

ORIGINALPK

GRILL + SMOKER



OWNER'S HANDBOOK





WELCOME TO THE CLUB

THE FIRE & SMOKE SOCIETY

Since the dawn of history, people of all cultures have gathered around the fires and fanned the smoke of friendship to share great food and build community. The

Fire & Smoke Society is our brotherhood of family, friends, neighbors, foodies, cooks, pit masters, dungeon masters and BBQ enthusiasts. As one, we share in the noble endeavor to cook over open flame, the beasts, fish and fowl of our daily harvest, for the pure pleasure of our companions and of this Society.

GO FORTH AND GRILL.

FEATURES

4-POINT VENTING SYSTEM™

The fully configurable 4-Point Venting System™ on the Original PK capsule is revolutionary in precision air control and heat management. Combined with its unique shape, the Original PK is ideally suited to both direct and indirect cooking, often called 2-zone cooking. The 4-point system provides exceptional air flow throughout the grill capsule. Managing heat on a charcoal grill has never been easier.



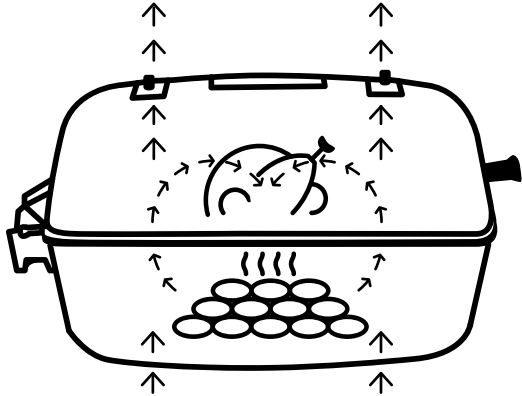
NOTE: SHOWN WITH PK-AR CART

FEATURES

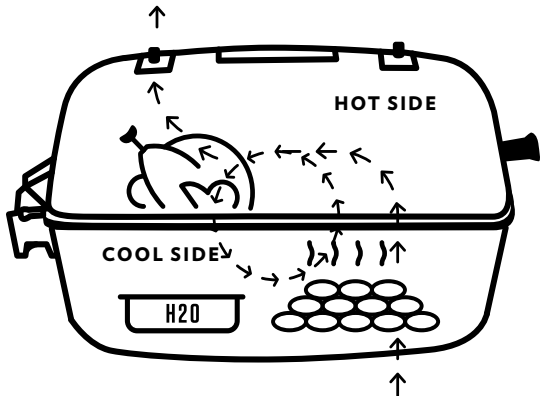
THE UNIQUE PK GRILL CAPSULE

The Original PK capsule is superior to round grills for direct and indirect cooking. This maximizes your cooking space, makes 2-zone set ups easy and allows for superior air flow when indirect cooking.

DIRECT HEAT (1 ZONE)



INDIRECT HEAT (2 ZONE)



USAGE, CLEANING & CARE

FIRING UP YOUR PK

- Slide the lower air intake vent dampers to the full open position.
 - Fill one charcoal chimney with briquettes and light the chimney as per the instructions.
 - Once the coals are hot (clear smoke, white appearance), open the hinged side of the cooking grid or remove the grid completely and dump the hot charcoal onto the charcoal grate.
 - For two-zone cooking, arrange the coals on one side of the grill. This side will be your hot zone. The other side will be your cool zone.
 - Close the door on the cooking grid or put the cooking grid into place.
 - Close the Top Cast and set the vents (top and bottom) to dial in your desired cooking temperature.
 - This process may be used with one or two charcoal chimneys depending upon your method of cooking and how much fuel you need.
- ★ Special note: We declare the area inside a 5-foot radius of any PK Grill to be the “Cool Zone.” That’s right. We just said that.

COOLING DOWN YOUR PK

- Closing the Top Cast and all of the vents will starve the coals of oxygen and shut down the grill.
- Because the PK is so efficient, it shuts down quickly and you may find that you have left over coals after your cook. These coals can be re-lit and re-used.
- Make sure the coals are completely cool before attempting to clean ash out of your PK. Never dispose of hot ash in any area with flammable materials.
- A PK Charcoal Basket will keep your coals together, aid in reuse and clean-up.

PRO TIP



A CLEAN GRILL COOKS MORE EVENLY

Cleaning your PK Grill & Smoker is easy. Once the ashes inside the grill are cool, simply lift the capsule off stand and dump it.

