



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 new PK360 is revolutionary in precision air control and heat management. Combined with its unique shape, the PK360 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. Keeping consistent heat on a charcoal grill has never been easier.

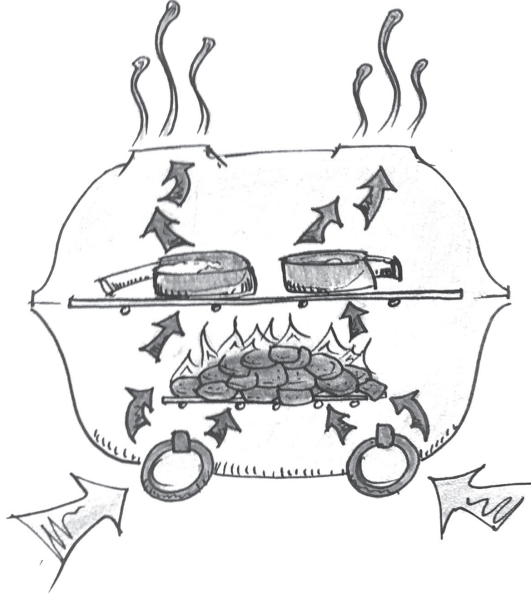


FEATURES

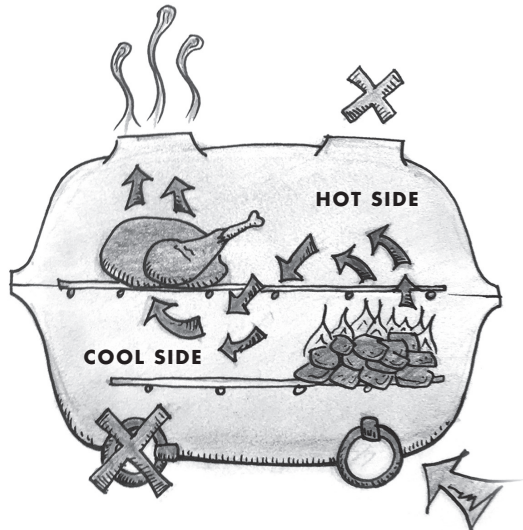
THE UNIQUE PK GRILL CAPSULE

The PK360 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)



FEATURES

BEAUTIFUL DESIGN & RUGGED MATERIALS

DIMENSIONS & CAPACITY

HEIGHT	42.5"
WIDTH	54" (FROM SHELF TIP TO TIP)
DEPTH	23.75"



FEATURES



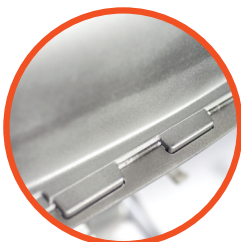
360 SQUARE INCHES OF COOKING SURFACE

Plenty of space for a pork shoulder, roasted chicken, a rack of ribs or anything else you can think of. That's almost 100 more inches than a large Big Green Egg and 60 more than a Primo L300.



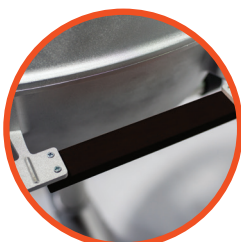
REMOVABLE MARINE GRADE STAINLESS HINGED COOKING SURFACE

Marine grade stainless is the pinnacle of stainless cooking surfaces. The hinged grid is a hallmark of the PK experience, but this new surface adds the ability to remove the door completely for quick & easy refueling. A little trick we picked up from some of our professional customers.



THE HINGES ARE CAST, TOO

What can we say, this is another PK hallmark. Cast-in hinges still means fewer parts to rust or break. This is a newly designed, more stable hinge with twice as many contact points to ensure the PK Top Cast stays well seated in every position.



CARRY HANDLES

With the shelves detached, your PK is ready for adventure. Carry it to the truck with these sturdy handles, pack up the dog and hit the road.



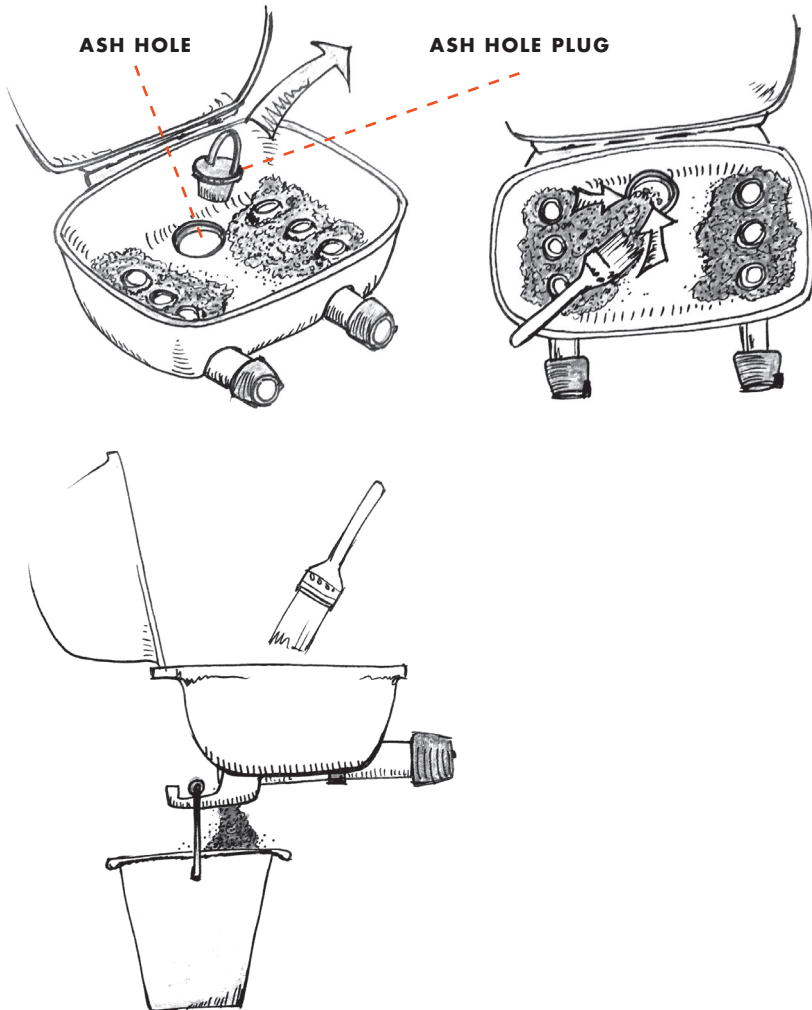
REAR UTILITY HOOKS

These handy little hooks do double duty. They are a great place to hang your shelves, an ash bucket or a set of tools. They also serve as stabilization points when you use your PK without the stand. You can open the Top Cast and the grill won't rock back. *Always use your PK on non-flammable surfaces.

FEATURES

ASH MANAGEMENT SYSTEM

The PK360 has incorporated a unique ash management solution which controls ash within the cook chamber using high walled air intakes and covers, combined with a large opening at the rear of the capsule for easy clean-up and disposal.



PARTS / ASSEMBLY INSTRUCTIONS

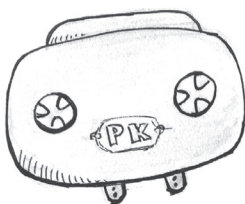
STEP
1

OPEN BOXES.

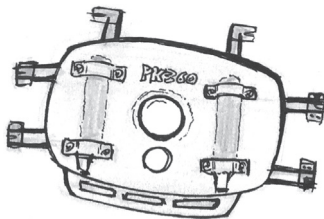
Remove all grill components and take inventory of the following parts:

TOOLS NEEDED: Phillips Head Screwdriver

01. Top Cast



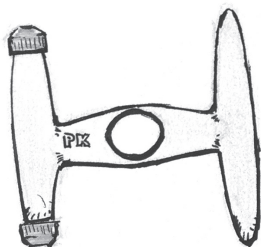
02. Bottom Cast



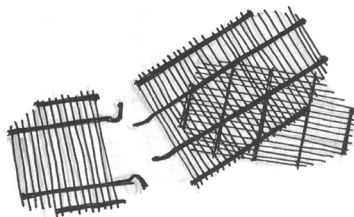
03. Control Tower Tube



04. Control Tower Base



05. Grids & Grates



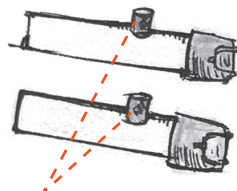
06. Front Handle



07. Side Handles



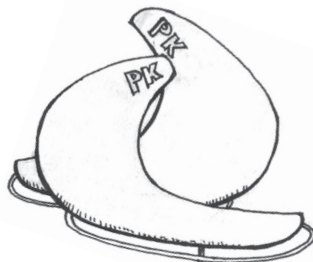
08. Lower Air Intake Cylinders™



09. Quick Release Knob

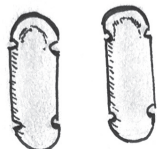


09. Shelves



THUMB SCREWS

10. Ash Roofs



11. Ash Plug



12. Tel-Tru Thermometer



13. Hex Wrench

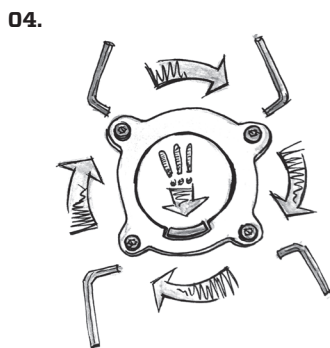
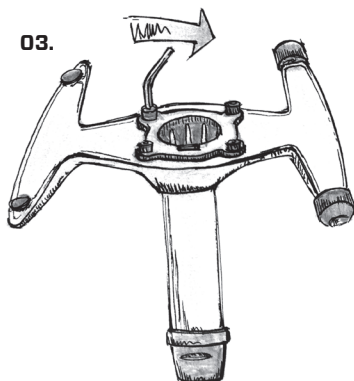
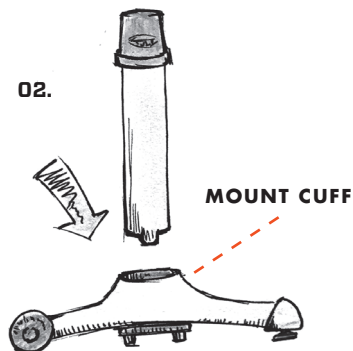
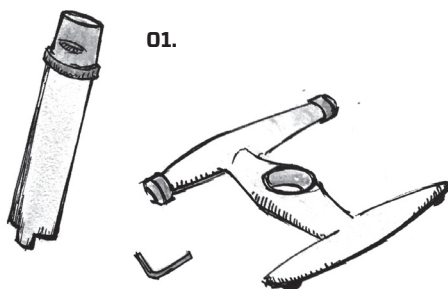


ASSEMBLY INSTRUCTIONS

STEP
2

ASSEMBLE CONTROL TOWER™ TUBE TO BASE:

- 1) Place Control Tower™ Base flat, right side up on a level surface with the wheels on your left. Twist the adjustable feet as needed to balance and stabilize the Base.
- 2) Orient the Control Tower™ Tube so the tab on the bottom of the tube is facing toward you. Slide the Tube down through the hole in the Base into the Mount Cuff until the tab fits into the slot on the Mount Cuff.
- 3) Holding the Tube and Base together, turn the assembly over and rest it on the tube with the bottom of the Base facing upward. Verify that the Tube tab is flush in the Mount Cuff slot.
- 4) Using the provided hex wrench, tighten each of the four bolts on the bottom of the Mount Cuff one at a time in a circular pattern until tight. Repeat tightening in a circular pattern until all bolts are tight and the tube feels very secure in the base. Do not over tighten.
- 5) Set aside.

