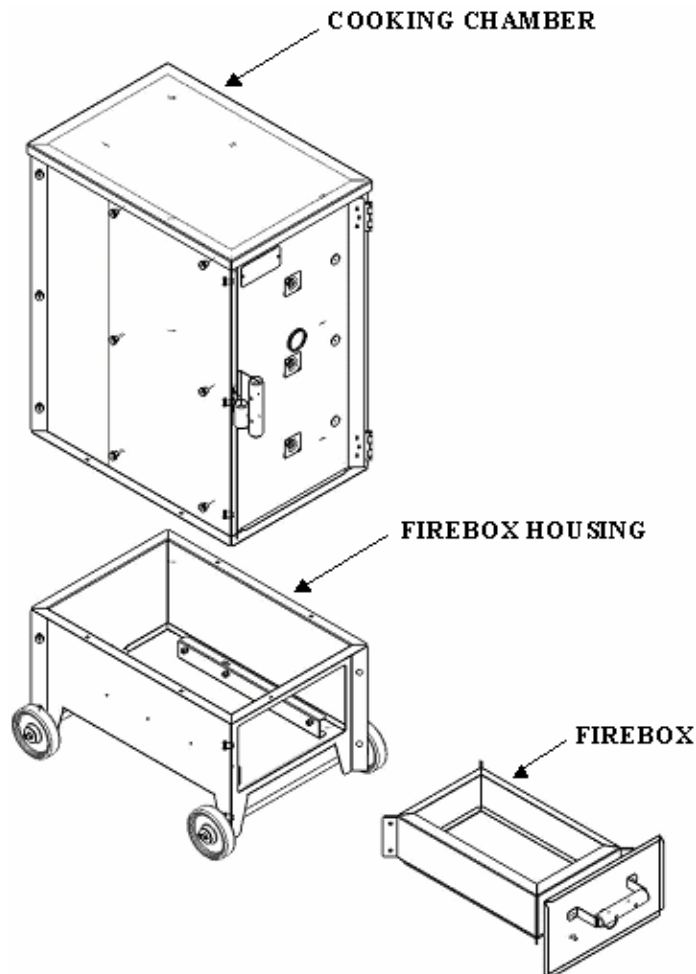
Grills can be cleaned by spaying them with an oven cleaner and placing them in a plastic bag in the sun. Bagging dirty racks overnight with a healthy dose of ammonia is also effective. Remove the racks from the bag and wash thoroughly using a strong detergent, such as *Simple Green* or *Spray 9* and a plastic brush.

The interior of the (completely cooled) **Cooking Chamber** should also be cleaned with a strong detergent. Rinse thoroughly. At least once a season, a heavily used cooker should be broken down to its component panels and be degreased, washed and hosed. You can transport panels separated by sheets of newspaper to prevent surface scratching.

## Separating the Cooking Chamber and Firebox

All panels and subassemblies of the Caldera Del Fuego Tallboy are held together by stainless steel carriage bolts and machined brass thumbnuts. The square shank of each carriage bolt mates with a square hole in the Tallboy. The thumbnuts are knurled to ease hand tightening. The nuts never need to be fitted more than hand tight, so no tools are required to break down or assemble the cooker.

*The first time you break your Tallboy down; you may need to use pliers to loosen the thumbnuts. Use a rubber jar-lid opening pad between the thumbnut and the pliers to avoid marring the nut.*




The **Cooking Chamber** is secured to the **Firebox Housing** by four mating carriage bolts and thumbnuts. To break your cooker into two pieces for easy transport:

- Unscrew two nuts joining the **Cooking Chamber** to the **Firebox Housing** on each side of the cooker.
- Lift the **Cooking Chamber** off of the **Firebox Housing**.