CAUTION: Never dump hot ash into a trash bin.

USAGE, CLEANING & CARE

GRILLING, HOT & FAST, THE DIRECT METHOD

Start the fire as indicated above, and let the coals get up to temperature. Crack open a beverage. Smile.

- If you would like to set-up two zones (see page 3), as many chefs prefer, ensure the coals are on one side of the capsule and that the cooking surface is installed so that the hinged opening is over the coals.
- Close the Top Cast and open all of the vents. Wait a few minutes to allow the PKs aluminum capsule to warm up and then take a temperature reading. The optional Tel-Tru thermometer is highly accurate +/- 1%.
- If you prefer a lower temperature, close the vents to reduce the incoming oxygen and bring the temperature down as needed. Note: if your smoke looks thick and dirty, your coals are not getting enough oxygen. Open the lower air intake vents. Good smoke is thin and almost clear.
- Once your PK has reached the desired temperature, throw some meat on it.
- Your PK is designed to cook best with the Top Cast closed. Keeping your Top Cast closed while cooking will allow you to cook at a very high heat without fire flaming up and burning the meat as typically happens in other outdoor cookers.
- If you get a flame-up, briefly close the Top Cast and the top vents to extinguish it.

BARBECUE, LOW & SLOW, THE INDIRECT METHOD

- Start the fire as indicated, and let the coals get up to temperature. Crack open another beverage. Smile.
- Set up the grill for two zone cooking (see page 3). Place the coals on one side of the charcoal grate and place a drip pan on the other side.
- Close the Top Cast and configure the vents as follows: Slide the lower air intake vent beneath the hot coals to the fully open position. Slide the other air intake vent to fully closed. Close the exhaust vent above the hot coals. Open the other exhaust vent.
- Wait a few minutes to allow PKs aluminum capsule cast to warm up and then take a temperature reading. The available Tel-Tru thermometer is highly accurate +/- 1%. If the temperature is too high, close air intake vent slightly, wait a few minutes and re-check. If the temperature is too low, open the other (closed) vent slightly to allow more oxygen in, wait a few minutes and re-check.
- Place your meat on the cool side of this set-up. Refuel as needed.

WARRANTY



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- 1) We stand behind this product. If you are not entirely satisfied with your new PK Grill & Smoker, we want to know about it. Do not return to the retailer where you purchased it. Contact us immediately to resolve the issue. customerservice@pkgrills.com or 1 (866) 354-7575
 - 2) Immediately register your new grill online: www.pkgrills.com/warranty-registration
 - 3) Portable Kitchens, Inc. hereby warrants to the original purchaser this new “Portable Kitchen” grill and smoker to be free from defective material or workmanship at the time of purchase. Any defect must be brought to the attention of Portable Kitchens, Inc. within thirty (30) days from the date of purchase. Portable Kitchens, Inc. will replace free of charge to the purchaser any part or parts.
 - 4) Portable Kitchens, Inc. further warrants the cast aluminum grill capsule against burn-out, rust or breakage for a period of ten (10) years from the date of purchase under normal non-commercial use. This warranty is between the purchaser and Portable Kitchens, Inc. Should any of the above conditions occur, Portable Kitchens, Inc. will repair or replace parts affected free of charge to the purchaser provided a warranty card or online registration is on file with Portable Kitchens, Inc. All postage or freight to and from the factory will be the responsibility of the purchaser.
 - 5) Please see full warranty terms at: www.pkgrills.com/warranty-registration
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**BUILT TO COOK.
BUILT TO LAST.**