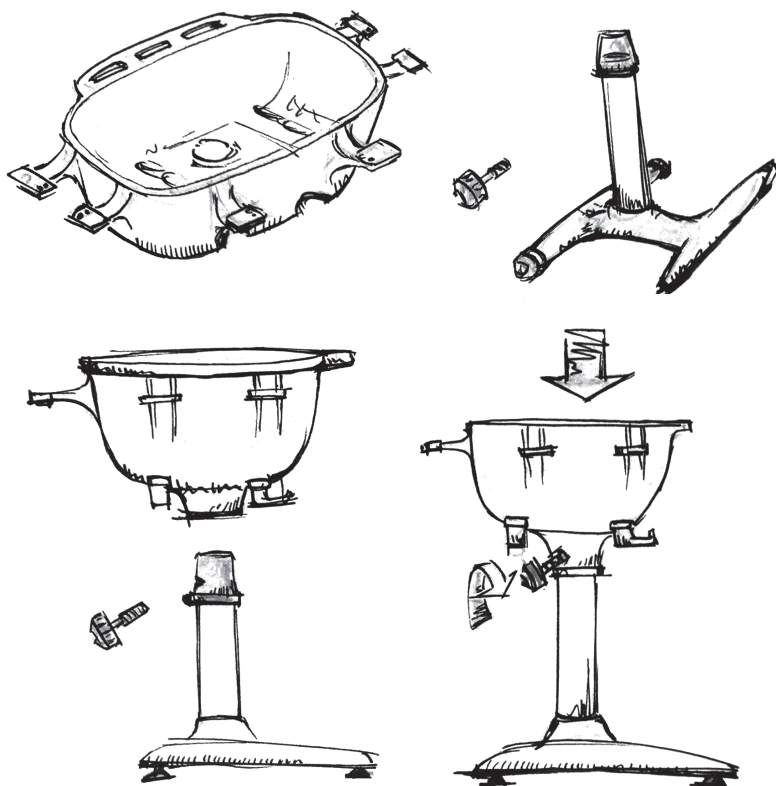


ASSEMBLY INSTRUCTIONS

STEP
3

**MOUNT BOTTOM CAST TO CONTROL TOWER™ TUBE.
SECURE IN PLACE BY TIGHTENING QUICK RELEASE KNOB.**

- 1) With the Control Tower Quick Release Knob off, place the Bottom Cast on Control Tower™.



- 2) Tighten the Quick Release Knob to secure the Bottom Cast to Control Tower™.

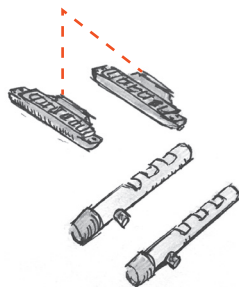
ASSEMBLY INSTRUCTIONS

STEP 4

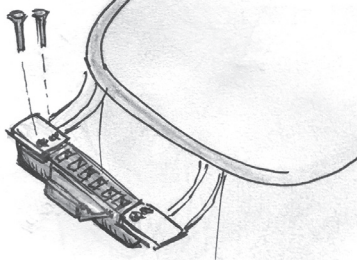
ASSEMBLE COMPONENTS OF BOTTOM CAST AS FOLLOWS:

- 1) Assemble left side handle with hook facing out from Grill Bottom Cast. Repeat with right handle.
- 2) Place one Air Intake Cylinder™ (Both Left and Right Intake Cylinder™ are the same) into left Air Intake Slot on Grill Bottom Cast as shown. Hand tighten Thumb Screw into hole on Air Intake Cylinder™ to secure in proper position. Air Intake Cylinder™ should be able to turn 90 degrees when Thumb Screw is installed properly. Indicator on Air Intake Knob should point up when Air Intake Cylinder™ holes are in fully open position and point to the right when Air Intake Cylinder™ holes are in the fully closed position. Repeat with right Air Intake Cylinder.™

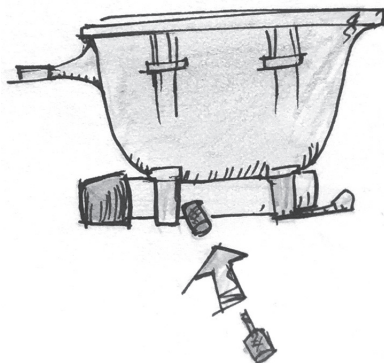
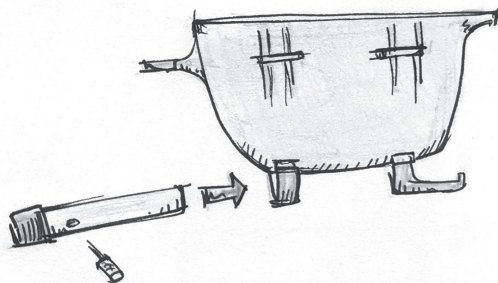
HOOK



01.



02.

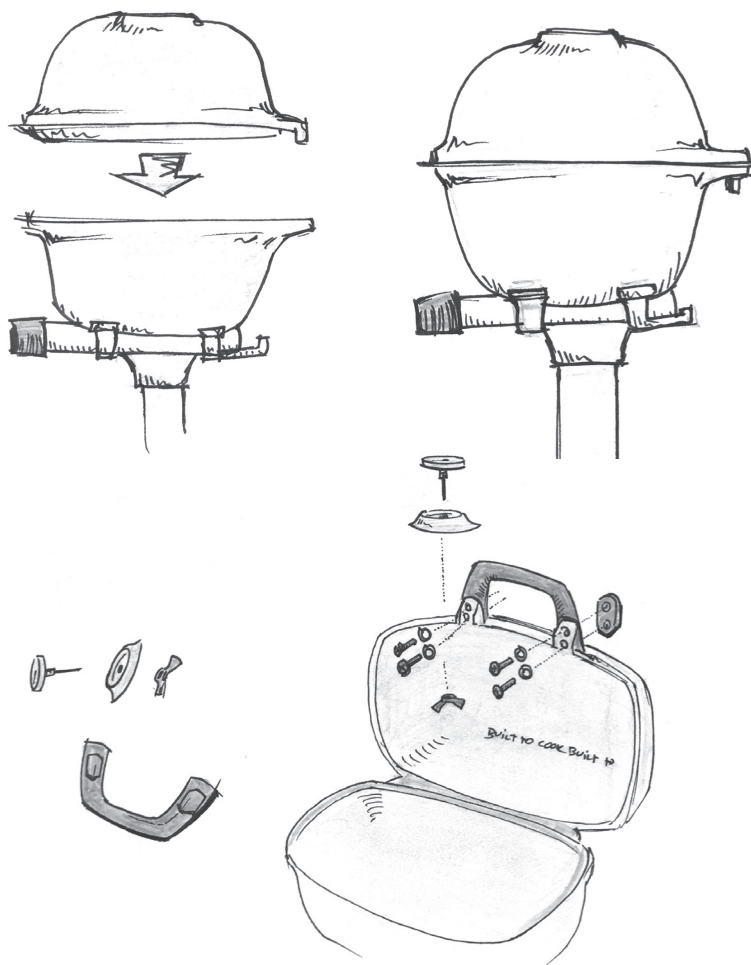


ASSEMBLY INSTRUCTIONS

STEP 5

ASSEMBLE TOP CAST AS FOLLOWS:

- 1) Place Top Cast flat on Bottom Cast, oriented as shown in picture. The Top Cast is held in place by the tabs along the back side and gravity. There is no hardware required to secure the Top Cast in place. Pretty clever, we know.
- 2) Open and close Top Cast to make sure hinge is oriented properly.
- 3) With top open, assemble front Handle using screws and inserts provided.
- 4) Assemble Tel-Tru Thermometer and Thermometer Housing using wing nut.

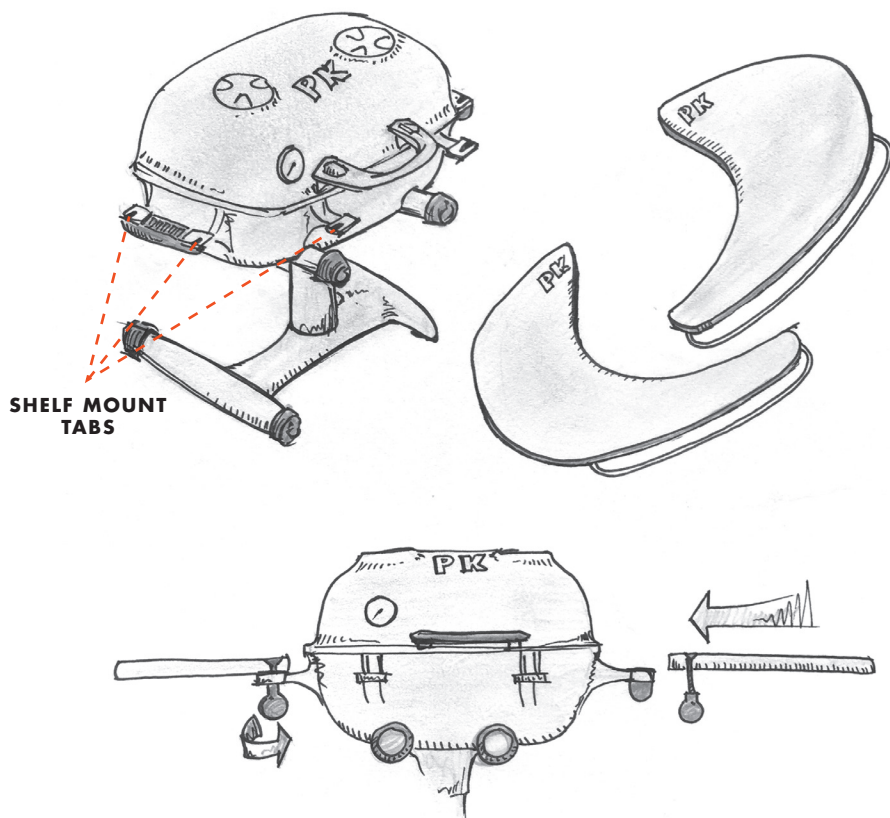


ASSEMBLY INSTRUCTIONS

STEP 6

ATTACH SHELVES TO GRILL:

- 1) Each shelf has three knobs on the bottom that align with three shelf mount tabs on the Grill Bottom Cast.
- 2) With knobs on the bottom of the shelves loose, slide shelves on horizontally until shelves engage with Shelf Mount Tabs.
- 3) Hand tighten knobs.



ASSEMBLY INSTRUCTIONS

STEP
7

NOW GET READY TO GRILL:

- 1) Place removable Ash Hole Cover in hole in Grill Bottom Cast.
- 2) Place removable Ash Roofs on top of the air intake holes in the Grill Bottom Cast.
- 3) Place Stainless Steel Charcoal Grate on side mounts in the Grill Bottom Cast. **ADD CHARCOAL.**
- 4) Place Stainless Steel Cooking Surface on left side of Grill Bottom Cast on side mounts.
- 5) Link Stainless Steel Cooking Surface Door on right side of Grill Bottom Cast and allow to rest on side mounts as shown. **ADD TOMAHAWK STEAKS.**



TOMAHAWK STEAKS

USAGE, CLEANING & CARE

FIRING UP YOUR PK

- Rotate the Air Intake Cylinders™ 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 and aid in reuse and clean-up.