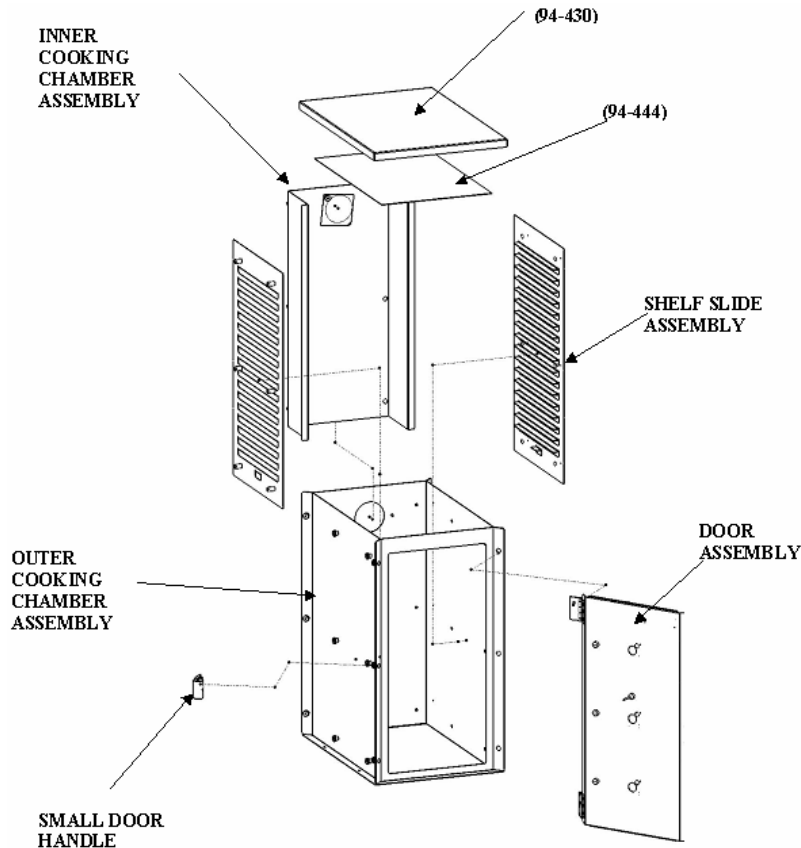
Store the four nuts and bolts in a zip-top plastic bag for reassembly.

 **Always** empty the **Firebox** before transporting your cooker.

 **Caution:** If you are going to transport charcoal that you have “put out” you must put it in a covered and sealed metal container other than the Firebox, even though it may be wet.

## Cooking Chamber Knockdown

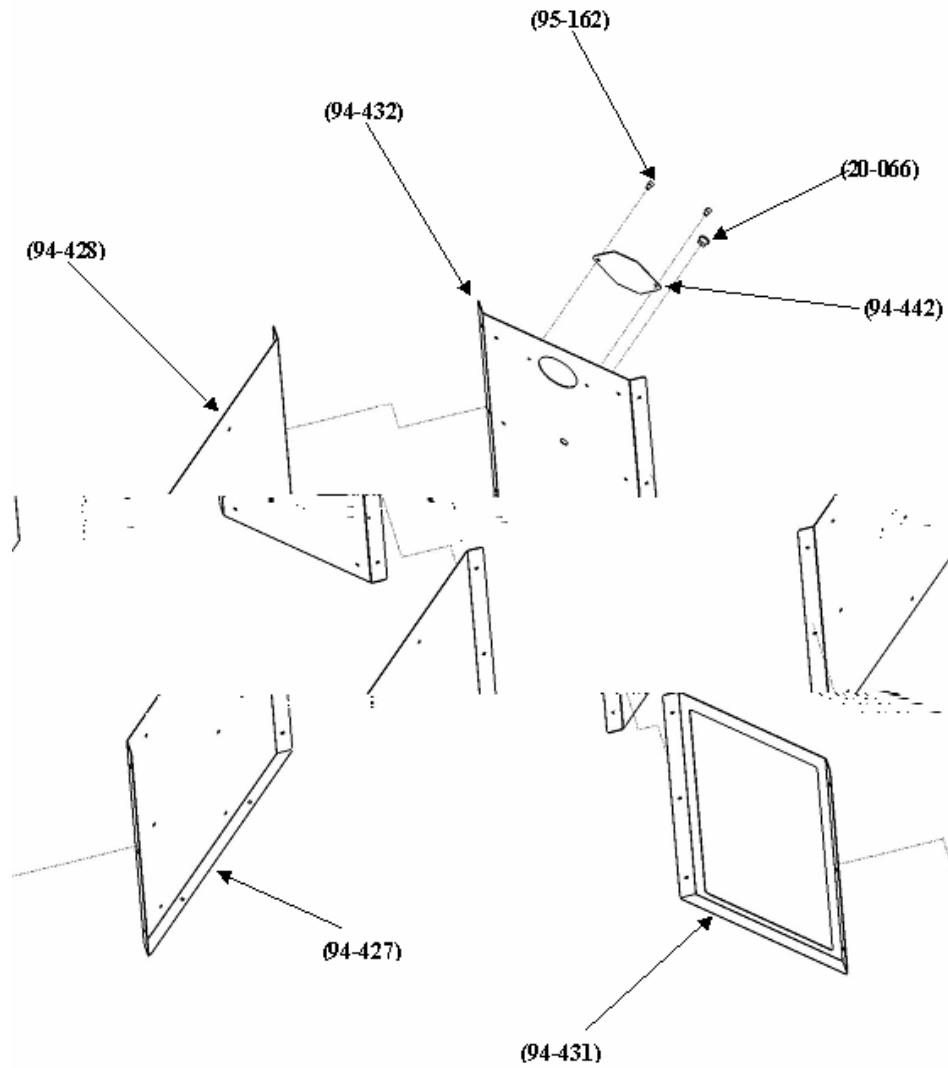
1. Lift off the **Top Lid** (94-430) and lift out the **Internal Lid Plate** (94-444).
2. Unscrew the two thumbnuts securing the hinges of the **Door Assembly** to the **Cooking Chamber** and remove the door.
3. Remove the **Small Door Handle** from the **Cooking Chamber** by removing 1 thumbnut.
4. Detach the **Inner Cooking Chamber** Assembly by removing 6 thumbscrews on the rear of the **Cooking Chamber**.
5. Remove the two **Side Shelf Assemblies** by removing 6 thumbnuts on each side of the **Cooking Chamber**.