WARNINGS

- 1)** Failure to follow the warnings contained in this Owner's Manual may result in damage to your PK Grill, your property, serious bodily injury or death.
- 2)** NEVER burn charcoal inside homes, vehicles, tents or any semi-enclosed area including garages, breezeways or balconies. Always grill in a well ventilated area.
- 3)** Burning charcoal indoors can kill you. It releases carbon monoxide, which is an odorless gas that can cause serious injury or death.
- 4)** Do not use the PK Grill unless it is properly assembled and all parts are in place. It is your responsibility to exercise reasonable care when using your PK Grill. Never leave a hot grill unattended.
- 5)** The grill capsule of your PK Grill is made of an aluminum alloy with a melting point of 1080 degrees. Do not exceed this threshold by using blow torches, excessive amounts of lighter fluid or other accelerants like gasoline or alcohol to start your grill. PK recommends using a charcoal chimney to start your grill.
- 6)** If you use starter fluid, be sure that no excess fluid has pooled inside or outside the grill before starting your grill. PK recommends using a charcoal chimney to start your grill
- 7)** The lower charcoal grate must always be in place. Never put hot coals directly on the aluminum cast as this could cause damage to the cast.
- 8)** The outer surface of the PK Grill gets extremely hot while cooking. Barbecue mitts should always be worn while cooking, adjusting the air vents, adding charcoal and handling the Top Cast.
- 9)** Be extremely careful around the PK when it is in use. Do not allow small children around this or any other grill that has burning charcoal in it. It is your obligation to supervise children who are in the vicinity of a hot grill. Failure to do so may result in serious injury or death.
- 10)** Make sure your PK Grill is always on a solid level surface when in use.
- 11)** Do not use this grill on or within five feet of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios and porches. Do not use on grass.
- 12)** Do not attempt to move a hot grill. Do not wear loose clothing that could catch fire when operating a grill.
- 13)** Do not remove ashes until all charcoal is completely burned out and are fully extinguished and grill is cool.
- 14)** Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store grill until ashes and coals are fully extinguished.



PRO TIP



KEEP EVEN HEAT

"Cooking at 225°F will allow meat to roast low and slow, liquefying the collagen in connective tissues and melting fats without getting the proteins knotted in a bunch. It's a magic temp that creates silky texture, adds moisture, and keeps the meat tender. If you can't hit 225°F, get as close as you can. Don't go under 200°F and try not to go over 250°F"
- Meathead Goldwyn

LAST MEAL RIBS

This is the recipe for making the best barbecue ribs you ever tasted.

Recipe by Meathead Goldwyn

INGREDIENTS

- 1 slab of fresh St. Louis Cut Ribs
- 4 tablespoons of Meathead's Memphis Dust**
- 1/2 teaspoon kosher salt* per pound of meat
- 1 cup of your favorite barbecue sauce

*Note: Kosher salt is 1/2 the concentration of table salt. If you use table salt, cut it by 1/2.

**Find the Memphis Dust recipe and more at amazingribs.com

MAKES

1 slab, enough for 2 adult servings

PREPARATION TIME

15 minutes minimum. 10 minutes to skin 'n' trim, 5 minutes to rub, 1 to 2 hours dry brining is optional. Cooking time. 3 hours minimum. We will be cooking low and slow at about 225°F, so allow 5 to 6 hours for St. Louis Cut (SLC) ribs and 3 to 4 hours for baby back ribs. Thicker, meatier slabs take longer, and if you use rib holders so they are crammed close to each other, add another hour.

DIRECTIONS

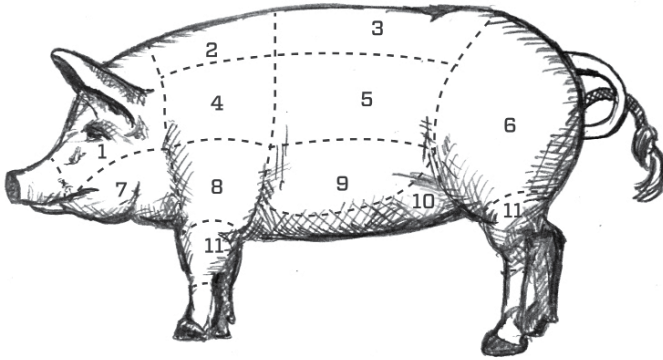
- 1) Rinse.** Rinse the ribs in cool water to remove any bone bits from the butchering and any bacterial film that grew in the package (don't worry, cooking will sterilize the meat).
- 2) Skin n' trim.** If the butcher has not removed the membrane from the under side, do it yourself. It gets leathery and hard to chew, it keeps fat in, and it keeps sauce out. Insert a butter knife under the membrane, then your fingers, work a section loose, grip it with a paper towel, and peel it off. Finally, trim the excess fat from both sides. If you can't get the skin off, with a sharp knife, cut slashes through it every inch so some of the fat will render out during the cooking.
- 3) Salt.** Salt is important. Even if you are watching your salt intake, a little salt really helps. It penetrates deep and amplifies flavor. It helps proteins retain moisture. And it helps with bark, the desired crust on the top formation. If you can, give the salt 1 to 2 hours to be absorbed. The process of salting in advance is called dry brining. The rule of thumb is 1/2 teaspoon of kosher salt per pound of meat, but ribs are about 50% meat, so use about 1/4 teaspoon per pound. You can simply eyeball it by sprinkling on the same amount of salt you would sprinkle on the ribs if they were served to you unsalted. If time permits, get the salt on about 1 to 2 hours before cooking.