PRO TIP



A CLEAN GRILL COOKS MORE EVENLY

Cleaning your PK360 Grill & Smoker is easy. Once the ashes inside the grill are cool, simply remove the plug from the Ash Hole™, hang a metal bucket from the rear utility hooks or set one on the ground and brush the ashes into the hole. Air Intake Cylinders™ can be removed easily for cleaning. For a more thorough cleaning, remove the entire capsule from its base and hose it out.

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 PK's aluminum cast to warm up and then take a temperature reading. The stock Tel-Tru thermometer is highly accurate +/- 1%.
- If you prefer a lower temperature, close the lower Air Intake Cylinders™ 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 Cylinders™. 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 a 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. Rotate the Air Intake Cylinder™ beneath the hot coals to the fully open position. Rotate the other Air Intake Cylinder™ to fully closed. Close the radial exhaust vent above the hot coals. Open the other radial exhaust vent.
- Wait a few minutes to allow PK's aluminum cast to warm up and then take a temperature reading. The stock Tel-Tru thermometer is highly accurate +/- 1%. If the temperature is too high, close the Air Intake Cylinder™ slightly, wait a few minutes and re-check. If the temperature is too low, open the other (closed) vent tube 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



-
- 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 the factory will be the responsibility of the purchaser.
 - 5) Please see full warranty terms at: www.pkgrills.com/warranty-registration
-

**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 or 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 PK360 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 PK360 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.
- 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 PK360 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 injury or death.
- 10)** Make sure your PK360 is always on a solid level surface when in use. Do not use this grill 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.
- 11)** Do not attempt to move a hot grill. Do not wear loose clothing that could catch fire when operating a grill.
- 12)** Do not remove ashes until all charcoal is completely burned out and is fully extinguished and grill is cool.
- 13)** 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.
- 14)** Never use the PK360 without the ash hole plug, ash roofs and Air Intake Cylinders™ properly installed. Failure to do so may allow hot ash to escape from the grill.



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

RECIPES

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

*Find it at amazingribs.com

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

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

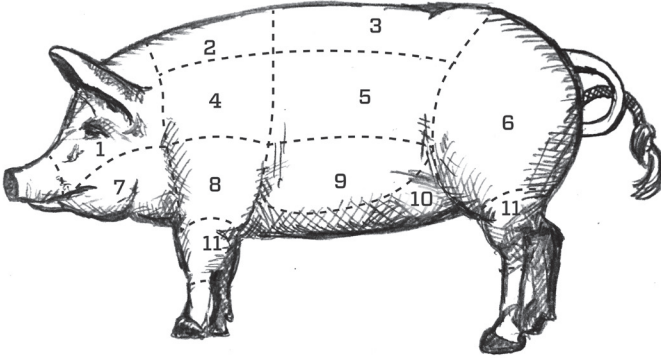
- 1) Rinse.** Rinse the ribs in cool water to remove any bone bits from the butchering and any bacterial film that grew in the package (don't worry, cooking will sterilize the meat).
- 2) Skin n' trim.** If the butcher has not removed the membrane from the under side, do it yourself. It gets leathery 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.** 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. Some folks insist on putting the rub on the night before, but it isn't necessary.
- 5) **Set up your PK for Indirect Cooking** (see pg. 02)
- 6) **Adjust the temp.** Preheat your PK to about 225°F and try to keep it there throughout the cook. Adjust the Air Intake Cylinders™ at the Bottom Cast to control heat. Air Intake Cylinders™ are more effective than exhaust dampers for controlling the temp because they reduce the supply of oxygen to the coals. 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 4 ounces of wood at this time.** Put it right on the hot coals. Resist the temptation to add more wood. Nothing will ruin a meal faster and waste money better than over-smoked meat. You can always add more the next time you cook, but you cannot take it away if you over smoke.
- 8) **More smoke.** When the smoke dwindles after 20 to 30 minutes, add another 4 ounces of wood. That's it. Stop adding wood. If you have more than one slab on, halfway through the cook you will need to move the ribs closest to the fire away from the heat, and the slabs farthest from the flame in closer. Leave the meat side up. There is no need to flip the slabs. You can peek if you must, but don't leave the Top Cast open for long.
- 9) **The Texas Crutch.** This trick involves wrapping the slab in foil with about an ounce of water for up to an hour to speed cooking and tenderize a bit. Almost all competition cooks use the crutch to get an edge. But the improvement is really slight and I never bother for backyard cooking. If you crutch too long you can turn the meat to mush, and time in foil can soften the bark and remove a lot of rub. I recommend it only for competition when the tiniest improvement can mean thousands of dollars. Skip it and you'll still have killer ribs.

REFERENCE

FIGURE A: PORK CUTS



1 HEAD

2 CLEAR PLATE

3 BACK FAT

4 BOSTON SHOULDER

5 LOIN

6 LEG

7 CHEEK

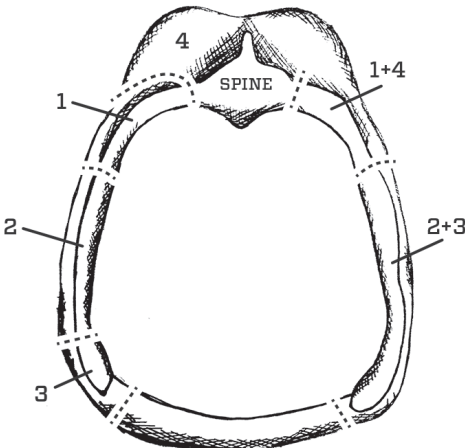
8 PICNIC

9 RIBS

10 BACON

11 HOCK

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.

RECIPES

SMOKED BACON

Recipe by Jess Pryles of jesspryles.com

INGREDIENTS

3lbs 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 03). 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 2/3 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

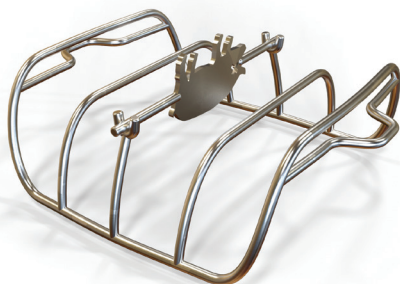
PK ACCESSORIES & GEAR



01. Tongs



02. Spatula



03. Rib Rack



04. Charcoal Basket



05. Pizza Stone

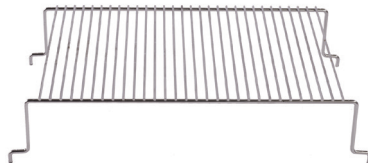


06. Grill Grates

PK ACCESSORIES & GEAR



07. Littlemore Grid



08. Cookmore Grid



09. Apron



10. Navy PK Logo Tee



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, Texas 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.

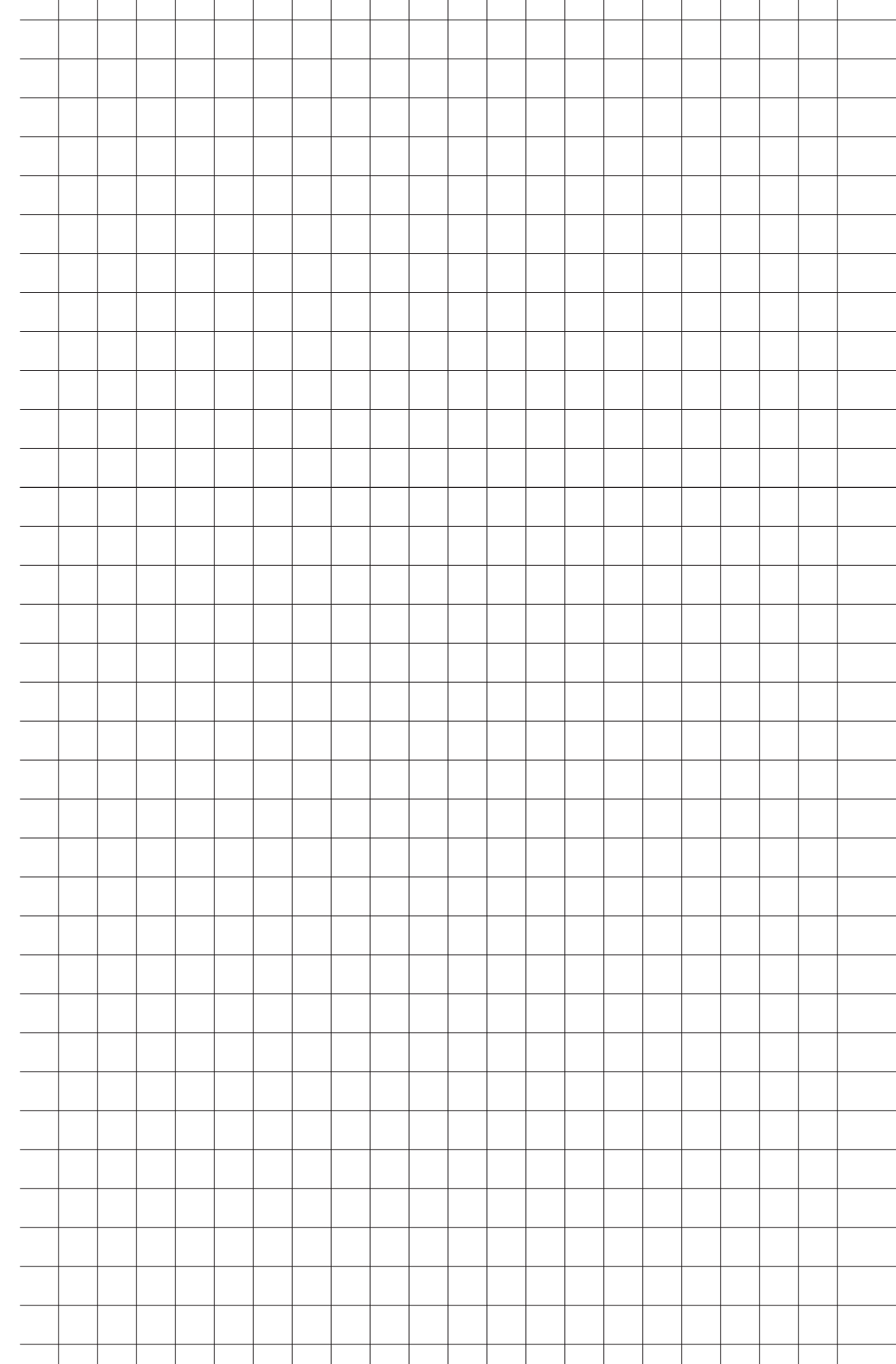
Portable Kitchens Inc. was a major producer of charcoal grills during the 1950s and 1960s until a fire, business issues and the unchecked proliferation of disco music halted operations in the 1970s. No PK Grills had been produced for nearly three decades when a local attorney and PK enthusiast named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