This level of disassembly is normally sufficient for a detailed cleaning. The following four pages illustrate the build up of the **Outer Cooking Chamber**, **Inner Cooking Chamber**, **Shelf Slide** and **Door** assemblies if you choose to break the unit down to its basic plates.

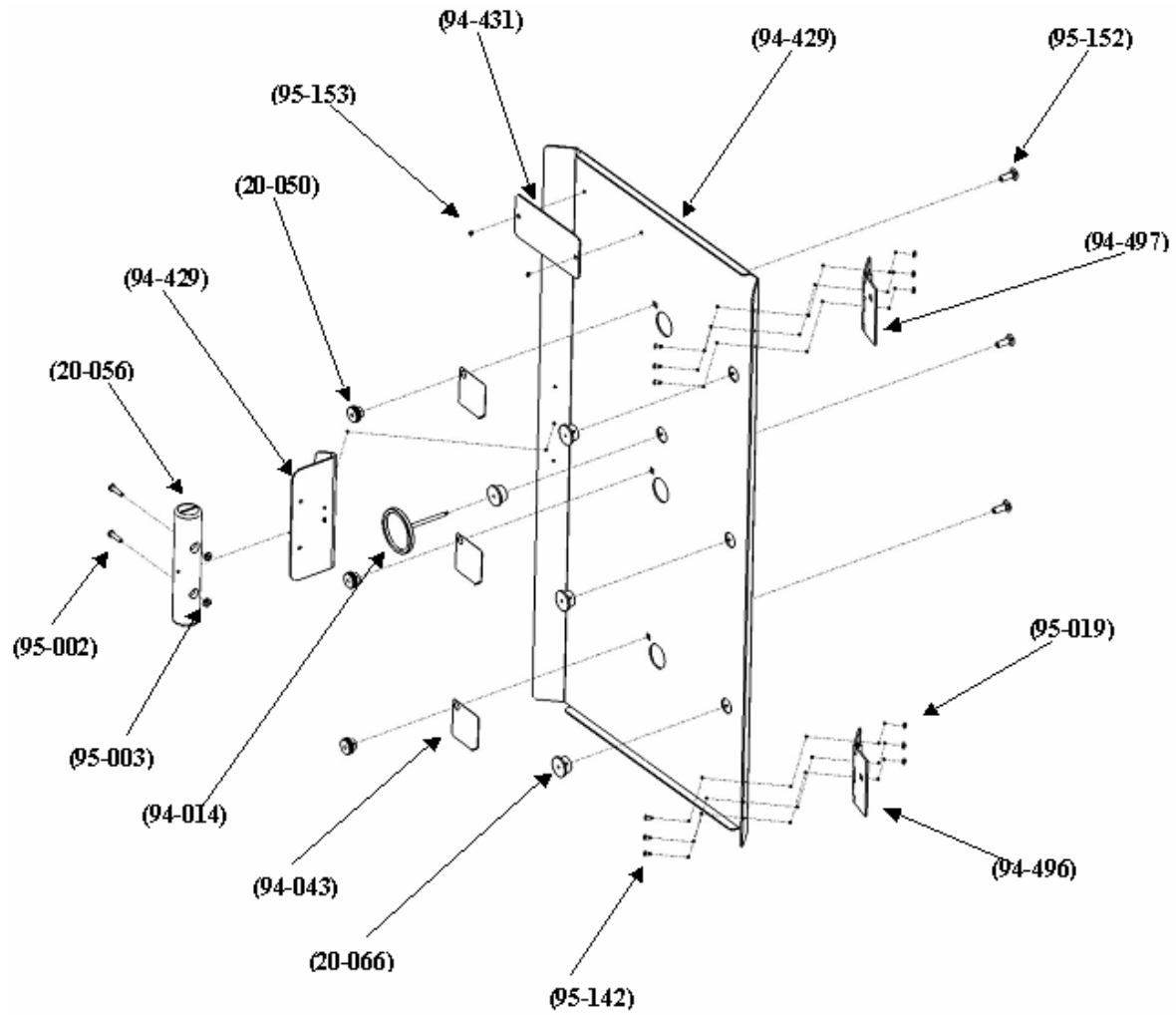
**⚠ Note that further disassembly involves removing screws and bolts that are not captive. Be careful not to lose these parts or to use them at an improper place during reassembly.**