LAST MEAL RIBS

- 4) **Rub.** Then coat the meat with a thin layer of water. The water helps dissolve the spices. Sprinkle enough Meathead's Memphis Dust to coat all surfaces but not so much that the meat doesn't show through. That is about 2 tablespoons per side depending on the size of the slab. Spread the Memphis Dust on the meat and rub it in.
- 5) **Set up your PK for Indirect Cooking** (see pg. 03)
- 6) **Adjust the temp.** Preheat your PK to about 225°F and try to keep it there throughout the cook. Adjust the air intake vents at the Bottom Cast to control heat. Take your time getting the temp right. Cooking at 225°F will allow the meat to roast low and slow, liquefying the collagen in connective tissues and melting fats without getting the proteins knotted in a bunch. It's a magic temp that creates silky texture, adds moisture, and keeps the meat tender. If you can't hit 225°F, get as close as you can. Don't go under 200°F and try not to go over 250°F.
- 7) **Add Wood and Meat.** Put a 4 oz chunk of wood directly into the coal bed. Close the hinge grid, and then place your ribs on the cooking surface in the cool zone. Using a PK Rib Rack can help to organize your ribs and increase the amount you can cook.
- 8) **More smoke.** When the smoke dwindles after 20 to 30 minutes, add another 4 ounces of wood. That's it. Stop adding wood and just let the ribs cook. If you'd like, you can re-orient the ribs about halfway through to help make sure they all cook evenly.
- 9) **The bend test.** Allow 5 to 6 hours for St. Louis Cut ribs and spare ribs, or 3 to 4 hours for baby back ribs. The exact time will depend on how thick the slabs are and how steady you have kept the temp. If you use rib holders so they are crammed close to each other, add another hour. Then check to see if they are ready. I use the bend test (a.k.a. the bounce test). Pick up the slab with tongs and bounce it gently. If the surface cracks, it is ready.
- 10) **Sauce.** Now paint both sides with your favorite barbecue sauce and put it directly over the hottest part of the grill for less than a minute each side to caramelize and crisp the sauce.

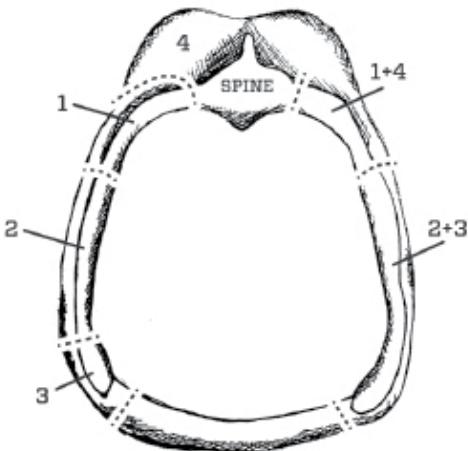
REFERENCE

FIGURE A: PORK CUTS



1	HEAD	7	CHEEK
2	CLEAR PLATE	8	PICNIC
3	BACK FAT	9	RIBS
4	BOSTON SHOULDER	10	BACON
5	LOIN	11	HOCK
6	LEG		

FIGURE B: RIB CUTS



1	BABY BACK
2	ST. LOUIS CUT
3	RIB TIPS
4	LOIN MEAT
2+3	SPARE RIBS
1+4	RIB ROAST



PRO TIP



USE GOOD, DRY WOOD

When cooking with wood the quality of your wood is as important as the quality of your meat. Use dry wood. Soaked wood burns longer, but the smoke is less clean. Try Hickory. It's good with pork, ham and beef and great for bacon. Use a little hickory at the beginning of longer cooks like brisket and pork butts, and a small amount of hickory chips/chunks for short cooks. Too much hickory can bitter out your meat and add too much smoke. Smoke Note: thin and blue = tasty. Thick and white = bitter.

SMOKED BACON

Recipe by Jess Pryles of jesspryles.com

INGREDIENTS

3lb skinless, boneless pork belly
3 tablespoons kosher salt
1/3 cup white sugar
2 tablespoons pepper
2 teaspoons paprika
1 teaspoon pink curing salt (aka Prague Powder #1)
Wood chunks, such as Apple or Hickory.