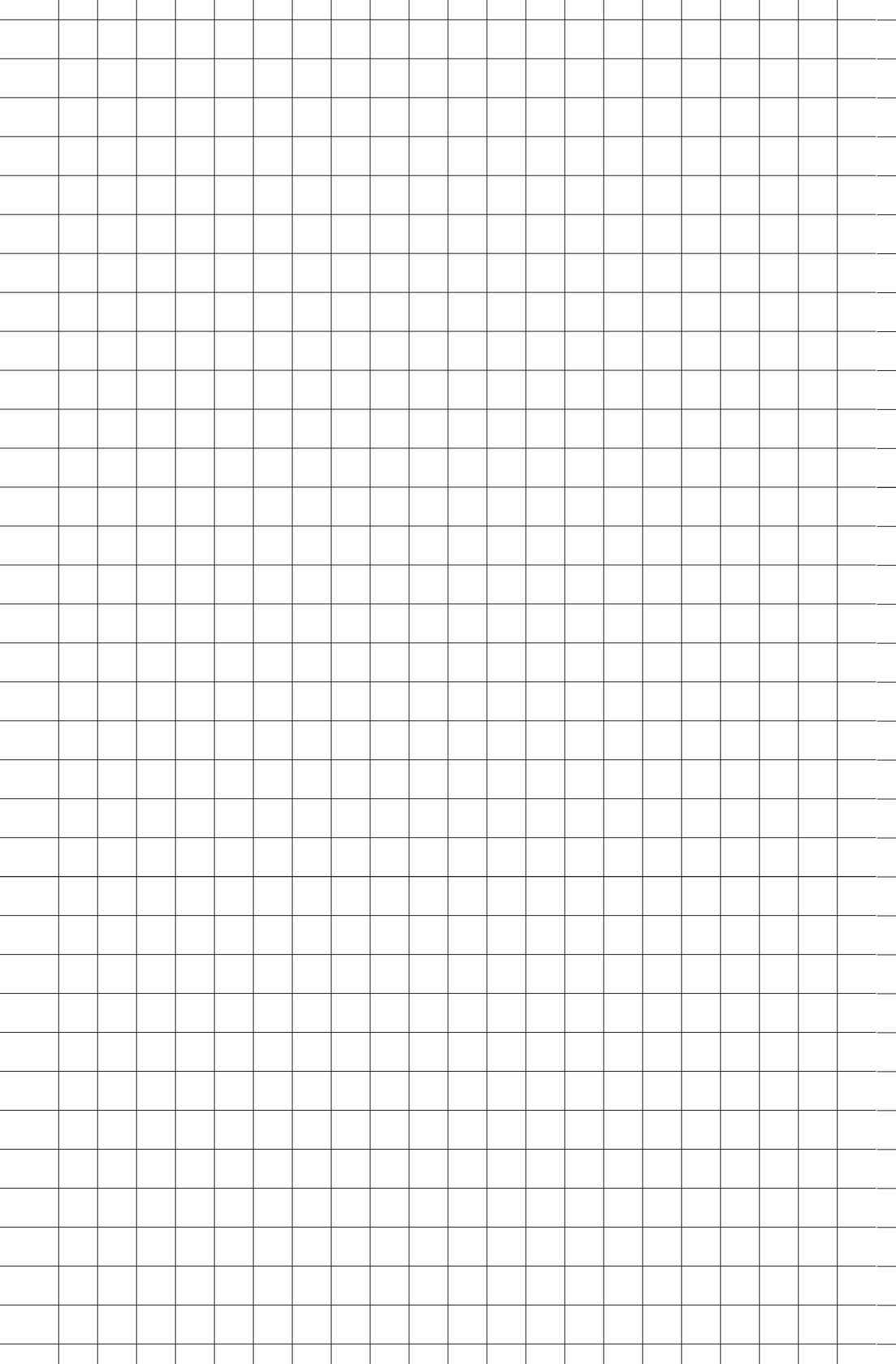
As a testament to the durability of the PK Grill, James found the yard sale PK to be fully functioning. After cooking a deliciously moist pork shoulder for his family and a gathering of curious neighbors, he was compelled to commission a mold of the old cast aluminum grill which he then used to begin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

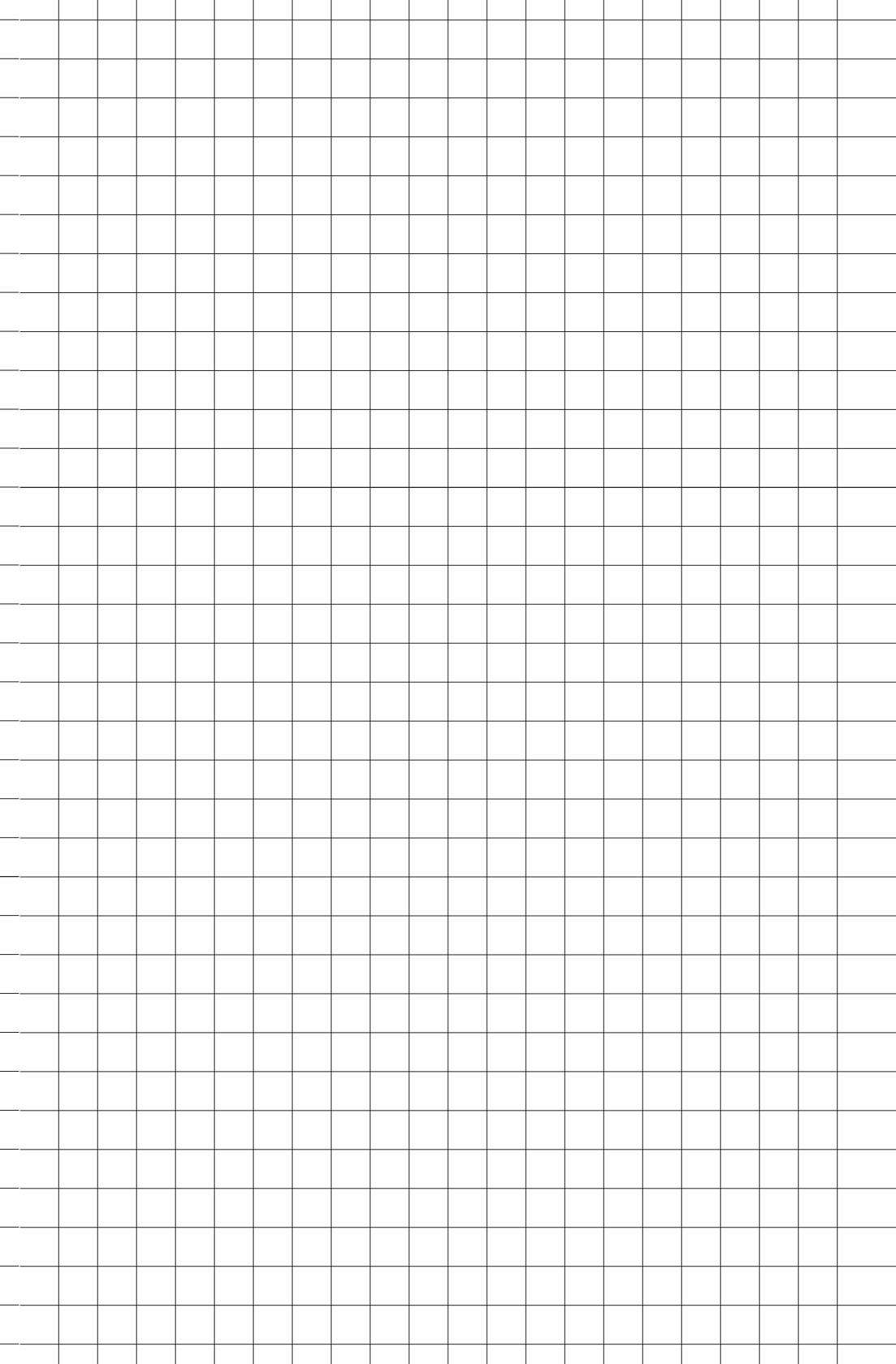
Almost forty-five years to the day after the first Portable Kitchen grill popped out of its mold in Tyler, Texas, Portable Kitchens was back in business with the PK Grill & Smoker.

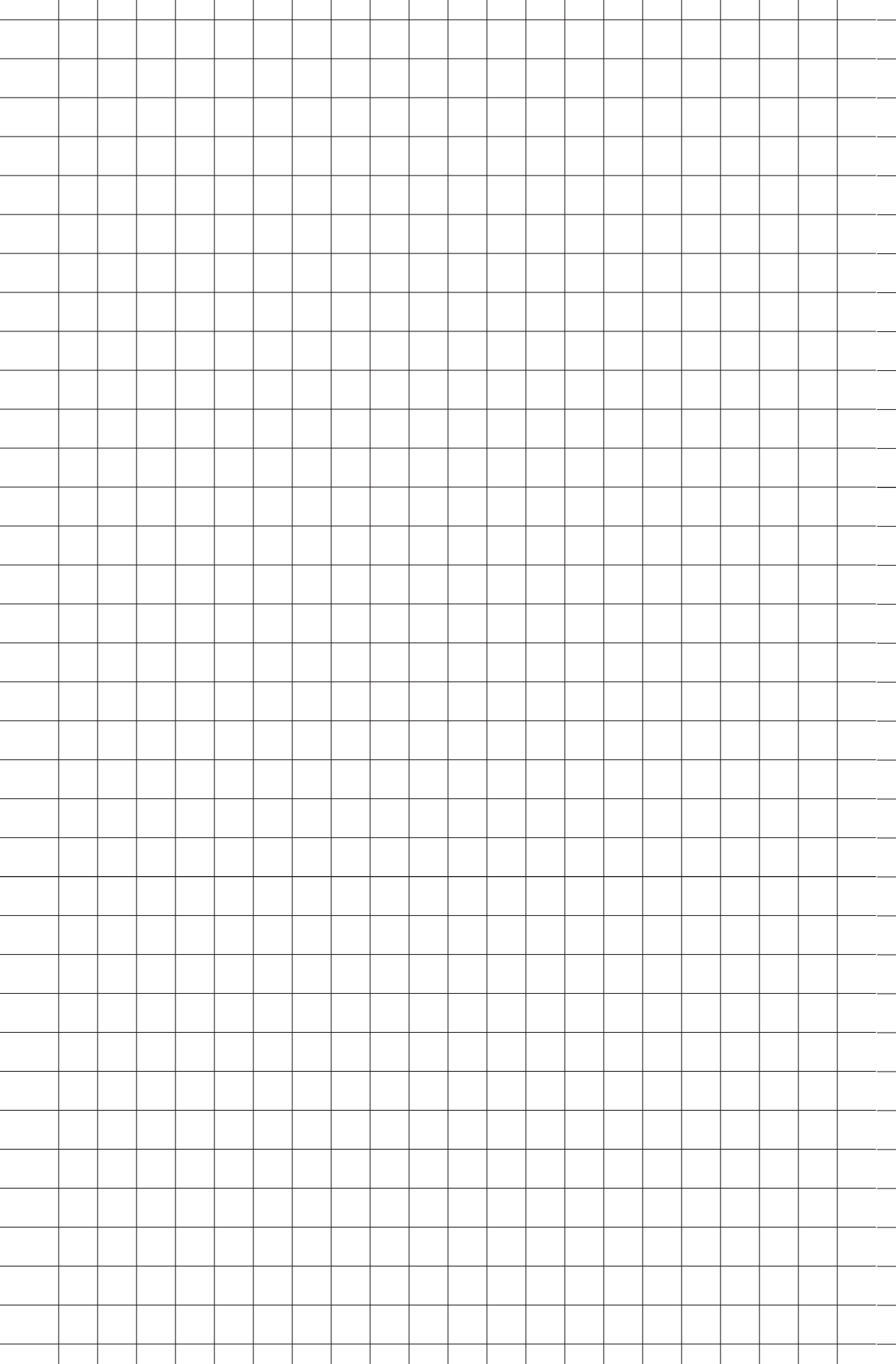
In 1952 the PK Grill was the best outdoor cooker money could buy, and one could argue that it has remained so over its history. In 2014, Portable Kitchen embarked on a journey to again make the best outdoor cooker your money can buy.

Your new PK360 Grill & Smoker is the result of several years of design and development and over sixty years of outdoor grilling excellence. It is the new generation of PK Grill.

