

**BBQing:** The Caldera Tallboy accompanied by the BBQ Guru temperature control is a slow cooking marvel. Load the firebox with charcoal, set the temperature and cook for hours at the temperature you select on the control. Overnight cooks are a breeze and with no pit tending necessary.



**Grilling:** A charcoal pan can be placed on the 2nd cooking shelf track of the cooker. The Tallboy is designed with a convertible top for grilling while you are slow cooking below. You can also separate the cooking chamber from the firebox portion of the Tallboy and grill over the firebox on a stainless steel cooking grate.



**Deep Frying:** Use a deep stainless steam tray to deep fry. Remove the cooking chamber from the firebox portion of the Tallboy. Set the steam tray inside the firebox section of the cooker on top of the hot charcoal. Pour the oil into the tray and place the Guru's cooking probe (pit probe) in the oil. You have an instant temperature controlled deep fry. Use a cooking rack across half of the oil pan for a draining rack.



# Knockdown Design

The Caldera Tallboy is panelized. It breaks down and stacks flat in just a few minutes. Brass thumb screws and carriage bolts are supplied with the cooker for easy assembly.

The Tallboy can be broken down into two sections; the firebox portion and the cooking chamber portion by removing only four bolts. This makes traveling and storage easy.



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# Caldera TALLBOY



**Temperature Controlled  
 Knockdown  
 Charcoal/Wood  
 Smoker**

*Control temperatures  
 as low as 90° F !*



PRECISION TEMPERATURE CONTROL

**[www.calderasmoker.com](http://www.calderasmoker.com)**  
**[www.thebbqguru.com](http://www.thebbqguru.com)**

# Details

# Features

# Cooking Capacity/Setup

The new Caldera San Antonio Tallboy Smoker is here at last! This vertical, knockdown cooker uses state of the art cooking technology and is engineered to be a BBQ cooks delight in every way. We designed this versatile smoker with cook-off teams, caterers, event vendors and backyard BBQ enthusiasts in mind. With any of the three BBQ Guru controls, your Tallboy can be controlled from about 90° F to 400° F with the turn of a dial or press of a button.



The double wall construction, patented air flow system make this cooker a breeze to cook and hold food for any occasion or circumstance. With 13"x22" shelves and 17 shelf positions, The Tallboy allows full and half steam table catering pans to fit exactly in the cooking shelf tracks. There are many ways to configure your set up with the cooking racks and catering pans.

**The Tallboy has class and every feature you could dream of in a charcoal/wood cooker.**

- Heavy Duty 13"x22" racks (no need to trim ribs)
- Drip Pan and grease catch system
- 17 shelf positions
- Roast, Bake, BBQ, Smoke, Grill and dry all on one cooker
- High Temp Powder Coating
- Knockdown design allows for easy and fast assembly/disassembly
- Precisely controlled by the BBQ Guru Power draft system (3 models to choose from)
- Double wall firebox and cooking chamber
- Available in lightweight sturdy aluminum or Steel
- 4 removable wheels for portability (comes standard on all Tallboy Cookers)
- Cooking/weather cover available
- Side tray tables available (14"x22")
- Frying capable (temperature controlled) charcoal fired
- Designed to fit steam table trays



Cooking Capacity:

- Hundreds of wings (up to 900 wings)
- or many pounds of jerky (450 pcs. 1"x7")
- or 150 lbs of brisket flats
- or 16 racks of ribs (flat untrimmed)
- or 32 racks of ribs (on end)
- or (8-12) 8 lb. Pork butts (96 lbs.)
- or 4 large pork shoulders (68 lbs.)
- or hundreds of chicken thighs/drumsticks
- or 20-25 chicken halves
- or 12 whole chickens

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**Cooker Dimensions: 26"d x 18.5"w x 47"h**  
**Total Weight: (aluminum) 85 lbs.**  
**Internal Cooking Volume: 7.3 cu. ft.**  
**Charcoal Capacity: 10-14 lbs.**  
**Burn Time: 16-24 hrs @ 220° F**  
**Fule Consuption: .6 lbs./hr.**

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Cooking set up scenarios:

- Place cooking rack on top of steam table tray for use as rack and drip pan.
- Place steam table tray on rack for support when cooking beans, rice, casseroles or keeping food warm.
- Place steam table tray up side down over meat on rack to tent food.