PREPARATION TIME

*Seven Days,
Three Hours and
Worth the Wait!*

- 1) CURING.** To start, cure the belly. In a small bowl, combine the pepper, sugar, paprika, salt & curing salt. Place belly on a foil lined tray and pat dry with paper towels. Using half of the cure mix, sprinkle evenly over the surface of the belly, and rub in gently. Turn over and repeat on other side with remaining mix. Place the entire belly and curing mix into a large zip top bag and place in refrigerator for 7 days. Each day the belly should be flipped onto the other side, and the contents (which will transform to a liquid) should be massaged around.
- 2) WAITING.** After 7 days, remove from the bag and rinse under water. Pat dry with paper towels, and place back in fridge uncovered (on a rack over a pan to catch any drips) for 24 hours.
- 3) GRILLING.** Prepare your PK Grill for indirect two-zone cooking (see page 3). Place a foil tray of water on the left hand side of the lower grate, and about 8-10 ashed briquettes on the right hand side. Ensure the opening of the top grate is over the coals so you can replenish with ease. Close all vents 2/3rds closed, place 1 chunk of wood on the coals, and place the belly on the upper grate above the water pan, then close the Top Cast. Check the fire every 30 minutes or so, adding more lit briquettes and wood chunks as needed. The temperature should not exceed 200f. Smoke for approximately three hours, or until the internal temp reaches 150f.
- 4) STORAGE.** Store bacon in an airtight plastic bag or container in refrigerator for up to a week, cutting and cooking as required.