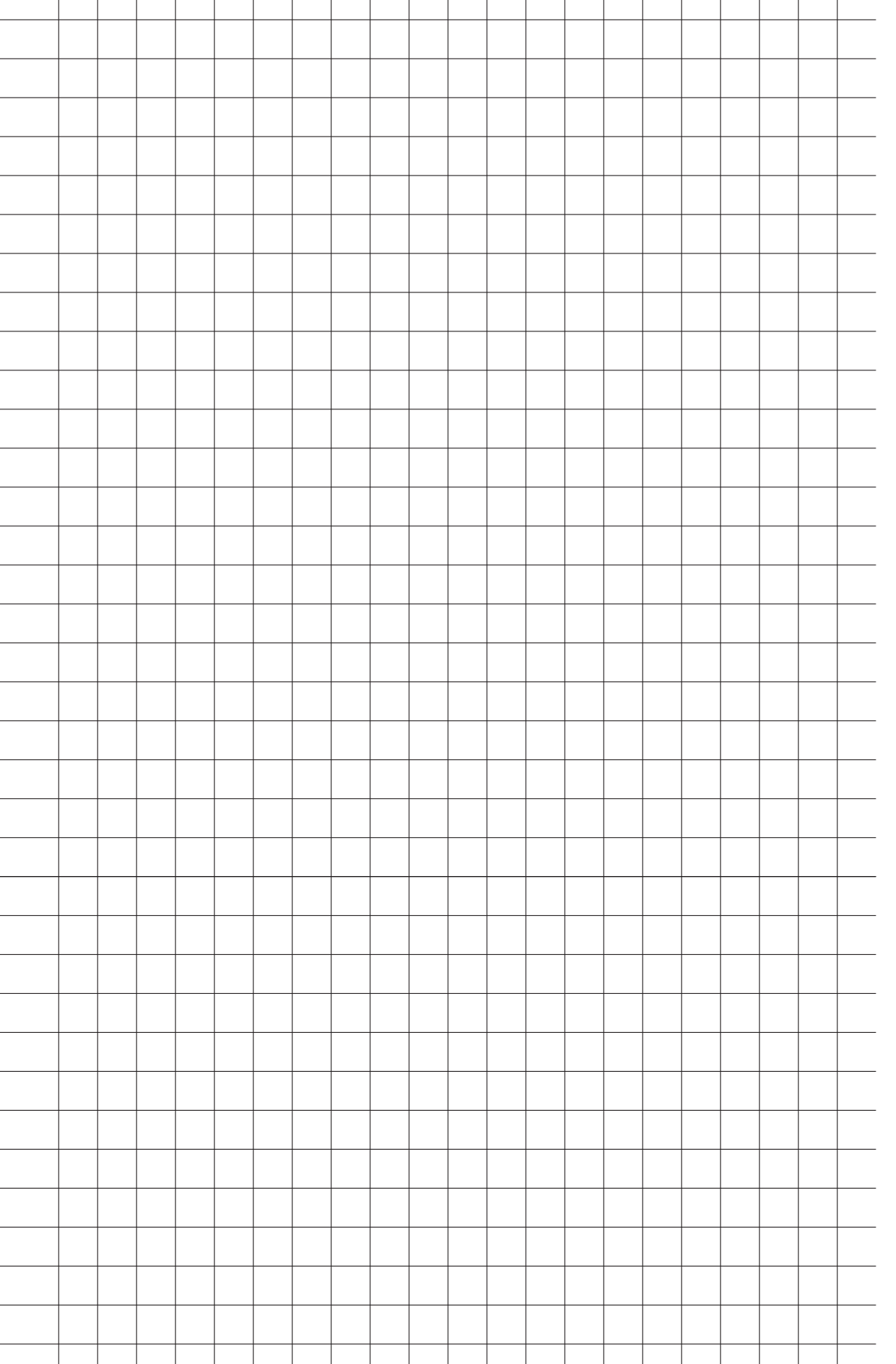








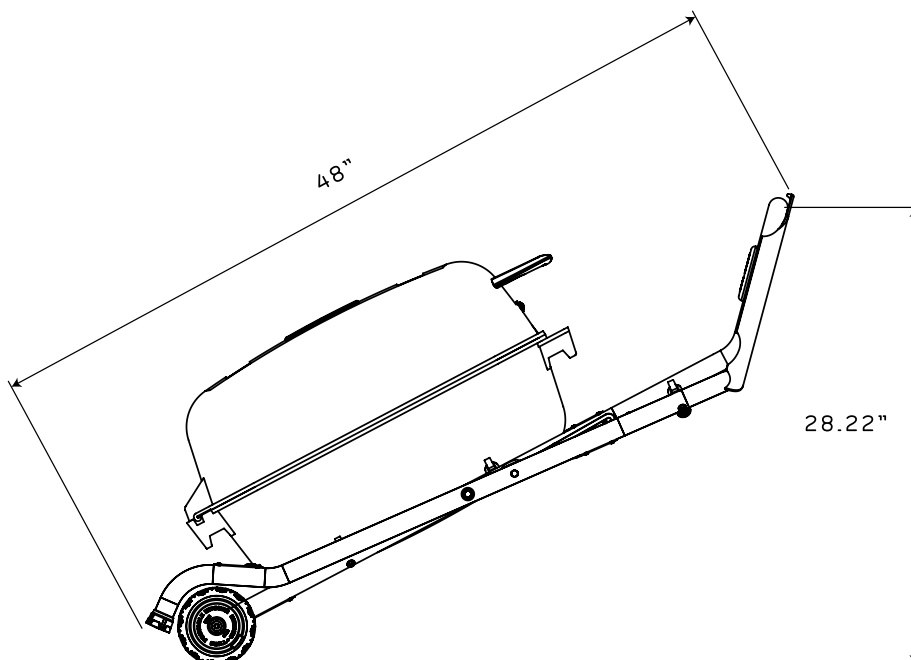
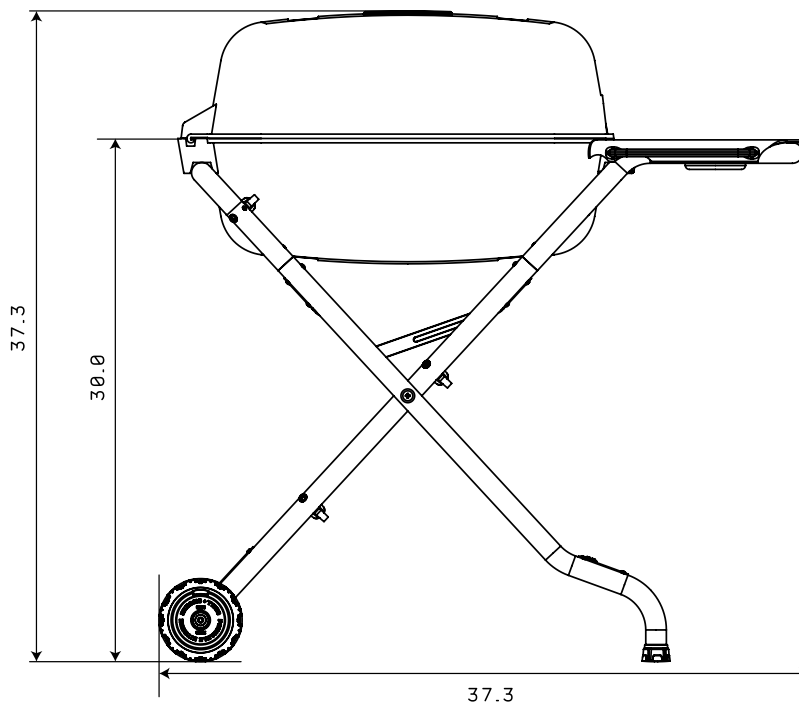




ORIGINALPK★TX™

GRILL + SMOKER

ASSEMBLY INSTRUCTIONS



STAND PARTS LIST (IF NEEDED):

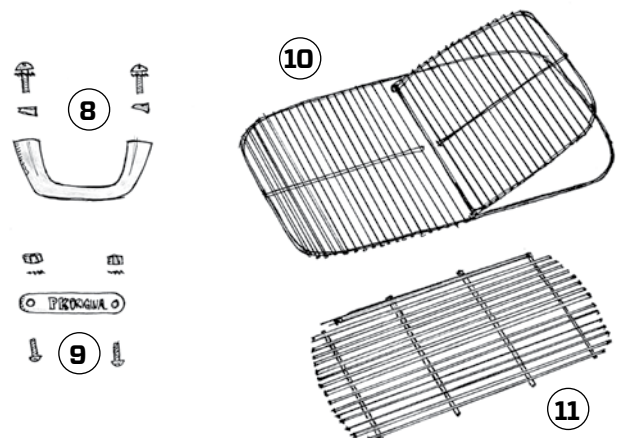
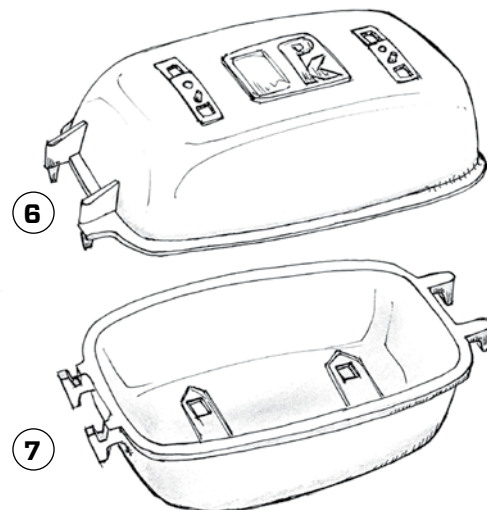
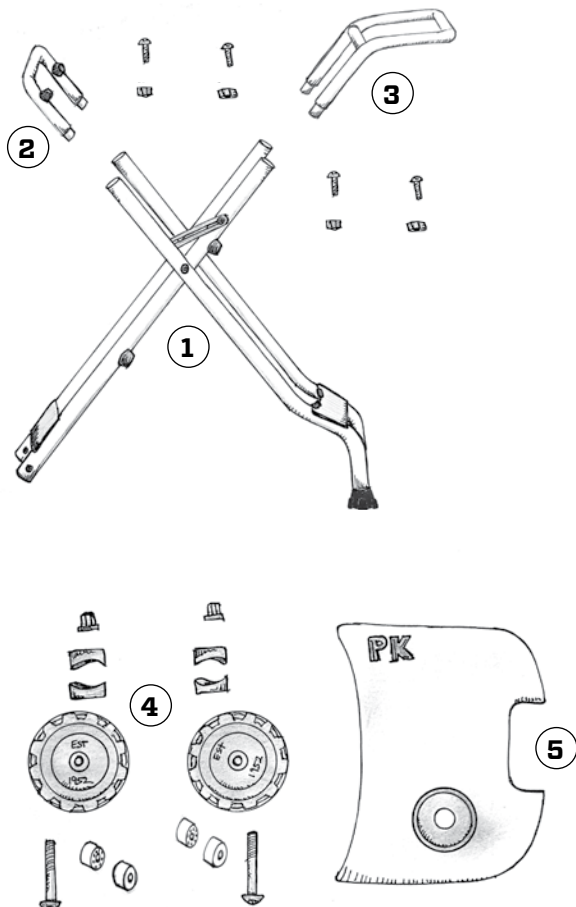
- 1) TX Stand lower tube sections (assembled at factory)
- 2) TX Stand upper tube section
- 3) TX Stand shelf mount
- 4) 2 Wheels (plus hardware)
- 5) Durabilium™ shelf