## Outer Cooking Chamber Knockdown

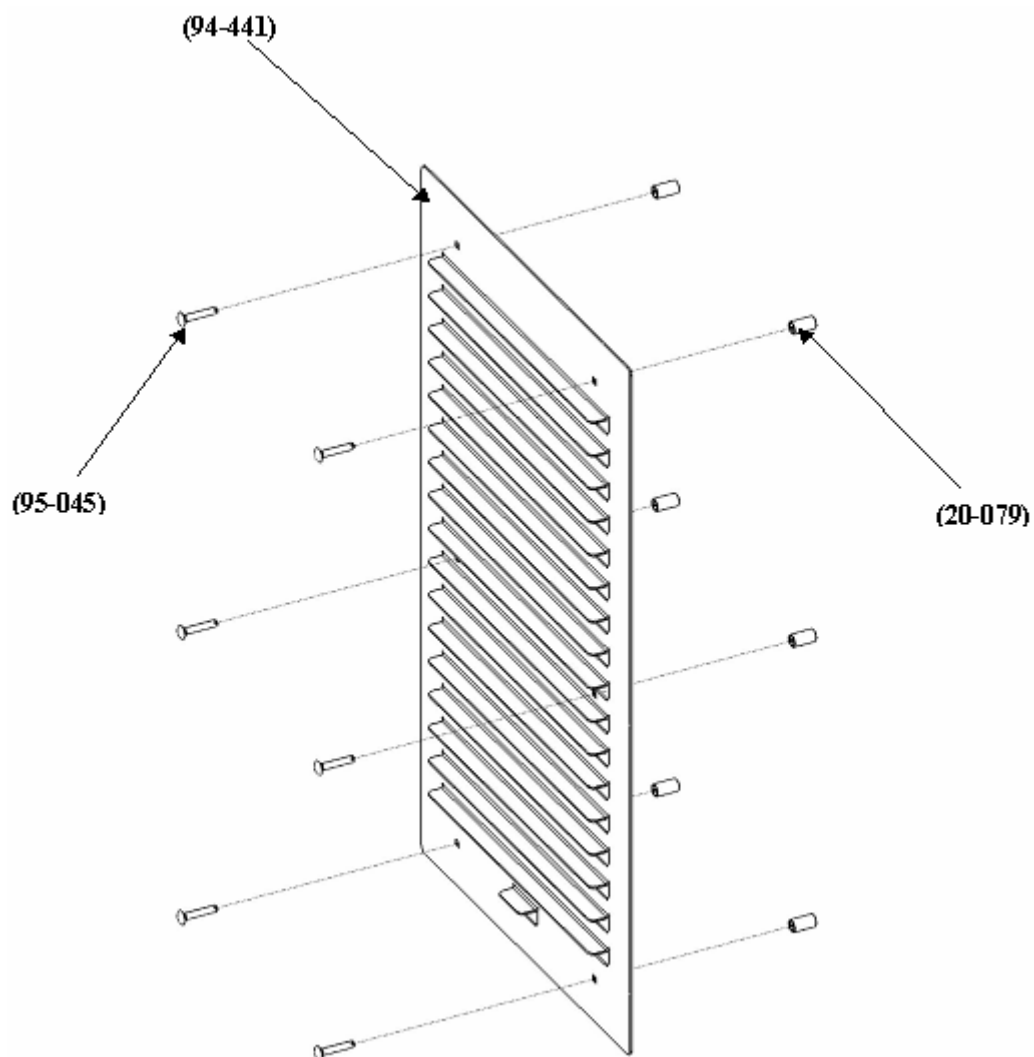


## **Inner Cooking Chamber Knockdown**

## Door Knockdown

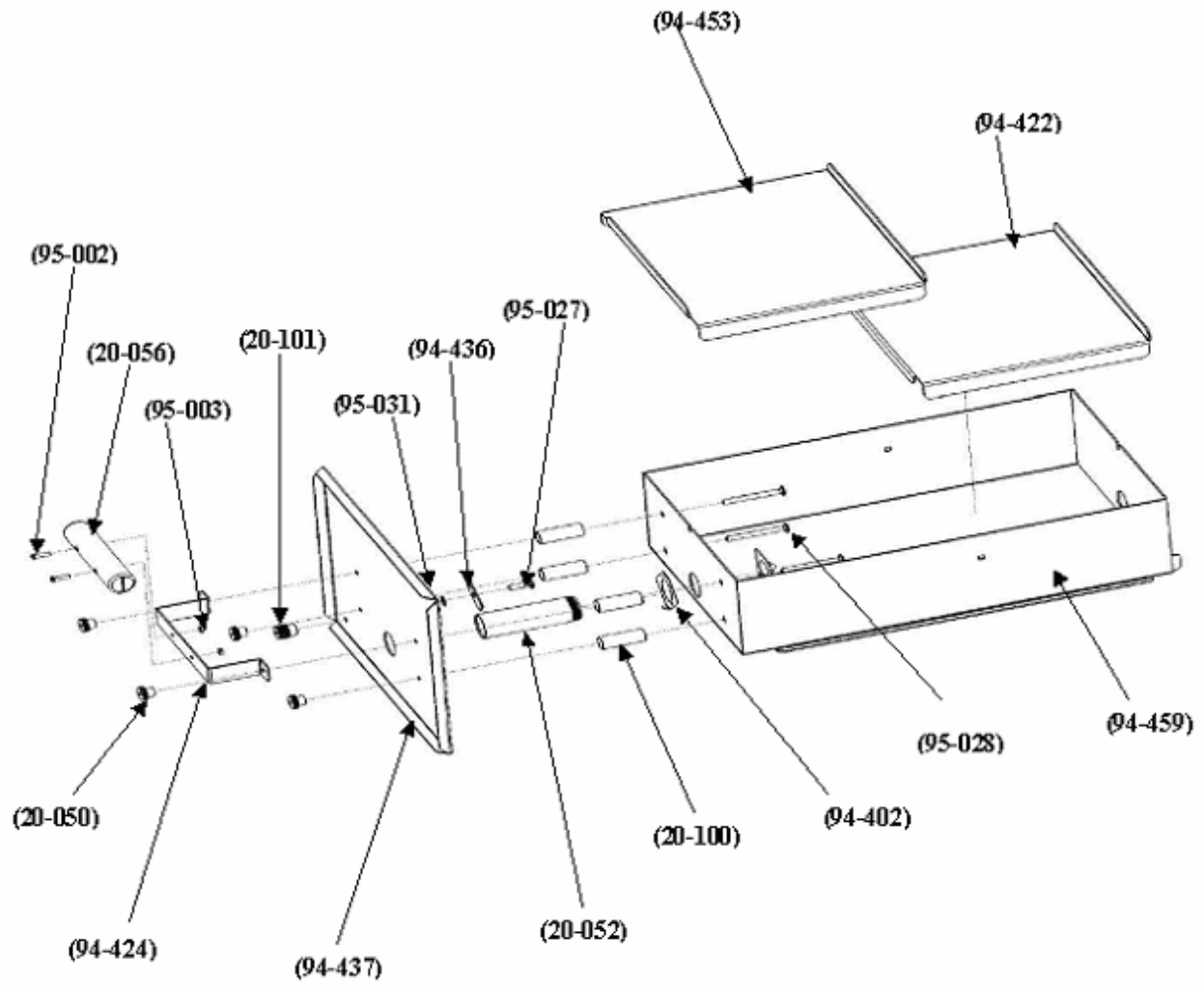


## Shelf Slide Knockdown

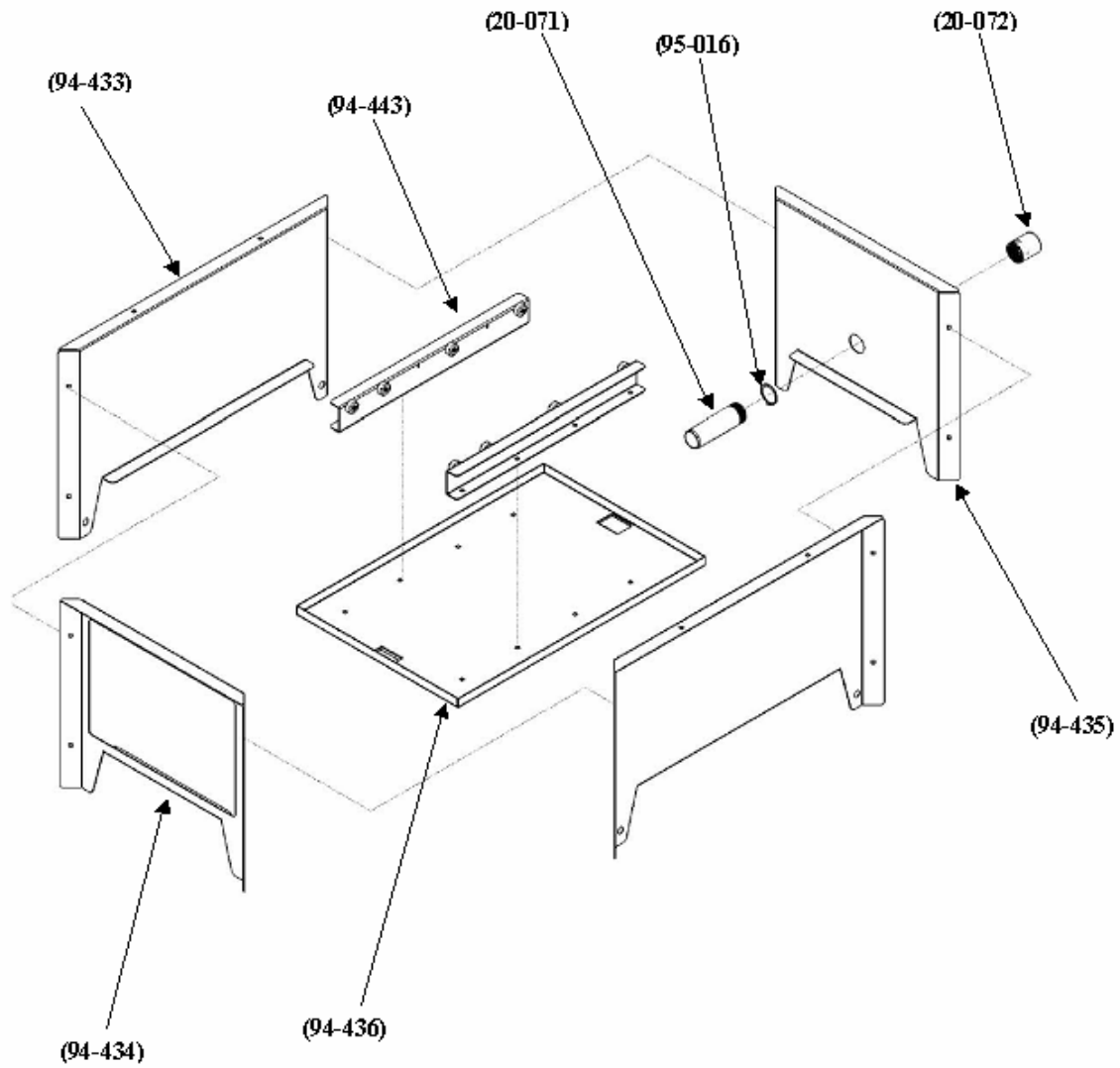




## Firebox Knockdown



## Firebox Housing Knockdown



## **Parts List**

### **Accessories**

Part #	Quan	Description
94-014	1	BBQ GURU THERMOMETER
94-501	1	ASH SHOVEL
93-002	1	COTTON GLOVES
20-051	1	BBQ STARTER SLEEVE

### **Major Panels and Large Components**

Part #	Quan	Description
94-427	1	UPPER RIGHT SIDE PANEL