VISIT PKGRILLS.COM FOR MORE RECIPES

PK ACCESSORIES & GEAR



01. Tongs



02. Spatula



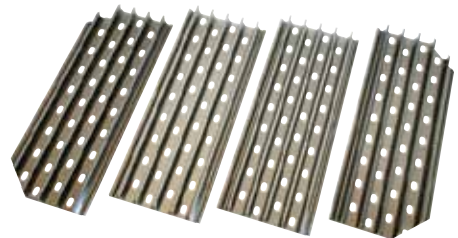
03. Rib Rack



04. Charcoal Basket



05. Pizza Stone



06. Grill Grates

PK ACCESSORIES & GEAR



07. Littlemore Grid



08. Teak Cutting Board



09. Tel-Tru Thermometer



10. Original PK Grill Cover



11. Grey PK Pig Tee



12. Fire & Smoke Society Hat

BUILT TO COOK. BUILT TO LAST

THE SIXTY YEAR OLD START-UP

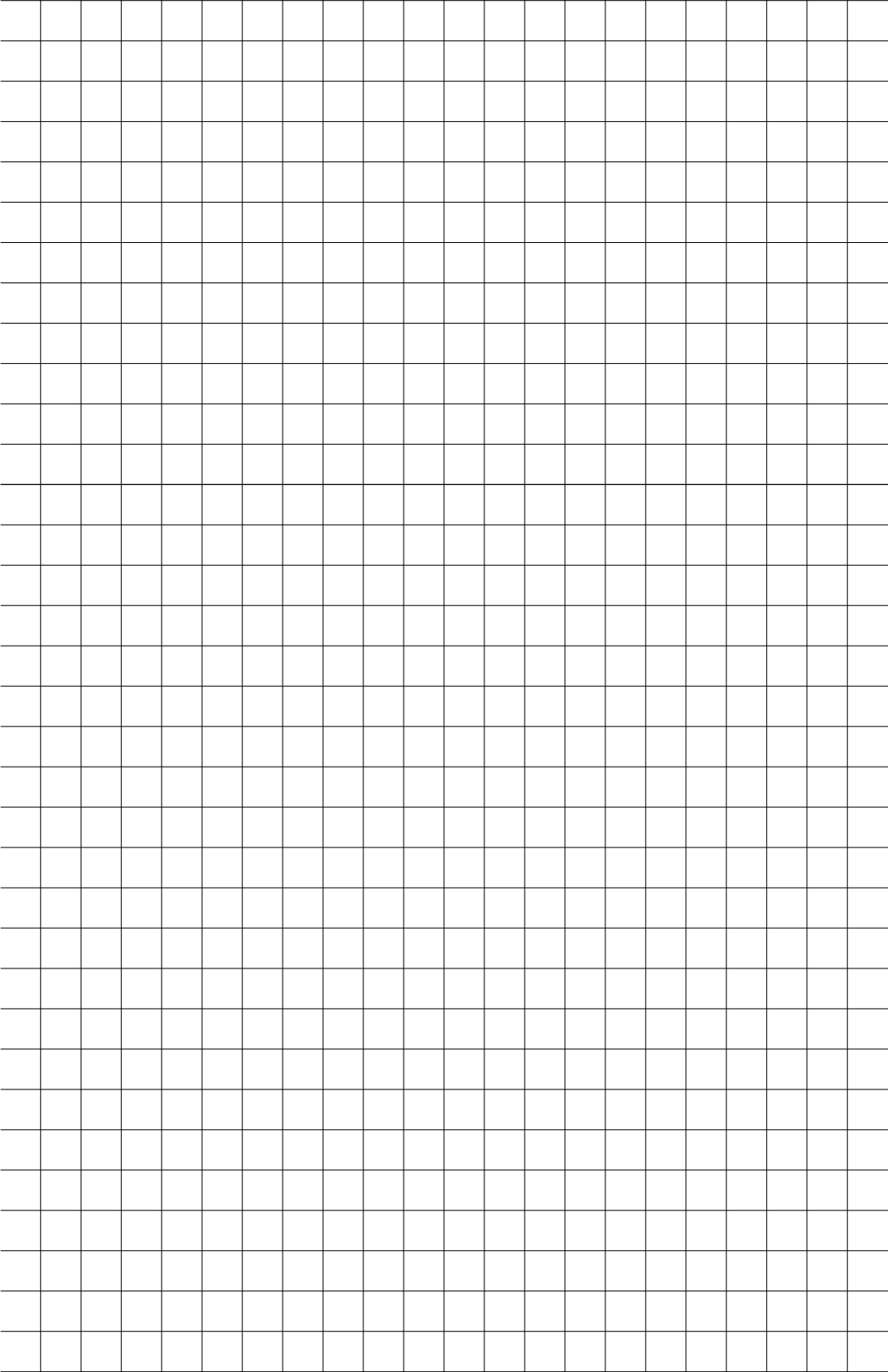
The first PK Grill & Smoker was created in Tyler, TX in 1952 by an inventor and local businessman named Hilton Meigs. The simple venting system and aluminum construction produced a grill that excelled at both hot and fast grilling and low and slow barbecue cooking. Meigs sold the popular grill all over the mid-south. The company was purchased from Meigs in 1958 and moved operations to Little Rock, Arkansas where they exist today.