GRILL CAPSULE PARTS LIST:

- 6) Grill lid capsule
- 7) Grill bottom capsule
- 8) Lid handle (plus hardware)
- 9) PK Original brand plate (plus hardware)
- 10) Hinged Cooking Grid
- 11) Charcoal Grate

TOOLS NEEDED:

- 1) Phillips head screw driver
- 2) Allen wrench (included)
- 3) Pliers or adjustable wrench



STEP

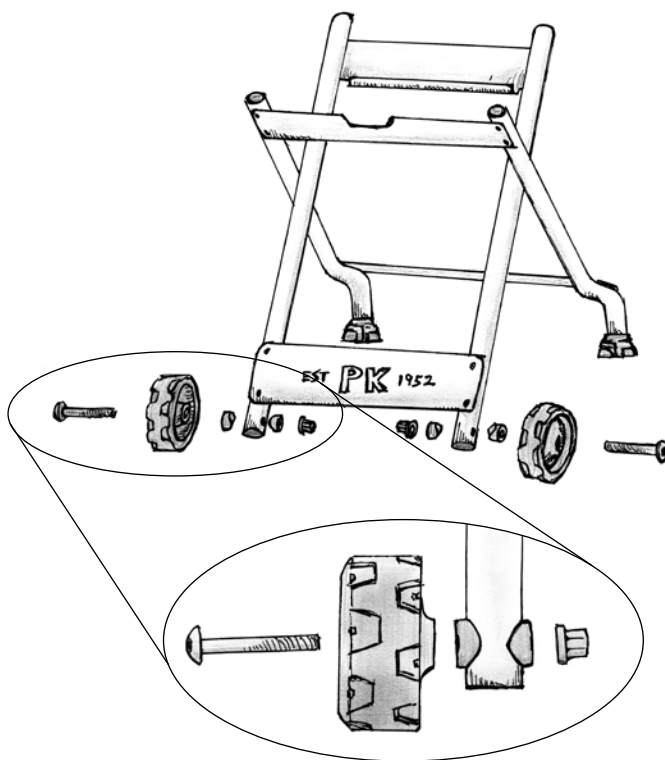
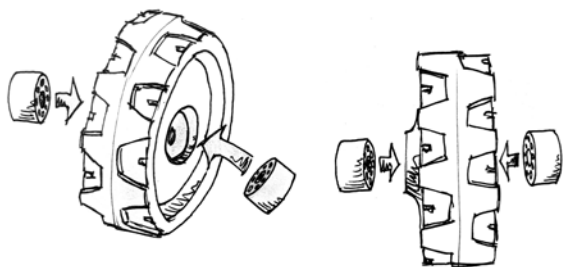
1

STAND ASSEMBLY STEPS:

Unpack box and lay out all parts.

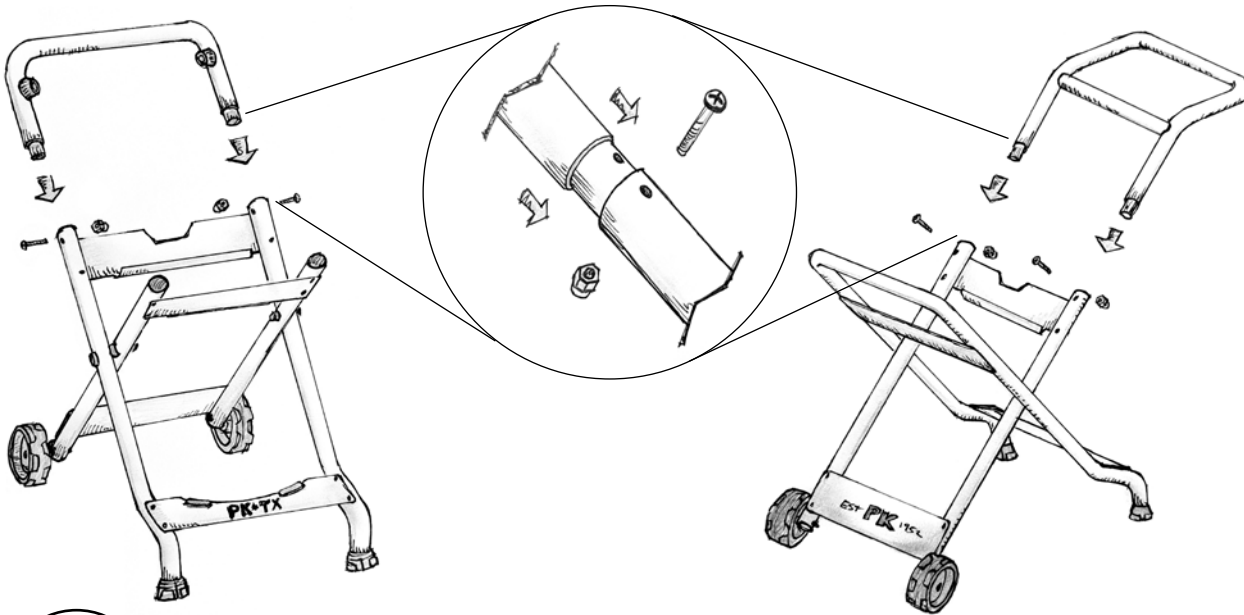
1. Insert orange bushings

2. Use included allen wrench to assemble wheels to lower tube section. Do not over-tighten.



3. Attach upper tube section to lower tube section and secure with provided hardware as pictured.

4. Attach shelf mount section to lower tube section and secure with provided hardware as pictured.



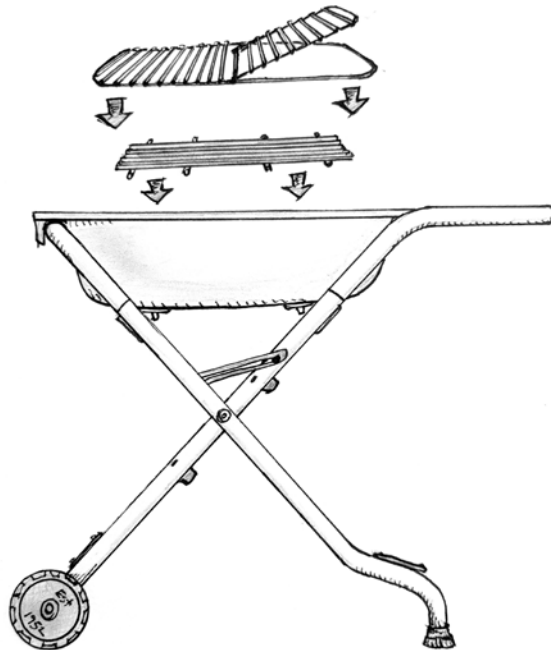
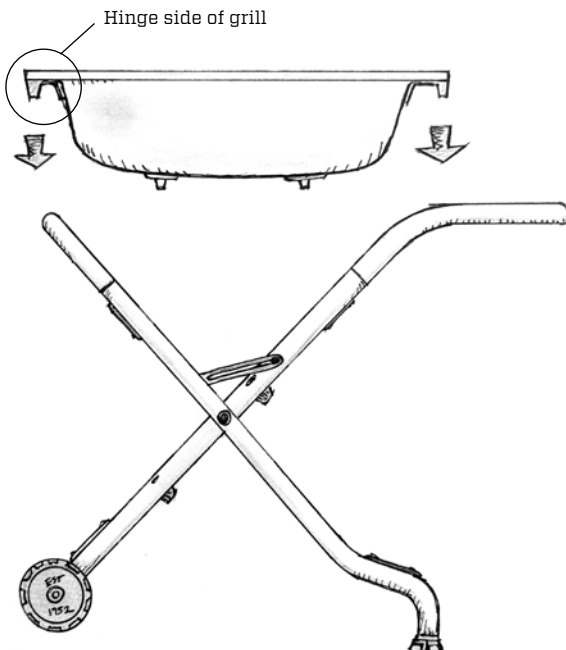
STEP

2

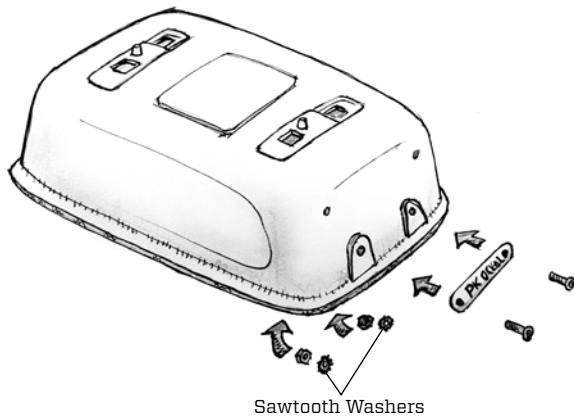
GRILL CAPSULE ASSEMBLY STEPS (IF NEEDED):

1) Place grill bottom capsule on PK-TX™ stand oriented as shown. Ensure the capsule sits down securely on the cross bars.

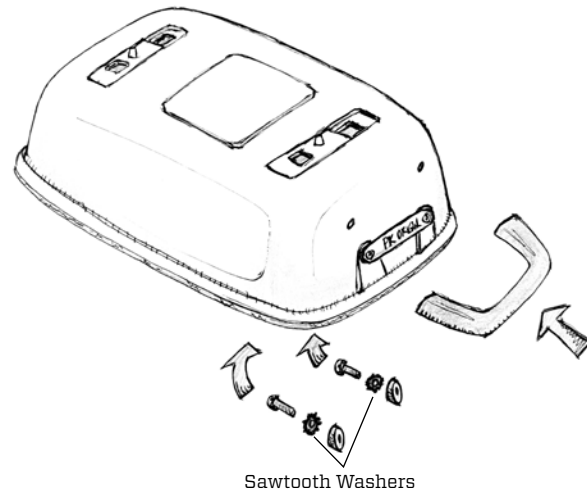
2) Place charcoal grate and hinged cooking grid inside grill bottom capsule.



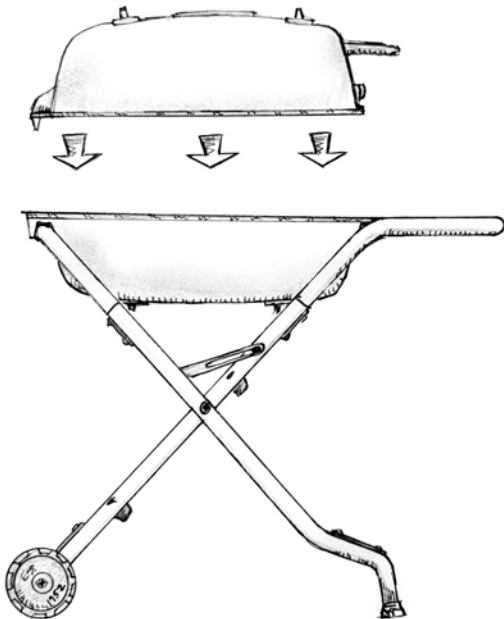
3) Assemble Original PK brand plate to grill lid capsule.



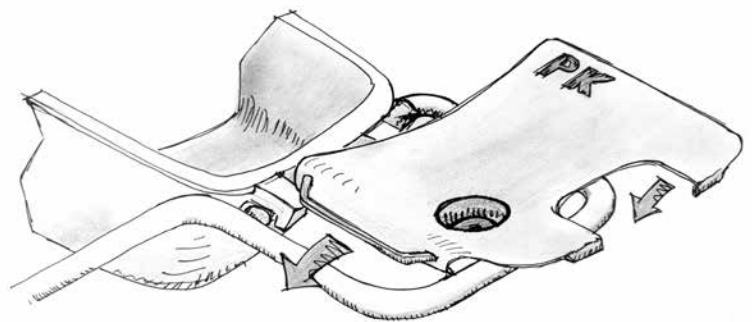
4) Assemble lid handle to grill lid capsule.