94-428	1	UPPER LEFT SIDE PANEL
94-429	1	FRONT DOOR PANEL
94-430	1	TOP LID (EXTERNAL)
94-431	1	UPPER FRONT PANEL
94-432	1	UPPER BACK PANEL (EXTERNAL)
94-433	1	LOWER SIDE PANEL
94-434	1	LOWER FRONT PANEL
94-435	1	LOWER BACK PANEL
94-436	1	LOWER BASE PAN
94-437	1	FIRE BOX DOOR
94-438	1	SMALL INTERNAL RIGHT SIDE PANEL
94-439	1	SMALL INTERNAL LEFT SIDE PANEL
94-440	1	BACK INTERNAL PANEL
94-441	2	SHELF SLIDE PANEL
94-442	1	OUTER BACK COVER
94-443	2	FIRE BOX SLIDE
94-444	1	INTERNAL LID PLATE
94-445	1	DOOR LATCH PLATE
94-446	1	DOOR HANDLE PLATE
94-459	1	FIRE BOX WELDED ASSEMBLY
94-422	1	FIRE BOX LOWER LID
94-453	1	FIRE BOX UPPER LID
94-424	1	FIRE BOX HANDLE STRAP
94-463	1	FIRE BOX DOOR LOCK PLATE

**Smaller Fabricated Parts**

Part #	Quan	Description
94-415	1	INTERNAL LARGE DAMPER
94-448	1	NAME PLATE
94-043	3	CDF/TALLBOY DAMPER DOOR
94-496	1	LOWER DOOR HINGE
94-497	1	UPPER DOOR HINGE
20-085	1	DOOR LATCH HANDLE
20-056	2	DOOR HANDLE
20-080	8	FIRE BOX ROLLER
20-052	1	FRONT INDUCER TUBE
94-402	2	INDUCER TUBE NUT
20-071	1	TALLBOY BACK INDUCER
20-072	1	BACK INDUCER ADAPTER
20-100	4	MAGNUM FIREBOX SPACER
20-101	1	FIRE BOX LOCK KNOB
94-081	4	TALLBOY WIRE SHELF
20-040	2	BBQ REGULATOR PLUG
20-066	5	THERMOMETER MOUNT

**Fasteners**

Part #	Quan	Description
20-050	59	THUMB NUT
20-079	18	WALL SPACERS
95-152	40	1/4-20 X 3/4" CARRIAGE BOLT
95-045	18	1/4-20 X 1 1/2" CARRIAGE BOLT
95-028	4	1/4-20 X 2 3/4" CARRIAGE BOLT
95-002	5	8-32 X 3/4" MACHINE SCREW
95-003	21	8-32 HEX NUT
95-029	8	8-32 X 3/4 FLUSH FACE MACHINE SCREW
95-027	1	1/4-20 X 1" CARRIAGE BOLT
95-162	2	5/16-18 SOCKET HEAD CAP SCREW
95-153	2	4-40 X 1/8" FLUSH FACE MACHINE SCREW
95-142	6	4-40 X 1/4" PAN HEAD MACHINE SCREW
95-019	6	4-40 HEX NUT