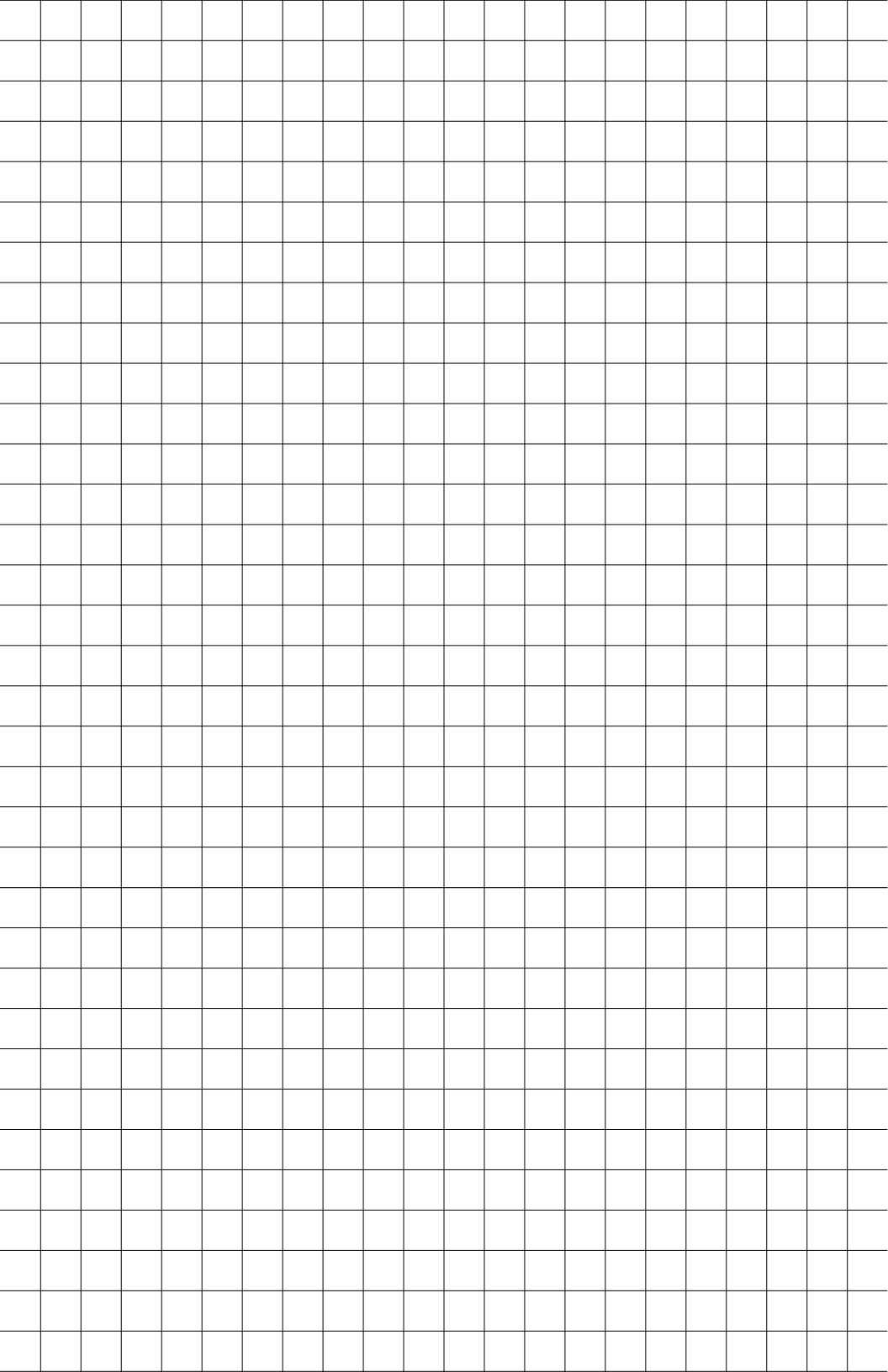
Portable Kitchens Inc. was a major producer of charcoal grills during the 1950s and 1960s until a fire, business issues and the unchecked proliferation of disco music halted operations in the 1970s. No PK Grills were produced for nearly three decades when a local attorney and PK enthusiast named Paul James found one at a yard sale in the late 1990s.

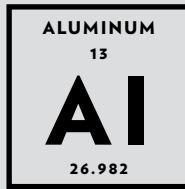
As a testament to the durability of the PK Grill, James found the yard sale PK to be fully functioning. After cooking a deliciously moist pork shoulder for his family and a gathering of curious neighbors, he was compelled to commission a mold of the old cast aluminum grill which he then used to begin producing the PK Grill & Smoker again.

Almost forty five years to the day after the first Portable Kitchen grill popped out of its mold in Tyler, Texas, Portable Kitchens was back in business with the PK Grill & Smoker.

In 1952 the PK Grill was the best outdoor cooker money could buy and it has remained so.







WHY ALUMINUM?

Lightweight, durable and infinitely recyclable, aluminum has become an essential element of our daily lives. Aluminum foil is an almost ubiquitous and indispensable tool in kitchens across the world. Aluminum cookware is also prevalent, past studies indicate it may comprise 52% of all cookware. Aluminum is the third most common element on earth, widely distributed in soil, plants and water, including our food and drinking water. Aluminum is also what we make PK Grills out of and have been since 1952.

As the sustainable material of choice, its applications span from everyday items like fuel-efficient vehicles, smart phones, zippers and foil to wiring the nation's power grid and housing the International Space Station.

MATERIAL	THERMAL CONDUCTIVITY W/m K
Diamond	1000
Silver	406.0
Copper	385.0
Gold	314
Brass	109.0
Aluminum	205.0
Iron	79.5
Steel	50.2
Lead	34.7

Aluminum is a particularly good choice for our grills because of its combination of light weight, durability and thermal conductivity. Aluminum conducts heat 2.5x more efficiently than cast iron and 4x better than steel. What that means inside the cooking chamber of a grill is that the heat gets distributed more evenly across the metal. Fewer hot spots and a more efficient transfer of heat throughout the chamber will provide consistent temperatures around your food as they cook.

Outdoor cooking with a cast aluminum PK Grill is a safe, efficient and ideal method of preparing grilled and smoked foods. The aluminum we use conducts heat better than other materials and naturally forms a hard coating of oxidation which makes it impervious to rust, making it last for decades with minimal care.

PKGRILLS.COM