5) Place grill lid capsule on top of grill bottom capsule. Open and close the lid once to ensure the hinge is properly seated.

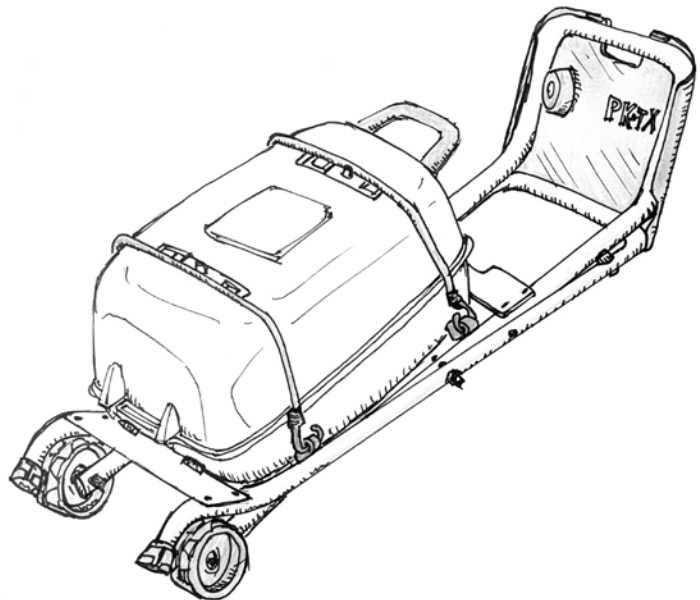
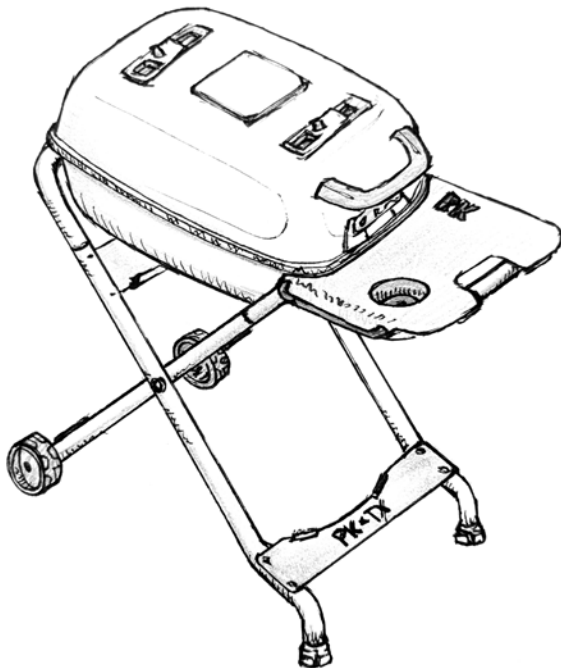


6) Snap PK-TX™ Durabilium™ shelf onto PK-TX™ stand to secure grill bottom capsule to stand. The shelf will sit on top of the tabs on the grill capsule - holding it in place.



TO COLLAPSE STAND FOR TRANSPORT

- 1) Slide shelf away from grill capsule to allow capsule to be removed.
- 2) Lift grill capsule off of stand.
- 3) Pull both upper tube sections of stand up and together.
- 4) Slide shelf into place to secure stand in collapsed position.
- 7) Lay stand down with PK-TX™ logo facing up.
- 8) Place grill capsule on stand using rubber grill mounts.
- 9) Use tie-downs as needed to fasten grill capsule and other items to stand.
(Tie downs not included)

**PK-TX™ STAND CARE**

- Clean as needed with damp cloth and mild soap.
- Sweep ashes out of lower ash trays after each use.

#PKTX

SEND US A SMOKE SIGNAL



VISIT US AT PKGRILLS.COM FOR
PRODUCT INFORMATION, ACCESSORIES, RECIPE IDEAS & MORE.



WELCOME TO THE CLUB

PKGRILLS.COM



WELCOME GUIDE

BUILT TO COOK. BUILT TO LAST.TM

PKGRILLS.COM

Welcome to the Club!

Congratulations on the purchase of your new Portable Kitchen® Grill and Smoker (we just say PK)! You have made an investment in your quality of life that will pay dividends for many years to come. Stand tall, friend, you're now a proud grill-carrying member of The PK Club.

Since 1952, the PK's unique cast aluminum body, superior air control and portability have made it the perfect grill and smoker for your backyard, camp and tailgate. Because each PK is made by hand in the USA, you can count on the quality that generations have come to expect from a genuine PK.

We want to make sure you get off to a great start, so we've included some helpful hints on the enclosed pages. But they are just a start. You will also find that your fellow PK adventurers love to share their successes with each other, so visit pkgrills.com and follow us on Facebook, Instagram and Twitter to stay in the loop.

Thank you for choosing PK. To register your PK, please go online to pkgrills.com or send in the enclosed registration card. We know you made the right choice, and we can already feel the envy swelling in your neighborhood. Now go make us proud and grill some Grate Food.™



"The PK is virtually indestructible, sized right, and unique. You won't find another cooker that cooks as well as the Portable Kitchen." - D. Lauzon

Okay, it's time to get down to business...grilling excellence. Once you get the feel for your new PK, you'll realize what a powerful and versatile cooking tool it is. We want to make sure you're equipped for success out of the gate, so we've included some basic instructions below for the use of your PK, including tips for a few different cooking methods. We strongly recommend you read these tips before your first use.

THE PK BASICS:

Firing Up the PK

1. Open the two bottom vents all the way.
2. Remove or open the hinged cooking grid.
3. Place 25 to 30 briquettes or lump charcoal on the charcoal grate over the vent on the side near the upper cart tray. Make sure the hinged grid is oriented properly over the charcoal to allow easy refueling later.
4. Light the charcoal and allow it to get up to temperature (usually about 10-15 minutes) with the lid open. To get the fire going a little quicker, we like to use a charcoal chimney or a starter stick, either of which can be purchased separately. We avoid using lighter fluid unless we're desperate. Once you reach the apex of your PK knowledge, you may actually develop the power to light your charcoal just by whispering to it. Let us know if that happens.



25 to 30 pieces of charcoal are sufficient for cooking directly over flame or indirectly (see explanation below). When cooking anything that will cover three-fourths or more of the space on the cooking grid, use 50 to 60 pieces of charcoal.



We recommend putting a small container on the lower tray below each open vent to catch any ash that falls during cooking.

Shutting Down the PK

1. When you are finished using your PK, close the lid and close all vents to put out the fire. Your PK is airtight, so you'll find it will shut down a fire quickly when closed. Remember that the PK may remain hot well after the fire is out, so always use heat-resistant gloves when handling your PK.
2. Retain any left-over charcoal in the grill for your next cookout. We find that we're often able to use charcoal 2 to 3 times due to the heat retention efficiency of the PK.
3. Wait until the grill is completely cooled down before attempting to remove any ash from the inside of the grill. When cool, you can remove ash with a small shovel or an ash vacuum. You can also lift the bottom of your PK off of the cart and dump ash in the trash.



If you feel particularly affectionate toward your PK after cooking some Grate Food™, please refrain from kissing it, slapping it five or patting it on the butt (see package warnings). An "atta boy" and a thumbs-up are welcomed and sufficient praise. Also feel free to raise your beverage toward Arkansas, and we'll always return the favor.

Direct Cooking - Hot & Fast

1. Start the fire as indicated above, and let the coals get up to temperature. Crack open a beverage of your choice. Smile.
2. Replace the hinged cooking grid with the side that opens above the coals.
3. When the coals are ready, place your steaks, chops, chicken, etc., on the cooking grid directly over the fire.
4. Close the lid and open both vents on the top and the bottom of the PK to maximize airflow. Keep all vents at least halfway open for best performance. We typically like to direct cook at very high temps, so we keep the vents all the way open most of the time. Your temperature will typically range from 450 to 500 degrees in this configuration, depending on the size of your fire. If you prefer a lower temperature, close the vents slightly.




Your PK is designed to cook best with the lid closed. Keeping your lid 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 inferior outdoor cookers. If you get a flame-up, briefly close the lid and the top vents to extinguish it.*


Indirect Cooking - Low & Slow

1. Start the fire, and let the coals get up to temperature. Crack open a beverage of your choice. Smile.
2. Place a 12" x 9" x 2" pan on the charcoal grate on the opposite end from the fire. This will catch drippings if you have any when you cook.
3. Replace the hinged cooking grid with the side that opens above the coals.
4. When the coals are ready, place the meat on the side of the grill away from the coals, directly over the pan. Close the lid and open the top vent directly over the meat about 1/3 open. Close the top vent above the coals. Open the bottom vent directly under the fire about halfway. Close the bottom vent below what you're cooking.

* ALL other outdoor cookers are inferior

5. If you are cooking meat that should be basted, do so as needed. Otherwise, open the PK about every 90 minutes to make sure the temperature is sufficient, adding coals or wood chips using the hinge grid as needed. See below for tips on smoke cooking.


 *A fire built for indirect cooking as indicated above will generate a temperature of about 225-250 degrees. If more heat is desired, open the vents slightly more. If less heat is desired, close the vents slightly more or add fewer coals. It is estimated that adjusting all vents by about 1/8" will make an approximately 50°F difference in temperature. If you are really serious about precise temperatures, you can use an oven thermometer with an attached probe to test temperature through an open vent.*

 *To ensure optimal air flow when cooking large cuts of meat, make sure that the vent above your food is not obstructed by the meat.*

Smoke Cooking – Low & Slow


Smoke cooking simply exposes foods to smoke in a heat-controlled environment. This is one of the easiest and most satisfying methods of outdoor cooking.


1. Set up your PK for indirect cooking as described above.
2. Add your favorite flavored smoking wood to the coals immediately before you put on the meat. Apple, hickory, mesquite and pecan are some of our favorites, and we often use a combination. We recommend experimenting to keep things interesting ... in life, in general ... and specifically as it relates to smoking woods on the PK.
3. Once the lid is lowered on your PK and the vents adjusted to their proper positions, the fire will burn more slowly than a typical grill. The food will cook with controlled heat, bathed in smoke, making it unlikely that food becomes over-charred.
4. Add smoking wood about every 90 minutes or every time you check your coals. If you've got a good smoke going, you should see it billowing from the open vent above the food.