**Wheel and Axle Parts**

Part #	Quan	Description
20-081	2	WHEEL AXLE
94-084	4	WHEEL 5" X 1 1/4" WD.
20-083	4	WHEEL SPACER
		OFF-ROAD TIRE KIT
94-600	4	10" KNOBBY TIRES
20-099	2	LARGE WHEEL AXLE
20-098	4	KNOBBY TIRE SPACER
95-046	4	HAIRPIN COTTER PIN
95-047	4	1/2" I.D. FENDER WASHER

## **Dimensions and Capacities**

### **Dimensions**

**Overall Dimensions: 26"deep x 18.5"wide x 47"high**

**With patio wheels 48" high**

**With off road wheels 51" high**

**Total Weight of cooker: 175 lbs.**

**Shipping weight with crate: 225 lbs.**

**Internal Cooking Volume: 7.3 cu. ft.**

**Charcoal Capacity: 10-14 lbs.**

**Burn Time: 16-24 hrs @ 220° F**

**Light load condition**

**Fuel Consumption: .6 lbs. /hr.**

**Note: Fuel use and burn time  
are cooking load dependant**

### **Cooking Capacities**

- 12 whole chickens
- or 20-25 chicken halves
- or hundreds of thigh/drumsticks
- or up to 900 wings
- or 4 large pork shoulders (68 lbs.)
- or 8 to 12 8-lb. pork butts (96 lbs.)
- or 32 racks of ribs (on end)
- or 16 racks of ribs (flat, untrimmed)
- or 125 lbs. of brisket flats
- or 450 pieces of jerky (1" by 7")

**Door latch:** Is adjustable with the thumb nut and carriage bolt it is attached to the cooker with. It is also bendable for increased spring load and precision closing and latching.

**Door locks:** located on the lower left corner of *cooking chamber door* and *fire box drawer* are quarter turn knobs that are locked for security or transport of the cooker. They are a great deterrent to “unauthorized cooker peaking” and will keep the cooking chamber door or firebox from flying open during transport. Note: The inside of the cooker becomes a great place for storage during transport.

**Off Road Knobby Tires:** Should be kept inflated to a low pressure so that they remain spongy. This makes them “get flat” on the bottoms and helps the cooker to not want to roll during use.

**When moving:** The cooker should be pushed from the back side. Turns can then be made by tipping the cooker back (like a hand truck) or steering it by lifting slightly and pushing opposite the direction of the turn. You will find it easy to control.

## **Warrantee**

The BBQ Guru hereby warrants to the **original purchaser** of this **Caldera Del Fuego Tallboy charcoal cooker/smoker** that it will be free of defects in material and workmanship from the date of purchase as follows:

**Cooking Chamber** steel panels against rust / burn-through **10 years**

**Firebox Housing** steel panels against rust / burn-through **10 years**

**Firebox** steel panels against rust / burn-through **2 years**

**Grill racks** **2 years**

**Oak handles** **1 year**

All remaining parts **5 years**

when assembled and operated in accordance with the printed instructions accompanying it. **The BBQ Guru** may require reasonable proof of your date of purchase.

You should retain your sales receipt, invoice or credit card purchase receipt. This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to The BBQ Guru's satisfaction, they are defective. Before returning any parts, contact the factory using the contact information in this manual and on our website, [www.thebbqguru.com](http://www.thebbqguru.com). If we confirm the defect and approve the claim, The BBQ Guru will elect to repair or replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. We will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you. The BBQ Guru is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

The BBQ Guru does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on The BBQ Guru. This Warranty applies only to products sold at retail.

### **Getting Factory Help**

Reach us by toll-free telephone at: **1-800-288-GURU** [(800) 288-4878]

Call our local telephone number: **215-674-9992**

Visit our website for links and information: **[www.thebbqguru.com](http://www.thebbqguru.com)**

Contact us by E-mail at: **[info@thebbqguru.com](mailto:info@thebbqguru.com)**

Write to us at:

**The BBQ Guru  
353 Ivyland Road  
Warminster, PA 18974-2205 USA**