 *You want the smoke from your grill to be white or clear. If the smoke is dark, the coals are probably not getting enough oxygen, so open the bottom vent beneath the coals.*

Other Notes of Interest

 *Remember that the fire needs fresh air to burn. Keep at least one bottom vent and one top vent partially open to keep the fire burning.*

 *When cooking large cuts of meat, it is generally best to place the meat on the cooking grid with the fattest side up. This will serve to help the meat self-baste.*

 *When basting meat or poultry, don't use a tomato-based sauce until near the end of cooking. Tomato-based sauces burn easily, which will detract from the appearance and taste of your meat.*

 *You can cook any type of meat that is recommended by your butcher for dry heat oven cooking. Regarding the size of the meat, we find the PK is typically able to accommodate up to a 15-pound ham or 12-pound turkey.*



**FAILURE TO FOLLOW ANY OF THESE RULES
COULD RESULT IN INJURY TO YOURSELF,
OTHERS OR PROPERTY**



1. When using charcoal starter fluid, do not use an excessive amount of fluid, as fluid will accumulate on the bottom of the PK and the intense heat may damage your PK or cause injury.
2. Do not pile charcoal or wood chunks against the walls or bottom of the PK as this could cause damage to the PK and may result in fire. This can be avoided by piling the charcoal on the charcoal grate away from the walls of the PK and using only charcoal or wood that will not slip through the charcoal grate prior to being reduced to ash. Small pieces of lump or briquette charcoal and small wood chips should not be used when igniting a fire in the PK.
3. Do not grill on a flammable surface such as grass or a wooden deck without taking the precaution of placing a nonflammable tray under the grill to collect ash or coals that may drop from the open vents.
4. Do not touch the surface of the PK or cooking grid while charcoal is burning unless you are using heat-resistant gloves. When adjusting your vents on the PK, use heat-resistant gloves and a cooking utensil such as a spatula or tongs.
5. Be extremely careful around the PK once it is lit. 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 injury or death.
6. Burning charcoal indoors can kill you. It releases carbon monoxide, which is an odorless gas that can cause serious injury or death. NEVER burn charcoal inside homes, vehicles or tents or any enclosed area.

Assembly Instructions

Refer to diagram on next page

TOOLS NEEDED:

Hammer
Flathead Screwdriver
Pliers

1. Remove parts from carton to inventory and use as needed.
2. Attach oven handle to top casting using 2" slotted head machine screws and two machine screw hex nuts. Set top casting aside.
3. Assemble the Cart Wheel Section (if needed). See image of wheel and axle assembly.
- 3a. Place one wheel cap, open end up, on a wood block or similar flat, semi-hard surface. Align the axle rod with the opening in the wheel cap and tap the axle with a hammer to affix the axle to the wheel cap.
- 3b. Slide one wheel all the way on to the axle down to the wheel cap, **oriented with the three molded spokes facing the wheel cap** (see picture).
- 3c. Insert the axle into the holes at the base of the U-shaped cart wheel section tube.
- 3d. Slide a second wheel on to the axle on the outside of the cart wheel section tube, oriented with the three molded spokes facing out.
- 3e. To affix the final wheel cap, place the axle assembly on its side on a semi-hard surface, with the exposed axle pointing up. Place the remaining wheel cap onto the end of the axle assembly and tap the wheel cap with a hammer to affix it to the axle. Ensure wheels and axle are secure before proceeding.
4. Insert four 1 1/2" round head machine screws, through wheel section. Place the four side rails through the wheel section screws and secure screws with dome nuts. The rails should be positioned as shown on the attached diagram. Repeat process on the cart handle section.

Note: All nuts are to be on the inside of the carriage.

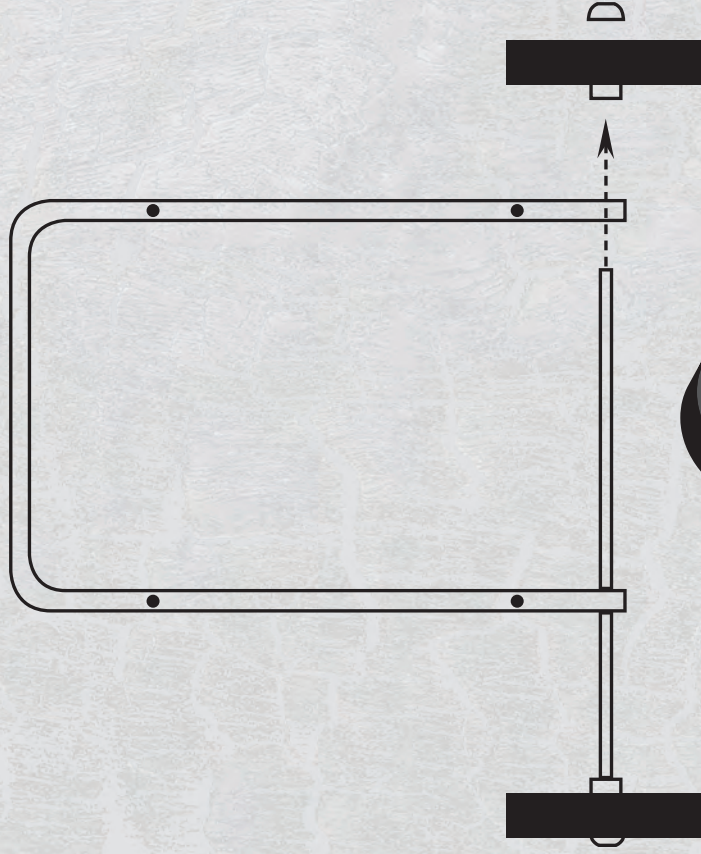
5. Install two 1" rubber leg tips on the end of handle section (wet with water or soapy solution if needed).
6. Insert lower (larger) tray to rest on the lower side rails.
7. Position bottom casting so that it rests on the carriage with hinge end opposite the cart handle section (as shown).
8. Place charcoal grate on lower supports in bottom casting of cooker.
9. Place hinged cooking grid on upper supports in bottom casting of cooker with opening toward cart handle section (as shown).
10. Place top casting on bottom casting, engaging hinges.
11. Important: Slide upper (smaller) tray onto cart handle section over support tabs and all the way against the bottom casting.

Note: When installed correctly, tray should not extend over the outside edge of the cart handle section.

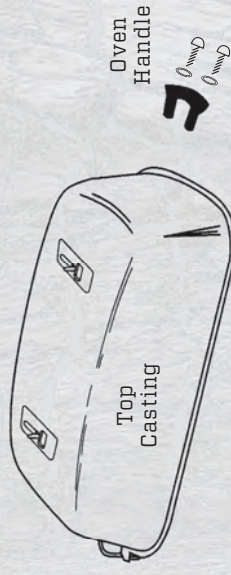
You may purchase a set of replacement
CHARCOAL GRATES and HINGED GRIDS at pkgrills.com.

Cart Wheel Section

Wheel and Axle Assembly

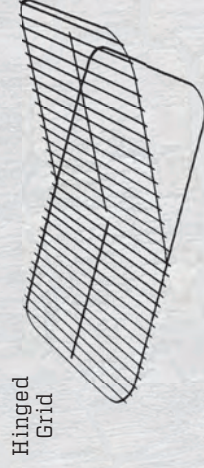


This side of
wheel to the
outside

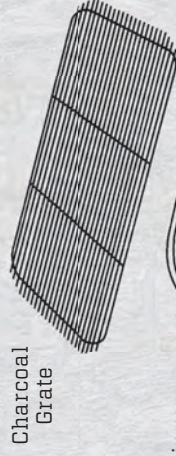


Oven
Handle

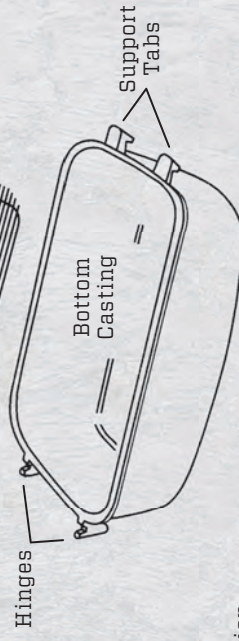
Top
Casting



Hinged
Grid



Charcoal
Grate



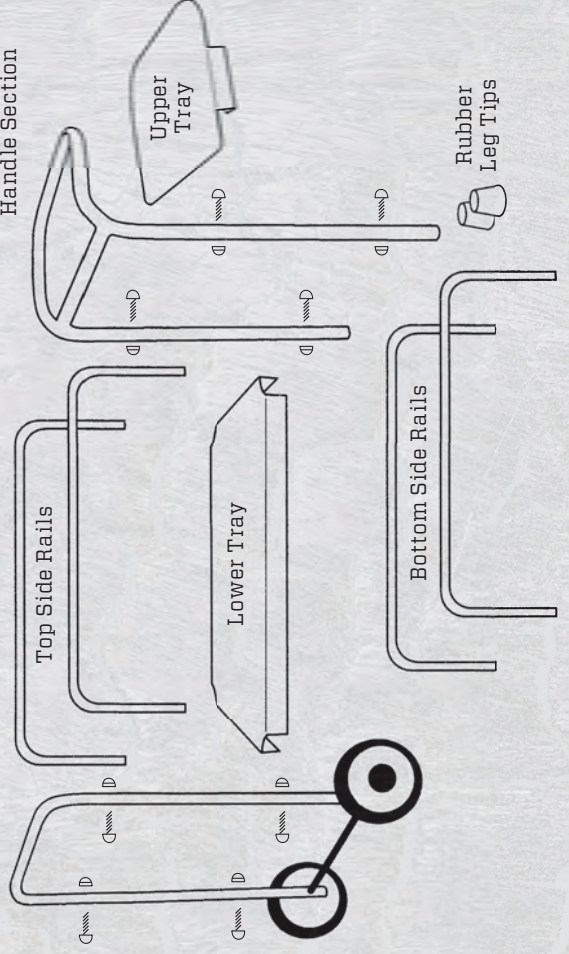
Hinges

Bottom
Casting

Support
Tabs

Cart
Wheel Section

Cart
Handle Section



Top Side Rails

Lower Tray

Bottom Side Rails

Rubber
Leg Tips

PK Grills - 2015 Product Assortment

Find more PK products at www.pkgrills.com



The PK Grill & Smoker

The classic. Rustproof cast-aluminum construction. Simple cooking and great results everytime.



The PK Grill & Smoker (Graphite)

The classic. Rustproof cast-aluminum construction. Simple cooking and great results everytime.



Cookmore Grid

Nearly double the cooking space on a PK Grill with this raised cooking surface.



Littlemore Grid

Add 100 sq. in. of cooking space to a PK Grill with a raised cooking surface that fits on one half of the grill. Excellent as a warming rack. Allows easy access to open PK's hinged cooking grid to add coals without removing Littlemore Grid.



Replacement Grid & Grate

Replacement charcoal grate and hinged cooking surface fits most PKs manufactured since 1997.



Grill Cover

Light weight, weatherproof custom PK grill cover will stand up to any climate and keep PK clean and handsome. The breathable fabric is designed to repel water and resist mildew.



PK Pig Hat

Sport the new PK Grill & Smoker upside down pig cap and let everyone at the BBQ know that you are serious about your outdoor cookery. And your head fashions. Charcoal with orange logo. Mesh back. Velcro closure. One size - adjustable



PK Logo Hat

Sport the new PK Grill & Smoker logo cap and let everyone at the BBQ know that you are serious about your outdoor cookery. And your head fashions. Blue with white logo. Mesh back. Velcro closure. One size - adjustable.



PK Pig Tee

The PK Pig Tee feels just like it looks... totally awesome. Asphalt gray shirt with orange pig logo. Soft, breathable 50/50 poly/cotton blend.



PK Logo Tee

The PK Logo Tee feels just like it looks... totally awesome. Navy blue shirt with white logo. Soft, breathable 50/50 poly/cotton blend.



PK Portable Drink Koozie

This handsome drink koozie is designed to protect your hands from the ravages of ice cold beverage cans. In addition to being necessary party safety equipment, these koozies will keep your drink cold while your PK Grill is hot.

Find more PK products at www.pkgrills.com



THANK YOU

Portable Kitchens, Inc.

Phone: 866-354-7575

Email: customerservice@pkgrills.com

FIND ACCESSORIES, RECIPES AND MORE ONLINE

www.pkgrills.com

Facebook: PK Grills

Twitter: @pkgrills

Instagram: @pkgrills